

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's 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 500m², 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.



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

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

Follow us on social media



CATEGORY INDEX



HEATING

PAGE 5 - 86

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



REFRIGERATION

PAGE 87 - 102

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



PROCESSING

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.



CLEANING AND WASHING

PAGE 159 - 180

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



STORAGE AND HANDLING

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.



UTILITIES AND SMALLS

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

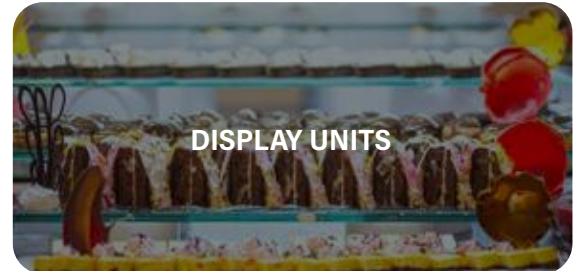
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ChefEquip professional uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, trousers, and hats whilst still remaining practical for the rigour of a commercial kitchen.



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 Efy. Our ranges offer both contemporary and classic designs that are beautiful and functional.



PAGE 395 - 521

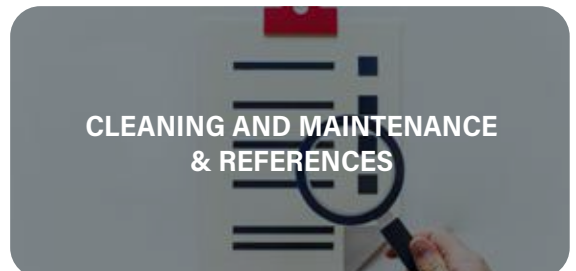
From practical day-to-day solutions to the latest designs, textures, and colours from world leading brands; our ranges of tableware cater from hospitals to five-star restaurants and everything in between.



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 millimetres (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 litre = 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.



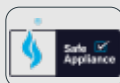
IMPROVED
Products that have been enhanced by the supplier.



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, Pidem and Bravilor Bonamat equipment will complement any establishment to help you achieve great results every time.

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5 Reasons Why



- 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



- 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



- 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



- 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

2 YEAR WARRANTY



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 550MM
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

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 fascia 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

FSPI003 (NEW CODE: FSP2003)

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

STOVE - 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



3 PLATE 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



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

2 YEAR WARRANTY



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



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

2 YEAR WARRANTY



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

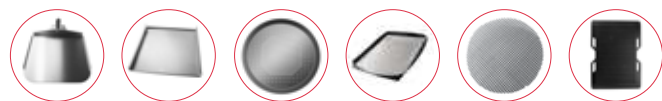
TEFLON SHEET
HOF1007



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, impinging 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



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 ensure 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-inch touchscreen with aluminium rotary dial; responsive even with wet or oily hands



10 PAN - DIGITAL FCO0010

SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 18kW
DIMENSIONS	: 840 X 920 X 1050MM
WEIGHT	: 137KG
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

FCO1010



PROVER CABINET

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



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.



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
- COP1224- Manual with push button steam, mostly in baking to form a layer of humidity over bread and buns to help with browning
- COP1214 - has humidity for the same as above



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



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



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

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**

COMBI STEAM OVENS - MECHANICAL

2 YEAR



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

2 YEAR



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

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	: 98KG
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**

COMBI STEAM OVEN - DIGITAL

2 YEAR WARRANTY



EVOLUZIONE - 10 PAN

COP1310

SPECIFICATIONS

VOLTAGE	: 400V 3N~
POWER	: 15.8kW
DIMENSIONS	: 785 X 890 X 1230MM
WEIGHT	: 130KG
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



HEATING

2 YEAR WARRANTY



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 330 X 40MM



BAKING TRAY ALUMINIUM SOLID

BTA0011
600 X 400 X 20MM



BAKING TRAY ALUSTEEL PERFORATED

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)



20 PAN TROLLEY

COP2000

SPECIFICATIONS

GN1/1

16 PAN TROLLEY

COP2001

SPECIFICATIONS

600 X 400MM

NOTE

Suitable for all 20 pan Pidom ovens



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



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



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.



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



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

FEATURES

GRANDE FORNI OVEN STAND

- 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

FEATURES

PROVER CABINET

- 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



9 PAN

POA0001

SPECIFICATIONS

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

OTHER ORDER CODES

BAKING TRAY ALUMINIUM
BTA0011

NOTE

Trays not included

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

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

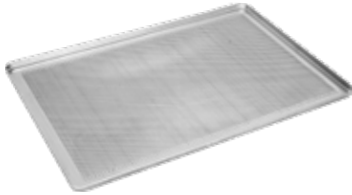
OVEN TRAYS



**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



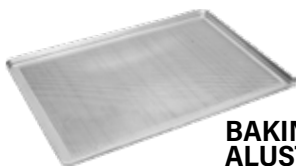
CHICKEN RACK
COR1020
535 X 330MM



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 WARRANTY



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 WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

DOA001I

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 fascia 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

DOA001

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

2 YEAR WARRANTY



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 428MM
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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



- 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 YEAR WARRANTY



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

2 YEAR WARRANTY



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

- Incoloy heating elements deliver consistent peak performance and durability
- Front-mounted controls promote safe operation, with main terminals accessed behind the front panel
- 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-R01

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

- Thermostatically controlled temperature with safety cut-out to prevent oil flashing
- Supplied with one drain tank for safe and efficient oil removal
- 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
GGG0600



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
GGG0900

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

2 YEAR WARRANTY



2 YEAR WARRANTY



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

GG0400

400MM - LAVA ROCK KIT

GGR1400



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

GG0600

600MM - LAVA ROCK KIT

GGR1600



LAVA ROCKS



GRILLERS - 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

GG0900

900MM - LAVA ROCK KIT

GGR1900



LAVA ROCKS

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

2 YEAR WARRANTY



RIBBED/FLAT - 600MM FTA2600

SPECIFICATIONS

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

2 YEAR WARRANTY



EGG GRILLER - 400MM FTA4400

SPECIFICATIONS

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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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	: 48000 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

2 YEAR WARRANTY



SINGLE STA0001

SPECIFICATIONS

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

2 YEAR WARRANTY



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 YEAR
WARRANTY



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

2 YEAR
WARRANTY



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
GG0600

2 YEAR
WARRANTY



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
GG0900

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 285MM
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

2 YEAR WARRANTY



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



2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

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

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

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/1320 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
- Can be set for front or rear service, offering flexible installation options

2 YEAR WARRANTY



300 SLICES/HR CTK2001

SPECIFICATIONS

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



2 YEAR WARRANTY



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

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



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 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

2 YEAR WARRANTY



2 YEAR WARRANTY



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

2 YEAR WARRANTY



1 PLATE WBA1001-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 255 X 450 X 305MM
PLATE DIAMETER	: 190MM
WEIGHT	: 12KG

2 PLATE WBA1002-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2 X 1kW
DIMENSIONS	: 520 X 450 X 305MM
PLATE DIAMETER	: 190MM EACH
WEIGHT	: 31KG

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

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

1000W


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 programme

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 programmes

OTHER ORDER CODES

**SHELF MICROWAVE - S/STEEL
SMW0001**

INDUCTION WARMER

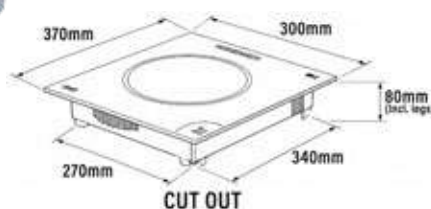
- Warmer must only be used in buffet heating application, must not be used for cooking
- Warmer is not for heating up water in chafing dish
- Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm



**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

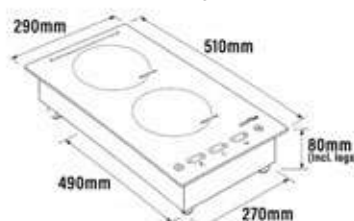
- Temperature range: 60°C to 240°C
- Touch control
- Double plate-separately controllable
- Electronic overheating protection



DOUBLE IND1002

SPECIFICATIONS

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



CUT OUT

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



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



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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
DIMENSIONS	: 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



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 268MM
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

2 YEAR WARRANTY



Heated

1100MM

RSA1100

SPECIFICATIONS

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

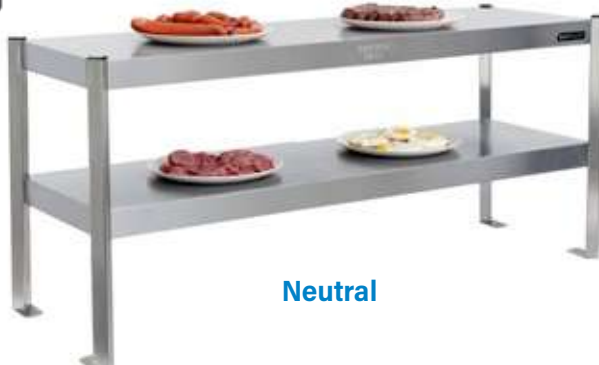
1700MM

RSA1700

SPECIFICATIONS

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

2 YEAR WARRANTY



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



80Z

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



140Z

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	: 1400RPM
WEIGHT	: 8.5KG
COFFEE-BEAN CONTAINER CAPACITY	: 600G



SUPER JOLLY WITH TIMER 1.2KG GRI1300

SPECIFICATIONS

POWER	: 0.35kW
GRINDING BLADE SPEED	: 1400RPM
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

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 Bravor 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 programme 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



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



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



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



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



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



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



INSTANT



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
- Self-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

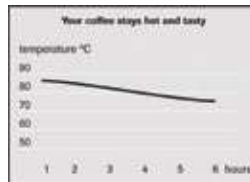
FEATURES

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

2 YEAR WARRANTY



GROUND COFFEE



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	: YES

NOTE

Airpots sold separately

OTHER ORDER CODES

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

**COFFEE MACHINE FILTERS 4 X 250
CMF1000**

2 YEAR WARRANTY



GROUND COFFEE



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	: NO

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 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 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



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



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

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

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



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



INSULATED SERVERS



POLISHED S/STEEL

INS0006 - 750ML
INS0009 - 1000ML
INS0015 - 1500ML



BRUSHED S/STEEL

INS1015 - 1.5LT
INS1020 - 2LT

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

BRVILOR 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



CAST IRON TEA POTS

18/10



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



NIPON
CTP0600
600ML



JAPANESE
CTP0800
800ML

Refrigeration

Whether cooling or freezing, our comprehensive offering from Salvadore and Brema is 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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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 - 220KG - Sold separately IMB0380 - 320KG - Sold separately

2 YEAR WARRANTY



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 tempered 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



**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



NEW



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



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 A 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 A 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 A HALF DOOR

UFS7024-R02

SPECIFICATIONS

VOLTAGE	: 230V
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 A 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 A 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



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



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

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)
- Optimised 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 710 X 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



2 BOWL

SMS2002

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
DIMENSIONS	: 450 X 600 X 750MM
WEIGHT	: 48KG
BOWL CAPACITY	: 2 X 12LT
REFRIGERANT	: R404a
TEMPERATURE	: -2°C to -3°C



3 BOWL

SMS2003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.35kW
DIMENSIONS	: 600 X 600 X 750MM
WEIGHT	: 62KG
BOWL CAPACITY	: 3 X 12LT
REFRIGERANT	: R404a
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	: R134a



3 BOWL

JDS4003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 320W
DIMENSIONS	: 750 X 470 X 740MM
WEIGHT	: 37KG
CAPACITY	: 3 X 18LT
REFRIGERANT	: R134a

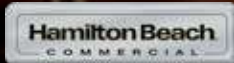
Processing

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



- 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



- 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



- 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



- 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



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



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



- 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



- 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

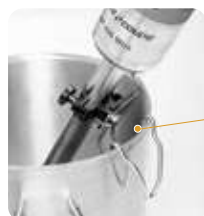
SPECIFICATIONS

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



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

1 TO 50 SERVINGS

FEATURES

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



3.7LT
BOWL



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

1 TO 100 SERVINGS

FOOD PROCESSOR



5.9LT
BOWL

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



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

PROCESSING

ACCESSORIES

NEW



COMPLETE EASYSOON 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
Rösti potatoes		UPR4002
1MM for horseradish paste		
1.3MM for horseradish paste		

SLICERS



RIPPLE CUT SLICERS



GRATERS



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

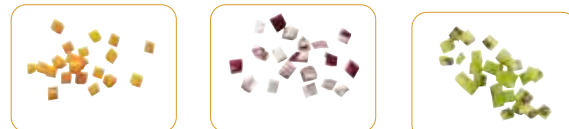
FRENCH FRIES EQUIPMENTS*

8 X 8MM		UPR7008*
10 X 10MM	FPR9010	UPR7010*
10 X 16MM		UPR7016*

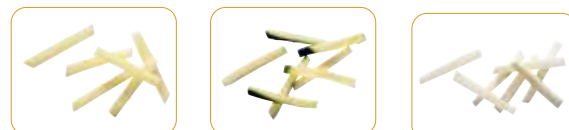
JULIENNE



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



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 adjustable 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 difficulty to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 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

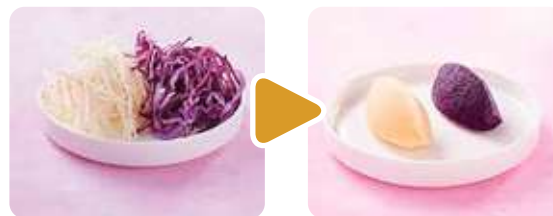
FEATURES

- 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

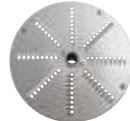
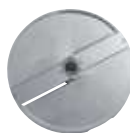
POWER	: 1.5kW
SPEED	: 3000RPM
DIMENSIONS	: 540 X 365 X 280MM
WEIGHT	: 21KG

NOTE

Includes S/Steel 5.9LT capacity bowl ergonomic handle



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



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 give 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 programmes provide 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



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

- Wave-Action® 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



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



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



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



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 programmes 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



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



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

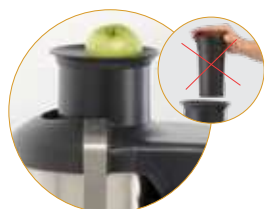
SPECIFICATIONS

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

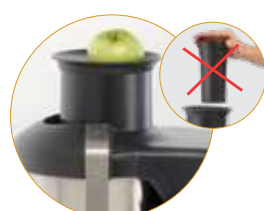
JER0001

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 WARRANTY



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 WARRANTY



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 programmes 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



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

2 YEAR WARRANTY



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

NEW

2 YEAR WARRANTY



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

2 YEAR WARRANTY



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

2 YEAR



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

2 YEAR



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.

2 YEAR



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

2 YEAR
WARRANTY



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

2 YEAR WARRANTY



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.

2 YEAR WARRANTY



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



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
XBSB6044

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

2 YEAR



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

2 YEAR



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



MINCERS - MANUAL



NO. 8 **MHP2008**

SPECIFICATIONS

DIMENSIONS : 520 X 300 X 270MM
WEIGHT : 2KG

NO. 22 **MHP2022**

SPECIFICATIONS

DIMENSIONS : 670 X 270 X 210MM
WEIGHT : 4.2KG

NO. 10 **MHP2010**

SPECIFICATIONS

DIMENSIONS : 575 X 350 X 300MM
WEIGHT : 2.6KG

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

SFA2005

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

SFA2007

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

SFA2015

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



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



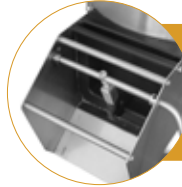
POTATO PEELERS

FEATURES

- Stand and sludge trap supplied as standard
- Flat packed for easy delivery
- Peels 12KG of potatoes in 2 minutes

2 YEAR WARRANTY

IMPROVED



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.

Global (SA)


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

CATERACE


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
VM10320
200MM



WRAPPING MACHINES - S/STEEL

FEATURES

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



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



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

300MM
HSM0300

SPECIFICATIONS

VOLTAGE : 230V
POWER : 0.38kW
HEATING TIME : 0 - 1.5SEC
DIMENSIONS : 430 X 80 X 255MM
WEIGHT : 3.3KG

400MM
HSM0400

SPECIFICATIONS

VOLTAGE : 230V
POWER : 0.52kW
HEATING TIME : 0 - 1.5SEC
DIMENSIONS : 530 X 90 X 270MM
WEIGHT : 4.8KG

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	: 4M ³ /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	: 8M ³ /HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35.5KG

OTHER ORDER CODES

STACKING BLOCK
XVPM7000



VACUUM PACK MACHINES

FEATURES

- 10 editable programmes
- 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	: 8M ³ /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	: 16M ³ /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	: 10M ³ /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	: 20M ³ /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



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



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



- 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



- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigour of a commercial kitchen
- Continuous improvement and expansion of the range



- 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, saucers and glasses on demand
- Consumes less than 2.0LT of water per cycle
- Gravity drain - recommended drain height - floor level



**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

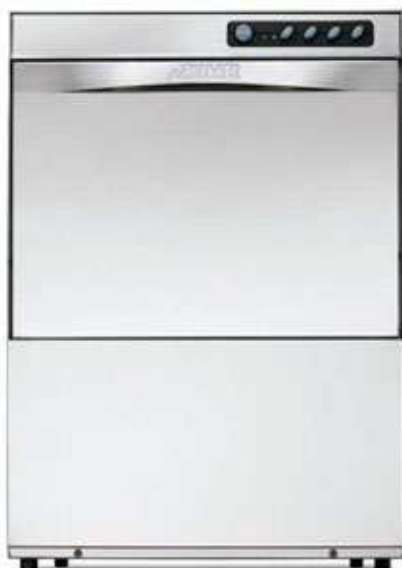
OTHER ORDER CODES

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



**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

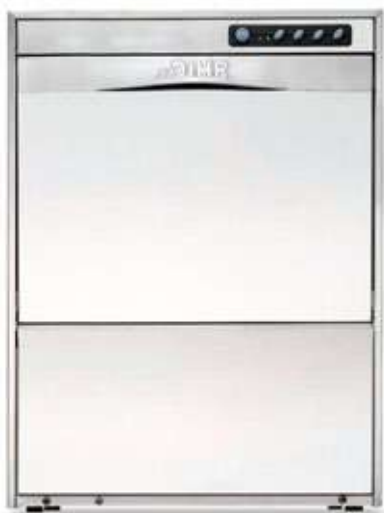
PLATE RACK 400 X 400MM
DWD2040
GLASS RACK 400 X 400MM
DWD3040

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 is 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



PRS0001

OVERHEAD PRE-RINSE
SPRAY INCLUDES MIXER
TAPS

HIGH SPLASHBACK
FOR INLET TABLE
FOR MOUNTING
PRE-RINSE SPRAY
INCLUDED

ITS1150

INLET TABLE + SINK 1150MM
BOXED EDGE INCL SPLASHBACK
INTERCHANGEABLE (OTHER SIZES
AVAILABLE ON REQUEST)

OTV1150

OUTLET TABLE 1150MM BOXED EDGE
(OTHER SIZES AVAILABLE ON REQUEST)

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



**100
RACKS
PER HOUR**

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

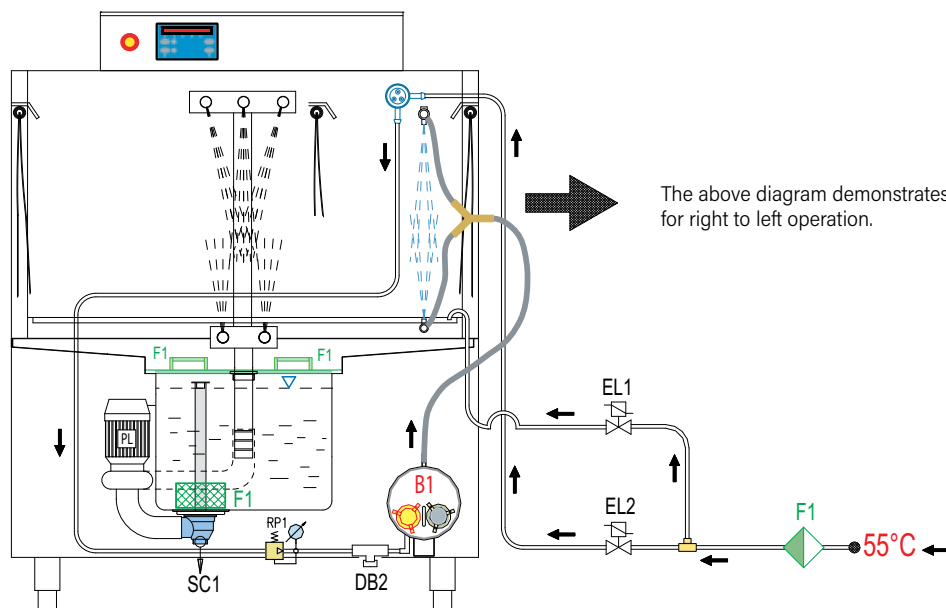
NOTE

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

2 YEAR



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

30
RACKS
PER HOUR

INCLUDES
DRAIN
PUMP AND
DISPENSER

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

2 YEAR



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

30
RACKS
PER HOUR

INCLUDES
DRAIN
PUMP AND
DISPENSER

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

HOSE REEL

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



INCLUDES MIXER TAPS
PRS0001



WATER SAVER
PRS0003



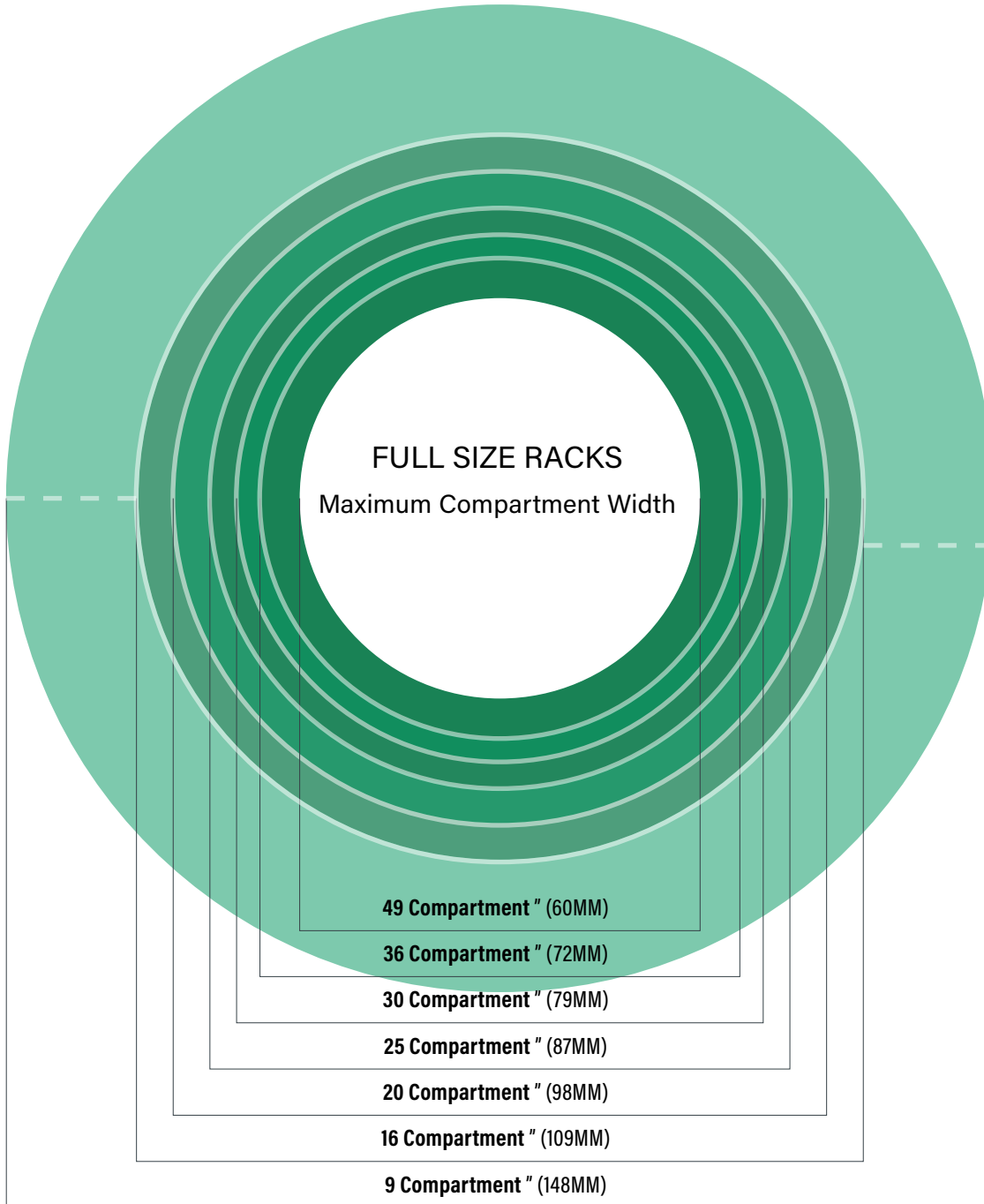
INCLUDES SPOUT
PRS0002



S/STEEL
HRS0010
10M

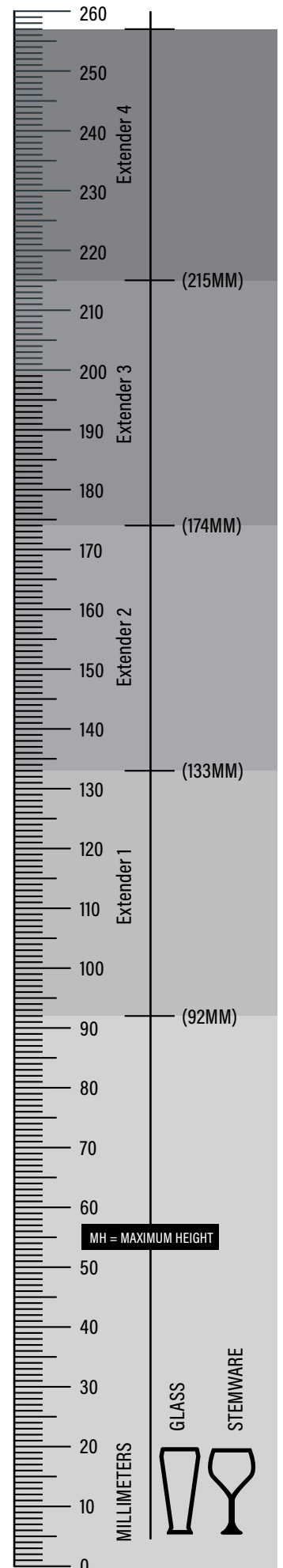


GLASS SIZING REFERENCE GUIDE



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

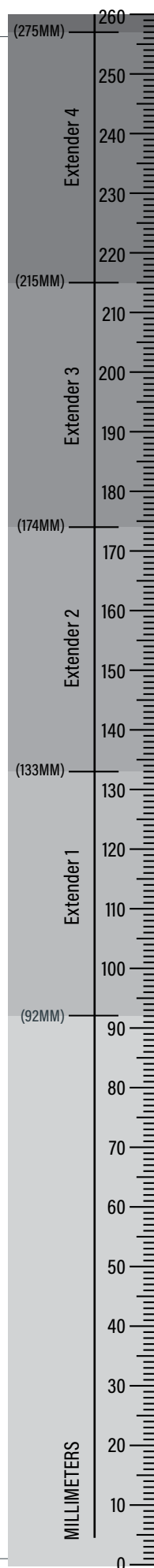
- All purpose rack
- Moulded-in support stands to hold plates and trays



9 X 9 PEG
PRG0010
500 X 500 X 100MM
GREY



OPEN EXTENDER
OEG0050
500 X 500 X 50MM
GREY



GLASS RACKS



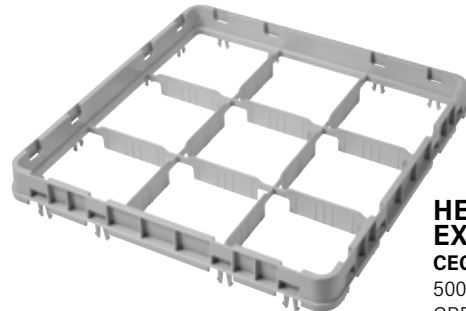
FEATURES

- 9 Compartment glass rack
- Maximum diameter = 148MM
- Includes first extender

9 COMPARTMENT



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 = 109MM
- Includes first extender



CGG0144
500 X 500 X 143MM
GREY



**HEIGHT
EXTENDER**
CEG0051
500 X 500 X 50MM
GREY

20 COMPARTMENT

FEATURES

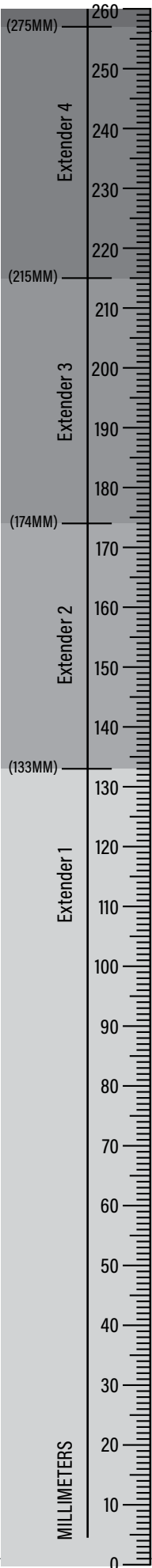
- 20 Compartment 9 glass rack
- Maximum diameter = 98MM
- Includes first extender



CGR0020
500 X 500 X 143MM
GREY



**HEIGHT
EXTENDER**
CHE0020
500 X 500 X 50MM
GREY



GLASS RACKS



FEATURES

- 25 Compartment cup rack
- Maximum diameter = 87MM
- Includes first extender

25 COMPARTMENT



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 = 79MM
- Includes first extender



GLASS RACK
CGG0146
500 X 500 X 143MM
GREY



HEIGHT EXTENDER
CEG0053
500 X 500 X 50MM
GREY

36 COMPARTMENT

FEATURES

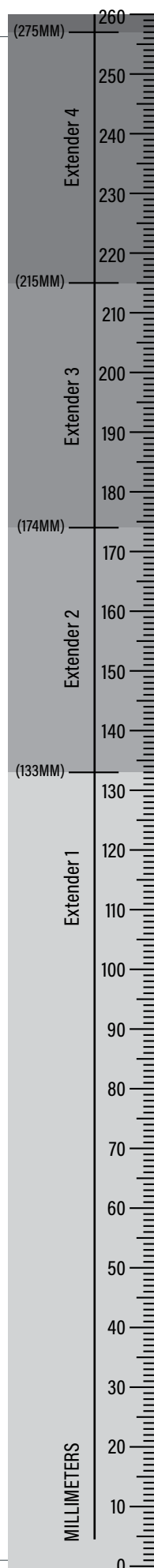
- 36 Compartment glass rack
- Maximum diameter = 72MM
- Includes first extender



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 = 60MM
- 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

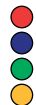


NEW



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
- Magnet contained in moisture-proof cells, prevent 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

- Built to last - Numatic's highly efficient, lifelong motor
- Stay cleaning for longer - Huge 8LT capacity and long 10M cable
- Easy, clean and safe emptying - Highly efficient triple-layer HepaFlo filter bags
- Handy cable replacement - Nucable system allows quick and easy cable changes
- Improves filtration, cleanliness & capacity - TriTex filtration system



INDUSTRIAL

NVC0001

VOLTAGE : 230V ~60Hz
POWER : 0.62kW
CAPACITY : 8LT
DIMENSIONS : 340 X 360 X 360MM
WEIGHT : 6KG

OTHER ORDER CODES

VACUUM BAGS

XNVC0001 (10)



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 360° 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



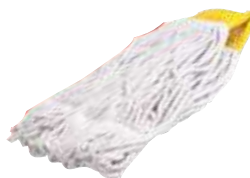
MOP HOLDER ALUMINIUM HANDLE
MHA0400
1400MM



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

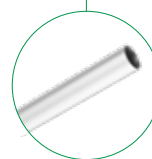


LONG HANDLE
LHS0355
355MM



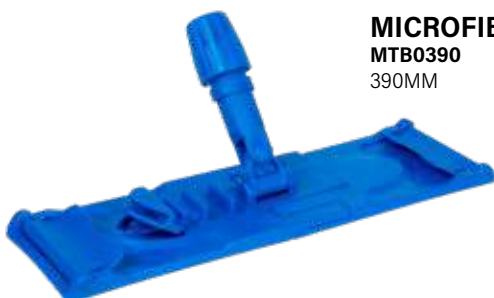
SLIMLINE
SSH0300
300MM

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



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



- 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



- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigour of a commercial kitchen
- Continuous improvement and expansion of the range



- 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
- Suited for 230MM plate
- Not for use in a microwave



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
- Dishwasher safe - must be allowed to dry completely before using again
- Bases heat from centre of the plate
- Suited for 230MM plate



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
- Tough, one-piece, double-wall polyethylene carts are easy to clean
- Enhance satisfaction with high-quality, room service style meals served quietly and efficiently
- Non-electric and requires no assembly
- Features light-weight non-insulated ABS doors

SLATE BLUE



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

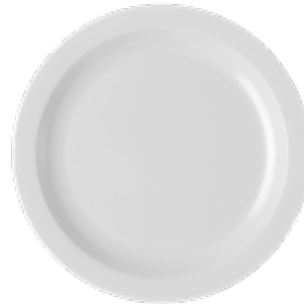
**3 DIVISION
DINNER PLATE**
PDP1002-C
22.9CM



**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, 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

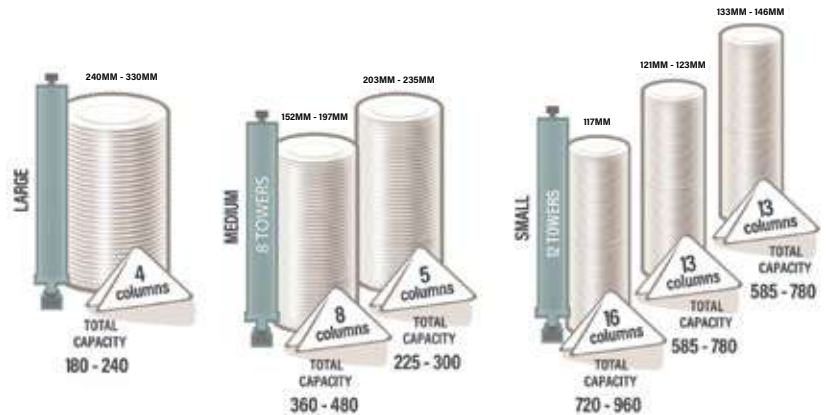
ADC0002

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 maximise 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



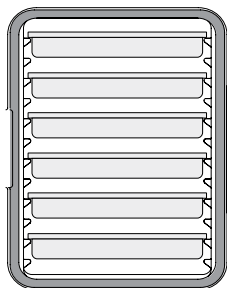
800 SERIES
UFL0621
520 X 690 X 1370MM



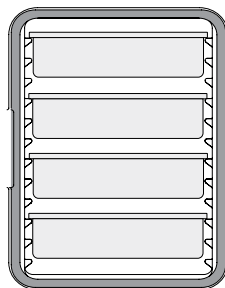
1600 SERIES
UFL0622
720 X 820 X 1350MM

CAPACITY GUIDE

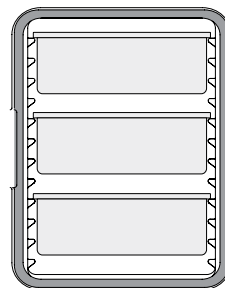
UFL0620 (X1)=
UFL0621 (X2)=
UFL0622 (X4)=



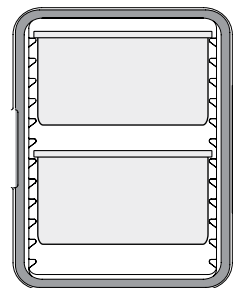
6 X 2½" (65MM)



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
- Unlike metal pans, H-pans are safe for use in microwave ovens
- Ideal for heated carts, steam tables and chafing dishes
- Gastronorm dimensions to fit in standard prep tables

INSERTS



FULL - 8.5LT
HHF0001
65MM
AMBER



FULL - 8.5LT
HHF1001
65MM
BLACK



HALF LONG - 3LT
HHF0002
65MM
AMBER



HALF - 3.9LT
HHF1005
65MM
BLACK



HALF - 8.9LT
HHF0003
150MM
AMBER



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

CAMBRO**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



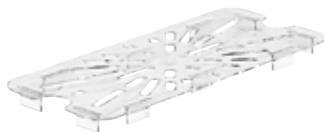
DRAIN SHELVES - POLYCARBONATE - PERFORATED CLEAR



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



THIRD
INT4004-C



HALF
INH4004-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
- Maximise 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 mould
- 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



FEATURE

- 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

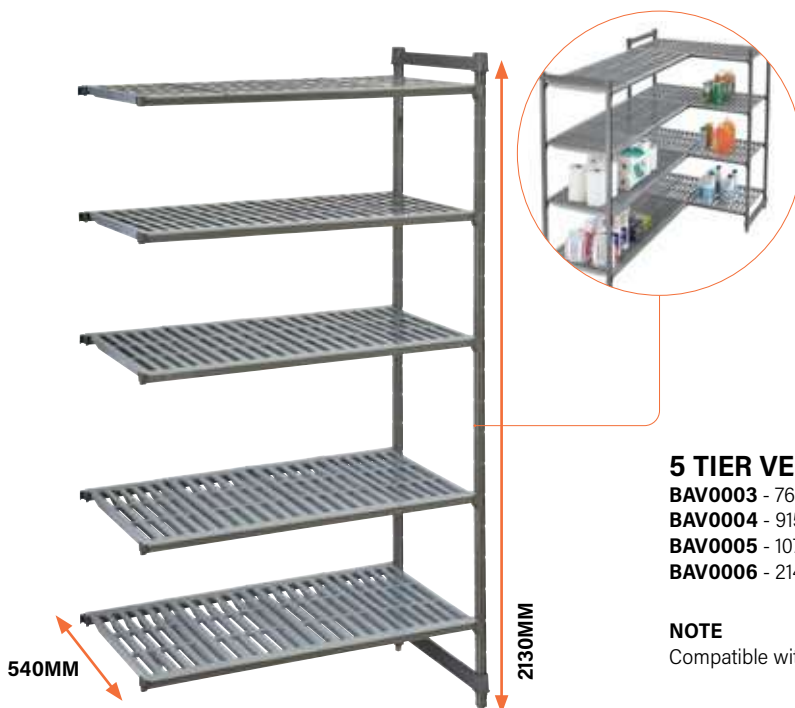
BAC0610 - 765 X 610 X 1830MM
BAC0915 - 915 X 610 X 1830MM
BAC1071 - 1070 X 610 X 1830MM
BAC1221 - 1220 X 610 X 1830MM

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 starter units

CAMBRO

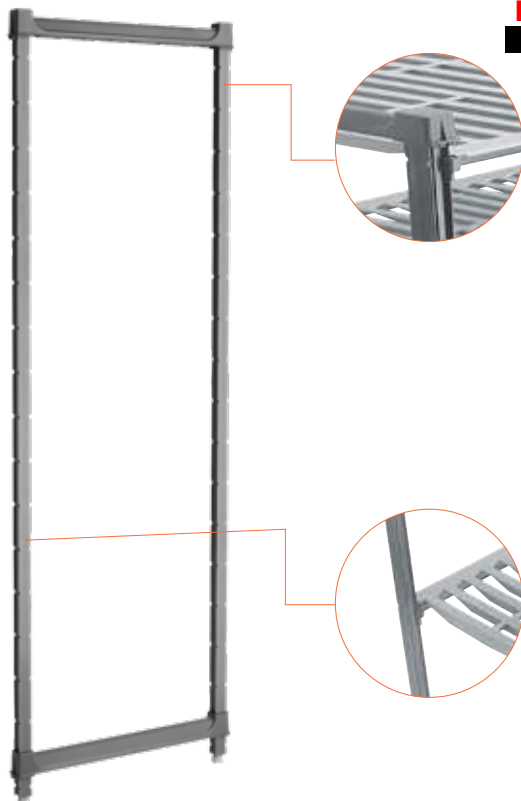
NEW

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 add-on corner units

For reference see page 205 to 206



STORAGE AND HANDLING

STORAGE RACKS - UNIVERSAL



STARTER

BSV0534

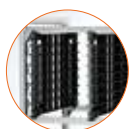
540MM



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

CAMBRO

CORNER CONNECTORS BASICS

SHELVING



LEFT AND RIGHT CORNER CONNECTOR CLIPS

XBO4024

ONE SET = ONE TIER



DUNNAGE RACKS

FEATURES

- Made from one-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

18 PANS



TALL
KPC0002



**BAKING
SHEET
CART**
BSC0018

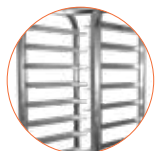
NEW



MOBILE TRAY TROLLEY - S/STEEL



LOCKABLE CASTORS



15 SHELVES



FLATPACKED



ACCOMMODATES
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



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

CRM0830 - 830 X 600 X 1700MM

152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES - 400 PIECES

CRM1130 - 1130 X 600 X 1700MM

212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES - 600 PIECES

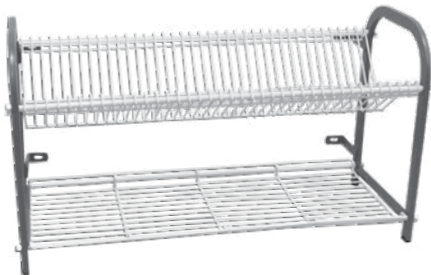
CRM2130 - 1130 X 600 X 950MM

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

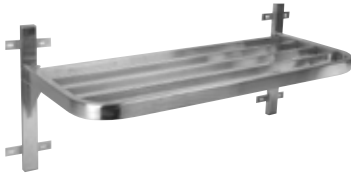
SSW2900 - 900 X 300MM

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

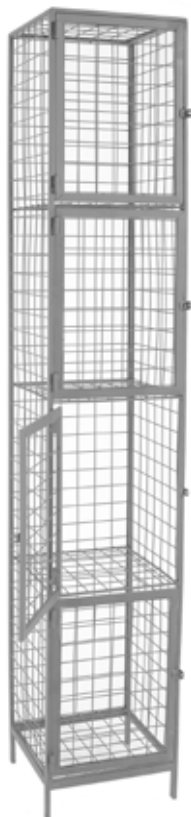
SUZ1905 - 905MM
SUZ2200 - 1200MM
SUZ2510 - 1510MM



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 sanitise
- 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 sanitise
- 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 sanitise
- 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 sanitise
- 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 sanitise
- 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

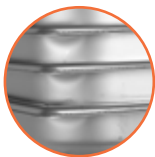
6 PIZZA BOX
FDB0006

375 X 320 X 325MM

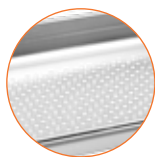
INSERTS - S/STEEL HEAVY-DUTY

FEATURES

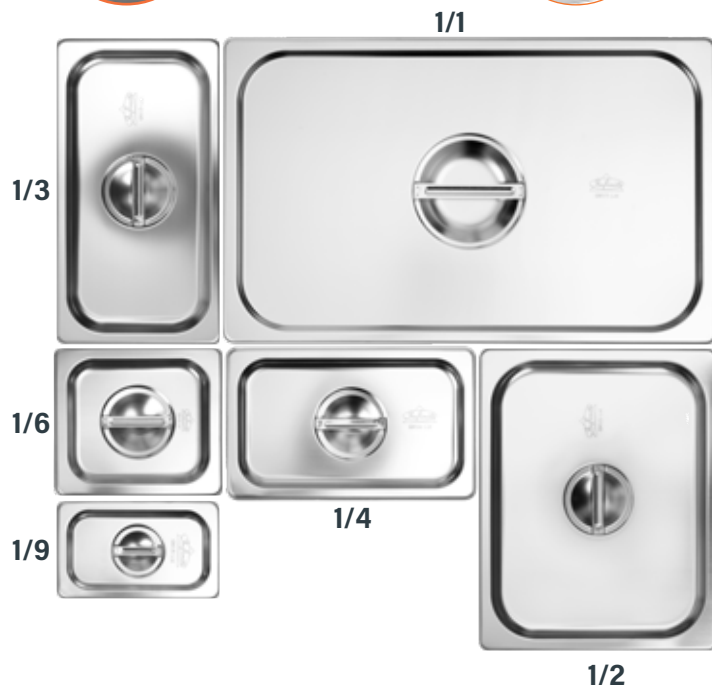
- Heavy-duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners



GUARANTEED NOT TO JAM
WITH ANTI-JAMMING
DESIGN



PERFORATED



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

1/2

Global (S.A.)

WITH HANDLES



HALF

INH3100

100MM

HALF LID

INH0010

FULL

INF1001

100MM

FULL LID

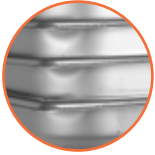
INF0010



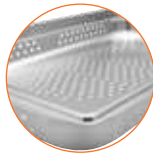
INSERTS - S/STEEL VALUE

FEATURES

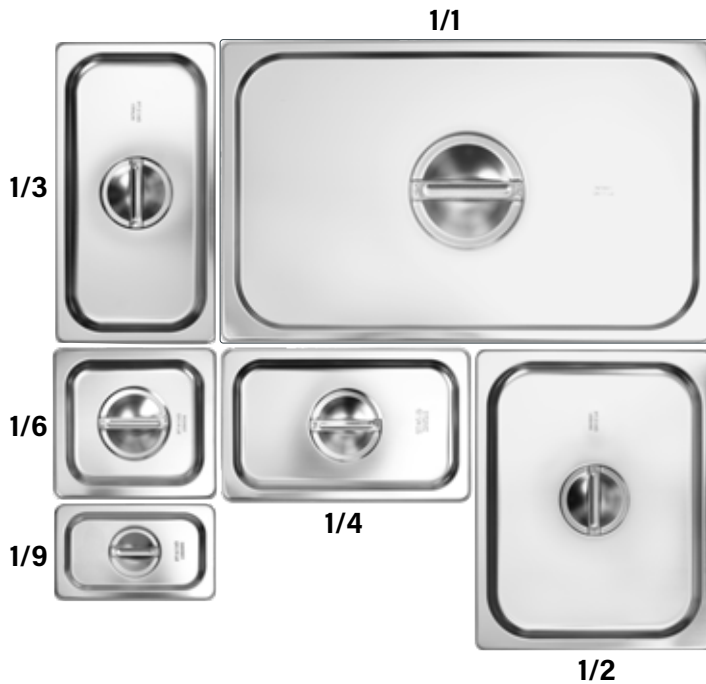
- American style
- Rounded edges Anti-Jam system



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



- 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



- 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



- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigour of a commercial kitchen
- Continuous improvement and expansion of the range



- Trusted for generations
- High durability
- Innovative technology
- Inspire food safety & sustainability
- Create efficiency and profitability



- 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

SERVING UTENSILS



SAUCE LADLE
SH-110ASE202
180MM



SERVING SPOON
SH-110ASE205
220MM



SALAD SPOON
SH-110ASE512
220MM



CHEESE KNIFE
SH-110ASE506
220MM



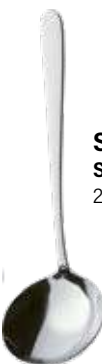
SERVING FORK
SH-110ASE206
230MM



SALAD FORK
SH-110ASE513
220MM



CAKE LIFTER
SH-110ASE516
236MM



SOUP LADLE
SH-110ASE201
290MM



CHAFING DISH SPOON
SH-110ASE502
380MM



CHAFING SLOTTED SPOON
SH-110ASE503
380MM



SUGAR TONG
SH-110ASE514
105MM



ICE TONG
SH-110ASE507
170MM



BREAD TONG
SH-110ASE501
175MM



PASTRY TONG
SH-110ASE510
180MM



UNIVERSAL TONG LARGE
SH-110ASE509
225MM



SALAD SERVING TONG LARGE
SH-110ASE505
310MM



SOUP LADLE
SLS0029
305MM



SERVING SPOON
SSS0320
345MM



PERFORATED SERVING SPOON
PSS0320
345MM



PASTA LADLE
PLS0029
350MM



MEAT FORK
MFS0031
355MM

SERVING UTENSILS



SHELLY TONG
STS0001
250MM



SPRING TONG
STS0023
245MM



**TRADITIONAL
SERVING SPOON**
JS-T109
225MM (12)



**TRADITIONAL
SERVING FORK**
JS-T114
235MM (12)



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



FEATURES

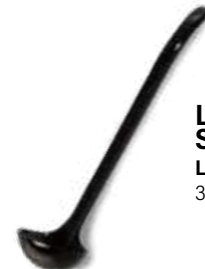
- Break-resistant polycarbonate
- Withstands temperatures of up to 100°C
- Serving spoons have a notch to rest on the edge of a non-slip food pan
- Dishwasher safe



**SERVING SPOON
PERFORATED**
SSP3330
330MM

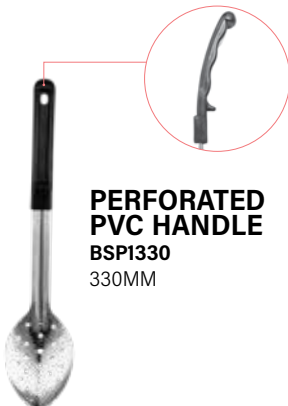


**BUFFET SPOON
SOLID**
BSS3300
250MM



**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

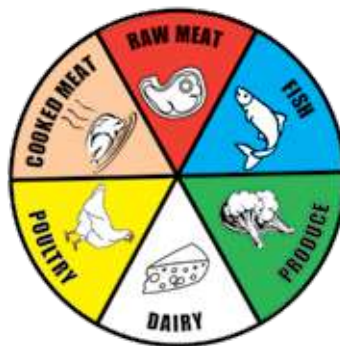


UTILITY
TGU0250 - 250MM
TGU0300 - 300MM
TGU0400 - 400MM
HEAVY-DUTY
TGU1250
250MM

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



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



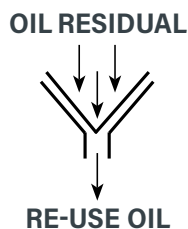
SPIDER
SKS1140 - 140 X 485MM
SKS1180 - 180 X 500MM
SKS1200 - 200 X 535MM



OIL FILTER BAGS AND STAND

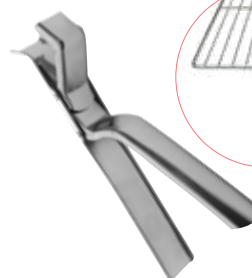
FEATURES

- 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 oil
- This method realises high annual savings in oil costs



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



HEAVY-DUTY
TGB0450
450MM

GRILL BRUSHES



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

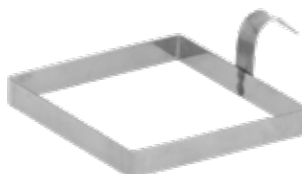
EGG RINGS



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



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



SINGLE MESH

STM0260 - 260MM

DOUBLE MESH

STM2200 - 200MM
STM2230 - 230MM
STM2260 - 260MM

NOTE

All purpose strainers



pujadas
A VOLLEBERT COMPANY

CHINOIS

STC0240
240MM

NOTE

Ideal for sauces

COLANDERS

pujadas
A VOLLEBERT COMPANY



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



S/STEEL

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



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

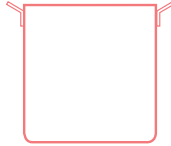


FEATURES

- 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 

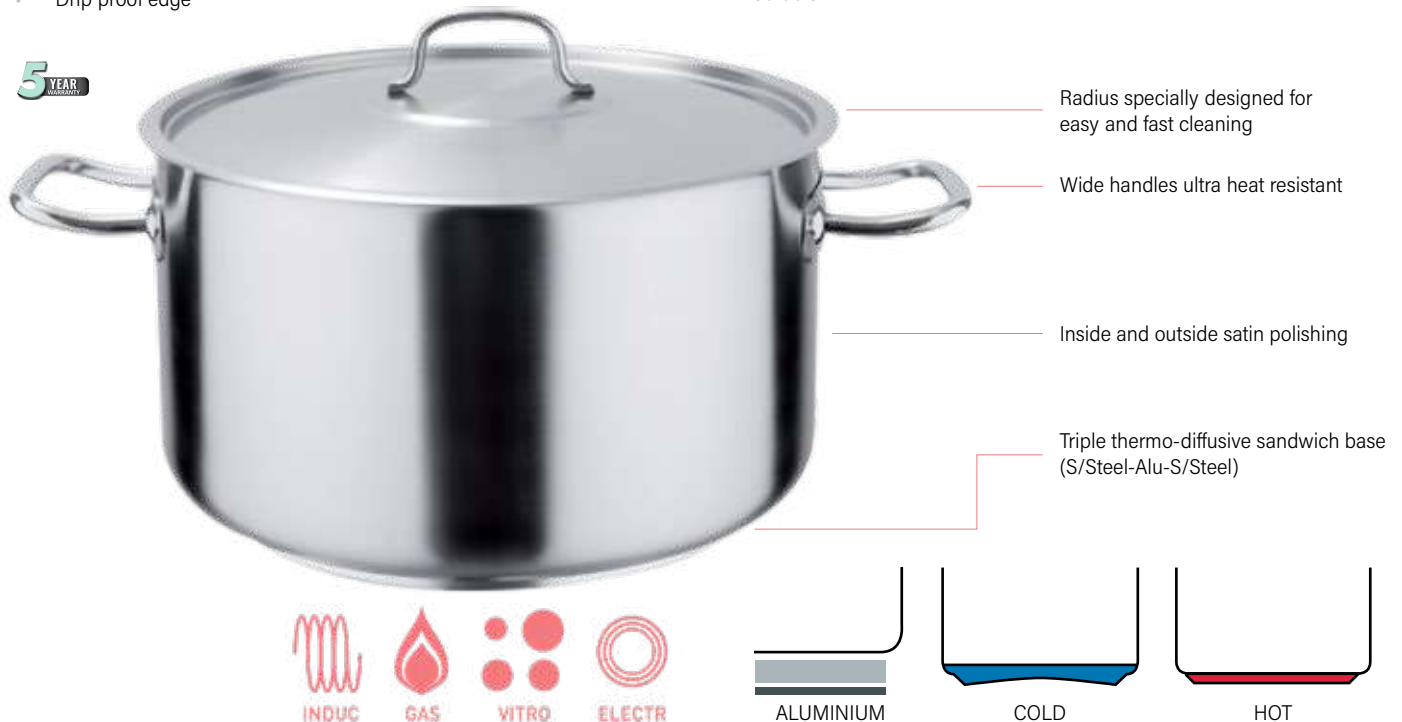


S/STEEL COOKWARE

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
- Thermo-diffusive sandwich base: S/Steel/aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.



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



5 YEAR WARRANTY



STOCK

PSS1016 - 16LT - 280 X 280MM
PSS1032 - 32LT - 350 X 350MM
PSS1050 - 50LT - 400 X 400MM



5 YEAR WARRANTY



LOW CASSEROLE

PSC4004 - 4LT - 240 X 95MM
PSC4008 - 8LT - 300 X 120MM
PSC4019 - 19.5LT - 400 X 155MM



5 YEAR WARRANTY



LOW CASSEROLE

PRC0089 - 8.9LT W/LID 
PGC0089 - 8.9LT W/LID 



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



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



5 YEAR WARRANTY



SAUCE
PSS0016 - 1.6LT - 160 X 80MM
PSS0023 - 2.3LT - 180 X 90MM
PSS0031 - 3.1LT - 200 X 100MM



WOKS

5 YEAR WARRANTY



ROUND FLAT BOTTOM
WRF1036
360MM



5 YEAR WARRANTY



ROUND BOTTOM
WRS1036
360MM



PANS - INDUCTION INOX-PRO

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

PFOA FREE

5 YEAR WARRANTY



FRY EXCALIBUR
PSF6024
240MM

5 YEAR WARRANTY



FRY
PSF6018
180MM



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



FRYING CERAMIC COATED - S/STEEL

PCF1024 - 240MM

PCF1028 - 280MM

PCF1032 - 320MM



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



FEATURES

- Grill of cast aluminium with durable non-stick coating PFOA free and S/Steel handle



GRILL CAST ALUM INDUCTION

PCG0028

280 X 280MM



ALUMINIUM COOKWARE



USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discolouration.
- Minerals in water and foods may stain aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon. After simmering, scour, wash normally, rinse in hot water and dry immediately.
- Stains and discolouration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes. then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the aluminium.



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
- 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



STOCK

- PAS0025** - 25LT - 320 X 320MM
- PAS0034** - 34LT - 350 X 350MM
- PAS0050** - 50LT - 400 X 400MM



PANS - ALUMINIUM

ALU PRO EXPERT



FRY

- PAF0024** - 240MM
- PAF0032** - 320MM
- PAF0040** - 400MM



PANS - ALUMINIUM



FEATURES

- Manufactured from the very best quality aluminium which allows fast and even heat distribution
- Multi layer non-stick coating
- Not for oven use
- 4MM thickness
- Easy to clean



FRY NON-STICK

PAF6020 - 200MM
PAF6028 - 280MM



FRY NON-STICK

PAF1020 - 200MM ●
PAF1032 - 320MM ●
PAF1036 - 360MM ●
PAF1024 - 240MM ●
PAF1124 - 240MM ●
PAF1224 - 240MM ●
PAF1324 - 240MM ●
PAF1424 - 240MM ●



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

1 YEAR
WARRANTY



FRYING/CREPE

PFC0280

280MM



de BUYER
DEPUIS 1838

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



FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups

EGG POACHER



4 CUP - ALUMINIUM

EPA0004

REPLACEMENT CUP

EPA1004



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 (S.A.)

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	●
CBP3255 - 405 X 255 X 10MM	●
CBP3500 - 500 X 380 X 13MM	●
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	●



VICTORINOX

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:



STEAK

KNV8110

110MM

NOTE

Available in these colours  on request:



PARING - SERRATED

KNV9180 - 80MM

KNV9110 - 100MM

NOTE

Available in these colours  on request:



POINTED STEAK

KNV7110

110MM



CARVING

KNV0180

180MM



STEAK FORK

KNF8110

190MM



CARVING

KNV0220

220MM



SHAPING - CURVED

KNV9055

160MM



CARVING FORK

CFV0002

270MM



BREAD

KNV7200

200MM



CHEESE

KNV9210

210MM



SHARPENING STEEL

KFV0003

250MM



VICTORINOX

KNIVES



BONING - NARROW
KNV4150
150MM



SKINNING
KNV2150
150MM



CARVING/COOKS
KNV3150 - 150MM **KNV5250** - 250MM
KNV3152 - 220MM **KNV5300** - 310MM



BUTCHER
KNV1200 - 200MM **KNV1300** - 310MM
KNV1250 - 250MM



CARVING/COOKS
KNV5200
200MM



BUTCHER - FLUTED
KNV2250
250MM



SLICING
KNV6300
300MM



CHEESE AND BUTTER
CKV0002
240MM



SALMON - SERRATED
KNV7300
300MM





VICTORINOX

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





VICTORINOX

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

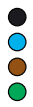


KNG1620 - 200MM
KNG1420 - 200MM
KNG1250 - 250MM
KNG1300 - 300MM



BONING BROAD

KNG3150 - 150MM
KNG5150 - 150MM
KNG8150 - 150MM
KNG1150 - 150MM



KNG6150 - 150MM
KNG9150 - 150MM
KNG7150 - 150MM

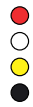


COOKS

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	●	KNG3100 - 100MM	●
KNG7100 - 100MM	●	KNG8100 - 100MM	○
KNG4100 - 100MM	●	KNG5100 - 100MM	●
KNG6100 - 100MM	●		



BREAD
KNG8200
200MM



PARING - SHARP TIP
KNP9110
110MM



BREAD
KNP8200
200MM

FEATURES

- Handle removable for easy cleaning



CHOPPING KNIFE TWO HANDLE
CKT0210
255MM



SALMON/HAM SLICER - PLAIN
KNG6300
300MM



SALMON/HAM SLICER - SERRATED
KNG7300
300MM



KNIVES - FORGED



KFG9115 - 115MM

PARING

KFG9090 - 90MM



KFG1150 - 150MM
KFG1200 - 200MM

CARVING

KFG1250 - 250MM



BONING - NARROW

KFG3150
150MM



CARVING FORK

KFG0001
310MM



KFG5150 - 150MM
KFG5200 - 200MM

COOKS

KFG5250 - 250MM



BREAD
KFG8200
200MM



CLA0200 - 230MM

MEAT CLEAVER

CLA0240 - 255MM



SASHIMI
KNG0010
255MM



SHARPENING STEEL

KFG0002
200MM



SANTUKA
KNG0011
180MM



FORGED KNIFE 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

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

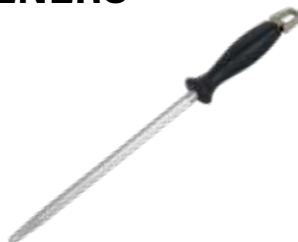
Low power output of only 15W, only effective if lamp is changed every 8000 hours (1-2 years)

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



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



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



VICTORINOX

PEELERS - HAND HELD



POTATO
PPV0001
RED



POTATO
PPV0002
BLACK



TOMATO & KIWI
PPV0004
SERRATED EDGE



POTATO UNIVERSAL
PPV0003
BLACK



JULIENNE SLICING SET



FINE
FSH0001



MULTIPLE BLADES
JSS0003

NOTE
Includes 1 X straight blade, 2 X Julienne blades



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



VICTORINOX

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



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

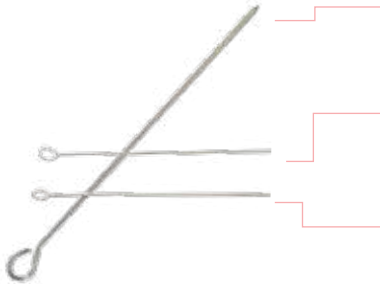


CARVING SET
TRIANGLE
CST0003
3 PIECE

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)

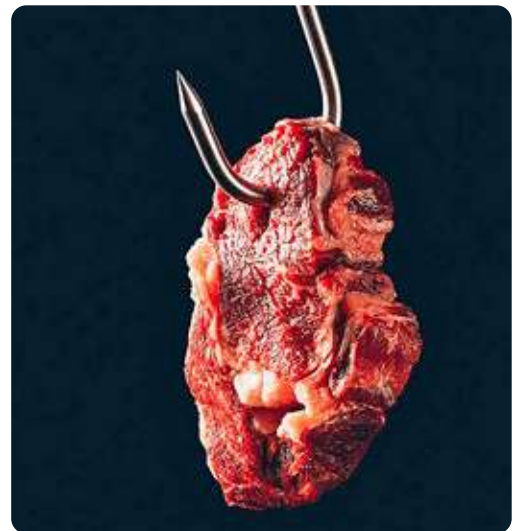
SHS0200 - 8"/200MM (12)

**STEEL SWIVEL
GALVANISED**

SHS0250 - 10"/250MM (12)

**STEEL BILTONG
GALVANISED**

SHB0001 (1000)



HAND MEAT MALLET



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

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



S/STEEL
CSS0001



FOR BOSTON
SHAKER
CSB0001

CITRUS SQUEEZER



PLASTIC
HCS0001
270G - ORANGE



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

WAITER'S FRIENDS



CHROME
WF1001



PLASTIC
WF10001



ECONO PLASTIC
WF12001



**WITH BOTTLE
OPENER**
CHROME
WF10002



**WITH BOTTLE
OPENER**
PLASTIC
WF10002



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
MTB00070
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 (SA)

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



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



**GLASS
WITH TONG**
AQU1008
1LT - 135 X 120MM (16)

NEW



**GLASS
WITH TONG**
AQU1009
900ML - 130 X 120MM (16)

ASHTRAYS



**ROUND
S/STEEL**
SAS0001
113MM



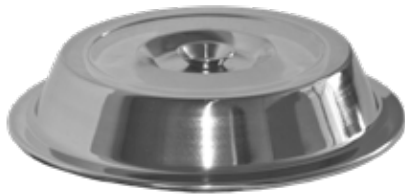
**WIND PROOF
S/STEEL**
SAS1001
115 X 70MM



**CLUB
ROUND
GLASS**
AS0030-41
102MM



PLATE COVER



S/STEEL
PCR0280
260MM



TRAYS - FIBERGLASS - SMOOTH



BLACK
FST2350
270 X 350MM



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

5 YEAR WARRANTY



ROUND
CFT0405 - 405MM

5 YEAR WARRANTY



OVAL
CFT0685 - 560 X 685MM
CFT0735 - 600 X 735MM

5 YEAR WARRANTY



RECTANGULAR
CFT5150 - 380 X 515MM



TRAY - FIBREGLASS



CAMTRAY

FEATURES

- Extremely durable fibreglass construction
- Shock and impact resistant
- Scratch and stain resistant
- Excellent for heavy-duty use
- Personalised printing available on request

5 YEAR WARRANTY



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



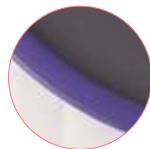
SPECIFICATIONS

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



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

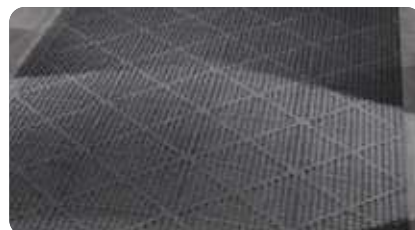


FEATURES

- 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



CUTTER
PCG0400
 100MM
 GREEN



CUTTER
PCR0400
 100MM
 RED



CUTTER
PCY0400
 100MM
 YELLOW

PIZZA SCOOP AND SHOVELS



**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



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

CHEF'S 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



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

kee

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

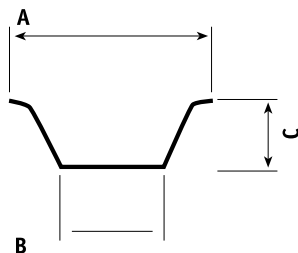
510 X 445MM

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

MBT0001

MBT0002

MBT0003

MBT0004

MBT0005

MBT0006

MBT1002

SIZE A

265MM

285MM

310MM

380MM

450MM

480MM

180MM

SIZE B

150MM

170MM

200MM

225MM

250MM

250MM

90MM

SIZE C

80MM

100MM

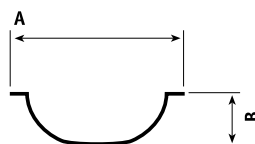
120MM

130MM

130MM

175MM

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

MBS0220

MBS0240

MBS0290

MBS0340

MBS0400

SIZE A

228MM

257MM

300MM

340MM

413MM

SIZE B

70MM

82MM

94MM

100MM

120MM



NOTCHED ROUND - S/STEEL

MBS0001 - 800ML

MBS0002 - 1200ML

MBS0003 - 2500ML

TAPERED PREP SINK BOWL

NEW



13LT
MBT1005
450MM X 130MM



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

NEW



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
BTA0500
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



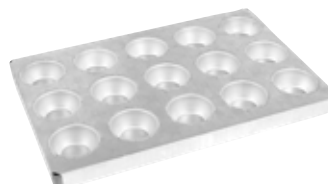
REGULAR

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

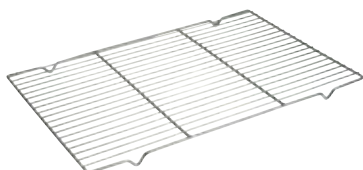
FEATURES

- 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



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



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 utilisation



TESTER KIT
OTK0002
PACK OF 2

FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilisation



TESTER KIT
OTK0010
PACK OF 10

FEATURES

- 50°C to 210°C
- Induction compatible
- Protective cover
- Calibratable tester
- Charge via USB cable - supplied
- Improved food quality
- Enhanced operational efficiency
- IOS/Android Bluetooth connection



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: $\pm 2\%$ or $\pm 2^\circ\text{C}$
- 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
TH10001

FEATURES

- 50°C to 300°C
- Display resolution: 0.1°/1°
- Accuracy: $\pm 2^\circ$ or $\pm 2\%$
- 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
TH10002

THERMOMETERS

FEATURES

- 50°C to 200°C
- Display resolution: 0.1°
- Accuracy: $\pm 1^\circ\text{C}$ (-20°C to 150°C) otherwise $\pm 2^\circ\text{C}$ or $\pm 3^\circ\text{C}$
- MAX/MIN function
- S/Steel piercing probe: 125MM - Ø3.5MM



ELECTRONIC WATER RESISTANT THERMOLAB

THE0120

- 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

FEATURES

- 50°C to 200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: $\pm 1^\circ\text{C}$ (-20°C to 120°C) otherwise $\pm 2^\circ\text{C}$



DIGITAL T-BAR STRONG PROBE

THE0003

- Strong S/Steel piercing probe: 125MM - Ø5MM
- Water resistant
- Ideal for large cuts of meat in buffet settings

FEATURES

- 50°C to 70°C
- Display resolution: 0.1°
- Accuracy: $\pm 1^\circ\text{C}$
- Functions: MAX/MIN - IN/OUT



DIGITAL FRIDGE/FREEZER

THE0005

- Programmable alarm that will only stop ringing if it is turned off
- Magnet cable: 1000MM

FEATURES

- 80°C to 200°C
- Division: 1°C



CANDY - PLASTIC SLEEVE WITHOUT MERCURY INTERNAL SCALE GLASS

THE0007
430MM

- With grey polyamide alimentary protection sleeve

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: $\pm 0.5^{\circ}\text{C}$ (-20°C to 150°C) otherwise $\pm 2^{\circ}\text{C}$
- 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: $\pm 1^{\circ}\text{C}$ (0°C to 150°C) otherwise $\pm 3^{\circ}\text{C}$
- 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: $\pm 1^\circ\text{C}$



Tested & Certified

HACCP DIGITAL WITH ROTARY PROBE THD0115

- Functions: MAX/MIN - DATA HOLD
- S/Steel probe: 115MM with a diameter $\varnothing 3.5\text{MM}$
- Includes precision certificate

FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: $\pm 0.5^\circ\text{C}$



Tested & Certified

HACCP DIGITAL THD0120

- Waterproof
- S/Steel probe: 120MM with a diameter $\varnothing 2.5\text{MM}$
- Includes precision certificate



SCALES



PORTION ELECTRONIC
PSE2005
5KG X 1G INCREMENTS



FEATURES

- Splashproof
- 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

5 YEAR
WARRANTY



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.

Section Index

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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 the 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.

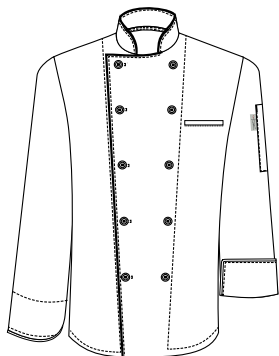
We are committed to creating an innovative and advanced line of products specifically designed to allow you to maintain an impeccable image in your workplace. The ChefEquip range is about modern innovative design as well as comfort, made from a fabric blend of polyester/cotton, giving more durability 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 BAGGY 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.

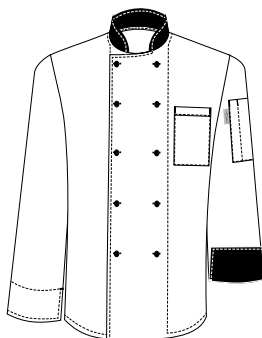


WHITE

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.

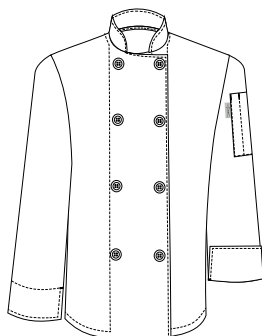


WHITE

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

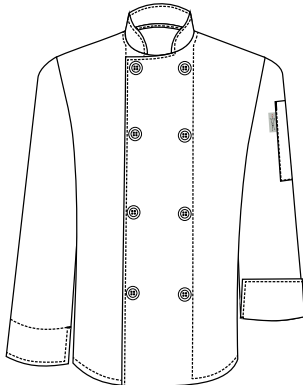
CHEF JACKETS - BASIC - LONG SLEEVE



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

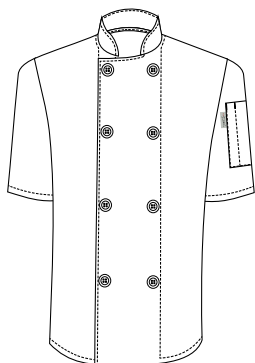


BLACK

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

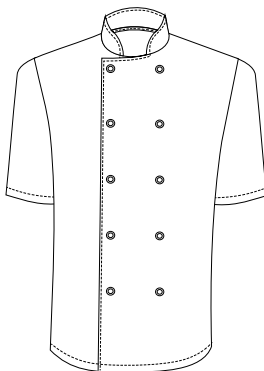
UNI1020 - X SMALL
UNI1021 - SMALL
UNI1022 - MEDIUM
UNI1023 - LARGE
UNI1024 - X LARGE
UNI1025 - XX LARGE
UNI1026 - XXX LARGE



BLACK

UNI7020 - X SMALL
UNI7021 - SMALL
UNI7022 - MEDIUM
UNI7023 - LARGE
UNI7024 - X LARGE
UNI7025 - XX LARGE
UNI7026 - XXX LARGE

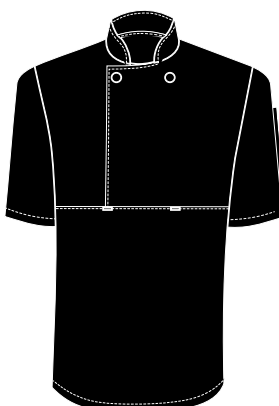
LAUNDRY COATS - SHORT SLEEVE



WHITE

UNI0021 - SMALL
UNI0022 - MEDIUM
UNI0023 - LARGE
UNI0024 - X LARGE
UNI0025 - XX LARGE

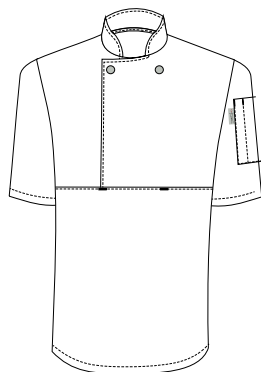
UTILITY COATS - SHORT SLEEVE



BLACK

UNI0140 - X SMALL
UNI0141 - SMALL
UNI0142 - MEDIUM
UNI0143 - LARGE
UNI0144 - X LARGE
UNI0145 - XX LARGE

UTILITY COATS - SHORT SLEEVE



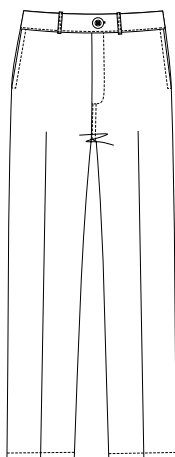
WHITE

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

BLUE/WHITE CHECK

UNI1030 - X SMALL
UNI1031 - SMALL
UNI1032 - MEDIUM
UNI1033 - LARGE
UNI1034 - X LARGE
UNI1035 - XX LARGE
UNI1036 - XXX LARGE



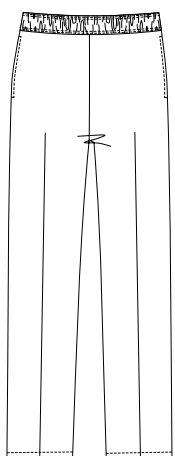
BLACK

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/WHITE CHECK

UNI3030 - X SMALL
UNI3031 - SMALL
UNI3032 - MEDIUM
UNI3033 - LARGE
UNI3034 - X LARGE
UNI3035 - XX LARGE



BLACK

BLACK

UNI3040 - X SMALL
UNI3041 - SMALL
UNI3042 - MEDIUM
UNI3043 - LARGE
UNI3044 - X LARGE
UNI3045 - XX LARGE
UNI3046 - XXX LARGE

CHEF TROUSERS - CARGO

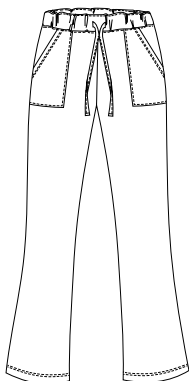
Poly cotton cargo trousers with 5cm pliable elastic band for comfort. Double stitching reinforced seams, and bar tacked throughout. Mock fly and spacious thigh styling. Two side leg cargo pockets with velcro flap closure and two back pockets. These pants offer functionality and comfort, providing the 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

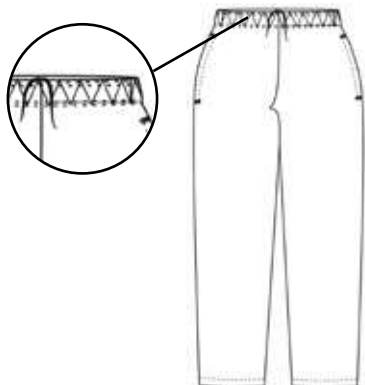
BAGGY TROUSERS - DRAW CORD - LADIES



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

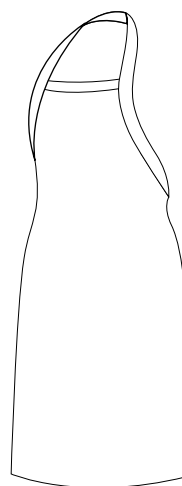


PIN
STRIPE

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

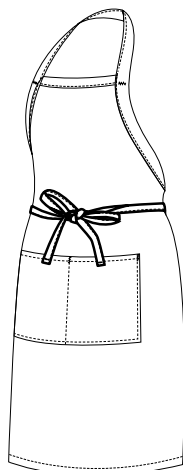


DENIM UNI9004

NOTE

Poly cotton with two
divisions pocket

APRONS - FULL BIB



BLACK UNI4018

WHITE UNI4019

NOTE

Poly cotton bib aprons
with curved pockets

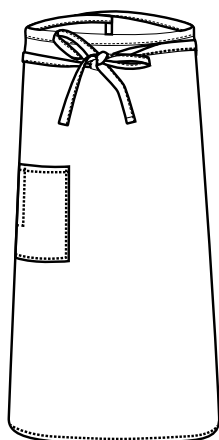


DENIM UNI9003

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, sleeve pin-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



- SSC0005** - SIZE UK5
SSC0006 - SIZE UK6
SSC0007 - SIZE UK7
SSC0008 - SIZE UK8
SSC0009 - SIZE UK9
SSC0010 - SIZE UK10
SSC0011 - SIZE UK11
SSC0012 - SIZE UK12

NEW



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) ●



BEARD COVER

UDC0003
WHITE (100)



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

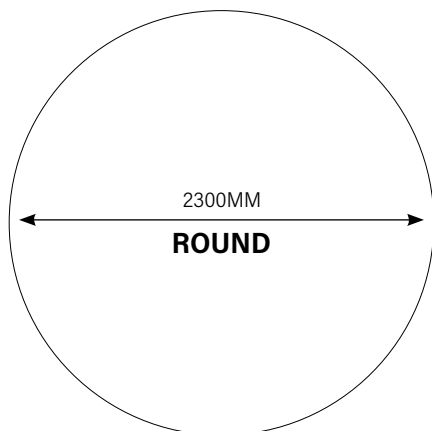


APRON
UDA0001 (100)
10 MICRONS



TABLE CLOTHS - WHITE

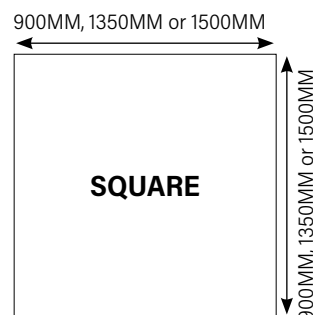
Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high-quality manufacturing.



2300MM
UNT2300

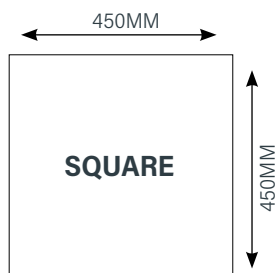


1350 X 2300MM
UNT1500

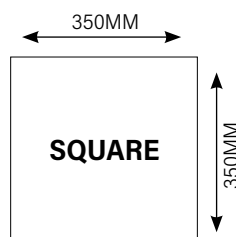


900 X 900MM
UNT0900
1350 X 1350MM
UNT1350
1500 X 1500MM
UNT5150

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.

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Grab & Go Display	330
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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

ANUL

- 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



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

WORKTOP CUT OUT



Model	A	B
DHC0900	778	507
DHC1200	1078	507

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



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



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°

2 YEAR WARRANTY



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 shelves
- Digital temperature control; powerful circulation fan ensures even shelf temperatures
- Unit fitted with castors for easy movement with 2 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

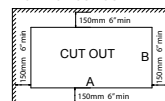


900MM DFC1900

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.28kW
DIMENSIONS	: 840 X 540 X 820MM
WEIGHT	: 66KG
CAPACITY	: 70LT
SHELVES	: 2

WORKTOP CUT-OUT



Model	A	B
DFC1900	778	507
DFC2200	1078	507

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 1200MM
WEIGHT	: 254KG
CAPACITY	: 500LT
SHELVES	: 3



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

VOLTAGE	: 230V
POWER	: 0.16kW
DIMENSIONS	: 1400 X 350 X 440MM
WEIGHT	: 44KG
INSERTS	: 6 G/N ¼ inserts

2000MM

PIF2000

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.16kW
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

DISPLAY UNITS



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, Infiniti and Efav. Our ranges offer both contemporary and classic designs that are beautiful and functional.

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5 Reasons Why



- 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



- 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



- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigour of a commercial kitchen
- Continuous improvement and expansion of the range



- 30 years of experience in buffetware and servingware
- High-quality materials
- Food safety
- High durability
- Stackability



- 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

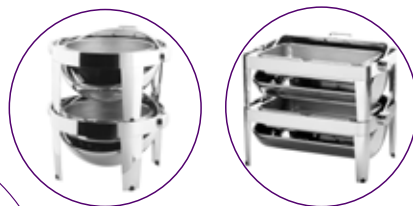
980 X 695 X 1546MM

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 1/2

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



LEVEL ADJUSTABLE FOOT





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



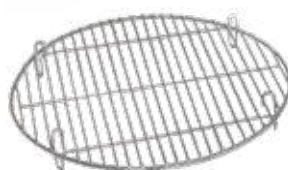
INSERT ROUND
IRS0350
S/STEEL
DIMENSIONS : 383 X 66MM
CAPACITY : 6LT



INSERT ROUND 1/2
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

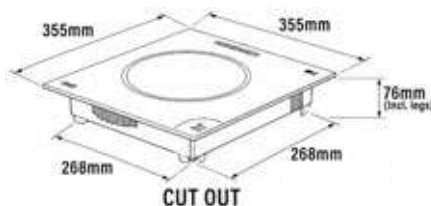


Electro Chef

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: Silky coating
FRONT	: 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



CHAFERS 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 353 X 216MM



**COLD DISPLAY
AND COVER**
DCD1001
615 X 355 X 297MM

NOTE
Includes 2 X ice packs



ICE PACK
CDI1001
250 X 200 X 30MM



**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

18/10

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





18/10

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 353 X 216MM



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



INDUCTION CHAFING DISHES ARTISAN COLLECTION



INDUCTION BOTTOM

SQUARE CIS4045

WITH WOODEN HANDLE
ALUMINIUM BODY
DIMENSIONS : 460 X 280 X 206MM
CAPACITY : 4.5LT



PARKED POSITION

ROUND CIR4045

WITH WOODEN HANDLE
ALUMINIUM 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





18/10

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



JUICE 7LT
JDE0007
285 X 285 X 590MM

OTHER ORDER CODES
DRIP TRAY
XJDO0003



EURI



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, satin-finished 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



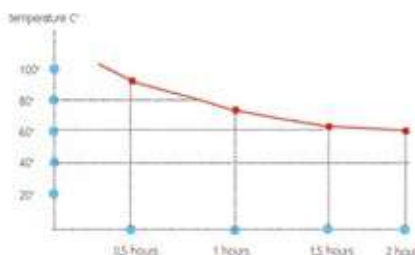
Cool



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)

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
THREE STEP
TSR0003
590 X 325 X 403MM



WOOD TRAYS - GREY ASH



STACKABLE

NEW



WDT0040
530 X 325 X 40MM



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



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



SQUARE
JDS0007

DIMENSIONS : 286 X 392 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





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



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
ST11010



CONTEMPORARY 10LT
ST10010

NOTE

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

COFFEE URNS

FEATURES

- Heavy gauge 18/10 corrosion resistant 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



18/10

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

CONFECTIONERY 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
A VOLUKETH COMPANY

WITH STAND
ICF0001

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

HOLLOWWARE

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



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



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



CARVERY STATION

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

FEATURE

- Adjustable from 75CM to 165CM



MATTE BLACK DDL1000

SPECIFICATIONS

VOLTAGE : 230V
POWER : 0.25kW
DIMENSIONS : Ø296MM

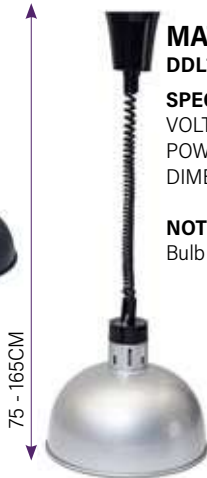
MATTE SILVER DDL1001

SPECIFICATIONS

VOLTAGE : 230V
POWER : 0.25kW
DIMENSIONS : Ø293MM

NOTE

Bulb not included



OTHER ORDER CODES
FOR GENERAL LIGHTING
LAMP R63 SPOTLIGHT 8W E27
XULM0003

FOR HEATING AND LIGHTING
250W GLOBE - SCREW IN
XPMK4025



COPPER DDL1002

SPECIFICATIONS

VOLTAGE : 230V
POWER : 0.25kW
DIMENSIONS : Ø173MM

NOTE

Bulb not included



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



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

OTHER ORDER CODES

INFRARED GLOBE - 0.175kW
XCSS0006

INDUCTION CHAFING DISHES - 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 groove 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 - 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

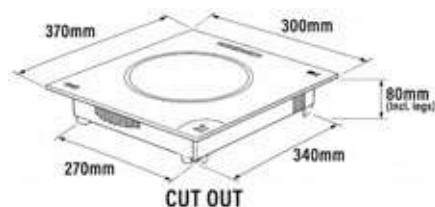
CDS4201



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



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 gastronomic porcelain inserts

BLACK



GN1/1
IFP2065
65MM



GN1/2
IHP2065
65MM



GN1/3
ITP2065
65MM

WHITE



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



Global (S.A.)

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**



**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
INF4007
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

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.)

DOMES 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

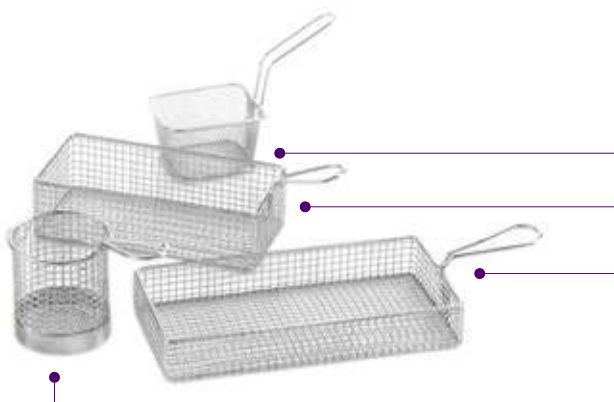


SCS2000 - CUP 1 - 45ML (12)
SCS2001 - CUP 3 - 71ML (12)
SCS2002 - CUP 4 - 120ML (12)

FEATURES

- Contemporary serving baskets ideal for serving sides or tapas in a different way

MINI SERVING BASKETS



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



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



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, bloedhout" 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 300MM 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



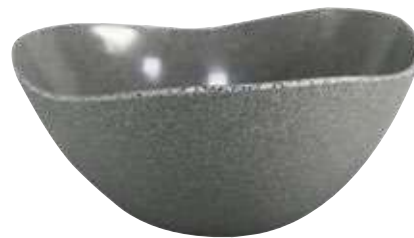
BOWLS

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



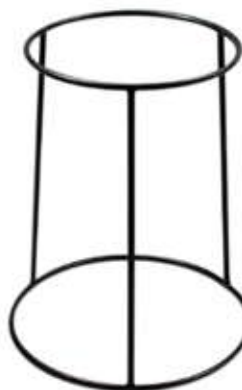
UNI NON-SLIP

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



Dishwasher-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
- Specialised 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



- 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



- 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.

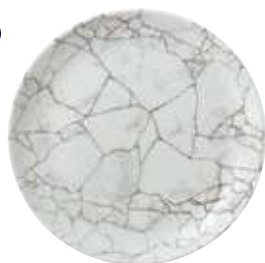


- Denotes Edge Chip Warranty.
T's and C's apply

KINTSUGI

The Kintsugi design is a modern interpretation of the Japanese art of repairing broken pottery. The intricate cracked 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 - 1.14LT (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

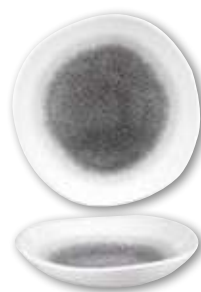
CC-RKTB-XO11.1 - 29.8 X 15.3CM (12)
CC-RKTB-XO14.1 - 35.5 X 18.9CM (6)

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-OG8.1 - 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 - 1.14LT (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 - 1.14LT (12)



TRIANGLE PLATE

CC-SPGS-TR7.1 - 19.2CM (12)
CC-SPGS-TRI2.1 - 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 - 1.14LT (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 5.5CM - 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 5.5CM - 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)



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)

PEBBLE



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 - 60ML (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 mesmerising central pattern.

BLACK SWIRL



CHINESE SPOON

LACW1802113/039021A - 13CM (10)



ROUND COUPE PLATE

LAAG6110019/039021A - 19CM (24)

LAAG6110023/039021A - 23.5CM (12)

LAAG6110027/039021A - 27.5CM (12)

LAAG6110031/039021A - 31CM (12)



ROUND V-BOWL

LAAG6122010/039021A - 10CM - 60ML (24)

LAAG6122016/039021A - 15.5CM - 390ML (12)

LAAG6122018/039021A - 18CM - 720ML (12)



ROUND BOWL

LAAG6120014/039021A

14.5CM - 270ML (24)

LAAG6120024/039021A

24CM - 1.3LT (6)

LAAG6120029/039021A

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)

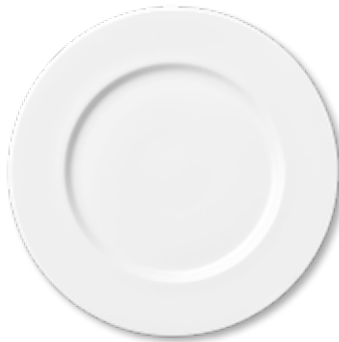
LALV6122016/HKZ15901 - 15.5CM - 390ML (12)



OLIVE

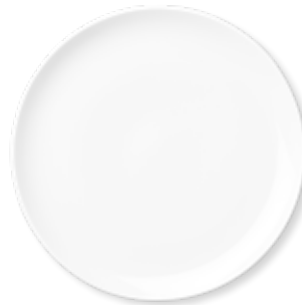
The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that require exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe.

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)



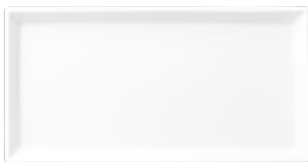
ROUND RIM SOUP PLATE

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 and 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

LAAG6120014 - 14CM - 270ML (12)
LAAG6120019 - 19CM - 450ML (24)
LAAG6120029 - 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", challenges the toughest standards and can be used for years by fulfilling the HoReCa industry requirements. T's and C's apply

KNIDOS

Inspired by the art of romance, the Knidos collection brings a sophisticated touch to dining with its smooth colour transitions. Symbolising 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)



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-GALVA026CK - 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-GALVA036DT - 36CM (12)



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)



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)



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)



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)



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)



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)



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-LUCSLSTRI0KS - 10CM - 45ML (24)



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)



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)



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
COSBLVA019DZ - 19CM (12)
COSBLVA024DZ - 24CM (12)



ORGANIC COUPE PLATE
COSBLVA029DZ - 29CM (6)



ORGANIC BOWL
COSBLVA018KS - 18CM - 470ML (12)



ORGANIC COUPE BOWL
COSBLVA026CK - 26CM - 1LT (6)



ORGANIC RECTANGULAR PLATE
COSBLVA036DT - 36CM (12)



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 - 400ML (6)



PATERA



COUPE BOWL
PTRBLM23CK - 23CM - 1LT (6)



OVAL COUPE PLATE
PTRGRM190KY - 19 X 11CM (12)



ORGANIC BOWL
PTRVA018KS - 18CM - 470ML (12)



ORGANIC COUPE BOWL
PTRVA026CK - 26CM - 1LT (6)



**RECTANGULAR
NARROW RIM PLATE**
PTRMOV26DT - 23 X 16CM (12)



**ORGANIC
RECTANGULAR PLATE**
PTRVA036DT - 36CM (12)



RECTANGULAR PLATE
PTRMOV35DT - 34 X 16CM (12)



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)



DIP DISH

S-MT-VGAGRM9CK - 9CM - 50ML (24)



OVAL COUPE PLATE

S-MT-VGAMOV31OV - 31 X 24CM (6)



SOUP/CEREAL BOWL

S-MT-VGAGRM16KS - 16CM - 400ML (12)



COUPE BOWL

S-MT-VGABLM25CK - 25CM - 1.3LT (6)



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)



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
GRPVT8KS - 8CM - 60ML (24)



ORGANIC COUPE BOWL
GRPVAO23CK - 23CM - 750ML (6)



ORGANIC RECTANGULAR PLATE
GRPVAO36DT - 36CM (12)





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)



FYNBOS

Inspired by the flora of the Fynbos ecoregion, with delicate designs and earthy tones, these unique pieces offer a glimmer of the South African landscape.

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)



OVAL RIMMED PLATTER

DA-219 - 31 X 21.5CM (12)
DA-218 - 36 X 25.5CM (12)



COUPE PLATES

SP-DA402 - 19CM (24)
SP-DA405 - 22.5CM (24)
SP-DA401 - 26CM (24)
SP-DA400 - 29CM (12)



SQUARE PLATE

DA-1016 - 18CM (24)
DA-1014 - 23CM (12)
DA-1015 - 28CM (12)



SQUARE BOWL

DA-1060 - 18CM - 450ML (24)
DA-1062 - 23CM - 650ML (24)



GOURMET PASTA BOWL

SP-DA241 - 28CM - 320ML (12)



SOUP/CEREAL BOWL

SP-DA215 - 19CM - 250ML (24)

SOUP/PASTA PLATE

SP-DA214 - 24CM - 380ML (24)



PASTA PLATE

SP-DA213 - 28CM - 380ML (12)



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)



SQUARE DIP DISH

DA-234 - 12CM - 250ML (24)



PRIMA WHITE

NARROW RIM



NARROW RIMMED

SP-DA900 - 17CM (24)

SP-DA905 - 20CM (24)

SP-DA902 - 23CM (24)

SP-DA901 - 25CM (24)

NARROW RIM



NARROW RIMMED SOUP PLATE

SP-DA903 - 22CM - 350ML (24)

NARROW RIM



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)

TEA POT WITH LID
DA-301 - 500ML (6)

LID
DA-301L - (6)

TEA POT WITH LID
DA-300 - 1LT (6)

LID
DA-300L - (8)

HANDLED SAUCE
DA-1071 - 150ML (12)

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)

NEW



OPEN CAPPUCCINO CUP

GS-R815C-W - 210ML (12)

CAPPUCCINO SAUCER

GS-R816S-W - 14.1CM (12)



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)

OPEN CAPPUCCINO CUP
GS-R815C-B - 210ML (12)

CAPPUCCINO SAUCER
GS-R816S-B - 14.1CM (12)

NEW

TEAPOT
GS-R804T-B - 600ML (4)

NEW

JUG
GS-R803J-B - 100ML (24)


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)

OPEN CAPPUCCINO CUP
GS-R815C-BR - 210ML (12)

CAPPUCCINO SAUCER
GS-R816S-BR - 14.1CM (12)

NEW

TEAPOT
GS-R804T-BR - 600ML (4)

NEW

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)



OPEN CAPPUCCINO CUP

GS-R815C-R - 210ML (12)

CAPPUCCINO SAUCER

GS-R816S-R - 14.1CM (12)

NEW



TEAPOT

GS-R804T-R - 600ML (4)

NEW



JUG

GS-R803J-R - 100ML (24)



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)



OPEN CAPPUCCINO CUP

GS-R815C-BL - 210ML (12)

CAPPUCCINO SAUCER

GS-R816S-BL - 14.1CM (12)

NEW



TEAPOT

GS-R804T-BL - 600ML (4)

NEW



JUG

GS-R803J-BL - 100ML (24)

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)



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 20.5CM
MPS9810400 - 40 X 26CM

SLATES



BLACK
MPS1911169 - 53 X 16CM (1)
MPS1911179 - 17 X 32CM (1)
MPS1911259 - 25 X 25CM (1)



SLATE STAND
MPS1999259 - 25 X 25 X 12CM (1)
MPS1998329 - 32 X 26.5 X 7.5CM (1)



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

NG4502-30BL

NG4502-30WH

NG4507-30GR



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

NG4503-35BL

NG4503-35WH



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

NG4502-40BL

NG4502-40WH

NG4507-40GR



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



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

STEAK KNIFE
PN07500067 - (12)

B

CHEESE KNIFE
PN074000AA - (1)

C

LOBSTER PICK
PN074000AF - (1)

D

SEAFOOD CRACKER
PN074000AG - (1)

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

Fortis cutlery offers affordable food service quality cutlery.
Available in various styles and designed with perfect balance.



BELLA 18/10



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



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



JS-F001 - (12)



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: ● ● ● ● ● ● ●



ELEGANT
GZC-K2032 - (12)



BROAD BLADE WOODEN
KNS0120 - 120MM (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 uniform, linear rim is achieved using a laser beam, improving product quality.



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 with 30% greater resistance to breakage.



D - PULLED STEM

The stem is pulled from the same gob of molten glass as the bowl, creating elegant shapes with ultra-high strength and flexibility. The glass therefore has no 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

Glass is coloured during production. The colour remains unchanged throughout the life of the glass. Dishwasher-safe.



STACKABILITY

Space saver shapes designed to economise on storage and transport through stacking.



SECURE EDGE

A thermal process strengthens the tumbler rim. As a result, the rim is up to twice as resistant to mechanical shock as non-toughened rims.



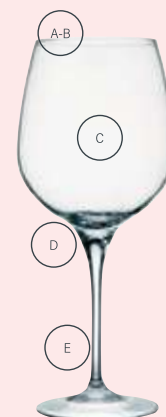
EXTREME RESISTANCE

Toughening technology/tempering (rapid surface cooling), makes the Bormioli 2.5 times stronger than normal glass. Safe for intensive use and resistant 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)



TABLEWARE

SAPPHIRE BLUE



RUM
BR3.49800 - 215ML
H59MM W82MM (12)

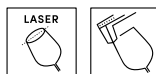


NEGRONI
BR3.49801 - 355ML
H89.5MM W85MM (12)





FLORIAN



PROSECCO
BR1.99413 - 210ML
H220MM W65MM (6)



RED WINE
BR1.99411 - 535ML
H221MM W92MM (6)



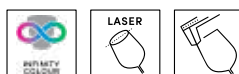
DOF
BR1.99416 - 375ML
H113MM W78MM (6)



BEVERAGE
BR1.99415 - 430ML
H141MM W73MM (6)



AMERICA '20S



ROCKS
BR1.22157 - 300ML
H83.5MM W83.5MM (6)



LONG DRINK
BR1.22159 - 400ML
H158MM W68MM (6)



SAPPHIRE BLUE



ROCKS
BR1.22156 - 300ML
H83.5MM W83.5MM (6)



LONG DRINK
BR1.22158 - 400ML
H158MM W68MM (6)



AMERICA '20S



NEW



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)



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
H159MM 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
ROCKS**
BR1.22156 - 300ML
H83.5MM W83.5MM (6)



**AMERICA '20S
LILAC ROSE
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)



**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 - 464ML
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 (6)



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



HARMONIA
BR1.28970 - 385ML
H201MM W73MM (6)
BR1.28980 - 580ML
H213MM W84MM (6)

500ML
PERFECT
FOR
DRAUGHT
BEER



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



ICON JARRA MUG
BR4.16831 - 320ML
H107MM W81MM (6)



FIORE



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)



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

JUGS

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 enthusiasts 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 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



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

NEW



**STRIPE FLUTE
CHAMPAGNE**
1035F07 - 210ML
H230MM W56MM (24)

NEW



**STRIPE
WHITE WINE**
1035W12 - 350ML
H210MM W78MM (24)

NEW



**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



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)



FLUTE CHAMPAGNE
1503F06 - 165ML
H210MM W54MM (24)

DUCHESS

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)



COUPE
1527S07 - 215ML
H144MM W97MM (24)



GIN COCKTAIL
1527D21 - 600ML
H192MM W107MM (24)



COCKTAIL
1527C07 - 215ML
H166MM W100MM (24)

PULSE



LONG DRINK
1B24613 - 370ML
H135MM W66MM (48)



DOUBLE ROCK
1B24612 - 355ML
H85MM W80MM (48)



METROPOLITAN



500ML
PERFECT
FOR
DRAUGHT
BEER

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
1B01206 - 345ML
H96.5MM W97MM (48)



LONG DRINK
1B01115 - 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)



CONNEXION COUPE
1527S07 - 215ML
H144MM W97MM (24)



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)



**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



500ML
PERFECT
FOR
DRAUGHT
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



500ML
PERFECT
FOR
DRAUGHT
BEER

METROPOLITAN
1B21323 - 655ML
H220MM W85MM (24)

NEW



METROPOLITAN
1B21315 - 410ML
H173MM W75MM (24)

NEW



TOUGHENED
ON THE RIM

**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.



VOGUE

NEW



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



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)



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 - 250ML
H145MM W100MM (12)



FOOTED MUG
M1-1PJF - 285ML
H160MM W100MM (24)

JUGS

NEW



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



Manufactured in France since the early 1800s - 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



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



SALT MILL
PEU1870412/SME - 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
PEU2420800 - 10CM (6) **ZIRLION**
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)



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



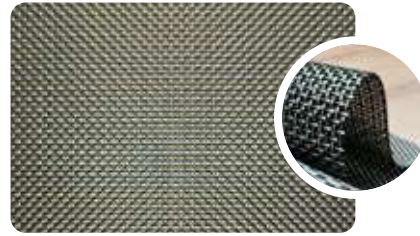
SILVER FOX
MFB0006
300 X 450MM (12)



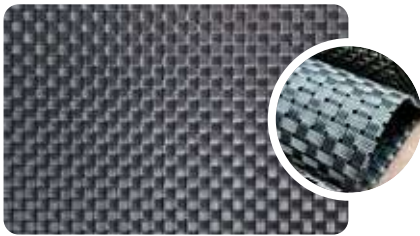
MIDNIGHT
MFB0007
300 X 450MM (12)



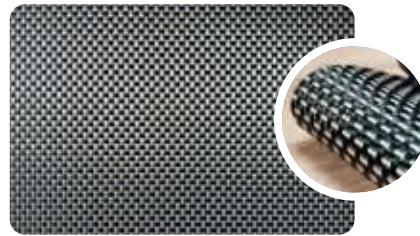
CASHMERE
MFB0008
300 X 450MM (12)



FUSION
MFB0009
300 X 450MM (12)



STERLING
MFB0010
300 X 450MM (12)



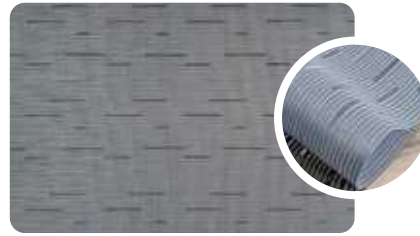
LUXE
MFB0011
300 X 450MM (12)

METALLIC FINISH

METALLIC FINISH

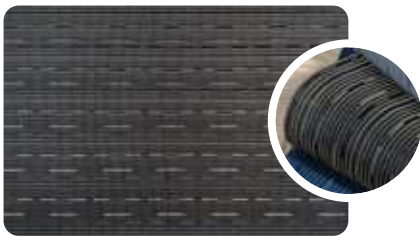


CHAMPAGNE
MFB0001
300 X 450MM (12)



CONCRETE
MFB0002
300 X 450MM (12)

METALLIC FINISH



ONYX GOLD
MFB0003
300 X 450MM (12)



CHARCOAL
MFB0004
300 X 450MM (12)

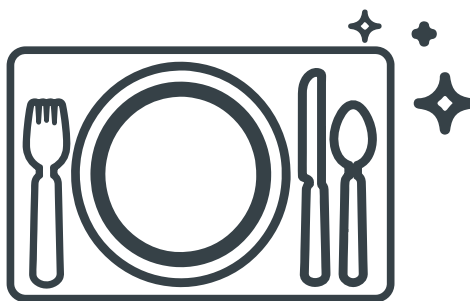
METALLIC FINISH



ROYAL
MFB0005
300 X 450MM (12)



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.

STORAGE

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

SANITISING

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



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 maximising the longevity of the glaze. In 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 must be 100% dry before it is placed in a plate warmer or on a hot pass; otherwise, hairline cracks and clean breakages may result.

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. 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 separately 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. 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, this eliminates breakages in commercial washers. Glassware should be cleaned in a 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.

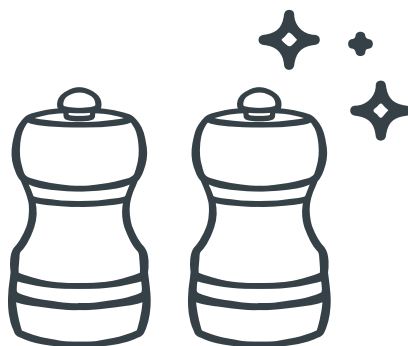
MICROWAVES

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 this 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 open 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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2 YEAR WARRANTY



2 YEAR WARRANTY



2 YEAR WARRANTY



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5 YEAR WARRANTY



2 YEAR WARRANTY



2 YEAR WARRANTY



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3 YEAR WARRANTY



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S/STEEL COOKWARE

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