

# BUYERS GUIDE

THE LEADING SUPPLIER OF COMMERCIAL CATERING EQUIPMENT



EDITION 14

# 5 REASONS WHY

TRUSTED EXPERIENCE SINCE 1987

UNRIVALLED BACKUP AND SUPPORT

COMPREHENSIVE IN STOCK OFFERING OF OVER 4500 ITEMS

ACCESSIBLE THROUGHOUT SUB-SAHARAN AFRICA

SEAMLESS AND CONVENIENT TRADING EXPERIENCE



## EDITION 14

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

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

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

## ABOUT US

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

BCE boasts over 60 leading brands, distributed exclusively through an expansive dealer network throughout Sub-Saharan Africa. With experience spanning 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 unrivalled in the industry. This is evident in our daily operations and customer feedback. We ensure availability of stock at any given time, with the best global brands that adhere to quality standards supported by an excellent sales and technical team.

## BRANDS

Our products conform to global quality standards and adhere to regulations for the protection of health, safety, and the environment. Our world-renowned brands such as DIHR (dishwashing systems), Bravilor Bonamat (coffee machines), Pidom (commercial ovens), Brema (ice solutions), and Anvil (catering equipment) are from carefully selected suppliers and are consistent with industry innovations and best global practices.

## SHOWROOM

Visit the BCE showroom in Johannesburg for an exciting experience. BCE boasts a state-of-the-art showroom and test kitchen, which is approximately 500sqm<sup>2</sup>, and is one of a kind in the industry. Our magnificent showroom has been designed to provide a realistic representation of a typical food and beverage establishment and is stocked with solutions to cater to different customer needs. This unique experience has been replicated in our Cape Town branch. Our passionate and professional sales consultants are always willing to provide a detailed tour of the showrooms which showcase our products and will demonstrate their capabilities and assist with suitable solutions.

With over 4500 products, a breathtaking showroom, 24-72-hour delivery commitment, a skilled workforce and over 60 market leading brands – BCE is in a class of its own.

For further information and access to our online catalogue, visit [www.bce.co.za](http://www.bce.co.za).



Contact our sales team  
*Any way you choose*

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

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

- ☎ +27 800 332 537 - Toll Free
- ☎ +27 10 001 0300 - Johannesburg
- ☎ +27 21 905 2881 - Cape Town
- 📞 +27 63 685 3898
- ✉ customerservice@bce.co.za
- 🌐 [www.bce.co.za](http://www.bce.co.za)

COMPLIMENTS, COMPLAINTS OR QUERIES: 0800 123 420 or [customerservice@bce.co.za](mailto:customerservice@bce.co.za)

Follow us on social media





CATEGORY INDEX



PAGE 5 - 86

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



PAGE 87 - 102

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.



PAGE 103 - 158

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



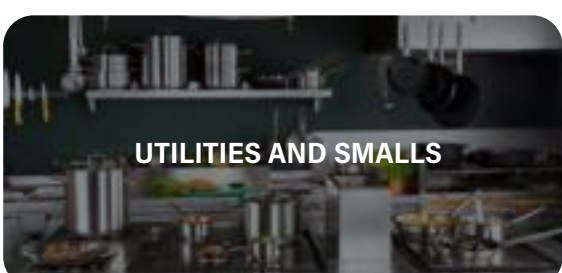
PAGE 159 - 180

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



PAGE 181 - 220

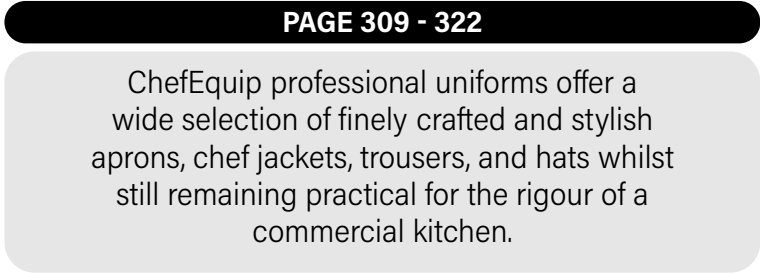
Safely storing and transporting food is made possible with our range of products from world leading brands such as Cambro. Our ranges are designed to withstand the most demanding of environments.



PAGE 221 - 308

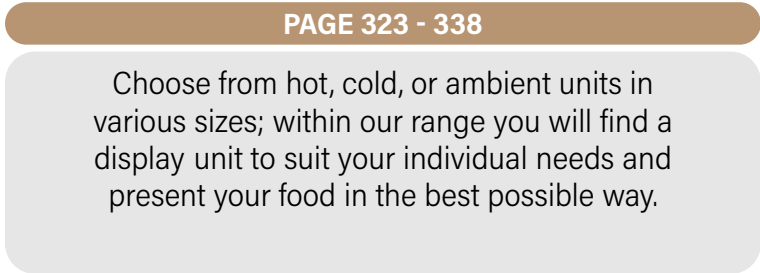
Dramatically enhance the foodservice process within your business through our range of smalls and utilities. Find everything you require for front and back of house in one place.

CATEGORY INDEX



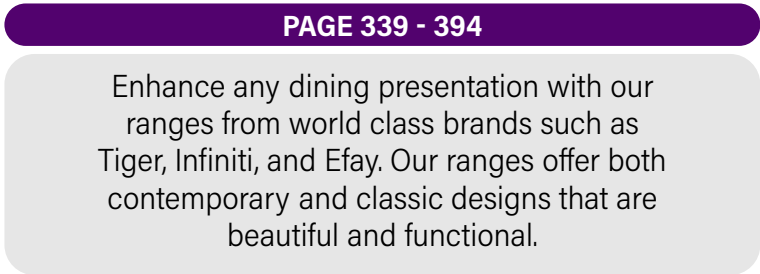
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ChefEquip professional uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, trousers, and hats whilst still remaining practical for the rigour of a commercial kitchen.



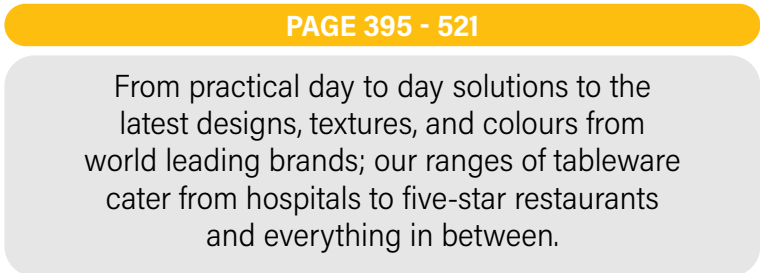
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Choose from hot, cold, or ambient units in various sizes; within our range you will find a display unit to suit your individual needs and present your food in the best possible way.



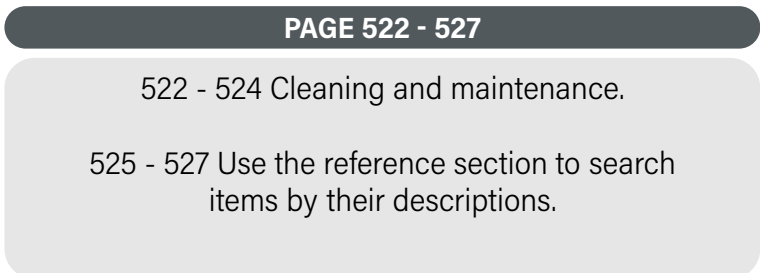
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Enhance any dining presentation with our ranges from world class brands such as Tiger, Infiniti, and Efay. Our ranges offer both contemporary and classic designs that are beautiful and functional.



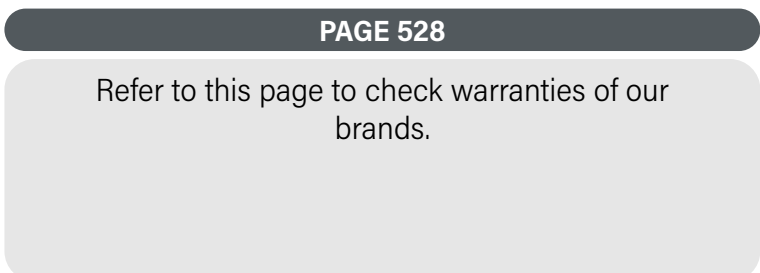
PAGE 395 - 521

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



PAGE 522 - 527

522 - 524 Cleaning and maintenance.  
525 - 527 Use the reference section to search items by their descriptions.



PAGE 528

Refer to this page to check warranties of our brands.



## DIMENSIONS

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

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

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

### PRODUCT DIMENSIONS

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

### INSERTS SIZING

- Full (GN1/1) = 530 X 325MM, Half (GN1/2) = 325 X 265MM, Third (GN1/3) = 325 X 176MM, Quarter (GN1/4) = 265 X 162MM, Sixth (GN1/6) = 176 X 162MM, Ninth (GN1/9) = 176 X 108MM

### PRODUCT WEIGHTS

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

### ELECTRICAL PARAMETERS

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

### PLEASE NOTE

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

## FINDING YOUR WAY

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

## ICONS AND MEANINGS



**NEW**  
Recently introduced products.



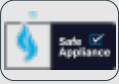
**IMPROVED**  
Products that have been enhanced by the supplier.



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



**RATINGS**  
International Performance and Safety Certification.



**LPGSA**  
Liquified Petroleum Gas Safety Association Certification.  
(For a list of approved gas installers, visit [www.saqccgas.co.za](http://www.saqccgas.co.za)).



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

# Heating

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

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# 5 Reasons Why



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



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



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



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



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







NEW

## INDUCTION COOKER

### FEATURES

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

2 YEAR



### 4 PLATE FIS0001

#### SPECIFICATIONS

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

#### NOTE

Power cable not included



## DEEP FRYER - FLOOR STANDING - ELECTRIC

### FEATURES

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

2 YEAR



### 2 X 10LT FFF3210

#### SPECIFICATIONS

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

#### NOTE

Baskets sold separately  
Power cable not included

#### OTHER ORDER CODES

**DEEP FRYER BASKET**  
**FFB3200**

## CHIP DUMP

### FEATURES

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

2 YEAR



### CDF0001

#### SPECIFICATIONS

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

#### NOTE

2 plastic inserts included

#### OTHER ORDER CODES

**INSERTS - PLASTIC**  
**MTS0002**



## GRILLERS - FLOOR STANDING - ELECTRIC FLAT TOP

### FEATURES

- Fitted with robust Robert Shaw thermostats for reliable and responsive surface heat control
- 12MM thick heavy-duty cooking surface ensures efficient heat distribution and superior heat retention
- Sturdy, fully welded S/Steel stand with heavy-duty fascia design to reflect the unit's hardworking performance
- Rear fixed castors for easy movement during cleaning



### 600MM FGE3600

#### SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 6kW
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 550MM
WEIGHT	: 76KG

#### NOTE

Power cable not included



### 900MM FGE3900

#### SPECIFICATIONS

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

#### NOTE

Power cable not included

#### OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

MRT0001



## GRILLERS - FLOOR STANDING - GAS FLAT TOP

### FEATURES

- New improved design with reinforced build quality for heavy-duty, continuous use
- Engineered for exceptional heat retention and consistent distribution across the cooking surface
- Powerful 14000 BTU burners deliver high-performance grilling results
- Hard-wearing cast iron grates and radiants ensure long-lasting durability
- Solid S/Steel construction makes cleaning and maintenance simple
- Fully welded S/Steel stand with rear castors for easy mobility during cleaning



### 600MM FGG3600

#### SPECIFICATIONS

OUTPUT	: 56000 BTU
GAS	: LPG (NG ON REQUEST)
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 550MM
WEIGHT	: 76KG
REGULATOR	: NO

#### NOTE

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



### 900MM FGG3900

#### SPECIFICATIONS

OUTPUT	: 56000 BTU
GAS	: LPG (NG ON REQUEST)
DIMENSIONS	: 918 X 800 X 1028MM
GRILL AREA	: 914 X 460MM
WEIGHT	: 110KG
REGULATOR	: NO

#### NOTE

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

#### OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

MRT0001



## GRILLERS - FLOOR STANDING - GAS RADIANT

### FEATURES

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



### 600MM FGR3600

#### SPECIFICATIONS

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

#### NOTE

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



### 900MM FGR3900

#### SPECIFICATIONS

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

#### NOTE

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

#### OTHER ORDER CODES

INSERT HOLDER  
IHF0001

SIXTH INSERT  
INS9150

MEAT RESTING TRAY  
MRT0001

SOLID GRILL PLATE - 2 RADIANT - MILD STEEL  
SGP0002



NEW

## GRILLER - FLOOR STANDING - GAS RADIANT

### FEATURES

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



### 1200MM FGR3200

#### SPECIFICATIONS

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

#### NOTE

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

## GRILLER - FLOOR STANDING - ELECTRIC HALF RIBBED/HALF FLAT

### FEATURES

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



### 900MM FRE0900

#### SPECIFICATIONS

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

#### NOTE

Power cable not included

#### OTHER ORDER CODES

INSERT HOLDER  
IHF0001

MEAT RESTING TRAY  
MRT0001





NEW

## GRILLER - FLOOR STANDING - GAS HALF FLAT/HALF RIBBED

### FEATURES

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



### 900MM FRG0900

#### SPECIFICATIONS

OUTPUT	: 84000 BTU
GAS	: LPG (NG ON REQUEST)
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 550MM
WEIGHT	: 100KG
REGULATOR	: NO

#### NOTE

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

#### OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

MRT0001

## STOVE - FLAT TOP - ELECTRIC

### FEATURES

- Designed for all-day use with consistent electrical efficiency
- Suitable for any pot size — stove plates provide full surface heat distribution, ideal for slow, controlled cooking
- 16MM thick solid top plates ensure even heat distribution and excellent heat retention
- Powerful 4kW heating elements deliver consistent and effective cooking performance
- Durable S/Steel stand with bottom shelf for added storage
- Rear castors allow for easy movement and cleaning access
- Heavy-duty Robert Shaw thermostats provide reliable and precise temperature control



### 3 PLATE FSP1003

#### SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 12kW
DIMENSIONS	: 1102 X 765 X 1000MM
COOKING AREA	: 969 X 537MM
WEIGHT	: 80KG

#### NOTE

Power cable not included



NEW

## STOVES FLAT TOP - GAS

### FEATURES

- Designed for all-day use with excellent gas efficiency
- Suitable for any pot size — stove plates provide full surface heat distribution, ideal for slow, controlled cooking
- 16MM thick stove plates ensure even heat distribution and long-lasting heat retention
- Powerful 14000 BTU burners for consistent, effective cooking performance
- Durable S/Steel stand with bottom shelf for added storage
- Rear castors allow for easy movement and cleaning access
- Reliable gas control valves engineered for heavy-duty performance



### 3 BURNER FSP0003

#### SPECIFICATIONS

OUTPUT	: 42000 BTU
GAS	: LPG (NG ON REQUEST)
DIMENSIONS	: 1102 X 765 X 1000MM
COOKING AREA	: 969 X 537MM
WEIGHT	: 139KG
REGULATOR	: NO

#### NOTE

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

## HOB - GAS

### FEATURES

- All S/Steel structure
- Heavy duty burner with lifting off flame spreader
- Pilot shielding tube to prevent clogging from spillage
- Open bottom tray for easy cleaning
- Cast iron grates, easy to be removed
- Sturdy S/Steel stands



### 4 BURNER FGS0004

#### SPECIFICATIONS

OUTPUT	: 120000 BTU
GAS	: LPG (NG ON REQUEST)
DIMENSIONS	: 800 X 815 X 945MM
GRATE SIZE	: 305 X 305MM
WEIGHT	: 120KG
REGULATOR	: NO

#### NOTE

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



## GRILL STATION

### FEATURES

- Suitable for grilling and toasting with a mild steel surface built for heavy duty environments
- Operating temperature range of 50°C to 250°C
- Large-area, heavy duty 8MM thick steel cooking and toasting plate for effective heat distribution and retention
- Neutrally balanced top plate with positive latching mechanism
- Full-width removable fat and crumb tray for easy cleaning
- Energy-saving design – keep the unit on with the top plate closed between uses to retain heat efficiently



### FTH0001

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

TOASTER SHEET - TEFLON  
FTH1001

## SPEED OVEN



### FEATURES

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



### SPEED CHEF - MINI HOF2000

#### SPECIFICATIONS

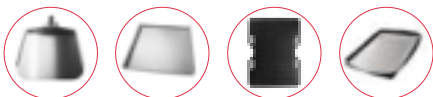
VOLTAGE	: 220 - 240V
POWER	: 3.3kW
DIMENSIONS	: 490 X 538 X 361MM
WEIGHT	: 40KG
CAPACITY	: 8.6LT
CONTROL PANEL	: 6.8" TOUCH SCREEN
STOCK MENU	: 1728
COOKING STAGES	: 5

#### NOTE

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

#### OTHER ORDER CODES

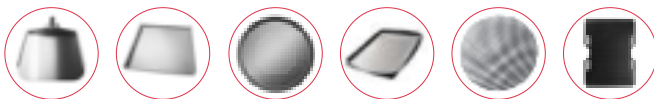
TEFLON SHEET  
HOF1007



## SPEED OVEN

### FEATURES

- High-speed solution for fast-paced service – cooks food from frozen or chilled in seconds, reducing waste and increasing efficiency
- Compact single-phase unit with plug-and-play portability – ideal for kiosks, cafés, and mobile setups



- 5" touchscreen controller with programmable menu options for easy operation
- Built-in catalytic converter and oil smoke filter – no extraction canopy required
- Microwave, impinged hot air, and convection technologies combine for rapid, even cooking with crisp, moist results
- Adjustable fan speed and microwave for precise results

### SPEED CHEF HOF1000

#### SPECIFICATIONS

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

#### NOTE

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

#### OTHER ORDER CODES

TEFLON SHEET  
HOF1007



## CHARCOAL OVEN

### FEATURES

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

### 140 S/STEEL PCO1140K

#### SPECIFICATIONS

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

#### NOTE

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

#### OTHER ORDER CODES

OVEN STAND  
PCOS100







NEW

## COMBI STEAM OVEN

### FEATURES

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



### 10 PAN - DIGITAL FC00010

#### SPECIFICATIONS

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

#### NOTE

Power cable not included

#### OTHER ORDER CODES

**BAKING RACK - 8 TRAY - 80MM PITCH**

**FBR0008**

**S/STEEL STAND**

**COA1110**

## PROOFER

### FEATURES

- Designed to work seamlessly with convection ovens or as a stand-alone unit
- Maintains stable and even proofing temperature and humidity for consistent dough rise
- Adjustable humidity and temperature controls for precision baking environments
- Double-glazed insulated glass door retains heat and minimises external condensation
- S/Steel interior with removable tray slides for easy cleaning and flexibility
- Compatible with bread bun pans and 600 X 400MM trays
- Can also be used as a holding cabinet for pre-cooked foods



### 10 PAN FPO0010

#### SPECIFICATIONS

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



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

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

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



## CONVECTION OVENS

### FEATURES

- Ideal for bakeries, cafés, and prep kitchens needing consistent results without overcomplicating things
- Compact but commercial – powerful outputs (up to 6.5kW) and GN1/1 tray compatibility in a small footprint
- Choice of controls – easy-to-use manual dials or precise digital options depending on kitchen needs
- Even bake consistency – designed for uniform air circulation and reliable baking performance
- Hygienic & durable – S/Steel construction ensures long-lasting, easy to clean use
- COP1214 - Manual with push button steam, mostly in baking to form a layer of humidity over bread and buns to help with browning
- COP1224 - has humidity for the same as above

2 YEAR WARRANTY



### MARCONI - MECHANICAL COP1204

#### SPECIFICATIONS

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

2 YEAR WARRANTY



### MARCONI - MECHANICAL COP1224

#### SPECIFICATIONS

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

### MARCONI - DIGITAL COP1214

#### SPECIFICATIONS

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

#### NOTE

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

**OTHER ORDER CODES**  
**800 - S/STEEL STAND**  
**COP8001**

2 YEAR WARRANTY



## COMBI STEAM OVENS - MECHANICAL

### FEATURES

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

2 YEAR WARRANTY



### LEONARDO - 4 PAN COP1104

#### SPECIFICATIONS

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

#### NOTE

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

2 YEAR WARRANTY



### LEONARDO - 6 PAN COP1106

#### SPECIFICATIONS

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

#### NOTE

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

**OTHER ORDER CODES**  
**800 - S/STEEL STAND**  
**COP8001**



## COMBI STEAM OVENS - MECHANICAL



### LEONARDO - 10 PAN

COP1110

#### SPECIFICATIONS

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

#### NOTE

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

#### OTHER ORDER CODES

**S/STEEL STAND**  
**COP7006**



### LEONARDO - 20 PAN

COP1120

#### SPECIFICATIONS

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

#### NOTE

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

#### OTHER ORDER CODES

**20 PAN TROLLEY**  
**COP2000**

**16 PAN TROLLEY**  
**COP2001**

## COMBI STEAM OVENS - DIGITAL

### FEATURES

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



### EVOLUZIONE - 4 PAN

COP1304

#### SPECIFICATIONS

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

#### NOTE

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



### EVOLUZIONE - 6 PAN

COP1306

#### SPECIFICATIONS

VOLTAGE	: 400V 3N~
POWER	: 10.5kW
DIMENSIONS	: 785 X 890 X 870MM
WEIGHT	: 90KG
SPACE BETWEEN TRAYS	: 80MM
COMPATIBLE TRAYS	: 600 X 400 & GN1/1

#### NOTE

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

#### OTHER ORDER CODES

**800 - S/STEEL STAND**  
**COP8001**

## COMBI STEAM OVEN - DIGITAL

2 YEAR WARRANTY



### EVOLUZIONE - 10 PAN COP1310

#### SPECIFICATIONS

VOLTAGE	: 400V 3N~
POWER	: 15.8kW
DIMENSIONS	: 785 X 890 X 1230MM
WEIGHT	: 121KG
SPACE BETWEEN TRAYS	: 80MM
COMPATIBLE TRAYS	: 600 X 400 & GN1/1

#### NOTE

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

**OTHER ORDER CODES**  
**S/STEEL STAND**  
**COP7006**



### EVOLUZIONE - 20 PAN COP1320

#### SPECIFICATIONS

VOLTAGE	: 400V 3N~
POWER	: 36kW
DIMENSIONS	: 870 X 1000 X 1930MM
WEIGHT	: 250KG
COMPATIBLE TRAYS	: GN1/1
SPACE BETWEEN TRAYS	: 66MM

#### NOTE

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

**OTHER ORDER CODES**  
**20 PAN TROLLEY**  
**COP2000**  
**16 PAN TROLLEY**  
**COP2001**



2 YEAR WARRANTY



## OVEN ACCESSORIES



### ALUMINIUM BAKING TRAY SOLID

**COP3022**  
480 X 345 X 8MM

#### NOTE

Suitable for COP1204 Marconi oven only



### GN1/1 FRY BASKET S/STEEL

**STS0530**  
530 X 330M X 40MM



### BAKING TRAY ALUMINIUM SOLID

**BTA0011**  
600 X 400 X 20MM



### BAKING TRAY ALUSTEEL PERFORATED

**COR3003**  
600 X 400 X 10MM



### CHROME GRID

**COR3001**  
600 X 400MM

#### NOTE

Suitable for the Grande Forni ovens,  
Anvil and Pidom combi steam ovens  
(6 & 10 pan)



### 20 PAN TROLLEY COP2000

**SPECIFICATIONS**  
GN1/1

### 16 PAN TROLLEY COP2001

**SPECIFICATIONS**  
600 X 400MM

#### NOTE

Suitable for all 20 pan Pidom ovens



### S/STEEL STAND COP7006

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

#### NOTE

Suitable for all 10 pan Pidom ovens



### S/STEEL STAND COP8001

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

#### NOTE

Suitable for all 4 and 6 pan Pidom ovens



CONVECTION OVENS - MECHANICAL

FEATURES

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



PRIMA MINI  
COA1001

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 1.2kW
DIMENSIONS	: 477 X 524 X 428MM
WEIGHT	: 18KG
RUNNER SPACE	: 40 - 70MM
FAN	: 1

**NOTE**  
Includes 3 X chrome grids

**OTHER ORDER CODES**  
**OVEN SHELF**  
**XCOA8059**

FEATURES

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



PRIMA  
COA1003-R01

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

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

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



PRIMA PRO - GRILL & TIMER  
COA1004-R01

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

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

CONVECTION OVEN - MECHANICAL

FEATURES

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



GRANDE FORNI  
COA1005

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

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

GRANDE FORNI OVEN STAND

FEATURES

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



COR0005

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

PROOFER

FEATURES

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



9 PAN  
POA0001

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

**OTHER ORDER CODES**  
**BAKING TRAY ALUMINIUM**  
**BTA0011**

**NOTE**  
Trays not included

# COMBI STEAM OVENS - MECHANICAL

## FEATURES

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



### 6 PAN COA2006-R01

#### SPECIFICATIONS

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

#### NOTE

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



### 10 PAN COA2010-R01

#### SPECIFICATIONS

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

#### NOTE

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

# COMBI OVEN - STANDS

## FEATURES

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



### S/STEEL COA1011

#### SPECIFICATIONS

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

### S/STEEL COA1110

#### SPECIFICATIONS

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

# COMBI STEAM OVEN - MECHANICAL

## FEATURES

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



### 20 PAN COA2020

#### SPECIFICATIONS

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

#### NOTE

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

**OTHER ORDER CODES**  
**20 PAN - ROLL IN TROLLEY**  
**COT2020**

# CONVECTION OVEN - GAS

## FEATURES

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



### 11 PAN COA4010

#### SPECIFICATIONS

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

#### NOTE

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

**OTHER ORDER CODES**  
**CHROME GRID**  
**XCOA4072**



# OVEN TRAYS



**BAKING  
ALUSTEEL SOLID**  
BTA0535  
535 X 325 X 10MM



**BAKING  
ALUSTEEL  
PERFORATED**  
BTA1535  
535 X 325 X 10MM



**BAKING  
ALUSTEEL  
PERFORATED**  
COR3003  
600 X 400 X 10MM



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



**BAKING  
ALUMINIUM  
SOLID**  
BTA0011  
600 X 400 X 20MM



**CHROME GRID**  
COR3001  
600 X 400MM



**GRILL SHELF**  
COS1020  
535 X 330MM



**CHICKEN RACK**  
COR1020  
535 X 330MM



**SPARE SHELF**  
XCOA4072  
715 X 645MM



TRAYS BELOW ONLY SUITABLE FOR COA1003/COA1004



**BAKING  
ALUSTEEL  
PERFORATED**  
COA0010  
435 X 315 X 10MM



**BAKING  
ALUMINIUM  
SOLID**  
COA2004  
435 X 315 X 10MM



**CHROME GRID**  
COA2003  
445 X 332MM

# CHICKEN GRILLERS

## FEATURES

- Produces 8 delicious chickens at a time (CGA0008)
- Produces 16 delicious chickens at a time (CGA0016)
- Hot air circulation using a fan to ensure even heat distribution

- Drip tray included
- Operating temperature: 50°C to 250°C



## 8 BIRD CGA0008

### SPECIFICATIONS

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



## 16 BIRD CGA0016

### SPECIFICATIONS

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

### NOTE

Power cable not included



PIZZA OVENS

FEATURES

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



TWIN SHELF - SMALL  
POA1001

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

FEATURES

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



SINGLE DECK  
POA1120

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

FEATURES

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



DIGITAL CONVEYOR  
POA2001

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

DECK OVENS - ELECTRIC

FEATURES

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



2 TRAYS - SINGLE  
DOA3001-R01

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



4 TRAYS - DOUBLE  
DOA3002-R01

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



6 TRAYS - TRIPLE  
DOA3003-R01

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

9 TRAYS - TRIPLE  
DOA4003-R01

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

OTHER ORDER CODES

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



DECK OVENS - GAS

FEATURES

- Robust gas deck ovens designed for professional baking with independent burner control, ideal for outlets with limited electrical power while delivering consistent, reliable results
- S/Steel facia panel with zintec/mild-steel interior
- Unique burner design ensures even temperature distribution throughout the baking chamber
- Thermostatically controlled top and bottom burners for precise baking adjustment
- Fully automatic ignition system with single-phase electrical connection for safe, easy operation
- Maximum temperature of 400°C for a wide range of baking needs



2 TRAYS - SINGLE  
DOA5001-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.2kW
OUTPUT	: 36000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 1340 X 900 X 630MM
CHAMBER DIMENSIONS	: 860 X 640 X 215MM
WEIGHT	: 100KG
CAPACITY	: 4 X Pizza - 300MM
INCLUDES	: 2 X Baking trays - 600 X 400MM



4 TRAYS - DOUBLE  
DOA5002-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
OUTPUT	: 72000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 1340 X 900 X 1260MM
CHAMBER DIMENSIONS	: 860 X 640 X 230MM (Each)
WEIGHT	: 170KG
CAPACITY	: 8 X Pizza - 300MM
INCLUDES	: 4 X Baking trays - 600 X 400MM



6 TRAYS - TRIPLE  
DOA5003-R01

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.6kW
OUTPUT	: 108000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 1340 X 900 X 1720MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM (Each)
WEIGHT	: 246KG
CAPACITY	: 12 X Pizza - 300MM
INCLUDES	: 6 X Baking trays - 600 X 400MM

NOTE

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

OTHER ORDER CODES

CERAMIC PLATE

DOA0011

STAND - M/STEEL - BLACK

DOS0002

DECK OVEN STACKING KIT

DOS1001

SALAMANDERS  
GAS

FEATURES

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



75LT  
SAG0002

SPECIFICATIONS

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

NOTE

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

ELECTRIC

FEATURES

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



ADJUSTABLE  
SAK0600

SPECIFICATIONS

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

NOTE

Requires to be installed by a qualified electrical installer

SALAMANDERS - ELECTRIC

FEATURES

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



QUARTZ  
SAA0001

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



INCOLOY  
SAA0003

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 2.8kW
DIMENSIONS	: 728 X 350 X 428M
SHELF DIMENSIONS	: 330 X 640MM
WEIGHT	: 16KG
SPACE BETWEEN TRAYS	: 65MM

INCOLOY  
SAA0005

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 3.0kW
DIMENSIONS	: 480 X 316 X 379MM
SHELF DIMENSIONS	: 240 X 380MM
WEIGHT	: 10KG
SPACE BETWEEN TRAYS	: 50MM

DEEP FRYER - TABLE TOP - ELECTRIC

FEATURES

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



1 X 5LT  
FFA2001

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

**NOTE**  
Includes S/Steel baskets

DEEP FRYERS - TABLE TOP - ELECTRIC

2 YEAR WARRANTY



2 X 5LT  
FFA2002

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

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

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

FEATURES

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

2 YEAR WARRANTY



1 X 5LT - MCCAINS  
FFA5001

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

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

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
FFB2260  
**NIGHT COVER**  
FFI0001



DEEP FRYERS - TABLE TOP  
ELECTRIC

FEATURES

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



1 X 10LT - HIGH SPEED  
FFA6003

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

**NOTE**  
Includes S/Steel basket  
Power cable not included

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
**FFB2250**  
**STAND**  
**FFA6013**

GAS

FEATURES

- Fully welded oil tank for easy cleaning, fitted with a safety-interlocked drain valve positioned behind the door
- Thermostatically controlled gas valve with integrated pilot burner and manual ignition
- Adjustable temperature range: 66°C to 200°C
- Flame failure safety device cuts gas supply automatically if the flame fails
- Rear-positioned ball valve reduces risk of accidental burns during operation



1 X 5LT  
FFA4110-R01

SPECIFICATIONS	
OUTPUT	: 32500 BTU
GAS	: LPG + NG
REGULATOR	: YES
DIMENSIONS	: 305 X 620 X 495MM
WEIGHT	: 14KG
PRODUCT OUTPUT	: Approx 4KG french fries/HR

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

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
**FFB2250**

DEEP FRYERS - GAS  
TABLE TOP

FEATURES

- Ideal for use in restaurants, canteens, take aways and outdoor caterers
- Flame failure safety device i.e. should the flame fail the gas will automatically switch off



2 X 5LT  
FFA4120-R01

SPECIFICATIONS	
OUTPUT	: 65000 BTU
GAS	: LPG + NG
REGULATOR	: YES
DIMENSIONS	: 610 X 620 X 495MM
WEIGHT	: 27KG
PRODUCT OUTPUT	: Approx 8KG french fries/HR

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

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
**FFB2250**

FLOOR STANDING

FEATURES

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



1 X 20LT  
FFA3200

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

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

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
**FFB3200**

DEEP FRYERS - FLOOR STANDING - GAS

FEATURES

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



2 X 10LT  
FFA2100  
SPECIFICATIONS

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

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

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
FFB3200



2 X 18LT  
FFA3220  
SPECIFICATIONS

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

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

**OTHER ORDER CODES**  
**DEEP FRYER BASKET**  
FFB3200

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Anvil fryers are optimised for exceptional power-to-performance efficiency, reducing energy usage without compromising output
- Front-mounted controls promote safe operation, with main terminals accessed behind the front panel
- Incoloy heating elements deliver consistent peak performance and durability
- Thermostatically controlled temperature with built-in safety cut-out to prevent oil flashing
- Operating temperature range: 50°C to 190°C



1 X 20LT  
FFA1020  
SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 16.5kW
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45KG
PRODUCT OUTPUT	: Approx 40KG french fries/HR

**NOTE**  
Baskets sold separately  
Power cable not included

**OTHER ORDER CODES**  
**DEEP FRYER BASKET - NO SIDE HOOKS**  
CBS2280  
**OIL RECEIVER**  
ORA0001



2 X 10LT  
FFA2010  
SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 2 X 8.25kW
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45KG
PRODUCT OUTPUT	: Approx 40KG french fries/HR

**NOTE**  
Baskets sold separately  
Power cable not included

**OTHER ORDER CODES**  
**DEEP FRYER BASKET - NO SIDE HOOKS**  
CBS2280  
**OIL RECEIVER**  
ORA0002



DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Anvil fryers are optimised for exceptional power-to-performance efficiency, reducing energy use without compromising output
- Supplied with one drain tank for safe and efficient oil removal
- Thermostatically controlled temperature with safety cut-out to prevent oil flashing
- Three Incoloy elements per tank reduce downtime—unit continues operating (at reduced performance) if one element fails
- Operating temperature range: 50°C to 190°C



2 X 20LT  
FFA2020

SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 2 X 16.5kW
DIMENSIONS	: 1012 X 660 X 1000MM
WEIGHT	: 65KG
PRODUCT OUTPUT	: Approx 80KG french fries/HR

NOTE

Baskets sold separately  
Power cable not included

OTHER ORDER CODES

DEEP FRYER BASKET - NO SIDE HOOKS  
CBS2280

DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

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



SPAZA  
FFA1002

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

DEEP FRYER BASKET  
FFB2250

CHIP DUMPS  
TABLE TOP

FEATURES

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



CDA0001

SPECIFICATIONS

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

FLOOR STANDING

FEATURES

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



CDA2001

SPECIFICATIONS

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

NOTE

Includes 3 X inserts

OTHER ORDER CODES

INSERTS - S/STEEL  
INF9150

HOTEL FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Deep tank accommodates large 400 X 300 X 150MM baskets, as well as the CBS0400, ideal for fresh chip production
- Supplied basket holder accepts a range of basket sizes, including portion baskets, for added versatility
- Thermostatically controlled temperature with an operating range of 50°C to 190°C
- Three Incoloy elements per tank reduce downtime-unit continues operating (at reduced performance) if one element fails



2 X 20LT  
HFA2020

SPECIFICATIONS

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 2 X 12kW
DIMENSIONS	: 1035 X 738 X 1289MM
WEIGHT	: 77KG
PRODUCT OUTPUT	: Approx 70KG french fries/HR

NOTE

Baskets sold separately  
Power cable not included

OTHER ORDER CODES

DEEP FRYER BASKET  
CBS0400

GRILLERS - TABLE TOP  
GAS - FLAT TOP

FEATURES

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



400MM  
FTG0400

SPECIFICATIONS

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

NOTE

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

600MM  
FTG0600

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

STAND - 600MM - MILD STEEL  
GGS0600

900MM  
FTG0900

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

STAND - 900MM - MILD STEEL  
GGS0900

GRILLERS - TABLE TOP  
GAS - RADIANT

FEATURES

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



400MM  
GGR0400

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

STAND - 400MM - MILD STEEL  
GGS0400  
400MM - LAVA ROCK KIT  
GGR1400



600MM  
GGR0600

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

STAND - 600MM - MILD STEEL  
GGS0600  
600MM - LAVA ROCK KIT  
GGR1600





GRILLERS - TABLE TOP  
GAS - RADIANT

FEATURES

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



900MM  
GGR0900

SPECIFICATIONS

OUTPUT	: 84000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 900 X 675 X 350MM
GRILL AREA	: 900 X 460MM
WEIGHT	: 45KG

NOTE

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

OTHER ORDER CODES

STAND - 900MM - MILD STEEL  
GGS0900

900MM - LAVA ROCK KIT  
GGR1900



LAVA ROCKS

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 250°C
- Egg griller thermostatically controlled up to max of 180°C
- Element design ensures even heating over entire cooking surface



400MM  
FTA0400

SPECIFICATIONS

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



600MM  
FTA0600

SPECIFICATIONS

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

GRILLERS - TABLE TOP  
ELECTRIC - FLAT TOP

FEATURES

- Single-phase egg griller designed for quick, precise egg preparation in low-to medium-volume operations
- Heavy-duty 10MM plate delivers excellent heat retention and consistent cooking performance
- Thermostatically controlled: up to 180°C for egg griller use; 250°C for flat-top configuration
- Element design ensures rapid heat-up and even temperature distribution across the surface
- Grease trough drains into a bottom-mounted collection pan for easy cleaning



RIBBED/FLAT - 600MM  
FTA2600

SPECIFICATIONS

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



EGG GRILLER - 400MM  
FTA4400

SPECIFICATIONS

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



EGG & BACON - 600MM  
FTA1600

SPECIFICATIONS

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



GRILLERS - TABLE TOP - GAS  
FLAT TOP

FEATURES

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



**400MM**  
**FTA2400**

SPECIFICATIONS

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



**600MM**  
**FTA6600**

SPECIFICATIONS

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

**\*NOTE**

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



GRILLERS - FLOOR STANDING - GAS  
RADIANT

FEATURES

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



**6 BURNER**  
**GGA4006**

SPECIFICATIONS

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

**NOTE**

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



**8 BURNER**  
**GGA4008**

SPECIFICATIONS

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

**NOTE**

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



**10 BURNER**  
**GGA4010**

SPECIFICATIONS

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

**NOTE**

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

**OTHER ORDER CODES**

- SOLID PLATE**  
**SGP0002**
- INSERT HOLDER**  
**IHA0001**
- MEAT RESTING TRAY**  
**MRT0001**



STOVE PLATES

FEATURES

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



SINGLE  
STA0001

SPECIFICATIONS

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



DOUBLE  
STA1002

SPECIFICATIONS

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



STOVES - TABLETOP - GAS

FEATURES

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



2 BURNER  
STG0002

SPECIFICATIONS

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

NOTE

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



4 BURNER  
STG0004

SPECIFICATIONS

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

NOTE

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

OTHER ORDER CODES

STAND - 600MM - MILD STEEL  
GGS0600



6 BURNER  
STG0006

SPECIFICATIONS

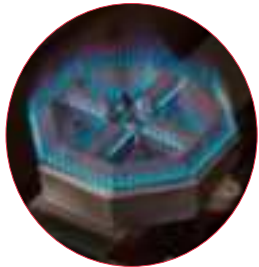
OUTPUT	: 156000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 900 X 692 X 364MM
GRID SIZE	: 900 X 300MM
WEIGHT	: 84KG

NOTE

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

OTHER ORDER CODES

STAND - 900MM - MILD STEEL  
GGS0900



FLAT TOP STOVE WITH OVEN - ELECTRIC

FEATURES

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



3 PLATE  
COA4003

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

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

FLAT TOP STOVE WITH OVEN - GAS

FEATURES

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



3 PLATE  
COA3003

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

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

GAS STOVES - WITH ELECTRIC OVEN

FEATURES

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



4 BURNER  
COA4004

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

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



6 BURNER  
COA4006

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

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



STOVE WITH OVEN - GAS

FEATURES

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



4 BURNER  
COA3004

SPECIFICATIONS	
OUTPUT	: 119700 BTU
GAS	: LPG (NG ON REQUEST)
REGULATOR	: NO
DIMENSIONS	: 700 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285
WEIGHT	: 117KG

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



6 BURNER  
COA3006

SPECIFICATIONS	
OUTPUT	: 171700 BTU
GAS	: LPG (NG ON REQUEST)
REGULATOR	: NO
DIMENSIONS	: 1050 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285MM
WEIGHT	: 155KG

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





BOILING TABLES - STRAIGHT - GAS

FEATURES

- Straight models designed for large, heavy pots with wide support grates and low-profile base for added stability
- Staggered models suited for smaller pots and pans, ideal for à la minute cooking or rapid service environments
- Durable painted mild steel frame with high-quality fabricated support grates
- Safety approved by the LPG Safety Association of South Africa
- Supplied flat-packed for convenient transport and storage



2 BURNER  
BTG2002

<b>SPECIFICATIONS</b>	
OUTPUT	: 36000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 904 X 484 X 665MM
WEIGHT	: 27KG

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



3 BURNER  
BTG2003

<b>SPECIFICATIONS</b>	
OUTPUT	: 54000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 1340 X 484 X 665MM
WEIGHT	: 37KG

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



4 BURNER  
BTG2004

<b>SPECIFICATIONS</b>	
OUTPUT	: 72000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 1748 X 484 X 665MM
WEIGHT	: 48.5KG

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

BOILING TABLES - STAGGERED - GAS



4 BURNER  
BTG3004

<b>SPECIFICATIONS</b>	
OUTPUT	: 72000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 904 X 614 X 830MM
WEIGHT	: 36KG

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



6 BURNER  
BTG3006

<b>SPECIFICATIONS</b>	
OUTPUT	: 108000 BTU
GAS	: LPG
REGULATOR	: NO
DIMENSIONS	: 1340 X 614 X 830MM
WEIGHT	: 49KG

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



# TILTING PANS - ELECTRIC

## FEATURES

- Designed for efficient bulk cooking of stews, soups, rice, vegetables, and more in restaurants, canteens, and institutions
- Easy-tilt handle for smooth transfer of food; pan can also be used to shallow fry as needed
- S/Steel pan interior for hygiene and easy cleaning
- 40LT capacity provides a compact, versatile solution for smaller batch preparation
- Robust tubular frame allows all-round access for convenient maintenance
- Fitted with safety cut-off to prevent overheating



### 40LT TPA0040

#### SPECIFICATIONS

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

#### NOTE

Power cable not included

## FEATURES

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



### 80LT TPA0080

#### SPECIFICATIONS

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

#### NOTE

Power cable not included

# TILTING PAN - GAS

## FEATURES

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



### 80LT TPA1080

#### SPECIFICATIONS

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

#### NOTE

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

# OIL JACKETED POT - ELECTRIC

## FEATURES

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



### 225LT OJP0225

#### SPECIFICATIONS

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

#### NOTE

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



TOASTERS - FLAT PLATE

FEATURES

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



9 SLICE  
TSA1009

SPECIFICATIONS

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

NOTE

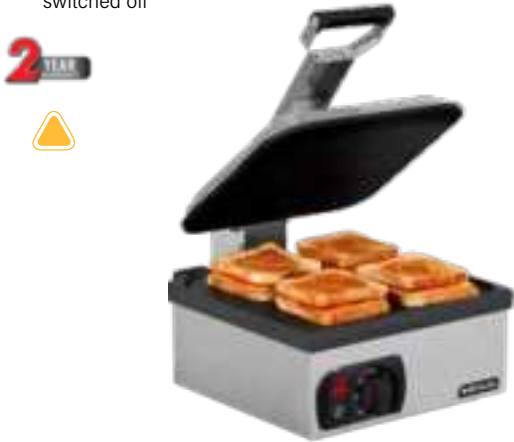
\*Unit tested under controlled conditions  
Toaster cover sold separately

OTHER ORDER CODES

TEFLON COVER  
TCT0001

FEATURES

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



9 SLICE NON-STICK  
TSA2009

SPECIFICATIONS

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

NOTE

\*Unit tested under controlled conditions

TOASTER COVER - TEFLON

FOR 9 SLICE TOASTERS  
TCT0001

FEATURES

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



TOASTERS - PANINI

FEATURES

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



9 SLICE - TOP & BOTTOM  
TSA9009

SPECIFICATIONS

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

NOTE

\*Unit tested under controlled conditions

FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom\*
- Adjustable top plate for a variety of product thicknesses
- Ribbed top and flat bottom for a more sophisticated sandwich presentation
- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Insulated hand grip
- Operating temperature range: 50°C to 240°C



9 SLICE - DELUXE - NON-STICK  
TSA5009

SPECIFICATIONS

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

NOTE

\*Unit tested under controlled conditions

PANINI GRILL

FEATURES

- Heavy-duty cast iron plates for excellent heat retention and durability, must be seasoned to maintain non-stick properties and prevent rust
- Thermostatically controlled temperature range: 50°C to 300°C
- Self-balancing upper plate adjusts to product thickness for even grilling
- Removable fat tray for easy cleaning
- Ribbed top and bottom plates



CAST IRON  
PGT0001

SPECIFICATIONS

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

## TOASTER - PANINI - GAS

### FEATURES

- Ideal for food trucks, market stalls, and off-grid locations where electricity is limited
- Heats from the bottom plate; top plate gains heat through contact – optimal results with consistent use
- Adjustable top plate accommodates various food thicknesses
- Ribbed top and bottom die-cast aluminium plates for classic grill marks
- Heat-resistant handle for safe operation



### 9 SLICE TSA9209

#### SPECIFICATIONS

OUTPUT	: 6000 BTU
GAS	: LPG (NG ON REQUEST)
REGULATOR	: YES
DIMENSIONS	: 355 X 466 X 327MM
COOKING SURFACE	: 330 X 355MM
WEIGHT	: 14KG

## VERTICAL BUN TOASTER

### FEATURES

- Delivers best performance-to-price ratio for fast-paced bun toasting
- High-efficiency insulated stepped heating plate - dedicated heel & crown sections
- Adjustable plate depth to suit various bun thicknesses
- Single conveyor feed with fast 25-second cycle for up to 22 buns per minute at 70°C core
- Energy efficient at just 0.4kW/HR consumption



### SINGLE SLOT VTA0101

#### SPECIFICATIONS

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

#### OTHER ORDER CODES TEFLON SHEET XVTA0102

## CONVEYOR TOASTERS

### FEATURES

- Compact, efficient unit ideal for hotel and restaurant breakfast buffets
- Variable conveyor speed with independent top and bottom heat controls for buns or toast
- Can be set for front or rear service, offering flexible installation options



### 300 SLICES/HR CTK2001

#### SPECIFICATIONS

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



### 450 SLICES/HR - WIDE MOUTH CTK2002

#### SPECIFICATIONS

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

## MANUAL LIFT TOASTERS

### FEATURES

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



### 4 SLICE TSK0004

#### SPECIFICATIONS

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

### 6 SLICE TSK0006

#### SPECIFICATIONS

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



## MANUAL LIFT TOASTER

## FEATURES

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

**6 SLICE  
TSD0006****SPECIFICATIONS**

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



## SAUCE WARMER - DIP-A-LAIT

## FEATURES

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

**2 DIVISION  
DLA0002****SPECIFICATIONS**

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

**NOTE**

Includes 2 X 2LT inserts

## WAFFLE BAKERS

## FEATURES

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

**1 PLATE  
WBA0001****SPECIFICATIONS**

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

**2 PLATE  
WBA0002****SPECIFICATIONS**

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

## BELGIAN - ROUND

## FEATURES

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

**1 PLATE  
WBA1001****SPECIFICATIONS**

VOLTAGE	: 230V
POWER	: 1KW
DIMENSIONS	: 255 X 450 X 305MM
PLATE DIAMETER	: 190MM
WEIGHT	: 12KG
TEMPERATURE	: 50°C to 300°C

**2 PLATE  
WBA1002****SPECIFICATIONS**

VOLTAGE	: 230V
POWER	: 2 X 1KW
DIMENSIONS	: 520 X 450 X 305MM
PLATE DIAMETER	: 190MM EACH
WEIGHT	: 31KG
TEMPERATURE	: 50°C to 300°C

WAFFLE BAKER - BELGIAN SQUARE



**1 PLATE - 2 DIVISION**  
**WBA2001**  
VOLTAGE : 230V  
POWER : 2kW  
DIMENSIONS : 420 X 310 X 270MM  
WEIGHT : 11KG  
TEMPERATURE : 80°C to 240°C

PANCAKE AND OMELETTE MACHINE

- FEATURES**

  - 400MM diameter Teflon-coated cast aluminium cooking surface for even heat and easy release
  - Supplied with wooden spatula and warming drawer to keep products warm after baking
- Ideal for pancakes, crêpes, flapjacks, and omelettes



**PMA1011**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 3kW  
DIMENSIONS : 450 X 485 X 240MM  
WEIGHT : 20KG

HOT DOG ROLLER

- FEATURES**

  - Used to keep encased sausages warm while showcasing the product to entice customer purchase
  - Variable heat control for easy and precise sausage grilling
- Dual-zone control allows use of front 5 rollers, back 6 rollers, or all 11 together
  - Removable fat tray for fast, hygienic cleaning



**11 ROLLER**  
**HDR1011**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 2.2kW  
DIMENSIONS : 588 X 405 X 190MM  
WEIGHT : 12.2KG

MICROWAVES

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

HIGH VOLUME MICROWAVE

- FEATURES**

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

1800W



**1800W**  
**MWM1800**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1800W  
DIMENSIONS : 578 X 343 X 419MM  
WEIGHT : 31KG  
CAPACITY : 17LT

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

1100W



**1100W**  
**MWM1100**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1100W  
DIMENSIONS : 482 X 349 X 558MM  
WEIGHT : 19KG  
CAPACITY : 34LT

**OTHER ORDER CODES**  
**SHELF MICROWAVE - S/STEEL**  
**SMW0001**



## MICROWAVES

### FEATURES

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

1000W



### 1000W MWM1001

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

**SHELF MICROWAVE - S/STEEL**  
**SMW0001**

**SHARP**

Be Original.

### FEATURES

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

1000W



### 1000W MWS1000

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

**SHELF MICROWAVE - S/STEEL**  
**SMW0001**

## MICROWAVE

### FEATURES

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

1000W



### 1000W MWA0001

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1000W
DIMENSIONS	: 431 X 311 X 511MM
WEIGHT	: 14.7KG
CAPACITY	: 25LT
CONTROLS	: 5 Adjustable levels : 3 Stage cooking : 100 user - defined programs

#### OTHER ORDER CODES

**SHELF MICROWAVE - S/STEEL**  
**SMW0001**

*Electro* Chef

## INDUCTION WARMER

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



### SINGLE IND0002

#### SPECIFICATIONS

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

### FEATURES

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



### INDUCTION STAND IHS1000

#### SPECIFICATIONS

OUTER DIMENSIONS	: 475 X 400 X 85MM
INNER DIMENSIONS	: 300 X 370MM

#### NOTE

Compatible with IND0002

# INDUCTION WARMER/COOKER

## FEATURES

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



## DOUBLE IND1002

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

# INDUCTION HEATING PLATE

## FEATURES

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



## IHP2000 SPECIFICATIONS

: 235 X 5MM

# INDUCTION COOKER

## FEATURES

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



## WOK IND2000

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

OTHER ORDER CODES  
WOK ROUND BOTTOM S/STEEL  
WRS1036

# INDUCTION COOKERS

## FEATURES

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



## SINGLE IND2001

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



## DOUBLE IND2002

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

# avenia HOT TRAY

## FEATURES

- Aluminium frame, metal bottom
- Toughened glass



## HTA1000 SPECIFICATIONS

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



SOUS VIDE COOKER

FEATURES

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



BATH AND CIRCULATOR COMPLETE UNIT  
SVD0003

SPECIFICATIONS

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

FEATURES

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



CIRCULATOR  
SVD0002

SPECIFICATIONS

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

NOTE

Insert and circulator sold separately

OTHER ORDER CODES

FULL SIZE INSERT X 200MM - POLYCARB  
INF4200-C



RICE COOKER

FEATURES

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



8.5LT  
RCA1008

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.65kW
DIMENSIONS	: 495 X 495 X 300MM
WEIGHT	: 8.7KG

PLATE WARMERS

FEATURES

- Preset thermostat



DROP IN  
PWK1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: Ø405MM X 728MM
CUT DIAMETER	: 385MM
REQ CABINET DEPTH	: 775MM
MAX PLATE SIZE	: 280MM Diameter
PLATE CAPACITY	: Approx 40 (Varies with plate thickness)
PLATE GUIDES	: 3 (Per compartment)
WEIGHT	: 19KG

FEATURES

- Full S/Steel double-wall construction with adjustable shelf positions – holds up to 60 plates
- Pre-set thermostat for consistent warming
- Compact and portable – ideal for buffets and caterers



SINGLE DOOR  
PWK0001

SPECIFICATIONS

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

PLATE LOWERATORS

FEATURES

- Thermostatic temperature control for consistent plate warming
- Double-skin S/Steel construction reduces heat loss and enhances durability
- Adjustable plate guides and spring tension accommodate various plate sizes



HEATED - MOBILE  
PLK0001

SPECIFICATIONS

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



HEATED DOUBLE - MOBILE  
PLK0002

SPECIFICATIONS

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

MOBILE FOOD WARMING CABINET

FEATURES

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



11 SHELVES  
MFW001

SPECIFICATIONS

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

NOTE

Inserts sold separately

BAIN MARIES - TABLE TOP

FEATURES

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



1 DIVISION  
BMA0001

SPECIFICATIONS

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

NOTE

Inserts sold separately

OTHER ORDER CODES  
DIVIDER  
XBMA0002



2 DIVISION  
BMA0002

SPECIFICATIONS

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

NOTE

Inserts sold separately

OTHER ORDER CODES  
DIVIDER  
XBMA0002



3 DIVISION  
BMA0003

SPECIFICATIONS

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

NOTE

Inserts sold separately

OTHER ORDER CODES  
DIVIDER  
XBMA0002



RISER SHELVES

FEATURES - HEATED

- Maintains ideal serving temperature – top shelf heated with evenly distributed element
- Doubles as a plate warmer for added versatility
- Pass-through design for easy kitchen access and workflow
- Power indicator light signals when unit is active



**1100MM  
RSA1100**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1.5kW  
DIMENSIONS : 1138 X 390 X 500MM  
WEIGHT : 12KG



**1700MM  
RSA1700**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 2.3kW  
DIMENSIONS : 1738 X 390 X 500MM  
WEIGHT : 17KG

**1100MM NEUTRAL  
RSA1101**  
**SPECIFICATIONS**  
DIMENSIONS : 1060 X 390 X 500MM  
WEIGHT : 10KG

**1700MM NEUTRAL  
RSA1701**  
**SPECIFICATIONS**  
DIMENSIONS : 1660 X 390 X 500MM  
WEIGHT : 17KG



POPCORN MACHINES

FEATURES

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



**80Z  
PMK0001**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1.5kW  
DIMENSIONS : 502 X 360 X 685MM  
WEIGHT : 20KG

FEATURES

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



**140Z  
PMK0014**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1.66kW  
DIMENSIONS : 520 X 520 X 800MM  
WEIGHT : 33.5KG



# ESPRESSO MACHINE

## FEATURES

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



## FULLY AUTOMATIC EMF3312

### SPECIFICATIONS

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



# GRINDER/DOSER

## FEATURES

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

## FEATURES

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



## MINI ELECTRONIC 600G GRI0600

### SPECIFICATIONS

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



## SUPER JOLLY WITH TIMER 1.2KG GRI1300

### SPECIFICATIONS

POWER	: 0.35kW
GRINDING BLADE SPEED	: 1400R.PM
WEIGHT	: 14KG
COFFEE-BEAN CONTAINER CAPACITY	: 1.2KG
GROUND COFFEE CONTAINER CAPACITY	: 280G

# ESPRESSO MACHINE ACCESSORIES



## SINGLE PORTABLE FILTER XEMS0001

## KNOCK BOX EMK0001



## CLEANING KIT EMC0002

### NOTE

Includes 1 X clean express,  
1 X clean brush, 1 X rubber blind  
filter



## COFFEE TAMPER CHROME PLATED CTC0001

57MM - 720G



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

# COFFEE MACHINES AUTOMATIC - BEAN TO CUP

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

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

## FEATURES

- Ease of use: intuitive touchscreen
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing 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
- 12" Touchscreen for up to 36 programmable beverages
- Quick and easy installation with SmartBrew assistance
- Anyone can be a barista with SmartBarista recipe technology



## ESPRECIOS 12 BVE1020

### SPECIFICATIONS

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



## ESPRECIOS FRESH MILK 11 BEM1121

### SPECIFICATIONS

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

### NOTE

Includes fridge



COFFEE MACHINES  
AUTOMATIC - BEAN TO CUP

Bringing superior quality café-style beverages directly to the workplace

FEATURES

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

SEGO 12  
BVS1200

SPECIFICATIONS

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



FEATURES

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

SEGO FRESH MILK 11  
BSF1000

SPECIFICATIONS

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

NOTE

Fridge sold separately

SEGO FRESH MILK FRIDGE  
BSF1002

SPECIFICATIONS

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

COFFEE MACHINES  
AUTOMATIC - INSTANT MACHINE

FEATURES

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

BOLERO 43  
BVI0043

SPECIFICATIONS

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

BOLERO 32 - INDENT  
BVI0032

SPECIFICATIONS

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



BOLERO 21 - INDENT  
BVI0021

SPECIFICATIONS

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

## COFFEE MACHINES QUICK FILTER - POUR OVER

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

### FEATURES

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

### NOVO WITH 2 JUGS CMB0001

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250

CMF1000

COFFEE MACHINE JUG GLASS WITH LID - 1.7LT

CMJ0002



### ISO WITH FLASK CMB2002

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250

CMF1000

2 YEAR



GROUND  
COFFEE

### 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

2 YEAR



GROUND  
COFFEE

## COFFEE MACHINES AIRPOT BREWERS

### FEATURES

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

2 YEAR

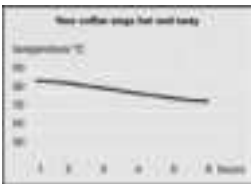


GROUND  
COFFEE

2 YEAR



GROUND  
COFFEE



### AIRPOT 15LT P/H ABB0015

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.31kW
DIMENSIONS	: 235 X 406 X 545MM
PRODUCT OUTPUT	: 15LT/120 Cups P/H
BREWING TIME	: 2.2LT in 8 MIN
WATER CONNECTION	: NO

#### NOTE

Airpots sold separately

#### OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT

ABB0022

COFFEE MACHINE FILTERS 4 X 250

CMF1000

### AIRPOT 19LT P/H ABB2022

#### SPECIFICATIONS

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

#### NOTE

Airpots sold separately

#### OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT

ABB0022

COFFEE MACHINE FILTERS 4 X 250

CMF1000



## COFFEE MACHINES BULK BREWERS

### FEATURES

- Ideal for busy institutions to produce large quantities of coffee in short periods of time, easy to use
- Total and daily counters, digital control panel, direct brewing into containers
- Easy to transport for coffee to be served anywhere, at any time
- Water connection without brewing basket for use with flat filter paper



### 2 X 5LT BBB2005

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

##### FLAT FILTER PAPER

CMF0172

##### CONE FILTER PAPER

CMF1172

### 2 X 10LT BBB2010

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

##### FLAT FILTER PAPER

CMF0244

##### CONE FILTER PAPER

CMF1002

### 2 X 20LT BBB2020

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

##### FLAT FILTER PAPER

CMF0330

##### CONE FILTER PAPER

CMF1330

#### OTHER ORDER CODES - INDENT

##### BULK BREWER URN

CUB0005 - 5LT

CUB0010 - 10LT

CUB0020 - 20LT



## COFFEE PERCOLATOR

### FEATURES

- Freshly percolated coffee
- Double walled S/Steel container and steel filter

- Boil dry safety and a heating element to maintain the coffee temperature
- Fitted with gauge glass



### 15LT CPL0115

#### SPECIFICATIONS

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



## URNS

### FEATURES

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



### 16LT URA0016-R01

#### SPECIFICATIONS

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

### 20LT URA0020-R01

#### SPECIFICATIONS

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

### 30LT URA0030-R01

#### SPECIFICATIONS

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

## URN

NEW



### FEATURES

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

**MATTE BLACK**  
**URA1020-R01**  
20LT

### SPECIFICATIONS

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

## COFFEE MACHINE QUICK FILTER - POUR OVER

### FEATURES

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



**WITH 2 JUGS**  
**CMA2001**

### SPECIFICATIONS

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

### OTHER ORDER CODES

**JUG GLASS - NO LID 1.8LT**  
**CMJ0001**

## COFFEE MACHINE AIRPOT BREWER

### FEATURES

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



**2.2LT**  
**CMA2002**

### SPECIFICATIONS

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

### OTHER ORDER CODES

**VACUUM AIRPOT (REPLACEMENT)**  
**VPS0020 - 2LT**



Global

## INSULATED SERVERS



### POLISHED S/STEEL

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



### BRUSHED S/STEEL

**INS1015** - 1.5LT  
**INS1020** - 2LT



## FLASKS



**THERMO WHITE  
GLASS INNER**  
TFW0001  
1LT



**THERMO BLACK  
GLASS INNER**  
TFB0001  
1LT

**Global**

**NEW**



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



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



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



**VACUUM AIRPOT**  
ABB0022  
2.2LT



IDEAL FOR USE WITH  
TH SERIES  
ABB0015  
ABB2022



DOUBLE PUMP  
SYSTEM

**BRAVILOR  
BONAMAT**

## JUGS



**COFFEE MACHINE  
GLASS - WITH LID**  
CMJ0002  
1.7LT



**COFFEE MACHINE  
GLASS - NO LID**  
CMJ0001  
1.8LT



**COFFEE  
DECANTER  
S/STEEL & LID**  
CDA0020  
2LT



## CAST IRON TEA POTS



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



**NIPON**  
CTP0600  
600ML



**JAPANESE**  
CTP0800  
800ML

# Refrigeration

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

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# 5 Reasons Why



- 2 Year warranty
- International brand established in 1985
- Italian designed and manufactured to the highest international standards
- Constant research and development with latest technologies
- Solutions for all drink service needs



- 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



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



## ICE MAKERS - GOURMET CUBE - SELF CONTAINED



### 29KG/24HRS IMB0028

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

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



### 38KG/24HRS IMB0033

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

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



### 48KG/24HRS IMB0046

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

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



### 72KG/24HRS IMB0065

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

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



# ICE MAKERS - GOURMET CUBE - SELF CONTAINED



<b>95KG/24HRS</b> <b>IMB0090</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 0.87kW
DIMENSIONS	: 735 X 603 X 1010MM
WEIGHT	: 74KG
STORAGE	: 55KG
PRODUCT OUTPUT	: 95KG/24HRS
TYPE OF CUBES	: 18G

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



<b>134KG/24HRS</b> <b>IMB0130</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 1.25kW
DIMENSIONS	: 840 X 740 X 1075MM
WEIGHT	: 113KG
STORAGE	: 65KG
PRODUCT OUTPUT	: 134KG/24HRS
TYPE OF CUBES	: 18G

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

# ICE FLAKER - SELF CONTAINED



<b>153KG/24HRS</b> <b>IFB0150</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 0.70kW
DIMENSIONS	: 738 X 690 X 1020MM
WEIGHT	: 94KG
STORAGE	: 55KG
PRODUCT OUTPUT	: 153KG/24HRS

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

# ICE CUBER - GOURMET CUBE - MODULAR



<b>300KG/24HRS</b> <b>IMB0300</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 2.6kW
DIMENSIONS	: 1250 X 580 X 848MM
WEIGHT	: 152KG
PRODUCT OUTPUT	: 300KG/24HRS
TYPE OF CUBES	: 18G
REFRIGERANT	: R452A
BIN TYPE	: IMB0500 - Sold separately

# ICE MAKERS - FAST ICE - MODULAR



<b>140KG/24HRS</b> <b>IMB0140</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 1.4kW
DIMENSIONS	: 540 X 544 X 747MM
WEIGHT	: 73KG
PRODUCT OUTPUT	: 140KG/24HRS
TYPE OF CUBES	: 7G
REFRIGERANT	: R452A
BIN TYPE	: IMB0180 - 220KG - Sold separately



<b>200KG/24HRS</b> <b>IMB0200</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 1.6kW
DIMENSIONS	: 770 X 550 X 805MM
WEIGHT	: 90KG
PRODUCT OUTPUT	: 200KG/24HRS
TYPE OF CUBES	: 7G
REFRIGERANT	: R452A
BIN TYPE	: IMB0180/IMB0380 - 220KG - Sold separately



<b>400KG/24HRS</b> <b>IMB0400</b>	
<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 3kW
DIMENSIONS	: 770 X 550 X 805MM
WEIGHT	: 113KG
PRODUCT OUTPUT	: 400KG/24HRS
TYPE OF CUBES	: 7G
REFRIGERANT	: R452A
BIN TYPE	: IMB0500 - 500KG - Sold separately



ICE BINS - S/STEEL



**220KG**  
**IMB0180**  
**SPECIFICATIONS**  
DIMENSIONS : 780 X 750 X 1130MM  
WEIGHT : 57KG  
STORAGE : 220KG  
SUITABLE FOR : IMB0140 - Sold separately



**320KG**  
**IMB0380**  
**SPECIFICATIONS**  
DIMENSIONS : 1200 X 750 X 1130MM  
WEIGHT : 60KG  
STORAGE : 320KG  
SUITABLE FOR : IMB0200 - Sold separately



**500KG**  
**IMB0500**  
**SPECIFICATIONS**  
DIMENSIONS : 1250 X 900 X 1500MM  
WEIGHT : 65KG  
STORAGE : 500KG  
SUITABLE FOR : IMB0400/IMB0300 - Sold separately



BACK BAR COOLERS

FEATURES

- Roll-bond evaporator system with fan assisted cooling
- Automatic compressor cycle defrost
- Digital thermostat
- Self closing door

- Toughened safety tempered glass
- Lock fitted as standard
- Adjustable feet



**SINGLE HINGED DOOR**  
**BBC1001**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1.39kW  
DIMENSIONS : 600 X 520 X 850MM  
WEIGHT : 44KG  
CAPACITY : 133LT  
REFRIGERANT : R600a  
SHELVES : 2



**DOUBLE HINGED DOOR**  
**BBC1002**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1.33kW  
DIMENSIONS : 900 X 520 X 850MM  
WEIGHT : 62KG  
CAPACITY : 201LT  
REFRIGERANT : R600a  
SHELVES : 4



**TRIPLE HINGED DOOR**  
**BBC1003**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 2.10kW  
DIMENSIONS : 1350 X 520 X 850MM  
WEIGHT : 80KG  
CAPACITY : 320LT  
REFRIGERANT : R600a  
SHELVES : 6



## WINE COOLERS

### FEATURES

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



THREE  
LAYER  
GLASS  
DOOR

DUAL ZONE  
WITH AIR  
COOLING

### 46 BOTTLES WCS1046

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



THREE  
LAYER  
GLASS  
DOOR

DUAL ZONE  
WITH AIR  
COOLING

### 99 BOTTLES WCS1099

<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
DIMENSIONS	: 595 X 700 X 1210 MM
WEIGHT	: 82KG
TEMPERATURE	: 5°C-12°C to 12°C-20°C
REFRIGERANT	: R600A



## BLAST CHILLER

### FEATURES

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



### 5 PAN BCS0005

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

### NOTE

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

## UNDERCOUNTER - REFRIGERATOR AND FREEZER - S/STEEL



### STORAGE REFRIGERATOR USR0200

<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 0.56kW
DIMENSIONS	: 598 X 679 X 838MM
WEIGHT	: 43KG
CAPACITY	: 137LT
TEMPERATURE	: 0°C to 8°C
REFRIGERANT	: R600A



### STORAGE FREEZER USF0200

<b>SPECIFICATIONS</b>	
VOLTAGE	: 220 - 240V
POWER	: 0.8kW
DIMENSIONS	: 598 X 679 X 838MM
WEIGHT	: 41KG
CAPACITY	: 149LT
TEMPERATURE	: -23°C to -18°C
REFRIGERANT	: R600A

## UNDERBAR FRIDGES - SOLID DOOR

### FEATURES

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



### 1 AND HALF DOOR UFS7012-R02

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 2.5kW
DIMENSIONS	: 1180 X 750 X 900MM
WEIGHT	: 86KG
CAPACITY	: 320LT
TEMPERATURE	: 2°C to 6°C
SHELVES	: 1



### 2 AND HALF DOOR UFS7018-R02

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 2.5kW
DIMENSIONS	: 1780 X 750 X 900MM
WEIGHT	: 110KG
CAPACITY	: 550LT
TEMPERATURE	: 2°C to 6°C
SHELVES	: 2



### 3 AND HALF DOOR UFS7024-R02

SPECIFICATIONS	
VOLTAGE	: 223V
POWER	: 3kW
DIMENSIONS	: 2380 X 750 X 900MM
WEIGHT	: 139KG
CAPACITY	: 780LT
TEMPERATURE	: 2°C to 6°C
SHELVES	: 3

## UNDERBAR FRIDGES - SOLID DOOR - PIZZA TOP

### FEATURES

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



### 2 AND HALF DOOR UPS7018-R02

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 2.5kW
DIMENSIONS	: 1780 X 750 X 900MM
WEIGHT	: 110KG
CAPACITY	: 550LT
TEMPERATURE	: 2°C to 6°C
INSERTS	: 10 X 1/6
SHELVES	: 2

**NOTE**  
Inserts not included



### 3 AND HALF DOOR UPS7024-R02

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 3kW
DIMENSIONS	: 2380 X 750 X 900MM
WEIGHT	: 139KG
CAPACITY	: 780LT
TEMPERATURE	: 2°C to 6°C
INSERTS	: 12 X 1/6
SHELVES	: 3

**NOTE**  
Inserts not included

**OTHER ORDER CODES**  
**INSERTS**  
 1/3 INT2065  
 1/6 INS9150  
 INS2100  
 INS2065  
 1/9 INN9100





## REFRIGERATOR AND FREEZER - S/STEEL

## FEATURES

- High density insulation
- Grade 304 S/Steel construction
- GN2/1 shelf size
- GN pan or wire shelf uses same rails

- Rounded internal corners for easy cleaning
- Self-closing doors with lock
- Digital controller with constant digital display
- European compressors and fans
- Lockable castors

REFRIGERATOR  
SINGLE DOOR  
CKR0830-R02

## SPECIFICATIONS

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

FREEZER  
SINGLE DOOR  
CKF0830-R02

## SPECIFICATIONS

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



## REFRIGERATOR AND FREEZER - S/STEEL

REFRIGERATOR  
DOUBLE DOOR  
CKR1480-R02

## SPECIFICATIONS

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

FREEZER  
DOUBLE DOOR  
CKF1480-R02

## SPECIFICATIONS

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



## FROZEN YOGHURT MACHINES

## FEATURES

- Compact counter machine
- LED based electronic key pad
- HACCP certified
- Lockable lid



- Designed to work with water or milk based dried products or with mixtures ready to be poured into the bowl, providing a significant overrun
- Automatic defrost mode
- Available in one or two bowl

GT1 PUSH - 1 BOWL  
SIM1001

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 3.5kW
DIMENSIONS	: 260 X 425 X 650MM
WEIGHT	: 28KG
CAPACITY	: 1 X 6LT
REFRIGERANT	: R404a
PREPARATION TIME	: 40 to 60min

GT2 PUSH - 2 BOWL  
SIM1002

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.765kW
DIMENSIONS	: 450 X 435 X 650MM
WEIGHT	: 46KG
BOWL CAPACITY	: 2 X 6LT
REFRIGERANT	: R404a
PREPARATION TIME	: 40 to 60min

## SOFT SERVE MACHINES

### FEATURES

- Compact & efficient output
- Made from food-grade SUS304 S/Steel for the hopper and freezing system, and a SUS410 exterior panel, It's rust-resistant, easy to clean, and built for long service life
- Powdered ice cream mix (SMS3001)
- It works with powder or liquid mix (SMS3003)
- Optimized for small spaces (SMS3001)
- Versatile for any venue (SMS3003)



### TABLE TOP - SINGLE SMS3001

#### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 1.2kW
DIMENSIONS	: 220 X 750 X 700 MM
WEIGHT	: 55.8KG
TEMPERATURE	: -3.5°C



### FLOOR STANDING - TRIPLE SMS3003

#### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 2.4kW
DIMENSIONS	: 545 X 710 X 1330MM
WEIGHT	: 136KG
TEMPERATURE	: -3.5°C



## SLUSH MACHINES

### FEATURES

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



### 2 BOWL SMS2002

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
DIMENSIONS	: 450 X 600 X 750MM
WEIGHT	: 48KG
BOWL CAPACITY	: 2 X 12LT
REFRIGERANT	: R404
TEMPERATURE	: -2°C to -3°C



### 3 BOWL SMS2003

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.35kW
DIMENSIONS	: 600 X 600 X 750MM
WEIGHT	: 62KG
BOWL CAPACITY	: 3 X 12LT
REFRIGERANT	: R404
TEMPERATURE	: -2°C to -3°C



JUICE DISPENSERS

FEATURES

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



2 BOWL  
JDS4002

SPECIFICATIONS

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



3 BOWL  
JDS4003

SPECIFICATIONS

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

Processing

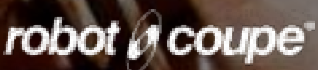
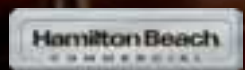
Find the ideal piece of equipment to blend, slice, prepare, mix, convert or preserve. Choose from our range of world leading brands such as Hamilton Beach, Robot Coupe and Rheninghaus amongst others.

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# 5 Reasons Why



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

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



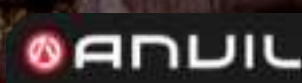
- 2 Year warranty
- International brand established in 1950
- Italian designed and manufactured to the highest international standards
- A strong and innovative tradition coupled with creativeness
- Uncompromised safety complying with European standards

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



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

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



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

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



## IMMERSION MIXER

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



### HAND HELD MMH1000-R01

#### SPECIFICATIONS

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



## POWER MIXERS

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

### FEATURES

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



### MICROMIX PMM0165

KNIFE AND EMULSIFYING DISC INCLUDED

#### SPECIFICATIONS

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

#### NOTE

Suitable for small portions



### MP 160 V.V. - MINI PMM0160

KNIFE AND EMULSIFYING DISC INCLUDED

#### SPECIFICATIONS

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

#### NOTE

Suitable for small portions



## POWER MIXERS



### MP 190V.V. - MINI PMM0190

KNIFE AND EMULSIFYING DISC INCLUDED

#### SPECIFICATIONS

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

#### NOTE

Suitable for small portions



### MP 240 COMBI - MINI PMC1240

WHISK AND KNIFE INCLUDED

#### SPECIFICATIONS

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

#### NOTE

Suitable for small portions



### 300 V.V. - COMPACT PMC0300

30LT  
KNIFE INCLUDED

#### SPECIFICATIONS

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

#### NOTE

For regular use  
Best results with maximum batch capacity of 30LT



### MP450 COMBI ULTRA - LARGE PML1450

WHISK AND KNIFE INCLUDED

#### SPECIFICATIONS

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

#### NOTE

For regular use  
Best results with maximum batch capacity of 73LT



### UNIVERSAL PAN SUPPORT PMC0001

(ONLY APPLICABLE TO  
SMALLER MIXERS)



### ADJUSTABLE PAN SUPPORT PMC0003 - 500 - 1000MM



### MP450 ULTRA - LARGE PML0450

KNIFE INCLUDED

#### SPECIFICATIONS

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

#### NOTE

For large containers  
Best results with maximum batch capacity of 100LT



### MP600 TURBO PML0600

S/STEEL WALL SUPPORT INCLUDED

#### SPECIFICATIONS

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

#### NOTE

For large containers  
Best results with maximum batch capacity of 300LT

## FOOD PROCESSORS

### 2 MACHINES IN 1

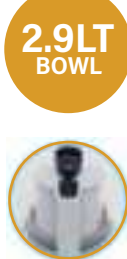
A bowl cutter and a vegetable preparation attachment on the same motor base.  
They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection.  
They can perform any number of tasks, which you will discover as you use them.

### FEATURES

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



2.9LT  
BOWL



### R201 XL ULTRA FPR1201

#### SPECIFICATIONS

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

#### NOTE

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

1 TO 50 SERVINGS

### FEATURES

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



3.7LT  
BOWL



### R301 ULTRA FPR0301

#### SPECIFICATIONS

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

#### NOTE

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

1 TO 100 SERVINGS

## FOOD PROCESSOR



5.9LT  
BOWL

### R502 ULTRA FPR0502

#### SPECIFICATIONS

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

#### NOTE

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

50 TO 300 SERVINGS

## VEGETABLE PREPARATION MACHINE

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

### FEATURES

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



### CL30 BISTRO VPR0030

#### SPECIFICATIONS

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

#### NOTE

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

20 TO 80 SERVINGS



## VEGETABLE PREPARATION MACHINES

### FEATURES

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



### CL50 VPR0050

#### SPECIFICATIONS

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

#### NOTE

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

50 TO 300 SERVINGS

### POTATO RICER ATTACHMENT

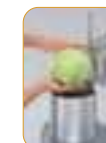
PRR5003 - 3MM  
FOR CL50 ONLY

### FEATURES

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



EXTRA  
LARGE  
HOPPER



EXTRA  
POWERFUL



EXTRA  
PRECISE



EXACTITUBE  
PUSHER

200 TO 600 SERVINGS



### CL52E VPR0052

#### SPECIFICATIONS

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

#### NOTE

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



## VEGETABLE PREPARATION MACHINE

NEW



ALL S/STEEL  
EXCEPT FEED  
HEAD BASE  
(ALUMINIUM)

### CL60 WITH AUTOMATIC FEED HEAD VPR2260

#### SPECIFICATIONS

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

#### NOTE

Complete selection of discs for CL60 available, see page 111

#### OTHER ORDER CODES

**CL60 WITH PUSHER FEED - 3000 SERVINGS**  
VPR0260

**CL60 TROLLEY**  
TROLLEY EXCLUDES CONTAINERS  
VPR4060

300 TO 3000 SERVINGS

## ACCESSORIES

NEW



### COMPLETE EASYCLEAN XPRESS

UPR6071 - KIT 8 X 8  
UPR6072 - KIT 10 X 10  
UPR6073 - KIT 12 X 12  
UPR6074 - KIT 14 X 14

#### NOTE

Reduce waste by 250G



**CL60 PUSHER  
FEED HEAD**  
VPR3260



**CL60  
AUTOMATIC  
FEED HEAD**  
VPR1260

## D-CLEANING KIT

#### XFPR0065

Cleaning tool dicing grids

#### NOTE

All 3 items are included in the cleaning kit



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



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



Scraper tool

## VEGETABLE CUTTING DISCS

DISCS	R 201 ULTRA - R 301 ULTRA CL 30 BISTRO	R 502 CL 50 - CL 60
<b>SLICERS</b>		
Almonds 0.6MM		UPR0006
0.8MM		UPR1008
1MM	FPR0001	UPR0001
2MM	FPR0002	UPR0002
3MM	FPR0003	UPR0003
4MM	FPR0004	UPR0004
5MM	FPR0005	UPR0005
6MM	FPR0006	UPR2006
8MM		UPR0008
10MM		UPR0010
14MM		UPR0014
6MM for cooked potatoes		

<b>RIPPLE CUT SLICERS</b>		
2MM	FPR1002	UPR2002
3MM		UPR2003
5MM		UPR2005

<b>GRATERS</b>		
1.5MM	FPR2015	UPR3015
2MM	FPR2002	UPR3002
3MM	FPR2003	UPR3003
4MM		UPR3004
5MM		UPR3005
6MM	FPR2006	
7MM		UPR3007
9MM	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes		UPR4002
1MM for horseradish paste		
1.3MM for horseradish paste		

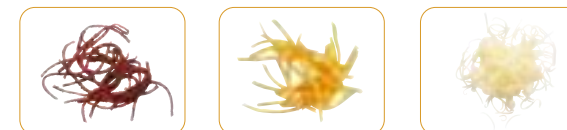
#### SLICERS



#### RIPPLE CUT SLICERS



#### GRATERS



\* Not available for CL60 with pusher feed head

#### NOTE

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

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

DISCS	CL 30 BISTRO	R 502 CL 50 - CL 60
<b>DICING EQUIPMENTS (1 DICING GRID + 1 SLICER)</b>		
5 X 5 X 5MM		UPR6005
8 X 8 X 8MM	FPR8008	UPR6018
10 X 10 X 10MM	FPR8010	UPR6010
12 X 12 X 12MM	FPR8012	
14 X 14 X 14MM		UPR6014
14 X 14 X 5MM (mozzarella)		UPR6015
14 X 14 X 10MM		UPR6111
20 X 20 X 20MM		UPR6020
25 X 25 X 25MM		UPR6025
50 X 70 X 25MM		UPR6050

#### FRENCH FRIES EQUIPMENTS\*

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

#### JULIENNE



#### DICING EQUIPMENTS



#### FRENCH FRIES EQUIPMENTS





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 3500RPM
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4500RPM
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from - 100 to - 500RPM
- Intermittent speed function allows slow speed blade rotation every 2 seconds
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor



#### ROBOT COOK® RCR0001

##### SPECIFICATIONS

POWER	: 1.8kW
VOLTAGE	: 230V
SPEED	: 4500RPM - TURBO/PULSE
HEATING CAPACITY	: Up to 140°C
PRECISE TEMPERATURE CONTROL	: +/- 1°C
S/STEEL BOWL CUTTER	: 3.7LT WITH HANDLE
LIQUID CAPACITY	: 3.7LT
PROGRAMMING FUNCTION	: 9 RECIPES
DIMENSIONS	: 226 X 338 X 522MM
WEIGHT	: 15KG

##### NOTE

Includes a fine serrated blade, a smooth blade and a scraper arm

##### OTHER ORDER CODES

##### ADDITIONAL BOWL SET

RCR0002

FINE SERRATED BLADE - BLENDER FUNCTION

RCR0003

SMOOTH BLADE - CUTTER FUNCTION

RCR0004



## BOWL CUTTERS

Robot Coupe table top cutters have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a couple of minutes for the longest preparation.

### FEATURES

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



2.9LT  
BOWL



10 TO 20 SERVINGS

#### R2A - 2.9LT BCR0002

##### SPECIFICATIONS

VOLTAGE	: 250V
POWER	: 0.55kW
SPEED	: 1500RPM - PULSE
DIMENSIONS	: 350 X 200 X 280MM
WEIGHT	: 9KG

##### NOTE

Includes S/Steel bowl with ergonomic handle, 2.9LT capacity and smooth blade



3.7LT  
BOWL



10 TO 30 SERVINGS

#### R3 - 3.7LT BCR0003

##### SPECIFICATIONS

VOLTAGE	: 250V
POWER	: 0.65kW
SPEED	: 1500RPM - PULSE
DIMENSIONS	: 400 X 210 X 320MM
WEIGHT	: 10KG

##### NOTE

Includes S/Steel bowl with ergonomic handle, 3.7LT capacity and smooth blade



4.5LT  
BOWL



10 TO 50 SERVINGS

#### R4 - 4.5LT BCR0004

##### SPECIFICATIONS

VOLTAGE	: 250V
POWER	: 0.7kW
SPEED	: 1500RPM - PULSE
DIMENSIONS	: 440 X 226 X 304MM
WEIGHT	: 13KG

##### NOTE

Includes S/Steel bowl with ergonomic handle, 4.5LT capacity and smooth blade



# BOWL CUTTER

## FEATURES

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



200 TO 300 SERVINGS

## R10 - 11.5LT BCR0010

### SPECIFICATIONS

VOLTAGE	: 400V - 3 PHASE
POWER	: 2.6kW
SPEED	: 1500 and 3000RPM - PULSE
DIMENSIONS	: 660 X 345 X 560MM
WEIGHT	: 42KG

### NOTE

Includes S/Steel bowl with handles, 11.5LT capacity and S/Steel 3 smooth blade assembly



# BLIXER

## THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- Since 1991, Robot Coupe has been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have 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 300G to 2KG, the Blixer® has incredible small portion control

## FEATURES

- S/Steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl
- Sealed lid
- Bowl and lid scraper made in two parts, easy to dismantle and to clean

Blixer® is the essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers, banquets and for health care facilities



BOWL AND  
LID SCRAPER



FINE SERRATED BLADE  
ASSEMBLY

2 TO 10 SERVINGS



## BLIXER 3 - MIXER/BLENDER BLX0003

### SPECIFICATIONS

VOLTAGE	: 250V
POWER	: 0.75kW
SPEED	: 3000RPM - PULSE
DIMENSIONS	: 420 X 210 X 330MM
WEIGHT	: 12KG

### NOTE

Includes S/Steel 3.7LT capacity bowl with ergonomic handle and fine serrated blade

# BLIXER

## FEATURES

- Central lid opening for adding liquid or solid ingredients during processing
- High heat- and shock-resistant see-through lid to monitor processing from start to finish
- Leakproof lid and bowl unit with bowl scraper arm and lid wiper



3 TO 20 SERVINGS



## BLIXER 5 BLX0005

### SPECIFICATIONS

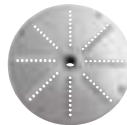
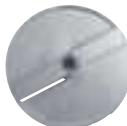
POWER	: 1.5kW
SPEED	: 3000RPM
DIMENSIONS	: 540 X 365 X 280MM
WEIGHT	: 21KG

### NOTE

Includes S/Steel 5.9LT capacity bowl ergonomic handle



# VEGETABLE CUTTER



## CUTTER - NO BLADES VCF0001

### SPECIFICATIONS

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

### OTHER ORDER CODES

#### PLATE

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

#### EJECTOR

- VPE1001 - NORMAL - LOW

## FOOD BLENDERS

### FEATURES

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



#### 4LT LQS1004

##### SPECIFICATIONS

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

#### 25LT LQS1025

##### SPECIFICATIONS

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



## CULINARY BLENDER

### FEATURES

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



#### S/STEEL 1.8LT CBH0500-R01

##### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 2.4HP
DIMENSIONS	: 190 X 210 X 515MM
WEIGHT	: 6.3KG

## CULINARY BLENDERS

### FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Patented design keeps ingredients circulating through the blades to ensure that contents are well emulsified
- Adjustable speed dial offers chef variable speed options



### LIFETIME WARRANTY

ON BLADE AND MOTOR DRIVE COUPLING

#### 1.8LT FBH6000

##### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 3HP
DIMENSIONS	: 178 X 203 X 467MM
WEIGHT	: 6.4KG

##### OTHER ORDER CODES

SPARE JUG  
XFBH6001

### FEATURES

- Transparent lid and dosing cup 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 aluminium base with non-skid feet for improved stability
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks



### LIFETIME WARRANTY

ON BLADE AND MOTOR DRIVE COUPLING

#### 4LT HBC1100

##### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 3.5HP
DIMENSIONS	: 226 X 378 X 481MM
WEIGHT	: 11KG



## BAR BLENDERS

### FEATURES

- WaveAction® system continually forces mixture down into the blades for smooth results
- 1.25LT Container with easy-to-read measurement marks
- S/Steel Blades quickly cut through ice
- Durable 2 Speed - Toggle Switch. Easy to reach and control
- Lid-Open Sensor prevents blending with lid removed
- 1 Peak HP\* Motor delivers smooth results



### 908 1.25LT BBH0908-R01

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

SPARE JUG  
XBBH9914

### FEATURES

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



### RIO 1.4LT BBH4001

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

SPARE JUG  
BBH3002-R01

## BAR BLENDERS

### FEATURES

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



### TANGO 1.4LT BBH2002-R01

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

SPARE JUG  
BBH3002-R01

### FEATURES

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



### FURY 1.8LT FBH0550

#### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 3HP
DIMENSIONS	: 178 X 203 X 457MM
WEIGHT	: 6.3KG

#### OTHER ORDER CODES

SPARE JUG  
TBH1516

## BAR BLENDERS

### FEATURES

- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Select from over 100 pre-programmed cycles - custom 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-R01

##### SPECIFICATIONS

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

##### OTHER ORDER CODES

**SPARE JUG**  
**XEBH0001** - 1.4LT  
**EBH0755** - 2LT



### FEATURES

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



#### 1.5LT BBS1200

##### SPECIFICATIONS

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

##### OTHER ORDER CODES

**SPARE JUG**  
**BBS1201**

## BAR BLENDER

### FEATURES

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



#### 1.5LT WITH SOUND SHIELD BBS1500

##### SPECIFICATIONS

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

##### OTHER ORDER CODES

**SPARE JUG**  
**BBS1501**





## ICE CRUSHER

## FEATURES

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


**DELUX - ELECTRIC**  
**ICH1001**
**SPECIFICATIONS**

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

**NOTE**

Bowl not included

**OTHER ORDER CODES**  
**MIXING BOWL TAPERED**  
**MBT1002**

## ICE SHAVER

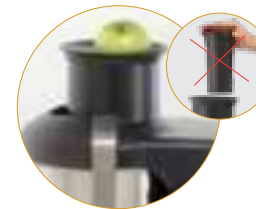

**ELECTRIC**  
**ICH0945**
**SPECIFICATIONS**

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

## JUICE EXTRACTORS

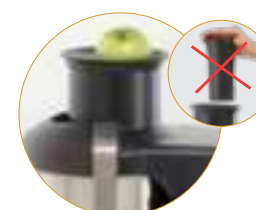
## FEATURES

- Induction motor
- Patented automatic feed system, Ø79MM
- High clearance juice spout - 162MM
- Ejection chute sends a continuous flow of pulp straight into a bin



## FEATURES

- Induction motor
- Patented automatic feed system, Ø79MM
- High clearance juice spout - up to 250MM
- Ejection chute sends a continuous flow of pulp straight into a bin



- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer


**J80**  
**JER0001**
**SPECIFICATIONS**

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

- 7.2LT Container slots neatly under the ejector
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer


**J100 ULTRA**  
**JER0002**
**SPECIFICATIONS**

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

## 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



**JES0001**

#### SPECIFICATIONS

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

## CITRUS EXTRACTOR



**CES0001**

#### SPECIFICATIONS

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

## MILKSHAKE MIXERS

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



### SINGLE HEAD MMH0200

#### SPECIFICATIONS

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

#### NOTE

Includes 1 X 750ML milkshake cup



### TRIPLE HEAD MMH0400

#### SPECIFICATIONS

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

#### NOTE

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

## ACCESSORIES



### AGITATOR ALTERNATIVE XMMH5005



### MILKSHAKE CUP S/STEEL MSC0001 750ML



### AGITATOR SOLID XMMH5004



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



## MILKSHAKE MIXERS - SINGLE HEAD

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

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

NEW

2 YEAR



### MATTE BLACK MMA0008

#### SPECIFICATIONS

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

#### NOTE

Includes 1 X 800ML milkshake cup

#### OTHER ORDER CODES

MILKSHAKE CUP S/STEEL - 750ML  
MSC0001

2 YEAR



### BLACK MMA0001

### RED MMA0004

### SILVER MMA0007

#### SPECIFICATIONS

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

#### NOTE

Includes 1 X 800ML milkshake cup

#### OTHER ORDER CODES

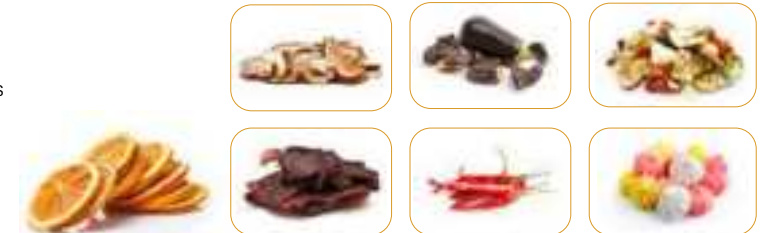
MILKSHAKE CUP S/STEEL - 750ML  
MSC0001



## atacama FOOD DEHYDRATOR

### FEATURES

- 6 Automatic 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 painted steel and reinforced nylon



NEW



### 6 TRAY - RED FDA2006

#### SPECIFICATIONS

POWER	: 0.5kW
DIMENSIONS	: 270 X 260 X 500MM
WEIGHT	: 5.5KG

#### NOTE

Operating range: from room temperature up to 68°C, to avoid cooking foods  
This machine is supplied with 6 X dehydrating trays in food grade  
ABS 250 X 360MM



## MEAT AGER

### FEATURES

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



### 400LT MAB0400

#### SPECIFICATIONS

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

#### NOTE

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



# BILTONG CABINETS

## FEATURES

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



### JUNIOR - 245LT BCB0245

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 580 X 460 X 1080MM
CHAMBER SIZE	: 500 X 450 X 910MM
WEIGHT	: 43KG

#### NOTE

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

## FEATURES

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



### 1250LT BCB1250-R01

#### SPECIFICATIONS

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

#### NOTE

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



# SMOKING CABINETS

## FEATURES

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



### JUNIOR - 170LT SCB0170

#### SPECIFICATIONS

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

#### NOTE

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



### 600LT SCB0600

#### SPECIFICATIONS

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

#### NOTE

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





## COOKER CABINETS

### FEATURES

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



### JUNIOR - 170LT CCB0170

#### SPECIFICATIONS

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

#### NOTE

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

### FEATURES

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



### ECONOMY - 600LT CCB0600

#### SPECIFICATIONS

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

#### NOTE

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



## SLICERS



### XPRESS - 220MM SLX0220

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener



### XPRESS - 250MM SLX0250

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener



### STELLINA - 220MM SLS0220

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener

# SLICERS

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

2 YEAR WARRANTY



## ARGENTA - 250MM SLA0250

### SPECIFICATIONS

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

## ARGENTA - 280MM SLA0280

### SPECIFICATIONS

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

### NOTE

Built-in blade sharpener

2 YEAR WARRANTY



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

2 YEAR WARRANTY



## PRIMA - 300MM SLP0300

### SPECIFICATIONS

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

### NOTE

Removable blade sharpener  
CSE - clear slice exit

# SLICERS

Ideal for cold cuts and processed meats in medium size establishments

2 YEAR WARRANTY



## START - 300MM SLS0301

### SPECIFICATIONS - SLS0301

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

### NOTE

Built-in blade sharpener

### OTHER ORDER CODES

START - FROZEN MEAT SLICING BLADE  
SLS9300

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

2 YEAR WARRANTY



## START - CHEESE - 300MM SLS2301

### SPECIFICATIONS

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

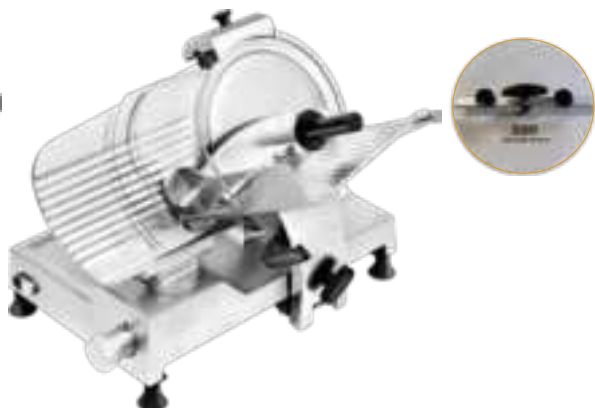
### NOTE

Built-in blade sharpener

## SAFE BLADE REMOVAL

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

2 YEAR WARRANTY



## FEATURES

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

## START - DELUXE - 300MM SLS3301

### SPECIFICATIONS

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

### NOTE

Built-in blade sharpener

### OTHER ORDER CODES

START - FROZEN MEAT SLICING BLADE  
SLS9300

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





## SLICER

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



### START - AUTO - 300MM SLS1301

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener  
CSE - Clear slice exit

## SLICERS

### MONDIAL - 300MM SLM0300

#### SPECIFICATIONS

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

### MONDIAL - 350MM SLM0350

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener  
CSE - Clear slice exit



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



### BETA - 350MM SLB0350

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener  
CSE - Clear slice exit



SLICERS

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

FEATURES

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



220MM  
SLA3220

SPECIFICATIONS

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

NOTE

Built-in blade sharpener



250MM  
SLA3250

SPECIFICATIONS

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

NOTE

Built-in blade sharpener



300MM  
SLA3300

SPECIFICATIONS

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

NOTE

Built-in blade sharpener

BANDSAW - TABLE TOP

FEATURES

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



BSB6001

SPECIFICATIONS

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

OTHER ORDER CODES

BANDSAW BLADE  
XBSB6005

SAFETY FEATURES

- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off







# BANDSAWS - FLOOR STANDING - MILD STEEL

## FEATURES

- Food safe - 304 S/Steel for food contact points
- Easy slide system - a smooth moving table reduces effort and increases productivity
- Easy cleaning - all parts are easily removable for easy cleaning
- Metal guides support blades
- Spring loaded blade tensioning system
- Ideal for butcheries, supermarkets and commercial meat processing applications



**1 PHASE**  
**BSB5001**  
**3 PHASE**  
**BSB5003**  
**SPECIFICATIONS**  
VOLTAGE : 230V - 1 PHASE  
: 380V - 3 PHASE  
POWER : 1.5kW  
DIMENSIONS : 855 X 870 X 1800MM  
BLADE : 2845 X 16MM  
WEIGHT : 220KG

**OTHER ORDER CODES**  
**BAND SAW BLADE**  
**BSB0112**

- SAFETY FEATURES**
- Brake motor fitted to ensure the blade stops immediately when unit is switched off or the doors are opened
  - Brake motor will stop automatically when doors are opened



# MINCER - ELECTRIC

## FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- The body and tray is made of high quality S/Steel
- Fitted with hand guard and rubber feet to prevent slipping
- S/Steel mincer head and worm



**NO. 32**  
**MNB0032**  
**SPECIFICATIONS**  
VOLTAGE : 380V - 3 PHASE  
POWER : 2.2kW  
WORM SPEED : 206RPM  
DIMENSIONS : 670 X 1150 X 680MM  
WEIGHT : 78KG

**NOTE**  
Includes 1 X stomper, 1 X splash paddle, 1 X knife,  
2 X plates (1 X 4.5MM and 1 X 13MM)

**OTHER ORDER CODES**  
**NO. 32 - STAND**  
**MNB4032**

# MINCER PLATES - NO. 32



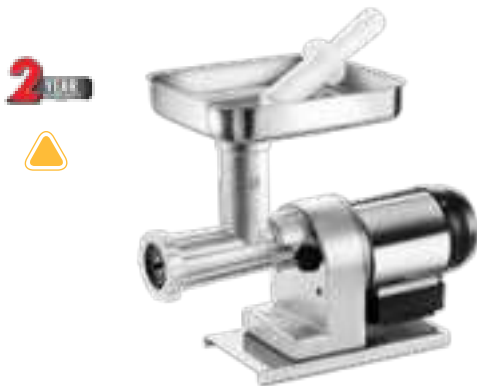
**MPB3204** - 4.5MM  
**MPB3208** - 8MM  
**MPB3212** - 12MM  
**32 MINCER KNIFE**  
**MKE1032**



# MINCER - ELECTRIC

## FEATURES

- The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries
- S/Steel base and motor cover



**NO. 12 - PROFESSIONAL**  
**MNT0012**  
**SPECIFICATIONS**  
VOLTAGE : 240V  
POWER : 0.48kW  
WORM SPEED : 160RPM  
DIMENSIONS : 270 X 370 X 390MM  
WEIGHT : 15KG  
PRODUCT OUTPUT : Up to 120KG/HR

**NOTE**  
Includes 1 X mincer knife and 1 X 6MM mincer plate



## MINCERS - ELECTRIC

2 YEAR WARRANTY



### NO. 22 - PROFESSIONAL MNT0022

**SPECIFICATIONS**

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

**NOTE**

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

2 YEAR WARRANTY



### NO. 32 - PROFESSIONAL MNT0032

**SPECIFICATIONS**

VOLTAGE	: 240V
POWER	: 1.1kW
WORM SPEED	: 120RPM
DIMENSIONS	: 280 X 570 X 340MM
WEIGHT	: 25KG
PRODUCT OUTPUT	: Up to 450KG/HR

**NOTE**

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

## MINCER KNIVES - S/STEEL - ELECTRIC



**NO. 8**  
MKE5008  
**NO. 10/12**  
MKE5010

**NO. 22**  
MKE5022  
**NO. 32**  
MKE5032

## MINCER PLATES - S/STEEL - ELECTRIC



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

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



## MINCERS - MANUAL

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



### NO. 22 MHP1022

**SPECIFICATIONS**

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



### NO. 32 MHP1032

**SPECIFICATIONS**

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

**NOTE**

Designed to be bolted to a table or stand

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## MINCERS - MANUAL



### NO. 8 MHP2008

**SPECIFICATIONS**

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

### NO. 10 MHP2010

**SPECIFICATIONS**

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

### NO. 22 MHP2022

**SPECIFICATIONS**

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

### NO. 32 MHP2032

**SPECIFICATIONS**

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



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





## SAUSAGE FILLERS - HAND DRIVEN

### FEATURES

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



#### 3LT - MINI SFT0003

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 1
DIMENSIONS	: 360 X 180 X 170MM
WEIGHT	: 5KG
SHAFT	: THREADED

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



#### 5LT - FLAT/GEAR SFT0005

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 2
DIMENSIONS	: 530 X 200 X 200MM
WEIGHT	: 10.5KG

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



#### 10LT - FLAT/GEAR SFT0010

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 2
DIMENSIONS	: 730 X 240 X 220MM
WEIGHT	: 20KG

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



#### 7LT - VERTICAL SFT0007

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 2
DIMENSIONS	: 320 X 260 X 695MM
WEIGHT	: 16.5KG

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



## SAUSAGE FILLERS - HAND DRIVEN

### FEATURES

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



#### 15LT - VERTICAL DELUXE SFT1015

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 2
DIMENSIONS	: 380 X 340 X 830MM
WEIGHT	: 35.5KG

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



### FEATURES

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

## STAR LINE



#### STAR 5 - 5LT SFT3005

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 1
DIMENSIONS	: 520 X 210 X 160MM
WEIGHT	: 7KG

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



#### STAR 8 - 7LT SFT3007

<b>SPECIFICATIONS</b>	
GEAR SPEED	: 1
DIMENSIONS	: 635 X 210 X 160MM
WEIGHT	: 9KG

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



## MINCER FUNNELS - PLASTIC



**NO. 5**  
**MFP0510** - 10MM  
**MFP0520** - 20MM  
**NO. 8**  
**MFP0810** - 10MM  
**MFP0820** - 20MM  
**NO. 10**  
**MFP1010** - 10MM  
**MFP1020** - 20MM

**NO. 22**  
**MFP2212** - 12MM  
**MFP2220** - 20MM  
**NO. 32**  
**MFP3212** - 12MM  
**MFP3220** - 20MM

## SAUSAGE FILLER FUNNELS - S/STEEL



**SFS0012** - 12MM  
**SFS0020** - 20MM

**NOTE**  
For sausage fillers with a screw-on funnel holder

## SAUSAGE FILLER FUNNELS - PLASTIC



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

**NOTE**  
For sausage fillers with a screw-on funnel holder



## SAUSAGE FILLERS - HAND DRIVEN

### FEATURES

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



### VERTICAL 5LT SFB2005

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

**NOTE**  
Includes 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM funnel



### VERTICAL 7LT SFB2007

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

**NOTE**  
Includes 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM funnel



### VERTICAL 15LT SFB2015

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

**NOTE**  
Includes 1 X 16MM, 1 X 22MM, 1 X 32MM, 1 X 38MM funnel





## TENDERISER

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

### FEATURES

- Lid with safety switch
- Meat capacity of up to 20MM thick, 200MM long
- Gearbox made of steel
- Easily removable roller system



#### TDS1001

##### SPECIFICATIONS

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

## PATTY FORMERS - HEAVY DUTY



#### 115MM - S/STEEL PFH0001

##### SPECIFICATIONS

DIMENSIONS	: 115MM
WEIGHT	: 550G

#### 140MM - S/STEEL PFH0002

##### SPECIFICATIONS

DIMENSIONS	: 140MM
WEIGHT	: 677G

## PATTY MACHINES - HAND OPERATED

### FEATURES

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



#### HAND PRESSED - 100MM PMB0100

##### SPECIFICATION

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

#### HAND PRESSED - 130MM PMB0130

##### SPECIFICATIONS

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



## BILTONG CUTTERS



#### HAND OPERATED - ALUMINIUM TABLE MOUNTED BSH2002

##### SPECIFICATIONS

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



#### MANUAL - ALUMINIUM CAST BCM0001

##### SPECIFICATIONS

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

## BILTONG SLICERS

### FEATURES

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



#### ELECTRIC BSB2001

##### SPECIFICATIONS

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

#### OTHER ORDER CODES REPLACEMENT BLADE XBSV0002



## POTATO PEELERS

### FEATURES

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

2 YEAR

IMPROVED



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



SPLASH GUARD FITTED ONTO MOTOR TO PREVENT WATER DAMAGE



**12KG**  
**PPA0012**  
**12KG WITH TIMER**  
**PPA1012**

#### SPECIFICATIONS

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

## CHIP CUTTERS

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



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**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



CATERACE

**CHIPPER**  
**CHF0010** - 10MM  
**PUSH BLOCK**  
**XCHH1006** - 6MM  
**XCHH1010** - 10MM  
**XCHH1012** - 12MM  
**BLADE FRAME**  
**XCHH3006** - 6MM  
**XCHH3010** - 10MM  
**XCHH3012** - 12MM  
Use for American-style french fries: 6MM

## FRENCH FRY CUTTER

## TOMATO SLICER

### FEATURES

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



**TSN0001**  
4.8MM  
510 X 240 X 240MM

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



**INDUSTRIAL S/STEEL**  
**VMIO320**  
200MM

ANVIL

## WRAPPING MACHINES - S/STEEL

### FEATURES

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

2 YEAR



**380MM**  
**WMW1380**

#### SPECIFICATIONS

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



**500MM**  
**WMW1500**

#### SPECIFICATIONS

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

avenia

## HEAT SEALING MACHINES

### FEATURES

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



**200MM**  
**HSM0200**

#### SPECIFICATIONS

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

**300MM**  
**HSM0300**

#### SPECIFICATIONS

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

**400MM**  
**HSM0400**

#### SPECIFICATIONS

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

**500MM**  
**HSM0500**

#### SPECIFICATIONS

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





# VACUUM PACK MACHINE

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

## FEATURES

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



### TAKAJE DELUXE - 330MM VPT0033

#### SPECIFICATIONS

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

### VACUUM PACK BAGS - EMBOSSED

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

#### NOTE

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



# VACUUM PACK MACHINES

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

## FEATURES

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



### EVOX 25 - 250MM VPM0025

#### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.3kW
DIMENSIONS	: 444 X 482 X 208MM
CHAMBER SIZE	: 290 X 300 X 109MM
VACUUM PUMP	: 4M <sup>3</sup> /HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 260MM
WEIGHT	: 22KG

#### OTHER ORDER CODES STACKING BLOCK XVPM7000



### EVOX 30 - 300MM VPM0030

#### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.53kW
DIMENSIONS	: 495 X 627 X 288MM
CHAMBER SIZE	: 366 X 355 X 183MM
VACUUM PUMP	: 8M <sup>3</sup> /HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35.5KG

#### OTHER ORDER CODES STACKING BLOCK XVPM7000



## VACUUM PACK MACHINES

### FEATURES

- 10 editable programs
- Smart sensor
- Opening system with support rod
- Digital control panel
- Hard-wearing vacuum chamber
- Can vacuum pack outside the vacuum chamber



#### IDEA 30 - 310MM VPM1030

##### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.5kW
DIMENSIONS	: 425 X 504 X 398MM
CHAMBER SIZE	: 334 X 351 X 190MM
VACUUM PUMP	: 8M <sup>3</sup> /HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35.3KG

**OTHER ORDER CODES**  
**STACKING BLOCK**  
**XVPM7000**



#### IDEA 40 - 410MM VPM1040

##### SPECIFICATIONS

VOLTAGE	: 220 - 240V
POWER	: 0.9kW
DIMENSIONS	: 531 X 600 X 461MM
CHAMBER SIZE	: 440 X 448 X 190MM
VACUUM PUMP	: 16M <sup>3</sup> /HR
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 410MM
WEIGHT	: 60.9KG

**OTHER ORDER CODES**  
**STACKING BLOCK**  
**XVPM7000**



## VACUUM PACK MACHINES

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

### FEATURES

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



#### 300MM VPM3300

##### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.37kW
DIMENSIONS	: 370 X 480 X 450MM
CHAMBER SIZE	: 370 X 320 X 135MM
VACUUM PUMP	: 10M <sup>3</sup> /HR
SEALING BAR	: 300MM
WEIGHT	: 39KG

**OTHER ORDER CODES**  
**STACKING BLOCK**  
**XVPM7000**



#### 400MM VPM3400

##### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 475 X 555 X 485MM
CHAMBER SIZE	: 440 X 420 X 150MM
VACUUM PUMP	: 20M <sup>3</sup> /HR
SEALING BAR	: 400MM
WEIGHT	: 60KG

**OTHER ORDER CODES**  
**STACKING BLOCK**  
**XVPM7000**



SPIRAL DOUGH MIXERS

FEATURES

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



20LT - SINGLE PHASE  
DMA2020

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

30LT  
DMA2030

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

40LT  
DMA2040

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

50LT  
DMA2050

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

PLANETARY MIXERS

FEATURES

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



10LT - NO HUB  
PMK5010

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

20LT - NO HUB  
PMF5020

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

30LT - NO HUB  
PMF5030

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

40LT - NO HUB  
PMF5040

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

## PLANETARY MIXERS



### 60LT - NO HUB PMF5060

#### SPECIFICATIONS

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



### 20LT - WITH HUB PMF5120

#### SPECIFICATIONS

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

### 30LT - WITH HUB PMF5130

#### SPECIFICATIONS

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

## PLANETARY MIXER

### FEATURES

- 6.6LT brushed S/Steel bowl with J-handle
- 11 distinct speeds from low speed folding to high speed whipping including a new fold speed, half speed of stir
- High heat cut-off

- Full metal body construction, all-metal gears and thermal protector
- Metal 11-wire whip; subtle silver coated flat beater and unique designed spiral dough hook replicating hand-kneading
- Secure fit pouring shield with improved design



### 6.6LT - BOWL-LIFT PMK0066

#### SPECIFICATIONS

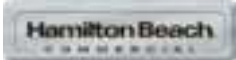
VOLTAGE	: 220 - 240V
POWER	: 0.375kW
DIMENSIONS	: 419 X 287 X 371MM
WEIGHT	: 16.02KG

#### NOTE

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







## PLANETARY MIXER

### FEATURES

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



**8LT  
PMH0008**

### SPECIFICATIONS

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

### NOTE

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



## DOUGH ROLLER

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



**DRM1001**

### SPECIFICATIONS

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

### NOTE

For use with room temperature dough only

# Cleaning & Washing

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

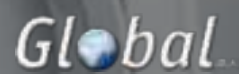
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# 5 Reasons Why



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



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



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



## UNDER COUNTER GLASS WASHER

### FEATURES

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



### G35 GWD1000

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

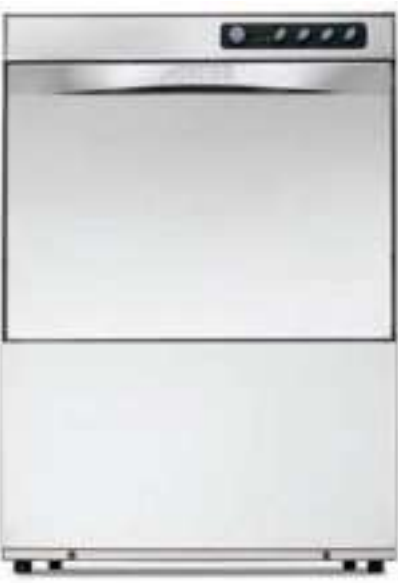
**NOTE**  
Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

**OTHER ORDER CODES**  
**MESH RACK 350 X 350MM**  
**GWD1035**

## DISHWASHER

### FEATURES

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



### GS40 DWD0400

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

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

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



## DISHWASHER - UNDER COUNTER

### FEATURES

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



**30**  
RACKS  
PER HOUR

### GS50 - SINGLE PHASE DWD0500

#### SPECIFICATIONS

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

#### NOTE

Includes 1 X plate rack, 1 X glass rack, 1 X cutlery holder  
Refer to page 167 - 171 for comprehensive range of racks

## DISHWASHER - HOOD TYPE

### FEATURES

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



**60**  
RACKS  
PER HOUR

### HT11 DWD0011

#### SPECIFICATIONS

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

#### NOTE

Includes 2 X plate racks, 1 X glass rack, 1 X cutlery holder  
To be installed by a qualified technician  
Refer to page 167 - 171 for comprehensive range of racks

#### OTHER ORDER CODES

**WATER SOFTENER**  
DWD0002

**DRAIN PUMP KIT**  
DWD0003

**SOAP DISPENSER**  
DWD0004

## HOOD TYPE DISHWASHER COMPLETE SETUP

### DIHR WASHING CYCLE

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

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

### STEP 1

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

### STEP 2

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

### STEP 3

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

### STEP 4

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

### STEP 5

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



#### PRS0001

OVERHEAD PRE-RINSE  
SPRAY INCLUDES MIXER  
TAPS

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

#### HTS1150

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

#### OTV1150

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

# DISHWASHER - TUNNEL

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

## FEATURES

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



100  
RACKS  
PER HOUR

**RX101E**  
**DWT0161 L TO R**  
**DWT0261 R TO L**

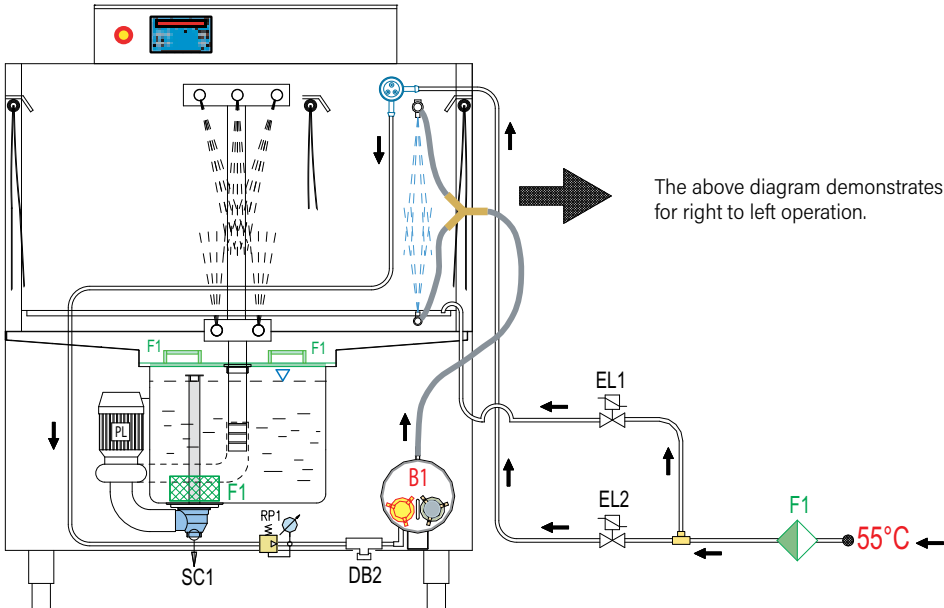
### SPECIFICATIONS

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

### NOTE

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

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



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

# DISHWASHERS - UNDER COUNTER

## FEATURES

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



30  
RACKS  
PER HOUR



**CS40**  
**DWD5040**

### SPECIFICATIONS

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

### NOTE

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

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



30  
RACKS  
PER HOUR



**CS50**  
**DWD5050**

### SPECIFICATIONS

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

### NOTE

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





DISHWASHER - HOOD TYPE

FEATURES

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



HT10  
DWD5100

SPECIFICATIONS

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

NOTE

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

40  
RACKS  
PER HOUR

INCLUDES  
DRAIN  
PUMP AND  
DISPENSER

OVERHEAD PRE-RINSE SPRAYS



INCLUDES MIXER TAPS  
PRS0001

WATER SAVER  
PRS0003



INCLUDES SPOUT  
PRS0002

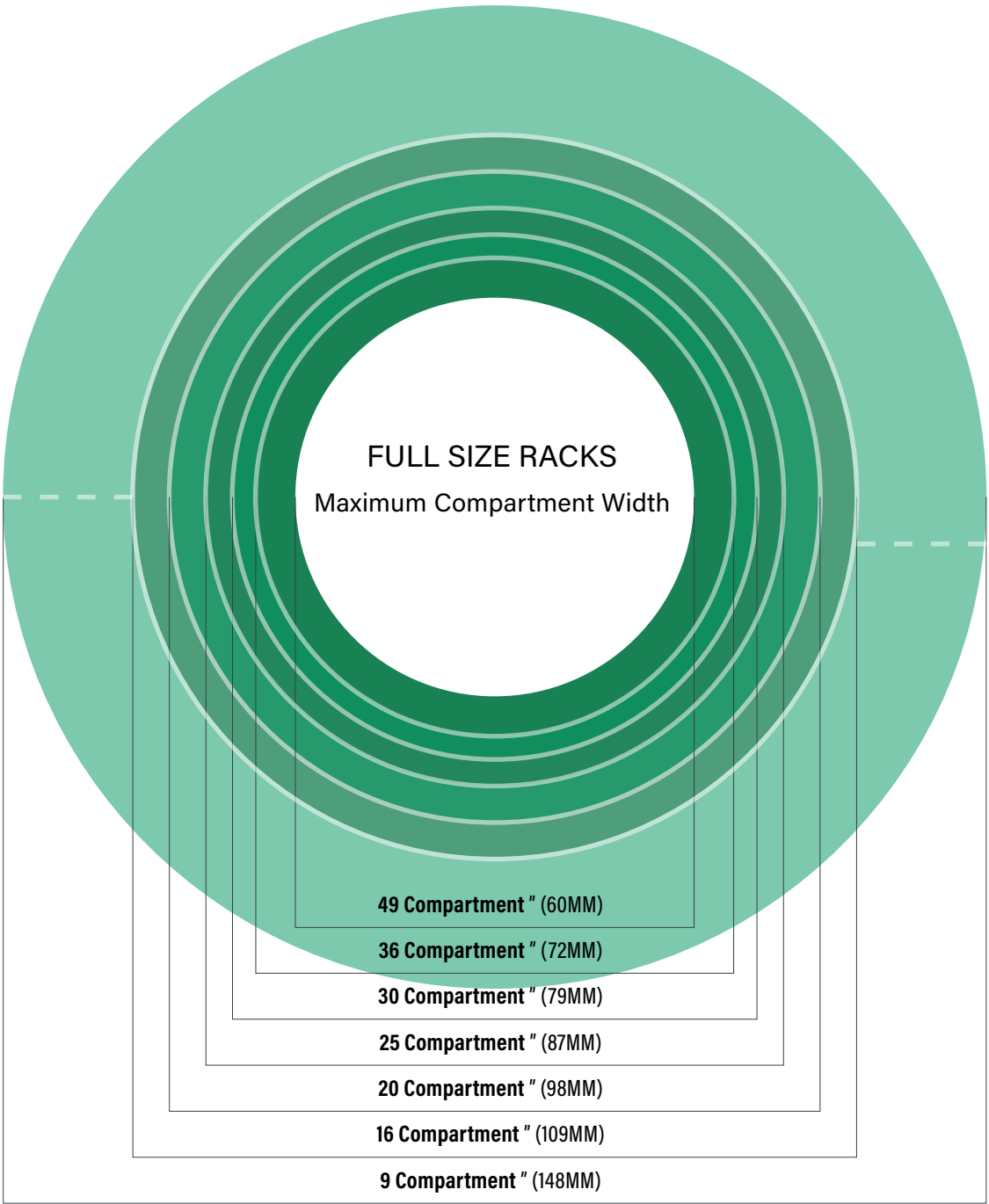


S/STEEL  
HRS0010  
10M

HOSE REEL

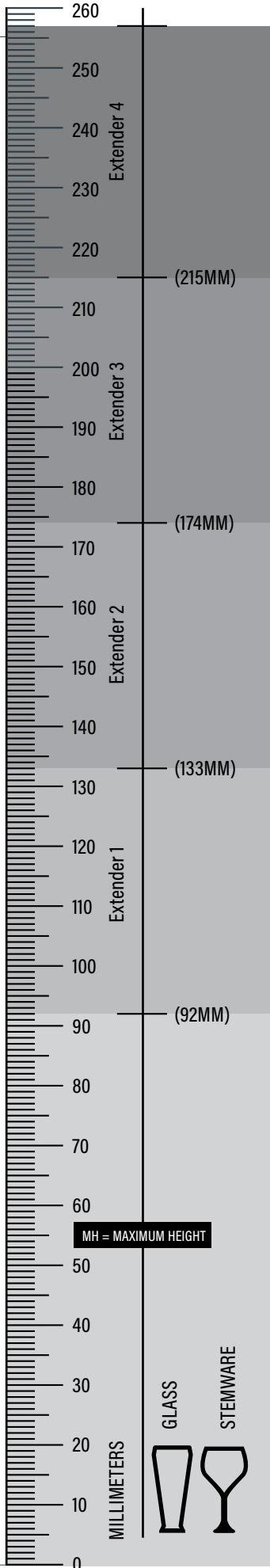
Designed to remove food waste from dishes prior to dishwashing.  
By switching to a pre-rinse spray, a commercial or institutional kitchen can save in energy and water costs.

GLASS SIZING REFERENCE GUIDE



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

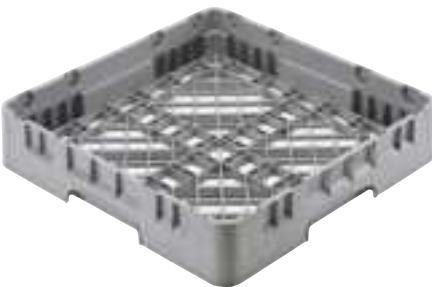
Use the vertical guide marks at right to determine item height and appropriate rack number.



FLATWARE BOWL RACK



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



**OPEN BASE**  
**OBR0100**  
500 X 500 X 100MM  
GREY



**OPEN EXTENDER**  
**OEG0050**  
500 X 500 X 50MM  
GREY

FLATWARE CUTLERY RACK

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



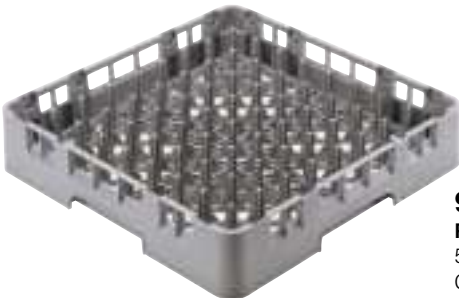
**FLATWARE**  
**FWR0100**  
500 X 500 X 100MM  
GREY



**OPEN EXTENDER**  
**OEG0050**  
500 X 500 X 50MM  
GREY

ALL PURPOSE PLATE RACK

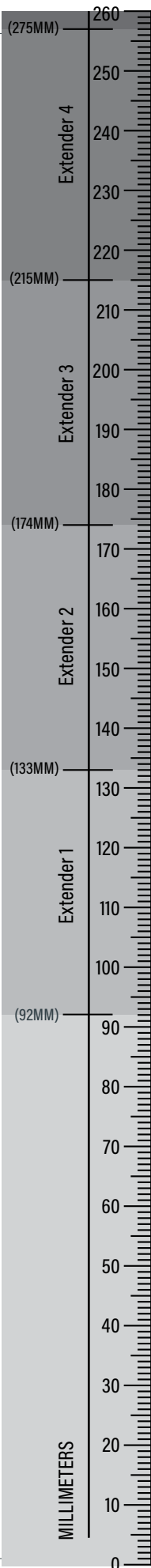
- FEATURES**
- All purpose rack
  - Moulded-in support stands to hold plates and trays



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



**OPEN EXTENDER**  
**OEG0050**  
500 X 500 X 50MM  
GREY



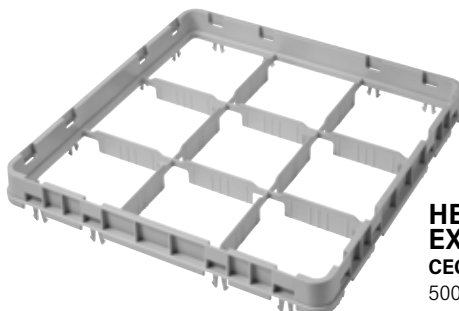
GLASS RACKS



- FEATURES**
- 9 Compartment glass rack
  - Maximum diameter = 149MM
  - Includes first extender



**CGG0143**  
500 X 500 X 143MM  
GREY



**HEIGHT EXTENDER**  
**CEG0050**  
500 X 500 X 50MM  
GREY

9 COMPARTMENT

- FEATURES**
- 16 Compartment glass rack
  - Maximum diameter = 111MM
  - Includes first extender



**CGG0144**  
500 X 500 X 143MM  
GREY



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

16 COMPARTMENT

- FEATURES**
- 20 Compartment 9 glass rack
  - Maximum diameter = 98.4MM
  - Includes first extender

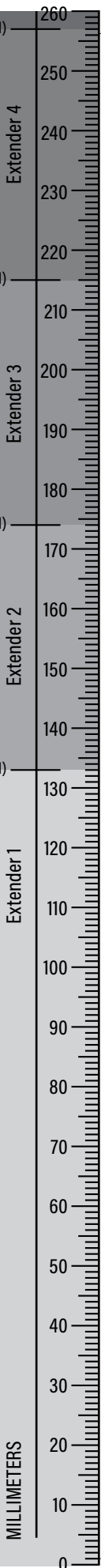


**CGR0020**  
500 X 500 X 143MM  
GREY



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

20 COMPARTMENT





GLASS RACKS



25 COMPARTMENT

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



**GLASS RACK**  
**CGG0145**  
500 X 500 X 143MM  
GREY



**HEIGHT EXTENDER**  
**CEG0052**  
500 X 500 X 50MM  
GREY

30 COMPARTMENT

- FEATURES**
- 30 Compartment glass rack
  - Maximum diameter = 79.4MM
  - Includes first extender



**GLASS RACK**  
**CGG0146**  
500 X 500 X 143MM  
GREY



**HEIGHT EXTENDER**  
**CEG0053**  
500 X 500 X 50MM  
GREY

36 COMPARTMENT

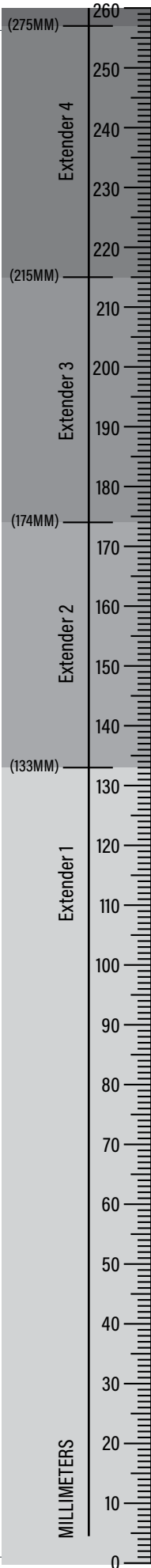
- FEATURES**
- 36 Compartment glass rack
  - Maximum diameter = 73MM
  - Includes first extender



**GLASS RACK**  
**CGG0147**  
500 X 500 X 143MM  
GREY



**HEIGHT EXTENDER**  
**CEG0054**  
500 X 500 X 50MM  
GREY



GLASS RACK



49 COMPARTMENT

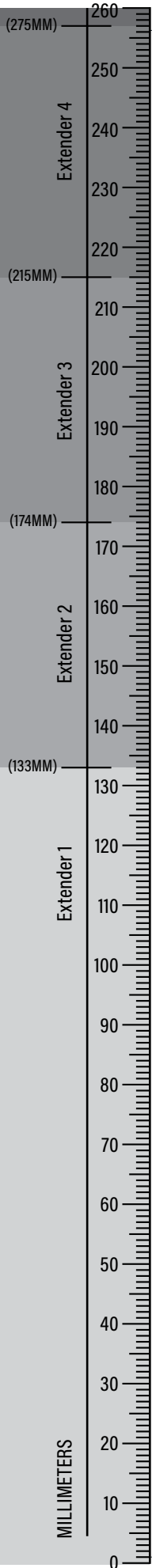
- FEATURES**
- 49 Compartment glass rack
  - Maximum diameter = 62MM
  - Interior dimensions: 65 X 65 X 80MM



**GLASS RACK**  
**CGG0148**  
500 X 500 X 143MM  
GREY



**HEIGHT EXTENDER**  
**CEG0055**  
500 X 500 X 50MM  
GREY



CUTLERY HOLDERS



**FLATWARE CYLINDER WHITE**  
**FCW0143**  
114 X 140MM



**8 COMPARTMENT FLATWARE BASKET NO HANDLES**  
**CFB0184**  
184MM



RACK MOBILE DOLLY



FEATURES

- Rack dolly
- Handle and wheels for easy transportation of racks
- Large swivel castors with non-marking rubber wheels



**GLASS RACK DOLLY WITH HANDLE**  
**GFC0500**  
500 X 500MM  
SOFT GREY

GLASS RACK DUST COVER

FEATURES

- Use to cover glass rack to protect clean glasses



**RDC0122-C**  
500 X 500MM



NO BACTERIA



NO DIRTY HANDS



NO RODENTS



NO BUGS



NO DIRT

MOBILE REFUSE BINS



**ORGANIC WASTE**  
IBP1220 - 120LT  
IBP1240 - 240LT

**PLASTIC**  
IBP2220 - 120LT  
IBP2240 - 240LT

**TIN CANS**  
IBP4220 - 120LT  
IBP4240 - 240LT

**GENERAL WASTE**  
IBP0220 - 120LT  
IBP0240 - 240LT

**PAPER**  
IBP3220 - 120LT  
IBP3240 - 240LT

FOOT PEDAL WHEELY BIN

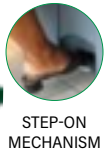


**120LT BLUE**  
**IBP9120**  
**SPECIFICATIONS**  
DIMENSIONS : 470 X 580 X 910MM  
CAPACITY : 120LT

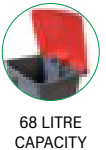
NEW



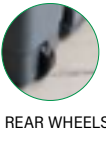
**BIN WITH LID - 68LT**  
IBP9168  
IBP9268  
IBP9368  
IBP9468



STEP-ON  
MECHANISM



68 LITRE  
CAPACITY



REAR WHEELS





## REFUSE BIN



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



**MOBILE DOLLY  
FOR IBP1001**  
**IBP1004**

## REFUSE BIN



**BLACK  
WITH LID**  
**IBP1085**  
85LT - 450 X 630MM



**MOBILE DOLLY  
METAL**  
**IBP0001**

## 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 magnetic steel



**FOR IBP0085 & IBP1085**  
**CTS0001**

## CUTLERY SAVER

## TRIGGER SPRAY BOTTLES - COLOUR CODED



## PLASTIC - 750ML

- |         |   |
|---------|---|
| TBB0750 | ● |
| TBG0750 | ● |
| TBR0750 | ● |
| TBW0750 | ○ |
| TBY0750 | ● |

## JANITOR TROLLEY - PLASTIC

## FEATURES

- Robust 3 shelf design
- Smooth gliding wheels
- Heavy duty moulded hooks for cart bag and for cleaning equipment



**JTP0001**  
1140 X 510 X 980MM

## HOTEL SERVICE TROLLEY

## FEATURES

- Heavy duty moulded hooks for durable service bag
- Smooth gliding wheels
- Multifunctional and versatile
- Adjustable shelving



**HST0001**  
1480 X 550 X 1000MM

## VACUUM CLEANER

## FEATURES

- New NST sound reduction and AutoSave energy conservation technology

**INDUSTRIAL  
NVC0001**

DIMENSIONS : 355 X 355 X 430MM  
WEIGHT : 6.1KG

**OTHER ORDER CODES**  
**VACUUM BAGS**  
**XNVC0001 (10)**



- Environmentally friendly
- Less energy, lower noise, longer life and user convenience

## BUCKETS AND WRINGERS

## FEATURES

- Provides great visibility for increased safety

- Portable and lightweight designs are ideal for use in any environment



**SINGLE  
PLASTIC FRAME**  
**PBW0001 - 1 X 36LT**

**OTHER ORDER CODES**  
**BUCKET AND WRINGER 36LT**  
**PBW0003** ●  
**PBW0004** ●  
**PBW0005** ●



**DOUBLE  
2 X 25LT**  
**PBW2002 - METAL FRAME**  
**PBW0002 - PLASTIC FRAME**



## BUCKETS AND WRINGERS - PLASTIC



### FEATURES

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

### SINGLE NPB0001

#### NOTE

Also available on request in these colours: ● ● ○ ●



### FEATURES

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

### DOUBLE NPB0002

#### NOTE

Also available on request in these colours: ● ● ○ ●



## BUCKET AND WRINGER



### GALVANISED MILD STEEL GPB0001

#### OTHER ORDER CODES

BUCKET  
GPB0002  
WRINGER  
GPB0003

#### NOTE

Bucket and handles also available on request in these colours: ● ● ○ ●

## GLASS SCRAPER



### HAND HELD GSH0300 300MM



### MANUAL 3-HEAD GWH2003 200MM

## WET FLOOR SIGNS

### FEATURES

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



### A-CONE WFS0003 675MM



### A-FRAME WFS0001



## MOP HANDLES AND HEADS



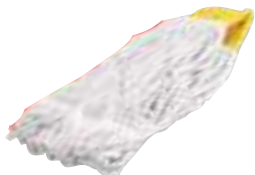
### MOP HOLDER ALUMINIUM HANDLE MHA0400 1400MM



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



### MOP HEAD MHW1500 500G



### MOP HEAD BLUE LINE MHA1400 400G





BROOMS AND FLOOR SQUEEGEES



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



**LONG HANDLE  
BROOM**  
LHB0610  
610MM



**STRAIGHT FLOOR  
SQUEEGEE**  
SFS0540  
600MM



**WHITE HANDLE**  
MTW1300  
1300 X 240MM



**BLACK HANDLE**  
MTB1300  
1300 X 240MM

**NOTE**  
Available on request only



**DOUBLE BLADE  
WHITE**  
SSQ1500  
500MM



**SINGLE MOULDED  
BLADE BLACK**  
SSQ0500  
500MM

**NOTE**  
Available on request only



**HEAD SOFT  
BRISTLE - WHITE**  
BHW0450  
450MM



**HEAD HARD  
BRISTLE - BLACK**  
BHB0300  
300MM

**NOTE**  
Available on request only

SCRUB BRUSHES



**SOFT BRISTLE  
WHITE**  
SSW0175  
175MM



**HARD BRISTLE  
BLACK**  
SSB0175  
175MM



**NAIL BRUSH SOFT  
BRISTLE - WHITE**  
NBS0110  
110MM

**NOTE**  
Available on request only

SCRUB BRUSHES

SOFT BRISTLE - WHITE

HARD BRISTLE - BLACK



**SHORT HANDLE**  
SHS0210  
210MM



**LONG HANDLE**  
LHS1355  
355MM



**SLIMLINE**  
SSS0300  
300MM

**NOTE**  
Available on request only



**SHORT HANDLE**  
SHS1210  
210MM



**LONG HANDLE**  
LHS0355  
355MM



**SLIMLINE**  
SSH0300  
300MM

MICROFIBRE MOP HEAD AND HANDLE



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

**NOTE**  
Available on request only



**MICROFIBRE MOP HEAD**  
MTB0390  
390MM



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

WALL MOUNTED HOLDER SYSTEM



WALL RAIL WITH  
3 BRACKETS  
WRS0500  
500MM



INSECT EXTERMINATORS

LED

FEATURES

- High quality UV-A LED for best attraction
- Electronic transformer to ensure effective kill rate
- ABS fireproof material for safety
- Full open design
- Removable collection tray for easy cleaning
- Coverage 300M<sup>2</sup>



MEDIUM  
IEA1003

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

ULTRA VIOLET



SMALL  
IEA1001

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



MEDIUM  
IEA1002

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

Storage & Handling

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

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# 5 Reasons Why

Infiniti

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

Global

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

CAMBRO

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

CAMBRO

## HEALTHCARE



### CAMDUCTION CHARGING STATION

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

#### FEATURES

- Quickly heats up to 20 bases at one time
- Initial start up takes approx. 4-6MIN
- Made of high grade S/Steel



- Independent functionality of each charging slot reduces the risk of service interruption
- Camduction innovative hot meal delivery system is fast and efficient
- Perfect for any facility with a hot tray line system



#### SINGLE PHASE 220V

CCS1001

DIMENSIONS : 762 X 479 X 879MM

WEIGHT : 49.2KG

#### NOTE

3 Phase also available - CCS1003

#### OTHER ORDER CODES

BASE PELLET  
CBP0001



#### RECOMMENDATION

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

### MOBILE DRYING RACKS



#### FOR CAMDUCTION BASES

MDR0001

128 - BASE CAPACITY



#### FOR INSULATED DOME COVERS

MDR0002

100 - DOME CAPACITY



HEALTHCARE



DOME COVER

FEATURES

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



NAVY BLUE

**INSULATED LOW PROFILE**  
**IPC0260**  
260MM DIAMETER - 699MM HEIGHT

**INSULATED BASE**  
**IBB0261**  
245MM DIAMETER - 40MM HEIGHT

CAMDUCTION BASE PELLET

FEATURES

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



**FOR SINGLE PHASE CAMDUCTION SYSTEM**  
**NAVY BLUE**  
**CBP0001**  
243.1MM

**NOTE**  
3 phase also available - CBP0003

MEAL DELIVERY CARTS

FEATURES

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

SLATE BLUE



**20 TRAY**  
**MDC0970**  
965 X 1400 X 1124MM

**NOTE**  
Takes 20 X FST5150  
Camtrays



**30 TRAY**  
**MDC0750**  
1525 X 745 X 1616MM

**NOTE**  
Takes 30 X FST5150  
Camtrays

HEALTHCARE



HEATED MEAL DELIVERY CARTS

FEATURES

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

UPC ELECTRIC HEATED FRONT LOADERS  
SLATE BLUE



**800 SERIES**  
**UEL0001**  
VOLTAGE : 220V  
DIMENSIONS : 520.7 X 689.1 X 1371.6MM  
WEIGHT : 39.68KG



**1600 SERIES**  
**UEL0002**  
VOLTAGE : 220V  
DIMENSIONS : 730.3 X 847.9 X 1374.9MM  
WEIGHT : 67.59KG



**NOTE**  
For capacity guide refer to page 193



HEALTHCARE



DINNERWARE - POLYCARBONATE

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

FEATURES

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

WHITE



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



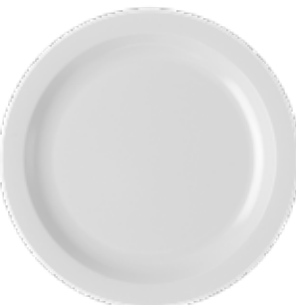
**NARROW RIM  
SIDE PLATE**  
PSP1205-C  
16.5CM



**CEREAL BOWL**  
PCB1370  
370ML



**ROUND SOUP/  
SALAD BOWL**  
PSB1450-C  
22.9CM



**NARROW RIM  
DINNER PLATE**  
PDP1230-C  
22.9CM



**MUG**  
PCM1300-C  
288ML

PLATE COVER



**CLEAR**  
PCP2000-C  
26.2CM DIAMETER



HEALTHCARE



DINNERWARE - POLYCARBONATE

FEATURES

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

BEIGE



**3 DIVISION  
DINNER PLATE**  
PDP0002-C  
22.9CM



**NARROW RIM  
SIDE PLATE**  
PSP0205-C  
16.5CM



**CEREAL BOWL**  
PCB0370  
370ML



**ROUND SOUP/  
SALAD BOWL**  
PSB0450-C  
22.9CM



**NARROW RIM  
DINNER PLATE**  
PDP0230-C  
22.9CM



**MUG**  
PCM0300-C  
288ML

CLEAR



**JUG - WITHOUT LID**  
PTP0750-C  
1LT - CLEAR  
**LID FOR JUG**  
PLJ0340



**TUMBLER**  
GTA0001-C  
296ML



**JUICE**  
PJG0150  
150ML

HEALTHCARE



TRAYS - FIBERGLASS - SMOOTH  
ANTIQUE PARCHMENT - CAMTRAYS

FEATURES

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



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

**NOTE**  
FST5150 fits cambro meal delivery carts



SERVICE CART  
KD CART



BLACK

FEATURES

- These carts are robust and designed for both front and back-of-house transport needs
- Each cart is equipped with two ergonomic handles that feature Camguard antimicrobial
- The three polypropylene shelves are durable, stain-resistant, easy to clean, and lightly textured to reduce sliding resistant and easy to clean plus lightly textured to reduce sliding
- The generous 300MM spacing between shelves facilitates faster loading and unloading
- The aluminium uprights between shelves ensure optimal sturdiness, stability, and rust resistance
- Easy to assemble



**LARGE**  
**KCL0001**

**SPECIFICATIONS**  
DIMENSIONS : 1016 X 950 X 540MM  
WEIGHT : 181KG



**TRASH CONTAINER**  
**TCB0001**



**CUTLERY/  
SILVERWARE BOX**  
**CBB0001**



**PANEL SET**  
**KCP0001**

**NOTE**  
Optional shelf panels can be added during assembly to enclose three sides of the shelf. Each panel set covers one shelf





SERVICE AND TRANSPORT CART



BLACK

FEATURES

- Shelves feature raised ridges to protect surface against heat
- Four sided 13MM marine rail on top shelf to contain spills
- Four 150MM non-marking heavy-duty plate castors
- No assembly required



**PRO HEAVY DUTY  
2 TIER**  
**SCH0236**  
1050 X 600 X 940MM



**QUICK CONNECT  
CUTLERY BIN**  
**QCC0310**  
400 X 180 X 310MM



**QUICK CONNECT  
TRASH BIN**  
**QCT0540**  
400 X 180 X 540MM



DISH CADDY - ADJUSTABLE



FEATURES

- Compact design with unparalleled capacity
- Store more caddies and dishes in the same space, or keep the same quantity of caddies and dishes, and free up valuable space for other uses
- Smooth manoeuvring
- Compact square design, with 2 rigid and 2 swivel castors, means easier transporting in and out of storage, up and down ramps and across carpet



**COMPACT - 4 TOWER**  
**ADC0002**  
690 X 690 X 810MM  
BLACK

STORAGE CAPACITIES

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



ICE CADDY - PORTABLE

FEATURES

- Rotomoulded for maximum durability, resisting cracks, dents, bubbling, and rusting
- Ideal for beverage and meal service in catering, outdoor events, and hotels
- Unique sliding lid slides back and under to reduce contamination
- Recessed well and drain shelf keeps ice away from water
- Ergonomic, moulded-in handles ease lifting and transport



**57KG**  
**ICB0570**  
590 X 800 X 750MM  
BLACK



TOP LOADER



SLATE BLUE

FEATURES

- Durable polypropylene construction
- Polyurethane injected foam insulated
- Lid with gasket and wide nylon latches for better temperature retention
- Transport full or fractional GN food pans
- Interlock and stack to ease transporting and maximize storage space



**UPC**  
**UTL0305**  
630 X 440 X 305MM



FRONT LOADER  
SLATE BLUE

FEATURES

- Superior performance: both models keep food hot or cold for up to 4 hours
- Polyurethane foam insulation improves temperature maintenance and allows for a safe exterior compared to hot metal cabinets
- Durable construction
- Built in handles for easy manoeuvring
- Doors open 270° for easy loading and unloading of food pans
- Units are stackable and can be placed on a dolly



**400 SERIES**  
**UFL0620**  
430 X 620 X 620MM



**DOLLY FOR 400 SERIES**  
**DFL0230**  
710 X 530 X 230MM

FRONT LOADERS



SLATE BLUE



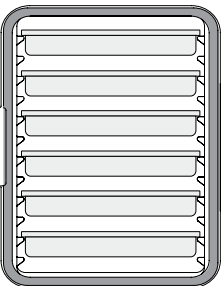
**800 SERIES**  
**UFL0621**  
520 X 690 X 1370MM



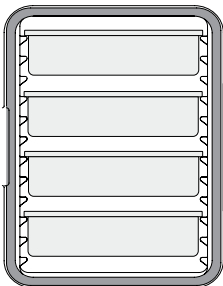
**1600 SERIES**  
**UFL0622**  
720 X 820 X 1350MM

CAPACITY GUIDE

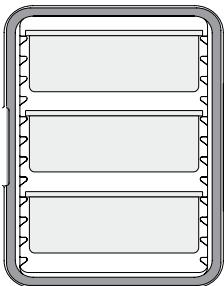
UFL0620 (X1)=  
UFL0621 (X2)=  
UFL0622 (X4)=



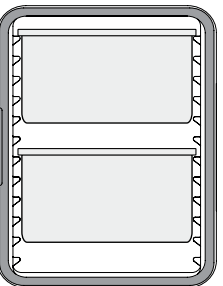
6 X 2½" (65MM)



4 X 4" (100MM)



3 X 6" (150MM)



2 X 8" (200MM)



BEVERAGE SERVERS



DARK BROWN

FEATURES

- Use to hold, transport and serve hot or cold beverages
- One piece, seamless double-wall polyethylene with thick foam insulation
- Sturdy latches secure lids tightly and will never rust
- Drip-proof recessed spigot for easy self-serve access
- Stack units on riser to fill large cups or coffee pots
- Stack interlocking ensures stable stacking during transport and storage

ULTRA CAMTAINERS



**10LT**  
**BSI0104**  
430 X 300 X 500MM



**20LT**  
**BSI0199**  
430 X 300 X 680MM



**40LT**  
**BSI0397**  
520 X 420 X 660MM



GN FOOD PANS - HIGH HEAT



SPECIFICATIONS

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

INSERTS



**FULL - 8.5LT**  
**HHF0001**  
65MM  
AMBER



**HALF LONG - 3LT**  
**HHF0002**  
65MM  
AMBER



**HALF - 8.9LT**  
**HHF0003**  
150MM  
AMBER



**FULL - 8.5LT**  
**HHF1001**  
65MM  
BLACK



**HALF - 3.9LT**  
**HHF1005**  
65MM  
BLACK



**HALF - 3.9LT**  
**HHF0005**  
65MM  
AMBER



LIDS - INSERTS  
AMBER



**FULL**  
**HHL0001**



**HALF**  
**HHL0004**



**HALF LONG**  
**HHL0002**



**THIRD**  
**HHL0003**

GN FOOD PANS - HIGH HEAT



THIRD INSERTS - FOR PHU UNITS - AMBER



**DOUBLE  
HANDLE - 2.4LT**  
HHP1003  
65MM



**DOUBLE  
HANDLE - 3.6LT**  
HHP1002  
100MM



**SINGLE  
HANDLE - 2.4LT**  
HHP1005  
65MM



**SINGLE  
HANDLE - 3.6LT**  
HHP1001  
100MM

DRAIN SHELVES - PERFORATED



**FULL**  
HDS0001



**HALF LONG**  
HDS0002



**HALF**  
HDS0003



**THIRD**  
HDS0004



INSERTS - POLYCARBONATE - CAMWEAR



FEATURES

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



**FULL - 19.5LT**  
INF4150-C  
150MM  
CLEAR



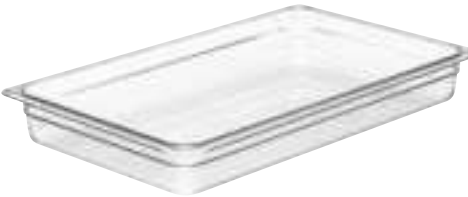
**FULL - 25.6LT**  
INF4200-C  
200MM  
CLEAR



**FULL - 13LT**  
INF4100-C  
100MM  
CLEAR



**FULL - 13LT**  
INF5100-C  
100MM  
BLACK



**FULL - 8.5LT**  
INF4065-C  
65MM  
CLEAR



**FULL - 8.5LT**  
INF5065-C  
65MM  
BLACK



**HALF - 8.9LT**  
INH4150-C  
150MM  
CLEAR



**HALF - 11.7LT**  
INH5150-C  
200MM  
CLEAR



**HALF - 5.9LT**  
INH4100-C  
100MM  
CLEAR



**HALF - 5.9LT**  
INH5100-C  
100MM  
BLACK



**HALF - 3.9LT**  
INH4065-C  
65MM  
CLEAR



**HALF - 3.9LT**  
INH5065-C  
65MM  
BLACK



LIDS - INSERTS



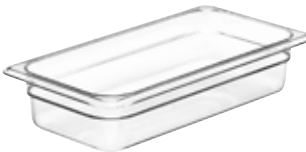
HALF  
INH4005



FULL  
INF4005

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

INSERTS - POLYCARBONATE - CAMWEAR



THIRD - 2.4LT  
INT4150-C  
65MM  
CLEAR



THIRD - 3.6LT  
INT5100-C  
100MM  
CLEAR



THIRD - 3.6LT  
INT5101-C  
100MM  
BLACK



THIRD - 5.3LT  
INT5063-C  
150MM  
CLEAR



SIXTH - 1.5LT  
INS5100-C  
100MM  
CLEAR



SIXTH - 1.5LT  
INS5150-C  
100MM  
BLACK



SIXTH - 2.2LT  
INS4150-C  
150MM  
CLEAR



SIXTH - 2.2LT  
INS4100-C  
150MM  
BLACK



NINTH - 1LT  
INN5100-C  
100MM  
CLEAR



NINTH - 1.4LT  
INN9150-C  
150MM  
CLEAR

COLDFEST FREEZER PAN AND LID  
CAMWEAR

FEATURES

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



SIXTH  
CFP0150  
150MM  
BLACK



CLEAR FLAT LID  
PCL0135  
POLYCARBONATE

LIDS - INSERTS - POLYCARBONATE  
CLEAR



FULL  
INF4001-C



HALF  
INH4001-C



THIRD  
INT4001-C



SIXTH  
INS4001-C



NINTH  
INN9009-C



LIDS - HINGED FLIP - POLYCARBONATE

FEATURES

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

CLEAR



HALF  
PCH1353



THIRD  
PCH1350



SIXTH  
PCH1351

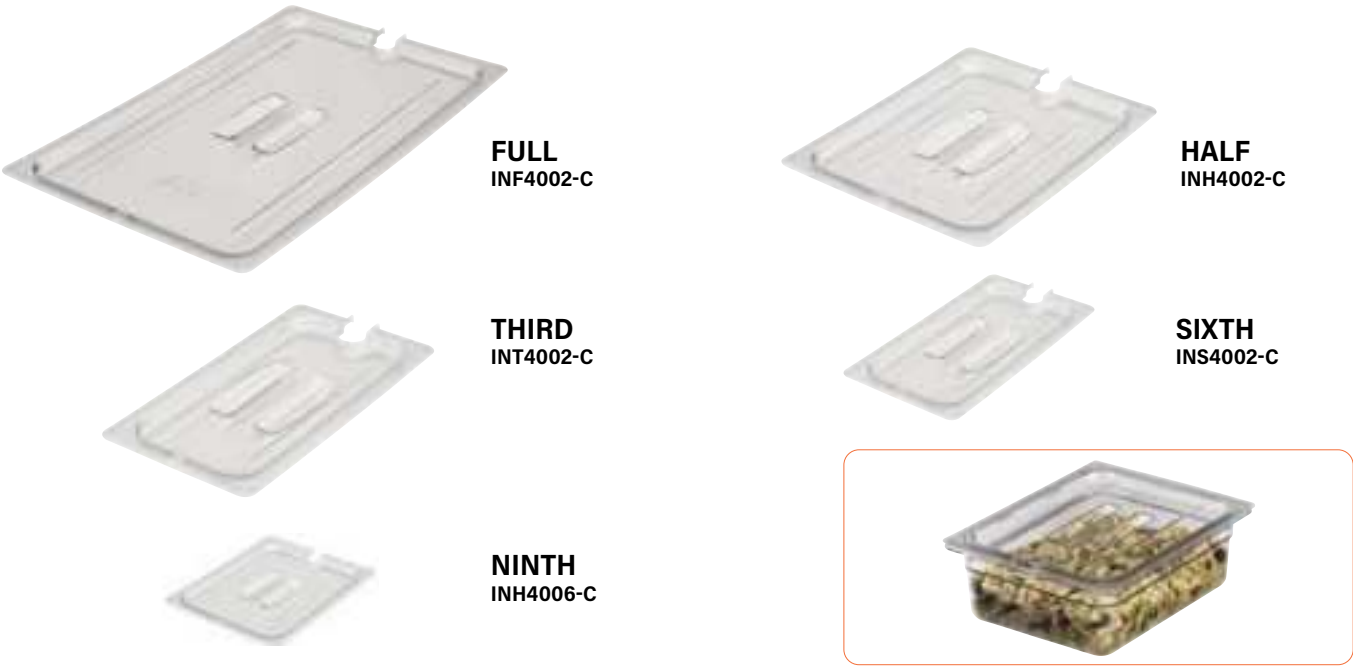


NINTH  
PCH1352

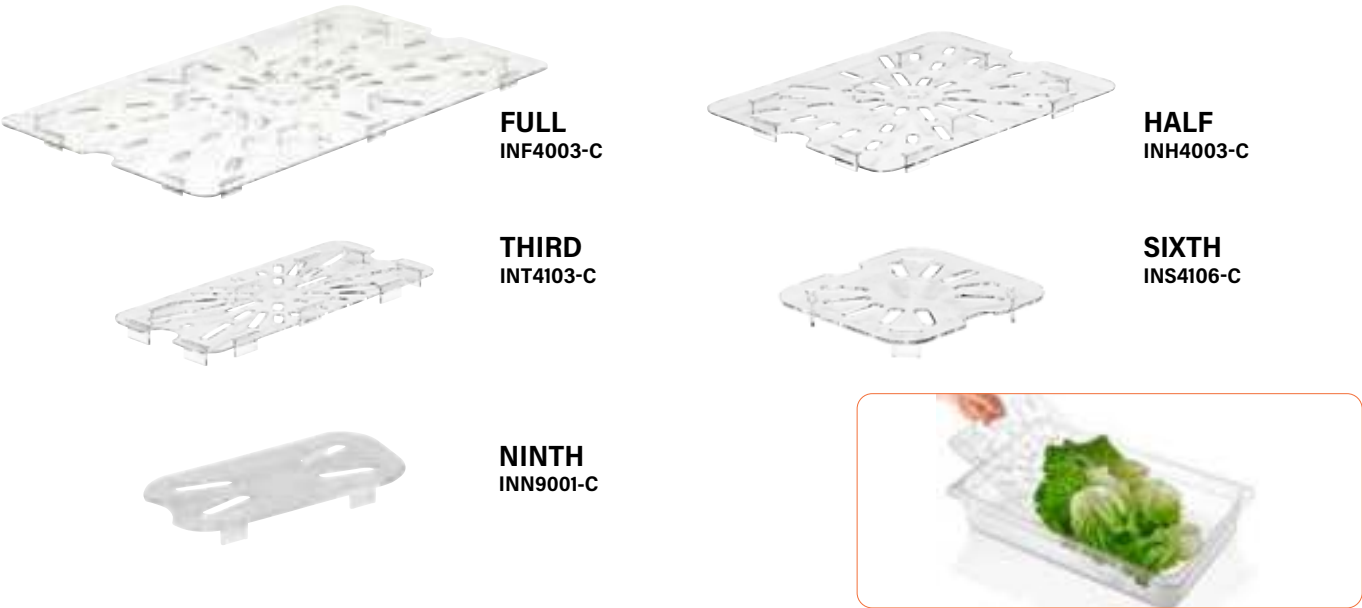
LIDS - INSERTS - POLYCARBONATE - NOTCHED  
CLEAR



CAMWEAR



DRAIN SHELVES - POLYCARBONATE - PERFORATED  
CLEAR



INSERTS - POLYPROPYLENE



FEATURES

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

CLEAR





LIDS - INSERTS - SNAP ON



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

CLEAR



**FULL**  
INF4004-C



**HALF**  
INH4004-C



**SIXTH**  
INS4004-C



**THIRD**  
INT4004-C



**NINTH**  
INN4004-C



STORAGE 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



**22LT**  
SCS4020-C



**17LT**  
SCS4015-C



**12LT**  
SCS4010-C



**8LT**  
SCS4007-C



**6LT**  
SCS4006-C



**4LT**  
SCS4004-C



**2LT**  
SCS4002-C



LIDS - STORAGE CONTAINERS



**2 & 4LT SQUARES**  
SCL4001-C  
GREEN



**6 & 8LT SQUARES**  
SCL4002-C  
RED



**12, 18 & 22LT SQUARES**  
SCL4003-C  
BLUE

STORAGE CONTAINERS - POLYCARBONATE



- FEATURES**
- Safely store bulk food products in the cooler, freezer or dry storage
  - When received, transfer ingredients out of unsanitary cardboard boxes into food boxes

CLEAR



**83.3LT - LARGE**  
**SBL0380-C**  
460 X 660 X 380MM



**64.4LT - LARGE**  
**SBL0150-C**  
460 X 660 X 300MM



**49.2LT - LARGE**  
**SBS0230-C**  
460 X 660 X 230MM



**33LT - LARGE**  
**SBS0150-C**  
460 X 660 X 150MM



**18.9LT - LARGE**  
**SBS0090-C**  
460 X 660 X 90MM



**18LT - SMALL**  
**SBP0230**  
460 X 305 X 230MM



**6.6LT - SMALL**  
**SBL0090-C**  
460 X 305 X 90MM



LIDS - STORAGE CONTAINER - POLYCARBONATE



**LARGE**  
**SBL0001-C**  
460 X 660MM



**SMALL**  
**SBS0001-C**  
460 X 305MM

SHELVING - STARTER UNITS - BASICS PLUS



**LIFETIME WARRANTY**  
ON CORROSION AND RUST



- FEATURES**
- Made from extremely strong composite material
  - Corrosion resistant
  - Designed to snap/connect together for easy assembly
  - Adjustable feet bolts allow for levelling
  - Shelf plates are embedded with Camguard antimicrobial agent to inhibit the growth of fungus, bacteria, and mold
  - Drop in shelf plates that can easily be removed for easy cleaning
  - Easily adjustable

4 TIER VENTED SHELF

- BVS0007** - 765 X 460 X 1830MM  
**BVS0001** - 915 X 460 X 1830MM  
**BVS0002** - 1070 X 460 X 1830MM  
**BVS0003** - 1220 X 460 X 1830MM

- BVS0008** - 765 X 610 X 1830MM  
**BVS0004** - 915 X 610 X 1830MM  
**BVS0005** - 1070 X 610 X 1830MM  
**BVS0006** - 1220 X 610 X 1830MM

SHELVING - CORNER UNITS - BASICS PLUS  
ADD ON



- 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

- BAC0460** - 765 X 460 X 1830MM  
**BAC9150** - 915 X 460 X 1830MM  
**BAC1070** - 1070 X 460 X 1830MM  
**BAC1220** - 1220 X 460 X 1830MM

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

**NOTE**  
Compatible with all Basics Plus shelving starter units



**CAMBRO**

NEW

## SHELVING - STARTER UNITS - BASICS



**LIFETIME WARRANTY**

ON CORROSION AND RUST



### 5 TIER VENTED SHELF

**BSV0003** - 765 X 540 X 2130MM

**BSV0004** - 915 X 540 X 2130MM

**BSV0005** - 1070 X 540 X 2130MM

**BSV0006** - 1220 X 540 X 2130MM



## SHELVING - CORNER UNITS - BASICS ADD ON



### 5 TIER VENTED SHELF

**BAV0003** - 765 X 540 X 2130MM

**BAV0004** - 915 X 540 X 2130MM

**BAV0005** - 1070 X 540 X 2130MM

**BAV0006** - 2140 X 540 X 2130MM

#### NOTE

Compatible with 2130 Basics Plus starter units



**CAMBRO**

NEW

## SHELVING - POST KITS - BASICS



**LIFETIME WARRANTY**

ON CORROSION AND RUST

### BSP0460

460 X 1830MM

NEW

### BSP0540

540 X 2130MM

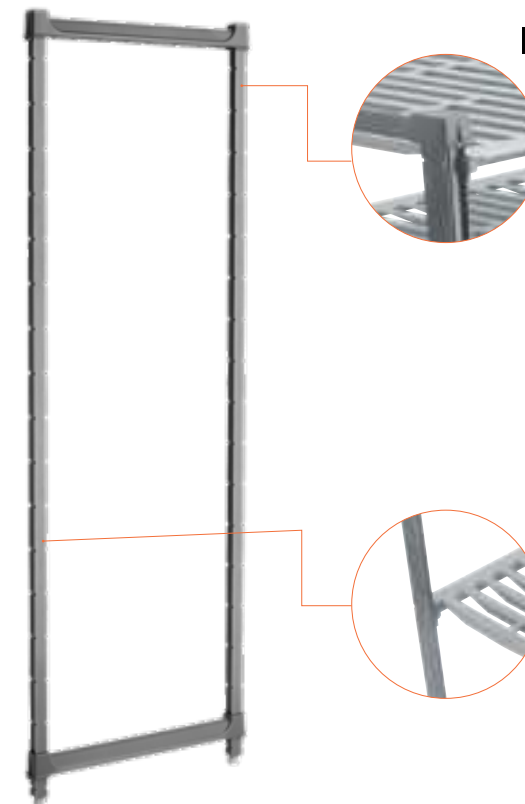
### BSP0610

610 X 1830MM

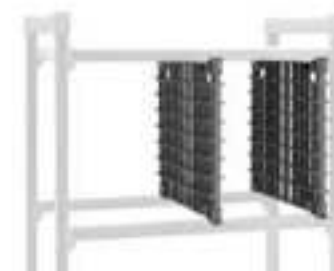
#### NOTE

Compatible with all Basics Plus add on corner units

For reference see page 205 to 206



## STORAGE RACKS - UNIVERSAL



### STARTER

**BSV0534**

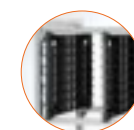
540MM



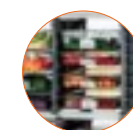
### ADD ON

**BAC0534**

540MM



Individual storage  
section



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



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



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

## SHELVING



### CORNER CONNECTORS BASICS



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



## DUNNAGE RACKS

### FEATURES

- Made from single piece heavy duty polypropylene - extremely strong and durable
- Can never rust or corrode - can be used from -38°C to 90°C
- Raise goods 305MM safely off floor
- Can clip together with Camlinks



**VENTED - 600KG**  
DRV0915  
915 X 300 X 533MM  
**VENTED - 1360KG**  
DRV1220  
1220 X 300 X 533MM



## INGREDIENT BIN - SLANT TOP - WHITE

### FEATURES

- Lid slides open for easy access
- Fitted with non-marking castors
- Lid can be opened while unit is under bench top or work table



**102KG**  
IBS1020  
420 X 750 X 710MM



## GN1/1 MOBILE CARTS - KNOCK DOWN



**LIFETIME WARRANTY**  
ON CORROSION AND RUST

### FEATURES

- Made from the same composite material as Cambro basics shelving - extremely strong
- Comes as a knockdown pack - clips together for assembly
- Ultra quiet nylon castors that offer a superior glide
- Rails can take heat up to 200°C
- Castors clip in and can be easily replaced
- Weight bearing - up to 45KG's per rail set
- 4 Swivel castors with foot brakes

## 9 PAN

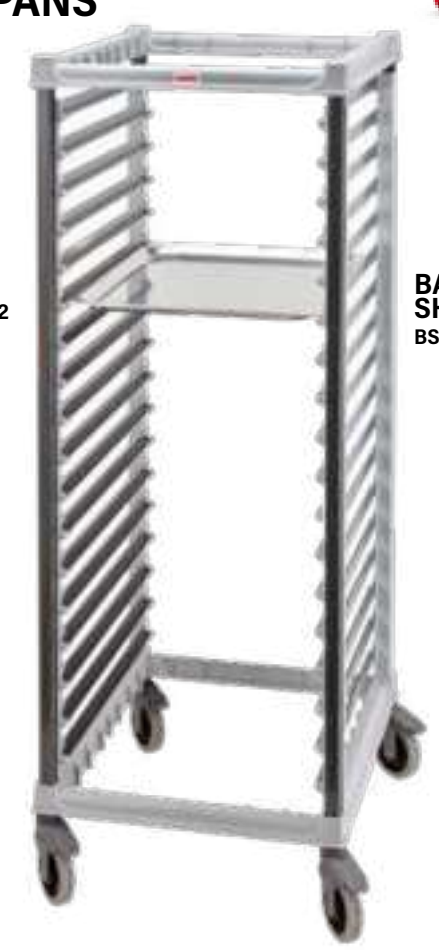


**HALF**  
KPC0001

## 18 PANS



**TALL**  
KPC0002



**BAKING  
SHEET CART**  
BSC0018

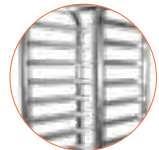




## MOBILE TRAY TROLLEY - S/STEEL



LOCKABLE CASTORS



15 SHELVES



FLATPACKED

ACCOMODATES  
FULL GASTRONORM  
AND 600 X 400MM  
PANS

### FEATURES

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

### 15 SHELVES

MTT0015

### SPECIFICATIONS

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



## MOBILE WORKING TABLE - S/STEEL



### FEATURES

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

### 7 SHELVES

WTT0007

**SPECIFICATIONS**  
385 X 550 X 900MM

## TEA TROLLEYS

### S/STEEL

#### FEATURES

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



### 2 SHELF TTS0002

910 X 850 X 540MM

### 3 SHELF TTS0003

910 X 850 X 540MM

### 5 SHELF TTS0005

1540 X 850 X 540MM



### FEATURES

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

### 3 SHELF TTP0001

1030 X 510 X 960MM

### S/STEEL

#### FEATURES

- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High quality S/Steel makes them ideal for most catering requirements
- Hygienic - easy to clean and sterilize



### HEAVY DUTY 2 SHELF - 20KG TTS1002

930 X 905 X 560MM



### HEAVY DUTY 3 SHELF - 25KG TTS1003

930 X 905 X 560MM

## DISH CLEARING TROLLEY



### S/STEEL WITH 4 TOTE BOXES DCT1002

870 X 545 X 930MM

**DTH0001**  
OPTIONAL EXTRA

**NOTE**  
Excludes accessories

## PLATFORM PUSH TROLLEY



### FEATURES

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

### COLLAPSIBLE PPT1000

900 X 600 X 900MM

## CROCKERY RACKS FLOOR STANDING - MOBILE



### FEATURES

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

### 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

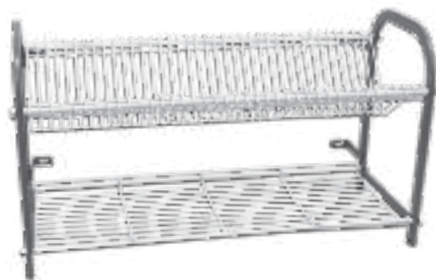
### 1130MM

**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

## WALL SHELVING - S/STEEL

### FEATURES

- All S/Steel construction
- Available in single or double shelf format
- Standard widths 600MM, 900MM and 1200MM
- Adjustable height



### SINGLE

**SSW0600** - 600 X 300MM  
**SSW0900** - 900 X 300MM  
**SSW1200** - 1200 X 300MM



### DOUBLE

**SSW2600** - 600 X 300MM  
**SSW2900** - 900 X 300MM  
**SSW2200** - 1200 X 300MM

## POT RACKS - S/STEEL

### FEATURES

- S/Steel tubular frame
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- 50KG load capacity per shelf



### SINGLE WALL MOUNTED

**PRS0900**  
900 X 400 X 400MM



### DOUBLE WALL MOUNTED

**PRD0900**  
900 X 400 X 760MM



### FLOOR STANDING

**PRF1200**  
1200 X 600 X 1450MM

## WORK TABLES - 2-TIER - S/STEEL

### FEATURES

- Table top is S/Steel making it easy to clean and is hygienic
- Shelves are made from mild steel that is chrome plated and coated with a lacquer finish
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation
- Dismantled for easy transportation



### PLAIN TOP

**WTS0002**  
1300 X 690 X 870MM

### NOTE

Excludes accessories



### SPLASHBACK

**WTS1002**  
1300 X 690 X 870MM

### NOTE

Excludes accessories



## SHELVING UNITS

### FEATURES

- 2 Finishes available - chrome plated or zinc plated with epoxy coating
- Chrome plated shelving units are ideal for dry storage only
- Zinc plated with epoxy coated shelving units are ideal for wet and cold environments
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation prolonging the life of the product



CHROME  
PLATED

### CHROMED - 4 SHELF - COMPLETE UNIT

**SUC0905** - 905 X 455 X 1830MM

**SUC1200** - 1200 X 455 X 1830MM

**SUC1510** - 1510 X 455 X 1830MM

### OTHER ORDER CODES

#### CHROMED SHELF WITH CLIPS

**SUS0905** - 905MM

**SUS1200** - 1200MM

**SUS1510** - 1510MM



EPOXY  
COATED

### ZINC/EPOXY - 4 SHELF - COMPLETE UNIT

**SUZ0905** - 905 X 455 X 1830MM

**SUZ1200** - 1200 X 455 X 1830MM

**SUZ1510** - 1510 X 455 X 1830MM

### NOTE

Chromed shelving unit is suitable for dry storage only and not suitable for cold storage  
Zinc plated epoxy coated shelving units are suitable for wet and cold environments

### OTHER ORDER CODES

#### ZINC/EPOXY SHELF WITH CLIPS

**SUZ1905** - 905MM

**SUZ2200** - 1200MM

**SUZ2510** - 1510MM

### NOTE

Excludes accessories



## WIRE LOCKER

### FEATURES

- Ideal for use in shopping centres, factory and restaurant change rooms, etc
- Four compartment unit ideal for handbags & shoes
- Strong bullet type hinges fitted to doors
- Mild steel tube section construction with welded mesh
- Epoxy powder coated finish
- Square mesh pattern
- Padlockable doors



### 4 DOOR LGW0004

#### SPECIFICATIONS

DIMENSIONS : 335 X 330 X 1900MM

WEIGHT : 12KG



FOR ILLUSTRATION PURPOSE ONLY

## MEAT TRAYS - PLASTIC



### FEATURES

- Capacity 22LT
- Stack load - 180KG on base tray
- Food safe
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements

### SMALL

**MTS0001** ○

**MTS0002** ●

**MTS0003** ●

**MTS0004** ●

**MTS0005** ●

Internal dimensions - 440 X 310 X 168MM

## TRAYS - PLASTIC



## FEATURES

- Capacity 37LT
- Stack load - 180KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution

**MEAT TRAY - MEDIUM**  
**MTM0001**

Internal dimensions - 590 X 340 X 200MM



## FEATURES

- Capacity 60LT
- Stack load - 720KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution

**MEAT TRAY - LARGE**  
**MTL0001**

Internal dimensions - 728 X 327 X 235MM



## FEATURES

- Capacity 58LT
- Stacks and nests
- Food safe - virgin material
- Easy to clean and sanitize
- External drainage system

**FISH CRATE - LARGE**  
**FCL0001**

Internal dimensions - 638 X 386 X 227MM



## FEATURES

- Capacity 35LT
- Stack load - 160KG on base tray
- Food safe - virgin material

**STORAGE CONTAINER - LARGE WITH LID**  
**SCL0002**600 X 400 X 195MM  
Internal dimensions - 550 X 350 X 185MM

## CRATES - PLASTIC



## FEATURES

- Fully stackable glass crates - holds 30 glasses
- Perfect crates for transporting glasses to and from functions

**GLASS CRATE LARGE - BLUE**  
**GCL0030**30 GLASSES  
475 X 400 X 205MM

## FEATURES

- Capacity 33LT
- Stack load - 150KG on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Ideal for washing down vegetables on receiving

**FREEZER CRATE - VENTED**  
**FCV0001**600 X 400 X 188MM  
Internal dimensions - 550 X 347 X 160MM

## STORAGE CONTAINER



## FEATURES

- Food safe - virgin material

**SCJ0001**  
545 X 345 X 280MM

## TRAY - MULTIPURPOSE - PLASTIC

**MPT0001**  
605 X 400 X 75MM



## INGREDIENT BINS

### FEATURES

- Stack perfectly for easy storage
- Food safe - virgin material
- Ideal for storing ingredients



**43LT**  
**IBP0043**  
**SPECIFICATIONS**  
435 X 454MM



### FEATURES

- Food safe - virgin material

**85LT - HEAVY DUTY**  
**IBP0085**  
450 X 630MM

**NOTE**  
Lid included



**MOBILE DOLLY**  
**METAL**  
**IBP0001**

## FOOD DELIVERY BAGS



### FEATURES

- In black 600D\* material all double stitched for durability
- Easy clean fabric
- Top pocket clear PVC slip pouch
- Inside lined with foilene for heat retention
- Temperature holds for up to half an hour
- Fits most delivery bike boxes
- Two carry handles designed to balance out the weight when its being carried

**FOOD DELIVERY BAG**  
**FDB0001**  
465 X 200 X 320MM

\*The denier of the fabric. A denier is how thick each individual strand of material weighs - actually the gram weight per 9000 meters. The higher the density the stronger and thicker the fabric



### FEATURES

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

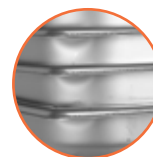
**6 PIZZA BOX**  
**FDB0006**  
375 X 320 X 325MM

## INSERTS - S/STEEL HEAVY DUTY

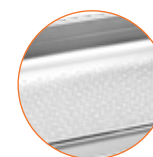
### FEATURES

- 0.8MM S/Steel inserts
- Heavy duty
- American style
- Rounded edges

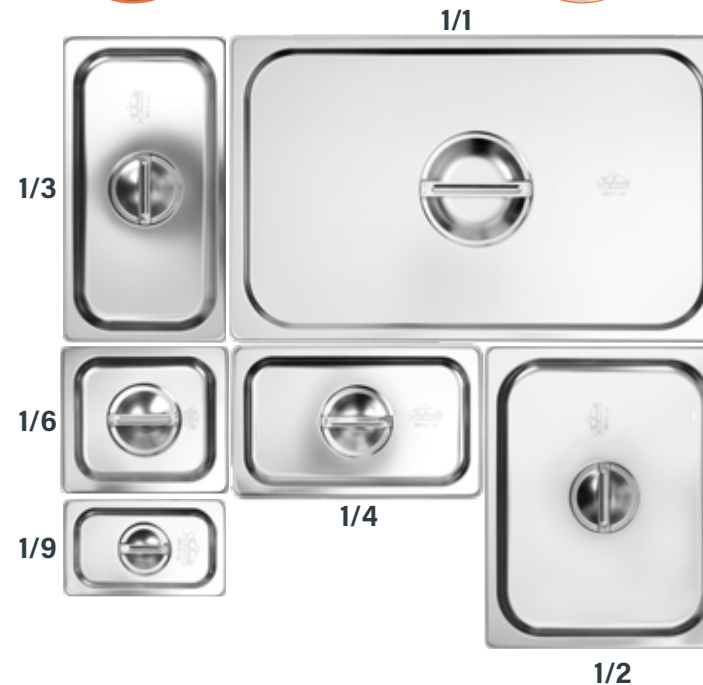
- Anti-Jam system
- Reinforced corners
- Lids are interchangeable with 0.6MM



GUARANTEED NOT TO JAM  
WITH ANTI-JAMMING  
DESIGN



PERFORATED



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

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

**LID**  
**INF2001**

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

**LID**  
**INQ2001**

**GN1/9** - 176 X 108MM  
**INN2100** - 100MM

**LID**  
**INN2001**

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

**LID**  
**INH2001**

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

**LID**  
**INT2001**

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

**LID**  
**INS2001**

## WITH HANDLES



**HALF**  
**INH3100**  
100MM  
**HALF LID**  
**INH0010**  
**FULL**  
**INF1001**  
100MM  
**FULL LID**  
**INF0010**

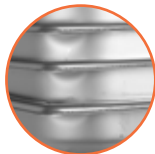




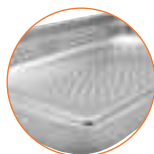
INSERTS - S/STEEL  
VALUE

- FEATURES**

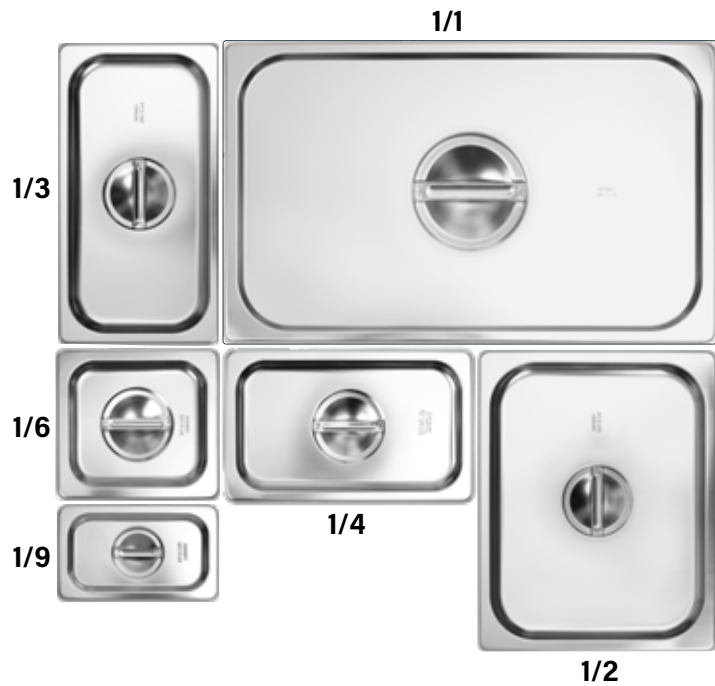
  - 0.6MM S/Steel inserts
  - American style
- Rounded edges Anti-Jam system
  - Lids are interchangeable with 0.8MM



GUARANTEED NOT TO JAM  
WITH ANTI-JAMMING  
DESIGN



PERFORATED



**GN1/1** - 530 X 325MM  
**INF9020** - 20MM  
**INF9055** - 55MM  
**INF9065** - 65MM  
**INF9100** - 100MM  
**INF9150** - 150MM  
**PERFORATED**  
**INF9165** - 65MM  
**LID**  
**INF9001**  
**GN1/4** - 265 X 162MM  
**INQ9065** - 65MM  
**INQ9100** - 100MM  
**INQ9150** - 150MM  
**LID**  
**INQ9001**  
**GN1/9** - 176 X 108MM  
**INN9100** - 100MM  
**LID**  
**INN9001**

**GN1/2** - 325 X 265MM  
**INH9065** - 65MM  
**INH9100** - 100MM  
**INH9150** - 150MM  
**PERFORATED**  
**INH2165** - 65MM  
**LID**  
**INH9001**  
**GN1/3** - 325 X 176MM  
**INT9065** - 65MM  
**INT9100** - 100MM  
**INT9150** - 150MM  
**THIRD LID**  
**INT9001**  
**GN1/6** - 176 X 162MM  
**INS9065** - 65MM  
**INS9100** - 100MM  
**INS9150** - 150MM  
**LID**  
**INS9001**

DRAIN SHELVES S/STEEL

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



**DSS0002**  
HALF  
**DSS0001**  
FULL



Utilities & Smalls

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti cookware and Grunter knives.

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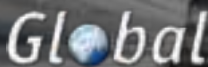
# 5 Reasons Why



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



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



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



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



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



18/10

## SERVING UTENSILS



**SAUCE LADLE**  
SH-110ASE202  
180MM



**SERVING SPOON**  
SH-110ASE205  
220MM



**SALAD SPOON**  
SH-110ASE512  
220MM



**CHEESE KNIFE**  
SH-110ASE506  
220MM



**SERVING FORK**  
SH-110ASE206  
230MM



**SALAD FORK**  
SH-110ASE513  
220MM



**CAKE LIFTER**  
SH-110ASE516  
236MM



**SOUP LADLE**  
SH-110ASE201  
290MM



**CHAFING DISH SPOON**  
SH-110ASE502  
380MM



**CHAFING SLOTTED SPOON**  
SH-110ASE503  
380MM



**SUGAR TONG**  
SH-110ASE514  
105MM



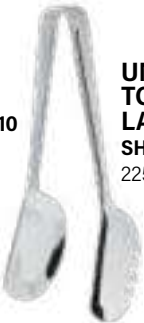
**ICE TONG**  
SH-110ASE507  
170MM



**BREAD TONG**  
SH-110ASE501  
175MM



**PASTRY TONG**  
SH-110ASE510  
180MM



**UNIVERSAL TONG LARGE**  
SH-110ASE509  
225MM



**SALAD SERVING TONG LARGE**  
SH-110ASE505  
310MM



**SOUP LADLE**  
SLS0029  
305MM



**SERVING SPOON**  
SSS0320  
345MM



**PERFORATED SERVING SPOON**  
PSS0320  
345MM



**PASTA LADLE**  
PLS0029  
350MM



**MEAT FORK**  
MFS0031  
355MM



## SERVING UTENSILS



**SHELLY TONG**  
STS0001  
250MM



**SPRING TONG**  
STS0023  
245MM



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



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



**CARVING FORK**  
BUF2008  
280MM



**CARVING KNIFE**  
BUF1008  
320MM



**SERVING TONG**  
BUF0009  
SCISSOR TYPE



**SERVING TONG**  
BUF1009



**SPOUT LADLE**  
BUF0004 - 30ML  
BUF0005 - 59ML



**NOTCHED SPOON**  
BUF0002  
300MM



**SLOTTED SPOON**  
BUF0003  
300MM



**SOLID SPOON**  
BUF0001  
300MM



**PASTRY SERVER**  
BUF0007  
300MM



**CAKE SERVER**  
CSW0140  
140MM



**RICE SPOON**  
RSC0001  
240MM



## SERVING UTENSILS - POLYCARBONATE



## FEATURES

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



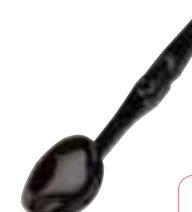
**SCALLOP TONG**  
STB0150  
150MM



**SCALLOP TONG**  
STB0230 - 230MM  
STB0350 - 305MM



**SOLID SPOON**  
PSS0028  
280MM



**SOLID SPOON**  
PSS0033  
330MM (12)



**SLOTTED TURNER**  
HHT0330  
335MM



## FEATURES

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



**SERVING SPOON PERFORATED**  
SSP3330  
330MM

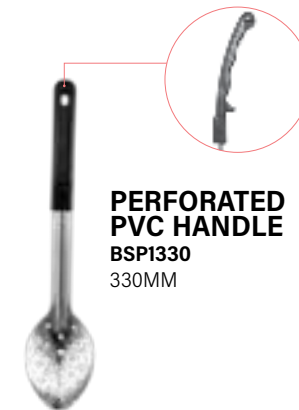


**BUFFET SPOON SOLID**  
BSS3300  
250MM



**LADLE SOLID**  
LDS3001  
30ML

## BASTING SPOONS



**PERFORATED PVC HANDLE**  
BSP1330  
330MM



**SOLID PVC HANDLE**  
BSS1330  
330MM



**PERFORATED**  
BSP0330 - 330MM  
BSP0400 - 400MM



**SOLID**  
BSS0330 - 330MM  
BSS0400 - 400MM



## COOKING UTENSILS



**POT FORK**  
PFS0400  
400MM



**GRILL FORK LIFTER**  
GFL0500  
500MM



**PASTA FORK**  
PFS0300  
300MM

## TONGS - ASSORTED



**PASTRY**  
TGP1200  
240MM



**PASTRY**  
PTS0235  
235MM



**SPAGHETTI**  
TGS1200  
200MM



**ICE**  
ITS0175  
175MM



**SALAD CLIPPER**  
TGS0200  
200MM



**BIRD CLAW**  
TGB0200  
200MM



**POM**  
TGP0200  
200MM



**CATERING**  
TGC0210  
210MM

## TONGS - HEAVY DUTY

### FEATURES

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



**GRILL/BRAAI**  
TGG0420  
420MM



**FISH TURNER**  
TGF0420  
420MM



**HAMBURGER TURNER**  
TGH0420  
420MM

## TONGS - ASSORTED



**GRILL/BRAAI**  
TGG0200  
200MM



**GRILL/BRAAI**  
TGG0400  
400MM  
CHROME PLATED



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

## TONGS - UTILITY - COLOURED

### FEATURES

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



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

## KITCHEN TWEEZERS - S/STEEL



**KTS0001**  
250MM



**PRECISION TIP**  
KTS0002  
260MM

NEW



**FISH**  
KTS0003  
250MM

triangle  
MULTI-USE UTENSILS



## DEEP FRYER BASKETS



**SQUARE**  
**CBS0250**  
250 X 100 X 130MM



**SQUARE**  
**CBS1250**  
250 X 200 X 130MM



**SQUARE**  
**CBS0280**  
280 X 170 X 130MM



**SQUARE**  
**CBS2280**  
280 X 179 X 130MM



**SQUARE**  
**CBS0400**  
400 X 300 X 150MM



**DEEP FRYER**  
**FFB3200**  
165 X 335 X 155MM



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



**MCCAIN**  
**FFB2260**  
250 X 200 X 120MM



**HEAVY DUTY**  
**CBS1280**  
280 X 170 X 130MM



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



## PASTA BASKET

### FEATURES

- Ideal to prepare portions of pasta and vegetables



**ROUND**  
**PBR1160**  
160 X 200MM  
S/STEEL

## CHIP BAGGING SCOOP



**CBS0001**  
190 X 200MM

## SKIMMERS



**SQUARE - REINFORCED**  
**SKS0170**  
170 X 170 X 510MM



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



**SQUARE**  
**SKS0150**  
150 X 120 X 460MM



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



**SQUARE**  
**SKS0178**  
178 X 152 X 580MM



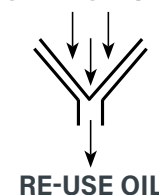
## OIL FILTER BAGS AND STAND

### 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

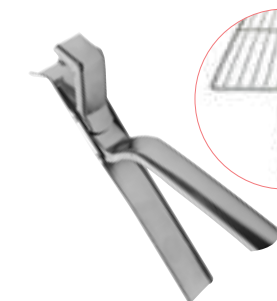


### OIL RESIDUAL



RE-USE OIL

**STAND CONICAL**  
**OFS0001** - 470MM  
**BAGS**  
**OFB0001** - (10 PACKS OF 50)  
**BAGS - HEAVY DUTY**  
**OFB0002** - (10 PACKS OF 50)



**PAN GRIPPER**  
**PGS0195**  
195MM - STEEL

## FRYER BRUSHES



**SQUARE**  
**ABK0000**  
500MM



**L SHAPED**  
**ABK0001**  
630MM



**STRAIGHT DRAIN VALVE**  
**ABK0002**  
900MM



**HEAVY DUTY**  
**TGB0450**  
450MM



**BLACK HANDLE**  
**SDS0300**  
300MM  
HARD BRISTLE - BLACK

## GRILL BRUSHES



## SCRAPERS



**FISH**  
**FSM0001**  
170MM



**MEAT**  
**MSN0002**  
170MM



**FISH SCALER**  
**FSS0235**  
235MM



**GRIDDLE**  
**PLASTIC HANDLE**  
**GRS0100**  
100MM

## HAMBURGER TURNERS



**BEVELLED**  
**EDGE**  
**HTB0120**  
120MM - PVC



**LONG HANDLE**  
**HTL0200**  
200MM - WOOD



**SOLID**  
**HTS0200**  
200MM - PVC



**PERFORATED**  
**HTP0200**  
200MM - PVC

## EGG LIFTER



**ELS0400**  
400MM

## PANCAKE TURNER



**PTS0350**  
350MM - SLATTED

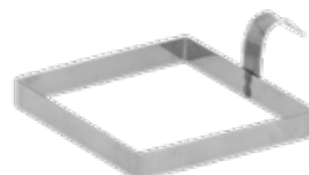
## EGG RINGS



**ROUND - HEAVY DUTY**  
**ERR1095**  
95MM



**ROUND**  
**ERR0095**  
95MM



**SQUARE**  
**ERS0095**  
95 X 95MM



**OMELETTE**  
**OML0190**  
190MM

## CAN OPENERS - TABLE MOUNTED

### FEATURES - COB0001

- Designed for AIO catering cans. Simple to use and geared for minimum effort
- Advanced blade technology avoids metal fragments and sharp edges
- Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans, opener is self adjusting for can height



**COB0001**  
INDUSTRIAL



**COC0001**  
WITH TABLE CLAMP

## CAN OPENERS - HAND HELD



**HEAVY DUTY**  
**COZ0001**



**ZANGEN**  
**COZ0002**

## POTATO MASHER



**PMS0600**  
125 X 140 X 635MM

## POTATO RICER



**PRI0001**  
100 X 100 X 100MM  
INDUSTRIAL

## GARLIC PRESS



**HEAVY DUTY**  
**GPA0001**



## OLIVE AND CHERRY PITTER



**OCP0001**  
S/STEEL



## SERVICE



**BILL SPIKE**  
**BSS0180**  
180MM - S/STEEL

**SERVICE BELL**  
**SBS2001**  
STEEL



**NOTE HOLDER ZAPPA**  
**NHZ0450** - 450MM  
**NHZ1000** - 1000MM

## CONDIMENT HOLDERS



**CONDIMENT STAND**  
**CSS0004**  
OIL/VINEGAR/SALT/PEPPER  
**REPLACEMENT CONDIMENT**  
**CSS1004**  
SALT/PEPPER (12)



**OIL AND VINEGAR BOTTLE SINGLE**  
**OVB0001**  
300ML



**OIL AND VINEGAR BOTTLE SET**  
**OVB0002**  
2 X 200ML

## CONDIMENT SERVER



### FEATURES

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

**COMPLETE JAR AND PUMP**  
**CPS0003**

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

## TOAST RACK



**6 SLICES**  
**TRS0006**

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

## TABLE NUMBER STANDS



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



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

## RESERVED TABLE SIGNS



**PLASTIC**  
**RTS0002**  
WHITE



**PLASTIC**  
**RTS0003**  
CLEAR



**S/STEEL**  
**RTS0001**

## SQUEEZE BOTTLES - PLASTIC



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



### FEATURES

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

**FIFO**  
**FSB0001**  
475ML

## SHAKERS



**SALT S/STEEL**  
**SSS0001**



**SALT ALUMINIUM**  
**SSA0001**



**SALT - LONG S/STEEL**  
**SSS1001**



**CAMBRO**  
**CHEESE POLYCARBONATE**  
**PCS0135**  
300ML - CLEAR



**SUGAR DISPENSER GLASS**  
**SDG0001**  
300ML





## CONE HOLDER

### FEATURES

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



**GELATI - 6 TUBE**  
**CHG0006**  
220 X 910MM



## ICE-CREAM SCOOPS

### FEATURES

- Great for portion control

### NOTE

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



### DISHER

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

### SCOOP

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

## SALAD DRYERS - PLASTIC - HEAVY DUTY

### FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and S/Steel parts
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Solid and durable



**12LT**  
**SDP0012**

### SPECIFICATIONS

HEIGHT : 430MM  
CIRCUMFERENCE : 330MM  
WEIGHT : 2.8KG



**25LT**  
**SDP0025**

### SPECIFICATIONS

HEIGHT : 520MM  
CIRCUMFERENCE : 430MM  
WEIGHT : 4KG



## FUNNELS



### ROUND WITH REMOVABLE STRAINER

**FRS0120** - 120MM - S/STEEL  
**FRS0200** - 200MM - S/STEEL



## STRAINERS



### CONICAL

**CSS0180** - 180MM S/STEEL  
**CSS0240** - 240MM S/STEEL

### NOTE

Ideal for pasta and vegetables



### CHINA CAP

**STC1205** - 205MM  
**STC1300** - 300MM

### NOTE

Ideal for vegetables



### REINFORCED

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

### NOTE

All purpose heavy duty strainers



### SINGLE MESH

**STM0260** - 260MM

### DOUBLE MESH

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

### NOTE

All purpose strainers



### CHINOIS

**STC0240**  
240MM

### NOTE

Ideal for sauces



## COLANDERS



### S/STEEL

**CLS0260** - 260MM  
**CLS0280** - 280MM  
**CLS0340** - 340MM  
**CLS0380** - 380MM

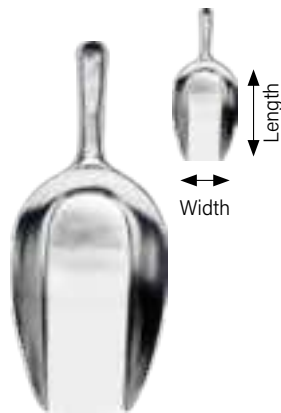


### ALUMINIUM HEAVY DUTY

**CLA0400** - 400MM  
**S/STEEL HEAVY DUTY**  
**CLS1400** - 400MM



## SCOOPS



### ALUMINIUM

**SCA0135** - 80 X 30 X 130MM  
**SCA0160** - 110 X 53 X 160MM  
**SCA0250** - 150 X 40 X 250MM  
**SCA0265** - 160 X 50 X 265MM  
**SCA0310** - 200 X 60 X 305MM  
**SCA0350** - 260 X 80 X 380MM  
**SCA0400** - 280 X 165 X 400MM  
**SCA0430** - 320 X 100 X 430MM



### ALUMINIUM ROUND

**SCA1230** - 145 X 240 X 75MM  
**SCA1350** - 260 X 360 X 130MM  
**SCA1400** - 300 X 410 X 160MM



### ALUMINIUM

**USC0020** - 200MM  
**USC0225** - 225MM



### PLASTIC - ABS MATERIAL

**PSA0175** - 175MM  
**PSA0225** - 225MM

## PORTION SERVERS - SOLID

### FEATURES

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



**RED**  
**PSS0008**  
 59ML



**IVORY**  
**PSS0004**  
 88ML



**GREEN**  
**PSS0003**  
 118ML



**BLUE**  
**PSS0002**  
 236ML

## LADLES - SOLID



**LDS0011** - 15ML  
**LDS0001** - 30ML  
**LDS0002** - 59ML  
**LDS0004** - 118ML  
**LDS0006** - 177ML  
**LDS0008** - 236ML  
**LDS0012** - 354ML



**FULL**  
**SSS0030**  
 300MM  
**SSS0038**  
 380MM  
 Use up to 204°C



**FULL**  
**SIS0001**  
 350MM  
 Use up to 200°C



**PLASTIC HANDLE**  
**SIS0030**  
 300MM



**PLASTIC HANDLE**  
**SIS0420**  
 420MM

## WOODEN SPOONS



### HEAVY DUTY

**WSP0300** - 300MM  
**WSP0400** - 400MM  
**WSP0450** - 450MM  
**WSP0500** - 500MM  
**WSP0600** - 600MM  
**WSP0800** - 800MM  
**WSP1000** - 1000MM

## PAP STIRRERS



### S/STEEL

**PSS0600** - 600MM  
**PSS1200** - 1200MM

### PLASTIC

**PSP1500** - 1500MM



## DISH 'N TOTE



### GREY

**DTH0001**  
 500 X 400 X 130MM

### NOTE

Compatible with DCT1002

## UTENSIL HOLDER



**4 PLASTIC INSERTS**  
**UHS0004**

## CUTLERY TRAYS - GREY



**3 DIVISION**  
**CTH0003**  
 500 X 300MM



**4 DIVISION**  
**CTH0004**  
 500 X 300MM





## OVEN MITTS

### FEATURES

- Can safely be used for temperatures of up to 232°C



**PYRO  
OMP0380**  
380MM PAIR

### FEATURES

- Can safely be used for temperatures of up to 232°C



**PYRO  
OMP0600**  
600MM PAIR

NEW

### FEATURES

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



**LEATHER - RED  
OML1400**  
400MM PAIR

### FEATURES

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



**SILICONE COATED  
SILVER  
OMT0330**  
330MM PAIR



### FEATURES

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



**SILICONE  
OMS0001**  
320MM EACH

CASSEROLE POT	LOW CASSEROLE POT	STOCK POT
<b>FEATURES</b> <ul style="list-style-type: none"> <li>Wide bottoms are for maximum heat conduction</li> <li>Ideal for slow cooking stews, sauces, soups, casseroles and roasts</li> <li>Two loop handles for easier pouring and movement</li> </ul>	<b>FEATURES</b> <ul style="list-style-type: none"> <li>Wide heating surface allows the cooking of meats and vegetables</li> <li>Ideal for long slow cooking</li> <li>Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables</li> </ul>	<b>FEATURES</b> <ul style="list-style-type: none"> <li>Thick base for good slow simmer</li> <li>Ideal for stocks, soups, pastas, bulk vegetables and seafood</li> <li>Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer</li> </ul>
FRYING PAN	SAUTE PAN	SAUCE PAN
<b>FEATURES</b> <ul style="list-style-type: none"> <li>Curved side walls for easy stirring food out of the pan</li> <li>Ideal for frying, scrambling, sauteing or searing</li> <li>Sloped sides prevent steam from forming in the pan</li> </ul>	<b>FEATURES</b> <ul style="list-style-type: none"> <li>Wide bottom area for maximum heat conduction</li> <li>Ideal for sauteing, searing, deglazing, poaching and stir frying</li> <li>Straight high sides help contain food and expose all sides to heat</li> </ul>	<b>FEATURES</b> <ul style="list-style-type: none"> <li>Hybrid sauce pan and frying pan</li> <li>Saute, brown, poach, create a stir fry and build a sauce</li> <li>Curved sides allow for thorough and efficient whisking of ingredients</li> </ul>



## S/STEEL COOKWARE

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

### FEATURES

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

5 YEAR GUARANTEE

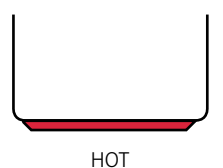
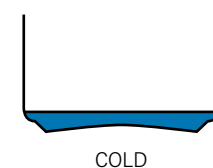


Radius specially designed for easy and fast cleaning

Wide handles ultra heat resistant

Inside and outside satin polishing

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



18/10

## POTS INOX-PRO

### FEATURES

- Triple thermo-diffusive sandwich base

5 YEAR WARRANTY



### CASSEROLE

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



5 YEAR WARRANTY



### STOCK

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



5 YEAR WARRANTY



### LOW CASSEROLE

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



5 YEAR WARRANTY



### LOW CASSEROLE

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



18/10

## PANS

### FEATURES

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

5 YEAR WARRANTY



### SAUCE WITH SIDE SPOUTS

**PSS2016**  
1.5LT



5 YEAR WARRANTY



### SAUTE

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



5 YEAR WARRANTY



### SAUCE

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



## WOKS

5 YEAR WARRANTY



### ROUND FLAT BOTTOM

**WRF1036**  
360MM



5 YEAR WARRANTY



### ROUND BOTTOM

**WRS1036**  
360MM



## PANS - INDUCTION INOX-PRO

### FEATURES

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

PFOA FREE

5 YEAR WARRANTY



### FRY EXCALIBUR

**PSF6024**  
240MM

5 YEAR WARRANTY



### FRY

**PSF6018**  
180MM





## PANS

### WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

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



#### FRYING CERAMIC COATED - S/STEEL

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



### NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

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

#### FEATURES

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



#### FRYING CAST ALUM INDUCTION

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



#### FEATURES

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

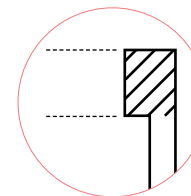


#### GRILL CAST ALUM INDUCTION

PCG0028  
280 X 280MM



## ALUMINIUM COOKWARE



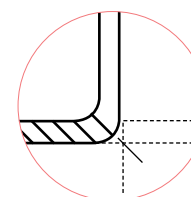
REINFORCED  
RIMS



ERGONOMIC  
HANDLES



EXTREMELY  
STRONG RIVETED  
HANDLES



REINFORCED  
BASE  
5MM  
THICKNESS



## USE AND CARE OF ALUMINIUM

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



POTS - ALUMINIUM

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

FEATURES

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



CASSEROLE

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



STOCK

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



PANS - ALUMINIUM  
ALU PRO EXPERT



FRY

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

PANS - ALUMINIUM



FEATURES

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



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



FRY - IRON

- PBF1300 - 300MM
- PBF1360 - 360MM
- PBF1400 - 400MM
- PBF1450 - 460MM



OMELETTE - IRON

- PBO1180 - 180MM
- PBO1240 - 240MM



## PANS

### FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



### USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

### FEATURES

- Medium duty blue steel between 1MM and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



**FRY - BLUE STEEL**  
**PBF0300** - 300MM  
**PBF0360** - 360MM  
**PBF0400** - 400MM  
**PBF0450** - 450MM

**OMELETTE BLUE STEEL**  
**PBO0180** - 180MM  
**PBO0240** - 240MM



## POTS - S/STEEL

### FEATURES

- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable



### CASSEROLE

- PSC3019** - 2.4LT - 160 X 120MM  
**PSC3044** - 4.4LT - 200 X 140MM  
**PSC3006** - 6LT - 220 X 155MM  
**PSC3010** - 10LT - 280 X 155MM  
**PSC3012** - 12LT - 260 X 225MM  
**PSC3016** - 16LT - 280 X 250MM  
**PSC3020** - 20LT - 320 X 260MM  
**PSC3030** - 30LT - 360 X 300MM



### STOCK

- PSS3016**  
14LT - 260 X 260MM

## POTS - ALUMINIUM



### CASSEROLE

- PAC1006** - 6LT - 240 X 140MM  
**PAC1008** - 8LT - 250 X 150MM  
**PAC1012** - 12LT - 300 X 180MM  
**PAC1020** - 20LT - 350 X 210MM  
**PAC1030** - 30LT - 400 X 250MM



## PANS

This range of cookware is made from light weight 4MM aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.

**SAUTE - ALUMINIUM**

**PAS0003** - 3LT - 250 X 70MM  
**PAS0005** - 5LT - 300 X 66MM  
**PAS0008** - 8LT - 350 X 70MM



NEW

**FRYING - NON-STICK**

**PTF0024** - 240MM  
**PTF0028** - 280MM  
**PTF0030** - 300MM

**FEATURES**

- Perfect for open flame
- Non stick coating

**FRYING - BLACK STEEL**

**PBF2200** - 200MM  
**PBF2220** - 220MM  
**PBF2240** - 240MM  
**PBF2300** - 300MM  
**PBF2320** - 320MM



## PANS

**CONICAL SAUCE S/STEEL**

**CPS0180** - 1.15LT - 180MM  
**CPS0220** - 1.45LT - 200MM  
**CPS0240** - 2.8LT - 240MM

**FRY - S/STEEL**

**PSF3020** - 200 X 40MM  
**PSF3024** - 240 X 50MM  
**PSF3032** - 320 X 50MM

**FRY - ALUMINIUM**

**PAF2024** - 240MM  
**PAF2032** - 320MM  
**PAF2036** - 360MM



## EGG POACHER

**FEATURES**

- Easy to clean
- Dishwasher safe
- Plastic egg cups

**4 CUP - ALUMINIUM**

EPA0004

**REPLACEMENT CUP**

EPA1004



## ROASTING PANS

**OVAL ROASTER ALUMINIUM**

**RSA0001** - 210 X 300 X 140MM  
**RSA0002** - 240 X 360 X 180MM

**RECTANGULAR S/STEEL**

**RSR0001**  
 390 X 290 X 160MM



## ROASTING PANS

### FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- S/Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



### NON-STICK ALUMINIUM

**RPA0450**

450 X 320 X 65MM



### FIXED HANDLES ALUMINIUM

**RPA0400**

400 X 300 X 65MM



### FOLDING HANDLES ALUMINIUM

**RPA1400**

400 X 300 X 65MM

Global

NEW



### WITH HANDLES

**RPS0360**

360 X 290 X 50MM



## STEAK AND KIDNEY DISHES - S/STEEL



### SK1

**SKS0001** - 235 X 180 X 35MM

### SK2

**SKS0002** - 295 X 210 X 40MM

### SK3

**SKS0003** - 355 X 250 X 50MM

### SK4 - SHALLOW

**SKS0004** - 395 X 275 X 55MM

### SK4 - DEEP

**SKS1004** - 395 X 275 X 75MM

### SK5 - DEEP

**SKS0005** - 490 X 365 X 65MM

### SK5 - SHALLOW

**SKS1005** - 490 X 365 X 35MM

### SK6

**SKS0006** - 590 X 390 X 45MM

## CUTTING BOARDS - PE

### FEATURES

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

### WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types



- CBP0380** - 380 X 240 X 12MM
- CBP0440** - 440 X 290 X 12MM
- CBP0500** - 500 X 380 X 13MM
- CBP0600** - 600 X 450 X 12MM
- CBP0610** - 610 X 610 X 40MM
- CBP1255** - 405 X 255 X 10MM
- CBP1500** - 500 X 380 X 13MM
- CBP2255** - 405 X 255 X 10MM
- CBP2500** - 500 X 380 X 13MM
- 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

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### STAND - CHROME

**CBS0006**



Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

- CBP7255** - 255 X 400 X 10MM
- CBP7500** - 500 X 380 X 13MM

- 
-

KNIVES

WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria

WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types



**PARING - PLAIN**  
KNV9080 - 80MM  
KNV9010 - 100MM

**NOTE**  
Available in these colours on request:



**PARING - SERRATED**  
KNV9180 - 80MM  
KNV9110 - 100MM

**NOTE**  
Available in these colours on request:



**CARVING**  
KNV0180  
180MM



**CARVING**  
KNV0220  
220MM



**CARVING FORK**  
CFV0002  
270MM



**CHEESE**  
KNV9210  
210MM



**STEAK**  
KNV8110  
110MM

**NOTE**  
Available in these colours on request:



**POINTED STEAK**  
KNV7110  
110MM



**STEAK FORK**  
KNF8110  
190MM



**SHAPING - CURVED**  
KNV9055  
160MM



**BREAD**  
KNV7200  
200MM



**SHARPENING STEEL**  
KKV0003  
250MM

KNIVES



**BONING - NARROW**  
KNV4150  
150MM



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



**CARVING/COOKS**  
KNV5200  
200MM



**SLICING**  
KNV6300  
300MM



**SALMON - SERRATED**  
KNV7300  
300MM



**SKINNING**  
KNV2150  
150MM



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



**BUTCHER - FLUTED**  
KNV2250  
250MM



**CHEESE AND BUTTER**  
CKV0002  
240MM





## KNIVES - FORGED



**PARING - CURVED**  
KfV8070  
80MM



**PARING/STEAK**  
KfV8120  
120MM



**BREAD**  
KfV9200  
230MM



**CARVING**  
KfV2200  
200MM



**CARVING/COOKS**  
KfV6200 - 200MM      KfV6250 - 250MM



**CARVING FORK**  
KfV1001  
280MM



## KNIFE ROLL BAGS

### FEATURES

- Fully adjustable velcro knife holder to accommodate any combination of knives



### ROLL BAG - SMALL KSV0001

SPECIFICATIONS	
MATERIAL	: POLYESTER
LENGTH - CLOSED	: 48CM
LENGTH - OPENED	: 56CM
HEIGHT - OPENED	: 48CM



### ROLL BAG - LARGE KSV0002

SPECIFICATIONS	
MATERIAL	: POLYESTER
LENGTH - CLOSED	: 48CM
LENGTH - OPENED	: 82CM
HEIGHT - OPENED	: 48CM



**NOTE**  
Knives not included

## KNIFE SETS



### CLASSIC KVS0015 SET OF 3

**SET CONSISTS OF**  
1 X tomato and sausage  
knife, 1 X paring knife plain  
and 1 X paring knife serrated



### PARING VPK0001 SET OF 3

**SET CONSISTS OF**  
1 X tomato and sausage knife,  
1 X paring knife plain and  
1 X paring knife serrated



### ZEST PARING VZP0001 SET OF 3

**SET CONSISTS OF**  
1 X tomato and sausage  
knife, 1 X potato peeler and  
1 X paring knife plain

## KNIVES



**BONING NARROW**  
KNG4200  
200MM



**SKINNING**  
KNG2150  
150MM



**BONING NARROW**  
KNG4150  
150MM



**BUTCHER**

KNG1200 - 200MM	●	KNG1620 - 200MM	○
KNG1320 - 200MM	●	KNG1420 - 200MM	●
KNG1720 - 200MM	●	KNG1250 - 250MM	●
KNG1520 - 200MM	●	KNG1300 - 300MM	●
KNG1220 - 200MM	●		



**BONING BROAD**

KNG3150 - 150MM	●	KNG6150 - 150MM	●
KNG5150 - 150MM	●	KNG9150 - 150MM	○
KNG8150 - 150MM	●	KNG7150 - 150MM	●
KNG1150 - 150MM	●		



**COOKS**

KNG5200 - 200MM	●	KNG7250 - 250MM	●
KNG5250 - 250MM	●	KNG4250 - 250MM	○
KNG8250 - 250MM	●	KNG6250 - 250MM	●
KNG3250 - 250MM	●	KNG5300 - 300MM	●
KNG9250 - 250MM	●		



## KNIVES



**PARING**  
KNP9075  
75MM



**SHAPING - CURVED**  
KNG9050  
50MM



**PARING**

KNG9100 - 100MM	●	KNG3100 - 100MM	●
KNG7100 - 100MM	●	KNG8100 - 100MM	○
KNG4100 - 100MM	●	KNG5100 - 100MM	●
KNG6100 - 100MM	●		



**BREAD**  
KNG8200  
200MM



**PARING - SHARP TIP**  
KNP9110  
110MM



**BREAD**  
KNP8200  
200MM

### FEATURES:

- Handle removable for easy cleaning



**CHOPPING KNIFE TWO HANDLE**  
CKT0210  
255MM



**SALMON/HAM SLICER - PLAIN**  
KNG6300  
300MM



**SALMON/HAM SLICER - SERRATED**  
KNG7300  
300MM





# KNIVES - FORGED



**PARING**

KFG9115 - 115MM KFG9090 - 90MM



**CARVING**

KFG1150 - 150MM KFG1200 - 200MM



**BONING - NARROW**

KFG3150 150MM



**CARVING FORK**

KFG0001 310MM



**COOKS**

KFG5150 - 150MM KFG5200 - 200MM



**BREAD**

KFG8200 200MM



**MEAT CLEAVER**

CLA0200 - 230MM CLA0240 - 255MM



**SASHIMI**

KNG0010 255MM



**SHARPENING STEEL**

KFG0002 200MM



**SANTUKA**

KNG0011 180MM



# FORGED KNIFE SETS



**6 PIECE**

KNG0006

SET CONSISTS OF  
KNG1200, KNG3150, KNG6300, KNG8200, KNG5200,  
KNG9100



**12 PIECE**

KSG0012

SET CONSISTS OF  
KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150,  
KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KFG0002

# KNIFE ROLL BAGS



**SMALL**

KST0001

FOR 6 PIECE

**NOTE**

Knives not included



**LARGE**

KST0002

FOR 12 PIECE

**NOTE**

Knives not included

# KNIVES - PARING - BULK PACK



**VARIOUS COLOURS**

KNG0002

100MM

BOX SET 60 PIECE



**BLACK**

KNG0001

100MM

BOX SET 20 PIECE

## KNIVES



**PARING**  
**KNC9100**  
100MM



**SKINNING**  
**KNC2150**  
150MM



**NARROW BONING**  
**KNC4150**  
150MM



**BUTCHER**  
**KNC1250**  
245MM



**BONING**  
**KNC3150**  
150MM



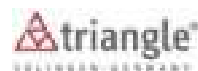
**SERRATED BREAD**  
**KNC8200**  
200MM



**COOKS**  
**KNC5250**  
245MM



**BAKERS SERRATED**  
**KNB9070**  
70MM



## OYSTER KNIVES



**TRIANGLE**  
**KNO0001**  
165MM



**STRAIGHT BLADE**  
**KNO0002**  
155MM

## KNIFE STERILISING CABINET



### FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass allows viewing to know when cycle is complete
- Magnetic door latch
- Lockable unit
- The unit can either be wall mounted or freestanding
- The sterilizing lamp switches off automatically when the door is opened

### 30 KNIVES KSC1001

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 25W
DIMENSIONS	: 634 X 185 X 527MM
WEIGHT	: 14KG

#### NOTE

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

## KNIFE SHARPENERS



**STEEL EGGINGTON**  
**SSE0350**  
350MM



**STEEL GRUNTER**  
**SSM0300** - 300MM  
**SSM0350** - 350MM



**ELECTRIC  
CHEF'S CHOICE**  
**EKS0120**



**ELECTRIC**  
**EKS0001**



**HAND HELD  
ACCUSHARP**  
**KSH0002**



**HAND HELD  
LANSKY**  
**KSH0001**



**SHARPENING STONE**  
**SSK0001**  
WATER BASE  
50 X 150 X 25MM  
**SSK0002**  
OIL BASE  
50 X 150 X 25MM





## KNIFE HOLDERS - MAGNETIC



MKH0450 - 450MM  
MKH0600 - 600MM



## CHAIN GLOVE



CUT RESISTANT  
CRG1000  
CHAIN MAIL



VICTORINOX



## SHEARS



MULTIPURPOSE  
MSV0001  
200MM - RED



MULTIPURPOSE  
MSV0002  
200MM - BLACK



MULTIPURPOSE  
MSG0001  
300MM - BLACK



## SHEARS



PORK  
PSG0002  
280MM



POULTRY  
PSG0001  
265MM



## SPREADERS



SANDWICH  
SWS0001  
190MM



BUTTER PADS WOODEN  
BPW0001  
290MM

## CHEESE CUTTERS



MANUAL  
CCM0400  
400MM  
REPLACEMENT WIRE  
XCCM0005 (6)  
CRIMP-ON ENDS



MINI  
CCM0030  
200 X 115MM



## EGG WEDGER



6 SEGMENT  
EWA0001  
ALUMINIUM

## EGG SLICER



10 WIRE  
ESA0010  
ALUMINIUM

## SLICERS



### FEATURES

- S/Steel and polymer composite
- Cuts easily and perfectly all fruits and vegetables, even the softest ones - tomatoes, pears, pineapples, etc
- Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition

### KOBRA - HAND HELD SHK0001

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. s/steel for best quality and longer lifespan. Supplied with 1 straight cut blade, 1 crinkle cut blade and 1 double horizontal blade (straight/serrated) and 1 double julienne blade (4MM & 10MM).



### MANDOLINE - S/STEEL MAS0001 WITH PUSHER

**NOTE**  
Spare blades available on request



## PEELERS - HAND HELD



### ASPARAGUS S/STEEL APH0001 155MM



### POTATO S/STEEL PPH0001 145MM



### POTATO PPH0002 180MM



### POTATO MULTIPLE BLADE PPM0003

## PEELERS - HAND HELD



### POTATO PPV0001 RED



### POTATO PPV0002 BLACK



### TOMATO & KIWI PPV0004 SERRATED EDGE



### POTATO UNIVERSAL PPV0003 BLACK



## JULIENNE SLICING SET



### FINE FSH0001



### MULTIPLE BLADES JSS0003

**NOTE**  
Includes 1 X straight blade, 2 X Julienne blades



## GRATERS

### FEATURES

- S/Steel body.
- 6 sides for multi grating of cheese, onions and vegetables - GRS1006



### PARMESAN CHEESE PCG0001



### HEAVY DUTY 4 SIDED GRS2006



### 6 SIDED GRS1006



## GRATERS - HAND HELD



**FINE**  
**HGV0002**  
260 X 65 X 25MM  
GREEN



**ROUGH**  
**HGV0001**  
260 X 65 X 25MM  
RED



**FINE**  
**HGR0003**  
390 X 45 X 15MM  
**MEDIUM**  
**HGR0002**  
390 X 45 X 15MM



## HAND UTENSILS - NON-SLIP

Ergonomically designed non-slip, easy grip handles



**APPLE CORER S/STEEL**  
**ACS0020**  
178 X 230 X 20MM  
30MM DIAMETER



**MELON BALLER**  
**SINGLE**  
**MBS0028**  
133 X 35 X 20MM  
30MM DIAMETER



**POTATO PEELER**  
**RUBBER HANDLE**  
**STRAIGHT**  
**PPH0003**  
175 X 30 X 20MM



**POTATO PEELER**  
**RUBBER HANDLE**  
**TRIANGLE**  
**PPH0004**  
165 X 52 X 20MM



**LEMON ZESTER**  
**LZS0001**  
160 X 30 X 20MM

## BALLER AND CANAL KNIFE

For decorative fruits



**MELON BALLER**  
**DOUBLE**  
**MBD1026**  
26MM/22MM

**NOTE**  
Spare blades available on request



**CANAL KNIFE**  
**CKS0001**  
170MM

**NOTE**  
Spare blades available on request

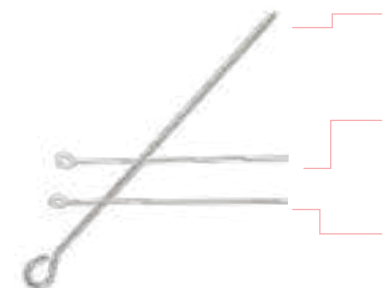


## CARVING SET

**CARVING SET**  
**TRIANGLE**  
**CST0003**  
3 PIECE

**SET CONSISTS OF**  
- Melon baller single 10MM  
- Double melon baller 22MM and 30MM  
- Decorating tool.

## SKEWERS - S/STEEL



**MEAT SPIKE/**  
**SOSATIE STICK**  
**MSS0001**

**KEBAB OVAL**  
**KSSI300**  
300MM (12)

**KEBAB FLAT**  
**KSS0300**  
300MM (12)



## BUTCHER HOOKS



### S/STEEL

**SHS2100** - 4"/100MM (12)

**SHS2150** - 6"/150MM (12)

**SHS2200** - 8"/200MM (12)

### STEEL SWIVEL

**SHS2250** - 10"/250MM

### STEEL "S" - GALVANISED

**SHS0100** - 4"/100MM (12)

**SHS0150** - 6"/150MM (12)

**SHS0200** - 8"/200MM (12)

### STEEL SWIVEL

**GALVANISED**  
**SHS0250** - 10"/250MM (12)

### STEEL BILTONG

**GALVANISED**  
**SHB0001** (1000)



## HAND MEAT MALLETS



**WOODEN HANDLE**  
**MMH0001**  
300MM



**ALUMINIUM**  
**MMH0002**  
250MM

## BUTCHER BLOCK AND STAND

### FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder



**BBP0610**  
610 X 610MM

**SPECIFICATIONS**  
CUTTING SURFACE : 610 X 610MM  
DIMENSIONS : 616 X 616 X 940MM  
FLAT PACK : 200 X 910 X 620MM  
WEIGHT : 16KG

**OTHER ORDER CODES**  
**CUTTING BOARD PE**  
**CBP0610**  
**BUTCHER BLOCK STAND**  
**BBS0610**

## HAND SAW



**PLASTIC HANDLE**  
**HSP0550**  
550MM  
**REPLACEMENT BLADE**  
**HSP1002**  
550MM

## BAR OPTICS AND POURERS

Guaranteed that each measure is exactly 25ML



**ECLIPSE - PLASTIC**  
**BOP0025**  
25ML



**SPEED - METAL**  
**SPM1001**  
**TAPERED - METAL**  
**SPM1002**



**SPEED - PLASTIC**  
**PSP0001 (10)**  
ASSORTED COLOURS

## COCKTAIL SHAKER



**S/STEEL**  
**CSS0700**  
700ML

## BOSTON SHAKER



**S/STEEL**  
**BSS0828**  
828ML

## BAR MUDDLER

The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.



**PLASTIC**  
**MUD0210**  
240MM

## COCKTAIL STRAINERS



**S/STEEL**  
**CSS0001**



**FOR BOSTON SHAKER**  
**CSB0001**

## CITRUS SQUEEZER



**PLASTIC**  
**HCS0001**  
270G - ORANGE

## CITRUS JUICER



**S/STEEL**  
**CJM0001**  
167 X 95MM

## TOT DRAINER



**S/STEEL**  
**TDS0001**  
200 X 160 X 35MM





## TOT MEASURES - S/STEEL



**TMS0001**  
25/50ML



**TMS0002**  
25/50ML



**JAPANESE  
STYLE JIGGER**  
**TMS0003**  
25/50ML

## WAITERS FRIENDS



**CHROME**  
**WFI001**



**PLASTIC**  
**WFI0001**



**ECONO PLASTIC**  
**WFI2001**



**WITH BOTTLE  
OPENER**  
**CHROME**  
**WFI002**



**WITH BOTTLE  
OPENER**  
**PLASTIC**  
**WFI0002**



## BOTTLE OPENERS



**BLACK**  
**BBS0001**



**S/STEEL**  
**BBS0002**



## BOTTLE OPENER



**WALL MOUNTED**  
**BOW0001**  
47 X 100 X 30MM



## WINE OPENERS



**CORK SCREW RAPID**  
**CHROME**  
**CSR0001**



**WING TYPE**  
**CHROME**  
**WTO0001**

## SERVICE MAT



**BLACK**  
**MTS0300**  
300 X 450MM

## BAR MAT



**BLACK**  
**MTB0070**  
80 X 680MM

## BAR CADDIES



**DELUXE 6 DIVISION**  
**BLACK**  
**BCD0006**



**CONDIMENT HOLDER**  
**S/STEEL**  
**BCD2006**

## BAR CADDY CONDIMENT HOLDER



**BLACK**  
BCD0001

**NOTE**  
Excludes condiments



## GLASS RIMMER - THREE TIER



**BLACK**  
GRC0003



*Global*

## ICE CRUSHER

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



**HAND**  
ICH0001



## STORE 'N POUR



**COMPLETE**

- SNP0001 - 1LT ●
- SNP0002 - 2LT ●
- SNP2001 - 1LT ●
- SNP2002 - 2LT ●
- SNP3001 - 1LT ●
- SNP3002 - 2LT ●
- SNP4001 - 1LT ●
- SNP4002 - 2LT ●
- SNP5001 - 1LT ○
- SNP5002 - 2LT ○



## SPEED RAIL

**NEW**



**S/STEEL**  
SSR1032  
813MM



## BAR SPOONS - S/STEEL



**STRAIGHT**  
BSS0280  
280MM



**TWIST/MUDDLER**  
BSS1280  
280MM

## ICE BUCKET STAND - TABLE MOUNTED



**S/STEEL**  
IBS0001

## PUNCH BOWL



**S/STEEL**  
PBS0340  
340MM

## ICE BUCKET STANDS - FLOOR STANDING



**CHROME PLATED**  
IBS0002  
715MM

**NOTE**  
Excludes ice bucket



**S/STEEL**  
IBS0006



## ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



**ALUMINIUM**  
**IBA0003**  
1.3LT - MINI  
160 X 125MM



**DOUBLE WALLED WITH LID - S/STEEL**  
**IBD0001**  
1LT - MINI



**KNOB WITH S/STEEL**  
**IBS0010**  
1.2LT - MINI



**WINE COOLER DOUBLE WALLED S/STEEL**  
**WCC0001**  
1.9LT - 120 X 200MM



**WINE ALUMINIUM**  
**IBA0001**  
8LT - 195 X 216MM



**VALUE S/STEEL**  
**IBS0008**  
4LT - 215 X 205MM



**TUFF TRAYS®**  
**PLASTIC WITH LID**  
**IBP1020** - 2LT  
**IBP1012** - 1.2LT



**WINE S/STEEL**  
**IBS0004**  
4LT - 215 X 190MM



**CHAMPAGNE S/STEEL**  
**IBS0003**  
8LT - 225 X 255MM

**áqua**  
GLASSWARE



**BUCKET AND LID S/STEEL**  
**BKS0020** - 20LT  
**BKS0012** - 12LT



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



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

## ASHTRAYS



**ROUND S/STEEL**  
**SAS0001**  
113MM



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



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

**Global**

## PLATE COVER



**S/STEEL**  
**PCR0280**  
260MM



**CAMBRO**

## TRAYS - FIBERGLASS - SMOOTH

**5 YEAR WARRANTY**



**NEW**

**BLACK**  
**FST2350**  
270 X 350MM



**5 YEAR WARRANTY**



**WHITE**  
**FST1350**  
270 X 350MM



TRAYS - FIBERGLASS - NON-SLIP



CAMTREAD - BLACK

FEATURES

- Camtread trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy duty construction with metal reinforcement rods eliminates warping
- Rubber liner is permanently bonded to the tray
- Stain and odour resistant
- Dishwasher safe

5 YEAR WARRANTY



ROUND  
CFT0405 - 405MM

5 YEAR WARRANTY



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

5 YEAR WARRANTY



RECTANGULAR  
CFT5150 - 380 X 515MM



TRAY - FIBREGLASS



CAMTRAY

FEATURES

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

5 YEAR WARRANTY



MARKET  
MFT0250  
225 X 649 X 25MM  
BLACK



TRAYS - PLASTIC  
RECTANGULAR

Tuff Trays offer more in style, design and colour to suit your every need.  
Resilient to the demanding needs of institutions, restaurants, pubs and clinics.

FEATURES

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Withstands acids and staining
- Colour of trays will never fade
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't



NO. 4  
TTR2104

SPECIFICATIONS  
DIMENSIONS : 210 X 300MM

NOTE  
Also available on request in these colours: ● ●



NO. 6  
TTR2306  
NO. 6 - NON-SLIP  
TTR3306

SPECIFICATIONS  
DIMENSIONS : 280 X 400MM

NOTE  
Also available on request in these colours: ● ●

NO. 12  
TTR2112  
TTR2212  
TTR2312

●  
●  
●

NO. 12  
NON-SLIP  
TTR3112  
TTR3212  
TTR3312

●  
●  
●

SPECIFICATIONS  
DIMENSIONS : 355 X 435MM



NO. 13  
TTR3013  
SPECIFICATIONS  
DIMENSIONS : 325 X 530MM



TRAYS - PLASTIC  
RECTANGULAR



**NO. 14**  
TTR2114 ●  
TTR2314 ●  
TTR2414 ○



**NO. 14  
NON-SLIP**  
TTR3114 ●  
TTR3314 ●  
TTR3414 ○

**SPECIFICATIONS**  
DIMENSIONS : 380 X 525MM



**NO. 18**  
TTR2318 ●  
TTR2418 ○

**NO. 18 - NON-SLIP**  
TTR3318 ●  
**SPECIFICATIONS**  
DIMENSIONS : 430 X 585MM

ROUND



**320MM**  
TTR2332 ●



**400MM**  
TTR2340 ●



**320MM - NON-SLIP**  
TTR1132 ●  
TTR1232 ●  
TTR1332 ●

**SPECIFICATIONS**  
DIMENSIONS : 320MM

**400MM - NON-SLIP**  
TTR1140 ●  
TTR1340 ●

**SPECIFICATIONS**  
DIMENSIONS : 400MM

TRAYS - PLASTIC



**RECTANGULAR UTILITY - WHITE**  
TTR2415

**SPECIFICATIONS**  
DIMENSIONS : 300 X 150MM

**NOTE**  
Any of these trays can also be branded with a corporate logo or brand  
Minimum quantity required for printing: 300



**CAFETERIA TRAY - WHITE**  
TTR3713  
3 COMPARTMENTS

**SPECIFICATIONS**  
DIMENSIONS : 345 X 205 X 20MM



**FOOD TRAY**  
TTR3613  
3 COMPARTMENTS  
**SPECIFICATIONS**  
DIMENSIONS : 345 X 264 X 33MM



## TRAYS - PLASTIC - BLACK



**RECTANGULAR**  
**TRN0380**  
380 X 510MM  
**ROUND**  
**TRN0356** - 356MM  
**TRN0040** - 400MM



## TRAY - ROUND



**S/STEEL**  
**TRS0330**  
330MM



## TRAY STAND

### FEATURES

- Wooden tray stand is durable, lightweight and provides upmarket appearance

**WOOD**  
**TRS0002**



## LINER - NON-SLIP

### FEATURES

- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC
- Gives surfaces enhanced grip



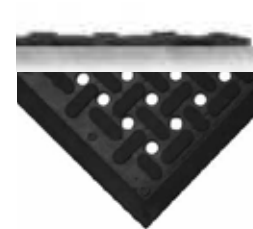
**GRIPSAFE**  
**GS010001** - 600 X 1000MM  
**GS010002** - 600 X 1200MM



## FLOOR MATS

### FEATURES

- Hygienic anti-microbial properties
- 100% nitrile - excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance



**KMAT**  
**KM010001**  
1400 X 850MM



### FEATURES

- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10

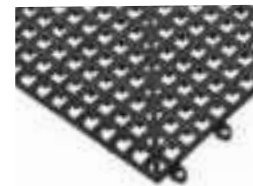


**RAMPMAT**  
**RP010001**  
1500 X 900 X 10MM



### FEATURES

- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate



**FLEXI-DECK**  
**FD010001**  
300 X 300MM (9)



### FEATURES

- Interlocking rubber tiles
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces



**FATIGUE STEP**  
**SS010006** - 900 X 900 X 14MM  
**SS010001** - 900 X 900 X 19MM





## FLOOR MATS

### FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even outperforms cotton
- Flexible, ultra-fine fibres provide deep - cleaning action on passing footwear
- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly - does not require chemical pre-treatment or washing detergents
- Economical anti-fatigue mats



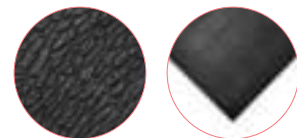
#### MICRO-FIBRE

**MF010001** - 900 X 600M  
**MF010002** - 900 X 1500M



### FEATURES

- Orthomat® is regarded as one of the leading names in anti-fatigue matting
- Specifically designed to reduce the onset of fatigue caused by prolonged standing
- Durable, yet very comfortable matting
- Manufactured from 100% closed cell PVC foam, providing the right balance of underfoot cushioning and support, while encouraging healthy circulation
- Durable and comfortable Orthomat®



#### ORTHOMAT®

**AF010004**  
450 X 900M



## PIZZA PANS - ROUND



#### PERFORATED ALUMINIUM

**PPR1200** - 200MM  
**PPR1250** - 250MM  
**PPR1300** - 300MM  
**PPR1400** - 355MM



#### ALUMINIUM

**PPR0200** - 200MM  
**PPR0250** - 250MM  
**PPR0300** - 300MM



## PIZZA SCREENS - ROUND



#### ALUMINIUM

**PSA1180** - 280MM  
**PSA1195** - 300MM  
**PSA1210** - 330MM  
**PSA0430** - 430MM



## PIZZA CUTTERS AND LIFTER



**LIFTER ROUND**  
**PCT2003**  
260MM



**CUTTER HEAVY DUTY**  
**PCT1001**  
130MM



**CUTTER**  
**PCT1100**  
100MM  
BLACK



**CUTTER**  
**PCG0400**  
100MM  
GREEN



**CUTTER**  
**PCR0400**  
100MM  
RED



**CUTTER**  
**PCY0400**  
100MM  
YELLOW

## PIZZA SCOOP AND SHOVELS



**PERFORATED ALUMINIUM WITH S/STEEL HANDLE**  
**PSP1000**  
1000MM



**SCOOP S/STEEL ROUND HEAD**  
**PSR1500**  
1500 X 215MM



**SHOVEL WOODEN SQUARE HEAD**  
**PSS1600**  
1300MM  
345 X 345MM



**SHOVEL S/STEEL HANDLE**  
**PSS2000**  
1600MM

## DOUGH SCRAPERS - PLASTIC



**ROUNDED**  
**PSR0110**  
110MM



**STRAIGHT**  
**PSR0180**  
180MM



**SCRAPER**  
**PSR0198**  
198 X 148MM



**SCRAPER**  
**PSR0216**  
216 X 128MM



**SCRAPER**  
**PSR0121**  
121 X 81MM



**SCRAPER**  
**PSR2110**  
110 X 80MM



**SCRAPER**  
**PSR0148**  
148 X 99MM



## DOUGH CUTTERS



**PLASTIC HANDLE**  
**DCS0002** - 135 X 135MM  
**DCS0003** - 120 X 120MM  
**PLASTIC HANDLE - FLEXIBLE**  
**DCS0004** - 120 X 150MM



**WOOD HANDLE**  
**DCS0001** - 150 X 115MM  
**DCS0005** - 150 X 190MM

## CHEFS TORCHES - GAS

The essential tool for any pastry chef. For crème brûlée, browning, etc.



**LIGHT DUTY**  
**CTG0001**



**MEDIUM DUTY**  
**CTG0002**

## CHEFS TORCH - GAS

NEW



**HEAVY DUTY**  
**CTG0003**



## LATTICE CUTTER WHEEL



**PLASTIC**  
**LCW0150**  
130 X 210MM



**PLASTIC**  
**SRP0001**  
120 X 210MM

## SPIKE ROLLER

## WHISKS - S/STEEL



**FRENCH**  
**WHF0300** - 300MM  
**WHF0350** - 350MM  
**WHF0400** - 400MM  
**WHF0450** - 450MM  
**WHF0500** - 500MM  
**WHF0550** - 550MM



**PIANO**  
**WHP0250** - 250MM  
**WHP0300** - 300MM  
**WHP0350** - 350MM  
**WHP0400** - 400MM

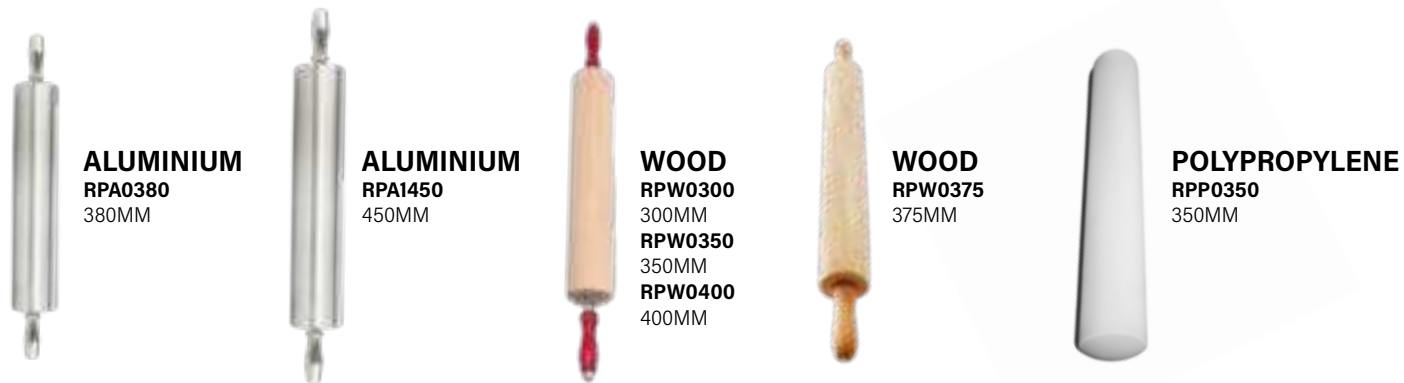


**RAPID SPEED**  
**WHS0320**  
300MM



## ROLLING PINS

To preserve wooden rolling pin, do not soak in water



**ALUMINIUM**  
RPA0380  
380MM

**ALUMINIUM**  
RPA1450  
450MM

**WOOD**  
RPW0300  
300MM  
RPW0350  
350MM  
RPW0400  
400MM

**WOOD**  
RPW0375  
375MM

**POLYPROPYLENE**  
RPP0350  
350MM

## DOUGH CUTTERS



**PLAIN**  
DCC1055  
55MM

**CRIMPED**  
DCC0035  
35MM

**2 WAY**  
DCC2035  
35MM

## CROISSANT CUTTER



**BAKERY**  
CCB1001  
120MM

## CUTTER SETS - S/STEEL



**PLAIN**  
RCP0010 - 10 PIECE  
RCP0020 - 20 PIECE

**FLUTED**  
RCF0010 - 10 PIECE  
RCF0020 - 20 PIECE



**ROUND**  
MRR0001  
3 PIECE  
60MM  
80MM  
100MM



**SQUARE**  
MRS0001  
3 PIECE  
60MM  
80MM  
100MM

## MOUSSE RINGS



## DOUGH CUTTER WHEELS - EXPANDABLE



**PLAIN**  
DCW1007  
7 WHEEL  
**FLUTED**  
DCW2007  
7 WHEEL



## NOZZLE SETS



**PLASTIC**  
NSA0012 - 12 PIECE - ASSORTED  
NSP0006 - 6 PIECE - PLAIN  
NSP1006 - 6 PIECE - STAR



**PLAIN - METAL**  
NSM0010  
10 PIECE



**STAR - METAL**  
NSM1010  
10 PIECE



**PLAIN - S/STEEL**  
NSS0012  
12 PIECE

## NOZZLES - INDIVIDUAL



**STAR - METAL**  
NIM1002 - 2MM  
NIM1003 - 3MM  
NIM1004 - 4MM  
NIM1005 - 5MM  
NIM1006 - 6MM  
NIM1007 - 7MM  
NIM1008 - 8MM  
NIM1009 - 9MM  
NIM1010 - 10MM

NIM1011 - 11MM  
NIM1012 - 12MM  
NIM1013 - 13MM  
NIM1014 - 14MM  
NIM1015 - 15MM  
NIM1016 - 16MM  
NIM1017 - 17MM  
NIM1018 - 18MM



**PLAIN - METAL**  
NIM2002 - 2MM  
NIM2003 - 3MM  
NIM2004 - 4MM  
NIM2005 - 5MM  
NIM2006 - 6MM  
NIM2007 - 7MM  
NIM2008 - 8MM  
NIM2009 - 9MM  
NIM2010 - 10MM  
NIM2011 - 11MM

NIM2012 - 12MM  
NIM2013 - 13MM  
NIM2014 - 14MM  
NIM2015 - 15MM  
NIM2016 - 16MM  
NIM2017 - 17MM  
NIM2018 - 18MM  
NIM2020 - 20MM  
NIM2022 - 22MM  
NIM2024 - 24MM

## NOZZLES



**STAR - S/STEEL**  
**NS1012**  
12 PIECE



**CREAM HORN - S/STEEL**  
**CHS0001**



## NOZZLE SETS - POLYCARBONATE



**ASSORTED PLAIN**  
**NSP0012**  
12 PIECE  
**ASSORTED**  
**NSP0024**  
24 PIECE



**POLYURETHANE**  
**PBP0040** - 400MM  
**PBP0045** - 450MM  
**PBP0050** - 500MM



## PIPING BAGS

### FEATURES

- Clear safe food grade plastic
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- Anti bursting functionality
- World wide patent double seal technology

- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- A unique textured surface for the ultimate grip
- Sterile interior and disposable
- 100% recyclable
- Functioning from -30°C to 110°C



**REUSABLE**  
**PBT0500** - 500MM NO. 5  
**PBT0550** - 550MM NO. 6  
**PBT0600** - 600MM NO. 7  
**PBT0650** - 650MM NO. 8  
**PBT0250** - 250MM NO. 0  
**PBT0280** - 280MM NO. 1  
**PBT0340** - 340MM NO. 2  
**PBT0400** - 400MM NO. 3  
**PBT0460** - 460MM NO. 4



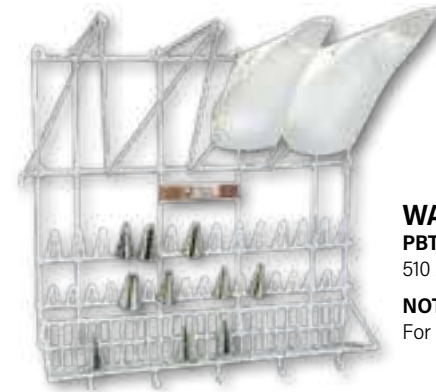
**DISPOSABLE**  
**DPB0001**  
530 X 270MM - ROLL OF 72



**DISPOSABLE**  
**DPB0002**  
305 X 160MM  
ROLL OF 72



## PIPING BAG RACK



**WALL RACK**  
**PBT0001**  
510 X 445MM

**NOTE**  
For storing bags and nozzles when not in use

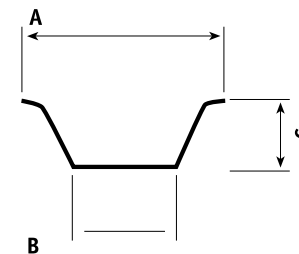


## MIXING BOWLS



### TAPERED

**MBT0001** - MB 1 - 265 X 80MM - 2.4LT  
**MBT0002** - MB 2 - 285 X 100MM - 4LT  
**MBT0003** - MB 3 - 310 X 120MM - 5.5LT  
**MBT0004** - MB 4 - 380 X 130MM - 8LT  
**MBT0005** - MB 5 - 450 X 130MM - 13LT  
**MBT0006** - MB 6 - 480 X 175MM - 17LT  
**MBT1002** - MB 2 MINI - 180 X 65MM - 800ML

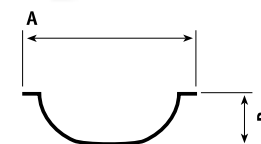


BOWL	SIZE A	SIZE B	SIZE C
MBT0001	265MM	150MM	80MM
MBT0002	285MM	170MM	100MM
MBT0003	310MM	200MM	120MM
MBT0004	380MM	225MM	130MM
MBT0005	450MM	250MM	130MM
MBT0006	480MM	250MM	175MM
MBT1002	180MM	90MM	65MM



### ROUND - S/STEEL

**MBS0220** - 228MM - 1.9LT  
**MBS0240** - 257MM - 2.8LT  
**MBS0290** - 300MM - 4.7LT  
**MBS0340** - 340MM - 7.5LT  
**MBS0400** - 413MM - 12.3LT



BOWL	SIZE A	SIZE B
MBS0220	228MM	70MM
MBS0240	257MM	82MM
MBS0290	300MM	94MM
MBS0340	340MM	100MM
MBS0400	413MM	120MM



### NOTCHED ROUND - S/STEEL

**MBS0001** - 800ML  
**MBS0002** - 1200ML  
**MBS0003** - 2500ML



## TAPERED PREP SINK BOWL

NEW



**13LT**  
**MBT1005**  
450MM X 130MM



### FEATURES

- Embossed and printable measures

NEW



**VALUE**  
**MJP1001** - 1LT  
**MJP1002** - 2LT  
**MJP1005** - 5LT



**PLASTIC**  
**MJP0001** - 1LT  
**MJP0002** - 2LT  
**MJP0005** - 5LT



**S/STEEL**  
**MJS0500** - 500ML  
**MJS0001** - 1LT  
**MJS0002** - 2LT



## SIEVES - RIM



**S/STEEL**  
**SSS3001** - 300MM  
**SSS3002** - 350MM  
**SSS3003** - 400MM  
**SSS3004** - 450MM



## BOARD BRUSH



**BRB0001**  
300MM



## BASTING BRUSHES



**HOG'S HAIR**  
**BBH0040** - 240 X 40MM  
**BBH0060** - 240 X 60MM  
**BBH0075** - 240 X 75MM



**NYLON**  
**BBH1040** - 240 X 40MM  
**BBH1060** - 240 X 60MM

NEW



**FULL SILICONE BLACK**  
**SBB0002**  
278 X 86MM



**FULL SILICONE BLACK**  
**SBB0001**  
260 X 45MM

# MEASURING CUP AND SPOON SET



# CAKE DIVIDERS - PLASTIC



# SPRING FORM TINS



# CAKE RINGS - ROUND



# SPONGE TIN



# BREAD TRAYS - ALUSTEEL





## SILICONE MOULDS



**ROUND PLAIN EDGE**  
**MSR0260**  
255 X 40MM



**ROUND FLUTED EDGE**  
**MSR0280**  
255 X 32MM



**MUFFIN 6 CUP**  
**MSM0006**  
70 X 40MM



**MUFFIN 5 CUP**  
**MSM0005**  
80 X 40MM

## SILICONE MOULDS

### FEATURES

- Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40° to +280°C



**FORMAFLEX 6 PORTION GUGELHUPF**  
**MSG0006**  
300 X 175MM



**RECTANGULAR**  
**MSR0240**  
275MM



**GUGELHUPF**  
**MSG0220**  
240MM



**MUFFIN 12 CUP**  
**MSM0012**  
70 X 30MM

## MOULD



**CARAMEL - DARIOL ALUMINIUM**  
**CMA0070**  
70 X 45MM



## BAKING TRAYS



**ALUMINIUM**  
**BTA0001** - 650 X 530 X 10MM  
**BTA0002** - 600 X 400 X 12MM  
**BTA0006** - 520 X 420 X 19MM  
**BTA0007** - 529 X 420 X 38MM  
**BTA0008** - 650 X 530 X 40MM  
**BTA0011** - 600 X 400 X 20MM  
**BTA0014** - 600 X 400 X 40MM



**ENAMELLED - BLACK**  
**BTE0010** - 535 X 325 X 10MM  
**BTE0020** - 535 X 325 X 20MM  
**BTE0040** - 535 X 325 X 40MM  
**BTE0065** - 535 X 325 X 65MM

**NOTE**  
Standard gastronorm sizes

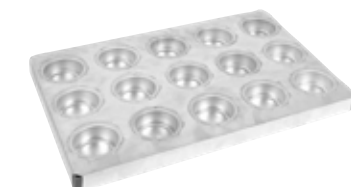
## MUFFIN TRAYS - ALUSTEEL



**SMALL**  
**BTA0033**  
35 CUP  
600 X 400MM



**REGULAR**  
**BTA0032**  
24 CUP  
600 X 400MM

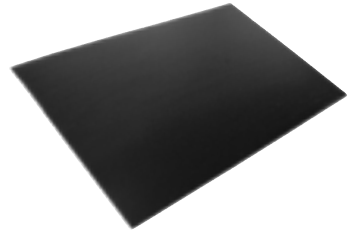


**LARGE**  
**BTA0031**  
15 CUP  
600 X 400MM



**JUMBO**  
**BTA0030**  
15 CUP  
600 X 400MM

## BISCUIT TRAY



**ALUSTEEL**  
**BTA0020**  
600 X 400 X 20MM

## BAKING SHEETS - NON-STICK

### FEATURES

- Can withstand temperatures of -40°C to 300°C
- Can be reused 2000 times
- Thick and durable



**EXOPAT**  
**BMN0530** - 520 X 315MM  
**BMN0600** - 600 X 400MM

## QUICHE PANS



**NON-STICK**  
**QPN0280** - 285MM  
**QPN0300** - 320MM

## TEFLON SHEETS

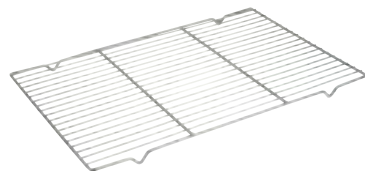
### FEATURES

- Can withstand temperatures of -40°C to 260°C
- Can be reused 600 to 1000 times



**TSR0400** - 400 X 600MM  
**TSR0450** - 450 X 750MM  
**TSR0580** - 580 X 750MM

## COOLING TRAY



**CTR0600**  
600 X 400MM



## ICING TURNTABLES



**PLASTIC**  
**TTP0300**  
300 X 85MM



**ALUMINIUM**  
**TTA0300**  
300 X 85MM

## ICING SPATULAS AND PALLET KNIVES

### FEATURES

- Ideal for splitting sponge and large bakes



**ICING SPATULA  
TAPERED**  
**ISM2250**  
250MM



**ICING SPATULA**  
**ISM0210** - 210MM  
**ISM0250** - 250MM  
**ISM0300** - 300MM  
**ISM0360** - 360MM



**SLOTTED PASTRY  
SERVER TRIANGLE**  
**SPS0001**  
290MM



**PALLET KNIFE  
SCALLOPED**  
**PKS2360**  
360MM



**PALLET KNIFE  
SERRATED**  
**PKS0310**  
250MM



## CREAM CHARGER

### FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products

- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 X the ingredients added
- Lower cost per serving!

### ISI CHARGER ADVANTAGES

- Cream chargers contains 8G of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O



**CBLO001**  
BOX OF 10 - CLASSIC



## WHIPS

### FEATURES

- Double walled S/Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations

- Fixed, S/Steel dispensing valve in head
- Red head gasket with excellent resistance to high and low temperatures
- Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use iSi Cream Bombs



**THERMO PLUS**  
CGI2500  
500ML



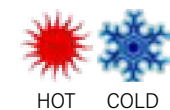
### FEATURES

- For hot and cold preparations
- S/Steel bottle and head
- Three different decorator tips with S/Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning

- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements



**GOURMET**  
CGI4001 - 1LT



## WHIP

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge.



**CREAM PROFI PLUS**  
CGI0500 - 500ML  
CGI0001 - 1LT



## SODA SIPHON



**SSC0001**  
1LT - CLASSIC



**SODA BOMBS**  
SBL0010  
BOX OF 10



## KITCHEN TIMERS

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



**ELECTRONIC**  
KTE0001



**DIGITAL MANUAL**  
60 MINUTES  
DTM0060

## OIL TESTERS

### FEATURES

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



**TESTER KIT**  
**OTK0002**  
PACK OF 2

### FEATURES

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



**TESTER KIT**  
**OTK0010**  
PACK OF 10

### FEATURES

- 50°C to 250°C
- Induction compatible
- Protective cover
- Calibratable tester
- Charge via USB cable - supplied
- Improved food quality
- Enhanced operational efficiency



**ELECTRONIC**  
**OTE1001**  
30 X 48 X 25MM



## THERMOMETERS



### FEATURES

- 50°C to 530°C
- Distance ratio 12/1
- Double scale °C
- Display resolution: 0.1°
- Accuracy:  $\pm 2\%$  or  $\pm 2^\circ\text{C}$
- Fixed emissivity: 0.95
- With pouch - Hanging box
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

**INFRARED LASER**  
**THI0001**



### FEATURES

- 50°C to 300°C
- Display resolution: 0.1°/1%
- Accuracy:  $\pm 2^\circ/\pm 2\%$
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points

**MINI INFRARED**  
**THI0002**

## THERMOMETERS

### FEATURES

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



**ELECTRONIC WATER RESISTANT**  
**THERMOLAB**  
**THE0120**

- Perfect chefs thermometer
- Easy quick check for core temperatures up to 65°C
- Slim design, easy to carry around
- Digital display for ease of use

### FEATURES

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



**DIGITAL T-BAR STRONG PROBE**  
**THE0003**

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

### FEATURES

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



**DIGITAL FRIDGE/FREEZER**  
**THE0005**

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

### FEATURES

- 80°C to 200°C
- Division: 1°C



**CANDY - PLASTIC SLEEVE WITHOUT MERCURY**  
**INTERNAL SCALE GLASS**  
**THE0007**  
430MM

- With grey polyamide alimentary protection sleeve



## THERMOMETERS

### FEATURES

- 50°C to 100°C
- Ø45MM + Coloured zones
- Calibratable by screw
- S/Steel probe: 125MM with a diameter Ø4MM



### HOT DRINKS

**THE0008**  
125MM

#### NOTE

Remember to disinfect probe after every use

### FEATURES

- 0°C to 120°C
- Ø33MM
- S/Steel probe 140MM
- Use for core temperatures of roasts, joints of meat



### ROASTING STEEL STEM COOKING

**THR0140**  
140MM

### FEATURES

- Deep frying thermometer
- 0°C to 300°C
- Display resolution: 0.1°
- S/Steel probe: 150MM with clip
- Use in pots, deep fat fryers
- Keep in pocket to test temperatures



**DEEP FRYING**  
**THF0130**  
130MM



**POCKET DIAL**  
**THP0130**  
130MM

## THERMOMETERS

### FEATURES

- -50°C to 200°C
- Display resolution: 0.1°
- Accuracy:  $\pm 0.5^{\circ}\text{C}$  (-20°C to 150°C) otherwise  $\pm 2^{\circ}\text{C}$
- Functions: MAX/MIN + DATA HOLD + Magnet
- S/Steel piercing probe: 120MM - Ø3.5MM
- Cable: 1000MM
- Recalibratable by screw at the back



### DIGITAL + TIMER COOKING

**THE0006**

### FEATURES

- -30°C to 30°C
- With clip



**FRIDGE/FREEZER**  
**THF0001**  
ON STAND

### FEATURES

- 50°C to 300°C/10°C
- S/Steel Ø50MM



**OVEN**  
**THO0001**  
ON STAND

### FEATURES

- 0°C to 300°C
- Display resolution: 1°
- Accuracy:  $\pm 1^{\circ}\text{C}$  (0°C to 150°C) otherwise  $\pm 3^{\circ}\text{C}$
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- S/Steel probe: 150MM - Ø4MM
- S/Steel cable: 1000MM



### DIGITAL FOLDING SCREEN OVEN

**THE0004**

#### NOTE

Remember to disinfect probe after every use

## THERMOMETERS

### FEATURES

- 50°C to 300°C
- Display resolution: 0.1°
- Accuracy:  $\pm 1^\circ\text{C}$
- Functions: MAX/MIN - DATA HOLD
- S/Steel probe: 115MM with a diameter  $\varnothing 3.5\text{MM}$
- Includes precision certificate



**HACCP DIGITAL WITH ROTARY PROBE**  
THD0115

### FEATURES

- 50°C to 200°C
- Display resolution: 0.1°
- Accuracy:  $\pm 0,5^\circ\text{C}$
- Water proof
- S/Steel probe: 120MM with a diameter  $\varnothing 2.5\text{MM}$
- Includes precision certificate



**HACCP DIGITAL**  
THD0120



## SCALES



**PORTION ELECTRONIC**  
PSE2005  
5KG X 1G INCREMENTS



**PORTION MECHANICAL - WITH BOWL**  
PSM0005 - 4KG  
PSM0015 - 15KG



### FEATURES

- Splash proof
- Platform size: 295 X 215MM



### PORTION ELECTRONIC

- PSE0006 - 3/6KG (1/2G)
- PSE0015 - 6/15KG (2/5G)
- PSE0030 - 15/30KG (5/10G)

**OTHER ORDER CODES**  
**RECHARGEABLE BATTERY**  
XRSE1030

### PORTION ELECTRONIC

- PSE2006
- 3/6KG (1/2G) S/STEEL

**NOTE**  
Battery not included



### FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Splash proof



- Customer and operator displays
- Extremely low power consumption - 3W AC/0.1W DC
- High contrast LCD display
- From 0KG - 6KG (2G increments); from 6KG - 15KG (5G increments)

### PRICE COMPUTING

- RSE6020
- 6/15KG (2/5G) DELUXE

**NOTE**  
Battery not included

**OTHER ORDER CODES**  
**RECHARGEABLE BATTERY**  
XRSE1030



## SCALES

### FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Customer and operator displays
- Extremely low power consumption - 3W AC/0.1W DC
- High contrast LCD display
- From 0KG - 6KG (2G increments); from 6KG - 15KG (5G increments)



### PRICE COMPUTING INCL POLE

**RSE7020**  
6/15KG (2/5G)

#### NOTE

Battery not included

#### OTHER ORDER CODES

**RECHARGEABLE BATTERY**  
**XRSE1030**



### DIGITAL PRINTING WITH DUAL POLE DISPLAY-SM320-P

**RSE3015**  
15KG/5G

#### SM320-P

EXCLUSIVE TO BCE

**FREE INSTALLATION IN SOUTH AFRICA**

#### NOTE

Scale software included

#### OTHER ORDER CODES

**SCALE ROLL**  
**XRSE1015**



## SCALES

### FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours - option

- KG/LB Conversion
- Advanced weighing technology
- PSE1060 - 60KG = 20G increments
- PSE1150 - 150KG = 50G increments
- PSE1300 - 300KG = 100G increments



### PLATFORM ELECTRONIC

**60KG**  
**PSE1060** - 380 X 380MM

**150KG**  
**PSE1150** - 360 X 480MM

**300KG**  
**PSE1300** - 360 X 480MM

#### OTHER ORDER CODES

**RECHARGEABLE BATTERY**  
**XPSE0009**





SCALE

FEATURES

- S/Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300KG
- Weight in 100G increments
- Strong, durable and robust
- Includes digital control
- Large LED display
- High internal resolution 1/3000



PLATFORM/CARCASS ELECTRONIC  
PSM3300  
300KG

NOTE  
Stand sold separately



Chefware

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

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# 5 Reasons Why

- The trusted name in chef clothing
- Guaranteed comfort and modern styling based on tradition
- Extensively tested to withstand the rigours of a commercial kitchen
- Practicality and wearability
- Made from blended materials to be light and durable



## CHEF EQUIP RANGE

### FEATURES

#### JACKETS

- It is not just a Chef's jacket, it is a tool of 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	

## CHEF JACKETS - EXECUTIVE - MEN - LONG SLEEVE

Tailored executive jacket with vertical full black piping, providing a flattering line to broaden the chest and slim the waist. Piping on french cuffs and collar. Welt chest pocket and sleeve thermometer pocket finishes the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.



**WHITE**  
**UNI2021** - SMALL  
**UNI2022** - MEDIUM  
**UNI2023** - LARGE  
**UNI2024** - X LARGE  
**UNI2025** - XX LARGE  
**UNI2026** - XXX LARGE

## CHEF JACKETS - CONTRAST - LONG SLEEVE

Simple elegance and functional comfort jacket. Double breasted poly-cotton jacket with black contrast on the collar and turn-back cuffs. Chest pocket, thermometer pocket and black pearl buttons.



**WHITE**  
**UNI5020** - X SMALL  
**UNI5021** - SMALL  
**UNI5022** - MEDIUM  
**UNI5023** - LARGE  
**UNI5024** - X LARGE  
**UNI5025** - XX LARGE

## CHEF JACKETS - BASIC - LADIES - LONG SLEEVE

Elegantly shaped to enhance the female form, yet styled in a manner to instill pride and confidence, while working in a hot busy kitchen. The fabric is a durable soft poly cotton to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line, and thermometer sleeve pocket.



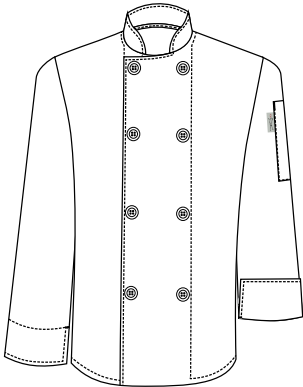
**WHITE**  
**UNI6011** - SMALL  
**UNI6012** - MEDIUM  
**UNI6013** - LARGE  
**UNI6014** - X LARGE  
**UNI6015** - XX LARGE

## CHEF JACKETS - BASIC - LONG SLEEVE



**DENIM**  
**UNI9011** - SMALL  
**UNI9012** - MEDIUM  
**UNI9013** - LARGE  
**UNI9014** - X LARGE  
**UNI9015** - XX LARGE  
**UNI9016** - XXX LARGE

## CHEF JACKETS - BASIC - LONG SLEEVE



**WHITE**  
**UNI0010** - X SMALL  
**UNI0011** - SMALL  
**UNI0012** - MEDIUM  
**UNI0013** - LARGE  
**UNI0014** - X LARGE  
**UNI0015** - XX LARGE  
**UNI0016** - XXX LARGE

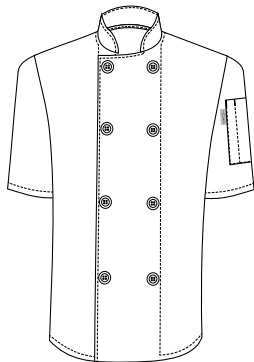


**BLACK**  
**UNI7010** - X SMALL  
**UNI7011** - SMALL  
**UNI7012** - MEDIUM  
**UNI7013** - LARGE  
**UNI7014** - X LARGE  
**UNI7015** - XX LARGE  
**UNI7016** - XXX LARGE



## CHEF JACKETS - BASIC - SHORT SLEEVE

Double breasted jacket in soft durable poly cotton, eight round buttons, turn-back cuffs (long sleeves only) with thermometer pocket on left sleeve

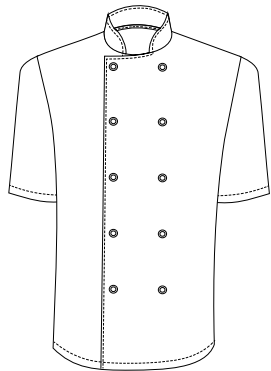


**WHITE**  
**UNI1020** - X SMALL  
**UNI1021** - SMALL  
**UNI1022** - MEDIUM  
**UNI1023** - LARGE  
**UNI1024** - X LARGE  
**UNI1025** - XX LARGE  
**UNI1026** - XXX LARGE



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

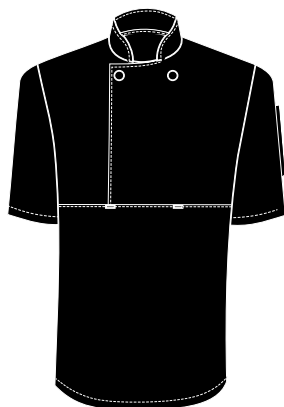
## LAUNDRY COATS - SHORT SLEEVE



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

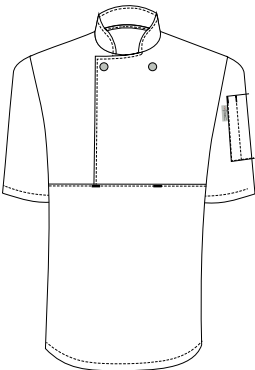
## UTILITY COATS - SHORT SLEEVE

**NEW**



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

## UTILITY COATS - SHORT SLEEVE

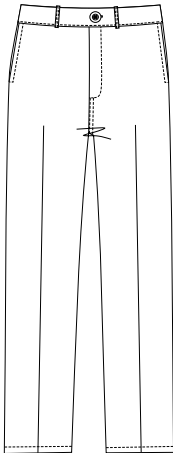


**WHITE**  
**UNI0040** - X SMALL  
**UNI0041** - SMALL  
**UNI0042** - MEDIUM  
**UNI0043** - LARGE  
**UNI0044** - X LARGE  
**UNI0045** - XX LARGE

## CHEF TROUSERS - LADIES

Classic comfort and style in these easy to wear baggy pants. Elastic waist band with drawcord, back pockets with flaps, side pockets and, back patch pocket, boot-leg. Poly cotton for comfort and durability.

Traditional blue and white check chef trousers with zip. Yarn dyed poly cotton trousers. Side pockets and one back pocket. Back elastic waist band.



BLUE/WHITE  
CHECK



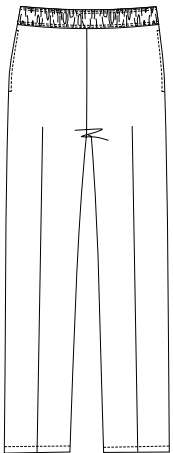
BLACK

**BLUE/WHITE CHECK**  
**UNI1030** - X SMALL  
**UNI1031** - SMALL  
**UNI1032** - MEDIUM  
**UNI1033** - LARGE  
**UNI1034** - X LARGE  
**UNI1035** - XX LARGE  
**UNI1036** - XXX LARGE

**BLACK - ZIP**  
**UNI3060** - X SMALL  
**UNI3061** - SMALL  
**UNI3062** - MEDIUM  
**UNI3063** - LARGE  
**UNI3064** - X LARGE  
**UNI3065** - XX LARGE

## BAGGY TROUSERS

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and, back patch pocket. Poly cotton for comfort and durability.



BLACK/WHITE  
CHECK



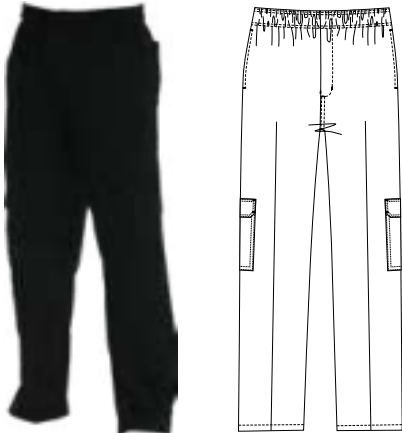
BLACK

**BLACK/WHITE CHECK**  
**UNI3030** - X SMALL  
**UNI3031** - SMALL  
**UNI3032** - MEDIUM  
**UNI3033** - LARGE  
**UNI3034** - X LARGE  
**UNI3035** - XX LARGE

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

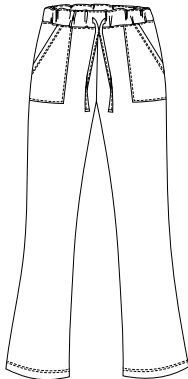
### CHEF TROUSERS - CARGO

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



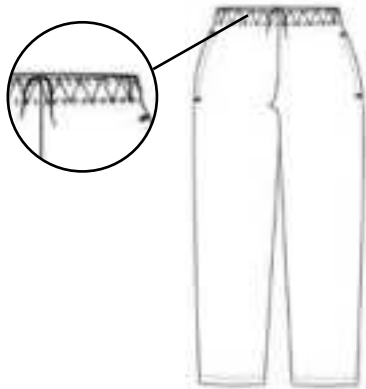
**BLACK**  
**UNI2030** - X SMALL  
**UNI2031** - SMALL  
**UNI2032** - MEDIUM  
**UNI2033** - LARGE  
**UNI2034** - X LARGE  
**UNI2035** - XX LARGE  
**UNI2036** - XXX LARGE

### BAGGY TROUSERS - DRAW CORD - LADIES



**BLACK**  
**UNI6030** - X SMALL  
**UNI6031** - SMALL  
**UNI6032** - MEDIUM  
**UNI6033** - LARGE  
**UNI6034** - X LARGE  
**UNI6035** - XX LARGE  
**UNI6036** - XXX LARGE

### BAGGY TROUSERS - DRAW CORD



**BLACK**  
**UNI7040** - X SMALL  
**UNI7041** - SMALL  
**UNI7042** - MEDIUM  
**UNI7043** - LARGE  
**UNI7044** - X LARGE  
**UNI7045** - XX LARGE

### APRONS - BIB - STRIPED



**FULL - BLUE**  
**UNI4017** - BUTCHERS  
**UNI4024** - BUTCHERS - VALUE  
**BLACK**  
**UNI4038** - PIN STRIPE  
**UNI4039** - CHALK STRIPE



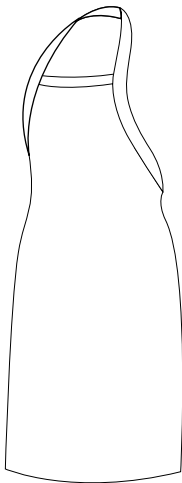
CHALK  
 STRIPE



PIN  
 STRIPE

**NOTE**  
 Poly cotton with two divisions pocket

### APRON - BLOOD AND FAT



**WHITE PVC**  
**UNI4040**  
 90 X 120CM

### APRONS - TUXEDO



**BLACK**  
**UNI4031**

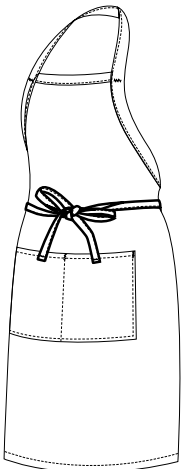
**NOTE**  
 Poly cotton with two  
 divisions pocket



**DENIM**  
**UNI9004**

**NOTE**  
 Poly cotton with two  
 divisions pocket

### APRONS - FULL BIB



**BLACK**  
**UNI4018**  
**WHITE**  
**UNI4019**

**NOTE**  
 Poly cotton bib aprons  
 with curved pockets

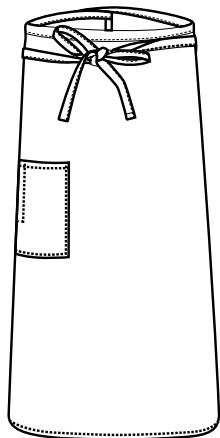


**DENIM**  
**UNI9003**

**NOTE**  
 Poly cotton bib aprons  
 with curved pockets



### APRONS - BISTRO



**WHITE**  
**UNI4023**

**NOTE**  
Poly cotton with two  
divisions pocket



**BLACK**  
**UNI4022**

**NOTE**  
Poly cotton with two  
divisions pocket

### APRONS - BAR



**BLACK**  
**UNI4020**  
**WHITE**  
**UNI4021**

**NOTE**  
Poly cotton with two  
divisions pocket



**DENIM**  
**UNI9001**

**NOTE**  
Poly cotton with two  
divisions pocket

### HOUSEKEEPING UNIFORMS - 3PC - LADIES

Poly cotton short sleeve ladies three-piece navy blue with white collar, sleeve pin-ups, v-front apron framed overall. Consists of overall, apron and head piece.



**NAVY AND WHITE**  
**UNI5031** - SMALL  
**UNI5032** - MEDIUM  
**UNI5033** - LARGE  
**UNI5034** - X LARGE  
**UNI5035** - XX LARGE  
**UNI5036** - XXX LARGE



### CHEF HATS



**BASIC**  
**UNI5016**  
POLY COTTON



**SKULL CAP**  
**UNI5013**  
BLACK  
TIE AT BACK



**BEANIE**  
**UNI5014**  
WHITE  
POLY COTTON



**BEANIE**  
**UNI5015**  
BLACK  
POLY COTTON



**EZI BREATHE**  
**UNI5018**  
WHITE  
WITH VELCRO



**EZI BREATHE**  
**UNI5019**  
BLACK  
WITH INTERNAL SWEAT  
BAND AND ELASTIC BACK

### NECK TIE



**TRIANGLE**  
**UNI5010**  
WHITE



### SAFETY SHOES

**NEW**

**FEATURES**  
Dual density outsole



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



**SGS**

**NRCS**

National regulation for  
compulsory specifications

## DISPOSABLES

### FEATURES

- Ideal for delis, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



**SHOE COVER**  
**UDS0001**  
BLUE (100)



**SLEEVE PROTECTOR**  
**UDS1001** (100)



**CHEF HAT**  
**UDC0002** (50)



**MOP CAP**  
**UDC2001** (100) ●  
**UDC0001** (100) ●  
**UDC1001** (100) ●  
**UDC3001** (100) ●  
**UDC4001** (100) ●



**BEARD COVER**  
**UDC0003**  
WHITE (100)



**MOP CAP**  
**UDC5001**  
BLACK (100)



## DISPOSABLES

### GLOVES



**NITRILE**  
**UDN0003**  
POWDER FREE  
MEDIUM - BLACK (100)



**NITRILE**  
**UDN0001**  
POWDER FREE  
MEDIUM - BLUE (100)



**LATEX**  
**UDL0001**  
POWDER FREE (100)



**DELI**  
**UDG0001**  
CLEAR (100)



**DELI**  
**UDG0002**  
BLUE (100)



**HEAVY DUTY**  
**UDG1001**



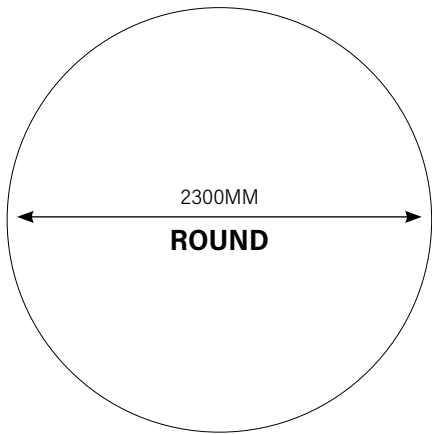
**APRON**  
**UDA0001** (100)  
10 MICRONS





TABLE CLOTHS - WHITE

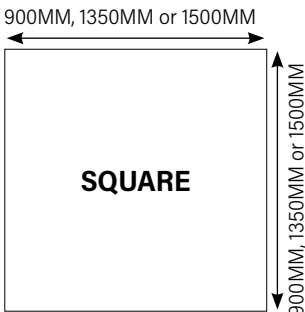
Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.



2300MM  
UNT2300

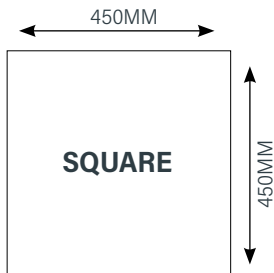


1350 X 2300MM  
UNT1500

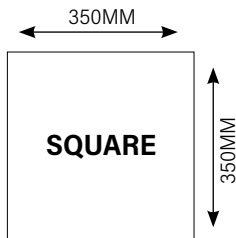


900 X 900MM  
UNT0900  
1350 X 1350MM  
UNT1350  
1500 X 1500MM  
UNT5150

NAPKINS - WHITE



450 X 450MM  
UNN0450 (24)



350 X 350MM  
UNN0350 (24)



Display Units

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

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# 5 Reasons Why



- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Solutions for all your display needs
- Front and back of house products that offer unique solutions
- Compact and practical products in modern designs



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



## FLOOR STANDING - HEATED AND REFRIGERATED STRAIGHT

### FEATURES

- Heated temperature range 40°C to 75°C
- Refrigerated temperature range 2°C to 8°C
- Illuminated shelves for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control independent for each section
- Grade 304 S/Steel interior
- Unit supplied with two adjustable shelves



### COMBO - HOT/COLD - 1500MM DCC1500

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

## FLOOR STANDING - HEATED STRAIGHT

### FEATURES

- Pleasing modern design
- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control; for high accuracy
- Grade 304 S/Steel interior



### 900MM DHC7900

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

### 1200MM DHC7200

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

### 1500MM DHC7500

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



## FLOOR STANDING - HEATED CURVED

### FEATURES

- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves



### 900MM DHC1900

#### SPECIFICATIONS

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

### 1200MM DHC2200

#### SPECIFICATIONS

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

## COUNTERSUNK - HEATED CURVED

### FEATURES

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



### 900MM DHC0900

#### SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 840 X 540 X 820MM
WEIGHT	: 46KG
CAPACITY	: 70LT
SHELVES	: 2

### 1200MM DHC1200

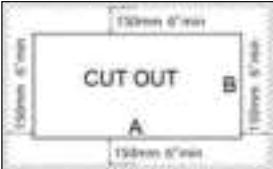
#### SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 1140 X 540 X 820MM
WEIGHT	: 65KG
CAPACITY	: 94LT
SHELVES	: 2

#### NOTE

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

WORKTOP CUT OUT



Model	A	B
DHC0900	778	507
DHC1200	1078	507

## HEATED DISPLAY MERCHANDISER - COUNTERTOP CURVED

### FEATURES

- High power German supplied tangential fan blowers
- Removable top glass easy to clean
- Removable chrome wire rack for additional small items
- Thermostatic heat control
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture



### 3 DIVISION HDM0003

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2.5kW
DIMENSIONS	: 1070 X 720 X 630MM
WEIGHT	: 70KG
DIVISIONS	: 3
MAX INSERT DEPTH	: 100MM

#### NOTE

Inserts sold separately



## HOT FOOD BAR CURVED

### FEATURES

- Counter top unit can be fitted on or into counter
- Robust S/Steel construction
- Specially designed element to ensure excellent heat distribution
- Illuminated via fluorescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- To be used with water



### 3 DIVISION BMA4003

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.8kW
DIMENSIONS	: 1074 X 710 X 728MM
WEIGHT	: 95KG
DIVISIONS	: 3

#### NOTE

Inserts sold separately

PIE WARMERS

FEATURES

- Fixed front glass
- Rear hinged glass door
- 3 Shelves - 105MM spacing between shelves
- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C to 80°C



**MINI**  
**PWK0007**  
PIE WARMER

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 353 X 393 X 604MM
WEIGHT	: 13.7KG
CAPACITY	: Approx 12 standard size pies

FEATURES

- This unit is ideal for use in small supermarkets or fast food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full S/Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C to 80°C



**640MM**  
**PWK0004**

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 640 X 364 X 525MM
WEIGHT	: 23KG
CAPACITY	: Approx 30 standard size pies

**865MM**  
**PWK0005**

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 865 X 364 X 525MM
WEIGHT	: 21KG
CAPACITY	: Approx 50 standard size pies

PIE WARMERS

FEATURES

- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temperature range 50°C to 90°



**660MM**  
**PWK0002-R01**

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 1.2kW
DIMENSIONS	: 660 X 483 X 620MM
WEIGHT	: 40KG
CAPACITY	: Approx 30 standard size pies

**900MM**  
**PWK0003-R01**

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 1.5kW
DIMENSIONS	: 873 X 483 X 590MM
WEIGHT	: 50KG
CAPACITY	: Approx 45 standard size pies

**1200MM**  
**PWK0006-R01**

SPECIFICATIONS	
VOLTAGE	: 230V
POWER	: 1.8kW
DIMENSIONS	: 1200 X 483 X 785MM
WEIGHT	: 72KG
CAPACITY	: Approx 60 standard size pies





## GRAB AND GO

### FEATURES

- LED illumination for each shelf
- Unit fitted with 4 X 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

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



## COUNTERSUNK - REFRIGERATED CURVED

### FEATURES

- Temperature range 2°C to 8°C at ambient temperature of 32°C
- Unit provided with 1 adjustable shelf
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Tempered glass
- Grade 304 S/Steel interior
- Double glazed glass windows to prevent condensation



### 900MM DFC1900

#### SPECIFICATIONS

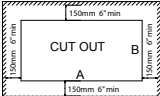
VOLTAGE	: 230V
POWER	: 0.28kW
DIMENSIONS	: 840 X 540 X 820MM
WEIGHT	: 66KG
CAPACITY	: 70LT
SHELVES	: 2

### 1200MM DFC2200

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 1140 X 540 X 820MM
WEIGHT	: 88KG
CAPACITY	: 94LT
SHELVES	: 2

WORKTOP CUT-OUT



Model	A	B
DFC1900	778	507
DFC2200	1078	507

## FLOOR STANDING - REFRIGERATED STRAIGHT

### FEATURES

- Temperature range 2°C to 8°C ambient temperature of 32°C
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation
- Castor wheels make the unit easy to move



### 900MM DFC7900

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.62kW
DIMENSIONS	: 900 X 680 X 1200MM
WEIGHT	: 174KG
CAPACITY	: 285LT
SHELVES	: 3

### 1200MM DFC7200

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.76kW
DIMENSIONS	: 1200 X 680 X 1200MM
WEIGHT	: 215KG
CAPACITY	: 390LT
SHELVES	: 3

### 1500MM DFC7500

#### SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.92kW
DIMENSIONS	: 1500 X 680 X 1200M
WEIGHT	: 254KG
CAPACITY	: 500LT
SHELVES	: 3

### COUNTERTOP - CURVED

FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- 2 Adjustable chrome plated shelves
- 4 Sided double tempered glass
- Sliding doors at back
- Maintenance free condenser
- Ventilated cooling system
- Automatic defrost



880MM  
DFC0880

SPECIFICATIONS

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



1220MM  
DFC1220

SPECIFICATIONS

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

### COUNTERTOP - STRAIGHT

FEATURES

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- 2 Adjustable chrome plated shelves
- 4 Sided double tempered glass
- Sliding doors at back
- Maintenance free condenser
- Ventilated cooling system
- Automatic defrost



880MM  
DFS0880

SPECIFICATIONS

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



1220MM  
DFS1220

SPECIFICATIONS

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



FLOOR STANDING - REFRIGERATED  
CURVED

## FEATURES

- Temperature range 2°C to 8°C at ambient temperature of 32°C
- Unit provided with 2 adjustable shelves
- Digital display and temperature control for high accuracy
- Automatic defrost
- LED illuminated shelf and base for perfect product presentation
- Grade 304 S/Steel interior
- Double glazed glass windows to prevent condensation
- Castor wheels make the unit easy to move

**900MM**  
**DFC0900**

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 900 X 730 X 1200MM
WEIGHT	: 163KG
CAPACITY	: 225LT
SHELVES	: 3

**1200MM**  
**DFC1200**

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1.1kW
DIMENSIONS	: 1200 X 730 X 1200MM
WEIGHT	: 200KG
CAPACITY	: 310LT
SHELVES	: 3

## ICE CREAM FREEZER

## FEATURES

- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five polycarbonate 3.5LT storage pans
- Grade 304 S/Steel interior

**TABLE TOP - 1200MM**  
**ICF1200**

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.5kW
DIMENSIONS	: 1200 X 540 X 790MM
WEIGHT	: 130KG
CAPACITY	: 5 X 3.5LT pans

## NOTE

Inserts Included

## OTHER ORDER CODES

**ICE CREAM FREEZER INSERT**  
**ICF1201**

## INGREDIENT/PIZZA - REFRIGERATED

## FEATURES

- Keeps food between 2°C and 10°C at 32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Sneeze guard glass for hygiene
- Low maintenance auto defrost function
- High quality digital set point controller

**1400MM**  
**PIF1400**

## SPECIFICATIONS

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

**2000MM**  
**PIF2000**

## SPECIFICATIONS

POWER	: 0.16kW
VOLTAGE	: 230V
DIMENSIONS	: 2000 X 350 X 440MM
WEIGHT	: 53KG
INSERTS	: 9 G/N ¼ inserts

## NOTE

Inserts sold separately

## COLD FOOD BARS

## FEATURES

- Electronic thermostat with constant digital reading
- Pressed tank with drainage and rounded corners for ease of cleaning
- Sliding doors easy to remove and clean
- Temperature range 2°C to 6°C
- High quality watertight silent compressor with a ventilated dual condenser
- S/Steel and tempered glass design
- LED lighting system

**6 INSERT - SILVER**  
**SDF5006**

## SPECIFICATIONS

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

## NOTE

Inserts included

**8 INSERT - SILVER**  
**SDF5008**

## SPECIFICATIONS

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

## NOTE

Inserts included

## OTHER ORDER CODES

**COLD FOOD BAR - THIRD INSERT**  
**XSDF2015**

# COLD FOOD BARS - SQUARE

## FEATURES

- Built with double glazed glass
- Flat top surface tempered crystals to gain more workspace on top
- Double lighting
- Access height to work comfortably inside
- Easy-cleaning powerful evaporator
- Temperature range 2°C to 6°C



### 6 INSERT - BLACK SDF7006

#### SPECIFICATIONS

DIMENSIONS : 1320 X 380 X 225MM  
CAPACITY : 6 INSERTS

#### NOTE

Inserts included



### 8 INSERT - BLACK SDF7008

#### SPECIFICATIONS

DIMENSIONS : 1680 X 380 X 225MM  
CAPACITY : 8 INSERTS

#### NOTE

Inserts included



# AMBIENT

## FEATURES

- Rear sliding doors
- Tempered glass
- Supplied in knock down form
- Easy to assemble
- Glass protector profile



### SINGLE SHELF - MEDIUM

NDC0001 - 920 X 330 X 215MM

### SINGLE SHELF - EXTRA LONG

NDC1001 - 1200 X 330 X 215MM



### DOUBLE SHELF - SMALL

NDC0003 - 555 X 390 X 375MM

### DOUBLE SHELF - MEDIUM

NDC0002 - 920 X 330 X 315MM

### DOUBLE SHELF - EXTRA LONG

NDC1002 - 1200 X 330 X 315MM



# CAKE DISPLAY 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

VOLTAGE : 230V  
DIMENSIONS : 700 X 650 X 1900MM  
WEIGHT : 170KG  
CAPACITY : 420LT  
TEMPERATURE : 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



## FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable levelling feet
- Exterior and interior constructed from aluminium and S/Steel
- Double glazed windows with heater to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Designed for tropical conditions
- Interior illumination for perfect product presentation

TABLE TOP ROTATING SHELVES  
CDF2000

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.48KW
DIMENSIONS	: 524 X 449 X 1083MM
WEIGHT	: 60KG
CAPACITY	: 120LT
TEMPERATURE	: 2°C to 10°C at ambient temperature of 32°C
REFRIGERANT	: R134a

FLOOR STANDING  
CDF2001

## SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.57KW
DIMENSIONS	: 650 X 650 X 1790MM
WEIGHT	: 110KG
CAPACITY	: 500LT
TEMPERATURE	: 2°C to 10°C at ambient temperature of 32°C
REFRIGERANT	: R134a



## Buffetware &amp; Serveware

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

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# 5 Reasons Why



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



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



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



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



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



18/10

## CHAFING DISHES EURI



### ROUND ROLL TOP

**CRE0001**

DIMENSIONS : 515 X 497 X 468MM  
CAPACITY : 6LT



Warm



Dripless



Hydraulic motion



### RECTANGULAR ROLL TOP

**CDE0008**

DIMENSIONS : 667 X 488 X 452MM  
CAPACITY : 8LT



Warm



Dripless



Hydraulic motion

## IBIS



### ROUND ROLL TOP

**CRI0002**

DIMENSIONS : 515 X 518 X 470MM  
CAPACITY : 6LT



Warm



Dripless



Hydraulic motion



Stackable



### RECTANGULAR ROLL TOP

**CDI0008**

DIMENSIONS : 667 X 485 X 452MM  
CAPACITY : 8LT



Warm



Dripless



Hydraulic motion



Stackable



STACKABLE UP  
TO 5 CHAFERS



STACKABLE UP  
TO 5 CHAFERS

### NOTE

Euri and ibis heating elements - refer to page 342







# CHAFER STACKING TROLLEY

- FEATURES**
- Stacks 5 chafers on each side in total 10 chafers



**TROLLEY - IBIS**  
**CST1001**  
980 X 695 X 1546MM

**STACKING TROLLEY PVC COVER IBIS**  
**STC1000**

**NOTE**  
Chafers not included




STACKABLE UP TO 5 CHAFERS


# EURI/IBIS ACCESSORIES

  
**INSERT ROUND**  
**IRP0388**  
PORCELAIN  
DIMENSIONS : 388 X 66MM  
CAPACITY : 5LT

  
**INSERT ROUND 2 DIV**  
**IRP1388**  
PORCELAIN  
DIMENSIONS : 388 X 66MM  
CAPACITY : 4LT

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

  
**INSERT ROUND HALF**  
**IRS1387**  
S/STEEL - 2 PIECE/SET  
DIMENSIONS : 385 X 68MM  
CAPACITY : 2.7LT

  
**ELECTRIC HEATER PLATE**  
**CDE0003**  
DIGITAL CONTROLLER  
AND TEMPERATURE SENSOR  
VOLTAGE : 230V  
POWER : 470W  
DIMENSIONS : 235 X 200 X 37MM

**NOTE**  
Compatible with oblong and round  
Roll top chaffing dishes - refer to page 341



18/10

# INDUCTION CHAFING DISHES - WITH GLASS LID SMART W



**ROUND**  
**CIR2065**  
DIMENSIONS : 440 X 490 X 195MM  
CAPACITY : 6.5LT

Warm Dripless Hydraulic motion 100.000 open close



**STAND ROUND**  
**CIS1002**  
350 X 440 X 140MM

**NOTE**  
Burner included



**SQUARE**  
**CIS1055**  
DIMENSIONS : 410 X 440 X 180MM  
CAPACITY : 5.5LT

Warm Dripless Hydraulic motion 100.000 open close



**STAND SQUARE**  
**CIS1003**  
405 X 455 X 140MM

**NOTE**  
Burner included



**RECTANGULAR**  
**CIR0008**  
DIMENSIONS : 581 X 435 X 210MM  
CAPACITY : 8LT

Warm Dripless Hydraulic motion 100.000 open close



**STAND RECTANGULAR**  
**CIS1004**  
565 X 440 X 140MM

**NOTE**  
Burner included



**OTHER ORDER CODES**  
**SERVING SPOON HOLDER**  
**CIS0001**

**NOTE**  
Spoon not included



LEVEL ADJUSTABLE FOOT





18/10

## URN SMART W



### SOUP URN WITH GLASS LID SSU0010

DIMENSIONS : 474 X 434 X 303MM  
CAPACITY : 10LT



100.000  
open close



Induction  
compatible



Warm



Hydraulic  
motion



Dripless



### ROUND STAND SRS0002

300 X 420 X 140MM

**NOTE**  
Including burner

## INDUCTION CHAFING DISHES SMART



### ROUND WITH GLASS LID CIR0065

DIMENSIONS : 435 X 505 X 202MM  
CAPACITY : 6.5LT



Warm



Dripless



Hydraulic  
motion

**NOTE**  
Spoon holder optional



### STAND ROUND CIS0002

410 X 295 X 150MM

**NOTE**  
Burner included



### SQUARE WITH GLASS LID CIS0055

DIMENSIONS : 453 X 407 X 195MM  
CAPACITY : 5.5LT



Warm



Dripless



Hydraulic  
motion

**NOTE**  
Spoon holder optional



### STAND SQUARE CIS0003

415 X 353 X 150MM

**NOTE**  
Burner included

**SERVING SPOON  
HOLDER  
CIS1001**



18/10

## INDUCTION CHAFING DISHES T-COLLECTION



### SQUARE WITH GLASS LID CIS3055

S/STEEL  
DIMENSIONS : 395 X 429.5 X 176.5MM  
WEIGHT : 7.5KG  
CAPACITY : 5.5LT



Warm



Dripless



Free  
stop hinge



### SQUARE STAND CIS1005

S/STEEL  
DIMENSIONS : 465 X 372 X 251MM  
WEIGHT : 3.92KG

**NOTE**  
Magnetic burner included



### ROUND WITH GLASS LID CIR3065

S/STEEL  
DIMENSIONS : 420 X 484.5 X 155.5MM  
WEIGHT : 7.6KG  
CAPACITY : 6LT



Warm



Dripless



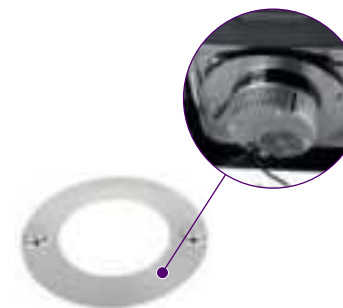
Free  
stop hinge



### ROUND STAND CIS1006

S/STEEL  
DIMENSIONS : 500 X 456 X 244MM  
WEIGHT : 3.8KG

**NOTE**  
Magnetic burner included



**MAGNETIC  
INDUCTION LID  
MID1000**  
FOR IWR0001



**INDUCTION  
WARMER  
IWR0001**  
200W







# SMART W/SMART/T-COLLECTION ACCESSORIES



**INSERT ROUND**  
**IRP0388**  
PORCELAIN  
DIMENSIONS : 388 X 66MM  
CAPACITY : 5LT



**INSERT ROUND 2 DIV**  
**IRP1388**  
PORCELAIN  
DIMENSIONS : 388 X 66MM  
CAPACITY : 4LT



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



**INSERT ROUND 1/2 LARGE**  
**IRS1387**  
S/STEEL - 2 PIECE/SET  
DIMENSIONS : 385 X 68MM  
CAPACITY : 2.7LT



**INSERT GN2/3 FOOD PAN**  
**FPI0001**  
S/STEEL : GN2/3  
DIMENSIONS : 335 X 325 X 65MM  
CAPACITY : 5.5LT



**DRAINAGE GRID ROUND**  
**DGR0310**  
310MM



**DRAINAGE GRID ROUND 1/2**  
**DGR0155**  
S/STEEL



**DRAINAGE GRID GN2/3**  
**DGR0001**  
S/STEEL



**FUEL HOLDER**  
**FHC0001**  
S/STEEL



# INDUCTION HOB AND STANDS

NEW



*Electro Chef*

**TOUCH PANEL**  
**IHT1001**

**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 1kW  
DIMENSIONS : 355 X 355 X 78MM  
WEIGHT : 10KG



**NON-SLIP SILICONE PAD**  
**ASP0001**

DIMENSIONS : 265MM  
COATING : Front: Silky coating  
FRONT : Matte embossed soft finishing



**STAND SQUARE**  
**IHS1001**  
S/STEEL  
417 X 459 X 85MM



**STAND RECTANGULAR**  
**IHS1002**  
S/STEEL  
458 X 576 X 84MM







## INDUCTION WARMER AND STAND



### MULTI STAND - SQUARE

**CST0001**  
DIMENSIONS : 360 X 360 X 174MM  
WEIGHT : 3.95KG

#### NOTE

Induction warmer not included



### CHAFER SPRING HEATER

**CSH0001**  
VOLTAGE : 220 - 230V  
POWER : 400W



### INDUCTION WARMER

**IWR0001**  
200W



18/10

## MINI SAUCE/CHAFING DISH



### MINI ODIN

**CDM0002**  
DIMENSIONS : 235 X 235 X 310MM  
CAPACITY : 800ML

#### NOTE

Porcelain tray included



### INSERT ROUND MINI PORCELAIN

**IRM0208**  
DIMENSIONS : 208MM  
CAPACITY : 800ML



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## RECTANGULAR COMPLETE MODULAR DOMINO



### COLD DISPLAY STAND

**DCD2002**  
615 X 350 X 103MM

#### NOTE

Includes 2 X ice packs



### BREAD CUTTING BOARD ON STAND

**DBC0001**  
615 X 350 X 116MM



### BREAD BASKET COMPLETE

**DBB0001**  
615 X 355 X 297MM



### BREAD BASKET

**DBB0004**  
490 X 305 X 100MM



### DOME COVER POLYCARBONATE

**DCP0002**  
575 X 355 X 216MM



### COLD DISPLAY AND COVER

**DCD1001**  
615 X 355 X 297MM

#### NOTE

Includes 2 X ice packs



### ICE PACK

**CDI1001**  
255 X 200MM



### DISH STAND GN1/1 RECTANGULAR

**DDS1010**  
S/STEEL  
615 X 350 X 101MM



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MODULAR BUFFET SYSTEM ACCESSORIES  
DOMINO



**DISH STAND ROUND**  
**DDS0250**  
250 X 250 X 103MM  
**DDS0350**  
350 X 350 X 103MM



**INSERT ROUND**  
**IRP0328**  
PORCELAIN  
DIMENSIONS : 328 X 70MM  
CAPACITY : 3.5LT



**INSERT ROUND - 2 DIV**  
**IRP1388**  
PORCELAIN  
DIMENSIONS : 388 X 66MM  
CAPACITY : 4LT



**EXTENDIBLE LEGS**  
**DEL0004**  
4 PIECE SET



**WOODEN TRAY ROUND**  
**DWT0350**  
350MM



**MARBLE TRAY ROUND**  
**DMT0350**  
350MM



MODULAR BUFFET SYSTEM ACCESSORIES  
DOMINO



**WOODEN TRAY**  
**GN 1/1 RECTANGULAR**  
**DWT0550**  
527 X 321 X 28MM



**BREAD CUTTING**  
**BOARD RECTANGULAR**  
**DBC0002**  
526 X 325 X 28MM



**TRAY DISPLAY GN1/1**  
**CDT0025**  
500 X 306 X 33MM



**TRAY DISPLAY GN1/2**  
**CDT1025**  
252 X 306 X 33MM



**DISPLAY TRAY GN1/1**  
**RECTANGULAR**  
**CDT0001**  
S/STEEL  
526 X 325 X 16MM



**MARBLE TRAY**  
**GN1/1 RECTANGULAR**  
**DMT0550**  
525 X 325 X 22MM

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MODULAR BUFFET SYSTEM  
DOMINO



**JUICE DISPENSER**  
**DJD0035**  
DIMENSIONS : 250 X 330 X 434MM  
CAPACITY : 3.7LT



**MILK DISPENSER**  
**DMD0005**  
DIMENSIONS : 250 X 324 X 458MM  
CAPACITY : 5LT



**CEREAL DISPENSER**  
**SINGLE**  
**DCD0037**  
DIMENSIONS : 250 X 264 X 621MM  
CAPACITY : 3.7LT





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## COLD DISPLAYS



**SWATCH**  
**CDU0001**  
S/STEEL  
POLYCARBONATE, COVER  
608 X 433 X 284MM

**NOTE**  
Includes 2 X ice packs



**HI-LINE**  
**CDU0002**  
S/STEEL  
POLYCARBONATE, COVER  
596 X 416 X 285MM

**NOTE**  
Includes 2 X ice packs



**ICE PACK**  
**CDI1001**  
250 X 200 X 30MM

## COLD DISPLAY ACCESSORIES



**DOMES COVER**  
**PCPOLYCARBONATE**  
**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



## MODULAR BUFFET SYSTEM ACCESSORIES DOMINO



**HEATING LAMP WITH CLAMP**  
**DHL1000**  
176 X 350 X 657MM

**NOTE**  
Bulb not included  
Refer to page 371 for bulbs



**FOOD TAG - TWIN ARM**  
**FTT0150**  
S/STEEL  
157MM



**MR TAG**  
**MTS0012**  
S/STEEL  
120MM



**SERVING FORK**  
**DSF0260**  
280MM  
**SERVING SPOON**  
**DSS0260**  
280MM







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INDUCTION CHAFING DISHES  
ARTISAN COLLECTION



INDUCTION BOTTOM

**SQUARE**  
**CIS4045**  
WITH WOODEN HANDLE  
ALUMINIUM BODY  
DIMENSIONS : 460 X 280 X 206MM  
CAPACITY : 4.5LT



PARKED POSITION

**ROUND**  
**CIR4045**  
WITH WOODEN HANDLE  
ALUMINIUM BODY  
DIMENSIONS : 449 X 330 X 209MM  
CAPACITY : 4.5LT



**INSERT SQUARE PAN**  
**ISS0003**  
S/STEEL  
DIMENSIONS : 340 X 66 X 65MM  
CAPACITY : 4.5LT



**INSERT ROUND PAN**  
**IRS0002**  
S/STEEL  
DIMENSIONS : 328 X 66MM  
CAPACITY : 4.5LT



18/10

DISPENSERS  
ODIN



**JUICE 3.7LT**  
**JD00037**  
325 X 200 X 460MM



**JUICE 7LT**  
**JD00007**  
325 X 195 X 560MM



**MILK WITH ICE CORE 5LT**  
**MD00005**  
325 X 200 X 430MM



**JUICE 7LT**  
**JDE0007**  
285 X 285 X 590MM

**OTHER ORDER CODES**  
**DRIP TRAY**  
**XJDO0003**



**COFFEE URN 12LT**  
**CUE0012**  
315 X 315 X 575MM

**OTHER ORDER CODES**  
**DRIP TRAY**  
**XJDO0003**



**MILK 5LT**  
**MDR0005**  
335 X 192 X 460MM



**JUICE 3.8LT**  
**JDR0038**  
344 X 223 X 490MM

WOODEN BASE



# 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

# FRUIT DISPENSER



**TRIPLE**  
**CDT0011**  
S/STEEL  
POLYCARBONATE CYLINDER  
DIMENSIONS : 265 X 265 X 595MM  
CAPACITY : 11LT



**SWIVEL**  
**FDS0001**  
S/STEEL  
DIMENSIONS : 328 X 565MM



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# TEA URN SAMOVAR

## FEATURES

- Professional and elegant Samovar made of high quality S/Steel
- 5LT water container & 1.3LT teapot with tea strainer mirror gloss exterior, satined interior
- A heating element with 2 heating coils (1.3kW and 0.5kW)
- High energy efficiency thanks to automatic deactivation of the 1.3kW heating coil once the boiling point is reached 0.5kW heating coil allows continuous holding at 98°C
- Infinitely adjustable thermostat
- Safety plus because of its overheating and dry running protection
- Suitable for commercial or continuous use



**ELECTRIC**  
**STU0005**  
VOLTAGE : 220V  
POWER : 1.8kW

**OTHER MODELS ARE AVAILABLE**  
3LT to 15LT capacity S/Steel or gold finish

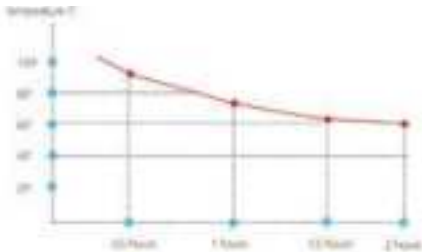


# VACUUM THERMO JUGS



Warm Cool No sweat

**HOT/COLD**  
**JVT0400** - 400ML  
**JVT0700** - 700ML  
**JVT1000** - 1000ML  
**JVT1500** - 1500ML



# TREASURE STAND SET

## FEATURES

- S/Steel spiral stands with solid wood base - with back marble laminate
- 3 Changeable heights for multiple display options
- 36 Shooter glasses - excluded



**COMPLETE**  
**TSS0001**  
• BASE STAND : 400 X 400 X 55MM  
• SPIRAL STAND X 12 - 18CM  
• SPIRAL STAND X 12 - 24CM  
• SPIRAL STAND X 12 - 30CM

**NOTE**  
Glasses not included



**SHOOTER GLASS**  
**BR1.57110**  
7ML (48)  
**BR1.69249**  
44ML (48)





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## STANDS - S/STEEL



**FRUIT**  
**FTS0001**  
1-TIER  
D325 X H200MM



**FRUIT**  
**FTS0003**  
3-TIER  
D375 X H530MM



**PASTRY**  
**PTS0003**  
3-TIER  
D438 X H495MM



**CAKE**  
**TCS0027**  
3-TIER  
256 X 256 X 421MM  
  
**NOTE**  
27CM plates not included

## CONDIMENT SET



**CSS4000**  
360 X 110 X 107MM  
  
**NOTE**  
Includes 4 X jars, 4 X spoons and 1 X tray



**20LT**  
**PBS0020**  
446 X 276MM

## PUNCH BOWL



## T-COLLECTION - STEP RISERS - BRONZE



**VINTAGE**  
**TSR0012**  
530 X 162 X 103MM



**VINTAGE - TYPE 1**  
**TSR0005**  
325 X 265 X 103MM



**VINTAGE - TYPE 2**  
**TSR0010**  
355 X 265 X 253MM



**VINTAGE - INCLINED**  
**TSR0013**  
530 X 162 X 162MM



**VINTAGE - INCLINED**  
**TSR0006**  
325 X 265 X 197MM



**VINTAGE**  
**THREE STEP**  
**TSR0003**  
590 X 325 X 403MM



## WOOD TRAYS - GRAY ASH



**WDT0040**  
530 X 325 X 40MM



**WDT0016**  
530 X 162 X 40MM



**WDT4000**  
325 X 265 X 40MM







## COLD DISPLAYS



**WOOD - GN1/1**  
**CDT0004**  
530 X 325 X 160MM

**NOTE**  
Includes 2 X ice packs



**ACRYLIC - GN 1/2**  
**CDT0013**  
337 X 295 X 202MM

**NOTE**  
Includes 1 X ice packs



**WOOD - GN 1/2**  
**CDT0010**  
337 X 295 X 202MM

**NOTE**  
Includes 1 X ice packs



## LUCITE TRAYS - ICE WHITE



**TLT0530**  
530 X 325 X 75MM



**TLT0325**  
325 X 265 X 75MM

NEW



NEW

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## CEREAL DISPENSER CONTAINERS



**THREE PIECE**  
**CDT0003**  
DIMENSIONS : 530 X 162 X 278MM  
WEIGHT : 3.95KG  
CAPACITY : 2LT X 3 (6LT)



**THREE STEP**  
**MDT0005**  
DIMENSIONS : 404 X 137 X 433MM  
CAPACITY : 2LT X 3 (6LT)



**SINGLE ASH WOOD BASE**  
**BRONZE**  
**CDT0006**  
DIMENSIONS : 160 X 217 X 633MM  
CAPACITY : 3LT



## JUICE DISPENSER



**SQUARE**  
**JDS0007**  
DIMENSIONS : 286 X W392 X 399MM  
WEIGHT : 5.55KG  
CAPACITY : 7LT

## T-COLLECTION CEREAL SPOON AND CONTAINER



**CONTAINER WITH**  
**COVER**  
**CCC0002**  
2LT



**SPOON**  
**CSP0002**

## HEATING LAMP STAND



**GOOSENECK 2-LIGHT**  
**VINTAGE**  
**HLT0760**  
VOLTAGE : 230V  
POWER : 250W  
DIMENSIONS : 304 X 474 X 761MM

**NOTE**  
Bulb not included  
Refer to page 371 for bulbs







# ROOM SERVICE TROLLEY AND HOT FOOD WARMER

## FEATURES

- Melamine coated polywood
- Coated foldable legs
- Tip-up and stackable structure
- Room service trolley that allows for 2 hot boxes
- Can double stack food warmer



**ROOM SERVICE TROLLEY ROYAL**  
**RST2002**  
1060 X 908 X 750MM



**HOT FOOD WARMER S/STEEL**  
**HFW1001**  
VOLTAGE : 230V  
DIMENSIONS : 380 X 370 X 480MM  
TEMPERATURE : MAX 70°C



# CHAFING DISHES - ROLL TOP

## FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with S/Steel 65MM insert, water pan and holder for Global Chafing Fuel
- Clutch system prevents unexpected lid closure
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Water return - water channel on the lid directs condensation into the water pan

## CLASSIC



**ROUND**  
**CRI1380**  
495 X 520 X 480MM



**RECTANGULAR**  
**CRI1002**  
700 X 525 X 470MM



## NOTE

Use the Infiniti 'round' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

## CONTEMPORARY



**ROUND**  
**CRI0380**  
495 X 520 X 455MM



**RECTANGULAR**  
**CRI0001**  
690 X 510 X 455MM



## NOTE

Use the Infiniti 'round' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel





## INSERTS FOR CHAFING DISHES - ROUND



**HALF**  
**IIR1380**  
S/STEEL  
190 X 65MM



**FULL**  
**IIR0380**  
S/STEEL  
380 X 65MM

**NOTE**  
Gastronorm porcelain and S/Steel inserts fit Infiniti chafers perfectly

## CHAFING DISH ELEMENTS

**FEATURES**

- Heating elements are available for the round and rectangular chafing dishes as well as the soup tureens



**ROUND**  
**CDB0004**  
0.55kW



**RECTANGULAR**  
**CDB0003**  
0.6kW



## SOUP TUREENS

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**FEATURES**

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Sleek and elegantly designed S/Steel handles
- Soup tureen can be filled in the kitchen, then taken to the buffet
- Two way heating, fuel or heating element
- For best results, preheat tureen
- Unit comes with a holder for chafing fuel



**CLASSIC 10LT**  
**ST11010**



**CONTEMPORARY 10LT**  
**ST10010**

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



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## COFFEE URNS

**FEATURES**

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes with a holder for chafing fuel
- Completely detachable faucet
- Two way heating, fuel or heating element
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Features all S/Steel faucet, which is NSF listed and lead cadmium free



**CLASSIC 6LT**  
**CU11006**



**CONTEMPORARY 6LT**  
**CU10006**

**NOTE**  
Coffee must first be brewed at a normal temperature of 92°C then poured into the coffee urn for buffet serving. To maintain serving temperature apply heat source immediately. For best results, preheat urn.

## JUICE DISPENSERS

**FEATURES**

- 18/10 S/Steel
- Unit comes complete with cover, ice tube and transparent food grade container
- Ice tube filled with ice keeps beverage cold
- All S/Steel faucet which is NSF listed and Lead Cadmium free
- Good for outdoors where there is no electricity
- Cover protects juice from bees, flies and insects
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design
- Easy to clean residue pulp by unscrewing the faucet cap



**CLASSIC 7LT**  
**JD11007**



**CONTEMPORARY 7LT**  
**JD10007**

**NOTE**  
Ice tube can be refilled with ice to keep juice chilled for the duration of a buffet breakfast





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## 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**

### FEATURES

- Heavy gauge 18/10 S/Steel
- Polished mirror finish
- Resembles farm milk pail
- Can be used for hot or cold milk as the urn is insulated
- Refillable ice tube keeps milk chilled



**5LT**  
**MPI0005**

### NOTE

Ice tube can be refilled with ice to keep milk chilled for the duration of a buffet breakfast

## PUNCH BOWL

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**WITH RIM**  
**PBI0015**  
15LT

## 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



**WITH STAND**  
**ICF0001**

## MILK PAIL



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## ICE BUCKETS

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service



**DOUBLE WALL**  
**IBI0012**  
1.2LT

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



**1 BOTTLE**  
**IBI0048**  
4.8LT  
**2 BOTTLES**  
**IBI0065**  
6.5LT

## ICE BUCKET STANDS

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- For use with IBI0048 and IBI0065



**ISI0196** - 198MM  
**ISI0220** - 220MM

## VINEGAR AND OLIVE OIL SET

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**IVO0001**

### NOTE

Available on request only

## JAM/CONDIMENT STATION

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**CLASSIC**  
**IJS0003**  
280ML  
492 X 120 X 163MM

## SNACK TRAY

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**3 PIECE**  
**ISN0001**  
177 X 190 X 58MM

### NOTE

Available on request only

## DOME CLOCHES

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**IDC0210** - 210MM  
**IDC0252** - 252MM

**NOTE**  
Available on request only

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- 3 Tier stands make for elegant display
- Removable trays



**TEA STAND BRISTOL  
3 TIER**  
**TSB0003** - 140MM TRAYS  
**TSB1003** - 230MM TRAYS

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**JAM/HONEY STAND**  
**IJS0001**

**NOTE**  
Stand only

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish



**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  
**ITS0190** - 190MM  
**ITS0290** - 290MM

## STANDS

## HOLLOWWARE

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



**COFFEE POT**  
**CPV0500** - 500ML  
**CPV0900** - 900ML



**TEA POT**  
**TPV0600** - 600ML  
**TPV0900** - 900ML



**CREAM JUG**  
**CJV0150** - 150ML  
**CJV0230** - 230ML  
**WATER PITCHER**  
**WPV1600** - 1600ML



**SUGAR BOWL**  
**SBV0280** - 280ML



**CREAM JUG  
WITH LID**  
**CJB1230** - 230ML



**TEA POT**  
**TPB2600** - 600ML  
**TPB1200** - 1200ML



**CREAM JUG**  
**CJB1150** - 150ML



**SUGAR BOWL**  
**SBB0230** - 230ML







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## TRAYS RECTANGULAR



### VIENNA

TRV0458 - 573 X 333MM  
TRV0558 - 686 X 425MM  
TRV0656 - 790 X 501MM

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free

NEW



### WITH PORCELAIN HOLDER

IBB0090 - 90MM

OTHER ORDER CODES  
PORCELAIN HOLDER  
XIBB0090 - 90MM

## CROISSANT WARMER

### FEATURES

- 18/10 S/Steel with high mirror finish
- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opens on 2 ends
- Heated by 3 to 6 tea-lights to keep warm



### REVOLVING CWI0001

NOTE  
Available on request only



### FEATURES

- Power: 220V
- 18/10 S/Steel
- Easy lamp positioning with pivoting arms and thumb screw adjustments
- Dual and tri-lamp, removable base and reversible marble cutting board

## CARVERY STATION



### 2 LIGHT IHL0002

610 X 456 X 710MM

OTHER ORDER CODES  
BROWN GRANITE  
CARVING BOARD  
IHL1003

NOTE  
Available on request only  
Globe not included  
Refer to page 371 for globes



Global

## DECORATIVE FOOD DISPLAY LAMPS



### MATTE BLACK DDL1000

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.25kW  
DIMENSIONS : 320 X 320 X 340MM  
WEIGHT : 1.5KG

### MATTE SILVER DDL1001

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.25kW  
DIMENSIONS : 320 X 320 X 340MM  
WEIGHT : 1.5KG

NOTE  
Bulb not included



### OTHER ORDER CODES FOR GENERAL LIGHTING

60W GLOBE - SCREW IN - MIRROR BACK  
XULM0063

### FOR HEATING AND LIGHTING

250W BULB - SCREW IN - SATIN IR  
XPMK4025

### COPPER DDL1002

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.25kW  
DIMENSIONS : 320 X 320 X 340MM  
WEIGHT : 1.5KG

NOTE  
Bulb not included

Salvatore

## HEATED FOOD DISPLAY STATION

### FEATURES

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated S/Steel base, with thermostat control
- Fitted with acrylic sneeze guard on both sides



### 2 LIGHT - WITH HEATED BASE CSS2001

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.75kW  
DIMENSIONS : 900 X 752 X 491MM

NOTE  
Includes 2 X 0.175kW PAR 38 infrared globe  
Includes 0.4kW Heating element in the base food pans sold separately  
Bulbs not included

OTHER ORDER CODES  
INFRARED GLOBE - 0.175kW  
XCSS0006

INDUCTION CHAFING DISHES WITH GLASS LID  
LUXELINE

FEATURES

- Hydraulic lid mechanism
- 3 Layer induction base
- Adjustable level support to ensure unit sits level
- Removable lid
- Universal heating compatibility with induction, fuel, and electric elements
- Condensation flows into the groove of the water pipe



**SQUARE  
CDI2002**  
S/STEEL  
DIMENSIONS : 405 X 480 X 170MM  
INSERT SIZE : GN2/3 INSERT  
CAPACITY : 6LT  
LID : GLASS PANEL

**NOTE**  
Stand sold separately

**OTHER ORDER CODE  
SQUARE STAND  
CDI2012**  
470 X 370 X 235MM



**ROUND  
CDI2003**  
S/STEEL  
DIMENSIONS : 445 X 550 X 170MM  
INSERT SIZE : 380MM INSERT  
CAPACITY : 6LT  
LID : GLASS PANEL

**NOTE**  
Stand sold separately

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



**RECTANGULAR  
CDI2001**  
S/STEEL  
DIMENSIONS : 585 X 490 X 170MM  
INSERT SIZE : GN1/1 INSERT  
CAPACITY : 9LT  
LID : GLASS PANEL

**NOTE**  
Stand sold separately

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



INDUCTION CHAFING DISHES WITH GLASS LID  
CHEFLINE

**SQUARE  
CDS4000**  
S/STEEL  
INSERT SIZE : GN2/3 INSERT  
CAPACITY : 5.5LT  
LID : GLASS PANEL

**NOTE**  
Stand sold separately

**OTHER ORDER CODE  
SQUARE STAND  
CDS4001**



**ROUND  
CDS4100**  
S/STEEL  
INSERT SIZE : 380MM INSERT  
CAPACITY : 6LT  
LID : GLASS PANEL

**NOTE**  
Stand sold separately

**OTHER ORDER CODE  
ROUND STAND  
CDS4101**

**RECTANGULAR  
CDS4200**  
S/STEEL  
INSERT SIZE : GN1/1 INSERT  
CAPACITY : 9LT  
LID : GLASS PANEL

**NOTE**  
Stand sold separately

**OTHER ORDER CODE  
RECTANGULAR STAND  
CDS4201**



INDUCTION WARMER

FEATURES

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



**SINGLE  
IND0002**  
**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 2kW  
DIMENSIONS : 302 X 372 X 77MM  
WEIGHT : 3.2KG



**INDUCTION STAND  
IHS1000**

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

**NOTE**  
Compatible with IND0002



## ROLLTOP CHAFING DISHES GLASS LID

Polished finish. Roll back lid. Comes standard with burner holders and water pan. Accommodates electric elements as well. Opens to 180°. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



### RECTANGULAR

**CDS2001**

DIMENSIONS : 660 X 480 X 420MM  
INSERT SIZE : 495 X 295 X 65MM  
CAPACITY : 8.5LT

#### NOTE

Element not included

#### OTHER ORDER CODES

**RECTANGULAR ELEMENT**  
**CDB0003**



### ROUND

**CDS2002**

DIMENSIONS : 520MM  
INSERT SIZE : 355 X 65MM  
CAPACITY : 6.8LT

#### NOTE

Element not included

#### OTHER ORDER CODES

**ROUND ELEMENT**  
**CDB0004**

## DELUXE

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



### RECTANGULAR

**CDS0007**

DIMENSIONS : 630 X 360 X 400MM  
INSERT SIZE : 530 X 315MM  
CAPACITY : 7.5LT



### ROUND

**CDS0005**

DIMENSIONS : 460MM  
INSERT SIZE : 380MM  
CAPACITY : 6.8LT

## REGULAR

Polished finish. Roll back lid. Comes standard with burner holders. Opens to 180°. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



### RECTANGULAR

**CDS1006**

DIMENSIONS : 630 X 370 X 400MM  
INSERT SIZE : 530 X 325MM  
CAPACITY : 7.5LT



### ROUND

**CDS1007**

DIMENSIONS : 460MM  
INSERT SIZE : 380MM  
CAPACITY : 6.8LT

## CHAFING DISHES POLISHED

Comes standard with burner holders. Create an elegant buffet setting with the mirror polished chafer. Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



### RECTANGULAR

**CDS1000**

DIMENSIONS : 610 X 350 X 330MM  
INSERT SIZE : 530 X 325MM  
CAPACITY : 9LT



### ROUND

**CDS1001**

DIMENSIONS : 330MM  
CAPACITY : 3.7LT

## CHAFING DISH - ROUND

Create an elegant buffet setting with this mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



### GLASS LID

**CDS1004**

DIMENSIONS : 350MM  
CAPACITY : 3.7LT



### 9LT

**CDS1003**

DIMENSIONS : 300MM  
CAPACITY : 9LT

## INSERTS FOR CHAFING DISHES PORCELAIN

### FEATURES

- Porcelain inserts offer a more presentable alternative to the traditional S/Steel
- Food retains original colouring throughout the buffet serving
- High quality gastronorm porcelain inserts

### BLACK

NEW



**GN1/1**  
**IFP2065**  
65MM



**GN1/2**  
**IHP2065**  
65MM



**GN1/3**  
**ITP2065**  
65MM

### WHITE

NEW



**GN1/1**  
**IFP1065**  
65MM



**GN1/1**  
**IFP1165**  
65MM  
2 DIVISION



**GN2/3**  
**ITP1165**  
65MM



**GN1/2**  
**IHP1065**  
65MM



**GN1/3**  
**ITP1065**  
65MM

## SOUP KETTLES

### FEATURES

- Ideal for hotels, canteens, take aways and supermarkets
- Great for soup, sauces, curries, breakfast porridge and stew



**S/STEEL 5.7LT  
SKD1004**

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.3kW



**S/STEEL 11LT  
SKD1008**

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.8kW  
TOP DIAMETER : 270MM  
MIDDLE DIAMETER : 215MM  
BOTTOM DIAMETER : 235MM  
HEIGHT : 365MM



**BLACK 11LT  
SKD0008**

#### SPECIFICATIONS

VOLTAGE : 230V  
POWER : 0.8kW  
TOP DIAMETER : 270MM  
MIDDLE DIAMETER : 215MM  
BOTTOM DIAMETER : 235MM  
HEIGHT : 365MM



## CHAFING FUEL

### FEATURES

- Is the ideal heat source for all chafers
- Burns for over 2½ hours, depending on environment
- Will not discolour the chafers as it burns with a clean blue flame
- Spill resistant



**METHANOL**

CFA0001  
24 X 200G



**METHANOL**

CFA0003  
4 X 5LT



**REFILL BAG**

METHANOL  
CFA0005  
4 X 5LT



**HOLDER**  
CDB0002

## BURNER

## JUICE DISPENSERS



**6LT  
JDS7001**



**8LT  
JDS8001**



**6LT X 2  
JDS7002**



**8LT X 2  
JDS8002**



## CEREAL DISPENSERS



**8LT  
CDS5001**



**8LT X 2  
CDS5002**



## DISPLAYWARE - STEP RISERS - ABS BLACK

### FEATURES

- Step riser display
- Use in fridges or on a buffet
- Excellent display for all presentations
- ABS plastic is durable, easy to clean and will not warp or chip
- Edges have air slots for increased air circulation in refrigerated cases



**3 STEPS**  
**SRA0003**  
600 X 750 X 95MM



**2 STEPS**  
**SRA0002**  
600 X 750 X 95MM

## DISPLAYWARE - ABS



**LID**  
**INH4007**  
320 X 260MM  
**SALADWARE  
DELI DISH**  
**DDS0001**  
320 X 260 X 60MM



**LID**  
**SBL0215**  
215 X 215MM  
**SALADWARE  
SALAD BOWL**  
**SBS0003**  
215 X 215 X 65MM



**LID**  
**INF4006**  
525 X 325MM  
**SALADWARE  
MARINADE DISH**  
**MDS0002**  
2 DIVISION  
525 X 325 X 60MM



**LID**  
**INH4007**  
320 X 260MM  
**SALADWARE - DELI  
DISH**  
**DDS0002**  
2 DIVISION  
320 X 260 X 60MM



**LID**  
**INF4006**  
525 X 325MM  
**SALADWARE  
MARINADE DISH**  
**MDS0001**  
525 X 325 X 60MM



**LID**  
**SBL0250**  
250 X 250MM  
**SALADWARE  
SALAD BOWL**  
**SBS0004**  
250 X 250 X 65MM

**NOTE**  
Lids not suitable for heating

## CUT OUT BUBBLE DOME AND BASE



**BTA3109**  
520 X 358 X 180MM

## BUBBLE DOMES - ABS



**BUBBLE DOME**  
**BTA2027** - 440 X 270 X 140MM  
**BTA2109** - 500 X 326 X 180MM  
**BTA2061** - 595 X 445 X 230MM  
**BTV2003** - 460 X 310 X 100MM  
**BTV2004** - 500 X 410 X 100MM

**NOTE**  
Not suitable for heating

## BUBBLE TRAYS - ABS



**BUBBLE TRAY**  
**BTA1027** - 440 X 270 X 25MM  
**BTA1109** - 520 X 358 X 25MM  
**BTA1061** - 595 X 445 X 25MM  
**BTV1003** - 460 X 310 X 15MM  
**BTV1004** - 500 X 410 X 15MM

**NOTE**  
Not suitable for heating

## CAKE DISPLAY



**TRAY AND DOME**  
**CDC0320**  
325 X 140MM

## CAKE STAND



**PLASTIC**  
**CSP0300**  
300MM

## CAKE STANDS AND COVERS



**COVER - CLEAR**  
**CDC0331**  
315 X 140MM  
**STAND - BLACK**  
**CSB0330**  
330 X 120MM



**COVER - CLEAR**  
**CDC0330**  
300 X 140MM  
**STAND - S/STEEL**  
**CSS0330**  
330 X 180MM



## DOME CLOCHES



**S/STEEL**  
**DCS0300**  
300MM



**PLASTIC**  
**DCP0300** - 300MM  
**DCP0350** - 350MM



## MINI SERVING PAILS



**S/STEEL**  
**MSP0090** - 90MM  
**MSP0070** - 70MM  
**COPPER**  
**MCP0070** - 70MM  
**MCP0090** - 90MM



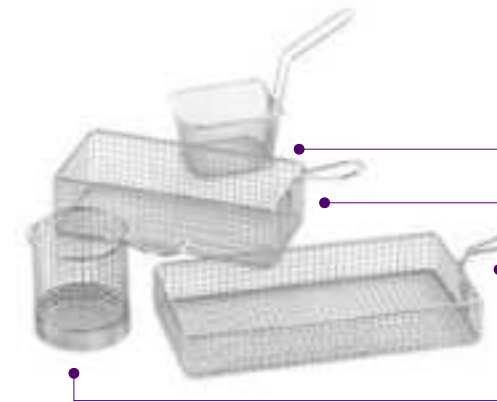
## MINI SAUCE DIPS

**SCS2000** - CUP 1 - 45ML (12)  
**SCS2001** - CUP 3 - 71ML (12)  
**SCS2002** - CUP 4 - 120ML (12)

### FEATURES

- Contemporary serving baskets ideal for serving sides or tapas in a different way

## MINI SERVING BASKETS



**SQUARE**  
**MBS0060** - 95 X 95 X 60MM  
**MBS0061** - 100 X 90 X 60MM  
**RECTANGULAR**  
**MBR0060** - 215 X 105 X 60MM  
**MBR0035** - 215 X 105 X 35MM  
**ROUND**  
**MBR0008** - 80 X 80MM



## MINI SERVING PANS

### FEATURES

- Polished S/Steel and a riveted brass handle make this range stylish and appearance is eye catching and classic
- Minimal in size, but maximal in results
- This mini series is not only endearing, but the small pots and mini sauté pans are also especially practical and versatile
- The small pot, for example, are ideal for serving soups or little casseroles
- The small sauté pans are a nice alternative for serving a mini dish or dessert
- Moreover, these small pots and sauté pans give an extra touch to your buffet
- Practical: their heat conducting base allows them to be kept warm easily
- The mini series is perfect for serving individual portions of stews or sauces and it looks great on the serving pass



**SAUCE - S/STEEL**  
**MSS0070** - 70 X 45MM  
**MSS0090** - 90 X 60MM



**SAUCE - COPPER**  
**MCS0070** - 70 X 45MM  
**MCS0090** - 90 X 60MM



**FRYING - S/STEEL**  
**MSF0120**  
120 X 35MM



**FRYING - COPPER**  
**MCF0120**  
120 X 35MM



## MINI ROASTING PANS

### FEATURES

- Sure to be a favourite, this mini S/Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe



**S/STEEL**  
**MSR0145**  
145MM  
**SQUARE - S/STEEL**  
**MSS0115**  
115MM  
**MSS0135**  
135MM

## BALTI DISHES

### FEATURES

- A beautiful mirror finish on these servers
- The ideal addition to your kitchen dinnerware
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing S/Steel which will keep it looking great

- Handles make transport easy
- Dishwasher safe



**FLAT**  
**BDF2014** - 140ML  
**BDF2016** - 160ML

## MINI COLANDER



**MCS2010**  
100MM

## MINI MILK CHURNS

### FEATURES

- These S/Steel milk churns are available in two sizes for creative food presentations
- Perfect for serving milk or cream with tea and coffee, or custard with a dessert



**MMC2005** - 148ML  
**MMC2000** - 74ML

## SERVING PLATTERS

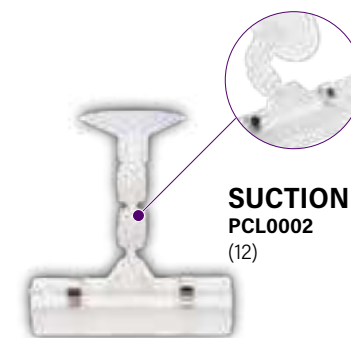


**OVAL S/STEEL**  
**SPO0350** - 350MM  
**SPO0410** - 410MM  
**SPO0500** - 500MM

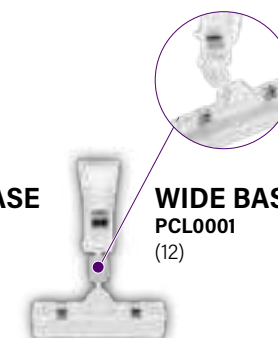


**SRC0001**  
210MM - S/STEEL

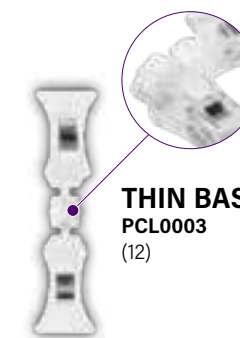
## PLASTIC DISPLAY CLIPS



**SUCTION BASE**  
**PCL0002**  
(12)



**WIDE BASE**  
**PCL0001**  
(12)



**THIN BASE**  
**PCL0003**  
(12)



## BREAD BASKETS - WOVEN PLASTIC

### FEATURES

- Polypropylene
- Dishwasher safe
- No mildew
- Reusable



**DARK BROWN**  
**BBO1001**  
OVAL - 230 X 167MM  
**BBR1001**  
ROUND - 220 X 200MM  
**BBO1002**  
OBLONG - 230 X 100 X 45MM



**LIGHT BROWN**  
**BBO0001**  
OVAL - 230 X 167MM  
**BBR0001**  
ROUND - 220 X 200MM  
**BBO0002**  
OBLONG - 230 X 100 X 45MM

## BREAD BASKETS - RYE



**RECTANGULAR**  
**BBS0210**  
80 X 140 X 70MM



**LONG**  
**BBL0300**  
340 X 140 X 70MM



**ROUND**  
**BBR0210**  
230 X 70MM

## BASKETS



**S/STEEL**  
**BSS0020** - 200 X 85MM  
**BSS0022** - 220 X 95MM  
**BSS0024** - 240 X 105MM



## DISPLAY STAND



**S/STEEL - 3 TIER**  
**DSS0003**  
 DIAMETER : 266 X 220 X 167MM  
 HEIGHT : 310MM

## SALAD BOWLS



**WOOD**  
**SBW0150** - 150MM  
**SBW0250** - 250MM  
**SBW0300** - 300MM  
**SBW0400** - 400MM



**DOMES**

**DOME COVERS - POLYCARBONATE**



**TAPERED**  
**SDC0004**  
 305MM



**ARC HANDLE**  
**SDC0005**  
 305MM



**ROUND**  
**SDC0001** - 205MM  
**SDC0002** - 255MM  
**SDC0003** - 305MM



## RUSTIC INSPIRATION WOOD RANGE

## A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting tabletop personality that delivers style and individuality. A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

## WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as "Mukwa, umbila, 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 excessive amounts of water, clean with damp cloth only rinse and dry in warm area.

## GLASS DOMES



## BELL DOMES

**BDG0340**  
 DIAMETER : 340MM  
 HEIGHT : 400MM  
**BDG0290**  
 DIAMETER : 290MM  
 HEIGHT : 395MM

## STRAIGHT CAKE DOME

**SCD0350**  
 DIAMETER : 350MM  
 HEIGHT : 300MM

## ROUND CAKE STANDS



## SMALL

**WDT0003**  
 380 X 50 X 22MM

## MEDIUM

**WDT0004**  
 380 X 110 X 22MM

## LARGE

**WDT0005**  
 380 X 160 X 22MM

## NOTE

Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed



## DISPLAY BASKETS AND STANDS



**BASKET**  
**WDB0305**  
300 X 200 X 70MM  
**STEEL STAND**  
**WDS0305**  
305 X 205MM SLANTED



**BASKET**  
**WDB0330**  
330 X 300 X 70MM  
**STEEL STAND**  
**WDS0330** - 330 X 300MM SLANTED  
**WDS1330** - 330 X 300MM STRAIGHT



**BASKET**  
**WDB0340**  
333 X 233 X 83MM  
**STEEL STAND**  
**WDS0340**  
340 X 240MM SLANTED



**BASKET**  
**WDB0400**  
400 X 300 X 70MM  
**STEEL STAND**  
**WDS0400** - 400 X 300MM SLANTED  
**WDS1400** - 400 X 300MM STRAIGHT



**BASKET**  
**WDB0500**  
500 X 300 X 90MM  
**STEEL STAND**  
**WDS0500**  
500 X 300M SLANTED



## BENCH/PATISSERIE RISERS



**WBR0210**  
210 X 210 X 100MM



**WBR0250**  
250 X 250 X 140MM



**WBR0300**  
300 X 300 X 170MM



**NOTE**  
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

## DISPLAY STANDS



**RECTANGULAR**  
**WDT0001** - 370 X 270 X 120MM  
**WDT0002** - 2470 X 270 X 175MM



## DISPLAY BASKETS WITH STAND - ANGLED



**SINGLE TIER**  
**WDB0001**  
330 X 350 X 70MM  
**DOUBLE TIER**  
**WDB0002**  
330 X 350 X 100MM



## RISER



**THREE TIER**  
**WTR0003**  
**DIMENSIONS**  
LOWER TIER : 300 X 250 X 22MM  
MIDDLE TIER : 400 X 250 X 90MM  
UPPER TIER : 342 X 250 X 53MM

## BREAD STAND



**THREE TIER**  
**WBS0003**  
**DIMENSIONS**  
LOWER TIER : 329 X 395 X 90MM  
MIDDLE TIER : 362 X 399 X 210MM  
UPPER TIER : 395 X 395 X 330MM



**NOTE**  
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed





# SERVING BOARDS

Not to be submerged in or exposed to excessive amounts of water, clean with damp cloth only rinse and dry in warm area



**WITH DIP BOWL  
70ML**  
**WSB1180**  
180 X 362 X 20MM  
**WSB1255**  
225 X 362 X 20MM



**REVERSIBLE**  
**WSB0180** - 180 X 360 X 20MM  
**WSB0255** - 255 X 360 X 20MM

# PADDLE BOARDS



**WPB0545**  
545 X 180 X 12MM



**WPB0745**  
620 X 200 X 18MM



**WPB0325**  
325 X 220 X 16MM



**WPB0380**  
380 X 300 X 18MM



**WPB0620**  
745 X 155 X 18MM

NEW



**PIZZA**  
**WPB0320** - 320MM

# DISPLAY STAND

NEW



**WDS1003**  
THREE TIER  
600 X 180 X 20MM



**NOTE**  
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

# BOWLS CAPSULE



**SQUARE**  
**CBS0010** - IVORY - 176 X 162 X 100MM  
**CBS0012** - YELLOW - 176 X 162 X 100MM  
**CBS0011** - BLUE - 176 X 162 X 100MM  
**CBS0013** - GREY - 176 X 162 X 100MM



**RECTANGULAR**  
**CBR0015** - IVORY - 265 X 162 X 65MM  
**CBR0017** - YELLOW - 265 X 162 X 65MM  
**CBR0016** - BLUE - 265 X 162 X 65MM  
**CBR0018** - GREY - 265 X 162 X 65MM



**RECTANGULAR**  
**CBR0011** - IVORY - 325 X 176 X 65MM  
**CBR0013** - YELLOW - 325 X 176 X 65MM  
**CBR0012** - BLUE - 325 X 176 X 65MM  
**CBR0014** - GREY - 325 X 176 X 65MM

**RECTANGULAR**  
**CBR0002** - IVORY - 325 X 265 X 65MM  
**CBR0004** - YELLOW - 325 X 265 X 65MM  
**CBR0003** - BLUE - 325 X 265 X 65MM  
**CBR0005** - GREY - 325 X 265 X 65MM





BOWLS

WHITE

GREY



**ROCKY**  
RBW0001 - 3.6LT  
RBW0002 - 7LT



**ROCKY**  
RBG0001 - 3.6LT  
RBG0002 - 7LT

WHITE



**CANON SQUARE**  
CBS0007 - 170MM  
CBS0008 - 250MM  
CBS0009 - 350MM



**MEGA ROUND**  
MBR0002 - 250MM  
MBR0001 - 350MM  
MBR0003 - 500MM



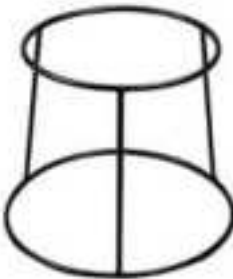
DISPLAY STANDS  
BLACK



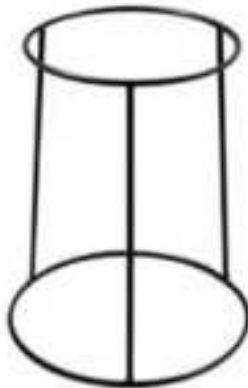
**UNI NON-SLIP**  
UDS0002 - 110 X 110 X 50MM  
UDS0003 - 160 X 160 X 80MM  
UDS0004 - 215 X 215 X 100MM



**UNI NON-SLIP**  
UDS0005 - 215 X 215 X 150MM  
UDS0006 - 215 X 215 X 200MM



**MARBELLA**  
MDS0200 - 250 X 212 X 200MM  
MDS0100 - 250 X 212 X 100MM



**MARBELLA**  
MDS0250  
212 X 138 X 250MM





## PLATTERS - ROUND - MELAMINE



**TAIJI - BLUE**  
TPR0004 - 255MM  
TPR0001 - 305MM



**TAIJI - BLACK**  
TPR0003 - 255MM  
TPR0002 - 305MM



## PLATTER BOWLS - ROUND - MELAMINE



**SMOKE - BLUE**  
PBR0161  
300MM



**BLACK**  
PBR0162  
300MM



## CAKE TRAY



**ROUND - WHITE**  
CTR2001  
305MM



**ROUND - CARRARA**  
MBR0007  
280MM

**NOTE**  
Not to be used on direct heat

## PLATTER BOARD - MELAMINE

## PLATTERS - RECTANGULAR - WOOD



**BIRCH**  
GN1/3  
WBT0003  
325 X 176 X 10MM  
GN1/4  
WBT0005  
265 X 162 X 10MM



**OAK**  
GN1/3  
WBT0006  
325 X 176 X 10MM  
GN2/4  
WBT1006  
530 X 162 X 10MM



**SHABBY**  
GN1/3  
WBT0002  
325 X 176 X 10MM  
GN1/4  
WBT0004  
265 X 162 X 10MM  
GN2/4  
WBT1004  
530 X 162 X 10MM



**NOTE**  
Only for room temperature and cold temperature

## PLATTERS - RECTANGULAR - GRANITE



**SLATE BLACK**  
GN1/2  
PGS0001  
325 X 265 X 7MM  
GN1/3  
PGS0002  
325 X 176 X 7MM  
GN2/4  
PGS0003  
530 X 162 X 7MM



**NOTE**  
Only for room temperature and cold temperature

## SERVING BOARDS - MELAMINE



**GOURMET - OAK**  
MGB0002  
530 X 200 X 15MM



**GOURMET - ACACIA**  
MGB0003  
530 X 200 X 15MM



**ROUND - OAK**  
MBR0004  
280MM



**NOTE**  
Not to be used on direct heat



INSERTS - MELAMINE  
SLIM PANS



**GN1/6**  
**INT2000** - 65MM - WHITE  
**INT2069** - 65MM - BLACK



**GN1/3**  
**INT9009** - 65MM - WHITE  
**INT9008** - 65MM - BLACK



**GN1/2**  
**INT9005** - 65MM - WHITE  
**INT9004** - 65MM - BLACK



**GN1/1**  
**INT9002** - 65MM - WHITE  
**INT9003** - 65MM - BLACK



**GN1/3**  
**INT9006** - 20MM - WHITE  
**INT9007** - 20MM - BLACK



**GN2/4**  
**INT2067** - 20MM - WHITE  
**INT2068** - 20MM - BLACK

FEATURES

- Very durable, highly scratch, chip and break resistant
- Dishwasher safe
- Can be used in temperatures between -20°C to 70°C



**GN1/2**  
**IMH1065** - 65MM - BLACK  
**IMH0065** - 65MM - RED  
**IMH2065** - 65MM - WHITE



**GN1/1**  
**IMF1065** - 65MM - BLACK  
**IMF2065** - 65MM - WHITE

SILICONE



**GN1/2**  
**SIH0001**  
65MM - BLACK



**GN1/1**  
**SIF0001**  
65MM - BLACK

ONLY FOR SILICONE



Food contact-safe



Microwave-safe



Oven-safe



Freezer-safe



Dishwasher-safe



No fire



No knife scratch

# Tableware

From practical, everyday solutions to the latest cutting-edge designs by world-renowned brands - our tableware collections are thoughtfully curated to meet every food-service need. Our tableware collections are designed to meet the diverse needs of every industry we serve.

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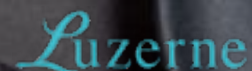
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White Accessories	412 - 414	Cutlery Sola	470
X Squared	411	Donau 18/10	470
<b>Crockery Luzerne</b>	<b>415 - 424</b>	Lotus 18/10	470
Concord	424	Windsor 18/10	470
Dune	416	<b>Cutlery Fortis</b>	<b>471 - 474</b>
Knit	418	Bella 18/10	471
Lava	418	Butter Knife S/Steel	474
Line	424	Capri S/Steel	473
New Bone	421 - 424	Eloff S/Steel	473
Olive	419 - 420	English S/Steel	472
Urban	416 - 417	Lusso S/Steel	472
<b>Crockery Bonna</b>	<b>425 - 444</b>	Sorrento 18/10	471
Cosmos	439	Traditional 18/10	471
East	430	Traditional S/Steel	473
Galata	428 - 429	<b>Steak Knives &amp; Forks</b>	<b>474</b>
Graphite	444	Fortis	474
Halo	430	Grunter	474
Knidos	426	Sola	474
Luca	436 - 437	Victorinox	474
Lunar	427	<b>Glassware</b>	<b>475-515</b>
Luz	435	Aqua	510 - 514
Nacrous	443	Aqua Polycarbonate	515
Omnia	438	Bormioli	476 - 492
Patera	440 - 441	Lucaris	493 - 495
Ripple	432 - 434	Ocean	496 - 509
Sway	431	<b>Salt and Pepper Mills</b>	<b>516 - 520</b>
Vega	442	Global	520
<b>Crockery Fortis</b>	<b>445 - 466</b>	Peugeot	516 - 520
Accent	463 - 464	<b>Placemats</b>	<b>521</b>
Fynbos	450 - 452	MacFAB	521
Gastronorms - White Porcelain	465		



# 5 Reasons Why



- 229 years of expertise and experience
- Super vitrified, water-resistant and highly durable
- Chip-resistant with hard-wearing glaze
- Specialized clay for lasting strength
- Reinforced for strength and functionality



- Family-owned with over 75 years of expertise
- Shock, scratch, and chip resistant
- High-temperature firing enhances durability
- Light, translucent kaolin clay texture
- Lead, cadmium, and bone ash-free



- Over 40 years of heritage and experience
- Lifetime edge chip resistance\*
- Unique clay formula developed specifically for durability
- Each piece is truly unique due to design process
- Scratch resistance due to state-of-the-art glazing



- Revered for high-quality production
- Cutlery and crockery for all dining experiences
- Options available for every budget
- Alumina-enhanced crockery for resilience
- Affordable quality without compromise



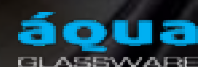
- Italian glassware expertise since 1825
- Global leader preferred by the hospitality industry
- Durable for demanding environments
- A wide variety of glassware for every need
- Pulled stems, lead free crystal, tempered glass, stack-ability



- Lead-Free crystal glassware without harmful materials
- Practical for everyday use
- Brilliant, clear glass for visual appeal
- Pulled stem enhances durability
- Glass shapes enhance aroma and wine flavours



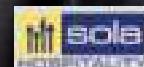
- Over 38 years of proven excellence
- Luxury glassware at a great price
- Focus on aesthetics and innovation
- Various options available for all dining settings
- For all hospitality and catering needs



- Affordable quality without compromise
- A variety of beverage options for every need
- Designed for frequent use
- Sourced from trusted suppliers
- Functional and contemporary designs



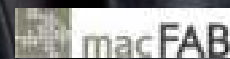
- Italian craftsmanship since 1929
- 18/10 S/Steel for long-lasting use
- Combines aesthetics with high performance
- Tailored options for diverse needs
- Rigorous manufacturing standards for consistent quality



- Dutch excellence since 1922
- Durable, polished 18/10 S/Steel
- Suitable for casual and formal dining
- Trusted worldwide for quality solutions
- Designs for any occasion



- Trusted French brand since the 19th century
- Reliable mechanisms for perfect grinding
- Lifetime warranty on grinding mechanisms
- Elegant designs for any table setting
- Ranges for varied styles and preferences



- Produced in Canada
- Dishwasher safe, easy to maintain
- Indoor and outdoor use, weather resistant
- Resists fading from sunlight
- Ideal for professional settings



CHURCHILL

Since 1795, Churchill has been designing and manufacturing tableware. Renowned for quality and durability, Churchill combines 225 years of ceramic expertise with thoughtful design.

Churchill products are engineered to perform in the busiest hospitality environments.



- Denotes Edge Chip Warranty.  
T's and C's apply



## KINTSUGI

The Kintsugi design is a modern interpretation of the Japanese art of repairing broken pottery. The intricate crackled design features a subtle, reactive texture that makes each piece unique.

### AGATE GREY



## STUDIO PRINTS

Stone, a range inspired by the traditional process of hand carving ceramics from natural stone. Emulating tones and textures of nature. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects.

### STONE



## ISLA

Isla design is inspired by shapes and textures found along the seashore. The modern, yet graceful Isla embossment is reminiscent of the coastline.

### WHITE



# EMERGE

The appearance of studio pottery is created through glazed finishes and an exposed biscuit base in the earthy Churchill Emerge coloured body. Stylish tableware decorated in artisan style glazes, a blend of tradition and innovation. The perfect solution for Tapas and Asian style dishes.

## OSLO BLUE



**DIP POT**  
CC-EMBL-EM2.1  
3.9 X 6CM - 570ML (12)



**CHIP MUG**  
CC-EMBL-EM11.1  
7.7 X 8.6CM - 312ML (12)



**DEEP BOWL**  
CC-EMBL-EM8.1  
5.7 X 9CM - 255ML (12)



**MEDIUM DEEP BOWL**  
CC-EMBL-EM16.1  
5.9 X 12CM - 454ML (12)  
**LARGE DEEP BOWL**  
CC-EMBL-EM40.1  
7.5 X 15.8CM - 1.14LT (6)



**RAMEN BOWL**  
CC-EMBL-EU20.1  
8 X 20CM - 1LT (6)



**DEEP DISH**  
CC-EMBL-ED17.1  
17.30 X 11.90 X 5CM  
500ML (6)



**RECTANGULAR PLATE**  
CC-EMBL-EP22.1  
22 X 15CM (6)



**RECTANGULAR PLATE**  
CC-EMBL-EP25.1  
25.1 X 10CM (6)



**RECTANGULAR PLATE**  
CC-EMBL-EP30.1  
30 X 14.7CM (6)



# EMERGE SEATTLE GREY



**DIP POT**  
CC-EMGY-EM2.1  
3.9 X 6CM - 57ML (12)



**CHIP MUG**  
CC-EMGY-EM11.1  
7.7 X 8.6CM - 312ML (12)



**DEEP BOWL**  
CC-EMGY-EM8.1  
5.7 X 9CM - 255ML (12)



**MEDIUM DEEP BOWL**  
CC-EMGY-EM16.1  
5.9 X 12CM - 454ML (12)  
**LARGE DEEP BOWL**  
CC-EMGY-EM40.1  
7.5 X 15.8CM - 1.14LT (6)



**RAMEN BOWL**  
CC-EMGY-EU20.1  
8 X 20CM - 1LT (6)



**DEEP DISH**  
CC-EMGY-ED17.1  
17.30 X 11.90 X 5CM  
500ML (6)



**RECTANGULAR PLATE**  
CC-EMGY-EP22.1  
22 X 15CM (6)



**RECTANGULAR PLATE**  
CC-EMGY-EP25.1  
25.1 X 10CM (6)



**RECTANGULAR PLATE**  
CC-EMGY-EP30.1  
30 X 14.7CM (6)





## RAKU

Inspired by the traditional glazing process known as Raku firing which creates expressive and exciting results, Raku showcases reactive texture through print. Raku inspired prints are achieved with Churchill's innovative print process. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects. Emulating an artisan glaze finish, Studio Prints Raku has all of the durability and technical reassurance required for the hospitality environment.

### TOPAZ BLUE



#### COUPE PLATE

CC-RKTB-EVP6.1 - 16.5CM (12)  
CC-RKTB-EVP8.1 - 21.7CM (12)  
CC-RKTB-EV10.1 - 26CM (12)  
CC-RKTB-EV11.1 - 28.8CM (12)



#### ORGANIC ROUND BOWL

CC-RKTB-OG8.1 - 25.3CM - 1.1LT (12)



#### COUPE BOWL

CC-RKTB-EVB7.1 - 18.2CM - 430ML (12)  
CC-RKTB-EVB9.1 - 24.8CM - 1.13LT (12)



#### ORGANIC ROUND PLATE

CC-RKTB-OG8.1 - 21CM (12)  
CC-RKTB-OG10.1 - 26.4CM (12)



#### OVAL COUPE PLATE

CC-RKTB-OP12.1 - 31.7 X 25.5CM (12)



#### CHEFS TRIANGLE PLATE

CC-RKTB-TC30.0 - 30 X 20CM (6)



#### CHEFS OBLONG PLATE

CC-RKTB-XO11.1 - 29.8 X 15.3CM (12)  
CC-RKTB-XO14.1 - 35.5 X 18.9CM (6)

## RAKU QUARTZ BLACK



#### COUPE PLATE

CC-RKBQ-EVP6.1 - 16.5CM (12)  
CC-RKBQ-EVP8.1 - 21.7CM (12)  
CC-RKBQ-EV10.1 - 26CM (12)  
CC-RKBQ-EV11.1 - 28.8CM (12)



#### ORGANIC ROUND BOWL

CC-RKBQ-OG8.1 - 25.3CM - 1.1LT (12)



#### COUPE BOWL

CC-RKBQ-EVB7.1 - 18.2CM - 430ML (12)  
CC-RKBQ-EVB9.1 - 24.8CM - 1.14LT (12)



#### ORGANIC ROUND PLATE

CC-RKBQ-OG8.1 - 21CM (12)  
CC-RKBQ-OG10.1 - 26.4CM (12)



#### OVAL COUPE PLATE

CC-RKBQ-OP12.1 - 31.7 X 25.5CM (12)



#### CHEFS TRIANGLE PLATE

CC-RKBQ-TC30.1 - 30 X 20CM (6)



#### CHEFS OBLONG PLATE

CC-RKBQ-XO11.1 - 29.8 X 15.3CM (12)  
CC-RKBQ-XO14.1 - 35.5 X 18.9CM (6)

STONECAST

Individually decorated by hand, creating unique pieces that add to the overall rustic charm.  
Hand-painted colourwash is finished with a golden-brown band and fine speckles designed to enhance food presentation.  
Each piece may vary in tone & pattern.



STONECAST  
BARLEY WHITE



**COUPE PLATE**  
CC-SWHS-EVP6.1 - 16.5CM (12)  
CC-SWHS-EVP8.1 - 21.7CM (12)  
CC-SWHS-EV10.1 - 26CM (12)  
CC-SWHS-EV11.1 - 28.8CM (12)



**TRIANGLE PLATE**  
CC-SWHS-TR7.1 - 19.2CM (12)  
CC-SWHS-TR9.1 - 22.9CM (12)  
CC-SWHS-TR12.1 - 31.1CM (6)



**OBLONG PLATE**  
CC-SWHS-OP11.1 - 29.5 X 15CM (12)  
CC-SWHS-OP14.1 - 35 X 18.5CM (6)



**BEVERAGE/TEAPOT**  
CC-SWHS-SB15.1 - 426ML (4)



**SUGAR/SIDE DISH BOWL**  
CC-SWHS-SSGR.1 - 6.2 X 9.8CM - 227ML (12)



**CAPPUCCINO CUP**  
CC-SWHS-CB20.1 - 227ML (12)  
**SAUCER**  
CC-SWHS-CSS.1 - 15.6CM (12)



**COUPE BOWL**  
CC-SWHS-EVB7.1 - 18.2CM - 420ML (12)  
CC-SWHS-EVB9.1 - 24.8CM - 1.13LT (12)



**TRIANGLE BOWL**  
CC-SWHS-TRB6.1 - 15.3CM - 260ML (12)  
CC-SWHS-TRB7.1 - 18.5CM - 370ML (12)  
CC-SWHS-TRB9.1 - 23.5CM - 600ML (12)



**SAUCE DISH**  
CC-SWHS-SD3.1 - 4 X 8CM - 90ML (12)  
**ZEST BOWL**  
CC-SWHS-ZE12.1 - 6.5 X 12.1CM - 340ML (12)



**MILK JUG**  
CC-SWHS-SJ4.1 - 114ML (4)



**MUG**  
CC-SWHS-VM12.1 - 340ML (12)



**ESPRESSO CUP**  
CC-SWHS-CEB9.1 - 100ML (12)  
**SAUCER**  
CC-SWHS-ESS.1 - 11.8CM (12)





## STONECAST PEPPERCORN GREY



**COUPE PLATE**  
CC-SPGS-EVP6.1 - 16.5CM (12)  
CC-SPGS-EVP8.1 - 21.7CM (12)  
CC-SPGS-EV10.1 - 26CM (12)  
CC-SPGS-EV11.1 - 28.8CM (12)



**COUPE BOWL**  
CC-SPGS-EVB7.1 - 18.2CM - 420ML (12)  
CC-SPGS-EVB9.1 - 24.8CM - 1.13LT (12)



**TRIANGLE PLATE**  
CC-SPGS-TR7.1 - 19.2CM (12)  
CC-SPGS-TR12.1 - 31.1CM (6)



**TRIANGLE BOWL**  
CC-SPGS-TRB6.1 - 15.3CM - 260ML (12)  
CC-SPGS-TRB7.1 - 18.5CM - 370ML (12)  
CC-SPGS-TRB9.1 - 23.5CM - 600ML (12)



**OBLONG PLATE**  
CC-SPGS-OP11.1 - 29.5 X 15CM (12)  
CC-SPGS-OP14.1 - 35 X 18.5CM (6)



**SAUCE DISH**  
CC-SPGS-SD3.1 - 4 X 8CM - 90ML (12)  
**ZEST BOWL**  
CC-SPGS-ZE12.1 - 6.5 X 12.1CM - 340ML (12)



**BEVERAGE/TEAPOT**  
CC-SPGS-SB15.1 - 426ML (4)



**MILK JUG**  
CC-SPGS-SJ4.1 - 114ML (4)



**SUGAR/SIDE DISH BOWL**  
CC-SPGS-SSGR.1 - 6.2 X 9.8CM - 227ML (12)



**MUG**  
CC-SPGS-VM12.1 - 340ML (12)



**CAPPUCCINO CUP**  
CC-SPGS-CB20.1 - 227ML (12)  
**SAUCER**  
CC-SPGS-CSS.1 - 15.6CM (12)



**ESPRESSO CUP**  
CC-SPGS-CEB9.1 - 100ML (12)  
**SAUCER**  
CC-SPGS-ESS.1 - 11.8CM (12)

## STONECAST DUCK EGG BLUE



**COUPE PLATE**  
CC-SDES-EVP6.1 - 16.5CM (12)  
CC-SDES-EVP8.1 - 21.7CM (12)  
CC-SDES-EV10.1 - 26CM (12)  
CC-SDES-EV11.1 - 28.8CM (12)



**COUPE BOWL**  
CC-SDES-EVB7.1 - 18.2CM - 420ML (12)  
CC-SDES-EVB9.1 - 24.8CM - 1.13LT (12)



**TRIANGLE PLATE**  
CC-SDES-TR7.1 - 19.2CM (12)  
CC-SDES-TR12.1 - 31.1CM (6)



**TRIANGLE BOWL**  
CC-SDES-TRB6.1 - 15.3CM - 260ML (12)  
CC-SDES-TRB7.1 - 18.5CM - 370ML (12)  
CC-SDES-TRB9.1 - 23.5CM - 600ML (12)



**OBLONG PLATE**  
CC-SDES-OP11.1 - 29.5 X 15CM (12)  
CC-SDES-OP14.1 - 35 X 18.5CM (6)



**SAUCE DISH**  
CC-SDES-SD3.1 - 4 X 8CM - 90ML (12)  
**ZEST BOWL**  
CC-SDES-ZE12.1 - 6.5 X 12.1CM - 340ML (12)



**BEVERAGE/TEAPOT**  
CC-SDES-SB15.1 - 426ML (4)



**MILK JUG**  
CC-SDES-SJ4.1 - 114ML (4)



**SUGAR/SIDE DISH BOWL**  
CC-SDES-SSGR.1 - 6.2 X 9.8CM - 227ML (12)



**MUG**  
CC-SDES-VM12.1 - 340ML (12)



**CAPPUCCINO CUP**  
CC-SDES-CB20.1 - 227ML (12)  
**SAUCER**  
CC-SDES-CSS.1 - 15.6CM (12)



**ESPRESSO CUP**  
CC-SDES-CEB9.1 - 100ML (12)  
**SAUCER**  
CC-SDES-ESS.1 - 11.8CM (12)

# NOURISH SIDE-BOWLS

Nourish features a range of bowls and dip pots decorated in artisanal style glazes. Nourish is the perfect accompaniment to dishes from all around the world.

## ANDORRA GREEN



**DIP POT**  
CC-RBGN-BSD4.1  
5 X 8.5CM - 110ML (12)

**CHIP MUG**  
CC-RBGN-BSCM.1  
8 X 10CM - 290ML(12)

**SNACK BOWL**  
CC-RBGN-BS14.1  
6.5 X 13CM - 400ML (12)

## PETRA SAND



**DIP POT**  
CC-RBSA-BSD4.1  
5 X 8.5CM - 110ML (12)

**CHIP MUG**  
CC-RBSA-BSCM.1  
8 X 10CM - 290ML(12)

**SNACK BOWL**  
CC-RBSA-BS14.1  
6.5 X 13CM - 400ML (12)

## OSLO BLUE



**DIP POT**  
CC-RBBL-BSD4.1  
5 X 8.5CM - 110ML (12)

**CHIP MUG**  
CC-RBBL-BSCM.1  
8 X 10CM - 290ML(12)

**SNACK BOWL**  
CC-RBBL-BS14.1  
6.5 X 13CM - 400ML (12)

## SEATTLE GREY



**DIP POT**  
CC-RBGY-BSD4.1  
5 X 8.5CM - 110ML (12)

**CHIP MUG**  
CC-RBGY-BSCM.1  
8 X 10CM - 290ML (12)

**SNACK BOWL**  
CC-RBGY-BS14.1  
6.5 X 13CM - 400ML (12)

# BIT ON THE SIDE

With food presentation becoming ever more innovative and exciting, Bit On The Side features fun additions to add value and versatility to side dishes

## SAPPHIRE



**DIP DISH**  
CC-BCBL-RPDD.1  
11.3 X 3.5CM - 140ML (12)

**DIP POT**  
CC-BCBL-RPD4.1  
7 X 6.2CM - 110ML (12)  
CC-BCBL-RPD2.1  
5.9 X 5CM - 57ML (12)

**CHIP MUG**  
CC-BCBL-RPCM.1  
9.5 X 8.3CM - 280ML (12)

**SNACK BOWL**  
CC-BCBL-RP6.1  
10.4 X 4.9CM - 170ML (12)  
CC-BCBL-RP10.1  
12 X 5.7CM - 280ML (12)

## CINNAMON



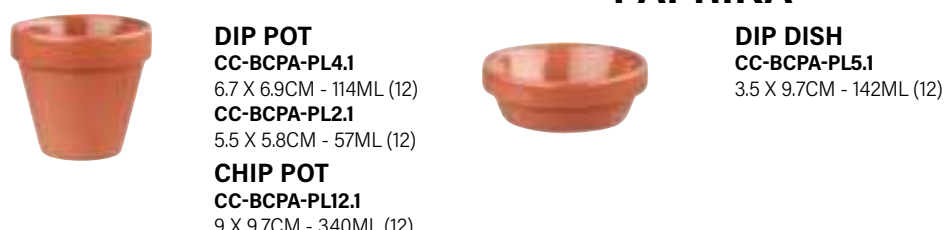
**DIP DISH**  
CC-BCBR-RPDD.1  
11.3 X 3.5CM - 140ML (12)

**DIP POT**  
CC-BCBR-RPD2.1  
5.9 X 5CM - 57ML (12)

**CHIP MUG**  
CC-BCBR-RPCM.1  
9.5 X 8.3CM - 280ML (12)

**SNACK BOWL**  
CC-BCBR-RP6.1  
10.4 X 4.9CM - 170ML (12)  
CC-BCBR-RP10.1  
12 X 5.7CM - 280ML (12)

## PAPRIKA



**DIP POT**  
CC-BCPA-PL4.1  
6.7 X 6.9CM - 114ML (12)  
CC-BCPA-PL2.1  
5.5 X 5.8CM - 57ML (12)

**CHIP POT**  
CC-BCPA-PL12.1  
9 X 9.7CM - 340ML (12)

**DIP DISH**  
CC-BCPA-PL5.1  
3.5 X 9.7CM - 142ML (12)

## PEBBLE



**DIP POT**  
CC-BCPE-PL4.1  
6.7 X 6.9CM - 114ML (12)  
CC-BCPE-PL2.1  
5.5 X 5.8CM - 57ML (12)

**CHIP POT**  
CC-BCPE-PL12.1  
9 X 9.7CM - 340ML (12)

**DIP DISH**  
CC-BCPE-PL5.1  
3.5 X 9.7CM - 142ML (12)





## PROFILE

Profile has an enhanced face profile with a defined rim to showcase the food at its very best. Profile is 20% lighter than existing plates making them an easy to handle solution, with no compromise on performance. Profile is protected by ecoglaze, a high performance glaze that enhances product performance and durability.

## WHITE



### PLATE

**CC-WH-VP65.1** - 16.5CM (12)  
**CC-WH-VP8.1** - 20CM (12)  
**CC-WH-VP9.1** - 23CM (12)  
**CC-WH-VP10.1** - 26.1CM (12)  
**CC-WH-VP58.1** - 27CM (12)  
**CC-WH-VP11.1** - 30CM (12)



### RIMMED BOWL

**CC-WH-VRSB.1** - 25CM - 500ML (12)

### PASTA BOWL

**CC-WH-VPPB.1** - 30CM - 870ML (12)



### BOWL

**CC-WH-VPOB.1** - 17CM - 250ML (12)



## EVOLVE

Evolve is a versatile range of coupe shaped plates and bowls. Evolve's soft rimless coupe shaped profiles lend themselves perfectly to classic and contemporary food presentation. The Evolve range consists of varying sizes to suit all applications. The durable glaze provides an ultra smooth surface, whilst prolonging the life of super vitrified products



### COUPE PLATE

**CC-WH-EVP6.1** - 16CM (12)  
**CC-WH-EVP8.1** - 22CM (12)  
**CC-WH-EV10.1** - 26CM (12)  
**CC-WH-EV11.1** - 29CM (12)



### COUPE BOWL

**CC-WH-EVB7.1** - 18CM - 430ML (12)  
**CC-WH-EVB9.1** - 25CM - 1.14LT (12)  
**CC-WH-PLC2.1** - 31CM - 2.4LT (6)



## X SQUARED

This versatile collection of contemporary squares and rectangles works well with all other Super Vitrified ranges. X Squared offers unlimited opportunities for presentation. Designed to offer a flexible solution for room service, cold counter presentation and banqueting



### COUPE PLATE

**CC-WH-SP7.1** - 17CM (12)  
**CC-WH-SP9.1** - 22CM (12)  
**CC-WH-SP11.1** - 25CM (12)  
**CC-WH-SP12.1** - 29CM (12)



### BOWL

**CC-WH-SQ7.1** - 17CM - 560ML (12)  
**CC-WH-SQ9.1** - 21CM - 940ML (12)  
**CC-WH-SQ10.1** - 23CM - 1.28LT (12)



### OBLONG PLATE

**CC-WH-OP11.1** - 29 X 15CM (12)  
**CC-WH-OP14.1** - 35 X 18CM (6)



## LOTUS

Modelled on the lotus flower, this collection of seven accent pieces has an organic, innovative design. A flexible range of coupe shaped bowls and plates, the spacious food serving area lends itself perfectly to contemporary food presentation. The superior glaze finish provides an ultra smooth surface for presentation whilst prolonging the life of the product



### TRIANGLE PLATE

**CC-WH-TR7.1** - 19CM (12)  
**CC-WH-TR9.1** - 23CM (12)  
**CC-WH-TR10.1** - 26CM (12)



### TRIANGLE BOWL

**CC-WH-TRB6.1** - 15.3CM - 260ML (12)  
**CC-WH-TRB7.1** - 18.5CM - 370ML (12)  
**CC-WH-TRB9.1** - 23.5CM - 600ML (12)



## ORBIT

A striking and innovative range combining versatility with contemporary design. Orbit enhances food presentation to create impact. All pieces are stackable. This stylish collection delivers a fresh design concept without compromising durability and functionality.



**OVAL COUPE PLATE**  
CC-WH-OP9.1 - 23CM (12)  
CC-WH-OP58.1 - 27CM (12)  
CC-WH-OP12.1 - 31CM (12)



**OVAL BOWL**  
CC-WH-OB7.1 - 18CM - 300ML (12)

## PIZZA PLATE



**PIZZA PLATE**  
CC-WH-PPP.1 - 34CM (6)



## WHITE ACCESSORIES



**SMALL SOUP BOWL**  
CC-WH-SSB.1 - 11CM - 280ML (24)



**SAUCE DISH**  
CC-WH-SD3.1 - 4 X 8CM - 90ML (24)



**LATTE CAFÉ MUG**  
CC-WH-CCLL.1 - 220ML (24)



**MEDITERRANEAN SALAD BOWL**  
CC-WH-SBS.1 - 480ML - 17CM (12) - SMALL



**STACKING SOUP CUP**  
CC-WH-ASU.1 - 10.5CM - 280ML (24)



**DIP DISH**  
CC-WH-BODP.1 - 5 X 5CM - 600ML (24)



**SOUFFLE DISH**  
CC-WHCW-S12N.1 - 10CM - 340ML (12)

## WHITE ACCESSORIES



**SQUARE PIE DISH**  
CC-WHCW-SPDN.1 - 12 X 12CM - 450ML (12)



**RAMEKIN**  
CC-WHCW-LRKN.1 - 9CM - 190ML (24)



**EGG CUP FOOTLESS**  
CC-WH-EC.1 - 5CM (24)



**ODYSSEY PEPPER**  
CC-WHVV-OP.1 - 9CM (6)  
**ODYSSEY SALT**  
CC-WHVV-OS.1 - 9CM (6)



**PROFILE SAUCE DISH**  
CC-WH-SD2.1 - 60ML (24)  
CC-WH-SD3.1 - 90ML (24)



**PROFILE PEPPER**  
CC-WH-SPE.1 - 9CM (12)  
**PROFILE SALT**  
CC-WH-SSA.1 - 9CM (12)



**PROFILE BUTTER PAD**  
CC-WH-BP.1 - 10CM (24)



**SACHET HOLDER**  
CC-WH-SH.1 - 11 X 7CM (6)



**CAFÉ AMERICANO CUP**  
CC-WH-BCA8.1 - 230ML (24)  
**CAFÉ LATTE CUP**  
CC-WH-BC10.1 - 280ML (24)  
**LARGE COUPE SAUCER**  
CC-WH-BS6.1 - 16CM (24)





## WHITE ACCESSORIES



**ESPRESSO CUP**  
CC-WH-BEC2.1 - 70ML (24)  
**SMALL COUPE SAUCER**  
CC-WH-BS4.1 - 12CM (24)



**CAFÉ MUG**  
CC-WH-CCLL.1 - 220ML (24)  
CC-WH-ML10.1 - 280ML (12)  
CC-WH-MCL.1 - 340ML (12)



**TEACUP**  
CC-WH-VT8.1 - 230ML (12)  
**SAUCER**  
CC-WH-CSS.1 - 16CM (24)



**UNHANDLED MINI JUG**  
CC-WH-MJ2.1 - 60ML (24)



**BEVERAGE POT WITH LID**  
CC-WH-BT15.1 - 430ML (4)  
CC-WH-BT30.1 - 850ML (4)



**ULTIMO - JUG**  
CC-WH-B25.1 - 70ML (12)  
CC-WH-BJ5.1 - 140ML (4)



**MINI GRAVY BOAT**  
CC-WH-MSB.1 - 11CM - 112ML (6)



**MAPLE TEA CUP**  
CC-WH-COL.1 - 200ML (24)  
**MAPLE SAUCER**  
CC-WH-TSOL.1 - 15CM (24)



# Luzerne

Luzerne is a proud Singaporean brand with over 75 years of expertise in crafting premium tableware. Renowned for its fully vitrified, animal bone ash free, hospitality grade product - Luzerne combines durability, functionality and timeless elegance to elevate everyday dining experiences.





## DUNE

Inspired by the natural materials that form modern crockery, the tones provide a minimalist, complementary canvas for any menu, while the sturdy, modern shapes and tactile granular feel engage all the senses.

### ASH



#### WALLED PLATE

**LADE1801020-AS** - 20CM (24)  
**LADE1801023-AS** - 23.5CM (12)  
**LADE1801027-AS** - 27CM (12)



#### DEEP COUPE PLATE

**LADI602026-AS** - 26CM - 1.1LT (12)

### URBAN

Black swirl showcases the finest dishes creating focus with mesmerizing central pattern.

### BLACK SWIRL



#### CHINESE SPOON

**LACW1802113/039021A** - 13CM (10)



#### ROUND COUPE PLATE

**LAAK6110019/039021A** - 19CM (24)  
**LAAK6110023/039021A** - 23.5CM (12)  
**LAAK6110027/039021A** - 27.5CM (12)  
**LAAK6110031/039021A** - 31CM (12)

#### ROUND V-BOWL

**LAAK6122010/039021A** - 10CM - 60ML (24)  
**LAAK6122016/039021A** - 15.5CM - 390ML (12)  
**LAAK6122018/039021A** - 18CM - 720ML (12)



#### ROUND BOWL

**LAAK6120014/039021A**  
 14.5CM - 270ML (24)  
**LAAK6120029/039021A**  
 29CM - 3LT (6)

## URBAN

The contrast pattern of storm captivates your eye from first sight.

### STORM



#### ROUND COUPE PLATE

**LAAK6110019/149010** - 19CM (24)  
**LAAK6110023/149010** - 23.5CM (12)  
**LAAK6110027/149010** - 27.5CM (12)



#### ROUND BOWL

**LAAK6120014/149010** - 14.5CM - 270ML (24)  
**LAAK6120024/149010** - 24CM - 1.3LT (12)

#### ROUND V-BOWL

**LAAK6122010/149010** - 10CM - 60ML (24)  
**LAAK6122016/149010** - 15.5CM - 390ML (12)



### GREY WEB

A subtle pattern to showcase a variety of menus, Grey Web captures the essence of nature's most delicate patterns.



#### ROUND COUPE PLATE

**LAAK6110019/139037** - 19CM (24)  
**LAAK6110027/139037** - 27.5CM (12)  
**LAAK6110031/139037** - 31CM (12)



#### ROUND BOWL

**LAAK6120024/139037** - 24CM - 1.3LT (12)

#### ROUND V-BOWL

**LAAK6122010/139037** - 10CM - 60ML (24)  
**LAAK6122016/139037** - 15.5CM - 390ML (12)





## KNIT

Knit evokes the small wonders of everyday life through stimulation of tactile fabric, bringing simplicity into the restaurant, hotel space.

## REACTIVE WHITE



### ROUND COUPE PLATE

LAKT1201016/HKZ12000 - 16CM (12)  
LAKT1201021/HKZ12000 - 21CM (24)  
LAKT1201026/HKZ12000 - 26CM (24)



### ROUND BOWL

LAKT1202123/HKZ1200 - 23CM - 720ML (12)



### SAUCE BOWL

LAKT1220010/HKZ1200 - 10CM - 180ML (12)

### BOWL

LAKT1220016/HKZ12000 - 16CM - 540ML (12)



## LAVA

Featuring a photogenic spackle glaze that stimulates the fascinating composition of silicate materials in molten rocks.



### ROUND COUPE PLATE

LALV1401016/HKZ15901 - 16CM (12)  
LALV1401023/HKZ15901 - 23CM (12)  
LALV1401028/HKZ15901 - 28CM (12)



### CEREAL/DESSERT

LALV6102018/HKZ15901 - 18CM 450ML - (12)

### ROUND BOWL

LALV6102023/HKZ15901 - 23CM - 900ML (12)



### ROUND V-BOWL

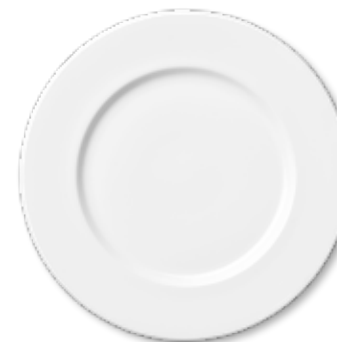
LALV6122010/HKZ15901 - 10CM - 60ML (12)  
LALV6122016/HKZ15901 - 15.5CM - 390ML (12)



## OLIVE

The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that require exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe.

## WHITE



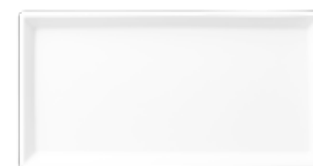
### ROUND RIM PLATE

LAOL1101017 - 16.5CM (12)  
LAOL1101021 - 21CM (24)  
LAOL1101023 - 23CM (24)  
LAOL1101027 - 27CM (12)  
LAOL1101031 - 30.5CM (12)



### ROUND RIM SOUP PLATE

LAOL6102022 - 22.4CM - 240ML (24)



### RECTANGULAR PLATE

LAOL1703017 - 17CM (12)  
LAOL1703022 - 22CM (12)  
LAOL1703027 - 27CM (12)



### ROUND BOWL

LARE6120024 - 24CM - 1.3LT (12)



### ROUND COUPE PLATE

LAOL1201116 - 16CM (24)  
LAOL1201118 - 18CM (24)  
LAOL1201221 - 21CM (24)  
LAOL1201126 - 26CM (12)  
LAOL1201131 - 31CM (12)



### DEEP COUPE PLATE

LARE1202027 - 27CM (12)



### SQUARE PLATE

LAOL1704016 - 16CM (12)  
LAOL1704021 - 21CM (12)  
LAOL1704026 - 26CM (12)



### BOWL

LAOL1120006 - 6CM - 60ML (24)  
LAOL1120011 - 11CM - 210ML (24)  
LAOL1120013 - 13.5CM - 390ML (24)  
LAOL1120015 - 15.5CM - 600ML (24)



## OLIVE WHITE



**MUG**  
LAOL1130030 - 300ML (12)  
**SAUCER**  
LAOL1415115 - 15CM (24)



**ESPRESSO CUP**  
LAOL1105009 - 70ML (24)  
**ESPRESSO SAUCER**  
LAOL1415112 - 12CM (24)



**TEAPOT**  
LAOL1108053B/L - 420ML (6)



**EGG CUP**  
LARE1807006 - 6CM (12)



**CREAMER**  
LAOL1106015 - 140ML (12)  
LAOL1162020 - 200ML (12)



**SAUCE DISH**  
LARE1800007 - 7.5CM - 30ML (24)



**AK TEA CUP**  
LARE1407124 - 240ML (24)  
**SAUCER**  
LAOL1415115 - 15CM (24)



**COFFEE CUP**  
LAOL1132018 - 200ML (24)  
**SAUCER**  
LAOL1415115 - 15CM (24)



**WHITE BUTTER DISH**  
LAOL1810006 - 6CM - 30ML (24)



**PEPPER SHAKER**  
LAOL3411007P - 6.5CM (12)  
**SALT SHAKER**  
LAOL3411007S - 6.5CM (12)



**SACHET HOLDER**  
LAOL1213005 - 10CM (12)

## CLASSIC NEW BONE

The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash. It is designed for use in all commercial environments is microwave and dishwasher safe.

## WHITE



**ROUND RIM PLATE**  
LACW1101018 - 17.5CM (24)  
LACW1101021 - 21.5CM (24)  
LACW1101025 - 25CM (24)  
LACW1101027 - 27CM (12)  
LACW1101030 - 31CM (12)



**ROUND COUPE PLATE**  
LACW1201017 - 16.5CM (24)  
LACW1201019 - 19.4CM (24)  
LACW1201024 - 24CM (24)  
LACW1201027 - 26CM (12)  
LACW1201031 - 31CM (12)



**ROUND RIM SOUP PLATE**  
LACW1102022 - 22CM - 300ML (24)  
LACW1102027 - 27CM - 420ML (12)



**DEEP ROUND COUPE PLATE**  
LACW1202027 - 26.8CM - 930ML (12)



**CANAPE TRAY/AMUSE  
BOUCH TRAY**  
LALG6011132 - 31 X 10CM (12)



**NOODLE BOWL**  
LACW1604019 - 19CM - 740ML (12)



**ALL PURPOSE BOWL**  
LACW1603016 - 16.5CM - 750ML (24)



**ROUND BOWL**  
LAAK6120014 - 14CM - 270ML (12)  
LAAK6120019 - 19CM - 450ML (24)  
LAAK6120029 - 29CM - 3LT (6)



**RICE BOWL**  
LACW1601012 - 11.7CM - 210ML (24)  
LACW1601013 - 12.5CM 270ML (24)



## CLASSIC NEW BONE WHITE



**ROUND V-BOWL**  
LAAK6122010 - 10CM - 60ML (24)  
LAAK6122016 - 15.5CM - 390ML (24)



**SOUP CUP WITH EAR**  
LACW1501028B - 12CM - 300ML (24)  
**RIM SAUCER**  
LACW1425016 - 16CM (24)



**COFFEE CUP STACKABLE**  
LACW1406020 - 200ML (24)  
**COUPE SAUCER**  
LACW1415115 - 15.2CM (24)



**TEA CUP**  
LACW1405020 - 200ML (24)  
**COUPE SAUCER**  
LACW1415015 - 15.2CM (24)



**CAPPUCCINO CUP**  
LACW1407028 - 300ML (24)  
**COUPE SAUCER**  
LACW1415416 - 15.5CM (24)



**CONICAL MUG**  
LACW2002536 - 360ML (24)



**AK ESPRESSO CUP**  
LACW1407111 - 110ML (24)  
**COUPE SAUCER**  
LACW1415412 - 11.5CM (24)  
**AK TEA CUP**  
LACW1407124 - 240ML (24)  
**COUPE SAUCER**  
LACW1415115 - 15.2CM (24)



**CREAMER**  
LACW1801005 - 50ML (12)  
LACW1801009 - 90ML (12)  
LACW1801022 - 220ML (12)



**CONE MUG**  
LACW2002029 - 290ML (12)  
**COUPE SAUCER**  
LACW1415115 - 15.2CM (24)



**TEAPOT WITH LID**  
LACW1702045 - 450ML (12)  
**TEAPOT WITH LID**  
LACW1702075 - 750ML (12)

## CLASSIC NEW BONE



**SACHET HOLDER**  
LACW1707010 - 9.5CM (24)



**TALL SACHET HOLDER**  
LACW1707005  
WHITE - 7.2CM (24)



**TOOTHPICK HOLDER**  
LACW1804005 - 5CM (12)



**TALL SALT SHAKER**  
LACW1706310S - 9.8CM (12)  
**TALL PEPPER SHAKER**  
LACW1706310P - 9.8CM (12)



**SAUCE DISH**  
LACW1800007 - 7CM - 30ML (24)  
**BUTTER DISH**  
LACW1800009 - 9.5CM - 60ML (24)



**GRAVY BOAT**  
LACW1704040 - 400ML (12)



**BUTTER DISH**  
LACW1810006 - 6CM - 30ML (24)



**CHINESE SPOON**  
LACW1802113 - 13CM (10)



**APPETIZER DISH**  
LALG6075006 - 9.5CM (24)



## CLASSIC NEW BONE



**SQUARE 2 COMPT. DISH**  
LACW1800110 - 8.5CM  
20ML PER SECTION (24)



**RECTANGLE 3 COMPT. DISH**  
LACW1800212 - 12CM  
35ML PER SECTION (24)



**EGG CUP**  
LACW1807006 - 6CM (12)



**SQUARE BOWL**  
LAHW1900208 - 7.5CM - 150ML (24)

## CONCORD



**BREAKFAST CUP**  
LACC3006023 - 230ML (24)  
**COUPE SAUCER**  
LACC3006116 - 16CM (24)



## LINE



**RIM PLATE**  
LALN3101018 - 17.5CM (12)  
LALN3101021 - 21CM (24)  
LALN3101025 - 25CM (24)  
LALN3101027 - 27CM (12)  
LALN3101030 - 30.5CM (12)



**RIM SOUP PLATE**  
LALN3102022 - 22CM - 300ML (24)  
LALN3102026 - 26.5CM - 420ML (12)



bonna

Bonna – Designed for Presentation, Built for Performance  
Born from the vision of Kar Porselen in 1983 and launched as a brand in 2014, Bonna is a premium Turkish tableware brand committed to inspiring creativity and elevating dining experiences in the global HoReCa market. With a strong focus on design, durability, and sustainability, Bonna offers a wide range of high-quality vitrified porcelain products.



**Edge Chip Resistance Warranty**  
The entire Bonna product range, identified with the "edge chip resistance logo", challenge the toughest standards and can be used for years by fulfilling the HoReCa industry requirements. T's and C's apply





## KNIDOS

Inspired by the art of romance, the Knidos collection brings a sophisticated touch to dining with its smooth colour transitions. Symbolizing freedom, creativity, and nature, it allows chefs to express their artistry while enhancing the overall culinary experience — a perfect fit for both fine and casual dining settings.



### COUPE PLATE

**S-KNDGRM19DZ** - 19CM (12)  
**S-KNDGRM27DZ** - 27CM (12)  
**S-KNDGRM30DZ** - 30CM (6)



### COUPE BOWL

**S-KNDBLM25CK** - 25CM - 1.3LT (6)



### ORGANIC RECTANGULAR PLATE

**S-KNDVAO36DT** - 36CM (12)



### SOUP/CEREAL BOWL

**S-KNDGRM16KS** - 16CM - 400ML (12)



### DIP DISH

**S-KNDGRM9CK** - 9CM (24)



## LUNAR

The Lunar Ocean Collection offers a serene escape with its delicate blend of blue and white porcelain, reminiscent of a moonlit ocean. Featuring gentle curves and a flawless finish, it combines refined elegance with subtle, whimsical details to elevate the dining experience.

## OCEAN



### WALLED PLATE

**S-MT-LUNOCHYG16DZ** - 16CM (12)  
**S-MT-LUNOCHYG25DZ** - 25CM (6)  
**S-MT-LUNOCHYG28DZ** - 28CM (6)



### COUPE BOWL

**S-MT-LUNOCHYG25CK** - 25CM - 1.3LT (12)  
**S-MT-LUNOCHYG28CK** - 28CM - 1.4LT (12)



### SAUCE BOWL

**S-MT-LUNOCHYG10CK** - 10CM - 130ML (12)



### OVAL WALLED PLATE

**S-MT-LUNOCHYG30OV** - 30CM (6)



## GALATA

Inspired by the timeless elegance of Galata, a symbol of Istanbul, this collection blends historic charm with modern aesthetics. Its unique colour palette — with earthy stone hues — and minimalist design offer chefs creative freedom and versatility, making it ideal for contemporary culinary presentations.



### RIMMED PLATE

**S-GALABS18DZ** - 18CM (12)  
**S-GALABS24DZ** - 24CM (12)  
**S-GALABS28DZ** - 28CM (6)  
**S-GALABS30DZ** - 30CM (6)



### ORGANIC COUPE PLATE

**S-GALVAO15DZ** - 15CM (12)  
**S-GALVAO25DZ** - 25CM (6)  
**S-GALVAO29DZ** - 29CM (6)



### PASTA PLATE

**S-GALABS28CK** - 28CM (6)



### COUPE BOWL

**S-GALBLM23CK** - 23CM - 1LT (6)



### DIP DISH

**S-GALGRM9CK** - 9CM (24)



## GALATA



### ORGANIC COUPE BOWL

**S-GALVAO26CK** - 26CM - 1LT (6)



### SOUP/CEREAL BOWL

**S-GALGRM16KS** - 16CM - 400ML (12)



### OVAL COUPE PLATE

**S-GALMOV31OV** - 31 X 24CM (6)



### OVAL RIMMED PLATE

**S-GALABS32OV** - 32CM (6)



### ORGANIC RECTANGULAR PLATE

**S-GALVAO36DT** - 36CM (12)





## HALO

The Halo Collection is a design-driven masterpiece, created for chefs who turn food into art. Inspired by the rhythms of nature and the cosmos, its angular circular forms and distinctive edges play with light to elevate every dish. With effortless elegance, Halo brings balance and beauty to the table — making food the true star of the presentation.



## EAST

Inspired by the delicate flowers of the Far East, the East collection brings refined elegance to every course. It offers versatile forms that combine beauty with functionality. A true creative canvas for chefs, the East series transforms each presentation into a visual and memorable experience by drawing the eye to the centre of the plate.

## SAND



## SWAY

The Sway Collection embodies rhythmic grace, inspired by the delicate art of weaving. Its textured design evokes the gentle motion of swaying threads, creating a harmonious and elegant visual flow. Combining craftsmanship with fluidity, Sway transforms every dining experience into an artistic expression of style.





## RIPPLE

Inspired by the Mediterranean oleander flower, the Adelfa glaze in the Ripple collection blends modern design with functionality. Crafted for professional use, Ripple features robust edges, stackable forms, and a durable body. Each piece is uniquely finished with reactive glaze, making it ideal for both fine and casual dining settings.

### ADELFA



**WALLED PLATE**  
ADFRPL16DZ - 16CM (12)  
ADFRPL21DZ - 21CM (6)  
ADFRPL26DZ - 26CM (6)  
ADFRPL28DZ - 28CM (6)



**STACKABLE WALLED BOWL**  
ADFRPL6JO - 6CM - 35ML (12)  
ADFRPL8JO - 8CM - 70ML (12)  
ADFRPL13JO - 13CM - 415ML (12)



**STACKABLE WALLED BOWL**  
ADFRPL23JO - 23CM - 865ML (6)



**OVAL WALLED PLATE**  
ADFRPL33OV - 33 X 17.5CM (6)  
ADFRPL37OV - 37 X 23CM (6)



## RIPPLE

Inspired by the beauty of desert dunes, the Ripple collection with Mirage glaze adds warmth and elegance to any presentation. Designed for professional kitchens, it features robust construction, varied forms, and a stackable design. Its special clay body ensures long-lasting durability, while reactive glaze technology gives each piece a unique character — ideal for both fine and casual dining environments.

### MIRAGE



**WALLED PLATE**  
MRGRPL16DZ - 16CM (12)  
MRGRPL21DZ - 21CM (6)  
MRGRPL26DZ - 26CM (6)  
MRGRPL28DZ - 28CM (6)



**STACKABLE WALLED BOWL**  
MRGRPL6JO - 6CM - 35ML (12)  
MRGRPL8JO - 8CM - 70ML (12)  
MRGRPL13JO - 13CM - 415ML (12)



**STACKABLE WALLED BOWL**  
MRGRPL23JO - 23CM - 865ML (6)



**OVAL WALLED PLATE**  
MRGRPL33OV - 33 X 17.5CM (6)  
MRGRPL37OV - 37 X 23CM (6)





## RIPPLE

Featuring the Hornfels glaze, the Ripple collection captures the striking contrast of black volcanic sands and earth-toned basalt. Designed for professional use, Ripple offers robust edges, versatile forms, and stackable design. Its special clay recipe ensures lasting durability, while reactive glaze technology gives each piece a unique finish — perfect for both fine and casual dining settings.

### HORNFELS



## LUZ

Luz elevates culinary presentations with its textured mosaic pattern created using advanced digital printing. Inspired by the earthy tones of nature and soil, this collection blends abstract colours and natural harmony to bring understated elegance and a fresh, personal touch to every dining experience.





## LUCA

Luca Collection by Bonna is inspired by the intricate beauty of art. Designed for chefs who boldly blend flavours and aromas, Luca celebrates the harmony of diverse elements coming together to create unforgettable culinary experiences – turning the plate into a piece of art.

### SALMON



## LUCA OCEAN BLUE





## OMNIA

The Omnia series captures the essence of joy and hope, designed to enhance your most cherished culinary moments. Inspired by the timeless interaction of water and stone, Omnia adds an extraordinary touch to every presentation, making each dining experience memorable and emotionally uplifting.



**COUPE PLATE**  
S-MT-OMIGRM17DZ - 17CM (12)  
S-MT-OMIGRM21DZ - 21CM (12)  
S-MT-OMIGRM23DZ - 23CM (12)  
S-MT-OMIGRM27DZ - 27CM (12)  
S-MT-OMIGRM30DZ - 30CM (6)



**DIP DISH**  
S-MT-OMIGRM9CK - 9CM - 50ML (24)



**COUPE BOWL**  
S-MT-OMIBLM23CK - 23CM - 1LT (6)



**SOUP/CEREAL BOWL**  
S-MT-OMIGRM16CK - 16CM - 160ML (12)



**PASTA PLATE**  
S-MT-OMIBNC28CK - 28CM - 400ML (6)



## COSMOS

The Cosmos Collection honours chefs who explore bold culinary frontiers. With a deep, speckled glaze reminiscent of a starry night sky, each piece serves as a creative canvas, inspiring dishes as unique and vast as the universe itself.

### BLACK



**ORGANIC COUPE PLATE**  
COSBLVA019DZ - 19CM (12)  
COSBLVA024DZ - 24CM (12)



**ORGANIC COUPE PLATE**  
COSBLVA029DZ - 29CM (6)



**ORGANIC BOWL**  
COSBLVA018KS - 18CM - 470ML (12)



**ORGANIC COUPE BOWL**  
COSBLVA026CK - 26CM - 1LT (6)



**ORGANIC RECTANGULAR PLATE**  
COSBLVA036DT - 36CM (12)



## PATERA

Inspired by ancient marble textures and the delicate patterns of golden sands, the Patera Collection reflects the 6,000-year heritage of Patara Ancient City. It brings a touch of mysticism and timeless history to elevate your presentations with a sense of wonder.



### COUPE PLATE

**PTRGRM17DZ** - 17CM (12)  
**PTRGRM21DZ** - 21CM (12)  
**PTRGRM23DZ** - 23CM (12)  
**PTRGRM27DZ** - 27CM (12)  
**PTRGRM30DZ** - 30CM (6)



### ORGANIC COUPE PLATE

**PTRVAO29DZ** - 29CM (6)



### DIP DISH

**PTRGRM9CK** - 9CM - 50ML (24)



### ORGANIC COUPE PLATE

**PTRVAO19DZ** - 19CM (12)  
**PTRVAO24DZ** - 24CM (12)



### SOUP/CEREAL BOWL

**PTRGRM16KS** - 16CM - 400ML (12)



### PASTA PLATE

**PTRBNC28CK** - 28CM - 400LT (6)



## PATERA



### COUPE BOWL

**PTRBLM23CK** - 23CM - 1LT (6)



### OVAL COUPE PLATE

**PTRGRM19OKY** - 19 X 11CM (12)



### ORGANIC COUPE BOWL

**PTRVAO26CK** - 26CM - 1LT (6)



### RECTANGULAR NARROW RIM PLATE

**PTRMOV26DT** - 23 X 16CM (12)



### ORGANIC RECTANGULAR PLATE

**PTRVAO36DT** - 36CM (12)



### RECTANGULAR PLATE

**PTRMOV35DT** - 34 X 16CM (12)





bonna  
NEW  
VEGA

The Bonna Vega series draws inspiration from the enigmatic night sky and the profound depths of the seas and oceans. Its harmonious blend of deep blue tones and a textured surface creates a seamless symphony that accentuates the vibrant hues of fresh ingredients and warm tones, making your culinary creations truly shine.



**COUPE PLATE**  
S-MT-VGAGRM17DZ - 17CM (12)  
S-MT-VGAGRM21DZ - 21CM (12)  
S-MT-VGAGRM23DZ - 23CM (12)  
S-MT-VGAGRM27DZ - 27CM (12)  
S-MT-VGAGRM30DZ - 30CM (6)



**DIP DISH**  
S-MT-VGAGRM9CK - 9CM - 50ML (24)



**OVAL COUPE PLATE**  
S-MT-VGAMOV31OV - 31 X 24CM (6)



**SOUP/CEREAL BOWL**  
S-MT-VGAGRM16KS - 16CM - 400ML (12)



**COUPE BOWL**  
S-MT-VGABLM25CK - 25CM - 1.3LT (6)



bonna  
NEW  
NACROUS

Nacrous is crafted to provide ample space for creative plating, turning every meal into a visual and sensory experience. With a harmonious blend of textures and tones, this collection perfectly fuses art and functionality, making each dish a masterpiece.



**COUPE PLATE**  
MT-NCRGRM17DZ - 17CM (12)  
MT-NCRGRM21DZ - 21CM (12)  
MT-NCRGRM27DZ - 27CM (12)  
MT-NCRGRM30DZ - 30CM (6)



**ORGANIC COUPE PLATE**  
MT-NCRVAO29DZ - 29CM (6)



**COUPE BOWL**  
MT-NCRBLM23CK - 23CM - 1LT (6)



**SOUP/CEREAL BOWL**  
MT-NCRGRM16KS - 16CM - 400ML (12)



**ORGANIC COUPE BOWL**  
MT-NCRVAO26CK - 26CM - 1LT (6)



**ORGANIC COUPE PLATE**  
MT-NCRVAO19DZ - 19CM (12)  
MT-NCRVAO24DZ - 24CM (12)



**DIP DISH**  
MT-NCRGRM9CK - 9CM - 50ML (24)



**PASTA PLATE**  
MT-NCRBNC28CK - 28CM - 400ML (6)





GRAPHITE

Embracing the sophistication of anthracite, the Graphite collection features innovative matte glaze technology that delivers high scratch resistance. It offers a versatile range of pieces in various sizes and forms, transforming culinary presentations with minimalist elegance. More than just a style statement, Graphite turns every dining moment into a memorable event.



**COUPE PLATE**  
GRPGRM21DZ - 21CM (12)  
GRPGRM27DZ - 27CM (12)



**ORGANIC COUPE PLATE**  
GRPVAO24DZ - 24CM (12)



**ORGANIC COUPE PLATE**  
GRPVAO29DZ - 29CM (6)



**ANGLED SAUCE BOWL**  
GRPVNT8KS - 8CM - 60ML (24)



**ORGANIC COUPE BOWL**  
GRPVAO23CK - 23CM - 750ML (6)



**ORGANIC RECTANGULAR PLATE**  
GRPVAO36DT - 36CM (12)



Vitrified ceramics made from high quality materials perfectly suited for the fast-paced food service environment. Fortis is both beautiful, practical and durable.





# TEMPEST

Tempest black textured stoneware crockery is a stylish and sophisticated choice in the food service industry.  
The unique texture adds an element of interest and depth to the classic black colour.  
Due to the glazing process of adding texture/colour to stoneware – each piece may vary in its tone and texture.

## BLACK



**COUPE PLATE**  
DA-1102 - 19.5CM (24)  
DA-1101 - 26CM (12)  
DA-1100 - 29CM (12)



**OVAL PLATTER**  
DA-1125 - 31 X 23CM (12)  
DA-1126 - 38 X 29CM (6)



**CANAPE TRAY**  
DA-1118 - 31 X 11.5CM (12)



**LASAGNE DISH**  
DA-1122 - 400ML (12)



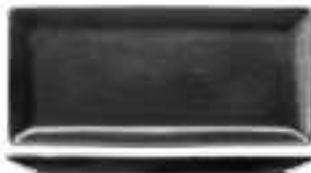
**ROUND DISH**  
DA-1106 - 6.5CM - 50ML (24)



**DEEP COUPE PLATE**  
DA-1104 - 24CM - 520ML (24)  
DA-1103 - 28CM - 1LT (24)



**PIZZA PLATE**  
DA-1123 - 31CM (12)



**RECTANGULAR TRAY**  
DA-1107 - 37 X 16CM (24)



**SOUP/CEREAL BOWL**  
DA-1114 - 15CM - 500ML (12)



**OVAL SAUCE DISH**  
DA-1105 - 10CM - 80ML (24)



# TEMPEST BLACK



**RIBBED RAMEKIN**  
DA-1117 - 9CM - 140ML (24)



**BISTRO MUG**  
DA-1119 - 300ML (24)  
**DOUBLE WELL SAUCER**  
DA-1116 - 15CM (24)



**ESPRESSO CUP**  
DA-1120 - 70ML (24)  
**ESPRESSO SAUCER**  
DA-1121 - 12CM (24)



**SACHET HOLDER**  
DA-1111 - 9CM (12)



**UNHANDLED JUG**  
DA-1112 - 100ML (24)  
DA-1124 - 200ML (24)



**UNIVERSAL CUP**  
DA-1115 - 230ML (24)  
**DOUBLE WELL SAUCER**  
DA-1116 - 15CM (24)



**TEAPOT**  
DA-1113 - 500ML (12)



## STUDIO

Walled ceramic crockery has a sleek and simple design that allows the food to take centre stage while the high-quality material ensures durability and longevity. Available in classic black & white, these pieces are perfect for any setting.

### WHITE



**FLAT PLATE**  
DA-1063 - 19.5CM (24)  
DA-1064 - 23.5CM (24)  
DA-1065 - 28CM (12)



**FLAT BOWL**  
DA-1075 - 11CM - 80ML (24)



**CEREAL BOWL**  
DA-1073 - 17CM - 600ML (24)



**DEEP PASTA/SALAD BOWL**  
DA-1074 - 21CM - 1.2LT (12)



**DEEP BOWL**  
DA-1072 - 11CM - 250ML (24)



## STUDIO BLACK



**FLAT PLATE**  
DA-1066 - 19.5CM (24)  
DA-1067 - 23.5CM (24)  
DA-1068 - 28CM (12)



**FLAT BOWL**  
DA-1076 - 11CM - 80ML (24)



**CEREAL BOWL**  
DA-1078 - 17CM - 600ML (24)



**DEEP PASTA/SALAD BOWL**  
DA-1079 - 21CM - 1.2LT (12)



**DEEP BOWL**  
DA-1077 - 11CM - 250ML (24)





## FYNBOS

Inspired by the flora of the Fynbos ecoregion, with delicate designs and earthy tones reminiscent of the South African landscapes.

### KAROO SAND



**ROUND PLATE**  
NG4520-18WH - 18CM (6)  
NG4520-28WH - 28CM (6)



**COUPE BOWL**  
NG4522-30WH - 29.5 X 5.5CM - 1.6LT (12)



**ORGANIC ROUND BOWL**  
NG4502-25WH - 25 X 8CM - 1.5LT (4)  
NG4502-30WH - 30.5 X 9.5CM - 3LT (4)  
NG4502-40WH - 40.5 X 9.5CM - 6LT (3)



**RECTANGULAR PLATE**  
NG4503-35WH - 35.5 X 18.5CM (4)  
NG4503-45WH - 45 X 21CM (3)



**OVAL BOWL**  
NG4521-12WH - 12CM - 300ML (6)



**SMALL BOWL WITH HANDLE**  
NG4523-10WH - 10CM - 90ML (6)



**COFFEE CUP**  
NG4524-WH - 260ML (6)  
**SAUCER**  
NG4525-WH - 16CM (6)



## FYNBOS ALOE GREEN



**ROUND PLATE**  
NG4520-18GR - 18CM (6)  
NG4520-28GR - 28CM (6)



**ROUND DEEP COUPE PLATE**  
NG4509-17GR - 17 X 4.5CM - 300ML (6)  
NG4509-23GR - 23 X 4.5CM - 900ML (4)  
NG4509-25GR - 25.5 X 4.5CM - 1.1LT (3)



**ORGANIC ROUND BOWL**  
NG4507-24GR - 25 X 8CM - 1.5LT (4)  
NG4507-30GR - 30.5 X 9.5CM - 3LT (4)  
NG4507-40GR - 40.5 X 9.5CM - 6LT (3)



**RECTANGULAR PLATE**  
NG4508-24GR - 25.5 X 14.5CM (6)  
NG4508-30GR - 30 X 17CM (4)  
NG4508-34GR - 35.5 X 18.5CM (4)  
NG4508-45GR - 45 X 21CM (3)



**OVAL BOWL**  
NG4521-12GR - 12CM - 300ML (6)



**COFFEE CUP**  
NG4505-GR - 250ML (6)  
**SAUCER**  
NG4506-GR - 15CM (6)



**DIP DISH**  
NG4527-GR - 9CM - 50ML (6)



# FYNBOS ATLANTIC BLUE



**ROUND PLATE**  
NG4520-18BL - 18CM (6)  
NG4520-28BL - 28CM (6)



**RECTANGULAR PLATE**  
NG4503-26BL - 25.5 X 14CM (6)  
NG4503-30BL - 30 X 17CM (4)  
NG4503-35BL - 35.5 X 18CM (4)  
NG4503-45BL - 45 X 21CM (3)



**ORGANIC ROUND BOWL**  
NG4502-24BL - 25.8 X 8CM - 1.5LT (4)  
NG4502-30BL - 30.5 X 9.5CM - 3LT (4)  
NG4502-40BL - 40.5 X 9.5CM - 6LT (3)



**OVAL BOWL**  
NG4521-12BL - 12CM - 300ML (6)



**SMALL BOWL WITH HANDLE**  
NG4523-10BL - 10CM - 90ML (6)



**COFFEE CUP  
SAUCER**  
NG4524-BL - 260ML (6)  
NG4525-BL - 16CM (6)



# PRIMA

The Prima Range encompasses the entire spectrum of essential tableware, along with a number of elegant extras. Clean lines and a modern white body result in a range that can be applied across a broad range of functions and operations designed to facilitate stacking.

# WHITE



**ROUND PLATE**  
SP-DA206 - 16.5CM (24)  
SP-DA205 - 19CM (24)  
SP-DA204 - 23CM (24)  
SP-DA203 - 25CM (24)  
SP-DA202 - 27CM (24)  
SP-DA201 - 29CM (12)  
SP-DA200 - 31CM (12)



**COUPE PLATES**  
SP-DA402 - 19CM (24)  
SP-DA405 - 22.5CM (24)  
SP-DA401 - 26CM (24)  
SP-DA400 - 29CM (12)



**SQUARE BOWL**  
DA-1060 - 18CM - 450ML (24)  
DA-1062 - 23CM - 650ML (24)



**SOUP/CEREAL BOWL**  
SP-DA215 - 19CM - 250ML (24)  
**SOUP/PASTA PLATE**  
SP-DA214 - 24CM - 380ML (24)



**OVAL COUPE PLATTER**  
DA-1005 - 23 X 18CM (12)  
DA-1004 - 25.5 X 19.5CM (12)  
DA-1006 - 31 X 23.5CM (12)  
DA-1036 - 38 X 29CM (6)



**OVAL RIMMED PLATTER**  
DA-219 - 31 X 21.5CM (12)  
DA-218 - 36 X 25.5CM (12)



**SQUARE PLATE**  
DA-1016 - 18CM (24)  
DA-1014 - 23CM (12)  
DA-1015 - 28CM (12)



**GOURMET PASTA BOWL**  
SP-DA241 - 28CM - 320ML (12)



**PASTA PLATE**  
SP-DA213 - 28CM - 380ML (12)



**SQUARE DIP DISH**  
DA-234 - 12CM - 250ML (24)





# PRIMA WHITE



**NARROW RIMMED**  
SP-DA900 - 17CM (24)  
SP-DA905 - 20CM (24)  
SP-DA902 - 23CM (24)  
SP-DA901 - 25CM (24)



**NARROW RIMMED  
SOUP PLATE**  
SP-DA903 - 22CM - 350ML (24)



**NARROW RIMMED  
DESSERT BOWL**  
SP-DA904 - 16CM - 180ML (24)



**RICE BOWL**  
DA-230 - 10CM - 150ML (24)



**STACKING SOUP CUP**  
DA-1030 - 340ML (24)  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24)



**BOWL**  
DA-1003 - 12 X 7CM - 430ML (24)



**VEGGIE BOWL**  
DA-1070 - 17CM - 260ML (24)



**PIZZA PLATE**  
DA-019 - 26CM (12)  
DA-014 - 31CM (12)



**COUPE PASTA/SALAD  
BOWL**  
SP-DA404 - 24CM - 520ML (24)  
SP-DA403 - 28CM - 1LT (12)



**MULTI-PURPOSE**  
DA-229 - 14CM - 600ML (12)



**OATMEAL BOWL**  
SP-DA216 - 15.5CM - 330ML (24)



**SALAD BOWL**  
SP-DA007 - 18CM - 600ML (24)  
**PASTA/SALAD BOWL**  
SP-DA1007 - 26CM - 1.2LT (12)



**NOODLE BOWL**  
SP-DA242 - 22CM - 1.4LT (24)



# PRIMA WHITE



**SLANT TOP BOWL**  
DA-222 - 20CM - 550ML (12)



**OVAL BOWL**  
DA-1086 - 18CM - 360ML (24)  
DA-1088 - 23CM - 650ML (24)



**ALFA ESPRESSO CUP**  
DA-700 - 60ML (24)  
**ALFA ESPRESSO SAUCER**  
DA-711 - 12CM (24)



**ALFA CUP**  
DA-1000 - 200ML (24)  
DA-1001 - 270ML (24)  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24)  
**FLAT SAUCER**  
DA-1044 - 15CM (24)



**TEA CUP**  
DA-210 - 230ML (24)  
**DOUBLE WELL SAUCER**  
SP-DA211 - 15CM (24)



**STACKING CUP**  
DA-209 - 200ML (24)  
**DOUBLE WELL SAUCER**  
SP-DA211 - 15CM (24)



**STACKING MUG**  
DA-999 - 280ML (24)  
**OTHER ORDER CODES**  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24)



**COFFEE MUG**  
DA-1012 - 300ML (24)  
**OTHER ORDER CODES**  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24)



**SAUCE DISH**  
DA-233 - 10CM - 100ML (24)  
**SALAD/FRUIT BOWL**  
DA-232 - 16CM - 350ML (24)  
**PASTA BOWL**  
DA-231 - 24CM - 1.2LT (12)



**CAPPUCCINO CUP**  
DA-207 - 240ML (24)  
DA-208 - 300ML (24)  
**DOUBLE WELL SAUCER**  
SP-DA211 - 15CM (24)



**SQUARE ESPRESSO CUP**  
DA-161 - 60ML (24)  
**ESPRESSO SAUCER**  
DA-162 - 12CM (24)  
**SQUARE CAPPUCCINO CUP**  
DA-159 - 200ML (24)  
DA-158 - 300ML (24)  
**CAPPUCCINO SAUCER**  
DA-160 - 15CM (24)



**TEA CUP**  
DA-1042 - 220ML (24)  
**FLAT SAUCER**  
DA-1044 - 15CM (24)



**COFFEE CUP**  
DA-305 - 220ML (24)  
**SAUCER**  
DA-306 - 15CM (24)



**BLACK MUG**  
DA-1019 - 300ML (24)

## PRIMA WHITE



**CAFÉ ESPRESSO CUP**  
DA-701 - 70ML (24)  
**ALFA ESPRESSO SAUCER**  
DA-711 - 12CM (24)  
**CAFÉ MUG**  
DA-994 - 260ML (24)  
DA-995 - 360ML (24)  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24)  
**SAUCER TRAY**  
DA-998 - 29 X 13CM (24)



**BISTRO MUG**  
DA-992 - 300ML (24)  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24))  
**BISTRO MUG**  
DA-993 - 360ML (24)



**CLASSIC MUG**  
DA-1013 - 290ML (24)  
  
**OTHER ORDER CODES**  
**DOUBLE WELL SAUCER**  
DA-996 - 15CM (24)



**TEA POT WITH LID**  
DA-228 - 500ML (6)  
**LID**  
DA-228L - (6)



**CREAMER**  
DA-1050 - 50ML (24)  
DA-221 - 100ML (12)  
DA-220 - 250ML (12)  
**BANQUETING JUG**  
DA-1051 - 500ML (4)



**CREAMER - ROUND**  
DA-303 - 100ML (12)  
DA-302 - 250ML (12)



**HANDLED SAUCE**  
DA-1071- 150ML (12)



**TEA POT WITH LID**  
DA-301 - 500ML (6)  
**LID**  
DA-301L - (6)  
**TEA POT WITH LID**  
DA-300 - 1LT (6)  
**LID**  
DA-300L - (8)



**SUGAR BOWL WITH LID**  
DA-227 - 200ML (12)



**SUGAR BOWL WITH LID**  
DA-304 - 200ML (12)



**SACHET HOLDER**  
DA-011 - 9CM (12)

## ITALIA

"Traditional Italian shape cups that enhance the aromas and tastes of coffee to a perfect balance"



## WHITE



**ESPRESSO CUP**  
GS-R805C-W - 70ML (12)  
**ESPRESSO SAUCER**  
GS-R806S-W - 12.5CM (12)  
**CAPPUCCINO CUP**  
GS-R808C-W - 160ML (12)  
**CAPPUCCINO SAUCER**  
GS-R809S-W - 14.1CM (12)  
**CAPPUCCINO CUP**  
GS-R812C-W - 280ML (12)  
**CAPPUCCINO SAUCER**  
GS-R813S-W - 16CM (12)



**TEAPOT**  
GS-R804T-W - 600ML (4)



**OPEN CAPPUCCINO CUP**  
GS-R815C-W - 210ML (12)  
**CAPPUCCINO SAUCER**  
GS-R816S-W - 14.1CM (12)



**JUG**  
GS-R803J-W - 100ML (24)



## ITALIA BLACK



### ESPRESSO CUP

GS-R805C-B - 70ML (12)

### ESPRESSO SAUCER

GS-R806S-B - 12.5CM (12)

### CAPPUCCINO CUP

GS-R808C-B - 160ML (12)

### CAPPUCCINO SAUCER

GS-R809S-B - 14.1CM (12)

### CAPPUCCINO CUP

GS-R812C-B - 280ML (12)

### CAPPUCCINO SAUCER

GS-R813S-B - 16CM (12)



### OPEN CAPPUCCINO CUP

GS-R815C-B - 210ML (12)

### CAPPUCCINO SAUCER

GS-R816S-B - 14.1CM (12)

NEW



### TEAPOT

GS-R804T-B - 600ML (4)

NEW



### JUG

GS-R803J-B - 100ML (24)



## BROWN



### ESPRESSO CUP

GS-R805C-BR - 70ML (12)

### ESPRESSO SAUCER

GS-R806S-BR - 12.5CM (12)

### CAPPUCCINO CUP

GS-R808C-BR - 160ML (12)

### CAPPUCCINO SAUCER

GS-R809S-BR - 14.1CM (12)

### CAPPUCCINO CUP

GS-R812C-BR - 280ML (12)

### CAPPUCCINO SAUCER

GS-R813S-BR - 16CM (12)



### OPEN CAPPUCCINO CUP

GS-R815C-BR - 210ML (12)

### CAPPUCCINO SAUCER

GS-R816S-BR - 14.1CM (12)

NEW



### TEAPOT

GS-R804T-BR - 600ML (4)

NEW



### JUG

GS-R803J-BR - 100ML (24)

## ITALIA RED



### ESPRESSO CUP

GS-R805C-R - 70ML (12)

### ESPRESSO SAUCER

GS-R806S-R - 12.5CM (12)

### CAPPUCCINO CUP

GS-R808C-R - 160ML (12)

### CAPPUCCINO SAUCER

GS-R809S-R - 14.1CM (12)

### CAPPUCCINO CUP

GS-R812C-R - 280ML (12)

### CAPPUCCINO SAUCER

GS-R813S-R - 16CM (12)



### OPEN CAPPUCCINO CUP

GS-R815C-R - 210ML (12)

### CAPPUCCINO SAUCER

GS-R816S-R - 14.1CM (12)

NEW



### TEAPOT

GS-R804T-R - 600ML (4)

NEW



### JUG

GS-R803J-R - 100ML (24)



## BLUE



### ESPRESSO CUP

GS-R805C-BL - 70ML (12)

### ESPRESSO SAUCER

GS-R806S-BL - 12.5CM (12)

### CAPPUCCINO CUP

GS-R808C-BL - 160ML (12)

### CAPPUCCINO SAUCER

GS-R809S-BL - 14.1CM (12)

### CAPPUCCINO CUP

GS-R812C-BL - 280ML (12)

### CAPPUCCINO SAUCER

GS-R813S-BL - 16CM (12)



### OPEN CAPPUCCINO CUP

GS-R815C-BL - 210ML (12)

### CAPPUCCINO SAUCER

GS-R816S-BL - 14.1CM (12)

NEW



### TEAPOT

GS-R804T-BL - 600ML (4)

NEW



### JUG

GS-R803J-BL - 100ML (24)

# PRIMA ACCESSORIES WHITE



**RECTANGULAR TRAY**  
DA-1082 - 22 X 14CM (12)  
DA-1055 - 28 X 15CM (12)  
DA-1081 - 35 X 14CM (12)  
DA-1110 - 33.5 X 20CM (12)



**CANAPÉ TRAY**  
DA-1034 - 31 X 11.5CM (12)



**STACKING SQUARE SERVER**  
DA-1084 - 10 X 10CM - 190ML (24)



**STACKING RECTANGULAR SERVER**  
DA-1083 - 16.5 X 10CM - 380ML (12)



**SAUCE DISH**  
DA-237 - 6.5CM - 30ML (24)



**RAMEKIN**  
DA-013 - 9CM - 140ML (24)



**TOOTHPICK HOLDER**  
DA-1054 - 5CM (24)



**RIBBED RAMEKIN**  
DA-015 - 9CM - 140ML (24)



**EGG CUP**  
DA-225 - 50ML (12)



**ROUND DISH**  
DA-226 - 8CM - 40ML (24)  
**SAUCE DISH**  
DA-236 - 6CM - 20ML (24)

# PRIMA ACCESSORIES WHITE



**SHARP ANGLE BOWL**  
DA-1021 - 8CM - 50ML (24)



**COCKTAIL SPOON**  
DA-1090 - 12.5CM (24)



**CANAPÉ SPOON**  
DA-1035 - 10CM (48)



**LASAGNE DISH**  
DA-009 - 400ML (12)  
DA-010 - 600ML (12)



**DEEP BOWL**  
DA-016 - 10CM - 250ML (24)



**SAUCE CUP**  
DA-1008 - 80ML (24)  
DA-017 - 150ML (24)  
DA-018 - 220ML (24)



**SAUCE DISH EGG SHAPE**  
DA-1023 - 10CM - 100ML (24)



**DIPPER POT**  
DA-1053 - 70ML (24)



**CHIP MUG**  
DA-1052 - 9CM - 220ML (24)





## PRIMA ACCESSORIES WHITE



**SNAIL DISH**  
DA-012 - 20CM (12)



**3 DIV. CONDIMENT DISH**  
DA-991 - 18 X 2.5CM - 50ML PER SIDE (24)



**ASHTRAY**  
DA-217 - 9CM (12)  
**OUTDOOR ASHTRAY**  
DA-1009 - 9CM (12)



**PEPPER SHAKER**  
DA-224 - 6CM (12)  
**SALT SHAKER**  
DA-223 - 6CM (12)



**PEPPER SHAKER**  
DA-1011 - 8CM (12)  
**SALT SHAKER**  
DA-1010 - 8CM (12)



**OVAL EARED DISH**  
DA-238 - 20CM - 330ML (12)



**OVAL 2 DIV. BOWL**  
DA-1085 - 20CM - 100ML PER SIDE (12)



**BUD VASE**  
DA-240 - 15CM (12)



## ACCENT WHITE

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.



**LARGE SALAD/SOUP BOWL**  
NGFAW6862-41 - 42 X 11CM (2)



**LARGE BOWL WITH GRAIN**  
NG6105-36 - 36.5 X 11.5CM (4)



**SOUP/PASTA BOWL**  
NGFAW6660-28 - 28CM - 190ML (12)



**3 DIV. CONDIMENT DISH**  
NG5510A-23 - 22 X 10.5CM  
120ML PER SIDE (12)



**QUADRILATERAL PLATE**  
NG6226B-36 - 36CM (2)



**FLARED LARGE BOWL**  
NG6249-30 - 31 X 11CM (8)



**RECTANGULAR BOARD**  
NG4665-20 - 20 X 14CM (6)  
NG4665-25 - 25 X 18CM (12)  
NG4665-30 - 30 X 21CM (12)



**SQUARE PLATE**  
NG4546-19 - 19CM (12)  
NG4546-25 - 25CM (12)  
NG4546-30 - 30CM (6)



## ACCENT WHITE



**RECTANGULAR 3 DIV. DISH**  
NG5510-17 - 17 X 2CM  
50ML PER SIDE (6)



**RECTANGULAR 2 DIV. DISH**  
NG5511-14 - 14 X 7CM  
50ML PER SIDE (12)



**SQUARE FOOTED BOWL**  
NG6177-11 - 11 X 3CM (12)  
NG6177-18 - 18 X 5.5CM (6)  
NG6177-27 - 25 X 8.5CM (6)



**SQUARE TRUMPET BOWL**  
NG4519-12 - 12 X 7CM (12)  
NG4519-18 - 18 X 7.7CM (6)  
NG4519-23 - 23 X 10CM (8)



**BAMBOO LEAF PLATE**  
NG4556-20 - 20CM (6)



**SLANT TOP BOWL**  
NG7164-18 - 18CM (6)  
NG7164-20 - 20CM (3)



**RECTANGULAR PLATE WITH HANDLE**  
NG6184-29 - 29 X 13CM (12)  
NG6184-38 - 38 X 17CM (3)



**RECTANGULAR PLATE**  
NG5466-37 - 37 X 20CM (3)  
NG5466-45 - 45 X 28CM (2)



## GASTRONORM - WHITE PORCELAIN



**FULL**  
MPS9610530  
53 X 32CM



**HALF**  
MPS9610320  
32 X 26CM



**THIRD**  
MPS9610170  
32 X 17CM



## SERVING WARE - WHITE PORCELAIN

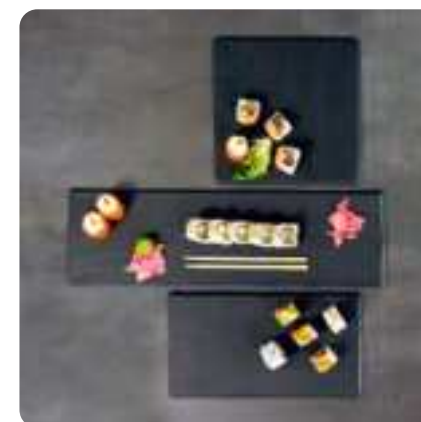


**ROUND BOWL**  
MPS6932350 - 34 X 6.5CM  
MPS6932440 - 43 X 6.5CM



**RECTANGULAR BAKER**  
MPS9810270 - 27 X 20 X 20.5CM  
MPS9810400 - 40 X 26 X 26CM

## SLATES



**BLACK**  
MPS1911169 - 53 X 16CM  
MPS1911179 - 17 X 32CM  
MPS1911259 - 25 X 25CM



**SLATE STAND**  
MPS1999259 - 25 X 25 X 12CM  
MPS1998329 - 32 X 26.5 X 7.5CM





## SERVING WARE

This range of buffetware offers flexibility, efficiency and elegant display.



**LARGE ROUND BOWL STAND**  
**PS-FR04C**  
292 X 180MM (1)  
FITS WITH:  
**BOWL**  
**NG6105-36** - 36.5 X 11.5CM (4)  
**NGFAW6862-41** - 42 X 11CM (2)  
ALSO FITS WITH:  
**FYNBOS 40 & 30CM ORGANIC ROUND BOWL**



**SMALL SQUARE BOWL STAND**  
**PS-FS02B**  
140 X 120MM (1)  
FITS WITH:  
**SQUARE FOOTED BOWL**  
**NG6177-18**  
18 X 5.5CM (6)



**TRIPLE SQUARE PLATE STAND**  
**PS-FS03B[L]**  
3 X 172MM/120/180/240 (1)  
FITS WITH:  
**SQUARE FOOTED BOWL**  
**NG6177-27** - 25 X 8.5CM (6)  
**SQUARE TRUMPET SHAPED BOWL**  
**NG4519-23** - 23 X 10CM (8)



**TRIPLE PLATE ROUND STAND**  
**PS-FR05B[L]**  
3 X 172MM/120/180/240 (1)  
FITS WITH:  
**FLARED LARGE BOWL**  
**NG6249-30** - 30CM (8)  
**NEW BONE ROUND BOWL**  
**LAAK6120029** - 29CM (6)  
ALSO FITS WITH:  
**FYNBOS 30CM ORGANIC ROUND BOWL**



**LARGE SQUARE BOWL STAND**  
**PS-FS01B**  
210 X 150MM (1)  
FITS WITH:  
**SQUARE FOOTED BOWL**  
**NG6177-27**  
25 X 8.5CM (6)



**RECTANGULAR 3-STEP LARGE STAND**  
**PS-FS07**  
40 X 35 X 22.5CM (1)  
FITS WITH:  
**RECTANGULAR PLATE**  
**NG5466-37**  
37 X 20CM (3)  
ALSO FITS WITH:  
**FYNBOS 35CM PLATTERS**



**TALL MEDIUM ROUND BOWL STAND**  
**PS-FR03B**  
252 X 180MM  
FITS WITH:  
**FLARED LARGE BOWL**  
**NG6249-30** - 30CM (8)  
**NEW BONE ROUND BOWL**  
**LAAK6120029** - 29CM (6)  
ALSO FITS WITH:  
**FYNBOS 35CM ORGANIC ROUND BOWL**



## CUTLERY



We offer a range of the finest cutlery shapes, from simple to ornate, traditional to contemporary, along with speciality items such as serving gear and steak knives in various grades of S/Steel.

18/10 S/Steel contains 18% chrome and 10% nickel. Therefore 18/10 provides great protection against corrosion, scratching and assists with longer lasting brilliance and shine.





Superior cutlery products made in Italy since 1929. Specifically made with quality S/Steel intended for modern catering.

## MILLENIUM 18/10



### SPOON

PN22700001 - (12) TABLE  
 PN22700004 - (12) DESSERT  
 PN22700007 - (12) TEA/COFFEE  
 PN22700008 - (12) MOKA  
 PN22700039 - (12) SOUP  
 PN22700011 - (1) SERVING

### FORK

PN22700002 - (12) TABLE  
 PN22700005 - (12) DESSERT  
 PN22700017 - (12) PASTRY  
 PN22700028 - (12) FISH  
 PN22700012 - (1) SERVING

### KNIFE

PN22700003 - (12) TABLE  
 PN22700006 - (12) DESSERT  
 PN22700029 - (12) FISH  
 PN22700067 - (12) STEAK

### CAKE SERVER

PN22700020 - (1)

## ROMA 18/10



### SPOON

PN22000004 - (12) DESSERT  
 PN22000007 - (12) TEA/COFFEE  
 PN22000008 - (12) MOKA  
 PN08300039 - (12) SOUP

### FORK

PN22000002 - (12) TABLE  
 PN22000005 - (12) DESSERT  
 PN22000017 - (12) CAKE  
 PN22000028 - (12) FISH

### KNIFE

PN22000003 - (12) TABLE  
 PN22000006 - (12) DESSERT  
 PN22000029 - (12) FISH  
 PN08300067 - (12) STEAK

## RITZ 18/10



### SPOON

PN22800001 - (12) TABLE  
 PN22800004 - (12) DESSERT  
 PN22800007 - (12) TEA/COFFEE  
 PN22800008 - (12) MOKA  
 PN22800039 - (12) SOUP  
 PN22800036 - (12) LONG DRINK

### FORK

PN22800002 - (12) TABLE  
 PN22800005 - (12) DESSERT  
 PN22800017 - (12) PASTRY  
 PN22800028 - (12) FISH

### KNIFE

PN22800003 - (12) TABLE  
 PN22800006 - (12) DESSERT  
 PN22800029 - (12) FISH  
 PN22800067 - (12) STEAK

## ACCESSORIES 18/10



### A

**STEAK KNIFE**  
 PN07500067 - (12)

### B

**CHEESE KNIFE**  
 PN074000AA - (1)

### C

**LOBSTER PICK**  
 PN074000AF - (1)

### D

**SEAFOOD CRACKER**  
 PN074000AG - (1)





18/10

Manufacturing and designing cutlery in the Netherlands since 1922.  
Sola guarantees perfect quality control from raw material selection, manufacturing processes and production.

## LOTUS 18/10



### SPOON

**SHC-11LOTU011** - (12) TABLE  
**SHC-11LOTU012** - (12) DESSERT  
**SHC-11LOTU302** - (12) TEA/COFFEE  
**SHC-11LOTU013** - (12) ENGLISH SOUP  
**SHC-11LOTU303** - (12) LONGDRINK  
**SHC-11LOTU307** - (12) DEMITASSE  
**SHC-11LOTU402** - (12) COCKTAIL

### FORK

**SHC-11LOTU021** - (12) TABLE  
**SHC-11LOTU022** - (12) DESSERT  
**SHC-11LOTU404** - (12) COCKTAIL  
**SHC-11LOTU024** - (12) FISH

### KNIFE

**SHC-11LOTU112** - (12) TABLE (STANDING)  
**SHC-11LOTU111** - (12) TABLE (REGULAR)  
**SHC-11LOTU114** - (12) DESSERT (STANDING)  
**SHC-11LOTU113** - (12) DESSERT (REGULAR)  
**SHC-11LOTU124** - (12) FISH  
**SHC-11LOTU110** - (12) STEAK (STANDING)  
**SHC-11LOTU117** - (12) STEAK (REGULAR)  
**SHC-11LOTU116** - (12) BUTTER (STANDING)  
**SHC-11LOTU115** - (12) BUTTER (REGULAR)

## WINDSOR 18/10



### SPOON

**SHC-11WIND011** - (12) TABLE  
**SHC-11WIND012** - (12) DESSERT  
**SHC-11WIND302** - (12) TEA/COFFEE  
**SHC-11WIND025** - (12) ENGLISH SOUP  
**SHC-11WIND303** - (12) LONGDRINK  
**SHC-11WIND307** - (12) DEMITASSE

### FORK

**SHC-11WIND021** - (12) TABLE  
**SHC-11WIND022** - (12) DESSERT  
**SHC-11WIND024** - (12) FISH

### KNIFE

**SHC-11WIND111** - (12) TABLE MONO  
**SHC-11WIND113** - (12) DESSERT MONO  
**SHC-11WIND124** - (12) FISH  
**SHC-11WIND115** - (12) STEAK MONO  
**SHC-11WIND116** - (12) BUTTER MONO

## DONAU 18/10



### SPOON

**SHC-11DONA011** - (12) TABLE  
**SHC-11DONA012** - (12) DESSERT  
**SHC-11DONA302** - (12) TEA/COFFEE  
**SHC-11DONA026** - (12) ENGLISH SOUP  
**SHC-11DONA303** - (12) LONGDRINK  
**SHC-11DONA307** - (12) DEMITASSE  
**SHC-11DONA402** - (12) COCKTAIL

### FORK

**SHC-11DONA021** - (12) TABLE  
**SHC-11DONA022** - (12) DESSERT  
**SHC-11DONA404** - (12) COCKTAIL  
**SHC-11DONA024** - (12) FISH

### KNIFE

**SHC-11DONA112** - (12) TABLE MONO  
**SHC-11DONA114** - (12) DESSERT MONO  
**SHC-11DONA124** - (12) FISH  
**SHC-11DONA110** - (12) STEAK MONO  
**SHC-11DONA116** - (12) SIDE PLATE MONO



18/10

Fortis cutlery offers affordable food service quality cutlery.  
Available in various styles and designed with perfect balance.

## BELLA 18/10



### SPOON

**JS-B102** - (12) TABLE  
**JS-B105** - (12) DESSERT  
**JS-B108** - (12) TEA  
**JS-B110** - (12) COFFEE  
**JS-B112** - (12) SOUP  
**JS-B109** - (12) ICE CREAM

### FORK

**JS-B101** - (12) TABLE  
**JS-B104** - (12) DESSERT  
**JS-B111** - (12) CAKE  
**JS-B106** - (12) FISH

### KNIFE

**JS-B100** - (12) TABLE  
**JS-B103** - (12) DESSERT  
**JS-B107** - (12) FISH  
**JS-B199** - (12) STEAK

## TRADITIONAL 18/10



### SPOON

**JS-ET102** - (12) TABLE  
**JS-ET105** - (12) DESSERT  
**JS-ET108** - (12) TEA  
**JS-ET112** - (12) COFFEE  
**JS-ET115** - (12) SOUP  
**JS-ET110** - (12) ICE CREAM

### FORK

**JS-ET101** - (12) TABLE  
**JS-ET104** - (12) DESSERT  
**JS-ET113** - (12) CAKE  
**JS-ET106** - (12) FISH

### KNIFE

**JS-ET100** - (12) TABLE  
**JS-ET103** - (12) DESSERT  
**JS-ET107** - (12) FISH  
**JS-ET199** - (12) STEAK

## SORRENTO 18/10



### SPOON

**JS-S105** - (12) DESSERT  
**JS-S108** - (12) TEA  
**JS-S112** - (12) COFFEE  
**JS-S115** - (12) SOUP  
**JS-S110** - (12) ICE CREAM

### FORK

**JS-S101** - (12) TABLE  
**JS-S104** - (12) DESSERT  
**JS-S113** - (12) CAKE  
**JS-S106** - (12) FISH

### KNIFE

**JS-S100** - (12) TABLE  
**JS-S103** - (12) DESSERT  
**JS-S107** - (12) FISH  
**JS-S199** - (12) STEAK

## LUSSO S/STEEL



### SPOON

**JS-L102** - (12) TABLE  
**JS-L105** - (12) DESSERT  
**JS-L108** - (12) TEA  
**JS-L110** - (12) COFFEE  
**JS-L112** - (12) SOUP  
**JS-L109** - (12) ICE CREAM

### FORK

**JS-L101** - (12) TABLE  
**JS-L104** - (12) DESSERT  
**JS-L111** - (12) CAKE  
**JS-L106** - (12) FISH

### KNIFE

**JS-L100** - (12) TABLE  
**JS-L103** - (12) DESSERT  
**JS-L107** - (12) FISH  
**JS-L199** - (12) STEAK

## ENGLISH S/STEEL



### SPOON

**JS-E202** - (12) TABLE  
**JS-E205** - (12) DESSERT  
**JS-E208** - (12) TEA  
**JS-E213** - (12) COFFEE  
**JS-E216** - (12) SOUP  
**JS-E210** - (12) ICE CREAM

### FORK

**JS-E201** - (12) TABLE  
**JS-E204** - (12) DESSERT  
**JS-E214** - (12) CAKE  
**JS-E206** - (12) FISH

### KNIFE

**JS-E200** - (12) TABLE  
**JS-E203** - (12) DESSERT  
**JS-E207** - (12) FISH  
**JS-E217** - (12) STEAK POINTED



## CAPRI S/STEEL



### SPOON

**JS-C403** - (12) TABLE  
**JS-C411** - (12) DESSERT  
**JS-C404** - (12) TEA  
**JS-C408** - (12) COFFEE  
**JS-C410** - (12) SOUP  
**JS-C415** - (12) ICE CREAM

### FORK

**JS-C402** - (12) TABLE  
**JS-C406** - (12) DESSERT  
**JS-C409** - (12) CAKE  
**JS-C413** - (12) FISH

### KNIFE

**JS-C401** - (12) TABLE  
**JS-C405** - (12) DESSERT  
**JS-C412** - (12) FISH  
**JS-C414** - (12) STEAK POINTED

## TRADITIONAL S/STEEL



### SPOON

**JS-T102** - (12) TABLE  
**JS-T105** - (12) DESSERT  
**JS-T108** - (12) TEA  
**JS-T112** - (12) COFFEE  
**JS-T115** - (12) SOUP  
**JS-T110** - (12) ICE CREAM

### FORK

**JS-T101** - (12) TABLE  
**JS-T104** - (12) DESSERT  
**JS-T113** - (12) CAKE  
**JS-T106** - (12) FISH

### KNIFE

**JS-T100** - (12) TABLE  
**JS-T103** - (12) DESSERT  
**JS-T107** - (12) FISH  
**JS-T199** - (12) STEAK POINTED

## ELOFF S/STEEL



### SPOON

**JS-K003** - (12) TABLE  
**JS-K013** - (12) DESSERT  
**JS-K004** - (12) TEA  
**JS-K008** - (12) COFFEE  
**JS-K006** - (12) SOUP  
**JS-K010** - (12) SODA

### FORK

**JS-K002** - (12) TABLE  
**JS-K012** - (12) DESSERT  
**JS-K005** - (12) CAKE

### KNIFE

**JS-K001** - (12) TABLE  
**JS-K011** - (12) DESSERT  
**JS-K014** - (12) STEAK POINTED



BUTTER KNIFE S/STEEL



JS-F001 - (12)



STEAK KNIVES AND FORK



ELEGANCE SHARP TIP  
KNG9126 - 125MM - WOODEN HANDLE



ELEGANCE SHARP TIP  
KNG9125 - 125MM - ABS



SHARP TIP  
KNS0125 - 125MM



BROAD BLADE STEEL  
KNS4125 - 125MM



BROAD BLADE PLASTIC  
KNS5125 - 125MM



BROAD BLADE WOODEN  
KNS2125 - 125MM



ROUND TIP  
KNS0100 - 100MM



VICTORINOX



ROUND TIP\*  
KNV8110 - 110MM



SHARP TIP\*  
KNV7110 - 110MM



STEAK FORK  
KNF8110 - 190MM

\*Available in these colours on request: ●●●●●●●●



ELEGANT  
GZC-K2032 - (12)



BROAD BLADE WOODEN  
KNS0120 - (1)

GLASSWARE

A wide offering of quality glassware specifically designed for the food service industry.  
From lead-free crystal glass to stemware and speciality cocktail glasses.

Our products are sourced from reputable manufacturers and are suited for any occasion whether formal or casual.





Bormioli Rocco has been manufacturing glassware in Italy for over 200 years. The designs range from classic and refined to bold and colourful, adding personality to any establishment. Each piece is crafted using innovative materials and advanced techniques to ensure elegance, durability and superior drinking experience.



**A - LASER CUTTING**

A very uniform and linear rim is achieved by using a laser beam and improves quality of the product.



**C - STAR GLASS**

Superior to traditional lead-free crystal glass. A totally transparent ultra clear glass. The glass composition and production process has increased resistance to breakage by 30%.



**E - XLT**

The XLT treatment on the surface of the stem ensures resistance to the most frequent causes of breakage. XLT protects the stem from abrasion and maintains its sturdiness over time.



**STACKABILITY**

Space saver shapes designed to economise on storage and transport through stacking.



**EXTREME RESISTANCE**

Toughening technology/tempering (rapid surface cooling), makes the Bormioli 2.5 x stronger than normal glass. Safe for intensive use and resistant to thermal and impact shock.



**FLAT BASE**

Guarantees maximum stability on the table and perfect drying.



**B - REDUCED THICKNESS**

Excellent distribution of glass around the rim and along the sides.



**D - PULLED STEM**

The stem is pulled from the same gob of molten glass as the bowl ensures elegant shapes, ultra-high strength and flexibility. The glass too now no longer has a weak point.



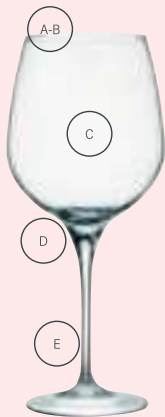
**INFINITY COLOUR**

Process of colouring glass during production phase. Colour remains unchanged throughout the lifespan of the glass. Dishwasher safe.



**SECURE EDGE**

Thermal process to strengthen the rim of the tumbler As a result of this process the rims will be up to 2 times more resistant to mechanical shock than non toughened rims.



**EXCLUSIVA**



**PROSECCO**

**BR3.49790** - 255ML  
H225MM W68MM (6)



**WHITE WINE**

**BR3.49789** - 374ML  
H200MM W81.5MM (6)



**RED WINE**

**BR3.49788** - 535ML  
H216MM W92MM (6)



**RUM**

**BR3.49793** - 215ML  
H59MM W82MM (12)



**NEGRONI**

**BR3.49792** - 355ML  
H89.5MM W85MM (12)



**SAPPHIRE BLUE**



**RUM**

**BR3.49800** - 215ML  
H59MM W82MM (12)



**NEGRONI**

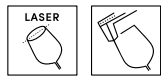
**BR3.49801** - 355ML  
H89.5MM W85MM (12)







## FLORIAN



**PROSECCO**  
**BR1.99413** - 210ML  
H220MM W65MM (6)



**RED WINE**  
**BR1.99411** - 535ML  
H221MM W92MM (6)

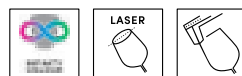


**DOF**  
**BR1.99416** - 375ML  
H113MM W78MM (6)



**BEVERAGE**  
**BR1.99415** - 430ML  
H141MM W73MM (6)

## AMERICA '20S



**ROCKS**  
**BR1.22157** - 300ML  
H83.5MM W83.5MM (6)



**LONG DRINK**  
**BR1.22159** - 400ML  
H158MM W68MM (6)

**DOF**  
**BR1.22153** - 370ML  
H92MM W88MM (6)

## SAPPHIRE BLUE



**ROCKS**  
**BR1.22156** - 300ML  
H83.5MM W83.5MM (6)



**LONG DRINK**  
**BR1.22158** - 400ML  
H158MM W68MM (6)

**DOF**  
**BR1.22152** - 370ML  
H92MM W88MM (6)



## AMERICA '20S



NEW



**SLING COCKTAIL**  
**BR1.23226** - 400ML  
H224MM W74.5MM (6)



**GIN TONIC**  
**BR1.22128** - 750ML  
H226MM W109MM (6)



**COGNAC**  
**BR1.22147** - 650ML  
H164.5MM W107MM (6)



**COCKTAIL**  
**BR1.22129** - 250ML  
H202MM W78MM (6)



**MARTINI**  
**BR1.22142** - 250ML  
H180MM W108MM (6)



**CORDIAL/LIQUEUR**  
**BR1.22146** - 80ML  
H150MM W56MM (6)



**COCKTAIL COUPE**  
**BR1.22137** - 230ML  
H157MM W98MM (6)



**FIZZ**  
**BR1.22150** - 275ML  
H140MM W107MM (6)



**NICK & NORA**  
**BR1.22145** - 140ML  
H158.5MM W76MM (6)



**COOLER**  
**BR1.22141** - 480ML  
H162MM W98MM (6)



**DOF**  
**BR1.22139** - 380ML  
H92MM W88MM (6)



**SHOT**  
**BR1.22148** - 80ML  
H80MM - W45MM (6)

## INALTO



**UNO FLUTE**  
**BR3.65740** - 280ML  
H243MM W74MM (6)



**UNO SMALL**  
**BR3.65730** - 380ML  
H207MM W89MM (6)



**UNO MEDIUM**  
**BR3.65720** - 470ML  
H220MM W95MM (6)



**UNO LARGE**  
**BR3.65710** - 560ML  
H233MM W100MM (6)



**UNO EXTRA LARGE**  
**BR3.65700** - 640ML  
H243MM W104MM (6)



**TRESENSI MEDIUM**  
**BR3.65743** - 430ML  
H220MM W85MM (6)



**TRESENSI LARGE**  
**BR3.65742** - 550ML  
H235MM W91MM (6)



**TRESENSI SHERRY**  
**BR3.65747** - 150ML  
H178MM W62MM (6)



**UNO DOF**  
**BR3.65750** - 450ML  
H103MM W92MM (6)



## ELECTRA



**FLUTE**  
**BR1.92343** - 230ML  
H235MM W62MM (6)



**MEDIUM**  
**BR1.92351** - 440ML  
H216MM W87MM (6)



**LARGE**  
**BR1.92352** - 550ML  
H230MM W95MM (6)



**EXTRA LARGE**  
**BR1.92342** - 650ML  
H240MM W102MM (6)



**DOF**  
**BR1.92344** - 380ML  
H100MM W84MM (6)

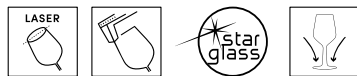


**LONG DRINK**  
**BR1.92345** - 390ML  
H129MM W76MM (6)





## AURUM



**FLUTE**  
**BR1.80811** - 230ML  
H235MM W68MM (6)



**WHITE WINE**  
**BR1.80821** - 350ML  
H203MM W83MM (6)



**BURGUNDER**  
**BR1.80831** - 430ML  
H213MM W89MM (6)



**ROSSO**  
**BR1.80841** - 520ML  
H225MM W93MM (6)



## PREMIUM



**CHAMPAGNE**  
**BR1.70061** - 260ML  
H245MM W78MM (6)



**SAUVIGNON**  
**BR1.70190** - 330ML  
H219MM W78MM (6)



**CHIANTI CLASSIC**  
**BR1.70031** - 385ML  
H226MM W81MM (6)



**BARBERA D'ASTI**  
**BR1.70181** - 470ML  
H233MM W86MM (6)



**CHARDONNAY**  
**BR1.70041** - 600ML  
H238MM W86MM (6)



**NEBBIOLO**  
**BR1.70011** - 670ML  
H238MM W108MM (6)



**MOD. F COGNAC**  
**BR1.70071** - 645ML  
H162MM W108MM (6)



**AQUA FRIZZANTE**  
**BR1.91861** - 430ML  
H105MM W85MM (6)





## RISERVA



**CHAMPAGNE**  
**BR1.26281** - 205ML  
H224MM W75MM (6)



**CABERNET**  
**BR1.26261** - 370ML  
H200MM W84MM (6)



**NEBBIOLO**  
**BR1.26271** - 490ML  
H212MM W90MM (6)



**BORDEAUX**  
**BR1.67221** - 535ML  
H233MM W90MM (6)



**DOF**  
**BR1.57100** - 410ML  
H98MM W87MM (6)



**COGNAC**  
**BR1.30210C** - 545ML  
H149MM W99MM (6)



**GRAPPA**  
**BR1.66180** - 80ML  
H163MM W56MM (6)



**DEGUSTAZIONE  
TASTER**  
**BR1.67260** - 213ML  
H151MM W66MM (6)

## MILANO



**FLUTE**  
**BR1.36120M** - 170ML  
H196MM W58MM (12)



**WATER**  
**BR1.36130M** - 270ML  
H180MM W79MM (12)



**GOBLET**  
**BR1.36140M** - 348ML  
H188MM W83MM (12)



**TUMBLER**  
**BR4.30100M** - 300ML  
H85MM W82MM (12)



**DOF**  
**BR4.30110M** - 380ML  
H92MM W89MM (12)



**LONG DRINK**  
**BR4.30120M** - 400ML  
H130MM W75MM (12)



## LUNA



**ROCKS**  
**BR1.91180** - 260ML  
H97MM W80MM (12)  
**DOF**  
**BR1.91200** - 340ML  
H108MM W87MM (12)



**COOLER**  
**BR1.91210** - 450ML  
H145MM W82MM (12)  
**LONG DRINK**  
**BR1.91190** - 350ML  
H137MM W76MM (12)



## GINA



**DOF**  
**BR5.10970** - 308ML  
H97MM W77MM (6)



**HI BALL**  
**BR5.10130** - 287ML  
H142MM W62MM (6)  
**LONG DRINK**  
**BR5.10980** - 335ML  
H160MM W62MM (6)  
**TUMBLER**  
**BR5.12080** - 243ML  
H91MM W72MM (6)



## CARAFE



**AURUM**  
**BR1.80860** - 1.5LT  
H300MM W115MM (6)



## DECANTER



**PREMIUM**  
**BR1.70450** - 1.93LT  
H240MM W216MM (2)

## YPSILON



**SHOT**  
**BR1.57110** - 70ML  
H107MM W50MM (24)



**AFTER DINNER**  
**BR1.25040** - 150ML  
H95MM W77MM (6)



**PRE-DINNER**  
**BR1.25020** - 255ML  
H107MM W92MM (12)



**LONG DRINK**  
**BR1.25030** - 308ML  
H159MM W77MM (12)



**DESSERT BOWL**  
**BR3.40750** - 375ML  
H90MM W130MM (12)



**FLUTE**  
**BR1.25010** - 160ML  
H235MM W64MM (6)





SORGENTE



**WATER**  
**BR3.40420** - 300ML  
H107MM W82MM (12)



DIAMOND



**DOF**  
**BR3.02260** - 385ML  
H102MM W91MM (6)



**COOLER**  
**BR3.50240** - 470ML  
H143MM W85MM (6)



ESTE



**DOF**  
**BR6.66226** - 390ML  
H107MM W89MM (6)



**COOLER**  
**BR6.66228** - 490ML  
H157MM W84MM (6)



CASSIOPEA



**TUMBLER**  
**BR2.34510** - 330ML  
H88MM W86MM (12)



**COOLER**  
**BR2.34530** - 464ML  
H147MM W80MM (12)



ROCK BAR



**ONE SHOT**  
**BR5.18000** - 70ML  
H64MM W51MM (36)



**ROCKS**  
**BR5.17530** - 270ML  
H92MM W84MM (6)



**LONG DRINK**  
**BR5.16170** - 370ML  
H120MM W83MM (6)



**JUICE**  
**BR5.17520** - 200ML  
H83MM W75MM (6)



**DOF**  
**BR5.16160** - 390ML  
H100MM W91MM (24)



**COOLER**  
**BR5.16180** - 480ML  
H130MM W90MM (6)



OXFORD



**ROCKS**  
**BR3.40766** - 312ML  
H99MM W85MM (6)



**COOLER**  
**BR3.40782** - 395ML  
H143MM W82MM (6)



BODEGA



**MINI**  
**BR7.10860** - 225ML  
H59MM W82MM (12)



**MEDIUM**  
**BR7.10870** - 355ML  
H89MM W85MM (12)



**MAXI**  
**BR7.10880** - 505ML  
H120MM W88.5MM (12)



## WHISKEY



**STONE - DOF**  
**BR6.66218** - 400ML  
H107MM W89MM (6)



**LOUNGE - DOF**  
**BR6.66224** - 400ML  
H107MM W89MM (6)



**GINA - DOF**  
**BR5.10970** - 308ML  
H97MM W77MM (6)



**LUNA - DOF**  
**BR1.91200** - 340ML  
H108MM W87MM (12)



**RISERVA - DOF**  
**BR1.57100** - 410ML  
H98MM W87MM (6)



**EXCLUSIVA NEGRONI**  
**BR3.49792** - 355ML  
H89.5MM W85MM (12)



**AMERICA '20S DOF**  
**BR1.22139** - 380ML  
H92MM W88MM (12)



**AMERICA '20S SAPPHIRE BLUE DOF**  
**BR1.22152** - 370ML  
H92MM W88MM (6)  
**ROCKS**  
**BR1.22156** - 300ML  
H83.5MM W83.5MM (6)



**AMERICA '20S LILAC ROSE DOF**  
**BR1.22153** - 370ML  
H92MM W88MM (6)  
**ROCKS**  
**BR1.22157** - 300ML  
H83.5MM W83.5MM (6)



## COCKTAIL



**YPSILON COCKTAIL**  
**BR1.24490** - 245ML  
H182MM W114MM (6)



**COCKTAIL/CHAMPAGNE**  
**BR3.20757B** - 300ML  
H165MM W87.5MM (12)



**YPSILON MARGARITA**  
**BR1.66440** - 330ML  
H174MM W117MM (6)



**JAZZ LONG DRINK**  
**BR1.29470** - 330ML  
H200MM W71MM (24)



**ALE/COCKTAIL**  
**BR3.30246** - 420ML  
H174MM W86MM (6)



**AMERICA '20S SLING COCKTAIL**  
**BR1.23226** - 400ML  
H224MM W74.5MM (6)



**AMERICA '20S MARTINI**  
**BR1.22142** - 250ML  
H180MM W108MM (12)



## COCKTAIL



**DIAMOND COOLER**  
**BR3.50240** - 470ML  
H143MM W85MM (6)  
**DOF**  
**BR3.02260** - 385ML  
H102MM W91MM (6)



**CASSIOPEA COCKTAIL**  
**BR2.34530** - 480ML  
H147MM W80MM (12)  
**TUMBLER**  
**BR2.34510** - 330ML  
H88MM W86MM (12)



**ESTE COOLER**  
**BR6.66228** - 490ML  
H157MM W84MM (6)  
**DOF**  
**BR6.66226** - 390ML  
H107MM W89MM (6)



**EXCLUSIVA NEGRONI**  
**BR3.49792** - 355ML  
H89.5MM W85MM (12)



**BODEGA MEDIUM**  
**BR7.10870** - 355ML  
H89.5MM W85MM (12)  
**BODEGA MAXI**  
**BR7.10880** - 505ML  
H120MM W88.5MM (12)



**AMERICA '20S COOLER**  
**BR1.22141** - 480ML  
H162MM W98MM (24)



**NOVECENTO FIZZ**  
**BR1.22114** - 220ML  
H124MM W90MM (6)



**NOVECENTO MARTINI**  
**BR1.22112** - 235ML  
H155MM W95MM (6)



**AMERICA '20S COCKTAIL**  
**BR1.22129** - 250ML  
H202MM W78MM (6)



**AMERICA '20S COCKTAIL COUPE**  
**BR1.22137** - 230ML  
H157MM W98MM (6)



**AMERICA '20S FIZZ**  
**BR1.22150** - 275ML  
H140MM W107MM (6)



## GIN



**PREMIUM GIN COCKTAIL**  
**BR1.70184** - 760ML  
H255MM W108MM (6)



**AMERICA '20S GIN TONIC**  
**BR1.22128** - 750ML  
H226MM W109MM (12)







POMPEI BOWLS



**SMALL**  
**BR4.17010** - 39ML  
H30MM W60MM (24)



**MEDIUM**  
**BR4.17070** - 100ML  
H41MM W80MM (6)



**LARGE**  
**BR4.17020** - 240ML  
H53MM W105MM (6)

CRAFT BEER AND BRANDY



500ML  
PERFECT  
FOR  
DRAUGHT  
BEER

**HARMONIA**  
**BR1.28970** - 385ML  
H201MM W73MM (6)  
**BR1.28980** - 580ML  
H213MM W84MM (6)



**EXECUTIVE BEER**  
**BR1.28540** - 375ML  
H184MM W80MM (6)



**ALE/COCKTAIL**  
**BR3.30246** - 420ML  
H174MM W86MM (6)



**SNIFTER**  
**BR1.30210** - 530ML  
H149MM W99MM (24)



**MOD. F COGNAC**  
**BR1.70071** - 645ML  
H162MM W108MM (6)



**AMERICA'20S  
COGNAC**  
**BR1.22147** - 650ML  
H164.5MM W107MM (6)



HOT DRINK



**ICON JARRA MUG**  
**BR4.16831** - 320ML  
H107MM W81MM (6)



**SCHNAPS**  
**BR1.29090** - 50.5ML  
H145MM W56MM (12)



FIORE

AMUSE BOUCHE AND SHOT



**ROCK BAR  
ONE SHOT**  
**BR5.18000** - 70ML  
H64MM W51MM (36)



**SORGENTE LIQUEUR**  
**BR3.40440** - 70ML  
H59MM W82MM (24)



**AMERICA'20S SHOT**  
**BR1.22148** - 80ML  
H80MM W45MM (6)



**YPSILON - SHOT**  
**BR1.57110** - 70ML  
H107MM W50MM (24)



**BICCHIERI  
DUBLINO LIQUEUR**  
**BR1.68169** - 34ML  
H71MM W45MM (6)



**BICCHIERI  
DUBLINO LIQUEUR**  
**BR1.69249** - 57ML  
H89MM W51MM (6)



**DIAMOND - SHOT**  
**BR3.50238** - 60ML  
H71MM W59MM (6)



**YPSILON  
AFTER DINNER**  
**BR1.25040** - 150ML  
H95MM W77MM (24)



**YPSILON  
PRE-DINNER**  
**BR1.25020** - 255ML  
H107MM W92MM (12)



**EXCLUSIVA - RUM**  
**BR3.49793** - 215ML  
H59MM W82MM (12)



**BODEGA MINI**  
**BR7.10860** - 225ML  
H59MM W82MM (12)



## CARAFES



### YPSILON

**BR1.25071** - 280ML  
H165MM W68MM (12)  
**BR1.25081** - 550ML  
H204MM W84MM (6)

### JUG

**BR1.25001** - 1.08LT  
H255MM W104MM (6)



### BISTROT BROCCA

**BR1.46140** - 300ML  
H115MM W62MM (12)  
**BR1.46150** - 610ML  
H145MM W77MM (12)  
**BR1.46160** - 1.16LT  
H186MM W93MM (6)

#### NOTE

Large: 900ML to neck, Medium: 450ML to neck, Small: 220ML to neck

## JUGS

**LUCARIS**<sup>®</sup>  
Crystal of Modern Asia

All Lucaris offer premium titanium, lead-free crystal, meticulously designed with exceptional attention to detail and enhanced with elegant fine rim. All stemware in the Lucaris range is pulled for seamless finish and added durability. Perfectly crafted for wine enthusiast and foodservice professionals.

## DESSERT



### GELATO BOWL

**BR1.33990** - 280ML  
H166MM W100MM (6)



### ROCKBAR DESSERT/ MILKSHAKE

**BR3.40310** - 380ML  
H182MM W85MM (6)



### FORTUNA DESSERT BOWL

**BR1.91410** - 300ML  
H180MM W125MM (6)



### DIAMOND MINI DESSERT BOWL

**BR3.02200** - 225ML  
H60MM W110MM (12)



### DIAMOND DESSERT BOWL

**BR3.02262** - 360ML  
H99MM W115MM (6)



### YPSILON DESSERT BOWL

**BR3.40750** - 375ML  
H90MM W130MM (12)



### ARIA ALFA DESSERT BOWL

**BR2.35683** - 250ML  
H70MM W133MM (12)



### ARIA BETA DESSERT BOWL

**BR2.35682** - 250ML  
H62MM W112MM (12)





## BANGKOK BLISS

NEW



**CHAMPAGNE**  
**1LS01CP06** - 180ML  
H227 W67MM (24)



**CHARDONNAY**  
**1LS01CD13** - 355ML  
H213 W85MM (24)



**CABERNET**  
**1LS01CB17** - 470ML  
H223 W85MM (24)



## HONG KONG HIP



**CHAMPAGNE**  
**1LS04CP09** - 270ML  
H270MM W59MM (24)



**CHARDONNAY**  
**1LS04CD15** - 425ML  
H247.5MM W83MM (24)



**CABERNET**  
**1LS04CB19** - 545ML  
H263MM W90MM (24)



**BURGUNDY**  
**1LS04BG32** - 910ML  
H252MM W122MM (24)



**DOUBLE ROCK**  
**1LT04DR13** - 370ML  
H90MM W91MM (24)



**HI BALL**  
**1LT04HB10** - 290ML  
H127MM W66MM (24)



## DESIRE



**UNIVERSAL**  
**1LS10US15** - 420ML  
H220MM W88MM (24)



**RICH WHITE**  
**1LS10RW17** - 485ML  
H216MM W96MM (24)



**ELEGANT RED**  
**1LS10ER21** - 590ML  
H220MM W110MM (24)



Aerlumer encourages micro-oxidation and softens the wine while swirling. It allows diversified interaction between wine and air, intentionally subtle to avoid effects when discovering colours of wines



## LAVISH

NEW



**DOUBLE ROCK**  
**LT16DR13** - 370ML  
H92MM W88MM (24)



**HI BALL**  
**LT16LD14** - 410ML  
H144MM W71.5MM (24)



## SERENE



**DOUBLE ROCK**  
**1LT17DR14** - 395ML  
H87MM W87MM (24)



**LONG DRINK**  
**1LT17LD15** - 400ML  
H148MM W70MM (24)



With over 45 years of expertise, Ocean glassware is designed to elevate dining experiences and leave a lasting impression. Ocean's affordable glassware enhances the ambience of any establishment, making it a perfect choice for the food-service industry and creating memorable moments for the guests.



MADISON  
FINE RIM

NEW



**STRIPE FLUTE  
CHAMPAGNE**  
1035F07 - 210ML  
H230MM W56MM (24)

NEW



**STRIPE  
WHITE WINE**  
1035W12 - 350ML  
H210MM W78MM (24)

NEW



**STRIPE  
RED WINE**  
1035R15 - 425ML  
H224MM W82MM (24)



**FLUTE**  
1015F07 - 210ML  
H230MM W56MM (24)



**WHITE WINE**  
1015W12 - 350ML  
H210MM W78MM (24)



**RED WINE**  
1015R15 - 425ML  
H224MM W82MM (24)



**BORDEAUX**  
1015A21 - 590ML  
H224MM W98MM (24)



**BURGUNDY**  
1015D22 - 650ML  
H209MM W108MM (24)



**MARGARITA**  
1015M12 - 345ML  
H190MM W116MM (24)



**MARTINI**  
1015C10 - 285ML  
H192MM W120MM (24)



**COGNAC**  
1015N22 - 650ML  
H150MM W105MM (24)



**WATER GOBLET**  
1015G15 - 425ML  
H166MM W82MM (24)



**LONG DRINK**  
1C18414 - 390ML  
H110MM W80MM (48)





ALLURE  
FINE RIM

NEW



**SPARKLING**  
**1032F08** - 215ML  
H230MM W61MM (24)



**UNIVERSAL**  
**1032R15** - 425ML  
H212MM W94MM (24)



**BORDEAUX**  
**1032A22** - 620ML  
H230MM W103MM (24)

SANTE  
FINE RIM



**FLUTE CHAMPAGNE**  
**1026F07** - 210ML  
H229MM W60MM (24)



**WHITE WINE**  
**1026W12** - 340ML  
H213MM W79MM (24)



**RED WINE**  
**1026R15** - 420ML  
H225MM W85MM (24)



**BORDEAUX**  
**1026A21** - 595ML  
H235MM W97MM (24)



**BURGUNDY**  
**1026D22** - 635ML  
H212MM W109MM (24)



**WATER GOBLET**  
**1026G14** - 405ML  
H82MM W168MM (24)



**STEMLESS WINE**  
**1C24216** - 465ML  
H115MM W88MM (48)



LEXINGTON  
FINE RIM



**FLUTE CHAMPAGNE**  
**1019F06** - 185ML  
H210MM W57MM (48)



**WHITE WINE**  
**1019G13** - 370ML  
H203MM W83MM (48)



**RED WINE**  
**1019R16** - 455ML  
H217MM W87MM (48)



**ROCKS**  
**1C18512** - 345ML  
H80MM W90MM (48)



**HI BALL**  
**1C18513** - 370ML  
H110MM W80MM (48)



VINO



**WHITE WINE**  
**1530W12** - 335ML  
H206MM W80MM (48)



**RED WINE**  
**1530R16** - 470ML  
H227MM W87MM (48)

NEW



**FLUTE CHAMPAGNE**  
**1503F06** - 165ML  
H210MM W54MM (24)

DUCHESS

CUT TUMBLERS  
TRAZE - DOUBLE ROCKS



**PAST**  
**1P03661** - 350ML  
H91MM W88MM (36)



**PRESENT**  
**1P03662** - 350ML  
H91MM W88MM (36)



**FUTURE**  
**1P03663** - 350ML  
H91MM W88MM (36)

# TRAZE - HI BALL



**PAST**  
**1P03664** - 350ML  
 H150MM W70MM (36)



**PRESENT**  
**1P03665** - 350ML  
 H150MM W70MM (36)



**FUTURE**  
**1P03666** - 350ML  
 H150MM W70MM (36)

# CONNEXION



**WHISKEY ROCK**  
**1P02880** - 305ML  
 H90MM W89MM (24)



**DOUBLE ROCK**  
**1P02807** - 350ML  
 H91MM W86MM (48)



**HI BALL**  
**1P02808** - 350ML  
 H152MM W69MM (48)



**LONG DRINK**  
**1P02809** - 430ML  
 H159MM W74MM (36)



**MIXING**  
**1P02810** - 625ML  
 H156MM W95.5MM (12)



**CONDIMENT BOWL**  
**1P02820** - 280ML  
 H55MM W100MM (24)

NEW



**COUPE**  
**1527S07** - 215ML  
 H144MM W97MM (24)



**GIN COCKTAIL**  
**1527D21** - 600ML  
 H192MM W107MM (24)

NEW



**COCKTAIL**  
**1527C07** - 215ML  
 H166MM W100MM (24)

# PULSE

NEW



**LONG DRINK**  
**1B24613** - 370ML  
 H135MM W66MM (48)



**DOUBLE ROCK**  
**1B24612** - 355ML  
 H85MM W80MM (48)



# METROPOLITAN

NEW



**BEER**  
**1B21323** - 655ML  
 H220MM W85MM (24)

500ML  
 PERFECT  
 FOR  
 DRAUGHT  
 BEER



**BEER/COCKTAIL**  
**1B21315** - 410ML  
 H173MM W75MM (24)



# CARAFES



**BISTRO**  
**1V13610** - 270ML  
 H160MM W65.5MM (48)  
**1V13621** - 585ML  
 H216MM W80MM (24)  
**1V13633** - 940ML  
 H250MM W93MM (24)



**TEMPO**  
**1B13610** - 290ML  
 H160MM W65.5MM (48)  
**1B13621** - 610ML  
 H216MM W80MM (24)  
**1B13634** - 970ML  
 H250MM W93MM (24)



**NOTE**  
 Large: 700ML to neck, Medium: 450ML to neck, Small: 190ML to neck



## TUMBLERS IVORY



**ROCKS**  
**1B13009** - 265ML  
H85MM W75.5MM (36)  
**1B13011** - 320ML  
H90MM W80MM (36)



**HI BALL**  
**1B13013** - 370ML  
H135MM W68.5MM (36)  
**1B13016** - 460ML  
H150MM W72MM (36)



## TOP DRINK



**ROCKS**  
**1B00311** - 325ML  
H90MM W79.5MM (72)



**HI BALL**  
**1B00310** - 305ML  
H125MM W65.5MM (72)  
**LONG DRINK**  
**1B00313** - 375ML  
H145MM W65.5MM (72)



## TANGO



**ROCKS**  
**1B13312** - 350ML  
H93MM W91MM (48)



**LONG DRINK**  
**1B13315** - 425ML  
H165MM W76MM (48)



## TUMBLERS STUDIO



**ROCKS**  
**1B16112** - 345ML  
H96.5MM W97MM (48)



**LONG DRINK**  
**1B16115** - 435ML  
H135MM W92MM (48)



## FIN LINE



**JUICE**  
**1B01206** - 175ML  
H86.5MM W59MM (36)



**HI BALL**  
**1B01210** - 280ML  
H120MM W63.5MM (36)  
**1B01213** - 355ML  
H150MM W63.5MM (36)



## FYN FINE RIM



**ROCKS**  
**1C24010** - 290ML  
H90MM W78MM (72)  
**DOUBLE ROCK**  
**1C24014** - 395ML  
H105.5MM W82.5MM (48)



**HI BALL**  
**1C24012** - 350ML  
H140MM W70MM (48)



## LEXINGTON FINE RIM



**ROCKS**  
**1C18512** - 345ML  
H80MM W90MM (48)



**HI BALL**  
**1C18513** - 370ML  
H110MM W80MM (48)



TUMBLERS

MADISON  
FINE RIM



**LONG DRINK**  
1C18414 - 390ML  
H110MM W80MM (48)

SANTE  
FINE RIM



**STEMLESS WINE**  
1C24216 - 465ML  
H115MM W88MM (48)



SUPER STRONG PREMIER



**LONG DRINK**  
1S14413 - 380ML  
H145MM W68MM (72)



HOT DRINKS  
KENYA



**ESPRESSO CUP**  
1P01642 - 65ML  
H56MM W73MM (6)



**CAPPUCCINO CUP**  
1P01641 - 245ML  
H78MM W110.5MM (6)



**MUG**  
1P01640 - 320ML  
H103MM W114.5MM (6)



**SLIM MUG**  
1P01644 - 320ML  
H143MM W105MM (6)



**ESPRESSO SAUCER**  
1P01672 - 11CM  
FITS WITH  
1P01642 - 65ML



**CAPPUCCINO SAUCER**  
1P01671 - 15CM  
FITS WITH  
1P01641 - 245ML  
1P01640 - 320ML  
1P01644 - 320ML

CLASSICS AND SHOOTERS



**BRANDY**  
1501X12 - 340ML  
H124MM W86MM (48)



**SHERRY**  
1501P04 - 130ML  
H147MM W56.5MM (48)



**UNO**  
4P02910 - 35ML  
H66MM W45MM (72)



**PLAZA**  
1P00210 - 55ML  
H60MM W55MM (72)



**SOLO**  
1P00110 - 60ML  
H70MM W54MM (72)



COCKTAILS



**TRAZE PAST**  
1P03664 - 350ML  
H150MM W70MM (36)



**TRAZE PRESENT**  
1P03665 - 350ML  
H150MM W70MM (36)



**TRAZE FUTURE**  
1P03666 - 350ML  
H150MM W70MM (36)

NEW



**CONNEXION COUPE**  
1527S07 - 215ML  
H144MM W97MM (24)

NEW



**CUBA POCO GRANDE**  
1522H12 - 350ML  
H177MM W79MM (24)



**SANTE BURGUNDY**  
1026D22 - 635ML  
H212MM W109MM (24)



**PULSE LONG DRINK**  
1B24613 - 370ML  
H135MM W66MM (48)



**METROPOLITAN**  
1B21315 - 410ML  
H173MM W75MM (24)



**VIVA FOOTED**  
1B16315 - 420ML  
H240MM W80MM (24)



# COCKTAIL



**MADISON BURGUNDY**  
1015D22 - 650ML  
H209MM W108MM (24)



**CONNEXION GIN COCKTAIL**  
1527D21 - 600ML  
H192MM W107MM (24)



**MADISON MARGARITA**  
1015M12 - 345ML  
H190MM W116MM (24)



**MADISON MARTINI**  
1015C10 - 285ML  
H192MM W120MM (24)



**CUBA HURRICANE**  
1527H16 - 450ML  
H188MM W79MM (24)



**MADISON WATER GOBLET**  
1015G15 - 425ML  
H166MM W82MM (24)



**SANTE WATER GOBLET**  
1026G14 - 405ML  
H168MM W82MM (24)



**HI BALL**  
1P02808 - 350ML  
H152MM W69MM (48)  
**CONNEXION LONG DRINK**  
1P02809 - 430ML  
H159MM W74MM (36)

NEW



**CONNEXION COCKTAIL**  
1527C07 - 215ML  
H166MM W100MM (24)



**TANGO LONG DRINK**  
1B13315 - 425ML  
H165MM W76MM (48)



**TIARA FOOTED**  
1B17514 - 395ML  
H185MM W74MM (48)



**CONNEXION WHISKEY ROCK**  
1P02880 - 305ML  
H90MM W89MM (24)



# BEER



500ML PERFECT FOR DRAUGHT BEER  
**CONICAL SUPER**  
1B01022 - 620ML  
H165MM W88MM (48)



**VIVA FOOTED**  
1B16315 - 420ML  
H240MM W80MM (24)



**IMPERIAL**  
1R00216 - 475ML  
H220MM W78MM (24)



**TIARA FOOTED**  
1B17514 - 395ML  
H185MM W74MM (48)



**MADISON WATER GOBLET**  
1015G15 - 425ML  
H166MM W82MM (24)



**SANTE WATER GOBLET**  
1026G14 - 405ML  
H168MM W82MM (24)

NEW



**METROPOLITAN**  
1B21323 - 655ML  
H220MM W85MM (24)

NEW



**METROPOLITAN**  
1B21315 - 410ML  
H173MM W75MM (24)

NEW



TOUGHENED ON THE RIM  
**SUPER STRONG PREMIER LONG DRINK**  
1S14413 - 380ML  
H145MM W68MM (72)



# WHISKEY



**FYN - ROCK**  
**1C24010** - 290ML  
 H90MM W78MM (72)  
**FYN**  
**DOUBLE ROCK**  
**1C24014** - 395ML  
 H105.5MM W82.5MM (48)



**CONNEXION**  
**DOUBLE ROCK**  
**1P02807** - 350ML  
 H86MM W91MM (48)



**IVORY - ROCK**  
**1B13009** - 265ML  
 H85MM W75.5MM (36)  
**IVORY - ROCK**  
**1B13011** - 320ML  
 H90MM W80MM (36)



**TRAZE PAST**  
**DOUBLE ROCKS**  
**1P03661** - 350ML  
 H91MM W88MM (36)



**TRAZE PRESENT**  
**DOUBLE ROCKS**  
**1P03662** - 350ML  
 H91MM W88MM (36)



**TRAZE FUTURE**  
**DOUBLE ROCKS**  
**1P03663** - 350ML  
 H91MM W88MM (36)



**CONNEXION**  
**WHISKEY ROCK**  
**1P02880** - 305ML  
 H90MM W89MM (24)



**STUDIO ROCK**  
**1B16112** - 345ML  
 H96.5MM W97MM (48)



**LEXINGTON**  
**ROCK**  
**1C18512** - 345ML  
 H80MM W90MM (48)



**TANGO ROCK**  
**1B13312** - 350ML  
 H93MM W91MM (48)



**PULSE**  
**DOUBLE ROCK**  
**1B24612** - 355ML  
 H85MM W80MM (48)



# DESSERT - BOWLS



**CONNEXION**  
**CONDIMENT**  
**1P02820** - 280ML  
 H55MM W100MM (24)



**VERRINE**  
**SHALLOW**  
**1P03720** - 60ML  
 H30MM W78.5MM (72)



**VERRINE DEEP**  
**1P03721** - 140ML  
 H55MM W78.5MM (72)



**STACK**  
**1P00623** - 220ML  
 H46MM W104MM (72)  
**1P00624** - 360ML  
 H54.5MM W121MM (48)



# DESSERT/CUPS - ALASKA



**ICE CREAM**  
**1P00115** - 205ML  
 H78.5MM W102MM (24)



**SUNDAE**  
**1P00315** - 227ML  
 H145MM W100MM (24)



**SODA**  
**1P00415** - 355ML  
 H190MM W81MM (24)





Aqua glassware is an affordable option offering exceptional value. Its versatile range includes shapes suited to every beverage type.



NEW

VOGUE



**FLUTE**  
**SW1960-42** - 220ML  
 H220MM W65MM (24)



**WINE**  
**SW1940-42** - 390ML  
 H210MM W95MM (24)



**WINE**  
**SW1930-42** - 490ML  
 H220MM W100MM (24)



**WINE**  
**SW1920-42** - 600ML  
 H220MM W110MM (24)



**ROCKS**  
**PM0880-42** - 350ML  
 H90MM W90MM (48)



COCKTAIL

NEW



**HURRICANE**  
**AQU1001** - 450ML  
 H210MM W77MM (12)



**ALE/COCKTAIL**  
**SW0530-42** - 370ML  
 H190MM W75MM (24)



**MARTINI/COCKTAIL**  
**SW0950-42** - 225ML  
 H160MM W110MM (24)



**MARGARITA**  
**SW1200-42** - 295ML  
 H170MM W110MM (24)



**GIN & TONIC**  
**SW1900-42** - 650ML  
 H193MM W90MM (24)



TOUGH  
FULLY TEMPERED

NEW



**CORTADO/JUICE**  
**AQU1013** - 160ML  
 H73MM W73MM (24)



**WINE**  
**AQU1014** - 350ML  
 H202MM W81MM (24)



**WINE**  
**AQU1015** - 470ML  
 H220MM W90MM (24)



## CLASSIC



**FLUTE**  
**SW0720-42** - 215ML  
H210MM W50MM (24)



**WHITE WINE**  
**SW0060-42** - 250ML  
H165M W65MM (24)



**RED WINE**  
**SW0650-42** - 300ML  
H160MM W70MM (24)



**WHITE WINE - LARGE**  
**SW1600-42** - 385ML  
H210MM W80MM (24)



**RED WINE - LARGE**  
**SW1630-42** - 490ML  
H220MM W90MM (24)



## BEER



**WILLY**  
**B2-14A** - 380ML  
H145MM W70MM (48)



**FLARED PILSNER**  
**B7-15DF** - 370ML  
H200MM W75MM (24)



## BRANDY



**DEGUSTATION**  
**AQU1016** - 410ML  
H112MM W82MM (24)



## TUMBLERS



**WHISKEY**  
**B1-9BBF** - 260ML  
H85MM W75MM (48)  
**B2-9BBF** - 325ML  
H90MM W80MM (48)



**FREESIA**  
**PM0370-42** - 350ML  
H100MM W80MM (48)



**FREESIA**  
**PM0390-42** - 500ML  
H115MM W85MM (48)



**VOGUE ROCKS**  
**PM0880-42** - 350ML  
H90MM W90MM (48)



**ZOMBIE**  
**B1-11A** - 330ML  
H165MM W60MM (48)



**HI BALL**  
**B1-10A** - 270ML  
H135M W65MM (24)





## SHOOTERS



**BOSTON**  
**AQU1011** - 25ML  
H55MM W40MM (12)



**TEQUILA**  
**AQU1012** - 25ML  
H76MM W33MM (12)



## HOT DRINKS



**IRISH COFFEE MUG**  
**AQU1005** - 240ML  
H145MM W100MM (12)



**LATINO MUG**  
**AQU1004** - 280ML  
H150MM W95MM (12)



**FOOTED MUG**  
**M1-1PJF** - 285ML  
H160MM W100MM (24)

## JUGS



**CLASSIC**  
**JG0520-42** - 1.5LT  
H235MM W160MM (6)



**WITH LID**  
**AQU1010** - 1.25L  
H210MM W120MM (12)



## POLYCARBONATE

Polycarbonate combines the durability of plastic with the elegance of traditional glass. Polycarbonate is also dishwasher safe making it an ideal choice for high traffic venues, outdoor dining and poolside service ensuring safety without compromising on style.



UNBREAKABLE



**CHAMPAGNE FLUTE**  
**GPC0190** - 190ML  
H235MM W75MM (6)



**PINA COLADA**  
**GPH0390** - 390ML  
H180MM W85MM (6)



**HURRICANE**  
**GPH0410** - 410ML  
H205MM W75MM (6)



**MARTINI**  
**GPM0280** - 280ML  
H160MM W115MM (6)



**MARGARITA**  
**GPM0285** - 285ML  
H170MM W115MM (6)



**COCKTAIL**  
**GPP0410** - 410ML  
H220MM W75MM (6)



**TUMBLER**  
**GPT0300** - 300ML  
H90MM W85MM (6)



**TUMBLER**  
**GPT0470** - 470ML  
H145MM W85MM (6)



**RED WINE**  
**GPW0335** - 335ML  
H190MM W80MM (6)



**GIBRALTAR TUMBLER**  
**LTS0265** - 265ML  
H115MM W75MM (6)



**GIBRALTAR TUMBLER**  
**LTS0405** - 405ML  
H145MM W80MM (6)



**SHOT**  
**PSG0030** - 30ML  
H70MM W45MM (6)

SALT AND PEPPER MILLS



Manufactured in France since the early 1800's - Peugeot mills are a testament to centuries of craftsmanship and innovation. Peugeot mills carry a lifetime limited guarantee on the mechanism. Mills are sold empty.



Salt in mill should be 4mm or less and pepper 5mm or less in size



PARIS  
LINE - DARK/NATURAL



PEPPER MILL  
PEU39929  
12CM (6)



SALT MILL  
PEU39899  
12CM (6)



U'SELECT WHITE

Paris U'Select, allows the user to choose from different settings for coarseness or fineness. This provides the perfect grind: from roughly cracked to a fine dust, and gives consistency when switching back and forth.



SALT MILL  
PEU27810 - 18CM (6)  
PEPPER MILL  
PEU27803 - 18CM (6)



SALT MILL  
PEU27797 - 12CM (6)  
PEPPER MILL  
PEU27780 - 12CM (6)



BLACK



SALT MILL  
PEU1870418/SME - 18CM (6)  
PEPPER MILL  
PEU1870418 - 18CM (6)



SALT MILL  
PEU1870412/SME - 12CM (6)  
PEPPER MILL  
PEU1870412 - 12CM (6)



NATURAL



SALT MILL  
PEU0870418/SME - 18CM (6)  
PEPPER MILL  
PEU0870418 - 18CM (6)



SALT MILL  
PEU0870412/SME - 12CM (6)  
PEPPER MILL  
PEU0870412 - 12CM (6)







PARIS  
CHOCOLATE



SALT MILL  
PEU870418/SME/1 - 18CM (6)  
PEPPER MILL  
PEU870418/1 - 18CM (6)



SALT MILL  
PEU870412/SME/1 - 12CM (6)  
PEPPER MILL  
PEU870412/1 - 12CM (6)



SALT MILL  
PEU870430/SME/1 - 30CM (3)  
PEPPER MILL  
PEU870430/1 - 30CM (3)



PEPPER MILL  
PEU870450/1 - 50CM (1)



NANCY - ACRYLIC



SALT MILL  
PEU900818/SME - 18CM (6)  
PEPPER MILL  
PEU900818 - 18CM (6)



SALT MILL  
PEU900812/SME - 12CM (6)  
PEPPER MILL  
PEU900812 - 12CM (6)



HOSTELLERIE



CHOCOLATE PEPPER MILL  
PEU22648 - 22CM (6)



NATURAL PEPPER MILL  
PEU806-1 - 22CM (6)



BISTRO



NATURAL SALT MILL  
PEU9800-1/SME - 10CM (6)  
NATURAL PEPPER MILL  
PEU800-1 - 10CM (6)



BLACK MATTE SALT MILL  
PEU24208 - 10CM (6)  
BLACK MATTE PEPPER MILL  
PEU22730 - 10CM (6)



WHITE SALT MILL  
PEU22440 - 10CM (6)



CHOCOLATE PEPPER MILL  
PEU22594 - 10CM (6)



BAYA



NATURAL SALT MILL  
PEU27889 - 8CM (6)



CHOCOLATE PEPPER MILL  
PEU27896 - 8CM (6)



ROYAN - GREY



SALT MILL  
PEU33897 - 14CM (6)



PEPPER MILL  
PEU33880 - 14CM (6)



FIDJI - BLACK



SALT MILL  
PEU17149 - 15CM (6)



PEPPER MILL  
PEU17132 - 15CM (6)





## BALI ACRYLIC



**WHITE SALT MILL**  
PEU25793 - 8CM (6)  
**BLACK PEPPER MILL**  
PEU25786 - 8CM (6)



**SALT MILL**  
PEU25779 - 8CM (6)  
**PEPPER MILL**  
PEU25762 - 8CM (6)



**LINEA ALPHA**  
PEU25854  
FITS WITH BALTIC  
AND BALI (6)

## BALTIC - ACRYLIC



## TAHITI



**WHITE SALT MILL**  
PEU24253 - 20CM (6)



**BLACK PEPPER MILL**  
PEU18382 - 20CM (6)



### FEATURES

- S/Steel grinding mechanism



**WOODEN PEPPER GRINDER**  
PGW0150 - 15CM  
PGW0300 - 30CM  
PGW0500 - 50CM



**ACRYLIC SALT AND PEPPER GRINDER**  
SPG0150 - 15CM (SET)

### SALT/PEPPER SIZING

Salt granule should be 4MM and pepper corn 6MM or less.



## PLACEMATS



MacFAB helps 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.



**BRUIN**  
MF-BRUIN  
30CM X 43CM (12)



**JAVA**  
MF-JAVA  
30CM X 43CM (12)



**MIDNIGHT**  
MF-MIDNIGHT  
30CM X 43CM (12)



**MARBLE**  
MF-MARBLE  
30CM X 43CM (12)



**STEEL**  
MF-STEEL  
30CM X 43CM (12)



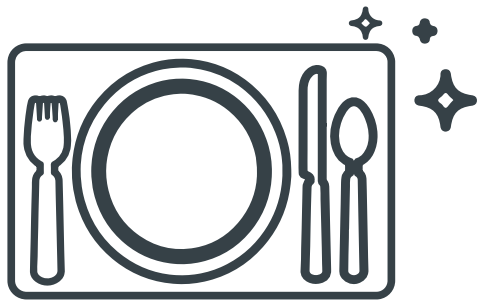
**ZINC**  
MF-ZINC  
30CM X 43CM (12)

### NOTE

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.

DISHWASHERS

Dishwasher placemats should be washed by hand however can be washed on a flat rack at temps no higher than 60°C

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.

STORAGE

Store placemats flat. 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.

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.

HANDLING

Do not use metal utensils, scrapers, abrasive pads and powders or bleach for removing food particles. Only borax or gentle, non-abrasive household cleaners should be used to remove stains. Metal markings can be avoided by placing tableware on plastic or rubber mats.

ROTATION

Rotating the tableware in use promotes even wear and tear. Ensure that there is enough stock in operation to prevent excessive use and premature deterioration.

MICROWAVES

Ceramic tableware with metallic decorations such as gold or silver are not suitable for microwave ovens. General ceramic crockery is microwave safe.

THERMAL SHOCK

Ceramic tableware is not designed to withstand excessive thermal shock conditions e.g. from the freezer to the hot oven. Do not expose tableware to a naked flame or heated electric element.

Crockery cannot be placed in a Salamander as this can cause cracks. Crockery that has been washed needs to be 100% dry before placing into a plate warmer or on a hot pass - this can result in formations of hairline cracks resulting in clean breakages

CLEANING AND MAINTENANCE



CUTLERY

CLEANING

Wash cutlery in hot soapy water as soon as possible after use. Rinse immediately with hot water and wipe cutlery with a dry, clean cloth immediately. Never leave dirty cutlery to soak and never leave cutlery damp. Harsh chemicals may cause chemical burn to S/Steel cutlery.

DETERGENTS

Use only pH neutral or slightly alkaline detergents. Don't use products containing hypochlorites (bleach) or silver dip. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

DISHWASHERS

Do not mix S/Steel or silver plate in the same load. Ensure that the manufacturer's instructions are followed and do not allow cutlery to stand in the dishwasher after the cycle is completed. Cutlery must be dried with a clean cloth.

Knives need to be stored separate from other cutlery to prevent scratching.

POLISHING

S/Steel cutlery will perform better if it is polished from time to time with a recommended S/Steel polish.



GLASSWARE

CLEANING

Glassware should be cleaned immediately after use to avoid stubborn residues. Wash glassware in hot water and rinse with cold water. Crystal glass should be washed in lukewarm water. Clean glassware thoroughly with a brush ensuring that all surfaces are covered. Do not use any harsh cleaning utensils such as a steel wool pad to wash glassware as this will cause scratches.

DETERGENTS

For stubborn stains, use a mild detergent only. Always follow the manufacturer's instructions and do not use more than the recommended quantities. After using a detergent, ensure that glassware is rinsed thoroughly to avoid any detergent residues being left on the glass.

DISHWASHERS

All glassware needs to be placed in compartmentalised racks with sufficient extenders to cover the full glass, the eliminates breakages in commercial washers. Glassware should be cleaned in glass dishwasher as dishwasher detergents used to clean pots and pans could cause chemical burn and discolouration.

ROTATION

Avoid using scratched, cracked, or chipped glasses.

STACKING

Avoid stacking glassware unless it is specifically identified as stackable. For best results store glasses in appropriate crates.

THERMAL SHOCK

Do not expose glassware to an open element or electric plate and do not place in the oven. Normal glass can withstand temperature changes of 42°C, and tempered glass can withstand temperature changes of 100°C.

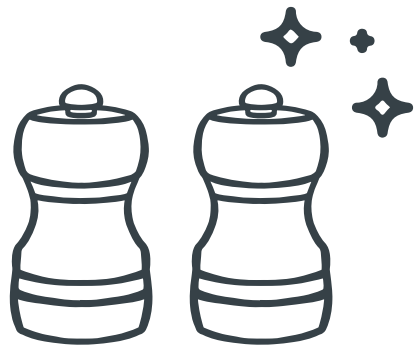
MICROWAVES

Never allow glassware to be placed inside a microwave oven.

POLYCARBONATE GLASSWARE

Polycarbonate glassware should be washed in a separate glass dishwasher as detergents used to clean pots and pans can cause discolouration and fading wash at temperatures below 60°C

CLEANING AND MAINTENANCE



SALT AND PEPPER MILLS

Don't mill directly over open saucepans, casseroles or frying pans during cooking. The steam can dampen the salt and pepper which in turn can clog the mechanism.

CLEANING

Do not put your mills in the dishwasher. Clean the body of the mills with a soft, damp cloth. Never immerse the mill in water as will cause rust to appear underneath/inside the unit, but can also lead to paint cracking and swelling in the case of wooden units. Clean the insides of the mill with a small brush.

MAINTENANCE

Don't over-tighten the nut when you refill or adjust the grind. If you don't intend to use the mill for an extended period of time, remove the peppercorns or salt. When you get your mill, and once in a while after that, place a drop of mineral oil on the top nut. Wood body mills will benefit from the occasional application of mineral or vegetable oil to enhance the appearance and prevent the wood from drying out. In cases, that the mechanism is not working properly, it is caused by the replacement salt crystals or pepper corns being much too big for the mechanism to handle i.e. no grinding takes place as there is no traction.

REFILL

Remove the knob and top to fill, then replace them both. Turn the mill upside down to get any seasoning out of the mechanism, and then turn the top nut clockwise to tighten loosely. It is very important to replace with correct size, salt/pepper. Don't use wet or moisture-rich salt crystals Don't ever use salt in your pepper mill or peppercorn in a salt mill as it may well corrode the mechanism or other spices or herbs either.

STORAGE

Store your mills in a cool, dry place where they are unlikely to be knocked to the floor and get damaged. Storage over an area used for cooking is more likely to lead to a clogging up of the mill especially the salt mill as condensation may get into the seasoning material.

SEASONING SIZING

Salt no bigger than 4MM  
Pepper no bigger than 5MM



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**2** YEAR WARRANTY



**2** YEAR WARRANTY



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**2** YEAR WARRANTY



**2** YEAR WARRANTY



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