

BCE
Foodservice Equipment

BUYERS GUIDE

THE LEADING SUPPLIER OF COMMERCIAL CATERING EQUIPMENT



EDITION 14 - NEW ADDITIONS

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



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.

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COMBI STEAM OVEN

FEATURES

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



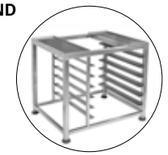
10 PAN - DIGITAL
FCO0010

SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 18kW
DIMENSIONS	: 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



10 PAN
FPO0010

SPECIFICATIONS

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

STOVE - FLAT TOP - ELECTRIC

FEATURES

- Heavy-duty EGO thermostats for reliable and durable control
- Sturdy, S/Steel stand with bottom shelf for additional storage
- Rear castors to easily move for cleaning
- Two separate 2kW heating elements per plate provide even and effective heat distribution
- Elements are wired on separate circuits to prevent disruption in the event of a phase drop
- Solid S/Steel construction, designed to be robust, durable, easy to clean, maintain and service
- Heavy-duty 16MM thick stove plates for effective heat distribution and retention



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

DECK OVEN - ELECTRIC

FEATURES

- Digital timers provide precise control for accurate and consistent cooking times
- The S/Steel outer body offers a durable, professional finish that looks at home in any commercial kitchen or front-of-house setting
- Capable of reaching temperatures up to 400°C, delivering the performance required for demanding baking applications



3 TRAYS - SINGLE
DOA3031-R01

SPECIFICATIONS

VOLTAGE	: 220V/50Hz - 1 PHASE
POWER	: 8.4kW
DIMENSIONS	: 1660 X 830 X 580MM
CHAMBER DIMENSIONS	: 1300 X 640 X 230MM
WEIGHT	: 121KG
CAPACITY	: 6 X Pizzas - 300MM
INCLUDES	: 3 X Baking Trays

OTHER ORDER CODES
DECK OVEN STACKING KIT
DOS1001-R01



DEEP FRYERS - TABLE TOP - 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





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

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Front-mounted controls promote safe operation, with main terminals accessed behind the front panel
- Incoloy heating elements deliver consistent peak performance and durability
- Thermostatically controlled temperature with built-in safety cut-out to prevent oil flashing
- Operating temperature range: 50°C to 190°C



1 X 20LT

FFA1020-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



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

URNS

FEATURES

- SS304 food-grade S/Steel ensures durability and corrosion resistance
- Replaceable heating element reduces maintenance costs and extends product life
- Cool-touch handles and locking lid enhance operator safety
- Energy regulator allows precise temperature control
- Anti-drip tap minimises spills and improves hygiene
- Robust construction withstands demanding commercial use
- Polished finish provides a professional appearance and easy cleaning

2 YEAR



REPLACEABLE HEATING ELEMENT

SUBMERSED ELEMENT FOR MAXIMUM HEAT TRANSFER

20LT
URS0020-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.7kW
DIMENSIONS	: 320 X 320 X 540MM
WEIGHT	: 3.6KG



30LT
URS0030-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.7kW
DIMENSIONS	: 320 X 320 X 625MM
WEIGHT	: 4.1KG

WAFFLE BAKERS - BELGIAN - ROUND

FEATURES

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

2 YEAR

IMPROVED



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

INDUCTION

FEATURES

- Up to 90% energy efficiency
- Precision digital control
- Advanced safety protection
- Heavy-duty S/Steel construction
- Flexible & adaptable design
- Auto-off timer
- Multi-level heat cooking
- Touchpad



WARMER/COOKER
IWE0001

SPECIFICATIONS

VOLTAGE	: 220 - 240V ~50/60Hz
POWER	: 5kW
DIMENSIONS	: 400 X 600 X 155MM
WEIGHT	: 17KG



WOK
IWE0002

SPECIFICATIONS

VOLTAGE	: 220 - 240V ~50/60Hz
POWER	: 5kW
DIMENSIONS	: 400 X 600 X 155MM
WEIGHT	: 17KG



GRILL
IGE0001

SPECIFICATIONS

VOLTAGE	: 220 - 240V ~50/60Hz
POWER	: 5kW
DIMENSIONS	: 400 X 600 X 227MM
WEIGHT	: 37KG





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





MINI ELECTRONIC - 600G
GRI0600

SPECIFICATIONS

POWER	: 0.35kW
GRINDING BLADE SPEED	: 1400RPM
WEIGHT	: 8.5KG
COFFEE-BEAN CONTAINER CAPACITY	: 600G

CULINARY BLENDER

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 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"

IMPROVED



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

BAR BLENDERS

FEATURES

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

3 YEAR WARRANTY

IMPROVED





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

SUMMIT

FEATURES

- Power when you need it - High-performance motor built for continuous, demanding use
- Intuitive operation - Simple touch controls with auto-timer programmes for efficiency
- Easy to clean - Smooth touchpad surface designed for quick, hygienic cleaning
- Built to last - Durable components and metal drive system for long-lasting reliability
- Versatile applications - Perfect for a wide range of beverages, sauces, soups and more





1.5LT WITH TOUCHPAD
BBS1502

SPECIFICATIONS

VOLTAGE	: 230V ~50Hz
POWER	: 1.5kW
DIMENSIONS	: 210 X 190 X 395MM
WEIGHT	: 3.75KG
BLADE	: 420J S/STEEL

OTHER ORDER CODES

SPARE JUG
BBS1501

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.

IMPROVED



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



IMPROVED



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



MILKSHAKE CUP S/STEEL
MSC0001
750ML



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

VEGETABLE PREPARATION MACHINE

IMPROVED



ALL S/STEEL EXCEPT FEED HEAD BASE (ALUMINIUM)

300 TO 3000 SERVINGS

CL60F WITH PUSHER FEED
VPR0260A

SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE
POWER	: 1.5kW
SPEED	: 375 and 750RPM
DIMENSIONS	: 1415 X 465 X 780MM
WEIGHT	: 160KG
PRODUCT OUTPUT	: Up to 1800KG/H

NOTE
Complete selection of discs for CL60F available
Trolley excludes containers

OTHER ORDER CODES
CL60 TROLLEY
VPR4060

ACCESSORIES



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
VPR3260A



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

SAUSAGE FILLERS - HAND DRIVEN - VERTICAL

FEATURES

- 2-speed
- All S/Steel base plate, cylinder, funnel & bowl - piston includes air release







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 funnels



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 funnels



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 funnels

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.



6 HOLE - 14MM

CHA1006

7 HOLE - 12MM

CHA1007

OTHER ORDER CODES

CHIPPER BLADE

XCHA1003 - 6 X 6MM
XCHA1001 - 7 X 7MM

CHIPPER SPARE BLOCK

XCHA1004 - 6 X 6MM
XCHA1005 - 7 X 7MM





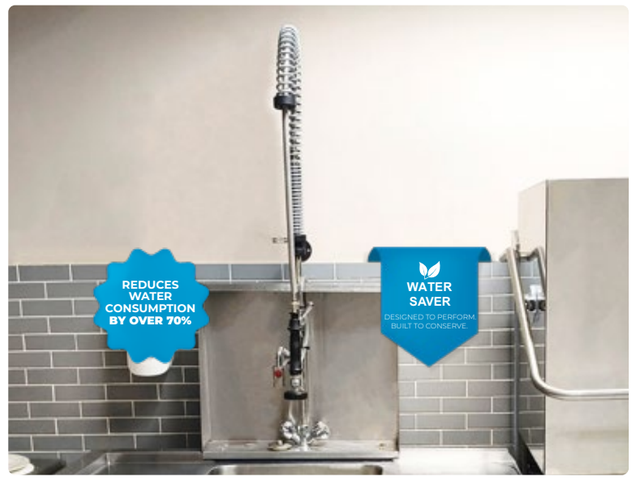
OVERHEAD PRE-RINSE SPRAY

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.



WATER SAVER

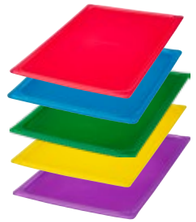
PRS0003



CAMBRO

SAFETRAK™ GN FOOD PANS

LIDS AND CLEAR CONTAINERS



FULL
INL0000F
INL1000F
INL2000F
INL3000F
INL4000F



HALF
INL0000H
INL1000H
INL2000H
INL3000H
INL4000H



FULL
INP5200F
200MM



FULL
INP5100F
100MM



HALF
INP5150H
150MM



FULL
INP5150F
150MM



FULL
INP5065F
65MM



HALF
INP5100H
100MM



CAMBRO

SAFETRAK™ GN FOOD PANS

LIDS AND CLEAR CONTAINERS



THIRD
INL0000T
INL1000T
INL2000T
INL3000T
INL4000T



SIXTH
INL0000S
INL1000S
INL2000S
INL3000S
INL4000S



NINTH
INL0000N
INL1000N
INL2000N
INL3000N
INL4000N



HALF
INP5065H
65MM



THIRD
INP5100T
100MM



SIXTH
INP5150S
150MM



SIXTH
INP5065S
65MM



THIRD
INP5150T
150MM



THIRD
INP5065T
65MM



SIXTH
INP5100S
100MM

NINTH
INP5100N
100MM



STORAGE AND HANDLING

CAMBRO

EPP TOP LOADERS

FEATURES

- Made of Expanded Polypropylene (EPP), an eco-friendly, high performance insulation material
- Incredibly lightweight, making delivery easy
- Maintain safe temperatures for over four hours
- Good for multiple stops or large events
- Stackable



GN1/2
EPP0280

CAPACITY	: 15CM
INNER DIMENSIONS	: 330 X 270 X 253MM
OUTER DIMENSIONS	: 390 X 330 X 316MM
VOLUME	: 22.3LT
WEIGHT	: 0.7KG





GN1/1
EPP0020

CAPACITY	: 20CM
INNER DIMENSIONS	: 338 X 538 X 253MM
OUTER DIMENSIONS	: 400 X 600 X 316MM
VOLUME	: 46LT
WEIGHT	: 1.2KG

GN FOOD PAN - HIGH HEAT BLACK

FEATURES

- Reduce handling and save expense with one pan that can go from prep to cooler to oven to steam table
- Unlike metal pans, high heat pans are safe for use in microwave ovens
- Ideal for heated carts, steam tables and chafing dishes
- Gastronorm dimensions to fit in standard prep tables



HIGH HEAT



GN1/3
HHP1004 - 65MM

pujadas

SMOKER



SGP1000

SPECIFICATIONS

BATTERY	: DC6V AA X 4
DIMENSIONS	: 162 X 55 X 125MM
WEIGHT	: 0.3KG
SMOKE LEVEL	: 3.0LT/MIN

NOTE
Batteries not included



CATERACE

PITCHER - POLYCARB



CLEAR
PTP1800
1.8LT



triangle
SOLINGEN·GERMANY

DECORATING SPOON/TWEEZER



S/STEEL
DST0001
243MM



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-R01

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 880 X 568 X 686MM
WEIGHT	: 66KG
CAPACITY	: 136LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/60G



1220MM
DFC1220-R01

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1220 X 568 X 686MM
WEIGHT	: 92KG
CAPACITY	: 200LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/70G



COUNTERTOP STRAIGHT



880MM
DFS0880-R01

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 880 X 568 X 686MM
WEIGHT	: 66KG
CAPACITY	: 160LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/60G



1220MM
DFS1220-R01

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1220 X 568 X 686MM
WEIGHT	: 92KG
CAPACITY	: 242LT
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290/70G



GRAB AND GO

FEATURES

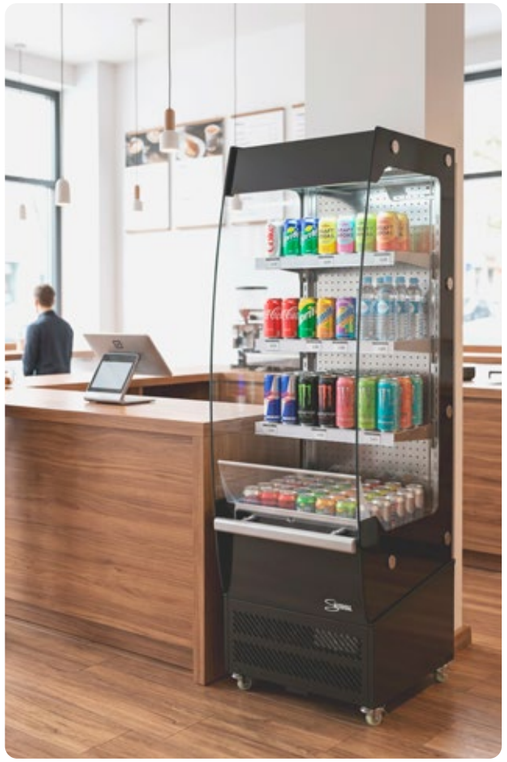
- LED illumination for each shelf
- Unit fitted with 4 shelves
- Digital temperature control; powerful circulation fan ensures even shelf temperatures
- Unit fitted with castors for easy movement with 2 brakes
- Automatic defrost
- Night curtain



COOLED
GGC0001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.34kW
DIMENSIONS	: 494 X 674 X 1740MM
TEMPERATURE	: 2°C to 10°C
WEIGHT	: 96KG
CAPACITY	: 220LT



CAKE DISPLAY FRIDGES



FEATURES

- LED light
- Electronic thermostat
- Four-sided insulated double-glazed glass
- Top-mounted evaporator, no air outlet blockage
- Adjustable feet
- With bottom drawer for collecting condensation from all sides
- Fan cooling, frost-free, uniform temperature

TABLE TOP ROTATING SHELVES
CDF3000

SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 470 X 470 X 870MM
WEIGHT	: 52KG
CAPACITY	: 108LT
TEMPERATURE	: 1°C to 10°C
REFRIGERANT	: R600a





FEATURES

- Rotating shelf
- Top-mounted evaporator
- Fan cooling
- Automatic defrost
- Digital control
- LED light
- 4 Castors, 2 with brakes

FLOOR STANDING
CDF3001

SPECIFICATIONS

VOLTAGE	: 220 - 240V/50Hz
POWER	: 0.505kW
DIMENSIONS	: 650 X 650 X 1908MM
WEIGHT	: 173.5KG
TEMPERATURE	: 0°C to 12°C
REFRIGERANT	: R290

HEATED FOOD DISPLAY STATION





2-LIGHT
HFD0001

SPECIFICATIONS

VOLTAGE	: 220V
POWER	: 0.8kW
WARMING PANEL	
POWER	: 0.3kW
DIMENSIONS	: 700 X 530 X 745MM

NOTE
Light bulbs included



INDUCTION CHAFING DISHES
KYRO RANGE - ROUND



MATTE SILVER
CDI3001

DIMENSIONS	: 450 X 285 X 130MM
INSERT SIZE	: 320MM DIAMETER
CAPACITY	: 5LT



MATTE BLACK
CDI3002

DIMENSIONS	: 450 X 285 X 130MM
INSERT SIZE	: 320MM DIAMETER
CAPACITY	: 5LT



MATTE ROSE GOLD
CDI3003

DIMENSIONS	: 450 X 285 X 130MM
INSERT SIZE	: 320MM DIAMETER
CAPACITY	: 5LT

OTHER ORDER CODE

S/STEEL INSERT
CDI0100
320 X 80MM





INDUCTION CHAFING DISHES
CALIGO RANGE



SQUARE
CIS5045
WITH WOODEN HANDLE

DIMENSIONS	: 450 X 320 X 240MM
INSERT SIZE	: 340 X 280 X 75MM
CAPACITY	: 6LT



ROUND
CIR5045
WITH WOODEN HANDLE

DIMENSIONS	: 480 X 300 X 130MM
INSERT SIZE	: 320 X 80MM
CAPACITY	: 5LT



SQUARE
CDI0200
S/STEEL INSERT
340 X 280 X 75MM



ROUND
CDI0100
S/STEEL INSERT
320 X 80MM

CONDIMENT BOWLS - DOUBLE WALLED - S/STEEL



MATTE WHITE
SBI1000 - 18CM - 860ML
SBI1001 - 22CM - 1.8LT



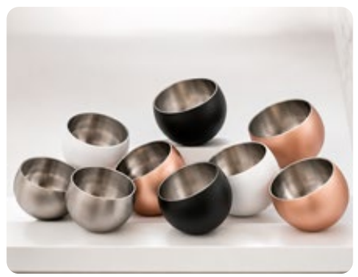
MATTE BLACK
SBI2000 - 18CM - 860ML
SBI2001 - 22CM - 1.8LT



MATTE SILVER
SBI3000 - 18CM - 860ML
SBI3001 - 22CM - 1.8LT



MATTE ROSE GOLD
SBI4000 - 18CM - 860ML
SBI4001 - 22CM - 1.8LT



DISPLAY BOWLS



BASALT - 26CM
BBI0001 - 2.5LT
GREY
265 X 75MM



MARBLE - 30CM
MBI0002 - 3LT
GREY
305 X 80MM



MARBLE - 30CM
MBI0001 - 3LT
NEW YORK
305 X 80MM



WOODEN RISERS - WALNUT



LOW
WRI0026
240 X 115MM - 26CM
WRI0030
365 X 115MM - 30CM



HIGH
WRI1026
240 X 180MM - 26CM
WRI1030
365 X 180MM - 30CM





CHARM - RISERS - BLACK/COPPER





LARGE



NO.1
RBI3001
BLACK
Ø218 X 95MM
RCI3011
COPPER
Ø218 X 95MM



NO.2
RBI3002
BLACK
Ø218 X 180MM
RCI1002
COPPER
Ø218 X 180MM



NO.3
RBI3003
BLACK
Ø218 X 260MM
RCI1003
COPPER
Ø218 X 260MM



NO.4
RBI3004
BLACK
Ø218 X 320MM
RCI1004
COPPER
Ø218 X 320MM

MEDIUM



NO.2
RBI1002
BLACK
Ø180 X 180MM
RCI2002
COPPER
Ø180 X 180MM



NO.3
RBI2003
BLACK
Ø180 X 260MM
RCI2003
COPPER
Ø180 X 260MM

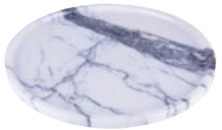


NO.4
RBI2004
BLACK
Ø180 X 320MM
RCI2004
COPPER
Ø180 X 320MM

ROLLER PLATES AND ADAPTERS



22CM
MRI0022
NEW YORK
218 X 20MM



30CM
MRI0030
NEW YORK
300 X 20MM



22CM
MRI1022
GREY
218 X 20MM



30CM
MRI1030
ROYAL
300 X 20MM

MIXING BOWLS - COPPER



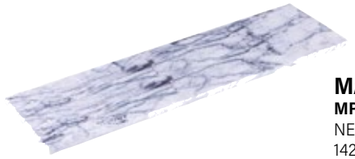
20CM
CBI0020 - 2.75LT
214 X 104MM



24CM
CBI0024 - 5LT
252 X 124MM



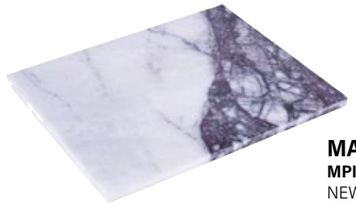
PLATES



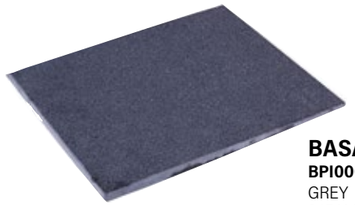
MARBLE - GN2/4
MPI0002
NEW YORK
142 X 510 X 10MM



BASALT - GN2/4
BPI0002
GREY
142 X 510 X 10MM



MARBLE - GN1/2
MPI0001
NEW YORK
245 X 305 X 10MM



BASALT - GN1/2
BPI0001
GREY
245 X 305 X 10MM





RISERS
SHORT AND TALL



GN2/4
RBI2400
SHORT
147 X 512 X 105MM



GN1/2
RBI1200
SHORT
248 X 308 X 105MM



GN2/4
RBI2401
TALL
147 X 512 X 190MM



GN1/2
RBI1201
TALL
308 X 248 X 190MM

WOODEN DISPLAY SHORTS
WALNUT



GN2/4
WDI2400
162 X 530 X 48MM



GN1/2
WDI1200
265 X 325 X 48MM

CHARM - RISERS - BLACK/COPPER





MEDIUM



NO.2
RBI1002
BLACK
Ø180 X 180MM
RCI2002
COPPER
Ø180 X 180MM



NO.3
RBI2003
BLACK
Ø180 X 260MM
RCI2003
COPPER
Ø180 X 260MM



NO.4
RBI2004
BLACK
Ø180 X 320MM
RCI2004
COPPER
Ø180 X 320MM





CONICAL JARS COMPLETE - WALNUT



650ML
CJI0003
130 X 100MM



1LT
CJI0002
180 X 140MM



2LT
CJI0001
218 X 170MM

ROUND WOODEN RISERS - WALNUT



SMALL
WRI0001
Ø115 X 30MM



MEDIUM
WRI0002
Ø115 X 70MM



BREAD BOX





WALNUT
BBI1001
205 X 360 X 380MM

DECORATIVE FOOD DISPLAY LAMP

FEATURE
- Adjustable from 75CM to 165CM





ROSE GOLD - HAMMERED FINISH
DDL1003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.25kW
DIMENSIONS	: Ø300MM

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 groove of the chafer





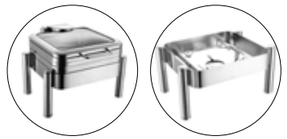
RECTANGULAR
CDI2001
S/STEEL

DIMENSIONS	: 585 X 490 X 170MM
INSERT SIZE	: GN1/1 INSERT
CAPACITY	: 9LT
LID	: GLASS PANEL

OTHER ORDER CODE
RECTANGULAR STAND
CDI2011
620 X 375 X 235MM







SQUARE
CDI2002
S/STEEL

DIMENSIONS	: 405 X 480 X 170MM
INSERT SIZE	: GN2/3 INSERT
CAPACITY	: 6LT
LID	: GLASS PANEL

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

OTHER ORDER CODE
ROUND STAND
CDI2013
455 X 455 X 235MM



INSERTS - 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



GN1/1
IFP2065
65MM



GN2/3
ITP2165
65MM



GN1/2
IHP2065
65MM



GN1/3
ITP2065
65MM

WHITE

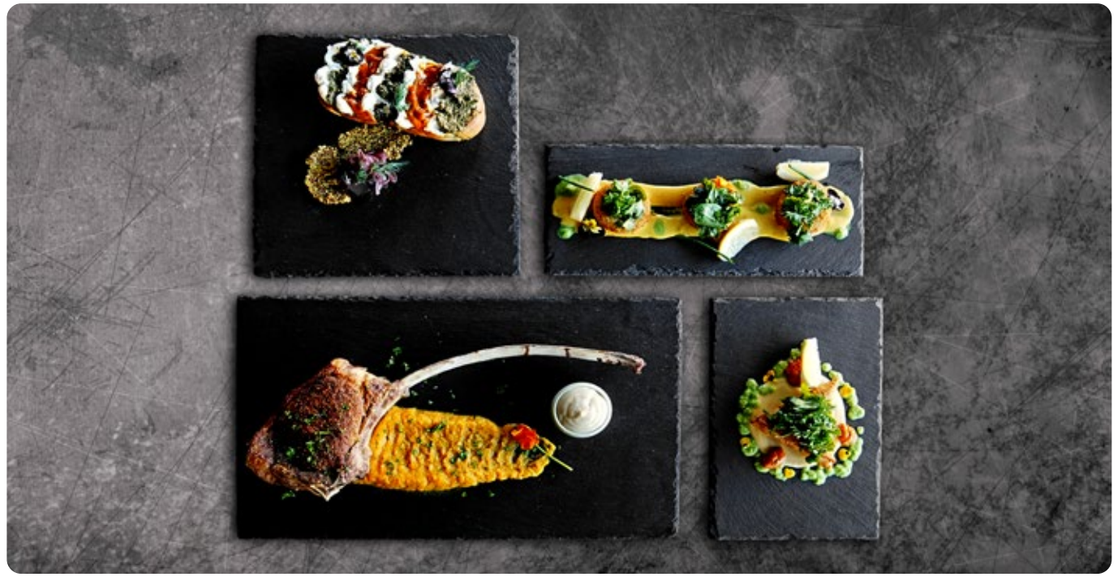


GN1/1
IFP1165
65MM
2 DIVISION





SLATES - BLACK



RECTANGULAR
SBF0001 - 300 X 200MM (1)
SBF0002 - 360 X 160MM (1)
SBF0004 - 500 X 300MM (1)

SQUARE
SBF0003 - 300 X 300MM (1)

STEAK KNIVES



DELUXE BROAD BLADE
KNS3120
120MM - PAKKA WOOD (1)





STRAIGHT
KNS0115
115MM - S/STEEL (1)



EMERGE

Unique artisan-style crockery - a distinctive two-tone aesthetic that blends a modern speckled glaze with a natural, unglazed ceramic base. Every piece is uniquely decorated. Crafted from super-vitrified stoneware, making the range highly resistant to cracks, stains, chipping, and thermal shock. Designed for hospitality and home use, the tableware is both microwave and dishwasher safe.

SPECKLED GREEN



WALLED PLATE
CC-SESG-21EP.1 - 21CM (6)
CC-SESG-26EP.1 - 26CM (6)



DIP POT
CC-SESG-EM2.1 - 6CM - 57ML (12)

DEEP BOWL
CC-SESG-EM16.1 - 12CM - 454ML (12)
CC-SESG-EM40.1 - 15.8CM - 1.3LT (6)



RECTANGULAR PLATE
CC-SESG-EP30.1 - 30 X 14.7CM (6)







EMERGE
SPECKLED WHITE



WALLED PLATE
CC-SEBW-21EP.1 - 21CM (6)
CC-SEBW-26EP.1 - 26CM (6)



DIP POT
CC-SEBW-EM2.1 - 6CM - 57ML (12)

DEEP BOWL
CC-SEBW-EM16.1 - 12CM - 454ML (12)
CC-SEBW-EM40.1 - 15.8CM - 1.3LT (6)



RECTANGULAR PLATE
CC-SEBW-EP30.1 - 30 X 14.7CM (6)









The new Cresta and Tone ranges are inspired by natural forms and earthy landscapes, bringing a warm, organic aesthetic to the table. Each collection offers a handcrafted look and feel.
Bazalith features a matte finish with a subtle textured effect, creating a distinctive artisanal appearance.

CRESTA - BAZALITH



ORGANIC COUPE PLATE
BZTCRSB19DZ - 19CM (6)



ORGANIC COUPE BOWL
BZTCRSB23CK - 23CM - 750ML (6)

TONE - BAZALITH



ORGANIC OVAL PLATE
BZTTONB24OV - 24CM (6)
BZTTONB30OV - 30CM (6)
BZTTONB36OV - 36CM (6)



ORGANIC COUPE BOWL
BZTTONB27CK - 27CM - 1.7LT (6)



ORGANIC BOWL
BZTTONB19KS - 19CM - 820ML (6)



ORGANIC SAUCE BOWL
BZTTONB10KS - 10CM - 85ML (12)









The new Cresta and Tone ranges are inspired by natural forms and earthy landscapes, bringing a warm, organic aesthetic to the table. Each collection offers a handcrafted look and feel.
Sahara offers a smoother surface complemented by a refined matte glaze, delivering understated elegance with the same exceptional durability.

CRESTA - SAHARA



ORGANIC COUPE PLATE
SHACRS19DZ - 19CM (6)



ORGANIC COUPE BOWL
SHACRS23CK - 23CM - 750ML (6)

TONE - SAHARA



ORGANIC OVAL PLATE
SHATON24OV - 24CM (6)
SHATON30OV - 30CM (6)
SHATON36OV - 36CM (6)



ORGANIC COUPE BOWL
SHATON27CK - 27CM - 1.7LT (6)



ORGANIC BOWL
SHATON19KS - 19CM - 820ML (6)



ORGANIC SAUCE BOWL
SHATON10KS - 10CM - 85ML (12)









RIPPLE

Ripple Liora captures the quiet beauty of nature through its soft white finish and flowing textured surface. Inspired by the movement and serenity of endless white sandy beaches, each piece brings depth, tactility, and understated elegance to the table. The delicate ripple effect creates a sense of organic motion, adding sophistication without overpowering the presentation of the dish.

LIORA



WALLED PLATE
LRARPL16DZ - 16CM (12)
LRARPL21DZ - 21CM (6)
LRARPL26DZ - 26CM (6)
LRARPL28DZ - 28CM (6)



STACKABLE WALLED BOWL
LRARPL6JO - 6CM - 35ML (12)
LRARPL8JO - 8CM - 70ML (12)
LRARPL13JO - 13CM - 415ML (12)



STACKABLE WALLED BOWL
LRARPL23JO - 23CM - 865ML (6)



OVAL WALLED PLATE
LRARPL33OV - 33 X 18CM (6)
LRARPL37OV - 37 X 23CM (6)



ORGANIC COUPE BOWL
LRARPL26CK - 26CM - 1LT (6)









RIPPLE

Featuring the Hornfels glaze, the Ripple collection captures the striking contrast of black volcanic sands and earth-toned basalt.
Designed for professional use, Ripple offers robust edges, versatile forms, and stackable design. Its special clay recipe ensures lasting durability, while reactive glaze technology gives each piece a unique finish - perfect for both fine and casual dining settings.

HORNFELS



ORGANIC COUPE BOWL
HORRPL26CK - 26CM - 1LT (6)



ADELFA



ORGANIC COUPE BOWL
ADFRPL26CK - 26CM - 1LT (6)



MIRAGE



ORGANIC COUPE BOWL
MRGRPL26CK - 26CM - 1LT (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
SANEAT30DZ - 30CM (12)



ACCENT SERVEWARE

The Fortis Accent Collection features a range of large platters and bowls with unique moulds, organic shapes and contemporary styling. Designed to enhance modern food presentation, each piece offers the perfect balance of visual appeal and functionality, making it ideal for sharing platters, buffets and statement dining experiences.

ALENTEJO



PLATTERS
SPA2001 - 35 X 19 X 5CM (4)
SPA2000 - 43 X 23.5 X 5.5CM (2)



BOWLS
SBA2001 - 27 X 27 X 7CM (6)
SBA2000 - 36 X 36 X 6.5CM (2)





FOSSIL



PLATTERS
SPF1001 - 41.5 X 23.5 X 3.5CM (2)
SPF1000 - 50 X 32.5 X 4CM (2)



ACCENT SERVEWARE MODERN



PLATTERS
SPM4001 - 38 X 24 X 4CM (4)
SPM4000 - 46.5 X 29 X 4CM (2)





BOWL
SBM4000 - 36 X 36 X 7.5CM (2)



TAYLOR



BOWL
SBT5000 - 32 X 32 X 10.5CM (4)



LUCARIS
Crystal of Modern Asia

MUSE

The collection combines striking angular shapes with exceptional functionality. Produced from ultra-clear lead-free crystal, Muse offers brilliant clarity and elegance for luxury wine service. Each glass features a pulled stem crafted from a single gob of glass, creating a seamless, refined finish with enhanced strength and sophistication.



CHAMPAGNE
1LS21CP10 - 295ML (24)



CHARDONNAY
1LS21CD14 - 405ML (24)



CABERNET
1LS21CB19 - 545ML (24)



BORDEAUX
1LS21BD27 - 770ML (24)



aqua
GLASSWARE

LARGE JUG / PITCHER



AQU1018 - 1.8LT (6)



HOT DRINK



LATINO MUG
AQU1017 - 250ML
H146MM W75MM (24)



PEUGEOT
FRANCE



BRAND-NEW REVOLUTIONARY SALT MECHANISM

Peugeot introduces Zirlion, the latest innovation in salt grinding. Zirlion mechanisms are made out of Zirconia material (resistant to corrosion and extremely durable). This patented mechanism handles salts of all kinds with exceptional consistency and control. The new mechanism is able to grind salts into a very fine powder.

BOREAL



ZIRLION

FEATHER WHITE SALT MILL Z
PEU4820400 - 12CM (6)



ROCK GREY PEPPER MILL
PEU48198 - 12CM (6)



NORTHERN LIGHT BISTRO



ZIRLION

PEBBLE GREY SALT MILL Z
PEU4854900 - 10CM (3)



ROCK GREY PEPPER MILL
PEU48501 - 10CM (3)





ZIRLION

BLACK MATTE SALT MILL Z
PEU2420800 - 10CM (6)

LINÉA BAMBOO TRAY FOR MILLS

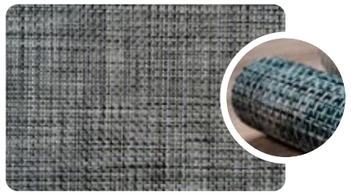


BLACK WITH HANDLE
PEU44565 - 17CM (6)



macFAB

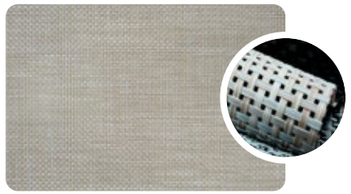
PLACEMATS



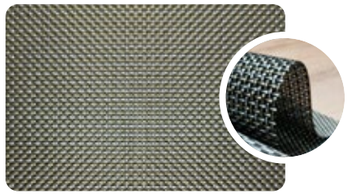
SILVER FOX
MFB0006
300 X 450MM (12)



MIDNIGHT
MFB0007
300 X 450MM (12)

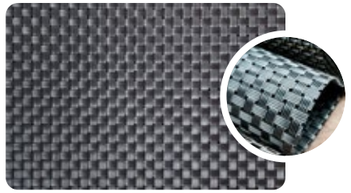


CASHMERE
MFB0008
300 X 450MM (12)



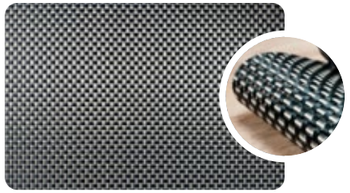
FUSION
MFB0009
300 X 450MM (12)

METALLIC FINISH



STERLING
MFB0010
300 X 450MM (12)

METALLIC FINISH



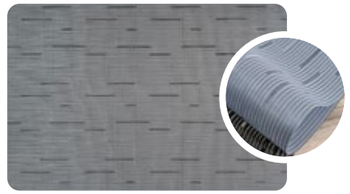
LUXE
MFB0011
300 X 450MM (12)

METALLIC FINISH

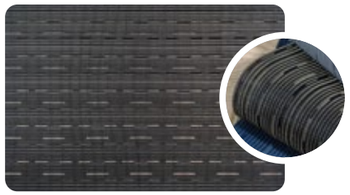


CHAMPAGNE
MFB0001
300 X 450MM (12)

METALLIC FINISH

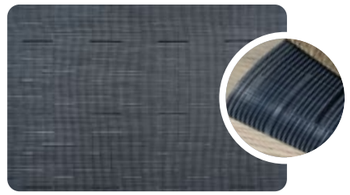


CONCRETE
MFB0002
300 X 450MM (12)

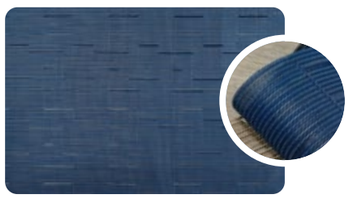


ONYX GOLD
MFB0003
300 X 450MM (12)

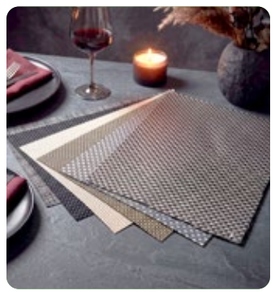
METALLIC FINISH



CHARCOAL
MFB0004
300 X 450MM (12)



ROYAL
MFB0005
300 X 450MM (12)







BCE
Foodservice Equipment

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