BCE
Foodservice Equipment

BUYERS GUIDE

THE LEADING SUPPLIER OF COMMERCIAL CATERING EQUIPMENT












EDITION 14

5 REASONS WHY

TRUSTED EXPERIENCE SINCE 1987

UNRIVALLED BACKUP AND SUPPORT

COMPREHENSIVE IN STOCK OFFERING OF OVER 4500 ITEMS

ACCESSIBLE THROUGHOUT SUB-SAHARAN AFRICA

SEAMLESS AND CONVENIENT TRADING EXPERIENCE



EDITION 14

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

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

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

ABOUT US

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

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

OUR TEAM

BCE is proud to have a committed, expertly trained, and experienced workforce that continuously strives to deliver a seamless experience. We pride ourselves on excellent service and offering skilled support to our customers. Our teams work efficiently and accurately to consistently deliver on our customer'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.

BCE
Foodservice Equipment

Contact our sales team
Any way you choose

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

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

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

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

Follow us on social media

CATEGORY INDEX



PAGE 5 - 86

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



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.



PAGE 103 - 158

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



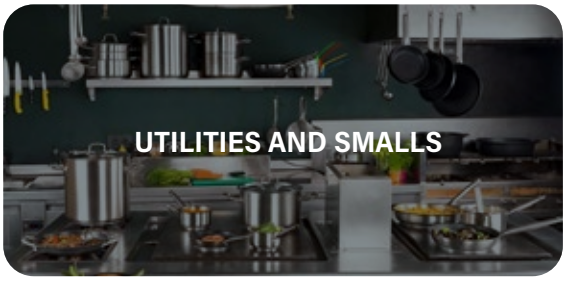
PAGE 159 - 180

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



PAGE 181 - 220

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



PAGE 221 - 308

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

CATEGORY INDEX

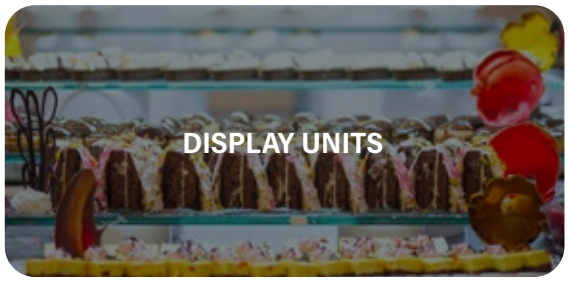
PAGE 309 - 322

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



PAGE 323 - 338

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



PAGE 339 - 394

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



PAGE 395 - 521

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



PAGE 522 - 527

522 - 524 Cleaning and maintenance.

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



PAGE 528

Refer to this page to check warranties of our brands.



DIMENSIONS

When viewing the appliance from the front in its regular operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total from front to back; and the height (H) is the total distance from the bottom of the product to the top.
The three figures shown for rectangular type products are always given in the following order:

WIDTH (W) X DEPTH (D) X HEIGHT (H)

In the case of circular or cylindrical shaped products, the diameter and height of the product from top to bottom are shown. In the case of utensils, unless otherwise specified, the dimension given is the total length of the utensil.

PRODUCT DIMENSIONS

- All dimensions are given in 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



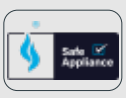
NEW
Recently introduced products.



RATINGS
International Performance and Safety Certification.



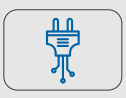
IMPROVED
Products that have been enhanced by the supplier.



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



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



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



Heating

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

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5 Reasons Why

FORGE

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

ANVIL

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

BOM

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

BRAVILOR BONAMAT

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

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



NEW

INDUCTION COOKER

FEATURES

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



4 PLATE
FIS0001

SPECIFICATIONS

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

NOTE
Power cable not included



DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

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



2 X 10LT

FFF3210

SPECIFICATIONS

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

NOTE

Baskets sold separately
Power cable not included

OTHER ORDER CODES

DEEP FRYER BASKET
FFB3200

CHIP DUMP

FEATURES

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



CDF0001

SPECIFICATIONS

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

NOTE

2 plastic inserts included

OTHER ORDER CODES

INSERTS - PLASTIC
MTS0002

GRILLERS - FLOOR STANDING - ELECTRIC
FLAT TOP

FEATURES

- Fitted with EGO 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	: 28000 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 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

GRILLERS - FLOOR STANDING - GAS RADIANT

FEATURES

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



600MM
FGR3600

SPECIFICATIONS

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

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



900MM
FGR3900

SPECIFICATIONS

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

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

OTHER ORDER CODES

INSERT HOLDER
IHF0001

SIXTH INSERT
INS9150

MEAT RESTING TRAY
MRT0001

SOLID GRILL PLATE - 2 RADIANT - MILD STEEL
SGP0002

NEW

GRILLER - FLOOR STANDING - GAS RADIANT

FEATURES

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



1200MM
FGR3200

SPECIFICATIONS

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

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

GRILLER - FLOOR STANDING - ELECTRIC HALF RIBBED/HALF FLAT

FEATURES

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



900MM
FRE0900

SPECIFICATIONS

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

NOTE
Power cable not included

OTHER ORDER CODES
INSERT HOLDER
IHF0001
MEAT RESTING TRAY
MRT0001

NEW

GRILLER - FLOOR STANDING - GAS
HALF FLAT/HALF RIBBED

FEATURES

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



900MM
FRG0900

SPECIFICATIONS

OUTPUT	: 56000 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
- Fitted with EGO thermotats to provide reliable and precise temperature control



3 PLATE
FSP2003

SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 12kW
DIMENSIONS	: 1102 X 765 X 1000MM
COOKING AREA	: 969 X 537MM
WEIGHT	: 76KG

NOTE
Power cable not included

NEW

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	: 129KG
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





FTH0001

SPECIFICATIONS

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

OTHER ORDER CODES

TOASTER SHEET - TEFLON
FTH1001

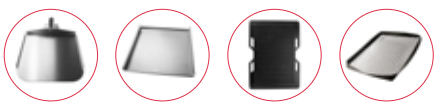
SPEED OVEN

NEW

FEATURES

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





SPEED CHEF - MINI

HOF2000

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

TEFLON SHEET
HOF1007

NEW

SPEED OVEN

FEATURES

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





SPEED CHEF

HOF1000

SPECIFICATIONS

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

NOTE

Only compatible with Forge Speed Chef accessories to ensure optimal results and safety
Includes 1 X oven shovel, 1 X Teflon coated plate aluminium, 1 X round pizza pan aluminium, 1 X Teflon mesh basket, 1 X round Teflon mesh, 1 X grill plate base

OTHER ORDER CODES

TEFLON SHEET
HOF1007

CHARCOAL OVEN







FEATURES

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

140 S/STEEL

PCO1140K

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

OVEN STAND
PCOS100

NEW

COMBI STEAM OVEN

FEATURES

- Built in South Africa for African kitchens, combining compact design, side-access service panels, and robust construction ideal for high-volume kitchens
- Delta-T and core probe 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

2 YEAR



10 PAN - DIGITAL

FCO0010

SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 18kW
DIMENSIONS	: 914 X 943 X 1031MM
WEIGHT	: 88.5KG
CAPACITY	: 10 TRAYS 400 X 600MM OR GN1/1

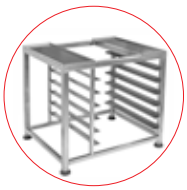
NOTE

Power cable not included

OTHER ORDER CODES

BAKING RACK - 8 TRAY - 80MM PITCH
FBR0008

S/STEEL STAND
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

2 YEAR



10 PAN

FPO0010

SPECIFICATIONS

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

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

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

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



NEW

CONVECTION OVENS

FEATURES

- Ideal for bakeries, cafés, and prep kitchens needing consistent results without overcomplicating things
- Compact but commercial – powerful outputs (up to 6.5kW) and GN1/1 tray compatibility in a small footprint
- Choice of controls – easy-to-use manual dials or precise digital options depending on kitchen needs
- Even bake consistency – designed for uniform air circulation and reliable baking performance
- Hygienic & durable – S/Steel construction ensures long-lasting, easy to clean use
- 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

2 YEAR



MARCONI - MECHANICAL
COP1204

SPECIFICATIONS

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

2 YEAR



MARCONI - MECHANICAL
COP1224

SPECIFICATIONS

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

2 YEAR



MARCONI - DIGITAL
COP1214

SPECIFICATIONS

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

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

OTHER ORDER CODES
800 - S/STEEL STAND
COP8001

NEW

COMBI STEAM OVENS - MECHANICAL

FEATURES

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



LEONARDO - 4 PAN
COP1104

SPECIFICATIONS

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

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



LEONARDO - 6 PAN
COP1106

SPECIFICATIONS

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

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

OTHER ORDER CODES
800 - S/STEEL STAND
COP8001

NEW

COMBI STEAM OVENS - MECHANICAL



LEONARDO - 10 PAN

COP1110

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

S/STEEL STAND
COP7006



LEONARDO - 20 PAN

COP1120

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

20 PAN TROLLEY
COP2000

16 PAN TROLLEY
COP2001

NEW

COMBI STEAM OVENS - DIGITAL

FEATURES

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

2 YEAR WARRANTY



EVOLUZIONE - 4 PAN

COP1304

SPECIFICATIONS

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

NOTE

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

2 YEAR WARRANTY



EVOLUZIONE - 6 PAN

COP1306

SPECIFICATIONS

VOLTAGE	: 400V 3N~
POWER	: 10.5kW
DIMENSIONS	: 785 X 890 X 870MM
WEIGHT	: 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

NEW

COMBI STEAM OVEN - DIGITAL



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





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



20 PAN TROLLEY
COP2000

SPECIFICATIONS
GN1/1

16 PAN TROLLEY
COP2001

SPECIFICATIONS
600 X 400MM

NOTE
Suitable for all 20 pan Pidom ovens



BAKING TRAY ALUMINIUM SOLID
BTA0011
600 X 400 X 20MM



BAKING TRAY ALUSTEEL 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)



S/STEEL STAND
COP7006

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

NOTE
Suitable for all 10 pan Pidom ovens



S/STEEL STAND
COP8001

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

NOTE
Suitable for all 4 and 6 pan Pidom ovens

CONVECTION OVENS - MECHANICAL

FEATURES

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

NEW

2 YEAR



PRIMA MINI
COA1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.2kW
DIMENSIONS	: 477 X 524 X 428MM
WEIGHT	: 16KG
RUNNER SPACE	: 40 - 70MM
FAN	: 1

NOTE
Includes 4 X baking trays

OTHER ORDER CODES
OVEN SHELF
XCOA8059

FEATURES

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

2 YEAR

IMPROVED



PRIMA
COA1003-R01

SPECIFICATIONS

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

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

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

2 YEAR

IMPROVED



PRIMA PRO - GRILL & TIMER
COA1004-R01

SPECIFICATIONS

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

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

CONVECTION OVEN - MECHANICAL

FEATURES

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

2 YEAR

IMPROVED



GRANDE FORNI
COA1005

SPECIFICATIONS

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

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

GRANDE FORNI OVEN STAND

FEATURES

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



COR0005

SPECIFICATIONS

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

PROVER CABINET

FEATURES

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

2 YEAR



NOTE
Trays not included

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

COMBI STEAM OVENS - MECHANICAL

FEATURES

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



6 PAN
COA2006-R01

SPECIFICATIONS

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

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



10 PAN
COA2010-R01

SPECIFICATIONS

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

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

COMBI OVEN - STANDS

FEATURES

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



S/STEEL
COA1011

SPECIFICATIONS

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

S/STEEL
COA1110

SPECIFICATIONS

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

COMBI STEAM OVEN - MECHANICAL

FEATURES

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



20 PAN
COA2020

SPECIFICATIONS

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

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

OTHER ORDER CODES
20 PAN - ROLL IN TROLLEY
COT2020

CONVECTION OVEN - GAS

FEATURES

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





11 PAN
COA4010

SPECIFICATIONS

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

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

OTHER ORDER CODES
CHROME GRID
XCOA4072

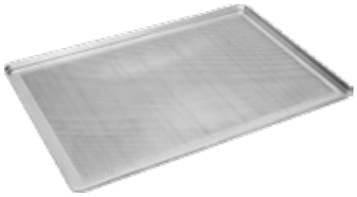
OVEN TRAYS



BAKING ALUSTEEL SOLID
BTA0535
535 X 325 X 10MM



BAKING ALUSTEEL PERFORATED
BTA1535
535 X 325 X 10MM



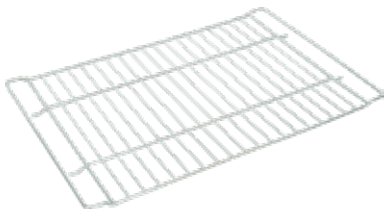
BAKING ALUSTEEL PERFORATED
COR3003
600 X 400 X 10MM



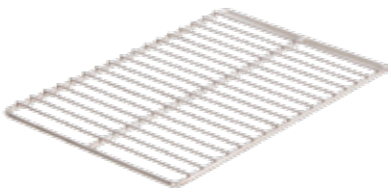
GN1/1 FRY BASKET S/STEEL
STS0530
530 X 330 X 40MM



BAKING ALUMINIUM SOLID
BTA0011
600 X 400 X 20MM



CHROME GRID
COR3001
600 X 400MM



GRILL SHELF
COS1020
535 X 330MM



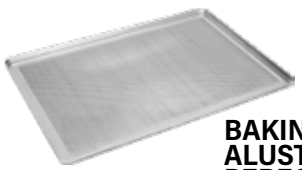
CHICKEN RACK
COR1020
535 X 330MM



SPARE SHELF
XCOA4072
715 X 645MM



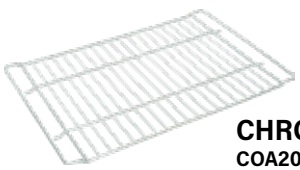
TRAYS BELOW ONLY SUITABLE FOR COA1003/COA1004



BAKING ALUSTEEL PERFORATED
COA0010
435 X 315 X 10MM



BAKING ALUMINIUM SOLID
COA2004
435 X 315 X 10MM



CHROME GRID
COA2003
445 X 332MM

CHICKEN GRILLERS

FEATURES

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

2 YEAR



8 BIRD
CGA0008

SPECIFICATIONS

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

2 YEAR



16 BIRD
CGA0016

SPECIFICATIONS

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

NOTE
Power cable not included



PIZZA OVENS

FEATURES

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



TWIN SHELF - SMALL
POA1001

SPECIFICATIONS

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

FEATURES

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



SINGLE DECK
POA1120

SPECIFICATIONS

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

FEATURES

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



DIGITAL CONVEYOR
POA2001

SPECIFICATIONS

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

DECK OVENS - ELECTRIC

FEATURES

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



2 TRAYS - SINGLE
DOA3001-R01

SPECIFICATIONS

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



4 TRAYS - DOUBLE
DOA3002-R01

SPECIFICATIONS

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



6 TRAYS - TRIPLE
DOA3003-R01

SPECIFICATIONS

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

9 TRAYS - TRIPLE
DOA4003-R01

SPECIFICATIONS

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

OTHER ORDER CODES

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

DECK OVENS - GAS

FEATURES

- Robust gas deck ovens designed for professional baking with independent burner control, ideal for outlets with limited electrical power while delivering consistent, reliable results
- S/Steel 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
DOA0011

STAND - M/STEEL - BLACK
DOS0002

DECK OVEN STACKING KIT
DOS1001-R01

SALAMANDERS
GAS

FEATURES

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





75LT
SAG0002

SPECIFICATIONS

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

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

ELECTRIC

FEATURES

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





ADJUSTABLE
SAK0600

SPECIFICATIONS

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

NOTE
Requires to be installed by a qualified electrical installer

SALAMANDERS - ELECTRIC

FEATURES

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



QUARTZ
SAA0001

SPECIFICATIONS

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



INCOLOY
SAA0003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.8kW
DIMENSIONS	: 728 X 350 X 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

DEEP FRYER - TABLE TOP - ELECTRIC

FEATURES

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



1 X 5LT
FFA2001

SPECIFICATIONS

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

NOTE
Includes S/Steel baskets

DEEP FRYERS - TABLE TOP - ELECTRIC



2 X 5LT
FFA2002

SPECIFICATIONS

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

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

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

FEATURES

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



1 X 5LT - MCCAINS
FFA5001

SPECIFICATIONS

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

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

OTHER ORDER CODES
DEEP FRYER BASKET
FFB2260
NIGHT COVER
FFI0001

DEEP FRYERS - TABLE TOP ELECTRIC

FEATURES

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



1 X 10LT - HIGH SPEED

FFA6003

SPECIFICATIONS

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

NOTE

Includes S/Steel basket
Power cable not included

OTHER ORDER CODES

DEEP FRYER BASKET
FFB2250

STAND
FFA6013

GAS

FEATURES

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



1 X 5LT

FFA4110-R02

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

DEEP FRYER BASKET
FFB2250

DEEP FRYERS - GAS
TABLE TOP

FEATURES

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



2 X 5LT
FFA4120-R02

SPECIFICATIONS

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

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

OTHER ORDER CODES
DEEP FRYER BASKET
FFB2250

FLOOR STANDING

FEATURES

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





1 X 20LT
FFA3200

SPECIFICATIONS

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

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

OTHER ORDER CODES
DEEP FRYER BASKET
FFB3200

DEEP FRYERS - FLOOR STANDING - GAS

FEATURES

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



2 X 10LT

FFA2100

SPECIFICATIONS

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

NOTE

Includes S/Steel baskets

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

OTHER ORDER CODES

DEEP FRYER BASKET

FFB3200





2 X 18LT

FFA3220

SPECIFICATIONS

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

NOTE

Includes S/Steel baskets

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

OTHER ORDER CODES

DEEP FRYER BASKET

FFB3200

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- 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	: 75KG
PRODUCT OUTPUT	: Approx 80KG French fries/HR

NOTE

Baskets sold separately
Power cable not included

OTHER ORDER CODES

DEEP FRYER BASKET
CBS0400

DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

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



SPAZA
FFA1002

SPECIFICATIONS

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

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

OTHER ORDER CODES
DEEP FRYER BASKET
FFB2250

CHIP DUMPS
TABLE TOP

FEATURES

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



CDA0001

SPECIFICATIONS

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

FLOOR STANDING

FEATURES

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



CDA2001

SPECIFICATIONS

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

NOTE
Includes 3 X inserts

OTHER ORDER CODES
INSERTS - S/STEEL
INF9150

GRILLERS - TABLE TOP
GAS - FLAT TOP

FEATURES

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





400MM
FTG0400

SPECIFICATIONS

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

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



600MM
FTG0600

SPECIFICATIONS

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

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

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



900MM
FTG0900

SPECIFICATIONS

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

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

OTHER ORDER CODES
STAND - 900MM - MILD STEEL
GGS0900

GRILLERS - TABLE TOP
GAS - RADIANT

FEATURES

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





400MM
GGR0400

SPECIFICATIONS

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

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

OTHER ORDER CODES

STAND - 400MM - MILD STEEL
GGS0400

400MM - LAVA ROCK KIT
GGR1400



LAVA ROCKS



600MM
GGR0600

SPECIFICATIONS

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

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

OTHER ORDER CODES

STAND - 600MM - S/STEEL
GGS0600

600MM - LAVA ROCK KIT
GGR1600





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
GGS0900
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



RIBBED/FLAT - 600MM
FTA2600

SPECIFICATIONS

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

2 YEAR



EGG GRILLER - 400MM
FTA4400

SPECIFICATIONS

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

2 YEAR



EGG & BACON - 600MM
FTA1600

SPECIFICATIONS

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



GRILLERS - TABLE TOP - GAS
FLAT TOP

FEATURES

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



400MM
FTA2400

SPECIFICATIONS

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



600MM
FTA6600

SPECIFICATIONS

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

***NOTE**

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



GRILLERS - FLOOR STANDING - GAS RADIANT

FEATURES

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



6 BURNER
GGA4006

SPECIFICATIONS

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

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



8 BURNER
GGA4008

SPECIFICATIONS

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

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



10 BURNER
GGA4010

SPECIFICATIONS

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

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

OTHER ORDER CODES

SOLID PLATE
SGP0002

INSERT HOLDER
IHA0001

MEAT RESTING TRAY
MRT0001

STOVE PLATES

FEATURES

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



SINGLE
STA0001

SPECIFICATIONS

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



DOUBLE
STA1002

SPECIFICATIONS

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



STOVES - TABLETOP - GAS

FEATURES

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





2 BURNER
STG0002

SPECIFICATIONS

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

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



4 BURNER
STG0004

SPECIFICATIONS

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

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

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



6 BURNER
STG0006

SPECIFICATIONS

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

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

OTHER ORDER CODES
STAND - 900MM - MILD STEEL
GGS0900

FLAT TOP STOVE WITH OVEN - ELECTRIC

FEATURES

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



3 PLATE
COA4003

SPECIFICATIONS

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

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

GAS STOVES - WITH ELECTRIC OVEN

FEATURES

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





4 BURNER
COA4004

SPECIFICATIONS

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

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



6 BURNER
COA4006

SPECIFICATIONS

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

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

FLAT TOP STOVE WITH OVEN - GAS

FEATURES

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



3 PLATE
COA3003

SPECIFICATIONS

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

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

STOVE WITH OVEN - GAS

FEATURES

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





4 BURNER
COA3004

SPECIFICATIONS

OUTPUT	: 119700 BTU
GAS	: LPG (NG ON REQUEST)
REGULATOR	: NO
DIMENSIONS	: 700 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 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



40LT

TPA0040

SPECIFICATIONS

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

NOTE

Power cable not included

FEATURES

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





80LT

TPA0080

SPECIFICATIONS

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

NOTE

Power cable not included

TILTING PAN - GAS

FEATURES

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



80LT

TPA1080

SPECIFICATIONS

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

NOTE

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

OIL JACKETED POT - ELECTRIC

FEATURES

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



225LT

OJP0225

SPECIFICATIONS

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

NOTE

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

TOASTERS - FLAT PLATE

FEATURES

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



9 SLICE
TSA1009

SPECIFICATIONS

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

NOTE
*Unit tested under controlled conditions
Toaster cover sold separately

OTHER ORDER CODES
TEFLON COVER
TCT0001

FEATURES

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





TOASTER COVER - TEFLON FOR 9 SLICE TOASTERS
TCT0001

FEATURES

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



9 SLICE NON-STICK
TSA2009

SPECIFICATIONS

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

NOTE
*Unit tested under controlled conditions

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 for buns or toast
- Can be set for front or rear service, offering flexible installation options



300 SLICES/HR
CTK2001

SPECIFICATIONS

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





450 SLICES/HR - WIDE MOUTH
CTK2002

SPECIFICATIONS

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

aVeNia

MANUAL LIFT TOASTERS

FEATURES

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



4 SLICE
TSK0004

SPECIFICATIONS

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



6 SLICE
TSK0006

SPECIFICATIONS

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

Dualit

MANUAL LIFT TOASTER

FEATURES

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



6 SLICE
TSD0006

SPECIFICATIONS

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



ANVIL

SAUCE WARMER - DIP-A-LAIT

FEATURES

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

2 YEAR



2 DIVISION
DLA0002

SPECIFICATIONS

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

NOTE
Includes 2 X 2LT inserts

WAFFLE BAKERS

FEATURES

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



1 PLATE
WBA0001

SPECIFICATIONS

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



2 PLATE
WBA0002

SPECIFICATIONS

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

BELGIAN - ROUND

FEATURES

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



1 PLATE
WBA1001-R01

SPECIFICATIONS

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

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

NEW

2 YEAR





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

2 YEAR



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

2 YEAR



11 ROLLER
HDR1011

SPECIFICATIONS

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

MICROWAVES

MENUMASTER MICROWAVES OFFER

Superior even heating for consistent and delicious food results
Strength and durability for years of dependable use
Maximum efficiency ovens that save time and money

HIGH VOLUME MICROWAVE

FEATURES

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

1800W



1800W
MWM1800

SPECIFICATIONS

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

FEATURES

- 1100W of power for fast heating
- S/Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

1100W



1100W
MWM1100

SPECIFICATIONS

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

OTHER ORDER CODES
SHELF MICROWAVE - S/STEEL
SMW0001

MICROWAVES

FEATURES

- 1000W of power for fast heating
- S/Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

1000W



1000W
MWM1001

SPECIFICATIONS

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

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL
SMW0001

SHARP
Be Original.

FEATURES

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

1000W

2 YEAR



1000W
MWS1000

SPECIFICATIONS

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

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL
SMW0001

MICROWAVE

FEATURES

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

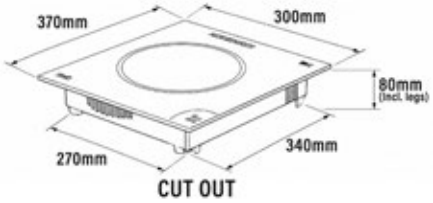
- Warmer must only be used in buffet heating application, must not be used for cooking
- Warmer is not for heating up water in chafing dish
- Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm



SINGLE
IND0002

SPECIFICATIONS

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



CUT OUT

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

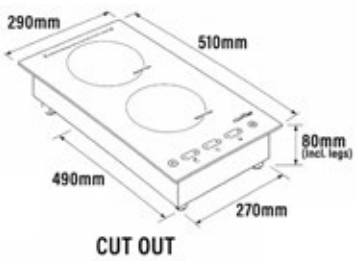
NOTE
Compatible with IND0002

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





CUT OUT

DOUBLE
IND1002

SPECIFICATIONS

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

INDUCTION COOKERS

FEATURES

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

IMPROVED



SINGLE
IND2001

SPECIFICATIONS

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



DOUBLE
IND2002

SPECIFICATIONS

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

INDUCTION HEATING PLATE

FEATURES

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



IHP2000

SPECIFICATIONS

DIMENSIONS	: 235 X 5MM

INDUCTION COOKER

FEATURES

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



WOK

IND2000

SPECIFICATIONS

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

OTHER ORDER CODES

WOK ROUND BOTTOM S/STEEL
WRS1036

aVenia

HOT TRAY

FEATURES

- Aluminium frame, metal bottom
- Toughened glass

IMPROVED



HTA1000

SPECIFICATIONS

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

SOUS VIDE COOKER

FEATURES

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



BATH AND CIRCULATOR COMPLETE UNIT

SVD0003

SPECIFICATIONS

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

FEATURES

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



CIRCULATOR

SVD0002

SPECIFICATIONS

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

NOTE

Insert and circulator sold separately

OTHER ORDER CODES

FULL SIZE INSERT X 200MM - POLYCARB
INF4200-C



RICE COOKER

FEATURES

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





8.5LT
RCA1008

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.65kW
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
- Adjustable plate guides and spring tension accommodate various plate sizes



HEATED - MOBILE
PLK0001

SPECIFICATIONS

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



HEATED DOUBLE - MOBILE
PLK0002

SPECIFICATIONS

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

MOBILE FOOD WARMING CABINET

FEATURES

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





11 SHELVES
MFW0011

SPECIFICATIONS

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

NOTE
Inserts sold separately

BAIN MARIES - TABLE TOP

FEATURES

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





1 DIVISION

BMA0001

SPECIFICATIONS

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

NOTE
Inserts sold separately

OTHER ORDER CODES
DIVIDER
XBMA0002



2 DIVISION

BMA0002

SPECIFICATIONS

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

NOTE
Inserts sold separately

OTHER ORDER CODES
DIVIDER
XBMA0002



3 DIVISION

BMA0003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.7kW
DIMENSIONS	: 1074 X 658 X 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



Heated

1100MM
RSA1100

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.5kW
DIMENSIONS	: 1060 X 390 X 500MM
WEIGHT	: 12KG

1700MM
RSA1700

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.3kW
DIMENSIONS	: 1660 X 3390 X 500MM
WEIGHT	: 17KG



Neutral

1100MM NEUTRAL
RSA1101

SPECIFICATIONS

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

1700MM NEUTRAL
RSA1701

SPECIFICATIONS

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



POPCORN MACHINES

FEATURES

- Interior heater to keep product warm
- 200G capacity per load
- Non-stick kettle with hinge down feature for easy loading
- Bottom element ensures that popcorn stays warm



8OZ

PMK0001

SPECIFICATIONS

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



FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display make this unit a winner
- Casted-in-element bowl makes the production very high efficiently
- 400G capacity per load
- Non-stick kettle with cast in element for efficiency



14OZ

PMK0014

SPECIFICATIONS

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

ESPRESSO MACHINE

FEATURES

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





FULLY AUTOMATIC
EMF3312

SPECIFICATIONS

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

GRINDER/DOSER

FEATURES

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

FEATURES

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

NEW



MINI ELECTRONIC 600G
GRI0600

SPECIFICATIONS

POWER	: 0.35kW
GRINDING BLADE SPEED	: 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

NEW

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

COFFEE MACHINES
AUTOMATIC - BEAN TO CUP

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

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

FEATURES

- Ease of use: intuitive touchscreen
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing 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

2 YEAR

COFFEE BEANS



ESPRECIOUS 12

BVE1020

SPECIFICATIONS

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



2 YEAR

COFFEE BEANS



ESPRECIOUS FRESH MILK 11

BEM1121

SPECIFICATIONS

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

NOTE

Includes fridge

COFFEE MACHINES
AUTOMATIC - BEAN TO CUP

Bringing superior quality café-style beverages directly to the workplace

FEATURES

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

2 YEAR

COFFEE BEANS



SEGO 12
BVS1200

SPECIFICATIONS

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



FEATURES

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

2 YEAR

COFFEE BEANS



SEGO FRESH MILK 11
BSF1000

SPECIFICATIONS

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

NOTE
Fridge sold separately

SEGO FRESH MILK FRIDGE
BSF1002

SPECIFICATIONS

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

COFFEE MACHINES
AUTOMATIC - INSTANT MACHINE

FEATURES

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

2 YEAR

INSTANT



BOLERO 43

BVI0043

SPECIFICATIONS

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

NEW

BOLERO 32 - INDENT

BVI0032

SPECIFICATIONS

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



2 YEAR

INSTANT



NEW

BOLERO 21 - INDENT

BVI0021

SPECIFICATIONS

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

COFFEE MACHINES
QUICK FILTER - POUR OVER

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

FEATURES

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



NOVO WITH 2 JUGS

CMB0001

SPECIFICATIONS

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

OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250
CMF1000

COFFEE MACHINE JUG GLASS WITH LID - 1.7LT
CMJ0002



FEATURES

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



ISO WITH FLASK

CMB2002

SPECIFICATIONS

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

OTHER ORDER CODES

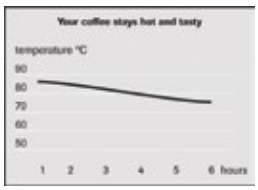
COFFEE MACHINE FILTERS 4 X 250
CMF1000

COFFEE MACHINES
AIRPOT BREWERS

FEATURES

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







AIRPOT 15LT P/H
ABB0015

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.31kW
DIMENSIONS	: 235 X 406 X 545MM
PRODUCT OUTPUT	: 15LT/120 Cups P/H
BREWING TIME	: 2.2LT in 8 MIN
WATER CONNECTION	: YES

NOTE
Airpots sold separately

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT
ABB0022

COFFEE MACHINE FILTERS 4 X 250
CMF1000



AIRPOT 19LT P/H
ABB2022

SPECIFICATIONS

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

GROUND COFFEE



2 X 5LT

BBB2005

SPECIFICATIONS

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

OTHER ORDER CODES

FLAT FILTER PAPER
CMF0172

CONE FILTER PAPER
CMF1172

2 X 10LT

BBB2010

SPECIFICATIONS

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

OTHER ORDER CODES

FLAT FILTER PAPER
CMF0244

CONE FILTER PAPER
CMF1002

2 YEAR



2 X 20LT

BBB2020

SPECIFICATIONS

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

OTHER ORDER CODES

FLAT FILTER PAPER
CMF0330

CONE FILTER PAPER
CMF1330

OTHER ORDER CODES - INDENT

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

COFFEE/TEA PERCOLATOR

FEATURES

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



15LT
CPL0115

SPECIFICATIONS

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

aVenia

URNS

FEATURES

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



16LT
URA0016-R01

SPECIFICATIONS

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

20LT
URA0020-R01

SPECIFICATIONS

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

30LT
URA0030-R01

SPECIFICATIONS

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

URN

NEW



FEATURES

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



MATTE BLACK

URA1020-R01

20LT

SPECIFICATIONS

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

COFFEE MACHINE
QUICK FILTER - POUR OVER

FEATURES

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

IMPROVED

GROUND COFFEE



WITH 2 JUGS

CMA2001

SPECIFICATIONS

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

OTHER ORDER CODES

JUG GLASS - NO LID 1.8LT
CMJ0001

COFFEE MACHINE
AIRPOT BREWER

FEATURES

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

GROUND COFFEE



2.2LT
CMA2002

SPECIFICATIONS

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

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



HEATING

Global

INSULATED SERVERS



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



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

pujadas

FLASKS



THERMO WHITE GLASS INNER
TFW0001
1LT



THERMO BLACK GLASS INNER
TFB0001
1LT

Global

NEW



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



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



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



VACUUM AIRPOT
ABB0022
2.2LT



IDEAL FOR USE WITH TH SERIES
ABB0015
ABB2022



DOUBLE PUMP SYSTEM

BRAVILOR BONAMAT

JUGS



COFFEE MACHINE GLASS - WITH LID
CMJ0002
1.7LT



COFFEE MACHINE GLASS - NO LID
CMJ0001
1.8LT



COFFEE DECANTER S/STEEL & LID
CDA0020
2LT

18/10





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

CAST IRON TEA POTS



NIPON
CTP0600
600ML



JAPANESE
CTP0800
800ML

Refrigeration

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



29KG/24HRS
IMB0028

SPECIFICATIONS

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

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



38KG/24HRS
IMB0033

SPECIFICATIONS

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

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



48KG/24HRS
IMB0046

SPECIFICATIONS

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

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



72KG/24HRS
IMB0065

SPECIFICATIONS

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

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

ICE MAKERS - GOURMET CUBE - SELF CONTAINED



95KG/24HRS
IMB0090

SPECIFICATIONS

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

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



134KG/24HRS
IMB0130

SPECIFICATIONS

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

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

ICE FLAKER - SELF CONTAINED



153KG/24HRS
IFB0150

SPECIFICATIONS

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

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

ICE CUBER - GOURMET CUBE - MODULAR



300KG/24HRS
IMB0300

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 2.6kW
DIMENSIONS	: 1250 X 580 X 848MM
WEIGHT	: 152KG
PRODUCT OUTPUT	: 300KG/24HRS
TYPE OF CUBES	: 18G
REFRIGERANT	: R452a
BIN TYPE	: IMB0500 - Sold separately

ICE MAKERS - FAST ICE - MODULAR





140KG/24HRS
IMB0140

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 1.4kW
DIMENSIONS	: 540 X 544 X 747MM
WEIGHT	: 73KG
PRODUCT OUTPUT	: 140KG/24HRS
TYPE OF CUBES	: 7G
REFRIGERANT	: R452a
BIN TYPE	: IMB0180 - 220KG - Sold separately





200KG/24HRS
IMB0200

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 1.6kW,
DIMENSIONS	: 770 X 550 X 805MM
WEIGHT	: 90KG
PRODUCT OUTPUT	: 200KG/24HRS
TYPE OF CUBES	: 7G
REFRIGERANT	: R452a
BIN TYPE	: IMB0180 - 220KG - Sold separately IMB0380 - 320KG - Sold separately





400KG/24HRS
IMB0400

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 3kW
DIMENSIONS	: 770 X 550 X 805MM
WEIGHT	: 113KG
PRODUCT OUTPUT	: 400KG/24HRS
TYPE OF CUBES	: 7G
REFRIGERANT	: R452a
BIN TYPE	: IMB0500 - 500KG - Sold separately



ICE BINS - S/STEEL



220KG
IMB0180

SPECIFICATIONS

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



320KG
IMB0380

SPECIFICATIONS

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



500KG
IMB0500

SPECIFICATIONS

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



BACK BAR COOLERS

FEATURES

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



SINGLE HINGED DOOR
BBC1001

SPECIFICATIONS

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



DOUBLE HINGED DOOR
BBC1002

SPECIFICATIONS

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



TRIPLE HINGED DOOR
BBC1003

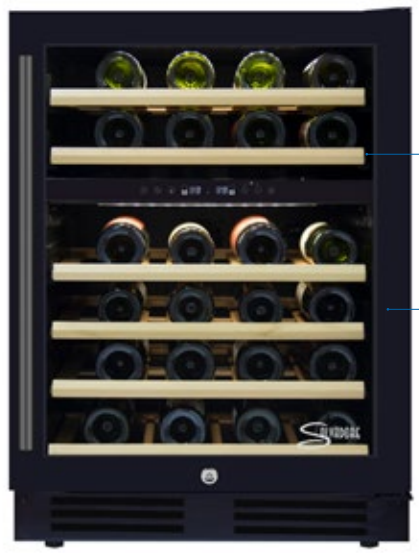
SPECIFICATIONS

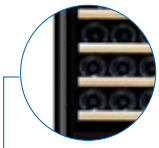
VOLTAGE	: 230V
POWER	: 2.10kW
DIMENSIONS	: 1350 X 520 X 850MM
WEIGHT	: 80KG
CAPACITY	: 320LT
REFRIGERANT	: R600a
SHELVES	: 6

WINE COOLERS

FEATURES

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





THREE LAYER GLASS DOOR

DUAL ZONE WITH AIR COOLING

46 BOTTLES

WCS1046

SPECIFICATIONS

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



NEW





THREE LAYER GLASS DOOR

DUAL ZONE WITH AIR COOLING

99 BOTTLES

WCS1099

SPECIFICATIONS

VOLTAGE	: 220 - 240V
DIMENSIONS	: 595 X 700 X 1210 MM
WEIGHT	: 82KG
TEMPERATURE	: 5°C-12°C to 12°C-20°C
REFRIGERANT	: R600a

BLAST CHILLER

FEATURES

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

NEW

HC R290



5 PAN

BCS0005

SPECIFICATIONS

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

NOTE

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

UNDERCOUNTER - REFRIGERATOR AND FREEZER - S/STEEL



STORAGE REFRIGERATOR

USR0200

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.56kW
DIMENSIONS	: 625 X 698 X 825MM
WEIGHT	: 43KG
CAPACITY	: 137LT
TEMPERATURE	: 0°C to 8°C
REFRIGERANT	: R600a

STORAGE FREEZER

USF0200

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.8kW
DIMENSIONS	: 625 X 698 X 825MM
WEIGHT	: 41KG
CAPACITY	: 149LT
TEMPERATURE	: -23°C to -18°C
REFRIGERANT	: R600a

UNDERBAR FRIDGES - SOLID DOOR

FEATURES

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



1 AND 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

IMPROVED



REFRIGERATOR SINGLE DOOR

CKR0830-R02

SPECIFICATIONS

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

FREEZER SINGLE DOOR

CKF0830-R02

SPECIFICATIONS

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



REFRIGERATOR AND FREEZER - S/STEEL



REFRIGERATOR DOUBLE DOOR
CKR1480-R02

SPECIFICATIONS

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

FREEZER DOUBLE DOOR
CKF1480-R02

SPECIFICATIONS

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

SUMMIT

FROZEN YOGHURT MACHINES

FEATURES

- Compact counter machine
- LED based electronic key pad
- HACCP certified
- Lockable lid
- Designed to work with water or milk based dried products or with mixtures ready to be poured into the bowl, providing a significant overrun
- Automatic defrost mode
- Available in one or two bowl





GT1 PUSH - 1 BOWL
SIM1001

SPECIFICATIONS

VOLTAGE	: 220 - 240V/50Hz
POWER	: 0.42kW
DIMENSIONS	: 260 X 425 X 650MM
WEIGHT	: 28KG
CAPACITY	: 5LT
REFRIGERANT	: R290
PREPARATION TIME	: 40 to 60min

GT2 PUSH - 2 BOWL
SIM1002

SPECIFICATIONS

VOLTAGE	: 220 - 240V/50Hz
POWER	: 0.63kW
DIMENSIONS	: 450 X 435 X 650MM
WEIGHT	: 46KG
BOWL CAPACITY	: 2 X 5LT
REFRIGERANT	: R290
PREPARATION TIME	: 40 to 60min

NEW

SOFT SERVE MACHINES

FEATURES

- Compact & efficient output
- Made from food-grade SUS304 S/Steel for the hopper and freezing system, and a SUS410 exterior panel, it's rust-resistant, easy to clean, and built for long service life
- Powdered ice cream mix (SMS3001)
- It works with powder or liquid mix (SMS3003)
- 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 710X 1330MM
WEIGHT	: 136KG
TEMPERATURE	: -3.5°C

SLUSH MACHINES

FEATURES

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

IMPROVED



2 BOWL

SMS2002

SPECIFICATIONS

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



IMPROVED



3 BOWL

SMS2003

SPECIFICATIONS

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

Hamilton Beach COMMERCIAL

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

robot coupe

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

RHENINGHAUS

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

SUMMIT

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

BUTCHERQUIP

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

TRE SPADE

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

aVeNia

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

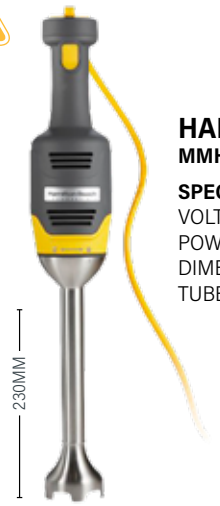
ANVIL

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

IMMERSION MIXER

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

NEW



HAND HELD
MMH1000-R01

SPECIFICATIONS

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



POWER MIXERS

Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units.

FEATURES

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



MICROMIX
PMM0165

KNIFE AND EMULSIFYING DISC INCLUDED

SPECIFICATIONS

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

NOTE
Suitable for small portions



MP 160 V.V. - MINI
PMM0160

KNIFE AND EMULSIFYING DISC INCLUDED

SPECIFICATIONS

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

NOTE
Suitable for small portions

POWER MIXERS



MP 190V.V. - MINI

PMM0190

KNIFE AND EMULSIFYING DISC INCLUDED

SPECIFICATIONS

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

NOTE

Suitable for small portions



MP 240 COMBI - MINI

PMC1240

WHISK AND KNIFE INCLUDED

SPECIFICATIONS

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

NOTE

Suitable for small portions



300 V.V. - COMPACT

PMC0300

30LT

KNIFE INCLUDED

SPECIFICATIONS

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

NOTE

For regular use

Best results with maximum batch capacity of 30LT



MP450 ULTRA - LARGE

PML0450

KNIFE INCLUDED

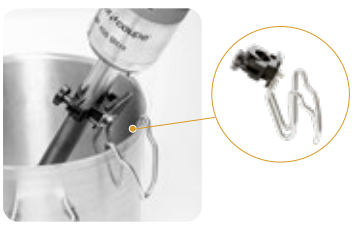
SPECIFICATIONS

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

NOTE

For large containers

Best results with maximum batch capacity of 100LT



UNIVERSAL PAN SUPPORT

PMC0001

(ONLY APPLICABLE TO SMALLER MIXERS)



ADJUSTABLE PAN SUPPORT

PMC0003 - 500 - 1000MM





MP450 COMBI ULTRA - LARGE

PML1450

WHISK AND KNIFE INCLUDED

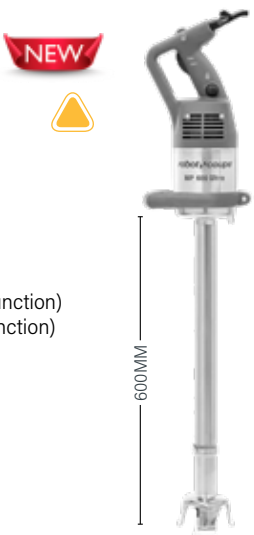
SPECIFICATIONS

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

NOTE

For regular use

Best results with maximum batch capacity of 73LT



MP600 TURBO

PML0600

S/STEEL WALL SUPPORT INCLUDED

SPECIFICATIONS

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

NOTE

For large containers

Best results with maximum batch capacity of 300LT

FOOD PROCESSORS

2 MACHINES IN 1

A bowl cutter and a vegetable preparation attachment on the same motor base.
They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection.
They can perform any number of tasks, which you will discover as you use them.

FEATURES

- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of S/Steel discs available



2.9LT BOWL







1 TO 50 SERVINGS

R201 XL ULTRA

FPR1201

SPECIFICATIONS

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

NOTE

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

FEATURES

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



3.7LT BOWL








1 TO 100 SERVINGS

R301 ULTRA

FPR0301

SPECIFICATIONS

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

NOTE

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

FOOD PROCESSOR



R502 ULTRA
FPR0502

SPECIFICATIONS

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

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

50 TO 300 SERVINGS

VEGETABLE PREPARATION MACHINE

Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish.
Let your imagination and creativity run wild

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





CL30 BISTRO
VPR0030

SPECIFICATIONS

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

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

20 TO 80 SERVINGS

VEGETABLE PREPARATION MACHINES

FEATURES

- Industrial induction motor for heavy-duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher



50 TO 300 SERVINGS

CL50

VPR0050

SPECIFICATIONS

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

NOTE

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

NEW



POTATO RICER ATTACHMENT

PRR5003 - 3MM
FOR CL50 ONLY

FEATURES

- Industrial induction motor for heavy-duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher



200 TO 600 SERVINGS



EXTRA LARGE HOPPER



EXTRA POWERFUL



EXTRA PRECISE



EXACTITUBE PUSHER



CL52E

VPR0052

SPECIFICATIONS

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

NOTE

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

VEGETABLE PREPARATION MACHINE

NEW



CL60 WITH AUTOMATIC FEED HEAD
VPR2260

SPECIFICATIONS

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

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

OTHER ORDER CODES

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

ACCESORIES

NEW



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

NOTE
Reduce waste by 250G



CL60 PUSHER FEED HEAD
VPR3260



CL60 AUTOMATIC FEED HEAD
VPR1260

D-CLEANING KIT

XFPR0065
Cleaning tool dicing grids

NOTE
All 3 items are included in the cleaning kit



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



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



Scraper tool

VEGETABLE CUTTING DISCS

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

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

DISCS	CL 30 BISTRO	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 DICING GRID + 1 SLICER)		
5 X 5 X 5MM		UPR6005
8 X 8 X 8MM	FPR8008	UPR6018
10 X 10 X 10MM	FPR8010	UPR6010
12 X 12 X 12MM	FPR8012	
14 X 14 X 14MM		UPR6014
14 X 14 X 5MM (mozzarella)		UPR6015
14 X 14 X 10MM		UPR6111
20 X 20 X 20MM		UPR6020
25 X 25 X 25MM		UPR6025
50 X 70 X 25MM		UPR6050
FRENCH FRIES EQUIPMENTS*		
8 X 8MM		UPR7008*
10 X 10MM	FPR9010	UPR7010*
10 X 16MM		UPR7016*

SLICERS



RIPPLE CUT SLICERS



GRATERS



JULIENNE



DICING EQUIPMENTS



FRENCH FRIES EQUIPMENTS



* Not available for CL60 with pusher feed head

NOTE

French fry and cubing discs must be used with dedicated blade supplied with cuber

Robot Cook®
COOKING CUTTER BLENDER

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

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is 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

fimar

VEGETABLE CUTTER



CUTTER - NO BLADES
VCF0001

SPECIFICATIONS

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

OTHER ORDER CODES

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

EJECTOR
VPE1001 - NORMAL - LOW

FOOD BLENDERS

FEATURES

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





4LT
LQS1004

SPECIFICATIONS

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

25LT
LQS1025

SPECIFICATIONS

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

Hamilton Beach COMMERCIAL

CULINARY BLENDER

FEATURES

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





EXPEDITOR™ 510S - 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

EXPEDITOR™ 600R - 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

3 YEAR WARRANTY



LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING

EXPEDITOR™ 1100SR - 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

IMPROVED





908 1.3LT

BBH0908-R01

SPECIFICATIONS

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

OTHER ORDER CODES

SPARE JUG
XBBH9914

FEATURES

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

NEW

2 YEAR WARRANTY





RIO 1.4LT

BBH4001

SPECIFICATIONS

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

OTHER ORDER CODES

SPARE JUG
BBH3002-R01

BAR BLENDERS

FEATURES

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



TANGO 1.4LT

BBH2002-R01

SPECIFICATIONS

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

OTHER ORDER CODES

SPARE JUG
BBH3002-R01

FEATURES

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



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

3 YEAR WARRANTY

IMPROVED



LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING

ECLIPSE 2LT
EBH0750-R01

SPECIFICATIONS

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

OTHER ORDER CODES

SPARE JUG
XEBH0001 - 1.4LT
EBH0755 - 2LT

SUMMIT

FEATURES

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



1.5LT
BBS1200

SPECIFICATIONS

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

OTHER ORDER CODES

SPARE JUG
BBS1201

NEW

BAR BLENDER

FEATURES

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



1.5LT WITH SOUND SHIELD

BBS1500

SPECIFICATIONS

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

OTHER ORDER CODES

SPARE JUG
BBS1501



Crystal

ICE CRUSHER

FEATURES

- Adjustable height
- Heavy-duty steel and aluminium base and support
- Output 10KG/HR
- Provides consistent, reliable power, especially during crucial peak work hours in restaurants, bars and institutions
- Quiet & fast



DELUX - ELECTRIC

ICH1001

SPECIFICATIONS

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

NOTE

Bowl not included

OTHER ORDER CODES

MIXING BOWL TAPERED
MBT1002

aVeNia

ICE SHAVER





ELECTRIC

ICH0945

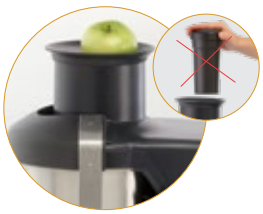
SPECIFICATIONS

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

JUICE EXTRACTORS

FEATURES

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







J80

JER0001

SPECIFICATIONS

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

FEATURES

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







J100 ULTRA

JER0002

SPECIFICATIONS

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

CITRUS EXTRACTOR



CES0001

SPECIFICATIONS

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



MILKSHAKE MIXERS

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



SINGLE HEAD
MMH0200-R01

SPECIFICATIONS

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

NOTE
Includes 1 X 750ML milkshake cup





TRIPLE HEAD
MMH0400-R01

SPECIFICATIONS

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

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

ACCESSORIES



AGITATOR ALTERNATIVE
XMMH5005



AGITATOR SOLID
XMMH5004



MILKSHAKE CUP S/STEEL
MSC0001
750ML



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

MILKSHAKE MIXERS - SINGLE HEAD

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

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

NEW

2 YEAR



MATTE BLACK
MMA0008

SPECIFICATIONS

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

NOTE
Includes 1 X 800ML milkshake cup

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

2 YEAR



BLACK
MMA0001

RED
MMA0004

SILVER
MMA0007

SPECIFICATIONS

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

NOTE
Includes 1 X 800ML milkshake cup

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





atacama

FOOD DEHYDRATOR

FEATURES

- 6 Automatic 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

BUTCHERQUIP

MEAT AGER

FEATURES

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





400LT

MAB0400

SPECIFICATIONS

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

NOTE

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

BILTONG CABINETS

FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- Preset temperature control to avoid tampering
- Heater cannot be switched on without the fan being in operation
- Efficient extraction fan for maximum air changes and uniform drying throughout the cabinet
- Unit can cure 25KG of wet product at a time
- Internal hanging brackets for improved flexibility
- High-quality all S/Steel cabinet



JUNIOR - 245LT

BCB0245

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 585 X 507 X 1071MM
CHAMBER SIZE	: 500 X 450 X 910MM
WEIGHT	: 43KG

NOTE

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

FEATURES

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



Do a dry cure (24 HR), or wet cure (12 HR) first with the temperature control switch off, and only the light and fan on. Then put the temperature control on setting 3, and leave for ±3 days. The ideal temperature for drying biltong is 32°C to 34°C.

1250LT

BCB1250-R01

SPECIFICATIONS

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

NOTE

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

SMOKING CABINETS

FEATURES

- High-quality all S/Steel construction
- Smoking and drying functions controlled with a simple to operate venting system
- The junior smoker drying cycle has natural convection
- The 600LT smoker drying cycle has fan assisted convection
- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.



JUNIOR - 170LT

SCB0170

SPECIFICATIONS

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

NOTE

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



600LT

SCB0600

SPECIFICATIONS

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

NOTE

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

COOKER CABINETS

FEATURES

- High-quality all S/Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling
- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations



JUNIOR - 170LT

CCB0170

SPECIFICATIONS

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

NOTE

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

FEATURES

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



ECONOMY - 600LT

CCB0600

SPECIFICATIONS

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

NOTE

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

SLICERS



XPRESS - 220MM
SLX0220

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.13kW
DIMENSIONS	: 300 X 420 X 340MM
BLADE DIAMETER	: 220MM
CUT CAPACITY	: 150 X 200MM
CUT THICKNESS	: 1 - 15MM
WEIGHT	: 12.5KG

NOTE
Built-in blade sharpener



XPRESS - 250MM
SLX0250

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.18kW
DIMENSIONS	: 380 X 510 X 370MM
BLADE DIAMETER	: 250MM
CUT CAPACITY	: 160 X 200MM
CUT THICKNESS	: 1 - 15MM
WEIGHT	: 13KG

NOTE
Built-in blade sharpener

RHENINGHAUS



STELLINA - 220MM
SLS0220

SPECIFICATIONS

POWER	: 0.17kW
VOLTAGE	: 230V
DIMENSIONS	: 470 X 420 X 340MM
BLADE DIAMETER	: 220MM
CUT CAPACITY	: 195 X 135MM
CUT THICKNESS	: 1 - 14MM
CUT LENGTH	: 195MM
CUT HEIGHT	: 135MM
WEIGHT	: 15KG

NOTE
Built-in blade sharpener

SLICERS

Ideal for medium size workloads in small restaurants and take away operations



ARGENTA - 250MM
SLA0250

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.21kW
DIMENSIONS	: 530 X 430 X 375MM
BLADE DIAMETER	: 250MM
CUT CAPACITY	: 230 X 145MM
CUT THICKNESS	: 1 - 15MM
CUT LENGTH	: 230MM
CUT HEIGHT	: 145MM
WEIGHT	: 18KG



ARGENTA - 280MM
SLA0280

SPECIFICATIONS

POWER	: 0.21kW
VOLTAGE	: 230V
DIMENSIONS	: 550 X 430 X 390MM
BLADE DIAMETER	: 280MM
CUT CAPACITY	: 230 X 170MM
CUT THICKNESS	: 1 - 15MM
CUT LENGTH	: 230MM
CUT HEIGHT	: 170MM
WEIGHT	: 20KG

NOTE
Built-in blade sharpener

Multipurpose slicer ideal to slice bread, processed meats, parma ham and carpaccio in coffee shops, small restaurants and take aways. Motor is situated below the blade which allows for larger moving area and larger cuts. Not suited for supermarket or institutional use.



PRIMA - 300MM
SLP0300

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.22kW
DIMENSIONS	: 625 X 430 X 415MM
BLADE DIAMETER	: 300MM
CUT CAPACITY	: 245 X 175MM
CUT THICKNESS	: 1 - 15MM
WEIGHT	: 25KG

NOTE
Removable blade sharpener
CSE - clear slice exit

SLICERS

Ideal for cold cuts and processed meats in medium size establishments



START - 300MM
SLS0301

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.27kW
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
WEIGHT	: 29KG

NOTE
Built-in blade sharpener

OTHER ORDER CODES
START - FROZEN MEAT SLICING BLADE
SLS9300

Designed to slice the perfect piece of cheese, QuanTanium coated surface prevents sticking and makes using and cleaning a pleasure. Avoid cross contamination of your dairy and meat products by using this dedicated cheese slicer for all your cheese requirements.



START - CHEESE - 300MM
SLS2301

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.27kW
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
WEIGHT	: 29KG

NOTE
Built-in blade sharpener

SAFE BLADE REMOVAL

The unique Safe Blade Removal System of the Deluxe Slicer models allows for quick and safe removal of the blade during slicer cleaning, allowing multiple product processing with very little down time.





FEATURES

- Safe blade removal device to facilitate easy cleaning of the unit
- S/Steel bearings to prolong the life of the blade drive
- Promotes a smooth sliding motion

START - DELUXE - 300MM
SLS3301

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.27kW
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
WEIGHT	: 29KG

NOTE
Built-in blade sharpener

OTHER ORDER CODES
START - FROZEN MEAT SLICING BLADE
SLS9300

Ideal for cold cuts in medium sized establishments with some extra unique features:

SLICER

Operates automatically, operator can do other work while machine cuts automatically. Ideal for polonies in high volume mass catering establishments.
Automatic carriage return saves time and effort



START - AUTO - 300MM

SLS1301

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.42kW
SPEED	: 0 - 60 SLICES P/MIN
DIMENSIONS	: 660 X 665 X 595MM
BLADE DIAMETER	: 300MM
CUT CAPACITY	: 280 X 160MM
CUT THICKNESS	: 1 - 20MM
WEIGHT	: 43KG

NOTE

Built-in blade sharpener
CSE - Clear slice exit



SLICERS



MONDIAL - 300MM
SLM0300

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.27kW
DIMENSIONS	: 650 X 540 X 460MM
BLADE DIAMETER	: 300MM
CUT CAPACITY	: 290 X 140MM
CUT THICKNESS	: 1 - 20MM
CUT LENGTH	: 290MM
CUT HEIGHT	: 140MM
WEIGHT	: 30KG

MONDIAL - 350MM
SLM0350

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.27kW
DIMENSIONS	: 700 X 540 X 500MM
BLADE DIAMETER	: 350MM
CUT CAPACITY	: 285 X 190MM
CUT THICKNESS	: 1 - 20MM
CUT LENGTH	: 285MM
CUT HEIGHT	: 190MM
WEIGHT	: 34KG

NOTE
Built-in blade sharpener
CSE - Clear slice exit

Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1MM to 30MM. Vertical slicer 90° - less product friction and a more comfortable working position.



BETA - 350MM
SLB0350

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.27kW
DIMENSIONS	: 840 X 690 X 555MM
BLADE DIAMETER	: 350MM
CUT CAPACITY	: 270 X 205MM
CUT THICKNESS	: 1 - 30MM
WEIGHT	: 36KG

NOTE
Built-in blade sharpener
CSE - Clear slice exit

SLICERS

With three sizes to choose from, the Avenia meat slicers are an excellent choice for those who want superior quality at an affordable price. The S/Steel blades are durable, easy to clean, and the calibrated knob makes it very easy to adjust the meat thickness accurately.

FEATURES

- Precision carriage slides
- Safety guard
- Easy to adjust the thickness of the cut
- High-quality aluminium finish
- Up to 5 hours of continuous use



220MM
SLA3220

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.28kW
BLADE DIAMETER	: 220MM
MAXIMUM SLICE THICKNESS	: 10MM
CUT CAPACITY	: 160 X 190MM
WEIGHT	: 13KG

NOTE
Built-in blade sharpener



250MM
SLA3250

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.42kW
BLADE DIAMETER	: 250MM
MAXIMUM SLICE THICKNESS	: 12MM
CUT CAPACITY	: 170 X 190MM
WEIGHT	: 14.5KG

NOTE
Built-in blade sharpener



300MM
SLA3300

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.52kW
BLADE DIAMETER	: 300MM
MAXIMUM SLICE THICKNESS	: 17MM
CUT CAPACITY	: 240 X 150MM
WEIGHT	: 24KG

NOTE
Built-in blade sharpener

BANDSAW - TABLE TOP

FEATURES

- Ideal for medium work loads in small restaurants and take-away operations
- Safety switch on access doors
- Cast aluminium body easy to clean
- Food safe - 304 S/Steel for food contact points

IMPROVED



BSB6001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
DIMENSIONS	: 610 X 650 X 1130MM
CUT CAPACITY	: 210 X 250MM
CUT WIDTH	: 210MM
CUT HEIGHT	: 250MM
WEIGHT	: 92KG

OTHER ORDER CODES

BANDSAW BLADE
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



NO. 22 - PROFESSIONAL
MNT0022

SPECIFICATIONS

VOLTAGE	: 240V
POWER	: 0.6kW
WORM SPEED	: 80RPM
DIMENSIONS	: 400 X 505 X 240MM
WEIGHT	: 18.5KG
PRODUCT OUTPUT	: Up to 180KG/HR

NOTE
Includes 1 X mincer knife and 1 X 8MM mincer plate



NO. 32 - PROFESSIONAL
MNT0032

SPECIFICATIONS

VOLTAGE	: 240V
POWER	: 1.1kW
WORM SPEED	: 120RPM
DIMENSIONS	: 280 X 570 X 340MM
WEIGHT	: 25KG
PRODUCT OUTPUT	: Up to 320KG/HR

NOTE
Includes 1 X mincer knife and 1 X 8MM mincer plate

MINCER KNIVES - S/STEEL - ELECTRIC



NO. 8
MKE5008

NO. 10/12
MKE5010

NO. 22
MKE5022

NO. 32
MKE5032

MINCER PLATES - S/STEEL - ELECTRIC



NO. 12
MPE4204 - 4.5MM
MPE4206 - 6MM
MPE4208 - 8MM
MPE4210 - 10MM
MPE4212 - 12MM

NO. 22
MPE5204 - 4.5MM
MPE5206 - 6MM
MPE5208 - 8MM
MPE5210 - 10MM
MPE5212 - 12MM

NO. 32
MPE6204 - 4.5MM
MPE6206 - 6MM
MPE6208 - 8MM
MPE6210 - 10MM
MPE6212 - 12MM

MINCERS - MANUAL

Make your own delicious hamburgers, sausages or bratwurst at home or small establishment. Our Tre Spade hand mincers are easy to use and are great both for commercial use or home use. They are made from cast iron and are easy to dismantle for cleaning purposes.
Our mincers provide a fast and efficient way to process your meat.





NO. 22
MHP1022

SPECIFICATIONS
DIMENSIONS : 340 X 150 X 320MM
WEIGHT : 6.7KG

NO. 32
MHP1032

SPECIFICATIONS
DIMENSIONS : 340 X 180 X 320MM
WEIGHT : 11KG

NOTE
Designed to be bolted to a table or stand

MINCERS - MANUAL

NEW



NO. 8
MHP2008

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

NO. 10
MHP2010

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

NO. 22
MHP2022

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

NO. 32
MHP2032

SPECIFICATIONS
DIMENSIONS : 360 X 330 X 230MM
WEIGHT : 7.5KG



OTHER ORDER CODES
MINCER PLATES - 5MM
XMHP7209 - NO.8
XMHP6209 - NO.10
XMHP5209 - NO.22
XMHP4209 - NO.32

SAUSAGE FILLERS - HAND DRIVEN

FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 3LT and 5LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space
- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller funnels, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



3LT - MINI
SFT0003

SPECIFICATIONS

GEAR SPEED	: 1
DIMENSIONS	: 360 X 180 X 170MM
WEIGHT	: 5KG
SHAFT	: THREADED

NOTE
Includes 1 X 10MM, 1 X 20MM and 1 X 40MM funnel



5LT - FLAT/GEAR
SFT0005

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 530 X 200 X 200MM
WEIGHT	: 10.5KG

NOTE
Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



10LT - FLAT/GEAR
SFT0010

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 730 X 240 X 220MM
WEIGHT	: 20KG

NOTE
Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



7LT - VERTICAL
SFT0007

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 320 X 260 X 695MM
WEIGHT	: 16.5KG

NOTE
Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel

SAUSAGE FILLERS - HAND DRIVEN

FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 15LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space
- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller funnels, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



15LT - VERTICAL DELUXE

SFT1015

SPECIFICATIONS

GEAR SPEED	: 2
DIMENSIONS	: 380 X 340 X 830MM
WEIGHT	: 35.5KG

NOTE

Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



FEATURES

- Watertight and easy to clean cylinder weldings
- Racks in carbon steel
- Alusteel metal gears
- Aluminium gear-block with self-lubricating bushes
- "Moplen" pistons equipped with vents and silicone gaskets
- Speed variator to increase the withdrawal speed

STAR LINE



STAR 5 - 5LT

SFT3005

SPECIFICATIONS

GEAR SPEED	: 1
DIMENSIONS	: 520 X 210 X 160MM
WEIGHT	: 7KG

NOTE

Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel



STAR 8 - 7LT

SFT3007

SPECIFICATIONS

GEAR SPEED	: 1
DIMENSIONS	: 635 X 210 X 160MM
WEIGHT	: 9KG

NOTE

Includes 1 X 10MM, 1 X 20MM, 1 X 30MM and 1 X 40MM funnel

MINCER FUNNELS - PLASTIC



NO. 5
MFP0510 - 10MM
MFP0520 - 20MM

NO. 8
MFP0810 - 10MM
MFP0820 - 20MM

NO. 10
MFP1010 - 10MM
MFP1020 - 20MM

NO. 22
MFP2212 - 12MM
MFP2220 - 20MM

NO. 32
MFP3212 - 12MM
MFP3220 - 20MM

SAUSAGE FILLER FUNNELS - S/STEEL



SFS0012 - 12MM
SFS0020 - 20MM

NOTE
For sausage fillers with a screw-on funnel holder

SAUSAGE FILLER FUNNELS - PLASTIC



SFP0010 - 10MM
SFP0020 - 20MM
SFP0030 - 30MM
SFP0035 - 40MM

NOTE
For sausage fillers with a screw-on funnel holder

NEW

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

IMPROVED



TDS1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.37kW
DIMENSIONS	: 540 X 475 X 240MM
MAX. BEEF THICKNESS	: 20MM
MAX. BEEF WIDTH	: 200MM
WEIGHT	: 27.2KG
PRODUCT OUTPUT	: 500KG/HR

PATTY FORMERS - HEAVY-DUTY



115MM - S/STEEL

PFH0001

SPECIFICATIONS

DIMENSIONS	: 115MM
WEIGHT	: 550G

140MM - S/STEEL

PFH0002

SPECIFICATIONS

DIMENSIONS	: 140MM
WEIGHT	: 677G

PATTY MACHINES - HAND OPERATED

FEATURES

- Heavy-duty cast aluminium base
- Detachable S/Steel bowls
- Dual action press and release the burger patty



HAND PRESSED - 100MM

PMB0100

SPECIFICATION

DIMENSIONS	: 200 X 270 X 290MM
WEIGHT	: 4.5KG

HAND PRESSED - 130MM

PMB0130

SPECIFICATIONS

DIMENSIONS	: 180 X 360 X 300MM
WEIGHT	: 7KG

BILTONG CUTTERS



HAND OPERATED - ALUMINIUM TABLE MOUNTED

BSH2002

SPECIFICATIONS

DIMENSIONS : 345 X 220 X 200MM
WEIGHT : 14KG





MANUAL - ALUMINIUM CAST

BCM0001

SPECIFICATIONS

DIMENSIONS : 300 X 125 X 120MM
WEIGHT : 14KG

BILTONG SLICER

FEATURES

- The cutting disc is dynamically balanced with the blade for vibration free operation
- Hinged door facilitating easy access for cleaning
- Hooks fitted for holding packet in position while slicing
- Machine designed to be bolted to a table or stand
- Die-cast aluminium body



ELECTRIC

BSB2001

SPECIFICATIONS

VOLTAGE : 230V
POWER : 0.75kW
SPEED : 1440RPM
WEIGHT : 14KG

OTHER ORDER CODES

REPLACEMENT BLADE
XBSV0002



POTATO PEELERS

FEATURES

- Stand and sludge trap supplied as standard
- Flat packed for easy delivery
- Peels 12KG of potatoes in 2 minutes
- Removable gritting system
- High grade S/Steel drum
- Rubber lid, to minimise vibration noise





NEW DOOR HANDLE MECHANISM AND DOOR SEAL WHICH ALLOWS FOR EASY DISPENSING OF ALL SIZES OF POTATOES



SPLASH GUARD FITTED ONTO MOTOR TO PREVENT WATER DAMAGE



12KG
PPA0012

12KG WITH TIMER
PPA1012

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.55kW
DIMENSIONS	: 775 X 900 X 1315MM
PRODUCT OUTPUT	: Up to 240KG/HR

CHIP CUTTERS

Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygienic collection of the raw chips in the bowl. The chipper is spring-loaded and therefore cannot be operated as a free-standing unit. It must be attached to the chipper bridge. Nuts and bolts supplied. Chipper can be permanently mounted.



BRIDGE 500MM INNER
CBA0001 - PERFECT FOR 510MM SINK

6 HOLE - 14MM
CHA1006

7 HOLE - 12MM
CHA1007

OTHER ORDER CODES

CHIPPER BLADE
XCHA1003 - 6 X 6
XCHA1001 - 7 X 7

CHIPPER SPARE BLOCK
XCHA1004 - 6 X 6
XCHA1005 - 7 X 7

FRENCH FRY CUTTER



CHIPPER
CHF0010 - 10MM

PUSH BLOCK
XCHH1006 - 6MM
XCHH1010 - 10MM
XCHH1012 - 12MM

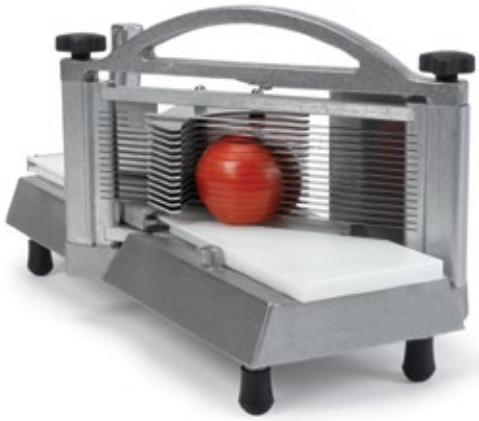
BLADE FRAME
XCHH3006 - 6MM
XCHH3010 - 10MM
XCHH3012 - 12MM

Use for American-style french fries: 6MM

TOMATO SLICER

FEATURES

- Cleanly slices even over-ripe tomatoes
- Consistent cut size for portion control
- Easily replaceable cartridge blade assembly
- Compact, portable and simple to use
- NSF Listed



TSN0001
4.8MM
510 X 240 X 240MM

OTHER ORDER CODES
BLADE ASSEMBLY
XTSN0001 - 3/16
4.76MM

VEGETABLE MILL



INDUSTRIAL S/STEEL
VMI0320
200MM

ANVIL

WRAPPING MACHINES - S/STEEL

FEATURES

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



2 YEAR



380MM
WMW1380

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.175kW
DIMENSIONS	: 463 X 670 X 158MM
WEIGHT	: 6KG
MAX ROLL SIZE	: 380MM

500MM
WMW1500

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.21kW
DIMENSIONS	: 583 X 670 X 158MM
WEIGHT	: 7KG
MAX ROLL SIZE	: 500MM

aVenia

HEAT SEALING MACHINES

FEATURES

- Great for storage, portion control and packaging
- Adjustable timer to allow for various packet thicknesses



200MM
HSM0200

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.26kW
HEATING TIME	: 0 - 1.5SEC
DIMENSIONS	: 320 X 80 X 215MM
WEIGHT	: 2.3KG

400MM
HSM0400

SPECIFICATIONS

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

300MM
HSM0300

SPECIFICATIONS

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

500MM
HSM0500

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.65kW
HEATING TIME	: 0.2 - 3SEC
DIMENSIONS	: 707 X 105 X 195MM
WEIGHT	: 5.5KG

VACUUM PACK MACHINE

The only system that allows you to vacuum pack all types of glass jars with metal lids. This makes it possible to convert waste into a resource, save a considerable amount of time and money, while reducing waste to a minimum.

FEATURES

- Made with ABS body and S/Steel lid
- Voltage and Frequency: 220 - 240V (motors for other voltages and frequencies available on request)
- Features four different operating modes: Automatic cycle - Manual cycle- Suction in jars cycle – Sealing cycle (for rolls)
- Double sealing bar (width: 3MM) with excellent heat resistance
- Simple and precise sealing settings
- Clean, streamlined design
- Built-in jar suction system







TAKAJE DELUXE - 330MM

VPT0033

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.2kW
DIMENSIONS	: 365 X 185 X 80MM
SEALING BAR	: 330MM
MAX DEPRESSION	: 800MBAR
PUMP SUCTION	: 16LT/MIN
WEIGHT	: 3.5KG

VACUUM PACK BAGS - EMBOSSED

VPB1525 - 15 X 25CM (50)
VPB2030 - 20 X 30CM (50)
VPB2535 - 25 X 35CM (50)

NOTE
Not suitable for liquid application
Can only be used with embossed channelled bags



VACUUM PACK MACHINES

The Orved Company was founded in Verona, Northern Italy, in 1984 and it is today considered to be the leading Italian company for vacuum pack machines.
The company is also involved in many technical projects which involve all sort of vacuum applications.
Orved also produces the consumable materials (vacuum pouches) which are needed when using a vacuum pack machine.

FEATURES

- Compact and ergonomic
- Complete with absolute vacuum sensor
- Ease of use and high versatility
- Vacuum both in-chamber and out-of-chamber
- Stain resistant
- 2 Vacuum levels
- 4 Sealing times
- Capacitive sensor



EVOX 25 - 250MM
VPM0025

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.3kW
DIMENSIONS	: 444 X 482 X 208MM
CHAMBER SIZE	: 290 X 300 X 109MM
VACUUM PUMP	: 4M³/HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 260MM
WEIGHT	: 22KG

OTHER ORDER CODES

STACKING BLOCK
XVPM7000



EVOX 30 - 300MM
VPM0030

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.53kW
DIMENSIONS	: 495 X 627 X 288MM
CHAMBER SIZE	: 366 X 355 X 183MM
VACUUM PUMP	: 8M³/HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35.5KG

OTHER ORDER CODES

STACKING BLOCK
XVPM7000



VACUUM PACK MACHINES

FEATURES

- 10 editable 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	: 8M³/HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35.3KG

OTHER ORDER CODES

STACKING BLOCK
XVPM7000



IDEA 40 - 410MM

VPM1040

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.9kW
DIMENSIONS	: 531 X 600 X 461MM
CHAMBER SIZE	: 440 X 448 X 190MM
VACUUM PUMP	: 16M³/HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 410MM
WEIGHT	: 60.9KG

OTHER ORDER CODES

STACKING BLOCK
XVPM7000



VACUUM PACK MACHINES

Our Avenia vacuum pack machines are the perfect commercial vac-pack machines for all applications in the food industry. They have a powerful oil lubricating vacuum pump which has a PLC control for vacuum and sealing time.
These vacuums are made of S/Steel from the body to the chamber and have very durable lid hinges.

FEATURES

- Ideal for prolonging the storage life of a range of food products
- Powerful oil lubricating vacuum pump
- S/Steel body and chamber construction
- PLC control of vacuum time and sealing time
- Robust lid hinges
- Easily replaced sealing heater bar



300MM
VPM3300

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.37kW
DIMENSIONS	: 370 X 480 X 450MM
CHAMBER SIZE	: 370 X 320 X 135MM
VACUUM PUMP	: 10M³/HR
SEALING BAR	: 300MM
WEIGHT	: 39KG

OTHER ORDER CODES
STACKING BLOCK
XVPM7000





400MM
VPM3400

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 475 X 555 X 485MM
CHAMBER SIZE	: 440 X 420 X 150MM
VACUUM PUMP	: 20M³/HR
SEALING BAR	: 400MM
WEIGHT	: 60KG

OTHER ORDER CODES
STACKING BLOCK
XVPM7000

SPIRAL DOUGH MIXERS

FEATURES

- Ideal for small bakeries and pizzerias
- Silent transmission system
- S/Steel protection grid for increased safety
- Units fitted with an electronic timer and 2 speed motor
- New improved belt and chain drive



20LT - SINGLE PHASE

DMA2020

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
SPEED	: 15/185RPM - SINGLE SPEED
DIMENSIONS	: 800 X 430 X 950MM
BOWL SIZE	: 360 X 210MM
WEIGHT	: 94KG

30LT

DMA2030

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE
POWER	: 1.6kW
SPEED	: 16/101RPM - DUAL SPEED
DIMENSIONS	: 880 X 470 X 1000MM
BOWL SIZE	: 380 X 260MM
WEIGHT	: 108KG

40LT

DMA2040

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE
POWER	: 2.7kW
SPEED	: 6/101RPM - DUAL SPEED
DIMENSIONS	: 940 X 520 X 1160MM
BOWL SIZE	: 450 X 270MM
WEIGHT	: 150KG



50LT

DMA2050

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE
POWER	: 2.7kW
SPEED	: 16/101RPM - DUAL SPEED
DIMENSIONS	: 1030 X 570 X 1160MM
BOWL SIZE	: 500 X 270MM
WEIGHT	: 162KG

PLANETARY MIXERS

FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- S/Steel safety guard
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Hardened steel alloy gears with 3 speed transmission



10LT - NO HUB
PMK5010

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.6kW
SPEED	: 148/244/480RPM
DIMENSIONS	: 470 X 450 X 600MM
WEIGHT	: 46KG

20LT - NO HUB
PMF5020

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
SPEED	: 197/317/462RPM
DIMENSIONS	: 540 X 490 X 780MM
WEIGHT	: 66.5KG

30LT - NO HUB
PMF5030

SPECIFICATIONS

VOLTAGE	: 230V - 2 PHASE
POWER	: 1.5kW
SPEED	: 197/317/462RPM
DIMENSIONS	: 550 X 480 X 890MM
WEIGHT	: 68KG



40LT - NO HUB
PMF5040

SPECIFICATIONS

VOLTAGE	: 230V - 2 PHASE
POWER	: 2.1kW
SPEED	: 109/170/497RPM
DIMENSIONS	: 650 X 620 X 1120MM
WEIGHT	: 162KG

PLANETARY MIXERS



60LT - NO HUB
PMF5060

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE
POWER	: 2.3kW
PLANETARY SPEED	: 114/221/458RPM
DIMENSIONS	: 910 X 730 X 1460MM
WEIGHT	: 409KG





20LT - WITH HUB
PMF5120

SPECIFICATIONS

VOLTAGE	: 230V - 2 PHASE
POWER	: 1.1kW
PLANETARY SPEED	: 130/234/418RPM
DIMENSIONS	: 680 X 510 X 1060MM
WEIGHT	: 70KG

30LT - WITH HUB
PMF5130

SPECIFICATIONS

VOLTAGE	: 230V - 2 PHASE
POWER	: 1.5kW
PLANETARY SPEED	: 130/234/418RPM
DIMENSIONS	: 640 X 500 X 1030MM
WEIGHT	: 71KG

KitchenAid
FOR THE WAY IT'S MADE.

NEW

PLANETARY MIXER

FEATURES

- 6.6LT brushed S/Steel bowl with J-handle
- 11 distinct speeds from low speed folding to high speed whipping including a new fold speed, half speed of stir
- High heat cut-off
- Full metal body construction, all-metal gears and thermal protector
- Metal 11-wire whip; subtle silver coated flat beater and unique designed spiral dough hook replicating hand-kneading
- Secure fit pouring shield with improved design



6.6LT - BOWL-LIFT

PMK0066

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.375kW
DIMENSIONS	: 419 X 287 X 371MM
WEIGHT	: 16.02KG

NOTE

Includes 1 X 6.6LT bowl, 1 X removable pouring chute, 1 X elliptic 11 wire whisk, 1 X power knead spiral dough hook and 1 X flat beater





Hamilton Beach COMMERCIAL

PLANETARY MIXER

FEATURES

- Tilt-back head
- All-metal gears
- Die-cast aluminium body
- Variable 7 speed dial and pulse
- BPA-free plastic bowl guard

2 YEAR WARRANTY



8LT

PMH0008

SPECIFICATIONS

VOLTAGE	: 240V
POWER	: 1.5kW
DIMENSIONS	: 350 X 430 X 400MM
WEIGHT	: 16.2KG

NOTE

Includes 1 X mixer beater, 1 X mixer wire whisk, 1 X mixer dough hook, 1 X mixer bowl and 1 X BPA-Free plastic bowl guard

ANKOR

DOUGH ROLLER

Convenient, reliable and simple operation. In only a few seconds it will create flat dough up to 400MM wide and 1 to 5MM thick for pizza or any other use. Now with safety guard.

IMPROVED



DRM1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.37kW
DIMENSIONS	: 530 X 450 X 800MM
WEIGHT	: 44KG

NOTE

For use with room temperature dough only

Cleaning & Washing

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

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5 Reasons Why

DIHR

- 2-Year warranty
- International brand established in 1985
- Italian designed and manufactured to the highest international standards
- Approved for 7 international patents and 9 quality marks
- The global leader in dishwashing solutions

Global

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

CAMBRO

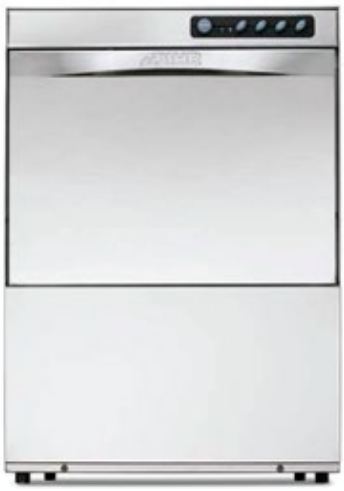
- Trusted for generations
- High durability
- Innovative technology
- Inspire food safety & sustainability
- Inspire efficiency and profitability

UNDER COUNTER GLASS WASHER

FEATURES

- Ideal for coffee shops and canteens
- Double skin door, 120 seconds wash cycle, 30 racks/HR
- Can fit above or below counter, full auto process
- Clean cups, sauces and glasses on demand
- Consumes less than 2.0LT of water per cycle
- Gravity drain - recommended drain height - floor level

2 YEAR WARRANTY



30 RACKS PER HOUR

G35

GWD1000

SPECIFICATIONS

VOLTAGE	: 220V
POWER	: 2.1kW
DIMENSIONS	: 400 X 470 X 585MM
BASKET SIZE	: 350 X 350MM
MAX GLASS HEIGHT	: 195MM
WEIGHT	: 33KG

NOTE

Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

OTHER ORDER CODES

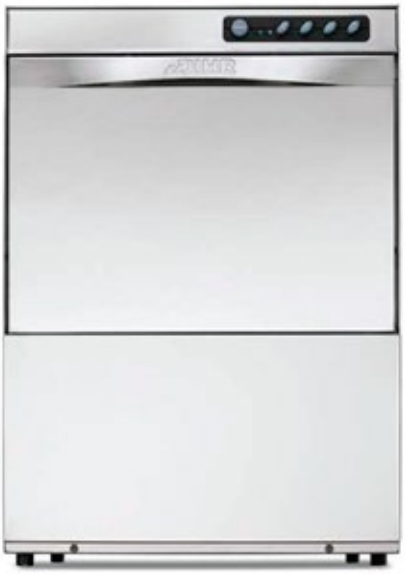
MESH RACK 350 X 350MM
GWD1035

DISHWASHER

FEATURES

- Ideal for small restaurants and bars
- 120 seconds wash cycle, double skin door, 30 racks/HR
- Fully automatic process
- Durable, heavy-duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Built-in rinse aid pump
- Optional drain pump kit available on request

2 YEAR WARRANTY



30 RACKS PER HOUR

GS40

DWD0400

SPECIFICATIONS

VOLTAGE	: 220V
POWER	: 3.05kW
DIMENSIONS	: 450 X 530 X 700MM
BASKET SIZE	: 400 X 400MM
MAX HEIGHT	: 290MM PLATE/GLASS
WEIGHT	: 43KG

NOTE

Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

OTHER ORDER CODES

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

DISHWASHER - UNDER COUNTER

FEATURES

- Ideal for medium sized restaurants and busy bars
- 120 seconds wash cycle. Double skin door, 30 racks/HR
- Fully automatic process, durable, heavy-duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Anti drip panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request



30 RACKS PER HOUR

GS50 - SINGLE PHASE

DWD0500

SPECIFICATIONS

VOLTAGE	: 220V
POWER	: 3.45kW
DIMENSIONS	: 590 X 600 X 850MM
BASKET SIZE	: 500 X 500MM
MAX HEIGHT	: 325MM PLATE/GLASS
WEIGHT	: 65KG

NOTE

Includes 1 X plate rack, 1 X glass rack, 1 X cutlery holder

Refer to page 167 - 171 for comprehensive range of racks

DISHWASHER - HOOD TYPE

FEATURES

- Extra large wash tank reduces detergent cost
- Gravity drain recommended drain height 100MM from the ground
- Minimum water pressure required 2 bar
- Max plate height: 410MM
- Deep-formed tank
- Independent wash/rinse arms
- Built-in rinse-aid pumps
- Double tank filters & pump filter



60 RACKS PER HOUR

HT11

DWD0011

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE (N+E)
POWER	: 13.12kW
WASH POWER	: 1.1kW
DIMENSIONS	: 720 X 735 X 1400/1890MM
BASKET SIZE	: 500 X 500MM
WASH TANK	: 35LT
WEIGHT	: 116KG

NOTE

Includes 2 X plate racks, 1 X glass rack, 1 X cutlery holder
To be installed by a qualified technician

Refer to page 167 - 171 for comprehensive range of racks

OTHER ORDER CODES

WATER SOFTENER
DWD0002

DRAIN PUMP KIT
DWD0003

SOAP DISPENSER
DWD0004

HOOD TYPE DISHWASHER COMPLETE SETUP

DIHR WASHING CYCLE

DIHR 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



DISHWASHER - TUNNEL

SMALL SIZE, GREAT PERFORMANCE! The RX101E compact dishwasher has been designed to satisfy the demand of commercial kitchens. These machines combine compact dimensions with high performance.

FEATURES

- Self-cleaning vertical wash pumps, protected from electrical overloads
- Traction system with built-in clutch preventing derailment
- AISI 304 S/Steel boilers fully insulated to reduce thermal losses
- Electronic soft touch panel with IP65 security level, manufactured to be user friendly and easy to be cleaned
- S/Steel washing and rinsing arms. These are removable without using any tool, for easier cleaning operation or to help the change of working direction on the RX101E
- S/Steel scrap trays on every tank, easily removable without detaching washing arms
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system
- Auto timer in order to switch off the rack conveyor motor after a prolonged period of inactivity
- Economizers to allow operation only when the rack is detected on that specific area, avoiding any waste of water and energy



RX101E

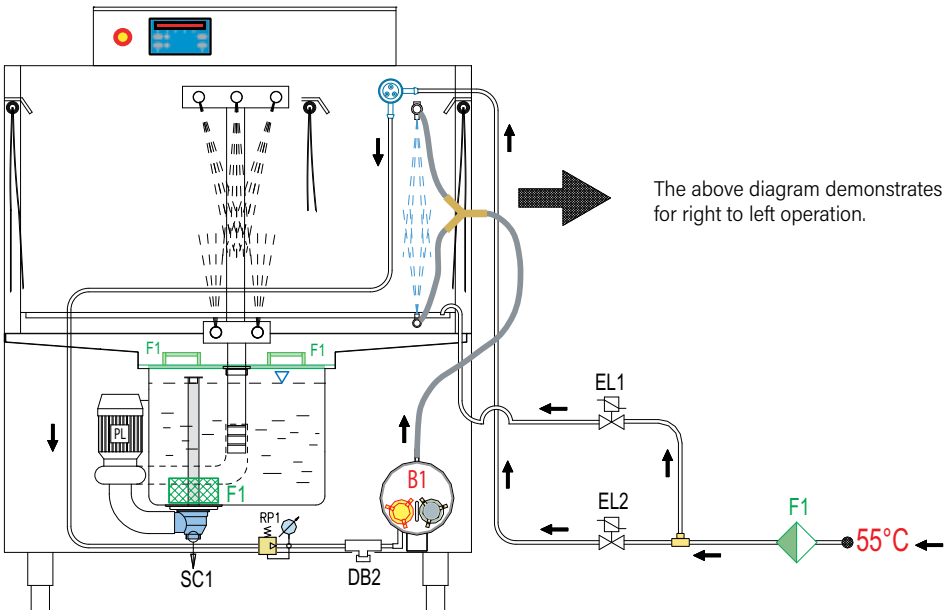
DWT0161 L TO R
DWT0261 R TO L

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE (N+E)
POWER	: 22.33kW
DIMENSIONS	: 1080 X 715 X 1565/1900MM
WEIGHT	: 207KG

NOTE
To be installed by a qualified technician
Refer to page 167 - 171 for comprehensive range of racks.

OTHER ORDER CODES
DWD2261 DRYER L TO R
DWD2161 DRYER R TO L



The above diagram demonstrates left to right operation - can be setup for right to left operation.

DISHWASHERS - UNDER COUNTER

FEATURES

- AISI 304 S/Steel dishwasher, double skin door, sloped tank with screwed basket rails
- Wash and rinse arms group in polypropylene
- With electromechanical buttons



30 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

CS40
DWD5040

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.59kW
DIMENSIONS	: 450 X 530 X 700MM
BASKET SIZE	: 400 X 400MM
MAX HEIGHT	: 290MM PLATE/GLASS
WEIGHT	: 37KG

NOTE
Includes 1 X detergent & rinse-aid dispenser, 1 X drain pump, 1 X thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder

OTHER ORDER CODES
PLATE RACK 400 X 400MM
DWD2040
GLASS RACK 400 X 400MM
DWD3040



30 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

CS50
DWD5050

SPECIFICATIONS

VOLTAGE	: 220V
POWER	: 3.2kW
DIMENSIONS	: 590 X 600 X 850MM
BASKET SIZE	: 500 X 500MM
MAX HEIGHT	: 320MM PLATE/GLASS
WEIGHT	: 56.5KG

NOTE
Includes 1 X detergent & rinse-aid dispenser, 1 X drain pump, 1 X thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder
Refer to page 167 - 171 for comprehensive range of racks



DISHWASHER - HOOD TYPE

FEATURES

- AISI 304 S/Steel dishwasher, double skin door, sloped tank with screwed basket rails
- Wash and rinse arms group in polypropylene
- With electromechanical buttons



40 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

HT10
DWD5100

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE (N+E)
POWER	: 6.55kW
WASH PUMP	: 400W
DIMENSIONS	: 720 X 735 X 1445/1880MM
BASKET SIZE	: 500 X 500MM
WASH TANK	: 29LT
WEIGHT	: 100KG

NOTE

Includes 1 X detergent & rinse-aid dispenser, 1 X drain pump, 1 X thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder
To be installed by a qualified technician
Refer to page 167 - 171 for comprehensive range of racks

OVERHEAD PRE-RINSE SPRAYS

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



NEW

WATER SAVER

INCLUDES MIXER TAPS
PRS0001

WATER SAVER
PRS0003



INCLUDES SPOUT
PRS0002

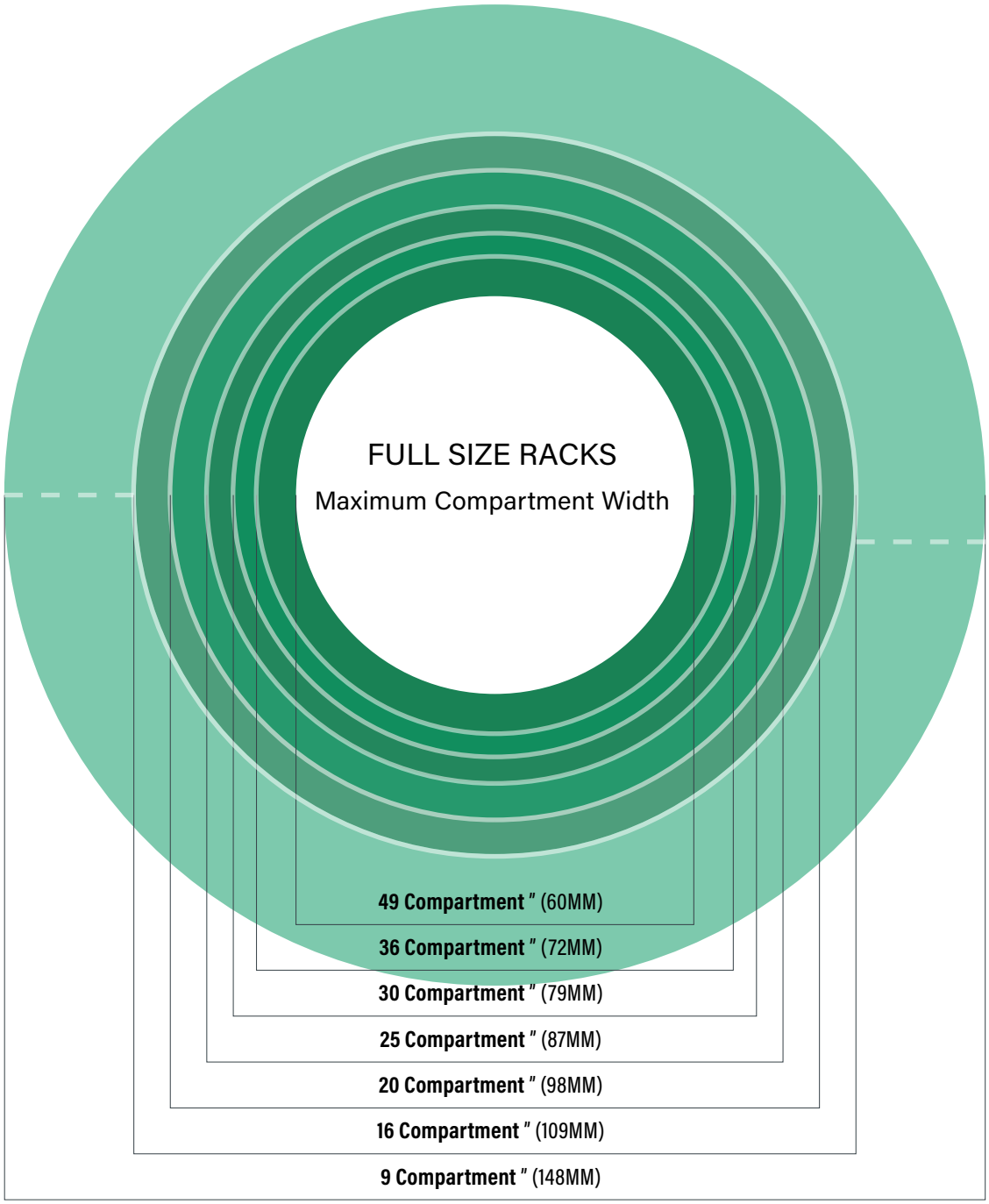
HOSE REEL

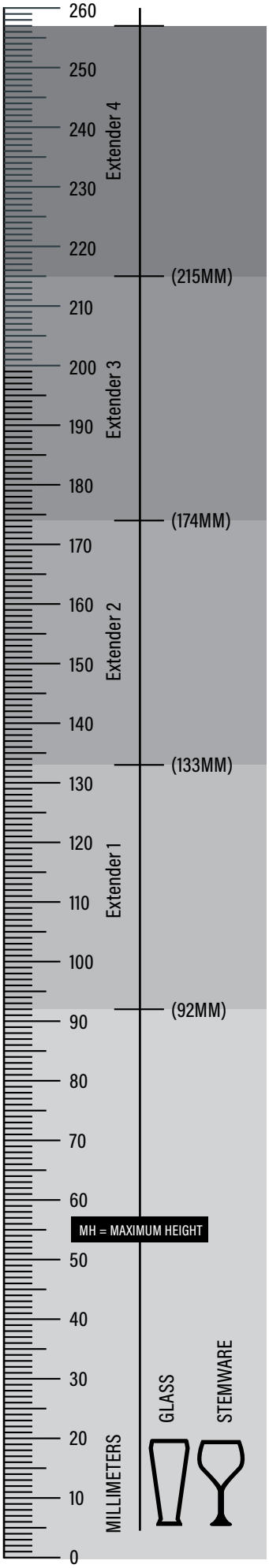


S/STEEL
HRS0010
10M

CAMBRO

GLASS SIZING REFERENCE GUIDE





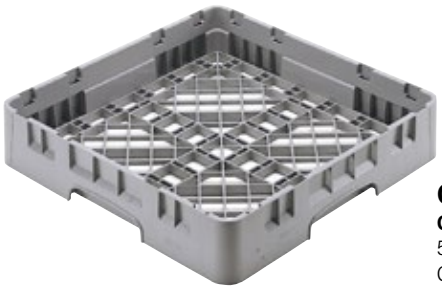
Place glass or stemware upside down over circle chart. Look down on the glass. Whatever circle the largest diameter of the glass fits within will determine the number of compartments.

Use the vertical guide marks at right to determine item height and appropriate rack number.

FLATWARE BOWL RACK

FEATURES

- Flatware/bowl rack
- Ideal for bulk or irregular shaped items



OPEN BASE
OBR0100
500 X 500 X 100MM
GREY



OPEN EXTENDER
OEG0050
500 X 500 X 50MM
GREY

FLATWARE CUTLERY RACK

FEATURES

- Flatware/combination
- Mesh design base specifically for cutlery



FLATWARE
FWR0100
500 X 500 X 100MM
GREY



OPEN EXTENDER
OEG0050
500 X 500 X 50MM
GREY

ALL PURPOSE PLATE RACK

FEATURES

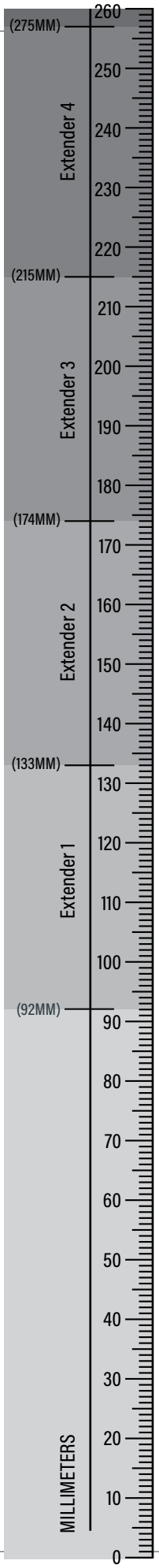
- All purpose rack
- Moulded-in support stands to hold plates and trays



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



OPEN EXTENDER
OEG0050
500 X 500 X 50MM
GREY



GLASS RACKS

9 COMPARTMENT

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



CGG0143
500 X 500 X 143MM
GREY



HEIGHT EXTENDER
CEG0050
500 X 500 X 50MM
GREY

16 COMPARTMENT

FEATURES
- 16 Compartment glass rack
- Maximum diameter = 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

25 COMPARTMENT

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



GLASS RACK
CGG0145
500 X 500 X 143MM
GREY



HEIGHT EXTENDER
CEG0052
500 X 500 X 50MM
GREY

30 COMPARTMENT

FEATURES
- 30 Compartment glass rack
- Maximum diameter = 79MM
- Includes first extender



GLASS RACK
CGG0146
500 X 500 X 143MM
GREY



HEIGHT EXTENDER
CEG0053
500 X 500 X 50MM
GREY

36 COMPARTMENT

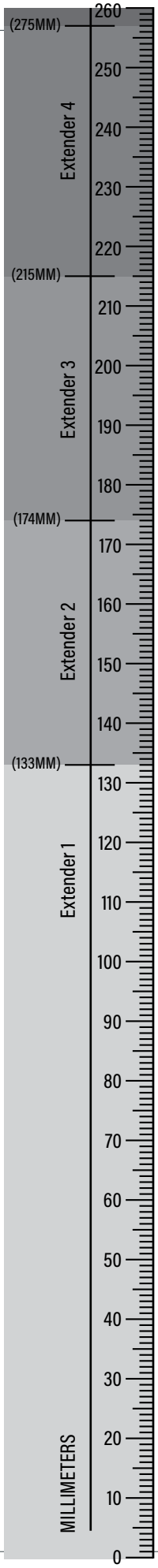
FEATURES
- 36 Compartment glass rack
- Maximum diameter = 72MM
- Includes first extender



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

PEDAL BINS - PLASTIC

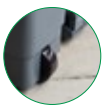
NEW



BIN WITH LID - 68LT
IBP9168
IBP9268
IBP9368
IBP9468


STEP-ON MECHANISM


68 LITRE CAPACITY


REAR WHEELS



REFUSE BIN



ROUND WITH FLAT LID
IBP1001
120LT - 560 X 820MM



MOBILE DOLLY FOR IBP1001
IBP1004

REFUSE BIN



BLACK WITH LID
IBP1085
85LT - 450 X 630MM



MOBILE DOLLY METAL
IBP0001

CUTLERY SAVER

FEATURES
- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight
- Unique, patented design
- 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)

goinggreen



BUCKETS AND WRINGERS

FEATURES

- Provides great visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment



SINGLE PLASTIC FRAME

PBW0001 - 1 X 36LT

OTHER ORDER CODES
BUCKET AND WRINGER 36LT
PBW0003
PBW0004
PBW0005



DOUBLE 2 X 25LT

PBW2002 - METAL FRAME
PBW0002 - PLASTIC FRAME

BUCKETS AND WRINGERS - PLASTIC





FEATURES

- 30LT capacity
- One year warranty for all parts under normal operational use

SINGLE

NPB0001

NOTE

Also available on request in these colours:



FEATURES

- Dual compartment mopping unit
- 18LT front clean water container
- 12LT dirty water section to the rear
- Split container capacity allows larger areas to be cleaned before emptying and refilling is required
- One year warranty for all parts under normal operational use

DOUBLE

NPB0002

NOTE

Also available on request in these colours:

GEERPRES

BUCKET AND WRINGER



GALVANISED MILD STEEL

GPB0001

OTHER ORDER CODES

BUCKET
GPB0002

WRINGER
GPB0003

NOTE

Bucket and handles also available on request in this colour:

GLASS SCRAPER



HAND HELD
GSH0300
300MM

GLASS WASHER





MANUAL 3-HEAD
GWH2003
200MM

WET FLOOR SIGNS

FEATURES

- Provides 360º visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment

NEW



A-CONE
WFS0003
675MM



A-FRAME
WFS0001



MOP HANDLES AND HEADS



MOP HOLDER ALUMINIUM HANDLE
MHA0400
1400MM



MOP HOLDER PVC/WOOD HANDLE - 1550MM
MHW0500
MHW0501
MHW0502
MHW0503
MHW0504





MOP HEAD
MHW1500
500G



MOP HEAD BLUE LINE
MHA1400
400G

BROOMS AND FLOOR SQUEEGEES



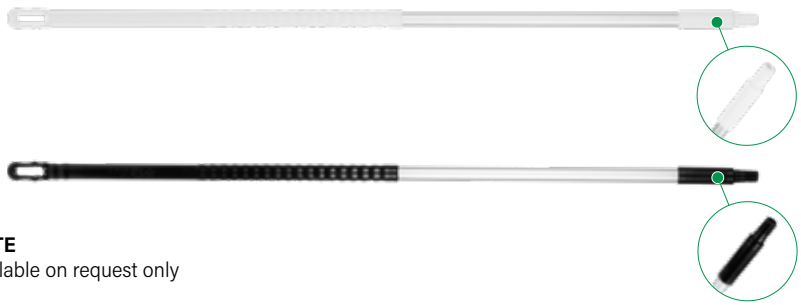
LOBBY BROOM AND DUST PAN WITH COVER
LDP0003
870 X 280 X 280MM



LONG HANDLE BROOM
LHB0610
610MM



STRAIGHT FLOOR SQUEEGEE
SFS0540
600MM



WHITE HANDLE
MTW1300
1300 X 240MM

BLACK HANDLE
MTB1300
1300 X 240MM

NOTE
Available on request only



DOUBLE BLADE WHITE
SSQ1500
500MM



SINGLE MOULDED BLADE BLACK
SSQ0500
500MM

NOTE
Available on request only



HEAD SOFT BRISTLE - WHITE
BHW0450
450MM



HEAD HARD BRISTLE - BLACK
BHB0300
300MM

NOTE
Available on request only

SCRUB BRUSHES



SOFT BRISTLE WHITE
SSW0175
175MM



HARD BRISTLE BLACK
SSB0175
175MM

NAIL BRUSH SOFT BRISTLE - WHITE
NBS0110
110MM

NOTE
Available on request only

SCRUB BRUSHES

SOFT BRISTLE - WHITE



SHORT HANDLE
SHS0210
210MM



LONG HANDLE
LHS1355
355MM



SLIMLINE
SSS0300
300MM

NOTE
Available on request only

HARD BRISTLE - BLACK



SHORT HANDLE
SHS1210
210MM



LONG HANDLE
LHS0355
355MM



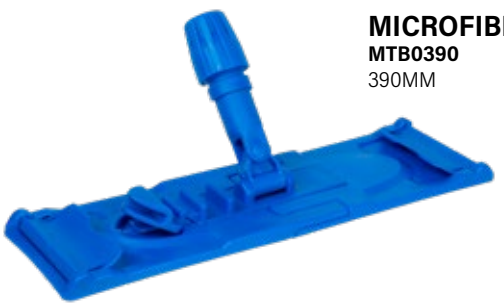
SLIMLINE
SSH0300
300MM

MICROFIBRE MOP HEAD AND HANDLE

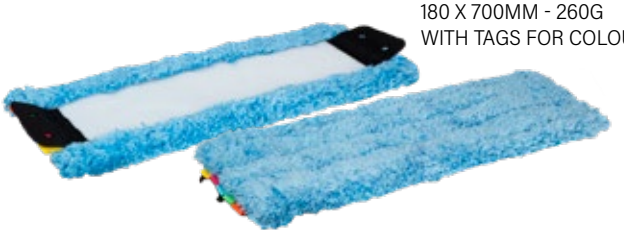


MOULDED TOP AND BOTTOM PLUG HANDLE - BLACK
MPH1300
1300 X 24MM

NOTE
Available on request only



MICROFIBRE MOP HEAD
MTB0390
390MM

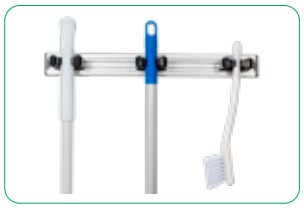


MICROFIBRE MOP PAD - BLUE
MFM0700
180 X 700MM - 260G
WITH TAGS FOR COLOUR CODING

WALL MOUNTED HOLDER SYSTEM



WALL RAIL WITH 3 BRACKETS
WRS0500
500MM



aVenia

INSECT EXTERMINATORS LED

FEATURES

- High-quality UV-A LED for best attraction
- Electronic transformer to ensure effective kill rate
- ABS fireproof material for safety
- Full open design
- Removable collection tray for easy cleaning
- Coverage 300M²



MEDIUM
IEA1003

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 470 X 100 X 263MM

ULTRA VIOLET



SMALL
IEA1001

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 395 X 95 X 300MM
LAMPS	: 2 X 0.1kW



MEDIUM
IEA1002

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 645 X 95 X 390MM
LAMPS	: 2 X 0.2kW

Storage & Handling

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

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5 Reasons Why

Infiniti

- Durable 18/10 S/Steel for long term use
- Long established brand with the latest innovations
- Highest quality and sophisticated design
- Provider of professional equipment for hotels and the catering industry
- Ensuring availability of replacement are our priority

Global

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

CAMBRO

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

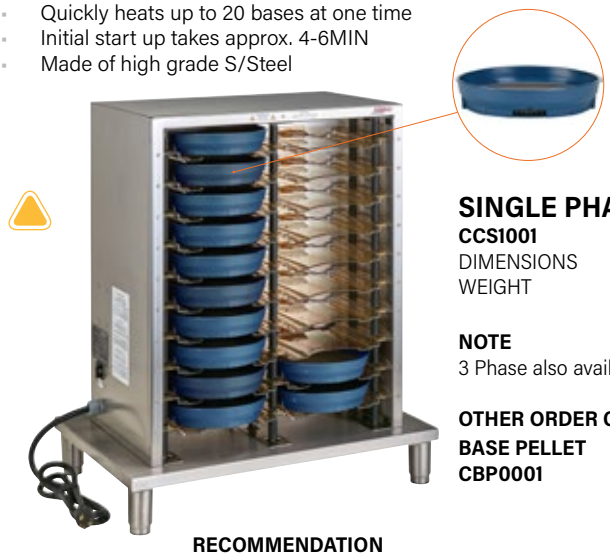
HEALTHCARE

CAMDUCTION CHARGING STATION

Cambro introduces the newest generation of conduction heating systems. The camduction is the most innovative system for today's demanding foodservice traylines and room service operations

FEATURES

- Quickly heats up to 20 bases at one time
- Initial start up takes approx. 4-6MIN
- Made of high grade S/Steel
- Independent functionality of each charging slot reduces the risk of service interruption
- Camduction innovative hot meal delivery system is fast and efficient
- Perfect for any facility with a hot tray line system





SINGLE PHASE 220V

CCS1001

DIMENSIONS : 762 X 479 X 879MM
WEIGHT : 49.2KG

NOTE

3 Phase also available - CCS1003

OTHER ORDER CODES

BASE PELLET
CBP0001

RECOMMENDATION

For optimal performance, it is strongly recommended to use drying racks for both your bases and lids. It is essential that the bases are fully dry before placing them into the Camduction charger.

MOBILE DRYING RACKS



FOR CAMDUCTION BASES

MDR0001
128 - BASE CAPACITY



FOR INSULATED DOME COVERS

MDR0002
100 - DOME CAPACITY

HEALTHCARE

DOME COVER

FEATURES

- Insulated dome cover and base assist with temperature retention
- Not for use in a microwave
- Suited for 230MM plate

1 YEAR WARRANTY

NAVY BLUE



INSULATED LOW PROFILE
IPC0260
260MM DIAMETER - 699MM HEIGHT

INSULATED BASE
IBB0261
245MM DIAMETER - 40MM HEIGHT

CAMDUCTION BASE PELLET

FEATURES

- Plastic rims remain cool and safe to touch or handle once the base is heated
- Bases heat from centre of the plate
- Dishwasher safe - must be allowed to dry completely before using again
- Suited for 230MM plate

2 YEAR WARRANTY



FOR SINGLE PHASE CAMDUCTION SYSTEM NAVY BLUE
CBP0001
243.1MM

NOTE
3 phase also available - CBP0003

MEAL DELIVERY CARTS

FEATURES

- Transport meal trays from the kitchen to patients, nursing home residents or correctional facility inmates
- Enhance satisfaction with high-quality, room service style meals served quietly and efficiently
- Tough, one-piece, double-wall polyethylene carts are easy to clean
- Non-electric and requires no assembly
- Features light-weight non-insulated ABS doors

SLATE BLUE

IMPROVED



20 TRAY
MDC0970
965 X 1400 X 1124MM

NOTE
Takes 20 X FST5150 Camtrays



30 TRAY
MDC0750
1525 X 745 X 1616MM

NOTE
Takes 30 X FST5150 Camtrays

HEALTHCARE

HEATED MEAL DELIVERY CARTS

FEATURES

- The standard for all your banquet and catering needs, these units are the right choice for cost effective, energy efficient heated cabinets
- High-quality, thick foam insulation retains hot temperatures for up to 4 hours unplugged and reduces unnecessary electrical usage
- Patented vent cap design enables operators to maintain natural food moisture and quality by eliminating excess pressure and steam
- Lightweight yet durable
- Tough polyethylene exterior remains cool to the touch, reducing the risk of employee injury

UPC ELECTRIC HEATED FRONT LOADERS SLATE BLUE



800 SERIES

UEL0001

VOLTAGE : 220V
DIMENSIONS : 520.7 X 689.1 X 1371.6MM
WEIGHT : 39.68KG





1600 SERIES

UEL0002

VOLTAGE : 220V
DIMENSIONS : 730.3 X 847.9 X 1374.9MM
WEIGHT : 67.59KG



NOTE

For capacity guide refer to page 193

CAMBRO

NEW

HEALTHCARE

DINNERWARE - POLYCARBONATE

Our new Camwear range of polycarbonate dinnerware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss dinnerware. This tableware range is superior in design, function and value. It is both affordable and practical whilst meeting the consumers requirements.

FEATURES

- Resists stains, scratches and odours
- Dishwasher safe
- Extreme durability

WHITE



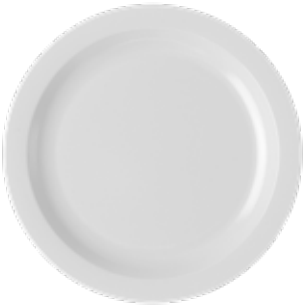
3 DIVISION DINNER PLATE
PDP1002-C
22.9CM



ROUND SOUP/ SALAD BOWL
PSB1450-C
22.9CM



NARROW RIM SIDE PLATE
PSP1205-C
16.5CM



NARROW RIM DINNER PLATE
PDP1230-C
22.9CM



CEREAL BOWL
PCB1370
370ML



MUG
PCM1300-C
288ML

PLATE COVER



CLEAR
PCP2000-C
26.2CM DIAMETER



HEALTHCARE

DINNERWARE - POLYCARBONATE

FEATURES

- Resists stains, scratches and odours
- Dishwasher safe
- Extreme durability

BEIGE



3 DIVISION DINNER PLATE
PDP0002-C
22.9CM



ROUND SOUP/ SALAD BOWL
PSB0450-C
22.9CM



NARROW RIM SIDE PLATE
PSP0205-C
16.5CM



NARROW RIM DINNER PLATE
PDP0230-C
22.9CM



CEREAL BOWL
PCB0370
370ML



MUG
PCM0300-C
288ML

CLEAR



JUG - WITHOUT LID
PTP0750-C
1LT - CLEAR

LID FOR JUG
PLJ0340



TUMBLER
GTA0001-C
296ML



JUICE
PJG0150
150ML

HEALTHCARE

TRAYS - FIBERGLASS - SMOOTH
ANTIQUE PARCHMENT - CAMTRAYS

FEATURES
- Durable and all purpose
- Lightweight, long-lasting fiberglass with reinforced edges
- Resistant to chips, cracks, stains, and odours



FST0350
270 X 350MM
FST0530
320 X 530MM - FULL
FST5150
380 X 515MM

NOTE
FST5150 fits cambro meal delivery carts



CAMBRO

NEW

SERVICE CART
KD CART

BLACK

FEATURES

- These carts are robust and designed for both front and back-of-house transport needs
- Each cart is equipped with two ergonomic handles that feature Camguard antimicrobial
- The three polypropylene shelves are durable, stain-resistant, 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

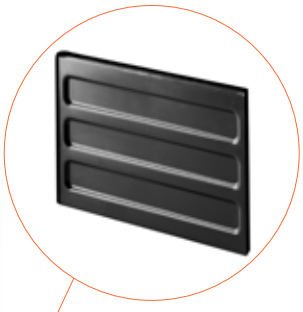


TRASH CONTAINER
TCB0001



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

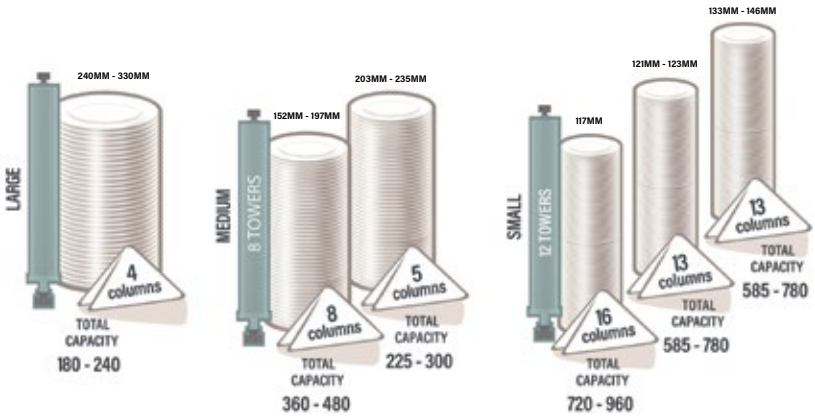


COMPACT - 4 TOWER

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



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



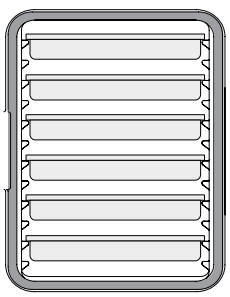
800 SERIES
UFL0621
520 X 690 X 1370MM



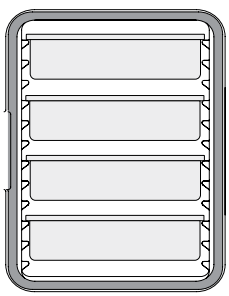
1600 SERIES
UFL0622
720 X 820 X 1350MM

CAPACITY GUIDE

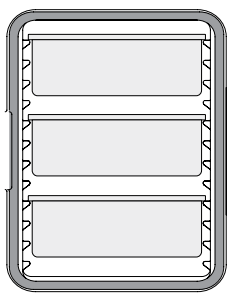
UFL0620 (X1)=
UFL0621 (X2)=
UFL0622 (X4)=



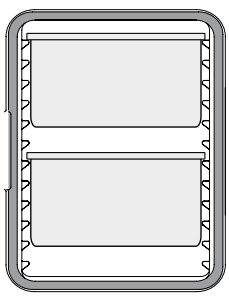
6 X 2½" (65MM)



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

INSERTS



FULL - 8.5LT
HHF0001
65MM
AMBER



HALF LONG - 3LT
HHF0002
65MM
AMBER



HALF - 8.9LT
HHF0003
150MM
AMBER

NEW



FULL - 8.5LT
HHF1001
65MM
BLACK

NEW



HALF - 3.9LT
HHF1005
65MM
BLACK



HALF - 3.9LT
HHF0005
65MM
AMBER





LIDS - INSERTS AMBER



FULL
HHL0001



HALF LONG
HHL0002



HALF
HHL0004



THIRD
HHL0003

GN FOOD PANS - HIGH HEAT

THIRD INSERTS - FOR PHU UNITS - AMBER



DOUBLE HANDLE - 2.4LT
HHP1003
65MM



DOUBLE HANDLE - 3.6LT
HHP1002
100MM



SINGLE HANDLE - 2.4LT
HHP1005
65MM



SINGLE HANDLE - 3.6LT
HHP1001
100MM

DRAIN SHELVES - PERFORATED



FULL
HDS0001



HALF LONG
HDS0002



HALF
HDS0003



THIRD
HDS0004





INSERTS - POLYCARBONATE - CAMWEAR

FEATURES

- Standard gastronorm and bain marie sizes
- Polycarbonate food pans can withstand tough use and resist food acids and oils
- Not suitable for use with steam or heat
- Optional solid or notched lids and drain shelves
- Dishwasher safe
- Clear pans are ideal for storage and transportation



FULL - 19.5LT
INF4150-C
150MM
CLEAR



FULL - 25.6LT
INF4200-C
200MM
CLEAR



FULL - 13LT
INF4100-C
100MM
CLEAR



FULL - 13LT
INF5100-C
100MM
BLACK



FULL - 8.5LT
INF4065-C
65MM
CLEAR



FULL - 8.5LT
INF5065-C
65MM
BLACK



HALF - 8.9LT
INH4150-C
150MM
CLEAR



HALF - 11.7LT
INH5150-C
200MM
CLEAR



HALF - 5.9LT
INH4100-C
100MM
CLEAR



HALF - 5.9LT
INH5100-C
100MM
BLACK



HALF - 3.9LT
INH4065-C
65MM
CLEAR



HALF - 3.9LT
INH5065-C
65MM
BLACK

LIDS - INSERTS

NEW



HALF
INH4005



FULL
INF4005

NOTE
Not for direct heat
Compatible with INH4065-C, INH4100-C and INH5150-C
For reference see page 197

INSERTS - POLYCARBONATE - CAMWEAR



THIRD - 2.4LT
INT4150-C
65MM
CLEAR



THIRD - 3.6LT
INT5100-C
100MM
CLEAR



THIRD - 3.6LT
INT5101-C
100MM
BLACK



THIRD - 5.3LT
INT5063-C
150MM
CLEAR



SIXTH - 1.5LT
INS5100-C
100MM
CLEAR



SIXTH - 1.5LT
INS5150-C
100MM
BLACK



SIXTH - 2.2LT
INS4150-C
150MM
CLEAR



SIXTH - 2.2LT
INS4100-C
150MM
BLACK



NINTH - 1LT
INN5100-C
100MM
CLEAR



NINTH - 1.4LT
INN9150-C
150MM
CLEAR

COLDFEST FREEZER PAN AND LID CAMWEAR

FEATURES

- Keep food chilled without the use of messy ice
- ABS material with non-toxic refrigerant gel cores
- Conforms to gastronorm exterior dimensions to fit standard food bars or make tables
- Stackable



SIXTH
CFP0150
150MM
BLACK





CLEAR FLAT LID
PCL0135
POLYCARBONATE

LIDS - INSERTS - POLYCARBONATE CLEAR



FULL
INF4001-C



HALF
INH4001-C



THIRD
INT4001-C



SIXTH
INS4001-C



NINTH
INN9009-C



LIDS - HINGED FLIP - POLYCARBONATE

FEATURES

- Flip up lid to easily access contents. Food can be held without getting dried out, increasing yields. Reduces points of cross contamination

CLEAR



HALF
PCH1353



THIRD
PCH1350



SIXTH
PCH1351



NINTH
PCH1352

LIDS - INSERTS - POLYCARBONATE - NOTCHED
CLEAR

CAMWEAR



FULL
INF4002-C



HALF
INH4002-C



THIRD
INT4002-C



SIXTH
INS4002-C



NINTH
INH4006-C



DRAIN SHELVES - POLYCARBONATE - PERFORATED
CLEAR



FULL
INF4003-C



HALF
INH4003-C



THIRD
INT4103-C



SIXTH
INS4106-C



NINTH
INN9001-C



INSERTS - POLYPROPYLENE

FEATURES

- An economical choice for storing food
- Translucent polypropylene material provides content visibility
- Meets gastronorm GN food pan specifications EN-631-1
- Non-stick smooth interior surface promotes easy cleaning

CLEAR



FULL - 8.5LT
SCF1065-C
65MM

FULL - 13LT
SCF1100-C
100MM



FULL - 19.5LT
SCF1150-C
150MM



HALF - 3.9LT
SCH1065-C
65MM

HALF - 5.9LT
SCH1100-C
100MM

HALF - 8.9LT
SCH1150-C
150MM

THIRD - 3.6LT
SCT0100-C
100MM

THIRD - 5.3LT
INT3150-C
150MM

SIXTH - 1.5LT
INS6100-C
100MM

SIXTH - 2.2LT
INS6150-C
150MM



SIXTH - 1LT
INS6065-C
65MM





LIDS - INSERTS - SNAP ON

FEATURES

- Snap on seal lids are designed to fit both polycarbonate and polypropylene Cambro pans

CLEAR



FULL
INF4004-C



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



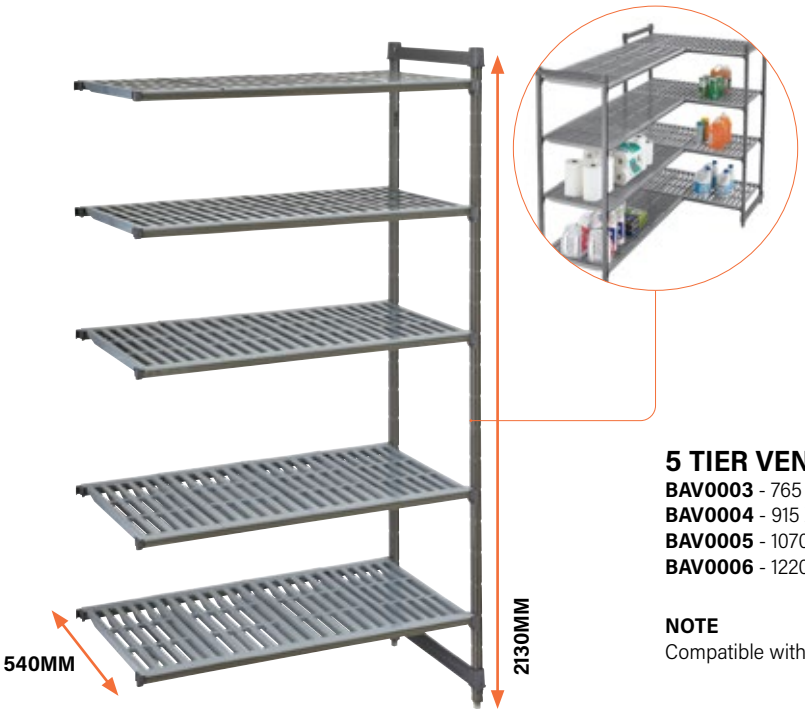
LIFETIME WARRANTY
ON CORROSION AND RUST



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

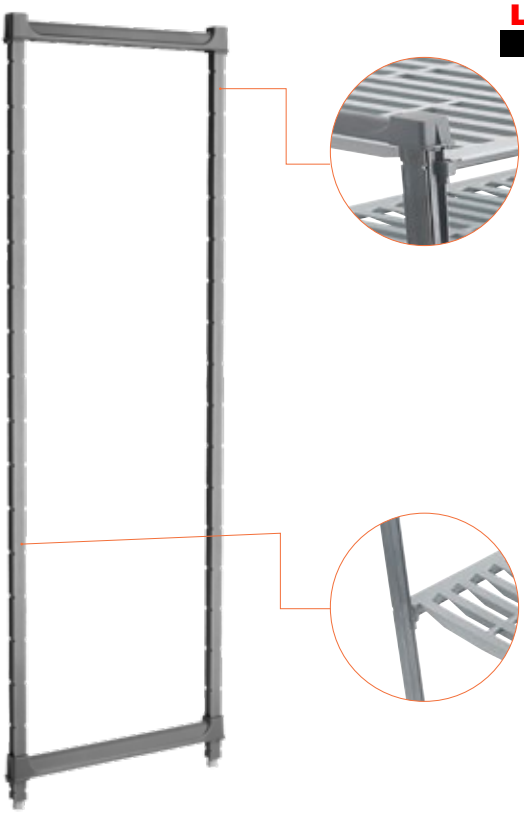
BAV0003 - 765 X 540 X 2130MM
BAV0004 - 915 X 540 X 2130MM
BAV0005 - 1070 X 540 X 2130MM
BAV0006 - 1220 X 540 X 2130MM

NOTE
Compatible with 2130 Basics starter units

NEW

SHELVING - POST KITS - BASICS

LIFETIME WARRANTY
ON CORROSION AND RUST



BSP0460
460 X 1830MM

BSP0540
540 X 2130MM

BSP0610
610 X 1830MM

NOTE
Compatible with all Basics add-on corner units
For reference see page 205 to 206



STORAGE RACKS - UNIVERSAL



STARTER
BSV0534
540MM



ADD-ON
BAC0534
540MM



Individual storage section



Transform stacked pans, and gaps of wasted space, into easy-access, vertical product storage



304 S/Steel hex head bolts moulded in 1/4" pan stops, on the front and back of each rail



Create convenient "drawer" storage for frequently-accessed products/ ingredients

SHELVING

CORNER CONNECTORS BASICS



LEFT AND RIGHT CORNER CONNECTOR CLIPS
XBO4024
ONE SET = ONE TIER



DUNNAGE RACKS

FEATURES

- Made from 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



TALL
KPC0002

18 PANS

NEW



BAKING SHEET CART
BSC0018







MOBILE TRAY TROLLEY - S/STEEL





LOCKABLE CASTORS



15 SHELVES



FLATPACKED



ACCOMODATES FULL GASTRONORM AND 600 X 400MM PANS

FEATURES

- S/Steel body
- Easy to clean and operate
- Accommodates GN1/1 pans and 600 X 400MM baking trays
- Easy to assemble
- 4 Castors (2 lockable)
- Safe and practical

15 SHELVES

MTT0015

SPECIFICATIONS

DIMENSIONS	: 457 X 600 X 1810MM
TRAY SIZE	: 400 X 600MM OR GN1/1
WEIGHT	: 29.5KG



MOBILE WORKING TABLE - S/STEEL



FEATURES

- S/Steel tubular frame
- 7-Tier S/Steel GN1/1 trolley
- Dismantled for easy transportation - easy to assemble
- Lockable castors

7 SHELVES

WTT0007

SPECIFICATIONS

385 X 550 X 900MM

TEA TROLLEYS

S/STEEL

FEATURES

- 2, 3 or 5 shelf S/Steel trays
- Dismantled for easy transportation - easy to assemble
- Suitable for carrying multi pots with plinth and drip trays
- Supplied with spanner
- Fitted with brakes on 2 castors



2 SHELF
TTS0002
910 X 850 X 540MM

3 SHELF
TTS0003
910 X 850 X 540MM

5 SHELF
TTS0005
1540 X 850 X 540MM

PLASTIC

FEATURES

- Durable plastic
- Light weight
- Easy glide, silent running
- Approx. 30KG load capacity per shelf
- Includes 2 X bins



3 SHELF
TTP0001
1030 X 510 X 960MM

S/STEEL

FEATURES

- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High-quality S/Steel makes them ideal for most catering requirements
- Hygienic - easy to clean and sterilize
- TTS1002 & TTS1003 - 100MM easy glide, silent running, heavy-duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels



HEAVY-DUTY
2 SHELF - 20KG
TTS1002
930 X 905 X 560MM



HEAVY-DUTY
3 SHELF - 25KG
TTS1003
930 X 905 X 560MM

DISH CLEARING TROLLEY



S/STEEL WITH
4 TOTE BOXES
DCT1002
870 X 545 X 930MM

DTH0001
OPTIONAL EXTRA

NOTE
Excludes accessories

PLATFORM PUSH TROLLEY



FEATURES

- S/Steel tubular handle and design
- Platform bearing weight: 300KG
- 4" Castors

COLLAPSIBLE
PPT1000
900 X 600 X 900MM

CROCKERY RACKS
FLOOR STANDING - MOBILE



FEATURES

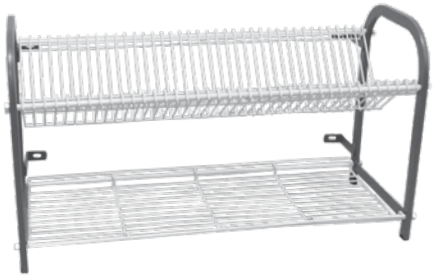
- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size - 280MM

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

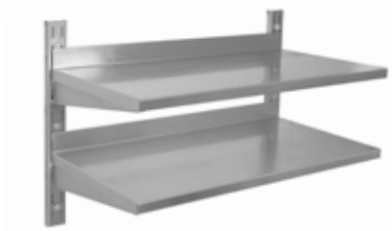
FEATURES

- 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



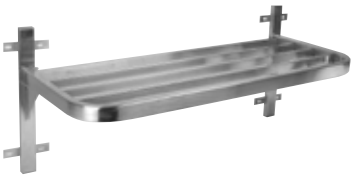
DOUBLE

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



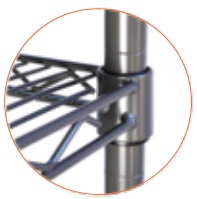
CHROME PLATED

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

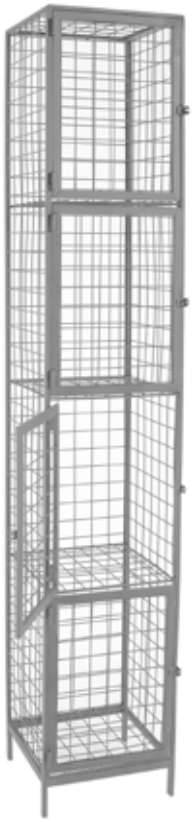
ZINC/EPOXY SHELF WITH CLIPS
SUZ1905 - 905MM
SUZ2200 - 1200MM
SUZ2510 - 1510MM



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

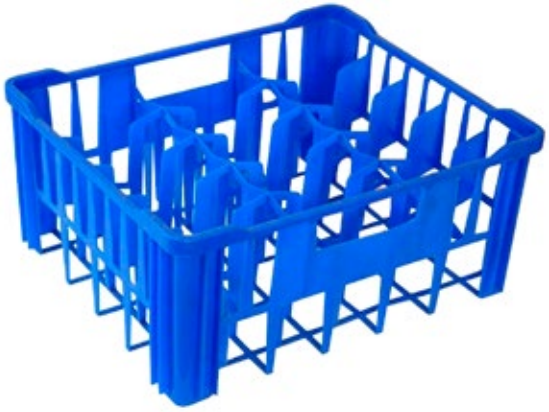
FISH CRATE - LARGE
FCL0001
Internal dimensions - 638 X 386 X 227MM



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



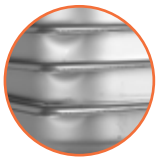
FEATURES
- 600D Polyester material outer
- Laminated foil with Aerothene inner
- Plastic cord piping
- Polyprop 25MM binding tape
- Polyprop 38MM webbing tape
- Zip chain size 10 polyester plastic
- Zip slider size 10 metal
- Polyester cotton thread

6 PIZZA BOX
FDB0006
375 X 320 X 325MM

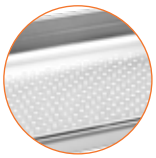
INSERTS - S/STEEL
HEAVY-DUTY

FEATURES

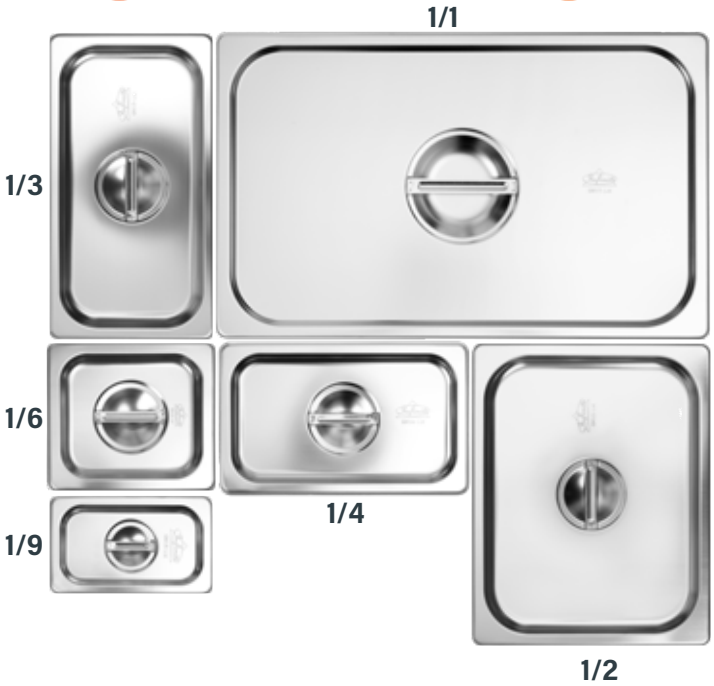
- Heavy-duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



PERFORMATED



GN1/1 - 530 X 325MM
INF2020 - 20MM
INF2055 - 55MM
INF2065 - 65MM
INF2100 - 100MM
INF2150 - 150MM

PERFORATED
INF3055 - 55MM
INF3065 - 65MM
INF3100 - 100MM

LID
INF2001

GN1/4 - 265 X 162MM
INQ2065 - 65MM
INQ2100 - 100MM
INQ2150 - 150MM

LID
INQ2001

GN1/9 - 176 X 108MM
INN2100
100MM

LID
INN2001

GN1/2 - 325 X 265MM
INH2065 - 65MM
INH2100 - 100MM
INH2150 - 150MM

LID
INH2001

GN1/3 - 325 X 176MM
INT2065 - 65MM
INT2100 - 100MM
INT2150 - 150MM

LID
INT2001

GN1/6 - 176 X 162MM
INS2065 - 65MM
INS2100 - 100MM
INS2150 - 150MM

LID
INS2001

Global

WITH HANDLES



HALF
INH3100
100MM

HALF LID
INH0010

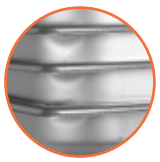
FULL
INF1001
100MM

FULL LID
INF0010

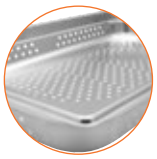


INSERTS - S/STEEL
VALUE

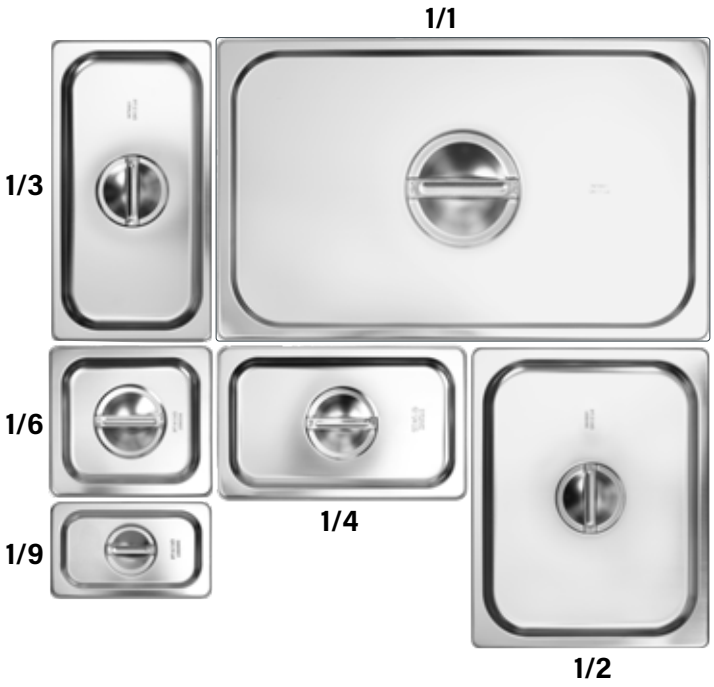
FEATURES
- American style
- Rounded edges Anti-Jam system



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



PERFORATED



GN1/1 - 530 X 325MM
INF9020 - 20MM
INF9055 - 55MM
INF9065 - 65MM
INF9100 - 100MM
INF9150 - 150MM

PERFORATED
INF9165 - 65MM

LID
INF9001

GN1/4 - 265 X 162MM
INQ9065 - 65MM
INQ9100 - 100MM
INQ9150 - 150MM

LID
INQ9001

GN1/9 - 176 X 108MM
INN9100
100MM

LID
INN9001

GN1/2 - 325 X 265MM
INH9065 - 65MM
INH9100 - 100MM
INH9150 - 150MM

PERFORATED
INH2165 - 65MM

LID
INH9001

GN1/3 - 325 X 176MM
INT9065 - 65MM
INT9100 - 100MM
INT9150 - 150MM

THIRD LID
INT9001

GN1/6 - 176 X 162MM
INS9065 - 65MM
INS9100 - 100MM
INS9150 - 150MM

LID
INS9001

DRAIN SHELVES S/STEEL

FEATURES
- Made of 201 S/Steel and 0.8MM thickness
- Improved product safety through reduced handling
- Liquids drain directly into the food pan below for easy disposal
- Ideal for prepped produce, storing seafood on ice and defrosting meats
- Elevates food above pan bottom: For draining or maintaining foods that should not sit in liquids or juices



DSS0002
HALF
DSS0001
FULL



Utilities & Smalls

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.
From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti cookware and Grunter knives.

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5 Reasons Why

SOLA The Netherlands

- Dutch excellence since 1922
- Durable, polished 18/10 S/Steel
- Suitable for casual and formal dining
- Trusted worldwide for quality solutions
- Designs for any occasion

TIGERHOTEL®

- High-quality buffetware since 1996
- Designed, engineered and manufactured to the highest standards
- Parts are repairable and replaceable
- Highest quality S/Steel material & exceeds all rigid quality standards
- Extensive references with prestigious clients

Global S.A.

- 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

CAMBRO

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

CATERACE

- Trusted quality and value
- A wide variety of options
- Products that offer confidence to any establishment
- Functional products with modern designs
- Continuous expansion to meet changing needs

18/10

SERVING UTENSILS



SAUCE LADLE
SH-11OASE202
180MM



SERVING SPOON
SH-11OASE205
220MM



SALAD SPOON
SH-11OASE512
220MM



CHEESE KNIFE
SH-11OASE506
220MM



SERVING FORK
SH-11OASE206
230MM



SALAD FORK
SH-11OASE513
220MM



CAKE LIFTER
SH-11OASE516
236MM



SOUP LADLE
SH-11OASE201
290MM



CHAFING DISH SPOON
SH-11OASE502
380MM



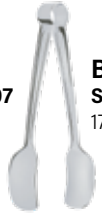
CHAFING SLOTTED SPOON
SH-11OASE503
380MM



SUGAR TONG
SH-11OASE514
105MM



ICE TONG
SH-11OASE507
170MM



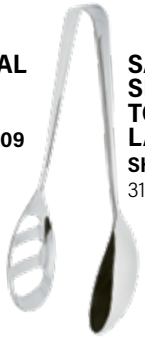
BREAD TONG
SH-11OASE501
175MM



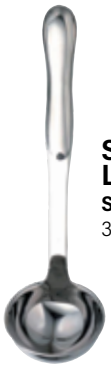
PASTRY TONG
SH-11OASE510
180MM



UNIVERSAL TONG LARGE
SH-11OASE509
225MM



SALAD SERVING TONG LARGE
SH-11OASE505
310MM



SOUP LADLE
SLS0029
305MM



SERVING SPOON
SSS0320
345MM



PERFORATED SERVING SPOON
PSS0320
345MM



PASTA LADLE
PLS0029
350MM



MEAT FORK
MFS0031
355MM

18/10

SERVING UTENSILS



SHELLY TONG
STS0001
250MM



SPRING TONG
STS0023
245MM



TRADITIONAL SERVING SPOON
JS-T109
225MM (12)



TRADITIONAL SERVING FORK
JS-T114
235MM (12)

CATERACE



CARVING FORK
BUF2008
280MM



CARVING KNIFE
BUF1008
320MM



SERVING TONG
BUF0009
SCISSOR TYPE



SERVING TONG
BUF1009



SPOUT LADLE
BUF0004 - 30ML
BUF0005 - 59ML



NOTCHED SPOON
BUF0002
300MM



SLOTTED SPOON
BUF0003
300MM



SOLID SPOON
BUF0001
300MM



PASTRY SERVER
BUF0007
280MM



CAKE SERVER
CSW0140
140MM



RICE SPOON
RSC0001
240MM



SERVING UTENSILS - POLYCARBONATE

FEATURES

- Made with acetal plastic for unbelievable strength and flexibility
- Dishwasher safe



SCALLOP TONG
STB0150
150MM



SCALLOP TONG
STB0230 - 230MM
STB0350 - 305MM



SOLID SPOON
PSS0028
280MM



SOLID SPOON
PSS0033
330MM (12)



SLOTTED TURNER
HHT0330
335MM

HIGH HEAT



CATERACE

FEATURES

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



SERVING SPOON PERFORATED
SSP3330
330MM



BUFFET SPOON SOLID
BSS3300
250MM



LADLE SOLID
LDS3001
30ML

BASTING SPOONS



PERFORATED PVC HANDLE
BSP1330
330MM

SOLID PVC HANDLE
BSS1330
330MM



PERFORATED
BSP0330 - 330MM
BSP0400 - 400MM



SOLID
BSS0330 - 330MM
BSS0400 - 400MM

COOKING UTENSILS



POT FORK
PFS0400
400MM



GRILL FORK LIFTER
GFL0500
500MM



PASTA FORK
PFS0300
300MM

TONGS - ASSORTED



PASTRY
TGP1200
240MM



PASTRY
PTS0235
235MM



SPAGHETTI
TGS1200
200MM



ICE
ITS0175
175MM



SALAD CLIPPER
TGS0200
200MM



BIRD CLAW
TGB0200
200MM



POM
TGP0200
200MM



CATERING
TGC0210
210MM

TONGS - HEAVY-DUTY

FEATURES

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



GRILL/BRAAI
TGG0420
420MM



FISH TURNER
TGF0420
420MM



HAMBURGER TURNER
TGH0420
420MM

TONGS - ASSORTED



GRILL/BRAAI
TGG0200
200MM



GRILL/BRAAI
TGG0400
400MM
CHROME PLATED



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

TONGS - UTILITY - COLOURED

FEATURES

- Available in assorted colours, which is ideal for eliminating the cross contamination of foods
- Can also be used in conjunction with our coloured knives and cutting boards
- In line with HACCP requirements



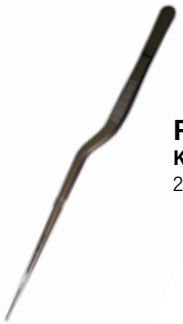


TCU2300 - 300MM
TCU1300 - 300MM
TCU0300 - 300MM
TCU5300 - 300MM
TCU4300 - 300MM
TCU3300 - 300MM

KITCHEN TWEEZERS - S/STEEL



KTS0001
250MM



PRECISION TIP
KTS0002
260MM

NEW



triangle
SOLINGEN · GERMANY

FISH
KTS0003
250MM



DEEP FRYER BASKETS



SQUARE
CBS0250
250 X 100 X 130MM



SQUARE
CBS1250
250 X 200 X 130MM



SQUARE
CBS0280
280 X 170 X 130MM



SQUARE
CBS2280
280 X 179 X 130MM



SQUARE
CBS0400
400 X 300 X 150MM



DEEP FRYER
FFB3200
165 X 335 X 155MM



SPARE BASKET
FFB2250
200 X 235 X 120MM
S/STEEL



MCCAIN
FFB2260
250 X 200 X 120MM



HEAVY-DUTY
CBS1280
280 X 170 X 130MM



ROUND
CBR0127 - 127 X 102MM
CBR0165 - 165 X 102MM
CBR0203 - 203 X 102MM
CBR0254 - 254 X 102MM
CBR0305 - 305 X 102MM
CBR1305 - 305 X 152MM



PASTA BASKET

FEATURES

- Ideal to prepare portions of pasta and vegetables



ROUND
PBR1160
160 X 200MM
S/STEEL

CHIP BAGGING SCOOP



CBS0001
190 X 200MM

SKIMMERS



SQUARE - REINFORCED
SKS0170
170 X 170 X 510MM



SQUARE
SKS0150
150 X 120 X 460MM



SQUARE
SKS0178
178 X 152 X 580MM



ROUND
SKR0152 - 152 X 490MM
SKR0178 - 178 X 500MM
SKR0203 - 203 X 530MM
SKR0254 - 254 X 600MM



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

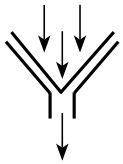


OIL FILTER BAGS AND STAND

FEATURES

- Prolong the life of your oil by filtering twice a day, and at the end of every shift add 10% new oil
- This is enough to rejuvenate the oi
- This method realises high annual savings in oil costs



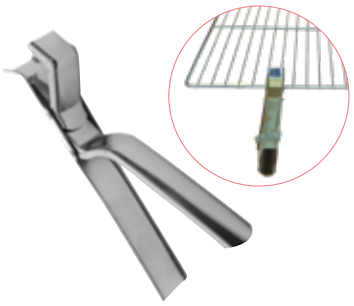


STAND CONICAL
OFS0001 - 470MM

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

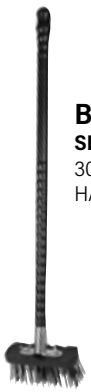


STRAIGHT DRAIN VALVE
ABK0002
900MM



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

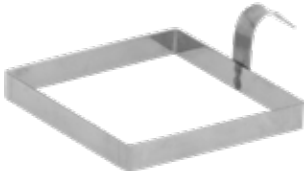
EGG RINGS



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

CATERACE

CAN OPENER - HAND HELD



HEAVY-DUTY
COZ0001



POTATO MASHER



PMS0600
125 X 140 X 635MM

POTATO RICER



PRI0001
100 X 100 X 100MM
INDUSTRIAL

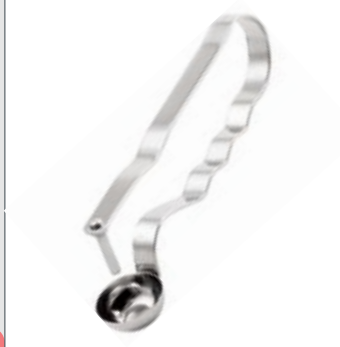
GARLIC PRESS



HEAVY-DUTY
GPA0001



OLIVE AND CHERRY PITTER



OCP0001
S/STEEL



SERVICE



BILL SPIKE
BSS0180
180MM - S/STEEL



SERVICE BELL
SBS2001
STEEL



NOTE HOLDER ZAPPA
NHZ0450 - 450MM
NHZ1000 - 1000MM

CONDIMENT HOLDERS



CONDIMENT STAND
CSS0004
OIL/VINEGAR/SALT/PEPPER

REPLACEMENT CONDIMENT
CSS1004
SALT/PEPPER (12)



OIL AND VINEGAR BOTTLE SINGLE
OVB0001
300ML



OIL AND VINEGAR BOTTLE SET
OVB0002
2 X 200ML

CONDIMENT SERVER



FEATURES

- Save money with three accurate portion control settings
- Easy fingertip control assures dispensing of pre-measured amounts, therefore eliminating waste
- Adjustable collar for accurate portion control
- Pumps directly from No. 10 tin

COMPLETE JAR AND PUMP
CPS0003

OTHER ORDER CODES
PUMP ONLY S/STEEL
CPS0001
JAR ONLY - 2LT
CPS0002

TOAST RACK



6 SLICES
TRS0006

SPECIFICATIONS

SIZE	: 140 X 75 X 125MM
WEIGHT	: 142G

TABLE NUMBER STANDS



PLASTIC
TNS0010 - 1 - 10
TNS0020 - 11 - 20
TNS0030 - 21 - 30



S/STEEL
TNS0100 - 100MM
TNS0200 - 200MM
TNS0300 - 300MM

RESERVED TABLE SIGNS



PLASTIC
RTS0002
WHITE



PLASTIC
RTS0003
CLEAR



S/STEEL
RTS0001

SQUEEZE BOTTLES - PLASTIC



PDR1250 - 250ML (6)
PDR1500 - 500ML (6)
PDY1250 - 250ML (6)
PDY1500 - 500ML (6)
PDC1250 - 250ML (6)
PDC1500 - 500ML (6)
PDC1000 - 1LT (6)



FEATURES
- Proper food rotation - Sauce fills from the top, dispenses from the bottom
- Swift - Increased speed of service
- Industry gold standard - Premium squeeze bottle for busy restaurants
- Ease of use - Easy to fill and clean

FIFO
FSB0001
475ML

SHAKERS



SALT S/STEEL
SSS0001



SALT ALUMINIUM
SSA0001



SALT - LONG S/STEEL
SSS1001



CAMBRO

CHEESE POLYCARBONATE
PCS0135
300ML - CLEAR



SUGAR DISPENSER GLASS
SDG0001
300ML



CONE HOLDER

FEATURES

- Use as a merchandiser
- Can hold up to 24 cones per tube





GELATI - 6 TUBE

CHG0006

220 X 910MM

ICE-CREAM SCOOPS

FEATURES

- Great for portion control

NOTE

Scoop size indicate the size based on the number of scoops needed to fill 3.8LT. Bigger Number = Smaller Scoop



DISHER

ICD0012 - NO. 12 (95ML)
ICD0014 - NO. 14 (90ML)
ICD0016 - NO. 16 (80ML)
ICD0020 - NO. 20 (55ML)
ICD0024 - NO. 24 (50ML)



SCOOP

ICS0016 - NO. 16 (80ML)
ICS0020 - NO. 20 (55ML)

pavoni ITALIA

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

CATERACE

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



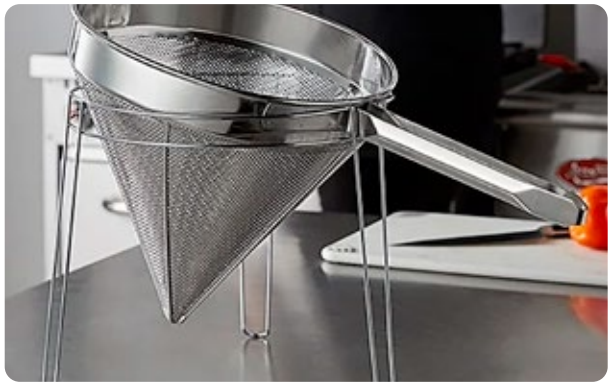
CHINA CAP
STC1205 - 205MM
STC1300 - 300MM

NOTE
Ideal for vegetables



REINFORCED
STM1260 - 260MM
STM1300 - 300MM
STM1350 - 350MM

NOTE
All purpose heavy-duty strainers



pujadas



SINGLE MESH
STM0260 - 260MM

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

NOTE
All purpose strainers



CHINOIS
STC0240
240MM

NOTE
Ideal for sauces

COLANDERS

CATERACE

pujadas



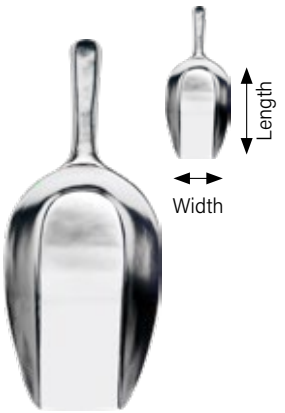
S/STEEL
CLS0260 - 260MM
CLS0280 - 280MM
CLS0340 - 340MM
CLS0380 - 380MM



ALUMINIUM HEAVY-DUTY
CLA0400 - 400MM

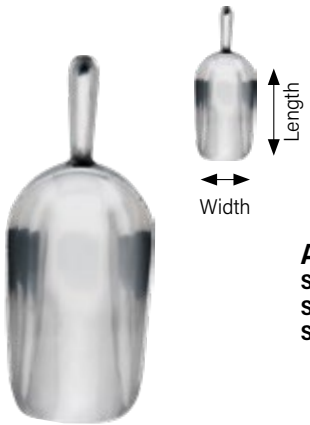
S/STEEL HEAVY-DUTY
CLS1400 - 400MM

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

NEW

FEATURES
- Can safely be used for temperatures of up to 300˚C



LEATHER - RED
OML1400
400MM PAIR

FEATURES
- Can safely be used for temperatures of up to 176˚C



SILICONE COATED SILVER
OMT0330
330MM PAIR

pavoni ITALIA

FEATURES
- Can safely be used for temperatures of up to 280˚C
- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand



SILICONE
OMS0001
320MM EACH

CASSEROLE POT

FEATURES
- Wide bottoms are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts
- Two loop handles for easier pouring and movement



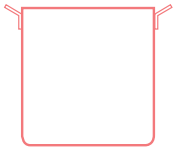
LOW CASSEROLE POT

FEATURES
- Wide heating surface allows the cooking of meats and vegetables
- Ideal for long slow cooking
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



STOCK POT

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



FRYING PAN

FEATURES
- Curved side walls for easy stirring food out of the pan
- Ideal for frying, scrambling, sauteing or searing
- Sloped sides prevent steam from forming in the pan



SAUTE PAN

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



SAUCE PAN

FEATURES
- Hybrid sauce pan and frying pan
- Saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



pujadas
A VOLLRATH COMPANY

S/STEEL COOKWARE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee on selected ranges.

FEATURES

- 18/10 S/Steel up to 2MM thick, satin finished
- Anatomical heat resistant and S/Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermo-diffusive sandwich base: S/Steel/aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.

5 YEAR WARRANTY



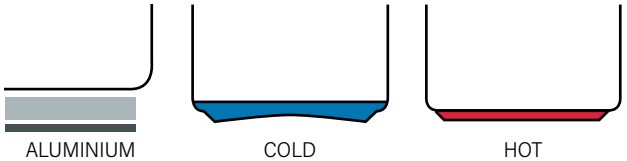
Radius specially designed for easy and fast cleaning

Wide handles ultra heat resistant

Inside and outside satin polishing

Triple thermo-diffusive sandwich base (S/Steel-Alu-S/Steel)





18/10

POTS
INOX-PRO

FEATURES

- Triple thermo-diffusive sandwich base



5 YEAR WARRANTY



CASSEROLE

PSC0006 - 6LT - 240 X 140MM
PSC0010 - 10LT - 280 X 180MM
PSC0012 - 12LT - 300 X 180MM
PSC0016 - 16LT - 320 X 190MM
PSC0020 - 20LT - 350 X 210MM
PSC0030 - 30LT - 400 X 250MM
PSC0060 - 60LT - 500 X 310MM

INDUC GAS VITRO ELECTR OVEN

5 YEAR WARRANTY



STOCK

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

INDUC GAS VITRO ELECTR OVEN

5 YEAR WARRANTY



LOW CASSEROLE

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

INDUC GAS VITRO ELECTR OVEN

5 YEAR WARRANTY



LOW CASSEROLE

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

INDUC GAS VITRO ELECTR

18/10

PANS

FEATURES

- Equipped with two easy pouring spouts - PSS2016
- S/Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Triple thermo-diffusive sandwich base
- Made of 18/10 S/Steel

5 YEAR WARRANTY



SAUCE WITH SIDE SPOUTS

PSS2016
1.5LT

INDUC GAS VITRO ELECTR

5 YEAR WARRANTY



SAUTE

PSS0027 - 2.7LT - 240 X 60MM
PSS0037 - 3.7LT - 280 X 60MM
PSS0047 - 4.7LT - 320 X 60MM
PSS0067 - 6.7LT - 350 X 70MM

INDUC GAS VITRO ELECTR

5 YEAR WARRANTY



SAUCE

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

INDUC GAS VITRO ELECTR



WOKS

5 YEAR WARRANTY



ROUND FLAT BOTTOM

WRF1036
360MM

INDUC GAS VITRO ELECTR

5 YEAR WARRANTY



ROUND BOTTOM

WRS1036
360MM

INDUC GAS VITRO ELECTR

PANS - INDUCTION INOX-PRO

PFOA FREE

FEATURES

- Frying pans made of 18/10 S/Steel
- The special Impact welding system of the sandwich bottom (S/Steel-Alu) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The Excalibur non-stick coating is applied on this range

5 YEAR WARRANTY



FRY EXCALIBUR

PSF6024
240MM

5 YEAR WARRANTY



FRY

PSF6018
180MM

INDUC GAS VITRO ELECTR

PANS

WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is waterborne - many conventional non-sticks use contaminating solvents
- It cures at a lower temperature, using less energy and saving money



FUSION

FRYING
CERAMIC COATED - S/STEEL

PCF1024 - 240MM
PCF1028 - 280MM
PCF1032 - 320MM

INDUC GAS VITRO ELECTR

NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

New "Black Series" range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.

FEATURES

- Very resistant to distortion
- High-quality
- Durable non-stick coating
- Recommended for ovens



FRYING
CAST ALUM INDUCTION

PCF0024 - 240MM
PCF0028 - 280MM
PCF0030 - 300MM

INDUC GAS VITRO ELECTR

FEATURES

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



GRILL
CAST ALUM INDUCTION

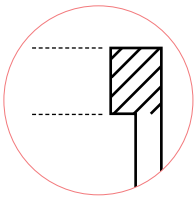
PCG0028
280 X 280MM

INDUC GAS VITRO ELECTR

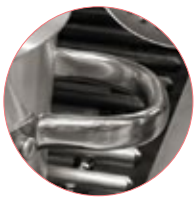


ALUMINIUM COOKWARE





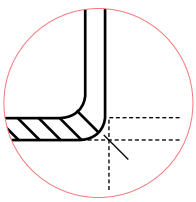
REINFORCED RIMS



ERGONOMIC HANDLES



EXTREMELY STRONG RIVETED HANDLES



REINFORCED BASE

5MM THICKNESS



USE AND CARE OF ALUMINIUM

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



POTS - ALUMINIUM

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

FEATURES

- 99.5% extra heavy pure aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit
- Extra heavy-duty base
- Can be used on an open flame
- S/Steel handles



CASSEROLE

PAC0008 - 8LT - 250 X 150MM
PAC0012 - 12LT - 300 X 180MM
PAC0020 - 20LT - 350 X 210MM
PAC0030 - 30LT - 400 X 250MM
PAC0060 - 60LT - 500 X 310MM
PAC0105 - 105LT - 600 X 370MM

GAS VITRO ELECTR



STOCK

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

GAS VITRO ELECTR

PANS - ALUMINIUM
ALU PRO EXPERT



FRY

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

INDUC GAS VITRO ELECTR OVEN

PANS - ALUMINIUM

ILAG NON STICK SWISS TECHNOLOGY PROFESSIONAL

FEATURES

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



FRY NON-STICK

PAF6020 - 200MM
PAF6028 - 280MM

GAS VITRO ELECTR



FRY NON-STICK

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

GAS VITRO ELECTR



Global (S.A.)

PANS - BLACK IRON



FRY - IRON

PBF1300 - 300MM
PBF1360 - 360MM
PBF1400 - 400MM
PBF1450 - 460MM



OMELETTE - IRON

PBO1180 - 180MM
PBO1240 - 240MM

PANS

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



FRYING/CREPE
PFC0280
280MM

GAS VITRO ELECTR



de BUYER
DEPUIS 1830

USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1MM and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



FRY - BLUE STEEL
PBF0300 - 300MM
PBF0360 - 360MM
PBF0400 - 400MM
PBF0450 - 450MM



OMELETTE BLUE STEEL
PBO0180 - 180MM
PBO0240 - 240MM



POTS - S/STEEL

FEATURES

- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable





CASSEROLE

PSC3019 - 2.4LT - 160 X 120MM
PSC3044 - 4.4LT - 200 X 140MM
PSC3006 - 6LT - 220 X 155MM
PSC3010 - 10LT - 280 X 155MM
PSC3012 - 12LT - 260 X 225MM
PSC3016 - 16LT - 280 X 250MM
PSC3020 - 20LT - 320 X 260MM
PSC3030 - 30LT - 360 X 300MM



STOCK

PSS3016
14LT - 260 X 260MM

POTS - ALUMINIUM



CASSEROLE

PAC1006 - 6LT - 240 X 140MM
PAC1008 - 8LT - 250 X 150MM
PAC1012 - 12LT - 300 X 180MM
PAC1020 - 20LT - 350 X 210MM
PAC1030 - 30LT - 400 X 250MM



PANS

This range of cookware is made from light weight 4MM aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



SAUTE - ALUMINIUM

PAS0003 - 3LT - 250 X 70MM
PAS0005 - 5LT - 300 X 66MM
PAS0008 - 8LT - 350 X 70MM



NEW



FRYING - NON-STICK

PTF0024 - 240MM
PTF0028 - 280MM
PTF0030 - 300MM



FEATURES

- Perfect for open flame
- Non-stick coating



FRYING - BLACK STEEL

PBF2200 - 200MM
PBF2220 - 220MM
PBF2240 - 240MM
PBF2300 - 300MM
PBF2320 - 320MM



PANS



CONICAL SAUCE S/STEEL
CPS0180 - 1.15LT - 180MM
CPS0220 - 1.45LT - 200MM
CPS0240 - 2.8LT - 240MM



FRY - S/STEEL
PSF3020 - 200 X 40MM
PSF3024 - 240 X 50MM
PSF3032 - 320 X 50MM



FRY - ALUMINIUM
PAF2024 - 240MM
PAF2032 - 320MM
PAF2036 - 360MM



EGG POACHER

FEATURES
- Easy to clean
- Dishwasher safe
- Plastic egg cups



4 CUP - ALUMINIUM
EPA0004

REPLACEMENT CUP
EPA1004



CATERACE

ROASTING PANS



OVAL ROASTER ALUMINIUM
RSA0001 - 210 X 300 X 140MM
RSA0002 - 240 X 360 X 180MM



RECTANGULAR S/STEEL
RSR0001
390 X 290 X 160MM

ROASTING PANS

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- S/Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



NON-STICK ALUMINIUM
RPA0450
450 X 320 X 65MM



FIXED HANDLES ALUMINIUM
RPA0400
400 X 300 X 65MM



FOLDING HANDLES ALUMINIUM
RPA1400
400 X 300 X 65MM

Global

NEW



WITH HANDLES
RPS0360
360 X 290 X 50MM



STEAK AND KIDNEY DISHES - S/STEEL



SK1
SKS0001 - 235 X 180 X 35MM

SK2
SKS0002 - 295 X 210 X 40MM

SK3
SKS0003 - 355 X 250 X 50MM

SK4 - SHALLOW
SKS0004 - 395 X 275 X 55MM

SK4 - DEEP
SKS1004 - 395 X 275 X 75MM

SK5 - DEEP
SKS0005 - 490 X 365 X 65MM

SK5 - SHALLOW
SKS1005 - 490 X 365 X 35MM

SK6
SKS0006 - 590 X 390 X 45MM

CUTTING BOARDS - PE

FEATURES

- Available in assorted colours, which is ideal for eliminating the cross contamination of foods
- Can also be used in conjunction with our coloured knives and cutting boards
- In line with HACCP requirements



WHY COLOUR CODE YOUR KITCHEN?

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



CBP0380 - 380 X 240 X 12MM
CBP0440 - 440 X 290 X 12MM
CBP0500 - 500 X 380 X 13MM
CBP0600 - 600 X 450 X 12MM
CBP0610 - 610 X 610 X 40MM
CBP1255 - 405 X 255 X 10MM
CBP1500 - 500 X 380 X 13MM
CBP2255 - 405 X 255 X 10MM
CBP2500 - 500 X 380 X 13MM
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

KNIVES

WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria



WHY COLOUR CODE YOUR KITCHEN?

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



PARING - PLAIN

KNV9080 - 80MM **KNV9010** - 100MM

NOTE
Available in these colours on request:



PARING - SERRATED

KNV9180 - 80MM **KNV9110** - 100MM

NOTE
Available in these colours on request:



CARVING

KNV0180
180MM



CARVING

KNV0220
220MM



CARVING FORK

CFV0002
270MM



CHEESE

KNV9210
210MM



STEAK

KNV8110
110MM

NOTE
Available in these colours on request:



POINTED STEAK

KNV7110
110MM



STEAK FORK

KNF8110
190MM



SHAPING - CURVED

KNV9055
160MM



BREAD

KNV7200
200MM



SHARPENING STEEL

KFV0003
250MM

KNIVES



BONING - NARROW
KNV4150
150MM



SKINNING
KNV2150
150MM



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



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



CARVING/COOKS
KNV5200
200MM



BUTCHER - FLUTED
KNV2250
250MM



SLICING
KNV6300
300MM



CHEESE AND BUTTER
CKV0002
240MM



SALMON - SERRATED
KNV7300
300MM



KNIVES - FORGED



PARING - CURVED
KFV8070
80MM



CARVING
KFV2200
200MM



PARING/STEAK
KFV8120
120MM



CARVING/COOKS
KFV6200 - 200MM **KFV6250** - 250MM



BREAD
KFV9200
230MM



CARVING FORK
KFV1001
280MM



KNIFE ROLL BAGS

FEATURES

- Fully adjustable velcro knife holder to accommodate any combination of knives



ROLL BAG - SMALL

KSV0001

SPECIFICATIONS

MATERIAL	: POLYESTER
LENGTH - CLOSED	: 48CM
LENGTH - OPENED	: 56CM
HEIGHT - OPENED	: 48CM



ROLL BAG - LARGE

KSV0002

SPECIFICATIONS

MATERIAL	: POLYESTER
LENGTH - CLOSED	: 48CM
LENGTH - OPENED	: 82CM
HEIGHT - OPENED	: 48CM



NOTE
Knives not included

KNIFE SETS



CLASSIC

KVS0015
SET OF 3

SET CONSISTS OF
1 X tomato and sausage knife, 1 X paring knife plain and 1 X paring knife serrated



PARING

VPK0001
SET OF 3

SET CONSISTS OF
1 X tomato and sausage knife, 1 X paring knife plain and 1 X paring knife serrated



ZEST PARING

VZP0001
SET OF 3

SET CONSISTS OF
1 X tomato and sausage knife, 1 X potato peeler and 1 X paring knife plain

KNIVES



BONING NARROW
KNG4200
200MM



SKINNING
KNG2150
150MM



BONING NARROW
KNG4150
150MM



BUTCHER

KNG1200 - 200MM
KNG1320 - 200MM
KNG1720 - 200MM
KNG1520 - 200MM
KNG1220 - 200MM
KNG1620 - 200MM
KNG1420 - 200MM
KNG1250 - 250MM
KNG1300 - 300MM



BONING BROAD

KNG3150 - 150MM
KNG5150 - 150MM
KNG8150 - 150MM
KNG1150 - 150MM
KNG6150 - 150MM
KNG9150 - 150MM
KNG7150 - 150MM



COOKS

KNG5200 - 200MM
KNG5250 - 250MM
KNG8250 - 250MM
KNG3250 - 250MM
KNG9250 - 250MM
KNG7250 - 250MM
KNG4250 - 250MM
KNG6250 - 250MM
KNG5300 - 300MM



KNIVES



PARING
KNP9075
75MM



SHAPING - CURVED
KNG9050
50MM



PARING

KNG9100 - 100MM
KNG7100 - 100MM
KNG4100 - 100MM
KNG6100 - 100MM
KNG3100 - 100MM
KNG8100 - 100MM
KNG5100 - 100MM



BREAD
KNG8200
200MM



PARING - SHARP TIP
KNP9110
110MM



BREAD
KNP8200
200MM



SALMON/HAM SLICER - PLAIN
KNG6300
300MM

FEATURES

- Handle removable for easy cleaning



CHOPPING KNIFE TWO HANDLE
CKT0210
255MM



SALMON/HAM SLICER - SERRATED
KNG7300
300MM





KNIVES - FORGED



PARING

KFG9115 - 115MM
KFG9090 - 90MM



CARVING

KFG1150 - 150MM
KFG1200 - 200MM
KFG1250 - 250MM



BONING - NARROW

KFG3150
150MM



CARVING FORK

KFG0001
310MM



COOKS

KFG5150 - 150MM
KFG5200 - 200MM
KFG5250 - 250MM



BREAD

KFG8200
200MM



MEAT CLEAVER

CLA0200 - 230MM
CLA0240 - 255MM



SASHIMI

KNG0010
255MM



SHARPENING STEEL

KFG0002
200MM



SANTUKA

KNG0011
180MM



FORGED 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

triangle
SOLINGEN · GERMANY

OYSTER KNIVES



TRIANGLE
KNO0001
165MM



STRAIGHT BLADE
KNO0002
155MM

KNIFE STERILISING CABINET



FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass allows viewing to know when cycle is complete
- Magnetic door latch
- Lockable unit
- The unit can either be wall mounted or freestanding
- The sterilizing lamp switches off automatically when the door is opened

30 KNIVES
KSC1001

SPECIFICATIONS

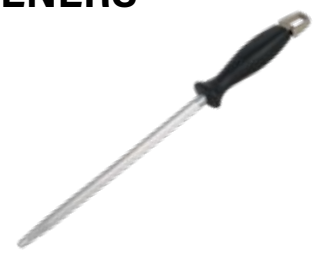
VOLTAGE	: 230V
POWER	: 25W
DIMENSIONS	: 634 X 185 X 527MM
WEIGHT	: 14KG

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

KNIFE SHARPENERS



STEEL EGGINGTON
SSE0350
350MM



STEEL GRUNTER
SSM0300 - 300MM
SSM0350 - 350MM



ELECTRIC CHEF'S CHOICE
EKS0120



ELECTRIC
EKS0001



HAND HELD ACCUSHARP
KSH0002



HAND HELD LANSKY
KSH0001



SHARPENING STONE
SSK0001
WATER BASE
50 X 150 X 25MM
SSK0002
OIL BASE
50 X 150 X 25MM



KNIFE HOLDERS - MAGNETIC



MKH0450 - 450MM
MKH0600 - 600MM



CATERACE

CHAIN GLOVE



CUT RESISTANT
CRG1000
CHAIN MAIL



VICTORINOX

SHEARS



MULTIPURPOSE
MSV0002
200MM - BLACK





MULTIPURPOSE
MSG0001
300MM - BLACK



SHEARS



PORK
PSG0002
280MM



POULTRY
PSG0001
265MM

SPREADERS



SANDWICH
SWS0001
220MM



BUTTER PADS WOODEN
BPW0001
290MM

CHEESE CUTTERS

2 YEAR WARRANTY



MANUAL
CCM0400
400MM

REPLACEMENT WIRE
XCCM0005 (6)
CRIMP-ON ENDS



MINI
CCM0030
200 X 115MM

EGG WEDGER



6 SEGMENT
EWA0001
ALUMINIUM

EGG SLICER



10 WIRE
ESA0010
ALUMINIUM

SLICERS



FEATURES

- S/Steel and polymer composite
- Cuts easily and perfectly all fruits and vegetables, even the softest ones - tomatoes, pears, pineapples, etc
- Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition

KOBRA - HAND HELD

SHK0001

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. s/steel for best quality and longer lifespan. Supplied with 1 straight cut blade, 1 crinkle cut blade and 1 double horizontal blade (straight/serrated) and 1 double julienne blade (4MM & 10MM).



MANDOLINE - S/STEEL

MAS0001

WITH PUSHER

NOTE

Spare blades available on request

PEELERS - HAND HELD



ASPARAGUS S/STEEL

APH0001

155MM



POTATO S/STEEL

PPH0001

145MM



POTATO

PPH0002

180MM



POTATO MULTIPLE BLADE

PPM0003

PEELERS - HAND HELD



POTATO
PPV0001
RED



POTATO
PPV0002
BLACK





TOMATO & KIWI
PPV0004
SERRATED EDGE



POTATO UNIVERSAL
PPV0003
BLACK

triangle
SOLINGEN · GERMANY

JULIENNE SLICING SET



FINE
FSH0001



MULTIPLE BLADES
JSS0003

NOTE
Includes 1 X straight blade, 2 X Julienne blades

CATERACE

GRATERS

FEATURES
- S/Steel body
- 6 sides for multi grating of cheese, onions and vegetables - GRS1006



PARMESAN CHEESE
PCG0001



HEAVY-DUTY 4 SIDED
GRS2006



6 SIDED
GRS1006

GRATERS - HAND HELD



FINE
HGV0002
260 X 65 X 25MM
GREEN



ROUGH
HGV0001
260 X 65 X 25MM
RED



FINE
HGR0003
390 X 45 X 15MM

MEDIUM
HGR0002
390 X 45 X 15MM

CATERACE

HAND UTENSILS - NON-SLIP

Ergonomically designed non-slip, easy grip handles



APPLE CORER S/STEEL
ACS0020
178 X 230 X 20MM
30MM DIAMETER



MELON BALLER SINGLE
MBS0028
133 X 35 X 20MM
30MM DIAMETER





POTATO PEELER RUBBER HANDLE STRAIGHT
PPH0003
175 X 30 X 20MM



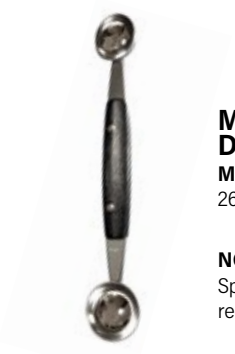
POTATO PEELER RUBBER HANDLE TRIANGLE
PPH0004
165 X 52 X 20MM



LEMON ZESTER
LZS0001
160 X 30 X 20MM

BALLER AND CANAL KNIFE

For decorative fruits



MELON BALLER DOUBLE
MBD1026
26MM/22MM

NOTE
Spare blades available on request



CANAL KNIFE
CKS0001
170MM

NOTE
Spare blades available on request

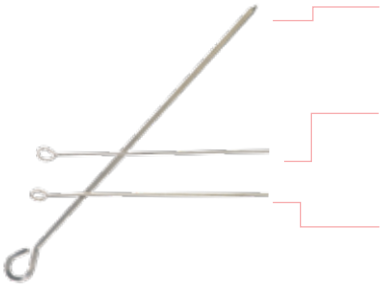
CARVING SET



CARVING SET TRIANGLE
CST0003
3 PIECE

SET CONSISTS OF
- Melon baller single 10MM
- Double melon baller 22MM and 30MM
- Decorating tool.

SKEWERS - S/STEEL



MEAT SPIKE/ SOSATIE STICK
MSS0001

KEBAB OVAL
KSS1300
300MM (12)

KEBAB FLAT
KSS0300
300MM (12)



BUTCHER HOOKS



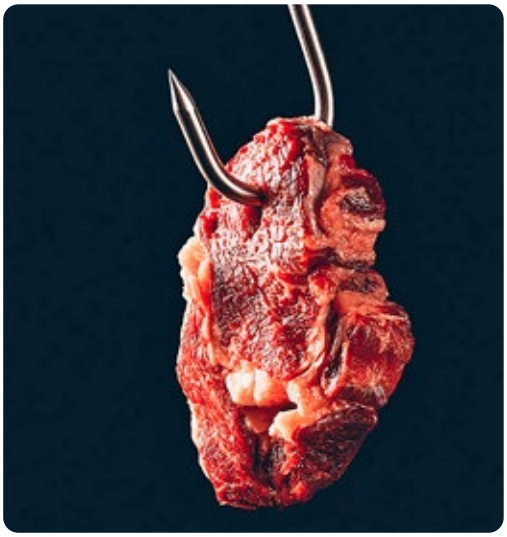
S/STEEL
SHS2100 - 4"/100MM (12)
SHS2150 - 6"/150MM (12)
SHS2200 - 8"/200MM (12)

STEEL SWIVEL
SHS2250 - 10"/250MM

STEEL "S" - GALVANISED
SHS0100 - 4"/100MM (12)
SHS0150 - 6"/150MM (12)
SHS0200 - 8"/200MM (12)

STEEL SWIVEL GALVANISED
SHS0250 - 10"/250MM (12)

STEEL BILTONG GALVANISED
SHB0001 (1000)



HAND MEAT MALLETS



WOODEN HANDLE
MMH0001
300MM



ALUMINIUM
MMH0002
250MM

BUTCHER BLOCK AND STAND

FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy-duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder



BBP0610
610 X 610MM

SPECIFICATIONS

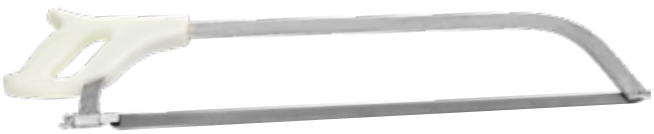
CUTTING SURFACE	: 610 X 610MM
DIMENSIONS	: 616 X 616 X 940MM
FLAT PACK	: 200 X 910 X 620MM
WEIGHT	: 16KG

OTHER ORDER CODES

CUTTING BOARD PE
CBP0610

BUTCHER BLOCK STAND
BBS0610

HAND SAW



PLASTIC HANDLE
HSP0550
550MM

REPLACEMENT BLADE
HSP1002
550MM

BAR OPTICS AND POURERS

Guaranteed that each measure is exactly 25ML



ECLIPSE - PLASTIC
BOP0025
25ML



SPEED - METAL
SPM1001

TAPERED - METAL
SPM1002



SPEED - PLASTIC
PSP0001 (10)
ASSORTED COLOURS

SHAKERS - S/STEEL



COCKTAIL
CSS0700
700ML



BOSTON
BSS0828
828ML

BAR MUDDLER

The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.



PLASTIC
MUD0210
240MM

COCKTAIL STRAINERS



S/STEEL
CSS0001



FOR BOSTON SHAKER
CSB0001

CITRUS SQUEEZER



PLASTIC
HCS0001
270G - ORANGE

CITRUS JUICER

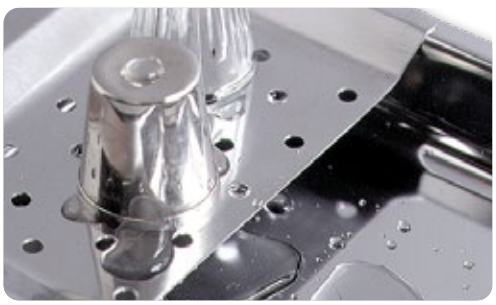


S/STEEL
CJM0001
167 X 95MM

TOT DRAINER



S/STEEL
TDS0001
200 X 160 X 35MM



TOT MEASURES - S/STEEL



TMS0001
25/50ML



TMS0002
25/50ML



JAPANESE STYLE JIGGER
TMS0003
25/50ML

WAITER'S FRIENDS



CHROME
WFI1001



PLASTIC
WFI0001



ECONO PLASTIC
WFI2001



WITH BOTTLE OPENER CHROME
WFI1002



WITH BOTTLE OPENER PLASTIC
WFI0002



BOTTLE OPENERS



BLACK
BBS0001



S/STEEL
BBS0002



BOTTLE OPENER



WALL MOUNTED
BOW0001
47 X 100 X 30MM



WINE OPENERS



CORK SCREW RAPID CHROME
CSR0001



WING TYPE CHROME
WTO0001

SERVICE MAT



BLACK
MTS0300
300 X 450MM

BAR MAT



BLACK
MTB0070
80 X 680MM

BAR CADDIES



DELUXE 6 DIVISION BLACK
BCD0006



CONDIMENT HOLDER S/STEEL
BCD2006

BAR CADDY CONDIMENT HOLDER



BLACK
BCD0001

NOTE
Excludes condiments



GLASS RIMMER - THREE TIER



BLACK
GRC0003



ICE CRUSHER

Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.



HAND
ICH0001

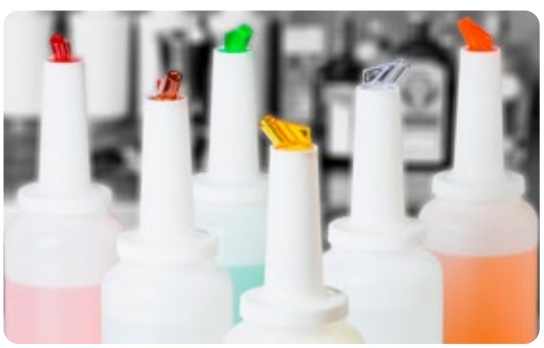


STORE 'N POUR



COMPLETE

SNP0001 – 1LT
SNP0002 – 2LT
SNP2001 – 1LT
SNP2002 – 2LT
SNP3001 – 1LT
SNP3002 – 2LT
SNP4001 – 1LT
SNP4002 – 2LT
SNP5001 – 1LT
SNP5002 – 2LT



SPEED RAIL

NEW



S/STEEL
SSR1032
813MM



BAR SPOONS - S/STEEL



STRAIGHT
BSS0280
280MM



TWIST/MUDDLER
BSS1280
280MM

ICE BUCKET STAND - TABLE MOUNTED



S/STEEL
IBS0001

PUNCH BOWL



S/STEEL
PBS0340
340MM

ICE BUCKET STANDS - FLOOR STANDING



CHROME PLATED
IBS0002
715MM

NOTE
Excludes ice bucket



S/STEEL
IBS0006

ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



ALUMINIUM
IBA0003
1.3LT - MINI
160 X 125MM



DOUBLE WALLED WITH LID - S/STEEL
IBD0001
1LT - MINI



KNOB WITH S/STEEL
IBS0010
1.2LT - MINI



WINE COOLER DOUBLE WALLED S/STEEL
WCC0001
1.9LT - 120 X 200MM



WINE ALUMINIUM
IBA0001
8LT - 195 X 216MM



VALUE S/STEEL
IBS0008
4LT - 215 X 205MM



TUFF TRAYS®

PLASTIC WITH LID
IBP1020 - 2LT
IBP1012 - 1.2LT



WINE S/STEEL
IBS0004
4LT - 215 X 190MM



CHAMPAGNE S/STEEL
IBS0003
8LT - 225 X 255MM

áqua GLASSWARE

NEW



BUCKET AND LID S/STEEL
BKS0020 - 20LT
BKS0012 - 12LT

NEW



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



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

ASHTRAYS



ROUND S/STEEL
SAS0001
113MM



WIND PROOF S/STEEL
SAS1001
115 X 70MM



CLUB ROUND GLASS
AS0030-41
102MM

Global

PLATE COVER



S/STEEL
PCR0280
260MM



CAMBRO

TRAYS - FIBERGLASS - SMOOTH

5 YEAR WARRANTY

NEW



BLACK
FST2350
270 X 350MM



5 YEAR WARRANTY



WHITE
FST1350
270 X 350MM



TRAYS - FIBERGLASS - NON-SLIP

CAMTREAD - BLACK

FEATURES

- Camtread trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy-duty construction with metal reinforcement rods eliminates warping
- Rubber liner is permanently bonded to the tray
- Stain and odour resistant
- Dishwasher safe



ROUND
CFT0405 - 405MM



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



RECTANGULAR
CFT5150 - 380 X 515MM



TRAY - FIBREGLASS

CAMTRAY

FEATURES

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



MARKET
MFT0250
225 X 649 X 25MM
BLACK



TRAYS - PLASTIC RECTANGULAR

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

FEATURES

- Made in South Africa
- Heavy-duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Withstands acids and staining
- Colour of trays will never fade
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't



NO. 4
TTR2104 ●

SPECIFICATIONS
DIMENSIONS : 210 X 300MM

NOTE
Also available on request in these colours: ● ●

DISPLAY TRAY NO. 5
TTR2105 ●

SPECIFICATIONS
DIMENSIONS : 450 X 310MM

NOTE
Also available on request in these colours: ● ●



NO. 6
TTR2306 ●

NO. 6 - NON-SLIP
TTR3306 ●

SPECIFICATIONS
DIMENSIONS : 280 X 400MM

NOTE
Also available on request in these colours: ● ●

NO. 12
TTR2112 ●
TTR2212 ●
TTR2312 ●

NO. 12 NON-SLIP
TTR3112 ●
TTR3212 ●
TTR3312 ●

SPECIFICATIONS
DIMENSIONS : 355 X 435MM



NO. 13
TTR3013 ●

SPECIFICATIONS
DIMENSIONS : 325 X 530MM

TRAYS - PLASTIC RECTANGULAR



NO. 14
TTR2114
TTR2314
TTR2414



NO. 14 NON-SLIP
TTR3114
TTR3314
TTR3414

SPECIFICATIONS
DIMENSIONS : 380 X 525MM



NO. 18
TTR2318
TTR2418

NO. 18 - NON-SLIP
TTR3318

SPECIFICATIONS
DIMENSIONS : 430 X 585MM

ROUND



320MM
TTR2332



320MM - NON-SLIP
TTR1132
TTR1232
TTR1332

SPECIFICATIONS
DIMENSIONS : 320MM

400MM
TTR2340



400MM - NON-SLIP
TTR1140
TTR1340

SPECIFICATIONS
DIMENSIONS : 400MM

TRAYS - PLASTIC



RECTANGULAR UTILITY - WHITE
TTR2415

SPECIFICATIONS
DIMENSIONS : 300 X 150MM

NOTE
Any of these trays can also be branded with a corporate logo or brand
Minimum quantity required for printing: 300



CAFETERIA TRAY - WHITE
TTR3713
3 COMPARTMENTS

SPECIFICATIONS
DIMENSIONS : 345 X 205 X 20MM



FOOD TRAY
TTR3613
3 COMPARTMENTS

SPECIFICATIONS
DIMENSIONS : 345 X 264 X 33MM



TRAYS - PLASTIC - BLACK



RECTANGULAR
TRN0380
380 X 510MM

ROUND
TRN0356 - 356MM
TRN0040 - 400MM



TRAY - ROUND



S/STEEL
TRS0330
330MM

NEW



TRAY STAND

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

WOOD
TRS0002

MATCO MATS OF DISTINCTION

LINER - NON-SLIP

FEATURES
- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC
- Gives surfaces enhanced grip



GRIPSAFE
GS010001 - 600 X 1000MM
GS010002 - 600 X 1200MM



FLOOR MATS

FEATURES

- Hygienic anti-microbial properties
- 100% nitrile - excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance
- Open holes allow spilt liquids to drain efficiently
- Cushioned surface for comfort/reduced breakage
- Easily cleaned in a commercial washing machine



KMAT
KM010001
1400 X 850MM

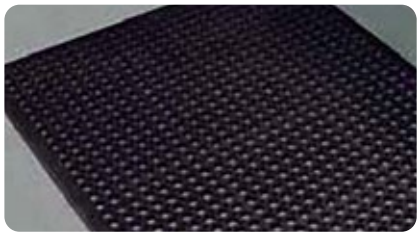


FEATURES

- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids
- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards



RAMPMAT
RP010001
1500 X 900 X 10MM

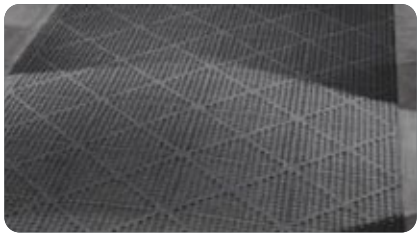


FEATURES

- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate
- Simply interlink to cover desired area
- Easily cleaned in a commercial dishwasher
- Hygienic storage surface for glasses



FLEXI-DECK
FD010001
300 X 300MM (9)



FEATURES

- Interlocking rubber tiles
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces
- Effective anti-fatigue properties
- Easy to install, move, clean and replace
- Versatile interlocking rubber floor tiles



FATIGUE STEP
SS010006 - 900 X 900 X 14MM
SS010001 - 900 X 900 X 19MM



FLOOR MATS

FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even outperforms cotton
- Flexible, ultra-fine fibres provide deep - cleaning action on passing footwear
- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly - does not require chemical pre-treatment or washing detergents
- Economical anti-fatigue mats



MICRO-FIBRE

MF010001 - 900 X 600M
MF010002 - 900 X 1500M



FEATURES

- Orthomat® is regarded as one of the leading names in anti-fatigue matting
- Specifically designed to reduce the onset of fatigue caused by prolonged standing
- Durable, yet very comfortable matting
- Manufactured from 100% closed cell PVC foam, providing the right balance of underfoot cushioning and support, while encouraging healthy circulation
- Durable and comfortable Orthomat®





ORTHOMAT®

AF010004
450 X 900M



PIZZA PANS - ROUND



PERFORATED ALUMINIUM

PPR1200 - 200MM
PPR1250 - 250MM
PPR1300 - 300MM
PPR1400 - 355MM



ALUMINIUM

PPR0200 - 200MM
PPR0250 - 250MM
PPR0300 - 300MM



PIZZA SCREENS - ROUND



ALUMINIUM
PSA1180 - 280MM
PSA1195 - 300MM
PSA1210 - 330MM
PSA0430 - 430MM



PIZZA CUTTERS AND LIFTER



LIFTER ROUND
PCT2003
260MM



CUTTER HEAVY-DUTY
PCT1001
130MM



CUTTER
PCT1100
100MM
BLACK

NEW



CUTTER
PCG0400
100MM
GREEN

NEW



CUTTER
PCR0400
100MM
RED

NEW



CUTTER
PCY0400
100MM
YELLOW

PIZZA SCOOP AND SHOVELS

NEW



PERFORATED ALUMINIUM WITH S/STEEL HANDLE
PSP1000
1000MM



SCOOP S/STEEL ROUND HEAD
PSR1500
1500 X 215MM



SHOVEL WOODEN SQUARE HEAD
PSS1600
1300MM
345 X 345MM



SHOVEL S/STEEL HANDLE
PSS2000
1600MM

DOUGH SCRAPERS - PLASTIC



ROUNDED
PSR0110
110MM



STRAIGHT
PSR0180
180MM



SCRAPER
PSR0198
198 X 148MM



SCRAPER
PSR0216
216 X 128MM



SCRAPER
PSR0121
121 X 81MM



SCRAPER
PSR2110
110 X 80MM



SCRAPER
PSR0148
148 X 99MM



CATERACE

DOUGH CUTTERS



PLASTIC HANDLE
DCS0002 - 135 X 135MM
DCS0003 - 120 X 120MM

PLASTIC HANDLE - FLEXIBLE
DCS0004 - 120 X 150MM



WOOD HANDLE
DCS0001 - 150 X 115MM
DCS0005 - 150 X 190MM

CHEFS TORCHES - GAS

The essential tool for any pastry chef. For crème brûlée, browning, etc.



LIGHT DUTY
CTG0001



MEDIUM DUTY
CTG0002

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



CRIMPED
DCC0035
35MM



2 WAY
DCC2035
35MM

CROISSANT CUTTER



BAKERY
CCB1001
120MM

CUTTER SETS - S/STEEL



PLAIN
RCP0010 - 10 PIECE
RCP0020 - 20 PIECE

FLUTED
RCF0010 - 10 PIECE
RCF0020 - 20 PIECE

MOUSSE RINGS



ROUND
MRR0001
3 PIECE
60MM
80MM
100MM



SQUARE
MRS0001
3 PIECE
60MM
80MM
100MM





DOUGH CUTTER WHEELS - EXPANDABLE



PLAIN
DCW1007
7 WHEEL

FLUTED
DCW2007
7 WHEEL



NOZZLE SETS



PLASTIC
NSA0012 - 12 PIECE - ASSORTED
NSP0006 - 6 PIECE - PLAIN
NSP1006 - 6 PIECE - STAR



STAR - METAL
NSM1010
10 PIECE



PLAIN - METAL
NSM0010
10 PIECE



PLAIN - S/STEEL
NSS0012
12 PIECE

NOZZLES - INDIVIDUAL



STAR - METAL
NIM1002 - 2MM
NIM1003 - 3MM
NIM1004 - 4MM
NIM1005 - 5MM
NIM1006 - 6MM
NIM1007 - 7MM
NIM1008 - 8MM
NIM1009 - 9MM
NIM1010 - 10MM
NIM1011 - 11MM
NIM1012 - 12MM
NIM1013 - 13MM
NIM1014 - 14MM
NIM1015 - 15MM
NIM1016 - 16MM
NIM1017 - 17MM
NIM1018 - 18MM



PLAIN - METAL
NIM2002 - 2MM
NIM2003 - 3MM
NIM2004 - 4MM
NIM2005 - 5MM
NIM2006 - 6MM
NIM2007 - 7MM
NIM2008 - 8MM
NIM2009 - 9MM
NIM2010 - 10MM
NIM2011 - 11MM
NIM2012 - 12MM
NIM2013 - 13MM
NIM2014 - 14MM
NIM2015 - 15MM
NIM2016 - 16MM
NIM2017 - 17MM
NIM2018 - 18MM
NIM2020 - 20MM
NIM2022 - 22MM
NIM2024 - 24MM

NOZZLES



STAR - S/STEEL
NSS1012
12 PIECE



CREAM HORN - S/STEEL
CHS0001

NOZZLE SETS - POLYCARBONATE



ASSORTED PLAIN
NSP0012
12 PIECE

ASSORTED
NSP0024
24 PIECE

PIPING BAGS



POLYURETHANE
PBP0040 - 400MM
PBP0045 - 450MM
PBP0050 - 500MM

PIPING BAGS

FEATURES

- Clear safe food grade plastic
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- Anti bursting functionality
- World wide patent double seal technology
- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- A unique textured surface for the ultimate grip
- Sterile interior and disposable
- 100% recyclable
- Functioning from -30°C to 110°C



REUSABLE
PBT0500 - 500MM NO. 5
PBT0550 - 550MM NO. 6
PBT0600 - 600MM NO. 7
PBT0650 - 650MM NO. 8
PBT0250 - 250MM NO. 0
PBT0280 - 280MM NO. 1
PBT0340 - 340MM NO. 2
PBT0400 - 400MM NO. 3
PBT0460 - 460MM NO. 4



DISPOSABLE
DPB0001
530 X 270MM - ROLL OF 72



NEW



DISPOSABLE
DPB0002
305 X 160MM
ROLL OF 72





PIPING BAG RACK



WALL RACK
PBT0001
510 X 445MM

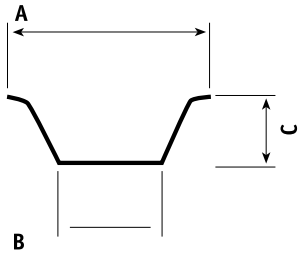
NOTE
For storing bags and nozzles when not in use



MIXING BOWLS



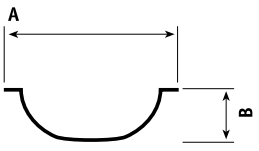
TAPERED
MBT0001 – MB 1 – 265 X 80MM - 2.4LT
MBT0002 – MB 2 – 285 X 100MM - 4LT
MBT0003 – MB 3 – 310 X 120MM - 5.5LT
MBT0004 – MB 4 – 380 X 130MM - 8LT
MBT0005 – MB 5 – 450 X 130MM - 13LT
MBT0006 – MB 6 – 480 X 175MM - 17LT
MBT1002 – MB 2 MINI – 180 X 65MM - 800ML



BOWL	SIZE A	SIZE B	SIZE C
MBT0001	265MM	150MM	80MM
MBT0002	285MM	170MM	100MM
MBT0003	310MM	200MM	120MM
MBT0004	380MM	225MM	130MM
MBT0005	450MM	250MM	130MM
MBT0006	480MM	250MM	175MM
MBT1002	180MM	90MM	65MM



ROUND - S/STEEL
MBS0220 - 228MM - 1.9LT
MBS0240 - 257MM - 2.8LT
MBS0290 - 300MM - 4.7LT
MBS0340 - 340MM - 7.5LT
MBS0400 - 413MM - 12.3LT



BOWL	SIZE A	SIZE B
MBS0220	228MM	70MM
MBS0240	257MM	82MM
MBS0290	300MM	94MM
MBS0340	340MM	100MM
MBS0400	413MM	120MM



NOTCHED ROUND - S/STEEL
MBS0001 - 800ML
MBS0002 - 1200ML
MBS0003 - 2500ML

TAPERED PREP SINK BOWL

NEW



13LT
MBT1005
450MM X 130MM



MEASURING JUGS

FEATURES

- Embossed and printable measures

NEW



VALUE
MJP1001 - 1LT
MJP1002 - 2LT
MJP1005 - 5LT





PLASTIC
MJP0001 - 1LT
MJP0002 - 2LT
MJP0005 - 5LT





S/STEEL
MJS0500 - 500ML
MJS0001 - 1LT
MJS0002 - 2LT

SIEVES - RIM



S/STEEL
SSS3001 – 300MM
SSS3002 – 350MM
SSS3003 – 400MM
SSS3004 – 450MM



BOARD BRUSH



BRB0001
300MM



BASTING BRUSHES



HOG'S HAIR
BBH0040 - 240 X 40MM
BBH0060 - 240 X 60MM
BBH0075 - 240 X 75MM



NYLON
BBH1040 - 240 X 40MM
BBH1060 - 240 X 60MM



FULL SILICONE BLACK
SBB0002
278 X 86MM



FULL SILICONE BLACK
SBB0001
260 X 45MM

MEASURING CUP AND SPOON SET



MEASURING CUPS
MCS0004
4 PIECE
S/STEEL



MEASURING SPOONS
MSS0004
4 PIECE
S/STEEL



CAKE DIVIDERS - PLASTIC



265MM
CDP0010 – 10 PIECES
CDP0012 – 12 PIECES
CDP0014 – 14 PIECES
CDP0016 – 16 PIECES



SPRING FORM TINS



NON-STICK
SFT3024 - 240MM
SFT3026 - 260MM
SFT3028 - 280MM



ROUND
SFT2024 - 240MM
SFT2026 - 260MM
SFT2028 - 280MM

CAKE RINGS - ROUND



S/STEEL
CRR0200 - 200 X 58MM
CRR0250 - 250 X 58MM
CRR0300 - 300 X 58MM



SPONGE TIN



STR0200
200 X 70MM



BREAD TRAYS - ALUSTEEL



SINGLE LOAF
BTA0040
270 X 100 X 115MM



FARM LOAF
BTA0041
300 X 100 X 112MM



MADERA LOAF
BTA0042
155 X 100 X 75MM



FIVE LOAF
BTA0500
584 X 284 X 115MM
270 X 100 X 115MM - PER BREAD PAN



THREE LOAF
BTA0050
354 X 284 X 115MM



LID - FIVE LOAF MILD STEEL
BTA0501
589 X 289MM

NOTE
Lid for BTA0500



SILICONE MOULDS



ROUND PLAIN EDGE
MSR0260
255 X 40MM



ROUND FLUTED EDGE
MSR0280
255 X 32MM



MUFFIN 6 CUP
MSM0006
70 X 40MM





MUFFIN 5 CUP
MSM0005
80 X 40MM

SILICONE MOULDS

FEATURES

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



FORMAFLEX 6 PORTION GUGELHUPF
MSG0006
300 X 175MM



RECTANGULAR
MSR0240
275MM



GUGELHUPF
MSG0220
240MM



MUFFIN 12 CUP
MSM0012
70 X 30MM

MOULD



CARAMEL - DARIOL ALUMINIUM
CMA0070
70 X 45MM



BAKING TRAYS



ALUMINIUM
BTA0001 - 650 X 530 X 10MM
BTA0002 - 600 X 400 X 12MM
BTA0006 - 520 X 420 X 19MM
BTA0007 - 529 X 420 X 38MM
BTA0008 - 650 X 530 X 40MM
BTA0011 - 600 X 400 X 20MM
BTA0014 - 600 X 400 X 40MM



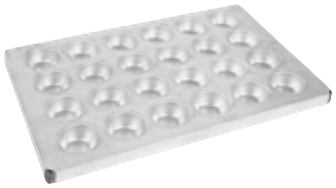
ENAMELLED - BLACK
BTE0010 - 535 X 325 X 10MM
BTE0020 - 535 X 325 X 20MM
BTE0040 - 535 X 325 X 40MM
BTE0065 - 535 X 325 X 65MM

NOTE
Standard gastronorm sizes

MUFFIN TRAYS - ALUSTEEL



SMALL
BTA0033
35 CUP
600 X 400MM



REGULAR
BTA0032
24 CUP
600 X 400MM



LARGE
BTA0031
15 CUP
600 X 400MM



JUMBO
BTA0030
15 CUP
600 X 400MM

BISCUIT TRAY



ALUSTEEL
BTA0020
600 X 400 X 20MM

QUICHE PANS



NON-STICK
QPN0280 - 285MM
QPN0300 - 320MM

BAKING SHEETS - NON-STICK

FEATURES
- Can withstand temperatures of -40˚C to 300˚C
- Can be reused 2000 times
- Thick and durable



EXOPAT
BMN0530 - 520 X 315MM
BMN0600 - 600 X 400MM

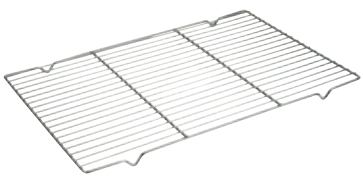
TEFLON SHEETS

FEATURES
- Can withstand temperatures of -40˚C to 260˚C
- Can be reused 600 to 1000 times



TSR0400 - 400 X 600MM
TSR0450 - 450 X 750MM
TSR0580 - 580 X 750MM

COOLING TRAY



CTR0600
600 X 400MM



ICING TURNTABLES



PLASTIC
TTP0300
300 X 85MM



ALUMINIUM
TTA0300
300 X 85MM

ICING SPATULAS AND PALLET KNIVES

FEATURES

- Ideal for splitting sponge and large bakes



ICING SPATULA TAPERED
ISM2250
250MM



ICING SPATULA
ISM0210 - 210MM
ISM0250 - 250MM
ISM0300 - 300MM
ISM0360 - 360MM



SLOTTED PASTRY SERVER TRIANGLE
SPS0001
290MM



PALLET KNIFE SCALLOPED
PKS2360
360MM



PALLET KNIFE SERRATED
PKS0310
250MM



CREAM CHARGER

FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products
- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 X the ingredients added
- Lower cost per serving!



ISI CHARGER ADVANTAGES

- Cream chargers contains 8G of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O

CBL0001
BOX OF 10 - CLASSIC

WHIPS

FEATURES

- Double walled S/Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations
- Fixed, S/Steel dispensing valve in head
- Red head gasket with excellent resistance to high and low temperatures
- Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use ISI Cream Bombs



HOT COLD



THERMO PLUS

CGI2500
500ML

FEATURES

- For hot and cold preparations
- S/Steel bottle and head
- Three different decorator tips with S/Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements



HOT COLD



GOURMET

CGI4001 - 1LT

WHIP

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge.



CREAM PROFI PLUS
CGI0500 - 500ML
CGI0001 - 1LT



SODA SIPHON



SSC0001
1LT - CLASSIC



SODA BOMBS
SBL0010
BOX OF 10



KITCHEN TIMERS

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



ELECTRONIC
KTE0001



DIGITAL MANUAL 60 MINUTES
DTM0060

OIL TESTERS

FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative 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 effeciency
- IOS/Android Bluetooth connection



ELECTRONIC
OTEI001
30 X 48 X 25MM



THERMOMETERS



FEATURES

- -50°C to 530°C
- Distance ratio 12/1
- Double scale °C
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95
- With pouch - Hanging box
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

INFRARED LASER
THI0001



FEATURES

- -50°C to 300°C
- Display resolution: 0.1°/1°
- Accuracy: ± 2° or ±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points

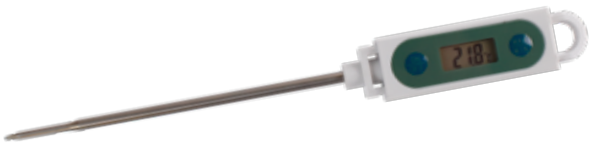
MINI INFRARED
THI0002

THERMOMETERS

FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20°C to 150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- S/Steel piercing probe: 125MM - Ø3.5MM

- Perfect chefs thermometer
- Easy quick check for core temperatures up to 65°C
- Slim design, easy to carry around
- Digital display for ease of use



ELECTRONIC WATER RESISTANT THERMOLAB

THE0120

FEATURES

- -50°C to 200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20°C to 120°C) otherwise ±2°C

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



DIGITAL T-BAR STRONG PROBE

THE0003

FEATURES

- -50°C to 70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C
- Functions: MAX/MIN - IN/OUT

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



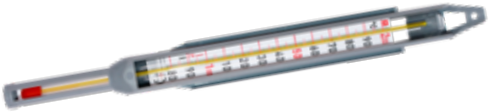
DIGITAL FRIDGE/FREEZER

THE0005

FEATURES

- 80°C to 200°C
- Division: 1°C

- With grey polyamide alimentary protection sleeve



CANDY - PLASTIC SLEEVE WITHOUT MERCURY INTERNAL SCALE GLASS

THE0007

430MM

THERMOMETERS

FEATURES

- 50°C to 100°C
- Ø45MM + Coloured zones
- Calibratable by screw
- S/Steel probe: 125MM with a diameter Ø4MM



HOT DRINKS
THE0008
125MM

NOTE
Remember to disinfect probe after every use

FEATURES

- 0°C to 120°C
- Ø33MM
- S/Steel probe 140MM
- Use for core temperatures of roasts, joints of meat



ROASTING STEEL STEM COOKING
THR0140
140MM

FEATURES

- Deep frying thermometer
- 0°C to 300°C
- Display resolution: 0.1°
- S/Steel probe: 150MM with clip
- Use in pots, deep fat fryers
- Keep in pocket to test temperatures



DEEP FRYING
THF0130
130MM



POCKET DIAL
THP0130
130MM

THERMOMETERS

FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20°C to 150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- S/Steel piercing probe: 120MM - Ø3.5MM
- Cable: 1000MM
- Recalibratable by screw at the back



DIGITAL + TIMER COOKING
THE0006

FEATURES

- -30°C to 30°C
- With clip



FRIDGE/FREEZER
THF0001
ON STAND

FEATURES

- 50°C to 300°C/10°C
- S/Steel Ø50MM



OVEN
THO0001
ON STAND

FEATURES

- 0°C to 300°C
- Display resolution: 1°
- Accuracy: ±1°C (0°C to 150°C) otherwise ±3°C
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- S/Steel probe: 150MM - Ø4MM
- S/Steel cable: 1000MM
- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Oven safe
- Water resistant
- Great for HACCP check on core temperature



DIGITAL FOLDING SCREEN OVEN
THE0004

NOTE
Remember to disinfect probe after every use

THERMOMETERS

FEATURES

- -50°C to 300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C
- Functions: MAX/MIN - DATA HOLD
- S/Steel probe: 115MM with a diameter Ø3.5MM
- Includes precision certificate



Tested & Certified

HACCP DIGITAL WITH ROTARY PROBE

THD0115

FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ± 0.5°C
- Waterproof
- S/Steel probe: 120MM with a diameter Ø2.5MM
- Includes precision certificate



Tested & Certified

HACCP DIGITAL

THD0120



SCALES



PORTION ELECTRONIC
PSE2005
5KG X 1G INCREMENTS



TERAOKA

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)



PRICE COMPUTING INCL POLE

RSE7020
6/15KG (2/5G)

NOTE
Battery not included

OTHER ORDER CODES
RECHARGEABLE BATTERY
XRSE1030



FEATURES

- Complete dual display
- Integrated cassette to main chassis of scale
- Robust construction
- Network ready - ethernet
- Camera output for CCTV
- Fully customisable label printing



DIGITAL PRINTING WITH DUAL POLE DISPLAY-SM320-P

RSE3015
15KG/5G

SM320-P
EXCLUSIVE TO BCE

FREE INSTALLATION IN SOUTH AFRICA

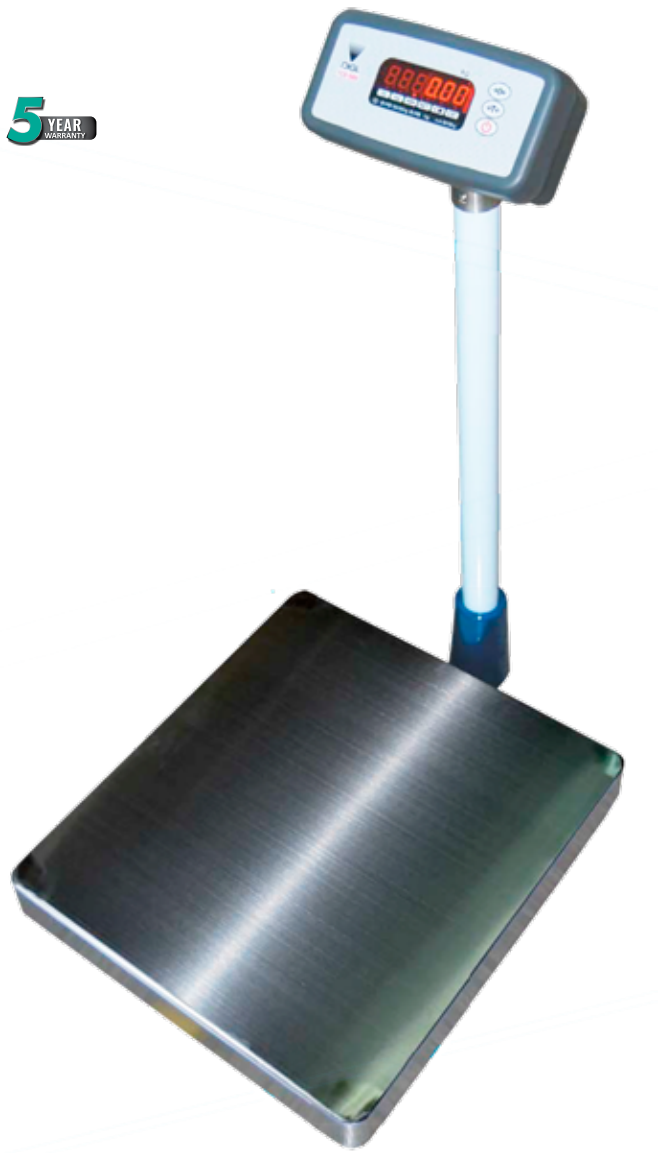
NOTE
Scale software included

OTHER ORDER CODES
SCALE ROLL
XRSE1015

SCALES

FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours - option
- KG/LB Conversion
- Advanced weighing technology
- PSE1060 - 60KG = 20G increments
- PSE1150 - 150KG = 50G increments
- PSE1300 - 300KG = 100G increments



PLATFORM ELECTRONIC

60KG
PSE1060 - 380 X 380MM

150KG
PSE1150 - 360 X 480MM

300KG
PSE1300 - 360 X 480MM

OTHER ORDER CODES
RECHARGEABLE BATTERY
XPSE0009



SCALE

FEATURES

- S/Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300KG
- Weight in 100G increments
- Strong, durable and robust
- Includes digital control
- Large LED display
- High internal resolution 1/3000



PLATFORM/CARCASS ELECTRONIC

PSM3300
300KG

NOTE
Stand sold separately



Chefware

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

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Laundry Coats - Short Sleeve	314
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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.



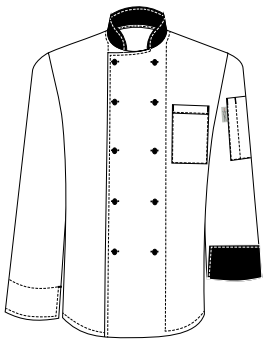


WHITE
UNI2021 - SMALL
UNI2022 - MEDIUM
UNI2023 - LARGE
UNI2024 - X LARGE
UNI2025 - XX LARGE
UNI2026 - XXX LARGE

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.



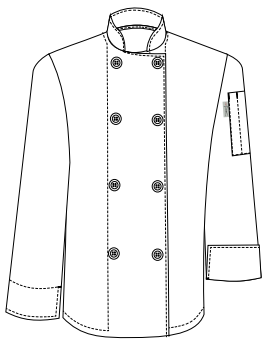


WHITE
UNI5020 - X SMALL
UNI5021 - SMALL
UNI5022 - MEDIUM
UNI5023 - LARGE
UNI5024 - X LARGE
UNI5025 - XX LARGE

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

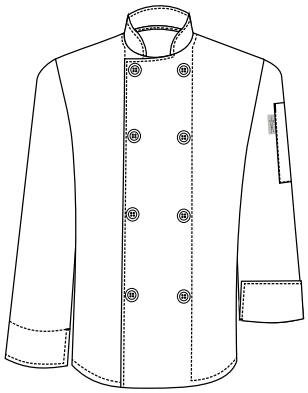




DENIM
UNI9011 - SMALL
UNI9012 - MEDIUM
UNI9013 - LARGE
UNI9014 - X LARGE
UNI9015 - XX LARGE
UNI9016 - XXX LARGE

CHEF JACKETS - BASIC - LONG SLEEVE





WHITE
UNI0010 - X SMALL
UNI0011 - SMALL
UNI0012 - MEDIUM
UNI0013 - LARGE
UNI0014 - X LARGE
UNI0015 - XX LARGE
UNI0016 - XXX LARGE

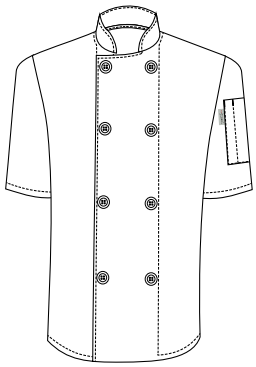




BLACK
UNI7010 - X SMALL
UNI7011 - SMALL
UNI7012 - MEDIUM
UNI7013 - LARGE
UNI7014 - X LARGE
UNI7015 - XX LARGE
UNI7016 - XXX LARGE

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



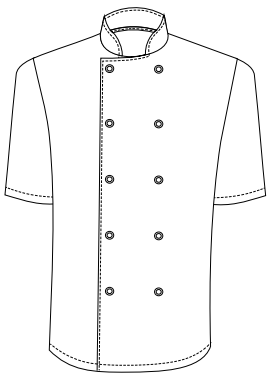
WHITE
UNI1020 - X SMALL
UNI1021 - SMALL
UNI1022 - MEDIUM
UNI1023 - LARGE
UNI1024 - X LARGE
UNI1025 - XX LARGE
UNI1026 - XXX LARGE



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

LAUNDRY COATS - SHORT SLEEVE



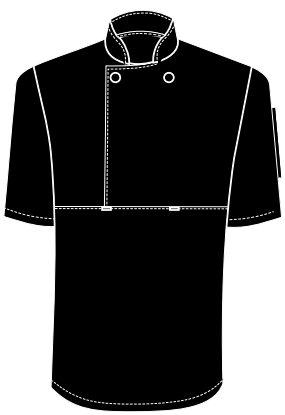


WHITE
UNI0021 - SMALL
UNI0022 - MEDIUM
UNI0023 - LARGE
UNI0024 - X LARGE
UNI0025 - XX LARGE

UTILITY COATS - SHORT SLEEVE

NEW

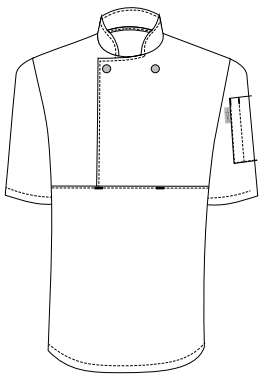




BLACK
UNI0140 - X SMALL
UNI0141 - SMALL
UNI0142 - MEDIUM
UNI0143 - LARGE
UNI0144 - X LARGE
UNI0145 - XX LARGE

UTILITY COATS - SHORT SLEEVE





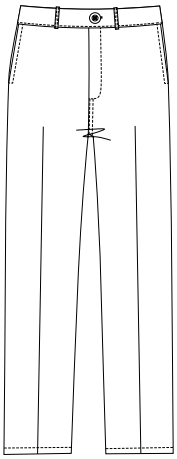
WHITE
UNI0040 - X SMALL
UNI0041 - SMALL
UNI0042 - MEDIUM
UNI0043 - LARGE
UNI0044 - X LARGE
UNI0045 - XX LARGE

CHEF TROUSERS - LADIES

Classic comfort and style in these easy to wear baggy pants. Elastic waist band with drawcord, back pockets with flaps, side pockets and, back patch pocket, boot-leg. Poly cotton for comfort and durability.

Traditional blue and white check chef trousers with zip. Yarn dyed poly cotton trousers. Side pockets and one back pocket. Back elastic waist band.







BLUE/WHITE CHECK



BLACK

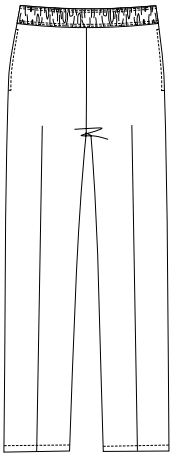
BLUE/WHITE CHECK
UNI1030 - X SMALL
UNI1031 - SMALL
UNI1032 - MEDIUM
UNI1033 - LARGE
UNI1034 - X LARGE
UNI1035 - XX LARGE
UNI1036 - XXX LARGE

BLACK - ZIP
UNI3060 - X SMALL
UNI3061 - SMALL
UNI3062 - MEDIUM
UNI3063 - LARGE
UNI3064 - X LARGE
UNI3065 - XX LARGE

BAGGY TROUSERS

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and, back patch pocket. Poly cotton for comfort and durability.







BLACK/WHITE CHECK



BLACK

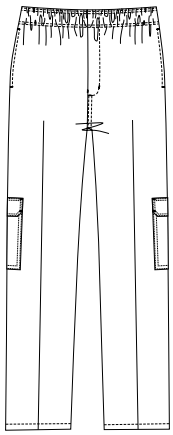
BLACK/WHITE CHECK
UNI3030 - X SMALL
UNI3031 - SMALL
UNI3032 - MEDIUM
UNI3033 - LARGE
UNI3034 - X LARGE
UNI3035 - XX LARGE

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

CHEF TROUSERS - CARGO

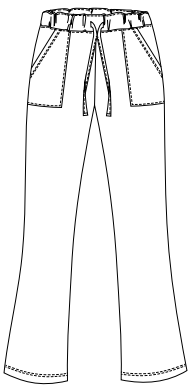
Poly cotton cargo trousers with 5cm pliable elastic band for comfort. Double stitching reinforced seams, and bar tacked throughout. Mock fly and spacious thigh styling. Two side leg cargo pockets with velcro flap closure and two back pockets. These pants offer functionality and comfort, providing the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





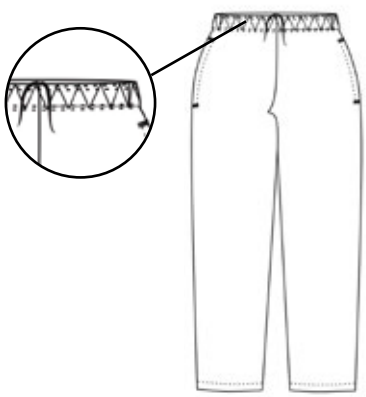
BLACK
UNI2030 - X SMALL
UNI2031 - SMALL
UNI2032 - MEDIUM
UNI2033 - LARGE
UNI2034 - X LARGE
UNI2035 - XX LARGE
UNI2036 - XXX LARGE

BAGGY TROUSERS - DRAW CORD - LADIES



BLACK
UNI6030 - X SMALL
UNI6031 - SMALL
UNI6032 - MEDIUM
UNI6033 - LARGE
UNI6034 - X LARGE
UNI6035 - XX LARGE
UNI6036 - XXX LARGE

BAGGY TROUSERS - DRAW CORD



BLACK
UNI7040 - X SMALL
UNI7041 - SMALL
UNI7042 - MEDIUM
UNI7043 - LARGE
UNI7044 - X LARGE
UNI7045 - XX LARGE

APRONS - BIB - STRIPED



FULL - BLUE
UNI4017 - BUTCHERS
UNI4024 - BUTCHERS - VALUE

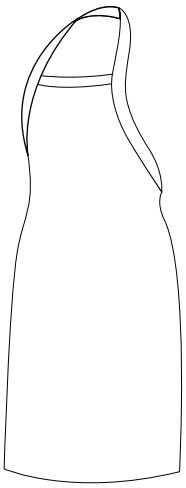
BLACK
UNI4038 - PIN STRIPE
UNI4039 - CHALK STRIPE


CHALK STRIPE


PIN STRIPE

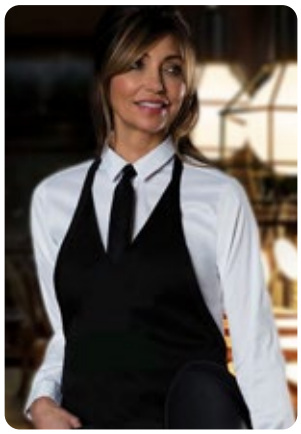
NOTE
Poly cotton with two divisions pocket

APRON - BLOOD AND FAT



WHITE PVC
UNI4040
90 X 120CM

APRONS - TUXEDO





BLACK
UNI4031

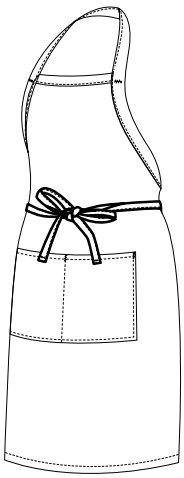
NOTE
Poly cotton with two divisions pocket



DENIM
UNI9004

NOTE
Poly cotton with two divisions pocket

APRONS - FULL BIB





BLACK
UNI4018

WHITE
UNI4019

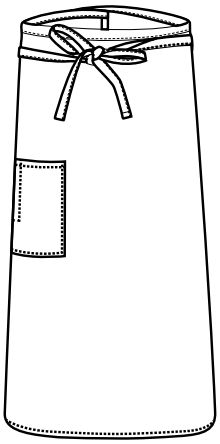
NOTE
Poly cotton bib aprons with curved pockets



DENIM
UNI9003

NOTE
Poly cotton bib aprons with curved pockets

APRONS - BISTRO



WHITE
UNI4023

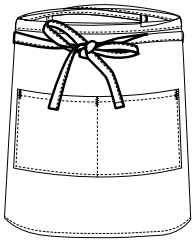
NOTE
Poly cotton with two divisions pocket



BLACK
UNI4022

NOTE
Poly cotton with two divisions pocket

APRONS - BAR





BLACK
UNI4020
WHITE
UNI4021

NOTE
Poly cotton with two divisions pocket



DENIM
UNI9001

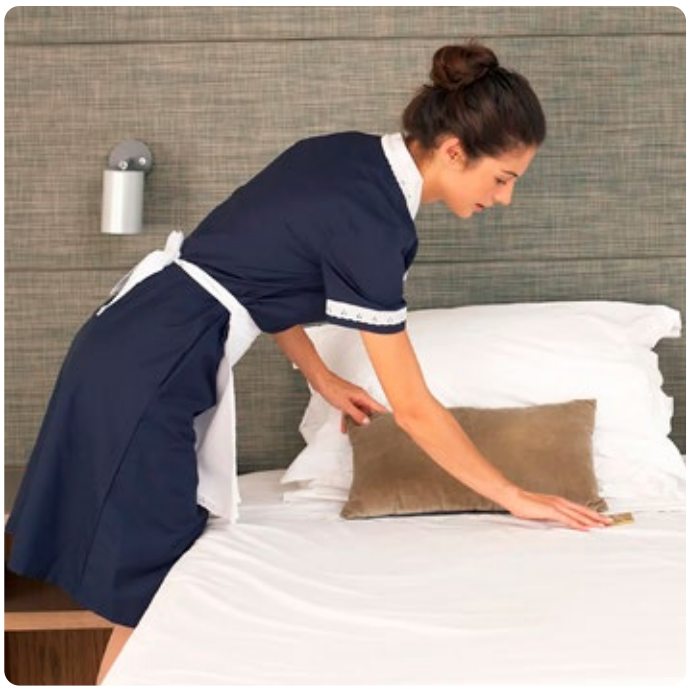
NOTE
Poly cotton with two divisions pocket

HOUSEKEEPING UNIFORMS - 3PC - LADIES

Poly cotton short sleeve ladies three-piece navy blue with white collar, sleevepin-ups, v-front apron framed overall. Consists of overall, apron and head piece.



NAVY AND WHITE
UNI5031 - SMALL
UNI5032 - MEDIUM
UNI5033 - LARGE
UNI5034 - X LARGE
UNI5035 - XX LARGE
UNI5036 - XXX LARGE



CHEF HATS



BASIC
UNI5016
POLY COTTON



SKULL CAP
UNI5013
BLACK
TIE AT BACK



BEANIE
UNI5014
WHITE
POLY COTTON



BEANIE
UNI5015
BLACK
POLY COTTON



EZI BREATHE
UNI5018
WHITE
WITH VELCRO



EZI BREATHE
UNI5019
BLACK
WITH INTERNAL SWEAT
BAND AND ELASTIC BACK

NECK TIE



TRIANGLE
UNI5010
WHITE



BATA INDUSTRIALS
THE SAFETY SHOE

SAFETY SHOES

FEATURES
- Dual density outsole

NEW



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



OIL RESISTANT | LIGHTWEIGHT | PU OUTSOLE | STEEL TOECAP | SLIP RESISTANT

SGS

NRCS national regulator for compulsory specifications

DISPOSABLES

FEATURES

- Ideal for delis, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



SHOE COVER
UDS0001
BLUE (100)



SLEEVE PROTECTOR
UDS1001 (100)



CHEF HAT
UDC0002 (50)



MOP CAP
UDC2001 (100)
UDC0001 (100)
UDC1001 (100)
UDC3001 (100)
UDC4001 (100)

NEW



BEARD COVER
UDC0003
WHITE (100)

NEW



MOP CAP
UDC5001
BLACK (100)



DISPOSABLES

GLOVES



NITRILE
UDN0003
POWDER FREE
MEDIUM - BLACK (100)



NITRILE
UDN0001
POWDER FREE
MEDIUM - BLUE (100)



LATEX
UDL0001
POWDER FREE (100)



DELI
UDG0001
CLEAR (100)



DELI
UDG0002
BLUE (100)



HEAVY-DUTY
UDG1001

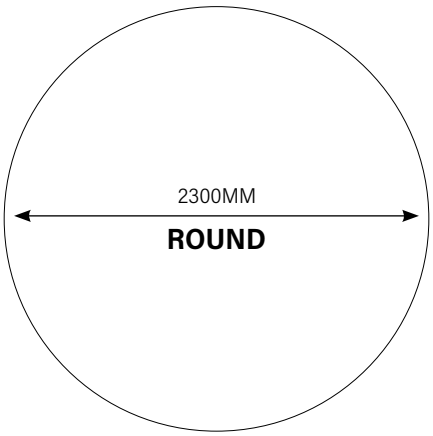


APRON
UDA0001 (100)
10 MICRONS

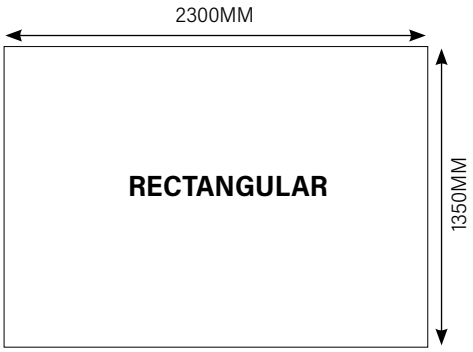


TABLE CLOTHS - WHITE

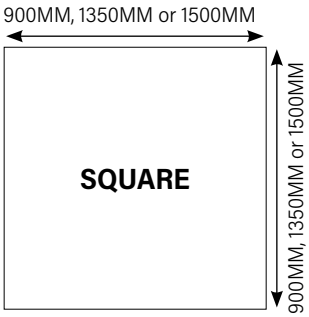
Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high-quality manufacturing.



2300MM
UNT2300



1350 X 2300MM
UNT1500

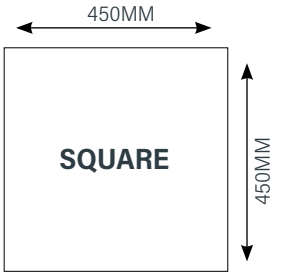


900 X 900MM
UNT0900

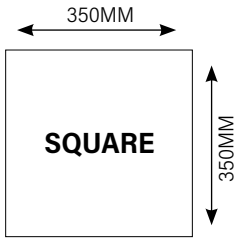
1350 X 1350MM
UNT1350

1500 X 1500MM
UNT5150

NAPKINS - WHITE



450 X 450MM
UNN0450 (24)



350 X 350MM
UNN0350 (24)



Display Units

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

Section Index

Ambient Display Cabinets	337
Cake Display Fridges	337 - 338
Cold Food Bars	335 - 336
Countertop Pizza Ingredient Display Units	335
Grab & Go Display	330
Heated Display Units	325 – 327
Hot & Cold Display Unit	325
Ice Cream Display Unit	334
Pie Warmers	328 - 329
Pizza Ingredient Display Units	335
Refrigerated Display Units	331 – 336
Sushi Bars	335 - 336

5 Reasons Why

SALVADORE

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

ANVIL

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

FLOOR STANDING - HEATED AND REFRIGERATED STRAIGHT

FEATURES

- Heated temperature range 40°C to 75°C
- Refrigerated temperature range 2°C to 8°C
- Illuminated shelves for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control independent for each section
- Grade 304 S/Steel interior
- Unit supplied with two adjustable shelves



COMBO - HOT/COLD - 1500MM

DCC1500

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.3KW
DIMENSIONS	: 1500 X 680 X 1200MM
WEIGHT	: 254KG
CAPACITY	: 485LT
SHELVES	: 3

FLOOR STANDING - HEATED STRAIGHT

FEATURES

- Pleasing modern design
- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control; for high accuracy
- Grade 304 S/Steel interior



900MM

DHC7900

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 900 X 680 X 1200MM
WEIGHT	: 122KG
CAPACITY	: 285LT
SHELVES	: 3

1200MM

DHC7200

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1200 X 680 X 1200MM
WEIGHT	: 139KG
CAPACITY	: 390LT
SHELVES	: 3

1500MM

DHC7500

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1500 X 680 X 1200MM
WEIGHT	: 157KG
CAPACITY	: 500LT
SHELVES	: 3

FLOOR STANDING - HEATED CURVED

FEATURES

- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves



900MM
DHC1900

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 900 X 730 X 1200MM
WEIGHT	: 112KG
CAPACITY	: 225LT
SHELVES	: 3

1200MM
DHC2200

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1200 X 730 X 1200MM
WEIGHT	: 134KG
CAPACITY	: 310LT
SHELVES	: 3

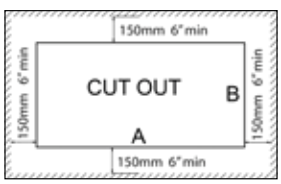
COUNTERSUNK - HEATED CURVED

FEATURES

- Counter top type can be fitted on or into counter
- Robust S/Steel outer body and interior
- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Unit provided with 1 adjustable shelf & fixed bottom shelf



WORKTOP CUT OUT



Model	A	B
DHC0900	778	507
DHC1200	1078	507

900MM
DHC0900

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 840 X 540 X 820MM
WEIGHT	: 46KG
CAPACITY	: 70LT
SHELVES	: 2

1200MM
DHC1200

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1140 X 540 X 820MM
WEIGHT	: 65KG
CAPACITY	: 94LT
SHELVES	: 2

NOTE

It is essential that the cabinet below the cut-out is well ventilated
Poor ventilation will affect the performance of the unit

HEATED DISPLAY MERCHANDISER - COUNTERTOP CURVED

FEATURES

- High power German supplied tangential fan blowers
- Removable top glass easy to clean
- Removable chrome wire rack for additional small items
- Thermostatic heat control
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture



3 DIVISION
HDM0003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.5kW
DIMENSIONS	: 1070 X 720 X 630MM
WEIGHT	: 40KG
DIVISIONS	: 3
MAX INSERT DEPTH	: 100MM

NOTE
Inserts sold separately

ANVIL

HOT FOOD BAR CURVED

FEATURES

- Counter top unit can be fitted on or into counter
- Robust S/Steel construction
- Specially designed element to ensure excellent heat distribution
- Illuminated via fluorescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- To be used with water

2 YEAR



3 DIVISION
BMA4003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.8kW
DIMENSIONS	: 1074 X 710 X 728MM
WEIGHT	: 70KG
DIVISIONS	: 3

NOTE
Inserts sold separately

PIE WARMERS

FEATURES

- Fixed front glass
- Rear hinged glass door
- 3 Shelves - 105MM spacing between shelves
- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C to 80°C





MINI

PWK0007

PIE WARMER

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 353 X 393 X 604MM
WEIGHT	: 13.7KG
CAPACITY	: Approx 12 standard size pies

FEATURES

- This unit is ideal for use in small supermarkets or fast food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full S/Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C to 80°C



640MM

PWK0004

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 640 X 364 X 525MM
WEIGHT	: 23KG
CAPACITY	: Approx 30 standard size pies

865MM

PWK0005

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 865 X 364 X 525MM
WEIGHT	: 21KG
CAPACITY	: Approx 50 standard size pies

PIE WARMERS

FEATURES

- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temperature range 50°C to 90°



660MM
PWK0002-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.2kW
DIMENSIONS	: 660 X 483 X 620MM
WEIGHT	: 40KG
CAPACITY	: Approx 30 standard size pies

900MM
PWK0003-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.5kW
DIMENSIONS	: 873 X 483 X 590MM
WEIGHT	: 50KG
CAPACITY	: Approx 45 standard size pies

1200MM
PWK0006-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.8kW
DIMENSIONS	: 1200 X 483 X 785MM
WEIGHT	: 72KG
CAPACITY	: Approx 60 standard size pies





GRAB AND GO

FEATURES

- LED illumination for each shelf
- Unit fitted with 4 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





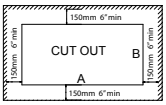
COUNTERSUNK - REFRIGERATED CURVED

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



WORKTOP CUT-OUT



Model	A	B
DFC1900	778	507
DFC2200	1078	507

900MM
DFC1900

SPECIFICATIONS

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

1200MM
DFC2200

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 1140 X 540 X 820MM
WEIGHT	: 88KG
CAPACITY	: 94LT
SHELVES	: 2

FLOOR STANDING - REFRIGERATED STRAIGHT

FEATURES

- Temperature range 2°C to 8°C ambient temperature of 32°C
- LED Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation
- Castor wheels make the unit easy to move



900MM
DFC7900

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.62kW
DIMENSIONS	: 900 X 680 X 1200MM
WEIGHT	: 174KG
CAPACITY	: 285LT
SHELVES	: 3

1200MM
DFC7200

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.76kW
DIMENSIONS	: 1200 X 680 X 1200MM
WEIGHT	: 215KG
CAPACITY	: 390LT
SHELVES	: 3

1500MM
DFC7500

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.92kW
DIMENSIONS	: 1500 X 680 X 1200M
WEIGHT	: 254KG
CAPACITY	: 500LT
SHELVES	: 3

NEW

COUNTERTOP - CURVED

FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- 2 Adjustable chrome-plated shelves
- 4 Sided double tempered glass
- Sliding doors at back
- Maintenance-free condenser
- Ventilated cooling system
- Automatic defrost



880MM
DFC0880

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 880 X 568 X 686MM
WEIGHT	: 66KG
CAPACITY	: 136LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/60G





1220MM
DFC1220

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1220 X 568 X 686MM
WEIGHT	: 92KG
CAPACITY	: 200LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/70G

COUNTERTOP - STRAIGHT

FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- 2 Adjustable chrome-plated shelves
- 4 Sided double tempered glass
- Sliding doors at back
- Maintenance-free condenser
- Ventilated cooling system
- Automatic defrost



880MM
DFS0880

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 880 X 568 X 686MM
WEIGHT	: 66KG
CAPACITY	: 160LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/60G





1220MM
DFS1220

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1220 X 568 X 686MM
WEIGHT	: 92KG
CAPACITY	: 242LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/70G

FLOOR STANDING - REFRIGERATED CURVED

FEATURES

- Temperature range 2°C to 8°C at ambient temperature of 32°C
- Unit provided with 2 adjustable shelves
- Digital display and temperature control for high accuracy
- Automatic defrost
- LED illuminated shelf and base for perfect product presentation
- Grade 304 S/Steel interior
- Double glazed glass windows to prevent condensation
- Castor wheels make the unit easy to move



900MM
DFC0900

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 900 X 730 X 1200MM
WEIGHT	: 163KG
CAPACITY	: 225LT
SHELVES	: 3

1200MM
DFC1200

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
DIMENSIONS	: 1200 X 730 X 1200MM
WEIGHT	: 200KG
CAPACITY	: 310LT
SHELVES	: 3

ICE CREAM FREEZER

FEATURES

- Automatic defrost
- Temperature range -20°C to -15°C
- High-quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five polycarbonate 3.5LT storage pans
- Grade 304 S/Steel interior



TABLE TOP - 1200MM
ICF1200

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.5kW
DIMENSIONS	: 1200 X 540 X 790MM
WEIGHT	: 130KG
CAPACITY	: 5 X 3.5LT pans

NOTE
Inserts Included

OTHER ORDER CODES
ICE CREAM FREEZER INSERT
ICF1201

INGREDIENT/PIZZA - REFRIGERATED

FEATURES

- Keeps food between 2°C and 10°C at 32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Sneeze guard glass for hygiene
- Low maintenance auto defrost function
- High-quality digital set point controller



1400MM
PIF1400

SPECIFICATIONS

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





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

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5 Reasons Why

TIGERHOTEL®

- High-quality buffetware since 1996
- Designed, engineered and manufactured through quality control
- Parts are repairable and replaceable
- Highest quality S/Steel material & exceeds all rigid quality standards
- Extensive references with prestigious clients

Infiniti

- Durable 18/10 S/Steel for long term use
- Long established brand with the latest innovations
- Highest quality and sophisticated design
- Provider of professional equipment for hotels and the catering industry
- Spare parts availability is our priority

Global S.A.

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

Efay®

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

Electro Chef

- Trusted quality and value
- A wide variety of options
- Products that offer confidence to any establishment
- Functional products with modern designs
- Continuous range expansion to meet changing needs

CHAFING DISHES
EURI



ROUND ROLL TOP
CRE0001
DIMENSIONS : 515 X 497 X 468MM
CAPACITY : 6LT

Warm Dripless Hydraulic motion



RECTANGULAR ROLL TOP
CDE0008
DIMENSIONS : 667 X 488 X 452MM
CAPACITY : 8LT

Warm Dripless Hydraulic motion

IBIS



ROUND ROLL TOP
CRI0002
DIMENSIONS : 515 X 518 X 470MM
CAPACITY : 6LT

Warm Dripless Hydraulic motion Stackable



RECTANGULAR ROLL TOP
CDI0008
DIMENSIONS : 667 X 485 X 452MM
CAPACITY : 8LT

Warm Dripless Hydraulic motion Stackable



STACKABLE UP TO 5 CHAFERS



STACKABLE UP TO 5 CHAFERS

NOTE
Euri and ibis heating elements - refer to page 342





CHAFER STACKING TROLLEY

FEATURES

- Stacks 5 chafers on each side in total 10 chafers



TROLLEY - IBIS - INDENT
CST1001
980 X 695 X 1546MM

STACKING TROLLEY PVC COVER IBIS - INDENT
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





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



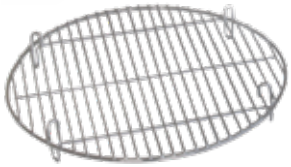
INSERT ROUND
IRS0350
S/STEEL
DIMENSIONS : 383 X 66MM
CAPACITY : 6LT



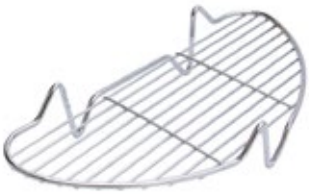
INSERT ROUND 1/2
IRS1387
S/STEEL - 2 PIECE/SET
DIMENSIONS : 385 X 68MM
CAPACITY : 2.7LT



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

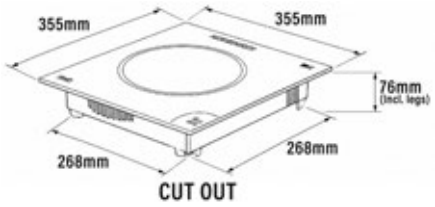


Electro Chef

TOUCH PANEL
IHT1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 355 X 355 X 78MM
WEIGHT	: 10KG



CUT OUT



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



CHAFER SPRING HEATER
CSH0001
VOLTAGE : 220 - 230V
POWER : 400W



INDUCTION WARMER
IWR0001
200W



18/10

MINI SAUCE/CHAFING DISH



MINI ODIN
CDM0002
DIMENSIONS : 235 X 235 X 310MM
CAPACITY : 800ML

NOTE
Porcelain tray included





INSERT ROUND MINI PORCELAIN
IRM0208
DIMENSIONS : 208MM
CAPACITY : 800ML

RECTANGULAR COMPLETE MODULAR DOMINO



COLD DISPLAY STAND
DCD2002
615 X 350 X 103MM

NOTE
Includes 2 X ice packs



BREAD CUTTING BOARD ON STAND
DBC0001
615 X 350 X 116MM



BREAD BASKET COMPLETE
DBB0001
615 X 355 X 297MM



BREAD BASKET
DBB0004
490 x 305 x 100MM



DOME COVER POLYCARBONATE
DCP0002
575 X 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



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



18/10

INDUCTION CHAFING DISHES
ARTISAN COLLECTION



INDUCTION BOTTOM

SQUARE
CIS4045
WITH WOODEN HANDLE
ALUMUNIUM BODY
DIMENSIONS : 460 X 280 X 206MM
CAPACITY : 4.5LT



PARKED POSITION

ROUND
CIR4045
WITH WOODEN HANDLE
ALUMUNIUM BODY
DIMENSIONS : 449 X 330 X 209MM
CAPACITY : 4.5LT



INSERT SQUARE PAN
ISS0003
S/STEEL
DIMENSIONS : 340 X 66 X 65MM
CAPACITY : 4.5LT



INSERT ROUND PAN
IRS0002
S/STEEL
DIMENSIONS : 328 X 66MM
CAPACITY : 4.5LT



DISPENSERS

ODIN



JUICE 3.7LT
JDO0037
325 X 200 X 460MM



JUICE 7LT
JDO0007
325 X 195 X 560MM



MILK WITH ICE CORE 5LT
MDO0005
325 X 200 X 430MM



EURI



JUICE 7LT
JDE0007
285 X 285 X 590MM

OTHER ORDER CODES
DRIP TRAY
XJDO0003





COFFEE URN 12LT
CUE0012
315 X 315 X 575MM

OTHER ORDER CODES
DRIP TRAY
XJDO0003



WOODEN BASE



MILK 5LT
MDR0005
335 X 192 X 460MM



JUICE 3.8LT
JDR0038
344 X 223 X 490MM

CEREAL DISPENSERS



SINGLE
CDS0037
S/STEEL
POLYCARBONATE CYLINDER
DIMENSIONS : 265 X 200 X 595MM
CAPACITY : 3.7LT



DOUBLE
CDD0074
S/STEEL
POLYCARBONATE CYLINDER
DIMENSIONS : 215 X 310 X 595MM
CAPACITY : 7.4LT



TRIPLE
CDT0011
S/STEEL
POLYCARBONATE CYLINDER
DIMENSIONS : 265 X 265 X 595MM
CAPACITY : 11LT

FRUIT DISPENSER



SWIVEL
FDS0001
S/STEEL
DIMENSIONS : 328 X 565MM



TEA URN
SAMOVAR

FEATURES

- Professional and elegant Samovar made of high-quality S/Steel
- 5LT water container & 1.3LT teapot with tea strainer mirror gloss exterior, 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)

18/10

STANDS - S/STEEL



FRUIT
FTS0001
1-TIER
D325 X H200MM



FRUIT
FTS0003
3-TIER
D375 X H530MM



PASTRY
PTS0003
3-TIER
D438 X H495MM



CAKE
TCS0027
3-TIER
256 X 256 X 421MM

NOTE
27CM plates not included

CONDIMENT SET



CSS4000
360 X 110 X 107MM

NOTE
Includes 4 X jars, 4 X spoons and 1 X tray

PUNCH BOWL



20LT
PBS0020
446 X 276MM

T-COLLECTION - STEP RISERS - BRONZE

NEW



VINTAGE
TSR0012
530 X 162 X 103MM



VINTAGE - TYPE 1
TSR0005
325 X 265 X 103MM



VINTAGE - TYPE 2
TSR0010
355 X 265 X 253MM



VINTAGE - INCLINED
TSR0013
530 X 162 X 162MM



VINTAGE - INCLINED
TSR0006
325 X 265 X 197MM



VINTAGE THREE STEP
TSR0003
590 X 325 X 403MM



WOOD TRAYS - GREY ASH

STACKABLE

NEW



WDT0040
530 X 325 X 40MM

NEW



WDT0016
530 X 162 X 40MM

NEW



WDT4000
325 X 265 X 40MM



COLD DISPLAYS



WOOD - GN1/1
CDT0004
530 X 325 X 160MM

NOTE
Includes 2 X ice packs



WOOD - GN 1/2
CDT0010
337 X 295 X 202MM

NOTE
Includes 1 X ice packs



ACRYLIC - GN 1/2
CDT0013
337 X 295 X 202MM

NOTE
Includes 1 X ice packs



LUCITE TRAYS - ICE WHITE



TLT0530
530 X 325 X 75MM



TLT0325
325 X 265 X 75MM





NEW 18/10

CEREAL DISPENSER CONTAINERS



THREE PIECE
CDT0003
DIMENSIONS : 530 X 162 X 278MM
WEIGHT : 3.95KG
CAPACITY : 2LT X 3 (6LT)



THREE STEP
MDT0005
DIMENSIONS : 404 X 137 X 433MM
CAPACITY : 2LT X 3 (6LT)



SINGLE ASH WOOD BASE BRONZE
CDT0006
DIMENSIONS : 160 X 217 X 633MM
CAPACITY : 3LT

JUICE DISPENSER



COOL bpafree

SQUARE
JDS0007
DIMENSIONS : 286 X 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



NEW

ROOM SERVICE TROLLEY AND HOT FOOD WARMER

FEATURES

- Melamine coated polywood
- Coated foldable legs
- Tip-up and stackable structure
- Room service trolley that allows for 2 hot boxes
- Can double stack food warmer



ROOM SERVICE TROLLEY ROYAL

RST2002

1060 X 908 X 750MM





HOT FOOD WARMER S/STEEL

HFW1001

VOLTAGE	: 230V
DIMENSIONS	: 380 X 370 X 480MM
TEMPERATURE	: MAX 70˚C



18/10

CHAFING DISHES - ROLL TOP

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with S/Steel 65MM insert, water pan and holder for Global Chafing Fuel
- Clutch system prevents unexpected lid closure
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Water return - water channel on the lid directs condensation into the water pan

CLASSIC



ROUND
CRI1380
495 X 520 X 480MM



RECTANGULAR
CRI1002
700 X 525 X 470MM



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

CONTEMPORARY



ROUND WITH WATER CHANNEL
CRI0381
495 X 520 X 455MM



RECTANGULAR WITH WATER CHANNEL
CRI0005
690 X 510 X 455MM



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



INSERTS FOR CHAFING DISHES - ROUND



HALF
IIR1380
S/STEEL
190 X 65MM



FULL
IIR0380
S/STEEL
380 X 65MM

NOTE
Gastronorm porcelain and S/Steel inserts fit Infiniti chafers perfectly

CHAFING DISH ELEMENTS

FEATURES

- Heating elements are available for the round and rectangular chafing dishes as well as the soup tureens



ROUND
CDB0004
0.55kW



RECTANGULAR
CDB0003
0.6kW



SOUP TUREENS

18/10

FEATURES

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



CLASSIC 10LT
STI1010



CONTEMPORARY 10LT
STI0010

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

18/10

COFFEE URNS

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes with a holder for chafing fuel
- Completely detachable faucet
- Two way heating, fuel or heating element
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Features all S/Steel faucet, which is NSF listed and lead cadmium free



CLASSIC 6LT
CUI1006



CONTEMPORARY 6LT
CUI0006

NOTE
Coffee must first be brewed at a normal temperature of 92˚C then poured into the coffee urn for buffet serving. To maintain serving temperature apply heat source immediately. For best results, preheat urn.

JUICE DISPENSERS

FEATURES

- 18/10 S/Steel
- Unit comes complete with cover, ice tube and transparent food grade container
- Ice tube filled with ice keeps beverage cold
- All S/Steel faucet which is NSF listed and Lead Cadmium free
- Good for outdoors where there is no electricity
- Cover protects juice from bees, flies and insects
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design
- Easy to clean residue pulp by unscrewing the faucet cap



CLASSIC 7LT
JDI1007



CONTEMPORARY 7LT
JDI0007

NOTE
Ice tube can be refilled with ice to keep juice chilled for the duration of a buffet breakfast

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

WITH STAND
ICF0001

18/10

ICE BUCKETS

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service



DOUBLE WALL
IBI0012
1.2LT

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



1 BOTTLE
IBI0048
4.8LT

2 BOTTLES
IBI0065
6.5LT

ICE BUCKET STANDS

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- For use with IBI0048 and IBI0065



ISI0196 - 198MM
ISI0220 - 220MM

VINEGAR AND OLIVE OIL SET

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



IVO0001

NOTE
Available on request only

JAM/CONDIMENT STATION

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



CLASSIC
IJS0003
280ML
492 X 120 X 163MM

SNACK TRAY

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



3 PIECE
ISN0001
177 X 190 X 58MM

NOTE
Available on request only

DOME CLOCHES

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



IDC0210 - 210MM
IDC0252 - 252MM

NOTE
Available on request only

STANDS

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish



CAKE STAND BRISTOL
CSB0306 - 306MM TRAY
CSB0355 - 355MM TRAY

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- 3 Tier stands make for elegant display
- Removable trays



TEA STAND BRISTOL 3 TIER
TSB0003 - 140MM TRAYS
TSB1003 - 230MM TRAYS



FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



JAM/HONEY STAND
IJS0001

NOTE
Stand only

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



TABLE NO. STAND
ITS0060 - 60MM
ITS0190 - 190MM
ITS0290 - 290MM

18/10

HOLLOWARE

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design

VIENNA



COFFEE POT
CPV0500 - 500ML
CPV0900 - 900ML



TEA POT
TPV0600 - 600ML
TPV0900 - 900ML



CREAM JUG
CJV0150 - 150ML
CJV0230 - 230ML

WATER PITCHER
WPV1600 - 1600ML



SUGAR BOWL
SBV0280 - 280ML



BRISTOL



CREAM JUG WITH LID
CJB1230 - 230ML



TEA POT
TPB2600 - 600ML
TPB1200 - 1200ML



CREAM JUG
CJB1150 - 150ML



SUGAR BOWL
SBB0230 - 230ML



TRAYS RECTANGULAR



VIENNA
TRV0458 - 573 X 333MM
TRV0558 - 686 X 425MM
TRV0656 - 790 X 501MM

BUTTER BELL

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free

NEW



WITH PORCELAIN HOLDER
IBB0090 - 90MM

OTHER ORDER CODES
PORCELAIN HOLDER
XIBB0090 - 90MM

CROISSANT WARMER

FEATURES
- 18/10 S/Steel with high mirror finish
- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opens on 2 ends
- Heated by 3 to 6 tea-lights to keep warm



REVOLVING
CWI0001

NOTE
Available on request only



CARVERY STATION

FEATURES
- 18/10 S/Steel
- Easy lamp positioning with pivoting arms and thumb screw adjustments
- Dual and tri-lamp, removable base and reversible marble cutting board

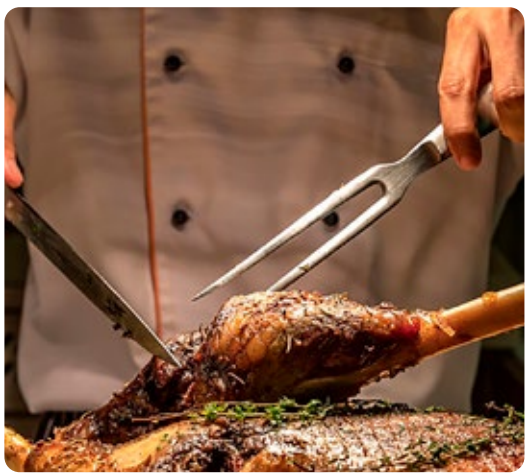


2 LIGHT
IHL0002

SPECIFICATIONS
VOLTAGE : 220V
DIMENSIONS : 610 X 456 X 710MM

OTHER ORDER CODES
BROWN GRANITE CARVING BOARD
IHL1003

NOTE
Available on request only
Globe not included
Refer to page 371 for globes



DECORATIVE FOOD DISPLAY LAMPS



MATTE BLACK
DDL1000

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.25kW
DIMENSIONS	: 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

NEW



COPPER
DDL1002

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.25kW
DIMENSIONS	: Ø173MM

NOTE
Bulb not included

SALVADORE

HEATED FOOD DISPLAY STATION

FEATURES
- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated S/Steel base, with thermostat control
- Fitted with acrylic sneeze guard on both sides

IMPROVED



2 LIGHT - WITH HEATED BASE
CSS2001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 900 X 752 X 491MM

NOTE
Includes 2 X 0.175kW PAR 38 infrared globe
Includes 0.4kW Heating element in the base
Food pans sold separately

OTHER ORDER CODES
INFRARED GLOBE - 0.175kW
XCSS0006

Electro Chef

NEW 18/10

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 grove of the water pipe



SQUARE

CDI2002
S/STEEL
DIMENSIONS : 405 X 480 X 170MM
INSERT SIZE : GN2/3 INSERT
CAPACITY : 6LT
LID : GLASS PANEL

NOTE
Stand sold separately

OTHER ORDER CODE
SQUARE STAND
CDI2012
470 X 370 X 235MM



ROUND

CDI2003
S/STEEL
DIMENSIONS : 445 X 550 X 170MM
INSERT SIZE : 380MM INSERT
CAPACITY : 6LT
LID : GLASS PANEL

NOTE
Stand sold separately

OTHER ORDER CODE
ROUND STAND
CDI2013
455 X 455 X 235MM



RECTANGULAR

CDI2001
S/STEEL
DIMENSIONS : 585 X 490 X 170MM
INSERT SIZE : GN1/1 INSERT
CAPACITY : 9LT
LID : GLASS PANEL

NOTE
Stand sold separately

OTHER ORDER CODE
RECTANGULAR STAND
CDI2011
620 X 375 X 235MM



INDUCTION CHAFING DISHES - GLASS LID
CHEFLINE



SQUARE
CDS4000
S/STEEL
INSERT SIZE : GN2/3 INSERT
CAPACITY : 5.5LT
LID : GLASS PANEL

NOTE
Stand sold separately

OTHER ORDER CODE
SQUARE STAND
CDS4001



ROUND
CDS4100
S/STEEL
INSERT SIZE : 380MM INSERT
CAPACITY : 6LT
LID : GLASS PANEL

NOTE
Stand sold separately

OTHER ORDER CODE
ROUND STAND
CDS4101



RECTANGULAR
CDS4200
S/STEEL
INSERT SIZE : GN1/1 INSERT
CAPACITY : 9LT
LID : GLASS PANEL

NOTE
Stand sold separately

OTHER ORDER CODE
RECTANGULAR STAND
CDS4201



INDUCTION WARMER

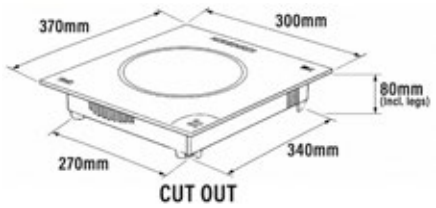
FEATURES
- Warmer must only be used in buffet heating application, must not be used for cooking
- Warmer is not for heating up water in chafing dish.
- Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm

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



SINGLE
IND0002

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





INDUCTION STAND
IHS1000

SPECIFICATIONS
DIMENSIONS
OUTER : 475 X 400 X 85MM
INNER : 300(W) X 370MM(L)

NOTE
Compatible with IND0002

ROLLTOP CHAFING DISHES
GLASS LID

Polished finish. Roll back lid. Comes standard with burner holders and water pan. Accommodates electric elements as well. Opens to 180˚. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



RECTANGULAR
CDS2001

DIMENSIONS	: 660 X 480 X 420MM
INSERT SIZE	: 495 X 295 X 65MM
CAPACITY	: 8.5LT

NOTE
Element not included

OTHER ORDER CODES
RECTANGULAR ELEMENT
CDB0003



ROUND
CDS2002

DIMENSIONS	: 520MM
INSERT SIZE	: 355 X 65MM
CAPACITY	: 6.8LT

NOTE
Element not included

OTHER ORDER CODES
ROUND ELEMENT
CDB0004

DELUXE

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display.
For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



RECTANGULAR
CDS0007

DIMENSIONS	: 630 X 360 X 400MM
INSERT SIZE	: 530 X 315MM
CAPACITY	: 7.5LT



ROUND
CDS0005

DIMENSIONS	: 460MM
INSERT SIZE	: 380MM
CAPACITY	: 6.8LT

REGULAR

Polished finish. Roll back lid. Comes standard with burner holders. Opens to 180˚.
For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



RECTANGULAR
CDS1006

DIMENSIONS	: 630 X 370 X 400MM
INSERT SIZE	: 530 X 325MM
CAPACITY	: 7.5LT



ROUND
CDS1007

DIMENSIONS	: 460MM
INSERT SIZE	: 380MM
CAPACITY	: 6.8LT

CHAFING DISHES POLISHED

Comes standard with burner holders. Create an elegant buffet setting with the mirror polished chafer.
Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



RECTANGULAR
CDS1000
DIMENSIONS : 610 X 350 X 330MM
INSERT SIZE : 530 X 325MM
CAPACITY : 9LT



ROUND
CDS1001
DIMENSIONS : 330MM
CAPACITY : 3.7LT

CHAFING DISH - ROUND

Create an elegant buffet setting with this mirror polished chafer.
Comes standard with burner holders. Ideal for buffets - outside caterers.
Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



GLASS LID
CDS1004
DIMENSIONS : 350MM
CAPACITY : 3.7LT

SOUP STATION



9LT
CDS1003
DIMENSIONS : 300MM
CAPACITY : 9LT

INSERTS FOR CHAFING DISHES PORCELAIN

FEATURES
- Porcelain inserts offer a more presentable alternative to the traditional S/Steel
- Food retains original colouring throughout the buffet serving
- High-quality gastronorm porcelain inserts

BLACK

NEW



GN1/1
IFP2065
65MM



GN1/2
IHP2065
65MM



GN1/3
ITP2065
65MM

WHITE

NEW



GN1/1
IFP1065
65MM



GN1/1
IFP1165
65MM
2 DIVISION



GN2/3
ITP1165
65MM



GN1/2
IHP1065
65MM



GN1/3
ITP1065
65MM

SOUP KETTLES

FEATURES

- Ideal for hotels, canteens, take aways and supermarkets
- Great for soup, sauces, curries, breakfast porridge and stew



S/STEEL 5.7LT
SKD1004

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.3kW



S/STEEL 11LT
SKD1008

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.8kW
TOP DIAMETER	: 270MM
MIDDLE DIAMETER	: 215MM
BOTTOM DIAMETER	: 235MM
HEIGHT	: 365MM



BLACK 11LT
SKD0008

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.8kW
TOP DIAMETER	: 270MM
MIDDLE DIAMETER	: 215MM
BOTTOM DIAMETER	: 235MM
HEIGHT	: 365MM



CHAFING FUEL

FEATURES

- Is the ideal heat source for all chafers
- Burns for over 2½ hours, depending on environment
- Will not discolour the chafers as it burns with a clean blue flame
- Spill resistant



METHANOL
CFA0001
24 X 200G



METHANOL
CFA0003
4 X 5LT

NEW



REFILL BAG METHANOL
CFA0005
4 X 5LT

BURNER



HOLDER
CDB0002

JUICE DISPENSERS



6LT
JDS7001



6LT X 2
JDS7002



8LT
JDS8001



8LT X 2
JDS8002



CEREAL DISPENSERS



8LT
CDS5001



8LT X 2
CDS5002

DISPLAYWARE - STEP RISERS - ABS BLACK

FEATURES

- Step riser display
- Use in fridges or on a buffet
- Excellent display for all presentations
- ABS plastic is durable, easy to clean and will not warp or chip
- Edges have air slots for increased air circulation in refrigerated cases



3 STEPS
SRA0003
600 X 750 X 95MM



2 STEPS
SRA0002
600 X 750 X 95MM

DISPLAYWARE - ABS



LID
INH4007
320 X 260MM

SALADWARE DELI DISH
DDS0001
320 X 260 X 60MM



LID
SBL0215
215 X 215MM

SALADWARE SALAD BOWL
SBS0003
215 X 215 X 65MM



LID
INF4006
525 X 325MM

SALADWARE MARINADE DISH
MDS0002
2 DIVISION
525 X 325 X 60MM



LID
INH4007
320 X 260MM

SALADWARE - DELI DISH
DDS0002
2 DIVISION
320 X 260 X 60MM



LID
INF4006
525 X 325MM

SALADWARE MARINADE DISH
MDS0001
525 X 325 X 60MM



LID
SBL0250
250 X 250MM

SALADWARE SALAD BOWL
SBS0004
250 X 250 X 65MM

NOTE
Lids not suitable for heating

CUT OUT BUBBLE DOME AND BASE



BTA3109
520 X 358 X 180MM

BUBBLE DOMES - ABS



BUBBLE DOME
BTA2027 - 440 X 270 X 140MM
BTA2109 - 500 X 326 X 180MM
BTA2061 - 595 X 445 X 230MM
BTV2003 - 460 X 310 X 100MM
BTV2004 - 500 X 410 X 100MM

NOTE
Not suitable for heating

BUBBLE TRAYS - ABS



BUBBLE TRAY
BTA1027 - 440 X 270 X 25MM
BTA1109 - 520 X 358 X 25MM
BTA1061 - 595 X 445 X 25MM
BTV1003 - 460 X 310 X 15MM
BTV1004 - 500 X 410 X 15MM

NOTE
Not suitable for heating

CAKE DISPLAY



TRAY AND DOME
CDC0320
325 X 140MM

CAKE STAND



PLASTIC
CSP0300
300MM

TUFF TRAYS®

CAKE STANDS AND COVERS



COVER - CLEAR
CDC0331
315 X 140MM
STAND - BLACK
CSB0330
330 X 120MM



COVER - CLEAR
CDC0330
300 X 140MM
STAND - S/STEEL
CSS0330
330 X 180MM



Global (S.A.)

DOME CLOCHES



S/STEEL
DCS0300
300MM



PLASTIC
DCP0300 - 300MM
DCP0350 - 350MM



MINI SERVING PAILS



S/STEEL
MSP0090 - 90MM
MSP0070 - 70MM

COPPER
MCP0070 - 70MM
MCP0090 - 90MM

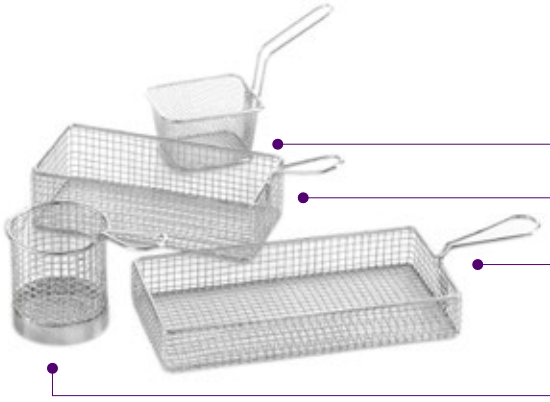
MINI SAUCE DIPS



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

MINI SERVING BASKETS

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



SQUARE
MBS0060 - 95 X 95 X 60MM
MBS0061 - 100 X 90 X 60MM

RECTANGULAR
MBR0060 - 215 X 105 X 60MM
MBR0035 - 215 X 105 X 35MM

ROUND
MBR0008 - 80 X 80MM



MINI SERVING PANS

FEATURES
- Polished S/Steel and a riveted brass handle make this range stylish and appearance is eye catching and classic
- Minimal in size, but maximal in results
- This mini series is not only endearing, but the small pots and mini sauté pans are also especially practical and versatile
- The small pot, for example, are ideal for serving soups or little casseroles
- The small sauté pans are a nice alternative for serving a mini dish or dessert
- Moreover, these small pots and sauté pans give an extra touch to your buffet
- Practical: their heat conducting base allows them to be kept warm easily
- The mini series is perfect for serving individual portions of stews or sauces and it looks great on the serving pass



SAUCE - S/STEEL
MSS0070 - 70 X 45MM
MSS0090 - 90 X 60MM



SAUCE - COPPER
MCS0070 - 70 X 45MM
MCS0090 - 90 X 60MM



FRYING - S/STEEL
MSF0120
120 X 35MM



FRYING - COPPER
MCF0120
120 X 35MM

MINI ROASTING PANS

FEATURES

- Sure to be a favourite, this mini S/Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe



S/STEEL

MSR0145
145MM

SQUARE - S/STEEL

MSS0115
115MM
MSS0135
135MM

BALTI DISHES

FEATURES

- A beautiful mirror finish on these servers
- The ideal addition to your kitchen dinnerware
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing S/Steel which will keep it looking great
- Handles make transport easy
- Dishwasher safe



FLAT

BDF2014 - 140ML
BDF2016 - 160ML

MINI COLANDER



MCS2010
100MM

MINI MILK CHURNS

FEATURES

- These S/Steel milk churns are available in two sizes for creative food presentations
- Perfect for serving milk or cream with tea and coffee, or custard with a dessert



MMC2005 - 148ML
MMC2000 - 74ML

SERVING PLATTERS



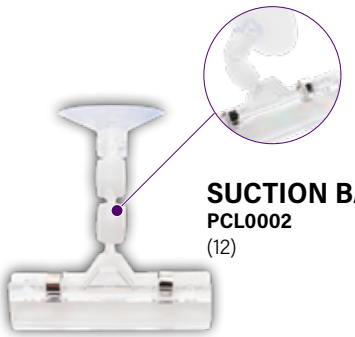
OVAL S/STEEL
SPO0350 - 350MM
SPO0410 - 410MM
SPO0500 - 500MM

SPOON REST

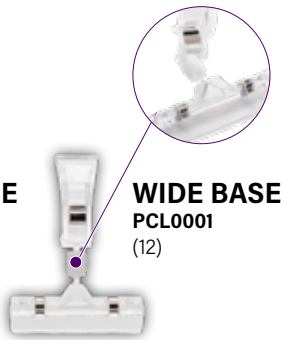


SRC0001
210MM - S/STEEL

PLASTIC DISPLAY CLIPS



SUCTION BASE
PCL0002
(12)



WIDE BASE
PCL0001
(12)



THIN BASE
PCL0003
(12)



BREAD BASKETS - WOVEN PLASTIC

FEATURES
- Polypropylene
- Dishwasher safe
- No mildew
- Reusable



DARK BROWN
BBO1001
OVAL - 230 X 167MM
BBR1001
ROUND - 220 X 200MM
BBO1002
OBLONG - 230 X 100 X 45MM



LIGHT BROWN
BBO0001
OVAL - 230 X 167MM
BBR0001
ROUND - 220 X 200MM
BBO0002
OBLONG - 230 X 100 X 45MM

BREAD BASKETS - RYE



RECTANGULAR
BBS0210
80 X 140 X 70MM



LONG
BBL0300
340 X 140 X 70MM



ROUND
BBR0210
230 X 70MM

BASKETS



S/STEEL
BSS0020 - 200 X 85MM
BSS0022 - 220 X 95MM
BSS0024 - 240 X 105MM



DISPLAY STAND



S/STEEL - 3 TIER
DSS0003
DIAMETER : 266 X 220 X 167MM
HEIGHT : 310MM

SALAD BOWLS



WOOD
SBW0150 - 150MM
SBW0250 - 250MM
SBW0300 - 300MM
SBW0400 - 400MM

Infiniti

DOME COVERS - POLYCARBONATE

NEW

UNBREAKABLE



TAPERED
SDC0004
305MM



ARC HANDLE
SDC0005
305MM



ROUND
SDC0001 - 205MM
SDC0002 - 255MM
SDC0003 - 305MM



RUSTIC INSPIRATION WOOD RANGE

A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting tabletop personality that delivers style and individuality.
A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as "Mukwa, umbila, 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



WPB0745
620 X 200 X 18MM



WPB0325
325 X 220 X 16MM



WPB0380
380 X 300 X 18MM



WPB0620
745 X 155 X 18MM

NEW



PIZZA
WPB0320 - 320MM

DISPLAY STAND

NEW



WDS1003
THREE TIER
600 X 180 X 20MM



NOTE
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

BOWLS
CAPSULE







SQUARE
CBS0010 - IVORY - 176 X 162 X 100MM
CBS0012 - YELLOW - 176 X 162 X 100MM
CBS0011 - BLUE - 176 X 162 X 100MM
CBS0013 - GREY - 176 X 162 X 100MM

RECTANGULAR
CBR0015 - IVORY - 265 X 162 X 65MM
CBR0017 - YELLOW - 265 X 162 X 65MM
CBR0016 - BLUE - 265 X 162 X 65MM
CBR0018 - GREY - 265 X 162 X 65MM

RECTANGULAR
CBR0011 - IVORY - 325 X 176 X 65MM
CBR0013 - YELLOW - 325 X 176 X 65MM
CBR0012 - BLUE - 325 X 176 X 65MM
CBR0014 - GREY - 325 X 176 X 65MM

RECTANGULAR
CBR0002 - IVORY - 325 X 265 X 65MM
CBR0004 - YELLOW - 325 X 265 X 65MM
CBR0003 - BLUE - 325 X 265 X 65MM
CBR0005 - GREY - 325 X 265 X 65MM



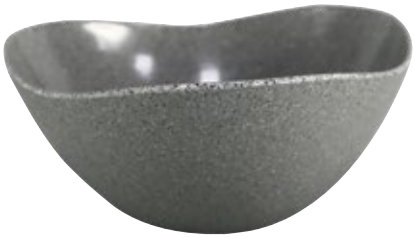
BOWLS

WHITE



ROCKY
RBW0001 - 3.6LT
RBW0002 - 7LT

GREY



ROCKY
RBG0001 - 3.6LT
RBG0002 - 7LT

WHITE



CANON SQUARE
CBS0007 - 170MM
CBS0008 - 250MM
CBS0009 - 350MM



MEGA ROUND
MBR0002 - 250MM
MBR0001 - 350MM
MBR0003 - 500MM



DISPLAY STANDS
BLACK



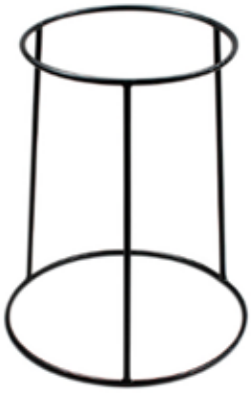
UNI NON-SLIP
UDS0002 - 110 X 110 X 50MM
UDS0003 - 160 X 160 X 80MM
UDS0004 - 215 X 215 X 100MM



UNI NON-SLIP
UDS0005 - 215 X 215 X 150MM
UDS0006 - 215 X 215 X 200MM



MARBELLA
MDS0200 - 250 X 212 X 200MM
MDS0100 - 250 X 212 X 100MM



MARBELLA
MDS0250
212 X 138 X 250MM



PLATTERS - ROUND - MELAMINE



TAIJI - BLUE
TPR0004 - 255MM
TPR0001 - 305MM



TAIJI - BLACK
TPR0003 - 255MM
TPR0002 - 305MM





PLATTER BOWLS - ROUND - MELAMINE



SMOKE - BLUE
PBR0161
300MM



BLACK
PBR0162
300MM





CAKE TRAY



ROUND - WHITE
CTR2001
305MM

PLATTER BOARD - MELAMINE



ROUND - CARRARA
MBR0007
280MM

NOTE
Not to be used on direct heat

PLATTERS - RECTANGULAR - WOOD



BIRCH
GN1/3
WBT0003
325 X 176 X 10MM
GN1/4
WBT0005
265 X 162 X 10MM



OAK
GN1/3
WBT0006
325 X 176 X 10MM
GN2/4
WBT1006
530 X 162 X 10MM



SHABBY
GN1/3
WBT0002
325 X 176 X 10MM
GN1/4
WBT0004
265 X 162 X 10MM
GN2/4
WBT1004
530 X 162 X 10MM

NOTE
Only for room temperature and cold temperature

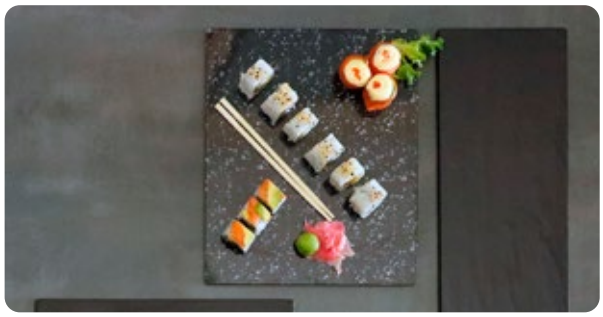


PLATTERS - RECTANGULAR - GRANITE



SLATE BLACK
GN1/2
PGS0001
325 X 265 X 7MM
GN1/3
PGS0002
325 X 176 X 7MM
GN2/4
PGS0003
530 X 162 X 7MM

NOTE
Only for room temperature and cold temperature



SERVING BOARDS - MELAMINE



GOURMET - OAK
MGB0002
530 X 200 X 15MM



GOURMET - ACACIA
MGB0003
530 X 200 X 15MM



ROUND - OAK
MBR0004
280MM

NOTE
Not to be used on direct heat



INSERTS - MELAMINE
SLIM PANS



GN1/6
INT2000 - 65MM - WHITE
INT2069 - 65MM - BLACK



GN1/3
INT9009 - 65MM - WHITE
INT9008 - 65MM - BLACK



GN1/2
INT9005 - 65MM - WHITE
INT9004 - 65MM - BLACK



GN1/1
INT9002 - 65MM - WHITE
INT9003 - 65MM - BLACK



GN1/3
INT9006 - 20MM - WHITE
INT9007 - 20MM - BLACK



GN2/4
INT2067 - 20MM - WHITE
INT2068 - 20MM - BLACK

FEATURES

- Very durable, highly scratch, chip and break-resistant
- Dishwasher safe
- Can be used in temperatures between -20°C to 70°C



GN1/2
IMH1065 - 65MM - BLACK
IMH0065 - 65MM - RED
IMH2065 - 65MM - WHITE



GN1/1
IMF1065 - 65MM - BLACK
IMF2065 - 65MM - WHITE

SILICONE



GN1/2
SIH0001
65MM - BLACK



GN1/1
SIF0001
65MM - BLACK

ONLY FOR SILICONE

Food contact-safe | Microwave-safe | Oven-safe | Freezer-safe | Diswasher-safe | No fire | No knife scratch

Tableware

From practical, everyday solutions to the latest cutting-edge designs by world-renowned brands - our tableware collections are thoughtfully curated to meet every food-service need.
Our tableware collections are designed to meet the diverse needs of every industry we serve.

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5 Reasons Why

CHURCHILL

- 229 years of expertise and experience
- Super vitrified, water-resistant and highly durable
- Chip-resistant with hard-wearing glaze
- 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

Bormioli Rocco

- Italian glassware expertise since 1825
- Global leader preferred by the hospitality industry
- Durable for demanding environments
- A wide variety of glassware for every need
- Pulled stems, lead free crystal, tempered glass, stack-ability

LUCARIS Crystal of Modern Asia

- Lead-Free crystal glassware without harmful materials
- Practical for everyday use
- Brilliant, clear glass for visual appeal
- Pulled stem enhances durability
- Glass shapes enhance aroma and wine flavours

Ocean

- Over 38 years of proven excellence
- Luxury glassware at a great price
- Focus on aesthetics and innovation
- Various options available for all dining settings
- For all hospitality and catering needs

áqua GLASSWARE

- Affordable quality without compromise
- A variety of beverage options for every need
- Designed for frequent use
- Sourced from trusted suppliers
- Functional and contemporary designs

PINTINOX

- Italian craftsmanship since 1929
- 18/10 S/Steel for long-lasting use
- Combines aesthetics with high performance
- Tailored options for diverse needs
- Rigorous manufacturing standards for consistent quality

SOLA The Netherlands

- Dutch excellence since 1922
- Durable, polished 18/10 S/Steel
- Suitable for casual and formal dining
- Trusted worldwide for quality solutions
- Designs for any occasion

PEUGEOT FRANCE

- Trusted French brand since the 19th century
- Reliable mechanisms for perfect grinding
- Lifetime warranty on grinding mechanisms
- Elegant designs for any table setting
- Ranges for varied styles and preferences

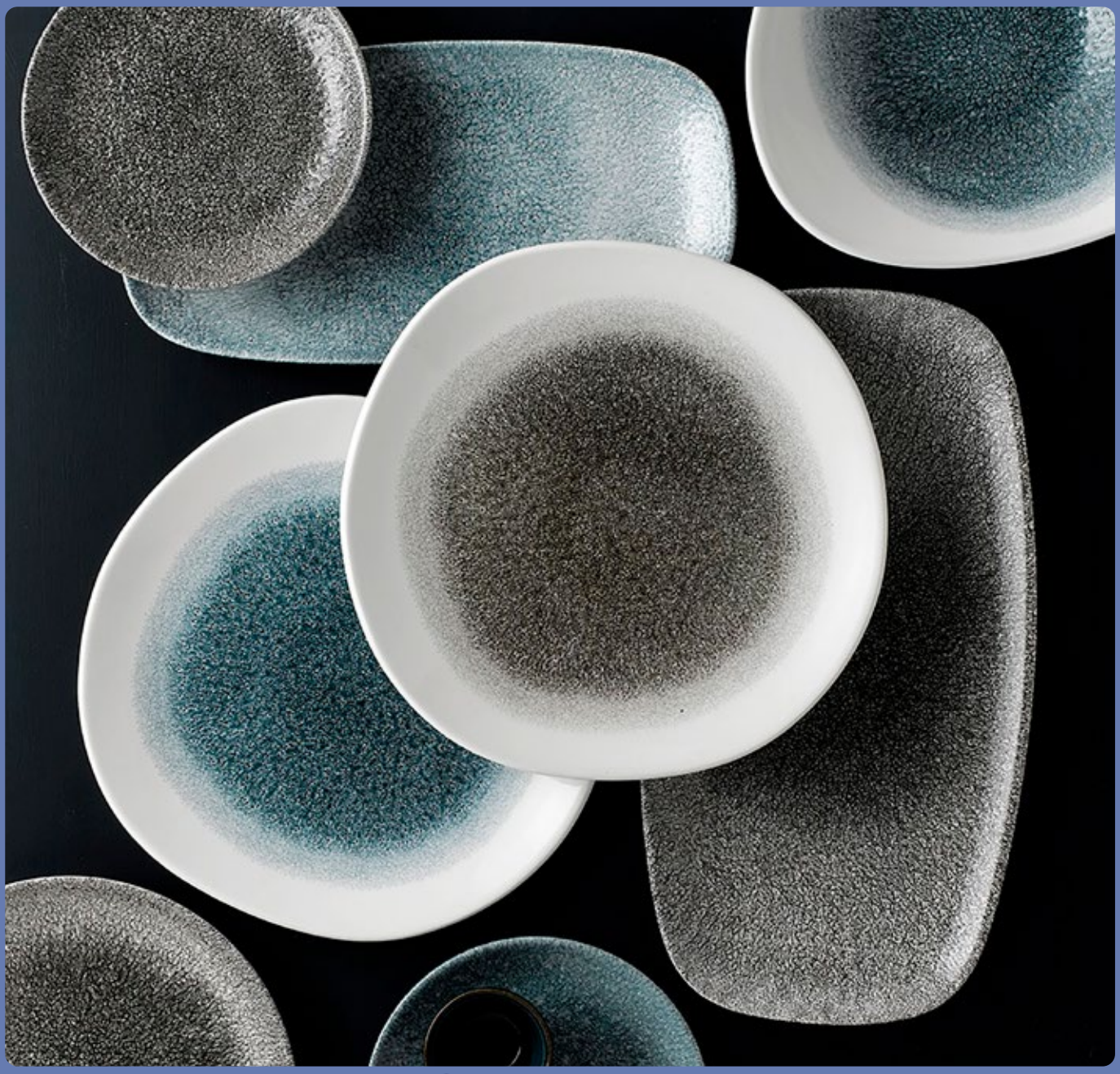
macFAB

- Produced in Canada
- Dishwasher safe, easy to maintain
- Indoor and outdoor use, weather resistant
- Resists fading from sunlight
- Ideal for professional settings

CHURCHILL

Since 1795, Churchill has been designing and manufacturing tableware. Renowned for quality and durability, Churchill combines 230 years of ceramic expertise with thoughtful design.

Churchill products are engineered to perform in the busiest hospitality environments.



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

KINTSUGI

The Kintsugi design is a modern interpretation of the Japanese art of repairing broken pottery.
The intricate crackled design features a subtle, reactive texture that makes each piece unique.

AGATE GREY



COUPE PLATE
CC-KTAG-EVP8.1 - 21.7CM (12)
CC-KTAG-EV10.1 - 26CM (12)
CC-KTAG-EV11.1 - 28.8CM (12)



COUPE BOWL
CC-KTAG-EVB7.1
18.2CM - 420ML (12)
CC-KTAG-EVB9.1
24.8CM - 1.14LT (12)



WALLED PLATE
CC-KTAG-WP26.1
26CM (12)



STUDIO PRINTS

Stone, a range inspired by the traditional process of hand carving ceramics from natural stone.
Emulating tones and textures of nature. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects.

STONE



COUPE PLATE
CC-STAG-EVP6.1 - 16.5CM (12)
CC-STAG-EVP8.1 - 21.7CM (12)
CC-STAG-EV11.1 - 28.8CM (12)



COUPE BOWL
CC-STAG-EVB9.1 - 24.8CM - 1.14LT (12)



OBLONG CHEFS PLATE
CC-STAG-XO11.1 - 30 X 15.3CM (12)
CC-STAG-XO14.1 - 35.5 X 19CM (6)



ISLA

Isla design is inspired by shapes and textures found along the seashore.
The modern, yet graceful Isla embossment is reminiscent of the coastline.

WHITE



FOOTED PLATE
CC-WHIS-IP65.1 - 17CM (12)
CC-WHIS-IF9.1 - 23.4CM (12)
CC-WHIS-IF58.1 - 27.6CM (12)
CC-WHIS-IF11.1 - 30.5CM (12)

PRESENTATION PLATE
CC-WHIS-IP12.1 - 30.5CM (12)



DEEP COUPE PLATE
CC-WHIS-ID27.1 - 28.1CM - 900ML (12)



WIDE RIM BOWL
CC-WHIS-IWBM.1 - 24CM - 280ML (12)



OATMEAL BOWL
CC-WHIS-IPOB.1 - 17CM - 250ML (12)



TEA CUP
CC-WHIS-IT8.1 - 220ML (12)



SAUCER
CC-WHIS-ISM.1 - 15CM (12)



EMERGE

The appearance of studio pottery is created through glazed finishes and an exposed biscuit base in the earthy Churchill Emerge coloured body. Stylish tableware decorated in artisan style glazes, a blend of tradition and innovation. The perfect solution for Tapas and Asian style dishes.

OSLO BLUE



DIP POT
CC-EMBL-EM2.1
3.9 X 6CM - 570ML (12)



CHIP MUG
CC-EMBL-EM11.1
7.7 X 8.6CM - 312ML (12)



DEEP BOWL
CC-EMBL-EM8.1
5.7 X 9CM - 255ML (12)



MEDIUM DEEP BOWL
CC-EMBL-EM16.1
5.9 X 12CM - 454ML (12)

LARGE DEEP BOWL
CC-EMBL-EM40.1
7.5 X 15.8CM - 1.14LT (6)



RAMEN BOWL
CC-EMBL-EU20.1
8 X 20CM - 1LT (6)



DEEP DISH
CC-EMBL-ED17.1
17.30 X 11.90 X 5CM
500ML (6)



RECTANGULAR PLATE
CC-EMBL-EP22.1
22 X 15CM (6)



RECTANGULAR PLATE
CC-EMBL-EP25.1
25.1 X 10CM (6)



RECTANGULAR PLATE
CC-EMBL-EP30.1
30 X 14.7CM (6)





EMERGE
SEATTLE GREY



DIP POT
CC-EMGY-EM2.1
3.9 X 6CM - 57ML (12)



CHIP MUG
CC-EMGY-EM11.1
7.7 X 8.6CM - 312ML (12)



DEEP BOWL
CC-EMGY-EM8.1
5.7 X 9CM - 255ML (12)



MEDIUM DEEP BOWL
CC-EMGY-EM16.1
5.9 X 12CM - 454ML (12)

LARGE DEEP BOWL
CC-EMGY-EM40.1
7.5 X 15.8CM - 1.14LT (6)



RAMEN BOWL
CC-EMGY-EU20.1
8 X 20CM - 1LT (6)



DEEP DISH
CC-EMGY-ED17.1
17.30 X 11.90 X 5CM
500ML (6)



RECTANGULAR PLATE
CC-EMGY-EP22.1
22 X 15CM (6)



RECTANGULAR PLATE
CC-EMGY-EP25.1
25.1 X 10CM (6)



RECTANGULAR PLATE
CC-EMGY-EP30.1
30 X 14.7CM (6)





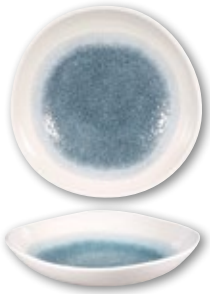
RAKU

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

TOPAZ BLUE



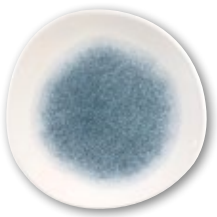
COUPE PLATE
CC-RKTB-EVP6.1 - 16.5CM (12)
CC-RKTB-EVP8.1 - 21.7CM (12)
CC-RKTB-EV10.1 - 26CM (12)
CC-RKTB-EV11.1 - 28.8CM (12)



ORGANIC ROUND BOWL
CC-RKTB-OGB1.1 - 25.3CM - 1.1LT (12)



COUPE BOWL
CC-RKTB-EVB7.1 - 18.2CM - 430ML (12)
CC-RKTB-EVB9.1 - 24.8CM - 1.14LT (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)

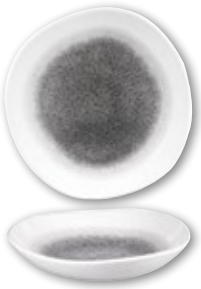


CHEFS OBLONG PLATE
CC-RKTB-XO11.1 - 29.8 X 15.3CM (12)
CC-RKTB-XO14.1 - 35.5 X 18.9CM (6)

RAKU
QUARTZ BLACK



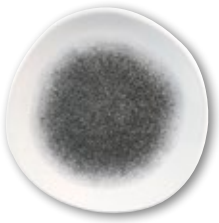
COUPE PLATE
CC-RKBQ-EVP6.1 - 16.5CM (12)
CC-RKBQ-EVP8.1 - 21.7CM (12)
CC-RKBQ-EV10.1 - 26CM (12)
CC-RKBQ-EV11.1 - 28.8CM (12)



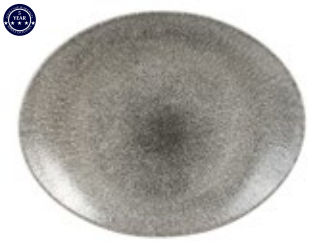
ORGANIC ROUND BOWL
CC-RKBQ-OGB1.1 - 25.3CM - 1.1LT (12)



COUPE BOWL
CC-RKBQ-EVB7.1 - 18.2CM - 430ML (12)
CC-RKBQ-EVB9.1 - 24.8CM - 1.14LT (12)



ORGANIC ROUND PLATE
CC-RKBQ-OG8.1 - 21CM (12)
CC-RKBQ-OG10.1 - 26.4CM (12)



OVAL COUPE PLATE
CC-RKBQ-OP12.1 - 31.7 X 25.5CM (12)





CHEFS TRIANGLE PLATE
CC-RKBQ-TC30.1 - 30 X 20CM (6)



CHEFS OBLONG PLATE
CC-RKBQ-XO11.1 - 29.8 X 15.3CM (12)
CC-RKBQ-XO14.1 - 35.5 X 18.9CM (6)

STONECAST

Individually decorated by hand, creating unique pieces that add to the overall rustic charm.
Hand-painted colourwash is finished with a golden-brown band and fine speckles designed to enhance food presentation.
Each piece may vary in tone & pattern.








STONECAST
BARLEY WHITE



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



COUPE BOWL
CC-SWHS-EVB7.1 - 18.2CM - 420ML (12)
CC-SWHS-EVB9.1 - 24.8CM - 1.14LT (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-TR12.1 - 31.1CM (6)



TRIANGLE BOWL
CC-SPGS-TRB6.1 - 15.3CM - 260ML (12)
CC-SPGS-TRB7.1 - 18.5CM - 370ML (12)
CC-SPGS-TRB9.1 - 23.5CM - 600ML (12)



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



SAUCE DISH
CC-SPGS-SD3.1 - 4 X 8CM - 90ML (12)

ZEST BOWL
CC-SPGS-ZE12.1 - 6.5 X 12.1CM - 340ML (12)



BEVERAGE/TEAPOT
CC-SPGS-SB15.1 - 426ML (4)



MILK JUG
CC-SPGS-SJ4.1 - 114ML (4)



SUGAR/SIDE DISH BOWL
CC-SPGS-SSGR.1 - 6.2 X 9.8CM - 227ML (12)



MUG
CC-SPGS-VM12.1 - 340ML (12)



CAPPUCCINO CUP
CC-SPGS-CB20.1 - 227ML (12)

SAUCER
CC-SPGS-CSS.1 - 15.6CM (12)



ESPRESSO CUP
CC-SPGS-CEB9.1 - 100ML (12)

SAUCER
CC-SPGS-ESS.1 - 11.8CM (12)

STONECAST
DUCK EGG BLUE



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



COUPE BOWL
CC-SDES-EVB7.1 - 18.2CM - 420ML (12)
CC-SDES-EVB9.1 - 24.8CM - 1.14LT (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 5CM - 57ML (12)



CHIP MUG
CC-BCBL-RPCM.1
9.5 X 8.3CM - 280ML (12)



SNACK BOWL
CC-BCBL-RP6.1
10.4 X 4.9CM - 170ML (12)
CC-BCBL-RP10.1
12 X 5.7CM - 280ML (12)



CINNAMON



DIP DISH
CC-BCBR-RPDD.1
11.3 X 3.5CM - 140ML (12)



DIP POT
CC-BCBR-RPD2.1
5.9 X 5CM - 57ML (12)



CHIP MUG
CC-BCBR-RPCM.1
9.5 X 8.3CM - 280ML (12)



SNACK BOWL
CC-BCBR-RP6.1
10.4 X 4.9CM - 170ML (12)
CC-BCBR-RP10.1
12 X 5.7CM - 280ML (12)



PAPRIKA



DIP POT
CC-BCPA-PL4.1
6.7 X 6.9CM - 114ML (12)
CC-BCPA-PL2.1
5.5 X 5.8CM - 57ML (12)

CHIP POT
CC-BCPA-PL12.1
9 X 9.7CM - 340ML (12)



DIP DISH
CC-BCPA-PL5.1
3.5 X 9.7CM - 142ML (12)

PEBBLE



DIP POT
CC-BCPE-PL4.1
6.7 X 6.9CM - 114ML (12)
CC-BCPE-PL2.1
5.5 X 5.8CM - 57ML (12)

CHIP POT
CC-BCPE-PL12.1
9 X 9.7CM - 340ML (12)



DIP DISH
CC-BCPE-PL5.1
3.5 X 9.7CM - 142ML (12)



PROFILE

Profile has an enhanced face profile with a defined rim to showcase the food at its very best. Profile is 20% lighter than existing plates making them an easy to handle solution, with no compromise on performance.
Profile is protected by ecoglaze, a high performance glaze that enhances product performance and durability.

WHITE



PLATE
CC-WH-VP65.1 - 16.5CM (12)
CC-WH-VP8.1 - 20CM (12)
CC-WH-VP9.1 - 23CM (12)
CC-WH-VP10.1 - 26.1CM (12)
CC-WH-VP58.1 - 27CM (12)
CC-WH-VP11.1 - 30CM (12)



RIMMED BOWL
CC-WH-VRSB.1 - 25CM - 500ML (12)

PASTA BOWL
CC-WH-VPPB.1 - 30CM - 870ML (12)



BOWL
CC-WH-VPOB.1 - 17CM - 250ML (12)



EVOLVE

Evolve is a versatile range of coupe shaped plates and bowls. Evolve's soft rimless coupe shaped profiles lend themselves perfectly to classic and contemporary food presentation. The Evolve range consists of varying sizes to suit all applications.
The durable glaze provides an ultra smooth surface, whilst prolonging the life of super vitrified products



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



COUPE BOWL
CC-WH-EVB7.1 - 18CM - 430ML (12)
CC-WH-EVB9.1 - 25CM - 1.14LT (12)
CC-WH-PLC2.1 - 31CM - 2.4LT (6)



X SQUARED

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



COUPE PLATE
CC-WH-SP7.1 - 17CM (12)
CC-WH-SP9.1 - 22CM (12)
CC-WH-SP11.1 - 25CM (12)
CC-WH-SP12.1 - 29CM (12)



BOWL
CC-WH-SQ7.1 - 17CM - 560ML (12)
CC-WH-SQ9.1 - 21CM - 940ML (12)
CC-WH-SQ10.1 - 23CM - 1.28LT (12)



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



LOTUS

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



TRIANGLE PLATE
CC-WH-TR7.1 - 19CM (12)
CC-WH-TR9.1 - 23CM (12)
CC-WH-TR10.1 - 26CM (12)



TRIANGLE BOWL
CC-WH-TRB6.1 - 15.3CM - 260ML (12)
CC-WH-TRB7.1 - 18.5CM - 370ML (12)
CC-WH-TRB9.1 - 23.5CM - 600ML (12)



ORBIT

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



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



OVAL BOWL
CC-WH-OB7.1 - 18CM - 300ML (12)

PIZZA PLATE



PIZZA PLATE
CC-WH-PPP.1 - 34CM (6)



WHITE ACCESSORIES



SMALL SOUP BOWL
CC-WH-SSB.1 - 11CM - 280ML (24)



SAUCE DISH
CC-WH-SD3.1 - 4 X 8CM - 90ML (24)



LATTE CAFÉ MUG
CC-WH-CCLL.1 - 220ML (24)



MEDITERRANEAN SALAD BOWL
CC-WH-SBS.1 - 480ML - 17CM (12) - SMALL



STACKING SOUP CUP
CC-WH-ASU.1 - 10.5CM - 280ML (24)



DIP DISH
CC-WH-BODP.1 - 5 X 5CM - 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
LAAK6110019/039021A - 19CM (24)
LAAK6110023/039021A - 23.5CM (12)
LAAK6110027/039021A - 27.5CM (12)
LAAK6110031/039021A - 31CM (12)





ROUND V-BOWL
LAAK6122010/039021A - 10CM - 60ML (24)
LAAK6122016/039021A - 15.5CM - 390ML (12)
LAAK6122018/039021A - 18CM - 720ML (12)



ROUND BOWL
LAAK6120014/039021A
14.5CM - 270ML (24)
LAAK6120024/039021A
24CM - 1.3LT (6)
LAAK6120029/039021A
29CM - 3LT (6)

URBAN

The contrast pattern of storm captivates your eye from first sight.

STORM



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



ROUND BOWL
LAAK6120014/149010 - 14.5CM - 270ML (24)
LAAK6120024/149010 - 24CM - 1.3LT (12)



ROUND V-BOWL
LAAK6122010/149010 - 10CM - 60ML (24)
LAAK6122016/149010 - 15.5CM - 390ML (12)



GREY WEB

A subtle pattern to showcase a variety of menus, Grey Web captures the essence of nature's most delicate patterns.



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



ROUND BOWL
LAAK6120024/139037 - 24CM - 1.3LT (12)



ROUND V-BOWL
LAAK6122010/139037 - 10CM - 60ML (24)
LAAK6122016/139037 - 15.5CM - 390ML (12)



KNIT

Knit evokes the small wonders of everyday life through stimulation of tactile fabric, bringing simplicity into the restaurant, hotel space.

REACTIVE WHITE



ROUND COUPE PLATE
LAKT1201016/HKZ12000 - 16CM (12)
LAKT1201021/HKZ12000 - 21CM (24)
LAKT1201026/HKZ12000 - 26CM (24)



ROUND BOWL
LAKT1202123/HKZ1200 - 23CM - 720ML (12)



SAUCE BOWL
LAKT1220010/HKZ1200 - 10CM - 180ML (12)

BOWL
LAKT1220016/HKZ12000 - 16CM - 540ML (12)



LAVA

Featuring a photogenic spackle glaze that stimulates the fascinating composition of silicate materials in molten rocks.



ROUND COUPE PLATE
LALV1401016/HKZ15901 - 16CM (12)
LALV1401023/HKZ15901 - 23CM (12)
LALV1401028/HKZ15901 - 28CM (12)



CEREAL/DESSERT
LALV6102018/HKZ15901 - 18CM 450ML - (12)

ROUND BOWL
LALV6102023/HKZ15901 - 23CM - 900ML (12)



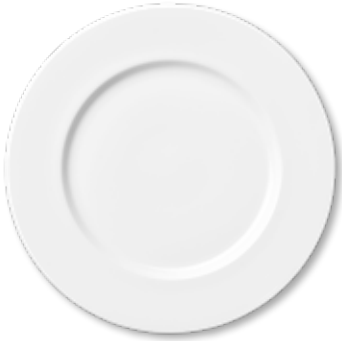
ROUND V-BOWL
LALV6122010/HKZ15901 - 10CM - 60ML (12)
LALV6122016/HKZ15901 - 15.5CM - 390ML (12)



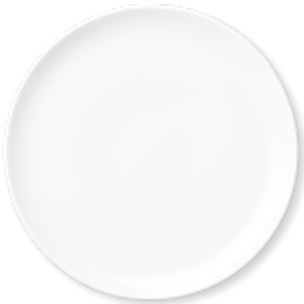
OLIVE

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

WHITE



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



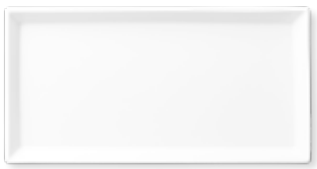
ROUND COUPE PLATE
LAOL1201116 - 16CM (24)
LAOL1201118 - 18CM (24)
LAOL1201221 - 21CM (24)
LAOL1201126 - 26CM (12)
LAOL1201131 - 31CM (12)



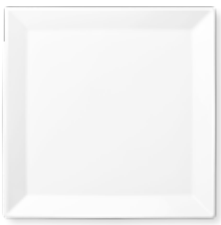
ROUND RIM SOUP PLATE
LAOL6102022 - 22.4CM - 240ML (24)



DEEP COUPE PLATE
LARE1202027 - 27CM (12)



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



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



ROUND BOWL
LARE6120024 - 24CM - 1.3LT (12)



BOWL
LAOL1120006 - 6CM - 60ML (24)
LAOL1120011 - 11CM - 210ML (24)
LAOL1120013 - 13.5CM - 390ML (24)
LAOL1120015 - 15.5CM - 600ML (24)



OLIVE WHITE



MUG
LAOL1130030 - 300ML (12)
SAUCER
LAOL1415115 - 15CM (24)



AK TEA CUP
LARE1407124 - 240ML (24)
SAUCER
LAOL1415115 - 15CM (24)



ESPRESSO CUP
LAOL1105009 - 70ML (24)
ESPRESSO SAUCER
LAOL1415112 - 12CM (24)



COFFEE CUP
LAOL1132018 - 200ML (24)
SAUCER
LAOL1415115 - 15CM (24)



TEAPOT
LAOL1108053B/L - 420ML (6)





EGG CUP
LARE1807006 - 6CM (12)



WHITE BUTTER DISH
LAOL1810006 - 6CM - 30ML (24)



CREAMER
LAOL1106015 - 140ML (12)
LAOL1162020 - 200ML (12)



PEPPER SHAKER
LAOL3411007P - 6.5CM (12)
SALT SHAKER
LAOL3411007S - 6.5CM (12)



SAUCE DISH
LARE1800007 - 7.5CM - 30ML (24)



SACHET HOLDER
LAOL1213005 - 10CM (12)

CLASSIC NEW BONE

The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash. It is designed for use in all commercial environments 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
LAAK6120014 - 14CM - 270ML (12)
LAAK6120019 - 19CM - 450ML (24)
LAAK6120029 - 29CM - 3LT (6)



RICE BOWL
LACW1601012 - 11.7CM - 210ML (24)
LACW1601013 - 12.5CM - 270ML (24)

CLASSIC NEW BONE WHITE



ROUND V-BOWL
LAAK6122010 - 10CM - 60ML (24)
LAAK6122016 - 15.5CM - 390ML (24)



SOUP CUP WITH EAR
LACW1501028B - 12CM - 300ML (24)
RIM SAUCER
LACW1425016 - 16CM (24)



COFFEE CUP STACKABLE
LACW1406020 - 200ML (24)
COUPE SAUCER
LACW1415115 - 15.2CM (24)



TEA CUP
LACW1405020 - 200ML (24)
COUPE SAUCER
LACW1415015 - 15.2CM (24)



CAPPUCCINO CUP
LACW1407028 - 300ML (24)
COUPE SAUCER
LACW1415416 - 15.5CM (24)



CONICAL MUG
LACW2002536 - 360ML (24)



AK ESPRESSO CUP
LACW1407111 - 110ML (24)
COUPE SAUCER
LACW1415412 - 11.5CM (24)
AK TEA CUP
LACW1407124 - 240ML (24)
COUPE SAUCER
LACW1415115 - 15.2CM (24)



CREAMER
LACW1801005 - 50ML (12)
LACW1801009 - 90ML (12)
LACW1801022 - 220ML (12)



CONE MUG
LACW2002029 - 290ML (12)
COUPE SAUCER
LACW1415115 - 15.2CM (24)



TEAPOT WITH LID
LACW1702045 - 450ML (12)
TEAPOT WITH LID
LACW1702075 - 750ML (12)

CLASSIC NEW BONE



SACHET HOLDER
LACW1707010 - 9.5CM (24)



TALL SACHET HOLDER
LACW1707005
WHITE - 7.2CM (24)



TOOTHPICK HOLDER
LACW1804005 - 5CM (12)



TALL SALT SHAKER
LACW1706310S - 9.8CM (12)
TALL PEPPER SHAKER
LACW1706310P - 9.8CM (12)



SAUCE DISH
LACW1800007 - 7CM - 30ML (24)
BUTTER DISH
LACW1800009 - 9.5CM - 60ML (24)



BUTTER DISH
LACW1810006 - 6CM - 30ML (24)



GRAVY BOAT
LACW1704040 - 400ML (12)



CHINESE SPOON
LACW1802113 - 13CM (10)



APPETIZER DISH
LALG6075006 - 9.5CM (24)





CLASSIC NEW BONE



SQUARE 2 COMPT. DISH
LACW1800110 - 8.5CM
20ML PER SECTION (24)



RECTANGLE 3 COMPT. DISH
LACW1800212 - 12CM
35ML PER SECTION (24)



EGG CUP
LACW1807006 - 6CM (12)



SQUARE BOWL
LAHW1900208 - 7.5CM - 150ML (24)

CONCORD



BREAKFAST CUP
LACC3006023 - 230ML (24)

COUPE SAUCER
LACC3006116 - 16CM (24)



LINE



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



RIM SOUP PLATE
LALN3102022 - 22CM - 300ML (24)
LALN3102026 - 26.5CM - 420ML (12)



Bonna – Designed for Presentation, Built for Performance
Born from the vision of Kar Porselen in 1983 and launched as a brand in 2014, Bonna is a premium Turkish tableware brand committed to inspiring creativity and elevating dining experiences in the global HoReCa market. With a strong focus on design, durability, and sustainability, Bonna offers a wide range of high-quality vitrified porcelain products.



Edge Chip Resistance Warranty
The entire Bonna product range, identified with the "edge chip resistance logo", challenges the toughest standards and can be used for years by fulfilling the HoReCa industry requirements. T's and C's apply

NEW

KNIDOS

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





NEW

GALATA

Inspired by the timeless elegance of Galata, a symbol of Istanbul, this collection blends historic charm with modern aesthetics.
Its unique colour palette — with earthy stone hues — and minimalist design offer chefs creative freedom and versatility, making it ideal for contemporary culinary presentations.



RIMMED PLATE
S-GALABS18DZ - 18CM (12)
S-GALABS24DZ - 24CM (12)
S-GALABS28DZ - 28CM (6)
S-GALABS30DZ - 30CM (6)



ORGANIC COUPE PLATE
S-GALVAO15DZ - 15CM (12)
S-GALVAO25DZ - 25CM (6)
S-GALVAO29DZ - 29CM (6)



COUPE BOWL
S-GALBLM23CK - 23CM - 1LT (6)



PASTA PLATE
S-GALABS28CK - 28CM (6)



DIP DISH
S-GALGRM9CK - 9CM (24)



GALATA



ORGANIC COUPE BOWL
S-GALVAO26CK - 26CM - 1LT (6)



SOUP/CEREAL BOWL
S-GALGRM16KS - 16CM - 400ML (12)



OVAL COUPE PLATE
S-GALMOV31OV - 31 X 24CM (6)



OVAL RIMMED PLATE
S-GALABS32OV - 32CM (6)



ORGANIC RECTANGULAR PLATE
S-GALVAO36DT - 36CM (12)





NEW

HALO

The Halo Collection is a design-driven masterpiece, created for chefs who turn food into art.
Inspired by the rhythms of nature and the cosmos, its angular circular forms and distinctive edges play with light to elevate every dish.
With effortless elegance, Halo brings balance and beauty to the table — making food the true star of the presentation.



RIMMED PLATE
HAL18DZ - 18CM (12)
HAL24DZ - 24CM (12)
HAL28DZ - 28CM (6)
HAL30DZ - 30CM (6)
HAL32DZ - 32CM (6)



PASTA PLATE
HAL28CK - 28CM - 400ML (6)



OVAL RIMMED PLATE
HAL360V - 36CM (6)



EAST

Inspired by the delicate flowers of the Far East, the East collection brings refined elegance to every course.
It offers versatile forms that combine beauty with functionality. A true creative canvas for chefs, the East series transforms each presentation into a visual and memorable experience by drawing the eye to the centre of the plate.

SAND



COUPE SCALLOPED PLATE
SANEAT21DZ - 21CM (12)
SANEAT25DZ - 25CM (12)
SANEAT27DZ - 27CM (12)



SOUP/CEREAL SCALLOPED BOWL
SANEAT16CK - 16CM (12)



COUPE SCALLOPED BOWL
SANEAT25CK - 25CM (6)



NEW

SWAY

The Sway Collection embodies rhythmic grace, inspired by the delicate art of weaving.
Its textured design evokes the gentle motion of swaying threads, creating a harmonious and elegant visual flow.
Combining craftsmanship with fluidity, Sway transforms every dining experience into an artistic expression of style.



COUPE PLATE
S-MT-SWYGRM19DZ - 19CM (12)
S-MT-SWYGRM23DZ - 23CM (12)
S-MT-SWYGRM27DZ - 27CM (12)



BOWL
S-MT-SWYGRM20CK - 20CM - 500ML (12)



COUPE BOWL
S-MT-SWYBLM25CK - 25CM - 1.3LT (6)



OVAL COUPE PLATE
S-MT-SWYMOV31OV - 31 X 24CM (6)





NEW

RIPPLE

Inspired by the Mediterranean oleander flower, the Adelfa glaze in the Ripple collection blends modern design with functionality.
Crafted for professional use, Ripple features robust edges, stackable forms, and a durable body.
Each piece is uniquely finished with reactive glaze, making it ideal for both fine and casual dining settings.

ADELFA



WALLED PLATE
ADFRPL16DZ - 16CM (12)
ADFRPL21DZ - 21CM (6)
ADFRPL26DZ - 26CM (6)
ADFRPL28DZ - 28CM (6)



STACKABLE WALLED BOWL
ADFRPL6JO - 6CM - 35ML (12)
ADFRPL8JO - 8CM - 70ML (12)
ADFRPL13JO - 13CM - 415ML (12)



STACKABLE WALLED BOWL
ADFRPL23JO - 23CM - 865ML (6)



OVAL WALLED PLATE
ADFRPL33OV - 33 X 17.5CM (6)
ADFRPL37OV - 37 X 23CM (6)





RIPPLE

Inspired by the beauty of desert dunes, the Ripple collection with Mirage glaze adds warmth and elegance to any presentation.
Designed for professional kitchens, it features robust construction, varied forms, and a stackable design. Its special clay body ensures long-lasting durability, while reactive glaze technology gives each piece a unique character — ideal for both fine and casual dining environments.

MIRAGE



WALLED PLATE
MRGRPL16DZ - 16CM (12)
MRGRPL21DZ - 21CM (6)
MRGRPL26DZ - 26CM (6)
MRGRPL28DZ - 28CM (6)



STACKABLE WALLED BOWL
MRGRPL6JO - 6CM - 35ML (12)
MRGRPL8JO - 8CM - 70ML (12)
MRGRPL13JO - 13CM - 415ML (12)



STACKABLE WALLED BOWL
MRGRPL23JO - 23CM - 865ML (6)



OVAL WALLED PLATE
MRGRPL33OV - 33 X 17.5CM (6)
MRGRPL37OV - 37 X 23CM (6)





NEW

RIPPLE

Featuring the Hornfels glaze, the Ripple collection captures the striking contrast of black volcanic sands and earth-toned basalt.
Designed for professional use, Ripple offers robust edges, versatile forms, and stackable design. Its special clay recipe ensures lasting durability, while reactive glaze technology gives each piece a unique finish — perfect for both fine and casual dining settings.

HORNFELS



WALLED PLATE
HORRPL16DZ - 16CM (12)
HORRPL21DZ - 21CM (6)
HORRPL26DZ - 26CM (6)
HORRPL28DZ - 28CM (6)



STACKABLE WALLED BOWL
HORRPL6JO - 6CM - 35ML (12)
HORRPL8JO - 8CM - 70ML (12)
HORRPL13JO - 13CM - 415ML (12)



STACKABLE WALLED BOWL
HORRPL23JO - 23CM - 865ML (6)



OVAL WALLED PLATE
HORRPL33OV - 33CM (6)
HORRPL37OV - 37CM (6)





NEW

LUZ

Luz elevates culinary presentations with its textured mosaic pattern created using advanced digital printing. Inspired by the earthy tones of nature and soil, this collection blends abstract colours and natural harmony to bring understated elegance and a fresh, personal touch to every dining experience.



COUPE PLATE
S-MT-LUZGRM17DZ - 17CM (12)
S-MT-LUZGRM23DZ - 23CM (12)
S-MT-LUZGRM27DZ - 27CM (12)
S-MT-LUZGRM30DZ - 30CM (6)



SOUP/CEREAL BOWL
S-MT-LUZGRM16KS - 16CM - 400ML (12)



COUPE BOWL
S-MT-LUZBLM23CK - 23CM - 1LT (6)



DIP DISH
S-MT-LUZGRM9CK - 9CM - 50ML (24)



PASTA PLATE
S-MT-LUZBNC28CK - 28CM - 400ML (6)



OVAL COUPE PLATE
S-MT-LUZGRM24OKY - 24 X 14CM (12)





TABLEWARE

NEW

LUCA

Luca Collection by Bonna is inspired by the intricate beauty of art.
Designed for chefs who boldly blend flavours and aromas, Luca celebrates the harmony of diverse elements coming together to create unforgettable culinary experiences – turning the plate into a piece of art.

SALMON



COUPE PLATE
S-MT-LUCSLGRM17DZ - 17CM (12)
S-MT-LUCSLGRM21DZ - 21CM (12)
S-MT-LUCSLGRM27DZ - 27CM (12)



ORGANIC COUPE PLATE
S-MT-LUCSLVAO29DZ - 29CM (6)



ORGANIC COUPE BOWL
S-MT-LUCSLVAO26CK - 26CM - 1LT (6)



OVAL COUPE PLATE
S-MT-LUCSLMOV31OV - 31 X 24CM (6)



SOUP/CEREAL BOWL
S-MT-LUCSLGRM16KS - 16CM - 400ML (12)



ORGANIC SAUCE BOWL
S-MT-LUCSLSTR10KS - 10CM - 45ML (24)





NEW

LUCA
OCEAN BLUE



COUPE PLATE
S-MT-LUCOCGRM17DZ - 17CM (12)
S-MT-LUCOCGRM21DZ - 21CM (12)
S-MT-LUCOCGRM27DZ - 27CM (12)



ORGANIC COUPE PLATE
S-MT-LUCOCVAO29DZ - 29CM (6)



ORGANIC COUPE BOWL
S-MT-LUCOCVAO26CK - 26CM 1LT (6)



OVAL COUPE PLATE
S-MT-LUCOCMOV31OV - 31 X 24CM (6)



SOUP/CEREAL BOWL
S-MT-LUCOCGRM16KS - 16CM - 400ML (12)



ORGANIC SAUCE BOWL
S-MT-LUCOCSTR10KS - 10CM - 45ML (24)





NEW

OMNIA

The Omnia series captures the essence of joy and hope, designed to enhance your most cherished culinary moments.
Inspired by the timeless interaction of water and stone, Omnia adds an extraordinary touch to every presentation, making each dining experience memorable and emotionally uplifting.



COUPE PLATE
S-MT-OMIGRM17DZ - 17CM (12)
S-MT-OMIGRM21DZ - 21CM (12)
S-MT-OMIGRM23DZ - 23CM (12)
S-MT-OMIGRM27DZ - 27CM (12)
S-MT-OMIGRM30DZ - 30CM (6)



DIP DISH
S-MT-OMIGRM9CK - 9CM - 50ML (24)



SOUP/CEREAL BOWL
S-MT-OMIGRM16CK - 16CM - 160ML (12)



COUPE BOWL
S-MT-OMIBLM23CK - 23CM - 1LT (6)



PASTA PLATE
S-MT-OMIBNC28CK - 28CM - 400ML (6)



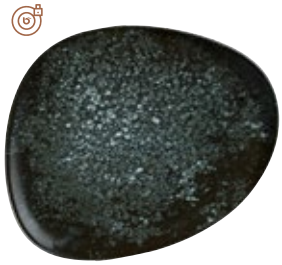


NEW

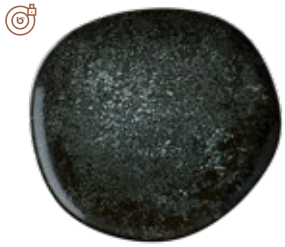
COSMOS

The Cosmos Collection honours chefs who explore bold culinary frontiers.
With a deep, speckled glaze reminiscent of a starry night sky, each piece serves as a creative canvas, inspiring dishes as unique and vast as the universe itself.

BLACK



ORGANIC COUPE PLATE
COSBLVAO19DZ - 19CM (12)
COSBLVAO24DZ - 24CM (12)



ORGANIC COUPE PLATE
COSBLVAO29DZ - 29CM (6)



ORGANIC BOWL
COSBLVAO18KS - 18CM - 470ML (12)



ORGANIC COUPE BOWL
COSBLVAO26CK - 26CM - 1LT (6)



ORGANIC RECTANGULAR PLATE
COSBLVAO36DT - 36CM (12)





TABLEWARE

NEW

PATERA

Inspired by ancient marble textures and the delicate patterns of golden sands, the Patera Collection reflects the 6,000-year heritage of Patara Ancient City. It brings a touch of mysticism and timeless history to elevate your presentations with a sense of wonder.



COUPE PLATE
PTRGRM17DZ - 17CM (12)
PTRGRM21DZ - 21CM (12)
PTRGRM23DZ - 23CM (12)
PTRGRM27DZ - 27CM (12)
PTRGRM30DZ - 30CM (6)



ORGANIC COUPE PLATE
PTRVAO19DZ - 19CM (12)
PTRVAO24DZ - 24CM (12)



ORGANIC COUPE PLATE
PTRVAO29DZ - 29CM (6)



SOUP/CEREAL BOWL
PTRGRM16KS - 16CM - 400ML (12)



DIP DISH
PTRGRM9CK - 9CM - 50ML (24)



PASTA PLATE
PTRBNC28CK - 28CM - 400ML (6)





PATERA



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



OVAL COUPE PLATE
PTRGRM19OKY - 19 X 11CM (12)



ORGANIC BOWL
PTRVAO18KS - 18CM - 470ML (12)



ORGANIC COUPE BOWL
PTRVAO26CK - 26CM - 1LT (6)



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



ORGANIC RECTANGULAR PLATE
PTRVAO36DT - 36CM (12)



RECTANGULAR PLATE
PTRMOV35DT - 34 X 16CM (12)



NEW

VEGA

The Bonna Vega series draws inspiration from the enigmatic night sky and the profound depths of the seas and oceans.
Its harmonious blend of deep blue tones and a textured surface creates a seamless symphony that accentuates the vibrant hues of fresh ingredients and warm tones, making your culinary creations truly shine.



COUPE PLATE
S-MT-VGAGRM17DZ - 17CM (12)
S-MT-VGAGRM21DZ - 21CM (12)
S-MT-VGAGRM23DZ - 23CM (12)
S-MT-VGAGRM27DZ - 27CM (12)
S-MT-VGAGRM30DZ - 30CM (6)



SOUP/CEREAL BOWL
S-MT-VGAGRM16KS - 16CM - 400ML (12)



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



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



OVAL COUPE PLATE
S-MT-VGAMOV31OV - 31 X 24CM (6)





NEW

NACROUS

Nacrous is crafted to provide ample space for creative plating, turning every meal into a visual and sensory experience.
With a harmonious blend of textures and tones, this collection perfectly fuses art and functionality, making each dish a masterpiece.



COUPE PLATE
MT-NCRGRM17DZ - 17CM (12)
MT-NCRGRM21DZ - 21CM (12)
MT-NCRGRM27DZ - 27CM (12)
MT-NCRGRM30DZ - 30CM (6)



ORGANIC COUPE PLATE
MT-NCRVAO19DZ - 19CM (12)
MT-NCRVAO24DZ - 24CM (12)



ORGANIC COUPE PLATE
MT-NCRVAO29DZ - 29CM (6)



DIP DISH
MT-NCRGRM9CK - 9CM - 50ML (24)



COUPE BOWL
MT-NCRBLM23CK - 23CM - 1LT (6)



PASTA PLATE
MT-NCRBNC28CK - 28CM - 400ML (6)



SOUP/CEREAL BOWL
MT-NCRGRM16KS - 16CM - 400ML (12)



ORGANIC COUPE BOWL
MT-NCRVAO26CK - 26CM - 1LT (6)



NEW

GRAPHITE

Embracing the sophistication of anthracite, the Graphite collection features innovative matte glaze technology that delivers high scratch resistance.
It offers a versatile range of pieces in various sizes and forms, transforming culinary presentations with minimalist elegance.
More than just a style statement, Graphite turns every dining moment into a memorable event.



COUPE PLATE
GRPGRM21DZ - 21CM (12)
GRPGRM27DZ - 27CM (12)



ORGANIC COUPE PLATE
GRPVAO24DZ - 24CM (12)



ORGANIC COUPE PLATE
GRPVAO29DZ - 29CM (6)



ANGLED SAUCE BOWL
GRPVNT8KS - 8CM - 60ML (24)



ORGANIC BOWL
GRPVAO18KS - 18CM - 470ML (12)



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



ORGANIC RECTANGULAR PLATE
GRPVAO36DT - 36CM (12)



FORTIS
HOTELWARE

Vitrified ceramics made from high-quality materials perfectly suited for the fast-paced food service environment.
Fortis is both beautiful, practical and durable.



TEMPEST

Tempest black textured stoneware crockery is a stylish and sophisticated choice in the food service industry.
The unique texture adds an element of interest and depth to the classic black colour.
Due to the glazing process of adding texture/colour to stoneware – each piece may vary in its tone and texture.

BLACK



COUPE PLATE
DA-1102 - 19.5CM (24)
DA-1101 - 26CM (12)
DA-1100 - 29CM (12)



DEEP COUPE PLATE
DA-1104 - 24CM - 520ML (24)
DA-1103 - 28CM - 1LT (24)



OVAL PLATTER
DA-1125 - 31 X 23CM (12)
DA-1126 - 38 X 29CM (6)



PIZZA PLATE
DA-1123 - 31CM (12)



CANAPE TRAY
DA-1118 - 31 X 11.5CM (12)



RECTANGULAR TRAY
DA-1107 - 37 X 16CM (24)



LASAGNE DISH
DA-1122 - 400ML (12)



SOUP/CEREAL BOWL
DA-1114 - 15CM - 500ML (12)



ROUND DISH
DA-1106 - 6.5CM - 50ML (24)



OVAL SAUCE DISH
DA-1105 - 10CM - 80ML (24)





TEMPEST BLACK



RIBBED RAMEKIN
DA-1117 - 9CM - 140ML (24)



UNHANDLED JUG
DA-1112 - 100ML (24)
DA-1124 - 200ML (24)



BISTRO MUG
DA-1119 - 300ML (24)
DOUBLE WELL SAUCER
DA-1116 - 15CM (24)



UNIVERSAL CUP
DA-1115 - 230ML (24)
DOUBLE WELL SAUCER
DA-1116 - 15CM (24)



ESPRESSO CUP
DA-1120 - 70ML (24)
ESPRESSO SAUCER
DA-1121 - 12CM (24)



TEAPOT
DA-1113 - 500ML (12)



SACHET HOLDER
DA-1111 - 9CM (12)



STUDIO

Walled ceramic crockery has a sleek and simple design that allows the food to take centre stage while the high-quality material ensures durability and longevity. Available in classic black & white, these pieces are perfect for any setting.

WHITE



FLAT PLATE
DA-1063 - 19.5CM (24)
DA-1064 - 23.5CM (24)
DA-1065 - 28CM (12)



FLAT BOWL
DA-1075 - 11CM - 80ML (24)



CEREAL BOWL
DA-1073 - 17CM - 600ML (24)



DEEP PASTA/SALAD BOWL
DA-1074 - 21CM - 1.2LT (12)



DEEP BOWL
DA-1072 - 11CM - 250ML (24)



STUDIO BLACK



FLAT PLATE
DA-1066 - 19.5CM (24)
DA-1067 - 23.5CM (24)
DA-1068 - 28CM (12)



FLAT BOWL
DA-1076 - 11CM - 80ML (24)



CEREAL BOWL
DA-1078 - 17CM - 600ML (24)



DEEP PASTA/SALAD BOWL
DA-1079 - 21CM - 1.2LT (12)



DEEP BOWL
DA-1077 - 11CM - 250ML (24)



NEW

FYNBOS

Inspired by the flora of the Fynbos ecoregion, with delicate designs and earthly tones, 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)



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



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



SOUP/CEREAL BOWL
SP-DA215 - 19CM - 250ML (24)

SOUP/PASTA PLATE
SP-DA214 - 24CM - 380ML (24)



OVAL COUPE PLATTER
DA-1005 - 23 X 18CM (12)
DA-1004 - 25.5 X 19.5CM (12)
DA-1006 - 31 X 23.5CM (12)
DA-1036 - 38 X 29CM (6)



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



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



GOURMET PASTA BOWL
SP-DA241 - 28CM - 320ML (12)



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



SQUARE DIP DISH
DA-234 - 12CM - 250ML (24)





PRIMA WHITE



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



NARROW RIMMED SOUP PLATE
SP-DA903 - 22CM - 350ML (24)



NARROW RIMMED DESSERT BOWL
SP-DA904 - 16CM - 180ML (24)



RICE BOWL
DA-230 - 10CM - 150ML (24)



STACKING SOUP CUP
DA-1030 - 340ML (24)

DOUBLE WELL SAUCER
DA-996 - 15CM (24)



BOWL
DA-1003 - 12 X 7CM - 430ML (24)



VEGGIE BOWL
DA-1070 - 17CM - 260ML (24)



PIZZA PLATE
DA-019 - 26CM (12)
DA-014 - 31CM (12)



COUPE PASTA/SALAD BOWL
SP-DA404 - 24CM - 520ML (24)
SP-DA403 - 28CM - 1LT (12)



MULTI-PURPOSE
DA-229 - 14CM - 600ML (12)



OATMEAL BOWL
SP-DA216 - 15.5CM - 330ML (24)

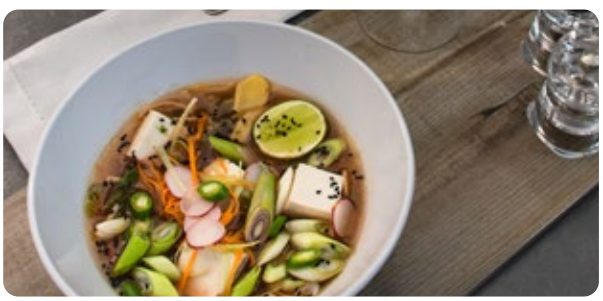


SALAD BOWL
SP-DA007 - 18CM - 600ML (24)

PASTA/SALAD BOWL
SP-DA1007 - 26CM - 1.2LT (12)



NOODLE BOWL
SP-DA242 - 22CM - 1.4LT (24)



PRIMA WHITE



SLANT TOP BOWL
DA-222 - 20CM - 550ML (12)



OVAL BOWL
DA-1086 - 18CM - 360ML (24)
DA-1088 - 23CM - 650ML (24)



ALFA ESPRESSO CUP
DA-700 - 60ML (24)
ALFA ESPRESSO SAUCER
DA-711 - 12CM (24)
ALFA CUP
DA-1000 - 200ML (24)
DA-1001 - 270ML (24)
DOUBLE WELL SAUCER
DA-996 - 15CM (24)
FLAT SAUCER
DA-1044 - 15CM (24)



TEA CUP
DA-210 - 230ML (24)
DOUBLE WELL SAUCER
SP-DA211 - 15CM (24)



STACKING CUP
DA-209 - 200ML (24)
DOUBLE WELL SAUCER
SP-DA211 - 15CM (24)



STACKING MUG
DA-999 - 280ML (24)

OTHER ORDER CODES
DOUBLE WELL SAUCER
DA-996 - 15CM (24)



COFFEE MUG
DA-1012 - 300ML (24)

OTHER ORDER CODES
DOUBLE WELL SAUCER
DA-996 - 15CM (24)



SAUCE DISH
DA-233 - 10CM - 100ML (24)
SALAD/FRUIT BOWL
DA-232 - 16CM - 350ML (24)
PASTA BOWL
DA-231 - 24CM - 1.2LT (12)



CAPPUCCINO CUP
DA-207 - 240ML (24)
DA-208 - 300ML (24)
DOUBLE WELL SAUCER
SP-DA211 - 15CM (24)



SQUARE ESPRESSO CUP
DA-161 - 60ML (24)
ESPRESSO SAUCER
DA-162 - 12CM (24)
SQUARE CAPPUCCINO CUP
DA-159 - 200ML (24)
DA-158 - 300ML (24)
CAPPUCCINO SAUCER
DA-160 - 15CM (24)



TEA CUP
DA-1042 - 220ML (24)
FLAT SAUCER
DA-1044 - 15CM (24)



COFFEE CUP
DA-305 - 220ML (24)
SAUCER
DA-306 - 15CM (24)



BLACK MUG
DA-1019 - 300ML (24)

PRIMA WHITE



CAFÉ ESPRESSO CUP
DA-701 - 70ML (24)
ALFA ESPRESSO SAUCER
DA-711 - 12CM (24)
CAFÉ MUG
DA-994 - 260ML (24)
DA-995 - 360ML (24)
DOUBLE WELL SAUCER
DA-996 - 15CM (24)
SAUCER TRAY
DA-998 - 29 X 13CM (24)



BISTRO MUG
DA-992 - 300ML (24)
DOUBLE WELL SAUCER
DA-996 - 15CM (24)
BISTRO MUG
DA-993 - 360ML (24)



CLASSIC MUG
DA-1013 - 290ML (24)

OTHER ORDER CODES
DOUBLE WELL SAUCER
DA-996 - 15CM (24)



TEA POT WITH LID
DA-228 - 500ML (6)
LID
DA-228L - (6)



CREAMER
DA-1050 - 50ML (24)
DA-221 - 100ML (12)
DA-220 - 250ML (12)
BANQUETING JUG
DA-1051 - 500ML(4)



CREAMER - ROUND
DA-303 - 100ML (12)
DA-302 - 250ML (12)



HANDLED SAUCE
DA-1071 - 150ML (12)



TEA POT WITH LID
DA-301 - 500ML (6)
LID
DA-301L - (6)
TEA POT WITH LID
DA-300 - 1LT (6)
LID
DA-300L - (8)



SUGAR BOWL WITH LID
DA-227 - 200ML (12)



SUGAR BOWL WITH LID
DA-304 - 200ML (12)



SACHET HOLDER
DA-011 - 9CM (12)

ITALIA

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





WHITE



ESPRESSO CUP
GS-R805C-W - 70ML (12)
ESPRESSO SAUCER
GS-R806S-W - 12.5CM (12)
CAPPUCCINO CUP
GS-R808C-W - 160ML (12)
CAPPUCCINO SAUCER
GS-R809S-W - 14.1CM (12)
CAPPUCCINO CUP
GS-R812C-W - 280ML (12)
CAPPUCCINO SAUCER
GS-R813S-W - 16CM (12)

NEW



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



OPEN CAPPUCCINO CUP
GS-R815C-W - 210ML (12)
CAPPUCCINO SAUCER
GS-R816S-W - 14.1CM (12)

NEW



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

ITALIA
BLACK



ESPRESSO CUP
GS-R805C-B - 70ML (12)
ESPRESSO SAUCER
GS-R806S-B - 12.5CM (12)
CAPPUCCINO CUP
GS-R808C-B - 160ML (12)
CAPPUCCINO SAUCER
GS-R809S-B - 14.1CM (12)
CAPPUCCINO CUP
GS-R812C-B - 280ML (12)
CAPPUCCINO SAUCER
GS-R813S-B - 16CM (12)

NEW



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

NEW



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



OPEN CAPPUCCINO CUP
GS-R815C-B - 210ML (12)
CAPPUCCINO SAUCER
GS-R816S-B - 14.1CM (12)



BROWN



ESPRESSO CUP
GS-R805C-BR - 70ML (12)
ESPRESSO SAUCER
GS-R806S-BR - 12.5CM (12)
CAPPUCCINO CUP
GS-R808C-BR - 160ML (12)
CAPPUCCINO SAUCER
GS-R809S-BR - 14.1CM (12)
CAPPUCCINO CUP
GS-R812C-BR - 280ML (12)
CAPPUCCINO SAUCER
GS-R813S-BR - 16CM (12)

NEW



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

NEW



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



OPEN CAPPUCCINO CUP
GS-R815C-BR - 210ML (12)
CAPPUCCINO SAUCER
GS-R816S-BR - 14.1CM (12)

ITALIA
RED



ESPRESSO CUP
GS-R805C-R - 70ML (12)
ESPRESSO SAUCER
GS-R806S-R - 12.5CM (12)
CAPPUCCINO CUP
GS-R808C-R - 160ML (12)
CAPPUCCINO SAUCER
GS-R809S-R - 14.1CM (12)
CAPPUCCINO CUP
GS-R812C-R - 280ML (12)
CAPPUCCINO SAUCER
GS-R813S-R - 16CM (12)

NEW



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

NEW



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



OPEN CAPPUCCINO CUP
GS-R815C-R - 210ML (12)
CAPPUCCINO SAUCER
GS-R816S-R - 14.1CM (12)



BLUE



ESPRESSO CUP
GS-R805C-BL - 70ML (12)
ESPRESSO SAUCER
GS-R806S-BL - 12.5CM (12)
CAPPUCCINO CUP
GS-R808C-BL - 160ML (12)
CAPPUCCINO SAUCER
GS-R809S-BL - 14.1CM (12)
CAPPUCCINO CUP
GS-R812C-BL - 280ML (12)
CAPPUCCINO SAUCER
GS-R813S-BL - 16CM (12)

NEW



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

NEW



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



OPEN CAPPUCCINO CUP
GS-R815C-BL - 210ML (12)
CAPPUCCINO SAUCER
GS-R816S-BL - 14.1CM (12)

PRIMA ACCESSORIES
WHITE



RECTANGULAR TRAY
DA-1082 - 22 X 14CM (12)
DA-1055 - 28 X 15CM (12)
DA-1081 - 35 X 14CM (12)
DA-1110 - 33.5 X 20CM (12)



CANAPÉ TRAY
DA-1034 - 31 X 11.5CM (12)



STACKING SQUARE SERVER
DA-1084 - 10 X 10CM - 190ML (24)



STACKING RECTANGULAR SERVER
DA-1083 - 16.5 X 10CM - 380ML (12)



SAUCE DISH
DA-237 - 6.5CM - 30ML (24)



RAMEKIN
DA-013 - 9CM - 140ML (24)



TOOTHPICK HOLDER
DA-1054 - 5CM (24)



RIBBED RAMEKIN
DA-015 - 9CM - 140ML (24)



EGG CUP
DA-225 - 50ML (12)



ROUND DISH
DA-226 - 8CM - 40ML (24)

SAUCE DISH
DA-236 - 6CM - 20ML (24)





PRIMA ACCESSORIES
WHITE



SHARP ANGLE BOWL
DA-1021 - 8CM - 50ML (24)



COCKTAIL SPOON
DA-1090 - 12.5CM (24)



CANAPÉ SPOON
DA-1035 - 10CM (48)



LASAGNE DISH
DA-009 - 400ML (12)
DA-010 - 600ML (12)



DEEP BOWL
DA-016 - 10CM - 250ML (24)



SAUCE DISH EGG SHAPE
DA-1023 - 10CM - 100ML (24)



SAUCE CUP
DA-1008 - 80ML (24)
DA-017 - 150ML (24)
DA-018 - 220ML (24)



DIPPER POT
DA-1053 - 70ML (24)



CHIP MUG
DA-1052 - 9CM - 220ML (24)





PRIMA ACCESSORIES
WHITE



SNAIL DISH
DA-012 - 20CM (12)



3 DIV. CONDIMENT DISH
DA-991 - 18 X 2.5CM - 50ML PER SIDE (24)



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



PEPPER SHAKER
DA-224 - 6CM (12)
SALT SHAKER
DA-223 - 6CM (12)



PEPPER SHAKER
DA-1011 - 8CM (12)
SALT SHAKER
DA-1010 - 8CM (12)



OVAL EARED DISH
DA-238 - 20CM - 330ML (12)



OVAL 2 DIV. BOWL
DA-1085 - 20CM - 100ML PER SIDE (12)



BUD VASE
DA-240 - 15CM (12)





ACCENT

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

WHITE





LARGE SALAD/SOUP BOWL
NGFAW6862-41 - 42 X 11CM (2)



LARGE BOWL WITH GRAIN
NG6105-36 - 36.5 X 11.5CM (4)



SOUP/PASTA BOWL
NGFAW6660-28 - 28CM - 190ML (12)



3 DIV. CONDIMENT DISH
NG5510A-23 - 22 X 10.5CM
120ML PER SIDE (12)



QUADRILATERAL PLATE
NG6226B-36 - 36CM (2)



FLARED LARGE BOWL
NG6249-30 - 31 X 11CM (8)



RECTANGULAR BOARD
NG4665-20 - 20 X 14CM (6)
NG4665-25 - 25 X 18CM (12)
NG4665-30 - 30 X 21CM (12)



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

ACCENT WHITE



RECTANGULAR 3 DIV. DISH
NG5510-17 - 17 X 2CM
50ML PER SIDE (6)



RECTANGULAR 2 DIV. DISH
NG5511-14 - 14 X 7CM
50ML PER SIDE (12)



SQUARE FOOTED BOWL
NG6177-11 - 11 X 3CM (12)
NG6177-18 - 18 X 5.5CM (6)
NG6177-27 - 25 X 8.5CM (6)



SQUARE TRUMPET BOWL
NG4519-12 - 12 X 7CM (12)
NG4519-18 - 18 X 7.7CM (6)
NG4519-23 - 23 X 10CM (8)



BAMBOO LEAF PLATE
NG4556-20 - 20CM (6)



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.



PINTINOX

18/10

Superior cutlery products made in Italy since 1929. Specifically made with quality S/Steel intended for modern catering.

MILLENIUM 18/10



SPOON
PN22700001 - (12) TABLE
PN22700004 - (12) DESSERT
PN22700007 - (12) TEA/COFFEE
PN22700008 - (12) MOKA
PN22700039 - (12) SOUP
PN22700011 - (1) SERVING

FORK
PN22700002 - (12) TABLE
PN22700005 - (12) DESSERT
PN22700017 - (12) PASTRY
PN22700028 - (12) FISH
PN22700012 - (1) SERVING

KNIFE
PN22700003 - (12) TABLE
PN22700006 - (12) DESSERT
PN22700029 - (12) FISH
PN22700067 - (12) STEAK

CAKE SERVER
PN22700020 - (1)

PALACE 18/10



SPOON
PN16900001 - (12) TABLE
PN16900004 - (12) DESSERT
PN16900007 - (12) TEA/COFFEE
PN16900008 - (12) MOKA
PN16900039 - (12) SOUP
PN16900036 - (12) LONG DRINK

FORK
PN16900002 - (12) TABLE
PN16900005 - (12) DESSERT
PN16900017 - (12) PASTRY
PN16900028 - (12) FISH
PN16900027 - (12) OYSTER

KNIFE
PN16900003 - (12) TABLE
PN16900006 - (12) DESSERT
PN16900029 - (12) FISH
PN16900067 - (12) STEAK
PN16900025 - (12) BUTTER



18/10

ROMA 18/10



SPOON
PN22000004 - (12) DESSERT
PN22000007 - (12) TEA/COFFEE
PN22000008 - (12) MOKA
PN08300039 - (12) SOUP

FORK
PN22000002 - (12) TABLE
PN22000005 - (12) DESSERT
PN22000017 - (12) CAKE
PN22000028 - (12) FISH

KNIFE
PN22000003 - (12) TABLE
PN22000006 - (12) DESSERT
PN22000029 - (12) FISH
PN08300067 - (12) STEAK

RITZ 18/10



SPOON
PN22800001 - (12) TABLE
PN22800004 - (12) DESSERT
PN22800007 - (12) TEA/COFFEE
PN22800008 - (12) MOKA
PN22800039 - (12) SOUP
PN22800036 - (12) LONG DRINK

FORK
PN22800002 - (12) TABLE
PN22800005 - (12) DESSERT
PN22800017 - (12) PASTRY
PN22800028 - (12) FISH

KNIFE
PN22800003 - (12) TABLE
PN22800006 - (12) DESSERT
PN22800029 - (12) FISH
PN22800067 - (12) STEAK

ACCESSORIES 18/10



A B C D

A
STEAK KNIFE
PN07500067 - (12)

B
CHEESE KNIFE
PN074000AA - (1)

C
LOBSTER PICK
PN074000AF - (1)

D
SEAFOOD CRACKER
PN074000AG - (1)

18/10

Manufacturing and designing cutlery in the Netherlands since 1922.
Sola guarantees perfect quality control from raw material selection, manufacturing processes and production.



LOTUS 18/10

SPOON
SHC-11LOTU011 - (12) TABLE
SHC-11LOTU012 - (12) DESSERT
SHC-11LOTU302 - (12) TEA/COFFEE
SHC-11LOTU013 - (12) ENGLISH SOUP
SHC-11LOTU303 - (12) LONGDRINK
SHC-11LOTU307 - (12) DEMITASSE
SHC-11LOTU402 - (12) COCKTAIL

FORK
SHC-11LOTU021 - (12) TABLE
SHC-11LOTU022 - (12) DESSERT
SHC-11LOTU404 - (12) COCKTAIL
SHC-11LOTU024 - (12) FISH

KNIFE
SHC-11LOTU112 - (12) TABLE (STANDING)
SHC-11LOTU111 - (12) TABLE (REGULAR)
SHC-11LOTU114 - (12) DESSERT (STANDING)
SHC-11LOTU113 - (12) DESSERT (REGULAR)
SHC-11LOTU124 - (12) FISH
SHC-11LOTU110 - (12) STEAK (STANDING)
SHC-11LOTU117 - (12) STEAK (REGULAR)
SHC-11LOTU116 - (12) BUTTER (STANDING)
SHC-11LOTU115 - (12) BUTTER (REGULAR)



WINDSOR 18/10

SPOON
SHC-11WIND011 - (12) TABLE
SHC-11WIND012 - (12) DESSERT
SHC-11WIND302 - (12) TEA/COFFEE
SHC-11WIND025 - (12) ENGLISH SOUP
SHC-11WIND303 - (12) LONGDRINK
SHC-11WIND307 - (12) DEMITASSE

FORK
SHC-11WIND021 - (12) TABLE
SHC-11WIND022 - (12) DESSERT
SHC-11WIND024 - (12) FISH

KNIFE
SHC-11WIND111 - (12) TABLE MONO
SHC-11WIND113 - (12) DESSERT MONO
SHC-11WIND124 - (12) FISH
SHC-11WIND115 - (12) STEAK MONO
SHC-11WIND116 - (12) BUTTER MONO



DONAU 18/10

SPOON
SHC-11DONA011 - (12) TABLE
SHC-11DONA012 - (12) DESSERT
SHC-11DONA302 - (12) TEA/COFFEE
SHC-11DONA026 - (12) ENGLISH SOUP
SHC-11DONA303 - (12) LONGDRINK
SHC-11DONA307 - (12) DEMITASSE
SHC-11DONA402 - (12) COCKTAIL

FORK
SHC-11DONA021 - (12) TABLE
SHC-11DONA022 - (12) DESSERT
SHC-11DONA404 - (12) COCKTAIL
SHC-11DONA024 - (12) FISH

KNIFE
SHC-11DONA112 - (12) TABLE MONO
SHC-11DONA114 - (12) DESSERT MONO
SHC-11DONA124 - (12) FISH
SHC-11DONA110 - (12) STEAK MONO
SHC-11DONA116 - (12) SIDE PLATE MONO

18/10

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



BELLA 18/10

NEW

SPOON
JS-B102 - (12) TABLE
JS-B105 - (12) DESSERT
JS-B108 - (12) TEA
JS-B110 - (12) COFFEE
JS-B112 - (12) SOUP
JS-B109 - (12) ICE CREAM

FORK
JS-B101 - (12) TABLE
JS-B104 - (12) DESSERT
JS-B111 - (12) CAKE
JS-B106 - (12) FISH

KNIFE
JS-B100 - (12) TABLE
JS-B103 - (12) DESSERT
JS-B107 - (12) FISH
JS-B199 - (12) STEAK



TRADITIONAL 18/10

SPOON
JS-ET102 - (12) TABLE
JS-ET105 - (12) DESSERT
JS-ET108 - (12) TEA
JS-ET112 - (12) COFFEE
JS-ET115 - (12) SOUP
JS-ET110 - (12) ICE CREAM

FORK
JS-ET101 - (12) TABLE
JS-ET104 - (12) DESSERT
JS-ET113 - (12) CAKE
JS-ET106 - (12) FISH

KNIFE
JS-ET100 - (12) TABLE
JS-ET103 - (12) DESSERT
JS-ET107 - (12) FISH
JS-ET199 - (12) STEAK



SORRENTO 18/10

SPOON
JS-S105 - (12) DESSERT
JS-S108 - (12) TEA
JS-S112 - (12) COFFEE
JS-S115 - (12) SOUP
JS-S110 - (12) ICE CREAM

FORK
JS-S101 - (12) TABLE
JS-S104 - (12) DESSERT
JS-S113 - (12) CAKE
JS-S106 - (12) FISH

KNIFE
JS-S100 - (12) TABLE
JS-S103 - (12) DESSERT
JS-S107 - (12) FISH
JS-S199 - (12) STEAK

LUSSO S/STEEL



NEW

SPOON
JS-L102 - (12) TABLE
JS-L105 - (12) DESSERT
JS-L108 - (12) TEA
JS-L110 - (12) COFFEE
JS-L112 - (12) SOUP
JS-L109 - (12) ICE CREAM

FORK
JS-L101 - (12) TABLE
JS-L104 - (12) DESSERT
JS-L111 - (12) CAKE
JS-L106 - (12) FISH

KNIFE
JS-L100 - (12) TABLE
JS-L103 - (12) DESSERT
JS-L107 - (12) FISH
JS-L199 - (12) STEAK

ENGLISH S/STEEL



SPOON
JS-E202 - (12) TABLE
JS-E205 - (12) DESSERT
JS-E208 - (12) TEA
JS-E213 - (12) COFFEE
JS-E216 - (12) SOUP
JS-E210 - (12) ICE CREAM

FORK
JS-E201 - (12) TABLE
JS-E204 - (12) DESSERT
JS-E214 - (12) CAKE
JS-E206 - (12) FISH

KNIFE
JS-E200 - (12) TABLE
JS-E203 - (12) DESSERT
JS-E207 - (12) FISH
JS-E217 - (12) STEAK POINTED







CAPRI S/STEEL

SPOON
JS-C403 - (12) TABLE
JS-C411 - (12) DESSERT
JS-C404 - (12) TEA
JS-C408 - (12) COFFEE
JS-C410 - (12) SOUP
JS-C415 - (12) ICE CREAM

FORK
JS-C402 - (12) TABLE
JS-C406 - (12) DESSERT
JS-C409 - (12) CAKE
JS-C413 - (12) FISH

KNIFE
JS-C401 - (12) TABLE
JS-C405 - (12) DESSERT
JS-C412 - (12) FISH
JS-C414 - (12) STEAK POINTED



TRADITIONAL S/STEEL

SPOON
JS-T102 - (12) TABLE
JS-T105 - (12) DESSERT
JS-T108 - (12) TEA
JS-T112 - (12) COFFEE
JS-T115 - (12) SOUP
JS-T110 - (12) ICE CREAM

FORK
JS-T101 - (12) TABLE
JS-T104 - (12) DESSERT
JS-T113 - (12) CAKE
JS-T106 - (12) FISH

KNIFE
JS-T100 - (12) TABLE
JS-T103 - (12) DESSERT
JS-T107 - (12) FISH
JS-T199 - (12) STEAK POINTED



ELOFF S/STEEL

SPOON
JS-K003 - (12) TABLE
JS-K013 - (12) DESSERT
JS-K004 - (12) TEA
JS-K008 - (12) COFFEE
JS-K006 - (12) SOUP
JS-K010 - (12) SODA

FORK
JS-K002 - (12) TABLE
JS-K012 - (12) DESSERT
JS-K005 - (12) CAKE

KNIFE
JS-K001 - (12) TABLE
JS-K011 - (12) DESSERT
JS-K014 - (12) STEAK POINTED

BUTTER KNIFE S/STEEL



NEW

JS-F001 - (12)



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:

NEW



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.

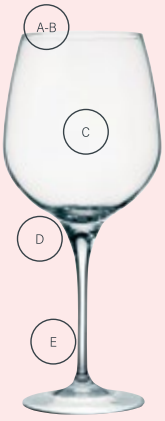
E - XLT
The XLT treatment on the surface of the stem ensures resistance to the most frequent causes of breakage. XLT protects the stem from abrasion and maintains its sturdiness over time.

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.

NEW

EXCLUSIVA



PROSECCO
BR3.49790 - 255ML
H225MM W68MM (6)



WHITE WINE
BR3.49789 - 374ML
H200MM W81.5MM (6)



RED WINE
BR3.49788 - 535ML
H216MM W92MM (6)





RUM
BR3.49793 - 215ML
H59MM W82MM (12)



NEGRONI
BR3.49792 - 355ML
H89.5MM W85MM (12)

SAPPHIRE BLUE



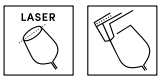
RUM
BR3.49800 - 215ML
H59MM W82MM (12)



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



FLORIAN





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



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



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



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



AMERICA '20S



LILAC ROSE



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



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

LASER

star glass



SLING COCKTAIL
BR1.23226 - 400ML
H224MM W74.5MM (6)



COCKTAIL
BR1.22129 - 250ML
H202MM W78MM (6)



COCKTAIL COUPE
BR1.22137 - 230ML
H157MM W98MM (6)



GIN TONIC
BR1.22128 - 750ML
H226MM W109MM (6)



MARTINI
BR1.22142 - 250ML
H180MM W108MM (6)



FIZZ
BR1.22150 - 275ML
H140MM W107MM (6)



COGNAC
BR1.22147 - 650ML
H164.5MM W107MM (6)



CORDIAL/LIQUEUR
BR1.22146 - 80ML
H150MM W56MM (6)



NICK & NORA
BR1.22145 - 140ML
H158.5MM W76MM (6)



LASER



COOLER
BR1.22141 - 480ML
H162MM W98MM (6)



DOF
BR1.22139 - 380ML
H92MM W88MM (6)



SHOT
BR1.22148 - 80ML
H80MM W45MM (6)

INALTO



UNO FLUTE
BR3.65740 - 280ML
H243MM W74MM (6)



UNO SMALL
BR3.65730 - 380ML
H207MM W89MM (6)



UNO MEDIUM
BR3.65720 - 470ML
H220MM W95MM (6)



UNO LARGE
BR3.65710 - 560ML
H233MM W100MM (6)



UNO EXTRA LARGE
BR3.65700 - 640ML
H243MM W104MM (6)



TRESENSI MEDIUM
BR3.65743 - 430ML
H220MM W85MM (6)



TRESENSI LARGE
BR3.65742 - 550ML
H235MM W91MM (6)



TRESENSI SHERRY
BR3.65747 - 150ML
H178MM W62MM (6)



UNO DOF
BR3.65750 - 450ML
H103MM W92MM (6)



ELECTRA



FLUTE
BR1.92343 - 230ML
H235MM W62MM (6)



MEDIUM
BR1.92351 - 440ML
H216MM W87MM (6)



LARGE
BR1.92352 - 550ML
H230MM W95MM (6)



EXTRA LARGE
BR1.92342 - 650ML
H240MM W102MM (6)



DOF
BR1.92344 - 380ML
H100MM W84MM (6)



LONG DRINK
BR1.92345 - 390ML
H129MM W76MM (6)



AURUM



FLUTE
BR1.80811 - 230ML
H235MM W68MM (6)



WHITE WINE
BR1.80821 - 350ML
H203MM W83MM (6)



BURGUNDER
BR1.80831 - 430ML
H213MM W89MM (6)



ROSSO
BR1.80841 - 520ML
H225MM W93MM (6)



PREMIUM





CHAMPAGNE
BR1.70061 - 260ML
H245MM W78MM (6)



SAUVIGNON
BR1.70190 - 330ML
H219MM W78MM (6)



CHIANTI CLASSIC
BR1.70031 - 385ML
H226MM W81MM (6)



BARBERA D'ASTI
BR1.70181 - 470ML
H233MM W86MM (6)



CHARDONNAY
BR1.70041 - 600ML
H238MM W86MM (6)



NEBBIOLO
BR1.70011 - 670ML
H238MM W108MM (6)



MOD. F COGNAC
BR1.70071 - 645ML
H162MM W108MM (6)



AQUA FRIZZANTE
BR1.91861 - 430ML
H105MM W85MM (6)



RISERVA





CHAMPAGNE
BR1.26281 - 205ML
H224MM W75MM (6)



CABERNET
BR1.26261 - 370ML
H200MM W84MM (6)





NEBBIOLO
BR1.26271 - 490ML
H212MM W90MM (6)



BORDEAUX
BR1.67221 - 535ML
H233MM W90MM (6)



DOF
BR1.57100 - 410ML
H98MM W87MM (6)



COGNAC
BR1.30210C - 545ML
H149MM W99MM (6)



GRAPPA
BR1.66180 - 80ML
H163MM W56MM (6)



DEGUSTAZIONE TASTER
BR1.67260 - 213ML
H151MM W66MM (6)

MILANO



FLUTE
BR1.36120M - 170ML
H196MM W58MM (12)



WATER
BR1.36130M - 270ML
H180MM W79MM (12)



GOBLET
BR1.36140M - 348ML
H188MM W83MM (12)



TUMBLER
BR4.30100M - 300ML
H85MM W82MM (12)



DOF
BR4.30110M - 380ML
H92MM W89MM (12)



LONG DRINK
BR4.30120M - 400ML
H130MM W75MM (12)

LUNA



ROCKS
BR1.91180 - 260ML
H97MM W80MM (12)

DOF
BR1.91200 - 340ML
H108MM W87MM (12)



COOLER
BR1.91210 - 450ML
H145MM W82MM (12)

LONG DRINK
BR1.91190 - 350ML
H137MM W76MM (12)



GINA



DOF
BR5.10970 - 308ML
H97MM W77MM (6)



HI BALL
BR5.10130 - 287ML
H142MM W62MM (6)

LONG DRINK
BR5.10980 - 335ML
H160MM W62MM (6)

TUMBLER
BR5.12080 - 243ML
H91MM W72MM (6)



CARAFE



AURUM
BR1.80860 - 1.5LT
H300MM W115MM (6)



DECANTER



PREMIUM
BR1.70450 - 1.93LT
H240MM W216MM (2)

YPSILON



SHOT
BR1.57110 - 70ML
H107MM W50MM (24)



AFTER DINNER
BR1.25040 - 150ML
H95MM W77MM (6)



PRE-DINNER
BR1.25020 - 255ML
H107MM W92MM (12)



LONG DRINK
BR1.25030 - 308ML
H159M W77MM (12)



DESSERT BOWL
BR3.40750 - 375ML
H90MM W130MM (12)



FLUTE
BR1.25010 - 160ML
H235MM W64MM (6)

SORGENTE



WATER
BR3.40420 - 300ML
H107MM W82MM (12)



DIAMOND



DOF
BR3.02260 - 385ML
H102MM W91MM (6)



COOLER
BR3.50240 - 470ML
H143MM W85MM (6)



ESTE



DOF
BR6.66226 - 390ML
H107MM W89MM (6)



COOLER
BR6.66228 - 490ML
H157MM W84MM (6)



CASSIOPEA



TUMBLER
BR2.34510 - 330ML
H88MM W86MM (12)



COOLER
BR2.34530 - 464ML
H147MM W80MM (12)



ROCK BAR



ONE SHOT
BR5.18000 - 70ML
H64MM W51MM (36)



JUICE
BR5.17520 - 200ML
H83MM W75MM (6)



ROCKS
BR5.17530 - 270ML
H92MM W84MM (6)



DOF
BR5.16160 - 390ML
H100MM W91MM (24)



LONG DRINK
BR5.16170 - 370ML
H120MM W83MM (6)



COOLER
BR5.16180 - 480ML
H130MM W90MM (6)



OXFORD



ROCKS
BR3.40766 - 312ML
H99MM W85MM (6)



COOLER
BR3.40782 - 395ML
H143MM W82MM (6)



BODEGA



MINI
BR7.10860 - 225ML
H59MM W82MM (12)



MEDIUM
BR7.10870 - 355ML
H89MM W85MM (12)



MAXI
BR7.10880 - 505ML
H120MM W88.5MM (12)

WHISKEY



STONE - DOF
BR6.66218 - 400ML
H107MM W89MM (6)



LOUNGE - DOF
BR6.66224 - 400ML
H107MM W89MM (6)





GINA - DOF
BR5.10970 - 308ML
H97MM W77MM (6)



LUNA - DOF
BR1.91200 - 340ML
H108MM W87MM (12)



RISERVA - DOF
BR1.57100 - 410ML
H98MM W87MM (6)



EXCLUSIVA NEGRONI
BR3.49792 - 355ML
H89.5MM W85MM (12)



AMERICA '20S DOF
BR1.22139 - 380ML
H92MM W88MM (12)





AMERICA '20S SAPPHIRE BLUE 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)

NEW



AMERICA '20S SLING COCKTAIL
BR1.23226 - 400ML
H224MM W74.5MM (6)



AMERICA '20S MARTINI
BR1.22142 - 250ML
H180MM W108MM (12)

COCKTAIL



DIAMOND COOLER
BR3.50240 - 470ML
H143MM W85MM (6)

DOF
BR3.02260 - 385ML
H102MM W91MM (6)



CASSIOPEA COCKTAIL
BR2.34530 - 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)



EXECUTIVE BEER
BR1.28540 - 375ML
H184MM W80MM (6)



ALE/COCKTAIL
BR3.30246 - 420ML
H174MM W86MM (6)



SNIFTER
BR1.30210 - 530ML
H149MM W99MM (24)



MOD. F COGNAC
BR1.70071 - 645ML
H162MM W108MM (6)



AMERICA'20S COGNAC
BR1.22147 - 650ML
H164.5MM W107MM (6)





HOT DRINK

FIORE



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





SCHNAPS
BR1.29090 - 50.5ML
H145MM W56MM (12)

AMUSE BOUCHE AND SHOT



ROCK BAR ONE SHOT
BR5.18000 - 70ML
H64MM W51MM (36)



SORGENTE LIQUEUR
BR3.40440 - 70ML
H59MM W82MM (24)



AMERICA'20S SHOT
BR1.22148 - 80ML
H80MM - W45MM (6)



YPSILON - SHOT
BR1.57110 - 70ML
H107MM W50MM (24)



BICCHIERI DUBLINO LIQUEUR
BR1.68169 - 34ML
H71MM W45MM (6)



BICCHIERI DUBLINO LIQUEUR
BR1.69249 - 57ML
H89MM W51MM (6)



DIAMOND - SHOT
BR3.50238 - 60ML
H71MM W59MM (6)



YPSILON AFTER DINNER
BR1.25040 - 150ML
H95MM W77MM (24)



YPSILON PRE-DINNER
BR1.25020 - 255ML
H107MM W92MM (12)



EXCLUSIVA - RUM
BR3.49793 - 215ML
H59MM W82MM (12)



BODEGA MINI
BR7.10860 - 225ML
H59MM W82MM (12)



CARAFES



YPSILON
BR1.25071 - 280ML
H165MM W68MM (12)
BR1.25081 - 550ML
H204MM W84MM (6)

JUG
BR1.25001 - 1.08LT
H255MM W104MM (6)

JUGS



BISTROT BROCCA
BR1.46140 - 300ML
H115MM W62MM (12)
BR1.46150 - 610ML
H145MM W77MM (12)
BR1.46160 - 1.16LT
H186MM W93MM (6)

NOTE
Large: 900ML to neck, Medium: 450ML to neck, Small: 220ML to neck

DESSERT



GELATO BOWL
BR1.33990 - 280ML
H166MM W100MM (6)



ROCKBAR DESSERT/ MILKSHAKE
BR3.40310 - 380ML
H182MM W85MM (6)



FORTUNA DESSERT BOWL
BR1.91410 - 300ML
H180MM W125MM (6)



DIAMOND MINI DESSERT BOWL
BR3.02200 - 225ML
H60MM W110MM (12)



DIAMOND DESSERT BOWL
BR3.02262 - 360ML
H99MM W115MM (6)



YPSILON DESSERT BOWL
BR3.40750 - 375ML
H90MM W130MM (12)



ARIA ALFA DESSERT BOWL
BR2.35683 - 250ML
H70MM W133MM (12)



ARIA BETA DESSERT BOWL
BR2.35682 - 250ML
H62MM W112MM (12)

LUCARIS®

Crystal of Modern Asia

All Lucaris offer premium titanium, lead-free crystal, meticulously designed with exceptional attention to detail and enhanced with elegant fine rim. All stemware in the Lucaris range is pulled for seamless finish and added durability. Perfectly crafted for wine 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®

Aerlumer encourages micro-oxidation and softens the wine while swirling.
It allows diversified interaction between wine and air, intentionally subtle to avoid effects when discovering colours of wines

LAVISH

NEW



DOUBLE ROCK
LT16DR13 - 370ML
H92MM W88MM (24)



HI BALL
LT16LD14 - 410ML
H144MM W71.5MM (24)



SERENE



DOUBLE ROCK
1LT17DR14 - 395ML
H87MM W87MM (24)



LONG DRINK
1LT17LD15 - 400ML
H148MM W70MM (24)



Ocean®

With over 45 years of expertise, Ocean glassware is designed to elevate dining experiences and leave a lasting impression. Ocean's affordable glassware enhances the ambience of any establishment, making it a perfect choice for the food-service industry and creating memorable moments for the guests.



MADISON
FINE RIM

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

NEW



SPARKLING
1032F08 - 215ML
H230MM W61MM (24)



UNIVERSAL
1032R15 - 425ML
H212MM W94MM (24)



BORDEAUX
1032A22 - 620ML
H230MM W103MM (24)

SANTE
FINE RIM



FLUTE CHAMPAGNE
1026F07 - 210ML
H229MM W60MM (24)



WHITE WINE
1026W12 - 340ML
H213MM W79MM (24)



RED WINE
1026R15 - 420ML
H225MM W85MM (24)



BORDEAUX
1026A21 - 595ML
H235MM W97MM (24)



BURGUNDY
1026D22 - 635ML
H212MM W109MM (24)



WATER GOBLET
1026G14 - 405ML
H82MM W168MM (24)



STEMLESS WINE
1C24216 - 465ML
H115MM W88MM (48)





LEXINGTON
FINE RIM



FLUTE CHAMPAGNE
1019F06 - 185ML
H210MM W57MM (48)



WHITE WINE
1019G13 - 370ML
H203MM W83MM (48)



RED WINE
1019R16 - 455ML
H217MM W87MM (48)



ROCKS
1C18512 - 345ML
H80MM W90MM (48)



HI BALL
1C18513 - 370ML
H110MM W80MM (48)



VINO



WHITE WINE
1530W12 - 335ML
H206MM W80MM (48)



RED WINE
1530R16 - 470ML
H227MM W87MM (48)

DUCHESS

NEW



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

CUT TUMBLERS
TRAZE - DOUBLE ROCKS



PAST
1P03661 - 350ML
H91MM W88MM (36)



PRESENT
1P03662 - 350ML
H91MM W88MM (36)



FUTURE
1P03663 - 350ML
H91MM W88MM (36)

TRAZE - HI BALL



PAST
1P03664 - 350ML
H150MM W70MM (36)



PRESENT
1P03665 - 350ML
H150MM W70MM (36)



FUTURE
1P03666 - 350ML
H150MM W70MM (36)

CONNEXION



WHISKEY ROCK
1P02880 - 305ML
H90MM W89MM (24)



DOUBLE ROCK
1P02807 - 350ML
H91MM W86MM (48)



HI BALL
1P02808 - 350ML
H152MM W69MM (48)



LONG DRINK
1P02809 - 430ML
H159MM W74MM (36)



MIXING
1P02810 - 625ML
H156MM W95.5MM (12)





CONDIMENT BOWL
1P02820 - 280ML
H55MM W100MM (24)

NEW



COUPE
1527S07 - 215ML
H144MM W97MM (24)





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

NEW



COCKTAIL
1527C07 - 215ML
H166MM W100MM (24)

PULSE

NEW



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



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



METROPOLITAN

NEW



BEER
1B21323 - 655ML
H220MM W85MM (24)



BEER/COCKTAIL
1B21315 - 410ML
H173MM W75MM (24)



CARAFES



BISTRO
1V13610 - 270ML
H160MM W65.5MM (48)
1V13621 - 585ML
H216MM W80MM (24)
1V13633 - 940ML
H250MM W93MM (24)



TEMPO
1B13610 - 290ML
H160MM W65.5MM (48)
1B13621 - 610ML
H216MM W80MM (24)
1B13634 - 970ML
H250MM W93MM (24)



NOTE
Large: 700ML to neck, Medium: 450ML to neck, Small: 190ML to neck

TUMBLERS
IVORY



ROCKS
1B13009 - 265ML
H85MM W75.5MM (36)
1B13011 - 320ML
H90MM W80MM (36)



HI BALL
1B13013 - 370ML
H135MM W68.5MM (36)
1B13016 - 460ML
H150MM W72MM (36)



TOP DRINK



ROCKS
1B00311 - 325ML
H90MM W79.5MM (72)



HI BALL
1B00310 - 305ML
H125MM W65.5MM (72)

LONG DRINK
1B00313 - 375ML
H145MM W65.5MM (72)



TANGO



ROCKS
1B13312 - 350ML
H93MM W91MM (48)



LONG DRINK
1B13315 - 425ML
H165MM W76MM (48)



TUMBLERS
STUDIO



ROCKS
1B16112 - 345ML
H96.5MM W97MM (48)



LONG DRINK
1B16115 - 435ML
H135MM W92MM (48)



FIN LINE



JUICE
1B01206 - 175ML
H86.5MM W59MM (36)



HI BALL
1B01210 - 280ML
H120MM W63.5MM (36)
1B01213 - 355ML
H150MM W63.5MM (36)



FYN
FINE RIM



ROCKS
1C24010 - 290ML
H90MM W78MM (72)
DOUBLE ROCK
1C24014 - 395ML
H105.5MM W82.5MM (48)



HI BALL
1C24012 - 350ML
H140MM W70MM (48)



LEXINGTON
FINE RIM



ROCKS
1C18512 - 345ML
H80MM W90MM (48)



HI BALL
1C18513 - 370ML
H110MM W80MM (48)



TUMBLERS

MADISON
FINE RIM



LONG DRINK
1C18414 - 390ML
H110MM W80MM (48)

SANTE
FINE RIM



STEMLESS WINE
1C24216 - 465ML
H115MM W88MM (48)



SUPER STRONG PREMIER



LONG DRINK
1S14413 - 380ML
H145MM W68MM (12)



HOT DRINKS
KENYA



ESPRESSO CUP
1P01642 - 65ML
H56MM W73MM (6)



CAPPUCCINO CUP
1P01641 - 245ML
H78MM W110.5MM (6)





MUG
1P01640 - 320ML
H103MM W114.5MM (6)



SLIM MUG
1P01644 - 320ML
H143MM W105MM (6)



ESPRESSO SAUCER
1P01672 - 11CM
FITS WITH
1P01642 - 65ML



CAPPUCCINO SAUCER
1P01671 - 15CM
FITS WITH
1P01641 - 245ML
1P01640 - 320ML
1P01644 - 320ML

CLASSICS AND SHOOTERS



BRANDY
1501X12 - 340ML
H124MM W86MM (48)



SHERRY
1501P04 - 130ML
H147MM W56.5MM (48)



UNO
4P02910 - 35ML
H66MM W45MM (72)



PLAZA
1P00210 - 55ML
H60MM W55MM (72)



SOLO
1P00110 - 60ML
H70MM W54MM (72)



COCKTAILS



TRAZE PAST
1P03664 - 350ML
H150MM W70MM (36)



TRAZE PRESENT
1P03665 - 350ML
H150MM W70MM (36)



TRAZE FUTURE
1P03666 - 350ML
H150MM W70MM (36)

NEW



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

NEW



CUBA POCO GRANDE
1522H12 - 350ML
H177MM W79MM (24)



SANTE BURGUNDY
1026D22 - 635ML
H212MM W109MM (24)



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



METROPOLITAN
1B21315 - 410ML
H173MM W75MM (24)



VIVA FOOTED
1B16315 - 420ML
H240MM W80MM (24)

COCKTAIL



MADISON BURGUNDY
1015D22 - 650ML
H209MM W108MM (24)



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



MADISON MARGARITA
1015M12 - 345ML
H190MM W116MM (24)



MADISON MARTINI
1015C10 - 285ML
H192MM W120MM (24)



CUBA HURRICANE
1522H16 - 450ML
H188MM W79MM (24)



MADISON WATER GOBLET
1015G15 - 425ML
H166MM W82MM (24)



SANTE WATER GOBLET
1026G14 - 405ML
H168MM W82MM (24)



HI BALL
1P02808 - 350ML
H152MM W69MM (48)

CONNEXION LONG DRINK
1P02809 - 430ML
H159MM W74MM (36)

NEW



CONNEXION COCKTAIL
1527C07 - 215ML
H166MM W100MM (24)



TANGO LONG DRINK
1B13315 - 425ML
H165MM W76MM (48)



TIARA FOOTED
1B17514 - 395ML
H185MM W74MM (48)



CONNEXION WHISKEY ROCK
1P02880 - 305ML
H90MM W89MM (24)







BEER



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



SUPER STRONG PREMIER LONG DRINK
1S14413 - 380ML
H145MM W68MM (12)

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)



áqua GLASSWARE

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

NEW



DEGUSTATION
AQU1016 - 410ML
H112MM W82MM (24)



TUMBLERS



WHISKEY
B1-9BBF - 260ML
H85MM W75MM (48)
B2-9BBF - 325ML
H90MM W80MM (48)



FREESIA
PM0370-42 - 350ML
H100MM W80MM (48)



FREESIA
PM0390-42 - 500ML
H115MM W85MM (48)

NEW



VOGUE ROCKS
PM0880-42 - 350ML
H90MM W90MM (48)



ZOMBIE
B1-11A - 330ML
H165MM W60MM (48)



HI BALL
B1-10A - 270ML
H135M W65MM (24)





SHOOTERS

NEW





BOSTON
AQU1011 - 25ML
H55MM W40MM (12)



TEQUILA
AQU1012 - 25ML
H76MM W33MM (12)

HOT DRINKS



IRISH COFFEE MUG
AQU1005 - 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

PEUGEOT
FRANCE

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

NEW





PEPPER MILL
PEU39929 - 12CM (6)



SALT MILL
PEU39899 - 12CM (6)

U'SELECT WHITE

Paris U'Select, allows the user to choose from different settings for coarseness or fineness.
This provides the perfect grind: from roughly cracked to a fine dust, and gives consistency when switching back and forth.





SALT MILL
PEU27810 - 18CM (6)
PEPPER MILL
PEU27803 - 18CM (6)



SALT MILL
PEU27797 - 12CM (6)
PEPPER MILL
PEU27780 - 12CM (6)

BLACK





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)



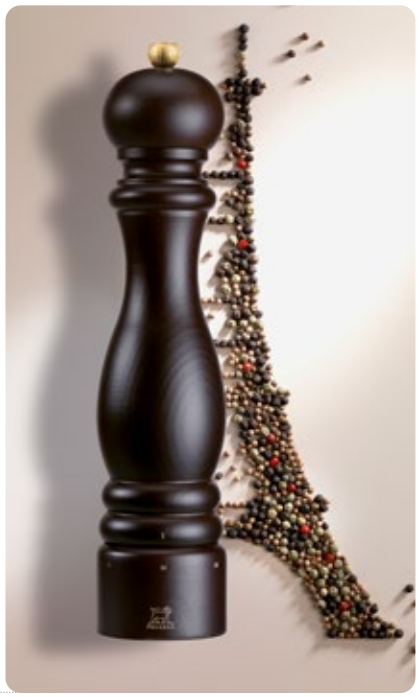
SALT MILL
PEU870412/SME/1 - 12CM (6)
PEPPER MILL
PEU870412/1 - 12CM (6)



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

FEATURES

- S/Steel grinding mechanism



WOODEN PEPPER GRINDER
PGW0150 - 15CM
PGW0300 - 30CM
PGW0500 - 50CM

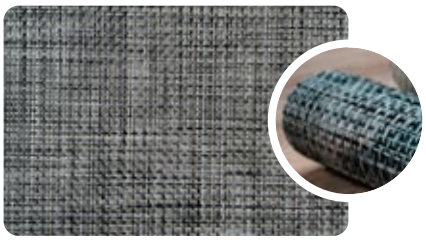


ACRYLIC SALT AND PEPPER GRINDER
SPG0150 - 15CM (SET)

SALT/PEPPER SIZING
Salt granule should be 4MM and pepper corn 6MM or less.

NEW

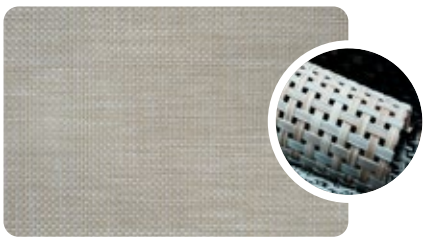
PLACEMATS



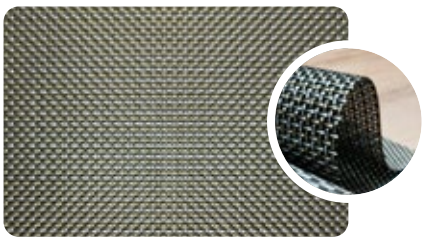
SILVER FOX
MFB0006
300 X 450MM (12)



MIDNIGHT
MFB0007
300 X 450MM (12)

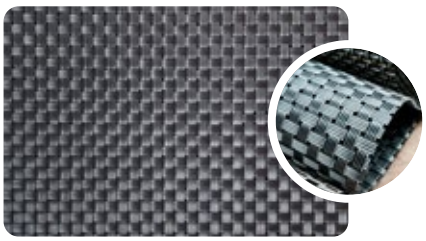


CASHMERE
MFB0008
300 X 450MM (12)



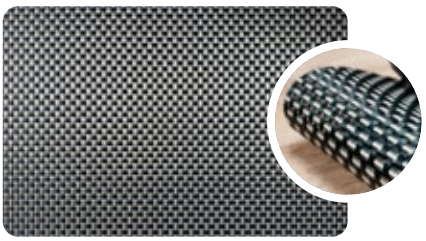
FUSION
MFB0009
300 X 450MM (12)

METALLIC FINISH



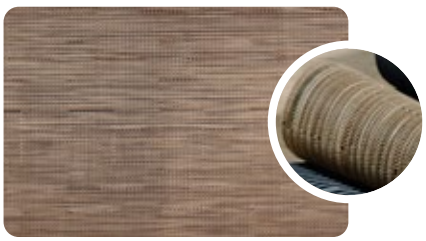
STERLING
MFB0010
300 X 450MM (12)

METALLIC FINISH



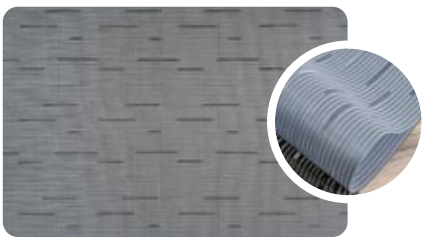
LUXE
MFB0011
300 X 450MM (12)

METALLIC FINISH

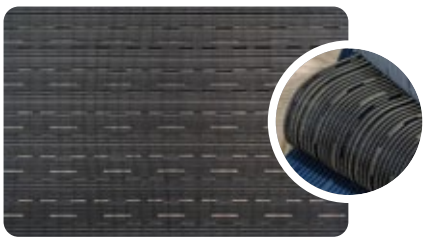


CHAMPAGNE
MFB0001
300 X 450MM (12)

METALLIC FINISH

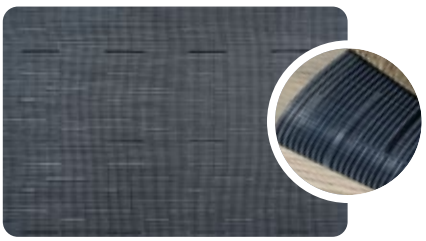


CONCRETE
MFB0002
300 X 450MM (12)

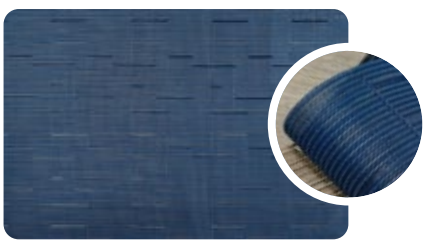


ONYX GOLD
MFB0003
300 X 450MM (12)

METALLIC FINISH



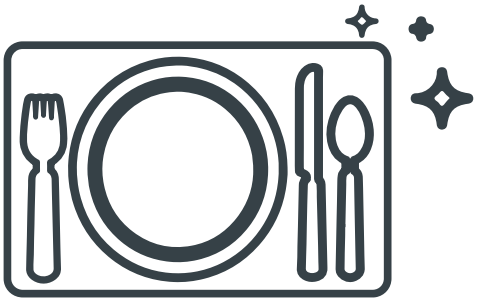
CHARCOAL
MFB0004
300 X 450MM (12)



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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BREMA — 2 YEAR WARRANTY

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DIHR — 2 YEAR WARRANTY

FORGE — 2 YEAR WARRANTY

Hamilton Beach COMMERCIAL — 2 YEAR WARRANTY
RIO AND TANGO BLENDERS

Hamilton Beach COMMERCIAL — 3 YEAR WARRANTY
3 YEAR WARRANTY ON
FURY AND ECLIPSE BLENDERS

Infiniti by pujadas — 1 YEAR WARRANTY
ALUMINIUM COOKWARE

Infiniti by pujadas — 5 YEAR WARRANTY
S/STEEL COOKWARE

IDOM — 2 YEAR WARRANTY

RHEININGHAUS — 2 YEAR WARRANTY

SHARP Be Original. — 2 YEAR WARRANTY

SUMMIT — 2 YEAR WARRANTY
SUMMIT MILKSHAKE

TERAOKA — 5 YEAR WARRANTY
EXCLUDING RSE3015

TRE SPADE — 2 YEAR WARRANTY
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