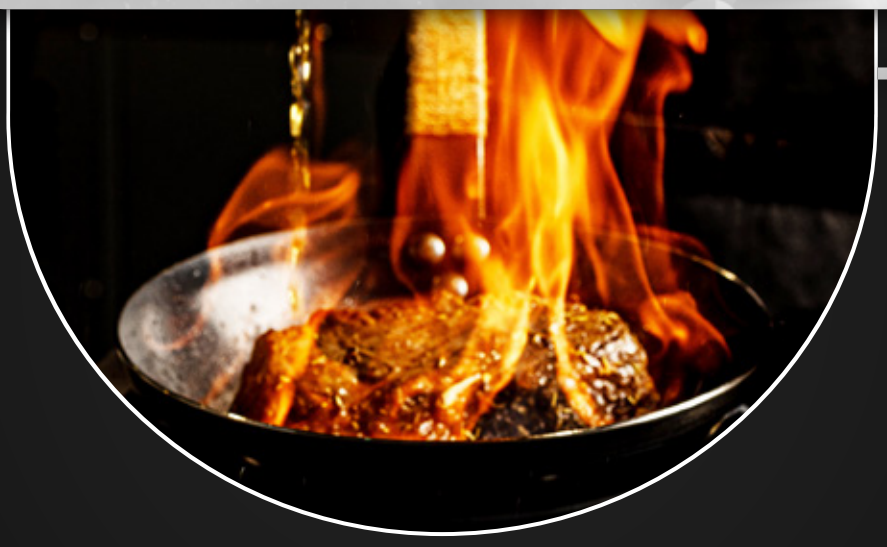


BCE
Foodservice Equipment

# BUYERS GUIDE

THE LEADING SUPPLIER OF COMMERCIAL CATERING EQUIPMENT














EDITION 14

# 5 REASONS WHY

TRUSTED EXPERIENCE SINCE 1987

UNRIVALLED BACKUP AND SUPPORT

COMPREHENSIVE IN STOCK OFFERING OF OVER 4500 ITEMS

ACCESSIBLE THROUGHOUT SUB-SAHARAN AFRICA

SEAMLESS AND CONVENIENT TRADING EXPERIENCE



# EDITION 14

Welcome to the 14th Edition of the BCE Buyers Guide.

Our Buyers Guide has always been the industry standard, introducing innovation and continuous improvement within our carefully selected ranges from leading global suppliers. This edition is no different with over 150 new items and the introduction of premium brands such as Bonna and Pidom.

This catalogue has been engineered to be more user-friendly and allow customers to have a better sense of the ranges and products available. Start your journey from the back of house all the way to tabletop, illustrating that the Edition 14 is everything you will need in one place.
We hope that you enjoy navigating and shopping from this catalogue as much as we have enjoyed crafting it for you.

## ABOUT US

BCE Foodservice Equipment is Southern Africa's leading supplier of commercial kitchen equipment, appliances, utensils, buffetware, and tableware for the hospitality and foodservice industries. Established in 1987, BCE's roots are firmly grounded in Southern Africa. We have an extensive product range, with over 4500 products, comprising quality brands, sourced from reputable local and international suppliers such as Robot Coupe (vegetable preparation equipment), Churchill (crockery solutions), Hamilton Beach (commercial blenders), and Cambro (hospital care and storage).

BCE boasts over 60 leading brands, distributed exclusively through an expansive dealer network throughout Sub-Saharan Africa. With experience spanning over 35 years, BCE has built a formidable operational capability to service its customers and is regarded as the best in the highly competitive foodservice equipment industry.

### OUR TEAM

BCE is proud to have a committed, expertly trained, and experienced workforce that continuously strives to deliver a seamless experience. We pride ourselves on excellent service and offering skilled support to our customers. Our teams work efficiently and accurately to consistently deliver on our customer needs. Operations are coordinated and executed from our Johannesburg and Cape Town branches.

### SERVICE

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

### BRANDS

Our products conform to global 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), Pidom (commercial ovens), Brema (ice solutions), and Anvil (catering equipment) are from carefully selected suppliers and are consistent with industry innovations and best global practices.

### 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 to cater to different customer needs. This unique experience has been replicated in our Cape Town branch. Our passionate and professional sales consultants are always willing to provide a detailed tour of the showrooms which showcase our products and will demonstrate their capabilities and assist with suitable solutions.

With over 4500 products, a breathtaking showroom, 24-72-hour delivery commitment, a skilled workforce and over 60 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.

BCE
Foodservice Equipment

Contact our sales team
*Any way you choose*

- Instant Messaging
- Telephonically
- Emails
- Face-to-face
- Video Conferencing

CALL US TO ARRANGE AN APPOINTMENT IN ONE OF OUR SHOWROOMS:

+27 800 332 537 - Toll Free
+27 10 001 0300 - Johannesburg
+27 21 905 2881 - Cape Town
+27 63 685 3898
customerservice@bce.co.za
www.bce.co.za

COMPLIMENTS, COMPLAINTS OR QUERIES: 0800 123 420 or customerservice@bce.co.za

Follow us on social media

# CATEGORY INDEX




PAGE 5 - 86

From table-top to floor-standing solutions, our range of Anvil, Forge, Pidom and Bravilor Bonamat equipment will compliment any establishment to help you achieve great results every time.




PAGE 87 - 102

Whether cooling or freezing, our comprehensive offering from Salvadore and Brema are guaranteed to preserve food, minimise waste and cater to your drinks service needs.




PAGE 103 - 158

Find the ideal piece of equipment to blend, slice, prepare, mix, convert or preserve. Choose from our range of world leading brands such as Hamilton Beach, Robot Coupe and Rheninghaus amongst others.



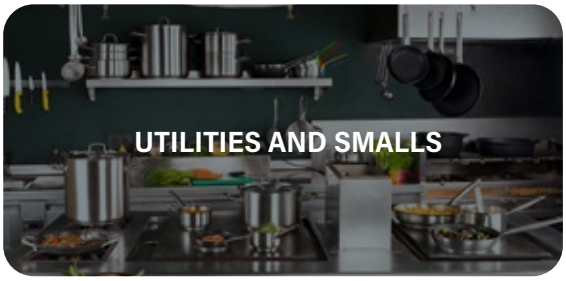

PAGE 159 - 180

From brushes and mops to insect exterminators and dishwashers; find everything you need to keep your establishment clean and hygienic.




PAGE 181 - 220

Safely storing and transporting food is made possible with our range of products from world leading brands such as Cambro. Our ranges are designed to withstand the most demanding of environments.




PAGE 221 - 308

Dramatically enhance the foodservice process within your business through our range of smalls and utilities. Find everything you require for front and back of house in one place.

# CATEGORY INDEX

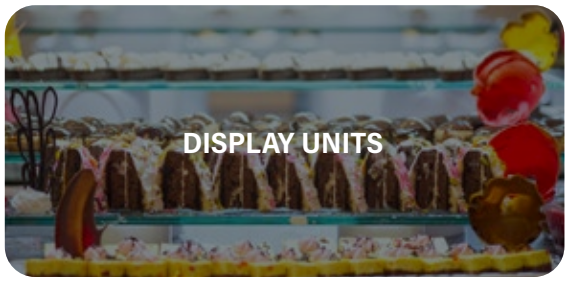

**PAGE 309 - 322**

ChefEquip professional uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, trousers, and hats whilst still remaining practical for the rigour of a commercial kitchen.




**PAGE 323 - 338**

Choose from hot, cold, or ambient units in various sizes; within our range you will find a display unit to suit your individual needs and present your food in the best possible way.




**PAGE 339 - 394**

Enhance any dining presentation with our ranges from world class brands such as Tiger, Infiniti, and Efay. Our ranges offer both contemporary and classic designs that are beautiful and functional.




**PAGE 395 - 521**

From practical day to day solutions to the latest designs, textures, and colours from world leading brands; our ranges of tableware cater from hospitals to five-star restaurants and everything in between.




**PAGE 522 - 527**

522 - 524 Cleaning and maintenance.

525 - 527 Use the reference section to search items by their descriptions.




**PAGE 528**

Refer to this page to check warranties of our brands.



# DIMENSIONS

When viewing the appliance from the front in its regular 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)**

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.

**PRODUCT DIMENSIONS**

- All dimensions are given in millimeters (MM) or centimetres (CM).
- 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 liter = 1000 millilitres

**INSERTS SIZING**

- Full (GN1/1) = 530 X 325MM, Half (GN1/2) = 325 X 265MM, Third (GN1/3) = 325 X 176MM, Quarter (GN1/4) = 265 X 162MM, Sixth (GN1/6) = 176 X 162MM, Ninth (GN1/9) = 176 X 108MM

**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.

**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.

**PLEASE NOTE**

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

## 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.

## ICONS AND MEANINGS




**NEW**
Recently introduced products.



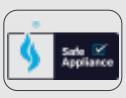

**IMPROVED**
Products that have been enhanced by the supplier.



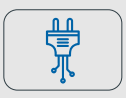

**18/10**
Items that are manufactured with the highest quality 18/10 S/Steel.



**RATINGS**
International Performance and Safety Certification.




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



**3-PHASE**
Three-phase power is a three-wire AC power circuit with each phase AC signal 120 electrical degrees apart.



# Heating

From tabletop to floor standing solutions, our range of Anvil, Forge, Pidom and Bravilor Bonamat equipment will compliment any establishment to help you achieve great results every time.

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# 5 Reasons Why

FORGE

- 2 Year warranty
- Built to withstand the most demanding environments
- Unmatched power and efficiency
- Engineered to the highest international safety standards
- Space-saving, modular sleek design

ANVIL

- 2 Year warranty
- Comprehensive kitchen solutions
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards

BOOM

- 2 Year warranty
- Italian designed and manufactured
- Over 50 years of heritage
- Leading innovations in gastronomy and baking
- Readily available spare parts and back-up service

BRAVILOR BONAMAT

- 2 Year warranty
- Leading brand established in 1948
- Authentic Dutch craftsmanship
- Innovative, reliable and maintenance friendly
- Wide product offering for any coffee experience

The Forge range is precision-engineered for power and performance, featuring heavy-duty appliances built to withstand the most demanding environments. With a modular, space-saving design and backed by a 2-year warranty, Forge delivers unmatched efficiency and safety you can rely on.



NEW

# INDUCTION COOKER

## FEATURES

- Heavy-duty induction stove built for high-demand commercial kitchens
- Dual-glass surface with two 5kW induction coils per plate, spaced to accommodate larger pots
- Heats only the pan and its contents, keeping the tempered glass surface cool and safe
- Rapid on-demand heating with precise control, using up to 30% less electricity than traditional electric cooking
- Front-mounted controls for safe operation and S/Steel construction for durability
- Operates exclusively with induction-compatible cookware




### 4 PLATE
**FIS0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 4 X 5.0kW |
| DIMENSIONS | : 900 X 765 X 915MM |
| WEIGHT | : 93KG |

**NOTE**
Power cable not included



# DEEP FRYER - FLOOR STANDING - ELECTRIC

## FEATURES

- Designed for maximum energy and oil efficiency in demanding kitchen environments
- Thermostatically controlled temperature with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C to 190°C
- Tilt-up element with locking mechanism for safe, easy access
- Insulated frying tank helps retain heat
- Heavy gauge construction ensures long-term durability



### 2 X 10LT

**FFF3210**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 2 X 8.4kW |
| DIMENSIONS | : 512 X 807 X 1043MM |
| WEIGHT | : 63KG |
| PRODUCT OUTPUT | : Approx 45KG french fries/HR |

**NOTE**

Baskets sold separately
Power cable not included

**OTHER ORDER CODES**

**DEEP FRYER BASKET**
**FFB3200**

# CHIP DUMP

## FEATURES

- World-class chip dump system with top and bottom heat for improved chip quality and extended holding times
- Infra-red top heater and independently controlled bottom heating element ensure optimal temperature consistency
- Holds two 22LT plastic inserts (440 X 310 X 168MM) for stacking and maximum storage of blanched chips
- Sloped drip tray drains off excess oil and speeds up service, helping prevent product damage
- Front-mounted controls for safe, ergonomic use
- Adjustable levelling feet with rear castors for easier movement



**CDF0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.25kW |
| DIMENSIONS | : 446 X 765 X 1443MM |
| WEIGHT | : 48KG |

**NOTE**

2 plastic inserts included

**OTHER ORDER CODES**

**INSERTS - PLASTIC**
**MTS0002**

# GRILLERS - FLOOR STANDING - ELECTRIC
# FLAT TOP

## FEATURES

- Fitted with robust Robert Shaw thermostats for reliable and responsive surface heat control
- 12MM thick heavy-duty cooking surface ensures efficient heat distribution and superior heat retention
- Sturdy, fully welded S/Steel stand with heavy-duty fascia design to reflect the unit's hardworking performance
- Rear fixed castors for easy movement during cleaning



### 600MM
**FGE3600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 6kW |
| DIMENSIONS | : 618 X 765 X 1000MM |
| GRILL AREA | : 614 X 550MM |
| WEIGHT | : 76KG |

**NOTE**
Power cable not included





### 900MM
**FGE3900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 9kW |
| DIMENSIONS | : 918 X 765 X 1000MM |
| GRILL AREA | : 914 X 550MM |
| WEIGHT | : 100KG |

**NOTE**
Power cable not included

**OTHER ORDER CODES**
**INSERT HOLDER**
**IHF0001**
**MEAT RESTING TRAY**
**MRT0001**

# GRILLERS - FLOOR STANDING - GAS
# FLAT TOP

## FEATURES

- New improved design with reinforced build quality for heavy-duty, continuous use
- Engineered for exceptional heat retention and consistent distribution across the cooking surface
- Powerful 14000 BTU burners deliver high-performance grilling results
- Hard-wearing cast iron grates and radiants ensure long-lasting durability
- Solid S/Steel construction makes cleaning and maintenance simple
- Fully welded S/Steel stand with rear castors for easy mobility during cleaning



### 600MM
**FGG3600**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 56000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 618 X 765 X 1000MM |
| GRILL AREA | : 614 X 550MM |
| WEIGHT | : 76KG |
| REGULATOR | : NO |

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



### 900MM
**FGG3900**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 56000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 918 X 800 X 1028MM |
| GRILL AREA | : 914 X 460MM |
| WEIGHT | : 110KG |
| REGULATOR | : NO |

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

**OTHER ORDER CODES**
**INSERT HOLDER**
**IHF0001**
**MEAT RESTING TRAY**
**MRT0001**

# GRILLERS - FLOOR STANDING - GAS RADIANT

## FEATURES

- New improved design with reinforced build quality
- Engineered for exceptional heat retention and even heat distribution across the cooking surface
- Powerful 14000 BTU burners deliver high-performance grilling with optimised gas flow
- Hard-wearing cast iron grates and radiants ensure long-lasting durability
- Designed to maximise output while maintaining efficient gas usage
- Solid S/Steel construction makes cleaning and maintenance simple
- Fully welded S/Steel stand with rear castors for easy mobility during cleaning



### 600MM
**FGR3600**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 56000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 618 X 765 X 1000MM |
| GRILL AREA | : 614 X 460MM |
| WEIGHT | : 76KG |
| REGULATOR | : NO |

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



### 900MM
**FGR3900**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 84000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 918 X 765 X 1000MM |
| GRILL AREA | : 914 X 460MM |
| WEIGHT | : 100KG |
| REGULATOR | : NO |

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

**OTHER ORDER CODES**

**INSERT HOLDER**
**IHF0001**

**SIXTH INSERT**
**INS9150**

**MEAT RESTING TRAY**
**MRT0001**

**SOLID GRILL PLATE - 2 RADIANT - MILD STEEL**
**SGP0002**

NEW

# GRILLER - FLOOR STANDING - GAS RADIANT

## FEATURES

- Larger-format unit designed for high-output, demanding commercial kitchens
- Reinforced design ensures long-term durability under continuous use
- Powerful 14000 BTU burners provide consistent, even heat across the surface
- Heavy-duty cast iron grates and radiants retain heat effectively for efficient grilling
- Engineered for effective gas usage without compromising performance
- Sturdy S/Steel stand with bottom shelf for added storage
- Rear castors allow easy movement for cleaning and maintenance



### 1200MM
**FGR3200**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 112000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 1235 X 765 X 1000MM |
| GRILL AREA | : 1214 X 460MM |
| WEIGHT | : 130KG |
| REGULATOR | : NO |

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

# GRILLER - FLOOR STANDING - ELECTRIC HALF RIBBED/HALF FLAT

## FEATURES

- Half ribbed, half flat grill surface offers maximum versatility in a single unit
- Heavy-duty Robert Shaw thermostats ensure precise and consistent heat control
- 12MM thick grill plate for superior heat retention and even cooking
- Fully welded S/Steel stand
- Reinforced facia panel reflects the unit's robust, high-performance nature
- Rear fixed castors allow for easy movement during cleaning and maintenance



### 900MM
**FRE0900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 9kW |
| DIMENSIONS | : 918 X 765 X 1000MM |
| GRILL AREA | : 914 X 550MM |
| WEIGHT | : 100KG |

**NOTE**
Power cable not included

**OTHER ORDER CODES**
**INSERT HOLDER**
**IHF0001**
**MEAT RESTING TRAY**
**MRT0001**

NEW

# GRILLER - FLOOR STANDING - GAS
# HALF FLAT/HALF RIBBED

## FEATURES.

- Ultimate versatility with a half flat grill/half ribbed surface
- Rear castors to easily move for cleaning
- LPGSA gas approved ball valves for reliable and durable control
- Powerful 14000 BTU burners, for even and effective heat distribution
- Hard-wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling
- Solid S/Steel construction, designed to be hard-working durable, easy to clean, maintain and service



### 900MM
**FRG0900**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 84000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 918 X 765 X 1000MM |
| GRILL AREA | : 914 X 550MM |
| WEIGHT | : 100KG |
| REGULATOR | : NO |

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

**OTHER ORDER CODES**
**INSERT HOLDER**
**IHF0001**
**MEAT RESTING TRAY**
**MRT0001**

# STOVE - FLAT TOP - ELECTRIC

## FEATURES

- Designed for all-day use with consistent electrical efficiency
- Suitable for any pot size — stove plates provide full surface heat distribution, ideal for slow, controlled cooking
- 16MM thick solid top plates ensure even heat distribution and excellent heat retention
- Powerful 4kW heating elements deliver consistent and effective cooking performance
- Durable S/Steel stand with bottom shelf for added storage
- Rear castors allow for easy movement and cleaning access
- Heavy-duty Robert Shaw thermostats provide reliable and precise temperature control



### 3 PLATE
**FSP1003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 12kW |
| DIMENSIONS | : 1102 X 765 X 1000MM |
| COOKING AREA | : 969 X 537MM |
| WEIGHT | : 80KG |

**NOTE**
Power cable not included

NEW

# STOVES
# FLAT TOP - GAS

## FEATURES

- Designed for all-day use with excellent gas efficiency
- Suitable for any pot size — stove plates provide full surface heat distribution, ideal for slow, controlled cooking
- 16MM thick stove plates ensure even heat distribution and long-lasting heat retention
- Powerful 14000 BTU burners for consistent, effective cooking performance
- Durable S/Steel stand with bottom shelf for added storage
- Rear castors allow for easy movement and cleaning access
- Reliable gas control valves engineered for heavy-duty performance

2 YEAR



### 3 BURNER
**FSP0003**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 42000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| DIMENSIONS | : 1102 X 765 X 1000MM |
| COOKING AREA | : 969 X 537MM |
| WEIGHT | : 139KG |
| REGULATOR | : NO |

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

# HOB - GAS

## FEATURES

- All S/Steel structure
- Heavy duty burner with lifting off flame spreader
- Pilot shielding tube to prevent clogging from spillage
- Open bottom tray for easy cleaning
- Cast iron grates, easy to be removed
- Sturdy S/Steel stands

2 YEAR





### 4 BURNER
**FGS0004**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 120000 BTU |
| GAS | : LPG |
| DIMENSIONS | : 800 X 815 X 945MM |
| GRATE SIZE | : 305 X 305MM |
| WEIGHT | : 120KG |
| REGULATOR | : NO |

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

# GRILL STATION

## FEATURES

- Suitable for grilling and toasting with a mild steel surface built for heavy duty environments
- Operating temperature range of 50°C to 250°C
- Large-area, heavy duty 8MM thick steel cooking and toasting plate for effective heat distribution and retention
- Neutrally balanced top plate with positive latching mechanism
- Full-width removable fat and crumb tray for easy cleaning
- Energy-saving design – keep the unit on with the top plate closed between uses to retain heat efficiently





**FTH0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.4kW |
| DIMENSIONS | : 553 X 347 X 555MM |
| COOKING SURFACE | : 530 X 290MM |
| WEIGHT | : 37KG |

**OTHER ORDER CODES**

**TOASTER SHEET - TEFLON**
**FTH1001**

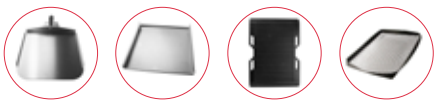
# SPEED OVEN

NEW

## FEATURES

- Cooks product 15 times faster than your conventional countertop ovens
- Intuitive programmable touchscreen controls ensure consistent, for high quality results
- Certified ventless technology is always perfect for front of house operations
- Bringing a culinary versatility to the table, with dishes crafted to suit any establishment and clientele
- Constructed with a robust S/Steel exterior and oven cavity for enhanced durability and effortless cleaning





## SPEED CHEF - MINI

**HOF2000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 3.3kW |
| DIMENSIONS | : 490 X 538 X 361MM |
| WEIGHT | : 40KG |
| CAPACITY | : 8.6LT |
| CONTROL PANEL | : 6.8" TOUCH SCREEN |
| STOCK MENU | : 1728 |
| COOKING STAGES | : 5 |

**NOTE**

Includes 1 X S/Steel tray, 1 X solid Teflon basket, 1 X mesh teflon basket
1 X oven shovel

**OTHER ORDER CODES**

**TEFLON SHEET**
**HOF1007**

NEW

# SPEED OVEN

## FEATURES

- High-speed solution for fast-paced service – cooks food from frozen or chilled in seconds, reducing waste and increasing efficiency
- Compact single-phase unit with plug-and-play portability – ideal for kiosks, cafés, and mobile setups
- 5" touchscreen controller with programmable menu options for easy operation
- Built-in catalytic converter and oil smoke filter – no extraction canopy required
- Microwave, impinged hot air, and convection technologies combine for rapid, even cooking with crisp, moist results
- Adjustable fan speed and microwave for precise results






## SPEED CHEF

**HOF1000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.3kW |
| DIMENSIONS | : 460 X 675 X 660MM |
| WEIGHT | : 88.5KG |
| CAPACITY | : 17LT |
| COOKING STAGES | : 15 |

**NOTE**

Only compatible with Forge Speed Chef accessories to ensure optimal results and safety

Includes 1 X oven shovel, 1 X Teflon coated plate aluminium, 1 X round pizza pan aluminium, 1 X Teflon mesh basket, 1 X round Teflon mesh, 1 X grill plate base

**OTHER ORDER CODES**

**TEFLON SHEET**
**HOF1007**

# CHARCOAL OVEN








## FEATURES

- Designed for ultra-efficient charcoal cooking, helping operators reduce fuel costs with typical ROI observed in under 18 months depending on use
- Cooks up to 40% faster than conventional grills, making it ideal for high-volume steakhouses
- No electrical connection required – powered exclusively by charcoal
- Made entirely from high-quality S/Steel, coated with insulating materials to reduce heat radiation and enhance energy performance
- Integrated upper and lower airflow regulators for precise heat control, with a double spark arrestor allowing operation under a regular extraction system
- Interior firewall and thermal insulation mat enhance safety and allow for placement near other equipment, with minimal maintenance required
- A 10KG charcoal load typically supports a full service, with heat-up time guided by airflow settings and kitchen conditions

## 140 S/STEEL

**PCO1140K**

**SPECIFICATIONS**

| | |
|---|---|
| TEMPERATURE | : 400°C to 600°C |
| DIMENSIONS | : 880 X 890 X 840MM |
| GRILL | : 76.6 X 84.8 X 2MM |
| WEIGHT | : 320KG |
| CAPACITY | : 140 PERSON SERVICE |

**NOTE**

Includes 1 X S/Steel grill, 1 X tong, 1 X ash shovel, 1 X charcoal poker, 1 X metal brush

**OTHER ORDER CODES**

**OVEN STAND**
**PCOS100**

NEW

# COMBI STEAM OVEN

## FEATURES

- Built in South Africa for African kitchens, combining compact design, side-access service panels, and robust construction ideal for high-volume kitchens
- Delta-T and core probe ensures perfect internal cooking temperature control while maintaining tight heat stability across the cavity
- Multi-level tray-by-tray programming allows different products to cook simultaneously with individual timing
- Low-RPM reversible Italian fan and steam mist injection deliver even heat distribution and precise moisture control without boiler complexity
- Dual-tank detergent system enables powerful auto-cleaning cycles
- 10" touchscreen with aluminium rotary dial; responsive even with wet or oily hands

2 YEAR



### 10 PAN - DIGITAL
**FCO0010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 18kW |
| DIMENSIONS | : 825 X 915 X 900MM |
| WEIGHT | : 88.5KG |
| CAPACITY | : 10 TRAYS 400 X 600MM OR GN1/1 |

**NOTE**
Power cable not included

**OTHER ORDER CODES**
**BAKING RACK - 8 TRAY - 80MM PITCH**
**FBR0008**
**S/STEEL STAND**
**COA1110**

# PROOFER

## FEATURES

- Designed to work seamlessly with convection ovens or as a stand-alone unit.
- Maintains stable and even proofing temperature and humidity for consistent dough rise.
- Adjustable humidity and temperature controls for precision baking environments.
- Single glazed door.
- S/Steel interior with removable tray slides for easy cleaning and flexibility.
- Compatible with B05 bread pans and 600 X 400MM baking trays
- Can also be used as a holding cabinet for pre-cooked foods.

2 YEAR



### 10 PAN
**FPO0010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1kW |
| DIMENSIONS | : 910 X 800 X 840MM |
| CHAMBER DIMENSION | : 648 X 749 X 735MM |
| WEIGHT | : 106KG |

Pidom is proud to maintain its long tradition of excellence in the production of professional kitchen ovens.

Our roots are in Italian culinary traditions and our history continues to evolve with technological innovations that are always focused on meeting the needs of our customers.

The Pidom brand is a symbol of Italian authenticity and craftsmanship. Our ovens are made with passion and craftsmanship, using the best resources and expertise available in our country. We are proud to uphold the excellence of made in Italy by offering superior products that embody the richness of our culinary culture.



NEW

# CONVECTION OVENS

## FEATURES

- Ideal for bakeries, cafés, and prep kitchens needing consistent results without overcomplicating things
- Compact but commercial – powerful outputs (up to 6.5kW) and GN1/1 tray compatibility in a small footprint
- Choice of controls – easy-to-use manual dials or precise digital options depending on kitchen needs
- Even bake consistency – designed for uniform air circulation and reliable baking performance
- Hygienic & durable – S/Steel construction ensures long-lasting, easy to clean use
- COP1214 - Manual with push button steam, mostly in baking to form a layer of humidity over bread and buns to help with browning
- COP1224 - has humidity for the same as above

2 YEAR



## MARCONI - MECHANICAL
**COP1204**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.3kW |
| DIMENSIONS | : 600 X 600 X 540MM |
| WEIGHT | : 37KG |
| CAPACITY | : 4 TRAYS 480 X 345MM |
| SPACE BETWEEN TRAYS | : 75MM |
| HUMIDITY | : NO |

2 YEAR



## MARCONI - MECHANICAL
**COP1224**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230/400V |
| POWER | : 6.5kW |
| DIMENSIONS | : 800 X 760 X 540MM |
| WEIGHT | : 55KG |
| CAPACITY | : 4 TRAYS 600 X 400MM or GN1/1 |
| SPACE BETWEEN TRAYS | : 75MM |

2 YEAR



## MARCONI - DIGITAL
**COP1214**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230/400V |
| POWER | : 6.5kW |
| DIMENSIONS | : 800 X 760 X 540MM |
| WEIGHT | : 55KG |
| CAPACITY | : 4 TRAYS 600 X 400MM or GN1/1 |
| SPACE BETWEEN TRAYS | : 75MM |

**NOTE**
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**
**800 - S/STEEL STAND**
**COP8001**

NEW

# COMBI STEAM OVENS - MECHANICAL

## FEATURES

- Built for chefs who want reliability and control in a hard-working kitchen environment
- Steam and convection cooking – flexible performance for roasting, baking, steaming, or regeneration
- 3-Speed fan settings – control airflow for precision on delicate or dense products
- Heavy-duty construction – AISI 304 S/Steel chamber ensures durability and heat retention



### LEONARDO - 4 PAN
**COP1104**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ / 230V 1N~ |
| POWER | : 6.3kW |
| DIMENSIONS | : 760 X 720 X 570MM |
| WEIGHT | : 55KG |
| SPACE BETWEEN TRAYS | : 75MM |
| COMPATIBLE TRAYS | : 600 X 400/GN1/1 |

**NOTE**
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays



### LEONARDO - 6 PAN
**COP1106**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 10.5kW |
| VOLTAGE | : 400V 3N~ / 230V 1N~ |
| DIMENSIONS | : 780 X 850 X 830MM |
| WEIGHT | : 90KG |
| SPACE BETWEEN TRAYS | : 80MM |
| COMPATIBLE TRAYS | : 600 X 400/GN1/1 |

**NOTE**
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**
**800 - S/STEEL STAND**
**COP8001**

NEW

# COMBI STEAM OVENS - MECHANICAL



## LEONARDO - 10 PAN

**COP1110**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ |
| POWER | : 15.7kW |
| DIMENSIONS | : 780 X 850 X 1200MM |
| WEIGHT | : 121KG |
| SPACE BETWEEN TRAYS | : 80MM |
| COMPATIBLE TRAYS | : 600 X 400/GN1/1 |

**NOTE**

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**

**S/STEEL STAND**
**COP7006**



## LEONARDO - 20 PAN

**COP1120**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ |
| POWER | : 36kW |
| DIMENSIONS | : 940 X 1000 X 1930MM |
| WEIGHT | : 250KG |
| SPACE BETWEEN TRAYS | : 66MM |
| COMPATIBLE TRAYS | : GN1/1 |

**NOTE**

Comes standard with 20 tray GN1 trolley
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**

**20 PAN TROLLEY**
**COP2000**

**16 PAN TROLLEY**
**COP2001**

NEW

# COMBI STEAM OVENS - DIGITAL

## FEATURES

- For modern chefs who demand smart control, speed, and precision without compromising on durability
- Touchscreen interface with enhanced user experience – sleek, intuitive display makes operation easy for any skill level
- Programmable cooking cycles – save and recall your signature recipes for consistent results, every time
- Multi-level timer control – perfectly manage different trays with different cook times in a single session
- Integrated self-washing system – reduces labour and improves hygiene with one-touch cleaning
- Smart steam & multi-fan Injection – ensures uniform cooking and moisture balance across all levels

2 YEAR WARRANTY




### EVOLUZIONE - 4 PAN

**COP1304**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ / 230V 1N~ |
| POWER | : 9.3kW |
| DIMENSIONS | : 780 X 850 X 640MM |
| WEIGHT | : 70KG |
| SPACE BETWEEN TRAYS | : 75MM |
| COMPATIBLE TRAYS | : 600 X 400/GN1/1 |

**NOTE**

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

2 YEAR WARRANTY




### EVOLUZIONE - 6 PAN

**COP1306**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ |
| POWER | : 10.5kW |
| DIMENSIONS | : 785 X 890 X 870MM |
| WEIGHT | : 90KG |
| SPACE BETWEEN TRAYS | : 80MM |
| COMPATIBLE TRAYS | : 600 X 400 & GN1/1 |

**NOTE**

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**

**800 - S/STEEL STAND**
**COP8001**

NEW

# COMBI STEAM OVEN - DIGITAL




## EVOLUZIONE - 10 PAN

**COP1310**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ |
| POWER | : 15.8kW |
| DIMENSIONS | : 785 X 890 X 1230MM |
| WEIGHT | : 121KG |
| SPACE BETWEEN TRAYS | : 80MM |
| COMPATIBLE TRAYS | : 600 X 400 & GN1/1 |

**NOTE**

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**

**S/STEEL STAND**
**COP7006**







## EVOLUZIONE - 20 PAN

**COP1320**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V 3N~ |
| POWER | : 36kW |
| DIMENSIONS | : 870 X 1000 X 1930MM |
| WEIGHT | : 250KG |
| COMPATIBLE TRAYS | : GN1/1 |
| SPACE BETWEEN TRAYS | : 66MM |

**NOTE**

Comes standard with 20 tray GN1 trolley
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 25 for trays

**OTHER ORDER CODES**

**20 PAN TROLLEY**
**COP2000**
**16 PAN TROLLEY**
**COP2001**

# OVEN ACCESSORIES



## ALUMINIUM BAKING TRAY SOLID
**COP3022**
480 X 345 X 8MM

**NOTE**
Suitable for COP1204 Marconi oven only



## GN1/1 FRY BASKET S/STEEL
**STS0530**
530 X 330M X 40MM



## 20 PAN TROLLEY
**COP2000**

**SPECIFICATIONS**
GN1/1

## 16 PAN TROLLEY
**COP2001**

**SPECIFICATIONS**
600 X 400MM

**NOTE**
Suitable for all 20 pan Pidom ovens



## BAKING TRAY ALUMINIUM SOLID
**BTA0011**
600 X 400 X 20MM



## BAKING TRAY ALUSTEEL PERFORMATED
**COR3003**
600 X 400 X 10MM



## CHROME GRID
**COR3001**
600 X 400MM

**NOTE**
Suitable for the Grande Forni ovens, Anvil and Pidom combi steam ovens (6 & 10 pan)



## S/STEEL STAND
**COP7006**

**SPECIFICATIONS**
DIMENSIONS : 780 X 850 X 600MM
WEIGHT : 28KG

**NOTE**
Suitable for all 10 pan Pidom ovens



## S/STEEL STAND
**COP8001**

**SPECIFICATIONS**
DIMENSIONS : 780 X 760 X 950MM
WEIGHT : 22KG

**NOTE**
Suitable for all 4 and 6 pan Pidom ovens

# CONVECTION OVENS - MECHANICAL

## FEATURES

- Compact, commercial-grade convection oven designed for tight spaces
- Bake small batches on demand with even heat distribution, reducing waste and maximising freshness
- Durable S/Steel construction for easy cleaning and long service life
- Integrated bake timer with automatic shut-off
- Fan-assisted with custom-designed baffle plate for even temperature distribution and uniform baking results
- Operating temperature range: 50°C to 300°C

NEW

2 YEAR



### PRIMA MINI
**COA1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.2kW |
| DIMENSIONS | : 477 X 524 X 428MM |
| WEIGHT | : 18KG |
| RUNNER SPACE | : 40 - 70MM |
| FAN | : 1 |

**NOTE**
Includes 3 X chrome grids

**OTHER ORDER CODES**
**OVEN SHELF**
**XCOA8059**

## FEATURES

- Compact, commercial-grade convection oven designed for tight spaces, ideal for baking smaller batches on demand with professional results
- Durable S/Steel construction for hygiene, easy cleaning, and long service life
- High-efficiency fan and baffle plate ensure even heat circulation for consistent baking results
- Integrated bake timer, interior light, and glass/S/Steel door for clear viewing and precise control

2 YEAR

IMPROVED



### PRIMA
**COA1003-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.4kW |
| DIMENSIONS | : 602 X 652 X 596MM |
| WEIGHT | : 34KG |
| SPACE BETWEEN TRAYS | : 40 - 70MM |
| SHELF CAPACITY | : 4 |

**NOTE**
Includes 4 X chrome grids and timer function
Refer to page 30 for trays & grids

Advanced fan-assisted convection oven designed for professional kitchens needing even, reliable baking with added grilling flexibility.

2 YEAR

IMPROVED



### PRIMA PRO - GRILL & TIMER
**COA1004-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.4kW |
| DIMENSIONS | : 602 X 652 X 596MM |
| WEIGHT | : 34KG |
| SPACE BETWEEN TRAYS | : 40 - 70MM |
| SHELF CAPACITY | : 4 |

**NOTE**
Includes 4 X chrome grids and timer function
Refer to page 30 for trays & grids

# CONVECTION OVEN - MECHANICAL

## FEATURES

- High-capacity convection oven with manual steam injection for precise baking control and professional results, even when fully loaded
- Accommodates 600 X 400MM baking trays or full-size GN1/1 pans for versatile use
- Steam injection with energy regulator and five manual settings for improved crust and colour
- Single large-capacity circulating fan with custom-designed baffle plate for consistent temperature distribution
- Slam-shut door handle and removable inner glass for easy cleaning and reliable operation

2 YEAR

IMPROVED



### GRANDE FORNI
**COA1005**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE (N+E) |
| POWER | : 5.6kW |
| DIMENSIONS | : 835 X 800 X 596MM |
| WEIGHT | : 67KG |
| SPACE BETWEEN TRAYS | : 75MM |
| SHELF CAPACITY | : 4 |

**NOTE**
Includes 2 X chrome grids
Power cable not included
Refer to page 30 for trays

# GRANDE FORNI OVEN STAND

## FEATURES

- Sturdy S/Steel construction with removable chrome-plated runners for easy cleaning and flexible tray support
- Flat-pack design with simple assembly for convenient transport, storage, and setup
- Accommodates 600 X 400MM baking trays and full-size GN1/1 pans



**COR0005**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 840 X 710 X 900MM |
| SUITABLE FOR | : COA1005 |

# PROOFER

## FEATURES

- Reliable, space-efficient proofing cabinet designed for consistent, professional-quality dough preparation in compact kitchens
- Double-glass doors for space-saving design and clear viewing of contents
- Sturdy top surface suitable for placing an oven or other equipment
- Accommodates 9 X 600 X 400MM baking trays for efficient batch proofing
- Six adjustable heat settings for precise proofing control

2 YEAR



### 9 PAN
**POA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| DIMENSIONS | : 860 X 510 X 695MM |
| WEIGHT | : 42KG |
| SPACE BETWEEN TRAYS | : 70MM |

**NOTE**
Trays not included

**OTHER ORDER CODES**

**BAKING TRAY ALUMINIUM**
**BTA0011**

# COMBI STEAM OVENS - MECHANICAL

## FEATURES

- Robust, high-capacity combi steam ovens built for demanding African kitchens, delivering reliable, consistent performance in even the toughest conditions.
- Accommodates 600 X 400MM trays or full-size GN1/1 pans for versatile baking and steaming
- Single large-capacity circulating fan for consistent heat distribution
- Steam injection controlled by energy regulator with five manual settings for precise humidity control
- Slam-shut door handle for reliable, heavy-duty use in busy kitchens



### 6 PAN
**COA2006-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 12kW |
| DIMENSIONS | : 1007 X 1061 X 856MM |
| WEIGHT | : 124KG |
| SPACE BETWEEN TRAYS | : 80MM |

**NOTE**
Includes 3 X chrome grids
Power cable not included
Requires to be installed by a qualified electrical installer
Refer to page 30 for trays



### 10 PAN
**COA2010-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 18kW |
| DIMENSIONS | : 1007 X 1061 X 1213MM |
| WEIGHT | : 145KG |
| SPACE BETWEEN TRAYS | : 80MM |

**NOTE**
Includes 3 X chrome grids
Power cable not included
Requires to be installed by a qualified electrical installer
Refer to page 30 for trays

# COMBI OVEN - STANDS

## FEATURES

- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 baking trays or full size GN1/1 pans



### S/STEEL
**COA1011**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 860 X 750 X 725MM |
| SUITABLE FOR | : COA2006-R01 AND COA2010-R01 |

### S/STEEL
**COA1110**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 860 X 725 X 600MM |
| SUITABLE FOR | : COA2010-R01 |

# COMBI STEAM OVEN - MECHANICAL

## FEATURES

- Robust, high-capacity combi steam ovens built for demanding African kitchens, delivering reliable, consistent performance in even the toughest conditions.
- Heavy-duty full S/Steel construction for durability and hygiene in busy kitchens
- Steam injection system for instant, effective steaming and improved product quality
- Fan automatically switches off when the oven door is opened for safety and energy efficiency
- Slam-shut door handle for reliable, heavy-duty use
- Roll-in trolley included for convenient high-volume loading



### 20 PAN
**COA2020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 36kW |
| DIMENSIONS | : 1008 X 928 X 1970MM |
| WEIGHT | : 350KG |

**NOTE**
Includes 20 X grill shelves
Includes 20 pan trolley
Refer to page 30 for trays
Requires installation by a qualified electrical installer
Power cable not included

**OTHER ORDER CODES**
**20 PAN - ROLL IN TROLLEY**
**COT2020**

# CONVECTION OVEN - GAS

## FEATURES

- Heavy-duty commercial gas convection oven with electric controls, designed for high-volume baking with precision heat management and robust construction for demanding kitchens.
- S/Steel exterior with vitreous enamel interior for durability, hygiene, and easy cleaning
- Two double-glazed independent doors for excellent heat retention and visibility
- Dual low-pressure mixing fans for even heat distribution and consistent baking results
- Electric spark ignition with flame failure safety device for reliable operation
- 11 adjustable shelf positions to maximise baking flexibility
- Raised legs for convenient operating height and easy cleaning
- Operating temperature range: 75°C to 295°C





### 11 PAN
**COA4010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER RATING | : 1.5kW |
| OUTPUT | : 54000 BTU |
| GAS | : LPG |
| DIMENSIONS | : 967 X 1099 X 1384MM |
| WEIGHT | : 185KG |

**NOTE**
Includes 3 X shelves
Requires single phase electrical connection
Requires to be connected by an approved gas installer

**OTHER ORDER CODES**
**CHROME GRID**
**XCOA4072**

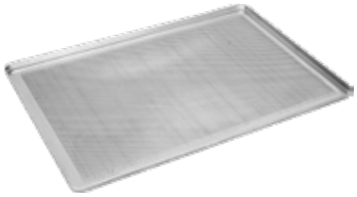
# OVEN TRAYS



**BAKING ALUSTEEL SOLID**
**BTA0535**
535 X 325 X 10MM



**BAKING ALUSTEEL PERFORATED**
**BTA1535**
535 X 325 X 10MM



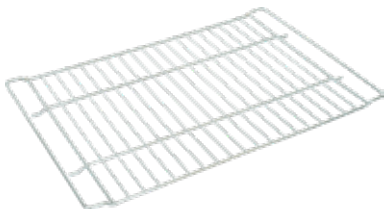
**BAKING ALUSTEEL PERFORATED**
**COR3003**
600 X 400 X 10MM



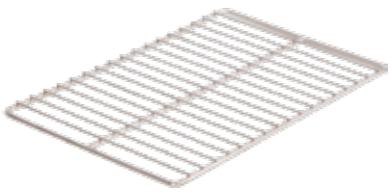
**GN1/1 FRY BASKET S/STEEL**
**STS0530**
530 X 330 X 40MM



**BAKING ALUMINIUM SOLID**
**BTA0011**
600 X 400 X 20MM



**CHROME GRID**
**COR3001**
600 X 400MM



**GRILL SHELF**
**COS1020**
535 X 330MM



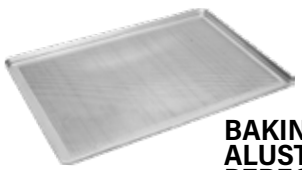
**CHICKEN RACK**
**COR1020**
535 X 330MM



**SPARE SHELF**
**XCOA4072**
715 X 645MM



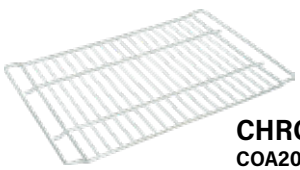
**TRAYS BELOW ONLY SUITABLE FOR COA1003/COA1004**



**BAKING ALUSTEEL PERFORATED**
**COA0010**
435 X 315 X 10MM



**BAKING ALUMINIUM SOLID**
**COA2004**
435 X 315 X 10MM



**CHROME GRID**
**COA2003**
445 X 332MM

# CHICKEN GRILLERS

## FEATURES

- Produces 8 delicious chickens at a time (CGA0008)
- Produces 16 delicious chickens at a time (CGA0016)
- Hot air circulation using a fan to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C to 250°C

2 YEAR



### 8 BIRD
**CGA0008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.7kW |
| DIMENSIONS | : 743 X 567 X 587MM |
| WEIGHT | : 35KG |
| COOKING TIME | : Approx 1 HR 40MIN @ 180°C |

2 YEAR



### 16 BIRD
**CGA0016**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE (N+E) |
| POWER | : 5kW |
| DIMENSIONS | : 943 X 560 X 617MM |
| WEIGHT | : 55KG |
| COOKING TIME | : Approx 1 HR 30MIN @ 180°C |

**NOTE**
Power cable not included



# PIZZA OVENS

## FEATURES

- Compact electric pizza ovens designed for fast, reliable baking with consistent heat distribution and authentic ceramic plates for professional results
- Three heating elements for precise, even heat distribution
- Two ceramic plates for authentic-style pizza bases
- Suitable for baking both fresh and frozen pizzas
- Temperature range: 60°C to 400°C for professional baking flexibility
- 15 min timer for convenient operation and control



### TWIN SHELF - SMALL
**POA1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.85kW |
| DIMENSIONS | : 588 X 645 X 468MM |
| CHAMBER DIMENSIONS | : 470 X 487 X 239MM |
| WEIGHT | : 38KG |
| CAPACITY | : 2 X Pizzas - 300MM |

## FEATURES

- Heavy-duty single-deck pizza oven designed for authentic, high-temperature baking with precise top and bottom heat control for professional kitchens
- Two ceramic plates in a single deck deliver even, authentic-style baking results
- Dial temperature gauge and dual thermostats for precise control of top and bottom temperatures
- Robust S/Steel construction with high-efficiency insulation for reliable, energy-efficient performance



### SINGLE DECK
**POA1120**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 7.2kW |
| DIMENSIONS | : 890 X 430 X 1060MM |
| CHAMBER DIMENSIONS | : 610 X 900 X 140MM |
| WEIGHT | : 80KG |
| MAX TEMPERATURE | : 500°C |

## FEATURES

- Advanced digital conveyor oven designed for precise, consistent baking with customisable heat and speed settings to handle a wide range of products in busy commercial kitchens.
- Independent top and bottom temperature controls with variable heat settings for versatile baking applications
- Adjustable and reversible conveyor with precise speed control for consistent results and flexible kitchen layouts
- Touch control panel prevents accidental adjustment during operation



### DIGITAL CONVEYOR
**POA2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE (N+E) |
| POWER | : 6.7kW |
| DIMENSIONS | : 1499 X 674 X 436MM |
| CONVEYOR WIDTH | : 350MM |
| WEIGHT | : 46KG |
| MAX TEMPERATURE | : 300°C |

# DECK OVENS - ELECTRIC

## FEATURES

- Reliable electric deck ovens built for commercial kitchens, offering robust construction and precise, independent heat control for consistent baking results, ideal for bread and pastry production
- Front face in S/Steel with zintec/mild steel interior
- 120 Minute mechanical timer with audible alert for dependable baking management
- Independent top and bottom element controls for precise temperature adjustment up to 400°C



### 2 TRAYS - SINGLE
**DOA3001-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 240V (Can be wired as 1 or 3 PHASE) |
| POWER | : 6.6kW |
| DIMENSIONS | : 1220 X 875 X 570MM |
| CHAMBER DIMENSIONS | : 860 X 640 X 230MM |
| WEIGHT | : 68KG |
| CAPACITY | : 4 X Pizzas - 300MM |
| INCLUDES | : 2 Baking trays - 600 X 400MM |



### 4 TRAYS - DOUBLE
**DOA3002-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE (N+E) |
| POWER | : 13.2kW |
| DIMENSIONS | : 1220 X 825 X 1115MM |
| CHAMBER DIMENSIONS | : 860 X 640 X 215MM |
| WEIGHT | : 127KG |
| CAPACITY | : 8 X Pizzas - 300MM |
| INCLUDES | : 4 X Baking trays - 600 X 400MM |



### 6 TRAYS - TRIPLE
**DOA3003-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE (N+E) |
| POWER | : 19.8kW |
| DIMENSIONS | : 1220 X 825 X 1530MM |
| CHAMBER DIMENSIONS | : 860 X 640 X 215MM |
| WEIGHT | : 175KG |
| CAPACITY | : 12 X Pizzas - 300MM |
| INCLUDES | : 6 X Baking trays - 600 X 400MM |

### 9 TRAYS - TRIPLE
**DOA4003-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE (N+E) |
| POWER | : 27kW |
| DIMENSIONS | : 1660 X 825 X 1530MM |
| CHAMBER DIMENSIONS | : 1300 X 640 X 230MM |
| WEIGHT | : 225KG |
| CAPACITY | : 18 X Pizzas - 300MM |
| INCLUDES | : 9 X Baking trays - 600 X 400MM |

**OTHER ORDER CODES**

**CERAMIC PLATE**
**DOA0011**
**STAND - M/STEEL - BLACK**
**DOS0002**
**DECK OVEN STACKING KIT**
**DOS1001-R01**

# DECK OVENS - GAS

## FEATURES

- Robust gas deck ovens designed for professional baking with independent burner control, ideal for outlets with limited electrical power while delivering consistent, reliable results
- S/Steel facia panel with zintec/mild-steel interior
- Unique burner design ensures even temperature distribution throughout the baking chamber
- Thermostatically controlled top and bottom burners for precise baking adjustment
- Fully automatic ignition system with single-phase electrical connection for safe, easy operation
- Maximum temperature of 400°C for a wide range of baking needs



## 2 TRAYS - SINGLE

**DOA5001-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.2kW |
| OUTPUT | : 36000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 1340 X 900 X 630MM |
| CHAMBER DIMENSIONS | : 860 X 640 X 215MM |
| WEIGHT | : 100KG |
| CAPACITY | : 4 X Pizza - 300MM |
| INCLUDES | : 2 X Baking trays - 600 X 400MM |



## 4 TRAYS - DOUBLE

**DOA5002-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.4kW |
| OUTPUT | : 72000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 1340 X 900 X 1260MM |
| CHAMBER DIMENSIONS | : 860 X 640 X 230MM (Each) |
| WEIGHT | : 170KG |
| CAPACITY | : 8 X Pizza - 300MM |
| INCLUDES | : 4 X Baking trays - 600 X 400MM |



## 6 TRAYS - TRIPLE

**DOA5003-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.6kW |
| OUTPUT | : 108000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 1340 X 900 X 1720MM |
| CHAMBER DIMENSIONS | : 860 X 640 X 200MM (Each) |
| WEIGHT | : 246KG |
| CAPACITY | : 12 X Pizza - 300MM |
| INCLUDES | : 6 X Baking trays - 600 X 400MM |

**NOTE**

Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**CERAMIC PLATE**
**DOA0011**

**STAND - M/STEEL - BLACK**
**DOS0002**

**DECK OVEN STACKING KIT**
**DOS1001-R01**

# SALAMANDERS
# GAS

## FEATURES

- Commercial gas salamander designed for professional kitchens, offering durable construction, versatile pass-through installation, and safe, efficient grilling and gratinating
- Full S/Steel construction for durability, hygiene, and easy cleaning
- Removable back cover enables use as a pass-through hatch for flexible installation
- High-performance radiant ceramic burner for even, efficient heat
- Safety controls with flame failure protection for reliable operation





### 75LT
**SAG0002**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 21800 BTU |
| GAS | : LPG |
| DIMENSIONS | : 897 X 493 X 510MM |
| WEIGHT | : 30KG |
| REGULATOR | : YES |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

# ELECTRIC

## FEATURES

- Professional height-adjustable electric salamander designed for quick, precise gratinating and grilling, with robust S/Steel construction for demanding commercial kitchens.





### ADJUSTABLE
**SAK0600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE (N+E) |
| POWER | : 4kW |
| DIMENSIONS | : 600 X 510 X 528MM |
| WEIGHT | : 45KG |

**NOTE**
Requires to be installed by a qualified electrical installer

# SALAMANDERS - ELECTRIC

## FEATURES

- Versatile electric salamanders designed for professional kitchens, offering flexible access, rapid heating options, and robust construction for reliable, consistent results
- Supplied with one removable crumb tray and multiple shelf placements for easy cleaning and precise cooking control
- Removable cover enables use as a plate warmer or pass-through hatch (front and rear access on SAA0001 and SAA0003 only; pass-through not applicable to SAA0005)
- Quartz element models reach maximum temperature rapidly, enabling energy-efficient use without needing to stay on constantly
- Incoloy element models are best suited for establishments that require continuous, extended operation



### QUARTZ
**SAA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.0kW |
| DIMENSIONS | : 728 X 350 X 428MM |
| SHELF DIMENSIONS | : 330 X 640MM |
| WEIGHT | : 16KG |
| SPACE BETWEEN TRAYS | : 65MM |



### INCOLOY
**SAA0003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.8kW |
| DIMENSIONS | : 728 X 350 X 428M |
| SHELF DIMENSIONS | : 330 X 640MM |
| WEIGHT | : 16KG |
| SPACE BETWEEN TRAYS | : 65MM |

### INCOLOY
**SAA0005**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.0kW |
| DIMENSIONS | : 480 X 316 X 379MM |
| SHELF DIMENSIONS | : 240 X 380MM |
| WEIGHT | : 10KG |
| SPACE BETWEEN TRAYS | : 50MM |

# DEEP FRYER - TABLE TOP - ELECTRIC

## FEATURES

- Compact, portable fryer ideal for small batches or dedicated tasks like frying fish or meat without contaminating oil in larger units
- 5LT oil capacity helps reduce wastage and prolong oil life in main fryers
- Special tilt-up head for easy access and tank removal
- Safety system includes microswitch cut-off and manual-reset overheat protection
- Thermostatically controlled temperature range: 50°C to 190°C
- Extended heating element covers more surface area for faster recovery and improved frying efficiency



### 1 X 5LT
**FFA2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5KW |
| DIMENSIONS | : 282 X 470 X 288MM |
| WEIGHT | : 6KG |
| PRODUCT OUTPUT | : Approx 4KG french fries/HR |

**NOTE**
Includes S/Steel baskets

# DEEP FRYERS - TABLE TOP - ELECTRIC



## 2 X 5LT
**FFA2002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 2 X 230V |
| POWER | : 2 X 2.5kW |
| DIMENSIONS | : 573 X 470 X 288MM |
| WEIGHT | : 12KG |
| PRODUCT OUTPUT | : Approx 8KG french fries/HR |

**NOTE**
Includes S/Steel basket
Must be connected to 2 separate 16 amp plugs on separate circuits

**OTHER ORDER CODES**
**NIGHT COVER**
**FFI0001**
**INSERT 1/2 X 150MM**
**FFI0150**
**DEEP FRYER BASKET**
**FFB2250**

## FEATURES

- Developed in collaboration with McCain to deliver perfect frozen chips—freezer to plate in just 3 minutes*
- 5LT oil capacity ideal for small batches, reducing oil waste and extending fryer life
- Tilt-up head for easy access and quick oil drainage
- Built-in safety system: microswitch shut-off and manual-reset overheat cut-out
- Thermostatically controlled temperature range: 50°C to 190°C for consistent results



## 1 X 5LT - MCCAINS
**FFA5001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.4kW |
| DIMENSIONS | : 282 X 470 X 288MM |
| WEIGHT | : 8.6KG |
| PRODUCT OUTPUT | : Approx 6KG french fries/HR |

**NOTE**
Includes S/Steel basket
Must be used on a dedicated 16 amp plug point

**OTHER ORDER CODES**
**DEEP FRYER BASKET**
**FFB2260**
**NIGHT COVER**
**FFI0001**

# DEEP FRYERS - TABLE TOP ELECTRIC

## FEATURES

- Hinged S/Steel element lifts to 90° with handle for easy access and cleaning
- Integrated ½" oil drainage valve for safe, simple oil removal
- Thermostatically controlled with safety cut-out and microswitch shut-off when element is raised
- Operating temperature range: 50°C to 190°C
- Recommended portion size: 500G



### 1 X 10LT - HIGH SPEED

**FFA6003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE |
| POWER | : 5.6kW |
| DIMENSIONS | : 390 X 512 X 422MM |
| WEIGHT | : 16KG |
| PRODUCT OUTPUT | : Approx 9KG french fries/HR |

**NOTE**

Includes S/Steel basket
Power cable not included

**OTHER ORDER CODES**

**DEEP FRYER BASKET**
**FFB2250**

**STAND**
**FFA6013**

# GAS

## FEATURES

- Component heat rise reduced by up to 23°C - lowering the risk of overheating and extending the service life of critical parts
- Improved heat distribution eliminates hotspots that cause oil to break down. Less carbonisation means fewer oil changes and lower consumable costs
- An optimised 4-row burner configuration (down from 6) reduces overall heat rise by 22%, protecting controls and improving long-term reliability
- Significantly reduced gas consumption with minimal impact on performance - tested at 180°C using 500g portions of frozen chips
- An updated thermostat scale displays exact temperature settings, ensuring consistent, repeatable results every time.



### 1 X 5LT

**FFA4110-R02**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 21445 BTU |
| GAS | : LPG + NG |
| REGULATOR | : YES |
| DIMENSIONS | : 305 X 620 X 495MM |
| WEIGHT | : 14KG |
| PRODUCT OUTPUT | : Approx 4KG french fries/HR |

**NOTE**

Includes S/Steel basket
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**DEEP FRYER BASKET**
**FFB2250**

# DEEP FRYERS - GAS
# TABLE TOP

## FEATURES

- Component heat rise reduced by up to 23°C - lowering the risk of overheating and extending the service life of critical parts
- Improved heat distribution eliminates hotspots that cause oil to break down. Less carbonisation means fewer oil changes and lower consumable costs
- An optimised 4-row burner configuration (down from 6) reduces overall heat rise by 22%, protecting controls and improving long-term reliability
- Significantly reduced gas consumption with minimal impact on performance - tested at 180°C using 500g portions of frozen chips
- An updated thermostat scale displays exact temperature settings, ensuring consistent, repeatable results every time.



### 2 X 5LT
**FFA4120-R02**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 42890 BTU |
| GAS | : LPG + NG |
| REGULATOR | : YES |
| DIMENSIONS | : 610 X 620 X 495MM |
| WEIGHT | : 27KG |
| PRODUCT OUTPUT | : Approx 8KG french fries/HR |

**NOTE**
Includes S/Steel baskets
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**
**DEEP FRYER BASKET**
**FFB2250**

# FLOOR STANDING

## FEATURES

- 20LT oil capacity with twin basket operation for high-volume frying
- Cold zone tank design prevents debris from burning, extending oil life
- Thermostatically controlled gas temperature with world-class Robertshaw controller, plus flame failure and safety cut-out protection
- Manual pilot flame ignition for reliable startup
- Operating temperature range: 50°C to 190°C





### 1 X 20LT
**FFA3200**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 90000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 400 X 760 X 1180MM |
| WEIGHT | : 70KG |
| PRODUCT OUTPUT | : Approx 40KG french fries/HR |

**NOTE**
Includes S/Steel baskets
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**
**DEEP FRYER BASKET**
**FFB3200**

# DEEP FRYERS - FLOOR STANDING - GAS

## FEATURES

- Available in dual 10LT or 18LT tank models, offering excellent oil-to-power efficiency and flexible high-capacity frying
- Cold zone tank design prevents debris from burning, prolonging oil life
- Thermostatically controlled gas valves with flame failure and over temperature protection
- Manual pilot ignition system for safe, reliable startup
- Operating temperature range: 50°C to 190°C



## 2 X 10LT

**FFA2100**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 120000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 400 X 868 X 1306MM |
| WEIGHT | : 76KG |
| PRODUCT OUTPUT | : Approx 50KG french fries/HR |

**NOTE**

Includes S/Steel baskets

Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**DEEP FRYER BASKET**

**FFB3200**





## 2 X 18LT

**FFA3220**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 120000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 533 X 760 X 1224MM |
| WEIGHT | : 73KG |
| PRODUCT OUTPUT | : Approx 70KG french fries/HR |

**NOTE**

Includes S/Steel baskets

Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**DEEP FRYER BASKET**

**FFB3200**

# DEEP FRYERS - FLOOR STANDING - ELECTRIC

## FEATURES

- Anvil fryers are optimised for exceptional power-to-performance efficiency, reducing energy usage without compromising output
- Front-mounted controls promote safe operation, with main terminals accessed behind the front panel
- Incoloy heating elements deliver consistent peak performance and durability
- Thermostatically controlled temperature with built-in safety cut-out to prevent oil flashing
- Operating temperature range: 50°C to 190°C



### 1 X 20LT
**FFA1020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 16.5kW |
| DIMENSIONS | : 510 X 660 X 1000MM |
| WEIGHT | : 45KG |
| PRODUCT OUTPUT | : Approx 40KG french fries/HR |

**NOTE**
Baskets sold separately
Power cable not included

**OTHER ORDER CODES**
**DEEP FRYER BASKET - NO SIDE HOOKS**
**CBS2280**
**OIL RECEIVER**
**ORA0001**





### 2 X 10LT
**FFA2010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 2 X 8.25kW |
| DIMENSIONS | : 510 X 660 X 1000MM |
| WEIGHT | : 45KG |
| PRODUCT OUTPUT | : Approx 40KG french fries/HR |

**NOTE**
Baskets sold separately
Power cable not included

**OTHER ORDER CODES**
**DEEP FRYER BASKET - NO SIDE HOOKS**
**CBS2280**
**OIL RECEIVER**
**ORA0002**

# DEEP FRYER - FLOOR STANDING - ELECTRIC

## FEATURES

- Anvil fryers are optimised for exceptional power-to-performance efficiency, reducing energy use without compromising output
- Supplied with one drain tank for safe and efficient oil removal
- Thermostatically controlled temperature with safety cut-out to prevent oil flashing
- Three Incoloy elements per tank reduce downtime—unit continues operating (at reduced performance) if one element fails
- Operating temperature range: 110°C to 190°C



### 2 X 20LT

**FFA2020-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 2 X 16.5kW |
| DIMENSIONS | : 1012 X 660 X 1000MM |
| WEIGHT | : 65KG |
| PRODUCT OUTPUT | : Approx 80KG french fries/HR |

**NOTE**

Baskets sold separately
Power cable not included

**OTHER ORDER CODES**

**DEEP FRYER BASKET - NO SIDE HOOKS**
**CBS2280**

# HOTEL FRYER – FLOOR STANDING - ELECTRIC

## FEATURES

- Deep tank accommodates large 400 X 300 X 150MM baskets, as well as the CBS0400, ideal for fresh chip production
- Supplied basket holder accepts a range of basket sizes, including portion baskets, for added versatility
- Thermostatically controlled temperature with an operating range of 50°C to 190°C
- Three Incoloy elements per tank reduce downtime-unit continues operating (at reduced performance) if one element fails



### 2 X 20LT

**HFA2020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V – 3 PHASE (N+E) |
| POWER | : 2 X 12kW |
| DIMENSIONS | : 1035 X 738 X 1289MM |
| WEIGHT | : 77KG |
| PRODUCT OUTPUT | : Approx 70KG french fries/HR |

**NOTE**

Baskets sold separately
Power cable not included

**OTHER ORDER CODES**

**DEEP FRYER BASKET**
**CBS0400**

# DEEP FRYER - FLOOR STANDING - ELECTRIC

## FEATURES

- Each insert powered by a 3.4kW element - requires two single-phase electrical connections
- Integrated splashback with basket hanger for safer, cleaner operation
- Supplied flat-packed for easy transport and on-site assembly
- Ideal for small to mid-size catering operations with a recommended portion size of 350g
- Thermostatically controlled with built-in safety cut-out; temperature range: 50°C to 190°C



### SPAZA
**FFA1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2 X 3.4kW |
| DIMENSIONS | : 813 X 628 X 1152MM |
| WEIGHT | : 31.5KG |
| PRODUCT OUTPUT | : Approx 10KG french fries/HR |

**NOTE**
Baskets sold separately
Must be connected to 2 separate 16 amp power outlets on separate circuits

**OTHER ORDER CODES**
**DEEP FRYER BASKET**
**FFB2250**

# CHIP DUMPS
# TABLE TOP

## FEATURES

- Suitable for smaller foodservice operations needing a compact solution
- Robust Incoloy heating element ensures consistent heat distribution
- Built-in lamp enhances product visibility and presentation
- Sloped drip tray simplifies serving and prevents product damage



**CDA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.9kW |
| DIMENSIONS | : 340 X 630 X 489MM |
| WEIGHT | : 8KG |

# FLOOR STANDING

## FEATURES

- Designed for higher-volume service environments
- Accommodates 3 X GN1/1 X 150MM inserts for holding and staging blanched chips
- Robust Incoloy heating element (top heating only) maintains crispness while allowing excess oil to drain before service
- Built-in lamp enhances product visibility and presentation
- Sloped drip tray simplifies serving and prevents product damage



**CDA2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.9kW |
| DIMENSIONS | : 449 X 620 X 1288MM |
| WEIGHT | : 25KG |

**NOTE**
Includes 3 X inserts

**OTHER ORDER CODES**
**INSERTS - S/STEEL**
**INF9150**

# GRILLERS - TABLE TOP
# GAS - FLAT TOP

## FEATURES

- Designed for lower-volume cooking, a reliable industry standard for cafés, kiosks, and food stalls
- Robust 16MM griddle plate and 455MM S/Steel burners ensure even heat distribution
- Pulse ignition with automatic flame failure protection for safe, easy operation
- Collapsible stand design allows for convenient transport and setup





### 400MM
**FTG0400**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 28000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 450 X 675 X 350MM |
| GRILL AREA | : 400 X 480MM |
| WEIGHT | : 52.3KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



### 600MM
**FTG0600**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 56000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 610 X 675 X 350MM |
| GRILL AREA | : 600 X 480MM |
| WEIGHT | : 72KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**
**STAND - 600MM - S/STEEL**
**GGS0600**



### 900MM
**FTG0900**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 84000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 900 X 675 X 350MM |
| GRILL AREA | : 900 X 480MM |
| WEIGHT | : 92.2KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**
**STAND - 900MM - MILD STEEL**
**GGS0900**

# GRILLERS - TABLE TOP
# GAS - RADIANT

## FEATURES

- Compact open-flame griller ideal for light- to medium-duty use in cafés and takeaway outlets
- Cast iron cooking grates disperse excess fat to reduce smoke and flare-ups
- 455MM S/Steel burners ensure even, efficient heat distribution
- Pulse ignition with flame failure safety system for easy, reliable operation





## 400MM
**GGR0400**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 28000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 450 X 675 X 350MM |
| GRILL AREA | : 400 X 460MM |
| WEIGHT | : 40KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**STAND - 400MM - MILD STEEL**
**GGS0400**

**400MM - LAVA ROCK KIT**
**GGR1400**



**LAVA ROCKS**



## 600MM
**GGR0600**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 56000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 610 X 675 X 350MM |
| GRILL AREA | : 600 X 460MM |
| WEIGHT | : 45KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**STAND - 600MM - S/STEEL**
**GGS0600**

**600MM - LAVA ROCK KIT**
**GGR1600**





# GRILLER - TABLE TOP
# GAS - RADIANT

## FEATURES

- Compact open-flame griller ideal for light- to medium-duty use in cafés and takeaway outlets
- Ribbed cast iron cooking grates disperse excess fat to reduce smoke and flare-ups
- 455MM S/Steel burners ensure even, efficient heat distribution
- Pulse ignition with flame failure safety system for easy, reliable operation





### 900MM
**GGR0900**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 84000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 900 X 675 X 350MM |
| GRILL AREA | : 900 X 460MM |
| WEIGHT | : 45KG |

**NOTE**

Heavy-duty gas products must be connected by an approved gas installer
Stand sold separately

**OTHER ORDER CODES**

**STAND - 900MM - MILD STEEL**
**GGS0900**

**900MM - LAVA ROCK KIT**
**GGR1900**



**LAVA ROCKS**

# GRILLER - TABLE TOP
# ELECTRIC - FLAT TOP

## FEATURES

- Heavy duty 10MM cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 250°C
- Egg griller thermostatically controlled up to max of 180°C
- Element design ensures even heating over entire cooking surface



### 400MM
**FTA0400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2kW |
| DIMENSIONS | : 373 X 470 X 241MM |
| GRILL AREA | : 355 X 420MM |
| WEIGHT | : 19KG |



### 600MM
**FTA0600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3kW |
| DIMENSIONS | : 623 X 470 X 241MM |
| GRILL AREA | : 605 X 420MM |
| WEIGHT | : 30KG |

# GRILLERS - TABLE TOP
# ELECTRIC - FLAT TOP

## FEATURES

- Single-phase egg griller designed for quick, precise egg preparation in low-to medium-volume operations
- Heavy-duty 10MM plate delivers excellent heat retention and consistent cooking performance
- Thermostatically controlled: up to 180°C for egg griller use; 250°C for flat-top configuration
- Element design ensures rapid heat-up and even temperature distribution across the surface
- Grease trough drains into a bottom-mounted collection pan for easy cleaning



### RIBBED/FLAT - 600MM
**FTA2600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3kW |
| DIMENSIONS | : 623 X 470 X 241MM |
| GRILL AREA | : 605 X 420MM |
| WEIGHT | : 30KG |



### EGG GRILLER - 400MM
**FTA4400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2kW |
| DIMENSIONS | : 373 X 470 X 241MM |
| GRILL AREA | : 355 X 420MM |
| WEIGHT | : 19KG |



### EGG & BACON - 600MM
**FTA1600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3kW |
| DIMENSIONS | : 623 X 470 X 241MM |
| GRILL AREA | : 605 X 420MM |
| WEIGHT | : 30KG |



# GRILLERS - TABLE TOP - GAS
# FLAT TOP

## FEATURES

- Compact gas griller ideal for low- to medium-volume breakfast service or mobile cooking setups
- Front-mounted drip tray for quick cleaning and grease management
- Supplied with 1 meter flexible hose and regulator for easy connection and setup
- Simple ignition mechanism with flame failure safety device for reliable operation



### 400MM
**FTA2400**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 12500 BTU |
| GAS | : LPG |
| REGULATOR | : YES* |
| DIMENSIONS | : 400 X 514 X 273MM |
| GRILL AREA | : 400 X 400MM |
| WEIGHT | : 18KG |



### 600MM
**FTA6600**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 25000 BTU |
| GAS | : LPG |
| REGULATOR | : YES* |
| DIMENSIONS | : 620 X 514 X 273MM |
| GRILL AREA | : 616 X 400MM |
| WEIGHT | : 28KG |

***NOTE**

Heavy-duty gas products must be connected by an approved gas installer
Supplied regulator is designed for low-pressure (2.8kPa) liquified petroleum gas and is suitable for large cylinders (9KG – 48KG)
To connect to smaller portable cylinders, a compatible coupling connector and regulator must be purchased separately



# GRILLERS - FLOOR STANDING - GAS RADIANT

## FEATURES

- Industry-leading value: a heavy-duty griller built for high performance in demanding commercial kitchens
- Powerful 16000 BTU burners with cast iron radiants for exceptional heat retention and grilling efficiency
- Quality gas valves and die-cast metal control knobs for durability and precise control
- Integrated S/Steel splash guard, front-mounted drip tray, and base shelf for tidy, efficient operation
- Rear castors allow easy access for cleaning and repositioning



### 6 BURNER
**GGA4006**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 96000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 815 X 740 X 1050MM |
| GRILL AREA | : 680 X 470MM |
| WEIGHT | : 75KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



### 8 BURNER
**GGA4008**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 128000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 1035 X 740 X 1050MM |
| GRILL AREA | : 900 X 470MM |
| WEIGHT | : 92KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



### 10 BURNER
**GGA4010**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 160000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 1255 X 740 X 1050MM |
| GRILL AREA | : 1120 X 470MM |
| WEIGHT | : 108KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**
**SOLID PLATE**
**SGP0002**
**INSERT HOLDER**
**IHA0001**
**MEAT RESTING TRAY**
**MRT0001**

# STOVE PLATES

## FEATURES

- Industrial-grade hot plate elements designed for continuous, all-day operation
- Rapid heat-up with six-stage heat control for precision simmering and boiling
- Can accommodate large commercial pots



## SINGLE

**STA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2kW |
| DIMENSIONS | : 333 X 508 X 225MM |
| PLATE DIAMETER | : 225MM |
| WEIGHT | : 7KG |



## DOUBLE

**STA1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1 X 1.2kW - 1 X 2.0kW |
| DIMENSIONS | : 381 X 693 X 244MM |
| PLATE DIAMETER | : 1 X 190 – 1 X 225MM |
| WEIGHT | : 11.4KG |



# STOVES - TABLETOP - GAS

## FEATURES

- Heavy-duty cast iron burners rated at 26000 BTU for powerful, even heat distribution
- Flame failure protection for added safety and peace of mind during operation
- Can accommodate large commercial pots





## 2 BURNER

**STG0002**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 52000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 300 X 692 X 364MM |
| GRID SIZE | : 300 X 300MM |
| WEIGHT | : 34KG |

**NOTE**

Heavy-duty gas products must be connected by an approved gas installer



## 4 BURNER

**STG0004**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 104000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 600 X 692 X 364MM |
| GRID SIZE | : 600 X 300MM |
| WEIGHT | : 59KG |

**NOTE**

Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**STAND - 600MM - S/STEEL**
**GGS0600**



## 6 BURNER

**STG0006**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 156000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 900 X 692 X 364MM |
| GRID SIZE | : 900 X 300MM |
| WEIGHT | : 84KG |

**NOTE**

Heavy-duty gas products must be connected by an approved gas installer

**OTHER ORDER CODES**

**STAND - 900MM - MILD STEEL**
**GGS0900**

# FLAT TOP STOVE WITH OVEN - ELECTRIC

## FEATURES

- Removable solid top heating plates for easier servicing and maintenance
- Durable S/Steel body with robust door, hinges, and side storage cupboard
- Thermostatically controlled electric oven accepts full-size GN1/1 pans
- Integrated drip tray beneath stove top captures spills for easy cleaning
- Powerful oven fan with automatic reversing cycle ensures even, consistent baking



### 3 PLATE
**COA4003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 18kW |
| DIMENSIONS | : 1046 X 780 X 900MM |
| CAVITY DIMENSIONS | : 560 X 630 X 285MM |
| WEIGHT | : 117KG |

**NOTE**
Supplied with 1 X chrome-plated grid shelf
Power cable not included

# GAS STOVES - WITH ELECTRIC OVEN

## FEATURES

- Robust S/Steel construction with durable door, hinges, and side storage cupboard (COA4006 only)
- High-performance gas burners; removable for easy cleaning
- Integrated drip tray beneath stove top to capture spills
- Thermostatically controlled electric oven accepts full-size GN1/1 pans
- Powerful circulating fan with automatic reversing cycle for even baking
- 0–120MIN mechanical timer for controlled cooking cycles





### 4 BURNER
**COA4004**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 4.5kW |
| OUTPUT | : 104000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 700 X 790 X 900MM |
| CAVITY DIMENSIONS | : 560 X 500 X 285MM |
| WEIGHT | : 115KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer
Power cable not included



### 6 BURNER
**COA4006**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 4.5kW |
| OUTPUT | : 156000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 1050 X 790 X 900MM |
| CAVITY DIMENSIONS | : 560 X 500 X 285MM |
| WEIGHT | : 175KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer
Power cable not included

# FLAT TOP STOVE WITH OVEN - GAS

## FEATURES

- Durable S/Steel construction with removable solid top plates and integrated drip tray with individual drainage
- Pulse ignition with pilot burners and flame failure protection for safe, reliable operation
- Thermostatically controlled gas oven with flame failure safety, accepts full-size GN pans (if applicable)
- Designed for use with pots only – not suitable for direct grilling



### 3 PLATE
**COA3003**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 61900 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 1046 X 780 X 900MM |
| CAVITY DIMENSIONS | : 560 X 500 X 285MM |
| WEIGHT | : 199KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

# STOVE WITH OVEN - GAS

## FEATURES

- Robust S/Steel construction with durable door, hinges, and side storage cupboard (COA3006 only)
- High-performance gas burners and cast iron grates, easily removable for cleaning
- Integrated drip tray beneath stove top to capture spills
- Thermostatically controlled gas oven accepts full-size GN1/1 pans





### 4 BURNER
**COA3004**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 119700 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 700 X 750 X 900MM |
| CAVITY DIMENSIONS | : 560 X 630 X 285 |
| WEIGHT | : 117KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



### 6 BURNER
**COA3006**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 171700 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 1050 X 750 X 900MM |
| CAVITY DIMENSIONS | : 560 X 630 X 285MM |
| WEIGHT | : 155KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

# BOILING TABLES - STRAIGHT - GAS

## FEATURES

- Straight models designed for large, heavy pots with wide support grates and low-profile base for added stability
- Staggered models suited for smaller pots and pans, ideal for à la minute cooking or rapid service environments
- Durable painted mild steel frame with high-quality fabricated support grates
- Safety approved by the LPG Safety Association of South Africa
- Supplied flat-packed for convenient transport and storage



### 2 BURNER
**BTG2002**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 36000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 904 X 484 X 665MM |
| WEIGHT | : 27KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



### 3 BURNER
**BTG2003**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 54000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 1340 X 484 X 665MM |
| WEIGHT | : 37KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



### 4 BURNER
**BTG2004**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 72000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 1748 X 484 X 665MM |
| WEIGHT | : 48.5KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer

# BOILING TABLES - STAGGERED - GAS



## 4 BURNER
**BTG3004**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 72000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 904 X 614 X 830MM |
| WEIGHT | : 36KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer



## 6 BURNER
**BTG3006**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 108000 BTU |
| GAS | : LPG |
| REGULATOR | : NO |
| DIMENSIONS | : 1340 X 614 X 830MM |
| WEIGHT | : 49KG |

**NOTE**
Heavy-duty gas products must be connected by an approved gas installer





# TILTING PANS - ELECTRIC

## FEATURES

- Designed for efficient bulk cooking of stews, soups, rice, vegetables, and more in restaurants, canteens, and institutions
- Easy-tilt handle for smooth transfer of food; pan can also be used to shallow fry as needed
- S/Steel pan interior for hygiene and easy cleaning
- 40LT capacity provides a compact, versatile solution for smaller batch preparation
- Robust tubular frame allows all-round access for convenient maintenance
- Fitted with safety cut-off to prevent overheating



### 40LT
**TPA0040**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 8kW |
| DIMENSIONS | : 705 X 830 X 970MM |
| WEIGHT | : 80KG |

**NOTE**
Power cable not included

## FEATURES

- Hygienic, easy-to-clean S/Steel pan with front-mounted water inlet for convenience
- Rapid heat-up time with thermostatic control for consistent cooking performance
- Safety-focused design with automatic cut-off to prevent overheating and micro switch to disable heating when tilted





### 80LT
**TPA0080**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 10.2kW |
| DIMENSIONS | : 800 X 900 X 900MM |
| WEIGHT | : 220KG |

**NOTE**
Power cable not included

# TILTING PAN - GAS

## FEATURES

- Hygienic, easy-to-clean S/Steel pan with 316-grade base for added corrosion resistance
- 80LT capacity with easy-tilt design for safe transfer of food
- Adjustable temperature range from 60°C to 300°C with high-limit cut-off at 340°C for added safety
- Pilot flame with thermal coupling for reliable gas ignition and safety shutdown
- Multi-functional unit suitable for stews, soups, shallow frying, and bulk food preparation



### 80LT

**TPA1080**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 72000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : NO |
| DIMENSIONS | : 800 X 900 X 850MM |
| WEIGHT | : 153KG |

**NOTE**

Heavy-duty gas products must be connected by an approved gas installer

# OIL JACKETED POT - ELECTRIC

## FEATURES

- Industry-leading design with indirect heating via uniquely placed Incoloy elements in sealed pockets, allowing maintenance without draining oil
- Supplied with S/Steel lid and spring-assisted hinge for smooth, effortless operation
- Inner pot constructed from food-grade S/Steel for hygiene and durability
- Fitted with a high-performance safety valve to protect the operator from accidental steam release or pressure build-up



### 225LT

**OJP0225**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 18kW |
| DIMENSIONS | : 1175 X 1000 X 970MM |
| WEIGHT | : 120KG |

**NOTE**

Takes 60LT thermo-D oil - oil not included
Power cable not included

# TOASTERS - FLAT PLATE

## FEATURES

- Ribbed top and bottom cast aluminium plates for authentic grill marks and even heat distribution
- Certified food-grade plates deliver consistent performance and fast heat transfer
- Optimally balanced heat ensures even toasting on top and bottom*
- Adjustable top plate accommodates a variety of food thicknesses
- Insulated handle grip for safe, comfortable use
- Thermostatically controlled temperature range: 50°C to 300°C



## 9 SLICE

**TSA1009**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.15kW |
| DIMENSIONS | : 355 X 466 X 327MM |
| COOKING SURFACE | : 330 X 355MM |
| WEIGHT | : 11KG |

**NOTE**

*Unit tested under controlled conditions
Toaster cover sold separately

**OTHER ORDER CODES**

**TEFLON COVER**
**TCT0001**

## FEATURES

- Ribbed top and flat bottom plates offer a refined sandwich finish and versatile cooking options
- Certified food-safe Teflon coating for hygiene and easy release
- Independent plate control allows use as a flat top with top plate switched off
- Optimally balanced heat ensures even toasting on top and bottom*
- Adjustable top plate accommodates a variety of product thicknesses
- Insulated handle for safe, comfortable operation
- Thermostatically controlled temperature range: 50°C to 240°C



## 9 SLICE NON-STICK

**TSA2009**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.15kW |
| DIMENSIONS | : 355 X 466 X 327MM |
| COOKING SURFACE | : 330 X 355MM |
| WEIGHT | : 11KG |

**NOTE**

*Unit tested under controlled conditions

# TOASTER COVER - TEFLON

## FOR 9 SLICE TOASTERS

**TCT0001**

## FEATURES

- Non-stick Teflon toaster cover
- Maximum operating temperature 240°C
- Dishwasher safe





# TOASTERS - PANINI

## FEATURES

- 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
- Insulated hand grip
- Operating temperature range: 50°C to 300°C

2 YEAR



### 9 SLICE - TOP & BOTTOM

**TSA9009**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.15kW |
| DIMENSIONS | : 355 X 466 X 327MM |
| COOKING SURFACE | : 330 X 355MM |
| WEIGHT | : 11KG |

**NOTE**

*Unit tested under controlled conditions

## 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
- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Insulated hand grip
- Operating temperature range: 50°C to 240°C

2 YEAR



### 9 SLICE - DELUXE - NON-STICK

**TSA5009**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.97kW |
| DIMENSIONS | : 355 X 466 X 327MM |
| COOKING SURFACE | : 330 X 355MM |
| WEIGHT | : 11KG |

**NOTE**

*Unit tested under controlled conditions

# PANINI GRILL

## FEATURES

- Heavy-duty cast iron plates for excellent heat retention and durability, must be seasoned to maintain non-stick properties and prevent rust
- Thermostatically controlled temperature range: 50°C to 300°C
- Self-balancing upper plate adjusts to product thickness for even grilling
- Removable fat tray for easy cleaning
- Ribbed top and bottom plates

2 YEAR



### CAST IRON

**PGT0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.6kW |
| DIMENSIONS | : 410 X 378 X 205MM |
| WEIGHT | : 20.5KG |

# TOASTER - PANINI - GAS

## FEATURES

- Ideal for food trucks, market stalls, and off-grid locations where electricity is limited
- Heats from the bottom plate; top plate gains heat through contact – optimal results with consistent use
- Adjustable top plate accommodates various food thicknesses
- Ribbed top and bottom die-cast aluminium plates for classic grill marks
- Heat-resistant handle for safe operation





### 9 SLICE
**TSA9209**

**SPECIFICATIONS**

| | |
|---|---|
| OUTPUT | : 6000 BTU |
| GAS | : LPG (NG ON REQUEST) |
| REGULATOR | : YES |
| DIMENSIONS | : 355 X 466 X 327MM |
| COOKING SURFACE | : 330 X 355MM |
| WEIGHT | : 14KG |

# VERTICAL BUN TOASTER

## FEATURES

- Delivers best performance-to-price ratio for fast-paced bun toasting
- High-efficiency insulated stepped heating plate - dedicated heel & crown sections
- Adjustable plate depth to suit various bun thicknesses
- Single conveyor feed with fast 25-second cycle for up to 22 buns per minute at 70°C core
- Energy efficient at just 0.4kW/HR consumption



### SINGLE SLOT
**VTA0101**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.2kW |
| DIMENSIONS | : 702 X 327 X 568MM |
| WEIGHT | : 28KG |
| PRODUCT OUTPUT | : 22 buns per MIN/1020 buns/HR |

**OTHER ORDER CODES**

**TEFLON SHEET**
**XVTA0102**

# CONVEYOR TOASTERS

## FEATURES

- Compact, efficient unit ideal for hotel and restaurant breakfast buffets
- Variable conveyor speed with independent top and bottom heat controls for buns or toast
- Can be set for front or rear service, offering flexible installation options



### 300 SLICES/HR
**CTK2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.6kW |
| DIMENSIONS | : 354 X 769 X 428MM |
| WEIGHT | : 16KG |





### 450 SLICES/HR - WIDE MOUTH
**CTK2002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.6kW |
| DIMENSIONS | : 474 X 769 X 428MM |
| WEIGHT | : 21KG |

aVeNia

# MANUAL LIFT TOASTERS

## FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- S/Steel construction
- Manual lift
- Rocker switch to conserve energy
- TSK0004 selector control for choosing two or four slots
- TSK0006 Selector control for choosing three or six slots



### 4 SLICE
**TSK0004**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.24kW |
| DIMENSIONS | : 370 X 210 X 225MM |
| WEIGHT | : 4KG |



### 6 SLICE
**TSK0006**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.24KW |
| DIMENSIONS | : 460 X 210 X 225MM |
| WEIGHT | : 6KG |

Dualit

# MANUAL LIFT TOASTER

## FEATURES

- Selector control for choosing two, four or six slots
- Handmade in the UK
- Mechanical timer
- Manually operated eject lever to keep items warm until needed
- Built for commercial use



### 6 SLICE
**TSD0006**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 3kW |
| DIMENSIONS | : 460 X 210 X 220MM |
| WEIGHT | : 5.1KG |
| PRODUCT OUTPUT | : Approx 240 slices/HR |



ANVIL

# SAUCE WARMER - DIP-A-LAIT

## FEATURES

- Versatile warmer for ice cream dips, chocolate, caramel sauces, and gravies
- Dry heat with variable temperature control for consistent performance

2 YEAR



### 2 DIVISION
**DLA0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.125kW |
| DIMENSIONS | : 340 X 247 X 307MM |
| WEIGHT | : 4KG |
| CAPACITY | : 4LT |

**NOTE**
Includes 2 X 2LT inserts

# WAFFLE BAKERS

## FEATURES

- Pre-set thermostat at 200°C; use timer to achieve preferred waffle texture
- Independently controlled double plates for energy-efficient operation



### 1 PLATE
**WBA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.8kW |
| DIMENSIONS | : 255 X 370 X 260MM |
| PLATE DIAMETER | : 185MM |
| WEIGHT | : 7KG |



### 2 PLATE
**WBA0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.6kW |
| DIMENSIONS | : 510 X 370 X 260MM |
| PLATE DIAMETER | : 185MM EACH |
| WEIGHT | : 14KG |

# BELGIAN - ROUND

## FEATURES

- Newly upgraded PC panel and expanded drip tray with durable cast iron plates for unmatched performance and quality
- Ideal for kitchens, coffee shops, markets, and ice cream parlours
- Digital control panel with programmable time and temperature settings
- Audible alarm signals completion of baking cycle



### 1 PLATE
**WBA1001-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1KW |
| DIMENSIONS | : 255 X 450 X 305MM |
| PLATE DIAMETER | : 190MM |
| WEIGHT | : 12KG |
| TEMPERATURE | : 50°C to 300°C |

### 2 PLATE
**WBA1002-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2 X 1KW |
| DIMENSIONS | : 520 X 450 X 305MM |
| PLATE DIAMETER | : 190MM EACH |
| WEIGHT | : 31KG |
| TEMPERATURE | : 50°C to 300°C |

# WAFFLE BAKER - BELGIAN SQUARE





**1 PLATE - 2 DIVISION**
**WBA2001**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2kW |
| DIMENSIONS | : 420 X 310 X 270MM |
| WEIGHT | : 11KG |
| TEMPERATURE | : 80°C to 240°C |

# PANCAKE AND OMELETTE MACHINE

## FEATURES

- 400MM diameter Teflon-coated cast aluminium cooking surface for even heat and easy release
- Supplied with wooden spatula and warming drawer to keep products warm after baking
- Ideal for pancakes, crêpes, flapjacks, and omelettes



**PMA1011**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3kW |
| DIMENSIONS | : 450 X 485 X 240MM |
| WEIGHT | : 20KG |

# HOT DOG ROLLER

## FEATURES

- Used to keep encased sausages warm while showcasing the product to entice customer purchase
- Variable heat control for easy and precise sausage grilling
- Dual-zone control allows use of front 5 rollers, back 6 rollers, or all 11 together
- Removable fat tray for fast, hygienic cleaning



**11 ROLLER**
**HDR1011**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.2kW |
| DIMENSIONS | : 588 X 405 X 190MM |
| WEIGHT | : 12.2KG |

# MICROWAVES

## 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

# HIGH VOLUME MICROWAVE

## FEATURES

- The best choice for high volume operations
- 1800W - ideal for use 70 plus times per day
- Up to 100 programmable menu items
- 11 Power levels
- 4 - Stage cooking
- Memory pads can be preset by power level, number of stages and time for fast consistent operation
- 2 X Magnetrons
- Stackable to save counterspace

**1800W**




### 1800W
**MWM1800**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1800W |
| DIMENSIONS | : 578 X 343 X 419MM |
| WEIGHT | : 31KG |
| CAPACITY | : 17LT |

## FEATURES

- 1100W of power for fast heating
- S/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

**1100W**




### 1100W
**MWM1100**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1100W |
| DIMENSIONS | : 482 X 349 X 558MM |
| WEIGHT | : 19KG |
| CAPACITY | : 34LT |

**OTHER ORDER CODES**
**SHELF MICROWAVE - S/STEEL**
**SMW0001**

# MICROWAVES

## FEATURES

- 1000W of power for fast heating
- S/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

**1000W**




### 1000W
**MWM1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1000W |
| DIMENSIONS | : 512 X 403 X 310MM |
| WEIGHT | : 13.6KG |
| CAPACITY | : 23LT |

**OTHER ORDER CODES**

**SHELF MICROWAVE - S/STEEL**
**SMW0001**

SHARP
Be Original.

## FEATURES

- 11 Variable cooking controls
- 20 Memory settings
- Easy to grip handles
- Double quantity facility
- Express defrost facility
- Solid, S/Steel cavity and cabinet
- Suitable for cafeterias, offices and convenience store

**1000W**

2 YEAR




### 1000W
**MWS1000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230 - 240V |
| POWER | : 1000W |
| DIMENSIONS | : 520 X 406 X 309MM |
| WEIGHT | : 18KG |
| CAPACITY | : 28LT |

**OTHER ORDER CODES**

**SHELF MICROWAVE - S/STEEL**
**SMW0001**

# MICROWAVE

## FEATURES

- Durable S/Steel interior and exterior
- Robust aluminium handle
- Full sleep mode which enables energy saving
- Digital display indicates power, level, time, and program

**1000W**



### 1000W
**MWA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1000W |
| DIMENSIONS | : 431 X 311 X 511MM |
| WEIGHT | : 14.7KG |
| CAPACITY | : 25LT |
| CONTROLS | : 5 Adjustable levels |
| | : 3 Stage cooking |
| | : 100 user - defined programs |

**OTHER ORDER CODES**

**SHELF MICROWAVE - S/STEEL**
**SMW0001**

# INDUCTION WARMER

- 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



### SINGLE
**IND0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2kW |
| DIMENSIONS | : 302 X 372 X 77MM |
| WEIGHT | : 3.2KG |

## FEATURES

- Complete (1MM) 304 S/Steel with polished finish
- Non slip feet



### INDUCTION STAND
**IHS1000**

**SPECIFICATIONS**

| | |
|---|---|
| OUTER DIMENSIONS | : 475 X 400 X 85MM |
| INNER DIMENSIONS | : 300 X 370MM |

**NOTE**
Compatible with IND0002

# INDUCTION WARMER/COOKER

## FEATURES

- LED Display
- Timer 0 - 180min
- 1 - 8 Power Levels (1800W+1300W)
- 1 - 8 Temperature Setting
- Temperature Range: 60°C to 240°C
- Touch Control
- Double plate-separately controllable
- Electronic overheating protection



### DOUBLE
**IND1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.1kW |
| DIMENSIONS | : 290 X 510 X 90MM |
| WEIGHT | : 9KG |

# INDUCTION COOKERS

## FEATURES

- Material: S/Steel body
- LED display
- Timer 0 - 180min
- 1 - 10 Power levels (500 - 3500W) - Per plate
- 1 - 10 Temperature setting
- Temperature range: 60°C to 240°C
- Touch panel
- Electronic overheating protection

IMPROVED



### SINGLE
**IND2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.5kW |
| DIMENSIONS | : 330 X 425 X 105MM |
| WEIGHT | : 10KG |



### DOUBLE
**IND2002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 7kW |
| DIMENSIONS | : 683 X 430 X 110MM |
| WEIGHT | : 18KG |

# INDUCTION HEATING PLATE

## FEATURES

- Enables non-induction cookware to be used on any induction cook top
- Dishwasher safe



**IHP2000**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 235 X 5MM |

# INDUCTION COOKER

## FEATURES

- LED display
- Touch control
- Timer 0 - 180min
- Temperature range: 60°C to 240°C
- Electronic overheat protection



**WOK**

**IND2000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.5kW |
| DIMENSIONS | : 340 X 340 X 120MM |
| WEIGHT | : 6KG |

**OTHER ORDER CODES**

**WOK ROUND BOTTOM S/STEEL**
**WRS1036**

aVenia

# HOT TRAY

## FEATURES

- Aluminium frame, metal bottom
- Toughened glass

IMPROVED



**HTA1000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 0.23kW |
| DIMENSIONS | : 550 X 380 X 25MM |
| TEMPERATURE | : 65°C to 105°C |
| TRAY SIZE | : Suitable for GN1/1 |

# SOUS VIDE COOKER

## FEATURES

- Powerful circulation pump with multiple inlet/outlet jets and removable filters for uniform temperature distribution
- Large silicone heating element and insulated lid mat to preserve heat efficiently
- Lift-out cooking tray for easy loading and unloading
- Electronic temperature control with large digital display showing time, set and current temperature



## BATH AND CIRCULATOR COMPLETE UNIT

**SVD0003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.62kW |
| DIMENSIONS | : 420 X 283 X 290MM |
| WEIGHT | : 7.5KG |

## FEATURES

- Powerful circulation pump with removable filter ensures precise, even temperature distribution
- Durable S/Steel submersible parts for easy cleaning
- Large digital display with electronic control for time, set and current temperature
- Versatile clamp mounts directly to inserts for flexible use



## CIRCULATOR

**SVD0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.5kW |
| DIMENSIONS | : 145 X 130 X 320MM |
| WEIGHT | : 1.9KG |

**NOTE**

Insert and circulator sold separately

**OTHER ORDER CODES**

**FULL SIZE INSERT X 200MM - POLYCARB**
**INF4200-C**



# RICE COOKER

## FEATURES

- Max. cooking capacity 6KG
- High quality durable painted casing
- Thick aluminium inner pot
- Heavy duty heating element





### 8.5LT
**RCA1008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.65kW |
| DIMESIONS | : 495 X 495 X 300MM |
| WEIGHT | : 8.7KG |



# PLATE WARMERS

## FEATURES

- Preset thermostat



### DROP IN
**PWK1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.4kW |
| DIMENSIONS | : Ø405MM X 728MM |
| CUT DIAMETER | : 385MM |
| REQ CABINET DEPTH | : 775MM |
| MAX PLATE SIZE | : 280MM Diameter |
| PLATE CAPACITY | : Approx 40 (Varies with plate thickness) |
| PLATE GUIDES | : 3 (Per compartment) |
| WEIGHT | : 19KG |

## FEATURES

- Full S/Steel double-wall construction with adjustable shelf positions – holds up to 60 plates
- Pre-set thermostat for consistent warming
- Compact and portable – ideal for buffets and caterers



### SINGLE DOOR
**PWK0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| DIMENSIONS | : 450 X 485 X 850MM |
| MAX PLATE SIZE | : 360MM Diameter |
| WEIGHT | : 34KG |

# PLATE LOWERATORS

## FEATURES

- Thermostatic temperature control for consistent plate warming
- Double-skin S/Steel construction reduces heat loss and enhances durability
- Adjustable plate guides and spring tension accommodate various plate sizes



### HEATED - MOBILE
**PLK0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.4kW |
| DIMENSIONS | : 483 X 506 X 914MM |
| MAX PLATE SIZE | : 300MM Diameter |
| PLATE CAPACITY | : Approx 40 (Varies with plate thickness) |
| PLATE GUIDES | : 3 (Per compartment) |
| WEIGHT | : 31KG |



### HEATED DOUBLE - MOBILE
**PLK0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.8kW |
| DIMENSIONS | : 483 X 930 X 914MM |
| MAX PLATE SIZE | : 300MM Diameter |
| PLATE CAPACITY | : Approx 80 (Varies with plate thickness) |
| PLATE GUIDES | : 3 (Per compartment) |
| WEIGHT | : 48KG |

# MOBILE FOOD WARMING CABINET

## FEATURES

- Heated convection system with dual circulation fans maintain consistent food temperature
- Thermostatically controlled, with built-in thermometer dial, max temperature 110°C
- Fitted with bumper strip and robust castors, 2 with brakes, for durability and mobility





### 11 SHELVES
**MFW0011**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.63kW |
| DIMENSIONS | : 691 X 874 X 1797MM |
| WEIGHT | : 222KG |
| CAPACITY | : 22 trays - GN1/1 |

**NOTE**
Inserts sold separately

# BAIN MARIES - TABLE TOP

## FEATURES

- Dry and wet heat functionality with even element heat distribution
- Variable heat control with integrated drain tap for easy cleaning





### 1 DIVISION

**BMA0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.7kW |
| DIMENSIONS | : 394 X 658 X 268MM |
| WEIGHT | : 11KG |

**NOTE**
Inserts sold separately

**OTHER ORDER CODES**
**DIVIDER**
**XBMA0002**



### 2 DIVISION

**BMA0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.7kW |
| DIMENSIONS | : 735 X 658 X 268MM |
| WEIGHT | : 18KG |

**NOTE**
Inserts sold separately

**OTHER ORDER CODES**
**DIVIDER**
**XBMA0002**



### 3 DIVISION

**BMA0003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.7kW |
| DIMENSIONS | : 1074 X 658 X 268M |
| WEIGHT | : 22KG |

**NOTE**
Inserts sold separately

**OTHER ORDER CODES**
**DIVIDER**
**XBMA0002**

# RISER SHELVES

## FEATURES - HEATED

- Maintains ideal serving temperature – top shelf heated with evenly distributed element
- Doubles as a plate warmer for added versatility
- Pass-through design for easy kitchen access and workflow
- Power indicator light signals when unit is active




Heated

### 1100MM
**RSA1100**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.5kW |
| DIMENSIONS | : 1138 X 390 X 500MM |
| WEIGHT | : 12KG |

### 1700MM
**RSA1700**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.3kW |
| DIMENSIONS | : 1738 X 390 X 500MM |
| WEIGHT | : 17KG |




Neutral

### 1100MM NEUTRAL
**RSA1101**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 1060 X 390 X 500MM |
| WEIGHT | : 10KG |

### 1700MM NEUTRAL
**RSA1701**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 1660 X 390 X 500MM |
| WEIGHT | : 17KG |



# POPCORN MACHINES

## FEATURES

- 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



### 8OZ

**PMK0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.5kW |
| DIMENSIONS | : 502 X 360 X 685MM |
| WEIGHT | : 20KG |



## 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
- Casted-in-element bowl makes the production very high efficiently
- 400G capacity per load
- Non-stick kettle with cast in element for efficiency




### 14OZ

**PMK0014**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.66kW |
| DIMENSIONS | : 520 X 520 X 800MM |
| WEIGHT | : 33.5KG |

# ESPRESSO MACHINE

## FEATURES

- 1 Hot water outlet
- Removable S/Steel system wands
- 2 Portafilters
- Includes Everpure filtration with installation pipes & brass fittings
- Direct water mains
- Direct water drainage pipe





### FULLY AUTOMATIC
**EMF3312**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 3kW |
| DIMENSIONS | : 760 X 460 X 560MM |
| HEIGHT | : 135MM |
| WEIGHT | : 75KG |
| BOILER SIZE | : 11.5LT Brass |

# GRINDER/DOSER

## FEATURES

- Fast grinding speed: 2 to 2.5G with new asynchronous motor
- Programmable single and double time-doses + manual grinding mode
- Total and partial dose counter

## FEATURES

- Suitable for bars with medium consumption needs
- Stepless micrometrical grinding adjustment
- With time switch
- 64MM Grinding blades
- Dose adjustment 5.5 to 8G

NEW



### MINI ELECTRONIC 600G
**GRI0600**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.35kW |
| GRINDING BLADE SPEED | : 1400R.P.M |
| WEIGHT | : 8.5KG |
| COFFEE-BEAN CONTAINER CAPACITY | : 600G |



### SUPER JOLLY WITH TIMER 1.2KG
**GRI1300**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.35kW |
| GRINDING BLADE SPEED | : 1400R.P.M |
| WEIGHT | : 14KG |
| COFFEE-BEAN CONTAINER CAPACITY | : 1.2KG |
| GROUND COFFEE CONTAINER CAPACITY | : 280G |

# ESPRESSO MACHINE ACCESSORIES



### SINGLE PORTABLE FILTER
**XEMS0001**

### KNOCK BOX
**EMK0001**



### CLEANING KIT
**EMC0002**

**NOTE**
Includes 1 X clean express, 1 X clean brush, 1 X rubber blind filter



### COFFEE TAMPER CHROME PLATED
**CTC0001**
57MM - 720G

NEW

It is the perfect cup of coffee that gets us up in the morning. It is what keeps us going throughout the day.

# COFFEE MACHINES
# AUTOMATIC - BEAN TO CUP

The Bravilor Bonamat Bean to cup is a fully automatic espresso machine. It uses freshly ground beans to prepare all its coffee specialities. The machine is available in 2 models, namely the Esprecious 12 and Esprecious 11 [with FreshMilk].

The Esprecious 11 is supplied complete with the FreshMilk. The FreshMilk has been specially designed for the Esprecious espresso machine with a cooling system keeps the milk at a constant 4 degrees temperature.

## FEATURES

- Ease of use: intuitive touchscreen
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water outlet for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement
- 12" Touchscreen for up to 36 programmable beverages
- Quick and easy installation with SmartBrew assistance
- Anyone can be a barista with SmartBarista recipe technology

2 YEAR

COFFEE BEANS



## ESPRECIOUS 12

**BVE1020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.25kW |
| DIMENSIONS | : 330 X 570 X 660MM |
| CAPACITY BEAN CANISTER | : 1 X 1.4KG |
| CAPACITY INSTANT CANISTERS | : 2 X 1.3LT |
| NO. OF GRINDERS | : 1 |
| PRODUCT OUTPUT | : 200 Cups per day |
| WATER SUPPLY | : YES |



2 YEAR

COFFEE BEANS



## ESPRECIOUS FRESH MILK 11

**BEM1121**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.3kW |
| DIMENSIONS | : 570 - 620 X 570 X 660MM |
| CAPACITY BEAN CANISTER | : 1 X 1.4KG |
| CAPACITY INSTANT CANISTERS | : 1 X 3.2LT |
| NO. OF GRINDERS | : 1 |
| PRODUCT OUTPUT | : 200 Cups per day |
| WATER SUPPLY | : YES |

**NOTE**

Includes fridge

# COFFEE MACHINES
# AUTOMATIC - BEAN TO CUP

Bringing superior quality café-style beverages directly to the workplace

## FEATURES

- Freshly ground coffee beans for your perfect cup of coffee
- Easy to use: Intuitive touchscreen with up to 30 beverages
- Up and running in 15 minutes, small footprint
- Maintenance friendly: Easy to clean
- Clear instructions

2 YEAR

COFFEE BEANS



## SEGO 12
**BVS1200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.29kW |
| DIMENSIONS | : 315 X 450 X 590MM |
| CAPACITY BEAN CANISTER | : 1 X 1.2 KG |
| CAPACITY INSTANT CANISTERS | : 2 X 1.3LT |
| NO. OF GRINDERS | : 1 |
| PRODUCT OUTPUT | : 120 Cups per day |
| WATER SUPPLY | : YES |



## FEATURES

- 1 X canister for coffee beans.
- 1 X canister for an instant ingredient, such as cocoa.
- Integrated milk system for the fresh milk - separate steam boiler and milk frother

2 YEAR

COFFEE BEANS



## SEGO FRESH MILK 11
**BSF1000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.19kW |
| DIMENSIONS | : 325 X 535 X 590MM |
| CAPACITY BEAN CANISTER | : 1 X 1.2 KG |
| CAPACITY INSTANT CANISTERS | : 1 X 3.2LT (11LT) |
| PRODUCT OUTPUT | : 120 Cups per day |

**NOTE**
Fridge sold separately

## SEGO FRESH MILK FRIDGE
**BSF1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.115kW |
| DIMENSIONS | : 220 X 455 X 455MM |
| CAPACITY | : 4LT |

# COFFEE MACHINES
# AUTOMATIC - INSTANT MACHINE

## FEATURES

- Quick and user-friendly
- Made from sturdy high-quality materials such as S/Steel and BPA-free plastics.
- Coffee strength and size (S/M/L) can be selected on-screen
- Patented mixing systems which greatly reduce any build-up of ingredients
- Day and cumulative counters
- Eco mode and boiler isolation for reduced energy consumption
- Touchscreen menu offers 36 beverage choices

2 YEAR

INSTANT



### BOLERO 43
**BVI0043**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.23kW |
| DIMENSIONS | : 315 X 440 X 590MM |
| TAP HEIGHT | : 120MM |
| CAPACITY INSTANT CANISTERS | : 4 X 1.3LT |
| PRODUCT OUTPUT | : 200 Cups per day |
| WATER SUPPLY | : YES |

NEW

### BOLERO 32 - INDENT
**BVI0032**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.23kW |
| DIMENSIONS | : 315 X 440 X 590MM |
| TAP HEIGHT | : 120MM |
| CAPACITY INSTANT CANISTERS | : 1 X 3.2LT & 2 X 1.4LT |
| PRODUCT OUTPUT | : 160 Cups per day |
| WATER SUPPLY | : YES |



2 YEAR

INSTANT



NEW

### BOLERO 21 - INDENT
**BVI0021**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.23kW |
| DIMENSIONS | : 190 X 440 X 590MM |
| TAP HEIGHT | : 120MM |
| CAPACITY INSTANT CANISTERS | : 2 X 1.3LT |
| PRODUCT OUTPUT | : 160 Cups per day |
| WATER SUPPLY | : YES |

# COFFEE MACHINES
# QUICK FILTER - POUR OVER

Quick filter for locations without water connection. The Novo machine will be supplied with two jugs of 1.7LT.

## FEATURES

- Delicious, fresh filter coffee
- The machines can be manually filled with water and therefore be placed anywhere
- Easy operation and maintenance
- Seft-regulating hot plates to preserve the optimum quality of the coffee




## NOVO WITH 2 JUGS

**CMB0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.1kW |
| DIMENSIONS | : 214 X 391 X 446MM |
| PRODUCT OUTPUT | : 18LT/144 Cups P/H |
| BREWING TIME | : 1.7LT in 5 MIN |

**OTHER ORDER CODES**

**COFFEE MACHINE FILTERS 4 X 250**
**CMF1000**

**COFFEE MACHINE JUG GLASS WITH LID - 1.7LT**
**CMJ0002**



## FEATURES

- The machine can be manually filled with water and therefore be placed anywhere
- Easy operation and maintenance
- Vacuum flask included for maintaining the correct temperature for the coffee



## ISO WITH FLASK

**CMB2002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2kW |
| DIMENSIONS | : 214 X 391 X 465MM |
| PRODUCT OUTPUT | : 18LT/144 Cups P/H |
| BREWING TIME | : 2LT in 6 MIN |

**OTHER ORDER CODES**

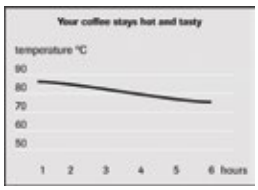
**COFFEE MACHINE FILTERS 4 X 250**
**CMF1000**

# COFFEE MACHINES
# AIRPOT BREWERS

## FEATURES

- The THA brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods







### AIRPOT 15LT P/H
**ABB0015**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.31kW |
| DIMENSIONS | : 235 X 406 X 545MM |
| PRODUCT OUTPUT | : 15LT/120 Cups P/H |
| BREWING TIME | : 2.2LT in 8 MIN |
| WATER CONNECTION | : NO |

**NOTE**
Airpots sold separately

**OTHER ORDER CODES**

**VACUUM AIRPOT WITH GLASS INNER - 2.2LT**
**ABB0022**

**COFFEE MACHINE FILTERS 4 X 250**
**CMF1000**




### AIRPOT 19LT P/H
**ABB2022**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.31kW |
| DIMENSIONS | : 235 X 406 X 545MM |
| PRODUCT OUTPUT | : 19LT/152 Cups P/H |
| BREWING TIME | : 2.2LT in 7 MIN |
| WATER CONNECTION | : YES |

**NOTE**
Airpots sold separately

**OTHER ORDER CODES**

**VACUUM AIRPOT WITH GLASS INNER - 2.2LT**
**ABB0022**

**COFFEE MACHINE FILTERS 4 X 250**
**CMF1000**

# COFFEE MACHINES
# 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 containers
- Easy to transport for coffee to be served anywhere, at any time
- Water connection without brewing basket for use with flat filter paper

2 YEAR

GROUND COFFEE



## 2 X 5LT

**BBB2005**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.13kW |
| DIMENSIONS | : 635 X 440 X 799MM |
| PRODUCT OUTPUT | : 30LT/240 Cups/HR |
| BREWING TIME | : Approx 5LT in 10 MIN |

**OTHER ORDER CODES**

**FLAT FILTER PAPER**
**CMF0172**

**CONE FILTER PAPER**
**CMF1172**

## 2 X 10LT

**BBB2010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 6.8kW |
| DIMENSIONS | : 955 X 512 X 840MM |
| PRODUCT OUTPUT | : 60LT/480 Cups/HR |
| BREWING TIME | : Approx 10LT in 10 MIN |

**OTHER ORDER CODES**

**FLAT FILTER PAPER**
**CMF0244**

**CONE FILTER PAPER**
**CMF1002**

2 YEAR



## 2 X 20LT

**BBB2020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 9.24kW |
| DIMENSIONS | : 1175 X 600 X 947MM |
| PRODUCT OUTPUT | : 90LT/720 Cups/HR |
| BREWING TIME | : Approx 20LT in 14 MIN |

**OTHER ORDER CODES**

**FLAT FILTER PAPER**
**CMF0330**

**CONE FILTER PAPER**
**CMF1330**

**OTHER ORDER CODES - INDENT**

**BULK BREWER URN**
**CUB0005 -** 5LT
**CUB0010 -** 10LT
**CUB0020 -** 20LT

# COFFEE/TEA PERCOLATOR

## FEATURES

- Freshly percolated coffee
- Double walled S/Steel container and steel filter
- Boil dry safety and a heating element to maintain the coffee temperature
- Fitted with gauge glass

2 YEAR WARRANTY

GROUND COFFEE



### 15LT

**CPL0115**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.68kW |
| DIMENSIONS | : 282 X 430MM |
| MANUAL FILLING TAP HEIGHT | : 115MM |
| HOLDING CAPACITY | : 11LT |
| HOURLY CAPACITY | : 15LT |
| WATER SUPPLY | : NO |

aVenia

# URNS

## FEATURES

- Sight glass water level indicator
- Built-in boil dry protection
- Cool touch plastic handles
- Power and keep warm pilot lights
- 2.5kW embedded element boils water quickly



### 16LT

**URA0016-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 354 X 415 X 510MM |
| WEIGHT | : 5.2KG |

### 20LT

**URA0020-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 354 X 415 X 680MM |
| WEIGHT | : 5.2KG |

### 30LT

**URA0030-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 354 X 415 X 700MM |
| WEIGHT | : 5.7KG |

# URN

NEW



## FEATURES

- Sight glass water level indicator
- Built-in boil dry protection
- Cool touch plastic handles
- Power and keep warm pilot lights
- 2.5kW embedded element boils water quickly



## MATTE BLACK

**URA1020-R01**

20LT

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 354 X 415 X 680MM |
| WEIGHT | : 5.2KG |

# COFFEE MACHINE
# QUICK FILTER - POUR OVER

## FEATURES

- Brewing indicator
- Brew basket, also known as filter pan
- Decanter, coffee pot or airpot
- Hot plate
- Switch for upper hot plate
- Upper hot plate

IMPROVED

GROUND COFFEE



## WITH 2 JUGS

**CMA2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.06kW |
| DIMENSIONS | : 203 X 383 X 455MM |
| WEIGHT | : 6.2KG |
| PRODUCT OUTPUT | : 12 CUPS |
| BREWING TIME | : 1.8LT in 7 MIN |
| JUG CAPACITY | : 1.8LT |

**OTHER ORDER CODES**

**JUG GLASS - NO LID 1.8LT**
**CMJ0001**

# COFFEE MACHINE
# AIRPOT BREWER

## FEATURES

- Keeps coffee hot for hours
- Convenient carry handle
- Dispensing tube agitates coffee to avoid mixed concentrations
- S/Steel vacuum airpot
- Overheat protection

GROUND COFFEE



### 2.2LT
**CMA2002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.9kW |
| DIMENSIONS | : 205 X 405 X 527MM |
| WEIGHT | : 6.5KG |
| PRODUCT OUTPUT | : 2LT/13 Cups |
| BREWING TIME | : 2LT in 8 MIN |
| JUG CAPACITY | : 2.2LT |

**OTHER ORDER CODES**
**VACUUM AIRPOT (REPLACEMENT)**
**VPS0020** - 2LT



HEATING

# INSULATED SERVERS



**POLISHED S/STEEL**
**INS0006** - 750ML
**INS0009** - 1000ML
**INS0015** - 1500ML



**BRUSHED S/STEEL**
**INS1015** - 1.5LT
**INS1020** - 2LT

pujadas

# FLASKS



**THERMO WHITE GLASS INNER**
**TFW0001**
1LT



**THERMO BLACK GLASS INNER**
**TFB0001**
1LT

Global

NEW



**VACUUM S/STEEL INSULATED**
**VPS0180** - 1.8LT
**VPS0230** - 2.3LT



**VACUUM S/STEEL INNER**
**VFS0022** - 2.5LT
**VFS0035** - 3.5LT



**VACUUM S/STEEL**
**VPS0010** - 1.2LT
**VPS0015** - 1.5LT
**VPS0020** - 2.0LT



**VACUUM AIRPOT**
**ABB0022**
2.2LT



IDEAL FOR USE WITH TH SERIES
**ABB0015**
**ABB2022**



DOUBLE PUMP SYSTEM

BRAVILOR BONAMAT

# JUGS



**COFFEE MACHINE GLASS - WITH LID**
**CMJ0002**
1.7LT



**COFFEE MACHINE GLASS - NO LID**
**CMJ0001**
1.8LT



**COFFEE DECANTER S/STEEL & LID**
**CDA0020**
2LT

18/10





**MILK FROTHING**
**MFJ0600** - 600ML
**MFJ1000** - 1LT
**MFJ1500** - 1.5LT

# CAST IRON TEA POTS



**NIPON**
**CTP0600**
600ML



**JAPANESE**
**CTP0800**
800ML

# Refrigeration

Whether cooling or freezing, our comprehensive offering from Salvadore and Brema are guaranteed to preserve food, minimise waste and cater to your drinks service needs.

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# 5 Reasons Why

## BREMA

- 2 Year warranty
- International brand established in 1985
- Italian designed and manufactured to the highest international standards
- Constant research and development with latest technologies
- Solutions for all drink service needs

## SALVADORE

- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Solutions for all your refrigeration needs
- Front and back of house products that offer unique solutions
- Compact and practical products in modern designs

## SUMMIT

- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Ideal for front and back of house applications
- Sleek and modern designs to enhance any establishment
- Practical and robust products for everyday use

# ICE MAKERS - GOURMET CUBE - SELF CONTAINED



## 29KG/24HRS
**IMB0028**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.27kW |
| DIMENSIONS | : 387 X 470 X 687MM |
| WEIGHT | : 32KG |
| STORAGE | : 9KG |
| PRODUCT OUTPUT | : 29KG/24HRS |
| TYPE OF CUBES | : 18G |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage



## 38KG/24HRS
**IMB0033**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.34kW |
| DIMENSIONS | : 497 X 592 X 687MM |
| WEIGHT | : 40KG |
| STORAGE | : 16KG |
| PRODUCT OUTPUT | : 38KG/24HRS |
| TYPE OF CUBES | : 18G |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage



## 48KG/24HRS
**IMB0046**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.45kW |
| DIMENSIONS | : 497 X 592 X 797MM |
| WEIGHT | : 46KG |
| STORAGE | : 25KG |
| PRODUCT OUTPUT | : 48KG/24HRS |
| TYPE OF CUBES | : 18G |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage



## 72KG/24HRS
**IMB0065**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.59kW |
| DIMENSIONS | : 735 X 603 X 850MM |
| WEIGHT | : 67KG |
| STORAGE | : 40KG |
| PRODUCT OUTPUT | : 72KG/24HRS |
| TYPE OF CUBES | : 18G |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage

# ICE MAKERS - GOURMET CUBE - SELF CONTAINED



## 95KG/24HRS
**IMB0090**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.87kW |
| DIMENSIONS | : 735 X 603 X 1010MM |
| WEIGHT | : 74KG |
| STORAGE | : 55KG |
| PRODUCT OUTPUT | : 95KG/24HRS |
| TYPE OF CUBES | : 18G |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage



## 134KG/24HRS
**IMB0130**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 1.25kW |
| DIMENSIONS | : 840 X 740 X 1075MM |
| WEIGHT | : 113KG |
| STORAGE | : 65KG |
| PRODUCT OUTPUT | : 134KG/24HRS |
| TYPE OF CUBES | : 18G |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage

# ICE FLAKER - SELF CONTAINED



## 153KG/24HRS
**IFB0150**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.70kW |
| DIMENSIONS | : 738 X 690 X 1020MM |
| WEIGHT | : 94KG |
| STORAGE | : 55KG |
| PRODUCT OUTPUT | : 153KG/24HRS |

**NOTE**
Installation requires a ventilated room, water connection and a waste drainage

# ICE CUBER - GOURMET CUBE - MODULAR



## 300KG/24HRS
**IMB0300**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 2.6kW |
| DIMENSIONS | : 1250 X 580 X 848MM |
| WEIGHT | : 152KG |
| PRODUCT OUTPUT | : 300KG/24HRS |
| TYPE OF CUBES | : 18G |
| REFRIGERANT | : R452A |
| BIN TYPE | : IMB0500 - Sold separately |

# ICE MAKERS - FAST ICE - MODULAR





## 140KG/24HRS
**IMB0140**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 1.4kW |
| DIMENSIONS | : 540 X 544 X 747MM |
| WEIGHT | : 73KG |
| PRODUCT OUTPUT | : 140KG/24HRS |
| TYPE OF CUBES | : 7G |
| REFRIGERANT | : R452A |
| BIN TYPE | : IMB0180 - 220KG - Sold separately |





## 200KG/24HRS
**IMB0200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 1.6kW, |
| DIMENSIONS | : 770 X 550 X 805MM |
| WEIGHT | : 90KG |
| PRODUCT OUTPUT | : 200KG/24HRS |
| TYPE OF CUBES | : 7G |
| REFRIGERANT | : R452A |
| BIN TYPE | : IMB0180/IMB0380 - 220KG - Sold separately |





## 400KG/24HRS
**IMB0400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 3kW |
| DIMENSIONS | : 770 X 550 X 805MM |
| WEIGHT | : 113KG |
| PRODUCT OUTPUT | : 400KG/24HRS |
| TYPE OF CUBES | : 7G |
| REFRIGERANT | : R452A |
| BIN TYPE | : IMB0500 - 500KG - Sold separately |



# ICE BINS - S/STEEL



## 220KG
**IMB0180**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 780 X 750 X 1130MM |
| WEIGHT | : 57KG |
| STORAGE | : 220KG |
| SUITABLE FOR | : IMB0140 - Sold separately |



## 320KG
**IMB0380**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 1200 X 750 X 1130MM |
| WEIGHT | : 60KG |
| STORAGE | : 320KG |
| SUITABLE FOR | : IMB0200 - Sold separately |



## 500KG
**IMB0500**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 1250 X 900 X 1500MM |
| WEIGHT | : 65KG |
| STORAGE | : 500KG |
| SUITABLE FOR | : IMB0400/IMB0300 - Sold separately |



# BACK BAR COOLERS

## FEATURES

- Roll-bond evaporator system with fan assisted cooling
- Automatic compressor cycle defrost
- Digital thermostat
- Self closing door
- Toughened safety temepered glass
- Lock fitted as standard
- Adjustable feet



### SINGLE HINGED DOOR
**BBC1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.39kW |
| DIMENSIONS | : 600 X 520 X 850MM |
| WEIGHT | : 44KG |
| CAPACITY | : 133LT |
| REFRIGERANT | : R600a |
| SHELVES | : 2 |



### DOUBLE HINGED DOOR
**BBC1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.33kW |
| DIMENSIONS | : 900 X 520 X 850MM |
| WEIGHT | : 62KG |
| CAPACITY | : 201LT |
| REFRIGERANT | : R600a |
| SHELVES | : 4 |



### TRIPLE HINGED DOOR
**BBC1003**

**SPECIFICATIONS**

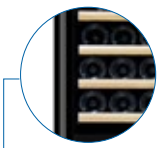
| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.10kW |
| DIMENSIONS | : 1350 X 520 X 850MM |
| WEIGHT | : 80KG |
| CAPACITY | : 320LT |
| REFRIGERANT | : R600a |
| SHELVES | : 6 |

# WINE COOLERS

## FEATURES

- Built in or free standing
- Frameless black glass door frame with standard hinge
- Grip handle
- Black or S/Steel plinth ventilation
- Natural stronger beech wood shelves + 1 bottom
- LED display with touch screen control
- White interior lighting at the liner top
- Activated charcoal filter
- Reversible door (180° flip-over) with visible hinge
- Adjustable feet
- No frost





THREE LAYER GLASS DOOR

DUAL ZONE WITH AIR COOLING

### 46 BOTTLES

**WCS1046**

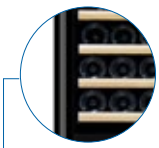
**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| DIMENSIONS | : 595 X 578 X 820MM |
| WEIGHT | : 45KG |
| TEMPERATURE | : 5°C-12°C to 12°C-20°C |
| REFRIGERANT | : R600a |



NEW





THREE LAYER GLASS DOOR

DUAL ZONE WITH AIR COOLING

### 99 BOTTLES

**WCS1099**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| DIMENSIONS | : 595 X 700 X 1210 MM |
| WEIGHT | : 82KG |
| TEMPERATURE | : 5°C-12°C to 12°C-20°C |
| REFRIGERANT | : R600A |

# BLAST CHILLER

## FEATURES

- Ventilated cooling with manual defrost
- Plastic thermal-braker as chamber body frame - hot pipe system
- Evaporator with anti-corrosion treatment
- Digital thermostat with buzzer alarm
- Foaming agent cyclopentane (60MM per side - CFC free)
- Door microswitch for stop inner fan with open door

NEW

HC R290



### 5 PAN

**BCS0005**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.749kW |
| DIMENSIONS | : 800 X 760 X 900MM |
| WEIGHT | : 76KG |
| TEMPERATURE | : -40°C to 10°C |
| CAPACITY | : 93LT |
| PRODUCT OUTPUT | : CHILLED 15KG/FROZEN 10KG |

**NOTE**

Tray configuration: 65MM distance between trays
Food must not exceed 80°C to ensure efficient chilling

# UNDERCOUNTER - REFRIGERATOR AND FREEZER - S/STEEL



### STORAGE REFRIGERATOR

**USR0200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.56kW |
| DIMENSIONS | : 625 X 698 X 825MM |
| WEIGHT | : 43KG |
| CAPACITY | : 137LT |
| TEMPERATURE | : 0°C to 8°C |
| REFRIGERANT | : R600A |

### STORAGE FREEZER

**USF0200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.8kW |
| DIMENSIONS | : 625 X 698 X 825MM |
| WEIGHT | : 41KG |
| CAPACITY | : 149LT |
| TEMPERATURE | : -23°C to -18°C |
| REFRIGERANT | : R600A |

# UNDERBAR FRIDGES - SOLID DOOR

## FEATURES

- Temperature range 2°C to 6°C
- 4 X Swivel castors, 2 with brake
- Digital temperature controller
- Spring loaded door mechanism
- Automatic defrosting
- Fitted with embraco compressor
- Full S/Steel interior



### 1 AND HALF DOOR

**UFS7012-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 1180 X 750 X 900MM |
| WEIGHT | : 86KG |
| CAPACITY | : 320LT |
| TEMPERATURE | : 2°C to 6°C |
| SHELVES | : 1 |



### 2 AND HALF DOOR

**UFS7018-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 1780 X 750 X 900MM |
| WEIGHT | : 110KG |
| CAPACITY | : 550LT |
| TEMPERATURE | : 2°C to 6°C |
| SHELVES | : 2 |



### 3 AND HALF DOOR

**UFS7024-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 223V |
| POWER | : 3kW |
| DIMENSIONS | : 2380 X 750 X 900MM |
| WEIGHT | : 139KG |
| CAPACITY | : 780LT |
| TEMPERATURE | : 2°C to 6°C |
| SHELVES | : 3 |

# UNDERBAR FRIDGES - SOLID DOOR - PIZZA TOP

## FEATURES

- 4 X Swivel castors, 2 with brake
- Digital temperature controller
- Spring loaded door mechanism
- Automatic defrosting
- Fitted with embraco compressor
- Full S/Steel interior



### 2 AND HALF DOOR
**UPS7018-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 1780 X 750 X 900MM |
| WEIGHT | : 110KG |
| CAPACITY | : 550LT |
| TEMPERATURE | : 2°C to 6°C |
| INSERTS | : 10 X 1/6 |
| SHELVES | : 2 |

**NOTE**
Inserts not included



### 3 AND HALF DOOR
**UPS7024-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3kW |
| DIMENSIONS | : 2380 X 750 X 900MM |
| WEIGHT | : 139KG |
| CAPACITY | : 780LT |
| TEMPERATURE | : 2°C to 6°C |
| INSERTS | : 12 X 1/6 |
| SHELVES | : 3 |

**NOTE**
Inserts not included

**OTHER ORDER CODES**
**INSERTS**
**1/3**
**INT2065**
**1/6**
**INS9150**
**INS2100**
**INS2065**
**1/9**
**INN9100**



# REFRIGERATOR AND FREEZER - S/STEEL

## FEATURES

- High density insulation
- Grade 304 S/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

IMPROVED



### REFRIGERATOR SINGLE DOOR

**CKR0830-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 738 X 818 X 1980MM |
| WEIGHT | : 118KG |
| CAPACITY | : 580LT |
| TEMPERATURE | : 0°C to 10°C |
| REFRIGERANT | : R134a |
| SHELVES | : 3 |

### FREEZER SINGLE DOOR

**CKF0830-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 738 X 818 X 1980MM |
| WEIGHT | : 122KG |
| CAPACITY | : 580LT |
| TEMPERATURE | : -22°C to -10°C |
| REFRIGERANT | : R404a |
| SHELVES | : 3 |



# REFRIGERATOR AND FREEZER - S/STEEL



## REFRIGERATOR DOUBLE DOOR
**CKR1480-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1425 X 818 X 1980MM |
| WEIGHT | : 181KG |
| CAPACITY | : 1200LT |
| TEMPERATURE | : 0°C to 10°C |
| REFRIGERANT | : R134a |
| SHELVES | : 6 |

## FREEZER DOUBLE DOOR
**CKF1480-R02**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1425 X 818 X 1980MM |
| WEIGHT | : 197KG |
| CAPACITY | : 1200LT |
| TEMPERATURE | : -22°C to -10°C |
| REFRIGERANT | : R404a |
| SHELVES | : 6 |

SUMMIT

# FROZEN YOGHURT MACHINES

## FEATURES

- Compact counter machine
- 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





## GT1 PUSH - 1 BOWL
**SIM1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.5kW |
| DIMENSIONS | : 260 X 425 X 650MM |
| WEIGHT | : 28KG |
| CAPACITY | : 1 X 6LT |
| REFRIGERANT | : R404a |
| PREPARATION TIME | : 40 to 60min |

## GT2 PUSH - 2 BOWL
**SIM1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.765kW |
| DIMENSIONS | : 450 X 435 X 650MM |
| WEIGHT | : 46KG |
| BOWL CAPACITY | : 2 X 6LT |
| REFRIGERANT | : R404a |
| PREPARATION TIME | : 40 to 60min |

NEW

# SOFT SERVE MACHINES

## FEATURES

- Compact & efficient output
- Made from food-grade SUS304 S/Steel for the hopper and freezing system, and a SUS410 exterior panel, It's rust-resistant, easy to clean, and built for long service life
- Powdered ice cream mix (SMS3001)
- It works with powder or liquid mix (SMS3003)
- Optimized for small spaces (SMS3001)
- Versatile for any venue (SMS3003)





## TABLE TOP - SINGLE

**SMS3001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 1.2kW |
| DIMENSIONS | : 220 X 750 X 700 MM |
| WEIGHT | : 55.8KG |
| TEMPERATURE | : -3.5°C |



## FLOOR STANDING - TRIPLE

**SMS3003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 2.4kW |
| DIMENSIONS | : 545 X 710X 1330MM |
| WEIGHT | : 136KG |
| TEMPERATURE | : -3.5°C |

# SLUSH MACHINES

## FEATURES

- LED illumination of bowl to enhance product display
- Individual temperature control of each bowl
- Clear polycarbonate bowl for easy cleaning
- Free flow dispensing taps
- Continuous paddle agitation avoiding foaming and sedimentation
- High performance and easy to use designed baffle plate
- One bowl can be used as a juice dispenser

IMPROVED



## 2 BOWL

**SMS2002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.1kW |
| DIMENSIONS | : 450 X 600 X 750MM |
| WEIGHT | : 48KG |
| BOWL CAPACITY | : 2 X 12LT |
| REFRIGERANT | : R404 |
| TEMPERATURE | : -2°C to -3°C |



IMPROVED



## 3 BOWL

**SMS2003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.35kW |
| DIMENSIONS | : 600 X 600 X 750MM |
| WEIGHT | : 62KG |
| BOWL CAPACITY | : 3 X 12LT |
| REFRIGERANT | : R404 |
| TEMPERATURE | : -2°C to -3°C |

# JUICE DISPENSERS

## FEATURES

- LED illumination of bowl to enhance product display
- Individual temperature control of each bowl
- Clear polycarbonate bowl for easy cleaning
- Free flow dispensing taps
- Continuous paddle agitation avoiding foaming and sedimentation
- High performance and easy to use designed baffle plate



### 2 BOWL
**JDS4002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 280W |
| DIMENSIONS | : 510 X 470 X 740MM |
| WEIGHT | : 29KG |
| CAPACITY | : 2 X 18LT |
| REFRIGERANT | : R134 |





### 3 BOWL
**JDS4003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 320W |
| DIMENSIONS | : 750 X 470 X 740MM |
| WEIGHT | : 37KG |
| CAPACITY | : 3 X 18LT |
| REFRIGERANT | : R134 |

# Processing

Find the ideal piece of equipment to blend, slice, prepare, mix, convert or preserve. Choose from our range of world leading brands such as Hamilton Beach, Robot Coupe and Rheninghaus amongst others.

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# 5 Reasons Why

Hamilton Beach COMMERCIAL

- International brand established in 1910
- American designed and manufactured to the highest international standards
- Award winning products at the forefront of technology and innovation
- The global leader in blending solutions
- More than 500 approved American patents

robot coupe

- International brand established in 1961
- French designed and manufactured to the highest international standards
- At the cutting edge of technology, innovation, and excellence
- Undisputed leader in food preparation equipment
- World leader in more than 130 countries

RHENINGHAUS

- 2 Year warranty
- International brand established in 1950
- Italian designed and manufactured to the highest international standards
- A strong and innovative tradition coupled with creativeness
- Uncompromised safety complying with European standards

SUMMIT

- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Ideal for front and back of house applications
- Sleek and modern designs to enhance any establishment
- Practical and robust products for everyday use

BUTCHERQUIP

- Durability and longevity
- Trusted by South African butchery experts since 1992
- World class safety features
- Efficiency and productivity
- Easy to clean and maintain

TRE SPADE

- Over 130 years of heritage
- Italian designed and manufactured
- Unrivalled quality and precision
- Tradition married with cutting edge technology
- Premium functional kitchen equipment

aVeNia

- A trusted brand within the industry
- Ranges to suit a variety of needs
- Manufactured to withstand demanding hospitality environments
- Sleek and modern designs for front and back of house applications
- Continuous expansion to meet changing needs

ANVIL

- 2 Year warranty
- Comprehensive kitchen solutions
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards

# IMMERSION MIXER

Fully portable, ideal to mix soups or salsas directly in the bowl. Suitable for small restaurants, coffee shops or any other light duty application.

NEW




## HAND HELD
**MMH1000-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 0.175kW |
| DIMENSIONS | : 445 X 76MM |
| TUBE LENGTH | : 230MM |



robot coupe

# 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.

## FEATURES

- S/Steel knife, bell and tube
- Delivered with 1 X S/Steel wall support
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system




## MICROMIX
**PMM0165**

KNIFE AND EMULSIFYING DISC INCLUDED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.22kW |
| SPEED | : 1500 to 14000RPM |
| DIMENSIONS | : 430 X Ø61MM |
| TUBE LENGTH | : 165MM |
| WEIGHT | : 1.4KG |

**NOTE**
Suitable for small portions




## MP 160 V.V. - MINI
**PMM0160**

KNIFE AND EMULSIFYING DISC INCLUDED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.24kW |
| SPEED | : 2000 to 12500RPM |
| DIMENSIONS | : 455 X Ø78MM |
| TUBE LENGTH | : 160MM |
| WEIGHT | : 2.5KG |

**NOTE**
Suitable for small portions

# POWER MIXERS




## MP 190V.V. - MINI

**PMM0190**

KNIFE AND EMULSIFYING DISC INCLUDED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| SPEED | : 2000 to 12500RPM |
| DIMENSIONS | : 470 X 485 X Ø78MM |
| TUBE LENGTH | : 190MM |
| WEIGHT | : 2.4KG |

**NOTE**

Suitable for small portions




## MP 240 COMBI - MINI

**PMC1240**

WHISK AND KNIFE INCLUDED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.29kW |
| SPEED | : 2000 to 12500RPM (Mixer function) |
| | : 350 to 1560RPM (Whisk function) |
| DIMENSIONS | : 535MM |
| WITH WHISK | : 550MM |
| TUBE LENGTH | : 240MM - Ø78MM |
| WEIGHT | : 2.5KG |

**NOTE**

Suitable for small portions




## 300 V.V. - COMPACT

**PMC0300**

30LT

KNIFE INCLUDED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.35kW |
| SPEED | : 2300 to 9600RPM |
| DIMENSIONS | : 660 X Ø94MM |
| TUBE LENGTH | : 300MM |
| WEIGHT | : 3.9KG |

**NOTE**

For regular use

Best results with maximum batch capacity of 30LT




## MP450 ULTRA - LARGE

**PML0450**

KNIFE INCLUDED

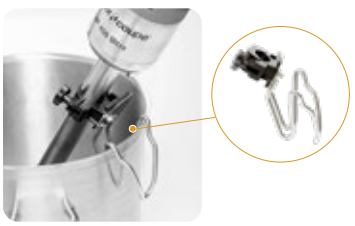
**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| SPEED | : 9500RPM |
| DIMENSIONS | : 485 X Ø78MM |
| TUBE LENGTH | : 450MM |
| WEIGHT | : 6.3KG |

**NOTE**

For large containers

Best results with maximum batch capacity of 100LT



## UNIVERSAL PAN SUPPORT

**PMC0001**

(ONLY APPLICABLE TO SMALLER MIXERS)




## ADJUSTABLE PAN SUPPORT

**PMC0003** - 500 - 1000MM






## MP450 COMBI ULTRA - LARGE

**PML1450**

WHISK AND KNIFE INCLUDED

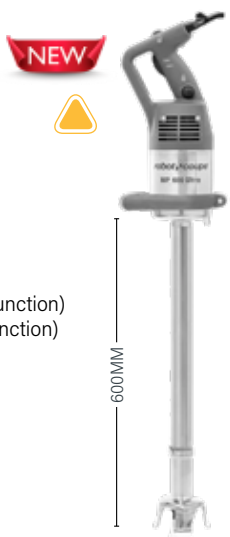
**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.5kW |
| SPEED | : 1500 to 9000RPM (Mixer function) |
| | : 250 to 1500RPM (Whisk function) |
| DIMENSIONS | : 890 X Ø125MM |
| WITH WHISK | : 840MM |
| TUBE LENGTH | : 450MM |
| WEIGHT | : 6.3KG |

**NOTE**

For regular use

Best results with maximum batch capacity of 73LT




## MP600 TURBO

**PML0600**

S/STEEL WALL SUPPORT INCLUDED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.85KW |
| SPEED | : 9500RPM |
| DIMENSIONS | : 965 X Ø127MM |
| TUBE LENGTH | : 600MM |
| WEIGHT | : 7.4KG |

**NOTE**

For large containers

Best results with maximum batch capacity of 300LT

# FOOD PROCESSORS

## 2 MACHINES IN 1

A bowl cutter 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 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 S/Steel discs available




2.9LT BOWL













1 TO 50 SERVINGS

### R201 XL ULTRA

**FPR1201**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.55kW |
| SPEED | : 1500RPM - PULSE |
| DIMENSIONS | : 495 X 220 X 280MM |
| WEIGHT | : 10KG |

**NOTE**

Includes a large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
Includes 2 X discs: slicer 2MM and grater 2MM and smooth blade
Includes 2.9LT S/Steel bowl cutter with ergonomic handle
Maximum capacity for the cutter function is 1KG
Complete selection of discs for R201 XL Bistro available, see page 111

### FEATURES

- Induction motor
- Magnetic safety system for R301 Ultra and motor brake
- Complete selection of S/Steel discs available




3.7LT BOWL













1 TO 100 SERVINGS

### R301 ULTRA

**FPR0301**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.65kW |
| SPEED | : 1500RPM - PULSE |
| DIMENSIONS | : 550 X 325 X 300MM |
| WEIGHT | : 19KG |

**NOTE**

Includes a large hopper (area : 104CM2) and one cylindrical hopper (Ø:58MM)
Includes 4 X discs: slicer 2MM and 4MM, grater 2MM and julienne 2 X 2MM and smooth blade
Includes 3.7LT S/Steel bowl cutter with brushed finish and ergonomic handle
Maximum capacity for the cutter function is 1.5KG
Complete selection of discs for R301 ULTRA Bistro available, see page 111

# FOOD PROCESSOR




## R502 ULTRA
**FPR0502**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V |
| POWER | : 0.9kW |
| SPEED | : 750 and 1500RPM - PULSE |
| DIMENSIONS | : 378 X 347 X 660MM |
| WEIGHT | : 18KG |

**NOTE**
Includes a large hopper of 139CM² and cylindrical hopper (Ø: 58MM)
Includes Exactitube pusher, smooth blade and 5.9LT S/Steel bowl with handle
Maximum capacity for the cutter function is 3KG
No discs included
Complete selection of discs for R502 Ultra Bistro available, see page 111

50 TO 300 SERVINGS

# VEGETABLE PREPARATION MACHINE

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 run wild

## FEATURES
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher






## CL30 BISTRO
**VPR0030**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 250V |
| POWER | : 0.5kW |
| SPEED | : 375RPM |
| DIMENSIONS | : 590 X 320 X 304MM |
| WEIGHT | : 15.2KG |
| PRODUCT OUTPUT | : Up to 50KG/H |

**NOTE**
Includes a removable bowl and lid in ABS equipped with a large hopper (area: 104CM²) and a cylindrical hopper (Ø:58MM)
Complete selection of discs for CL30 Bistro available, see page 111

20 TO 80 SERVINGS

# VEGETABLE PREPARATION MACHINES

## 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




50 TO 300 SERVINGS

## CL50

**VPR0050**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 250V |
| POWER | : 0.55kW |
| SPEED | : 375RPM |
| DIMENSIONS | : 590 X 350 X 320MM |
| WEIGHT | : 18KG |
| PRODUCT OUTPUT | : Up to 150KG/H |

**NOTE**

Includes a hopper (area: 139CM²) and a cylindrical hopper (Ø:58MM)
Includes Exactitube pusher
Removable lid equipped with a large half moon
Complete selection of discs for CL50 Bistro available, see page 111



## POTATO RICER ATTACHMENT

**PRR5003** - 3MM
FOR CL50 ONLY

## 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




200 TO 600 SERVINGS



EXTRA LARGE HOPPER



EXTRA POWERFUL



EXTRA PRECISE



EXACTITUBE PUSHER



## CL52E

**VPR0052**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| SPEED | : 375RPM |
| DIMENSIONS | : 690 X 340 X 360MM |
| WEIGHT | : 26KG |
| PRODUCT OUTPUT | : Up to 250KG/H |

**NOTE**

Includes Exactitube pusher
Includes removable lid equipped with a cylindrical hopper (Ø: 58MM)
Complete selection of discs for CL52E Bistro available, see page 111

# VEGETABLE PREPARATION MACHINE

NEW



ALL S/STEEL EXCEPT FEED HEAD BASE (ALUMINIUM)

300 TO 3000 SERVINGS

## CL60 WITH AUTOMATIC FEED HEAD
**VPR2260**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 1.5kW |
| SPEED | : 375 and 750RPM |
| DIMENSIONS | : 1260 X 404 X 545MM |
| WEIGHT | : 57KG |
| PRODUCT OUTPUT | : Up to 600KG/H |

**NOTE**
Complete selection of discs for CL60 available, see page 111

**OTHER ORDER CODES**

**CL60 WITH PUSHER FEED - 3000 SERVINGS**
**VPR0260**
**CL60 TROLLEY**
**TROLLEY EXCLUDES CONTAINERS**
**VPR4060**

# ACCESORIES

NEW



## COMPLETE EASYCLEAN XPRESS
**UPR6071** - KIT 8 X 8
**UPR6072** - KIT 10 X 10
**UPR6073** - KIT 12 X 12
**UPR6074** - KIT 14 X 14

**NOTE**
Reduce waste by 250G



## CL60 PUSHER FEED HEAD
**VPR3260**



## CL60 AUTOMATIC FEED HEAD
**VPR1260**

# D-CLEANING KIT

**XFPR0065**
Cleaning tool dicing grids

**NOTE**
All 3 items are included in the cleaning kit



Grid holder
- One side for CL30 Bistro
- One side for R502 and CL50 to CL60



Dicing grid cleaning tool
5MM, 8MM, 10MM, 12MM and 14MM



Scraper tool

# VEGETABLE CUTTING DISCS

| DISCS | R 201 ULTRA - R 301 ULTRA CL 30 BISTRO | R 502 CL 50 - CL 60 |
|---|---|---|
| **SLICERS** | | |
| Almonds 0.6MM | | UPR0006 |
| 0.8MM | | UPR1008 |
| 1MM | FPR0001 | UPR0001 |
| 2MM | FPR0002 | UPR0002 |
| 3MM | FPR0003 | UPR0003 |
| 4MM | FPR0004 | UPR0004 |
| 5MM | FPR0005 | UPR0005 |
| 6MM | FPR0006 | UPR2006 |
| 8MM | | UPR0008 |
| 10MM | | UPR0010 |
| 14MM | | UPR0014 |
| 6MM for cooked potatoes | | |
| **RIPPLE CUT SLICERS** | | |
| 2MM | | UPR2002 |
| 3MM | | UPR2003 |
| 5MM | | UPR2005 |
| **GRATERS** | | |
| 1.5MM | FPR2015 | UPR3015 |
| 2MM | FPR2002 | UPR3002 |
| 3MM | FPR2003 | UPR3003 |
| 4MM | | UPR3004 |
| 5MM | | UPR3005 |
| 6MM | FPR2006 | |
| 7MM | | UPR3007 |
| 9MM | FPR2009 | UPR3009 |
| Parmesan | FPR3001 | UPR4001 |
| Röstis potatoes | | UPR4002 |
| 1MM for horseradish paste | | |
| 1.3MM for horseradish paste | | |

| DISCS | R 201 ULTRA - R 301 ULTRA CL 30 BISTRO | R 502 CL 50 - CL 60 |
|---|---|---|
| **JULIENNE** | | |
| 1 X 8MM | | UPR4008 |
| 1 X 26MM For Onions/Cabbage | | UPR4030 |
| 2 X 2MM | FPR4002 | UPR5002 |
| 2.5 X 2.5MM | | UPR5025 |
| 2 X 4MM | FPR4004 | UPR5004 |
| 2 X 6MM | FPR4006 | UPR5006 |
| 2 X 8MM | | UPR5008 |
| 2 X 10MM | | UPR5010 |
| 3 X 3MM | | UPR6003 |
| 4 X 4MM | FPR5004 | UPR6004 |
| 6 X 6MM | FPR5006 | UPR6006 |
| 8 X 8MM | FPR5008 | UPR6008 |

| DISCS | CL 30 BISTRO | R 502 CL 50 - CL 60 |
|---|---|---|
| **DICING EQUIPMENTS (1 DICING GRID + 1 SLICER)** | | |
| 5 X 5 X 5MM | | UPR6005 |
| 8 X 8 X 8MM | FPR8008 | UPR6018 |
| 10 X 10 X 10MM | FPR8010 | UPR6010 |
| 12 X 12 X 12MM | FPR8012 | |
| 14 X 14 X 14MM | | UPR6014 |
| 14 X 14 X 5MM (mozzarella) | | UPR6015 |
| 14 X 14 X 10MM | | UPR6111 |
| 20 X 20 X 20MM | | UPR6020 |
| 25 X 25 X 25MM | | UPR6025 |
| 50 X 70 X 25MM | | UPR6050 |
| **FRENCH FRIES EQUIPMENTS*** | | |
| 8 X 8MM | | UPR7008* |
| 10 X 10MM | FPR9010 | UPR7010* |
| 10 X 16MM | | 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 Cook®
COOKING CUTTER BLENDER

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

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modulable heating capacity up to 140°C, 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 3500RPM
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4500RPM
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from - 100 to - 500RPM
- Intermittent speed function allows slow speed blade rotation every 2 seconds
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor




## ROBOT COOK®
**RCR0001**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 1.8kW |
| VOLTAGE | : 230V |
| SPEED | : 4500RPM - TURBO/PULSE |
| HEATING CAPACITY | : Up to 140˚C |
| PRECISE TEMPERATURE CONTROL | : +/- 1˚C |
| S/STEEL BOWL CUTTER | : 3.7LT WITH HANDLE |
| LIQUID CAPACITY | : 3.7LT |
| PROGRAMMING FUNCTION | : 9 RECIPES |
| DIMENSIONS | : 226 X 338 X 522MM |
| WEIGHT | : 15KG |

**NOTE**
Includes a fine serrated blade, a smooth blade and a scraper arm

**OTHER ORDER CODES**

**ADDITIONAL BOWL SET**
**RCR0002**

**FINE SERRATED BLADE - BLENDER FUNCTION**
**RCR0003**

**SMOOTH BLADE - CUTTER FUNCTION**
**RCR0004**





# BOWL CUTTERS

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




2.9LT BOWL



10 TO 20 SERVINGS

### R2A - 2.9LT
**BCR0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 250V |
| POWER | : 0.55kW |
| SPEED | : 1500RPM - PULSE |
| DIMENSIONS | : 350 X 200 X 280MM |
| WEIGHT | : 9KG |

**NOTE**
Includes S/Steel bowl with ergonomic handle, 2.9LT capacity and smooth blade




3.7LT BOWL



10 TO 30 SERVINGS

### R3 - 3.7LT
**BCR0003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 250V |
| POWER | : 0.65kW |
| SPEED | : 1500RPM - PULSE |
| DIMENSIONS | : 400 X 210 X 320MM |
| WEIGHT | : 10KG |

**NOTE**
Includes S/Steel bowl with ergonomic handle, 3.7LT capacity and smooth blade




4.5LT BOWL



10 TO 50 SERVINGS

### R4 - 4.5LT
**BCR0004**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 250V |
| POWER | : 0.7kW |
| SPEED | : 1500RPM - PULSE |
| DIMENSIONS | : 440 X 226 X 304MM |
| WEIGHT | : 13KG |

**NOTE**
Includes S/Steel bowl with ergonomic handle, 4.5LT capacity and smooth blade

# BOWL CUTTER

## FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake







200 TO 300 SERVINGS

### R10 - 11.5LT

**BCR0010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 2.6kW |
| SPEED | : 1500 and 3000RPM - PULSE |
| DIMENSIONS | : 660 X 345 X 560MM |
| WEIGHT | : 42KG |

**NOTE**

Includes S/Steel bowl with handles, 11.5LT capacity and S/Steel 3 smooth blade assembly

# BLIXER

## THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- Since 1991, Robot Coupe has 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 300G to 2KG, the Blixer® has incredible small portion control

## FEATURES

- S/Steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl
- 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






BOWL AND
LID SCRAPER



FINE SERRATED BLADE
ASSEMBLY

2 TO 10 SERVINGS



### BLIXER 3 - MIXER/BLENDER

**BLX0003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 250V |
| POWER | : 0.75kW |
| SPEED | : 3000RPM - PULSE |
| DIMENSIONS | : 420 X 210 X 330MM |
| WEIGHT | : 12KG |

**NOTE**

Includes S/Steel 3.7LT capacity bowl with ergonomic handle and fine serrated blade

# BLIXER

## FEATURES

- Central lid opening for adding liquid or solid ingredients during processing
- High heat- and shock-resistant see-through lid to monitor processing from start to finish
- Leakproof lid and bowl unit with bowl scraper arm and lid wiper
- All parts are dishwasher-safe and can easily be removed for cleaning
- Performance rates - Minimum processing quantity is 0.5KG, maximum is 3.8KG




3 TO 20 SERVINGS



### BLIXER 5
**BLX0005**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 1.5kW |
| SPEED | : 3000RPM |
| DIMENSIONS | : 540 X 365 X 280MM |
| WEIGHT | : 21KG |

**NOTE**
Includes S/Steel 5.9LT capacity bowl ergonomic handle

fimar

# VEGETABLE CUTTER



### CUTTER - NO BLADES
**VCF0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.37kW |
| DIMENSIONS | : 220 X 610 X 520MM |
| WEIGHT | : 25KG |

**OTHER ORDER CODES**

**PLATE**
**VPC3002** - SLICING 2MM
**VPC3003** - SLICING 3MM
**VPC3010** - SLICING 10MM
**VPC3005** - SERRATED SLICE 5MM
**VPC5010** - CHIPPER 10MM
**VPC6006** - JULIENNE 6MM
**VPC6008** - JULIENNE 8MM
**VPC7010** - CUBING 10MM
**VPC8003** - GRATING 3MM
**VPC8004** - GRATING 4MM
**VPC8007** - GRATING 7MM

**EJECTOR**
**VPE1001** - NORMAL - LOW

# FOOD BLENDERS

## FEATURES

- Use specifically for mayonnaise
- Removable jug for LQS1004
- Tilting jug for LQS1025






### 4LT
**LQS1004**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 0.7kW |
| SPEED | : 3410RPM |
| DIMENSIONS | : 210 X 240 X 600MM |
| WEIGHT | : 10.5KG |

### 25LT
**LQS1025**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 1.9kW |
| SPEED | : 3000RPM |
| DIMENSIONS | : 1180 X 410 X 525MM |
| WEIGHT | : 20.5KG |

Hamilton Beach COMMERCIAL

# CULINARY BLENDER

## FEATURES

- Lid-Open Sensor - Prevents blending with lid removed
- Durable Metal Drive Coupling - Provides long-lasting performance for uninterrupted use
- Removable Jar Pad - For easy cleaning
- Sure Grip™ Feet - Holds blender securely on the countertop






### S/STEEL 1.8LT
**CBH0500-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 2.4HP |
| DIMENSIONS | : 190 X 210 X 515MM |
| WEIGHT | : 6.3KG |

# CULINARY BLENDERS

## FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- 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"



**LIFETIME WARRANTY**
ON BLADE AND MOTOR DRIVE COUPLING

### 1.8LT
**FBH6000-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3HP |
| DIMENSIONS | : 178 X 203 X 467MM |
| WEIGHT | : 6.4KG |

**OTHER ORDER CODES**
**SPARE JUG**
**XFBH6001**

## FEATURES

- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4LT, heavy-duty, brushed S/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 aluminium base with non-skid feet for improved stability
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

3 YEAR WARRANTY



**LIFETIME WARRANTY**
ON BLADE AND MOTOR DRIVE COUPLING

### 4LT
**HBC1100**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 3.5HP |
| DIMENSIONS | : 226 X 378 X 481MM |
| WEIGHT | : 11KG |

# BAR BLENDERS

## FEATURES

- WaveAction® system continually forces mixture down into the blades for smooth results
- 1.3LT Container with easy-to-read measurement marks
- S/Steel Blades quickly cut through ice
- Durable 2 Speed - Toggle Switch. Easy to reach and control
- Lid-Open Sensor prevents blending with lid removed
- 1 Peak HP* Motor delivers smooth results

IMPROVED





### 908 1.3LT

**BBH0908-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| DIMENSIONS | : 195 X 205 X 400MM |
| WEIGHT | : 3.7KG |

**OTHER ORDER CODES**

**SPARE JUG**
**XBBH9914**

## FEATURES

- Lid open and jar pad sensor - prevents blending if jar or lid is not on correctly
- Simple high, low, pulse controls for easy operation
- Durable and easy-to-use sealed switches ensure long life
- Perfect for a variety of cocktail & coffee shop applications

NEW

2 YEAR WARRANTY





### RIO 1.4LT

**BBH4001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 1.6HP - PULSE |
| DIMENSIONS | : 190 X 216 X 410MM |
| WEIGHT | : 4.7KG |

**OTHER ORDER CODES**

**SPARE JUG**
**BBH3002-R01**

# BAR BLENDERS

## FEATURES

- Lid-Open Sensor - Prevents blending with lid removed
- Triple-seal lid
- 1.4LT Co-Polyester container. BPA free
- Protective brow. Directs drips away from controls
- Sealed switches, for durability and ease of use
- Adjustable timer. 0-40 seconds + continuous run for walkaway convenience

2 YEAR WARRANTY

IMPROVED



### TANGO 1.4LT

**BBH2002-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 2.4HP |
| DIMENSIONS | : 195 X 205 X 400MM |
| WEIGHT | : 5.6KG |

**OTHER ORDER CODES**

**SPARE JUG**
**BBH3002-R01**

## FEATURES

- Powerful precision blending with pulse action
- 3HP Motor with all-metal drive coupling
- Wave~Action® system provides super-smooth drink profile, every time
- Timer with automatic shut-off
- 2 Speeds plus pulse button
- Sure Grip™ feet prevent skidding

3 YEAR WARRANTY



### FURY 1.8LT

**FBH0550-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 3HP |
| DIMENSIONS | : 178 X 203 X 457MM |
| WEIGHT | : 6.3KG |

**OTHER ORDER CODES**

**SPARE JUG**
**TBH1516**

# BAR BLENDERS

## FEATURES

- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Select from over 100 pre-programmed cycles - custom programs also available
- Compact size - Quiet Shield™ opens to a maximum height of 56CM
- 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

3 YEAR WARRANTY

IMPROVED



**LIFETIME WARRANTY**
ON BLADE AND MOTOR DRIVE COUPLING

### ECLIPSE 2LT
**EBH0750-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 3HP |
| DIMENSIONS | : 216 X 286 X 470MM |
| WEIGHT | : 6.3KG |

**OTHER ORDER CODES**

**SPARE JUG**
**XEBH0001** - 1.4LT
**EBH0755** - 2LT

## FEATURES

- Multi function
- Two in one S/Steel cutting blade
- Industrial high speed motor
- Crushes ice in seconds
- Premium quality, transparent jug
- Precision technology




### 1.5LT
**BBS1200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.2kW - 2.2kW |
| DIMENSIONS | : 213 X 405 X 235MM |
| WEIGHT | : 4.5KG |

**OTHER ORDER CODES**

**SPARE JUG**
**BBS1201**

NEW

# BAR BLENDER

## FEATURES

- Rubberised polycarbonate sound cover
- Multi-function
- Two in one S/Steel cutting blade
- Industrial high-speed motor
- Crushes ice in seconds
- Premium quality, and transparent jug
- Precision technology



### 1.5LT WITH SOUND SHIELD

**BBS1500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.2kW |
| SPEED | : 22000 - 27000RPM |
| DIMENSIONS | : 240 X 265 X 460MM |
| WEIGHT | : 5KG |

**OTHER ORDER CODES**

**SPARE JUG**
**BBS1501**



Crystal

# ICE CRUSHER

## 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




### DELUX - ELECTRIC

**ICH1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.65kW |
| DIMENSIONS | : 200 X 230 X 300MM |
| WEIGHT | : 5.6KG |

**NOTE**

Bowl not included

**OTHER ORDER CODES**

**MIXING BOWL TAPERED**
**MBT1002**

aVeNia

# ICE SHAVER






### ELECTRIC

**ICH0945**

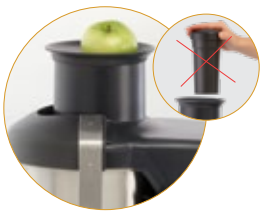
**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 230V |
| POWER | : 0.3kW |
| DIMENSIONS | : 700 X 160 X 245MM |
| WEIGHT | : 12.9KG |

# JUICE EXTRACTORS

## FEATURES

- Induction motor
- Patented automatic feed system, Ø79MM
- High clearance juice spout - 162MM
- Ejection chute sends a continuous flow of pulp straight into a bin
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer







### J80

**JER0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.7kW |
| SPEED | : 3000RPM |
| DIMENSIONS | : 505 X 235 X 420MM |
| WEIGHT | : 11KG |
| PRODUCT OUTPUT | : Up to 120LT/HR |

## FEATURES

- Induction motor
- Patented automatic feed system, Ø79MM
- High clearance juice spout - up to 250MM
- Ejection chute sends a continuous flow of pulp straight into a bin
- 7.2LT Container slots neatly under the ejector
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer







### J100 ULTRA

**JER0002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1kW |
| SINGLE SPEED | : 3000RPM |
| DIMENSIONS | : 595 X 235 X 438MM |
| WEIGHT | : 14KG |
| PRODUCT OUTPUT | : Up to 160LT/HR |

# CITRUS EXTRACTOR



**CES0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.3kW |
| SPEED | : 1410RPM |
| DIMENSIONS | : 200 X 310 X 390MM |
| WEIGHT | : 9KG |
| PRODUCT OUTPUT | : Approx 200 oranges/HR |



# MILKSHAKE MIXERS

The world's best choice for making the perfect milkshake. Choose the triple head unit for busy high volume establishments. Fitted with unique patented S/Steel agitator.



## SINGLE HEAD
**MMH0200-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.24kW |
| DIMENSIONS | : 165 X 171 X 520MM |
| WEIGHT | : 6.5KG |

**NOTE**
Includes 1 X 750ML milkshake cup





## TRIPLE HEAD
**MMH0400-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.9kW |
| DIMENSIONS | : 317 X 228 X 520MM |
| WEIGHT | : 17KG |

**NOTE**
Includes 3 X 750ML milkshake cups, 3 speed rocker switch
Unique pulse switches

# ACCESSORIES



## AGITATOR ALTERNATIVE
**XMMH5005**



## AGITATOR SOLID
**XMMH5004**



## MILKSHAKE CUP S/STEEL
**MSC0001**
750ML



## MILKSHAKE CUP S/STEEL WITH HANDLE
**MSC0003**
880ML - Ideal for hot product

# MILKSHAKE MIXERS - SINGLE HEAD

Rugged construction. Ideal for vending areas, fast food outlets, cafes, tuck shops and canteens.

- Available in various trendy colours to suit every application
- Comes standard with a S/Steel mixing cup
- Attractive and modular



NEW

2 YEAR



## MATTE BLACK
**MMA0008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 0.35kW |
| DIMENSIONS | : 165 X 158 X 498MM |
| WEIGHT | : 4.5KG |

**NOTE**
Includes 1 X 800ML milkshake cup

**OTHER ORDER CODES**
**MILKSHAKE CUP S/STEEL - 750ML**
**MSC0001**

2 YEAR



## BLACK
**MMA0001**

## RED
**MMA0004**

## SILVER
**MMA0007**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 0.35kW |
| DIMENSIONS | : 165 X 158 X 498MM |
| WEIGHT | : 4.5KG |

**NOTE**
Includes 1 X 800ML milkshake cup

**OTHER ORDER CODES**
**MILKSHAKE CUP S/STEEL - 750ML**
**MSC0001**





atacama

# FOOD DEHYDRATOR

## 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 painted steel and reinforced nylon



NEW



### 6 TRAY - RED

**FDA2006**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.5kW |
| DIMENSIONS | : 270 X 260 X 500MM |
| WEIGHT | : 5.5KG |

**NOTE**

Operating range: from room temperature up to 68°C, to avoid cooking foods
This machine is supplied with 6 X dehydrating trays in food grade ABS 250 X 360MM

BUTCHERQUIP

# MEAT AGER

## FEATURES

- Constructed with a double glazed lockable door and S/Steel outer body
- Moulded interior is resistant to bacteria and for ease of cleaning
- Unit is fitted with a precise, intelligent temperature and humidity control, temperature 1°C to 4°C and humidity of 60% to 90%
- Fitted with UVC lamp sterilization and high perspective anti-ultraviolet insulated glass
- Activated carbon filter to purify the air inside the unit





### 400LT

**MAB0400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.16kW |
| DIMENSIONS | : 750 X 800 X 1650MM |
| CHAMBER SIZE | : 555 X 555 X 1390MM |
| WEIGHT | : 102KG |

**NOTE**

Includes 2 X shelves, 2 X swivel hooks, salt trays and a hook hanger

# BILTONG CABINETS

## FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- 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
- Internal hanging brackets for improved flexibility
- High quality all S/Steel cabinet



## JUNIOR - 245LT

**BCB0245**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| DIMENSIONS | : 580 X 460 X 1080MM |
| CHAMBER SIZE | : 500 X 450 X 910MM |
| WEIGHT | : 43KG |

**NOTE**

Includes 10 X S/Steel hanging rods and 1 X S/Steel drip tray

## FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Unit can cure 100KG of wet product at a time
- High quality all S/Steel 1250LT cabinet



Do a dry cure (24 HR), or wet cure (12 HR) 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 to 34°C.

## 1250LT

**BCB1250-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2 X 1.5kW |
| DIMENSIONS | : 1000 X 740 X 2015MM |
| CHAMBER SIZE | : 950 X 730 X 1750MM |
| WEIGHT | : 120KG |

**NOTE**

Includes 24 X S/Steel hanging rods and 1 X S/Steel drip tray

# SMOKING CABINETS

## FEATURES

- High quality all S/Steel construction
- Smoking and drying functions controlled with a simple to operate venting system
- 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
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.



### JUNIOR - 170LT

**SCB0170**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2 X 1kW Drying elements |
| | : 1 X 0.5kW Sawdust ignition element |
| DIMENSIONS | : 1015 X 610 X 940MM |
| CHAMBER SIZE | : 785 X 500 X 500MM |
| WEIGHT | : 72KG |

**NOTE**

Includes 10 X aluminium rods, 1 X sawdust grid, 1 X ashtray and 1 X expanded mesh tray



### 600LT

**SCB0600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 2 X 2.25kW Drying elements |
| | : 1 X 0.75kW Sawdust ignition element |
| DIMENSIONS | : 1280 X 770 X 2020MM |
| CHAMBER SIZE | : 1000 X 655 X 1020MM |
| WEIGHT | : 216KG |

**NOTE**

Includes 15 X aluminium rods, 1 X sawdust grid, 1 X ashtray and 1 X expanded mesh tray

# COOKER CABINETS

## FEATURES

- High quality all S/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



### JUNIOR - 170LT

**CCB0170**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1 X 3kW Cooking element |
| | : 1 X 2kW Grilling element |
| DIMENSIONS | : 1015 X 720 X 610MM |
| CHAMBER SIZE | : 700 X 500 X 500MM |
| WEIGHT | : 80KG |

**NOTE**

Includes 3 X perforated S/Steel cooking trays and 10 X aluminium rods

## FEATURES

- High grade S/Steel for safe food processing
- The ideal machine for medium size butcheries
- Automatic alarm and shut down for low water
- Robust all S/Steel construction
- Low product weight loss



### ECONOMY - 600LT

**CCB0600**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE (N+E) |
| POWER | : 3 X 3kW Cooking elements |
| DIMENSIONS | : 1280 X 770 X 1680MM |
| CHAMBER SIZE | : 1000 X 655 X 1020MM |
| WEIGHT | : 167KG |

**NOTE**

Includes 3 X perforated S/Steel trays and 10 X aluminium rods

# SLICERS



## XPRESS - 220MM
**SLX0220**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.13kW |
| DIMENSIONS | : 300 X 420 X 340MM |
| BLADE DIAMETER | : 220MM |
| CUT CAPACITY | : 150 X 200MM |
| CUT THICKNESS | : 1 - 15MM |
| WEIGHT | : 12.5KG |

**NOTE**
Built-in blade sharpener



## XPRESS - 250MM
**SLX0250**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.18kW |
| DIMENSIONS | : 380 X 510 X 370MM |
| BLADE DIAMETER | : 250MM |
| CUT CAPACITY | : 160 X 200MM |
| CUT THICKNESS | : 1 - 15MM |
| WEIGHT | : 13KG |

**NOTE**
Built-in blade sharpener





## STELLINA - 220MM
**SLS0220**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.17kW |
| VOLTAGE | : 230V |
| DIMENSIONS | : 470 X 420 X 340MM |
| BLADE DIAMETER | : 220MM |
| CUT CAPACITY | : 195 X 135MM |
| CUT THICKNESS | : 1 - 14MM |
| CUT LENGTH | : 195MM |
| CUT HEIGHT | : 135MM |
| WEIGHT | : 15KG |

**NOTE**
Built-in blade sharpener

# SLICERS

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



## ARGENTA - 250MM
**SLA0250**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.21kW |
| DIMENSIONS | : 530 X 430 X 375MM |
| BLADE DIAMETER | : 250MM |
| CUT CAPACITY | : 230 X 145MM |
| CUT THICKNESS | : 1 - 15MM |
| CUT LENGTH | : 230MM |
| CUT HEIGHT | : 145MM |
| WEIGHT | : 18KG |



## ARGENTA - 280MM
**SLA0280**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.21kW |
| VOLTAGE | : 230V |
| DIMENSIONS | : 550 X 430 X 390MM |
| BLADE DIAMETER | : 280MM |
| CUT CAPACITY | : 230 X 170MM |
| CUT THICKNESS | : 1 - 15MM |
| CUT LENGTH | : 230MM |
| CUT HEIGHT | : 170MM |
| WEIGHT | : 20KG |

**NOTE**
Built-in blade sharpener

Multipurpose slicer ideal to slice bread, processed meats, parma ham and carpaccio in coffee shops, small restaurants and take aways. Motor is situated below the blade which allows for larger moving area and larger cuts. Not suited for supermarket or institutional use.



## PRIMA - 300MM
**SLP0300**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.22kW |
| DIMENSIONS | : 625 X 430 X 415MM |
| BLADE DIAMETER | : 300MM |
| CUT CAPACITY | : 245 X 175MM |
| CUT THICKNESS | : 1 - 15MM |
| WEIGHT | : 25KG |

**NOTE**
Removable blade sharpener
CSE - clear slice exit

# SLICERS

Ideal for cold cuts and processed meats in medium size establishments



## START - 300MM
**SLS0301**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| DIMENSIONS | : 650 X 560 X 470MM |
| BLADE DIAMETER | : 300MM |
| CUT CAPACITY | : 240 X 160MM |
| CUT THICKNESS | : 1 - 20MM |
| WEIGHT | : 29KG |

**NOTE**
Built-in blade sharpener

**OTHER ORDER CODES**
**START - FROZEN MEAT SLICING BLADE**
**SLS9300**

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.



## START - CHEESE - 300MM
**SLS2301**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| DIMENSIONS | : 650 X 560 X 470MM |
| BLADE DIAMETER | : 300MM |
| CUT CAPACITY | : 240 X 160MM |
| CUT THICKNESS | : 1 - 20MM |
| WEIGHT | : 29KG |

**NOTE**
Built-in blade sharpener

## SAFE BLADE REMOVAL

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.






## FEATURES

- Safe blade removal device to facilitate easy cleaning of the unit
- S/Steel bearings to prolong the life of the blade drive
- Promotes a smooth sliding motion

## START - DELUXE - 300MM
**SLS3301**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| DIMENSIONS | : 650 X 560 X 470MM |
| BLADE DIAMETER | : 300MM |
| CUT CAPACITY | : 240 X 160MM |
| CUT THICKNESS | : 1 - 20MM |
| WEIGHT | : 29KG |

**NOTE**
Built-in blade sharpener

**OTHER ORDER CODES**
**START - FROZEN MEAT SLICING BLADE**
**SLS9300**

Ideal for cold cuts in medium sized establishments with some extra unique features:

# SLICER

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



## START - AUTO - 300MM

**SLS1301**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.42kW |
| SPEED | : 0 - 60 SLICES P/MIN |
| DIMENSIONS | : 660 X 665 X 595MM |
| BLADE DIAMETER | : 300MM |
| CUT CAPACITY | : 280 X 160MM |
| CUT THICKNESS | : 1 - 20MM |
| WEIGHT | : 43KG |

**NOTE**

Built-in blade sharpener
CSE - Clear slice exit



# SLICERS



## MONDIAL - 300MM
**SLM0300**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| DIMENSIONS | : 650 X 540 X 460MM |
| BLADE DIAMETER | : 300MM |
| CUT CAPACITY | : 290 X 140MM |
| CUT THICKNESS | : 1 - 20MM |
| CUT LENGTH | : 290MM |
| CUT HEIGHT | : 140MM |
| WEIGHT | : 30KG |

## MONDIAL - 350MM
**SLM0350**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| DIMENSIONS | : 700 X 540 X 500MM |
| BLADE DIAMETER | : 350MM |
| CUT CAPACITY | : 285 X 190MM |
| CUT THICKNESS | : 1 - 20MM |
| CUT LENGTH | : 285MM |
| CUT HEIGHT | : 190MM |
| WEIGHT | : 34KG |

**NOTE**
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 1MM to 30MM. Vertical slicer 90° - less product friction and a more comfortable working position.



## BETA - 350MM
**SLB0350**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.27kW |
| DIMENSIONS | : 840 X 690 X 555MM |
| BLADE DIAMETER | : 350MM |
| CUT CAPACITY | : 270 X 205MM |
| CUT THICKNESS | : 1 - 30MM |
| WEIGHT | : 36KG |

**NOTE**
Built-in blade sharpener
CSE - Clear slice exit

# SLICERS

With three sizes to choose from, the Avenia meat slicers are an excellent choice for those who want superior quality at an affordable price. The S/Steel blades are durable, easy to clean, and the calibrated knob makes it very easy to adjust the meat thickness accurately.

## FEATURES

- Precision carriage slides
- Safety guard
- Easy to adjust the thickness of the cut
- High quality aluminium finish
- Up to 5 hours of continuous use



### 220MM
**SLA3220**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.28kW |
| BLADE DIAMETER | : 220MM |
| MAXIMUM SLICE THICKNESS | : 10MM |
| CUT CAPACITY | : 160 X 190MM |
| WEIGHT | : 13KG |

**NOTE**
Built-in blade sharpener



### 250MM
**SLA3250**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.42kW |
| BLADE DIAMETER | : 250MM |
| MAXIMUM SLICE THICKNESS | : 12MM |
| CUT CAPACITY | : 170 X 190MM |
| WEIGHT | : 14.5KG |

**NOTE**
Built-in blade sharpener



### 300MM
**SLA3300**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.52kW |
| BLADE DIAMETER | : 300MM |
| MAXIMUM SLICE THICKNESS | : 17MM |
| CUT CAPACITY | : 240 X 150MM |
| WEIGHT | : 24KG |

**NOTE**
Built-in blade sharpener

# BANDSAW - TABLE TOP

## FEATURES

- Ideal for medium work loads in small restaurants and take-away operations
- Safety switch on access doors
- Cast aluminium body easy to clean
- Food safe - 304 S/Steel for food contact points

IMPROVED



**BSB6001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.1kW |
| DIMENSIONS | : 610 X 650 X 1130MM |
| CUT CAPACITY | : 210 X 250MM |
| CUT WIDTH | : 210MM |
| CUT HEIGHT | : 250MM |
| WEIGHT | : 92KG |

**OTHER ORDER CODES**

**BANDSAW BLADE**
**XBSB6005**

**SAFETY FEATURES**

- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off



# BANDSAWS - FLOOR STANDING - MILD STEEL

## FEATURES

- Food safe - 304 S/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
- Metal guides support blades
- Spring loaded blade tensioning system
- Ideal for butcheries, supermarkets and commercial meat processing applications



### 1 PHASE
**BSB5001**

### 3 PHASE
**BSB5003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 1 PHASE |
| | : 380V - 3 PHASE |
| POWER | : 1.5kW |
| DIMENSIONS | : 855 X 870 X 1800MM |
| BLADE | : 2845 X 16MM |
| WEIGHT | : 220KG |

**OTHER ORDER CODES**

**BAND SAW BLADE**
**BSB0112**

**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



# MINCER - ELECTRIC

## FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- The body and tray is made of high quality S/Steel
- Fitted with hand guard and rubber feet to prevent slipping
- S/Steel mincer head and worm



### NO. 32
**MNB0032**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 380V - 3 PHASE |
| POWER | : 2.2kW |
| WORM SPEED | : 206RPM |
| DIMENSIONS | : 670 X 1150 X 680MM |
| WEIGHT | : 78KG |

**NOTE**
Includes 1 X stomper, 1 X splash paddle, 1 X knife, 2 X plates (1 X 4.5MM and 1 X 13MM)

**OTHER ORDER CODES**
**NO. 32 - STAND**
**MNB4032**

# MINCER PLATES - NO. 32



**MPB3204** - 4.5MM
**MPB3208** - 8MM
**MPB3212** - 12MM

### 32 MINCER KNIFE
**MKE1032**

# MINCER - ELECTRIC

## FEATURES

- The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries
- S/Steel base and motor cover



### NO. 12 - PROFESSIONAL
**MNT0012**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 240V |
| POWER | : 0.48kW |
| WORM SPEED | : 160RPM |
| DIMENSIONS | : 270 X 370 X 390MM |
| WEIGHT | : 15KG |
| PRODUCT OUTPUT | : Up to 120KG/HR |

**NOTE**
Includes 1 X mincer knife and 1 X 6MM mincer plate

# MINCERS - ELECTRIC



## NO. 22 - PROFESSIONAL
**MNT0022**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 240V |
| POWER | : 0.6kW |
| WORM SPEED | : 80RPM |
| DIMENSIONS | : 400 X 505 X 240MM |
| WEIGHT | : 18.5KG |
| PRODUCT OUTPUT | : Up to 180KG/HR |

**NOTE**
Includes 1 X mincer knife and 1 X 8MM mincer plate



## NO. 32 - PROFESSIONAL
**MNT0032**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 240V |
| POWER | : 1.1kW |
| WORM SPEED | : 120RPM |
| DIMENSIONS | : 280 X 570 X 340MM |
| WEIGHT | : 25KG |
| PRODUCT OUTPUT | : Up to 320KG/HR |

**NOTE**
Includes 1 X mincer knife and 1 X 8MM mincer plate

# MINCER KNIVES - S/STEEL - ELECTRIC



## NO. 8
**MKE5008**

## NO. 10/12
**MKE5010**

## NO. 22
**MKE5022**

## NO. 32
**MKE5032**

# MINCER PLATES - S/STEEL - ELECTRIC



## NO. 12
**MPE4204** - 4.5MM
**MPE4206** - 6MM
**MPE4208** - 8MM
**MPE4210** - 10MM
**MPE4212** - 12MM

## NO. 22
**MPE5204** - 4.5MM
**MPE5206** - 6MM
**MPE5208** - 8MM
**MPE5210** - 10MM
**MPE5212** - 12MM

## NO. 32
**MPE6204** - 4.5MM
**MPE6206** - 6MM
**MPE6208** - 8MM
**MPE6210** - 10MM
**MPE6212** - 12MM

# MINCERS - MANUAL

Make your own delicious hamburgers, sausages or bratwurst at home or small establishment. Our Tre Spade hand mincers are easy to use and are great both for commercial use or home use. They are made from cast iron and are easy to dismantle for cleaning purposes.
Our mincers provide a fast and efficient way to process your meat.





## NO. 22
**MHP1022**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 340 X 150 X 320MM |
| WEIGHT | : 6.7KG |

## NO. 32
**MHP1032**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 340 X 180 X 320MM |
| WEIGHT | : 11KG |

**NOTE**
Designed to be bolted to a table or stand

Global (S.A.)

# MINCERS - MANUAL




## NO. 8
**MHP2008**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 520 X 300 X 270MM |
| WEIGHT | : 2KG |

## NO. 10
**MHP2010**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 575 X 350 X 300MM |
| WEIGHT | : 2.6KG |

## NO. 22
**MHP2022**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 670 X 270 X 210MM |
| WEIGHT | : 4.2KG |

## NO. 32
**MHP2032**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 360 X 330 X 230MM |
| WEIGHT | : 7.5KG |



**OTHER ORDER CODES**
**MINCER PLATES - 5MM**
**XMHP7209** - NO.8
**XMHP6209** - NO.10
**XMHP5209** - NO.22
**XMHP4209** - NO.32

# SAUSAGE FILLERS - HAND DRIVEN

## FEATURES

- 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
- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller funnels, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



### 3LT - MINI
**SFT0003**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 1 |
| DIMENSIONS | : 360 X 180 X 170MM |
| WEIGHT | : 5KG |
| SHAFT | : THREADED |

**NOTE**
Includes 1 X 10MM, 1 X 20MM and 1 X 40MM funnel



### 5LT - FLAT/GEAR
**SFT0005**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 530 X 200 X 200MM |
| WEIGHT | : 10.5KG |

**NOTE**
Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



### 10LT - FLAT/GEAR
**SFT0010**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 730 X 240 X 220MM |
| WEIGHT | : 20KG |

**NOTE**
Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



### 7LT - VERTICAL
**SFT0007**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 320 X 260 X 695MM |
| WEIGHT | : 16.5KG |

**NOTE**
Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel

# SAUSAGE FILLERS - HAND DRIVEN

## FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 15LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space
- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller funnels, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



### 15LT - VERTICAL DELUXE

**SFT1015**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 380 X 340 X 830MM |
| WEIGHT | : 35.5KG |

**NOTE**

Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



## FEATURES

- 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
- Speed variator to increase the withdrawal speed

# STAR LINE



### STAR 5 - 5LT

**SFT3005**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 1 |
| DIMENSIONS | : 520 X 210 X 160MM |
| WEIGHT | : 7KG |

**NOTE**

Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



### STAR 8 - 7LT

**SFT3007**

**SPECIFICATIONS**

| | |
|---|---|
| GEAR SPEED | : 1 |
| DIMENSIONS | : 635 X 210 X 160MM |
| WEIGHT | : 9KG |

**NOTE**

Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel

# MINCER FUNNELS - PLASTIC



**NO. 5**
**MFP0510** - 10MM
**MFP0520** - 20MM

**NO. 8**
**MFP0810** - 10MM
**MFP0820** - 20MM

**NO. 10**
**MFP1010** - 10MM
**MFP1020** - 20MM

**NO. 22**
**MFP2212** - 12MM
**MFP2220** - 20MM

**NO. 32**
**MFP3212** - 12MM
**MFP3220** - 20MM

# SAUSAGE FILLER FUNNELS - S/STEEL



**SFS0012** - 12MM
**SFS0020** - 20MM

**NOTE**
For sausage fillers with a screw-on funnel holder

# SAUSAGE FILLER FUNNELS - PLASTIC



**SFP0010** - 10MM
**SFP0020** - 20MM
**SFP0030** - 30MM
**SFP0035** - 40MM

**NOTE**
For sausage fillers with a screw-on funnel holder

# SAUSAGE FILLERS - HAND DRIVEN

## FEATURES

- 2-Speed
- All S/Steel base plate, cylinder, funnel & bowl - piston includes air release



### VERTICAL 5LT

**SFB2005**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 400 X 405 X 650MM |
| WEIGHT | : 10KG |

**NOTE**
Includes 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM funnel





### VERTICAL 7LT

**SFB2007**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 420 X 405 X 790MM |
| WEIGHT | : 11KG |

**NOTE**
Includes 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM funnel





### VERTICAL 15LT

**SFB2015**

| | |
|---|---|
| GEAR SPEED | : 2 |
| DIMENSIONS | : 475 X 482 X 738MM |
| WEIGHT | : 17KG |

**NOTE**
Includes 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM funnel

# TENDERISER

Ideal for mass catering and butcheries. Has a safety switch and easy to clean.

## FEATURES

- Lid with safety switch
- Meat capacity of up to 20MM thick, 200MM long
- Gearbox made of steel
- Easily removable roller system

IMPROVED



**TDS1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.37kW |
| DIMENSIONS | : 540 X 475 X 240MM |
| MAX. BEEF THICKNESS | : 20MM |
| MAX. BEEF WIDTH | : 200MM |
| WEIGHT | : 27.2KG |
| PRODUCT OUTPUT | : 500KG/HR |

# PATTY FORMERS - HEAVY DUTY



## 115MM - S/STEEL

**PFH0001**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 115MM |
| WEIGHT | : 550G |

## 140MM - S/STEEL

**PFH0002**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 140MM |
| WEIGHT | : 677G |

# PATTY MACHINES - HAND OPERATED

## FEATURES

- Heavy duty cast aluminium base
- Detachable S/Steel bowls
- Dual action press and release the burger patty



## HAND PRESSED - 100MM

**PMB0100**

**SPECIFICATION**

| | |
|---|---|
| DIMENSIONS | : 200 X 270 X 290MM |
| WEIGHT | : 4.5KG |

## HAND PRESSED - 130MM

**PMB0130**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 180 X 360 X 300MM |
| WEIGHT | : 7KG |

# BILTONG CUTTERS



## HAND OPERATED - ALUMINIUM TABLE MOUNTED
**BSH2002**

**SPECIFICATIONS**
DIMENSIONS : 345 X 220 X 200MM
WEIGHT : 14KG





## MANUAL - ALUMINIUM CAST
**BCM0001**

**SPECIFICATIONS**
DIMENSIONS : 300 X 125 X 120MM
WEIGHT : 14KG

# BILTONG SLICERS

## 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



## ELECTRIC
**BSB2001**

**SPECIFICATIONS**
VOLTAGE : 230V
POWER : 0.75kW
SPEED : 1440RPM
WEIGHT : 14KG

**OTHER ORDER CODES**
**REPLACEMENT BLADE**
**XBSV0002**



# POTATO PEELERS

## FEATURES

- Stand and sludge trap supplied as standard
- Flat packed for easy delivery
- Peels 12KG of potatoes in 2 minutes
- Removable gritting system
- High grade S/Steel drum
- Rubber lid, to minimise vibration noise





NEW DOOR HANDLE MECHANISM AND DOOR SEAL WHICH ALLOWS FOR EASY DISPENSING OF ALL SIZES OF POTATOES



SPLASH GUARD FITTED ONTO MOTOR TO PREVENT WATER DAMAGE



### 12KG
**PPA0012**

### 12KG WITH TIMER
**PPA1012**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.55kW |
| DIMENSIONS | : 775 X 540 X 1315MM |
| PRODUCT OUTPUT | : Up to 240KG/HR |

# CHIP CUTTERS

Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygienic collection of the raw chips in the bowl. The chipper is spring loaded and therefore cannot be operated as a free standing unit. It must be attached to the chipper bridge. Nuts and bolts supplied. Chipper can be permanently mounted.



### BRIDGE 500MM INNER
**CBA0001** - PERFECT FOR 510MM SINK

### 6 HOLE - 14MM
**CHA1006**

### 7 HOLE - 12MM
**CHA1007**

**OTHER ORDER CODES**

**CHIPPER BLADE**
**XCHA1003** - 6 X 6MM
**XCHA1001** - 7 X 7MM

**CHIPPER SPARE BLOCK**
**XCHA1004** - 6 X 6MM
**XCHA1005** - 7 X 7MM

# FRENCH FRY CUTTER



### CHIPPER
**CHF0010** - 10MM

### PUSH BLOCK
**XCHH1006** - 6MM
**XCHH1010** - 10MM
**XCHH1012** - 12MM

### BLADE FRAME
**XCHH3006** - 6MM
**XCHH3010** - 10MM
**XCHH3012** - 12MM
Use for American-style french fries: 6MM

# 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**
4.8MM
510 X 240 X 240MM

**OTHER ORDER CODES**
**BLADE ASSEMBLY**
**XTSN0001** - 3/16
4.76MM

# VEGETABLE MILL



**INDUSTRIAL S/STEEL**
**VMI0320**
200MM

ANVIL

# WRAPPING MACHINES - S/STEEL



## FEATURES

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

2 YEAR



### 380MM
**WMW1380**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.175kW |
| DIMENSIONS | : 463 X 670 X 158MM |
| WEIGHT | : 6KG |
| MAX ROLL SIZE | : 380MM |

### 500MM
**WMW1500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.21kW |
| DIMENSIONS | : 583 X 670 X 158MM |
| WEIGHT | : 7KG |
| MAX ROLL SIZE | : 500MM |

aVenia

# HEAT SEALING MACHINES

## FEATURES

- Great for storage, portion control and packaging
- Adjustable timer to allow for various packet thicknesses



### 200MM
**HSM0200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.26kW |
| HEATING TIME | : 0 - 1.5SEC |
| DIMENSIONS | : 320 X 80 X 215MM |
| WEIGHT | : 2.3KG |

### 400MM
**HSM0400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.52kW |
| HEATING TIME | : 0 - 1.5SEC |
| DIMENSIONS | : 530 X 90 X 270MM |
| WEIGHT | : 4.8KG |

### 300MM
**HSM0300**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.38kW |
| HEATING TIME | : 0 - 1.5SEC |
| DIMENSIONS | : 430 X 80 X 255MM |
| WEIGHT | : 3.3KG |

### 500MM
**HSM0500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.65kW |
| HEATING TIME | : 0.2 - 3SEC |
| DIMENSIONS | : 707 X 105 X 195MM |
| WEIGHT | : 5.5KG |

# VACUUM PACK MACHINE

The only system that allows you to vacuum pack all types of glass jars with metal lids. This makes it possible to convert waste into a resource, save a considerable amount of time and money, while reducing waste to a minimum.

## FEATURES

- Made with ABS body and S/Steel lid
- Voltage and Frequency: 220 - 240V (motors for other voltages and frequencies available on request)
- Features four different operating modes: Automatic cycle - Manual cycle- Suction in jars cycle – Sealing cycle (for rolls)
- Double sealing bar (width: 3MM) with excellent heat resistance
- Simple and precise sealing settings
- Clean, streamlined design
- Built-in jar suction system








## TAKAJE DELUXE - 330MM

**VPT0033**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.2kW |
| DIMENSIONS | : 365 X 185 X 80MM |
| SEALING BAR | : 330MM |
| MAX DEPRESSION | : 800MBAR |
| PUMP SUCTION | : 16LT/MIN |
| WEIGHT | : 3.5KG |

## VACUUM PACK BAGS - EMBOSSED

**VPB1525** - 15 X 25CM (50)
**VPB2030** - 20 X 30CM (50)
**VPB2535** - 25 X 35CM (50)

**NOTE**
Not suitable for liquid application
Can only be used with embossed channelled bags



# VACUUM PACK 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.
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.

## FEATURES

- Compact and ergonomic
- Complete with absolute 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




### EVOX 25 - 250MM

**VPM0025**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.3kW |
| DIMENSIONS | : 444 X 482 X 208MM |
| CHAMBER SIZE | : 290 X 300 X 109MM |
| VACUUM PUMP | : 4M³/HR |
| FINAL PRESSURE | : 2MBAR |
| SEALING BAR | : 260MM |
| WEIGHT | : 22KG |

**OTHER ORDER CODES**

**STACKING BLOCK**
**XVPM7000**




### EVOX 30 - 300MM

**VPM0030**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.53kW |
| DIMENSIONS | : 495 X 627 X 288MM |
| CHAMBER SIZE | : 366 X 355 X 183MM |
| VACUUM PUMP | : 8M³/HR |
| FINAL PRESSURE | : 2MBAR |
| SEALING BAR | : 310MM |
| WEIGHT | : 35.5KG |

**OTHER ORDER CODES**

**STACKING BLOCK**
**XVPM7000**



# VACUUM PACK MACHINES

## FEATURES

- 10 editable programs
- Smart sensor
- Opening system with support rod
- Digital control panel
- Hard-wearing vacuum chamber
- Can vacuum pack outside the vacuum chamber




### IDEA 30 - 310MM

**VPM1030**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.5kW |
| DIMENSIONS | : 425 X 504 X 398MM |
| CHAMBER SIZE | : 334 X 351 X 190MM |
| VACUUM PUMP | : 8M³/HR |
| FINAL PRESSURE | : 2MBAR |
| SEALING BAR | : 310MM |
| WEIGHT | : 35.3KG |

**OTHER ORDER CODES**

**STACKING BLOCK**
**XVPM7000**




### IDEA 40 - 410MM

**VPM1040**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.9kW |
| DIMENSIONS | : 531 X 600 X 461MM |
| CHAMBER SIZE | : 440 X 448 X 190MM |
| VACUUM PUMP | : 16M³/HR |
| FINAL PRESSURE | : 2MBAR |
| SEALING BAR | : 410MM |
| WEIGHT | : 60.9KG |

**OTHER ORDER CODES**

**STACKING BLOCK**
**XVPM7000**



# VACUUM PACK MACHINES

Our Avenia vacuum pack machines are the perfect commercial vac-pack machines for all applications in the food industry. They have a powerful oil lubricating vacuum pump which has a PLC control for vacuum and sealing time.
These vacuums are made of S/Steel from the body to the chamber and have very durable lid hinges.

## FEATURES

- Ideal for prolonging the storage life of a range of food products
- Powerful oil lubricating vacuum pump
- S/Steel body and chamber construction
- PLC control of vacuum time and sealing time
- Robust lid hinges
- Easily replaced sealing heater bar



### 300MM
**VPM3300**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.37kW |
| DIMENSIONS | : 370 X 480 X 450MM |
| CHAMBER SIZE | : 370 X 320 X 135MM |
| VACUUM PUMP | : 10M3/HR |
| SEALING BAR | : 300MM |
| WEIGHT | : 39KG |

**OTHER ORDER CODES**
**STACKING BLOCK**
**XVPM7000**





### 400MM
**VPM3400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| DIMENSIONS | : 475 X 555 X 485MM |
| CHAMBER SIZE | : 440 X 420 X 150MM |
| VACUUM PUMP | : 20M3/HR |
| SEALING BAR | : 400MM |
| WEIGHT | : 60KG |

**OTHER ORDER CODES**
**STACKING BLOCK**
**XVPM7000**

# SPIRAL DOUGH MIXERS

## FEATURES

- Ideal for small bakeries and pizzerias
- Silent transmission system
- S/Steel protection grid for increased safety
- Units fitted with an electronic timer and 2 speed motor
- New improved belt and chain drive



## 20LT - SINGLE PHASE

**DMA2020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.1kW |
| SPEED | : 15/185RPM - SINGLE SPEED |
| DIMENSIONS | : 800 X 430 X 950MM |
| BOWL SIZE | : 360 X 210MM |
| WEIGHT | : 94KG |

## 30LT

**DMA2030**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 1.6kW |
| SPEED | : 16/101RPM - DUAL SPEED |
| DIMENSIONS | : 880 X 470 X 1000MM |
| BOWL SIZE | : 380 X 260MM |
| WEIGHT | : 108KG |

## 40LT

**DMA2040**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 2.7kW |
| SPEED | : 6/101RPM - DUAL SPEED |
| DIMENSIONS | : 940 X 520 X 1160MM |
| BOWL SIZE | : 450 X 270MM |
| WEIGHT | : 150KG |



## 50LT

**DMA2050**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 2.7kW |
| SPEED | : 16/101RPM - DUAL SPEED |
| DIMENSIONS | : 1030 X 570 X 1160MM |
| BOWL SIZE | : 500 X 270MM |
| WEIGHT | : 162KG |

# PLANETARY MIXERS

## FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- S/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



### 10LT - NO HUB
**PMK5010**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.6kW |
| SPEED | : 148/244/480RPM |
| DIMENSIONS | : 470 X 450 X 600MM |
| WEIGHT | : 46KG |

### 20LT - NO HUB
**PMF5020**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.1kW |
| SPEED | : 197/317/462RPM |
| DIMENSIONS | : 540 X 490 X 780MM |
| WEIGHT | : 66.5KG |

### 30LT - NO HUB
**PMF5030**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE |
| POWER | : 1.5kW |
| SPEED | : 197/317/462RPM |
| DIMENSIONS | : 550 X 480 X 890MM |
| WEIGHT | : 68KG |



### 40LT - NO HUB
**PMF5040**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE |
| POWER | : 2.1kW |
| SPEED | : 109/170/497RPM |
| DIMENSIONS | : 650 X 620 X 1120MM |
| WEIGHT | : 162KG |

# PLANETARY MIXERS





## 60LT - NO HUB
**PMF5060**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE |
| POWER | : 2.3kW |
| PLANETARY SPEED | : 114/221/458RPM |
| DIMENSIONS | : 910 X 730 X 1460MM |
| WEIGHT | : 409KG |





## 20LT - WITH HUB
**PMF5120**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE |
| POWER | : 1.1kW |
| PLANETARY SPEED | : 130/234/418RPM |
| DIMENSIONS | : 680 X 510 X 1060MM |
| WEIGHT | : 70KG |

## 30LT - WITH HUB
**PMF5130**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V - 2 PHASE |
| POWER | : 1.5kW |
| PLANETARY SPEED | : 130/234/418RPM |
| DIMENSIONS | : 640 X 500 X 1030MM |
| WEIGHT | : 71KG |

KitchenAid
FOR THE WAY IT'S MADE.

NEW

# PLANETARY MIXER

## FEATURES

- 6.6LT brushed S/Steel bowl with J-handle
- 11 distinct speeds from low speed folding to high speed whipping including a new fold speed, half speed of stir
- High heat cut-off
- Full metal body construction, all-metal gears and thermal protector
- Metal 11-wire whip; subtle silver coated flat beater and unique designed spiral dough hook replicating hand-kneading
- Secure fit pouring shield with improved design



### 6.6LT - BOWL-LIFT

**PMK0066**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220 - 240V |
| POWER | : 0.375kW |
| DIMENSIONS | : 419 X 287 X 371MM |
| WEIGHT | : 16.02KG |

**NOTE**

Includes 1 X 6.6LT bowl, 1 X removable pouring chute, 1 X elliptic 11 wire whisk, 1 X power knead spiral dough hook and 1 X flat beater





Hamilton Beach COMMERCIAL

# PLANETARY MIXER

## FEATURES

- Tilt-back head
- All-metal gears
- Die-cast aluminium body
- Variable 7 speed dial and pulse
- BPA-free plastic bowl guard

2 YEAR WARRANTY



### 8LT

**PMH0008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 240V |
| POWER | : 1.5kW |
| DIMENSIONS | : 350 X 430 X 400MM |
| WEIGHT | : 16.2KG |

**NOTE**

Includes 1 X mixer beater, 1 X mixer wire whisk, 1 X mixer dough hook, 1 X mixer bowl and 1 X BPA-Free plastic bowl guard

ANKOR

# DOUGH ROLLER

Convenient, reliable and simple operation. 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.

IMPROVED



**DRM1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.37kW |
| DIMENSIONS | : 530 X 450 X 800MM |
| WEIGHT | : 44KG |

**NOTE**

For use with room temperature dough only

# Cleaning & Washing

From brushes and mops to insect exterminators and dishwashers; find everything you need to keep your establishment clean and hygienic within our ranges.

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# 5 Reasons Why

DIHR

- 2 Year warranty
- International brand established in 1985
- Italian designed and manufactured to the highest international standards
- Approved for 7 international patents and 9 quality marks
- The global leader in dishwashing solutions

Global

- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigor of a commercial kitchen
- Continuous improvement and expansion of the range

CAMBRO

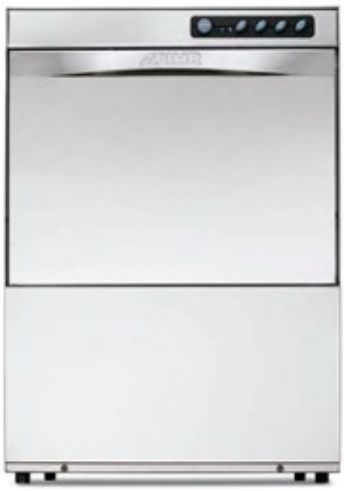
- Trusted for generations
- High durability
- Innovative technology
- Inspire food safety & sustainability
- Inspire efficiency and profitability

# UNDER COUNTER GLASS WASHER

## FEATURES

- Ideal for coffee shops and canteens
- Double skin door, 120 seconds wash cycle, 30 racks/HR
- Can fit above or below counter, full auto process
- Clean cups, sauces and glasses on demand
- Consumes less than 2.0LT of water per cycle
- Gravity drain - recommended drain height - floor level

2 YEAR WARRANTY



30 RACKS PER HOUR

### G35

**GWD1000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 2.1kW |
| DIMENSIONS | : 400 X 470 X 585MM |
| BASKET SIZE | : 350 X 350MM |
| MAX GLASS HEIGHT | : 195MM |
| WEIGHT | : 33KG |

**NOTE**

Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

**OTHER ORDER CODES**

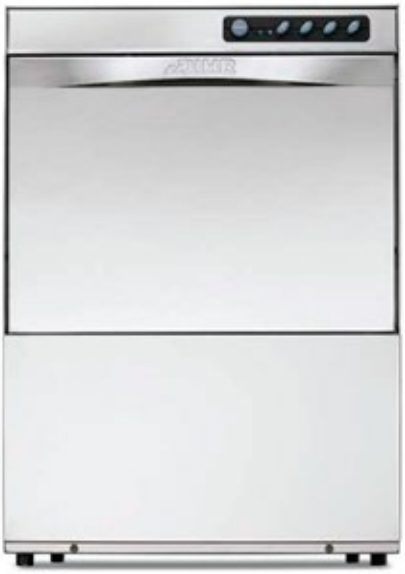
**MESH RACK 350 X 350MM**
**GWD1035**

# DISHWASHER

## FEATURES

- Ideal for small restaurants and bars
- 120 seconds 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

2 YEAR WARRANTY



30 RACKS PER HOUR

### GS40

**DWD0400**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 3.05kW |
| DIMENSIONS | : 450 X 530 X 700MM |
| BASKET SIZE | : 400 X 400MM |
| MAX HEIGHT | : 290MM PLATE/GLASS |
| WEIGHT | : 43KG |

**NOTE**

Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

**OTHER ORDER CODES**

**PLATE RACK 400 X 400MM**
**DWD2040**
**GLASS RACK 400 X 400MM**
**DWD3040**

# DISHWASHER - UNDER COUNTER

## FEATURES

- Ideal for medium sized restaurants and busy bars
- 120 seconds 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 panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request



30 RACKS PER HOUR

### GS50 - SINGLE PHASE

**DWD0500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 3.45kW |
| DIMENSIONS | : 590 X 600 X 850MM |
| BASKET SIZE | : 500 X 500MM |
| MAX HEIGHT | : 325MM PLATE/GLASS |
| WEIGHT | : 65KG |

**NOTE**

Includes 1 X plate rack, 1 X glass rack, 1 X cutlery holder

Refer to page 167 - 171 for comprehensive range of racks

# DISHWASHER - HOOD TYPE

## FEATURES

- Extra large wash tank reduces detergent cost
- Gravity drain recommended drain height 100MM from the ground
- Minimum water pressure required 2 bar
- Max plate height: 410MM
- Deep-formed tank
- Independent wash/rinse arms
- Built-in rinse-aid pumps
- Double tank filters & pump filter



60 RACKS PER HOUR

### HT11

**DWD0011**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE (N+E) |
| POWER | : 13.12kW |
| WASH POWER | : 1.1kW |
| DIMENSIONS | : 720 X 735 X 1400/1890MM |
| BASKET SIZE | : 500 X 500MM |
| WASH TANK | : 35LT |
| WEIGHT | : 116KG |

**NOTE**

Includes 2 X plate racks, 1 X glass rack, 1 X cutlery holder
To be installed by a qualified technician

Refer to page 167 - 171 for comprehensive range of racks

**OTHER ORDER CODES**

**WATER SOFTENER**
**DWD0002**

**DRAIN PUMP KIT**
**DWD0003**

**SOAP DISPENSER**
**DWD0004**

# HOOD TYPE DISHWASHER COMPLETE SETUP

## 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

**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 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



# DISHWASHER - TUNNEL

SMALL SIZE, GREAT PERFORMANCE! The RX101E compact dishwasher has been designed to satisfy the demand of commercial kitchens. 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 S/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
- S/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 RX101E
- S/Steel scrap trays 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




## RX101E

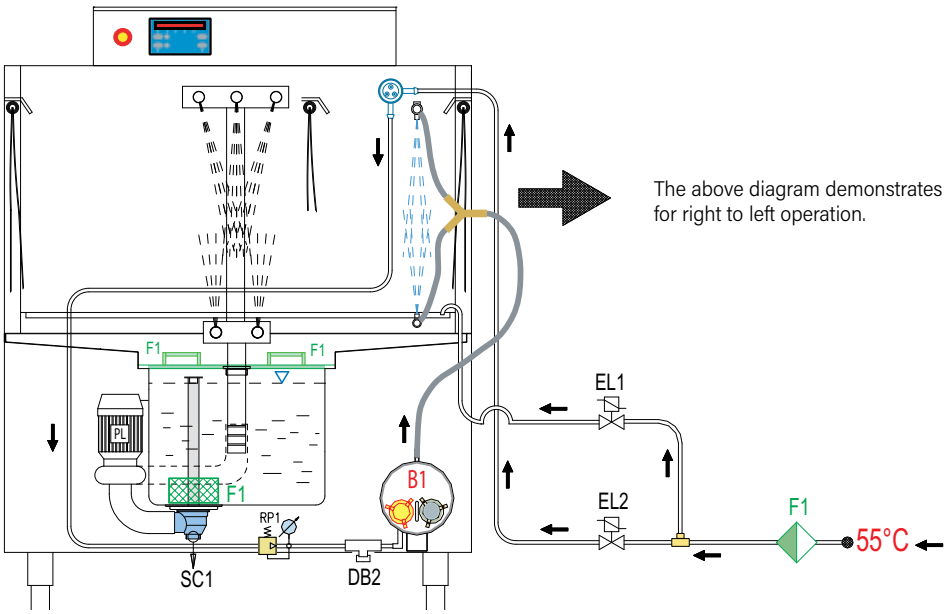
**DWT0161 L TO R**
**DWT0261 R TO L**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE (N+E) |
| POWER | : 22.33kW |
| DIMENSIONS | : 1080 X 715 X 1565/1900MM |
| WEIGHT | : 207KG |

**NOTE**
To be installed by a qualified technician
Refer to page 167 - 171 for comprehensive range of racks.

**OTHER ORDER CODES**
**DWD2261 DRYER L TO R**
**DWD2161 DRYER R TO L**




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

# DISHWASHERS - UNDER COUNTER

## FEATURES

- AISI 304 S/Steel dishwasher, double skin door, sloped tank with screwed basket rails
- Wash and rinse arms group in polypropylene
- With electromechanical buttons



30 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

### CS40
**DWD5040**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.59kW |
| DIMENSIONS | : 450 X 530 X 700MM |
| BASKET SIZE | : 400 X 400MM |
| MAX HEIGHT | : 290MM PLATE/GLASS |
| WEIGHT | : 37KG |

**NOTE**
Includes 1 X detergent & rinse-aid dispenser, 1 X drain pump, 1 X thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder

**OTHER ORDER CODES**
**PLATE RACK 400 X 400MM**
**DWD2040**
**GLASS RACK 400 X 400MM**
**DWD3040**



30 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

### CS50
**DWD5050**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 220V |
| POWER | : 3.2kW |
| DIMENSIONS | : 590 X 600 X 850MM |
| BASKET SIZE | : 500 X 500MM |
| MAX HEIGHT | : 320MM PLATE/GLASS |
| WEIGHT | : 56.5KG |

**NOTE**
Includes 1 X detergent & rinse-aid dispenser, 1 X drain pump, 1 X thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder
Refer to page 167 - 171 for comprehensive range of racks



# DISHWASHER - HOOD TYPE

## FEATURES

- AISI 304 S/Steel dishwasher, double skin door, sloped tank with screwed basket rails
- Wash and rinse arms group in polypropylene
- With electromechanical buttons



40 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

### HT10
**DWD5100**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 400V - 3 PHASE (N+E) |
| POWER | : 6.55kW |
| WASH PUMP | : 400W |
| DIMENSIONS | : 720 X 735 X 1445/1880MM |
| BASKET SIZE | : 500 X 500MM |
| WASH TANK | : 29LT |
| WEIGHT | : 100KG |

**NOTE**

Includes 1 X detergent & rinse-aid dispenser, 1 X drain pump, 1 X thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder
To be installed by a qualified technician
Refer to page 167 - 171 for comprehensive range of racks

# OVERHEAD PRE-RINSE SPRAYS

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.



NEW

WATER SAVER

### INCLUDES MIXER TAPS
**PRS0001**

### WATER SAVER
**PRS0003**



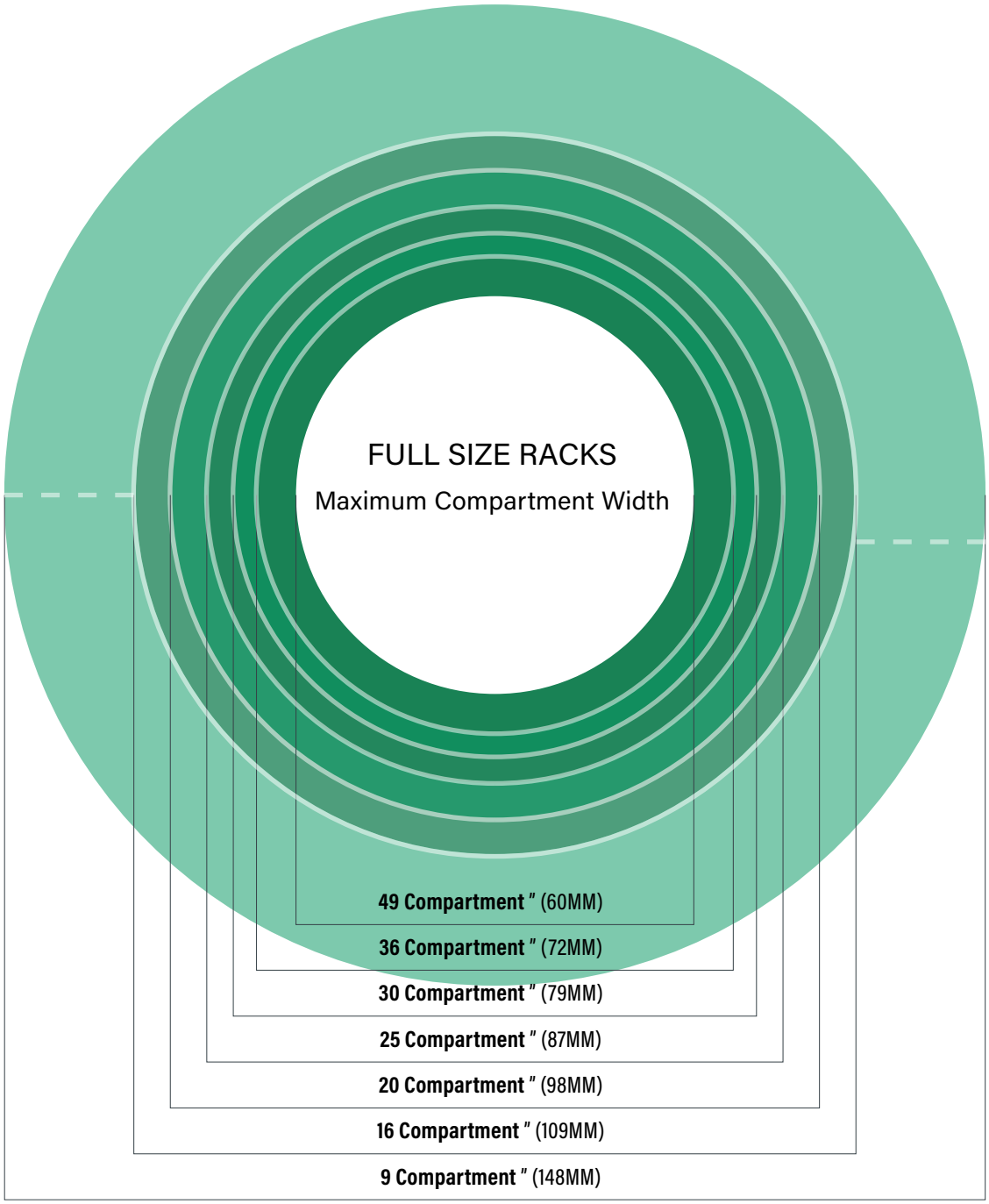
### INCLUDES SPOUT
**PRS0002**

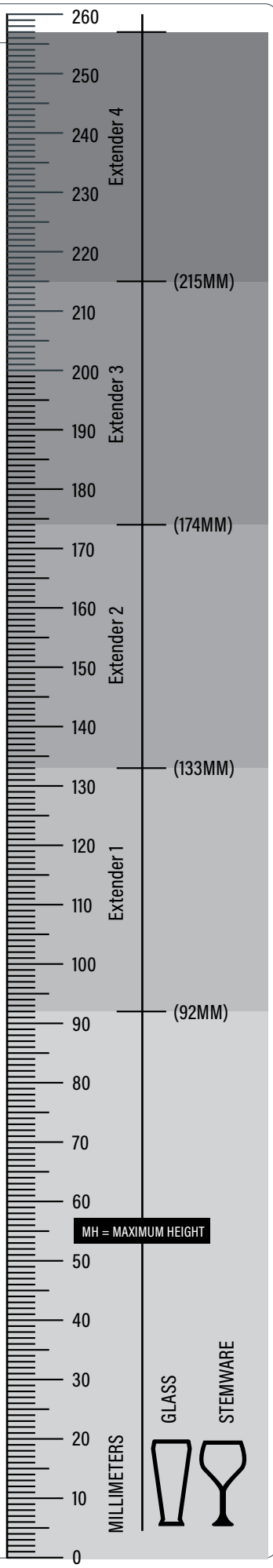
# HOSE REEL



### S/STEEL
**HRS0010**
10M

# GLASS SIZING REFERENCE GUIDE



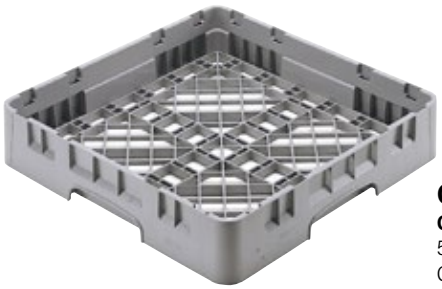

Place glass or stemware upside down over circle chart. Look down on the glass. Whatever circle the largest diameter of the glass fits within will determine the number of compartments.

**Use the vertical guide marks at right to determine item height and appropriate rack number.**

# FLATWARE BOWL RACK

## FEATURES

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



**OPEN BASE**
**OBR0100**
500 X 500 X 100MM
GREY



**OPEN EXTENDER**
**OEG0050**
500 X 500 X 50MM
GREY

# FLATWARE CUTLERY RACK

## FEATURES

- Flatware/combination
- Mesh design base specifically for cutlery



**FLATWARE**
**FWR0100**
500 X 500 X 100MM
GREY



**OPEN EXTENDER**
**OEG0050**
500 X 500 X 50MM
GREY

# ALL PURPOSE PLATE RACK

## FEATURES

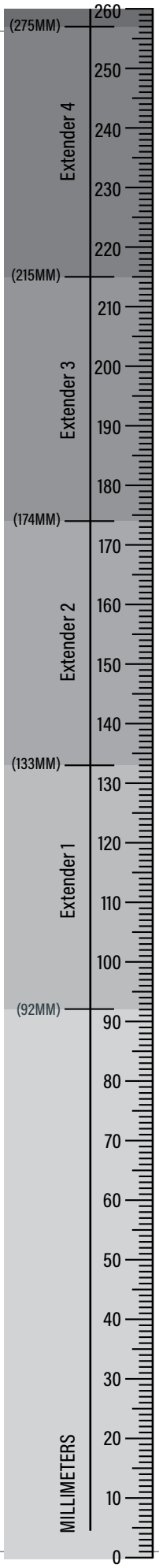
- All purpose rack
- Moulded-in support stands to hold plates and trays



**9 X 9 PEG**
**PRG0010**
500 X 500 X 100MM
GREY



**OPEN EXTENDER**
**OEG0050**
500 X 500 X 50MM
GREY



# GLASS RACKS

## 9 COMPARTMENT

**FEATURES**
- 9 Compartment glass rack
- Maximum diameter = 149MM
- Includes first extender



**CGG0143**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CEG0050**
500 X 500 X 50MM
GREY

## 16 COMPARTMENT

**FEATURES**
- 16 Compartment glass rack
- Maximum diameter = 111MM
- Includes first extender



**CGG0144**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CEG0051**
500 X 500 X 50MM
GREY

## 20 COMPARTMENT

**FEATURES**
- 20 Compartment 9 glass rack
- Maximum diameter = 98.4MM
- Includes first extender



**CGR0020**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CHE0020**
500 X 500 X 50MM
GREY

# GLASS RACKS

## 25 COMPARTMENT

**FEATURES**
- 25 Compartment cup rack
- Maximum diameter = 87MM
- Includes first extender



**GLASS RACK**
**CGG0145**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CEG0052**
500 X 500 X 50MM
GREY

## 30 COMPARTMENT

**FEATURES**
- 30 Compartment glass rack
- Maximum diameter = 79.4MM
- Includes first extender



**GLASS RACK**
**CGG0146**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CEG0053**
500 X 500 X 50MM
GREY

## 36 COMPARTMENT

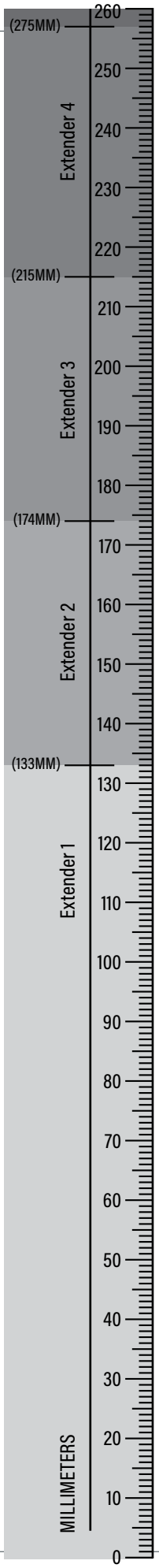
**FEATURES**
- 36 Compartment glass rack
- Maximum diameter = 73MM
- Includes first extender



**GLASS RACK**
**CGG0147**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CEG0054**
500 X 500 X 50MM
GREY



# GLASS RACK

## 49 COMPARTMENT

### FEATURES

- 49 Compartment glass rack
- Maximum diameter = 62MM
- Interior dimensions: 65 X 65 X 80MM



**GLASS RACK**
**CGG0148**
500 X 500 X 143MM
GREY



**HEIGHT EXTENDER**
**CEG0055**
500 X 500 X 50MM
GREY

## CUTLERY HOLDERS



**FLATWARE CYLINDER WHITE**
**FCW0143**
114 X 140MM



**8 COMPARTMENT FLATWARE BASKET NO HANDLES**
**CFB0184**
184MM



# RACK MOBILE DOLLY

## FEATURES

- Rack dolly
- Handle and wheels for easy transportation of racks
- Large swivel castors with non-marking rubber wheels





### GLASS RACK DOLLY WITH HANDLE

**GFC0500**
500 X 500MM
SOFT GREY

# GLASS RACK DUST COVER

## FEATURES

- Use to cover glass rack to protect clean glasses



**RDC0122-C**
500 X 500MM



NO BACTERIA



NO DIRTY HANDS



NO RODENTS



NO BUGS



NO DIRT

# MOBILE REFUSE BINS



**ORGANIC WASTE**
**IBP1220** - 120LT
**IBP1240** - 240LT

**PLASTIC**
**IBP2220** - 120LT
**IBP2240** - 240LT

**TIN CANS**
**IBP4220** - 120LT
**IBP4240** - 240LT

**GENERAL WASTE**
**IBP0220** - 120LT
**IBP0240** - 240LT

**PAPER**
**IBP3220** - 120LT
**IBP3240** - 240LT

CAMBRO

## FOOT PEDAL WHEELY BIN



**120LT BLUE**
**IBP9120**

**SPECIFICATIONS**
DIMENSIONS : 470 X 580 X 910MM
CAPACITY : 120LT

## PEDAL BINS - PLASTIC

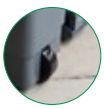
NEW



**BIN WITH LID - 68LT**
**IBP9168**
**IBP9268**
**IBP9368**
**IBP9468**


STEP-ON MECHANISM


68 LITRE CAPACITY


REAR WHEELS



# REFUSE BIN



**ROUND WITH FLAT LID**
**IBP1001**
120LT - 560 X 820MM



**MOBILE DOLLY FOR IBP1001**
**IBP1004**

# REFUSE BIN



**BLACK WITH LID**
**IBP1085**
85LT - 450 X 630MM



**MOBILE DOLLY METAL**
**IBP0001**

# CUTLERY SAVER

**FEATURES**
- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight
- Unique, patented design
- Magnets contained in moisture-proof cells, prevents bacteria growth
- Use only with magnetic steel



**FOR IBP0085 & IBP1085**
**CTS0001**

# TRIGGER SPRAY BOTTLES - COLOUR CODED



**PLASTIC - 750ML**
**TBB0750**
**TBG0750**
**TBR0750**
**TBW0750**
**TBY0750**

# JANITOR TROLLEY - PLASTIC

## FEATURES

- Robust 3 shelf design
- Smooth gliding wheels
- Heavy duty moulded hooks for cart bag and for cleaning equipment



**JTP0001**
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**
1480 X 550 X 1000MM

# VACUUM CLEANER

## FEATURES

- New NST sound reduction and AutoSave energy conservation technology
- Environmentaly friendly
- Less energy, lower noise, longer life and user convenience



## INDUSTRIAL

**NVC0001**
DIMENSIONS : 355 X 355 X 430MM
WEIGHT : 6.1KG

**OTHER ORDER CODES**
**VACUUM BAGS**
**XNVC0001** (10)

goinggreen



# BUCKETS AND WRINGERS

## FEATURES

- Provides great visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment




## SINGLE PLASTIC FRAME

**PBW0001** - 1 X 36LT

**OTHER ORDER CODES**
**BUCKET AND WRINGER 36LT**
**PBW0003**
**PBW0004**
**PBW0005**



## DOUBLE 2 X 25LT

**PBW2002** - METAL FRAME
**PBW0002** - PLASTIC FRAME

# BUCKETS AND WRINGERS - PLASTIC




## FEATURES

- 30LT capacity
- One year warranty for all parts under normal operational use

## SINGLE

**NPB0001**

**NOTE**

Also available on request in these colours:






## 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

## DOUBLE

**NPB0002**

**NOTE**

Also available on request in these colours:

GEERPRES

# BUCKET AND WRINGER



## GALVANISED MILD STEEL

**GPB0001**

**OTHER ORDER CODES**

**BUCKET**
**GPB0002**

**WRINGER**
**GPB0003**

**NOTE**

Bucket and handles also available on request in this colour:

## GLASS SCRAPER



**HAND HELD**
**GSH0300**
300MM

## GLASS WASHER





**MANUAL 3-HEAD**
**GWH2003**
200MM

## WET FLOOR SIGNS

### FEATURES

- Provides 360º visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment

NEW




**A-CONE**
**WFS0003**
675MM




**A-FRAME**
**WFS0001**




## MOP HANDLES AND HEADS



**MOP HOLDER ALUMINIUM HANDLE**
**MHA0400**
1400MM



**MOP HOLDER PVC/WOOD HANDLE - 1550MM**
**MHW0500**
**MHW0501**
**MHW0502**
**MHW0503**
**MHW0504**





**MOP HEAD**
**MHW1500**
500G



**MOP HEAD BLUE LINE**
**MHA1400**
400G

# BROOMS AND FLOOR SQUEEGEES



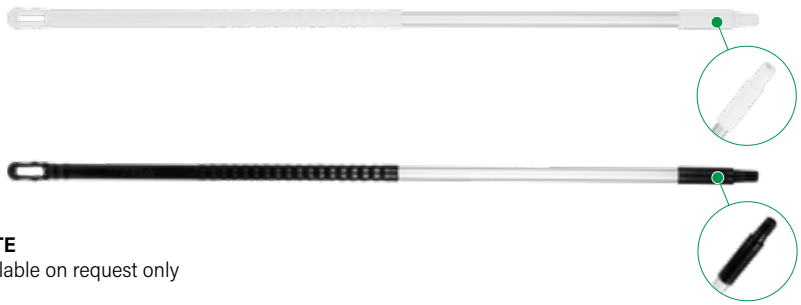
**LOBBY BROOM AND DUST PAN WITH COVER**
**LDP0003**
870 X 280 X 280MM



**LONG HANDLE BROOM**
**LHB0610**
610MM



**STRAIGHT FLOOR SQUEEGEE**
**SFS0540**
600MM



**WHITE HANDLE**
**MTW1300**
1300 X 240MM

**BLACK HANDLE**
**MTB1300**
1300 X 240MM

**NOTE**
Available on request only



**DOUBLE BLADE WHITE**
**SSQ1500**
500MM



**SINGLE MOULDED BLADE BLACK**
**SSQ0500**
500MM

**NOTE**
Available on request only



**HEAD SOFT BRISTLE - WHITE**
**BHW0450**
450MM



**HEAD HARD BRISTLE - BLACK**
**BHB0300**
300MM

**NOTE**
Available on request only

# SCRUB BRUSHES



**SOFT BRISTLE WHITE**
**SSW0175**
175MM



**HARD BRISTLE BLACK**
**SSB0175**
175MM



**NAIL BRUSH SOFT BRISTLE - WHITE**
**NBS0110**
110MM

**NOTE**
Available on request only

# SCRUB BRUSHES

## SOFT BRISTLE - WHITE



**SHORT HANDLE**
**SHS0210**
210MM



**LONG HANDLE**
**LHS1355**
355MM



**SLIMLINE**
**SSS0300**
300MM

**NOTE**
Available on request only

## HARD BRISTLE - BLACK



**SHORT HANDLE**
**SHS1210**
210MM



**LONG HANDLE**
**LHS0355**
355MM



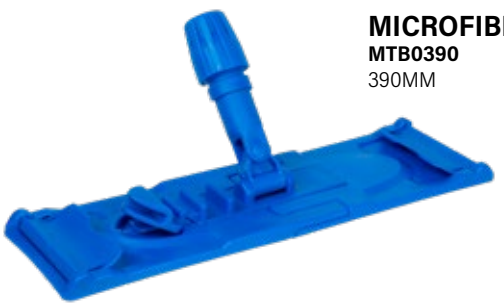
**SLIMLINE**
**SSH0300**
300MM

# MICROFIBRE MOP HEAD AND HANDLE

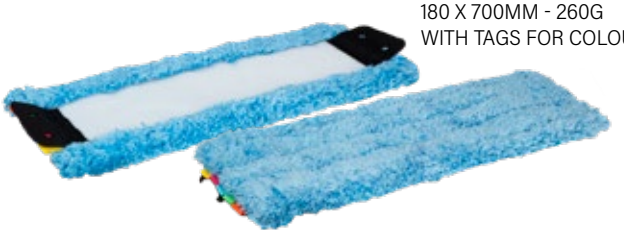


**MOULDED TOP AND BOTTOM PLUG HANDLE - BLACK**
**MPH1300**
1300 X 24MM

**NOTE**
Available on request only



**MICROFIBRE MOP HEAD**
**MTB0390**
390MM

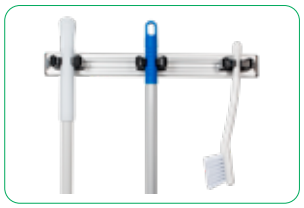


**MICROFIBRE MOP PAD - BLUE**
**MFM0700**
180 X 700MM - 260G
WITH TAGS FOR COLOUR CODING

# WALL MOUNTED HOLDER SYSTEM



**WALL RAIL WITH 3 BRACKETS**
**WRS0500**
500MM



aVenia

# INSECT EXTERMINATORS 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 300M²



**MEDIUM**
**IEA1003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 470 X 100 X 263MM |

# ULTRA VIOLET



**SMALL**
**IEA1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 395 X 95 X 300MM |
| LAMPS | : 2 X 0.1kW |



**MEDIUM**
**IEA1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 645 X 95 X 390MM |
| LAMPS | : 2 X 0.2kW |

# Storage & Handling

Safely storing and transporting food is made easy with our range of products from world leading brands such as Cambro. Our ranges are designed to withstand the harshest of environments.

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# 5 Reasons Why

Infiniti

- Durable 18/10 S/Steel for long term use
- Long established brand with the latest innovations
- Highest quality and sophisticated design
- Provider of professional equipment for hotels and the catering industry
- Ensuring availability of replacement are our priority

Global

- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigor of a commercial kitchen
- Continuous improvement and expansion of the range

CAMBRO

- Trusted for generations
- High durability
- Innovative technology
- Inspire food safety & sustainability
- Inspire efficiency and profitability

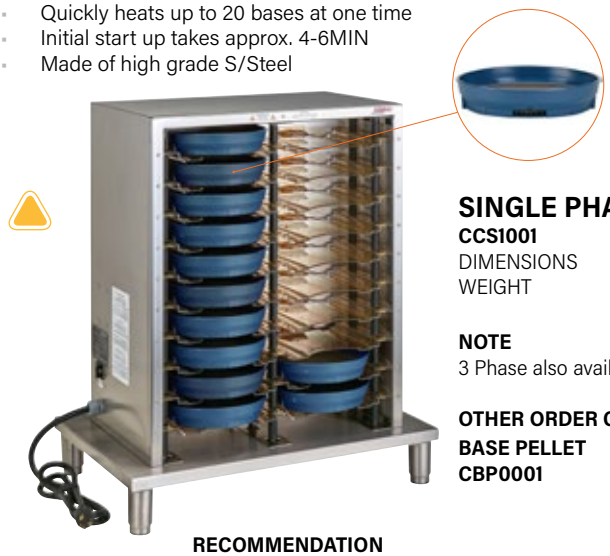
# HEALTHCARE

## CAMDUCTION CHARGING STATION

Cambro introduces the newest generation of conduction heating systems. The camduction is the most innovative system for today's demanding foodservice traylines and room service operations

### FEATURES

- Quickly heats up to 20 bases at one time
- Initial start up takes approx. 4-6MIN
- Made of high grade S/Steel
- Independent functionality of each charging slot reduces the risk of service interruption
- Camduction innovative hot meal delivery system is fast and efficient
- Perfect for any facility with a hot tray line system





### SINGLE PHASE 220V

**CCS1001**

DIMENSIONS : 762 X 479 X 879MM
WEIGHT : 49.2KG

**NOTE**

3 Phase also available - CCS1003

**OTHER ORDER CODES**

**BASE PELLET**
**CBP0001**

**RECOMMENDATION**

For optimal performance, it is strongly recommended to use drying racks for both your bases and lids. It is essential that the bases are fully dry before placing them into the Camduction charger.

## MOBILE DRYING RACKS



### FOR CAMDUCTION BASES

**MDR0001**
128 - BASE CAPACITY



### FOR INSULATED DOME COVERS

**MDR0002**
100 - DOME CAPACITY

# HEALTHCARE

## DOME COVER

### FEATURES

- Insulated dome cover and base assist with temperature retention
- Not for use in a microwave
- Suited for 230MM plate

1 YEAR WARRANTY



### NAVY BLUE

**INSULATED LOW PROFILE**
**IPC0260**
260MM DIAMETER - 699MM HEIGHT

**INSULATED BASE**
**IBB0261**
245MM DIAMETER - 40MM HEIGHT

## CAMDUCTION BASE PELLET

### FEATURES

- Plastic rims remain cool and safe to touch or handle once the base is heated
- Bases heat from centre of the plate
- Dishwasher safe - must be allowed to dry completely before using again
- Suited for 230MM plate

2 YEAR WARRANTY



### FOR SINGLE PHASE CAMDUCTION SYSTEM NAVY BLUE

**CBP0001**
243.1MM

**NOTE**
3 phase also available - CBP0003

## MEAL DELIVERY CARTS

### FEATURES

- Transport meal trays from the kitchen to patients, nursing home residents or correctional facility inmates
- Enhance satisfaction with high quality, room service style meals served quietly and efficiently
- Tough, one-piece, double-wall polyethylene carts are easy to clean
- Non-electric and requires no assembly
- Features light-weight non-insulated ABS doors

### SLATE BLUE

IMPROVED



**20 TRAY**
**MDC0970**
965 X 1400 X 1124MM

**NOTE**
Takes 20 X FST5150 Camtrays



**30 TRAY**
**MDC0750**
1525 X 745 X 1616MM

**NOTE**
Takes 30 X FST5150 Camtrays

# HEALTHCARE

# HEATED MEAL DELIVERY CARTS

## FEATURES

- The standard for all your banquet and catering needs, these units are the right choice for cost effective, energy efficient heated cabinets
- High quality, thick foam insulation retains hot temperatures for up to 4 hours unplugged and reduces unnecessary electrical usage
- Patented vent cap design enables operators to maintain natural food moisture and quality by eliminating excess pressure and steam
- Lightweight yet durable
- Tough polyethylene exterior remains cool to the touch, reducing the risk of employee injury

## UPC ELECTRIC HEATED FRONT LOADERS SLATE BLUE



### 800 SERIES

**UEL0001**

VOLTAGE : 220V
DIMENSIONS : 520.7 X 689.1 X 1371.6MM
WEIGHT : 39.68KG





### 1600 SERIES

**UEL0002**

VOLTAGE : 220V
DIMENSIONS : 730.3 X 847.9 X 1374.9MM
WEIGHT : 67.59KG



**NOTE**

For capacity guide refer to page 193

CAMBRO

NEW

# HEALTHCARE

# DINNERWARE - POLYCARBONATE

Our new Camwear 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 in design, function and value. It is both affordable and practical whilst meeting the consumers requirements.

## FEATURES

- Resists stains, scratches and odours
- Dishwasher safe
- Extreme durability

## WHITE



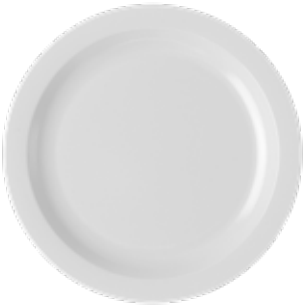
**3 DIVISION DINNER PLATE**
**PDP1002-C**
22.9CM



**ROUND SOUP/ SALAD BOWL**
**PSB1450-C**
22.9CM



**NARROW RIM SIDE PLATE**
**PSP1205-C**
16.5CM



**NARROW RIM DINNER PLATE**
**PDP1230-C**
22.9CM



**CEREAL BOWL**
**PCB1370**
370ML



**MUG**
**PCM1300-C**
288ML

## PLATE COVER



**CLEAR**
**PCP2000-C**
26.2CM DIAMETER



# HEALTHCARE

# DINNERWARE - POLYCARBONATE

## FEATURES

- Resists stains, scratches and odours
- Dishwasher safe
- Extreme durability

## BEIGE



**3 DIVISION DINNER PLATE**
**PDP0002-C**
22.9CM



**ROUND SOUP/ SALAD BOWL**
**PSB0450-C**
22.9CM



**NARROW RIM SIDE PLATE**
**PSP0205-C**
16.5CM



**NARROW RIM DINNER PLATE**
**PDP0230-C**
22.9CM



**CEREAL BOWL**
**PCB0370**
370ML



**MUG**
**PCM0300-C**
288ML

## CLEAR



**JUG - WITHOUT LID**
**PTP0750-C**
1LT - CLEAR

**LID FOR JUG**
**PLJ0340**



**TUMBLER**
**GTA0001-C**
296ML



**JUICE**
**PJG0150**
150ML

# HEALTHCARE

## TRAYS - FIBERGLASS - SMOOTH
## ANTIQUE PARCHMENT - CAMTRAYS

### FEATURES
- Durable and all purpose
- Lightweight, long-lasting fiberglass with reinforced edges
- Resistant to chips, cracks, stains, and odours



**FST0350**
270 X 350MM
**FST0530**
320 X 530MM - FULL
**FST5150**
380 X 515MM

**NOTE**
FST5150 fits cambro meal delivery carts



CAMBRO

NEW

# SERVICE CART
# KD CART

## BLACK

### FEATURES

- These carts are robust and designed for both front and back-of-house transport needs
- Each cart is equipped with two ergonomic handles that feature Camguard antimicrobial
- The three polypropylene shelves are durable, stain-resistant, easy to clean, and lightly textured to reduce sliding resistant and easy to clean plus lightly textured to reduce sliding
- The generous 300MM spacing between shelves facilitates faster loading and unloading
- The aluminium uprights between shelves ensure optimal sturdiness, stability, and rust resistance
- Easy to assemble



**LARGE**
**KCL0001**

**SPECIFICATIONS**
DIMENSIONS : 1016 X 950 X 540MM
WEIGHT : 181KG



**TRASH CONTAINER**
**TCB0001**



**CUTLERY/ SILVERWARE BOX**
**CBB0001**





**PANEL SET**
**KCP0001**

**NOTE**
Optional shelf panels can be added during assembly to enclose three sides of the shelf. Each panel set covers one shelf



# SERVICE AND TRANSPORT CART

## BLACK

### FEATURES

- Shelves feature raised ridges to protect surface against heat
- Four sided 13MM marine rail on top shelf to contain spills
- Four 150MM non-marking heavy-duty plate castors
- No assembly required



**PRO HEAVY DUTY 2 TIER**
**SCH0236**
1050 X 600 X 940MM



**QUICK CONNECT CUTLERY BIN**
**QCC0310**
400 X 180 X 310MM



**QUICK CONNECT TRASH BIN**
**QCT0540**
400 X 180 X 540MM





# DISH CADDY - ADJUSTABLE

## FEATURES

- Compact design with unparalleled capacity
- Store more caddies and dishes in the same space, or keep the same quantity of caddies and dishes, and free up valuable space for other uses
- Smooth manoeuvring
- Compact square design, with 2 rigid and 2 swivel castors, means easier transporting in and out of storage, up and down ramps and across carpet

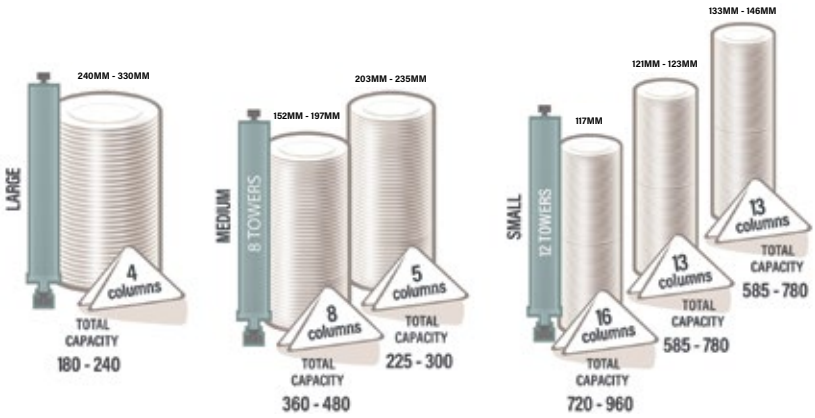


## COMPACT - 4 TOWER

**ADC0002**
690 X 690 X 810MM
BLACK

## STORAGE CAPACITIES

UNIT HOLDS BETWEEN 45 & 60 DISHES PER STACK, BASED ON DISH SIZE.




# ICE CADDY - PORTABLE



## FEATURES

- Rotomoulded for maximum durability, resisting cracks, dents, bubbling, and rusting
- Ideal for beverage and meal service in catering, outdoor events, and hotels
- Unique sliding lid slides back and under to reduce contamination
- Recessed well and drain shelf keeps ice away from water
- Ergonomic, moulded-in handles ease lifting and transport

## 57KG

**ICB0570**
590 X 800 X 750MM
BLACK



CAMBRO

# TOP LOADER

## SLATE BLUE

### FEATURES

- Durable polypropylene construction
- Polyurethane injected foam insulated
- Lid with gasket and wide nylon latches for better temperature retention
- Transport full or fractional GN food pans
- Interlock and stack to ease transporting and maximize storage space



**UPC**
**UTL0305**
630 X 440 X 305MM



# FRONT LOADER
# SLATE BLUE

### FEATURES

- Superior performance: both models keep food hot or cold for up to 4 hours
- Polyurethane foam insulation improves temperature maintenance and allows for a safe exterior compared to hot metal cabinets
- Durable construction
- Built in handles for easy manoeuvring
- Doors open 270° for easy loading and unloading of food pans
- Units are stackable and can be placed on a dolly



**400 SERIES**
**UFL0620**
430 X 620 X 620MM



**DOLLY FOR 400 SERIES**
**DFL0230**
710 X 530 X 230MM

# FRONT LOADERS

## SLATE BLUE



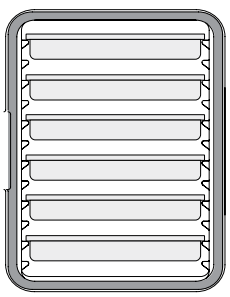
**800 SERIES**
**UFL0621**
520 X 690 X 1370MM



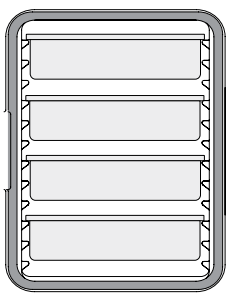
**1600 SERIES**
**UFL0622**
720 X 820 X 1350MM

## CAPACITY GUIDE

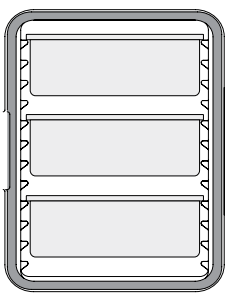
UFL0620 (X1)=
UFL0621 (X2)=
UFL0622 (X4)=



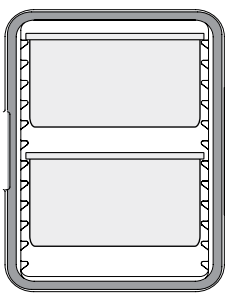
6 X 2½" (65MM)



4 X 4" (100MM)



3 X 6" (150MM)



2 X 8" (200MM)

# BEVERAGE SERVERS

## DARK BROWN

### FEATURES

- Use to hold, transport and serve hot or cold beverages
- One piece, seamless double-wall polyethylene with thick foam insulation
- Sturdy latches secure lids tightly and will never rust
- Drip-proof recessed spigot for easy self-serve access
- Stack units on riser to fill large cups or coffee pots
- Stack interlocking ensures stable stacking during transport and storage

## ULTRA CAMTAINERS



**10LT**
**BSI0104**
430 X 300 X 500MM



**20LT**
**BSI0199**
430 X 300 X 680MM



**40LT**
**BSI0397**
520 X 420 X 660MM



# GN FOOD PANS - HIGH HEAT

## SPECIFICATIONS

- Reduce handling and save expense with one pan that can go from prep to cooler to oven to steam table
- Gastronorm dimensions to fit in standard prep tables
- Unlike metal pans, H-pans are safe for use in microwave ovens
- Ideal for heated carts, steam tables and chafing dishes

## INSERTS



**FULL - 8.5LT**
**HHF0001**
65MM
AMBER



**HALF LONG - 3LT**
**HHF0002**
65MM
AMBER



**HALF - 8.9LT**
**HHF0003**
150MM
AMBER

NEW



**FULL - 8.5LT**
**HHF1001**
65MM
BLACK

NEW



**HALF - 3.9LT**
**HHF1005**
65MM
BLACK



**HALF - 3.9LT**
**HHF0005**
65MM
AMBER





## LIDS - INSERTS AMBER



**FULL**
**HHL0001**



**HALF LONG**
**HHL0002**



**HALF**
**HHL0004**



**THIRD**
**HHL0003**

# GN FOOD PANS - HIGH HEAT

## THIRD INSERTS - FOR PHU UNITS - AMBER



**DOUBLE HANDLE - 2.4LT**
**HHP1003**
65MM



**DOUBLE HANDLE - 3.6LT**
**HHP1002**
100MM



**SINGLE HANDLE - 2.4LT**
**HHP1005**
65MM



**SINGLE HANDLE - 3.6LT**
**HHP1001**
100MM

## DRAIN SHELVES - PERFORATED



**FULL**
**HDS0001**



**HALF LONG**
**HDS0002**



**HALF**
**HDS0003**



**THIRD**
**HDS0004**





# INSERTS - POLYCARBONATE - CAMWEAR

## 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 or heat
- Optional solid or notched lids and drain shelves
- Dishwasher safe
- Clear pans are ideal for storage and transportation



**FULL - 19.5LT**
**INF4150-C**
150MM
CLEAR



**FULL - 25.6LT**
**INF4200-C**
200MM
CLEAR



**FULL - 13LT**
**INF4100-C**
100MM
CLEAR



**FULL - 13LT**
**INF5100-C**
100MM
BLACK



**FULL - 8.5LT**
**INF4065-C**
65MM
CLEAR



**FULL - 8.5LT**
**INF5065-C**
65MM
BLACK



**HALF - 8.9LT**
**INH4150-C**
150MM
CLEAR



**HALF - 11.7LT**
**INH5150-C**
200MM
CLEAR



**HALF - 5.9LT**
**INH4100-C**
100MM
CLEAR



**HALF - 5.9LT**
**INH5100-C**
100MM
BLACK



**HALF - 3.9LT**
**INH4065-C**
65MM
CLEAR



**HALF - 3.9LT**
**INH5065-C**
65MM
BLACK

# LIDS - INSERTS

NEW



**HALF**
**INH4005**



**FULL**
**INF4005**

**NOTE**
Not for direct heat
Compatible with INH4065-C, INH4100-C and INH5150-C
For reference see page 197

# INSERTS - POLYCARBONATE - CAMWEAR



**THIRD - 2.4LT**
**INT4150-C**
65MM
CLEAR



**THIRD - 3.6LT**
**INT5100-C**
100MM
CLEAR



**THIRD - 3.6LT**
**INT5101-C**
100MM
BLACK



**THIRD - 5.3LT**
**INT5063-C**
150MM
CLEAR



**SIXTH - 1.5LT**
**INS5100-C**
100MM
CLEAR



**SIXTH - 1.5LT**
**INS5150-C**
100MM
BLACK



**SIXTH - 2.2LT**
**INS4150-C**
150MM
CLEAR



**SIXTH - 2.2LT**
**INS4100-C**
150MM
BLACK



**NINTH - 1LT**
**INN5100-C**
100MM
CLEAR



**NINTH - 1.4LT**
**INN9150-C**
150MM
CLEAR

# COLDFEST FREEZER PAN AND LID CAMWEAR

## FEATURES

- Keep food chilled without the use of messy ice
- ABS material with non-toxic refrigerant gel cores
- Conforms to gastronorm exterior dimensions to fit standard food bars or make tables
- Stackable



**SIXTH**
**CFP0150**
150MM
BLACK






**CLEAR FLAT LID**
**PCL0135**
POLYCARBONATE

# LIDS - INSERTS - POLYCARBONATE CLEAR



**FULL**
**INF4001-C**



**HALF**
**INH4001-C**



**THIRD**
**INT4001-C**



**SIXTH**
**INS4001-C**



**NINTH**
**INN9009-C**



# LIDS - HINGED FLIP - POLYCARBONATE

## FEATURES

- Flip up lid to easily access contents. Food can be held without getting dried out, increasing yields. Reduces points of cross contamination

## CLEAR



**HALF**
**PCH1353**



**THIRD**
**PCH1350**



**SIXTH**
**PCH1351**



**NINTH**
**PCH1352**

# LIDS - INSERTS - POLYCARBONATE - NOTCHED CLEAR

## CAMWEAR



**FULL**
INF4002-C



**HALF**
INH4002-C



**THIRD**
INT4002-C



**SIXTH**
INS4002-C



**NINTH**
INH4006-C



# DRAIN SHELVES - POLYCARBONATE - PERFORATED CLEAR



**FULL**
INF4003-C



**HALF**
INH4003-C



**THIRD**
INT4103-C



**SIXTH**
INS4106-C



**NINTH**
INN9001-C



# INSERTS - POLYPROPYLENE

## FEATURES

- An economical choice for storing food
- Translucent polypropylene material provides content visibility
- Meets gastronorm GN food pan specifications EN-631-1
- Non-stick smooth interior surface promotes easy cleaning

## CLEAR



**FULL - 8.5LT**
**SCF1065-C**
65MM



**FULL - 13LT**
**SCF1100-C**
100MM



**FULL - 19.5LT**
**SCF1150-C**
150MM



**HALF - 3.9LT**
**SCH1065-C**
65MM



**HALF - 5.9LT**
**SCH1100-C**
100MM



**HALF - 8.9LT**
**SCH1150-C**
150MM



**THIRD - 3.6LT**
**SCT0100-C**
100MM



**THIRD - 5.3LT**
**INT3150-C**
150MM



**SIXTH - 1.5LT**
**INS6100-C**
100MM



**SIXTH - 2.2LT**
**INS6150-C**
150MM



**SIXTH - 1LT**
**INS6065-C**
65MM





# LIDS - INSERTS - SNAP ON

## FEATURES

- Snap on seal lids are designed to fit both polycarbonate and polypropylene Cambro pans

## CLEAR



**FULL**
**INF4004-C**



**HALF**
**INH4004-C**



**THIRD**
**INT4004-C**



**SIXTH**
**INS4004-C**



**NINTH**
**INN4004-C**





# STORAGE CONTAINERS - POLYCARBONATE - SQUARE

## FEATURES

- Easy on, easy off cover
- Prevents spills
- Extends food shelf life by 2 days
- Maximize freshness
- Cross stacking allows sanitary drying

## CLEAR



**22LT**
**SCS4020-C**



**17LT**
**SCS4015-C**



**12LT**
**SCS4010-C**



**8LT**
**SCS4007-C**



**6LT**
**SCS4006-C**



**4LT**
**SCS4004-C**



**2LT**
**SCS4002-C**





# LIDS - STORAGE CONTAINERS



**2 & 4LT SQUARES**
**SCL4001-C**
GREEN



**6 & 8LT SQUARES**
**SCL4002-C**
RED



**12, 18 & 22LT SQUARES**
**SCL4003-C**
BLUE

# STORAGE CONTAINERS - POLYCARBONATE

## FEATURES

- Safely store bulk food products in the cooler, freezer or dry storage
- When received, transfer ingredients out of unsanitary cardboard boxes into food boxes

## CLEAR



**83.3LT - LARGE**
**SBL0380-C**
460 X 660 X 380MM



**64.4LT - LARGE**
**SBL0150-C**
460 X 660 X 300MM



**49.2LT - LARGE**
**SBS0230-C**
460 X 660 X 230MM



**33LT - LARGE**
**SBS0150-C**
460 X 660 X 150MM



**18.9LT - LARGE**
**SBS0090-C**
460 X 660 X 90MM



**18LT - SMALL**
**SBP0230**
460 X 305 X 230MM



**6.6LT - SMALL**
**SBL0090-C**
460 X 305 X 90MM



# LIDS - STORAGE CONTAINER - POLYCARBONATE



**LARGE**
**SBL0001-C**
460 X 660MM



**SMALL**
**SBS0001-C**
460 X 305MM

# SHELVING - STARTER UNITS - BASICS PLUS

**LIFETIME WARRANTY**
ON CORROSION AND RUST



## FEATURES

- Made from extremely strong composite material
- Corrosion resistant
- Designed to snap/connect together for easy assembly
- Adjustable feet bolts allow for levelling
- Shelf plates are embedded with Camguard antimicrobial agent to inhibit the growth of fungus, bacteria, and mold
- Drop in shelf plates that can easily be removed for easy cleaning
- Easily adjustable

## 4 TIER VENTED SHELF

**BVS0007** - 765 X 460 X 1830MM
**BVS0001** - 915 X 460 X 1830MM
**BVS0002** - 1070 X 460 X 1830MM
**BVS0003** - 1220 X 460 X 1830MM

**BVS0008** - 765 X 610 X 1830MM
**BVS0004** - 915 X 610 X 1830MM
**BVS0005** - 1070 X 610 X 1830MM
**BVS0006** - 1220 X 610 X 1830MM

# SHELVING - CORNER UNITS - BASICS PLUS ADD ON





## FEATURES

- Add on units only come with one set of posts and are designed to clip onto an existing starter unit by sharing a common post on the starter unit

## 4 TIER VENTED

**BAC0460** - 765 X 460 X 1830MM
**BAC9150** - 915 X 460 X 1830MM
**BAC1070** - 1070 X 460 X 1830MM
**BAC1220** - 1220 X 460 X 1830MM

**BAC0610** - 765 X 610 X 1830MM
**BAC0915** - 915 X 610 X 1830MM
**BAC1071** - 1070 X 610 X 1830MM
**BAC1221** - 1220 X 610 X 1830MM

**NOTE**
Compatible with all Basics Plus shelving starter units

CAMBRO

NEW

# SHELVING - STARTER UNITS - BASICS



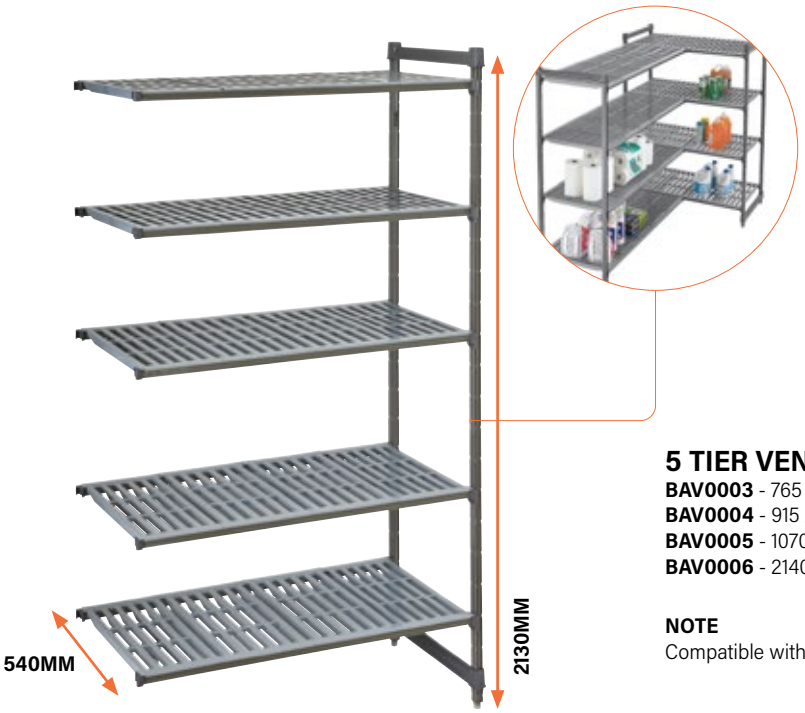

**LIFETIME WARRANTY**
ON CORROSION AND RUST



### 5 TIER VENTED SHELF

**BSV0003** - 765 X 540 X 2130MM
**BSV0004** - 915 X 540 X 2130MM
**BSV0005** - 1070 X 540 X 2130MM
**BSV0006** - 1220 X 540 X 2130MM

# SHELVING - CORNER UNITS - BASICS ADD ON




### 5 TIER VENTED SHELF

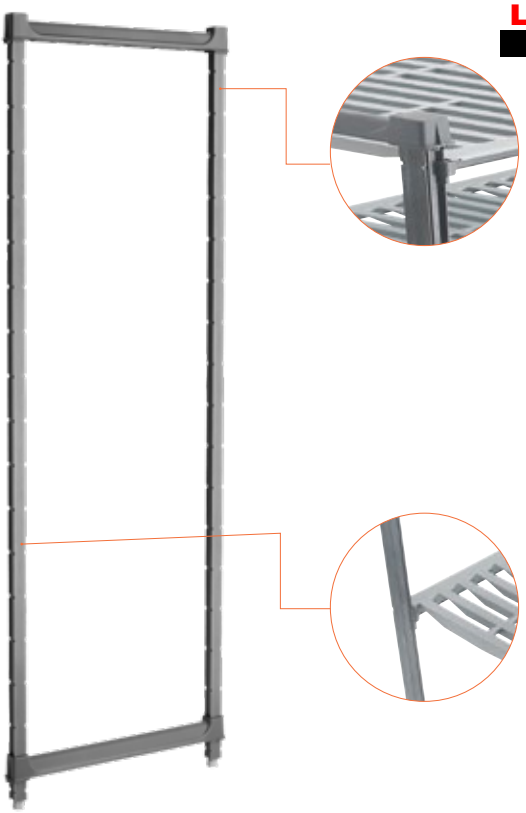
**BAV0003** - 765 X 540 X 2130MM
**BAV0004** - 915 X 540 X 2130MM
**BAV0005** - 1070 X 540 X 2130MM
**BAV0006** - 2140 X 540 X 2130MM

**NOTE**
Compatible with 2130 Basics Plus starter units

NEW

# SHELVING - POST KITS - BASICS

**LIFETIME WARRANTY**
ON CORROSION AND RUST



**BSP0460**
460 X 1830MM

**BSP0540**
540 X 2130MM

**BSP0610**
610 X 1830MM

**NOTE**
Compatible with all Basics Plus add on corner units
For reference see page 205 to 206



# STORAGE RACKS - UNIVERSAL



**STARTER**
**BSV0534**
540MM



**ADD ON**
**BAC0534**
540MM



Individual storage section



Transform stacked pans, and gaps of wasted space, into easy-access, vertical product storage



304 S/Steel hex head bolts moulded in 1/4" pan stops, on the front and back of each rail



Create convenient "drawer" storage for frequently-accessed products/ ingredients

# SHELVING

## CORNER CONNECTORS BASICS



**LEFT AND RIGHT CORNER CONNECTOR CLIPS**
**XBO4024**
ONE SET = ONE TIER



## DUNNAGE RACKS

### FEATURES

- Made from single piece heavy duty polypropylene - extremely strong and durable
- Can never rust or corrode - can be used from -38°C to 90°C
- Raise goods 305MM safely off floor
- Can clip together with Camlinks



**VENTED - 600KG**
**DRV0915**
915 X 300 X 533MM

**VENTED - 1360KG**
**DRV1220**
1220 X 300 X 533MM



## INGREDIENT BIN - SLANT TOP - WHITE

### FEATURES

- Lid slides open for easy access
- Fitted with non-marking castors
- Lid can be opened while unit is under bench top or work table



**102KG**
**IBS1020**
420 X 750 X 710MM



# GN1/1 MOBILE CARTS - KNOCK DOWN

**LIFETIME WARRANTY**
ON CORROSION AND RUST

## FEATURES

- Made from the same composite material as Cambro basics shelving - extremely strong
- Comes as a knockdown pack - clips together for assembly
- Ultra quiet nylon castors that offer a superior glide
- Rails can take heat up to 200°C
- Castors clip in and can be easily replaced
- Weight bearing - up to 45KG's per rail set
- 4 Swivel castors with foot brakes

## 9 PAN



**HALF**
**KPC0001**



**TALL**
**KPC0002**

## 18 PANS

NEW



**BAKING SHEET CART**
**BSC0018**







# MOBILE TRAY TROLLEY - S/STEEL





LOCKABLE CASTORS



15 SHELVES



FLATPACKED



ACCOMODATES FULL GASTRONORM AND 600 X 400MM PANS

## FEATURES

- S/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

## 15 SHELVES

**MTT0015**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 457 X 600 X 1810MM |
| TRAY SIZE | : 400 X 600MM OR GN1/1 |
| WEIGHT | : 29.5KG |



# MOBILE WORKING TABLE - S/STEEL



## FEATURES

- S/Steel tubular frame
- 7-Tier S/Steel GN1/1 trolley
- Dismantled for easy transportation - easy to assemble
- Lockable castors

## 7 SHELVES

**WTT0007**

**SPECIFICATIONS**

385 X 550 X 900MM

# TEA TROLLEYS

## S/STEEL

### FEATURES

- 2, 3 or 5 shelf S/Steel trays
- Dismantled for easy transportation - easy to assemble
- Suitable for carrying multi pots with plinth and drip trays
- Supplied with spanner
- Fitted with brakes on 2 castors



**2 SHELF**
**TTS0002**
910 X 850 X 540MM

**3 SHELF**
**TTS0003**
910 X 850 X 540MM

**5 SHELF**
**TTS0005**
1540 X 850 X 540MM

## PLASTIC

### FEATURES

- Durable plastic
- Light weight
- Easy glide, silent running
- Approx. 30KG load capacity per shelf
- Includes 2 X bins



**3 SHELF**
**TTP0001**
1030 X 510 X 960MM

## S/STEEL

### FEATURES

- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High quality S/Steel makes them ideal for most catering requirements
- Hygienic - easy to clean and sterilize
- TTS1002 & TTS1003 - 100MM easy glide, silent running, heavy duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels



**HEAVY DUTY**
**2 SHELF - 20KG**
**TTS1002**
930 X 905 X 560MM



**HEAVY DUTY**
**3 SHELF - 25KG**
**TTS1003**
930 X 905 X 560MM

## DISH CLEARING TROLLEY



**S/STEEL WITH**
**4 TOTE BOXES**
**DCT1002**
870 X 545 X 930MM

**DTH0001**
OPTIONAL EXTRA

**NOTE**
Excludes accessories

## PLATFORM PUSH TROLLEY



### FEATURES

- S/Steel tubular handle and design
- Platform bearing weight: 300KG
- 4" Castors

**COLLAPSIBLE**
**PPT1000**
900 X 600 X 900MM

# CROCKERY RACKS
# FLOOR STANDING - MOBILE



## 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

### 830MM
**CRM0830** - 830 X 600 X 1700MM
152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES - 400 PIECES

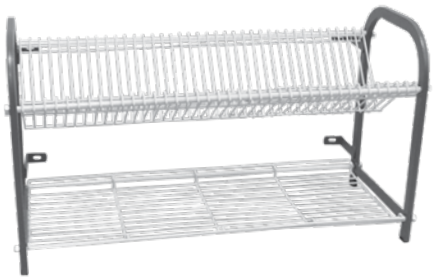
### 1130MM
**CRM1130** - 1130 X 600 X 1700MM
212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES - 600 PIECES

### 1130MM
**CRM2130** - 1130 X 600 X 950MM
106 LARGE PLATES AND 212 SMALL PLATES + CUP SHELF - 300 PIECES

# 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



### 2 SHELF
**CRW0806** - 802MM
38 LARGE PLATES + CUP SHELF
**CRW1105** - 1105MM
53 LARGE PLATES + CUP SHELF

### 3 SHELF
**CRW2806** - 802MM
76 LARGE PLATES + CUP SHELF
**CRW2105** - 1105MM
106 LARGE PLATES + CUP SHELF

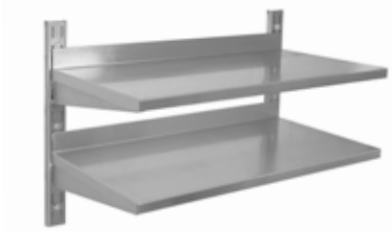
# WALL SHELVING - S/STEEL

## FEATURES

- All S/Steel construction
- Available in single or double shelf format
- Standard widths 600MM, 900MM and 1200MM
- Adjustable height



### SINGLE
**SSW0600** - 600 X 300MM
**SSW0900** - 900 X 300MM
**SSW1200** - 1200 X 300MM

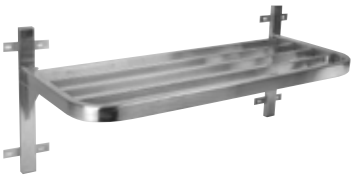


### DOUBLE
**SSW2600** - 600 X 300MM
**SSW2900** - 900 X 300MM
**SSW2200** - 1200 X 300MM

# POT RACKS - S/STEEL

## FEATURES

- S/Steel tubular frame
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- 50KG load capacity per shelf



### SINGLE WALL MOUNTED
**PRS0900**
900 X 400 X 400MM



### DOUBLE WALL MOUNTED
**PRD0900**
900 X 400 X 760MM



### FLOOR STANDING
**PRF1200**
1200 X 600 X 1450MM

# WORK TABLES - 2-TIER - S/STEEL

## FEATURES

- Table top is S/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



### PLAIN TOP
**WTS0002**
1240 X 610 X 890MM

**NOTE**
Excludes accessories



### SPLASHBACK
**WTS1002**
1240 X 610 X 890MM

**NOTE**
Excludes accessories

# SHELVING UNITS

## 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



**NOTE**
Excludes accessories



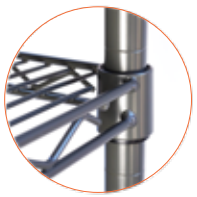
**CHROME PLATED**

## CHROMED - 4 SHELF - COMPLETE UNIT

**SUC0905** - 905 X 455 X 1830MM
**SUC1200** - 1200 X 455 X 1830MM
**SUC1510** - 1510 X 455 X 1830MM

**OTHER ORDER CODES**

**CHROMED SHELF WITH CLIPS**
**SUS0905** - 905MM
**SUS1200** - 1200MM
**SUS1510** - 1510MM



**EPOXY COATED**

## ZINC/EPOXY - 4 SHELF - COMPLETE UNIT

**SUZ0905** - 905 X 455 X 1830MM
**SUZ1200** - 1200 X 455 X 1830MM
**SUZ1510** - 1510 X 455 X 1830MM

**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

**OTHER ORDER CODES**

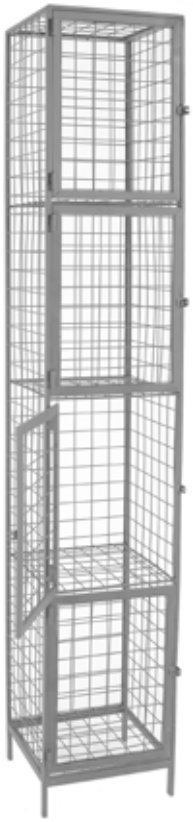
**ZINC/EPOXY SHELF WITH CLIPS**
**SUZ1905** - 905MM
**SUZ2200** - 1200MM
**SUZ2510** - 1510MM



# WIRE LOCKER

## FEATURES

- Ideal for use in shopping centres, factory and restaurant change rooms, etc
- Four compartment unit ideal for handbags & shoes
- Strong bullet type hinges fitted to doors
- Mild steel tube section construction with welded mesh
- Epoxy powder coated finish
- Square mesh pattern
- Padlockable doors



### 4 DOOR
**LGW0004**

**SPECIFICATIONS**

DIMENSIONS : 335 X 330 X 1900MM
WEIGHT : 12KG



FOR ILLUSTRATION PURPOSE ONLY

# MEAT TRAYS - PLASTIC




## FEATURES

- Capacity 22LT
- 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

### SMALL

**MTS0001** ○
**MTS0002** ●
**MTS0003** ●
**MTS0004** ●
**MTS0005** ●

Internal dimensions - 440 X 310 X 168MM

# TRAYS - PLASTIC



## FEATURES
- Capacity 37LT
- Stack load - 180KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution

## MEAT TRAY - MEDIUM
**MTM0001**
Internal dimensions - 590 X 340 X 200MM



## FEATURES
- Capacity 60LT
- Stack load - 720KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution

## MEAT TRAY - LARGE
**MTL0001**
Internal dimensions - 728 X 327 X 235MM



## FEATURES
- Capacity 58LT
- Stacks and nests
- Food safe - virgin material
- Easy to clean and sanitize
- External drainage system

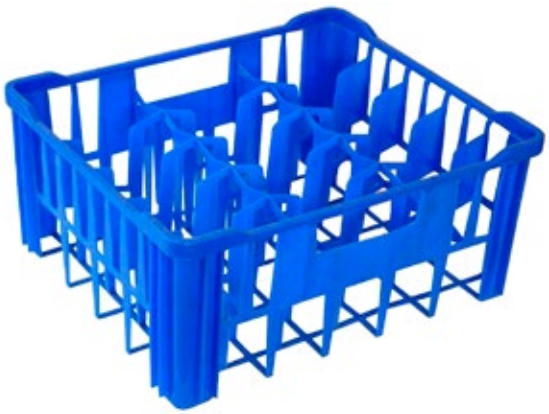
## FISH CRATE - LARGE
**FCL0001**
Internal dimensions - 638 X 386 X 227MM



## FEATURES
- Capacity 35LT
- Stack load - 160KG on base tray
- Food safe - virgin material

## STORAGE CONTAINER - LARGE WITH LID
**SCL0002**
600 X 400 X 195MM
Internal dimensions - 550 X 350 X 185MM

# CRATES - PLASTIC



## FEATURES

- Fully stackable glass crates - holds 30 glasses
- Perfect crates for transporting glasses to and from functions

## GLASS CRATE LARGE - BLUE

**GCL0030**
30 GLASSES
475 X 400 X 205MM




## FEATURES

- Capacity 33LT
- Stack load - 150KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Ideal for washing down vegetables on receiving

## FREEZER CRATE - VENTED

**FCV0001**
600 X 400 X 188MM
Internal dimensions - 550 X 347 X 160MM

# STORAGE CONTAINER




## FEATURES

- Food safe - virgin material

**SCJ0001**
545 X 345 X 280MM

# TRAY - MULTIPURPOSE - PLASTIC




**MPT0001**
605 X 400 X 75MM

# INGREDIENT BINS

## FEATURES
- Stack perfectly for easy storage
- Food safe - virgin material
- Ideal for storing ingredients




**43LT**
**IBP0043**

**SPECIFICATIONS**
435 X 454MM



## FEATURES
- Food safe - virgin material

**85LT - HEAVY DUTY**
**IBP0085**
450 X 630MM

**NOTE**
Lid included



**MOBILE DOLLY METAL**
**IBP0001**

# FOOD DELIVERY BAGS



## 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 being carried

**FOOD DELIVERY BAG**
**FDB0001**
465 X 200 X 320MM

*The denier of the fabric. A denier is how thick each individual strand of material weighs - actually the gram weight per 9000 meters.
The higher the density the stronger and thicker the fabric



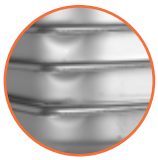
## FEATURES
- 600D Polyester material outer
- Laminated foil with Aerothene inner
- Plastic cord piping
- Polyprop 25MM binding tape
- Polyprop 38MM webbing tape
- Zip chain size 10 polyester plastic
- Zip slider size 10 metal
- Polyester cotton thread

**6 PIZZA BOX**
**FDB0006**
375 X 320 X 325MM

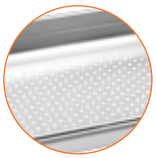
# INSERTS - S/STEEL
# HEAVY DUTY

## FEATURES

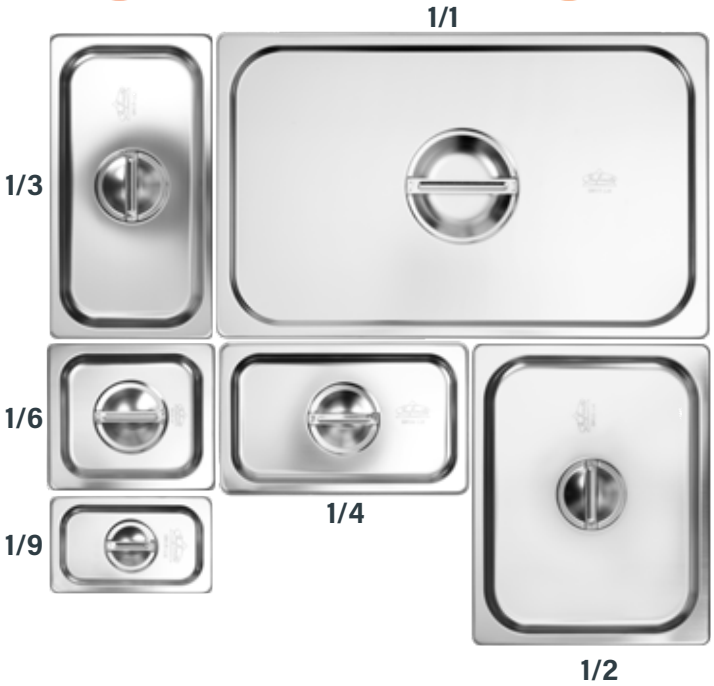
- Heavy duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



PERFORMATED




**GN1/1** - 530 X 325MM
**INF2020** - 20MM
**INF2055** - 55MM
**INF2065** - 65MM
**INF2100** - 100MM
**INF2150** - 150MM

**PERFORATED**
**INF3055** - 55MM
**INF3065** - 65MM
**INF3100** - 100MM

**LID**
**INF2001**

**GN1/4** - 265 X 162MM
**INQ2065** - 65MM
**INQ2100** - 100MM
**INQ2150** - 150MM

**LID**
**INQ2001**

**GN1/9** - 176 X 108MM
**INN2100**
100MM

**LID**
**INN2001**

**GN1/2** - 325 X 265MM
**INH2065** - 65MM
**INH2100** - 100MM
**INH2150** - 150MM

**LID**
**INH2001**

**GN1/3** - 325 X 176MM
**INT2065** - 65MM
**INT2100** - 100MM
**INT2150** - 150MM

**LID**
**INT2001**

**GN1/6** - 176 X 162MM
**INS2065** - 65MM
**INS2100** - 100MM
**INS2150** - 150MM

**LID**
**INS2001**



Global

# WITH HANDLES



**HALF**
**INH3100**
100MM

**HALF LID**
**INH0010**

**FULL**
**INF1001**
100MM

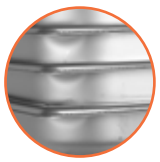
**FULL LID**
**INF0010**



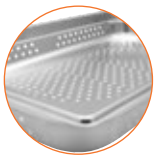
# INSERTS - S/STEEL
# VALUE

## FEATURES

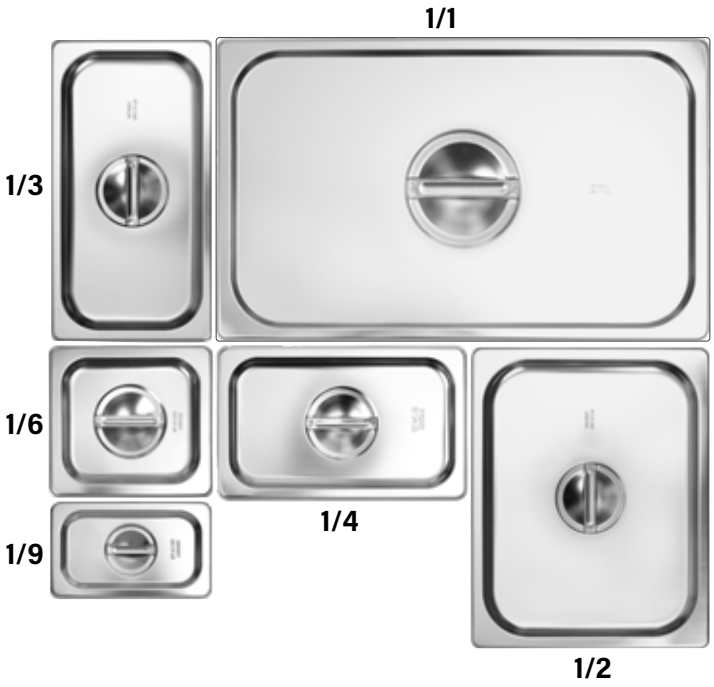
- American style
- Rounded edges Anti-Jam system



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



PERFORATED




**GN1/1** - 530 X 325MM
**INF9020** - 20MM
**INF9055** - 55MM
**INF9065** - 65MM
**INF9100** - 100MM
**INF9150** - 150MM

**PERFORATED**
**INF9165** - 65MM

**LID**
**INF9001**

**GN1/4** - 265 X 162MM
**INQ9065** - 65MM
**INQ9100** - 100MM
**INQ9150** - 150MM

**LID**
**INQ9001**

**GN1/9** - 176 X 108MM
**INN9100**
100MM

**LID**
**INN9001**

**GN1/2** - 325 X 265MM
**INH9065** - 65MM
**INH9100** - 100MM
**INH9150** - 150MM

**PERFORATED**
**INH2165** - 65MM

**LID**
**INH9001**

**GN1/3** - 325 X 176MM
**INT9065** - 65MM
**INT9100** - 100MM
**INT9150** - 150MM

**THIRD LID**
**INT9001**

**GN1/6** - 176 X 162MM
**INS9065** - 65MM
**INS9100** - 100MM
**INS9150** - 150MM

**LID**
**INS9001**

# DRAIN SHELVES S/STEEL

## FEATURES

- Made of 201 S/Steel and 0.8MM thickness
- Improved 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



**DSS0002**
HALF
**DSS0001**
FULL



# Utilities & 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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# 5 Reasons Why

SOLA The Netherlands

- Dutch excellence since 1922
- Durable, polished 18/10 S/Steel
- Suitable for casual and formal dining
- Trusted worldwide for quality solutions
- Designs for any occasion

TIGERHOTEL®

- High quality buffetware since 1996
- Designed, engineered and manufactured to the highest standards
- Parts are repairable and replaceable
- Highest quality S/Steel material & exceeds all rigid quality standards
- Extensive references with prestigious clients

Global

- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigor of a commercial kitchen
- Continuous improvement and expansion of the range

CAMBRO

- Trusted for generations
- High durability
- Innovative technology
- Inspire food safety & sustainability
- Create efficiency and profitability

CATERACE

- Trusted quality and value
- A wide variety of options
- Products that offer confidence to any establishment
- Functional products with modern designs
- Continuous expansion to meet changing needs

18/10

# SERVING UTENSILS



**SAUCE LADLE**
**SH-11OASE202**
180MM



**SERVING SPOON**
**SH-11OASE205**
220MM



**SALAD SPOON**
**SH-11OASE512**
220MM



**CHEESE KNIFE**
**SH-11OASE506**
220MM



**SERVING FORK**
**SH-11OASE206**
230MM



**SALAD FORK**
**SH-11OASE513**
220MM



**CAKE LIFTER**
**SH-11OASE516**
236MM



**SOUP LADLE**
**SH-11OASE201**
290MM



**CHAFING DISH SPOON**
**SH-11OASE502**
380MM



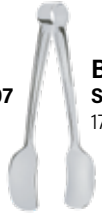
**CHAFING SLOTTED SPOON**
**SH-11OASE503**
380MM



**SUGAR TONG**
**SH-11OASE514**
105MM



**ICE TONG**
**SH-11OASE507**
170MM



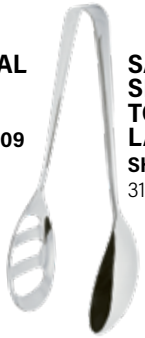
**BREAD TONG**
**SH-11OASE501**
175MM



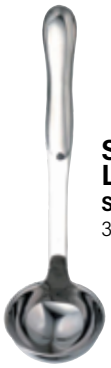
**PASTRY TONG**
**SH-11OASE510**
180MM



**UNIVERSAL TONG LARGE**
**SH-11OASE509**
225MM



**SALAD SERVING TONG LARGE**
**SH-11OASE505**
310MM



**SOUP LADLE**
**SLS0029**
305MM



**SERVING SPOON**
**SSS0320**
345MM



**PERFORATED SERVING SPOON**
**PSS0320**
345MM



**PASTA LADLE**
**PLS0029**
350MM



**MEAT FORK**
**MFS0031**
355MM

18/10

# SERVING UTENSILS



**SHELLY TONG**
**STS0001**
250MM



**SPRING TONG**
**STS0023**
245MM



**TRADITIONAL SERVING SPOON**
**JS-T109**
225MM (12)



**TRADITIONAL SERVING FORK**
**JS-T114**
235MM (12)

CATERACE



**CARVING FORK**
**BUF2008**
280MM



**CARVING KNIFE**
**BUF1008**
320MM



**SERVING TONG**
**BUF0009**
SCISSOR TYPE



**SERVING TONG**
**BUF1009**



**SPOUT LADLE**
**BUF0004** - 30ML
**BUF0005** - 59ML



**NOTCHED SPOON**
**BUF0002**
300MM



**SLOTTED SPOON**
**BUF0003**
300MM



**SOLID SPOON**
**BUF0001**
300MM



**PASTRY SERVER**
**BUF0007**
280MM



**CAKE SERVER**
**CSW0140**
140MM



**RICE SPOON**
**RSC0001**
240MM



# SERVING UTENSILS - POLYCARBONATE

## FEATURES

- Made with acetal plastic for unbelievable strength and flexibility
- Dishwasher safe



**SCALLOP TONG**
**STB0150**
150MM



**SCALLOP TONG**
**STB0230** - 230MM
**STB0350** - 305MM



**SOLID SPOON**
**PSS0028**
280MM



**SOLID SPOON**
**PSS0033**
330MM (12)



**SLOTTED TURNER**
**HHT0330**
335MM

HIGH HEAT



CATERACE

## FEATURES

- Break resistant polycarbonate
- Withstands temperatures of up to 100˚C
- Serving spoons have a notch to rest on the edge of a non-slip food pan
- Dishwasher safe



**SERVING SPOON PERFORATED**
**SSP3330**
330MM



**BUFFET SPOON SOLID**
**BSS3300**
250MM



**LADLE SOLID**
**LDS3001**
30ML

## BASTING SPOONS



**PERFORATED PVC HANDLE**
**BSP1330**
330MM

**SOLID PVC HANDLE**
**BSS1330**
330MM



**PERFORATED**
**BSP0330** - 330MM
**BSP0400** - 400MM



**SOLID**
**BSS0330** - 330MM
**BSS0400** - 400MM

# COOKING UTENSILS



**POT FORK**
**PFS0400**
400MM



**GRILL FORK LIFTER**
**GFL0500**
500MM



**PASTA FORK**
**PFS0300**
300MM

# TONGS - ASSORTED



**PASTRY**
**TGP1200**
240MM



**PASTRY**
**PTS0235**
235MM



**SPAGHETTI**
**TGS1200**
200MM



**ICE**
**ITS0175**
175MM



**SALAD CLIPPER**
**TGS0200**
200MM



**BIRD CLAW**
**TGB0200**
200MM



**POM**
**TGP0200**
200MM



**CATERING**
**TGC0210**
210MM

# TONGS - HEAVY DUTY

## FEATURES

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



**GRILL/BRAAI**
**TGG0420**
420MM



**FISH TURNER**
**TGF0420**
420MM



**HAMBURGER TURNER**
**TGH0420**
420MM

# TONGS - ASSORTED



**GRILL/BRAAI**
**TGG0200**
200MM



**GRILL/BRAAI**
**TGG0400**
400MM
CHROME PLATED



**UTILITY**
**TGU0250** - 250MM
**TGU0300** - 300MM
**TGU0400** - 400MM

**HEAVY DUTY**
**TGU1250**
250MM

# TONGS - UTILITY - COLOURED

## FEATURES

- 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



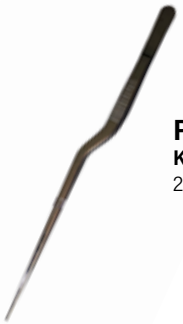



**TCU2300** - 300MM
**TCU1300** - 300MM
**TCU0300** - 300MM
**TCU5300** - 300MM
**TCU4300** - 300MM
**TCU3300** - 300MM

# KITCHEN TWEEZERS - S/STEEL



**KTS0001**
250MM



**PRECISION TIP**
**KTS0002**
260MM

NEW



triangle
SOLINGEN · GERMANY

**FISH**
**KTS0003**
250MM



# DEEP FRYER BASKETS



**SQUARE**
**CBS0250**
250 X 100 X 130MM



**SQUARE**
**CBS1250**
250 X 200 X 130MM



**SQUARE**
**CBS0280**
280 X 170 X 130MM



**SQUARE**
**CBS2280**
280 X 179 X 130MM



**SQUARE**
**CBS0400**
400 X 300 X 150MM



**DEEP FRYER**
**FFB3200**
165 X 335 X 155MM



**SPARE BASKET**
**FFB2250**
200 X 235 X 120MM
S/STEEL



**MCCAIN**
**FFB2260**
250 X 200 X 120MM



**HEAVY DUTY**
**CBS1280**
280 X 170 X 130MM



**ROUND**
**CBR0127** - 127 X 102MM
**CBR0165** - 165 X 102MM
**CBR0203** - 203 X 102MM
**CBR0254** - 254 X 102MM
**CBR0305** - 305 X 102MM
**CBR1305** - 305 X 152MM



# PASTA BASKET

**FEATURES**
- Ideal to prepare portions of pasta and vegetables



**ROUND**
**PBR1160**
160 X 200MM
S/STEEL

# CHIP BAGGING SCOOP



**CBS0001**
190 X 200MM

# SKIMMERS



**SQUARE - REINFORCED**
**SKS0170**
170 X 170 X 510MM



**SQUARE**
**SKS0150**
150 X 120 X 460MM



**SQUARE**
**SKS0178**
178 X 152 X 580MM



**ROUND**
**SKR0152** - 152 X 490MM
**SKR0178** - 178 X 500MM
**SKR0203** - 203 X 530MM
**SKR0254** - 254 X 600MM



**SPIDER**
**SKS1140** - 140 X 485MM
**SKS1180** - 180 X 500MM
**SKS1200** - 200 X 535MM



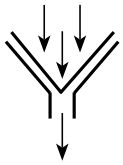
# OIL FILTER BAGS AND STAND

## 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 oi.
- This method realizes high annual savings in oil costs



OIL RESIDUAL



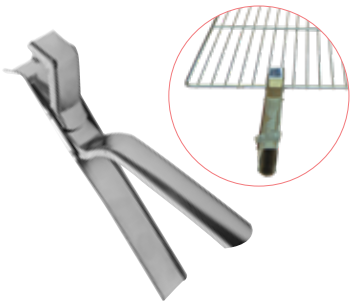
RE-USE OIL

**STAND CONICAL**
**OFS0001** - 470MM

**BAGS**
**OFB0001** - (10 PACKS OF 50)

**BAGS - HEAVY DUTY**
**OFB0002** - (10 PACKS OF 50)

# MULTI PURPOSE GRIPPER



**PAN GRIPPER**
**PGS0195**
195MM - STEEL

# FRYER BRUSHES



**SQUARE**
**ABK0000**
500MM



**L SHAPED**
**ABK0001**
630MM

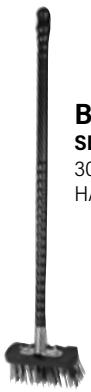


**STRAIGHT DRAIN VALVE**
**ABK0002**
900MM

# GRILL BRUSHES



**HEAVY DUTY**
**TGB0450**
450MM



**BLACK HANDLE**
**SDS0300**
300MM
HARD BRISTLE - BLACK

## SCRAPERS



**FISH**
**FSM0001**
170MM



**MEAT**
**MSN0002**
170MM



**FISH SCALER**
**FSS0235**
235MM



**GRIDDLE PLASTIC HANDLE**
**GRS0100**
100MM

## HAMBURGER TURNERS



**BEVELLED EDGE**
**HTB0120**
120MM - PVC



**LONG HANDLE**
**HTL0200**
200MM - WOOD



**SOLID**
**HTS0200**
200MM - PVC



**PERFORATED**
**HTP0200**
200MM - PVC

## EGG LIFTER



**ELS0400**
400MM

## PANCAKE TURNER



**PTS0350**
350MM - SLATTED

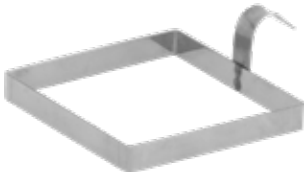
## EGG RINGS



**ROUND - HEAVY DUTY**
**ERR1095**
95MM



**ROUND**
**ERR0095**
95MM



**SQUARE**
**ERS0095**
95 X 95MM



**OMELETTE**
**OML0190**
190MM

# CAN OPENERS - TABLE MOUNTED

## FEATURES - COB0001

- Designed for AIO catering cans. Simple to use and geared for minimum effort
- Advanced blade technology avoids metal fragments and sharp edges
- Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans, opener is self adjusting for can height



**COB0001**
INDUSTRIAL



**COC0001**
WITH TABLE CLAMP

CATERACE

# CAN OPENER - HAND HELD



**HEAVY DUTY**
**COZ0001**



# POTATO MASHER



**PMS0600**
125 X 140 X 635MM

# POTATO RICER



**PRI0001**
100 X 100 X 100MM
INDUSTRIAL

# GARLIC PRESS



**HEAVY DUTY**
**GPA0001**



# OLIVE AND CHERRY PITTER



**OCP0001**
S/STEEL



# SERVICE



**BILL SPIKE**
**BSS0180**
180MM - S/STEEL



**SERVICE BELL**
**SBS2001**
STEEL



**NOTE HOLDER ZAPPA**
**NHZ0450** - 450MM
**NHZ1000** - 1000MM

# CONDIMENT HOLDERS



**CONDIMENT STAND**
**CSS0004**
OIL/VINEGAR/SALT/PEPPER

**REPLACEMENT CONDIMENT**
**CSS1004**
SALT/PEPPER (12)



**OIL AND VINEGAR BOTTLE SINGLE**
**OVB0001**
300ML



**OIL AND VINEGAR BOTTLE SET**
**OVB0002**
2 X 200ML

# CONDIMENT SERVER




**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

**COMPLETE JAR AND PUMP**
**CPS0003**

**OTHER ORDER CODES**
**PUMP ONLY S/STEEL**
**CPS0001**
**JAR ONLY - 2LT**
**CPS0002**

# TOAST RACK



**6 SLICES**
**TRS0006**

**SPECIFICATIONS**

| | |
|---|---|
| SIZE | : 140 X 75 X 125MM |
| WEIGHT | : 142G |

# TABLE NUMBER STANDS




**PLASTIC**
**TNS0010** - 1 - 10
**TNS0020** - 11 - 20
**TNS0030** - 21 - 30



**S/STEEL**
**TNS0100** - 100MM
**TNS0200** - 200MM
**TNS0300** - 300MM

# RESERVED TABLE SIGNS




**PLASTIC**
**RTS0002**
WHITE




**PLASTIC**
**RTS0003**
CLEAR




**S/STEEL**
**RTS0001**

# SQUEEZE BOTTLES - PLASTIC



**PDR1250** - 250ML (6)
**PDR1500** - 500ML (6)
**PDY1250** - 250ML (6)
**PDY1500** - 500ML (6)
**PDC1250** - 250ML (6)
**PDC1500** - 500ML (6)
**PDC1000** - 1LT (6)



**FEATURES**
- Proper food rotation - Sauce fills from the top, dispenses from the bottom
- Swift - Increased speed of service
- Industry gold standard - Premium squeeze bottle for busy restaurants
- Ease of use - Easy to fill and clean

**FIFO**
**FSB0001**
475ML

# SHAKERS



**SALT S/STEEL**
**SSS0001**



**SALT ALUMINIUM**
**SSA0001**



**SALT - LONG S/STEEL**
**SSS1001**



CAMBRO

**CHEESE POLYCARBONATE**
**PCS0135**
300ML - CLEAR



**SUGAR DISPENSER GLASS**
**SDG0001**
300ML



# CONE HOLDER

## FEATURES

- Use as a merchandiser
- Can hold up to 24 cones per tube





### GELATI - 6 TUBE

**CHG0006**
220 X 910MM

# ICE-CREAM SCOOPS

## FEATURES

- Great for portion control

**NOTE**
Scoop size indicate the size based on the number of scoops needed to fill 3.8LT. Bigger Number = Smaller Scoop



### DISHER

**ICD0012** - NO. 12 (95ML)
**ICD0014** - NO. 14 (90ML)
**ICD0016** - NO. 16 (80ML)
**ICD0020** - NO. 20 (55ML)
**ICD0024** - NO. 24 (50ML)



### SCOOP

**ICS0016** - NO. 16 (80ML)
**ICS0020** - NO. 20 (55ML)

# SALAD DRYERS - PLASTIC - HEAVY DUTY

## FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and S/Steel parts
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Solid and durable



### 12LT

**SDP0012**

**SPECIFICATIONS**

| | |
|---|---|
| HEIGHT | : 430MM |
| CIRCUMFERENCE | : 330MM |
| WEIGHT | : 2.8KG |



### 25LT

**SDP0025**

**SPECIFICATIONS**

| | |
|---|---|
| HEIGHT | : 520MM |
| CIRCUMFERENCE | : 430MM |
| WEIGHT | : 4KG |

# FUNNELS



### ROUND WITH REMOVABLE STRAINER

**FRS0120** - 120MM - S/STEEL
**FRS0200** - 200MM - S/STEEL



# STRAINERS



## CONICAL
**CSS0180** - 180MM S/STEEL
**CSS0240** - 240MM S/STEEL

**NOTE**
Ideal for pasta and vegetables



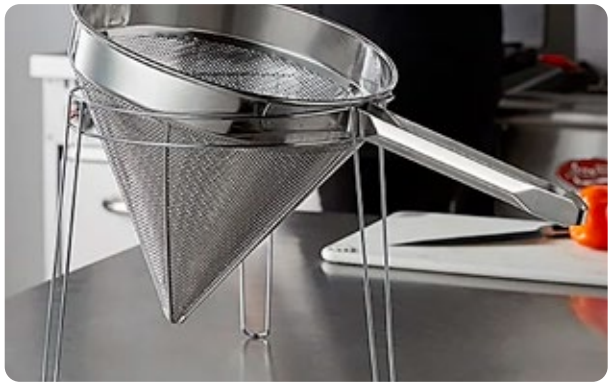
## CHINA CAP
**STC1205** - 205MM
**STC1300** - 300MM

**NOTE**
Ideal for vegetables



## REINFORCED
**STM1260** - 260MM
**STM1300** - 300MM
**STM1350** - 350MM

**NOTE**
All purpose heavy duty strainers



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## SINGLE MESH
**STM0260** - 260MM

## DOUBLE MESH
**STM2200** - 200MM
**STM2230** - 230MM
**STM2260** - 260MM

**NOTE**
All purpose strainers



## CHINOIS
**STC0240**
240MM

**NOTE**
Ideal for sauces

# COLANDERS

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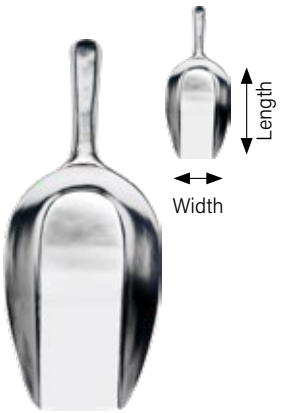
## S/STEEL
**CLS0260** - 260MM
**CLS0280** - 280MM
**CLS0340** - 340MM
**CLS0380** - 380MM



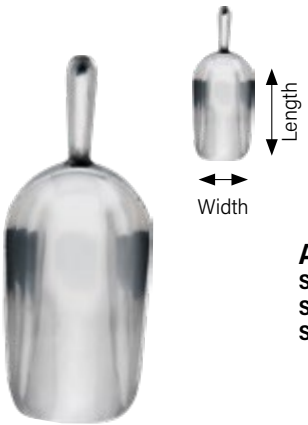
## ALUMINIUM HEAVY DUTY
**CLA0400** - 400MM

## S/STEEL HEAVY DUTY
**CLS1400** - 400MM

# SCOOPS




**ALUMINIUM**
**SCA0135** - 80 X 30 X 130MM
**SCA0160** - 110 X 53 X 160MM
**SCA0250** - 150 X 40 X 250MM
**SCA0265** - 160 X 50 X 265MM
**SCA0310** - 200 X 60 X 305MM
**SCA0350** - 260 X 80 X 380MM
**SCA0400** - 280 X 165 X 400MM
**SCA0430** - 320 X 100 X 430MM




**ALUMINIUM ROUND**
**SCA1230** - 145 X 240 X 75MM
**SCA1350** - 260 X 360 X 130MM
**SCA1400** - 300 X 410 X 160MM



**ALUMINIUM**
**USC0020** - 200MM
**USC0225** - 225MM



**PLASTIC - ABS MATERIAL**
**PSA0175** - 175MM
**PSA0225** - 225MM

# PORTION SERVERS - SOLID

## FEATURES

- Available in assorted colours, which is ideal for eliminating the cross contamination of foods
- Can also be used in conjunction with our coloured knives and cutting boards
- In line with HACCP requirements
- Used for pie fillings, portion control, pizza toppings, etc






**RED**
**PSS0008**
59ML



**IVORY**
**PSS0004**
88ML



**GREEN**
**PSS0003**
118ML



**BLUE**
**PSS0002**
236ML

## LADLES - SOLID



**LDS0011** - 15ML
**LDS0001** - 30ML
**LDS0002** - 59ML
**LDS0004** - 118ML
**LDS0006** - 177ML
**LDS0008** - 236ML
**LDS0012** - 354ML

## SPOONS & SPATULAS - SILICONE



**FULL**
**SSS0030**
300MM
**SSS0038**
380MM
Use up to 204˚C



**FULL**
**SIS0001**
350MM
Use up to 200˚C



**PLASTIC HANDLE**
**SIS0030**
300MM



**PLASTIC HANDLE**
**SIS0420**
420MM

## WOODEN SPOONS



**HEAVY DUTY**
**WSP0300** - 300MM
**WSP0400** - 400MM
**WSP0450** - 450MM
**WSP0500** - 500MM
**WSP0600** - 600MM
**WSP0800** - 800MM
**WSP1000** - 1000MM

## PAP STIRRERS



**S/STEEL**
**PSS0600** - 600MM
**PSS1200** - 1200MM
**PLASTIC**
**PSP1500** - 1500MM



## DISH 'N TOTE



**GREY**
**DTH0001**
500 X 400 X 130MM

**NOTE**
Compatible with DCT1002

## UTENSIL HOLDER



**4 PLASTIC INSERTS**
**UHS0004**

## CUTLERY TRAYS - GREY



**3 DIVISION**
**CTH0003**
500 X 300MM



**4 DIVISION**
**CTH0004**
500 X 300MM



# OVEN MITTS

**FEATURES**
- Can safely be used for temperatures of up to 232˚C



**PYRO**
**OMP0380**
380MM PAIR

**FEATURES**
- Can safely be used for temperatures of up to 232˚C



**PYRO**
**OMP0600**
600MM PAIR

NEW

**FEATURES**
- Can safely be used for temperatures of up to 300˚C



**LEATHER - RED**
**OML1400**
400MM PAIR

**FEATURES**
- Can safely be used for temperatures of up to 176˚C



**SILICONE COATED SILVER**
**OMT0330**
330MM PAIR

pavoni ITALIA

**FEATURES**
- Can safely be used for temperatures of up to 280˚C
- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand



**SILICONE**
**OMS0001**
320MM EACH

### CASSEROLE POT

**FEATURES**
- Wide bottoms are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts
- Two loop handles for easier pouring and movement



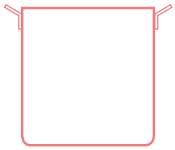
### LOW CASSEROLE POT

**FEATURES**
- Wide heating surface allows the cooking of meats and vegetables
- Ideal for long slow cooking
- 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 seafood
- 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 frying pan
- Saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



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A VOLLRATH COMPANY

# S/STEEL COOKWARE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee on selected ranges.

## FEATURES

- 18/10 S/Steel up to 2MM thick, satin finished
- Anatomical heat resistant and S/Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: S/Steel/aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.

5 YEAR WARRANTY



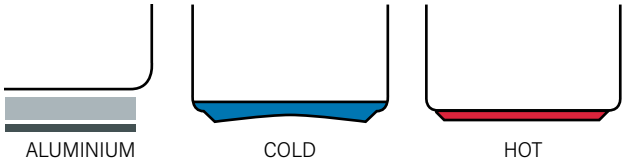
Radius specially designed for easy and fast cleaning

Wide handles ultra heat resistant

Inside and outside satin polishing

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



18/10

# POTS
# INOX-PRO

## FEATURES

- Triple thermo-diffusive sandwich base



5 YEAR WARRANTY



### CASSEROLE

**PSC0006** - 6LT - 240 X 140MM
**PSC0010** - 10LT - 280 X 180MM
**PSC0012** - 12LT - 300 X 180MM
**PSC0016** - 16LT - 320 X 190MM
**PSC0020** - 20LT - 350 X 210MM
**PSC0030** - 30LT - 400 X 250MM
**PSC0060** - 60LT - 500 X 310MM

INDUC GAS VITRO ELECTR OVEN



5 YEAR WARRANTY



### STOCK

**PSS1016** - 16LT - 280 X 280MM
**PSS1032** - 32LT - 350 X 350MM
**PSS1050** - 50LT - 400 X 400MM

INDUC GAS VITRO ELECTR OVEN

5 YEAR WARRANTY



### LOW CASSEROLE

**PSC4004** - 4LT - 240 X 95MM
**PSC4008** - 8LT - 300 X 120MM
**PSC4019** - 19.5LT - 400 X 155MM

INDUC GAS VITRO ELECTR OVEN

5 YEAR WARRANTY



### LOW CASSEROLE

**PRC0089** - 8.9LT W/LID
**PGC0089** - 8.9LT W/LID

INDUC GAS VITRO ELECTR

18/10

# PANS

## FEATURES

- Equipped with two easy pouring spouts - PSS2016
- S/Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Triple thermo-diffusive sandwich base
- Made of 18/10 S/Steel

5 YEAR WARRANTY



### SAUCE WITH SIDE SPOUTS

**PSS2016**
1.5LT

INDUC GAS VITRO ELECTR

5 YEAR WARRANTY



### SAUTE

**PSS0027** - 2.7LT - 240 X 60MM
**PSS0037** - 3.7LT - 280 X 60MM
**PSS0047** - 4.7LT - 320 X 60MM
**PSS0067** - 6.7LT - 350 X 70MM

INDUC GAS VITRO ELECTR

5 YEAR WARRANTY



### SAUCE

**PSS0016** - 1.6LT - 160 X 80MM
**PSS0023** - 2.3LT - 180 X 90MM
**PSS0031** - 3.1LT - 200 X 100MM

INDUC GAS VITRO ELECTR



# WOKS

5 YEAR WARRANTY



### ROUND FLAT BOTTOM

**WRF1036**
360MM

INDUC GAS VITRO ELECTR

5 YEAR WARRANTY



### ROUND BOTTOM

**WRS1036**
360MM

INDUC GAS VITRO ELECTR

# PANS - INDUCTION INOX-PRO

PFOA FREE

## FEATURES

- Frying pans made of 18/10 S/Steel
- The special Impact welding system of the sandwich bottom (S/Steel-Alu) 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

5 YEAR WARRANTY



### FRY EXCALIBUR

**PSF6024**
240MM

5 YEAR WARRANTY



### FRY

**PSF6018**
180MM

INDUC GAS VITRO ELECTR

# PANS

## WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is waterborne - many conventional non-sticks use contaminating solvents
- It cures at a lower temperature, using less energy and saving money



FUSION

### FRYING
### CERAMIC COATED - S/STEEL

**PCF1024** - 240MM
**PCF1028** - 280MM
**PCF1032** - 320MM

INDUC GAS VITRO ELECTR

## NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

New "Black Series" range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.

## FEATURES

- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens



### FRYING
### CAST ALUM INDUCTION

**PCF0024** - 240MM
**PCF0028** - 280MM
**PCF0030** - 300MM

INDUC GAS VITRO ELECTR

## FEATURES

- Grill of cast aluminium with durable non-stick coating PFOA free and S/Steel handle



### GRILL
### CAST ALUM INDUCTION

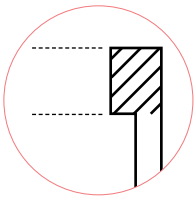
**PCG0028**
280 X 280MM

INDUC GAS VITRO ELECTR

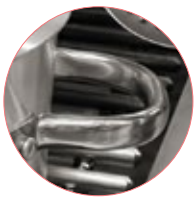


# ALUMINIUM COOKWARE





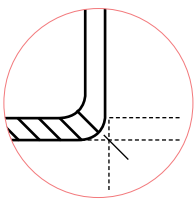
REINFORCED RIMS



ERGONOMIC HANDLES



EXTREMELY STRONG RIVETED HANDLES



REINFORCED BASE

5MM THICKNESS




# 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.



# POTS - ALUMINIUM

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

## FEATURES

- 99.5% extra heavy pure aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit extra heavy duty base
- Extra heavy duty base
- Can be used on an open flame
- S/Steel handles



### CASSEROLE

**PAC0008** - 8LT - 250 X 150MM
**PAC0012** - 12LT - 300 X 180MM
**PAC0020** - 20LT - 350 X 210MM
**PAC0030** - 30LT - 400 X 250MM
**PAC0060** - 60LT - 500 X 310MM
**PAC0105** - 105LT - 600 X 370MM

GAS VITRO ELECTR



### STOCK

**PAS0025** - 25LT - 320 X 320MM
**PAS0034** - 34LT - 350 X 350MM
**PAS0050** - 50LT - 400 X 400MM

GAS VITRO ELECTR

# PANS - ALUMINIUM
# ALU PRO EXPERT



### FRY

**PAF0024** - 240MM
**PAF0032** - 320MM
**PAF0040** - 400MM

INDUC GAS VITRO ELECTR OVEN

# PANS - ALUMINIUM

ILAG NON STICK SWISS TECHNOLOGY PROFESSIONAL

## FEATURES

- Manufactured from the very best quality aluminium which allows fast and even heat distribution
- Not for oven use
- Easy to clean
- Multi layer non-stick coating
- 4MM thickness



### FRY NON-STICK

**PAF6020** - 200MM
**PAF6028** - 280MM

GAS VITRO ELECTR



### FRY NON-STICK

**PAF1020** - 200MM
**PAF1032** - 320MM
**PAF1036** - 360MM
**PAF1024** - 240MM
**PAF1124** - 240MM
**PAF1224** - 240MM
**PAF1324** - 240MM
**PAF1424** - 240MM

GAS VITRO ELECTR



Global (S.A.)

# PANS - BLACK IRON



### FRY - IRON

**PBF1300** - 300MM
**PBF1360** - 360MM
**PBF1400** - 400MM
**PBF1450** - 460MM



### OMELETTE - IRON

**PBO1180** - 180MM
**PBO1240** - 240MM

# PANS

## FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- QuanTanium® is an internally reinforced multi-coat non-stick coating system




### FRYING/CREPE
**PFC0280**
280MM

GAS VITRO ELECTR



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 1MM and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



### FRY - BLUE STEEL
**PBF0300** - 300MM
**PBF0360** - 360MM
**PBF0400** - 400MM
**PBF0450** - 450MM



### OMELETTE BLUE STEEL
**PBO0180** - 180MM
**PBO0240** - 240MM



# POTS - S/STEEL

## FEATURES

- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable





## CASSEROLE

**PSC3019** - 2.4LT - 160 X 120MM
**PSC3044** - 4.4LT - 200 X 140MM
**PSC3006** - 6LT - 220 X 155MM
**PSC3010** - 10LT - 280 X 155MM
**PSC3012** - 12LT - 260 X 225MM
**PSC3016** - 16LT - 280 X 250MM
**PSC3020** - 20LT - 320 X 260MM
**PSC3030** - 30LT - 360 X 300MM



## STOCK

**PSS3016**
14LT - 260 X 260MM

# POTS - ALUMINIUM



## CASSEROLE

**PAC1006** - 6LT - 240 X 140MM
**PAC1008** - 8LT - 250 X 150MM
**PAC1012** - 12LT - 300 X 180MM
**PAC1020** - 20LT - 350 X 210MM
**PAC1030** - 30LT - 400 X 250MM



# PANS

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.



## SAUTE - ALUMINIUM

**PAS0003** - 3LT - 250 X 70MM
**PAS0005** - 5LT - 300 X 66MM
**PAS0008** - 8LT - 350 X 70MM



NEW



## FRYING - NON-STICK

**PTF0024** - 240MM
**PTF0028** - 280MM
**PTF0030** - 300MM



## FEATURES

- Perfect for open flame
- Non stick coating



## FRYING - BLACK STEEL

**PBF2200** - 200MM
**PBF2220** - 220MM
**PBF2240** - 240MM
**PBF2300** - 300MM
**PBF2320** - 320MM



# PANS



**CONICAL SAUCE S/STEEL**
**CPS0180** - 1.15LT - 180MM
**CPS0220** - 1.45LT - 200MM
**CPS0240** - 2.8LT - 240MM



**FRY - S/STEEL**
**PSF3020** - 200 X 40MM
**PSF3024** - 240 X 50MM
**PSF3032** - 320 X 50MM



**FRY - ALUMINIUM**
**PAF2024** - 240MM
**PAF2032** - 320MM
**PAF2036** - 360MM



# EGG POACHER

**FEATURES**
- Easy to clean
- Dishwasher safe
- Plastic egg cups



**4 CUP - ALUMINIUM**
**EPA0004**

**REPLACEMENT CUP**
**EPA1004**



CATERACE

# ROASTING PANS



**OVAL ROASTER ALUMINIUM**
**RSA0001** - 210 X 300 X 140MM
**RSA0002** - 240 X 360 X 180MM



**RECTANGULAR S/STEEL**
**RSR0001**
390 X 290 X 160MM

# ROASTING PANS

## FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- S/Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



### NON-STICK ALUMINIUM
**RPA0450**
450 X 320 X 65MM



### FIXED HANDLES ALUMINIUM
**RPA0400**
400 X 300 X 65MM



### FOLDING HANDLES ALUMINIUM
**RPA1400**
400 X 300 X 65MM

Global

NEW



### WITH HANDLES
**RPS0360**
360 X 290 X 50MM



# STEAK AND KIDNEY DISHES - S/STEEL



### SK1
**SKS0001** - 235 X 180 X 35MM

### SK2
**SKS0002** - 295 X 210 X 40MM

### SK3
**SKS0003** - 355 X 250 X 50MM

### SK4 - SHALLOW
**SKS0004** - 395 X 275 X 55MM

### SK4 - DEEP
**SKS1004** - 395 X 275 X 75MM

### SK5 - DEEP
**SKS0005** - 490 X 365 X 65MM

### SK5 - SHALLOW
**SKS1005** - 490 X 365 X 35MM

### SK6
**SKS0006** - 590 X 390 X 45MM

# CUTTING BOARDS - PE

## FEATURES

- 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




## WHY COLOUR CODE YOUR KITCHEN?

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



**CBP0380** - 380 X 240 X 12MM
**CBP0440** - 440 X 290 X 12MM
**CBP0500** - 500 X 380 X 13MM
**CBP0600** - 600 X 450 X 12MM
**CBP0610** - 610 X 610 X 40MM
**CBP1255** - 405 X 255 X 10MM
**CBP1500** - 500 X 380 X 13MM
**CBP2255** - 405 X 255 X 10MM
**CBP2500** - 500 X 380 X 13MM
**CBP3500** - 500 X 380 X 13MM
**CBP3255** - 405 X 255 X 10MM
**CBP4255** - 405 X 255 X 10MM
**CBP4500** - 500 X 380 X 13MM
**CBP5255** - 405 X 255 X 10MM
**CBP5500** - 500 X 380 X 13MM

### STAND - CHROME

**CBS0006**





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** - 255 X 400 X 10MM
**CBP7500** - 500 X 380 X 13MM

# 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



### PARING - PLAIN

**KNV9080** - 80MM **KNV9010** - 100MM

**NOTE**
Available in these colours on request:



### PARING - SERRATED

**KNV9180** - 80MM **KNV9110** - 100MM

**NOTE**
Available in these colours on request:



### CARVING

**KNV0180**
180MM



### CARVING

**KNV0220**
220MM



### CARVING FORK

**CFV0002**
270MM



### CHEESE

**KNV9210**
210MM



### STEAK

**KNV8110**
110MM

**NOTE**
Available in these colours on request:



### POINTED STEAK

**KNV7110**
110MM



### STEAK FORK

**KNF8110**
190MM



### SHAPING - CURVED

**KNV9055**
160MM



### BREAD

**KNV7200**
200MM



### SHARPENING STEEL

**KFV0003**
250MM

# KNIVES



## BONING - NARROW
**KNV4150**
150MM



## SKINNING
**KNV2150**
150MM



## CARVING/COOKS
**KNV3150** - 150MM
**KNV3152** - 220MM
**KNV5250** - 250MM
**KNV5300** - 310MM



## BUTCHER
**KNV1200** - 200MM
**KNV1250** - 250MM
**KNV1300** - 310MM



## CARVING/COOKS
**KNV5200**
200MM



## BUTCHER - FLUTED
**KNV2250**
250MM



## SLICING
**KNV6300**
300MM



## CHEESE AND BUTTER
**CKV0002**
240MM



## SALMON - SERRATED
**KNV7300**
300MM



# KNIVES - FORGED



**PARING - CURVED**
**KFV8070**
80MM



**CARVING**
**KFV2200**
200MM



**PARING/STEAK**
**KFV8120**
120MM



**CARVING/COOKS**
**KFV6200** - 200MM **KFV6250** - 250MM



**BREAD**
**KFV9200**
230MM



**CARVING FORK**
**KFV1001**
280MM



# KNIFE ROLL BAGS

## FEATURES

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



### ROLL BAG - SMALL

**KSV0001**

**SPECIFICATIONS**

| | |
|---|---|
| MATERIAL | : POLYESTER |
| LENGTH - CLOSED | : 48CM |
| LENGTH - OPENED | : 56CM |
| HEIGHT - OPENED | : 48CM |



### ROLL BAG - LARGE

**KSV0002**

**SPECIFICATIONS**

| | |
|---|---|
| MATERIAL | : POLYESTER |
| LENGTH - CLOSED | : 48CM |
| LENGTH - OPENED | : 82CM |
| HEIGHT - OPENED | : 48CM |



**NOTE**
Knives not included

# KNIFE SETS




### CLASSIC

**KVS0015**
SET OF 3

**SET CONSISTS OF**
1 X tomato and sausage knife, 1 X paring knife plain and 1 X paring knife serrated




### PARING

**VPK0001**
SET OF 3

**SET CONSISTS OF**
1 X tomato and sausage knife, 1 X paring knife plain and 1 X paring knife serrated




### ZEST PARING

**VZP0001**
SET OF 3

**SET CONSISTS OF**
1 X tomato and sausage knife, 1 X potato peeler and 1 X paring knife plain

# KNIVES



**BONING NARROW**
**KNG4200**
200MM



**SKINNING**
**KNG2150**
150MM



**BONING NARROW**
**KNG4150**
150MM



**BUTCHER**

**KNG1200** - 200MM ●
**KNG1320** - 200MM ●
**KNG1720** - 200MM ●
**KNG1520** - 200MM ●
**KNG1220** - 200MM ●
**KNG1620** - 200MM ○
**KNG1420** - 200MM ●
**KNG1250** - 250MM ●
**KNG1300** - 300MM ●



**BONING BROAD**

**KNG3150** - 150MM ●
**KNG5150** - 150MM ●
**KNG8150** - 150MM ●
**KNG1150** - 150MM ●
**KNG6150** - 150MM ●
**KNG9150** - 150MM ○
**KNG7150** - 150MM ●



**COOKS**

**KNG5200** - 200MM ●
**KNG5250** - 250MM ●
**KNG8250** - 250MM ●
**KNG3250** - 250MM ●
**KNG9250** - 250MM ●
**KNG7250** - 250MM ●
**KNG4250** - 250MM ○
**KNG6250** - 250MM ●
**KNG5300** - 300MM ●



# KNIVES



**PARING**
**KNP9075**
75MM



**SHAPING - CURVED**
**KNG9050**
50MM



**PARING**

**KNG9100** - 100MM
**KNG7100** - 100MM
**KNG4100** - 100MM
**KNG6100** - 100MM
**KNG3100** - 100MM
**KNG8100** - 100MM
**KNG5100** - 100MM



**BREAD**
**KNG8200**
200MM



**PARING - SHARP TIP**
**KNP9110**
110MM



**BREAD**
**KNP8200**
200MM



**SALMON/HAM SLICER - PLAIN**
**KNG6300**
300MM

**FEATURES:**

- Handle removable for easy cleaning



**CHOPPING KNIFE TWO HANDLE**
**CKT0210**
255MM



**SALMON/HAM SLICER - SERRATED**
**KNG7300**
300MM





# KNIVES - FORGED



## PARING
**KFG9115** - 115MM
**KFG9090** - 90MM



## CARVING
**KFG1150** - 150MM
**KFG1200** - 200MM
**KFG1250** - 250MM



## BONING - NARROW
**KFG3150**
150MM



## CARVING FORK
**KFG0001**
310MM



## COOKS
**KFG5150** - 150MM
**KFG5200** - 200MM
**KFG5250** - 250MM



## BREAD
**KFG8200**
200MM



## MEAT CLEAVER
**CLA0200** - 230MM
**CLA0240** - 255MM



## SASHIMI
**KNG0010**
255MM



## SHARPENING STEEL
**KFG0002**
200MM



## SANTUKA
**KNG0011**
180MM



# FORGED KNIVE SETS





**6 PIECE**
**KNG0006**

**SET CONSISTS OF**
**KNG1200, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100**

**12 PIECE**
**KSG0012**

**SET CONSISTS OF**
**KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KFG0002**

# KNIFE ROLL BAGS





**SMALL**
**KST0001**
FOR 6 PIECE

**NOTE**
Knives not included

**LARGE**
**KST0002**
FOR 12 PIECE

**NOTE**
Knives not included

# KNIVES - PARING - BULK PACK



**VARIOUS COLOURS**
**KNG0002**
100MM
BOX SET 60 PIECE



**BLACK**
**KNG0001**
100MM
BOX SET 20 PIECE

# KNIVES



**PARING**
**KNC9100**
100MM



**SKINNING**
**KNC2150**
150MM



**NARROW BONING**
**KNC4150**
150MM



**BUTCHER**
**KNC1250**
245MM



**BONING**
**KNC3150**
150MM



**SERRATED BREAD**
**KNC8200**
200MM



**COOKS**
**KNC5250**
245MM



**BAKERS SERRATED**
**KNB9070**
70MM

triangle
SOLINGEN·GERMANY

# OYSTER KNIVES



**TRIANGLE**
**KNO0001**
165MM



**STRAIGHT BLADE**
**KNO0002**
155MM

# KNIFE STERILISING CABINET



## FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass allows viewing to know when cycle is complete
- Magnetic door latch
- Lockable unit
- The unit can either be wall mounted or freestanding
- The sterilizing lamp switches off automatically when the door is opened

### 30 KNIVES
**KSC1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 25W |
| DIMENSIONS | : 634 X 185 X 527MM |
| WEIGHT | : 14KG |

**NOTE**
Low power output of only 15W, only effective if lamp is changed every 8000 hours (1-2 years)

# KNIFE SHARPENERS



### STEEL EGGINGTON
**SSE0350**
350MM



### STEEL GRUNTER
**SSM0300** - 300MM
**SSM0350** - 350MM



### ELECTRIC CHEF'S CHOICE
**EKS0120**



### ELECTRIC
**EKS0001**



### HAND HELD ACCUSHARP
**KSH0002**



### HAND HELD LANSKY
**KSH0001**



### SHARPENING STONE
**SSK0001**
WATER BASE
50 X 150 X 25MM
**SSK0002**
OIL BASE
50 X 150 X 25MM



# KNIFE HOLDERS - MAGNETIC



**MKH0450** - 450MM
**MKH0600** - 600MM



CATERACE

## CHAIN GLOVE



**CUT RESISTANT**
**CRG1000**
CHAIN MAIL



VICTORINOX

## SHEARS



**MULTIPURPOSE**
**MSV0002**
200MM - BLACK





**MULTIPURPOSE**
**MSG0001**
300MM - BLACK



# SHEARS



**PORK**
**PSG0002**
280MM



**POULTRY**
**PSG0001**
265MM

# SPREADERS



**SANDWICH**
**SWS0001**
220MM



**BUTTER PADS WOODEN**
**BPW0001**
290MM

# CHEESE CUTTERS

2 YEAR WARRANTY



**MANUAL**
**CCM0400**
400MM

**REPLACEMENT WIRE**
**XCCM0005** (6)
CRIMP-ON ENDS



**MINI**
**CCM0030**
200 X 115MM

# EGG WEDGER



**6 SEGMENT**
**EWA0001**
ALUMINIUM

# EGG SLICER



**10 WIRE**
**ESA0010**
ALUMINIUM

# SLICERS



## FEATURES

- S/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

## KOBRA - HAND HELD

**SHK0001**

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. s/steel for best quality and longer lifespan. Supplied with 1 straight cut blade, 1 crinkle cut blade and 1 double horizontal blade (straight/serrated) and 1 double julienne blade (4MM & 10MM).



## MANDOLINE - S/STEEL

**MAS0001**
WITH PUSHER

**NOTE**
Spare blades available on request

# PEELERS - HAND HELD



## ASPARAGUS S/STEEL

**APH0001**
155MM



## POTATO S/STEEL

**PPH0001**
145MM



## POTATO

**PPH0002**
180MM



## POTATO MULTIPLE BLADE

**PPM0003**

# PEELERS - HAND HELD



**POTATO**
**PPV0001**
RED



**POTATO**
**PPV0002**
BLACK





**TOMATO & KIWI**
**PPV0004**
SERRATED EDGE



**POTATO UNIVERSAL**
**PPV0003**
BLACK

triangle
SOLINGEN·GERMANY

# JULIENNE SLICING SET



**FINE**
**FSH0001**



**MULTIPLE BLADES**
**JSS0003**

**NOTE**
Includes 1 X straight blade, 2 X Julienne blades

CATERACE

# GRATERS

**FEATURES**
- S/Steel body.
- 6 sides for multi grating of cheese, onions and vegetables - GRS1006



**PARMESAN CHEESE**
**PCG0001**



**HEAVY DUTY 4 SIDED**
**GRS2006**



**6 SIDED**
**GRS1006**

# GRATERS - HAND HELD



**FINE**
**HGV0002**
260 X 65 X 25MM
GREEN



**ROUGH**
**HGV0001**
260 X 65 X 25MM
RED



**FINE**
**HGR0003**
390 X 45 X 15MM

**MEDIUM**
**HGR0002**
390 X 45 X 15MM

CATERACE

# HAND UTENSILS - NON-SLIP

Ergonomically designed non-slip, easy grip handles



**APPLE CORER S/STEEL**
**ACS0020**
178 X 230 X 20MM
30MM DIAMETER



**MELON BALLER SINGLE**
**MBS0028**
133 X 35 X 20MM
30MM DIAMETER





**POTATO PEELER RUBBER HANDLE STRAIGHT**
**PPH0003**
175 X 30 X 20MM



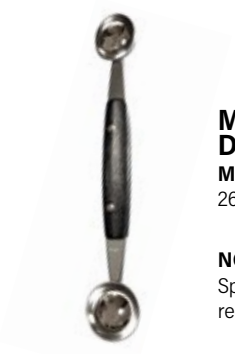
**POTATO PEELER RUBBER HANDLE TRIANGLE**
**PPH0004**
165 X 52 X 20MM



**LEMON ZESTER**
**LZS0001**
160 X 30 X 20MM

# BALLER AND CANAL KNIFE

For decorative fruits



**MELON BALLER DOUBLE**
**MBD1026**
26MM/22MM

**NOTE**
Spare blades available on request



**CANAL KNIFE**
**CKS0001**
170MM

**NOTE**
Spare blades available on request

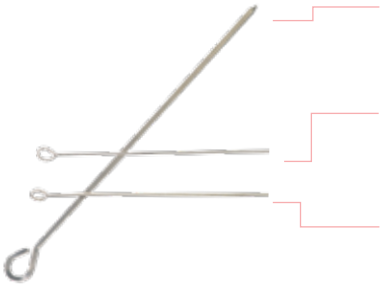
# CARVING SET



**CARVING SET TRIANGLE**
**CST0003**
3 PIECE

**SET CONSISTS OF**
- Melon baller single 10MM
- Double melon baller 22MM and 30MM
- Decorating tool.

# SKEWERS - S/STEEL



**MEAT SPIKE/ SOSATIE STICK**
**MSS0001**

**KEBAB OVAL**
**KSS1300**
300MM (12)

**KEBAB FLAT**
**KSS0300**
300MM (12)



# BUTCHER HOOKS



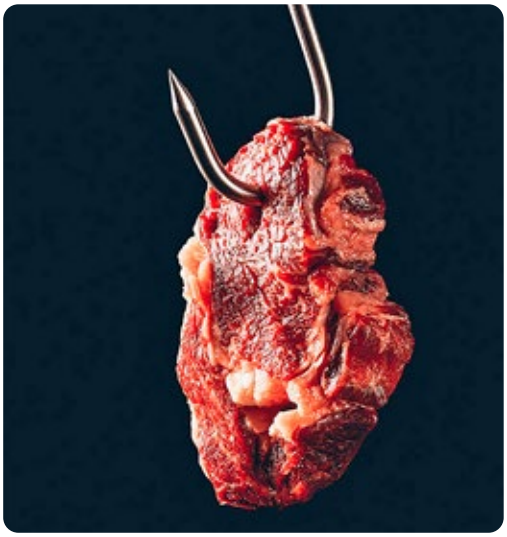
**S/STEEL**
**SHS2100** - 4"/100MM (12)
**SHS2150** - 6"/150MM (12)
**SHS2200** - 8"/200MM (12)

**STEEL SWIVEL**
**SHS2250** - 10"/250MM

**STEEL "S" - GALVANISED**
**SHS0100** - 4"/100MM (12)
**SHS0150** - 6"/150MM (12)
**SHS0200** - 8"/200MM (12)

**STEEL SWIVEL GALVANISED**
**SHS0250** - 10"/250MM (12)

**STEEL BILTONG GALVANISED**
**SHB0001** (1000)



# HAND MEAT MALLETS



**WOODEN HANDLE**
**MMH0001**
300MM



**ALUMINIUM**
**MMH0002**
250MM

# BUTCHER BLOCK AND STAND

## FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder



**BBP0610**
610 X 610MM

**SPECIFICATIONS**

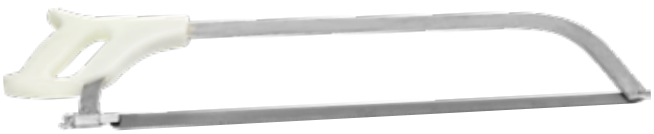
| | |
|---|---|
| CUTTING SURFACE | : 610 X 610MM |
| DIMENSIONS | : 616 X 616 X 940MM |
| FLAT PACK | : 200 X 910 X 620MM |
| WEIGHT | : 16KG |

**OTHER ORDER CODES**

**CUTTING BOARD PE**
**CBP0610**

**BUTCHER BLOCK STAND**
**BBS0610**

# HAND SAW



## PLASTIC HANDLE
**HSP0550**
550MM

## REPLACEMENT BLADE
**HSP1002**
550MM

# BAR OPTICS AND POURERS

Guaranteed that each measure is exactly 25ML




## ECLIPSE - PLASTIC
**BOP0025**
25ML



## SPEED - METAL
**SPM1001**

## TAPERED - METAL
**SPM1002**



## SPEED - PLASTIC
**PSP0001** (10)
ASSORTED COLOURS

## PITCHER - POLYCARB



**CLEAR**
**PTP1800**
1800ML

## SHAKERS - S/STEEL



**COCKTAIL**
**CSS0700**
700ML



**BOSTON**
**BSS0828**
828ML

## BAR MUDDLER

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



**PLASTIC**
**MUD0210**
240MM

## COCKTAIL STRAINERS



**S/STEEL**
**CSS0001**



**FOR BOSTON SHAKER**
**CSB0001**

## CITRUS SQUEEZER



**PLASTIC**
**HCS0001**
270G - ORANGE

## CITRUS JUICER

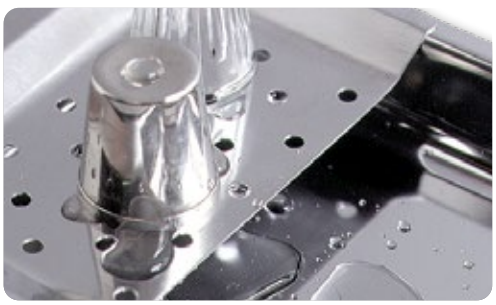


**S/STEEL**
**CJM0001**
167 X 95MM

## TOT DRAINER



**S/STEEL**
**TDS0001**
200 X 160 X 35MM



# TOT MEASURES - S/STEEL



**TMS0001**
25/50ML



**TMS0002**
25/50ML



**JAPANESE STYLE JIGGER**
**TMS0003**
25/50ML

# WAITERS FRIENDS



**CHROME**
**WFI1001**



**PLASTIC**
**WFI0001**



**ECONO PLASTIC**
**WFI2001**



**WITH BOTTLE OPENER CHROME**
**WFI1002**



**WITH BOTTLE OPENER PLASTIC**
**WFI0002**



# BOTTLE OPENERS



**BLACK**
**BBS0001**



**S/STEEL**
**BBS0002**



# BOTTLE OPENER



**WALL MOUNTED**
**BOW0001**
47 X 100 X 30MM



# WINE OPENERS



**CORK SCREW RAPID CHROME**
**CSR0001**



**WING TYPE CHROME**
**WTO0001**

# SERVICE MAT



**BLACK**
**MTS0300**
300 X 450MM

# BAR MAT



**BLACK**
**MTB0070**
80 X 680MM

# BAR CADDIES



**DELUXE 6 DIVISION BLACK**
**BCD0006**



**CONDIMENT HOLDER S/STEEL**
**BCD2006**

## BAR CADDY CONDIMENT HOLDER



**BLACK**
**BCD0001**

**NOTE**
Excludes condiments



## GLASS RIMMER - THREE TIER



**BLACK**
**GRC0003**



Global

## ICE CRUSHER

Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.



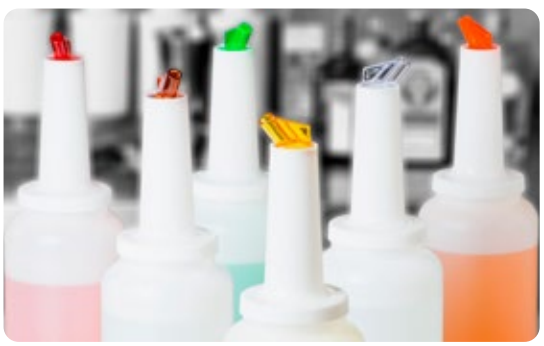
**HAND**
**ICH0001**



## STORE 'N POUR



**COMPLETE**
**SNP0001** – 1LT
**SNP0002** – 2LT
**SNP2001** – 1LT
**SNP2002** – 2LT
**SNP3001** – 1LT
**SNP3002** – 2LT
**SNP4001** – 1LT
**SNP4002** – 2LT
**SNP5001** – 1LT
**SNP5002** – 2LT



# SPEED RAIL

NEW



**S/STEEL**
**SSR1032**
813MM



# BAR SPOONS - S/STEEL



**STRAIGHT**
**BSS0280**
280MM



**TWIST/MUDDLER**
**BSS1280**
280MM

# ICE BUCKET STAND - TABLE MOUNTED



**S/STEEL**
**IBS0001**

# PUNCH BOWL



**S/STEEL**
**PBS0340**
340MM

# ICE BUCKET STANDS - FLOOR STANDING



**CHROME PLATED**
**IBS0002**
715MM

**NOTE**
Excludes ice bucket



**S/STEEL**
**IBS0006**

# ICE BUCKETS

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



**ALUMINIUM**
**IBA0003**
1.3LT - MINI
160 X 125MM



**DOUBLE WALLED WITH LID - S/STEEL**
**IBD0001**
1LT - MINI



**KNOB WITH S/STEEL**
**IBS0010**
1.2LT - MINI



**WINE COOLER DOUBLE WALLED S/STEEL**
**WCC0001**
1.9LT - 120 X 200MM



**WINE ALUMINIUM**
**IBA0001**
8LT - 195 X 216MM



**VALUE S/STEEL**
**IBS0008**
4LT - 215 X 205MM



TUFF TRAYS®

**PLASTIC WITH LID**
**IBP1020** - 2LT
**IBP1012** - 1.2LT



**WINE S/STEEL**
**IBS0004**
4LT - 215 X 190MM



**CHAMPAGNE S/STEEL**
**IBS0003**
8LT - 225 X 255MM

áqua GLASSWARE

NEW



**BUCKET AND LID S/STEEL**
**BKS0020** - 20LT
**BKS0012** - 12LT

NEW



**GLASS WITH TONG**
**AQU1008**
1LT - 135 X 120MM (16)



**GLASS WITH TONG**
**AQU1009**
900ML - 130 X 120MM (16)

# ASHTRAYS



**ROUND S/STEEL**
**SAS0001**
113MM



**WIND PROOF S/STEEL**
**SAS1001**
115 X 70MM



**CLUB ROUND - GLASS**
**AS0030-41**
102MM

Global

# PLATE COVER



**S/STEEL**
**PCR0280**
260MM



CAMBRO

# TRAYS - FIBERGLASS - SMOOTH

5 YEAR WARRANTY

NEW



**BLACK**
**FST2350**
270 X 350MM



5 YEAR WARRANTY



**WHITE**
**FST1350**
270 X 350MM



# TRAYS - FIBERGLASS - NON-SLIP

## CAMTREAD - BLACK

### FEATURES

- Camtread 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



**ROUND**
**CFT0405** - 405MM



**OVAL**
**CFT0685** - 560 X 685MM
**CFT0735** - 600 X 735MM



**RECTANGULAR**
**CFT5150** - 380 X 515MM



# TRAY - FIBREGLASS

## CAMTRAY

### FEATURES

- Extremely durable fiberglass construction
- Shock and impact resistant
- Scratch and stain resistant
- Excellent for heavy duty use
- Personalised printing available on request



**MARKET**
**MFT0250**
225 X 649 X 25MM
BLACK



# TRAYS - PLASTIC RECTANGULAR

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

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Withstands acids and staining
- Colour of trays will never fade
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't



### NO. 4
**TTR2104** ●

**SPECIFICATIONS**
DIMENSIONS : 210 X 300MM

**NOTE**
Also available on request in these colours: ● ●

### DISPLAY TRAY NO. 5
**TTR2105** ●

**SPECIFICATIONS**
DIMENSIONS : 450 X 310MM

**NOTE**
Also available on request in these colours: ● ●



### NO. 6
**TTR2306** ●

### NO. 6 - NON-SLIP
**TTR3306** ●

**SPECIFICATIONS**
DIMENSIONS : 280 X 400MM

**NOTE**
Also available on request in these colours: ● ●

### NO. 12
**TTR2112** ●
**TTR2212** ●
**TTR2312** ●

### NO. 12 NON-SLIP
**TTR3112** ●
**TTR3212** ●
**TTR3312** ●

**SPECIFICATIONS**
DIMENSIONS : 355 X 435MM



### NO. 13
**TTR3013** ●

**SPECIFICATIONS**
DIMENSIONS : 325 X 530MM

# TRAYS - PLASTIC RECTANGULAR



**NO. 14**
TTR2114
TTR2314
TTR2414



**NO. 14 NON-SLIP**
TTR3114
TTR3314
TTR3414

**SPECIFICATIONS**
DIMENSIONS : 380 X 525MM



**NO. 18**
TTR2318
TTR2418

**NO. 18 - NON-SLIP**
TTR3318

**SPECIFICATIONS**
DIMENSIONS : 430 X 585MM

# ROUND



**320MM**
TTR2332



**320MM - NON-SLIP**
TTR1132
TTR1232
TTR1332

**SPECIFICATIONS**
DIMENSIONS : 320MM

**400MM**
TTR2340



**400MM - NON-SLIP**
TTR1140
TTR1340

**SPECIFICATIONS**
DIMENSIONS : 400MM

# TRAYS - PLASTIC



## RECTANGULAR UTILITY - WHITE
**TTR2415**

**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



## CAFETERIA TRAY - WHITE
**TTR3713**
3 COMPARTMENTS

**SPECIFICATIONS**
DIMENSIONS : 345 X 205 X 20MM



## FOOD TRAY
**TTR3613**
3 COMPARTMENTS

**SPECIFICATIONS**
DIMENSIONS : 345 X 264 X 33MM



# TRAYS - PLASTIC - BLACK



**RECTANGULAR**
**TRN0380**
380 X 510MM

**ROUND**
**TRN0356** - 356MM
**TRN0040** - 400MM



# TRAY - ROUND



**S/STEEL**
**TRS0330**
330MM

NEW



# TRAY STAND

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

**WOOD**
**TRS0002**

MATCO
MATS OF DISTINCTION

# LINER - NON-SLIP

**FEATURES**
- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC
- Gives surfaces enhanced grip



**GRIPSAFE**
**GS010001** - 600 X 1000MM
**GS010002** - 600 X 1200MM



# FLOOR MATS

## 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



### KMAT
**KM010001**
1400 X 850MM

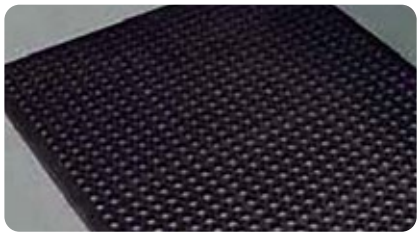


## FEATURES

- 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



### RAMPMAT
**RP010001**
1500 X 900 X 10MM

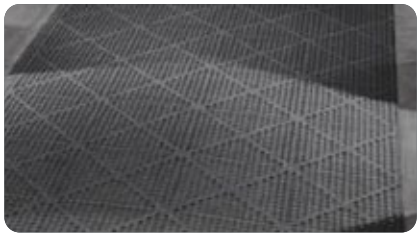


## FEATURES

- 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
- Hygienic storage surface for glasses



### FLEXI-DECK
**FD010001**
300 X 300MM (9)



## FEATURES

- Interlocking rubber tiles
- 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
- Versatile interlocking rubber floor tiles



### FATIGUE STEP
**SS010006** - 900 X 900 X 14MM
**SS010001** - 900 X 900 X 19MM



# FLOOR MATS

## FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even outperforms 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
- Economical anti-fatigue mats



### MICRO-FIBRE

**MF010001** - 900 X 600M
**MF010002** - 900 X 1500M



## 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
- Durable and comfortable Orthomat®





### ORTHOMAT®

**AF010004**
450 X 900M



# PIZZA PANS - ROUND



### PERFORATED ALUMINIUM

**PPR1200** - 200MM
**PPR1250** - 250MM
**PPR1300** - 300MM
**PPR1400** - 355MM



### ALUMINIUM

**PPR0200** - 200MM
**PPR0250** - 250MM
**PPR0300** - 300MM



# PIZZA SCREENS - ROUND



**ALUMINIUM**
**PSA1180** - 280MM
**PSA1195** - 300MM
**PSA1210** - 330MM
**PSA0430** - 430MM



# PIZZA CUTTERS AND LIFTER



**LIFTER ROUND**
**PCT2003**
260MM



**CUTTER HEAVY DUTY**
**PCT1001**
130MM



**CUTTER**
**PCT1100**
100MM
BLACK

NEW



**CUTTER**
**PCG0400**
100MM
GREEN

NEW



**CUTTER**
**PCR0400**
100MM
RED

NEW



**CUTTER**
**PCY0400**
100MM
YELLOW

# PIZZA SCOOP AND SHOVELS

NEW



**PERFORATED ALUMINIUM WITH S/STEEL HANDLE**
**PSP1000**
1000MM



**SCOOP S/STEEL ROUND HEAD**
**PSR1500**
1500 X 215MM



**SHOVEL WOODEN SQUARE HEAD**
**PSS1600**
1300MM
345 X 345MM



**SHOVEL S/STEEL HANDLE**
**PSS2000**
1600MM

# DOUGH SCRAPERS - PLASTIC



**ROUNDED**
**PSR0110**
110MM



**STRAIGHT**
**PSR0180**
180MM



**SCRAPER**
**PSR0198**
198 X 148MM



**SCRAPER**
**PSR0216**
216 X 128MM



**SCRAPER**
**PSR0121**
121 X 81MM



**SCRAPER**
**PSR2110**
110 X 80MM



**SCRAPER**
**PSR0148**
148 X 99MM



CATERACE

# DOUGH CUTTERS



**PLASTIC HANDLE**
**DCS0002** - 135 X 135MM
**DCS0003** - 120 X 120MM

**PLASTIC HANDLE - FLEXIBLE**
**DCS0004** - 120 X 150MM



**WOOD HANDLE**
**DCS0001** - 150 X 115MM
**DCS0005** - 150 X 190MM

# CHEFS TORCHES - GAS

The essential tool for any pastry chef. For crème brûlée, browning, etc.



**LIGHT DUTY**
**CTG0001**



**MEDIUM DUTY**
**CTG0002**

# CHEFS TORCH - GAS

NEW



**HEAVY DUTY**
**CTG0003**











# LATTICE CUTTER WHEEL



**PLASTIC**
**LCW0150**
130 X 210MM

# SPIKE ROLLER



**PLASTIC**
**SRP0001**
120 X 210MM

# WHISKS - S/STEEL



**FRENCH**
**WHF0300** - 300MM
**WHF0350** - 350MM
**WHF0400** - 400MM
**WHF0450** - 450MM
**WHF0500** - 500MM
**WHF0550** - 550MM



**PIANO**
**WHP0250** - 250MM
**WHP0300** - 300MM
**WHP0350** - 350MM
**WHP0400** - 400MM



**RAPID SPEED**
**WHS0320**
300MM

# ROLLING PINS

To preserve wooden rolling pin, do not soak in water



**ALUMINIUM**
**RPA0380**
380MM



**ALUMINIUM**
**RPA1450**
450MM



**WOOD**
**RPW0300**
300MM
**RPW0350**
350MM
**RPW0400**
400MM



**WOOD**
**RPW0375**
375MM



**POLYPROPYLENE**
**RPP0350**
350MM

# DOUGH CUTTERS



**PLAIN**
**DCC1055**
55MM



**CRIMPED**
**DCC0035**
35MM



**2 WAY**
**DCC2035**
35MM

# CROISSANT CUTTER



**BAKERY**
**CCB1001**
120MM

# CUTTER SETS - S/STEEL




**PLAIN**
**RCP0010** - 10 PIECE
**RCP0020** - 20 PIECE

**FLUTED**
**RCF0010** - 10 PIECE
**RCF0020** - 20 PIECE

# MOUSSE RINGS



**ROUND**
**MRR0001**
3 PIECE
60MM
80MM
100MM



**SQUARE**
**MRS0001**
3 PIECE
60MM
80MM
100MM





# DOUGH CUTTER WHEELS - EXPANDABLE



**PLAIN**
**DCW1007**
7 WHEEL

**FLUTED**
**DCW2007**
7 WHEEL



## NOZZLE SETS



**PLASTIC**
**NSA0012** - 12 PIECE - ASSORTED
**NSP0006** - 6 PIECE - PLAIN
**NSP1006** - 6 PIECE - STAR



**STAR - METAL**
**NSM1010**
10 PIECE



**PLAIN - METAL**
**NSM0010**
10 PIECE



**PLAIN - S/STEEL**
**NSS0012**
12 PIECE

## NOZZLES - INDIVIDUAL



**STAR - METAL**
**NIM1002** - 2MM
**NIM1003** - 3MM
**NIM1004** - 4MM
**NIM1005** - 5MM
**NIM1006** - 6MM
**NIM1007** - 7MM
**NIM1008** - 8MM
**NIM1009** - 9MM
**NIM1010** - 10MM
**NIM1011** - 11MM
**NIM1012** - 12MM
**NIM1013** - 13MM
**NIM1014** - 14MM
**NIM1015** - 15MM
**NIM1016** - 16MM
**NIM1017** - 17MM
**NIM1018** - 18MM



**PLAIN - METAL**
**NIM2002** - 2MM
**NIM2003** - 3MM
**NIM2004** - 4MM
**NIM2005** - 5MM
**NIM2006** - 6MM
**NIM2007** - 7MM
**NIM2008** - 8MM
**NIM2009** - 9MM
**NIM2010** - 10MM
**NIM2011** - 11MM
**NIM2012** - 12MM
**NIM2013** - 13MM
**NIM2014** - 14MM
**NIM2015** - 15MM
**NIM2016** - 16MM
**NIM2017** - 17MM
**NIM2018** - 18MM
**NIM2020** - 20MM
**NIM2022** - 22MM
**NIM2024** - 24MM

# NOZZLES



**STAR - S/STEEL**
**NSS1012**
12 PIECE



**CREAM HORN - S/STEEL**
**CHS0001**

# NOZZLE SETS - POLYCARBONATE



**ASSORTED PLAIN**
**NSP0012**
12 PIECE

**ASSORTED**
**NSP0024**
24 PIECE

# PIPING BAGS



**POLYURETHANE**
**PBP0040** - 400MM
**PBP0045** - 450MM
**PBP0050** - 500MM

# PIPING BAGS

## FEATURES

- Clear safe food grade plastic
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- Anti bursting functionality
- World wide patent double seal technology
- Compatible with all piping bag nozzles
- Ovenable up to 110˚C
- Microwavable
- A unique textured surface for the ultimate grip
- Sterile interior and disposable
- 100% recyclable
- Functioning from -30°C to 110°C



**REUSABLE**
**PBT0500** - 500MM NO. 5
**PBT0550** - 550MM NO. 6
**PBT0600** - 600MM NO. 7
**PBT0650** - 650MM NO. 8
**PBT0250** - 250MM NO. 0
**PBT0280** - 280MM NO. 1
**PBT0340** - 340MM NO. 2
**PBT0400** - 400MM NO. 3
**PBT0460** - 460MM NO. 4



**DISPOSABLE**
**DPB0001**
530 X 270MM - ROLL OF 72




NEW



**DISPOSABLE**
**DPB0002**
305 X 160MM
ROLL OF 72






# PIPING BAG RACK



### WALL RACK
**PBT0001**
510 X 445MM

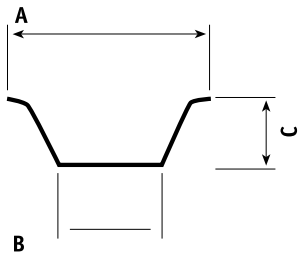
**NOTE**
For storing bags and nozzles when not in use



# MIXING BOWLS



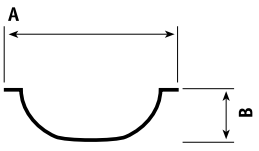
### TAPERED
**MBT0001** – MB 1 – 265 X 80MM - 2.4LT
**MBT0002** – MB 2 – 285 X 100MM - 4LT
**MBT0003** – MB 3 – 310 X 120MM - 5.5LT
**MBT0004** – MB 4 – 380 X 130MM - 8LT
**MBT0005** – MB 5 – 450 X 130MM - 13LT
**MBT0006** – MB 6 – 480 X 175MM - 17LT
**MBT1002** – MB 2 MINI – 180 X 65MM - 800ML




| 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 |



### ROUND - S/STEEL
**MBS0220** - 228MM - 1.9LT
**MBS0240** - 257MM - 2.8LT
**MBS0290** - 300MM - 4.7LT
**MBS0340** - 340MM - 7.5LT
**MBS0400** - 413MM - 12.3LT




| BOWL | SIZE A | SIZE B |
|---|---|---|
| MBS0220 | 228MM | 70MM |
| MBS0240 | 257MM | 82MM |
| MBS0290 | 300MM | 94MM |
| MBS0340 | 340MM | 100MM |
| MBS0400 | 413MM | 120MM |



### NOTCHED ROUND - S/STEEL
**MBS0001** - 800ML
**MBS0002** - 1200ML
**MBS0003** - 2500ML

# TAPERED PREP SINK BOWL

NEW



**13LT**
**MBT1005**
450MM X 130MM



# MEASURING JUGS

## FEATURES

- Embossed and printable measures

NEW



**VALUE**
**MJP1001** - 1LT
**MJP1002** - 2LT
**MJP1005** - 5LT





**PLASTIC**
**MJP0001** - 1LT
**MJP0002** - 2LT
**MJP0005** - 5LT





**S/STEEL**
**MJS0500** - 500ML
**MJS0001** - 1LT
**MJS0002** - 2LT

# SIEVES - RIM



**S/STEEL**
**SSS3001** – 300MM
**SSS3002** – 350MM
**SSS3003** – 400MM
**SSS3004** – 450MM



# BOARD BRUSH



**BRB0001**
300MM



# BASTING BRUSHES



**HOG'S HAIR**
**BBH0040** - 240 X 40MM
**BBH0060** - 240 X 60MM
**BBH0075** - 240 X 75MM



**NYLON**
**BBH1040** - 240 X 40MM
**BBH1060** - 240 X 60MM




**FULL SILICONE BLACK**
**SBB0002**
278 X 86MM



**FULL SILICONE BLACK**
**SBB0001**
260 X 45MM

# MEASURING CUP AND SPOON SET



250ML 125ML 80ML 60ML

**MEASURING CUPS**
**MCS0004**
4 PIECE
S/STEEL



15ML 5ML 2.5ML 1.25ML

**MEASURING SPOONS**
**MSS0004**
4 PIECE
S/STEEL



# CAKE DIVIDERS - PLASTIC



**265MM**
**CDP0010** – 10 PIECES
**CDP0012** – 12 PIECES
**CDP0014** – 14 PIECES
**CDP0016** – 16 PIECES



# SPRING FORM TINS



**NON-STICK**
**SFT3024** - 240MM
**SFT3026** - 260MM
**SFT3028** - 280MM



**ROUND**
**SFT2024** - 240MM
**SFT2026** - 260MM
**SFT2028** - 280MM

# CAKE RINGS - ROUND



**S/STEEL**
**CRR0200** - 200 X 58MM
**CRR0250** - 250 X 58MM
**CRR0300** - 300 X 58MM



# SPONGE TIN



**STR0200**
200 X 70MM



# BREAD TRAYS - ALUSTEEL



**SINGLE LOAF**
**BTA0040**
270 X 100 X 115MM



**FARM LOAF**
**BTA0041**
300 X 100 X 112MM



**MADERA LOAF**
**BTA0042**
155 X 100 X 75MM



**FIVE LOAF**
**BTA0500**
584 X 284 X 115MM
270 X 100 X 115MM - PER BREAD PAN



**THREE LOAF**
**BTA0050**
354 X 284 X 115MM



**LID - FIVE LOAF MILD STEEL**
**BTA0501**
589 X 289MM

**NOTE**
Lid for BTA0500



# SILICONE MOULDS



**ROUND PLAIN EDGE**
**MSR0260**
255 X 40MM



**ROUND FLUTED EDGE**
**MSR0280**
255 X 32MM



**MUFFIN 6 CUP**
**MSM0006**
70 X 40MM





**MUFFIN 5 CUP**
**MSM0005**
80 X 40MM

# SILICONE MOULDS

## FEATURES

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



**FORMAFLEX 6 PORTION GUGELHUPF**
**MSG0006**
300 X 175MM



**RECTANGULAR**
**MSR0240**
275MM



**GUGELHUPF**
**MSG0220**
240MM



**MUFFIN 12 CUP**
**MSM0012**
70 X 30MM

# MOULD



**CARAMEL - DARIOL ALUMINIUM**
**CMA0070**
70 X 45MM



# BAKING TRAYS



**ALUMINIUM**
**BTA0001** - 650 X 530 X 10MM
**BTA0002** - 600 X 400 X 12MM
**BTA0006** - 520 X 420 X 19MM
**BTA0007** - 529 X 420 X 38MM
**BTA0008** - 650 X 530 X 40MM
**BTA0011** - 600 X 400 X 20MM
**BTA0014** - 600 X 400 X 40MM



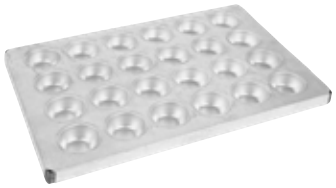
**ENAMELLED - BLACK**
**BTE0010** - 535 X 325 X 10MM
**BTE0020** - 535 X 325 X 20MM
**BTE0040** - 535 X 325 X 40MM
**BTE0065** - 535 X 325 X 65MM

**NOTE**
Standard gastronorm sizes

# MUFFIN TRAYS - ALUSTEEL



**SMALL**
**BTA0033**
35 CUP
600 X 400MM



**REGULAR**
**BTA0032**
24 CUP
600 X 400MM



**LARGE**
**BTA0031**
15 CUP
600 X 400MM



**JUMBO**
**BTA0030**
15 CUP
600 X 400MM

## BISCUIT TRAY



**ALUSTEEL**
**BTA0020**
600 X 400 X 20MM

## QUICHE PANS



**NON-STICK**
**QPN0280** - 285MM
**QPN0300** - 320MM

## BAKING SHEETS - NON-STICK

**FEATURES**
- Can withstand temperatures of -40˚C to 300˚C
- Can be reused 2000 times
- Thick and durable



**EXOPAT**
**BMN0530** - 520 X 315MM
**BMN0600** - 600 X 400MM

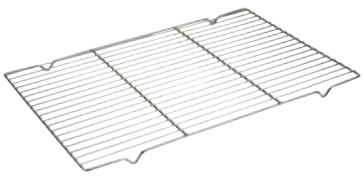
## TEFLON SHEETS

**FEATURES**
- Can withstand temperatures of -40˚C to 260˚C
- Can be reused 600 to 1000 times



**TSR0400** - 400 X 600MM
**TSR0450** - 450 X 750MM
**TSR0580** - 580 X 750MM

## COOLING TRAY



**CTR0600**
600 X 400MM



## ICING TURNTABLES



**PLASTIC**
**TTP0300**
300 X 85MM



**ALUMINIUM**
**TTA0300**
300 X 85MM

# ICING SPATULAS AND PALLET KNIVES

## FEATURES

- Ideal for splitting sponge and large bakes



### ICING SPATULA TAPERED
**ISM2250**
250MM



### ICING SPATULA
**ISM0210** - 210MM
**ISM0250** - 250MM
**ISM0300** - 300MM
**ISM0360** - 360MM



### SLOTTED PASTRY SERVER TRIANGLE
**SPS0001**
290MM



### PALLET KNIFE SCALLOPED
**PKS2360**
360MM



### PALLET KNIFE SERRATED
**PKS0310**
250MM



# CREAM CHARGER

## 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

**CBL0001**
BOX OF 10 - CLASSIC

# WHIPS

## FEATURES

- Double walled S/Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations
- Fixed, S/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



HOT COLD



### THERMO PLUS

**CGI2500**
500ML

## FEATURES

- For hot and cold preparations
- S/Steel bottle and head
- Three different decorator tips with S/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



HOT COLD



### GOURMET

**CGI4001** - 1LT

# WHIP

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.



**CREAM PROFI PLUS**
**CGI0500** - 500ML
**CGI0001** - 1LT



# SODA SIPHON



**SSC0001**
1LT - CLASSIC




**SODA BOMBS**
**SBL0010**
BOX OF 10



# KITCHEN TIMERS

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



**ELECTRONIC**
**KTE0001**



**DIGITAL MANUAL 60 MINUTES**
**DTM0060**

# OIL TESTERS

## FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization




**TESTER KIT**
**OTK0002**
PACK OF 2

## FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization



**TESTER KIT**
**OTK0010**
PACK OF 10

## FEATURES

- 50°C to 250°C
- Induction compatible
- Protective cover
- Calibratable tester
- Charge via USB cable - supplied
- Improved food quality
- Enhanced operational efficiency




**ELECTRONIC**
**OTE1001**
30 X 48 X 25MM



# THERMOMETERS



## FEATURES

- -50°C to 530°C
- Distance ratio 12/1
- Double scale °C
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95
- With pouch - Hanging box
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

**INFRARED LASER**
**THI0001**



## FEATURES

- -50°C to 300°C
- Display resolution: 0.1°/1%
- Accuracy: ± 2°/±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- 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

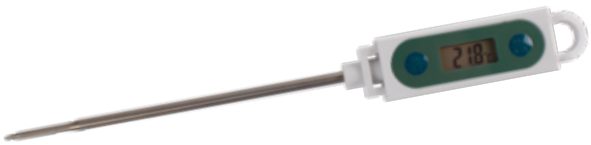
**MINI INFRARED**
**THI0002**

# THERMOMETERS

## FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20°C to 150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- S/Steel piercing probe: 125MM - Ø3.5MM

- Perfect chefs thermometer
- Easy quick check for core temperatures up to 65°C
- Slim design, easy to carry around
- Digital display for ease of use



### ELECTRONIC WATER RESISTANT THERMOLAB

**THE0120**

## FEATURES

- -50°C to 200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20°C to 120°C) otherwise ±2°C

- Strong S/Steel piercing probe: 125MM - Ø5MM
- Water resistant
- Ideal for large cuts of meat in buffet settings



### DIGITAL T-BAR STRONG PROBE

**THE0003**

## FEATURES

- -50°C to 70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C
- Functions: MAX/MIN - IN/OUT

- Programmable alarm that will only stop ringing if it is turned off
- Magnet cable: 1000MM



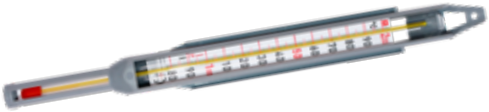

### DIGITAL FRIDGE/FREEZER

**THE0005**

## FEATURES

- 80°C to 200°C
- Division: 1°C

- With grey polyamide alimentary protection sleeve



### CANDY - PLASTIC SLEEVE WITHOUT MERCURY INTERNAL SCALE GLASS

**THE0007**

430MM

# THERMOMETERS

## FEATURES

- 50°C to 100°C
- Ø45MM + Coloured zones
- Calibratable by screw
- S/Steel probe: 125MM with a diameter Ø4MM



### HOT DRINKS
**THE0008**
125MM

**NOTE**
Remember to disinfect probe after every use

## FEATURES

- 0°C to 120°C
- Ø33MM
- S/Steel probe 140MM
- Use for core temperatures of roasts, joints of meat



### ROASTING STEEL STEM COOKING
**THR0140**
140MM

## FEATURES

- Deep frying thermometer
- 0°C to 300°C
- Display resolution: 0.1°
- S/Steel probe: 150MM with clip
- Use in pots, deep fat fryers
- Keep in pocket to test temperatures



### DEEP FRYING
**THF0130**
130MM



### POCKET DIAL
**THP0130**
130MM

# THERMOMETERS

## FEATURES
- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20°C to 150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- S/Steel piercing probe: 120MM - Ø3.5MM
- Cable: 1000MM
- Recalibratable by screw at the back



### DIGITAL + TIMER COOKING
**THE0006**

## FEATURES
- -30°C to 30°C
- With clip



### FRIDGE/FREEZER
**THF0001**
ON STAND

## FEATURES
- 50°C to 300°C/10°C
- S/Steel Ø50MM



### OVEN
**THO0001**
ON STAND

## FEATURES
- 0°C to 300°C
- Display resolution: 1°
- Accuracy: ±1°C (0°C to 150°C) otherwise ±3°C
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- S/Steel probe: 150MM - Ø4MM
- S/Steel cable: 1000MM
- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Oven safe
- Water resistant
- Great for HACCP check on core temperature



### DIGITAL FOLDING SCREEN OVEN
**THE0004**

**NOTE**
Remember to disinfect probe after every use

# THERMOMETERS

## FEATURES

- -50°C to 300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C
- Functions: MAX/MIN - DATA HOLD
- S/Steel probe: 115MM with a diameter Ø3.5MM
- Includes precision certificate



Tested & Certified

### HACCP DIGITAL WITH ROTARY PROBE

**THD0115**

## FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof
- S/Steel probe: 120MM with a diameter Ø2.5MM
- Includes precision certificate



Tested & Certified

### HACCP DIGITAL

**THD0120**



# SCALES



## PORTION ELECTRONIC
**PSE2005**
5KG X 1G INCREMENTS



## PORTION MECHANICAL - WITH BOWL
**PSM0005** - 4KG
**PSM0015** - 15KG

TERAOKA

## FEATURES
- Splash proof
- Platform size: 295 X 215MM



- PSE2006 waterproof - fully submergible

## PORTION ELECTRONIC
**PSE0006** - 3/6KG (1/2G)
**PSE0015** - 6/15KG (2/5G)
**PSE0030** - 15/30KG (5/10G)

**OTHER ORDER CODES**
**RECHARGEABLE BATTERY**
**XRSE1030**



## PORTION ELECTRONIC
**PSE2006**
3/6KG (1/2G) S/STEEL

**NOTE**
Battery not included



## 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)

## PRICE COMPUTING
**RSE6020**
6/15KG (2/5G) DELUXE

**NOTE**
Battery not included

**OTHER ORDER CODES**
**RECHARGEABLE BATTERY**
**XRSE1030**

# SCALES



## 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)

5 YEAR WARRANTY



## PRICE COMPUTING INCL POLE

**RSE7020**
6/15KG (2/5G)

**NOTE**
Battery not included

**OTHER ORDER CODES**
**RECHARGEABLE BATTERY**
**XRSE1030**



## FEATURES

- Complete dual display
- Integrated cassette to main chassis of scale
- Robust construction
- Network ready - ethernet
- Camera output for CCTV
- Fully customisable label printing



## DIGITAL PRINTING WITH DUAL POLE DISPLAY-SM320-P

**RSE3015**
15KG/5G

**SM320-P**
EXCLUSIVE TO BCE

## FREE INSTALLATION IN SOUTH AFRICA

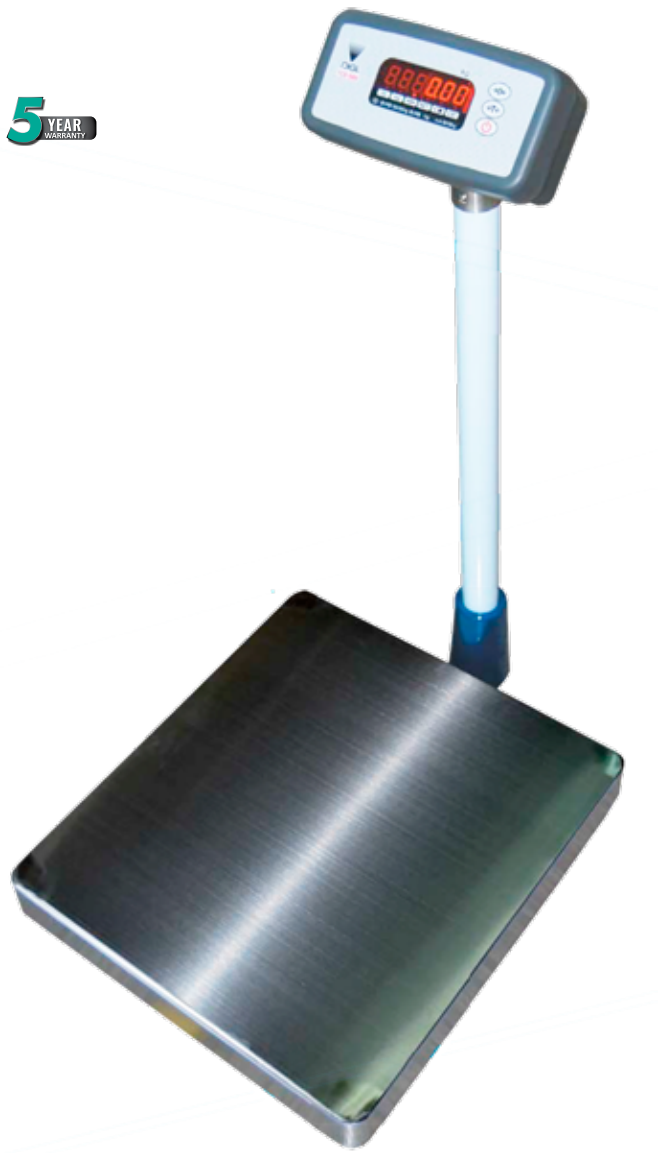
**NOTE**
Scale software included

**OTHER ORDER CODES**
**SCALE ROLL**
**XRSE1015**

# SCALES

## FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- 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



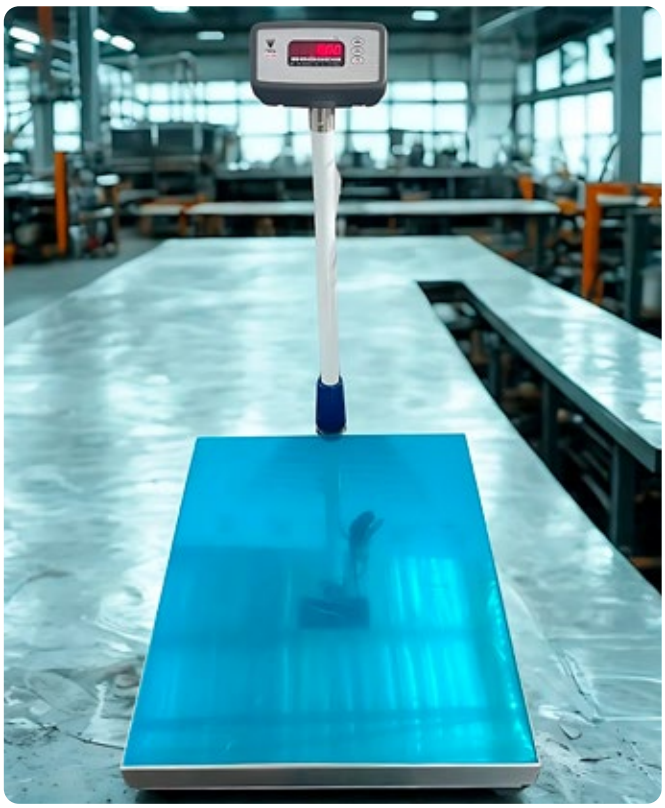

## PLATFORM ELECTRONIC

**60KG**
**PSE1060** - 380 X 380MM

**150KG**
**PSE1150** - 360 X 480MM

**300KG**
**PSE1300** - 360 X 480MM

**OTHER ORDER CODES**
**RECHARGEABLE BATTERY**
**XPSE0009**



# SCALE

## FEATURES

- S/Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300KG
- Weight in 100G increments
- Strong, durable and robust
- Includes digital control
- Large LED display
- High internal resolution 1/3000




## PLATFORM/CARCASS ELECTRONIC

**PSM3300**
300KG

**NOTE**
Stand sold separately



# Chefware

ChefEquip professional uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, pants and hats whilst remaining practical for the rigours of a commercial kitchen.

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# 5 Reasons Why



- The trusted name in chef clothing
- Guaranteed comfort and modern styling based on tradition
- Extensively tested to withstand the rigours of a commercial kitchen
- Practicality and wearability
- Made from blended materials to be light and durable

# CHEF EQUIP RANGE

## FEATURES

**JACKETS**

- It is not just a Chef's jacket, it is a tool of trade and we take great care to perfect our uniform jackets at a genuinely good price
- ChefEquip garments are based on the traditions of chef's uniforms and retain all the features that guarantee comfort and style
- Our fabrics 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 CHEFEQUIP 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.

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 ChefEquip 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 | |

# CHEF JACKETS - EXECUTIVE - MEN - LONG SLEEVE

Tailored executive jacket with vertical full black piping, providing a flattering line to broaden the chest and slim the waist. Piping on french cuffs and collar. Welt chest pocket and sleeve thermometer pocket finishes the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.



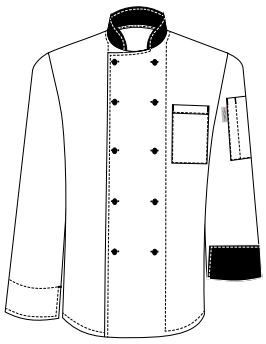


**WHITE**
**UNI2021** - SMALL
**UNI2022** - MEDIUM
**UNI2023** - LARGE
**UNI2024** - X LARGE
**UNI2025** - XX LARGE
**UNI2026** - XXX LARGE

# CHEF JACKETS - CONTRAST - 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 pearl buttons.



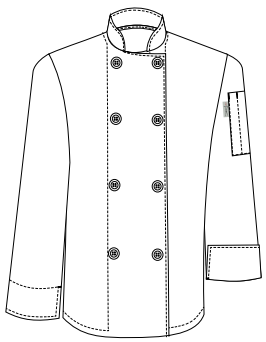


**WHITE**
**UNI5020** - X SMALL
**UNI5021** - SMALL
**UNI5022** - MEDIUM
**UNI5023** - LARGE
**UNI5024** - X LARGE
**UNI5025** - XX LARGE

# CHEF JACKETS - BASIC - LADIES - LONG SLEEVE

Elegantly shaped to enhance the female form, yet styled in a manner to instill pride and confidence, while working in a hot busy kitchen. The fabric is a durable soft poly cotton to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line, and thermometer sleeve pocket.





**WHITE**
**UNI6011** - SMALL
**UNI6012** - MEDIUM
**UNI6013** - LARGE
**UNI6014** - X LARGE
**UNI6015** - XX LARGE

# CHEF JACKETS - BASIC - LONG SLEEVE

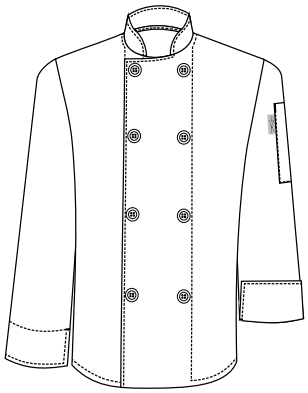




**DENIM**
**UNI9011** - SMALL
**UNI9012** - MEDIUM
**UNI9013** - LARGE
**UNI9014** - X LARGE
**UNI9015** - XX LARGE
**UNI9016** - XXX LARGE

# CHEF JACKETS - BASIC - LONG SLEEVE





**WHITE**
**UNI0010** - X SMALL
**UNI0011** - SMALL
**UNI0012** - MEDIUM
**UNI0013** - LARGE
**UNI0014** - X LARGE
**UNI0015** - XX LARGE
**UNI0016** - XXX LARGE

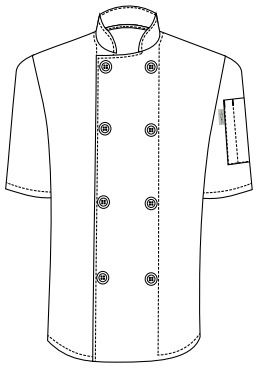




**BLACK**
**UNI7010** - X SMALL
**UNI7011** - SMALL
**UNI7012** - MEDIUM
**UNI7013** - LARGE
**UNI7014** - X LARGE
**UNI7015** - XX LARGE
**UNI7016** - XXX LARGE

# CHEF JACKETS - BASIC - SHORT SLEEVE

Double breasted jacket in soft durable poly cotton, eight round buttons, turn-back cuffs (long sleeves only) with thermometer pocket on left sleeve



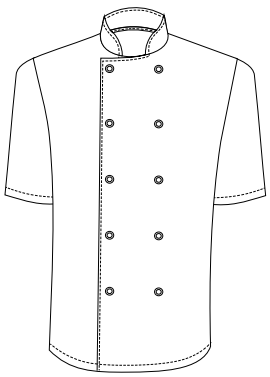
**WHITE**
**UNI1020** - X SMALL
**UNI1021** - SMALL
**UNI1022** - MEDIUM
**UNI1023** - LARGE
**UNI1024** - X LARGE
**UNI1025** - XX LARGE
**UNI1026** - XXX LARGE



**BLACK**
**UNI7020** - X SMALL
**UNI7021** - SMALL
**UNI7022** - MEDIUM
**UNI7023** - LARGE
**UNI7024** - X LARGE
**UNI7025** - XX LARGE
**UNI7026** - XXX LARGE

# LAUNDRY COATS - SHORT SLEEVE



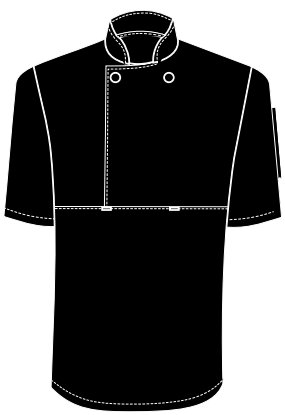


**WHITE**
**UNI0021** - SMALL
**UNI0022** - MEDIUM
**UNI0023** - LARGE
**UNI0024** - X LARGE
**UNI0025** - XX LARGE

# UTILITY COATS - SHORT SLEEVE

NEW

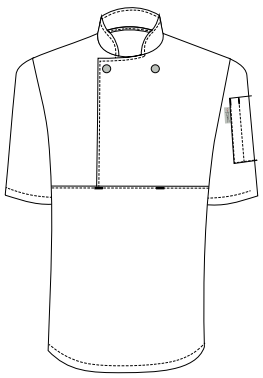




**BLACK**
**UNI0140** - X SMALL
**UNI0141** - SMALL
**UNI0142** - MEDIUM
**UNI0143** - LARGE
**UNI0144** - X LARGE
**UNI0145** - XX LARGE

# UTILITY COATS - SHORT SLEEVE





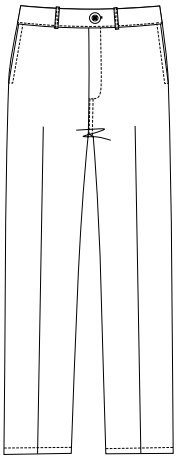
### WHITE
**UNI0040** - X SMALL
**UNI0041** - SMALL
**UNI0042** - MEDIUM
**UNI0043** - LARGE
**UNI0044** - X LARGE
**UNI0045** - XX LARGE

# CHEF TROUSERS - LADIES

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.

Traditional blue and white check chef trousers with zip. Yarn dyed poly cotton trousers. Side pockets and one back pocket. Back elastic waist band.







BLUE/WHITE CHECK



BLACK

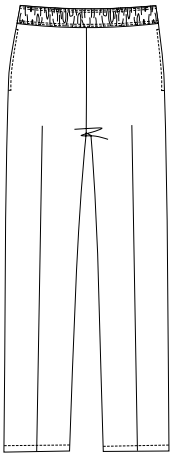
### BLUE/WHITE CHECK
**UNI1030** - X SMALL
**UNI1031** - SMALL
**UNI1032** - MEDIUM
**UNI1033** - LARGE
**UNI1034** - X LARGE
**UNI1035** - XX LARGE
**UNI1036** - XXX LARGE

### BLACK - ZIP
**UNI3060** - X SMALL
**UNI3061** - SMALL
**UNI3062** - MEDIUM
**UNI3063** - LARGE
**UNI3064** - X LARGE
**UNI3065** - XX LARGE

# BAGGY TROUSERS

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

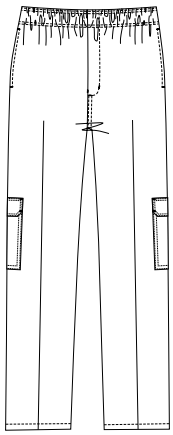
### BLACK/WHITE CHECK
**UNI3030** - X SMALL
**UNI3031** - SMALL
**UNI3032** - MEDIUM
**UNI3033** - LARGE
**UNI3034** - X LARGE
**UNI3035** - XX LARGE

### BLACK
**UNI3040** - X SMALL
**UNI3041** - SMALL
**UNI3042** - MEDIUM
**UNI3043** - LARGE
**UNI3044** - X LARGE
**UNI3045** - XX LARGE
**UNI3046** - XXX LARGE

# CHEF TROUSERS - CARGO

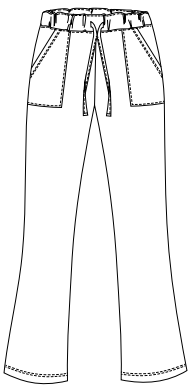
Poly cotton cargo trousers with 5cm pliable elastic band for comfort. Double stitching reinforced seams, and bar tacked throughout. Mock fly and spacious thigh styling. Two side leg cargo pockets with velcro flap closure and two back pockets. These pants offer functionality and comfort, providing the professional chef with the styling required in a busy kitchen.





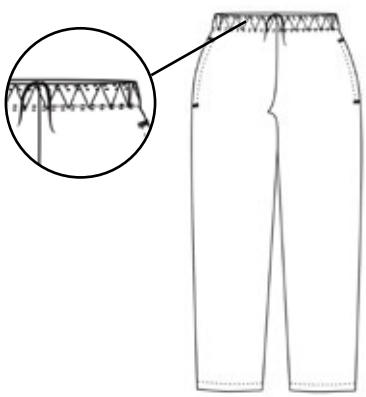
**BLACK**
**UNI2030** - X SMALL
**UNI2031** - SMALL
**UNI2032** - MEDIUM
**UNI2033** - LARGE
**UNI2034** - X LARGE
**UNI2035** - XX LARGE
**UNI2036** - XXX LARGE

# BAGGY TROUSERS - DRAW CORD - LADIES



**BLACK**
**UNI6030** - X SMALL
**UNI6031** - SMALL
**UNI6032** - MEDIUM
**UNI6033** - LARGE
**UNI6034** - X LARGE
**UNI6035** - XX LARGE
**UNI6036** - XXX LARGE

# BAGGY TROUSERS - DRAW CORD



**BLACK**
**UNI7040** - X SMALL
**UNI7041** - SMALL
**UNI7042** - MEDIUM
**UNI7043** - LARGE
**UNI7044** - X LARGE
**UNI7045** - XX LARGE

# APRONS - BIB - STRIPED



**FULL - BLUE**
**UNI4017** - BUTCHERS
**UNI4024** - BUTCHERS - VALUE

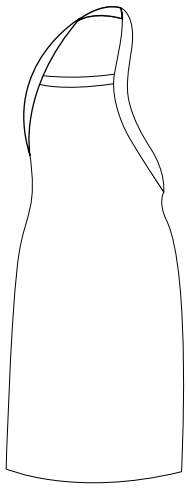
**BLACK**
**UNI4038** - PIN STRIPE
**UNI4039** - CHALK STRIPE


CHALK STRIPE


PIN STRIPE

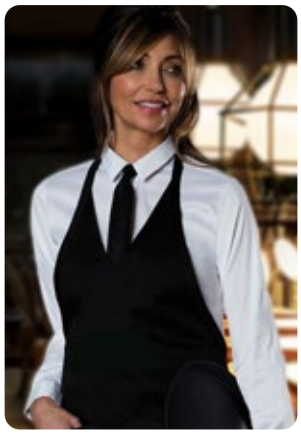
**NOTE**
Poly cotton with two divisions pocket

# APRON - BLOOD AND FAT



**WHITE PVC**
**UNI4040**
90 X 120CM

# APRONS - TUXEDO





**BLACK**
**UNI4031**

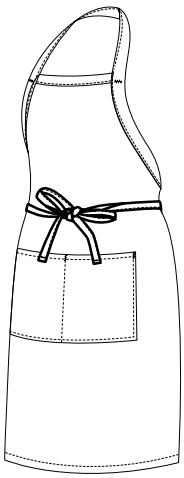
**NOTE**
Poly cotton with two divisions pocket



**DENIM**
**UNI9004**

**NOTE**
Poly cotton with two divisions pocket

# APRONS - FULL BIB





**BLACK**
**UNI4018**

**WHITE**
**UNI4019**

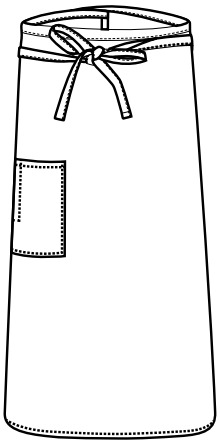
**NOTE**
Poly cotton bib aprons with curved pockets



**DENIM**
**UNI9003**

**NOTE**
Poly cotton bib aprons with curved pockets

# APRONS - BISTRO



**WHITE**
**UNI4023**

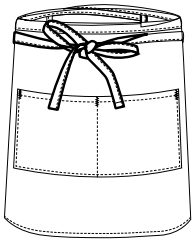
**NOTE**
Poly cotton with two divisions pocket



**BLACK**
**UNI4022**

**NOTE**
Poly cotton with two divisions pocket

# APRONS - BAR





**BLACK**
**UNI4020**
**WHITE**
**UNI4021**

**NOTE**
Poly cotton with two divisions pocket



**DENIM**
**UNI9001**

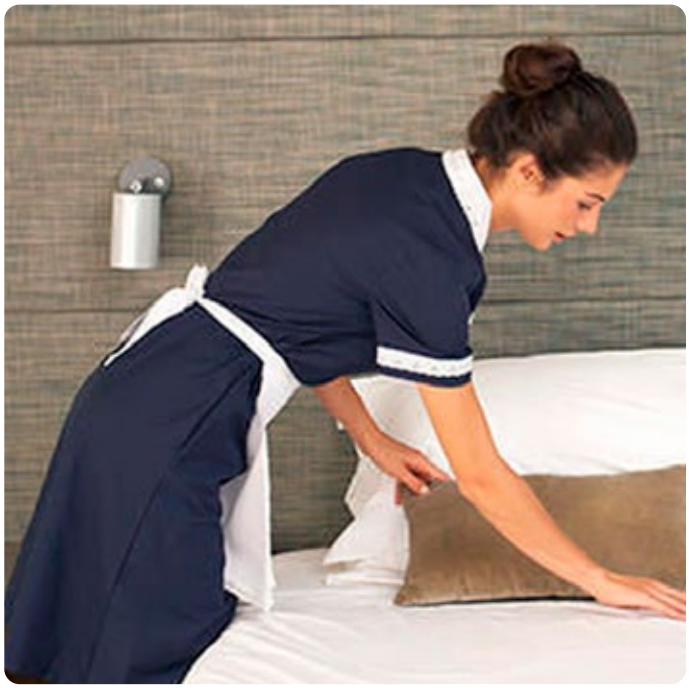
**NOTE**
Poly cotton with two divisions pocket

# HOUSEKEEPING UNIFORMS - 3PC - LADIES

Poly cotton short sleeve ladies three-piece navy blue with white collar, sleevepin-ups, v-front apron framed overall. Consists of overall, apron and head piece.



**NAVY AND WHITE**
**UNI5031** - SMALL
**UNI5032** - MEDIUM
**UNI5033** - LARGE
**UNI5034** - X LARGE
**UNI5035** - XX LARGE
**UNI5036** - XXX LARGE



# CHEF HATS



**BASIC**
**UNI5016**
POLY COTTON



**SKULL CAP**
**UNI5013**
BLACK
TIE AT BACK



**BEANIE**
**UNI5014**
WHITE
POLY COTTON



**BEANIE**
**UNI5015**
BLACK
POLY COTTON



**EZI BREATHE**
**UNI5018**
WHITE
WITH VELCRO



**EZI BREATHE**
**UNI5019**
BLACK
WITH INTERNAL SWEAT
BAND AND ELASTIC BACK

# NECK TIE



**TRIANGLE**
**UNI5010**
WHITE



BATA INDUSTRIALS
THE SAFETY SHOE

# SAFETY SHOES

**FEATURES**
- Dual density outsole

NEW



**SSC0005** - SIZE UK5
**SSC0006** - SIZE UK6
**SSC0007** - SIZE UK7
**SSC0008** - SIZE UK8
**SSC0009** - SIZE UK9
**SSC0010** - SIZE UK10
**SSC0011** - SIZE UK11
**SSC0012** - SIZE UK12



OIL RESISTANT | LIGHTWEIGHT | PU OUTSOLE | STEEL TOECAP | SLIP RESISTANT

SGS

NRCS national regulator for compulsory specifications

# DISPOSABLES

## FEATURES

- Ideal for delis, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



### SHOE COVER
**UDS0001**
BLUE (100)



### SLEEVE PROTECTOR
**UDS1001** (100)



### CHEF HAT
**UDC0002** (50)



### MOP CAP
**UDC2001** (100)
**UDC0001** (100)
**UDC1001** (100)
**UDC3001** (100)
**UDC4001** (100)

NEW



### BEARD COVER
**UDC0003**
WHITE (100)

NEW



### MOP CAP
**UDC5001**
BLACK (100)



# DISPOSABLES

## GLOVES




**NITRILE**
**UDN0003**
POWDER FREE
MEDIUM - BLACK (100)



**NITRILE**
**UDN0001**
POWDER FREE
MEDIUM - BLUE (100)



**LATEX**
**UDL0001**
POWDER FREE (100)



**DELI**
**UDG0001**
CLEAR (100)



**DELI**
**UDG0002**
BLUE (100)



**HEAVY DUTY**
**UDG1001**

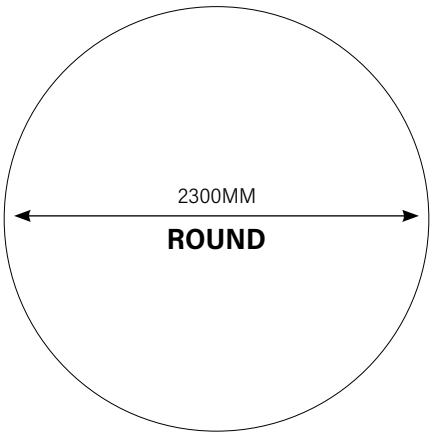


**APRON**
**UDA0001** (100)
10 MICRONS

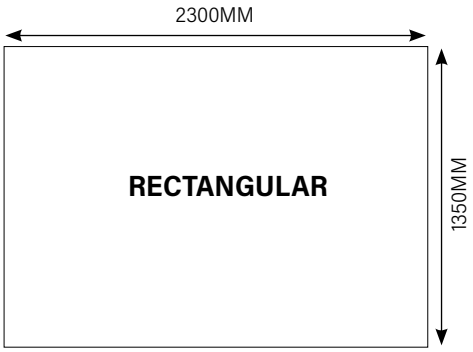


# TABLE CLOTHS - WHITE

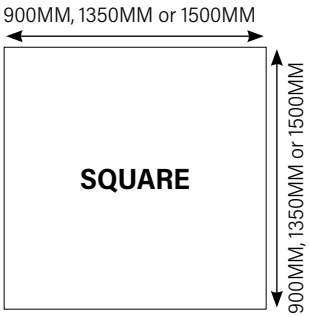
Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.




**2300MM**
**UNT2300**




**1350 X 2300MM**
**UNT1500**

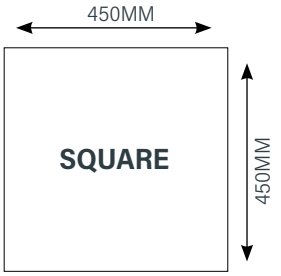



**900 X 900MM**
**UNT0900**

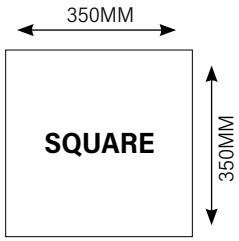
**1350 X 1350MM**
**UNT1350**

**1500 X 1500MM**
**UNT5150**

# NAPKINS - WHITE




**450 X 450MM**
**UNN0450** (24)




**350 X 350MM**
**UNN0350** (24)



# Display Units

Choose from hot, cold or ambient units in various sizes; within our range you will find a display unit to suit your individual needs and highlight your food in the best possible way.

## Section Index


| | |
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| Ambient Display Cabinets | 337 |
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| Sushi Bars | 335 - 336 |

# 5 Reasons Why

SALVADORE

- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Solutions for all your display needs
- Front and back of house products that offer unique solutions
- Compact and practical products in modern designs

ANVIL

- 2 Year warranty
- Comprehensive kitchen solutions
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards

# FLOOR STANDING - HEATED AND REFRIGERATED STRAIGHT

## FEATURES

- Heated temperature range 40°C to 75°C
- Refrigerated temperature range 2°C to 8°C
- Illuminated shelves for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control independent for each section
- Grade 304 S/Steel interior
- Unit supplied with two adjustable shelves



### COMBO - HOT/COLD - 1500MM

**DCC1500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.3KW |
| DIMENSIONS | : 1500 X 680 X 1200MM |
| WEIGHT | : 254KG |
| CAPACITY | : 485LT |
| SHELVES | : 3 |

# FLOOR STANDING - HEATED STRAIGHT

## FEATURES

- Pleasing modern design
- Temperature range 40°C to 75°C at 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 S/Steel interior



### 900MM

**DHC7900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 900 X 680 X 1200MM |
| WEIGHT | : 122KG |
| CAPACITY | : 285LT |
| SHELVES | : 3 |

### 1200MM

**DHC7200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1200 X 680 X 1200MM |
| WEIGHT | : 139KG |
| CAPACITY | : 390LT |
| SHELVES | : 3 |

### 1500MM

**DHC7500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1500 X 680 X 1200MM |
| WEIGHT | : 157KG |
| CAPACITY | : 500LT |
| SHELVES | : 3 |

# FLOOR STANDING - HEATED CURVED

## FEATURES

- Temperature range 40°C to 75°C at 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 S/Steel interior
- Unit provided with two adjustable shelves



### 900MM
**DHC1900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 900 X 730 X 1200MM |
| WEIGHT | : 112KG |
| CAPACITY | : 225LT |
| SHELVES | : 3 |

### 1200MM
**DHC2200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1200 X 730 X 1200MM |
| WEIGHT | : 134KG |
| CAPACITY | : 310LT |
| SHELVES | : 3 |

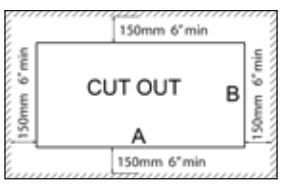
# COUNTERSUNK - HEATED CURVED

## FEATURES

- Counter top type can be fitted on or into counter
- Robust S/Steel outer body and interior
- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Unit provided with 1 adjustable shelf & fixed bottom shelf



WORKTOP CUT OUT




| Model | A | B |
|---|---|---|
| DHC0900 | 778 | 507 |
| DHC1200 | 1078 | 507 |

### 900MM
**DHC0900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 840 X 540 X 820MM |
| WEIGHT | : 46KG |
| CAPACITY | : 70LT |
| SHELVES | : 2 |

### 1200MM
**DHC1200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1140 X 540 X 820MM |
| WEIGHT | : 65KG |
| CAPACITY | : 94LT |
| SHELVES | : 2 |

**NOTE**

It is essential that the cabinet below the cut-out is well ventilated
Poor ventilation will affect the performance of the unit

# HEATED DISPLAY MERCHANDISER - COUNTERTOP CURVED

## FEATURES

- High power German supplied tangential fan blowers
- Removable top glass easy to clean
- 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



### 3 DIVISION
**HDM0003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 2.5kW |
| DIMENSIONS | : 1070 X 720 X 630MM |
| WEIGHT | : 70KG |
| DIVISIONS | : 3 |
| MAX INSERT DEPTH | : 100MM |

**NOTE**
Inserts sold separately



ANVIL

# HOT FOOD BAR CURVED

## FEATURES

- Counter top unit can be fitted on or into counter
- Robust S/Steel construction
- Specially designed element to ensure excellent heat distribution
- Illuminated via fluorescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- To be used with water

2 YEAR



### 3 DIVISION
**BMA4003**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.8kW |
| DIMENSIONS | : 1074 X 710 X 728MM |
| WEIGHT | : 95KG |
| DIVISIONS | : 3 |

**NOTE**
Inserts sold separately

# PIE WARMERS

## FEATURES

- Fixed front glass
- Rear hinged glass door
- 3 Shelves - 105MM spacing between shelves
- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C to 80°C





### MINI

**PWK0007**

PIE WARMER

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| DIMENSIONS | : 353 X 393 X 604MM |
| WEIGHT | : 13.7KG |
| CAPACITY | : Approx 12 standard size pies |

## 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 S/Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C to 80°C



### 640MM

**PWK0004**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1kW |
| DIMENSIONS | : 640 X 364 X 525MM |
| WEIGHT | : 23KG |
| CAPACITY | : Approx 30 standard size pies |

### 865MM

**PWK0005**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1kW |
| DIMENSIONS | : 865 X 364 X 525MM |
| WEIGHT | : 21KG |
| CAPACITY | : Approx 50 standard size pies |

# PIE WARMERS

## FEATURES

- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temperature range 50°C to 90°



### 660MM
**PWK0002-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.2kW |
| DIMENSIONS | : 660 X 483 X 620MM |
| WEIGHT | : 40KG |
| CAPACITY | : Approx 30 standard size pies |

### 900MM
**PWK0003-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.5kW |
| DIMENSIONS | : 873 X 483 X 590MM |
| WEIGHT | : 50KG |
| CAPACITY | : Approx 45 standard size pies |

### 1200MM
**PWK0006-R01**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.8kW |
| DIMENSIONS | : 1200 X 483 X 785MM |
| WEIGHT | : 72KG |
| CAPACITY | : Approx 60 standard size pies |





# GRAB AND GO

## FEATURES

- LED illumination for each shelf
- Unit fitted with 4 X shelves
- Digital temperature control powerful circulation fan ensures even shelf temperatures
- Unit fitted with castors for easy movement 2 with brakes
- Automatic defrost
- Night curtain



## COOLED

**GGC0001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.34kW |
| DIMENSIONS | : 494 X 674 X 1740MM |
| TEMPERATURE | : 2°C to 10°C |
| WEIGHT | : 96KG |
| CAPACITY | : 220LT |





# COUNTERSUNK - REFRIGERATED CURVED

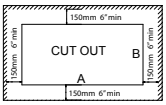
## FEATURES

- 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
- Tempered glass
- Grade 304 S/Steel interior
- Double glazed glass windows to prevent condensation

IMPROVED



WORKTOP CUT-OUT




| Model | A | B |
|---|---|---|
| DFC1900 | 778 | 507 |
| DFC2200 | 1078 | 507 |

### 900MM
**DFC1900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.28kW |
| DIMENSIONS | : 840 X 540 X 820MM |
| WEIGHT | : 66KG |
| CAPACITY | : 70LT |
| SHELVES | : 2 |

### 1200MM
**DFC2200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.4kW |
| DIMENSIONS | : 1140 X 540 X 820MM |
| WEIGHT | : 88KG |
| CAPACITY | : 94LT |
| SHELVES | : 2 |

# FLOOR STANDING - REFRIGERATED STRAIGHT

## 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
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation
- Castor wheels make the unit easy to move



### 900MM
**DFC7900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.62kW |
| DIMENSIONS | : 900 X 680 X 1200MM |
| WEIGHT | : 174KG |
| CAPACITY | : 285LT |
| SHELVES | : 3 |

### 1200MM
**DFC7200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.76kW |
| DIMENSIONS | : 1200 X 680 X 1200MM |
| WEIGHT | : 215KG |
| CAPACITY | : 390LT |
| SHELVES | : 3 |

### 1500MM
**DFC7500**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.92kW |
| DIMENSIONS | : 1500 X 680 X 1200M |
| WEIGHT | : 254KG |
| CAPACITY | : 500LT |
| SHELVES | : 3 |

NEW

# COUNTERTOP - CURVED

## FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- 2 Adjustable chrome plated shelves
- 4 Sided double tempered glass
- Sliding doors at back
- Maintenance free condenser
- Ventilated cooling system
- Automatic defrost



### 880MM
**DFC0880**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 880 X 568 X 686MM |
| WEIGHT | : 66KG |
| CAPACITY | : 136LT |
| TEMPERATURE | : 0°C to 12°C |
| REFRIGERANT | : R290/60G |





### 1220MM
**DFC1220**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1220 X 568 X 686MM |
| WEIGHT | : 92KG |
| CAPACITY | : 200LT |
| TEMPERATURE | : 0°C to 12°C |
| REFRIGERANT | : R290/70G |

# COUNTERTOP - STRAIGHT

## FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- 2 Adjustable chrome plated shelves
- 4 Sided double tempered glass
- Sliding doors at back
- Maintenance free condenser
- Ventilated cooling system
- Automatic defrost



### 880MM
**DFS0880**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 880 X 568 X 686MM |
| WEIGHT | : 66KG |
| CAPACITY | : 160LT |
| TEMPERATURE | : 0°C to 12°C |
| REFRIGERANT | : R290/60G |





### 1220MM
**DFS1220**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1220 X 568 X 686MM |
| WEIGHT | : 92KG |
| CAPACITY | : 242LT |
| TEMPERATURE | : 0°C to 12°C |
| REFRIGERANT | : R290/70G |

# FLOOR STANDING - REFRIGERATED CURVED

## 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
- LED illuminated shelf and base for perfect product presentation
- Grade 304 S/Steel interior
- Double glazed glass windows to prevent condensation
- Castor wheels make the unit easy to move



### 900MM
**DFC0900**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1kW |
| DIMENSIONS | : 900 X 730 X 1200MM |
| WEIGHT | : 163KG |
| CAPACITY | : 225LT |
| SHELVES | : 3 |

### 1200MM
**DFC1200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1.1kW |
| DIMENSIONS | : 1200 X 730 X 1200MM |
| WEIGHT | : 200KG |
| CAPACITY | : 310LT |
| SHELVES | : 3 |

# ICE CREAM FREEZER

## FEATURES

- 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 3.5LT storage pans
- Grade 304 S/Steel interior



### TABLE TOP - 1200MM
**ICF1200**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.5kW |
| DIMENSIONS | : 1200 X 540 X 790MM |
| WEIGHT | : 130KG |
| CAPACITY | : 5 X 3.5LT pans |

**NOTE**
Inserts Included

**OTHER ORDER CODES**
**ICE CREAM FREEZER INSERT**
**ICF1201**

# INGREDIENT/PIZZA - REFRIGERATED

## FEATURES

- Keeps food between 2°C and 10°C at 32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Sneeze guard glass for hygiene
- Low maintenance auto defrost function
- High quality digital set point controller



### 1400MM
**PIF1400**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.16kW |
| VOLTAGE | : 230V |
| DIMENSIONS | : 1400 X 350 X 440MM |
| WEIGHT | : 44KG |
| INSERTS | : 6 G/N ¼ inserts |

### 2000MM
**PIF2000**

**SPECIFICATIONS**

| | |
|---|---|
| POWER | : 0.16kW |
| VOLTAGE | : 230V |
| DIMENSIONS | : 2000 X 350 X 440MM |
| WEIGHT | : 53KG |
| INSERTS | : 9 G/N ¼ inserts |

**NOTE**
Inserts sold separately

# COLD FOOD BARS

## 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
- Temperature range 2°C to 6°C
- High quality watertight silent compressor with a ventilated dual condenser
- S/Steel and tempered glass design
- LED lighting system



### 6 INSERT - SILVER
**SDF5006**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1438 X 395 X 245MM |
| CAPACITY | : 6 PAN (GN1/3 X 40MM) |
| REFRIGERANT | : R134a |

**NOTE**
Inserts included



### 8 INSERT - SILVER
**SDF5008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 1788 X 395 X 245MM |
| CAPACITY | : 8 PAN (GN1/3 X 40MM) |
| REFRIGERANT | : R134a |

**NOTE**
Inserts included

**OTHER ORDER CODES**
**COLD FOOD BAR - THIRD INSERT**
**XSDF2015**

# COLD FOOD BARS - SQUARE

## FEATURES

- Built with double glazed glass
- Flat top surface tempered crystals to gain more workspace on top
- Double lighting
- Access height to work comfortably inside
- Easy-cleaning powerful evaporator
- Temperature range 2°C to 6°C



### 6 INSERT - BLACK
**SDF7006**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 1320 X 380 X 225MM |
| CAPACITY | : 6 INSERTS |

**NOTE**
Inserts included



### 8 INSERT - BLACK
**SDF7008**

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS | : 1680 X 380 X 225MM |
| CAPACITY | : 8 INSERTS |

**NOTE**
Inserts included



# AMBIENT

## FEATURES

- Rear sliding doors
- Tempered glass
- Supplied in knock down form
- Easy to assemble
- Glass protector profile



### SINGLE SHELF - MEDIUM
**NDC0001** - 920 X 330 X 215MM

### SINGLE SHELF - EXTRA LONG
**NDC1001** - 1200 X 330 X 215MM



### DOUBLE SHELF - SMALL
**NDC0003** - 555 X 390 X 375MM

### DOUBLE SHELF - MEDIUM
**NDC0002** - 920 X 330 X 315MM

### DOUBLE SHELF - EXTRA LONG
**NDC1002** - 1200 X 330 X 315MM



# CAKE DISPLAY FRIDGES



## FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable levelling feet
- Exterior and interior constructed from aluminium and S/Steel
- Double glazed windows with heater to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Designed for tropical conditions
- Interior illumination for perfect product presentation

## TABLE TOP ROTATING SHELVES

**CDF2000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.48KW |
| DIMENSIONS | : 524 X 449 X 1083MM |
| WEIGHT | : 60KG |
| CAPACITY | : 120LT |
| TEMPERATURE | : 2°C to 10°C at ambient temperature of 32°C |
| REFRIGERANT | : R134a |





## FLOOR STANDING

**CDF2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.57KW |
| DIMENSIONS | : 650 X 650 X 1790MM |
| WEIGHT | : 110KG |
| CAPACITY | : 500LT |
| TEMPERATURE | : 2°C to 10°C at ambient temperature of 32°C |
| REFRIGERANT | : R134a |

# Buffetware & Serveware

Enhance any dining presentation with our ranges from world class brands such as Tiger, Infinity and Efay. Our ranges offer both contemporary and classic designs that are beautiful and functional.

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# 5 Reasons Why

TIGERHOTEL®

- High quality buffetware since 1996
- Designed, engineered and manufactured through quality control
- Parts are repairable and replaceable
- Highest quality S/Steel material & exceeds all rigid quality standards
- Extensive references with prestigious clients

Infiniti

- Durable 18/10 S/Steel for long term use
- Long established brand with the latest innovations
- Highest quality and sophisticated design
- Provider of professional equipment for hotels and the catering industry
- Spare parts availability is our priority

Global S.A.

- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigor of a commercial kitchen
- Continuous improvement and expansion of the range

Efay®

- 30 years of experience in buffetware and servingware
- High-quality materials
- Food safety
- High durability
- Stackability

Electro Chef

- Trusted quality and value
- A wide variety of options
- Products that offer confidence to any establishment
- Functional products with modern designs
- Continuous range expansion to meet changing needs

# CHAFING DISHES

## EURI



### ROUND ROLL TOP

**CRE0001**

DIMENSIONS : 515 X 497 X 468MM
CAPACITY : 6LT

Warm | Dripless | Hydraulic motion



### RECTANGULAR ROLL TOP

**CDE0008**

DIMENSIONS : 667 X 488 X 452MM
CAPACITY : 8LT

Warm | Dripless | Hydraulic motion

## IBIS



### ROUND ROLL TOP

**CRI0002**

DIMENSIONS : 515 X 518 X 470MM
CAPACITY : 6LT

Warm | Dripless | Hydraulic motion | Stackable



### RECTANGULAR ROLL TOP

**CDI0008**

DIMENSIONS : 667 X 485 X 452MM
CAPACITY : 8LT

Warm | Dripless | Hydraulic motion | Stackable



STACKABLE UP TO 5 CHAFERS



STACKABLE UP TO 5 CHAFERS

**NOTE**

Euri and ibis heating elements - refer to page 342





# CHAFER STACKING TROLLEY

## FEATURES

- Stacks 5 chafers on each side in total 10 chafers



### TROLLEY - IBIS
**CST1001**
980 X 695 X 1546MM

### STACKING TROLLEY PVC COVER IBIS
**STC1000**

**NOTE**
Chafers not included



STACKABLE UP TO 5 CHAFERS

# EURI/IBIS ACCESSORIES



### INSERT ROUND
**IRP0388**
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 5LT



### INSERT ROUND 2 DIV
**IRP1388**
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 4LT



### INSERT ROUND
**IRS0350**
S/STEEL
DIMENSIONS : 383 X 66MM
CAPACITY : 6LT



### INSERT ROUND HALF
**IRS1387**
S/STEEL - 2 PIECE/SET
DIMENSIONS : 385 X 68MM
CAPACITY : 2.7LT



### ELECTRIC HEATER PLATE
**CDE0003**
DIGITAL CONTROLLER
AND TEMPERATURE SENSOR
VOLTAGE : 230V
POWER : 470W
DIMENSIONS : 235 X 200 X 37MM

**NOTE**
Compatible with oblong and round
Roll top chaffing dishes - refer to page 341



# INDUCTION CHAFING DISHES - WITH GLASS LID
# SMART W



## ROUND
**CIR2065**
DIMENSIONS : 440 X 490 X 195MM
CAPACITY : 6.5LT

Warm | Dripless | Hydraulic motion | 100.000 open close



## STAND ROUND
**CIS1002**
350 X 440 X 140MM

**NOTE**
Burner included



## SQUARE
**CIS1055**
DIMENSIONS : 410 X 440 X 180MM
CAPACITY : 5.5LT

Warm | Dripless | Hydraulic motion | 100.000 open close



## STAND SQUARE
**CIS1003**
**405 X 455 X 140MM**

**NOTE**
Burner included



## RECTANGULAR
**CIR0008**
DIMENSIONS : 581 X 435 X 210MM
CAPACITY : 8LT

Warm | Dripless | Hydraulic motion | 100.000 open close



## STAND RECTANGULAR
**CIS1004**
565 X 440 X 140MM

**NOTE**
Burner included



**OTHER ORDER CODES**
**SERVING SPOON HOLDER**
**CIS0001**

**NOTE**
Spoon not included






18/10

# URN
# SMART W



## SOUP URN WITH GLASS LID
**SSU0010**
DIMENSIONS : 474 X 434 X 303MM
CAPACITY : 10LT

100.000 open close · Induction compatible · Warm · Hydraulic motion · Dripless



## ROUND STAND
**SRS0002**
300 X 420 X 140MM

**NOTE**
Including burner

# INDUCTION CHAFING DISHES
# SMART



## ROUND WITH GLASS LID
**CIR0065**
DIMENSIONS : 435 X 505 X 202MM
CAPACITY : 6.5LT

Warm · Dripless · Hydraulic motion

**NOTE**
Spoon holder optional



## STAND ROUND
**CIS0002**
410 X 295 X 150MM

**NOTE**
Burner included

## SERVING SPOON HOLDER
**CIR0001**



## SQUARE WITH GLASS LID
**CIS0055**
DIMENSIONS : 453 X 407 X 195MM
CAPACITY : 5.5LT

Warm · Dripless · Hydraulic motion

**NOTE**
Spoon holder optional



## STAND SQUARE
**CIS0003**
415 X 353 X 150MM

**NOTE**
Burner included

## SERVING SPOON HOLDER
**CIS1001**



# INDUCTION CHAFING DISHES
# T-COLLECTION



## SQUARE WITH GLASS LID
**CIS3055**
S/STEEL
DIMENSIONS : 395 X 429.5 X 176.5MM
WEIGHT : 7.5KG
CAPACITY : 5.5LT

Warm Dripless Free stop hinge



## SQUARE STAND
**CIS1005**
S/STEEL
DIMENSIONS : 465 X 372 X 251MM
WEIGHT : 3.92KG

**NOTE**
Magnetic burner included



## ROUND WITH GLASS LID
**CIR3065**
S/STEEL
DIMENSIONS : 420 X 484.5 X 155.5MM
WEIGHT : 7.6KG
CAPACITY : 6LT

Warm Dripless Free stop hinge



## ROUND STAND
**CIS1006**
S/STEEL
DIMENSIONS : 500 X 456 X 244MM
WEIGHT : 3.8KG

**NOTE**
Magnetic burner included



## MAGNETIC INDUCTION LID
**MID1000**
FOR IWR0001



## INDUCTION WARMER
**IWR0001**
200W



# SMART W/SMART/T-COLLECTION ACCESSORIES



### INSERT ROUND
**IRP0388**
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 5LT



### INSERT ROUND 2 DIV
**IRP1388**
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 4LT



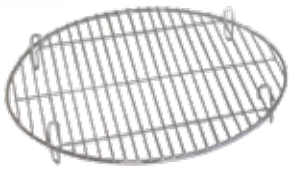
### INSERT ROUND
**IRS0350**
S/STEEL
DIMENSIONS : 383 X 66MM
CAPACITY : 6LT



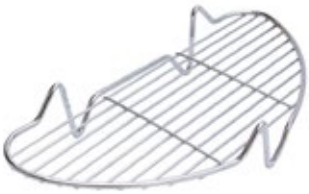
### INSERT ROUND 1/2 LARGE
**IRS1387**
S/STEEL - 2 PIECE/SET
DIMENSIONS : 385 X 68MM
CAPACITY : 2.7LT



### INSERT GN2/3 FOOD PAN
**FPI0001**
S/STEEL : GN2/3
DIMENSIONS : 335 X 325 X 65MM
CAPACITY : 5.5LT



### DRAINAGE GRID ROUND
**DGR0310**
310MM



### DRAINAGE GRID ROUND 1/2
**DGR0155**
S/STEEL



### DRAINAGE GRID GN2/3
**DGR0001**
S/STEEL



### FUEL HOLDER
**FHC0001**
S/STEEL





# INDUCTION HOB AND STANDS

NEW



Electro Chef

## TOUCH PANEL
**IHT1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 1kW |
| DIMENSIONS | : 355 X 355 X 78MM |
| WEIGHT | : 10KG |

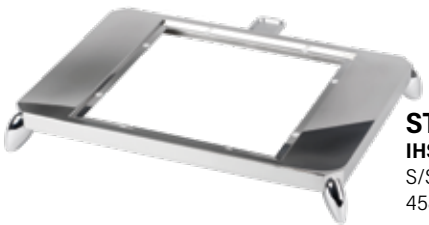


## NON-SLIP SILICONE PAD
**ASP0001**

| | |
|---|---|
| DIMENSIONS | : 265MM |
| COATING FRONT | : Front: Silky coating<br>: Matte embossed soft finishing |



## STAND SQUARE
**IHS1001**
S/STEEL
417 X 459 X 85MM



## STAND RECTANGULAR
**IHS1002**
S/STEEL
458 X 576 X 84MM





# INDUCTION WARMER AND STAND



## MULTI STAND - SQUARE
**CST0001**
DIMENSIONS : 360 X 360 X 174MM
WEIGHT : 3.95KG

**NOTE**
Induction warmer not included



## CHAFER SPRING HEATER
**CSH0001**
VOLTAGE : 220 - 230V
POWER : 400W



## INDUCTION WARMER
**IWR0001**
200W



18/10

# MINI SAUCE/CHAFING DISH



## MINI ODIN
**CDM0002**
DIMENSIONS : 235 X 235 X 310MM
CAPACITY : 800ML

**NOTE**
Porcelain tray included





## INSERT ROUND MINI PORCELAIN
**IRM0208**
DIMENSIONS : 208MM
CAPACITY : 800ML

# RECTANGULAR COMPLETE MODULAR DOMINO



### COLD DISPLAY STAND
**DCD2002**
615 X 350 X 103MM

**NOTE**
Includes 2 X ice packs



### BREAD CUTTING BOARD ON STAND
**DBC0001**
615 X 350 X 116MM



### BREAD BASKET COMPLETE
**DBB0001**
615 X 355 X 297MM



### BREAD BASKET
**DBB0004**
490 x 305 x 100MM



### DOME COVER POLYCARBONATE
**DCP0002**
575 X 355 X 216MM



### COLD DISPLAY AND COVER
**DCD1001**
615 X 355 X 297MM

**NOTE**
Includes 2 X ice packs



### ICE PACK
**CDI1001**
255 X 200MM



### DISH STAND GN1/1 RECTANGULAR
**DDS1010**
S/STEEL
615 X 350 X 101MM





# MODULAR BUFFET SYSTEM ACCESSORIES
# DOMINO



**DISH STAND ROUND**
**DDS0250**
250 X 250 X 103MM
**DDS0350**
350 X 350 X 103MM





**EXTENDIBLE LEGS**
**DEL0004**
4 PIECE SET



**INSERT ROUND**
**IRP0328**
PORCELAIN
DIMENSIONS : 328 X 70MM
CAPACITY : 3.5LT



**WOODEN TRAY ROUND**
**DWT0350**
350MM



**INSERT ROUND - 2 DIV**
**IRP1388**
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 4LT



**MARBLE TRAY ROUND**
**DMT0350**
350MM



# MODULAR BUFFET SYSTEM ACCESSORIES
# DOMINO



**WOODEN TRAY GN 1/1 RECTANGULAR**
**DWT0550**
527 X 321 X 28MM



**BREAD CUTTING BOARD RECTANGULAR**
**DBC0002**
526 X 325 X 28MM



**TRAY DISPLAY GN1/1**
**CDT0025**
500 X 306 X 33MM



**TRAY DISPLAY GN1/2**
**CDT1025**
252 X 306 X 33MM



**DISPLAY TRAY GN1/1 RECTANGULAR**
**CDT0001**
S/STEEL
526 X 325 X 16MM



**MARBLE TRAY GN1/1 RECTANGULAR**
**DMT0550**
525 X 325 X 22MM

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# MODULAR BUFFET SYSTEM
# DOMINO



**JUICE DISPENSER**
**DJD0035**
DIMENSIONS : 250 X 330 X 434MM
CAPACITY : 3.7LT



**MILK DISPENSER**
**DMD0005**
DIMENSIONS : 250 X 324 X 458MM
CAPACITY : 5LT



**CEREAL DISPENSER SINGLE**
**DCD0037**
DIMENSIONS : 250 X 264 X 621MM
CAPACITY : 3.7LT



# COLD DISPLAYS



**SWATCH**
**CDU0001**
S/STEEL
POLYCARBONATE, COVER
608 X 433 X 284MM

**NOTE**
Includes 2 X ice packs



**HI-LINE**
**CDU0002**
S/STEEL
POLYCARBONATE, COVER
596 X 416 X 285MM

**NOTE**
Includes 2 X ice packs



**ICE PACK**
**CDI1001**
250 X 200 X 30MM

# COLD DISPLAY ACCESSORIES



**DOME COVER POLYCARBONATE**
**DCP0002**
575 X 354 X 217MM



**DISPLAY TRAY RECTANGULAR GN1/1**
**CDT0001**
S/STEEL
526 X 325 X 16MM



**PORCELAIN TRAY DISPLAY GN1/1**
**CDT0025**
500 X 306 X 33MM



**PORCELAIN TRAY DISPLAY GN1/2**
**CDT1025**
252 X 306 X 33MM



# MODULAR BUFFET SYSTEM ACCESSORIES
# DOMINO



### HEATING LAMP WITH CLAMP
**DHL1000**
176 X 350 X 657MM

**NOTE**
Bulb not included
Refer to page 371 for bulbs



### FOOD TAG - TWIN ARM
**FTT0150**
S/STEEL
157MM



### MR TAG
**MTS0012**
S/STEEL
120MM



### SERVING FORK
**DSF0260**
280MM

### SERVING SPOON
**DSS0260**
280MM



18/10

# INDUCTION CHAFING DISHES
# ARTISAN COLLECTION



INDUCTION BOTTOM

## SQUARE
**CIS4045**
WITH WOODEN HANDLE
ALUMUNIUM BODY
DIMENSIONS : 460 X 280 X 206MM
CAPACITY : 4.5LT



PARKED POSITION

## ROUND
**CIR4045**
WITH WOODEN HANDLE
ALUMUNIUM BODY
DIMENSIONS : 449 X 330 X 209MM
CAPACITY : 4.5LT



## INSERT SQUARE PAN
**ISS0003**
S/STEEL
DIMENSIONS : 340 X 66 X 65MM
CAPACITY : 4.5LT



## INSERT ROUND PAN
**IRS0002**
S/STEEL
DIMENSIONS : 328 X 66MM
CAPACITY : 4.5LT



# DISPENSERS

## ODIN



**JUICE 3.7LT**
**JDO0037**
325 X 200 X 460MM



**JUICE 7LT**
**JDO0007**
325 X 195 X 560MM



**MILK WITH ICE CORE 5LT**
**MDO0005**
325 X 200 X 430MM



## EURI



**JUICE 7LT**
**JDE0007**
285 X 285 X 590MM

**OTHER ORDER CODES**
**DRIP TRAY**
**XJDO0003**





**COFFEE URN 12LT**
**CUE0012**
315 X 315 X 575MM

**OTHER ORDER CODES**
**DRIP TRAY**
**XJDO0003**



## WOODEN BASE



**MILK 5LT**
**MDR0005**
335 X 192 X 460MM



**JUICE 3.8LT**
**JDR0038**
344 X 223 X 490MM

# CEREAL DISPENSERS



**SINGLE**
**CDS0037**
S/STEEL
POLYCARBONATE CYLINDER
DIMENSIONS : 265 X 200 X 595MM
CAPACITY : 3.7LT



**DOUBLE**
**CDD0074**
S/STEEL
POLYCARBONATE CYLINDER
DIMENSIONS : 215 X 310 X 595MM
CAPACITY : 7.4LT



**TRIPLE**
**CDT0011**
S/STEEL
POLYCARBONATE CYLINDER
DIMENSIONS : 265 X 265 X 595MM
CAPACITY : 11LT

# FRUIT DISPENSER



**SWIVEL**
**FDS0001**
S/STEEL
DIMENSIONS : 328 X 565MM



# TEA URN
# SAMOVAR

## FEATURES

- Professional and elegant Samovar made of high quality S/Steel
- 5LT water container & 1.3LT teapot with tea strainer mirror gloss exterior, satined interior
- A heating element with 2 heating coils (1.3kW and 0.5kW)
- High energy efficiency thanks to automatic deactivation of the 1.3kW heating coil once the boiling point is reached 0.5kW heating coil allows continuous holding at 98°C
- Infinitely adjustable thermostat
- Safety plus because of its overheating and dry running protection
- Suitable for commercial or continuous use



### ELECTRIC
**STU0005**
VOLTAGE : 220V
POWER : 1.8kW

**OTHER MODELS ARE AVAILABLE**
3LT to 15LT capacity S/Steel or gold finish

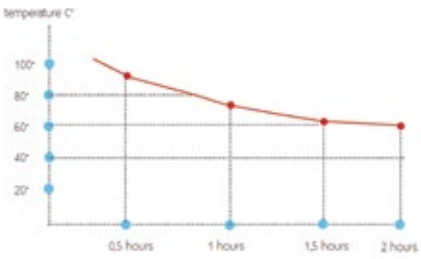


# VACUUM THERMO JUGS



Warm Cool No sweat

### HOT/COLD
**JVT0400** - 400ML
**JVT0700** - 700ML
**JVT1000** - 1000ML
**JVT1500** - 1500ML






# TREASURE STAND SET

## FEATURES

- S/Steel spiral stands with solid wood base - with back marble laminate
- 3 Changeable heights for multiple display options
- 36 Shooter glasses - excluded



### COMPLETE
**TSS0001**
- BASE STAND : 400 X 400 X 55MM
- SPIRAL STAND X 12 - 18CM
- SPIRAL STAND X 12 - 24CM
- SPIRAL STAND X 12 - 30CM

**NOTE**
Glasses not included



### SHOOTER GLASS
**BR1.57110**
7ML (48)
**BR1.69249**
44ML (48)

18/10

# STANDS - S/STEEL



**FRUIT**
**FTS0001**
1-TIER
D325 X H200MM



**FRUIT**
**FTS0003**
3-TIER
D375 X H530MM



**PASTRY**
**PTS0003**
3-TIER
D438 X H495MM



**CAKE**
**TCS0027**
3-TIER
256 X 256 X 421MM

**NOTE**
27CM plates not included

## CONDIMENT SET



**CSS4000**
360 X 110 X 107MM

**NOTE**
Includes 4 X jars, 4 X spoons and 1 X tray

## PUNCH BOWL



**20LT**
**PBS0020**
446 X 276MM

# T-COLLECTION - STEP RISERS - BRONZE

NEW



**VINTAGE**
**TSR0012**
530 X 162 X 103MM



**VINTAGE - TYPE 1**
**TSR0005**
325 X 265 X 103MM



**VINTAGE - TYPE 2**
**TSR0010**
355 X 265 X 253MM



**VINTAGE - INCLINED**
**TSR0013**
530 X 162 X 162MM



**VINTAGE - INCLINED**
**TSR0006**
325 X 265 X 197MM



VINTAGE DESIGN PREMIUM QUALITY

**VINTAGE THREE STEP**
**TSR0003**
590 X 325 X 403MM



# WOOD TRAYS - GRAY ASH

STACKABLE

NEW



**WDT0040**
530 X 325 X 40MM

NEW



**WDT0016**
530 X 162 X 40MM

NEW



**WDT4000**
325 X 265 X 40MM



# COLD DISPLAYS



**WOOD - GN1/1**
**CDT0004**
530 X 325 X 160MM

**NOTE**
Includes 2 X ice packs



**WOOD - GN 1/2**
**CDT0010**
337 X 295 X 202MM

**NOTE**
Includes 1 X ice packs



**ACRYLIC - GN 1/2**
**CDT0013**
337 X 295 X 202MM

**NOTE**
Includes 1 X ice packs



# LUCITE TRAYS - ICE WHITE



**TLT0530**
530 X 325 X 75MM




**TLT0325**
325 X 265 X 75MM





NEW 18/10

# CEREAL DISPENSER CONTAINERS



### THREE PIECE
**CDT0003**
DIMENSIONS : 530 X 162 X 278MM
WEIGHT : 3.95KG
CAPACITY : 2LT X 3 (6LT)



### THREE STEP
**MDT0005**
DIMENSIONS : 404 X 137 X 433MM
CAPACITY : 2LT X 3 (6LT)



### SINGLE ASH WOOD BASE BRONZE
**CDT0006**
DIMENSIONS : 160 X 217 X 633MM
CAPACITY : 3LT

# JUICE DISPENSER



COOL bpafree

### SQUARE
**JDS0007**
DIMENSIONS : 286 X W392 X 399MM
WEIGHT : 5.55KG
CAPACITY : 7LT

# T-COLLECTION CEREAL SPOON AND CONTAINER



### CONTAINER WITH COVER
**CCC0002**
2LT



### SPOON
**CSP0002**

# HEATING LAMP STAND



### GOOSENECK 2-LIGHT VINTAGE
**HLT0760**
VOLTAGE : 230V
POWER : 250W
DIMENSIONS : 304 X 474 X 761MM

**NOTE**
Bulb not included
Refer to page 371 for bulbs



NEW

# ROOM SERVICE TROLLEY AND HOT FOOD WARMER

## FEATURES

- Melamine coated polywood
- Coated foldable legs
- Tip-up and stackable structure
- Room service trolley that allows for 2 hot boxes
- Can double stack food warmer



### ROOM SERVICE TROLLEY ROYAL

**RST2002**

1060 X 908 X 750MM





### HOT FOOD WARMER S/STEEL

**HFW1001**

| | |
|---|---|
| VOLTAGE | : 230V |
| DIMENSIONS | : 380 X 370 X 480MM |
| TEMPERATURE | : MAX 70˚C |



18/10

# CHAFING DISHES - ROLL TOP

## FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with S/Steel 65MM insert, water pan and holder for Global Chafing Fuel
- Clutch system prevents unexpected lid closure
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Water return - water channel on the lid directs condensation into the water pan

## CLASSIC



**ROUND**
**CRI1380**
495 X 520 X 480MM



**RECTANGULAR**
**CRI1002**
700 X 525 X 470MM



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

## CONTEMPORARY



**ROUND WITH WATER CHANNEL**
**CRI0381**
495 X 520 X 455MM



**RECTANGULAR WITH WATER CHANNEL**
**CRI0005**
690 X 510 X 455MM



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



# INSERTS FOR CHAFING DISHES - ROUND



**HALF**
**IIR1380**
S/STEEL
190 X 65MM



**FULL**
**IIR0380**
S/STEEL
380 X 65MM

**NOTE**
Gastronorm porcelain and S/Steel inserts fit Infiniti chafers perfectly

# CHAFING DISH ELEMENTS

## FEATURES

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



**ROUND**
**CDB0004**
0.55kW



**RECTANGULAR**
**CDB0003**
0.6kW



# SOUP TUREENS

18/10

## FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Sleek and elegantly designed S/Steel handles
- 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
- Unit comes with a holder for chafing fuel



**CLASSIC 10LT**
**STI1010**



**CONTEMPORARY 10LT**
**STI0010**

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

18/10

# COFFEE URNS

## FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes with a holder for chafing fuel
- Completely detachable faucet
- Two way heating, fuel or heating element
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Features all S/Steel faucet, which is NSF listed and lead cadmium free



**CLASSIC 6LT**
**CUI1006**



**CONTEMPORARY 6LT**
**CUI0006**

**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.

# JUICE DISPENSERS

## FEATURES

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



**CLASSIC 7LT**
**JDI1007**



**CONTEMPORARY 7LT**
**JDI0007**

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

# CEREAL DISPENSER

## FEATURES

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



**7LT**
**CDI0007**

# MILK PAIL

## FEATURES

- Heavy gauge 18/10 S/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



**5LT**
**MPI0005**

**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 S/Steel
- Polished mirror finish that is maintenance free



**WITH RIM**
**PBI0015**
15LT

# CONFECTIONARY FUNNEL

## FEATURES

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



pujadas

**WITH STAND**
**ICF0001**

18/10

# ICE BUCKETS

### FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service



**DOUBLE WALL**
**IBI0012**
1.2LT

### FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



**1 BOTTLE**
**IBI0048**
4.8LT

**2 BOTTLES**
**IBI0065**
6.5LT

# ICE BUCKET STANDS

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



**ISI0196** - 198MM
**ISI0220** - 220MM

# VINEGAR AND OLIVE OIL SET

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



**IVO0001**

**NOTE**
Available on request only

# JAM/CONDIMENT STATION

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



**CLASSIC**
**IJS0003**
280ML
492 X 120 X 163MM

# SNACK TRAY

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



**3 PIECE**
**ISN0001**
177 X 190 X 58MM

**NOTE**
Available on request only

# DOME CLOCHES

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



**IDC0210** - 210MM
**IDC0252** - 252MM

**NOTE**
Available on request only

# STANDS

## FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish



## CAKE STAND BRISTOL
**CSB0306** - 306MM TRAY
**CSB0355** - 355MM TRAY

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



## TEA STAND BRISTOL 3 TIER
**TSB0003** - 140MM TRAYS
**TSB1003** - 230MM TRAYS



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



## JAM/HONEY STAND
**IJS0001**

**NOTE**
Stand only

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



## TABLE NO. STAND
**ITS0060** - 60MM
**ITS0190** - 190MM
**ITS0290** - 290MM

18/10

# HOLLOWARE

## FEATURES

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

## VIENNA



**COFFEE POT**
**CPV0500** - 500ML
**CPV0900** - 900ML



**TEA POT**
**TPV0600** - 600ML
**TPV0900** - 900ML



**CREAM JUG**
**CJV0150** - 150ML
**CJV0230** - 230ML

**WATER PITCHER**
**WPV1600** - 1600ML



**SUGAR BOWL**
**SBV0280** - 280ML



## BRISTOL



**CREAM JUG WITH LID**
**CJB1230** - 230ML



**TEA POT**
**TPB2600** - 600ML
**TPB1200** - 1200ML



**CREAM JUG**
**CJB1150** - 150ML



**SUGAR BOWL**
**SBB0230** - 230ML



# TRAYS RECTANGULAR



## VIENNA
**TRV0458** - 573 X 333MM
**TRV0558** - 686 X 425MM
**TRV0656** - 790 X 501MM

# BUTTER BELL

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

NEW



## WITH PORCELAIN HOLDER
**IBB0090** - 90MM

**OTHER ORDER CODES**
**PORCELAIN HOLDER**
**XIBB0090** - 90MM

# CROISSANT WARMER

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



## REVOLVING
**CWI0001**

**NOTE**
Available on request only



# CARVERY STATION

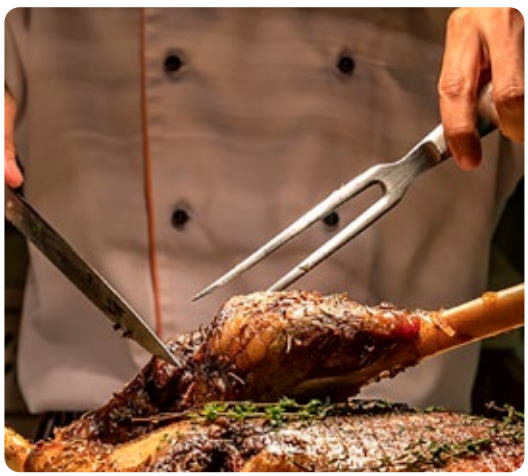
## FEATURES
- Power: 220V
- 18/10 S/Steel
- Easy lamp positioning with pivoting arms and thumb screw adjustments
- Dual and tri-lamp, removable base and reversible marble cutting board



## 2 LIGHT
**IHL0002**
610 X 456 X 710MM

**OTHER ORDER CODES**
**BROWN GRANITE CARVING BOARD**
**IHL1003**

**NOTE**
Available on request only
Globe not included
Refer to page 371 for globes



# DECORATIVE FOOD DISPLAY LAMPS



## MATTE BLACK
**DDL1000**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.25kW |
| DIMENSIONS | : 320 X 320 X 340MM |
| WEIGHT | : 1.5KG |

## MATTE SILVER
**DDL1001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.25kW |
| DIMENSIONS | : 320 X 320 X 340MM |
| WEIGHT | : 1.5KG |

**NOTE**
Bulb not included



**OTHER ORDER CODES**
FOR GENERAL LIGHTING
**LAMP R63 SPOTLIGHT 8W E27**
**XULM0003**

NEW



## COPPER
**DDL1002**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.25kW |
| DIMENSIONS | : 320 X 320 X 340MM |
| WEIGHT | : 1.5KG |

**NOTE**
Bulb not included

Salvadore

# HEATED FOOD DISPLAY STATION

## FEATURES
- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated S/Steel base, with thermostat control
- Fitted with acrylic sneeze guard on both sides

IMPROVED



## 2 LIGHT - WITH HEATED BASE
**CSS2001**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.75kW |
| DIMENSIONS | : 900 X 752 X 491MM |

**NOTE**
Includes 2 X 0.175kW PAR 38 infrared globe
Includes 0.4kW Heating element in the base food pans sold separately
Bulbs not included

**OTHER ORDER CODES**
**INFRARED GLOBE - 0.175kW**
**XCSS0006**

NEW 18/10

# INDUCTION CHAFING DISHES WITH GLASS LID
# LUXELINE

## FEATURES

- Hydraulic lid mechanism
- 3 Layer induction base
- Adjustable level support to ensure unit sits level
- Removable lid
- Universal heating compatibility with induction, fuel, and electric elements
- Condensation flows into the grove of the water pipe



### SQUARE

**CDI2002**
S/STEEL
DIMENSIONS : 405 X 480 X 170MM
INSERT SIZE : GN2/3 INSERT
CAPACITY : 6LT
LID : GLASS PANEL

**NOTE**
Stand sold separately

**OTHER ORDER CODE**
**SQUARE STAND**
**CDI2012**
470 X 370 X 235MM



### ROUND

**CDI2003**
S/STEEL
DIMENSIONS : 445 X 550 X 170MM
INSERT SIZE : 380MM INSERT
CAPACITY : 6LT
LID : GLASS PANEL

**NOTE**
Stand sold separately

**OTHER ORDER CODE**
**ROUND STAND**
**CDI2013**
455 X 455 X 235MM



### RECTANGULAR

**CDI2001**
S/STEEL
DIMENSIONS : 585 X 490 X 170MM
INSERT SIZE : GN1/1 INSERT
CAPACITY : 9LT
LID : GLASS PANEL

**NOTE**
Stand sold separately

**OTHER ORDER CODE**
**RECTANGULAR STAND**
**CDI2011**
620 X 375 X 235MM



# INDUCTION CHAFING DISHES WITH GLASS LID
# CHEFLINE



## SQUARE
**CDS4000**
S/STEEL
INSERT SIZE : GN2/3 INSERT
CAPACITY : 5.5LT
LID : GLASS PANEL

**NOTE**
Stand sold separately

**OTHER ORDER CODE**
**SQUARE STAND**
**CDS4001**



## ROUND
**CDS4100**
S/STEEL
INSERT SIZE : 380MM INSERT
CAPACITY : 6LT
LID : GLASS PANEL

**NOTE**
Stand sold separately

**OTHER ORDER CODE**
**ROUND STAND**
**CDS4101**



## RECTANGULAR
**CDS4200**
S/STEEL
INSERT SIZE : GN1/1 INSERT
CAPACITY : 9LT
LID : GLASS PANEL

**NOTE**
Stand sold separately

**OTHER ORDER CODE**
**RECTANGULAR STAND**
**CDS4201**



# INDUCTION WARMER

## 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

## FEATURES
- Complete (1MM) 304 S/Steel with polished finish
- Non slip feet



## SINGLE
**IND0002**

**SPECIFICATIONS**
VOLTAGE : 230V
POWER : 2kW
DIMENSIONS : 302 X 372 X 77MM
WEIGHT : 3.2KG



## INDUCTION STAND
**IHS1000**

**SPECIFICATIONS**
DIMENSIONS
OUTER : 475 X 400 X 85MM
INNER : 300(W) X 370MM(L)

**NOTE**
Compatible with IND0002

# ROLLTOP CHAFING DISHES
# GLASS LID

Polished finish. Roll back lid. Comes standard with burner holders and water pan. 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 page 376 for order codes and sizes.



## RECTANGULAR
**CDS2001**

| | |
|---|---|
| DIMENSIONS | : 660 X 480 X 420MM |
| INSERT SIZE | : 495 X 295 X 65MM |
| CAPACITY | : 8.5LT |

**NOTE**
Element not included

**OTHER ORDER CODES**
**RECTANGULAR ELEMENT**
**CDB0003**



## ROUND
**CDS2002**

| | |
|---|---|
| DIMENSIONS | : 520MM |
| INSERT SIZE | : 355 X 65MM |
| CAPACITY | : 6.8LT |

**NOTE**
Element not included

**OTHER ORDER CODES**
**ROUND ELEMENT**
**CDB0004**

# DELUXE

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 page 376 for order codes and sizes.



## RECTANGULAR
**CDS0007**

| | |
|---|---|
| DIMENSIONS | : 630 X 360 X 400MM |
| INSERT SIZE | : 530 X 315MM |
| CAPACITY | : 7.5LT |



## ROUND
**CDS0005**

| | |
|---|---|
| DIMENSIONS | : 460MM |
| INSERT SIZE | : 380MM |
| CAPACITY | : 6.8LT |

# REGULAR

Polished finish. Roll back lid. Comes standard with burner holders. Opens to 180˚.
For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



## RECTANGULAR
**CDS1006**

| | |
|---|---|
| DIMENSIONS | : 630 X 370 X 400MM |
| INSERT SIZE | : 530 X 325MM |
| CAPACITY | : 7.5LT |



## ROUND
**CDS1007**

| | |
|---|---|
| DIMENSIONS | : 460MM |
| INSERT SIZE | : 380MM |
| CAPACITY | : 6.8LT |

# CHAFING DISHES POLISHED

Comes standard with burner holders. Create an elegant buffet setting with the mirror polished chafer.
Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



**RECTANGULAR**
**CDS1000**
DIMENSIONS : 610 X 350 X 330MM
INSERT SIZE : 530 X 325MM
CAPACITY : 9LT



**ROUND**
**CDS1001**
DIMENSIONS : 330MM
CAPACITY : 3.7LT

# CHAFING DISH - 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 to page 376 for order codes and sizes.



**GLASS LID**
**CDS1004**
DIMENSIONS : 350MM
CAPACITY : 3.7LT

# SOUP STATION



**9LT**
**CDS1003**
DIMENSIONS : 300MM
CAPACITY : 9LT

# INSERTS FOR CHAFING DISHES PORCELAIN

## FEATURES

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

## BLACK

NEW



**GN1/1**
**IFP2065**
65MM



**GN1/2**
**IHP2065**
65MM



**GN1/3**
**ITP2065**
65MM

## WHITE

NEW



**GN1/1**
**IFP1065**
65MM



**GN1/1**
**IFP1165**
65MM
2 DIVISION



**GN2/3**
**ITP1165**
65MM



**GN1/2**
**IHP1065**
65MM



**GN1/3**
**ITP1065**
65MM

# SOUP KETTLES

## FEATURES

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



### S/STEEL 5.7LT
**SKD1004**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.3kW |



### S/STEEL 11LT
**SKD1008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.8kW |
| TOP DIAMETER | : 270MM |
| MIDDLE DIAMETER | : 215MM |
| BOTTOM DIAMETER | : 235MM |
| HEIGHT | : 365MM |



### BLACK 11LT
**SKD0008**

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE | : 230V |
| POWER | : 0.8kW |
| TOP DIAMETER | : 270MM |
| MIDDLE DIAMETER | : 215MM |
| BOTTOM DIAMETER | : 235MM |
| HEIGHT | : 365MM |



# CHAFING FUEL

## FEATURES

- Is the ideal heat source for all chafers
- Burns for over 2½ hours, depending on environment
- Will not discolour the chafers as it burns with a clean blue flame
- Spill resistant



### METHANOL
**CFA0001**
24 X 200G



### METHANOL
**CFA0003**
4 X 5LT

NEW



### REFILL BAG METHANOL
**CFA0005**
4 X 5LT

# BURNER



### HOLDER
**CDB0002**

# JUICE DISPENSERS



**6LT**
JDS7001



**6LT X 2**
JDS7002



**8LT**
JDS8001



**8LT X 2**
JDS8002



# CEREAL DISPENSERS



**8LT**
CDS5001



**8LT X 2**
CDS5002

# DISPLAYWARE - STEP RISERS - ABS BLACK

## 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



**3 STEPS**
**SRA0003**
600 X 750 X 95MM



**2 STEPS**
**SRA0002**
600 X 750 X 95MM

# DISPLAYWARE - ABS



**LID**
**INH4007**
320 X 260MM

**SALADWARE DELI DISH**
**DDS0001**
320 X 260 X 60MM



**LID**
**SBL0215**
215 X 215MM

**SALADWARE SALAD BOWL**
**SBS0003**
215 X 215 X 65MM



**LID**
**INF4006**
525 X 325MM

**SALADWARE MARINADE DISH**
**MDS0002**
2 DIVISION
525 X 325 X 60MM



**LID**
**INH4007**
320 X 260MM

**SALADWARE - DELI DISH**
**DDS0002**
2 DIVISION
320 X 260 X 60MM



**LID**
**INF4006**
525 X 325MM

**SALADWARE MARINADE DISH**
**MDS0001**
525 X 325 X 60MM



**LID**
**SBL0250**
250 X 250MM

**SALADWARE SALAD BOWL**
**SBS0004**
250 X 250 X 65MM

**NOTE**
Lids not suitable for heating

# CUT OUT BUBBLE DOME AND BASE



**BTA3109**
520 X 358 X 180MM

# BUBBLE DOMES - ABS



## BUBBLE DOME
**BTA2027** - 440 X 270 X 140MM
**BTA2109** - 500 X 326 X 180MM
**BTA2061** - 595 X 445 X 230MM
**BTV2003** - 460 X 310 X 100MM
**BTV2004** - 500 X 410 X 100MM

**NOTE**
Not suitable for heating

# BUBBLE TRAYS - ABS



## BUBBLE TRAY
**BTA1027** - 440 X 270 X 25MM
**BTA1109** - 520 X 358 X 25MM
**BTA1061** - 595 X 445 X 25MM
**BTV1003** - 460 X 310 X 15MM
**BTV1004** - 500 X 410 X 15MM

**NOTE**
Not suitable for heating

# CAKE DISPLAY



## TRAY AND DOME
**CDC0320**
325 X 140MM

# CAKE STAND



## PLASTIC
**CSP0300**
300MM

TUFF TRAYS®

# CAKE STANDS AND COVERS



**COVER - CLEAR**
**CDC0331**
315 X 140MM
**STAND - BLACK**
**CSB0330**
330 X 120MM



**COVER - CLEAR**
**CDC0330**
300 X 140MM
**STAND - S/STEEL**
**CSS0330**
330 X 180MM



Global (S.A.)

# DOME CLOCHES



**S/STEEL**
**DCS0300**
300MM



**PLASTIC**
**DCP0300** - 300MM
**DCP0350** - 350MM



# MINI SERVING PAILS



**S/STEEL**
**MSP0090** - 90MM
**MSP0070** - 70MM

**COPPER**
**MCP0070** - 70MM
**MCP0090** - 90MM

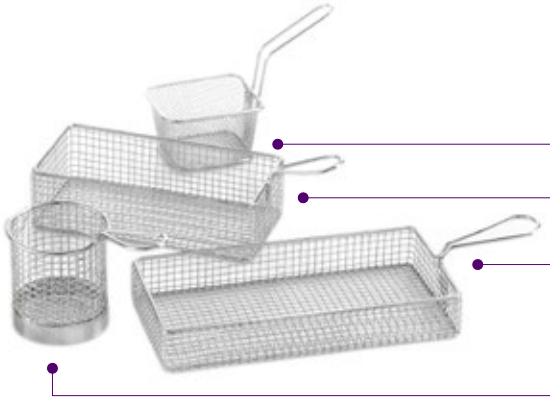
# MINI SAUCE DIPS



**SCS2000** - CUP 1 - 45ML (12)
**SCS2001** - CUP 3 - 71ML (12)
**SCS2002** - CUP 4 - 120ML (12)

# MINI SERVING BASKETS

**FEATURES**
- Contemporary serving baskets ideal for serving sides or tapas in a different way



**SQUARE**
**MBS0060** - 95 X 95 X 60MM
**MBS0061** - 100 X 90 X 60MM

**RECTANGULAR**
**MBR0060** - 215 X 105 X 60MM
**MBR0035** - 215 X 105 X 35MM

**ROUND**
**MBR0008** - 80 X 80MM



# MINI SERVING PANS

**FEATURES**
- Polished S/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, but the small pots and mini sauté pans are also especially practical and versatile
- The small pot, 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



**SAUCE - S/STEEL**
**MSS0070** - 70 X 45MM
**MSS0090** - 90 X 60MM



**SAUCE - COPPER**
**MCS0070** - 70 X 45MM
**MCS0090** - 90 X 60MM



**FRYING - S/STEEL**
**MSF0120**
120 X 35MM



**FRYING - COPPER**
**MCF0120**
120 X 35MM

# MINI ROASTING PANS

## FEATURES

- Sure to be a favourite, this mini S/Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe



### S/STEEL

**MSR0145**
145MM

### SQUARE - S/STEEL

**MSS0115**
115MM
**MSS0135**
135MM

# BALTI DISHES

## FEATURES

- A beautiful mirror finish on these servers
- The ideal addition to your kitchen dinnerware
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing S/Steel which will keep it looking great
- Handles make transport easy
- Dishwasher safe



### FLAT

**BDF2014** - 140ML
**BDF2016** - 160ML

# MINI COLANDER



**MCS2010**
100MM

# MINI MILK CHURNS

## FEATURES

- These S/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** - 148ML
**MMC2000** - 74ML

## SERVING PLATTERS



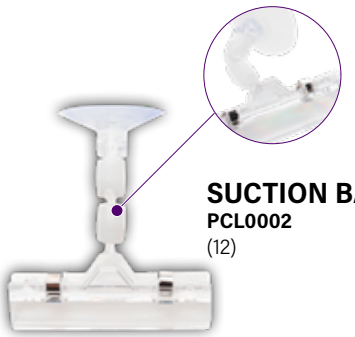
**OVAL S/STEEL**
**SPO0350** - 350MM
**SPO0410** - 410MM
**SPO0500** - 500MM

## SPOON REST

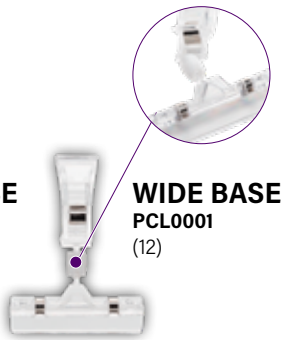


**SRC0001**
210MM - S/STEEL

## PLASTIC DISPLAY CLIPS



**SUCTION BASE**
**PCL0002**
(12)



**WIDE BASE**
**PCL0001**
(12)



**THIN BASE**
**PCL0003**
(12)




## BREAD BASKETS - WOVEN PLASTIC

**FEATURES**
- Polypropylene
- Dishwasher safe
- No mildew
- Reusable



**DARK BROWN**
**BBO1001**
OVAL - 230 X 167MM
**BBR1001**
ROUND - 220 X 200MM
**BBO1002**
OBLONG - 230 X 100 X 45MM



**LIGHT BROWN**
**BBO0001**
OVAL - 230 X 167MM
**BBR0001**
ROUND - 220 X 200MM
**BBO0002**
OBLONG - 230 X 100 X 45MM

## BREAD BASKETS - RYE



**RECTANGULAR**
**BBS0210**
80 X 140 X 70MM



**LONG**
**BBL0300**
340 X 140 X 70MM



**ROUND**
**BBR0210**
230 X 70MM

# BASKETS



**S/STEEL**
**BSS0020** - 200 X 85MM
**BSS0022** - 220 X 95MM
**BSS0024** - 240 X 105MM



# DISPLAY STAND



**S/STEEL - 3 TIER**
**DSS0003**
DIAMETER : 266 X 220 X 167MM
HEIGHT : 310MM

# SALAD BOWLS



**WOOD**
**SBW0150** - 150MM
**SBW0250** - 250MM
**SBW0300** - 300MM
**SBW0400** - 400MM

Infiniti

# DOME COVERS - POLYCARBONATE

NEW

UNBREAKABLE



**TAPERED**
**SDC0004**
305MM



**ARC HANDLE**
**SDC0005**
305MM



**ROUND**
**SDC0001** - 205MM
**SDC0002** - 255MM
**SDC0003** - 305MM



# RUSTIC INSPIRATION WOOD RANGE

## A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting tabletop personality that delivers style and individuality.
A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

### WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as "Mukwa, umbila, loedhout"or Wild Teak. Kiaat, is a hardwood, appealing to the eye as it is a beautiful brown filtered with streaks of white and highlighted with flames of red and orange that enhances the colour of the product.

Kiaat is durable and food safe, has a spicy fragrance and is insect resistant. This wood has great stability and it keeps its shape very well.

Not to be submerged in or exposed to excessive amounts of water, clean with damp cloth only rinse and dry in warm area.

## GLASS DOMES



### BELL DOMES
**BDG0340**
DIAMETER : 340MM
HEIGHT : 400MM
**BDG0290**
DIAMETER : 290MM
HEIGHT : 395MM

### STRAIGHT CAKE DOME
**SCD0350**
DIAMETER : 350MM
HEIGHT : 300MM

## ROUND CAKE STANDS



### SMALL
**WDT0003**
380 X 50 X 22MM

### MEDIUM
**WDT0004**
380 X 110 X 22MM

### LARGE
**WDT0005**
380 X 160 X 22MM

**NOTE**
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

# DISPLAY BASKETS AND STANDS



**BASKET**
**WDB0305**
300 X 200 X 70MM
**STEEL STAND**
**WDS0305**
305 X 205MM SLANTED



**BASKET**
**WDB0330**
330 X 300 X 70MM
**STEEL STAND**
**WDS0330** - 330 X 300MM SLANTED
**WDS1330** - 330 X 300MM STRAIGHT



**BASKET**
**WDB0340**
333 X 233 X 83MM
**STEEL STAND**
**WDS0340**
340 X 240MM SLANTED



**BASKET**
**WDB0400**
400 X 300 X 70MM
**STEEL STAND**
**WDS0400** - 400 X 300MM SLANTED
**WDS1400** - 400 X 300MM STRAIGHT



**BASKET**
**WDB0500**
500 X 300 X 90MM
**STEEL STAND**
**WDS0500**
500 X 300M SLANTED



# BENCH/PATISSERIE RISERS



**WBR0210**
210 X 210 X 100MM



**WBR0250**
250 X 250 X 140MM



**WBR0300**
300 X 300 X 170MM



**NOTE**
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

# DISPLAY STANDS



**RECTANGULAR**
**WDT0001** - 370 X 270 X 120MM
**WDT0002** - 470 X 270 X 175MM



# DISPLAY BASKETS WITH STAND - ANGLED



**SINGLE TIER**
**WDB0001**
330 X 350 X 70MM

**DOUBLE TIER**
**WDB0002**
330 X 350 X 100MM



# RISER



**THREE TIER**
**WTR0003**

**DIMENSIONS**
LOWER TIER : 300 X 250 X 22MM
MIDDLE TIER : 400 X 250 X 90MM
UPPER TIER : 342 X 250 X 53MM

# BREAD STAND



**THREE TIER**
**WBS0003**

**DIMENSIONS**
LOWER TIER : 329 X 395 X 90MM
MIDDLE TIER : 362 X 399 X 210MM
UPPER TIER : 395 X 395 X 330MM





**NOTE**
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

# SERVING BOARDS

Not to be submerged in or exposed to excessive amounts of water, clean with damp cloth only rinse and dry in warm area



**WITH DIP BOWL 70ML**
**WSB1180**
180 X 362 X 20MM
**WSB1255**
225 X 362 X 20MM



**REVERSIBLE**
**WSB0180** - 180 X 360 X 20MM
**WSB0255** - 255 X 360 X 20MM

# PADDLE BOARDS



**WPB0545**
545 X 180 X 12MM



**WPB0380**
380 X 300 X 18MM



**WPB0745**
620 X 200 X 18MM



**WPB0620**
745 X 155 X 18MM



**WPB0325**
325 X 220 X 16MM

NEW



**PIZZA**
**WPB0320** - 320MM

# DISPLAY STAND

NEW



**WDS1003**
THREE TIER
600 X 180 X 20MM



**NOTE**
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

# BOWLS
# CAPSULE







## SQUARE
**CBS0010** - IVORY - 176 X 162 X 100MM
**CBS0012** - YELLOW - 176 X 162 X 100MM
**CBS0011** - BLUE - 176 X 162 X 100MM
**CBS0013** - GREY - 176 X 162 X 100MM

## RECTANGULAR
**CBR0015** - IVORY - 265 X 162 X 65MM
**CBR0017** - YELLOW - 265 X 162 X 65MM
**CBR0016** - BLUE - 265 X 162 X 65MM
**CBR0018** - GREY - 265 X 162 X 65MM

## RECTANGULAR
**CBR0011** - IVORY - 325 X 176 X 65MM
**CBR0013** - YELLOW - 325 X 176 X 65MM
**CBR0012** - BLUE - 325 X 176 X 65MM
**CBR0014** - GREY - 325 X 176 X 65MM

## RECTANGULAR
**CBR0002** - IVORY - 325 X 265 X 65MM
**CBR0004** - YELLOW - 325 X 265 X 65MM
**CBR0003** - BLUE - 325 X 265 X 65MM
**CBR0005** - GREY - 325 X 265 X 65MM



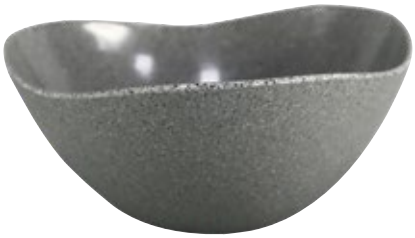
# BOWLS

## WHITE



**ROCKY**
**RBW0001** - 3.6LT
**RBW0002** - 7LT

## GREY



**ROCKY**
**RBG0001** - 3.6LT
**RBG0002** - 7LT

## WHITE



**CANON SQUARE**
**CBS0007** - 170MM
**CBS0008** - 250MM
**CBS0009** - 350MM



**MEGA ROUND**
**MBR0002** - 250MM
**MBR0001** - 350MM
**MBR0003** - 500MM



# DISPLAY STANDS
# BLACK



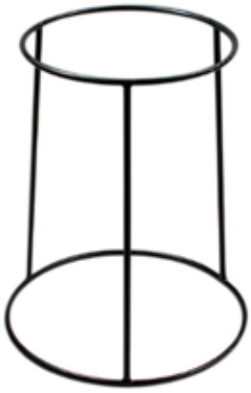
**UNI NON-SLIP**
**UDS0002** - 110 X 110 X 50MM
**UDS0003** - 160 X 160 X 80MM
**UDS0004** - 215 X 215 X 100MM



**UNI NON-SLIP**
**UDS0005** - 215 X 215 X 150MM
**UDS0006** - 215 X 215 X 200MM



**MARBELLA**
**MDS0200** - 250 X 212 X 200MM
**MDS0100** - 250 X 212 X 100MM



**MARBELLA**
**MDS0250**
212 X 138 X 250MM



# PLATTERS - ROUND - MELAMINE



**TAIJI - BLUE**
**TPR0004** - 255MM
**TPR0001** - 305MM



**TAIJI - BLACK**
**TPR0003** - 255MM
**TPR0002** - 305MM





# PLATTER BOWLS - ROUND - MELAMINE



**SMOKE - BLUE**
**PBR0161**
300MM



**BLACK**
**PBR0162**
300MM





# CAKE TRAY



**ROUND - WHITE**
**CTR2001**
305MM

# PLATTER BOARD - MELAMINE



**ROUND - CARRARA**
**MBR0007**
280MM

**NOTE**
Not to be used on direct heat

# PLATTERS - RECTANGULAR - WOOD



**BIRCH**
**GN1/3**
**WBT0003**
325 X 176 X 10MM
**GN1/4**
**WBT0005**
265 X 162 X 10MM



**OAK**
**GN1/3**
**WBT0006**
325 X 176 X 10MM
**GN2/4**
**WBT1006**
530 X 162 X 10MM



**SHABBY**
**GN1/3**
**WBT0002**
325 X 176 X 10MM
**GN1/4**
**WBT0004**
265 X 162 X 10MM
**GN2/4**
**WBT1004**
530 X 162 X 10MM

**NOTE**
Only for room temperature and cold temperature

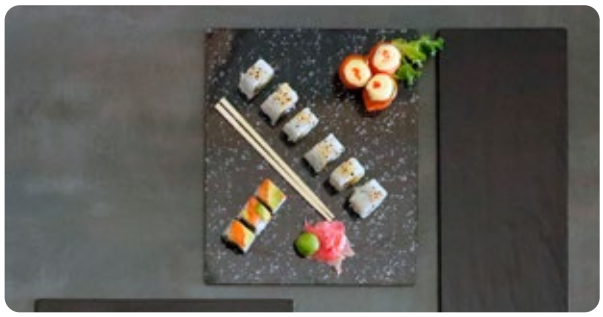


# PLATTERS - RECTANGULAR - GRANITE



**SLATE BLACK**
**GN1/2**
**PGS0001**
325 X 265 X 7MM
**GN1/3**
**PGS0002**
325 X 176 X 7MM
**GN2/4**
**PGS0003**
530 X 162 X 7MM

**NOTE**
Only for room temperature and cold temperature



# SERVING BOARDS - MELAMINE



**GOURMET - OAK**
**MGB0002**
530 X 200 X 15MM



**GOURMET - ACACIA**
**MGB0003**
530 X 200 X 15MM



**ROUND - OAK**
**MBR0004**
280MM

**NOTE**
Not to be used on direct heat



# INSERTS - MELAMINE
# SLIM PANS



**GN1/6**
**INT2000** - 65MM - WHITE
**INT2069** - 65MM - BLACK



**GN1/3**
**INT9009** - 65MM - WHITE
**INT9008** - 65MM - BLACK



**GN1/2**
**INT9005** - 65MM - WHITE
**INT9004** - 65MM - BLACK



**GN1/1**
**INT9002** - 65MM - WHITE
**INT9003** - 65MM - BLACK



**GN1/3**
**INT9006** - 20MM - WHITE
**INT9007** - 20MM - BLACK



**GN2/4**
**INT2067** - 20MM - WHITE
**INT2068** - 20MM - BLACK

## FEATURES

- Very durable, highly scratch, chip and break resistant
- Dishwasher safe
- Can be used in temperatures between -20°C to 70°C



**GN1/2**
**IMH1065** - 65MM - BLACK
**IMH0065** - 65MM - RED
**IMH2065** - 65MM - WHITE



**GN1/1**
**IMF1065** - 65MM - BLACK
**IMF2065** - 65MM - WHITE

# SILICONE



**GN1/2**
**SIH0001**
65MM - BLACK



**GN1/1**
**SIF0001**
65MM - BLACK

**ONLY FOR SILICONE**

Food contact-safe | Microwave-safe | Oven-safe | Freezer-safe | Diswasher-safe | No fire | No knife scratch

# Tableware

From practical, everyday solutions to the latest cutting-edge designs by world-renowned brands - our tableware collections are thoughtfully curated to meet every food-service need.
Our tableware collections are designed to meet the diverse needs of every industry we serve.

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# 5 Reasons Why

## CHURCHILL

- 229 years of expertise and experience
- Super vitrified, water-resistant and highly durable
- Chip-resistant with hard-wearing glaze
- Specialized clay for lasting strength
- Reinforced for strength and functionality

## Luzerne

- Family-owned with over 75 years of expertise
- Shock, scratch, and chip resistant
- High-temperature firing enhances durability
- Light, translucent kaolin clay texture
- Lead, cadmium, and bone ash-free

## bonna

- Over 40 years of heritage and experience
- Lifetime edge chip resistance*
- Unique clay formula developed specifically for durability
- Each piece is truly unique due to design process
- Scratch resistance due to state-of-the-art glazing

## FORTIS HOTELWARE

- Revered for high-quality production
- Cutlery and crockery for all dining experiences
- Options available for every budget
- Alumina-enhanced crockery for resilience
- Affordable quality without compromise

## Bormioli Rocco

- Italian glassware expertise since 1825
- Global leader preferred by the hospitality industry
- Durable for demanding environments
- A wide variety of glassware for every need
- Pulled stems, lead free crystal, tempered glass, stack-ability

## LUCARIS Crystal of Modern Asia

- Lead-Free crystal glassware without harmful materials
- Practical for everyday use
- Brilliant, clear glass for visual appeal
- Pulled stem enhances durability
- Glass shapes enhance aroma and wine flavours

## Ocean

- Over 38 years of proven excellence
- Luxury glassware at a great price
- Focus on aesthetics and innovation
- Various options available for all dining settings
- For all hospitality and catering needs

## áqua GLASSWARE

- Affordable quality without compromise
- A variety of beverage options for every need
- Designed for frequent use
- Sourced from trusted suppliers
- Functional and contemporary designs

## PINTINOX

- Italian craftsmanship since 1929
- 18/10 S/Steel for long-lasting use
- Combines aesthetics with high performance
- Tailored options for diverse needs
- Rigorous manufacturing standards for consistent quality

## SOLA The Netherlands

- Dutch excellence since 1922
- Durable, polished 18/10 S/Steel
- Suitable for casual and formal dining
- Trusted worldwide for quality solutions
- Designs for any occasion

## PEUGEOT FRANCE

- Trusted French brand since the 19th century
- Reliable mechanisms for perfect grinding
- Lifetime warranty on grinding mechanisms
- Elegant designs for any table setting
- Ranges for varied styles and preferences

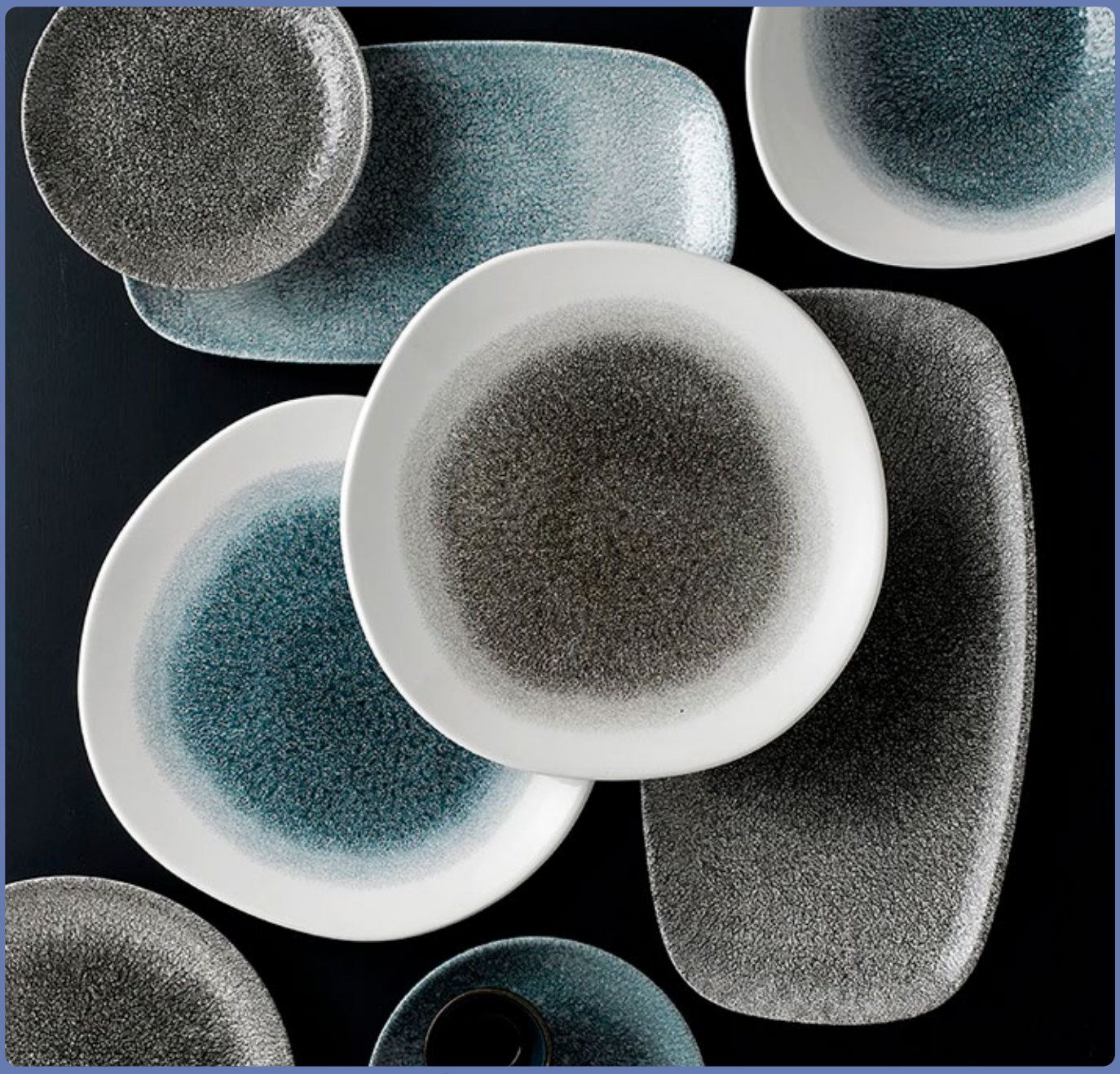
## macFAB

- Produced in Canada
- Dishwasher safe, easy to maintain
- Indoor and outdoor use, weather resistant
- Resists fading from sunlight
- Ideal for professional settings

# CHURCHILL

Since 1795, Churchill has been designing and manufacturing tableware. Renowned for quality and durability, Churchill combines 230 years of ceramic expertise with thoughtful design.

Churchill products are engineered to perform in the busiest hospitality environments.



- Denotes Edge Chip Warranty.
T's and C's apply

# KINTSUGI

The Kintsugi design is a modern interpretation of the Japanese art of repairing broken pottery.
The intricate crackled design features a subtle, reactive texture that makes each piece unique.

## AGATE GREY



**COUPE PLATE**
**CC-KTAG-EVP8.1** - 21.7CM (12)
**CC-KTAG-EV10.1** - 26CM (12)
**CC-KTAG-EV11.1** - 28.8CM (12)



**COUPE BOWL**
**CC-KTAG-EVB7.1**
18.2CM - 420ML (12)
**CC-KTAG-EVB9.1**
24.8CM - 1.14LT (12)



**WALLED PLATE**
**CC-KTAG-WP26.1**
26CM (12)



# STUDIO PRINTS

Stone, a range inspired by the traditional process of hand carving ceramics from natural stone.
Emulating tones and textures of nature. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects.

## STONE



**COUPE PLATE**
**CC-STAG-EVP6.1** - 16.5CM (12)
**CC-STAG-EVP8.1** - 21.7CM (12)
**CC-STAG-EV11.1** - 28.8CM (12)



**COUPE BOWL**
**CC-STAG-EVB9.1** - 24.8CM - 1.14LT (12)



**OBLONG CHEFS PLATE**
**CC-STAG-XO11.1** - 30 X 15.3CM (12)
**CC-STAG-XO14.1** - 35.5 X 19CM (6)



# ISLA

Isla design is inspired by shapes and textures found along the seashore.
The modern, yet graceful Isla embossment is reminiscent of the coastline.

## WHITE



### FOOTED PLATE
**CC-WHIS-IP65.1** - 17CM (12)
**CC-WHIS-IF9.1** - 23.4CM (12)
**CC-WHIS-IF58.1** - 27.6CM (12)
**CC-WHIS-IF11.1** - 30.5CM (12)

### PRESENTATION PLATE
**CC-WHIS-IP12.1** - 30.5CM (12)



### DEEP COUPE PLATE
**CC-WHIS-ID27.1** - 28.1CM - 900ML (12)



### WIDE RIM BOWL
**CC-WHIS-IWBM.1** - 24CM - 280ML (12)



### OATMEAL BOWL
**CC-WHIS-IPOB.1** - 17CM - 250ML (12)



### TEA CUP
**CC-WHIS-IT8.1** - 220ML (12)



### SAUCER
**CC-WHIS-ISM.1** - 15CM (12)



# EMERGE

The appearance of studio pottery is created through glazed finishes and an exposed biscuit base in the earthy Churchill Emerge coloured body. Stylish tableware decorated in artisan style glazes, a blend of tradition and innovation. The perfect solution for Tapas and Asian style dishes.

## OSLO BLUE



**DIP POT**
**CC-EMBL-EM2.1**
3.9 X 6CM - 570ML (12)



**CHIP MUG**
**CC-EMBL-EM11.1**
7.7 X 8.6CM - 312ML (12)



**DEEP BOWL**
**CC-EMBL-EM8.1**
5.7 X 9CM - 255ML (12)



**MEDIUM DEEP BOWL**
**CC-EMBL-EM16.1**
5.9 X 12CM - 454ML (12)

**LARGE DEEP BOWL**
**CC-EMBL-EM40.1**
7.5 X 15.8CM - 1.14LT (6)



**RAMEN BOWL**
**CC-EMBL-EU20.1**
8 X 20CM - 1LT (6)



**DEEP DISH**
**CC-EMBL-ED17.1**
17.30 X 11.90 X 5CM
500ML (6)



**RECTANGULAR PLATE**
**CC-EMBL-EP22.1**
22 X 15CM (6)



**RECTANGULAR PLATE**
**CC-EMBL-EP25.1**
25.1 X 10CM (6)



**RECTANGULAR PLATE**
**CC-EMBL-EP30.1**
30 X 14.7CM (6)





# EMERGE
# SEATTLE GREY



**DIP POT**
**CC-EMGY-EM2.1**
3.9 X 6CM - 57ML (12)



**CHIP MUG**
**CC-EMGY-EM11.1**
7.7 X 8.6CM - 312ML (12)



**DEEP BOWL**
**CC-EMGY-EM8.1**
5.7 X 9CM - 255ML (12)



**MEDIUM DEEP BOWL**
**CC-EMGY-EM16.1**
5.9 X 12CM - 454ML (12)

**LARGE DEEP BOWL**
**CC-EMGY-EM40.1**
7.5 X 15.8CM - 1.14LT (6)



**RAMEN BOWL**
**CC-EMGY-EU20.1**
8 X 20CM - 1LT (6)



**DEEP DISH**
**CC-EMGY-ED17.1**
17.30 X 11.90 X 5CM
500ML (6)



**RECTANGULAR PLATE**
**CC-EMGY-EP22.1**
22 X 15CM (6)



**RECTANGULAR PLATE**
**CC-EMGY-EP25.1**
25.1 X 10CM (6)



**RECTANGULAR PLATE**
**CC-EMGY-EP30.1**
30 X 14.7CM (6)





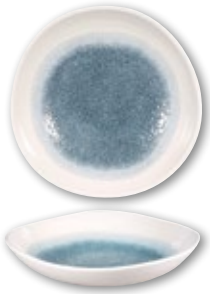
# RAKU

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.

## TOPAZ BLUE



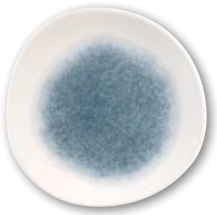
### COUPE PLATE
**CC-RKTB-EVP6.1** - 16.5CM (12)
**CC-RKTB-EVP8.1** - 21.7CM (12)
**CC-RKTB-EV10.1** - 26CM (12)
**CC-RKTB-EV11.1** - 28.8CM (12)



### ORGANIC ROUND BOWL
**CC-RKTB-OGB1.1** - 25.3CM - 1.1LT (12)



### COUPE BOWL
**CC-RKTB-EVB7.1** - 18.2CM - 430ML (12)
**CC-RKTB-EVB9.1** - 24.8CM - 1.13LT (12)



### ORGANIC ROUND PLATE
**CC-RKTB-OG8.1** - 21CM (12)
**CC-RKTB-OG10.1** - 26.4CM (12)



### OVAL COUPE PLATE
**CC-RKTB-OP12.1** - 31.7 X 25.5CM (12)





### CHEFS TRIANGLE PLATE
**CC-RKTB-TC30.0** - 30 X 20CM (6)

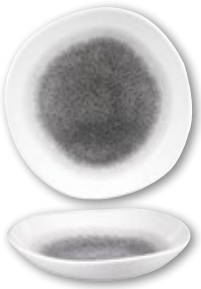


### CHEFS OBLONG PLATE
**CC-RKTB-XO11.1** - 29.8 X 15.3CM (12)
**CC-RKTB-XO14.1** - 35.5 X 18.9CM (6)

# RAKU
# QUARTZ BLACK



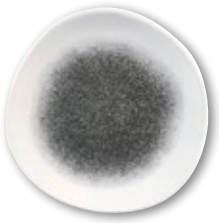
### COUPE PLATE
**CC-RKBQ-EVP6.1** - 16.5CM (12)
**CC-RKBQ-EVP8.1** - 21.7CM (12)
**CC-RKBQ-EV10.1** - 26CM (12)
**CC-RKBQ-EV11.1** - 28.8CM (12)



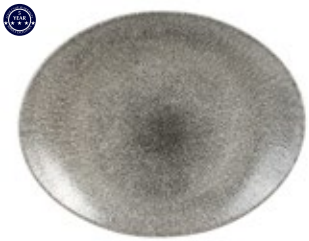
### ORGANIC ROUND BOWL
**CC-RKBQ-OGB1.1** - 25.3CM - 1.1LT (12)



### COUPE BOWL
**CC-RKBQ-EVB7.1** - 18.2CM - 430ML (12)
**CC-RKBQ-EVB9.1** - 24.8CM - 1.14LT (12)



### ORGANIC ROUND PLATE
**CC-RKBQ-OG8.1** - 21CM (12)
**CC-RKBQ-OG10.1** - 26.4CM (12)



### OVAL COUPE PLATE
**CC-RKBQ-OP12.1** - 31.7 X 25.5CM (12)





### CHEFS TRIANGLE PLATE
**CC-RKBQ-TC30.1** - 30 X 20CM (6)



### CHEFS OBLONG PLATE
**CC-RKBQ-XO11.1** - 29.8 X 15.3CM (12)
**CC-RKBQ-XO14.1** - 35.5 X 18.9CM (6)

# STONECAST

Individually decorated by hand, creating unique pieces that add to the overall rustic charm.
Hand-painted colourwash is finished with a golden-brown band and fine speckles designed to enhance food presentation.
Each piece may vary in tone & pattern.








# STONECAST
# BARLEY WHITE



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



**COUPE BOWL**
**CC-SWHS-EVB7.1** - 18.2CM - 420ML (12)
**CC-SWHS-EVB9.1** - 24.8CM - 1.13LT (12)



**TRIANGLE PLATE**
**CC-SWHS-TR7.1** - 19.2CM (12)
**CC-SWHS-TR9.1** - 22.9CM (12)
**CC-SWHS-TR12.1** - 31.1CM (6)



**TRIANGLE BOWL**
**CC-SWHS-TRB6.1** - 15.3CM - 260ML (12)
**CC-SWHS-TRB7.1** - 18.5CM - 370ML (12)
**CC-SWHS-TRB9.1** - 23.5CM - 600ML (12)



**OBLONG PLATE**
**CC-SWHS-OP11.1** - 29.5 X 15CM (12)
**CC-SWHS-OP14.1** - 35 X 18.5CM (6)



**SAUCE DISH**
**CC-SWHS-SD3.1** - 4 X 8CM - 90ML (12)

**ZEST BOWL**
**CC-SWHS-ZE12.1** - 6.5 X 12.1CM - 340ML (12)



**BEVERAGE/TEAPOT**
**CC-SWHS-SB15.1** - 426ML (4)



**MILK JUG**
**CC-SWHS-SJ4.1** - 114ML (4)



**SUGAR/SIDE DISH BOWL**
**CC-SWHS-SSGR.1** - 6.2 X 9.8CM - 227ML (12)



**MUG**
**CC-SWHS-VM12.1** - 340ML (12)



**CAPPUCCINO CUP**
**CC-SWHS-CB20.1** - 227ML (12)

**SAUCER**
**CC-SWHS-CSS.1** - 15.6CM (12)



**ESPRESSO CUP**
**CC-SWHS-CEB9.1** - 100ML (12)

**SAUCER**
**CC-SWHS-ESS.1** - 11.8CM (12)

# STONECAST
# PEPPERCORN GREY





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



**COUPE BOWL**
**CC-SPGS-EVB7.1** - 18.2CM - 420ML (12)
**CC-SPGS-EVB9.1** - 24.8CM - 1.13LT (12)



**TRIANGLE PLATE**
**CC-SPGS-TR7.1** - 19.2CM (12)
**CC-SPGS-TR12.1** - 31.1CM (6)



**TRIANGLE BOWL**
**CC-SPGS-TRB6.1** - 15.3CM - 260ML (12)
**CC-SPGS-TRB7.1** - 18.5CM - 370ML (12)
**CC-SPGS-TRB9.1** - 23.5CM - 600ML (12)



**OBLONG PLATE**
**CC-SPGS-OP11.1** - 29.5 X 15CM (12)
**CC-SPGS-OP14.1** - 35 X 18.5CM (6)



**SAUCE DISH**
**CC-SPGS-SD3.1** - 4 X 8CM - 90ML (12)

**ZEST BOWL**
**CC-SPGS-ZE12.1** - 6.5 X 12.1CM - 340ML (12)



**BEVERAGE/TEAPOT**
**CC-SPGS-SB15.1** - 426ML (4)



**MILK JUG**
**CC-SPGS-SJ4.1** - 114ML (4)



**SUGAR/SIDE DISH BOWL**
**CC-SPGS-SSGR.1** - 6.2 X 9.8CM - 227ML (12)



**MUG**
**CC-SPGS-VM12.1** - 340ML (12)



**CAPPUCCINO CUP**
**CC-SPGS-CB20.1** - 227ML (12)

**SAUCER**
**CC-SPGS-CSS.1** - 15.6CM (12)



**ESPRESSO CUP**
**CC-SPGS-CEB9.1** - 100ML (12)

**SAUCER**
**CC-SPGS-ESS.1** - 11.8CM (12)

# STONECAST
# DUCK EGG BLUE



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



**COUPE BOWL**
**CC-SDES-EVB7.1** - 18.2CM - 420ML (12)
**CC-SDES-EVB9.1** - 24.8CM - 1.13LT (12)



**TRIANGLE PLATE**
**CC-SDES-TR7.1** - 19.2CM (12)
**CC-SDES-TR12.1** - 31.1CM(6)



**TRIANGLE BOWL**
**CC-SDES-TRB6.1** - 15.3CM - 260ML (12)
**CC-SDES-TRB7.1** - 18.5CM - 370ML (12)
**CC-SDES-TRB9.1** - 23.5CM - 600ML (12)



**OBLONG PLATE**
**CC-SDES-OP11.1** - 29.5 X 15CM (12)
**CC-SDES-OP14.1** - 35 X 18.5CM (6)



**SAUCE DISH**
**CC-SDES-SD3.1** - 4 X 8CM - 90ML (12)

**ZEST BOWL**
**CC-SDES-ZE12.1** - 6.5 X 12.1CM - 340ML (12)



**BEVERAGE/TEAPOT**
**CC-SDES-SB15.1** - 426ML (4)



**MILK JUG**
**CC-SDES-SJ4.1** - 114ML (4)



**SUGAR/SIDE DISH BOWL**
**CC-SDES-SSGR.1** - 6.2 X 9.8CM - 227ML (12)



**MUG**
**CC-SDES-VM12.1** - 340ML (12)



**CAPPUCCINO CUP**
**CC-SDES-CB20.1** - 227ML (12)

**SAUCER**
**CC-SDES-CSS.1** - 15.6CM (12)



**ESPRESSO CUP**
**CC-SDES-CEB9.1** - 100ML (12)

**SAUCER**
**CC-SDES-ESS.1** - 11.8CM (12)

# NOURISH SIDE-BOWLS

Nourish features a range of bowls and dip pots decorated in artisanal style glazes.
Nourish is the perfect accompaniment to dishes from all around the world.

## ANDORRA GREEN



**DIP POT**
**CC-RBGN-BSD4.1**
5 X 8.5CM - 110ML (12)



**CHIP MUG**
**CC-RBGN-BSCM.1**
8 X 10CM - 290ML(12)



**SNACK BOWL**
**CC-RBGN-BS14.1**
6.5 X 13CM - 400ML (12)

## PETRA SAND



**DIP POT**
**CC-RBSA-BSD4.1**
5 X 8.5CM - 110ML (12)



**CHIP MUG**
**CC-RBSA-BSCM.1**
8 X 10CM - 290ML(12)



**SNACK BOWL**
**CC-RBSA-BS14.1**
6.5 X 13CM - 400ML (12)

## OSLO BLUE



**DIP POT**
**CC-RBBL-BSD4.1**
5 X 8.5CM - 110ML (12)



**CHIP MUG**
**CC-RBBL-BSCM.1**
8 X 10CM - 290ML(12)



**SNACK BOWL**
**CC-RBBL-BS14.1**
6.5 X 13CM - 400ML (12)

## SEATTLE GREY



**DIP POT**
**CC-RBGY-BSD4.1**
5 X 8.5CM - 110ML (12)



**CHIP MUG**
**CC-RBGY-BSCM.1**
8 X 10CM - 290ML (12)



**SNACK BOWL**
**CC-RBGY-BS14.1**
6.5 X 13CM - 400ML (12)

# BIT ON THE SIDE

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



**DIP DISH**
**CC-BCBL-RPDD.1**
11.3 X 3.5CM - 140ML (12)



**DIP POT**
**CC-BCBL-RPD4.1**
7 X 6.2CM - 110ML (12)
**CC-BCBL-RPD2.1**
5.9 X 5CM - 57ML (12)



**CHIP MUG**
**CC-BCBL-RPCM.1**
9.5 X 8.3CM - 280ML (12)



**SNACK BOWL**
**CC-BCBL-RP6.1**
10.4 X 4.9CM - 170ML (12)
**CC-BCBL-RP10.1**
12 X 5.7CM - 280ML (12)



## CINNAMON



**DIP DISH**
**CC-BCBR-RPDD.1**
11.3 X 3.5CM - 140ML (12)



**DIP POT**
**CC-BCBR-RPD2.1**
5.9 X 5CM - 57ML (12)



**CHIP MUG**
**CC-BCBR-RPCM.1**
9.5 X 8.3CM - 280ML (12)



**SNACK BOWL**
**CC-BCBR-RP6.1**
10.4 X 4.9CM - 170ML (12)
**CC-BCBR-RP10.1**
12 X 5.7CM - 280ML (12)



## PAPRIKA



**DIP POT**
**CC-BCPA-PL4.1**
6.7 X 6.9CM - 114ML (12)
**CC-BCPA-PL2.1**
5.5 X 5.8CM - 57ML (12)

**CHIP POT**
**CC-BCPA-PL12.1**
9 X 9.7CM - 340ML (12)



**DIP DISH**
**CC-BCPA-PL5.1**
3.5 X 9.7CM - 142ML (12)



## PEBBLE



**DIP POT**
**CC-BCPE-PL4.1**
6.7 X 6.9CM - 114ML (12)
**CC-BCPE-PL2.1**
5.5 X 5.8CM - 57ML (12)

**CHIP POT**
**CC-BCPE-PL12.1**
9 X 9.7CM - 340ML (12)



**DIP DISH**
**CC-BCPE-PL5.1**
3.5 X 9.7CM - 142ML (12)

# PROFILE

Profile has an enhanced face profile with a defined rim to showcase the food at its very best. Profile is 20% lighter than existing plates making them an easy to handle solution, with no compromise on performance.
Profile is protected by ecoglaze, a high performance glaze that enhances product performance and durability.

## WHITE



### PLATE
**CC-WH-VP65.1** - 16.5CM (12)
**CC-WH-VP8.1** - 20CM (12)
**CC-WH-VP9.1** - 23CM (12)
**CC-WH-VP10.1** - 26.1CM (12)
**CC-WH-VP58.1** - 27CM (12)
**CC-WH-VP11.1** - 30CM (12)



### RIMMED BOWL
**CC-WH-VRSB.1** - 25CM - 500ML (12)

### PASTA BOWL
**CC-WH-VPPB.1** - 30CM - 870ML (12)



### BOWL
**CC-WH-VPOB.1** - 17CM - 250ML (12)



## EVOLVE

Evolve is a versatile range of coupe shaped plates and bowls. Evolve's 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



### COUPE PLATE
**CC-WH-EVP6.1** - 16CM (12)
**CC-WH-EVP8.1** - 22CM (12)
**CC-WH-EV10.1** - 26CM (12)
**CC-WH-EV11.1** - 29CM (12)



### COUPE BOWL
**CC-WH-EVB7.1** - 18CM - 430ML (12)
**CC-WH-EVB9.1** - 25CM - 1.14LT (12)
**CC-WH-PLC2.1** - 31CM - 2.4LT (6)



# X SQUARED

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



### COUPE PLATE
**CC-WH-SP7.1** - 17CM (12)
**CC-WH-SP9.1** - 22CM (12)
**CC-WH-SP11.1** - 25CM (12)
**CC-WH-SP12.1** - 29CM (12)



### BOWL
**CC-WH-SQ7.1** - 17CM - 560ML (12)
**CC-WH-SQ9.1** - 21CM - 940ML (12)
**CC-WH-SQ10.1** - 23CM - 1.28LT (12)



### OBLONG PLATE
**CC-WH-OP11.1** - 29 X 15CM (12)
**CC-WH-OP14.1** - 35 X 18CM (6)



# LOTUS

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



### TRIANGLE PLATE
**CC-WH-TR7.1** - 19CM (12)
**CC-WH-TR9.1** - 23CM (12)
**CC-WH-TR10.1** - 26CM (12)



### TRIANGLE BOWL
**CC-WH-TRB6.1** - 15.3CM - 260ML (12)
**CC-WH-TRB7.1** - 18.5CM - 370ML (12)
**CC-WH-TRB9.1** - 23.5CM - 600ML (12)



# ORBIT

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.



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



**OVAL BOWL**
**CC-WH-OB7.1** - 18CM - 300ML (12)

## PIZZA PLATE



**PIZZA PLATE**
**CC-WH-PPP.1** - 34CM (6)



## WHITE ACCESSORIES



**SMALL SOUP BOWL**
**CC-WH-SSB.1** - 11CM - 280ML (24)



**SAUCE DISH**
**CC-WH-SD3.1** - 4 X 8CM - 90ML (24)



**LATTE CAFÉ MUG**
**CC-WH-CCLL.1** - 220ML (24)



**MEDITERRANEAN SALAD BOWL**
**CC-WH-SBS.1** - 480ML - 17CM (12) - SMALL



**STACKING SOUP CUP**
**CC-WH-ASU.1** - 10.5CM - 280ML (24)



**DIP DISH**
**CC-WH-BODP.1** - 5 X 5CM- 600ML (24)



**SOUFFLE DISH**
**CC-WHCW-S12N.1** - 10CM - 340ML (12)

# WHITE ACCESSORIES



**SQUARE PIE DISH**
**CC-WHCW-SPDN.1** - 12 X 12CM - 450ML (12)



**RAMEKIN**
**CC-WHCW-LRKN.1** - 9CM - 190ML (24)



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



**ODYSSEY PEPPER**
**CC-WHVY-OP.1** - 9CM (6)

**ODYSSEY SALT**
**CC-WHVY-OS.1** - 9CM (6)



**PROFILE SAUCE DISH**
**CC-WH-SD2.1** - 60ML (24)
**CC-WH-SD3.1** - 90ML (24)



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



**PROFILE PEPPER**
**CC-WH-SPE.1** - 9CM (12)

**PROFILE SALT**
**CC-WH-SSA.1** - 9CM (12)



**CAFÉ AMERICANO CUP**
**CC-WH-BCA8.1** - 230ML (24)

**CAFÉ LATTE CUP**
**CC-WH-BC10.1** - 280ML (24)

**LARGE COUPE SAUCER**
**CC-WH-BS6.1** - 16CM (24)



**SACHET HOLDER**
**CC-WH-SH.1** - 11 X 7CM (6)



# WHITE ACCESSORIES



**ESPRESSO CUP**
**CC-WH-BEC2.1** - 70ML (24)
**SMALL COUPE SAUCER**
**CC-WH-BS4.1** - 12CM (24)



**CAFÉ MUG**
**CC-WH-CCLL.1** - 220ML (24)
**CC-WH-ML10.1** - 280ML (12)
**CC-WH-MCL.1** - 340ML (12)



**TEACUP**
**CC-WH-VT8.1** - 230ML (12)
**SAUCER**
**CC-WH-CSS.1** - 16CM (24)



**UNHANDLED MINI JUG**
**CC-WH-MJ2.1** - 60ML (24)



**BEVERAGE POT WITH LID**
**CC-WH-BT15.1** - 430ML (4)
**CC-WH-BT30.1** - 850ML (4)



**ULTIMO - JUG**
**CC-WH-B25.1** - 70ML (12)
**CC-WH-BJ5.1** - 140ML (4)



**MINI GRAVY BOAT**
**CC-WH-MSB.1** - 11CM - 112ML (6)



**MAPLE TEA CUP**
**CC-WH-COL.1** - 200ML (24)
**MAPLE SAUCER**
**CC-WH-TSOL.1** - 15CM (24)





# Luzerne

Luzerne is a proud Singaporean brand with over 75 years of expertise in crafting premium tableware.
Renowned for its fully vitrified, animal bone ash free, hospitality grade product - Luzerne combines durability, functionality and timeless elegance to elevate everyday dining experiences.



# DUNE

Inspired by the natural materials that form modern crockery, the tones provide a minimalist, complementary canvas for any menu, while the sturdy, modern shapes and tactile granular feel engage all the senses.

## ASH



**WALLED PLATE**
**LADE1801020-AS** - 20CM (24)
**LADE1801023-AS** - 23.5CM (12)
**LADE1801027-AS** - 27CM (12)



**DEEP COUPE PLATE**
**LADE1602026-AS** - 26CM - 1.1LT (12)



## URBAN

Black swirl showcases the finest dishes creating focus with mesmerizing central pattern.

## BLACK SWIRL



**CHINESE SPOON**
**LACW1802113/039021A** - 13CM (10)



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





**ROUND V-BOWL**
**LAAK6122010/039021A** - 10CM - 60ML (24)
**LAAK6122016/039021A** - 15.5CM - 390ML (12)
**LAAK6122018/039021A** - 18CM - 720ML (12)



**ROUND BOWL**
**LAAK6120014/039021A**
14.5CM - 270ML (24)
**LAAK6120029/039021A**
29CM - 3LT (6)

# URBAN

The contrast pattern of storm captivates your eye from first sight.

## STORM



**ROUND COUPE PLATE**
**LAAK6110019/149010** - 19CM (24)
**LAAK6110023/149010** - 23.5CM (12)
**LAAK6110027/149010** - 27.5CM (12)



**ROUND BOWL**
**LAAK6120014/149010** - 14.5CM - 270ML (24)
**LAAK6120024/149010** - 24CM - 1.3LT (12)



**ROUND V-BOWL**
**LAAK6122010/149010** - 10CM - 60ML (24)
**LAAK6122016/149010** - 15.5CM - 390ML (12)



## GREY WEB

A subtle pattern to showcase a variety of menus, Grey Web captures the essence of nature's most delicate patterns.



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



**ROUND BOWL**
**LAAK6120024/139037** - 24CM - 1.3LT (12)



**ROUND V-BOWL**
**LAAK6122010/139037** - 10CM - 60ML (24)
**LAAK6122016/139037** - 15.5CM - 390ML (12)



# KNIT

Knit evokes the small wonders of everyday life through stimulation of tactile fabric, bringing simplicity into the restaurant, hotel space.

## REACTIVE WHITE



**ROUND COUPE PLATE**
**LAKT1201016/HKZ12000** - 16CM (12)
**LAKT1201021/HKZ12000** - 21CM (24)
**LAKT1201026/HKZ12000** - 26CM (24)



**ROUND BOWL**
**LAKT1202123/HKZ1200** - 23CM - 720ML (12)



**SAUCE BOWL**
**LAKT1220010/HKZ1200** - 10CM - 180ML (12)

**BOWL**
**LAKT1220016/HKZ12000** - 16CM - 540ML (12)



## LAVA

Featuring a photogenic spackle glaze that stimulates the fascinating composition of silicate materials in molten rocks.



**ROUND COUPE PLATE**
**LALV1401016/HKZ15901** - 16CM (12)
**LALV1401023/HKZ15901** - 23CM (12)
**LALV1401028/HKZ15901** - 28CM (12)



**CEREAL/DESSERT**
**LALV6102018/HKZ15901** - 18CM 450ML - (12)

**ROUND BOWL**
**LALV6102023/HKZ15901** - 23CM - 900ML (12)



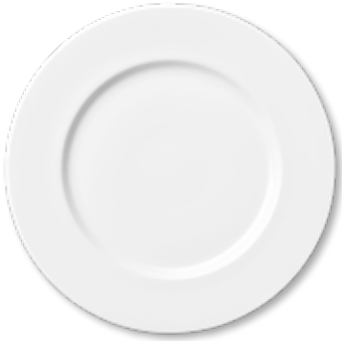
**ROUND V-BOWL**
**LALV6122010/HKZ15901** - 10CM - 60ML (12)
**LALV6122016/HKZ15901** - 15.5CM - 390ML (12)



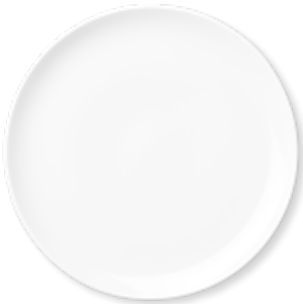
# OLIVE

The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that require exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe.

## WHITE



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



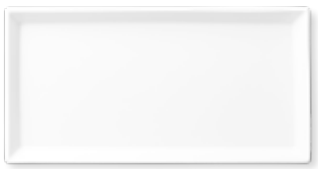
### ROUND COUPE PLATE
**LAOL1201116** - 16CM (24)
**LAOL1201118** - 18CM (24)
**LAOL1201221** - 21CM (24)
**LAOL1201126** - 26CM (12)
**LAOL1201131** - 31CM (12)



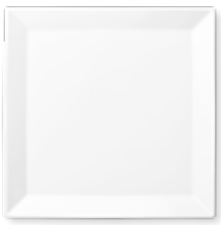
### ROUND RIM SOUP PLATE
**LAOL6102022** - 22.4CM - 240ML (24)



### DEEP COUPE PLATE
**LARE1202027** - 27CM (12)



### RECTANGULAR PLATE
**LAOL1703017** - 17CM (12)
**LAOL1703022** - 22CM (12)
**LAOL1703027** - 27CM (12)



### SQUARE PLATE
**LAOL1704016** - 16CM (12)
**LAOL1704021** - 21CM (12)
**LAOL1704026** - 26CM (12)



### ROUND BOWL
**LARE6120024** - 24CM - 1.3LT (12)



### BOWL
**LAOL1120006** - 6CM - 60ML (24)
**LAOL1120011** - 11CM - 210ML (24)
**LAOL1120013** - 13.5CM - 390ML (24)
**LAOL1120015** - 15.5CM - 600ML (24)



# OLIVE WHITE



**MUG**
**LAOL1130030** - 300ML (12)
**SAUCER**
**LAOL1415115** - 15CM (24)



**AK TEA CUP**
**LARE1407124** - 240ML (24)
**SAUCER**
**LAOL1415115** - 15CM (24)



**ESPRESSO CUP**
**LAOL1105009** - 70ML (24)
**ESPRESSO SAUCER**
**LAOL1415112** - 12CM (24)



**COFFEE CUP**
**LAOL1132018** - 200ML (24)
**SAUCER**
**LAOL1415115** - 15CM (24)



**TEAPOT**
**LAOL1108053B/L** - 420ML (6)





**EGG CUP**
**LARE1807006** - 6CM (12)



**WHITE BUTTER DISH**
**LAOL1810006** - 6CM - 30ML (24)



**CREAMER**
**LAOL1106015** - 140ML (12)
**LAOL1162020** - 200ML (12)



**PEPPER SHAKER**
**LAOL3411007P** - 6.5CM (12)
**SALT SHAKER**
**LAOL3411007S** - 6.5CM (12)



**SAUCE DISH**
**LARE1800007** - 7.5CM - 30ML (24)



**SACHET HOLDER**
**LAOL1213005** - 10CM (12)

# CLASSIC NEW BONE

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.

## WHITE



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



**ROUND COUPE PLATE**
**LACW1201017** - 16.5CM (24)
**LACW1201019** - 19.4CM (24)
**LACW1201024** - 24CM (24)
**LACW1201027** - 26CM (12)
**LACW1201031** - 31CM (12)



**ROUND RIM SOUP PLATE**
**LACW1102022** - 22CM - 300ML (24)
**LACW1102027** - 27CM - 420ML (12)



**DEEP ROUND COUPE PLATE**
**LACW1202027** - 26.8CM - 930ML (12)



**CANAPE TRAY/AMUSE BOUCH TRAY**
**LALG6011132** - 31 X 10CM (12)





**NOODLE BOWL**
**LACW1604019** - 19CM - 740ML (12)



**ALL PURPOSE BOWL**
**LACW1603016** - 16.5CM - 750ML (24)



**ROUND BOWL**
**LAAK6120014** - 14CM - 270ML (12)
**LAAK6120019** - 19CM - 450ML (24)
**LAAK6120029** - 29CM - 3LT (6)



**RICE BOWL**
**LACW1601012** - 11.7CM - 210ML (24)
**LACW1601013** - 12.5CM 270ML (24)

# CLASSIC NEW BONE WHITE



**ROUND V-BOWL**
**LAAK6122010** - 10CM - 60ML (24)
**LAAK6122016** - 15.5CM - 390ML (24)



**SOUP CUP WITH EAR**
**LACW1501028B** - 12CM - 300ML (24)
**RIM SAUCER**
**LACW1425016** - 16CM (24)



**COFFEE CUP STACKABLE**
**LACW1406020** - 200ML (24)
**COUPE SAUCER**
**LACW1415115** - 15.2CM (24)



**TEA CUP**
**LACW1405020** - 200ML (24)
**COUPE SAUCER**
**LACW1415015** - 15.2CM (24)



**CAPPUCCINO CUP**
**LACW1407028** - 300ML (24)
**COUPE SAUCER**
**LACW1415416** - 15.5CM (24)



**CONICAL MUG**
**LACW2002536** - 360ML (24)



**AK ESPRESSO CUP**
**LACW1407111** - 110ML (24)
**COUPE SAUCER**
**LACW1415412** - 11.5CM (24)
**AK TEA CUP**
**LACW1407124** - 240ML (24)
**COUPE SAUCER**
**LACW1415115** - 15.2CM (24)



**CREAMER**
**LACW1801005** - 50ML (12)
**LACW1801009** - 90ML (12)
**LACW1801022** - 220ML (12)



**CONE MUG**
**LACW2002029** - 290ML (12)
**COUPE SAUCER**
**LACW1415115** - 15.2CM (24)



**TEAPOT WITH LID**
**LACW1702045** - 450ML (12)
**TEAPOT WITH LID**
**LACW1702075** - 750ML (12)

# CLASSIC NEW BONE



**SACHET HOLDER**
**LACW1707010** - 9.5CM (24)



**TALL SACHET HOLDER**
**LACW1707005**
WHITE - 7.2CM (24)



**TOOTHPICK HOLDER**
**LACW1804005** - 5CM (12)



**TALL SALT SHAKER**
**LACW1706310S** - 9.8CM (12)
**TALL PEPPER SHAKER**
**LACW1706310P** - 9.8CM (12)



**SAUCE DISH**
**LACW1800007** - 7CM - 30ML (24)
**BUTTER DISH**
**LACW1800009** - 9.5CM - 60ML (24)



**BUTTER DISH**
**LACW1810006** - 6CM - 30ML (24)



**GRAVY BOAT**
**LACW1704040** - 400ML (12)



**CHINESE SPOON**
**LACW1802113** - 13CM (10)



**APPETIZER DISH**
**LALG6075006** - 9.5CM (24)





# CLASSIC NEW BONE



**SQUARE 2 COMPT. DISH**
**LACW1800110** - 8.5CM
20ML PER SECTION (24)



**RECTANGLE 3 COMPT. DISH**
**LACW1800212** - 12CM
35ML PER SECTION (24)



**EGG CUP**
**LACW1807006** - 6CM (12)



**SQUARE BOWL**
**LAHW1900208** - 7.5CM - 150ML (24)

# CONCORD



**BREAKFAST CUP**
**LACC3006023** - 230ML (24)

**COUPE SAUCER**
**LACC3006116** - 16CM (24)



# LINE



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



**RIM SOUP PLATE**
**LALN3102022** - 22CM - 300ML (24)
**LALN3102026** - 26.5CM - 420ML (12)



Bonna – Designed for Presentation, Built for Performance
Born from the vision of Kar Porselen in 1983 and launched as a brand in 2014, Bonna is a premium Turkish tableware brand committed to inspiring creativity and elevating dining experiences in the global HoReCa market. With a strong focus on design, durability, and sustainability, Bonna offers a wide range of high-quality vitrified porcelain products.



**Edge Chip Resistance Warranty**
The entire Bonna product range, identified with the "edge chip resistance logo", challenge the toughest standards and can be used for years by fulfilling the HoReCa industry requirements. T's and C's apply

NEW

# KNIDOS

Inspired by the art of romance, the Knidos collection brings a sophisticated touch to dining with its smooth colour transitions.
Symbolizing freedom, creativity, and nature, it allows chefs to express their artistry while enhancing the overall culinary experience — a perfect fit for both fine and casual dining settings.



## COUPE PLATE
**S-KNDGRM19DZ** - 19CM (12)
**S-KNDGRM27DZ** - 27CM (12)
**S-KNDGRM30DZ** - 30CM (6)



## SOUP/CEREAL BOWL
**S-KNDGRM16KS** - 16CM - 400ML (12)



## COUPE BOWL
**S-KNDBLM25CK** - 25CM - 1.3LT (6)



## DIP DISH
**S-KNDGRM9CK** - 9CM (24)



## ORGANIC RECTANGULAR PLATE
**S-KNDVAO36DT** - 36CM (12)





# LUNAR

The Lunar Ocean Collection offers a serene escape with its delicate blend of blue and white porcelain, reminiscent of a moonlit ocean. Featuring gentle curves and a flawless finish, it combines refined elegance with subtle, whimsical details to elevate the dining experience.

## OCEAN



**WALLED PLATE**
**S-MT-LUNOCHYG16DZ** - 16CM (12)
**S-MT-LUNOCHYG25DZ** - 25CM (6)
**S-MT-LUNOCHYG28DZ** - 28CM (6)



**SAUCE BOWL**
**S-MT-LUNOCHYG10CK** - 10CM - 130ML (12)



**COUPE BOWL**
**S-MT-LUNOCHYG25CK** - 25CM - 1.3LT (12)
**S-MT-LUNOCHYG28CK** - 28CM - 1.4LT (12)



**OVAL WALLED PLATE**
**S-MT-LUNOCHYG30OV** - 30CM (6)





NEW

# GALATA

Inspired by the timeless elegance of Galata, a symbol of Istanbul, this collection blends historic charm with modern aesthetics.
Its unique colour palette — with earthy stone hues — and minimalist design offer chefs creative freedom and versatility, making it ideal for contemporary culinary presentations.



### RIMMED PLATE
**S-GALABS18DZ** - 18CM (12)
**S-GALABS24DZ** - 24CM (12)
**S-GALABS28DZ** - 28CM (6)
**S-GALABS30DZ** - 30CM (6)



### ORGANIC COUPE PLATE
**S-GALVAO15DZ** - 15CM (12)
**S-GALVAO25DZ** - 25CM (6)
**S-GALVAO29DZ** - 29CM (6)



### COUPE BOWL
**S-GALBLM23CK** - 23CM - 1LT (6)



### PASTA PLATE
**S-GALABS28CK** - 28CM (6)



### DIP DISH
**S-GALGRM9CK** - 9CM (24)



# GALATA



**ORGANIC COUPE BOWL**
**S-GALVAO26CK** - 26CM - 1LT (6)



**SOUP/CEREAL BOWL**
**S-GALGRM16KS** - 16CM - 400ML (12)



**OVAL COUPE PLATE**
**S-GALMOV31OV** - 31 X 24CM (6)



**OVAL RIMMED PLATE**
**S-GALABS32OV** - 32CM (6)



**ORGANIC RECTANGULAR PLATE**
**S-GALVAO36DT** - 36CM (12)





NEW

# HALO

The Halo Collection is a design-driven masterpiece, created for chefs who turn food into art.
Inspired by the rhythms of nature and the cosmos, its angular circular forms and distinctive edges play with light to elevate every dish.
With effortless elegance, Halo brings balance and beauty to the table — making food the true star of the presentation.



**RIMMED PLATE**
**HAL18DZ** - 18CM (12)
**HAL24DZ** - 24CM (12)
**HAL28DZ** - 28CM (6)
**HAL30DZ** - 30CM (6)
**HAL32DZ** - 32CM (6)



**PASTA PLATE**
**HAL28CK** - 28CM - 400ML (6)



**OVAL RIMMED PLATE**
**HAL360V** - 36CM (6)



# EAST

Inspired by the delicate flowers of the Far East, the East collection brings refined elegance to every course.
It offers versatile forms that combine beauty with functionality. A true creative canvas for chefs, the East series transforms each presentation into a visual and memorable experience by drawing the eye to the centre of the plate.

## SAND



**COUPE SCALLOPED PLATE**
**SANEAT21DZ** - 21CM (12)
**SANEAT25DZ** - 25CM (12)
**SANEAT27DZ** - 27CM (12)



**SOUP/CEREAL SCALLOPED BOWL**
**SANEAT16CK** - 16CM (12)



**COUPE SCALLOPED BOWL**
**SANEAT25CK** - 25CM (6)



NEW

# SWAY

The Sway Collection embodies rhythmic grace, inspired by the delicate art of weaving.
Its textured design evokes the gentle motion of swaying threads, creating a harmonious and elegant visual flow.
Combining craftsmanship with fluidity, Sway transforms every dining experience into an artistic expression of style.



**COUPE PLATE**
**S-MT-SWYGRM19DZ** - 19CM (12)
**S-MT-SWYGRM23DZ** - 23CM (12)
**S-MT-SWYGRM27DZ** - 27CM (12)



**BOWL**
**S-MT-SWYGRM20CK** - 20CM - 500ML (12)



**COUPE BOWL**
**S-MT-SWYBLM25CK** - 25CM - 1.3LT (6)



**OVAL COUPE PLATE**
**S-MT-SWYMOV31OV** - 31 X 24CM (6)





NEW

# RIPPLE

Inspired by the Mediterranean oleander flower, the Adelfa glaze in the Ripple collection blends modern design with functionality.
Crafted for professional use, Ripple features robust edges, stackable forms, and a durable body.
Each piece is uniquely finished with reactive glaze, making it ideal for both fine and casual dining settings.

## ADELFA



### WALLED PLATE
**ADFRPL16DZ** - 16CM (12)
**ADFRPL21DZ** - 21CM (6)
**ADFRPL26DZ** - 26CM (6)
**ADFRPL28DZ** - 28CM (6)



### STACKABLE WALLED BOWL
**ADFRPL6JO** - 6CM - 35ML (12)
**ADFRPL8JO** - 8CM - 70ML (12)
**ADFRPL13JO** - 13CM - 415ML (12)



### STACKABLE WALLED BOWL
**ADFRPL23JO** - 23CM - 865ML (6)



### OVAL WALLED PLATE
**ADFRPL33OV** - 33 X 17.5CM (6)
**ADFRPL37OV** - 37 X 23CM (6)





NEW

# RIPPLE

Inspired by the beauty of desert dunes, the Ripple collection with Mirage glaze adds warmth and elegance to any presentation.
Designed for professional kitchens, it features robust construction, varied forms, and a stackable design. Its special clay body ensures long-lasting durability, while reactive glaze technology gives each piece a unique character — ideal for both fine and casual dining environments.

## MIRAGE



### WALLED PLATE
**MRGRPL16DZ** - 16CM (12)
**MRGRPL21DZ** - 21CM (6)
**MRGRPL26DZ** - 26CM (6)
**MRGRPL28DZ** - 28CM (6)



### STACKABLE WALLED BOWL
**MRGRPL6JO** - 6CM - 35ML (12)
**MRGRPL8JO** - 8CM - 70ML (12)
**MRGRPL13JO** - 13CM - 415ML (12)



### STACKABLE WALLED BOWL
**MRGRPL23JO** - 23CM - 865ML (6)



### OVAL WALLED PLATE
**MRGRPL33OV** - 33 X 17.5CM (6)
**MRGRPL37OV** - 37 X 23CM (6)





NEW

# RIPPLE

Featuring the Hornfels glaze, the Ripple collection captures the striking contrast of black volcanic sands and earth-toned basalt.
Designed for professional use, Ripple offers robust edges, versatile forms, and stackable design. Its special clay recipe ensures lasting durability, while reactive glaze technology gives each piece a unique finish — perfect for both fine and casual dining settings.

## HORNFELS



**WALLED PLATE**
**HORRPL16DZ** - 16CM (12)
**HORRPL21DZ** - 21CM (6)
**HORRPL26DZ** - 26CM (6)
**HORRPL28DZ** - 28CM (6)



**STACKABLE WALLED BOWL**
**HORRPL6JO** - 6CM - 35ML (12)
**HORRPL8JO** - 8CM - 70ML (12)
**HORRPL13JO** - 13CM - 415ML (12)



**STACKABLE WALLED BOWL**
**HORRPL23JO** - 23CM - 865ML (6)



**OVAL WALLED PLATE**
**HORRPL33OV** - 33CM (6)
**HORRPL37OV** - 37CM (6)





NEW

# LUZ

Luz elevates culinary presentations with its textured mosaic pattern created using advanced digital printing. Inspired by the earthy tones of nature and soil, this collection blends abstract colours and natural harmony to bring understated elegance and a fresh, personal touch to every dining experience.



**COUPE PLATE**
**S-MT-LUZGRM17DZ** - 17CM (12)
**S-MT-LUZGRM23DZ** - 23CM (12)
**S-MT-LUZGRM27DZ** - 27CM (12)
**S-MT-LUZGRM30DZ** - 30CM (6)



**SOUP/CEREAL BOWL**
**S-MT-LUZGRM16KS** - 16CM - 400ML (12)



**COUPE BOWL**
**S-MT-LUZBLM23CK** - 23CM - 1LT (6)



**DIP DISH**
**S-MT-LUZGRM9CK** - 9CM - 50ML (24)



**PASTA PLATE**
**S-MT-LUZBNC28CK** - 28CM - 400ML (6)



**OVAL COUPE PLATE**
**S-MT-LUZGRM24OKY** - 24 X 14CM (12)





NEW

# LUCA

Luca Collection by Bonna is inspired by the intricate beauty of art.
Designed for chefs who boldly blend flavours and aromas, Luca celebrates the harmony of diverse elements coming together to create unforgettable culinary experiences – turning the plate into a piece of art.

## SALMON



### COUPE PLATE
**S-MT-LUCSLGRM17DZ** - 17CM (12)
**S-MT-LUCSLGRM21DZ** - 21CM (12)
**S-MT-LUCSLGRM27DZ** - 27CM (12)



### ORGANIC COUPE PLATE
**S-MT-LUCSLVAO29DZ** - 29CM (6)



### ORGANIC COUPE BOWL
**S-MT-LUCSLVAO26CK** - 26CM - 1LT (6)



### OVAL COUPE PLATE
**S-MT-LUCSLMOV31OV** - 31 X 24CM (6)



### SOUP/CEREAL BOWL
**S-MT-LUCSLGRM16KS** - 16CM - 400ML (12)



### ORGANIC SAUCE BOWL
**S-MT-LUCSLSTR10KS** - 10CM - 45ML (24)





NEW

# LUCA
# OCEAN BLUE



**COUPE PLATE**
**S-MT-LUCOCGRM17DZ** - 17CM (12)
**S-MT-LUCOCGRM21DZ** - 21CM (12)
**S-MT-LUCOCGRM27DZ** - 27CM (12)



**ORGANIC COUPE PLATE**
**S-MT-LUCOCVAO29DZ** - 29CM (6)



**ORGANIC COUPE BOWL**
**S-MT-LUCOCVAO26CK** - 26CM 1LT (6)



**OVAL COUPE PLATE**
**S-MT-LUCOCMOV31OV** - 31 X 24CM (6)



**SOUP/CEREAL BOWL**
**S-MT-LUCOCGRM16KS** - 16CM - 400ML (12)



**ORGANIC SAUCE BOWL**
**S-MT-LUCOCSTR10KS** - 10CM - 45ML (24)





NEW

# OMNIA

The Omnia series captures the essence of joy and hope, designed to enhance your most cherished culinary moments.
Inspired by the timeless interaction of water and stone, Omnia adds an extraordinary touch to every presentation, making each dining experience memorable and emotionally uplifting.



**COUPE PLATE**
**S-MT-OMIGRM17DZ** - 17CM (12)
**S-MT-OMIGRM21DZ** - 21CM (12)
**S-MT-OMIGRM23DZ** - 23CM (12)
**S-MT-OMIGRM27DZ** - 27CM (12)
**S-MT-OMIGRM30DZ** - 30CM (6)



**DIP DISH**
**S-MT-OMIGRM9CK** - 9CM - 50ML (24)



**SOUP/CEREAL BOWL**
**S-MT-OMIGRM16CK** - 16CM - 160ML (12)



**COUPE BOWL**
**S-MT-OMIBLM23CK** - 23CM - 1LT (6)



**PASTA PLATE**
**S-MT-OMIBNC28CK** - 28CM - 400ML (6)



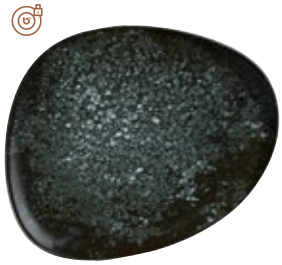


NEW

# COSMOS

The Cosmos Collection honours chefs who explore bold culinary frontiers.
With a deep, speckled glaze reminiscent of a starry night sky, each piece serves as a creative canvas, inspiring dishes as unique and vast as the universe itself.

## BLACK



**ORGANIC COUPE PLATE**
**COSBLVAO19DZ** - 19CM (12)
**COSBLVAO24DZ** - 24CM (12)



**ORGANIC COUPE PLATE**
**COSBLVAO29DZ** - 29CM (6)



**ORGANIC BOWL**
**COSBLVAO18KS** - 18CM - 470ML (12)



**ORGANIC COUPE BOWL**
**COSBLVAO26CK** - 26CM - 1LT (6)



**ORGANIC RECTANGULAR PLATE**
**COSBLVAO36DT** - 36CM (12)





TABLEWARE

NEW

# PATERA

Inspired by ancient marble textures and the delicate patterns of golden sands, the Patera Collection reflects the 6,000-year heritage of Patara Ancient City. It brings a touch of mysticism and timeless history to elevate your presentations with a sense of wonder.



### COUPE PLATE
**PTRGRM17DZ** - 17CM (12)
**PTRGRM21DZ** - 21CM (12)
**PTRGRM23DZ** - 23CM (12)
**PTRGRM27DZ** - 27CM (12)
**PTRGRM30DZ** - 30CM (6)



### ORGANIC COUPE PLATE
**PTRVAO19DZ** - 19CM (12)
**PTRVAO24DZ** - 24CM (12)



### ORGANIC COUPE PLATE
**PTRVAO29DZ** - 29CM (6)



### SOUP/CEREAL BOWL
**PTRGRM16KS** - 16CM - 400ML (12)



### DIP DISH
**PTRGRM9CK** - 9CM - 50ML (24)



### PASTA PLATE
**PTRBNC28CK** - 28CM - 400LT (6)





# PATERA



**COUPE BOWL**
**PTRBLM23CK** - 23CM - 1LT (6)



**OVAL COUPE PLATE**
**PTRGRM19OKY** - 19 X 11CM (12)



**ORGANIC BOWL**
**PTRVAO18KS** - 18CM - 470ML (12)



**ORGANIC COUPE BOWL**
**PTRVAO26CK** - 26CM - 1LT (6)



**RECTANGULAR NARROW RIM PLATE**
**PTRMOV26DT** - 23 X 16CM (12)



**ORGANIC RECTANGULAR PLATE**
**PTRVAO36DT** - 36CM (12)



**RECTANGULAR PLATE**
**PTRMOV35DT** - 34 X 16CM (12)



NEW

# VEGA

The Bonna Vega series draws inspiration from the enigmatic night sky and the profound depths of the seas and oceans.
Its harmonious blend of deep blue tones and a textured surface creates a seamless symphony that accentuates the vibrant hues of fresh ingredients and warm tones, making your culinary creations truly shine.



## COUPE PLATE
**S-MT-VGAGRM17DZ** - 17CM (12)
**S-MT-VGAGRM21DZ** - 21CM (12)
**S-MT-VGAGRM23DZ** - 23CM (12)
**S-MT-VGAGRM27DZ** - 27CM (12)
**S-MT-VGAGRM30DZ** - 30CM (6)



## SOUP/CEREAL BOWL
**S-MT-VGAGRM16KS** - 16CM - 400ML (12)



## DIP DISH
**S-MT-VGAGRM9CK** - 9CM - 50ML (24)



## COUPE BOWL
**S-MT-VGABLM25CK** - 25CM - 1.3LT (6)



## OVAL COUPE PLATE
**S-MT-VGAMOV31OV** - 31 X 24CM (6)





NEW

# NACROUS

Nacrous is crafted to provide ample space for creative plating, turning every meal into a visual and sensory experience.
With a harmonious blend of textures and tones, this collection perfectly fuses art and functionality, making each dish a masterpiece.



**COUPE PLATE**
**MT-NCRGRM17DZ** - 17CM (12)
**MT-NCRGRM21DZ** - 21CM (12)
**MT-NCRGRM27DZ** - 27CM (12)
**MT-NCRGRM30DZ** - 30CM (6)



**ORGANIC COUPE PLATE**
**MT-NCRVAO19DZ** - 19CM (12)
**MT-NCRVAO24DZ** - 24CM (12)



**ORGANIC COUPE PLATE**
**MT-NCRVAO29DZ** - 29CM (6)



**DIP DISH**
**MT-NCRGRM9CK** - 9CM - 50ML (24)



**COUPE BOWL**
**MT-NCRBLM23CK** - 23CM - 1LT (6)



**PASTA PLATE**
**MT-NCRBNC28CK** - 28CM - 400ML (6)



**SOUP/CEREAL BOWL**
**MT-NCRGRM16KS** - 16CM - 400ML (12)





**ORGANIC COUPE BOWL**
**MT-NCRVAO26CK** - 26CM - 1LT (6)

NEW

# GRAPHITE

Embracing the sophistication of anthracite, the Graphite collection features innovative matte glaze technology that delivers high scratch resistance.
It offers a versatile range of pieces in various sizes and forms, transforming culinary presentations with minimalist elegance.
More than just a style statement, Graphite turns every dining moment into a memorable event.



**COUPE PLATE**
**GRPGRM21DZ** - 21CM (12)
**GRPGRM27DZ** - 27CM (12)



**ORGANIC COUPE PLATE**
**GRPVAO24DZ** - 24CM (12)



**ORGANIC COUPE PLATE**
**GRPVAO29DZ** - 29CM (6)



**ANGLED SAUCE BOWL**
**GRPVNT8KS** - 8CM - 60ML (24)



**ORGANIC BOWL**
**GRPVAO18KS** - 18CM - 470ML (12)



**ORGANIC COUPE BOWL**
**GRPVAO23CK** - 23CM - 750ML (6)



**ORGANIC RECTANGULAR PLATE**
**GRPVAO36DT** - 36CM (12)



FORTIS
HOTELWARE

Vitrified ceramics made from high quality materials perfectly suited for the fast-paced food service environment.
Fortis is both beautiful, practical and durable.



# TEMPEST

Tempest black textured stoneware crockery is a stylish and sophisticated choice in the food service industry.
The unique texture adds an element of interest and depth to the classic black colour.
Due to the glazing process of adding texture/colour to stoneware – each piece may vary in its tone and texture.

## BLACK



**COUPE PLATE**
**DA-1102** - 19.5CM (24)
**DA-1101** - 26CM (12)
**DA-1100** - 29CM (12)



**DEEP COUPE PLATE**
**DA-1104** - 24CM - 520ML (24)
**DA-1103** - 28CM - 1LT (24)



**OVAL PLATTER**
**DA-1125** - 31 X 23CM (12)
**DA-1126** - 38 X 29CM (6)



**PIZZA PLATE**
**DA-1123** - 31CM (12)



**CANAPE TRAY**
**DA-1118** - 31 X 11.5CM (12)



**RECTANGULAR TRAY**
**DA-1107** - 37 X 16CM (24)



**LASAGNE DISH**
**DA-1122** - 400ML (12)



**SOUP/CEREAL BOWL**
**DA-1114** - 15CM - 500ML (12)



**ROUND DISH**
**DA-1106** - 6.5CM - 50ML (24)



**OVAL SAUCE DISH**
**DA-1105** - 10CM - 80ML (24)





# TEMPEST BLACK



**RIBBED RAMEKIN**
**DA-1117** - 9CM - 140ML (24)



**UNHANDLED JUG**
**DA-1112** - 100ML (24)
**DA-1124** - 200ML (24)



**BISTRO MUG**
**DA-1119** - 300ML (24)
**DOUBLE WELL SAUCER**
**DA-1116** - 15CM (24)



**UNIVERSAL CUP**
**DA-1115** - 230ML (24)
**DOUBLE WELL SAUCER**
**DA-1116** - 15CM (24)



**ESPRESSO CUP**
**DA-1120** - 70ML (24)
**ESPRESSO SAUCER**
**DA-1121** - 12CM (24)



**TEAPOT**
**DA-1113** - 500ML (12)



**SACHET HOLDER**
**DA-1111** - 9CM (12)



# STUDIO

Walled ceramic crockery has a sleek and simple design that allows the food to take centre stage while the high-quality material ensures durability and longevity. Available in classic black & white, these pieces are perfect for any setting.

## WHITE



**FLAT PLATE**
**DA-1063** - 19.5CM (24)
**DA-1064** - 23.5CM (24)
**DA-1065** - 28CM (12)



**FLAT BOWL**
**DA-1075** - 11CM - 80ML (24)



**CEREAL BOWL**
**DA-1073** - 17CM - 600ML (24)



**DEEP PASTA/SALAD BOWL**
**DA-1074** - 21CM - 1.2LT (12)



**DEEP BOWL**
**DA-1072** - 11CM - 250ML (24)



# STUDIO BLACK



**FLAT PLATE**
**DA-1066** - 19.5CM (24)
**DA-1067** - 23.5CM (24)
**DA-1068** - 28CM (12)



**FLAT BOWL**
**DA-1076** - 11CM - 80ML (24)



**CEREAL BOWL**
**DA-1078** - 17CM - 600ML (24)



**DEEP PASTA/SALAD BOWL**
**DA-1079** - 21CM - 1.2LT (12)



**DEEP BOWL**
**DA-1077**- 11CM - 250ML (24)



NEW

# FYNBOS

Inspired by the flora of the Fynbos ecoregion, with delicate designs and earthly tones reminiscent of the South African landscapes.

## KAROO SAND



**ROUND PLATE**
**NG4520-18WH** - 18CM (6)
**NG4520-28WH** - 28CM (6)



**COUPE BOWL**
**NG4522-30WH** - 29.5 X 5.5CM - 1.6LT (12)



**ORGANIC ROUND BOWL**
**NG4502-25WH** - 25 X 8CM - 1.5LT (4)
**NG4502-30WH** - 30.5 X 9.5CM - 3LT (4)
**NG4502-40WH** - 40.5 X 9.5CM - 6LT (2)



**RECTANGULAR PLATE**
**NG4503-35WH** - 35.5 X 18.5CM (4)
**NG4503-45WH** - 45 X 21CM (3)



**OVAL BOWL**
**NG4521-12WH** - 12CM - 300ML (6)



**SMALL BOWL WITH HANDLE**
**NG4523-10WH** - 10CM - 90ML (6)



**COFFEE CUP**
**NG4524-WH** - 260ML (6)
**SAUCER**
**NG4525-WH** - 16CM (6)





# FYNBOS
# ALOE GREEN



**ROUND PLATE**
**NG4520-18GR** - 18CM (6)
**NG4520-28GR** - 28CM (6)



**ROUND DEEP COUPE PLATE**
**NG4509-17GR** - 17 X 4.5CM - 300ML (6)
**NG4509-23GR** - 23 X 4.5CM - 900ML (6)
**NG4509-25GR** - 25.5 X 4.5CM - 1.1LT (3)



**ORGANIC ROUND BOWL**
**NG4507-24GR** - 25 X 8CM - 1.5LT (4)
**NG4507-30GR** - 30.5 X 9.5CM - 3LT (4)
**NG4507-40GR** - 40.5 X 9.5CM - 6LT (3)



**RECTANGULAR PLATE**
**NG4508-24GR** - 25.5 X 14.5CM (6)
**NG4508-30GR** - 30 X 17CM (4)
**NG4508-34GR** - 35.5 X 18.5CM (4)
**NG4508-45GR** - 45 X 21CM (3)



**OVAL BOWL**
**NG4521-12GR** - 12CM - 300ML (6)



**COFFEE CUP**
**NG4505-GR** - 250ML (6)

**SAUCER**
**NG4506-GR** - 15CM (6)



**DIP DISH**
**NG4527-GR** - 9CM - 50ML (6)





# FYNBOS
# ATLANTIC BLUE



**ROUND PLATE**
**NG4520-18BL** - 18CM (6)
**NG4520-28BL** - 28CM (6)



**RECTANGULAR PLATE**
**NG4503-26BL** - 25.5 X 14CM (6)
**NG4503-30BL** - 30 X 17CM (4)
**NG4503-35BL** - 35.5 X 18CM (4)
**NG4503-45BL** - 45 X 21CM (3)



**ORGANIC ROUND BOWL**
**NG4502-24BL** - 25.8 X 8CM - 1.5LT (4)
**NG4502-30BL** - 30.5 X 9.5CM - 3LT (4)
**NG4502-40BL** - 40.5 X 9.5CM - 6LT (3)



**OVAL BOWL**
**NG4521-12BL** - 12CM - 300ML (6)



**SMALL BOWL WITH HANDLE**
**NG4523-10BL** - 10CM - 90ML (6)



**COFFEE CUP**
**NG4524-BL** - 260ML (6)
**SAUCER**
**NG4525-BL** - 16CM (6)





# PRIMA

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.

## WHITE



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



### COUPE PLATES
**SP-DA402** - 19CM (24)
**SP-DA405** - 22.5CM (24)
**SP-DA401** - 26CM (24)
**SP-DA400** - 29CM (12)



### SQUARE BOWL
**DA-1060** - 18CM - 450ML (24)
**DA-1062** - 23CM - 650ML (24)



### SOUP/CEREAL BOWL
**SP-DA215** - 19CM - 250ML (24)

### SOUP/PASTA PLATE
**SP-DA214** - 24CM - 380ML (24)



### OVAL COUPE PLATTER
**DA-1005** - 23 X 18CM (12)
**DA-1004** - 25.5 X 19.5CM (12)
**DA-1006** - 31 X 23.5CM (12)
**DA-1036** - 38 X 29CM (6)



### OVAL RIMMED PLATTER
**DA-219** - 31 X 21.5CM (12)
**DA-218** - 36 X 25.5CM (12)



### SQUARE PLATE
**DA-1016** - 18CM (24)
**DA-1014** - 23CM (12)
**DA-1015** - 28CM (12)



### GOURMET PASTA BOWL
**SP-DA241** - 28CM - 320ML (12)



### PASTA PLATE
**SP-DA213** - 28CM - 380ML (12)



### SQUARE DIP DISH
**DA-234** - 12CM - 250ML (24)





# PRIMA WHITE




**NARROW RIMMED**
**SP-DA900** - 17CM (24)
**SP-DA905** - 20CM (24)
**SP-DA902** - 23CM (24)
**SP-DA901** - 25CM (24)




**NARROW RIMMED SOUP PLATE**
**SP-DA903** - 22CM - 350ML (24)




**NARROW RIMMED DESSERT BOWL**
**SP-DA904** - 16CM - 180ML (24)



**RICE BOWL**
**DA-230** - 10CM - 150ML (24)



**STACKING SOUP CUP**
**DA-1030** - 340ML (24)

**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24)



**BOWL**
**DA-1003** - 12 X 7CM - 430ML (24)



**VEGGIE BOWL**
**DA-1070** - 17CM - 260ML (24)



**PIZZA PLATE**
**DA-019** - 26CM (12)
**DA-014** - 31CM (12)



**COUPE PASTA/SALAD BOWL**
**SP-DA404** - 24CM - 520ML (24)
**SP-DA403** - 28CM - 1LT (12)



**MULTI-PURPOSE**
**DA-229** - 14CM - 600ML (12)



**OATMEAL BOWL**
**SP-DA216** - 15.5CM - 330ML (24)

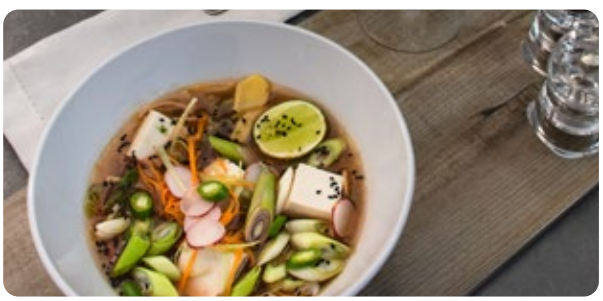


**SALAD BOWL**
**SP-DA007** - 18CM - 600ML (24)

**PASTA/SALAD BOWL**
**SP-DA1007** - 26CM - 1.2LT (12)



**NOODLE BOWL**
**SP-DA242** - 22CM - 1.4LT (24)



# PRIMA WHITE



**SLANT TOP BOWL**
**DA-222** - 20CM - 550ML (12)



**OVAL BOWL**
**DA-1086** - 18CM - 360ML (24)
**DA-1088** - 23CM - 650ML (24)



**ALFA ESPRESSO CUP**
**DA-700** - 60ML (24)
**ALFA ESPRESSO SAUCER**
**DA-711** - 12CM (24)
**ALFA CUP**
**DA-1000** - 200ML (24)
**DA-1001** - 270ML (24)
**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24)
**FLAT SAUCER**
**DA-1044** - 15CM (24)



**TEA CUP**
**DA-210** - 230ML (24)
**DOUBLE WELL SAUCER**
**SP-DA211** - 15CM (24)



**STACKING CUP**
**DA-209** - 200ML (24)
**DOUBLE WELL SAUCER**
**SP-DA211** - 15CM (24)



**STACKING MUG**
**DA-999** - 280ML (24)

**OTHER ORDER CODES**
**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24)



**COFFEE MUG**
**DA-1012** - 300ML (24)

**OTHER ORDER CODES**
**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24)



**SAUCE DISH**
**DA-233** - 10CM - 100ML (24)
**SALAD/FRUIT BOWL**
**DA-232** - 16CM - 350ML (24)
**PASTA BOWL**
**DA-231** - 24CM - 1.2LT (12)



**CAPPUCCINO CUP**
**DA-207** - 240ML (24)
**DA-208** - 300ML (24)
**DOUBLE WELL SAUCER**
**SP-DA211** - 15CM (24)



**SQUARE ESPRESSO CUP**
**DA-161** - 60ML (24)
**ESPRESSO SAUCER**
**DA-162** - 12CM (24)
**SQUARE CAPPUCCINO CUP**
**DA-159** - 200ML (24)
**DA-158** - 300ML (24)
**CAPPUCCINO SAUCER**
**DA-160** - 15CM (24)



**TEA CUP**
**DA-1042** - 220ML (24)
**FLAT SAUCER**
**DA-1044** - 15CM (24)



**COFFEE CUP**
**DA-305** - 220ML (24)
**SAUCER**
**DA-306** - 15CM (24)



**BLACK MUG**
**DA-1019** - 300ML (24)

# PRIMA WHITE



**CAFÉ ESPRESSO CUP**
**DA-701** - 70ML (24)
**ALFA ESPRESSO SAUCER**
**DA-711** - 12CM (24)
**CAFÉ MUG**
**DA-994** - 260ML (24)
**DA-995** - 360ML (24)
**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24)
**SAUCER TRAY**
**DA-998** - 29 X 13CM (24)



**BISTRO MUG**
**DA-992** - 300ML (24)
**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24))
**BISTRO MUG**
**DA-993** - 360ML (24)



**CLASSIC MUG**
**DA-1013** - 290ML (24)

**OTHER ORDER CODES**
**DOUBLE WELL SAUCER**
**DA-996** - 15CM (24)



**TEA POT WITH LID**
**DA-228** - 500ML (6)
**LID**
**DA-228L** - (6)



**CREAMER**
**DA-1050** - 50ML (24)
**DA-221** - 100ML (12)
**DA-220** - 250ML (12)
**BANQUETING JUG**
**DA-1051** - 500ML (4)



**CREAMER - ROUND**
**DA-303** - 100ML (12)
**DA-302** - 250ML (12)



**HANDLED SAUCE**
**DA-1071**- 150ML (12)



**TEA POT WITH LID**
**DA-301** - 500ML (6)
**LID**
**DA-301L** - (6)
**TEA POT WITH LID**
**DA-300** - 1LT (6)
**LID**
**DA-300L** - (8)



**SUGAR BOWL WITH LID**
**DA-227** - 200ML (12)



**SUGAR BOWL WITH LID**
**DA-304** - 200ML (12)



**SACHET HOLDER**
**DA-011** - 9CM (12)

# ITALIA

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





## WHITE



**ESPRESSO CUP**
**GS-R805C-W** - 70ML (12)
**ESPRESSO SAUCER**
**GS-R806S-W** - 12.5CM (12)
**CAPPUCCINO CUP**
**GS-R808C-W** - 160ML (12)
**CAPPUCCINO SAUCER**
**GS-R809S-W** - 14.1CM (12)
**CAPPUCCINO CUP**
**GS-R812C-W** - 280ML (12)
**CAPPUCCINO SAUCER**
**GS-R813S-W** - 16CM (12)

NEW



**TEAPOT**
**GS-R804T-W** - 600ML (4)



**OPEN CAPPUCCINO CUP**
**GS-R815C-W** - 210ML (12)
**CAPPUCCINO SAUCER**
**GS-R816S-W** - 14.1CM (12)

NEW



**JUG**
**GS-R803J-W** - 100ML (24)

# ITALIA
# BLACK



**ESPRESSO CUP**
**GS-R805C-B** - 70ML (12)
**ESPRESSO SAUCER**
**GS-R806S-B** - 12.5CM (12)
**CAPPUCCINO CUP**
**GS-R808C-B** - 160ML (12)
**CAPPUCCINO SAUCER**
**GS-R809S-B** - 14.1CM (12)
**CAPPUCCINO CUP**
**GS-R812C-B** - 280ML (12)
**CAPPUCCINO SAUCER**
**GS-R813S-B** - 16CM (12)

NEW



**TEAPOT**
**GS-R804T-B** - 600ML (4)

NEW



**JUG**
**GS-R803J-B** - 100ML (24)



**OPEN CAPPUCCINO CUP**
**GS-R815C-B** - 210ML (12)
**CAPPUCCINO SAUCER**
**GS-R816S-B** - 14.1CM (12)



# BROWN



**ESPRESSO CUP**
**GS-R805C-BR** - 70ML (12)
**ESPRESSO SAUCER**
**GS-R806S-BR** - 12.5CM (12)
**CAPPUCCINO CUP**
**GS-R808C-BR** - 160ML (12)
**CAPPUCCINO SAUCER**
**GS-R809S-BR** - 14.1CM (12)
**CAPPUCCINO CUP**
**GS-R812C-BR** - 280ML (12)
**CAPPUCCINO SAUCER**
**GS-R813S-BR** - 16CM (12)

NEW



**TEAPOT**
**GS-R804T-BR** - 600ML (4)

NEW



**OPEN CAPPUCCINO CUP**
**GS-R815C-BR** - 210ML (12)
**CAPPUCCINO SAUCER**
**GS-R816S-BR** - 14.1CM (12)



**JUG**
**GS-R803J-BR** - 100ML (24)

# ITALIA
# RED



**ESPRESSO CUP**
**GS-R805C-R** - 70ML (12)

**ESPRESSO SAUCER**
**GS-R806S-R** - 12.5CM (12)

**CAPPUCCINO CUP**
**GS-R808C-R** - 160ML (12)

**CAPPUCCINO SAUCER**
**GS-R809S-R** - 14.1CM (12)

**CAPPUCCINO CUP**
**GS-R812C-R** - 280ML (12)

**CAPPUCCINO SAUCER**
**GS-R813S-R** - 16CM (12)

NEW



**TEAPOT**
**GS-R804T-R** - 600ML (4)

NEW



**JUG**
**GS-R803J-R** - 100ML (24)



**OPEN CAPPUCCINO CUP**
**GS-R815C-R** - 210ML (12)

**CAPPUCCINO SAUCER**
**GS-R816S-R** - 14.1CM (12)



# BLUE



**ESPRESSO CUP**
**GS-R805C-BL** - 70ML (12)

**ESPRESSO SAUCER**
**GS-R806S-BL** - 12.5CM (12)

**CAPPUCCINO CUP**
**GS-R808C-BL** - 160ML (12)

**CAPPUCCINO SAUCER**
**GS-R809S-BL** - 14.1CM (12)

**CAPPUCCINO CUP**
**GS-R812C-BL** - 280ML (12)

**CAPPUCCINO SAUCER**
**GS-R813S-BL** - 16CM (12)

NEW



**TEAPOT**
**GS-R804T-BL** - 600ML (4)

NEW



**JUG**
**GS-R803J-BL** - 100ML (24)



**OPEN CAPPUCCINO CUP**
**GS-R815C-BL** - 210ML (12)

**CAPPUCCINO SAUCER**
**GS-R816S-BL** - 14.1CM (12)

# PRIMA ACCESSORIES
# WHITE



**RECTANGULAR TRAY**
**DA-1082** - 22 X 14CM (12)
**DA-1055** - 28 X 15CM (12)
**DA-1081** - 35 X 14CM (12)
**DA-1110** - 33.5 X 20CM (12)



**CANAPÉ TRAY**
**DA-1034** - 31 X 11.5CM (12)



**STACKING SQUARE SERVER**
**DA-1084** - 10 X 10CM - 190ML (24)



**STACKING RECTANGULAR SERVER**
**DA-1083** - 16.5 X 10CM - 380ML (12)



**SAUCE DISH**
**DA-237** - 6.5CM - 30ML (24)



**RAMEKIN**
**DA-013** - 9CM - 140ML (24)



**TOOTHPICK HOLDER**
**DA-1054** - 5CM (24)



**RIBBED RAMEKIN**
**DA-015** - 9CM - 140ML (24)



**EGG CUP**
**DA-225** - 50ML (12)



**ROUND DISH**
**DA-226** - 8CM - 40ML (24)

**SAUCE DISH**
**DA-236** - 6CM - 20ML (24)





# PRIMA ACCESSORIES
# WHITE



**SHARP ANGLE BOWL**
**DA-1021** - 8CM - 50ML (24)



**COCKTAIL SPOON**
**DA-1090** - 12.5CM (24)



**CANAPÉ SPOON**
**DA-1035** - 10CM (48)



**LASAGNE DISH**
**DA-009** - 400ML (12)
**DA-010** - 600ML (12)



**DEEP BOWL**
**DA-016** - 10CM - 250ML (24)



**SAUCE DISH EGG SHAPE**
**DA-1023** - 10CM - 100ML (24)



**SAUCE CUP**
**DA-1008** - 80ML (24)
**DA-017** - 150ML (24)
**DA-018** - 220ML (24)



**DIPPER POT**
**DA-1053** - 70ML (24)



**CHIP MUG**
**DA-1052** - 9CM - 220ML (24)





# PRIMA ACCESSORIES
# WHITE



**SNAIL DISH**
**DA-012** - 20CM (12)



**3 DIV. CONDIMENT DISH**
**DA-991** - 18 X 2.5CM - 50ML PER SIDE (24)



**ASHTRAY**
**DA-217** - 9CM (12)
**OUTDOOR ASHTRAY**
**DA-1009** - 9CM (12)



**PEPPER SHAKER**
**DA-224** - 6CM (12)
**SALT SHAKER**
**DA-223** - 6CM (12)



**PEPPER SHAKER**
**DA-1011** - 8CM (12)
**SALT SHAKER**
**DA-1010** - 8CM (12)



**OVAL EARED DISH**
**DA-238** - 20CM - 330ML (12)



**OVAL 2 DIV. BOWL**
**DA-1085** - 20CM - 100ML PER SIDE (12)



**BUD VASE**
**DA-240** - 15CM (12)





# ACCENT

The accent 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.

## WHITE





**LARGE SALAD/SOUP BOWL**
**NGFAW6862-41** - 42 X 11CM (2)



**LARGE BOWL WITH GRAIN**
**NG6105-36** - 36.5 X 11.5CM (4)



**SOUP/PASTA BOWL**
**NGFAW6660-28** - 28CM - 190ML (12)



**3 DIV. CONDIMENT DISH**
**NG5510A-23** - 22 X 10.5CM
120ML PER SIDE (12)



**QUADRILATERAL PLATE**
**NG6226B-36** - 36CM (2)



**FLARED LARGE BOWL**
**NG6249-30** - 31 X 11CM (8)



**RECTANGULAR BOARD**
**NG4665-20** - 20 X 14CM (6)
**NG4665-25** - 25 X 18CM (12)
**NG4665-30** - 30 X 21CM (12)



**SQUARE PLATE**
**NG4546-19** - 19CM (12)
**NG4546-25** - 25CM (12)
**NG4546-30** - 30CM (6)

# ACCENT WHITE



**RECTANGULAR 3 DIV. DISH**
**NG5510-17** - 17 X 2CM
50ML PER SIDE (6)



**RECTANGULAR 2 DIV. DISH**
**NG5511-14** - 14 X 7CM
50ML PER SIDE (12)



**SQUARE FOOTED BOWL**
**NG6177-11** - 11 X 3CM (12)
**NG6177-18** - 18 X 5.5CM (6)
**NG6177-27** - 25 X 8.5CM (6)



**SQUARE TRUMPET BOWL**
**NG4519-12** - 12 X 7CM (12)
**NG4519-18** - 18 X 7.7CM (6)
**NG4519-23** - 23 X 10CM (8)



**BAMBOO LEAF PLATE**
**NG4556-20** - 20CM (6)



**SLANT TOP BOWL**
**NG7164-18** - 18CM (6)
**NG7164-20** - 20CM (3)



**RECTANGULAR PLATE WITH HANDLE**
**NG6184-29** - 29 X 13CM (12)
**NG6184-38** - 38 X 17CM (3)



**RECTANGULAR PLATE**
**NG5466-37** - 37 X 20CM (3)
**NG5466-45** - 45 X 28CM (2)



# GASTRONORM - WHITE PORCELAIN



**FULL**
**MPS9610530**
53 X 32CM



**HALF**
**MPS9610320**
32 X 26CM



**THIRD**
**MPS9610170**
32 X 17CM



# SERVING WARE - WHITE PORCELAIN



**ROUND BOWL**
**MPS6932350** - 34 X 6.5CM
**MPS6932440** - 43 X 6.5CM



**RECTANGULAR BAKER**
**MPS9810270** - 27 X 20 X 20.5CM
**MPS9810400** - 40 X 26 X 26CM

# SLATES



**BLACK**
**MPS1911169** - 53 X 16CM
**MPS1911179** - 17 X 32CM
**MPS1911259** - 25 X 25CM






**SLATE STAND**
**MPS1999259** - 25 X 25 X 12CM
**MPS1998329** - 32 X 26.5 X 7.5CM

# SERVING WARE

This range of buffetware offers flexibility, efficiency and elegant display.



## LARGE ROUND BOWL STAND

**PS-FR04C**
292 X 180MM (1)
FITS WITH:
**BOWL**
**NG6105-36** - 36.5 X 11.5CM (4)
**NGFAW6862-41** - 42 X 11CM (2)
ALSO FITS WITH:
**FYNBOS 40 & 30CM ORGANIC ROUND BOWL**



## SMALL SQUARE BOWL STAND

**PS-FS02B**
140 X 120MM (1)
FITS WITH:
**SQUARE FOOTED BOWL**
**NG6177-18**
18 X 5.5CM (6)



## TRIPLE SQUARE PLATE STAND

**PS-FS03B[L]**
3 X 172MM/120/180/240 (1)
FITS WITH:
**SQUARE FOOTED BOWL**
**NG6177-27** - 25 X 8.5CM (6)
**SQUARE TRUMPET SHAPED BOWL**
**NG4519-23** - 23 X 10CM (8)



## TRIPLE PLATE ROUND STAND

**PS-FR05B[L]**
3 X 172MM/120/180/240 (1)
FITS WITH:
**FLARED LARGE BOWL**
**NG6249-30** - 30CM (8)
**NEW BONE ROUND BOWL**
**LAAK6120029** - 29CM (6)
ALSO FITS WITH:
**FYNBOS 30CM ORGANIC ROUND BOWL**



## LARGE SQUARE BOWL STAND

**PS-FS01B**
210 X 150MM (1)
FITS WITH:
**SQUARE FOOTED BOWL**
**NG6177-27**
25 X 8.5CM (6)



## RECTANGULAR 3-STEP LARGE STAND

**PS-FS07**
40 X 35 X 22.5CM (1)
FITS WITH:
**RECTANGULAR PLATE**
**NG5466-37**
37 X 20CM (3)
ALSO FITS WITH:
**FYNBOS 35CM PLATTERS**



## TALL MEDIUM ROUND BOWL STAND

**PS-FR03B**
252 X 180MM
FITS WITH:
**FLARED LARGE BOWL**
**NG6249-30** - 30CM (8)
**NEW BONE ROUND BOWL**
**LAAK6120029** - 29CM (6)
ALSO FITS WITH:
**FYNBOS 35CM ORGANIC ROUND BOWL**



# CUTLERY

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 various grades of S/Steel.

18/10 S/Steel contains 18% chrome and 10% nickel. Therefore 18/10 provides great protection against corrosion, scratching and assists with longer lasting brilliance and shine.



Superior cutlery products made in Italy since 1929. Specifically made with quality S/Steel intended for modern catering.

# MILLENIUM 18/10



### SPOON
**PN22700001** - (12) TABLE
**PN22700004** - (12) DESSERT
**PN22700007** - (12) TEA/COFFEE
**PN22700008** - (12) MOKA
**PN22700039** - (12) SOUP
**PN22700011** - (1) SERVING

### FORK
**PN22700002** - (12) TABLE
**PN22700005** - (12) DESSERT
**PN22700017** - (12) PASTRY
**PN22700028** - (12) FISH
**PN22700012** - (1) SERVING

### KNIFE
**PN22700003** - (12) TABLE
**PN22700006** - (12) DESSERT
**PN22700029** - (12) FISH
**PN22700067** - (12) STEAK

### CAKE SERVER
**PN22700020** - (1)

# PALACE 18/10



### SPOON
**PN16900001** - (12) TABLE
**PN16900004** - (12) DESSERT
**PN16900007** - (12) TEA/COFFEE
**PN16900008** - (12) MOKA
**PN16900039** - (12) SOUP
**PN16900036** - (12) LONG DRINK

### FORK
**PN16900002** - (12) TABLE
**PN16900005** - (12) DESSERT
**PN16900017** - (12) PASTRY
**PN16900028** - (12) FISH
**PN16900027** - (12) OYSTER

### KNIFE
**PN16900003** - (12) TABLE
**PN16900006** - (12) DESSERT
**PN16900029** - (12) FISH
**PN16900067** - (12) STEAK
**PN16900025** - (12) BUTTER



18/10

# ROMA 18/10



**SPOON**
**PN22000004** - (12) DESSERT
**PN22000007** - (12) TEA/COFFEE
**PN22000008** - (12) MOKA
**PN08300039** - (12) SOUP

**FORK**
**PN22000002** - (12) TABLE
**PN22000005** - (12) DESSERT
**PN22000017** - (12) CAKE
**PN22000028** - (12) FISH

**KNIFE**
**PN22000003** - (12) TABLE
**PN22000006** - (12) DESSERT
**PN22000029** - (12) FISH
**PN08300067** - (12) STEAK

# RITZ 18/10



**SPOON**
**PN22800001** - (12) TABLE
**PN22800004** - (12) DESSERT
**PN22800007** - (12) TEA/COFFEE
**PN22800008** - (12) MOKA
**PN22800039** - (12) SOUP
**PN22800036** - (12) LONG DRINK

**FORK**
**PN22800002** - (12) TABLE
**PN22800005** - (12) DESSERT
**PN22800017** - (12) PASTRY
**PN22800028** - (12) FISH

**KNIFE**
**PN22800003** - (12) TABLE
**PN22800006** - (12) DESSERT
**PN22800029** - (12) FISH
**PN22800067** - (12) STEAK

# ACCESSORIES 18/10



A B C D

**A**
**STEAK KNIFE**
**PN07500067** - (12)

**B**
**CHEESE KNIFE**
**PN074000AA** - (1)

**C**
**LOBSTER PICK**
**PN074000AF** - (1)

**D**
**SEAFOOD CRACKER**
**PN074000AG** - (1)

18/10

Manufacturing and designing cutlery in the Netherlands since 1922.
Sola guarantees perfect quality control from raw material selection, manufacturing processes and production.





## LOTUS 18/10

### SPOON
**SHC-11LOTU011** - (12) TABLE
**SHC-11LOTU012** - (12) DESSERT
**SHC-11LOTU302** - (12) TEA/COFFEE
**SHC-11LOTU013** - (12) ENGLISH SOUP
**SHC-11LOTU303** - (12) LONGDRINK
**SHC-11LOTU307** - (12) DEMITASSE
**SHC-11LOTU402** - (12) COCKTAIL

### FORK
**SHC-11LOTU021** - (12) TABLE
**SHC-11LOTU022** - (12) DESSERT
**SHC-11LOTU404** - (12) COCKTAIL
**SHC-11LOTU024** - (12) FISH

### KNIFE
**SHC-11LOTU112** - (12) TABLE (STANDING)
**SHC-11LOTU111** - (12) TABLE (REGULAR)
**SHC-11LOTU114** - (12) DESSERT (STANDING)
**SHC-11LOTU113** - (12) DESSERT (REGULAR)
**SHC-11LOTU124** - (12) FISH
**SHC-11LOTU110** - (12) STEAK (STANDING)
**SHC-11LOTU117** - (12) STEAK (REGULAR)
**SHC-11LOTU116** - (12) BUTTER (STANDING)
**SHC-11LOTU115** - (12) BUTTER (REGULAR)



## WINDSOR 18/10

### SPOON
**SHC-11WIND011** - (12) TABLE
**SHC-11WIND012** - (12) DESSERT
**SHC-11WIND302** - (12) TEA/COFFEE
**SHC-11WIND025** - (12) ENGLISH SOUP
**SHC-11WIND303** - (12) LONGDRINK
**SHC-11WIND307** - (12) DEMITASSE

### FORK
**SHC-11WIND021** - (12) TABLE
**SHC-11WIND022** - (12) DESSERT
**SHC-11WIND024** - (12) FISH

### KNIFE
**SHC-11WIND111** - (12) TABLE MONO
**SHC-11WIND113** - (12) DESSERT MONO
**SHC-11WIND124** - (12) FISH
**SHC-11WIND115** - (12) STEAK MONO
**SHC-11WIND116** - (12) BUTTER MONO



## DONAU 18/10

### SPOON
**SHC-11DONA011** - (12) TABLE
**SHC-11DONA012** - (12) DESSERT
**SHC-11DONA302** - (12) TEA/COFFEE
**SHC-11DONA026** - (12) ENGLISH SOUP
**SHC-11DONA303** - (12) LONGDRINK
**SHC-11DONA307** - (12) DEMITASSE
**SHC-11DONA402** - (12) COCKTAIL

### FORK
**SHC-11DONA021** - (12) TABLE
**SHC-11DONA022** - (12) DESSERT
**SHC-11DONA404** - (12) COCKTAIL
**SHC-11DONA024** - (12) FISH

### KNIFE
**SHC-11DONA112** - (12) TABLE MONO
**SHC-11DONA114** - (12) DESSERT MONO
**SHC-11DONA124** - (12) FISH
**SHC-11DONA110** - (12) STEAK MONO
**SHC-11DONA116** - (12) SIDE PLATE MONO

18/10

Fortis cutlery offers affordable food service quality cutlery.
Available in various styles and designed with perfect balance.



## BELLA 18/10

NEW

**SPOON**
**JS-B102** - (12) TABLE
**JS-B105** - (12) DESSERT
**JS-B108** - (12) TEA
**JS-B110** - (12) COFFEE
**JS-B112** - (12) SOUP
**JS-B109** - (12) ICE CREAM

**FORK**
**JS-B101** - (12) TABLE
**JS-B104** - (12) DESSERT
**JS-B111** - (12) CAKE
**JS-B106** - (12) FISH

**KNIFE**
**JS-B100** - (12) TABLE
**JS-B103** - (12) DESSERT
**JS-B107** - (12) FISH
**JS-B199** - (12) STEAK



## TRADITIONAL 18/10

**SPOON**
**JS-ET102** - (12) TABLE
**JS-ET105** - (12) DESSERT
**JS-ET108** - (12) TEA
**JS-ET112** - (12) COFFEE
**JS-ET115** - (12) SOUP
**JS-ET110** - (12) ICE CREAM

**FORK**
**JS-ET101** - (12) TABLE
**JS-ET104** - (12) DESSERT
**JS-ET113** - (12) CAKE
**JS-ET106** - (12) FISH

**KNIFE**
**JS-ET100** - (12) TABLE
**JS-ET103** - (12) DESSERT
**JS-ET107** - (12) FISH
**JS-ET199** - (12) STEAK



## SORRENTO 18/10

**SPOON**
**JS-S105** - (12) DESSERT
**JS-S108** - (12) TEA
**JS-S112** - (12) COFFEE
**JS-S115** - (12) SOUP
**JS-S110** - (12) ICE CREAM

**FORK**
**JS-S101** - (12) TABLE
**JS-S104** - (12) DESSERT
**JS-S113** - (12) CAKE
**JS-S106** - (12) FISH

**KNIFE**
**JS-S100** - (12) TABLE
**JS-S103** - (12) DESSERT
**JS-S107** - (12) FISH
**JS-S199** - (12) STEAK

# LUSSO S/STEEL



NEW

**SPOON**
**JS-L102** - (12) TABLE
**JS-L105** - (12) DESSERT
**JS-L108** - (12) TEA
**JS-L110** - (12) COFFEE
**JS-L112** - (12) SOUP
**JS-L109** - (12) ICE CREAM

**FORK**
**JS-L101** - (12) TABLE
**JS-L104** - (12) DESSERT
**JS-L111** - (12) CAKE
**JS-L106** - (12) FISH

**KNIFE**
**JS-L100** - (12) TABLE
**JS-L103** - (12) DESSERT
**JS-L107** - (12) FISH
**JS-L199** - (12) STEAK

# ENGLISH S/STEEL



**SPOON**
**JS-E202** - (12) TABLE
**JS-E205** - (12) DESSERT
**JS-E208** - (12) TEA
**JS-E213** - (12) COFFEE
**JS-E216** - (12) SOUP
**JS-E210** - (12) ICE CREAM

**FORK**
**JS-E201** - (12) TABLE
**JS-E204** - (12) DESSERT
**JS-E214** - (12) CAKE
**JS-E206** - (12) FISH

**KNIFE**
**JS-E200** - (12) TABLE
**JS-E203** - (12) DESSERT
**JS-E207** - (12) FISH
**JS-E217** - (12) STEAK POINTED







## CAPRI S/STEEL

**SPOON**
**JS-C403** - (12) TABLE
**JS-C411** - (12) DESSERT
**JS-C404** - (12) TEA
**JS-C408** - (12) COFFEE
**JS-C410** - (12) SOUP
**JS-C415** - (12) ICE CREAM

**FORK**
**JS-C402** - (12) TABLE
**JS-C406** - (12) DESSERT
**JS-C409** - (12) CAKE
**JS-C413** - (12) FISH

**KNIFE**
**JS-C401** - (12) TABLE
**JS-C405** - (12) DESSERT
**JS-C412** - (12) FISH
**JS-C414** - (12) STEAK POINTED



## TRADITIONAL S/STEEL

**SPOON**
**JS-T102** - (12) TABLE
**JS-T105** - (12) DESSERT
**JS-T108** - (12) TEA
**JS-T112** - (12) COFFEE
**JS-T115** - (12) SOUP
**JS-T110** - (12) ICE CREAM

**FORK**
**JS-T101** - (12) TABLE
**JS-T104** - (12) DESSERT
**JS-T113** - (12) CAKE
**JS-T106** - (12) FISH

**KNIFE**
**JS-T100** - (12) TABLE
**JS-T103** - (12) DESSERT
**JS-T107** - (12) FISH
**JS-T199** - (12) STEAK POINTED



## ELOFF S/STEEL

**SPOON**
**JS-K003** - (12) TABLE
**JS-K013** - (12) DESSERT
**JS-K004** - (12) TEA
**JS-K008** - (12) COFFEE
**JS-K006** - (12) SOUP
**JS-K010** - (12) SODA

**FORK**
**JS-K002** - (12) TABLE
**JS-K012** - (12) DESSERT
**JS-K005** - (12) CAKE

**KNIFE**
**JS-K001** - (12) TABLE
**JS-K011** - (12) DESSERT
**JS-K014** - (12) STEAK POINTED

# BUTTER KNIFE S/STEEL



NEW

**JS-F001** - (12)



GRÜNTER

# STEAK KNIVES AND FORK



**ELEGANCE SHARP TIP**
**KNG9126** - 125MM - WOODEN HANDLE



**ELEGANCE SHARP TIP**
**KNG9125** - 125MM - ABS



**SHARP TIP**
**KNS0125** - 125MM



**BROAD BLADE STEEL**
**KNS4125** - 125MM



**BROAD BLADE PLASTIC**
**KNS5125** - 125MM



**BROAD BLADE WOODEN**
**KNS2125** - 125MM



**ROUND TIP**
**KNS0100** - 100MM

VICTORINOX



**ROUND TIP***
**KNV8110** - 110MM



**SHARP TIP***
**KNV7110** - 110MM



**STEAK FORK**
**KNF8110** - 190MM

*Available in these colours on request:

FORTIS HOTELWARE

NEW

sola HOSPITALITY



**ELEGANT**
**GZC-K2032** - (12)



**BROAD BLADE WOODEN**
**KNS0120** - (1)

# GLASSWARE

A wide offering of quality glassware specifically designed for the food service industry.
From lead-free crystal glass to stemware and speciality cocktail glasses.

Our products are sourced from reputable manufacturers and are suited for any occasion whether formal or casual.



Bormioli Rocco has been manufacturing glassware in Italy for over 200 years. The designs range from classic and refined to bold and colourful, adding personality to any establishment. Each piece is crafted using innovative materials and advanced techniques to ensure elegance, durability and superior drinking experience.



### A - LASER CUTTING
A very uniform and linear rim is achieved by using a laser beam and improves quality of the product.

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

### C - STAR GLASS
Superior to traditional lead-free crystal glass. A totally transparent ultra clear glass. The glass composition and production process has increased resistance to breakage by 30%.

### D - PULLED STEM
The stem is pulled from the same gob of molten glass as the bowl ensures elegant shapes, ultra-high strength and flexibility. The glass too now no longer has a weak point.

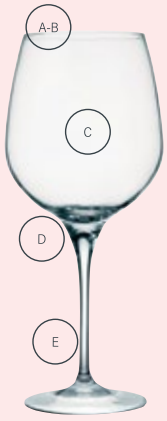
### E - XLT
The XLT treatment on the surface of the stem ensures resistance to the most frequent causes of breakage. XLT protects the stem from abrasion and maintains its sturdiness over time.

### INFINITY COLOUR
Process of colouring glass durinng production phase. Colour remains unchanged throughout the lifespan of the glass. Dishwasher safe.

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

### SECURE EDGE
Thermal process to strengthen the rim of the tumbler As a result of this process the rims will be up to 2 times more resistant to mechanical shock than non toughened rims.

### EXTREME RESISTANCE
Toughening technology/tempering (rapid surface cooling), makes the Bormioli 2.5 x stronger than normal glass. Safe for intensive use and resistent to thermal and impact shock.




### FLAT BASE
Guarantees maximum stability on the table and perfect drying.

# EXCLUSIVA



**PROSECCO**
**BR3.49790** - 255ML
H225MM W68MM (6)



**WHITE WINE**
**BR3.49789** - 374ML
H200MM W81.5MM (6)



**RED WINE**
**BR3.49788** - 535ML
H216MM W92MM (6)





**RUM**
**BR3.49793** - 215ML
H59MM W82MM (12)



**NEGRONI**
**BR3.49792** - 355ML
H89.5MM W85MM (12)

# SAPPHIRE BLUE



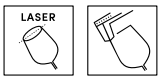


**RUM**
**BR3.49800** - 215ML
H59MM W82MM (12)



**NEGRONI**
**BR3.49801** - 355ML
H89.5MM W85MM (12)

# FLORIAN






**PROSECCO**
**BR1.99413** - 210ML
H220MM W65MM (6)



**RED WINE**
**BR1.99411** - 535ML
H221MM W92MM (6)



**DOF**
**BR1.99416** - 375ML
H113MM W78MM (6)



**BEVERAGE**
**BR1.99415** - 430ML
H141MM W73MM (6)



# AMERICA '20S




## LILAC ROSE



**ROCKS**
**BR1.22157** - 300ML
H83.5MM W83.5MM (6)

**DOF**
**BR1.22153** - 370ML
H92MM W88MM (6)



**LONG DRINK**
**BR1.22159** - 400ML
H158MM W68MM (6)



## SAPPHIRE BLUE



**ROCKS**
**BR1.22156** - 300ML
H83.5MM W83.5MM (6)

**DOF**
**BR1.22152** - 370ML
H92MM W88MM (6)



**LONG DRINK**
**BR1.22158** - 400ML
H158MM W68MM (6)



# AMERICA '20S

NEW

LASER

star glass



**SLING COCKTAIL**
**BR1.23226** - 400ML
H224MM W74.5MM (6)



**COCKTAIL**
**BR1.22129** - 250ML
H202MM W78MM (6)



**COCKTAIL COUPE**
**BR1.22137** - 230ML
H157MM W98MM (6)



**GIN TONIC**
**BR1.22128** - 750ML
H226MM W109MM (6)



**MARTINI**
**BR1.22142** - 250ML
H180MM W108MM (6)



**FIZZ**
**BR1.22150** - 275ML
H140MM W107MM (6)



**COGNAC**
**BR1.22147** - 650ML
H164.5MM W107MM (6)



**CORDIAL/LIQUEUR**
**BR1.22146** - 80ML
H150MM W56MM (6)



**NICK & NORA**
**BR1.22145** - 140ML
H158.5MM W76MM (6)



LASER



**COOLER**
**BR1.22141** - 480ML
H162MM W98MM (6)



**DOF**
**BR1.22139** - 380ML
H92MM W88MM (6)



**SHOT**
**BR1.22148** - 80ML
H80MM - W45MM (6)

# INALTO



**UNO FLUTE**
**BR3.65740** - 280ML
H243MM W74MM (6)



**UNO SMALL**
**BR3.65730** - 380ML
H207MM W89MM (6)



**UNO MEDIUM**
**BR3.65720** - 470ML
H220MM W95MM (6)



**UNO LARGE**
**BR3.65710** - 560ML
H233MM W100MM (6)



**UNO EXTRA LARGE**
**BR3.65700** - 640ML
H243MM W104MM (6)



**TRESENSI MEDIUM**
**BR3.65743** - 430ML
H220MM W85MM (6)



**TRESENSI LARGE**
**BR3.65742** - 550ML
H235MM W91MM (6)



**TRESENSI SHERRY**
**BR3.65747** - 150ML
H178MM W62MM (6)



**UNO DOF**
**BR3.65750** - 450ML
H103MM W92MM (6)



# ELECTRA



**FLUTE**
**BR1.92343** - 230ML
H235MM W62MM (6)



**MEDIUM**
**BR1.92351** - 440ML
H216MM W87MM (6)



**LARGE**
**BR1.92352** - 550ML
H230MM W95MM (6)



**EXTRA LARGE**
**BR1.92342** - 650ML
H240MM W102MM (6)



**DOF**
**BR1.92344** - 380ML
H100MM W84MM (6)



**LONG DRINK**
**BR1.92345** - 390ML
H129MM W76MM (6)



# AURUM



**FLUTE**
**BR1.80811** - 230ML
H235MM W68MM (6)



**WHITE WINE**
**BR1.80821** - 350ML
H203MM W83MM (6)



**BURGUNDER**
**BR1.80831** - 430ML
H213MM W89MM (6)



**ROSSO**
**BR1.80841** - 520ML
H225MM W93MM (6)



# PREMIUM



**CHAMPAGNE**
**BR1.70061** - 260ML
H245MM W78MM (6)



**SAUVIGNON**
**BR1.70190** - 330ML
H219MM W78MM (6)



**CHIANTI CLASSIC**
**BR1.70031** - 385ML
H226MM W81MM (6)



**BARBERA D'ASTI**
**BR1.70181** - 470ML
H233MM W86MM (6)



**CHARDONNAY**
**BR1.70041** - 600ML
H238MM W86MM (6)



**NEBBIOLO**
**BR1.70011** - 670ML
H238MM W108MM (6)



**MOD. F COGNAC**
**BR1.70071** - 645ML
H162MM W108MM (6)



**AQUA FRIZZANTE**
**BR1.91861** - 430ML
H105MM W85MM (6)



# RISERVA





**CHAMPAGNE**
**BR1.26281** - 205ML
H224MM W75MM (6)



**CABERNET**
**BR1.26261** - 370ML
H200MM W84MM (6)



**NEBBIOLO**
**BR1.26271** - 490ML
H212MM W90MM (6)



**BORDEAUX**
**BR1.67221** - 535ML
H233MM W90MM (6)





**DOF**
**BR1.57100** - 410ML
H98MM W87MM (6)



**COGNAC**
**BR1.30210C** - 545ML
H149MM W99MM (6)



**GRAPPA**
**BR1.66180** - 80ML
H163MM W56MM (6)



**DEGUSTAZIONE TASTER**
**BR1.67260** - 213ML
H151MM W66MM (6)

# MILANO



**FLUTE**
**BR1.36120M** - 170ML
H196MM W58MM (12)



**WATER**
**BR1.36130M** - 270ML
H180MM W79MM (12)



**GOBLET**
**BR1.36140M** - 348ML
H188MM W83MM (12)



**TUMBLER**
**BR4.30100M** - 300ML
H85MM W82MM (12)



**DOF**
**BR4.30110M** - 380ML
H92MM W89MM (12)



**LONG DRINK**
**BR4.30120M** - 400ML
H130MM W75MM (12)

## LUNA



**ROCKS**
**BR1.91180** - 260ML
H97MM W80MM (12)

**DOF**
**BR1.91200** - 340ML
H108MM W87MM (12)



**COOLER**
**BR1.91210** - 450ML
H145MM W82MM (12)

**LONG DRINK**
**BR1.91190** - 350ML
H137MM W76MM (12)



## GINA



**DOF**
**BR5.10970** - 308ML
H97MM W77MM (6)



**HI BALL**
**BR5.10130** - 287ML
H142MM W62MM (6)

**LONG DRINK**
**BR5.10980** - 335ML
H160MM W62MM (6)

**TUMBLER**
**BR5.12080** - 243ML
H91MM W72MM (6)



## CARAFE



**AURUM**
**BR1.80860** - 1.5LT
H300MM W115MM (6)



## DECANTER



**PREMIUM**
**BR1.70450** - 1.93LT
H240MM W216MM (2)

## YPSILON



**SHOT**
**BR1.57110** - 70ML
H107MM W50MM (24)



**AFTER DINNER**
**BR1.25040** - 150ML
H95MM W77MM (6)



**PRE-DINNER**
**BR1.25020** - 255ML
H107MM W92MM (12)



**LONG DRINK**
**BR1.25030** - 308ML
H159M W77MM (12)



**DESSERT BOWL**
**BR3.40750** - 375ML
H90MM W130MM (12)



**FLUTE**
**BR1.25010** - 160ML
H235MM W64MM (6)

# SORGENTE



**WATER**
**BR3.40420** - 300ML
H107MM W82MM (12)



# DIAMOND



**DOF**
**BR3.02260** - 385ML
H102MM W91MM (6)



**COOLER**
**BR3.50240** - 470ML
H143MM W85MM (6)



# ESTE



**DOF**
**BR6.66226** - 390ML
H107MM W89MM (6)



**COOLER**
**BR6.66228** - 490ML
H157MM W84MM (6)



# CASSIOPEA



**TUMBLER**
**BR2.34510** - 330ML
H88MM W86MM (12)



**COOLER**
**BR2.34530** - 464ML
H147MM W80MM (12)



# ROCK BAR



**ONE SHOT**
**BR5.18000** - 70ML
H64MM W51MM (36)



**JUICE**
**BR5.17520** - 200ML
H83MM W75MM (6)



**ROCKS**
**BR5.17530** - 270ML
H92MM W84MM (6)



**DOF**
**BR5.16160** - 390ML
H100MM W91MM (24)



**LONG DRINK**
**BR5.16170** - 370ML
H120MM W83MM (6)



**COOLER**
**BR5.16180** - 480ML
H130MM W90MM (6)



# OXFORD



**ROCKS**
**BR3.40766** - 312ML
H99MM - W85MM (6)



**COOLER**
**BR3.40782** - 395ML
H143MM - W82MM (6)



# BODEGA



**MINI**
**BR7.10860** - 225ML
H59MM W82MM (12)



**MEDIUM**
**BR7.10870** - 355ML
H89MM W85MM (12)



**MAXI**
**BR7.10880** - 505ML
H120MM W88.5MM (12)

# WHISKEY



**STONE - DOF**
**BR6.66218** - 400ML
H107MM W89MM (6)



**LOUNGE - DOF**
**BR6.66224** - 400ML
H107MM W89MM (6)





**GINA - DOF**
**BR5.10970** - 308ML
H97MM W77MM (6)



**LUNA - DOF**
**BR1.91200** - 340ML
H108MM W87MM (12)



**RISERVA - DOF**
**BR1.57100** - 410ML
H98MM W87MM (6)



**EXCLUSIVA NEGRONI**
**BR3.49792** - 355ML
H89.5MM W85MM (12)



**AMERICA '20S DOF**
**BR1.22139** - 380ML
H92MM W88MM (12)



**AMERICA '20S SAPPHIRE BLUE DOF**
**BR1.22152** - 370ML
H92MM W88MM (6)

**ROCKS**
**BR1.22156** - 300ML
H83.5MM W83.5MM (6)



**AMERICA '20S LILAC ROSE DOF**
**BR1.22153** - 370ML
H92MM W88MM (6)

**ROCKS**
**BR1.22157** - 300ML
H83.5MM W83.5MM (6)



# COCKTAIL



**YPSILON COCKTAIL**
**BR1.24490** - 245ML
H182MM W114MM (6)



**COCKTAIL/ CHAMPAGNE**
**BR3.20757B** - 300ML
H165MM W87.5MM (12)



**YPSILON MARGARITA**
**BR1.66440** - 330ML
H174MM W117MM (6)





**JAZZ LONG DRINK**
**BR1.29470** - 330ML
H200MM W71MM (24)



**ALE/COCKTAIL**
**BR3.30246** - 420ML
H174MM W86MM (6)

NEW



**AMERICA '20S SLING COCKTAIL**
**BR1.23226** - 400ML
H224MM W74.5MM (6)



**AMERICA '20S MARTINI**
**BR1.22142** - 250ML
H180MM W108MM (12)

# COCKTAIL



**DIAMOND COOLER**
**BR3.50240** - 470ML
H143MM W85MM (6)

**DOF**
**BR3.02260** - 385ML
H102MM W91MM (6)



**CASSIOPEA COCKTAIL**
**BR2.34530** - 480ML
H147MM W80MM (12)

**TUMBLER**
**BR2.34510** - 330ML
H88MM W86MM (12)



**ESTE COOLER**
**BR6.66228** - 490ML
H157MM W84MM (6)

**DOF**
**BR6.66226** - 390ML
H107MM W89MM (6)



**EXCLUSIVA NEGRONI**
**BR3.49792** - 355ML
H89.5MM W85MM (12)



**BODEGA MEDIUM**
**BR7.10870** - 355ML
H89.5MM W85MM (12)

**BODEGA MAXI**
**BR7.10880** - 505ML
H120MM W88.5MM (12)



**AMERICA '20S COOLER**
**BR1.22141** - 480ML
H162MM W98MM (24)



**NOVECENTO FIZZ**
**BR1.22114** - 220ML
H124MM W90MM (6)



**NOVECENTO MARTINI**
**BR1.22112** - 235ML
H155MM W95MM (6)



**AMERICA '20S COCKTAIL**
**BR1.22129** - 250ML
H202MM W78MM (6)



**AMERICA '20S COCKTAIL COUPE**
**BR1.22137** - 230ML
H157MM W98MM (6)



**AMERICA '20S FIZZ**
**BR1.22150** - 275ML
H140MM W107MM (6)



# GIN



**PREMIUM GIN COCKTAIL**
**BR1.70184** - 760ML
H255MM W108MM (6)



**AMERICA '20S GIN TONIC**
**BR1.22128** - 750ML
H226MM W109MM (12)



# POMPEI BOWLS



**SMALL**
**BR4.17010** - 39ML
H30MM W60MM (24)



**MEDIUM**
**BR4.17070** - 100ML
H41MM W80MM (6)



**LARGE**
**BR4.17020** - 240ML
H53MM W105MM (6)

# CRAFT BEER AND BRANDY



500ML PERFECT FOR DRAUGHT BEER

**HARMONIA**
**BR1.28970** - 385ML
H201MM W73MM (6)
**BR1.28980** - 580ML
H213MM W84MM (6)



**EXECUTIVE BEER**
**BR1.28540** - 375ML
H184MM W80MM (6)



**ALE/COCKTAIL**
**BR3.30246** - 420ML
H174MM W86MM (6)



**SNIFTER**
**BR1.30210** - 530ML
H149MM W99MM (24)



**MOD. F COGNAC**
**BR1.70071** - 645ML
H162MM W108MM (6)



**AMERICA'20S COGNAC**
**BR1.22147** - 650ML
H164.5MM W107MM (6)





# HOT DRINK

# FIORE



**ICON JARRA MUG**
**BR4.16831** - 320ML
H107MM W81MM (6)





**SCHNAPS**
**BR1.29090** - 50.5ML
H145MM W56MM (12)

## AMUSE BOUCHE AND SHOT



**ROCK BAR ONE SHOT**
**BR5.18000** - 70ML
H64MM W51MM (36)



**SORGENTE LIQUEUR**
**BR3.40440** - 70ML
H59MM W82MM (24)



**AMERICA'20S SHOT**
**BR1.22148** - 80ML
H80MM - W45MM (6)



**YPSILON - SHOT**
**BR1.57110** - 70ML
H107MM W50MM (24)



**BICCHIERI DUBLINO LIQUEUR**
**BR1.68169** - 34ML
H71MM W45MM (6)



**BICCHIERI DUBLINO LIQUEUR**
**BR1.69249** - 57ML
H89MM W51MM (6)



**DIAMOND - SHOT**
**BR3.50238** - 60ML
H71MM W59MM (6)



**YPSILON AFTER DINNER**
**BR1.25040** - 150ML
H95MM W77MM (24)



**YPSILON PRE-DINNER**
**BR1.25020** - 255ML
H107MM W92MM (12)



**EXCLUSIVA - RUM**
**BR3.49793** - 215ML
H59MM W82MM (12)



**BODEGA MINI**
**BR7.10860** - 225ML
H59MM W82MM (12)



# CARAFES



**YPSILON**
**BR1.25071** - 280ML
H165MM W68MM (12)
**BR1.25081** - 550ML
H204MM W84MM (6)

**JUG**
**BR1.25001** - 1.08LT
H255MM W104MM (6)

# JUGS



**BISTROT BROCCA**
**BR1.46140** - 300ML
H115MM W62MM (12)
**BR1.46150** - 610ML
H145MM W77MM (12)
**BR1.46160** - 1.16LT
H186MM W93MM (6)

**NOTE**
Large: 900ML to neck, Medium: 450ML to neck, Small: 220ML to neck

# DESSERT



**GELATO BOWL**
**BR1.33990** - 280ML
H166MM W100MM (6)



**ROCKBAR DESSERT/ MILKSHAKE**
**BR3.40310** - 380ML
H182MM W85MM (6)



**FORTUNA DESSERT BOWL**
**BR1.91410** - 300ML
H180MM W125MM (6)



**DIAMOND MINI DESSERT BOWL**
**BR3.02200** - 225ML
H60MM W110MM (12)



**DIAMOND DESSERT BOWL**
**BR3.02262** - 360ML
H99MM W115MM (6)



**YPSILON DESSERT BOWL**
**BR3.40750** - 375ML
H90MM W130MM (12)



**ARIA ALFA DESSERT BOWL**
**BR2.35683** - 250ML
H70MM W133MM (12)



**ARIA BETA DESSERT BOWL**
**BR2.35682** - 250ML
H62MM W112MM (12)

LUCARIS®

Crystal of Modern Asia

All Lucaris offer premium titanium, lead-free crystal, meticulously designed with exceptional attention to detail and enhanced with elegant fine rim. All stemware in the Lucaris range is pulled for seamless finish and added durability. Perfectly crafted for wine enthusiast and foodservice professionals.



# BANGKOK BLISS

NEW



**CHAMPAGNE**
**1LS01CP06** - 180ML
H227 W67MM (24)



**CHARDONNAY**
**1LS01CD13** - 355ML
H213 W85MM (24)



**CABERNET**
**1LS01CB17** - 470ML
H223 W85MM (24)



# HONG KONG HIP



**CHAMPAGNE**
**1LS04CP09** - 270ML
H270MM W59MM (24)



**CHARDONNAY**
**1LS04CD15** - 425ML
H247.5MM W83MM (24)





**CABERNET**
**1LS04CB19** - 545ML
H263MM W90MM (24)



**BURGUNDY**
**1LS04BG32** - 910ML
H252MM W122MM (24)





**DOUBLE ROCK**
**1LT04DR13** - 370ML
H90MM W91MM (24)



**HI BALL**
**1LT04HB10** - 290ML
H127MM W66MM (24)

# DESIRE




**UNIVERSAL**
**1LS10US15** - 420ML
H220MM W88MM (24)




**RICH WHITE**
**1LS10RW17** - 485ML
H216MM W96MM (24)





**ELEGANT RED**
**1LS10ER21** - 590ML
H220MM W110MM (24)

Aerlumer®

Aerlumer encourages micro-oxidation and softens the wine while swirling. It allows diversified interaction between wine and air, intentionally subtle to avoid effects when discovering colours of wines

# LAVISH

NEW



**DOUBLE ROCK**
**LT16DR13** - 370ML
H92MM W88MM (24)



**HI BALL**
**LT16LD14** - 410ML
H144MM W71.5MM (24)



# SERENE



**DOUBLE ROCK**
**1LT17DR14** - 395ML
H87MM W87MM (24)



**LONG DRINK**
**1LT17LD15** - 400ML
H148MM W70MM (24)



# Ocean®

With over 45 years  of expertise, Ocean glassware is designed  to elevate dining experiences and leave a lasting impression. Ocean's affordable glassware enhances the ambience of any establishment, making it a perfect choice for the food-service industry and creating memorable moments for the guests.



# MADISON
## FINE RIM



**STRIPE FLUTE CHAMPAGNE**
**1035F07** - 210ML
H230MM W56MM (24)



**STRIPE WHITE WINE**
**1035W12** - 350ML
H210MM W78MM (24)



**STRIPE RED WINE**
**1035R15** - 425ML
H224MM W82MM (24)



**FLUTE**
**1015F07** - 210ML
H230MM W56MM (24)



**WHITE WINE**
**1015W12** - 350ML
H210MM W78MM (24)



**RED WINE**
**1015R15** - 425ML
H224MM W82MM (24)



**BORDEAUX**
**1015A21** - 590ML
H224MM W98MM (24)



**BURGUNDY**
**1015D22** - 650ML
H209MM W108MM (24)



**MARGARITA**
**1015M12** - 345ML
H190MM W116MM (24)



**MARTINI**
**1015C10** - 285ML
H192MM W120MM (24)



**COGNAC**
**1015N22** - 650ML
H150MM W105MM (24)



**WATER GOBLET**
**1015G15** - 425ML
H166MM W82MM (24)



**LONG DRINK**
**1C18414** - 390ML
H110MM W80MM (48)



# ALLURE
## FINE RIM

NEW



**SPARKLING**
**1032F08** - 215ML
H230MM W61MM (24)



**UNIVERSAL**
**1032R15** - 425ML
H212MM W94MM (24)



**BORDEAUX**
**1032A22** - 620ML
H230MM W103MM (24)

# SANTE
## FINE RIM



**FLUTE CHAMPAGNE**
**1026F07** - 210ML
H229MM W60MM (24)



**WHITE WINE**
**1026W12** - 340ML
H213MM W79MM (24)



**RED WINE**
**1026R15** - 420ML
H225MM W85MM (24)



**BORDEAUX**
**1026A21** - 595ML
H235MM W97MM (24)



**BURGUNDY**
**1026D22** - 635ML
H212MM W109MM (24)



**WATER GOBLET**
**1026G14** - 405ML
H82MM W168MM (24)



**STEMLESS WINE**
**1C24216** - 465ML
H115MM W88MM (48)





# LEXINGTON
## FINE RIM



**FLUTE CHAMPAGNE**
**1019F06** - 185ML
H210MM W57MM (48)



**WHITE WINE**
**1019G13** - 370ML
H203MM W83MM (48)



**RED WINE**
**1019R16** - 455ML
H217MM W87MM (48)



**ROCKS**
**1C18512** - 345ML
H80MM W90MM (48)



**HI BALL**
**1C18513** - 370ML
H110MM W80MM (48)



## VINO



**WHITE WINE**
**1530W12** - 335ML
H206MM W80MM (48)



**RED WINE**
**1530R16** - 470ML
H227MM W87MM (48)

## DUCHESS

NEW



**FLUTE CHAMPAGNE**
**1503F06** - 165ML
H210MM W54MM (24)

# CUT TUMBLERS
# TRAZE - DOUBLE ROCKS



**PAST**
**1P03661** - 350ML
H91MM W88MM (36)



**PRESENT**
**1P03662** - 350ML
H91MM W88MM (36)



**FUTURE**
**1P03663** - 350ML
H91MM W88MM (36)

# TRAZE - HI BALL



**PAST**
**1P03664** - 350ML
H150MM W70MM (36)



**PRESENT**
**1P03665** - 350ML
H150MM W70MM (36)



**FUTURE**
**1P03666** - 350ML
H150MM W70MM (36)

# CONNEXION



**WHISKEY ROCK**
**1P02880** - 305ML
H90MM W89MM (24)



**DOUBLE ROCK**
**1P02807** - 350ML
H91MM W86MM (48)



**HI BALL**
**1P02808** - 350ML
H152MM W69MM (48)



**LONG DRINK**
**1P02809** - 430ML
H159MM W74MM (36)



**MIXING**
**1P02810** - 625ML
H156MM W95.5MM (12)





**CONDIMENT BOWL**
**1P02820** - 280ML
H55MM W100MM (24)

NEW



**COUPE**
**1527S07** - 215ML
H144MM W97MM (24)





**GIN COCKTAIL**
**1527D21** - 600ML
H192MM W107MM (24)

NEW



**COCKTAIL**
**1527C07** - 215ML
H166MM W100MM (24)

# PULSE

NEW



**LONG DRINK**
**1B24613** - 370ML
H135MM W66MM (48)



**DOUBLE ROCK**
**1B24612** - 355ML
H85MM W80MM (48)



# METROPOLITAN

NEW




**BEER**
**1B21323** - 655ML
H220MM W85MM (24)



**BEER/COCKTAIL**
**1B21315** - 410ML
H173MM W75MM (24)



# CARAFES



**BISTRO**
**1V13610** - 270ML
H160MM W65.5MM (48)
**1V13621** - 585ML
H216MM W80MM (24)
**1V13633** - 940ML
H250MM W93MM (24)



**TEMPO**
**1B13610** - 290ML
H160MM W65.5MM (48)
**1B13621** - 610ML
H216MM W80MM (24)
**1B13634** - 970ML
H250MM W93MM (24)



**NOTE**
Large: 700ML to neck, Medium: 450ML to neck, Small: 190ML to neck

# TUMBLERS
# IVORY



**ROCKS**
**1B13009** - 265ML
H85MM W75.5MM (36)
**1B13011** - 320ML
H90MM W80MM (36)



**HI BALL**
**1B13013** - 370ML
H135MM W68.5MM (36)
**1B13016** - 460ML
H150MM W72MM (36)



# TOP DRINK



**ROCKS**
**1B00311** - 325ML
H90MM W79.5MM (72)



**HI BALL**
**1B00310** - 305ML
H125MM W65.5MM (72)

**LONG DRINK**
**1B00313** - 375ML
H145MM W65.5MM (72)



# TANGO



**ROCKS**
**1B13312** - 350ML
H93MM W91MM (48)



**LONG DRINK**
**1B13315** - 425ML
H165MM W76MM (48)



# TUMBLERS
# STUDIO



**ROCKS**
**1B16112** - 345ML
H96.5MM W97MM (48)



**LONG DRINK**
**1B16115** - 435ML
H135MM W92MM (48)



# FIN LINE



**JUICE**
**1B01206** - 175ML
H86.5MM W59MM (36)



**HI BALL**
**1B01210** - 280ML
H120MM W63.5MM (36)
**1B01213** - 355ML
H150MM W63.5MM (36)



# FYN
## FINE RIM



**ROCKS**
**1C24010** - 290ML
H90MM W78MM (72)
**DOUBLE ROCK**
**1C24014** - 395ML
H105.5MM W82.5MM (48)



**HI BALL**
**1C24012** - 350ML
H140MM W70MM (48)



# LEXINGTON
## FINE RIM



**ROCKS**
**1C18512** - 345ML
H80MM W90MM (48)



**HI BALL**
**1C18513** - 370ML
H110MM W80MM (48)



# TUMBLERS

## MADISON
FINE RIM



**LONG DRINK**
**1C18414** - 390ML
H110MM W80MM (48)

## SANTE
FINE RIM



**STEMLESS WINE**
**1C24216** - 465ML
H115MM W88MM (48)



## SUPER STRONG PREMIER




**LONG DRINK**
**1S14413** - 380ML
H145MM W68MM (72)



# HOT DRINKS
# KENYA



**ESPRESSO CUP**
**1P01642** - 65ML
H56MM W73MM (6)



**CAPPUCCINO CUP**
**1P01641** - 245ML
H78MM W110.5MM (6)





**MUG**
**1P01640** - 320ML
H103MM W114.5MM (6)



**SLIM MUG**
**1P01644** - 320ML
H143MM W105MM (6)



**ESPRESSO SAUCER**
**1P01672** - 11CM
**FITS WITH**
**1P01642** - 65ML



**CAPPUCCINO SAUCER**
**1P01671** - 15CM
**FITS WITH**
**1P01641** - 245ML
**1P01640** - 320ML
**1P01644** - 320ML

# CLASSICS AND SHOOTERS



**BRANDY**
**1501X12** - 340ML
H124MM W86MM (48)



**SHERRY**
**1501P04** - 130ML
H147MM W56.5MM (48)



**UNO**
**4P02910** - 35ML
H66MM W45MM (72)



**PLAZA**
**1P00210** - 55ML
H60MM W55MM (72)



**SOLO**
**1P00110** - 60ML
H70MM W54MM (72)



# COCKTAILS



**TRAZE PAST**
**1P03664** - 350ML
H150MM W70MM (36)



**TRAZE PRESENT**
**1P03665** - 350ML
H150MM W70MM (36)



**TRAZE FUTURE**
**1P03666** - 350ML
H150MM W70MM (36)

NEW



**CONNEXION COUPE**
**1527S07** - 215ML
H144MM W97MM (24)

NEW



**CUBA POCO GRANDE**
**1522H12** - 350ML
H177MM W79MM (24)



**SANTE BURGUNDY**
**1026D22** - 635ML
H212MM W109MM (24)



**PULSE LONG DRINK**
**1B24613** - 370ML
H135MM W66MM (48)



**METROPOLITAN**
**1B21315** - 410ML
H173MM W75MM (24)



**VIVA FOOTED**
**1B16315** - 420ML
H240MM W80MM (24)

# COCKTAIL



**MADISON BURGUNDY**
**1015D22** - 650ML
H209MM W108MM (24)



**CONNEXION GIN COCKTAIL**
**1527D21** - 600ML
H192MM W107MM (24)



**MADISON MARGARITA**
**1015M12** - 345ML
H190MM W116MM (24)



**MADISON MARTINI**
**1015C10** - 285ML
H192MM W120MM (24)



**CUBA HURRICANE**
**1522H16** - 450ML
H188MM W79MM (24)



**MADISON WATER GOBLET**
**1015G15** - 425ML
H166MM W82MM (24)



**SANTE WATER GOBLET**
**1026G14** - 405ML
H168MM W82MM (24)



**HI BALL**
**1P02808** - 350ML
H152MM W69MM (48)

**CONNEXION LONG DRINK**
**1P02809** - 430ML
H159MM W74MM (36)

NEW



**CONNEXION COCKTAIL**
**1527C07** - 215ML
H166MM W100MM (24)



**TANGO LONG DRINK**
**1B13315** - 425ML
H165MM W76MM (48)



**TIARA FOOTED**
**1B17514** - 395ML
H185MM W74MM (48)



**CONNEXION WHISKEY ROCK**
**1P02880** - 305ML
H90MM W89MM (24)







# BEER




**CONICAL SUPER**
**1B01022** - 620ML
H165MM W88MM (48)



**VIVA FOOTED**
**1B16315** - 420ML
H240MM W80MM (24)





**IMPERIAL**
**1R00216** - 475ML
H220MM W78MM (24)



**TIARA FOOTED**
**1B17514** - 395ML
H185MM W74MM (48)





**MADISON WATER GOBLET**
**1015G15** - 425ML
H166MM W82MM (24)



**SANTE WATER GOBLET**
**1026G14** - 405ML
H168MM W82MM (24)



NEW




**METROPOLITAN**
**1B21323** - 655ML
H220MM W85MM (24)

NEW



**METROPOLITAN**
**1B21315** - 410ML
H173MM W75MM (24)



NEW




**SUPER STRONG PREMIER LONG DRINK**
**1S14413** - 380ML
H145MM W68MM (72)

# WHISKEY



**FYN - ROCK**
**1C24010** - 290ML
H90MM W78MM (72)
**FYN DOUBLE ROCK**
**1C24014** - 395ML
H105.5MM W82.5MM (48)



**CONNEXION DOUBLE ROCK**
**1P02807** - 350ML
H86MM W91MM (48)



**IVORY - ROCK**
**1B13009** - 265ML
H85MM W75.5MM (36)
**IVORY - ROCK**
**1B13011** - 320ML
H90MM W80MM (36)



**TRAZE PAST DOUBLE ROCKS**
**1P03661** - 350ML
H91MM W88MM (36)



**TRAZE PRESENT DOUBLE ROCKS**
**1P03662** - 350ML
H91MM W88MM (36)



**TRAZE FUTURE DOUBLE ROCKS**
**1P03663** - 350ML
H91MM W88MM (36)



**CONNEXION WHISKEY ROCK**
**1P02880** - 305ML
H90MM W89MM (24)





**STUDIO ROCK**
**1B16112** - 345ML
H96.5MM W97MM (48)



**LEXINGTON ROCK**
**1C18512** - 345ML
H80MM W90MM (48)



**TANGO ROCK**
**1B13312** - 350ML
H93MM W91MM (48)



**PULSE DOUBLE ROCK**
**1B24612** - 355ML
H85MM W80MM (48)

# DESSERT - BOWLS



**CONNEXION CONDIMENT**
**1P02820** - 280ML
H55MM W100MM (24)



**VERRINE SHALLOW**
**1P03720** - 60ML
H30MM W78.5MM (72)



**VERRINE DEEP**
**1P03721** - 140ML
H55MM W78.5MM (72)



**STACK**
**1P00623** - 220ML
H46MM W104MM (72)
**1P00624** - 360ML
H54.5MM W121MM (48)





# DESSERT/CUPS - ALASKA



**ICE CREAM**
**1P00115** - 205ML
H78.5MM W102MM (24)



**SUNDAE**
**1P00315** - 227ML
H145MM W100MM (24)



**SODA**
**1P00415** - 355ML
H190MM W81MM (24)



Aqua glassware is an affordable option offering exceptional value.
Its versatile range includes shapes suited to every beverage type.



NEW

# VOGUE



**FLUTE**
**SW1960-42** - 220ML
H220MM W65MM (24)



**WINE**
**SW1940-42** - 390ML
H210MM W95MM (24)



**WINE**
**SW1930-42** - 490ML
H220MM W100MM (24)



**WINE**
**SW1920-42** - 600ML
H220MM W110MM (24)



**ROCKS**
**PM0880-42** - 350ML
H90MM W90MM (48)



# COCKTAIL

NEW



**HURRICANE**
**AQU1001** - 450ML
H210MM W77MM (48)



**ALE/COCKTAIL**
**SW0530-42** - 370ML
H190MM W75MM (24)



**MARTINI/COCKTAIL**
**SW0950-42** - 225ML
H160MM W110MM (24)



**MARGARITA**
**SW1200-42** - 295ML
H170MM W110MM (24)



**GIN & TONIC**
**SW1900-42** - 650ML
H193MM W90MM (24)



# TOUGH
## FULLY TEMPERED

NEW



**CORTADO/JUICE**
**AQU1013** - 160ML
H73MM W73MM (24)





**WINE**
**AQU1014** - 350ML
H202MM W81MM (24)



**WINE**
**AQU1015** - 470ML
H220MM W90MM (24)



# CLASSIC



**FLUTE**
**SW0720-42** - 215ML
H210MM W50MM (24)



**WHITE WINE**
**SW0060-42** - 250ML
H165M W65MM (24)



**RED WINE**
**SW0650-42** - 300ML
H160MM W70MM (24)



**WHITE WINE - LARGE**
**SW1600-42** - 385ML
H210MM W80MM (24)



**RED WINE - LARGE**
**SW1630-42** - 490ML
H220MM W90MM (24)



# BEER



**WILLY**
**B2-14A** - 380ML
H145MM W70MM (48)



**FLARED PILSNER**
**B7-15DF** - 370ML
H200MM W75MM (24)



# BRANDY

NEW



**DEGUSTATION**
**AQU1016** - 410ML
H112MM W82MM (24)



# TUMBLERS



**WHISKEY**
**B1-9BBF** - 260ML
H85MM W75MM (48)
**B2-9BBF** - 325ML
H90MM W80MM (48)



**FREESIA**
**PM0370-42** - 350ML
H100MM W80MM (48)



**FREESIA**
**PM0390-42** - 500ML
H115MM W85MM (48)

NEW



**VOGUE ROCKS**
**PM0880-42** - 350ML
H90MM W90MM (48)



**ZOMBIE**
**B1-11A** - 330ML
H165MM W60MM (48)



**HI BALL**
**B1-10A** - 270ML
H135M W65MM (24)





# SHOOTERS

NEW





**BOSTON**
**AQU1011** - 25ML
H55MM W40MM (12)



**TEQUILA**
**AQU1012** - 25ML
H76MM W33MM (12)

# HOT DRINKS



**IRISH COFFEE MUG**
**AQU1005** - 240ML
H145MM W100MM (12)



**LATINO MUG**
**AQU1004** - 280ML
H150MM W95MM (12



**FOOTED MUG**
**M1-1PJF** - 285ML
H160MM W100MM (24)

# JUGS

NEW



**CLASSIC**
**JG0520-42** - 1.5LT
H235MM W160MM (6)



**WITH LID**
**AQU1010** - 1.25L
H210MM W120MM (12)



# POLYCARBONATE

Polycarbonate combines the durability of plastic with the elegance of traditional glass.
Polycarbonate is also dishwasher safe making it an ideal choice for high traffic venues, outdoor dining and poolside service ensuring safety without compromising on style.

UNBREAKABLE



**CHAMPAGNE FLUTE**
**GPC0190** - 190ML
H235MM W75MM (6)



**PINA COLADA**
**GPH0390** - 390ML
H180MM W85MM (6)



**HURRICANE**
**GPH0410** - 410ML
H205MM W75MM (6)



**MARTINI**
**GPM0280** - 280ML
H160MM W115MM (6)



**MARGARITA**
**GPM0285** - 285ML
H170MM W115MM (6)



**COCKTAIL**
**GPP0410** - 410ML
H220MM W75MM (6)



**TUMBLER**
**GPT0300** - 300ML
H90MM W85MM (6)



**TUMBLER**
**GPT0470** - 470ML
H145MM W85MM (6)



**RED WINE**
**GPW0335** - 335ML
H190MM W80MM (6)



**GIBRALTAR TUMBLER**
**LTS0265** - 265ML
H115MM W75MM (6)



**GIBRALTAR TUMBLER**
**LTS0405** - 405ML
H145MM W80MM (6)



**SHOT**
**PSG0030** - 30ML
H70MM W45MM (6)

# SALT AND PEPPER MILLS

PEUGEOT
FRANCE

Manufactured in France since the early 1800's - Peugeot mills are a testament to centuries of craftsmanship and innovation.
Peugeot mills carry a lifetime limited guarantee on the mechanism.
Mills are sold empty.



Salt in mill should be 4mm or less and pepper 5mm or less in size

# PARIS
# LINE - DARK/NATURAL

NEW





**PEPPER MILL**
**PEU39929**
12CM (6)



**SALT MILL**
**PEU39899**
12CM (6)

## U'SELECT WHITE

Paris U'Select, allows the user to choose from different settings for coarseness or fineness.
This provides the perfect grind: from roughly cracked to a fine dust, and gives consistency when switching back and forth.





**SALT MILL**
**PEU27810** - 18CM (6)
**PEPPER MILL**
**PEU27803** - 18CM (6)



**SALT MILL**
**PEU27797** - 12CM (6)
**PEPPER MILL**
**PEU27780** - 12CM (6)

## BLACK





**PEPPER MILL**
**PEU1870418** - 18CM (6)



**SALT MILL**
**PEU1870412/SME** - 12CM (6)
**PEPPER MILL**
**PEU1870412** - 12CM (6)

## NATURAL





**SALT MILL**
**PEU0870418/SME** - 18CM (6)
**PEPPER MILL**
**PEU0870418** - 18CM (6)



**SALT MILL**
**PEU0870412/SME** - 12CM (6)
**PEPPER MILL**
**PEU0870412** - 12CM (6)

# PARIS
# CHOCOLATE



**SALT MILL**
**PEU870418/SME/1** - 18CM (6)
**PEPPER MILL**
**PEU870418/1** - 18CM (6)



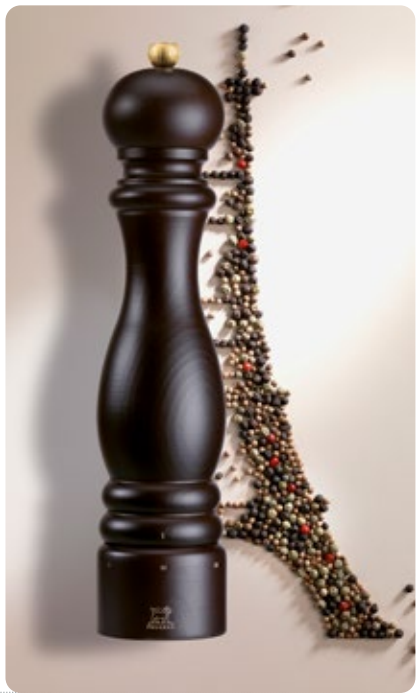
**SALT MILL**
**PEU870412/SME/1** - 12CM (6)
**PEPPER MILL**
**PEU870412/1** - 12CM (6)



**SALT MILL**
**PEU870430/SME/1** - 30CM (3)
**PEPPER MILL**
**PEU870430/1** - 30CM (3)



**PEPPER MILL**
**PEU870450/1** - 50CM (1)



# NANCY - ACRYLIC



**SALT MILL**
**PEU900818/SME** - 18CM (6)
**PEPPER MILL**
**PEU900818** - 18CM (6)



**SALT MILL**
**PEU900812/SME** - 12CM (6)
**PEPPER MILL**
**PEU900812** - 12CM (6)



# HOSTELLERIE



**CHOCOLATE PEPPER MILL**
**PEU22648** - 22CM (6)



# BISTRO



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

**NATURAL PEPPER MILL**
**PEU800-1** - 10CM (6)



**BLACK MATTE SALT MILL**
**PEU24208** - 10CM (6)

**BLACK MATTE PEPPER MILL**
**PEU22730** - 10CM (6)





**WHITE SALT MILL**
**PEU22440** - 10CM (6)



**CHOCOLATE PEPPER MILL**
**PEU22594** - 10CM (6)

# BAYA



**NATURAL SALT MILL**
**PEU27889** - 8CM (6)



**CHOCOLATE PEPPER MILL**
**PEU27896** - 8CM (6)



# FIDJI - BLACK



**SALT MILL**
**PEU17149** - 15CM (6)



**PEPPER MILL**
**PEU17132** - 15CM (6)



# BALI
# ACRYLIC



**WHITE SALT MILL**
**PEU25793** - 8CM (6)
**BLACK PEPPER MILL**
**PEU25786** - 8CM (6)



**SALT MILL**
**PEU25779** - 8CM (6)
**PEPPER MILL**
**PEU25762** - 8CM (6)

# BALTIC - ACRYLIC



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



# TAHITI



**WHITE SALT MILL**
**PEU24253** - 20CM (6)



**BLACK PEPPER MILL**
**PEU18382** - 20CM (6)

Global (S.A.)

## FEATURES

- S/Steel grinding mechanism



**WOODEN**
**PEPPER GRINDER**
**PGW0150** - 15CM
**PGW0300** - 30CM
**PGW0500** - 50CM



**ACRYLIC SALT AND**
**PEPPER GRINDER**
**SPG0150** - 15CM (SET)

**SALT/PEPPER SIZING**
Salt granule should be 4MM and pepper corn 6MM or less.

# PLACEMATS

NEW

MacFAB helps 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.

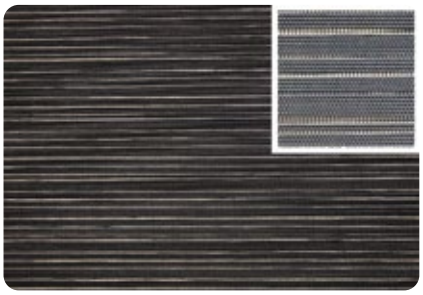




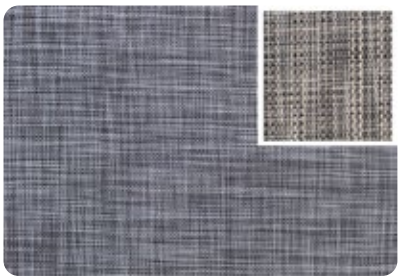
**BRUIN**
**MF-BRUIN**
30CM X 43CM (12)



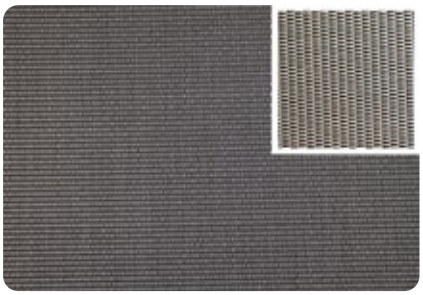
**JAVA**
**MF-JAVA**
30CM X 43CM (12)



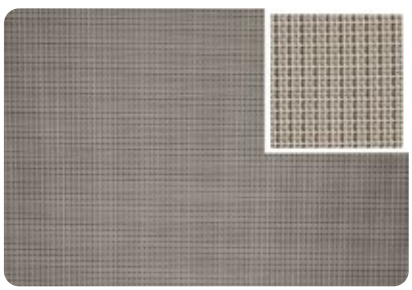
**MIDNIGHT**
**MF-MIDNIGHT**
30CM X 43CM (12)



**MARBLE**
**MF-MARBLE**
30CM X 43CM (12)



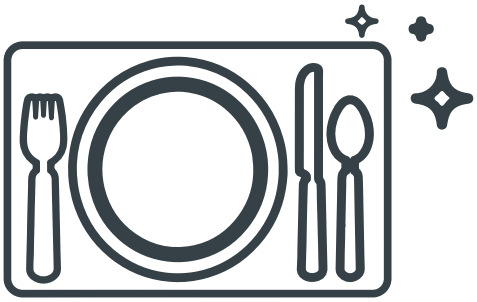
**STEEL**
**MF-STEEL**
30CM X 43CM (12)



**ZINC**
**MF-ZINC**
30CM X 43CM (12)

**NOTE**
Other patterns and finishes are available on request

# CLEANING AND MAINTENANCE



## PLACEMATS

### 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.

### 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.

### DISHWASHERS
Dishwasher placemats should be washed by hand however can be washed on a flat rack at temps no higher than 60°C

### STORAGE
Store placemats flat. Do not allow them to be folded or allow them to crease.



## CROCKERY

### 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. General ceramic crockery is microwave safe.

### 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.

Crockery cannot be placed in a Salamander as this can cause cracks. Crockery that has been washed needs to be 100% dry before placing into a plate warmer or on a hot pass - this can result in formations of hairline cracks resulting in clean breakages

# CLEANING AND MAINTENANCE



## CUTLERY

### 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. Harsh chemicals may cause chemical burn to S/Steel cutlery.

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

### DISHWASHERS
Do not mix S/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.

Knives need to be stored separate from other cutlery to prevent scratching.

### POLISHING
S/Steel cutlery will perform better if it is polished from time to time with a recommended S/Steel polish.



## GLASSWARE

### 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. Clean 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
All glassware needs to be placed in compartmentalised racks with sufficient extenders to cover the full glass, the eliminates breakages in commercial washers. Glassware should be cleaned in glass dishwasher as dishwasher detergents used to clean pots and pans could cause chemical burn and discolouration.

### 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 100°C.

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

### POLYCARBONATE GLASSWARE
Polycarbonate glassware should be washed in a separate glass dishwasher as detergents used to clean pots and pans can cause discolouration and fading wash at temperatures below 60°C

# CLEANING AND MAINTENANCE



## SALT AND PEPPER MILLS

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, damp 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 the 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 correct size, salt/pepper. 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.

### SEASONING SIZING

Salt no bigger than 4MM
Pepper no bigger  than 5MM



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