OCTOBER 2026 | VOL. 77

BCE
Foodservice Equipment



Celebrating

World FOOD MONTH

NEW PRODUCT LAUNCH



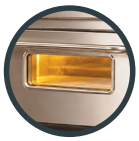
PRODUCT



DIGITAL TIMERS HELP YOU CONTROL COOKING TIMES FOR CONSISTENT RESULTS.



THE DURABLE STAINLESS STEEL BODY HAS A PROFESSIONAL FINISH SUITABLE FOR COMMERCIAL KITCHENS AND FRONT-OF-HOUSE AREAS



HEATS UP TO 400°C FOR DEMANDING BAKING TASKS



DOA3031-R01

PRODUCT DESCRIPTION

DOA3031-R01 - ELECTRIC DECK OVEN
SINGLE DECK - 3 TRAYS

SPECIFICATIONS

VOLTAGE	: 220V/50Hz - 1 PHASE
POWER	: 8.4kW
DIMENSIONS	: 1660 X 830 X 580MM
CHAMBER DIMENSIONS	: 1300 X 640 X 230MM
WEIGHT	: 121KG
CAPACITY	: 6 X PIZZAS - 300MM

NOTE: INCLUDES 3 BAKING TRAYS

OTHER ORDER CODES: STACKING KIT - DOS1001-R01

NEW PRODUCT LAUNCH



PRODUCT



SFA2005



FULL S/STEEL CONSTRUCTION



HARDENED GEARS FOR MAX DURABILITY



INCLUDES 4 FILLING FUNNELS



TWO-SPEED GEAR SYSTEM

PRODUCT DESCRIPTION

SFA2005 - SAUSAGE FILLER - HAND OPERATED VERTICAL - 5LT

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 400 X 405 X 650MM
WEIGHT	: 10KG

NOTE: INCLUDES FILLING FUNNELS: 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM

NEW PRODUCT LAUNCH





FULL S/STEEL CONSTRUCTION



HARDENED GEARS FOR MAX DURABILITY



INCLUDES 4 FILLING FUNNELS



TWO-SPEED GEAR SYSTEM

SFA2007

PRODUCT DESCRIPTION

SFA2007 - SAUSAGE FILLER - HAND OPERATED VERTICAL - 7LT

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 420 X 405 X 790MM
WEIGHT	: 11KG

NOTE: INCLUDES FILLING FUNNELS: 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM





FULL S/STEEL CONSTRUCTION



HARDENED GEARS FOR MAX DURABILITY



INCLUDES 4 FILLING FUNNELS



TWO-SPEED GEAR SYSTEM

SFA2015

PRODUCT DESCRIPTION

SFA2015 - SAUSAGE FILLER - HAND OPERATED VERTICAL - 15LT

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 475 X 482 X 738MM
WEIGHT	: 17KG

NOTE: INCLUDES FILLING FUNNELS: 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM

BRAND HIGHLIGHT

BORMIOLI ROCCO
MORE THAN JUST GLASSWARE










WHY CHOOSE BORMIOLI ROCCO?

With over 200 years of Italian glassmaking experience, Bormioli Rocco combines traditional skills with modern technology to create glassware for hotels, restaurants, cafés and bars.

Glassware for wine, cocktails, champagne, beer, desserts and more.

Different collections use different glass types and manufacturing methods, including tempered glass, lead-free crystal and coloured glass. Each collection offers features suited to its intended use.

Busy hospitality venues need glassware that can handle frequent use and washing while keeping its appearance. Bormioli Rocco brings together durability, practical design and style for everyday service.

BRAND HIGHLIGHT

Bormioli Rocco

BORMIOLI ROCCO
BUILT FOR HOSPITALITY

STAR GLASS
SUPERIOR LEAD-FREE CRYSTAL

Clear glass designed for professional use.



XLT STEM STRENGTHENING TREATMENT

XLT helps protect glass stems from surface wear and common causes of breakage.



PULLED STEM

The bowl and stem are formed from a single piece of glass, removing the joint that can create a weak point.



LASER-CUT, FINE RIM

Laser cutting creates a smooth, even rim for a refined finish.



TEMPERED GLASS

A strengthening treatment helps the glass resist impact and sudden temperature changes.



STACKABILITY

Designed to stack neatly without sticking together.



WineX

Visit us at WineX!

WHEN: 28-30 OCT | 5PM-9PM DAILY
WHERE: SANDTON CONVENTION CENTRE
PRIZES TO BE WON!

*TICKETS ARE REQUIRED TO ATTEND THE EVENT



Scan QR Code