B2B CATERING EQUIPMENT SUPPLIERS

Suppliers of all equipment to the food service industry



CROCKERY AND CUTLERY | CATERING REFRIGERATION | KITCHEN UTILITIES & SMALLS
GLASSWARE | CATERING LINEN | INDUSTRIAL STOVES AND HEATING EQUIPMENT | COOKWARE
BAR ACCESSORIES | DESIGN | TURNKEY PROJECTS | REPAIRS & MAINTENANCE | CONSULTING














5 REASONS WHY

OVER 4500 ITEMS AND 72HR DELIVERY
MORE THAN 35 YEARS EXPERIENCE
WIDE RANGE OF QUALITY BRANDS
COUNTRYWIDE SERVICE & SPARES
EXTENSIVE DEALER NETWORK



EDITION 13

Welcome to the 13th 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 450 new items and the introduction of premium brands such as Cambro, Ocean and Efay.

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 table top, illustrating that the Edition 13 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 35 years, BCE has built a formidable operational capability to service its customers and is regarded as the best in the highly competitive foodservice equipment industry.

OUR TEAM

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

SERVICE

Our customers are our number one priority and we are committed to their success. We have developed a solid understanding of their expectations, and the industries within which they operate, through years of experience and relationship building. BCE's service is unrivaled 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), Piron (commercial ovens), Brema (ice solutions) and Anvil (catering equipment) are from carefully selected suppliers and are consistent with industry innovations and best global practices.

SHOWROOM

Visit the BCE showroom in Johannesburg for an exciting experience. BCE boasts a state of-the- art showroom and test kitchen, which is approximately 500sqm², and is one of a kind in the industry. Our magnificent showroom has been designed to provide a realistic representation of a typical food and beverage establishment and is stocked with solutions to cater to different customer needs. This unique experience has been replicated in our Cape Town branch. Our passionate and professional sales consultants are always willing to provide a detailed tour of the showrooms which showcase our products and will demonstrate their capabilities and assist with suitable solutions.

With over 4500 products, a breath-taking 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

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

Toll Free	:	0800 332 537
Johannesburg	:	+27 10 001 0300
Cape Town	:	+27 21 905 2881
Email	:	Customerservice@bce.co.za
Website	:	www.bce.co.za

Contact our sales team - Any way you choose

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

www.bce.co.za

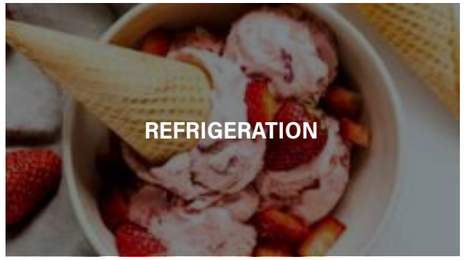
COMPLIMENT, COMPLAINT OR QUERIES: **0800 123 420 or customerservice@bce.co.za**

CATEGORY INDEX



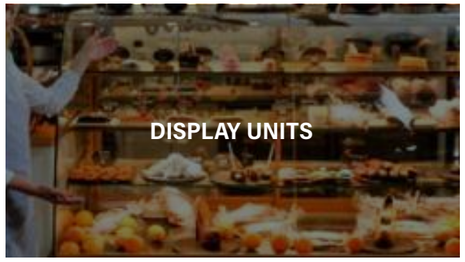
PG 5 - 80

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



PG 81 - 94

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



PG 95 - 108

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.



PG 109 - 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.



PG 159 - 180

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

CATEGORY INDEX

PG 181 - 218

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.



PG 219 - 304

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.



PG 305 - 318

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.



PG 319 - 368

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



PG 369 - 482

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.



DIMENSIONS

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

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

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

PRODUCT DIMENSIONS

- All dimensions are given in millimeters (MM) or centimeters (CM).
- Please treat dimensions as approximate and subject to change. Detailed drawings can be supplied on request.
- All volume capacities are given in liters (L or LT) or milliliters (ML) and total capacities.
- 1 liter = 1000 milliliters

PRODUCT WEIGHTS

- These are given in kilograms (KG). To convert to pounds multiply by 2.2
- Please treat weights as approximate and subject to change.

ELECTRICAL PARAMETERS

Voltage is 220/230V single phase 50Hz AC, unless otherwise specified. Power is the total electrical output power in kilowatts (kW). This figure can be converted to give the equivalent horsepower value, by dividing it by 0.7461kW = 1.34hp.

PLEASE NOTE

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

FINDING YOUR WAY

You can refer to the index in each section, or turn to the applicable colour-coded category hosting the type of product, or look the product up in the alphabetical 'reference section', which will give the exact page number where the product can be found.

ICONS AND MEANINGS

NEW
Recently introduced products.

IMPROVED
Products that have been enhanced by the supplier.

18/10
Items that are manufactured with the highest quality 18/10 stainless steel.

RATINGS
International Performance and Safety Certification.

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

Heating

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

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BCE Foodservice Equipment



EXPERIENCE 1993 30 YEARS EXPERIENCE

ANVIL

2 YEAR WARRANTY

5 REASONS WHY

- 2 Year warranty
- National spare parts support
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards

FORGE

2 YEAR WARRANTY

5 REASONS WHY

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

EXPLORA

PIRON

2 YEAR WARRANTY

5 REASONS WHY

- 2 Year warranty
- Italian designed and manufactured
- Over 15 years of heritage
- Leading innovations in gastronomy and baking
- Readily available spare parts and back-up service

BRAVILOR BONAMAT

2 YEAR WARRANTY

5 REASONS WHY

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

BUTCHERQUIP

5 REASONS WHY

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

DEEP FRYERS - TABLE TOP - ELECTRIC

FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manually reset
- Longer optimised heating element covers more surface area and prolongs oil life
- Recommended portion size 250G per 5LT tank
- Produced in South Africa using heavier gauged S/Steel

2 YEAR WARRANTY



1 X 5LT

FFA2001

SPECIFICATIONS

OUTPUT	: Approx 4KG french fries/HR
POWER	: 2.5KW
VOLTAGE	: 230V
VOLUME OF OIL	: 5LT
DIMENSIONS	: 282 X 470 X 288MM
WEIGHT	: 6KG
IDEAL FOR	: Raw product

OTHER ORDER CODES

NIGHT COVER ONLY
FFI0001

INSERT 1/2 X 150MM
FFI0150

SPARE BASKET - S/STEEL
FFB2250

Note

S/Steel basket included

2 YEAR WARRANTY



2 X 5LT

FFA2002

SPECIFICATIONS

OUTPUT	: Approx 8KG french fries/HR
POWER	: 2 X 2.5kW
VOLTAGE	: 2 X 230V
VOLUME OF OIL	: 2 X 5LT
DIMENSIONS	: 573 X 470 X 288MM
WEIGHT	: 2KG
IDEAL FOR	: Raw product

OTHER ORDER CODES

NIGHT COVER ONLY
FFI0001

INSERT 1/2 X 150MM
FFI0150

SPARE BASKET - S/STEEL
FFB2250
(S/Steel basket included)

Note

FFA2002
Must be connected to 2 separate 16 amp plugs on separate circuits

ANVIL

DEEP FRYERS - TABLE TOP - ELECTRIC

FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing – manually resettable
- Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip
- Operating temperature range: 50°C - 190°C
- Recommended portion size 300g per 5LT tank

*Unit tested under controlled conditions. Variables may affect the outcome



1 X 5LT
FFA5001

SPECIFICATIONS

OUTPUT	: Approx 6KG french fries/HR
POWER	: 3.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 5LT
DIMENSIONS	: 282 X 470 X 288MM
WEIGHT	: 8.6KG
IDEAL FOR	: Frozen products

OTHER ORDER CODES

DEEP FRYER BASKET
FFB2260

NIGHT COVER ONLY
FFI0001

Note
Must be used on a dedicated 16 amp plug point
S/Steel basket included

FEATURES

- S/Steel handle to hinge the element to 90° for easy cleaning
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing
- Microswitch disconnects power when element is hinged up
- Recommended portion size 500G
- Operating temperature range: 50°C - 190°C



1 X 10LT - HIGH SPEED
FFA6003

SPECIFICATIONS

OUTPUT	: Approx 9KG french fries/HR
POWER	: 5.6kW
VOLTAGE	: 230V - 2 phase
VOLUME OF OIL	: 10LT
DIMENSIONS	: 390 X 512 X 422MM
WEIGHT	: 16KG

OTHER ORDER CODES

DEEP FRYER BASKET
FFB2250

Note
S/Steel basket included
Power cable not included

FRYER - TABLE TOP - ELECTRIC

FEATURES

- Start your own business selling vetkoek, koeksisters or doughnuts
- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Comes standard with S/Steel turning fork
- Removable drip tray convenient for draining
- Takes 6 - 8LT cooking oil
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing



DOUGHNUT/SHALLOW
DFA0001

SPECIFICATIONS

POWER	: 2.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 6 - 8LT
DIMENSIONS	: 736 X 682 X 280MM
WEIGHT	: 9KG

DEEP FRYER - TABLE TOP - GAS

FEATURES

- 5LT oil capacity
- S/Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- With the ball valve located behind the door there is no chance to accidentally open the valve and burn oneself.
- Manually lit



1 X 5LT
FFA4110-R01

SPECIFICATIONS

OUTPUT	: Approx 4KG french fries/HR
POWER OUTPUT	: 32 500 BTU
GAS	: LPG
VOLUME OF OIL	: 5LT
DIMENSIONS	: 305 X 620 X 495MM
WEIGHT	: 14KG
REGULATOR	: Yes

OTHER ORDER CODES

SPARE BASKET - S/STEEL
FFB2250

Note
S/Steel basket included

DEEP FRYER - TABLE TOP - GAS

FEATURES

- 2 X 5LT oil capacity
- S/Steel construction
- Ideal for use in restaurants, canteens, take aways and outdoor caterers
- Flame failure safety device ie. should the flame fail the gas will automatically switch off



2 X 5LT
FFA4120-R01

SPECIFICATIONS

OUTPUT	: Approx 8KG french fries/HR
POWER OUTPUT	: 65 000 BTU
GAS	: LPG
VOLUME OF OIL	: 2 X 5LT
DIMENSIONS	: 610 X 620 X 495MM
WEIGHT	: 27KG
REGULATOR	: Yes

OTHER ORDER CODES

SPARE BASKET - S/STEEL
FFB2250

Note
S/Steel basket included

DEEP FRYER - FLOOR STANDING - GAS

FEATURES

- 20LT oil capacity for twin basket operation
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Flame failure safety cut-off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C - 190°C



1 X 20LT
FFA3200

SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER OUTPUT	: 90000 BTU
GAS	: LPG
VOLUME OF OIL	: 20LT
DIMENSIONS	: 400 X 760 X 1180MM
WEIGHT	: 70KG
REGULATOR	: No

OTHER ORDER CODES

BASKET - FOR FFA3200
FFB3200

Note
S/Steel baskets included
Heavy duty gas products to be connected by approved gas installer

DEEP FRYERS - FLOOR STANDING - GAS

FEATURES

- Two individually heated 10LT oil fryer tanks
- Cold zones design allows debris to collect in the bottom of the tank, prolonging the oil life
- Thermostatically controlled with flame failure and overtemperature protection
- Operating temperature 50°C - 190°C
- Manual ignition pilot burner





2 X 10LT
FFA2100

SPECIFICATIONS

POWER OUTPUT	: 120 000 BTU
GAS	: LPG
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 400 X 868 X 1306MM
WEIGHT	: 76KG
OUTPUT	: Approx 50KG french fries/HR
REGULATOR	: No

Note
S/Steel baskets included

FEATURES

- 2 X 18LT oil capacity for two/double basket operation
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Flame failure safety cut off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C - 190°C



2 X 18LT
FFA3220

SPECIFICATIONS

OUTPUT	: Approx 70KG french fries/HR
POWER OUTPUT	: 120 000 BTU
GAS	: LPG
DIMENSIONS	: 533 X 760 X 1224MM
WEIGHT	: 73KG
VOLUME OF OIL	: 2 X 18LT
REGULATOR	: No

OTHER ORDER CODES

SPARE BASKET - S/STEEL
FFB2250

Note
S/Steel baskets included
Heavy duty gas products to be connected by approved gas installer

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Fitted with a 40MM diameter drain valve
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C - 190°C



1 X 20LT
FFA1020

SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER	: 16.5kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 20LT
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45kG

OTHER ORDER CODES

CHIP BASKET (NO SIDE HOOKS)
CBS2280

OIL RECEIVER
ORA0001

Note
Baskets sold separately
Power cable not included

FEATURES

- Large surge area and effective cold zone
- Temperature thermostatically controlled with safety cut - out to prevent oil flashing
- Large 40MM drain valve for fast effective draining
- Operating temperature range: 50°C - 190°C



2 X 10LT
FFA2010

SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER	: 2 X 8.25kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45KG

OTHER ORDER CODES

CHIP BASKET (NO SIDE HOOKS)
CBS2280

OIL RECEIVER
ORA0002

Note
Baskets sold separately
Power cable not included

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Large 40MM drain valve for fast effective draining
- Operating temperature range: 50°C - 190°C
- Tilt up element with lock
- Heavy gauge construction



2 X 10LT
FFA3210

SPECIFICATIONS

OUTPUT	: 45 KG PER HR
POWER	: 2 X 8.4kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 512 X 807 X 1043MM
WEIGHT	: 63KG

OTHER ORDER CODES

CHIP BASKET
FFB3200

Note
Basket sold separately
Power cable not included

FEATURES

- Unit supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Operating temperature range: 50°C - 190°C



2 X 20LT
FFA2020

SPECIFICATIONS

OUTPUT	: Approx 80KG french fries/HR
POWER	: 2 X 16.5kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 20LT
DIMENSIONS	: 1012 X 660 X 1000MM
WEIGHT	: 65KG

OTHER ORDER CODES

CHIP BASKET (NO SIDE HOOKS)
CBS2280

Note
Baskets sold separately
Power cable not included

HOTEL FRYER – FLOOR STANDING - ELECTRIC

FEATURES

- Deep tanks can accommodate a 400 x 300 x 150MM basket
- Temperature thermostatically controlled with an operating range of 50°C – 190°C
- Reduce the risk of down time with 3 elements per tank



2 X 20LT
HFA2020

SPECIFICATIONS

OUTPUT	: Approx 70KG fench fries/HR
POWER	: 2 X 12kW
VOLTAGE	: 380V – 3phase (N+E)
VOLUME OF OIL	: 2 X 20LT
DIMENSIONS	: 1035 X 738 X 1289MM
WEIGHT	: 77KG

OTHER ORDER CODES

BASKET - S/STEEL
CBS0400

Note
Should be connected to 2 separate 16 amp power outlet on separate circuits
Baskets sold separately
Power cable not included

DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Capacity of 16LT
- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Features a build in splashback that includes a basket hanger function
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350G
- Operating temperature range: 50°C - 190°C



SPAZA
FFA1002

SPECIFICATIONS

OUTPUT	: Approx 10KG french fries/HR
POWER	: 2 X 3.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 2 X 8LT
DIMENSIONS	: 813 X 628 X 1152MM
WEIGHT	: 31.5KG

OTHER ORDER CODES

BASKET - S/STEEL
FFB2250

Note
Should be connected to 2 separate 16 amp power outlet on separate circuits
Baskets sold separately

CHIP DUMPS

TABLE TOP

FEATURES

- Fitted with Incoloy element
- Ideal for keeping product warm
- The lamp illuminates product for enhanced presentation
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out



CHIP DUMP
CDA0001

SPECIFICATIONS

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

Note
1 X GN 1/1 X 150 inserts included

FLOOR STANDING

FEATURES

- Robust Incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation
- Storage racks for 3 x GN1/1 x 150mm inserts
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out



CHIP DUMP
CDA2001

SPECIFICATIONS

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

OTHER ORDER CODES

INSERTS - S/STEEL
INF9150

Note
Inserts included

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Powerful infra-red top heater
- Front mounted controls, ensure safe working practice
- Independently controlled bottom heating element
- Holds two 22LT plastic bins 440 x 310 x 168MM
- Adjustable leveling feet with castor wheels on the rear
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out



CHIP DUMP
CDF0001

SPECIFICATIONS

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

OTHER ORDER CODES

INSERTS - PLASTIC
MTS0002

Note
2 plastic bins included

HOT DOG ROLLER

FEATURES

- Variable heat control for easy grilling of sausages
- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together
- Fitted with a removable fat tray for easy cleaning



11 ROLLER
HDR1011

SPECIFICATIONS

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

STOVE PLATES

FEATURES

- Rapid heat up time. Specially designed industrial hot plate elements which can be left on all day
- Six-stage heat switch for simmering and boiling



SINGLE
STA0001

SPECIFICATIONS

POWER	: 2.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 225MM
DIMENSIONS	: 333 X 508 X 225MM
WEIGHT	: 7KG



DOUBLE
STA1002

SPECIFICATIONS

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

STOVES - TABLETOP - GAS

FEATURES

- Cast iron burners rated at 26000BTU
- Designed to distribute heat evenly, ensuring optimal heating
- Equipped with flame failure protection, providing and added safety feature





2 BURNER
STG0002

SPECIFICATIONS

SURFACE	: Open
GAS	: LPG
POWER OUTPUT	: 52000 BTU
DIMENSIONS	: 300 X 692 X 364MM
GRID SIZE	: 300 X 300MM
WEIGHT	: 34KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 400MM - S/STEEL
GGS0400



4 BURNER
STG0004

SPECIFICATIONS

SURFACE	: Open
GAS	: LPG
POWER OUTPUT	: 104000 BTU
DIMENSIONS	: 600 X 692 X 364MM
GRID SIZE	: 600 X 300MM
WEIGHT	: 59KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 600MM - S/STEEL
GGS0600



6 BURNER
STG0006

SPECIFICATIONS

SURFACE	: Open
GAS	: LPG
POWER OUTPUT	: 156000 BTU
DIMENSIONS	: 900 X 692 X 364MM
GRID SIZE	: 900 X 300MM
WEIGHT	: 84KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 900MM - S/STEEL
GGS0900

Note

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

HEAVY DUTY - GRILLERS - FLOOR STANDING - ELECTRIC

SOLID TOP

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high-end restaurants
- Heavy duty Robert Shaw thermostats for reliable and effective heating control over entire surface
- Heavy duty 12mm thick cooking surface for effective heat distribution and retention
- Sturdy, fully welded S/Steel stand with bottom shelf for additional storage (non-collapsible)
- Heavy duty facia (temperature scale) design to inspire confidence in unit's hard working characteristics
- Solid S/Steel construction, designed to be hard working, durable, easy to clean, maintain and service
- Rear fixed castors to easily move for cleaning



600MM
FGE0600

SPECIFICATIONS

SURFACE	: Flat
POWER	: 8kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 550MM
WEIGHT	: 76KG

OTHER ORDER CODES

INSERT HOLDER
IHF0001

MEAT RESTING TRAY
MRT0001

Note
Power cable not included



900MM
FGE0900

SPECIFICATIONS

SURFACE	: Flat
POWER	: 12kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 550MM
WEIGHT	: 100KG

OTHER ORDER CODES

INSERT HOLDER
IHF0001

MEAT RESTING TRAY
MRT0001

Note
Power cable not included

HEAVY DUTY - GRILLERS - FLOOR STANDING - GAS

SOLID TOP

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants.
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded S/Steel stand with bottom shelf for additional storage (non-collapsible)
- Rear castors to easily move for cleaning
- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid S/Steel construction, designed to be hard working durable, easy to clean, maintain and service
- No gas regulator supplied



600MM
FGG0600

SPECIFICATIONS

SURFACE	: Flat
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 550MM
WEIGHT	: 76KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES

INSERT HOLDER
IHF0001

MEAT RESTING TRAY
MRT0001



900MM
FGG0900

SPECIFICATIONS

SURFACE	: Flat
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 550MM
WEIGHT	: 100KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES

INSERT HOLDER
IHF0001

MEAT RESTING TRAY
MRT0001

Note
Heavy duty gas products to be connected by an approved gas installer

HEAVY DUTY - GRILLERS - FLOOR STANDING - GAS

RADIANT



600MM
FGR0600

SPECIFICATIONS

SURFACE	: Ribbed grates
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 460MM
WEIGHT	: 76KG
GAS	: LPG + NT (NG available on request)
REGULATOR	: No

OTHER ORDER CODES

INSERT HOLDER
IHF0001

MEAT RESTING TRAY
MRT0001

SOLID GRILL PLATE – 2 RADIANT (MILD STEEL)
SGP0002



900MM
FGR0900

SPECIFICATIONS

SURFACE	: Ribbed grates
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 460MM
WEIGHT	: 100KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES

INSERT HOLDER
IHF0001

MEAT RESTING TRAY
MRT0001

SOLID GRILL PLATE – 2 RADIANT (MILD STEEL)
SGP0002

Note
Heavy duty gas products to be connected by an approved gas installer



GRILLERS - TABLE TOP - GAS

FLAT TOP

FEATURES
- Piezo igniters for safe and easy ignition
- Robust 16MM griddle plate for effective heat distribution
- Automatic flame failure device shuts off gas in the event of flame going out
- 455MM Long, S/Steel burners for better heat distribution





400MM
FTG0400

SPECIFICATIONS

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

OTHER ORDER CODES

STAND - 400MM - S/STEEL
GGS0400



600MM
FTG0600

SPECIFICATIONS

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

OTHER ORDER CODES

STAND - 600MM - S/STEEL
GGS0600



900MM
FTG0900

SPECIFICATIONS

SURFACE	: Flat
GAS	: LPG
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 900 X 675 X 350MM
GRILL AREA	: 900 X 480MM
WEIGHT	: 92.2KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 900MM - S/STEEL
GGS0900

Note
Heavy duty gas products to be connected by an approved gas installer
The collapsible flat design allows the stand to be conveniently transported

GRILLERS - TABLE TOP - GAS

RADIANT

FEATURES
- Piezo igniters for safe and easy ignition
- Robust cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Automatic flame failure device shuts off gas in the event of flame going out
- 455MM long, S/Steel burners for better heat distribution



400MM
GGR0400

SPECIFICATIONS

SURFACE	: Ribbed grates
GAS	: LPG
POWER OUTPUT	: 28000 BTU
DIMENSIONS	: 450 X 675 X 350MM
GRILL AREA	: 400 X 460MM
WEIGHT	: 40KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 400MM - S/STEEL
GGS0400

400MM - LAVA ROCK KIT
GGR1400





Lava rocks



600MM
GGR0600

SPECIFICATIONS

SURFACE	: Ribbed grates
GAS	: LPG
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 610 X 675 X 350MM
GRILL AREA	: 600 X 460MM
WEIGHT	: 45KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 600MM - S/STEEL
GGS0600

600MM - LAVA ROCK KIT
GGR1600



900MM
GGR0900

SPECIFICATIONS

SURFACE	: Ribbed grates
GAS	: LPG
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 900 X 675 X 350MM
GRILL AREA	: 900 X 460MM
WEIGHT	: 45KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 900MM - S/STEEL
GGS0900

900MM - LAVA ROCK KIT
GGR1900

Note
Heavy duty gas products to be connected by an approved gas installer
Stand sold separately

GRILLERS - TABLE TOP - ELECTRIC

FLAT TOP

FEATURES
- Heavy duty 10MM cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 300°C
- Egg griller thermostatically controlled up to max of 180°C
- Element design ensures even heating over entire cooking surface



400MM
FTA0400

SPECIFICATIONS

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



600MM
FTA0600

SPECIFICATIONS

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



RIBBED / FLAT - 600MM
FTA2600

SPECIFICATIONS

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



EGG GRILLER - 400MM
FTA4400

SPECIFICATIONS

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



EGG & BACON - 600MM
FTA1600

SPECIFICATIONS

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

GRILLERS - TABLE TOP - GAS

FLAT TOP

FEATURES

- Front mounted easy access drip tray
- Easy to connect - 1M flexible hose and regulator supplied
- Ignition mechanism for easy igniting
- Flame failure device which shuts down the gas supply should the flame go out
- Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9KG - 48KG) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately



400MM
FTA2400

SPECIFICATIONS

SURFACE	: Flat top
GAS	: LPG
POWER OUTPUT	: 12 500 BTU
DIMENSIONS	: 400 X 514 X 273MM
GRILL AREA	: 400 X 400MM
WEIGHT	: 18KG
REGULATOR	: Yes



600MM
FTA6600

SPECIFICATIONS

SURFACE	: Flat top
GAS	: LPG
POWER OUTPUT	: 25000 BTU
DIMENSIONS	: 620 X 514 X 273MM
GRILL AREA	: 616 X 400MM
WEIGHT	: 28KG
REGULATOR	: Yes



GRILLERS - FLOOR STANDING - GAS

RADIANT

FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- S/Steel integrated splash guard
- Base with storage shelf
- Flat grill plates available as an optional extra
- S/Steel drip tray
- Die cast metal control knobs
- Rear castors for easier cleaning access
- Cast iron radiants for maximum heat retention
- 16000BTU per burner



6 BURNER
GGA4006

SPECIFICATIONS

SURFACE	: Cast iron ribbed grates
GAS	: LPG + NG (NG available on request)
POWER OUTPUT	: 96000 BTU
DIMENSIONS	: 815 X 740 X 1050MM
GRILL AREA	: 680 X 460MM
WEIGHT	: 75KG
REGULATOR	: No

OTHER ORDER CODES

FLAT PLATE
GGA4000
465 X 295 X 25MM



8 BURNER
GGA4008

SPECIFICATIONS

SURFACE	: Cast iron ribbed grates
GAS	: LPG + NG (NG available on request)
POWER OUTPUT	: 128000 BTU
DIMENSIONS	: 1035 X 740 X 1050MM
GRILL AREA	: 900 X 460MM
WEIGHT	: 92KG
REGULATOR	: No

OTHER ORDER CODES

FLAT PLATE
GGA4000
465 X 295 X 25MM



10 BURNER
GGA4010

SPECIFICATIONS

SURFACE	: Cast iron ribbed grates
GAS	: LPG + NG (NG available on request)
POWER OUTPUT	: 160000 BTU
DIMENSIONS	: 1255 X 740 X 1050MM
GRILL AREA	: 1120 X 460MM
WEIGHT	: 108KG
REGULATOR	: No

OTHER ORDER CODES

FLAT PLATE
GGA4000
465 X 295 X 25MM

Note
Heavy duty gas products to be connected by an approved gas installer

ELECTRIC SOLID TOP STOVE - WITH ELECTRIC OVEN

FEATURES

- Removable heating plates for servicing
- Robust S/Steel construction with durable door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- Fitted with 1 x chrome plated steel wire shelf
- For use with pots only and should not be used as griddle plates
- Side storage cupboard



3 PLATE
COA4003

SPECIFICATIONS

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

Note
Power cable not included

GAS STOVES - WITH ELECTRIC OVEN

FEATURES

- Robust S/Steel construction with durable door and hinges
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- Useful side storage cupboard on COA4006
- 0 - 120MIN timer





4 BURNER
COA4004

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase (N+E)
OVEN POWER	: 4.5kW
GAS	: LPG + NG (NG available on request)
BTU BURNERS	: 104000 BTU
DIMENSIONS	: 700 X 790 X 900MM
CAVITY DIMENSIONS	: 560 X 500 X 285MM
WEIGHT	: 115KG
REGULATOR	: No



6 BURNER
COA4006

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase (neutral and earth)
OVEN POWER	: 4.5kW
GAS	: LPG + NG (NG available on request)
BTU BURNERS	: 156000 BTU
DIMENSIONS	: 1050 X 790 X 900MM
CAVITY DIMENSIONS	: 560 X 500 X 285MM
WEIGHT	: 175KG
REGULATOR	: No

Note
Heavy duty gas products to be connected by an approved gas installer
Power cable not included

GAS STOVES - WITH GAS OVEN

FEATURES

- Robust S/Steel construction with durable door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled gas oven takes full gastronorm pans
- Suitable for LPG or NG (requires conversion by a licenced technican)





4 BURNER
COA3004

SPECIFICATIONS

OUTPUT	: 119 700 BTU
GAS	: LPG + NG (NG available on request)
DIMENSIONS	: 700 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285
WEIGHT	: 117KG
REGULATOR	: No



6 BURNER
COA3006

SPECIFICATIONS

OUTPUT	: 171 700 BTU
GAS	: LPG + NG
DIMENSIONS	: 1050 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285MM
WEIGHT	: 155KG
REGULATOR	: No

Note
Heavy duty gas products to be connected by an approved gas installer

GAS SOLID TOP STOVE - WITH GAS OVEN

FEATURES

- Durable full S/Steel construction
- Piezo ignitors with pilot burners
- Removable drip tray beneath stove top to retain spills
- Removable top plates for easy access to burners
- Automatic flame failure device shuts off gas in the event of flame going out
- For use with pots only and should not be used as griddle plates
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage



3 PLATE
COA3003

SPECIFICATIONS

OUTPUT	: 61 900 BTU
GAS	: LPG + NG (NG available on request)
DIMENSIONS	: 1046 X 780 X 900MM
CAVITY DIMENSIONS	: 560 X 500 X 285MM
WEIGHT	: 199KG
REGULATOR	: No

Note
Heavy duty gas products to be connected by an approved gas installer

BOILING TABLES - STRAIGHT

FEATURES

- Mild steel painted
- High quality fabricated support grates
- Safety approved by LPG Safety Association of SA
- Flat packed for easy transport



2 BURNER
BTG2002

SPECIFICATIONS

SURFACE	: Straight (in-line)
GAS	: LPG
OUTPUT TOTAL	: 36000 BTU
DIMENSIONS	: 904 X 484 X 665MM
WEIGHT	: 27KG
REGULATOR	: No



3 BURNER
BTG2003

SPECIFICATIONS

SURFACE	: Straight (in-line)
GAS	: LPG
OUTPUT TOTAL	: 54000 BTU
DIMENSIONS	: 1340 X 484 X 665MM
WEIGHT	: 37KG
REGULATOR	: No



4 BURNER
BTG2004

SPECIFICATIONS

SURFACE	: Straight (in-line)
GAS	: LPG
OUTPUT TOTAL	: 72000 BTU
DIMENSIONS	: 1748 X 484 X 665MM
WEIGHT	: 48.5KG
REGULATOR	: No

BOILING TABLES - STAGGERED



4 BURNER
BTG3004

SPECIFICATIONS

SURFACE	: Staggered
GAS	: LPG
OUTPUT TOTAL	: 72000 BTU
DIMENSIONS	: 904 X 614 X 830MM
WEIGHT	: 36KG
REGULATOR	: No



6 BURNER
BTG3006

SPECIFICATIONS

SURFACE	: Staggered
GAS	: LPG
OUTPUT TOTAL	: 108000 BTU
DIMENSIONS	: 1340 X 614 X 830MM
WEIGHT	: 49KG
REGULATOR	: No



TILTING PANS - ELECTRIC

FEATURES

- Ideal for using in restaurants, canteens, institutions, etc.
- Ideal for stews, soups, rice vegetables and many forms of bulk food preparation
- Simple tilt system makes transferring of food easy
- Safety cut off in the event of overheating
- The 40LT pan is compact and versatile for smaller batches of food
- Robust tubular frame allows access from all sides making it easy to clean around the tilting pan



40LT
TPA0040

SPECIFICATIONS

POWER	: 8kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 705 X 830 X 970MM
CAPACITY	: 40LT
WEIGHT	: 80KG

Note
Power cable not included

FEATURES

- Easy to clean S/Steel pan
- Total power output of 10.2kW
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted





80LT
TPA0080

SPECIFICATIONS

POWER	: 10.2kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 800 X 900 X 900MM
CAPACITY	: 65LT
WEIGHT	: 220KG

TILTING PAN - GAS

FEATURES

- All S/Steel structure
- 80LT volumetric pan
- SS316 pan bottom
- Tilting pan design for easy unloading
- Temperature can be adjusted from 60°C~300°C
- 340°C high limit for safety
- Multi-functional unit
- Thermal coupling for gas safety
- Standby pilot



80LT
TPA1080

SPECIFICATIONS

POWER	: 72 000 BTU
GAS	: LPG + NG (NG on request only)
DIMENSIONS	: 800 X 900 X 850MM
CAPACITY	: 65LT
WEIGHT	: 153KG
REGULATOR	: No

OIL JACKETED POT

FEATURES

- Equiped with S/Steel lid and spring assisted hinge for easy opening
- Inner pot is made from food grade S/Steel
- The pot is indirectly heated using submerged incoloy elements for even heat distribution
- The product features a high-end safety valve that protects the operator from accidental burns



225LT
OJP0225

SPECIFICATIONS

POWER	: 18kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 1175 X 1000 X 970MM
CAPACITY	: 225LT
WEIGHT	: 120KG

Note
*Takes 60LT thermo-D oil
Oil not included

TOASTERS - FLAT PLATE

FEATURES
- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast aluminium plates
- Adjustable top plate for a variety of product thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged S/Steel
- Operating temperature range: 50°C - 300°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE
TSA1009

SPECIFICATIONS

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

Note
Toaster cover sold separately

FEATURES
- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of food thicknesses
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C- 240°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE NON-STICK PLATES
TSA2009

SPECIFICATIONS

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

TOASTER - COVER

TEFLON COVER FOR 9 SLICE TOASTERS
TCT0001

FEATURES
- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe





TOASTERS - PANINI

FEATURES
- Ribbed top and bottom plates
- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast aluminium plates
- Adjustable top plate for a variety of food thicknesses
- Insulated hand grip
- Operating temperature range: 50°C - 300°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE - TOP & BOTTOM
TSA9009

SPECIFICATIONS

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

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 - 240°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE - DELUXE - NON-STICK
TSA5009

SPECIFICATIONS

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

PANINI GRILL

FEATURES
- Thermostatically controlled between 50°C - 300°C
- Heavy duty cast iron plates
- Self balancing upper grill plate
- Removable fat tray



CAST IRON
PGT0001

SPECIFICATIONS

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

TOASTER - PANINI - GAS

FEATURES

- Perfect for outside catering needs like food trucks or when the electricity supply is limited
- Adjustable top plate for a variety of food thicknesses
- Heat resistant handle
- Ribbed top and bottom die-cast aluminium plate





9 SLICE
TSA9209

SPECIFICATIONS

POWER OUTPUT	: 6000 BTU
DIMENSIONS	: 355 X 466 X 327MM
WEIGHT	: 14KG
COOKING SURFACE	: 330 X 355MM
REGULATOR	: YES
AVAILABLE IN	: LPG & NG (NG on request only)

TOASTER/GRILLER

FEATURES

- Unit designed to function in the rigorous and demanding environment of busy kitchens in the hospitality industry
- 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/crumb tray
- Independent bottom plate heat control allows for grilling option
- To conserve energy, keep the unit on with the top plate closed when not in use





HEAVY DUTY
FTH0001

SPECIFICATIONS

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

OTHER ORDER CODES

TOASTER SHEET - TEFLON
FTH1001

CLIP
FTH1002

CONVEYOR TOASTERS

FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service





300 SLICES/HR
CTK2001

SPECIFICATIONS

POWER	: 2.6kW
VOLTAGE	: 230V
DIMENSIONS:	: 354 X 769 X 428MM
WEIGHT	: 16KG
CAPACITY	: Approx. 300 slices/HR



450 SLICES/HR - WIDE MOUTH
CTK2002

SPECIFICATIONS

POWER	: 2.6kW
VOLTAGE	: 230V
DIMENSIONS	: 474 X 769 X 428MM
WEIGHT	: 21KG
CAPACITY	: Approx. 450 slices/HR

VERTICAL BUN TOASTER

FEATURES

- Single conveyor feed
- Large surface area heating plate
- Insulated heating plate
- Fast conveyor speed
- Stepped plate design (heel and crown)
- Adjustable plate depth for bun thickness
- 22 Buns per MIN @ 70°C core
- 25-Second throughput
- Energy consumption, 0.4 kW/HR
- Dedicated, marked heel and crown entry



SINGLE SLOT
VTA0101

SPECIFICATIONS

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

OTHER ORDER CODES

VERTICAL TOASTER ANVIL TEFLON SHEET
XVTA0102

MANUAL LIFT TOASTERS

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- S/Steel construction
- Manual lift
- Rocker switch to conserve energy
- Capacity 2, 4 or 6 slices



4 SLICE
TSK0004

SPECIFICATIONS

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



6 SLICE
TSK0006

SPECIFICATIONS

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

aVenia

FEATURES

- Selector control for choosing two, four or all 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

OUTPUT	: APPROX 240 slices/HR
POWER	: 3kW
VOLTAGE	: 220V
DIMENSIONS	: 460 X 210 X 220MM
WEIGHT	: 5.1KG
CAPACITY	: 2, 4 or 6 slices

Dualit

SAUCE WARMER - DIP - A - LAIT

FEATURES

- For ice cream dips, chocolate, caramel sauces and even gravies
- Includes 2 inserts (2 x 2LT)
- Dry heat
- Variable heat control



2 DIVISION
DLA0002

SPECIFICATIONS

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

ANVIL

WAFFLE BAKERS

FEATURES

- Thermostat inside the unit is pre-set at 200°C . The timer function can be used to bake the waffles to the required finish
- Double plate units can be independently operated, saving money through energy efficiency



1 PLATE
WBA0001

SPECIFICATIONS

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



2 PLATE
WBA0002

SPECIFICATIONS

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

WAFFLE BAKERS - BELGIAN

FEATURES

- Anvil's Belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time
- Teflon coated top and bottom



1 PLATE
WBA1001

SPECIFICATIONS

POWER	: 1.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 190MM
DIMENSIONS	: 255 X 440 X 290MM
WEIGHT	: 11KG



2 PLATE
WBA1002

SPECIFICATIONS

POWER	: 2.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 190MM each
DIMENSIONS	: 520 X 440 X 290MM
WEIGHT	: 22KG

ANVIL

PANCAKE AND OMELETTE MACHINE

FEATURES

- Warming drawer fitted to keep the baked product warm
- 400MM diameter cast iron cooking surface
- Teflon coated
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks



PANCAKE & OMELETTE MACHINE
PMA1011

SPECIFICATIONS

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

CHICKEN GRILLERS

FEATURES

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



8 BIRD
CGA0008

SPECIFICATIONS

CAPACITY	: 8 x 1.2KG chickens
POWER	: 2,7kW
VOLTAGE	: 230V
DIMENSIONS	: 743 X 567 X 587MM
WEIGHT	: 35KG
COOKING TIME	: Approx 1 HR 40MIN @ 180°C

FEATURES

- Produces 16 delicious chickens at a time
- Hot air circulation using 2 fans to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C - 250°C



16 BIRD
CGA0016

SPECIFICATIONS

CAPACITY	: 16 x 1.2KG Chickens
POWER	: 5kW
VOLTAGE	: 230V - 2 phase (N+E)
DIMENSIONS	: 943 X 560 X 617MM
WEIGHT	: 55KG
COOKING TIME	: Approx 1 HR 30MIN @ 180°C

CONVECTION OVENS - MECHANICAL

FEATURES

- S/Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- A bake timer is also included to automatically switch off after a preset period
- Grill element ideal for browning and grilling for Prima Pro
- Interior light is fitted as a standard feature
- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens
- Operating temperature: 50°C - 300°C



PRIMA
COA1003

SPECIFICATIONS

POWER	: 2.4kW
VOLTAGE	: 230V
DIMENSIONS	: 602 X 652 X 596MM
CHAMBER DIMENSIONS	: 470 X 330 X 350MM - 2 fans
RUNNER SPACING	: 40 - 70MM
WEIGHT	: 34KG
INCLUDES	: 4 X Chrome grids - 445 X 320MM : Timer function

Note
Refer to page 43 for trays



PRIMA PRO - GRILL & TIMER
COA1004

SPECIFICATIONS

POWER	: 2.4kW
VOLTAGE	: 230V
DIMENSIONS	: 602 X 652 X 596MM
CHAMBER DIMENSIONS	: 470 X 330 X 350MM - 2 fans
RUNNER SPACING	: 40 - 70MM
WEIGHT	: 34KG
INCLUDES	: 4 X Chrome grids - 445 X 320MM : Grill function and timer

Note
Refer to page 43 for trays

FEATURES

- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Operating temperature: 50°C - 300°C
- Easily removable inner glass for cleaning
- The oven chamber air flow is assisted by two timer controlled reversing fans and a custom designed baffle plate. This ensures that excellent temperature distribution is achieved even when oven is full to capacity, providing reliable baking uniformity



GRANDE FORNI
COA1005

SPECIFICATIONS

POWER	: 5.6kW
VOLTAGE	: 230V - 2 phase (N+E)
DIMENSIONS	: 835 X 800 X 596MM
CHAMBER DIMENSIONS	: 704 X 494 X 352MM
RUNNER SPACING	: 75MM
WEIGHT	: 67KG
INCLUDES	: 2 X chrome grids
SHELF CAPACITY	: 4

Note
Power cable not included
Refer to page 43 for trays

PROOFING CABINET

FEATURES

- Double glass doors for space saving and viewing
- Sturdy top to place oven on
- Accommodates 9 x 600 x 400MM baking trays
- Six heat settings for versatile proofing



PROVER
POA0001

SPECIFICATIONS

POWER	: 0.75kW
VOLTAGE	: 230V
DIMENSIONS	: 860 X 510 X 695MM
RUNNER SPACING	: 70MM
WEIGHT	: 42KG

OTHER ORDER CODES

BAKING TRAY ALUMINIUM
BTA0011

Note
Trays not included - sold separately

GRANDE FORNI OVEN STAND

FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied
- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 baking trays or full size 1/1GN pans



GRANDE FORNI STAND
COR0005

SPECIFICATIONS

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



COMBI STEAM OVENS - MECHANICAL

FEATURES

- Can accommodate 600 x 400mm trays or GN1/1 pans
- Single large capacity circulating fan
- Steam injection controlled by energy regulator with 5 settings
- Slam shut door handle
- Excellent heat distribution and airflow



6 PAN
COA2006-R01

SPECIFICATIONS

CAPACITY	: 6 Trays 600 X 400MM or GN1/1
POWER	: 12kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
RUNNER SPACING	: 80MM
CHAMBER DIMENSIONS	: 702 X 570 X 628MM
DIMENSIONS	: 1007 X 1061 X 856MM
WEIGHT	: 124KG

Note
Power cable not included
Requires to be installed by a qualified electrical installer
Refer to page 43 for trays



10 PAN
COA2010-R01

SPECIFICATIONS

CAPACITY	: 10 Trays 600 X 400MM or GN1/1
POWER	: 18kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
RUNNER SPACING	: 80MM
CHAMBER DIMENSIONS	: 702 X 570 X 988MM
DIMENSIONS	: 1007 X 1061 X 1213MM
WEIGHT	: 145KG

Note
Power cable not included
Requires to be installed by a qualified electrical installer
Refer to page 43 for trays

COMBI OVEN - STANDS

FEATURES

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



COMBI OVEN - STAND
COA1011

SPECIFICATIONS

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

COMBI OVEN - LOW STAND
COA1110

SPECIFICATIONS

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

COMBI STEAM OVEN - MECHANICAL

FEATURES

- Heavy duty full S/Steel construction
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened
- Slam shut door handleRoll in trolley included
- Convenient trolley system for fast loading and unloading
- Operating temperature: 50°C - 250°C
- New improved handle design



20 PAN
COA2020

SPECIFICATIONS

POWER RATING	: 36kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
DIMENSIONS	: 1008 X 928 X 1970MM
CHAMBER DIMENSIONS	: 506 X 642 X 1490MM
CAPACITY	: 20 trays - GN 1/1
WEIGHT	: 350KG
WATER INLET (BSP)	: 3/4"
WATER OUTLET (BSP)	: 1 1/4"
INCLUDES	: 20 X GRILL SHELVES

Note
Requires to be installed by a qualified electrical installer
Power cable not included

OTHER ORDER CODES

20 PAN - ROLL IN TROLLEY ONLY
COT2020

Note
Refer to page 43 for trays

COMBI OVEN - GAS

FEATURES

- Commercial gas oven with electric controls.
- Body constructed in S/Steel and with vitreous enamel interior, with two double glazed dependent doors.
- Dual low pressure mixing fans for even baking.
- Temperature range 75°C - 295°C
- Raised legs for covenient operating height.
- Electric spark ignition with flame failure.
- 11 Shelf positions.



11 PAN
COA4010

SPECIFICATIONS

POWER RATING	: 1.5kW
VOLTAGE	: 230V
GAS	: LPG
BTU BURNERS	: 54 000 BTU
DIMENSIONS	: 967 X 1099 X 1384MM
CAPACITY	: 11 trays - GN 1/1
WEIGHT	: 185KG

Note
Requires single phase electrical connection
Requires to be connected by an approved gas installer
Supplied with 3 shelves

TRAYS



BAKING TRAY ALUSTEEL SOLID
BTA0535
535 X 325 X 10MM



BAKING TRAY ALUSTEEL PERFORMED
BTA1535
535 X 325 X 10MM



BAKING TRAY ALUSTEEL PERFORATED
COR3003
600 X 400 X 10MM



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

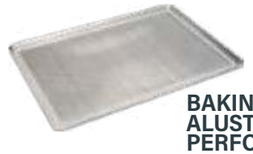


BAKING TRAY ALUMINIUM SOLID
BTA0011
600 X 400 X 20MM



CHROME GRID
COR3001
600 X 400MM

TRAYS BELOW ONLY SUITABLE FOR PRIMA OVENS



BAKING TRAY ALUSTEEL PERFORATED
COA0010
435 X 315 X 10MM



BAKING TRAY ALUMINIUM SOLID
COA2004
435 X 315 X 10MM



CHROME GRID
COA2003
435 X 315MM



PIZZA OVENS

FEATURES

- 3 X Heating elements for accurate heat distribution
- 2 ceramic plates
- Suitable for fresh or frozen pizza
- Temp range 60°C - 400°C
- 15 min timer



TWIN SHELF - SMALL
POA1001

SPECIFICATIONS

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

FEATURES

- 2 x Ceramic plates - single deck
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom temperature
- Robust construction with high efficiency insulation



SINGLE DECK
POA1120

SPECIFICATIONS

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

FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Touch control panel prevents accidental adjustment
- 350MM wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches
- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor



DIGITAL CONVEYOR
POA2001

SPECIFICATIONS

VOLTAGE	: 230V - 2 phase - 50Hz (N+E)
POWER	: 6.7kW
DIMENSIONS	: 1499 X 674 X 436MM
CONVEYOR WIDTH	: 350MM
WEIGHT	: 46KG
MAX TEMPERATURE	: 300°C

DECK OVENS - ELECTRIC

FEATURES

- Robust construction
- Front face S/Steel
- Side, top and rear panels painted mild steel
- 120MIN mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light



2 TRAYS - SINGLE
DOA3001

SPECIFICATIONS

CAPACITY	: 4 Standard size pizzas 300MM
VOLTAGE	: 230V - (Can be wired as 1 or 3 phase)
POWER	: 6.5kW
DIMENSIONS	: 1220 X 875 X 570MM
CHAMBER DIMENSIONS	: 870 X 660 X 200MM
WEIGHT	: 68KG
INCLUDES	: 2 Baking trays - 600 X 400MM



4 TRAYS - DOUBLE
DOA3002

SPECIFICATIONS

CAPACITY	: 8 Standard size pizzas 300MM
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 13kW
DIMENSIONS	: 1220 X 875 X 950MM
CHAMBER DIMENSIONS	: 870 X 660 X 200MM
WEIGHT	: 127KG
INCLUDES	: 4 Baking trays - 600 X 400MM

6 TRAYS - TRIPLE
DOA3003

SPECIFICATIONS

CAPACITY	: 12 Standard size pizzas 300MM
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 19.5kW
DIMENSIONS	: 1220 X 875 X 1451MM
CHAMBER DIMENSIONS	: 870 X 660 X 200MM
WEIGHT	: 175KG
INCLUDES	: 6 Baking trays - 600 X 400MM



9 TRAYS - TRIPLE
DO4003

SPECIFICATIONS

CAPACITY	: 18 Standard size pizzas 300MM
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 29.25kW
DIMENSIONS	: 1620 X 875 X 1500MM
CHAMBER DIMENSIONS	: 1480 X 660 X 200MM
WEIGHT	: 225KG
INCLUDES	: 9 Baking trays - 600 X 400MM

OTHER ORDER CODES

CERAMIC PLATE - 600 X 400MM
DOA0011

STAND ONLY -M/STEEL (BLACK)
DOS0002

DECK OVEN STACKING KIT
DOS1001

DECK OVENS - GAS

FEATURES

- Robust construction with S/Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer
- Fits up to 12 standard size pizzas 300MM
- Fully automatic ignition system



2 TRAYS - SINGLE
DOA5001

SPECIFICATIONS

CAPACITY	: 4 Standard size pizza - 300MM
GAS	: LPG
OUTPUT	: 36000 BTU
VOLTAGE	: 230V - 50Hz
POWER	: 0.2kW
DIMENSIONS	: 1340 X 900 X 630MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM
WEIGHT	: 100KG
INCLUDES	: 2 Baking trays - 600 X 400MM
REGULATOR	: No

Note
Heavy duty gas products to be connected by an approved gas installer



4 TRAYS - DOUBLE
DOA5002

SPECIFICATIONS

CAPACITY	: 8 Standard size pizza - 300MM
GAS	: LPG
POWER OUTPUT	: 72 000 BTU
VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 1340 X 900 X 1260MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM (Each)
WEIGHT	: 170KG
INCLUDES	: 4 Baking trays - 600 X 400MM
REGULATOR	: No

Note
Heavy duty gas products to be connected by approved gas installer

DECK OVEN - GAS



6 TRAYS - TRIPLE
DOA5003

SPECIFICATIONS

CAPACITY	: 12 Standard size pizza - 300MM
GAS	: LPG
POWER OUTPUT	: 108 000 BTU
VOLTAGE	: 230V
POWER	: 0.6kW
DIMENSIONS	: 1340 X 900 X 1720MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM (Each)
WEIGHT	: 246KG
INCLUDES	: 6 Baking trays - 600 X 400MM
REGULATOR	: No

OTHER ORDER CODES

CERAMIC PLATE - 600 X 400MM
DOA0011

STAND ONLY - M/STEEL (BLACK)
DOS0002

DECK OVEN STACKING KIT
DOS1001

Note
Heavy duty gas products to be connected by approved gas installer

SALAMANDER - GAS

FEATURES

- Full S/Steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as pass through hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Unit provided with LPG regulator and hose





75LT
SAG0002

SPECIFICATIONS

GAS	: LPG
POWER OUTPUT	: 21 800 BTU
DIMENSIONS	: 897 X 493 X 510MM
WEIGHT	: 30KG
REGULATOR	: Yes

SALAMANDERS - ELECTRIC

FEATURES

- Robust S/Steel construction with adjustable height to suit different cooking applications



ADJUSTABLE
SAK0600

SPECIFICATIONS

POWER	: 4.0kW
VOLTAGE	: 230V - 2 phase (N+E)
DIMENSIONS	: 600 X 510 X 528MM
WEIGHT	: 45KG

Note
Requires to be installed by a qualified electrical installer

FEATURES

- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and SAA0003 only
- Use as a plate warmer or pass through hatch
- Pass through not applicable to SAA0005



QUARTZ
SAA0001

SPECIFICATIONS

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



INCOLOY
SAA0003

SPECIFICATIONS

POWER	: 2.8kW
VOLTAGE	: 230V
DIMENSIONS	: 728 X 350 X 428M
SHELF DIMENSIONS	: 330 X 640MM
RUNNER SPACING	: 65MM
WEIGHT	: 16KG

INCOLOY
SAA0005

SPECIFICATIONS

POWER	: 3.0kW
VOLTAGE	: 230V
DIMENSIONS	: 480 X 316 X 379MM
SHELF DIMENSIONS	: 240 X 380MM
RUNNER SPACING	: 50MM
WEIGHT	: 10KG

CONVECTION OVENS - MECHANICAL

FEATURES

- Digital or manual controls: precision and practicality
- Convection cooking
- Trays and grills: EN 600x400, GN 1/1, GN 2/3, GN 1/2, 480x345, 430x325 and 342x242
- Cooking chamber in high resistance S/Steel AISI 430
- Electromechanical control: digital or manual
- Digital control : Direct commands and display for control of the cooking process: effective management with enhanced ease of use
- Manual control: A simple and intuitive control to manage the different functions and set the correct cooking parameters. Maximum results with maximum ease of use



CABOTO
COP5024

SPECIFICATIONS

POWER VOLTAGE	: 3.3kW - 230V - 50/60 Hz
TEMPERATURE	: 30°C - 260°C
OUTSIDE DIMENSIONS	: 600 X 600 X 540MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 37KG
CAPACITY	: 4 Trays 480 X 345MM

Note
Refer to page 54 for trays



CABOTO - DIGITAL WITH HUMIDITY
COP8014

SPECIFICATIONS

POWER VOLTAGE	: 6.5kW - 230/400V - 50/60 Hz
TEMPERATURE	: 30°C - 260°C
OUTSIDE DIMENSIONS	: 800 X 760 X 540MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 55KG
CAPACITY	: 4 Trays 600 X 400MM or GN 1/1

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



CABOTO - MANUAL WITH HUMIDITY
COP8004

SPECIFICATIONS

POWER VOLTAGE	: 6.5kW - 230/400V - 50/60 Hz
TEMPERATURE	: 30°C - 260°C
OUTSIDE DIMENSIONS	: 800 X 760 X 540MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 55KG
CAPACITY	: 4 Trays 600 X 400MM or GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 840 X 595MM
WEIGHT	: 21KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - MECHANICAL

FEATURES

- The manual control allows the chef to use the functions simply and intuitively
- Steam and convection cooking
- Universal container rack for pastry EN 600x400 and for gastronomy GN 1/1
- 3 fan speeds for the user to select the correct airflow
- Cooking chamber in high resistance S/Steel AISI 304
- Manual control or hybrid manual and digital control



GALILEI - 4 PAN
COP7204

SPECIFICATIONS

POWER	: 6.3kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 760 X 720 X 570MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 55KG
N° TRAYS	: 4
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 840 X 595MM
WEIGHT	: 21KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



GALILEI PLUS - 6 PAN
COP7706

SPECIFICATIONS

POWER	: 10.5kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 780 X 850 X 830MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 90KG
N° TRAYS	: 6
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 840 X 595MM
WEIGHT	: 21KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - MECHANICAL



GALILEI PLUS - 10 PAN
COP7710

SPECIFICATIONS

POWER	: 15.7kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 780 X 850 X 1200MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 121KG
N° TRAYS	: 10
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

S/STEEL STAND
COP7006

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 840 X 930MM
WEIGHT	: 28KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



GALILEI PLUS - 20 PAN
COP7720

SPECIFICATIONS

POWER	: 36kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 940 X 1000 X 1930MM
SPACE BETWEEN TRAYS	: 66MM
WEIGHT	: 250KG
N° TRAYS	: 20
COMPATIBLE TRAYS	: GN 1/1

Comes standard with 20 tray GN1 trolley
Optional - COP2001 (16 tray 600 X 400 trolley)

OTHER ORDER CODES

16 TRAY TROLLEY
COP2001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 600 X 400MM

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - DIGITAL

FEATURES

- 7inch touch display
- Wi-Fi connectivity
- Explora smart app
- Usb access
- Offsite monitoring
- Integrated probe
- Ultra - resistant chamber
- Double - chimney system
- Moisture control
- Multi - control
- Pause function
- Multi level cooking
- Pre - set or customized phases



COLOMBO - 4 PAN
COP7904

SPECIFICATIONS

POWER	: 9.3kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 780 X 850 X 640MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 70KG
N° TRAYS	: 4
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS:	: 780 X 840 X 595MM
WEIGHT	: 21KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



COLOMBO - 6 PAN
COP7906

SPECIFICATIONS

POWER	: 10.5kW
VOLTAGE	: 400V 3N~ / 230V 1N~
WEIGHT	: 90KG
OUTSIDE DIMENSIONS	: 780 X 850 X 830MM
SPACE BETWEEN TRAYS	: 80MM
N° TRAYS	: 6
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 840 X 595MM
WEIGHT:	: 21KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - DIGITAL



COLOMBO - 10 PAN
COP7910

SPECIFICATIONS

POWER	: 15.8kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 780 X 850 X 1200MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 121KG
N° TRAYS	: 10
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

S/STEEL STAND
COP7006

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 840 X 930MM
WEIGHT	: 28KG

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays





COLOMBO - 20 PAN
COP7920

SPECIFICATIONS

POWER	: 36kW
VOLTAGE	: 400V 3N~
WEIGHT	: 250KG
N° TRAYS	: 20
COMPATIBLE TRAYS	: GN 1/1
OUTSIDE DIMENSIONS	: 870 X 1000 X 1930MM
SPACE BETWEEN TRAYS	: 66MM

Comes standard with 20 tray GN1 trolley
Optional - COP2001 (16 tray 600 X 400 trolley)

Note
Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

ACCESSORIES COMBI STEAM / CONVECTION OVEN



EXTRACTION HOOD
COP7600

SPECIFICATIONS

POWER	: 0.3kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 780 X 970 X 230MM
WEIGHT:	: 40KG

Note
On request only



ALUMINIUM BAKING TRAY SOLID
COP3022

480 X 345 X 8MM

Note
Tray for COP 5024 Caboto oven only



GN1/1 FRY BASKET
STS0530

530 X 330M X 40MM



BAKING TRAY ALUMINIUM SOLID
BTA0011

600 X 400 X 20MM



16 TRAY TROLLEY
COP2001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 600 X 400MM

EQUIPPED WITH:
- Tray holder 16 trays

Note
Suitable for all 20 Pan Piron Ovens



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 Piron Combi Steam Ovens (6 & 10 pan)



S/STEEL STAND
COP7006

SPECIFICATIONS

OUTSIDE
DIMENSIONS : 780 X 840 X 930MM
WEIGHT : 28KG

EQUIPPED WITH:
Tray holder for 4 trays

Note
Suitable for all 10 Pan Piron Ovens



800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE
DIMENSIONS : 780 X 840 X 595MM
WEIGHT : 21KG

EQUIPPED WITH:
Tray holder for 8 trays

Note
Suitable for all 4 and 6 Pan Piron Ovens

COMMERCIAL 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

Space saving design from beef wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on Menumaster's years of experience to provide the best in high quality commercial microwave ovens.

Menumaster offers the most complete line of commercial microwave and high speed combination ovens to fit virtually every foodservice need. Durable, powerful and easy to use, Menumaster commercial microwaves are right at home in even the most demanding environments.

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 magnetrons
- Stackable to save counterspace

1800W



1800W
MWM1800

SPECIFICATIONS

CAPACITY	: 17LT
VOLTAGE	: 230V - 50Hz
POWER	: 1800W
EXTERNAL DIMENSIONS	: 578 X 343 X 419MM
CAVITY DIMENSIONS	: 305 X 171 X 330MM
WEIGHT	: 31KG

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

CAPACITY	: 34LT
VOLTAGE	: 230V - 50Hz
POWER	: 1100W
EXTERNAL DIMENSIONS	: 482 X 349 X 558MM
CAVITY DIMENSIONS	: 381 X 216 X 368MM
WEIGHT	: 19KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL
SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

COMMERCIAL 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

POWER	: 1000W
VOLTAGE	: 230V
CAPACITY	: 23LT
DIMENSIONS EXTERIOR	: 512 X 403 X 310MM
DIMENSIONS CAVITY	: 330 X 330 X 197MM
WEIGHT	: 13.6KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL
SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

MENUMASTER®
Commercial

FEATURES

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

1000W

2 YEAR



1000W
MWS1000

SPECIFICATIONS

POWER	: 1000W
VOLTAGE	: 230 - 240V/50Hz
FUSE	: 16 Amp
CAPACITY	: 28LT
DIMENSIONS EXTERIOR	: 520 X 406 X 309MM
DIMENSIONS CAVITY	: 351 X 372 X 211MM
WEIGHT:	: 18KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL
SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

SHARP
Be Original.

SEMI-COMMERCIAL MICROWAVE

FEATURES

- Durable S/Steel interior and exterior
- Robust aluminium handle
- Full sleep mode (energy saver)
- Digital display indicates power, level, time, and program

NEW



1000W
MWA0001

SPECIFICATIONS

CONTROLS	: 5 Adjustable levels : 3 Stage cooking : 100 user - defined programs
CAPACITY	: 25LT cavity
POWER	: 1.0kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 431 X 311 X 511MM
WEIGHT	: 14.7KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL
SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

aVenia

INDUCTION WARMER

What Is Induction?

Put simply, an induction-cooker element is a powerful, high-frequency electromagnet, with the electromagnetism generated by sophisticated electronics in the "element" below the unit's glass surface. When a good-sized piece of magnetic material such as, a S/Steel pot is placed in the magnetic field that the element is generating, the field transfers ("induces") energy into that metal. That transferred energy causes the metal (S/Steel pot) to become hot. By controlling the strength of the electromagnetic field, we can control the amount of heat being generated in the cooking vessel and we can change that amount instantaneously.

Please note that all of our S/Steel Infinity and Global pots and sauce-pans are Induction friendly

FEATURES

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



SINGLE
IND0002

SPECIFICATIONS

OUTPUT	: 2.0kW
POWER:	: 2.0kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 302 X 372 X 77MM
WEIGHT	: 3.2KG

FEATURES

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

NEW



INDUCTION STAND
IHS1000

SPECIFICATIONS

OUTER DIMENSIONS	: 475 X 400 X 85MM
INNER DIMENSIONS	: 300(W) X 370MM (L)

Note
Compatible with IND0002

Electro Chef

INDUCTION WARMER

FEATURES

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

NEW



DOUBLE
IND1002

SPECIFICATIONS

POWER	: 3100W
VOLTAGE	: 230V
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~240°C
- Touch panel
- Electronic overheating protection

IMPROVED



SINGLE
IND2001

SPECIFICATIONS

POWER	: 3500W
VOLTAGE	: 230V
DIMENSIONS	: 330 X 425 X 105MM
WEIGHT	: 10KG

Note
Requires to be installed by a qualified electrical installer

NEW



DOUBLE
IND2002

SPECIFICATIONS

POWER	: 7000W
VOLTAGE	: 230V
DIMENSIONS	: 683 X 430 X 110MM
WEIGHT	: 18KG

Note
Requires to be installed by a qualified electrical installer

INDUCTION HEATING PLATE

FEATURES

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



INDUCTION HEATING PLATE
IHP2000

SPECIFICATIONS

DIMENSIONS	: 235 X 5MM

INDUCTION COOKER

FEATURES

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



WOK
IND2000

SPECIFICATIONS

POWER	: 3500W
VOLTAGE	: 230V
DIMENSIONS	: 340 X 340 X 120MM
WEIGHT	: 6KG

OTHER ORDER CODES

WOK ROUND BOTTOM S/STEEL
WRS1036 - 360MM

Note
Requires to be installed by a qualified electrical installer

HOT TRAY

FEATURES

- Toughened glass
- Material: S/Steel body
- Temperature range: 60°C~105°C
- Electric radiant Heating film
- Knob control
- Two handles

NEW



HOT TRAY
HTE1000

SPECIFICATIONS

POWER	: 230W
VOLTAGE	: 230V
DIMENSIONS	: 615 X 363 X 52MM
WEIGHT	: 11KG

RISER SHELVES

FEATURES

- Keeps food warm at the right temperature to be served
- Perfect for restaurants, canteens and fast food lines
- Easy pass-through and access from kitchen
- Can be used as a plate warmer
- Power light to indicate when element is energised, only the top shelf is energized with an element.
- Element configuration provides even heat distribution

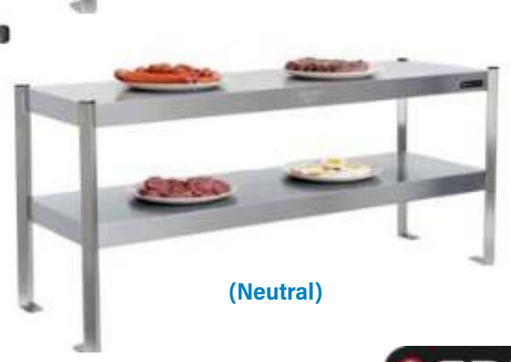


(Heated)

1100MM
RSA1100

SPECIFICATIONS

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



(Neutral)

1700MM
RSA1700

SPECIFICATIONS

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

OTHER ORDER CODES

1100MM NEUTRAL
RSA1101

1700MM NEUTRAL
RSA1701

DECORATIVE FOOD DISPLAY LAMPS



MATT BLACK
DDL1000

SPECIFICATIONS

VOLTAGE	: 230 V
POWER	: 250W
WEIGHT	: 1.5KG
DIMENSIONS	: 320 X 320 X 340MM

MATT SILVER
DDL1001

SPECIFICATIONS

VOLTAGE	: 230 V
POWER	: 250W
WEIGHT	: 1.5KG
DIMENSIONS	: 320 X 320 X 340MM

Note
Excludes globe



OTHER ORDER CODES
FOR GENERAL LIGHTING

100W GLOBE - SCREW IN (MIRROR BACK)
XPMK3008

FOR HEATING AND LIGHTING

250W GLOBE SCREW IN (SATIN IR)
XPMK4025

RICE COOKER

FEATURES

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





8.5LT
RCA1008

SPECIFICATIONS

CAPACITY	: 8.5LT
VOLTAGE	: 230V
POWER	: 2650W
DIMESIONS	: 495 X 495 X 300MM
WEIGHT	: 8.7KG

PLATE WARMERS



DROP IN
PWK1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 405 circumference X 728MM
WEIGHT	: 19KG
PLATE GUIDES	: 3 (Per compartment)
PLATE CAPACITY	: Approx 40 (Varies with plate thickness)
PLATE SIZE	: 200 - 280MM
MAX PLATE SIZE	: 280MM Diameter
CUT DIAMETER	: 385MM
REQ CABINET DEPTH	: 775MM

FEATURES

- Full S/Steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates
- Preset-thermostat
- This portable unit is ideal for buffets and caterers



SINGLE DOOR
PWK0001

SPECIFICATIONS

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

PLATE LOWERATORS

FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Preset thermostat on PWK1001
- Double skin S/Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension



HEATED - MOBILE
PLK0001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 483 X 506 X 914MM - PLK0001
WEIGHT	: 31KG
PLATE GUIDES	: 3 (Per compartment)
PLATE CAPACITY	: Approx 40 (Varies with plate thickness)
PLATE SIZE	: 200 - 300MM
MAX PLATE SIZE	: 300MM Diameter



HEATED DOUBLE - MOBILE
PLK0002

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.8kW
DIMENSIONS	: 483 X 930 X 914MM
WEIGHT	: 48KG
PLATE GUIDES	: 3 (Per compartment)
PLATE CAPACITY	: Approx 80 (Varies with plate thickness)
PLATE SIZE	: 200 - 300MM
MAX PLATE SIZE	: 300MM Diameter

MOBILE FOOD WARMING CABINET

FEATURES

- Heated convection air flow system heats and maintains the desired food temperature
- Air flow system with two powerful circulation fans
- Robust castors-two supplied with brakes.
- Thermostatically controlled temperature
- Bumper strip all around
- Maximum temperature 110°C





11 SHELVES
MFW0011

SPECIFICATIONS

POWER	: 2.63kW
POWER RATING	: 230V - 50Hz
DIMENSIONS	: 691 X 874 X 1797MM
CAPACITY	: 22 trays - GN 1/1
WEIGHT	: 222KG

BAIN MARIES - TABLE TOP

FEATURES

- Element configuration provides even heat distribution
- Variable heat control
- Tap for easy drainage
- Dry and wet element





1 DIVISION
BMA1001

SPECIFICATIONS

POWER	: 2.7kW
VOLTAGE	: 230V
DIMENSIONS	: 394 X 658 X 268MM
WEIGHT	: 2KG

Note
Inserts sold separately



2 DIVISION
BMA1002

SPECIFICATIONS

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

Note
Inserts sold separately



3 DIVISION
BMA1003

SPECIFICATIONS

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

OTHER ORDER CODES

DIVIDER
XBMA0002

Note
Inserts sold separately

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 - 50Hz
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
- 500G large capacity kettle
- Non-stick kettle with cast in element for efficiency



14oz
PMK0014

SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
POWER	: 1.66kW
DIMENSIONS	: 520 X 520 X 800MM
WEIGHT	: 33.5KG

SOUS VIDE COOKERS

FEATURES

- Powerful circulation pump with removable filter to ensure uniformity temperature distribution
- Submersible parts made from S/Steel for durability and ease of cleaning
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to inserts



CIRCULATOR
SVD0002

SPECIFICATIONS

POWER	: 1.5kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 145 X 130 X 320MM
WEIGHT	: 1.9KG

OTHER ORDER CODES

FULL SIZE INSERT X 200MM (POLYCARB)
INF4200-C

Note
Tank and circulator sold seperately

FEATURES

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



BATH AND CIRCULATOR COMPLETE UNIT
SVD0003

SPECIFICATIONS

POWER	: 0.62kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 420 X 283 X 290MM
WEIGHT	: 7.5KG



FOOD DEHYDRATOR

Original design, Italian quality and extremely practical to use for the natural dehydration of any kind of food: fruit, vegetables, mushrooms, herbs and everything that creativity suggests. Perfect for kitchen professionals and enthusiastic foodies, Atacama offers a whole range of solutions coupled with outstanding features: compactness, solidity and the special horizontal air flow system which always ensures a uniform, effective dehydration.

FEATURES

- 6 Automatic programs for versatility
- Wide flow technology for even dehydration across all tray areas
- Digital display
- Energy saving On/Off switch
- Anti-slip, anti - vibration rubber feet
- Maintenance cycle at the end of each dehydrating process
- Structure in S/Steel and nylon







6 TRAY

FDA1006

SPECIFICATIONS

RESISTOR POWER	: 500W
TOTAL DEHYDRATING SURFACE	: 5 500CM²
DIMENSIONS	: 270 X 260 X 500MM
WEIGHT	: 5.5KG
SUPPLIED WITH	: Six S/Steel dehydrating trays
	: 250 X 360MM

atacama

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 humidy control, temperature 1°C - 4°C and humidity of 60 - 90%
- Ageing of meat with minimal weight loss.
- LED lighting to enhance the product displayed.
- Fitted with UVC lamp sterilization and high perspective anti-ultraviolet insulating glass.
- Activated carbon filter to purify the air inside the unit.

NEW





400LT

MAB0400

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 160W
WEIGHT	: 102KG
DIMENSIONS	: 750 X 800 X 1650MM
CHAMBER SIZE	: 555 X 555 X 1390MM

Includes

2 Shelves, 2 swivel hooks, salt tray 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 - 50Hz
POWER	: 0.75kW
DIMENSIONS	: 580 X 460 X 1080MM
WEIGHT	: 43KG
CHAMBER SIZE	: 500 X 450 X 910MM

Includes

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

FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- 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 - 34°C.

1250LT

BCB1250-R01

SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
POWER	: 2 X 1.5kW
DIMENSIONS	: 1000 X 740 X 2015MM
WEIGHT	: 120KG
CHAMBER SIZE	: 950 X 730 X 1750MM

Includes

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

Note

Optional additional extras available on request

SMOKING CABINETS

FEATURES

- High quality all S/Steel construction
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller in the case of the 600LT unit and via a thermostat control on the junior smoker
- 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
- Smoked product has low mass loss
- 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
WEIGHT	: 72KG
CHAMBER SIZE	: 785 X 500 X 500MM

Includes
10 X Aluminium rods
1 X Sawdust grid
1 X Ashtray
1 X Expanded mesh tray



600LT
SCB0600

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
POWER	: 2 X 2.25kW Drying elements
	: 1 X 0.75kW Sawdust ignition element
DIMENSIONS	: 1280 X 770 X 2020MM
WEIGHT	: 216KG
CHAMBER SIZE	: 1000 X 655 X 1020MM

Includes
15 X Aluminium rods
1 X Sawdust grid
1 X Ashtray
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
WEIGHT	: 80KG
CHAMBER SIZE	: 700 X 500 X 500MM

Includes
3 X Perforated S/Steel cooking trays
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
WEIGHT	: 167KG
CHAMBER SIZE	: 1000 X 655 X 1020MM

Includes
3 X Perforated S/Steel trays
10 X Aluminium rods

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 11L [with FreshMilk].

The Esprecious 11L is supplied complete with the FreshMilk. The FreshMilk has been specially designed for the Esprecious espresso machine. The Bravilor Bonamat cooling system keeps the milk at a constant 4 degrees. The milk frother inside the Esprecious creates a milk foam as light as air. The whipping process of fresh cold milk, steam and air creates milk foam of superb quality. A major advantage of the FreshMilk is that it is controlled by the Esprecious touchscreen. Daily cleaning and rinsing activities are selected via the touchscreen, with visual and acoustic feedback.

FEATURES

- Ease of use: intuitive touchscreen
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water outlet for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement





ESPRECIOUS 12

BVE1000

SPECIFICATIONS

OUTPUT	: 200 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.4KG
CAPACITY INSTANT CANISTERS	: 2 X 1.3LT
NO. OF GRINDERS	: 1
WATER SUPPLY	: Yes
POWER	: 230V 50/60Hz - 2250W
DIMENSIONS	: 330 X 570 X 660MM





ESPRECIOUS FRESH MILK 11LT

BEM1101

SPECIFICATIONS

OUTPUT	: 200 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.4KG
CAPACITY INSTANT CANISTERS	: 1 X 3.2LT
NO. OF GRINDERS	: 1
WATER SUPPLY	: Yes
POWER	: 230V 50/60Hz - 2300W
DIMENSIONS	: 570 - 620 X 570 X 660MM

Note

Fridge included

HEATING

AUTOMATIC - BEAN TO CUP

The Sego is one of Bravilor Bonamat's fully automatic espresso machines. All coffee specialities are made using freshly ground coffee beans. The extensive touchscreen menu offers 30 beverage choices. The Sego is suitable for many locations and takes up very little space thanks to its compact footprint.

FEATURES

- Easy, quick installation
- Intuitive touchscreen
- Menu with up to 30 beverage choices
- Unique rotational brewer that's easy to remove and clean
- 2 instant ingredient canisters
- Maintenance friendly



SEGO

BVS1200

SPECIFICATIONS

OUTPUT	: 120 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.2 KG
CAPACITY INSTANT CANISTERS	: 2 X 1.3KG (30LT)
NO. OF GRINDERS	: 1
WATER SUPPLY	: Yes
WATER DRAINAGE	: No
POWER	: 30V - 50/60HZ 2290W
TAP HEIGHT	: 105MM
DIMENSIONS	: 315 X 450 X 590MM



FEATURES

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



SEGO FRESH MILK 11LT

BSF1000

SPECIFICATIONS

OUTPUT	: 120 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.2 KG
CAPACITY INSTANT CANISTERS	: 1 X 3.2 LITRES (11LT)
POWER	: 230V - 50/60HZ 2190W
TAP HEIGHT	: 105 - 135MM
DIMENSIONS	: 325 X 535 X 590MM

Note

Fridge sold seperately

SEGO FRESH MILK FRIDGE

BSF1002

SPECIFICATIONS

CAPACITY	: 1110ML
POWER	: 100 - 240V~ 50/60HZ 18W
DIMENSIONS	: 150 X 190 X 240MM

AUTOMATIC - BEAN TO CUP

FEATURES

- Removable 2.2LT water tank for manual water fill
- Incorporates the professional patented CIRCO brewer
- Made from sturdy high quality materials such as S/Steel and BPA-free plastics
- Full-colour user-friendly interface with capacitive touchscreen
- Offers many coffee specialties; and even more with the optional milk cooler
- Hot water from separate outlet



SPRSO FRESH MILK
BSF2000

SPECIFICATIONS

OUTPUT	: 40 CUPS PER DAY
CAPACITY	: 300G Bean canister
POWER	: 230V - 50/60Hz - 1978W
TAP HEIGHT	: 80 - 115MM (adjustable)
DIMENSIONS	: 215 X 440 X 420MM

MILK COOLER
BSF2002

CAPACITY	: 1LT
POWER	: 230V - 50/60Hz - 100W
DIMENSIONS	: 150 X 190 X 240MM

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





BOLERO 43
BVI0043

SPECIFICATIONS

OUTPUT	: 200 CUPS PER DAY
CAPACITY INSTANT CANISTERS	: 4 X 1.3 LT
POWER	: 230V~ 50/60Hz 2230W
TAP HEIGHT	: 120MM
DIMENSIONS	: 315 X 440 X 590MM
WATER SUPPLY	: Yes

QUICK FILTER - POUR OVER

FEATURES

- Two self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter
- Used for immediate service
- Coffee should be served within 30 minutes of being brewed
- Without water connection



NOVO WITH 2 JUGS
CMB0001

SPECIFICATIONS

OUTPUT	: 18LT/144 cups/HR
BREWING TIME	: 1.7LT in 5MIN
POWER	: 2.1kW - 230 - 50 / 60Hz - 2100W
DIMENSIONS	: 214 X 391 X 424MM

OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250 FILTERS
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
CMB2002

SPECIFICATIONS

OUTPUT	: 18LT/144 cups/HR
BREWING TIME	: 2LT in 6MIN
CONNECTION	: 230V - 50/60Hz 2000W
DIMENSIONS	: 214 X 391 X 465MM

OTHER ORDER CODES

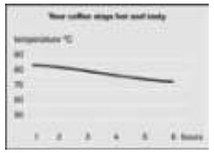
COFFEE MACHINE FILTERS 4 X 250 FILTERS
CMF1000

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

OUTPUT	: 15LT / 120 Cups/HR
BREWING TIME	: 2.2LT in 8MIN
POWER	: 230 - 50 / 60Hz - 2310W
DIMENSIONS	: 235 X 406 X 545MM
	Water connection

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT
ABB0022

COFFEE MACHINE FILTERS 4 X 250 FILTERS
CMF1000

Note
Airpots sold separately



AIRPOT 19LT P/H
ABB2022

SPECIFICATIONS

OUTPUT	: 19LT P/H 152 Cups HR
BREWING TIME	: 2.2LT in 7MIN
POWER	: 230 - 50 / 60Hz - 2310W
DIMENSIONS	: 235 X 406 X 545MM
	Manual water filling

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT
ABB0022

COFFEE MACHINE FILTERS 4 X 250 FILTERS
CMF1000

Note
Airpots sold separately

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



2 X 5LT
BBB2005

SPECIFICATIONS

OUTPUT	: Approx 30LT an HR (240 cups)
HOLDING CAPACITY	: 10LT (2 X 5LT)
BREWING TIME	: Approx 5LT in 10MIN
POWER	: 230 - 50 / 60Hz - 3130W
DIMENSIONS	: 635 X 440 X 799MM
	Water connection without brewing basket for use with flat filter paper

2 X 10LT
BBB2010

SPECIFICATIONS

OUTPUT	: Approx 60LT an HR (480 cups)
HOLDING CAPACITY	: 20LT (2 X 10LT)
BREWING TIME	: Approx 10LT in 10MIN
POWER	: 400 - 50 / 60Hz - 6800W
DIMENSIONS	: 955 X 512 X 840MM
	Water connection without brewing basket for use with flat filter paper

2 X 20LT
BBB2020

SPECIFICATIONS

OUTPUT	: Approx 90LT an HR (720 cups)
HOLDING CAPACITY	: 40LT (2 X 20LT)
BREWING TIME	: Approx 20LT in 14MIN
POWER	: 400 - 50 / 60Hz - 9240W
DIMENSIONS	: 1175 X 600 X 947MM
	Water connection without brewing basket for use with flat filter paper





OTHER ORDER CODES - ON INDENT ONLY

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

ESPRESSO MACHINES

FEATURES

- Black in colour
- 2 steam wands
- 1 hot water outlet
- Remove S/Steel system wands
- 2 portafilters
- Includes Everpure filtration with installation pipes & brass fittings
- Direct water mains
- Direct water drainage pipe

NEW





FULLY AUTOMATIC
EMF3312

SPECIFICATIONS

HEIGHT	: 135MM
VOLTAGE	: 220 - 240V
POWER	: 3000W
BOILER SIZE	: 11.5LT Brass
WEIGHT	: 75KG
DIMENSIONS	: 760 X 460 X 560MM



SEMI AUTOMATIC
EMS3312

SPECIFICATIONS

HEIGHT	: 135MM
VOLTAGE	: 220 - 240V
POWER	: 3000W
BOILER SIZE	: 11.5LT Brass
WEIGHT	: 75KG
DIMENSIONS	: 760 X 460 X 560MM

COFFEE GRINDER

FEATURES

- 64MM flatt grinding burrs
- 2 Programmable buttons and an auto dose function
- Dose counter on digital display

NEW



SUPER JOLLY ELECTRIC WITH TIMER - 1.2KG
GRI2200

SPECIFICATIONS

POWER	: 350W
GRINDING BLADE SPEED	: 1400 - 1600 R.P.M
COFFEE-BEAN CONTAINER CAPACITY	: 1.2KG
WEIGHT	: 14KG

GRINDER DOSER

FEATURES

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



SUPER JOLLY WITH TIMER 1.2KG
GRI1200

SPECIFICATIONS

POWER	: 350W
GRINDING BLADE SPEED	: 1400 (50 Hz)
COFFEE-BEAN CONTAINER CAPACITY	: 1.2KG
GROUND COFFEE CONTAINER CAPACITY	: 280G
WEIGHT	: 14KG

ACCESSORIES



ESPRESSO MACHINE KNOCK BOX
EMK0001

ESPRESSO MACHINE SINGLE PORTABLE FILTER
XEMS0001



ESPRESSO MACHINE CLEANING KIT
EMC0002

Includes
Clean Express
Clean Brush
Rubber Blind Filter



COFFEE TAMPER MILD STEEL
CTC0001
57MM - 720G
CHROME PLATED

Note
sold separately

COFFEE PERCOLATOR

FEATURES

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

2 YEAR





15LT
CPL0115

SPECIFICATIONS

POWER	: 1500W
DIMENSIONS	: 510 X 330MM
HOLDING CAPACITY	: 11LT
HOURLY CAPACITY	: 15LT
MANUAL FILLING TAP WEIGHT	: 115MM

URNS

The stylish Avenia urn will boil water very quickly and is suitable for caterers, schools, offices, and the durable plastic handles makes it safe and easy to move around. These urns are offered in 16, 20 and 30 liters making it easy to serve hot beverages to large audiences

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

NEW



16LT
URA0016-R01

SPECIFICATIONS

POWER :	: 2.5kW
VOLTAGE :	: 230V
DIMENSIONS :	: 354 X 415 X 510MM
NET WEIGHT :	: 5.2KG
CAPACITY :	: 16LT

20LT
URA0020-R01

SPECIFICATIONS

POWER	: 2.5kW
VOLTAGE	: 230V
DIMENSIONS	: 354 X 415 X9 680MM
NET WEIGHT	: 5.2KG
CAPACITY	: 20LT

30LT
URA0030-R01

SPECIFICATIONS

POWER	: 2.5kW
VOLTAGE	: 230V
DIMENSIONS	: 354 X 415 X 700MM
NET WEIGHT	: 5.7KG
CAPACITY	: 30LT

QUICK FILTER - POUR OVER

FEATURES

- Power switch
- Water entrance
- Brewing indicator
- Brew basket (also known as filter pan)
- Decanter (coffee pot or airpot)
- Hot plate
- Switch for upper hot plate
- Upper hot plate



WITH 2 JUGS
CMA2001

SPECIFICATIONS

VOLTAGE	: 230V
OUTPUT	: 12 CUPS
BREWING TIME	: 1.8LT in 7MIN
WEIGHT	: 6.2KG
CONTROL TYPE	: MANUAL
MAXIMUM POWER	: 2060W
DIMENSIONS	: 203 X 383 X 455MM
JUG CAPACITY	: 1.8LT

OTHER ORDER CODES

JUG GLASS - NO LID 1.8LT
CMJ0001

AIRPOT BREWER

FEATURES

- Keeps coffee hot for hours
- Pump action serving
- Convenient carry handle
- Dispensing tube agitates coffee to avoid mixed concentrations
- S/Steel vacuum airpot
- Durable S/Steel pour-over funnel
- Large water reservoir
- Overheat protection



2.2LT
CMA2002

SPECIFICATIONS

VOLTAGE	: 230V
OUTPUT	: 2LT / 13 CUPS
BREWING TIME	: 2LT in 8MIN
WEIGHT	: 6.5KG
CONTROL TYPE	: Manual
MAXIMUM POWER	: 1900W
DIMENSIONS	: 205 X 405 X 527MM
JUG CAPACITY	: 2.2LT

OTHER ORDER CODES

AIRPOT BREWER BRAVILOR
ABB0022 - 2.2LT

COFFEE JUG WARMER

FEATURES

- Plates heat independently, therefore energy efficient
- Ideal for restaurants, coffee shops and guest houses



2 PLATE
CWA0002

SPECIFICATIONS

POWER	: 2 X 0.1kW
VOLTAGE	: 230V
PLATE DIAMETER	: 2 X 140MM
DIMENSIONS	: 432 X 243 X 84MM
WEIGHT	: 3KG

FLASKS



THERMO FLASK WHITE GLASS INNER
TFW0001
1LT



THERMO FLASK BLACK GLASS INNER
TFB0001
1LT



VACUUM FLASK S/STEEL INSULATED
VPS0150 - 1.5LT
VPS0200 - 2LT



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



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



AIRPOT BREWER BRAVILOR
ABB0022
2.2LT



Ideal for use with TH series



Double pump system

JUGS



COFFEE MACHINE JUG GLASS WITH LID
CMJ0002
1.7LT



COFFEE MACHINE JUG GLASS - NO LID
CMJ0001
1.8LT



COFFEE DECANTER S/STEEL & LID
CDA0020
2LT



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



Note
Ideal for milk frothing

CAST IRON TEA POTS



NIPON
CTP0600
600ML



JAPANESE
CTP0800
800ML

INSULATED SERVERS



POLISHED S/STEEL
INS0006 - 750ML
INS0009 - 900ML
INS0015 - 1500ML



BRUSHED S/STEEL
INS1010 - 1LT
INS1015 - 1.5LT
INS1020 - 2LT

Global

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

SOUP KETTLE	
CAPACITY	: 5.2LT
VOLTAGE	: 230V
POWER:	: 0.3KW



S/STEEL 11LT
SKD1008

SPECIFICATIONS

CAPACITY	: 11LT
VOLTAGE	: 230V
POWER	: 0.8KW
TOP DIAMETER	: 270MM
MIDDLE DIAMETER	: 215MM
BOTTOM DIAMETER	: 235MM
HEIGHT	: 365MM



BLACK 11LT
SKD0008

SPECIFICATIONS

CAPACITY	: 11LT
VOLTAGE	: 230V
POWER	: 0.8KW
TOP DIAMETER	: 270MM
MIDDLE DIAMETER	: 215MM
BOTTOM DIAMETER	: 235MM
HEIGHT	: 365MM

aVenia

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

POWER	: 750W
VOLTAGE	: 230V
DIMENSIONS	: 900 X 752 X 491MM
INCLUDES	: 2 X 175W PAR 38 infrared globe
	: 400W Heating element in the base

OTHER ORDER CODES

INFRARED GLOBE - 175W
XCSS0006

Note

Food pans sold separately

SALVADORE

Refrigeration

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

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BCE
Foodservice Equipment

BREMA Ice Makers

3 YEAR WARRANTY

5 REASONS WHY

- 3 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

5 REASONS WHY

- 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

5 REASONS WHY

- 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 FLAKER - SELF CONTAINED



153KG / 24HRS

IFB0150

SPECIFICATIONS

DIMENSIONS	: 738 X 690 X 1020MM
WEIGHT	: 94KG
STORAGE	: 55KG
OUTPUT	: 153KG / 24HRS
POWER	: 0.70kW, 220V - 240V, 50Hz
REFRIGERANT	: R290

Note

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

ICE MAKERS - GOURMET CUBE - SELF CONTAINED



29KG / 24HRS

IMB0028

SPECIFICATIONS

DIMENSIONS	: 307 X 470 X 687MM
WEIGHT	: 32KG
STORAGE	: 9KG
OUTPUT	: 29KG / 24HRS
POWER	: 0.27kW, 220V - 240V, 50Hz
TYPE OF CUBES	: 18G
REFRIGERANT	: R290



38KG / 24HRS

IMB0033

SPECIFICATIONS

DIMENSIONS	: 497 X 592 X 687MM
WEIGHT	: 40KG
STORAGE	: 16KG
OUTPUT	: 38KG / 24HRS
POWER	: 0.34kW, 220V - 240V, 50Hz
TYPE OF CUBES	: 18G
REFRIGERANT	: R290



48KG / 24HRS

IMB0046

SPECIFICATIONS

DIMENSIONS	: 497 X 592 X 797MM
WEIGHT	: 46KG
STORAGE	: 25KG
OUTPUT	: 48KG / 24HRS
POWER	: 0.45kW, 220V - 240V, 50Hz
TYPE OF CUBES	: 18G
REFRIGERANT	: R290

Note

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

ICE MAKERS - GOURMET CUBE - SELF CONTAINED



72KG / 24HRS
IMB0065

SPECIFICATIONS

DIMENSIONS	: 735 X 603 X 850MM
WEIGHT	: 67KG
STORAGE	: 40KG
OUTPUT	: 72KG / 24HRS
POWER	: 0.59kW, 220V - 240V, 50Hz
TYPE OF CUBES	: 18G
REFRIGERANT	: R290



95KG / 24HRS
IMB0090

SPECIFICATIONS

DIMENSIONS	: 735 X 603 X 1010MM
WEIGHT	: 74KG
STORAGE	: 55KG
OUTPUT	: 95KG / 24HRS
POWER	: 0.87kW, 220V - 240V, 50Hz
TYPE OF CUBES	: 18G
REFRIGERANT	: R290



134KG / 24HRS
IMB0130

SPECIFICATIONS

DIMENSIONS	: 840 X 740 X 1075MM
WEIGHT	: 113KG
STORAGE	: 65KG
OUTPUT	: 134KG / 24HRS
POWER	: 1.25kW, 220V - 240V, 50Hz
TYPE OF CUBES	: 18G
REFRIGERANT	: R290

ICE CUBER - GOURMET CUBE - MODULAR



300KG / 24HRS
IMB0300

SPECIFICATIONS

DIMENSIONS	: 1250 X 580 X 848MM
WEIGHT	: 152KG
OUTPUT	: 300KG / 24HRS
POWER	: 2.6kW, 220V - 240V, 50Hz : Single phase
TYPE OF CUBES	: 18G
BIN TYPE	: IMB1300 - (Sold Separately)

REFRIGERATION

ICE MAKERS - FAST ICE - MODULAR



140KG / 24HRS
IMB0140

SPECIFICATIONS

DIMENSIONS	: 540 X 544 X 747MM
WEIGHT	: 73KG
OUTPUT	: 140KG / 24HRS
POWER	: 1.4kW, 220V - 240V, 50Hz
BIN TYPE	: IMB0180 - 220KG - (Sold Separately)
TYPE OF CUBES	: 7G
REFRIGERANT	: R290



200KG / 24HRS
IMB0200

SPECIFICATIONS

DIMENSIONS	: 770 X 550 X 805MM
WEIGHT	: 90KG
OUTPUT	: 200KG / 24HRS
POWER	: 1.6kW, 220V - 240V, 50Hz
BIN TYPE	: IMB0180 / IMB0380 - 220KG - (Sold Separately)
TYPE OF CUBES	: 7G
REFRIGERANT	: R290



400KG / 24HRS
IMB0400

SPECIFICATIONS

DIMENSIONS	: 770 X 550 X 805MM
WEIGHT	: 113KG
OUTPUT	: 400KG / 24HRS
POWER	: 3kW, 220V - 240V, 50Hz
BIN TYPE	: IMB0380 - 320KG - (Sold Separately)
TYPE OF CUBES	: 7G
REFRIGERANT	: R290



ICE BINS - S/STEEL



220KG
IMB0180

SPECIFICATIONS

DIMENSIONS	: 780 X 750 X 1130MM (Includes legs)
STORAGE	: 220KG
SUITABLE FOR	: IMB0140 / IMB0200 - (Sold Separately)
WEIGHT	: 57KG



320KG
IMB0380

SPECIFICATIONS

DIMENSIONS	: 1200 X 750 X 1130MM (Includes legs)
STORAGE	: 320KG
SUITABLE FOR	: IMB0400 - (Sold Separately)
WEIGHT	: 100KG



500KG
IMB1300

SPECIFICATIONS

DIMENSIONS	: 1250 X 900 X 1500MM (Includes legs)
STORAGE	: 500KG
SUITABLE FOR	: IMB0300 - (Sold Separately)
WEIGHT	: 65KG



BACK BAR COOLERS

Salvadore will be using a new, more environmentally friendly insulation material, called cyclopentane, in the manufacture of select units. Cyclopentane is a blowing agent for the polyurethane foams that are used to insulate refrigerators and freezers. Unlike other chemicals used to insulate refrigerators, cyclopentane does not contain hydro-fluorocarbons (HFCs). Using cyclopentane results in significant reductions in equivalent CO2 emissions.

FEATURES

- Aluminium for internal and black coated steel for external side
- Item with shiny finishing and total height at 900MM
- Roll-bond evaporator system with fan assisted cooling
- Automatic compressor cycle defrost
- Foaming agent cyclopentane (40MM per side)
- Digital thermostat
- Self closing door
- Removable gasket
- Adjustable shelves
- Toughened safety temperated glass
- Lock fitted as standard
- Adjustable feet
- Energy efficiency class: D



SINGLE HINGED DOOR
BBC1001

SPECIFICATIONS

CAPACITY	: 133LT
NUMBER OF SHELVES	: 2 (Included)
VOLTAGE	: 230V 50Hz
REFRIGERANT	: R600a
POWER CONSUMPTION	: 1.393kW / 24HRS
DIMENSIONS	: 600 X 520 X 900MM
WEIGHT	: 44KG



DOUBLE HINGED DOOR
BBC1002

SPECIFICATIONS

CAPACITY	: 201LT
NUMBER OF SHELVES	: 4 (Included)
VOLTAGE	: 230V 50Hz
REFRIGERANT	: R600a
POWER CONSUMPTION	: 1.339kW / 24HRS
DIMENSIONS	: 900 X 520 X 900MM
WEIGHT	: 62KG



TRIPLE HINGED DOOR
BBC1003

SPECIFICATIONS

CAPACITY	: 320LT
NUMBER OF SHELVES	: 6 (Included)
VOLTAGE	: 230V 50Hz
REFRIGERANT	: R600a
POWER CONSUMPTION	: 2.109kW / 24HRS
DIMENSIONS	: 1350 X 520 X 900MM
WEIGHT	: 80KG

UNDERBAR FRIDGES - SOLID DOOR

FEATURES

- Temperature range 2°C - 6°C
- 4 Swivel castors, 2 with brake
- Digital temperature controller
- Spring loaded door mechanism
- Automatic defrosting
- 1 Shelf per full door
- Fitted with Embraco compressor
- Full S/Steel interior



1 AND HALF DOOR
UFS7012-R01

SPECIFICATIONS

POWER	: 2.5 kW
VOLTAGE	: 230V~/50Hz
UNIT	: 1180 X 750 X 900MM
WEIGHT	: 86KG
TEMPERATURE	: 2°C - 6°C
CAPACITY	: 320LT
SHELVES	: 1 per full door

2 AND HALF DOOR
UFS7018-R01

SPECIFICATIONS

POWER	: 2.5 kW
VOLTAGE	: 230V~/50Hz
UNIT	: 1780 X 750 X 900MM
WEIGHT	: 110KG
TEMPERATURE	: 2°C - 6°C
CAPACITY	: 550LT
SHELVES	: 1 per full door



3 AND HALF DOOR
UFS7024-R01

SPECIFICATIONS

POWER	: 3 kW
VOLTAGE	: 223V~/50Hz
UNIT	: 2380 X 750 X 900MM
WEIGHT	: 139KG
TEMPERATURE	: 2°C - 6°C
CAPACITY	: 780LT
SHELVES	: 1 per full door

UNDERBAR FRIDGES - PIZZA TOP - SOLID DOOR

FEATURES

- Temperature range 2°C - 6°C
- 4 Swivel castors, 2 with brake
- Digital temperature controller
- Spring loaded door mechanism
- Automatic defrosting
- 1 Shelf per full door
- Fitted with Embraco compressor
- Full S/Steel interior



2 AND HALF DOOR
UPS7018-R01

SPECIFICATIONS

POWER	: 2.5 kW
VOLTAGE	: 230V~/50Hz
UNIT	: 1780 X 750 X 900MM
WEIGHT	: 110KG
TEMPERATURE	: 2°C - 6°C
CAPACITY	: 550LT
SHELVES	: 1 per full door

3 AND HALF DOOR
UPS7024-R01

SPECIFICATIONS

POWER	: 3 kW
VOLTAGE	: 230V~/50Hz
UNIT	: 2380 X 750 X 900MM
WEIGHT	: 139KG
TEMPERATURE	: 2°C - 6°C
CAPACITY	: 780LT
SHELVES	: 1 per full door

NOTE
(Inserts not included)



REFRIGERATOR AND FREEZER - S/STEEL

The Salvadore range of commercial upright refrigerators and freezers are vital for any restaurant, bakery, catering business or other foodservice establishments. Use our Salvadore upright refrigerators to keep items like meat, vegetables, fruits and garnishes fresh and within reach. Our Salvadore upright freezers will keep your ice cream and any other products frozen until they are ready to be used. Our units are available with solid doors for ease of cleaning and provides for good insulation.

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



COMMERCIAL REFRIGERATOR SINGLE DOOR
CKR0830-R01

SPECIFICATIONS

CAPACITY	: 580LT
NUMBER OF DOORS	: 1
SHELVES PER DOOR	: 3
TEMPERATURE RANGE	: 0°C to +10°C
REFRIGERANT	: R134a
VOLTAGE	: 230V - 50Hz
INTERIOR DIMENSION	: 588 X 682 X 1395MM
OUTSIDE DIMENSIONS	: 738 X 818 X 1980MM
WEIGHT	: 118KG

COMMERCIAL FREEZER SINGLE DOOR
CKF0830-R01

SPECIFICATIONS

CAPACITY	: 580LT
NUMBER OF DOORS	: 1
SHELVES PER DOOR	: 3
TEMPERATURE RANGE	: -10°C to -22°C
REFRIGERANT	: R404a
VOLTAGE	: 230V - 50Hz
INTERIOR DIMENSIONS	: 588 X 682 X 1395MM
OUTSIDE DIMENSIONS	: 738 X 818 X 1980MM
WEIGHT	: 122KG



REFRIGERATOR AND FREEZER - S/STEEL

IMPROVED



COMMERCIAL REFRIGERATOR DOUBLE DOOR
CKR1480-R01

SPECIFICATIONS

CAPACITY	: 1200LT
NUMBER OF DOORS	: 2
SHELVES PER DOOR	: 3
TEMPERATURE RANGE	: 0°C to +10°C
REFRIGERANT	: R134a
VOLTAGE	: 230V - 50Hz
INTERIOR DIMENSIONS	: 1275 X 682 X 1395MM
OUTSIDE DIMENSIONS	: 1425 X 818 X 1980MM
WEIGHT	: 181KG

COMMERCIAL FREEZER DOUBLE DOOR
CKF1480-R01

SPECIFICATIONS

CAPACITY	: 1200LT
NUMBER OF DOORS	: 2
SHELVES PER DOOR	: 3
TEMPERATURE RANGE	: -10°C to -22°C
REFRIGERANT	: R404a
VOLTAGE	: 230V - 50Hz
INTERIOR DIMENSIONS	: 1275 X 682 X 1395MM
OUTSIDE DIMENSIONS	: 1425 X 818 X 1980MM
WEIGHT	: 197KG

UNDERCOUNTER - REFRIGERATOR AND FREEZER - S/STEEL

NEW



STORAGE REFRIGERATOR
USR0200
200LT - 598 X 679 X 838MM

SPECIFICATIONS

CAPACITY	: 200LT
NUMBER OF DOORS	: 1
TEMPERATURE RANGE	: +0°C to +8°C
REFRIGERANT	: R600A
VOLTAGE	: 220/240V
INTERIOR DIMENSIONS	: 477 x 443 x 652MM
OUTSIDE DIMENSIONS	: 598 x 679 x 838MM
RATED POWER	: 56W
WEIGHT	: 43KG

STORAGE FREEZER
USF0200
200LT - 598 X 679 X 838MM

SPECIFICATIONS

CAPACITY	: 200LT
NUMBER OF DOORS	: 1
TEMPERATURE RANGE	: -23°C to -18°C
REFRIGERANT	: R600A
VOLTAGE	: 220/240V
INTERIOR DIMENSIONS	: 493 X 478 X 635MM
OUTSIDE DIMENSIONS	: 598 X 679 X 838MM
RATED POWER	: 80W
WEIGHT	: 41KG

WINE COOLER

NEW



FEATURES

- The control panel in the middle of the appliance, behind the glass door allows for easy temperature setting
- The unit has two separate temperature zones, the lower zone is ideal for storing white and red wine, the upper zone is suitable for storing champagne and white wine
- The temperature in the lower zone must be set either the same as or higher than the temperature in the upper zone
- The shelves are fully adjustable to suit various wine bottle shapes and sizes

46 BOTTLES

WCS0046

SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 280W
CAPACITY	: 137LT
WEIGHT	: 65KG
DIMENSIONS	: 595 X 565 X 870MM
TEMPERATURE RANGE	: 5°C - 22°C
REFRIGERANT	: R600A

SALVADORE

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

IMPROVED



2 BOWL

JDS4002

SPECIFICATIONS

VOLTAGE	: 230V~/50Hz
POWER	: 280W
CAPACITY	: 2 X 18LT
WEIGHT	: 29KG
DIMENSIONS	: 510 x 470 x 740MM
REFRIGERANT	: R134

IMPROVED



3 BOWL

JDS4003

SPECIFICATIONS

VOLTAGE	: 230V~/50Hz
POWER	: 320W
CAPACITY	: 3 X 18LT
WEIGHT	: 37KG
DIMENSIONS	: 750 X 470 X 740MM
REFRIGERANT	: R134

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~/50Hz
BOWL CAPACITY	: 2 X 12LT
DIMENSIONS	: 450 X 600 X 750MM
NET WEIGHT	: 48KG
POWER	: 1100W
CONTROL KEYBOARD	: Manual
DISPENSING MODE	: Manual
REFRIGERANT	: R404
TEMPERATURE RANGE	: -2°C to -3°C

IMPROVED



3 BOWL

SMS2003

SPECIFICATIONS

VOLTAGE	: 230V~/50Hz
BOWL CAPACITY	: 3 X 12LT
DIMENSIONS	: 600 X 600 X 750MM
NET WEIGHT	: 62KG
POWER	: 1350W
CONTROL KEYBOARD	: Manual
DISPENSING MODE	: Manual
REFRIGERANT	: R404
TEMPERATURE RANGE	: -2°C to -3°C



FROZEN YOGHURT MACHINES

The multi-purpose Summit machine combines technological innovation and versatility with ease of use, allowing you to delight your customers. Thanks to its innovative bowl temperature control system and push button that allows increased working speed, GT Push is the only counter-top machine on the market capable of preparing real frozen cream (coffee cream, hazelnut cream, etc.) as well as soft ice cream and frozen yoghurt.

With the GT Push you can prepare soft ice cream and frozen yoghurt, together with any product that can be prepared with a temperature between 7 and 10 degrees below zero.

FEATURES

- Compact counter machine
- Exceptional quality/price ratio
- 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 configuration

2 YEAR





GT1 PUSH - 1 BOWL
SIM1001

SPECIFICATIONS

CAPACITY	: 1 X 6LT
DIMENSIONS	: 260 X 425 X 650MM
NET WEIGHT	: 28KG
POWER	: 350W - 230V - 50Hz
CONTROL KEYBOARD	: Electronic with LED
DISPENSING MODE	: Manual
REFRIGERANT	: R404a
PREPARATION TIME	: 40 - 60MIN

2 YEAR



GT2 PUSH - 2 BOWL
SIM1002

SPECIFICATIONS

BOWL CAPACITY	: 2 X 6LT
DIMENSIONS	: 450 X 435 X 650MM
NET WEIGHT	: 46KG
POWER	: 765W - 230V - 50Hz
CONTROL KEYBOARD	: Electronic with LED
DISPENSING MODE	: Manual
REFRIGERAT	: R404a
PREPARATION TIME	: 40 - 60MIN

SUMMIT

Display Units

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

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BCE
Foodservice Equipment



DISPLAY UNIT - FLOOR STANDING - HEATED

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

CENCIO



900MM
DHC7900

SPECIFICATIONS

CAPACITY	: 285LT
SHELVES	: 3
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 900 X 680 X 1200MM
WEIGHT	: 122KG

1200MM
DHC7200

SPECIFICATIONS

CAPACITY	: 390LT
SHELVES	: 3
VOLTAGE	: 230V, 50Hz
DIMENSIONS	: 1200 X 680 X 1200MM
WEIGHT	: 139KG

1500MM
DHC7500

SPECIFICATIONS

CAPACITY	: 500LT
SHELVES	: 3
VOLTAGE	: 230V, 50Hz
DIMENSIONS	: 1500 X 680 X 1200MM
WEIGHT	: 157KG

DISPLAY UNIT - FLOOR STANDING HEATED AND REFRIGERATED

FEATURES

- Half side heated, half side refrigerated
- 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
- Twin, easy access sliding doors for each section
- 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

CAPACITY	: 485LT
SHELVES	: 3
POWER	: 1.3KW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1500 X 680 X 1200MM
WEIGHT	: 254KG

DISPLAY UNITS - FLOOR STANDING - HEATED

ADONE

FEATURES

- Temperature range 40°C - 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

CAPACITY	: 225LT
SHELVES	: 3
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 900 X 730 X 1200MM
WEIGHT	: 112KG

1200MM
DHC2200

SPECIFICATIONS

CAPACITY	: 310LT
SHELVES	: 3
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1200 X 730 X 1200MM
WEIGHT	: 134KG

1500MM
DHC2500

SPECIFICATIONS

CAPACITY	: 395LT
SHELVES	: 3
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1500 X 730 X 1200MM
WEIGHT	: 153KG

DISPLAY UNITS - COUNTERSUNK - HEATED

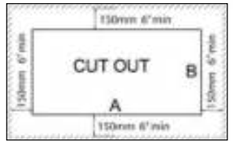
FEATURES

- Counter top type can be fitted on or into counter
- Robust stainless steel outer body
- Temperature range 40°C - 75°C at ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

ALESSIA



WORKTOP CUT OUT



Model	A	B
DHC0900	850	430
DHC1200	1150	430
DHC1500	1450	430

900MM
DHC0900

SPECIFICATIONS

CAPACITY	: 70LT
SHELVES	: 2
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 900 X 470 X 680MM
WEIGHT	: 46KG

1200MM
DHC1200

SPECIFICATIONS

CAPACITY	: 94LT
SHELVES	: 2
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1200 X 470 X 680MM
WEIGHT	: 65KG

Note
It is essential that the cabinet below the cut-out is well ventilated
Poor ventilation will affect the performance of the unit

HOT FOOD BAR

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 flourescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- To be used with water



3 DIVISION
BMA4003

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1800W
DIMENSIONS	: 1074 X 710 X 728MM
WEIGHT	: 95KG
DIVISIONS	: 3

Note
Inserts sold separately



HEATED DISPLAY MERCHANDISER - COUNTERTOP

FEATURES

- Screened glass for up market appearance
- Low maintenance halogen light fittings
- High power German supplied tangential fan blowers
- Removable top glass easy to clean
- High quality smooth running removable sliding doors
- Removable water tray to provide humidity
- 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

NUMBER OF DIVISIONS	: 3
MAX INSERT DEPTH	: 100MM
POWER RATING	: 2.5kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1070 X 720 X 630MM
BOX DIMENSIONS	: 1120 X 840 X 910MM
PACKED WEIGHT	: 70KG

Note
Inserts sold separately

DISPLAY UNITS - COUNTERSUNK - REFRIGERATED

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

AZELIO



900MM
DFC1900

SPECIFICATIONS

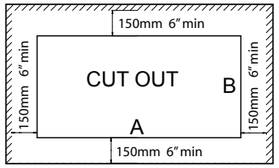
CAPACITY	: 70LT
SHELVES	: 2
POWER	: 280W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 900 X 470 X 680MM
WEIGHT	: 66KG

1200MM
DFC2200

SPECIFICATIONS

CAPACITY	: 94LT
SHELVES	: 2
POWER	: 400W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1200 X 470 X 680MM
WEIGHT	: 88KG

WORKTOP CUT-OUT



Model	A	B
DFC1900	850	430
DFC1200	1150	430



DISPLAY UNITS - FLOOR STANDING - REFRIGERATED

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

CAPPI



900MM
DFC7900

SPECIFICATIONS

CAPACITY	: 285LT
SHELVES	: 3
POWER	: 626W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 900 X 680 X 1200MM
WEIGHT	: 174KG

1200MM
DFC7200

SPECIFICATIONS

CAPACITY	: 390LT
SHELVES	: 3
POWER	: 769W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1200 X 680 X 1200MM
WEIGHT	: 215KG

1500MM
DFC7500

SPECIFICATIONS

CAPACITY	: 500LT
SHELVES	: 3
POWER	: 923W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1500 X 680 X 1200M
WEIGHT	: 254KG



DISPLAY UNITS - FLOOR STANDING - REFRIGERATED

AZZURO

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

CAPACITY	: 225LT
SHELVES	: 3
POWER	: 1000W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 900 X 730 X 1200MM
WEIGHT	: 163KG

1200MM
DFC1200

SPECIFICATIONS

CAPACITY	: 310LT
SHELVES	: 3
POWER	: 1100W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1200 X 730 X 1200MM
WEIGHT	: 200KG

1500MM
DFC1500

SPECIFICATIONS

CAPACITY	: 395LT
SHELVES	: 3
POWER	: 1200W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1500 X 730 X 1200MM
WEIGHT	: 274KG

DISPLAY UNIT - TABLE TOP

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 5LT storage pans
- Grade 304 S/Steel interior



ICE CREAM FREEZER - 1200MM
ICF1200

SPECIFICATIONS

CAPACITY	: 5 X 3.5LT pans
POWER	: 500W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1200 X 540 X 790MM
WEIGHT	: 130KG

OTHER ORDER CODES

ICE CREAM FREEZER INSERT
XICF0001

Note
Inserts Included

REFRIGERATED PIZZA DISPLAYS

The Salvadore refrigerated pizza display cabinets are ideal for the display and storage of ingredients used in pizza and sandwich outlets

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
- Can accommodate 6 or 9 GN1/4 inserts
- High quality digital set point controller



INGREDIENT FRIDGE - 1400MM
PIF1400

SPECIFICATIONS

POWER	: 0.16kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 1400 X 350 X 440MM
BOX DIMENSIONS	: 500 X 450 X 540MM
PACKED WEIGHT	: 44KG

INGREDIENT FRIDGE - 2000MM
PIF2000

SPECIFICATIONS

POWER	: 160W
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 2000 X 350 X 440MM
BOX DIMENSIONS	: 2100 X 450 X 540MM
PACKED WEIGHT	: 53KG

Note
Inserts not included

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 and +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

CAPACITY	: 6 Pan (GN1/3 X 40MM)
VOLTAGE	: 230V - 50Hz
REFRIGERANT	: R134a
DIMENSIONS	: 1438 X 395 X 245MM



8 INSERT - SILVER
SDF5008

SPECIFICATIONS

CAPACITY	: 8 Pan (GN1/3 X 40MM)
VOLTAGE	: 230V - 50Hz
REFRIGERANT	: R134a
DIMENSIONS	: 1788 X 395 X 245MM

OTHER ORDER CODES

COLD FOOD BAR - THIRD INSERT
XSDF2015

Note
Inserts included

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 - +6°C

NEW



6 INSERT - BLACK
SDF7006

SPECIFICATIONS

CAPACITY	: 6 INSERTS
DIMENSIONS	: 1190 X 380 X 300MM

NEW



8 INSERT - BLACK
SDF7008

SPECIFICATIONS

CAPACITY	: 8 INSERTS
DIMENSIONS	: 1540 X 380 X 300MM

Note
Inserts included



AMBIENT DISPLAY CABINETS

Our Salvadore displays are neat, classy and provide a hygienic ambient display for muffins, biscuits and other items not requiring heating or refrigeration. We have four types of these units, and you can choose the one that best suits the demands and requirements of your business.

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

NEW

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

NEW

DOUBLE SHELF - EXTRA LONG
NDC1002 - 1200 X 330 X 315MM

CAKE DISPLAY FRIDGE

FEATURES

- Modern design
- Double glazed windows with heater to prevent condensation
- Reliable refrigeration system using high quality components
- Accurate digital temperature control with digital temperature readout
- Automatic defrost



FLOOR STANDING
CDF3701

SPECIFICATIONS

DIMENSIONS	: 700 X 650 X 1900MM
WEIGHT	: 170KG
CAPACITY	: 420LT
POWER	: 230V - 50Hz
TEMP	: +2°C to +10°C

This unit is ideal for any area where the display of refrigerated products is required. The rotating shelves will stop when the door is opened. The unit has a power saving function that allows you to turn off the rotating shelves and the display lights while still maintaining the refrigeration temperature.

CAKE DISPLAY FRIDGES



TABLE TOP ROTATING SHELVES
CDF2000

SPECIFICATIONS

DIMENSIONS	: 524 X 449 X 1083MM
WEIGHT	: 60KG
CAPACITY	: 120LT
POWER	: 0.48KW
VOLTAGE	: 230V - 50Hz
TEMP	: +2°C to +10°C at ambient temperature +32°C





FLOOR STANDING
CDF2001

SPECIFICATIONS

DIMENSIONS	: 650 X 650 X 1790MM
WEIGHT	: 110KG
CAPACITY	: 500LT
POWER	: 0.57KW
VOLTAGE	: 230V - 50Hz
TEMP	: +2°C to +10°C at ambient temperature +32°C

GRAB AND GO DISPLAYS

FEATURES
- Perfect for point-of-sale display of hot products such as chickens and pies
- Perfect for point-of-sale display of products requiring refrigeration
- 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 2 with brakes
- Automatic defrost
- Night curtain





COOLED
GGC0001

SPECIFICATIONS

POWER	: 1340W
VOLTAGE	: 230V - 50Hz
WEIGHT	: 96KG
CAPACITY	: 220LT
DIMENSIONS	: 494 X 674 X 1740MM
TEMPERATURE RANGE	: 2-10°C

HEATED
GGH0001

SPECIFICATIONS

POWER	: 2000W
VOLTAGE	: 230V - 50Hz
WEIGHT	: 67KG
CAPACITY	: 220LT
DIMENSIONS	: 494 X 600 X 1740MM
TEMPERATURE RANGE	: 30-80°C

PIE WARMER

FEATURES
- Fixed front glass
- Rear hinged glass door
- 3 shelves - 105MM spacing between shelves
- Thermostatically controlled heater, temp range 30°C to 110°C
- Interior light
- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C - 80°C





MINI
PWK0007
PIE WARMER

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 353 X 393 X 604MM
WEIGHT	: 13.7KG

PIE WARMERS

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 - 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

FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C - 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

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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ANVIL

2 YEAR WARRANTY

5 REASONS WHY

- 2 Year warranty
- National spare parts support
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards

RHEININGHAUS

2 YEAR WARRANTY

5 REASONS WHY

- 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

robot coupe

5 REASONS WHY

- 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

Hamilton Beach COMMERCIAL

5 REASONS WHY

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

SUMMIT

5 REASONS WHY

- 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

aVenia

5 REASONS WHY

- 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

COMMERCIAL 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.



HAND HELD
MMH1000

SPECIFICATIONS

LENGTH OF TUBE	: 230MM
POWER	: 0.175kW - 220V - 50Hz
SIZE	: 445 X 76MM
MOTOR	: 1HP

Hamilton Beach COMMERCIAL



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. For the healthcare sector, the Blixer produces the smoothest and creamiest of purees and patés in just seconds. Robot Coupe has introduced its new line of Immersion Blenders, which is distinguished from its competition by its superior cleanability, power, ease of use and enhanced sanitation.

FEATURES

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



MP 160 V.V. - MINI
PMM0160
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 160MM
TOTAL LENGTH	: 455 X Ø78MM
VARIABLE SPEED	: From 2000 to 12500RPM
MOTOR POWER	: 240W SINGLE PHASE 230V - 50Hz
WEIGHT	: 1.4KG



MICROMIX
PMM0165
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 165MM
TOTAL LENGTH	: 430 X Ø61MM
MOTOR POWER	: 220W - SINGLE PHASE 230V - 50Hz
VARIABLE SPEED	: From 1500 to 14000RPM
WEIGHT	: 1KG

robot coupe

POWER MIXERS



MP 190V.V. - MINI
PMM0190
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 190MM
TOTAL LENGTH	: 470 X 485 X Ø78MM
VARIABLE SPEED	: From 2000 to 12500RPM
MOTOR POWER	: 250W - SINGLE PHASE 230V - 50Hz
WEIGHT	: 2.5KG



MP 240 COMBI - MINI
PMC1240
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 240MM - Ø78MM
TOTAL LENGTH	: 535MM
WITH WHISK	: 550MM
VARIABLE SPEED	: From 2000 to 12500RPM (Mixer function) From 350 to 1560RPM (Whisk function)
MOTOR POWER	: 270W SINGLE PHASE 230V - 50Hz
WEIGHT	: 2.8KG



300 V.V. - COMPACT
PMC0300
30LT
(KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 300MM
TOTAL LENGTH	: 660 X Ø94MM
VARIABLE SPEED	: From 2300 to 9600RPM
MOTOR POWER	: 350W - SINGLE PHASE 230V - 50Hz
WEIGHT	: 3.4KG





UNIVERSAL PAN SUPPORT
PMC0001



MP450 ULTRA - LARGE
PML0450
(KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 450MM
TOTAL LENGTH	: 485 X Ø78MM
SINGLE SPEED	: 9500RPM
MOTOR POWER	: 270W SINGLE PHASE 230V - 50Hz
WEIGHT	: 6.3KG



MP450 COMBI ULTRA - LARGE
PML1450
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 450MM
TOTAL LENGTH	: 890 X Ø125MM
WITH WHISK	: 840MM
VARIABLE SPEED	: From 1500 to 9000RPM (Mixer function) From 250 to 1500RPM (Whisk function)
MOTOR POWER	: 500W - SINGLE PHASE 230V - 50Hz
WEIGHT	: 8.2KG

FOOD PROCESSORS

2 MACHINES IN 1
A cutter bowl 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 gradually 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



1 TO 10 SERVINGS

2.9 LITRE BOWL





R201 XL ULTRA (1 TO 50 SERVINGS)
FPR1201

SPECIFICATIONS

POWER	: 550W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED	: 1500RPM - Pulse function
DIMENSIONS	: 495 X 220 X 280MM
DELIVERED WITH	: 2.9LT S/Steel cutter bowl with ergonomic handle Smooth blade
WEIGHT	: 10KG

LID EQUIPPED WITH TWO HOPPERS
- A large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
- Supplied with: 2 discs: slicer 2MM and grater 2MM

Selection of discs for R201 XL Bistro available, see pg 117

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



1 TO 100 SERVINGS

3.7 LITRE BOWL





R301 ULTRA (1 TO 100 SERVINGS)
FPR0301

SPECIFICATIONS

POWER	: 650W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED	: 1500RPM - Pulse function
DIMENSIONS	: 550 X 325 X 300MM
DELIVERED WITH	: 3.7LT S/Steel cutter bowl with brushed finish and ergonomic handle Smooth blade
WEIGHT	: 19KG

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS
1 LARGE HOPPER (AREA : 104CM²) and one cylindrical hopper (Ø:58MM)

SUPPLIED WITH
- 4 DISCS: Slicer 2MM and 4MM, Grater 2MM and Julienne 2 X 2MM

Complete selection of discs for R301 ULTRA Bistro available, see pg 117

FOOD PROCESSOR



50 TO 300 SERVINGS

R502 ULTRA (50 TO 300 SERVINGS)
FPR0502

SPECIFICATIONS

POWER	: 900W - 3 PHASE - 400V - 50Hz
2 SPEEDS	: 750 and 1500RPM - PULSE FUNCTION
DIMENSIONS	: 378 X 347 X 660MM
DELIVERED WITH	: 5.9LT S/Steel bowl with handle Smooth blade
WEIGHT	: 18KG

Note
The machine is also delivered with Exactitube pusher

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS
- Large hopper of 139CM² and cylindrical hopper (Ø: 58MM)
- No discs included

Slection of discs for R502 ULTRA Bistro available, see pg 117

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 go wild

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



20 TO 80 SERVINGS



CL30 BISTRO (20 TO 80 SERVINGS)
VPR0030

SPECIFICATIONS

POWER	: 500W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 500RPM
DIMENSIONS	: 590 X 320 X 304MM
OPERATING TIME	: Up to 80KG/H
DELIVERED WITH	: Removable bowl and lid in abs equipped with a large Hopper (area: 104CM²) and a cylindrical hopper (Ø:58MM)
WEIGHT	: 15.2KG

Complete selection of 28 discs for CL30 BISTRO available see pg 117

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 - (300 SERVINGS)
VPR0050

SPECIFICATIONS

POWER	: 550W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 375RPM
DIMENSIONS	: 590 X 350 X 320MM
OPERATING TIME	: Up to 250KG/H
DELIVERED WITH	: Removable lid equipped with a large half moon Hopper (area: 139CM²) and a cylindrical Hopper (Ø:58MM)
WEIGHT	: 18KG

Note
The machine is also delivered with Exactitube pusher

Complete selection of discs for CL50 Bistro available, see pg 117

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 (200 TO 600 SERVINGS)
VPR0052

SPECIFICATIONS

POWER	: 750W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED	: 375RPM
DIMENSIONS	: 690 X 340 X 360MM
OPERATING TIME	: Up to 300KG/H
DELIVERED WITH	: Removable lid equipped with a cylindrical hopper (Ø: 58MM)
WEIGHT	: 26KG

Note
The machine is also delivered with Exactitube pusher

Complete selection of discs for CL52E Bistro available, see pg 117

VEGETABLE PREPARATION MACHINE



CL60 WITH AUTOMATIC FEED HEAD (3000 SERVINGS)

VPR2060

SPECIFICATIONS

(300 to over 3000 servings with auto feed head)

POWER	: 1500W - 3 - PHASE - 400V - 50Hz
2 SPEEDS	: 375 and 750RPM
DIMENSIONS	: 1260 X 404 X 545MM
OPERATING TIME	: Up to 900KG/H
WEIGHT	: 57KG

OTHER ORDER CODES

CL60 WITH PUSHER FEED (3000 SERVINGS)

VPR0060

CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY EXCLUDES CONTAINERS)

VPR4060

(Complete selection of discs)



CL60 PUSHER FEED HEAD ONLY

VPR3060



CL60 AUTOMATIC FEED HEAD ONLY

VPR1060

300 TO 3000 SERVINGS

D-CLEANING KIT

Cleaning tool dicing grids



ROBOT COUPE D-CLEANING KIT

XFPR0065

Grid holder

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



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



Scraper tool

BLADES

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
Almonds 0,6 MM		UPR0006
0,8 MM		UPR1008
1 MM	FPR0001	UPR0001
2 MM	FPR0002	UPR0002
3 MM	FPR0003	UPR0003
4 MM	FPR0004	UPR0004
5 MM	FPR0005	UPR0005
6 MM	FPR0006	UPR2006
8 MM		UPR0008
10 MM		UPR0010
14 MM		UPR0014
6 MM for cooked potatoes		UPR1006
RIPPLE CUT SLICERS		
2 MM	FPR1002	UPR2002
3 MM		UPR2003
5 MM		UPR2005
GRATERS		
1,5 MM	FPR2015	UPR3015
2 MM	FPR2002	UPR3002
3 MM	FPR2003	UPR3003
4 MM		UPR3004
5 MM		UPR3005
6 MM	FPR2006	
7 MM		UPR3007
9 MM	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 MM for horseradish paste	FPR3004	
1 MM for horseradish paste	FPR3005	UPR4003
1,3 MM for horseradish paste	FPR3006	

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

DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
5 X 5 X 5 MM		UPR6005
8 X 8 X 8 MM	FPR8008	UPR6018
10 X 10 X 10 MM	FPR8010	UPR6010
12 X 12 X 12 MM	FPR8012	
14 X 14 X 14 MM		UPR6014
14 X 14 X 5 MM (mozzarella)		UPR6015
14 X 14 X 10 MM		UPR6111
20 X 20 X 20 MM		UPR6020
25 X 25 X 25 MM		UPR6025
50 X 70 X 25 MM		UPR6050
FRENCH FRIES EQUIPMENTS*		
8 X 8 MM	FPR9008	UPR7008*
10 X 10 MM	FPR9010	UPR7010*
10 X 16 MM		UPR7016*

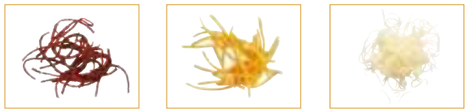
SLICERS



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

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

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modulable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the chef's imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.

FEATURES

- Easy to use with its variable speed function of 100 to 3 500 RPM
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4 500 RPM
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from - 100 to - 500 RPM
- 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	: 1800W
VOLTAGE	: 230V 50Hz
4 SPEED FUNCTIONS	: VARIABLE SPEED
	: From 100 to 3 500 RPM
HIGH SPEED	: Turbo/Pulse of 4 500 RPM
R-MIX BLEND SPEED	: From - 100 to - 500 RPM
INTERMITTENT SPEED	: Slow speed blade rotation every 2 seconds
HEATING CAPACITY	: Up to 140˚C
PRECISE TEMPERATURE CONTROL	: +/- 1˚C
S/STEEl BOWL CUTTER	: 3.7LT with handle
LIQUID CAPACITY	: 3.7LT
2 BLADES	: Fine serrated blade - special for blender function Smooth blade - special for cutter function
SCRAPER ARM	: Yes
PROGRAMMING FUNCTION	: 9 Recipes
DIMENSIONS	: 226 X 338 X 522MM
WEIGHT	: 15KG

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



2.9 litre bowl



10 TO 20 SERVINGS

R2A - 2.9LT
BCR0002

SPECIFICATIONS

POWER	: 550W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 1500RPM - pulse function
DIMENSIONS	: 350 X 200 X 280MM
DELIVERED WITH	: S/Steel bowl with ergonomic handle, 2.9LT capacity and smooth blade
WEIGHT	: 9KG



3.7 litre bowl



10 TO 30 SERVINGS

R3 - 3.7LT
BCR0003

SPECIFICATIONS

POWER	: 650W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 1500RPM - pulse function
DIMENSIONS	: 400 X 210 X 320MM
DELIVERED WITH	: S/Steel bowl with ergonomic handle, 3.7LT capacity and smooth blade
WEIGHT	: 10KG



4.5 litre bowl



10 TO 50 SERVINGS

R4 - 4.5LT
BCR0004

SPECIFICATIONS

POWER	: 700W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 1500RPM - pulse function
DIMENSIONS	: 440 X 226 X 304MM
DELIVERED WITH	: S/Steel bowl with ergonomic handle, 4.5LT capacity and smooth blade
WEIGHT	: 13KG

BOWL CUTTER

FEATURES

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





50 TO 200 SERVINGS



R10 - 11.5LT

BCR0010

SPECIFICATIONS

POWER	: 2600W - 3 PHASE - 400V - 50Hz
2 SPEEDS	: 1500 and 3000RPM - pulse function
DIMENSIONS	: 660 X 345 X 560MM
DELIVERED WITH	: S/Steel bowl with handles, 11.5LT capacity and S/Steel 3 smooth blade assembly Removable blade for cleaning
WEIGHT	: 42KG

BLIXER

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- Since 1991, Robot Coupe has been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to it's ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300gr 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



Delivered with a fine serrated blade assembly



BLIXER 3 - (MIXER / BLENDER)

BLX0003

SPECIFICATIONS

POWER	: 750W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 3000RPM - pulse function
DIMENSIONS	: 420 X 210 X 330MM
DELIVERED WITH	: S/Steel 3.7LT capacity bowl with ergonomic handle and fine serrated blade
WEIGHT	: 12KG

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

NEW







BLIXER 5

BLX0005

[230/50/1]

SPECIFICATIONS

POWER	: 1500W
SINGLE SPEED	: 3000RPM
DIMENSIONS	: 540 X 365 X 280MM
DELIVERED WITH	: S/Steel 5.9LT capacity bowl ergonomic handle
WEIGHT	: 21KG

VEGETABLE CUTTER



FIMAR (NO BLADES)

VCF0001

SPECIFICATIONS

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

OTHER ORDER CODES

PLATE FIMAR

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)

POTATO PEELER

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







12KG
PPA0012

12KG WITH TIMER
PPA1012

SPECIFICATIONS

OUTPUT	: Up to 240KG /HR
VOLTAGE	: 230V - 50Hz
POWER	: 0.55kW
DIMENSIONS	: 775 X 540 X 1315MM

SLICERS



MONDIAL - 300MM
SLM0300

SPECIFICATIONS

CUT CAPACITY	: 290 X 140MM
CUT THICKNESS	: 1 - 20MM
CUT LENGTH	: 290MM
CUT HEIGHT	: 140MM
POWER	: 0.27kw - 230V - 50Hz
DIMENSIONS	: 650 X 540 X 460MM
BLADE DIAMETER	: 300MM
WEIGHT	: 30KG

MONDIAL - 350MM
SLM0350

SPECIFICATIONS

CUT CAPACITY	: 285 X 190MM
CUT THICKNESS	: 1 - 20MM
CUT LENGTH	: 285MM
CUT HEIGHT	: 190MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 700 X 540 X 500MM
BLADE DIAMETER	: 350MM
WEIGHT	: 34KG

Note
Built-in blade sharpener CSE: Clear slice exit

SLICERS

FEATURES

- 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

CUT CAPACITY	: 280 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.42kW - 230V - 50Hz
DIMENSIONS	: 660 X 665 X 595MM
BLADE DIAMETER	: 300MM
VARIABLE SPEED	: 0 - 60 slices P/MIN
WEIGHT	: 43KG

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

CUT CAPACITY	: 270 X 205MM
CUT THICKNESS	: 1 - 30MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 840 X 690 X 555MM
BLADE DIAMETER	: 350MM
WEIGHT	: 36KG

Note
Built-in blade sharpener CSE: Clear slice exit



SLICERS

SAFE BLADE REMOVAL (SBR)

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.



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

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

CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
WEIGHT	: 29KG

OTHER ORDER CODES

START - FROZEN MEAT SLICING BLADE ONLY

SLS9300

Note

Built-in blade sharpener

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

CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
WEIGHT	: 29KG

Note

Built-in blade sharpener

Ideal for cold cuts and processed meats in medium size establishments



START - 300MM

SLS0301

SPECIFICATIONS - SLS0301

CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
WEIGHT	: 29KG

OTHER ORDER CODES

START - FROZEN MEAT SLICING BLADE ONLY

SLS9300

Note

Built-in blade sharpener

PROCESSING

SLICERS

Multipurpose slicer ideal to slice bread, processed meats, parma ham and carppaccio 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

CUT CAPACITY	: 245 X 175MM
CUT THICKNESS	: 1 - 15MM
POWER	: 0.22kW - 230V - 50Hz
DIMENSIONS	: 625 X 430 X 415MM
BLADE DIAMETER	: 300MM
WEIGHT	: 25KG

Note

CSE - clear slice exit



START AUTO DELUX - 300MM

SLS4301

SPECIFICATIONS

CUT CAPACITY	: 280 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.42kW - 230V - 50Hz
DIMENSIONS	: 660 X 665 X 595MM
BLADE DIAMETER	: 300MM
VARIABLE	: 0 - 60 slices P/MIN
WEIGHT	: 43KG

Note

Built-in blade sharpener



STELLINA - 220MM

SLS0220

SPECIFICATIONS

CUT CAPACITY	: 195 X 135MM
CUT THICKNESS	: 1 - 14MM
CUT LENGTH	: 195MM
CUT HEIGHT	: 135MM
POWER	: 0.17kW - 230V - 50Hz
DIMENSIONS	: 470 X 420 X 340MM
BLADE DIAMETER	: 220MM
WEIGHT	: 15KG

Note

Built-in blade sharpener

SLICERS



XPRESS - 220MM
SLX0220

SPECIFICATIONS

CUT CAPACITY	: 150 X 200MM
CUT THICKNESS	: 1 - 15MM
POWER	: 0.13kW - 230V - 50Hz
DIMENSIONS	: 300 X 420 X 340MM
BLADE DIAMETER	: 220MM
WEIGHT	: 12.5KG

Note
Built-in blade sharpener

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

ARGENTA - 250MM
SLA0250

SPECIFICATIONS

CUT CAPACITY	: 230 X 145MM
CUT THICKNESS	: 1 - 15MM
CUT LENGTH	: 230MM
CUT HEIGHT	: 145MM
POWER	: 0.21kW - 230V - 50Hz
DIMENSIONS	: 530 X 430 X 375MM
BLADE DIAMETER	: 250MM
WEIGHT	: 18KG



ARGENTA - 280MM
SLA0280

SPECIFICATIONS

CUT CAPACITY	: 230 X 170MM
CUT THICKNESS	: 1 - 15MM
CUT LENGTH	: 230MM
CUT HEIGHT	: 170MM
POWER	: 0.21kW - 230V - 50Hz
DIMENSIONS	: 550 X 430 X 390MM
BLADE DIAMETER	: 280MM
WEIGHT	: 20KG

Note
Built-in blade sharpener



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
- Blade sharpener



220MM
SLA3220

SPECIFICATIONS

BLADE DIAMETER	: 220MM
MAXIMUM SLICE THICKNESS	: 10MM
CUT CAPACITY	: 160 X 190MM
POWER	: 0.28kW - 230V - 50Hz
NET WEIGHT	: 13KG



250MM
SLA3250

SPECIFICATIONS

BLADE DIAMETER	: 250MM
MAXIMUM SLICE THICKNESS	: 12MM
CUT CAPACITY	: 170 X 190MM
POWER	: 0.42kW - 230V - 50Hz
NET WEIGHT	: 14.5KG



300MM
SLA3300

SPECIFICATIONS

BLADE DIAMETER	: 300MM
MAXIMUM SLICE THICKNESS	: 17MM
CUT CAPACITY	: 240 X 150MM
POWER	: 0.52kW - 230V - 50Hz
NET WEIGHT	: 24KG

BANDSAW - TABLE TOP

FEATURES

- Ideal for for medium work loads in small resturants and take-away operations
- Safety switch on access doors
- Cast aluminium body easy to clean
- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off
- Food safe - 304 S/Steel for food contact points

IMPROVED



TABLE TOP

BSB6001

SPECIFICATIONS

POWER	: 1.1kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 610 X 650 X 1130MM
WEIGHT	: 92KG
CUT CAPACITY	: 210 X 250MM
CUT WIDTH	: 210MM
CUT HEIGHT	: 250MM



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



SINGLE PHASE

BSB5001

3 PHASE

BSB5003

SPECIFICATIONS

POWER	: 1.5kW
VOLTAGE	: 380V - 3 PHASE - 50Hz 230V - 1 PHASE - 50Hz
DIMENSIONS	: 855 X 870 X 1800MM
BLADE	: 2845 X 16MM
WEIGHT	: 220KG

OTHER ORDER CODE

BAND SAW BLADE

BSB0112

2845MM X 16MM (112")

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

FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 X 4.5MM and 1 X 13MM)
- 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 - 3 PHASE
MNB0032

SPECIFICATIONS

THREE PHASE POWER	: 2.2kW
VOLTAGE	: 380V - 3 PHASE - 50Hz
WORM SPEED	: 206RPM
DIMENSIONS	: 670 X 1150 X 680MM
WEIGHT	: 78KG

OTHER ORDER CODES

NO. 32 - STAND ONLY
MNB4032

MINCER PLATES - NO. 32



MPB3204 - 4.5MM
MPB3208 - 8MM
MPB3212 - 12MM

32 MINCER KNIFE
MKEI032

S/STEEL MINCER KNIVES - ELECTRIC



NO. 8
MKE5008

NO. 10/12
MKE5010

NO. 22
MKE5022

NO. 32
MKE5032

S/STEEL MINCER PLATES - 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

ELECTRIC MINCERS

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
- S/Steel motor cover



NO. 12 - PROFESSIONAL
MNT0012

SPECIFICATIONS

OUTPUT	: Up to 120KG/HR
POWER	: 0.48kW - 240V - 50Hz
WORM SPEED	: 160RPM
DIMENSIONS	: 270 X 370 X 390MM
WEIGHT	: 15KG
PACKED DIMENSIONS	: 270 X 370 X 390MM
PACKED WEIGHT	: 15KG

Supplied standard with 1 X mincer knife and 1 X 6MM mincer plate



NO. 22 - PROFESSIONAL
MNT0022

SPECIFICATIONS

OUTPUT	: Up to 180KG/HR
POWER	: 0.6kW - 240V - 50Hz
WORM SPEED	: 80RPM
DIMENSIONS	: 400 X 505 X 240MM
WEIGHT	: 18.5KG
PACKED DIMENSIONS	: 440 X 585 X 390MM
PACKED WEIGHT	: 20.5KG

Supplied standard with 1 X mincer knife and 1 X 8MM mincer plate



NO. 32 - PROFESSIONAL
MNT0032

SPECIFICATIONS

OUTPUT	: Up to 450KG/HR
POWER	: 1.1kW - 240V - 50Hz
WORM SPEED	: 120RPM
DIMENSIONS	: 280 X 570 X 340MM
WEIGHT	: 25KG
PACKED DIMENSIONS	: 390 X 585 X 440MM
PACKED WEIGHT	: 27KG

Supplied standard with 1 X mincer knife and 1 X 8MM mincer plate

Note
All outputs based on medium hard meat, processed with standard plate

TENDERISER ATTACHMENT FOR MNT0032 ONLY
TAT0001

HAND MINCERS

Make your own delicious hamburgers, sausages or bratwurst at home. 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.

NEW



NO. 22
MHP1022

SPECIFICATIONS

WEIGHT	: 6.7 KG
DIMENSIONS	: 34 X 15 X 32CM

NEW



NO. 32
MHP1032

SPECIFICATIONS

WEIGHT	: 11KG
DIMENSIONS	: 34 X 18 X 32CM

Note
Designed to be bolted to a table or stand
Mincer Funnels - pg 143

MIXING MACHINE

FEATURES
- 304 S/Steel structure, casing, tank, paddle and shaft
- Tank cover made of clear Lexan
- Manual meat mixer for preparing meat for salami, sausages and hamburgers
- Removable paddle makes for easy disassembly and quick cleaning







MX - 20 - 20KG
MMT0020

SPECIFICATIONS

WEIGHT	: 12KG
DIMENSIONS	: 310 X 630 X 470MM
TANK CAPACITY	: 27.7LT
MEAT MIXTURE WEIGHT	: 20KG

BILTONG SLICERS / CUTTERS



SLICER HAND OPERATED ALUMINIUM TABLE MOUNTED
BSH2002

SPECIFICATIONS (PACKAGED)

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



CUTTER MANUAL ALUMINIUM CAST
BCM0001

SPECIFICATIONS (PACKAGED)

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

Perfect for small bars, clubs or restaurants

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



SLICER - ELECTRIC
BSB2001

SPECIFICATIONS

POWER	: 0.75kW
VOLTAGE	: 230V - 50Hz
SPEED	: 1440RPM
WEIGHT	: 14KG

OTHER ORDER CODES

REPLACEMENT BLADE ONLY
XBSV0002

CHIPPERS

Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygenic 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
CHA0006

7 HOLE - 12MM
CHA0007

OTHER ORDER CODES

CHIPPER BLADE
XCHA2006 - 6 x 6MM
XCHA2007 - 7 x 7MM

CHIPPER SPARE BLOCK
XCHA1006 - 6 x 6MM
XCHA1007 - 7 x 7MM

FRENCH FRY CUTTER



CHIPPER
CHF0010 - 10MM

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

BLADE FRAME
XCHH3006 - 6MM
XCHH3010 - 10MM
XCHH3012 - 12MM
Use for American-style french fries: 6MM

CATERACE

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



NEMCO II
TSN0001
(4.8MM) 510 X 240 X 240MM

OTHER ORDER CODES

BLADE ASSEMBLY
XTSN0001 - 3/16 (4.76MM)



NEMCO FOOD EQUIPMENT

VEGETABLE MILL



INDUSTRIAL S/STEEL
VMI0320
(200MM)

WRAPPING MACHINES - S/STEEL

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

2 YEAR





380MM
WMW1380

SPECIFICATIONS

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

500MM
WMW1500

SPECIFICATIONS

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

ANVIL

HEAT SEALING MACHINES

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



200MM
HSM0200

SPECIFICATIONS

SEALING BAR	: 200MM
POWER	: 230V - 0.26kW
HEATING TIME	: 0 - 1.5SEC
DIMENSIONS	: 320 X 80 X 215MM
WEIGHT	: 2.3KG

300MM
HSM0300

SPECIFICATIONS

SEALING BAR	: 300MM
POWER	: 230V - 0.38kW
HEATING TIME	: 0 - 1.5SEC
DIMENSIONS	: 430 X 80 X 255MM
WEIGHT	: 3.3KG



400MM
HSM0400

SPECIFICATIONS

SEALING BAR	: 400MM
POWER	: 230V - 0.52kW
HEATING TIME	: 0 - 1.5SEC
DIMENSIONS	: 530 X 90 X 270MM
WEIGHT	: 4.8KG

500MM
HSM0500

SPECIFICATIONS

SEALING BAR	: 500MM
POWER	: 230V - 0.65kW
HEATING TIME	: 0.2 - 3SEC
DIMENSIONS	: 707 X 105 X 195MM
WEIGHT	: 5.5KG

aVENIA

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: 220-240 V/ 50-60 Hz (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
- Removable trays for easy cleaning operations



TAKAJE DELUXE - 330MM
VPT0033

SPECIFICATIONS

WEIGHT	: 3.5KG
POWER	: 220 - 240V - 50Hz
DIMENSIONS	: 365 X 185 X 80MM
SEALING ROD LENGTH	: 330MM
ABSORPTION	: 200W
MAX DEPRESSION	: 800MBAR
PUMP SUCTION	: 16LT/MIN

VACUUM PACK BAGS - EMBOSSED
VPB1525 - 15 X 25CM [PACK OF 50]
VPB2030 - 20 X 30CM [PACK OF 50]
VPB2535 - 25 X 35CM [PACK OF 50]

Note
Not suitable for liquid application



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 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

DIMENSIONS	: 444 X 482 X 208MM
CHAMBER SIZE	: 290 X 300 X 109MM
BASIN VOLUME	: 7,65LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 300W
VACUUM PUMP	: 4M^3/H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 260MM
WEIGHT	: 22KG



EVOX 30 - 300MM
VPM0030

SPECIFICATIONS

DIMENSIONS	: 495 X 627 X 288MM
CHAMBER SIZE	: 366 X 355 X 183MM
BASIN VOLUME	: 17,10LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 530W
VACUUM PUMP	: 8M^3/H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35,5KG

Ideal vac-pack machine for cafés or small restaurants. It is also suitable for deli shops and small supermarkets. It can vacuum pack wet or dry products.

IN CHAMBER VACUUM PACK MACHINES

FEATURES

- 10 editable programs
- Smart sensor
- Opening system with support rod
- 5" waterproof and scratch-resistant digital control panel
- Hard-wearing vacuum chamber
- Can vacuum pack outside the vacuum chamber



IDEA 30 - 310MM
VPM1030

SPECIFICATIONS

DIMENSIONS	: 425 X 504 X 398MM
CHAMBER SIZE	: 334 X 351 X 190MM
BASIN VOLUME	: 14,10LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 600W
VACUUM PUMP	: 8M³/H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35,3KG



IDEA 40 - 410MM
VPM1040

SPECIFICATIONS

DIMENSIONS	: 531 X 600 X 461MM
CHAMBER SIZE	: 440 X 448 X 190MM
BASIN VOLUME	: 25,20LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 800W
VACUUM PUMP	: 16M³/H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 410MM
WEIGHT	: 60,9KG



IN CHAMBER VACUUM PACK MACHINES

This unique commercial vac pack machine has an upsize vacuum pump of 25M³. VM18 is the perfect butcher's choice. Its very deep inner chamber allows packing butchery meat cuts.



VM18 - 420MM
VPM0018

SPECIFICATIONS

DIMENSIONS	: 582 X 574 X 496MM
CHAMBER SIZE	: 440 X 448 X 185MM
BASIN VOLUME	: 27LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 1200W
VACUUM PUMP	: 25M³/H
FINAL PRESSURE	: 0,5MBAR
SEALING BAR	: 420MM
WEIGHT	: 74KG

VM20 is particularly suitable for large butchers shops, supermarkets, catering or food processing companies.



VM20 - 2 X 630MM (ON REQUEST ONLY)
VPM4020

SPECIFICATIONS

DIMENSIONS	: 772 X 682 X 1034MM
CHAMBER SIZE	: 536 X 650 X 200MM
BASIN VOLUME	: 61LT
VOLTAGE	: 400V - 50-60Hz - 3 Ph+PE
MAX POWER ABSORPTION	: 1500W
VACUUM PUMP	: 60M³/H
FINAL PRESSURE	: 0,5MBAR
SEALING BAR	: 2 X 620MM
WEIGHT	: 168,5KG



IN CHAMBER 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



300MM
VPM3300

SPECIFICATIONS

POWER	: 0.37Kw
VOLTAGE	: 230V - 50Hz
CHAMBER VOLUME	: 370 X 320 X 135MM
VACUUM PUMP	: 10M3/HR
SEALING BAR	: 300MM
WEIGHT	: 39KG
DIMENSIONS	: 370 X 480 X 450MM





400MM
VPM3400

SPECIFICATIONS

POWER	: 0.75Kw
VOLTAGE	: 230V - 50Hz
CHAMBER VOLUME	: 440 X 420 X 150MM
VACUUM PUMP	: 20M3/HR
SEALING BAR	: 400MM
WEIGHT	: 60KG
DIMENSIONS	: 475 X 555 X 485MM

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 nozzles, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



7LT - VERTICAL
SFT0007

SPECIFICATIONS

DIMENSIONS	: 320 X 260 X 695MM
WEIGHT	: 16.5KG
	Two speed gearbox
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles



15LT - VERTICAL DELUXE
SFT1015

SPECIFICATIONS

DIMENSIONS	: 380 X 340 X 830MM
WEIGHT	: 35.5KG
	Two speed gearbox
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles



3LT - MINI
SFT0003

SPECIFICATIONS

DIMENSIONS	: 360 X 180 X 170MM
WEIGHT	: 5KG
	Threaded shaft
	Single speed
SUPPLIED WITH	: 10, 20 and 40MM funnel nozzles



5LT - FLAT / GEAR
SFT0005

SPECIFICATIONS

DIMENSIONS	: 530 X 200 X 200MM
WEIGHT	: 10.5KG
	Two speed gearbox
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles



10LT - FLAT
SFT0010

SPECIFICATIONS

DIMENSIONS	: 730 X 240 X 220MM
WEIGHT	: 20KG
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles

SAUSAGE FILLERS - HAND DRIVEN

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

CAPACITY	: 5LT
DIMENSIONS	: 520 X 210 X 160MM
WEIGHT	: 7KG
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles



STAR 8 - 7LT
SFT3007

SPECIFICATIONS

CAPACITY	: 7LT
DIMENSIONS	: 635 X 210 X 160MM
WEIGHT	: 9KG
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles



STAR 5 - 5LT - S/STEEL
SFT4005

SPECIFICATION

CAPACITY	: 5LT
DIMENSIONS	: 520 X 210 X 160MM
WEIGHT	: 7KG
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles



STAR 8 - 7LT - S/STEEL
SFT4007

SPECIFICATIONS

CAPACITY	: 7LT
DIMENSIONS	: 635 X 210 X 160MM
WEIGHT	: 9KG
SUPPLIED WITH	: 10, 20, 30 and 40MM funnel nozzles

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
SFS0030 - 30MM
SFS0040 - 40MM

Note
For sausage fillers with a screw-on funnel holder
Not for quick release

SAUSAGE FILLER FUNNELS - PLASTIC



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

Note
For sausage fillers with a screw-on funnel holder
Not for quick release

TENDERISER

Ideal for mass catering and butcheries. Has a safety switch and easy to clean.



S/STEEL
TDS1001

SPECIFICATIONS

POWER	: 0.37kW - 220V - 50Hz
DIMENSIONS	: 530 X 470 X 220MM
WEIGHT	: 29KG

OTHER ORDER CODES

STRIPCUTTER ATTACHMENT
TDS0012

12MM

HAND OPERATED PATTY MACHINES

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



HAND PRESSED - 100MM
PMB1100

SPECIFICATIONS

DIMENSIONS	: 300 X 165 X 262MM
WEIGHT	: 4,48KG

HAND PRESSED - 130MM
PMB1130

SPECIFICATIONS

DIMENSIONS	: 300 X 165 X 262MM
WEIGHT	: 4,76KG

HEAVY DUTY - PATTY FORMERS



115MM - S/STEEL
PFH0001

SPECIFICATIONS

DIMENSIONS	: 115MM
WEIGHT	: 550G

140MM - S/STEEL
PFH0002

SPECIFICATIONS

DIMENSIONS	: 140MM
WEIGHT	: 677G

SPIRAL DOUGH MIXERS

FEATURES
- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability
- 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

CAPACITY	: 20LT (Dry flour 8KG)
VOLTAGE	: 230V - SINGLE PHASE - 50Hz
POWER	: 1.1kW
DIMENSIONS	: 800 X 430 X 950MM
BOWL SIZE	: 360 X 210MM
WEIGHT	: 94KG
ROTATION SPEED BOWL/HOOK	: Single speed - 15/185RPM

30LT
DMA2030

SPECIFICATIONS

CAPACITY	: 30LT (Dry flour 12KG)
VOLTAGE	: 400V - 3 PHASE - 50Hz
POWER	: 1.6kW
DIMENSIONS	: 880 X 470 X 1000MM
BOWL SIZE	: 380 X 260MM
WEIGHT	: 108KG
ROTATION SPEED BOWL/HOOK	: Dual speed - 16/101 RPM

40LT
DMA2040

SPECIFICATIONS

CAPACITY	: 40LT (Dry flour 16KG)
VOLTAGE	: 400V - 3 PHASE - 50Hz
POWER	: 2.7kW
DIMENSIONS	: 940 X 520 X 1160MM
BOWL SIZE	: 450 X 270MM
WEIGHT	: 150KG
ROTATION SPEED BOWL/HOOK	: Dual speed - 16/101 RPM



50LT
DMA2050

SPECIFICATIONS

CAPACITY	: 50LT (Dry flour 20KG)
VOLTAGE	: 400V - 3 PHASE - 50Hz
POWER	: 2.7kW
DIMENSIONS	: 1030 X 570 X 1160MM
BOWL SIZE	: 500 X 270MM
WEIGHT	: 162KG
ROTATION SPEED BOWL/HOOK	: Dual speed - 16/101 RPM

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

TOTAL VOLUMETRIC CAPACITY	: 10LT
VOLTAGE	: 230V - 50Hz
POWER	: 0.6kW
DIMENSIONS	: 470 X 450 X 600MM
PLANETARY SPEED	: 148 / 244 / 480RPM
WEIGHT	: 46KG

20LT - NO HUB
PMF5020

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 20LT
VOLTAGE	: 230V - 50Hz
POWER	: 1.1kW
DIMENSIONS	: 540 X 490 X 780MM
PLANETARY SPEED	: 197 / 317 / 462RPM
WEIGHT	: 66.5KG

30LT - NO HUB
PMF5030

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 30LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.5kW
DIMENSIONS	: 550 X 480 X 890MM
PLANETARY SPEED	: 197 / 317 / 462RPM
WEIGHT	: 68KG



40LT - NO HUB
PMF5040

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 40LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 2.1kW
DIMENSIONS	: 650 X 620 X 1120MM
PLANETARY SPEED	: 109 / 170 / 497RPM
WEIGHT	: 162KG

PLANETARY MIXERS



60LT - NO HUB
PMF5060

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 60LT
VOLTAGE	: 400V - 50Hz - 3 PHASE
POWER	: 2.3kW
DIMENSIONS	: 910 X 730 X 1460MM
PLANETARY SPEED	: 114 / 221 / 458RPM
WEIGHT	: 409KG



20LT - WITH HUB
PMF5120

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 20LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.1kW
DIMENSIONS	: 680 X 510 X 1060MM
PLANETARY SPEED	: 130 / 234 / 418RPM
WEIGHT	: 70KG

30LT - WITH HUB
PMF5130

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 30LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.5kW
DIMENSIONS	: 640 X 500 X 1030MM
PLANETARY SPEED	: 130 / 234 / 418RPM
WEIGHT	: 71KG

OTHER ORDER CODES

MINCER ATTACHMENT ONLY
PMF2001

INCLUDES 6MM, 8MM, S/STEEL PLATES

VEG CUTTER ATTACHMENT ONLY
PMF2007

INCLUDES 3MM AND 5MM SHREDDER



PLANETARY MIXERS

WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use
- All metal construction
- Driven by gears, not a belt - therefore maintains constant speed even when large quantities are added to the bowl
- Machine has chip and stain resistant finish
- Uses a lift system i.e. mixer's head does not tilt, promoting mixer stability

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with S/Steel mixing bowl, whisk, dough hook and beater attachment.



4.8LT - WHITE
PMK3005

SPECIFICATIONS

MOTOR	: 0.32kW - 220-240V - 50-60Hz
DIMENSIONS	: 411 X 264 X 348MM
WEIGHT	: 12KG

FEATURES

- Smooth rounded bowl-lift professional design. Ideal for heavy loads/ use and easy to clean
- 6.9LT S/Steel bowl. Easily handles very large quantities of food
- 1.3HP high efficiency motor with direct drive quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs stable, quiet and durable
- All S/Steel standard accessories robust, durable and dishwasher-safe
- Original planetary action fast and thorough mixing
- Single attachment hub easy usage with a wide choice of optional accessories
- Wire guard and stop switch for high safety in a commercial environment



6.9LT - PROFESSIONAL
PMK0069

SPECIFICATIONS

MOTOR	: 0/5kW - 220-240V - 50-60Hz
DIMENSIONS	: 419 X 287 X 371MM
WEIGHT	: 13KG
PACKAGED WEIGHT	: 13KG





Includes 6.9LT bowl, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater

STAND MIXER

"Compact, Durable and Versatile"

Built for versatility and offering labour-saving power for all kinds of foodservice kitchens, our countertop stand mixer isn't just for small bakeries and pastry shops. For chain and independent restaurants to healthcare, catering operations and beyond, adding the 8LT PMH0008 from Hamilton Beach Commercial® to your operation brings in a utility player that gives you the ability to produce countless small-batch recipes.

FEATURES

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

2 YEAR



COMMERCIAL PLANETARY MIXER 8LT
PMH0008

SPECIFICATIONS

CONTROLS	: Capacitive start/stop buttons and rotary 7 speed dial plus pulse
240V SPECIFICATIONS	: 240V - 60HZ - 1.5kW - IPX2
WEIGHT	: 16.2KG
DIMENSIONS (DxWxH)	: 350 X 430 X 400MM

ACCESSORIES INCLUDED

- Mixer beater
- Mixer wire whisk
- Mixer dough hook
- Mixer bowl
- BPA-Free plastic bowl guard

DOUGH ROLLER

Convenient, reliable and simple operation. This precision engineered machine is maintenance free.
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



DOUGH ROLLER
DRM1001

SPECIFICATIONS

DIMENSIONS	: 530 X 450 X 800MM
WEIGHT	: 44KG
POWER	: 370W
VOLTAGE	: 230V - 50Hz

Note
For use with room temperature dough only

CULINARY BLENDERS

FEATURES

- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4LT, heavy-duty, brushed S/Steel container built for long-lasting performance in the world's busiest kitchens
- Temperature gauge helps prevent overheating
- Custom programs provides automation for signature recipes
- Weighted, die-cast aluminum base with non-skid feet for improved stability
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING



4LT
HBC1100

SPECIFICATIONS

JUG CAPACITY	: 4LT
MOTOR POWER	: 3.5HP - 230V - 50-60Hz
DIMENSIONS	: 226 X 378 X 481MM
WEIGHT	: 11KG

FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Patented design keeps ingredients circulating through the blades to ensure that contents are well emulsified
- Adjustable speed dial offers chef variable speed options
- Unique one-touch chopping function thoroughly chops solid ingredients
- Temperature gauge alerts chef if motor overheats to help prevent unnecessary burnout
- Jar pad sensor helps prevent "wear & tear"

LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING



1.8LT
FBH6000

SPECIFICATIONS

JUG CAPACITY	: 1.8LT
MOTOR POWER	: 3HP - 230V - 50-60Hz
DIMENSIONS	: 178 X 203 X 467MM
WEIGHT	: 6.4KG

OTHER CODE

SPARE JUG
XFBH6001

CULINARY BLENDER

FEATURES

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





S/STEEL 1.8LT
CBH0500-R01

SPECIFICATIONS

JUG CAPACITY	: 1.8LT
MOTOR POWER	: 2.4 HP - 220-240V - 50-60Hz, 6.5A
DIMENSIONS	: 190 X 210 X 515MM
WEIGHT	: 6.3KG

BAR BLENDER

FEATURES

- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Select from over 100 pre-programmed cycles - custom programs also available
- Compact size - Quiet Shield™ opens to a maximum height of 56CM
- Wave~Action® System continually forces mixture down into the blades for smooth results
- Easy-to-remove Quiet Shield™ - built-in clips allow for quick removal of shield for faster cleanup
- Memory card slot for custom programming

LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING



ECLIPSE 2LT
EBH0750

SPECIFICATIONS

JUG CAPACITY	: 2LT
MOTOR POWER	: 3HP - 220-240V - 50-60Hz
DIMENSIONS	: 216 X 286 X 470MM
WEIGHT	: 6.3KG

OTHER ORDER CODES

SPARE JUG
XEBH0001 - 1.4LT
EBH0755 - 2LT

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



FURY 1.8LT
FBH0550

SPECIFICATIONS

JUG CAPACITY	: 1.8LT
MOTOR POWER	: 3HP - 220-240V - 50-60Hz
DIMENSIONS	: 178 X 203 X 457MM
WEIGHT	: 6.3KG

OTHER ORDER CODES

SPARE JUG
TBH1516

FEATURES

- WaveAction® system continually forces mixture down into the blades for smooth results
- 1.25LT (44 oz.) 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 - PLASTIC JUG 1.25LT
BBH0908-R01

SPECIFICATIONS

JUG CAPACITY	: 1.3LT
MOTOR POWER	: 220-240V - 50-60Hz, 3A
DIMENSIONS	: 195 X 205 X 400MM
WEIGHT	: 3.68KG

OTHER ORDER CODE

SPARE JUG
XBBH9914



PROCESSING

BAR BLENDERS

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

2 YEAR

IMPROVED



RIO - S/STEEL JUG 950ML
BBH2001-R01

SPECIFICATIONS

JUG CAPACITY	: 950ML (S/Steel jug)
MOTOR POWER	: 1.6 HP with pulse - 220-240V - 50-60Hz, 3.2A
DIMENSIONS	: 190 X 216 X 430MM
WEIGHT	: 4.7 KG

FEATURES

- Lid-Open Sensor - Prevents blending with lid removed
- Triple-Seal Lid
- 1.4LT (48 oz.) 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 runfor walkaway convenience

2 YEAR

IMPROVED



TANGO 1.4LT
BBH2002-R01

SPECIFICATIONS

JUG CAPACITY	: 1.4LT
MOTOR POWER	: 2.4 peak HP - 220-240V - 50-60Hz
DIMENSIONS	: 195 X 205 X 400MM
WEIGHT	: 5.6 KG

FEATURES

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



1.5LT
BBS1200

SPECIFICATIONS

JUG CAPACITY	: 1.5LT
MOTOR POWER	: 1200W - 3HP (2238W - Max motor power)
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 213 X 405 X 235 mm
WEIGHT	: 4.5kg

OTHER ORDER CODES

SPARE JUG 1.5LT
BBS1201

MILKSHAKE MIXERS - SINGLE HEAD (INCL CUP)

Rugged construction. Ideal for vending areas, fastfood 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



BLACK
MMA0001

RED
MMA0004

SILVER
MMA0007

SPECIFICATIONS

POWER	: 0.35kW - 220V
DIMENSIONS	: 165 X 158 X 498MM
WEIGHT	: 4.5KG
	Supplied with one milkshake cup - 800ML

OTHER ORDER CODES

MILKSHAKE CUP S/STEEL - 750ML
MSC0001



COMMERCIAL 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

SPECIFICATIONS

POWER	: 0.24kW - 220-240V - 50-60Hz
DIMENSIONS	: 165 X 171 X 520MM
WEIGHT	: 6.5KG
	Supplied with 1 X 750ML milkshake cup





TRIPLE HEAD
MMH0400

SPECIFICATIONS

POWER	: 0.9kW - 50-60Hz
DIMENSIONS	: 317 X 228 X 520MM
WEIGHT	: 17KG
	Supplied with 3 X 750ML milkshake cups
	3 Speed rocker switch
	Unique pulse switches



M/MIX HB [ALL] AGITATOR SOLID
XMMH5004



MILKSHAKE CUP S/STEEL
MSC0001
750ML



MILKSHAKE CUP S/STEEL WITH HANDLE
MSC0003
880ML - IDEAL FOR HOT PRODUCT



JUICE EXTRACTORS



FEATURES

- Induction motor
- Patented automatic feed system, ø 79MM
- High clearance juice spout - 162MM
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray

J80
JER0001

SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER

OUTPUT	: Up to 120LT /HR
POWER	: 700W - SINGLE PHASE - 230V 50Hz
SINGLE SPEED	: 3000RPM
DIMENSIONS	: 505 X 235 X 420MM
WEIGHT	: 11KG



FEATURES

- Induction motor
- Patented automatic feed system, Ø79MM
- High clearance juice spout - up to 250MM
- Ejection chute sends a continous 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



J100 ULTRA
JER0002

SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER

OUTPUT	: Up to 160LT / HR
POWER	: 1000W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED	: 3000RPM
DIMENSIONS	: 595 X 235 X 438MM
WEIGHT	: 14KG



robot coupe

CITRUS EXTRACTOR



CITRUS EXTRACTOR
CES0001

SPECIFICATIONS

OUTPUT	: Approx 200 oranges /HR
POWER	: 0.3kW - 230V - 50Hz
SPEED	: 1410RPM
DIMENSIONS	: 200 X 310 X 390MM
WEIGHT	: 9KG

sammic

MULTI JUICER

FEATURES

- Ideal to obtain perfect juice straight from fresh fruit or vegetables
- Simple and easy to use
- For small volume restaurants
- Product to be processed must be pitless



MULTI JUICER
JES0001

SPECIFICATIONS

POWER	: 0.24kW - 220V - 50Hz
SPEED	: 6300RPM
DIMENSIONS	: 210 X 310 X 370MM
WEIGHT	: 5KG

SUMMIT

FOOD BLENDERS

Use specifically for mayonnaise



4LT - SEAMLESS BOWL
LQS1004

SPECIFICATIONS

POWER	: 0.7kW - 220V - 50Hz
SPEED	: 3410RPM
DIMENSIONS	: 210 X 240 X 600MM Removable jug
WEIGHT	: 10.5KG

25LT - SEAMLESS BOWL
LQS1025

SPECIFICATIONS

POWER	: 1.9kW - 220V - 50Hz
SPEED	: 3000RPM
DIMENSIONS	: 1180 X 410 X 525MM Tilting jug
WEIGHT	: 20.5KG

SKYMSEN

ICE CRUSHERS

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



ELECTRIC - DELUX
ICH1001

SPECIFICATIONS

POWER	: 0.65kW - 230V - 50-60Hz
DIMENSIONS	: 200 X 230 X 300MM
WEIGHT	: 5.6KG

OTHER ORDER CODES

MIXING BOWL TAPERED - MB2 (MINI)
MBT1002
180 X 65MM - 800ML

Note
Bowl not included

Crystal

Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.



HAND
ICH0001

Global





ICE SHAVER - ELECTRIC
ICH0945

SPECIFICATIONS

POWER	: 220V-230V - 50Hz
DIMENSIONS	: 700 X 160 X 245MM
POWER	: 0.3kW
WEIGHT	: 12.9KG
	Makes perfect shaved ice

aVenia

Cleaning & Washing

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

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BCE Foodservice Equipment

DISHWASHERS - UNDER COUNTER

DIHR

2 YEAR WARRANTY

5 REASONS WHY

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

D WASH

2 YEAR WARRANTY

5 REASONS WHY

- 2 Year warranty
- Italian designed and manufactured to the highest international standards
- The perfect solution for a commercial kitchen
- Standard with detergent and rinse aid dispenser
- Includes a drain pump

Global

5 REASONS WHY

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

CAMBRO

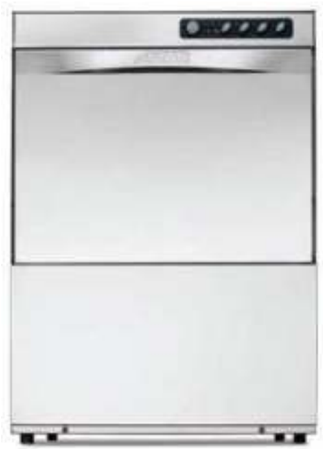
5 REASONS WHY

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

FEATURES

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

2 YEAR WARRANTY



G35 - GLASS WASHER

GWD1000

SPECIFICATIONS

DIMENSIONS	: 400 X 470 X 585MM
WEIGHT	: 33KG
POWER	: 2.1kW
VOLTAGE	: 220V Single phase
BASKET SIZE	: 350 X 350MM
MAX GLASS HEIGHT	: 195MM max glass/plate height
INCLUDES	: 2 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

OTHER ORDER CODES

MESH RACK 350 X 350MM

GWD1035

SMALL PLATE RACK

GWD2001

FEATURES

- Ideal for small restaurants and bars
- 120/SEC 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



GS40

DWD0400

SPECIFICATIONS

DIMENSIONS	: 450 X 530 X 700MM
WEIGHT	: 43KG
POWER	: 3.05kW
VOLTAGE	: 220V Single phase
BASKET SIZE	: 400 X 400MM
MAX GLASS HEIGHT	: 290MM max glass/plate height
INCLUDES	: 2 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

DIHR

DISHWASHER - UNDER COUNTER

FEATURES

- Ideal for medium sized restaurants and busy bars
- 120/SEC 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 proof panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request



GS50 - SINGLE PHASE
DWD0500

SPECIFICATIONS

DIMENSIONS	: 590 X 600 X 850MM
WEIGHT	: 65KG
POWER	: 3.45kW
VOLTAGE	: 220V Single phase
BASKET SIZE	: 500 X 500MM
MAX GLASS HEIGHT	: 325MM max glass/plate height
INCLUDES	: 1 X plate rack, 1 X glass rack, 1 X cutlery holder

Note
Refer to pg 167 - 171 for comprehensive range of racks.

DISHWASHER - HOOD TYPE

FEATURES

- Extra large washtank reduces detergent cost
- Gravity drain recommended drain height 150MM 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



HT11
DWD0011

SPECIFICATIONS

DIMENSIONS	: 720 X 735 X 1400/1890MM
WEIGHT	: 116KG (gross weight)
VOLTAGE	: 400V 3 phase + neutral
BASKET SIZE	: 500 X 500MM
OUTPUT	: Approx 60 racks per hour
TOTAL POWER	: 13.12kW
WASH PUMP	: 1.1kW
WASH TANK	: 35LT
INCLUDES	: 2 X Plate racks, 1 X glass rack, 1 X Cutlery holder

OTHER ORDER CODES - ACCESSORIES

DWD0002 - DISH WASHER DIHR WATER SOFTENER
DWD0003 - DISH WASHER DIHR DRAIN PUMP KIT
DWD0004 - DISH WASHER DIHR SOAP DISPENSER

Note
All DIHR machines are gravity drain systems and require fitted chemical dispensers
Refer to pg 167 - 171 for comprehensive range of racks.

HOOD TYPE DISHWASHER COMPLETE SETUP

DIHR WASHING CYCLE

DIHR your ideal partner in professional glass, dish and utensil washing.

An integral part of any busy hotel or restaurant kitchen. Use the complete DIHR 5-step dish washing system to provide a constant supply of sparkling clean crockery and cutlery on demand.

STEP 1
Rinse off your soiled crockery and cutlery with the pre-rinse spray

STEP 2
Stack your dirty crockery and cutlery into the glass or dish racks and slide into the dishwasher to commence the wash cycle

STEP 3
On completion of the wash cycle, slide out the rack and the washed items will air dry in minutes

STEP 4
Stack the washed items still in the racks onto your rack dolly for safe and damage free storage of your valuable crockery and glasses

STEP 5
Wheel your rack dolly to your storage or setup area, ready to be wheeled into action on demand



DISHWASHER - TUNNEL

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

FEATURES

- Self-cleaning vertical wash pumps, protected from electrical overloads
- Traction system with built-in clutch preventing derailment
- AISI 304 S/Steel boilers fully insulated to reduce thermal losses
- Electronic soft touch panel with IP65 security level, manufactured to be user friendly and easy to be cleaned
- S/Steel washing and rinsing arms. These are removable without using any tool, for easier cleaning operation or to help the change of working direction on the RX 101E
- S/Steel surface filters 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

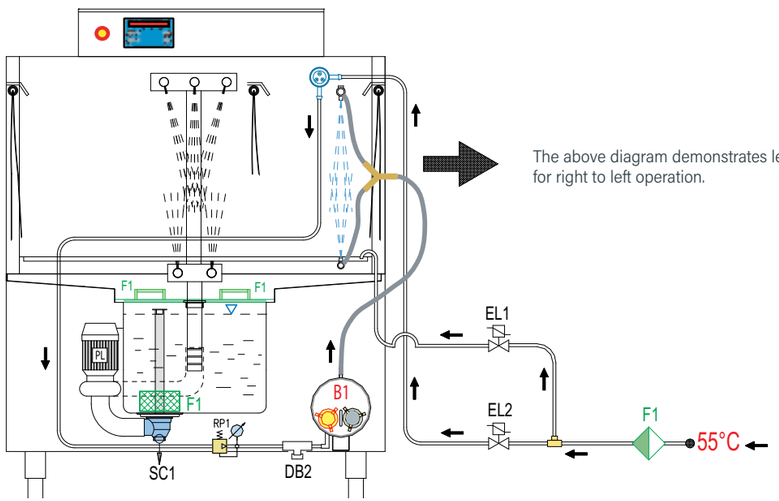
SPECIFICATIONS

DIMENSIONS	: 1080 X 715 X 1565/1900MM
TOTAL POWER	: 22.33kW
VOLTAGE	: 400V 3N~ 50Hz
RACKS PER HOUR	: 70/100
WEIGHT	: 207KG

OTHER ORDER CODES

TUNNEL DISHWASHER R101E - DRYER OPTIONAL EXTRA
DWD2161

Note
This item needs to be installed by a qualified Technician
Refer to pg 167 - 171 for comprehensive range of racks.



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

DISHWASHERS - UNDER COUNTER

Our Dwash dishwasher range is the most competitive brand of dishwashers to be introduced into the market.
It is our value range that is coupled with quality to provide a complete offering.

Dwash is Italian made and has a basic range of machines to fit all your needs for a light commercial kitchen.
Made from S/Steel, it comes standard with a detergent and rinse aid dispenser and also includes a drain pump!

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



DWASH 40
DWD4040

SPECIFICATIONS

DIMENSIONS	: 450 X 530 X 700MM
WEIGHT	: 37KG
POWER	: 2590W
VOLTAGE	: 230V 50HZ
BASKET SIZE	: 400 X 400MM
MAX GLASS HEIGHT	: 290MM max glass/plate height
INCLUDES	: Detergent & rinse-aid dispenser Drain pump 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



DWASH 50
DWD4050

SPECIFICATIONS

DIMENSIONS	: 590 X 600 X 850MM
WEIGHT	: 56.5KG
POWER	: 3200W
VOLTAGE	: 220V 50HZ
BASKET SIZE	: 500 X 500MM
MAX GLASS HEIGHT	: 320MM max glass/plate height
INCLUDES	: Detergent & rinse-aid dispenser Drain pump Thermo-stop 1 X Plate rack 1 X Mesh pack 1 X Cutlery holder

Note
Refer to pg 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



DWASH 100
DWD4100

SPECIFICATIONS

DIMENSIONS	: 720 X 735 X 1445/1880MM
WEIGHT	: 100KG
VOLTAGE	: 400V 3N 50HZ
BASKET SIZE	: 500 X 500MM
TOTAL POWER	: 6550W
WASH PUMP	: 400W
WASH TANK	: 29LT
INCLUDES	: Detergent & rinse-aid dispenser Drain pump Thermo-stop 1 X Plate rack 1 X Mesh pack 1 X Cutlery holder

Note
Refer to pg 167 - 171 for comprehensive range of racks.

PRE-RINSE SPRAYS AND HOSE REEL

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



OVERHEAD PRE-RINSE SPRAY INCLUDES MIXER TAPS
PRS0001



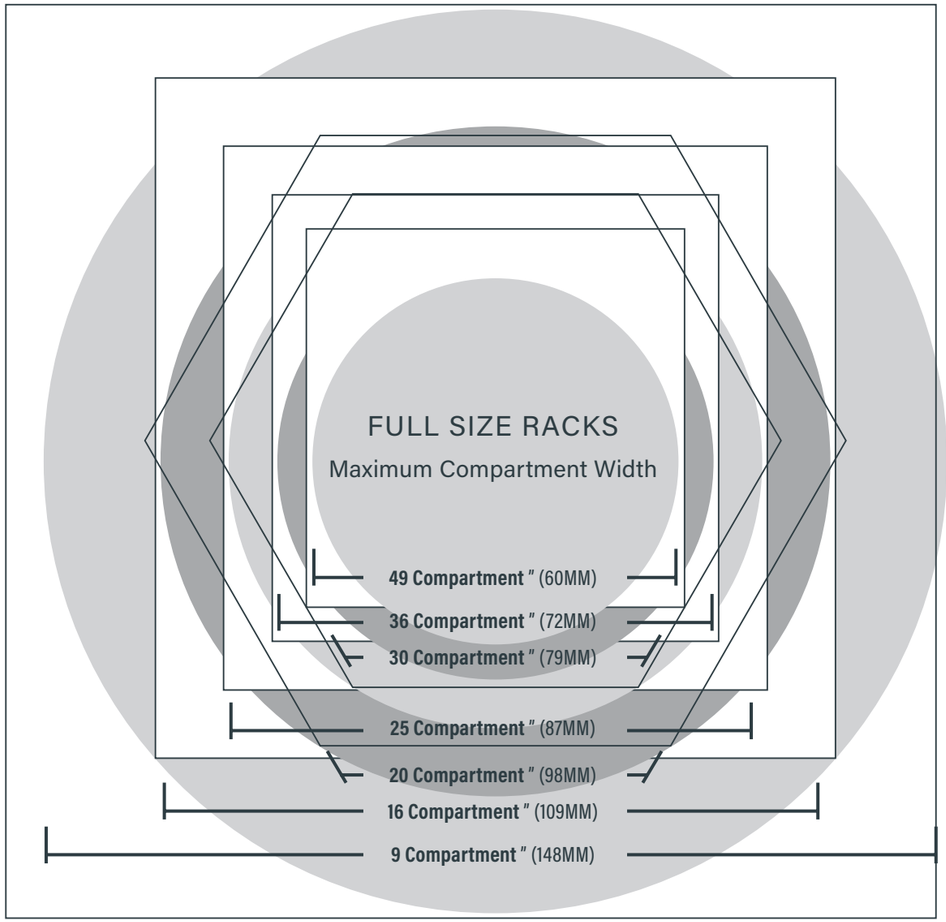
OVERHEAD PRE-RINSE SPRAY (SPOUT INCLUDED)
PRS0002



HOSE REEL S/STEEL
HRS0010
10M

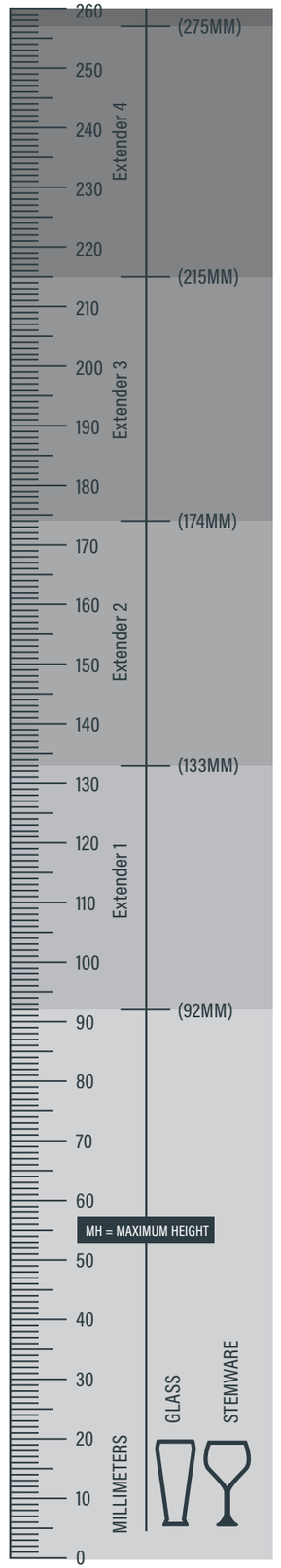
CAMBRO

GLASS SIZING REFERENCE GUIDE



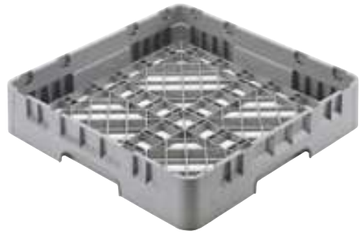
Place glass or stemware upside down over circle chart. Look down on the glass. Whatever circle the largest diameter of the glass fits within will determine the number of compartments.

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 RACK
OBR0100
50 X 50 X 10CM
GREY



OPEN EXTENDER
OEG0050
50 X 50 X 5CM
GREY

FLATWARE CUTLERY RACK

FEATURES
- Flatware/combination
- Mesh design base specifically for cutlery



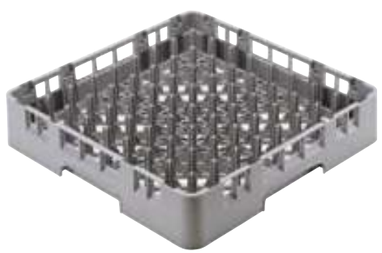
FLATWARE RACK
FWR0100
50 X 50 X 10CM
GREY



OPEN EXTENDER
OEG0050
50 X 50 X 5CM
GREY

ALL PURPOSE PLATE RACK

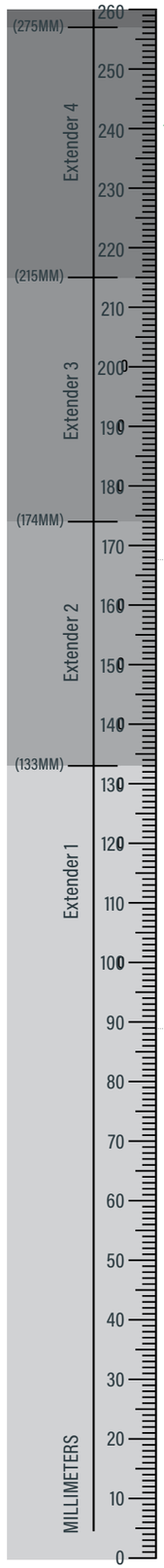
FEATURES
- All purpose rack
- Moulded-in support stands to hold plates and trays
- Includes first extender



9 X 9 PEG RACK
PRG0010
50 X 50 X 10CM
GREY



OPEN EXTENDER
OEG0050
50 X 50 X 5CM
GREY



GLASS RACKS

9 COMPARTMENT

FEATURES
- 9 Compartment glass rack
- Maximum diameter = 14.9CM
- Includes first extender



GLASS RACK
CGG0143
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CEG0050
50 X 50 X 5CM
GREY

16 COMPARTMENT

FEATURES
- 16 Compartment glass rack
- Maximum diameter = 11.1CM
- Includes first extender



GLASS RACK
CGG0144
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CEG0051
50 X 50 X 5CM
GREY

20 COMPARTMENT

FEATURES
- 20 Compartment 9 glass rack
- Maximum diameter = 9.84CM
- Includes first extender



GLASS RACK
CGR0020
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CHE0020
50 X 50 X 5CM
GREY

GLASS RACKS

25 COMPARTMENT

FEATURES
- 25 Compartment cup rack
- Maximum diameter = 8.7CM
- Includes first extender



GLASS RACK
CGG0145
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CEG0052
50 X 50 X 5CM
GREY

30 COMPARTMENT

FEATURES
- 30 Compartment glass rack
- Maximum diameter = 7.94CM
- Includes first extender



GLASS RACK
CGG0146
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CEG0053
50 X 50 X 5CM
GREY

36 COMPARTMENT

FEATURES
- 36 Compartment glass rack
- Maximum diameter = 7.3CM
- Includes first extender



GLASS RACK
CGG0147
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CEG0054
50 X 50 X 5CM
GREY

GLASS RACK

49 COMPARTMENT

FEATURES
- 49 Compartment glass rack
- Maximum diameter = 6.2CM
- Interior dimensions: 65 X 65 X 80MM



GLASS RACK
CGG0148
50 X 50 X 14.3CM
GREY



HEIGHT EXTENDER
CEG0055
50 X 50 X 5CM
GREY

CUTLERY HOLDERS



FLATWARE CYLINDER WHITE
FCW0143
11.4 X 14CM



8 COMPARTMENT FLATWARE BASKET NO HANDLES
CFB0184
18.4CM H



RACK MOBILE DOLLY

FEATURES

- Rack dolly
- Handle and wheels for easy transportation of racks
- Convenient drain feature for excess water
- Large swivel castors with non-marking rubber wheels





GLASS RACK DOLLY WITH HANDLE

GFC0500
54.5 X 54.5 X 94CM
SOFT GREY

Note
Colours availabe on request

RACK DUST COVER

FEATURES

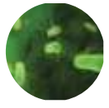
- Use to cover glass rack to protect clean glasses



GLASS RACK FLAT COVER

RDC0122-C
50 X 50CM LIGHT GREY





No Bacteria



No Dirty Hands



No Rodents



No Bugs



No Dirt

MOBILE REFUSE BINS



ORGANIC WASTE
IBP1130 - 130LT
IBP1240 - 240LT

PLASTIC
IBP2130 - 130LT
IBP2240 - 240LT

TIN CANS
IBP4130 - 130LT
IBP4240 - 240LT

PAPER
IBP3130 - 130LT
IBP3240 - 240LT

GENERAL WASTE
IBP0130 - 130LT
IBP0240 - 240LT

FOOT PEDAL WHEELY BIN



120LT BLUE
IBP9120

SPECIFICATIONS
CAPACITY : 120LT
DIMENSIONS : 470 X 580 X 910MM

PEDAL BINS



68LT - PLASTIC
IBP9068

SPECIFICATIONS
CAPACITY : 68LT
MATERIAL : VIRGIN POLYPROPYLENE
DIMENSIONS : 47CM X 40CM X 68CM



90LT
IBP9087

SPECIFICATIONS
CAPACITY : 90LT
MATERIAL : LLDPE
DIMENSIONS (FRONT) : 500 X 745MM
DIMENSIONS (SIDE) : 405 X 680MM

REFUSE BIN



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



MOBILE DOLLY FOR IBP1001
IBP1004

REFUSE BIN



REFUSE BIN BLACK - WITH LID
IBP1085
85LT - 450 X 630MM



MOBILE DOLLY METAL
IBP0001

CUTLERY SAVER

FEATURES
- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight
- Unique, patented design
- Magnets contained in moisture-proof cells, prevents bacteria growth
- Use only with 18/10 or magnetic steels



CUTLERY SAVER FOR IBP0085/IBP1085
CTS0001

COLOUR CODED PLASTIC TRIGGER SPRAY BOTTLES



TRIGGER BOTTLE - 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



TROLLEY
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



PLASTIC TROLLEY
HST0001
1480 X 550 X 1000MM

VACUUM CLEANER

FEATURES
- New NST sound reduction and AutoSave energy conservation technology
- Environmentaly friendly
- Less energy, lower noise, longer life and user convenience



INDUSTRIAL
NVC0001
6.1KG - 355 X 355 X 430MM
WEIGHT: 7.6KG

PLASTIC BUCKETS AND WRINGERS

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



SINGLE BUCKET AND WRINGER PLASTIC FRAME
PBW0001
1 X 36LT

OTHER ORDER CODES

BUCKET AND WRINGER 36LT
PBW0003
PBW0004
PBW0005



DOUBLE BUCKET AND WRINGER 2 X 25LT
PBW2002 - METAL FRAME
PBW0002 - PLASTIC FRAME

PLASTIC BUCKETS AND WRINGERS



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

SINGLE COMPARTMENT
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 COMPARTMENT
NPB0002

Note
Also available on request in these colours:



GEERPRES BUCKET AND WRINGER



BUCKET AND WRINGER
GPB0001

OTHER ORDER CODES

BUCKET
GPB0002

WRINGER
GPB0003

Note
Bucket and handles also available on request in these colours:

GEERPRES

WET FLOOR A FRAME SIGN

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



SPECTRA
WFS0001



Spectra

MOP HANDLES AND HEADS



MOP HOLDER ALUMINIUM HANDLE
MHA0400 - 1400MM



MOPHOLDER PVC/WOOD HANDLE ONLY - 1550MM
MHW0500
MHW0501
MHW0502
MHW0503
MHW0504



FAN MOP CLIP E-LINE - BLACK
FMC0001



MOP HEAD ONLY
MHW1500
500g



MOPHEAD ONLY BLUE LINE
MHA1400
400g

GLASS SCRAPER



HAND HELD
GSH0300
300MM



Spectra

BROOMS AND FLOOR SQUEEGEE



LOBBY BROOM
LDP0002
LOBBY DUST PAN WITH COVER
LDP0001
870 X 280 X 280MM



LONG HANDLE BROOM
LHB0610
610MM



STRAIGHT FLOOR SQUEEGEE
SFS0540
600MM

MOULDED TOP & PLASTIC BOTTOM THREAD HANDLE



WHITE
MTW1300
1300 X 240MM

BLACK
MTB1300
1300 X 240MM



DOUBLE BLADE WHITE
SSQ1500
500MM



SINGLE MOULDED BLADE BLACK
SSQ0500
500MM



HEAD SOFT BRISTLE - WHITE
BHW0450
450MM



HEAD HARD BRISTLE - BLACK
BHB0300
300MM

SCRUB BRUSHES



SOFT BRISTLE WHITE
SSW0175
175MM



HARD BRISTLE BLACK
SSB0175
175MM

NAIL BRUSH SOFT BRISTLE - WHITE
NBS0110
110MM

CLEANING AND WASHING

SCRUB BRUSHES AND MICROFIBRE MOP

SOFT BRISTLE - WHITE



SHORT HANDLE SCRUB
SHS0210
210MM



SPECTRA LONG HANDLE SCRUB
LHS1355
355MM



SLIMLINE SCRUB
SSS0300
300MM

HARD BRISTLE - BLACK



SHORT HANDLE SCRUB
SHS1210
210MM



LONG HANDLE SCRUB
LHS0355
355MM



SLIMLINE SCRUB
SSH0300
300MM



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



MICROFIBRE MOP HEAD
MTB0390
390MM



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

WALL MOUNTED HOLDER SYSTEM

NEW



WALL RAIL WITH 3 BRACKETS
WRS0500
500MM



Spectra

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 300SQM

LED



MEDIUM
IEA1003
SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 470 X 100 X 263MM
WEIGHT	: 1.7KG

ULTRA VIOLET



SMALL
IEA1001
SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 395 X 95 X 300MM
LAMPS	: 2 X 10W
WEIGHT	: 11.74KG



MEDIUM
IEA1002
SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 645 X 95 X 390MM
LAMPS	: 2 X 20W
WEIGHT	: 11.06KG

aVeNia

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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BCE Foodservice Equipment



5 REASONS WHY

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

5 REASONS WHY

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

CAMBRO

5 REASONS WHY

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

NEW

STORAGE AND HANDLING

HEALTHCARE

CAMBRO

NSF StoreSafe STORE FRESH

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. 4-6 minutes
- 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
762 X 479 X 879MM
WEIGHT : 49.2KG



MOBILE DRYING RACKS



FOR CAMDUCTION BASES
MDR0001
128 - BASE CAPACITY



FOR INSULATED DOME COVERS
MDR0002
100 - DOME CAPACITY

CAMBRO

HEALTHCARE

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



FOR SINGLE PHASE CAMDUCTION SYSTEM
NAVY BLUE
CBP0001
243.1MM DIAMETER

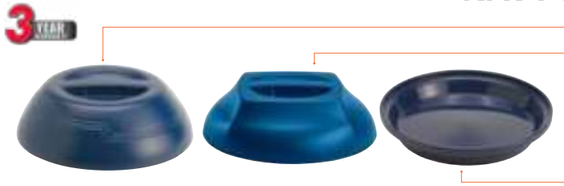
DOME COVERS

FEATURES

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

NAVY BLUE

3 YEAR



INSULATED LOW PROFILE
IPC0260
260MM DIAMETER - 699MM H

INSULATED BASE COVER, HARBOUR COLLECTION
IDC0260
26OMM DIAMETER - 817MM H

INSULATED BASE
IBB0261
245MM DIAMETER - 4OMM H

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



20 TRAY
MDC0970
96.5 X 140 X 112.4CM

Note
Takes 20 X 1520
Camtrays



30 TRAY
MDC0750
74.5 X 152.5 X 161.6CM

Note
Takes 30 X 1520
Camtrays

CAMBRO

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
- Two cabinet with wheels
- 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



800 SERIES
UEL0001
220V - SLATE BLUE
330 X 545 X 485MM
WEIGHT : 46.3KG



1600 SERIES
UEL0002
220V - SLATE BLUE
330 X 545 X 485MM
WEIGHT : 46.3KG



FULLY INSULATED - 20 TRAY
EHT0001
220V

CAMBRO

HEALTHCARE

POLYCARBONATE DINNERWARE

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

BEIGE



NARROW RIM SIDE PLATE
PSP0205-C
16.5CM



NARROW RIM DINNER PLATE
PDP0229
25.4CM



NARROW RIM DINNER PLATE
PDP0230-C
22.9CM



SQUARE BOWL
PSB0278
278ML

SNAP ON LID FOR 10CW BOWL
PSL0100
CLEAR



ROUND SOUP/ SALAD BOWL
PSB0450-C
22.9CM



CEREAL BOWL
PCB0370
370ML



3 DIVISION DINNER PLATE
PDP0002-C
22.9CM



NAPPIE BOWL
PSB0350-C
452ML

CAMBRO

HEALTHCARE

POLYCARBONATE DINNERWARE



JUG - CLEAR
PTP0750-C
1LT CLEAR

LID FOR JUG
PLJ0340



MUG - BEIGE
PCM0300-C
288ML



TUMBLER - CLEAR
GTA0001-C
296ML



JUICE GLASS CLEAR
PJG0150
150ML



CAMBRO



PLATE COVER - CLEAR
PCP2000-C
26.2CM DIAMETER 7CM H

Global

S/STEEL PLATE COVER



PCR0280
260MM

Global



CAMTRAYS - FIBERGLASS SMOOTH TRAY ANTIQUE PARCHMENT



FST0350
27 X 35CM



FST0530
32 X 53CM - FULL



FST5150
38 X 51.5CM

Note
Fits cambro
meal delivery carts



CAMBRO

SERVICE AND TRANSPORT CARTS

FEATURES

- Shelves feature raised ridges to protect surface against heat
- Four sided 1.3CM marine rail on top shelf to contain spills
- Four (4) 15CM non-marking heavy-duty plate castors
- No assembly required



PRO HEAVY DUTY 2 TIER
SCH0236
105 X 60 X 94CM
BLACK



QUICK CONNECT CUTLERY BIN
QCC0310
40 X 18 X 31CM
BLACK



QUICK CONNECT TRASH BIN
QCT0540
40 X 18 X 54CM
BLACK

FEATURES

- Versatile, strong and durable
- Lightly textured polypropylene shelves to reduce sliding
- Stain resistant surface that is easy to clean
- Caster diameter: 12,7CM 2 fixed, 2 swivel, 1 with brake steel castors that are rust-proof
- No assembly required



2 TIER
SCH0235
95 X 55 X 88CM
BLACK



ADJUSTABLE DISH CADDY

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 maneuvering
- 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
69 X 69 X 81CM
BLACK



ADD ON LEVERS (PACK OF 4)
XBO4025
FOR CONVERTING ADCRC CADDY FOR SMALLER DISHES

STORAGE CAPACITIES

UNIT HOLDS BETWEEN 45 & 60 DISHES PER STACK, BASED ON DISH SIZE.



PORTABLE ICE CADDY



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
59 X 80 X 75CM
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 maximize storage space



GN FOOD PANS 20CM DEEP
UTL0305
63 X 44 X 30.5CM



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 maneuvering
- Doors open 270° for easy loading and unloading of food pans
- Units are stackable and can be placed on a dolly



400 SERIES
UFL0620
43 X 62 X 62CM



DOLLY FOR 400 SERIES
DFL0230
71 X 53 X 23CM

FRONT LOADERS
SLATE BLUE

FEATURES
- Two compartment with wheels



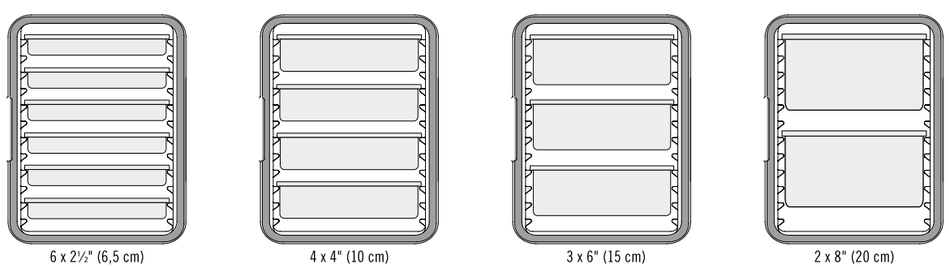
800 SERIES
UFL0621
52 X 69 X 137CM



1600 SERIES
UFL0622
72 X 82 X 135CM

CAPACITY GUIDE

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



ULTRA CAMTAINERS

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

BEVERAGE SERVER - DARK BROWN



10LT
BSI0104
43 X 30 X 50CM



20LT
BSI0199
43 X 30 X 68CM



40LT
BSI0397
52 X 42 X 66CM



HIGH HEAT INSERTS - GN FOOD PAN

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

AMBER



FULL
HHF0001
65MM



HALF LONG
HHF0002
65MM



HALF
HHF0005
65MM



HALF
HHF0006
100MM



HALF
HHF0003
150MM



THIRD
HHF0007
100MM



THIRD
HHF0004
150MM



HIGH HEAT LIDS

AMBER



FULL
HHL0001



HALF LONG
HHL0002



HALF
HHL0004



THIRD
HHL0003

HIGH HEAT INSERTS - THIRD GN PAN
AMBER



DOUBLE HANDLE FOR PHU UNITS
HHP1003
65MM



DOUBLE HANDLE FOR PHU UNITS
HHP1002
100MM



SINGLE HANDLE FOR PHU UNITS
HHP1005
65MM



SINGLE HANDLE FOR PHU UNITS
HHP1001
100MM





HIGH HEAT DRAIN SHELVES

AMBER



FULL
HDS0001



HALF LONG
HDS0002



HALF
HDS0003



THIRD
HDS0004

CAMWEAR POLYCARBONATE INSERTS

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
- Dishwasher safe

CLEAR



FULL
INF4065-C
65MM



FULL
INF4100-C
100MM

BLACK



FULL
INF5065-C
65MM



FULL
INF5100-C
100MM







CAMWEAR POLYCARBONATE INSERTS



FULL
INF4150-C
150MM
CLEAR



FULL
INF4200-C
200MM
CLEAR



FULL
INH4065-C
65MM
CLEAR



HALF
INH5065-C
65MM
BLACK



HALF
INH4100-C
100MM
CLEAR



HALF
INH5100-C
100MM
BLACK



HALF
INH4150-C
150MM
CLEAR



HALF
INH5150-C
200MM
CLEAR





CAMBRO

CAMWEAR POLYCARBONATE INSERTS



THIRD
INT4150-C
65MM
CLEAR



THIRD
INT5101-C
100MM
BLACK



SIXTH
INS5100-C
100MM
CLEAR



SIXTH
INS4150-C
150MM
CLEAR



NINTH
INN5100-C
100MM
CLEAR



THIRD
INT5100-C
100MM
CLEAR



THIRD
INT5063-C
150MM
CLEAR



SIXTH
INS5150-C
100MM
BLACK



SIXTH
INS4100-C
150MM
BLACK



NINTH
INN9150-C
150MM
CLEAR





CAMBRO

CAMWEAR COLDFEST FREEZER PAN AND LID

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 FOR CFP0150
PCL0135
POLYCARBONATE

CAMWEAR POLYCARBONATE LIDS FOR INSERTS CLEAR



FULL
INF4001-C



HALF
INH4001-C



THIRD
INT4001-C



SIXTH
INS4001-C



NINTH
INN9009-C



CAMWEAR POLYCARBONATE HINGED FLIP LIDS

FLIPLID 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



SIXTH
PCH1351



THIRD
PCH1350



NINTH
PCH1352

CAMWEAR POLYCARBONATE LIDS FOR INSERTS

CLEAR - NOTCHED



FULL
INF4002-C



HALF
INH4002-C



THIRD
INT4002-C



SIXTH
INS4002-C



NINTH
INH4006-C



CAMWEAR POLYCARBONATE PERFORATED DRAIN SHELVES CLEAR



FULL
INF4003-C



HALF
INH4003-C



THIRD
INT4103-C



SIXTH
INS4106-C



NINTH
INN9001-C





POLYPROPYLENE INSERTS

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

TRANSLUSCENT



FULL
SCF1065-C
65MM

FULL
SCF1100-C
100MM



FULL
SCF1150-C
150MM

HALF
SCH1065-C
65MM

HALF
SCH1100-C
100MM

HALF
SCH1150-C
150MM

THIRD
SCT0100-C
100MM

THIRD
INT3150-C
150MM

SIXTH
INS6065-C
65MM

SIXTH
INS6100-C
100M

SIXTH
INS6150-C
150MM



STORAGE AND HANDLING

SNAP ON SEAL COVERS FOR INSERTS

FEATURES

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

TRANSLUCENT



FULL
INF4004-C

HALF
INH4004-C



THIRD
INT4004-C

SIXTH
INS4004-C

NINTH
INN4004-C





PRO CONTAINERS - POLYCARBONATE - SQUARE

FEATURES

- Easy on, easy off cover
- Prevents spills
- Extends food shelf life by 2 days
- Maximize Freshness
- Cross stacking allows sanitary drying

CLEAR



2LT
SCS4002-C



4LT
SCS4004-C



6LT
SCS4006-C



8LT
SCS4007-C



12LT
SCS4010-C



17LT
SCS4015-C



22LT
SCS4020-C



PRO CONTAINER - SEAL LIDS



2 & 4LT SQUARES
SCL4001-C



6 & 8LT SQUARES
SCL4002-C



12, 18 & 22LT SQUARES
SCL4003-C

CAMBRO

STORAGE BOXES - 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



SMALL - 6.6LT
SBL0090-C
30.5 X 46 X 9CM



SMALL - 18LT
SBP0230
30.5 X 46 X 23CM



LARGE - 18.9LT
SBS0090-C
46 X 66 X 9CM



LARGE - 33LT
SBS0150-C
46 X 66 X 15CM



LARGE - 49.2LT
SBS0230-C
46 X 66 X 23CM



LARGE - 64.4LT
SBL0150-C
46 X 66 X 30CM



LARGE - 83.3LT
SBL0380-C
46 X 66 X 38CM



STORAGE BOX FLAT LIDS - POLYCARBONATE



SMALL
SBS0001-C
30.5 X 45.7CM



LARGE
SBL0001-C
45.7 X 66CM

CAMBRO

POLYPROPYLENE INSERT AND LIDS



CONTAINER NINTH
SCN0100
100MM DEEP



LID NINTH - 1/9
FOR SCN0100
SLN0100
SLN0101
SLN0102

BASICS PLUS SHELVING - STARTER UNITS

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 leveling
- Drop in shelf plates that can easily be removed for easy cleaning
- Camguard anti - microbial agent embedded in shelf plates retards the growth of fungus, bacteria or mold
- Easily adjustable

BASICS 4 TIER VENTED SHELF
BVS0001 - 460 X 915 X 1830MM
BVS0002 - 460 X 1070 X 1830MM
BVS0003 - 460 X 1220 X 1830MM

BVS0004 - 610 X 915 X 1830MM
BVS0005 - 610 X 1070 X 1830MM
BVS0006 - 610 X 1220 X 1830MM

BASICS PLUS ADD ON / CORNER UNITS



FEATURES
- Add on units only come with one set of posts and are designed to clip onto an existing starter unit by sharing a common post on the starter unit

4 TIER VENTED
BAC9150 - 460 X 915 X 1830MM
BAC1070 - 460 X 1070 X 1830MM
BAC1220 - 460 X 1220 X 1830MM

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



BASICS SHELVING SPARE SHELVES

Converts a standard 4 tier shelf into 5 tier or 6 tier etc by adding an additional shelf kit



VENTED SHELF
BSV0915 - 460 X 915MM
BSV1070 - 460 X 1070MM
BSV1220 - 460 X 1220MM

BSV0916 - 610 X 915MM
BSV1071 - 610 X 1070MM
BSV1221 - 610 X 1220MM

BASICS SHELVING CORNER CONNECTORS



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

SUPPORT LEGS



FOR BOTTOM TIER CORNER SHELF
XBO4022 - 460MM
XBO4023 - 610MM

Used on the bottom tier of a corner shelf to strengthen it and increase the weight bearing capacity

DUNNAGE RACKS

FEATURES
- Made from single piece heavy duty polypropylene - extremely strong and durable
- Can never rust or corride - can be used from - 38°C to + 90°C
- Raise goods 30.5CM safely off floor
- Can clip together with Camlinks



VENTED - 600KG
DRV0915
300 X 533 X 915MM

VENTED - 1360KG
DRV1220
300 X 533 X 1220MM

SLANT TOP INGREDIENT BIN

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
42 X 75 X 71CM
WHITE

ACCESSORIES INCLUDED:
Scoop

GN 1/1 PAN 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
- 4X swivel castors with foot brakes

9 SHELVES



HALF 9 PAN
KPC0001



18 SHELVES



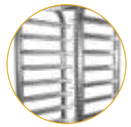
TALL 18 PAN
KPC0002

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
GROSS 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 TIER

WTT0007

SPECIFICATIONS

DIMENSIONS	: 385 X 550 X 900MM

TEA TROLLEYS - S/STEEL

FEATURES

- S/Steel tubular frame
- 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
- 100MM diameter swivel castor wheels
- 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



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
- TTS1002 & TTS1003 - 100MM easy glide, silent running, heavy duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels
- Hygienic - easy to clean and sterilize
- 50KG load capacity per shelf



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



(EXCLUDES ACCESSORIES)

WITH 4 TOTE BOXES
DCT1002
870 X 545 X 930MM

DTH0001
OPTIONAL EXTRA

PLATFORM PUSH TROLLEY COLLAPSABLE



FEATURES

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

PLATFORM PUSH TROLLEY
PPT1000
900 X 600 X 900MM

CROCKERY RACKS

FLOOR STANDING - MOBILE



FEATURES

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

830MM
CRM0830 - 830 X 600 X 1700MM
152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES - 400 PIECES

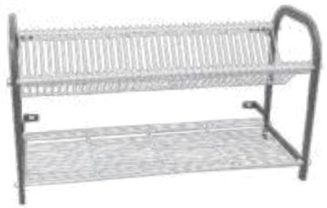
1130MM
CRM1130 - 1130 X 600 X 1700MM
212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES - 600 PIECES

1130MM
CRM2130 - 1130 X 600 X 950MM
106 LARGE PLATES AND 212 SMALL PLATES + CUP SHELF - 300 PIECES

WALL MOUNTED

FEATURES

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



2 SHELF
CRW0806 - 802MM
38 LARGE PLATES + CUP SHELF
CRW1105 - 1105MM
53 LARGE PLATES + CUP SHELF

3 SHELF
CRW2806 - 802MM
76 LARGE PLATES + CUP SHELF
CRW2105 - 1105MM
106 LARGE PLATES + CUP SHELF

S/STEEL WALL SHELVING

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

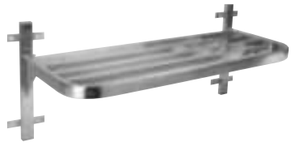


DOUBLE
SSW2600 - 600 X 300MM
SSW2900 - 900 X 300MM
SSW2200 - 1200 X 300MM

POT RACKS - S/STEEL

FEATURES

- S/Steel tubular frame
- Dismantled for easy transportation - Easy to assemble
- Supplied with spanner
- 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 - S/STEEL - 2 -TIER

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



(EXCLUDES ACCESSORIES)

PLAIN TOP
WTS0002
1300 X 690 X 870MM



(EXCLUDES ACCESSORIES)

SPLASHBACK
WTS1002
1300 X 690 X 870MM

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



(EXCLUDES ACCESSORIES)

CHROMED - 4 SHELF
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

ZINC/EPOXY - 4 SHELF
SUZ0905 - 905 X 455 X 1830MM
SUZ1200 - 1200 X 455 X 1830MM
SUZ1510 - 1510 X 455 X 1830MM

OTHER ORDER CODES

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

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

1.  CHROME PLATED

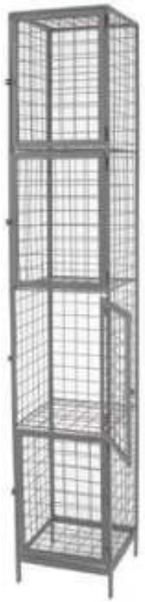
2.  EPOXY COATED



WIRE LOCKER

FEATURES
- Ideal for use in shopping centres, factory and restaurant change rooms, etc.
- Four compartment unit ideal for handbags & shoes
- Double compartment ideal for hanging clothes
- Tube section construction is both robust and visually appealing
- Strong bullet type hinges fitted to doors
- 3MM diameter wire mesh is thicker and stronger than competitor units
- Overall size 335(W) X 330(D) X 1900(H)
- Overall weight 12KG

SPECIFICATIONS
- Mild steel tube section construction with welded mesh
- Available in four compartment (model LGW0004) or double compartment (model LGW0002)
- Epoxy powder coated finish
- Secure 3MM diameter wire, mesh with 47MM aperture
- Square mesh pattern
- Padlockable doors



4 DOOR
LGW0004



For illustration purpose only

MEAT TRAYS - PLASTIC



FEATURES
- Internal dimensions - 440 X 310 X 168MM
- Stack load - 180KG on base tray
- Food safe
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements
- Capacity 22LT

SMALL
MTS0001
MTS0002
MTS0003
MTS0004
MTS0005

TRAYS - PLASTIC



FEATURES
- Stack load - 180KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 37LT

MEAT TRAY - MEDIUM
MTM0001
Internal dimensions - 590 X 340 X 200MM



FEATURES
- Stack load - 720KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 60LT

MEAT TRAY - LARGE
MTL0001
Internal dimensions - 728 X 327 X 235MM



FEATURES
- Food safe - virgin material
- Easy to clean and sanitize
- Capacity 58LT
- External drainage system
- Stacks and nests

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



FEATURES
- Stack load - 160KG on base tray
- Capacity 35LT
- 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
- They are 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
- Stack load - 150KG on base tray
- The perfect storage solution - food safe - virgin material
- Easy to clean and sanitize
- Ideal for washing down vegetables on receiving
- Capacity 33LT

FREEZER CRATE - VENTED
FCV0001
600 X 400 X 188MM
Internal dimensions - 550 X 347 X 160MM

MULTIPURPOSE PLASTIC TRAY AND STORAGE CONTAINER



STORAGE CONTAINER - LARGE 52LT
SCJ0001
545 X 345 X 280MM

FEATURES
- Food safe - virgin material



MULTIPURPOSE PLASTIC TRAY
MPT0001
605 X 400 X 75MM





INGREDIENT BINS

FEATURES
- Diameter 435MM
- Height 454MM
- Ideal for storing ingredients
- Stack perfectly for easy storage
- Food safe - virgin material



43LT
IBP0043



FEATURES
- Food safe - virgin material

85LT - HEAVY DUTY WHITE
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

NEW



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

GASTRONORM FOOD PANS - S/STEEL

FEATURES

- 0.8MM S/Steel inserts
- Heavy duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners
- For light duty use 0.6MM
- Lids are interchangeable with 0.6MM



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



FULL
INF2020 - 20MM
INF2055 - 55MM
INF2065 - 65MM
INF2100 - 100MM
INF2150 - 150MM
LID
INF2001



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



HALF
INH2065 - 65MM
INH2100 - 100MM
INH2150 - 150MM
LID
INH2001



THIRD
INT2100 - 100MM
INT2150 - 150MM
INT2065 - 65MM
LID
INT2001



QUARTER
INQ2065 - 65MM
INQ2100 - 100MM
INQ2150 - 150MM
LID
INQ2001



SIXTH
INS2065 - 65MM
INS2100 - 100MM
INS2150 - 150MM
LID
INS2001



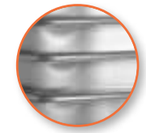
NINTH
INN2100
100MM
LID
INN2001



GASTRONORM FOOD PANS - S/STEEL

FEATURES

- 0.6MM S/Steel inserts
- American style
- Rounded edges Anti-Jam system
- Light duty
- For heavy duty use 0.8MM
- Lids are interchangeable with 0.8MM



GUARANTEED NOT TO JAM WITH ANTI -JAMMING DESIGN

VALUE



FULL
INF9020 - 20MM
INF9055 - 55MM
INF9065 - 65MM
INF9100 - 100MM
INF9150 - 150MM
PERFORATED
INF9165 - 65MM
LID
INF9001

NEW



HALF
INH9065 - 65MM
INH9100 - 100MM
INH9150 - 150MM
PERFORATED
INH2165 - 65MM
LID
INH9001



THIRD
INT9065 - 65MM
INT9100 - 100MM
INT9150 - 150MM
THIRD LID
INT9001



QUARTER
INQ9065 - 65MM
INQ9100 - 100MM
INQ9150 - 150MM
LID
INQ9001



SIXTH
INS9065 - 65MM
INS9100 - 100MM
INS9150 - 150MM
LID
INS9001



NINTH
INN9100
100MM
LID
INN9001



GASTRONORM FOOD PANS - S/STEEL

WITH HANDLES



HALF
INH3165 - 65MM
INH3100 - 100MM
HALF LID
INH0010
FULL
INF1001
100MM
FULL LID
INF0010





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



DRAIN SHELF
DSS0001
FULL



DRAIN SHELF
DSS0002
HALF

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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TIGERHOTEL

5 REASONS WHY

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

Global

5 REASONS WHY

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

CAMBRO

5 REASONS WHY

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

CATERACE

5 REASONS WHY

- 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

sola HOSPITALITY

5 REASONS WHY

- Established in 1866
- Swiss crafted cutlery
- Guaranteed quality throughout the ranges
- Manufactured using only the best stainless steel
- Beautifully designed yet functional

SERVING UTENSILS



SAUCE LADLE
SH-11OASE202
18CM (1)



SERVING SPOON
SH-11OASE205
22CM (1)



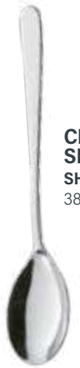
SERVING FORK
SH-11OASE206
23CM (1)



SALAD SPOON
SH-11OASE512
22CM (1)



CHEESE KNIFE
SH-11OASE506
22CM (1)



CHAFING DISH SPOON
SH-11OASE502
38CM (1)



SALAD FORK
SH-11OASE513
22CM (1)



SOUP LADLE
SH-11OASE201
29CM (1)



CHAFING SLOTTED SPOON
SH-11OASE503
38CM (1)



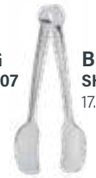
CAKE LIFTER
SH-11OASE516
23.6CM (1)



SUGAR TONG
SH-11OASE514
10.5CM (1)



ICE TONG
SH-11OASE507
17CM (1)



BREAD TONG
SH-11OASE501
17.5CM (1)



PASTRY TONG
SH-11OASE510
18CM (1)



UNIVERSAL TONG LARGE
SH-11OASE509
22.5CM (1)



SALAD SERVING TONG LARGE
SH-11OASE505
31CM (1)

sola HOSPITALITY



SOUP LADLE S/STEEL
SLS0029
305MM



SERVING SPOON S/STEEL
SSS0320
345MM



PERFORATED SERVING SPOON S/STEEL
PSS0320
345MM



PASTA LADLE S/STEEL
PLS0029
350MM



MEAT FORK S/STEEL
MFS0031
355MM

SERVING UTENSILS



SHELLY TONG
STS0001
250MM - S/STEEL



SPRING TONG
STS0023
245MM - S/STEEL



TRADITIONAL SERVING SPOON
JS-T109
18/0 - S/STEEL (12)



TRADITIONAL SERVING FORK
JS-T114
18/0 - S/STEEL (12)

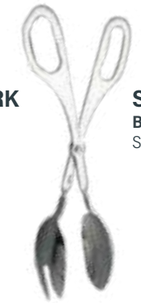
BUFFETWARE



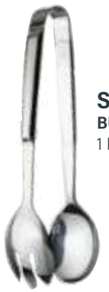
CARVING
BUF1008
320MM



CARVING FORK
BUF2008
280MM



SERVING TONGS
BUF0009
SCISSOR TYPE



SERVING TONGS
BUF1009
1 PIECE



SPOUT LADLE
BUF0004 - 30ML
BUF0005 - 59ML



NOTCHED SPOON
BUF0002
300MM



SLOTTED SPOON
BUF0003
300MM



SOLID SPOON
BUF0001
300MM



PASTRY SERVER
BUF0007
300MM



SPOON REST
SRC0001
210MM - S/STEEL



SERVING UTENSILS

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



SCALLOP TONG
STB0150
15CM



SCALLOP TONG
STB0230
23CM



SCALLOP TONG
STB0350
30.5CM



POLYCARBONATE SOLID SPOON
PSS0028
28CM L



POLYCARBONATE SOLID SPOON
PSS0033
33CM L (12)



SLOTTED TURNER
HHT0330
33.5CM



PERFORATED HIGH HEAT SPOON
PHS0330
33CM



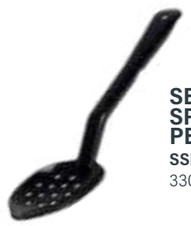
PERFORATED DELI SPOON
PPS0028
33CM



SOLID SPOON
SHS1330
33CM

CAMBRO

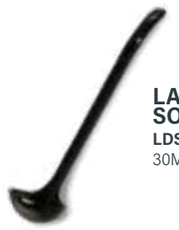
FEATURES
- Break resistant polycarbonate
- Withstands temperatures of up to 100˚C
- Serving spoons have a notch to rest on the edge of a non-slip food pan
- Dishwasher safe



SERVING SPOON PERFORATED
SSP3330
330MM



BUFFET SPOON SOLID
BSS3300
250MM



LADLE SOLID
LDS3001
30ML

BASTING SPOONS



BASTING SPOON PERFORATED PVC HANDLE
BSP1330
330MM



BASTING SPOON SOLID PVC HANDLE
BSS1330
330MM



BASTING SPOON PERFORATED
BSP0330 - 330MM
BSP0400 - 400MM



BASTING SPOON SOLID
BSS0330 - 330MM
BSS0400 - 400MM

COOKING UTENSILS



POT FORK
PFS0400
400MM



GRILL FORK LIFTER
GFL0500
500MM



PASTA FORK
PFS0300
300MM

ASSORTED TONGS



PASTRY
TGP1200
240MM



PASTRY
PTS0235
235 X 12MM
S/STEEL



SCISSOR SERVING
SST0001
260MM



SPAGHETTI
TGS1200
200MM

NEW



ICE
ITS0175
175 X 22MM
S/STEEL



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

ASSORTED TONGS



GRILL BRAAI
TGG0200
200MM



GRILL/BRAAI
TGG0400
400MM
CHROME PLATED



UTILITY
TGU0250 - 250MM S/STEEL
TGU0300 - 300MM S/STEEL
TGU0400 - 400MM S/STEEL

UTILITY EXTRA HEAVY DUTY
TGU1250
250MM S/STEEL

COLOURED UTILITY TONGS

FEATURES

- Very hygienic. 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.





TCU0300 - 300MM
TCUI300 - 300MM
TCU2300 - 300MM
TCU3300 - 300MM
TCU4300 - 300MM
TCU5300 - 300MM

TWEEZERS - S/STEEL



KITCHEN TWEEZERS
KTS0001
250MM

NEW



KITCHEN TWEEZERS (PRECISION TIP)
KTS0002
260MM



CHIP BASKETS



SQUARE
CBS0250
250 X 100 X 130MM



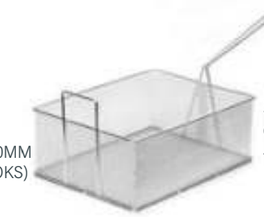
SQUARE
CBS1250
250 X 200 X 130MM



SQUARE
CBS0280
280 X 170 X 130MM



SQUARE
CBS2280
280 X 179 X 130MM
(NO SIDE HOOKS)



SQUARE
CBS0400
400 X 300 X 150MM



FISH/ANVIL
FFB3200
BASKET (FOR FFA3200)



FISH FRYER SPARE BASKET
FFB2250
S/STEEL



MCCAIN/ANVIL
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
PBR0160
160 x 200MM

CHIP BAGGING SCOOP



S/STEEL
CBS0001
190 X 200MM

SKIMMERS



SQUARE - REINFORCED
SKS0170
170 X 170 X 510MM



SQUARE
SKS0150
150 X 120 X 460MM



SQUARE
SKS0178
178 X 152 X 580MM



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



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



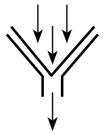
OIL FILTER BAGS AND STAND

FEATURES

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



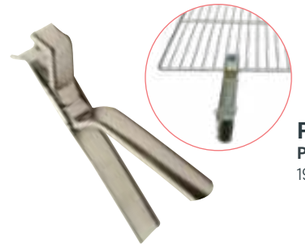
OIL RESIDUAL



RE-USE OIL

STAND CONICAL
OFS0001 - 470MM
BAGS
OFB0001 - (10 PACKS OF 50)
BAGS HEAVY DUTY
OFB0002 - (10 PACKS OF 50)

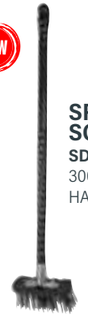
MULTI PURPOSE GRIPPER



PAN GRIPPER
PGS0195
195MM - STEEL

GRILL BRUSHES

NEW



SPECTRA DECK SCRUB
SDS0300
300MM
HARD BRISTLE - WHITE



GRILL BRUSH HEAVY DUTY
TGB0450
450MM

NEW



SQUARE
ABK0000
50 X 10 X 7.5CM

NEW



L SHAPED
ABK0001
63 X 18 X 10CM

NEW

STRAIGHT DRAIN VALVE
ABK0002
90 X 19 X 4CM

SCRAPERS



FISH
FSM0001

NEW



FISH SCALER
FSS0235
235MM - S/STEEL



GRIDDLE PLASTIC HANDLE
GRS0100
100MM



MEAT
MSN0002
170MM - S/STEEL

HAMBURGER TURNERS



BEVELLED EDGE
HTB0120
120MM



LONG HANDLE WOOD
HTL0200
200MM



SOLID
HTS0200
200MM - PVC



PERFORATED
HTP0200
200MM - PVC

EGG LIFTER AND TURNERS



EGG LIFTER
ELS0400
400MM S/STEEL



PANCAKE TURNER
PTS0350
350MM SLATTED



FISH TURNER TRIANGLE
FTT0001
180MM WIDE

triangle SOLINGEN GERMANY

CAKE SERVERS



CAKE SERVER
CSW0140
140MM

NEW



CAKE SERVING TONG
CST0260
260MM S/STEEL

OLIVE AND CHERRY PITTER



OLIVE AND CHERRY PITTER
OCP0001
S/STEEL

CONDIMENT HOLDERS



CONDIMENT STAND
CSS0004
OIL/VINEGAR/SALT/PEPPER

REPLACEMENT
CSS1004
SALT/PEPPER (12PK)
CSS2004
OIL/VINEGAR



OIL AND VINEGAR BOTTLE SINGLE
OVB0001
300ML

NEW



OIL AND VINEGAR BOTTLE SET
OVB0002
2 X 200ML

CONDIMENT SERVER



SERVER SERVE BETTER

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
CPS0001 - PUMP ONLY S/STEEL
CPS0002 - JAR ONLY - 2LT

TOAST RACK

NEW



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
TNS0450 - 450MM

MESSAGE PICK



S/STEEL
MPS0004
PACK OF 4



RESERVED TABLE SIGNS



PLASTIC
RTS0002
(WHITE)



PLASTIC
RTS0003
(CLEAR)



S/STEEL
RTS0001

CATERACE

PLASTIC DISPENSERS 6 PACK



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

NEW

FIFO SQUEEZE BOTTLE
FSB0001
475ML



SHAKERS



SALT SHAKER S/STEEL
SSS0001
WITH HANDLE



SALT SHAKER ALUMINIUM
SSA0001
65 X 90MM
WITH HANDLE



LONG SALT SHAKER S/STEEL
SSS1001
WITH HANDLE

NEW



POLYCARBONATE CHEESE SHAKER
PCS0135
300ML - CLEAR (12)

CAMBRO



SUGAR DISPENSER GLASS
SDG0001
300ML

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



BONZER
COB0001
INDUSTRIAL

BONZER



CATER ACE
COC0001
WITH TABLE CLAMP

CATERACE

CAN OPENERS - HAND HELD



HEAVY DUTY
COZ0001



ZANGEN
COZ0002

POTATO MASHER AND RICER



POTATO MASHER
PMS0600
125 X 140 X 635MM
S/STEEL

CATERACE



POTATO RICER
PRI0001
100 X 100 X 100MM
INDUSTRIAL

GARLIC PRESS



HEAVY DUTY
GPA0001

NEW

HAND SQUEEZER



CITRUS SQUEEZER
HCS0001
270G - ORANGE

EGG RINGS



ROUND HEAVY DUTY
ERR1095
95MM



ROUND
ERR0095
95MM



SQUARE
ERS0095
95 X 95MM



OMELETTE RING
OML0190
190MM



CONE HOLDER

FEATURES
- Use as a merchandiser - Increase sales
- Can hold 22 - 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 (1 Gallon). 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)

SERVICE



BILL SPIKE
BSS0180
180MM S/STEEL



SERVICE BELL
SBS2001
STEEL



NOTE HOLDER ZAPPA
NHZ0450 - 450MM
NHZ1000 - 1000MM

CATERACE

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

CAPACITY	: 12LT
CIRCUMFERENCE	: 330MM
HEIGHT	: 430MM
WEIGHT	: 2.8KG



25LT
SDP0025

SPECIFICATIONS

CAPACITY	: 25LT
CIRCUMFERENCE	: 430MM
HEIGHT	: 520MM
WEIGHT	: 4KG

pavoni ITALIA

ROUND FUNNELS - S/STEEL



ROUND
FRS0180
180MM

NEW



ROUND WITH REMOVABLE STRAINER
FRS0120 - 120MM
FRS0200 - 200MM

STRAINERS



CHINOIS
STC0240
STRAINER - 240MM

Note
Ideal for sauces



CONICAL
CSS0180 - 180MM S/STEEL
CSS0240 - 240MM S/STEEL

Note
Ideal for pasta and vegetables



CHINA CAP
STC1205 - 205MM
STC1300 - 300MM

Note
Ideal for vegetables



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

Note
All purpose heavy duty strainers



SINGLE MESH
STM0260 - 260MM

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

Note
All purpose strainers



CATERACE

COLANDERS



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



ALUMINIUM HEAVY DUTY
CLA0400 - 400MM

S/STEEL EXTRA HEAVY DUTY
CLS1400 - 400MM

CATERACE

pujadas

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



PLASTIC - WHITE
SCP0001
40 X 150 X 360MM

NEW



ALUMINIUM
USC0020 - 20CM
USC0225 - 22.5CM

NEW



PLASTIC - ABS MATERIAL
PSA0175 - 17.5CM
PSA0225 - 22.5CM

PORTION SERVERS - SOLID

Used for pies, portion control, pizza toppings, etc.



FEATURES
- Very hygienic. 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.



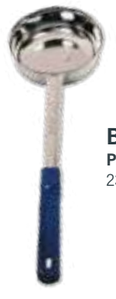
RED
PSS0008
59ML



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

SILICONE STIRRING SPOONS & SPATULAS



SILICONE
SSS0030
300MM
Use up to 204˚C
SSS0038
380MM



FULL SILICONE SPATULA
SIS0001
Use up to 200˚C



PLASTIC HANDLE SPATULA
SIS0030
300MM

NEW



SILICON SPATULA
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

RICE SPOON

NEW



S/STEEL
RSC0001
24CM

DISH 'N TOTE



GREY
DTH0001
500 X 400 X 130MM



UTENSIL HOLDERS



4 PLASTIC INSERTS
UHS0004



3 PLASTIC INSERTS
UHS0003

CUTLERY TRAY - GREY



3 DIVISION
CTH0003
500 X 300MM



4 DIVISION
CTH0004
500 X 300MM

GRATERS

S/Steel body. 6 sides for multi grating of cheese, onions and vegetables



PARMESAN CHEESE GRATER
PCG0001



HEAVY DUTY 4 SIDED
GRS2006



6 SIDED - S/STEEL
GRS1006

CATERACE

HAND GRATERS



GREEN (FINE)
HGV0002



RED (ROUGH)
HGV0001

VICTORINOX

NEW



FINE
HGR0003
390 X 45 X 15MM

MEDIUM
HGR0002
390 X 45 X 15MM

OVEN MITTS

FEATURES
- Oven mitts can safely be used for temperatures of up to 232˚C



PYRO
OMP0380
380MM PAIR

FEATURES
- Oven mitts can safely be used for temperatures of up to 232˚C



PYRO
OMP0600
600MM PAIR

FEATURES
- Oven mitts can safely be used for temperatures of up to 250˚C



LEATHER - RED
OML0400
400MM PAIR

FEATURES
- Oven mitts can safely be used for temperatures of up to 176˚C



SILICONE COATED SILVER
OMT0330
330MM PAIR

SILICONE OVEN MITT

FEATURES
- Oven mitt 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

pavoni ITALIA

CASSEROLE POT

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



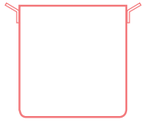
LOW CASSEROLE POT

FEATURES
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- 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 sea food
- 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

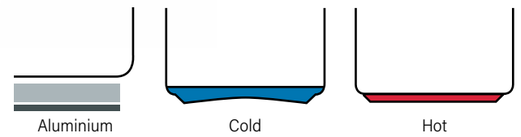
When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee on selected ranges. If your budget allows always use S/Steel.

FEATURES
- 18/10 S/Steel in 2MM thickness, satin finished
- Anatomical heat resistant and S/Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: s/steel / aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.

5 YEAR







Infiniti by pujadas

POTS - S/STEEL



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





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



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



LOW CASSEROLE
POC0089 - 8.9LT W/LID
PRC0089 - 8.9LT W/LID
PGC0089 - 8.9LT W/LID

PANS - S/STEEL

FEATURES
- Equipped with two easy pouring spouts
- 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



SAUCE WITH SIDE SPOUTS
PSS2016
1.5LT



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



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



S/STEEL WOKS



ROUND FLAT BOTTOM
WRF1036
360MM

ROUND BOTTOM
WRS1036
360MM

S/STEEL PANS - INDUCTION

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



FRY EXCALIBUR
PSF6024
240MM



FRY
PSF6018
180MM

PANS

WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, Fusion can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money

5 YEAR



FUSION

FRYING PAN 'CERAMIC COATED' S/STEEL

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

INDUC GAS VITRO ELECTR

FEATURES

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

5 YEAR



GRILL PAN 'BLACK SERIES' CAST ALUM INDUCTION

PCG0028
280 X 280MM

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

5 YEAR



FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION

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

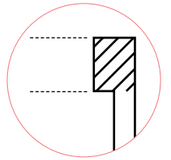
INDUC GAS VITRO ELECTR



ALUMINIUM COOKWARE

7 YEAR





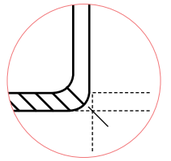
Reinforced rims



Ergonomic handles



Extremelly strong riveted handles



Reinforced base

GAS VITRO ELECTR

USE AND CARE OF ALUMINIUM

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



POTS - ALUMINIUM

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

FEATURES

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



CASSEROLE

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



STOCK

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

PANS - ALUMINIUM



FRY

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

PANS - ALUMINIUM

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



FRY NON-STICK

PAF6020 - 200MM
PAF6028 - 280MM





FRY NON-STICK

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

PANS - BLACK IRON



IRON FRY

PBF1300 - 300MM
PBF1360 - 360MM
PBF1400 - 400MM
PBF1450 - 460MM



IRON OMELETTE

PBO1180 - 180MM
PBO1240 - 240MM

PANS

FEATURES
- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminuim 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



FRYING PAN CREPE
PFC0280
280MM

GAS VITRO ELECTR

Infiniti by pujadas

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 1 and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



BLUE STEEL FRY
PBF0300 - 300MM
PBF0360 - 360MM
PBF0400 - 400MM
PBF0450 - 450MM



BLUE STEEL OMELETTE
PBO0180 - 180MM
PBO0240 - 240MM

de BUYER

PANS

FEATURES
- This Lyonnaise profile pan made from 2MM (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction
- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly the more you use and appropriately maintain it, the slicker the surface will become
- For all heat sources (induction only with moderate temperatures)

BLUE STEEL 2mm THICK



BLUE STEEL FRY HEAVY DUTY
PBF3360
360MM

de BUYER

FEATURES
- Perfect for open flame
- Non stick coating



BLUE STEEL FRYING
PBF2200 - 200MM
PBF2220 - 220MM
PBF2240 - 240MM
PBF2300 - 300MM
PBF2320 - 320MM

POTS - ALUMINIUM CASSEROLE (VALUE)



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

Global

POTS - S/STEEL



CASSEROLE (VALUE)
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

FEATURES
- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable



STOCK (VALUE)
PSS3016
14LT - 260 X 260MM

PANS - ALUMINIUM

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
PAS0003 - 3LT - 250 X 70MM
PAS0005 - 5LT - 300 X 66MM
PAS0008 - 8LT - 350 X 70MM

PANS



CONICAL SAUCE PAN S/STEEL
CPS0180 - 1.15LT - 180MM
CPS0220 - 1.45LT - 220MM
CPS0240 - 2.8LT - 240MM



FRY (VALUE) S/STEEL
PSF3020 - 200 X 40MM
PSF3024 - 240 X 50MM
PSF3032 - 320 X 50MM



FRY (VALUE) ALUMINIUM
PAF2024 - 240MM
PAF2032 - 320MM
PAF2036 - 360MM



EGG POACHER

FEATURES
- Easy to clean
- Dishwasher safe
- Plastic egg cups



ALUMINIUM 4 CUP
EPA0004

REPLACEMENT CUP
EPA1004



ROASTING PAN

FEATURES
- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminuim 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



ALUMINIUM NON STICK
RPA0450
450 X 320MM

ROASTING PANS

NEW



ALUMINIUM FIXED HANDLES
RPA0400
400 X 300MM

NEW



ALUMINIUM FOLDING HANDLES
RPA1400
400 X 300MM

Infiniti by pujadas



ALUMINIUM OVAL ROASTER
RSA0001 - 210 X 300 X 140MM - SMALL
RSA0002 - 240 X 360 X 180MM - LARGE



RECTANGULAR S/STEEL
RSR0001
390 x 290 x 160mm

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

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

Standard gastronorm sizes

ALUSTEEL



SMALL MUFFIN
BTA0033
35 CUP
600 X 400MM



REGULAR MUFFIN
BTA0032
24 CUP
600 X 400MM



LARGE MUFFIN
BTA0031
15 CUP
600 X 400MM



JUMBO MUFFIN
BTA0030
15 CUP
600 X 400MM



ALUSTEEL BISCUIT
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 - 585 X 385MM
(TO FIT 600 X 400MM BAKING TRAY)

TEFLON SHEETS

FEATURES
- Can withstand temperatures of -40˚C to +260˚C
- Can be reused 600 - 1000 times



TEFLON SHEET
TSR0400 - 400 X 600MM
TSR0450 - 450 X 750MM
TSR0580 - 580 X 750MM

CATERACE

CUTTING BOARDS - PE

FEATURES
- Very hygienic. 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





AVAILABLE IN THESE COLOURS:



CBP0380 - 380 X 240 X 12MM
CBP0440 - 440 X 290 X 12MM
CBP0500 - 500 X 380 X 13MM
CBP0600 - 600 X 450 X 12MM
CBP0610 - 610 X 610 X 40MM
CBP1255 - 405 X 255 X 10MM
CBP1500 - 500 X 380 X 13MM
CBP2255 - 405 X 255 X 10MM
CBP2500 - 500 X 380 X 13MM
CBP3500 - 500 X 380 X 13MM
CBP3255 - 405 X 255 X 10MM
CBP4255 - 405 X 255 X 10MM
CBP4500 - 500 X 380 X 13MM
CBP5255 - 405 X 255 X 10MM
CBP5500 - 500 X 380 X 13MM

STAND - CHROME
CBS0006



Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

CBP7255 - 255 X 400 X 10MM
CBP7500 - 500 X 380 X 13MM

Global

KNIVES



BUTCHER - FLUTED
KNV2250
250MM



BUTCHER
KNV1200 - 200MM
KNV1250 - 50MM
KNV1300 - 310MM



SKINNING
KNV2150
150MM



CARVING/COOKS
KNV3150 - 150MM
KNV3152 - 220MM
KNV5200 - 200MM
KNV5250 - 250MM
KNV5300 - 310MM



BONING - NARROW
KNV4180
180MM



BONING - NARROW
KNV4150
150MM



SLICING
KNV6300
300MM



SALMON - SERRATED
KNV7300
300MM



CHEESE AND BUTTER
CKV0002
240MM



VICTORINOX

KNIVES



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):





STEAK KNIFE
KNV8110
110MM

Note
Available in these colours (on request):





NEW

POINTED STEAK KNIFE
KNV7110
110MM

Note
Available in these colours (on request):





STEAK FORK
KNF8110
190MM



BREAD
KNV8200
200MM



CHEESE KNIFE
KNV9210
210MM



CARVING UTILITY
KNV0150 - 150MM **KNV0180** - 180MM



NEW

CARVING UTILITY
KNV0220
220MM



CARVING FORK
CFV0002
270MM



SHAPING CURVED
KNV9055
160MM



KITCHEN SHARPENING STEEL
KFV0003
250MM

FORGED KNIVES



CARVING COOKS
KFV6200 - 200MM **KFV6250** - 250MM



PARING
KFV8100
100MM



PARING/STEAK
KFV8120
120MM



CARVING
KFV6150 - 150MM **KFV2200** - 200MM

BONING
KFV4150
150MM

PARING - CURVED
KFV8070
80MM



SLICING - FLUTED
KFV6260
260MM



BREAD
KFV9200
230MM



CARVING FORK
KFV1001
280MM



KNIFE ROLL BAGS

FEATURES

- Fully adjustable velcro knife holder to accomodate any combination of knives



SMALL ROLL BAG ONLY
KSV0001

SPECIFICATIONS

MATERIAL	: POLYESTER
LENGTH - CLOSED	: 48CM
LENGTH - OPENED	: 56CM
HEIGHT - OPENED	: 48CM



LARGE ROLL BAG ONLY
KSV0002

SPECIFICATIONS

MATERIAL	: POLYESTER
LENGTH - CLOSED	: 48CM
LENGTH - OPENED	: 82CM
HEIGHT - OPENED	: 48CM



Knives not included

KNIFE SETS



CLASSIC
KVS0015

3 PIECE PRISM PARING SET

SET CONSISTS OF

Tomato and sausage knife, paring knife plain and paring knife serrated



PARING KNIVES
VPK0001

SET OF 3

SET CONSISTS OF

Tomato & sausage knife, paring knife plain and paring knife serrated



ZEST PARING
VZP0001

SET OF 3

SET CONSISTS OF

Tomato and sausage knife, potato peeler and paring knife plain

VICTORINOX

KNIVES

WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria

WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types



Note

Available in these colours:





BONING NARROW
KNG4200

200MM



SKINNING
KNG2150

150MM



BONING NARROW
KNG4150

150MM



BUTCHER

KNG1200 - 200MM	●	**KNG1620** - 200MM	○
KNG1320 - 200MM	●	**KNG1420** - 200MM	●
KNG1720 - 200MM	●	**KNG1250** - 250MM	●
KNG1520 - 200MM	●	**KNG1300** - 300MM	●
KNG1220 - 200MM	●		



COOKS

KNG5200 - 200MM	●	**KNG7250** - 250MM	●
KNG5250 - 250MM	●	**KNG4250** - 250MM	○
KNG8250 - 250MM	●	**KNG6250** - 250MM	●
KNG3250 - 250MM	●	**KNG5300** - 300MM	●
KNG9250 - 250MM	●		



BONING BROAD

KNG3150 - 150MM	●	**KNG6150** - 150MM	●
KNG5150 - 150MM	●	**KNG9150** - 150MM	○
KNG8150 - 150MM	●	**KNG7150** - 150MM	●
KNG1150 - 150MM	●		



BRÜNTER

KNIVES



SALMON/HAM SLICER - SERRATED
KNG7300
300MM



BREAD KNIFE
KNG8200
200MM



SALMON/HAM SLICER - PLAIN
KNG6300
300MM



PARING
KNG9100 - 100MM
KNG7100 - 100MM
KNG4100 - 100MM
KNG6100 - 100MM
KNG3100 - 100MM
KNG8100 - 100MM
KNG5100 - 100MM



SANTUKA
KNG0011
180MM



SASHIMI
KNG0010
255MM



SHAPING - CURVED
KNG9050
50MM



PARING - SHARP TIP
KNP9110
110MM



BREAD
KNP8200
200MM



PARING
KNP9075
75MM



FORGED KNIVES



COOKS
KFG5150 - 150MM
KFG5200 - 200MM
KFG5250 - 250MM



CARVING
KFG1150 - 150MM
KFG1200 - 200MM
KFG1250 - 250MM



PARING
KFG9115
115MM



BREAD
KFG8200
200MM



BONING - NARROW
KFG3150
150MM



PARING
KFG9090
90MM



SHARPENING STEEL
KFG0002
200MM



CARVING FORK
KFG0001
310MM



MEAT CLEAVER
CLA0200 - 230MM
CLA0240 - 255MM



KNIVE SETS - FORGED



12 PIECE
KSG0012

SET CONSISTS OF
KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KFG0002



6 PIECE
KNG0006

SET CONSISTS OF
KNG1200, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100

KNIFE BAGS



ROLL BAG ONLY
KST0002
FOR 12 PIECE

Note
Excludes knives

ROLL BAG ONLY
KST0001
FOR 6 PIECE

Note
Excludes knives

GREAT SAVINGS - BUY IN BULK



PARING KNIFE COLOUR
KNG0002
100MM
BOX SET 60 PIECE



PARING KNIFE BLACK
KNG0001
100MM
BOX SET 20 PIECE

KNIVES



BUTCHER
KNC1250
245MM



SKINNING
KNC2150
150MM



COOKS
KNC5250
245MM



BONING
KNC3150
150MM



NARROW BONING
KNC4150
150MM



SERRATED BREAD
KNC8200
200MM



PARING
KNC9100
100MM



BAKERS SERRATED
KNB9070
70MM



KNIFE STERILISING CABINET



FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass viewing window protects the operator from potentially hazardous light emitted by the sterilizing lamp
- 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
- Low power output of only 15W, only effective is lamp is changed every 8000 hours (1-2) years

30 KNIVES

KSC1001

SPECIFICATIONS

Voltage	: 230V
Dimensions	: 634H X 185D X 527W MM
Weight	: 14KG
Power	: 25W

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



MAGNETIC KNIFE HOLDERS



MKH0450 - 450MM
MKH0600 - 600MM



KNIFE

FEATURES:

- Handle removable for easy cleaning



CHOPPING KNIFE
TWO HANDLE
CKT0210
255MM

GLOVE



CUT RESISTANT
GLOVE
CRG1000
CHAIN MAIL

OYSTER KNIVES



TRIANGLE
KNO0001
165MM



STRAIGHT BLADE
KNO0002
155MM

SPREADERS



SANDWICH SPREADER
SWS0001
190MM



BUTTER PADS WOODEN
BPW0001
290MM

CHEESE CUTTERS



MANUAL
CCM0400
400MM

REPLACEMENT WIRE
XCCM0001
PACK OF 6



MINI
CCM0030
200 X 115MM

ANVIL

ALUMINIUM EGG SLICER AND WEDGER



EGG WEDGER
EWA0001
6 SEGMENT



EGG SLICER
ESA0010
10 WIRE

HAND HELD 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
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 X straight cut blade, 1 X crinkle cut blade and 1 X double horizontal blade (straight/serrated) and 1 X double julienne blade (4MM & 10MM).



MANDOLINE SLICER S/STEEL
MAS0001
WITH PUSHER

Note
Spare blades available on request

de BUYER

PEELERS



ASPARAGUS HAND S/STEEL
APH0001
155MM



POTATO S/STEEL HAND
PPH0001
145MM



POTATO PEELER HAND
PPH0002
180MM



POTATO MULTIPLE BLADE
PPM0003

CATERACE



POTATO
PPV0001
RED



POTATO
PPV0002
BLACK



TOMATO & KIWI
PPV0004
SERRATED EDGE



POTATO UNIVERSAL BLACK
PPV0003



POTATO JULIENNE CUTTER
PPV0005

VICTORINOX



JULIENNE SLICING SET



FINE SLICER HAND
FSH0001



JULIENNE SLICING
JSS0003
X 3 INCLUDES 1 X STRAIGHT BLADE 2 X JULIENNE BLADES



triangle

HAND UTENSILS NON-SLIP

Ergonomically designed non - slip, easy grip handles



APPLE CORER S/STEEL
ACS0020
178 X 230 X 20MM
30MM DIAMETER



BUTTER CURLER S/STEEL - BLACK
BCS0001
23 X 210 X 33MM



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
163 X 52 X 20MM



LEMON ZESTER S/STEEL
LZS0001
160 X 30 X 20MM

BALLER AND CANAL KNIFE

For decorative fruits



MELON BALLER DOUBLE
MBD1026
26MM / 22MM



CANAL KNIFE S/STEEL
CKS0001
170MM

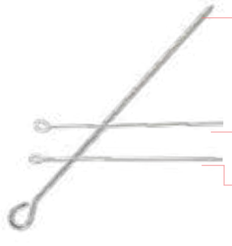
CARVING SET



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 SKEWER OVAL
KSS1300
300MM (PACK OF 12)

KEBAB SKEWER FLAT
KSS0300
300MM (PACK OF 12)

BUTCHER HOOKS



S/STEEL HOOKS
SHS2100 - 4"/100MM (PACK OF 12)
SHS2150 - 6"/150MM (PACK OF 12)
SHS2200 - 8"/200MM (PACK OF 12)

STEEL SWIVEL HOOKS
SHS2250 - 10"/250MM

STEEL S HOOKS - GALVANISED
SHS0100 - 4"/100MM (PACK OF 12)
SHS0150 - 6"/150MM (PACK OF 12)
SHS0200 - 8"/200MM (PACK OF 12)

STEEL SWIVEL HOOKS GALVANISED
SHS0250 - 10"/250MM (PACK OF 12)

STEEL BILTONG HOOKS GALVANISED
SHB0001 - PACK OF 1000

LARDING NEEDLE



ROLL BEEF NEEDLE
RBN0300
300MM
(LENGTH OF NEEDLE)



HAND MEAT MALLETS



WOODEN HANDLE
MMH0001
300MM



ALUMINIUM
MMH0002
250MM

BUTCHER BLOCK STAND

FEATURES
- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder



BUTCHER BLOCK AND STAND PE
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
610 X 610 X 40MM

BUTCHER BLOCK STAND ONLY
BBS0610

SHEARS



PORK SHEARS
PSG0002
280MM



POULTRY SHEARS
PSG0001
265MM



MULTIPURPOSE SHEARS
MSG0001
300MM - BLACK

BRÜNTER





MULTIPURPOSE SHEARS
MSV0001
200MM - RED



MULTIPURPOSE SHEARS
MSV0002
200MM - BLACK

VICTORINOX

HAND SAW



PLASTIC HANDLE
HSP0550
550MM

BLADES ONLY
HSP1002
550MM

CATERACE

BAR OPTICS



WALL MOUNTED
BOS0004
4 BOTTLES

Guaranted that each measure is exactly 25ML



PLASTIC ECLIPSE
BOP0025
25ML



PLASTIC SPEED POURERS
PSP0001
(PACK OF 10)
ASSORTED COLOURS



SPEED POURERS METAL
SPM1001

METAL TAPERED
SPM1002

COCKTAIL AND BOSTON SHAKERS - S/STEEL



COCKTAIL SHAKER
CSS0700
700ML



BOSTON SHAKER
BSS0828
828ML

BAR MUDDLER

The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.





MUDDLER PLASTIC
MUD0210
240MM

COCKTAIL STRAINERS



S/STEEL
CSS0001



FOR BOSTON SHAKER
CSB0001

CATERACE

TOT DRAINER - S/STEEL



TOT DRAINER
TDS0001
200 X 160 X 35MM

TOT MEASURES - S/STEEL



TOT MEASURE
TMS0001
25/50ML



TOT MEASURE
TMS0002
25/50ML



JAPANESE STYLE JIGGER
TMS0003
25/50ML

WAITERS FRIENDS



WITH BOTTLE OPENER PLASTIC
WFI0001



CHROME
WFI1001



ECONO PLASTIC
WFI2001



WITH BOTTLE OPENER - PLASTIC ITALIAN DESIGN
WFI0002



WITH BOTTLE OPENER - CHROME
WFI1002



BOTTLE OPENERS



BLACK
BBS0001



S/STEEL
BBS0002



BOTTLE OPENER AND BOTTLE CAP CATCHER



BOTTLE OPENER WALL MOUNTED
BOW0001
47 X 100 X 30MM



BOTTLE TOP CATCHER WALL MOUNTED PLASTIC
BOW0002
145 X 36 X 310MM

WINE OPENERS



CORK SCREW RAPID CHROME
CSR0001



WING TYPE WINE OPENER - CHROME
WTO0001

BAR AND SERVICE MATS - BLACK

FEATURES
- Durable



SERVICE MAT
MTS0300
300 X 450MM



BAR MAT
MTB0070
70 X 580MM

BAR CADDIES



DELUXE 6 DIVISION BLACK
BCD0006



CONDIMENT HOLDER S/STEEL
BCD2006

BAR CADDY CONDIMENT HOLDER



BLACK
BCD0001

Note
Excludes condiments

GLASS RIMMER



COMBINATION 3 TIER - BLACK
GRC0003

STORE 'N POURS



COMPLETE
SNP0001 – 1LT
SNP0002 – 2LT
SNP2001 – 1LT
SNP2002 – 2LT
SNP3001 – 1LT
SNP3002 – 2LT
SNP4001 – 1LT
SNP4002 – 2LT
SNP5001 – 1LT
SNP5002 – 2LT

BAR SPOONS - S/STEEL



STRAIGHT
BSS0280
280MM



TWIST / MUDDLER
BSSI280
280MM

ICE BUCKET STAND - TABLE MOUNTED



S/STEEL
IBS0001



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



KNOB WITH S/STEEL
IBS0010
1.2 LT - MINI

NEW



WINE COOLER DOUBLE WALLED S/STEEL
WCC0001
1.9LT - 12 X 20CM



WINE ALUMINIUM
IBA0001
8LT - 195 X 216MM





VALUE S/STEEL
IBS0008
4LT - 215 X 205MM



PLASTIC WITH LID
IBP1012 - 1.2LT
IBP1020 - 2LT

TUFF TRAYS®



WINE S/STEEL
IBS0004
4LT - 215 X 190MM



CHAMPAGNE S/STEEL
IBS0003
8LT - 225 X 255MM



BUCKET AND LID S/STELL
BKS0020 - 20LT
BKS0015 - 15LT
BKS0012 - 12LT

ASHTRAYS



ROUND S/STEEL
SAS0001
SMALL



WIND PROOF S/STEEL
SAS1001
115MM X 70MM

NEW



CLUB ROUND - GLASS
AS0030-41
102MM

NEW

CAMTREAD NON-SLIP FIBERGLASS TRAYS

NSF StoreSafe STORE FRESH

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
CFT0355 - 35.5CM - BLACK
CFT0405 - 40.5CM - BLACK



OVAL
CFT0685 - 56 X 68.5CM - BLACK
CFT0735 - 60 X 73.5CM - BLACK



RECTANGULAR
CFT5150
38 X 51.5CM



CAMTRAYS

NSF StoreSafe STORE FRESH

FEATURES

- Extremely durable fiberglass construction
- Shock and impact resistant
- Scratch and stain resistant
- Excellent for heavy duty use
- 5 year pro - rated warranty
- Personalisation - printing



MARKET TRAY FIBERGLASS BLACK
MFT0250
22.5 X 64.9 X 2.5CM



POLYPROPYLENE FAST FOODTRAY RED
PFT0410
30 X 41CM

CAMBRO

TUFF TRAYS

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)
- Defies food acids and staining
- Colour of trays will never fade
- Different colours available for different customer requirements
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't



RECTANGULAR NO. 4

TTR2104 ●
TTR2204 ○

SPECIFICATIONS
DIMENSIONS : 215 X 350MM



RECTANGULAR DISPLAY TRAY NO. 5

TTR2105 ●
TTR2205 ○

SPECIFICATIONS
DIMENSIONS : 450 X 310MM



RECTANGULAR NO. 6

TTR2306 ●
TTR2406 ○

RECTANGULAR NO. 6 - NON-SLIP

TTR3306 ●
TTR3406 ○

SPECIFICATIONS
DIMENSIONS : 280 X 400mm



Note

Also available on request in these colours:

● ●

TUFF TRAYS



RECTANGULAR NO. 12

TTR2112 ●
TTR2212 ●
TTR2312 ●
TTR2412 ○



RECTANGULAR NO. 12 NON-SLIP

TTR3112 ●
TTR3212 ●
TTR3312 ●
TTR3412 ○

SPECIFICATIONS
DIMENSIONS : 355 X 435MM





RECTANGULAR NO. 13

TTR3013 ●
TTR3113 ○

SPECIFICATIONS
DIMENSIONS : 325 X 530MM

TUFF TRAYS



RECTANGULAR NO. 14
TTR2114
TTR2214
TTR2314
TTR2414

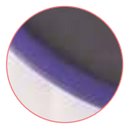


RECTANGULAR NO. 14 NON-SLIP
TTR3114
TTR3214
TTR3314
TTR3414

SPECIFICATIONS
DIMENSIONS : 380 X 525MM



ROUND - 320MM
TTR2132
TTR2232
TTR2332
TTR2432



ROUND - 320MM - NON-SLIP
TTR1132
TTR1232
TTR1332
TTR1432

SPECIFICATIONS
DIMENSIONS : 320MM



ROUND - 400MM
TTR2140
TTR2240
TTR2440



ROUND - 400MM - NON-SLIP
TTR2340
TTR1140
TTR1240
TTR1340
TTR1440

SPECIFICATIONS
DIMENSIONS : 400MM

TUFF TRAYS



FOOD TRAY
TTR3613
3 COMPARTMENTS

SPECIFICATIONS
DIMENSIONS : 345 X 264 X 33MM



CAFETERIA TRAY - WHITE
TTR3713
3 COMPARTMENTS

SPECIFICATIONS
DIMENSIONS : 345 X 205 X 20MM



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



RECTANGULAR NO. 18
TTR2318
TTR2418

RECTANGULAR NO. 18 - NON-SLIP
TTR3318

SPECIFICATIONS
DIMENSIONS : 430 X 585MM

SERVICE TRAYS



RECTANGULAR UTILITY BLACK
TRN0380
380 X 510MM

ROUND UTILITY BLACK
TRN0356 - 356MM
TRN0040 - 400MM

Global



ROUND TRAY



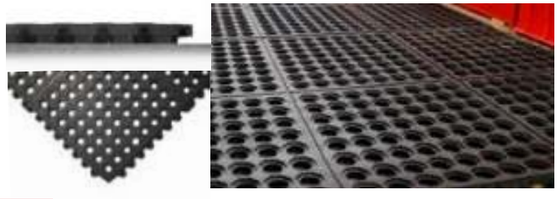
ROUND - S/STEEL
TRS0330
330MM

Global



INNOVATIVE MATS

FEATURES
- Interlocking rubber tiles
- Ideal for bars and kitchens
- 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



FATIGUE STEP
SS010006 - 0.9M X 0.9M X 14MM
SS010001 - 0.9M X 0.9M X 19MM

Versatile interlocking rubber floor tiles

INNOVATIVE 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
- Bevelled edges all round



KMAT
KM010001
1.4 X 0.85M

Best-selling 'safety floor' kitchen mat

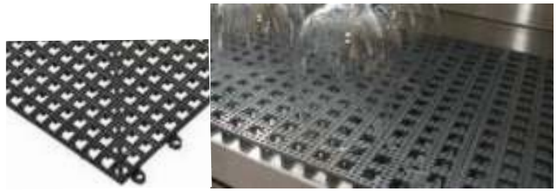
FEATURES
- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids
- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards



RAMPMAT
RP010001
1.5M X 0.9M X 10MM

An economical anti-fatigue mat

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



FLEXI-DECK
FD010001
30 X 30CM (PACK OF 9)

Hygienic storage surface for glasses

FEATURES
- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC



GRIPSAFE
GS010001 - 0.6 X 10M
GS010002 - 0.6 X 1.2M

Gives surfaces enhanced grip

INNOVATIVE MATS

FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even out performs 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



MICRO-FIBRE
MF010001 - 0.9 X 0.6M
MF010002 - 0.9 X 1.5M

Economical anti-fatigue mats

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



ORTHOMAT - BLACK
AF010004
0.45 X 0.9M



Durable and comfortable Orthomat®

PIZZA PANS



PERFORATED ALUMINIUM ROUND
PPR1200 - 200MM
PPR1250 - 250MM
PPR1300 - 300MM
PPR1400 - 355MM



ALUMINIUM ROUND
PPR0200 - 200MM
PPR0250 - 250MM
PPR0300 - 300MM

PIZZA SCREENS



ALUMINIUM ROUND
PSA1180 - 280MM
PSA1195 - 300MM
PSA1210 - 330MM
PSA0430 - 430MM



PIZZA CUTTERS AND LIFTERS



PRO CUTTER AND LIFTER
PCT2001
150 X 330MM



PRO LIFTER ROUND
PCT2003
260MM



PRO LIFTER
PCT2002
200 X 505MM



CUTTER HEAVY DUTY W/HANDLE
PCT1001
130MM



CUTTER (BLACK) PLASTIC HANDLE
PCT1100
100MM



PIZZA SCOOP AND SHOVELS



SCOOP S/STEEL ROUND HEAD
PSR1500
1500MM X 215MM



SHOVEL WOODEN SQUARE HEAD
PSS1600
1300MM
345 X 345MM



PIZZA SHOVEL S/STEEL HANDLE
PSS2000
1600MM

PLASTIC DOUGH SCRAPERS



ROUNDED
PSR0110
110MM



STRAIGHT
PSR0180
180MM



SCRAPER
PSR0198
198 X 148MM



SCRAPER
PSR0216
216 X 128MM



SCRAPER
PSR0121
121 X 81MM



SCRAPER
PSR2110
110 X 80MM



SCRAPER
PSR0148
148 X 99MM



DOUGH CUTTERS



PLASTIC HANDLE
DCS0002 - 135 X 135MM
DCS0003 - 120 X 120MM

PLASTIC HANDLE - FLEXIBLE
DCS0004
120 X 150MM



WOOD HANDLE
DCS0001 - 150 X 115MM
DCS0005 - 150 X 190MM

CHEFS GAS TORCHES

The essential tool for any pastry chef. For creme brulée, browning, etc.



MICRO
CTG0001



PROFESSIONAL
CTG0002

ROLLING PINS

To preserve wooden rolling pin, do not soak in water



NEW

ALUMINIUM
RPA0380
380MM



ALUMINIUM
RPA1450
450MM



WOOD
RPW0300
300MM
RPW0350
350MM
RPW0400
400MM



WOOD ECONOMY
RPW0375
375MM

NEW



POLYPROPYLENE
RPP0350
350MM

DOUGH CUTTERS



PLAIN
DCC1055
55MM



CRIMPED
DCC0035
35MM



2 WAY
DCC2035
35MM

CROISSANT CUTTER



BAKERY
CCB1001
120MM



CUTTER SETS - S/STEEL



PLAIN
RCP0010 - 10 PIECE
RCP0020 - 20 PIECE
FLUTED
RCF0010
10 PIECE



MOUSSE RINGS ROUND
MRR0001
3 PIECE



MOUSSE RINGS SQUARE
MRS0001
3 PIECE

EXPANDABLE DOUGH CUTTER WHEELS



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



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



INDIVIDUAL 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



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

pavoni ITALIA

PIPING BAGS

FEATURES
- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology
- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110˚C
- Microwavable
- Freezable up to -30˚C



PIPING BAG
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
ROLL OF 72

kee-seal ultra

PIPING BAG RACK



WALL RACK
PBT0001
510 X 445MM

For storing bags and nozzles when not in use

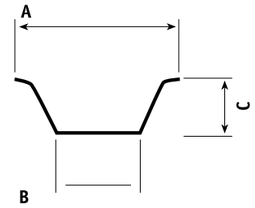


CATERACE

MIXING BOWLS



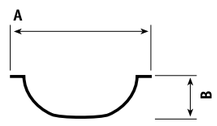
TAPERED
MBT0001 – MB 1 – 265 X 80MM (2.4LT)
MBT0002 – MB 2 – 285 X 100MM (4LT)
MBT0003 – MB 3 – 310 X 120MM (5.5LT)
MBT0004 – MB 4 – 380 X 130MM (8LT)
MBT0005 – MB 5 – 450 X 130MM (13LT)
MBT0006 – MB 6 – 480 X 175MM (17LT)
MBT1002 – MB 2 (MINI) – 180 X 65MM (800ML)



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 - 220MM (1.9LT)
MBS0240 - 240MM (2.8LT)
MBS0290 - 290MM (4.7LT)
MBS0340 - 340MM (7.5LT)
MBS0400 - 400MM (12.3LT)



BOWL	SIZE A	SIZE B
MBS0220	220MM	95MM
MBS0240	240MM	110MM
MBS0290	290MM	130MM
MBS0340	340MM	150MM
MBS0400	400MM	170MM



MEASURING BOWL S/STEEL NOTCHED ROUND
MBS0001 - 800ML
MBS0002 - 1200ML
MBS0003 - 2500ML

CATERACE

MEASURING JUGS

Embossed and printable measures



PLASTIC
MJP0001 - 1LT
MJP0002 - 2LT
MJP0005 - 5LT



S/STEEL
MJS0500 - 500ML
MJS0001 - 1LT
MJS0002 - 2LT

S/STEEL SIEVES



RIM SIEVE
SSS3001 – 300MM
SSS3002 – 350MM
SSS3003 – 400MM
SSS3004 – 450MM

CITRUS JUICER



MANUAL S/STEEL
CJM0001

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
SBB0001
260 X 45MM

BOARD BRUSH



BOARD BRUSH
BRB0001
300MM

MEASURING CUP AND SPOON SET



250ML 125ML 80ML 60ML

MEASURING CUPS - S/STEEL
MCS0004
4 PIECE

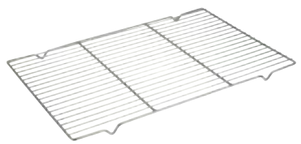


10ML 5ML 2.5ML 1.25ML

MEASURING SPOONS
MSS0004
4 PIECE
(PACK OF 12)

COOLING TRAY

FEATURES
- Can be used in an Anvil Grande Forni Oven



COOLING TRAY
CTR0600
600 X 400MM

ICING STAND TURNTABLES

NEW



PLASTIC
TTP0300
300 X 85MM



ALUMINIUM
TTA0300
300 X 85MM

SPRING FORM TINS



ROUND
SFT2024 - 240MM
SFT2026 - 260MM
SFT2028 - 280MM

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

CAKE TINS



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 PAN
BTA0040
270 X 100 X 115MM



FARM LOAF
BTA0041
1.5KG
300 X 100 X 112MM



MADERA PAN
BTA0042
155 X 100 X 75MM

BREAD TRAYS



FIVE TRAY - ALUSTEEL
BTA0500
584 X 284 X 115MM
270 X 100 X 115MM - PER BREAD PAN



THREE TRAY - ALUSTEEL
BTA0050
354 X 284 X 115MM

NEW



FIVE TRAY BREAD PAN LID 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 CUPS
MSM0006
70 X 40MM



MUFFIN 5 CUP
MSM0005
80 X 40MM



SQUARE
MSS0240
240 X 240 X 44MM



SILICONE MOULDS

FEATURES

- Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40˚ up to +280˚C



FORMAFLEX 6 PORTION GUGLHUPF
MSG0006
300 x 175MM



RECTANGULAR
MSR0240
275MM



GUGELHUPF
MSG0220
240MM



MUFFIN 12 CUPS
MSM0012
70 X 30MM



LATTICE CUTTER WHEEL AND SPIKE ROLLER



LATTICE CUTTER WHEEL
LCW0150
130 X 210MM



SPIKE ROLLER PLASTIC
SRP0001
120 X 210MM



ICING SPATULAS / PALLET KNIVES

Ideal for splitting sponge and large bakes



PALLET KNIFE SCALLOPED
PKS2360
360MM



PALLET KNIFE SERRATED BLADE
PKS0310
250MM

ICING SPATULA
ISM0210 - 210MM
ISM0250 - 250MM
ISM0300 - 300MM
ISM0360 - 360MM



ICING SPATULA TAPERED BLADE
ISM2250
250MM



SLOTTED PASTRY SERVER TRIANGLE
SPS0001
290MM



WHISKS - S/STEEL



FRENCH
WHF0300 - 300MM
WHF0350 - 350MM
WHF0400 - 400MM
WHF0450 - 450MM
WHF0500 - 500MM
WHF0550 - 550MM

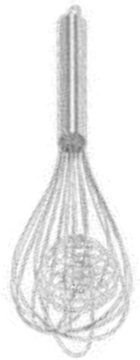


PIANO
WHP0250 - 250MM
WHP0300 - 300MM
WHP0350 - 350MM
WHP0400 - 400MM

WHISK AND MOULDS

Less work, faster results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed.



RAPID SPEED WHISK
WHS0320
300MM



CARAMEL (DARIOL) MOULD ALUMINIUM
CMA0070
70 X 45MM



QUEEN CAKE MOULDS
QCM0080
80 X 30MM



CATERACE

The ISI Total Value Advantage offers you…

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

CREAM CHARGERS
CBL0001
BOX OF 10

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





THERMO WHIP PLUS
CGI2500
500ML

HOT COLD

FEATURES

- For hot and cold preparations
- S/Steel bottle and head
- Two different sizes to suit any kitchen: 0.5LT, 1LT
- Three different decorator tips with S/Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements





GOURMET WHIP
CGI4001 - 1LT
CGI4500 - 500ML

WHIPS

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

For a guaranteed 100% yield use ISI



CREAM PROFI WHIP PLUS
CGI0500 - 500ML
CGI0001 - 1LT



CREAM CHARGERS
CBL0001
BOX OF 10

SODA SIPHON



SODA SIPHON ISI
SSC0001
1LT - CLASSIC



SODA BOMBS
SBL0010
BOX OF 10



KITCHEN TIMERS

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



ELECTRONIC
KTE0001



DIGITAL MANUAL 60 MINUTES
DTM0060

OIL TESTERS

FEATURES
- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 X testers
- With instructions for use



OIL TESTER KIT
OTK0002
2 PACK FOR TRIAL

FEATURES
- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization
- With instructions for use
- Packed in box of 10



OIL TESTER KIT
OTK0010
PACK OF 10

FEATURES
- Polar compounds resolution: 0.5% PC/accuracy: ±2% PC
- Temperature: + 50 +200ºC / resolution: 1˚C /precision: ±1˚C
- Great for HACCP check points



- The percentage of polar compounds is immediately visible on the digital display, enabling a rapid evaluation of the thermal oxidation of the frying oil. This will determine if the oil needs to be changed. Frying oil deteriorates during prolonged use over 180˚C, and causes the appearance of carcinogenic derivatives

ELECTRONIC
OTE0001

THERMOMETERS

FEATURES
- -50 +530°C
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95



- Functions: DA TA HOLD - Backlight
- With pouch - Hanging box
- Instructions for use
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

INFRARED LASER
THI0001
-50°C to +530°C

FEATURES
- -50 +300°C / -58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer



- Instructions for use
- 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
-50°C to +300°C

THERMOMETERS

FEATURES
- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20 +150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- S/Steel piercing probe: 125MM - ø3.5MM



- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature +65°c
- Slim design, easy to carry around
- Digital display for ease of use

ELECTRONIC WATER RESISTANT THERMOLAB
THE0120
120mm (-50°C to +200°C)
THERMOMETER

FEATURES
- -50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20+120°C) otherwise ±2°C
- Strong S/Steel piercing probe: 125MM - ø5MM



- In blister packaging with instructions for use
- Water resistant
- Ideal for large cuts of meat in buffet settings
- Frozen meats

DIGITAL T-BAR STRONG PROBE THERMOMETER
THE0003
-50°C + 200°C

FEATURES
- -50 +70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - IN/OUT



- With instructions for use
- In blister packaging
- Programmable alarm that will only stop ringing if it is turned off
- Magnet -Cable: 100CM

DIGITAL FRIDGE/FREEZER
THE0005
-50°C to 70°C
FRIDGE / FREEZER THERMOMETER

FEATURES
- +80 +200 °C
- Division: 1°C



- With grey polyamide alimentary protection sleeve
- Length: 430MM

CANDY - PLASTIC SLEEVE WITHOUT MERCURY INTERNAL SCALE GLASS THERMOMETER
THE0007

THERMOMETERS

FEATURES
- +50 +100°C
- Ø 45MM + Coloured zones
- Calibratable by screw
- S/Steel probe: 125MM with a diameter ø4MM



- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every use

COFFEE, CAPPUCCINO, MILK THERMOMETER
THE0008
125MM (50°C to 100°C)

FEATURES
- 0 +120°C
- Ø 33MM
- S/Steel probe 140MM





- Use for core temperatures of roasts, joints of meat
- In blister packaging

ROASTING STEEL STEM COOKING THERMOMETER
THR0140
140MM 0°C to 120°C

FEATURES
- Deep frying thermometer
- 0 +300°C
- Display resolution: 0.1°



- S/Steel probe: 150MM with clip
- In blister packaging.



DEEP FRYING
THF0130
130MM (0°C to 300°C)
USE IN POTS, DEEP FAT FRYERS

POCKET DIAL
THP0130
130MM (0°C to 120°C)
KEEP IN POCKET TO TEST TEMPERATURES

THERMOMETERS

FEATURES
- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20 +150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- S/Steel piercing probe: 120MM - Ø3.5MM
- Cable: 100cm
- Recalibratable by screw at the back
- In blister packaging with instructions for use
- Recalibrateable by user



DIGITAL + TIMER COOKING THERMOMETER
THE0006
-50°C to 200°C RECALIBRATABLE

FEATURES
- -30 +30°C
- With clip
- In blister packaging



S/STEEL THERMOMETER FRIDGE / FREEZER
THF0001
-30°C to +30°C

FEATURES
- +50 +300°C / 10°C
- S/Steel Ø 50MM
- In blister packaging



OVEN THERMOMETER
THO0001
(+50˚C TO +300˚C)
ON STAND

FEATURES
- -20 +100°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof
- With instructions for use
- In blister packaging.
- S/Steel probe: 120MM with a diameter ø2.5MM
- Includes precision certificate



Tested & Certified

HACCP DIGITAL THERMOMETER
THD0120
-50°C to 200°C

THERMOMETERS

FEATURES
- -50 +300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - DATA HOLD
- With instructions for use in blister packaging
- S/Steel probe: 115MM with a diameter ø3.5MM
- Includes precision certificate



Tested & Certified

HACCP DIGITAL THERMOMETER WITH ROTARY PROBE
THD0115
-50°C to 300°C

FEATURES
- 0 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- S/Steel probe: 150MM - Ø4MM
- S/Steel cable: 100CM
- With instructions for use
- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Timer and alarm
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Water resistant
- Probe is oven safe
- Great for HACCP check on core temperature
- Remember to disinfect probe after every use



DIGITAL FOLDING SCREEN OVEN THERMOMETER
THE0004
(0°C to 300°C)



SCALES



PORTION SCALE ELECTRONIC
PSE2005
5KG X 1G
INCREMENTS



PORTION SCALE MECHANICAL (WITH BOWL)
PSM0005 - 4KG
PSM0015 - 15KG

CAMRY®

FEATURES
- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Splash proof
- Customer and operator displays
- From 0KG - 6KG (2G increments); from 6KG - 15KG (5G increments)



RETAIL SCALE ELECTRONIC
RSE6020
6/15 KG (2/5G) DELUXE

ORDER CODES

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)
XRSE1030

FEATURES
- A must for every kitchen or bakery
- Platform size: 295 X 215MM
- Splash proof
- PSE2006 waterproof (fully submergable)



PORTION SCALE ELECTRONIC
PSE0006 - 3/6KG (1/2G)
PSE0015 - 6/15KG (2/5G)
PSE0030 - 15/30KG (5/10G)

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)
XRSE1030



PORTION SCALE ELECTRONIC
PSE2006
3/6KG (1/2g) S/STEEL

Note
Battery not included

SCALES

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 SCALE WITH DUAL POLE DISPLAY-SM320-P
RSE3015
15KG/5G

SM320
DIGITAL PRINTING SCALE IS A "BCE EXCLUSIVE" PRODUCT FOR ALL BUTCHERY, BAKERY, DELI FRUIT & VEG DEPARTMENT PRINTING REQUIREMENTS

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)



RETAIL SCALE ELECTRONIC INCL POLE
RSE7020
6/15KG (2/5G)

OTHER ORDER CODES

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)
XRSE1030

SCALES

FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Platform size: 380 X 380MM (PSE1060)
- Platform size: 360 X 480MM (PSE1150 and PSE1300)
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours (option)
- KG/lb Conversion
- Advanced weighing technology
- PSE1060 - 60KG = 20G increments
- PSE1150 - 150KG = 50G increments
- PSE1300 - 300KG = 100G increments

5 YEAR WARRANTY



PLATFORM SCALE ELECTRONIC
PSE1060
60KG

OTHER ORDER CODES

PLATFORM SCALE ELECTRONIC
PSE1150 - 150KG
PSE1300 - 300KG

RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300
XPSE0009

FEATURES

- Essential for any busy butchery to accurately weigh carcasses
- S/Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300KG
- Weight in 100G increments
- Strong and durable
- Robust construction
- Includes digital control
- Large LED display
- High internal resolution 1/3000

5 YEAR WARRANTY



PLATFORM / CARCASS SCALE ELECTRONIC
PSM3300
300KG

Note
Free installation in South Africa
Stand sold separately

TERAOKA

Chefware

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

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BCE Foodservice Equipment



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

CHEFEQUIP RANGE

FEATURES

JACKETS

- It is not just a Chef's jacket, it is a tool of trade and we take great care to perfect our uniform jackets at a genuinely good price
- ChefEquip garments are based on the traditions of chef's uniforms and retain all the features that guarantee comfort and style
- Our fabrics and trims have been extensively tested and proven to maintain appearance and structure after prolonged wear and commercial laundry

TROUSERS

- Traditional jean cut or baggy fit, offer comfort and style to enhance the total look

BENEFITS OF THE CHEFEQUIP BAGGY

- Elasticated waist designed not to bite into the skin after long hours in the kitchen
- Designed and cut for maximum ease of movement and comfort
- Two deep side pockets and one rear pocket
- Multifit and unisex
- Baggy fit allows for improved air circulation around the lower body and legs
- Commercial laundry tested and approved
- High quality manufacturing for long life wear

ELASTIC WAIST BAND FOR COMFORT AND FLEXIBILITY OF SIZE. ADDITIONAL SIZES MADE TO ORDER.

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

CONVERSION TABLES FOR CHEF JACKETS AND TROUSERS

LADIES CHEF JACKETS

	CHEST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52	54
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137	

LADIES PANTS

	HIP													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	32	34	36	38	40	42	42	44	46	48	50	52	54	56
METRIC SIZE (cm)	81/86		91/97		102/107		112/117		122/127		132/137		142/147	

MENS CHEF JACKETS

	CHEST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52	54
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137	

CHEF TROUSERS AND BAGGIE PANTS

	WAIST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	26	28	30	32	34	36	38	40	42	44	46	48	50	52
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137	

BASIC CHEF JACKETS - 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 will, to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line and thermometer sleeve pocket.



WHITE
UNI6010 - X SMALL
UNI6011 - SMALL
UNI6012 - MEDIUM
UNI6013 - LARGE
UNI6014 - X LARGE
UNI6015 - XX LARGE
UNI6016 - XXX LARGE

EXECUTIVE CHEF JACKETS - 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 finish the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.



WHITE
UNI2020 - X SMALL
UNI2021 - SMALL
UNI2022 - MEDIUM
UNI2023 - LARGE
UNI2024 - X LARGE
UNI2025 - XX LARGE
UNI2026 - XXX LARGE

CONTRAST CHEF JACKETS - 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 removable studs



WHITE
UNI5020 - X SMALL
UNI5021 - SMALL
UNI5022 - MEDIUM
UNI5023 - LARGE
UNI5024 - X LARGE
UNI5025 - XX LARGE
UNI5026 - XXX LARGE

BASIC CHEF JACKETS - SHORT SLEEVE

Double breasted jacket in soft durable poly cotton, eight pearl 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

NEW



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

BASIC CHEF JACKETS - 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

LAUNDRY COATS - SHORT SLEEVE

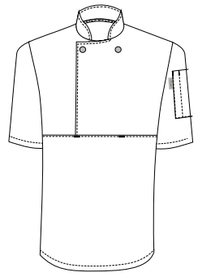




WHITE
UNI0020 - X SMALL
UNI0021 - SMALL
UNI0022 - MEDIUM
UNI0023 - LARGE
UNI0024 - X LARGE
UNI0025 - XX LARGE
UNI0026 - XXX LARGE

UTILITY COATS - SHORT SLEEVE





WHITE
UNI0040 - X SMALL
UNI0041 - SMALL
UNI0042 - MEDIUM
UNI0043 - LARGE
UNI0044 - X LARGE
UNI0045 - XX LARGE
UNI0046 - XXX LARGE

JACKETS - BASIC LONG SLEEVE



NEW



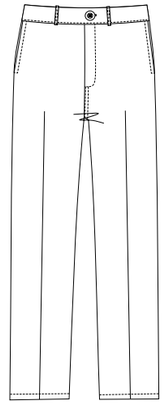
DENIM
UNI9010 - X SMALL
UNI9011 - SMALL
UNI9012 - MEDIUM
UNI9013 - LARGE
UNI9014 - X LARGE
UNI9015 - XX LARGE
UNI9016 - XXX LARGE

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 Check

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

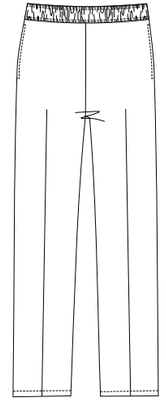
Black

BLACK - ZIP
UNI3060 - X SMALL
UNI3061 - SMALL
UNI3062 - MEDIUM
UNI3063 - LARGE
UNI3064 - X LARGE
UNI3065 - XX LARGE
UNI3066 - XXX LARGE

CHEF TROUSERS - BAGGIES

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and back patch pocket. Poly cotton for comfort and durability.





Black/White Check

BLACK/WHITE CHECK
UNI3030 - X SMALL
UNI3031 - SMALL
UNI3032 - MEDIUM
UNI3033 - LARGE
UNI3034 - X LARGE
UNI3035 - XX LARGE
UNI3036 - XXX LARGE

Black

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

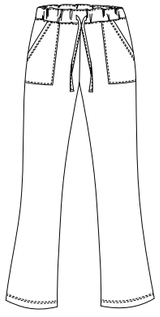
CHEF TROUSERS - CARGO

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



BLACK
UNI2030 - X SMALL
UNI2031 - SMALL
UNI2032 - MEDIUM
UNI2033 - LARGE
UNI2034 - X LARGE
UNI2035 - XX LARGE
UNI2036 - XXX LARGE

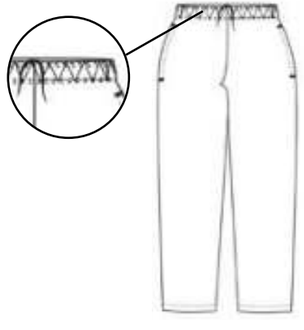
BAGGY TROUSERS - DRAW CORD - LADIES



WHITE
UNI6030 - X SMALL
UNI6031 - SMALL
UNI6032 - MEDIUM
UNI6033 - LARGE
UNI6034 - X LARGE
UNI6035 - XX LARGE
UNI6036 - XXX LARGE

BAGGIES - DRAW CORD

NEW



BLACK
UNI7040 - X SMALL
UNI7041 - SMALL
UNI7042 - MEDIUM
UNI7043 - LARGE
UNI7044 - X LARGE
UNI7045 - XX LARGE
UNI7046 - XXX LARGE

BIB APRONS - STRIPED



FULL BIB - BLUE
UNI4017 - BUTCHERS APRON
UNI4024 - BUTCHERS APRON - VALUE

BLACK
UNI4038 - PIN STRIPE
UNI4039 - CHALK STRIPE

BIB APRON
POLY COTTON WITH TWO DIVISIONS POCKET

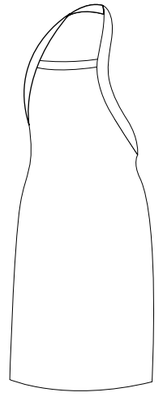


Chalk Stripe



Pin Stripe

BLOOD AND FAT APRON



WHITE PVC
UNI4040
90 X 120CM

TUXEDO APRONS



Poly cotton with two divisions pocket

BLACK
UNI4031

NEW



DENIM
UNI9004



FULL BIB APRONS





Poly cotton bib aprons
with curved pockets

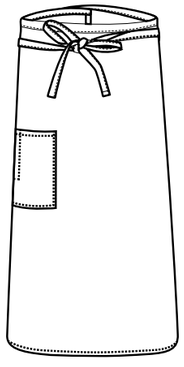
BLACK
UNI4018
WHITE
UNI4019

NEW



DENIM
UNI9003

BISTRO APRONS





Poly cotton with two
divisions pocket

BLACK
UNI4022
WHITE
UNI4023

NEW



DENIM
UNI9002

BAR APRONS

NEW





BLACK
UNI4020
WHITE
UNI4021



DENIM
UNI9001

HOUSEKEEPING UNIFORM 3PC - LADIES

Poly cotton short sleeve ladyies three-piece navy blue with white collar, sleevepin-ups, v-front apron framed overall. Consists of overall, apron and head piece.



NAVY AND WHITE
UNI5030 - X SMALL
UNI5031 - SMALL
UNI5032 - MEDIUM
UNI5033 - LARGE
UNI5034 - X LARGE
UNI5035 - XX LARGE
UNI5036 - XXX LARGE



ACCESSORIES



CHEFS HAT
UNI5016
POLY COTTON



SKULL CAP
UNI5013
BLACK
TIE AT BACK



WHITE BEANIE
UNI5014
WHITE
POLY COTTON



BLACK BEANIE
UNI5015
BLACK
POLY COTTON



EZI BREATHE HAT
UNI5018
WHITE
WITH VELCRO



EZI BREATHE HAT
UNI5019
BLACK
WITH INTERNAL SWEAT
BAND AND ELASTIC BACK



TRIANGLE NECK TIE
UNI5010
WHITE



DISPOSABLES

FEATURES

- Ideal for delis, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination of food
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



SHOE COVERS
UDS0001
BLUE
PACK OF 100



SLEEVE PROTECTOR
UDS1001
PACK OF 100



CHEF HAT
UDC0002
PACK OF 50



MOP CAPS
PACK OF 100
UDC2001
UDC0001
UDC1001
UDC3001
UDC4001



DISPOSABLES

GLOVES



DELI GLOVES
UDG0001
PACK OF 100



DELI GLOVES - BLUE
UDG0002
PACK OF 100



INDUSTRIAL HEAVY DUTY GLOVES
UDG1001



NITRILE POWDER FREE GLOVES
UDN0001
MEDIUM - BLUE
PACK OF 100



LATEX GLOVES
UDL0001
POWDER FREE
PACK OF 100



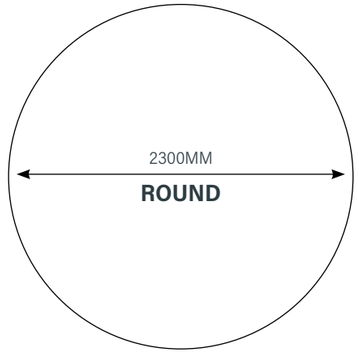
DISPOSABLE VINYL GLOVES
UDV0001
POWDER FREE
PACK OF 100



APRON
UDA0001
PACK OF 100
10 MICRONS

TABLE CLOTHS - WHITE

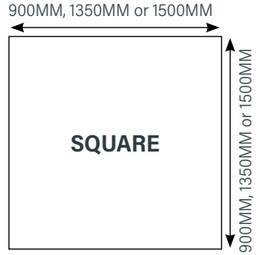
Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.



2300MM
UNT2300

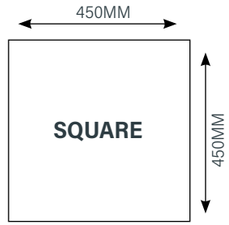


1350 X 2300MM
UNT1500

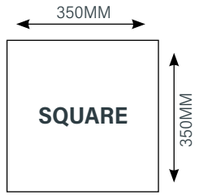


900 X 900MM
UNT0900
1350 X 1350MM
UNT1350
1500 X 1500MM
UNT5150

NAPKINS - WHITE



450 X 450MM
UNN0450
PACK OF 24



350 X 350MM
UNN0350
PACK OF 24



Buffetware & Serveware

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

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CHAFING DISHES

TIGERHOTEL®

EURI



ROUND ROLL TOP
CRE0001
DIMENSIONS : 515 X 497 X 468MM
CAPACITY : 6.5LT

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 : 6.5LT

Warm · Dripless · Hydraulic motion · Stackable



STACKABLE UP TO 5 CHAFERS



RECTANGULAR ROLL TOP
CDI0008
DIMENSIONS : 667 X 485 X 452MM
CAPACITY : 8LT

Warm · Dripless · Hydraulic motion · Stackable



STACKABLE UP TO 5 CHAFERS

Note
Euri and ibis heating elements - refer to page 342



TIGERHOTEL®

5 REASONS WHY
- High quality buffetware since 1996
- Designed, engineered and manufactured through quality control
- Parts are repairable and replaceable
- Highest quality stainless steel material & exceeds all rigid quality standards
- Extensive references with prestigious clients

Infiniti

5 REASONS WHY
- Durable 18/10 Stainless 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

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

Efay®

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

Electro Chef

5 REASONS WHY
- 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

EURI/IBIS ACCESSORIES



INSERT ROUND 1 DIV
IRP0388
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 5LT



INSERT ROUND 2 DIV
IRP1388
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 4LT



INSERT FULL
IFP1065
PORCELAIN
DIMENSIONS : 534 X 329 X 63MM
CAPACITY : 7LT



INSERT HALF
IHP0065
PORCELAIN
DIMENSIONS : 267 X 329 X 63MM
CAPACITY : 4LT



INSERT THIRD
IPT0065
PORCELAIN
DIMENSIONS : 178 X 329 X 63MM
CAPACITY : 2LT



INSERT ROUND
IRS0350
S/STEEL
DIMENSIONS : 383 X 66MM
CAPACITY : 6.5LT



INSERT ROUND HALF
IRSI387
S/STEEL
DIMENSIONS : 385 X 68MM
CAPACITY : 2.7LT



ELECTRIC HEATER PLATE
CDE0003
DIGITAL CONTROLLER
AND TEMP SENSOR
DIMENSIONS : 235 X 200 X 37MM
POWER : 230V - 50Hz - 470W

Note
Compatible with oblong and round
Roll top chaffing dishes

CHAFER STACKING TROLLEY

FEATURES
- Stacks 5 chafers on each side in total 10 chafers



IBIS
CST1001
DIMENSIONS : 980 X 695 X 1546MM

Note
Chafers not included



STACKABLE UP TO 5 CHAFERS



STC1000
STACKING TROLLEY PVC COVER IBIS

Note
Chafers not included

INDUCTION CHAFING DISHES

SMART W



ROUND WITH GLASS LID
CIR2065
DIMENSIONS : 440 X 490 X 195MM
CAPACITY : 6.5LT

Warm · Dripless · Hydraulic motion · 100.000 open close



STAND ROUND
CIS1002
DIMENSIONS : 350 X 440 X 140MM

Note
Burner included



SERVING SPOON HOLDER
CIS0001

Note
Spoon not included



SQUARE WITH GLASS LID
CIS1055
DIMENSIONS : 410 X 440 X 180MM
CAPACITY : 5.5LT

Warm · Dripless · Hydraulic motion · 100.000 open close



STAND SQUARE
CIS1003
DIMENSIONS : 405 X 455 X 140MM

Note
Burner included



SERVING SPOON HOLDER
CIS0001

Note
Spoon not included



INDUCTION CHAFING DISHES

SMART W



RECTANGULAR WITH GLASS LID
CIR0008
DIMENSIONS : 581 X 435 X 210MM
CAPACITY : 8LT

Warm · Dripless · Hydraulic motion · 100.000 open close



SERVING SPOON HOLDER
CIS0001

Note
Spoon not included



STAND RECTANGULAR
CIS1004
DIMENSIONS : 565 X 440 X 140MM

Note
Burners included



SMART



ROUND WITH GLASS LID
CIR0065
DIMENSIONS : 435 X 505 X 202MM
CAPACITY : 6.5LT

Warm · Dripless · Hydraulic motion



SERVING SPOON HOLDER
CIR0001



STAND ROUND
CIS0002
DIMENSIONS : 410 X 295 X 150MM

Note
Burner included





SQUARE WITH GLASS LID
CIS0055
DIMENSIONS : 453 X 407 X 195MM
CAPACITY : 5.5LT

Warm · Dripless · Hydraulic motion



STAND SQUARE
CIS0003
DIMENSIONS : 415 X 353 X 150MM

Note
Burner included



SERVING SPOON HOLDER
CIS1001

SMART /SMART W ACCESSORIES



INSERT ROUND
IRP0388
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 5LT



INSERT ROUND 2 DIV
IRPI388
PORCELAIN
DIMENSIONS : 388 X 66MM
CAPACITY : 4LT



INSERT ROUND - 3 DIV
IRP2388
PORCELAIN
DIMENSIONS : 388MM
CAPACITY : 3LT



INSERT GN2/3
IPO0005
PORCELAIN
DIMENSIONS : 329 X 355 X 63MM
CAPACITY : 3LT



INSERT GN2/3 - 2 DIV
ITP1000
PORCELAIN
DIMENSIONS : 329 X 355 X 63MM
CAPACITY : 3LT



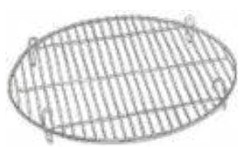
INSERT ROUND
IRS0350
S/STEEL
DIMENSIONS : 383 X 66MM
CAPACITY : 6.5LT



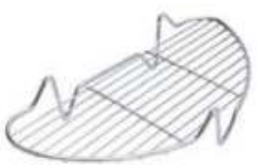
INSERT ROUND 1/2 LARGE
IRS1387
S/STEEL
DIMENSIONS : 385 X 68MM
CAPACITY : 2.7LT



FOOD PAN INSERT
FPI0001
S/STEEL : GN2/3
DIMENSIONS : 335 X 325 X 65MM
CAPACITY : 5.5LT



DRAINAGE GRID ROUND
DGR0310
DIMENSIONS : 310MM



DRAINAGE GRID ROUND 1/2
DGR0155
S/STEEL



DRAINAGE GRID GN2/3
DGR0001
S/STEEL



FUEL HOLDER CUP
FHC0001
S/STEEL

INDUCTION HOB AND STANDS



HOB TOUCH PANEL
IHT0001
(1.0KW, BUILT-IN)
POWER : Output power 1000W as max
FREQUENCY : 50Hz
DIMENSIONS : 355 x 355 x 72MM



ANTI SKID SILICONE PAD
ASP0001
SIZE : 265MM Diameter
MATERIAL : Silicone
COATING : Front: Silky coating
BACK : Non-slip coating
FRONT : Matt embossed soft finishing
BACK : Glossy finish



STAND SQUARE
IHS1001
S/STEEL
DIMENSIONS : 417 X 459 X 85MM



STAND RECTANGULAR
IHS1002
S/STEEL
DIMENSIONS : 458 X 576 X 84MM



MINI INDUCTION
CST0001
SIZE : 360 X 360 X 174MM
WEIGHT : 3.95KG



CHAFER SPRING HEATER
CSH0001
VOLTAGE : 220V - 230V - 400W



REMOTE CONTROL
IHT0002



URN

SMART W





SOUP URN WITH GLASS LID
SSU0010
DIMENSIONS : 474 X 434 X 303MM
CAPACITY : 10LT

100.000 open close
Induction compatible
Warm
Dripless
Hydraulic motion



ROUND STAND
SRS0002
DIMENSIONS : 300 X 420 X 140MM

Note
Including burner

MINI SAUCE/CHAFING DISH



MINI ODIN
CDM0002
DIMENSIONS : 235 X 235 X 310MM
CAPACITY : 800ML

Note
Porcelain tray included



MINI
CDM0001
DIMENSIONS : 270 X 270 X 310MM
CAPACITY : 800ML

Note
Porcelain tray included



INSERT ROUND MINI PORCELAIN
IRM0208
DIMENSIONS : 208MM
CAPACITY : 800ML



CHAFER SPRING HEATER
CSH0001
VOLTAGE : 220V - 230V - 400W



INDUCTION CHAFING DISHES

T-COLLECTION



SQUARE WITH GLASS LID
CIS3055
MATERIAL : S/STEEL
SIZE : 395 X 429.5 X 176.5MM
CAPACITY : 5.5LT
WEIGHT : 7.5KG

Warm Dripless Free stop hinge



SQUARE STAND
CIS1005
MATERIAL : S/STEEL
SIZE : 465 X 372 X 251MM
WEIGHT : 3.92KG

Note
Magnetic burner included



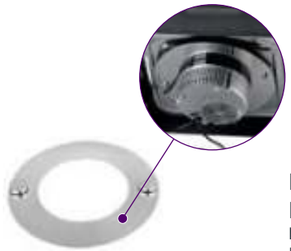
ROUND WITH GLASS LID
CIR3065
MATERIAL : S/STEEL
SIZE : 420 X 484.5 X 155.5MM
CAPACITY : 6LT
WEIGHT : 7.6KG

Warm Dripless Free stop hinge



ROUND STAND
CIS1006
MATERIAL : S/STEEL
SIZE : 500 X 456 X 244MM
WEIGHT : 3.8KG

Note
Magnetic burner included



MAGNETIC INDUCTION LID
MID1000
FOR (IWR0001)



INDUCTION WARMER
IWR0001
(200W)





INDUCTION CHAFING DISHES

ARTISAN COLLECTION



INDUCTION BOTTOM

SQUARE CHAFER
CIS4045
WITH WOODEN HANDLE
MATERIAL : ALUMUNIUM BODY
SIZE : 460 X 280 X 206MM
CAPACITY : 4.5LT

Note
1 Spoon included



PARKED POSITION

ROUND CHAFER
CIR4045
WITH WOODEN HANDLE
MATERIAL : ALUMUNIUM BODY
SIZE : 449 X 330 X 209MM
CAPACITY : 4.5LT

Note
1 Spoon included



INSERT SQUARE PAN
ISS0003
MATERIAL : S/STEEL
SIZE : 340 X 66 X 65MM
CAPACITY : 4.5LT



INSERT ROUND PAN
IRS0002
MATERIAL : S/STEEL
SIZE : 328 X 66MM
CAPACITY : 4.5LT



COLD DISPLAYS



SWATCH
CDU0001
S/STEEL
POLYCARBONATE, COVER
608 X 433 X 284MM

Note
2 ice packs included



HI-LINE
CDU0002
S/STEEL
POLYCARBONATE, COVER
596 X 416 X 285MM

Note
2 ice packs included



T-COLLECTION (GN1/1)
CDT0004
530 X 325 X 160MM

Note
2 ice packs included



COLD DISPLAY ACCESSORIES



DOME COVER POLYCARBONATE
DCP0002
575 X 354 X 217MM



DISPLAY TRAY RECTANGULAR GN1/1
CDT0001
S/STEEL - 526 X 325 X 16MM



PORCELAIN TRAY DISPLAY GN1/1
CDT0025
500 X 306 X 33MM



PORCELAIN TRAY DISPLAY GN1/2
CDT1025
252 X 306 X 33MM



ICE PACK
CDI1001
250 X 200 X 30MM



MODULAR BUFFET SYSTEM

DOMINO



JUICE DISPENSER
DJD0035
CAPACITY : 3.7LT
DIMENSIONS : 250 X 330 X 434MM



MILK DISPENSER
DMD0005
CAPACITY : 5LT
DIMENSIONS : 250 X 324 X 458MM



CEREAL DISPENSER SINGLE
DCD0037
CAPACITY : 3.7LT
DIMENSIONS : 250 X 264 X 621MM



MODULAR BUFFET SYSTEM ACCESSORIES

DOMINO



DISH STAND ROUND
DDS0250
250 X 250 X 103MM





DISH STAND ROUND
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



HEATING LAMP WITH CLAMP
DHL1000
176 X 350 X 657MM

Note
Bulb not included



FOOD TAG - TWIN ARM
FTT0150
S/STEEL
157MM



MR TAG
MTS0012
120MM
S/STEEL



SERVING FORK
DSF0260
280MM

SERVING SPOON
DSS0260
280MM



RECTANGULAR COMPLETE MODULAR

DOMINO



COLD DISPLAY W/O DOME COVER
DCD2002
615 X 350 X 103MM

Note
2 ice packs included



BREAD CUTTING BOARD ON STAND
DBC0001
615 X 350 X 116MM



BREAD BASKET COMPLETE
DBB0001
615 X 355 X 297MM



BREAD BASKET
DBB0004
490 x 305 x 100MM



DOME COVER POLYCARBONATE
DCP0002
575 X 355 X 216MM



COLD DISPLAY AND COVER
DCD1001
615 X 355 X 297MM

Note
2 ice packs included



ICE PACK
CDI1001
255 X 200MM



DISH STAND GN1/1 RECTANGULAR
DDS1010
S/STEEL
615 X 350 X 101MM



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 POLYCARBONATE
CDT0025
500 X 306 X 33MM



TRAY DISPLAY GN1/2 POLYCARBONATE
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

DISPENSERS

ODIN



JUICE DISPENSER 3.7LT
JDO0037
DIMENSIONS : 325 X 200 X 460MM



JUICE DISPENSER 7LT
JDO0007
DIMENSIONS : 325 X 195 X 560MM



MILK DISPENSER WITH ICE CORE 5LT
MDO0005
DIMENSIONS : 325 X 200 X 430MM



EURI



JUICE DISPENSER 7LT
JDE0007
DIMENSIONS : 285 X 285 X 590MM

OTHER ORDER CODES
DRIP TRAY
XJDO0003





COFFEE URN 12LT
CUE0012
DIMENSIONS : 315 X 315 X 575MM

OTHER ORDER CODES
DRIP TRAY
XJDO0003



WOODEN BASE



MILK DISPENSER 5LT
MDR0005
DIMENSIONS : 335 X 192 X 460MM



JUICE DISPENSER 3.8LT
JDR0038
DIMENSIONS : 344 X 223 X 490MM

TEA URN

SAMOVAR

FEATURES

- Samovar electric tea urn
- 5LT capacity
- 1.3LT tea pot included
- 18/10 S/Steel - mirror polished
- Automatic switch off element
- Energy saving keep-warm function
- Boil-dry protection - automatic shut-off
- Tap with lime filter



TEA URN ELECTRIC
STU0005
VOLTAGE : 220V

OTHER MODELS ARE AVAILABLE
3LT to 15LT capacity S/Steel or gold finish



S/STEEL COFFEE POTS



VACUUM THERMO JUG
JVT0400 - 400ML
JVT0700 - 700ML
JVT1000 - 1000ML
JVT1500 - 1500ML

Warm Cool No sweat





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



FRUIT, PASTRY AND CAKE STANDS



FRUIT STAND 1 - TIER
FTS0001
DIMENSIONS : D325 X H200MM



FRUIT STAND 3 - TIER
FTS0003
DIMENSIONS : D375 X H530MM





PASTRY STAND 3 - TIER
PTS0003
DIMENSIONS : D438 X H495MM



TEA CAKE STAND 3 - TIER
TCS0027
DIMENSIONS : L256 X W256 X H421MM

Note
27CM plates not included

NEW



SWIVEL

SWIVEL HIGH TEA STAND
TST0003
SIZE : 368 x 202 x 428MM
WEIGHT : 2.17KG

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)



TREASURE STAND SET 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 48 UNITS
BR1.69249
CAPACITY : 44ML

T - COLLECTION

STEEL RISER



VINTAGE DESIGN

VINTAGE THREE STEP RISER GN1/1
TSR0003
BRONZE
DIMENSIONS : 590 X 325 X 403MM
WEIGHT : 4.09KG

WOOD TRAY



STACKABLE

GRAY ASH
WDT0040
DIMENSIONS : 530 X 325 X 40MM
WEIGHT : 1.00KG

CEREAL DISPENSER CONTAINER



2LT × 3 (6 LT)
CDT0003
DIMENSIONS :
530 X 162 X 278MM
WEIGHT : 3.95KG

LUCITE TRAY



ICE WHITE
TLT0530
DIMENSIONS : 530 X 325 X 75MM
WEIGHT : 3.16KG

HEATING LAMP STAND



GOOSENECK 2-LIGHT VINTAGE
HLT0760
RATING : 110V, 250W/230V, 375W (max)
DIMENSIONS : 304 X 474 X 761MM
WEIGHT : 7.45KG



JUICE DISPENSER



COOL

bpafree

SQUARE 7LT
JDS0007
DIMENSIONS : 286 X W392 X 399MM
WEIGHT : 5.55KG

CONDIMENT SET



4 JARS + SPOONS +TRAY
CSS4000
DIMENSIONS : 360 X 110 X 107MM
WEIGHT : 1.47KG

PUNCH BOWL



20LT
PBS0020
446 X 276MM

14LT
PBS0014
375 X 247MM

ROOM SERVICE TROLLEY AND HOT FOOD WARMER



ROOM SERVICE TROLLEY ROYAL
RST1002
MELAMINE COATED POLYWOOD, COATED FOLDABLE LEGS TIP-UP AND STACKABLE STRUCTURE
DIMENSIONS : 1200 X 980 X 750MM





HOT FOOD WARMER THERMO CONTROLLED
HFW0001
DIMENSIONS : 390 X 370 X 495MM
VOLTAGE : 230V
TEMPERATURE : MAX 70˚C

ROLL TOP CHAFING DISHES

Infiniti

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with stainless 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
CRI0330 - 330MM
CRI0380 - 380MM

CHAFING DISH ELEMENT - ROUND
CDB0004



RECTANGULAR
CRI0001

CHAFING DISH ELEMENT - RECTANGULAR
CDB0003

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
CRI1330 - 330MM
CRI1380 - 380MM

CHAFING DISH ELEMENT - ROUND
CDB0004



RECTANGULAR
CRI1001

CHAFING DISH ELEMENT - RECTANGULAR
CDB0003

Note
Use the Infiniti 'rectangular' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

INSERTS FOR CHAFERS - ROUND



HALF
IIR1380
190 X 65MM - S/STEEL



FULL
IIR0330 - 330 x 65MM - S/STEEL
IIR0380 - 380 x 65MM - S/STEEL

Note
Gastronorm porcelain and S/Steel inserts fit Infiniti chafers perfectly

ELECTRIC HEATING ELEMENTS

FEATURES
- Infiniti heating elements are available for the round and rectangular chafing dishes as well as the soup tureens



ROUND ELEMENT
CDB0004
550W



RECTANGULAR ELEMENT
CDB0003
600W



SOUP TUREENS

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Sleek and elegantly designed stainless steel handles
- Available with 'Contemporary' modern leg design in stainless steel finish or 'Classic' timeless leg design with chrome plated finish
- 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



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

COFFEE URNS

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Completely detachable faucet
- Available with 'Contemporary' modern leg design in stainless steel finish or 'Classic' timeless leg design with chrome plated finish
- Two way heating, fuel or heating element
- Features all stainless 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 stainless 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 stainless steel finish or 'Classic' timeless leg design
- Easy to clean residue pulp by unscrewing the faucet cap



CLASSIC 7LT
JDI1007



CONTEMPORARY 7LT
JDI0007

Note
Ice tube can be refilled with ice to keep juice chilled for the duration of a buffet breakfast

CEREAL DISPENSER

FEATURES
- Heavy gauge 18/10 S/Steel
- Polished mirror finish
- Good portion control, dispenses cereal to requirements
- Unit complete with lid, oblong base and food grade container



7LT
CDI0007

MILK PAIL

FEATURES
- Heavy gauge 18/10 stainless 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

INSERTS FOR CHAFING DISHES

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



INSERT GN1/1 PORCELAIN
IFP1065
65MM



INSERT GN2/3 PORCELAIN
ITP1165
65MM



INSERT GN1/2 PORCELAIN
IHP1065
65MM



INSERT GN1/3 PORCELAIN
ITP1065
65MM



INSERT ROUND PORCELAIN DIVIDED
IRP2065
330MM - 2.2LT



PUNCH BOWL

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



WITH RIM
PBI0015
15LT

CONFECTIONARY FUNNEL

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- For liquids, melted substances, etc. Supplied with 2 nozzles and stand
- Volume approx 1300ML



FUNNEL & STAND COMPLETE
ICF0001

ICE BUCKET AND TONGS

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



ICE TONGS
ITI0160
160MM



ICE BUCKET DOUBLE WALL
IBI0012
1.2LT

ICE BUCKETS

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 STAND

FEATURES
- Heavy gauge 18/10 corrosion resistantS/Steel
- Polished mirror finish
- For use with IBI0048 and IBI0065



BUCKET
ISI0196
198MM

STAND
ISI0220
220MM

VINEGAR AND OLIVE OIL SET

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



VINEGAR AND OLIVE OIL SET
IVO0001

Note
The items on this page are 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
492 X 120 x 163MM
CAPACITY 280ML

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



DOME CLOCHES

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



IDC0158 - 158MM
IDC0210 - 210MM
IDC0252 - 252MM

Note
The items on this page are available on request only



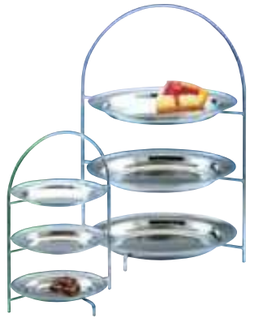
STANDS

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



CAKE STAND 3 - TIER
ICS0003
670MM (H)
258MM TRAY
385MM TRAY
512MM 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



CAKE STAND 2 - TIER
ICS1002
211MM (H)
125MM TRAY
158MM TRAY

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 that is maintenance free

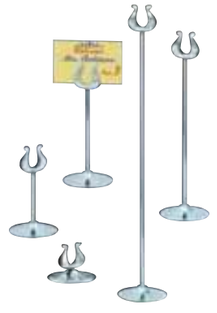


TABLE NO. STAND
ITS0060 - 60MM
ITS0127 - 137MM
ITS0190 - 190MM
ITS0290 - 290MM
ITS0460 - 460MM

HOLLOWARE

VIENNA

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



COFFEE POT
CPV0500 - 500ML
CPV0900 - 900ML



TEAPOT
TPV0600 - 600ML
TPV0900 - 900ML



COVERED SERVER
CSV0600 - 600ML
CSV0900 - 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



OVALINA



SUGAR BOWL
SBO0300
300ML

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



BUTTER BELL WITH PORCELAIN HOLDER
IBB0090 - 90MM

OTHER ORDER CODES

PORCELAIN HOLDER
XIBB0090 - 90MM

HAPPY SPOON

FEATURES
- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



CURVED
IHS0001

CROISSANT WARMER

FEATURES
- 18/10 S/Steel with high mirror finish
- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opens at 2 ends
- Heated by 3 to 6 tea-lights to keep warm



CROISSANT WARMER
CWI0001

GLOBES



FOR GENERAL LIGHTING

100W GLOBE SCREW IN
XPMK3008

FOR HEATING AND LIGHTING

250W GLOBE SCREW IN
XPMK4025

CARVERY STATIONS

FEATURES
- Power: 220V
- 18/10 S/Steel
- Lamp bulb not included
- Easy lamp positioning with pivoting arms and thumb screw adjustments
- Dual and tri-lamp, removable base and reversible marble cutting board



2 LIGHT
IHL0002
610 X 456 X 710MM

OTHER ORDER CODES

BROWN GRANITE CARVING BOARD
IHL1003



3 LIGHT
IHL0001
610 X 456 X 710MM

OTHER ORDER CODES

BROWN GRANITE CARVING BOARD
IHL1003

INDUCTION CHAFING DISHES



SQUARE WITH GLASS LID
CDS4000

CAPACITY	: 5.5LT
COMPOSITION	: S/STEEL
INSERT SIZE	: GN2/3 INSERT
LID	: GLASS PANEL

OTHER ORDER CODE

SQUARE STAND
CDS4001

Note
Stand sold separately



ROUND WITH GLASS LID
CDS4100

CAPACITY	: 6LT
COMPOSITION	: S/STEEL
INSERT SIZE	: 380MM INSERT
LID	: GLASS PANEL

OTHER ORDER CODE

ROUND STAND
CDS4101

Note
Stand sold separately



RECTANGULAR WITH GLASS LID
CDS4200

CAPACITY	: 9LT
COMPOSITION	: S/STEEL
INSERT SIZE	: GN1/1 INSERT
LID	: GLASS PANEL

OTHER ORDER CODE

RECTANGULAR STAND
CDS4201

Note
Stand sold separately





ROLLTOP CHAFING DISHES

GLASS LID

Polished finish. Roll back lid. Comes standard with burner holders and waterpan. 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 pg 352 for order codes and sizes.



RECTANGULAR
CDS2001

CAPACITY	: 8.5LT
DIMENSIONS	: 660 X 480 X 420MM
INSERT SIZE	: 495 X 295 X 65MM

OTHER ORDER CODES

RECTANGULAR ELEMENT
CDB0003

Note
Element not included



ROUND
CDS2002

CAPACITY	: 6.8LT
DIMENSIONS	: 520MM Diameter
INSERT SIZE	: 355 X 65MM

OTHER ORDER CODES

ROUND ELEMENT
CDB0004

Note
Element not included

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 pg 352 for order codes and sizes.



RECTANGULAR
CDS0007

CAPACITY	: 7.5LT
DIMENSIONS	: 630 X 360 X 400MM
INSERT SIZE	: 530 X 315MM



ROUND
CDS0005

CAPACITY	: 6.8LT
DIMENSIONS	: 460MM Diameter
INSERT SIZE	: 380MM

REGULAR

Polished finish. Roll back cover. Comes standard with burner holders. Opens to 180˚.
For best results use only Global Chafing Fuel - refer to pg 352 for order codes and sizes.



RECTANGULAR
CDSI006

CAPACITY	: 7.5LT
DIMENSIONS	: 630 X 370 X 400MM
INSERT SIZE	: 530 X 325MM



ROUND
CDSI007

CAPACITY	: 6.8LT
DIMENSIONS	: 460MM Diameter
INSERT SIZE	: 380MM

CHAFING DISHES

POLISHED S/STEEL

Comes standard with burner holders. Ideal for caterers.
For best results use only Global Chafing Fuel
refer to pg 352 for order codes and sizes.



RECTANGULAR
CDS1000
CAPACITY : 7.5LT
DIMENSION : 610 X 350 X 330MM
INSERT SIZE : 530 X 325MM

Create an elegant buffet setting with the mirror polished chafer.
Comes standard with burner holders. Ideal for buffets - outside caterers.
Use only Global Chafing Fuel - refer to pg 352 for order codes and sizes.



ROUND
CDS1001
CAPACITY : 3.7LT
DIMENSION : 330MM Diameter

S/STEEL - 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 below for order codes and sizes.



GLASS LID
CDS1004
CAPACITY : 3.7LT
DIMENSIONS : 350MM Diameter

SOUP STATION



9LT
CDS1003
CAPACITY : 9LT
DIMENSIONS : 300MM Diameter

CHAFING FUEL

FEATURES
- Global Chafing Fuel is the ideal heat source for the Infiniti Chafers
- Burning for over 2 ½ HR, depending on environment
- Global Chafing Fuel will not discolour the chafers as it burns with a clean blue flame
- Longer lasting, cleaner burning
- Spill resistant



CHAFING FUEL METHANOL
CFA0001
24 X 200G

BURNER



BURNER HOLDER
CDB0002



CHAFING FUEL METHANOL
CFA0003
4 X 5LT

Note
For best results use only Global Chafing Fuel with Infiniti Chafers

JUICE DISPENSERS



8LT
JDS8001
8LT X 2
JDS8002

NEW



6LT
JDS7001
6LT X 2
JDS7002

CEREAL DISPENSERS

NEW



8LT
CDS5001
8LT X 2
CDS5002

SERVING - WHITE PORCELAIN



FULL
MPS9610530
53 X 32CM



HALF
MPS9610320
32 X 26CM



THIRD
MPS9610170
32 X 17CM



RECTANGULAR BAKER
MPS9810270
27 X 20CM
MPS9810400
40 X 26CM



ROUND BOWL
MPS6932260 - 26CM
MPS6932350 - 34CM
MPS6932440 - 43CM



RECTANGULAR TRAYS



BLACK - SLATE
MPS1911169 - 53 X 16CM
MPS1911179 - 17 X 32CM
MPS1911259 - 25 X 25CM



ABS STEP RISERS DISPLAY

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 - BLACK
SRA0003
600 X 750 X 95MM



2 STEPS - BLACK
SRA0002
600 X 750 X 95MM

ABS DISPLAYWARE



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 (2 DIVISION)
MDS0002
525 X 325 X 60MM



LID
INH4007
320 X 260MM

SALADWARE - DELI DISH (2 DIVISION)
DDS0002
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 food in appliances

CUT OUT BUBBLE DOME AND BASE



BTA3109
520 X 358 X 180MM

ABS BUBBLE TRAYS AND DOMES



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



BUBBLE DOME
BTA2027 - 440 X 270 X 140MM
BTA2109 - 520 X 358 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 food in appliances

CAKE STANDS AND COVERS



CAKE DISPLAY TRAY AND DOME
CDC0320
325 X 140MM



CAKE STAND - PLASTIC
CSP0300
300MM

TUFF TRAYS®



CAKE STAND - BLACK
CSB0330
DIAMETER : 330MM
HEIGHT : 120MM

CAKE DISPLAY COVER
CDC0331
315 X 140MM (CLEAR)



CAKE STAND - S/STEEL
CSS0330
330 X 180MM

OTHER ORDER CODE
CAKE DISPLAY COVER
CDC0330
300 X 140MM

MINI SERVING PAILS



S/STEEL
MSP0090 - 90MM
MSP0070 - 70MM

COPPER
MCP0070 - 70MM
MCP0090 - 90MM

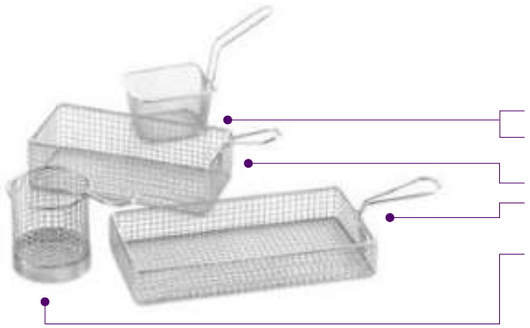
MINI SAUCE DIPS



SCS2000 - CUP 1 - 42ML (12)
SCS2001 - CUP 3 - 71ML (12)
SCS2002 - CUP 4 - 114ML (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 POTS AND 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, the small pots and mini sauté pans are also especially practical and versatile
- The small pot with lid 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





S/STEEL SAUCE PAN
MSS0070 - 70 X 45MM : NO LID
MSS0090 - 90 X 60MM : NO LID



S/STEEL FRYING PAN
MSF0120
120 X 35MM



COPPER SAUCE PAN
MCS0070 - 70 X 45MM : NO LID
MCS0090 - 90 X 60MM : NO LID



COPPER FRYING PAN
MCF0120
120 X 35MM

Note
Lids not included

MINI STAINLESS STEEL 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



ROASTING PAN
MSR0145
145MM

SQUARE ROASTING PAN
MSS0115
115MM

BALTI DISHES

FEATURES
- A beautiful mirror finish on these servers reflects nicely on whatever foods they contain
- The ideal addition to your kitchen dinnerware, this fantastic Balti dish is perfect for serving up all your favourite dishes
- 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 after use
- Handles make transport easy
- Dishwasher safe



FLAT
BDF2014 - 140MM
BDF2016 - 160MM

MINI COLANDERS



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



MILK CHURN
MMC2005 - 148ML
MMC2000 - 740ML

SERVING PLATTERS



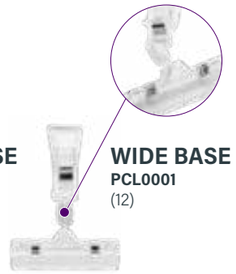
OVAL S/STEEL
SPO0350 - 350MM
SPO0410 - 410MM
SPO0500 - 500MM



PLASTIC DISPLAY CLIPS



SUCTION BASE
PCL0002
(12)



WIDE BASE
PCL0001
(12)



THIN BASE
PCL0003
(12)



BREAD BASKETS - WOVEN PLASTIC

FEATURES
- Polypropelyne
- 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

CAKE AND DISPLAY STANDS



CLEAR PLASTIC - 3 TIER
CSP2003
DIAMETER : 340 X 285 X 190MM
HEIGHT : 630MM



S/STEEL - 3 TIER
DSS0003
DIAMETER : 266 X 220 X 167MM
HEIGHT : 310MM

DOME CLOCHES



S/STEEL
DCS0300
300MM



PLASTIC
DCP0300 - 300MM
DCP0350 - 350MM

BASKET



S/STEEL
BSS0020 - 200 X 85MM
BSS0022 - 220 X 95MM
BSS0024 - 240 X 105MM

PUNCH BOWL



S/STEEL
PBS0340
340MM

SALAD BOWLS



WOOD
SBW0150 - 150MM
SBW0250 - 250MM
SBW0300 - 300MM
SBW0400 - 400MM



RUSTIC INSPIRATION WOOD RANGE

A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting table top personality that delivers style and individuality.
A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as "Mukwa, umbila, loedhout"or Wild Teak. Kiaat, is a hardwood, appealing to the eye as it is a beautiful brown filtered with streaks of white and highlighted with flames of red and orange that enhances the colour of the product.

Kiaat is durable and food safe, has a spicy fragrance and is insect resistant. This wood has great stability and it keeps its shape very well.

Not to be submerged in or exposed to exessive amounts of water, clean with damp cloth only rinse and dry in warm area.

GLASS DOMES



BELL DOMES
BDGE0340
DIAMETER : 340MM
HEIGHT : 400MM
BDGE0290
DIAMETER : 290MM
HEIGHT : 395MM

STRAIGHT CAKE DOME
SCDE0350
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 use of natural wood, the exact colour of the finished product cannot be guaranteed

DISPLAY STANDS AND BASKETS



DISPLAY BASKET
WDB0305
300 X 200 X 70MM
STEEL STAND
WDS0305
305 X 205MM SLANTED



DISPLAY BASKET
WDB0330
330 X 300 X 70MM
STEEL STAND
WDS0330 - 330 X 300MM SLANTED
WDS1330 - 330 X 300MM STRAIGHT



DISPLAY BASKET
WDB0340
333 X 233 X 83MM
STEEL STAND
WDS0340
340 X 240MM SLANTED



DISPLAY BASKET
WDB0400
400 X 300 X 70MM
STEEL STAND
WDS0400 - 400 X 300MM SLANTED
WDS1400 - 400 X 300MM STRAIGHT

DISPLAY BASKET
WDB0500
500 X 300 X 90MM
STEEL STAND
WDS0500
500 X 300M SLANTED



BENCH/PATISSERIE RISERS



RISER
WBR0210
210 X 210 X 100MM



RISER
WBR0250
250 X 250 X 140MM



RISER
WBR0300
300 X 300 X 170MM



Note
Due to the use of natural wood, the exact colour of the finished product cannot be guaranteed

DISPLAY STANDS



WOOD RECT
WDT0001 - 370 X 270 X 120MM
WDT0002 - 2470 X 270 X 175MM



ANGLE DISPLAY BASKETS WITH STAND - WOOD

NEW



SINGLE TIER
WDB0001
330 X 350 X 70MM

DOUBLE TIER
WDB0002
330 X 350 X 100MM



RISERS



THREE TIER
WTR0003
400 X 250 X 90MM

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
395 X 395 X 330MM

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 use of natural wood, the exact colour of the finished product cannot be guaranteed

WOODEN 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



BOARD WITH DIP BOWL - 70ML
WSB1180
180 X 362 X 20MM
WSB1255
225 X 362 X 20MM



BOARD REVERSIBLE
WSB0180 - 180 X 360 X 20MM
WSB0255 - 255 X 360 X 20MM

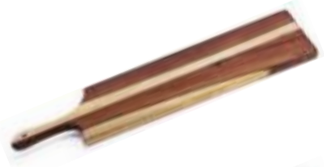
PADDLE BOARDS



BAGUETTE BOARD
WPB0545
545 X 180 X 12MM



WOOD BOARD
WPB0380
380 X 300 X 18MM



PADDLE BOARD
WPB0745
620 X 200 X 18MM



PADDLE BOARD
WPB0620
745 X 155 X 18MM



PADDLE BOARD
WPB0325
325 X 220 X 16MM



Note
Due to the use 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 IVORY
CBR0015 - 265 X 162 X 65MM
CBR0011 - 325 X 176 X 65MM

RECTANGULAR YELLOW
CBR0017 - 265 X 162 X 65MM
CBR0013 - 325 X 176 X 65MM

RECTANGULAR BLUE
CBR0016 - 265 X 162 X 65MM
CBR0012 - 325 X 176 X 65MM

RECTANGULAR GREY
CBR0018 - 265 X 162 X 65MM
CBR0014 - 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

WHITE



ROCKY
RBW0001 - 3.6LT
RBW0002 - 7LT

GREY



ROCKY
RBG0001 - 3.6LT
RGB0002 - 7LT

WHITE



CANON SQUARE
CBS0007 - 17CM
CBS0008 - 25CM
CBS0009 - 35CM



MEGA ROUND
MBR0002 - 25CM
MBR0001 - 35CM
MBR0003 - 50CM





BLACK DISPLAY STANDS



UNI NON SLIP
UDS0002 - 110 X 110 X 50CM
UDS0003 - 160 X 160 X 80CM
UDS0004 - 215 X 215 X 100CM



UNI NON SLIP
UDS0005 - 215 X 215 X 150CM
UDS0006 - 215 X 215 X 200CM

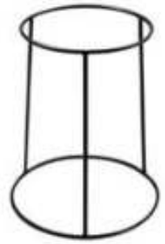




MARBELLA
MDS0100
250 X 212 X 100MM



MARBELLA
MDS0200
250 X 212 X 200MM



MARBELLA
MDS0250
212 X 138 X 250MM

POLYCARBONATE DOME COVERS



SARAH
SDC0001 - 205CM
SDC0002 - 255CM
SDC0003 - 305CM

ROUND PLATTERS MELAMINE



TAIJI BLUE
TPR0004 - 255CM
TPR0001 - 305CM



TAIJI BLACK
TPR0003 - 255CM
TPR0002 - 305CM

ROUND PLATTER BOWLS - MELAMINE



SMOKE BLU
PBR0161
30CM



BLACK
PBR0162
30CM

CAKE TRAY



ROUND WHITE
CTR2001
305MM

MELAMINE BOARD



ROUND CARRARA
MBR0007
28CM

RECTANGULAR TRAYS

BOARDS



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



RECTANGULAR PLATTERS - 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



MELAMINE BOARDS



GOURMET - OLIVIA
MGB0001
530 X 200 X 15MM



GOURMET - OAK
MGB0002
530 X 200 X 15MM



ROUND - OAK
MBR0004
280MM



INSERTS

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

MELAMINE



GN1/2
IMH1065 - 65MM - BLACK
IMH0065 - 65MM - RED
IMH2065 - 65MM - WHITE



GN1/1
IMF1065 - 65MM - BLACK
IMF0065 - 65MM - RED
IMF2065 - 65MM - WHITE

SILICONE

FEATURES
- Strong structure
- Great for roasting and baking
- Freeze safe
- Oven safe
- No fire



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

SERVING STANDS

The Buffetware range offers flexibility, efficiency and elegant display.



LARGE ROUND BOWL STAND
PS-FR04C
292 X 180MM (1)
FITS WITH:
BOWL
NG6105-36 - 36CM (4)
NGFAW6862-41 - 41CM (2)



SMALL SQUARE BOWL STAND
PS-FS02B
140 X 120MM (1)
FITS WITH:
BOWL
NG6177-18
L18CM (6)



TRIPLE SQUARE PLATE STAND
PS-FS03B[L]
3 X 172MM / 120/180/240 (1)
FITS WITH:
BOWL
NG6177-27
27CM (6)



TRIPLE PLATE ROUND STAND
PS-FR05B[L]
3 X 172MM / 120/180/240 (1)
FITS WITH:
BOWL
NG6249-30 - 30CM (8)
LAAK6120029 - 29CM (6)



LARGE SQUARE BOWL STAND
PS-FS01B
210 X 150MM (1)
FITS WITH:
BOWL
NG6177-27
27CM (6)



RECTANGULAR 3-STEP LARGE STAND
PS-FS07
40 X 35 X 22.5CM (1)
FITS WITH:
BOWL
NG5466-37
37 X 20CM (3)



TALL MEDIUM ROUND BOWL STAND
PS-FR03B
252 X 180MM
FITS WITH:
BOWL
NG6249-30 - 30CM (8)
LAAK6120029 - 29CM (6)



FORTIS HOTELWARE

Tableware

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.

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BCE Foodservice Equipment

DUDSON

Renowned craft potters, the prestigious Dudson brand carries a rich heritage dating back to 1800. Recognised by chefs worldwide for their industrial toughness and authentic design.



NEW

TABLEWARE

FINCA

Finca is a multi-tonal print that mimics the worn textures of rustic interiors and architectural designs. Crafted and creative, Finca is finished in a semi-matte, hand dipped glaze, enhancing the character of the collection and leaving original 'makers marks' on the reverse of each piece.

LIMESTONE



NARROW RIM PLATE
CC-MCFL-P7.1 - 17.8CM (12)
CC-MCFL-P8.1 - 20.3CM (12)
CC-MCFL-P10.1 - 25.4CM (12)
CC-MCFL-P11.1 - 28CM (12)



WALLED PLATE
CC-MCFL-WP26.1 - 26CM (6)



ORGANIC COUPE BOWL
CC-MCFL-DC25.1 - 25CM - 80CL (12)
CC-MCFL-DC29.1 - 27.9CM - 135CL (12)



NARROW RIM SOUP BOWL
CC-MCFL-NS8.1 - 21CM - 40CL (12)



ORGANIC RECTANGULAR PLATE
CC-MCFL-DOB1.1 - 27 X 16CM (12)



SANDSTONE



NARROW RIM PLATE
CC-MCFS-P7.1 - 17.8CM (12)
CC-MCFS-P8.1 - 20.3CM (12)
CC-MCFS-P10.1 - 25.4CM (12)
CC-MCFS-P11.1 - 28CM (12)



WALLED PLATE
CC-MCFS-WP26.1 - 26CM (6)



ORGANIC COUPE BOWL
CC-MCFS-DC25.1 - 25CM - 80CL (12)
CC-MCFS-DC29.1 - 27.9CM - 135CL (12)



NARROW RIM SOUP BOWL
CC-MCFS-NS8.1 - 21CM - 40CL (12)

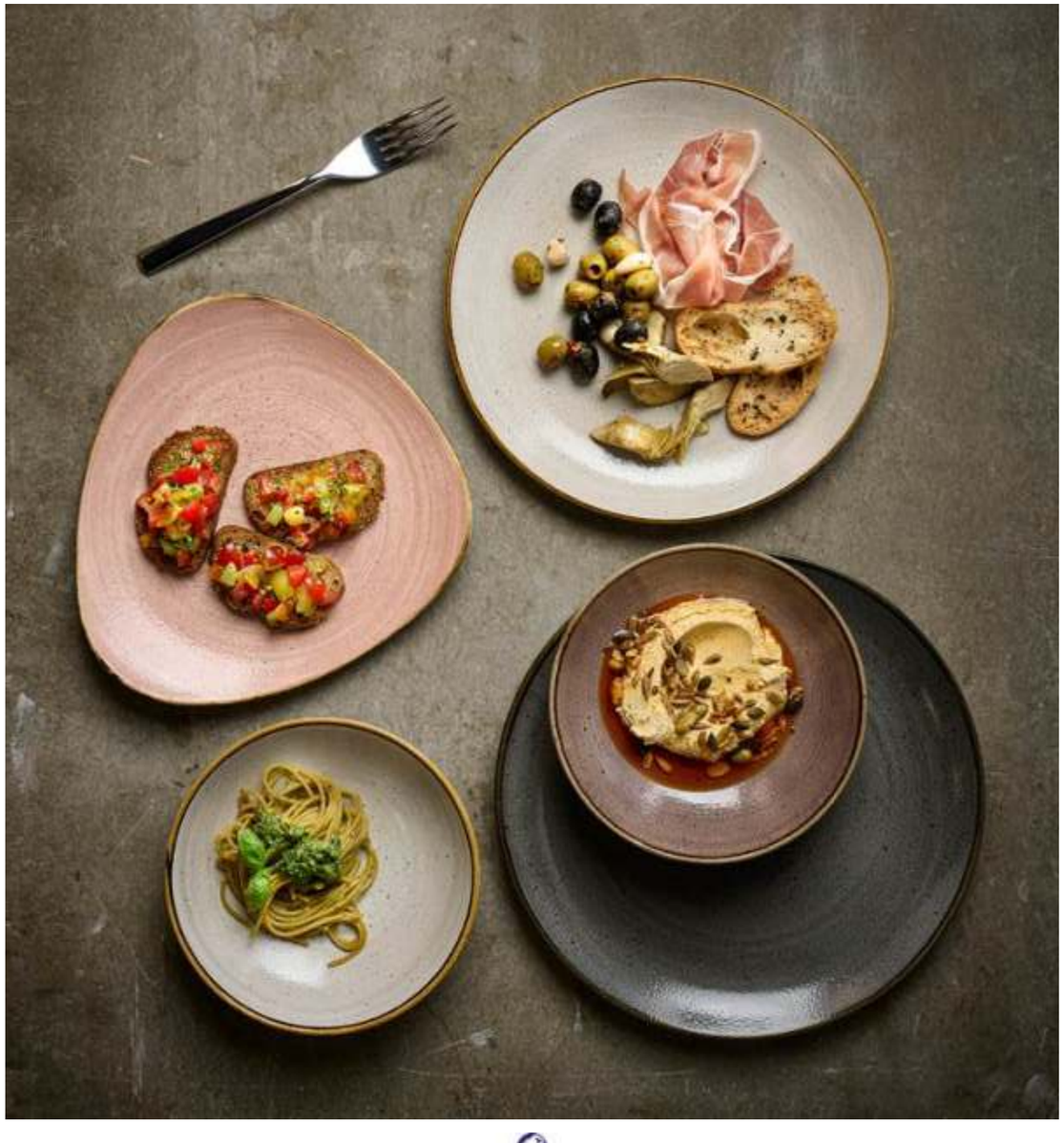


ORGANIC RECTANGULAR PLATE
CC-MCFS-DOB1.1 - 27 X 16CM (12)



CHURCHiLL

Churchills UK manufactured tableware is precisely engineered to perform to the demands of the hospitality environment established in 1795, blending centuries of experience with cutting edge technology and design innovation to produce one of the strongest ceramic bodies in the world.



NEW

TABLEWARE

STONECAST RAW

Stonecast Raw is a rustic and earthy collection inspired by natural materials and stripped back interior design. Finished in the semi-matte Vellum glaze, Raw features a hand-applied rustic edge band and durable semi-matte glaze that is engineered to withstand a busy hospitality environment.

BLACK



COUPE PLATE
CC-SRBL-EV11.1 - 28.8CM (12)
CC-SRBL-EVP8.1 - 21.7CM (12)



COUPE BOWL
CC-SRBL-EVB9.1 - 24.8CM - 113CL (12)
CC-SRBL-EVB7.1 - 18.2CM - 42CL (12)

GREY



COUPE PLATE
CC-SRGY-EV11.1 - 28.8CM (12)
CC-SRGY-EVP8.1 - 21.7CM (12)



COUPE BOWL
CC-SRGY-EVB9.1 - 24.8CM - 113CL (12)
CC-SRGY-EVB7.1 - 18.2CM - 42CL (12)

BROWN



COUPE PLATE
CC-SRBR-EV11.1 - 28.8CM (12)
CC-SRBR-EVP8.1 - 21.7CM (12)



COUPE BOWL
CC-SRBR-EVB9.1 - 24.8CM - 113CL (12)
CC-SRBR-EVB7.1 - 18.2CM - 42CL (12)



STONECAST RAW

TEAL



COUPE PLATE
CC-SRBE-EV11.1 - 28.8CM (12)
CC-SRBE-EVP8.1 - 21.7CM (12)



COUPE BOWL
CC-SRBE-EVB9.1 - 24.8CM - 113CL (12)
CC-SRBE-EVB7.1 - 18.2CM - 42CL (12)



TERRACOTTA



COUPE PLATE
CC-SRTE-EV11.1 - 28.8CM (12)
CC-SRTE-EVP8.1 - 21.7CM (12)



COUPE BOWL
CC-SRTE-EVB9.1 - 24.8CM - 113CL (12)
CC-SRTE-EVB7.1 - 18.2CM - 42CL (12)



STONECAST

Churchill Super Vitrified Stonecast Range

Decorated individually by hand, creating unique pieces that add to the overall rustic charm.
Inspired by the way the seasons change, add warmth and rustic style to the tabletop with this versatile hand-painted design.
Hand-painted colour-wash is finished with a golden brown band and fine speckles designed to enhance food presentation.
Each piece is unique, finishes + tones may vary.

SAMPHIRE GREEN



COUPE PLATE
CC-SSGS-EVP6.1 - 16.5CM (12)
CC-SSGS-EVP8.1 - 21.7CM (12)
CC-SSGS-EV10.1 - 26CM (12)
CC-SSGS-EV11.1 - 28.8CM (12)



COUPE BOWL
CC-SSGS-EVB7.1 - 18.2CM - 42CL (12)
CC-SSGS-EVB9.1 - 24.8CM - 113CL (12)



CHEFS' OBLONG PLATE
CC-SSGS-XO11.1 - 29.8 X 15.3CM (12)
CC-SSGS-XO14.1 - 35.5 X 18.9CM (6)



CORNFLOWER BLUE



COUPE PLATE
CC-SCFS-EVP6.1 - 16.5CM (12)
CC-SCFS-EV10.1 - 26CM (12)



COUPE BOWL
CC-SCFS-EVB7.1 - 18.2CM - 42CL (12)
CC-SCFS-EVB9.1 - 24.8CM - 113CL (12)



OVAL PLATE
CC-SCFS-OP7.1 - 19.2CM (12)



TRIANGLE BOWL
CC-SCFS-TRB6.1 - 15.3CM - 26CL (12)



TRIANGLE PLATE
CC-SCFS-TR10.1 - 26.5CM (12)



OBLONG PLATE
CC-SCFS-OP11.1 - 29.5 X 15CM (12)

STONECAST

PEPPERCORN GREY



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 - 9CL (12)

ZEST BOWL
CC-SPGS-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



TRIANGLE PLATE
CC-SPGS-TR7.1 - 19.2CM (12)
CC-SPGS-TR9.1 - 22.9CM (12)
CC-SPGS-TR10.1 - 26.5CM (12)
CC-SPGS-TR12.1 - 31.1CM (6)



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)



DEEP SQUARE PLATE
CC-SPGS-DS10.1 - 26.8CM (6)



OVAL PLATE
CC-SPGS-OP7.1 - 19.2CM (12)



COUPE BOWL
CC-SPGS-EVB7.1 - 18.2CM - 42CL (12)
CC-SPGS-EVB9.1 - 24.8CM - 113CL (12)
CC-SPGS-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL
CC-SPGS-TRB6.1 - 15.3CM - 26CL (12)
CC -SPGS-TRB7.1 - 18.5CM - 37CL (12)
CC-SPGS-TRB9.1 - 23.5CM - 60CL (12)



BEVERAGE / TEAPOT
CC-SPGS-SB15.1 - 42.6CL (4)



MILK JUG
CC-SPGS-SJ4.1 - 11.4CL (4)



SUGAR/SIDE DISH BOWL
CC-SPGS-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG
CC-SPGS-VM12.1 - 34CL (12)



CAPPUCCINO CUP
CC-SPGS-CB20.1 - 22.7CL (12)

CAPPUCCINO SAUCER
CC-SPGS-CSS.1 - 15.6CM (12)



ESPRESSO CUP
CC-SPGS-CEB9.1 - 10CL (12)

ESPRESSO SAUCER
CC-SPGS-ESS.1 - 11.8CM (12)

STONECAST

SPICED ORANGE



OBLONG PLATE
CC-SSOS-OP11.1 - 29.5 X 15CM (12)
CC-SSOS-OP14.1 - 35 X 18.5CM (6)



SAUCE DISH
CC-SSOS-SD3.1 - 4 X 8CM - 9CL (12)

ZEST BOWL
CC-SSOS-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



TRIANGLE PLATE
CC-SSOS-TR7.1 - 19.2CM (12)
CC-SSOS-TR9.1 - 22.9CM (12)
CC-SSOS-TR10.1 - 26.5 (12)
CC-SSOS-TR12.1 - 31.1CM (12)



COUPE PLATE
CC-SSOS-EVP6.1 - 16.5CM (12)
CC-SSOS-EVP8.1 - 21.7CM (12)
CC-SSOS-EV10.1 - 26CM (12)
CC-SSOS-EV11.1 - 28.8CM (12)



DEEP SQUARE PLATE
CC-SSOS-DS10.1 - 26.8CM (6)



OVAL PLATE
CC-SSOS-OP7.1 - 19.2CM (12)



COUPE BOWL
CC-SSOS-EVB7.1 - 18.2CM - 42CL (12)
CC-SSOS-EVB9.1 - 24.8CM - 113CL (12)
CC-SSOS-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL
CC-SSOS-TRB6.1 - 15.3CM - 26CL (12)
CC-SSOS-TRB7.1 - 18.5CM - 37CL (12)
CC-SSOS-TRB9.1 - 23.5CM - 60CL (12)



BEVERAGE / TEAPOT
CC-SSOS-SB15.1 - 42.6CL (4)



MILK JUG
CC-SSOS-SJ4.1 - 11.4CL (4)



SUGAR/SIDE DISH BOWL
CC-SSOS-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG
CC-SSOS-VM12.1 - 34CL (12)



CAPPUCCINO CUP
CC-SSOS-CB20.1 - 22.7CL (12)

CAPPUCCINO SAUCER
CC-SSOS-CSS.1 - 15.6CM (12)



ESPRESSO CUP
CC-SSOS-CEB9.1 - 10CL (12)

ESPRESSO SAUCER
CC-SSOS-ESS.1 - 11.8CM (12)

STONECAST

DUCK EGG BLUE



OBLONG PLATE
CC-SDES-OP11.1 - 29.5 X 15CM (12)
CC-SDES-OP14.1 - 35 X 18.5CM (12)



SAUCE DISH
CC-SDES-SD3.1 - 4 X 8CM - 9CL (12)

ZEST BOWL
CC-SDES-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



TRIANGLE PLATE
CC-SDES-TR7.1 - 19.2CM (12)
CC-SDES-TR9.1 - 22.9CM (12)
CC-SDES-TR10.1 - 26.5CM (12)
CC-SDES-TR12.1 - 31.1CM(6)



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)



DEEP SQUARE PLATE
CC-SDES-DS10.1 - 26.8CM (6)



OVAL PLATE
CC-SDES-OP7.1 - 19.2CM (12)



COUPE BOWL
CC-SDES-EVB7.1 - 18.2CM - 42CL (12)
CC-SDES-EVB9.1 - 24.8CM - 113CL (12)
CC-SDES-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL
CC-SDES-TRB6.1 - 15.3CM - 26CL (12)
CC-SDES-TRB7.1 - 18.5CM - 37CL (12)
CC-SDES-TRB9.1 - 23.5CM - 60CL (12)



BEVERAGE / TEAPOT
CC-SDES-SB15.1 - 42.6CL (4)



MILK JUG
CC-SDES-SJ4.1 - 11.4CL (4)



SUGAR/SIDE DISH BOWL
CC-SDES-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG
CC-SDES-VM12.1 - 34CL (12)



CAPPUCCINO CUP
CC-SDES-CB20.1 - 22.7CL (12)

SAUCER
CC-SDES-CSS.1 - 15.6CM (12)



ESPRESSO CUP
CC-SDES-CEB9.1 - 10CL (12)

SAUCER
CC-SDES-ESS.1 - 11.8CM (12)

STONECAST

BARLEY WHITE



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 - 9CL (12)

ZEST BOWL
CC-SWHS-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



TRIANGLE PLATE
CC-SWHS-TR7.1 - 19.2CM (12)
CC-SWHS-TR9.1 - 22.9CM (12)
CC-SWHS-TR10.1 - 26.5CM (12)
CC-SWHS-TR12.1 - 31.1CM (6)



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)



DEEP SQUARE PLATE
CC-SWHS-DS10.1 - 26.8CM (6)



OVAL PLATE
CC-SWHS-OP7.1 - 19.2CM (12)



COUPE BOWL
CC-SWHS-EVB7.1 - 18.2CM - 42CL (12)
CC-SWHS-EVB9.1 - 24.8CM - 113CL (12)
CC-SWHS-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL
CC-SWHS-TRB6.1 - 15.3CM - 26CL (12)
CC-SWHS-TRB7.1 - 18.5CM - 37CL (12)
CC-SWHS-TRB9.1 - 23.5CM - 60CL (12)



BEVERAGE / TEAPOT
CC-SWHS-SB15.1 - 42.6CL (4)



MILK JUG
CC-SWHS-SJ4.1 - 11.4CL (4)



SUGAR/SIDE DISH BOWL
CC-SWHS-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG
CC-SWHS-VM12.1 - 34CL (12)



CAPPUCCINO CUP
CC-SWHS-CB20.1 - 22.7CL (12)

SAUCER
CC-SWHS-CSS.1 - 15.6CM (12)



ESPRESSO CUP
CC-SWHS-CEB9.1 - 10CL (12)

SAUCER
CC-SWHS-ESS.1 - 11.8CM (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 - 5.7CL (12)



CHIP MUG
CC-EMBL-EM11.1
7.7 X 8.6CM - 31.2CL (12)



DEEP BOWL
CC-EMBL-EM8.1
5.7 X 9CM - 25.5CL (12)



DEEP BOWL
CC-EMBL-EM16.1
5.9 X 12CM - 45.4CL (12)
CC-EMBL-EM40.1
7.5 X 15.8CM - 113.6CL (6)



UDON BOWL
CC-EMBL-ER16.1
8 X 16CM - 70CL (6)



RAMEN BOWL
CC-EMBL-EU20.1
8 X 20CM - 100CL (6)



DEEP DISH
CC-EMBL-ED12.1
12 X 8.8 X 5CM
25CL (6)



DEEP DISH
CC-EMBL-ED17.1
17.30 X 11.90 X 5CM
50CL (6)



EMERGE

OSLO BLUE



SHALLOW TRAY
CC-EMBL-ET12.1
12 X 9 X 3.3CM - 15CL (6)



SHALLOW TRAY
CC-EMBL-ET17.1
17.3 X 11.9 X 3.3CM - 25CL (6)



SHALLOW TRAY
CC-EMBL-ET23.1
23.3 X 10 X 3.3CM



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 - 5.7CL (12)



CHIP MUG
CC-EMGY-EM11.1
7.7 X 8.6CM - 31.2CL (12)



DEEP BOWL
CC-EMGY-EM8.1
5.7 X 9CM - 25.5CL (12)



DEEP BOWL
CC-EMGY-EM16.1
5.9 X 12CM - 45.4CL (12)
CC-EMGY-EM40.1
7.5 X 15.8CM - 113.6CL (6)



UDON BOWL
CC-EMGY-ER16.1
8 X 16CM - 70CL (6)



RAMEN BOWL
CC-EMGY-EU20.1
8 X 20CM - 100CL (6)



DEEP DISH
CC-EMGY-ED12.1
12 X 8.8 X 5CM
25CL (6)



DEEP DISH
CC-EMGY-ED17.1
17.30 X 11.90 X 5CM
50CL (6)



EMERGE

SEATTLE GREY



SHALLOW TRAY
CC-EMGY-ET12.1
12 X 9 X 3.3CM - 15CL (6)



SHALLOW TRAY
CC-EMGY-ET17.1
17.3 X 11.9 X 3.3CM - 25CL (6)



SHALLOW TRAY
CC-EMGY-ET23.1
23.3 X 10 X 3.3CM (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)
CC-RKTB-OP12.1 - 31.7 X 25.5CM (12)



ORGANIC ROUND BOWL
CC-RKTB-OGB1.1 - 25.3CM - 110CL (12)



COUPE BOWL
CC-RKTB-EVB7.1 - 18.2CM - 43CL (12)
CC-RKTB-EVB9.1 - 24.8CM - 113CL (12)



ORGANIC ROUND PLATE
CC-RKTB-OG8.1 - 21CM (12)
CC-RKTB-OG10.1 - 26.4CM (12)



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



CHEFS TRIANGLE PLATE
CC-RKTB-TC30.0 - 30 X 20CM (6)
CC-RKTB-TC35.1 - 35 X 19CM (6)



ROUND DISH
CC-RKTB-ID6.1 - 16 X 14.5CM
25CL (12)



RAKU

JADE GREEN



COUPE BOWL
CC-RKJG-EVB7.1 - 18.2CM - 43CL (12)



COUPE BOWL
CC-RKJG-EVB9.1 - 24.8CM - 113CL (12)



COUPE PLATE
CC-RKJG-EVP6.1 - 16.5CM (12)



COUPE PLATE
CC-RKJG-EVP8.1 - 21.7CM (12)



COUPE PLATE
CC-RKJG-EV10.1 - 26CM (12)



COUPE PLATE
CC-RKJG-EV11.1 - 28.8CM (12)



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 - 110CL (12)



COUPE BOWL
CC-RKBQ-EVB7.1 - 18.2CM - 43CL (12)
CC-RKBQ-EVB9.1 - 24.8CM - 113CL (12)



ORGANIC ROUND PLATE
CC-RKBQ-OG8.1 - 21CM (12)



OVAL COUPE PLATE
CC-RKBQ-OP12.1 - 31.7 X 25.5CM (12)



ORGANIC ROUND PLATE
CC-RKBQ-OG10.1 - 26.4CM (12)



CHEFS' OBLONG PLATE
CC-RKBQ-XO11.1 - 29.8 X 15.3CM (12)
CC-RKBQ-XO14.1 - 35.5 X 18.9CM (6)



CHEFS' TRIANGLE PLATE
CC-RKBQ-TC30.1 - 30 X 20CM (6)



ROUND DISH
CC-RKBQ-ID6.1 - 16 X 14.5CM
25CL (12)



CHEFS' TRIANGLE PLATE
CC-RKBQ-TC35.1 - 35 X 19CM (6)

STUDIO PRINTS - STONE

Stone, a range inspired by the traditional process of hand carving ceramics from natural stone.
Emulating tones and textures of nature.

AGATE GREY



OBLONG CHEFS' PLATE
CC-STAG-XO11.1 - 30 X 15.3CM (12)



OBLONG CHEFS' PLATE
CC-STAG-XO14.1 - 35.5 X 19CM (6)



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 - 113CL (12)

ZIRCON BROWN



OBLONG CHEFS' PLATE
CC-STZB-XO11.1 - 30 X 15.3CM (12)



OBLONG CHEFS' PLATE
CC-STZB-XO14.1 - 35.5 X 19CM (6)



COUPE PLATE
CC-STZB-EV10.1 - 26CM (12)



COUPE BOWL
CC-STZB-EVB7.1 - 18.2CM - 43CL (12)

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 BOWL
CC-KTAG-EVB7.1 - 18.2CM - 42CL (12)



COUPE BOWL
CC-KTAG-EVB9.1 - 24.8CM - 113CL (12)



COUPE PLATE
CC-KTAG-EVP8.1 - 21.7CM (12)



COUPE PLATE
CC-KTAG-EV10.1 - 26CM (12)



COUPE PLATE
CC-KTAG-EV11.1 - 28.8CM (12)



WALLED PLATE
CC-KTAG-WP26.1 - 26CM (12)



ISLA

Isla design is inspired by shapes and textures found along the seashore.
The modern, yet gracefful Isla embossment is reminiscent of the coastline

WHITE



COUPE PLATE
CC-WHIS-ID27.1 - 28.1CM - 90CL (12)



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)

NEW

PRESENTATION PLATE
CC-WHIS-IP12.1 - 30.5CM (12)



WIDE RIM BOWL
CC-WHIS-IWBM.1 - 24CM - 28CL (12)



OATMEAL BOWL
CC-WHIS-IPOB.1 - 17CM - 25CL (12)



TEA CUP
CC-WHIS-IT8.1 - 22CL (12)

SAUCER
CC-WHIS-ISM.1 - 15CM (12)



AGANO

The linear pattern of Agano Studio Prints design draws the eye to the centre of the plate.
Agano is a versatile, abstract design that enhances the dining experience.

BLACK



COUPE PLATE
CC-AGBL-EVP6.1
16.5CM (12)
CC-AGBL-EV10.1
26CM (12)



COUPE BOWL
CC-AGBL-EVB7.1
18.2CM - 42CL (12)
CC-AGBL-EVB9.1
24.8CM - 113CL (12)



OVAL PLATE
CC-AGBL-OV30.1
29.9 X 15CM (12)



OVAL PLATE
CC-AGBL-OV35.1
34.7 X 17.3CM (6)



NEW

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 - 11CL (12)



CHIP MUG
CC-RBGN-BSCM.1
8 X 10CM - 29CL(12)



SHALLOW BOWL
CC-RBGN-BSB6.1
4.5 X 13CM - 20CL (12)



SNACK BOWL
CC-RBGN-BS14.1
6.5 X 13CM - 40CL (12)



PETRA SAND



DIP POT
CC-RBSA-BSD4.1
5 X 8.5CM - 11CL (12)



CHIP MUG
CC-RBSA-BSCM.1
8 X 10CM - 29CL(12)



SHALLOW BOWL
CC-RBSA-BSB6.1
4.5 X 13CM - 20CL (12)



SNACK BOWL
CC-RBSA-BS14.1
6.5 X 13CM - 40CL (12)



NOURISH SIDE-BOWLS

OSLO BLUE



DIP POT
CC-RBBL-BSD4.1
5 X 8.5CM - 11CL (12)



CHIP MUG
CC-RBBL-BSCM.1
8 X 10CM - 29CL(12)



SHALLOW BOWL
CC-RBBL-BSB6.1
4.5 X 13CM - 20CL (12)



SNACK BOWL
CC-RBBL-BS14.1
6.5 X 13CM - 40CL (12)



SEATTLE GREY



DIP POT
CC-RBGY-BSD4.1
5 X 8.5CM - 11CL (12)



CHIP MUG
CC-RBGY-BSCM.1
8 X 10CM - 29CL (12)



SHALLOW BOWL
CC-RBGY-BSB6.1
4.5 X 13CM - 20CL (12)



SNACK BOWL
CC-RBGY-BS14.1
6.5 X 13CM - 40CL (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
11.3CM - 14CL (12)



DIP POT
CC-BCBL-RPD4.1
7CM - 11CL (12)
CC-BCBL-RPD2.1
5.9CM - 6CL (12)



CHIP MUG
CC-BCBL-RPCM.1
9.5CM - 28CL (12)



SNACK BOWL
CC-BCBL-RP6.1
10.4CM - 17CL (12)
CC-BCBL-RP10.1
12CM - 28CL (12)

CINNAMON



DIP DISH
CC-BCBR-RPDD.1
11.3CM - 14CL (12)



DIP POT
CC-BCBR-RPD4.1
7CM - 11CL (12)
CC-BCBR-RPD2.1
5.9CM - 6CL (12)



CHIP MUG
CC-BCBR-RPCM.1
9.5CM - 28CL (12)



SNACK BOWL
CC-BCBR-RP6.1
10.4CM - 17CL (12)
CC-BCBR-RP10.1
12CM - 28CL (12)



BIT ON THE SIDE

PAPRIKA



DIPPER POT
CC-BCPA-PL4.1
6.7 X 6.9CM - 11CL (12)
CC-BCPA-PL2.1
5.5 X 5.8CM - 6CL (12)



CHIP POT
CC-BCPA-PL12.1
9 X 9.7CM - 34CL (12)



DIP DISH
CC-BCPA-PL5.1
3.5 X 9.7CM - 14CL (12)

PEBBLE



DIPPER POT
CC-BCPE-PL4.1
6.7 X 6.9CM - 11CL (12)
CC-BCPE-PL2.1
5.5 X 5.8CM - 6CL (12)



CHIP POT
CC-BCPE-PL12.1
9 X 9.7CM - 34CL (12)



DIP DISH
CC-BCPE-PL5.1
3.5 X 9.7CM - 14CL (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 - 25CM (12)
CC-WH-VP58.1 - 27CM (12)
CC-WH-VP11.1 - 30CM (12)



RIMMED BOWL
CC-WH-VRSB.1 - 25CM - 50CL (12)
PASTA BOWL
CC-WH-VPPB.1 - 30CM - 87CL (12)

BOWL
CC-WH-VPOB.1 - 17CM - 25CL (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 - 43CL (12)
CC-WH-EVB9.1 - 25CM - 113CL (12)
CC-WH-PLC2.1 - 31CM - 240CL (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 - 56CL (12)
CC-WH-SQ9.1 - 21CM - 94CL (12)
CC-WH-SQ10.1 - 23CM - 128CL (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)
CC-WH-TR12.1 - 31CM (6)



TRIANGLE BOWL
CC-WH-TRB6.1 - 15.3CM - 26CL (12)
CC-WH-TRB7.1 - 18.5CM - 37CL (12)
CC-WH-TRB9.1 - 23.5CM - 60CL (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 BOWL
CC-WH-OB7.1 - 18CM - 30CL (12)



OVAL COUPE PLATE
CC-WH-OP9.1 - 23CM (12)
CC-WH-OP58.1 - 27CM (12)
CC-WH-OP12.1 - 31CM (12)

PIZZA PLATE



PIZZA PLATE
CC-WH-PPP.1 - 34CM (6)



WHITE ACCESSORIES



TRIANGULAR SNACK PLATE
CC-WH-TSP.1 - 24CM (6)
CC-WH-SSB.1 - 11CM - 28CL (24)



TRIANGULAR SNACK PLATE
CC-WH-TSP.1 - 24CM (6)
SAUCE DISH
CC-WH-SD3.1 - 4 X 8CM - 9CL (24)



TRIANGULAR SNACK PLATE
CC-WH-TSP.1 - 24CM (6)
LATTE CAFÉ MUG
CC-WH-CCLL.1 - 22CL (24)



SMALL SOUP BOWL
CC-WH-SSB.1 - 11CM - 28CL (24)



MEDITERRANEAN SALAD BOWL
CC-WH-SBS.1 - 48CL - 17CM (12) - SMALL
CC-WH-SBM.1 - 21CM - 80CL (12) - MEDIUM



STACKING SOUP CUP
CC-WH-ASU.1 - 10.5CM - 28CL (24)



DIP DISH
CC-WH-BODP.1 - 5 X 5CM- 60CL (24)



SOUFFLE DISH
CC-WHCW-S12N.1 - 10CM - 34CL (12)

WHITE ACCESSORIES



SQUARE PIE DISH
CC-WHCW-SPDN.1 - 12 X 12CM - 45CL (12)



RAMEKIN
CC-WHCW-LRKN.1 - 9CM - 19CL (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 - 6CL (24)
CC-WH-SD3.1 - 9CL (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 - 23CL (24)

CAFÉ LATTE CUP
CC-WH-BC10.1 - 28CL (24)

LARGE COUPE SAUCER
CC-WH-BS6.1 - 16CM (24)



SUGAR SACHET HOLDER
CC-WH-SH.1 - 11 X 7CM (6)



TABLEWARE

WHITE ACCESSORIES



ESPRESSO CUP
CC-WH-BEC2.1 - 7CL (24)

SMALL COUPE SAUCER
CC-WH-BS4.1 - 12CM (24)



CAFÉ MUG
CC-WH-CCLL.1 - 22CL (24)
CC-WH-ML10.1 - 28CL (12)
CC-WH-MCL.1 - 34CL (12)



TEACUP
CC-WH-VT8.1 - 23CL (12)

SAUCER
CC-WH-CSS.1 - 16CM (24)



ESPRESSO CUP
CC-WH-CECL.1 - 7CL (24)

ESPRESSO SAUCER
CC-WH-ESS.1 - 12CM (24)



UNHANDLED MINI JUG
CC-WH-MJ2.1 - 6CL (24)



BEVERAGE POT WITH LID
CC-WH-BT15.1 - 43CL (4)
CC-WH-BT30.1 - 85CL (4)



ULTIMO - JUG
CC-WH-B25.1 - 7CL (12)
CC-WH-BJ5.1 - 14CL (4)



MAPLE TEA CUP
CC-WH-COL.1 - 20CL (24)

MAPLE SAUCER
CC-WH-TSOL.1 - 15CM (24)



MINI GRAVY BOAT
CC-WH-MSB.1 - 11CM - 11.2CL (6)



Luzerne

Luzerne, a Singaporean brand committed to quality for over 70 years.
High-end, bone ash-free products are a testament to our environmentally friendly and culturally aware philosophy.



NEW

TABLEWARE

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 & tactile granular feel engage all the senses.

CLAY



WALLED PLATE
LADE1801020-CL - 20CM (12)
LADE1801023-CL - 23.5CM (12)
LADE1801027-CL - 27CM (12)



DEEP COUPE PLATE
LADE1602023-CL - 23CM (12)
LADE1602026-CL - 26CM (12)

ASH



WALLED PLATE
LADE1801020-AS - 20CM (12)
LADE1801023-AS - 23.5CM (12)
LADE1801027-AS - 27CM (12)



DEEP COUPE PLATE
LADE1602023-AS - 23CM (12)
LADE1602026-AS - 26CM (12)



DRIZZLE

Pad printed design adds dimension to smooth matte coupe shapes. Drizzle blends neutral, monochromatic shades with organic strokes that call to mind looking through a window at a an invigoratory fall of rain.

WHITE



ROUND PLATE
LADZ2501016/HKA1690 - 16CM (12)
LADZ2501028/HKA1690 - 28CM (12)

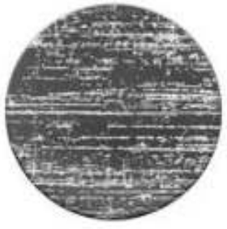


ROUND DEEP COUPE PLATE
LADZ6102023/HKA16901 - 23CM - 90CL (12)



ROUND V-BOWL
LADZ6122010/HKA16901 - 10CM - 6CL (12)

GREY



ROUND PLATE
LADZ2501021/HKA17900 - 21CM (12)



ROUND DEEP COUPE PLATE
LADZ6102018/HKA17900 - 18CM - 45CL (12)



URBAN

Black swirl showcases the finest dishes creating focus with mesmerizing central pattern.

BLACK SWIRL



ROUND COUPE PLATE
LAAK6110019/039021A - 19CM (24)
LAAK6110023/039021A - 23.5CM (12)
LAAK6110027/039021A - 27.5CM (12)
LAAK6110031/039021A - 31CM (12)



CHINESE SPOON
LACW1802113/039021A - 13CM (10)



ROUND V-BOWL
LAAK6122010/039021A - 10CM - 6CL (24)
LAAK6122016/039021A - 15.5CM - 39CL (12)
LAAK6122018/039021A - 18CM - 72CL (12)



ROUND BOWL
LAAK6120014/039021A
14.5CM - 27CL (24)
LAAK6120024/039021A
24CM - 132CL (12)
LAAK6120029/039021A
29CM - 303CL (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)
LAAK6110031/149010 - 31CM (12)



ROUND BOWL
LAAK6120014/149010 - 14.5CM - 27CL (24)
LAAK6120024/149010 - 24CM - 132CL (12)



ROUND V-BOWL
LAAK6122010/149010 - 10CM - 6CL (24)
LAAK6122016/149010 - 15.5CM - 39CL (12)
LAAK6122018/149010 - 18CM - 72CL (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
LAAK6120014/139037 - 14.5CM - 27CL (24)
LAAK6120024/139037 - 24CM - 132CL (12)



ROUND V-BOWL
LAAK6122010/139037 - 10CM - 6CL (24)
LAAK6122016/139037 - 15.5CM - 39CL (12)
LAAK6122018/139037 - 18CM - 72CL (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 - 72CL (12)



SAUCE BOWL
LAKT1220010/HKZ1200
10CM - 18CL (12)



BOWL
LAKT1220016/HKZ12000
16CM - 54CL (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 45CL - (12)
ROUND BOWL
LALV6102023/HKZ15901 - 23CM - 90CL (12)



ROUND V-BOWL
LALV6122010/HKZ15901 - 10CM - 6CL (12)
LALV6122016/HKZ15901 - 15.5CM - 39CL (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, and shine resilient with proper care and handling.

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 - 24CL (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 - 132CL (12)



BOWL
LAOL1120006 - 6CM - 6CL (24)
LAOL1120011 - 11CM - 21CL (24)
LAOL1120013 - 13.5CM - 39CL (24)
LAOL1120015 - 15.5CM - 60CL (24)



OLIVE

WHITE



MUG
LAOL1130030 - 30CL (12)
SAUCER
LAOL1415115 - 15CM (24)



AK TEA CUP
LARE1407124 - 24CL (24)
SAUCER
LAOL1415115 - 15CM (24)



ESPRESSO CUP
LAOL1105009 - 7CL (24)
ESPRESSO SAUCER
LAOL1415112 - 12CM (24)
COFFEE CUP
LAOL1132018 - 20CL (24)
SAUCER
LAOL1415115 - 15CM (24)





TEAPOT
LAOL1108053B/L - 42CL (6)



EGG CUP
LARE1807006 - 6CM (12)



WHITE BUTTER DISH
LAOL1810006 - 6CM - 3CL (24)



CREAMER
LAOL1106015 - 14CL (12)
LAOL1162020 - 20CL (12)



PEPPER SHAKER
LAOL3411007P - 6.5CM (12)
SALT SHAKER
LAOL3411007S - 6.5CM (12)



SAUCE DISH
LARE1800007 - 7.5CM - 3CL (24)



SACHET HOLDER
LAOL1213005 - 10CM (12)

CLASSIC NEW BONE

Every Luzerne New Bone product bears the assurance of the brand's signature quality. The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash, it is designed for use in all commercial environments is microwave and dishwasher safe.

WHITE



ROUND RIM PLATE
LACW1101018 - 17.5CM (24)
LACW1101021 - 21.5CM (24)
LACW1101025 - 25CM (24)
LACW1101027 - 27CM (12)
LACW1101030 - 31CM (12)



ROUND COUPE PLATE
LACW1201017 - 16.5CM (24)
LACW1201019 - 19.4CM (24)
LACW1201024 - 24CM (24)
LACW1201027 - 26CM (12)
LACW1201031 - 31CM (12)



ROUND RIM SOUP PLATE
LACW1102022 - 22CM - 30CL (24)
LACW1102027 - 27CM - 42CL (12)



DEEP ROUND COUPE PLATE
LACW1202027 - 26.8CM - 93CL (12)



CANAPE TRAY/AMUSE BOUCH TRAY
LALG6011132 - 31 X 10CM (12)



FLAT RECTANGLE PLATE
LAHW1108131 - 31 X 20CM (12)



NOODLE BOWL
LACW1604019 - 19CM (12)



ALL PURPOSE BOWL
LACW1603016 - 16.5CM - 75CL (24)



ROUND BOWL
LAAK6120014 - 14CM - 27CL (12)
LAAK6120019 - 19CM - 45CL (24)
LAAK6120024 - 24CM - 132CL (12)
LAAK6120029 - 29CM - 303CL (6)



RICE BOWL
LACW1601012 - 11.7CM - 21CL (24)
LACW1601013 - 12.5CM 27CL (24)



CLASSIC NEW BONE

WHITE



ROUND V-BOWL
LAAK6122010 - 10CM - 6CL (24)
LAAK6122016 - 15.5CM - 39CL (24)
LAAK6122018 - 18CM - 72CL (12)



SOUP CUP WITH EAR
LACW1501028B - 28CM - 30CL (24)
RIM SAUCER
LACW1425016 - 16CM (24)



COFFEE CUP (STACK)
LACW1406020 - 20CL (24)
COUPE SAUCER
LACW1415115 - 15.2CM (24)



TEA CUP
LACW1405020 - 20CL (24)
COUPE SAUCER
LACW1415015 - 15.2CM (24)



CONICAL MUG
LACW2002536 - 36CL (24)



CAPPUCCINO CUP
LACW1407028 - 30CL (24)
COUPE SAUCER
LACW1415416 - 15.5CM (24)



ZEN CUP
LACW1408207 - 7CL (24)
RECTANGULAR SAUCER
LACW1431015 - 15CM (24)
ZEN CUP
LACW1408221 - 21CL (24)
LACW1408230 - 30CL (24)
LONG SAUCER
LACW1431021 - 20.7CM (24)



AK ESPRESSO CUP
LACW1407111 - 11CL (24)
COUPE SAUCER
LACW1415412 - 11.5CM (24)
AK TEA CUP
LACW1407124 - 24CL (24)
COUPE SAUCER
LACW1415115 - 15.2CM (24)



CREAMER
LACW1801005 - 5CL (12)
LACW1801009 - 9CL (12)
LACW1801022 - 22CL (12)



CONE MUG
LACW2002029 - 29CL (12)
COUPE SAUCER
LACW1415115 - 15.2CM (24)



TEAPOT WITH LID
LACW1702045
45CL (12)
TEAPOT WITH LID
LACW1702075
75CL (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 - 3CL (24)
BUTTER DISH
LACW1800009 - 9.5CM - 6CL (24)



BUTTER DISH
LACW1810006 - 6CM - 3CL (24)



GRAVY BOAT
LACW1704040 - 40CL (12)



SQUARE 2 COMPT. DISH
LACW1800110 - 8.5CM (24)



RECTANGLE 3 COMPT. DISH
LACW1800212 - 12CM (24)



CLASSIC NEW BONE



EGG CUP
LACW1807006 - 6CM (12)



SQUARE BOWL
LAHW1900208 - 7.5CM - 15CL (24)



APPETIZER DISH
LALG6075006 - 9.5CM (24)



CHINESE SPOON
LACW1802113 - 13CM (10)

CONCORD



BREAKFAST CUP
LACC3006023 - 23CL (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 - 30CL (24)
LALN3102026 - 26.5CM - 42CL (12)



FORTIS HOTELWARE

Vitrified ceramics made from high quality materials perfectly suited for the fast-paced food service environment. Fortis is both beautiful, practical & durable.



NEW

TABLEWARE

FYNBOS

Inspired by the flora of the Fynbos ecoregion, with delicate designs and earthly tones reminiscent of the South African landscapes.

ALOE GREEN



ORGANIC ROUND BOWL
NG4507-24GR
W:24.8CM X H:8CM - 150CL (4)
NG4507-30GR
W: 30.5CM X H: 9.5CM -300CL (4)
NG4507-40GR
W: 40.5CM X H: 12.5CM - 600CL (3)



ROUND DEEP COUPE PLATE
NG4509-17GR
DIA: 17CM X H: 4.5CM - 30CL (6)
NG4509-23GR
DIA: 23CM X H: 4.5CM - 90CL (4)
NG4509-25GR
DIA: 25.5CM X H: 4.5CM - 110CL (3)



RECTANGULAR PLATE
NG4508-24GR - 25.5 X 14.5CM (6)
NG4508-30GR - 30 X 17CM (4)
NG4508-34GR - 35.5 X 18CM (4)
NG4508-45GR - 45 X 21CM (3)



COFFEE CUP
NG4505-GR - 25CL (6)



SAUCER
NG4506-GR - 15CM (6)



FYNBOS

ATLANTIC BLUE



RECTANGULAR PLATE
NG4503-26BL - 25.5 X 14.5CM (6)
NG4503-30BL - 30.5 X 17CM (4)
NG4503-35BL - 35.5 X 18.5CM (4)



ORGANIC ROUND BOWL
NG4502-24BL
W: 25.8CM X H:8CM - 150CL (4)
NG4502-30BL
W: 30.5CM X H: 9.5CM - 300CL (4)
NG4502-40BL
W: 40.5CM X H: 12.5CM - 600CL (3)



OBLONG SLIM
NG4501-BL - 38CM X 10CM (6)



DEEP BAMBOO



RECTANGULAR BOARD
NG4665-20BR - 20 X 14 X 2CM (6)
NG4665-25BR - 25.5 X 18 X 2.5CM (3)
NG4665-30BR - 29.5 X 20 X 3CM (3)



BRUSHED SAND



OVAL PLATE
NG4504-30AN - 30.5 X 16.5 X 3CM (4)
NG4504-36AN - 35.5 X 19 X 3.5CM (4)



TEMPEST

Tempest black textured ceramic crockery is a stylish and sophisticated choice for the food service industry.
The unique texture adds an element of interest and depth to the classic black colour.
Due to the process of adding texture to the plate each piece may vary in its texture and glazing

BLACK



COUPE PLATE
DA-1102 - 19.5CM (24)
DA-1101 - 26CM (24)
DA-1100 - 29CM (24)



DEEP COUPE PLATE
DA-1104 - 24CM - 52CL (24)
DA-1103 - 28CM - 100CL (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 - 40CL (12)



SOUP/CEREAL BOWL
DA-1114 - 15CM - 50CL (12)



ROUND DISH
DA-1106 - 6.5CM - 5CL (24)



OVAL SAUCE DISH
DA-1105 - 10CM - 8CL (24)

TEMPEST

BLACK



RIBBED RAMEKIN
DA-1117 - 9CM - 14CL (24)



BISTRO MUG
DA-1119 - 30CL (24)

OTHER ORDER CODES
DOUBLE WELL SAUCER
DA-1116 - 15CM (24)



ESPRESSO CUP
DA-1120 - 7CL (24)
ESPRESSO SAUCER
DA-1121 - 12CM (24)



SACHET HOLDER
DA-1111 - 9CM (12)



UNHANDLED JUG
DA-1112 - 10CL (24)
DA-1124 - 20CL (24)



UNIVERSAL CUP
DA-1115 - 23CL (24)
DOUBLE WELL SAUCER
DA-1116 - 15CM (24)



TEAPOT
DA-1113 - 50CL (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.

BLACK



DEEP BOWL
DA-1077- 11CM - 25CL (24)



FLAT BOWL
DA-1076 - 11CM - 8CL (24)



CEREAL BOWL
DA-1078 - 17CM - 60CL (24)



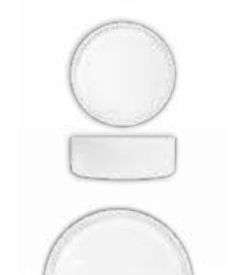
DEEP PASTA/SALAD BOWL
DA-1079 - 21CM - 120CL (12)



PLATE
DA-1066 - 19.5CM (24)
DA-1067 - 23.5CM (24)
DA-1068 - 28CM (12)



WHITE



DEEP BOWL
DA-1072 - 11CM - 25CL (24)



FLAT BOWL
DA-1075 - 11CM - 8CL (24)



CEREAL BOWL
DA-1073 - 17CM - 60CL (24)



DEEP PASTA/SALAD BOWL
DA-1074 - 21CM - 120CL (12)

PLATE
DA-1063 - 19.5CM (24)
DA-1064 - 23.5CM (24)
DA-1065 - 28CM (12)

PRIMA

Elegance of fine china with the resilience of a genuine catering product.
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 - 45CL (24)
DA-1062 - 23CM - 65CL (24)



SOUP/CEREAL BOWL
SP-DA215 - 19CM - 25CL (24)

SOUP/PASTA PLATE
SP-DA214 - 24CM - 38CL (24)



OVAL COUPE PLATTER
DA-1005 - 23 X 18CM (12)
DA-1004 - 25.5 X 18CM (12)
DA-1006 - 31 X 14CM (12)
DA-1036 - 38 X 29CM (6)



OVAL RIMMED PLATTER
DA-219 - 31CM (12)
DA-218 - 36CM (12)



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



GOURMET PASTA BOWL
SP-DA241
28CM - 30CL (12)



PASTA PLATE
SP-DA213 - 28CM - 38CL (12)



SQUARE DIP DISH
DA-234 - 12CM - 25CL (24)



PRIMA

WHITE



COUPE PASTA/SALAD BOWL
SP-DA404 - 24CM - 52CL (24)
SP-DA403 - 28CM - 100CL (12)



NARROW RIMMED SOUP PLATE
SP-DA903 - 22CM - 35CL (24)



NARROW RIMMED DESSERT BOWL
SP-DA904 - 16CM - 18CL (24)



RICE BOWL
DA-230 - 10CM - 15CL (24)



STACKING SOUP CUP
DA-1030 - 34CL (24)

DOUBLE WELL SAUCER
DA-996 - 15CM (24)



BOWL
DA-1003 - 12 X 7CM - 43CL (24)



VEGGIE BOWL
DA-1070 - 17CM - 26CL (24)



NARROW RIMMED
SP-DA900 - 17CM (24)
SP-DA905 - 20CM (24)
SP-DA902 - 23CM (24)
SP-DA901 - 25CM (24)



PIZZA PLATE
NEW **DA-019** - 26CM (12)
DA-014 - 31CM (12)



MULTI-PURPOSE
DA-229 - 14CM- 60CL (12)



OATMEAL BOWL
SP-DA216 - 15.5CM - 33CL (24)



SALAD BOWL
SP-DA007 - 18CM - 60CL (24)

PASTA/SALAD BOWL
SP-DA1007 - 26CM - 120CL (12)



NOODLE BOWL
SP-DA242 - 22CM - 140CL (24)



WHITE



SLANT TOP BOWL
DA-222 - 20CM - 55CL (12)



OVAL BOWL
DA-1086 - 18CM - 36CL (24)
DA-1088 - 23CM - 65CL (24)



ALFA ESPRESSO CUP
DA-700 - 6CL (24)
ALFA ESPRESSO SAUCER
DA-711 - 12CM (24)
ALFA CUP
DA-1000 - 20CL (24)
DA-1001 - 27CL (24)
DOUBLE WELL SAUCER
DA-996 - 15CM (24)
FLAT SAUCER
DA-1044 - 15CM (24)



NON-STACKING TEA CUP
DA-210 - 23CL (24)
DOUBLE WELL SAUCER
SP-DA211 - 15CM (24)



STACKING CUP
DA-209 - 20CL (24)
DOUBLE WELL SAUCER
SP-DA211 - 15CM (24)



STACKING MUG
DA-999 - 28CL (24)



COFFEE MUG
DA-1012 - 30CL (24)



SAUCE DISH
DA-233 - 10CM 10CL (24)
SALAD/FRUIT BOWL
DA-232 - 16CM 35CL (24)
PASTA BOWL
DA-231 - 24CM - 120CL (12)



CAPPUCCINO CUP
DA-207 - 24CL (24)
DA-208 - 30CL (24)
DOUBLE WELL SAUCER
SP-DA211 - 15CM (24)



SQUARE ESPRESSO CUP
DA-161 - 6CL (24)
ESPRESSO SAUCER
DA-162 - 12CM (24)
SQUARE CAPPUCCINO CUP
DA-159 - 20CL (24)
DA-158 - 30CL (24)
CAPPUCCINO SAUCER
DA-160 - 15CM (24)



TEA CUP
DA-1042 - 22CL (24)
FLAT SAUCER
DA-1044 - 15CM (24)



COFFEE CUP
DA-305 - 22CL (24)
SAUCER
DA-306 - 15CM (24)



BLACK MUG
DA-1019 - 30CL (24)

TABLEWARE

PRIMA

WHITE



CAFÉ ESPRESSO CUP
DA-701 - 7CL (24)
ALFA ESPRESSO SAUCER
DA-711 - 12CM (24)
CAFÉ MUG
DA-994 - 26CL (24)
DA-995 - 36CL (24)
DOUBLE WELL SAUCER
DA-996 - 15CM (24)
SAUCER TRAY
DA-998 - 29 X 13CM (24)



BISTRO MUG
DA-992 - 30CL (24)
DOUBLE WELL SAUCER
DA-996
15CM (24))
BISTRO MUG
DA-993 - 36CL (24)
DOUBLE WELL SAUCER
DA-997 - 16CM (24)



CLASSIC MUG
DA-1013 - 29CL (24)



TEA POT WITH LID
DA-228 - 50CL (6)
LID ONLY
DA-228L - 50CL (6)



CREAMER
DA-1050 - 5CL (24)
DA-221 - 10CL (12)
DA-220 - 25CL (12)
BANQUETING JUG
DA-1051 - 50CL



SUGAR BOWL WITH LID
DA-227 - 20CL (12)



CREAMER - ROUND
DA-303 - 10CL (12)
DA-302 - 25CL (12)



TEA POT WITH LID
DA-301 - 50CL (6)
LID ONLY
DA-301L - 50CL (6)
TEA POT WITH LID
DA-300 - 100CL (6)
LID ONLY
DA-300L - 100CL (8)



HANDLED SAUCE
DA-1071- 15CL (12)



SUGAR BOWL WITH LID
DA-304 - 20CL (12)

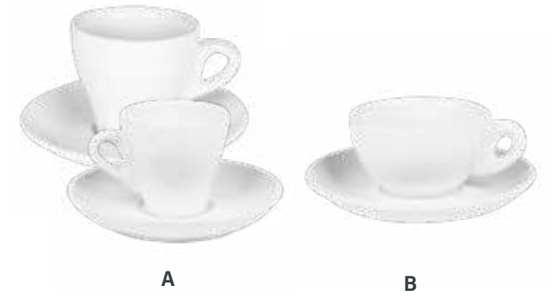


SACHET HOLDER
DA-011 - 9CM (12)

"Traditional Italian shape cups that enhance the aromas and tastes of coffee to a perfect balance"



WHITE



A B

A

ESPRESSO CUP
GS-R805C-W - 7CL (12)

ESPRESSO SAUCER
GS-R806S-W - 12.5CM (12)

CAPPUCCINO CUP
GS-R808C-W - 16CL (12)
GS-R812C-W - 28CL (12)

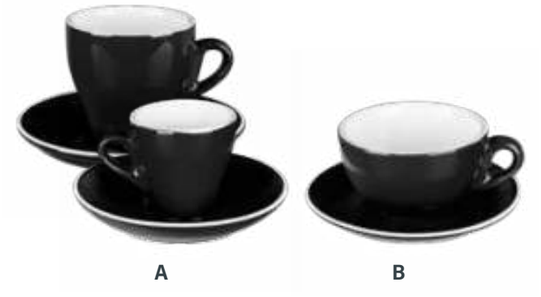
CAPPUCCINO SAUCER
GS-R809S-W - 14.2CM (12)
GS-R813S-W - 16CM (12)

B

OPEN CAPPUCCINO CUP
GS-R815C-W - 21CL (12)

CAPPUCCINO SAUCER
GS-R816S-W - 14CM (12)

BLACK



A B

A

ESPRESSO CUP
GS-R805C-B - 7CL (12)

ESPRESSO SAUCER
GS-R806S-B - 12.5CM (12)

CAPPUCCINO CUP
GS-R808C-B - 16CL (12)
GS-R812C-B - 28CL (12)

CAPPUCCINO SAUCER
GS-R809S-B - 14.2CM (12)
GS-R813S-B - 16CM (12)

B

OPEN CAPPUCCINO CUP
GS-R815C-B - 21CL (12)

CAPPUCCINO SAUCER
GS-R816S-B - 14.2CM (12)

BROWN



A B

A

ESPRESSO CUP
GS-R805C-BR - 7CL (12)

ESPRESSO SAUCER
GS-R806S-BR - 12.5CM (12)

CAPPUCCINO CUP
GS-R808C-BR - 16CL (12)
GS-R812C-BR - 28CL (12)

CAPPUCCINO SAUCER
GS-R809S-BR - 14.2CM (12)
GS-R813S-BR - 16CM (12)

B

OPEN CAPPUCCINO CUP
GS-R815C-BR - 21CL (12)

CAPPUCCINO SAUCER
GS-R816S-BR - 14CM (12)

RED



A B

A

ESPRESSO CUP
GS-R805C-R - 7CL (12)

ESPRESSO SAUCER
GS-R806S-R - 12.5CM (12)

CAPPUCCINO CUP
GS-R808C-R - 16CL (12)
GS-R812C-R - 28CL (12)

CAPPUCCINO SAUCER
GS-R809S-R - 14.2CM (12)
GS-R813S-R - 16CM (12)

B

OPEN CAPPUCCINO CUP
GS-R815C-R - 21CL (12)

CAPPUCCINO SAUCER
GS-R816S-R - 14CM (12)

BLUE



A B

A

ESPRESSO CUP
GS-R805C-BL - 7CL (12)

ESPRESSO SAUCER
GS-R806S-BL - 12.5CM (12)

CAPPUCCINO CUP
GS-R808C-BL - 16CL (12)
GS-R812C-BL - 28CL (12)

CAPPUCCINO SAUCER
GS-R809S-BL - 14.2CM (12)
GS-R813S-BL - 16CM (12)

B

OPEN CAPPUCCINO CUP
GS-R815C-BL - 21CL (12)

CAPPUCCINO SAUCER
GS-R816S-BL - 14CM (12)

PRIMA ACCESSORIES

WHITE



TOOTHPICK HOLDER
DA-1054 - 5CM (24)



STACKING SQUARE SERVER
DA-1084 - 10 X 10CM - 13CL (24)



SAUCE DISH
DA-237 - 6.5CM - 3CL (24)



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)



EGG CUP
DA-225 - 5CL (12)



CANAPÉ TRAY
DA-1034 - 31 X 11.5CM (12)



STACKING RECTANGULAR SERVER
DA-1083 - 16.5 X 10CM - 35CL (12)



RAMEKIN
DA-013 - 9CM - 14CL (24)



RIBBED RAMEKIN
DA-015 - 9CM (24)



ROUND DISH
DA-226 - 8CM - 4CL (24)

SAUCE DISH
DA-236 - 6CM - 2CL (24)



PRIMA ACCESSORIES

WHITE



SHARP ANGLE BOWL
DA-1021 - 8CM - 5CL (24)



CANAPÉ SPOON
DA-1035 - 10CM (48)



DEEP BOWL
DA-016 - 10CM (24)



SAUCE CUP
DA-1008 - 8CL (24)
DA-017 - 15CL (24)
DA-018 - 22CL (24)



DIPPER POT
DA-1053 - 7CL (24)

COCKTAIL SPOON
DA-1090 - 12.5CM (24)



LASAGNE DISH
DA-009 - 40CL (12)
DA-010 - 60CL (12)



SAUCE DISH EGG SHAPE
DA-1023 - 10CM - 10CL (24)



CHIP MUG
DA-1052 - 9CM - 22CL (24)



PRIMA ACCESSORIES

WHITE



SNAIL DISH
DA-012 - 20CM (12)



3 DIV. CONDIMENT DISH
DA-991 - 18CM (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 - 35CL (12)



OVAL DIVIDED BOWL
DA-1085 - 20CM (6)



BUD VASE
DA-240 - 15CM (12)



ACCENT

"Inspires excellence, creativity and individuality".

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 - 41CM (2)



LARGE BOWL WITH GRAIN
NG6105-36 - 36CM (4)



SOUP/PASTA BOWL
NGFAW6660-28 - 28CM (12)



DIVIDED DISH
NG5510A-23 - 23CM (12)



QUADRILATERAL PLATE
NG6226B-36 - 36CM (2)



FLARED LARGE BOWL
NG6249-30 - 30CM (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



RECT. 3-DIVIDED DISH
NG5510-17 - 17CM (6)



RECT. 2-DIVIDED DISH
NG5511-14 - 14CM (12)



SQUARE FOOTED BOWL
NG6177-11 - 11CM (12)
NG6177-18 - 18CM (6)
NG6177-27 - 27CM (6)

SQUARE TRUMPET SHAPE BOWL
NG4519-12 - 12CM (12)
NG4519-18 - 18CM (6)
NG4519-23 - 23CM (8)

BAMBOO LEAF PLATE
NG4556-20 - 20CM (6)



SLANT TOP BOWL
NG7164-18 - 18CM (6)
NG7164-20 - 20CM (3)



RECT. 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)



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 either 18/0 or 18/10 S/Steel.

18/10 S/Steel contains 18% chrome and 10% nickel whilst 18/0 contains 18% chrome with no nickel. Therefore 18/10 provides greater protection against corrosion, scratching and assists with longer lasting brilliance and shine.



PINTINOX

Quality cutlery products made in Italy since 1929. Specifically made with quality S/Steel destined for modern catering.



MILLENIUM 18/10

SPOON
PN22700001 - (12) TABLE
PN22700004 - (12) DESSERT
PN22700007 - (12) TEA/COFFEE
PN22700011 - (1) SERVING
PN22700039 - (12) SOUP
PN22700008 - (12) MOKA

FORK
PN22700002 - (12) TABLE
PN22700005 - (12) DESSERT
PN22700012 - (1) SERVING
PN22700017 - (12) PASTRY
PN22700028 - (12) FISH

KNIFE
PN22700003 - (12) TABLE
PN22700006 - (12) DESSERT
PN22700029 - (12) FISH
PN22700067 - (12) STEAK

CAKE SERVER
PN22700020 - (1)



SIRIO 18/10

SPOON
PN22600001 - (12) TABLE
PN22600004 - (12) DESSERT
PN22600007 - (12) TEA/COFFEE
PN22600008 - (12) MOKA
PN22600039 - (12) SOUP

FORK
PN22600002 - (12) TABLE
PN22600005 - (12) DESSERT
PN22600017 - (12) PASTRY
PN22600028 - (12) FISH

KNIFE
PN22600003 - (12) TABLE
PN22600006 - (12) DESSERT
PN22600029 - (12) FISH



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

PINTINOX



ROMA 18/10

SPOON
PN22000004 - (12) DESSERT
PN22000007 - (12) TEA
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
PN08300067 - (12) STEAK
PN22000029 - (12) FISH



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



A B C D

ACCESSORIES 18/10

A
STEAK KNIFE
PN07500067 - (12)

B
CHEESE KNIVE
PN074000AA - (1)

C
LOBSTER PICK
PN074000AF - (1)

D
SEAFOOD CRACKER
PN074000AG - (1)

SOLA

Manufacturing cutlery since 1922 and manufactured and designed in the Netherlands.
Sola guarantees perfect quality control from raw material selection, manufaturing processes and production.



LOTUS 18/10

SPOON
SHC-11LOTU011 - (12) TABLE
SHC-11LOTU012 - (12) DESSERT
SHC-11LOTU013 - (12) ENGLISH SOUP
SHC-11LOTU302 - (12) TEA
SHC-11LOTU303 - (12) LONGDRINK
SHC-11LOTU307 - (12) DEMITASSE
SHC-11LOTU402 - (12) COCKTAIL

FORK
SHC-11LOTU021 - (12) TABLE
SHC-11LOTU022 - (12) DESSERT
SHC-11LOTU024 - (12) FISH
SHC-11LOTU404 - (12) COCKTAIL

KNIFE
SHC-11LOTU110 - (12) STEAK (STANDING)
SHC-11LOTU111 - (12) TABLE (REGULAR)
SHC-11LOTU112 - (12) TABLE (STANDING)
SHC-11LOTU113 - (12) DESSERT (REGULAR)
SHC-11LOTU114 - (12) DESSERT (STANDING)
SHC-11LOTU115 - (12) BUTTER (REGULAR)
SHC-11LOTU116 - (12) BUTTER (STANDING)
SHC-11LOTU117 - (12) STEAK (REGULAR)
SHC-11LOTU124 - (12) FISH



WINDSOR 18/10

SPOON
SHC-11WIND011 - (12) TABLE
SHC-11WIND012 - (12) DESSERT
SHC-11WIND025 - (12) ENGLISH SOUP
SHC-11WIND302 - (12) TEA
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-11WIND115 - (12) WINDSOR - STEAK MONO
SHC-11WIND116 - (12)BUTTER MONO.
SHC-11WIND124- (12) FISH



DONAU 18/10

SPOON
SHC-11DONA011 - (12) TABLE
SHC-11DONA012 - (12) DESSERT
SHC-11DONA026 - (12) ENGLISH SOUP
SHC-11DONA303 - (12) LONGDRINK
SHC-11DONA307 - (12) DEMITASSE
SHC-11DONA402 - (12) COCKTAIL
SHC-11DONA302 - (12) TEA

FORK
SHC-11DONA021 - (12) TABLE
SHC-11DONA022 - (12) DESSERT
SHC-11DONA024 - (12) FISH
SHC-11DONA404 - (1) COCKTAIL

KNIFE
SHC-11DONA110 - (12) STEAK MONOBLOC
SHC-11DONA112 - (12) TABLE MONOBLOC
SHC-11DONA114 - (12) DESSERT MONOBLOC
SHC-11DONA116 - (12) SIDE PLATE MONO.
SHC-11DONA124- (12) FISH

FORTIS

Fortis cutlery offers affordable food service quality cutlery in 18/0 or 18/10 options.
Available in various styles and designed with perfect balance.



TRADITIONAL 18/10

SPOON
JS-ET102 - (12) TABLE
JS-ET105 - (12) DESSERT
JS-ET108 - (12) TEA
JS-ET110 - (12) ICE CREAM
JS-ET112 - (12) COFFEE
JS-ET115 - (12) SOUP

FORK
JS-ET101 - (12) TABLE
JS-ET104 - (12) DESSERT
JS-ET106 - (12) FISH
JS-ET113 - (12) CAKE

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-S110 - (12) ICE CREAM
JS-S112 - (12) COFFEE
JS-S115 - (12) SOUP

FORK
JS-S101 - (12) TABLE
JS-S104 - (12) DESSERT
JS-S106 - (12) FISH
JS-S113 - (12) CAKE

KNIFE
JS-S100 - (12) TABLE
JS-S103 - (12) DESSERT
JS-S107 - (12) FISH
JS-S199 - (12) STEAK



FORTIS



ENGLISH 18/0

SPOON
JS-E202 - (12) TABLE
JS-E205 - (12) DESSERT
JS-E208 - (12) TEA
JS-E210 - (12) ICE CREAM
JS-E213 - (12) COFFEE
JS-E216 - (12) SOUP

FORK
JS-E201 - (12) TABLE
JS-E204 - (12) DESSERT
JS-E206 - (12) FISH
JS-E214 - (12) CAKE

KNIFE
JS-E200 - (12) TABLE
JS-E203 - (12) DESSERT
JS-E207 - (12) FISH
JS-E217 - (12) STEAK POINTED



CAPRI 18/0

SPOON
JS-C403 - (12) TABLE
JS-C404 - (12) TEA
JS-C408 - (12) COFFEE
JS-C410 - (12) SOUP
JS-C411 - (12) DESSERT
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 18/0

SPOON
JS-T102 - (12) TABLE
JS-T105 - (12) DESSERT
JS-T108 - (12) TEA
JS-T110 - (12) ICE CREAM
JS-T112 - (12) COFFEE
JS-T115 - (12) SOUP

FORK
JS-T101 - (12) TABLE
JS-T104 - (12) DESSERT
JS-T106 - (12) FISH
JS-T113 - (12) CAKE

KNIFE
JS-T107 - (12) FISH
JS-T100 - (12) TABLE
JS-T103 - (12) DESSERT
JS-T199 - (12) STEAK POINTED

TABLEWARE

FORTIS



ELOFF 18/0

SPOON
JS-K003 - (12) TABLE
JS-K004 - (12) TEA
JS-K006 - (12) SOUP
JS-K008 - (12) COFFEE
JS-K010 - (12) SODA
JS-K013 - (12) DESSERT

FORK
JS-K002 - (12) TABLE
JS-K005 - (12) CAKE
JS-K012 - (12) DESSERT

KNIFE
JS-K001 - (12) TABLE
JS-K011 - (12) DESSERT
JS-K014 - (12) STEAK POINTED

STEAK KNIVES AND FORKS



BROAD BLADE PLASTIC HANDLE
KNS5125 - 125MM



BROAD BLADE STEEL HANDLE
KNS4125 - 125MM



ELEGANCE SHARP TIP
KNG9125 - 125MM (ABS)



ELEGANCE SHARP TIP
KNG9126 - 125MM (WH)



SHARP TIP
KNS0125 - 125MM



ROUND TIP
KNS0100 - 100MM



DELUXE WOODEN HANDLE
KNS3125 - 125MM



DELUXE BROAD BLADE WOODEN HANDLE
KNS2125 - 125MM



STEAK KNIFE
KNV8110 - 110MM



NEW **POINTED STEAK KNIFE**
KNV7110 - 110MM



STEAK FORK
KNF8110

AVAILABLE IN THESE COLOURS (ON REQUEST):





ELEGANT
GZC-K2032 - (12)



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.



"Elegant and practical glassware for every day use"

Bormioli Rocco uses the finest natural resources to create superior glass for homes and businesses around the world. The range has been specifically designed for use in the catering industry in accordance with the most advanced manufacturing techniques.

- Our Crystal Range is made from superior lead-free crystal glass and encompasses strength, clarity, shine and innovation.
- The Standard Range is comprehensive and its versatile shapes are designed with emphasis on functionality and practicality.
- The Toughened Range is unsurpassed in strength and functionality. The manufacturing process employed renders it safer than ordinary glass and, in addition, tempered glass is also 2.5 times more resilient to thermal shock than ordinary glass.



A - LASER CUTTING
For thin rims that enhance the perception of wine qualities and elevate the tasting experience.

B - REDUCED THICKNESS
Excellent distribution of glass around the rim and along the sides.

C - STAR GLASS
Bormioli Rocco's innovative and exclusive chemical composition that produces an ultra-clear, highly transparent lead-free crystal glass.

D - PULLED STEM
A particular process whereby the stem is pulled from the same gob of molten glass as the bowl ensures elegant shapes, ultra-high strength and flexibility.

E - XLT
The exclusive reinforcing treatment that strengthens the stem and protects it over time.

DNA COLOR PROJECT - FULL MASS COLOR TECHNOLOGY
The colours are 100% dishwater safe in industrial dishwashers and Eco-friendly. The material is chip-proof and retains all the typical characteristics of glass (brilliance, transparency, recyclability and hygiene) for the entire life cycle of the product.

STACKABILITY
Space saver shapes designed to economise on storage and transport.

TEMPERED GLASS
High resistance to thermal shock, impact and machine washing cycles. The exclusive reinforcing treatment that strengthens the stem and protects it over time.

SOMMELIER ITALIAN ASSOCIATION
In partnership with Italian Association of Sommeliers.



FLORIAN



PROSECCO
BR1.99413 - 21CL
H220MM W65MM (6)



DOF
BR1.99416 - 37.5CL
H113MM W78MM (6)



RED WINE
BR1.99411 - 53.5CL
H221MM W92MM (6)



BEVERAGE
BR1.99415 - 43CL
H141MM W73MM (6)

AMERICA '20S

LILAC ROSE



ROCKS
BR1.22157 - 30CL
H83.5MM W83.5MM (6)

DOF
BR1.22153 - 37CL
H92MM W88MM (6)



LONG DRINK
BR1.22159 - 40CL
H158MM W68MM (6)

COOLER
BR1.22155 - 49CL
H162MM W73.5MM (6)

SAPPHIRE BLUE



ROCKS
BR1.22156 - 30CL
H83.5MM W83.5MM (6)

DOF
BR1.22152 - 37CL
H92MM W88MM (6)



LONG DRINK
BR1.22158 - 40CL
H158MM W68MM (6)

COOLER
BR1.22154 - 49CL
H162MM W73.5MM (6)





AMERICA '20S



COCKTAIL COUPE
BR1.22137 - 23CL
H157MM W98MM (6)



COCKTAIL
BR1.22129 - 25CL
H202MM W78MM (6)



GIN TONIC
BR1.22128 - 75CL
H226MM W109MM (6)



MARTINI
BR1.22142 - 25CL
H180MM W108MM (6)



FIZZ
BR1.22150 - 27.5CL
H140MM W107MM (6)



COGNAC
BR1.22147 - 65CL
H164.5MM W107MM (6)



CORDIAL/LIQUEUR
BR1.22146 - 8CL
H150MM W56MM (6)



NICK & NORA
BR1.22145 - 14CL
H158.5MM W76MM (6)





COOLER
BR1.22141 - 48CL
H162MM W98MM (6)



DOF
BR1.22139 - 38CL
H92MM W88MM (6)



SHOT
BR1.22148 - 8CL
H80MM - W45MM (6)

INALTO





UNO FLUTE
BR3.65740 - 28CL
H243MM W74MM (6)



UNO SMALL
BR3.65730 - 38CL
H207MM W89MM (6)



UNO MEDIUM
BR3.65720 - 47CL
H220MM W95MM (6)



UNO LARGE
BR3.65710 - 56CL
H233MM W100MM (6)



UNO EXTRA LARGE
BR3.65700 - 64CL
H243MM W104MM (6)



TRESENSI MEDIUM
BR3.65743 - 43CL
H220MM W85MM (6)



TRESENSI LARGE
BR3.65742 - 55CL
H235MM W91MM (6)



TRE SENSI SHERRY
BR3.65747 - 15CL
H178MM W62MM (6)



UNO DOF
BR3.65750 - 45CL
H103MM W92MM (6)



ELECTRA





FLUTE
BR1.92343 - 23CL
H235MM W62MM (6)



MEDIUM
BR1.92351 - 44CL
H216MM W87MM (6)



LARGE
BR1.92352 - 55CL
H230MM W95MM (6)



XL
BR1.92342 - 65CL
H240MM W102MM (6)

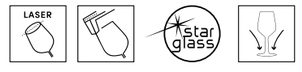


DOF
BR1.92344 - 38CL
H100MM W84MM (6)



LONG DRINK
BR1.92345 - 39CL
H129MM W76MM (6)

AURUM





FLUTE
BR1.80811 - 23CL
H235MM W68MM (6)



WHITE WINE
BR1.80821 - 35CL
H203MM W83MM (6)



BURGUNDER
BR1.80831 - 43CL
H213MM W89MM (6)



ROSSO
BR1.80841 - 52CL
H225MM W93MM (6)

PREMIUM



CHAMPAGNE
BR1.70061 - 26CL
H245MM W78MM (6)



SAUVIGNON
BR1.70190 - 33CL
H219MM W78MM (6)



CHIANTI CLASSIC
BR1.70031 - 38.5CL
H226MM W81MM (6)



BARBERA D'ASTI
BR1.70181 - 47CL
H233MM W86MM (6)



CHARDONNAY
BR1.70041 - 60CL
H238MM W86MM (6)



NEBBIOLO
BR1.70011 - 67CL
H238MM W108MM (6)



MOD. F COGNAC
BR1.70071 - 64.5CL
H162MM W108MM (6)



AQUA FRIZZANTE
BR1.91861 - 43CL
H105MM W85MM (6)



RISERVA



CHAMPAGNE
BR1.26281 - 20.5CL
H224MM W75MM (6)



CABERNET
BR1.26261 - 37CL
H200MM W84MM (6)



NEBBIOLO
BR1.26271 - 49CL
H212MM W90MM (6)



BORDEAUX
BR1.67221 - 53.5CL
H233MM W90MM (6)



D.O.F.
BR1.57100 - 41CL
H987MM W87MM (6)





COGNAC
BR1.30210C - 54.5CL
H149MM W99MM (6)



GRAPPA
BR1.66180 - 8CL
H163MM W56MM (6)



DEGUSTAZIONE TASTER GLASS
BR1.67260 - 21.3CL
H151MM W66MM (6)

NEW

MILANO



FLUTE
BR1.36120M - 17CL
H196MM W58MM (12)



WATER
BR1.36130M - 27CL
H180MM W79MM (12)



GOBLET
BR1.36140M - 34.8CL
H188MM W83MM (12)



TUMBLER
BR4.30100M - 30CL
H85MM W82MM (12)



DOF
BR4.30110M - 38CL
H92MM W89MM (12)



LONG DRINK
BR4.30120M - 40CL
H130MM W75MM (12)

LUNA



ROCKS
BR1.91180 - 26CL
H97MM W80MM (12)



DOF
BR1.91200 - 34CL
H108MM W87MM (12)



LONG DRINK
BR1.91190 - 35CL
H137MM W76MM (12)



COOLER
BR1.91210 - 45CL
H145MM W82MM (12)

GINA

FB30 DOF
BR5.10970 - 30.8CL
H97MM W77MM (6)



H28 HIGH BALL
BR5.10130 - 28.7CL
H142MM W62MM (6)



FH33 LONG DRINK
BR5.10980 - 33.5CL
H160MM W62MM (6)

FB22 TUMBLER
BR5.12080 - 24.3CL
H91MM W72MM (6)



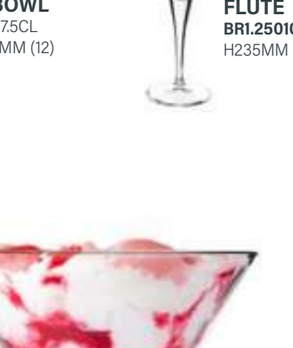
FIORE

FIORE - SCHNAPS
BR1.29090 - 5.5CL
H145MM W56MM (12)

DECANTERS



AURUM CARAFFA PITCHER
BR1.80860 - 150CL
H300MM W115MM (6)



PREMIUM DECANTER
BR1.70450 - 193CL
H240MM W216MM (2)

YPSILON

SHOT
BR1.57110 - 7CL
H107MM W50MM (24)

AFTER DINNER
BR1.25040 - 15CL
H95MM W77MM (6)

PRE DINNER
BR1.25020 - 25.5CL
H107MM W92MM (12)

DOF
BR1.25060 - 34CL
H116MM W100MM (12)

LONG DRINK
BR1.25030 - 30.8CL
H159M W77MM (12)

DESSERT BOWL
BR3.40750 - 37.5CL
H90MM W130MM (12)

FLUTE
BR1.25010 - 16CL
H235MM W64MM (6)

SORGENTE



WATER CLEAR
BR3.40420 - 30CL
H107MM W82MM (12)



DIAMOND



DOF
BR3.02260 - 38.5CL
H102MM W91MM (6)



COOLER
BR3.50240 - 47CL
H143MM W85MM (6)



ESTE



DOF
BR6.66226 - 39CL
H107MM W89MM (6)



COOLER
BR6.66228 - 49CL
H157MM W84MM (6)



CASSIOPEA



TUMBLER
BR2.34510 - 33CL
H88MM W86MM (12)

DOF
BR2.34520 - 41CL
H107MM W85MM (12)



COOLER
BR2.34530 - 48CL
H147MM W80MM (12)



ROCK BAR



ONE SHOT
BR5.18000 - 7CL
H64MM W51MM (54)



JUICE GLASS
BR5.17520 - 20CL
H83MM W75MM (6)





ROCKS GLASS
BR5.17530 - 27CL
H92MM W84MM (6)



DOF
BR5.16160 - 39CL
H100MM W91MM (24)



LONG DRINK
BR5.16170 - 37CL
H120MM W83MM (6)



COOLER
BR5.16180 - 48CL
H130MM W90MM (6)

NEW

OXFORD



ROCKS
BR3.40766 - 31.2CL
H99MM - W85MM (6)



COOLER
BR3.40768 - 39.5CL
H143MM - W82MM (6)



BODEGA



MINI
BR7.10860 - 22.5CL
H59MM W82MM (12)



MEDIUM
BR7.10870 - 35.5CL
H89MM W85MM (12)



MAXI
BR7.10880 - 50.5CL
H120MM W88.5MM (12)

POMPEI BOWLS





SMALL
BR4.17010 - 3.9CL
H30MM W60MM (24)



MEDIUM
BR4.17070 - 10CL
H41MM W80MM (6)



LARGE
BR4.17020 - 24CL
H53MM W105MM (6)

BEER





HARMONIA
BR1.28970 - 38.5CL
H201MM W73MM (6)
BR1.28980 - 58CL
H213MM W84MM (6)



CRAFT BEER AND BRANDY



EXECUTIVE BEER
BR1.28540 - 37.5CL
H184MM W80MM (6)



ALE / COCKTAIL
BR3.30246 - 42CL
H174MM W86MM (6)



SNIFTER
BR1.30210 - 53CL
H149MM W99MM (24)



PREMIUM - MOD. F COGNAC
BR1.70071 - 64.5CL
H162MM W108MM (6)



AMERICA'20S COGNAC
BR1.22147 - 65CL
H164.5MM W107MM (6)



WHISKEY



STONE - D.O.F.
BR6.66218 - 40CL
H107MM W89MM (6)



LOUNGE - D.O.F.
BR6.66224 - 40CL
H107MM W89MM (6)



CASSIOPEA - WHISKEY
BR2.34510 - 33CL
H88MM W86MM (12)
BR2.34520 - 41CL
H107MM W85MM (12)



GINA - FB30
BR5.10970 - 30.8CL
H97MM W77MM (6)



LUNA - DOF
BR1.91200 - 34CL
H108MM W87MM (12)



RISERVA - D.O.F.
BR1.57100 - 41CL
H98MM W87MM (6)



YPSILON - DOF
BR1.25060 - 34CL
H116MM W100MM (12)



AMERICA '20S - DOF
BR1.22139 - 38CL
H92MM W88MM (12)



AMERICA '20S SAPPHIRE BLUE DOF
BR1.22152 - 37CL
H92MM W88MM (6)
ROCKS
BR1.22156 - 30CL
H83.5MM W83.5MM (6)

AMERICA '20S LILAC ROSE DOF
BR1.22153 - 37CL
H92MM W88MM (6)
ROCKS
BR1.22157 - 30CL
H83.5MM W83.5MM (6)

COCKTAIL



YPSILON COCKTAIL
BR1.24490 - 24.5CL
H182MM W114MM (6)



BARTENDER COCKTAIL/ CHAMPAGNE GLASS
BR3.20757B - 30CL
H165MM W87.5MM (12)



YPSILON MARGARITA
BR1.66440 - 33CL
H174MM W117MM (6)



AMERICA '20S MARTINI
BR1.22142 - 25CL
H180MM W108MM (12)



JAZZ LONG DRINK
BR1.29470 - 33CL
H200MM W71MM (24)



ALE / COCKTAIL
BR3.30246 - 42CL
H174MM W86MM (6)

COCKTAIL



DIAMOND - COOLER
BR3.50240 - 47CL
H143MM W85MM (6)



CASSIOPEA - COCKTAIL
BR2.34530 - 48CL
H147MM W80MM (12)



ESTE - COOLER
BR6.66228 - 49CL
H157MM W84MM (6)



BODEGA - MEDIUM
BR7.10870 - 35.5CL
H89.5MM W85MM (12)



BODEGA - MAXI
BR7.10880 - 50.5CL
H120MM W88.5MM (12)





AMERICA '20S COOLER
BR1.22141 - 48CL
H162MM W98MM (24)



AMERICA '20S SAPPHIRE BLUE COOLER
BR1.22154 - 49CL
H162MM W73.5MM (6)



AMERICA '20S LILAC ROSE COOLER
BR1.22155 – 49CL
H162MM W73.5MM (6)



NOVECENTO - FIZZ
BR1.22114 - 22CL
H124MM W90MM (6)



NOVECENTO - MARTINI
BR1.22112 - 23.5CL
H155MM W95MM (6)





AMERICA '20S COCKTAIL
BR1.22129 - 25CL
H202MM W78MM (6)

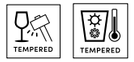


AMERICA '20S COCKTAIL COUPE
BR1.22137 - 23CL
H157MM W98MM (6)



AMERICA '20S FIZZ
BR1.22150 - 27.5CL
H140MM W107MM (6)

HOT DRINK





ICON JARRA MUG
BR4.16831 - 32CL
H107MM W81MM (6)



AMUSE BOUCHE AND SHOT



ROCK BAR ONE SHOT GLASS
BR5.18000 - 7CL
H64MM W51MM (54)



SORGENTE LIQUEUR
BR3.40440 - 7CL
H59MM W82MM (24)



AMERICA'20S - SHOT
BR1.22148 - 8CL
H80MM - W45MM (6)



YPSILON - SHOT
BR1.57110 - 7CL
H107MM W50MM (24)



BICCHIERI DUBLINO LIQUEUR
BR1.68169 - 3.4CL
H71MM W45MM (6)



BICCHIERI DUBLINO LIQUEUR
BR1.69249 - 5.7CL
H89MM W51MM (6)



DIAMOND - SHOT
BR3.50238 - 6CL
H71MM W59MM (6)



YPSILON AFTER DINNER
BR1.25040 - 15CL
H95MM W77MM (24)



YPSILON PRE DINNER
BR1.25020 - 25.5CL
H107MM W92MM (12)



BODEGA MINI
BR7.10860 - 22.5CL
H59MM W82MM (12)



DESSERT



GELATO - BOWL
BR1.33990 - 28CL
H166MM W100MM (6)



ROCKBAR DESSERT / MILKSHAKE
BR3.40310 - 38CL
H182MM W85MM (6)



FORTUNA DESSERT BOWL
BR1.91410 - 30CL
H180MM W125MM (6)



DIAMOND - MINI DESSERT BOWL
BR3.02200 - 22.5CL
H60MM W110MM (12)



DIAMOND DESSERT BOWL
BR3.02262 - 36CL
H99MM W115MM (6)



YPSILON DESSERT BOWL
BR3.40750 - 37.5CL
H90MM W130MM (12)



ARIA - ALFA DESSERT BOWL
BR2.35683 - 25CL
H70MM W133MM (12)



ARIA - BETA DESSERT BOWL
BR2.35682 - 25CL
H62MM W112MM (12)



GIN



PREMIUM - GIN COCKTAIL
BR1.70184 - 76CL
H255MM W108MM (6)



AMERICA '20S - GIN TONIC
BR1.22128 - 75CL
H226MM W109MM (12)



CARAFES/JUGS



YPSILON - CARAFE
BR1.25071 - 28.5CL
H165MM W68MM (12)
BR1.25081 - 55CL (6)
H204MM W84MM

CARAFE JUG
BR1.25001 - 108CL (6)
H255MM W104MM



YPSILON - JUG WITH WHITE LID
BR1.25001L - 108CL
H255MM W104MM (6)



BISTROT BROCCA JUG
BR1.46140 - 30CL
H115MM W62MM (12)
BR1.46150 - 61CL
H145MM W77MM (12)
BR1.46160 - 116CL
H186MM W93MM (6)

LUCARIS®
Crystal of Modern Asia

"New lead-Free crystal glass composition, with physical aesthetics comparable to conventional lead crystal results in exceptional clarity and brilliance, with extra strength and durability"



NEW

TABLEWARE

DESIRE

Award winning design.Every single glass is uncompromisingly clear and brilliant. Aerlumer - the bottom curl lines at the bowl makes for unprecedented appreciation experiences.



UNIVERSAL
1LS10US15 - 42CL
(24)



RICH WHITE
1LS10RW17 - 48.5CL
(24)



ELEGANT RED
1LS10ER21 - 59CL (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

HONG KONG HIP

Hong Kong Hip Series - with modern and edgy silhouette, it is sure to make a statement and is perfect for occasions where the finest wines and the most fashionable society come together to create the most hip and happening dining scene.



CHAMPAGNE
1LS04CP09 - 27CL
(24)



CHARDONNAY
1LS04CD15 - 42.5CL
(24)



CABERNET
1LS04CB19 - 54.5CL
(24)



BURGUNDY
1LS04BG32 - 91CL
(24)



DOUBLE ROCK
1LT04DR13 - 37CL
(24)



HI BALL
1LT04HB10 - 29CL
(24)

NEW

TABLEWARE

SHANGHAI SOUL

It is the definitive stemware range that meets the highest sommelier standards. It is intended for premium wines, ultra fine dining and elite socializing where nothing is compromised.



CHAMPAGNE
1LS03CP09 - 25CL
(24)



CHARDONNAY
1LS03CD14 - 40.5CL
(24)



BEAUJOLAIS
1LS03BJ18 - 51.5CL
(24)



BURGUNDY
1LS03BG23 - 66.5CL
(24)



HI BALL
1LT04HB10 - 29CL
(24)



DOUBLE ROCK
1LT04DR13 - 37CL
(24)





SERENE

This glassware series elevates special occasions to enjoy a pleasurable moment with friends amidst fine ambience. The design's objective is to communicate simple, practical and casual sensations, capturing the essence of timeless style that constantly embraces modernity together with time honoured values.



DOUBLE ROCK
1LT17DR14 - 395ML
(24)



LONG DRINK
1LT17LD15 - 400ML
(24)



LUCARIS®
Crystal of Modern Asia

Ocean

"Established in 1979, Ocean glassware manufactures quality glassware for the food service industry. Ocean glassware brings out the joy and pleasure to drink and dine in every moment.

Inspired by aesthetics and creativity, Ocean glassware passionately produces innovative and stylish glassware to enhance values of drinking and dining experiences"



Ocean

TABLEWARE

MADISON

"The Madison range of glassware are all fine rim"



FLUTE
1015F07 - 21CL
(24)



WHITE WINE
1015W12 - 35CL
(24)



RED WINE
1015R15 - 42.5CL
(24)



BORDEAUX
1015A21 - 59CL
(24)



BURGUNDY
1015D22 - 65CL
(24)



MARGARITA
1015M12 - 34.5CL
(24)



MARTINI
1015C10 - 28.5CL
(24)



COGNAC
1015N22 - 65CL
(24)



WATER GOBLET
1015G15 - 42.5CL
(24)



LONG DRINK
1C18414 - 39CL
(48)



TABLEWARE

SANTE

"The Sante range of glassware are all fine rim"



FLUTE CHAMPAGNE
1026F07 - 21CL
(24)



WHITE WINE
1026W12 - 34CL
(24)



RED WINE
1026R15 - 42CL
(24)



BORDEAUX
1026A21 - 59.5CL
(24)



BURGUNDY
1026D22 - 63.5CL
(24)



WATER GOBLET
1026G14 - 40.5CL
(24)



STEMLESS WINE
1C24216 - 46.5CL
(48)



VINO



WHITE WINE
1530W12 - 33.5CL
(48)



RED WINE
1530R16 - 47CL
(48)



LEXINGTON

"The Lexington range of glassware are all fine rim"



FLUTE CHAMPAGNE
1019F06 - 18.5CL (48)



WHITE WINE
1019G13 - 37CL (48)



RED WINE
1019R16 - 45.5CL (48)



COCKTAIL
1019C07 - 20.5CL (48)



ROCK
1C18512 - 34.5CL (48)



HI BALL
1C18513 - 37CL (48)

CARAFES



BISTRO
1V13610 - 27CL (48)
1V13621 - 58.5CL (24)
1V13633 - 94CL (24)



TEMPO
1B13610 - 29CL (48)
1B13621 - 61CL (48)
1B13634 - 97CL (24)



CUT TUMBLERS

TRAZE - DOUBLE ROCKS



PAST
1P03661 - 35CL (36)



PRESENT
1P03662 - 35CL (36)



FUTURE
1P03663 - 35CL (36)

TRAZE - HI BALL



PAST
1P03664 - 35CL (36)



PRESENT
1P03665 - 35CL (36)



FUTURE
1P03666 - 35CL (36)

CONNEXION



WHISKEY ROCK
1P02880 - 30.5CL (24)



DOUBLE ROCK
1P02807 - 35CL (48)



HI BALL
1P02808 - 35CL (48)



LONG DRINK
1P02809 - 43CL (36)



MIXING
1P02810 - 62.5CL (12)



CONDIMENT BOWL
1P02820 - 10CM (24)

JUBILEE



ROCK
1B22712 - 34CL (48)



HI BALL
1B22711 - 33.5CL (48)



TUMBLERS

IVORY



ROCK
1B13009 - 26.5CL (72)
1B13011 - 32CL (72)



HI BALL
1B13013 - 37CL (72)
1B13016 - 46CL (72)

IRIS

"The Iris range of glassware are all fine rim"



ROCK
1C13011 - 32CL (72)

HI BALL
1C13013 - 37CL (72)



TABLEWARE

TUMBLERS

TOP DRINK



ROCK
1B00311 - 32.5CL (72)



HI BALL
1B00310 - 30.5CL (72)



LONG DRINK
1B00313 - 37.5CL (72)

TANGO



ROCK
1B13312 - 35CL (48)



LONG DRINK
1B13315 - 42.5CL (48)



STUDIO



ROCK
1B16112 - 34.5CL (48)



LONG DRINK
1B16115 - 43.5CL (48)









TUMBLERS

FIN LINE



JUICE
1B01206 - 17.5CL (72)



HI BALL
1B01210 - 28CL (72)



HI BALL
1B01213 - 35.5CL (72)

FYN

"The FYN range of glassware are all fine rim"



ROCK
1C24010 - 29CL (72)



DOUBLE ROCK
1C24014 - 39.5CL (48)



HI BALL
1C24012 - 35CL (48)

LEXINGTON

"The Lexington range of glassware are all fine rim"



ROCK
1C18512 - 34.5CL (48)



HI BALL
1C18513 - 37CL (48)



MADISON

SANTE

"The Madison and Sante ranges of glassware are all fine rim"



LONG DRINK
1C18414 - 39CL (48)



STEMLESS WINE
1C24216 - 46.5CL (48)



HOT DRINK

DOPPIO DOUBLE WALL



ROCK
44A0001 - 28CL (24)



HI BALL
44A0002 - 43CL (24)



KENYA



ESPRESSO CUP
1P01642 - 6.5CL (6)



CAPPUCCINO CUP
1P01641 - 24.5CL (6)



MUG
1P01640 - 32CL (6)



SLIM MUG
1P01644 - 32CL (6)



ESPRESSO SAUCER
1P01672 - 11CM (6)
FITS WITH
1P01642 - 6.5CL (6)



CAPPUCCINO SAUCER
1P01671 - 15CM (6)
FITS WITH
1P01641 - 24.5CL (6)
1P01640 - 32CL (6)
1P01644 - 32CL (6)

BEER



CUBA HURRICANE
1522H16 - 45CL (24)



CRAFTMAN TUMBLER
1B23220 - 56.5CL (48)



CONICAL SUPER
1B01022 - 62CL (48)



VIVA - FOOTED
1B16315 - 42CL (24)



IMPERIAL
1R00216 - 47.5CL (24)



TIARA FOOTED
1B17514 - 39.5CL (48)



MODULAR
1B24516 - 46CL (48)



MODULAR
1B24522 - 63CL (48)



MADISON - WATER GOBLET
1015G15 - 42.5CL (24)



SANTE - WATER GOBLET
1026G14 - 40.5CL (24)



COCKTAIL



MADISON BURGUNDY
1015D22 - 65CL (24)



CONNEXION GIN COCKTAIL
1527D21 - 60CL (24)



MADISON MARGARITA
1015M12 - 34.5CL (24)



MADISON MARTINI
1015C10 - 28.5CL (24)



LEXINGTON COCKTAIL
1019C07 - 20.5CL (48)



CUBA HURRICANCE
1522H16 - 45CL (24)



MADISON WATER GOBLET
1015G15 - 42.5CL (24)



SANTE WATER GOBLET
1026G14 - 40.5CL (24)



CONNEXION LONG DRINK
1P02809 - 43CL (36)



LONG DRINK
1B13315 - 42.5CL (48)



TIARA FOOTED
1B17514 - 39.5CL (48)



WHISKEY ROCK
1P02880 - 30.5CL (24)







COCKTAILS - HI BALL



TRAZE PAST
1P03665 - 35CL (36)



TRAZE PRESENT
1P03666 - 35CL (36)



TRAZE FUTURE
1P03664 - 35CL (36)

CLASSICS AND SHOOTERS



BRANDY
1501X12 - 34CL (48)



SHERRY
1501P04 - 13CL (48)



COGNAC
1015N22 - 65CL (24)



UNO
4P02910 - 3.5CL (72)



PLAZA
1P00210 - 5.5CL (72)



SOLO
1P00110 - 6CL (72)



WHISKEY



FYN - ROCK
1C24010 - 29CL (72)



CONNEXION DOUBLE ROCK
1P02807 - 35CL (48)



FYN - DOUBLE ROCK
1C24014 - 39.5CL (48)



IVORY - ROCK
1B13009 - 26.5CL (72)



IVORY - ROCK
1B13011 - 32CL (72)



IRIS - ROCK
1C13011 - 32CL (72)



TRAZE PAST DOUBLE ROCKS
1P03661 - 35CL (36)



TRAZE PRESENT DOUBLE ROCKS
1P03662 - 35CL (36)



TRAZE FUTURE DOUBLE ROCKS
1P03663 - 35CL (36)



CONNEXION WHISKEY ROCK
1P02880 - 30.5CL (24)



STUDIO - ROCK
1B16112 - 34.5CL (48)



JUBILEE - ROCK
1B22712 - 34CL (48)



LEXINGTON - ROCK
1C18512 - 34.5CL (48)



TANGO - ROCK
1B13312 - 35CL (48)



BOWLS



CONNEXION CONDIMENT BOWL
1P02820
10CM (24)



VERRINE SHALLOW BOWL
1P03720
78.5MM (72)



VERRINE - DEEP BOWL
1P03721
78.5MM (72)



STACK BOWL
1P00623 - 104MM (72)
1P00624 - 121MM (48)





ALASKA - DESSERT



ICE CREAM CUP
1P00115 - 20.5CL (24)



SUNDAE CUP
1P00315 - 22.7CL (24)



SODA CUP
1P00415 - 35.5CL (24)







Ocean

"Meets the standards required by the demanding hospitality industry"



AQUA - COCKTAIL



HURRICANE
AQU1001 - 44CL (12)



ALE/COCKTAIL
SW0530-42 - 37CL (24)



MARTINI COCKTAIL
SW0950-42 - 22.5CL (24)



MARGARITA
SW1200-42 - 29.5CL (24)



GIN & TONIC
SW1900-42 - 65CL (24)



WINE



FLUTE
SW0720-42 - 21.5CL (24)



WHITE WINE
SW0060-42 - 25CL (24)



RED WINE
SW0650-42 - 30CL (24)

NEW



LARGE WHITE WINE
SW1600-42 - 38.5CL (24)

NEW



LARGE RED WINE
SW1630-42 - 49CL (24)



BEER



FLARED PILSNER
B7-15DF - 37CL (24)



LANA
B8-15DF - 40CL (48)





WILLY
B2-14A - 38CL (48

NEW



BEER MUG
AQU1003 - 49CL (6)
AQU1002 - 64CL (6)

TUMBLERS



WHISKEY
B1-9BBF - 26CL (48)
B2-9BBF - 32.5CL (48)



FREESIA TUMBLER
PM0370-42 - 35CL (48)



FREESIA TUMBLER
PM0390-42 - 50CL (48)



ZOMBIE
B1-11A - 33.5CL (48)



HI BALL
B1-10A - 27CL (48)



HOT DRINKS

NEW



IRISH COFFEE MUG
AQU1005 - 24CL (12)

NEW



LATINO MUG
AQU1004 - 28CL (12)



FOOTED MUG
M1-1PJF - 28.5CL (48)

NEW

DECANTERS AND JUGS



DECANTER
AQU1007 - 33CL (6)
AQU1006 - 108CL (6)



CLASSIC JUG WITH OUT LID
JG0520-42 - 1.5LT (6)



TULIP WITH OUT LID
JG0610-41 - 2.1LT (6)

POLYCARBONATE



CHAMPAGNE FLUTE
GPC0190 - 19CL (6)



PINA COLADA GLASS
GPH0390 - 39CL (6)



HURRICANE GLASS
GPH0410 - 41CL (6)



MARTINI CUP
GPM0280 - 28CL (6)



MARGARITA CUP
GPM0285 - 28.5CL (6)



COCKTAIL CUP
GPP0410 - 41CL (6)



TUMBLER
GPT0300 - 30CL (6)



TUMBLER
GPT0470 - 47CL (6)



RED WINE
GPW0335 - 33.5CL (6)



GIBRALTAR TUMBLER
LTS0265 - 26.5CL (6)



GIBRALTAR TUMBLER
LTS0405 - 40.5CL (6)



SHOT GLASS
PSG0030 - 3CL (6)

PEUGEOT
FRANCE



PEUGEOT
FRANCE

SALT AND PEPPER MILLS

PARIS - 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)



PARIS - BLACK



SALT MILL
PEU1870418/SME - 18CM (6)
PEPPER MILL
PEU1870418 - 18CM (6)



SALT MILL
PEU1870412/SME - 12CM (6)
PEPPER MILL
PEU1870412 - 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)



SALT AND PEPPER MILLS

PARIS - NATURAL



SALT MILL
PEU0870418/SME - 18CM (6)
PEPPER MILL
PEU0870418 - 18CM (6)



SALT MILL
PEU0870412/SME - 12CM (6)
PEPPER MILL
PEU0870412 - 12CM (6)



NANCY - ACRYLIC



SALT MILL
PEU900830/SME - 30CM (3)
PEPPER MILL
PEU900830 - 30CM (3)



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)



NATURAL PEPPER MILL
PEU806-1 - 22CM (6)



SALT AND PEPPER MILLS

BISTRO



NATURAL SALT MILL
PEU9800-1/SME - 10CM (6)
NATURAL PEPPER MILL
PEU800-1 - 10CM (6)



BLACK MATT SALT MILL
PEU24208 - 10CM (6)
BLACK MATT PEPPER MILL
PEU22730 - 10CM (6)



WHITE SALT MILL
PEU22440 - 10CM (6)
WHITE PEPPER MILL
PEU24215 - 10CM (6)



CHOCOLATE SALT MILL
PEU22600 - 10CM (6)
CHOCOLATE PEPPER MILL
PEU22594 - 10CM (6)



BAYA



NATURAL SALT MILL
PEU27889 - 8CM (6)



CHOCOLATE PEPPER MILL
PEU27896 - 8CM (6)



ROYAN - GREY



SALT MILL
PEU33897 - 14CM (6)



PEPPER MILL
PEU33880 - 14CM (6)



ELIS - S/STEEL



SALT MILL
PEU27179 - 20CM (1)



PEPPER MILL
PEU27162 - 20CM (1)

FIDJI - BLACK



SALT MILL
PEU17149 - 15CM (6)
PEPPER MILL
PEU17132 - 15CM (6)

SALT AND PEPPER MILLS

BALI - ACRYLIC



WHITE - SALT MILL
PEU25793 - 8CM (6)



BLACK - PEPPER MILL
PEU25786 - 8CM (6)



BALTIC - ACRYLIC



SALT MILL
PEU25779 - 8CM (6)



PEPPER MILL
PEU25762 - 8CM (6)



LINEA ALPHA
PEU25854
FITS WITH BALTIC AND BALI (6)

TAHITI



WHITE - SALT MILL
PEU24253 - 20CM (6)



BLACK - PEPPER MILL
PEU18382 - 20CM (6)



SALT / PEPPER GRINDERS

FEATURES

- S/Steel grinding mechanism



WOODEN PEPPER GRINDER
PGW0150 - 150MM
PGW0300 - 300MM
PGW0500 - 500MM



ACRYLIC SALT AND PEPPER GRINDER
SPG0150 - 150MM (SET)

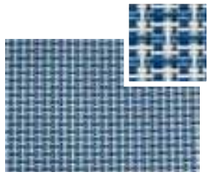
SALT/PEPPER SIZING

Salt granule should be 4mm and pepper corn 6mm or less.

PLACEMATS

The hospitality industry continues to turn to macFAB for innovative and ground breaking products, which help reduce both energy and laundry costs while combining sophisticated textures and finishes with durability and ease of maintenance. macFAB tablemats are made from spun polyester yarn coated with waterproof PVC to create a beautiful, highly functional item for the hospitality industry. It is stain resistant, ultra strong and easy to clean. Mats are suitable for both indoor and outdoor use, as the material is UV protected for life.

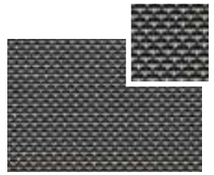




SEA BREEZE
MFI40
30 X 41CM (12)



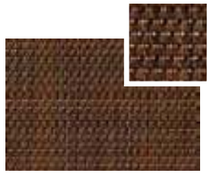
SHORELINE
MFI03
30 X 41CM (12)



TITANIUM
MF099
30 X 41CM (12)



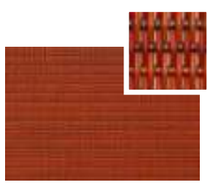
BURLAP
MF038
30 X 41CM (12)



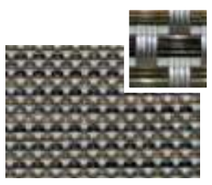
COFFEE BEAN
MF035
30 X 41CM (12)



MINK
MF150
30 X 41CM (12)



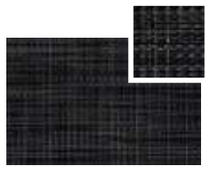
PAPRIKA
MF054
30 X 41CM (12)



CW ALUMINIUM
MF003
30 X 41CM (12)



BIRCH
MF039
30 X 41CM (12)



MICA
MFI41
30 X 41CM (12)



SOLID BLACK
MF040
30 X 41CM (12)



TERRACOTTA
MF002
30 X 41CM (12)



CLAY
MFI23
30 X 41CM (12)



*The items on this page are available ex stock, Other patterns and finishes are available on request

CLEANING AND MAINTENANCE

PLACEMATS

CLEANING
Placemats are easily cleaned with soap and water. Should a stubborn stain occur, the woven polyvinyl can withstand gentle rubbing with hot soapy water or a bleach-based detergent.

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

DISHWASHERS
Do not put placemats into the dishwasher.

STORAGE
Store placemats flat or neatly rolled up. Do not allow them to be folded or allow them to crease.

CROCKERY

DETERGENTS
Choosing the correct detergent is important. High alkaline content will eventually damage the glaze surface. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

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.

TEMPERATURE
A wash temperature of 60°C is generally optimal for achieving the correct balance between ensuring the effective removal of food particles and maximizing the longevity of the glaze. Dishwashers Avoid any vibration of plates against each other through proper loading and through the use of plastic coated racks and baskets. Ensure that the manufacturer's instructions are followed. Wash cutlery in separate baskets to prevent metal markings on the crockery.

MICROWAVES
Ceramic tableware with metallic decorations such as gold or silver are not suitable for microwave ovens.

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.

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.

CUTLERY

CLEANING
Wash cutlery in hot soapy water as soon as possible after use. Rinse immediately with hot water and wipe cutlery with a dry, clean cloth immediately. Never leave dirty cutlery to soak and never leave cutlery damp, especially 18/0 S/Steel grade.

DISHWASHERS
Do not mix stainless 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.

DETERGENTS
Use only pH neutral or slightly alkaline detergents. Don't use products containing hypochlorides (bleach) or silver dip. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

POLISHING
Stainless steel cutlery will perform better if it is polished from time to time with a recommended stainless steel polish.

CLEANING AND MAINTENANCE



GLASSWARE

CLEANING
Glassware should be cleaned immediately after use to avoid stubborn residues. Wash glassware in hot water and rinse with cold water. Crystal glass should be washed in lukewarm water. Scrub 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
Glassware can be washed in the dishwasher. However, take care not to wash glasses with very delicate long stems in the dishwasher as the possibility exists that these may break.

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 130°C.

MICROWAVES
Never allow glassware to be placed inside a microwave oven.



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, dry cloth. Never immerse the mill in water as will cause rust to appear underneath/inside the unit, but can also lead to paint cracking and swelling in the case of wooden units. Clean the insides of the mill with a small brush.

MAINTENANCE
Don't over-tighten the nut when you refill or adjust the grind. If you don't intend to use the mill for an extended period of time, remove the peppercorns or salt. When you get your mill, and once in a while after that, place a drop of mineral oil on top nut. Wood body mills will benefit from the occasional application of mineral or vegetable oil to enhance the appearance and prevent the wood from drying out. In cases, that the mechanism is not working properly, it is caused by the replacement salt crystals or pepper corns being much too big for the mechanism to handle i.e. no grinding takes place as there is no traction.

REFILL
Remove the knob and top to fill, then replace them both. Turn the mill upside down to get any seasoning out of the mechanism, and then turn the top nut clockwise to tighten loosely. It is very important to replace with similar sizing to what was originally in the mill i.e. medium to small salt crystals or peppercorns etc. 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.

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