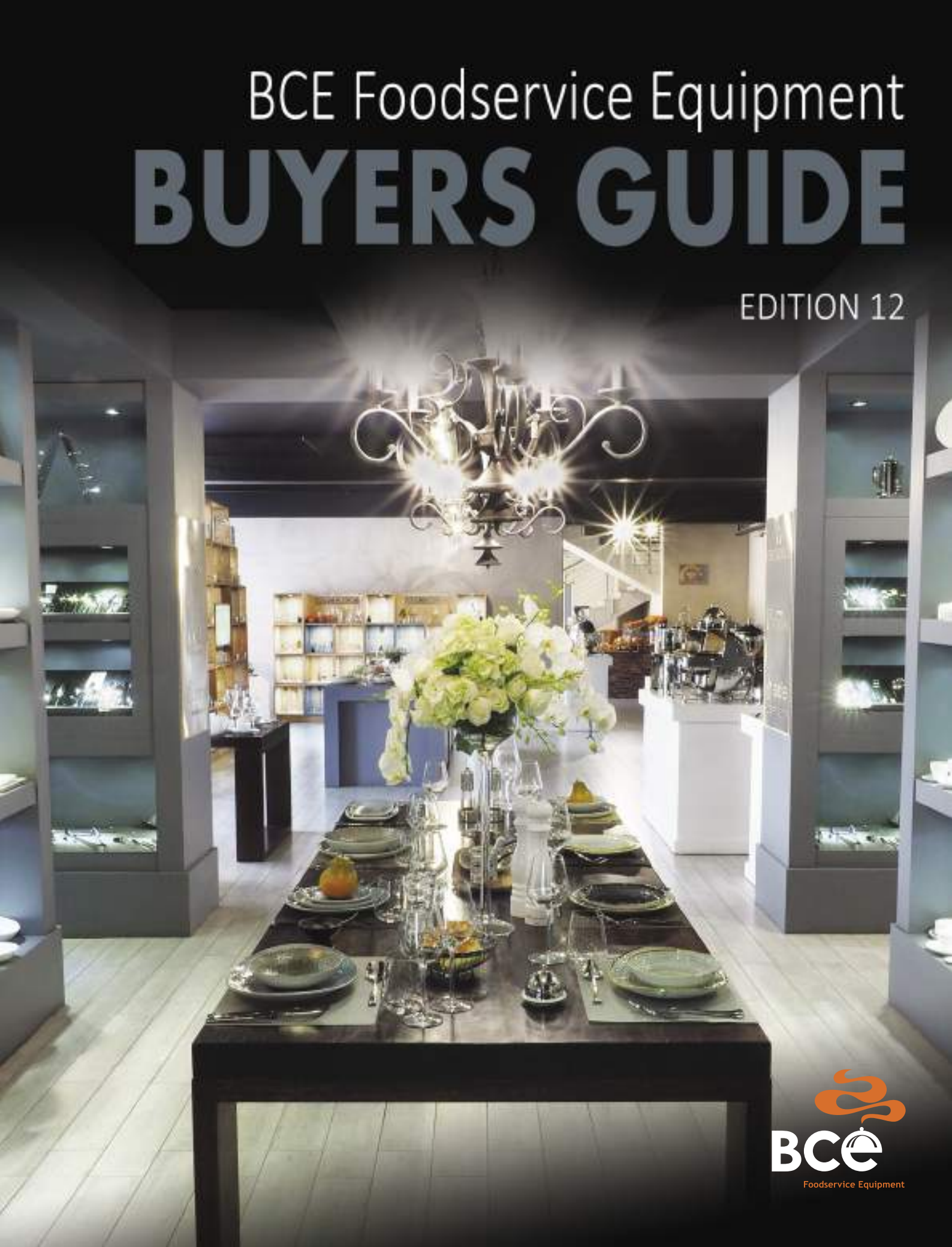
# BCE Foodservice Equipment

# BUYERS GUIDE

EDITION 12



BCE
Foodservice Equipment

# INTRODUCTION

BCE is Southern Africa's leading supplier of commercial kitchen equipment, appliances, utensils, buffetware, and hotelware for the hospitality and foodservice industries. Established in 1987, BCE's roots are firmly grounded in South Africa. We have an extensive product range, with over 6500 products, comprising of quality brands, sourced from reputable local and international suppliers such as Robot Coupe (vegetable preparation equipment), Churchill (crockery solutions) and Hamilton Beach (commercial blenders).

BCE boasts over 65 leading brands, distributed exclusively through an expansive dealer network. With experience spanning over three decades, BCE has built a strong operational capability and is well known for being the best in the highly competitive foodservice equipment industry.

## Our Team

BCE is proud to have a committed, expertly trained and experienced workforce that continuously strives to deliver a seamless experience, excellent service and efficient technical support to all who have contact with them. Our teams work fast, efficiently and accurately to consistently deliver on time. Operations are co-ordinated from our Johannesburg and Cape Town branches. We also have offices in Nigeria and Kenya, which gives us access to the broader African market.

## Service

Our customers are our number one priority and we are committed to their success. We have developed a solid understanding of our customers, and the industries within which they operate, through years of experience. BCE's service is unrivaled in the industry. This is apparent in our daily operations. We ensure availability of stock at any given time, best global brands that adhere to quality standards and an excellent technical support team.

## Brands and Standards

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

## Showroom

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

With over 6500 products, a breath-taking showroom, 24-hour delivery commitment, a foremost workforce and 65 market leading brands – BCE is in a class of its own. For further information and access to our online catalogue, visit www.bce.co.za.

## Don't hesitate! Call us to set up an appointment for a visit to your nearest showroom:

| | |
|---|---|
| Toll Free: | 0800 332 537 |
| Johannesburg: | +27 10 001 0300 |
| Cape Town: | +27 21 905 2881 |

BCE
Foodservice Equipment

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## Tableware
We proudly represent a number of world famous brands exclusively within the hospitality industry. Our brands include Churchill, Luzerne, Peugeot, Pintinox, Sola, Bormioli as well as our own house brands.

PG 6 - 97

## Infiniti Buffetware
The Contemporary and Classic designed buffetware will enhance any dining presentation.

PG 98 - 113

## Tiger Buffetware
Domino is a completely new concept in modular buffet systems. All the Domino components can interlock or stand alone. Simply connect components to build your designed buffet.

PG 114 - 139

## Displayware and Buffet Services
Our Carlisle buffetware is designed to maximize the serving experience and enhance the display of foods.

PG 140 - 165

## Chefware
Chef-E-Quip professional chef uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, pants and hats.

PG 166 - 179

## Processing
Whether you are looking for Hamilton Beach blenders, Kitchen-Aid mixers or Robot-Coupe bowl cutters, you are bound to find the ideal piece of equipment for every step in the food preparation procedure.

PG 180 - 223

## Heating
Our range of Anvil and Piron appliances will provide your business with all the energy and passion needed to produce great results.

PG 224 - 299

## Refrigeration
Whether cooling cakes or sushi, our comprehensive range of Salvadore refrigeration units are guaranteed to preserve food ensuring minimal wastage.

PG 300 - 319

## Storage and Handling
Our leadership in designing products for safely storing and transporting food ensures that we make food safety much easier.

PG 320 - 349

## Cleaning and Washing
Our exclusive range of DIHR dishwashers are guaranteed to clean the most stubborn crockery and cutlery.

PG 350 - 371

## Utilities
All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

PG 372 - 459

## New Additions
Our New Additions catalogue comprises of the latest range of innovative products launched since our Buyers Guide Edition 12.

PG 460 - 475

## Dimensions

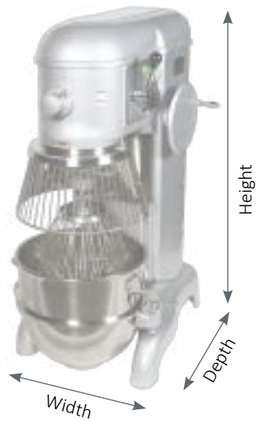
When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total from front to back; and the height (H) is the total distance from the bottom of the product to the top.

The three figures shown for rectangular type products are always given in the following order:

Width (W) x Depth (D) x Height (H)

This is demonstrated by way of example with the planetary mixer shown on the right. 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.




## 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.

## Legend

### Best Choice
Our Best Choice symbol indicates a product that, in our opinion, provides the maximum return on investment.

### New
Recently introduced products.

### Improved
Products that have been enhanced by the supplier.

### Ratings
- International Performance and Safety Certification.
- International Safety Certification.
- Liquefied Petroleum Gas Safety Association Certification. (For a list of approved gas installers, visit www.saqccgas.co.za).



## Product Dimensions

- All dimensions are given in millimeters (mm) or centimeters (cm).
- Please treat dimensions as approximate and subject to change. Detailed drawings can be supplied on request.
- All volume capacities are given in liters (l or Lt) or milliliters (ml) and total capacities.
- 1 liter = 1000 milliliters

## 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.

## 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.

## 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.

## Conversion Tables

### Lengths

| Centimeters | Millimeters | Inches |
|---|---|---|
| 1 | = 10 | = 0.394 |
| 2 | = 20 | = 0.737 |
| 3 | = 30 | = 1.181 |
| 4 | = 40 | = 1.575 |
| 5 | = 50 | = 1.969 |
| 6 | = 60 | = 2.362 |
| 7 | = 70 | = 2.756 |
| 8 | = 80 | = 3.150 |
| 9 | = 90 | = 3.543 |
| 10 | = 100 | = 3.937 |
| 11 | = 110 | = 4.331 |
| 12 | = 120 | = 4.721 |

### Temperatures

| ºF | ºC | Gas | Description |
|---|---|---|---|
| 225 | 105 | 1/4 | Very Cool |
| 250 | 120 | 1/2 | Very Cool |
| 275 | 130 | 1 | Cool |
| 300 | 150 | 2 | Cool |
| 325 | 165 | 3 | Moderate |
| 350 | 180 | 4 | Moderate |
| 375 | 190 | 5 | Moderate Hot |
| 400 | 200 | 6 | Moderate Hot |
| 425 | 220 | 7 | Hot |
| 450 | 230 | 8 | Hot |
| 475 | 245 | 9 | Very Hot |

### Measurements

| | |
|---|---|
| 16 tablespoons | = 1 cup |
| 12 tablespoons | = 3/4 cup |
| 10 tablespoons | = 2/3 cup |
| 8 tablespoons | = 1/2 cup |
| 6 tablespoons | = 3/8 cup |
| 5 tablespoons | = 1/3 cup |
| 4 tablespoons | = 1/4 cup |
| 2 tablespoons | = 1/8 cup |
| 2 tablespoons + 2 teaspoons | = 1/6 cup |
| 1 tablespoon | = 1/16 cup |
| 2 cups | = 1 pint |
| 2 pints | = 1 quart |
| 3 teaspoons | = 1 tablespoon |
| 48 teaspoons | = 1 cup |
| 250 ml | = 1 cup |
| 180 ml | = 3/4 cup |
| 120 ml | = 1/2 cup |
| 60 ml | = 1/4 cup |
| 15 ml | = 1 tablespoon |
| 5 ml | = 1 teaspoon |

### Weights

| | | |
|---|---|---|
| 1 g | = 1 000 mg | = 0.0353 oz |
| 1 kg | = 1 000 g | = 2.2046 lb |
| 1 t | = 1 000 kg | = 0.9842 ton |
| 1 oz | = 437.5 grains | = 28.35 g |
| 1 lb | = 16 oz | = 0.4536 kg |
| 1 ton | = 20 cwt | = 1.1016 t |

**Disclaimer** Whilst every effort is made to bring to you accurate pictures and measurement, errors can and do occur, as well as suppliers can change specification/s. For any product that fabrication is required we would suggest that you contact our offices on the toll free number and confirm dimensions as being correct, with any one of the sales advisors.

BCE
Foodservice Equipment

## *Tableware*

Our tableware ranges surpass the expectations of the hospitality industry, providing our clients with handpicked, world class items on a competitive basis and the assurance created by extensive investment in inventory. This guarantees continuity of supply and professional service levels. We meet the needs of our customers by providing them with complete table top solutions: crockery, cutlery, glassware, placemats and salt and pepper grinders to name a few. We also ensure that our product ranges are suitable for every type of hospitality environment, from high volume franchise operations to five star establishments. We proudly represent a number of world famous brands exclusively within the hospitality industry. Our brands include Churchill, Luzerne, Peugeot, Pintinox, Sola, Bormioli as well as our own house brands.

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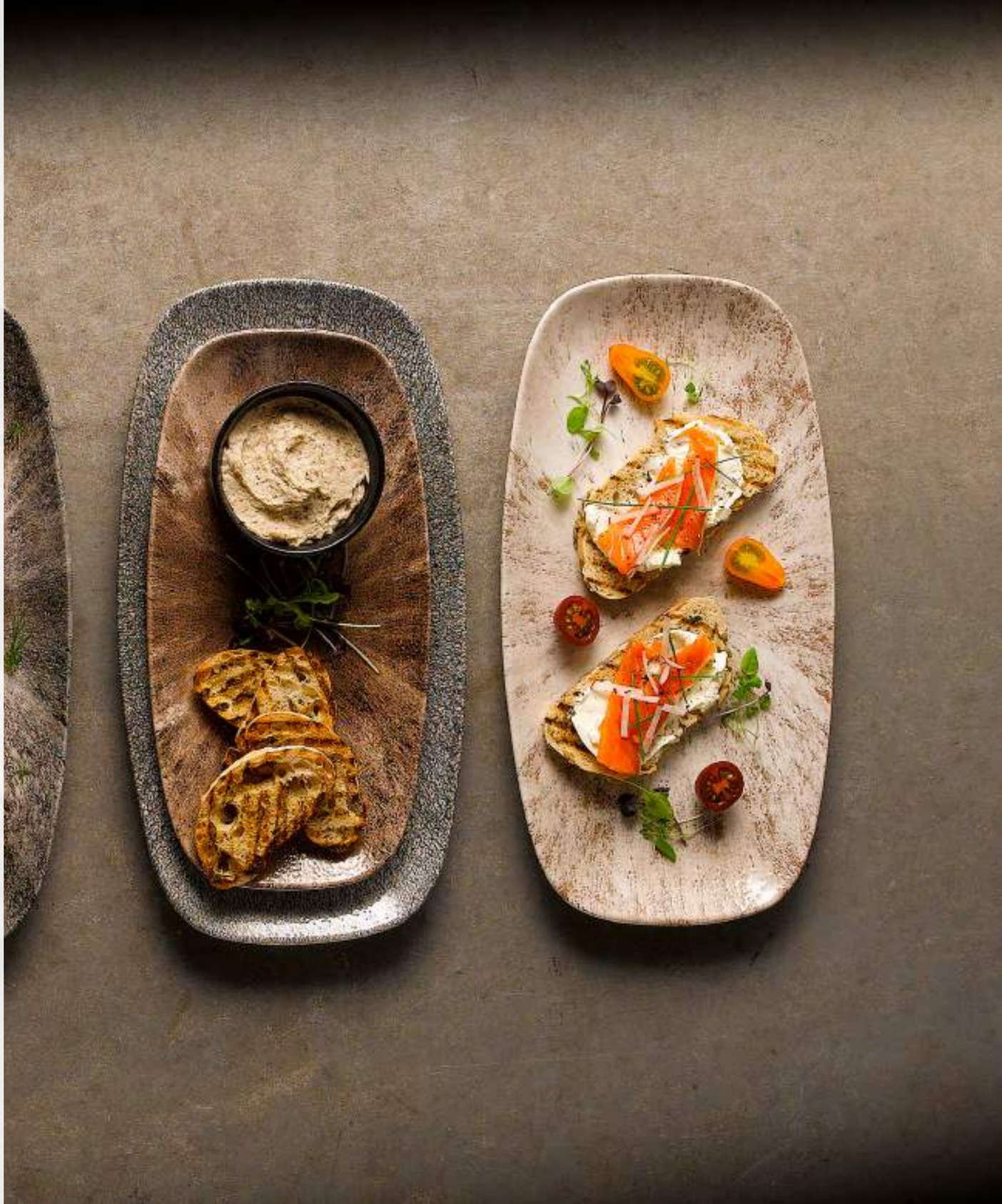


CHURCHILL

# *Churchill Super Vitrified Profile Range*

## "A MORE FUNCTIONAL APPROACH TO TABLE SERVICE"

## CLEANING AND MAINTENANCE

### 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.

### 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.





CHURCHILL

## PROFILE RANGE

### FEATURES
- Profile has an enhanced face profile with a defined rim to showcase the food at its very best
- The slim and defined rolled edge ensures excellent durability
- 20% lighter than existing plates making them an easy to handle solution, with no compromise on performance
- Protected by ecoglaze, a high performance glaze that enhances product performance

### PROFILE PLATE
**CC-WH-VP65.1** PROFILE- WHITE- PLATE- 16.5CM (12)
**CC-WH-VP8.1** PROFILE- WHITE- PLATE- 20CM (12)
**CC-WH-VP9.1** PROFILE- WHITE- PLATE- 23CM (12)
**CC-WH-VP10.1** PROFILE- WHITE- PLATE- 25CM (12)
**CC-WH-VP58.1** PROFILE- WHITE- PLATE- 27CM (12)
**CC-WH-VP11.1** PROFILE- WHITE- PLATE- 30CM (12)

### PROFILE BOWLS
**CC-WH-VRSB.1**
PROFILE- WHITE- RIMMED BOWL- 25CM (12)
**CC-WH-VPPB.1**
PROFILE- WHITE- PASTA BOWL- 30CM (12)

### PROFILE BOWL
**CC-WH-VPOB.1**
PROFILE- WHITE- BOWL- 17CM (12)

## EVOLVE RANGE

### FEATURES
- Stylish and simple, Evolve is a versatile range of coupe shaped plates and bowls
- 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

### EVOLVE COUPE PLATE
**CC-WH-EVP6.1**
EVOLVE- WHITE- COUPE PLATE- 16CM (12)
**CC-WH-EVP8.1**
EVOLVE- WHITE- COUPE PLATE- 22CM (12)
**CC-WH-EV10.1**
EVOLVE- WHITE- COUPE PLATE- 26CM (12)
**CC-WH-EV11.1**
EVOLVE- WHITE- COUPE PLATE- 29CM (12)

### EVOLVE COUPE BOWL
**CC-WH-EVB7.1**
EVOLVE- WHITE- COUPE BOWL- 18CM (12)
**CC-WH-EVB9.1**
EVOLVE- WHITE- COUPE BOWL- 25CM (12)
**CC-WH-PLC2.1**
EVOLVE- WHITE- COUPE BOWL- 31CM (6)

# X SQUARED RANGE

### FEATURES
- This versatile collection of contemporary squares and rectangles works well with all other Super Vitrified ranges
- Offers unlimited opportunities for presentation
- Designed to offer a flexible solution for room service, cold counter presentation and banqueting

**X SQUARED PLATE**
**CC-WH-SP7.1**
X SQUARED- WHITE- PLATE- 17CM (12)
**CC-WH-SP9.1**
X SQUARED- WHITE- PLATE- 22CM (24)
**CC-WH-SP11.1**
X SQUARED- WHITE- PLATE- 25CM (12)
**CC-WH-SP12.1**
X SQUARED- WHITE- PLATE- 29CM (12)

**X SQUARED BOWL**
**CC-WH-SQ7.1**
X SQUARED- WHITE- BOWL- 17CM (12)
**CC-WH-SQ9.1**
X SQUARED- WHITE- BOWL- 21CM (12)
**CC-WH-SQ10.1**
X SQUARED- WHITE- BOWL- 23CM (12)

**X SQUARED OBLONG PLATE**
**CC-WH-OP11.1**
X SQUARED- WHITE- OBLONG PLATE- 29x15CM (12)
**CC-WH-OP14.1**
X SQUARED- WHITE- OBLONG PLATE- 35x18CM (6)

# LOTUS RANGE

### FEATURES
- 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

**LOTUS TRIANGULAR PLATE**
**CC-WH-TR7.1**
LOTUS- WHITE- TRIANGLE PLATE- 19CM (12)
**CC-WH-TR9.1**
LOTUS- WHITE- TRIANGLE PLATE- 23CM (12)
**CC-WH-TR10.1**
LOTUS- WHITE- TRIANGLE PLATE- 26CM (12)
**CC-WH-TR12.1**
LOTUS- WHITE- TRIANGLE PLATE- 31CM (6)

**LOTUS TRIANGULAR BOWL**
**CC-WH-TRB6.1**
LOTUS- WHITE- TRIANGLE BOWL - 15.3CM (12)
**CC-WH-TRB7.1**
LOTUS- WHITE- TRIANGLE BOWL- 18.5CM (12)
**CC-WH-TRB9.1**
LOTUS- WHITE- TRIANGLE BOWL- 23.5CM (12)

# ORBIT RANGE

### FEATURES
- 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

**ORBIT OVAL BOWL**
**CC-WH-OB7.1**
ORBIT- WHITE- OVAL BOWL- 18CM (12)
**CC-WH-OB8.1**
ORBIT- WHITE- OVAL BOWL- 21CM (12)
**CC-WH-OB10.1**
ORBIT- WHITE- OVAL BOWL- 25CM (12)

**ORBIT OVAL COUPE PLATE**
**CC-WH-OP9.1**
ORBIT- WHITE- OVAL COUPE PLATE- 23CM (12)
**CC-WH-OP58.1**
ORBIT- WHITE- OVAL COUPE PLATE- 27CM (12)
**CC-WH-OP12.1**
ORBIT- WHITE- OVAL COUPE PLATE- 31CM (12)

**ORBIT OVAL PASTA PLATE**
**CC-WH-OPP.1**
ORBIT- WHITE- OVAL PASTA PLATE - 31CM (12)

**ORBIT SHIELD PASTA PLATE**
**CC-WH-SHP.1**
ORBIT- WHITE- SHIELD PASTA PLATE
29CM (12)

# EQUATION RANGE

Combining depth with wide rims and elevated curved profiles to bring a dramatic effect to any tabletop

### SQUARE SOUP PLATE
**CC-WH-SPP.1**
EQUATION- WHITE- SQUARE PASTA PLATE - 28CM (12)

# MEDITERRANEAN RANGE

Inspired by the Mediterranean, this exciting range provides great flexibility

### MEDITERRANEAN PLATE
**CC-WH-MD10.1**
MEDITERRANEAN- WHITE- PLATE- 25CM (12)
**CC-WH-MD11.1**
MEDITERRANEAN- WHITE- PLATE - 29CM (12)

# CHURCHILL ACCESSORIES
Engineered for performance

### TRIANGULAR SNACK PLATE
**CC-WH-TSP.1**
SNACK ATTACK - WHITE- TRIANGULAR SNACK PLATE - 24CM (6)
**CC-WH-SSB.1**
SNACK ATTACK- WHITE- SMALL SOUP BOWL 28CL (24)

### TRIANGULAR SNACK PLATE
**CC-WH-TSP.1**
SNACK ATTACK- WHITE- TRIANGULAR SNACK PLATE- 24CM (6)
**CC-WH-SD3.1**
X SQUARED- WHITE- SAUCE DISH - 9CL (24)

### TRIANGULAR SNACK PLATE
**CC-WH-TSP.1**
SNACK ATTACK- WHITE- TRIANGULAR SNACK PLATE- 24CM (6)
**CC-WH-CCLL.1**
LATTE- WHITE- CAFÉ MUG - 22CL (24)

### SMALL SOUP BOWL
**CC-WH-SSB.1**
SNACK ATTACK- WHITE- SMALL SOUP BOWL 28CL (24)

### SALAD BOWL
**CC-WH-SBS.1**
MEDITERRANEAN- WHITE- SALAD BOWL SMALL - 17CM (12)
**CC-WH-SBM.1**
MEDITERRANEAN-WHITE- SALAD BOWL MEDIUM - 21CM (12)

### OVAL RIMMED DISH
**CC-WH-RD14.1**
CLASSIC- WHITE- OVAL RIMMED DISH 36CM (6)

### PIZZA PLATE
**CC-WH-PP11.1**
NOVA- WHITE- PIZZA PLATE- 28CM (12)
**CC-WH-PPP.1**
NOVA- WHITE- PIZZA PLATE- 34CM (6)

### BOWL
**CC-WH-BOSB.1**
BOWL - 13 x 7CM (12)

### STACKING SOUP CUP
**CC-WH-ASU.1**
WHITEWARE- WHITE- UNHANDLED CONSOMME- 28CL (24)

# CHURCHILL ACCESSORIES

### DIP DISH
**CC-WH-BODP.1**
BIT ON THE SIDE- WHITE- DIP DISH 5X5CM (24)

### SOUFFLE DISH
**CC-WHCW-S12N.1**
COOKWARE- WHITE- COOKWARE SOUFFLE DISH- 10CM (12)

### SQUARE PIE DISH
**CC-WHCW-SPDN.1**
COOKWARE- WHITE- SQUARE PIE DISH 12X12CM (12)

### RAMEKIN
**CC-WHCW-LRKN.1**
COOKWARE- WHITE- RAMEKIN 9CM (24)

### FOOTLESS EGG CUP
**CC-WH-EC.1**
WHITEWARE- WHITE- EGG CUP FOOTLESS - 5CM (24)

### MINI/SMALL ROUND EARED DISH
**CC-WHCW-RE6N.1**
COOKWARE- WHITE- MINI ROUND EARED DISH- 13CM (6)
**CC-WHCW-SREN.1**
COOKWARE- WHITE- SMALL ROUND EARED DISH- 15CM (6)

### ODYSSEY SALT AND PEPPER
**CC-WHVY-OP.1**
VOYAGER- WHITE- ODYSSEY PEPPER 9CM (6)
**CC-WHVY-OS.1**
VOYAGER- WHITE- ODYSSEY SALT 9CM (6)

### BUD VASE
**CC-WH-BV.1**
WHITEWARE- WHITE- BUD VASE - 13CM (6)

### SAUCE DISH
**CC-WH-SD2.1**
X SQUARED- WHITE- PROFILE SAUCE DISH- 6CL (24)
**CC-WH-SD3.1**
X SQUARED- WHITE- PROFILE SAUCE DISH- 9CL (24)

### BUTTERPAD
**CC-WH-BP.1**
WHITEWARE- WHITE- PROFILE BUTTER PAD - 10CM (24)

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

### ASHTRAY
**CC-WH-ATS.1**
WHITEWARE- WHITE- ASHTRAY STACKING 10CM (12)

### JUGS
**CC-WH-B25.1**
ULTIMO- WHITE- JUG - 7CL (12)
**CC-WH-BJ5.1**
ULTIMO- WHITE- JUG - 14CL (4)
**CC-WH-BJ10.1**
ULTIMO- WHITE- JUG - 28CL (4)

### SUGAR BOWL AND LID
**CC-WH-BS65.1**
ULTIMO - WHITE- OPEN SUGAR BOWL- 18CL (12)
**CC-WH-BSBL.1**
ULTIMO - WHITE- OPEN SUGAR BOWL - LID ONLY - (12)

### SUGAR SACHET HOLDER
**CC-WH-SH.1**
WHITEWARE- WHITE- SUGAR SACHET HOLDER 11x7CM (6)

### SUGAR SACHET
**CC-WH-RP.1**
WHITEWARE- WHITE SUGAR TUBE HOLDER 7.5CM (24)





CHURCHILL ACCESSORIES

### CAFÉ CUP
**CC-WH-BCA8.1**
ULTIMO- WHITE- CAFÉ AMERICANO CUP 23CL (24)
**CC-WH-BC10.1**
ULTIMO- WHITE- CAFÉ LATTE CUP 28CL (24)
**CC-WH-BS6.1**
ULTIMO- WHITE- LARGE COUPE SAUCER 16CM (24)

### ESPRESSO CUP/CAFÉ MOCHA MUG
**CC-WH-BEC2.1**
ULTIMO- WHITE- ESPRESSO CUP 7CL (24)
**CC-WH-BL10.1**
ULTIMO- WHITE- MOCHA MUG 28CL (12)
**CC-WH-BS4.1**
ULTIMO- WHITE- SMALL COUPE SAUCER - 12CM (24)
**CC-WH-BS6.1**
ULTIMO- WHITE- LARGE COUPE SAUCER - 16CM (24)

### CAFÉ MUG
**CC-WH-CCLL.1**
LATTE- WHITE- CAFÉ MUG 22CL (24)
**CC-WH-ML10.1**
LATTE- WHITE- CAFÉ MUG 28CL (12)
**CC-WH-MCL.1**
LATTE- WHITE- CAFÉ MUG 34CL (12)

### ELEGANT TEA CUP AND SAUCER
**CC-WH-VT8.1**
PROFILE- WHITE- TEACUP 23CL (12)
**CC-WH-CSS.1**
CAFÉ- WHITE- SAUCER 16CM (24)

### ESPRESSO CUP AND SAUCER
**CC-WH-CECL.1**
LATTE- WHITE- ESPRESSO CUP 7CL (24)
**CC-WH-ESS.1**
CAFÉ- WHITE- ESPRESSO SAUCER 12CM (24)

### UNHANDLED MINI JUG
**CC-WH-MJ2.1**
MEDITERRANEAN- WHITE UNHANDLED MINI JUG - 6CL (24)

### BEVERAGE POT AND LID
**CC-WH-BT15.1**
ULTIMO- WHITE- BEVERAGE POT WITH LID- 43CL (4)
**CC-WH-UL15.1**
ULTIMO- WHITE- BEVERAGE POT LID ONLY- 43CL (6)
**CC-WH-BT30.1**
ULTIMO- WHITE- BEVERAGE POT WITH LID- 85CL (4)
**CC-WH-UL30.1**
ULTIMO- WHITE- BEVERAGE POT LID ONLY- 85CL (6)

### MAPLE TEA CUP
**CC-WH-CCM.1**
WHITE HOLLOWARE- WHITE- MAPLE ESPRESSO CUP- 11CL (24)
**CC-WH-COL.1**
WHITE HOLLOWARE- WHITE- MAPLE TEA CUP 20CL (24)
**CC-WH-CS.1**
WHITEWARE- WHITE- MAPLE SAUCER 12.7CM (24)
**CC-WH-TSOL.1**
WHITEWARE- WHITE- MAPLE SAUCER 15CM (24)

### SQUARE JUG
**CC-WHCW-SQJ.1**
WHITEWARE- SQUARE JUG 150CL (2)

### GRAVY BOAT
**CC-WH-MSB.1**
WHITEWARE- WHITE- MINI SAUCE BOAT- 11CM (6)

# CHURCHILL ACCESSORIES - Bit On The Side

## SAVVY SIDEKICKS

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 SNACK BOWL**
**CC-BCBL-RP6.1**
BIT ON THE SIDE- SAPPHIRE SNACK BOWL 10.4CM (12)
**CC-BCBL-RP10.1**
BIT ON THE SIDE - SAPPHIRE SNACK BOWL 12CM (12)

**SAPPHIRE CHIP MUG**
**CC-BCBL-RPCM.1**
BIT ON THE SIDE - SAPPHIRE CHIP MUG- 9.5CM (12)

**SAPPHIRE DIP POT**
**CC-BCBL-RPD2.1**
BIT ON THE SIDE SAPPHIRE DIP POT 5.9CM (12)

**SAPPHIRE DIP POT**
**CC-BCBL-RPD4.1**
BIT ON THE SIDE SAPPHIRE- DIP POT 7CM (12)

**SAPPHIRE DIP DISH**
**CC-BCBL-RPDD.1**
BIT ON THE SIDE- SAPPHIRE DIP DISH - 11.3CM (12)

**CINNAMON SNACK BOWL**
**CC-BCBR-RP6.1**
BIT ON THE SIDE- CINNAMON SNACK BOWL 10.4CM (12)
**CC-BCBR-RP10.1**
BIT ON THE SIDE- CINNAMON SNACK BOWL 12CM (12)

**CINNAMON CHIP MUG**
**CC-BCBR-RPCM.1**
BIT ON THE SIDE CINNAMON - CHIP MUG 9.5CM (12)

**CINNAMON DIP POT**
**CC–BCBR–RPD2.1**
BIT ON THE SIDE CINNAMON- DIP POT 5.9CM (12)

**CINNAMON DIP POT**
**CC-BCBR-RPD4.1**
BIT ON THE SIDE CINNAMON- DIP POT 7CM (12)

**CINNAMON DIP DISH**
**CC-BCBR-RPDD.1**
BIT ON THE SIDE CINNAMON- DIP DISH 11.3CM (12)

# STONECAST - Paprika Plant Pots

**CC-BCPA-PL2.1**
BIT ON THE SIDE PAPRIKA- DIPPER POT 5.5x5.8CM (12)

**CC-BCPA-PL4.1**
BIT ON THE SIDE PAPRIKA- DIPPER POT 6.7x6.9CM (12)

**CC-BCPA-PL12.1**
BIT ON THE SIDE PAPRIKA- CHIP POT 9x9.7CM (12)

**CC-BCPA-PL5.1**
BIT ON THE SIDE PAPRIKA- DIP DISH 3.5 x 9.7CM (12)

# STONECAST - Pebble Plant Pots

**CC-BCPE-PL2.1**
BIT ON THE SIDE PEBBLE- DIPPER POT 5.5x5.8CM (12)

**CC-BCPE-PL4.1**
BIT ON THE SIDE PEBBLE- DIPPER POT 6.7x6.9CM (12)

**CC-BCPE-PL12.1**
BIT ON THE SIDE PEBBLE- CHIP POT 9x9.7CM (12)

**CC-BCPE-PL5.1**
BIT ON THE SIDE PEBBLE- DIP DISH 3.5x9.7CM (12)

# *Churchill Super Vitrified Stonecast Range*

- Decorated individually by hand, creating unique pieces that add to the overall rustic charm.
- Inspired by the way the seasons change, add warmth and rustic style to the tabletop with this versatile handpainted design.
- Each piece is individually painted to achieve maximum effect.
- Handpainted colourwash is finished with a golden brown band and fine speckles designed to enhance food presentation.

# STONECAST - Peppercorn Grey

**CC-SPGS-EVP6.1**
STONECAST- PEPPERCORN GREY COUPE PLATE- 16.5CM (12)
**CC-SPGS-EVP8.1**
STONECAST- PEPPERCORN GREY COUPE PLATE- 21.7CM (12)
**CC-SPGS-EV10.1**
STONECAST- PEPPERCORN GREY COUPE PLATE- 26CM (12)
**CC-SPGS-EV11.1**
STONECAST- PEPPERCORN GREY COUPE PLATE- 28.8CM (12)

**CC-SPGS-TR7.1**
STONECAST- PEPPERCORN GREY TRIANGLE PLATE- 19.2CM (12)
**CC-SPGS-TR9.1**
STONECAST- PEPPERCORN GREY TRIANGLE PLATE- 22.9CM (12)
**CC-SPGS-TR10.1**
STONECAST- PEPPERCORN GREY TRIANGLE PLATE- 26.5CM (12)
**CC-SPGS-TR12.1**
STONECAST- PEPPERCORN GREY TRIANGLE PLATE- 31.1CM (6)

**CC-SPGS-EVB7.1**
STONECAST- PEPPERCORN GREY COUPE BOWL- 18.2CM (12)
**CC-SPGS-EVB9.1**
STONECAST- PEPPERCORN GREY COUPE BOWL- 24.8CM (12)
**CC-SPGS-PLC2.1**
STONECAST- PEPPERCORN GREY LARGE COUPE BOWL- 31CM (6)

**CC-SPGS-DS10.1**
STONECAST- PEPPERCORN GREY DEEP SQUARE PLATE- 26.8CM (6)

**CC-SPGS-TRB6.1**
STONECAST- PEPPERCORN GREY TRIANGLE BOWL- 15.3CM (12)
**CC -SPGS-TRB7.1**
STONECAST- PEPPERCORN GREY TRIANGLE BOWL- 18.5CM (12)
**CC-SPGS-TRB9.1**
STONECAST- PEPPERCORN GREY TRIANGLE BOWL- 23.5CM (12)

**CC-SPGS-OP7.1**
STONECAST- PEPPERCORN GREY OVAL PLATE- 19.2CM (12)

**CC-SPGS-OP11.1**
OBLONG PLATE - 29.5 x 15CM (12)
**CC-SPGS-OP14.1**
OBLONG PLATE - 35 x 18.5CM (6)

**CC-SPGS-SB15.1**
BEVERAGE / TEAPOT - 42.6CL (4)
**CC-SPGS-RL15.1**
REPLACEMENT LID (6)

**CC-SPGS-CB20.1**
STONECAST- PEPPERCORN GREY CAPPUCCINO CUP- 22.7CL (12)
**CC-SPGS-CSS.1**
STONECAST- PEPPERCORN GREY CAPPUCCINO SAUCER- 15.6CM (12)

**CC-SPGS-CEB9.1**
STONECAST- PEPPERCORN GREY ESPRESSO CUP- 10CL (12)
**CC-SPGS-ESS.1**
STONECAST- PEPPERCORN GREY ESPRESSO SAUCER- 11.8CM (12)

**CC-SPGS-VM12.1**
STONECAST- PEPPERCORN GREY MUG- 34CL (12)

**CC-SPGS-SJ4.1**
STONECAST- PEPPERCORN GREY MILK JUG- 11.4CL (4)

**CC-SPGS-SD3.1**
STONECAST - PEPPERCORN GREY SAUCE DISH - 9CL (12)
**CC-SPGS-ZE12.1**
STONECAST- PEPPERCORN GREY ZEST BOWL- 34CL (12)

**CC-SPGS-SSGR.1**
STONECAST- PEPPERCORN GREY SUGAR/SIDE DISH BOWL 22.7CL (12)

# STONECAST - Duck Egg Blue

Stonecast is stunning hand painted in a soft Duck Egg Blue colour which is then hand finished with fine speckles and a sponged edge in a rich golden brown. The softness of the colour and finish is key in making the range as versatile as possible.

**CC-SDES-EVP6.1**
STONECAST- DUCK EGG BLUE COUPE PLATE- 16.5CM (12)
**CC-SDES-EVP8.1**
STONECAST- DUCK EGG BLUE COUPE PLATE- 21.7CM (12)
**CC-SDES-EV10.1**
STONECAST- DUCK EGG BLUE COUPE PLATE- 26CM (12)
**CC-SDES-EV11.1**
STONECAST- DUCK EGG BLUE COUPE PLATE- 28.8CM (12)

**CC-SDES-TR7.1**
STONECAST- DUCK EGG BLUE TRIANGLE PLATE- 19.2CM (12)
**CC-SDES-TR9.1**
STONECAST- DUCK EGG BLUE TRIANGLE PLATE- 22.9CM (12)
**CC-SDES-TR10.1**
STONECAST- DUCK EGG BLUE TRIANGLE PLATE- 26.5CM (12)
**CC-SDES-TR12.1**
STONECAST- DUCK EGG BLUE TRIANGLE PLATE- 31.1CM(6)

**CC-SDES-EVB7.1**
STONECAST- DUCK EGG BLUE COUPE BOWL- 18.2CM (12)
**CC-SDES-EVB9.1**
STONECAST- DUCK EGG BLUE COUPE BOWL- 24.8CM (12)
**CC-SDES-PLC2.1**
STONECAST- DUCK EGG BLUE LARGE COUPE BOWL- 31CM (6)

**CC-SDES-DS10.1**
STONECAST- DUCK EGG BLUE DEEP SQUARE PLATE- 26.8CM (6)

**CC-SDES-TRB6.1**
STONECAST- DUCK EGG BLUE TRIANGLE BOWL- 15.3CM (12)
**CC-SDES-TRB7.1**
STONECAST- DUCK EGG BLUE TRIANGLE BOWL- 18.5CM (12)
**CC-SDES-TRB9.1**
STONECAST- DUCK EGG BLUE TRIANGLE BOWL- 23.5CM (12)

**CC-SDES-OP7.1**
STONECAST- DUCK EGG BLUE OVAL PLATE- 19.2CM (12)

**CC-SDES-OP11.1**
STONECAST- DUCK EGG BLUE OBLONG PLATE- 29.5x15CM (12)
**CC-SDES-OP14.1**
STONECAST- DUCK EGG BLUE OBLONG PLATE- 35x18.5CM (12)

**CC-SDES-SB15.1**
BEVERAGE / TEAPOT - 42.6CL (4)
**CC-SDES-RL15.1**
REPLACEMENT LID (6)

**CC-SDES-CB20.1**
STONECAST- DUCK EGG BLUE CAPPUCCINO CUP- 22.7CL (12)
**CC-SDES-CSS.1**
STONECAST- DUCK EGG BLUE SAUCER- 15.6CM (12)

**CC-SDES-CEB9.1**
STONECAST- DUCK EGG BLUE ESPRESSO CUP- 10CL (12)
**CC-SDES-ESS.1**
STONECAST- DUCK EGG BLUE SAUCER 11.8CM (12)

**CC-SDES-VM12.1**
STONECAST- DUCK EGG BLUE MUG- 34CL (12)

**CC-SDES-SJ4.1**
STONECAST- DUCK EGG BLUE MILK JUG- 11.4CL (4)

**CC-SDES-SD3.1**
STONECAST- DUCK EGG BLUE SAUCE DISH- 9CL (12)
**CC-SDES-ZE12.1**
STONECAST- DUCK EGG BLUE ZEST BOWL- 34CL (12)

**CC-SDES-SSGR.1**
STONECAST- DUCK EGG BLUE SUGAR/SIDE DISH BOWL 22.7CL (12)

# STONECAST - Barley White

The subtlety and elegance of Churchill Stonecast Barley White is the ideal platform for food presentation offering a hint of rustic charm. Inspired by the changing landscape of spring, the softness and charm of the product is brought to life through the clever presentation of fresh food and ingredients.

**CC-SWHS-EVP6.1**
STONECAST- BARLEY WHITE
COUPE PLATE- 16.5CM (12)

**CC-SWHS-EVP8.1**
STONECAST- BARLEY WHITE
COUPE PLATE- 21.7CM (12)

**CC-SWHS-EV10.1**
STONECAST- BARLEY WHITE
COUPE PLATE- 26CM (12)

**CC-SWHS-EV11.1**
STONECAST- BARLEY WHITE
COUPE PLATE- 28.8CM (12)

**CC-SWHS-TR7.1**
STONECAST- BARLEY WHITE
TRIANGLE PLATE- 19.2CM (12)

**CC-SWHS-TR9.1**
STONECAST- BARLEY WHITE
TRIANGLE PLATE- 22.9CM (12)

**CC-SWHS-TR10.1**
STONECAST- BARLEY WHITE
TRIANGLE PLATE- 26.5CM (12)

**CC-SWHS-TR12.1**
STONECAST- BARLEY WHITE
TRIANGLE PLATE- 31.1CM (6)

**CC-SWHS-EVB7.1**
STONECAST- BARLEY WHITE
COUPE BOWL- 18.2CM (12)

**CC-SWHS-EVB9.1**
STONECAST- BARLEY WHITE
COUPE BOWL- 24.8CM (12)

**CC-SWHS-PLC2.1**
STONECAST- BARLEY WHITE
LARGE COUPE BOWL- 31CM (6)

**CC-SWHS-TRB6.1**
STONECAST- BARLEY WHITE
TRIANGLE BOWL- 15.3CM (12)

**CC-SWHS-TRB7.1**
STONECAST- BARLEY WHITE
TRIANGLE BOWL- 15.3CM (12)

**CC-SWHS-TRB9.1**
STONECAST- BARLEY WHITE
TRIANGLE BOWL- 23.5CM (12)

**CC-SWHS-DS10.1**
STONECAST- BARLEY WHITE
DEEP SQUARE PLATE- 26.8CM (6)

**CC-SWHS-OP7.1**
STONECAST- BARLEY WHITE
OVAL PLATE- 19.2CM (12)

**CC-SWHS-OP11.1**
STONECAST- BARLEY WHITE
OBLONG PLATE- 29.5x15CM (12)

**CC-SWHS-OP14.1**
STONECAST- BARLEY WHITE
OBLONG PLATE- 35x18.5CM (6)

**CC-SWHS-SB15.1**
BEVERAGE / TEAPOT - 42.6CL (4)

**CC-SWHS-RL15.1**
REPLACEMENT LID (6)

**CC-SWHS-CB20.1**
STONECAST- BARLEY WHITE
CAPPUCCINO CUP- 22.7CL (12)

**CC-SWHS-CSS.1**
STONECAST- BARLEY WHITE
SAUCER- 15.6CM (12)

**CC-SWHS-CEB9.1**
STONECAST- BARLEY WHITE
ESPRESSO CUP- 10CL (12)

**CC-SWHS-ESS.1**
STONECAST- BARLEY WHITE
SAUCER- 11.8CM (12)

**CC-SWHS-VM12.1**
STONECAST- BARLEY
WHITE MUG- 34CL (12)

**CC-SWHS-SJ4.1**
STONECAST- BARLEY WHITE
MILK JUG- 11.4CL (4)

**CC-SWHS-SD3.1**
STONECAST - BARLEY WHITE
SAUCE DISH - 9CL (12)

**CC-SWHS-ZE12.1**
STONECAST- BARLEY WHITE
ZEST BOWL- 34CL (12)

**CC-SWHS-SSGR.1**
STONECAST- BARLEY WHITE
SUGAR/SIDE DISH BOWL
22.7CL (12)

# STONECAST - Spiced Orange

Seasonal inspiration is behind the autumnal warmth of the new Churchill Stonecast Spiced Orange, symbolic of the dramatic autumn hues. Spiced Orange is decorated in a hand painted colourwash with a fine speckle and rustic band, each piece is hand decorated creating a varied and unique look.

**CC-SSOS-EVP6.1**
STONECAST- SPICED ORANGE
COUPE PLATE- 16.5CM (12)

**CC-SSOS-EVP8.1**
STONECAST- SPICED ORANGE
COUPE PLATE- 21.7CM (12)

**CC-SSOS-EV10.1**
STONECAST- SPICED ORANGE
COUPE PLATE- 26CM (12)

**CC-SSOS-EV11.1**
STONECAST- SPICED ORANGE
COUPE PLATE- 28.8CM (12)

**CC-SSOS-TR7.1**
STONECAST- SPICED ORANGE
TRIANGLE PLATE- 19.2CM (12)

**CC-SSOS-TR9.1**
STONECAST- SPICED ORANGE
TRIANGLE PLATE- 22.9CM (12)

**CC-SSOS-TR10.1**
STONECAST- SPICED ORANGE
TRIANGLE PLATE- 26.5 (12)

**CC-SSOS-TR12.1**
STONECAST- SPICED ORANGE
TRIANGLE PLATE- 31.1CM (12)

**CC-SSOS-EVB7.1**
STONECAST- SPICED ORANGE
COUPE BOWL- 18.2CM (12)

**CC-SSOS-EVB9.1**
STONECAST- SPICED ORANGE
COUPE BOWL- 24.8CM (12)

**CC-SSOS-PLC2.1**
STONECAST- SPICED ORANGE
LARGE COUPE BOWL- 31CM (6)

**CC-SSOS-TRB6.1**
STONECAST- SPICED ORANGE
TRIANGLE BOWL- 15.3CM (12)

**CC-SSOS-TRB7.1**
STONECAST- SPICED ORANGE
TRIANGLE BOWL- 18.5CM (12)

**CC-SSOS-TRB9.1**
STONECAST- SPICED ORANGE
TRIANGLE BOWL- 23.5CM (12)

**CC-SSOS-DS10.1**
STONECAST- SPICED ORANGE
DEEP SQUARE PLATE- 26.8CM (6)

**CC-SSOS-OP7.1**
STONECAST- SPICED ORANGE
OVAL PLATE- 19.2CM (12)

**CC-SSOS-OP11.1**
STONECAST- SPICED ORANGE
OBLONG PLATE- 29.5x15CM (12)

**CC-SSOS-OP14.1**
STONECAST- SPICED ORANGE
OBLONG PLATE- 35x18.5CM (6)

**CC-SSOS-SB15.1**
TEAPOT - 42.6CL (4)

**CC-SSOS-RL15.1**
REPLACEMENT LID (6)

**CC-SSOS-CB20.1**
STONECAST- SPICED ORANGE
CAPPUCCINO CUP- 22.7CL (12)

**CC-SSOS-CSS.1**
STONECAST- SPICED ORANGE
SAUCER- 15.6CM (12)

**CC-SSOS-CEB9.1**
STONECAST- SPICED ORANGE
ESPRESSO CUP- 10CL (12)

**CC-SSOS-ESS.1**
STONECAST- SPICED ORANGE
SAUCER- 11.8CM (12)

**CC-SSOS-VM12.1**
STONECAST- SPICED
ORANGE MUG- 34CL (12)

**CC-SSOS-SJ4.1**
STONECAST- SPICED ORANGE
MILK JUG- 11.4CL (4)

**CC-SSOS-SD3.1**
STONECAST - SPICED ORANGE
SAUCE DISH - 9CL (12)

**CC-SSOS-ZE12.1**
STONECAST- SPICED ORANGE
ZEST BOWL- 34CL (12)

**CC-SSOS-SSGR.1**
STONECAST- SPICED ORANGE
SUGAR/SIDE DISH BOWL
22.7CL (12)

# STONECAST - Cornflower Blue

Cornflower Blue is inspired by the warmth of summer months and the radiant colours of the season. Cornflower Blue is deeper than Duck Egg Blue and has a vibrant, unique tabletop presence.

**CC-SCFS-EVP6.1**
STONECAST- CORNFLOWER BLUE
COUPE PLATE- 16.5CM (12)
**CC-SCFS-EV10.1**
STONECAST- CORNFLOWER BLUE
COUPE PLATE- 26CM (12)

**CC-SCFS-TR10.1**
STONECAST- CORNFLOWER BLUE
TRIANGLE PLATE- 26.5CM (12)

**CC-SCFS-EVB7.1**
STONECAST- CORNFLOWER BLUE
COUPE BOWL- 18.2CM (12)
**CC-SCFS-EVB9.1**
STONECAST- CORNFLOWER BLUE
COUPE BOWL- 24.8CM (12)

**CC-SCFS-TRB6.1**
STONECAST- CORNFLOWER BLUE
TRIANGLE BOWL- 15.3CM (12)

**CC-SCFS-OP7.1**
STONECAST- CORNFLOWER BLUE
OVAL PLATE- 19.2CM (12)

**CC-SCFS-OP11.1**
STONECAST- CORNFLOWER BLUE
OBLONG PLATE- 29.5x15CM (12)

# STONECAST - Mustard Seed Yellow

Stonecast colour Mustard Seed Yellow can be combined with any existing ranges and look stunning on their own. Mustard Seed Yellow brings a fresh dimension to food presentation, which is unique, charming and characterful. The perfect colour to add warmth to any menu.

**CC-SMSS-EVP8.1**
STONECAST- MUSTARD SEED YELLOW
COUPE PLATE - 21.7CM (12)
**CC-SMSS-EV10.1**
STONECAST- MUSTARD SEED YELLOW
COUPE PLATE - 26CM (12)

**CC-SMSS-EVB9.1**
STONECAST- MUSTARD SEED
YELLOW - COUPE BOWL
24.8CM (12)

**CC-SMSS-OP11.1**
STONECAST- MUSTARD SEED YELLOW
OBLONG PLATE - 29.5 x 15CM (12)





# HOMESPUN RANGE - Charcoal Black

The collection offers a blend of contemporary sophistication and nostalgia. The natural colours and subtle pattern complement a wide selection of cooking and dining styles, showcasing the freshest ingredients and enhancing food presentation.

**CC-SPCB-EVP6.1**
HOMESPUN- CHARCOAL BLACK
COUPE PLATE- 16.5CM (12)
**CC-SPCB-EVP8.1**
HOMESPUN- CHARCOAL BLACK
COUPE PLATE- 21.7CM (12)
**CC-SPCB-EV10.1**
HOMESPUN- CHARCOAL BLACK
COUPE PLATE- 26CM (12)
**CC-SPCB-EV11.1**
HOMESPUN- CHARCOAL BLACK
COUPE PLATE- 28.8CM (12)

**CC-SPCB-EVB7.1**
HOMESPUN- CHARCOAL BLACK
COUPE BOWL- 18.2CM (12)
**CC-SPCB-EVB9.1**
HOMESPUN- CHARCOAL BLACK
COUPE BOWL- 24.8CM (12)

**CC-SPCB-OP58.1**
HOMESPUN- CHARCOAL BLACK
ORBIT OVAL COUPE PLATE
27CM (12)

**CC-SPCB-X011.1**
HOMESPUN- CHARCOAL BLACK
OBLONG CHEFS' PLATE
29.8x15.3CM (12)

# HOMESPUN RANGE - Stone Grey

**CC-SPSG-EVP6.1**
HOMESPUN RANGE - STONE
GREY - COUPE PLATE - 16.5CM (12)
**CC-SPSG-EV10.1**
HOMESPUN RANGE - STONE
GREY - COUPE PLATE - 26CM (12)

**CC-SPSG-EVB7.1**
HOMESPUN RANGE - STONE GREY
COUPE BOWL - 18.2CM (12)
**CC-SPSG-EVB9.1**
HOMESPUN RANGE - STONE GREY
COUPLE BOWL - 24.8CM (12)

**CC-SPSG-SP11.1**
HOMESPUN RANGE - STONE GREY
SQUARE PLATE - 25.5CM (12)

**CC-SPSG-SP9.1**
HOMESPUN RANGE - STONE GREY
SQUARE PLATE - 21.5CM (12)

CHURCHILL

# RAKU RANGE - Topaz Blue

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.

**CC-RKTB-EVP6.1**
RAKU- TOPAZ BLUE- COUPE PLATE 16.5CM (12)

**CC-RKTB-EVP8.1**
RAKU- TOPAZ BLUE- COUPE PLATE - 21.7CM (12)

**CC-RKTB-EV10.1**
RAKU- TOPAZ BLUE- COUPE PLATE 26CM (12)

**CC-RKTB-EV11.1**
RAKU- TOPAZ BLUE- COUPE PLATE 28.8CM (12)

**CC-RKTB-EVB7.1**
RAKU- TOPAZ BLUE- COUPE BOWL 18.2CM (12)

**CC-RKTB-EVB9.1**
RAKU- TOPAZ BLUE- COUPE BOWL 24.8CM (12)

**CC-RKTB-OP12.1**
RAKU- TOPAZ BLUE- OVAL COUPE PLATE- 31.7x25.5CM (12)

**CC-RKTB-XO11.1**
RAKU- TOPAZ BLUE- CHEFS' OBLONG PLATE- 29.8x15.3CM (12)

**CC-RKTB-XO14.1**
RAKU- TOPAZ BLUE- CHEFS' OBLONG PLATE- 35.5x18.9CM (12)

NEW

**CC-RKTB-OG8.1**
RAKU- TOPAZ BLUE- ORGANIC ROUND PLATE- 21CM (12)

NEW

**CC-RKTB-OG10.1**
RAKU- TOPAZ BLUE- ORGANIC ROUND PLATE- 26.4CM (12)

NEW

**CC-RKTB-OGB1.1**
RAKU- TOPAZ BLUE- ORGANIC ROUND BOWL- 25.3CM (12)

NEW

**CC-RKTB-TC30.0**
RAKU- TOPAZ BLUE- CHEFS' TRIANGLE PLATE- 30x20CM (6)

NEW

**CC-RKTB-TC35.1**
RAKU- TOPAZ BLUE- CHEFS' TRIANGLE PLATE- 35x19CM (6)

# RAKU RANGE - Quartz Black

**CC-RKBQ-XO11.1**
RAKU- QUARTZ BLACK- CHEFS' OBLONG PLATE- 29.8x15.3CM (12)

**CC-RKBQ-XO14.1**
RAKU- QUARTZ BLACK- CHEFS' OBLONG PLATE- 35.5x18.9CM (6)

**CC-RKBQ-EVP6.1**
RAKU- QUARTZ BLACK- COUPE PLATE- 16.5CM (12)

**CC-RKBQ-EVP8.1**
RAKU- QUARTZ BLACK- COUPE PLATE- 21.7CM (12)

**CC-RKBQ-EV10.1**
RAKU- QUARTZ BLACK- COUPE PLATE- 26CM (12)

**CC-RKBQ-EV11.1**
RAKU- QUARTZ BLACK- COUPE PLATE- 28.8CM (12)

**CC-RKBQ-EVB7.1**
RAKU- QUARTZ BLACK- COUPE BOWL- 18.2CM (12)

**CC-RKBQ-EVB9.1**
RAKU- QUARTZ BLACK- COUPE BOWL- 24.8CM (12)

**CC-RKBQ-OP12.1**
RAKU- QUARTZ BLACK- OVAL COUPE PLATE 31.7x25.5CM (12)

NEW

**CC-RKBQ-TC30.1**
RAKU- QUARTZ BLACK- CHEFS' TRIANGLE PLATE- 30x20CM (6)

NEW

**CC-RKBQ-OG8.1**
RAKU- QUARTZ BLACK- ORGANIC ROUND PLATE- 21CM (12)

NEW

**CC-RKBQ-OG10.1**
RAKU- QUARTZ BLACK- ORGANIC ROUND PLATE- 26.4CM (12)

NEW

**CC-RKBQ-OGB1.1**
RAKU- QUARTZ BLACK- ORGANIC ROUND BOWL- 25.3CM (12)

NEW

**CC-RKBQ-TC35.1**
RAKU- QUARTZ BLACK- CHEFS' TRIANGLE PLATE- 35x19CM (6)

# RAKU RANGE - Jade Green

NEW

**CC-RKJG-EV10.1**
RAKU- JADE GREEN- COUPE PLATE- 26CM (12)

**CC-RKJG-EV11.1**
RAKU- JADE GREEN- COUPE PLATE- 28.8CM (12)

**CC-RKJG-EVB7.1**
RAKU- JADE GREEN- COUPE BOWL 18.2CM (12)

**CC-RKJG-EVB9.1**
RAKU- JADE GREEN- COUPE BOWL 24.8CM (12)

**CC-RKJG-EVP6.1**
RAKU- JADE GREEN- COUPE PLATE-16.5CM (12)

**CC-RKJG-EVP8.1**
RAKU- JADE GREEN- COUPE PLATE- 21.7CM (12)

**CC-RKJG-XO11.1**
RAKU- JADE GREEN- OBLONG CHEFS' PLATE- 30x15.3CM (12)

**CC-RKJG-XO14.1**
RAKU- JADE GREEN- OBLONG CHEFS' PLATE- 35.5x19CM (6)

NEW

# STONE RANGE

**CC-STAG-XO11.1**
STONE- AGATE GREY- OBLONG CHEFS' PLATE- 30x15.3CM (12)

**CC-STAG-XO14.1**
STONE- AGATE GREY- OBLONG CHEFS' PLATE- 35.5x19CM (6)

**CC-STQB-XO11.1**
STONE- QUARTZ BLACK- OBLONG CHEFS' PLATE- 30x15.3CM (12)

**CC-STQB-XO14.1**
STONE- QUARTZ BLACK- OBLONG CHEFS' PLATE- 35.5x19CM (6)

**CC-STZB-XO11.1**
STONE- ZIRCON BROWN - OBLONG CHEFS' PLATE- 30x15.3CM (12)

**CC-STZB-XO14.1**
STONE- ZIRCON BROWN- OBLONG CHEFS' PLATE- 35.5x19CM (6)

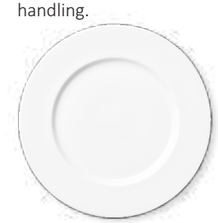
Luzerne

*"The passion for perfection is evident in this range"*

Luzerne

# OLIVE RANGE

The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that requires exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe, and shine resilient with proper care and handling.



**LAOL1101017**
OLIVE- WHITE- ROUND RIM PLATE
16.5CM (24)

**LAOL1101021**
OLIVE- WHITE- ROUND RIM PLATE
21CM (24)

**LAOL1101023**
OLIVE- WHITE- ROUND RIM PLATE
23CM (24)

**LAOL1101027**
OLIVE- WHITE- ROUND RIM PLATE
27CM (12)

**LAOL1101031**
OLIVE- WHITE- ROUND RIM PLATE
30.5CM (12)

**LAOL1201116**
OLIVE- WHITE- ROUND COUPE PLATE
16CM (24)

**LAOL1201118**
OLIVE- WHITE- ROUND COUPE PLATE
18CM (24)

**LAOL1201221**
OLIVE- WHITE- ROUND COUPE PLATE
21CM (24)

**LAOL1201126**
OLIVE- WHITE- ROUND COUPE PLATE
26CM (12)

**LAOL1201131**
OLIVE- WHITE- ROUND COUPE PLATE
31CM (12)

**LARE6120024**
OLIVE- WHITE- ROUND BOWL
24CM (12)

**LAOL6102022**
OLIVE- WHITE- ROUND RIM SOUP PLATE
22.4CM (24)

**LAOL1102026**
OLIVE- WHITE- ROUND RIM SOUP PLATE
26CM (12)

NEW

**LAOL1704016**
OLIVE- WHITE- SQUARE PLATE
16CM (24)

**LAOL1704021**
OLIVE- WHITE- SQUARE PLATE
21CM (12)

**LAOL1704026**
OLIVE- WHITE- SQUARE PLATE
26CM (12)

**LAOL1703017**
OLIVE- WHITE- RECTANGULAR PLATE
17CM (12)

**LAOL1703022**
OLIVE- WHITE- RECTANGULAR PLATE
22CM (12)

**LAOL1703027**
OLIVE- WHITE- RECTANGULAR PLATE
27CM (12)

**LAOL1120006**
OLIVE- WHITE- BOWL - 6CM (24)

**LAOL1120011**
OLIVE- WHITE- BOWL - 11CM (24)

**LAOL1120013**
OLIVE- WHITE- BOWL - 13.5CM (24)

**LAOL1120015**
OLIVE- WHITE- BOWL - 15.5CM (24)

**LAOL1108053B/L**
OLIVE- WHITE- TEAPOT- 42CL (6)

**LAOL1108053L**
OLIVE- WHITE- LID FOR TEAPOT
42CL (6)

**LAOL1108115B/L**
OLIVE- WHITE- TEAPOT- 99CL (6)

**LAOL1108115L**
OLIVE- WHITE- LID FOR TEAPOT
99CL (6)

**LAOL1105009**
OLIVE- WHITE- ESPRESSO CUP
7CL (24)

**LAOL1132018**
OLIVE- WHITE- COFFEE CUP
20CL (24)

**LAOL1415112**
OLIVE - WHITE - ESPRESSO SAUCER
12CM (24)

**LAOL1415115**
OLIVE- WHITE- SAUCER - 15CM (24)

**LARE1407124**
OLIVE- WHITE- AK TEA CUP
24CL (24)

**LAOL1415115**
OLIVE- WHITE- SAUCER
15CM (24)

**LAOL1130030**
OLIVE- WHITE- MUG
30CL (24)

**LAOL1415115**
OLIVE- WHITE- SAUCER
15CM (24)

**LAOL1106020B/L**
OLIVE- WHITE- SUGAR POT
20CL (12)

**LAOL1106020L**
OLIVE- WHITE- LID FOR SUGAR
POT- (6)

## OLIVE RANGE

NEW

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

**LAOL1106015**
OLIVE- WHITE- CREAMER 14CL (12)
**LAOL1162020**
OLIVE- WHITE- CREAMER 20CL (12)

**LAOL1810006**
OLIVE- WHITE BUTTER DISH 6CM (24)

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

**LARE1800007**
OLIVE- WHITE SAUCE DISH 7.5CM (24)

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

## NEW BONE RANGE

Every Luzerne New Bone product bears the assurance of the brand's signature quality. The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash, it is designed for use in all commercial environments is microwave and dishwasher safe.

## CLASSIC NEW BONE

**ROUND RIM PLATE**
**LACW1101018**
NEW BONE- WHITE-ROUND RIM PLATE - 17.5CM (24)
**LACW1101021**
NEW BONE- WHITE- ROUND RIM PLATE 21.5CM (24)
**LACW1101025**
NEW BONE- WHITE- ROUND RIM PLATE 25CM (24)
**LACW1101027**
NEW BONE- WHITE- ROUND RIM PLATE 27CM (12)
**LACW1101030**
NEW BONE- WHITE- ROUND RIM PLATE 31CM (12)

**GOURMET MAIN COURSE PLATE**
**LAIV1401032**
NEW BONE- WHITE- GOURMET MAIN COURSE PLATE - 32CM (12)

**GOURMET STARTER / DESSERT PLATE**
**LAIV1401027**
NEW BONE- WHITE- GOURMET STARTER / DESSERT PLATE 27CM (12)
**LAIV1401020**
NEW BONE- WHITE- GOURMET SIDE PLATE 19.5CM (24)

**ROUND RIM SOUP / PASTA PLATE**
**LACW1102022**
NEW BONE- WHITE- ROUND RIM SOUP PLATE- 22CM (24)
**LACW1102027**
NEW BONE- WHITE- ROUND RIM SOUP PLATE- 27CM (12)

**ROUND RIM SOUP / PASTA PLATE**
**LACW1102022**
NEW BONE- WHITE- ROUND RIM SOUP PLATE- 22CM (24)
**LACW1102027**
NEW BONE- WHITE- ROUND RIM SOUP PLATE- 27CM (12)

**OVAL RIM PLATE**
**LACW1301037**
NEW BONE- WHITE- OVAL RIM PLATE 36.8CM (6)

## CLASSIC NEW BONE

**ROUND COUPE PLATE**
**LACW1201017**
NEW BONE- WHITE- ROUND COUPE PLATE- 16.5CM (24)
**LACW1201019**
NEW BONE- WHITE- ROUND COUPE PLATE- 19.4CM (24)
**LACW1201024**
NEW BONE- WHITE- ROUND COUPE PLATE- 24CM (24)
**LACW1201027**
NEW BONE- WHITE- ROUND COUPE PLATE- 26CM (12)
**LACW1201031**
NEW BONE- WHITE- ROUND COUPE PLATE- 31CM (12)
**LACW1201036**
NEW BONE- WHITE- ROUND COUPE PLATE- 35.4CM (6)

**DEEP ROUND COUPE PLATE**
**LACW1202027**
NEW BONE- WHITE- DEEP ROUND COUPE PLATE- 26.8CM (12)

**OVAL COUPE PLATE**
**LACW1302038**
NEW BONE- WHITE- OVAL COUPE PLATE- 38CM (6)
**LACW1302046**
NEW BONE- WHITE- OVAL COUPE PLATE- 45.5CM (6)

**ZEN SQUARE PLATE**
**LAHW1106125**
ZEN SQUARE PLATE - 25CM (12)

**CANAPÉ TRAY / AMUSE BOUCHE TRAY**
**LALG6011132**
NEW BONE- WHITE- CANAPE TRAY/ AMUSE BOUCH TRAY- 31x10CM (12)

**SQUARE PLATE**
**LAHW1605028**
NEW BONE- WHITE- SQUARE PLATE 28.5CM (12)

**FLAT SQUARE PLATE**
**LAHW1108015**
NEW BONE- WHITE- FLAT SQUARE PLATE- 15CM (24)
**LAHW1108020**
NEW BONE- WHITE- FLAT SQUARE PLATE- 20CM (24)
**LAHW1108026**
NEW BONE- WHITE- FLAT SQUARE PLATE- 26CM (12)

**FLAT RECTANGULAR PLATE**
**LAHW1108131**
NEW BONE- WHITE- FLAT RECTANGLE PLATE- 31x20CM (12)
**LAHW1108136**
NEW BONE- WHITE- FLAT RECTANGLE PLATE- 36 x23CM (6)

**CURVE SQUARE PLATE**
**LAAK6111013**
NEW BONE- WHITE- CURVE SQUARE PLATE- 13CM (24)
**LAAK6111018**
NEW BONE- WHITE- CURVE SQUARE PLATE- 18CM (24)
**LAAK6111024**
NEW BONE- WHITE- CURVE SQUARE PLATE- 24CM (12)

**BLACK SLATE-TYPE SQUARE PLATE**
**LAHW4207026**
SQUARE PLATE BLACK SLATE - 26CM (12)

**BLACK SLATE-TYPE RECTANGULAR PLATE**
**LAHW4307031**
RECT. PLATE BLACK SLATE - 31 x 15CM (12)

# CLASSIC NEW BONE

Luzerne

### NOODLE BOWL
**LACW1604019**
NEW BONE- WHITE- NOODLE BOWL 19CM (12)

### CEREAL / ALL PURPOSE BOWL
**LACW1603016**
NEW BONE- WHITE- ALL PURPOSE BOWL- 16.5 CM (24)

### SOUP / RICE BOWL
**LACW1601012**
NEW BONE- WHITE- RICE BOWL 11.7CM (24)
**LACW1601013**
NEW BONE- WHITE- RICE BOWL 12.5CM (24)

### ROUND BOWL
**LAAK6120014**
NEW BONE- WHITE- ROUND BOWL - 14CM (36)
**LAAK6120019**
NEW BONE- WHITE- ROUND BOWL - 19CM (24)
**LAAK6120024**
NEW BONE- WHITE- ROUND BOWL - 24CM (12)
**LAAK6120029**
NEW BONE- WHITE- ROUND BOWL - 29CM (6)

### ROUND V BOWL
**LAAK6122010**
NEW BONE- WHITE- ROUND V-BOWL 10CM (24)
**LAAK6122016**
NEW BONE- WHITE- ROUND V-BOWL 15.5CM (24)
**LAAK6122018**
NEW BONE- WHITE- ROUND V-BOWL 18CM (12)

### SOUP CUP WITH EAR
**LACW1501028B**
NEW BONE- WHITE- SOUP CUP W/EAR 28CM (24)
**LACW1425016**
NEW BONE- WHITE- RIM SAUCER 16CM (24)

### STACKING CUP AND SAUCER
**LACW1406020**
NEW BONE- WHITE- COFFEE CUP (STACK)- 20CL (24)
**LACW1415115**
NEW BONE- WHITE- COUPE SAUCER 15.2CM (24)

### TEA CUP AND SAUCER
**LACW1405020**
NEW BONE- WHITE- TEA CUP 20CL (24)
**LACW1415015**
NEW BONE- WHITE- COUPE SAUCER 15.2CM (24)

### AK ESPRESSO / TEA CUP
**LACW1407111**
NEW BONE- WHITE- AK ESPRESSO CUP 11CL (24)
**LACW1415412**
NEW BONE- WHITE- COUPE SAUCER 11.5CM (24)
**LACW1407124**
NEW BONE- WHITE- AK TEA CUP 24CL (24)
**LACW1415115**
NEW BONE- WHITE- COUPE SAUCER 15.2CM (24)

### V-COFFEE CUP AND SAUCER
**LACW2001322**
NEW BONE- WHITE- V-COFFEE CUP 22CL (24)
**LACW1415416**
NEW BONE- WHITE- COUPE SAUCER 15.5CM (24)

### CAPPUCCINO CUP AND SAUCER
**LACW1407028**
NEW BONE- WHITE CAPPUCCINO CUP- 30CL (24)
**LACW1415416**
NEW BONE- WHITE- COUPE SAUCER- 15.5CM (24)

### ASKA MUG AND SAUCER
**LAAK6130008**
NEW BONE- WHITE- ESPRESSO CUP - 6CL (24)
**LAAK6130111**
NEW BONE- WHITE- SAUCER 12CM (24)
**LACW2002926**
NEW BONE- WHITE- ASKA MUG 26CL (24)
**LACW1415115**
NEW BONE- WHITE- COUPE SAUCER - 15.2CM (24)





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# CLASSIC NEW BONE

### CONE MUG AND SAUCER
**LACW2002029**
NEW BONE- WHITE- CONE MUG 29CL (24)
**LACW1415115**
NEW BONE- WHITE- COUPE SAUCER- 15.2CM (24)

### ZEN CUP AND SAUCER
**LACW1408207**
NEW BONE- WHITE- ZEN CUP- 7CL (24)
**LACW1431015**
NEW BONE- WHITE- RECTANGULAR SAUCER 15CM (24)
**LACW1408221**
NEW BONE- WHITE- ZEN CUP- 21CL (24)
**LACW1408230**
NEW BONE- WHITE- ZEN CUP- 30CL (24)
**LACW1431021**
NEW BONE- WHITE- LONG SAUCER 20.7CM (24)

### CONICAL MUG
**LACW2002536**
NEW BONE- WHITE- CONICAL MUG- 36CL (24)

### TEA POT WITH LID
**LACW1702045**
NEW BONE- WHITE- TEAPOT WITH LID- 45CL (12)
**LACW1702045L**
NEW BONE- WHITE- TEAPOT LID ONLY- 45CL (12)
**LACW1702075**
NEW BONE- WHITE- TEAPOT WITH LID- 75CL (12)
**LACW1702075L**
NEW BONE- WHITE- TEAPOT LID ONLY- 75CL (12)

### COFFEE POT WITH LID
**LACW1703038**
COFFEE POT WITH LID - 38CL (12)

### CREAMER
**LACW1801005**
NEW BONE- WHITE- CREAMER 5CL (24)
**LACW1801009**
NEW BONE- WHITE- CREAMER 9CL (12)
**LACW1801022**
NEW BONE- WHITE- CREAMER 22CL (12)

### SUGAR POT WITH LID
**LACW1707124S**
NEW BONE- WHITE- SUGAR POT WITH LID 25CL (12)
**LACW1707124SL**
NEW BONE- WHITE- SUGAR POT LID ONLY 25CL (12)
**LACW1707124ML**
NEW BONE- WHITE- SLOTTED SUGAR POT - LID ONLY- 25CL (12)

### SAUCE / BUTTER DISH
**LACW1800007**
NEW BONE- WHITE- SAUCE DISH 7CM (24)
**LACW1800009**
NEW BONE- WHITE- BUTTER DISH 9.5CM (24)

### TALL SACHET HOLDER
**LACW1707005**
NEW BONE- WHITE TALL SACHET HOLDER 7.2CM (24)

### SACHET HOLDER
**LACW1707010**
NEW BONE- WHITE- SACHET HOLDER 9.5CM (24)

### CURVED SALT AND PEPPER SHAKER
**LACW1706205P**
NEW BONE- WHITE- CURVED PEPPER SHAKER- 4.2CM (12)
**LACW1706205S**
NEW BONE- WHITE- CURVED SALT SHAKER- 4.2CM (12)
**LACW1706205U**
NEW BONE- WHITE-U/LINER FOR S&P 10CM (12)

### SALT AND PEPPER SHAKER WESTERN
**LACW1706006P**
NEW BONE- WHITE- PEPPER SHAKER WESTERN- 5.6CM (12)
**LACW1706006S**
NEW BONE- WHITE- SALT SHAKER WESTERN- 5.6CM (12)
**LACW1706108U**
NEW BONE- WHITE- U/LINER FOR WESTERN S&P- 12CM (12)

# CLASSIC NEW BONE

### TALL SALT AND PEPPER SHAKER
**LACW1706310S**
TALL SALT SHAKER - 9.8CM (12)
**LACW1706310P**
TALL PEPPER SHAKER - 9.8CM (12)

### MUSTARD POT WITH SLOTTED LID
**LACW1707208**
NEW BONE- WHITE- MUSTARD POT W/SLOTTED LID - 8CL (24)
**LACW1707208L**
NEW BONE- WHITE- MUSTARD POT LID ONLY (12)

### GRAVY BOAT
**LACW1704040**
NEW BONE- WHITE- GRAVY BOAT 40CL (12)
**LACW1704040U**
NEW BONE- WHITE- U/LINER FOR GRAVY BOAT- 21.5CM (12)

### SQUARE 2 COMPT. DISH
**LACW1800110**
NEW BONE- WHITE- SQUARE 2 COMPT. DISH- 8.5CM (24)

### RECT. 3 COMPT. DISH
**LACW1800212**
NEW BONE- WHITE- RECTANGLE 3 COMPT. DISH- 12CM (24)

### TOOTHPICK HOLDER
**LACW1804005**
NEW BONE- WHITE TOOTHPICK HOLDER 5CM (12)

### EGG CUP
**LACW1807006**
NEW BONE- WHITE- EGG CUP - 6CM (24)

### SQUARE BOWL
**LAHW1900208**
NEW BONE- WHITE SQUARE BOWL 7.5CM (24)

### PYRAMID SHAPE FLOWER VASE
**LACW1805016**
NEW BONE- WHITE PYRAMID SHAPE FLOWER VASE - 16cl (12)

### ROUND ASHTRAY
**LACW1806009**
NEW BONE- WHITE- ROUND ASHTRAY - 9.5CM (24)

### BUTTER DISH
**LACW1810006**
NEW BONE- WHITE BUTTER DISH - 6CM (24)

### CHINESE SPOON
**LACW1802113**
NEW BONE- WHITE CHINESE SPOON 13CM (10)

### APPETIZER DISH
**LALG6075006**
NEW BONE- WHITE APPETIZER DISH 9.5CM (24)

### FUSION SQUARE
**LAHW3000311**
NEW BONE- WHITE- FUSION SQUARE - 11CM (24)
**LAHW3000314**
NEW BONE- WHITE- FUSION SQUARE- 14CM (24)

### FUSION CHORD
**LAHW3000011**
NEW BONE- FUSION CHORD 11CM (24)
**LAHW3000014**
NEW BONE- FUSION CHORD 14CM (24)

### FUSION OBLONG
**LAHW3000114**
NEW BONE- WHITE- FUSION OBLONG - 14CM (24)

# CONCORD RANGE

Luzerne Concord range: Effortlessly blending grace and beauty. The Concord feels coolly modern yet simple and robust. Accentuating bold expressions of culinary artistry. Concord provides seamless design solutions delivered with quality, confidence and technical perfection.

### SQUARE PLATE
**LACC3001016**
CONCORD- WHITE- SQUARE PLATE 16CM (24)
**LACC3001024**
CONCORD- WHITE- SQUARE PLATE 25CM (12)
**LACC3001028**
CONCORD- WHITE- SQUARE PLATE 28CM (12)

### SOUP PLATE
**LACC3002022**
CONCORD- WHITE- SOUP PLATE 22.5CM (24)

### RECTANGULAR PLATTER
**LACC3003032**
CONCORD- WHITE- RECT. PLATTER 32 x 23CM (12)

### DIP DISH
**LACC3000009**
CONCORD- WHITE- SAUCE DISH 8CM (24)
**LACC3005012**
CONCORD- WHITE- DIP DISH 12CM (24)

### CEREAL BOWL
**LACC3005017**
CONCORD- WHITE- CEREAL BOWL 16.5CM (24)

### SALAD BOWL
**LACC3005024**
CONCORD- WHITE- SALAD BOWL 24CM (12)

### CUP AND SAUCER
**LACC3006010**
CONCORD- WHITE- ESPRESSO CUP 10CL (24)
**LACC3006112**
CONCORD- WHITE- COUPE SAUCER 12CM (24)
**LACC3006023**
CONCORD- WHITE- BREAKFAST CUP 23CL (24)
**LACC3006116**
CONCORD- WHITE- COUPE SAUCER 16CM (24)

### TEA POT WITH LID
**LACC3009054-[R]**
CONCORD- WHITE- TEA POT WITH LID- 54CL (12)
**LACC3009054L-[R]**
CONCORD- WHITE- TEA POT LID ONLY- 54CL (12)

### SUGAR POT WITH LID
**LACC3007010**
CONCORD- WHITE- SUGAR POT W/LID 10CL (24)
**LACC3007010L**
CONCORD- WHITE- SUGAR POT LID ONLY (12)

### CREAMER
**LACC3008015**
CONCORD- WHITE- CREAMER 15CL (24)

# LINE RANGE

Luzerne

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

### RIM SOUP PLATE
**LALN3102022**
LINE- WHITE- RIM SOUP PLATE 22CM (24)
**LALN3102026**
LINE- WHITE- RIM SOUP PLATE 26.5CM (12)

### ALL PURPOSE BOWL
**LALN3105116**
LINE- WHITE- ALL PURPOSE BOWL 16CM (24)

### CUP AND SAUCER
**LALN3106020**
LINE- WHITE- TEA CUP- 20CL (24)
**LALN3106115**
LINE- WHITE- SAUCER- 15CM (24)

### STACKING CUP AND SAUCER
**LALN3106420**
LINE- WHITE- STACKING CUP 22CL (24)
**LALN3106515**
LINE- WHITE- SAUCER 14.5CM (24)

### TEA POT WITH LID
**LALN3110082**
LINE- WHITE- TEA POT WITH LID 82CL (6)
**LALN3110082L**
LINE- WHITE- TEA POT LID ONLY 82CL (6)

### CREAMER
**LALN3107009**
LINE- WHITE- CREAMER 9CL (12)
**LALN3107022**
LINE- WHITE- CREAMER 22CL (12)

### SUGAR POT WITH LID
**LALN3108020**
LINE- WHITE- SUGAR POT WITH LID- 20CL (12)
**LALN3108020L**
LINE- WHITE- SUGAR POT LID ONLY- 20CL (12)

### SACHET HOLDER
**LALN3109011**
LINE- WHITE- SACHET HOLDER- 11CM (12)

Luzerne

# URBAN RANGE

Luzerne introduces unexpected artistry for the cosmopolitan at heart. Stronger than traditional bone china with an incredibly high tolerance of temperature variance. Versatile and ideal for fine dining establishments. Perfectly frames dishes, adding excitement and creativity to the look, feel and appeal of the dining experience.

## URBAN RANGE - Black Swirl

### ROUND COUPE PLATE
**LAAK6110019/039021A**
URBAN- BLACK SWIRL- ROUND COUPE PLATE- 19CM (24)
**LAAK6110023/039021A**
URBAN- BLACK SWIRL- ROUND COUPE PLATE- 23.5CM (12)
**LAAK6110027/039021A**
URBAN- BLACK SWIRL- ROUND COUPE PLATE- 27.5CM (12)
**LAAK6110031/039021A**
URBAN- BLACK SWIRL- ROUND COUPE PLATE- 31CM (12)

### ROUND V-BOWL
**LAAK6122010/039021A**
URBAN- BLACK SWIRL- ROUND V-BOWL- 10CM (24)
**LAAK6122016/039021A**
URBAN- BLACK SWIRL- ROUND V-BOWL- 15.5CM (12)
**LAAK6122018/039021A**
URBAN- BLACK SWIRL- ROUND V-BOWL- 18CM (12)

### ROUND BOWL
**LAAK6120014/039021A**
URBAN- BLACK SWIRL- ROUND BOWL- 14.5CM (24)
**LAAK6120024/039021A**
URBAN- BLACK SWIRL- ROUND BOWL- 24CM (12)
**LAAK6120029/039021A**
URBAN- BLACK SWIRL- ROUND BOWL- 29CM (6)

### CHINESE SPOON
**LACW1802113/039021A**
URBAN- BLACK SWIRL- CHINESE SPOON- 13CM (10)

## URBAN RANGE - Storm

### ROUND COUPE PLATE
**LAAK6110019/149010**
URBAN- STORM- ROUND COUPE PLATE- 19CM (24)
**LAAK6110023/149010**
URBAN- STORM- ROUND COUPE PLATE - 23.5CM (12)
**LAAK6110027/149010**
URBAN- STORM- ROUND COUPE PLATE - 27.5CM (12)
**LAAK6110031/149010**
URBAN- STORM- ROUND COUPE PLATE - 31CM (12)

### ROUND V-BOWL
**LAAK6122010/149010**
URBAN- STORM- ROUND V-BOWL 10CM (24)
**LAAK6122016/149010**
URBAN- STORM- ROUND V-BOWL 15.5CM (12)
**LAAK6122018/149010**
URBAN- STORM- ROUND V-BOWL 18CM (12)

### ROUND BOWL
**LAAK6120014/149010**
URBAN- STORM- ROUND BOWL 14.5CM (24)
**LAAK6120024/149010**
URBAN- STORM- ROUND BOWL 24CM (12)
**LAAK6120029/149010**
URBAN- STORM- ROUND BOWL 29CM (6)

Luzerne

## URBAN RANGE - Grey Web

**ROUND COUPE PLATE**
**LAAK6110019/139037**
URBAN RANGE- GREY WEB- ROUND COUPE PLATE- 19CM (24)
**LAAK6110027/139037**
URBAN RANGE- GREY WEB- ROUND COUPE PLATE- 27.5CM (12)
**LAAK6110031/139037**
URBAN RANGE- GREY WEB- ROUND COUPE PLATE- 31CM (12)

**ROUND BOWL**
**LAAK6120014/139037**
URBAN RANGE- GREY WEB ROUND BOWL 14.5CM (24)
**LAAK6120024/139037**
URBAN RANGE- GREY WEB ROUND BOWL 24CM (12)
**LAAK6120029/139037**
URBAN RANGE- GREY WEB ROUND BOWL 29CM (6)

**ROUND V-BOWL**
**LAAK6122010/139037**
URBAN RANGE- GREY WEB ROUND V-BOWL 10CM (24)
**LAAK6122016/139037**
URBAN RANGE- GREY WEB ROUND V-BOWL 15.5CM (12)
**LAAK6122018/139037**
URBAN RANGE- GREY WEB ROUND V-BOWL 18CM (12)

**ROUND PLATE**
**LAAK6110023/139037**
URBAN RANGE- GREY WEB ROUND COUPE PLATE 23.5CM (12)

NEW

## LAVA RANGE

**LALV1401016/HKZ15901**
LAVA- ROUND COUPE PLATE- 16CM (12)
**LALV1401023/HKZ15901**
LAVA- ROUND COUPE PLATE - 23CM (12)
**LALV1401028/HKZ15901**
LAVA- ROUND COUPE PLATE - 28CM (12)

**LALV6102018/HKZ15901**
LAVA- CEREAL/DESSERT BOWL 18CM (12)
**LALV6102023/HKZ15901**
LAVA- ROUND BOWL 23CM (12)

**LALV6122016/HKZ15901**
LAVA- ROUND V-BOWL 15.5CM (12)

**LALV6122010/HKZ15901**
LAVA- ROUND V-BOWL 10CM (12)

NEW

## KNIT RANGE - Reactive White

**LAKT1201016/HKZ12000**
KNIT- REACTIVE WHITE- ROUND COUPE PLATE- 16CM (12)
**LAKT1201021/HKZ12000**
KNIT- REACTIVE WHITE- ROUND COUPE PLATE- 21CM (24)
**LAKT1201026/HKZ12000**
KNIT- REACTIVE WHITE- ROUND COUPE PLATE- 26CM (24)

**LAKT1202123/HKZ1200**
KNIT- REACTIVE WHITE- ROUND BOWL - 23CM (12)

**LAKT1220016/HKZ12000**
KNIT- REACTIVE WHITE- BOWL 16CM (12)

**LAKT1220010/HKZ1200**
KNIT- REACTIVE WHITE- SAUCE BOWL - 10CM (12)

## KNIT RANGE - Navy Blue

NEW

Luzerne

**LAKT1201016/HKZ15501**
KNIT- NAVY BLUE- ROUND COUPE PLATE- 16CM (12)

**LAKT1201021/HKZ15501**
KNIT - NAVY BLUE - ROUND COUPE PLATE - 21CM (24)

**LAKT1201026/HKZ15501**
KNIT- NAVY BLUE- ROUND COUPE PLATE- 26CM (24)

**LAKT1202123/HKZ15501**
KNIT- NAVY BLUE- ROUND BOWL 23CM (12)

**LAKT1220016/HKZ15501**
KNIT- NAVY BLUE- BOWL 16CM (12)

**LAKT1220010/HKZ15501**
KNIT- NAVY BLUE- SAUCE BOWL 10CM (12)

## LEATHER RANGE

NEW

**LALT6110019/HKA05907**
LEATHER - BLACK - SIDE PLATE 19CM (12)

**LALT6110023/HKA05907**
LEATHER- BLACK- ROUND COUPE PLATE- 23.5CM (12)

**LALT6110027/HKA05907**
LEATHER- BLACK- ROUND COUPE PLATE- 27.5CM (12)

**LALT6120024/HKA05907**
LEATHER- BLACK- ROUND BOWL 24CM (12)

**LALT6122016/HKA05907**
LEATHER- BLACK- ROUND V-BOWL 15.5CM (12)

**LALT6122010/HKA05907**
LEATHER- BLACK- ROUND V-BOWL 10CM (12)

FORTIS HOTELWARE

## PRIMA RANGE

*"Elegance of fine china with the resilience of a genuine catering product."*

The Prima Range encompasses the entire spectrum of essential tableware, along with a number of elegant extras. Clean lines and a modern white body result in a range that can be applied across a broad range of functions and operations. Designed to facilitate stacking.

**ROUND PLATE**

**SP-DA206**
PRIMA- WHITE- ROUND PLATE- 16.5CM (24)

**SP-DA205**
PRIMA- WHITE- ROUND PLATE- 19CM (24)

**SP-DA204**
PRIMA- WHITE- ROUND PLATE- 23CM (24)

**SP-DA203**
PRIMA- WHITE- ROUND PLATE- 25CM (24)

**SP-DA202**
PRIMA- WHITE- ROUND PLATE- 27CM (24)

**SP-DA201**
PRIMA- WHITE- ROUND PLATE- 29CM (12)

**SP-DA200**
PRIMA- WHITE- ROUND PLATE- 31CM (12)

**OVAL PLATTER**

**DA-219**
PRIMA- WHITE- OVAL RIMMED PLATTER - 31CM (12)

**DA-218**
PRIMA- WHITE- OVAL RIMMED PLATTER - 36CM (12)

**ROUND SOUP PLATE**

**SP-DA213**
PRIMA- WHITE- PASTA PLATE 28CM (12)

**ROUND PASTA BOWL**

**SP-DA212**
PRIMA- WHITE- PASTA PLATE 31CM (12)

**ROUND PASTA BOWL**

**SP-DA212**
PRIMA- WHITE- PASTA PLATE 31CM (12)

**RIMMED SOUP BOWL**

**SP-DA215**
PRIMA- WHITE - SOUP/CEREAL BOWL 19CM (24)

**SP-DA214**
PRIMA- WHITE- SOUP/PASTA PLATE 24CM (24)

**SQUARE PLATE**

**DA-1016**
PRIMA- WHITE- SQUARE PLATE 18CM (24)

**DA-1014**
PRIMA- WHITE- SQUARE PLATE 23CM (12)

**DA-1015**
PRIMA- WHITE- SQUARE PLATE 28CM (12)

**SQUARE BOWL**

**DA-1060**
PRIMA- WHITE- SQUARE BOWL 18CM (24)

**DA-1062**
PRIMA- WHITE- SQUARE BOWL 23CM (24)

**SQUARE DIP DISH**

**DA-234**
PRIMA-WHITE- SQUARE DIP DISH 12CM (24)

**COUPE DINNER PLATE**

**SP-DA402**
PRIMA- WHITE- COUPE SIDE PLATE 19CM (24)

**SP-DA405**
PRIMA- WHITE- COUPE SIDE PLATE 22.5CM (24)

**SP-DA401**
PRIMA- WHITE- COUPE DINNER PLATE - 26CM (24)

**SP-DA400**
PRIMA- WHITE- COUPE DINNER PLATE - 29CM (12)

**OVAL COUPE PLATTER**

**DA-1005**
PRIMA- WHITE- OVAL COUPE PLATTER 23x18CM (12)

**DA-1004**
PRIMA- WHITE- OVAL COUPE PLATTER 25.5x18CM (12)

**DA-1006**
PRIMA- WHITE- OVAL COUPE PLATTER 31x14CM (12)

**DA-1036**
PRIMA- WHITE- OVAL COUPE PLATTER 38x29CM (6)

**COUPE PASTA / SALAD BOWL**

**SP-DA404**
PRIMA- WHITE- COUPE PASTA/ SALAD BOWL- 24CM (24)

**SP-DA403**
PRIMA- WHITE- COUPE PASTA/ SALAD BOWL- 28CM (12)

# PRIMA RANGE

FORTIS HOTELWARE

### NARROW RIMMED PLATE
**SP-DA900**
PRIMA- WHITE- NARROW RIMMED PLATE - 17CM (24)
**SP-DA905**
PRIMA- WHITE- NARROW RIMMED PLATE - 20CM (24)
**SP-DA902**
PRIMA- WHITE- NARROW RIMMED PLATE - 23CM (24)
**SP-DA901**
PRIMA- WHITE- NARROW RIMMED PLATE - 25CM (24)

### NARROW RIMMED SOUP PLATE
**SP-DA903**
PRIMA- WHITE- NARROW RIMMED SOUP PLATE- 22CM (24)

### NARROW RIMMED DESSERT BOWL
**SP-DA904**
PRIMA- WHITE- NARROW RIMMED DESSERT BOWL- 16CM (24)

### TRIANGULAR PLATE
**DA-1018**
PRIMA- WHITE- TRIANGULAR PLATE 19CM (24)
**DA-1017**
PRIMA- WHITE- TRIANGULAR PLATE 28CM (12)

### GOURMET PLATTER
**DA-1080**
PRIMA- WHITE- GOURMET PLATTER 35x24CM (12)

### PIZZA PLATE
**DA-014**
PRIMA- WHITE- PIZZA PLATE 31CM (12)

### RICE BOWL
**DA-230**
PRIMA- WHITE- RICE BOWL 10CM (24)

### ROUND BOWL (MULTI-PURPOSE)
**DA-229**
PRIMA- WHITE- MULTI-PURPOSE BOWL 14CM (12)

### STACKING SOUP BOWL AND DOUBLE-WELL SAUCER
**DA-1030**
PRIMA- WHITE- STACKING SOUP CUP 30CL (24)
**DA-996**
PRIMA- WHITE- DOUBLE WELL SAUCER 15CM (24)

### OATMEAL BOWL
**SP-DA216**
PRIMA- WHITE- OATMEAL BOWL 15.5CM (24)

### SALAD BOWL
**SP-DA007**
PRIMA- WHITE- SALAD BOWL 18CM (24)
**SP-DA1007**
PRIMA- WHITE- PASTA/SALAD BOWL 26CM (12)

### BOWL
**DA-1003**
PRIMA- WHITE- BOWL 12x7CM (24)

FORTIS HOTELWARE

# PRIMA RANGE

### SOUP BOWL WITH LID
**DA-239**
SOUP BOWL WITH LID - 33cl (12)

### VEGGIE BOWL
**DA-1070**
PRIMA- WHITE- VEGGIE BOWL 17CM (24)

### NOODLE BOWL
**SP-DA242**
PRIMA- WHITE- NOODLE BOWL 22CM (24)

### SLANT TOP BOWL
**DA-222**
PRIMA- WHITE- SLANT TOP BOWL 20CM (12)

NEW

### TREND
**DA-233**
PRIMA- WHITE- SAUCE DISH 10CM (24)
**DA-232**
PRIMA- WHITE- SALAD/FRUIT BOWL- 16CM (24)
**DA-231**
PRIMA- WHITE- PASTA BOWL 24CM (12)

### OVAL BOWL
**DA-1086**
PRIMA- WHITE- OVAL BOWL 18CM (24)
**DA-1088**
PRIMA- WHITE- OVAL BOWL 23CM (24)

### CAPPUCCINO CUP AND DOUBLE WELL SAUCER
**DA-207**
PRIMA- WHITE- CAPPUCCINO CUP 24CL (24)
**DA-208**
PRIMA- WHITE- CAPPUCCINO CUP 30CL (24)
**SP-DA211**
PRIMA- WHITE- DOUBLE WELL SAUCER 15CM (24)

### NON STACKING TEA CUP AND DOUBLE WELL SAUCER
**DA-210**
PRIMA- WHITE- NON-STACKING TEA CUP- 23CL (24)
**SP-DA211**
PRIMA- WHITE- DOUBLE WELL SAUCER- 15CM (24)

### ALFA CUP
**DA-700**
PRIMA- WHITE- ALFA ESPRESSO CUP 6CL (24)
**DA-1000**
PRIMA- WHITE- ALFA CUP- 20CL (24)
**DA-1001**
PRIMA- WHITE- ALFA CUP- 27CL (24)
**DA-711**
PRIMA- WHITE- ALFA ESPRESSO SAUCER - 12CM (24)
**DA-996**
PRIMA- WHITE- DOUBLE WELL SAUCER- 15CM (24)
**DA-1044**
PRIMA- WHITE- FLAT SAUCER 15CM (24)

### SQUARE CAPPUCCINO CUP
**DA-161**
PRIMA- WHITE- SQUARE ESPRESSO CUP - 6CL (24)
**DA-159**
PRIMA- WHITE- SQUARE CAPPUCCINO CUP - 20CL (24)
**DA-158**
PRIMA- WHITE- SQUARE CAPPUCCINO CUP - 30CL (24)
**DA-162**
PRIMA- WHITE- ESPRESSO SAUCER 12CM (24)
**DA-160**
PRIMA- WHITE- CAPPUCCINO SAUCER - 15CM (24)

### TEA CUP AND SAUCER
**DA-1042**
PRIMA- WHITE- TEA CUP 22CL (24)
**DA-1044**
PRIMA- WHITE- FLAT SAUCER 15CM (24)

### TEA / COFFEE STACKING CUP AND DOUBLE WELL SAUCER
**DA-209**
PRIMA- WHITE- STACKING CUP 20CL (24)
**SP-DA211**
PRIMA- WHITE- DOUBLE WELL SAUCER - 15CM (24)

# PRIMA RANGE

FORTIS HOTELWARE

### COFFEE CUP AND SAUCER
**DA-305**
PRIMA- WHITE- COFFEE CUP 22CL (24)
**DA-306**
PRIMA- WHITE- SAUCER 15CM (24)

### CAFÉ MUG AND ESPRESSO
**DA-701**
PRIMA- WHITE- CAFÉ ESPRESSO CUP 7CL (24)
**DA-994**
PRIMA- WHITE- CAFÉ MUG- 26CL (24)
**DA-995**
PRIMA- WHITE- CAFÉ MUG- 36CL (24)
**DA-711**
PRIMA- WHITE- ALFA ESPRESSO SAUCER - 12CM (24)
**DA-996**
PRIMA- WHITE- DOUBLE WELL SAUCER - 15CM (24)
**DA-998**
PRIMA- WHITE- SAUCER TRAY- 29x13CM (24)

### SNACK PLATE
**DA-1087**
PRIMA- WHITE- SNACK PLATE 28CM (24)
**FITS WITH:**
**DA-992/3**
PRIMA- WHITE- BISTRO MUG 30CL (24)
**DA-1003**
PRIMA- WHITE- BOWL- 12x7CM (24)
**DA-234**
PRIMA- WHITE- SQUARE DIP DISH 12CM (24)

### BISTRO MUG
**DA-992**
PRIMA- WHITE- BISTRO MUG - 30CL (24)
**DA-993**
PRIMA- WHITE- BISTRO MUG - 36CL (24)
**DA-996**
PRIMA- WHITE- DOUBLE WELL SAUCER 15CM (24)
**DA-990**
PRIMA- WHITE- BISTRO MUG - 45CL (24)
**DA-997**
PRIMA- WHITE- DOUBLE WELL SAUCER 16CM (24)

### STACKING MUG
**DA-999**
PRIMA- WHITE- STACKING MUG 28CL (24)

### COFFEE MUG
**DA-1012**
PRIMA- WHITE- COFFEE MUG 30CL (24)

### CLASSIC MUG
**DA-1013**
PRIMA- WHITE- CLASSIC MUG 29CL (24)

### TEA POT WITH LID
**DA-228**
PRIMA- WHITE- TEA POT WITH LID 50CL (6)
**DA-228L**
PRIMA- WHITE- TEA POT LID ONLY 50CL (6)

### CREAMER
**DA-1050**
PRIMA- WHITE- CREAMER- 5CL (24)
**DA-221**
PRIMA- WHITE- CREAMER- 10CL (12)
**DA-220**
PRIMA- WHITE- CREAMER- 25CL (12)
**DA-1051**
PRIMA- WHITE- BANQUETING JUG- 50CL

### SUGAR BOWL WITH LID
**DA-227**
PRIMA- WHITE- SUGAR BOWL WITH LID - 20CL (12)
**DA-227L**
PRIMA- WHITE- SUGAR BOWL LID ONLY (6)

### TEA POT WITH LID
**DA-301**
PRIMA- WHITE- TEA POT WITH LID 50CL (6)
**DA-301L**
PRIMA- WHITE- TEA POT LID ONLY 50CL (6)
**DA-300**
PRIMA- WHITE- TEA POT WITH LID 100CL (6)
**DA-300L**
PRIMA- WHITE- TEA POT LID ONLY 100CL (8)

### MILK JUG
**DA-303**
PRIMA- WHITE- CREAMER 10CL (12)
**DA-302**
PRIMA- WHITE- CREAMER 25CL (12)





FORTIS HOTELWARE

# PRIMA RANGE

### HANDLED SAUCE DISH
**DA-1071**
PRIMA- WHITE- HANDLED SAUCE DISH 15CL (12)

### SUGAR BOWL WITH LID
**DA-304**
PRIMA- WHITE- SUGAR BOWL WITH LID- 20CL (12)
**DA-304L**
PRIMA- WHITE- SUGAR BOWL LID ONLY - 20CL (12)

### SACHET HOLDER
**DA-011**
PRIMA- WHITE-SACHET HOLDER 9CM (12)

### TOOTHPICK HOLDER
**DA-1054**
PRIMA- WHITE-TOOTHPICK HOLDER - 5CM (24)

### CANAPÉ TRAY
**DA-1034**
PRIMA- WHITE- CANAPÉ TRAY 31 x 11.5CM (12)

### STACKING SQUARE SERVER
**DA-1084**
PRIMA- WHITE- STACKING SQUARE SERVER 10x10CM (24)

### STACKING RECTANGULAR SERVER
**DA-1083**
PRIMA- WHITE- STACKING RECTANGULAR SERVER 16.5x10CM (12)

### RECTANGULAR TRAYS
**DA-1082**
PRIMA- WHITE- RECTANGULAR TRAY 22x14CM (12)
**DA-1055**
PRIMA - WHITE - RECTANGULAR TRAY 28x15CM (12)
**DA-1081**
PRIMA - WHITE - RECTANGULAR TRAY 35x14CM (12)

### SAUCE DISH
**DA-237**
PRIMA- WHITE- SAUCE DISH 6.5CM (24)

### RAMEKIN
**DA-013**
PRIMA- WHITE- RAMEKIN 9CM (24)

### EGG CUP
**DA-225**
PRIMA- WHITE- EGG CUP 5CL (12)

### ROUND DISH
**DA-226**
PRIMA- WHITE- ROUND DISH 8CM (24)
**DA-236**
PRIMA- WHITE- SAUCE DISH 6CM (24)

### SHARP ANGLE BOWL
**DA-1021**
PRIMA- WHITE- SHARP ANGLE BOWL 8CM (24)



### COCKTAIL SPOON
**DA-1090**
PRIMA- WHITE- COCKTAIL SPOON 12.5CM (24)

### CANAPÉ SPOON
**DA-1035**
PRIMA- WHITE- CANAPÉ TRAY 10CM (48)

### RECTANGULAR SAUCE DISH
**DA-155**
PRIMA- WHITE- RECTANGULAR SAUCE DISH - 9CM (24)

# PRIMA RANGE

### LASAGNE DISH
**DA-009**
PRIMA- WHITE- LASAGNE DISH 40CL (12)
**DA-010**
PRIMA- WHITE- LASAGNE DISH 60CL (12)

### SAUCE CUP
**DA-1008**
PRIMA- WHITE- SAUCE CUP 8CL (24)

### LEAF SHAPE SAUCE DISH
**DA-1024**
PRIMA- WHITE- LEAF SHAPE SAUCE DISH - 14CM (24)

### SAUCE DISH EGG SHAPE
**DA-1023**
PRIMA- WHITE- SAUCE DISH EGG SHAPE - 10CM (24)

### DIPPER POT
**DA-1053**
PRIMA- WHITE- DIPPER POT 7CL (24)

### CHIP MUG
**DA-1052**
PRIMA- WHITE- CHIP MUG 9CM (24)

### SNAIL DISH
**DA-012**
PRIMA- WHITE- SNAIL DISH 20CM (12)

### 3-DIV. CONDIMENT DISH
**DA-991**
PRIMA- WHITE- 3 DIV. CONDIMENT DISH 18CM (24)

### COCKTAIL TRAY
**DA-1026**
PRIMA- WHITE- COCKTAIL TRAY 23CM (12)

### OUTDOOR ASHTRAY
**DA-217**
PRIMA- WHITE- ASHTRAY- 9CM (12)
**DA-1009**
PRIMA- WHITE- OUTDOOR ASHTRAY 9CM (12)

### SALT AND PEPPER SHAKER
**DA-224**
PRIMA- WHITE- PEPPER SHAKER 6CM (12)
**DA-223**
PRIMA- WHITE- SALT SHAKER 6CM (12)

### SALT AND PEPPER SHAKER
**DA-1011**
PRIMA- WHITE- PEPPER SHAKER 8CM (12)
**DA-1010**
PRIMA- WHITE- SALT SHAKER 8CM (12)

### OVAL EARED DISH
**DA-238**
PRIMA- WHITE- OVAL EARED DISH 20CM (12)

### OVAL SHAPED DIVIDED BOWL
**DA-1085**
PRIMA- WHITE- OVAL DIVIDED BOWL 20CM (6)

### BUD VASE
**DA-240**
PRIMA- WHITE- BUD VASE 15CM (12)

# ITALIA CUPS

*"Traditional Italian shape cups that enhances the aromas and tastes of coffee to a perfect balance"*

**A**
**GS-R805C-W** ITALIA- WHITE- ESPRESSO CUP- 7CL (12)
**GS-R806S-W** ITALIA- WHITE- ESPRESSO SAUCER- 11.9CM (12)
**GS-R808C-W** ITALIA- WHITE- CAPPUCCINO CUP- 16CL (12)
**GS-R809S-W** ITALIA- WHITE- CAPPUCCINO SAUCER- 14.2CM (12)
**GS-R812C-W** ITALIA- WHITE- CAPPUCCINO CUP- 30CL (12)
**GS-R813S-W** ITALIA - WHITE - CAPPUCCINO SAUCER - 16CM (12)

**B**
**GS-R815C-W** ITALIA- WHITE- OPEN CAPPUCCINO CUP 21CL (12)
**GS-R816S-W** ITALIA- WHITE- CAPPUCCINO SAUCER 14CM (12)

**A**
**GS-R805C-B** ITALIA- BLACK- ESPRESSO CUP- 7CL (12)
**GS-R806S-B** ITALIA- BLACK- ESPRESSO SAUCER- 11.9CM (12)
**GS-R808C-B** ITALIA- BLACK- CAPPUCCINO CUP- 16CL (12)
**GS-R809S-B** ITALIA- BLACK- CAPPUCCINO SAUCER- 14.2CM (12)
**GS-R812C-B** ITALIA- BLACK- CAPPUCCINO CUP- 30CL (12)
**GS-R813S-B** ITALIA- BLACK- CAPPUCCINO SAUCER- 16CM (12)

**B**
**GS-R815C-B** ITALIA - BLACK - OPEN CAPPUCCINO CUP - 21CL (12)
**GS-R816S-B** ITALIA - BLACK - CAPPUCCINO SAUCER - 14.2CM (12)

# ITALIA CUPS

A
**GS-R805C-BR** ITALIA- BROWN- ESPRESSO CUP- 7CL (12)
**GS-R806S-BR** ITALIA- BROWN- ESPRESSO SAUCER- 11.9CM (12)
**GS-R808C-BR** ITALIA- BROWN- CAPPUCCINO CUP- 16CL (12)
**GS-R809S-BR** ITALIA- BROWN- CAPPUCCINO SAUCER- 14.2CM (12)
**GS-R812C-BR** ITALIA- BROWN- CAPPUCCINO CUP- 30CL (12)
**GS-R813S-BR** ITALIA- BROWN- CAPPUCCINO SAUCER- 16CM (12)

B
**GS-R815C-BR** ITALIA- BROWN- OPEN CAPPUCCINO CUP - 21CL (12)
**GS-R816S-BR** ITALIA- BROWN- CAPPUCCINO SAUCER - 14CM (12)

A
**GS-R805C-R** ITALIA- RED- ESPRESSO CUP- 7CL (12)
**GS-R806S-R** ITALIA- RED- ESPRESSO SAUCER- 11.9CM (12)
**GS-R808C-R** ITALIA- RED- CAPPUCCINO CUP- 16CL (12)
**GS-R809S-R** ITALIA- RED- CAPPUCCINO SAUCER- 14.2CM (12)
**GS-R812C-R** ITALIA- RED- CAPPUCCINO CUP- 30CL (12)
**GS-R813S-R** ITALIA- RED- CAPPUCCINO SAUCER- 16CM (12)

B
**GS-R815C-R** ITALIA- RED- OPEN CAPPUCCINO CUP - 21CL (12)
**GS-R816S-R** ITALIA- RED- CAPPUCCINO SAUCER - 14CM (12)

A
**GS-R805C-BL** ITALIA - BLUE - ESPRESSO CUP - 7CL (12)
**GS-R806S-BL** ITALIA - BLUE - ESPRESSO SAUCER - 11.9CM (12)
**GS-R808C-BL** ITALIA - BLUE - CAPPUCCINO CUP - 16CL (12)
**GS-R809S-BL** ITALIA - BLUE - CAPPUCCINO SAUCER - 14.2CM (12)
**GS-R812C-BL** ITALIA - BLUE - CAPPUCCINO CUP - 30CL (12)
**GS-R813S-BL** ITALIA - BLUE - CAPPUCCINO SAUCER - 16CM (12)

B
**GS-R815C-BL** ITALIA- BLUE- OPEN CAPPUCCINO CUP - 21CL (12)
**GS-R816S-BL** ITALIA - BLUE - CAPPUCCINO SAUCER - 14CM (12)

# ACCENT RANGE

## *"Inspires excellence, creativity and individuality".*

The Accent Range inspires excellence, creativity and individuality in presentation by providing a selection of signature, accent and buffet pieces. Expressive shapes inspire chefs to go beyond the ordinary in enhancing the appeal of any dish. Robust product designed for use in the hospitality industry.

### LARGE SALAD / SOUP BOWL
**NGFAW6862-41**
ACCENT- WHITE- LARGE SALAD/SOUP BOWL- 41CM (2)

### TRIANGULAR PLATE
**NG4540-33**
ACCENT- WHITE- TRIANGULAR PLATE 33CM (3)

### SQUARE PLATE
**NG4546-19**
ACCENT- WHITE- SQUARE PLATE 19CM (12)
**NG4546-25**
ACCENT- WHITE- SQUARE PLATE 25CM (12)
**NG4546-30**
ACCENT- WHITE- SQUARE PLATE 30CM (6)

### WAVE RIM RECT PLATE
**NG4617-28**
ACCENT- WHITE- WAVE RIM RECT. PLATE- 28x19CM (6)
**NG4617-33**
ACCENT- WHITE- WAVE RIM RECT. PLATE- 33x21CM (4)

### LARGE BOWL WITH GRAIN
**NG6105-36**
ACCENT- WHITE- LARGE BOWL WITH GRAIN- 36CM (4)

### SOUP / PASTA PLATE
**NGFAW6660-28**
ACCENT- WHITE- SOUP/PASTA BOWL 28CM (12)

### ROUND CENTRE RECTANGLE PLATE
**NGFAW6924-30**
ACCENT- WHITE- RECTANGULAR PLATE- 30x25CM (6)

### ARC RIM 4 DIVIDED PLATE
**NG5264A-24**
ACCENT- WHITE- ARC RIM 4-DIVIDED PLATE- 24CM (12)

### RECTANGULAR BOARD
**NG4665-20**
ACCENT- WHITE- RECTANGULAR BOARD 20x14CM (6)
**NG4665-25**
ACCENT- WHITE- RECTANGULAR BOARD 25x18CM (12)
**NG4665-30**
ACCENT- WHITE- RECTANGULAR BOARD 30x21CM (12)

### SQUARE TRUMPET SHAPED BOWL
**NG4519-12**
ACCENT- WHITE- SQUARE TRUMPET SHAPED BOWL- 12CM (12)
**NG4519-18**
ACCENT- WHITE- SQUARE TRUMPET SHAPED BOWL- 18CM (6)
**NG4519-23**
ACCENT- WHITE- SQUARE TRUMPET SHAPED BOWL- 23CM (8)

### BAMBOO LEAF PLATE
**NG4556-20**
ACCENT- WHITE- BAMBOO LEAF PLATE 20CM (6)
**NG4556-27**
ACCENT- WHITE- BAMBOO LEAF PLATE 27CM (6)

### CONICAL BOWL
**NG4512-10**
ACCENT- WHITE- CONICAL BOWL 10CM (12)
**NG4512-15**
ACCENT- WHITE- CONICAL BOWL 15CM (6)
**NG4512-20**
ACCENT- WHITE- CONICAL BOWL 20CM (6)

# ACCENT RANGE

FORTIS HOTELWARE

### LEAF BOWL
**NG7330-20**
ACCENT- WHITE- LEAF BOWL 20CM (6)
**NG7330-25**
ACCENT- WHITE- LEAF BOWL 25CM (3)
**NG7330-34**
ACCENT- WHITE- LEAF BOWL 34CM (6)

### FLARED LARGE BOWL
**NG6249-30**
ACCENT- WHITE- FLARED LARGE BOWL- 30CM (8)

### SQUARE FOOTED BOWL
**NG6177-11**
ACCENT- WHITE- SQUARE FOOTED BOWL- 11CM (12)
**NG6177-18**
ACCENT- WHITE- SQUARE FOOTED BOWL- 18CM (6)
**NG6177-27**
ACCENT- WHITE- SQUARE FOOTED BOWL- 27CM (6)

### SLANT TOP BOWL
**NG7164-18**
ACCENT- WHITE- SLANT TOP BOWL 18CM (6)
**NG7164-20**
ACCENT- WHITE- SLANT TOP BOWL 20CM (3)
**NG7164-25**
ACCENT- WHITE- SLANT TOP BOWL 25CM (4)

### BOWL WITH 2 ANGLES
**NGFAW6642-20**
ACCENT- WHITE- BOWL WITH 2 ANGLES- 20CM (6)
**NGFAW6642-25**
ACCENT- WHITE- BOWL WITH 2 ANGLES- 25CM (12)

### QUADRILATERAL PLATE
**NG6226B-36**
ACCENT- WHITE- QUADRILATERAL PLATE - 36CM (2)

### RECTANGULAR PLATE
**NG5466-37**
ACCENT- WHITE- RECTANGULAR PLATE- 37x20CM (3)
**NG5466-45**
ACCENT- WHITE- RECTANGULAR PLATE- 45x28CM (2)

### OVAL DEEP DISH
**NGFAW6763-43**
ACCENT- WHITE- OVAL DEEP DISH 43CM (6)

### RECTANGULAR PLATE WITH HANDLE
**NG6184-29**
ACCENT- WHITE- RECT. PLATE WITH HANDLE- 29x13CM (12)
**NG6184-38**
ACCENT- WHITE- RECT. PLATE WITH HANDLE- 38x17CM (3)

### OLIVE PLATE
**NG4726-35**
ACCENT- WHITE- OLIVE PLATE 35CM (12)

### RECTANGULAR PLATE
**NG7052-25**
ACCENT- WHITE- RECTANGULAR PLATE- 25x18CM (12)
**NG7052-30**
ACCENT- WHITE- RECTANGULAR PLATE- 30x22CM (12)

### STRIPED PLATE
**NG5459-48**
ACCENT- WHITE- STRIPED PLATE 48CM (3)

### DIVIDED DISH
**NG5510A-23**
ACCENT- WHITE- DIVIDED DISH 23CM (12)

### 3 DIVIDED LONG STRIP PLATE
**NG7888-37**
ACCENT- WHITE- 3-DIV. LONG STRIP PLATE- 37CM (6)

### RECTANGULAR THREE DIVIDED DISH
**NG5510-17**
ACCENT- WHITE- RECT. 3-DIVIDED DISH- 17CM (6)

### RECTANGULAR TWO DIVIDED DISH
**NG5511-14**
ACCENT- WHITE- RECT. 2-DIVIDED DISH 14CM (12)





FORTIS HOTELWARE

# BUFFETWARE - Serving Stands

The Buffetware range offers flexibility, efficiency and elegant display. Only high grade 18/10 stainless steel stands are used together with fully vitrified ceramicware.

### LARGE ROUND STAND
**PS-FR04C**
LARGE ROUND BOWL STAND 292x180MM (1)
FITS WITH:
**NG6105-36**
ACCENT- WHITE- LARGE BOWL WITH GRAIN 36CM (4)
**NGFAW6862-41**
ACCENT- WHITE- LARGE SALAD/SOUP BOWL 41CM (2)

### SMALL SQUARE STAND
**PS-FS02B**
SMALL SQUARE BOWL STAND 140x120MM (1)
FITS WITH:
**NG4519-18**
ACCENT- WHITE- SQUARE TRUMPET SHAPE BOWL- 18CM (6)
**NG6177-18**
ACCENT- WHITE- SQUARE FOOTED BOWL- 18CM (6)

### MEDIUM ROUND STAND
**PS-FR03B**
TALL MEDIUM ROUND BOWL STAND 252x180MM
FITS WITH:
**NG6249-30**
ACCENT- WHITE- FLARED LARGE BOWL- 30CM (8)
**NGFAW6737-33**
ACCENT- WHITE- SHARP ANGLE BOWL 33CM (6)
**LAAK6120029**
NEW BONE- WHITE- ROUND BOWL 29CM (6)

### LARGE SQUARE STAND
**PS-FS01B**
LARGE SQUARE BOWL STAND 210x150MM (1)
FITS WITH:
**NG4519-23**
ACCENT- WHITE- SQUARE TRUMPET SHAPE BOWL- 23CM (8)
**NG6177-27**
ACCENT- WHITE- SQUARE FOOTED BOWL 27CM (6)

### TRIPLE SQUARE PLATE STAND
**PS-FS03B[L]**
TRIPLE SQUARE PLATE STAND 3x172MM/120/180/240 (1)
FITS WITH:
**NG4519-23**
ACCENT- WHITE- SQUARE TRUMPET SHAPE BOWL- 23CM (8)
**NG6177-27**
ACCENT- WHITE- SQUARE FOOTED BOWL- 27CM (6)

### TRIPLE ROUND PLATE STAND
**PS-FR05B[L]**
TRIPLE PLATE STAND ROUND 3x172MM/120/180/240 (1)
FITS WITH:
**NG6249-30**
ACCENT- WHITE- FLARED LARGE BOWL
30CM (8)
**LAAK6120029**
NEW BONE- WHITE- ROUND BOWL 29CM (6)

### SMALL ROUND STAND
**PS-FR01B**
SMALL ROUND BOWL STAND 172x130MM (1)
FITS WITH:
**NG4512-20**
ACCENT- WHITE- CONICAL BOWL 20CM (6)
**NGFAW6830-24**
ACCENT- WHITE- WAVE SHAPE BOWL 24CM (12)
**LAAK6120024**
NEW BONE- WHITE- ROUND BOWL 19CM (12)
**LACW1604019**
NEW BONE- WHITE- NOODLE/SALAD BOWL 19CM (12)

### 2 TIER LARGE RECT. BOWL STAND - BENT
**PS-F003B**
2-TIER LARGE RECT. BOWL STAND- 56x38CM (1)
FITS WITH:
**LAHW1108136**
NEW BONE- WHITE RECTANGULAR PLATE 36x23.5CM (6)

# BUFFETWARE - Serving Stands

### 3-TIER ROUND BOWL STAND - BENT
### PS-F001B
3-TIER ROUND BOWL STAND
140x120MM (1)
FITS WITH:
### LAAK6120019
NEW BONE- WHITE- ROUND BOWL
19CM (24)
### LAAK6120024
NEW BONE- WHITE- ROUND BOWL
24CM (6)
### LAAK6120029
NEW BONE- WHITE- ROUND BOWL
29CM (6)

### 3-TIER SQUARE BOWL STAND BENT FOOT
### PS-F002B
3-TIER SQUARE BOWL STAND
140x120MM (1)
FITS WITH:
### NG4519-12
ACCENT- WHITE- SQUARE
TRUMPET SHAPED BOWL
12CM (12)
### NG4519-18
ACCENT- WHITE- SQUARE
TRUMPET SHAPED BOWL
18CM (6)
### NG4519-23
ACCENT- WHITE- SQUARE
TRUMPET SHAPED BOWL
23CM (8)

### RECTANGULAR 3-STEP LARGE STAND
### PS-FS07
RECTANGULAR 3-STEP LARGE
STAND 40x35x22.5CM (1)
FITS WITH:
### NG5466-37
ACCENT- WHITE RECTANGULAR
PLATE 37x20CM (3)

### ROUND BOWL STAND COMBINATION
### PS-FR06
ROUND BOWL STAND COMBINATION
29x19CM (1)
FITS WITH:
### NG4512-10
ACCENT- WHITE- CONICAL BOWL
10CM (12)
### NGFAW6862-41
ACCENT- WHITE- LARGE SALAD/SOUP
BOWL- 41CM (2)
### NG6105-36
ACCENT- WHITE- LARGE BOWL WITH
GRAIN- 36CM (4)

# BUFFETWARE - Serving

### PIATTO OVALE
### MPS1103700
PIATTO OVALE- WHITE- OVAL
PLATTER - 70CM (2)

### PIATTO OVALE 3 COMPARTMENT
### MPS0104500
PIATTO OVALE- WHITE- TRIS OVAL
PLATE - 50CM (1)

### VASSOIO BUFFET WHITE
### MPS1611450
VASSOIO BUFFET- WHITE- BUFFET
TRAY- 45x40CM (1)

### VASSOIO BUFFET BLACK
### MPS1611455
VASSOIO BUFFET- BLACK- BUFFET
TRAY- 45x40CM (1)

### VASSOIO BUFFET WHITE
### MPS1612550
VASSOIO BUFFET- WHITE- BUFFET
TRAY- 55x20CM (1)

### VASSOIO BUFFET BLACK
### MPS1612555
VASSOIO BUFFET- BLACK- BUFFET
TRAY- 55x20CM (1)

### RECTANGULAR BAKER
### MPS9810270
WHITE- RECTANGULAR BAKER
27x20CM (1)
### MPS9810400
WHITE- RECTANGULAR BAKER
40x26CM (1)

### GASTRONORM 1/1
### MPS9610530
WHITE- GASTRONORM
53x32CM (1)

### GASTRONORM 1/2
### MPS9610320
WHITE- GASTRONORM-32x26CM (1)

### GASTRONORM 1/3
### MPS9610170
WHITE- GASTRONORM- 32x17CM (1)

### PIATTO OVALE
### MPS9001400
WHITE- OVAL PLATE- 31.3x40CM (1)
### MPS9001460
WHITE- OVAL PLATE- 46x35.5CM (1)

### PIATTO OVALE PESCE
### MPS9003650
PIATTO OVALE PESCE- WHITE
OVAL PLATE- 65x25CM (2)

### MPS1911169
BLACK- SLATE RECT. TRAY
53x16CM (1)

### MPS1911179
BLACK- SLATE RECT. TRAY
17x32CM (4)

### MPS1911259
BLACK- SLATE SQUARE
TRAY 25x25CM (4)

# BUFFETWARE - Serving

NEW

**MPS0102360HPDG**
GREEN- DEEP BUFFET OVAL BOWL - 36CM (1)

**MPS1612490HPDG**
GREEN- BUFFET TRAY - 49x20CM (1)

**MPS6935370HPDG**
GREEN- LARGE BUFFET BOWL - 37CM (1)

**MPS0102360HPLG**
GREY- DEEP BUFFET OVAL BOWL - 36CM (1)

**MPS1612490HPLG**
GREY- BUFFET TRAY - 49x20CM (1)

**MPS6935370HPLG**
GREY- LARGE BUFFET BOWL - 37CM (1)

**MPS0102360HPO**
OCHRE- DEEP BUFFET OVAL BOWL- 36CM (1)

**MPS1612490HPO**
OCHRE- BUFFET TRAY - 49x20CM (1)

**MPS6935370HPO**
OCHRE- LARGE BUFFET BOWL- 37CM (1)

**MPS0102360HPR**
RED- DEEP BUFFET OVAL BOWL - 36CM (1)

**MPS1612490HPR**
RED- BUFFET TRAY - 49x20CM (1)

**MPS6935370HPR**
RED- LARGE BUFFET BOWL - 37CM (1)

**MPS6932260**
WHITE- ROUND BUFFET BOWL 26CM (1)
**MPS6932350**
WHITE- ROUND BUFFET BOWL 34CM (1)
**MPS6932440**
WHITE- ROUND BUFFET BOWL 43CM (1)

**MPS6932266**
BLACK- ROUND BUFFET BOWL 26CM (1)
**MPS6932356**
BLACK- ROUND BUFFET BOWL 34CM (1)
**MPS6932446**
BLACK- ROUND BUFFET BOWL 43CM (1)

# ZAKOUSKI RANGE

## *"Ability to serve hot or cold appetizers ideal for banqueting"*

Zakouski ranges adds elegance. Serving delectable small dishes like canapés, hors d'oevre, or muse bouche. It is perfectly balanced.

**ZAKOUSKI PYRAMID LARGE**
**PNB51133899**
ZAKOUSKI PYRAMID LARGE (1)

**ZAKOUSKI HOLDER - 60 SPOON**
**PNB51013860**
ZAKOUSKI HOLDER (1)

**PORTA ZAKOUSKI - 12 SPOON**
**PNB51133812**
PORTA ZAKOUSKI (1)

**EVOLUZIONE SPOON**
**PNB299300AT**
EVOLZIONE SPOON (1)

# GLASS SERVING AND BUFFETWARE RANGE

FORTIS HOTELWARE

## *"Designed to inspire"*

A sophisticated, modern design. Make an impact instantly, with our stunning new collection of glass serving and buffetware. Ideal for serving small bites, starters and delectable dinner options. Dishwasher safe.

**SIGNATURE PLATE**
**BDK-506620**
BAND PLATE - 32CM (3)

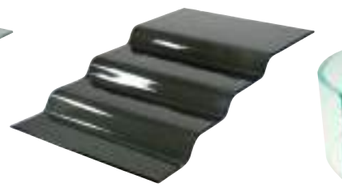
**STARTER / DESSERT PLATE**
**BDK-5440520**
GLASS SHOW PLATE - 32CM (3)

**MAX SQUARE PLATE**
**BDK-530220**
MAX PLATE - 28 x 28CM (3)

**MAX SQUARE PLATE**
**BDK-530120**
MAX PLATE - 20 x 20CM (3)

**LONG TRAY**
**BDK-5190120**
LONG TRAY - 31 x 13CM (3)

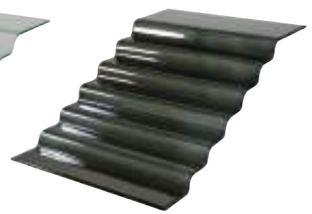
**4-STEP STAND - CLEAR GLASS**
**BDK-540018**
4-STEP STAND - CLEAR GLASS
66 x 40 x 13CM



**4-STEP STAND - DARK GREY**
**BDK-540418**
4-STEP STAND - DARK GREY
66 x 40 x 13CM

**BRIDGE SMALL CLEAR**
**BDK-5600063**
BRIDGE SMALL CLEAR
FITS WITH 4-STEP STAND

**7-STEP STAND - CLEAR GLASS**
**BDK-540019**
7-STEP STAND - CLEAR GLASS
63 x 40 x 20CM



**7-STEP STAND - DARK GREY**
**BDK-540419**
7-STEP STAND - DARK GREY
63 x 40 x 20CM

**BRIDGE LARGE CLEAR**
**BDK-5600062**
BRIDGE LARGE - CLEAR
FITS WITH 7-STEP STAND

FORTIS HOTELWARE

# GLASS ACCESSORIES FOR STEP STANDS

**CANAPÉ TRAY RECTANGULAR - RED**
**BDK-5010101**
CANAPÉ TRAY RECTANGULAR
RED - 8 x 6CM (6)

**CANAPÉ TRAY RECTANGULAR - CLEAR**
**BDK-5010120**
CANAPÉ TRAY RECTANGULAR
CLEAR - 8 x 6CM (6)

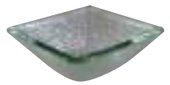
**CANAPÉ TRAY RECTANGULAR - GREY**
**BDK-5010122**
CANAPÉ TRAY RECTANGULAR
GREY - 8 x 6CM (6)

**CANAPÉ TRAY SQUARE - RED**
**BDK-5011201**
CANAPÉ TRAY SQUARE
RED - 7 x 7CM (6)

**CANAPÉ TRAY SQUARE - CLEAR**
**BDK-5011220**
CANAPÉ TRAY SQUARE
CLEAR - 7 x 7CM (6)

**CANAPÉ TRAY SQUARE - DARK GREY**
**BDK-5011222**
CANAPÉ TRAY SQUARE
DARK GREY - 7 x 7CM (6)

**SALAD BOWL RED**
**BDK-5335201**
SALAD BOWL RED
9 x 9cm / 3.5CM DEEP (6)



**SALAD BOWL CLEAR**
**BDK-5335220**
SALAD BOWL CLEAR
9 x 9cm / 3.5CM DEEP (6)

**SALAD BOWL DARK GREY**
**BDK-5335222**
SALAD BOWL DARK GREY
9 x 9cm / 3.5CM DEEP (6)

**SOYA BOWL RED**
**BDK-24600101**
SOYA BOWL RED
6cm DIA / 4.5CM DEEP (6)

**SOYA BOWL CLEAR**
**BDK-24600120**
SOYA BOWL CLEAR
6cm DIA / 4.5CM DEEP (6)

**SOYA BOWL DARK GREY**
**BDK-24600122**
SOYA BOWL DARK GREY
6cm DIA / 4.5CM DEEP (6)

# "Choose from many designs"

We offer a range of the finest cutlery shapes, from simple to ornate, traditional to contemporary, along with speciality items such as serving gear and steak knives in either 18/10 or 18/0 stainless steel.

18/10 stainless steel contains 18% chrome and 10% nickel whilst 18/0 contains 18% chrome with no nickel. Therefore 18/10 provides greater protection against corrosion, scratching and assists with longer lasting brilliance and shine.

## CLEANING AND MAINTENANCE

### CLEANING
Wash cutlery in hot soapy water as soon as possible after use. Rinse immediately with hot water and wipe cutlery with a dry, clean cloth immediately. Never leave dirty cutlery to soak and never leave cutlery damp, especially 18/0 stainless steel grade.

### DETERGENTS
Use only pH neutral or slightly alkaline detergents. Don't use products containing hypochlorides (bleach) or silver dip. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

### DISHWASHERS
Do not mix stainless steel or silver plate in the same load. Ensure that the manufacturer's instructions are followed and do not allow cutlery to stand in the dishwasher after the cycle is completed. Cutlery must be dried with a clean cloth.

### POLISHING
Stainless steel cutlery will perform better if it is polished from time to time with a recommended stainless steel polish.





## SIRIO 18/10

**PN22600001** SIRIO - TABLE SPOON (12)
**PN22600002** SIRIO - TABLE FORK (12)
**PN22600003** SIRIO - TABLE KNIFE (12)
**PN22600004** SIRIO - DESSERT SPOON (12)
**PN22600005** SIRIO - DESSERT FORK (12)
**PN22600006** SIRIO - DESSERT KNIFE (12)
**PN22600007** SIRIO - TEA / COFFEE SPOON (12)
**PN22600008** SIRIO - MOKA SPOON (12)
**PN22600010** SIRIO - SOUP LADLE (1)
**PN22600011** SIRIO - SERVING SPOON (1)
**PN22600012** SIRIO - SERVING FORK (1)
**PN22600015** SIRIO - SALAD FORK (1)
**PN22600017** SIRIO - PASTRY FORK (12)
**PN22600020** SIRIO - CAKE LIFTER (1)
**PN22600028** SIRIO - FISH FORK (12)
**PN22600029** SIRIO - FISH KNIFE (12)
**PN22600039** SIRIO - SOUP SPOON (12)

## CONCEPT 18/10

**PN04500001** CONCEPT - TABLE SPOON (12)
**PN04500002** CONCEPT - TABLE FORK (12)
**PN04500003** CONCEPT - TABLE KNIFE (12)
**PN04500004** CONCEPT - DESSERT SPOON (12)
**PN04500005** CONCEPT - DESSERT FORK (12)
**PN04500006** CONCEPT - DESSERT KNIFE (12)
**PN04500007** CONCEPT - TEA / COFFEE SPOON (12)
**PN04500008** CONCEPT - MOKA SPOON (12)
**PN04500010** CONCEPT - SOUP LADLE (1)
**PN04500011** CONCEPT - SERVING SPOON (1)
**PN04500012** CONCEPT - SERVING FORK (1)
**PN04500028** CONCEPT - FISH FORK (12)
**PN04500029** CONCEPT - FISH KNIFE (12)

## LIBERTY 18/10

PN16600001 LIBERTY - TABLE SPOON (12)
PN16600002 LIBERTY - TABLE FORK (12)
PN16600003 LIBERTY - TABLE KNIFE (12)
PN16600004 LIBERTY - DESSERT SPOON (12)
PN16600005 LIBERTY - DESSERT FORK (12)
PN16600006 LIBERTY - DESSERT KNIFE (12)
PN16600007 LIBERTY - TEA / COFFEE SPOON (12)
PN16600008 LIBERTY - ESPRESSO SPOON (12)
PN16600010 LIBERTY - SOUP LADLE (1)
PN16600011 LIBERTY - SERVING SPOON (1)
PN16600012 LIBERTY - SERVING FORK (1)
PN16600013 LIBERTY - SAUCE LADLE (1)
PN16600017 LIBERTY - CAKE FORK (12)
PN16600020 LIBERTY - CAKE LIFTER (1)
PN16600028 LIBERTY - FISH FORK (12)
PN16600029 LIBERTY - FISH KNIFE (12)

## PALACE 18/10

PN16900001 PALACE - TABLE SPOON (12)
PN16900002 PALACE - TABLE FORK (12)
PN16900003 PALACE - TABLE KNIFE (12)
PN16900004 PALACE - DESSERT SPOON (12)
PN16900005 PALACE - DESSERT FORK (12)
PN16900006 PALACE - DESSERT KNIFE (12)
PN16900007 PALACE - TEA / COFFEE SPOON (12)
PN16900008 PALACE - MOKA SPOON (12)
PN16900010 PALACE - LADLE (1)
PN16900011 PALACE - SERVING SPOON (1)
PN16900012 PALACE - SERVING FORK (1)
PN16900014 PALACE - SALAD SERVING SPOON (1)
PN16900015 PALACE - SALAD SERVING FORK (1)
PN16900017 PALACE - PASTRY FORK (12)
PN16900020 PALACE - CAKE SERVER (1)
PN16900028 PALACE - FISH FORK (12)
PN16900029 PALACE - FISH KNIFE (12)
PN16900039 PALACE - SOUP SPOON (12)
PN16900067 PALACE - STEAK KNIFE (12)
PN16900036 PALACE - LONG DRINK SPOON (12)

NEW

PN16900027 PALACE - OYSTER FORK (12)
PN16900025 PALACE - BUTTER KNIFE (12)





## ROMA 18/10

PN22000002 ROMA - TABLE FORK (12)
PN22000003 ROMA - TABLE KNIFE (12)
PN22000004 ROMA - DESSERT SPOON (12)
PN22000005 ROMA - DESSERT FORK (12)
PN22000006 ROMA - DESSERT KNIFE (12)
PN22000007 ROMA - TEASPOON (12)
PN22000008 ROMA - MOKA SPOON (12)
PN08300039 ROMA - SOUP SPOON (12)
PN22000017 ROMA - CAKE FORK (12)
PN08300067 ROMA - STEAK KNIFE (12)
PN22000028 ROMA - FISH FORK (12)
PN22000029 ROMA - FISH KNIFE (12)
PN08300039 ROMA - SOUP SPOON (12)
PN08300067 ROMA - STEAK KNIFE (12)

## RITZ 18/10

PN22800001 RITZ - TABLE SPOON (12)
PN22800002 RITZ - TABLE FORK (12)
PN22800003 RITZ - TABLE KNIFE (12)
PN22800004 RITZ - DESSERT SPOON (12)
PN22800005 RITZ - DESSERT FORK (12)
PN22800006 RITZ - DESSERT KNIFE (12)
PN22800007 RITZ - TEA / COFFEE SPOON (12)
PN22800008 RITZ - MOKA SPOON (12)
PN22800011 RITZ - SERVING SPOON (1)
PN22800012 RITZ - SERVING FORK (1)
PN22800017 RITZ - PASTRY FORK (12)
PN22800020 RITZ - CAKE SERVER (1)
PN22800028 RITZ - FISH FORK (12)
PN22800029 RITZ - FISH KNIFE (12)
PN22800039 RITZ - SOUP SPOON (12)
PN22800067 RITZ - STEAK KNIFE (12)

## PINTINOX 18/10

PN07500067 CATERI - STEAK KNIFE (12)
PN074000AA ESCLUSIVI - CHEESE KNIVE (1)
PN074000AF ESCLUSIVI - LOBSTER PICK (1)
PN074000AG ESCLUSIVI - SEAFOOD CRACKER (1)

# LOTUS 18/10

**SHC-11LOTU011**
LOTUS - TABLE SPOON (12)
**SHC-11LOTU012**
LOTUS - DESSERT SPOON (12)
**SHC-11LOTU013**
LOTUS - ENGLISH SOUP SPOON (12)
**SHC-11LOTU021**
LOTUS - TABLE FORK (12)
**SHC-11LOTU022**
LOTUS - DESSERT FORK (12)
**SHC-11LOTU024**
LOTUS - FISH FORK (12)
**SHC-11LOTU110**
LOTUS - STEAK KNIFE (STANDING) (12)
**SHC-11LOTU111**
LOTUS - TABLE KNIFE (REGULAR) (12)
**SHC-11LOTU112**
LOTUS - TABLE KNIFE (STANDING) (12)
**SHC-11LOTU113**
LOTUS - DESSERT KNIFE (REG.) (12)
**SHC-11LOTU114**
LOTUS - DESSERT KNIFE (STAND.) (12)
**SHC-11LOTU115**
LOTUS - BUTTER KNIFE (REG.) (12)
**SHC-11LOTU116**
LOTUS - BUTTER KNIFE (STAND.) (12)
**SHC-11LOTU117**
LOTUS - STEAK KNIFE (REGULAR) (12)
**SHC-11LOTU124**
LOTUS - FISH KNIFE (12)
**SHC-11LOTU201**
LOTUS - SOUP LADLE (1)
**SHC-11LOTU202**
LOTUS - SAUCE LADLE (1)
**SHC-11LOTU205**
LOTUS - VEG./SERVING SPOON (1)
**SHC-11LOTU206**
LOTUS - SERVING FORK (1)
**SHC-11LOTU302**
LOTUS - TEASPOON (12)
**SHC-11LOTU303**
LOTUS - LONGDRINK SPOON (12)
**SHC-11LOTU307**
LOTUS - DEMITASSE SPOON (12)
**SHC-11LOTU404**
LOTUS - COCKTAIL FORK (12)
**SHC-11LOTU512**
LOTUS - SALAD SPOON (1)
**SHC-11LOTU513**
LOTUS - SALAD FORK (1)
**SHC-11LOTU516**
LOTUS - CAKE SERVER (1)
**SHC-11LOTU402**
LOTUS - COCKTAIL SPOON (12)

# WINDSOR 18/10

**SHC-11WIND011**
WINDSOR - TABLE SPOON (12)
**SHC-11WIND012**
WINDSOR - DESSERT SPOON (12)
**SHC-11WIND021**
WINDSOR - TABLE FORK (12)
**SHC-11WIND022**
WINDSOR - DESSERT FORK (12)
**SHC-11WIND024**
WINDSOR - FISH FORK (12)
**SHC-11WIND025**
WINDSOR - ENGLISH SOUP SPOON (12)
**SHC-11WIND111**
WINDSOR - TABLE KNIFE MONO. (12)
**SHC-11WIND113**
WINDSOR - DESSERT KNIFE MONO. (12)
**SHC-11WIND114**
WINDSOR - DESSERT KNIFE (HOLLOW) (12)
**SHC-11WIND115**
WINDSOR - STEAK KNIFE MONO (12)
**SHC-11WIND116**
WINDSOR - BUTTER KNIFE MONO. (12)
**SHC-11WIND124**
WINDSOR - FISH KNIFE (12)
**SHC-11WIND201**
WINDSOR - SOUP LADLE (1)
**SHC-11WIND202**
WINDSOR - SAUCE LADLE (1)
**SHC-11WIND205**
WINDSOR - VEG/SERVING SPOON (1)
**SHC-11WIND206**
WINDSOR - SERVING FORK (1)
**SHC-11WIND302**
WINDSOR - TEASPOON (12)
**SHC-11WIND303**
WINDSOR - LONGDRINK SPOON (12)
**SHC-11WIND307**
WINDSOR - DEMITASSE SPOON (12)
**SHC-11WIND402**
WINDSOR - COCKTAIL SPOON (12)
**SHC-11WIND404**
WINDSOR - COCKTAIL FORK (12)
**SHC-11WIND512**
WINDSOR - SALAD SPOON (1)
**SHC-11WIND513**
WINDSOR - SALAD FORK (1)
**SHC-11WIND516**
WINDSOR - CAKE SERVER (1)





# DONAU 18/10

**SHC-11DONA011**
DONAU TABLE SPOON (12)
**SHC-11DONA012**
DONAU DESSERT SPOON (12)
**SHC-11DONA021**
DONAU TABLE FORK (12)
**SHC-11DONA022**
DONAU DESSERT FORK (12)
**SHC-11DONA024**
DONAU FISH FORK (12)
**SHC-11DONA026**
DONAU ENGLISH SOUP SPOON (12)
**SHC-11DONA110**
DONAU STEAK KNIFE MONOBLOC (12)
**SHC-11DONA112**
DONAU TABLE KNIFE MONOBLOC (12)
**SHC-11DONA114**
DONAU DESSERT KNIFE MONOBLOC (12)
**SHC-11DONA116**
DONAU SIDE PLATE KNIFE MONO. (12)
**SHC-11DONA124**
DONAU FISH KNIFE (12)
**SHC-11DONA201**
DONAU SOUP LADLE (1)
**SHC-11DONA202**
DONAU SAUCE LADLE (1)
**SHC-11DONA205**
DONAU VEG./SERVING SPOON (1)
**SHC-11DONA206**
DONAU SERVING FORK (1)
**SHC-11DONA302**
DONAU TEASPOON (12)
**SHC-11DONA303**
DONAU LONGDRINK SPOON (12)
**SHC-11DONA307**
DONAU DEMITASSE SPOON (12)
**SHC-11DONA402**
DONAU COCKTAIL SPOON (12)
**SHC-11DONA404**
DONAU COCKTAIL FORK (1)
**SHC-11DONA512**
DONAU - SALAD SPOON (1)
**SHC-11DONA513**
DONAU - SALAD FORK (1)
**SHC-11DONA516**
DONAU - CAKE SERVER (1)

## SERVING UTENSILS 18/10

**SH-110ASE512** SALAD SPOON (1)
**SH-110ASE513** SALAD FORK (1)
**SH-110ASE514** SUGAR TONG 10.5cm (1)
**SH-110ASE516** CAKE LIFTER (1)
**SH-110ASE506** CHEESE KNIFE (1)
**SH-110ASE507** ICE TONG 17cm (1)
**SH-110ASE509** UNIVERSAL TONG 22.5cm (1)
**SH-110ASE501** BREAD TONG 17.5cm (1)

**SH-110ASE502** CHAFING DISH SPOON 38cm (1)
**SH-110ASE503** CHAFING SLOTTED SPOON 38cm (1)
**SH-110ASE505** SALAD SERVING TONG 31cm (1)
**SH-110ASE201** SOUP LADLE 29cm (1)
**SH-110ASE202** SAUCE LADLE 18cm (1)
**SH-110ASE205** SERVING SPOON 22cm (1)
**SH-110ASE206** SERVING FORK 23cm (1)

## TRADITIONAL 18/10

**JS-ET102** TRADITIONAL- 18/10 S/STEEL- TABLE SPOON- (12)
**JS-ET105** TRADITIONAL- 18/10 S/STEEL- DESSERT SPOON- (12)
**JS-ET108** TRADITIONAL - 18/10 S/STEEL- TEA SPOON- (12)
**JS-ET110** TRADITIONAL- 18/10 S/STEEL- ICE CREAM SPOON- (12)
**JS-ET112** TRADITIONAL- 18/10 S/STEEL- COFFEE SPOON- (12)
**JS-ET115** TRADITIONAL - 18/10 S/STEEL - SOUP SPOON - (12)
**JS-ET101** TRADITIONAL- 18/10 S/STEEL- TABLE FORK- (12)
**JS-ET104** TRADITIONAL- 18/10 S/STEEL- DESSERT FORK- (12)
**JS-ET106** TRADITIONAL- 18/10 S/STEEL- FISH FORK- (12)
**JS-ET113** TRADITIONAL - 18/10 S/STEEL - CAKE FORK - (12)
**JS-ET100** TRADITIONAL- 18/10 S/STEEL- TABLE KNIFE- (12)
**JS-ET103** TRADITIONAL- 18/10 S/STEEL- DESSERT KNIFE- (12)
**JS-ET107** TRADITIONAL - 18/10 S/STEEL- FISH KNIFE- (12)
**JS-ET199** TRADITIONAL- 18/10 S/STEEL- STEAK KNIFE- (12)





## SORRENTO 18/10

**JS-S105** SORRENTO- 18/10 S/STEEL- DESSERT SPOON- (12)
**JS-S108** SORRENTO- 18/10 S/STEEL- TEA SPOON- (12)
**JS-S110** SORRENTO- 18/10 S/STEEL- ICE CREAM SPOON- (12)
**JS-S112** SORRENTO- 18/10 S/STEEL- COFFEE SPOON- (12)
**JS-S115** SORRENTO- 18/10 S/STEEL- SOUP SPOON- (12)
**JS-S101** SORRENTO- 18/10 S/STEEL- TABLE FORK- (12)
**JS-S104** SORRENTO- 18/10 S/STEEL- DESSERT FORK - (12)
**JS-S106** SORRENTO- 18/10 S/STEEL- FISH FORK- (12)
**JS-S113** SORRENTO - 18/10 S/STEEL- CAKE FORK - (12)
**JS-S100** SORRENTO- 18/10 S/STEEL- TABLE KNIFE- (12)
**JS-S103** SORRENTO- 18/10 S/STEEL- DESSERT KNIFE- (12)
**JS-S107** SORRENTO- 18/10 S/STEEL- FISH KNIFE- (12)
**JS-S199** SORRENTO- 18/10 S/STEEL- STEAK KNIFE- (12)

## ENGLISH 18/0

**JS-E200** ENGLISH - TABLE KNIFE (12)
**JS-E201** ENGLISH - TABLE FORK (12)
**JS-E202** ENGLISH - TABLE SPOON (12)
**JS-E203** ENGLISH - DESSERT KNIFE (12)
**JS-E204** ENGLISH - DESSERT FORK (12)
**JS-E205** ENGLISH - DESSERT SPOON (12)
**JS-E206** ENGLISH - FISH FORK (12)
**JS-E207** ENGLISH - FISH KNIFE (12)
**JS-E208** ENGLISH - TEASPOON (12)
**JS-E210** ENGLISH - ICE CREAM SPOON (12)
**JS-E213** ENGLISH - COFFEE SPOON (12)
**JS-E214** ENGLISH - CAKE FORK (12)
**JS-E216** ENGLISH - SOUP SPOON (12)
**JS-E217** ENGLISH - STEAK KNIFE POINTED (12)

## CAPRI 18/0

JS-C401 CAPRI - TABLE KNIFE (12)
JS-C402 CAPRI - TABLE FORK (12)
JS-C403 CAPRI - TABLE SPOON (12)
JS-C404 CAPRI - TEASPOON (12)
JS-C405 CAPRI - DESSERT KNIFE (12)
JS-C406 CAPRI - DESSERT FORK (12)
JS-C408 CAPRI - COFFEE SPOON (12)
JS-C409 CAPRI - CAKE FORK (12)
JS-C410 CAPRI - SOUP SPOON (12)
JS-C411 CAPRI - DESSERT SPOON (12)
JS-C412 CAPRI - FISH KNIFE (12)
JS-C413 CAPRI - FISH FORK (12)
JS-C414 CAPRI - STEAK KNIFE POINTED (12)
JS-C415 CAPRI - ICE CREAM SPOON (12)

## TRADITIONAL 18/0

JS-T100 TRADITIONAL - TABLE KNIFE (12)
JS-T101 TRADITIONAL - TABLE FORK (12)
JS-T102 TRADITIONAL - TABLE SPOON (12)
JS-T103 TRADITIONAL - DESSERT KNIFE (12)
JS-T104 TRADITIONAL - DESSERT FORK (12)
JS-T105 TRADITIONAL - DESSERT SPOON (12)
JS-T106 TRADITIONAL - FISH FORK (12)
JS-T107 TRADITIONAL - FISH KNIFE (12)
JS-T108 TRADITIONAL - TEA SPOON (12)
JS-T110 TRADITIONAL - ICE CREAM SPOON (12)
JS-T112 TRADITIONAL - COFFEE SPOON (12)
JS-T113 TRADITIONAL - CAKE FORK (12)
JS-T115 TRADITIONAL - SOUP SPOON (12)
JS-T199 TRADITIONAL - STEAK KNIFE POINTED (12)





## ELOFF 18/0

JS-K001 ELOFF - TABLE KNIFE (12)
JS-K002 ELOFF - TABLE FORK (12)
JS-K003 ELOFF - TABLE SPOON (12)
JS-K004 ELOFF - TEASPOON (12)
JS-K005 ELOFF - CAKE FORK (12)
JS-K006 ELOFF - SOUP SPOON (12)
JS-K008 ELOFF - COFFEE SPOON (12)
JS-K010 ELOFF - SODA SPOON (12)
JS-K011 ELOFF - DESSERT KNIFE (12)
JS-K012 ELOFF - DESSERT FORK (12)
JS-K013 ELOFF - DESSERT SPOON (12)
JS-K014 ELOFF - STEAK KNIFE POINTED (12)

## NEW SERVING UTENSILS 18/0

JS-T109
TRADITIONAL
SERVING SPOON
18/0 S/STEEL (12)

JS-T114
TRADITIONAL
SERVING FORK
18/0 S/STEEL (12)

GZC-K2032
ELEGANT STEAK
KNIFE (12)

# BORMIOLI ROCCO GLASSWARE

## *"Elegant and practical glassware for every day use"*

Bormioli Rocco uses the finest natural resources to create superior glass for homes and businesses around the world. The range has been specifically designed for use in the catering industry in accordance with the most advanced manufacturing techniques.

- Our Crystal Range is made from superior lead-free crystal glass and encompasses strength, clarity, shine and innovation.
- The Standard Range is comprehensive and its versatile shapes are designed with emphasis on functionality and practicality.
- The Toughened Range is unsurpassed in strength and functionality. The manufacturing process employed renders it safer than ordinary glass and, in addition, tempered glass is also 2.5 times more resilient to thermal shock than ordinary glass.

### A - LASER CUTTING
For thin rims that enhance the perception of wine qualities and elevate the tasting experience.

### B - REDUCED THICKNESS
Excellent distribution of glass around the rim and along the sides.

### C - STAR GLASS
Bormioli Rocco's innovative and exclusive chemical composition that produces an ultra-clear, highly transparent glass.

### D - PULLED STEM
A particular process whereby the stem is pulled from the same gob of molten glass as the bowl ensures elegant shapes, ultra-high strength and flexibility.

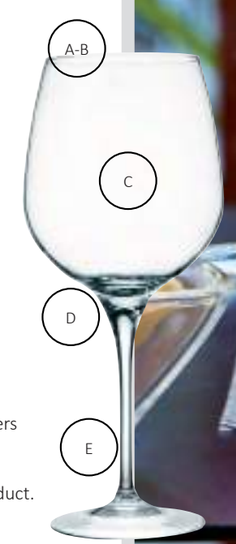
### E - XLT
The exclusive reinforcing treatment that strengthens the stem and protects it over time.

### STACKABILITY
Space saver shapes designed to economise on storage and transport.

### TEMPERED GLASS
High resistance to thermal shock, impact and machine washing cycles. The exclusive reinforcing treatment that strengthens the stem and protects it over time.

### SOMMELIER ITALIAN ASSOCIATION
In partnership with Italian Association of Sommeliers.

### DNA COLOR PROJECT - FULL MASS COLOR TECHNOLOGY
The colours are 100% dishwater safe in industrial dishwashers and Eco-friendly. The material is chip-proof and retains all the typical characteristics of glass (brilliance, transparency, recyclability and hygiene) for the entire life cycle of the product.








# INALTO RANGE

**BR3.65740**
INALTO - UNO
FLUTE 28cl (24)
H243mm W74mm

**BR3.65720**
INALTO - UNO
MEDIUM 47cl (24)
H220mm W95mm

**BR3.65710**
INALTO - UNO
LARGE 56cl (12)
H233mm W100mm

**BR3.65700**
INALTO - UNO EXTRA
LARGE 64cl (12)
H243mm W104mm

**BR3.65742**
INALTO - TRESENSI
LARGE 55cl (24)
H235mm W91mm

**BR3.65743**
INALTO - TRESENSI
MEDIUM 43cl (24)
H220mm W85mm

**BR3.65750**
INALTO - UNO DOF
45cl (24)
H103mm W92mm

NEW

**BR3.65747**
INALTO - TRE
SENSI SHERRY
15cl (12)

## CLEANING AND MAINTENANCE

### CLEANING
Glassware should be cleaned immediately after use to avoid stubborn residues. Wash glassware in hot water and rinse with cold water. Crystal glass should be washed in lukewarm water. Scrub glassware thoroughly with a brush ensuring that all surfaces are covered. Do not use any harsh cleaning utensils such as a steel wool pad to wash glassware as this will cause scratches.

### DETERGENTS
For stubborn stains, use a mild detergent only. Always follow the manufacturer's instructions and do not use more than the recommended quantities. After using a detergent, ensure that glassware is rinsed thoroughly to avoid any detergent residues being left on the glass.

### DISHWASHERS
Glassware can be washed in the dishwasher. However, take care not to wash glasses with very delicate long stems in the dishwasher as the possibility exists that these may break.

### ROTATION
Avoid using scratched, cracked or chipped glasses.

### STACKING
Avoid stacking glassware unless it is specifically identified as stackable. For best results store glasses in appropriate crates.

### THERMAL SHOCK
Do not expose glassware to an open element or electric plate and do not place in the oven. Normal glass can withstand temperature changes of 42°C, and tempered glass can withstand temperature changes of 130°C.

### MICROWAVES
Never allow glassware to be placed inside a microwave oven.

# ELECTRA RANGE

**BR1.92343**
ELECTRA - FLUTE
23cl (24)
H235mm W62mm

**BR1.92351**
ELECTRA - MEDIUM
44cl (24)
H216mm W87mm

**BR1.92352**
ELECTRA LARGE
55cl (24)
H230mm W95mm

**BR1.92342**
ELECTRA - XL
65cl (24)
H240mm W102mm

**BR1.92344**
ELECTRA - DOF
38cl (24)
H100mm W84mm

**BR1.92345**
ELECTRA - LONG DRINK
39cl (24)
H129mm W76mm

# AURUM RANGE

NEW

**BR1.80811**
AURUM - FLUTE
23cl (12)
H235mm W68mm

**BR1.80821**
AURUM - WHITE WINE
35cl (12)
H203mm W83mm

**BR1.80831**
AURUM BURGUNDER
43cl (12)
H213mm W89mm

**BR1.80841**
AURUM ROSSO
52cl (12)
H225mm W93mm





# PREMIUM RANGE

**BR1.70061**
PREMIUM CHAMPAGNE
26cl (12)
H245mm W78mm

**BR1.70190**
PREMIUM SAUVIGNON
33cl (12)
H219mm W78mm

**BR1.70031**
PREMIUM - CHIANTI CLASSIC
38.5cl (12)
H226mm W81mm

**BR1.70181**
PREMIUM - BARBERA D'ASTI
47cl (12)
H233mm W86mm

**BR1.70041**
PREMIUM CHARDONNAY
60cl (12)
H238mm W86mm

**BR1.70011**
PREMIUM - NEBBIOLO
67cl (12)
H238mm W108mm

**BR1.91490**
PREMIUM - XL BAROLO
83cl (12)
H225mm W108mm

**BR1.70071**
PREMIUM - MOD. F COGNAC
64.5cl (12)
H162mm W108mm

**BR1.91861**
PREMIUM - AQUA FRIZZANTE
43cl (24)
H105mm W85mm

## RISERVA RANGE

**BR1.26281**
RISERVA CHAMPAGNE
20.5cl (24)
H224mm W75mm

**BR1.26261**
RISERVA - CABERNET
37cl (24)
H200mm W84mm

**BR1.26271**
RISERVA
NEBBIOLO
49cl (24)
H212mm W90mm

**BR1.67221**
RISERVA - BORDEAUX
53.5cl (24)
H233mm W90mm

**BR1.30210C**
RISERVA - COGNAC
54.5cl (24)
H149mm W99mm

**BR1.67260**
RESERVA - WINE
TASTING GLASS
21.3cl (24)
H151 W66mm

**BR1.66180**
RISERVA - GRAPPA
8cl (24)
H163mm W56mm

NEW

**BR1.67223**
RISERVA - SPARKLING
WINE/PROSECCO
37cl (24)
H210mm W87mm

NEW

**BR1.57100**
RISERVA - D.O.F.
41cl (24)
H987mm W87mm

## DECANTERS

**BR1.70340**
PREMIUM DECANTER GAMMA
160cl (3)
H211mm

**BR1.70450**
PREMIUM DECANTER
193cl (2)
H240mm W216mm

**BR1.80860**
AURUM - CARAFFA PITCHER
150cl (6)
H300mm W115mm

**BR3.65764**
INALTO - INVITO JUG W/HANDLE
1Lt (2)
H275mm W150mm





## FIORE RANGE

**BR1.29090**
FIORE - SCHNAPS
5.5cl (12)
H145mm W56mm

**BR1.29050**
FIORE - FLUTE
16.5cl (12)
H193mm W66mm

**BR1.29040**
FIORE- WINE
19cl (12)
H169mm W71mm

**BR1.29030**
FIORE - AQUA WATER
24cl (12)
H181mm W75mm

**BR1.29070**
FIORE - GOBLET
32cl (12)
H197mm W85mm

## NEW SARA RANGE

**BR1.36120S**
NEW SARA - FLUTE
17cl (12)
H196mm W58mm

**BR1.36230**
NEW SARA - WATER (WINE)
25.5cl (12)
H183mm W72mm

**BR1.36200**
NEW SARA AQUA
36cl (12)
H198mm W77mm

**BR1.36210**
NEW SARA BURGUNDY
43.5cl (12)
207mm W87mm

NEW

## INCONTRI RANGE

**BR1.94183**
INCONTRI - MEDIUM
42.8cl (24)
H220mm W85mm

**BR1.94184**
INCONTRI - WATER
30cl (24)
H88mm W76.5mm

## NEW KALIX RANGE

**BR1.36120K**
NEW KALIX FLUTE
17cl (12)
H196mm W58mm

**BR1.36110**
NEW KALIX WINE
22cl (12)
H169mm W77mm

**BR1.36130**
NEW KALIX WATER
27cl (12)
H180mm W77mm

**BR1.36140**
NEW KALIX GOBLET
34.8cl (12)
H188mm W83mm

**BR1.36100**
NEW KALIX BURGUNDY
43cl (12)
H200mm W94mm

**BR4.30110**
NEW KALIX DOF
38cl (12)
H92mm W89mm

**BR4.30120**
NEW KALIX
LONG DRINK
40cl (12)
H130mm W75mm

NEW

**BR4.30100**
NEW KALIX TUMBLER
30cl (12)
H85mm W82mm

## MANON RANGE

**BR3.26960**
MANON - WATER
27cl (30)
H97mm W80mm

**BR3.24970**
MANON - DOF
27cl (24)
H107mm W87mm

**BR3.27340**
MANON - LONG DRINK
35cl (30)
H137mm W76mm

**BR3.24980**
MANON - COOLER
46cl (24)
H145mm W82mm

## GINA RANGE

**BR5.10960**
GINA - FRANCE / JUICE
22.2cl (48)
130mm W58mm

**BR5.10130**
GINA - HIGH BALL
H28
28.7cl (48)
H142mm W62mm

**BR5.10970**
GINA - FB30 DOF
30.8cl (48)
H97mm W77mm

**BR5.10980**
GINA - FH33 COOLER
33.5cl (48)
H160mm W62mm

**BR5.12080**
GINA- FB22 TUMBLER
24.3cl (48)
H91mm W72mm





## ESSENZA RANGE

**BR3.18423**
ESSENZA WATER
37cl (6)
H87mm W83mm

**BR3.18425**
ESSENZA LONG DRINK
38cl (6)
H115mm W79mm

## LUNA RANGE

**BR1.91180**
LUNA ROCKS
26cl (12)
H97mm W 80mm

**BR1.91190**
LUNA LONG DRINK
35cl (12)
H137mm W 76mm

**BR1.91200**
LUNA DOF
35cl (12)
H108mm W87mm

**BR1.91210**
LUNA COOLER
45cl (12)
H145mm W 82mm

## RIFLESSI

NEW

**BR5.80520**
RIFLESSI WATER SAPPHIRE BLUE
30cl (24)
H88mm W82mm

## SORGENTE RANGE

DNA COLOR

NEW

**BR3.40422**
SORGENTE - WATER
OCEAN BLUE
30cl (12)
H107mm W82mm

**BR3.40423**
SORGENTE - WATER
VIOLET
30cl (12)
H107mm W82mm

**BR3.40424**
SORGENTE - WATER
ONYX
30cl (12)
H107mm W82mm

**BR3.40420**
SORGENTE - WATER
CLEAR
30cl (12)
H107mm W82mm

## YPSILON RANGE

NEW

**BR1.57110**
YPSILON - SHOT
7cl (24)
H107mm W50mm

**BR1.25040**
YPSILON - AFTER DINNER
15cl (24)
H95mm W77mm

**BR1.25020**
YPSILON - PRE DINNER
25.5cl (12)
H107mm W92mm

**BR1.25060**
YPSILON - DOF
34cl (12)
H116mm W100mm

**BR1.25030**
YPSILON - LONG DRINK
30. 8cl (12)
H159mm W77mm

**BR3.40750**
YPSILON - DESSERT BOWL
37.5cl (12)
H90mm W130mm

**BR1.25010**
YPSILON - FLUTE
16cl (12)
H235mm W64mm

## ROCK BAR RANGE

**BR5.17520**
ROCKBAR - JUICE GLASS
20cl (24)
H83mm W75mm

**BR5.17530**
ROCKBAR - ROCKS GLASS
27cl (48)
H92mm W84mm

**BR5.16160**
ROCKBAR - DOF
39cl (24)
H100mm W91mm

**BR4.18982**
ROCKBAR - LONG DRINK
29cl (24)
H134mm W72mm

**BR5.16170**
ROCKBAR - LONG DRINK
37cl (24)
H120mm W83mm

**BR5.16180**
ROCKBAR COOLER
48cl (24)
H130mm W90mm

## BODEGA RANGE

**BR7.10860**
BODEGA - MINI
22.5cl (12)
H59mm W82mm

**BR7.10870**
BODEGA - MEDIUM
35.5cl (12)
H89mm W85mm

**BR7.10880**
BODEGA - MAXI
50.5cl (12)
H120mm W88mm

## CASSIOPEA

**BR2.34520**
CASSIOPEA DOF
41cl (12)
H88mm W86mm

**BR2.34510**
CASSIOPEA TUMBLER
33cl (12)
H88mm W86mm

**BR2.34530**
CASSIOPEA COOLER
48cl (12)
H86mm W88mm

## BEER GLASSES

**BR1.65281**
PALLADIO BEER
54.5cl (6)
H278mm W78mm

**BR1.65271**
PALLADIO BEER
38.5cl (6)
H238mm W72mm

**BR1.28540**
EXECUTIVE BEER
39.1cl (6)
H186mm W80mm

**BR1.28970**
HARMONIA BEER
38.5cl (6)
H201mm W73mm

**BR1.28980**
HARMONIA BEER
58cl (6)
H213mm W84mm

## CRAFT BEER GLASSES

**BR4.61252**
PILSNER
42.5cl (24)
H185mm W70mm

**BR3.30246**
ALE / COCKTAIL
42cl (24)
H174mm W86mm

**BR1.28870**
ABBEY
41.8cl (24)
H155mm W97mm

**BR1.30210**
SNIFTER
53cl (24)
H149mm W99mm

**BR1.23870**
EXCELSIOR PONY / TASTER / APERITIF
15cl (24)
H145mm W54.5mm

# WHISKEY GLASSES

**BR6.66218**
STONE D.O.F.
40cl (24)
H107mm W89mm

**BR6.66224**
LOUNGE D.O.F.
40cl (24)
H107mm W89mm

**BR2.34510**
CASSIOPEA D.O.F.
32cl (24)
H88mm W86mm

**BR2.34520**
CASSIOPEA D.O.F.
41cl (24)
H107mm W85mm

**BR1.57100**
RISERVA D.O.F.
41cl (24)
H98mm W87mm

**BR5.40624**
OFFICINA 1825 D.O.F.
30cl (24)
H83mm W87mm

**BR3.24970**
MANON DOF
35cl (24)
H107mm W87mm

**BR1.91200**
LUNA DOF
35cl (12)
H108mm W 87mm

**BR5.10970**
GINA FB30 DOF
30.8cl (48)
H97mm W77mm

**BR3.18423**
ESSENZA WATER
37cl (6)
H87mm W83mm

**BR1.25060**
YPSILON DOF
34cl (12)
H116mm W100mm

# COCKTAIL

NEW

**BR1.23870**
EXCELSIOR PONY / TASTER / APERITIF
15cl (24)
H145mm W54.5mm

**BR1.24490**
YPSILON COCKTAIL
24.5cl (6)
H182mm W114mm

**BR1.66440**
YPSILON MARGARITA
33cl (6)
H174mm W117mm

NEW

**BR3.20757**
INVENTA COCKTAIL / CHAMPAGNE GLASS
30cl (12)
H165mm W87.5mm

**BR3.30246**
ALE / COCKTAIL
42cl (24)
H174mm W86mm

**BR1.29470**
JAZZ LONG DRINK
33cl (24)
H200mm W71mm

**BR7.10870**
BODEGA MEDIUM
35.5cl (12)
H89.5mm W85mm

**BR7.10880**
BODEGA MAXI
50.5cl (12)
H120mm W88.5mm

NEW

**BR2.34530**
CASSIOPEA COCKTAIL
48cl (12)
H147mm W80mm





# AMUSE BOUCHE AND SHOT GLASSES

**BR3.23301**
GALASSIA LIQUEUR
7cl (36)
H54mm W49mm

**BR3.50238**
DIAMOND - SHOT GLASS
6cl (48)
H71mm W59mm

**BR3.40440**
SORGENTE LIQUEUR
7cl (12)
H59mm W82mm

**BR5.18000**
ROCK BAR - SHOT GLASS
7cl (54)
H64mm W51mm

**BR1.68169**
DUBLINO - LIQUEUR
3.4cl (72)
H71mm W45mm

**BR1.69249**
DUBLINO - LIQUEUR
5.7cl (48)
H89mm W51mm

**BR1.57110**
YPSILON - SHOT GLASS
7cl (24)
H107mm W50mm

**BR7.10860**
BODEGA MINI
22.5cl (12)
H59mm W82mm

**BR1.25040**
YPSILON - AFTER DINNER
15cl (24)
H95mm W77mm

**BR1.25020**
YPSILON - PRE DINNER
25.5cl (12)
H107mm W92mm

# HOT DRINKS

**BR4.16831**
ICON JARRA MUG
32cl (6)
H107mm W81mm

**BR4.30400**
YPSILON - ESPRESSO
11cl (24)
H80mm W67mm

**BR4.30410**
YPSILON CAPPUCCINO
22cl (24)
H100mm W83mm

**BR4.31263**
KALEIDO ESPRESSO CUP
10cl (12)
H62mm W64mm

**BR4.30200**
EASY BAR SAUCER 14cm

**BR4.50238**
KALEIDO CAPPUCCINO CUP
22cl (12)
H81mm W84mm

**BR4.30210**
EASY BAR CAPPUCCINO SAUCER 14cm

NEW

**BR4.50239**
KALEIDO LATTE CUP
32cl (24)
H95mm W91mm

**BR4.30290**
EASY BAR LATTE SAUCER 14cm

# DESSERT

**BR3.40750**
YPSILON
DESSERT BOWL
37.5cl (12)
H90mm W130mm

**BR3.02262**
DIAMOND
DESSERT BOWL
36cl (6)
H99mm W115mm

**BR3.02200**
DIAMOND - MINI
DESSERT BOWL
22.5cl (12)
H60mm W110mm

**BR2.35683**
ARIA - ALFA
DESSERT BOWL
25cl (12)
H70mm W133mm

**BR2.35682**
ARIA - BETA
DESSERT BOWL
25cl (12)
H62mm W112mm

**BR1.33990**
GELATO - BOWL
28cl (6)
H166mm W100mm

**BR1.91410**
FORTUNA
DESSERT BOWL
30cl (6)
H180mm W125mm

**BR1.34630**
JERBA
DESSERT BOWL
34.5cl (6)
H140mm W110mm

**BR1.34510**
PRIMAVERA
DESSERT BOWL
24cl (6)
H137mm W135mm

**BR3.40310**
ROCKBAR - DESSERT / MILKSHAKE
38cl (6)
H182mm W85mm





# GIN

NEW

## FEATURES

- The wide mouth assists in savouring the cocktails.
- The shape is designed to concentrate aromas.
- The big capacity (76cl) is perfect for cocktails that need a lot of ice.
- An innovative and modern shape.

**BR1.70184**
PREMIUM - GIN COCKTAIL 76cl (6) H255mm W108m

# OFFICINA 1825

**BR1.40623**
OFFICINA 1825 Decanter
1.2L (1)
H237mm W104.5mm

**BR5.40620**
OFFICINA 1825 WATER
32.5cl (24)
H123mm W79mm

**BR5.40624**
OFFICINA 1825 D.O.F.
30cl (24)
H83mm W87mm

# CARAFES / JUGS

**BR1.25071**
YPSILON - CARAFE
28.5cl (12)
H165mm W68mm

**BR1.25081**
YPSILON - CARAFE
55cl (6)
H204mm W84mm

**BR1.25001**
YPSILON - CARAFE JUG
108cl (6)
H255mm W104mm

**BR1.25001L**
YPSILON BRIO
CARAFE WITH WHITE
LID
108cl (12)
H 255mm W 104mm

**BR1.46140**
BISTROT - BROCCA JUG
30cl (12)
H115mm W62mm

**BR1.46150**
BISTROT - BROCCA JUG
61cl (12)
H145mm W77mm

**BR1.46160**
BISTROT - BROCCA JUG
116cl (6)
H186mm W93mm

# ICE BUCKETS

**BR1.25050**
YPSILON - ICE BUCKET
134.5cl (3)
H163mm W138mm

# POMPEI BOWLS

**BR4.17020**
POMPEI - SMALL BOWL
24cl (24)
H53mm W105mm

**BR4.17070**
POMPEI - SMALL BOWL
10cl (24)
H41mm W80mm

**BR4.17010**
POMPEI - SMALL BOWL
3.9cl (24)
H30mm W60mm

ARCOROC
EVERYDAY PROOF

## *"The perfect solution for any bar or restaurant that likes the classy and elegant look of glassware"*

In order to satisfy the needs of industry professionals, Arcoroc offers an extensive range of innovative, high-quality, safe and functional products. Glassware collections are available in a selection of materials to suit a variety of tableware concepts.

**FULLY TEMPERED**
Shock resistant
Thermal shock resistant
Glass safety

**NUCLEATION POINT**
Allows the foam to be thicker and last longer

## SENSO

ARCOROC EVERYDAY PROOF

SHEER RIM TECHNOLOGY

**G3807**
SENSO- WINE 580ml
H230mm W94mm (6)

**G3806**
SENSO- WINE 470ml
H219mm W88mm (6)

**G3805**
SENSO- WINE 350ml
H202mm W81mm (6)

**G3809**
SENSO- FLUTE 160ml
H225mm W57mm (6)

## SAVOIE

**50463**
SAVOIE- WINE 350ml
H183mm W84mm (6)

**D0565**
SAVOIE- WINE GLASS
250ml H152mm W75mm
(12)

**D0563**
SAVOIE- WINE GLASS
190ml H141mm W69mm
(12)

**29212**
SAVOIE- SHERRY 120ml
H115mm W83mm (12)

**D0568**
SAVOIE- FLUTE 170ml
H169mm W55mm (12)

## BALLON

**11937**
BALLON- WINE 250ml
H138mm W83mm (12)

**11052**
BALLON- WINE 190ml
H130mm W77mm
(12)

## ELEGANCE

**37264**
ELEGANCE- LIQUEUR
65ml H113mm W48mm (12)





ARCOROC EVERYDAY PROOF

## SALTO AND SALTO ICE BLUE

**G3609**
SALTO- HI BALL
350ml H121mm W76mm (6)

**G3610**
SALTO- OLD FASHIONED
320ml H84mm W90mm (6)

**C9687**
SALTO- ICE BLUE 350ml
H121mm W76mm (24)

**C9688**
SALTO- ICE BLUE 320ml
H84mm W90mm (24)

## SHETLAND

**G3611**
SHETLAND- HI BALL 420ml
H146mm W89mm (12)

**G3612**
SHETLAND- HI BALL 350ml
H138mm W83mmm (12)

**79736**
SHETLAND- HI BALL 220ml
H123mm W73mm (12)

**C8312**
SHETLAND- JUICE 150ml
H90mm W78mm (12)

**G3613**
SHETLAND- OLD FASHIONED
320ml H97mm W97mm (12)

## VIGNE

**H4515**
VIGNE- HI BALL 350ml
H127mm W65mm (6)

**H7866**
VIGNE- OLD FAHIONED 310ml
H83mm W84mm (6)

## ISLANDE

**D0614**
ISLANDE- HI BALL
330ml
H157mm W63mm (12)

**D0575**
ISLANDE- HI BALL
310ml
H155mm W60mm (6)

**D0601**
ISLANDE- HI BALL
220ml
H131mm W58mm (12)

**D0613**
ISLANDE- JUICE
150ml
H100mm W55mm (12)

**D0617**
ISLANDE- OLD FASHIONED
300ml
H93mm W79mm (6)

## GRANITY

**J2599**
GRANITY- HI BALL
460ml
160mm W87mm (6)

**G3655**
GRANITY- HI BALL
360ml
H150mm W97mm (6)

**G3654**
GRANITY- HI BALL
310ml
H14mm W75mm (6)

**J2603**
GRANITY- TUMBLER
420ml
H130mm W89mm (6)

**D0781**
GRANITY- TUMBLER
270ml
H98mm W85mm (12)

**D0787**
GRANITY- TUMBLER
160ml
H73mm W73mm (6)

## HOT DRINKS

A fully tempered product guarantees thermal resistance up to 130°C

**H3978**
FOOTED MUG BOCK PIED
290ml H142mm W70mm
(4)

**37684**
IRISH COFFEE MUG
240ml H139mm W76mm
(6)

**G3871**
LATINO MUG 290ml
H150mm W99mm (6)

## NORVEGE

**61698**
NORVEGE- HI BALL
320ml
H125mm W74mm (6)

**61697**
NORVEGE- HI BALL
250ml
H94mm W77mm (6)





## BEER

**43740**
NONIC- BEER 340ml
H127mm W77mm
(48)

**07131**
CERVOISE- STEM
BEER 500ml
H192mm W83mm (6)

**07132**
CERVOISE- STEM
BEER 380ml
H179mm W77mm (6)

**25263**
LINZ- BEER 390ml
H206mm W69mm
(6)

## SHOT GLASSES

**62639**
HOT SHOT 70ml
H85mm W55mm
(12)

**21554**
HOT SHOT 34ml
H70mm W45mm
(12)

**00016**
GIN SHOT 30ml
H52mm W42mm
(24)

## BRANDY/COCKTAILS

**54584**
HURRICANE COCKTAIL
440ml
H208mm W79mm (6)

**H5564**
DEGUSTATION BRANDY
410ml
H129mm W95mm (6)

## BOWLS

ARCOROC
EVERYDAY PROOF

STACKABLE EMPILABLE

FULLY TEMPERED EXTRA RESISTANT

**H7882**
STACKABLE BOWL
6cm (36)

**G2713**
STACKABLE BOWL
7cm (36)

**G2981**
STACKABLE BOWL
12cm (36)

## DECANTERS

**10291**
VIN DECANTER 1Lt
H203mm W119mm
(6)

**33040**
VIN DECANTER
500ML H164mm W96mm
(12)

**C0198**
VIN DECANTER 250ML
H132mm W78mm
(12)

## JUGS

**C0214**
PICHET JUG 1.3L
H199mm W146mm (6)

**D6222**
BROC JUG WITH LID 1.3L
H217mm W163mm (6)

## DESSERTS / AMUSE BOUCHE

**H3951**
VERSATILE 120ML
H90mm W87mm (24)

**H4668**
VERSATILE 40ML
H62mm W60mm(48)





# áqua

*"Meets the standards required by the demanding hospitality industry"*

**B7-15DF**
AQUA- FLARED PILSNER
37CL (24)

**B2-14CF**
AQUA- WILLY
38.5CL (48)

**B1-11CF**
AQUA- ZOMBIE
32.5CL (48)

**B1-10CF**
AQUA- HI BALL
28CL (48)

**B1-9BBF**
AQUA- WHISKEY
26CL (48)

**SW0060-42**
AQUA- WHITE WINE
25CL (24)

**SW0650-42**
AQUA- RED
WINE 30CL (24)

**SW0720-42**
AQUA- FLUTE
21.5CL (24)

# LIBERTY POLYCARBONATE DRINKWARE

## FEATURES

- Reduce replacement costs with our lightweight, durable drinkware range
- Shatterproof Polycarbonate Drinkware is an ideal alternative to glass where breakage is a concern
- Utilise in any setting: outdoor, poolside or resort use
- Dishwasher safe

**GPC0009**
GLASSWARE
POLYCARBONATE COCKTAIL
270ml (24)

**GPC0013**
GLASSWARE
POLYCARBONATE COCKTAIL
380ml (24)

**GPH0015**
GLASSWARE
POLYCARBONATE
HURRICANE -
440ml (24)

**GPM0001**
GLASSWARE
POLYCARBONATE
MARGARITA
285ml (24)

**GPW0001**
GLASSWARE
POLYCARBONATE
WINE -
315ml (24)

**GPG0001**
GLASSWARE
POLYCARBONATE
GOBLET -
405ml (24)

**LTS0350**
LOUIS TUMBLER
SAN
350ml (24)

**LTS0590**
LOUIS TUMBLER - SAN
590ml (24)

**LTS0470**
LOUIS TUMBLER
SAN
470ml (24)

**GPC0001**
GLASSWARE
POLYCARBONATE
CHAMPAGNE
150ml (24)

**GPM0002**
GLASSWARE
POLYCARBONATE
MARTINI
236ml (24)

**GPO0002**
GLASSWARE POLYCARBONATE
OLD FASHIONED
240ml (24)

**GPO0001**
GLASSWARE POLYCARBONATE
OLD FASHIONED
540ml (24)

**GPP0001**
GLASSWARE POLYCARBONATE
PILSNER
450ml (24)

# SALT AND PEPPER MILLS

## *"The name in salt and pepper mills worldwide"*

Peugeot's history begins in the 19th century with the manufacturing of items such as pepper and coffee grinders. More than 160 years later, Peugeot grinders are still manufactured in France and continue setting the standard in the kitchens of the greatest chefs around the world. The Peugeot mechanism has a lifetime limited guarantee and is available in a multitude of shapes, sizes and colours, in different wood and acrylic finishes. Settle only for the best – the pinnacle in style, tradition, reliability and quality.

## CLEANING AND MAINTENANCE

Don't mill directly over open saucepans, casseroles or frying pans during cooking. The steam can dampen the salt and pepper which in turn can clog the mechanism.

### CLEANING

Do not put your mills in the dishwasher. Clean the body of the mills with a soft, dry cloth. Never immerse the mill in water as will cause rust to appear underneath/inside the unit, but can also lead to paint cracking and swelling in the case of wooden units. Clean the insides of the mill with a small brush.

### MAINTENANCE

Don't over-tighten the nut when you refill or adjust the grind. If you don't intend to use the mill for an extended period of time, remove the peppercorns or salt. When you get your mill, and once in a while after that, place a drop of mineral oil on top nut. Wood body mills will benefit from the occasional application of mineral or vegetable oil to enhance the appearance and prevent the wood from drying out. In cases, that the mechanism is not working properly, it is caused by the replacement salt crystals or pepper corns being much too big for the mechanism to handle i.e. no grinding takes place as there is no traction.

### REFILL

Remove the knob and top to fill, then replace them both. Turn the mill upside down to get any seasoning out of the mechanism, and then turn the top nut clockwise to tighten loosely. It is very important to replace with similar sizing to what was originally in the mill i.e. medium to small salt crystals or peppercorns etc. Don't use wet or moisture-rich salt crystals Don't ever use salt in your pepper mill or peppercorn in a salt mill as it may well corrode the mechanism or other spices or herbs either.

### STORAGE

Store your mills in a cool, dry place where they are unlikely to be knocked to the floor and get damaged. Storage over an area used for cooking is more likely to lead to a clogging up of the mill especially the salt mill as condensation may get into the seasoning material.

## PARIS - U'Select

**PEU27780**
PARIS U'SELECT- WHITE
PEPPER MILL- 12cm (6)

**PEU27803**
PARIS U'SELECT- WHITE
PEPPER MILL - 18cm (6)

**PEU27841**
PARIS U'SELECT- WHITE
PEPPER MILL - 30cm (3)

**PEU27797**
PARIS U'SELECT- WHITE
SALT MILL- 12cm (6)

**PEU27810**
PARIS U'SELECT- WHITE
SALT MILL - 18cm (6)

**PEU27858**
PARIS U'SELECT- WHITE
SALT MILL - 30cm (3)

## PARIS - Chocolate

**PEU870412/1**
PARIS- CHOCOLATE
PEPPER MILL- 12CM (6)

**PEU870418/1**
PARIS- CHOCOLATE
PEPPER MILL- 18CM (6)

**PEU870430/1**
PARIS- CHOCOLATE
PEPPER MILL- 30CM (6)

**PEU870450/1**
PARIS- CHOCOLATE
PEPPER MILL- 50CM (1)

**PEU870412/SME/1**
PARIS- CHOCOLATE
SALT MILL- 12CM (6)

**PEU870418/SME/1**
PARIS- CHOCOLATE
SALT MILL- 18CM (6)

**PEU870430/SME/1**
PARIS- CHOCOLATE
SALT MILL- 30CM (6)

## PARIS - Natural

**PEU0870412**
PARIS- NATURAL
PEPPER MILL- 12CM (6)

**PEU0870418**
PARIS- NATURAL
PEPPER MILL- 18CM (6)

**PEU0870430**
PARIS- NATURAL
PEPPER MILL- 30CM (3)

**PEU0870412/SME**
PARIS- NATURAL
SALT MILL- 12CM (6)

**PEU0870418/SME**
PARIS- NATURAL
SALT MILL- 18CM (6)

**PEU0870430/SME**
PARIS- NATURAL
SALT MILL- 30CM (3)

## PARIS - Black

**PEU1870412**
PARIS- BLACK
PEPPER MILL- 12CM (6)

**PEU1870418**
PARIS- BLACK
PEPPER MILL- 18CM (6)

**PEU1870412/SME**
PARIS- BLACK
SALT MILL- 12CM (6)

**PEU1870418/SME**
PARIS- BLACK
SALT MILL- 18CM (6)





## NANCY

**PEU900812**
NANCY- ACRYLIC
PEPPER MILL- 12CM (6)

**PEU900818**
NANCY- ACRYLIC
PEPPER MILL- 18CM (6)

**PEU900830**
NANCY- ACRYLIC
PEPPER MILL- 30CM (3)

**PEU900812/SME**
NANCY- ACRYLIC
SALT MILL- 12CM (6)

**PEU900818/SME**
NANCY- ACRYLIC
SALT MILL- 18CM (6)

**PEU900830/SME**
NANCY- ACRYLIC
SALT MILL- 30CM (3)

## BISTRO

**PEU800-1**
BISTRO- NATURAL
PEPPER MILL- 10CM (6)

**PEU22730**
BISTRO- BLACK MATT
PEPPER MILL- 10CM (6)

**PEU22594**
BISTRO- CHOCOLATE
PEPPER MILL- 10CM (6)

**PEU24215**
BISTRO- WHITE- PEPPER
MILL - 10CM (6)

**PEU9800-1/SME**
BISTRO- NATURAL
SALT MILL- 10CM (6)

**PEU24208**
BISTRO- BLACK MATT
SALT MILL- 10CM (6)

**PEU22600**
BISTRO- CHOCOLATE
SALT MILL- 10CM (6)

**PEU22440**
BISTRO- WHITE- SALT
MILL- 10CM (6)

## FIDJI

**PEU17132**
FIDJI- BLACK- PEPPER
MILL- 15CM (6)

**PEU17149**
FIDJI- BLACK- SALT MILL
15CM (6)

**PEU17156**
FIDJI- BLACK- PEPPER MILL
20CM (6)

**PEU17163**
FIDJI- BLACK- SALT MILL
20CM (6)

## TAHITI

**PEU18382**
TAHITI- BLACK
PEPPER MILL
20CM (6)

**PEU24253**
TAHITI- WHITE
SALT MILL
22CM (6)

## HOSTELLERIE

**PEU806-1**
HOSTELLERIE- NATURAL
PEPPER MILL- 22CM (6)

**PEU22648**
HOSTELLERIE- CHOCOLATE
PEPPER MILL- 22CM (6)

## BAYA

**PEU27889**
BAYA- NATURAL
SALT MILL- 8CM (6)

**PEU27896**
BAYA- CHOCOLATE
PEPPER MILL- 8CM (6)

## BALI - Salt mill

NEW

**PEU25793**
BALI- ACRYLIC
WHITE- SALT MILL
8CM (6)

**PEU33187**
BALI- ACRYLIC SEA
GREEN- SALT MILL
8CM (6)

**PEU33194**
BALI- ACRYLIC PINK
SALT MILL- 8CM (6)

## BALI - Pepper mill

**PEU25786**
BALI- ACRYLIC BLACK
PEPPER MILL- 8CM (6)

**PEU28534**
BALI- ACRYLIC SLATE
PEPPER MILL- 8CM (6)

**PEU33200**
BALI- ACRYLIC RASPBERRY
PEPPER MILL- 8CM (6)

## ROYAN

**PEU33880**
ROYAN- GREY
PEPPER MILL- 14CM (6)

**PEU33897**
ROYAN- GREY
SALT MILL- 14CM (6)

## BALTIC

**PEU25762**
BALTIC- ACRYLIC
PEPPER MILL- 8CM (6)

**PEU25779**
BALTIC- ACRYLIC
SALT MILL- 8CM (6)

**PEU25854**
LINEA ACRYL ALPHA FITS
WITH BALTIC AND BALI- (6)

## BRASSERIE SET

**PEU19051**
BRASSERIE SET- ACRYLIC
SALT AND PEPPER MILL- 11CM (6)

## PEUGEOT ALPHA TRAY

**PEU27155**
FITS WITH BALTIC AND BALI (6)

## ELIS

**PEU27162**
ELIS- S/STEEL- PEPPER
MILL- 20CM (1)

**PEU27179**
ELIS- S/STEEL- SALT
MILL- 20CM (1)

# MACFAB PLACEMATS

## PLACEMATS

The hospitality industry continues to turn to macFAB for innovative and ground breaking products, which help reduce both energy and laundry costs while combining sophisticated textures and finishes with durability and ease of maintenance. macFAB tablemats are made from spun polyester yarn coated with waterproof PVC to create a beautiful, highly functional item for the hospitality industry. It is stain resistant, ultra strong and easy to clean. Mats are suitable for both indoor and outdoor use, as the material is UV protected for life.

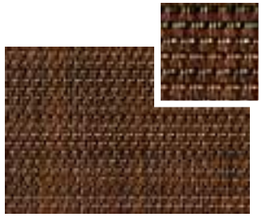
### BURLAP
### MF038
BURLAP- P/M- 30x41CM (12)

### RED MAPLE
### MF037
RED MAPLE- P/M- 30 x 41cm (12)

### ICE
### MF156
ICE- P/M- 30 x 41cm (12)

### IRON
### MF113
IRON- P/M- 30x41CM- (12)

### SHORELINE
### MF103
SHORELINE- P/M- 30x41CM (12)



### COFFEE BEAN
### MF035
COFFEE BEAN- P/M- 30x41CM (12)

## CLEANING AND MAINTENANCE

### 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
Do not put placemats into the dishwasher.

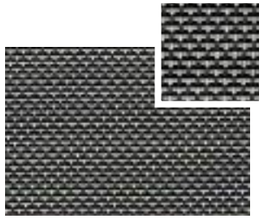
### SANITIZING
A high temperature sanitizer can be used once a week to ensure that the placemats remain hygienic. This product cannot be ironed since it is made of vinyl.

### STORAGE
Store placemats flat or neatly rolled up. Do not allow them to be folded or allow them to crease.





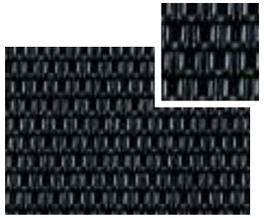
MACFAB PLACEMATS



### TITANIUM
### MF099
TITANIUM- P/M - 30 x 41cm (12)

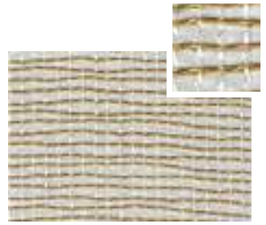
### MICA
### MF141
MICA- P/M- 30x41CM (12)

### MINK
### MF150
MINK- P/M- 30x41CM (12)

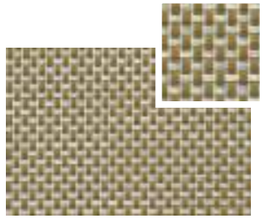


### SOLID BLACK
### MF040
SOLID BLACK- P/M- 30x41CM (12)

### BIRCH
### MF039
BIRCH- P/M - 30 x 41cm (12)

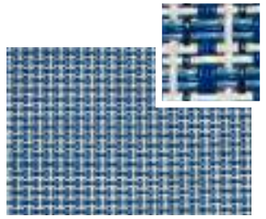


### CITRINE
### MF112
CITRINE- P/M- 30 x 41cm (12)



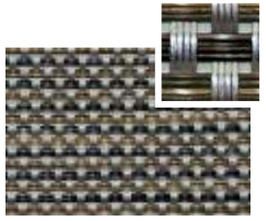
### GOLD
### MF106
GOLD- P/M- 30 x 41cm (12)

### CLAY
### MF123
CLAY- P/M- 30X41CM (12)

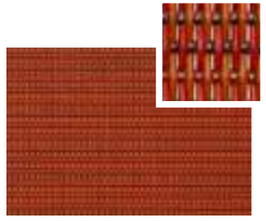


### SEA BREEZE
### MF140
SEA BREEZE- P/M- 30x41CM (12)

### TERRACOTTA
### MF002
TERRACOTTA- P/M- 30x41CM (12)



### CW ALUMINIUM
### MF003
CW ALUMINIUM- P/M- 30 x 41cm (12)



### PAPRIKA
### MF054
PAPRIKA- P/M- 30 x 41cm (12)

*The items on this spread are available ex stock
**Other patterns and finishes are available on request

## *Infiniti Buffetware*

The contemporary and classic designed buffetware will enhance any dining presentation. Chafers, soup tureens, juice dispensers and milk pails are in 18/10 stainless steel. Their timeless styling will meet the expectations of all discerning patrons.

Holloware, buffet accessories and platters make these premium assortments a must for any establishment.

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# CHAFER ROUND ROLL TOP - Contemporary

Half Open 90˚ Fully Open 180˚

## FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Unit comes complete with stainless steel 65mm insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90º & 180º positions
- Clutch system prevents unexpected lid closure
- At 180º food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Modern stainless steel legs
- Water return - water channel on the lid directs condensation into the water pan

### CRI0330
CHAFER ROUND INFINITI CONTEMPORARY - ROLLTOP - 330mm

### CRI0380
CHAFER ROUND INFINITI CONTEMPORARY - ROLLTOP - 380mm

### CDB0004
CHAFING DISH ELEMENT ONLY - ROUND

## NOTE
Use the Infiniti 'round' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

# CHAFER ROUND ROLL TOP - Classic

## FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90º & 180º positions
- Clutch system prevents unexpected lid closure
- At 180º food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Chrome plated 'Classic' legs
- Water return - water channel on the lid directs condensation into the water pan

### CRI1330
CHAFER ROUND INFINITI CLASSIC - ROLLTOP - 330mm

### CRI1380
CHAFER ROUND INFINITI CLASSIC - ROLLTOP - 380mm

### CDB0004
CHAFING DISH ELEMENT ONLY - ROUND

## NOTE
Use the Infiniti 'round' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel





# CHAFER RECTANGULAR ROLL TOP - Contemporary

(Ceramic inserts not included)

Half Open 90˚ Fully Open 180˚

## FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90º & 180º positions
- Clutch system prevents unexpected lid closure
- At 180º food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Modern stainless steel legs
- Water return - water channel on the lid directs condensation into the water pan

### CRI0001
CHAFER RECTANGULAR INFINITI CONTEMPORARY - ROLLTOP

### CDB0003
CHAFING DISH ELEMENT ONLY - RECTANGULAR

## NOTE
Use the Infiniti 'rectangular' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

# CHAFER RECTANGULAR ROLL TOP - Classic

## FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90º & 180º positions
- Clutch system prevents unexpected lid closure
- At 180º food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Chrome plated 'Classic' legs
- Water return - water channel on the lid directs condensation into the water pan

### CRI1001
CHAFER RECTANGULAR INFINITI CLASSIC - ROLLTOP

### CDB0003
CHAFING DISH ELEMENT ONLY - RECTANGULAR

## NOTE
Use the Infiniti 'rectangular' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

# SOUP TUREENS

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Sleek and elegantly designed stainless steel handles
- Available with 'Contemporary' modern leg design in stainless steel finish or 'Classic' timeless leg design with chrome plated finish
- Soup tureen can be filled in the kitchen, then taken to the buffet
- Two way heating, fuel or heating element
- For best results, preheat tureen

### NOTE
Use the Infiniti electric heating element which can easily be fitted to each soup tureen as an alternative to Global Chafing Fuel

**STI1010**
SOUP TUREEN INFINITI CLASSIC - 10Lt

**STI0010**
SOUP TUREEN INFINITI CONTEMPORARY 10Lt

# COFFEE URNS

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Unit comes complete with stainless steel insert, water pan and holder for Global Chafing Fuel
- Completely detachable faucet
- Available with 'Contemporary' modern leg design in stainless steel finish or 'Classic' timeless leg design with chrome plated finish
- Two way heating, fuel or heating element
- Features all stainless faucet, which is NSF listed and lead cadmium free

### 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.

**CUI1006**
COFFEE URN INFINITI CLASSIC - 6Lt

**CUI0006**
COFFEE URN INFINITI CONTEMPORARY - 6Lt





# ELECTRIC HEATING ELEMENTS

### FEATURES
- Infiniti heating elements are available for the round and rectangular chafing dishes as well as the soup tureens

**CDB0004**
CHAFING DISH ELEMENT ONLY - ROUND

**CDB0003**
CHAFING DISH ELEMENT ONLY - RECTANGULAR

# CHAFING FUEL

### FEATURES
- Global Chafing Fuel is the ideal heat source for the Infiniti Chafers
- Burning for over 2 ½ hours, depending on environment
- Global Chafing Fuel will not discolour the chafers as it burns with a clean blue flame
- Longer lasting, cleaner burning
- Spill resistant

### NOTE
For best results use only Global Chafing Fuel with Infiniti Chafers

**CFA0001**
CHAFING FUEL - ALCOHOL (METHANOL)(24 x 200g)

**CFA0003**
CHAFING FUEL - ALCOHOL (METHANOL) (4 x 5Lt)

# JUICE DISPENSERS

### FEATURES
- 18/10 stainless steel
- Unit comes complete with cover, ice tube and transparent food grade container
- Ice tube filled with ice keeps beverage cold
- All stainless steel faucet which is NSF listed and Lead Cadmium free
- Good for outdoors where there is no electricity
- Cover protects juice from bees, flies and insects
- Available with 'Contemporary' modern leg design in stainless steel finish or 'Classic' timeless leg design
- Easy to clean residue pulp by unscrewing the faucet cap

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

**JDI0007**
JUICE DISPENSER INFINITI
CONTEMPORARY 7Lt

**JDI1007**
JUICE DISPENSER INIFINITI
CLASSIC 7Lt

# CEREAL DISPENSER

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

**CDI0007**
CEREAL DISPENSER INFINITI - 7Lt

# MILK PAIL

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

**MPI0005**
MILK PAIL INFINITI - 5Lt

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

# PUNCH BOWL

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**PBI0015**
PUNCH BOWL INFINITI WITH RIM - 15Lt





# ICE BUCKET

**IBI0065**
ICE BUCKET INFINITI 2 BOTTLE - 6.5Lt

**IBI0048**
ICE BUCKET INFINITI - 4.8Lt

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Bevelled plinth design

# ICE BUCKET AND TONGS

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish

- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service

**ITI0160**
ICE TONGS INFINITI - 160mm

**IBI0012**
ICE BUCKET INFINITI DOUBLE WALL - 1.2Lt

# CONFECTIONARY FUNNEL

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- For liquids, melted substances, etc. Supplied with 2 nozzles and stand
- Volume approx 1300ml

**ICF0001**
CONFECTIONARY FUNNEL & STAND COMPLETE

# ICE BUCKET STAND

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- For use with IBI0048 and IBI0065

**ISI0196**
ICE BUCKET STAND INFINITI - 198mm
(EXCLUDES ICE BUCKET) FITS IBI0048

**ISI0220**
ICE BUCKET STAND INFINITI - 220mm
(EXCLUDES ICE BUCKET) FITS IBI0065

# CAKE STANDS

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**ICS1002**
INFINITI CAKE STAND 2-TIER - 211mm (H)
(DIAMETER: 125mm / 158mm)

**ICS0003**
INFINITI CAKE STAND 3-TIER - 670mm (H)
(DIAMETER: 258mm / 385mm / 512mm)

## COFFEE POT

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Bevelled plinth design

**CPV0500**
COFFEE POT 'VIENNA' - 500ml
**CPV0900**
COFFEE POT 'VIENNA' - 900ml

## TEA POT

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Bevelled plinth design

**TPV0600**
TEAPOT 'VIENNA' - 600ml
**TPV0900**
TEAPOT 'VIENNA' - 900ml

## COVERED SERVERS

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Bevelled plinth design

**CSV0600**
COVERED SERVER 'VIENNA' - 600ml
**CSV0900**
COVERED SERVER 'VIENNA' - 900ml

## WATER PITCHER / CREAM JUG

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Bevelled plinth design

**CJV0150** CREAM JUG 'VIENNA' - 150ml
**CJV0230** CREAM JUG 'VIENNA' - 230ml
**WPV1600** WATER PITCHER 'VIENNA' - 1600ml

## TRAYS RECTANGULAR

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**TRV0458** TRAY RECTANGULAR 'VIENNA' - 573 x 333mm
**TRV0558** TRAY RECTANGULAR 'VIENNA' - 686 x 425mm
**TRV0656** TRAY RECTANGULAR 'VIENNA' - 790 x 501mm

## SUGAR BOWL

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- Bevelled plinth design

**SBV0280**
SUGAR BOWL 'VIENNA' - 280ml

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free.

**SBO0300**
SUGAR BOWL 'OVALINA' - 300ml





## COFFEE POT

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish

**CPB0600**
COFFEE POT 'BRISTOL' - 600ml
**CPB1000**
COFFEE POT 'BRISTOL' - 1000ml

## TEA POT

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish

**TPB2600**
TEA POT 'BRISTOL SQUAT' - 600ml
**TPB1200**
TEA POT 'BRISTOL SQUAT' - 1200ml

## SUGAR BOWL / CREAM JUG

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish

**SBB0230**
SUGAR BOWL
(2 HANDLES) 'BRISTOL'
230ml

**CJB1150**
CREAM JUG ' BRISTOL'
150ml

**CJB1230**
CREAM JUG WITH LID
'BRISTOL' - 230ml

## TEA STAND - 3 Tier

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish
- 3 Tier stands make for elegant display
- Removable trays

**TSB0003**
TEA STAND 'BRISTOL' - 3 TIER (140mm TRAYS)
**TSB1003**
TEA STAND 'BRISTOL' - 3 TIER (230mm TRAYS)

## CAKE STAND

### FEATURES
- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish

**CSB0306**
CAKE STAND 'BRISTOL' - 306mm
**CSB0355**
CAKE STAND 'BRISTOL' - 355mm

An exclusive collection made from the finest 18/10 stainless steel, a material that is most hygienic and durable for everyday use. The Ovalina range stands for exquisite design and superb workmanship. A range to cater for every taste.

## DOUBLE WALL SERVER

### FEATURES

- 18/10 stainless steel

**DWS0035**
DOUBLE WALL SERVER 'OVALINA' - 350ml
**DWS0060**
DOUBLE WALL SERVER 'OVALINA' - 600ml

## JAM/HONEY STAND

### FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free
- Jam / Honey not included

**IJS0001**
INFINITI JAM / HONEY STAND

## BUTTER BELL

### FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**IBB0090**
INFINITI BUTTER BELL - 90mm WITH PORCELAIN HOLDER
**XIBB0090**
INFINITI BUTTER BELL - 90mm SPARE PORCELAIN HOLDER

## HAPPY SPOONS

### FEATURES

- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**IHS0001**
INFINITI HAPPY SPOON - CURVED

**IHS0002**
INFINITI HAPPY SPOON

### NOTE

The items on this page are available on request only

# INSERTS FOR CHAFERS

### FEATURES

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

**IFP1065**
INSERT FULL PORCELAIN - GN1/1 x 65mm

**IHP1065**
INSERT HALF PORCELAIN - GN1/2 x 65mm

**ITP1065**
INSERT THIRD PORCELAIN - GN1/3 x 65mm

**ITP1165**
INSERT THIRD PORCELAIN - GN2/3 x 65mm

**IRP1065**
INSERT ROUND PORCELAIN - 330 x 65mm
**IRP1165**
INSERT ROUND PORCELAIN - 380 x 65mm

**IRP2065**
INSERT ROUND PORCELAIN DIVIDED 330mm - 2.2Lt
**IRP2165**
INSERT ROUND PORCELAIN DIVIDED 380mm - 4.6Lt

**IIR0330**
INSERT INFINITY ROUND - 330 x 65mm (S/STEEL)
**IIR0380**
INSERT INFINITY ROUND - 380 x 65mm (S/STEEL)

**IIR1380**
INSERT INFINITY ROUND HALF 190 x 65mm (S/STEEL)

### NOTE

Gastronorm porcelain and stainless steel inserts fit Infiniti chafers perfectly

# CROISSANT WARMER

## FEATURES
- 18/10 stainless steel with high mirror finish
- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opens at 2 ends
- Heated by 3 to 6 tea-lights to keep warm

**CWI0001**
INFINITI CROISSANT WARMER

# BREAD BASKET

## FEATURES
- 18/10 stainless steel

**BBI0177**
INFINITI BREAD BASKET - 177mm
**BBI0205**
INFINITI BREAD BASKET - 205mm
**BBI0255**
INFINITI BREAD BASKET - 255mm

## NOTE
The items on this page are available on request only





# CARVERY STATION

## FEATURES
- Power: 220V
- 18/10 stainless steel
- Lamp bulb not included
- Easy lamp positioning with pivoting arms and thumb screw adjustments
- Dual and tri-lamp, removable base and reversible marble cutting board

**IHL0002**
INFINITI CARVERY STATION - 2 LIGHT (610 x 456 x 710mm)
**IHL1003**
INFINITI BROWN GRANITE CARVING BOARD (LARGE)

**IHL0001**
INFINITI CARVERY STATION - 3 LIGHT (610 x 456 x 710mm)
**IHL1003**
INFINITI BROWN GRANITE CARVING BOARD (LARGE)

**FOR GENERAL LIGHTING**
**XPMK3008**
INFINITI 100W GLOBE - SCREW IN (MIRROR BACK)
**FOR HEATING AND LIGHTING**
**XPMK4025**
INFINITI 250W GLOBE SCREW IN

# VINEGAR AND OLIVE OIL SET

## FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**IVO0001**
INFINITI VINEGAR AND OLIVE OIL SET

## NOTE
The items on this page are available on request only

## SNACK TRAY – 3 Piece

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**ISN0001**
INFINITI SNACK TRAY - 3 PIECE
177 x 190 x 58mm

## JAM / CONDIMENT STATION

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**IJS0003**
INFINITI JAM/CONDIMENT STATION CLASSIC
492 x 120 x 163mm
CAPACITY 280ml

**NOTE**
The items on this page are available on request only





## TABLE NO. STANDS

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**ITS0060**
INFINITI TABLE No. STAND - 60mm
**ITS0127**
INFINITI TABLE No. STAND - 137mm
**ITS0190**
INFINITI TABLE No. STAND - 190mm
**ITS0290**
INFINITI TABLE No. STAND - 290mm
**ITS0460**
INFINITI TABLE No. STAND - 460mm

## DOME CLOCHE

### FEATURES
- Heavy gauge 18/10 corrosion resistant stainless steel
- Polished mirror finish that is maintenance free

**IDC0158**
INFINITI DOME CLOCHE - 158mm
**IDC0210**
INFINITI DOME CLOCHE - 210mm
**IDC0252**
INFINITI DOME CLOCHE - 252mm

**NOTE**
The items on this page are available on request only

BCE
Foodservice Equipment

## *Tiger Buffetware*

Domino is a completely new concept in modular buffet systems. All the Domino components can interlock or stand alone. Simply connect components to build your designed buffet. When tomorrow comes, build it again or try something new.

Let your imagination design your Buffet. The system is so simple a child can do it. Simply put, Domino makes it fun again!

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# ARTISAN COLLECTION

NEW

### CIS4045
SQUARE CASTING CHAFER WITH WOODEN HANDLE

**SPECIFICATIONS**

MATERIAL: ALUMUNIUM BODY
SIZE: L460 x W280 x H206mm
CAPACITY: 4.5Lt

### CIR4045
ROUND CASTING CHAFER WITH WOODEN HANDLE

**SPECIFICATIONS**

MATERIAL: ALUMUNIUM BODY
SIZE: L449 x W330 x H209mm
CAPACITY: 4.5Lt

### ISC0001
INSERT CERAMIC COATED SQUARE PAN 2/3

**SPECIFICATIONS**

MATERIAL: S/STEEL 18/10 CERAMIC COATED
SIZE: L340 x W66 x H65mm
CAPACITY: 4.5Lt

### IRC0001
INSERT CERAMIC COATED ROUND PAN

**SPECIFICATIONS**

MATERIAL: S/STEEL 18/10 CERAMIC COATED
SIZE: D328 x H66mm
CAPACITY: 4.5Lt

**NOTE**

The items on this page are available on request only





# DOMINO - Modular Buffet System 25cm/35cm

### DJD0035
DOMINO JUICE DISPENSER

**SPECIFICATIONS**

CAPACITY: 3.5Lt
DIMENSIONS:
250 x 330 x 434mm

### DMD0005
DOMINO MILK DISPENSER

**SPECIFICATIONS**

CAPACITY: 5Lt
DIMENSIONS:
250 x 324 x 458mm

### DCD0037
DOMINO CEREAL DISPENSER
SINGLE - 9cm

**SPECIFICATIONS**

CAPACITY: 3.7Lt
DIMENSIONS:
250 x 264 x 621mm

### DSS0042
DOMINO SOUP STATION STAND
COMPLETE UNIT

**SPECIFICATIONS**

CAPACITY: 4.2Lt
DIMENSIONS:
350 x 350 x 323mm

## SOUP STATION BUCKET

### SSB0042
SOUP STATION BUCKET WITH SINGLE WALL
(INCLUDING LID)

**SPECIFICATIONS**

DIMENSIONS: 240 x 214mm
CAPACITY: 4.2Lt

# DOMINO - Modular Buffet System 25cm

## DOMINO - 25cm Accessories

**DDS0250**
DOMINO DISH STAND ROUND
**SPECIFICATIONS**
DIMENSIONS: 250 x 250 x 103mm

**IRM0208**
INSERT ROUND MINI PORCELAIN
**SPECIFICATIONS**
DIMENSIONS: 208 x 60mm
CAPACITY: 800ml

**DPB0250**
DOMINO PORCELAIN BOWL
**SPECIFICATIONS**
DIMENSIONS: 235 x 125 x 100mm
CAPACITY: 1.1Lt

**DEL0004**
DOMINO EXTENDIBLE LEGS (4 PCE SET)

# DOMINO - Modular Buffet System 35cm Accessories

**DDS0350**
DOMINO DISH STAND ROUND S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 350 x 350 x 103mm

**DWT0350**
DOMINO WOODEN TRAY ROUND
**SPECIFICATIONS**
DIMENSIONS: 350mm

**DMT0350**
DOMINO MARBLE TRAY ROUND
**SPECIFICATIONS**
DIMENSIONS: 350mm

**IRP0328**
INSERT ROUND PORCELAIN
**SPECIFICATIONS**
DIMENSIONS: 328 x 70mm
CAPACITY: 3.5Lt

**IRP1388**
INSERT ROUND PORCELAIN - 2 DIV
**SPECIFICATIONS**
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt

**DPB0350**
DOMINO PORCELAIN BOWL
**SPECIFICATIONS**
DIMENSIONS: 340 x 340 x 110mm
CAPACITY: 3Lt

# DOMINO - Modular Serving And Condiment Pole System

**DHL1000**
DOMINO HEATING LAMP WITH CLAMP
(BULB NOT INCLUDED)
**SPECIFICATIONS**
DIMENSIONS: 176 x 350 x 657mm

**DCP0001**
DOMINO CONDIMENT POLE
(2 BOWLS AND POLE)
**SPECIFICATIONS**
DIMENSIONS: 290 x 252 x 80mm

**DSU0001**
DOMINO SERVING UTENSIL POLE
(INCLUDING FORK AND SPOON)
**SPECIFICATIONS**
DIMENSIONS: 174 x 149 x 370mm

**DCB0002**
DOMINO PORCELAIN OVAL CONDIMENT BOWL (2 PCE SET)
**SPECIFICATIONS**
DIMENSIONS: 177 x 118 x 48mm

**DSF0260**
DOMINO SERVING FORK - 280mm
**DSS0260**
DOMINO SERVING SPOON - 280mm

# DOMINO - Rectangular Complete Module

**DCD2002**
DOMINO COLD DISPLAY W/O
DOME COVER - 2 ICE PACKS
INCLUDED
**SPECIFICATIONS**
DIMENSION: 615 x 350 x 103mm

**DBC0001**
DOMINO BREAD CUTTING
BOARD ON STAND
**SPECIFICATIONS**
DIMENSION: 615 x 350 x 116mm

**DBB0001**
DOMINO BREAD BASKET COMPLETE
**SPECIFICATIONS**
DIMENSION: 615 x 355 x 297mm

**DBB0004**
DOMINO BREAD BASKET
**SPECIFICATIONS**
DIMENSION: 490 x 305 x 100mm

**DCP0002**
DOME COVER POLYCARBONATE
**SPECIFICATIONS**
DIMENSION: 575 x 355 x 216mm

**DCD1001**
DOMINO COLD DISPLAY AND COVER
**SPECIFICATIONS**
DIMENSION: 615 x 355 x 297mm

**CDI1001**
COLD DISPLAY ICE PACK POLYETHELENE
**SPECIFICATIONS**
DIMENSION: 255 x 200mm

# DOMINO - Modular Rectangular Accessories

**DDS1010**
DOMINO DISH STAND GN1/1
RECTANGULAR S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 615 x 350 x 101mm

**DWT0550**
DOMINO WOODEN TRAY GN1/1 RECTANGULAR
**SPECIFICATIONS**
DIMENSIONS: 527 x 321 x 28mm

**DMT0550**
DOMINO MARBLE TRAY GN1/1 RECTANGULAR
**SPECIFICATIONS**
DIMENSIONS: 525 x 325 x 22mm

**CDT0025**
PORCELAIN TRAY DISPLAY GN 1/1
**SPECIFICATIONS**
DIMENSIONS: 500 x 306 x 33mm

**CDT1025**
PORCELAIN TRAY DISPLAY GN 1/2
**SPECIFICATIONS**
DIMENSIONS: 252 x 306 x 33mm

**DBC0002**
DOMINO BREAD CUTTING BOARD RECTANGULAR
**SPECIFICATIONS**
DIMENSIONS: 526 x 325 x 28mm

**DIP0001**
DOMINO ICE PACK TRAY RECTANGULAR

**CDT0001**
COLD DISPLAY TRAY GN 1/1
RECTANGULAR S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 526 x 325 x 16mm





# EURI RANGE

Warm Dripless Hydraulic motion

**CRE0001**
CHAFING DISH EURI ROUND ROLL TOP 18/10 S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 515 x 497 x 468mm
CAPACITY: 6.5Lt

Warm Dripless Hydraulic motion

**CDE0008**
CHAFING DISH EURI RECTANGULAR ROLL TOP 18/10 S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 667 x 488 x 452mm
CAPACITY: 8Lt

# IBIS RANGE

**CRI0002**
CHAFING DISH IBIS ROUND ROLL TOP 18/10 S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 515 x 518 x 470mm
CAPACITY: 6.5Lt

**CDI0008**
CHAFING DISH IBIS RECTANGULAR ROLL TOP 18/10 S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 667 x 485 x 452mm
CAPACITY: 8Lt

Warm Dripless Hydraulic motion Stackable

STACKABLE UP TO 5 CHAFERS

Warm Dripless Hydraulic motion Stackable

STACKABLE UP TO 5 CHAFERS

EURI AND IBIS HEATING ELEMENTS - REFER TO PAGE 124

# EURI/IBIS ACCESSORIES

**IPT0065**
INSERT PORCELAIN THIRD GN1/3
**SPECIFICATIONS**
DIMENSIONS: 178 x 329 x 63mm
CAPACITY: 2Lt

**IHP0065**
INSERT PORCELAIN HALF GN1/2
**SPECIFICATIONS**
DIMENSIONS: 267 x 329 x 63mm
CAPACITY: 4Lt

**IFP1065**
INSERT PORCELAIN FULL GN1/1
**SPECIFICATIONS**
DIMENSIONS: 534 x 329 x 63mm
CAPACITY: 7Lt

**IRS0350**
INSERT ROUND S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 383 x 66mm
CAPACITY: 6.5Lt

**IRS1387**
INSERT ROUND S/STEEL - 1/2 LARGE
**SPECIFICATIONS**
DIMENSIONS: 385 x 68mm
CAPACITY: 2.7Lt

**CDE0003**
CHAFING DISH ELECTRIC HEATER PLATE WITH DIGITAL CONTROLLER AND TEMP SENSOR
**SPECIFICATIONS**
DIMENSIONS: 235 x 200 x 37mm
CAPACITY: 6Lt
POWER: 230V - 50hz - 490W

(COMPATIBLE WITH OBLONG AND ROUND ROLL HOP CHAFFING DISHES)

**IRP1388**
INSERT ROUND PORCELAIN - 2 DIV
**SPECIFICATIONS**
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt

**IRP0388**
INSERT ROUND PORCELAIN
**SPECIFICATIONS**
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt





# CHAFER STACKING TROLLEY IBIS

(Excludes chafers)

## FEATURES
- Stacks 5 chafers on each side in total 10 chafers

**CST1001**
CHAFER STACKING TROLLEY IBIS
**SPECIFICATIONS**
DIMENSIONS: 980 x 695 x 1546mm

STACKABLE UP TO 5 CHAFERS

STACKABLE UP TO 5 CHAFERS

(Excludes chafers)

**STC1000**
STACKING TROLLEY PVC COVER IBIS

# INDUCTION 'SMART W' RANGE

## CIR2065
CHAFER INDUCTION ROUND 'SMART W' WITH GLASS LID - 18/10 S/STEEL

### SPECIFICATIONS
DIMENSIONS: 440 x 490 x 195mm
CAPACITY: 6.5Lt

Warm | Dripless | Hydraulic motion | 100.000 open close

## CIS1002
CHAFER INDUCTION STAND ROUND 'SMART W' (INCLUDING BURNER)

### SPECIFICATIONS
DIMENSIONS: 350 x 440 x 140mm

## CIS0001
CHAFER INDUCTION 'SMART W' SERVING SPOON HOLDER
(EXCLUDES SPOON)

## CIS1055
CHAFER INDUCTION SQUARE 'SMART W' WITH GLASS LID 18/10 S/STEEL

### SPECIFICATIONS
DIMENSIONS: 410 x 440 x 180mm
CAPACITY: 5.5Lt

Warm | Dripless | Hydraulic motion | 100.000 open close

## CIS1003
CHAFER INDUCTION STAND SQUARE 'SMART W' (INCLUDING BURNER)

### SPECIFICATIONS
DIMENSIONS: 405 x 455 x 140mm

## CIS0001
CHAFER INDUCTION 'SMART W' SERVING SPOON HOLDER
(EXCLUDES SPOON)

## CIR0008
CHAFER INDUCTION RECTANGULAR 'SMART W' WITH GLASS LID 18/10 S/STEEL

### SPECIFICATIONS
DIMENSIONS: 581 x 435 x 210mm
CAPACITY: 8Lt

Warm | Dripless | Hydraulic motion | 100.000 open close

## CIS1004
CHAFER INDUCTION STAND RECTANGULAR 'SMART W' (INCLUDING BURNERS)

### SPECIFICATIONS
DIMENSIONS: 565 x 440 x 140mm

## CIS0001
CHAFER INDUCTION 'SMART W' SERVING SPOON HOLDER
(EXCLUDES SPOON)





# INDUCTION 'SMART' RANGE

## CIR0065
CHAFER INDUCTION ROUND 'SMART' WITH GLASS LID 18/10 S/STEEL (EXCLUDES SPOON)
* SPOON HOLDER OPTIONAL

### SPECIFICATIONS
DIMENSIONS: 435 x 505 x 202mm
CAPACITY: 6.5Lt

Warm | Dripless | Hydraulic motion

## CIS0002
CHAFER INDUCTION STAND ROUND 'SMART' (INCLUDING BURNER)

### SPECIFICATIONS
DIMENSIONS: 410 x 295 x 150mm

## CIR0001
CHAFER INDUCTION ROUND 'SMART' SERVING SPOON HOLDER

## CIS0055
CHAFER INDUCTION SQUARE 'SMART' WITH GLASS LID 18/10 S/STEEL
(EXCLUDES SPOON)
* SPOON HOLDER OPTIONAL

### SPECIFICATIONS
DIMENSIONS: 453 x 407 x 195mm
CAPACITY: 5.5Lt

Warm | Dripless | Hydraulic motion

## CIS0003
CHAFER INDUCTION STAND SQUARE 'SMART' (INCLUDING BURNER)

### SPECIFICATIONS
DIMENSIONS: 415 x 353 x 150mm

## CIS1001
CHAFER INDUCTION 'SMART' SERVING SPOON HOLDER

## XCIS0001
CHAFER INDUCTION SQUARE 'SMART' SPARE LID
(EXCLUDES HINGE AND HANDLE)

## XCIR0001
CHAFER INDUCTION ROUND 'SMART' SPARE LID (EXCLUDES HINGE AND HANDLE)

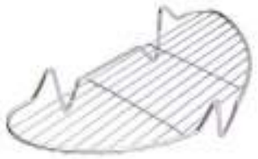
# 'SMART' AND 'SMART W' ACCESSORIES

**IRP0388**
INSERT ROUND PORCELAIN
**SPECIFICATIONS**
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt

**IRP1388**
INSERT ROUND PORCELAIN
2 DIV
**SPECIFICATIONS**
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt

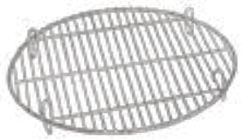
**IRP2388**
INSERT ROUND PORCELAIN
3 DIV
**SPECIFICATIONS**
DIMENSIONS: 388mm
CAPACITY: 3Lt

**IRS1387**
INSERT ROUND S/STEEL
1/2 LARGE
**SPECIFICATIONS**
DIMENSIONS: 385 x 68mm
CAPACITY: 2.7Lt



**DGR0155**
DRAINAGE GRID ROUND 1/2
S/STEEL

**IRS0350**
INSERT ROUND S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 383 x 66mm
CAPACITY: 6.5Lt



**DGR0310**
DRAINAGE GRID ROUND
**SPECIFICATIONS**
DIMENSIONS: 310mm

**FHC0001**
FUEL HOLDER CUP S/STEEL

**IP00005**
INSERT PORCELAIN
GN2/3
**SPECIFICATIONS**
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 3Lt

**ITP1000**
INSERT PORCELAIN
GN2/3 2 DIV
**SPECIFICATIONS**
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 3Lt

**DGR0001**
DRAINAGE GRID
GN2/3 S/STEEL

**FPI0001**
FOOD PAN INSERT S/STEEL
GN2/3
**SPECIFICATIONS**
DIMENSIONS: 335 x 325 x 65mm
CAPACITY: 5.5Lt

**IPT0065**
INSERT PORCELAIN THIRD
GN1/3
**SPECIFICATIONS**
DIMENSIONS: 178 x 329 x 63mm
CAPACITY: 2Lt

**IHP0065**
INSERT PORCELAIN HALF
GN1/2
**SPECIFICATIONS**
DIMENSIONS: 267 x 329 x 63mm
CAPACITY: 4Lt

**IFP1065**
INSERT PORCELAIN FULL
GN1/1
**SPECIFICATIONS**
DIMENSIONS: 534 x 329 x 63mm
CAPACITY: 7Lt





# INDUCTION HOB AND STAND

**IHT0001**
INDUCTION HOB TOUCH
PANEL (1.0KW, BUILT-IN)
**SPECIFICATIONS**
POWER: Output power
1000W as max
FREQUENCY: 50HZ
DIMENSIONS: 355 x 355 x 625mm

**IHS1001**
INDUCTION HOB STAND
S/STEEL SQUARE
**SPECIFICATIONS**
DIMENSIONS: 417 x 459 x 85mm

**IHS1002**
INDUCTION HOB STAND
S/STEEL RECTANGULAR
**SPECIFICATIONS**
DIMENSIONS: 458 x 576 x 84mm

**IHT0002**
REMOTE CONTROL FOR INDUCTION

**CSH0001**
CHAFER SPRING HEATER ELECTRIC
S/STEEL BODY ALUMINUM SHEATHED
HEAT ELEMENT
**SPECIFICATIONS**
VOLTAGE: 220V - 240V - 400W

# 'SMART' W SOUP URN

### SSU0010
'SMART' W SOUP URN WITH GLASS LID

**SPECIFICATIONS**

DIMENSIONS: 474 x 434 x 303mm
CAPACITY: 10Lt

### SRS0002
'SMART' W ROUND STAND (INCLUDING BURNER)

**SPECIFICATIONS**

DIMENSIONS: 300 x 420 x 140mm

Warm · Dripless · Hydraulic motion · 100.000 open close · Induction compatible

# MINI SAUCE/CHAFING DISH

### CDM0002
CHAFING DISH MINI ODIN S/STEEL PORCELAIN TRAY INCLUDED

**SPECIFICATIONS**

DIMENSIONS: 235 x 235 x 310mm
CAPACITY: 800ml

### CDM0001
CHAFING DISH MINI S/STEEL PORCELAIN TRAY INCLUDED

**SPECIFICATIONS**

DIMENSIONS: 270 x 270 x 310mm
CAPACITY: 800ml

### IRM0208
INSERT ROUND MINI PORCELAIN

**SPECIFICATIONS**

DIMENSIONS: 208mm
CAPACITY: 800ml

### CSH0001
CHAFER SPRING HEATER ELECTRIC S/STEEL BODY - ALUMINUM SHEATHED HEAT ELEMENT

**SPECIFICATIONS**

VOLTAGE: 220V - 240V - 400 W





NEW

# T-COLLECTION

### CIS3055
T-COLLECTION INDUCTION CHAFING DISH (SQUARE) S/STEEL BAND 5.5Lt

Warm · Dripless · Free stop hinge

### CIS1005
T-COLLECTION SQUARE STAND FOR CIS3055 - STACKABLE

### CIR3065
T-COLLECTION INDUCTION CHAFING DISH (ROUND) S/STEEL BAND 6.5Lt

Warm · Dripless · Free stop hinge

### CIS1006
T-COLLECTION ROUND STAND FOR CIR3065 - STACKABLE

### IWR0001
INDUCTION WARMER (MINI ROUND, 200W)

### MID1000
MAGNETIC INDUCTION LID FOR (IWR0001)

# COLD DISPLAY COMPLETE

**CDU0001**
COLD DISPLAY UNIT SWATCH S/STEEL, POLYCARBONATE, COVER, TWO ICE PACKS INCLUDED
**SPECIFICATIONS**
DIMENSIONS: 608 x 433 x 284mm

**CDU0002**
COLD DISPLAY UNIT HI-LINE S/STEEL, POLYCARBONATE, COVER, TWO ICE PACKS INCLUDED
**SPECIFICATIONS**
DIMENSIONS: 596 x 416 x 285mm

# COLD DISPLAY ACCESSORIES

**DCP0002**
DOME COVER POLYCARBONATE
**SPECIFICATIONS**
DIMENSIONS: 575 x 354 x 217mm

**CDT0001**
COLD DISPLAY TRAY RECTANGULAR S/STEEL GN1/1
**SPECIFICATIONS**
DIMENSIONS: 526 x 325 x 16mm

**CDI1001**
COLD DISPLAY ICE PACK POLYETHYLENE
**SPECIFICATIONS**
DIMENSIONS: 250 x 200 x 30mm

**CDT0025**
PORCELAIN TRAY DISPLAY GN1/1
**SPECIFICATIONS**
DIMENSIONS: 500 x 306 x 33mm

**CDT1025**
PORCELAIN TRAY DISPLAY GN1/2
**SPECIFICATIONS**
DIMENSIONS: 252 x 306 x 33mm

# SERVING UTENSILS - Hollow Handle

**SLS0029**
SOUP LADLE S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 305mm

**SSS0320**
SERVING SPOON S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 345mm

**PSS0320**
PERFORATED SERVING SPOON S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 345mm

**MFS0031**
MEAT FORK S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 355mm

**PLS0029**
PASTA LADLE S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 350mm

# SERVING UTENSILS - Hollow Handle

**STS0001**
SHELLY TONG S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 250mm

**STS0023**
SPRING TONG S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 245mm

# ODIN JUICE DISPENSER

**JDO0037**
JUICE DISPENSER ODIN
**SPECIFICATIONS**
DIMENSIONS: 325 x 200 x 460mm
CAPACITY: 3.7Lt

**JDO0007**
JUICE DISPENSER ODIN
**SPECIFICATIONS**
DIMENSIONS: 325 x 195 x 560mm
CAPACITY: 7Lt

# EURI JUICE DISPENSER

**JDE0007**
JUICE DISPENSER EURI
(EXCLUDES DRIP TRAY)
**SPECIFICATIONS**
DIMENSIONS: 285 x 285 x 590mm
CAPACITY: 7Lt

**XJD00003**
DRIP TRAY

# ODIN MILK DISPENSER

**MDO0005**
MILK DISPENSER ODIN S/STEEL WITH ICE CORE
**SPECIFICATIONS**
DIMENSION: 325 x 200 x 430mm
CAPACITY: 5Lt

# EURI COFFEE URN

**CUE0012**
COFFEE URN EURI
(EXCLUDES DRIP TRAY)
**SPECIFICATIONS**
DIMENSION: 315 x 315 x 575mm
CAPACITY: 12Lt

**XJD00003**
DRIP TRAY

# OPTIONAL EXTRAS

**CSH0001**
CHAFER SPRING HEATER ELECTRIC S/STEEL BODY
ALUMINUM SHEATHED HEAT ELEMENT
**SPECIFICATIONS**
VOLTAGE: 220V - 240V, 350W

# DISPENSERS

### CDS0037
CEREAL DISPENSER SINGLE
S/STEEL - POLYCARBONATE CYLINDER

### SPECIFICATIONS
DIMENSION: 265 x 200 x 595mm
CAPACITY: 3.7Lt

### CDD0074
CEREAL DISPENSER DOUBLE
S/STEEL - POLYCARBONATE CYLINDER

### SPECIFICATIONS
DIMENSION: 215 x 310 x 595mm
CAPACITY: 7.4Lt

### CDT0011
CEREAL DISPENSER TRIPLE
S/STEEL - POLYCARBONATE CYLINDER

### SPECIFICATIONS
DIMENSION: 265 x 265 x 595mm
CAPACITY: 11Lt

### FDS0001
FRUIT DISPENSER
SWIVEL
S/STEEL

### SPECIFICATIONS
DIMENSION: 328 x 565mm

# BEVERAGE SERVICE

### FEATURES
- Samovar electric tea urn
- 5Lt capacity
- 1.3Lt tea pot included
- 18/10 stainless steel - mirror polished
- Automatic switch off element
- Energy saving keep-warm function
- Boil-dry protection - automatic shut-off
- Tap with lime filter

### STU0005
SAMOVAR TEA URN ELECTRIC

### SPECIFICATIONS
VOLTAGE: 220V

### OTHER MODELS ARE AVAILABLE
3Lt to 15Lt capacity
Stainless steel or gold finish

# COFFEE POTS

### JVT0400
JUG VACUUM THERMO 18/10 S/STEEL - 400ml

### JVT0700
JUG VACUUM THERMO 18/10 S/STEEL - 700ml

### JVT1000
JUG VACUUM THERMO 18/10 S/STEEL - 1000ml

### JVT1500
JUG VACUUM THERMO 18/10 S/STEEL - 1500ml

Warm Cool No sweat

### CPS0300
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 300ml

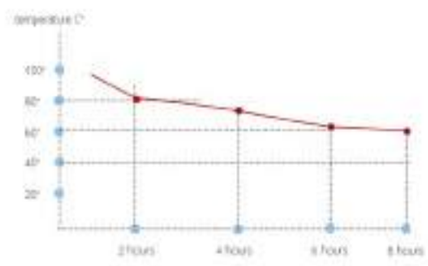
### CPS0600
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 600ml

### CPS0950
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 950ml

### CPS1200
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1200ml

### CPS1500
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1500ml

Warm Cool No sweat



# FRUIT, PASTRY AND CAKE STANDS

**FTS0001**
FRUIT STAND S/STEEL - 1-TIER 18/10
**SPECIFICATIONS**
DIMENSIONS: D325 x H200mm

**FTS0003**
FRUIT STAND S/STEEL - 3-TIER 18/10
**SPECIFICATIONS**
DIMENSIONS: D375 x H530mm

**PTS0001**
PASTRY STAND S/STEEL - 1-TIER 18/10
**SPECIFICATIONS**
DIMENSIONS: D438 x H172mm

**PTS0003**
PASTRY STAND S/STEEL - 3-TIER 18/10
**SPECIFICATIONS**
DIMENSIONS: D438 x H495mm

**TCS0027**
TEA CAKE STAND - 3-TIER (27cm)
(27cm PLATES NOT INCLUDED)
18/10 S/STEEL
**SPECIFICATIONS**
DIMENSIONS: L256 x W256 x H421mm

# TREASURE STAND SET

**FEATURES**
- Stainless steel spiral stands with solid wood base - with Black Marble Laminate
- 3 changeable heights for multiple display options
- 36 shooter glasses (excluded)

**TSS0001**
TREASURE STAND SET COMPLETE - INCLUDES:
- BASE STAND - 400 x 400 x 55mm
- SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 18cm
- SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 24cm
- SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 30cm

**SPECIFICATIONS**
DIMENSIONS: 400 x 400 x 55mm

**BR1.69249**
SHOOTER GLASS - CASE PACK 48 UNITS
**SPECIFICATIONS**
CAPACITY: 44ml





# PUNCH BOWL

**PBS0020**
PUNCH BOWL 18/10 S/STEEL
**SPECIFICATIONS**
CAPACITY: 20Lt
SIZE: 446 x 276mm

**PBS0014**
PUNCH BOWL 18/10 S/STEEL
**SPECIFICATIONS**
CAPACITY: 14Lt
SIZE: 375 x 247mm

# CONDIMENT SET - Stainless Steel

**CSS4000**
CONDIMENT SET S/STEEL INCLUDES: 4 JARS + SPOONS +TRAY
**SPECIFICATIONS**
DIMENSIONS: 360 x 110 x 107mm
WEIGHT: 1.47 KG

# TAGS

**FTT0150**
FOOD TAG - TWIN ARM S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 157mm

**MTS0012**
MR TAG S/STEEL
**SPECIFICATIONS**
DIMENSIONS: 120mm

# ROOM SERVICE TROLLEY AND HOT FOOD WARMER

**RST1002**
ROOM SERVICE TROLLEY ROYAL (HOT FOOD WARMER NOT INCLUDED) 18/10 S/STEEL - MELAMINE COATED POLYWOOD, COATED FOLDABLE LEGS TIP-UP AND STACKABLE STRUCTURE
**SPECIFICATIONS**
DIMENSIONS: 1200 x 980 x 750mm

**HFW0001**
HOT FOOD WARMER S/STEEL REMOVABLE SHELVES THERMO CONTROLLED - S/STEEL CABINET 18/10
**SPECIFICATIONS**
DIMENSIONS: 390 x 370 x 495mm
VOLTAGE: 220V
TEMPERATURE: MAX 70˚C

BCE
Foodservice Equipment

## *Displayware and Buffet Services*

Our buffetware is designed to maximize the serving experience and enhance the display of foods.

Be sure to take a look at our different chafing dish options as well as the comprehensive range of Carlisle display dishes, bowls, trays and domes.

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# INDUCTION CHAFING DISHES

## CHAFING DISH - Induction Square

(STAND SOLD SEPARATELY)

### CDS4000
CHAFING DISH INDUCTION - SQUARE WITH GLASS LID

### SPECIFICATIONS
CAPACITY: 5.5Lt
COMPOSITION: S/STEEL
INSERT SIZE: 2/3 G/N INSERT
LID: GLASS PANEL

### OTHER ORDER CODE
### CDS4001
SQUARE STAND

## CHAFING DISH - Induction Round

(STAND SOLD SEPARATELY)

### CDS4100
CHAFING DISH INDUCTION - ROUND WITH GLASS LID

### SPECIFICATIONS
CAPACITY: 6Lt
COMPOSITION: S/ STEEL
INSERT SIZE: 380mm INSERT
LID: GLASS PANEL

### OTHER ORDER CODE
### CDS4101
ROUND STAND

## CHAFING DISH - Induction Rectangular

(STAND SOLD SEPARATELY)

### CDS4200
CHAFING DISH INDUCTION - RECTANGULAR WITH GLASS LID

### SPECIFICATIONS
CAPACITY: 9Lt
COMPOSITION: S/STEEL
INSERT SIZE: 1/1 G/N INSERT
LID: GLASS PANEL

### OTHER ORDER CODE
### CDS4201
RECTANGULAR STAND

ACCESSORIES: Refer to pg 145 for more detail on available heating accessories for this range





# CHAFING DISH - Glass Lid

Polished finish. Roll back lid. Comes standard with burner holders and waterpan. Accommodates electric elements as well. Opens to 180˚. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

### CDS2001
CHAFING DISH RECTANGULAR - ROLL TOP WITH GLASS LID

### SPECIFICATIONS
CAPACITY: 8.5Lt
DIMENSION: 660 x 480 x 420mm
INSERT SIZE: 495 x 295 x 65mm
(Element not included)

### OTHER ORDER CODES
### CDB0003
CHAFING DISH RECTANGULAR - ELEMENT ONLY

### CDS2002
CHAFING DISH ROUND - ROLL TOP WITH GLASS LID

### SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 520mm Diameter
INSERT SIZE: 355 x 65mm
(Element not included)

### OTHER ORDER CODES
### CDB0004
CHAFING DISH ELEMENT ROUND - ELEMENT ONLY

# CHAFING DISH - Polished Stainless Steel

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

### CDS0005
CHAFING DISH ROUND - ROLLTOP - DELUXE

### SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSIONS: 460mm diameter
INSERT SIZE: 380mm

### CDS0007
CHAFING DISH RECTANGULAR - ROLLTOP - DELUXE

### SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSIONS: 630 x 360 x 400mm
INSERT SIZE: 530 x 315mm

# CHAFING DISH STAINLESS STEEL - Rolltop

Polished finish. Roll back cover. Comes standard with burner holders. Opens to 180˚. For best results use only Global Chafing Fuel- refer to pg 145 for order codes and sizes.

### CDS1006
CHAFING DISH RECTANGULAR - ROLL TOP (180 DEGREE)

### SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSION: 630 x 370 x 400mm
INSERT SIZE: 530 x 325mm
(Does not take an element)

### CDS1007
CHAFING DISH ROUND - ROLL TOP (180 DEGREE)

### SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 460mm Diameter
INSERT SIZE: 380mm
(Does not take an element)

# CHAFING DISH STAINLESS STEEL - Polished

Comes standard with burner holders. Ideal for caterers. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

### CDS0001
CHAFING DISH RECTANGULAR - POLISHED

### SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSION: 610 x 350 x 330mm
INSERT SIZE: 530 x 325mm

# CHAFING DISH STAINLESS STEEL - Polished

Create an elegant buffet setting with the mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

### CDS1001
CHAFING DISH ROUND - POLISHED

### SPECIFICATIONS
CAPACITY: 3.7Lt
DIMENSION: 330mm Diameter





# CHAFING DISH STAINLESS STEEL - Round

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

### CDS1004
CHAFING DISH ROUND WITH GLASS LID - POLISHED

### SPECIFICATIONS
CAPACITY: 3.7Lt
DIMENSIONS: 350mm Diameter

# CHAFING DISH BURNER AND ELEMENT

### FEATURES
- New improved elements reach HACCP required temperatures
- Temperature rating: for best results chafing dish lid must be closed when not serving

### CDB0002
CHAFING DISH - BURNER HOLDER

### CDB0003
CHAFING DISH RECTANGULAR - ELEMENT ONLY - 600 Watt

### CDB0004
CHAFING DISH ROUND - ELEMENT ONLY - 550 Watt

# CHAFING FUEL

### FEATURES
- To achieve HACCP required temperatures use 3 Global Chafing Fuel tins per chafing dish
- Longer lasting, cleaner burning
- Burning time may vary depending on operating environment

### CFA0001
CHAFING FUEL - ALCOHOL (METHANOL) 24 x 200g

### CFA0003
CHAFING FUEL - ALCOHOL (METHANOL) 4 x 5Lt

# STAINLESS STEEL DISPLAYWARE

**SSB9204**
S/STEEL BOWL
DUAL ANGLE - 350mm

**SSB9203**
S/STEEL BOWL
DUAL ANGLE - 300mm

**SSB9209**
S/STEEL SERVING BOWL
270mm

**SCT9215**
S/STEEL CURVED TRAY 185 x 185mm

**SSB9208**
S/STEEL SERVING
BOWL - 230mm

### FEATURES

- Beautiful heavy-duty stainless steel displayware designed for delis, buffets, and special event service. The modern hammered finish hides scratches for a longer life.
- Double wall construction provides insulation to help with temperature retention with both hot and cold foods. Double wall construction with air insulation prevents sweating for a fresher looking display.

**SCT9216**
S/STEEL CURVED TRAY
175mm x 300mm

**SSB9226**
S/STEEL SERVING BOWL
SQUARE - 260mm

**SSB9221**
S/STEEL SERVING BOWL
SQUARE - 210mm

# EPICURE ACACIA WOODGRAIN PLATTERS

The look of Acacia Wood without the need to hand wash and season. The convenience of durable melamine with an organic wood grain look. With our range of different sizes to fit every serving need from dip bowls to round platters.

**PWG1000**
PLATTER WOOD GRAIN - OVAL
450mm x 380mm

**PWG1100**
PLATTER WOOD GRAIN - ROUND
457mm

**PWG1200**
PLATTER WOOD GRAIN - RECT
374mm x 171mm

**PWG1300**
PLATTER WOOD GRAIN
BOWL - 300mm





# POLYCARBONATE DISPLAYWARE

Our new Global range of polycarbonate displayware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss displayware. These are affordable and practical whilst meeting the consumers requirements.

### FEATURES

- Beautiful and functional design
- Superior mirror finish, colour density and quality feeling similar to fine bone china
- The surface is more stain-resistant than melamine, as melamine is slightly porous and can absorb stains
- Global's super-tough polycarbonate displayware is durable, microwave friendly, scratch resistant and impact resistant
- Dishwasher safe
- The range stacks securely and efficiently for transportation and for storage

**DDB5522**
DELI DISPLAY BALSAM FULL
65mm (WHITE)

**DDB5534**
DELI DISPLAY BALSAM HALF
65mm (WHITE)

**DDB6522**
DELI DISPLAY BALSAM
FULL 65mm (BLACK)

**DDB6534**
DELI DISPLAY BALSAM
HALF 65mm (BLACK)

# MELAMINE DISPLAYWARE

**DDB5546**
DELI DISPLAY BALSAM
ANGLED BOWL LARGE

**DDB5544**
DELI DISPLAY BALSAM
ANGLED BOWL SMALL

Be kind to the environment with this new melamine displayware that is made from 50% sustainable natural resources which are biodegradable.

Introducing Bavarian Cream colour that replicates the colour of china. The heavy weight nature of this melamine looks and feels like china without the replacement costs. Great for environments where food is prepared and displayed in front of the customer. Foods can be prepared in advance and stacked for storage and transportation when used with Palette Displayware Covers. Break-resistant.

# CARLISLE MELAMINE

NSF MELAMINE CARLISLE

### FEATURES

- High quality, heavy duty melamine material
- Lighter weight than comparable ceramic
- Chip and break resistant, reducing replacement cost
- Not suitable for heating purposes
- Not suitable for microwave use
- Dishwasher safe

## BUFFET PLATTER RECTANGULAR

**BPR2355**
BUFFET PLATTER RECTANGULAR - 355 X 255mm (WHITE)
**BPR2430**
BUFFET PLATTER RECTANGULAR - 430 X 330mm (WHITE)

**BPR3355**
BUFFET PLATTER RECTANGULAR - 355 X 255mm (BLACK)
**BPR3430**
BUFFET PLATTER RECTANGULAR - 430 X 330mm (BLACK)

### OTHER ORDER CODE

**BPL2430**
BUFFET PLATTER RECTANGULAR - 430 x 330mm - STACKABLE LID

## PASTA BOWL

**DDB2002**
PASTA BOWL - 266mm (WHITE)

**DDB3002**
PASTA BOWL - 266mm (BLACK)

## BUFFET PLATTER SQUARE PLATE

**BPS2305**
BUFFET PLATTER SQUARE PLATE - 305 x 305mm (WHITE)

**BPS3305**
BUFFET PLATTER SQUARE PLATE - 305 x 305mm (BLACK)

## DISPLAY DISH OVAL

**DDP2400**
OVAL PLATTER - 406 X 305mm 2.8Lt (WHITE)

**DDP3400**
OVAL PLATTER - 406 X 305mm 2.8Lt (BLACK)





CARLISLE NSF MELAMINE

# DISPLAY DISH RECTANGULAR

**DDD2300**
DISPLAY DISH 300 x 230mm (WHITE)
**DDD2350**
DISPLAY DISH 350 x 250mm (WHITE)

**DDD3300**
DISPLAY DISH 300 x 230mm (BLACK)
**DDD3350**
DISPLAY DISH 350 x 250mm (BLACK)

### OTHER ORDER CODES

**DDD1300**
DISPLAY DISH LID - 300mm (NOT FOR DIRECT HEAT)
**DDD1350**
DISPLAY DISH LID - 350mm (NOT FOR DIRECT HEAT)

## DESIGNER DISPLAYWARE™ FULL PAN

**DDF2635**
DELI DISPLAY 1/1 F/PAN
530 x 325 x 63mm (WHITE)

**DDF3635**
DELI DISPLAY 1/1 F/PAN
530 x 325 x 63mm (BLACK)

### OTHER ORDER CODES

**INF4005**
INSERT - FULL DOME LID SOLID (CLEAR)
NOT FOR DIRECT HEAT

## DESIGNER DISPLAYWARE™ HALF PAN

**DDH2635**
DELI DISPLAY 1/2 F/PAN
320 x 260 x 63mm (WHITE)

**DDH3635**
DELI DISPLAY 1/2 F/PAN
320 x 260 x 63mm (BLACK)

### OTHER ORDER CODES

**INH4005**
INSERT - HALF DOME LID SOLID (CLEAR)
NOT FOR DIRECT HEAT

## DESIGNER DISPLAYWARE™ THIRD PAN

**DDT2635**
DELI DISPLAY 1/3 SIZE F/PAN
320 x 170 x 63mm (WHITE)

**DDT3635**
DELI DISPLAY 1/3 SIZE F/PAN
320 x 170 x 63mm (BLACK)

# RAVE DISPLAYWARE - Bowls

MELAMINE

**RDB2140**
RAVE DISPLAYWARE BOWL 1.4Lt (WHITE)
**RDB2430**
RAVE DISPLAYWARE BOWL 4.3Lt (WHITE)

**RDB3140**
RAVE DISPLAYWARE BOWL 1.4Lt (BLACK)
**RDB3430**
RAVE DISPLAYWARE BOWL 4.3Lt (BLACK)

### FEATURES
- High quality, heavy duty melamine material
- Lighter weight than comparable ceramic
- Chip and break resistant, reducing replacement cost
- Not suitable for heating purposes
- Not suitable for microwave use
- Dishwasher safe

### OTHER ORDER CODES
**RDL1400**
RAVE DISPLAYWARE BOWL 1.4Lt - LID
**RDL4300**
RAVE DISPLAYWARE BOWL 4.3Lt - LID

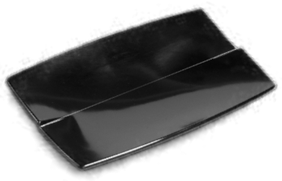
# RAVE DISPLAYWARE - Salad Bowl

**RDS2430**
RAVE DISPLAYWARE SALAD BOWL 4.3Lt (WHITE)

**RDS3430**
RAVE DISPLAYWARE SALAD BOWL 4.3Lt (BLACK)

### OTHER ORDER CODE
**RDL4301**
RAVE DISPLAYWARE SALAD BOWL 4.3Lt - LID

# RAVE DISPLAYWARE - Rectangular Platters



**RDR2410**
RAVE DISPLAYWARE RECTANGULAR PLATTER
410 x 200 x 20mm (WHITE)
**RDR2580**
RAVE DISPLAYWARE RECTANGULAR PLATTER
580 x 200 x 20mm (WHITE)

**RDR3410**
RAVE DISPLAYWARE RECTANGULAR PLATTER
410 x 200 x 20mm (BLACK)
**RDR3580**
RAVE DISPLAYWARE RECTANGULAR PLATTER
580 x 200 x 20mm (BLACK)

### OTHER ORDER CODES
**RDL4100**
RAVE DISPLAYWARE RECT PLATTER
410 x 200 x 20mm - LID
**RDL5800**
RAVE DISPLAYWARE RECT PLATTER
580 x 200 x 20mm - LID

# PLATE DISPLAY STANDS

### FEATURES
- Made of heavy-weight, break resistant melamine so you can enjoy the look and feel of china without the replacement cost
- Dishwasher safe
- BPA free
- Melamine is resistant to staining, breaking and chipping

**PSR7900**
PLATE STAND RISER 2-3/4" (BLACK)
**PSR7903**
PLATE STAND RISER 4" (BLACK)
**PSR7901**
PLATE STAND RISER 2-3/4" (WHITE)
**PSR7904**
PLATE STAND RISER 4" (WHITE)





# ABS STEP RISERS DISPLAY

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

**SRA0002**
STEP RISERS ABS - 2 STEPS (BLACK)
600 x 750 x 95mm

**SRA0003**
STEP RISERS ABS - 3 STEPS (BLACK)
600 x 750 x 95mm

# ABS DISPLAYWARE

**INH4007**
LID FOR DELI DISH - 320 x 260mm
NOT FOR HEAT

**DDS0001**
SALADWARE - DELI DISH
320 x 260 x 60mm

**SBL0215**
SALADWARE - SALAD BOWL
DOME LID 215 x 215mm

**SBS0003**
SALADWARE - SALAD BOWL
215 x 215 x 65mm

**INH4007**
LID FOR DELI DISH 320 x 260mm
NOT FOR HEAT

**DDS0002**
SALADWARE - DELI DISH
(2 DIVISION) 320 x 260 x 60mm

**INF4006**
LID FOR MARINADE DISH (NO HEAT)
525 x 325mm

**MDS0001**
SALADWARE - MARINADE DISH
525 x 325 x 60mm

**INF4006**
LID FOR MARINADE DISH (NO HEAT)
525 x 325mm

**MDS0002**
SALADWARE - MARINADE DISH
(2 DIVISION) 525 x 325 x 60mm

**SBL0250**
SALADWARE - SALAD BOWL
DOME LID - 250 x 250mm

**SBS0004**
SALADWARE - SALAD BOWL (BLACK)
250 x 250 x 65mm

# CUT OUT BUBBLE DOME AND BASE

**BTA3109**
BUBBLE DOME WITH CUT OUT AND BASE - 520 x 358 x 180mm

# ABS BUBBLE TRAY AND DOME

NOT SUITABLE FOR HEATING FOOD IN APPLIANCES

**BTA1027**
BUBBLE TRAY ONLY - 440 x 270 x 25mm
**BTA2027**
BUBBLE DOME ONLY - 440 x 270 x 140mm
**BTA1109**
BUBBLE TRAY ONLY - 520 x 358 x 25mm
**BTA2109**
BUBBLE DOME ONLY - 520 x 358 x 180mm
**BTA1061**
BUBBLE TRAY ONLY - 595 x 445 x 25mm
**BTA2061**
BUBBLE DOME ONLY - 595 x 445 x 230mm
**BTV1003**
BUBBLE TRAY ONLY - 460 x 310 x 15mm
**BTV2003**
BUBBLE DOME ONLY - 460 x 310 x 100mm
**BTV1004**
BUBBLE TRAY ONLY - 500 x 410 x 15mm
**BTV2004**
BUBBLE DOME ONLY - 500 x 410 x 100mm

# CAKE STAND - Stainless Steel

**CSS0330**
CAKE STAND STAINLESS STEEL
330 x 180mm

**OTHER ORDER CODE**
**CDC0330**
CAKE DISPLAY COVER
300 x 140mm

# BLACK CAKE STAND AND COVER

**CSB0330**
CAKE STAND (BLACK)
**SPECIFICATIONS**
DIAMETER: 330mm
HEIGHT: 120mm

**CDC0331**
CAKE DISPLAY COVER
315 x 140mm (CLEAR)





TUFF TRAYS®

# CAKE DISPLAY TRAY AND DOME

**CDC0320**
TUFF TRAY CAKE DISPLAY TRAY AND DOME - 325 x 140mm

# CAKE STAND PLASTIC

**CSP0300**
CAKE STAND PLASTIC - 300mm

# MINI SERVING POTS AND PANS

## FEATURES

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

**MSC0120**
MINI S/STEEL CASSEROLE POT - 120 x 75mm

**MSW0110**
MINI S/STEEL WOK - 110 x 45mm
**MSW0140**
MINI S/STEEL WOK - 140 x 55mm

**MSF0120**
MINI S/STEEL FRYING PAN - 120 x 35mm

**MCF0120**
MINI COPPER FRYING PAN - 120 x 35mm

**MCS0090**
MINI COPPER SAUCE PAN - 90 x 60mm NO LID

**MSS0090**
MINI S/STEEL SAUCE PAN 90 x 60mm - NO LID

**MCS0120**
MINI COPPER SAUCE PAN - 120 x 75mm NO LID

**MSS0120**
MINI S/STEEL SAUCE PAN 120 x 75mm - NO LID

**MCC0120**
MINI COPPER CASSEROLE POT 120 x 75mm

**MSS0070**
MINI S/STEEL SAUCE PAN 70 x 45mm - NO LID

**MCS0070**
MINI COPPER SAUCE PAN 70 x 45mm - NO LID

**MCW0110**
MINI COPPER WOK - 110 x 45mm
**MCW0140**
MINI COPPER WOK - 140 x 55mm

# MINI STAINLESS STEEL PANS

### FEATURES
- Sure to be a favourite, this mini stainless steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe

**MSR0145**
MINI S/STEEL ROASTING PAN - 145mm
**MSS0115**
MINI S/STEEL SQUARE ROASTING PAN - 115mm
**MSS0135**
MINI S/STEEL SQUARE ROASTING PAN - 135mm

# BALTI DISHES

### FEATURES
- A beautiful mirror finish on these servers reflects nicely on whatever foods they contain
- The ideal addition to your kitchen dinnerware, this fantastic Balti dish is perfect for serving up all your favourite dishes
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing stainless steel which will keep it looking great after use
- Handles make transport easy
- Dishwasher safe

**BDF2014**
BALTI DISH - FLAT - 140mm
**BDF2016**
BALTI DISH - FLAT - 160mm

# MINI COLANDER

**MCS2010**
MINI COLANDER - 100mm

# MINI MILK CHURN

### FEATURES
- These stainless 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**
MINI MILK CHURN - 5oz
**MMC2000**
MINI MILK CHURN - 2.5oz





# MINI SERVING BASKETS

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

**MBS0061**
MINI BASKET SQUARE -100 x 90 x 60mm
**MBR0060**
MINI BASKET RECTANGULAR - 215 x 105 x 60mm
**MBR0035**
MINI BASKET RECTANGULAR - 215 X 105 X 35mm
**MBR0008**
MINI BASKET ROUND - 80 x 80mm
**MBS0060**
MINI BASKET SQUARE - 95 x 95 x 60mm

# MINI SERVING PAILS

**STAINLESS STEEL**
**MSP0090**
MINI S/STEEL PAIL - 90mm
**MSP0070**
MINI S/STEEL PAIL - 70mm

**COPPER**
**MCP0070**
MINI COPPER PAIL - 70mm
**MCP0090**
MINI COPPER PAIL - 90mm

# MINI SAUCE DIPS

**SCS2000**
SAUCE CUP 1 - 42ml
**SCS2001**
SAUCE CUP 3 - 71ml
**SCS2002**
SAUCE CUP 4 - 114ml

# WOODEN SERVING BOARD

Not to be submerged in or exposed to excessive amounts of water, clean with damp cloth only rinse and dry in warm area

**WSB1180**
WOODEN SERVING BOARD WITH DIP BOWL (70ml BOWL) 180 x 362 x 20mm
**WSB1255**
WOODEN SERVING BOARD WITH DIP BOWL (70ml BOWL) 225 x 362 x 20mm

**WSB0255**
WOODEN SERVING BOARD REVERSIBLE 255 x 360 x 20mm

**WSB0180**
WOODEN SERVING BOARD REVERSIBLE 180 x 360 x 20mm

# CONDIMENT SERVER

SERVER
SERVE BETTER™

**CPS0003**
CONDIMENT SERVER - COMPLETE JAR AND PUMP

### OTHER ORDER CODES
**CPS0001** CONDIMENT SERVER - PUMP ONLY S/STEEL
**CPS0002** CONDIMENT SERVER - JAR ONLY - 2Lt

### 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

# SOUP KETTLES

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

### SPECIFICATIONS - SKD0008 / SKD1008

| | |
|---|---|
| CAPACITY: | 11Lt |
| VOLTAGE: | 230V |
| POWER: | 0.8Kw |
| TOP DIAMETER: | 270mm |
| MIDDLE DIAMETER: | 215mm |
| BOTTOM DIAMETER: | 235mm |
| HEIGHT: | 365mm |

**SKD1004**
SOUP KETTLE
S/STEEL
AVENIA - 5.7Lt

**SKD1008**
SOUP KETTLE
S/STEEL
AVENIA - 11Lt

**SKD0008**
SOUP KETTLE
(BLACK)
AVENIA - 11Lt

# SOUP STATION

Global

**CDS1003**
CHAFING DISH S/STEEL
SOUP STATION 9Lt

NEW

**OVB0002**
OIL AND VINEGAR BOTTLE SET

**OVB0001**
OIL AND VINEGAR BOTTLE
SINGLE - 300ml

# OIL AND VINEGAR BOTTLE

# PLASTIC DISPLAY CLIP

**PCL0001**
PLASTIC DISPLAY CLIP - WIDE BASE
(SOLD IN PACKS OF 12)

**PCL0002**
PLASTIC DISPLAY CLIP - SUCTION BASE
(SOLD IN PACKS OF 12)

**PCL0003**
PLASTIC DISPLAY CLIP - THIN BASE
(SOLD IN PACKS OF 12)

# DECORATIVE FOOD DISPLAY LAMP

### FEATURES
- Integrated and compact design
- Smooth surface finish
- CE approved components

(Excludes globe)

**DDL0001**
DECORATIVE FOOD DISPLAY LAMP (SILVER)

### SPECIFICATIONS

| | |
|---|---|
| MOUNTING TYPE: | Ceiling Mount |
| POWER: | 220/240 Volt - 50Hz |
| MATERIAL: | Aluminium |
| PLATED FINISH: | Silver |
| EXTENSION CAPABILITIES: | 31 to 180cm |

### OTHER ORDER CODES
FOR GENERAL LIGHTING
**XPMK3008**
100W GLOBE - SCREW IN (MIRROR BACK)

FOR HEATING AND LIGHTING
**XPMK4025**
250W GLOBE SCREW IN (SATIN IR)

# CONDIMENT STAND

**CSS0004**
CONDIMENT STAND
OIL/VINEGAR/SALT/PEPPER
**CSS1004**
REPLACEMENT - SALT/PEPPER FOR CONDIMENT (12PK)
**CSS2004**
REPLACEMENT
OIL/VINEGAR FOR CONDIMENT

## INSULATED SERVER STAINLESS STEEL

**INS0006**
INSULATED SERVER - POLISHED S/STEEL- 750ml
**INS0009**
INSULATED SERVER - POLISHED S/STEEL - 900ml
**INS0015**
INSULATED SERVER - POLISHED S/STEEL - 1500ml

NEW

Global

**INS1010**
INSULATED SERVER BRUSHED S/STEEL - 1Lt
**INS1015**
INSULATED SERVER BRUSHED S/STEEL - 1.5Lt
**INS1020**
INSULATED SERVER BRUSHED S/STEEL - 2Lt

## SERVING PLATTER - Oval Stainless Steel

**SPO0350**
SERVING PLATTER OVAL S/STEEL - 350mm
**SPO0410**
SERVING PLATTER OVAL S/STEEL - 410mm
**SPO0500**
SERVING PLATTER OVAL S/STEEL - 500mm

## CAKE AND DISPLAY STAND - 3 Tier

**CSP2003**
CAKE STAND CLEAR PLASTIC - 3 TIER

**SPECIFICATIONS**
DIAMETER: 340 x 285 x 190mm
HEIGHT: 630mm

**DSS0003**
DISPLAY STAND S/STEEL - 3 TIER

**SPECIFICATIONS**
DIAMETER: 266 x 220 x 167mm
HEIGHT: 310mm

## DOME CLOCHES

**DCS0300**
DOME CLOCHE - S/STEEL 300mm

**DCP0300**
DOME CLOCHE PLASTIC - 300mm
**DCP0350**
DOME CLOCHE PLASTIC - 350mm





## BASKET STAINLESS STEEL

**BSS0022**
BASKET S/STEEL - 220 x 95mm
**BSS0024**
BASKET S/STEEL - 240 x 105mm

## PUNCH BOWL

**PBS0340**
PUNCH BOWL S/STEEL - 340mm

## SALAD BOWL WOOD

**SBW0400**
SALAD BOWL WOOD - 400mm

**SBW0300**
SALAD BOWL WOOD - 300mm

**SBW0250**
SALAD BOWL WOOD - 250mm

**SBW0150**
SALAD BOWL WOOD - 150mm

## BREAD BASKETS RYE

**BBS0210**
BREAD BASKET RYE RECTANGULAR - 80 x 140 x 70mm

**BBL0300**
BREAD BASKET RYE LONG - 340 x 140 x 70mm

**BBR0210**
BREAD BASKET RYE ROUND - 230 x 70mm

## BREAD BASKETS WOVEN PLASTIC

**BBO0001**
BREAD BASKET WOVEN PLASTIC OVAL - 230 x 167mm
**BBR0001**
BREAD BASKET WOVEN PLASTIC ROUND - 220 x 200mm
**BBO0002**
BREAD BASKET WOVEN PLASTIC OBLONG - 230 x 100 x 45mm

**FEATURES**
- Polypropelyne
- Dishwasher safe
- No mildew
- Reusable

**BBO1001**
BREAD BASKET WOVEN PLASTIC DARK BROWN OVAL - 230 x 167mm
**BBR1001**
BREAD BASKET WOVEN PLASTIC DARK BROWN ROUND - 220 x 200mm
**BBO1002**
BREAD BASKET WOVEN PLASTIC DARK BROWN OBLONG - 230 x 100 x 45mm

# JUICE DISPENSER

### FEATURES
- Keep product cold by filling centre tube with ice
- Large outlet tap to eliminate clogging

### JDS3001
JUICE DISPENSER SINGLE
CONTEMPORARY
### SPECIFICATIONS
CAPACITY: 7Lt
DIMENSION: 250 x 340 x 540mm

### JDS3002
JUICE DISPENSER DOUBLE
CONTEMPORARY
### SPECIFICATIONS
CAPACITY: 7Lt x 2
DIMENSION: 550 x 340 x 540mm

### JDS2001
JUICE DISPENSER S/STEEL - 1 BOWL
### SPECIFICATIONS
CAPACITY: 7Lt
DIMENSION: 250 x 340 x 540m

### JDS2002
JUICE DISPENSER S/STEEL- 2 BOWL
### SPECIFICATIONS
CAPACITY: 7Lt
DIMENSION: 550 x 340 x 540mm

# CEREAL DISPENSER

### FEATURES
- Durable quality for everyday use, suited for any buffet
- Elegant, enhances the look of a buffet display

### CDS3001
CEREAL DISPENSER SINGLE
CONTEMPORARY
### SPECIFICATIONS
CAPACITY: 10Lt
DIMENSION: 250 x 340 x 690mm

### CDS3002
CEREAL DISPENSER DOUBLE
CONTEMPORARY
### SPECIFICATIONS
CAPACITY: 10Lt x 2
DIMENSION: 440 x 340 x 690mm

SALVADORE

NEW

# AMBIENT DISPLAY CABINETS

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

### FEATURES
- Rear sliding doors
- Tempered glass
- Supplied in knock down form
- Easy to assemble
- Glass protector profile

### NDC0001
AMBIENT DISPLAY CABINET SALVADORE - NO SHELF
920 X 330 X 215mm

## AMBIENT DISPLAY CABINETS

### NDC0002
AMBIENT DISPLAY CABINET SALVADORE - WITH MID SHELF
920 X 330 X 315mm

# RUSTIC INSPIRATION WOOD RANGE

## *A range that delivers style and individuality*

The New "Rustic Inspiration" wood range from Infiniti has an exciting table top personality that delivers style and individuality. A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

### WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as “Mukwa, umbila, loedhout”or Wild Teak. Kiaat, is a hardwood, appealing to the eye as it is a beautiful brown filtered with streaks of white and highlighted with flames of red and orange that enhances the colour of the product.

Kiaat is durable and food safe, has a spicy fragrance and is insect resistant. This wood has great stability and it keeps its shape very well.

Not to be submerged in or exposed to exessive amounts of water, clean with damp cloth only rinse and dry in warm area.

NEW

## BELL DOMES GLASS

**BDG0290**
BELL DOME GLASS
DIAMETER: 290mm
HEIGHT: 395mm

**SCD0350**
STRAIGHT CAKE DOME
DIAMETER: 350mm
HEIGHT: 300mm

**BDG0340**
BELL DOME GLASS
DIAMETER: 340mm
HEIGHT: 400mm

## ROUND CAKE STANDS

**WDT0005**
ROUND CAKE STAND
LARGE (380 x 160 x 22mm)
INFINITI

**WDT0004**
ROUND CAKE STAND
MEDIUM (380 x 110 x 22mm) INFINITI

**WDT0003**
ROUND CAKE STAND
SMALL (380 x 50 x 22mm) INFINITI





# WOODEN DISPLAY STANDS AND BASKETS

**BASKET** (sold separately)
**WDB0500**
WOOD DISPLAY BASKET
500 x 300 x 90mm INFINITI

**STAND** (sold separately)
**WDS0500**
WOOD DISPLAY STAND (STEEL)
INFINITI - 500 x 300mm SLANTED

**BASKET** (sold separately)
**WDB0400**
WOOD DISPLAY BASKET
400 x 300 x 70mm INFINITI

**STAND** (sold separately)
**WDS0400**
WOOD DISPLAY STAND (STEEL)
INFINITI - 400 x 300mm SLANTED
**WDS1400**
WOOD DISPLAY STAND (STEEL)
INFINITI - 400 x 300mm STRAIGHT

**BASKET** (sold separately)
**WDB0340**
WOOD DISPLAY BASKET
333 x 233 x 83mm INFINITI

**STAND** (sold separately)
**WDS0340**
WOOD DISPLAY STAND (STEEL)
INFINTI - 340 x 240mm SLANTED

**BASKET** (sold separately)
**WDB0305**
WOOD DISPLAY BASKET
300 x 200 x 70mm INFINTI

**STAND** (sold separately)
**WDS0305**
WOOD DISPLAY STAND (STEEL)
INFINITI - 305 x 205mm SLANTED

**BASKET** (sold separately)
**WDB0330**
WOOD DISPLAY BASKET
330 x 300 x 70mm INFINITI

**STAND** (sold separately)
**WDS0330**
WOOD DISPLAY STAND (STEEL)
INFINTI - 330 x 300mm SLANTED
**WDS1330**
WOOD DISPLAY STAND (STEEL)
INFINTI - 330 x 300mm STRAIGHT

## WOOD BENCH/PATISSERIE RISERS

**WBR0300**
WOOD BENCH/PATISSERIE RISER
300 x 300 x 170mm INFINTI

**WBR0250**
WOOD BENCH/PATISSERIE RISER
250 x 250 x 140mm INFINITI

**WBR0210**
WOOD BENCH/PATISSERIE RISER
210 x 210 x 100mm INFINITI

# WOOD THREE TIER RISERS

### WTR0003
WOOD THREE TIER RISERS
400 x 250 x 90mm - COMPLETE - INFINITI

### DIMENSIONS
| | |
|---|---|
| LOWER TIER: | 300 x 250 x 22mm |
| MIDDLE TIER: | 400 x 250 x 90mm |
| UPPER TIER: | 342 x 250 x 53mm |

# WOOD THREE TIER BREAD STAND

### WBS0003
WOOD THREE TIER BREAD STAND
395 x 395 x 330mm - COMPLETE

### DIMENSIONS
| | |
|---|---|
| Lower Tier: | 329 x 395 x 90mm |
| Middle Tier: | 362 x 399 x 210mm |
| Upper Tier: | 395 x 395 x 330mm |

# WOOD CAKE STAND

### WCS0001
WOOD CAKE STAND (330 x 330 x 200mm)
INFINITI

# CLEANING AND MAINTENANCE

### CLEANING
Use warm water with soap. No scouring pads must be used. Wipe off with cloth and apply sunflower oil regularly to maintain the timber lustre. Not dishwasher safe. Do not submerge in water, do not expose to high heat, do not expose to UV or infrared light.

### FOOD SAFE
Timber contains a resin and enzyme that has natural antibiotics that kill germs known to cause food poisoning. The timber is a slow growing tree and is very hardy and does not absorb fluid at all if oiled regularly. The oils seals the surface which retards absorption of liquids.





# WOOD PADDLE BOARDS

### WPB0545
WOOD BAGUETTE BOARD
545 x 180 x 12mm INFINITI W/O HANDLE

### WPB0380
WOOD BOARD
380 x 300 x 18mm INFINITI - W/O HANDLE

### WPB0325
WOOD PADDLE BOARD 325 x 220 x 16mm
INFINITI - W/HANDLE

### WPB0745
WOOD PADDLE BOARD
620 x 200 x 18mm INFINITI W/HANDLE

### WPB0620
WOOD PADDLE BOARD
745 x 155 x 18mm INFINITI W/HANDLE

NEW

# WOODEN DISPLAY STANDS

### WDT0001
WOOD DISPLAY STAND RECT
SMALL (W/LEGS) INFINITI
370 x 270 x 120mm

### WDT0002
WOOD DISPLAY STAND RECT
LARGE (W/LEGS) INFINITI
470 x 270 x 175mm

BCE
Foodservice Equipment

## Chefware

The range has been developed by professionals who understand the nuances and details of being practical and wearable, at the same time setting new benchmarks for style.

ChefEquip professional chef uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, pants, and hats.

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# CHEFEQUIP RANGE

## FEATURES

Jackets
- To some people it is just a chef's jacket, but we take care to perfect the 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 fabrications 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.

The range has been developed by professionals who understand the nuances and details of the practicality and wearability, at the same time setting new benchmarks for style. 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 | |





# LADIES CHEF JACKETS AND BAGGIES - Executive And Basic

## EXECUTIVE LADIES CHEF JACKET

Decidedly feminine jacket, perfectly tailored to compliment the female form. The fabric is a soft and durable poly cotton and guarantees comfort and sophistication for the professional. Princess silhouette, tapered waist line, curved hem, concealed stud closure, welt sleeve thermometer pocket, grey piping around collar, cuffs and front edge and side slits with grey trim.

Welt Sleeve thermometer pocket

Side Slits

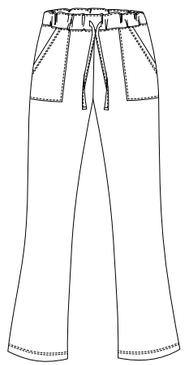
**UNI6020** CHEFS UNIFORM LADIES EXECUTIVE JACKET - X SMALL
**UNI6021** CHEFS UNIFORM LADIES EXECUTIVE JACKET - SMALL
**UNI6022** CHEFS UNIFORM LADIES EXECUTIVE JACKET - MEDIUM
**UNI6023** CHEFS UNIFORM LADIES EXECUTIVE JACKET- LARGE
**UNI6024** CHEFS UNIFORM LADIES EXECUTIVE JACKET - X LARGE
**UNI6025** CHEFS UNIFORM LADIES EXECUTIVE JACKET - XX LARGE
**UNI6026** CHEFS UNIFORM LADIES EXECUTIVE JACKET - XXX LARGE

## BASIC LADIES CHEF JACKET

Elegantly shaped to enhance the female form, yet styled in a manner to instil pride and confidence, while working in a hot busy kitchen. The fabric is a durable soft poly cotton twill, to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line and thermometer sleeve pocket.

**UNI6010** CHEFS UNIFORM LADIES BASIC JACKET - X SMALL
**UNI6011** CHEFS UNIFORM LADIES BASIC JACKET - SMALL
**UNI6012** CHEFS UNIFORM LADIES BASIC JACKET - MEDIUM
**UNI6013** CHEFS UNIFORM LADIES BASIC JACKET - LARGE
**UNI6014** CHEFS UNIFORM LADIES BASIC JACKET - X LARGE
**UNI6015** CHEFS UNIFORM LADIES BASIC JACKET - XX LARGE
**UNI6016** CHEFS UNIFORM LADIES BASIC JACKET - XXX LARGE

## LADIES BAGGY TROUSERS



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.

### BLACK BAGGIES

**UNI6030** CHEFS UNIFORM LADIES BAGGIES - X SMALL
**UNI6031** CHEFS UNIFORM LADIES BAGGIES - SMALL
**UNI6032** CHEFS UNIFORM LADIES BAGGIES - MEDIUM
**UNI6033** CHEFS UNIFORM LADIES BAGGIES - LARGE
**UNI6034** CHEFS UNIFORM LADIES BAGGIES - X LARGE
**UNI6035** CHEFS UNIFORM LADIES BAGGIES - XX LARGE
**UNI6036** CHEFS UNIFORM LADIES BAGGIES - XXX LARGE

# EXECUTIVE CHEF JACKETS - Mens

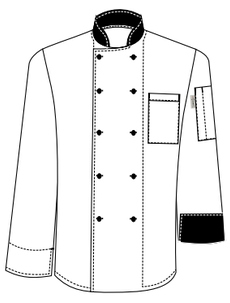
Tailored executive jacket with vertical full black piping, providing a flattering line to broaden the chest and slim the waist. Piping on french cuffs and collar. Welt chest pocket and sleeve thermometer pocket finish the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.

**UNI2020** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - X SMALL
**UNI2021** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - SMALL
**UNI2022** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - MEDIUM
**UNI2023** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - LARGE
**UNI2024** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - X LARGE
**UNI2025** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - XX LARGE
**UNI2026** CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - XXX LARGE

**UNI2040** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - X SMALL
**UNI2041** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT- SMALL
**UNI2042** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - MEDIUM
**UNI2043** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - LARGE
**UNI2044** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - X LARGE
**UNI2045** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - XX LARGE
**UNI2046** CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - XXX LARGE

# CONTRAST CHEF JACKETS - Long Sleeve

Simple elegance and functional comfort jacket. Double breasted poly-cotton jacket with black contrast on the collar and turn-back cuffs. Chest pocket, thermometer pocket and black removable studs



**UNI5020** CHEFS UNIFORM JACKET CONTRAST LONG - X SMALL
**UNI5021** CHEFS UNIFORM JACKET CONTRAST LONG - SMALL
**UNI5022** CHEFS UNIFORM JACKET CONTRAST LONG - MEDIUM
**UNI5023** CHEFS UNIFORM JACKET CONTRAST LONG - LARGE
**UNI5024** CHEFS UNIFORM JACKET CONTRAST LONG - X LARGE
**UNI5025** CHEFS UNIFORM JACKET CONTRAST LONG - XX LARGE
**UNI5026** CHEFS UNIFORM JACKET CONTRAST LONG - XXX LARGE



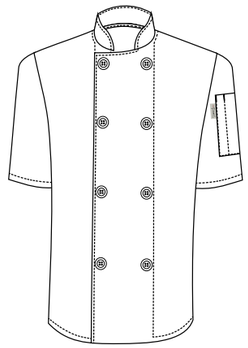


# BASIC CHEF JACKETS - Short And Long Sleeve

## FEATURES

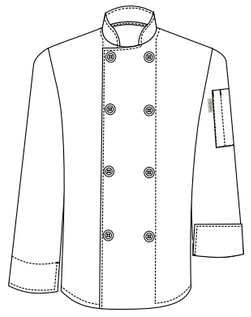
- Double breasted jacket in soft durable poly cotton
- Eight pearl buttons
- Turn-back cuffs- Long sleeves only
- Thermometer pocket on left sleeve

# BASIC CHEF JACKETS - Short Sleeve



**UNI1020** CHEFS UNIFORM JACKET BASIC SHORT - X SMALL
**UNI1021** CHEFS UNIFORM JACKET BASIC SHORT - SMALL
**UNI1022** CHEFS UNIFORM JACKET BASIC SHORT - MEDIUM
**UNI1023** CHEFS UNIFORM JACKET BASIC SHORT - LARGE
**UNI1024** CHEFS UNIFORM JACKET BASIC SHORT - X LARGE
**UNI1025** CHEFS UNIFORM JACKET BASIC SHORT - XX LARGE
**UNI1026** CHEFS UNIFORM JACKET BASIC SHORT - XXX LARGE

# BASIC CHEF JACKETS - Long Sleeve



**UNI0010** CHEFS UNIFORM JACKET BASIC LONG - X SMALL
**UNI0011** CHEFS UNIFORM JACKET BASIC LONG - SMALL
**UNI0012** CHEFS UNIFORM JACKET BASIC LONG - MEDIUM
**UNI0013** CHEFS UNIFORM JACKET BASIC LONG - LARGE
**UNI0014** CHEFS UNIFORM JACKET BASIC LONG - X LARGE
**UNI0015** CHEFS UNIFORM JACKET BASIC LONG - XX LARGE
**UNI0016** CHEFS UNIFORM JACKET BASIC LONG - XXX LARGE

**UNI7010** CHEFS UNIFORM JACKET BASIC LONG (BLACK) - X SMALL
**UNI7011** CHEFS UNIFORM JACKET BASIC LONG (BLACK) - SMALL
**UNI7012** CHEFS UNIFORM JACKET BASIC LONG (BLACK) - MEDIUM
**UNI7013** CHEFS UNIFORM JACKET BASIC LONG (BLACK) - LARGE
**UNI7014** CHEFS UNIFORM JACKET BASIC LONG (BLACK )- X LARGE
**UNI7015** CHEFS UNIFORM JACKET BASIC LONG (BLACK) - XX LARGE
**UNI7016** CHEFS UNIFORM JACKET BASIC LONG (BLACK) - XXX LARGE

## CHEF UNIFORMS - Basic White

UNI1040 CHEFS UNIFORM JACKET BASIC POP BUTTON - X SMALL
UNI1041 CHEFS UNIFORM JACKET BASIC POP BUTTON - SMALL
UNI1042 CHEFS UNIFORM JACKET BASIC POP BUTTON - MEDIUM
UNI1043 CHEFS UNIFORM JACKET BASIC POP BUTTON - LARGE
UNI1044 CHEFS UNIFORM JACKET BASIC POP BUTTON - X LARGE
UNI1045 CHEFS UNIFORM JACKET BASIC POP BUTTON - XX LARGE
UNI1046 CHEFS UNIFORM JACKET BASIC POP BUTTON - XXX LARGE

## LAUNDRY COAT - Short Sleeve

UNI0020 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - X SMALL
UNI0021 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - SMALL
UNI0022 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - MEDIUM
UNI0023 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - LARGE
UNI0024 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - X LARGE
UNI0025 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - XX LARGE
UNI0026 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - XXX LARGE

## LAUNDRY COAT - Long Sleeve

UNI0030 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - X SMALL
UNI0031 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - SMALL
UNI0032 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - MEDIUM
UNI0033 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - LARGE
UNI0034 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - X LARGE
UNI0035 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - XX LARGE
UNI0036 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - XXX LARGE

## UTILITY COAT - Short Sleeve

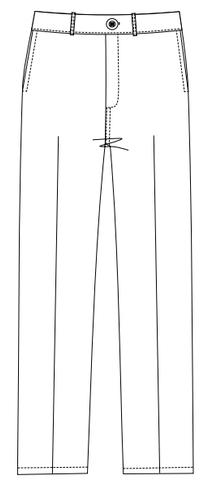
UNI0040 CHEFS UNIFORM JACKET UTILITY COAT SHORT - X SMALL
UNI0041 CHEFS UNIFORM JACKET UTILITY COAT SHORT - SMALL
UNI0042 CHEFS UNIFORM JACKET UTILITY COAT SHORT - MEDIUM
UNI0043 CHEFS UNIFORM JACKET UTILITY COAT SHORT - LARGE
UNI0044 CHEFS UNIFORM JACKET UTILITY COAT SHORT - X LARGE
UNI0045 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XX LARGE
UNI0046 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XXX LARGE





## CHEF TROUSERS

Tradional blue and white check chef trousers with zip. Yarn dyed poly cotton trousers. Side pockets and one back pocket. Back elastic waist band.



Blue Check

Black

### BLUE CHECK CHEF TROUSERS

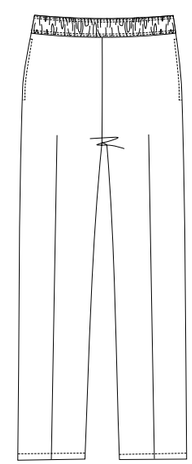
UNI1030 CHEFS UNIFORM TROUSERS (BLUE) CHECK - X SMALL
UNI1031 CHEFS UNIFORM TROUSERS (BLUE) CHECK - SMALL
UNI1032 CHEFS UNIFORM TROUSERS (BLUE) CHECK - MEDIUM
UNI1033 CHEFS UNIFORM TROUSERS (BLUE) CHECK - LARGE
UNI1034 CHEFS UNIFORM TROUSERS (BLUE) CHECK - X LARGE
UNI1035 CHEFS UNIFORM TROUSERS (BLUE) CHECK - XX LARGE
UNI1036 CHEFS UNIFORM TROUSERS (BLUE) CHECK - XXX LARGE

### BLACK CHEF TROUSERS

UNI3060 CHEFS UNIFORM TROUSERS (BLACK) ZIP - X SMALL
UNI3061 CHEFS UNIFORM TROUSERS (BLACK) ZIP - SMALL
UNI3062 CHEFS UNIFORM TROUSERS (BLACK) ZIP - MEDIUM
UNI3063 CHEFS UNIFORM TROUSERS (BLACK) ZIP - LARGE
UNI3064 CHEFS UNIFORM TROUSERS (BLACK) ZIP - X LARGE
UNI3065 CHEFS UNIFORM TROUSERS (BLACK) ZIP - XX LARGE
UNI3066 CHEFS UNIFORM TROUSERS (BLACK) ZIP - XXX LARGE

## CHEF TROUSERS - Baggies

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and back patch pocket. Poly cotton for comfort and durability.



Black/White Check

Black

Black Pin Stripe

### BLACK / WHITE CHECK BAGGIES

UNI3030 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - X SMALL
UNI3031 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - SMALL
UNI3032 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - MEDIUM
UNI3033 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - LARGE
UNI3034 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - X LARGE
UNI3035 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - XX LARGE
UNI3036 CHEFS UNIFORM BAGGIES (BLACK/WHIT)E CHECK - XXX LARGE

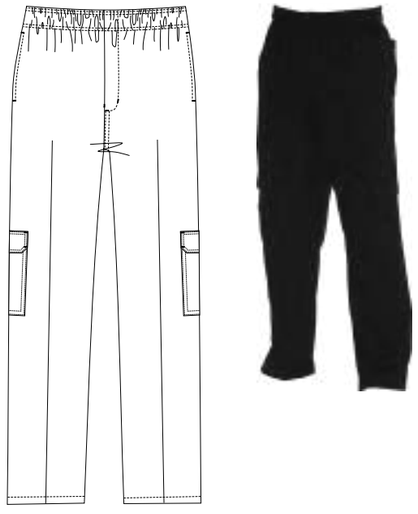
### BLACK BAGGIES

UNI3040 CHEFS UNIFORM BAGGIES (BLACK) - X SMALL
UNI3041 CHEFS UNIFORM BAGGIES (BLACK) - SMALL
UNI3042 CHEFS UNIFORM BAGGIES (BLACK) - MEDIUM
UNI3043 CHEFS UNIFORM BAGGIES (BLACK) - LARGE
UNI3044 CHEFS UNIFORM BAGGIES (BLACK) - X LARGE
UNI3045 CHEFS UNIFORM BAGGIES (BLACK) - XX LARGE
UNI3046 CHEFS UNIFORM BAGGIES (BLACK) - XXX LARGE

### BLACK PINSTRIPE BAGGIES

UNI3050 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - X SMALL
UNI3051 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - SMALL
UNI3052 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - MEDIUM
UNI3053 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - LARGE
UNI3054 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - X LARGE
UNI3055 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - XX LARGE
UNI3056 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - XXX LARGE

# CHEF TROUSERS - Cargo's



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 CARGO'S

**UNI2030**
CHEFS UNIFORM CARGO'S (BLACK) - X SMALL

**UNI2031**
CHEFS UNIFORM CARGO'S (BLACK) - SMALL

**UNI2032**
CHEFS UNIFORM CARGO'S (BLACK) - MEDIUM

**UNI2033**
CHEFS UNIFORM CARGO'S (BLACK) - LARGE

**UNI2034**
CHEFS UNIFORM CARGO'S (BLACK) - X LARGE

**UNI2035**
CHEFS UNIFORM CARGO'S (BLACK) - XX LARGE

**UNI2036**
CHEFS UNIFORM CARGO'S (BLACK) - XXX LARGE

# BIB APRONS - Striped

**UNI4017**
CHEFS UNIFORM FULL BIB APRON BUTCHERS (BLUE) STRIPE

**UNI4024**
CHEFS UNIFORM VALUE BUTCHERS APRON

**UNI4038**
CHEFS UNIFORM BIB APRON (BLACK) PIN STRIPE

**UNI4039**
CHEFS UNIFORM BIB APRON (BLACK) CHALK STRIPE

## BIB APRON

Poly cotton with two divisions pocket.

## BIB APRONS STRIPED

Chalk Stripe

Pin Stripe

# TUXEDO APRONS

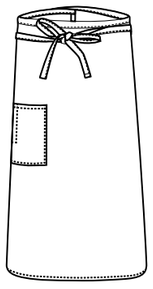
Poly cotton with two divisions pocket

**UNI4031**
CHEFS UNIFORM TUXEDO APRON (BLACK)

# BISTRO APRONS

Poly cotton with two divisions pocket

**UNI4022**
CHEFS UNIFORM BISTRO (BLACK) APRON



**UNI4023**
CHEFS UNIFORM BISTRO (WHITE) APRON

# BAR APRONS

Poly cotton with two divisions pocket.

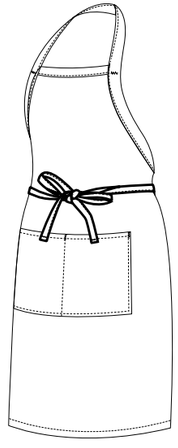
**UNI4020**
CHEFS UNIFORM (BLACK) BAR APRON

**UNI4021**
CHEFS UNIFORM (WHITE) BAR APRON

# BIB APRONS

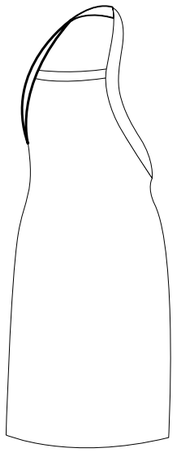
Poly cotton bib aprons with curved pockets

**UNI4018**
CHEFS UNIFORM - FULL BIB (BLACK) APRON

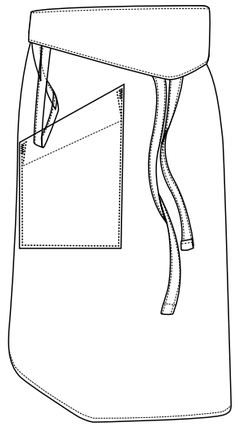


**UNI4019**
CHEFS UNIFORM - FULL BIB (WHITE) APRON

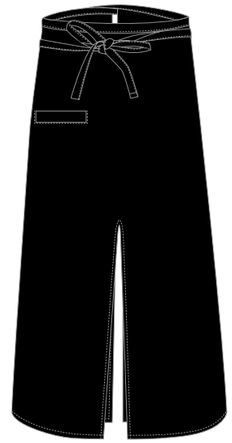
# APRONS



### BLOOD AND FAT APRON - WHITE PVC
### UNI4040
CHEFS UNIFORM- BLOOD AND FAT APRON (WHITE)- 90 x 120cm



### TAPPERED WHITE APRON
### UNI4030
CHEFS UNIFORM - TAPPERED (WHITE) APRON



### BISTRO APRON SLIT
### UNI4050
CHEFS UNIFORM - BISTRO APRON WITH SLIT (BLACK)

# LADIES HOUSEKEEPING - Canteen Style

### CANTEEN STYLE LADIES HOUSEKEEPING
Poly cotton short sleeve ladies three-piece navy blue with white collar, sleevepin-ups, v-front apron framed overall. Consist of overall, apron and head piece.

**UNI5030** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - X SMALL
**UNI5031** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - SMALL
**UNI5032** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - MED
**UNI5033** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - LARGE
**UNI5034** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - X LARGE
**UNI5035** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - XX LARGE
**UNI5036** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - XXX LARGE

# ACCESSORIES

### TRIANGLE NECK TIE
### UNI5010
CHEFS UNIFORMS - TRIANGLE NECK TIE (WHITE)

### SKULL CAP
### UNI5013
CHEFS UNIFORM - SCULL CAP (TIE AT BACK)(BLACK)

### WHITE BEANIE
### UNI5014
CHEFS UNIFORM (WHITE) COTTON BEANIE - POLY COTTON

### BLACK BEANIE
### UNI5015
CHEFS UNIFORM (BLACK) COTTON BEANIE - POLY COTTON

### CHEFS HAT
### UNI5016
CHEFS UNIFORM - CHEFS COTTON HAT- POLY COTTON

### EZI BREATHE HAT
### UNI5018
CHEFS UNIFORM - CHEFS EZI BREATHE HAT (WHITE) WITH VELCRO

### EZI BREATHE HAT
### UNI5019
CHEFS UNIFORM- CHEFS EZI BREATHE HAT (BLACK) with internal sweat band and elastic back

# DISPOSABLE

### FEATURES
- Ideal for deli's, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination of food
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application

### DISPOSABLE MASK
### UDM0001
DISPOSABLE PAPER FACE MASK PACK OF 100

### DISPOSABLE SHOE COVERS
### UDS0001
DISPOSABLE PLASTIC SHOE COVERS (BLUE) PACK OF 100

### DISPOSABLE SLEEVE
### UDS1001
DISPOSABLE SLEEVE PROTECTOR PACK OF 100

### DISPOSABLE CHEF HAT
### UDC0002
DISPOSABLE CHEF HAT PACK OF 50

# DISPOSABLE

White

## DISPOSABLE MOP CAPS

**UDC0001**
DISPOSABLE MOP CAP
PACK OF 100

Blue

**UDC2001**
DISPOSABLE MOP CAPS
(BLUE) PACK OF 100

Yellow

**UDC3001**
DISPOSABLE MOP CAPS
(YELLOW) PACK OF 100

Red

**UDC1001**
DISPOSABLE MOP CAPS
(RED) PACK OF 100

Green

**UDC4001**
DISPOSABLE MOP CAPS
(GREEN) PACK OF 100

**DISPOSABLE APRON**
**UDA0001**
DISPOSABLE APRONS
PACK OF 100
10 MICRON'S

**DISPOSABLE DELI GLOVES**
**UDG0001**
DISPOSABLE DELI GLOVES
PACK OF 100

**INDUSTRIAL HEAVY DUTY GLOVES**
**UDG1001**
INDUSTRIAL HEAVY DUTY PLASTIC GLOVES

**DISPOSABLE DELI GLOVES**
**UDG0002**
DISPOSABLE DELI GLOVES (BLUE)
PACK OF 100

**DISPOSABLE NITRILE POWDER FREE GLOVES**
**UDN0001**
DISPOSABLE NITRILE POWDER FREE GLOVES
MEDIUM (BLUE) PACK OF 100

**DISPOSABLE LATEX GLOVES**
**UDL0001**
DISPOSABLE LATEX GLOVES - POWDER
FREE - PACK OF 100

**DISPOSABLE VINYL GLOVES**
**UDV0001**
DISPOSABLE VINYL GLOVES - POWDER
FREE - PACK OF 100

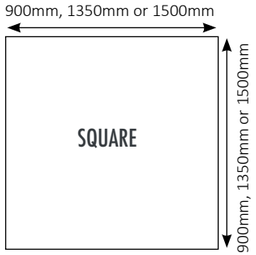


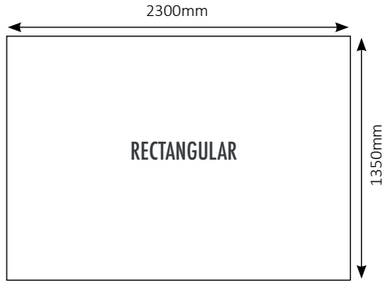


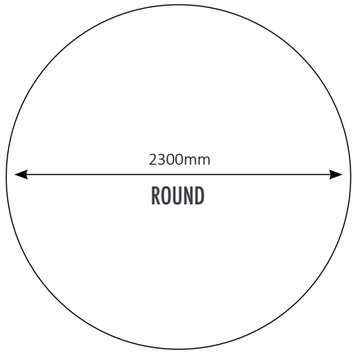
# TABLE LINEN

Our new 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.

## TABLE CLOTH DIMENSIONS



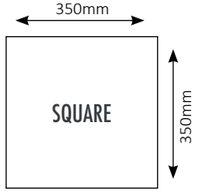




## ORDER CODES

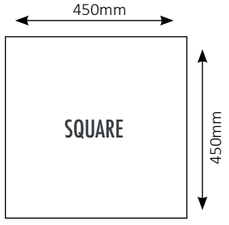
**UNT0900** CHEFEQUIP TABLE CLOTH 900 x 900mm (WHITE) SQUARE
**UNT1350** CHEFEQUIP TABLE CLOTH 1350 x 1350mm (WHITE) SQUARE
**UNT5150** CHEFEQUIP TABLE CLOTH 1500 x 1500mm (WHITE) SQUARE
**UNT1500** CHEFEQUIP TABLE CLOTH 1350 x 2300mm (WHITE) RECTANGULAR
**UNT2300** CHEFEQUIP TABLE CLOTH 2300mm (WHITE) ROUND

# NAPKINS

## NAPKIN DIMENSIONS




**UNN0350**
CHEFEQUIP NAPKIN- 350 x 350mm
PACK OF 24 (WHITE)




**UNN0450**
CHEFEQUIP NAPKIN - 450 x 450mm
PACK OF 24 (WHITE)

## Processing

Want to prepare, convert, mix or preserve? Our comprehensive range of processing equipment will assist you in bringing about the desired result. Whether you are looking for bandsaws, mixers or cutters you are bound to find the ideal piece of equipment for every step in the food preparation procedure.

Be sure to take a look at our exclusive range of Robot Coupe and Hamilton Beach ranges.

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# IMMERSION MIXER

## MMH1000
COMMERCIAL IMMERSION MIXER HAMILTON/ BEACH HAND HELD

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

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 230mm |
| MOTOR POWER: | 0.175kW - 220V - 50Hz |
| WEIGHT: | 1.72kg |
| SIZE: | 440 x 600 x 700mm |

# POWER MIXERS

Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units. For the healthcare sector, the Blixer produces the smoothest and creamiest of purees and patés in just seconds. Robot Coupe has introduced its new line of Immersion Blenders, which is distinguished from its competition by its superior cleanability, power, ease of use and enhanced sanitation.

### FEATURES
- Stainless steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 stainless steel wall support
- MP 240 combi: metal gearbox even more resistant when processing pan cakes or fresh mashed potatoes
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system

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

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 160mm - Ø78mm |
| TOTAL LENGTH: | 430mm |
| VARIABLE SPEED: | From 2000 to 12500rpm |
| MOTOR POWER: | 220W - Single phase<br>230V - 50Hz |

## PMM0165
POWER MIXER MICROMIX
(KNIFE AND EMULSIFYING DISC INCLUDED)

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 165mm - Ø78mm |
| TOTAL LENGTH: | 14000rpm |
| MOTOR POWER: | 220W - Single phase<br>230V - 50Hz |

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

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 190mm - Ø78mm |
| TOTAL LENGTH: | 470mm |
| VARIABLE SPEED: | From 2000 to 12500 rpm |
| MOTOR POWER: | 250W - Single phase<br>230V - 50Hz |

## PMC1240
POWER MIXER COMBI - MINI - 240
(WHISK AND KNIFE INCLUDED)

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 240mm - Ø78mm |
| TOTAL LENGTH: | 520mm |
| WITH WHISK: | 585mm |
| VARIABLE SPEED: | From 2000 to 12500rpm<br>(Mixer function)<br>From 350 to 1560rpm<br>(Whisk function) |
| MOTOR POWER: | 270W - Single phase<br>230V - 50Hz |

## PMC0300
POWER MIXER COMPACT
300 V.V.- 30Lt - (KNIFE INCLUDED)

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 300mm - Ø94mm |
| TOTAL LENGTH: | 660mm |
| VARIABLE SPEED: | From 2300 to 9600rpm |
| MOTOR POWER: | 350W - Single phase<br>230V - 50Hz |

## PMC0001
UNIVERSAL PAN SUPPORT





# POWER MIXERS

### FEATURES
- Stainless steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 stainless steel wall support
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system
- MP450 Ultra and MP450 Combi Ultra supplied with stainless steel motor base

## PML0450
POWER MIXER LARGE - MP 450 ULTRA
(KNIFE INCLUDED)

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 450mm - Ø125mm |
| TOTAL LENGTH: | 825mm |
| SINGLE SPEED: | 9500rpm |
| MOTOR POWER: | 500W - Single phase<br>230V - 50H |

## PML1450
POWER MIXER LARGE - MP 450 COMBI ULTRA
(WHISK AND KNIFE INCLUDED)

### SPECIFICATIONS

| | |
|---|---|
| LENGTH OF TUBE: | 450mm - Ø125mm |
| TOTAL LENGTH: | 890mm |
| TOTAL LENGTH WITH WHISK: | 840mm |
| VARIABLE SPEED: | From 1500 to 9000rpm<br>(Mixer function)<br>From 250 to 1500rpm<br>(Whisk function) |
| MOTOR POWER: | 500W - Single phase<br>230V - 50Hz |

# FOOD PROCESSORS - Cutters And Vegetable Slicers

## FPR1201
FOOD PROCESSOR COMBO - R201 XL (20 SERVINGS)

### 2 MACHINES IN 1
A cutter bowl and a vegetable preparation attachment on the same motor base. They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

### FEATURES
- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of stainless steel discs available

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 550W - SIngle phase - 230V - 50Hz |
| SINGLE SPEED: | 1500rpm - Pulse function |
| DIMENSIONS: | 495 x 220 x 280mm |
| DELIVERED WITH: | 2.9 Litre stainless steel cutter bowl with ergonomic handle.<br>Smooth blade |

### LID EQUIPPED WITH TWO HOPPERS
- A large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
- Supplied with: 2 Discs: slicer 2mm and grater 2mm
- Cutting discs see pg 188

# FOOD PROCESSORS - Cutters And Vegetable Slicers

robot coupe

3.7 LITRE BOWL

10 TO 70 SERVINGS

## FEATURES

- Induction motor
- Magnetic safety system for R301 Ultra and motor brake
- Complete selection of stainless steel discs available

## FPR0301

FOOD PROCESSOR COMBO - R301 ULTRA (80 SERVINGS)

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 650W - Single phase - 230V- 50Hz |
| SINGLE SPEED: | 1500rpm - Pulse function |
| DIMENSIONS: | 550 x 325 x 300mm |
| DELIVERED WITH: | 3.7Lt stainless steel cutter bowl with brushed finish and ergonomic handle<br>Smooth blade |

## VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

1 HALF-MOON HOPPER (AREA : 104cm²) and one cylindrical hopper (Ø:58mm)

## SUPPLIED WITH

- 4 DISCS: Slicer 2mm and 4mm, Grater 2mm and Julienne 2 x 2mm
- Cutting discs see pg 188

# FOOD PROCESSORS - Cutters And Vegetable Slicers

5.5 LITRE BOWL

30 TO 300 SERVINGS

## FPR0502

FOOD PROCESSOR COMBO - R502 ULTRA (300 SERVINGS)

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 1000W - 3 Phase - 400V - 50Hz |
| 2 SPEEDS: | 750 and 1500rpm - Pulse function |
| DIMENSIONS: | 665 x 380 x 350mm |
| DELIVERED WITH: | 5.5Lt stainless steel bowl with handle<br>Smooth blade |

## VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

- Large hopper of 139cm² and cylindrical hopper (Ø: 58mm)
- NO DISCS INCLUDED - Cutting discs see pg 188

robot coupe

# VEGETABLE PREPARATION MACHINE - Bistro

20 TO 80 SERVINGS

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

## 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
- Complete selection of 28 discs for CL30 Bistro available see pg 188

## VPR0030

VEG PREP MACHINE - CL30 BISTRO (80 SERVINGS)

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 500W - Single phase - 250V- 50Hz |
| SINGLE SPEED: | 375rpm |
| DIMENSIONS: | 590 x 320 x 304mm |
| OPERATING TIME : | Up to 80kg/h |
| DELIVERED WITH: | Removable bowl and lid in abs equipped with a large Hopper (area: 104cm²) and a cylindrical hopper (Ø:58mm) |

# VEGETABLE PREPARATION MACHINE

20 TO 300 SERVINGS

## FEATURES

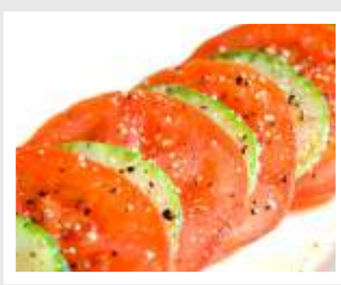
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs for CL 50 available see pg 188

## VPR0050

VEG PREP MACHINE - CL50 - (300 SERVINGS)

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 550W- Single phase - 250V- 50Hz |
| SINGLE SPEED: | 375rpm |
| DIMENSIONS: | 590 x 350 x 320mm |
| OPERATING TIME : | Up to 250kg/h |
| DELIVERED WITH: | Removable lid equipped with a large half moon Hopper (area: 139cm²) and a cylindrical Hopper (Ø:58mm) |



# VEGETABLE PREPARATION MACHINE

robot coupe

400 SERVINGS

Extra large hopper

Extra powerful

Extra precise

Exactitube pusher

## 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
- Complete selection of 50 discs available for CL52 & CL60 see pg 188

## VPR0052

VEG PREP MACHINE - CL52E - (400 SERVINGS)

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 750W - Single phase - 230V - 50Hz |
| SINGLE SPEED: | 375rpm |
| DIMENSIONS: | 690 x 340 x 360mm |
| OPERATING TIME: | Up to 300kg/h |
| DELIVERED WITH: | Removable lid equipped with a cylindrical hopper (Ø: 58mm) |

robot coupe

# VEGETABLE PREPARATION MACHINE

ALL STAINLESS STEEL EXCEPT FEED HEAD BASE (ALUMINIUM)

300 TO 3000 SERVINGS

## VPR2060

VEG PREP MACHINE - CL60 WITH AUTOMATIC FEED HEAD (3000 SERVINGS)

## SPECIFICATIONS

(300 to over 3000 servings with auto feed head)

| | |
|---|---|
| POWER: | 1500W - 3 - Phase - 400V - 50Hz |
| 2 SPEEDS: | 375 and 750rpm |
| DIMENSIONS: | 1260 x 404 x 545mm |
| OPERATING TIME: | Up to 900kg/h |

## OTHER ORDER CODES

### VPR0060

VEG PREP MACHINE - CL60 WITH PUSHER FEED (3000 SERVINGS)

### VPR1060

VEG PREP MACHINE - CL60 AUTOMATIC FEED HEAD ONLY

### VPR4060

VEG PREP MACHINE - CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY- EXCLUDES CONTAINERS)

### VPR3060

VEG PREP MACHINE- CL60 PUSHER FEED HEAD ONLY

## D-CLEANING KIT

Cleaning tool dicing grids

### XFPR0065

ROBOT COUPE D-CLEANING KIT

Reversible grid holder
- One side for CL30 Bistro grids
- One side for CL60 and R502 grids

Dicing grid cleaning tool (5mm, 8mm, 10mm)

Scraper tool

# BLADES

robot coupe®

| DISCS | R 201 Ultra - R 301 Ultra CL 30 Bistro | R 502 CL 50 - CL 60 |
|---|---|---|
| **SLICERS** | | |
| Almonds 0,6 mm | | UPR0006 |
| 0,8 mm | | UPR1008 |
| 1 mm | FPR0001 | UPR0001 |
| 2 mm | FPR0002 | UPR0002 |
| 3 mm | FPR0003 | UPR0003 |
| 4 mm | FPR0004 | UPR0004 |
| 5 mm | FPR0005 | UPR0005 |
| 6 mm | FPR0006 | UPR2006 |
| 8 mm | | UPR0008 |
| 10 mm | | UPR0010 |
| 14 mm | | UPR0014 |
| 4 mm for cooked potatoes | | UPR1014 |
| 6 mm for cooked potatoes | | UPR1006 |
| **RIPPLE CUT SLICERS** | | |
| 2 mm | FPR1002 | UPR2002 |
| 3 mm | | UPR2003 |
| 5 mm | | UPR2005 |
| **GRATERS** | | |
| 1,5 mm | FPR2015 | UPR3015 |
| 2 mm | FPR2002 | UPR3002 |
| 3 mm | FPR2003 | UPR3003 |
| 4 mm | | UPR3004 |
| 5 mm | | UPR3005 |
| 6 mm | FPR2006 | |
| 7 mm | | UPR3007 |
| 9 mm | FPR2009 | UPR3009 |
| Parmesan | FPR3001 | UPR4001 |
| Röstis potatoes | FPR3002 | UPR4002 |
| 0,7 mm for horseradish paste | FPR3004 | |
| 1 mm for horseradish paste | FPR3005 | UPR4003 |
| 1,3mm for horseradish paste | FPR3006 | |

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

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

## SLICERS

## JULIENNE

## RIPPLE CUT SLICERS

## DICING EQUIPMENTS

## GRATERS

## FRENCH FRIES EQUIPMENTS

* Not available for CL60 with pusher feed head

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





robot coupe®

NEW

# COOKING CUTTER - Blender

Robot Cook® COOKING CUTTER BLENDER

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

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

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

## FEATURES

- Easy to use with its variable speed function of 100 to 3 500 rpm
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4 500 rpm
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from-100 to-500 rpm
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor

## RCR0001

ROBOT COUPE - ROBOT COOK®

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 1800W |
| VOLTAGE: | 230V 50Hz |
| 4 SPEED FUNCTIONS: | |
| • VARIABLE SPEED: | From 100 to 3 500 rpm |
| • HIGH SPEED: | Turbo/Pulse of 4 500 rpm |
| • R-MIX BLEND SPEED: | From-100 to-500 rpm |
| • INTERMITTENT SPEED: | Slow speed blade rotation every 2 seconds |
| HEATING CAPACITY: | Up to 140˚C |
| PRECISE TEMPERATURE CONTROL: | +/- 1˚C |
| STAINLESS STEEL BOWL CUTTER: | 3.7Lt with handle |
| LIQUID CAPACITY: | 2.5Lt |
| 2 BLADES: | Fine serrated blade - special for blender function<br>Smooth blade - special for cutter function |
| SCRAPER ARM: | Lid and bowl |
| PROGRAMMING FUNCTION: | 9 Recipes |
| DIMENSIONS: | 226 x 338 x 522mm |
| WEIGHT: | 15kg |

## OTHER ORDER CODES

### RCR0002

ADDITIONAL BOWL SET FOR ROBOT COOK®

### RCR0003

FINE SERRATED BLADE - BLENDER FUNCTION ROBOT COOK®

### RCR0004

SMOOTH BLADE - CUTTER FUNCTION ROBOT COOK®

# BOWL CUTTER

robot coupe®

2.9 litre bowl

10 TO 20 SERVINGS

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

## BCR0002

BOWL CUTTER R2A - 2.9Lt

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 550W - Single phase - 250V - 50Hz |
| SINGLE SPEED: | 1500rpm - pulse function |
| DIMENSIONS: | 350 x 200 x 280mm |
| DELIVERED WITH: | Stainless steel bowl with ergonomic handle, 2.9Lt capacity and smooth blade |

3.7 litre bowl

10 TO 30 SERVINGS

## FEATURES

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

## BCR0003

BOWL CUTTER R3 - 3.7Lt

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 650W - Single phase - 250V - 50Hz |
| SINGLE SPEED: | 1500rpm - pulse function |
| DIMENSIONS: | 400 x 210 x 320mm |
| DELIVERED WITH: | Stainless steel bowl with ergonomic handle, 3.7Lt capacity and smooth blade |

4.5 litre bowl

10 TO 50 SERVINGS

## FEATURES

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

## BCR0004

BOWL CUTTER R4 - 4.5Lt

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 700W - Single phase - 250V - 50Hz |
| SINGLE SPEED: | 1500rpm - pulse function |
| DIMENSIONS: | 440 x 226 x 304mm |
| DELIVERED WITH: | Stainless steel bowl with ergonomic handle, 4.5lt capacity and smooth blade |





robot coupe®

# BOWL CUTTERS

50 TO 200 SERVINGS

## FEATURES

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

## BCR0010

BOWL CUTTER R10 - 11.5Lt

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2200W - 3 Phase - 400V - 50Hz |
| 2 SPEEDS: | 1500 and 3000rpm - pulse function |
| DIMENSIONS: | 660 x 345 x 560mm |
| DELIVERED WITH: | Stainless steel bowl with handles, 11.5Lt capacity and stainless steel 3 smooth blade assembly<br>Removable blade for cleaning |

# BLIXER®

Bowl and lid scraper

Delivered with a fine serrated blade assembly

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

- Since 1991, Robot Coupe has always been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to it's ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300gr to 2kg, the Blixer® has incredible small portion control
- High liquid capacity bowl

## FEATURES

- Stainless steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl (2 litres)
- 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

## BLX0003

BLIXER 3 - ROBOT COUPE (MIXER / BLENDER)

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 750W - Single phase - 250V - 50Hz |
| SINGLE SPEED: | 3000rpm - pulse function |
| DIMENSIONS: | 420 x 210 x 330mm |
| DELIVERED WITH: | Stainless steel 3.7Lt capacity bowl with ergonomic handle and fine serrated blade |

# VEGETABLE CUTTER

### VCF0001
VEGETABLE CUTTER FIMAR (NO BLADES)

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.37kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 220 x 610 x 520mm |
| WEIGHT: | 23kg |

### OTHER ORDER CODES

**VPC3002** VEG/CUT PLATE FIMAR - SLICING 2mm (E2)
**VPC3003** VEG/CUT PLATE FIMAR - SLICING 3mm (E3)
**VPC3010** VEG/CUT PLATE FIMAR - SLICING 10mm (E10)
**VPC3005** VEG/CUT PLATE FIMAR - SERRATED SLICE 5mm
**VPC5010** VEG/CUT PLATE FIMAR - CHIPPER 10mm (B10)
**VPC6006** VEG/CUT PLATE FIMAR - JULIENNE 6mm (H6)
**VPC6008** VEG/CUT PLATE FIMAR - JULIENNE 8mm (H8)
**VPC7010** VEG/CUT PLATE FIMAR - CUBING 10mm (D10)
**VPC8003** VEG/CUT PLATE FIMAR - GRATING 3mm (Z3)
**VPC8004** VEG/CUT PLATE FIMAR - GRATING 4mm (Z4)
**VPC8007** VEG/CUT PLATE FIMAR - GRATING 7mm (Z7)
**VPE1001** VEG/CUT FIMAR EJECTOR NORMAL (LOW)

# POTATO PEELER

### FEATURES
- Tried and tested robust door, designed with ease of use in mind
- Stand and sludge trap supplied as standard
- Improves your profits by easily preparing your own chips on your premises
- Flat packed for easy delivery
- Peels 12kg of potatoes in 2 minutes
- Potato ejection chute specially designed to ensure minimal damage to potatoes when ejecting - even extra large potatoes
- Splash guard fitted onto motor, to ensure damage due to water penetration, is minimized
- Removable gritting system
- Cast alumimium wave plate specially designed to minimize waste and improve the effiency of the peeler
- High grade stainless steel drum
- User friendly door handle mechanism
- Rubber lid, to minimise vibration noise

### PPA0012
POTATO PEELER ANVIL - 12kg

### PPA1012
POTATO PEELER ANVIL - 12kg WITH TIMER

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Up to 240kg /hr |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 0.55kW |
| DIMENSIONS: | 780 x 420 x 1450mm |





# MONDIAL DELI SLICERS

(Built-in blade sharpener
CSE: Clear slice exit)

### SLM0300
SLICER RHENINGHAUS MONDIAL - 300mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 290 x 140mm |
| CUT THICKNESS: | 1 - 20mm |
| CUT LENGTH: | 290mm |
| CUT HEIGHT: | 140mm |
| POWER: | 0.27kw - 230V - 50Hz |
| DIMENSIONS: | 650 x 540 x 460mm |
| BLADE DIAMETER: | 300mm |
| WEIGHT: | 30kg |

### SLM0350
SLICER RHENINGHAUS MONDIAL - 350mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 285 x 190mm |
| CUT THICKNESS: | 1 - 20mm |
| CUT LENGTH: | 285mm |
| CUT HEIGHT: | 190mm |
| POWER: | 0.27kW - 230V - 50Hz |
| DIMENSIONS: | 700 x 540 x 500mm |
| BLADE DIAMETER: | 350mm |
| WEIGHT: | 34kg |

# START SEMI - AUTO SLICER

(Built-in blade sharpener
CSE: Clear slice exit)

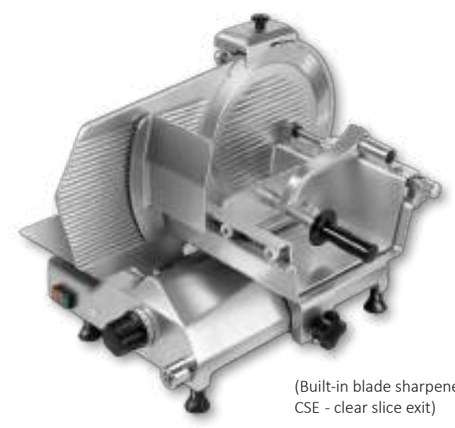
### FEATURES
- Operates automatically, operator can do other work while machine cuts automatically
- Ideal for polonies in high volume mass catering establishments
- Automatic carriage return saves time and effort

### SLS1301
SLICER RHENINGHAUS START (AUTO) - 300mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 280 x 160mm |
| CUT THICKNESS: | 1- 20mm |
| POWER: | 0.42kW - 230V - 50Hz |
| DIMENSIONS: | 660 x 665 x 595mm |
| BLADE DIAMETER: | 300mm |
| VARIABLE SPEED: | 0 - 60 slices p/min |
| WEIGHT: | 43kg |

# BETA SLICER



(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 1 to 30mm. Vertical slicer 90° - less product friction and a more comfortable working position.

### SLB0350
SLICER RHENINGHAUS BETA - 350mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 270 x 205mm |
| CUT THICKNESS: | 1- 30mm |
| POWER: | 0.27kW - 230V - 50Hz |
| DIMENSIONS: | 840 x 690 x 555mm |
| BLADE DIAMETER: | 350mm |
| WEIGHT: | 36kg |

# SLICERS

## SAFE BLADE REMOVAL (SBR)

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

## START DELUXE SLICER (SBR)

(Built-in blade sharpener)

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

### FEATURES

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

### SLS3301

SLICER RHENINGHAUS START - DELUXE - 300mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 240 x 160mm |
| CUT THICKNESS: | 1- 20mm |
| POWER: | 0.27kW - 230V- 50Hz |
| DIMENSIONS: | 650 x 560 x 470mm |
| BLADE DIAMETER: | 300mm |
| WEIGHT: | 29kg |

### ORDER CODES

### SLS9300

SLICER RHENINGHAUS START - FROZEN MEAT SLICING BLADE ONLY

## START AUTO DELUXE SLICER (SBR)

(Built-in blade sharpener)

### SLS4301

SLICER RHENINGHAUS START AUTO DELUX - 300mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 280 x 160mm |
| CUT THICKNESS: | 1- 20mm |
| POWER: | 0.42kW - 230V - 50Hz |
| DIMENSIONS: | 660 x 665 x 595mm |
| BLADE DIAMETER: | 300mm |
| VARIABLE: | 0 - 60 slices p/min |
| WEIGHT: | 43kg |

# START CHEESE SLICER

(Built-in blade sharpener)

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

### SLS2301

SLICER RHENINGHAUS START- CHEESE - 300mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 240 x 160mm |
| CUT THICKNESS: | 1- 20mm |
| POWER: | 0.27kW - 230V - 50Hz |
| DIMENSIONS: | 650 x 560 x 470mm |
| BLADE DIAMETER: | 300mm |
| WEIGHT: | 29kg |

# START SLICER

(Built-in blade sharpener)

Ideal for cold cuts and processed meats in medium size establishments

### SLS0301

SLICER RHENINGHAUS START - 300mm

### SPECIFICATIONS - SLS0301

| | |
|---|---|
| CUT CAPACITY: | 240 x 160mm |
| CUT THICKNESS: | 1 - 20mm |
| POWER: | 0.27kW - 230V - 50Hz |
| DIMENSIONS: | 650 x 560 x 470mm |
| BLADE DIAMETER: | 300mm |
| WEIGHT: | 29kg |

### OTHER ORDER CODES

### SLS9300

SLICER RHENINGAUS START - FROZEN MEAT SLICING BLADE ONLY

# PRIMA SLICER

(CSE - clear slice exit)

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

### SLP0300

SLICER RHENINGHUAS PRIMA - 300mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 245 x 175mm |
| CUT THICKNESS: | 1 - 15mm |
| POWER: | 0.22kW - 230V - 50Hz |
| DIMENSIONS: | 625 x 430 x 415mm |
| BLADE DIAMETER: | 300mm |
| WEIGHT: | 25kg |

# ARGENTA SLICERS

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

(Built-in blade sharpener)

## SLA0250

SLICER RHENINGHAUS ARGENTA - 250mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 230 x 145mm |
| CUT THICKNESS: | 1 - 15mm |
| CUT LENGTH: | 230mm |
| CUT HEIGHT: | 145mm |
| POWER: | 0.21kW - 230V - 50Hz |
| DIMENSIONS: | 530 x 430 x 375mm |
| BLADE DIAMETER: | 250mm |
| WEIGHT: | 18kg |

## SLA0280

SLICER RHENINGHAUS ARGENTA - 280mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 230 x 170mm |
| CUT THICKNESS: | 1 - 15mm |
| CUT LENGTH: | 230mm |
| CUT HEIGHT: | 170mm |
| POWER: | 0.21kW - 230V - 50Hz |
| DIMENSIONS: | 550 x 430 x 390mm |
| BLADE DIAMETER: | 280mm |
| WEIGHT: | 20kg |

# STELLINA SLICER

(Built-in blade sharpener)

## SLS0220

SLICER STELLINA 220mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 195 x 135mm |
| CUT THICKNESS: | 1 - 14mm |
| CUT LENGTH: | 195mm |
| CUT HEIGHT: | 135mm |
| POWER: | 0.17kW - 230V - 50Hz |
| DIMENSIONS: | 470 x 420 x 340mm |
| BLADE DIAMETER: | 220mm |
| WEIGHT: | 15kg |

# XPRESS SLICER

NEW

(Built-in blade sharpener)

## SLX0220

SLICER RHENINGHAUS XPRESS - 220mm

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 150 x 200mm |
| CUT THICKNESS: | 1 - 15mm |
| POWER: | 0.13kW - 230V - 50Hz |
| DIMENSIONS: | 300 x 420 x 340mm |
| BLADE DIAMETER: | 220mm |
| WEIGHT: | 12.5kg |

# JUNIOR BANDSAW

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

### FEATURES

- Ideal for cutting frozen and fresh meat, poultry and fish
- Safety switch on access doors
- Cast aluminium body easy to clean
- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off
- All work surfaces that touch food are stainless steel

## BSB6001

BANDSAW BUTCHERQUIP - TABLE TOP

### SPECIFICATIONS

| | |
|---|---|
| CUT CAPACITY: | 210 x 250mm |
| CUT WIDTH: | 210mm |
| CUT HEIGHT: | 250mm |
| POWER: | 1.1kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 610 x 650 x 1130mm |
| WEIGHT: | 92kg |

# MILD STEEL BANDSAW

Ideal for butcheries, supermarkets and commercial meat processing applications

### FEATURES

- Food safe - 304 stainless 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
- All work surfaces that touch food are stainless steel
- Heavy base with levelling feet
- Cast iron saw wheels
- Heavy duty scrapers on both wheels
- Metal guides support blades
- Tension scraper assemblies keeps blade free from debris
- Spring loaded blade tensioning system

### 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

## BSB5003

BANDSAW B/QUIP- FLOOR STAND MILD STEEL 3 PHASE

## BSB5001

BANDSAW B/QUIP- FLOOR STAND MILD STEEL SINGLE PHASE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.5kW |
| VOLTAGE: | 380V - 3 Phase - 50Hz<br>230V - 1 Phase - 50Hz |
| DIMENSIONS: | 855 x 870 x 1800mm |
| BLADE: | 2845 x 16mm |
| WEIGHT: | 220kg |

### OTHER ORDER CODE

## BSB0112

BAND SAW BLADE- 2845mm x 16mm (112”)

# MINCER PLATES NO. 32

**MPB3204**
MINCER PLATE BUTCHERQUIP 32 x 4.5mm
**MPB3208**
MINCER PLATE BUTCHERQUIP 32 x 8mm
**MPB3212**
MINCER PLATE BUTCHERQUIP 32 x 12mm

# MINCER NO. 32

## FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 x 4.5mm and 1 x 13mm)
- The body and tray is made of high quality stainless steel
- Fitted with rubber feet to prevent slipping and hand guard
- Stainless steel mincer head and worm

**MNB0032**
MINCER BUTCHERQUIP NO. 32 - 3 PHASE

## SPECIFICATIONS

| | |
|---|---|
| THREE PHASE POWER: | 2.2kW |
| VOLTAGE: | 380V - 3 Phase - 50Hz |
| WORM SPEED: | 206rpm |
| DIMENSIONS: | 670 x 1150 x 680mm |
| WEIGHT: | 78kg |

## ORDER CODES

**MNB4032**
MINCER BUTCHERQUIP NO. 32 - STAND ONLY

# MINCER KNIVES ELECTRIC

**MKE5008** MINCER KNIVES ELECTRIC S/STEEL - No. 8
**MKE5010** MINCER KNIVES ELECTRIC S/STEEL - No. 10/12
**MKE5022** MINCER KNIVES ELECTRIC S/STEEL - No. 22
**MKE5032** MINCER KNIVES ELECTRIC S/STEEL - No. 32

# MINCER PLATES

**MPE4204** MINCER PLATE S/STEEL ELECTRIC - No. 12 x 4.5mm
**MPE4206** MINCER PLATE S/STEEL ELECTRIC - No. 12 x 6mm
**MPE4208** MINCER PLATE S/STEEL ELECTRIC - No. 12 x 8mm
**MPE4210** MINCER PLATE S/STEEL ELECTRIC - No. 12 x 10mm
**MPE4212** MINCER PLATE S/STEEL ELECTRIC - No. 12 x 12mm
**MPE5204** MINCER PLATE ELECTRIC S/STEEL - No. 22 x 4.5mm
**MPE5206** MINCER PLATE ELECTRIC S/STEEL - No. 22 x 6mm
**MPE5208** MINCER PLATE ELECTRIC S/STEEL - No. 22 x 8mm
**MPE5210** MINCER PLATE ELECTRIC S/STEEL - No. 22 x 10mm
**MPE5212** MINCER PLATE ELECTRIC S/STEEL - No. 22 x 12mm
**MPE6204** MINCER PLATE ELECTRIC S/STEEL - No. 32 x 4.5mm
**MPE6206** MINCER PLATE ELECTRIC S/STEEL - No. 32 x 6mm
**MPE6208** MINCER PLATE ELECTRIC S/STEEL - No. 32 x 8mm
**MPE6210** MINCER PLATE ELECTRIC S/STEEL - No. 32 x 10mm
**MPE6212** MINCER PLATE ELECTRIC S/STEEL - No. 32 x 12mm

# ELECTRIC MINCER

## FEATURES

- The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries
- Includes a bearing to reduce the worming of the machine (32 only)
- Stainless steel base
- Stainless steel motor cover

**MNT0012**
MINCER TRESPADE PROFESSIONAL - NO. 12

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Up to 120kg /hr |
| POWER: | 0.48kW - 240V - 50Hz |
| WORM SPEED: | 160rpm |
| DIMENSIONS: | 270 x 370 x 390mm |
| WEIGHT: | 15kg |
| PACKED DIMENSIONS: | 270 x 370 x 390mm |
| PACKED WEIGHT: | 15kg |
| | Supplied standard with 1 x mincer knife and 1 x 6mm mincer plate |

**MNT0022**
MINCER TRESPADE PROFESSIONAL - NO. 22

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Up to 180kg /hr |
| POWER: | 0.6kW - 240V- 50Hz |
| WORM SPEED: | 80rpm |
| DIMENSIONS: | 400 x 505 x 240mm |
| WEIGHT: | 18.5kg |
| PACKED DIMENSIONS: | 440 x 585 x 390mm |
| PACKED WEIGHT: | 20.5kg |
| | Supplied standard with 1 x mincer knife and 1 x 8mm mincer plate |

**MNT0032**
MINCER TRESPADE PROFESSIONAL - NO. 32

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Up to 450kg /hr |
| POWER: | 1.1kW - 240V- 50Hz |
| WORM SPEED: | 120rpm |
| DIMENSIONS: | 280 x 570 x 340mm |
| WEIGHT: | 25kg |
| PACKED DIMENSIONS: | 390 x 585 x 440mm |
| PACKED WEIGHT: | 27kg |
| | Supplied standard with 1 x mincer knife and 1 x 8mm mincer plate |

## NOTE

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

**TAT0001**
TENDERISER ATTACHMENT TRESPADE - FOR MNT0032 ONLY

# MIXING MACHINE

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

### MMT0020
MIXING MACHINE TRESPADE - MX-20 [20KG]

### SPECIFICATIONS
WEIGHT: 12kg
DIMENSIONS: 310 x 630 x 470mm
TANK CAPACITY: 27.7 Lt
MEAT MIXTURE
WEIGHT: 20kg

# BILTONG SLICER

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

### BSB2001
BILTONG SLICER - BUTCHERQUIP ELECTRIC

### SPECIFICATIONS
POWER: 0.75kW
VOLTAGE: 230V - 50Hz
SPEED: 1440rpm
WEIGHT: 14kg

### OTHER ORDER CODE
**XBSV0002** BILTONG SLICER - REPLACEMENT BLADE ONLY

# BILTONG SLICER / CUTTER - Hand Operated

**BSH2002**
BILTONG SLICER HAND OPERATED
ALUMINIUM TABLE MOUNTED

Perfect for small bars, clubs or restaurants

**BCM0001**
BILTONG CUTTER MANUAL
ALUMINIUM CAST

# CHIPPER

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

**CBA0001**
CHIPPER BRIDGE 500mm INNER (PERFECT FOR 510mm SINK)

**CHA0006**
CHIPPER GLOBAL - 6 hole - 14mm

**CHA0007**
CHIPPER GLOBAL - 7 hole - 12mm

# FRENCH FRY CHIPPER

Use for American-style french fries

**CHF0010** CHIPPER CATER ACE - FRENCH FRY CUTTER - 10mm
**XCHH1006** FRENCH FRY CUTTER - PUSH BLOCK - 6mm
**XCHH1010** FRENCH FRY CUTTER - PUSH BLOCK - 10mm
**XCHH1012** FRENCH FRY CUTTER - PUSH BLOCK - 12mm
**XCHH3006** FRENCH FRY CUTTER - BLADE FRAME - 6mm
**XCHH3010** FRENCH FRY CUTTER - BLADE FRAME - 10mm
**XCHH3012** FRENCH FRY CUTTER - BLADE FRAME - 12mm

# VEGETABLE MILL

**VMI0320**
VEGETABLE MILL INDUSTRIAL S/STEEL - (200mm)

# 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**
TOMATO SLICER - NEMCO II (4.8mm)
510 x 240 x 240 mm

# HAND HELD SLICER

## FEATURES

- Stainless 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

### SHK0001
SLICER HANDHELD KOBRA

# MANDOLINE SLICER

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. stainless steel for best quality and longer lifespan. Supplied with 1 x straight cut blade, 1 x crinkle cut blade and 1 x double horizontal blade (straight / serrated) and 1 x double julienne blade (4mm & 10mm).

SPARE BLADES AVAILABLE ON REQUEST

### MAS0001
MANDOLINE SLICER S/STEEL - WITH PUSHER

# CHEESE CUTTER MANUAL

### CCM0400
CHEESE CUTTER MANUAL - ANVIL - 400mm

### XCCM0001
CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6

# WRAPPING MACHINES

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

### WMW1380
WRAPPING MACHINE S/STEEL - 380mm

**SPECIFICATIONS**

| | |
|---|---|
| POWER: | 0.175kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 463 x 670 x 158mm |
| WEIGHT: | 6kg |
| MAX ROLL SIZE: | 380mm |

### WMW1500
WRAPPING MACHINE S/STEEL - 500mm

**SPECIFICATIONS**

| | |
|---|---|
| POWER: | 0.21kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 583 x 670 x 158mm |
| WEIGHT: | 7kg |
| MAX ROLL SIZE: | 500mm |





# HEAT SEALING MACHINES

## FEATURES

- Great for storage, portion control and packaging of nuts, biltong and sweets etc
- Adjustable timer to allow for various packet thicknesses

### HSM0200
HEAT SEALING MACHINE - 200mm

**SPECIFICATIONS**

| | |
|---|---|
| SEALING BAR: | 200mm |
| POWER: | 230V - 0.26kW |
| HEATING TIME: | 0 - 1.5sec |
| DIMENSIONS: | 320 x 80 x 215mm |
| WEIGHT: | 2.3kg |

### HSM0300
HEAT SEALING MACHINE - 300mm

**SPECIFICATIONS**

| | |
|---|---|
| SEALING BAR: | 300mm |
| POWER: | 230V - 0.38kW |
| HEATING TIME: | 0 - 1.5sec |
| DIMENSIONS: | 430 x 80 x 255mm |
| WEIGHT: | 3.3kg |

### HSM0400
HEAT SEALING MACHINE - 400mm

**SPECIFICATIONS**

| | |
|---|---|
| SEALING BAR: | 400mm |
| POWER: | 230V - 0.52kW |
| HEATING TIME: | 0 - 1.5sec |
| DIMENSIONS: | 530 x 90 x 270mm |
| WEIGHT: | 4.8kg |

### HSM0500
HEAT SEALING MACHINE - 500mm

**SPECIFICATIONS**

| | |
|---|---|
| SEALING BAR: | 500mm |
| POWER: | 230V - 0.65kW |
| HEATING TIME: | 0.2 - 3sec |
| DIMENSIONS: | 707 x 105 x 195mm |
| WEIGHT: | 5.5kg |

# VACUUM PACK MACHINE

Vacuum chamber designed to facilitate the insertion of bags, to reduce plastic bag waste and to prevent the suction of any liquid into the machine

### VPT0033
VACUUM PACK MACHINE TRESPADE - TAKAJE DELUXE

**SPECIFICATIONS**

| | |
|---|---|
| WEIGHT: | 3.5kg |
| POWER: | 220 - 240V - 50Hz |
| DIMENSIONS: | 365 x 185 x 110mmm |
| SEALING ROD LENGTH: | 330mm |
| ABSORPTION: | 200W |
| MAX DEPRESSION | 800mbar |
| PUMP SUCTION: | 16Lt/min |

### VPB1525
VACUUM PACK BAGS - EMBOSSED - 15 x 25cm [PACK OF 50]

### VPB2030
VACUUM PACK BAGS - EMBOSSED - 20 x 30cm [PACK OF 50]

### VPB2535
VACUUM PACK BAGS - EMBOSSED - 25 x 35cm [PACK OF 50]

# ORVED VACUUM 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.
- Orved manufactures the widest range of vacuum packing machines compared to its competitors, but BCE has only selected the most representative ones for its catalogue.
- 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.
- Orved carries out live demonstrations of its machines' technology (particularly the vacuum cooking technology) during the most important exhibitions throughout the world.
- A very modern and dedicated spare parts area is available for the use of all our distributors. It allows them to trace any Orved existing machines and their specific spare parts.

# MULTIPLE VACUUM PACK MACHINE - Evox

### FEATURES

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

### VPM0025

VACUUM PACK MACHINE - EVOX 25

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 444 x 477 x 210mm |
| CHAMBER SIZE: | 303 x 293 x 110mm |
| BASIN VOLUME: | 7,65Lt |
| VOLTAGE: | 230V - 50/60Hz |
| MAX. POWER ABSORPTION: | 350VA |
| VACUUM PUMP: | 4mc/h |
| FINAL PRESSURE: | 2mbar |
| SEALING BEAM: | 250mm |
| WEIGHT [NETT]: | 22kg |

### VPM0030

VACUUM PACK MACHINE - EVOX 30

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 495 x 600 x 288mm |
| CHAMBER SIZE: | 355 x 365 x 184mm |
| BASIN VOLUME: | 17.10Lt |
| VOLTAGE: | 230V - 50/60Hz |
| MAX. POWER ABSORPTION: | 350VA |
| VACUUM PUMP: | 8mc/h |
| FINAL PRESSURE: | 2mbar |
| SEALING BEAM: | 306mm |
| WEIGHT [NETT]: | 29kg |

# IN CHAMBER VACUUM PACK MACHINE

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

### VPM0012

VACUUM PACK MACHINE - VM12 ORVED

### SPECIFICATIONS

| | |
|---|---|
| SEALING BAR: | 270mm |
| VOLTAGE: | 230V |
| POWER: | 0.45kW |
| CHAMBER SIZE: | 290 x 400 x 180mm |
| DIMENSIONS: | 405 x 520 x 370mm |
| WEIGHT: | 36kg |
| VACUUM PUMP: | 8m³/h oil lubricating |

### PLEASE NOTE

Gas Flush optional - machine needs to be ordered with Gas Flush option to be factory fitted. Only for models VPM0012 to VPM4020.





# IN CHAMBER VACUUM PACK MACHINE

Recently restyled, VM16 has now a larger in-chamber size. It is the perfect commercial vac-pack machine for all applications in the food industry.

### VPM0016

VACUUM PACK MACHINE - VM16 ORVED

### SPECIFICATIONS

| | |
|---|---|
| SEALING BAR: | 315mm |
| VOLTAGE: | 230V |
| POWER: | 0.75kW |
| CHAMBER SIZE: | 337 x 460 x 200mm |
| DIMENSIONS: | 439 x 550 x 460mm |
| WEIGHT: | 51kg |
| VACUUM PUMP: | 12m³ / hr oil lubricating |

This unique commercial vac pack machine has an upsize vacuum pump of 25m³. VM18 is the perfect butcher's choice. Its very deep inner chamber allows packing butchery meat cuts.

### VPM0018

VACUUM PACK MACHINE - VM18 ORVED

### SPECIFICATIONS - VPM0018

| | |
|---|---|
| SEALING BAR: | 1 x 420mm |
| POWER: | 1.2kW |
| VOLTAGE: | 230V |
| CHANBER SIZE: | 448 x 440 x 185mm |
| DIMENSIONS: | 582 x 574 x 496mm |
| WEIGHT: | 72kg |
| VACUUM PUMP: | 25m³ / hr oil lubricating |

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

### VPM4020

VACUUM PACK MACHINE - VM20 (ON REQUEST ONLY)

### SPECIFICATIONS - VPM4020

| | |
|---|---|
| SEALING BAR: | 2 x 630mm |
| POWER: | 1.5kW |
| VOLTAGE: | 400V |
| CHAMBER SIZE: | 680 x 575 x 200mm |
| DIMENSIONS: | 821 x 722 x 1031mm |
| WEIGHT: | 175kg |
| VACUUM PUMP: | 60m³ / hr oil lubricating |

# SAUSAGE FILLERS - Hand Driven

## FEATURES

- Well suited as a backup for making speciality flavoured sausages for your customers
- 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
- Fillers with gears save time and labour
- Stainless steel cylinders - easily removable to clean
- Various size funnels are available
- To avoid damage when using the 12mm or smaller nozzles, ensure that the product has been processed first through a 8mm plate, then a 4.5mm plate

### SFT0003

SAUSAGE FILLER TRESPADE - 3Lt - MINI

#### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 360 x 180 x 170mm |
| WEIGHT: | 5kg |
| PACKED DIMENSIONS: | 410 x 220 x 210mm |
| PACKED WEIGHT: | 5.6kg |
| | Threaded shaft |
| | Single speed |
| SUPPLIED WITH: | 10, 20 and 40mm funnel nozzles |

### SFT0005

SAUSAGE FILLER TRESPADE - 5Lt - FLAT / GEAR

#### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 530 x 200 x 200mm |
| WEIGHT: | 10.5kg |
| PACKED DIMENSIONS: | 530 x 240 x 260mm |
| PACKED WEIGHT: | 11.5kg |
| | Two speed gearbox |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

### SFT0010

SAUSAGE FILLER TRESPADE - 10Lt - FLAT

#### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 730 x 240 x 220mm |
| WEIGHT: | 20kg |
| PACKED DIMENSIONS: | 750 x 140 x 260mm |
| PACKED WEIGHT: | 18.2kg |
| | Two speed gearbox |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

### SFT0007

SAUSAGE FILLER TRESPADE - 7Lt - VERTICAL

#### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 320 x 260 x 695mm |
| WEIGHT: | 16.5kg |
| PACKED DIMENSIONS: | 340 x 290 x 820mm |
| PACKED WEIGHT: | 18.5kg |
| | Two speed gearbox |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

### SFT1015

SAUSAGE FILLER TRESPADE - 15Lt - VERTICAL [DELUXE]

#### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 380 x 340 x 830mm |
| WEIGHT: | 35.5kg |
| PACKED DIMENSIONS: | 430 x 370 x 860mm |
| PACKED WEIGHT: | 30kg |
| | Two speed gearbox |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |





# SAUSAGE FILLERS - Star Line

## FEATURES

- Tested suitability for contact with food
- Cylinders in stainless steel
- 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
- Rubber feet to grant a perfect grip on the work bench
- Speed variator to increase the withdrawal speed

### SFT3005

SAUSAGE FILLER TRESPADE - 5Lt STAR LINE - STAR 5

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 5Lt |
| DIMENSIONS: | 520 x 210 x 160mm |
| WEIGHT: | 7kg |
| PACKED DIMENSIONS: | 540 x 220 x 220mm |
| PACKED WEIGHT: | 8kg |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

### SFT3007

SAUSAGE FILLER TRESPADE - 7Lt STAR LINE - STAR 8

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 7Lt |
| DIMENSIONS: | 635 x 210 x 160mm |
| WEIGHT: | 9kg |
| PACKED DIMENSIONS: | 640 x 210 x 190mm |
| PACKED WEIGHT: | 9.87kg |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

# SAUSAGE FILLERS - Stainless Steel

## FEATURES

- Rubber feet to grant a perfect grip on the work bench
- Speed variator to increase the withdrawal speed
- Cylinders in stainless steel
- Watertight and easy to clean cylinder weldings
- Racks in carbon steel with antirust surface protection
- Alusteel metal gears
- Aluminium gear-block with self-lubricating bushes
- "Moplen" pistons equipped with vents and silicone gaskets

### SFT4005

SAUSAGE FILLER TRESPADE - 5Lt STAR LINE S/STEEL

#### SPECIFICATION

| | |
|---|---|
| CAPACITY: | 5Lt |
| DIMENSIONS: | 520 x 210 x 160mm |
| WEIGHT: | 7kg |
| PACKED DIMENSIONS: | 540 x 220 x 220mm |
| PACKED WEIGHT: | 8kg |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

### SFT4007

SAUSAGE FILLER TRESPADE - 7Lt STAR LINE S/STEEL

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 7Lt |
| DIMENSIONS: | 635 x 210 x 160mm |
| WEIGHT: | 9kg |
| PACKED DIMENSIONS: | 640 x 210 x 190mm |
| PACKED WEIGHT: | 9.87kg |
| SUPPLIED WITH: | 10, 20, 30 and 40mm funnel nozzles |

## MINCER FUNNELS - Plastic

**MFP0510**
MINCER FUNNEL PLASTIC - No. 5 x 10mm
**MFP0520**
MINCER FUNNEL PLASTIC - No. 5 x 20mm
**MFP0810**
MINCER FUNNEL PLASTIC - No. 8 x 10mm
**MFP0820**
MINCER FUNNEL PLASTIC - No. 8 x 20mm
**MFP1010**
MINCER FUNNEL PLASTIC - No. 10 x 10mm
**MFP1020**
MINCER FUNNEL PLASTIC - No. 10 x 20mm
**MFP2212**
MINCER FUNNEL PLASTIC - No. 22 x 12mm
**MFP2220**
MINCER FUNNEL PLASTIC - No. 22 x 20mm
**MFP3212**
MINCER FUNNEL PLASTIC - No. 32 x 12mm
**MFP3220**
MINCER FUNNEL PLASTIC - No. 32 x 20mm

## SAUSAGE FILLER FUNNEL - Stainless Steel

**SFS0012**
SAUSAGE FILLER FUNNEL S/STEEL - 12mm
**SFS0020**
SAUSAGE FILLER FUNNEL S/STEEL - 20mm
**SFS0030**
SAUSAGE FILLER FUNNEL S/STEEL - 30mm
**SFS0040**
SAUSAGE FILLER FUNNEL S/STEEL - 40mm

**NOTE**
- For sausage fillers with a screw-on funnel holder.
- Not for quick release

## SAUSAGE FILLER FUNNELS - Plastic

**SFP0010**
SAUSAGE FILLER FUNNEL PLASTIC - 10mm
**SFP0020**
SAUSAGE FILLER FUNNEL PLASTIC - 20mm
**SFP0030**
SAUSAGE FILLER FUNNEL PLASTIC - 30mm
**SFP0035**
SAUSAGE FILLER FUNNEL PLASTIC - 40mm

**NOTE**
- For sausage fillers with a screw-on funnel holder.
- (Not for quick release)





## HAND MINCERS

**MHP0008**
MINCER HAND - No. 8
**MHP0010**
MINCER HAND - No. 10
**MHP0022**
MINCER HAND - No. 22
**MHP0032**
MINCER HAND - No. 32

(All hand mincers include a 4.5mm mincer plate and knife)

## HAND MINCER KNIVES

**MKH0008**
MINCER KNIVES HAND - No. 8
**MKH0010**
MINCER KNIVES HAND - No. 10
**MKH0022**
MINCER KNIVES HAND - No. 22
**MKH0032**
MINCER KNIVES HAND - No. 32

## HAND MINCER PLATES

**MPH0804**
MINCER PLATE HAND - No. 8 x 4.5mm
**MPH0806**
MINCER PLATE HAND - No. 8 x 6mm
**MPH0808**
MINCER PLATE HAND - No. 8 x 8mm
**MPH0810**
MINCER PLATE HAND - No. 8 x 10mm
**MPH1004**
MINCER PLATE HAND - No. 10 x 4.5mm
**MPH1006**
MINCER PLATE HAND - No. 10 x 6mm
**MPH1008**
MINCER PLATE HAND - No. 10 x 8mm
**MPH1010**
MINCER PLATE HAND - No. 10 x 10mm
**MPH1012**
MINCER PLATE HAND - No. 10 x 12mm
**MPH2204**
MINCER PLATE HAND - No. 22 x 4.5mm
**MPH2206**
MINCER PLATE HAND - No. 22 x 6mm
**MPH2208**
MINCER PLATE HAND - No. 22 x 8mm
**MPH2210**
MINCER PLATE HAND - No. 22 x 10mm
**MPH2212**
MINCER PLATE HAND - No. 22 x 12mm
**MPH3204**
MINCER PLATE HAND - No. 32 x 4.5mm
**MPH3206**
MINCER PLATE HAND - No. 32 x 6mm
**MPH3208**
MINCER PLATE HAND - No. 32 x 8mm
**MPH3210**
MINCER PLATE HAND - No. 32 x 10mm
**MPH3212**
MINCER PLATE HAND - No. 32 x 12mm

# TENDERISER

Use for tenderised steak in restaurants, supermarkets, retirement villages, prisons etc. Ideal for mass catering and butcheries. Has a safety switch and easy to clean.

### TDS1001
TENDERIZER SKYMSEN - S/STEEL

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.37kW - 220V - 50Hz |
| DIMENSIONS: | 530 x 470 x 220mm |
| WEIGHT: | 29kg |

### OTHER ORDER CODES
### TDS0012
TENDERIZER SKYMSEN - STRIPCUTTER ATTACHMENT - 12mm

# HAND OPERATED PATTY MACHINES

### FEATURES
- Robust heavy duty
- Cast aluminium construction

### PMB0100
PATTY MACHINE BUTCHERQUIP - 100mm

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 200 x 270 x 290mm |
| WEIGHT: | 4.5kg |

### PMB0130
PATTY MACHINE BUTCHERQUIP - 130mm

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 180 x 360 x 300mm |
| WEIGHT: | 7kg |

# DOUGH ROLLER

IMPROVED

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

In only a few seconds it will create flat dough up to 400mm wide and 1 to 5mm thick for pizza or any other use. (Now with safety guard).

### DRM0001
DOUGH ROLLER MACHINE - ANKOR

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 530 x 450 x 800mm |
| NETT WEIGHT: | 44kg |
| WATTS: | 370W |
| VOLTAGE: | 220 / 240V 50Hz |





# SPIRAL DOUGH MIXER

### FEATURES
- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability
- Mixers have a fixed head and mixing bowl
- The shape of the spiral ensures that a perfectly mixed dough is achieved in a few minutes
- Silent transmission system
- Stainless steel protection grid for increased safety
- Units fitted with an electronic timer and 2 speed motor (DMA3030, DMA3040, DMA3050)
- Unit DMA3020 fitted with an electronic timer and single speed motor
- New improved belt and chain drive

### DMA3020
DOUGH MIXER ANKOR - 20Lt - SINGLE PHASE

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 20Lt (Dry flour 8kg) |
| VOLTAGE: | 230V - Single phase - 50Hz |
| POWER: | 1.5kW |
| DIMENSIONS: | 420 x 840 x 720mm |
| BOWL SIZE: | 360 x 210mm |
| WEIGHT: | 124kg |
| ROTATION SPEED BOWL/HOOK: | Single speed - 19 / 193rpm |

### DMA3030
DOUGH MIXER ANKOR - 30Lt

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 30Lt (Dry flour 12kg) |
| VOLTAGE: | 380V - 3 Phase - 50Hz |
| POWER: | 1.5kW |
| DIMENSIONS: | 450 x 870 x 840mm |
| BOWL SIZE: | 396 x 260mm |
| WEIGHT: | 130kg |
| ROTATION SPEED BOWL/HOOK: | 19 / 193, 13 / 132rpm |

### DMA3040
DOUGH MIXER ANKOR - 40Lt

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 40Lt (Dry flour 16kg) |
| VOLTAGE: | 380V - 3 Phase - 50Hz |
| POWER: | 2.2kW |
| DIMENSIONS: | 510 x 1000 x 920mm |
| BOWL SIZE: | 450 x 270mm |
| WEIGHT: | 172kg |
| ROTATION SPEED BOWL/HOOK: | 19 / 193, 13 / 132rpm |

### DMA4050
DOUGH MIXER ANKOR - 50Lt

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 50Lt (Dry flour 20kg) |
| VOLTAGE: | 380V - 3 Phase - 50Hz |
| POWER: | 2.5kW |
| DIMENSIONS: | 510 x 1030 x 920mm |
| BOWL SIZE: | 500 x 270mm |
| WEIGHT: | 177kg |
| ROTATION SPEED BOWL/HOOK: | 19 / 193, 13 / 132rpm |

# PLANETARY MIXERS

ANKOR

## FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- Stainless 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

### PMK6010

PLANETARY MIXER - 10Lt - NO HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 10Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 0.6kW |
| DIMENSIONS: | 470 x 450 x 600mm |
| PLANETARY SPEED: | 148 / 244 / 480rpm |
| WEIGHT: | 45kg |

### PMF6020

PLANETARY MIXER - 20Lt - NO HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 20Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.1kW |
| DIMENSIONS: | 540 x 490 x 780mm |
| PLANETARY SPEED: | 197 / 317 / 462rpm |
| WEIGHT: | 65kg |

### PMF5120

PLANETARY MIXER - 20Lt - WITH HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 20Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.1kW |
| DIMENSIONS: | 540 x 490 x 1030mm |
| PLANETARY SPEED: | 130 / 234 / 418rpm |
| WEIGHT: | 69kg |

### PMF5030

PLANETARY MIXER - 30Lt - NO HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 30Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.5kW |
| DIMENSIONS: | 550 x 520 x 890mm |
| PLANETARY SPEED: | 197 / 317 / 462rpm |
| WEIGHT: | 67kg |

### PMF5130

PLANETARY MIXER - 30Lt - WITH HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 30Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.5kW |
| DIMENSIONS: | 550 x 520 x 1100mm |
| PLANETARY SPEED: | 130 / 234 / 418rpm |
| WEIGHT: | 71kg |





ANKOR

PLANETARY MIXERS

### PMF5040

PLANETARY MIXER - 40Lt - NO HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 40Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 2.1kW |
| DIMENSIONS: | 650 x 620 x 1120mm |
| PLANETARY SPEED: | 109 / 170 / 497rpm |
| WEIGHT: | 170kg |

### PMF5060

PLANETARY MIXER - 60Lt - NO HUB

#### SPECIFICATIFONS

| | |
|---|---|
| TOTAL VOLUMETRIC CAPACITY: | 60Lt |
| VOLTAGE: | 400V - 50Hz - 3 Phase |
| POWER: | 2.3kW |
| DIMENSIONS: | 910 x 730 x 1460mm |
| PLANETARY SPEED: | 114 / 221 / 458rpm |
| WEIGHT: | 363kg |

## OTHER ORDER CODES

### PMF2001

PLANETARY MIXER - MINCER ATTACHMENT ONLY - INCLUDES 6mm, 8mm, S/STEEL PLATES

### PMF2007

PLANETARY MIXER - VEG CUTTER ATTACHMENT - INCLUDES 3mm SLICER, 3mm AND 5mm SHREDDER

# PLANETARY MIXER - 4.8Lt Commercial

### WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

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

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

### PMK3005

PLANETARY MIXER KITCHENAID - 4.8Lt - WHITE

### SPECIFICATIONS

| | |
|---|---|
| MOTOR: | 0.32kW - 220 - 240V - 50/60Hz |
| DIMENSIONS: | 410 x 260 x 340mm |
| WEIGHT: | 12.3kg |

# PLANETARY MIXER - 6.9Lt Professional

### FEATURES

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

### PMK0069

PLANETARY MIXER KITCHENAID - 6.9Lt PROFESSIONAL

### SPECIFICATIONS

| | |
|---|---|
| MOTOR: | 500W - 220-240V - 50/60Hz |
| DIMENSIONS: | 419 x 287 x 310mm |
| WEIGHT: | 13kg |
| PACKAGED WEIGHT: | 16.6kg |

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





# CULINARY BLENDER

3 YEAR WARRANTY

**LIFETIME WARRANTY**
ON BLADE AND MOTOR DRIVE COUPLING

### FEATURES

- Saves prep time with powerful, high-volume blending
- EXPEDITOR™ family of blenders
- Powerful 3.5HP motor provides great results in a fraction of the time
- Designed with safety in mind, the lid interlock ensures the blender will not start until jar and lid are securely in place
- Unique chop function pulses the blades to keep ingredients moving and optimize control of consistency
- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4Lt, heavy-duty, brushed stainless 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 alluminum base with non-skid feet for improved stability
- Low-profile design for improved ergonomics
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

### HBC1100

COMMERCIAL HAMILTON BEACH CULINARY BLENDER- 4Lt

### SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 4Lt |
| MOTOR POWER: | 3.5HP - 230V - 50/60Hz |
| DIMENSIONS: | 226 x 378 x 481mm |

# FOOD BLENDER

3 YEAR WARRANTY FOR PARTS AND LABOUR

**LIFETIME WARRANTY**
ON BLADE AND MOTOR DRIVE COUPLING

### FEATURES

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

### FBH6000

COMMERCIAL FOOD BLENDER HAMILTON BEACH 1.8Lt

### SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 1.8Lt |
| MOTOR POWER: | 3HP - 230V - 50/60Hz |
| DIMENSIONS: | 178 x 203 x 467mm |

# COMMERCIAL BLENDER

All-metal drive coupling offers long-lasting performance

Stainless steel blades quickly cut through ingredients

## FEATURES

- Chop, variable speed and pulse functions for easy blending, pureeing, grinding, chopping and emulsifying
- 1HP motor has the torque needed for thick recipes
- Adjustable speed dial for chop and variable speed functions
- All-metal drive coupling, stainless steel blades and jug
- Pulse function

## CBH0500

COMMERCIAL BLENDER HAMILTON BEACH- 1.9Lt

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 1.9Lt |
| MOTOR POWER: | 1HP - 230V - 50/60Hz |
| DIMENSIONS: | 178 x 203 x 521mm |
| WEIGHT: | 8.2kg |

# ECLIPSE BLENDER

**LIFETIME WARRANTY**
ON BLADE AND MOTOR DRIVE COUPLING

## FEATURES

- Quiet and powerful with QuietBlend™ technology
- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Powerful 3 peak† HP motor
- Lifetime warranty on motor drive coupling and stainless steel blade
- Select from over 100 pre-programmed cycles- custom programs also available
- Converts for in-counter use
- 2Lt Container
- 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

## EBH0750

COMMERCIAL ECLIPSE BLENDER HAMILTON BEACH 2Lt

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 2Lt |
| MOTOR POWER: | 3HP - 220- 240V - 50/60Hz |
| DIMENSIONS: | 216 x 286 x 470mm |
| WEIGHT: | 6.3kg |

## OTHER ORDER CODES

## XEBH0001

ECLIPSE BLENDER HAMILTON BEACH - SPARE JUG

# FURY BLENDER

## FEATURES

- Powerful precision blending with pulse action
- 3HP Motor with all-metal drive coupling
- Wave~Action® system provides super-smooth drink profile, every time
- Precision blending for a wide variety of drinks
- Timer with automatic shut-off
- Stackable 1.8Lt container
- Removable dosing cup
- 2 Speeds plus pulse button
- Sure Grip™ feet prevent skidding

## FBH0550

COMMERCIAL FURY BLENDER- HAMILTON BEACH 1.8Lt

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 1.8Lt |
| MOTOR POWER: | 3HP - 220 - 240V - 50/60Hz |
| DIMENSIONS: | 178 x 203 x 457mm |
| WEIGHT: | 6.3kg |

## OTHER ORDER CODES

## TBH1516

FURY / TEMPEST HAMILTON BEACH - SPARE JUG

# BAR BLENDERS

## FEATURES

- The world's favourite blender, a must for any bar or restaurant kitchen
- To be used with crushed ice
- Separate On/Off and High/Low pulse switches
- Break resistant polycarbonate jug
- Fitted with patented rubber clutch system to prevent motor damage

### BBH0908

COMMERCIAL BAR BLENDER HAM/BEACH-908 (WITH A PLASTIC JUG) 1.25Lt

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 1.25Lt |
| MOTOR POWER: | 3/8HP - 220 - 240V - 50/60Hz |
| DIMENSIONS: | 165 x 203 x 387mm |
| WEIGHT: | 4.1kg |

2 YEAR WARRANTY

## FEATURES

- Multipurpose blender suitable for any bar or restaurant
- Perfect for salsas, dips, soups, cocktails and more
- Separate On/Off and High/Low pulse switches
- To be used with crushed ice

### BBH2001

COMMERCIAL BAR BLENDER HAM/BEACH- RIO- S/STEEL JUG 950ml

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 950ml (stainless steel jug) |
| MOTOR POWER: | 1/2HP with pulse - 220-240V - 50/60Hz |
| DIMENSIONS: | 165 x 203 x 406 mm |
| WEIGHT: | 3.6kg |

2 YEAR WARRANTY

### BBH2002

COMMERCIAL BAR BLENDER HAM/BEACH- TANGO 1.4Lt

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 1.4Lt |
| MOTOR POWER: | 1/2HP with pulse - 220 - 240V - 50/60Hz |
| DIMENSIONS: | 165 x 228 x 431mm |
| WEIGHT: | 5kg |





# MILKSHAKE MIXER

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

### MMH0200

COMMERCIAL MILKSHAKE MIXER HAMILTON BEACH - SINGLE

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.24kW - 220 - 240V - 50/60Hz |
| DIMENSIONS: | 165 x 171 x 520mm |
| WEIGHT: | 6.5kg |
| | Supplied with 1 x 750ml milkshake cup |

### XMMH5004

M/MIX HB [ALL]
AGITATOR SOLID

### MSC0001

MILKSHAKE CUP S/STEEL
750ml

### MSC0003

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

### MMH0400

COMMERCIAL MILKSHAKE MIXER HAMILTON BEACH- TRIPLE 400

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.9kW - 50 - 60Hz |
| DIMENSIONS: | 317 x 228 x 520mm |
| WEIGHT: | 17kg |
| | Supplied with 3 x 750ml milkshake cups |
| | 3 Speed rocker switch |
| | Unique pulse switches |

# MILKSHAKE MIXER

2 YEAR WARRANTY

**MMA0001**
MILKSHAKE MACHINE
SUMMIT (BLACK)
SINGLE HEAD
(INCL CUP)

**MMA0004**
MILKSHAKE MACHINE
SUMMIT (RED)
SINGLE HEAD
(INCL CUP)

**MMA0007**
MILKSHAKE MACHINE
SUMMIT (SILVER)
SINGLE HEAD
(INCL CUP)

SUMMIT

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

- Available in various trendy colours to suit every application
- Comes standard with a stainless steel mixing cup
- Attractive and modular

## OTHER ORDER CODES

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

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.35kW - 220V |
| DIMENSIONS: | 165 x 158 x 498mm |
| WEIGHT: | 4.5kg |
| | Supplied with one milkshake cup - 800ml |

# BAR BLENDER

## FEATURES

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

**BBS1200**
BAR BLENDER SUMMIT 1.5Lt

## SPECIFICATIONS

| | |
|---|---|
| JUG CAPACITY: | 1.5Lt |
| MOTOR POWER: | 1200W - 3HP (2238W - Max motor power) |
| VOLTAGE: | 230V - 50/60Hz |
| DIMENSIONS: | 213 x 405 x 235 mm |
| WEIGHT: | 4.5kg |

## OTHER ORDER CODES

**BBS1201** BAR BLENDER SUMMIT 1.5Lt - SPARE JUG

robot coupe

# JUICE EXTRACTOR

## FEATURES

- Induction motor
- Patented automatic feed system, ø 79mm
- High clearance juice spout - 162mm
- Continuous pulp ejection
- 6.5Lt container slots neatly under the ejector
- Easy removable stainless steel bowl and basket for fast cleaning
- Drip tray

**JER0001**
JUICE EXTRACTOR ROBOT COUPE - J80

## SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER

| | |
|---|---|
| OUTPUT: | Up to 120Lt /hr |
| POWER: | 700W - Single phase - 230V 50Hz |
| SINGLE SPEED: | 3000rpm |
| DIMENSIONS: | 505 x 235 x 420mm |

## FEATURES

- Induction motor
- Patented automatic feed system, Ø79mm
- High clearance juice spout - up to 250mm
- Ejection chute sends a continous flow of pulp straight into a bin
- 7.2Lt Container slots neatly under the ejector
- Easy removable stainless steel bowl and basket for fast cleaning
- Drip tray

**JER0002**
JUICE EXTRACTOR ROBOT COUPE - J100 ULTRA

## SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER

| | |
|---|---|
| OUTPUT: | Up to 160Lt /hr |
| POWER: | 1000W - single phase - 230V - 50Hz |
| SINGLE SPEED: | 3000rpm |
| DIMENSIONS: | 595 x 235 x 438mm |

sammic

# CITRUS EXTRACTOR ECP

**CES0001**
CITRUS EXTRACTOR SAMMIC - ECP

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 200 oranges /hr |
| POWER: | 0.3kW - 230V - 50Hz |
| SPEED: | 1410rpm |
| DIMENSIONS: | 200 x 310 x 390mm |
| WEIGHT: | 9kg |

## MULTI JUICER - Semi Commercial

### FEATURES
- Ideal to obtain perfect juice straight from fresh fruit or vegetables
- Simple and easy to use
- For small volume restaurants
- Suitable for fruit or vegetables
- Enhance your menu for extra profit
- Product to be processed must be pitless

### JES0001
MULTI JUICER SUMMIT

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.24kW - 220V - 50Hz |
| SPEED: | 6300rpm |
| DIMENSIONS: | 210 x 310 x 370mm |
| WEIGHT: | 5kg |

## FOOD BLENDERS

Ideal for blending soups and sauces. Use specifically for mayonnaise, salad dressings, juices, etc

### LQS1004
BLENDER SKYMSEN - 4Lt - SEAMLESS BOWL

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.7kW - 220V - 50Hz |
| SPEED: | 3410rpm |
| DIMENSIONS: | 210 x 240 x 600mm |
| | Removable jug |

### LQS1025
BLENDER SKYMSEN - 25Lt - SEAMLESS BOWL

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.9kW - 220V - 50Hz |
| SPEED: | 2890rpm |
| DIMENSIONS: | 450 x 570 x 1360mm |
| | Tilting jug |

## ICE CRUSHER - Electric

(Bowl not included)

### 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

### ICH1001
ICE CRUSHER ELECTRIC - DELUX

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.65kW - 230V - 50/60Hz |
| DIMENSIONS: | 200 x 230 x 300mm |
| WEIGHT: | 5.6kg |

### OTHER ORDER CODES:
### MBT1002
MIXING BOWL TAPERED - MB2 (MINI) - 180 x 65mm - 800ml

## ICE SHAVER - Electric

### ICH0945
ICE SHAVER ELECTRIC - ECONO

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.30kW - 220V - 50Hz |
| DIMENSIONS: | 700 x 160 x 245mm |
| WEIGHT: | 12.9kg |
| | Makes perfect shaved ice |

## ICE CRUSHER - Hand

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

### ICH0001
ICE CRUSHER - HAND

## *Heating*

Our range of gas and electric appliances will provide your business with all the energy and passion needed to produce great results.

From baking muffins to producing a refreshing cup of coffee, our comprehensive range of products will ensure that your kitchen has reliable and dependable equipment to cater for all your business cooking and heating requirements.

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# BAIN MARIES - Table Top

Anvil is manufactured in South Africa according to the NRCS electrical safety requirements and approved by the LPG Safety Association of SA.
Anvil is sold in over 30 countries world wide.

Modular equipment - All Anvil products have been designed to ensure a modular fit to complement modern kitchens.
Special designs - All Anvil products are manufactured to withstand the harsh South African conditions and are ideally suited for restaurants, institutions, school tuck shops, bed & breakfasts, industrial caterers, etc.
Quality - All components used are of the finest quality.
Commercial Equipment - Manufactured specifically for rugged working conditions.

ANVIL ITEMS COMPLY WITH SOUTH AFRICAN REGULATORY STANDARDS

## FEATURES

- Element configuration provides even heat distribution
- Great for buffets, serving lines, restaurants, hospitals, old age homes, etc
- Ideal for outside caterers, completely portable
- Variable heat control
- Tap for easy drainage

### BMA0001
BAIN MARIE TABLE TOP - 1 DIVISION

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.7kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 394 x 658 x 268mm |
| WEIGHT: | 12kg |

### BMA0002
BAIN MARIE TABLE TOP - 2 DIVISION

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.7kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 735 x 658 x 268mm |
| WEIGHT: | 18kg |

(Inserts sold separately)

### BMA0003
BAIN MARIE TABLE TOP - 3 DIVISION

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.7kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 1074 x 658 x 268mm |
| WEIGHT: | 22kg |

#### OTHER ORDER CODES

### XBMA0002
BAIN MARIE ANVIL - DIVIDER





# FRYERS - Table Top

## FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Longer optimised heating element covers more surface area and prolongs oil life
- The oil tank has slip-away handles for easy removal
- Rugged stainless steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 250g per 5Lt tank
- Produced in South Africa using heavier gauged stainless steel
- Available in Single or Double Pan for increased versatility

### FFA2001
FISH FRYER ANVIL - SINGLE PAN (ELEC)

#### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 4kg french fries an hour |
| POWER: | 2.5kW |
| VOLTAGE: | 230V |
| VOLUME OF OIL: | 5Lt |
| DIMENSIONS: | 282 x 470 x 288mm |
| WEIGHT: | 6kg |
| IDEAL FOR: | Raw product |

(Stainless steel baskets included)

### FFA2002
FISH FRYER ANVIL - DOUBLE PAN (ELEC)

#### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 8kg french fries an hour |
| POWER: | 2 x 2.5kW |
| VOLTAGE: | 2 x 230V |
| VOLUME OF OIL: | 2 x 5Lt |
| DIMENSIONS: | 573 x 470 x 288mm |
| WEIGHT: | 12kg |
| IDEAL FOR: | Raw product |

#### OTHER ORDER CODES

### FFI0001
FISH FRYER ANVIL - NIGHT COVER ONLY

### FFI0150
FISH FRYER ANVIL - INSERT 1/2 x 150mm

### FFB2250
FISH FRYER BASKET - SPARE BASKET - S/STEEL

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

# FRYERS - Table Top

## FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Use with McCain frozen chips for best results
- Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip
- 3.4kW element reduces recovery time
- Operating temperature range: 50°C-190°C
- The oil tank has slip-away handles for easy removal
- Rugged stainless steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 300g per 5Lt tank

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

## FFA5001

FISH FRYER ANVIL - FROZEN CHIP McCAINS - SINGLE- ELEC

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 6kg french fries / hr |
| POWER: | 3.4kW |
| VOLTAGE: | 230V |
| VOLUME OF OIL: | 5Lt |
| DIMENSIONS: | 282 x 470 x 288mm |
| WEIGHT: | 8.6kg |
| IDEAL FOR: | Frozen products |

## OTHER ORDER CODES

### FFB2260

FISH FRYER BASKET - McCAINS / ANVIL FRYER

### FFI0001

FISH FRYER ANVIL - NIGHT COVER ONLY

## Note

Must be used on a dedicated 16amp plug point stainless steel basket included

# HIGH SPEED FRYER - Table Top

## FEATURES

- Stainless steel handle to hinge the element to 90° for easy cleaning
- Hinged element safely locks into 90° position
- Stainless steel tank designed with surge area
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing
- Microswitch disconnects power when element is hinged up
- Recommended portion size 500g
- Ideal for fish and battered products
- Adjustable feet for varied height preference or levelling
- Operating temperature range: 50°C-190°C

(Stainless steel basket included)

## FFA6003

FISH FRYER ANVIL - 1 x 10Lt - HIGH SPEED - 5.6kW - ELEC

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 9kg french fries / hr |
| POWER: | 5.6kW |
| VOLTAGE: | 230V - 2 phase - 50Hz |
| VOLUME OF OIL: | 10Lt |
| DIMENSIONS: | 390 x 512 x 422mm |
| BOX DIMENSIONS: | 400 x 550 x 470mm |
| WEIGHT: | 16kg |

## OTHER ORDER CODES

### FFB2250

FISH FRYER BASKET - SPARE BASKET - S/STEEL





# GAS FRYER - Table Top

## FEATURES

- 5Lt oil capacity
- Stainless steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Adjustable feet for varied height preference
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- With the ball valve located behind the door there is no chance to accidentaly open the valve and burn oneself.

(Stainless steel basket included)

## FFA4110-R01

FISH FRYER ANVIL - SINGLE PAN - GAS

## SPECIFICATIONS

| | |
|---|---|
| PRODUCTION OUTPUT: | Approx 4kg french fries/hr |
| OUTPUT: | 32 500 BTU |
| GAS: | LPG |
| VOLUME OF OIL: | 5Lt |
| DIMENSIONS: | 305 x 620 x 495mm |
| WEIGHT: | 14kg |
| REGULATOR: | Yes |

## OTHER ORDER CODES

### FFB2250

FISH FRYER BASKET- SPARE BASKET- S/STEEL

# GAS FRYERS - Table Top

## FEATURES

- 2 x 5Lt oil capacity
- Stainless steel construction
- Adjustable feet for varied height preference
- Ideal for use in restaurants, canteens, take aways and outdoor caterers
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- Double pan allows seperation of foods, and flexible and economical use

(Stainless steel basket included)

## FFA4120-R01

FISH FRYER ANVIL - DOUBLE PAN - GAS

## SPECIFICATIONS

| | |
|---|---|
| PRODUCTIONOUTPUT: | Approx 8kg french fries/hr |
| OUTPUT: | 65 000 BTU |
| GAS: | LPG |
| VOLUME OF OIL: | 2 x 5Lt |
| DIMENSIONS: | 610 x 620 x 495mm |
| WEIGHT: | 27kg |
| REGULATOR: | Yes |

## OTHER ORDER CODES

### FFB2250

FISH FRYER BASKET - SPARE BASKET - S/STEEL

# FLOOR STANDING FRYERS - Gas

This unit is ideal for all fast food outlets that serve large volumes of fried food especially in remote regions

## FEATURES

- 20Lt oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Flame failure safety cut-off valve
- Manual pilot flame ignition
- Rugged stainless steel wire basket with insulated handle
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C

(Stainless steel basket included)

## FFA3200

FISH FRYER ANVIL - 1 x 20Lt - GAS

### SPECIFICATIONS

| | |
|---|---|
| PRODUCTION OUTPUT: | Approx 40kg french fries/hr |
| OUTPUT: | 90000 BTU (26.38kW) |
| VOLUME OF OIL: | 20Lt |
| DIMENSIONS: | 400 x 760 x 1180mm |
| WEIGHT: | 70kg |
| REGULATOR: | No |

### OTHER ORDER CODES

## FFB3200

FISH FRYER BASKET - FOR FFA3200

### Note

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

# FLOOR STANDING FRYERS - Electric

## FEATURES

- Large surge area and effective cold zone
- Stainless steel tank
- Supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Adjustable feet for levelling
- Large 40mm drain valve for fast effective draining
- Operating temperature range: 50°C-190°C

(Baskets sold separately)

## FFA2010

FISH FRYER ANVIL - 2 x 10Lt - 16.5kW - ELEC

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 40kg french fries / hr |
| POWER: | 2 x 8.25kW |
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| VOLUME OF OIL: | 2 x 10Lt |
| DIMENSIONS: | 510 x 660 x 1000mm |
| WEIGHT: | 45kg |

## FFA6210

FISH FRYER ANVIL - 2 x 10Lt - 12kW- ELEC

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 35kg french fries / hr |
| POWER: | 2 x 6kW |
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| VOLUME OF OIL: | 2 x 10Lt |
| DIMENSIONS: | 510 x 660 x 1000mm |
| WEIGHT: | 45kg |

### OTHER ORDER CODES

## CBS2280

CHIPBASKET- 280 x 179 x 130mm (NO SIDE HOOKS)

## ORA0002

OIL RECEIVER





# FLOOR STANDING FRYERS - Electric

## FEATURES

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

(Baskets sold separately)

## FFA1020

FISH FRYER ANVIL - 1 x 20Lt - 16.5kW - ELEC

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 40kg french fries / hr |
| POWER: | 16.5kW |
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| VOLUME OF OIL: | 20Lt |
| DIMENSIONS: | 510 x 660 x 1000mm |
| WEIGHT: | 45kg |

## FFA6120

FISH FRYER ANVIL - 1 x 20Lt - 12kW - ELEC

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 35kg french fries / hr |
| POWER: | 12kW |
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| VOLUME OF OIL: | 20Lt |
| DIMENSIONS: | 510 x 660 x 1000mm |
| WEIGHT: | 45kg |

### OTHER ORDER CODES

## CBS2280

CHIP BASKET - 280 x 179 x 130mm - NO SIDE HOOKS

## ORA0001

OIL RECEIVER

# FLOOR STANDING FRYERS - Electric

## FEATURES

- Large surge area and effective cold zone
- High power for optimal recovery time
- Unit supplied with one drain tank
- Each tank is fitted with a manual reset safety thermostat
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Stainless steel construction for easy cleaning
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C

(Baskets sold separately)

### FFA2020

FISH FRYER ANVIL - 2 x 20Lt - 33kW - ELEC

### SPECIFICATIONS

| | |
|---|---|
| PRODUCTION OUTPUT: | Approx 80kg french fries / hr |
| POWER: | 2 x 16.5kW |
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| VOLUME OF OIL: | 2 x 20Lt |
| DIMENSIONS: | 1012 x 660 x 1000mm |
| WEIGHT: | 65kg |

### FFA6220

FISH FRYER ANVIL- 2 x 20Lt - 24kW-ELEC

### SPECIFICATIONS

| | |
|---|---|
| PRODUCTION OUTPUT: | Approx 70kg french fries / hr |
| POWER: | 2 x 12kW |
| VOLTAGE: | 380V – 3 phase (Neutral and Earth) |
| VOLUME OF OIL: | 2 x 20Lt |
| DIMENSIONS: | 1012 x 660 x 1000mm |
| WEIGHT: | 65kg |

### OTHER ORDER CODES

### CBS2280

CHIP BASKET- 280 x 179 x 130mm (NO SIDE HOOKS)

# SPAZA FRYER - Electric

(Baskets sold separately)

## FEATURES

- A powerful floor standing unit that is reliable and cost effective
- Capacity of 16Lt
- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Valve fitted for easy draining of oil
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350g
- Operating temperature range: 50°C-190°C

### FFA1002

FISH FRYER ANVIL - SPAZA

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 10kg french fries / hr |
| POWER: | 2 x 3.4kW |
| VOLTAGE: | 230V |
| VOLUME OF OIL: | 2 x 8Lt |
| DIMENSIONS: | 813 x 628 x 1152mm |
| WEIGHT: | 31.5kg |
| NOTE: | Should be connected to 2 separate 16Amp plugs on separate circuits |

### OTHER ORDER CODES

### FFB2250

FISH FRYER BASKET - S/STEEL





# HOT DOG ROLLER - 11 Roller

## FEATURES

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

### HDR1011

HOT DOG ROLLER ANVIL - 11 ROLLER

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.75kW |
| DIMENSIONS: | 588 x 405 x 190mm |
| WEIGHT: | 12.2kg |

# CHIP DUMP

## FEATURES

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

### CDA0001

CHIP DUMP ANVIL

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.9kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 340 x 630 x 489mm |
| WEIGHT: | 8kg |

# CHIP DUMP - Floor Standing

(Inserts included)

## FEATURES

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

### CDA2001

CHIP DUMP ANVIL - FLOOR STANDING

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.9kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 449 x 620 x 1288mm |

# DOUGHNUT FRYER - Electric

## FEATURES

- Start your own business selling vetkoek, koeksisters or doughnuts
- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Can also be used for fish or chicken nuggets
- Thermostatically controlled
- Comes standard with stainless steel turning fork
- Removable drip tray convenient for draining
- Takes 6 - 8Lt cooking oil
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing

### DFA0001

DOUGHNUT FRYER ANVIL

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.4kW |
| VOLTAGE: | 230V |
| VOLUME OF OIL: | 6 - 8Lt |
| DIMENSIONS: | 736 x 682 x 280mm |
| WEIGHT: | 9kg |

# STOVE PLATES

## FEATURES

- For hygienic boiling and simmering
- Anvil hot plates are built with safety and robustness in mind
- Rapid heat up time. Specially designed industrial quality elements which can be left on all day
- Six-stage heat switch for simmering and boiling
- Splash guard
- Strong enough to hold a 60Lt Pot

### STA0001

STOVE ANVIL - SINGLE PLATE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.0kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 225mm |
| DIMENSIONS: | 333 x 508 x 225mm |
| WEIGHT: | 7kg |

### STA0002

STOVE ANVIL - DOUBLE PLATE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1 x 1.2kW- 1 x 2.0kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 1 x 190mm - 1 x 225mm |
| DIMENSIONS: | 580 x 508 x 225mm |
| WEIGHT: | 11.4kg |





# HEAVY DUTY GAS STOVES

Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

## FEATURES

- 26000 BTU per burner
- Heavy duty cast iron grates specially designed to distribute heavy loads and ensure fast, even heating
- Bull nose design
- Safety approved by LPG Safety Association of SA
- Flame failure device
- Drip tray
- Heavy duty cast iron burners for better heat distribution
- Superior burners allow for fast heating and improved heat distribution

### STG0002

STOVE GAS ANVIL - HEAVY DUTY- 2 BURNER

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Open |
| GAS: | LPG |
| OUTPUT: | 52000 BTU (15.24kW) |
| DIMENSIONS: | 300 x 692 x 364mm |
| GRID SIZE: | 300 x 300mm |
| PACKED WEIGHT: | 39kg |
| REGULATOR: | No |

### STG0004

STOVE GAS ANVIL - HEAVY DUTY - 4 BURNER

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Open |
| GAS: | LPG |
| OUTPUT: | 104000 BTU (30.48kW) |
| DIMENSIONS: | 600 x 692 x 364mm |
| GRID SIZE: | 600 x 300mm |
| PACKED WEIGHT: | 68kg |
| REGULATOR: | No |

### STG0006

STOVE GAS ANVIL - HEAVY DUTY - 6 BURNER

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Open |
| GAS: | LPG |
| OUTPUT: | 156000 BTU (45.72kW) |
| DIMENSIONS: | 900 x 692 x 364mm |
| GRID SIZE: | 900 x 300mm |
| PACKED WEIGHT: | 97kg |
| REGULATOR: | No |

### Note

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

# GRILLERS - Heavy Duty - Solid Top - Electric

## FEATURES

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

### FGE0900

HEAVY DUTY SOILID TOP GRILLER - ELECTRIC - 900

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat |
| POWER: | 380V 3P N/50Hz - 12kW |
| DIMENSIONS: | 918 x 765 x 1000mm |
| GRILL AREA: | 914 x 550mm |
| PACKED WEIGHT: | 100kg |

NEW

### FGE0600

HEAVY DUTY SOLID TOP GRILLER - ELECTRIC - 600

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | FLAT |
| POWER: | 8kW- 50Hz |
| DIMENSIONS: | 618 x765 x 1000mm |
| GRILL AREA: | 614 x 550mm |
| PACKED WEIGHT: | 80kg |

# GRILLERS - Heavy Duty - Solid Top - Gas

## FEATURES

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

### FGG0900

HEAVY DUTY SOLID TOP GRILLER - GAS - 900

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat |
| OUTPUT: | 84000 BTU (17kW) |
| DIMENSIONS: | 918 x 765 x 1000mm |
| GRILL AREA: | 914 x 550mm |
| PACKED WEIGHT: | 110kg |
| GAS: | LPG |

NEW

### FGG0600

HEAVY DUTY SOLID TOP GRILLER - GAS - 600

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 37000 BTU (10,84Kw) |
| DIMENSIONS: | 618 x 765 x 1000mm |
| GRILL AREA: | 614 x 550mm |
| PACKED WEIGHT: | 80kg |
| GAS: | LPG |

### Note

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

# GRILLERS - Heavy Duty - Radiant - Gas

## FEATURES

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

### FGR0900

HEAVY DUTY RADIANT GRILLER - GAS - 900

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| OUTPUT: | 84000 BTU (24.62kW) |
| DIMENSIONS: | 918 x 765 x 1000mm |
| GRILL AREA: | 914 X 460mm |
| PACKED WEIGHT: | 110kg |
| GAS: | LPG |

NEW

### FGR0600

HEAVY DUTY RADIANT GRILLER - GAS - 600

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| OUTPUT: | 56000 BTU (16,41kW) |
| DIMENSIONS: | 618 x 765 x 1000mm |
| GRILL AREA: | 614 x 550mm |
| PACKED WEIGHT: | 80kg |
| GAS: | LPG |

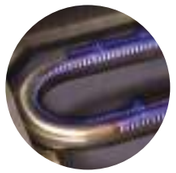
#### Note

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

# GRILLERS - Gas

## FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition
- Heavy duty 16mm griddle plate for effective heat distribution
- Bull nose design
- Automatic flame failure device shuts off gas in the event of flame going out
- Polished cooking surface for easy cleaning
- Safety approved by LPG Safety Association of SA
- 455mm Long, stainless steel burners for better heat distribution



### FTG0400

FLAT TOP GRILLER ANVIL - 400mm- PREMIER RANGE - GAS

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat |
| GAS: | LPG |
| OUTPUT: | 28000 BTU (8.21kW) |
| DIMENSIONS: | 450 x 675 x 350mm |
| GRILL AREA: | 400 x 480mm |
| PACKED WEIGHT: | 55kg |
| REGULATOR: | No |

### FTG0600

FLAT TOP GRILLER ANVIL - 600mm - PREMIER RANGE - GAS

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat |
| GAS: | LPG |
| OUTPUT: | 56000 BTU (16.41kW) |
| DIMENSIONS: | 610 x 675 x 350mm |
| GRILL AREA: | 600 x 480mm |
| PACKED WEIGHT: | 74kg |
| REGULATOR: | No |

### FTG0900

FLAT TOP GRILLER ANVIL - 900mm - PREMIER RANGE - GAS

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat |
| GAS: | LPG |
| OUTPUT: | 84000 BTU (24.62kW) |
| DIMENSIONS: | 900 x 675 x 350mm |
| GRILL AREA: | 900 x 480mm |
| PACKED WEIGHT: | 97kg |
| REGULATOR: | No |

#### Note

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

# STAINLESS STEEL STANDS

## FEATURES

- The collapsible flat design allows the stand to be conveniently transported

### GGS0400

GAS GRILLER STAND - 400mm - S/STEEL

### GGS0600

GAS GRILLER STAND - 600mm - S/STEEL

### GGS0900

GAS GRILLER STAND - 900mm - S/STEEL

# GRILLERS - Gas

## FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition
- Heavy duty cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Bull nose design
- Conversion kits available to convert unit to lava rock griller
- Automatic flame failure device shuts off gas in the event of flame going out
- Safety approved by LPG Safety Association of SA
- 455mm long, stainless steel burners for better heat distribution

### GGR0400
GAS GRILLER RADIANT ANVIL - 400mm - PREMIER RANGE

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| GAS: | LPG |
| OUTPUT: | 28000 BTU (8.21kW) |
| DIMENSIONS: | 450 x 675 x 350mm |
| GRILL AREA: | 400 x 470mm |
| PACKED WEIGHT: | 45kg |
| REGULATOR: | No |

### GGR0600
GAS GRILLER RADIANT ANVIL - 600mm - PREMIER RANGE

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| GAS: | LPG |
| OUTPUT: | 56000 BTU (16.41kW) |
| DIMENSIONS: | 610 x 675 x 350mm |
| GRILL AREA: | 600 x 470mm |
| PACKED WEIGHT: | 51kg |
| REGULATOR: | No |

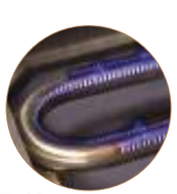
(Stand sold separately)

### GGR0900
GAS GRILLER RADIANT ANVIL - 900mm - PREMIER RANGE

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| GAS: | LPG |
| OUTPUT: | 84000 BTU (24.62kW) |
| DIMENSIONS: | 900 x 675 x 350mm |
| GRILL AREA: | 900 x 470mm |
| PACKED WEIGHT: | 68kg |
| REGULATOR: | No |

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



Lava rocks

### OTHER ORDER CODES
### LAVA ROCK CONVERSION KITS

**GGR1400** GAS GRILLER RADIANT ANVIL - 400mm - LAVA ROCK KIT
**GGR1600** GAS GRILLER RADIANT ANVIL - 600mm - LAVA ROCK KIT
**GGR1900** GAS GRILLER RADIANT ANVIL - 900mm - LAVA ROCK KIT

### STAINLESS STEEL STANDS

**GGS0400** GAS GRILLER STAND - 400mm - S/STEEL
**GGS0600** GAS GRILLER STAND - 600mm - S/STEEL
**GGS0900** GAS GRILLER STAND - 900mm - S/STEEL





# GRILLERS - Electric

## Construction

- Heavy duty 10mm cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 300°C
- Egg griller thermostatically controlled up to max of 180°C
- Element design ensures even heating over entire cooking surface
- The egg and bacon grillers are ideal for breakfasts. Use either the egg griller (D) for frying eggs in oil bath or use the combination (E) to fry eggs on one side, sausages, bacon and tomatoes on the other side
- Buy the half flat / half ribbed griddle to give you versatility, use the flat half for bacon and eggs and the ribbed side to give burgers and steaks the authentic "grill house look"

### FTA0400
FLAT TOP GRILL ANVIL - 400mm - ELEC

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2kW |
| VOLTAGE: | 230V |
| GRILL AREA: | 355 x 420mm |
| DIMENSIONS: | 373 x 470 x 241mm |
| WEIGHT: | 20kg |

### FTA0600
FLAT TOP GRILL ANVIL - 600mm - ELEC

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 3kW |
| VOLTAGE: | 230V |
| GRILL AREA: | 605 x 420mm |
| DIMENSIONS: | 623 x 470 x 241mm |
| WEIGHT: | 30kg |

### FTA2600
FLAT TOP GRILL ANVIL - RIBBED / FLAT - 600mm - ELEC

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 3kW |
| VOLTAGE: | 230V |
| GRILL AREA: | 605 x 420mm |
| DIMENSIONS: | 623 x 470 x 241mm |
| WEIGHT: | 30kg |

### FTA4400
FLAT TOP GRILL ANVIL - EGG GRILLER - 400mm - ELEC

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2kW |
| VOLTAGE: | 230V |
| GRILL AREA: | 355 x 420mm |
| DIMENSIONS: | 373 x 470 x 241mm |
| WEIGHT: | 19kg |

### FTA1600
FLAT TOP GRILL ANVIL - EGG & BACON - 600mm - ELEC

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 3kW |
| VOLTAGE: | 230V |
| GRILL AREA: | 605 x 420mm |
| DIMENSIONS: | 623 x 470 x 241mm |
| WEIGHT: | 30kg |

# GRILLERS - Gas

## FEATURES

- New improved design
- Front mounted easy access drip tray
- Anvil gas griddles are ideal for grilling steaks, chops, burgers, mixed grill, fish, pancakes, eggs, sausages, tomatoes etc. Gas griddles are also ideal for use outdoors and in areas where electricity is unavailable
- Easy to connect - 1m flexible hose and regulator supplied
- Ignition mechanism for easy igniting
- Flame failure device which shuts down the gas supply should the flame go out
- Adjustable feet for levelling the unit
- Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9kg - 48kg) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately
- Safety approved by LPG Safety Association of SA

### FTA2400
FLAT TOP GRILL ANVIL - 400mm - GAS

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat top |
| GAS: | LPG |
| OUTPUT: | 12 500 BTU (3.66kW) |
| DIMENSIONS: | 400 x 446 x 244mm |
| GRILL AREA: | 400 x 400mm |
| WEIGHT: | 18kg |
| REGULATOR: | Yes |

### FTA6600
FLAT TOP GRILL ANVIL - FLAT 600mm - GAS

### FTA9600
FLAT TOP GRILL ANVIL - RIB/FLAT 600mm - GAS

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat (6600), half ribbed (9600) |
| GAS: | LPG |
| OUTPUT: | 25000 BTU (7.33kW) |
| DIMENSIONS: | 620 x 446 x 244mm |
| GRILL AREA: | 616 x 400mm |
| WEIGHT: | 28kg |
| REGULATOR: | Yes |

### FTA1900
FLAT TOP GRILL ANVIL - FLAT 900mm - GAS

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Flat |
| GAS: | LPG |
| OUTPUT: | 37 500 BTU (10.99kW) |
| DIMENSIONS: | 893 x 446 x 244mm |
| GRILL AREA: | 889 x 400mm |
| WEIGHT: | 32kg |
| REGULATOR: | Yes |

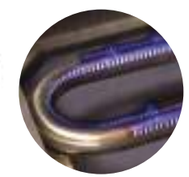




GRILLERS - Gas

## FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- Stainless steel splash guard
- Robust modular construction
- Can be used as table top unit
- Flat grill plates available as an optional extra on 6 & 10 radiant units only
- Drip tray included
- Piezo ignitor for safe and easy ignition
- Automatic flame failure device shuts off gas in the event of flame going out
- Products are safety approved by the LPG Safety Association of SA
- Supplied flat packed
- Extended front bullnose
- Stainless steel deflectors
- 28000 BTU per burner



### GGA3004
GAS GRILLER ANVIL - 4 BURNER RADIANT - FREE STANDING

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| GAS: | LPG |
| OUTPUT: | 56000 BTU (16.41kW) |
| DIMENSIONS: | 462 x 791 x 954mm |
| GRILL AREA: | 450 x 470mm |
| WEIGHT: | 42kg |
| REGULATOR: | Yes |

### GGA3006
GAS GRILLER ANVIL - 6 BURNER RADIANT - FREE STANDING

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| GAS: | LPG |
| OUTPUT: | 84000 BTU (24.62kW) |
| DIMENSIONS: | 762 x 791 x 954mm |
| GRILL AREA: | 750 x 470mm |
| WEIGHT: | 59kg |
| REGULATOR: | No |

### GGA3010
GAS GRILLER ANVIL - 10 BURNER RADIANT - FREE STANDING

### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Ribbed grates |
| GAS: | LPG |
| OUTPUT: | 140000 BTU (41.03kW) |
| DIMENSIONS: | 1217 x 791 x 954mm |
| GRILL AREA: | 1250 x 470mm |
| WEIGHT: | 87kg |
| REGULATOR: | No |

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

## OTHER ORDER CODES

### GGA2006
GAS GRILLER ANVIL - GRILL PLATE FOR 6 BURNER RADIANT - THIRD SOLID

### GGA2010
GAS GRILLER ANVIL - GRILL PLATE FOR 10 BURNER RADIANT - THIRD SOLID

# BOILING TABLES - Straight And Staggered

## FEATURES

- Mild steel painted
- High quality fabricated support grates
- Suitable for a large range of pot sizes
- Safety approved by LPG Safety Association
- Adjustable levelling feet
- Flat packed for easy transport
- Robust construction

### BTG3004

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STAGGERED

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Staggered |
| GAS: | LPG |
| OUTPUT TOTAL: | 72000 BTU (21kW) |
| DIMENSIONS: | 904 x 614 x 830mm |
| BOX DIMENSIONS: | 940 x 660 x 300mm |
| PACKED WEIGHT: | 39kg |
| REGULATOR: | No |

### BTG3006

BOILING TABLE GAS - COMMERCIAL- 6 BURNER STAGGERED

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Staggered |
| GAS: | LPG |
| OUTPUT TOTAL: | 108000 BTU (31.6kW) |
| DIMENSIONS: | 1340 x 614 x 830mm |
| BOX DIMENSIONS: | 1360 x 680 x 320mm |
| PACKED WEIGHT: | 53kg |
| REGULATOR: | No |

### BTG2002

BOILING TABLE GAS - COMMERCIAL - 2 BURNER STRAIGHT

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Straight |
| GAS: | LPG |
| OUTPUT TOTAL: | 36000 BTU (10.5kW) |
| DIMENSIONS: | 904 x 484 x 665mm |
| BOX DIMENSIONS: | 940 x 540 x 320mm |
| PACKED WEIGHT: | 30kg |
| REGULATOR: | No |

### BTG2003

BOILING TABLE GAS - COMMERCIAL - 3 BURNER STRAIGHT

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Straight |
| GAS: | LPG |
| OUTPUT TOTAL: | 54000 BTU (15.8kW) |
| DIMENSIONS: | 1340 x 484 x 665mm |
| BOX DIMENSIONS: | 1360 x 540 x 320mm |
| PACKED WEIGHT: | 40kg |
| REGULATOR: | No |

### BTG2004

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STRAIGHT

#### SPECIFICATIONS

| | |
|---|---|
| SURFACE: | Straight |
| GAS: | LPG |
| OUTPUT TOTAL: | 72000 BTU (21kW) |
| DIMENSIONS: | 1748 x 484 x 665mm |
| BOX DIMENSIONS: | 1780 x 540 x 320mm |
| PACKED WEIGHT: | 53kg |
| REGULATOR: | No |





# TOASTER - Flat Plate

(Toaster and cover sold separately)

## FEATURES

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

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

### TSA1009

TOASTER ANVIL - 9 SLICE - FLAT PLATE

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.15kW |
| VOLTAGE: | 230V |
| COOKING SURFACE: | 330 x 355mm |
| DIMENSIONS: | 355 x 466 x 327mm |
| WEIGHT: | 11kg |

# TEFLON TOASTER - Cover

## FEATURES

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

### TCT0001

TEFLON COVER FOR 9 SLICE TOASTERS

# TOASTER - Flat Plate - Non-Stick

## FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of food thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged stainless steel
- Operating temperature range: 50°C-240°C

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

### TSA2009

TOASTER ANVIL - 9 SLICE - FLAT - NON-STICK PLATES

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.15kW |
| VOLTAGE: | 230V |
| COOKING SURFACE: | 330 x 355mm |
| DIMENSIONS: | 355 x 466 x 327mm |
| WEIGHT: | 11kg |

# TOASTER PANINI - Ribbed

## FEATURES

- For Italian and English sandwiches
- 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
- Drip cup to catch excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C-300°C

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

### TSA9009

TOASTER ANVIL - 9 SLICE - PANINI TOP & BOTTOM

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.15kW |
| VOLTAGE: | 230V |
| COOKING SURFACE: | 330 x 355mm |
| DIMENSIONS: | 355 x 466 x 327mm |
| WEIGHT: | 14kg |

# TOASTER PANINI DELUXE - Non-stick

## 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
- Detachable drip cup to collect excess fat
- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C-240°C

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

### TSA5009

TOASTER ANVIL - 9 SLICE - PANINI DELUXE - NON-STICK

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.97kW |
| VOLTAGE: | 230V |
| COOKING SURFACE: | 330 x 355mm |
| DIMENSIONS: | 355 x 466 x 327mm |
| WEIGHT: | 11kg |

# PANINI GRILL - Cast Iron

## FEATURES

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

### PGT0001

PANINI GRILL ANVIL - CAST IRON

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.6kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 410 x 378 x 205mm |
| WEIGHT: | 22kg |

# CONVEYOR TOASTERS

## FEATURES

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

### CTK2001

CONVEYOR TOASTER ANVIL

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.6kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 354 x 769 x 428mm |
| WEIGHT: | 16kg |
| CAPACITY: | Approx. 300 slices / hr |

### CTK2002

CONVEYOR TOASTER ANVIL - WIDE MOUTH

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.6kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 474 x 769 x 428mm |
| WEIGHT: | 21kg |
| CAPACITY: | Approx. 450 slices / hr |

# VERTICAL BUN TOASTER

## FEATURES

- Single conveyor feed
- Width of 702mm
- Large surface area heating plate
- Insulated heating plate
- Fast conveyor speed
- Stepped plate design (heel and crown)
- Adjustable plate depth for bun thickness
- 22 Buns per minute @ 70°C core
- 25-Second throughput
- Energy consumption, 0.4 kW/h
- Dedicated, marked heel and crown entry

### VTA0101

VERTICAL BUN TOASTER - SINGLE SLOT

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.2Kw |
| VOLTAGE/Hz: | 220V/50Hz |
| DIMENSIONS: | 702 x 327 x 568mm |
| OUTPUT: | 22 buns per minute<br>1020 buns per hour |
| WEIGHT: | 28kg |

# MANUAL LIFT TOASTERS

### FEATURES
- Fitted with a removable crumb tray
- Timer with audible bell
- Stainless steel construction

- Manual lift
- Rocker switch to conserve energy
- Capacity 2, 4 or 6 slices

### TSK0004
TOASTER - 4 SLICE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.24kW - with timer |
| VOLTAGE: | 230V |
| DIMENSIONS: | 370 x 210 x 225mm |
| WEIGHT: | 4kg |

### TSK0006
TOASTER - 6 SLICE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 3.24KW - with timer |
| VOLTAGE: | 230V |
| DIMENSIONS: | 460 x 210 x 225mm |
| WEIGHT: | 6kg |

# MANUAL LIFT TOASTER

Best Choice

### FEATURES
- The world's favourite toaster
- Fitted with a removable crumb tray for easy cleaning
- Powered by Proheat elements
- Dualit's patented ProHeat elements are the key feature of the classic toasters

- Their unique, armour-plated design keeps the filaments clean and makes our ProHeat elements virtually unbreakable
- The extra "winds per square cm" ensure that the bread is toasted more evenly

### TSD0006
TOASTER DUALIT - 6 SLICE

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | APPROX 200 slices / hr |
| POWER: | 3kW - with timer |
| VOLTAGE: | 220V |
| DIMENSIONS: | 460 x 220 x 220mm |
| WEIGHT: | 5kg |
| CAPACITY: | 2, 4 or 6 slices |

# SAUCE WARMER - Dip-a-Lait

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

### DLA0002
DIP-A-LAIT ANVIL - 2 DIVISION

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 4Lt |
| POWER: | 0.125kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 340 x 247 x 307mm |
| WEIGHT: | 4kg |





# WAFFLE BAKERS

### FEATURES
- Thermostat inside the unit is pre-set at 200˚C . The timer function can be used to bake the waffles to the required finish
- Breakfast, lunch or dinner, serve up profitable customer favourite waffles in a wide variety of food service applications. Double plate units can be independently operated, saving money through energy efficiency

### WBA0001
WAFFLE BAKER ANVIL - 1 PLATE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.8kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 185mm |
| DIMENSIONS: | 255 x 370 x 260mm |
| WEIGHT: | 7kg |

### WBA0002
WAFFLE BAKER ANVIL - 2 PLATE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.6kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 185mm |
| DIMENSIONS: | 510 x 370 x 260mm |
| WEIGHT: | 14kg |

# WAFFLE BAKERS - Belgian

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

### WBA1001
WAFFLE BAKER ANVIL - 1 PLATE- BELGIAN

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.0kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 190mm |
| DIMENSIONS: | 255 x 440 x 290mm |
| WEIGHT: | 11kg |

### WBA1002
WAFFLE BAKER ANVIL - 2 PLATE - BELGIAN

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.0kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 190mm |
| DIMENSIONS: | 520 x 440 x 290mm |
| WEIGHT: | 22kg |

# PANCAKE AND OMELETTE HOT PLATE

## FEATURES

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

## PMA1011

PANCAKE & OMELETTE MACHINE ANVIL

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 3kW |
| DIMENSIONS: | 450 x 485 x 240mm |
| WEIGHT: | 20kg |

# CHICKEN ROTISSERIE'S

## FEATURES

- Produces 8 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using a fan to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

## CGA0008

CHICKEN GRILLER ANVIL - 8 BIRD - ELEC

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 8 x 1.2kg chickens |
| POWER: | 2,7kW |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 743 x 567 x 587mm |
| WEIGHT: | 35kg |
| COOKING TIME: | Approx 1 hour 40min @ 180°C |

## FEATURES

- Produces 16 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using 2 fans to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

## CGA0016

CHICKEN GRILLER ANVIL - 16 BIRD - ELEC

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 16 x 1.2kg Chickens |
| POWER: | 5kW |
| VOLTAGE: | 230V- 2 phase- 50Hz |
| DIMENSIONS: | 943 x 560 x 617mm |
| WEIGHT: | 55kg |
| COOKING TIME: | Approx 1 hour 30min @ 180˚C |





# PIZZA OVEN - Twin Shelf

## FEATURES

- Robust stainless steel construction
- 3 x Heating elements for accurate heat distribution
- 2 Ceramic plates
- Suitable for fresh or frozen pizza
- Temp range 60˚C - 400˚C
- 15 Min timer

## POA1001

PIZZA OVEN ANVIL - TWIN SHELF - SMALL

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 2 Standard size pizzas - 300mm |
| VOLTAGE: | 230V |
| POWER: | 2.85kW |
| DIMENSIONS: | 588 x 645 x 468mm |
| CHAMBER DIMENSIONS: | 470 x 487 x 239mm |
| WEIGHT: | 40kg |

# PIZZA OVEN - Single Deck

## FEATURES

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

## POA1120

PIZZA OVEN ANVIL - SINGLE DECK

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 380V - 3 phase - 50HZ |
| POWER: | 7.2kW |
| DIMENSIONS: | 890 x 430 x 1060mm |
| WEIGHT: | 80kg |
| MAX TEMPERATURE: | 500°C |
| CHAMBER DIMENSIONS: | 610 x 900 x 140mm |

# PIZZA OVEN - Digital Conveyor

## FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Digital setpoint of speed and temperatures
- Touch control panel prevents accidental adjustment
- 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches

- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor

## POA2001

PIZZA OVEN ANVIL - DIGITAL CONVEYOR

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 2 phase - 50Hz |
| POWER: | 6.7kW |
| DIMENSIONS: | 1499 x 674 x 436 mm |
| CONVEYOR WIDTH: | 350mm |
| WEIGHT: | 46kg |
| MAX TEMPERATURE: | 300°C |

# PROOFING CABINET

(Trays not included - sold separately)

## FEATURES

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

### POA0001

PROVER OVEN ANVIL

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.75kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 860 x 591 x 969mm |
| CHAMBER DIMENSIONS: | 650 x 510 x 695mm |
| RUNNER SPACING: | 70mm |
| WEIGHT: | 42kg |

# GRANDE FORNI CONVECTION OVEN MANUAL HUMIDITY - Mechanical

## FEATURES

- Stainless steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Interior light is fitted as a standard feature
- A bake timer is also included as a standard feature to automatically switch off after a preset period
- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Operating temperature: 50°C- 300°C
- New single cam hinge design with fewer wearing parts
- Modern style glass door
- Easily removable inner glass for cleaning
- The oven chamber air flow is assisted by two timer controlled reversing fans and a custom designed baffle plate. This ensures that excellent temperature distribution is achieved even when oven is full to capacity, providing reliable baking uniformity

### COA1005

CONVECTION OVEN ANVIL - GRANDE FORNI - MECHANICAL

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 5.6kW |
| VOLTAGE: | 230V - 2 phase - 50Hz |
| DIMENSIONS: | 835 x 800 x 596mm |
| CHAMBER DIMENSIONS: | 704 x 494 x 352mm |
| RUNNER SPACING: | 75mm |
| WEIGHT: | 67kg |
| INCLUDES: | 2 x chrome grids |
| SHELF CAPACITY: | 4 |

# GRANDE FORNI OVEN STAND

## FEATURES

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

### COR0005

CONVECTION OVEN GRANDE FORNI STAND ONLY

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 840 x 710 x 900mm |





# CONVECTION OVENS - Mechanical

## FEATURES

- Stainless steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- A bake timer is also included to automatically switch off after a preset period
- Grill element ideal for browning and grilling
- Interior light is fitted as a standard feature
- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens
- Operating temperature: 50°C- 300°C
- New single cam hinge design with fewer wearing parts
- Modern style glass door
- Modern style full width glass door

### COA1003

CONVECTION OVEN ANVIL - PRIMA

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.4kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 602 x 652 x 596mm |
| CHAMBER DIMENSIONS: | 470 x 330 x 350mm- 2 fans |
| RUNNER SPACING: | 40 - 70mm |
| WEIGHT: | 34kg |
| INCLUDES: | 4 x Chrome grids - 445 X 320mm<br>Timer function |

### COA1004

CONVECTION OVEN ANVIL - PRIMA PRO - GRILL & TIMER

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.4kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 602 x 652 x 596mm |
| CHAMBER DIMENSIONS: | 470 x 330 x 350mm - 2 fans |
| RUNNER SPACING: | 40 - 70mm |
| WEIGHT: | 34kg |
| INCLUDES: | 4 x Chrome grids - 445 X 320mm<br>Grill function and timer |

# CONVECTION OVEN - Trays

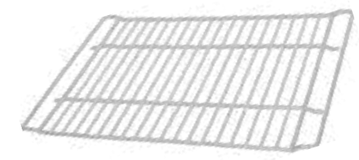
Suitable for the Prima and Prima Pro

### COA2004

CONVECTION OVEN ANVIL - SOLID TRAY PRIMA
435 x 315 x 10mm

### COA0010

BAKING TRAY - PERFORATED - 435 x 315 x 10mm



### COA2003

PRIMA/PRO OVEN ANVIL - SHELF
435 x 315mm

# CONVECTION OVENS - 6 And 10 Pan Mechanical

IMPROVED 2 YEAR WARRANTY ANVIL

## FEATURES

- Can accommodate 600 x 400mm trays or GN1/1 pans
- Single large capacity circulating fan
- Steam injection controlled by energy regulator with 6 settings
- Slam shut door handle
- Full glass viewing window
- Push button operation
- Rapid heating
- Excellent heat distribution and airflow
- Fast cooking and recovery time
- Perfect for meat, vegetables and baked products
- Compact modern design, easy to operate

### COA2006-R01

CONVECTION OVEN ANVIL - 6 PAN

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 6 Trays 600 x 400mm or GN1/1 |
| POWER: | 12kW |
| VOLTAGE: | 380V - 3 phase |
| RUNNER SPACING: | 80mm |
| CHAMBER DIMENSIONS: | 702 x 570 x 628mm |
| DIMENSIONS: | 1007 x 1061 x 856mm |
| WEIGHT: | 124kg |

### COA2010-R01

CONVECTION OVEN ANVIL - 10 PAN

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 10 Trays 600 x 400mm or GN1/1 |
| POWER: | 18kW |
| VOLTAGE: | 380V - 3 phase |
| RUNNER SPACING: | 80mm |
| CHAMBER DIMENSIONS: | 702 x 570 x 988mm |
| DIMENSIONS: | 1007 x 1061 x 1213mm |
| WEIGHT: | 145kg |

# CONVECTION OVEN - Stands

## FEATURES

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

### COA1011

CONVECTION OVEN ANVIL - STAND

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 860 x 750 x 725mm |
| SUITABLE FOR: | COA2006 AND COA2010 |

# CONVECTION OVEN - Trays

### Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)

### COR3001

CHROME GRID ONLY 600 x 400mm

### COR3003

BAKING TRAY PERFORATED 600 x 400 x 10mm

### BTA0011

BAKING TRAY ALUMINIUM 600 x 400 x 20mm

# COMBI STEAM OVEN - 20 Pan Mechanical

## FEATURES

- Heavy duty full stainless steel construction
- Powerful circulating fans
- Removable interior fan panel for easy cleaning
- All interior parts are manufactured from 304 stainless steel
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened
- Two stage locking handle to safely release heat before fully opening
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Rapid heat up time
- Steam flow of 30 Litres / hr
- Operating temperature: 50°C-300°C

### COA2020

CONVECTION OVEN ANVIL (COMBI) - 20 PAN

## SPECIFICATIONS

| | |
|---|---|
| POWER RATING: | 36kW |
| VOLTAGE: | 380V - 3 phase - 50Hz (Neutral and Earth) |
| DIMENSIONS: | 1008 x 928 x 1970mm |
| BOX DIMENSIONS: | 1142 x 1100 x 2217mm |
| CHAMBER DIMENSIONS: | 506 x 642 x 1490mm |
| CAPACITY: | 20 trays - GN 1/1 |
| PACKED WEIGHT: | 420kg |
| WATER INLET (BSP): | 3/4” |
| WATER OUTLET (BSP): | 1 1/4” |
| INCLUDES: | 20 x grill shelves |

### ACCESSORIES FOR CONVECTION OVEN COA2020

### COT2020

CONVECTION OVEN ANVIL (COMBI) - 20 PAN - ROLL IN TROLLEY ONLY

### COR3001

CONVECTION OVEN GRILL SHELF





# MOBILE FOOD WARMING CABINET

## FEATURES

- Suitable for large catering venues and institutions
- Ideal for holding prepared meals etc. , before serving
- Twin circulating fans
- Water trough with drain tap in base
- Double wall insulated contruction
- Holds 22 fully sized gastronorm pans (100mm deep)
- Supplied with 11 wire shelves
- Easy to close slam lock latching system
- Easily visible analogue tempertaure display
- External temperature display
- Recessed handles to aid mobility
- Protective rubber bumper strips prevent damage when moving
- Convenient hook for stowing power cord
- Double wall insulated contruction maintains heat when not connected

### MFW0011

ANVIL MOBILE FOOD WARMING CABINET - 11 SHELVES

## SPECIFICATIONS

| | |
|---|---|
| POWER RATING: | 230V - 50Hz - 2.63kW |
| DIMENSIONS: | 691 x 874 x 1797mm |
| BOX DIMENSIONS: | 900 x 1090 x 1860mm |
| CAPACITY: | 22 trays - GN 1/1 |
| PACKED WEIGHT: | 222kg |

# GAS STOVES - With Electric Oven

### FEATURES

- Robust stainless steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- "Cool to touch" die-cast control knobs
- Fitted with chrome plated steel wire shelf
- LPG Safety Association of SA approved
- Useful side storage cupboard on COA4006
- 0-120 Minute timer

## COA4004

GAS STOVE WITH ELECTRIC OVEN ANVIL - 4 BURNER

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 380V - 3 phase - 50Hz (Neutral and Earth) |
| OVEN POWER: | 4.5kW |
| BTU BURNERS: | 104000 BTU (30.48kW) |
| DIMENSIONS: | 700 x 790 x 900mm |
| CAVITY DIMENSIONS: | 560 x 500 x 285mm |
| WEIGHT: | 115kg |
| REGULATOR: | No |

## COA4006

GAS STOVE WITH ELECTRIC OVEN ANVIL - 6 BURNER

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 380V - 3 phase - 50Hz (Neutral and Earth) |
| OVEN POWER: | 4,5kW |
| BTU BURNERS: | 156000 BTU (45.72kW) |
| DIMENSIONS: | 1050 x 790 x 900mm |
| CAVITY DIMENSIONS: | 560 x 500 x 285mm |
| WEIGHT: | 175kg |
| REGULATOR: | No |

### Note

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

# ELECTRIC SOLID TOP STOVE - With Electric Oven

### FEATURES

- Suitable for large catering venues and restaurants
- Removable heating plates for servicing
- Robust stainless steel construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- "Cool to touch" die-cast control knobs
- Fitted with 1 x chrome plated steel wire shelf
- Useful side holding compartment
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- For use with pots only and should not be used as griddle plates.

## COA4003

ANVIL 3 PLATE STOVE WITH OVEN - ELECTRIC

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 380V - 50Hz - 18kW |
| DIMENSIONS: | 1046 x 780 x 900mm |
| CAVITY DIMENSIONS: | 560 x 630 x 285mm |
| WEIGHT: | 117kg |





# GAS STOVES - With Gas Oven

### FEATURES

- Robust stainless steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled gas oven takes full gastronorm pans
- "Cool to touch" die-cast control knobs
- Suitable for LP or natural gas (requires conversion by a licenced technican)
- Fitted with chrome plated steel wire shelf
- LPG Safety Association of SA approved
- Useful side storage cupboard on COA3006

## COA3004

GAS STOVE WITH GAS OVEN ANVIL - 4 BURNER

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 119700 BTU (35.8kW) |
| GAS: | LPG |
| DIMENSIONS: | 700 x 750 x 900mm |
| CAVITY DIMENSIONS: | 560 x 630 x 285mm |
| WEIGHT: | 117kg |
| REGULATOR: | No |

## COA3006

GAS STOVE WITH GAS OVEN ANVIL - 6 BURNER

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 171700 BTU (50.32kW) |
| GAS: | LPG |
| DIMENSIONS: | 1050 x 750 x 900mm |
| CAVITY DIMENSIONS: | 560 x 630 x 285mm |
| WEIGHT: | 155kg |
| REGULATOR: | No |

### Note

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

# GAS SOLID TOP STOVE - With Gas Oven

### FEATURES

- Ideal general purpose stove for institutions and large scale catering facilities especially in areas without stable electrical supply
- Heavy duty full stainless steel construction
- Piezo ignitors with pilot burners
- Robust stainless steel oven construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills aided by specially designed burner box system
- Removable top plates for easy access to burners
- Automatic flame failure device shuts off gas in the event of flame going out
- "Cool to touch" die-cast control knobs
- Fitted with chrome plated steel wire shelf
- For use with pots only and should not be used as griddle plates
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- Compliments existing Anvil stove range
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage

## COA3003

ANVIL 3 PLATE STOVE WITH OVEN - GAS

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT TOTAL: | 61 900 BTU (18.14KW) |
| GAS: | LPG |
| DIMENSIONS: | 1046 x 780 x 900mm |
| CAVITY DIMENSIONS: | 560 x 500 x 285mm |
| WEIGHT: | 199kg |
| REGULATOR: | No |

### Note

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

# DECK OVEN - 2 Trays Per Deck

## FEATURES

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

### DOA3001

DECK OVEN ANVIL - 2 TRAY - SINGLE DECK

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 4 Standard size pizzas 300mm |
| VOLTAGE: | 230V - 50Hz - (Can be wired as 1 or 3 phase) |
| POWER: | 6.5kW |
| DIMENSIONS: | 1220 x 875 x 570mm |
| CHAMBER DIMENSIONS: | 870 x 660 x 200mm |
| WEIGHT: | 68kg |
| INCLUDES: | 2 Baking trays - 600 x 400mm |

### DOA3002

DECK OVEN ANVIL - 4 TRAY - DOUBLE DECK

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 8 Standard size pizzas 300mm |
| VOLTAGE: | 380V- 3 phase - 50Hz (Neutral and Earth) |
| POWER: | 13kW |
| DIMENSIONS: | 1220 x 875 x 950mm |
| CHAMBER DIMENSIONS: | 870 x 660 x 200mm |
| WEIGHT: | 127kg |
| INCLUDES: | 4 Baking trays - 600 x 400mm |

### DOA3003

DECK OVEN ANVIL - 6 TRAY - TRIPLE DECK

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 12 Standard size pizzas 300mm |
| VOLTAGE: | 380V - 3 phase - 50Hz (Neutral and Earth) |
| POWER: | 19.5kW |
| DIMENSIONS: | 1220 x 875 x 1451mm |
| CHAMBER DIMENSIONS: | 870 x 660 x 200mm |
| WEIGHT: | 175kg |
| INCLUDES: | 6 Baking trays - 600 x 400mm |

### OTHER ORDER CODES

### DOA0011

DECK OVEN ANVIL - CERAMIC PLATE - 600 x 400mm

### DOS0001

DECK OVEN ANVIL - SINGLE - STAND ONLY - M/STEEL

# DECK OVEN - 3 Trays Per Deck

## FEATURES

- Robust construction
- Front face stainless steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer

- Max temperature 300˚C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light

### DOA4001

DECK OVEN ANVIL - 3 TRAY - SINGLE DECK

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 6 Standard size pizzas 300mm |
| VOLTAGE: | 380V - 3 phase - 50Hz (Neutral and Earth) |
| POWER: | 9kW |
| DIMENSIONS: | 1620 x 875 x 570mm |
| CHAMBER DIMENSIONS: | 1480 x 660 x 200mm |
| WEIGHT: | 88kg |
| INCLUDES: | 3 Baking trays - 600 x 400mm |

### DOA4002

DECK OVEN ANVIL - 6 TRAY - DOUBLE DECK

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 12 Standard size pizzas 300mm |
| VOLTAGE: | 380V- 3 phase - 50Hz (Neutral and Earth) |
| POWER: | 19.5kW |
| DIMENSIONS: | 1620 x 875 x 1190mm |
| CHAMBER DIMENSIONS: | 1480 x 660 x 200mm |
| WEIGHT: | 165kg |
| INCLUDES: | 6 Baking trays - 600 x 400mm |

### DOA4003

DECK OVEN ANVIL - 9 TRAY - TRIPLE DECK

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 18 Standard size pizzas 300mm |
| VOLTAGE: | 380V - 3 phase - 50Hz (Neutral and Earth) |
| POWER: | 29.25kW |
| DIMENSIONS: | 1720 x 895 x 1935mm |
| CHAMBER DIMENSIONS: | 1480 x 660 x 200mm |
| WEIGHT: | 325kg |
| INCLUDES: | 9 Baking trays - 600 x 400mm |

# DECK OVEN - Gas

## FEATURES

- Robust construction with stainless steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution

- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer

### DOA5001

DECK OVEN ANVIL - GAS - 2 TRAY - SINGLE

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 4 Standard size pizza - 300mm |
| GAS: | LPG |
| OUTPUT: | 36000 BTU (10.55kW)<br>(18000 BTU for both upper & bottom burner) |
| VOLTAGE: | 230V |
| POWER: | 200W |
| DIMENSIONS: | 1340 x 900 x 630mm |
| CHAMBER DIMENSIONS: | 860 x 640 x 200mm |
| WEIGHT: | 100kg |
| INCLUDES: | 2 Baking trays - 600 x 400mm |
| REGULATOR: | No |

### Note

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

# TILTING PAN

## FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews and many forms of bulk food preparation
- Easy to clean stainless steel pan
- Total power output of 12kW
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted

## TPA0080

TILTING PAN ANVIL - 80Lt

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 12kW |
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| DIMENSIONS: | 800 x 900 x 900mm |
| CAPACITY: | 80Lt |
| WEIGHT: | 220kg |
| PACKAGED WEIGHT: | 235kg |

# GAS SALAMANDER

## FEATURES

- Full stainless steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as pass through hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Adjustable shelf with 3 positions, fitted with removable handles to ensure user comfort
- Unit provided with LPG regulator and hose

## SAG0002

SALAMANDER ANVIL - GAS - 75Lt

## SPECIFICATIONS

| | |
|---|---|
| GAS: | LPG |
| OUTPUT: | 21 800 BTU |
| DIMENSIONS: | 897 x 493 x 510mm |
| PACKED WEIGHT: | 32kg |
| REGULATOR: | Yes |

# ELECTRIC SALAMANDER

## FEATURES

- Perfect for restaurants, pubs, coffee shops, cafes, etc
- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and SAA0003 only
- These salamanders are ideal for: toasting approx 200 - 400 slices an hour, defrosting of ready-made dishes, reheating pizzas, croissants, sausage rolls, fried eggs, etc
- Gratinating onion soups, cheese sandwiches etc
- Use as a plate warmer or pass through hatch
- Pass through not applicable to SAA0005

## SAA0001

SALAMANDER ANVIL - QUARTZ - 3kW QUARTZ SALAMANDER

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 3.0kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 728 x 350 x 428mm |
| SHELF DIMENSIONS: | 330 x 640mm |
| RUNNER SPACING: | 65mm |
| WEIGHT: | 16kg |

## SAA0003

SALAMANDER ANVIL - INCOLOY - 2.8kW INCOLOY SALAMANDER

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 2.8kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 728 x 350 x 428mm |
| SHELF DIMENSIONS: | 330 x 640mm |
| RUNNER SPACING: | 65mm |
| WEIGHT: | 16kg |

## SAA0005

SALAMANDER ANVIL - INCOLOY - 3kW (30Lt) INCOLOY SALAMANDER

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 3.0kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 480 x 316 x 379mm |
| SHELF DIMENSIONS: | 240 x 380mm |
| RUNNER SPACING: | 50mm |
| WEIGHT: | 10kg |

# ELECTRIC SALAMANDER - Adjustable

## FEATURES

- Robust stainless steel construction with adjustable height to suit different cooking applications
- Allows for defrosting, gratinating, pizzas etc. , without the need for pre-heating

## SAK0600

SALAMANDER ANVIL - ADJUSTABLE - 600mm

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 4kW |
| VOLTAGE: | 230V - 2 phase |
| DIMENSIONS: | 600 x 510 x 528mm |
| WEIGHT: | 45kg |

## Note

Must be installed by a qualified electrician

# COMMERCIAL MICROWAVES

MENUMASTER Commercial

From Beef Wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on Menumaster's years of experience to provide the best in high quality commercial microwave ovens.

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

### Menumaster Microwaves offer

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

## HIGH VOLUME MICROWAVE - 1800W

Best Choice

1800W

### FEATURES

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

### MWM1800

MICROWAVE MENUMASTER - 1800W

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 17Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1800W |
| EXTERNAL DIMENSIONS: | 419 x 578 x 343mm |
| CAVITY DIMENSIONS: | 330 x 305 x 171mm |
| PACKED DIMENSIONS: | 556 x 625 x 473mm |
| PACKED WEIGHT: | 34kg |
| WEIGHT: | 31kg |

## MEDIUM VOLUME MICROWAVE - 1100W

1100W

### FEATURES

- 1100W of power for fast heating
- Stainless 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

### MWM1100

MICROWAVE MENUMASTER - 1100W

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 34Lt |
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1100W |
| EXTERNAL DIMENSIONS : | 558 x 482 x 349 mm |
| CAVITY DIMENSIONS: | 368 x 381 x 216 mm |
| PACKAGED DIMENSIONS: | 660 x 508 x 432 mm |
| PACKAGED WEIGHT: | 21.8kg |
| WEIGHT: | 19kg |





MENUMASTER Commercial

1000W

NEW

## LOW VOLUME MICROWAVE - 1000W

### FEATURES

- 1000W of power for fast heating
- Stainless 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

### MWM1001

MICROWAVE MENUMASTER- 1000W (NEW)

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1000W |
| VOLTAGE: | 230V |
| CAPACITY: | 23Lt |
| DIMENSIONS EXTERIOR: | H 310 x W 512 x D 403mm |
| DIMENSIONS CAVITY: | H 197 x W 330 x D 330mm |
| WEIGHT: | 13.6kg |

SHARP

## SEMI COMMERCIAL MICROWAVE - 1000W

1000W

### FEATURES

- 11 Variable cooking controls
- 20 Memory settings
- Easy to grip, strong side handle
- Double quantity facility
- Express defrost facility
- Solid, stainless steel, rust resistant design
- Suitable for cafeteria, office, convenience store
- Stainless steel interior
- Silver

### MWS1000

MICROWAVE SHARP - SEMI COMMERCIAL - 1000W

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 28Lt |
| VOLTAGE: | 240V 50Hz |
| POWER: | 1000W |
| EXTERNAL DIMENSIONS: | 309 x 520 x 406mm |
| CAVITY DIMENSIONS: | 335 x 360 x 195mm |
| WEIGHT: | 18kg |

## MICROWAVE SHELF

### SMW0001

SHELF MICROWAVE - S/STEEL

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 572 x 524 x 376mm |
| WEIGHT: | 5.7kg |

### NOTE

Not suitable for MWM1800

# INDUCTION PLATES

## What is induction?

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

## How Induction Cooking Works

- The element's electronics power a coil that produces a high-frequency electromagnetic field
- The field penetrates the metal of the ferrous (magnetic-material) cooking vessel and sets up a circulating electric current, which generates heat. (But see the note below)
- The heat generated in the cooking vessel is transferred to the vessel's contents
- Nothing outside the vessel is affected by the field as soon as the vessel is removed from the element, or the element turned off, the heat generation stops

Please note that all of our stainless steel Infinity and Global pots and sauce pans are Induction friendly

### FEATURES

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

### IND0002

INDUCTION WARMER 2kW - SINGLE

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 2000W |
| POWER: | 2000W |
| VOLTAGE: | 220 - 240V |
| DIMENSIONS: | 302 x 372 x 77mm |
| WEIGHT: | 3.2kg |

### IND1001

INDUCTION COOKER 3.5kW - SINGLE

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 3500W |
| POWER: | 3500W |
| VOLTAGE: | 220 - 240V |
| DIMENSIONS: | 390 x 390 x 90mm |
| WEIGHT: | 5.38kg |

### Note

Must be used on a dedicated plug socket





# INDUCTION WOK

NEW

### FEATURES

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

### IND2000

INDUCTION WOK COOKER 3.5kW

### SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 3500W |
| POWER: | 3500W |
| VOLTAGE: | 220/240V 50Hz |
| DIMENSIONS: | 340 x 340 x 120mm |
| WEIGHT: | 6kg |

### Note

Must be used on a dedicated plug socket

# INDUCTION HEATING PLATE

### FEATURES

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

### IHP2000

INDUCTION HEATING PLATE - 23.5cm

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 235 x 5mm |

# COLOMBO

## COMBI STEAM OVEN - 20 Pan

(Trays sold separately)

### COP7920
COMBI STEAM OVEN 20 PAN

### SPECIFICATIONS

| | |
|---|---|
| N° TRAYS: | 20 |
| COMPATIBLE TRAYS: | GN 1/1 |
| OUTSIDE DIMENSIONS (WxDxH): | 870 x 1000 x 1930mm |
| SPACE BETWEEN TRAYS (mm): | 67 |
| POWER (kW): | 36 |
| VOLTAGE: | 400V 3N~ |
| WEIGHT (kg): | 250 |
| N° SERVINGS: | 130- 200 |

## 20 / 16 TRAY ROLL IN TROLLEY

### COP2000
20 PAN ROLL IN TROLLEY (GN1/1 ONLY)

### COP2001
16 PAN ROLL IN TROLLEY (600 x 400 ONLY)





# COLOMBO

## COMBI STEAM OVEN - 10 Pan

(Trays sold separately)

### COP7910
COMBI STEAM OVEN 10 PAN

### SPECIFICATIONS

| | |
|---|---|
| N° TRAYS: | 10 |
| COMPATIBLE TRAYS : | EN 600x400 & GN 1/1 |
| OUTSIDE DIMENSIONS (WxDxH): | 780 x 850 x 1200mm |
| SPACE BETWEEN TRAYS (mm): | 80 |
| POWER (kW): | 15,8 |
| VOLTAGE: | 400V 3N~ |
| WEIGHT (Kg): | 121 |
| N° SERVINGS: | 90- 150 |

### OTHER ORDER CODES

### COP7002
[EXPLORA/COLOMBO] ST/STEEL STAND- LOW

### SPECIFICATIONS

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 780 x 760 x 600mm (W X D X H) |
| WEIGHT: | 21kg |

### Equipped with:
- Tray holder for 5 trays

## COMBI STEAM OVEN - 6 Pan

(Trays sold separately)

### COP7906
COMBI STEAM OVEN PIRON [COLOMBO] - 6 PAN - TOUCH

### SPECIFICATIONS

| | |
|---|---|
| N° TRAYS: | 6 |
| COMPATIBLE TRAYS: | EN 600 x 400 & GN 1/1 |
| OUTSIDE DIMENSIONS (WxDxH): | 780 x 850 x 830mm |
| SPACE BETWEEN TRAYS (mm): | 80 |
| POWER (kW): | 10,5 |
| VOLTAGE: | 400V 3N~ / 230V 1N~ |
| WEIGHT (kg): | 90 |
| N° SERVINGS: | 40- 80 |

### OTHER ORDER CODES

### COP7001
[EXPLORA/COLOMBO] ST/STEEL STAND

### SPECIFICATIONS

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 780 x 760 x 950mm (W X D X H) |
| WEIGHT: | 28kg |

### Equipped with:
- Tray holder for 8 trays

# MAGELLANO PLUS

## COMBI STEAM OVEN - 20 Pan - Manual

(Trays sold separately)

### COP9220

COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 20 PAN MANUAL

### SPECIFICATIONS

| | |
|---|---|
| LOAD CAPACITY: | 20 Trays GN1/1 |
| SPACE BETWEEN TRAYS: | 67mm |
| POWER VOLTAGE: | 36kW - 400V 3N~ - 50/60Hz |
| TEMPERATURE: | 30 - 260°C |
| CHAMBER DIMENSIONS: | 700 x 500 x 1500mm - 525Lt |
| OUTSIDE DIMENSIONS: | 940 x 1000 x 1930mm |
| PACKED DIMENSIONS: | 1000 x 1200 x 2110mm |
| WEIGHT [NET]: | 250kg |

### Equipped with:

- 4 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 3 halogen lamps 40W

### Note

Self cleaning kit not available for this model

## COMBI STEAM OVEN - 10 Pan - Manual

(Trays sold separately)

### COP9210

COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 10 PAN MANUAL

### SPECIFICATIONS

| | |
|---|---|
| LOAD CAPACITY: | 10 TRAYS EN 600 x 400mm or GN1/1 |
| SPACE BETWEEN TRAYS: | 80mm |
| POWER VOLTAGE: | 15.8kW - 400V 3N~ - 50/60Hz |
| TEMPERATURE: | 30 - 260°C |
| CHAMBER DIMENSIONS: | 660 x 500 x 930mm - 307Lt |
| OUTSIDE DIMENSIONS: | 920 x 900 x 1210mm |
| PACKED DIMENSIONS: | 1010 x 1080 x 1410mm |
| WEIGHT [NET]: | 130kg |

### Equipped with:

- 3 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 4 halogen lamps 40W

### Note

Self cleaning kit not available for this model

### OTHER ORDER CODES

### COP9007

COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW





# MAGELLANO PLUS

## COMBI STEAM OVEN - 6 Pan - Manual

(Trays sold separately)

### COP9206

COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 6 PAN MANUAL

### SPECIFICATIONS

| | |
|---|---|
| LOAD CAPACITY: | 6 Trays EN 600 x 400mm or GN1/1 |
| SPACE BETWEEN TRAYS: | 80mm |
| POWER VOLTAGE: | 10.5kW - 400V 3N~ - 50/60Hz |
| TEMPERATURE: | 30 - 260°C |
| CHAMBER DIMENSIONS: | 660 x 500 x 560mm - 185Lt |
| OUTSIDE DIMENSIONS: | 920 x 900 x 840mm |
| PACKED DIMENSIONS: | 1010 x 1080 x 1010mm |
| WEIGHT [NET]: | 116kg |

### Equipped with:

- 2 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 3 halogen lamps 40W

### Note

Self cleaning kit not available for this model

### OTHER ORDER CODES

### COP9001

COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND

# CABOTO

## CONVECTION OVEN - No Humidity 4 Trays

(Trays sold separately)

### COP5024
CONVECTION OVEN PIRON [CABOTO] - MANUAL NO HUMIDITY

### SPECIFICATIONS

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 600 x 600 x 540mm |
| LOAD CAPACITY: | 4 trays 480 x 345mm or GN 2/3 |
| SPACE BETWEEN TRAYS: | 75mm |
| POWER VOLTAGE: | 3,3kW - 230V - 50/60Hz |
| TEMPERATURE: | 30°C - 260°C |
| WEIGHT: | 37kg |

### Equipped with:
2 High speed motors - single speed

### OTHER ORDER CODES
### COP3022
ALUMINIUM BAKING TRAY 480 x 345 x 8mm

## Convection Oven - Humidity 4 Trays

(Trays sold separately)

### COP8004
CONVECTION OVEN PIRON [CABOTO] - MANUAL WITH HUMIDITY

### SPECIFICATIONS

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 800 x 760 x 535mm |
| LOAD CAPACITY: | 4 Trays 600 x 400mm or GN 1/1 |
| SPACE BETWEEN TRAYS: | 75 mm |
| POWER VOLTAGE: | 6,5kW - 230/400V - 50/60 Hz |
| TEMPERATURE: | 50°C - 280°C |
| WEIGHT: | 55kg |

### Equipped with:
2 High speed motors with reversing gear

(Trays sold separately)

### COP8014
CONVECTION OVEN PIRON [CABOTO] - DIGITAL WITH HUMIDITY

### SPECIFICATIONS

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 800 x 760 x 535mm |
| LOAD CAPACITY: | 4 Trays 600 x 400mm or GN 1/1 |
| SPACE BETWEEN TRAYS: | 75 mm |
| POWER VOLTAGE: | 6,5kW - 230/400V - 50/60 Hz |
| TEMPERATURE: | 50°C - 280°C |
| WEIGHT: | 55kg |

### Equipped with:
2 High speed motors with reversing gear
3 Cooking phases

### ACCESSORIES:
Refer to page 273 and 274 for more detail on available accessories for this range





# ACCESSORIES

## STAINLESS STEEL CONDENSATION HOOD

### Note
On request only

### COP2116
COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD COLOMBO 20 PAN ONLY

### COP2100
COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD COLOMBO & MARCO POLO RANGE

### Equipped with:
2 stainless steel removable and washable anti grease filters
Double speed extraction

## ECO CLEANING SYSTEM

### COP9002
INTEGRATED HAND SHOWER MAGELLANO (COP9106 / COP9110)

## COMBI STEAM / CONVECTION OVEN - Trays

### COP3022
ALUMINIUM BAKING TRAY
480 x 345 x 8mm

### Note
Tray for Caboto oven only

### COR3001
CHROME GRID ONLY
600 x 400mm

### COR3003
BAKING TRAY PERFORATED
600 x 400 x 10mm

### BTA0011
BAKING TRAY ALUMINIUM
600 x 400 x 20mm

### Note
Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)

# ACCESSORIES

## SUPPORTING FRAME WITH TRAY HOLDERS

### COP9001
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND

**SPECIFICATIONS**

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 920 x 850 x 950mm |
| WEIGHT: | 30kg |

### COP2195
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND

**SPECIFICATIONS**

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 810 x 850 x 950mm |
| WEIGHT: | 28kg |

**Equipped with:**
Tray holder for 6 trays

### COP9007
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW

**SPECIFICATIONS**

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 920 x 850 x 600mm |
| WEIGHT: | 21kg |

### COP2160
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND - LOW

**SPECIFICATIONS**

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 810 x 850 x 600mm |
| WEIGHT: | 18kg |

**Equipped with:**
Tray holder for 4 trays

### COP8001
CONVEC OVEN PIRON [CABOTO] - S/STEEL STAND

**SPECIFICATIONS**

| | |
|---|---|
| OUTSIDE DIMENSIONS: | 700 x 600 x 950mm |
| WEIGHT: | 22kg |

**Equipped with:**
Tray holder for 4 trays

# INSECT EXTERMINATORS - LED

LED

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

NEW

### IEA1003
INSECT EXTERMINATOR AVENIA - MEDIUM - LED

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 470 x 100 x 263mm |

# INSECT EXTERMINATORS - Ultra Violet Tubes

### IEA1001
INSECT EXTERMINATOR AVENIA - SMALL

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE: | 240V |
| DIMENSIONS: | 395 x 95 x 300mm |
| LAMPS: | 2 x 10W |

### IEA1002
INSECT EXTERMINATOR AVENIA - MEDIUM

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE: | 240V |
| DIMENSIONS: | 645 x 95 x 390mm |
| LAMPS: | 2 x 20W |

# PLATE WARMER

**FEATURES**
- Full stainless steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates
- Thermostatically controlled with pilot light
- This portable unit is ideal for buffets and caterers

### PWK0001
PLATE WARMER ANVIL - SINGLE DOOR

**SPECIFICATIONS**

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 0.75kW |
| DIMENSIONS: | 450 x 485 x 850mm |
| WEIGHT: | 34kg |
| MAX PLATE SIZE: | 360mm Diameter |

# PLATE LOWERATORS

## FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Preset thermostat on PWK1001
- Double skin stainless steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension
- Easily moved to required position
- Countersunk unit is designed for counter top installation

### PLK0001

PLATE LOWERATOR ANVIL - HEATED - MOBILE

#### SPECIFICATIONS

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

### PLK0002

PLATE LOWERATOR ANVIL - HEATED DOUBLE - MOBILE

#### SPECIFICATIONS

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

### PWK1001

PLATE WARMER ANVIL - DROP IN

#### SPECIFICATIONS

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





# PIE WARMERS - Stainless Steel

## FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C - 90°C

### PWK0002-R01

PIE WARMER ANVIL - 660mm

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.2kW |
| DIMENSIONS: | 660 x 483 x 620mm |
| WEIGHT: | 40kg |
| CAPACITY: | Approx 30 standard size pies |

### PWK0003-R01

PIE WARMER ANVIL - 900mm

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.5kW |
| DIMENSIONS: | 873 x 483 x 590mm |
| WEIGHT: | 50kg |
| CAPACITY: | Approx 45 standard size pies |

### PWK0006-R01

PIE WARMER ANVIL - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.8kW |
| DIMENSIONS: | 1200 x 483 x 785mm |
| WEIGHT: | 72kg |
| CAPACITY: | Approx 60 standard size pies |

## FEATURES

- This unit is ideal for use in small supermarkets or fast-food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full stainless steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C - 80°C

### PWK0004

PIE WARMER ANVIL S/STEEL - 640mm

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 1kW |
| DIMENSIONS: | 640 x 364 x 525mm |
| WEIGHT: | 23kg |
| CAPACITY: | Approx 30 standard size pies |

### PWK0005

PIE WARMER ANVIL S/STEEL - 865mm

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 1kW |
| DIMENSIONS: | 865 x 364 x 525mm |
| WEIGHT: | 21kg |
| CAPACITY: | Approx 50 standard size pies |

# PIE WARMER MINI

## FEATURES

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

### PWK0007

PIE WARMER ANVIL - MINI

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 0.75kW |
| DIMENSIONS: | 353 x 393 x 604mm |
| WEIGHT: | 13.7kg |

NEW

### PWA1007

PIE WARMER ANVIL - 450mm

#### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.5kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 453 x 503 x 664mm |
| WEIGHT: | 25kg |
| Shelves: | 4 |

# POPCORN MACHINE

## 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
- 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

### PMK0001

POPCORN MACHINE ANVIL - 8oz

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.6kW |
| DIMENSIONS: | 510 x 350 x 680mm |
| WEIGHT: | 16.2kg |

## FEATURES

- 400g Large capacity kettle
- Gas strut assisted hinge mechanism for easy loading
- Specially designed chute for fast and easy serving

### PMK0002

POPCORN MACHINE ANVIL - 16oz

#### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.77kW |
| DIMENSIONS: | 710 x 800 x 542mm |
| WEIGHT: | 32kg |





# DISPLAY UNIT HEATED - Floor Standing

## FEATURES

- Pleasing modern design
- Temperature range 40°C - 75°C @ 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 stainless steel interior
- Unit provided with two adjustable shelves

### DHC1900

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 900mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 225Lt |
| SHELVES: | 3 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 900 x 730 x 1200mm |
| WEIGHT: | 112kg |

### DHC2200

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 310Lt |
| SHELVES: | 3 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1200 x 730 x 1200mm |
| WEIGHT: | 134kg |

### DHC2500

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 1500mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 395Lt |
| SHELVES: | 3 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1500 x 730 x 1200mm |
| WEIGHT: | 153kg |

# DISPLAY UNIT HEATED - Floor Standing

IMPROVED

## DHC7200
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1200mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 390Lt |
| SHELVES: | 3 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1200 x 680 x 1200mm |
| WEIGHT: | 139kg |

## DHC7500
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1500mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 500Lt |
| SHELVES: | 3 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1500 x 680 x 1200mm |
| WEIGHT: | 157kg |

## DHC7900
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 900mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 285Lt |
| SHELVES: | 3 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 900 x 680 x 1200mm |
| WEIGHT: | 122kg |

# DISPLAY UNITS HEATED AND REFRIGERATED
## Floor Standing

### FEATURES
- Half side heated, half side refrigerated
- Ideal application where floor space is limited
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C
- Illuminated shelves for perfect product presentation
- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 stainless steel interior
- Unit supplied with two adjustable shelves

NEW

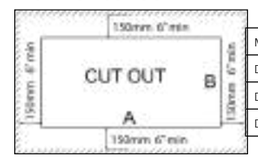
## DCC1500
DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm SALVADORE

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 485Lt |
| SHELVES: | 3 |
| POWER: | 1.3kW |
| VOLTAGE: | 230V 50Hz |
| DIMENSIONS: | 1500 x 680 x 1200mm |
| WEIGHT: | 254kg |

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

WORKTOP CUT OUT




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

# DISPLAY UNIT HEATED - Countersunk

IMPROVED

## DHC0900
DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 900mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 70Lt |
| SHELVES: | 2 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 900 x 470 x 680mm |
| WEIGHT: | 46kg |

## DHC1200
DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 1200mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 94Lt |
| SHELVES: | 2 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1200 x 470 x 680mm |
| WEIGHT: | 65kg |

## DHC1500
DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - LESSIA - 1500mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 118Lt |
| SHELVES: | 2 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1500 x 470 x 680mm |
| WEIGHT: | 83kg |

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

### FEATURES
- Robust stainless steel outer body
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP control temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 stainless steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

IMPROVED

# DISPLAY UNIT HEATED - Countertop

## DHC4200
DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 1200mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 190Lt |
| SHELVES: | 2 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1200 x 540 x 790mm |
| WEIGHT: | 100kg |

## DHC4500
DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 1500mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 240Lt |
| SHELVES: | 2 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 1500 x 540 x 790mm |
| WEIGHT: | 120kg |

## DHC4900
DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 900mm

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 140Lt |
| SHELVES: | 2 |
| VOLTAGE: | 230V, 50Hz |
| DIMENSIONS: | 900 x 540 x 790mm |
| WEIGHT: | 80kg |

# HEATED DISPLAY MERCHANDISER - Countertop

## FEATURES

- Completely portable and easy to transport
- Minimal frame open design for better display
- Screened glass for up market appearance
- Cable entry from underneath
- Low maintenance halogen light fittings
- High power German supplied tangential fan blowers
- Fits international standard size pans or inserts up to 100mm depth (must be ordered separately)
- Removable top glass easy to clean
- High quality smooth running removable sliding doors
- Removable water tray to provide humidity
- Removable chrome wire rack for additional small items
- Thermostatic heat control
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture

(Inserts sold separately)

### HDM0003

HEATED DISPLAY MERCHANDISER SALVADORE - 3 DIVISION

### SPECIFICATIONS

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

# HOT FOOD BARS

## FEATURES

- Counter top unit can be fitted on or into counter
- Robust stainless steel construction
- Curved front glass providing great display of product and acting as a sneeze guard
- Specially designed element to ensure excellent heat distribution
- Inserts excluded
- Illuminated via flourescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- To be used with water

### BMA4002

HOT FOOD BAR ANVIL - 2 DIVISION

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 1.8kW |
| DIMENSIONS: | 733 x 710 x 728mm |
| WEIGHT: | 70kg |
| DIVISIONS: | 2 |

(Inserts sold separately)

### BMA4003

HOT FOOD BAR ANVIL - 3 DIVISION

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 1.8kW |
| DIMENSIONS: | 1074 x 710 x 728mm |
| WEIGHT: | 95kg |
| DIVISIONS: | 3 |

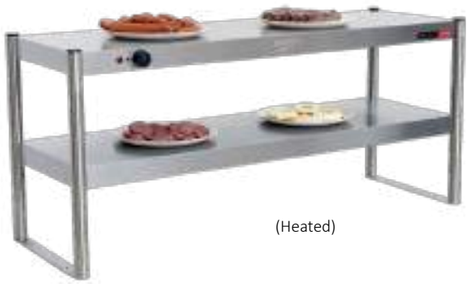




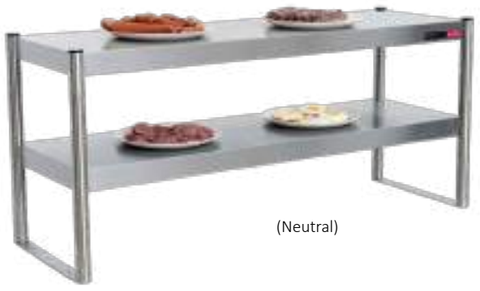
# RISER SHELVES

## FEATURES

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



(Heated)



(Neutral)

### RSA1100

RISER SHELF ANVIL - 1100mm

### SPECIFICATIONS

| | |
|---|---|
| POWER RATING: | 1.5kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 1060 x 390 x 500mm |
| WEIGHT: | 12kg |

### RSA1700

RISER SHELF ANVIL - 1700mm

### SPECIFICATIONS

| | |
|---|---|
| POWER RATING: | 2.3kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 1660 x 390 x 500mm |
| WEIGHT: | 17kg |

### RSA2300

RISER SHELF ANVIL - 2300mm

### SPECIFICATIONS

| | |
|---|---|
| POWER RATING: | 2.7kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 2260 x 390 x 500mm |
| WEIGHT: | 26kg |

### OTHER ORDER CODES

**RSA1101**

RISER SHELF ANVIL NEUTRAL - 1100mm

**RSA1701**

RISER SHELF ANVIL NEUTRAL - 1700mm

**RSA2301**

RISER SHELF ANVIL NEUTRAL - 2300mm

# HEATED FOOD DISPLAY STATION

## FEATURES

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated stainless steel base, with thermostat control
- Fitted with acrylic sneeze guard on both sides

(Food pans sold separately)

### CSS2001

HEATED FOOD DISPLAY STATION SALVADORE - 2 LIGHT - WITH HEATED BASE

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 750W |
| VOLTAGE: | 230V |
| DIMENSIONS: | 900 x 752 x 491mm |
| INCLUDES: | 2 x 175W PAR 38 infra red globe<br>400W Heating element in the base |

### OTHER ORDER CODES

**XCSS0006**

INFRARED GLOBE- 175W

# ESPRESSO MACHINE - Esprecious

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

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

## FEATURES

- Ease of use: intuitive touchscreen
- Bean-to-cup: preparation using fresh coffee beans
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water tap for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement
- Service-friendly and easy to maintain

NEW

### BEM1101

BRAVILOR ESPRECIOUS FRESH MILK COMPLETE

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY BEAN CANISTER: | 1 x 1.4kg |
| CAPACITY INSTANT CANISTERS: | 1 x 3.2Lt |
| NO. OF GRINDERS: | 1 |
| WATER SUPPLY: | Yes |
| WATER DRAINAGE: | Yes |
| POWER: | 230V 50/60Hz - 2300W |
| DIMENSIONS: | 570-620 x 570 x 660mm |

### BVE1000

BRAVILOR - ESPRECIOUS 12 ESPRESSO MACHINE

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY BEAN CANISTER: | 1 x 1.4kg |
| CAPACITY INSTANT CANISTERS: | 2 x 1.3Lt |
| NO. OF GRINDERS: | 1 |
| WATER SUPPLY: | Yes |
| WATER DRAINAGE: | No |
| POWER: | 230V 50/60Hz - 2250W |
| DIMENSIONS: | 330 x 570 x 660mm |

### NOTE:

If at a later stage you do decide to install the FreshMilk capability, all you need is the conversion kit





# ESPRESSO MACHINE - Sego

The Sego is one of Bravilor Bonamat's fully automatic espresso machines. All coffee specialities are made using freshly ground coffee beans. The extensive touchscreen menu offers 30 beverage choices. The Sego is suitable for many locations and takes up very little space thanks to its compact footprint. Moreover, the Sego can operate perfectly without a fixed water connection thanks to its additional pump set and water bottle/tank.

## FEATURES

- Bean-to-cup: brewed with fresh coffee beans
- Easy, quick installation
- Simplistic to operate
- Intuitive touchscreen
- Menu with up to 30 beverage choices
- Unique rotational brewer that's easy to remove and clean
- One bean canister
- 2 instant ingredient canisters
- Maintenance friendly

### BVS1200

BRAVILOR SEGO 12

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 1 x 1.2kg Bean canister<br>2 x 1.3kg Instant ingredient canister |
| THROUGHPUT / HOUR: | Espresso - 120 - 250 cups [40cc]<br>Coffee - 80 - 100 cups [125cc]<br>Instant - approx. 240 cups [30Lt] |
| POWER: | 230V - 50/60Hz - 2250W |
| TAP HEIGHT: | 106mm |
| DIMENSIONS: | 310 x 464 x 588mm |

# VENDING MACHINE - Quinto 422

## FEATURES

- The Quinto 422 offers 10 hot beverages, such as coffee and cappuccino, hot chocolate and hot water
- Fast and simple operation and reduced maintenance
- The machine works with instant or freeze dried ingredients
- Great for stock control

### BVI4000

BRAVILOR QUINTO MACHINE 422

### SPECIFICATIONS

| | |
|---|---|
| AMOUNT OF CANISTERS: | 4 |
| OUTPUT: | 20Lt / 160 cups / hr |
| BREWING TIME: | 11 seconds / cup |
| POWER: | 2.1kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 310 x 405 x 567mm |

# COFFEE MACHINE - Pour Over - 2 Jugs

## FEATURES

- Two self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter
- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

### CMB0001
COFFEE MACHINE BRAVILOR/NOVO WITH 2 JUGS

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 18Lt/144 cups/hr |
| BREWING TIME: | 1.7Lt in 5min |
| POWER: | 2.1kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 205 x 340 x 430mm<br>Manual water filling<br>Machine supplied with 2 glass jugs |

## OTHER ORDER CODES

### CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

# AIRPOT BREWER - TH

(Airpots sold separately)

## FEATURES

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

### ABB2022
AIRPOT BREWER BRAVILOR - AIRPOT 2.2Lt

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 19Lt/144 Cups/hr |
| BREWING TIME: | 2.2Lt in 7min |
| POWER: | 2.0kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 235 x 406 x 545mm<br>Manual water filling |

## OTHER ORDER CODES

### ABB0022
VACUUM AIRPOT WITH GLASS INNER - 2.2Lt (TH)

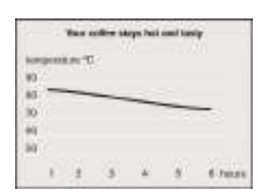
### CMF1000
COFFEE MACHINE FILTERS - BRAVILOR





# AIRPOT BREWER - THa

(Airpots sold separately)



## FEATURES

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

### ABB0015
AIRPOT BREWER BRAVILOR - 15Lt

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 15Lt / 120 Cups / hr |
| BREWING TIME: | 2.2Lt in 8min |
| POWER: | 2.02kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 225 x 358 x 545mm<br>Water connection |

## OTHER ORDER CODES

### ABB0022
VACUUM AIRPOT WITH GLASS INNER - 2.2Lt (TH)

### CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

# 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 individual electric or insulated containers
- Easy to transport for coffee to be served anywhere, at any time

# BULK BREWER URNS

## OTHER ORDER CODES

### CUB0005
BULK BREWER URN BRAVILOR - 5Lt (available on indent only)

### CUB0010
BULK BREWER URN BRAVILOR - 10Lt (available on indent only)

### CUB0020
BULK BREWER URN BRAVILOR - 20Lt (available on indent only)

### BBB2005
BULK BREWER BRAVILOR - 5Lt

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 30Lt an hour (240 cups) |
| HOLDING CAPACITY: | 10Lt (2 x 5Lt) |
| BREWING TIME: | Approx 5Lt in 10min |
| POWER: | 3.1kW - 230V |
| DIMENSIONS: | 635 x 440 x 799mm<br>Water connection<br>Without brewing basket<br>For use with flat filter paper |

### BBB2010
BULK BREWER BRAVILOR - 10Lt

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 60Lt an hour (480 cups) |
| HOLDING CAPACITY: | 20Lt (2 x 10Lt) |
| BREWING TIME: | Approx 10Lt in 10min |
| POWER: | 6.1kW - 400V |
| DIMENSIONS: | 955 x 512 x 840mm<br>Water connection<br>Without brewing basket<br>For use with flat filter paper |

### BBB2020
BULK BREWER BRAVILOR - 20Lt

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | Approx 90Lt an hour (720 cups) |
| HOLDING CAPACITY: | 40Lt (2 x 20Lt) |
| BREWING TIME: | Approx 20Lt in 14min |
| POWER: | 9.2kW - 400V |
| DIMENSIONS: | 1175 x 600 x 947mm<br>Water connection<br>Without brewing basket<br>For use with flat filter paper |

## JUGS

**CMJ0001**
COFFEE MACHINE
JUG GLASS - NO LID - 1.8Lt

**CMJ0002**
COFFEE MACHINE
JUG GLASS - WITH LID - 1.7Lt

**CDA0020**
COFFEE DECANTER
S/STEEL & LID - 2Lt

## CAST IRON TEA POT

**CTP0600**
CAST IRON TEA POT [NIPON]
(GREEN) 600ml

**CTP0800**
CAST IRON TEA POT [JAPANESE]
(BLACK) 800ml

## MILK FROTHING JUG

**FEATURES**
- 18/10 stainless steel

**MFJ0600**
MILK FROTHING
JUG - 600ml

**MFJ1000**
MILK FROTHING
JUG - 1Lt

**MFJ1500**
MILK FROTHING
JUG - 1.5Lt

**Note**
Refer page 458 for thermometer - ideal for milk frothing

## AIRPOT - Double Pump And Thermos Dispenser

Double pump system

Ideal for use with TH series

**ABB0022**
AIRPOT BREWER BRAVILOR - FLASK 2.2Lt

## AIRPOT ECONO

**VFS0035**
VACUUM FLASK
S/STEEL - 3.5Lt

**VFS0022**
VACUUM FLASK
S/STEEL INNER - 2.5Lt





## VACUUM FLASK

NEW

**VPS0010**
VACUUM FLASK
S/STEEL - 1.2Lt

**VPS0015**
VACUUM FLASK
S/STEEL - 1.5Lt

**VPS0020**
VACUUM FLASK
S/STEEL - 2.0Lt

**VPS0150**
VACUUM FLASK
S/STEEL
INSULATED 1.5Lt

**VPS0200**
VACUUM FLASK
S/STEEL
INSULATED 2Lt

**VPS3050**
VACUUM FLASK
(WHITE) 500ml

**VPS3100**
VACUUM FLASK
(WHITE) 1Lt

## COFFEE JUG WARMER

ANVIL 2 YEAR WARRANTY

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

**CWA0002**
COFFEE WARMER ANVIL - JUG WARMER

**SPECIFICATIONS**

| | |
|---|---|
| POWER: | 2 x 0.1kW |
| VOLTAGE: | 230V |
| PLATE DIAMETER: | 2 x 140mm |
| DIMENSIONS: | 432 x 243 x 84mm |
| WEIGHT: | 3kg |

## ELECTRIC WATER URN - Standard

**FEATURES**
- 2.7kW Element controlled by a energy regulator
- The all-welded stainless steel body is impervious to rust, and tough enough to withstand day to day knocks
- Modern and fashionable, its clean lines compliment the aesthetics of your business

**ORDER CODES**

**URS0012**
URN ELECTRIC ANVIL STANDARD - 12Lt

**URS0016**
URN ELECTRIC ANVIL STANDARD - 16Lt

**URS0020**
URN ELECTRIC ANVIL STANDARD - 20Lt

**URS0030**
URN ELECTRIC ANVIL STANDARD - 30Lt

# ELECTRIC WATER URN - Anti Boil - Dry

## FEATURES

- Special feature protects against urn boiling dry - prevent costly repairs and down time by insisting on Anvil Anti Boil Dry Urns
- Controlled by a Simmerstat energy regulator, with additional safety thermostat
- Boil dry 2.7kW element eliminates the need to replace a costly element
- When the water level runs dry the element switches off

### URB1012
URN ELECTRIC ANVIL ANTI BOIL DRY - 12Lt

### URB1016
URN ELECTRIC ANVIL ANTI BOIL DRY - 16Lt

### URB1020
URN ELECTRIC ANVIL ANTI BOIL DRY - 20Lt

### URB1030
URN ELECTRIC ANVIL ANTI BOIL DRY - 30Lt

# COFFEE PERCULATOR

## FEATURES

- Freshly percolated coffee
- Double walled stainless steel container and steel filter
- Boil dry safety and a heating element to maintain the coffee temperature

### CPL0115
COFFEE PERCULATOR - 15Lt

## SPECIFICATIONS

| | |
|---|---|
| POWER: | 1500W |
| DIMENSIONS: | 510 x 330mm |
| HOLDING CAPACITY: | 11Lt |
| HOURLY CAPACITY: | 15Lt |

# COFFEE MACHINE

## FEATURES

- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

### CMA1001
COFFEE MACHINE - AVENIA

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT: | 18Lt / 144 cups / hr |
| BREWING TIME: | 2.2Lt in 7min |
| POWER: | 2.1kW |
| VOLTAGE: | 230V |
| DIMENSIONS: | 205 x 340 x 430mm |
| | Manual water filling |
| | Machine supplied with 2 glass jugs |

# ESPRESSO MACHINE

## FEATURES

- Heating circulation
- Electronic infusion
- Automatic cleaning
- Dose regulations of hot water and coffee
- Signal light detecting lack of water in boiler
- Emptying tap of water in boiler
- 2 Stainless steel steam jet nozzles
- Emergency push button

## EMF2312

ESPRESSO MACHINE - FULLY AUTOMATIC

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 220V |
| POWER: | 3000W |
| BOILER: | 12Lt |
| WEIGHT: | 59kg |
| DIMENSIONS: | 670 x 540 x 540mm |
| PACKAGED DIMENSIONS: | 750 x 620 x 600mm |

## EMS2312

ESPRESSO MACHINE - SEMI AUTOMATIC

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 220V |
| POWER: | 3000W |
| BOILER: | 12Lt |
| WEIGHT: | 59kg |
| DIMENSIONS: | 670 x 540 x 540mm |
| PACKAGED DIMENSIONS: | 750 x 620 x 600mm |

# GRINDER DOSER

## FEATURES

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

## GRI1200

COFFEE GRINDER/DOSER/SUPER JOLLY WITH TIMER 1.2kg

## SPECIFICATIONS

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

# ACCESSORIES - Optional Extras

## EMK0001

ESPRESSO MACHINE
KNOCK BOX

## EMC0002

ESPRESSO MACHINE
CLEANING KIT

### Includes

Clean Express
Clean Brush
Rubber Blind Filter

NEW

## CTC0001

COFFEE TAMPER
MILD STEEL
(CHROME PLATED)
57mm - 720g





# BUTCHERQUIP

## COOKER CABINET - 600Lt Deluxe

### FEATURES

- High quality combination cooking and grilling cabinet with electronic non-indicating controller with PT100 sensor for cooking temperature and digital indicating electronic controller for core temperature
- Unit fitted with automatic alarm and shutdown for low water and core temperature
- For automatic control of the cooking cycle, a 24-hour timer is fitted

### CCB1600

COOKER CABINET BUTCHERQUIP - DELUXE - 600Lt

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| POWER: | 3 x 1.5kW Grilling elements<br>3 x 3kW Cooking elements |
| DIMENSIONS: | 1280 x 770 x 1680mm |
| WEIGHT: | 170kg |
| CHAMBER SIZE: | 1000 x 655 x 1020mm |

### Includes

3 x Perforated stainless steel cooking trays
10 x Aluminium hanging rods

## COOKER CABINET - 600Lt Economy

### FEATURES

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

### CCB0600

COOKER CABINET BUTCHERQUIP - ECONOMY - 600Lt

### SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 380V - 3 phase (Neutral and Earth) |
| POWER: | 3 x 3kW Cooking elements |
| DIMENSIONS: | 1280 x 770 x 1680mm |
| WEIGHT: | 167kg |
| CHAMBER SIZE: | 1000 x 655 x 1020mm |

### Includes

3 x Perforated stainless steel trays
10 x Aluminium hanging rods

# COOKER CABINET - 170Lt Junior

## FEATURES

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

## CCB0170

COOKER CABINET BUTCHERQUIP - JUNIOR - 170Lt

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V Single phase |
| POWER: | 1 x 3kW Cooking element<br>1 x 2kW Grilling element |
| DIMENSIONS: | 1015 x 720 x 610mm |
| WEIGHT: | 80kg |
| CHAMBER SIZE: | 700 x 500 x 500mm |

## Includes

3 x Perforated stainless steel cooking trays
10 x Aluminium hanging rods

# SMOKING CABINETS

## FEATURES

- High quality all stainless steel quality consruction
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller in the case of the 600Lt unit and via a thermostat control on the junior smoker
- The junior smoker drying cycle has natural convection
- The 600Lt smoker drying cycle has fan assisted convection
- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Smoked product has low mass loss
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.

## SCB0600

SMOKING CABINET BUTCHERQUIP - 600Lt

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 380V - 3 phase - 50Hz |
| POWER: | 2 x 2.25kW Drying elements<br>1 x 0.75kW Sawdust ignition element |
| DIMENSIONS: | 1280 x 770 x 2020mm |
| WEIGHT: | 216kg |
| CHAMBER SIZE: | 1000 x 655 x 1020mm |

## Includes

15 x Aluminium rods
1 x Sawdust grid
1 x Ashtray
1 x Expanded mesh tray

## SCB0170

JUNIOR SMOKING CABINET BUTCHERQUIP - 170Lt

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| POWER: | 2 x 1kW Drying elements<br>1 x 0.5kW Sawdust ignition element |
| DIMENSIONS: | 1015 x 610 x 940mm |
| WEIGHT: | 72kg |
| CHAMBER SIZE: | 785 x 500 x 500mm |

## Includes

10 x Aluminium rods
1 x Sawdust grid
1 x Ashtray
1 x Expanded mesh tray

# STAINLESS STEEL BILTONG CABINET

## FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- Unit can cure 100kg of wet product at a time

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

## BCB1250

BILTONG CABINET BUTCHERQUIP - 1250Lt - S/STEEL

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 2 x 1.5kW |
| DIMENSIONS: | 1000 x 740 x 2015mm |
| WEIGHT: | 120kg |
| CHAMBER SIZE: | 950 x 730 x 1750mm |

## Includes

24 x Galvanised hanging rods
1 x Stainless steel drip tray

## Note

Optional additional extras available on request

# STAINLESS STEEL JUNIOR BILTONG CABINET

## FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- All stainless steel construction
- 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
- New stiffer door with improved seal
- Internal hanging brackets for improved flexibility

## BCB0245

BILTONG CABINET BUTCHERQUIP - JUNIOR - 245Lt - S/STEEL

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 0.75kW |
| DIMENSIONS: | 580 x 460 x 1080mm |
| WEIGHT: | 43kg |
| CHAMBER SIZE: | 500 x 450 x 910mm |

## Includes

10 x Galvanised hanging rods
1 x Stainless steel drip tray





# FOOD DEHYDRATOR - 6 Tray

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

## FEATURES

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

## FDA1006

STAINLESS STEEL FOOD DEHYDRATOR - 6 TRAY

## SPECIFICATIONS

| | |
|---|---|
| RESISTOR POWER: | 500W |
| TOTAL DEHYDRATING SURFACE: | 5 500cm² |
| DIMENSIONS: | 270 x 260 x 500mm |
| WEIGHT: | 5.5kg |
| SUPPLIED WITH: | Six stainless steel dehydrating trays 250 x 360mm |

# RICE COOKER

## RCA1008

RICE COOKER AVENIA - 8.5Lt

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 8.5Lt |
| VOLTAGE: | 230V |
| POWER: | 2650Kw |

# SOUS VIDE COOKING

## THE SOUS VIDE TECHNIQUE

Sous Vide also known as low temperature cooking, was developed in 1974 to reduce shrinkage when preparing foie gras. Development of the technique resulted in an unexpected low shrinkage of less than 5% compared to the 40% seen with conventional cooking methods.

Sous Vide cooking has been proven to produce consistent, high quality results every time: retaining vitamins, micro nutrients and mineral salts fat compositions are not altered - resulting in a noticeably better taste and texture.

Due to a temperature consistency of ±0.01°C chefs are able to prepare fish, meat or vegetables exactly as desired. Once the preferred temperature is reached, it can be kept constant for hours - making it virtually impossible to over cook any type of food. Using water as the heating medium guarantees that the temperature is the same at every point in the bath/vessel.

Consider all of these advantages Sous Vide cooking provide a real alternative to conventional cooking methods. Maximize kitchen efficiency, save on overhead expenses and increase menu quality.

## BENEFITS OF SOUS VIDE COOKING

- Retains all nutrients
- Highest possible food quality
- Improves kitchen time management and efficiency
- Reduces shrinkage loss to max. 5%
- Preserves the natural flavour of the food
- Saves money due to more efficient cooking and reduces spoilage
- Freshness, color and appearance remain unchanged until serving
- Constantly reliable results due to ±0.01°C temperature
- No moisture loss, minimal shrinkage
- No more over cooking





# SOUS VIDE COOKERS

## FEATURES

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

Tank and circulator sold seperately

NEW

### SVD0002

SOUS VIDE CIRCULATOR ONLY

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 1.5kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 145 x 130 x 320mm |
| WEIGHT: | 1.9kg |

### OTHER ORDER CODES

### INF4200

FULL SIZE INSERT x 200mm (POLYCARB)

## FEATURES

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

NEW

### SVD0003

SOUS VIDE BATH AND CIRCULATOR COMPLETE UNIT

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.62kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 420 x 283 x 290mm |
| WEIGHT: | 7.5kg |

BCE
Foodservice Equipment

## *Refrigeration*

Whether cooling cakes or sushi, our comprehensive range of refrigeration units are guaranteed to preserve food ensuring minimal wastage.

Our Brema Ice machines can produce up to 400kg of ice per 24 hours based on ideal operational conditions and comes with an extensive warranty and service backup. Be sure to take a look at our Salvadore back bar firdges.

## SECTION INDEX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BREMA® Ice Makers

## SOLUTIONS FOR ALL YOUR DRINKS SERVICE NEEDS

Brema ice machines have embraced an ongoing creative effort focused on achieving extremely high product standards by using the best materials and being aware of technological innovations. This endeavour on their part has enabled them to be pro-active to a changing market and to create a range of models that address customers needs and requirements.

- Brema is an internationally recognized brand and the company has been operational, producing ice-making machines since 1985.
- Brema's commitment to it's customers is to always provide them with optimal, timely solutions for all their needs.
- Brema machines are designed & manufactured according to the highest international standards using most advanced technologies.
- Brema prides itself with highly qualified staff, who constantly upgrade their skills and knowledge on all its products. Constantly applying effort on research and development in order to fully understand and anticipate the developments of the market. This enables them to produce latest upgraded equipment within its range by adding new products year after year.

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature.

Apart from the standard Brema range, BCE can supply industrial machines for special applications.

Contact BCE Foodservice Equipment to find a solution for your unique needs.

3 YEAR WARRANTY

*3 Year Warranty on Brema Ice Machines*

Terms and conditions apply.

# ICE FLAKER - Self Contained

### IFB0150

ICE FLAKER BREMA - 150kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 738 x 690 x 1020mm |
| WEIGHT: | 94kg |
| STORAGE: | 55kg |
| OUTPUT: | 150kg / 24hrs |
| POWER: | 0.65kW, 220V - 240V, 50Hz |

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

**NOTE** Electromechanical - No PC boards

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





BREMA® Ice Makers 3 YEAR WARRANTY

# ICE MAKERS - GOURMET CUBE - Self Contained

### IMB0028

ICE MAKER BREMA - 28kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 390 x 460 x 690mm |
| WEIGHT: | 37kg |
| STORAGE: | 9kg |
| OUTPUT: | 28kg / 24hrs |
| POWER: | 0.37kW, 220V - 240V, 50Hz |
| PER ICE CUBE: | 18g |

### IMB0033

ICE MAKER BREMA - 33kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 500 x 580 x 690mm |
| WEIGHT: | 48kg |
| STORAGE: | 16kg |
| OUTPUT: | 33kg / 24hrs |
| POWER: | 0.37kW, 220V - 240V, 50Hz |
| PER ICE CUBE: | 18g |

### IMB0046

ICE MAKER BREMA - 46kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 500 x 580 x 800mm |
| WEIGHT: | 56kg |
| STORAGE: | 25kg |
| OUTPUT: | 46kg / 24hrs |
| POWER: | 0.5kW, 220V - 240V, 50Hz |
| PER ICE CUBE: | 18g |

### IMB0065

ICE MAKER BREMA - 65kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 738 x 600 x 920mm |
| WEIGHT: | 77kg |
| STORAGE: | 40kg |
| OUTPUT: | 65kg / 24hrs |
| POWER: | 0.65kW, 220V - 240V, 50Hz |
| PER ICE CUBE: | 18g |

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

**NOTE** Electromechanical - No PC boards

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

# ICE MAKERS - GOURMET CUBE - Self Contained

### IMB0090
ICE MAKER BREMA - 90kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 738 x 600 x 1020mm |
| WEIGHT: | 89kg |
| STORAGE: | 55kg |
| OUTPUT: | 90kg /24hrs |
| POWER: | 0.85kW, 220V- 240V, 50Hz |
| PER ICE CUBE: | 18g |

### IMB0130
ICE MAKER BREMA - 130kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 840 x 740 x 1075mm |
| WEIGHT: | 113kg |
| STORAGE: | 65kg |
| OUTPUT: | 130kg / 24hrs |
| POWER: | 1.05kW, 220V- 240V, 50Hz |
| PER ICE CUBE: | 18g |

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature.

**NOTE** Electromechanical - No PC boards

# ICE CUBERS - GOURMET CUBE - Modular

### IMB0300
ICE MAKER BREMA- 300kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 1250 x 580 x 848mm |
| WEIGHT: | 152kg |
| OUTPUT: | 300kg / 24hrs |
| POWER: | 2.6kW, 220V - 240V, 50Hz Single Phase |
| PER ICE CUBE: | 18g |
| BIN TYPE: | IMB1300 - Optional Extra |

### IMB1300
ICE MAKER BIN S/STEEL - 500kg

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 1250 x 900 x 1500mm (Includes legs) |
| STORAGE: | 500kg |
| SUITABLE FOR: | IMB0300 |

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

**NOTE** Electromechanical - No PC boards





# ICE MAKERS - FAST ICE - Modular

### IMB0140
ICE MAKER BREMA - 140kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 540 x 544 x 747mm |
| WEIGHT: | 73kg |
| OUTPUT: | 140kg / 24hrs |
| POWER: | 1.4kW, 220V - 240V, 50Hz |
| BIN TYPE: | IMB0180 - Excluded |
| BIN STORAGE: | 220kg |
| PER ICE CUBE: | 7g |

### IMB0200
ICE MAKER BREMA - 200kg/24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 770 x 550 x 805mm |
| WEIGHT: | 90kg |
| OUTPUT: | 200kg / 24hrs |
| POWER: | 1.6kW, 220V - 240V, 50Hz |
| BIN TYPE: | IMB0180 / IMB0380 - Excluded |
| BIN STORAGE: | 220kg / 320kg |
| PER ICE CUBE: | 7g |

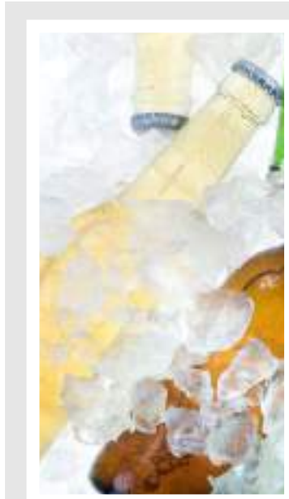
### IMB0180
ICE MAKER BIN S/STEEL - 220kg

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 780 x 750 x 1130mm (Includes legs) |
| STORAGE: | 220kg |
| SUITABLE FOR: | IMB0140 / IMB0200 |
| WEIGHT: | 57kg |

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

**NOTE** Electromechanical - No PC boards



# ICE MAKERS - FAST ICE - Modular

### IMB0400
ICE MAKER BREMA - 400kg / 24hrs

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 770 x 550 x 805mm |
| WEIGHT: | 113kg |
| OUTPUT: | 400kg / 24hrs |
| POWER: | 3kW, 220V - 240V, 50Hz |
| BIN TYPE: | IMB0380 - Excluded |
| BIN STORAGE: | 320kg |
| PER ICE CUBE: | 7g |

### IMB0380
ICE MAKER BIN S/STEEL - 320kg

**SPECIFICATIONS**

| | |
|---|---|
| DIMENSIONS: | 1200 x 750 x 1130mm (Includes legs) |
| STORAGE: | 320kg |
| SUITABLE FOR: | IMB0400 |
| WEIGHT: | 100kg |

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature.

**NOTE** Electromechanical - No PC boards

# JUICE DISPENSERS

IMPROVED

SUMMIT

## FEATURES

- Crystal clear polycarbonate, durable 14 litre bowls, individually removable for cleaning
- Continuous agitation from the paddles avoids foaming and liquid oxidation
- Thermostat controlled cooling, temperature range +2 to-8˚C, stainless steel coolers, sealed compressor
- Free flow dispensing taps, enabling easy flow of any thick pulp juice
- Control switch can be back or front mounted
- Illuminated front top / back

### JDA2002

JUICE DISPENSER SUMMIT - 2 BOWL

### SPECIFICATIONS

| | |
|---|---|
| BOWL CAPACITY: | 2 x 14Lt |
| WATTS: | 350W |
| DIMENSIONS: | 525 x 350 x 720mm |
| WEIGHT: | 31kg |

### JDA2003

JUICE DISPENSER SUMMIT - 3 BOWL

### SPECIFICATIONS

| | |
|---|---|
| BOWL CAPACITY: | 3 x 14Lt |
| WATTS: | 400W, 220V, 50Hz |
| DIMENSIONS: | 775 x 350 x 720mm |
| WEIGHT: | 40kg |

SUMMIT 2 YEAR WARRANTY

# SLUSH MACHINES

New Summit professional slush machine by SPM Drink Systems is a real technological wonder with high performances and ultramodern design. I-PRO prepares the slush in shorter time than the other traditional machines on the market. I-PRO is designed to offer a machine with high performance and ease to use, designed for the end users' needs.

Dispenser suitable for slush-ice, sherberts and other frozen specialities. Available in 2 and 3 bowl.

### SMS1002

SLUSH MACHINE SUMMIT I-PRO - DOUBLE BOWL

### SPECIFICATIONS

| | |
|---|---|
| BOWL CAPACITY: | 2 x 11Lt (Finished product) |
| DIMENSIONS: | 400 x 580 x 870mm high |
| NET WEIGHT: | 60kg |
| POWER: | 700W - 230V 50Hz |
| CONTROL KEYBOARD: | Manual |
| DISPENSING MODE: | Manual |
| REFRIGERANT: | R404 |

### SMS1003

SLUSH MACHINE SUMMIT I-PRO - TRIPLE BOWL

### SPECIFICATIONS

| | |
|---|---|
| BOWL CAPACITY: | 3 x 11Lt (Finished product) |
| DIMENSIONS: | 600 x 580 x 870mm high |
| NET WEIGHT: | 81kg |
| POWER: | 800W - 230V 50 Hz |
| CONTROL KEYBOARD: | Manual |
| DISPENSING MODE: | Manual |
| REFRIGERANT: | R404 |

The new bowl shape, thanks to the natural insulation action of the air, maintains the temperature and prevents condensation forming on outer surface; the bowl is also entirely customizable for merchandising actions. In addition to that, the new bowl shape helps a natural mixing process to prevent the ice build-up.

I-Pro is available in the mechanical version, that is equipped with a traditional rocker switch control board; in this version, machine settings are only manual and for each bowl it's possible to choose between slush mode and chilling mode.

# CAKE DISPLAY FRIDGE

Best Choice

## FEATURES

- This great looking illuminated unit is from Longoni in Italy
- It has 5 rotating shelves and 1 mirror shelf at the bottom
- It has a tropicalised compressor and condenser which makes it suitable to operate at warmer temperatures as in Africa
- The unit is fitted with a valve in the glass that enables it to operate at higher altitudes
- Environmentally friendly gas - R404
- Anodised aluminium frame
- The temperature is controlled electronically, this is an accurate and reliable method as opposed to the mechanical thermostat used by competitors
- The static refrigeration system has no fan and draws air through an evaporator at the top of the unit preventing any drying or product damage
- Double glazed glass prevents condensation

## CDF3701

CAKE DISPLAY FRIDGE LONGONI - 420Lt (BRONZE)

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 700 x 650 x 1900mm |
| WEIGHT: | 170kg |
| CAPACITY: | 420Lt |
| POWER: | 0.58kW, 220V - 240V, 50Hz |
| TEMP: | +2˚C to +10˚C |

This unit is ideal for any area where the display of refrigerated products are 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

## CDF4000

CAKE DISPLAY FRIDGE
SALVADORE - TABLE TOP
FIXED SHELVES

## CDF2000

CAKE DISPLAY FRIDGE
SALVADORE - TABLE TOP
ROTATING SHELVES

## FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable leveling feet
- Exterior and interior constructed from Aluminium and stainless steel
- Double glazed windows with heater to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Ozone friendly R134a gas
- Designed for tropical conditions
- Interior illumination for perfect product presentation

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 524 x 449 x 1083mm |
| WEIGHT: | 60kg |
| CAPACITY: | 120Lt |
| POWER: | 0.48kW |
| VOLTAGE: | 230V- 50Hz |
| TEMP: | +2˚C to +10˚C at ambient temperature +32˚C |

This unit is specifically designed for shops that offer cakes on their menu and have limited space.

## FEATURES

- Modern design
- Ozone friendly R134a gas
- Double glazed windows with heater to prevent condensation
- 5 Rotating glass shelves and 1 lower mirror shelf
- Height adjustable shelves
- Reliable refrigeration system using high quality components
- Interior illumination for perfect product presentation
- Accurate digital temperature control with digital temperature readout
- Castor wheels for ease of movement
- Automatic defrost
- Fitted with a tropicalised compressor and condenser making it suitable for operation in tropical conditions

## CDF2001

CAKE DISPLAY FRIDGE SALVADORE - FLOOR STANDING

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 650 x 650 x 1790mm |
| WEIGHT: | 110kg |
| CAPACITY: | 500Lt |
| POWER: | 0.57kW |
| VOLTAGE: | 230V - 50Hz |
| TEMP: | +2˚C to +10˚C at ambient temperature +32˚C |

# DISPLAY UNITS REFRIGERATED - Floor Standing

IMPROVED

SALVADORE

## 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
- Low noise
- LED illuminated shelf and base for perfect product presentation
- Double glazed heated glass windows to prevent condensation
- Grade 304 stainless steel interior
- Castor wheels make the unit easy to move
- Double glazed glass windows to prevent condensation

### DFC0900

DISPLAY UNIT FRIDGE SALVADORE - F/STAND AZZURO - 900mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 225Lt |
| SHELVES: | 3 |
| POWER: | 1kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 900 x 730 x 1200mm |
| WEIGHT: | 185kg |

### DFC1200

DISPLAY UNIT FRIDGE SALVADORE - F/STAND AZZURO - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 310Lt |
| SHELVES: | 3 |
| POWER: | 1.1kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1200 x 730 x 1200mm |
| WEIGHT: | 234kg |

### DFC1500

DISPLAY UNIT FRIDGE SALVADORE - F/STAND AZZURO - 1500mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 395Lt |
| SHELVES: | 3 |
| POWER: | 1.2kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1500 x 730 x 1200mm |
| WEIGHT: | 274kg |

SALVADORE

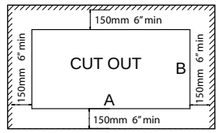
IMPROVED

# DISPLAY UNITS REFRIGERATED - Countersunk

## 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
- Low noise
- Tempered glass
- Grade 304 stainless steel interior
- Double glazed glass windows to prevent condensation
- Suitable for countersinking

WORKTOP CUT-OUT




| Model | A | B |
|---|---|---|
| DFC1900 | 850 | 430 |
| DFC1200 | 1150 | 430 |
| DFC1500 | 1450 | 430 |

### DFC1900

DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 900mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 70Lt |
| SHELVES: | 2 |
| POWER: | 0.28kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 900 x 470 x 680mm |
| WEIGHT: | 66kg |

### DFC2200

DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 94Lt |
| SHELVES: | 2 |
| POWER: | 0.4kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1200 x 470 x 680mm |
| WEIGHT: | 88kg |

### DFC2500

DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO -1500mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 118Lt |
| SHELVES: | 2 |
| POWER: | 0.47kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1500 x 470 x 680mm |
| WEIGHT: | 110kg |

# DISPLAY UNITS REFRIGERATED - Countertop

IMPROVED

SALVADORE

## 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
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 stainless steel interior

### DFC4900

DISPLAY UNIT FRIDGE SALVADORE - C/TOP BELLA - 900mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 140Lt |
| SHELVES: | 2 |
| POWER: | 0.415kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 900 x 540 x 790mm |
| WEIGHT: | 102kg |

### DFC4200

DISPLAY UNIT FRIDGE SALVADORE - C/TOP BELLA - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 190Lt |
| SHELVES: | 2 |
| POWER: | 0.562kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1200 x 540 x 790mm |
| WEIGHT: | 122kg |

### DFC4500

DISPLAY UNIT FRIDGE SALVADORE - C/TOP BELLA - 1500mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 240Lt |
| SHELVES: | 2 |
| POWER: | 0.598kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1500 x 540 x 790mm |
| WEIGHT: | 145kg |

# DISPLAY UNITS REFRIGERATED - Floor Standing

SALVADORE

## FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°c
- LED 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 stainless steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation

### DFC7900

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI - 900mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 285Lt |
| SHELVES: | 3 |
| POWER: | 0.626kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 900 x 680 x 1200mm |
| WEIGHT: | 174kg |

### DFC7200

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 390Lt |
| SHELVES: | 3 |
| POWER: | 0.769kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1200 x 680 x 1200mm |
| WEIGHT: | 215kg |

### DFC7500

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI- 1500mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 500Lt |
| SHELVES: | 3 |
| POWER: | 0.923kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1500 x 680 x 1200mm |
| WEIGHT: | 254kg |





SALVADORE

NEW

# DISPLAY UNITS HEATED AND REFRIGERATED - Floor Standing

## FEATURES

- Half side heated, half side refrigerated
- Ideal application where floor space is limited
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C
- Illuminated shelves for perfect product presentation
- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 stainless steel interior
- Unit supplied with two adjustable shelves

### DCC1500

DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm SALVADORE

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 485Lt |
| SHELVES: | 3 |
| POWER: | 1.3kW |
| VOLTAGE: | 230V 50Hz |
| DIMENSIONS: | 1500 x 680 x 1200mm |
| WEIGHT: | 254kg |

# ICE CREAM DISPLAY FRIDGE

## FEATURES

- Perfect for display of ice cream at point of sale
- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five polycarbonate 5Lt storage pans
- Table top mounting
- Grade 304 stainless steel interior

(Inserts Included)

### ICF1200

ICE CREAM FRIDGE SALVADORE - 1200mm

#### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 5 x 3.5Lt pans |
| POWER: | 0.5kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1200 x 540 x 790mm |
| WEIGHT: | 115kg |

### OTHER ORDER CODES

### XICF0001

ICE CREAM FREEZER INSERT

# REFRIGERATED PIZZA DISPLAY

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

## FEATURES

- Keeps food between +2°C and +10°C at +32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Completely portable and easy to transport
- Sneeze guard glass for hygiene
- Low maintenance auto defrost function
- Can accommodate 6 or 9 GN1/4 inserts (not included)
- Easy to clean glass panels
- High quality digital set point controller

### PIF1400

PIZZA INGREDIENT FRIDGE SALVADORE - 1400mm

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.16kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 1400 x 350 x 440mm |
| BOX DIMENSIONS: | 500 x 450 x 540mm |
| PACKED WEIGHT: | 44kg |

### PIF2000

PIZZA INGREDIENT FRIDGE SALVADORE - 2000mm

### SPECIFICATIONS

| | |
|---|---|
| POWER: | 0.16kW |
| VOLTAGE: | 230V - 50Hz |
| DIMENSIONS: | 2000 x 350 x 440mm |
| BOX DIMENSIONS: | 2100 x 450 x 540mm |
| PACKED WEIGHT: | 53kg |

# COLD FOOD BAR

NEW

## 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
- High quality watertight silent compressor with a ventilated dual turbo condenser
- Stainless steel and tempered glass design
- LED lighting system

### SDF5006

COLD FOOD BAR - SALVADORE 6 INSERT - SILVER

### SDF6006

COLD FOOD BAR - SALVADORE 6 INSERT - BLACK

### SPECIFICATIONS

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

### SDF5008

COLD FOOD BAR - SALVADORE 8 INSERT - SILVER

### SDF6008

COLD FOOD BAR - SALVADORE 8 INSERT - BLACK

### SPECIFICATIONS

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

### OTHER ORDER CODES

### XSDF2015

COLD FOOD BAR - THIRD INSERT





# BACK BAR FRIDGES

## FEATURES

- Self-closing doors
- High efficiency fans from German brand leader EBM Papst
- LED lighting powered by Meanwell drivers
- Electronic control with digital temperature control
- Power On/Off switch
- Light switch
- Chrome shelves with fine height adjustment intervals to optimise merchandising
- Aluminium interior
- Tempered safety glass on both panes
- Lock fitted as standard
- Brewery approved for fast temperature pull down
- R600a refrigerant is zero ODP (Ozone Depleting) and has negligible GWP (Global Warming Potential)
- The cyclopentane blown insulation foam has the same excellent credentials
- "Stay-clean" blockage resistant condenser allows more of the dust and debris to blow through, thereby reducing running cost and extending compressor life

### BBC0001

BACK BAR COOLER SALVADORE - SINGLE HINGED DOOR

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 138Lt |
| 330ml BOTTLE CAPACITY: | 104 |
| NUMBER OF SHELVES: | 2 (Included) |
| VOLTAGE: | 230V 50Hz |
| REFRIGERANT: | R600a |
| POWER CONSUMPTION: | 1.94kw/24hrs |
| DIMENSIONS: | 600 x 520 x 865mm |
| WEIGHT: | 55kg |

### BBC0002

BACK BAR COOLER SALVADORE - DOUBLE HINGED DOOR

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 208Lt |
| 330ml BOTTLE CAPACITY: | 169 |
| NUMBER OF SHELVES: | 4 (Included) |
| VOLTAGE: | 230V 50Hz |
| REFRIGERANT: | R600a |
| POWER CONSUMPTION: | 2.47kW/24hrs |
| DIMENSIONS: | 900 x 520 x 865mm |
| WEIGHT: | 69kg |

### BBC0003

NEW

BACK BAR COOLER SALVADORE - TRIPLE HINGED DOOR

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 330Lt |
| 330ml BOTTLE CAPACITY: | 260 |
| NUMBER OF SHELVES: | 6 (Included) |
| VOLTAGE: | 230V 50Hz |
| REFRIGERANT: | R600a |
| POWER CONSUMPTION: | 4.22kW/24hrs |
| DIMENSIONS: | 1350 x 520 x 865mm |
| WEIGHT: | 90kg |

# SOFT ICE/FROZEN YOGHURT MACHINE

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

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

## FEATURES

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

## SIM1001

GT1 PUSH SOFT ICE / FROZEN YOGHURT MACHINE - WHITE [1 BOWL]

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 1 x 6Lt (finished product) |
| DIMENSIONS: | 260 x 425 x 650mm |
| NET WEIGHT: | 28kg |
| POWER: | 350W - 230V - 50Hz |
| CONTROL KEYBOARD: | Electronic with LED |
| DISPENSING MODE: | Manual |
| REFRIGERANT: | R404a |
| PREPARATION TIME: | 40 - 60min |

## SIM1002

GT2 PUSH SOFT ICE / FROZEN YOGHURT MACHINE - WHITE [2 BOWL]

## SPECIFICATIONS

| | |
|---|---|
| BOWL CAPACITY: | 2 x 6Lt (finished product) |
| DIMENSIONS: | 450 x 435 x 650mm |
| NET WEIGHT: | 46kg |
| POWER: | 765W - 230V - 50Hz |
| CONTROL KEYBOARD: | Electronic with LED |
| DISPENSING MODE: | Manual |
| REFRIGERATION: | R404a |
| PREPARATION TIME: | 40 - 60min |

# STAINLESS STEEL UPRIGHT REFRIGERATORS AND FREEZERS
## Single Door

NEW

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

### FEATURES

- High density insulation
- Grade 304 stainless 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

### CKR0830 - REFRIGERATOR
COMMERCIAL KITCHEN REFRIGERATOR - SINGLE DOOR - S/STEEL

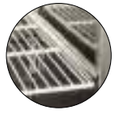
### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 580Lt |
| NUMBER OF DOORS: | 1 |
| SHELVES PER DOOR: | 3 |
| TEMPERATURE RANGE: | 0°C to +10°C |
| REFRIGERANT: | R134a |
| VOLTAGE: | 230V - 50Hz |
| INTERIOR DIMENSIONS: | 588 x 682 x 1395mm |
| OUTSIDE DIMENSIONS: | 738 x 818 x 1980mm |

### CKF0830 - FREEZER
COMMERCIAL KITCHEN FREEZER - SINGLE DOOR - S/STEEL

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 580Lt |
| NUMBER OF DOORS: | 1 |
| SHELVES PER DOOR: | 3 |
| TEMPERATURE RANGE: | -10°C to -22°C |
| REFRIGERANT: | R404a |
| VOLTAGE: | 230V - 50Hz |
| INTERIOR DIMENSIONS: | 588 x 682 x 1395mm |
| OUTSIDE DIMENSIONS: | 738 x 818 x 1980mm |



# STAINLESS STEEL UPRIGHT REFRIGERATORS AND FREEZERS
## Double Door

NEW

### CKR1480 - REFRIGERATOR
COMMERCIAL KITCHEN REFRIGERATOR - DOUBLE DOOR - S/STEEL

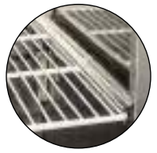
### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 1200Lt |
| NUMBER OF DOORS: | 2 |
| SHELVES PER DOOR: | 6 |
| TEMPERATURE RANGE: | 0°C to +10°C |
| REFRIGERANT: | R134a |
| VOLTAGE: | 230V- 50Hz |
| INTERIOR DIMENSIONS: | 1275 x 682 x 1395mm |
| OUTSIDE DIMENSIONS: | 1425 x 818 x 1980mm |

### CKF1480 - FREEZER
COMMERCIAL KITCHEN FREEZER - DOUBLE DOOR - S/STEEL

### SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 1200Lt |
| NUMBER OF DOORS: | 2 |
| SHELVES PER DOOR: | 3 |
| TEMPERATURE RANGE: | -10°C to -22°C |
| REFRIGERANT: | R404a |
| VOLTAGE: | 230V- 50Hz |
| INTERIOR DIMENSIONS: | 1275 x 682 x 1395mm |
| OUTSIDE DIMENSIONS: | 1425 x 818 x 1980mm |



BCE
Foodservice Equipment

## *Storage and Handling*

Our leadership in designing products for safely storing and transporting food ensures that we make food safety much easier.

Distinct colour-coding, superior sealing and easy to clean surfaces are just some of the ways that simplifies maintaining your food safety programme.

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# CROCKERY RACKS FLOOR STANDING

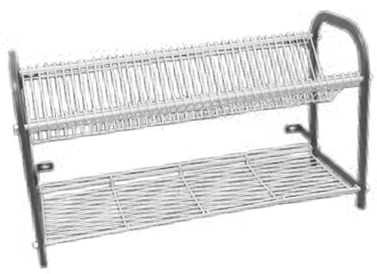
### FEATURES
- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size - 280mm

**CRM0830**
CROCKERY RACK MOBILE - F/STANDING - 830mm (830 x 600 x 1700mm)
(152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES) - 400pcs

**CRM1130**
CROCKERY RACK MOBILE - F/STANDING - 1130mm (1130 x 600 x 1700mm)
(212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES) - 600 pcs

**CRM2130**
CROCKERY RACK MOBILE - F/STANDING - 1130mm (1130 x 600 x 950mm)
(106 LARGE PLATE STAND 212 SMALL PLATES + CUP SHELF) - 300pcs

# CROCKERY RACKS 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

**CRW0806**
CROCKERY RACK WALL MOUNTED - 802mm - 38 LARGE PLATES + CUP SHELF

**CRW1105**
CROCKERY RACK WALL MOUNTED - 1105mm - 53 LARGE PLATES + CUP SHELF

**CRW2806**
CROCKERY RACK WALL MOUNTED 3 SHELF - 802mm - 76 LARGE PLATES + CUP SHELF

**CRW2105**
CROCKERY RACK WALL MOUNTED 3 SHELF - 1105mm - 106 LARGE PLATES + CUP SHELF

# STAINLESS STEEL SHELVING

### FEATURES
- All stainless steel construction
- Available in single or double shelf format
- Standard widths 600mm, 900mm and 1200mm
- Adjustable height

**SSW0600**
S/STEEL WALL SHELVING
SINGLE - 600 x 300mm

**SSW0900**
S/STEEL WALL SHELVING
SINGLE - 900 x 300mm

**SSW1200**
S/STEEL WALL SHELVING
SINGLE - 1200 x 300mm

**SSW2600**
S/STEEL WALL SHELVING
DOUBLE - 600 x 300mm

**SSW2900**
S/STEEL WALL SHELVING
DOUBLE - 900 x 300mm

**SSW2200**
S/STEEL WALL SHELVING
DOUBLE - 1200 x 300mm





# MOBILE TRAY TROLLEY - 15 Shelves

LOCKABLE CASTORS

15 SHELVES

FLATPACKED

ACCOMODATES
FULL GASTRONORM
AND 600 x 400mm PANS

### FEATURES
- Stainless 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

**MTT0015**
MOBILE TRAY TROLLEY S/STEEL - 15 SHELVES

### SPECIFICATIONS
DIMENSIONS: 457 x 600 x 1810mm
TRAY SIZE: 400 x 600mm or GN1/1
GROSS WEIGHT: 29.5kg

# MOBILE WORKING TABLE - 7-Tier

### FEATURES
- Stainless steel tubular frame
- 7-Tier stainless steel GN1/1 trolley
- Dismantled for easy transportation - easy to assemble
- Lockable castors

**WTT0007**
WORKING TABLE S/STEEL - MOBILE - 7 TIER
385 x 550 x 900mm

# TEA TROLLEY - Stainless Steel

### FEATURES
- Stainless steel tubular frame
- 2, 3 or 5 shelf stainless steel trays
- Dismantled for easy transportation - easy to assemble
- Suitable for carrying multipots with plinth and drip trays
- 100mm diameter swivel castor wheels
- Supplied with spanner
- Fitted with brakes on 2 castors

**TTS0005**
TEA TROLLEY S/STEEL GLOBAL 5 SHELF - 1540 x 850 x 540mm

**TTS0002**
TEA TROLLEY S/STEEL GLOBAL - 2 SHELF - 910 x 850 x 540mm
**TTS0003**
TEA TROLLEY S/STEEL GLOBAL - 3 SHELF - 910 x 850 x 540mm

# TEA TROLLEY - Plastic

### FEATURES
- Durable plastic
- Light weight
- Soft in motion
- Approx. 30kg load capacity per shelf
- Includes 2 bins
- (Large) 330 x 240 x 560mm
- (Small) 330 x 240 x 170mm

**TTP0001**
TEA TROLLEY PLASTIC - 3 SHELF - 1030 x 510 x 960mm

# HEAVY DUTY TEA TROLLEY - Stainless Steel

### FEATURES
- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High quality stainless steel makes them ideal for most catering requirements
- TTS1002 & TTS1003 - 100mm easy glide, silent running, heavy duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels
- Hygienic - easy to clean and sterilize
- 50kg load capacity per shelf

HEAVY DUTY
Stronger Caster
Silent Running

**TTS1002**
TEA TROLLEY S/STEEL HEAVY DUTY- 2 SHELF
930mm x 905 x 560mm - 20kg

**TTS1003**
TEA TROLLEY S/STEEL HEAVY DUTY - 3 SHELF
930mm x 905 x 560mm - 25kg

# DISH CLEARING TROLLEY - Stainless Steel

(Excludes crockery)

**DCT1002**
DISH CLEARING TROLLEY S/STEEL WITH 4 TOTE BOXES
870 x 545 x 930mm

NEW

# PLATFORM PUSH TROLLEY – Collapsable

### FEATURES
- Stainless steel tubular handle and design
- Platform bearing weight: 300kg
- 4" Castors

**PPT1000**
PLATFORM PUSH TROLLEY - 900 x 600 x 900mm

# CARLISLE BUSSING AND TRANSPORT CART

### TRC3110
SILVERWARE BIN FOR BUSSING CART
(BLACK) - 279 x 457 x 279mm

### TRC3120
WASTE BIN FOR BUSSING CART (BLACK)
311 x 457 x 559mm

### FEATURES
- Use for bussing, room service or front of house
- Durable construction, 136kg load capacity
- Textured shelves for better grip and to minimize scratches
- 102mm heavy duty non-marking swivel castors

### TRC3100
BUSSING AND TRANSPORT CART (BLACK) SMALL
965 x 457 x 920mm - 20kg

### TRC3000
BUSSING AND TRANSPORT CART (BLACK) LARGE
952 x 584 x 1066mm - 31.3kg

### NOTE
Waste bin and Silverare bin sold seperately

### TRC3200
BUSSING AND TRANSPORT CART
BLACK - SMALL
965 x 457 x 920mm - 20kg
INCLUDES DOORS AND PANELS FOR LOCKABLE BOTTOM SECTION

### FEATURES
- Locakable section with doors and panels





# POT RACKS - Stainless Steel

### FEATURES
- Stainless steel tubular frame
- Dismantled for easy transportation - Easy to assemble
- Supplied with spanner
- 50kg load capacity per shelf

### PRS0900
POT RACK S/STEEL - SINGLE WALL MOUNTED
900 x 400 x 400mm

### PRD0900
POT RACK S/STEEL - DOUBLE WALL MOUNTED
900 x 400 x 760mm

### PRF1200
POT RACK S/STEEL - FLOOR STANDING
1200 x 600 x 1450mm

# WORK TABLES

### FEATURES
- Table top is stainless steel making it easy to clean and is hygienic
- Shelves are made from mild steel that is chrome plated and coated with a lacquer finish
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation
- Dismantled for easy transportation

(Excludes accessories)

### WTS0002
WORK TABLE S/STEEL- 2-TIER - PLAIN TOP
1300 x 690 x 870mm

(Excludes accessories)

### WTS1002
WORK TABLE S/STEEL- 2-TIER - SPLASHBACK
1300 x 690 x 870mm

# SHELVING UNIT

Global

## FEATURES

- 2 finishes available - Chrome plated or zinc plated with Epoxy coating
- Chrome plated shelving units are ideal for dry storage only
- Zinc plated with epoxy coated shelving units are ideal for wet and cold environments
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation prolonging the life of the product

(Excludes accessories)

CHROME PLATED

**SUC0905** SHELVING UNIT CHROMED - 4-TIER - 905 x 455 x 1830mm
**SUC1200** SHELVING UNIT CHROMED - 4-TIER - 1200 x 455 x 1830mm
**SUC1510** SHELVING UNIT CHROMED - 4-TIER - 1510 x 455 x 1830mm

### OTHER ORDER CODES

**SUS0905** SHELVING UNIT - SHELF WITH CLIPS - 905mm
**SUS1200** SHELVING UNIT - SHELF WITH CLIPS - 1200mm
**SUS1510** SHELVING UNIT - SHELF WITH CLIPS - 1510mm

NEW

EPOXY COATED

**SUZ0905** SHELVING UNIT ZINC/EPOXY - 4 SHELF - 905 x 455 x 1830mm
**SUZ1200** SHELVING UNIT ZINC/EPOXY - 4 SHELF - 1200 x 455 x 1830mm
**SUZ1510** SHELVING UNIT ZINC/EPOXY - 4 SHELF - 1510 x 455 x 1830mm

### OTHER ORDER CODES

**SUZ1905** SHELVING UNIT ZINC/EPOXY SHELF - 905mm - WITH CLIPS
**SUZ2200** SHELVING UNIT ZINC/EPOXY SHELF - 1200mm - WITH CLIPS
**SUZ2510** SHELVING UNIT ZINC/EPOXY SHELF - 1510mm - WITH CLIPS

### NOTE

- Chromed shelving unit is suitable for dry storage only and not suitable for cold storage
- Zinc plated epoxy coated shelving units are suitable for wet and cold environments

# PLASTIC SHELVING UNIT

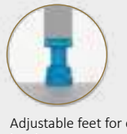
NEW

pujadas

## FEATURES

- Rust resistant shelving
- Heat resistant (-30˚C to +75˚C)
- Adapted to GN sizes (depth 1/1 and 2/3)
- Maximum holding weight capacity per shelf is 150kg
- Total weight capacity for 4 shelves (4 x 150kg) is 600kg per unit
- Easy to clean and long lasting performance
- Easy installation of shelving
- Easy to remove for cleaning

**SUP1263** ALUMINIUM AND PLASTIC SHELVING UNIT - 1263 x 555 x 1750mm
**SUP0935** ALUMINIUM AND PLASTIC SHELVING UNIT - 935 x 555 x 1750mm
**SUP1590** ALUMINIUM AND PLASTIC SHELVING UNIT - 1590 x 555 x 1750mm
**SUP0263** ALUMINIUM AND PLASTIC SHELVING UNIT - 1263 x 385 x 1750mm



Adjustable feet for easy leveling

Special fixing system support which offers the highest security, reliability and strength

This piece is necessary to increase the number of standard levels





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NEW

# PLASTIC SHELVING CORNER UNIT

**SUP5263**
PLASTIC SHELVING CORNER UNIT - 1560 x 385 x 1750mm
**SUP6263**
PLASTIC SHELVING CORNER UNIT - 1233 x 555 x 1750mm
**SUP5590**
PLASTIC SHELVING CORNER UNIT - 1560 x 555 x 1750mm
**SUP5935**
PLASTIC SHELVING CORNER UNIT - 905 x 555 x 1750mm

### NOTE

With these hooks it is possible to form angles so you will not need lateral supports and will save the maximum space possible

### OTHER ORDER CODES

**XSUP0005**
PLASTIC SHELVING CORNER CONNECTOR

NEW

# PLASTIC SHELVING SPARE SHELVES

**SUP8263**
PLASTIC SHELVING SPARE SHELVES - 1205 x 385
**SUP9263**
PLASTIC SHELVING SPARE SHELVES - 1205 x 555
**SUP8590**
PLASTIC SHELVING SPARE SHELVES - 1530 x 555
**SUP8935**
PLASTIC SHELVING SPARE SHELVES - 875 x 555

NEW

# DUNNAGE RACKS

**DUP0935**
PLASTIC DUNNAGE RACK - 935 x 555mm
**DUP1265**
PLASTIC DUNNAGE RACK - 1265 x 555mm

# STORAGE CONTAINERS - Polycarbonate

Best Choice

CARLISLE

CCP

NSF

**SCS0007**
STORAGE CONTAINER SQUARE
7.5Lt - 280 x 280 x 230mm

**SCS0015**
STORAGE CONTAINER SQUARE
17Lt - 190 x 190 x 320mm

**SCS0004**
STORAGE CONTAINER SQUARE
3.5Lt - 180 x 180 x 190mm

**SCS0020**
STORAGE CONTAINER SQUARE
20Lt - 190 x 190 x 400mm

**SCS0010**
STORAGE CONTAINER SQUARE
11Lt - 190 x 190 x 210mm

**SCS0006**
STORAGE CONTAINER
SQUARE - 5.5Lt
230 x 230 x 190mm

**SCS0002**
STORAGE CONTAINER SQUARE
1.5Lt - 180 x 180 x 95mm

### OTHER ORDER CODES - LIDS

**SCL1001**
STORAGE CONTAINER SQUARE LID 1.5Lt AND 3.5Lt (GREEN)

**SCL1002**
STORAGE CONTAINER SQUARE LID 5.5Lt AND 7.5Lt (RED)

**SCL1003**
STORAGE CONTAINER SQUARE LID 11Lt AND 17Lt AND 20Lt (BLUE)

### NOTE

LIDS SOLD SEPARATELY

# STORAGE BOXES - Polycarbonate

Best Choice

**SBS0230**
STORAGE BOX SMALL
18.5Lt - 450 x 300 x 230mm (CLEAR)

**SBL0090**
STORAGE BOX LARGE
18.5Lt - 660 x 450 x 90mm (CLEAR)

**SBS0150**
STORAGE BOX SMALL
13Lt - 450 x 300 x 150mm (CLEAR)

### OTHER ORDER CODES - LIDS

**SBL0150**
STORAGE BOX LARGE 32Lt - 660 x 450 x 150mm (CLEAR)

**SBL0001**
STORAGE BOX LARGE LID - 660 x 450mm (CLEAR)

**SBS0001**
STORAGE BOX SMALL LID - 450 x 300mm (CLEAR)

### NOTE

Lids sold separately

These storage boxes are also available in colour - coded green, red, blue and yellow- on request only!

**SBL0380**
STORAGE BOX LARGE
81Lt - 660 x 450 x 380mm (CLEAR)

**SBS0090**
STORAGE BOX SMALL
7.5Lt - 450 x 300 x 90mm (CLEAR)

**SBL0230**
STORAGE BOX LARGE
47Lt - 660 x 450 x 230mm (CLEAR)





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A VOLLRATH COMPANY

# STORAGE CONTAINERS - Polypropelene

### FEATURES

- Lids are tight-fitting
- Perfect for food storage and portion control, completely stackable, extremely durable and long lasting
- Dishwasher safe, will not warp
- Standard gastronorm sizes
- Lids and containers sold separately

### CONTAINERS

**SCF1065** STORAGE CONTAINER FULL- 8.7Lt - 530 x 325 x 65mm
**SCF1100** STORAGE CONTAINER FULL - 13.3Lt - 530 x 325 x 100mm
**SCF1150** STORAGE CONTAINER FULL - 19.6Lt - 530 x 325 x 150mm

**SCH1065** STORAGE CONTAINER HALF - 4Lt - 325 x 265 x 65mm
**SCH1100** STORAGE CONTAINER HALF - 6Lt - 325 x 265 x 100mm
**SCH1150** STORAGE CONTAINER HALF - 8.7Lt - 325 x 265 x 150mm

**SCT1150** STORAGE CONTAINER THIRD - 5Lt - 325 x 176 x 150mm

**SCS1150** STORAGE CONTAINER SIXTH - 1.95Lt - 176 x 162 x 150mm

### LIDS

**SCF1001** STORAGE CONTAINER FULL LID - POLYPROP (BLUE)
**SCF1002** STORAGE CONTAINER FULL LID - POLYPROP (RED)
**SCF1003** STORAGE CONTAINER FULL LID - POLYPROP (YELLOW)
**SCF1004** STORAGE CONTAINER FULL LID - POLYPROP (GREEN)
**SCF1005** STORAGE CONTAINER FULL LID - POLYPROP (WHITE)

**SCH1001** STORAGE CONTAINER HALF LID -POLYPROP (BLUE)
**SCH1002** STORAGE CONTAINER HALF LID - POLYPROP (RED)
**SCH1003** STORAGE CONTAINER HALF LID - POLYPROP (YELLOW)
**SCH1004** STORAGE CONTAINER HALF LID - POLYPROP (GREEN)
**SCH1005** STORAGE CONTAINER HALF LID - POLYPROP (WHITE)

**SCT1001** STORAGE CONTAINER THIRD LID - POLYPROP (BLUE)
**SCT1002** STORAGE CONTAINER THIRD LID - POLYPROP (RED)
**SCT1003** STORAGE CONTAINER THIRD LID - POLYPROP (YELLOW)
**SCT1004** STORAGE CONTAINER THIRD LID - POLYPROP (GREEN)
**SCT1005** STORAGE CONTAINER THIRD LID - POLYPROP (WHITE)

**SCS1001** STORAGE CONTAINER SIXTH LID - POLYPROP (BLUE)
**SCS1002** STORAGE CONTAINER SIXTH LID - POLYPROP (RED)
**SCS1003** STORAGE CONTAINER SIXTH LID - POLYPROP (YELLOW)
**SCS1004** STORAGE CONTAINER SIXTH LID - POLYPROP (GREEN)
**SCS1005** STORAGE CONTAINER SIXTH LID - POLYPROP (WHITE)

AVAILABLE IN THESE COLOURS:

## MEAT TRAY - Small

### FEATURES
- Internal dimensions - 440 x 310 x 168mm
- Stack load - 180kg on base tray
- Food safe
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements
- Capacity 22Lt

**MTS0001**
MEAT TRAY PLASTIC - SMALL (WHITE)
**MTS0002**
MEAT TRAY PLASTIC - SMALL (RED)
**MTS0003**
MEAT TRAY PLASTIC - SMALL (YELLOW)
**MTS0004**
MEAT TRAY PLASTIC - SMALL (BLUE)
**MTS0005**
MEAT TRAY PLASTIC - SMALL (GREEN)

## MEAT TRAY - Medium

### FEATURES
- Internal dimensions - 590 x 340 x 200mm
- Stack load - 180kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 37Lt

**MTM0001**
MEAT TRAY PLASTIC - MEDIUM

## MEAT TRAY - Large

### FEATURES
- Internal dimensions - 728 x 327 x 235mm
- Stack load - 720kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 60Lt

**MTL0001**
MEAT TRAY PLASTIC - LARGE

## FISH CRATE - Large

### FEATURES
- Internal dimensions - 638 x 386 x 227mm
- Food safe - virgin material
- Easy to clean and sanitize
- Capacity 58Lt
- External drainage system
- Stacks and nests

**FCL0001**
FISH CRATE PLASTIC - LARGE

## STORAGE CONTAINER LARGE WITH LID - Plastic

### FEATURES
- Internal dimensions - 550 x 350 x 185mm
- Stack load - 160kg on base tray
- Capacity 35Lt
- Food safe - virgin material

**SCL0002**
STORAGE CONTAINER LARGE WITH LID - PLASTIC - 600 x 400 x 195mm

## GLASS CRATES

### FEATURES
- They're fully stackable glass crates (holds 30 glasses) - the bee's knees of glass storage crates and make perfect crates for transporting glasses to and from functions

**GCL0030**
GLASS CRATE LARGE - 30 GLASSES (BLUE) 475 x 400 x 205mm

## FREEZER CRATE - Vented

### FEATURES
- Internal dimensions - 550 x 347 x 160mm
- Stack load - 150kg on base tray
- The perfect storage solution - food safe - virgin material
- Easy to clean and sanitize
- Ideal for washing down vegetables on receiving
- Capacity 33Lt

**FCV0001**
FREEZER CRATE PLASTIC - VENTED - 600 x 400 x 188mm

**SCJ0001**
STORAGE CONTAINER - LARGE- 545 x 345 x 280mm - 52Lt

## MULTIPURPOSE PLASTIC TRAY AND STORAGE CONTAINER

### FEATURES
- Food safe - virgin material

**MPT0001**
MULTIPURPOSE PLASTIC TRAY - 540 x 435 x 70mm

# INGREDIENT BIN

### FEATURES
- Diameter 435mm
- Height 454mm
- Ideal for storing ingredients
- Stack perfectly for easy storage
- Capacity 43Lt
- Food safe - virgin material

**IBP0043**
INGREDIENT BIN - 43Lt

# PORTABLE INGREDIENT BIN

### FEATURES
- Lid slides open for easy access
- Fitted with non-marking castors

**IBP0136**
INGREDIENT BIN PORTABLE - 136Lt (WHITE) 365 x 740 x 695mm

# FOOD DELIVERY BAG

### 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 been carried

**FDB0001**
FOOD DELIVERY BAG

*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





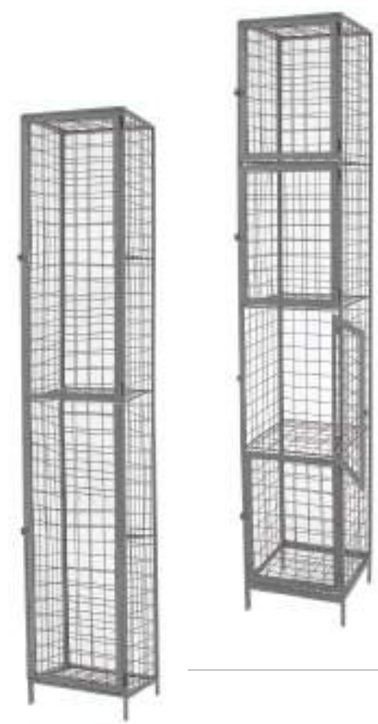
# INGREDIENT BIN HEAVY DUTY

### FEATURES
- Food safe - virgin material

**IBP0085**
INGREDIENT BIN 85Lt (WHITE)
450 x 630mm - INCLUDES LID

**IBP0001**
INGREDIENT BIN MOBILE DOLLEY (METAL)

# WIRE LOCKERS



### FEATURES
- Ideal for use in shopping centres, factory and restaurant change rooms, etc.
- Four compartment unit ideal for handbags & shoes
- Double compartment ideal for hanging clothes
- Tube section construction is both robust and visually appealing
- Strong bullet type hinges fitted to doors
- 3mm diameter wire mesh is thicker and stronger than competitor units
- Overall size 335(W) x 330(D) x 1900(H)
- Overall weight 12Kg

### SPECIFICATIONS
- Mild steel tube section construction with welded mesh
- Available in four compartment (model LGW0004) or double compartment (model LGW0002)
- Epoxy powder coated finish
- Secure 3mm diameter wire, mesh with 47mm aperture
- Square mesh pattern
- Padlockable doors

**LGW0004**
LOCKER GLOBAL WIRE - 4 DOOR

**LGW0002**
LOCKER GLOBAL WIRE - DOOR

# DISH DOLLY

## FEATURES

- The adjustable dividers allow the dolly to hold a wide range of plate and platter sizes eliminating the need for individually sized dollies
- 254mm wheels on one end makes moving a loaded cart easy
- Polyethylene dividers and walls help prevent dish edge chipping
- Two-handed access to all plates reduces breakage
- Vinyl cover included for sanitary storage of dishes

**ODD0004**
OPTIMIZER DISH DOLLY - 4 DIVISION (BLACK)
42.1kg - 711 x 1092 x 805mm

**ODD0006**
OPTIMIZER DISH DOLLY- 6 DIVISION (BLACK)
43.6kg - 711 x 1092 x 805mm

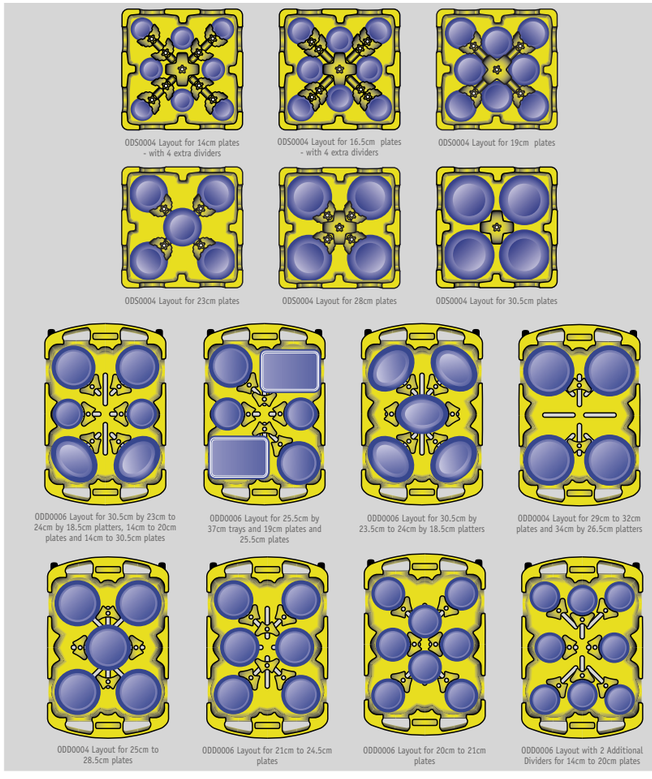
# PORTABLE ICE CADDY

## FEATURES

- Extra thick foam insulation to maintain cold temperatures
- Rounded corners and removable lids for easy cleaning
- New nylon clips secure lid to caddy with stainless steel hinges prevent rusting
- 2 rigid castors and 2 swivel castors (one with brakes)
- Perfect for functions, conferences, etc
- Dimensions with casters and handle 565 x 711 x 730mm
- Weight - 22.2kg

**ICP0057**
ICE CADDY PORTABLE - 57kg - BLACK

# OPTIMISER™ ADJUSTABLE DISH DOLLY GUIDE








# INSULATED FOOD SERVERS

## FEATURES

- Accommodates all third, half and full size standard food pans
- Insulated to maintain correct serving temperatures
- Stackable for easy storage and convenient transporting
- Double end loader allows hot and cold food to be stored in two separate compartments on wheels for ease of movement
- Spare hinges available

Each front loader compartment holds one of the following food pan combinations available:

5 x INF4065
3 x INF4100 + 2 x INF4065
2 x INF4150 + 1 x INF4065
1 x INF4150 + 1 x INF4100 + 2 x INF4065
1 x INF4150 + 2 x INF4100
4 x INF4065 + 1 x INF4100
2 x INF4065 + 2 x INF4100
3 x INF4065 + 1 x INF4150

Any full size insert can be replaced with 2 half inserts or 3 third inserts

**DUC0001**
DOLLEY FOR FSI0001/1001 (BLACK)

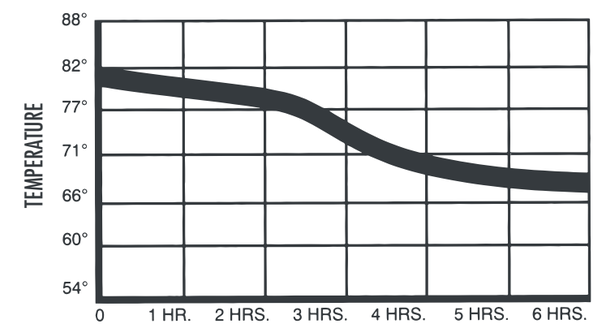
**FSI0004**
FOOD SERVER FRONT LOADER - DOUBLE
(BLACK) 33.1kg - 431 x 622 x 1263mm

AVAILABLE IN SLATE AND SLATE BLUE

**FSI1001**
FOOD SERVER INSULATED - SINGLE
(BLACK) 9.0kg - 479 x 641 x 676mm

**FSI1150**
FOOD SERVER TOP LOADER - 150mm
(BLACK) 9.3kg - 443 x 647 x 290mm

## FOOD PAN CARRIERS (SHOWN IN °C)




All results are an average taken from tests conducted by the Food and Hospitality School of the College of DuPage, IL.

# CATERAIDE™ IT SERIES

## FEATURES

- Durable construction and reinforced corners
- Commercial foam insulation for superior food quality and safety
- Button-hole latch design offers convenient one hand operation and keeps the doors and lids closed tightly for better temperature retention
- Latches are field adjustable to ensure a secure seal for the life of the carrier
- Easily identify contents using the integrated writing surface
- Secure stacking for easy transport and storage
- Beverage dispenser has “spring action” faucet for no drip service
- End loader has built-in seal to eliminate gaskets
- End loader has a flat top that can be used as a prep surface when space is limited
- End loader and beverage dispensers have extra wide, sure-grip handles to promote a safe, stable two-person lift for easy loading and unloading
- End loader’s exclusive double hinge opens 270° for easy loading and unloading and lies flat to save space
- Low profile hinge takes up less space and is less likely to catch or break

**FSI9003**
FOOD SERVER FRONT LOADER IT SERIES - ONYX
19.5kg - 676 x 460 x 740mm (POR)

**FSI9004**
BEVERAGE SERVER INSULATED IT SERIES - 19Lt
ONYX 9.5kg - 266 x 409 x 670mm (POR)

**DFS0001**
DOLLY FOR CATER IT SERIES

ALSO AVAILABLE IN SLATE OR BROWN

# BEVERAGE SERVERS INSULATED

## FEATURES

- Features spring action tap for dripless service
- Stackable for easy storage and convenient transporting
- Sure latch wide design has 3 times the latch area of other beverage servers for a secure seal
- Improved lid design and O-Ring seal eliminates leaks during transport; convenient pop up vent included
- Beverage servers are filled with extra thick foam insulation for maximum temperature retention
- Spare clip tapes & O-rings available

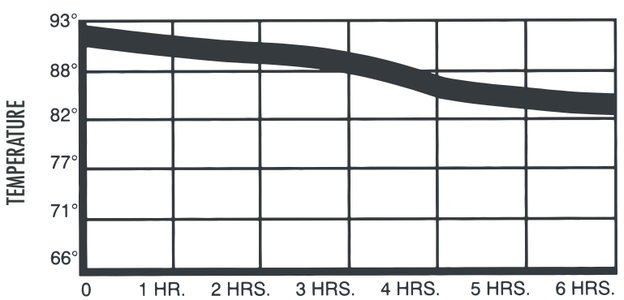
**BSI0009**
BEVERAGE SERVER INSULATED - 9.4Lt
(BROWN) 5.9kg - 266 x 431 x 469mm

**BSI0019**
BEVERAGE SERVER INSULATED - 19Lt
(BROWN) 9.07kg - 266 x 430 x 654mm

**BSI0038**
BEVERAGE SERVER INSULATED - 38Lt
(BROWN) 13.8kg - 416 x 524 x 678mm

AVAILABLE IN BLACK / SLATE AND SLATE BLUE

## BEVERAGE SERVERS (SHOWN IN °C)




All results are an average taken from tests conducted by the Food and Hospitality School of the College of DuPage, IL.

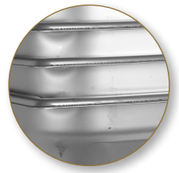
# GASTRONORM FOOD PANS - Stainless Steel

Best Choice

Infiniti

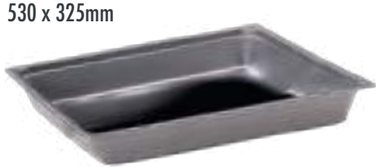
## FEATURES

- 0.8mm stainless steel inserts
- Heavy duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners
- Heavy duty
- For light duty use 0.6mm
- Lids are interchangeable with 0.6mm



GUARANTEED NOT TO JAM WITH ANTI- JAMMING DESIGN

## GN1/1
530 x 325mm



**INF2055**
INSERT S/STEEL - FULL 55mm (I)
**INF2065**
INSERT S/STEEL - FULL 65mm (I)
**INF2100**
INSERT S/STEEL - FULL 100mm (I)
**INF2150**
INSERT S/STEEL - FULL 150mm (I)
**INF2001**
INSERT S/STEEL - FULL LID (I)

**INF3055**
INSERT S/STEEL - FULL 55mm PERFORATED (I)
**INF3065**
INSERT S/STEEL - FULL 65mm PERFORATED (I)
**INF3100**
INSERT S/STEEL - FULL 100mm PERFORATED (I)

## GN1/2
325 x 265mm

**INH2065**
INSERT S/STEEL - HALF 65mm (I)
**INH2100**
INSERT S/STEEL - HALF 100mm (I)
**INH2150**
INSERT S/STEEL - HALF 150mm (I)
**INH2001**
INSERT S/STEEL - HALF LID (I)

Infiniti

## GN1/3
325 x 176mm

**INT2100**
INSERT S/STEEL - THIRD 100mm (I)
**INT2150**
INSERT S/STEEL - THIRD 150mm (I)
**INT2065**
INSERT S/STEEL - THIRD 65mm (I)
**INT2001**
INSERT S/STEEL - THIRD LID (I)

## GN1/4
265 x 162mm

**INQ2065**
INSERT S/STEEL - QUARTER 65mm (I)
**INQ2100**
INSERT S/STEEL - QUARTER 100mm (I)
**INQ2150**
INSERT S/STEEL - QUARTER 150mm (I)
**INQ2001**
INSERT S/STEEL - QUARTER LID (I)

## GN1/6
176 x 162mm

**INS2065**
INSERT S/STEEL - SIXTH 65mm (I)
**INS2100**
INSERT S/STEEL - SIXTH 100mm (I)
**INS2150**
INSERT S/STEEL - SIXTH 150mm
**INS2001**
INSERT S/STEEL - SIXTH LID (I)

## GN1/9
176 x 108mm

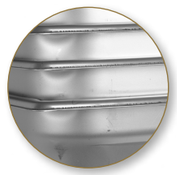
**INN2100**
INSERT S/STEEL - NINTH 100mm (I)
**INN2001**
INSERT S/STEEL - NINTH LID (I)

# GASTRONORM FOOD PANS - Stainless Steel

Global

## FEATURES

- 0.6mm stainless steel inserts
- 0.6mm Thick stainless steel
- American style
- Rounded edges
- Anti-Jam system
- Light duty
- For heavy duty use 0.8mm
- Lids are interchangeable with 0.8mm



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN

## GN1/1
530 x 325mm

**INF9065**
INSERT S/STEEL (VALUE) - FULL 65mm (I)
**INF9165**
INSERT S/STEEL (VALUE) - FULL 65mm (I) PERF
**INF9100**
INSERT S/STEEL (VALUE) - FULL 100mm (I)
**INF9150**
INSERT S/STEEL (VALUE) - FULL 150mm (I)
**INF9001**
INSERT S/STEEL (VALUE) - FULL LID (I)

## GN1/2
325 x 265mm

**INH9065**
INSERT S/STEEL (VALUE) - HALF 65mm (I)
**INH9100**
INSERT S/STEEL (VALUE) - HALF 100mm (I)
**INH9150**
INSERT S/STEEL (VALUE) - HALF 150mm (I)
**INH9001**
INSERT S/STEEL (VALUE) - HALF LID (I)

## GN1/3
325 x 176mm

**INT9100**
INSERT S/STEEL (VALUE) - THIRD 100mm (I)
**INT9150**
INSERT S/STEEL (VALUE) - THIRD 150mm (I)
**INT9001**
INSERT S/STEEL (VALUE) - THIRD LID (I)





Global

## GN1/4
265 x 162mm

**INQ9100**
INSERT S/STEEL (VALUE) - QUARTER 100mm (I)
**INQ9150**
INSERT S/STEEL (VALUE) - QUARTER 150mm (I)
**INQ9001**
INSERT S/STEEL (VALUE) - QUARTER LID (I)

## GN1/6
176 x 162mm

**INS9065**
INSERT S/STEEL (VALUE) - SIXTH 65mm (I)
**INS9100**
INSERT S/STEEL (VALUE) - SIXTH 100mm (I)
**INS9150**
INSERT S/STEEL (VALUE) - SIXTH 150mm (I)
**INS9001**
INSERT S/STEEL (VALUE) - SIXTH LID (I)

## GN1/9
176 x 108mm

**INN9100**
INSERT S/STEEL (VALUE) - NINTH 100mm (I)
**INN9001**
INSERT S/STEEL (VALUE) - NINTH LID (I)

## DRAIN SHELF FOR GN1/1

### SPECIFICATIONS

- Made of 201 stainless steel and 0.8mm thickness
- Improve 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

**DSS0001**
DRAIN SHELF S/STEEL - GN 1/1

# HIGH HEAT INSERTS AND LIDS

## SPECIFICATIONS

- Not suitable for direct heat
- Single container solution for:
  - Cold storage
  - Blast freezing
  - Microwave pre-heat / cooking
  - Steam table applications
- Dishwasher safe
- Cook and store
- BPA Free

DESCRIPTION OF MEASUREMENTS - FULL - 530 x 325mm
**INF8065** INSERT - FULL 65mm HIGH HEAT (AMBER) 7.2Lt
**INF0365** INSERT - FULL 65mm HIGH HEAT (BLACK) 7.2Lt
**INF8100** INSERT - FULL 100mm HIGH HEAT (AMBER) 12Lt
**INF0300** INSERT - FULL 100mm HIGH HEAT (BLACK) 12Lt
**INF8002** INSERT - FULL LID NOTCHED HIGH HEAT (AMBER)

DESCRIPTION OF MEASUREMENTS - HALF - 530 x 265mm
**INH8065** INSERT - HALF 65mm HIGH HEAT (AMBER) 3.4Lt
**INH0365** INSERT - HALF 65mm HIGH HEAT (BLACK) 3.4Lt
**INH8002** INSERT - HALF LID NOTCHED HIGH HEAT (AMBER)

DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm
**INT8065** INSERT - THIRD 65mm HIGH HEAT (AMBER) 2.7Lt
**INT8002** INSERT - THIRD LID NOTCHED HIGH HEAT (AMBER)

# FOOD PANS

## 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
- Optional solid or notched lids and drain shelves
- Snap-on lids provide superior leak resistance
- Dishwasher safe
- Clear pans are ideal for storage and transportation
- Black pans are very effective for merchandising and displaying food

## FOOD PANS FULL

DESCRIPTION OF MEASUREMENTS - FULL - 530 x 325mm
**INF4065** INSERT - FULL 65mm POLYCARB (CLEAR) 7.2Lt
**INF5065** INSERT - FULL 65mm POLYCARB (BLACK) 7.2lt
**INF4100** INSERT - FULL 100mm POLYCARB (CLEAR) 12Lt
**INF5100** INSERT - FULL 100mm POLYCARB (BLACK) 12Lt
**INF4150** INSERT - FULL 150mm POLYCARB (CLEAR) 18Lt
**INF4200** INSERT - FULL 200mm POLYCARB (CLEAR) 25Lt

## FOOD PANS HALF

DESCRIPTION OF MEASUREMENTS - HALF - 325 x 265mm
**INH4065** INSERT - HALF 65mm POLYCARB (CLEAR) 3.4Lt
**INH5065** INSERT - HALF 65mm POLYCARB (BLACK) 3.4Lt
**INH4100** INSERT - HALF 100mm POLYCARB (CLEAR) 5.3Lt
**INH5100** INSERT - HALF 100mm POLYCARB (BLACK) 5.3Lt
**INH4150** INSERT - HALF 150mm POLYCARB (CLEAR) 8.2Lt
**INH5150** INSERT - HALF 150mm POLYCARB (BLACK) 8.2Lt

## FOOD PANS THIRD

DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm
**INT4150** INSERT - THIRD 150mm POLYCARB (CLEAR) 5.4Lt
**INT5100** INSERT - THIRD 100mm POLYCARB (BLACK) 3.6Lt
**INT5101** INSERT - THIRD 100mm POLYCARB (CLEAR) 3.6Lt
**INT5063** INSERT - THIRD 65mm POLYCARB (CLEAR) 2.2Lt

## FOOD PANS SIXTH

DESCRIPTION OF MEASUREMENTS - SIXTH - 176 x 162mm
**INS5100** INSERT - SIXTH 100mm POLYCARB (BLACK) 1.6Lt
**INS5150** INSERT - SIXTH 150mm POLYCARB (BLACK) 2.4Lt
**INS4150** INSERT - SIXTH 150mm POLYCARB (CLEAR) 2.4Lt
**INS4100** INSERT - SIXTH 100mm POLYCARB (CLEAR) 1.6Lt

## FOOD PAN NINTH

DESCRIPTION OF MEASUREMENTS - NINTH - 176 x 108mm
**INN5100** INSERT - NINTH 100mm POLYCARB (BLACK) 1Lt

## SOLID LIDS

**INF4001** INSERT - FULL LID SOLID POLYCARB (CLEAR)
**INH4001** INSERT - HALF LID SOLID PC (CLEAR)
**INT4001** INSERT - THIRD LID SOLID PC (CLEAR)
**INS4001** INSERT - SIXTH LID SOLID PC (CLEAR)
**INN4001** INSERT - NINTH LID SOLID (CLEAR)
**INF4005** INSERT - FULL DOME LID SOLID (NO HEAT)
**INH4005** INSERT - HALF DOME LID SOLID (NO HEAT)

## NOTCHED LIDS

**INH4002** INSERT - HALF LID NOTCHED PC
**INF4002** INSERT - FULL LID NOTCHED POLYCARB (CLEAR)
**INT4002** INSERT - THIRD LID NOTCHED PC (CLEAR)
**INS4002** INSERT - SIXTH LID NOTCHED PC (CLEAR)
**INH4006** INSERT - HALF DOME LID NOTCHED (CLEAR) - NO HEAT

## SNAP-ON LIDS

**INF4004** INSERT - FULL LID SNAP ON (BLUE)
**INH4004** INSERT - HALF LID SNAP ON (BLUE)
**INT4004** INSERT - THIRD LID SNAP ON (BLUE)
**INS4004** INSERT - SIXTH LID SNAP ON (BLUE)
**INN4004** INSERT - NINTH LID SNAP ON (BLUE)

## PERFORATED DRAIN SHELVES

**INF4003** INSERT - FULL DRAIN SHELF PC (CLEAR)
**INH4003** INSERT - HALF DRAIN SHELF PC (CLEAR)
**INT4103** INSERT - THIRD DRAIN SHELF PC (CLEAR)
**INS4106** INSERT - SIXTH DRAIN SHELF PC (CLEAR)

## DINEX INDUCTION - Smartherm

Dinex introduces the newest generation of induction heating systems. The Smart Therm is the most innovative system for today's demanding foodservice traylines and room service operations

- The induction charger with the smallest footprint and weight
- LCD display showing clear instruction
- RFID micro-chip in each base for consistent and accurate temperatures

### FEATURES

- Heat on demand
- Base activation in 14 secs
- 220V - Single phase
- Light weight and compact - 10.5kg
- Sealed units - moisture tight

### IHD0002

INDUCTION HEATER - DINEX - SMART THERM 2 - 240V

## DINEX INDUCTION - Bases

### FEATURES

- Lightest base on the market
- Features a built-in chip that relays information to the heating unit
- Protects the base from over-heating or excessive cycling, which causes system failures and downtime for the trayline
- Base is made from high temperature rugged plastic and is seamless with no holes for water intake
- Contains internal phase change material similar to a wax base that allows lower energy input to hold longer
- Bases can be reactivated any number of times, within any time frame "No need to wait"!
- Bases are stackable after heat activation
- Dinex Domes are compatible with induction bases

### IHD0230

INDUCTION HEATER - DINEX - SMART THERM
2-BASE - 230mm (MIDNIGHT BLUE)

### INDENT COLOURS AVAILABLE ON REQUEST

Onyx, Cranberry, Sage, Hunter Green, Plum, Latte

# INSULATED LINE FROM DINEX® BY CARLISLE

DINEX A CARLISLE COMPANY

## FEATURES

- Guaranteed hot food
- Dishwasher safe
- Durable construction - polypropylene
- Superior heat retention
- Double wall construction - ozone friendly urethane foam insulation
- Disposable lids - hygienic and safe
- Holds temperature above 65˚C for 45min
- Unique drip ring for removal of condensation
- Ideal for hospital, old age homes and clinics

## TURNBURY RANGE

**DTD0001**
DINEX TURNBURY INSULATED DOME COVER - 230mm
MIDNIGHT BLUE

**DTB0230**
DINEX TURNBURY INSULATED BASE - 230mm
MIDNIGHT BLUE

Classic Design Style
(Cranberry Colour)

Turnbury Design Style
(Hunter Green Colour)

Fenwick Design Style
(Midnight Blue Colour)

NSF®

### INDENT COLOURS AVAILABLE ON REQUEST

- Onyx
- Cranberry
- Latte
- Hunter Green
- Plum

## PLATE COVERS

Global

**PCR0280**
PLATE COVER - S/STEEL - 260mm

**PCP2000**
PLATE COVER POLYCARB - CLEAR
(FITS 230 and 250mm PLATES)





Global

NEW

# POLYCARBONATE DINNERWARE

Our new Global 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 to melamine products in design, function and value. It is both affordable and practical whilst meeting the consumers requirements.

## FEATURES

- Beautiful and functional design
- Superior mirror finish, colour density and quality feeling similar to fine bone china
- The surface is more stain-resistant than melamine, as melamine is slightly porous and can absorb stains
- Suitable for correctional services, hospitals and canteens
- Global's super-tough polycarbonate dinnerware is durable, microwave friendly, scratch resistant and impact resistant
- Dishwasher safe
- The range stacks securely and efficiently for transportation and for storage
- The plates and bowls all conform to industrial standards for the health care sector ensuring correct portioning size of meals

Personalised branding (logos etc.) as well as a range of various colours available on request

## DINNER PLATE



**PDP0250**
DINNER PLATE- POLYCARBONATE
250mm



**PDP0230**
DINNER PLATE- POLYCARBONATE
230mm



**PDP0002**
DINNER PLATE - 3 COMPARTMENT
POLYCARBONATE - 250mm

## SIDE PLATE



**PSP0205**
SIDE PLATE- POLYCARBONATE
205mm

**PSB0350**
PUDDING / SOUP BOWL
POLYCARBONATE - 350ml

**PSB0450**
PUDDING / SOUP BOWL
POLYCARBONATE - 450ml

## MUGS / TUMBLERS

**PCM0300**
COFFEE / TEA MUG (WHITE)
POLYCARBONATE - 300ml

**GTA0001**
TUMBLER- POLYCARBONATE - 250ml

## JUGS

**MJW0050**
MILK JUG POLYCARBONATE - 50ml

**MJW0160**
MILK JUG POLYCARBONATE - 160ml

**PTP0750**
PITCHER POLYCARBONATE - 750ml

**PTP0751**
PITCHER POLYCARBONATE - LID ONLY

BCE
Foodservice Equipment

# Cleaning and Washing

Our exclusive range of DIHR dishwashers are guaranteed to clean the most stubborn crockery and cutlery. Our dishwasher range caters for basic glass washers right up to the new RX101E tunnel units complimented by the Carlisle racking range.

Our line of brushes and cleaning tools are designed to offer innovative, hard-working products that help you run a smarter and safer environment.

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DIHR was established in Castelfranco Veneto (near Treviso, in north-eastern Italy) in 1985. DIHR's initiatives and technical innovations have been such that many other companies have attempted to copy and imitate our products. Thanks to a complete product range of over 100 different models supplied in more than 3 500 versions and the production of more than 35 000 dishwashers/year, today DIHR has become a well respected leader in this industry throughout the world.

## QUALITY AND TECHNOLOGY ARE THE ASSETS DISTINGUISHING DIHR.

The design, construction and trials of each machine are managed by a well established and expert technical team, which guarantees a high and constant level of quality for every one of DIHR's products. DIHR machines have achieved the approval of seven International Patents and nine Quality Marks, besides ISO 9001-VISION 2000 certification.

## DIHR'S EQUIPMENT CONTAINS STATE OF THE ART COMPONENTS AND THE LATEST TECHNOLOGICAL OPERATING SYSTEMS.

DIHR has an excellent range of products, designed and built to work for many years and at very competitive prices. The motive of DIHR is based upon full customer satisfaction, which has proven to be a winning strategy in long term.

Apart from the standard production range, DIHR can supply industrial machines for special applications, such as large kitchens, cruise ships and the bakery industry and other applications within the commercial sector.

Contact BCE Foodservice Equipment to find a solution for your unique needs.





# TUNNEL DISH WASHER (COMPACT)

SMALL SIZE, GREAT PERFORMANCE! The RX101E compact dishwasher has been designed to satisfy the demand of small and medium restaurants. 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 stainless 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
- Stainless steel washing and rinsing arms. These are removable without using any tool, for easier cleaning operation or to help the change of working direction on the RX 101E
- Stainless steel surface filters on every tank, easily removable without detaching washing arms
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system
- Auto timer in order to switch off the rack conveyor motor after a prolonged period of inactivity
- Economizers to allow operation only when the rack is detected on that specific area, avoiding any waste of water and energy

## DWT0161

TUNNEL DISH WASHER - DIHR - RX101E

## SPECIFICATIONS

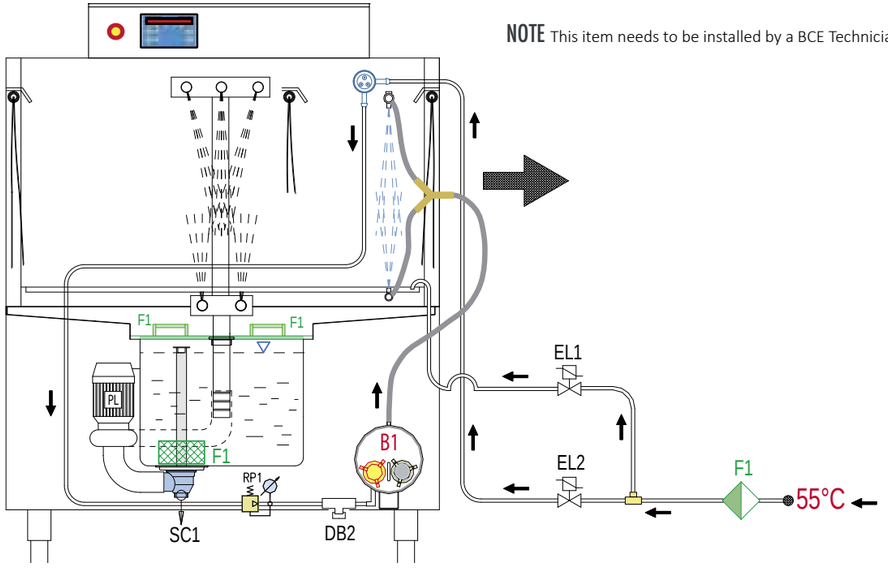
| | |
|---|---|
| DIMENSIONS: | 1080 x 715 x 1565/1900mm |
| TOTAL POWER: | 22.33kW |
| VOLTAGE: | 400V 3N~ 50Hz |
| RACKS PER HOUR: | 70/100 |
| WEIGHT: | 207kg |

## OTHER ORDER CODES

## DWD2161

TUNNEL DISHWASHER R101E - DRYER - OPTIONAL EXTRA

**NOTE** This item needs to be installed by a BCE Technician




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

# HOOD TYPE DISH WASHER (HT11)

## FEATURES

- Extra large washtank reduces detergent cost
- Gravity drain recommended drain height 150mm from the ground
- Drain pump kit optional on all dishwashers suitable for existing installations
- To eliminate breakages, use racks as storage racks to save time, money and handling
- Minumum water pressure required 2 bar
- Max plate height: 410mm
- Max tray height: Gastronorm 1/1 (530 x 325)
- Deep-formed tank
- Independent wash/rinse arms
- Built-In rinse-aid pumps
- Double tank filters & pump filter
- Electronic timer & thermostat
- Hood operated start/stop function

## DWD0011

DISH WASHER DIHR HT11 HOOD - TYPE

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 720 x 735 x 1400/1890mm |
| WEIGHT: | 116kg (gross weight) |
| OUTPUT: | Approx 60 racks per hour |
| TOTAL POWER: | 13.12kW |
| VOLTAGE: | 400V 3 phase + Neutral |
| WASH PUMP: | 1.1kW |
| WASH TANK: | 35Lt |
| BASKET SIZE: | 500 x 500mm |
| INCLUDES: | 2 x Plate racks, 1 x glass rack, 1 x Cutlery holder |

## OTHER ORDER CODES - ACCESSORIES

**DWD0002** DISH WASHER DIHR WATER SOFTENER - HT11
**DWD0003** DISH WASHER DIHR DRAIN PUMP KIT - HT11
**DWD0004** DISH WASHER DIHR SOAP DISPENSER - HT11

All DIHR machines are gravity drain systems and require fitted chemical dispensers

# PRE-RINSE SPRAY AND HOSE REEL

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

**PRS0001**
OVERHEAD PRE-RINSE SPRAY
INCLUDES MIXER TAPS

**PRS0002**
OVERHEAD PRE-RINSE SPRAY
(SPOUT INCLUDED)

**HRS0010**
HOSE REEL S/STEEL 10m





## 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 (A)

### 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 (D) 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

# HOOD TYPE DISH WASHER COMPLETE

# DISHWASHER UNDER COUNTER (GS50)

## FEATURES

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

## DWD0500

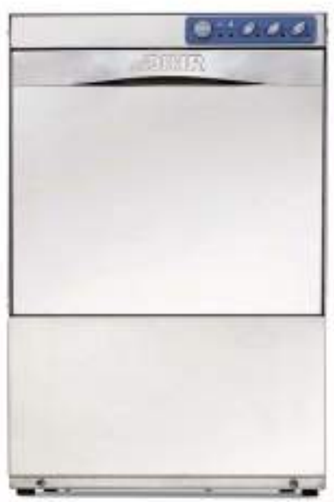
DISH WASHER DIHR GS50 UNDERCOUNTER SINGLE PHASE

## SPECIFICATIONS

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

Refer to pg 359 - 361 for comprehensive range of racks.

# DISHWASHER UNDER COUNTER (GS40)



## FEATURES

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

## DWD0400

DISHWASHER DIHR GS40 UNDERCOUNTER

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS: | 450 x 530 x 700mm |
| WEIGHT: | 43kg |
| POWER: | 3.05kW |
| VOLTAGE: | 220V Single phase |
| BASKET SIZE: | 400 x 400mm |
| MAX GLASS HEIGHT: | 290mm max glass/plate height |
| INCLUDES: | 2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder |

## OTHER ORDER CODES

### DWD2040

DISHWASHER DIHR PLATE RACK 400 x 400mm

### DWD3040

DISHWASHER DIHR GLASS RACK 400 x 400mm





# DISHWASHER UNDER COUNTER (G35)

## FEATURES

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

## GWD1000

GLASS WASHER DIHR G35

## SPECIFICATIONS

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

## OTHER ORDER CODES

### GWD1035

GLASS WASHER DIHR MESH RACK 350 x 350mm

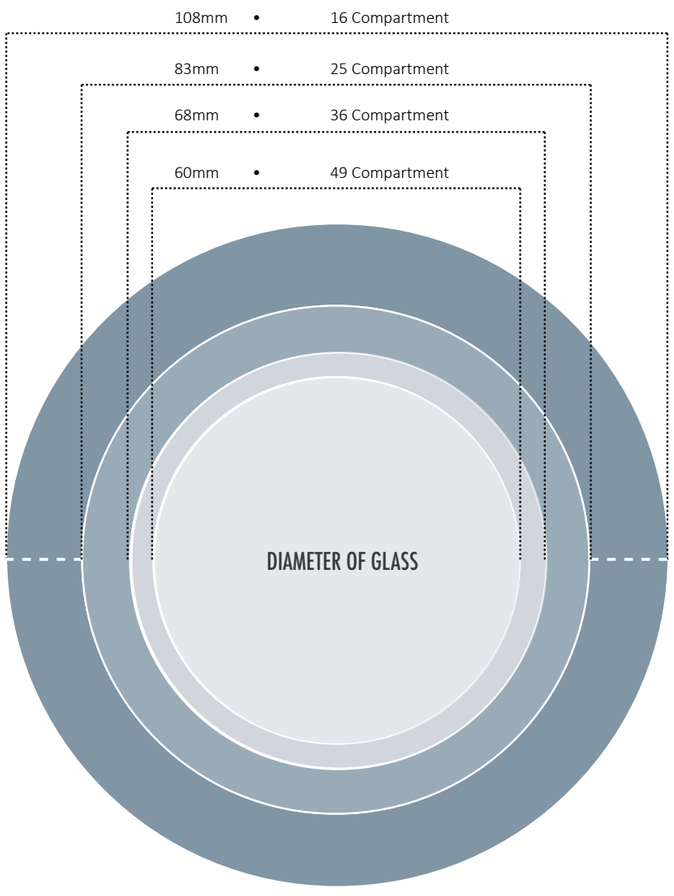
### GWD2001

GLASS WASHER DIHR SMALL PLATE RACK

## USE OUR SIMPLE SYSTEM BELOW TO SIZE YOUR RACKS

To determine the Rack and Extender combination, use these charts:

- Open profile facilitates superior washing, complete rinsing and fast drying
- Double wall construction provides maximum strength
- Comfort curve handles are moulded into all four sides for easy handling
- Sturdy bottom with four-way tracking for easy dish machine loading
- Stacks with all major competitors
- Quick draining - no flat surfaces to trap water or loose food particles
- Sure-lock extenders unique snap-on/snap-off attachments allow fast simple assembly/disassembly from outside of the rack
- Rack dishwasher compatible




Place open end of glass on the circle below to determine the correct compartment size.

### 243MM

- Max height 243mm
- Base + 4 extenders

### 202MM

- Max height 202mm
- Base + 3 extenders

### 161MM

- Max height 161mm
- Base + 2 extenders

### 120MM

- Max height 120mm
- Base + 1 extenders

### 79MM

- Max height 79mm
- Base only

Place your glass on this chart to determine the height and rack combination





## FLATWARE / BOWL RACK

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

**DRB5001**
DISH RACK OPEN BOWL (BLUE)
**DRE5001**
DISH RACK OPEN EXTENDER (BLUE) 40mm

## FLATWARE / CUTLERY RACK

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

**DRC5001**
DISH RACK FLATWARE / CUTLERY (BLUE)
**DRE5001**
DISH RACK OPEN EXTENDER (BLUE) 40mm

## ALL PURPOSE PLATE RACK

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

**DRA5001**
DISH RACK ALL PURPOSE / PLATE (BLUE)
**DRE5001**
DISH RACK OPEN EXTENDER (BLUE) 40mm

## CUTLERY HOLDERS

### FEATURES
- Polypropolene material resists grease and detergents
- Light weight, yet tough and resilient
- Open design for easy cleaning

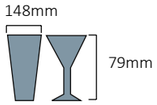
**DRP5008**
DISHWASHING RACK CUTLERY HOLDER (BLUE)

**DRC5004**
DISHWASHING RACK PERMA SAN CYLINDER (WHITE)

## 9 COMPARTMENT GLASS RACK

### FEATURES
- 9 Compartment glass rack
- Interior dimensions: 150 x 150 x 80mm.

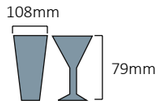
**GRC5009**
GLASS RACK 9 COMPARTMENT (BLUE)
**GRE5009**
GLASS RACK EXTENDER 9 COMP (BLUE)




## 16 COMPARTMENT GLASS RACK

### FEATURES
- 16 Compartment glass rack
- Ideal for glasses less than 108mm in diameter.
- Interior dimensions: 110 x 110 x 80mm.

**GRC5016**
GLASS RACK 16 COMPARTMENT (BLUE)
**GRE5016**
GLASS RACK EXTENDER 16 COMP (BLUE)




## 20 COMPARTMENT CUP RACK

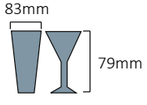
### FEATURES
- 20 Compartment cup rack
- Ideal for cups less than 90mm in diameter.
- Interior dimensions: 110 x 90 x 80mm.

**GRC5020**
CUP RACK 20 COMPARTMENT (BLUE)
**DRE5001**
DISH RACK OPEN EXTENDER (BLUE) 40mm

## 25 COMPARTMENT GLASS RACK

### FEATURES
- 25 Compartment glass rack
- Ideal for glasses less than 83mm in diameter
- Interior dimensions: 90 x 90 x 80mm

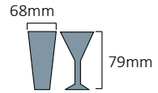
**GRC5025**
GLASS RACK 25 COMPARTMENT (BLUE)
**GRE5025**
GLASS RACK EXTENDER 25 COMP (BLUE)



## 36 COMPARTMENT GLASS RACK

### FEATURES
- 36 Compartment glass rack
- Ideal for glasses less than 68mm in diameter
- Interior dimensions: 75 x 75 x 80mm

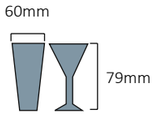
**GRC5036**
GLASS RACK 36 COMPARTMENT (BLUE)
**GRE5036**
GLASS RACK EXTENDER 36 COMP (BLUE)




## 49 COMPARTMENT GLASS RACK

### FEATURES
- 49 Compartment glass rack
- Ideal for glasses less than 60mm in diameter
- Interior dimensions: 65 x 65 x 80mm

**GRC5049**
GLASS RACK 49 COMPARTMENT (BLUE)
**GRE5049**
GLASS RACK EXTENDER 49 COMP (BLUE)




## RACK MOBILE DOLLY / DUST COVER

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

**DRC4002**
DISHWASHING RACK MOBILE DOLLEY (INCL. HANDLE)

### FEATURES
- Dust cover
- Heavy duty vinyl rack dust cover keeps glassware clean and dust free during storage

**RDC0122**
RACK DUST COVER 1220mm

## GLASS WASHER - Manual

### FEATURES
- Use to remove lipstick and grease smears on your glass rims

**GWH2003**
GLASS WASHER MANUAL 3-HEAD 200mm

# MOBILE REFUSE BIN

**IBP1130**
MOBILE REFUSE BIN 130Lt (GREEN)
ORGANIC WASTE
**IBP1240**
MOBILE REFUSE BIN 240Lt (GREEN)
ORGANIC WASTE

**IBP0130**
MOBILE REFUSE BIN 130Lt
(CHARCOAL) GENERAL WASTE
**IBP0240**
MOBILE REFUSE BIN 240Lt
(CHARCOAL) GENERAL WASTE

**IBP3130**
MOBILE REFUSE BIN 130Lt
(ORANGE) PAPER
**IBP3240**
MOBILE REFUSE BIN 240Lt
(ORANGE) PAPER

**IBP4130**
MOBILE REFUSE BIN
130Lt (RED) TIN CANS
**IBP4240**
MOBILE REFUSE BIN
240Lt (RED) TIN CANS

**IBP2130**
MOBILE REFUSE BIN 130Lt
(YELLOW) PLASTIC
**IBP2240**
MOBILE REFUSE BIN 240Lt
(YELLOW) PLASTIC

# FOOT PEDAL WHEELY BIN

**IBP9120**
FOOT PEDAL WHEELY BIN 120Lt (BLUE)

**SPECIFICATIONS**
CAPACITY: 120Lt
DIMENSIONS: 470 x 580 x 910mm

# REFUSE BIN

**IBP1001**
ROUND REFUSE BIN WITH FLAT
LID 120Lt 560 x 820mm

**IBP1002**
FUNNEL HEAD FOR IBP1001

**IBP1003**
HALF ROUND HEAD FOR IBP1001

**IBP1004**
DOLLEY FOR IBP1001

**IBP1085**
REFUSE BIN 85LT (BLACK)
450 x 630mm (INCLUDES LID)

**IBP0001**
INGREDIENT BIN MOBILE
DOLLEY (METAL)

# CUTLERY SAVER

**FEATURES**
- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight
- Chemical resistant, not affected by detergents
- Unique, patented design
- Magnets contained in moisture-proof cells, prevents bacteria growth
- Use only with 18/8 or magnetic steels

**CTS0001**
CUTLERY SAVER FOR IBP0085/IBP1085

# COLOUR CODED PLASTIC TRIGGER SPRAY BOTTLES

AVAILABLE IN THESE COLOURS:

**TBB0750**
TRIGGER BOTTLE (BLUE) - 750ml
**TBG0750**
TRIGGER BOTTLE (GREEN) - 750ml
**TBR0750**
TRIGGER BOTTLE (RED) - 750ml
**TBW0750**
TRIGGER BOTTLE (WHITE) - 750ml
**TBY0750**
TRIGGER BOTTLE (YELLOW) - 750ml

## VACUUM CLEANER

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

### NVC0001
NUMATIC INDUSTRIAL VACUUM CLEANER 6.1kg
355 x 355 x 430mm

## JANITOR TROLLEY

### FEATURES
- Robust 3 shelf design
- Smooth gliding wheels
- Heavy duty moulded hooks for cart bag and for cleaning equipment

### JTP0001
JANITOR TROLLEY PLASTIC
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
HOTEL SERVICE TROLLEY PLASTIC
1480 x 550 x 1000mm





## MICROFIBER WET MOP PAD

### FEATURES - MICROFIBER
- Microfiber products can save you time, money and labour
- Unique, ultra-fine filament combined with our exclusive polyester/ polyamide nylon blend cleans better and lasts longer than other microfibres offering more than 500 uses (use and launder)
- Sparta microfiber removes up to 400% more dirt, dust and grime with a single pass compared to traditional cleaning products
- Long product life could save you as much as 60% per annum over the cost of traditional alternatives

### MMP1450
MICROFIBER WET MOP PAD
450mm (BLUE)

### MMP2450
MICROFIBER WET MOP PAD
450mm (GREEN)

### MMP3450
MICROFIBER WET MOP PAD
450mm (RED)

### MMP5450
MICROFIBER WET MOP PAD
450mm (YELLOW)

## MICROFIBER DRY MOP PAD

### MMP6450
MICROFIBER DRY MOP PAD - 450mm (BLUE)

## MICROFIBER ALUMINIUM HEAD W/K PLUGS - 450MM

### MMP0450
MICROFIBER ALUMINIUM HEAD W/K PLUGS - 450MM

## ALUMINIUM TELESCOPIC HANDLE

### MMP1800
ALUMINIUM TELESCOPIC HANDLE - 1800mm
(USED IN CONJUNCTION WITH MMP0450)

Best Choice

### FEATURES - SCRUB BRUSHES (POLYESTER)

- Versatile design for a wide variety of applications
- Multiple trim angles on bristles gives you better surface contact for better cleaning
- Plastic handles and crimped stable set polyester bristles are rugged and will not absorb oils or moisture
- Handles are ergonomically shaped with smooth edges for superior comfort
- Base resins used to produce blocks and bristles are made of FDA approved materials

## UTILITY SCRUB BRUSH - Polyester

**USB1200**
UTILITY SCRUB BRUSH POLYESTER - 200mm (BLUE)

**USB2200**
UTILITY SCRUB BRUSH POLYESTER - 200mm (GREEN)

**USB3200**
UTILITY SCRUB BRUSH POLYESTER - 200mm (RED)

**USB4200**
UTILITY SCRUB BRUSH POLYESTER - 200mm (WHITE)

**USB5200**
UTILITY SCRUB BRUSH POLYESTER - 200mm (YELLOW)

## UTILITY SCRUB BRUSH - Polyester

**USB1500**
UTILITY SCRUB BRUSH POLYESTER - 500mm (BLUE)

**USB2500**
UTILITY SCRUB BRUSH POLYESTER - 500mm (GREEN)

**USB3500**
UTILITY SCRUB BRUSH POLYESTER - 500mm (RED)

**USB4500**
UTILITY SCRUB BRUSH POLYESTER - 500mm (WHITE)

**USB5500**
UTILITY SCRUB BRUSH POLYESTER - 500mm (YELLOW)

## LIP SCRUB BRUSH - Polyester

### FEATURES

- Stiff polyester bristles
- Reaches into tight crevices and corners
- Iron handle shaped plastic will not crack or splinter

**LSB1150**
LIP SCRUB BRUSH POLYESTER - 150mm (BLUE)

**LSB2150**
LIP SCRUB BRUSH POLYESTER - 150mm (GREEN)

**LSB3150**
LIP SCRUB BRUSH POLYESTER - 150mm (RED)

**LSB4150**
LIP SCRUB BRUSH POLYESTER - 150mm (WHITE)

**LSB5150**
LIP SCRUB BRUSH POLYESTER - 150mm (YELLOW)





## HAND SCRUB BRUSH - Polyester

**HSB1150**
Hand Scrub Brush Polyester- 150mm (BLUE)

**HSB2150**
Hand Scrub Brush Polyester- 150mm (GREEN)

**HSB3150**
Hand Scrub Brush Polyester- 150mm (RED)

**HSB4150**
Hand Scrub Brush Polyester- 150mm (WHITE)

**HSB5150**
Hand Scrub Brush Polyester- 150mm (YELLOW)

Best Choice

## SPECTRUM® FIBERGLASS W/SELF-LOCKING FLEX-TIP™ - 1520mm

### FEATURES

- Self locking Flex-Tip™ handle offers greater flexibility and reduces handle stress
- Handles used in conjunction with Omni Sweep, Hi-Lo Floor Scrub Brush and Spectrum Squeegee

**SFH1520**
SPECTRUM FIBREGLASS HANDLE - 1520mm (BLUE)

**SFH2520**
SPECTRUM FIBREGLASS HANDLE - 1520mm (GREEN)

**SFH3520**
SPECTRUM FIBREGLASS HANDLE - 1520mm (RED)

**SFH4520**
SPECTRUM FIBREGLASS HANDLE - 1520mm (WHITE)

**SFH5520**
SPECTRUM FIBREGLASS HANDLE - 1520mm (YELLOW)

## OMNI SWEEP® BROOM

**SWP0450**
OMNI SWEEP BROOM PLASTIC BLOCK - 450mm

### FEATURES

- Use any Spectrum® fibreglass handle to attach to the Omni Sweep®
- The unique Omni Sweep® combines the features of fine, medium and heavy floor bristles into one convenient floor sweep
- Chemical-resistant bristles removes everything from heavy debris to the finest particles on any type of floor surface
- Synthetic bristles have an angled pitch for fast, effective sweeping on all types of floor surfaces
- Short, heavy bristles in front easily sweep up heavy debris
- Long, fine/medium bristles in back sweep fine dust and particles can be used with sweeping compounds

## HI-LO™ FLOOR SCRUB BRUSH

### FEATURES

- Use any Spectrum® fibreglass handle to attach to the floor scrub brush
- Crimped bristles wash easily & prevent gathering of mould and mildew
- Split shape is efficient for cleaning flat surfaces, under counters, around equipment and along base boards

**FSB1250**
HI-LO FLOOR SCRUB BRUSH - 250mm (BLUE)

**FSB2250**
HI-LO FLOOR SCRUB BRUSH - 250mm (GREEN)

**FSB3250**
HI-LO FLOOR SCRUB BRUSH - 250mm (RED)

**FSB4250**
HI-LO FLOOR SCRUB BRUSH - 250mm (WHITE)

**FSB5250**
HI-LO FLOOR SCRUB BRUSH - 250mm (YELLOW)

# SPECTRUM® SQUEEGEE

### FEATURES
- Use any Spectrum® fibreglass handle to attach to the Spectrum® squeegee
- Black closed-cell double foam rubber provides the most removal of fluids over polished floors
- Squeegees are easy to sanitise, will not rust and are extremely durable
- Frame handle is threaded for secure use

**SSQ1450**
SPECTRUM SQUEEGEE
450mm (BLUE)

**SSQ2450**
SPECTRUM SQUEEGEE
450mm (GREEN)

**SSQ3450**
SPECTRUM SQUEEGEE
450mm (RED)

**SSQ4450**
SPECTRUM SQUEEGEE
450mm (WHITE)

**SSQ5450**
SPECTRUM SQUEEGEE
450mm (YELLOW)

# ROLL 'N GRIP™ HOLDER SYSTEM - 450mm

Best Choice

### FEATURES
- Promotes fast drying of mops and wet broom or scrub brush bristles
- Holder system self-adjusts to different handle diameters
- Quick, easy release
- Roll 'n Grip™ holder system is 450mm in length

**RNG0450**
ROLL N GRIP HOLDER SYSTEM 3 HOLDERS (BLACK)

# FLOOR DRAIN BRUSH AND HANDLE

### FEATURES
- Special threaded handle accepts floor drain brushes only, to prevent cross-contamination
- 'Use for floor drain only' is prominently printed on the plastic handle to prevent contact with food and serving utensils
- Handle and brushes are sold separately

**FDB0100**
FLOOR DRAIN BRUSH- 100mm

**OTHER ORDER CODE**
**FDB1000**
FLOOR DRAIN BRUSH HANDLE - 1000mm





# HAND AND NAIL BRUSH KIT

### FEATURES
- Includes brush, cord to secure brush in place, hanging hook and an adhesive backed hand washing instructions decal

**HAN0001**
HAND AND NAIL BRUSH KIT

# WET FLOOR A FRAME SIGN

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

**WFS0001**
WET FLOOR A FRAME SIGN

# BUCKET AND WRINGER

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

**PBW0001**
PLASTIC BUCKET AND WRINGER
(YELLOW) 36Lt

**PBW2002**
PLASTIC DOUBLE BUCKET AND WRINGER 2 x
25Lt (V FRAME)

### OTHER ORDER CODES
**PBW0003**
PLASTIC BUCKET AND WRINGER (RED) - 36Lt
**PBW0004**
PLASTIC BUCKET AND WRINGER (BLUE) - 36Lt
**PBW0005**
PLASTIC BUCKET AND WRINGER (GREEN) - 36Lt
**PBW0002**
PLASTIC DOUBLE BUCKET AND WRINGER
2 x 25Lt (PLASTIC FRAME)

Also available on request in these colours:

## GEERPRES BUCKET AND WRINGER

### GPB0001
GEERPRESS BUCKET AND WRINGER (RED)

### OTHER ORDER CODES
### GPB0002
GEERPRES BUCKET ONLY (NO WRINGER)
### GPB0003
GEERPRES WRINGER ONLY (NO BUCKET)

Bucket and handles also available on request in these colours:

## NUMATIC PLASTIC BUCKET AND WRINGER (BLUE)

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

### NPB0001
NUMATIC PLASTIC BUCKET AND WRINGER (BLUE)

Also available on request in these colours:

## NUMATIC PLASTIC BUCKET AND WRINGER (BLUE) DUAL COMPARTMENT

### 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

### NPB0002
NUMATIC PLASTIC BUCKET AND WRINGER (BLUE) DUAL COMPARTMENT

Also available on request in these colours:

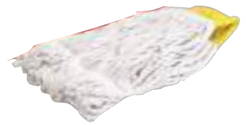




## MOP HANDLE AND HEAD

### MHA0400
MOP HOLDER ALUMINIUM HANDLE - 1400mm

### MHW0500
MOPHOLDER
PVC/WOOD HANDLE ONLY (RED) - 1550mm



### MHA1400
MOPHEAD ONLY 400g (BLUE LINE)

### MHW1500
MOP HEAD ONLY 500g

### OTHER ORDER CODES
### MHW0501
MOPHOLDER PVC/WOOD HANDLE ONLY (BLUE) - 1550mm
### MHW0502
MOPHOLDER PVC/WOOD HANDLE ONLY (GREEN)- 1550mm
### MHW0503
MOPHOLDER PVC/WOOD HANDLE ONLY (YELLOW) - 1550mm
### MHW0504
MOPHOLDER PVC/WOOD HANDLE ONLY (WHITE) - 1550mm

## GLASS SCRAPER

### GSH0300
GLASS SCRAPER HAND HELD 300mm

## BROOMS AND FLOOR SQUEEGEE

### LDP0002
LOBBY BROOM FOR
DUST PAN WITH COVER
### LDP0001
LOBBY DUST PAN WITH COVER
870 x 280 x 280mm

### LHB0610
LONG HANDLE BROOM
610mm

### SFS0540
STRAIGHT FLOOR SQUEEGEE
600mm

BCE
Foodservice Equipment

## *Utilities and 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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# BASTING SPOONS

**BSP0330**
BASTING SPOON
PERFORATED - 330mm
**BSP0400**
BASTING SPOON
PERFORATED - 400mm

**BSS0330**
BASTING SPOON SOLID
330mm
**BSS0400**
BASTING SPOON SOLID
400mm

**BSS1330**
BASTING SPOON SOLID
PVC HANDLE - 330mm

**BSP1330**
BASTING SPOON PERFORATED
PVC HANDLE - 330mm

# SERVING SPOONS AND LADLE

## FEATURES

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

**LDS3001**
LADLE SOLID
30ml (BLACK)

**SSS3280**
SERVING SPOON SOLID
280mm (BLACK)
**SSS3330**
SERVING SPOON SOLID
330mm (BLACK)

**SSS2280**
SERVING SPOON SOLID
280mm (WHITE)
**SSS2330**
SERVING SPOON SOLID
330mm (WHITE)

**SSP3330**
SERVING SPOON PERFORATED
330mm (BLACK)

**BSS3300**
BUFFET SPOON SOLID
250mm (BLACK)

# POT FORK

**PFS0400**
POT FORK - S/STEEL
400mm

# GRILL FORK LIFTER

**GFL0500**
GRILL FORK LIFTER - S/STEEL
500mm

# PASTA FORK

**PFS0300**
PASTA FORK - S/STEEL
300mm





# BUFFETWARE UTENSILS

ELEGANT DESIGN FOR ENHANCING YOUR BUFFET

**BUF0003**
BUFFETWARE SLOTTED
SPOON - 300mm

**BUF0001**
BUFFETWARE SOLID SPOON
300mm

**BUF0002**
BUFFETWARE NOTCHED
SPOON - 300mm

**BUF0004**
BUFFETWARE SPOUT LADLE
1oz / 30ml
**BUF0005**
BUFFETWARE SPOUT LADLE
2oz / 59ml

**BUF0007**
BUFFETWARE PASTRY
SERVER 300mm

**BUF1008**
BUFFETWARE CARVING
KNIFE – 320mm

**BUF2008**
BUFFETWARE CARVING FORK
280mm

**BUF0009**
BUFFETWARE SERVING
TONGS - SCISSOR TYPE

**BUF1009**
BUFFETWARE SERVING TONGS
1 PIECE

# COLOURED UTILITY TONGS

## FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with H.A.C.C.P requirements.

**TCU0300**
COLOURED UTILITY TONGS (WHITE) - 300mm
**TCU1300**
COLOURED UTILITY TONGS (BLUE) - 300mm
**TCU2300**
COLOURED UTILITY TONGS (BROWN) - 300mm
**TCU3300**
COLOURED UTILITY TONGS (GREEN) - 300mm
**TCU4300**
COLOURED UTILITY TONGS (RED) - 300mm
**TCU5300**
COLOURED UTILITY TONGS (YELLOW) - 300mm

# ASSORTED TONGS

**SST0001**
SCISSOR SERVING TONG
210mm

**TGP1200**
TONGS PASTRY
200mm

**PTS0235**
PASTRY TONG S/STEEL
235 x 12mm

**TGS0200**
TONGS SALAD CLIPPER
200mm

**TGS1200**
TONGS SPAGHETTI
200mm

**TGB0200**
TONGS BIRD CLAW
200mm

**TGC0210**
TONGS CATERING
210mm

**TCI0001**
TONG ICE CLAW - S/STEEL
210mm

**TGP0200**
TONGS POM - 200mm

**TGU0250** TONGS UTILITY
250mm S/STEEL
**TGU0300** TONGS UTILITY
300mm S/STEEL
**TGU0400** TONGS UTILITY
400mm S/STEEL
**TGU1250** TONGS UTILITY
EXTRA HEAVY DUTY
250mm S/STEEL

# UTILITY TONGS AND SALAD TONGS

### FEATURES
- Made with acetal plastic for unbelievable strength and flexibility
- Withstands heat up to 149˚C
- Dishwasher safe

**TGU3225**
TONGS UTILITY - 225mm
(BLACK)
**TGU3300**
TONGS UTILITY - 300mm
(BLACK)

**TGS2225**
TONGS SALAD
225mm (WHITE)

**TGS3150**
TONGS SALAD - 150mm (BLACK)
**TGS3225**
TONGS SALAD - 225mm (BLACK)

# TWEEZERS

**KTS0001**
KITCHEN TWEEZERS
S/STEEL - 255mm

NEW





# ASSORTED TONGS

**TGG0420**
TONGS GRILL/BRAAI
HEAVY DUTY 420mm

**TGF0420**
TONGS FISH TURNER
HEAVY DUTY 420mm

**TGH0420**
TONGS HAMBURGER TURNER
HEAVY DUTY 420mm

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

# SCISSOR TONGS

**TGG0200**
TONGS GRILL BRAAI
200mm

**TGG0400**
TONGS GRILL/BRAAI - 400mm
CHROME PLATED
**TGG2400**
TONGS GRILL/BRAAI - 400mm (WITH NUT AND BOLT) PLASTIC ON HANDLE

### FEATURES
- For longer lasting heavy duty use, order TGG2400 which has a specifically designed nut and bolt mechanism to extend the life of the tongs.

# PASTA BASKET

### FEATURES
- Ideal to prepare portions of pasta and vegetables

**PBR0160**
PASTA BASKET ROUND 160 x 200mm

# CHIP BASKET ROUND

**CBR0127**
CHIP BASKET - ROUND - 127 x 102mm
**CBR0165**
CHIP BASKET - ROUND - 165 x 102mm
**CBR0203**
CHIP BASKET - ROUND - 203 x 102mm
**CBR0254**
CHIP BASKET - ROUND - 254 x 102mm
**CBR0305**
CHIP BASKET - ROUND - 305 x 102mm
**CBR1305**
CHIP BASKET - ROUND - 305 x 152mm

# CHIP BAGGING SCOOP

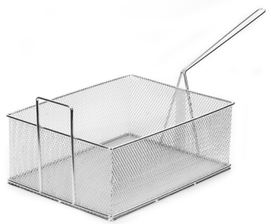
**CBS0001**
CHIP BAGGING SCOOP - S/STEEL
- 190 x 200mm

# CHIP BASKET SQUARE

**CBS0250**
CHIP BASKET SQUARE
250 x 100 x 130mm

**CBS1250**
CHIP BASKET SQUARE
250 x 200 x 130mm

**CBS0280**
CHIP BASKET SQUARE
280 x 170 x 130mm



**CBS0400**
CHIP BASKET SQUARE
400 x 300 x 150mm

**CBS1280**
CHIP BASKET HEAVY DUTY
280 x 170 x 130mm

**CBS2280**
CHIPBASKET SQUARE
280 x 179 x 130mm
(NO SIDE HOOKS)

**FFB2260**
FISH FRYER BASKET
McCAINS / ANVIL FRYER
250 x 200 x 120mm

# SKIMMERS

**SKS1140**
SKIMMER SPIDER
140mm x 485mm
**SKS1180**
SKIMMER SPIDER
180mm x 500mm
**SKS1200**
SKIMMER SPIDER
200mm x 535mm

**SKR0152**
SKIMMER ROUND
152mm x 490mm
**SKR0178**
SKIMMER ROUND
178mm x 500mm
**SKR0203**
SKIMMER ROUND
203mm x 530mm
**SKR0254**
SKIMMER ROUND
254mm x 600mm

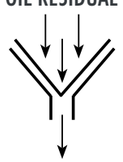
**SKS0178**
SKIMMER SQUARE
178 x 152 x 580mm

**SKS0150**
SKIMMER SQUARE
150 x 120 x 460mm

**SKS0170**
SKIMMER SQUARE
170 x 170 x 510mm
REINFORCED

# OIL FILTER BAGS AND STAND

**OFS0001**
OIL FILTER STAND CONICAL 470mm
**OFB0001**
OIL FILTER BAGS (10 PACKS OF 50)
**OFB0002**
OIL FILTER BAGS HEAVY DUTY
(10 PACKS OF 50)



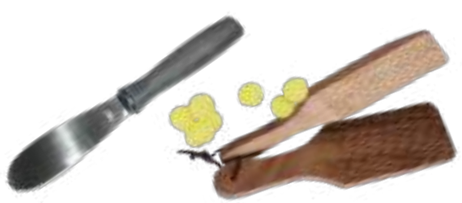

**FEATURES**
- Prolong the life of your oil by filtering twice a day, and at the end of every shift add 10% new oil.
- This is enough to rejuvenate the oil.
- This method realizes high annual savings in oil costs.

# GRILL BRUSHES

**TGB0450**
GRILL BRUSH- HEAVY DUTY
450mm

**BRG0001**
GRILL BRUSH CARBON
STEEL

# SPREADERS



**SWS0001**
SANDWICH SPREADER
190mm

**BPW0001**
BUTTER PADS - WOODEN
290mm

# HAMBURGER TURNERS

**HTL0200**
H/BURGER TURNER LONG
HANDLE WOOD - 200mm

**HTB0120**
H/BURGER TURNER
BEVELLED EDGE
PVC - 120mm

**HTS0200**
H/BURGER TURNER SOLID
PVC - 200mm

**HTP0200**
H/BURGER TURNER
PERFORATED
PVC - 200mm

# CAKE SERVER

**CSW0140**
CAKE SERVER 140mm

# OLIVE AND CHERRY PITTER

**OCP0001**
OLIVE AND CHERRY PITTER STAINLESS STEEL

## PLASTIC DISPENSER 6 PACK

**PDR1250**
PLASTIC DISPENSER (RED) - 250ml (PACK OF 6)
**PDY1250**
PLASTIC DISPENSER (YELLOW) - 250ml (PACK OF 6)
**PDC1250**
PLASTIC DISPENSER (CLEAR) - 250ml (PACK OF 6)
**PDR1500**
PLASTIC DISPENSER (RED) - 500ml (PACK OF 6)
**PDY1500**
PLASTIC DISPENSER (YELLOW) - 500ml (PACK OF 6)
**PDC1500**
PLASTIC DISPENSER (CLEAR) - 500ml (PACK OF 6)
**PDC1000**
PLASTIC DISPENSER (CLEAR) - 1Lt (PACK OF 6)

## TABLE NUMBER STANDS

**TNS0010**
PLASTIC - TABLE NUMBER STAND 1 - 10
**TNS0020**
PLASTIC - TABLE NUMBER STAND 11 - 20
**TNS0030**
PLASTIC - TABLE NUMBER STAND 21- 30
**TNS0040**
PLASTIC - TABLE NUMBER STAND 31 - 40
**TNS0050**
PLASTIC - TABLE NUMBER STAND 41 - 50

**TNS0100**
TABLE NUMBER STAND - S/STEEL - 100mm
**TNS0200**
TABLE NUMBER STAND - S/STEEL - 200mm
**TNS0300**
TABLE NUMBER STAND - S/STEEL - 300mm
**TNS0450**
TABLE NUMBER STAND - S/STEEL - 450mm

## MESSAGE PICK

**MPS0004**
MESSAGE PICK S/STEEL PACK OF 4

## BILL SPIKE

**BSS0180**
BILL SPIKE - S/STEEL 180mm

## RESERVED TABLE SIGN

**RTS0001**
RESERVED TABLE SIGN
S/STEEL

**RTS0002**
RESERVED TABLE SIGN
PLASTIC (WHITE)

**RTS0003**
RESERVED TABLE SIGN
PLASTIC (CLEAR)

## POTATO MASHER AND RICER

**PMS0600**
POTATO MASHER - S/STEEL
150 x 120 x 600mm

**PRI0001**
POTATO RICER - INDUSTRIAL
100 x 100 x 100mm

## ALUMINIUM EGG SLICER AND WEDGER

**EWA0001**
EGG WEDGER
ALUMINIUM - 6 SEGMENT

**ESA0010**
EGG SLICER
ALUMINIUM - 10 WIRE

## SHAKERS

**SSA0001**
SALT SHAKER - ALUMINIUM
WITH HANDLE - 65 x 90mm

**SSS1001**
SALT SHAKER - S/STEEL
WITH HANDLE - LONG

**SSS0001**
SALT SHAKER - S/STEEL
WITH HANDLE

**CSP0001**
CHEESE SHAKER PLASTIC
(CLEAR) - S/STEEL LID

**SDG0001**
SUGAR DISPENSER
GLASS – 300ml

## PEPPER GRINDERS WOOD

**FEATURES**
- Stainless steel grinding mechanism

**PGW0150**
PEPPER GRINDER - WOODEN - 150mm
**PGW0300**
PEPPER GRINDER - WOODEN - 300mm
**PGW0500**
PEPPER GRINDER - WOODEN - 500mm

## SALT / PEPPER GRINDERS ACRYLIC

NEW

**SPG0150**
SALT AND PEPPER GRINDER
ACRYLIC - 150mm (SET)

## CHEESE CUTTER

**CCW0001**
CHEESE CUTTER - HAND HELD
WITH WIRE

**CCM0030**
CHEESE CUTTER
MINI - 200 x 115mm

## EGG LIFTER AND TURNERS

**ELS0400**
EGG LIFTER S/STEEL - 400mm

**PTS0350**
PANCACHE TURNER
SLATTED - 350mm

**FTT0001**
FISH TURNER TRIANGLE
200mm WIDE

## HIGH HEAT UTENSILS

For use up to 190˚C. Use high heat turner on teflon coated heating products such as the Anvil toasters.

**THH3330**
TURNER HIGH HEAT - 330mm (BLACK)

**SHP3330**
SPOON HIGH HEAT PERFORATED
330mm (BLACK)

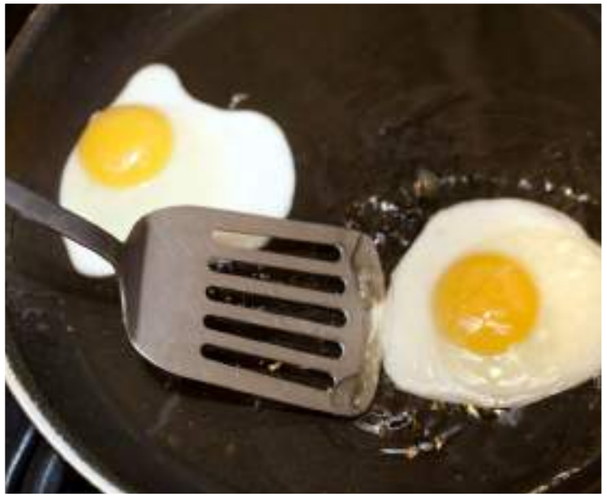
**SHS3330**
SPOON HIGH HEAT SOLID
330mm (BLACK)

## DOLOUNG TONG

### FEATURES

- Made of Exoglass® for added durability
- Non-porous
- Easy to clean
- Heat resistant

**TGP0001**
DOLOUNG TONG POLYMIDE







## CAN OPENER 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**
CAN OPENER BONZER INDUSTRIAL

**COC0001**
CAN OPENER CATER ACE WITH TABLE CLAMP

## OYSTER KNIVES

**KN00001**
KNIFE OYSTER TRIANGLE
165mm

**KN00002**
OYSTER KNIFE STRAIGHT
BLADE 155mm

## CAN OPENERS

**COZ0001**
CAN OPENER HAND HELD
HEAVY DUTY

**COZ0002**
CAN OPENER HAND
HELD ZANGEN

## SCRAPERS

**FSM0001**
FISH SCRAPER METAL

**GRS0100**
GRIDDLE SCRAPER PLASTIC
HANDLE - 100mm

## MULTI PURPOSE GRIPPER

**PGS0195**
PAN GRIPPER STEEL - 195mm

# PEELERS

**APH0001**
ASPARAGUS PEELER HAND S/STEEL - 155mm

**PPH0001**
POTATO PEELER HAND S/STEEL - 145mm

**PPH0002**
POTATO PEELER HAND PVC HANDLE - 170mm

CATERACE

## PEELER - MULTIPLE BLADE

**PPM0003**
POTATO PEELER MULTIPLE BLADE

# PEELERS

Best Choice

Perfect for peeling vegetables and fruit

VICTORINOX

**PPV0001**
POTATO PEELER VICTORINOX (RED)

**PPV0002**
POTATO PEELER VICTORINOX (BLACK)

**PPV0004**
TOMATO & KIWI PEELER VICTORINOX SERRATED EDGE

**PPV0003**
POTATO PEELER VICTORINOX UNIVERSAL (BLACK)

**PPV0005**
POTATO PEELER VICTORINOX JULIENNE CUTTER

## JULIENNE SLICING SET

triangle

**JSS0003**
JULIENNE SLICING SET x 3 INCLUDES 1 x STRAIGHT BLADE, 2 x JULIENNE BLADES

**FSH0001**
FINE SLICER TRIANGLE HAND

CATERACE

## CONE HOLDER

### FEATURES

- Use as a merchandiser- Increase sales
- Can hold 22- 24 cones per tube

**CHG0006**
CONE HOLDER GELATI 6 TUBE - 220 x 910mm

# HANDY GRATERS

NEW

VICTORINOX

**HGV0002**
HANDY GRATER VICTORINOX (GREEN) (FINE)

**HGV0001**
HANDY GRATER VICTORINOX (RED) (ROUGH)

**HGR0001**
HANDY GRATER CATER ACE

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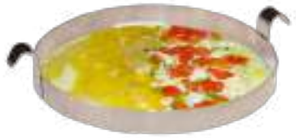
## OMELETTE RING



**OML0190**
OMELETTE RING - 190mm

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## EGG RINGS

### ROUND RINGS

Ideal for breakfasts and round burgers.

### SQUARE RINGS

Ideal for toasted sandwiches to fit whole sandwich

**ERR1095**
EGG RING ROUND HEAVY DUTY 95mm (DIAMETER)

**ERR0095**
EGG RING ROUND 95mm (DIAMETER)

**ERS0095**
EGG RING SQUARE 95 x 95mm (WIDTH x LENGTH)

## ICE-CREAM SCOOPS

**ICD0012**
ICE CREAM DISHER No. 12 (95ml)
**ICD0014**
ICE CREAM DISHER No. 14 (90ml)
**ICD0016**
ICE CREAM DISHER No. 16 (80ml)
**ICD0020**
ICE CREAM DISHER No. 20 (55ml)
**ICD0024**
ICE CREAM DISHER No. 24 (50ml)

**ICS0016**
ICE CREAM SCOOP No. 16 (80ml)
**ICS0020**
ICE CREAM SCOOP No. 20 (55ml)

### FEATURES

- Great for portion control. Ideal for measuring pie fillings

### NOTE

Scoop size indicate the size based on the number of scoops needed to fill 3.8Lt (1 Gallon). Bigger Number = Smaller Scoop

# HAND UTENSILS NON-SLIP

Ergonomically designed non- slip, easy grip handles

**ACS0020**
APPLE CORER S/STEEL
17.5mm

**BCS0001**
BUTTER CURLER S/STEEL
(BLACK) - 215mm

**MBS0028**
MELON BALLER SINGLE
28mm

**PPH0003**
POTATO PEELER - RUBBER
HANDLE - STRAIGHT
170mm

**PPH0004**
POTATO PEELER - RUBBER
HANDLE TRIANGLE
200mm

**LZS0001**
LEMON ZESTER - S/STEEL
160mm

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# BALLER AND CANAL KNIFE

For decorative fruits

**MBD1026**
MELON BALLER - DOUBLE CATER ACE
26mm / 22mm

**CKS0001**
CANAL KNIFE - S/STEEL - 170mm

# CARVING SET

**CST0003**
CARVING SET TRIANGLE - 3 PIECE

## SET CONSISTS OF

- Melon baller single - 10mm
- Double melon baller - 22mm and 30mm
- Decorating tool.

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# SERVICE BELL

**SBS2001**
SERVICE BELL STEEL

# PARMESAN CHEESE GRATER AND GARLIC PRESS

**PCG0001**
PARMESAN CHEESE GRATER

**GPA0001**
GARLIC PRESS - HEAVY DUTY

# SALAD DRYER

## FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and stainless steel parts
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Economical, solid and durable

**SDP0012**
SALAD DRYER PLASTIC HEAVY DUTY - 12Lt

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 12Lt |
| CIRCUMFERENCE: | 330mm |
| HEIGHT: | 430mm |
| WEIGHT: | 2.8kg |

**SDP0025**
SALAD DRYER PLASTIC HEAVY DUTY - 25Lt

## SPECIFICATIONS

| | |
|---|---|
| CAPACITY: | 25Lt |
| CIRCUMFERENCE: | 430mm |
| HEIGHT: | 520mm |
| WEIGHT: | 4kg |

# ROUND STAINLESS STEEL FUNNEL

**FRS0180**
FUNNEL ROUND - S/STEEL
180mm

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## COLANDERS

**CLS0260**
COLANDER S/STEEL - 260mm
**CLS0280**
COLANDER S/STEEL - 280mm
**CLS0340**
COLANDER S/STEEL - 340mm
**CLS0380**
COLANDER S/STEEL - 380mm

Best Choice

## HEAVY DUTY COLANDERS

pujadas

**CLA0400**
COLANDER - ALUMINIUM HEAVY DUTY - 400mm
**CLS1400**
COLANDER - S/STEEL EXTRA HEAVY DUTY - 400mm

## CONICAL STRAINER

**CSS0180**
CONICAL STRAINER - S/STEEL - 180mm
**CSS0240**
CONICAL STRAINER - S/STEEL - 240mm

Ideal for pasta and vegetables

## CHINA CAP STRAINER

**STC1205**
STRAINER CHINA CAP - 205mm
**STC1300**
STRAINER CHINA CAP - 300mm

Ideal for vegetables

## CHINOIS STRAINER

**STC0240**
STRAINER CHINOIS - 240mm

Ideal for sauces

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## STRAINERS

Best Choice

**STM0260**
STRAINER SINGLE MESH - 260mm
**STM2200**
STRAINER DOUBLE MESH - 200mm
**STM2230**
STRAINER DOUBLE MESH - 230mm
**STM2260**
STRAINER DOUBLE MESH - 260mm

All purpose strainers

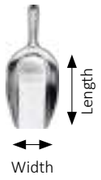
## STRAINERS - REINFORCED

**STM1260**
STRAINER REINFORCED - 260mm
**STM1300**
STRAINER REINFORCED - 300mm
**STM1350**
STRAINER REINFORCED - 350mm

All purpose heavy duty strainers

## ALUMINIUM SCOOPS FLAT BOTTOM

Best Choice




**SCA0135**
SCOOP ALUMINIUM - 80 x 30 x 130mm
**SCA0160**
SCOOP ALUMINIUM - 110 x 53 x 160mm
**SCA0250**
SCOOP ALUMINIUM - 150 x 40 x 250mm
**SCA0265**
SCOOP ALUMINIUM - 160 x 50 x 265mm
**SCA0310**
SCOOP ALUMINIUM - 200 x 60 x 305mm
**SCA0350**
SCOOP ALUMINIUM - 260 x 80 x 380mm
**SCA0400**
SCOOP ALUMINIUM - 280 x 165 x 400mm
**SCA0430**
SCOOP ALUMINIUM - 320 x 100 x 430mm

**SCP0001**
SCOOP PLASTIC (WHITE) - 240 x 150 x 360mm

## ALUMINIUM SCOOPS ROUND BOTTOM

**SCA1230**
SCOOP ALUMINIUM ROUND - 145 x 240 x 75mm
**SCA1350**
SCOOP ALUMINIUM ROUND - 260 x 360 x 130mm
**SCA1400**
SCOOP ALUMINIUM ROUND - 300 x 410 x 160mm

# LADLES

**LDS0011**
LADLE SOLID
15ml / 0.50oz

**LDS0001**
LADLE SOLID
30ml / 1oz

**LDS0002**
LADLE SOLID
59ml / 2oz

**LDS0004**
LADLE SOLID
118ml / 4oz

**LDS0006**
LADLE SOLID
177ml / 6oz

**LDS0008**
LADLE SOLID
236ml / 8oz

**LDS0012**
LADLE SOLID
354ml / 12oz

# PORTION SERVERS

Used for pies, portion control, pizza toppings, etc.

**PSS0002**
PORTION SERVER
SOLID (BLUE)
236ml / 8oz

**PSS0003**
PORTION SERVER
SOLID (GREEN)
118ml / 4oz

**PSS0004**
PORTION SERVER
SOLID (IVORY)
88ml / 3oz

**PSS0008**
PORTION SERVER
SOLID (RED)
59ml / 2oz

### FEATURES

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

# 6 SIDED GRATER

Stainless steel body. 6 sides for multi grating of cheese, onions and vegetables

**GRS1006**
GRATER S/STEEL - 6 SIDED

# 4 SIDED GRATER

NEW

**GRS2006**
GRATER HEAVY DUTY - 4 SIDED

# UTENSIL HOLDERS

**UHS0003**
UTENSIL HOLDER
3 PLASTIC INSERTS

**UHS0004**
UTENSIL HOLDER
4 PLASTIC INSERTS

# DISH 'N TOTE

**DTH0001**
DISH 'N TOTE (GREY)
500 x 400 x 130mm

# CUTLERY TRAY

**CTH0003**
CUTLERY TRAY (GREY) 3 DIVISION
500 x 300mm

**CTH0004**
CUTLERY TRAY (GREY) 4 DIVISION
500 x 300mm

# RUSSIAN TEA GLASS HOLDER

**RTH0001**
RUSSIAN TEA GLASS HOLDER

# CUP DISPENSER

### FEATURES

- Spring loaded units with silicone release gaskets
- Four interchangeable gaskets per dispenser (small, medium, large, x-large)
- Fits all standard size cups

**CUP0001**
CUP DISPENSER ONLY - 600 x 170 x 130mm S/STEEL

## OVEN MITT SILICONE

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

**OMS0001**
OVEN MITT - SILICONE - 320mm EACH

## OVEN MITT TEFLON

### FEATURES
- Oven mitts can safely be used for temperatures of up to 176˚C

**OMT0330**
OVEN MITT - SILICONE COATED - SILVER - 330mm PAIR

## OVEN MITT PYRO - 380mm

### FEATURES
- Oven mitts can safely be used for temperatures of up to 232˚C

**OMP0380**
OVEN MITT - PYRO - 380mm PAIR

## OVEN MITT PYRO - 600mm

### FEATURES
- Oven mitts can safely be used for temperatures of up to 232˚C

**OMP0600**
OVEN MITT - PYRO - 600mm PAIR

## OVEN MITT LEATHER

### FEATURES
- Oven mitts can safely be used for temperatures of up to 250˚C

**OML0400**
OVEN MITT - (RED) LEATHER - 400mm PAIR

## SILICONE STIRRING SPOONS

**SSS0030**
STIRRING SPOON - 300mm
Use up to 204˚C

**SSS0038**
STIRRING SPOON - 380mm

## SILICONE SPATULAS

**SIS0001**
FULL SILICONE SPATULA
(BLACK) Use up to 200˚C

**SIS0030**
SILICON SPATULA PLASTIC
HANDLE - 110mm

## WOODEN SPOONS

**WSP0300**
WOODEN SPOON
300mm
HEAVY DUTY

**WSP0400**
WOODEN SPOON
400mm
HEAVY DUTY

**WSP0450**
WOODEN SPOON
450mm
HEAVY DUTY

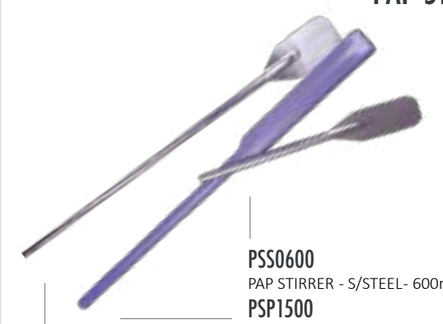
**WSP0500**
WOODEN SPOON
500mm
HEAVY DUTY

**WSP0600**
WOODEN SPOON
600mm
HEAVY DUTY

**WSP0800**
WOODEN SPOON
800mm
HEAVY DUTY

**WSP1000**
WOODEN SPOON
1000mm
HEAVY DUTY

## PAP STIRRERS



**PSS0600**
PAP STIRRER - S/STEEL- 600mm

**PSP1500**
PAP STIRRER - PLASTIC- 1500mm

**PSS1200**
PAP STIRRER - S/STEEL- 1200mm

# CUTTING BOARDS

Global

### FEATURES

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

**CBP0380** CUTTING BOARD PE - 380 x 240 x 12mm (WHITE)
**CBP0440** CUTTING BOARD PE - 440 x 290 x 12mm (WHITE)
**CBP0500** CUTTING BOARD PE - 513 x 385 x 12mm (WHITE)
**CBP0600** CUTTING BOARD PE - 600 x 450 x 12mm (WHITE)
**CBP0610** CUTTING BOARD PE - 610 x 610 x 40mm (WHITE)
**CBP1255** CUTTING BOARD PE - 405 x 255 x 10mm (BLUE)
**CBP1500** CUTTING BOARD PE - 500 x 380 x 13mm (BLUE)
**CBP2255** CUTTING BOARD PE - 405 x 255 x 10mm (BROWN)
**CBP2500** CUTTING BOARD PE - 500 x 380 x 13mm (BROWN)
**CBP3500** CUTTING BOARD PE - 500 x 380 x 13mm (GREEN)
**CBP3255** CUTTING BOARD PE - 405 x 255 x 10mm (GREEN)
**CBP4255** CUTTING BOARD PE - 405 x 255 x 10mm (RED)
**CBP4500** CUTTING BOARD PE - 500 x 380 x 13mm (RED)
**CBP5255** CUTTING BOARD PE - 405 x 255 x 10mm (YELLOW)
**CBP5500** CUTTING BOARD PE - 500 x 380 x 13mm (YELLOW)
**CBS0006** CUTTING BOARD STAND CHROME

NEW

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** CUTTING BOARD PE - 405 x 255 x 10mm (PURPLE)
**CBP7500** CUTTING BOARD PE - 500 x 380 x 13mm (PURPLE)

# CUTTING BOARD REFINISHER

CARLISLE

### FEATURES

- Removes cuts from cutting board
- Saves money on fewer replacement boards
- Dishwasher safe

**CBR0001**
CUTTING BOARD REFINISHER (WHITE)
**XCBR1001**
CUTTING BOARD REFINISHER SPARE BLADE - PKT (2)

# KITCHEN TIMER

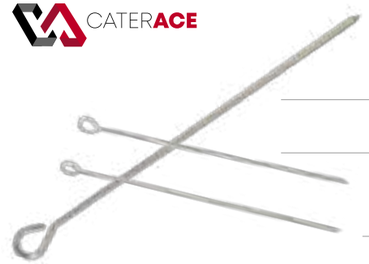
Electronic timer has 4 separate timer functions enabling multiple use simultaneously

**KTE0001**
KITCHEN TIMER ELECTRONIC

**MTM0060**
MECHANICAL TIMER
MANUAL 60 MINUTES

CATERACE

# SKEWERS



**MSS0001**
MEAT SPIKE/SOSATIE STICK - S/STEEL
**KSS1300**
KEBAB SKEWER - S/STEEL OVAL - 300mm (PACK OF 12)
**KSS0300**
KEBAB SKEWER - S/STEEL FLAT - 300mm (PACK OF 12)

# HEAVY DUTY MEASURING CUP AND SPOON SET

250ml 125ml 80ml 60ml

**MCS0004**
MEASURING CUP SET - S/STEEL - 4 PIECE

10ml 5ml 2.5ml 1.25ml

**MSS0004**
MEASURING SPOONS SET - 4 PIECE (PACK OF 12)

# ZAPPA NOTE HOLDERS

**NHZ0450**
NOTE HOLDER ZAPPA 450mm
**NHZ1000**
NOTE HOLDER ZAPPA 1000mm

# PORTION SCALE ELECTRONIC

**PSE2005**
PORTION SCALE - ELECTRONIC - 5kg x 1g INCREMENTS

# PORTION SCALES MECHANICAL

CAMRY®

**PSM0005**
PORTION SCALE - MECHANICAL - 5kg (WITH BOWL)
**PSM0015**
PORTION SCALE - MECHANICAL - 15kg (WITH BOWL)

# RETAIL SCALE

NEW

1 YEAR WARRANTY

TERASOKA

## FEATURES

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

### RSE3015
DIGITAL PRINTING SCALE 15kg/5g WITH DUAL POLE DISPLAY-SM320-P

### SM320
DIGITAL PRINTING SCALE IS A "BCE EXCLUSIVE" PRODUCT FOR ALL BUTCHERY, BAKERY, DELI FRUIT & VEG DEPARTMENT PRINTING REQUIREMENTS

TERASOKA

5 YEAR WARRANTY

# PORTION SCALE ELECTRONIC

## FEATURES

- A must for every kitchen or bakery
- Platform size: 295 x 215mm
- Splash proof
- PSE2006 waterproof (fully submergable)

### PSE2006
PORTION SCALE ELECTRONIC 3/6kg (1/2g) S/STEEL

(Battery not included)

### PSE0006
PORTION SCALE ELECTRONIC 3/6kg (1/2g)

### PSE0015
PORTION SCALE ELECTRONIC 6/15kg (2/5g)

### PSE0030
PORTION SCALE ELECTRONIC 15/30kg (5/10g)

### XRSE1030
RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

# RETAIL SCALE ELECTRONIC

## 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)

### RSE6020
RETAIL SCALE ELECTRONIC 6/15 kg (2/5g) DELUXE

### ORDER CODES
### XRSE1030
RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

# RETAIL SCALE

## 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)

### RSE7020
RETAIL SCALE ELECTRONIC 6/15kg (2/5g) INCL POLE

### OTHER ORDER CODES
### XRSE1030
RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

# INDUSTRIAL PLATFORM SCALES

### FEATURES
- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Platform size: 380 x 380mm (PSE1060)
- Platform size: 360 x 480mm (PSE1150 and PSE1300)
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours (option)
- kg/lb Conversion
- Advanced weighing technology
- PSE1060 - 60kg = 20g increments
- PSE1150 - 150kg = 50g increments
- PSE1300 - 300kg = 100g increments

**PSE1060**
PLATFORM SCALE ELECTRONIC 60kg

### OTHER ORDER CODES
**PSE1150**
PLATFORM SCALE ELECTRONIC 150kg
**PSE1300**
PLATFORM SCALE ELECTRONIC 300kg
**XPSE0009**
RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300

# CARCASS SCALE

### FEATURES
- Essential for any busy butchery to accurately weigh carcasses
- Stainless steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300kg
- Weight in 100g increments
- Strong and durable
- Robust construction
- Includes digital control
- Large LED display
- High internal resolution 1/3000

**PSM3300**
PLATFORM / CARCASS SCALE ELECTRONIC 300kg

Stand sold separately





# EGG POACHERS

### FEATURES
- Manufactured from aluminium for excellent conductivity
- Air-tight lid with an easy-to-lift knob

**EPA0012**
EGG POACHER ALUMINIUM
12 CUP - 380mm DIAMETER

**EPA1001**
EGG POACHER ALUMINIUM
REPLACEMENT CUP - 70mm DIAMETER

### FEATURES
- Easy to clean
- Dishwasher safe
- Plastic egg cups

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

# ROASTING PANS

**RSA0001**
ALUMINIUM SMALL OVAL ROASTER - 210 x 300 x 140mm
**RSA0002**
ALUMINIUM LARGE OVAL ROASTER - 240 x 360 x 180mm

**RSR0001**
ROASTING SET - RECTANGULAR S/STEEL
**RSM0001**
ROASTING SET - MINI S/STEEL

# STAINLESS STEEL STEAK AND KIDNEY DISHES

**SKS0001**
STEAK AND KIDNEY DISH S/STEEL SK1 - 235 x 180 x 35mm
**SKS0002**
STEAK AND KIDNEY DISH S/STEEL SK2 - 295 x 210 x 40mm
**SKS0003**
STEAK AND KIDNEY DISH S/STEEL SK3 - 355 x 250 x 50mm
**SKS0004**
TEAK AND KIDNEY DISH S/STEEL SK4 - 395 x 275 x 55mm (SHALLOW)
**SKS1004**
STEAK AND KIDNEY DISH S/STEEL SK4 - 410 x 280 x 75mm (DEEP)
**SKS0005**
STEAK AND KIDNEY DISH S/STEEL SK5 - 490 x 365 x 65mm (DEEP)
**SKS1005**
STEAK AND KIDNEY DISH S/STEEL SK5 - 490 x 365 x 35mm (SHALLOW)
**SKS0006**
STEAK AND KIDNEY DISH S/STEEL SK6 - 590 x 390 x 45mm

# STAINLESS STEEL COOKWARE

5 YEAR GUARANTEE

Infiniti by pujadas

Radius specially designed for easy and fast cleaning

Stainless steel handles for easy handling and heat-resistance

Inside and outside satin polishing

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

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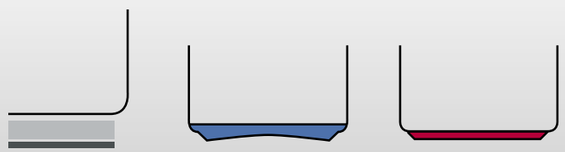


Best Choice

## PROFESSIONAL STAINLESS STEEL RANGE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee. If your budget allows always use stainless steel.

### FEATURES

- 18/10 stainless steel in 2mm thickness, satin finished
- Anatomical heat resistant and stainless steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: stainless steel / aluminium / stainless steel
- Best quality stainless steel for commercial and industrial use. Long lasting and durable.

Infiniti by pujadas

## STOCK POTS WITH LIDS

**PSS1016**
POT S/STEEL STOCK 16Lt (280 x 280mm)
**PSS1032**
POT S/STEEL STOCK 32Lt (350 x 350mm)
**PSS1050**
POT S/STEEL STOCK 50Lt (400 x 400mm)

## CASSEROLE POTS WITH LIDS

**PSC0006**
POT S/STEEL CASSEROLE 6Lt (240 x 140mm)
**PSC0010**
POT S/STEEL CASSEROLE 10Lt (280 x 180mm)
**PSC0012**
POT S/STEEL CASSEROLE 12Lt (300 x 180mm)
**PSC0016**
POT S/STEEL CASSEROLE 16Lt (320 x 190mm)
**PSC0020**
POT S/STEEL CASSEROLE 20Lt (350 x 210mm)
**PSC0030**
POT S/STEEL CASSEROLE 30Lt (400 x 250mm)
**PSC0060**
POT S/STEEL CASSEROLE 60Lt (500 x 310mm)

INDUC GAS VITRO ELECTR OVEN

## LOW CASSEROLE POTS WITH LIDS

**PSC4004**
POT S/STEEL LOW CASSEROLE 4Lt (240 x 95mm)
**PSC4008**
POT S/STEEL LOW CASSEROLE 8Lt (300 x 120mm)
**PSC4019**
POT S/STEEL LOW CASSEROLE 19.5Lt (400 x 155mm)

INDUC GAS VITRO ELECTR OVEN

# CASSEROLE POTS WITH LIDS

NEW

1 YEAR GUARANTEE

Infiniti by pujadas

**POC0089**
POT (ORANGE) LOW CASSEROLE 8.9Lt W/LID
**PRC0089**
POT (RED) LOW CASSEROLE 8.9Lt W/LID
**PGC0089**
POT (GREY) LOW CASSEROLE 8.9Lt W/LID

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# STOCK POTS WITH LIDS

NEW

## FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting

**POS0316**
POT (ORANGE) STOCK 13.6Lt W/LID
**PRS0316**
POT (RED) STOCK 13.6Lt W/LID
**PGS0316**
POT (GREY) STOCK 13.6Lt W/LID

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NEW

# CASSEROLE POTS WITH LIDS

## FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting

**POC0140**
POT (ORANGE) CASSEROLE 14Lt W/LID
**PRC0140**
POT (RED) CASSEROLE 14Lt W/LID
**PGC0140**
POT (GREY) CASSEROLE 14Lt W/LID

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Infiniti by pujadas

# SAUTE PANS

**PSS0027**
PAN S/STEEL SAUTE 2.7Lt (240 x 60mm)
**PSS0037**
PAN S/STEEL SAUTE 3.7Lt (280 x 60mm)
**PSS0047**
PAN S/STEEL SAUTE 4.7Lt (320 x 60mm)
**PSS0067**
PAN S/STEEL SAUTE 6.7Lt (350 x 70mm)

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# SAUCE PAN WITH SIDE SPOUTS

## FEATURES

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

**PSS2016**
PAN S/STEEL SAUCE WITH SIDE SPOUTS INFINITI 1.5Lt

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# SAUCE PANS

**PSS0016**
SAUCE PAN S/STEEL 1.6Lt - 160 x 80mm
**PSS0023**
SAUCE PAN S/STEEL 2.3Lt -180 x 90mm
**PSS0031**
SAUCE PAN S/STEEL 3.1Lt -200 x 100mm

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# STAINLESS STEEL WOKS - No Lid

**WRF1036**
WOK ROUND FLAT BOTTOM S/STEEL INFINITI - 360mm
**WRS1036**
WOK ROUND BOTTOM S/STEEL - 360mm

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# STAINLESS STEEL FRYING PAN

by pujadas

## FEATURES

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

**PSF6018**
PAN S/STEEL FRY INFINITI - INDUCTION - 180mm

**PSF6024**
PAN S/STEEL FRY INFINITI - INDUCTION - 240mm

# CERAMIC COATED - Frying Pans

## WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, Fusion can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money

**PCF1024**
FRYING PAN 'CERAMIC COATED' S/STEEL - 240mm
**PCF1028**
FRYING PAN 'CERAMIC COATED' S/STEEL - 280mm
**PCF1032**
FRYING PAN 'CERAMIC COATED' S/STEEL - 320mm

# GRILL PAN 'BLACK SERIES'

## FEATURES

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

**PCG0028**
GRILL PAN 'BLACK SERIES' CAST ALUM INDUC - 280 x 280mm

## SPECIFICAIONS

| | |
|---|---|
| MATERIAL: | CAST ALUMINIUM |
| THICKNESS: | 2.2mm |
| WEIGHT: | 1.390kg |
| DIMENTIONS: | 490 x 290 x 105mm |
| GRILL DIMENTIONS: | 280 x 280 x 40mm |





by pujadas

# INDUCTION BLACK SERIES - Frying Pans

## 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 not suitable for microwaves

**PCF0024**
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION -240mm
**PCF0028**
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 280mm
**PCF0030**
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 300mm

# USE AND CARE OF ALUMINIUM

1 YEAR GUARANTEE

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

GAS VITRO ELECTR

# PROFESSIONAL ALUMINIUM RANGE

1 YEAR GUARANTEE

Infiniti by pujadas

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

## FEATURES

- 99.5% extra heavy pure aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit extra heavy duty base
- Extra heavy duty base
- For use on any heat source
- Can be used on an open flame
- Stainless steel handles

## STOCK POT WITH LID

**PAS0025**
POT - ALUMINIUM STOCK 25Lt (320 x 320mm)
**PAS0034**
POT - ALUMINIUM STOCK 34Lt (350 x 350mm)
**PAS0050**
POT - ALUMINIUM STOCK 50Lt (400 x 400mm)
**PAS0170**
POT - ALUMINIUM STOCK 155Lt (600 x 550mm)

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**PAC0008**
POT ALUMINIUM CASSEROLE 8Lt (250 x 150mm)
**PAC0012**
POT ALUMINIUM CASSEROLE 12Lt (300 x 180mm)
**PAC0020**
POT ALUMINIUM CASSEROLE 20Lt (350 x 210mm)
**PAC0030**
POT ALUMINIUM CASSEROLE 30Lt (400 x 250mm)
**PAC0060**
POT ALUMINIUM CASSEROLE 60Lt (500 x 310mm)
**PAC0105**
POT ALUMINIUM CASSEROLE 105Lt (600 x 370mm)

GAS VITRO ELECTR

Infiniti by pujadas

# FRYING PANS

**PAF0024**
PAN ALUMINIUM FRY 240mm
**PAF0032**
PAN ALUMINIUM FRY 320mm
**PAF0040**
PAN ALUMINIUM FRY 400mm

# FRYING PANS - Non Stick

**PAF1020**
PAN - ALUMINIUM FRY NON-STICK - 200mm
**PAF1032**
PAN - ALUMINIUM FRY NON-STICK - 320mm
**PAF1036**
PAN - ALUMINIUM FRY NON-STICK - 360mm
**PAF1024**
PAN - ALUMINIUM FRY NON-STICK - 240mm (GREY)
**PAF1124**
PAN - ALUMINIUM FRY NON-STICK - 240mm (RED)
**PAF1224**
PAN - ALUMINIUM FRY NON-STICK - 240mm (YELLOW)
**PAF1324**
PAN - ALUMINIUM FRY NON-STICK - 240mm (BLUE)
**PAF1424**
PAN - ALUMINIUM FRY NON-STICK - 240mm (GREEN)

GAS VITRO ELECTR

1 YEAR GUARANTEE

# ALUMINIUM FRYING PANS NON STICK

## FEATURES

- Manufactured from the very best quality aluminium which allow fast and homogenous heat distribution
- Not for oven use
- Easy to clean
- Multi layer non-stick coating

**PAF6020**
PAN - ALUMINIUM FRY NON-STICK - 200mm

**PAF6028**
PAN - ALUMINIUM FRY NON-STICK - 280mm

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# PROFESSIONAL BLACK IRON RANGE

**PBO1180**
PAN (BLACK) IRON OMELETTE - 180mm
**PBO1240**
PAN (BLACK) IRON OMELETTE - 240mm

**PBF1300**
PAN (BLACK) IRON FRY - 300mm
**PBF1360**
PAN (BLACK) IRON FRY - 360mm
**PBF1400**
PAN (BLACK) IRON FRY - 400mm
**PBF1450**
PAN (BLACK) IRON FRY - 460mm

# ROASTING PAN

## FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminuim provides fast, even heating and superior cooking performance while limiting hot spots
- Stainless steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system

**RPA0450**
ROASTING PAN ALUMINIUM NON STICK - 450 x 320mm

# CREPE PAN

**PFC0280**
FRYING PAN CREPE - 280mm

# BLUE STEEL FRYING PANS

## USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

## FEATURES

- Medium duty blue steel between 1 and 1.5mm thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles

**PBO0180**
PAN BLUE STEEL OMELETTE -180mm
**PBO0240**
PAN BLUE STEEL OMELETTE - 240mm

**PBF0300** PAN BLUE STEEL FRY - 300mm
**PBF0360** PAN BLUE STEEL FRY - 360mm
**PBF0400** PAN BLUE STEEL FRY - 400mm
**PBF0450** PAN BLUE STEEL FRY - 450mm





# BLUE STEEL FRYING PANS - Heavy Duty

## FEATURES

- This Lyonnaise profile pan made from 2mm (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction
- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly the more you use and appropriately maintain it, the slicker the surface will become
- For all heat sources (induction only with moderate temperatures)

**PBF3300**
PAN - BLUE STEEL FRY HEAVY DUTY - 300mm
**PBF3360**
PAN - BLUE STEEL FRY HEAVY DUTY - 360mm
**PBF3400**
PAN - BLUE STEEL FRY HEAVY DUTY - 400mm

# CASSEROLE POTS WITH LIDS - Value Range

**PAC1006**
POT ALUMINIUM CASSEROLE (VALUE) 6Lt (240 x 140mm)
**PAC1008**
POT ALUMINIUM CASSEROLE (VALUE) 8Lt (250 x 150mm)
**PAC1012**
POT ALUMINIUM CASSEROLE (VALUE) 12Lt (300 x 180mm)
**PAC1020**
POT ALUMINIUM CASSEROLE (VALUE) 20Lt (350 x 210mm)
**PAC1030**
POT ALUMINIUM CASSEROLE (VALUE) 30Lt (400 x 250mm)

# SAUTE PANS - No Lids

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.

**PAS0003**
PAN ALUMINIUM SAUTE 3Lt (250 x 70mm)
**PAS0005**
PAN ALUMINIUM SAUTE 5Lt (300 x 66mm)
**PAS0008**
PAN ALUMINIUM SAUTE 8Lt (350 x 70mm)

## CASSEROLE POTS WITH LIDS - Value Range

**PSC3019**
POT S/STEEL CASSEROLE (VALUE) - 1.9Lt (160 x 120mm)
**PSC3044**
POT S/STEEL CASSEROLE (VALUE) - 4.4Lt (200 x 140mm)
**PSC3006**
POT S/STEEL CASSEROLE (VALUE) - 6Lt (220 x 155mm)
**PSC3010**
POT S/STEEL CASSEROLE (VALUE) - 10Lt (280 x 155mm)
**PSC3012**
POT S/STEEL CASSEROLE (VALUE) - 12Lt (260 x 225mm)
**PSC3016**
POT S/STEEL CASSEROLE (VALUE) - 16Lt (280 x 250mm)
**PSC3020**
POT S/STEEL CASSEROLE (VALUE) - 20Lt (320 x 260mm)
**PSC3030**
POT S/STEEL CASSEROLE (VALUE) - 30Lt (360 x 300mm)

## FRYING PAN - NO LID - Value Range

**PAF2024**
PAN ALUMINIUM FRY - 240mm VALUE
**PAF2032**
PAN ALUMINIUM FRY - 320mm VALUE
**PAF2036**
PAN ALUMINIUM FRY - 360mm VALUE

## STOCK POT WITH LID - Value Range

### FEATURES
- For stocks and soups
- Quality stainless steel for commercial and industrial use. Long lasting and durable

**PSS3016**
POT S/STEEL STOCK (VALUE) 14Lt (260 x 260mm)

## PAN BLACK STEEL

### FEATURES
- Quality Black Steel frypans with thin silicone coating to help seal the pan
- Perfect for open flame
- Non stick coating

**PBF2200**
PAN (BLACK) STEEL FRYING - 200mm
**PBF2220**
PAN (BLACK) STEEL FRYING - 220mm
**PBF2240**
PAN (BLACK) STEEL FRYING - 240mm
**PBF2300**
PAN (BLACK) STEEL FRYING - 300mm
**PBF2320**
PAN (BLACK) STEEL FRYING - 320mm





## FRYING PANS - Value Range

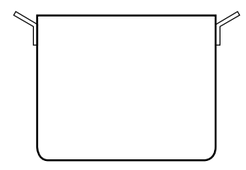
**PSF3020**
PAN S/STEEL FRY (VALUE) (200 x 40mm)
**PSF3024**
PAN S/STEEL FRY (VALUE) (240 x 50mm)
**PSF3032**
PAN S/STEEL FRY (VALUE) (320 x 50mm)

## CONICAL SAUCE PANS

**CPS0180**
CONICAL SAUCE PAN S/STEEL 1.15Lt - 180mm
**CPS0220**
CONICAL SAUCE PAN S/STEEL 1.45Lt - 220mm
**CPS0240**
CONICAL SAUCE PAN S/STEEL 2.8Lt - 240mm

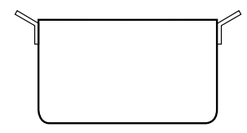
## CASSEROLE POT

### FEATURES
- Wide bottom are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.



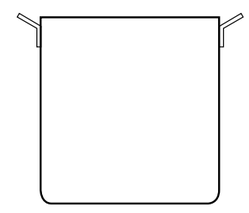
## LOW CASSEROLE POT

### FEATURES
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



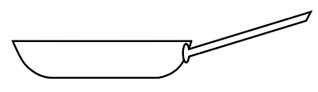
## STOCK POT

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



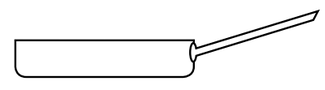
## FRYING PAN

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



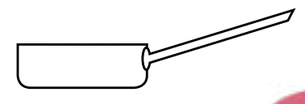
## SAUTE PAN

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



## SAUCE PAN

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



# VICTORINOX PROFESSIONAL KNIVES

VICTORINOX

**KNV1200**
KNIFE VICTORINOX BUTCHER - 200mm
**KNV1250**
KNIFE VICTORINOX BUTCHER - 250mm
**KNV1300**
KNIFE VICTORINOX BUTCHER - 310mm

**KNV2250**
KNIFE VICTORINOX BUTCHER - 250mm FLUTED

**KNV2150**
KNIFE VICTORINOX SKINNING - 150mm

**KNV4150**
KNIFE VICTORINOX BONING - 150mm
NARROW

**KNV4180**
KNIFE VICTORINOX BONING - 180mm
NARROW

**KNV3150**
KNIFE VICTORINOX CARVING/COOKS - 150mm
**KNV3152**
KNIFE VICTORINOX CARVING/COOKS - 220mm
**KNV5200**
KNIFE VICTORINOX CARVING/COOKS 200mm
**KNV5250**
KNIFE VICTORINOX CARVING/COOKS - 250mm
**KNV5300**
KNIFE VICTORINOX CARVING/COOKS - 310mm

**CKV0002**
CHEESE AND BUTTER KNIFE VICTORINOX

**KNV6300**
KNIFE VICTORINOX SLICING - 300mm

**KNV7300**
KNIFE VICTORINOX SALMON - 300mm
SERRATED

VICTORINOX



# VICTORINOX PROFESSIONAL KNIVES

**KNV9080**
KNIFE VICTORINOX PARING - 80mm PLAIN
**KNV9010**
KNIFE VICTORINOX PARING - 100mm PLAIN

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):

**KNV9180**
KNIFE VICTORINOX PARING - 80mm SERRATED
**KNV9110**
KNIFE VICTORINOX PARING - 100mm SERRATED

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):

**KNV9055**
KNIFE VICTORINOX SHAPING CURVED

**KNV8110**
VICTORINOX STEAK KNIFE - 110mm

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):

**KNV9210**
KNIFE VICTORINOX CHEESE KNIFE

**KNF8110**
VICTORINOX STEAK FORK (BLACK)

**KNV8200**
KNIFE VICTORINOX BREAD - 200mm

**KNV0150**
KNIFE VICTORINOX CARVING/UTILITY - 150mm
**KNV0180**
KNIFE VICTORINOX CARVING/UTILITY - 180mm

**CFV0002**
KNIFE VICTORINOX- CARVING FORK

**KFV0003**
KITCHEN SHARPING STEEL - 250mm

# VICTORINOX DROP FORGED KNIVES

IMPROVED

VICTORINOX

**KFV1001**
KNIFE FORGED VICTORINOX - CARVING FORK

**KFV6150**
KNIFE FORGED VICTORINOX-CARVING - 150mm

**KFV2200**
KNIFE FORGED VICTORINOX - CARVING - 200mm

**KFV4150**
KNIFE FORGED VICTORINOX - BONING - 150mm

**KFV6200**
KNIFE FORGED VICTORINOX CARVING/COOKS 200mm

**KFV6250**
KNIFE FORGED VICTORINOX CARVING/COOKS 250mm

**KFV8100**
KNIFE FORGED VICTORINOX - PARING - 100mm

**KFV8120**
KNIFE FORGED VICTORINOX- PARING/STEAK - 120mm

**KFV8070**
KNIFE FORGED VICTORINOX - PARING 80mm (CURVED)

**KFV9200**
KNIFE FORGED VICTORINOX- BREAD - 230mm

**KFV6260**
KNIFE VICTORINOX- SLICING KNIFE [FLUTED] - 260mm

**KFV0002**
BUTCHER SHARPENING STEEL - 270mm

VICTORINOX



# VICTORINOX PARING KNIFE SETS

**VPK0001**
VICTORINOX PARING KNIVES SET OF 3

**SET CONSISTS OF**
Tomato & Sausage knife, paring knife plain and paring knife serrated.

**KVS0015**
VICTORINOX CLASSIC 3 PIECE PRISM PARING SET

**SET CONSISTS OF**
Tomato and Sausage knife, paring knife plain and paring knife serrated.

**VZP0001**
VICTORINOX ZEST PARING SET OF 3

**SET CONSISTS OF**
Tomato and Sausage knife, Potato peeler and paring knife plain.

NEW

# ROLL BAGS

**FEATURES**
- Fully adjustable valcro knife holder to accomodate any combination of knives

**KSV0001**
KNIFE ROLL BAG SMALL - ROLL BAG ONLY

**SPECIFICAIONS**

| | |
|---|---|
| MATERIAL: | POLYESTER |
| LENGTH - CLOSED: | 48cm |
| LENGTH - OPENED: | 56cm |
| HEIGHT - OPENED: | 48cm |

**KSV0002**
KNIFE ROLL BAG LARGE - ROLL BAG ONLY

**SPECIFICAIONS**

| | |
|---|---|
| MATERIAL: | POLYESTER |
| LENGTH - CLOSED: | 48cm |
| LENGTH - OPENED: | 82cm |
| HEIGHT - OPENED: | 48cm |

Knives not included

# VICTORINOX KNIFE SETS

VICTORINOX

## SET CONSISTS OF

Cooks knife, paring knife, boning knife, sharpening steel, carving knife, pastry knife, spatula, shaping knife, potato peeler, melon baller, lemon decorator, lemon zester, kitchen / paring knife, carving fork.

**KSV0014**
KNIFE SET VICTORINOX 14 PIECE IN CASE

NEW

## SET CONSISTS OF

Potato peeler, single edge, paring knife, carving knife, carving fork forged, spatula flexible, pastry knife wavy edge, shaping knife, lemon decorator, lemon zester, filleting knife flexible, boning knife, potato baller 2 scoops (Ø 22 + 25mm), kitchen sharpening steel round 27cm.

**KSV1014**
KNIFE SET VICTORINOX 14 PIECE CHEF CASE





GRÜNTER

# GRUNTER PROFESSIONAL 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

AVAILABLE IN THESE HACCP COLOURS:

**KNG4150**
KNIFE GRUNTER - BONING NARROW - 150mm

**KNG4200**
KNIFE GRUNTER - BONING NARROW - 200mm

**KNG2150**
KNIFE GRUNTER - SKINNING - 150mm

**KNG1200**
KNIFE GRUNTER - BUTCHER - 200mm (BLACK)
**KNG1320**
KNIFE GRUNTER - BUTCHER - 200mm (BLUE)
**KNG1720**
KNIFE GRUNTER - BUTCHER - 200mm (BROWN)
**KNG1520**
KNIFE GRUNTER - BUTCHER - 200mm (GREEN)
**KNG1220**
KNIFE GRUNTER - BUTCHER - 200mm (RED)
**KNG1620**
KNIFE GRUNTER - BUTCHER - 200mm (WHITE)
**KNG1420**
KNIFE GRUNTER - BUTCHER - 200mm (YELLOW)
**KNG1250**
KNIFE GRUNTER - BUTCHER - 250mm
**KNG1300**
KNIFE GRUNTER - BUTCHER - 300mm

**KNG5200**
KNIFE GRUNTER - COOKS - 200mm
**KNG5250**
KNIFE GRUNTER - COOKS - 250mm (BLACK)
**KNG8250**
KNIFE GRUNTER - COOKS - 250mm (BLUE)
**KNG3250**
KNIFE GRUNTER - COOKS - 250mm (BROWN)
**KNG9250**
KNIFE GRUNTER - COOKS - 250mm (GREEN)
**KNG7250**
KNIFE GRUNTER - COOKS - 250mm (RED)
**KNG4250**
KNIFE GRUNTER - COOKS - 250mm (WHITE)
**KNG6250**
KNIFE GRUNTER - COOKS - 250mm (YELLOW)
**KNG5300**
KNIFE GRUNTER - COOKS - 300mm

**KNG3150**
KNIFE GRUNTER - BONING BROAD - 150mm (BLACK)
**KNG5150**
KNIFE GRUNTER - BONING BROAD - 150mm (BLUE)
**KNG8150**
KNIFE GRUNTER - BONING BROAD - 150mm (BROWN)
**KNG1150**
KNIFE GRUNTER - BONING BROAD - 150mm (GREEN)
**KNG6150**
KNIFE GRUNTER - BONING BROAD - 150mm (RED)
**KNG9150**
KNIFE GRUNTER - BONING BROAD - 150mm (WHITE)
**KNG7150**
KNIFE GRUNTER - BONING BROAD - 150mm (YELLOW)

# GRUNTER PROFESSIONAL KNIVES

AVAILABLE IN THESE HACCP COLOURS:

**KNG7300**
KNIFE GRUNTER - SALMON / HAM SLICER SERRATED

**KNG6300**
KNIFE GRUNTER - SALMON / HAM SLICER PLAIN

**KNG8200**
KNIFE GRUNTER - BREAD KNIFE - 200mm

**KNG0010**
KNIFE GRUNTER - SASHIMI KNIFE

**KNG0011**
KNIFE GRUNTER - SANTUKA KNIFE

**KNG9100**
KNIFE GRUNTER- PARING - 100mm (BLACK)

**KNG7100**
KNIFE GRUNTER- PARING - 100mm (BLUE)

**KNG4100**
KNIFE GRUNTER- PARING - 100mm (BROWN)

**KNG6100**
KNIFE GRUNTER- PARING - 100mm (GREEN)

**KNG3100**
KNIFE GRUNTER- PARING - 100mm (RED)

**KNG8100**
KNIFE GRUNTER- PARING - 100mm (WHITE)

**KNG5100**
KNIFE GRUNTER- PARING - 100mm (YELLOW)

**KNG9050**
KNIFE GRUNTER - SHAPING - 50mm (CURVED)

## GREAT SAVINGS - Buy In Bulk

**KNG0002**
PARING KNIFE - 100mm COLOUR
BOX SET GRUNTER 60 PIECE

**KNG0001**
PARING KNIFE 100mm (BLACK)
BOX SET GRUNTER 20 PIECE

NEW

## GLOVE

**CRG1000**
CUT RESISTANT GLOVE (CHAIN MAIL)





GRUNTER PROFESSIONAL KNIVES

**KNS3125**
STEAK FORK DELUXE
WOODEN HANDLE

**KNS2125**
STEAK KNIFE DELUXE BROAD BLADE
WOODEN HANDLE

**KNS5125**
STEAK KNIFE BROAD BLADE
PLASTIC HANDLE

**KNS4125**
STEAK KNIFE BROAD BLADE
STEEL HANDLE

**KNS0125**
STEAK KNIFE SHARP TIP - 125mm

**KNP9110**
PARING KNIFE SHARP TIP - 110mm

**KNG9125**
STEAK KNIFE GRUNTER ELEGANCE
SHARP TIP - 125mm (ABS)

**KNG9126**
STEAK KNIFE GRUNTER- ELEGANCE
SHARP TIP - 125mm (WH)

**KNS0100**
STEAK KNIFE ROUND TIP - 100mm

**KNP9075**
KNIFE PARING - 75mm

**KNP8200**
KNIFE BREAD - 200mm

# GRUNTER DROP FORGED KNIVES

**KFG0001**
KNIFE FORGED GRUNTER CARVING FORK

**KFG1150**
KNIFE FORGED GRUNTER CARVING 150mm
**KFG1200**
KNIFE FORGED GRUNTER CARVING 200mm
**KFG1250**
KNIFE FORGED GRUNTER CARVING 250mm

**KFG3150**
KNIFE FORGED GRUNTER BONING 150mm NARROW

**KFG5150**
KNIFE FORGED GRUNTER COOKS - 150mm
**KFG5200**
KNIFE FORGED GRUNTER COOKS - 200mm
**KFG5250**
KNIFE FORGED GRUNTER COOKS - 250mm

**KFG9115**
KNIFE FORGED GRUNTER PARING - 115mm

**KFG9090**
KNIFE FORGED GRUNTER PARING - 90mm

**KFG8200**
KNIFE FORGED GRUNTER - BREAD 200mm

**KFG0002**
KNIFE FORGED GRUNTER SHARPENING STEEL - 200mm

**FEATURES:**
- Handle removable for easy cleaning

**CKT0210**
CHOPPING KNIFE TWO HANDLE - 255mm

**CLA0200**
MEAT CLEAVER GRUNTER - 230mm
**CLA0240**
MEAT CLEAVER GRUNTER - 255mm

# GRUNTER KNIFE SETS

**KSG0012**
KNIFE SET GRUNTER FORGED - 12 PIECE

**SET CONSISTS OF**
KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KST0001

**KNG0006**
KNIFE SET GRUNTER PROFESSIONAL - 6 PIECE

**SET CONSISTS OF**
KST0002, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100

# GRUNTER BAGS

(Excludes knives)

**KST0002**
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 12 PIECE

(Excludes knives)

**KST0001**
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 6 PIECE

# MAGNETIC KNIFE HOLDERS

(Excludes knives)

**MKH0450**
MAGNETIC KNIFE HOLDER - 450mm
**MKH0600**
MAGNETIC KNIFE HOLDER - 600mm

# HAND SAW

**HSP0550**
HAND SAW PLASTIC HANDLE - 550mm
**HSP1002**
HAND SAW BLADES ONLY - 550mm

# KNIFE STERILISING CABINET

## FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The unit is lockable to protect the knives from potential theft. The low 'e' glass viewing window protects the operator from potentially hazardous light emitted by the sterilizing lamp
- The unit can either be wall mounted or free standing
- The sterilizing lamp switches off automatically when the door is opened
- Low power output of only 15W only effective if lamp is changed every 8000 hours (1- 2 years)

**KSC0001**
KNIFE STERILISING CABINET

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE: | 230V |
| DIMENSION: | 522 x 198 x 676mm |
| WEIGHT: | 14kg |

# SHARPENING STEELS

**SSM0300**
SHARPENING STEEL GRUNTER - 300mm

**SSM0350**
SHARPENING STEEL GRUNTER - 350mm

**SSE0350**
SHARPENING STEEL EGGINGTON - 350mm

# SHARPENING STONE

**SSK0001**
SHARPENING STONE
50 x 150 x 25mm (WATER BASE)

**SSK0002**
SHARPENING STONE
50 x 150 x 25mm (OIL BASE)

**EKS0001**
ELECTRIC KNIFE SHARPENER

# ELECTRIC KNIFE SHARPENERS

**EKS0120**
ELECTRIC KNIFE SHARPENER
CHEF'S CHOICE

# KNIFE SHARPENERS

**KSH0002**
KNIFE SHARPENER - HAND HELD (ACCUSHARP)

**KSH0001**
KNIFE SHARPENER - HAND HELD - LANSKY

# BUTCHER HOOKS HEAVY DUTY

## STAINLESS STEEL

**SHS2100**
S/STEEL HOOKS 4"/100mm (PACK OF 12)

**SHS2150**
S/STEEL HOOKS 6"/150mm (PACK OF 12)

**SHS2200**
S/STEEL HOOKS 8"/200mm (PACK OF 12)

**SHS2250**
S/STEEL SWIVEL HOOKS 10"/250mm

## STEEL

**SHS0100**
STEEL S HOOKS 4"/100mm (PACK OF 12) GALVANISED

**SHS0150**
STEEL S HOOKS 6"/150mm (PACK OF 12) GALVANISED

**SHS0200**
STEEL S HOOKS 8"/200mm (PACK OF 12) GALVANISED

**SHS0250**
STEEL SWIVEL HOOKS 10"/250mm (PACK OF 12) GALVANISED

**SHB0001**
STEEL BILTONG HOOKS - GALVANISED - PACK OF 1000

# SHEARS

Dishwasher safe nylon handles and stainless steel blades

**MSV0001**
MULTIPURPOSE SHEAR - VICTORINOX (RED) - 200mm

**MSV0002**
POULTRY SHEAR - VICTORINOX (BLACK)

NEW

**MSG0001**
MULTIPURPOSE SHEAR GRUNTER (GREY)

## SHEARS

Dishwasher safe nylon handles and stainless steel blades

**PSG0001**
POULTRY SHEARS GRUNTER - 265mm

**PSG0002**
PORK SHEARS GRUNTER - 280mm

## HAND MEAT MALLETS

**MMH0002**
MEAT MALLET HAND
250mm (ALUMINIUM)

**MMH0001**
MEAT MALLET HAND - 300mm (WOODEN HANDLE)

## MEAT SCRAPER

**MSN0002**
MEAT SCRAPER S/STEEL - 170mm

## LARDING NEEDLE

**RBN0300**
ROLL BEEF NEEDLE - 300mm (LENGTH OF NEEDLE)

## BUTCHER BLOCK STAND

### FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder

**BBP0610**
BUTCHER BLOCK AND STAND PE - 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

**CBP0610**
CUTTING BOARD PE - 610 x 610 x 40mm

**BBS0610**
BUTCHER BLOCK STAND ONLY

# BAR OPTICS

Guaranted that each measure is exactly 25ml

**BOP0025**
BAR OPTIC PLASTIC - ECLIPSE - 25ml

**BOS1001**
BAR OPTIC - SHELF MOUNTED
SINGLE - OPTICS SOLD SEPARATELY

**BOS0001**
BAR OPTIC - WALL MOUNTED
SINGLE - OPTICS SOLD SEPARATELY

**BOS0004**
BAR OPTIC - WALL MOUNTED 4
OPTICS SOLD SEPARATELY

**BOS0006**
BAR OPTIC - ALUMINIUM WALL
MOUNTED STAGGERED - 6 BOTTLES

# ASHTRAYS

**SAS0001**
S/STEEL ASHTRAY ROUND - SMALL

**SAS1001**
S/STEEL WIND PROOF ASHTRAY

**NOTE**
Picture shown may vary from actual product*





# PITCHERS POLYCARBONATE

**PTP1300**
PITCHER (POLYCARB) - 1300ml - CLEAR
**PTP1800**
PITCHER (POLYCARB) - 1800ml - CLEAR

# COCKTAIL STRAINERS

**CSB0001**
COCKTAIL STRAINER
FOR BOSTON SHAKER

**CSS0001**
COCKTAIL STRAINER S/STEEL

# ICE BUCKET STAND TABLE MOUNTED

**IBS0001**
ICE BUCKET STAND - TABLE
MOUNTED S/STEEL

(Excludes Ice Bucket)

# COCKTAIL AND BOSTON SHAKERS

**CSS0700**
COCKTAIL SHAKER S/STEEL
700ml

**BSS0828**
BOSTON SHAKER S/STEEL
828ml

# BAR MUDDLER

The distinct pyramid-shaped burls are designed to
e optimum results when muddling.

**MUD0210**
MUDDLER PLASTIC - 210mm

# ICE BUCKET STANDS FLOOR STANDING

**IBS0002**
ICE BUCKET STAND - CHROME
PLATED - FLOOR STANDING
715mm

(Excludes Ice Bucket)

**IBS0006**
ICE BUCKET STAND S/STEEL

# ICE BUCKETS

TUFF TRAYS®

**IBP1012**
ICE BUCKET PLASTIC
AND LID - 1.2Lt

**IBP1020**
ICE BUCKET PLASTIC
AND LID - 2Lt

CATERACE

# ALUMINIUM ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.

**IBA0001**
ICE BUCKET ALUMINIUM
(WINE) 8Lt - 195 x 216mm

**IBA0003**
ICE BUCKET ALUMINIUM
1.3Lt (MINI) - 160 x 125mm

# STAINLESS STEEL ICE BUCKETS

**IBS0010**
MINI ICE BUCKET WITH KNOB
1.2 Lt - S/STEEL

**IBD0001**
DOUBLE WALLED ICE BUCKET
WITH LID 1Lt - S/STEEL

**IBS0008**
ICE BUCKET - S/STEEL (VALUE)
4Lt - 215 x 205mm

**IBS0004**
ICE BUCKET - S/STEEL (WINE)
4Lt - 215 x 190mm

**IBS0003**
ICE BUCKET - S/STEEL (CHAMPAGNE)
8Lt - 225 x 255mm

CATERACE

# SPEED POURERS

**SPM1001**
SPEED POURER METAL
**SPM1002**
SPEED POURER METAL TAPERED

# BAR SPOONS

**BSS0280**
BAR SPOON S/STEEL
280mm STRAIGHT

**BSS1280**
BAR SPOON S/STEEL
280mm TWIST / MUDDLER

# TOT DRAINER

**TDS0001**
TOT DRAINER S/STEEL - 200 x 160 x 35mm

# TOT MEASURES AND BLADE

**TMS0001**
TOT MEASURE S/STEEL - 25/50ml

**TMS0002**
TOT MEASURE S/STEEL - 25/50ml

**BBS0001**
BAR BLADE BOTTLE OPENER (BLACK)

**BBS0002**
BAR BLADE BOTTLE OPENER
S/STEEL

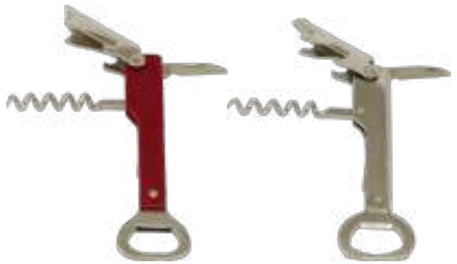
# WAITERS FRIEND

**WFI0001**
WAITERS FRIEND - WITH B/OPENER
(PLASTIC)

**WFI1001**
WAITERS FRIEND (CHROME)

**WFI2001**
WAITERS FRIEND - ECONO - PLASTIC

## WAITERS FRIEND



**WFI0002**
WAITERS FRIEND - WITH BOTTLE OPENER (PLASTIC) ITALIAN DESIGN

**WFI1002**
WAITERS FRIEND - WITH B/OPENER (CHROME)

## BOTTLE OPENER AND BOTTLE CAP CATCHER

**BOW0001**
BOTTLE OPENER WALL MOUNTED
47 x 100 x 30mm

**BOW0002**
BOTTLE TOP CATCHER WALL MOUNTED PLASTIC
145 x 36 x 310mm

CATERACE

## WINE OPENER

**CSR0001**
CORK SCREW RAPID (CHROME)

**WTO0001**
WING TYPE WINE OPENER (CHROME)

## BAR AND SERVICE MATS

**FEATURES**
- Durable

**MTB0070**
BAR MAT – 70 x 580mm (BLACK)

**MTS0300**
SERVICE MAT – 300 x 450mm (BLACK)

CATERACE

## STORE 'N POUR

AVAILABLE IN THESE COLOURS:

**SNP0001**
STORE 'N POUR COMPLETE – 1Lt (RED)
**SNP0002**
STORE 'N POUR COMPLETE – 2Lt (RED)
**SNP2001**
STORE 'N POUR COMPLETE – 1Lt (YELLOW)
**SNP2002**
STORE 'N POUR COMPLETE – 2Lt (YELLOW)
**SNP3001**
STORE 'N POUR COMPLETE – 1Lt (GREEN)
**SNP3002**
STORE 'N POUR COMPLETE – 2Lt (GREEN)
**SNP4001**
STORE 'N POUR COMPLETE – 1Lt (BLUE)
**SNP4002**
STORE 'N POUR COMPLETE – 2Lt (BLUE)
**SNP5001**
STORE 'N POUR COMPLETE – 1Lt (WHITE)
**SNP5002**
STORE 'N POUR COMPLETE – 2Lt (WHITE)

## GLASS RIMMER

**GRC0003**
GLASS RIMMER COMBINATION – 3 TIER (BLACK)

## BAR CADDY CONDIMENT HOLDER

**BCD0001**
BAR CADDY - CONDIMENT HOLDER (BLACK)

(Excludes condiments)

## BAR CADDIES

**BCD0006**
BAR CADDY DELUXE 6 DIVISION (BLACK)

**BCD1006**
BAR CADDY DELUXE REPLACEMENT INSERT

**BCD2006**
BAR CADDY CONDIMENT HOLDER - S/STEEL

# PIZZA PANS

**PPR0200**
PIZZA PAN ALUMINIUM - ROUND - 200mm
**PPR0250**
PIZZA PAN ALUMINIUM - ROUND - 250mm
**PPR0300**
PIZZA PAN ALUMINIUM - ROUND - 300mm

**PPR1200**
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 200mm
**PPR1250**
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 250mm
**PPR1300**
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 300mm
**PPR1400**
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 350mm

CATERACE

# PIZZA SCREENS

**PSA1180**
PIZZA SCREEN - ALUMINIUM ROUND - 280mm
**PSA1195**
PIZZA SCREEN - ALUMINIUM ROUND - 300mm
**PSA1210**
PIZZA SCREEN - ALUMINIUM ROUND - 330mm

# PIZZA CUTTERS

**PCT2001**
PRO PIZZA CUTTER AND LIFTER
150 x 330mm

**PCT2003**
PRO PIZZA LIFTER ROUND
260mm

**PCT2002**
PRO PIZZA LIFTER
200 x 505mm

**PCT1001**
PIZZA CUTTER HEAVY DUTY
W/HANDLE - 130mm

**PCT1100**
PIZZA CUTTER (BLACK)
PLASTIC HANDLE - 100mm

# PIZZA SCOOP AND SHOVEL

**PSR1500**
PIZZA SCOOP S/STEEL - ROUND HEAD
1500mm x 215mm

**PSS1600**
PIZZA SHOVEL WOODEN - SQUARE HEAD
1300mm - 345 x 345mm

**PSS2000**
PIZZA SHOVEL S/STEEL HANDLE
1600mm





CARLISLE

# DISPLAY TRAYS - Fibreglass

## FEATURES
- Are engineered to be the most durable tray available
- Metal reinforced rods provide extra strength and prevent warping
- Unique design permits air flow to all surfaces of stacked trays
- Dishwasher safe
- Withstands heat up to 120˚C
- Perfect for supermarkets, bakeries and pie warmer displays

**TRB3222**
TRAY FIBREGLASS
222 x 648 x 29mm (BLACK)

**TRF3350**
TRAY FIBREGLASS
350 x 270 x 19mm (BLACK)

**TRL3415**
TRAY FIBREGLASS
415 x 305 x 19mm (BLACK)

IMPROVED

Best Choice

# FOODSERVICE TRAYS

## FEATURES
- Griptite 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

**TRG3530**
TRAY GRIPTITE – RECTANGULAR
530 x 325mm (BLACK)
**TRG3350**
TRAY GRIPTITE – ROUND
350mm (BLACK)
**TRG3400**
TRAY GRIPTITE – ROUND
400mm (BLACK)
**TRG5680**
TRAY GRIPTITE – OVAL
430 x 560mm (BLACK)
**TRG5800**
TRAY GRIPTITE – OVAL
800 x 600mm (BLACK)

# TUFF TRAYS®

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

### FEATURES AND BENEFITS

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Defies food acids and staining
- Colour of trays will never fade
- Different colours available for different customer requirements
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't

## RECTANGULAR TUFF TRAYS NO. 4

NEW

**TTR2104**
TUFF TRAY RECTANGULAR No. 4 (BLACK)
**TTR2204**
TUFF TRAY RECTANGULAR No. 4 (WHITE)
**SPECIFICATIONS**
DIMENSIONS: 215 x 350mm

## RECTANGULAR TUFF TRAYS NO. 5

NEW

**TTR2105**
TUFF TRAY RECTANGULAR DISPLAY TRAY No. 5 (BLACK)
**TTR2205**
TUFF TRAY RECTANGULAR DISPLAY TRAY No. 5 (WHITE)
**SPECIFICATIONS**
DIMENSIONS: 450 x 310mm

## RECTANGULAR TUFF TRAYS NO. 6

AVAILABLE IN THESE COLOURS:

**TTR2106**
TUFF TRAY RECTANGULAR No. 6 (BLUE)
**TTR2206**
TUFF TRAY RECTANGULAR No. 6 (GREEN)
**TTR2306**
TUFF TRAY RECTANGULAR No. 6 (BLACK)
**TTR2406**
TUFF TRAY RECTANGULAR No. 6 (WHITE)
**TTR2506**
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY)
**TTR3106**
TUFF TRAY RECTANGULAR No. 6 (BLUE) (NON-SLIP)
**TTR3206**
TUFF TRAY RECTANGULAR No. 6 (GREEN) (NON-SLIP)
**TTR3306**
TUFF TRAY RECTANGULAR No. 6 (BLACK) (NON-SLIP)
**TTR3406**
TUFF TRAY RECTANGULAR No. 6 (WHITE) (NON-SLIP)
**TTR3506**
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY) (NON-SLIP)
**SPECIFICATIONS**
DIMENSIONS: 280 x 400mm





TUFF TRAYS®

## RECTANGULAR TUFF TRAYS NO. 12

AVAILABLE IN THESE COLOURS:

**TTR2112**
TUFF TRAY RECTANGULAR No. 12 (BLUE)
**TTR2212**
TUFF TRAY RECTANGULAR No. 12 (GREEN)
**TTR2312**
TUFF TRAY RECTANGULAR No. 12 (BLACK)
**TTR2412**
TUFF TRAY RECTANGULAR No. 12 (WHITE)
**TTR2512**
TUFF TRAY RECTANGULAR No. 12 (BURGUNDY)
**TTR3112**
TUFF TRAY RECTANGULAR No. 12 (BLUE) (NON-SLIP)
**TTR3212**
TUFF TRAY RECTANGULAR No. 12 (GREEN) (NON-SLIP)
**TTR3312**
TUFF TRAY RECTANGULAR No. 12 (BLACK) (NON-SLIP)
**TTR3412**
TUFF TRAY RECTANGULAR No. 12 (WHITE) (NON-SLIP)
**TTR3512** TUFF TRAY RECTANGULAR No. 12 (BURGUNDY) (NON-SLIP)
**SPECIFICATIONS**
DIMENSIONS: 355 x 435mm

## OVAL TUFF TRAYS NO. 12

NEW

**TTR3712**
TUFF TRAY OVAL No. 12 (BLACK)
**TTR3812**
TUFF TRAY OVAL No. 12 (WHITE)
**SPECIFICATIONS**
DIMENSIONS: 390 x 445mm

## RECTANGULAR TUFF TRAYS NO. 13

NEW

**TTR3013**
TUFF TRAY RECTANGULAR No. 13 (BLACK)
**TTR3113**
TUFF TRAY RECTANGULAR No. 13 (WHITE)
**SPECIFICATIONS**
DIMENSIONS: 325 x 530mm

## RECTANGULAR TUFF TRAYS NO. 14

AVAILABLE IN THESE COLOURS:

**TTR2114**
TUFF TRAY RECTANGULAR No. 14 (BLUE)
**TTR2214**
TUFF TRAY RECTANGULAR No. 14 (GREEN)
**TTR2314**
TUFF TRAY RECTANGULAR No. 14 (BLACK)
**TTR2414**
TUFF TRAY RECTANGULAR No. 14 (WHITE)
**TTR2514**
TUFF TRAY RECTANGULAR No. 14 (BURGUNDY)
**TTR3114**
TUFF TRAY RECTANGULAR No. 14 (BLUE) (NON-SLIP)
**TTR3214**
TUFF TRAY RECTANGULAR No. 14 (GREEN) (NON-SLIP)
**TTR3314**
TUFF TRAY RECTANGULAR No. 14 (BLACK) (NON-SLIP)
**TTR3414**
TUFF TRAY RECTANGULAR No. 14 (WHITE) (NON-SLIP)
**TTR3514**
TUFF TRAY RECTANGULAR No. 14 (BURGUNDY) (NON-SLIP)
**SPECIFICATIONS**
DIMENSIONS: 380 x 525mm

## ROUND TUFF TRAYS SMALL

TUFF TRAYS®

AVAILABLE IN THESE COLOURS:

**TTR2132**
TUFF TRAY ROUND 320mm (BLUE)
**TTR2232**
TUFF TRAY ROUND 320mm (GREEN)
**TTR2332**
TUFF TRAY ROUND 320mm (BLACK)
**TTR2432**
TUFF TRAY ROUND 320mm (WHITE)
**TTR2532**
TUFF TRAY ROUND 320mm (BURGUNDY)
**TTR1132**
TUFF TRAY ROUND 320mm (BLUE) (NON-SLIP)

**TTR1232**
TUFF TRAY ROUND 320mm (GREEN) (NON-SLIP)
**TTR1332**
TUFF TRAY ROUND 320mm (BLACK) (NON-SLIP)
**TTR1432**
TUFF TRAY ROUND 320mm (WHITE) (NON-SLIP)
**TTR1532**
TUFF TRAY ROUND 320mm (BURGUNDY) (NON-SLIP)
**SPECIFICATIONS**
DIMENSIONS: 320mm

## ROUND TUFF TRAYS LARGE

AVAILABLE IN THESE COLOURS:

**TTR2140**
TUFF TRAY ROUND 400mm (BLUE)
**TTR2240**
TUFF TRAY ROUND 400mm (GREEN)
**TTR2340**
TUFF TRAY ROUND 400mm (BLACK)
**TTR2440**
TUFF TRAY ROUND 400mm (WHITE)
**TTR2540**
TUFF TRAY ROUND 400mm (BURGUNDY)
**TTR1140**
TUFF TRAY ROUND 400mm (BLUE) (NON-SLIP)

**TTR1240**
TUFF TRAY ROUND 400mm (GREEN) (NON-SLIP)
**TTR1340**
TUFF TRAY ROUND 400mm (BLACK) (NON- SLIP)
**TTR1440**
TUFF TRAY ROUND 400mm (WHITE) (NON-SLIP)
**TTR1540**
TUFF TRAY ROUND 400mm (BURGUNDY) (NON-SLIP)
**SPECIFICATIONS**
DIMENSIONS: 400mm

## COMPARTMENT TRAY

TUFF TRAYS®

**TTR3613**
TUFF TRAY FOOD TRAY - 3 COMPARTMENTS
**SPECIFICATIONS**
DIMENSIONS: 345 x 264 x 33mm

NEW

**TTR3713**
TUFF TRAY - 3 DIV (WHITE) CAFETERIA TRAY
**SPECIFICATIONS**
DIMENSIONS: 345 x 205 x 20mm





TUFF TRAYS®

## UTILITY TRAYS

**TTR2415**
TUFF TRAY RECTANGULAR UTILITY (WHITE)
**SPECIFICATIONS**
DIMENSIONS: 300 x 150mm

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

## RECTANGULAR TUFF TRAYS NO. 18

**TTR2318**
TUFF TRAY RECTANGULAR No. 18 (BLACK)
**TTR2418**
TUFF TRAY RECTANGULAR No. 18 (WHITE)
**TTR3318**
TUFF TRAY RECTANGULAR No. 18 (BLACK) (NON-SLIP)
**SPECIFICATIONS**
DIMENSIONS: 430 x 585mm

## DISPLAY TRAY

**TTM0250**
TRAY MELAMINE (WHITE) No. 5
**TTM1250**
TRAY MELAMINE (BLACK) No. 5
**SPECIFICATIONS**
DIMENSIONS: 250 x 390mm

Global

## LAMINATED NON SLIP MELAMINE TRAYS

**TRM0370**
TRAY ROUND MELAMINE NON STICK (BLACK) No. 23 - 370mm

**TRM0014**
TRAY RECT MELAMINE NON SLIP (BLACK) No. 14 - 530 x 380mm

## SERVICE TRAYS

Global

**TRN0380**
TRAY RECTANGULAR UTILITY (BLACK) 380 x 510mm
**TRN0356**
TRAY ROUND UTILITY (BLACK) 356mm
**TRN0040**
TRAY ROUND UTILITY (BLACK) 400mm

## TRAY STAND

CARLISLE

### FEATURES
- Wooden tray stand is durable, lightweight and provides upmarket appearance

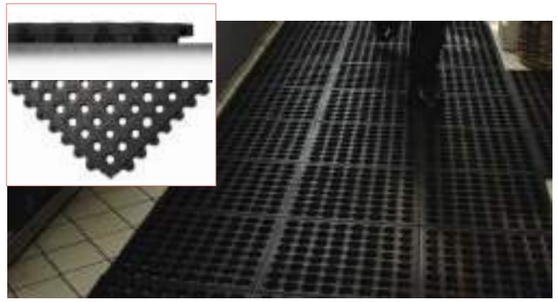
**TRS0002**
TRAY STAND WOOD

## ROUND TRAY

Global

**TRS0330**
TRAY ROUND S/STEEL - 330mm

## INNOVATIVE MATS - Fatigue Step

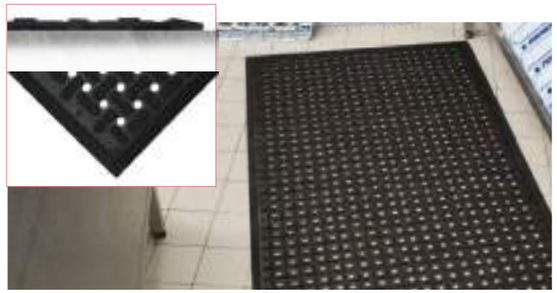


Versatile interlocking rubber floor tiles

### FEATURES
- Interlocking rubber tiles
- Ideal for bars and kitchens
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces
- Effective anti-fatigue properties
- Easy to install, move, clean and replace

**SS010006**
FATIGUE STEP 0.9m x 0.9m x 14mm
**SS010001**
FATIGUE STEP 0.9m x 0.9m x 19mm

## INNOVATIVE MATS - K Mat

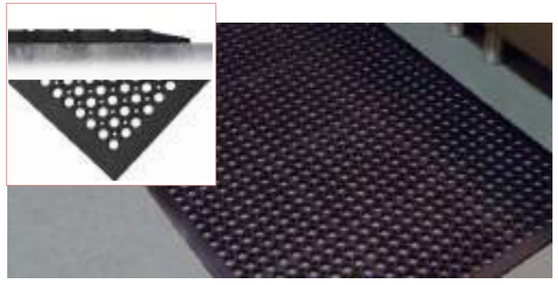


Best-selling 'safety floor' kitchen mat

### FEATURES
- Hygienic anti-microbial properties
- 100% nitrile- excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance
- Open holes allow spilt liquids to drain efficiently
- Cushioned surface for comfort / reduced breakage
- Easily cleaned in a commercial washing machine
- Bevelled edges all round

**KM010001**
KMAT 1.4 x 0.85m

## INNOVATIVE MATS - Rampmat

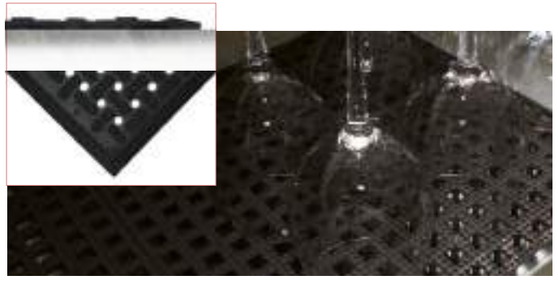


An economical anti-fatigue mat

### FEATURES
- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids
- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards

**RP010001**
RAMPMAT 1.5m x 0.9m x 10mm

## INNOVATIVE MATS - Flexi Deck



Hygienic storage surface for glasses

### FEATURES
- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate
- Simply interlink to cover desired area
- Easily cleaned in a commercial dishwasher

**FD010001**
FLEXI-DECK 30 x 30cm (Pack of 9)

# INNOVATIVE MATS - Grip Safe

Gives surfaces enhanced grip

## FEATURES

- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC

**GS010001**
GRIPSAFE 0.6 x 10m
**GS010002**
GRIPSAFE 0.6 x 1.2m

# INNOVATIVE MATS - Micro-fibre

Economical anti-fatigue mats

## FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even out performs cotton
- Flexible, ultra-fine fibres provide deep- cleaning action on passing footwear
- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly - does not require chemical pre-treatment or washing detergents

**MF010001**
MICRO-FIBRE MAT 0.9 x 0.6m
**MF010002**
MICRO-FIBRE MAT 0.9 x 1.5m

# INNOVATIVE MATS - Orthomat®

Durable and comfortable Orthomat®

## 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

**AF010004**
ORTHOMAT (BLACK) 0.45 x 0.9m

# DOUGH SCRAPERS

**PSR0110**
PLASTIC SCRAPER ROUNDED
110mm

**PSR0180**
PLASTIC SCRAPER
STRAIGHT - 180mm

**PSR0198**
PLASTIC SCRAPER
198 x 148mm

**PSR0216**
PLASTIC SCRAPER
216 x 128mm

**PSR0121**
PLASTIC SCRAPER
121 x 81mm

**PSR2110**
PLASTIC SCRAPER
110 x 80mm

**PSR0148**
PLASTIC SCRAPER
148 x 99mm

# CHEFS GAS TORCH

The essential tool for any pastry chef. For creme brulé, browning, etc.

# DOUGH CUTTERS

**DCS0001**
DOUGH CUTTER WOOD
HANDLE 150 x 115mm
**DCS0005**
DOUGH CUTTER WOOD
HANDLE 150 x 190mm

**DCS0002**
DOUGH CUTTER PLASTIC HANDLE
135 x 135mm
**DCS0003**
DOUGH CUTTER PLASTIC HANDLE
120 x 120mm
**DCS0004**
DOUGH CUTTER PLASTIC
HANDLE 120 x 150mm FLEXIBLE

**CTG0001**
CHEFS TORCH GAS
POWERED MICRO

**CTG0002**
CHEFS TORCH GAS
POWERED PROFESSIONAL

# ROLLING PINS

To preserve wooden rolling pin, do not soak in water

**RPA0380**
ROLLING PIN ALUMINIUM
380mm

**RPW0300**
ROLLING PIN WOOD 300mm
**RPW0350**
ROLLING PIN WOOD 350mm
**RPW0400**
ROLLING PIN WOOD 400mm
**RPW0450**
ROLLING PIN WOOD 450mm

**RPW0375**
ROLLING PIN WOOD
375mm (ECONOMY)

# CROISSANT CUTTER

**CCB1001**
CROISSANT CUTTER BAKERY
CATER ACE – 120mm

# ASPIC CUTTER SET

**ACS0012**
ASPIC CUTTER SET - 12 PIECE ASSORTED

# EXPANDABLE DOUGH CUTTER WHEELS

**DCW1007**
DOUGH CUTTER – 7 WHEEL PLAIN
**DCW2007**
DOUGH CUTTER – 7 WHEEL FLUTED

# DOUGH CUTTERS

**DCC1055**
DOUGH CUTTER PLAIN
55mm

**DCC0035**
DOUGH CUTTER CRIMPED
35mm

**DCC2035**
DOUGH CUTTER 2 WAY
35mm

# ROUND CUTTER SET

**RCP1010**
ROUND CUTTER SET TINNED
PLAIN 10 PIECE

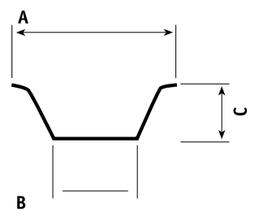
**RCF1010**
ROUND CUTTER SET TINNED
FLUTED 10 PIECE

## OTHER ORDER CODES

**RCP0010**
ROUND CUTTER SET S/STEEL - PLAIN 10 PIECE
**RCP0020**
ROUND CUTTER SET S/STEEL - PLAIN 20 PIECE
**RCF0010**
ROUND CUTTER SET S/STEEL - FLUTED 10 PIECE

# MIXING BOWLS - TAPERED

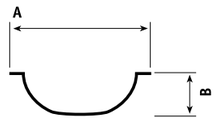
**MBT0001**
MIXING BOWL TAPERED – MB 1 – 265 x 80mm (2.4Lt)
**MBT0002**
MIXING BOWL TAPERED – MB 2 – 285 x 100mm (4Lt)
**MBT0003**
MIXING BOWL TAPERED – MB 3 – 310 x 120mm (5.5Lt)
**MBT0004**
MIXING BOWL TAPERED – MB 4 – 380 x 130mm (8Lt)
**MBT0005**
MIXING BOWL TAPERED – MB 5 – 450 x 130mm (13Lt)
**MBT0006**
MIXING BOWL TAPERED – MB 6 – 480 x 175mm (17Lt)
**MBT1002**
MIXING BOWL TAPERED – 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 |

# MIXING BOWLS ROUND

**MBS0220**
MIXING BOWL S/STEEL ROUND - 220mm (1.9Lt)
**MBS0240**
MIXING BOWL S/STEEL ROUND - 240mm (2.8Lt)
**MBS0290**
MIXING BOWL S/STEEL ROUND - 290mm (4.7Lt)
**MBS0340**
MIXING BOWL S/STEEL ROUND - 340mm (7.5Lt)
**MBS0400**
MIXING BOWL S/STEEL ROUND - 400mm (12.3Lt)




| BOWL | SIZE A | SIZE B |
|---|---|---|
| MBS0220 | 220mm | 95mm |
| MBS0240 | 240mm | 110mm |
| MBS0290 | 290mm | 130mm |
| MBS0340 | 340mm | 150mm |
| MBS0400 | 400mm | 170mm |

## MEASURING BOWLS NOTCHED

**MBS0001**
MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 800ml

**MBS0002**
MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 1200ml

**MBS0003**
MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 2500ml

## INDIVIDUAL NOZZLES - Star

**NIM1002**
NOZZLE INDIVIDUAL
STAR - METAL 2mm

**NIM1003**
NOZZLE INDIVIDUAL
STAR - METAL 3mm

**NIM1004**
NOZZLE INDIVIDUAL
STAR - METAL 4mm

**NIM1005**
NOZZLE INDIVIDUAL
STAR - METAL 5mm

**NIM1006**
NOZZLE INDIVIDUAL
STAR - METAL 6mm

**NIM1007**
NOZZLE INDIVIDUAL
STAR - METAL 7mm

**NIM1008**
NOZZLE INDIVIDUAL
STAR - METAL 8mm

**NIM1009**
NOZZLE INDIVIDUAL
STAR- METAL 9mm

**NIM1010**
NOZZLE INDIVIDUAL
STAR - METAL 10mm

**NIM1011**
NOZZLE INDIVIDUAL
STAR - METAL 11mm

**NIM1012**
NOZZLE INDIVIDUAL
STAR - METAL 12mm

**NIM1013**
NOZZLE INDIVIDUAL
STAR - METAL 13mm

**NIM1014**
NOZZLE INDIVIDUAL
STAR - METAL 14mm

**NIM1015**
NOZZLE INDIVIDUAL
STAR - METAL 15mm

**NIM1016**
NOZZLE INDIVIDUAL
STAR - METAL 16mm

**NIM1017**
NOZZLE INDIVIDUAL
STAR - METAL 17mm

**NIM1018**
NOZZLE INDIVIDUAL
STAR - METAL 18mm

CATERACE

## NOZZLE SETS - Plastic

**NSA0012**
NOZZLE SET PLASTIC ASSORTED - 12 PIECE

**NSP0006**
NOZZLE SET PLASTIC PLAIN - 6 PIECE

**NSP1006**
NOZZLE SET PLASTIC STAR - 6 PIECE

## NOZZLE SETS - Polycarbonate

pavoni

**NSP0012**
NOZZLE SET POLYCARBONATE ASSORTED PLAIN - 12 PIECE

**NSP0024**
NOZZLE SET POLYCARBONATE ASSORTED - 24 PIECE

## NOZZLE SETS - Metal

**NSM1010**
NOZZLE SET METAL
STAR – 10 PIECE

**NSM0010**
NOZZLE SET METAL PLAIN
10 PIECE

## CREAM HORN

**CHS0001** CREAM HORN
S/STEEL





CATERACE

## NOZZLE SETS - Stainless Steel

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

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

## INDIVIDUAL NOZZLES - Plain

**NIM2002**
NOZZLE INDIVIDUAL
PLAIN - METAL 2mm

**NIM2003**
NOZZLE INDIVIDUAL
PLAIN - METAL 3mm

**NIM2004**
NOZZLE INDIVIDUAL
PLAIN - METAL 4mm

**NIM2005**
NOZZLE INDIVIDUAL
PLAIN - METAL 5mm

**NIM2006**
NOZZLE INDIVIDUAL
PLAIN - METAL 6mm

**NIM2007**
NOZZLE INDIVIDUAL
PLAIN - METAL 7mm

**NIM2008**
NOZZLE INDIVIDUAL
PLAIN - METAL 8mm

**NIM2009**
NOZZLE INDIVIDUAL
PLAIN - METAL 9mm

**NIM2010**
NOZZLE INDIVIDUAL
PLAIN - METAL 10mm

**NIM2011**
NOZZLE INDIVIDUAL
PLAIN - METAL 11mm

**NIM2012**
NOZZLE INDIVIDUAL
PLAIN - METAL 12mm

**NIM2013**
NOZZLE INDIVIDUAL
PLAIN - METAL 13mm

**NIM2014**
NOZZLE INDIVIDUAL
PLAIN - METAL 14mm

**NIM2015**
NOZZLE INDIVIDUAL
PLAIN - METAL 15mm

**NIM2016**
NOZZLE INDIVIDUAL
PLAIN - METAL 16mm

**NIM2017**
NOZZLE INDIVIDUAL
PLAIN - METAL 17mm

**NIM2018**
NOZZLE INDIVIDUAL
PLAIN - METAL 18mm

**NIM2020**
NOZZLE INDIVIDUAL
PLAIN - METAL 20mm

**NIM2022**
NOZZLE INDIVIDUAL
PLAIN - METAL 22mm

**NIM2024**
NOZZLE INDIVIDUAL
PLAIN - METAL 24mm

## PIPING BAGS - Polyurethane

pavoni

**PBP0040**
PIPING BAG POLYURETHANE - 400mm

**PBP0045**
PIPING BAG POLYURETHANE - 450mm

**PBP0050**
PIPING BAG POLYURETHANE - 500mm

Best Choice

## DISPOSABLE PIPING BAGS

kee-seal™ultra

### FEATURES

- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology
- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110˚C
- Microwavable
- Freezable up to -30˚C

**DPB0001**
DISPOSABLE PIPING BAGS (ROLL OF 72)

## PIPING BAGS

**PBT0500**
PIPING BAG - 500mm No. 5

**PBT0550**
PIPING BAG - 550mm No. 6

**PBT0600**
PIPING BAG - 600mm No. 7

**PBT0650**
PIPING BAG - 650mm No. 8

**PBT0250**
PIPING BAG - 250mm No. 0

**PBT0280**
PIPING BAG - 280mm No. 1

**PBT0340**
PIPING BAG - 340mm No. 2

**PBT0400**
PIPING BAG - 400mm No. 3

**PBT0460**
PIPING BAG - 460mm No. 4

## PIPING BAG RACK

For storing bags and nozzles when not in use

**PBT0001**
PIPING BAG WALL RACK – 510 x 445mm

## MEASURING JUGS PLASTIC

Embossed and printable measures

**MJP0001**
MEASURING JUG PLASTIC - 1Lt
**MJP0002**
MEASURING JUG PLASTIC - 2Lt
**MJP0005**
MEASURING JUG PLASTIC - 5Lt

## CITRUS JUICER

**CJM0001**
CITRUS JUICER MANUAL - S/STEEL

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## MEASURING JUGS - Stainless Steel

Best Choice

**MJS0500**
MEASURING JUG S/STEEL - 500ml
**MJS0001**
MEASURING JUG S/STEEL - 1Lt
**MJS0002**
MEASURING JUG S/STEEL - 2Lt

## STAINLESS STEEL SIEVES

**SSS3001**
S/STEEL RIM SIEVE – 300mm
**SSS3002**
S/STEEL RIM SIEVE – 350mm
**SSS3003**
S/STEEL RIM SIEVE – 400mm
**SSS3004**
S/STEEL RIM SIEVE – 450mm

## BOARD BRUSH

**BRB0001**
BOARD BRUSH - 300mm





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## BASTING BRUSHES

**BBH0040**
BASTING BRUSH HOG'S HAIR - 240 x 40mm
**BBH0060**
BASTING BRUSH HOG'S HAIR - 240 x 60mm
**BBH0075**
BASTING BRUSH HOG'S HAIR - 240 x 75mm

**BBH1040**
BASTING BRUSH NYLON - 240 x 40mm
**BBH1060**
BASTING BRUSH NYLON - 240 x 60mm

**SBB0001**
FULL SILICONE BASTING BRUSH (BLACK)

CARLISLE

## NYLON BASTING BRUSHES

### FEATURES

- "Moulded into the handle" hook hangs on containers to prevent bristle burn and distortion
- Use hook to elevate bristles off counter tops to keep bristles clean
- Bristles are moulded into handle to prevent bacteria harbouring traps

**PBN0050**
PASTRY BRUSH (CLEAR) NYLON BRISTLE - 50mm

**PBN1050**
PASTRY BRUSH (BLUE) NYLON BRISTLE - 50mm

**PBN0025**
PASTRY BRUSH - ROUND (CLEAR) NYLON BRISTLE - 25mm

## BAKERS KNIFE

**KNB9070**
KNIFE BAKERS SERRATED - 70mm

## BAKING TRAYS - Enamelled

**BTE0010**
BAKING TRAY ENAMELLED - 535 x 325 x 10mm (BLACK)
**BTE0020**
BAKING TRAY ENAMELLED - 535 x 325 x 20mm (BLACK)
**BTE0040**
BAKING TRAY ENAMELLED - 535 x 325 x 40mm (BLACK)
**BTE0065**
BAKING TRAY ENAMELLED - 535 x 325 x 65mm (BLACK)

Standard gastronorm sizes

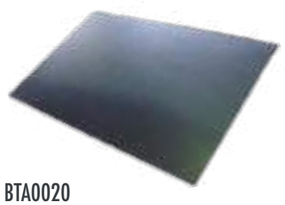
## QUICHE PANS

**QPN0280**
QUICHE PANS - NON STICK - 285mm
**QPN0300**
QUICHE PANS - NON STICK - 320mm

## BAKING TRAYS - Aluminium

**BTA0001**
BAKING TRAY ALUMINIUM - 650 x 530 x 10mm
**BTA0002**
BAKING TRAY ALUMINIUM - 600 x 400 x 12mm
**BTA0006**
BAKING TRAY ALUMINIUM - 520 x 420 x 19mm
**BTA0007**
BAKING TRAY ALUMINIUM - 529 x 420 x 38mm
**BTA0008**
BAKING TRAY ALUMINIUM - 650 x 530 x 40mm
**BTA0009**
BAKING TRAY ALUMINIUM - 457 x 660 x 25mm
**BTA0010**
BAKING TRAY ALUMINIUM - 457 x 330 x 25mm
**BTA0011**
BAKING TRAY ALUMINIUM - 600 x 400 x 20mm
**BTA0014**
BAKING TRAY ALUMINIUM - 600 x 400 x 40mm

## BAKING TRAYS



**BTA0020**
BAKING TRAY ALUSTEEL
BISCUIT 600 x 400 x 20mm

**BTA0030**
BAKING TRAY ALUSTEEL
JUMBO MUFFIN 15 CUP 600 x 400mm

**BTA0031**
BAKING TRAY ALUSTEEL
LARGE MUFFIN 15 CUP 600 x 400mm

**BTA0032**
BAKING TRAY ALUSTEEL - REGULAR
MUFFIN 24 CUP 600 x 400mm

**BTA0033**
BAKING TRAY ALUSTEEL
SMALL MUFFIN 35 CUP 600 x 400mm

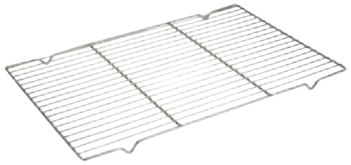
## BAKING SHEETS - Re-useable

### FEATURES
- Can withstand temperatures of -40˚C to +300˚C
- Can be reused 2000 times
- Thick and durable

**BMN0530**
BAKING SHEET NON-STICK EXOPAT - 520 x 315mm
**BMN0600**
BAKING SHEET NON-STICK EXOPAT - 585 x 385mm
(TO FIT 600 x 400mm BAKING TRAY)

## COOLING TRAY

### FEATURES
- Can be used in an Anvil Grande Forni Oven



**CTR0600**
COOLING TRAY – 600 x 400mm

## SPRING FORM TINS

**SFT2024**
SPRING FORM TIN - 240mm
**SFT2026**
SPRING FORM TIN - 260mm
**SFT2028**
SPRING FORM TIN - 280mm

## TEFLON SHEETS - Re-useable

### FEATURES
- Can withstand temperatures of -40˚C to +260˚C
- Can be reused 600 - 1000 times

**TSR0400**
TEFLON SHEET - 400 x 600mm
**TSR0450**
TEFLON SHEET - 450 x 750mm
**TSR0580**
TEFLON SHEET - 580 x 750mm

## ICING STAND TURNTABLE

**TTP0300**
TURNTABLE (ICING) PLASTIC – 300 x 85mm

## CAKE DIVIDERS

**CDP0010**
CAKE DIVIDER PLASTIC – 10 PIECES – 265mm
**CDP0012**
CAKE DIVIDER PLASTIC – 12 PIECES – 265mm
**CDP0014**
CAKE DIVIDER PLASTIC – 14 PIECES – 265mm
**CDP0016**
CAKE DIVIDER PLASTIC – 16 PIECES – 265mm

## SPRING FORM TINS NON-STICK

**SFT3024**
SPRING FORM TIN - NON-STICK - 240mm
**SFT3026**
SPRING FORM TIN - NON-STICK - 260mm
**SFT3028**
SPRING FORM TIN - NON-STICK - 280mm

## SPONGE TIN

**STR0200**
SPONGE TIN - 200 x 70mm

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## CAKE TINS

**CRR0200**
CAKE RING ROUND S/STEEL - 200 x 58mm
**CRR0250**
CAKE RING ROUND S/STEEL - 250 x 58mm
**CRR0300**
CAKE RING ROUND S/STEEL - 300 x 58mm

## BREAD TRAYS

**BTA0040**
BREAD TRAY ALUSTEEL - SINGLE PAN
270 x 100 x 115mm

**BTA0041**
BREAD TRAY ALUSTEEL - FARM LOAF 1.5kg
300 x 100 x 112mm

**BTA0042**
BREAD TRAY ALUSTEEL - MADERA PAN
155 x 100 x 75mm

**BTA0050**
BREAD TRAY ALUSTEEL - THREE TRAY
354 x 284 x 115mm

**BTA0500**
BREAD TRAY ALUSTEEL - FIVE TRAY
584 x 284 x 115mm - 270 x 100 x 115mm PER BREAD PAN





pavoni ITALIA

## SILICONE MOULDS

**MSS1240**
MOULD SILICONE FANTASIA
230 x 95mm

**MSG0220**
MOULD SILICONE – GUGELHUPF - 200mm

**MSS0240**
MOULD SILICONE - SQUARE
240 x 240 x 44mm

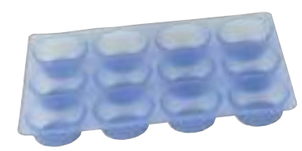
**MSR0260**
MOULD SILICONE – ROUND
PLAIN EDGE - 260 x 45mm

**MSR0280**
MOULD SILICONE – ROUND
FLUTED EDGE - 280 x 32mm

**MSR0240**
MOULD SILICONE - RECTANGULAR - 240mm

## SILICONE MOULDS - Muffin

**MSM0006**
MOULD SILICONE – MUFFIN 6 CUPS
70 x 40mm



**MSM0012**
MOULD SILICONE – MUFFIN 12 CUPS
70 x 30mm

**MSM0005**
MOULD SILICONE – MUFFIN 5 CUP – 80 x 40mm

## SILICONE MOULDS FORMAFLEX

### FEATURES

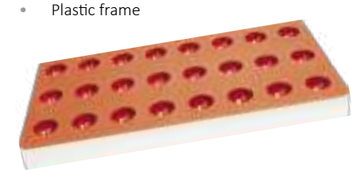
- Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40˚ up to +280˚C

**MSG0006**
SILICONE MOULD FORMAFLEX 6 PORTION GUGLHUPF

## JELLY MOULDS

### FEATURES

- Jelly moulds in food silicone, suitable to mould fondants, jellies, etc
- Plastic frame



**MJR0024**
JELLY MOULD ROUND - 24 PORTION

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# LATTICE CUTTER WHEEL AND SPIKE ROLLER

**LCW0150**
LATTICE CUTTER WHEEL
150 x 193mm

**SRP0001**
SPIKE ROLLER PLASTIC
120 x 206mm

# KITCHEN SET

triangle
SOLINGEN · GERMANY

## SET CONSISTS OF

Cup egg whisk, silicone basting brush, convectionary spatula - 90mm

**KST0003**
KITCHEN SET TRIANGLE - 3 PIECE

# ICING SPATULAS / PALLET KNIVES

Ideal for splitting sponge and large bakes

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

**PKS0310**
PALLET KNIFE SERRATED BLADE - 250mm

**PKS2360**
PALLET KNIFE SCALLOPED 360mm

**ISM2250**
ICING SPATULA TAPERED BLADE - 250mm

**SPS0001**
SLOTTED PASTRY SERVER TRIANGLE

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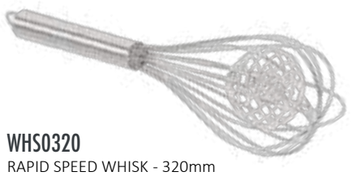
# FRENCH WHISKS - 8 Wire

**WHF0300**
WHISK FRENCH S/STEEL - 300mm
**WHF0350**
WHISK FRENCH S/STEEL - 350mm
**WHF0400**
WHISK FRENCH S/STEEL - 400mm
**WHF0450**
WHISK FRENCH S/STEEL - 450mm
**WHF0500**
WHISK FRENCH S/STEEL - 500mm
**WHF0550**
WHISK FRENCH S/STEEL - 550mm

# RAPID SPEED WHISK

Less work, faster results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed.



**WHS0320**
RAPID SPEED WHISK - 320mm

# PIANO WHISKS - 12 Wire

**WHP0250**
WHISK PIANO S/STEEL - 250mm
**WHP0300**
WHISK PIANO S/STEEL - 300mm
**WHP0350**
WHISK PIANO S/STEEL - 350mm
**WHP0400**
WHISK PIANO S/STEEL - 400mm

# MOULDS

**CMA0070**
CARAMEL (DARIOL) MOULD
ALUMINIUM – 70 x 45mm

**QCM0080**
QUEEN CAKE MOULDS
80 x 30mm

*Best with* iSi *No wasted cream!*

The ISI Total Value Advantage offers you…

## FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products
- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 x the ingredients added
- Lower cost per serving!

## ISI CHARGER ADVANTAGES

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

**CBL0001**
CREAM CHARGERS (BOX OF 10)

# THERMO WHIP PLUS

Best Choice

## FEATURES

- Double walled stainless steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations
- Fixed, stainless 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

**CGI2500**
THERMO WHIP PLUS - 500ml

# GOURMET WHIP

## FEATURES

- For hot and cold preparations
- Stainless steel bottle and head
- Two different sizes to suit any kitchen: 0.5Lt, 1Lt
- Three different decorator tips with stainless steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements

**CGI4001**
GOURMET WHIP - 1Lt
**CGI4500**
GOURMET WHIP - 500ml





# CREAM PROFI WHIP PLUS

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge

For a guaranteed 100% yield use ISI

**CGI0001**
CREAM PROFI WHIP PLUS - 1Lt

**CGI0500**
CREAM PROFI WHIP PLUS - 500ml

**CBL0001**
CREAM CHARGERS (BOX OF 10)

# SODA SIPHON

**SSC0001**
SODA SIPHON ISI - 1Lt - CLASSIC

**SBL0010**
SODA BOMBS (BOX OF 10)

# OIL TESTERS

### FEATURES
- Polar compounds resolution: 0.5% PC/ accuracy: ±2% PC
- Temperature: + 50 +200ºC / resolution: 1˚C /precision: ±1˚C
- The % of Polar Compounds is immediately visible on the digital display, enabling a rapid evaluation of the thermal oxidation of the frying oil. This will determine if the oil needs to be changed. Frying oil deteriorates during prolonged use over 180˚C, and causes the appearance of carcinogenic derivatives
- Great for HACCP check points

**OTE0001**
OIL TESTER ELECTRONIC

### FEATURES
- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 x testers
- With instructions for use

**OTK0002**
OIL TESTER KIT - 2 PACK FOR TRAIL

### FEATURES
- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- With instructions for use
- Packed in box of 10

**OTK0010**
OIL TESTER KIT - PACK OF 10

# THERMOMETERS

### FEATURES
- -50 +530°C
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95
- Functions: DA TA HOLD- Backlight
- With pouch - Hanging box
- Instructions for use
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

**THI0001**
THERMOMETER INFRARED LASER
-50°C to +530°C

### FEATURES
- -50 +300°C /-58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer
- Instructions for use
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points

**THI0002**
THERMOMETER MINI INFRA RED
-50°C to +300°C

# THERMOMETERS

### FEATURES
- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20 +150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- Stainless steel piercing probe: 125mm- ø3.5mm
- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature +65°c
- Slim design, easy to carry around
- Digital display for ease of use

**THE0120**
THERMOMETER ELECTRONIC
120mm (-50°C to +200°C)
WATER RESISTANT THERMOLAB
THERMOMETER

### FEATURES
- -50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20+120°C) otherwise ±2°C
- Strong stainless steel piercing probe: 125mm- ø5mm
- In blister packaging with instructions for use
- Water resistant
- Ideal for large cuts of meat in buffet settings
- Frozen meats

**THE0003**
THERMOMETER DIGITAL T-BAR (-50°C + 200°C)
STRONG PROBE THERMOMETER

### FEATURES
- -50 +70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN- IN/OUT
- With instructions for use
- In blister packaging
- Programmable alarm that will only stop ringing if it is turned off
- Magnet-Cable: 100cm

**THE0005**
THERMOMETER DIGITAL FRIDGE/FREEZER
-50°C to 70°C
FRIDGE / FREEZER THERMOMETER

### FEATURES
- +80 +200 °C
- Division: 1°C
- With grey polyamide alimentary protection sleeve
- Length: 430mm

**THE0007**
THERMOMETER CANDY - PLASTIC SLEEVE
WITHOUT MERCURY
INTERNAL SCALE GLASS THERMOMETER

### FEATURES
- +50 +100°C
- Ø 45mm + Coloured zones
- Calibratable by screw
- Stainless steel probe: 125mm with a diameter ø4mm
- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every use

**THE0008**
THERMOMETER COFFEE
125mm (50°C to 100°C)
COFFEE, CAPPUCCINO, MILK THERMOMETER

# THERMOMETERS

### FEATURES
- -30 +30°C
- With clip
- In blister packaging

### THF0001
THERMOMETER FRIDGE / FREEZER
-30°C to +30°C - S/STEEL THERMOMETER

### FEATURES
- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20 +150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- Stainless steel piercing probe: 120mm- Ø3.5mm
- Cable: 100cm
- Recalibratable by screw at the back
- In blister packaging with instructions for use
- Recalibrateable by user

### THE0006
THERMOMETER DIGITAL + TIMER
-50°C to 200°C RECALIBRATABLE
COOKING THERMOMETER

### FEATURES
- 0 +120°C
- Ø 33mm
- Stainless steel probe 140mm
- Use for core temperatures of roasts, joints of meat
- In blister packaging

### THR0140
THERMOMETER ROASTING STEEL STEM 140mm
0°C to 120°C COOKING THERMOMETER

### FEATURES
- Deep frying thermometer
- 0 +300°C
- Display resolution: 0.1°
- Stainless steel probe: 150mm with clip
- In blister packaging.

### THF0130
THERMOMETER DEEP FRYING
130mm (0°C to 300°C)
USE IN POTS, DEEP FAT FRYERS

### THP0130
THERMOMETER POCKET DIAL
130mm (0°C to 120°C)
KEEP IN POCKET TO TEST TEMPERATURES

THERMOMETERS

### FEATURES
- -20 +100°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof
- With instructions for use
- In blister packaging.
- Stainless steel probe: 120mm with a diameter ø2.5mm
- Includes precision certificate

Tested & Certified

### THD0120
THERMOMETER DIGITAL HACCP
-50°C to 200°C
HACCP DIGITAL THERMOMETER

### FEATURES
- -50 +300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - DATA HOLD
- With instructions for use
- In blister packaging
- Stainless steel probe: 115mm with a diameter ø3.5mm
- Includes precision certificate

Tested & Certified

### THD0115
THERMOMETER DIGITAL HACCP WITH ROTARY PROBE -50°C to 300°C
HACCP DIGITAL THERMOMETER WITH ROTARY PROBE

### FEATURES
- +50 +300°C / 10°C
- Stainless steel Ø 50mm
- In blister packaging

### TH00001
THERMOMETER OVEN ON STAND
(+50˚C TO +300˚C)
OVEN THERMOMETER

### FEATURES
- 0 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions: 23H-59M-59S Timer - Alarm-Clock - Magnet
- Stainless steel probe: 150mm - Ø4mm
- Stainless steel cable: 100cm
- With instructions for use
- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Timer and alarm
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Water resistant
- Probe is oven safe
- Great for HACCP check on core temperature
- Remember to disinfect probe after every use

### THE0004
THERMOMETER DIGITAL OVEN (0°C to 300°C)
FOLDING SCREEN OVEN THERMOMETER

## *New Additions*

Our New Additions catalogue is designed to inform our customers of any new products that have been added to our range since the launch of our Buyers Guide Edition 12.

This will further assist with ease and convenience to browse all your BCE products in one place!

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## HEATING LAMP STAND

NEW

(Different cables are available on request)

**HLT0760**
T-COLLECTION HEATING LAMP STAND GOOSENECK 2-LIGHT BRONZE VINTAGE 110V & 230V

**SPECIFICATIONS**
RATING : 110V, 250W/ 230V, 375W (max)
SIZE : 304 × 474 × 761mm
WEIGHT : 7.45 kg

## INDUCTION SILICONE PAD

**ASP0001**
ANTI SKID SILICONE PAD FOR INDUCTION

**SPECIFICATIONS**
SIZE : 265mm Diameter
MATERIAL : Silicone
COATING : Front: Silky coating
Back : Non-slip coating
SURFACE : Front : Matt embossed soft finishing
Back : Glossy finish

## MULTI STAND

**CST0001**
MULTI STAND SQUARE BLACK

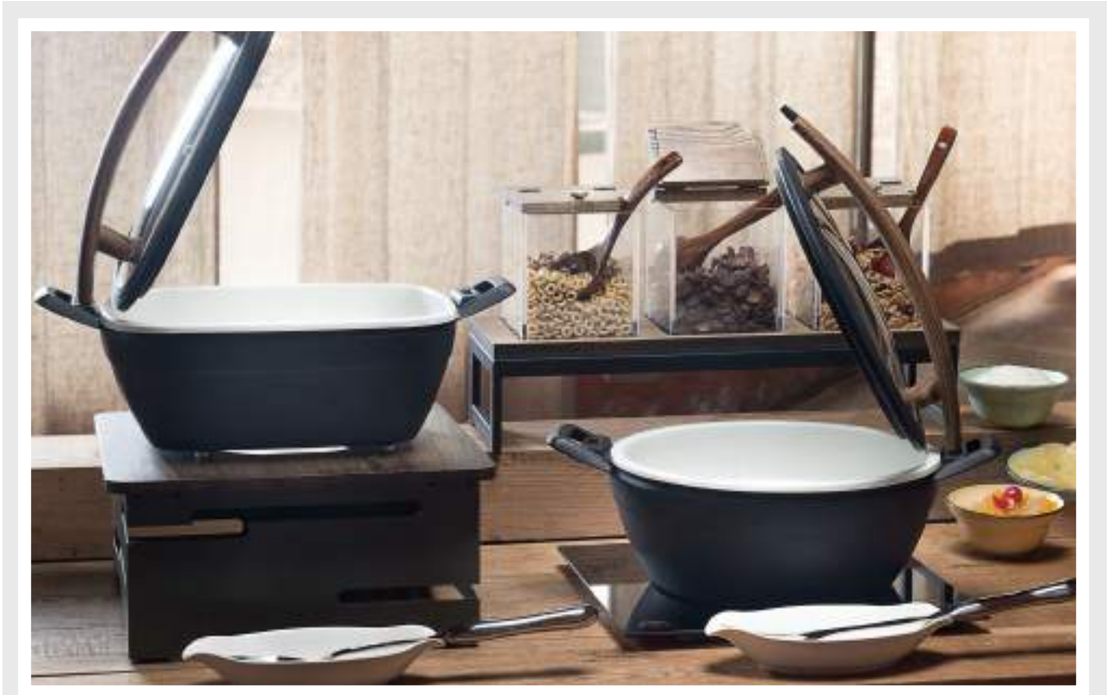
**SPECIFICATIONS**
SIZE : 360 × 360 × 174mm
WEIGHT : 3.95kg

## TEA STAND

SWIVEL

**TST0003**
SWIVEL HIGH TEA STAND

**SPECIFICATIONS**
SIZE : 368 × 202 × 428mm
WEIGHT : 2.17kg







## MILK DISPENSER

NEW

**MDR0005**
MILK DISPENSER WITH WOODEN BASE

**SPECIFICATIONS**
SIZE : 335 × 192 × 460mm
CAPACITY : 5Lt

## JUICE DISPENSER

**JDR0038**
JUICE DISPENSER WITH WOODEN BASE

**SPECIFICATIONS**
SIZE : 344 × 223 × 490 mm
CAPACITY : 3.8Lt

## CEREAL DISPENSER CONTAINER

**CDT0003**
T-COLLECTION CEREAL DISPENSER CONTAINER

**SPECIFICATIONS**
Size : 530 × 162 × 278mm
Weight : 3.95 kg
Capacity : 2Lt × 3 each (6 Lt)

## JUICE DISPENSER

COOL bpafree

**JDS0007**
T-COLLECTION SQUARE - JUICE DISPENSER - 7 Lt

**SPECIFICATIONS**
SIZE : 286 × W392 × 399mm
WEIGHT : 5.55 kg
CAPACITY : 7Lt

## WOOD TRAY

STACKABLE

**WDT0040**
T-COLLECTION GRAY ASH WOOD TRAY

**SPECIFICATIONS**
SIZE : 530 × 325 × 40mm
WEIGHT : 1.00 kg

## LUCITE TRAY

**TLT0530**
T-COLLECTION ICE WHITE LUCITE TRAY

**SPECIFICATIONS**
SIZE : 530 × 325 × 75mm
WEIGHT : 3.16 kg

## COLD DISPLAY

**CDT0004**
T-COLLECTION COLD DISPLAY (Gn 1/1)

**SPECIFICATIONS**
SIZE : 530 × 325 × 160mm
WEIGHT : 7.45 kg

**INCLUDES**
2 ice packs

## STEEL RISER

VINTAGE DESIGN

**TSR0003**
VINTAGE THREE STEP RISER STEEL T COLLECTION- BRONZE- GN1/1

**SPECIFICATIONS**
SIZE : 590 × 325 × 403mm
WEIGHT : 4.09kg

# RIDGE DINNERWARE COLLECTION

NEW

## *"Modern take on outdoor dining"*

Inspired by Earth's natural elements, our Ridge collection suggests the look and texture of stone with the benefits and durability of melamine. Modern, minimalist shapes from bullion bowls to platters offer a variety of plating options.

### FEATURES

- Natural Design – Earthy design complements all cuisines
- Durable – Shatter-resistant melamine resists staining and chipping
- Modern Shape – Organically shaped with a premium matte finish
- Neutral Color – Neutral color works with a variety of color palettes

## RIDGE SOAPSTONE

**RPM3279**
RIDGE MELAMINE - RIMLESS PLATE - SOAPSTONE

**PBM3150**
RIDGE MELAMINE - BOWL SOAPSTONE

**CPM3254**
RIDGE MELAMINE - COUP PLATE SOAPSTONE

**OPM3330**
RIDGE MELAMIN - OBLONG PLATTER - SOAPSTONE

## RIDGE MARBLE



**RPM1279**
RIDGE MELAMINE RIMLESS PLATE - MARBLE



**PBM1150**
RIDGE MELAMINE BOWL MARBLE



**CPM1254**
RIDGE MELAMINE COUP PLATE - MARBLE



**OPM1330**
RIDGE MELAMINE OBLONG PLATTER - MARBLE

## RIDGE SLATE

**RPM2279**
RIDGE MELAMINE RIMLESS PLATE - SLATE

**PBM2150**
RIDGE MELAMINE - BOWL SLATE

**CPM2254**
RIDGE MELAMINE COUP PLATE - SLATE

**OPM2330**
RIDGE MELAMINE OBLONG PLATTER - SLATE

## RIDGE CEMENT



**RPM0279**
RIDGE MELAMINE RIMLESS PLATE - CEMENT

**PBM0150**
RIDGE MELAMINE - BOWL CEMENT

**CPM0254**
RIDGE MELAMINE COUP PLATE - CEMENT



**OPM0330**
RIDGE MELAMINE OBLONG PLATTER - CEMENT





# RIDGE MELAMINE RIMLESS PLATES

NEW

### FEATURES

- Modern Design – Flared square enhances the appearance of plated foods
- Durable – Made of heavy-weight, break-resistant melamine
- Stain-Resistant – Resists oils and staining

**SPM0330**
13" SERVING PLATTER
330mm

**SPM0280**
11-1/2" SERVING PLATTER
297mm

**SPM0300**
12" SQUARE RIM PLATE
300mm



**SPM1000**
PHO SPOON

# POLYCARBONATE GLASSWARE

### FEATURES

- Great for outdoor and poolside beverage service
- Sophisticated styling
- Light weight yet durable
- Stemware is shatterproof polycarbonate
- Polycarbonate (PC) is resistant to staining, breaking and chipping
- Hand washing in bar sinks or 3-compartment sinks will extend life of drinkware

**GPC0235**
8 oz CHAMPAGNE- 235ml

**GPH0470**
16 Oz HURRICAN- 470ml

**GPW0325**
11 OZ WHITE WINE- 235ml

**GPM0265**
9 OZ MARTINI- 265ml

**GPB0650**
22 OZ BALLOON- 650ml

**GPR0590**
20 OZ RED WINE- 590ml

**GPM0325**
11 OZ MARGARITA- 235ml

**GPJ0265**
9 OZ ROCKS/JUICE- 265ml

**GPO0350**
12 OZ DOUBLE - OLD FASHION- 350ml

# DEEP FRYER

NEW

2 YEAR WARRANTY

ANVIL

## FEATURES

- 2 x 18 Liter oil capacity for two/double basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Flame failure safety cut off valve
- Manual pilot flame ignition
- Rugged stainless steel wire basket with insulated handle
- Adjustable feet for levelling
- Operating temperature range: 50°C- 190°C

### FFA3220

FISH FRYER ANVIL- 2 x 18Lt- GAS

## SPECIFICATIONS

| | |
|---|---|
| OUTPUT : | 120 000 BTU |
| PACKAGING (W x D x H) : | 820 x 460 x 1140mm |
| UNIT (W x D x H) : | 764 x 391 x 1015mm |
| NET WEIGHT : | 73kg |
| GROSS WEIGHT : | 81kg |
| SHIPPING VOLUME : | 0.73m3 |
| VOLUME OF OIL : | 2 x 18Lt |
| PRODUCT OUTPUT : | Approx 70kg French Fries Per Hour |
| REGULATOR : | No |

## NOTE

- Stainless steel baskets included
- Heavy duty gas products to be connected by approved gas installer

# COFFEE GRINDER

MAZZER

## FEATURES

- 350W
- 64mm flatt grinding burrs
- 1400 -1600 R.P.M
- 1,2kg Bean Hopper
- 2 Programmable buttons and an auto dose function
- Dose counter on digital display
- Grinder weight - 14Kg

### GRI2200

COFFEE GRINDER/DOSER/SUPER JOLLY ELECTRIC WITH TIMER - 1.2KG





Cipriani

NEW

# ESPRESSO MACHINE

## FEATURES

- Heating circulation
- Electronic infusion
- Automatic cleaning
- Dose regulations of hot water and coffee
- Signal light detecting lack of water in boiler
- Emptying tap of water in boiler
- 2 Stainless steel steam jet nozzles
- Emergency push button

### EMF1312

ESPRESSO MACHINE- FULLY AUTOMATIC [COMPLETE]- 1 GROUP

## SPECIFICATIONS

3Lt BOILER
THERMOSIFONIC CIRCULATION
ROTATING PUMP
DOUBLE GAUGE
HEATING ELEMENT - 200W
STAINLESS STEEL BODY
1 STEAM SPOUTS
1 HOT WATER SPOUT
HIGH OR LOW CUPS TRAY
2 PORTA FILTER
8Lt WATER SOFTENER

### EMS1312

ESPRESSO MACHINE- SEMI AUTOMATIC [COMPLETE]- 1 GROUP

## SPECIFICATIONS

3Lt BOILER
THERMOSIFONIC CIRCULATION
ROTATING PUMP
DOUBLE GAUGE
HEATING ELEMENT - 2000W
STAINLESS STEEL BODY
1 STEAM SPOUTS
1 HOT WATER SPOUT
HIGH OR LOW CUPS TRAY
2 PORTA FILTER
8Lt WATER SOFTENER

aVenia

# COFFEE MACHINE

## FEATURES

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

### CMA1002

COFFEE MACHINE- AVENIA WITH 2.2LT Airpot

## SPECIFICATIONS

| | |
|---|---|
| VOLTAGE : | 220-240V 50/60Hz |
| PRODUCT SIZE : | 214 x 468 x 350mm |
| WEIGHT : | 6.5kg |
| CONTROL TYPE : | Mechanical |
| MAXIMUM POWER : | 1900W |
| JUG CAPACITY : | 2.2Lt |

# URNS

NEW

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

## FEATURES

- Sight glass water level indicator
- Built-in boil dry protection
- Cool touch plastic handles
- Power and keep warm pilot lights
- 2,5kW embedded element boils water quickly

### URA0030
URN ELECTRIC AVENIA- 30Lt

**SPECIFICATIONS**

| | |
|---|---|
| POWER : | 2,5kW |
| VOLTAGE : | 230V-- 50Hz |
| DIMENSIONS : | 354 x 415 x 700mm |
| NET WEIGHT : | 5,7kg |
| CAPACITY : | 30Lt |

### URA0020
URN ELECTRIC AVENIA- 20Lt

**SPECIFICATIONS**

| | |
|---|---|
| POWER : | 2,5kW |
| VOLTAGE : | 230V-- 50Hz |
| DIMENSIONS : | 354 x 415 x 680mm |
| NET WEIGHT : | 5,2kg |
| CAPACITY : | 20Lt |

### URA0016
URN ELECTRIC AVENIA- 16Lt

**SPECIFICATIONS**

| | |
|---|---|
| POWER : | 2,5kW |
| VOLTAGE : | 230V-- 50Hz |
| DIMENSIONS : | 354 x 415 x 510mm |
| NET WEIGHT : | 5,2kg |
| CAPACITY : | 16Lt |

# MICROWAVE

## FEATURES

- Durable stainless steel interior and exterior
- Robust aluminium handle
- Full sleep mode (energy saver)
- Digital display indicates power, level, time, and program
- Easy to clean design

### MWA0001
MICROWAVE AVENIA- SEMI COMMERCIAL- 1000W

**SPECIFICATIONS**

| | |
|---|---|
| CONTROLS : | 5 Adjustable levels<br>3 Stage cooking<br>100 user-defined programs |
| CAPACITY : | 25 Lt cavity |
| VOLTAGE : | 1000w power, perfect for reheating, low-volume cooking and defrosting |
| MAXIMUM COOKING TIME : | 60 Minutes |
| DIMENSIONS : | 511 x 431 x 311mm |
| WEIGHT : | 14.7kg |





# SLICERS

NEW

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 stainless steel blades are durable, easy to clean, and the calibrated knob makes it very easy to adjust the meat thickness accurately.

## FEATURES

- Razor sharp stainless steel blades
- Precision carriage slides
- Safety guard
- Teflon blade for cutting cheese (available on request)
- Easy to adjust the thickness of the cut
- High quality aluminium finish
- Up to 5 hours of continuous use
- Blade sharpener

### SLA3300
SLICER AVENIA- 300mm

**SPECIFICATIONS**

| | |
|---|---|
| BLADE DIAMETER : | 300mm |
| MAXIMUM SLICE THICKNESS : | 17mm |
| CUT CAPACITY : | 240 x 150mm |
| NET WEIGHT : | 24kg |

### SLA3250
SLICER AVENIA- 250mm

**SPECIFICATIONS**

| | |
|---|---|
| BLADE DIAMETER : | 250mm |
| MAXIMUM SLICE THICKNESS : | 12mm |
| CUT CAPACITY : | 170 x 190mm |
| NET WEIGHT : | 14.5kg |

### SLA3220
SLICER AVENIA- 220mm

**SPECIFICATIONS**

| | |
|---|---|
| BLADE DIAMETER : | 220mm |
| MAXIMUM SLICE THICKNESS : | 10mm |
| CUT CAPACITY : | 160 x 190mm |
| NET WEIGHT : | 13kg |

# UPRIGHT BEVERAGE COOLER

NEW

## FEATURES

- Durable chromadek exterior
- Self closing doors
- Double pane armour glass for safety
- Fan assisted cooling for maximum cooling and even distribution
- LED lighting for increased sales impact
- Zero Ozone Depletion Potential (ODP)
- High density Polyurethane insulation foam used throughout
- Fully adjustable epoxy coated shelving
- Material and workmanship guaranteed
- IEC 60335 compliant & manufactured in an ISO 9001 facility
- Copper and aluminium heat exchangers for performance and rust proof operation

## UBC1140-S

UPRIGHT BEVERAGE COOLER [SALVADORE]- 1140MM WIDE
[DOUBLE SLIDING DOORS]

## SPECIFICATIONS

| | |
|---|---|
| GROSS WEIGHT : | 175kg |
| GROSS CAPACITY : | 893Lt |
| SHELVES : | 8 |
| 330ml CAN CAP : | 980 |
| 330ml BOTTLE CAP : | 640 |
| COOLING TYPE : | Forced AIR |
| VOLTAGE/Hz : | 220/50 |
| COMPRESSOR SIZE : | 1/4 hp |
| REFRIGERANT : | R134a |

# UNDERBAR FRIDGES

NEW

## "Going Green!"

Salvadore will be using a new, more environmentally friendly insulation material, called cyclopentane, in the manufacture of select units.

Cyclopentane is a blowing agent for the polyurethane foams that are used to insulate refrigerators and freezers. Unlike other chemicals used to insulate refrigerators, cyclopentane does not contain hydro-fluorocarbons (HFCs). Using cyclopentane results in significant reductions in equivalent CO2 emissions.

## FEATURES

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

## UFS7012 (1180MM)

UNDER BAR 1 AND HALF DOOR- SOLID DOOR- 750mm

## UFS7018 (1780MM)

UNDER BAR 2 AND HALF DOOR- SOLID DOOR- 750mm

## UFS7024 (2380MM)

UNDER BAR 3 AND HALF DOOR- SOLID DOOR- 750mm

## SPECIFICATIONS

| | |
|---|---|
| POWER : | 2.5 Kw (UFS7012), 2.5 Kw (UFS7018), 3 Kw (UFS7024) |
| VOLTAGE : | 220V~/50Hz |
| PACKAGING : | 1220 x 800 x 926mm (UFS7012) |
| | 1820 x 800 x 926mm(UFS7018) |
| | 2420 x 800 x 926mm (UFS7024) |
| UNIT : | 1180 x 750 x 900mm (UFS7012) |
| | 1780 x 750 x 900mm(UFS7018) |
| | 2380 x 750 x 900mm (UFS7024) |
| NET WEIGHT : | 86kg (UFS7012), 110kg (UFS7018), 139kg (UFS7024) |
| GROSS WEIGHT : | 100kg (UFS7012), 127kg (UFS7018), 158kg (UFS7024) |
| TEMPERATURE : | 2˚C to 6˚C |
| CAPACITY : | 320Lt (UFS7012), 550Lt (UFS7018), 780Lt (UFS7024) |
| SHELVES : | 1 per full door |
| DOORS : | 1 & half door (UFS7012), 2 & half door (UFS7018) |
| | 3 & half door (UFS7024) |

# UNDERBAR FRIDGES PIZZA TOP

## FEATURES

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

## UPS7018 (1780MM)

UNDER BAR WITH PIZZA TOP- 2 AND HALF DOOR - SOLID DOOR - 750mm

## UPS7024 (2380MM)

UNDER BAR WITH PIZZA TOP- 3 AND HALF DOOR- SOLID DOOR- 750mm

## SPECIFICATIONS

| | |
|---|---|
| POWER : | 2.5 Kw (UPS7018), 3 Kw (UPS7024) |
| VOLTAGE : | 220V~/50Hz |
| PACKAGING : | 1820 x 800 x 998mm (UPS7018) |
| | 2420 x 800 x 998mm (UPS7024) |
| UNIT : | 1780 x 750 x 900mm (UPS7018) |
| | 2380 x 750 x 900mm (UPS7024) |
| NET WEIGHT : | 110kg (UPS7018), 139kg (UPS7024) |
| GROSS WEIGHT : | 127kg (UPS7018), 158kg (UPS7024) |
| TEMPERATURE : | 2˚C to 6˚C |
| CAPACITY : | 550Lt (UPS7018), 780Lt (UPS7024) |
| SHELVES : | 1 per full door |
| DOORS : | 2 & half door (UPS7018), 3 & half door (UPS7024) |

# DWASH DISHWASHERS

NEW

2 YEAR WARRANTY

DWASH

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

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

## FEATURES

- AISI 304 stainless steel dishswasher, double skin door, sloped tank with screwed basket rails.
- Wash and rinse arms group in polypropylene.
- With electromechanical buttons.

## DWD4100

DWASH 100

## SPECIFICATIONS

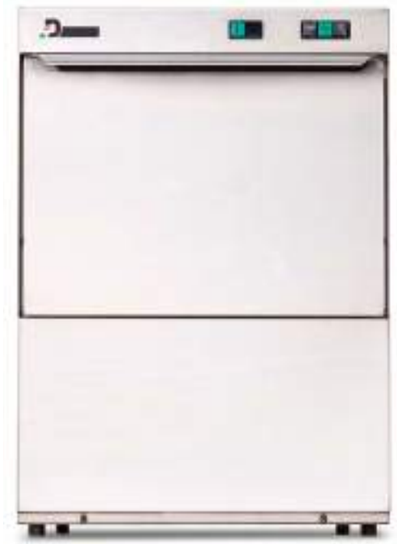
| | |
|---|---|
| DIMENSIONS : | 720 x 735 x 1445/1880mm |
| DWASH 40 : | 1 program |
| RACKSHOUR : | 40 |
| POWER SUPPLY : | 400V 3N- 50Hz |
| WASH PUMP : | 550W |
| BOILER HEATING ELEMENT : | 6000W |
| TANK HEATING ELEMENT : | 2700W |
| TOTAL INPUT : | 6550W |
| TRAY MAX HEIGHT GASTRONORM : | 1/1- 530 x 325mm |
| TANK CAPACITY : | 30Lt |
| BOILER CAPACITY : | 5,7Lt |
| WATER CONSUMPTION : | 2,8Lt |
| RACK SIZE : | 500 x 500 mm |
| GLASS MAX HEIGHT : | 355mm |
| WATER PRESSURE : | 200 ÷ 400kPa |
| WATER SUPPLY REQUIRED : | 55°C |

## INCLUDES

Detergent & rinse-aid dispenser
Drain pump
Thermo-stop
1 x Plate rack
1 x Mesh pack
1 x Cutlery holder

DWASH DISHWASHERS

DWASH 2 YEAR WARRANTY NEW



## DWD4050

DWASH 50

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS : | 590 x 600 x 850mm |
| DWASH : | 50 1 program |
| RACKSHOUR : | 30 |
| POWER SUPPLY : | 230V- 50Hz |
| WASH PUMP : | 400W |
| BOILER HEATING ELEMENT : | 2800W |
| TANK HEATING ELEMENT : | 1250W |
| TOTAL INPUT : | 1250W |
| TANK CAPACITY : | 29Lt |
| BOILER CAPACITY : | 5,7Lt |
| WATER CONSUMPTION : | 2,3Lt |
| RACK SIZE : | 500 x 500mm |
| GLASS MAX HEIGHT : | 320mm |
| DISHES MAX HEIGHT : | 345mm |
| WATER PRESSURE : | 200 ÷ 400kPa |
| WATER SUPPLY REQUIRED : | 55°C |

## INCLUDES

Detergent & rinse-aid dispenser
Drain pump
Thermo-stop
1 x Plate rack
1 x Mesh pack
1 x Cutlery holder

## DWD4040

DWASH 40

## SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS : | 450 x 535 x 700mm |
| DWASH 40 : | 1 program |
| RACKSHOUR : | 30 |
| POWER SUPPLY : | 230V- 50Hz |
| WASH PUMP : | 90W |
| BOILER HEATING ELEMENT : | 2400W |
| TANK HEATING ELEMENT : | 1250W |
| TOTAL INPUT : | 2590W |
| TANK CAPACITY : | 14,5Lt |
| BOILER CAPACITY : | 3,4Lt |
| WATER CONSUMPTION : | 1,8Lt |
| RACK SIZE : | 400 x 400mm |
| GLASS MAX HEIGHT : | 305mm |
| WATER PRESSURE : | 200 ÷ 400kPa |
| WATER SUPPLY REQUIRED : | 55°C |

## INCLUDES

Detergent & rinse-aid dispenser
Drain pump
Thermo-stop
1 x Plate rack
1 x Mesh pack
1 x Cutlery holder

# STAND MIXER

NEW

2 YEAR WARRANTY

Hamilton Beach COMMERCIAL

## "Compact, Durable and Versatile"

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

### FEATURES

- Tilt-back head
- All-metal gears
- 8Lt stainless steel bowl
- Die-cast aluminum body
- Variable 7 speed dial + pulse
- BPA-free plastic bowl guard
- NSF, cETLus and CE certifications
- 2 Year warranty

### PMH0008

COMMERCIAL PLANETARY MIXER HAMILTON BEACH COMMERCIAL- 8Lt

### SPECIFICATIONS

| | |
|---|---|
| STANDARD : | Unit comes with base, 8 quart / 8 liter stainless steel bowl with handles, dough hook, flat beater, wire whisk with splash shields and bowl guard |
| CONTROLS : | Capacitive start/stop buttons and rotary 7 speed dial plus pulse |
| 240V SPECIFICATIONS : | 240V, 60 HZ, 1500 Watts, IPX2 |
| SHIPPING WEIGHT : | 16.2kg |
| DIMENSIONS (DxWxH) : | 48cm x 54.8cm x 41cm |

### AVAILABLE ACCESSORIES

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

# FROTHING JAR AND JAR PAD

"FROTH SKIM MILK INTO COLD FOAM TOPPING IN LESS THAN 20 SECONDS"

Expand the skill set of your Hamilton Beach Commercial® high-performance blender with the AirWhip Frothing Jar. The unique, patent-pending agitator means that you can whip, froth, aerate and emulsify without moving to a separate piece of equipment.

### FEATURES

- Patent-pending cone agitator
- Versatile container for delicate blends
- Create small batches or single servings
- Durable jar clutch
- Works with most Hamilton Beach Commercial high-performance blenders
- NSF approved

### FJA0001

The AirWhip Frothing Jar

### SPECIFICATIONS

6126-751 Polycarbonate container comes with cone agitator assembly and lid.

| | |
|---|---|
| DIMENSIONS : | 15.8 x 15.8 x 24.8cm |
| WEIGHT : | 0.95kg |

### FOR USE ON THESE BLENDERS:

Eclipse™ – HBH750 and HBH755
Fury™ – HBH550 (with jar pad JP750)

### JPH0001

JAR PAD FOR ECLIPSE™ CONTAINER

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS : | 13.03 x 13.03 x 4.5cm |
| WEIGHT : | 0.18kg |

### Note

To be used with AirWhip Frothing Jar





CATERACE

NEW

# 6 PIZZA BOX DELIVERY BAG

### 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

### FDB0006

FOOD DELIVERY BAG- 6 PIZZA BOX

### SPECIFICATIONS

DIMENSIONS : 375 x 320 x 325mm

# TOT MEASURE

### FEATURES

- Japanese style Jigger 25/50ml
- Stainless steel
- Markings on the inside
- Stainless steel with brushed finish
- Accurate and consistent for getting precise measurements.
- A Genuine Cocktail Kingdom Product.

### TMS0003

TOT MEASURE S/STEEL – JAPANESE STYLE JIGGER 25/50ml

# SEAMLESS S/STEEL BUCKET

### BKS0020

BUCKET & LID- S/STEEL 20Lt

### BKS0015

BUCKET & LID- S/STEEL 15Lt

### BKS0012

BUCKET & LID- S/STEEL 12Lt

# CAKE SERVING TONG

### CST0260

CAKE SERVING TONG (STAINLESS STEEL) 260mm

# PIZZA SCREEN

### PSA0430

PIZZA SCREEN ALUMINIUM ROUND 430MM

### SPECIFICATIONS

| | |
|---|---|
| DIMENSIONS : | 430mm |
| MATERIAL : | Aluminium |
| COLOR : | Silver |

# INDUCTION STAND

ElectroChef

### FEATURES

- Complete (1mm) 304 stainless steel with polished finish
- Non slip feet

### IHS1000

INDUCTION STAND

### SPECIFICATIONS

OUTER DIMENSIONS : 475 x 400 x 85mm
INNER DIMENSIONS : 300(W) x 370mm (L)

# BIN

### IBP9087

PEDAL BIN 90Lt

### SPECIFICATIONS

| | |
|---|---|
| MATERIAL : | LLDPE |
| CAPACITY : | 90 Lt |
| DIMENSIONS (FRONT) : | 500 x 745mm |
| DIMENSIONS (SIDE) : | 405 x 680mm |

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# Brand Warranties

Hamilton Beach COMMERCIAL — 3 YEAR WARRANTY
FURY AND ECLIPSE BLENDERS ONLY

SUMMIT — 2 YEAR WARRANTY
SUMMIT MILKSHAKE, SLUSH AND SOFT ICE MACHINES ONLY

BRAVILOR BONAMAT — 2 YEAR WARRANTY

RHENINGHAUS — 2 YEAR WARRANTY

D WASH — 2 YEAR WARRANTY

ANVIL — 2 YEAR WARRANTY

PIRON Professional Ovens — 2 YEAR WARRANTY

DIHR — 2 YEAR WARRANTY

2 YEAR WARRANTY
MINCERS ONLY

BREMA Ice Makers — 3 YEAR WARRANTY

Hamilton Beach COMMERCIAL — 2 YEAR WARRANTY
STAND MIXER, RIO, TANGO AND COMMERCIAL BLENDER

FORGE — 2 YEAR WARRANTY

TERAOKA — 5 YEAR WARRANTY
EXCLUDES MODEL RSE3015

BCE
Foodservice Equipment

www.bce.co.za


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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, or recorded here. 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.