



# CATALOGUE

Equip Your Kitchen for Success

## CATEGORY INDEX

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**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.



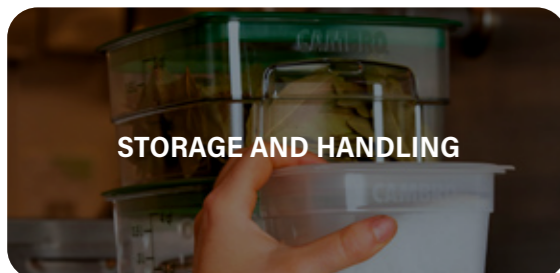
**PAGE 103 - 158**

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.

**PAGE 309 - 322**

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

**PAGE 323 - 338**

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

**PAGE 339 - 394**

Enhance any dining presentation with our ranges from world class brands such as Tiger, Infiniti, and Efaq. 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.

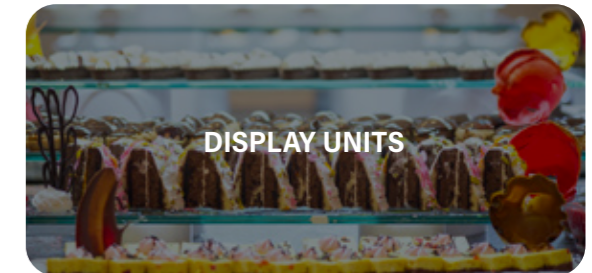
**PAGE 522 - 527**

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



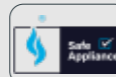
**NEW**  
Recently introduced products.



**RATINGS**  
International Performance and Safety Certification.



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



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



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



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

# Heating

From tabletop to floor standing solutions, our range of Anvil, Forge, Pidem and Bravior 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.



## INDUCTION COOKER

### FEATURES

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



### 4 PLATE FIS0001

#### SPECIFICATIONS

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

#### NOTE

Power cable not included

## DEEP FRYER - FLOOR STANDING - ELECTRIC

### FEATURES

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



### 2 X 10LT FFF3210

#### SPECIFICATIONS

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

#### NOTE

Baskets sold separately  
Power cable not included

#### OTHER ORDER CODES

DEEP FRYER BASKET  
FFB3200



## CHIP DUMP

### FEATURES

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



### CDF0001

#### SPECIFICATIONS

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

#### NOTE

2 plastic inserts included

#### OTHER ORDER CODES

INSERTS - PLASTIC  
MTS0002

## GRILLERS - FLOOR STANDING - ELECTRIC FLAT TOP

### FEATURES

- Fitted with 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

## 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 FRE900

#### 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

## 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

2 YEAR



### 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

## 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

2 YEAR



### 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

## 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

2 YEAR



### 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

## 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

2 YEAR



### 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

2 YEAR



## SPEED OVEN

NEW

### FEATURES

- Cooks product 15 times faster than your conventional countertop ovens
- Intuitive programmable touchscreen controls ensure consistent, for high quality results
- Certified ventless technology is always perfect for front of house operations

- Bringing a culinary versatility to the table, with dishes crafted to 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

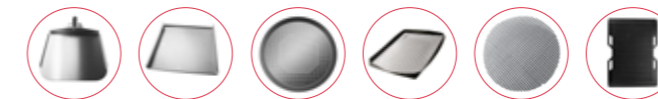
2 YEAR



### 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

2 YEAR



## SPEED OVEN

- 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

pujadas  
A VOLARETH COMPANY

## 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



pujadas  
grill



## 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

2 YEAR WARRANTY



### 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

2 YEAR WARRANTY



### 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



### 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



### 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**

## COMBI STEAM OVENS - MECHANICAL

### FEATURES

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



### LEONARDO - 4 PAN COP1104

#### SPECIFICATIONS

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

#### NOTE

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



### LEONARDO - 6 PAN COP1106

#### SPECIFICATIONS

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

#### NOTE

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

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

## 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**  
**BTA001**  
600 X 400 X 20MM



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

**SPECIFICATIONS**  
GN1/1

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

**SPECIFICATIONS**  
600 X 400MM

**NOTE**

Suitable for all 20 pan Pidom ovens



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



**CHROME GRID**  
**COR3001**  
600 X 400MM

**NOTE**

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



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

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

**NOTE**

Suitable for all 10 pan Pidom ovens



**S/STEEL STAND**  
**COP8001**

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

**NOTE**

Suitable for all 4 and 6 pan Pidom ovens

## CONVECTION OVENS - MECHANICAL

### FEATURES

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

#### 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



## 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



### 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



## 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



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

## 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

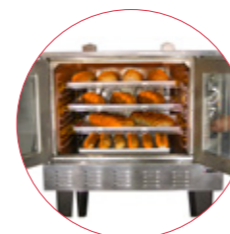
Includes 20 X grill shelves  
Includes 20 pan trolley  
Refer to page 30 for trays  
Requires installation by a qualified electrical installer  
Power cable not included

#### 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

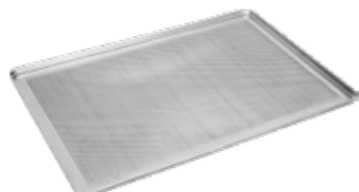
## OVEN TRAYS



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



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



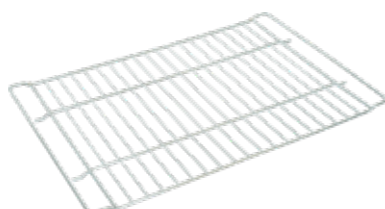
**BAKING ALUSTEEL PERFORATED**  
COR3003  
600 X 400 X 10MM



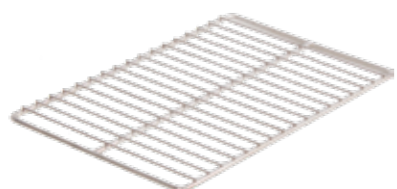
**GN1/1 FRY BASKET S/STEEL**  
STS0530  
530 X 330 X 40MM



**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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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**  
DOA001

**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

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

#### INCOLOY SAA0003

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

#### INCOLOY SAA0005

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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**



## 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**



## 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**



## 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

## 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

## CHIP DUMPS TABLE TOP

### FEATURES

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



### CDA0001

#### SPECIFICATIONS

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

## FLOOR STANDING

### FEATURES

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



### CDA2001

#### SPECIFICATIONS

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

#### NOTE

Includes 3 X inserts

#### OTHER ORDER CODES

**INSERTS - S/STEEL**  
INF9150

## GRILLERS - TABLE TOP GAS - FLAT TOP

### FEATURES

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



#### 400MM FTG0400

##### SPECIFICATIONS

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

##### NOTE

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



#### 600MM FTG0600

##### SPECIFICATIONS

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

##### NOTE

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

##### OTHER ORDER CODES

**STAND - 600MM - 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



LAVA ROCKS



## 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

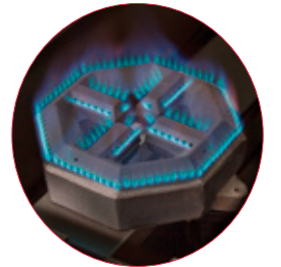
VOLTAGE	: 230V
POWER	: 1 X 1.2kW - 1 X 2.0kW
DIMENSIONS	: 381 X 693 X 244MM
PLATE DIAMETER	: 1 X 190 - 1 X 225MM
WEIGHT	: 11.4KG



## 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

2 YEAR



### 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

2 YEAR



### 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

2 YEAR



### 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



2 YEAR



### 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

2 YEAR



### 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



2 YEAR



### 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

2 YEAR



### 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

2 YEAR



### 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

2 YEAR



### 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

2 YEAR



### 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

2 YEAR



### 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**

**2 YEAR**



### 1000W MWS1000

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

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

## MICROWAVE

### FEATURES

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



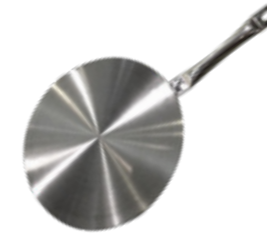
### DOUBLE IND1002

<b>SPECIFICATIONS</b>	
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

DIMENSIONS : 235 X 5MM

## 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

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



### DOUBLE IND2002

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

## INDUCTION COOKER

### FEATURES

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



### WOK IND2000

#### SPECIFICATIONS

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

#### OTHER ORDER CODES

WOK ROUND BOTTOM S/STEEL  
WRS1036

## avenia HOT TRAY

### FEATURES

- Aluminium frame, metal bottom
- Toughened glass



### 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

**2** YEAR



### 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

**2** YEAR



### 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

**2** YEAR



### 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

**2** YEAR



### 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

2 YEAR WARRANTY



### 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

2 YEAR WARRANTY



### 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

2 YEAR WARRANTY



### 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

2 YEAR WARRANTY



### 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 YEAR WARRANTY



### 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

2 YEAR WARRANTY



### 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

2 YEAR WARRANTY



Heated

### 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

2 YEAR WARRANTY



Neutral

### 1100MM NEUTRAL RSA1101

#### SPECIFICATIONS

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

### 1700MM NEUTRAL RSA1701

#### SPECIFICATIONS

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



## POPCORN MACHINES

### FEATURES

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



### 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



### ESPRECIOUS 12 BVEI020

#### 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



### ESPRECIOUS FRESH MILK 11 BEM1121

#### SPECIFICATIONS

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

**NOTE**  
Includes fridge

## COFFEE MACHINES AUTOMATIC - BEAN TO CUP

Bringing superior quality café-style beverages directly to the workplace

### FEATURES

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

### 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



### 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

2 YEAR



### FEATURES

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

2 YEAR



## COFFEE MACHINES AUTOMATIC - INSTANT MACHINE

### FEATURES

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

2 YEAR



### BOLERO 43 BVI0043

#### SPECIFICATIONS

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

NEW

### BOLERO 32 - INDENT BVI0032

#### SPECIFICATIONS

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



2 YEAR



NEW

### BOLERO 21 - INDENT BVI0021

#### SPECIFICATIONS

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

## COFFEE MACHINES QUICK FILTER - POUR OVER

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

### FEATURES

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

**2** YEAR



**GROUND  
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**



## COFFEE MACHINES AIRPOT BREWERS

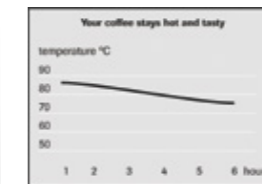
### FEATURES

- 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**



### 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**

**2** YEAR



**GROUND  
COFFEE**



### 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 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

## 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



Global (S.A.)

## 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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

2 YEAR WARRANTY



### 95KG/24HRS IMB0090

<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

2 YEAR WARRANTY



### 134KG/24HRS IMB0130

<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

2 YEAR WARRANTY



### 153KG/24HRS IFB0150

<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

2 YEAR WARRANTY



### 300KG/24HRS IMB0300

<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

2 YEAR WARRANTY



### 140KG/24HRS IMB0140

<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

2 YEAR WARRANTY



### 200KG/24HRS IMB0200

<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

2 YEAR WARRANTY



### 400KG/24HRS IMB0400

<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

#### SPECIFICATIONS

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

#### SPECIFICATIONS

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



## BLAST CHILLER

### FEATURES

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



### 5 PAN BCS0005

#### SPECIFICATIONS

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

#### NOTE

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

## UNDERCOUNTER - REFRIGERATOR AND FREEZER - S/STEEL



### STORAGE REFRIGERATOR USR0200

#### SPECIFICATIONS

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



### STORAGE FREEZER USF0200

#### SPECIFICATIONS

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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

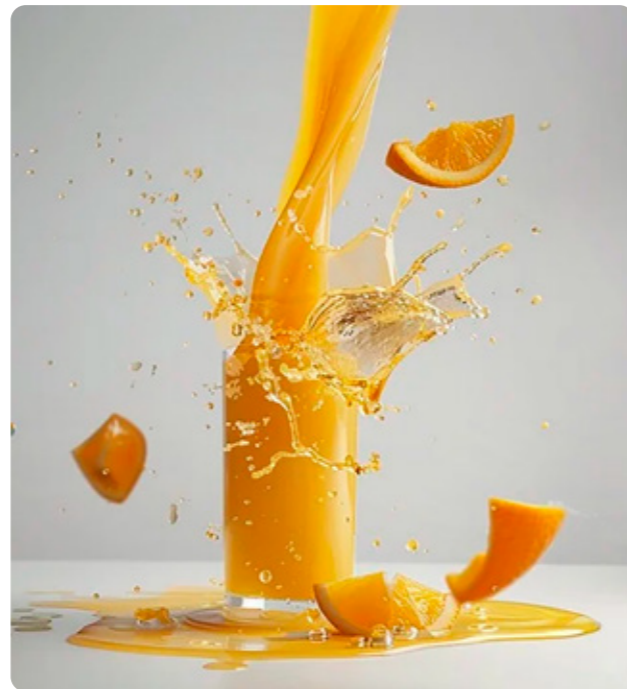
- LED illumination of bowl to enhance product display
- Individual temperature control of each bowl
- Clear polycarbonate bowl for easy cleaning
- Free flow dispensing taps
- Continuous paddle agitation avoiding foaming and sedimentation
- High performance and easy to use designed baffle plate



### 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.

NEW



230MM

### 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



165MM

### 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



160MM

### 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

## 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.

**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

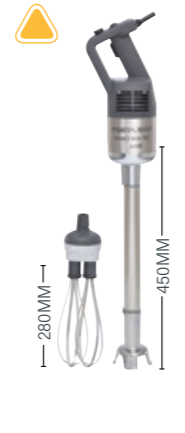
**NOTE**  
For regular use  
Best results with maximum batch capacity of 30LT



**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



### 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

**R201 XL ULTRA**  
**FPR1201**

**2.9LT BOWL**

**1 TO 50 SERVINGS**



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

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

### FEATURES

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

**R301 ULTRA**  
**FPR0301**

**3.7LT BOWL**

**1 TO 100 SERVINGS**



**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

## 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 139CM<sup>2</sup> 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: 104CM<sup>2</sup>) and a cylindrical hopper (Ø:58MM)  
Complete selection of discs for CL30 Bistro available, see page 111

20 TO 80 SERVINGS

## VEGETABLE PREPARATION MACHINES

### FEATURES

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



50 TO 300 SERVINGS

### CL50 VPR0050

#### SPECIFICATIONS

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

#### NOTE

Includes a hopper (area: 139CM<sup>2</sup>) 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

### POTATO RICER ATTACHMENT

PRR5003 - 3MM  
FOR CL50 ONLY

### FEATURES

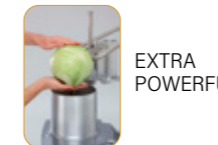
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher



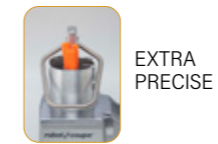
200 TO 600 SERVINGS



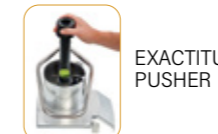
EXTRA  
LARGE  
HOPPER



EXTRA  
POWERFUL



EXTRA  
PRECISE



EXACTITUBE  
PUSHER



### CL52E VPR0052

#### SPECIFICATIONS

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

#### NOTE

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

## VEGETABLE PREPARATION MACHINE

NEW



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

## ACCESORIES

NEW



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

**NOTE**  
Reduce waste by 250G



**CL60 PUSHER FEED HEAD**  
VPR3260



**CL60 AUTOMATIC FEED HEAD**  
VPR1260

## D-CLEANING KIT

**XFPR0065**  
Cleaning tool dicing grids

**NOTE**  
All 3 items are included in the cleaning kit



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



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



Scraper tool

## VEGETABLE CUTTING DISCS

DISCS	R 201 ULTRA - R 301 ULTRA CL 30 BISTRO	R 502 CL 50 - CL 60
<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		

RIPPLE CUT SLICERS		
2MM	FPR1002	UPR2002
3MM		UPR2003
5MM		UPR2005

GRATERS		
1.5MM	FPR2015	UPR3015
2MM	FPR2002	UPR3002
3MM	FPR2003	UPR3003
4MM		UPR3004
5MM		UPR3005
6MM	FPR2006	
7MM		UPR3007
9MM	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
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

PROCESSING

PROCESSING

## BOWL CUTTER

### FEATURES

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



### 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

200 TO 300 SERVINGS

## 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**

### 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

2 TO 10 SERVINGS

## 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

- All parts are dishwasher-safe and can easily be removed for cleaning
- Performance rates - Minimum processing quantity is 0.5KG, maximum is 3.8KG



### 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



### 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

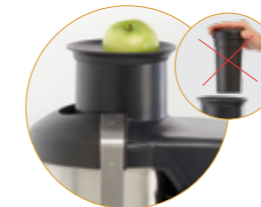
#### SPECIFICATIONS

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

## JUICE EXTRACTORS

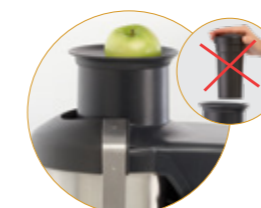
### FEATURES

- 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



**AGITATOR SOLID**  
XMMH5004



**MILKSHAKE CUP  
S/STEEL**  
MSC0001  
750ML



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

## MILKSHAKE MIXERS - SINGLE HEAD

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

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

**NEW**

**2 YEAR**



**MATTE BLACK**  
**MMA0008**

**SPECIFICATIONS**

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

**NOTE**

Includes 1 X 800ML milkshake cup

**OTHER ORDER CODES**

**MILKSHAKE CUP S/STEEL - 750ML**  
**MSC0001**

**2 YEAR**



**BLACK**  
**MMA0001**

**RED**  
**MMA0004**

**SILVER**  
**MMA0007**

**SPECIFICATIONS**

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

**NOTE**

Includes 1 X 800ML milkshake cup

**OTHER ORDER CODES**

**MILKSHAKE CUP S/STEEL - 750ML**  
**MSC0001**



## 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



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

### 1250LT BCB1250-R01

#### SPECIFICATIONS

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

#### NOTE

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

## SMOKING CABINETS

### FEATURES

- High quality all S/Steel construction
- Smoking and drying functions controlled with a simple to operate venting system
- The junior smoker drying cycle has natural convection
- The 600LT smoker drying cycle has fan assisted convection

- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.



### JUNIOR - 170LT SCB0170

#### SPECIFICATIONS

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

#### NOTE

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



### 600LT SCB0600

#### SPECIFICATIONS

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

#### NOTE

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

## COOKER CABINETS

### FEATURES

- High quality all S/Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling



### 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

- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations

### FEATURES

- High grade S/Steel for safe food processing
- The ideal machine for medium size butcheries



### 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

- Automatic alarm and shut down for low water
- Robust all S/Steel construction
- Low product weight loss

## 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



### ARGENTA - 250MM SLA0250

#### SPECIFICATIONS

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

### ARGENTA - 280MM SLA0280

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener



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



### PRIMA - 300MM SLP0300

#### SPECIFICATIONS

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

#### NOTE

Removable blade sharpener  
CSE - clear slice exit

## SLICERS

Ideal for cold cuts and processed meats in medium size establishments



### START - 300MM SLS0301

#### SPECIFICATIONS - 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**



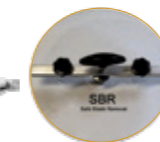
### START - CHEESE - 300MM SLS2301

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener



### SAFE BLADE REMOVAL

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

### FEATURES

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

### START - DELUXE - 300MM SLS3301

#### SPECIFICATIONS

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

#### NOTE

Built-in blade sharpener

#### OTHER ORDER CODES

**START - FROZEN MEAT SLICING BLADE  
SLS9300**



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

## SLICER

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



### START - AUTO - 300MM SLS1301

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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

<b>SPECIFICATIONS</b>	
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



### 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



### 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

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

## MINCERS - MANUAL

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



### NO. 22 MHP1022

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



### NO. 32 MHP1032

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

**NOTE**  
 Designed to be bolted to a table or stand



## MINCERS - MANUAL



### NO. 8 MHP2008

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

### NO. 10 MHP2010

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

### NO. 22 MHP2022

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

### NO. 32 MHP2032

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



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

## SAUSAGE FILLERS - HAND DRIVEN

### FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 3LT and 5LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space

- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller funnels, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



### 3LT - MINI SFT0003

#### SPECIFICATIONS

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

#### NOTE

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



### 5LT - FLAT/GEAR SFT0005

#### SPECIFICATIONS

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

#### NOTE

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



### 10LT - FLAT/GEAR SFT0010

#### SPECIFICATIONS

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

#### NOTE

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



### 7LT - VERTICAL SFT0007

#### SPECIFICATIONS

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

#### NOTE

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

## SAUSAGE FILLERS - HAND DRIVEN

### FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 15LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space

- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller funnels, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



### 15LT - VERTICAL DELUXE SFT1015

#### SPECIFICATIONS

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

#### NOTE

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



### FEATURES

- Watertight and easy to clean cylinder weldings
- Racks in carbon steel
- Alusteel metal gears

- Aluminium gear-block with self-lubricating bushes
- "Moplen" pistons equipped with vents and silicone gaskets
- Speed variator to increase the withdrawal speed

## STAR LINE



### STAR 5 - 5LT SFT3005

#### SPECIFICATIONS

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

#### NOTE

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



### STAR 8 - 7LT SFT3007

#### SPECIFICATIONS

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

#### NOTE

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

## MINCER FUNNELS - PLASTIC



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

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

## SAUSAGE FILLER FUNNELS - S/STEEL



SFS0012 - 12MM  
SFS0020 - 20MM

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

## SAUSAGE FILLER FUNNELS - PLASTIC



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

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

## 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



## BILTONG CUTTERS

### HAND OPERATED - ALUMINIUM TABLE MOUNTED BSH2002

#### SPECIFICATIONS

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



## PATTY FORMERS - HEAVY DUTY



#### 115MM - S/STEEL PFH0001

##### SPECIFICATIONS

DIMENSIONS	: 115MM
WEIGHT	: 550G

#### 140MM - S/STEEL PFH0002

##### SPECIFICATIONS

DIMENSIONS	: 140MM
WEIGHT	: 677G



### MANUAL - ALUMINIUM CAST BCM0001

#### SPECIFICATIONS

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

## 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 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.



**Global** (USA)

**BRIDGE 500MM INNER CBA0001** - PERFECT FOR 510MM SINK  
**6 HOLE - 14MM CHA0006**  
**7 HOLE - 12MM CHA0007**

### OTHER ORDER CODES

**CHIPPER BLADE XCHA2006** - 6 X 6MM  
**XCHA2007** - 7 X 7MM  
**CHIPPER SPARE BLOCK XCHA1006** - 6 X 6MM  
**XCHA1007** - 7 X 7MM

## FRENCH FRY CUTTER

**CATERACE**

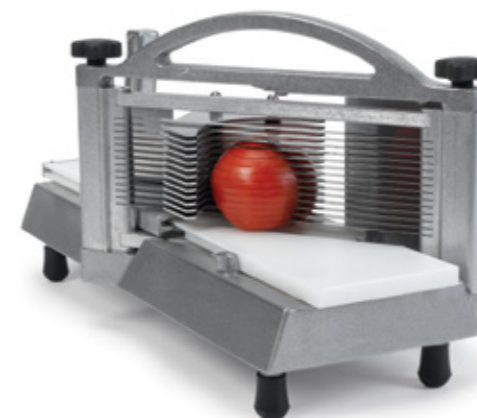


**CHIPPER CHF0010** - 10MM  
**PUSH BLOCK XCHH1006** - 6MM  
**XCHH1010** - 10MM  
**XCHH1012** - 12MM  
**BLADE FRAME XCHH3006** - 6MM  
**XCHH3010** - 10MM  
**XCHH3012** - 12MM  
Use for American-style french fries: 6MM

## 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

<b>SPECIFICATIONS</b>	
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**

**PLANETARY MIXER**



**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



**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

2 YEAR WARRANTY



**8LT  
PMH0008**

### SPECIFICATIONS

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

### NOTE

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

## ANKOR

## DOUGH ROLLER

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

IMPROVED



**DRM1001**

### SPECIFICATIONS

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

### NOTE

For use with room temperature dough only

# Cleaning & Washing

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

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# 5 Reasons Why



- 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, saucers 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

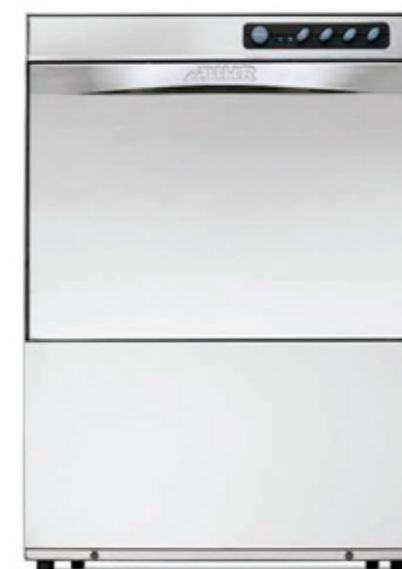
**OTHER ORDER CODES**  
**MESH RACK 350 X 350MM**  
**GWD1035**

## 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

2 YEAR



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

2 YEAR



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

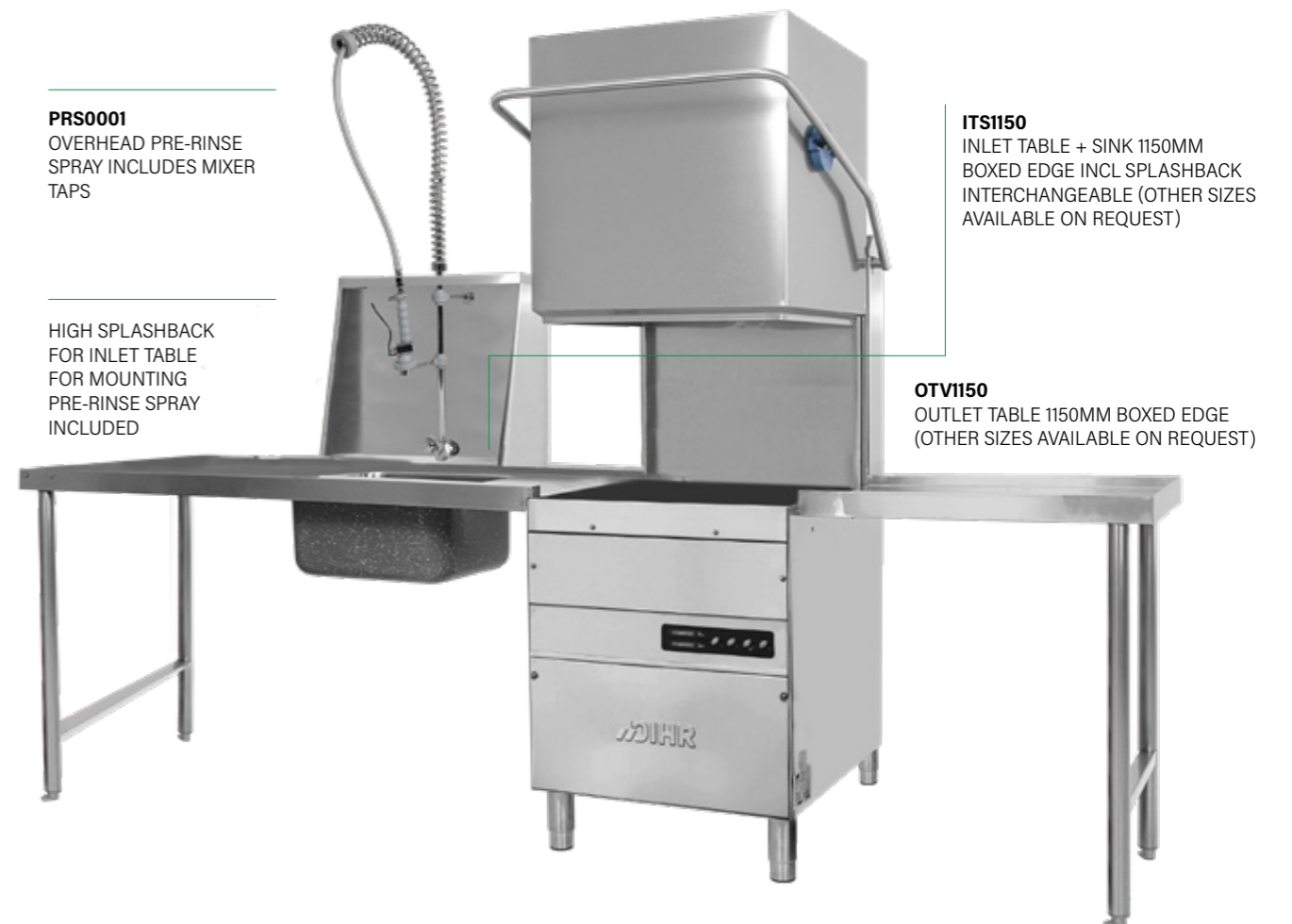
On completion of the wash cycle, slide out the rack and the washed items will air dry in minutes

#### 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

#### ITS1150

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



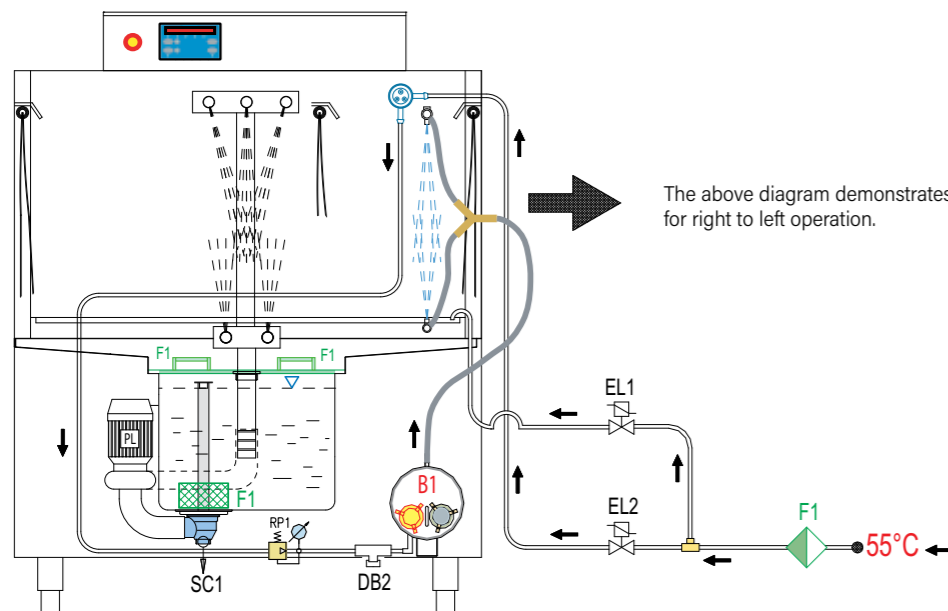
100 RACKS PER HOUR

### 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



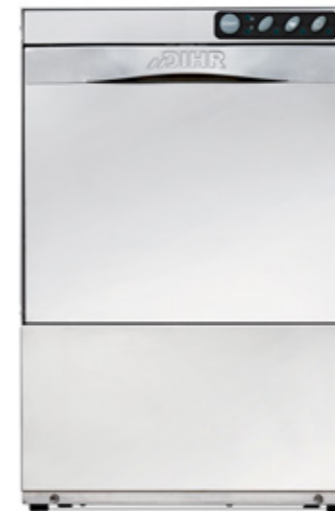
The above diagram demonstrates left to right operation - can be setup for right to left operation.

## 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

2 YEAR



### 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

30 RACKS PER HOUR

### 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

INCLUDES DRAIN PUMP AND DISPENSER

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

2 YEAR



### 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

30 RACKS PER HOUR

INCLUDES DRAIN PUMP AND DISPENSER

### 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

2 YEAR



40  
RACKS  
PER HOUR

INCLUDES  
DRAIN  
PUMP AND  
DISPENSER

### HT10 DWD5100

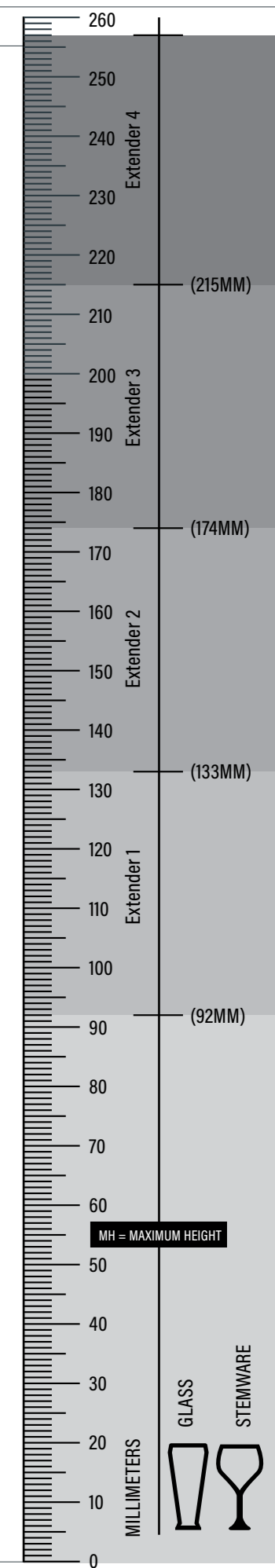
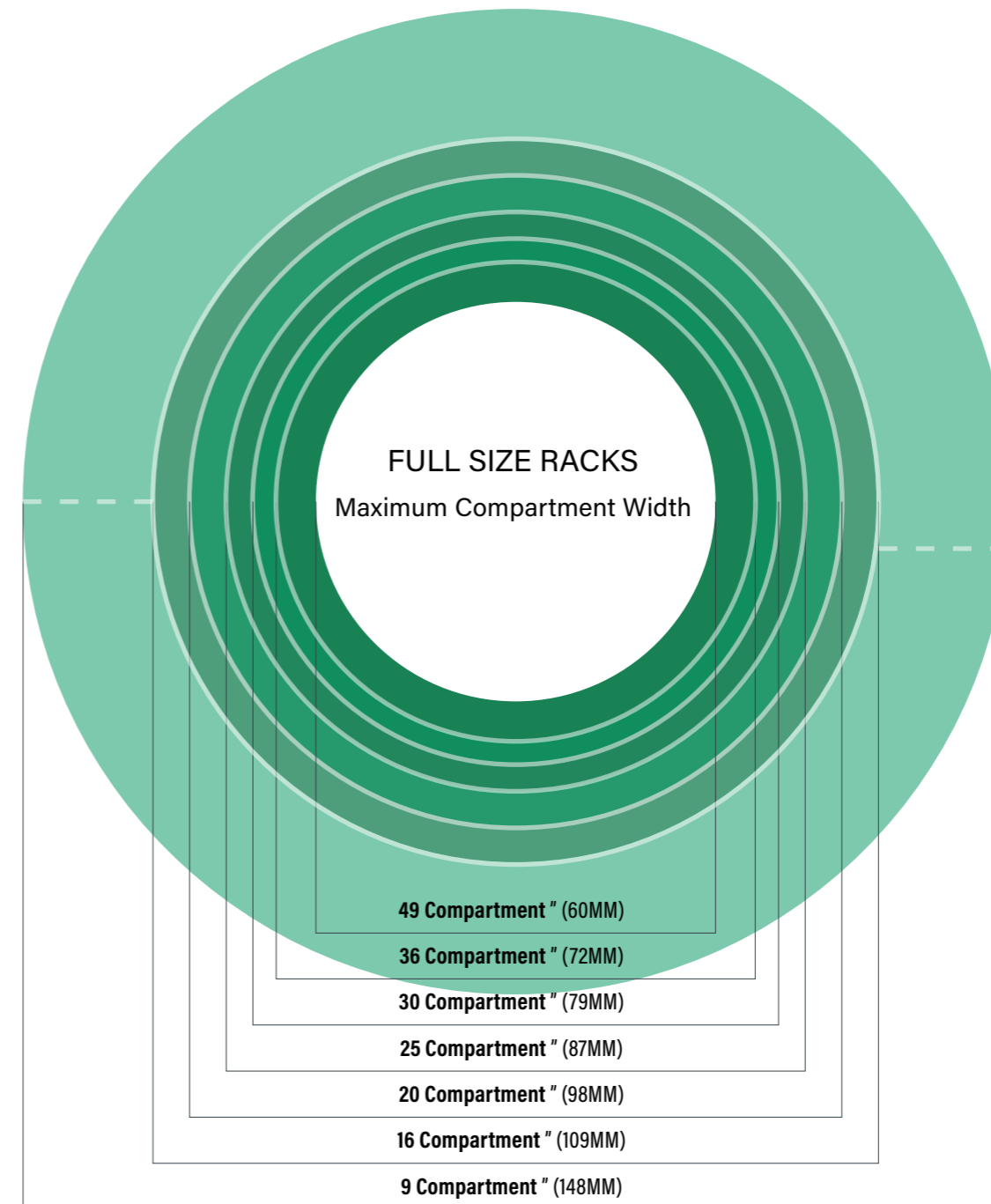
#### SPECIFICATIONS

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

#### NOTE

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

## 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.

## OVERHEAD PRE-RINSE SPRAYS

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

## HOSE REEL



INCLUDES MIXER TAPS  
PRS0001

NEW  
WATER SAVER

WATER SAVER  
PRS0003



INCLUDES SPOUT  
PRS0002



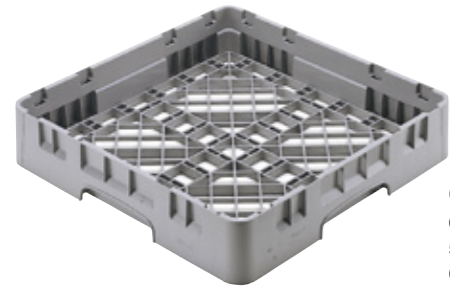
S/STEEL  
HRS0010  
10M

### FLATWARE BOWL RACK

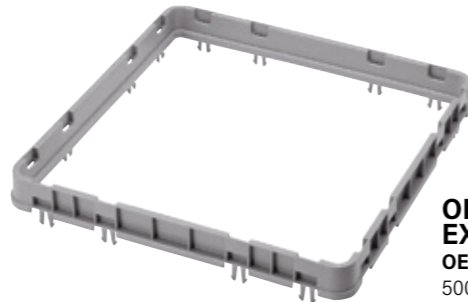


**FEATURES**

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



**OPEN BASE  
OBR0100**  
500 X 500 X 100MM  
GREY

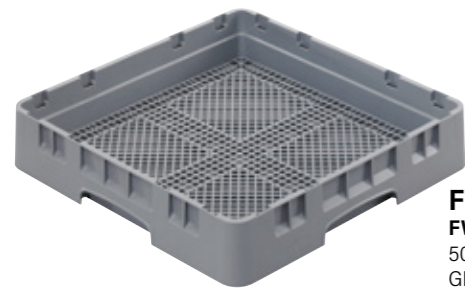


**OPEN  
EXTENDER  
OEG0050**  
500 X 500 X 50MM  
GREY

### 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**

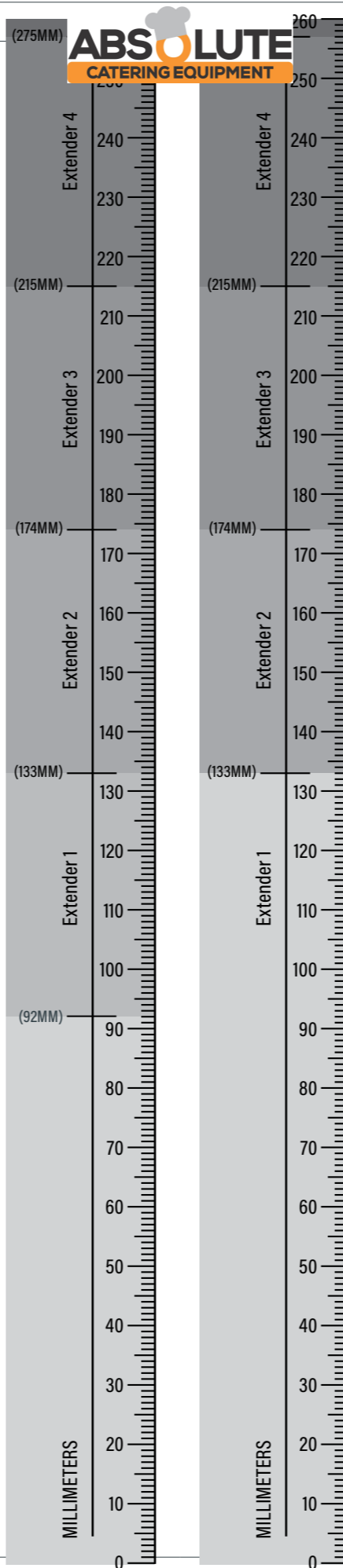
- All purpose rack
- Moulded-in support stands to hold plates and trays



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



**OPEN  
EXTENDER  
OEG0050**  
500 X 500 X 50MM  
GREY



### GLASS RACKS



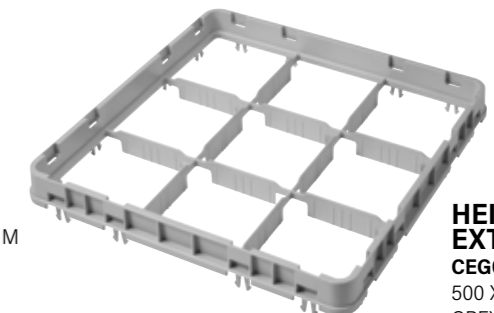
**FEATURES**

- 9 Compartment glass rack
- Maximum diameter = 149MM
- Includes first extender

### 9 COMPARTMENT



**CGG0143**  
500 X 500 X 143MM  
GREY



**HEIGHT  
EXTENDER  
CEG0050**  
500 X 500 X 50MM  
GREY

### 16 COMPARTMENT

**FEATURES**

- 16 Compartment glass rack
- Maximum diameter = 111MM
- Includes first extender



**CGG0144**  
500 X 500 X 143MM  
GREY



**HEIGHT  
EXTENDER  
CEG0051**  
500 X 500 X 50MM  
GREY

### 20 COMPARTMENT

**FEATURES**

- 20 Compartment 9 glass rack
- Maximum diameter = 98.4MM
- Includes first extender



**CGR0020**  
500 X 500 X 143MM  
GREY



**HEIGHT  
EXTENDER  
CHE0020**  
500 X 500 X 50MM  
GREY

**GLASS RACKS**



**25 COMPARTMENT**

**FEATURES**

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



**GLASS RACK**  
**CGG0145**  
500 X 500 X 143MM  
GREY



**HEIGHT EXTENDER**  
**CEG0052**  
500 X 500 X 50MM  
GREY

**30 COMPARTMENT**

**FEATURES**

- 30 Compartment glass rack
- Maximum diameter = 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**

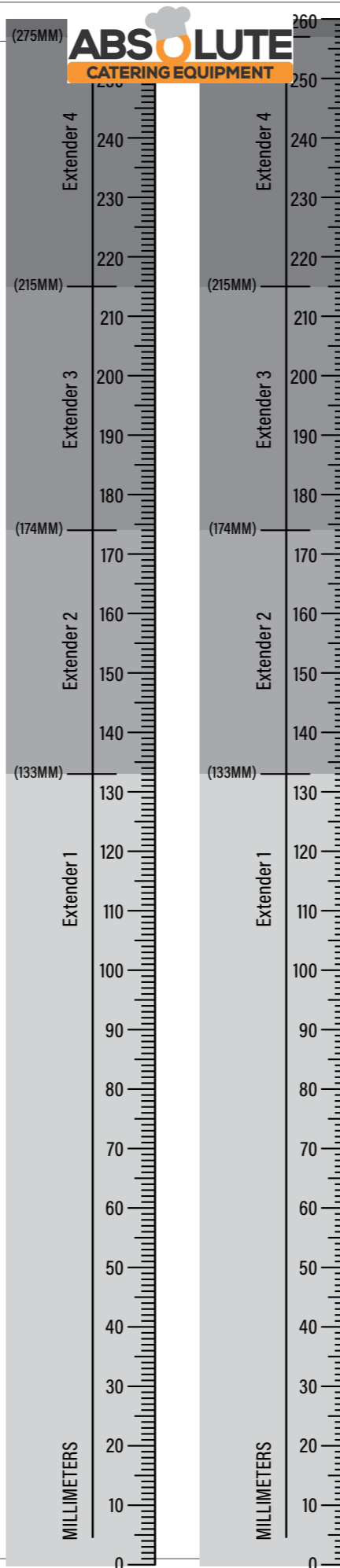
- 36 Compartment glass rack
- Maximum diameter = 73MM
- Includes first extender



**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

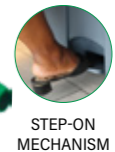
**FOOT PEDAL WHEELY BIN**



**120LT BLUE**  
IBP9120  
**SPECIFICATIONS**  
DIMENSIONS : 470 X 580 X 910MM  
CAPACITY : 120LT



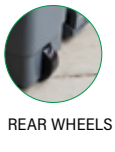
**BIN WITH LID - 68LT**  
IBP9168  
IBP9268  
IBP9368  
IBP9468



STEP-ON MECHANISM



68 LITRE CAPACITY



REAR WHEELS



### REFUSE BIN



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



**MOBILE DOLLY FOR IBP1001**  
**IBP1004**

### 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

### REFUSE BIN



**BLACK WITH LID**  
**IBP1085**  
85LT - 450 X 630MM

**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**



**MOBILE DOLLY METAL**  
**IBP0001**

### CUTLERY SAVER

### 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**

### TRIGGER SPRAY BOTTLES - COLOUR CODED



**PLASTIC - 750ML**  
**TBB0750** ●  
**TBG0750** ●  
**TBR0750** ●  
**TBW0750** ●  
**TBY0750** ●

## 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: ● ● ○ ●

*GERPRES*

## 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

**NEW**



**A-CONE  
WFS0003  
675MM**



**A-FRAME  
WFS0001**



## MOP HANDLES AND HEADS



**MOP HOLDER ALUMINIUM HANDLE  
MHA0400  
1400MM**



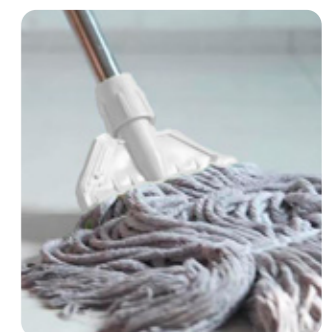
**MOP HOLDER PVC/WOOD  
HANDLE - 1550MM**  
MHW0500 ●  
MHW0501 ●  
MHW0502 ●  
MHW0503 ●  
MHW0504 ○



**MOP HEAD  
MHW1500  
500G**



**MOP HEAD  
BLUE LINE  
MHA1400  
400G**



**BROOMS AND FLOOR SQUEEGEES**



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



**LONG HANDLE BROOM**  
LHB0610  
610MM



**STRAIGHT FLOOR SQUEEGEE**  
SFS0540  
600MM



**WHITE HANDLE**  
MTW1300  
1300 X 240MM



**BLACK HANDLE**  
MTB1300  
1300 X 240MM

**NOTE**  
Available on request only



**DOUBLE BLADE WHITE**  
SSQ1500  
500MM



**SINGLE MOULDED BLADE BLACK**  
SSQ0500  
500MM

**NOTE**  
Available on request only



**HEAD SOFT BRISTLE - WHITE**  
BHW0450  
450MM



**HEAD HARD BRISTLE - BLACK**  
BHB0300  
300MM

**NOTE**  
Available on request only

**SCRUB BRUSHES**



**SOFT BRISTLE WHITE**  
SSW0175  
175MM



**HARD BRISTLE BLACK**  
SSB0175  
175MM



**NAIL BRUSH SOFT BRISTLE - WHITE**  
NBS0110  
110MM

**NOTE**  
Available on request only

**SCRUB BRUSHES**

**SOFT BRISTLE - WHITE**



**SHORT HANDLE**  
SHS0210  
210MM



**LONG HANDLE**  
LHS1355  
355MM



**SLIMLINE**  
SSS0300  
300MM

**NOTE**  
Available on request only

**HARD BRISTLE - BLACK**



**SHORT HANDLE**  
SHS1210  
210MM



**LONG HANDLE**  
LHS0355  
355MM



**SLIMLINE**  
SSH0300  
300MM

**NOTE**  
Available on request only

**MICROFIBRE MOP HEAD AND HANDLE**



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

**NOTE**  
Available on request only



**MICROFIBRE MOP HEAD**  
MTB0390  
390MM



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

## WALL MOUNTED HOLDER SYSTEM



**WALL RAIL WITH  
3 BRACKETS**  
WRS0500  
500MM



**avenia**

## INSECT EXTERMINATORS

### LED

#### FEATURES

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

## 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



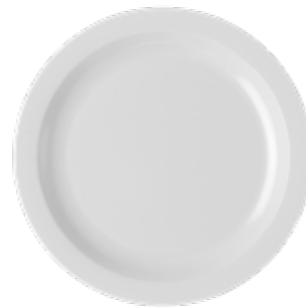
**NARROW RIM SIDE PLATE**  
PSP1205-C  
16.5CM



**CEREAL BOWL**  
PCB1370  
370ML



**ROUND SOUP/ SALAD BOWL**  
PSB1450-C  
22.9CM



**NARROW RIM DINNER PLATE**  
PDP1230-C  
22.9CM

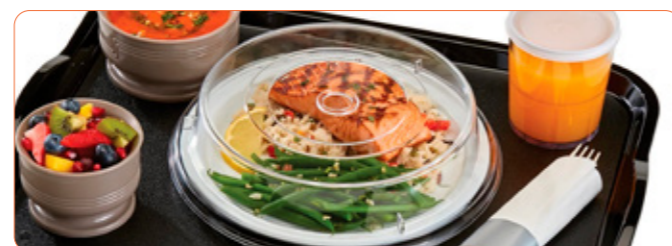


**MUG**  
PCM1300-C  
288ML

**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  
ANTIQUÉ 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



**NEW**  
**SERVICE CART  
KD CART**



**BLACK**

**FEATURES**

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

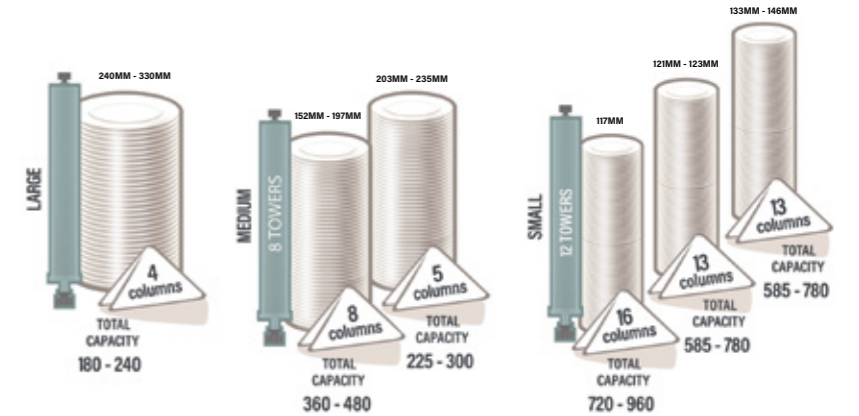


**COMPACT - 4 TOWER**

**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 LOADERS**



**SLATE BLUE**



**800 SERIES**  
**UFL0621**  
520 X 690 X 1370MM



**1600 SERIES**  
**UFL0622**  
720 X 820 X 1350MM

**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



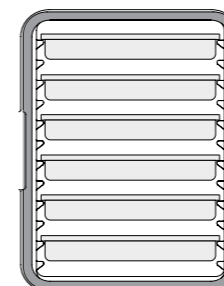
**400 SERIES**  
**UFL0620**  
430 X 620 X 620MM



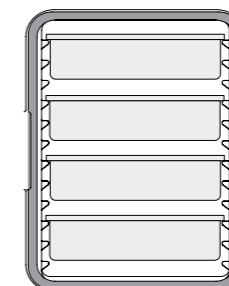
**DOLLY FOR**  
**400 SERIES**  
**DFL0230**  
710 X 530 X 230MM

**CAPACITY GUIDE**

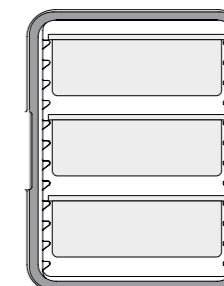
- UFL0620 (X1)=
- UFL0621 (X2)=
- UFL0622 (X4)=



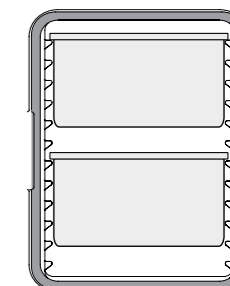
6 X 2½" (65MM)



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**

**NEW**



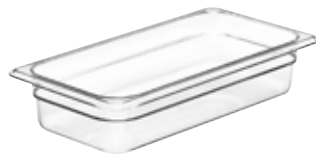
**HALF**  
INH4005



**FULL**  
INF4005

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

**INSERTS - POLYCARBONATE - CAMWEAR**



**THIRD - 2.4LT**  
INT4150-C  
65MM  
CLEAR



**THIRD - 3.6LT**  
INT5100-C  
100MM  
CLEAR



**THIRD - 3.6LT**  
INT5101-C  
100MM  
BLACK



**THIRD - 5.3LT**  
INT5063-C  
150MM  
CLEAR



**SIXTH - 1.5LT**  
INS5100-C  
100MM  
CLEAR



**SIXTH - 1.5LT**  
INS5150-C  
100MM  
BLACK



**SIXTH - 2.2LT**  
INS4150-C  
150MM  
CLEAR



**SIXTH - 2.2LT**  
INS4100-C  
150MM  
BLACK



**NINTH - 1LT**  
INN5100-C  
100MM  
CLEAR



**NINTH - 1.4LT**  
INN9150-C  
150MM  
CLEAR

**COLDFEST FREEZER PAN AND LID  
CAMWEAR**

**FEATURES**

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



**SIXTH**  
CFP0150  
150MM  
BLACK



**CLEAR FLAT LID**  
PCL0135  
POLYCARBONATE

**LIDS - INSERTS - POLYCARBONATE  
CLEAR**



**FULL**  
INF4001-C



**HALF**  
INH4001-C



**THIRD**  
INT4001-C



**SIXTH**  
INS4001-C



**NINTH**  
INN9009-C



**LIDS - HINGED FLIP - POLYCARBONATE**

**FEATURES**

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

**CLEAR**



**HALF**  
PCH1353



**THIRD**  
PCH1350



**SIXTH**  
PCH1351



**NINTH**  
PCH1352

**LIDS - INSERTS - POLYCARBONATE - NOTCHED CLEAR**



**CAMWEAR**



**FULL**  
INF4002-C



**HALF**  
INH4002-C



**THIRD**  
INT4002-C



**SIXTH**  
INS4002-C



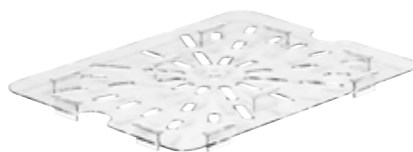
**NINTH**  
INH4006-C



**DRAIN SHELVES - POLYCARBONATE - PERFORATED CLEAR**



**FULL**  
INF4003-C



**HALF**  
INH4003-C



**THIRD**  
INT4103-C



**SIXTH**  
INS4106-C



**NINTH**  
INN9001-C



**INSERTS - POLYPROPYLENE**



**FEATURES**

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

**CLEAR**



**FULL - 8.5LT**  
SCF1065-C  
65MM



**FULL - 13LT**  
SCF1100-C  
100MM



**FULL - 19.5LT**  
SCF1150-C  
150MM



**HALF - 3.9LT**  
SCH1065-C  
65MM



**HALF - 5.9LT**  
SCH1100-C  
100MM



**HALF - 8.9LT**  
SCH1150-C  
150MM



**THIRD - 3.6LT**  
SCT0100-C  
100MM



**THIRD - 5.3LT**  
INT3150-C  
150MM



**SIXTH - 1.5LT**  
INS6100-C  
100MM



**SIXTH - 2.2LT**  
INS6150-C  
150MM



**SIXTH - 1LT**  
INS6065-C  
65MM



**LIDS - INSERTS - SNAP ON**



**FEATURES**

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

**CLEAR**



**FULL**  
INF4004-C



**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

### 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 - POST KITS - BASICS



**LIFETIME WARRANTY**  
ON CORROSION AND RUST

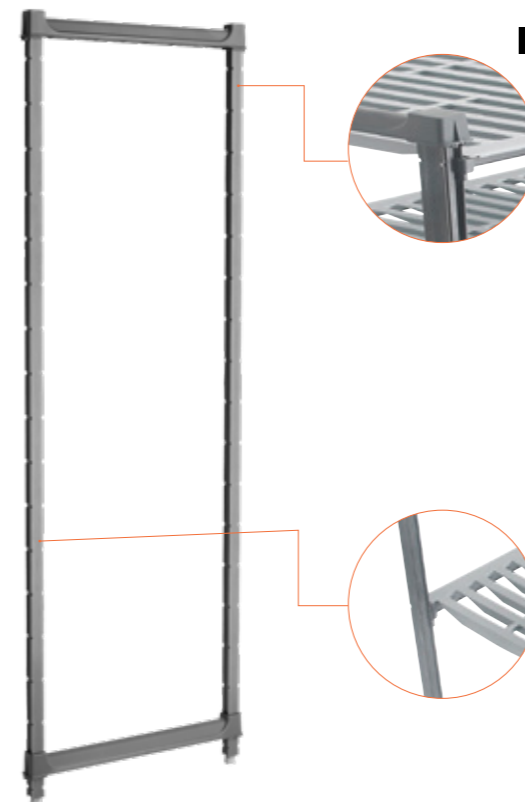
**BSP0460**  
460 X 1830MM

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



### 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



### 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



**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

**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



**9 PAN**



**HALF**  
KPC0001

**18 PANS**



**TALL**  
KPC0002

**NEW**

**BAKING  
SHEET CART**  
BSC0018

**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



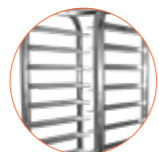
**102KG**  
IBS1020  
420 X 750 X 710MM



## 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

## 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

- 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

## S/STEEL

- TTS1002 & TTS1003 - 100MM easy glide, silent running, heavy duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels

## 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

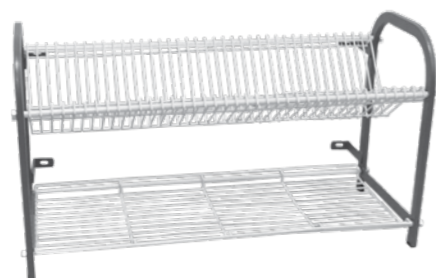
**CRM2130** - 1130 X 600 X 950MM  
106 LARGE PLATES AND 212 SMALL PLATES + CUP SHELF - 300 PIECES

## 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



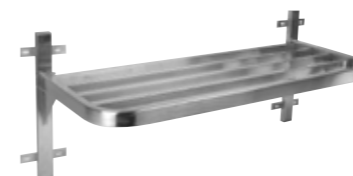
### DOUBLE

**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

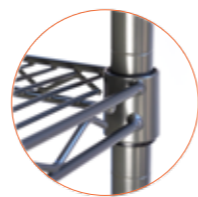
### CHROMED - 4 SHELF - COMPLETE UNIT

- 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**

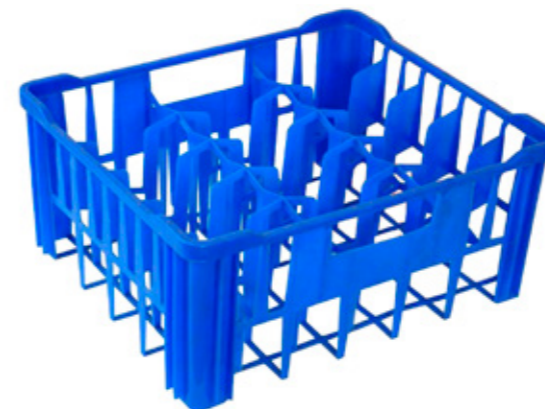
- Capacity 35LT
- Stack load - 160KG on base tray
- Food safe - virgin material

**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

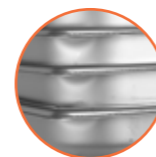


## INSERTS - S/STEEL HEAVY DUTY

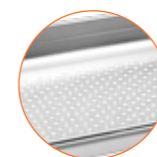
### FEATURES

- 0.8MM S/Steel inserts
- Heavy duty
- American style
- Rounded edges

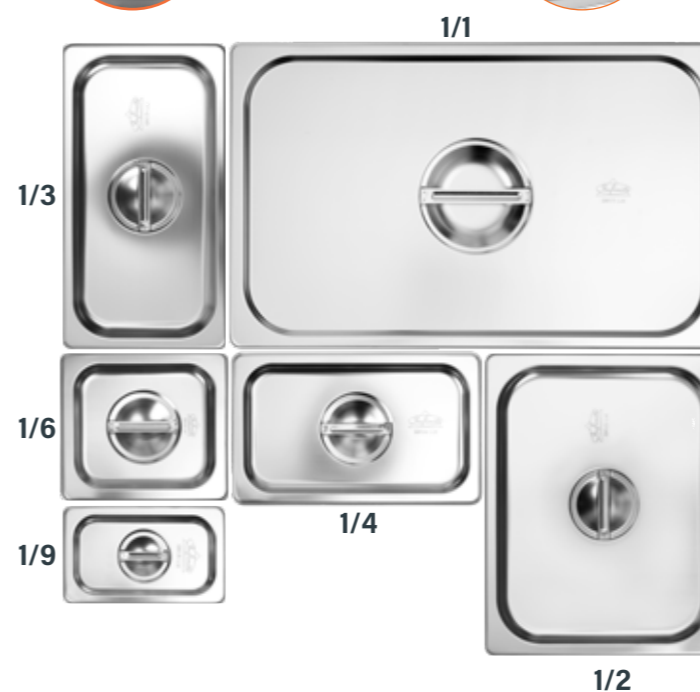
- Anti-Jam system
- Reinforced corners
- Lids are interchangeable with 0.6MM



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



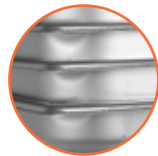
**HALF**  
**INH3100**  
100MM  
**HALF LID**  
**INH0010**  
**FULL**  
**INF1001**  
100MM  
**FULL LID**  
**INF0010**



## INSERTS - S/STEEL VALUE

### FEATURES

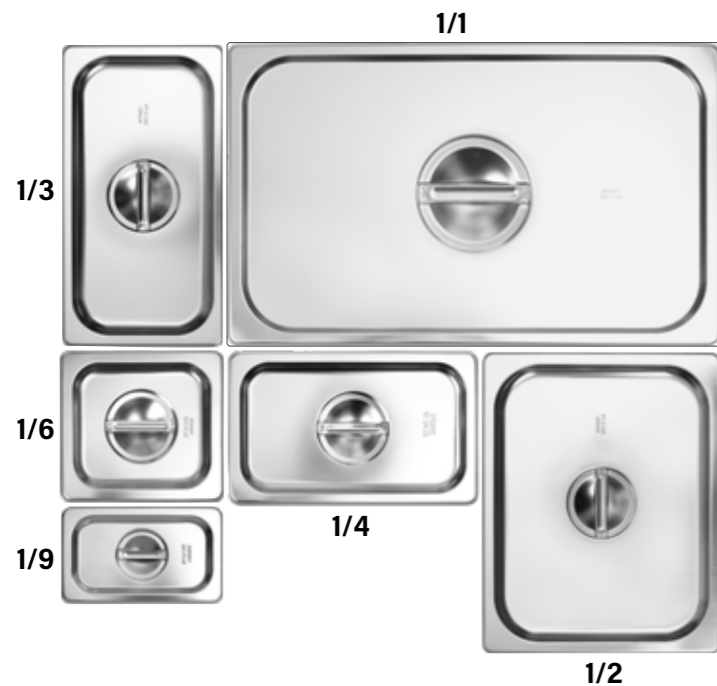
- 0.6MM S/Steel inserts
- American style
- Rounded edges Anti-Jam system
- Lids are interchangeable with 0.8MM



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

## SERVING UTENSILS



**SAUCE LADLE**  
SH-110ASE202  
180MM



**SERVING SPOON**  
SH-110ASE205  
220MM



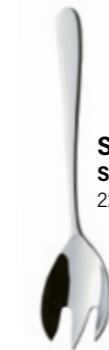
**SALAD SPOON**  
SH-110ASE512  
220MM



**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**

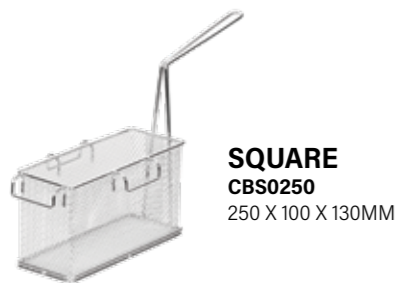


**triangle**  
SOLLINGEN-GERMANY

**FISH**  
KTS0003  
250MM



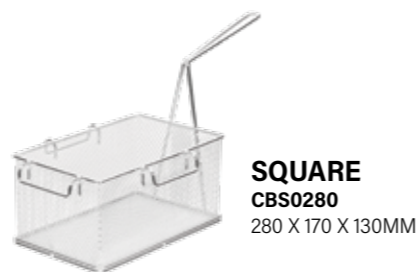
## DEEP FRYER BASKETS



**SQUARE**  
**CBS0250**  
250 X 100 X 130MM



**SQUARE**  
**CBS1250**  
250 X 200 X 130MM



**SQUARE**  
**CBS0280**  
280 X 170 X 130MM



**SQUARE**  
**CBS2280**  
280 X 179 X 130MM



**SQUARE**  
**CBS0400**  
400 X 300 X 150MM



**DEEP FRYER**  
**FFB3200**  
165 X 335 X 155MM



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



**MCCAIN**  
**FFB2260**  
250 X 200 X 120MM



**HEAVY DUTY**  
**CBS1280**  
280 X 170 X 130MM



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



## PASTA BASKET

### FEATURES

- Ideal to prepare portions of pasta and vegetables



**ROUND**  
**PBR1160**  
160 X 200MM  
S/STEEL

## CHIP BAGGING SCOOP



**CBS0001**  
190 X 200MM

## SKIMMERS



**SQUARE - REINFORCED**  
**SKS0170**  
170 X 170 X 510MM



**SQUARE**  
**SKS0150**  
150 X 120 X 460MM



**SQUARE**  
**SKS0178**  
178 X 152 X 580MM



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



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



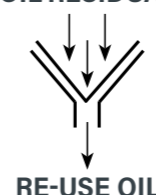
## OIL FILTER BAGS AND STAND

### FEATURES

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



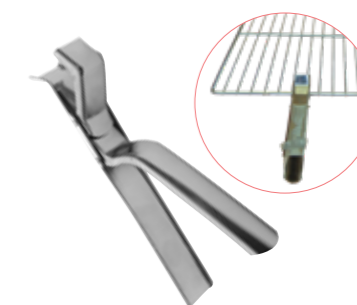
### OIL RESIDUAL



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



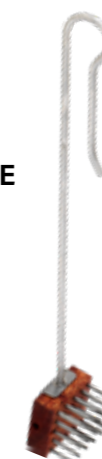
**SQUARE**  
**ABK0000**  
500MM



**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

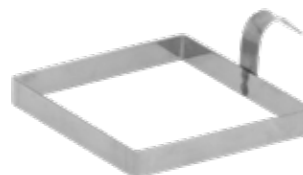
**EGG RINGS**



**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 PITTE



OCP0001  
S/STEEL



## TABLE NUMBER STANDS



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



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

## SERVICE



BILL SPIKE  
BSS0180  
180MM - S/STEEL

SERVICE BELL  
SBS2001  
STEEL



NOTE HOLDER ZAPPA  
NHZ0450 - 450MM  
NHZ1000 - 1000MM

## RESERVED TABLE SIGNS



PLASTIC  
RTS0002  
WHITE



PLASTIC  
RTS0003  
CLEAR



S/STEEL  
RTS0001

## 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

## 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

## 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

## 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)

## 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

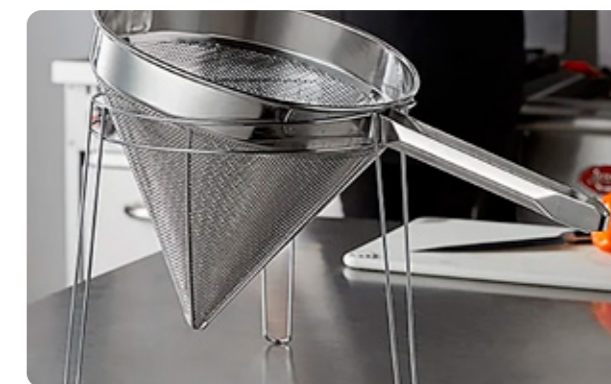


### REINFORCED

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

### NOTE

All purpose heavy duty strainers



## 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



## COLANDERS



### S/STEEL

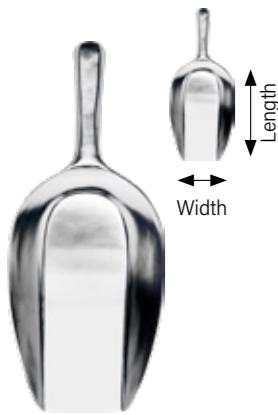
- CLS0260 - 260MM
- CLS0280 - 280MM
- CLS0340 - 340MM
- CLS0380 - 380MM



### ALUMINIUM HEAVY DUTY

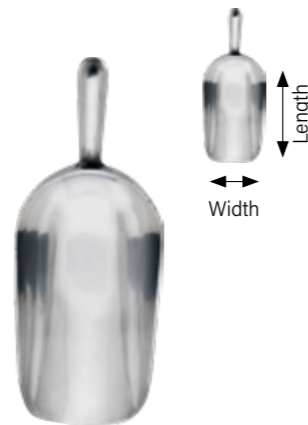
- CLA0400 - 400MM
- S/STEEL HEAVY DUTY
- CLS1400 - 400MM

## 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
- Thermomodifying sandwich base: S/Steel/aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.

5 YEAR WARRANTY



18/10

## POTS INOX-PRO

### FEATURES

- Triple thermo-diffusive sandwich base



#### CASSEROLE

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



#### STOCK

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



#### LOW CASSEROLE

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



#### LOW CASSEROLE

- 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



#### SAUCE WITH SIDE SPOUTS

PSS2016  
1.5LT



#### SAUCE

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



#### 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



## WOKS



#### ROUND FLAT BOTTOM

WRF1036  
360MM



#### 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

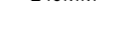
PFOA  
FREE

- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The Excalibur non-stick coating is applied on this range



#### FRY EXCALIBUR

PSF6024  
240MM



#### FRY PSF6018 180MM



## PANS

### WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is 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

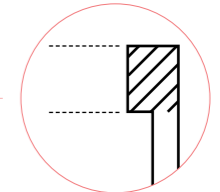


#### GRILL CAST ALUM INDUCTION

PCG0028  
280 X 280MM



## ALUMINIUM COOKWARE



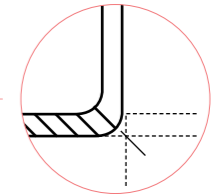
REINFORCED RIMS



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 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



**FRYING/CREPE**  
**PFC0280**  
280MM



### 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



**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



NEW



**FRYING - NON-STICK**  
PTF0024 - 240MM  
PTF0028 - 280MM  
PTF0030 - 300MM



### FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups

## EGG POACHER



**4 CUP - ALUMINIUM**  
EPA0004  
**REPLACEMENT CUP**  
EPA1004



### FEATURES

- Perfect for open flame
- Non stick coating



**FRYING - BLACK STEEL**  
PBF2200 - 200MM  
PBF2220 - 220MM  
PBF2240 - 240MM  
PBF2300 - 300MM  
PBF2320 - 320MM



## 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



**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

**STAND - CHROME**  
**CBS0006**



Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

- CBP7255** - 255 X 400 X 10MM
- CBP7500** - 500 X 380 X 13MM



## KNIVES

### WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria

### WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types



**PARING - PLAIN**  
KNV9080 - 80MM      KNV9010 - 100MM

**NOTE**  
Available in these colours ● ● ● ● ● ●  
on request:



**PARING - SERRATED**  
KNV9180 - 80MM      KNV9110 - 100MM

**NOTE**  
Available in these colours ● ● ● ● ● ●  
on request:



**CARVING**  
KNV0180  
180MM



**CARVING**  
KNV0220  
220MM



**CARVING FORK**  
CFV0002  
270MM



**CHEESE**  
KNV9210  
210MM



**STEAK**  
KNV8110  
110MM

**NOTE**  
Available in these colours ● ● ● ● ● ● ●  
on request:



**POINTED STEAK**  
KNV7110  
110MM



**STEAK FORK**  
KNF8110  
190MM



**SHAPING - CURVED**  
KNV9055  
160MM



**BREAD**  
KNV7200  
200MM



**SHARPENING STEEL**  
KfV0003  
250MM

## KNIVES



**BONING - NARROW**  
KNV4150  
150MM



**CARVING/COOKS**  
KNV3150 - 150MM      KNV5250 - 250MM  
KNV3152 - 220MM      KNV5300 - 310MM



**CARVING/COOKS**  
KNV5200  
200MM



**SLICING**  
KNV6300  
300MM



**SALMON - SERRATED**  
KNV7300  
300MM



**SKINNING**  
KNV2150  
150MM



**BUTCHER**  
KNV1200 - 200MM      KNV1300 - 310MM  
KNV1250 - 250MM



**BUTCHER - FLUTED**  
KNV2250  
250MM



**CHEESE AND BUTTER**  
CKV0002  
240MM



## KNIVES - FORGED



**PARING - CURVED**  
KJV8070  
80MM



**CARVING**  
KJV2200  
200MM



**PARING/STEAK**  
KJV8120  
120MM



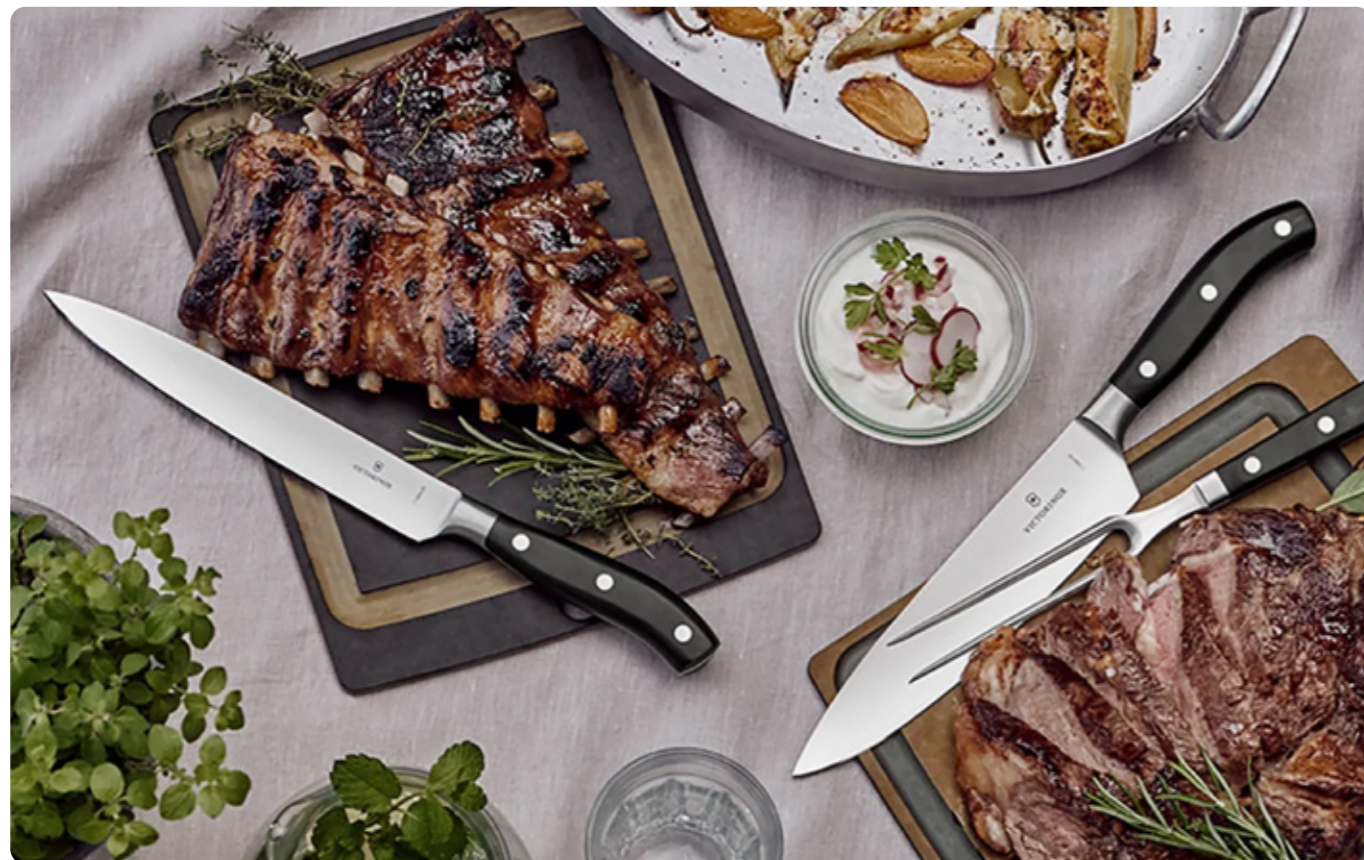
**CARVING/COOKS**  
KJV6200 - 200MM      KJV6250 - 250MM



**BREAD**  
KJV9200  
230MM



**CARVING FORK**  
KJV1001  
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      KFG1250 - 250MM  
KFG1200 - 200MM



**BONING - NARROW**

KFG3150  
150MM



**CARVING FORK**

KFG0001  
310MM



**COOKS**

KFG5150 - 150MM      KFG5250 - 250MM  
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

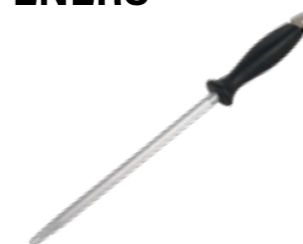
**NOTE**

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

UTILITIES AND SMALLS

UTILITIES AND SMALLS

## 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



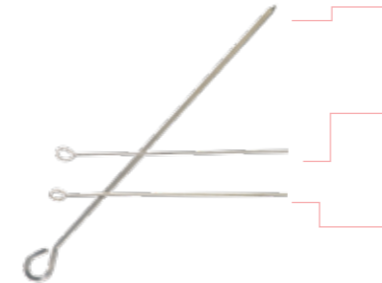
## CARVING SET

**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/ SOSPATIE STICK**  
MSS0001

**KEBAB OVAL**  
KSS1300  
300MM (12)

**KEBAB FLAT**  
KSS0300  
300MM (12)



## BUTCHER HOOKS



### S/STEEL

SHS2100 - 4"/100MM (12)  
SHS2150 - 6"/150MM (12)  
SHS2200 - 8"/200MM (12)

### STEEL SWIVEL

SHS2250 - 10"/250MM

### STEEL "S" - GALVANISED

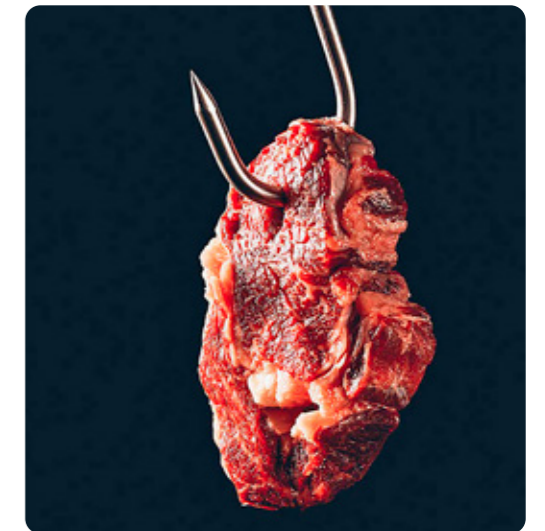
SHS0100 - 4"/100MM (12)  
SHS0150 - 6"/150MM (12)  
SHS0200 - 8"/200MM (12)

### STEEL SWIVEL GALVANISED

SHS0250 - 10"/250MM (12)

### STEEL BILTONG GALVANISED

SHB0001 (1000)



## HAND MEAT MALLETS



**WOODEN HANDLE**  
MMH0001  
300MM



**ALUMINIUM**  
MMH0002  
250MM

## BUTCHER BLOCK AND STAND

### FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble

- New flat packed
- Includes knife holder

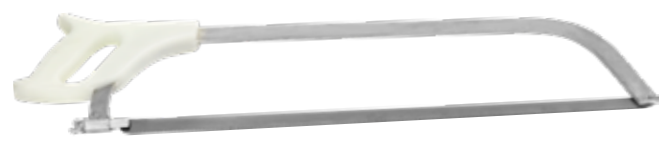


**BBP0610**  
610 X 610MM

**SPECIFICATIONS**  
CUTTING SURFACE : 610 X 610MM  
DIMENSIONS : 616 X 616 X 940MM  
FLAT PACK : 200 X 910 X 620MM  
WEIGHT : 16KG

**OTHER ORDER CODES**  
CUTTING BOARD PE  
CBP0610  
BUTCHER BLOCK STAND  
BBS0610

## HAND SAW



**PLASTIC HANDLE**  
HSP0550  
550MM  
**REPLACEMENT BLADE**  
HSP1002  
550MM

## BAR OPTICS AND POURERS

Guaranteed that each measure is exactly 25ML



**ECLIPSE - PLASTIC**  
BOP0025  
25ML



**SPEED - METAL**  
SPM1001  
**TAPERED - METAL**  
SPM1002



**SPEED - PLASTIC**  
PSP0001 (10)  
ASSORTED COLOURS

## 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



**S/STEEL**  
CSS0001



**FOR BOSTON SHAKER**  
CSB0001

## CITRUS SQUEEZER



**PLASTIC**  
HCS0001  
270G - ORANGE



**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

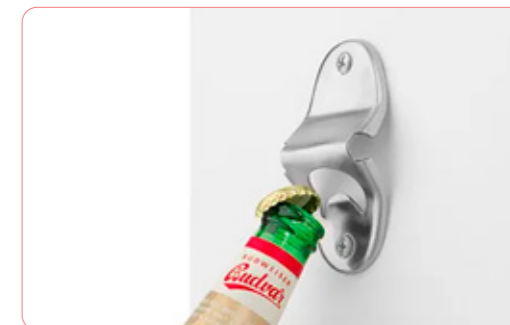


**JAPANESE  
STYLE JIGGER**  
**TMS0003**  
25/50ML

**BOTTLE OPENER**



**WALL MOUNTED**  
**BOW0001**  
47 X 100 X 30MM



**WAITERS FRIENDS**



**CHROME**  
**WF1001**



**PLASTIC**  
**WF10001**



**ECONO PLASTIC**  
**WF12001**



**WITH BOTTLE  
OPENER**  
**CHROME**  
**WF10002**



**WITH BOTTLE  
OPENER**  
**PLASTIC**  
**WF10002**



**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

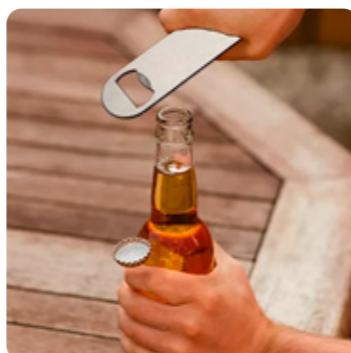
**BOTTLE OPENERS**



**BLACK**  
**BBS0001**



**S/STEEL**  
**BBS0002**



**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**



**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



**NOB 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



**ROUND**  
CFT0405 - 405MM



**OVAL**  
CFT0685 - 560 X 685MM  
CFT0735 - 600 X 735MM



**RECTANGULAR**  
CFT5150 - 380 X 515MM



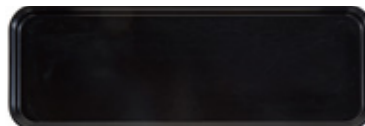
**TRAY - FIBREGLASS**



**CAMTRAY**

**FEATURES**

- Extremely durable fiberglass construction
- Shock and impact resistant
- Scratch and stain resistant
- Excellent for heavy duty use
- Personalised printing available on request



**MARKET**  
MFT0250  
225 X 649 X 25MM  
BLACK



**TRAYS - PLASTIC RECTANGULAR**

Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics.

**FEATURES**

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Withstands acids and staining
- Colour of trays will never fade
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't



**NO. 4**  
TTR2104

**SPECIFICATIONS**  
DIMENSIONS : 210 X 300MM

**NOTE**  
Also available on request in these colours: ● ●

**DISPLAY TRAY NO. 5**  
TTR2105

**SPECIFICATIONS**  
DIMENSIONS : 450 X 310MM

**NOTE**  
Also available on request in these colours: ● ●



**NO. 6**  
TTR2306  
**NO. 6 - NON-SLIP**  
TTR3306

**SPECIFICATIONS**  
DIMENSIONS : 280 X 400MM

**NOTE**  
Also available on request in these colours: ● ●

**NO. 12**  
TTR2112  
TTR2212  
TTR2312

**SPECIFICATIONS**  
DIMENSIONS : 355 X 435MM

**NO. 12 NON-SLIP**  
TTR3112  
TTR3212  
TTR3312

**SPECIFICATIONS**  
DIMENSIONS : 355 X 435MM



**NO. 13**  
TTR3013

**SPECIFICATIONS**  
DIMENSIONS : 325 X 530MM

**TRAYS - PLASTIC  
RECTANGULAR**



**NO. 14**  
TTR2114 ●  
TTR2314 ●  
TTR2414 ○



**NO. 14  
NON-SLIP**  
TTR3114 ●  
TTR3314 ●  
TTR3414 ○

**SPECIFICATIONS**  
DIMENSIONS : 380 X 525MM



**NO. 18**  
TTR2318 ●  
TTR2418 ○

**NO. 18 - NON-SLIP**  
TTR3318 ●  
**SPECIFICATIONS**  
DIMENSIONS : 430 X 585MM

**ROUND**



**320MM**  
TTR2332 ●



**320MM - NON-SLIP**  
TTR1132 ●  
TTR1232 ●  
TTR1332 ●

**SPECIFICATIONS**  
DIMENSIONS : 320MM

**400MM**  
TTR2340 ●



**400MM - NON-SLIP**  
TTR1140 ●  
TTR1340 ●

**SPECIFICATIONS**  
DIMENSIONS : 400MM

**TRAYS - PLASTIC**



**RECTANGULAR UTILITY - WHITE**  
TTR2415

**SPECIFICATIONS**  
DIMENSIONS : 300 X 150MM

**NOTE**  
Any of these trays can also be branded with a corporate logo or brand  
Minimum quantity required for printing: 300



**CAFETERIA TRAY - WHITE**  
TTR3713  
3 COMPARTMENTS

**SPECIFICATIONS**  
DIMENSIONS : 345 X 205 X 20MM



**FOOD TRAY**  
TTR3613  
3 COMPARTMENTS  
**SPECIFICATIONS**  
DIMENSIONS : 345 X 264 X 33MM



## TRAYS - PLASTIC - BLACK



**RECTANGULAR**  
TRN0380  
380 X 510MM  
**ROUND**  
TRN0356 - 356MM  
TRN0040 - 400MM



## TRAY - ROUND



**S/STEEL**  
TRS0330  
330MM



## 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

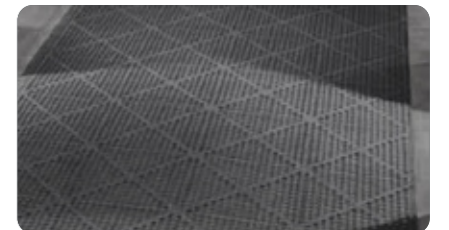
- Open holes allow spilt liquids to drain efficiently
- Cushioned surface for comfort/reduced breakage
- Easily cleaned in a commercial washing machine



- Open drainage holes for spilt liquids
- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards



- Simply interlink to cover desired area
- Easily cleaned in a commercial dishwasher
- Hygienic storage surface for glasses



- Effective anti-fatigue properties
- Easy to install, move, clean and replace
- Versatile interlocking rubber floor tiles



## 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



NEW

**CUTTER**  
**PCG0400**  
 100MM  
 GREEN



**CUTTER HEAVY DUTY**  
**PCT1001**  
 130MM



NEW

**CUTTER**  
**PCR0400**  
 100MM  
 RED



**CUTTER**  
**PCT1100**  
 100MM  
 BLACK



NEW

**CUTTER**  
**PCY0400**  
 100MM  
 YELLOW

## PIZZA SCOOP AND SHOVELS



NEW

**PERFORATED ALUMINIUM WITH S/STEEL HANDLE**  
**PSP1000**  
 1000MM



**SCOOP S/STEEL ROUND HEAD**  
**PSR1500**  
 1500 X 215MM



**SHOVEL WOODEN SQUARE HEAD**  
**PSS1600**  
 1300MM  
 345 X 345MM



**SHOVEL S/STEEL HANDLE**  
**PSS2000**  
 1600MM

## DOUGH SCRAPERS - PLASTIC



**ROUNDED**  
PSR0110  
110MM



**STRAIGHT**  
PSR0180  
180MM



**SCRAPER**  
PSR0198  
198 X 148MM



**SCRAPER**  
PSR0216  
216 X 128MM



**SCRAPER**  
PSR0121  
121 X 81MM



**SCRAPER**  
PSR2110  
110 X 80MM



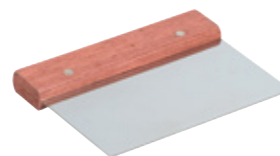
**SCRAPER**  
PSR0148  
148 X 99MM



## 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



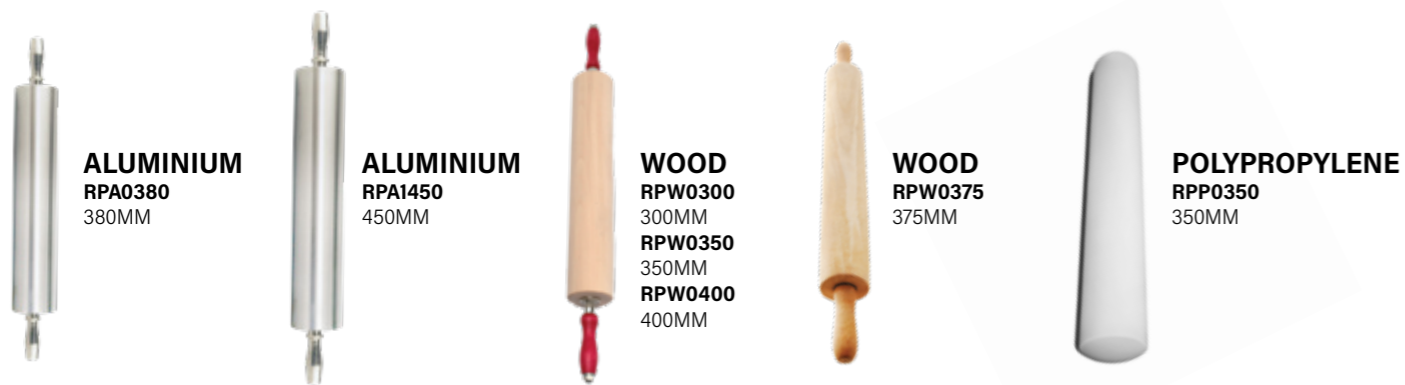
**PIANO**  
WHP0250 - 250MM  
WHP0300 - 300MM  
WHP0350 - 350MM  
WHP0400 - 400MM



**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



**STAR - METAL**  
NSM1010  
10 PIECE



**PLAIN - METAL**  
NSM0010  
10 PIECE



**PLAIN - S/STEEL**  
NSS0012  
12 PIECE

## NOZZLES - INDIVIDUAL



**STAR - METAL**  
NIM1002 - 2MM  
NIM1003 - 3MM  
NIM1004 - 4MM  
NIM1005 - 5MM  
NIM1006 - 6MM  
NIM1007 - 7MM  
NIM1008 - 8MM  
NIM1009 - 9MM  
NIM1010 - 10MM

NIM1011 - 11MM  
NIM1012 - 12MM  
NIM1013 - 13MM  
NIM1014 - 14MM  
NIM1015 - 15MM  
NIM1016 - 16MM  
NIM1017 - 17MM  
NIM1018 - 18MM



**PLAIN - METAL**  
NIM2002 - 2MM  
NIM2003 - 3MM  
NIM2004 - 4MM  
NIM2005 - 5MM  
NIM2006 - 6MM  
NIM2007 - 7MM  
NIM2008 - 8MM  
NIM2009 - 9MM  
NIM2010 - 10MM  
NIM2011 - 11MM

NIM2012 - 12MM  
NIM2013 - 13MM  
NIM2014 - 14MM  
NIM2015 - 15MM  
NIM2016 - 16MM  
NIM2017 - 17MM  
NIM2018 - 18MM  
NIM2020 - 20MM  
NIM2022 - 22MM  
NIM2024 - 24MM

**NOZZLES**



**STAR - S/STEEL**  
NSS1012  
12 PIECE



**CREAM HORN - S/STEEL**  
CHS0001



**NOZZLE SETS - POLYCARBONATE**



**ASSORTED PLAIN**  
NSP0012  
12 PIECE  
**ASSORTED**  
NSP0024  
24 PIECE



**PIPING BAGS**

**POLYURETHANE**  
PBP0040 - 400MM  
PBP0045 - 450MM  
PBP0050 - 500MM



**PIPING BAGS**

**FEATURES**

- Clear safe food grade plastic
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- Anti bursting functionality
- World wide patent double seal technology

- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- A unique textured surface for the ultimate grip
- Sterile interior and disposable
- 100% recyclable
- Functioning from -30°C to 110°C



**REUSABLE**  
PBT0500 - 500MM NO. 5  
PBT0550 - 550MM NO. 6  
PBT0600 - 600MM NO. 7  
PBT0650 - 650MM NO. 8  
PBT0250 - 250MM NO. 0  
PBT0280 - 280MM NO. 1  
PBT0340 - 340MM NO. 2  
PBT0400 - 400MM NO. 3  
PBT0460 - 460MM NO. 4



**DISPOSABLE**  
DPB0001  
530 X 270MM - ROLL OF 72



**NEW**



**DISPOSABLE**  
DPB0002  
305 X 160MM  
ROLL OF 72



**PIPING BAG RACK**



**WALL RACK**  
PBT0001  
510 X 445MM

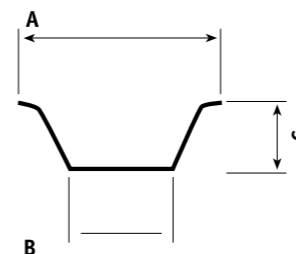
**NOTE**  
For storing bags and nozzles when not in use



**MIXING BOWLS**

**TAPERED**

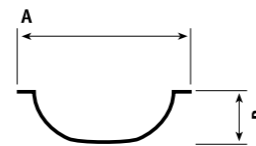
- MBT0001 - MB 1 - 265 X 80MM - 2.4LT
- MBT0002 - MB 2 - 285 X 100MM - 4LT
- MBT0003 - MB 3 - 310 X 120MM - 5.5LT
- MBT0004 - MB 4 - 380 X 130MM - 8LT
- MBT0005 - MB 5 - 450 X 130MM - 13LT
- MBT0006 - MB 6 - 480 X 175MM - 17LT
- MBT1002 - MB 2 MINI - 180 X 65MM - 800ML



BOWL	SIZE A	SIZE B	SIZE C
MBT0001	265MM	150MM	80MM
MBT0002	285MM	170MM	100MM
MBT0003	310MM	200MM	120MM
MBT0004	380MM	225MM	130MM
MBT0005	450MM	250MM	130MM
MBT0006	480MM	250MM	175MM
MBT1002	180MM	90MM	65MM

**ROUND - S/STEEL**

- MBS0220 - 228MM - 1.9LT
- MBS0240 - 257MM - 2.8LT
- MBS0290 - 300MM - 4.7LT
- MBS0340 - 340MM - 7.5LT
- MBS0400 - 413MM - 12.3LT



BOWL	SIZE A	SIZE B
MBS0220	228MM	70MM
MBS0240	257MM	82MM
MBS0290	300MM	94MM
MBS0340	340MM	100MM
MBS0400	413MM	120MM

**NOTCHED ROUND - S/STEEL**

- MBS0001 - 800ML
- MBS0002 - 1200ML
- MBS0003 - 2500ML



## TAPERED PREP SINK BOWL

NEW



**13LT**  
**MBT1005**  
450MM X 130MM



## SIEVES - RIM



**S/STEEL**  
**SSS3001** - 300MM  
**SSS3002** - 350MM  
**SSS3003** - 400MM  
**SSS3004** - 450MM



## MEASURING JUGS

### FEATURES

- Embossed and printable measures

NEW



**VALUE**  
**MJP1001** - 1LT  
**MJP1002** - 2LT  
**MJP1005** - 5LT



**PLASTIC**  
**MJP0001** - 1LT  
**MJP0002** - 2LT  
**MJP0005** - 5LT



**S/STEEL**  
**MJS0500** - 500ML  
**MJS0001** - 1LT  
**MJS0002** - 2LT



## BOARD BRUSH



**BRB0001**  
300MM



## BASTING BRUSHES



**HOG'S HAIR**  
**BBH0040** - 240 X 40MM  
**BBH0060** - 240 X 60MM  
**BBH0075** - 240 X 75MM



**NYLON**  
**BBH1040** - 240 X 40MM  
**BBH1060** - 240 X 60MM



**FULL SILICONE BLACK**  
**SBB0002**  
278 X 86MM



**FULL SILICONE BLACK**  
**SBB0001**  
260 X 45MM

### MEASURING CUP AND SPOON SET



250ML 125ML 80ML 60ML

**MEASURING CUPS**  
MCS0004  
4 PIECE  
S/STEEL



15ML 5ML 2.5ML 1.25ML

**MEASURING SPOONS**  
MSS0004  
4 PIECE  
S/STEEL



### SPONGE TIN



STR0200  
200 X 70MM



### CAKE DIVIDERS - PLASTIC



**265MM**  
CDP0010 - 10 PIECES  
CDP0012 - 12 PIECES  
CDP0014 - 14 PIECES  
CDP0016 - 16 PIECES



### BREAD TRAYS - ALUSTEEL



**SINGLE LOAF**  
BTA0040  
270 X 100 X 115MM



**FARM LOAF**  
BTA0041  
300 X 100 X 112MM



**MADERA LOAF**  
BTA0042  
155 X 100 X 75MM

### SPRING FORM TINS



**NON-STICK**  
SFT3024 - 240MM  
SFT3026 - 260MM  
SFT3028 - 280MM



**ROUND**  
SFT2024 - 240MM  
SFT2026 - 260MM  
SFT2028 - 280MM

### CAKE RINGS - ROUND



**S/STEEL**  
CRR0200 - 200 X 58MM  
CRR0250 - 250 X 58MM  
CRR0300 - 300 X 58MM



**LID - FIVE LOAF**  
**MILD STEEL**  
BTA0501  
589 X 289MM

**NOTE**  
Lid for BTA0500

**FIVE LOAF**  
BTA0500  
584 X 284 X 115MM  
270 X 100 X 115MM - PER BREAD PAN



**THREE LOAF**  
BTA0050  
354 X 284 X 115MM



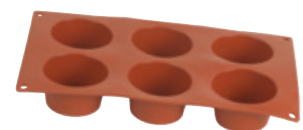
## SILICONE MOULDS



**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

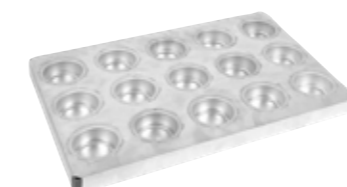
## MUFFIN TRAYS - ALUSTEEL



**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



**NON-STICK**  
QPN0280 - 285MM  
QPN0300 - 320MM

## BAKING SHEETS - NON-STICK

### FEATURES

- Can withstand temperatures of -40°C to 300°C
- Can be reused 2000 times
- Thick and durable



**EXOPAT**  
BMN0530 - 520 X 315MM  
BMN0600 - 600 X 400MM

## TEFLON SHEETS

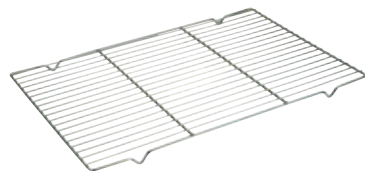
### FEATURES

- Can withstand temperatures of -40°C to 260°C
- Can be reused 600 to 1000 times



**TSR0400** - 400 X 600MM  
**TSR0450** - 450 X 750MM  
**TSR0580** - 580 X 750MM

## COOLING TRAY



**CTR0600**  
600 X 400MM



## ICING TURNTABLES



**PLASTIC**  
TTP0300  
300 X 85MM



**ALUMINIUM**  
TTA0300  
300 X 85MM

## ICING SPATULAS AND PALLET KNIVES

### FEATURES

- Ideal for splitting sponge and large bakes



**ICING SPATULA TAPERED**  
ISM2250  
250MM



**ICING SPATULA**  
ISM0210 - 210MM  
ISM0250 - 250MM  
ISM0300 - 300MM  
ISM0360 - 360MM



**SLOTTED PASTRY SERVER TRIANGLE**  
SPS0001  
290MM



**PALLET KNIFE SCALLOPED**  
PKS2360  
360MM



**PALLET KNIFE SERRATED**  
PKS0310  
250MM



## CREAM CHARGER

### FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products

- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 X the ingredients added
- Lower cost per serving!

### ISI CHARGER ADVANTAGES

- Cream chargers contains 8G of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O



**CBL0001**  
BOX OF 10 - CLASSIC

## WHIPS

### FEATURES

- Double walled S/Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations



### 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



- 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

- 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**



**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: ±2% or ±2°C
- Fixed emissivity: 0.95
- With pouch - Hanging box
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature



**INFRARED LASER  
THI0001**

### FEATURES

- 50°C to 300°C
- Display resolution: 0.1°/1%
- Accuracy: ± 2°/±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points



**MINI INFRARED  
THI0002**

## THERMOMETERS

### FEATURES

- 50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20°C to 150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- S/Steel piercing probe: 125MM - Ø3.5MM



**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: ±1°C (-20°C to 120°C) otherwise ±2°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: ± 1°C
- Functions: MAX/MIN - IN/OUT

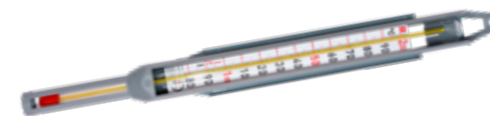


**DIGITAL FRIDGE/FREEZER  
THE0005**

- 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: ±0.5°C (-20°C to 150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet

- S/Steel piercing probe: 120MM - Ø3.5MM
- Cable: 1000MM
- Recalibratable by screw at the back



### DIGITAL + TIMER COOKING

**THE0006**

### FEATURES

- -30°C to 30°C
- With clip

### FEATURES

- 50°C to 300°C/10°C
- S/Steel Ø50MM



**FRIDGE/FREEZER**  
**THF0001**  
ON STAND



**OVEN**  
**THO0001**  
ON STAND

### FEATURES

- 0°C to 300°C
- Display resolution: 1°
- Accuracy: ±1°C (0°C to 150°C) otherwise ±3°C
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- S/Steel probe: 150MM - Ø4MM
- S/Steel cable: 1000MM

- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Oven safe
- Water resistant
- Great for HACCP check on core temperature



### DIGITAL FOLDING SCREEN OVEN

**THE0004**

### NOTE

Remember to disinfect probe after every use

## THERMOMETERS

### FEATURES

- 50°C to 300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C



- Functions: MAX/MIN - DATA HOLD
- S/Steel probe: 115MM with a diameter Ø3.5MM
- Includes precision certificate



Tested & Certified

### HACCP DIGITAL WITH ROTARY PROBE THD0115

### FEATURES

- 50°C to 200°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C



- Water proof
- S/Steel probe: 120MM with a diameter Ø2.5MM
- Includes precision certificate



Tested & Certified

### HACCP DIGITAL THD0120



## SCALES



### PORTION ELECTRONIC PSE2005 5KG X 1G INCREMENTS



### 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**

5 YEAR WARRANTY



### FEATURES

- Complete dual display
- Integrated cassette to main chassis of scale
- Robust construction
- Network ready - ethernet
- Camera output for CCTV
- Fully customisable label printing



## 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

5 YEAR WARRANTY



### 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 - BASIC - LONG SLEEVE



**DENIM**  
UNI9011 - SMALL  
UNI9012 - MEDIUM  
UNI9013 - LARGE  
UNI9014 - X LARGE  
UNI9015 - XX LARGE  
UNI9016 - XXX LARGE

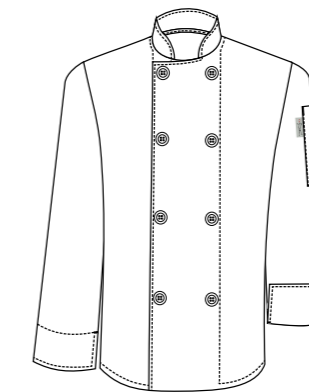
## CHEF JACKETS - CONTRAST - LONG SLEEVE

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 - LONG SLEEVE



**WHITE**  
UNI0010 - X SMALL  
UNI0011 - SMALL  
UNI0012 - MEDIUM  
UNI0013 - LARGE  
UNI0014 - X LARGE  
UNI0015 - XX LARGE  
UNI0016 - XXX 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.



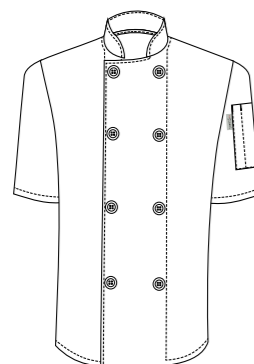
**WHITE**  
UNI6011 - SMALL  
UNI6012 - MEDIUM  
UNI6013 - LARGE  
UNI6014 - X LARGE  
UNI6015 - XX LARGE



**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

## UTILITY COATS - SHORT SLEEVE



**WHITE**  
**UNI0040** - X SMALL  
**UNI0041** - SMALL  
**UNI0042** - MEDIUM  
**UNI0043** - LARGE  
**UNI0044** - X LARGE  
**UNI0045** - XX LARGE

## LAUNDRY COATS - SHORT SLEEVE

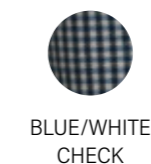


**WHITE**  
**UNI0021** - SMALL  
**UNI0022** - MEDIUM  
**UNI0023** - LARGE  
**UNI0024** - X LARGE  
**UNI0025** - XX LARGE

## 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**  
**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

## UTILITY COATS - SHORT SLEEVE

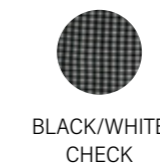
**NEW**



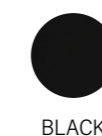
**BLACK**  
**UNI0140** - X SMALL  
**UNI0141** - SMALL  
**UNI0142** - MEDIUM  
**UNI0143** - LARGE  
**UNI0144** - X LARGE  
**UNI0145** - XX LARGE

## 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**  
**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

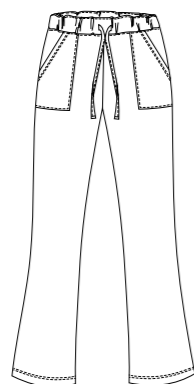
## CHEF TROUSERS - CARGO

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.



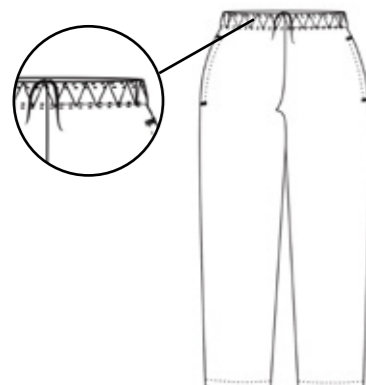
**BLACK**  
**UNI2030** - X SMALL  
**UNI2031** - SMALL  
**UNI2032** - MEDIUM  
**UNI2033** - LARGE  
**UNI2034** - X LARGE  
**UNI2035** - XX LARGE  
**UNI2036** - XXX LARGE

## 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



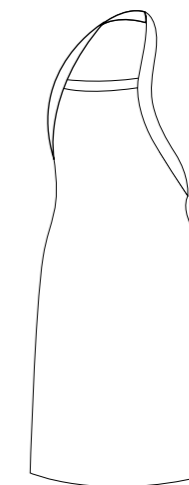
CHALK STRIPE



PIN STRIPE

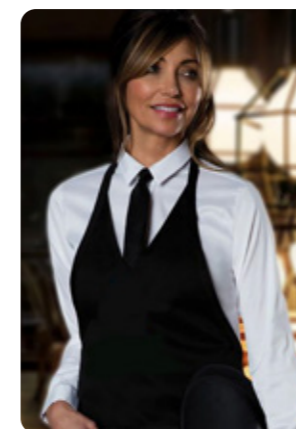
**NOTE**  
 Poly cotton with two divisions pocket

## APRON - BLOOD AND FAT



**WHITE PVC**  
**UNI4040**  
 90 X 120CM

## APRONS - TUXEDO



**BLACK**  
**UNI4031**

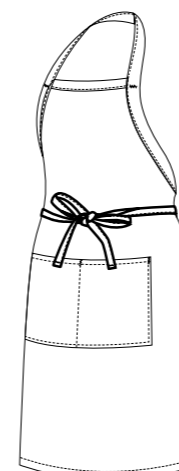
**NOTE**  
 Poly cotton with two divisions pocket



**DENIM**  
**UNI9004**

**NOTE**  
 Poly cotton with two divisions pocket

## APRONS - FULL BIB



**BLACK**  
**UNI4018**  
**WHITE**  
**UNI4019**

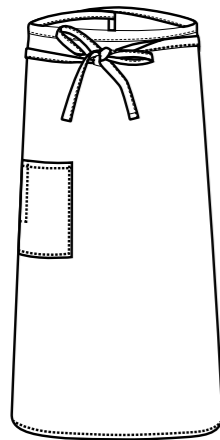
**NOTE**  
 Poly cotton bib aprons with curved pockets



**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

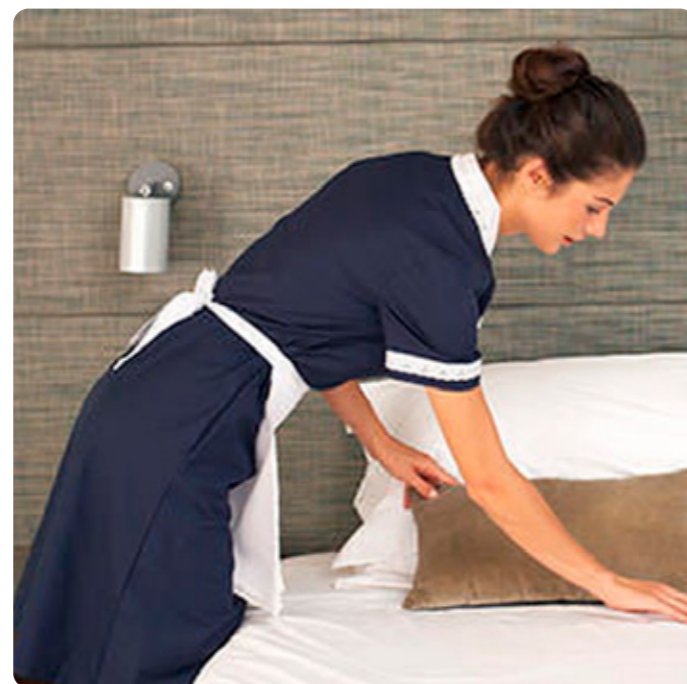
**NOTE**  
Poly cotton with two divisions pocket

## 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



## 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)



## 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

## DISPOSABLES

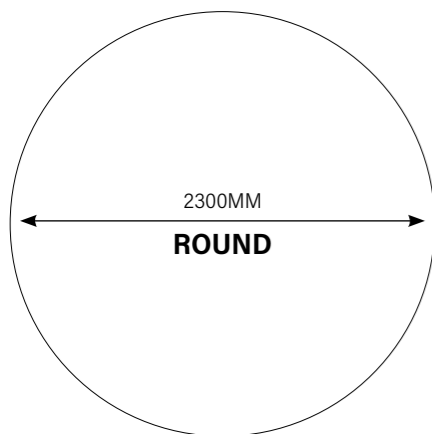


**APRON**  
UDA0001 (100)  
10 MICRONS



## TABLE CLOTHS - WHITE

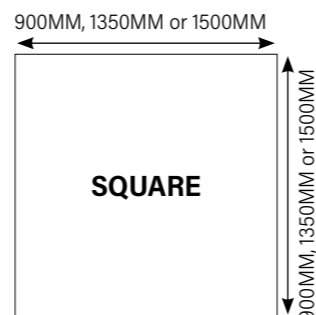
Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.



**2300MM**  
UNT2300

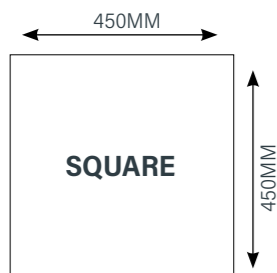


**1350 X 2300MM**  
UNT1500

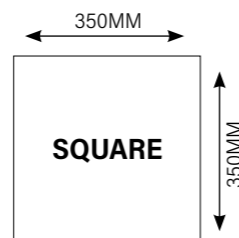


**900 X 900MM**  
UNT0900  
**1350 X 1350MM**  
UNT1350  
**1500 X 1500MM**  
UNT5150

## NAPKINS - WHITE



**450 X 450MM**  
UNN0450 (24)



**350 X 350MM**  
UNN0350 (24)



# Display Units

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

### Section Index

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# 5 Reasons Why

**SALVADORE**

- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Solutions for all your display needs
- Front and back of house products that offer unique solutions
- Compact and practical products in modern designs

**ANVIL**

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

## FLOOR STANDING - HEATED AND REFRIGERATED STRAIGHT

### FEATURES

- Heated temperature range 40°C to 75°C
- Refrigerated temperature range 2°C to 8°C
- Illuminated shelves for perfect product presentation

- Castor wheels make the unit easy to move
- Digital display and temperature control independent for each section
- Grade 304 S/Steel interior
- Unit supplied with two adjustable shelves



### COMBO - HOT/COLD - 1500MM DCC1500

#### SPECIFICATIONS

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

## FLOOR STANDING - HEATED STRAIGHT

### FEATURES

- Pleasing modern design
- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation

- Castor wheels make the unit easy to move
- Digital display and temperature control; for high accuracy
- Grade 304 S/Steel interior



### 900MM DHC7900

#### SPECIFICATIONS

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

### 1200MM DHC7200

#### SPECIFICATIONS

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

### 1500MM DHC7500

#### SPECIFICATIONS

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

## FLOOR STANDING - HEATED CURVED

### FEATURES

- Temperature range 40°C to 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves



### 900MM DHC1900

#### SPECIFICATIONS

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

### 1200MM DHC2200

#### SPECIFICATIONS

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

## 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

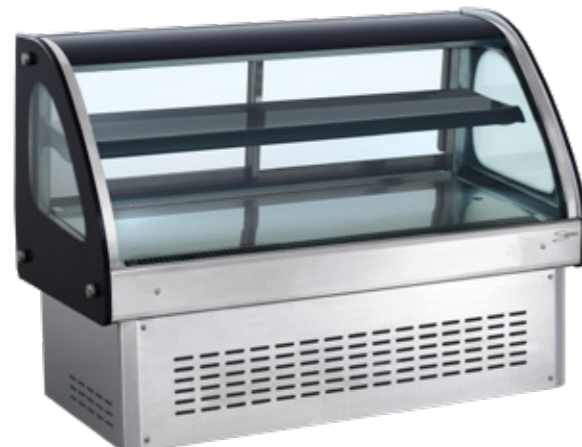
#### NOTE

Inserts sold separately

## 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

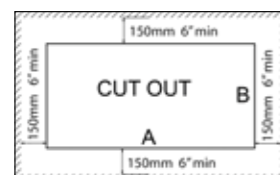
#### SPECIFICATIONS

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



## 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

<b>SPECIFICATIONS</b>	
VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 353 X 393 X 604MM
WEIGHT	: 13.7KG
CAPACITY	: Approx 12 standard size pies



2 YEAR WARRANTY



### 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

<b>SPECIFICATIONS</b>	
VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 640 X 364 X 525MM
WEIGHT	: 23KG
CAPACITY	: Approx 30 standard size pies

### 865MM PWK0005

<b>SPECIFICATIONS</b>	
VOLTAGE	: 230V
POWER	: 1kW
DIMENSIONS	: 865 X 364 X 525MM
WEIGHT	: 21KG
CAPACITY	: Approx 50 standard size pies



2 YEAR WARRANTY



## 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°

2 YEAR WARRANTY



### 660MM PWK0002-R01

<b>SPECIFICATIONS</b>	
VOLTAGE	: 230V
POWER	: 1.2kW
DIMENSIONS	: 660 X 483 X 620MM
WEIGHT	: 40KG
CAPACITY	: Approx 30 standard size pies

### 900MM PWK0003-R01

<b>SPECIFICATIONS</b>	
VOLTAGE	: 230V
POWER	: 1.5kW
DIMENSIONS	: 873 X 483 X 590MM
WEIGHT	: 50KG
CAPACITY	: Approx 45 standard size pies

### 1200MM PWK0006-R01

<b>SPECIFICATIONS</b>	
VOLTAGE	: 230V
POWER	: 1.8kW
DIMENSIONS	: 1200 X 483 X 785MM
WEIGHT	: 72KG
CAPACITY	: Approx 60 standard size pies



## GRAB AND GO

### FEATURES

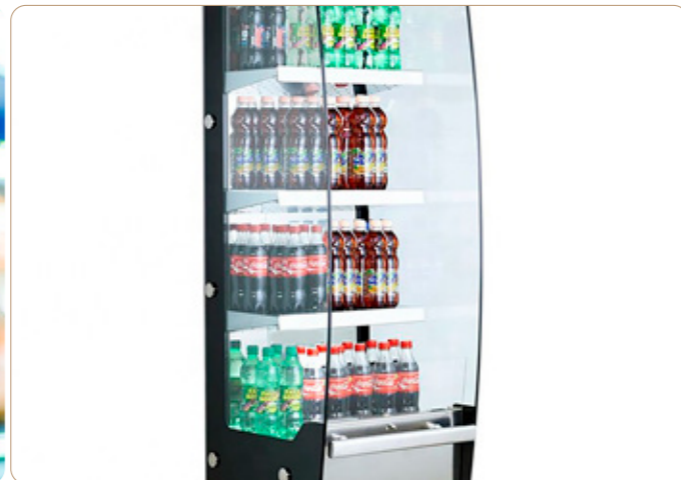
- LED illumination for each shelf
- Unit fitted with 4 X shelves
- Digital temperature control powerful circulation fan ensures even shelf temperatures
- Unit fitted with castors for easy movement 2 with brakes
- Automatic defrost
- Night curtain



### 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

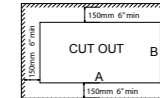


### 900MM DFC1900

#### SPECIFICATIONS

VOLTAGE : 230V  
 POWER : 0.28kW  
 DIMENSIONS : 840 X 540 X 820MM  
 WEIGHT : 66KG  
 CAPACITY : 70LT  
 SHELVES : 2

WORKTOP CUT-OUT



Model	A	B
DFC1900	778	507
DFC2200	1078	507

### 1200MM DFC2200

#### SPECIFICATIONS

VOLTAGE : 230V  
 POWER : 0.4kW  
 DIMENSIONS : 1140 X 540 X 820MM  
 WEIGHT : 88KG  
 CAPACITY : 94LT  
 SHELVES : 2

## FLOOR STANDING - REFRIGERATED STRAIGHT

### FEATURES

- Temperature range 2°C to 8°C ambient temperature of 32°C
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation
- Castor wheels make the unit easy to move



### 900MM DFC7900

#### SPECIFICATIONS

VOLTAGE : 230V  
 POWER : 0.62kW  
 DIMENSIONS : 900 X 680 X 1200MM  
 WEIGHT : 174KG  
 CAPACITY : 285LT  
 SHELVES : 3

### 1200MM DFC7200

#### SPECIFICATIONS

VOLTAGE : 230V  
 POWER : 0.76kW  
 DIMENSIONS : 1200 X 680 X 1200MM  
 WEIGHT : 215KG  
 CAPACITY : 390LT  
 SHELVES : 3

### 1500MM DFC7500

#### SPECIFICATIONS

VOLTAGE : 230V  
 POWER : 0.92kW  
 DIMENSIONS : 1500 X 680 X 1200MM  
 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



## 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 DFC1220

#### SPECIFICATIONS

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



### 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 & Serveware

Enhance any dining presentation with our ranges from world class brands such as Tiger, Infinity and Efaq. 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

## 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



## CHAFFER 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



## 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

## 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



LEVEL ADJUSTABLE FOOT





18/10

## URN SMART W

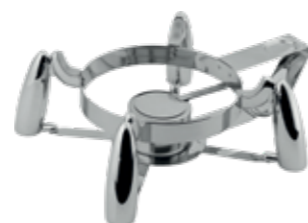


### SOUP URN WITH GLASS LID

SSU0010

DIMENSIONS : 474 X 434 X 303MM

CAPACITY : 10LT



### ROUND STAND

SRS0002

300 X 420 X 140MM

**NOTE**  
Including burner



18/10

## INDUCTION CHAFING DISHES T-COLLECTION

### SQUARE WITH GLASS LID

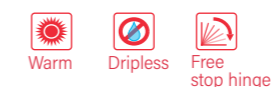
CIS3055

S/STEEL

DIMENSIONS : 395 X 429.5 X 176.5MM

WEIGHT : 7.5KG

CAPACITY : 5.5LT



### SQUARE STAND

CIS1005

S/STEEL

DIMENSIONS : 465 X 372 X 251MM

WEIGHT : 3.92KG

**NOTE**  
Magnetic burner included

## INDUCTION CHAFING DISHES SMART

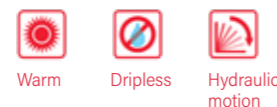


### ROUND WITH GLASS LID

CIR0065

DIMENSIONS : 435 X 505 X 202MM

CAPACITY : 6.5LT



**NOTE**  
Spoon holder optional



### STAND ROUND

CIS0002

410 X 295 X 150MM

**NOTE**  
Burner included

### SERVING SPOON HOLDER

CIR0001

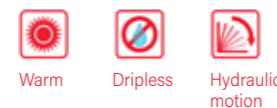


### SQUARE WITH GLASS LID

CIS0055

DIMENSIONS : 453 X 407 X 195MM

CAPACITY : 5.5LT



**NOTE**  
Spoon holder optional



### STAND SQUARE

CIS0003

415 X 353 X 150MM

**NOTE**  
Burner included

### SERVING SPOON HOLDER

CIS1001



### ROUND WITH GLASS LID

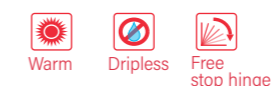
CIR3065

S/STEEL

DIMENSIONS : 420 X 484.5 X 155.5MM

WEIGHT : 7.6KG

CAPACITY : 6LT



### 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



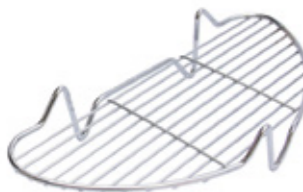
**INSERT ROUND 1/2 LARGE**  
**IRS1387**  
S/STEEL - 2 PIECE/SET  
DIMENSIONS : 385 X 68MM  
CAPACITY : 2.7LT



**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 BASKET  
COMPLETE  
DBB0001**  
615 X 355 X 297MM



**DOME COVER  
POLYCARBONATE  
DCP0002**  
575 X 355 X 216MM



**ICE PACK  
CD11001**  
255 X 200MM



**BREAD CUTTING  
BOARD ON STAND  
DBC0001**  
615 X 350 X 116MM



**BREAD BASKET  
DBB0004**  
490 x 305 x 100MM



**COLD DISPLAY  
AND COVER  
DCD1001**  
615 X 355 X 297MM

**NOTE**  
Includes 2 X ice packs



**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



**EXTENDIBLE LEGS**  
DEL0004  
4 PIECE SET



**INSERT ROUND**  
IRP0328  
PORCELAIN  
DIMENSIONS : 328 X 70MM  
CAPACITY : 3.5LT



**WOODEN TRAY ROUND**  
DWT0350  
350MM



**INSERT ROUND - 2 DIV**  
IRP1388  
PORCELAIN  
DIMENSIONS : 388 X 66MM  
CAPACITY : 4LT



**MARBLE TRAY ROUND**  
DMT0350  
350MM



## MODULAR BUFFET SYSTEM ACCESSORIES DOMINO



**WOODEN TRAY  
GN 1/1 RECTANGULAR**  
DWT0550  
527 X 321 X 28MM



**BREAD CUTTING  
BOARD RECTANGULAR**  
DBC0002  
526 X 325 X 28MM



**TRAY DISPLAY GN1/1**  
CDT0025  
500 X 306 X 33MM



**TRAY DISPLAY GN1/2**  
CDT1025  
252 X 306 X 33MM



**DISPLAY TRAY GN1/1  
RECTANGULAR**  
CDT0001  
S/STEEL  
526 X 325 X 16MM



**MARBLE TRAY  
GN1/1 RECTANGULAR**  
DMT0550  
525 X 325 X 22MM

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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





18/10

## 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**  
CD11001  
250 X 200 X 30MM



## 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

## COLD DISPLAY ACCESSORIES



**DOME COVER**  
POLYCARBONATE  
DCP0002  
575 X 354 X 217MM



**DISPLAY TRAY**  
RECTANGULAR  
GN1/1  
CDT0001  
S/STEEL  
526 X 325 X 16MM



**PORCELAIN TRAY**  
DISPLAY GN1/1  
CDT0025  
500 X 306 X 33MM



**PORCELAIN TRAY**  
DISPLAY GN1/2  
CDT1025  
252 X 306 X 33MM





18/10

## 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

JDO0037  
325 X 200 X 460MM



### JUICE 7LT

JDO0007  
325 X 195 X 560MM



### MILK WITH ICE CORE 5LT

MDO0005  
325 X 200 X 430MM



## EURI



### JUICE 7LT

JDE0007  
285 X 285 X 590MM

OTHER ORDER CODES  
DRIP TRAY  
XJDO0003



### COFFEE URN 12LT

CUE0012  
315 X 315 X 575MM

OTHER ORDER CODES  
DRIP TRAY  
XJDO0003



## WOODEN BASE



### MILK 5LT

MDR0005  
335 X 192 X 460MM



### JUICE 3.8LT

JDR0038  
344 X 223 X 490MM

## CEREAL DISPENSERS



### SINGLE

**CDS0037**  
S/STEEL  
POLYCARBONATE CYLINDER  
DIMENSIONS : 265 X 200 X 595MM  
CAPACITY : 3.7LT



### DOUBLE

**CDD0074**  
S/STEEL  
POLYCARBONATE CYLINDER  
DIMENSIONS : 215 X 310 X 595MM  
CAPACITY : 7.4LT



### TRIPLE

**CDT0011**  
S/STEEL  
POLYCARBONATE CYLINDER  
DIMENSIONS : 265 X 265 X 595MM  
CAPACITY : 11LT



## FRUIT DISPENSER

### SWIVEL

**FDS0001**  
S/STEEL  
DIMENSIONS : 328 X 565MM



## TEA URN SAMOVAR

### FEATURES

- Professional and elegant Samovar made of high quality S/Steel
- 5LT water container & 1.3LT teapot with tea strainer mirror gloss exterior, 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

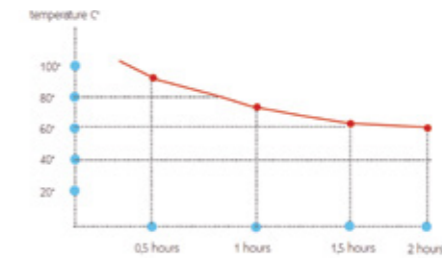


## VACUUM THERMO JUGS



### HOT/COLD

**JVT0400** - 400ML  
**JVT0700** - 700ML  
**JVT1000** - 1000ML  
**JVT1500** - 1500ML



## TREASURE STAND SET

### FEATURES

- S/Steel spiral stands with solid wood base - with back marble laminate
- 3 Changeable heights for multiple display options
- 36 Shooter glasses - excluded



### COMPLETE

**TSS0001**  
• BASE STAND : 400 X 400 X 55MM  
• SPIRAL STAND X 12 - 18CM  
• SPIRAL STAND X 12 - 24CM  
• SPIRAL STAND X 12 - 30CM

**NOTE**  
Glasses not included



### SHOOTER GLASS

**BR1.57110**  
7ML (48)  
**BR1.69249**  
44ML (48)



18/10

### STANDS - S/STEEL



**FRUIT**  
**FTS0001**  
1-TIER  
D325 X H200MM



**FRUIT**  
**FTS0003**  
3-TIER  
D375 X H530MM



**PASTRY**  
**PTS0003**  
3-TIER  
D438 X H495MM



**CAKE**  
**TCS0027**  
3-TIER  
256 X 256 X 421MM

**NOTE**  
27CM plates not included

### CONDIMENT SET



**CSS4000**  
360 X 110 X 107MM

**NOTE**  
Includes 4 X jars, 4 X spoons and 1 X tray



**20LT**  
**PBS0020**  
446 X 276MM

### PUNCH BOWL



### T-COLLECTION - STEP RISERS - BRONZE

**NEW**



**VINTAGE**  
**TSR0012**  
530 X 162 X 103MM



**VINTAGE - INCLINED**  
**TSR0013**  
530 X 162 X 162MM



**VINTAGE - TYPE 1**  
**TSR0005**  
325 X 265 X 103MM



**VINTAGE - INCLINED**  
**TSR0006**  
325 X 265 X 197MM



**VINTAGE - TYPE 2**  
**TSR0010**  
355 X 265 X 253MM



**VINTAGE**  
**THREE STEP**  
**TSR0003**  
590 X 325 X 403MM



### WOOD TRAYS - GRAY ASH

**STACKABLE**

**NEW**



**WDT0040**  
530 X 325 X 40MM



**WDT0016**  
530 X 162 X 40MM



**NEW**

**WDT4000**  
325 X 265 X 40MM



## COLD DISPLAYS



**WOOD - GN1/1**  
**CDT0004**  
530 X 325 X 160MM

**NOTE**  
Includes 2 X ice packs



**WOOD - GN 1/2**  
**CDT0010**  
337 X 295 X 202MM

**NOTE**  
Includes 1 X ice packs



**ACRYLIC - GN 1/2**  
**CDT0013**  
337 X 295 X 202MM

**NOTE**  
Includes 1 X ice packs



## LUCITE TRAYS - ICE WHITE



**TLT0530**  
530 X 325 X 75MM



**TLT0325**  
325 X 265 X 75MM



## 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

18/10

**FEATURES**

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Sleek and elegantly designed S/Steel handles
- Soup tureen can be filled in the kitchen, then taken to the buffet
- Two way heating, fuel or heating element
- For best results, preheat tureen
- Unit comes with a holder for chafing fuel



**CLASSIC 10LT**  
**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

## 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**  
**JDI1007**



**CONTEMPORARY 7LT**  
**JDI0007**

**NOTE**  
Ice tube can be refilled with ice to keep juice chilled for the duration of a buffet breakfast

## CEREAL DISPENSER

### FEATURES

- Heavy gauge 18/10 S/Steel
- Polished mirror finish
- Good portion control, dispenses cereal to requirements
- Unit complete with lid, oblong base and food grade container



7LT  
CDI0007

## PUNCH BOWL

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



WITH RIM  
PBI0015  
15LT

## MILK PAIL

### FEATURES

- Heavy gauge 18/10 S/Steel
- Polished mirror finish
- Resembles farm milk pail
- Can be used for hot or cold milk as the urn is insulated
- Refillable ice tube keeps milk chilled



5LT  
MPI0005

### NOTE

Ice tube can be refilled with ice to keep milk chilled for the duration of a buffet breakfast

## 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

## ICE BUCKETS

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



1 BOTTLE  
IBI0048  
4.8LT  
2 BOTTLES  
IBI0065  
6.5LT

### 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

## 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

## 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

## 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

## 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**  
**JS0001**

**NOTE**  
Stand only

## STANDS

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish



**CAKE STAND BRISTOL**  
**CSB0306** - 306MM TRAY  
**CSB0355** - 355MM TRAY



### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**TABLE NO. STAND**  
**ITS0060** - 60MM  
**ITS0190** - 190MM  
**ITS0290** - 290MM

## HOLLOWARE

### 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



## BRISTOL



**CREAM JUG  
WITH LID**  
**CJB1230** - 230ML



**TEA POT**  
**TPB2600** - 600ML  
**TPB1200** - 1200ML



**CREAM JUG**  
**CJB1150** - 150ML



**SUGAR BOWL**  
**SBB0230** - 230ML



## TRAYS RECTANGULAR



**VIENNA**  
**TRV0458** - 573 X 333MM  
**TRV0558** - 686 X 425MM  
**TRV0656** - 790 X 501MM

### 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



**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

## BUTTER BELL

### FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



**WITH PORCELAIN**  
**HOLDER**  
**IBB0090** - 90MM  
**OTHER ORDER CODES**  
**PORCELAIN HOLDER**  
**XIBB0090** - 90MM



## CROISSANT WARMER

## DECORATIVE FOOD DISPLAY LAMPS

### MATTE BLACK

**DDL1000**  
**SPECIFICATIONS**  
 VOLTAGE : 230V  
 POWER : 0.25kW  
 DIMENSIONS : 320 X 320 X 340MM  
 WEIGHT : 1.5KG

### MATTE SILVER

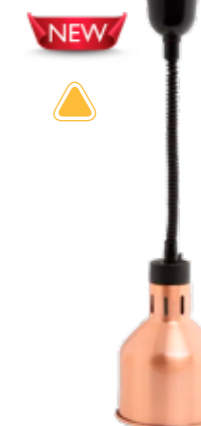
**DDL1001**  
**SPECIFICATIONS**  
 VOLTAGE : 230V  
 POWER : 0.25kW  
 DIMENSIONS : 320 X 320 X 340MM  
 WEIGHT : 1.5KG

**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

## 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

### FEATURES

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

## ROLLTOP CHAFING DISHES GLASS LID

Polished finish. Roll back lid. Comes standard with burner holders and water pan. Accommodates electric elements as well. Opens to 180°. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



**RECTANGULAR  
CDS2001**  
DIMENSIONS : 660 X 480 X 420MM  
INSERT SIZE : 495 X 295 X 65MM  
CAPACITY : 8.5LT

**NOTE**  
Element not included

**OTHER ORDER CODES**  
**RECTANGULAR ELEMENT**  
**CDB0003**



**ROUND  
CDS2002**  
DIMENSIONS : 520MM  
INSERT SIZE : 355 X 65MM  
CAPACITY : 6.8LT

**NOTE**  
Element not included

**OTHER ORDER CODES**  
**ROUND ELEMENT**  
**CDB0004**

## DELUXE

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



**RECTANGULAR  
CDS0007**  
DIMENSIONS : 630 X 360 X 400MM  
INSERT SIZE : 530 X 315MM  
CAPACITY : 7.5LT



**ROUND  
CDS0005**  
DIMENSIONS : 460MM  
INSERT SIZE : 380MM  
CAPACITY : 6.8LT

## REGULAR

Polished finish. Roll back lid. Comes standard with burner holders. Opens to 180°. For best results use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



**RECTANGULAR  
CDS1006**  
DIMENSIONS : 630 X 370 X 400MM  
INSERT SIZE : 530 X 325MM  
CAPACITY : 7.5LT



**ROUND  
CDS1007**  
DIMENSIONS : 460MM  
INSERT SIZE : 380MM  
CAPACITY : 6.8LT

## CHAFING DISHES POLISHED

Comes standard with burner holders. Create an elegant buffet setting with the mirror polished chafer. Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



**RECTANGULAR  
CDS1000**  
DIMENSIONS : 610 X 350 X 330MM  
INSERT SIZE : 530 X 325MM  
CAPACITY : 9LT



**ROUND  
CDS1001**  
DIMENSIONS : 330MM  
CAPACITY : 3.7LT

## CHAFING DISH - ROUND

Create an elegant buffet setting with this mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer to page 376 for order codes and sizes.



**GLASS LID  
CDS1004**  
DIMENSIONS : 350MM  
CAPACITY : 3.7LT



## SOUP STATION

**9LT  
CDS1003**  
DIMENSIONS : 300MM  
CAPACITY : 9LT

## INSERTS FOR CHAFING DISHES PORCELAIN

### FEATURES

- Porcelain inserts offer a more presentable alternative to the traditional S/Steel
- Food retains original colouring throughout the buffet serving
- High quality gastronorm porcelain inserts

### BLACK

NEW



**GN1/1  
IFP2065**  
65MM



**GN1/2  
IHP2065**  
65MM



**GN1/3  
ITP2065**  
65MM

### WHITE

NEW



**GN1/1  
IFP1065**  
65MM



**GN1/1  
IFP1165**  
65MM  
2 DIVISION



**GN2/3  
ITP1165**  
65MM



**GN1/2  
IHP1065**  
65MM



**GN1/3  
ITP1065**  
65MM

## SOUP KETTLES

### FEATURES

- Ideal for hotels, canteens, take aways and supermarkets
- Great for soup, sauces, curries, breakfast porridge and stew



**S/STEEL 5.7LT  
SKD1004**

**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 0.3kW



**S/STEEL 11LT  
SKD1008**

**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 0.8kW  
TOP DIAMETER : 270MM  
MIDDLE DIAMETER : 215MM  
BOTTOM DIAMETER : 235MM  
HEIGHT : 365MM



**BLACK 11LT  
SKD0008**

**SPECIFICATIONS**  
VOLTAGE : 230V  
POWER : 0.8kW  
TOP DIAMETER : 270MM  
MIDDLE DIAMETER : 215MM  
BOTTOM DIAMETER : 235MM  
HEIGHT : 365MM



## CHAFING FUEL

### FEATURES

- Is the ideal heat source for all chafers
- Burns for over 2½ hours, depending on environment
- Will not discolour the chafers as it burns with a clean blue flame
- Spill resistant



**METHANOL  
CFA0001  
24 X 200G**



**METHANOL  
CFA0003  
4 X 5LT**



**REFILL BAG  
METHANOL  
CFA0005  
4 X 5LT**



**HOLDER  
CDB0002**

## BURNER

## JUICE DISPENSERS



**6LT  
JDS7001**



**6LT X 2  
JDS7002**



**8LT  
JDS8001**



**8LT X 2  
JDS8002**



## CEREAL DISPENSERS



**8LT  
CDS5001**



**8LT X 2  
CDS5002**

## DISPLAYWARE - STEP RISERS - ABS BLACK

### FEATURES

- Step riser display
- Use in fridges or on a buffet
- Excellent display for all presentations
- ABS plastic is durable, easy to clean and will not warp or chip
- Edges have air slots for increased air circulation in refrigerated cases



**3 STEPS**  
**SRA0003**  
600 X 750 X 95MM



**2 STEPS**  
**SRA0002**  
600 X 750 X 95MM

## DISPLAYWARE - ABS



**LID**  
**INH4007**  
320 X 260MM

**SALADWARE DELI DISH**  
**DDS0001**  
320 X 260 X 60MM



**LID**  
**SBL0215**  
215 X 215MM

**SALADWARE SALAD BOWL**  
**SBS0003**  
215 X 215 X 65MM



**LID**  
**INF4006**  
525 X 325MM

**SALADWARE MARINADE DISH**  
**MDS0002**  
2 DIVISION  
525 X 325 X 60MM



**LID**  
**INH4007**  
320 X 260MM

**SALADWARE - DELI DISH**  
**DDS0002**  
2 DIVISION  
320 X 260 X 60MM



**LID**  
**INF4006**  
525 X 325MM

**SALADWARE MARINADE DISH**  
**MDS0001**  
525 X 325 X 60MM



**LID**  
**SBL0250**  
250 X 250MM

**SALADWARE SALAD BOWL**  
**SBS0004**  
250 X 250 X 65MM

**NOTE**  
Lids not suitable for heating

## CUT OUT BUBBLE DOME AND BASE



**BTA3109**  
520 X 358 X 180MM

## BUBBLE DOMES - ABS



**BUBBLE DOME**  
**BTA2027** - 440 X 270 X 140MM  
**BTA2109** - 500 X 326 X 180MM  
**BTA2061** - 595 X 445 X 230MM  
**BTV2003** - 460 X 310 X 100MM  
**BTV2004** - 500 X 410 X 100MM

**NOTE**  
Not suitable for heating

## BUBBLE TRAYS - ABS



**BUBBLE TRAY**  
**BTA1027** - 440 X 270 X 25MM  
**BTA1109** - 520 X 358 X 25MM  
**BTA1061** - 595 X 445 X 25MM  
**BTV1003** - 460 X 310 X 15MM  
**BTV1004** - 500 X 410 X 15MM

**NOTE**  
Not suitable for heating

## CAKE DISPLAY



**TRAY AND DOME**  
**CDC0320**  
325 X 140MM

## CAKE STAND



**PLASTIC**  
**CSP0300**  
300MM

**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**

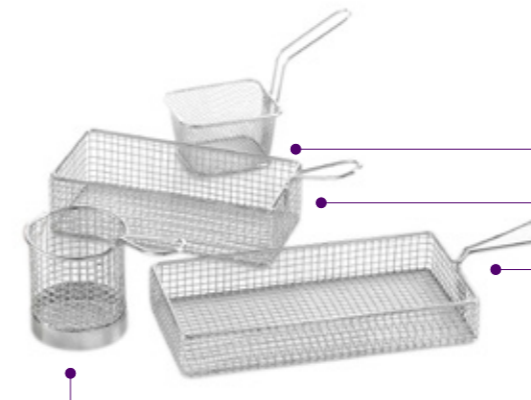


**SCS2000** - CUP 1 - 45ML (12)  
**SCS2001** - CUP 3 - 71ML (12)  
**SCS2002** - CUP 4 - 120ML (12)

**MINI SERVING BASKETS**

**FEATURES**

- Contemporary serving baskets ideal for serving sides or tapas in a different way



**SQUARE**  
MBS0060 - 95 X 95 X 60MM  
MBS0061 - 100 X 90 X 60MM  
**RECTANGULAR**  
MBR0060 - 215 X 105 X 60MM  
MBR0035 - 215 X 105 X 35MM  
**ROUND**  
MBR0008 - 80 X 80MM



**MINI SERVING PANS**

**FEATURES**

- Polished S/Steel and a riveted brass handle make this range stylish and appearance is eye catching and classic
- Minimal in size, but maximal in results
- This mini series is not only endearing, but the small pots and mini sauté pans are also especially practical and versatile
- The small pot, for example, are ideal for serving soups or little casseroles
- The small sauté pans are a nice alternative for serving a mini dish or dessert
- Moreover, these small pots and sauté pans give an extra touch to your buffet
- Practical: their heat conducting base allows them to be kept warm easily
- The mini series is perfect for serving individual portions of stews or sauces and it looks great on the serving pass



**SAUCE - S/STEEL**  
MSS0070 - 70 X 45MM  
MSS0090 - 90 X 60MM



**SAUCE - COPPER**  
MCS0070 - 70 X 45MM  
MCS0090 - 90 X 60MM



**FRYING - S/STEEL**  
MSF0120  
120 X 35MM



**FRYING - COPPER**  
MCF0120  
120 X 35MM

## MINI ROASTING PANS

### FEATURES

- Sure to be a favourite, this mini S/Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe



**S/STEEL**  
**MSR0145**  
145MM  
**SQUARE - S/STEEL**  
**MSS0115**  
115MM  
**MSS0135**  
135MM

## BALTI DISHES

### FEATURES

- A beautiful mirror finish on these servers
- The ideal addition to your kitchen dinnerware
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing S/Steel which will keep it looking great

- Handles make transport easy
- Dishwasher safe



**FLAT**  
**BDF2014** - 140ML  
**BDF2016** - 160ML

## MINI COLANDER



**MCS2010**  
100MM

## MINI MILK CHURNS

### FEATURES

- These S/Steel milk churns are available in two sizes for creative food presentations
- Perfect for serving milk or cream with tea and coffee, or custard with a dessert



**MMC2005** - 148ML  
**MMC2000** - 74ML

## SERVING PLATTERS



**OVAL S/STEEL**  
**SPO0350** - 350MM  
**SPO0410** - 410MM  
**SPO0500** - 500MM



**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

**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



**DOME COVERS - POLYCARBONATE**



**UNBREAKABLE**



**TAPERED**  
**SDC0004**  
 305MM



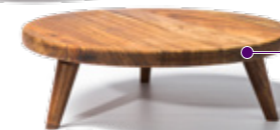
**ARC HANDLE**  
**SDC0005**  
 305MM



**ROUND**  
**SDC0001** - 205MM  
**SDC0002** - 255MM  
**SDC0003** - 305MM



**ROUND CAKE STANDS**



**SMALL**

**WDT0003**  
 380 X 50 X 22MM

**MEDIUM**

**WDT0004**  
 380 X 110 X 22MM

**LARGE**

**WDT0005**  
 380 X 160 X 22MM

**NOTE**

Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

## DISPLAY BASKETS AND STANDS



**BASKET**  
**WDB0305**  
300 X 200 X 70MM  
**STEEL STAND**  
**WDS0305**  
305 X 205MM SLANTED



**BASKET**  
**WDB0330**  
330 X 300 X 70MM  
**STEEL STAND**  
**WDS0330** - 330 X 300MM SLANTED  
**WDS1330** - 330 X 300MM STRAIGHT



**BASKET**  
**WDB0340**  
333 X 233 X 83MM  
**STEEL STAND**  
**WDS0340**  
340 X 240MM SLANTED



**BASKET**  
**WDB0400**  
400 X 300 X 70MM  
**STEEL STAND**  
**WDS0400** - 400 X 300MM SLANTED  
**WDS1400** - 400 X 300MM STRAIGHT



**BASKET**  
**WDB0500**  
500 X 300 X 90MM  
**STEEL STAND**  
**WDS0500**  
500 X 300MM SLANTED



## BENCH/PATISSERIE RISERS



**WBR0210**  
210 X 210 X 100MM



**WBR0250**  
250 X 250 X 140MM



**WBR0300**  
300 X 300 X 170MM



**NOTE**  
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

## DISPLAY STANDS



**RECTANGULAR**  
**WDT0001** - 370 X 270 X 120MM  
**WDT0002** - 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

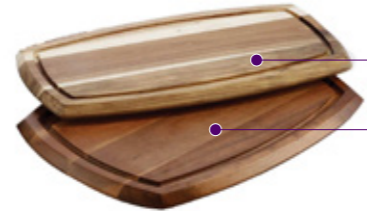


## SERVING BOARDS

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



**WPB0380**  
380 X 300 X 18MM



**WPB0745**  
620 X 200 X 18MM



**WPB0620**  
745 X 155 X 18MM



**WPB0325**  
325 X 220 X 16MM

**NEW**



**PIZZA**  
**WPB0320** - 320MM

## DISPLAY STAND

**NEW**



**WDS1003**  
THREE TIER  
600 X 180 X 20MM



**NOTE**  
Due to the nature of natural wood, the exact colour of the finished product cannot be guaranteed

## BOWLS CAPSULE



**SQUARE**  
**CBS0010** - IVORY - 176 X 162 X 100MM  
**CBS0012** - YELLOW - 176 X 162 X 100MM  
**CBS0011** - BLUE - 176 X 162 X 100MM  
**CBS0013** - GREY - 176 X 162 X 100MM



**RECTANGULAR**  
**CBR0015** - IVORY - 265 X 162 X 65MM  
**CBR0017** - YELLOW - 265 X 162 X 65MM  
**CBR0016** - BLUE - 265 X 162 X 65MM  
**CBR0018** - GREY - 265 X 162 X 65MM



**RECTANGULAR**  
**CBR0011** - IVORY - 325 X 176 X 65MM  
**CBR0013** - YELLOW - 325 X 176 X 65MM  
**CBR0012** - BLUE - 325 X 176 X 65MM  
**CBR0014** - GREY - 325 X 176 X 65MM

**RECTANGULAR**  
**CBR0002** - IVORY - 325 X 265 X 65MM  
**CBR0004** - YELLOW - 325 X 265 X 65MM  
**CBR0003** - BLUE - 325 X 265 X 65MM  
**CBR0005** - GREY - 325 X 265 X 65MM

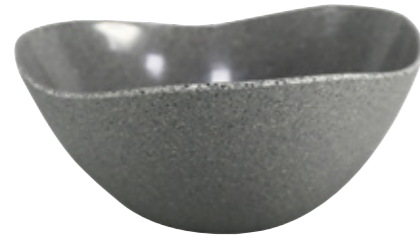


**BOWLS**

**WHITE**



**ROCKY**  
RBW0001 - 3.6LT  
RBW0002 - 7LT



**ROCKY**  
RBG0001 - 3.6LT  
RBG0002 - 7LT

**WHITE**



**CANON SQUARE**  
CBS0007 - 170MM  
CBS0008 - 250MM  
CBS0009 - 350MM



**MEGA ROUND**  
MBR0002 - 250MM  
MBR0001 - 350MM  
MBR0003 - 500MM

**GREY**

**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

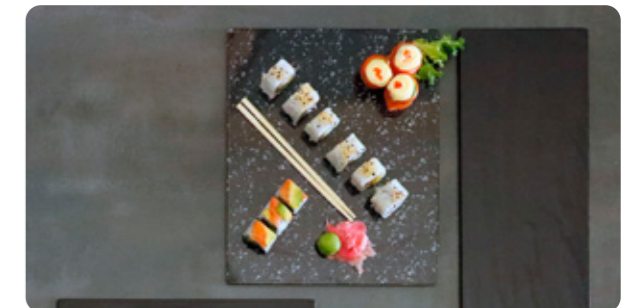


**NOTE**  
Only for room temperature and cold temperature

**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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Halo	430	Grunter	474
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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



**CHURCHILL**

- 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

*Luzerne*

- Family-owned with over 75 years of expertise
- Shock, scratch, and chip resistant
- High-temperature firing enhances durability
- Light, translucent kaolin clay texture
- Lead, cadmium, and bone ash-free

**bonna**

- Over 40 years of heritage and experience
- Lifetime edge chip resistance\*
- Unique clay formula developed specifically for durability
- Each piece is truly unique due to design process
- Scratch resistance due to state-of-the-art glazing

**FORTIS**  
HOTELWARE

- Revered for high-quality production
- Cutlery and crockery for all dining experiences
- Options available for every budget
- Alumina-enhanced crockery for resilience
- Affordable quality without compromise



- Italian glassware expertise since 1825
- Global leader preferred by the hospitality industry
- Durable for demanding environments
- A wide variety of glassware for every need
- Pulled stems, lead free crystal, tempered glass, stack-ability

**LUCARIS**  
Crystal of Modern Asia

- Lead-Free crystal glassware without harmful materials
- Practical for everyday use
- Brilliant, clear glass for visual appeal
- Pulled stem enhances durability
- Glass shapes enhance aroma and wine flavours

*Ocean*

- Over 38 years of proven excellence
- Luxury glassware at a great price
- Focus on aesthetics and innovation
- Various options available for all dining settings
- For all hospitality and catering needs

**áqua**  
GLASSWARE

- Affordable quality without compromise
- A variety of beverage options for every need
- Designed for frequent use
- Sourced from trusted suppliers
- Functional and contemporary designs

**PINTINOX**

- Italian craftsmanship since 1929
- 18/10 S/Steel for long-lasting use
- Combines aesthetics with high performance
- Tailored options for diverse needs
- Rigorous manufacturing standards for consistent quality

**SOLA** The Netherlands

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



- Trusted French brand since the 19th century
- Reliable mechanisms for perfect grinding
- Lifetime warranty on grinding mechanisms
- Elegant designs for any table setting
- Ranges for varied styles and preferences

**macFAB**

- Produced in Canada
- Dishwasher safe, easy to maintain
- Indoor and outdoor use, weather resistant
- Resists fading from sunlight
- Ideal for professional settings



**CHURCHILL**

Since 1795, Churchill has been designing and manufacturing tableware. Renowned for quality and durability, Churchill combines 225 years of ceramic expertise with thoughtful design.

Churchill products are engineered to perform in the busiest hospitality environments.

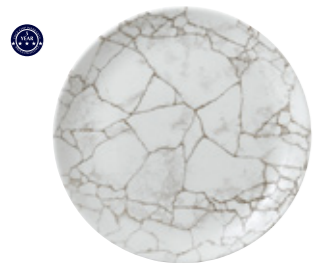


- Denotes Edge Chip Warranty. T's and C's apply

## 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



**COUPE PLATE**  
CC-KTAG-EVP8.1 - 21.7CM (12)  
CC-KTAG-EV10.1 - 26CM (12)  
CC-KTAG-EV11.1 - 28.8CM (12)



**COUPE BOWL**  
CC-KTAG-EVB7.1  
18.2CM - 420ML (12)  
CC-KTAG-EVB9.1  
24.8CM - 1.14LT (12)



**WALLED PLATE**  
CC-KTAG-WP26.1  
26CM (12)



## STUDIO PRINTS

Stone, a range inspired by the traditional process of hand carving ceramics from natural stone. Emulating tones and textures of nature. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects.

### STONE



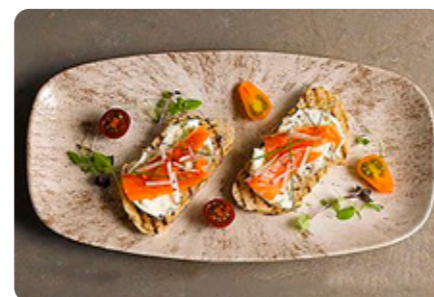
**COUPE PLATE**  
CC-STAG-EVP6.1 - 16.5CM (12)  
CC-STAG-EVP8.1 - 21.7CM (12)  
CC-STAG-EV11.1 - 28.8CM (12)



**COUPE BOWL**  
CC-STAG-EVB9.1 - 24.8CM - 1.14LT (12)



**OBLONG CHEFS PLATE**  
CC-STAG-XO11.1 - 30 X 15.3CM (12)  
CC-STAG-XO14.1 - 35.5 X 19CM (6)



## ISLA

Isla design is inspired by shapes and textures found along the seashore. The modern, yet graceful Isla embossment is reminiscent of the coastline.

### WHITE



**FOOTED PLATE**  
CC-WHIS-IP65.1 - 17CM (12)  
CC-WHIS-IF9.1 - 23.4CM (12)  
CC-WHIS-IF58.1 - 27.6CM (12)  
CC-WHIS-IF11.1 - 30.5CM (12)  
**PRESENTATION PLATE**  
CC-WHIS-IP12.1 - 30.5CM (12)



**DEEP COUPE PLATE**  
CC-WHIS-ID27.1 - 28.1CM - 900ML (12)



**WIDE RIM BOWL**  
CC-WHIS-IWBM.1 - 24CM - 280ML (12)



**OATMEAL BOWL**  
CC-WHIS-IPOB.1 - 17CM - 250ML (12)



**TEA CUP**  
CC-WHIS-IT8.1 - 220ML (12)



**SAUCER**  
CC-WHIS-ISM.1 - 15CM (12)



## EMERGE

The appearance of studio pottery is created through glazed finishes and an exposed biscuit base in the earthy Churchill Emerge coloured body. Stylish tableware decorated in artisan style glazes, a blend of tradition and innovation. The perfect solution for Tapas and Asian style dishes.

### OSLO BLUE



**DIP POT**  
CC-EMBL-EM2.1  
3.9 X 6CM - 570ML (12)



**CHIP MUG**  
CC-EMBL-EM11.1  
7.7 X 8.6CM - 312ML (12)



**DEEP BOWL**  
CC-EMBL-EM8.1  
5.7 X 9CM - 255ML (12)



**MEDIUM DEEP BOWL**  
CC-EMBL-EM16.1  
5.9 X 12CM - 454ML (12)



**LARGE DEEP BOWL**  
CC-EMBL-EM40.1  
7.5 X 15.8CM - 1.14LT (6)



**RAMEN BOWL**  
CC-EMBL-EU20.1  
8 X 20CM - 1LT (6)



**DEEP DISH**  
CC-EMBL-ED17.1  
17.30 X 11.90 X 5CM  
500ML (6)



**RECTANGULAR PLATE**  
CC-EMBL-EP22.1  
22 X 15CM (6)



**RECTANGULAR PLATE**  
CC-EMBL-EP25.1  
25.1 X 10CM (6)



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



## EMERGE SEATTLE GREY



**DIP POT**  
CC-EMGY-EM2.1  
3.9 X 6CM - 57ML (12)



**CHIP MUG**  
CC-EMGY-EM11.1  
7.7 X 8.6CM - 312ML (12)



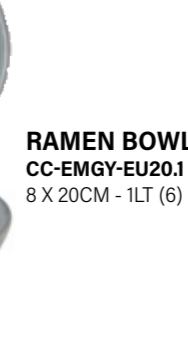
**DEEP BOWL**  
CC-EMGY-EM8.1  
5.7 X 9CM - 255ML (12)



**MEDIUM DEEP BOWL**  
CC-EMGY-EM16.1  
5.9 X 12CM - 454ML (12)



**LARGE DEEP BOWL**  
CC-EMGY-EM40.1  
7.5 X 15.8CM - 1.14LT (6)



**RAMEN BOWL**  
CC-EMGY-EU20.1  
8 X 20CM - 1LT (6)



**DEEP DISH**  
CC-EMGY-ED17.1  
17.30 X 11.90 X 5CM  
500ML (6)



**RECTANGULAR PLATE**  
CC-EMGY-EP22.1  
22 X 15CM (6)



**RECTANGULAR PLATE**  
CC-EMGY-EP25.1  
25.1 X 10CM (6)



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



## RAKU

Inspired by the traditional glazing process known as Raku firing which creates expressive and exciting results, Raku showcases reactive texture through print. Raku inspired prints are achieved with Churchill's innovative print process. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects. Emulating an artisan glaze finish, Studio Prints Raku has all of the durability and technical reassurance required for the hospitality environment.

### TOPAZ BLUE



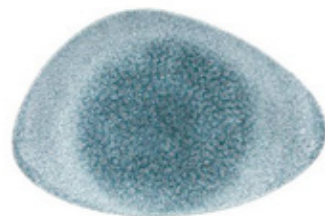
**COUPE PLATE**  
CC-RKTB-EVP6.1 - 16.5CM (12)  
CC-RKTB-EVP8.1 - 21.7CM (12)  
CC-RKTB-EV10.1 - 26CM (12)  
CC-RKTB-EV11.1 - 28.8CM (12)



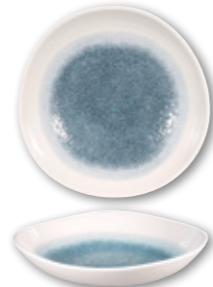
**COUPE BOWL**  
CC-RKTB-EVB7.1 - 18.2CM - 430ML (12)  
CC-RKTB-EVB9.1 - 24.8CM - 1.13LT (12)



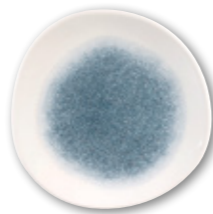
**OVAL COUPE PLATE**  
CC-RKTB-OP12.1 - 31.7 X 25.5CM (12)



**CHEFS TRIANGLE PLATE**  
CC-RKTB-TC30.0 - 30 X 20CM (6)



**ORGANIC ROUND BOWL**  
CC-RKTB-OGB1.1 - 25.3CM - 1.1LT (12)

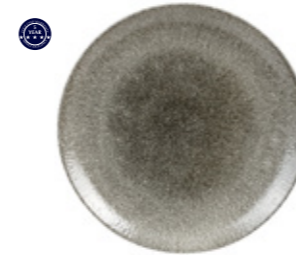


**ORGANIC ROUND PLATE**  
CC-RKTB-OG8.1 - 21CM (12)  
CC-RKTB-OG10.1 - 26.4CM (12)



**CHEFS OBLONG PLATE**  
CC-RKTB-XO11.1 - 29.8 X 15.3CM (12)  
CC-RKTB-XO14.1 - 35.5 X 18.9CM (6)

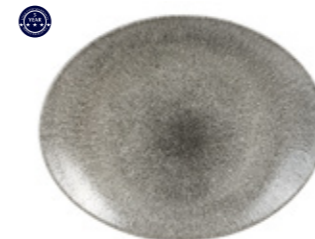
## RAKU QUARTZ BLACK



**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)



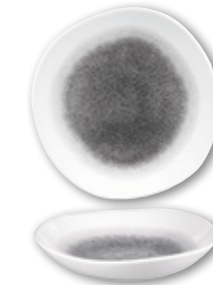
**COUPE BOWL**  
CC-RKBQ-EVB7.1 - 18.2CM - 430ML (12)  
CC-RKBQ-EVB9.1 - 24.8CM - 1.14LT (12)



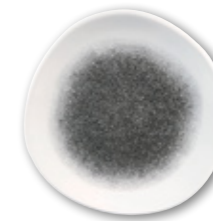
**OVAL COUPE PLATE**  
CC-RKBQ-OP12.1 - 31.7 X 25.5CM (12)



**CHEFS TRIANGLE PLATE**  
CC-RKBQ-TC30.1 - 30 X 20CM (6)



**ORGANIC ROUND BOWL**  
CC-RKBQ-OGB1.1 - 25.3CM - 1.1LT (12)



**ORGANIC ROUND PLATE**  
CC-RKBQ-OG8.1 - 21CM (12)  
CC-RKBQ-OG10.1 - 26.4CM (12)



**CHEFS OBLONG PLATE**  
CC-RKBQ-XO11.1 - 29.8 X 15.3CM (12)  
CC-RKBQ-XO14.1 - 35.5 X 18.9CM (6)

## 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  
SAUCER**  
CC-SWHS-CB20.1 - 227ML (12)  
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  
ZEST BOWL**  
CC-SWHS-SD3.1 - 4 X 8CM - 90ML (12)  
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  
SAUCER**  
CC-SWHS-CEB9.1 - 100ML (12)  
CC-SWHS-ESS.1 - 11.8CM (12)

## STONECAST PEPPERCORN GREY

## STONECAST DUCK EGG BLUE



**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)



**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-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)



**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-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)



**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-SPGS-SB15.1 - 426ML (4)



**MILK JUG**  
CC-SPGS-SJ4.1 - 114ML (4)



**BEVERAGE/TEAPOT**  
CC-SDES-SB15.1 - 426ML (4)



**MILK JUG**  
CC-SDES-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)



**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-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)



**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)



**DIP DISH**  
CC-BCPA-PL5.1  
3.5 X 9.7CM - 142ML (12)



**CHIP POT**  
CC-BCPA-PL12.1  
9 X 9.7CM - 340ML (12)



**DIP DISH**  
CC-BCPE-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)



## 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 BUTTER PAD**  
CC-WH-BP.1 - 10CM (24)



**PROFILE PEPPER**  
CC-WH-SPE.1 - 9CM (12)  
**PROFILE SALT**  
CC-WH-SSA.1 - 9CM (12)



**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

LADE1602026-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

LAAG6110019/039021A - 19CM (24)  
LAAG6110023/039021A - 23.5CM (12)  
LAAG6110027/039021A - 27.5CM (12)  
LAAG6110031/039021A - 31CM (12)



#### ROUND V-BOWL

LAAG6122010/039021A - 10CM - 60ML (24)  
LAAG6122016/039021A - 15.5CM - 390ML (12)  
LAAG6122018/039021A - 18CM - 720ML (12)



#### ROUND BOWL

LAAG6120014/039021A - 14.5CM - 270ML (24)  
LAAG6120029/039021A - 29CM - 3LT (6)

## URBAN

The contrast pattern of storm captivates your eye from first sight.

### STORM



#### ROUND COUPE PLATE

LAAG6110019/149010 - 19CM (24)  
LAAG6110023/149010 - 23.5CM (12)  
LAAG6110027/149010 - 27.5CM (12)

#### ROUND V-BOWL

LAAG6122010/149010 - 10CM - 60ML (24)  
LAAG6122016/149010 - 15.5CM - 390ML (12)



#### ROUND BOWL

LAAG6120014/149010 - 14.5CM - 270ML (24)  
LAAG6120024/149010 - 24CM - 1.3LT (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

LAAG6110019/139037 - 19CM (24)  
LAAG6110027/139037 - 27.5CM (12)  
LAAG6110031/139037 - 31CM (12)

#### ROUND V-BOWL

LAAG6122010/139037 - 10CM - 60ML (24)  
LAAG6122016/139037 - 15.5CM - 390ML (12)



#### ROUND BOWL

LAAG6120024/139037 - 24CM - 1.3LT (12)



## KNIT

Knit evokes the small wonders of everyday life through stimulation of tactile fabric, bringing simplicity into the restaurant, hotel space.

### REACTIVE WHITE



**ROUND COUPE PLATE**

LAKT1201016/HKZ12000 - 16CM (12)  
LAKT1201021/HKZ12000 - 21CM (24)  
LAKT1201026/HKZ12000 - 26CM (24)



**ROUND BOWL**

LAKT1202123/HKZ1200 - 23CM - 720ML (12)



**SAUCE BOWL**

LAKT1220010/HKZ1200 - 10CM - 180ML (12)

**BOWL**

LAKT1220016/HKZ12000 - 16CM - 540ML (12)



## LAVA

Featuring a photogenic spackle glaze that stimulates the fascinating composition of silicate materials in molten rocks.



**ROUND COUPE PLATE**

LALV1401016/HKZ15901 - 16CM (12)  
LALV1401023/HKZ15901 - 23CM (12)  
LALV1401028/HKZ15901 - 28CM (12)



**CEREAL/DESSERT**

LALV6102018/HKZ15901 - 18CM 450ML - (12)

**ROUND BOWL**

LALV6102023/HKZ15901 - 23CM - 900ML (12)



**ROUND V-BOWL**

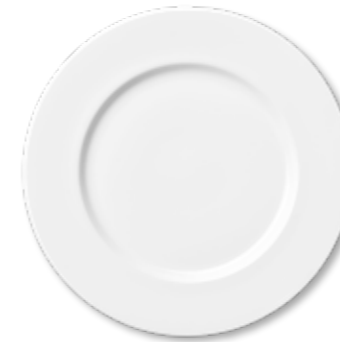
LALV6122010/HKZ15901 - 10CM - 60ML (12)  
LALV6122016/HKZ15901 - 15.5CM - 390ML (12)



## OLIVE

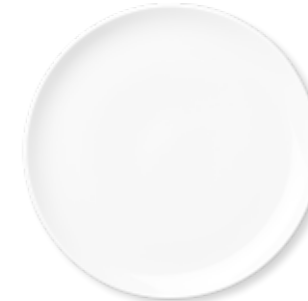
The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that require exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe.

### WHITE



**ROUND RIM PLATE**

LAOL1101017 - 16.5CM (12)  
LAOL1101021 - 21CM (24)  
LAOL1101023 - 23CM (24)  
LAOL1101027 - 27CM (12)  
LAOL1101031 - 30.5CM (12)



**ROUND COUPE PLATE**

LAOL1201116 - 16CM (24)  
LAOL1201118 - 18CM (24)  
LAOL1201221 - 21CM (24)  
LAOL1201126 - 26CM (12)  
LAOL1201131 - 31CM (12)



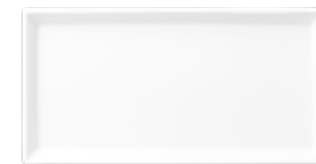
**ROUND RIM SOUP PLATE**

LAOL6102022 - 22.4CM - 240ML (24)



**DEEP COUPE PLATE**

LARE1202027 - 27CM (12)



**RECTANGULAR PLATE**

LAOL1703017 - 17CM (12)  
LAOL1703022 - 22CM (12)  
LAOL1703027 - 27CM (12)



**SQUARE PLATE**

LAOL1704016 - 16CM (12)  
LAOL1704021 - 21CM (12)  
LAOL1704026 - 26CM (12)



**ROUND BOWL**

LARE6120024 - 24CM - 1.3LT (12)



**BOWL**

LAOL1120006 - 6CM - 60ML (24)  
LAOL1120011 - 11CM - 210ML (24)  
LAOL1120013 - 13.5CM - 390ML (24)  
LAOL1120015 - 15.5CM - 600ML (24)



**OLIVE  
WHITE**


**MUG**  
**LAOL1130030** - 300ML (12)  
**SAUCER**  
**LAOL1415115** - 15CM (24)



**AK TEA CUP**  
**LARE1407124** - 240ML (24)  
**SAUCER**  
**LAOL1415115** - 15CM (24)



**ESPRESSO CUP**  
**LAOL1105009** - 70ML (24)  
**ESPRESSO SAUCER**  
**LAOL1415112** - 12CM (24)



**COFFEE CUP**  
**LAOL1132018** - 200ML (24)  
**SAUCER**  
**LAOL1415115** - 15CM (24)



**TEAPOT**  
**LAOL1108053B/L** - 420ML (6)



**EGG CUP**  
**LARE1807006** - 6CM (12)



**WHITE BUTTER DISH**  
**LAOL1810006** - 6CM - 30ML (24)



**CREAMER**  
**LAOL1106015** - 140ML (12)  
**LAOL1162020** - 200ML (12)



**PEPPER SHAKER**  
**LAOL3411007P** - 6.5CM (12)  
**SALT SHAKER**  
**LAOL3411007S** - 6.5CM (12)



**SAUCE DISH**  
**LARE1800007** - 7.5CM - 30ML (24)



**SACHET HOLDER**  
**LAOL1213005** - 10CM (12)

**CLASSIC NEW BONE**

The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash. It is designed for use in all commercial environments 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**  
**LAOK6120014** - 14CM - 270ML (12)  
**LAOK6120019** - 19CM - 450ML (24)  
**LAOK6120029** - 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  
RIM SAUCER**  
LACW1501028B - 12CM - 300ML (24)  
LACW1425016 - 16CM (24)



**COFFEE CUP STACKABLE  
COUPE SAUCER**  
LACW1406020 - 200ML (24)  
LACW1415115 - 15.2CM (24)



**TEA CUP  
COUPE SAUCER**  
LACW1405020 - 200ML (24)  
LACW1415015 - 15.2CM (24)



**CAPPUCCINO CUP  
COUPE SAUCER**  
LACW1407028 - 300ML (24)  
LACW1415416 - 15.5CM (24)



**CONICAL MUG**  
LACW2002536 - 360ML (24)



**AK ESPRESSO CUP  
COUPE SAUCER**  
LACW1407111 - 110ML (24)  
LACW1415412 - 11.5CM (24)  
**AK TEA CUP  
COUPE SAUCER**  
LACW1407124 - 240ML (24)  
LACW1415115 - 15.2CM (24)



**CREAMER**  
LACW1801005 - 50ML (12)  
LACW1801009 - 90ML (12)  
LACW1801022 - 220ML (12)



**CONE MUG  
COUPE SAUCER**  
LACW2002029 - 290ML (12)  
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  
TALL PEPPER SHAKER**  
LACW1706310S - 9.8CM (12)  
LACW1706310P - 9.8CM (12)



**SAUCE DISH  
BUTTER DISH**  
LACW1800007 - 7CM - 30ML (24)  
LACW1800009 - 9.5CM - 60ML (24)



**BUTTER DISH**  
LACW1810006 - 6CM - 30ML (24)



**GRAVY BOAT**  
LACW1704040 - 400ML (12)



**CHINESE SPOON**  
LACW1802113 - 13CM (10)



**APPETIZER DISH**  
LALG6075006 - 9.5CM (24)



**CLASSIC NEW BONE**



**SQUARE 2 COMPT. DISH**  
LACW1800110 - 8.5CM  
20ML PER SECTION (24)



**RECTANGLE 3 COMPT. DISH**  
LACW1800212 - 12CM  
35ML PER SECTION (24)



**EGG CUP**  
LACW1807006 - 6CM (12)



**SQUARE BOWL**  
LAHW1900208 - 7.5CM - 150ML (24)

**CONCORD**



**BREAKFAST CUP**  
LACC3006023 - 230ML (24)  
**COUPE SAUCER**  
LACC3006116 - 16CM (24)



**LINE**



**RIM PLATE**  
LALN3101018 - 17.5CM (12)  
LALN3101021 - 21CM (24)  
LALN3101025 - 25CM (24)  
LALN3101027 - 27CM (12)  
LALN3101030 - 30.5CM (12)



**RIM SOUP PLATE**  
LALN3102022 - 22CM - 300ML (24)  
LALN3102026 - 26.5CM - 420ML (12)



**bonna**

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)



### SAUCE BOWL

S-MT-LUNOCHYG10CK - 10CM - 130ML (12)



### COUPE BOWL

S-MT-LUNOCHYG25CK - 25CM - 1.3LT (12)  
S-MT-LUNOCHYG28CK - 28CM - 1.4LT (12)



### OVAL WALLED PLATE

S-MT-LUNOCHYG30OV - 30CM (6)



**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)



**COUPE BOWL**  
S-GALBLM23CK - 23CM - 1LT (6)



**DIP DISH**  
S-GALGRM9CK - 9CM (24)



**ORGANIC COUPE PLATE**  
S-GALVAO15DZ - 15CM (12)  
S-GALVAO25DZ - 25CM (6)  
S-GALVAO29DZ - 29CM (6)



**PASTA PLATE**  
S-GALABS28CK - 28CM (6)

**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)



The Halo Collection is a design-driven masterpiece, created for chefs who turn food into art. Inspired by the rhythms of nature and the cosmos, its angular circular forms and distinctive edges play with light to elevate every dish. With effortless elegance, Halo brings balance and beauty to the table — making food the true star of the presentation.



**RIMMED PLATE**  
HAL18DZ - 18CM (12)  
HAL24DZ - 24CM (12)  
HAL28DZ - 28CM (6)  
HAL30DZ - 30CM (6)  
HAL32DZ - 32CM (6)



**PASTA PLATE**  
HAL28CK - 28CM - 400ML (6)



**OVAL RIMMED PLATE**  
HAL360V - 36CM (6)



**EAST**

Inspired by the delicate flowers of the Far East, the East collection brings refined elegance to every course. It offers versatile forms that combine beauty with functionality. A true creative canvas for chefs, the East series transforms each presentation into a visual and memorable experience by drawing the eye to the centre of the plate.

**SAND**



**COUPE SCALLOPED PLATE**  
SANEAT21DZ - 21CM (12)  
SANEAT25DZ - 25CM (12)  
SANEAT27DZ - 27CM (12)



**SOUP/CEREAL SCALLOPED BOWL**  
SANEAT16CK - 16CM (12)



**COUPE SCALLOPED BOWL**  
SANEAT25CK - 25CM (6)



**COUPE PLATE**  
S-MT-SWYGRM19DZ - 19CM (12)  
S-MT-SWYGRM23DZ - 23CM (12)  
S-MT-SWYGRM27DZ - 27CM (12)



**COUPE BOWL**  
S-MT-SWYBLM25CK - 25CM - 1.3LT (6)



**BOWL**  
S-MT-SWYGRM20CK - 20CM - 500ML (12)



**OVAL COUPE PLATE**  
S-MT-SWYMOV310V - 31 X 24CM (6)



**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)



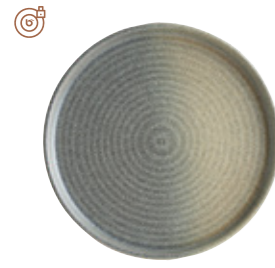
**OVAL WALLED PLATE**  
MRGRPL33OV - 33 X 17.5CM (6)  
MRGRPL37OV - 37 X 23CM (6)



**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**



**WALLED PLATE**  
HORRPL16DZ - 16CM (12)  
HORRPL21DZ - 21CM (6)  
HORRPL26DZ - 26CM (6)  
HORRPL28DZ - 28CM (6)



**STACKABLE WALLED BOWL**  
HORRPL6JO - 6CM - 35ML (12)  
HORRPL8JO - 8CM - 70ML (12)  
HORRPL13JO - 13CM - 415ML (12)



**STACKABLE WALLED BOWL**  
HORRPL23JO - 23CM - 865ML (6)



**OVAL WALLED PLATE**  
HORRPL33OV - 33CM (6)  
HORRPL37OV - 37CM (6)



**LUZ**

Luz elevates culinary presentations with its textured mosaic pattern created using advanced digital printing. Inspired by the earthy tones of nature and soil, this collection blends abstract colours and natural harmony to bring understated elegance and a fresh, personal touch to every dining experience.



**COUPE PLATE**  
S-MT-LUZGRM17DZ - 17CM (12)  
S-MT-LUZGRM23DZ - 23CM (12)  
S-MT-LUZGRM27DZ - 27CM (12)  
S-MT-LUZGRM30DZ - 30CM (6)



**COUPE BOWL**  
S-MT-LUZBLM23CK - 23CM - 1LT (6)



**PASTA PLATE**  
S-MT-LUZBNC28CK - 28CM - 400ML (6)



**SOUP/CEREAL BOWL**  
S-MT-LUZGRM16KS - 16CM - 400ML (12)



**DIP DISH**  
S-MT-LUZGRM9CK - 9CM - 50ML (24)



**OVAL COUPE PLATE**  
S-MT-LUZGRM24OKY - 24 X 14CM (12)



LUCA

Luca Collection by Bonna is inspired by the intricate beauty of art. Designed for chefs who boldly blend flavours and aromas, Luca celebrates the harmony of diverse elements coming together to create unforgettable culinary experiences - turning the plate into a piece of art.

SALMON



**COUPE PLATE**  
S-MT-LUCSLGRM17DZ - 17CM (12)  
S-MT-LUCSLGRM21DZ - 21CM (12)  
S-MT-LUCSLGRM27DZ - 27CM (12)



**ORGANIC COUPE PLATE**  
S-MT-LUCSLVAO29DZ - 29CM (6)



**ORGANIC COUPE BOWL**  
S-MT-LUCSLVAO26CK - 26CM - 1LT (6)



**OVAL COUPE PLATE**  
S-MT-LUCSLMOV31OV - 31 X 24CM (6)



**SOUP/CEREAL BOWL**  
S-MT-LUCSLGRM16KS - 16CM - 400ML (12)



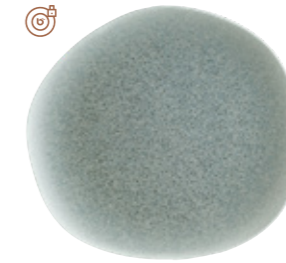
**ORGANIC SAUCE BOWL**  
S-MT-LUCSLSTR10KS - 10CM - 45ML (24)



LUCA  
OCEAN BLUE



**COUPE PLATE**  
S-MT-LUCOCGRM17DZ - 17CM (12)  
S-MT-LUCOCGRM21DZ - 21CM (12)  
S-MT-LUCOCGRM27DZ - 27CM (12)



**ORGANIC COUPE PLATE**  
S-MT-LUCOCVAO29DZ - 29CM (6)



**ORGANIC COUPE BOWL**  
S-MT-LUCOCVAO26CK - 26CM 1LT (6)



**OVAL COUPE PLATE**  
S-MT-LUCOCMOV31OV - 31 X 24CM (6)



**SOUP/CEREAL BOWL**  
S-MT-LUCOCGRM16KS - 16CM - 400ML (12)



**ORGANIC SAUCE BOWL**  
S-MT-LUCOCSTR10KS - 10CM - 45ML (24)



## 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)



**SOUP/CEREAL BOWL**  
S-MT-OMIGRM16CK - 16CM - 160ML (12)



**PASTA PLATE**  
S-MT-OMIBNC28CK - 28CM - 400ML (6)



**DIP DISH**  
S-MT-OMIGRM9CK - 9CM - 50ML (24)



**COUPE BOWL**  
S-MT-OMIBLM23CK - 23CM - 1LT (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.

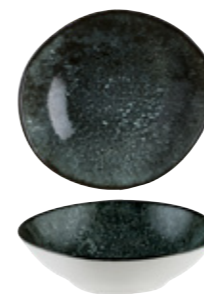
### BLACK



**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)



**ORGANIC BOWL**  
PTRVAO18KS - 18CM - 470ML (12)



**RECTANGULAR NARROW RIM PLATE**  
PTRMOV26DT - 23 X 16CM (12)



**RECTANGULAR PLATE**  
PTRMOV35DT - 34 X 16CM (12)



**OVAL COUPE PLATE**  
PTRGRM19OKY - 19 X 11CM (12)



**ORGANIC COUPE BOWL**  
PTRVAO26CK - 26CM - 1LT (6)



**ORGANIC RECTANGULAR PLATE**  
PTRVAO36DT - 36CM (12)



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)



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**  
GRPVT8KS - 8CM - 60ML (24)



**ORGANIC BOWL**  
GRPVAO18KS - 18CM - 470ML (12)



**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)



**DEEP COUPE PLATE**  
DA-1104 - 24CM - 520ML (24)  
DA-1103 - 28CM - 1LT (24)



**OVAL PLATTER**  
DA-1125 - 31 X 23CM (12)  
DA-1126 - 38 X 29CM (6)



**PIZZA PLATE**  
DA-1123 - 31CM (12)



**CANAPE TRAY**  
DA-1118 - 31 X 11.5CM (12)



**RECTANGULAR TRAY**  
DA-1107 - 37 X 16CM (24)



**LASAGNE DISH**  
DA-1122 - 400ML (12)



**SOUP/CEREAL BOWL**  
DA-1114 - 15CM - 500ML (12)



**ROUND DISH**  
DA-1106 - 6.5CM - 50ML (24)



**OVAL SAUCE DISH**  
DA-1105 - 10CM - 80ML (24)



## TEMPEST BLACK



**RIBBED RAMEKIN**  
DA-1117 - 9CM - 140ML (24)



**UNHANDLED JUG**  
DA-1112 - 100ML (24)  
DA-1124 - 200ML (24)



**BISTRO MUG**  
DA-1119 - 300ML (24)  
**DOUBLE WELL SAUCER**  
DA-1116 - 15CM (24)



**UNIVERSAL CUP**  
DA-1115 - 230ML (24)  
**DOUBLE WELL SAUCER**  
DA-1116 - 15CM (24)



**ESPRESSO CUP**  
DA-1120 - 70ML (24)  
**ESPRESSO SAUCER**  
DA-1121 - 12CM (24)



**TEAPOT**  
DA-1113 - 500ML (12)



**SACHET HOLDER**  
DA-1111 - 9CM (12)



## STUDIO

Walled ceramic crockery has a sleek and simple design that allows the food to take centre stage while the high-quality material ensures durability and longevity. Available in classic black & white, these pieces are perfect for any setting.

### WHITE



**FLAT PLATE**  
DA-1063 - 19.5CM (24)  
DA-1064 - 23.5CM (24)  
DA-1065 - 28CM (12)



**FLAT BOWL**  
DA-1075 - 11CM - 80ML (24)



**CEREAL BOWL**  
DA-1073 - 17CM - 600ML (24)



**DEEP PASTA/SALAD BOWL**  
DA-1074 - 21CM - 1.2LT (12)



**DEEP BOWL**  
DA-1072 - 11CM - 250ML (24)



## STUDIO BLACK



**FLAT PLATE**  
DA-1066 - 19.5CM (24)  
DA-1067 - 23.5CM (24)  
DA-1068 - 28CM (12)



**FLAT BOWL**  
DA-1076 - 11CM - 80ML (24)



**CEREAL BOWL**  
DA-1078 - 17CM - 600ML (24)



**DEEP PASTA/SALAD BOWL**  
DA-1079 - 21CM - 1.2LT (12)



**DEEP BOWL**  
DA-1077 - 11CM - 250ML (24)



## 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**

**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)



**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)

### CLASSIC MUG

DA-1013 - 290ML (24)

### OTHER ORDER CODES

DOUBLE WELL SAUCER

DA-996 - 15CM (24)

### CREAMER

DA-1050 - 50ML (24)

DA-221 - 100ML (12)

DA-220 - 250ML (12)

### BANQUETING JUG

DA-1051 - 500ML (4)

### 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-304 - 200ML (12)



### BISTRO MUG

DA-992 - 300ML (24)

### DOUBLE WELL SAUCER

DA-996 - 15CM (24)

### BISTRO MUG

DA-993 - 360ML (24)

### TEA POT WITH LID

DA-228 - 500ML (6)

### LID

DA-228L - (6)

### CREAMER - ROUND

DA-303 - 100ML (12)

DA-302 - 250ML (12)

### HANDLED SAUCE

DA-1071 - 150ML (12)

### SUGAR BOWL WITH LID

DA-227 - 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)

### OPEN CAPPUCCINO CUP

GS-R815C-W - 210ML (12)

### CAPPUCCINO SAUCER

GS-R816S-W - 14.1CM (12)

NEW



### TEAPOT

GS-R804T-W - 600ML (4)

NEW



### JUG

GS-R803J-W - 100ML (24)

## ITALIA BLACK



**ESPRESSO CUP**  
GS-R805C-B - 70ML (12)  
**ESPRESSO SAUCER**  
GS-R806S-B - 12.5CM (12)  
**CAPPUCCINO CUP**  
GS-R808C-B - 160ML (12)  
**CAPPUCCINO SAUCER**  
GS-R809S-B - 14.1CM (12)  
**CAPPUCCINO CUP**  
GS-R812C-B - 280ML (12)  
**CAPPUCCINO SAUCER**  
GS-R813S-B - 16CM (12)



**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 DISH EGG SHAPE**  
DA-1023 - 10CM - 100ML (24)



**SAUCE CUP**  
DA-1008 - 80ML (24)  
DA-017 - 150ML (24)  
DA-018 - 220ML (24)



**DIPPER POT**  
DA-1053 - 70ML (24)



**CHIP MUG**  
DA-1052 - 9CM - 220ML (24)



## PRIMA ACCESSORIES WHITE



**SNAIL DISH**  
DA-012 - 20CM (12)



**3 DIV. CONDIMENT DISH**  
DA-991 - 18 X 2.5CM - 50ML PER SIDE (24)



**ASHTRAY**  
DA-217 - 9CM (12)  
**OUTDOOR ASHTRAY**  
DA-1009 - 9CM (12)



**PEPPER SHAKER**  
DA-224 - 6CM (12)  
**SALT SHAKER**  
DA-223 - 6CM (12)



**PEPPER SHAKER**  
DA-1011 - 8CM (12)  
**SALT SHAKER**  
DA-1010 - 8CM (12)



**OVAL EARED DISH**  
DA-238 - 20CM - 330ML (12)



**OVAL 2 DIV. BOWL**  
DA-1085 - 20CM - 100ML PER SIDE (12)



**BUD VASE**  
DA-240 - 15CM (12)



## ACCENT

The accent range inspires excellence, creativity and individuality in presentation by providing a selection of signature, accent and buffet pieces. Expressive shapes inspire chefs to go beyond the ordinary in enhancing the appeal of any dish. Robust product designed for use in the hospitality industry.

## WHITE



**LARGE SALAD/SOUP BOWL**  
NGFAW6862-41 - 42 X 11CM (2)



**LARGE BOWL WITH GRAIN**  
NG6105-36 - 36.5 X 11.5CM (4)



**SOUP/PASTA BOWL**  
NGFAW6660-28 - 28CM - 190ML (12)



**3 DIV. CONDIMENT DISH**  
NG5510A-23 - 22 X 10.5CM  
120ML PER SIDE (12)



**QUADRILATERAL PLATE**  
NG6226B-36 - 36CM (2)



**FLARED LARGE BOWL**  
NG6249-30 - 31 X 11CM (8)



**RECTANGULAR BOARD**  
NG4665-20 - 20 X 14CM (6)  
NG4665-25 - 25 X 18CM (12)  
NG4665-30 - 30 X 21CM (12)



**SQUARE PLATE**  
NG4546-19 - 19CM (12)  
NG4546-25 - 25CM (12)  
NG4546-30 - 30CM (6)

## ACCENT WHITE



**RECTANGULAR 3 DIV. DISH**  
NG5510-17 - 17 X 2CM  
50ML PER SIDE (6)



**RECTANGULAR 2 DIV. DISH**  
NG5511-14 - 14 X 7CM  
50ML PER SIDE (12)



**SQUARE FOOTED BOWL**  
NG6177-11 - 11 X 3CM (12)  
NG6177-18 - 18 X 5.5CM (6)  
NG6177-27 - 25 X 8.5CM (6)



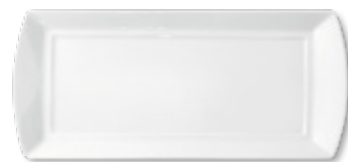
**SQUARE TRUMPET BOWL**  
NG4519-12 - 12 X 7CM (12)  
NG4519-18 - 18 X 7.7CM (6)  
NG4519-23 - 23 X 10CM (8)



**BAMBOO LEAF PLATE**  
NG4556-20 - 20CM (6)



**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

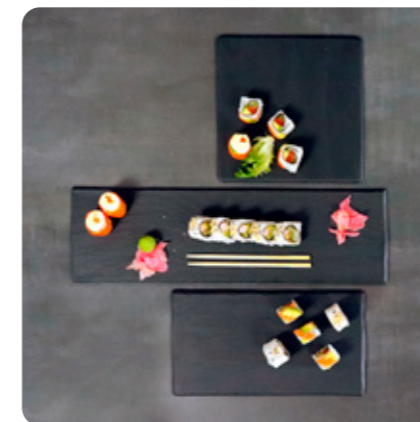


**ROUND BOWL**  
MPS6932350 - 34 X 6.5CM  
MPS6932440 - 43 X 6.5CM



**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

### PALACE 18/10



**SPOON**

- PN16900001 - (12) TABLE
- PN16900004 - (12) DESSERT
- PN16900007 - (12) TEA/COFFEE
- PN16900008 - (12) MOKA
- PN16900039 - (12) SOUP
- PN16900036 - (12) LONG DRINK

**FORK**

- PN16900002 - (12) TABLE
- PN16900005 - (12) DESSERT
- PN16900017 - (12) PASTRY
- PN16900028 - (12) FISH
- PN16900027 - (12) OYSTER

**KNIFE**

- PN16900003 - (12) TABLE
- PN16900006 - (12) DESSERT
- PN16900029 - (12) FISH
- PN16900067 - (12) STEAK
- PN16900025 - (12) BUTTER

### ACCESSORIES 18/10



**A**

- STEAK KNIFE**
- PN07500067 - (12)

**B**

- CHEESE KNIFE**
- PN074000AA - (1)

**C**

- LOBSTER PICK**
- PN074000AF - (1)

**D**

- SEAFOOD CRACKER**
- PN074000AG - (1)



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

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

NEW



### SPOON

JS-L102 - (12) TABLE  
JS-L105 - (12) DESSERT  
JS-L108 - (12) TEA  
JS-L110 - (12) COFFEE  
JS-L112 - (12) SOUP  
JS-L109 - (12) ICE CREAM

### FORK

JS-L101 - (12) TABLE  
JS-L104 - (12) DESSERT  
JS-L111 - (12) CAKE  
JS-L106 - (12) FISH

### KNIFE

JS-L100 - (12) TABLE  
JS-L103 - (12) DESSERT  
JS-L107 - (12) FISH  
JS-L199 - (12) STEAK

## ENGLISH S/STEEL



### SPOON

JS-E202 - (12) TABLE  
JS-E205 - (12) DESSERT  
JS-E208 - (12) TEA  
JS-E213 - (12) COFFEE  
JS-E216 - (12) SOUP  
JS-E210 - (12) ICE CREAM

### FORK

JS-E201 - (12) TABLE  
JS-E204 - (12) DESSERT  
JS-E214 - (12) CAKE  
JS-E206 - (12) FISH

### KNIFE

JS-E200 - (12) TABLE  
JS-E203 - (12) DESSERT  
JS-E207 - (12) FISH  
JS-E217 - (12) STEAK POINTED

## CAPRI S/STEEL



### SPOON

JS-C403 - (12) TABLE  
JS-C411 - (12) DESSERT  
JS-C404 - (12) TEA  
JS-C408 - (12) COFFEE  
JS-C410 - (12) SOUP  
JS-C415 - (12) ICE CREAM

### FORK

JS-C402 - (12) TABLE  
JS-C406 - (12) DESSERT  
JS-C409 - (12) CAKE  
JS-C413 - (12) FISH

### KNIFE

JS-C401 - (12) TABLE  
JS-C405 - (12) DESSERT  
JS-C412 - (12) FISH  
JS-C414 - (12) STEAK POINTED

## TRADITIONAL S/STEEL



### SPOON

JS-T102 - (12) TABLE  
JS-T105 - (12) DESSERT  
JS-T108 - (12) TEA  
JS-T112 - (12) COFFEE  
JS-T115 - (12) SOUP  
JS-T110 - (12) ICE CREAM

### FORK

JS-T101 - (12) TABLE  
JS-T104 - (12) DESSERT  
JS-T113 - (12) CAKE  
JS-T106 - (12) FISH

### KNIFE

JS-T100 - (12) TABLE  
JS-T103 - (12) DESSERT  
JS-T107 - (12) FISH  
JS-T199 - (12) STEAK POINTED

## ELOFF S/STEEL



### SPOON

JS-K003 - (12) TABLE  
JS-K013 - (12) DESSERT  
JS-K004 - (12) TEA  
JS-K008 - (12) COFFEE  
JS-K006 - (12) SOUP  
JS-K010 - (12) SODA

### FORK

JS-K002 - (12) TABLE  
JS-K012 - (12) DESSERT  
JS-K005 - (12) CAKE

### KNIFE

JS-K001 - (12) TABLE  
JS-K011 - (12) DESSERT  
JS-K014 - (12) STEAK POINTED



## BUTTER KNIFE S/STEEL



JS-F001 - (12)

**NEW**



## STEAK KNIVES AND FORK



**ELEGANCE SHARP TIP**  
KNG9126 - 125MM - WOODEN HANDLE



**ELEGANCE SHARP TIP**  
KNG9125 - 125MM - ABS



**SHARP TIP**  
KNS0125 - 125MM



**BROAD BLADE STEEL**  
KNS4125 - 125MM



**BROAD BLADE PLASTIC**  
KNS5125 - 125MM



**BROAD BLADE WOODEN**  
KNS2125 - 125MM



**ROUND TIP**  
KNS0100 - 100MM



**VICTORINOX**



**ROUND TIP\***  
KNV8110 - 110MM



**SHARP TIP\***  
KNV7110 - 110MM



**STEAK FORK**  
KNF8110 - 190MM

\*Available in these colours on request: ●●●●●●●●

**NEW**



**ELEGANT**  
GZC-K2032 - (12)



**BROAD BLADE WOODEN**  
KNS0120 - (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.



#### B - REDUCED THICKNESS

Excellent distribution of glass around the rim and along the sides.



#### C - STAR GLASS

Superior to traditional lead-free crystal glass. A totally transparent ultra clear glass. The glass composition and production process has increased resistance to breakage by 30%.



#### 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.



#### STACKABILITY

Space saver shapes designed to economise on storage and transport through stacking.



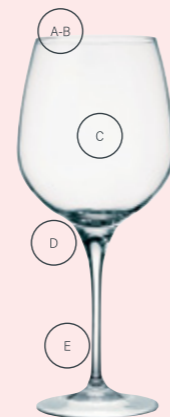
#### EXTREME RESISTANCE

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.



## 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)



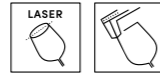
#### NEGRONI

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



NEW



**SLING COCKTAIL**  
BR1.23226 - 400ML  
H224MM W74.5MM (6)



**COCKTAIL**  
BR1.22129 - 250ML  
H202MM W78MM (6)



**COCKTAIL COUPE**  
BR1.22137 - 230ML  
H157MM W98MM (6)



**GIN TONIC**  
BR1.22128 - 750ML  
H226MM W109MM (6)



**MARTINI**  
BR1.22142 - 250ML  
H180MM W108MM (6)



**FIZZ**  
BR1.22150 - 275ML  
H140MM W107MM (6)



**COGNAC**  
BR1.22147 - 650ML  
H164.5MM W107MM (6)

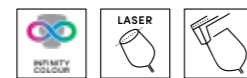


**CORDIAL/LIQUEUR**  
BR1.22146 - 80ML  
H150MM W56MM (6)



**NICK & NORA**  
BR1.22145 - 140ML  
H158.5MM W76MM (6)

## AMERICA '20S



## LILAC ROSE



**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)

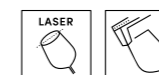


**LONG DRINK**  
BR1.22158 - 400ML  
H158MM W68MM (6)

**DOF**  
BR1.22152 - 370ML  
H92MM W88MM (6)



**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)



**TRESSENSI MEDIUM**  
BR3.65743 - 430ML  
H220MM W85MM (6)



**TRESSENSI LARGE**  
BR3.65742 - 550ML  
H235MM W91MM (6)



**TRESSENSI 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)



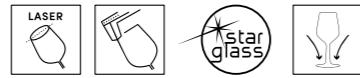
**DOF**  
BR1.92344 - 380ML  
H100MM W84MM (6)



**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)



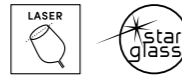
**MOD. F COGNAC**  
**BR1.70071** - 645ML  
 H162MM W108MM (6)



**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



**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)



**NOVECEN TO FIZZ**  
BR1.22114 - 220ML  
H124MM W90MM (6)



**NOVECEN TO 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)



### COCKTAIL



**YPSILON COCKTAIL**  
BR1.24490 - 245ML  
H182MM W114MM (6)



**COCKTAIL/CHAMPAGNE**  
BR3.20757B - 300ML  
H165MM W87.5MM (12)



**YPSILON MARGARITA**  
BR1.66440 - 330ML  
H174MM W117MM (6)



**JAZZ LONG DRINK**  
BR1.29470 - 330ML  
H200MM W71MM (24)



**ALE/COCKTAIL**  
BR3.30246 - 420ML  
H174MM W86MM (6)

NEW



**AMERICA '20S SLING COCKTAIL**  
BR1.23226 - 400ML  
H224MM W74.5MM (6)



**AMERICA '20S MARTINI**  
BR1.22142 - 250ML  
H180MM W108MM (12)

### 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

## DESSERT



**GELATO BOWL**  
**BR1.33990** - 280ML  
 H166MM W100MM (6)



**ROCKBAR DESSERT/ MILKSHAKE**  
**BR3.40310** - 380ML  
 H182MM W85MM (6)



**FORTUNA DESSERT BOWL**  
**BR1.91410** - 300ML  
 H180MM W125MM (6)



**DIAMOND MINI DESSERT BOWL**  
**BR3.02200** - 225ML  
 H60MM W110MM (12)



**DIAMOND DESSERT BOWL**  
**BR3.02262** - 360ML  
 H99MM W115MM (6)



**YPSILON DESSERT BOWL**  
**BR3.40750** - 375ML  
 H90MM W130MM (12)



**ARIA ALFA DESSERT BOWL**  
**BR2.35683** - 250ML  
 H70MM W133MM (12)



**ARIA BETA DESSERT BOWL**  
**BR2.35682** - 250ML  
 H62MM W112MM (12)

# LUCARIS®

Crystal of Modern Asia

All Lucaris offer premium titanium, lead-free crystal, meticulously designed with exceptional attention to detail and enhanced with elegant fine rim. All stemware in the Lucaris range is pulled for seamless finish and added durability. Perfectly crafted for wine enthusiast and foodservice professionals.



## BANGKOK BLISS

NEW



**CHAMPAGNE**  
1LS01CP06 - 180ML  
H227 W67MM (24)



**CHARDONNAY**  
1LS01CD13 - 355ML  
H213 W85MM (24)



**CABERNET**  
1LS01CB17 - 470ML  
H223 W85MM (24)



## HONG KONG HIP



**CHAMPAGNE**  
1LS04CP09 - 270ML  
H270MM W59MM (24)



**CHARDONNAY**  
1LS04CD15 - 425ML  
H247.5MM W83MM (24)



**CABERNET**  
1LS04CB19 - 545ML  
H263MM W90MM (24)



**BURGUNDY**  
1LS04BG32 - 910ML  
H252MM W122MM (24)



**DOUBLE ROCK**  
1LT04DR13 - 370ML  
H90MM W91MM (24)



**HI BALL**  
1LT04HB10 - 290ML  
H127MM W66MM (24)



## DESIRE



**UNIVERSAL**  
1LS10US15 - 420ML  
H220MM W88MM (24)



**RICH WHITE**  
1LS10RW17 - 485ML  
H216MM W96MM (24)



**ELEGANT RED**  
1LS10ER21 - 590ML  
H220MM W110MM (24)



Aerlumer encourages micro-oxidation and softens the wine while swirling. It allows diversified interaction between wine and air, intentionally subtle to avoid effects when discovering colours of wines

## LAVISH

NEW



**DOUBLE ROCK**  
LT16DR13 - 370ML  
H92MM W88MM (24)



**HI BALL**  
LT16LD14 - 410ML  
H144MM W71.5MM (24)



## SERENE



**DOUBLE ROCK**  
1LT17DR14 - 395ML  
H87MM W87MM (24)



**LONG DRINK**  
1LT17LD15 - 400ML  
H148MM W70MM (24)



# Ocean®

With over 45 years of expertise, Ocean glassware is designed to elevate dining experiences and leave a lasting impression. Ocean's affordable glassware enhances the ambience of any establishment, making it a perfect choice for the food-service industry and creating memorable moments for the guests.



## MADISON FINE RIM

NEW



**STRIPE FLUTE  
CHAMPAGNE**  
1035F07 - 210ML  
H230MM W56MM (24)

NEW



**STRIPE  
WHITE WINE**  
1035W12 - 350ML  
H210MM W78MM (24)

NEW



**STRIPE  
RED WINE**  
1035R15 - 425ML  
H224MM W82MM (24)



**FLUTE**  
1015F07 - 210ML  
H230MM W56MM (24)



**WHITE WINE**  
1015W12 - 350ML  
H210MM W78MM (24)



**RED WINE**  
1015R15 - 425ML  
H224MM W82MM (24)



**BORDEAUX**  
1015A21 - 590ML  
H224MM W98MM (24)



**BURGUNDY**  
1015D22 - 650ML  
H209MM W108MM (24)



**MARGARITA**  
1015M12 - 345ML  
H190MM W116MM (24)



**MARTINI**  
1015C10 - 285ML  
H192MM W120MM (24)



**COGNAC**  
1015N22 - 650ML  
H150MM W105MM (24)



**WATER GOBLET**  
1015G15 - 425ML  
H166MM W82MM (24)



**LONG DRINK**  
1C18414 - 390ML  
H110MM W80MM (48)



ALLURE  
FINE RIM

NEW



**SPARKLING**  
1032F08 - 215ML  
H230MM W61MM (24)



**UNIVERSAL**  
1032R15 - 425ML  
H212MM W94MM (24)



**BORDEAUX**  
1032A22 - 620ML  
H230MM W103MM (24)

LEXINGTON  
FINE RIM



**FLUTE CHAMPAGNE**  
1019F06 - 185ML  
H210MM W57MM (48)



**WHITE WINE**  
1019G13 - 370ML  
H203MM W83MM (48)



**RED WINE**  
1019R16 - 455ML  
H217MM W87MM (48)

SANTE  
FINE RIM



**FLUTE CHAMPAGNE**  
1026F07 - 210ML  
H229MM W60MM (24)



**WHITE WINE**  
1026W12 - 340ML  
H213MM W79MM (24)



**RED WINE**  
1026R15 - 420ML  
H225MM W85MM (24)



**ROCKS**  
1C18512 - 345ML  
H80MM W90MM (48)



**HI BALL**  
1C18513 - 370ML  
H110MM W80MM (48)



**BORDEAUX**  
1026A21 - 595ML  
H235MM W97MM (24)



**BURGUNDY**  
1026D22 - 635ML  
H212MM W109MM (24)



**WATER GOBLET**  
1026G14 - 405ML  
H82MM W168MM (24)

VINO



**WHITE WINE**  
1530W12 - 335ML  
H206MM W80MM (48)



**RED WINE**  
1530R16 - 470ML  
H227MM W87MM (48)

NEW



**FLUTE CHAMPAGNE**  
1503F06 - 165ML  
H210MM W54MM (24)

DUCHESS



**STEMLESS WINE**  
1C24216 - 465ML  
H115MM W88MM (48)



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)

PULSE

NEW



**LONG DRINK**  
1B24613 - 370ML  
H135MM W66MM (48)



**DOUBLE ROCK**  
1B24612 - 355ML  
H85MM W80MM (48)



CONNEXION



**WHISKEY ROCK**  
1P02880 - 305ML  
H90MM W89MM (24)



**DOUBLE ROCK**  
1P02807 - 350ML  
H91MM W86MM (48)



**HI BALL**  
1P02808 - 350ML  
H152MM W69MM (48)

METROPOLITAN

NEW

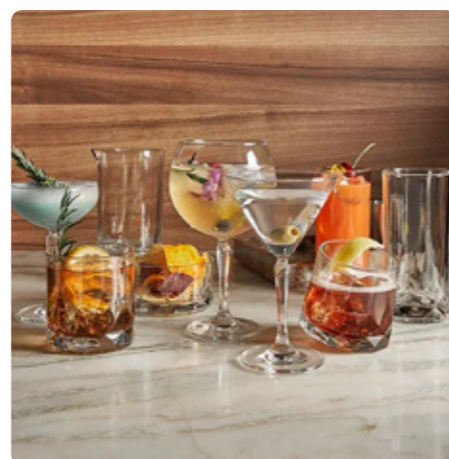


**BEER**  
1B21323 - 655ML  
H220MM W85MM (24)

500ML PERFECT FOR DRAUGHT BEER



**BEER/COCKTAIL**  
1B21315 - 410ML  
H173MM W75MM (24)



**LONG DRINK**  
1P02809 - 430ML  
H159MM W74MM (36)



**MIXING**  
1P02810 - 625ML  
H156MM W95.5MM (12)

NEW



**COUPE**  
1527S07 - 215ML  
H144MM W97MM (24)



**CONDIMENT BOWL**  
1P02820 - 280ML  
H55MM W100MM (24)

NEW



**GIN COCKTAIL**  
1527D21 - 600ML  
H192MM W107MM (24)



**COCKTAIL**  
1527C07 - 215ML  
H166MM W100MM (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



500ML PERFECT FOR DRAUGHT BEER  
**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)



**NEW**

**COCKTAIL**



**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

NEW



**DEGUSTATION**  
AQU1016 - 410ML  
H112MM W82MM (24)



TUMBLERS



**WHISKEY**  
B1-9BBF - 260ML  
H85MM W75MM (48)  
B2-9BBF - 325ML  
H90MM W80MM (48)



**FREESIA**  
PM0370-42 - 350ML  
H100MM W80MM (48)



**FREESIA**  
PM0390-42 - 500ML  
H115MM W85MM (48)

NEW



**VOGUE ROCKS**  
PM0880-42 - 350ML  
H90MM W90MM (48)



**ZOMBIE**  
B1-11A - 330ML  
H165MM W60MM (48)



**HI BALL**  
B1-10A - 270ML  
H135M W65MM (24)



**SHOOTERS**

**NEW**



**BOSTON**  
**AQU1011** - 25ML  
H55MM W40MM (12)



**TEQUILA**  
**AQU1012** - 25ML  
H76MM W33MM (12)



**HOT DRINKS**



**IRISH COFFEE MUG**  
**AQU1005** - 240ML  
H145MM W100MM (12)



**LATINO MUG**  
**AQU1004** - 280ML  
H150MM W95MM (12)



**FOOTED MUG**  
**MI-1PJF** - 285ML  
H160MM W100MM (24)

**JUGS**

**NEW**



**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

**NEW**



**PEPPER MILL**  
PEU39929  
12CM (6)



**SALT MILL**  
PEU39899  
12CM (6)



### U'SELECT WHITE

Paris U'Select, allows the user to choose from different settings for coarseness or fineness. This provides the perfect grind: from roughly cracked to a fine dust, and gives consistency when switching back and forth.



**SALT MILL**  
PEU27810 - 18CM (6)  
**PEPPER MILL**  
PEU27803 - 18CM (6)



**SALT MILL**  
PEU27797 - 12CM (6)  
**PEPPER MILL**  
PEU27780 - 12CM (6)



### BLACK



**SALT MILL**  
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)



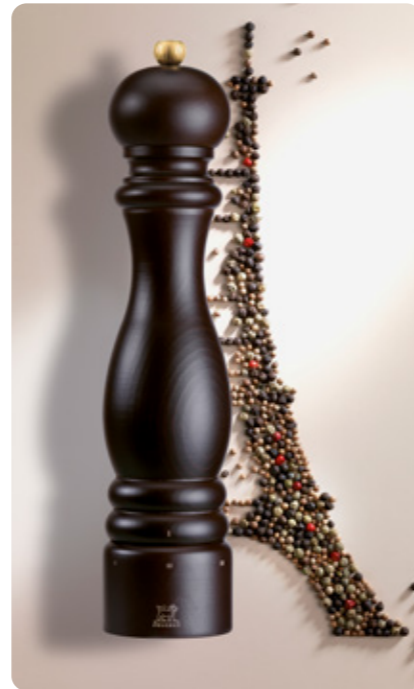
**SALT MILL**  
PEU870412/SME/1 - 12CM (6)  
**PEPPER MILL**  
PEU870412/1 - 12CM (6)



**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)



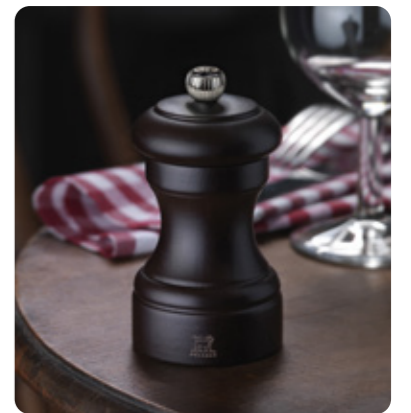
**BLACK MATTE SALT MILL**  
PEU24208 - 10CM (6)  
**BLACK MATTE PEPPER MILL**  
PEU22730 - 10CM (6)



**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



**WHITE SALT MILL**  
PEU24253 - 20CM (6)

## TAHITI



**BLACK PEPPER MILL**  
PEU18382 - 20CM (6)



### FEATURES

- S/Steel grinding mechanism



**WOODEN PEPPER GRINDER**  
PGW0150 - 15CM  
PGW0300 - 30CM  
PGW0500 - 50CM

### SALT/PEPPER SIZING

Salt granule should be 4MM and pepper corn 6MM or less.

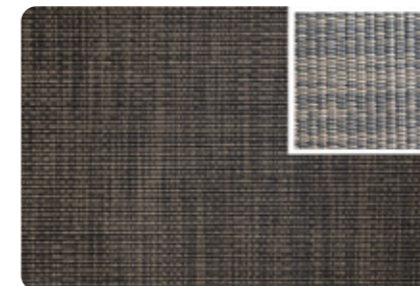


**ACRYLIC SALT AND PEPPER GRINDER**  
SPG0150 - 15CM (SET)

## PLACEMATS

**NEW**

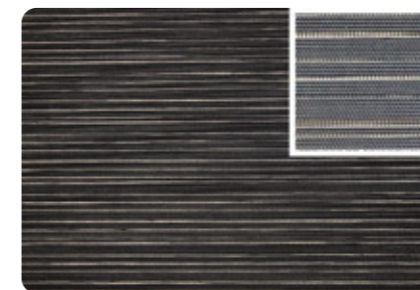
MacFAB helps reduce both energy and laundry costs while combining sophisticated textures and finishes with durability and ease of maintenance. macFAB tablemats are made from spun polyester yarn coated with waterproof PVC to create a beautiful, highly functional item for the hospitality industry. It is stain resistant, ultra strong and easy to clean. Mats are suitable for both indoor and outdoor use.



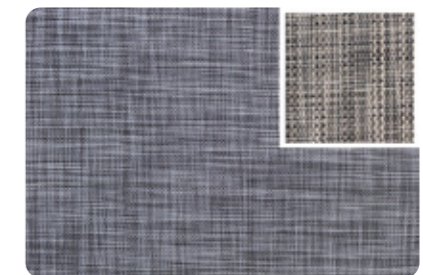
**BRUIN**  
MF-BRUIN  
30CM X 43CM (12)



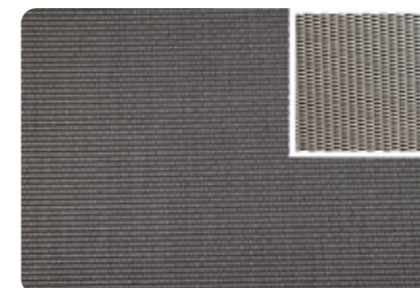
**JAVA**  
MF-JAVA  
30CM X 43CM (12)



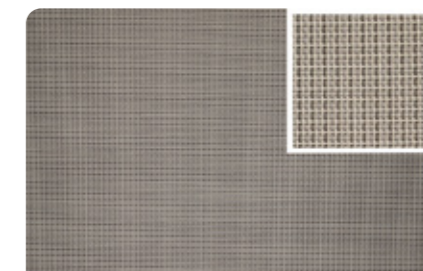
**MIDNIGHT**  
MF-MIDNIGHT  
30CM X 43CM (12)



**MARBLE**  
MF-MARBLE  
30CM X 43CM (12)



**STEEL**  
MF-STEEL  
30CM X 43CM (12)

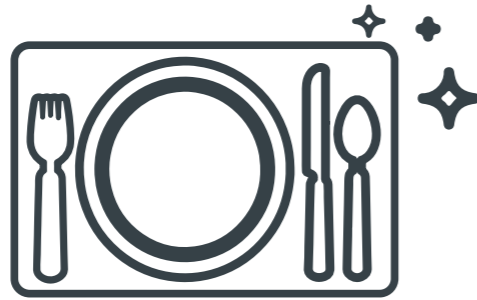


**ZINC**  
MF-ZINC  
30CM X 43CM (12)

### 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.

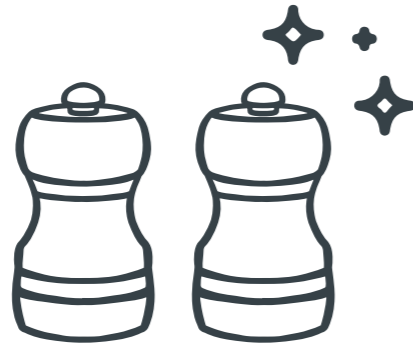
#### MICROWAVES

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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