

DALI 佳铂



professional kitchenware & kitchen equipment

2015

CONTENTS

	Pots and pans	4-10
	Gastronorm containers	11-17
	Cutlery	18-20
	Kitchen utensils	21-31
	Cleaning tools	32-34
	Table-top	35-45
	Porcelain table-top	46-48
	Self service	49-59
	Furniture	60-64
	Bar supplies	65-72
	Plate and basket	73-77
	Bakery and pastry	78-81
	Storage	82-95
	small kitchen equipment	96-120
	food machinery	121-125
	ovens	126-127
	dishwashing	128-132
	Refrigeration	133-142

STAINLESS STEEL POTS AND PANS

PROFESSIONAL LINE OF SATIN STOCKPOTS MADE OF STAINLESS STEEL

SAFETY FIRST!

SPECIAL RIVETS TO SECURE HANDLES! SAFETY AND DURABILITY GUARANTEED!

All stockpots have reinforced handles. Stockpots of diameter 36 cm or bigger have an additional ring to reinforce construction.

Special ring to reinforce construction

Handles are attached with rivets



Tight fitting stainless steel lid of thickness up to 1,2 mm to provide appropriate steam circulation

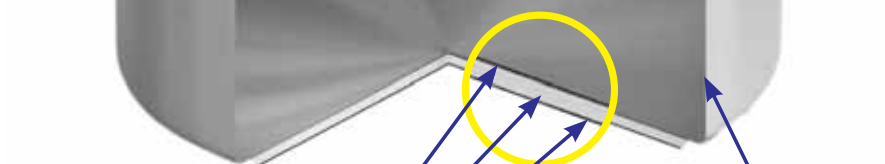
Stay-cool multi-point welded riveted handles



All stockpots and pans are suitable for induction ranges

TRIPLE -LAYER BOTTOM:
Stainless steel
Aluminum sheet of thickness 6 mm
Stainless steel sheet

Stainless steel walls of thickness up to 1,2 mm



STAINLESS STEEL POTS AND PANS

HIGH STOCKPOT

- all stockpots have reinforced handles
- lids sold separately
- triple-layer bottom



Art.	Ø cm	H cm	V liters	Art.	Ø cm	H cm	V liters
011160	16	14	2,5	011500	50	50	100,0
011200	20	20	6,0	011501	50	60	115,0
011240	24	20	8,5	011550	55	55	130,0
011280	28	28	17,0	011551	55	60	142,0
011320	32	32	25,0	011552	55	70	166,0
011360	36	36	35,0	011600	60	60	170,0
011400	40	40	50,0	011601	60	70	198,0
011450	45	45	68,0	011602	60	80	225,0

MEDIUM STOCKPOT

- all stockpots have reinforced handles
- lids sold separately
- triple-layer bottom



Art.	Ø cm	H cm	V liters	Art.	Ø cm	H cm	V liters
012160	16	9,5	1,9	012400	40	26,0	31,0
012200	20	12,0	4,0	012450	45	28,0	41,0
012240	24	14,0	7,0	012500	50	30,0	55,0
012280	28	16,0	11,5	012550	55	35,0	83,0
012320	32	22,0	13,5	012600	60	40,0	113,0
012360	36	24,0	24,0				

STOCKPOT

- all stockpots have reinforced handles
- lids sold separately
- triple-layer bottom



Art.	Ø cm	H cm	V liters
013200	20	7,5	2,3
013240	24	9,5	4,0
013280	28	13,5	8,0
013320	32	15,5	11,5
013360	36	17,0	17,5
013400	40	20,0	24,0

CASSEROLE POT

- all stockpots have reinforced handles
- lids sold separately
- triple-layer bottom



Art.	Ø cm	H cm	V liters
016360	36	11	11,2

STAINLESS STEEL POTS AND PANS

SAUCEPAN

- lids sold separately
- triple-layer bottom



Art.	Ø cm	H cm
101601	12	5,0
101602	14	5,5
101603	16	6,0
101604	18	6,5
101605	20	7,5
101606	22	7,5
101607	24	8,0
101608	26	8,5
101609	28	9,5
101610	30	10,5



handles for option



SAUCEPAN

- lids sold separately
- triple-layer bottom



Art.	Ø cm	H cm
101611	12	7,5
101612	14	8,5
101613	16	9,5
101614	18	11,0
101615	20	12,0
101616	22	13,0
101617	24	14,0
101618	26	15,0
101619	28	16,0
101620	30	18,0



handles for option



FRYPAN

- triple-layer bottom



Art.	Ø cm	H cm
101701	20	4,0
101702	22	4,1
101703	24	4,5
101704	26	4,7
101705	28	4,8
101706	30	4,9
101707	32	5,0
101708	36	5,3
101709	40	5,5



handles for option



FRYPAN

- triple-layer bottom



Art.	Ø cm	H cm
101801	20	4,0
101802	22	4,1
101803	24	4,5
101804	26	4,7
101805	28	4,8
101806	30	4,9
101807	32	5,0
101808	36	5,3
101809	40	5,5



handles for option



POT WITH 1/4 SEGMENT COLANDER



Art.	Ø cm	H cm
1. 021320	32	19
021360	36	20
021400	40	21
2. 020320	30	18
020360	34	19
020400	38	20



① pot



price for 4 pcs

② 1/4 segment colander

LID

Art.	Ø cm
019160	16
019200	20
019240	24
019280	28
019320	32
019360	36
019400	40
019450	45
019500	50
019600	60



STAND FOR 6 LIDS S.S



Art.	W cm	D cm	H cm
019001	29	13	52

STAINLESS STEEL POTS AND PANS

SKILLETS

- cast iron
- enamelled



Art.	Ø cm	H cm
049200	20	3,5
049270	28	5,4

RIBBED SKILLET

- cast iron
- enamelled



Art.	Ø cm	H cm
049271	27	5,4

NON-STICK BLACK STEEL FRYING PAN



Art.	Ø cm	H cm
037160	16	4,0
037180	18	4,0
037200	20	4,0
037220	22	4,0
037240	24	4,0
037260	26	4,0
037280	28	4,0
037300	30	4,0
037320	32	4,0

BLACK STEEL FRYING PAN



Art.	Ø cm	H cm
038160	16	4,0
038180	18	4,0
038200	20	4,0
038220	22	4,0
038240	24	4,0
038260	26	4,0
038280	28	4,0
038300	30	4,0
038320	32	4,0

ALUMINUM POTS AND PANS

HIGH STOCKPOT

- all stockpots have reinforced handles
- lids sold separately
- all stockpots have a reinforced ring.

Suitable for induction ranges 

Art.	Ø cm	H cm	V Liters
011207	20	20	5,5
011257	25	25	11
011287	28	28	16
011307	30	30	19
011327	32	32	23
011367	36	36	33
011407	40	40	46
011457	45	45	65
011507	50	50	90
011557	55	55	122
011607	60	60	160



MEDIUM STOCKPOT

- all stockpots have reinforced handles
- lids sold separately
- all stockpots have a reinforced ring.

Suitable for induction ranges 

Art.	Ø cm	H cm	V Liters
012307	30	20	12
012327	32	22	15
012367	36	24	21
012407	40	26	29
012457	45	28	39
012507	50	30	52
012557	55	35	74
012607	60	40	102



STOCKPOT

- all stockpots have reinforced handles
- lids sold separately
- all stockpots have a reinforced ring.

Suitable for induction ranges 

Art.	Ø cm	H cm	V Liters
013257	25	9	3,5
013287	28	10	5
013307	30	11	6
013327	32	12	7,5
013367	36	14	12
013407	40	15	15
013457	45	17	22
013507	50	18	29



CASSEROLE POT

- all stockpots have reinforced handles
- lids sold separately
- all stockpots have a reinforced ring.

Suitable for induction ranges 

Art.	Ø cm	H cm	V Liters
013207	20	8	1,9



ALUMINUM POTS AND PANS

SAUCEPAN

- lids sold separately
- pans have a reinforced ring



Suitable for induction ranges

Art.	Ø cm	H cm	V Liters
015107	10	7,5	0,4
015127	12	8,5	0,7
015147	14	9,5	1,1
015167	16	10,5	1,7
015187	18	11,5	2,4
015207	20	12,5	3,3
015227	22	13,5	4,3
015247	24	14,5	5,6
015267	26	15,0	6,8
015287	28	16,0	8,5
015307	30	18,0	11,2



FRYPAN



Suitable for induction ranges

Art.	Ø cm	H cm
014207	20	4,5
014227	22	4,6
014247	24	4,7
014267	26	4,8
014287	28	4,9
014307	30	5,0



LIDS

Art.	Ø cm
019107	10
019127	12
019147	14
019167	16
019187	18
019207	20
019227	22
019247	24
019267	26
019287	28
019307	30
019327	32
019367	36
019407	40
019457	45
019507	50
019557	55
019607	60



ALUMINUM POTS AND PANS

NON-STICK SAUCEPAN

- lids sold separately
- pans have a reinforced ring



Suitable for induction ranges

Art.	Ø cm	H cm	V Liters
015108	10	7,5	0,4
015128	12	8,5	0,7
015148	14	9,5	1,1
015168	16	10,5	1,7
015188	18	11,5	2,4
015208	20	12,5	3,3
015228	22	13,5	4,3
015248	24	14,5	5,6
015268	26	15,0	6,8
015288	28	16,0	8,5
015308	30	18,0	11,2



NON-STICK FRYPAN



Suitable for induction ranges

Art.	Ø cm	H cm
014129	12	2,0
014149	14	2,2
014169	16	2,6
014189	18	3,0
014209	20	3,5
014229	22	3,8
014249	24	4,0
014269	26	4,2
014289	28	4,5
014309	30	4,8
014329	32	5,0
014369	36	5,5
014409	40	6,0



NON-STICK FRYPAN



Suitable for induction ranges

Art.	Ø cm	H cm
014208	20	4,5
014228	22	4,6
014248	24	4,7
014268	26	4,8
014288	28	4,9
014308	30	5,0



NON-STICK THIN FRYPAN

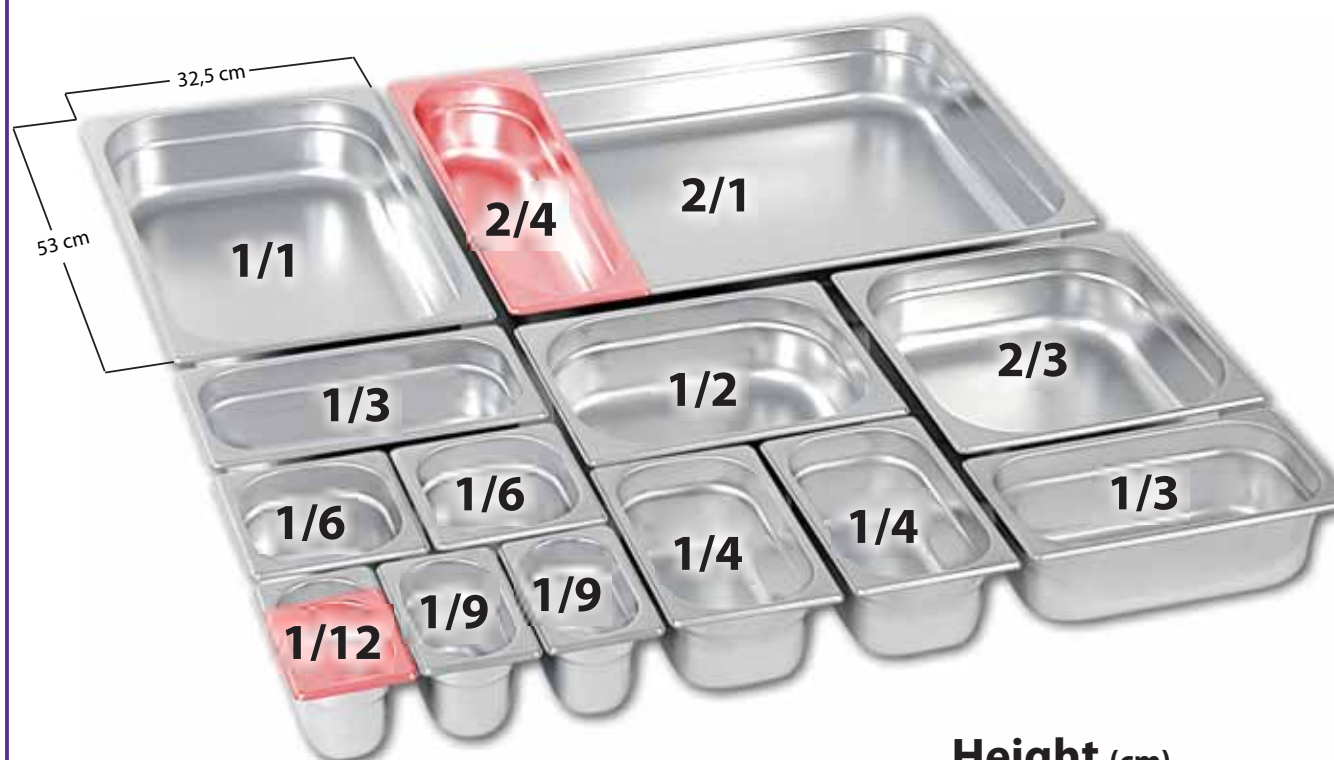


Suitable for induction ranges

Art.	Ø cm	H cm
014205	20	2,3
014225	22	2,3
014245	24	2,3
014265	26	2,3
014285	28	2,3
014305	30	2,3



Size assortment



- made of stainless steel
- recommended for general use between -20°C to 300°C
- food contact standard



Height (cm)



STANDARD STAINLESS STEEL GN CONTAINERS



Art.	V liters	H cm
GN 2/1 (65 x 53)		
117020	4,4	2
117040	9,0	4
117060	18,0	6,5
117100	30,0	10
117150	42,0	15
117200	58,0	20

Art.	V liters	H cm
GN 1/1 (32,5 x 53)		
111020	2,2	2
111040	5,0	4
111060	8,0	6,5
111100	14,0	10
111150	19,0	15
111200	26,0	20



Art.	V liters	H cm
GN 2/3 (32,5 x 35,4)		
115020	1,5	2
115040	3,5	4
115060	5,5	6,5
115100	8,0	10
115150	12,0	15
115200	18,0	20

Art.	V liters	H cm
GN 1/2 (32,5 x 26,5)		
112020	1,2	2
112040	2,0	4
112060	3,5	6,5
112100	6,0	10
112150	8,5	15
112200	11,5	20



Art.	V liters	H cm
GN 2/4 (16,2 x 53)		
118040	1,75	4
118060	3,5	6,5
118100	5,5	10
118150	8,5	15

Art.	V liters	H cm
GN 1/3 (32,5 x 17,6)		
113020	0,7	2
113040	1,5	4
113060	2,5	6,5
113100	3,7	10
113150	5,7	15
113200	7,3	20



Art.	V liters	H cm
GN 1/4 (26,5 x 16,2)		
114020	0,4	2
114040	1,0	4
114060	1,7	6,5
114100	2,8	10
114150	3,6	15
114200	5	20

Art.	V liters	H cm
GN 1/6 (17,6 x 16,2)		
116060	1,0	6,5
116100	1,6	10
116150	2,0	15
116200	2,8	20



Art.	V liters	H cm
GN 1/9 (17,6 x 10,8)		
119060	0,5	6,5
119100	0,8	10
119150	1,4	15

Art.	V liters	H cm
GN 1/12 (13,2 x 10,8)		
110060	0,3	6,5
110100	0,5	10



Standard lids	
For	
117000	GN 2/1
111000	GN 1/1
115000	GN 2/3
112000	GN 1/2
118000	GN 2/4
113000	GN 1/3
114000	GN 1/4
116000	GN 1/6
119000	GN 1/9
110000	GN 1/12



STAINLESS STEEL GN CONTAINERS WITH HANDLES



GN 1/1



GN 1/2



GN 1/4



Art.	V liters	H cm
GN 1/1 (325 x 530)		
131100	14,0	10
131150	19,0	15
131200	26,0	20
131103	14,0	10
131153	19,0	15
131203	26,0	20
GN 2/3 (325 x 354)		
135100	8	10
135150	12	15
135200	18	20
135103	8	10
135153	12	15
135203	18	20
GN 1/2 (325 x 265)		
132100	6,0	10
132150	8,5	15
132200	11,5	20
132103	6,0	10
132153	8,5	15
132203	11,5	20
GN 1/3 (325 x 176)		
133100	3,7	10
133150	5,7	15
133200	7,3	20
133103	3,7	10
133153	5,7	15
133203	7,3	20
GN 1/4 (265 x 162)		
134100	2,8	10
134150	3,6	15
134200	5	20
134103	2,8	10
134153	3,6	15
134203	5	20
GN 1/6 (176 x 162)		
136100	1,6	10
136150	2,0	15
136200	2,8	20
136103	1,6	10
136153	2,0	15
136203	2,8	20

Lids for GN with handles cut out

Art.	For
131000	GN 1/1
135000	GN 2/3
132000	GN 1/2
133000	GN 1/3
134000	GN 1/4
136000	GN 1/6



GN 2/3



GN 1/3



GN 1/6



two different handles available

DELUX STAINLESS STEEL GN CONTAINERS



GN 2/1

Art.	V liters	H cm
GN 2/1 (65 x 53)		
117023	4,4	2
117043	9,0	4
117063	18,0	6,5
117103	30,0	10
117153	42,0	15
117203	58,0	20

Art.	V liters	H cm
GN 1/1 (32,5 x 53)		
111023	2,2	2
111043	5,0	4
111063	8,0	6,5
111103	14,0	10
111153	19,0	15
111203	26,0	20



GN 1/1



GN 2/3

Art.	V liters	H cm
GN 2/3 (32,5 x 35,4)		
115023	1,5	2
115043	3,5	4
115063	5,5	6,5
115103	8,0	10
115153	12,0	15
115203	18,0	20

Art.	V liters	H cm
GN 1/2 (32,5 x 26,5)		
112023	1,2	2
112043	2,0	4
112063	3,5	6,5
112103	6,0	10
112153	8,5	15
112203	11,5	20



GN 1/2



GN 2/4

Art.	V liters	H cm
GN 2/4 (16,2 x 53)		
118043	1,75	4
118063	3,5	6,5
118103	5,5	10
118153	8,5	15

Art.	V liters	H cm
GN 1/3 (32,5 x 17,6)		
113023	0,7	2
113043	1,5	4
113063	2,5	6,5
113103	3,7	10
113153	5,7	15
113203	7,3	20



GN 1/3



GN 1/4

Art.	V liters	H cm
GN 1/4 (26,5 x 16,2)		
114023	0,4	2
114043	1,0	4
114063	1,7	6,5
114103	2,8	10
114153	3,6	15
114203	5	20

Art.	V liters	H cm
GN 1/6 (17,6 x 16,2)		
116063	1,0	6,5
116103	1,6	10
116153	2,0	15
116203	2,8	20



GN 1/6



GN 1/9

Art.	V liters	H cm
GN 1/9 (17,6 x 10,8)		
119063	0,5	6,5
119103	0,8	10
119153	1,4	15

Art.	V liters	H cm
GN 1/12 (13,2 x 10,8)		
110063	0,3	6,5
110103	0,5	10



GN 1/12

Delux lids	
For	
117003	GN 2/1
111003	GN 1/1
115003	GN 2/3
112003	GN 1/2
118003	GN 2/4
113003	GN 1/3
114003	GN 1/4
116003	GN 1/6
119003	GN 1/9
110003	GN 1/12



PERFORATED STAINLESS STEEL GN CONTAINERS



Art.	V liters	H cm	Art.	V liters	H cm	Art.	V liters	H cm	Art.	V liters	H cm
GN 2/1 (650 x 530)			GN 1/1 (325 x 530)			GN 2/3 (325 x 354)			GN 1/2 (325 x 265)		
127024	4,4	2	121024	2,2	2	125024	1,5	2	122024	1,2	2
127044	9,0	4	121044	5,0	4	125044	3,5	4	122044	2,3	4
127064	18,0	6,5	121064	8,0	6,5	125064	5,5	6,5	122064	3,5	6,5
127104	30,0	10	121104	14,0	10	125104	8,0	10	122104	6,0	10
127154	42,0	15	121154	19,0	15	125154	12,5	15	122154	8,5	15
127204	58,0	20	121204	26,0	20	125204	18,0	20	122204	11,5	20

ENAMELLED GN CONTAINERS



Art.	V liters	H cm	Art.	V liters	H cm	Art.	V liters	H cm
GN 2/1 (650 x 530)			GN 1/1 (325 x 530)			GN 2/3 (325 x 354)		
107021	4,4	2	101021	2,2	2	105021	1,5	2
107041	9,0	4	101041	5,0	4	105041	3,5	4
107061	18,0	6,5	101061	8,0	6,5	105061	5,5	6,5
			101101	14,0	10	105101	8,0	10

LIDS FOR GN WITH SPOON CUT OUT



Art.	For
111009	GN1/1
115009	GN2/3
112009	GN1/2
113009	GN1/3
114009	GN1/4
116009	GN1/6

STAGES



Art.	D cm
100321	32,5
100531	53

INSULATED LIDS FOR GN CONTAINERS



Art.	For
111014	GN1/1
115014	GN2/3
112014	GN1/2
113014	GN1/3
114014	GN1/4
116014	GN1/6

GASTRONORM CONTAINERS

Temperature range -40°C +99°C
Do not use in bain maries
and combi-steamers.

PROFESSIONAL POLYCARBONATE GN CONTAINERS



Art.	V liters	H cm	Color
GN 1/1 (325 x 530)			
141060	8,5	6,5	clear
141100	13,5	10	clear
141150	19,5	15	clear
141200	26,0	20	clear
151060	8,5	6,5	black
151100	13,5	10	black
151150	19,5	15	black
151200	26,0	20	black
GN 1/2 (325 x 265)			
142060	3,8	6,5	clear
142100	6,0	10	clear
142150	8,8	15	clear
142200	11,0	20	clear
152060	3,8	6,5	black
152100	6,0	10	black
152150	8,8	15	black
152200	11,0	20	black
GN 1/3 (325 x 176)			
143060	2,5	6,5	clear
143100	3,8	10	clear
143150	5,5	15	clear
143200	7,0	20	clear
153060	2,5	6,5	black
153100	3,8	10	black
153150	5,5	15	black
153200	7,0	20	black
GN 1/4 (265 x 162)			
144060	1,6	6,5	clear
144100	2,5	10	clear
144150	3,7	15	clear
154060	1,6	6,5	black
154100	2,5	10	black
154150	3,7	15	black
GN 1/6 (176 x 162)			
146060	1,0	6,5	clear
146100	1,6	10	clear
146150	2,3	15	clear
156060	1,0	6,5	black
156100	1,6	10	black
156150	2,3	15	black
GN 1/9 (176 x 108)			
149060	0,6	6,5	clear
149100	0,8	10	clear
159060	0,6	6,5	black
159100	0,8	10	black

Nr kat	For
Standard lids	
141000	GN 1/1
142000	GN 1/2
143000	GN 1/3
144000	GN 1/4
146000	GN 1/6
149000	GN 1/9
Draining board	
141019	GN 1/1
142019	GN 1/2
143019	GN 1/3
144019	GN 1/4
146019	GN 1/6



Temperature range -40°C +70°C
Do not use in bain maries and
combi-steamers ovens.

PROFESSIONAL POLYPROPYLENE GN CONTAINERS



GN 1/1

Art.	V liters	H cm
GN 1/1 (325 x 530)		
161060	8,5	6,5
161100	13,5	10
161150	19,5	15
161200	26,0	20



GN 1/3

GN 1/2 (325 x 265)		
162060	3,8	6,5
162100	6,0	10
162150	8,8	15
162200	11,0	20

GN 1/3 (325 x 176)		
163060	2,5	6,5
163100	3,8	10
163150	5,5	15
163200	7,0	20

GN 1/4 (265 x 162)		
164060	1,6	6,5
164100	2,5	10
164150	3,7	15

GN 1/6 (176 x 162)		
166060	1,0	6,5
166100	1,6	10
166150	2,3	15



GN 1/6

Art.	For
Standard lids	
161000	GN 1/1
162000	GN 1/2
163000	GN 1/3
164000	GN 1/4
166000	GN 1/6



GN 1/2



GN 1/4



KITCHEN KNIFE



Art.	L cm	Color of handle
281251	25	Red
281252	25	Green
281253	25	Yellow
281254	25	Blue
281255	25	White
281256	25	Brown

KITCHEN KNIFE



Art.	L cm	Color of handle
281211	21	Red
281212	21	Green
281213	21	Yellow
281214	21	Blue
281215	21	White
281216	21	Brown

SAWTOOTH KNIFE



Art.	L cm	Color of handle
284201	20	Red
284202	20	Green
284203	20	Yellow
284204	20	Blue
284205	20	White
284206	20	Brown

BREAD KNIFE



Art.	L cm	Color of handle
250011	7	Red
250012	7	Green
250013	7	Yellow
250014	7	Blue
250015	7	White
250016	7	Brown

VEGETABLES KNIFE



Art.	L cm	Color of handle
285101	11	Red
285102	11	Green
285103	11	Yellow
285104	11	Blue
285105	11	White
285106	11	Brown

BONE KNIFE



Art.	L cm	Color of handle
283131	13	Red
283132	13	Green
283133	13	Yellow
283134	13	Blue
283135	13	White
283136	13	Brown

PARER



Art.	L cm	Color of handle
214101	10	Red
214102	10	Green
214103	10	Yellow
214104	10	Blue
214105	10	White
214106	10	Brown

PARER



Art.	L cm	Color of handle
285081	9	Red
285082	9	Green
285083	9	Yellow
285084	9	Blue
285085	9	White
285086	9	Brown

PARER



Art.	L cm	Color of handle
285091	10	Red
285092	10	Green
285093	10	Yellow
285094	10	Blue
285095	10	White
285096	10	Brown

KITCHEN KNIFE



Art.	L cm
218209	20
218259	25
218309	30

MEAT KNIFE



Art.	L cm
203139	13
203209	20

BREAD KNIFE



Art.	L cm
219209	20

FILLETING KNIFE



Art.	L cm
204189	18

BONE KNIFE



Art.	L cm
209159	15

STEAKS/TOMATO KNIFE



Art.	L cm
217139	13

PARER



Art.	L cm
214109	10

VEGETABLES KNIFE



Art.	L cm
216089	8

SLICER



Art.	L cm
204259	25

KITCHEN KNIFE



Art.	L cm
218208	20
218258	25

UNIVERSAL KNIFE



Art.	L cm
210208	20

BREAD KNIFE



Art.	L cm
219208	20

PARER



Art.	L cm
214108	10
214138	13

VEGETABLES KNIFE



Art.	L cm
216088	8

POULTRY SCISSORS



Art.	L cm
227259	25

FORK



Art.	L cm
211189	18

FORK



Art.	L cm
211158	15

SHARPER



Art.	L cm
212209	20
212259	25

MAGNETIC BAR



Art.	L cm
249338	33
249558	55

CONICAL COLANDER WITH HANDLES, COLANDER, COLANDER WITH HANDLES



No	Art.	Item	Ø1 cm	Ø2 cm	H cm
1.	071350	Colander with handles	36	20	-
	071370		37	20,5	-
	071400		40	21,5	-
	071420		42	23,5	-
2.	072322	Conical colander	32	20	18
	072362	with handles	36	23	20
	072402	thickness of steel 0,8	40	26	22
	072452		45	29	24
	072502		50	33	26
	072552		55	35	30
	072602		60	40	32

INFRARED THERMOMETER

- temperature -50~500 °C
- laser dot alignment
- measures °C or °F
- LCD screen
- battery not included



Art.	Temperature
620710	-50~500 °C

INFRARED THERMOMETER

- temperature -50~380 °C
- laser dot alignment
- measures °C or °F
- LCD screen
- battery not included



Art.	Temperature
620711	-50~380 °C

STEEL SIEVE WITH WOODEN HANDLE



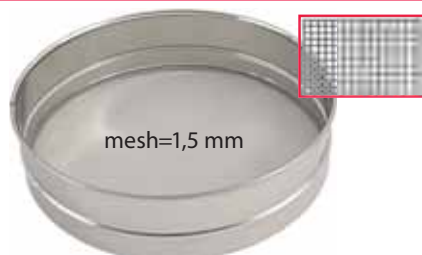
Art.	Ø cm	L cm
074260	26	43
074300	30	43
074330	33	43
074350	35	43
074500	50	43

KETTLE, S.S



Art.	V liters
096050	5
096060	6

STEEL SIEVE



Art.	Ø cm	H cm
073200	20	7,0
073250	25,5	7,0
073270	27	7,0
073300	30	7,0
073330	33	7,0
073360	36	9,0
073390	39	9,0
073420	42	9,0

BASE FOR MIXING BOWL, STAINLESS STEEL



Art.	Ø cm	
085000	30-40	bowl

CHINESE COLANDER



Art.	Ø cm	L cm
075181	18	16
075201	20	17
075241	24	21
075271	27	23
075301	30	25

SOUP STRAINER, COLANDER



Art.	Ø cm	L cm
076008	8	10
076100	10	13
076120	12	15
076150	15	15
076160	16	16

Art.	Ø cm	L cm
076180	18	17
076200	20	18
076220	22	20
076240	24	22

STAINLESS STEEL GAUZE OIL FILTER



Art.	Ø cm
181811	8
181812	11
181813	14
181814	17

Art.	Ø cm
181815	20
181816	23
181817	26
181818	29

STAINLESS STEEL PERFORATED OIL FILTER



Art.	Ø cm
181801	8
181802	11
181803	14
181804	17

Art.	Ø cm
181805	20
181806	23
181807	26
181808	29

STAINLESS STEEL CONICAL GAUZE OIL FILTER



Art.	Ø cm
181711	15
181712	17,5
181713	20
181714	22,5
181715	25

STAINLESS STEEL FUNNEL FOR SUGAR

- stand included



No	Art.	Ø cm	H cm
1.	182001	18,5	24

STAINLESS STEEL FUNNEL FOR OIL



No	Art.	Ø cm	H cm
1.	181901	18	13
2.	181902	11,5 13	16,5

STAINLESS STEEL FUNNEL

- stand included



Art.	Ø cm	H cm
183180	18,5	24

BOWL, STAINLESS STEEL

DIAMETER UP TO 90CM Ø=90 cm



Art.	Ø cm	H cm	V liters
082400	40	11	8
082500	50	13	14
082550	55	14,5	19
082600	60	16	27

Art.	Ø cm	H cm	V liters
082700	70	18,5	45
082800	80	20,5	65
082900	90	22,5	90

BOWL, STAINLESS STEEL



Art.	Ø cm	H cm	V liters
082160	16	7,8	1,1
082200	20	8,8	1,9
082240	24	9,8	3
082280	28	10,8	4,8

Art.	Ø cm	H cm	V liters
082300	30	11,3	5,6
082320	32	11,8	6,5
082360	36	12,8	8,8

TUREEN AND LADLE S/S



Art.	Vlitems	Ø cm	V liters
1.365240	Lid for tureen	24	-
2.365300	Tureen	-	3,0
3.365011	Ladle for tureen	8	0,1

BOWL, STAINLESS STEEL



Art.	Ø cm	H cm	V liters
081150	15	7,5	0,8
081200	20	9,8	2,2
081250	25	12	4,5
081300	30	14	7
081360	36	17	13,6
081380	38	18	14,6

BUCKETS AND LIDS

- internal scale



No	Art.	Item	V liters	Ø1 cm	Ø2 cm	H cm
1.	091060	Bucket without ring	7	23,5	15,9	24,5
	091100	Bucket without ring	10	28	20	24,5
	091120	Bucket without ring	12	29	20	27
	091150	Bucket without ring	15	30,5	20	31
2.	092100	Bucket with ring	10	28	20,2	26,5
	092120	Bucket with ring	12	29	20,2	29
	092150	Bucket with ring	15	30,5	20,2	33
3.	093100	Lid for bucket 10l	-	28	-	-
	093120	Lid for bucket 12l	-	29	-	-
	093150	Lid for bucket 15l	-	30,5	-	-

KITCHENBOWL WITH HANDLES, STAINLESS STEEL



Art.	Ø cm	H cm	V liters
083320	32	18	12
083360	36	20	15
083400	40	22	17
083450	45	22,5	24,5
083500	50	24	32,5
083550	55	30	43
083600	60	32	55

DISPENSER FOR SAUCES, STAINLESS STEEL

- dispenser 099010 have 1 round tank for sauce
- dispenser 099020 have 2 round tanks for sauce
- measurements of tanks: Q=16 cm, H=16cm
- capacity of tanks V = 3,2 L



Art.	W cm	D cm	H cm
099010	18,5	30	38
099020	37	30	38

TAB GRABBER S.S.



Art.	W cm	D cm	H cm
099400	40	8	2
099600	60	8	2
099900	90	8	2

TAB GRABBER ALU.



Art.	L cm
099101	36
099102	45
099103	60
099104	90
099105	100
099106	120

LEMON SQUEEZER, AL.



Art.	L cm
332235	20

TERRINE MOLD

098010 -
098020 -
098030 -



Art.	W cm	D cm	H cm	V Liters
098010	40	6,5	3,5	0,6
098020	40	5	4	0,4
098030	40	5	3,5	0,5

GRATER, S.S



Art.	L cm
302190	19

APPLE CUTTER

- cuts apple into 10 pieces
- made of stainless steel



Art.	Ø cm
332033	9

10 SLICING EGG CUTTER, AL.



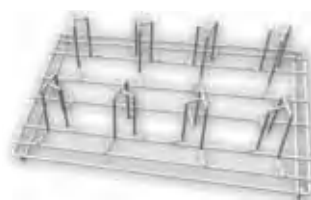
Art.	W cm	D cm
332080	8	13

26 WIRES SLICING



Art.	W cm	D cm	H cm
336261	40	20	10,5

GN 1/1 RACK FOR GRILL



Art.	W cm	D cm	H cm
917102	53	32,5	14

WHISK

- 12 wires



Art.	L cm
313251	25
313301	30
313401	40
313451	45
313501	50
313601	60

FUNNEL WITH SIEVE



Art.	Ø in cm	Ø out cm
301131	13	13
301151	15	15

FUNNEL



Art.	Ø in cm	Ø out cm	H cm
301181	18	1,9	10,5
301201	20	1,9	12,0

FRENCH FRIES SHOVEL



Art.	L cm
310300	42

FRENCH FRIES SCOOP



Art.		W cm	D cm
319000	double handles	23	19
319010	single handle	23	19

SCOOP



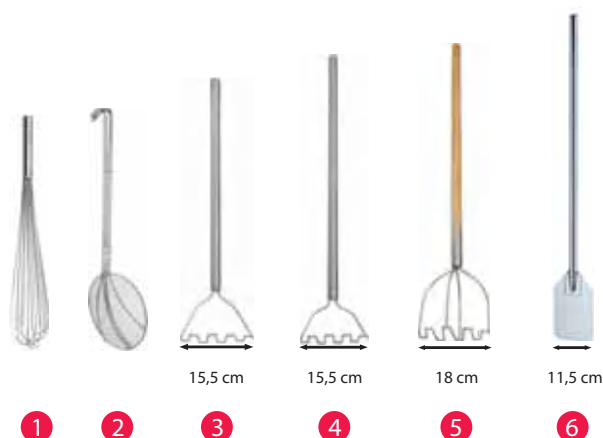
Art.	V litres
304017	0,17
304033	0,33
304060	0,60
304101	1,00

SCOOP POLYCARBONATE



Art.	V litres
305020	0,2
305100	1,0
305200	2,0

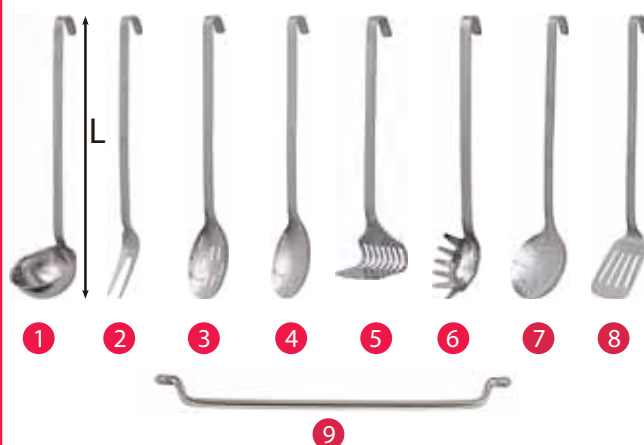
ALL ELEMENTS ARE MADE OF STAINLESS STEEL



No	Art.	Item	L cm	Ø cm
1.	313300	8 Wires whip	30	-
	313400	8 Wires whip	40	-
	313500	8 Wires whip	50	-
	313600	8 Wires whip	60	-
2.	310161	Mesh skimmer	47	16
	310201	Mesh skimmer	52	20
	310241	Mesh skimmer	57	24
3.	314501	Potato punner	50	-
4.	314801	Potato punner	80	-
5.	314991	Potato punner	100	-
6.	314130	Stirrer for boiler	130	-

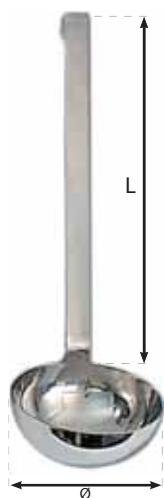
ONE-PIECE BUFFET-SERVING SET

- all elements are made of stainless steel



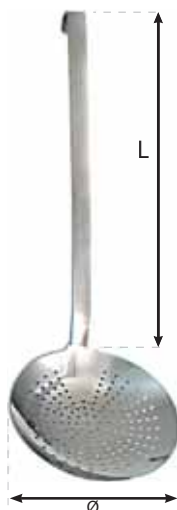
No	Art.	Item	L cm	V litres
1.	320010	Ladle	40,0	0,2
2.	320020	Meat fork	40,0	-
3.	320030	Perforated spoon	40,0	-
4.	320040	Basting spoon	40,0	-
5.	320050	Potato punner	35,5	-
6.	320060	Spaghetti spoon	40,0	-
7.	320070	Skimmer	40,0	-
8.	320080	Slotted turner	40,0	-
9.	320000	Hanger	40,0	-

LADLE, S.S



Art.	L cm	Ø cm	V cm
323060	28,0	5,0	0,05
323060	30,0	6,5	0,07
323080	32,5	8,0	0,12
323090	33,0	9,0	0,20
323100	37,0	10,0	0,25
323120	40,0	12,0	0,50
323140	46,0	14,0	0,70
323160	47,5	16,0	1,00
323200	55,5	20,0	2,00

SKIMMER, S.S



Art.	L cm	Ø cm
324080	24,0	8,0
324100	30,5	10,0
324120	36,0	12,0
324140	38,0	14,0
324160	41,5	16,0
324220	48,0	22,0

SLOTTED TURNER
PERFORATED



Art.	L cm
312390	39,0

BUFFET-SERVING SET

- all elements are made of stainless steel



No	Art.	Item	L cm	Ø cm
1.	321010	Skimmer	33,0	-
2.	321020	Meat fork	33,0	-
3.	321030	Basting spoon	30,5	-
4.	321040	Ladle	28	7,0
	321050		31	8,5
5.	321060	Spaghetti spoon	28	-
6.	321070	Slotted turner	32	-
7.	321080	Cheese slicer	23	-
8.	321090	Melon baller	-	2,3

No	Art.	Item	L cm	Ø cm
9.	321100	Potato peeler „T“	18,5	-
10.	321110	Vegetable peeler	18,5	-
11.	321120	Pizza cutter	-	5,7
12.	321140	Corrugated pizza cutter	-	5,7
13.	321170	Yolk/protein separator	20	-
14.	321160	Whisk with ball, 20 wires	27	-
15.	321150	Can opener	20,0	-
16.	321000	Hanger	31,5	-

CARVING KNIVES INSET



Art.	PCS
333001	80

CARVING KNIVES IN SET



Art.	PCS
333002	22

CHEF HAT

- plant fiber made



Art.	H cm
507221	20
507251	25

CHOPPING BOARD WITH HANDLE



Art.	W cm	D cm	H cm
340250	25	15	1,0
340300	30	22	1,0
340350	35	25	2,0
340440	44	29	2,0
340500	50	34	2,0
340600	60	39	2,0

CHOPPING BOARD



Art.	Color	W cm	D cm	H cm
341502	green	49	49	5
341506	brown	49	49	5
341505	white	49	49	5
341504	blue	49	49	5
341503	yellow	49	49	5
341501	red	49	49	5

CHOPPING BOARD



Art.	Color	W cm	D cm	H cm
341452	green	45	30	1,3
341456	brown	45	30	1,3
341455	white	45	30	1,3
341454	blue	45	30	1,3
341453	yellow	45	30	1,3
341451	red	45	30	1,3

CHOPPING BOARD



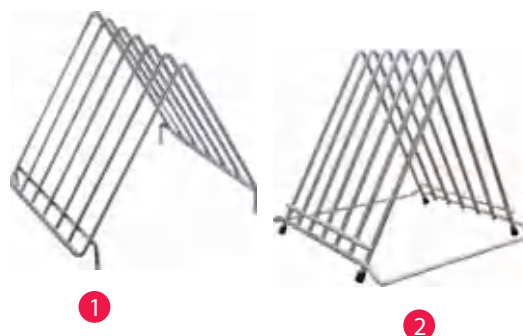
Art.	Color	W cm	D cm	H cm
347112	green	53	32,5	2
347116	brown	53	32,5	2
347115	white	53	32,5	2
347114	blue	53	32,5	2
347113	yellow	53	32,5	2
347111	red	53	32,5	2

CHOPPING BOARD



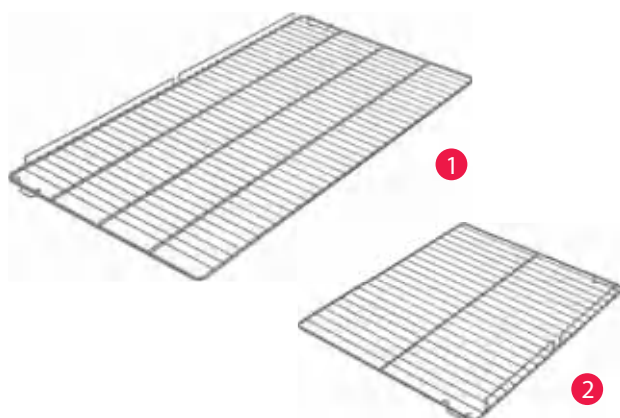
Art.	Color	W cm	D cm	H cm
341602	green	60	45	2
341606	brown	60	45	2
341605	white	60	45	2
341604	blue	60	45	2
341603	yellow	60	45	2
341601	red	60	45	2
341612	green	60	40	2
341616	brown	60	40	2
341615	white	60	40	2
341614	blue	60	40	2
341613	yellow	60	40	2
341611	red	60	40	2

STAINLESS STEEL STAND FOR 6 BOARDS



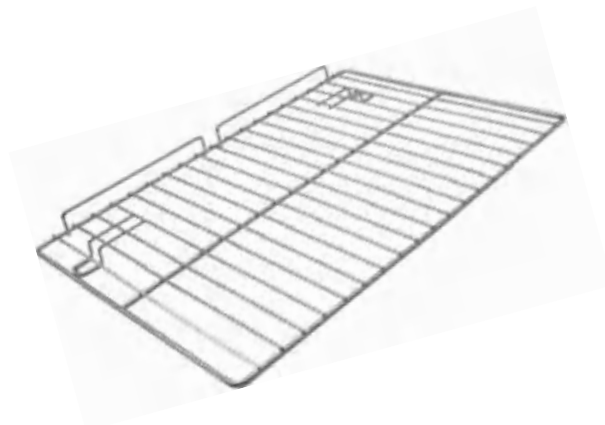
Art.	W cm	D cm	H cm
1. 349060	30	27	27
2. 349160	30	27	27

STAINLESS STEEL GRID



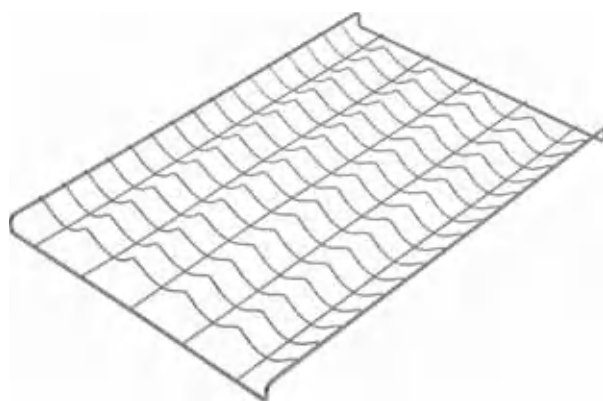
Art.	W cm	D cm
1.990997	105	53
2.990998	60	40
990999	65	53

STAINLESS STEEL GRID



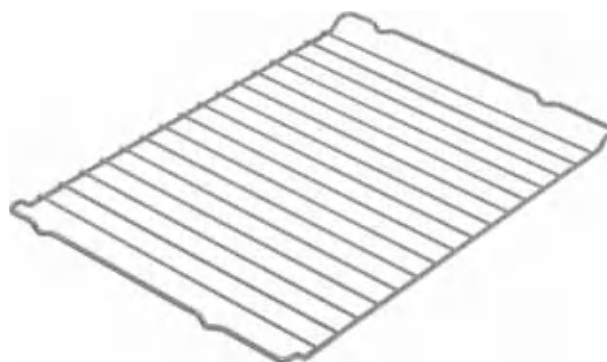
Art.	W cm	D cm
996999	83	40

STAINLESS STEEL GRID



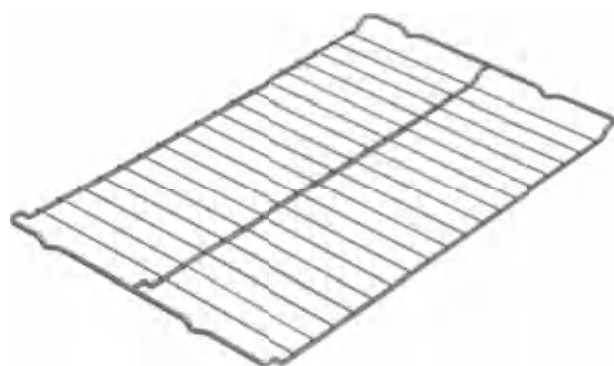
Art.	W cm	D cm
911402	46	33
911702	60	40

STAINLESS STEEL GRID



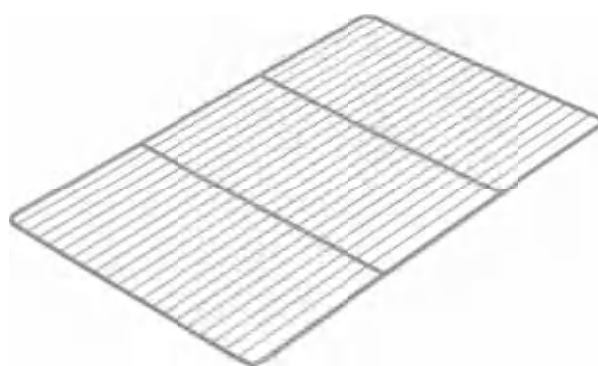
Art.	W cm	D cm
103231	32,5	35,5
914402	46,5	33

GN GRID, STAINLESS STEEL



Art.	W cm	D cm
103114	53	32,5

STAINLESS STEEL GRID



Art.	W cm	D cm
103115	53	32,5
103644	60	40

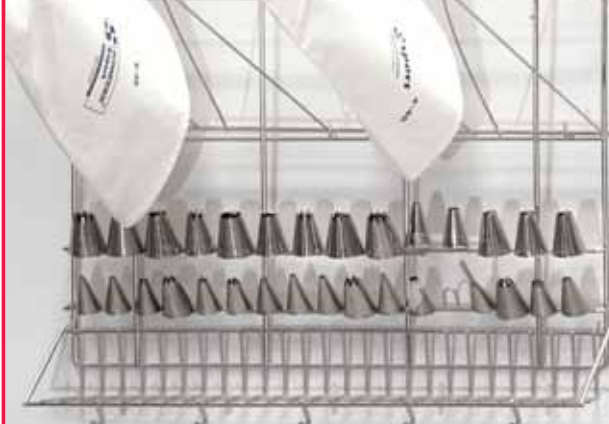
SET OF STEEL NOZZLES

- set contains 16 nozzles
- plastic storage case included



Art.	Item
518100	16 nozzles

WALL RACK FOR ICING BAGS AND NOZZLES*



*icing bags and nozzles not included

Art.	W cm	D cm	Item
510000	51	52	Wall rack for 31 nozzles and 4 icing bags

ALUMINUM HAMMER



Art.	W kg
247040	0.4

FISH GRATER, STAINLESS STEEL



Art.	L cm
303211	23,5

TWEEZERS FOR FISHBONES, STAINLESS STEEL



Art.	L cm
303220	12

STAINLESS STEEL GLOVE



Art.	Size
240001	M
240004	L

HEAT RESISTANT GLOVE

- made of silvering cotton



Art.	L cm	W g
134214	25	70
134215	33	95
134216	38	110
134217	43	120

HEAT RESISTANT GLOVE

- made of impregnated cotton



Art.	L cm	W g
505012	43	160

"MANDOLINE" SLICER-SHREDDER FOR VEGETABLES

"MANDOLINE" is a kitchen utensil for slicing or shredding vegetables, consisting of two flat working surfaces, one of which can be adjusted downward from the other.

- MANDOLINE comes with a pusher, 2 horizontal knives (flat and wavy), 3 Julienne knives (0,5 0,7 1cm) and plastic storage case for knives
- 3 types of cutting and slicing: slices, strips and wavy shapes
- utensil made of stainless steel
- knives have to be replaced after wearing out
- long or big vegetables can be sliced without using the pusher
- thanks to anti-strip feet it is possible to slice vegetables over a bowl
- easy knives replacement
- ergonomic pusher, ensuring safety as well as fast and efficient slicing



Art.	Item	L cm	W cm
336000	Mandoline with set of knives	40	12,5
336010	Additional set of knives	-	

VEGETABLE SIEVE, STAINLESS STEEL

- 6 discs included



Art.	Ø cm
336130	30

VEGETABLE SIEVE, STAINLESS STEEL

- 5 discs included



Art.	Ø cm
336220	20
336223	23

STAINLESS STEEL WASTEBIN



Art.	Ø cm	H cm
201001	25	61
201101	30	61

STAINLESS STEEL WASTEBIN



Art.	Ø cm	H cm
202301	25	61

STAINLESS STEEL WASTEBIN



Art.	Ø cm	H cm
201201	25	61
201202	30	61

STAINLESS STEEL WASTEBIN



Art.	W cm	D cm	H cm
202701	25	25	61
202702	30	30	61

STAINLESS STEEL WASTEBIN



Art.	W cm	D cm	H cm
202801	25	25	61
202802	30	30	61

STAINLESS STEEL WASTEBIN



Art.	W cm	D cm	H cm
203811	50	50	90
203812	90	75	100

GARBAGE CAN



Art.	Item	Ø (Internal) cm	Ø (External) cm	H cm	V liters
068080	80L garbage can in set ①+④+⑤	45,5	49	61	80
068081	lid for 80L garbage can ①	50,6	55	3,6	80
068082	lid for 80L garbage can ②	23	51,2	10	80
068083	lid for 80L garbage can ③	20	55,8	51,1	80
068084	dolly for 80L garbage can ⑤	-	40,3	7,2	80
068085	body for 80L garbage can ④	45,5	49	61	80
068120	120L garbage can in set ③+④	51	55	69	120
068121	lid for 120L garbage can ①	57,5	62	3,6	120
068122	lid for 120L garbage can ②	26	58,5	12	120
068123	lid for 120L garbage can ③	57	62,5	22,8	120
068124	dolly for 120L garbage can ⑤	-	45,5	13	120
068125	body for 120L garbage can ④	51	55	69	120

SYNTHETIC DUSTBUSTER



Art.	Item
600130	for support 600120
600131	for support 600121

CONNECTOR



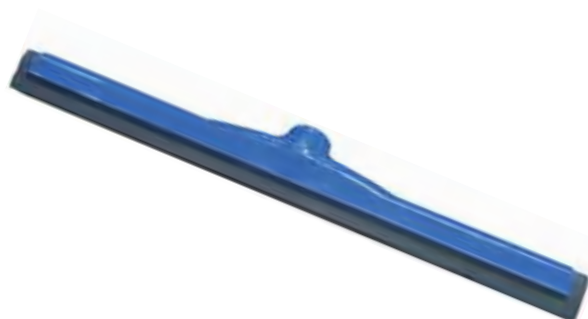
Art.	W cm
600140	15

SUPPORT



Art.	W cm	D cm
600120	39	11
600121	49,5	13

FLOOR WIPER



Art.	W cm
600160	45

UNIVERSAL ALUMINUM STICK



Art.	Ø cm	H cm
600110	3,3	150

DUAL BUCKET MOP WRINGER



Art.	Capacity liter
603600	60

VACUUM JUG, STAINLESS STEEL,



Art.	V Liters
382100	1,0
382150	1,5
382200	2,0

VACUUM JUG, STAINLESS STEEL,



Art.	H cm	V Liters
383190	33	1,9
383250	37	2,5

VACUUM JUG, STAINLESS STEEL,



Art.	V Liters
382101	1,0
382151	1,5
382201	2,0

INSULATED BEVERAGE SERVER

- interior aluminum
- exterior stainless steel



Art.	V Liters
385951	9,5

VACUUM JUG, STAINLESS STEEL,



Art.	H cm	V Liters
384150	25	1,5
384200	28	2,0

VACUUM JUG, STAINLESS STEEL,



Art.	H cm	V Liters
383351	36	3,5
383500	45	5,0

PEPPER GRINDER, STAINLESS STEEL



Art.	H cm	Ø cm
362410	18	5
362430	30	5

SALT-PEPPER SHAKER



Art.	H cm	Ø cm
1. 362510	13,5	3,7
2. 362511	13,5	3,7

PEPPER GRINDER, STAINLESS STEEL



Art.	H cm	Ø cm
194831	16,5	5,0

VINEGAR/OIL SPRINKLER, STAINLESS STEEL



Art.	Item	H cm	Ø cm
1. 362501	oil	17,5	4
2. 362500	vinegar	17,5	4

DISPENSER, STAINLESS STEEL



Art.		H cm	Ø cm	V Liters
1. 363200	Cinnamon dispenser	13	7	0,4
2. 363300	Chocolate dispenser	13	7	0,4
3. 363150	Caster sugar dispenser	13	7	0,4

INSULATED BEVERAGE SERVER, STAINLESS STEEL



Art.	H cm	V Liters
386070	21	0,75
386100	23,5	1,00
386150	25	1,50
386200	29,5	2,00

SNAIL DISH, STAINLESS STEEL

- 368060 - 6 portions
- 368120 - 12 portions



Art.	W cm	D cm
368060	20	17
368120	25	22

TONGS & FORK FOR SNAILS, STAINLESS STEEL



Art.	Item
1. 368020	Tongs
2. 368010	Fork

BASKET, PP

- dishwasher washable
- 361530 in GN 1/1 size
- 361232 with wire inside

Art.	W cm	D cm	H cm	Ø cm
1. 361235	23,5	15	7	-
361380	38	27	9	-
2. 361232	23	17	8	-
361530	53	32,5	7	-
3. 361200	-	-	7	20
4. 361270	27	10	5	-
5. 361242	23,2	17,8	5	-
361231	23	15	6,5	-
361370	37,5	15	7	-



HAT PIN FOR TICKETS



Art.	Ø cm	H cm
398100	8	15

TEXT SIGNS (ADHESIVE), STAINLESS STEEL



Art.	Items	Ø cm
1. 398001	Man	7,5
2. 398002	Woman	7,5
3. 398003	No mobile	7,5
4. 398004	No smoking	7,5
5. 398005	Disabled person	7,5
6. 398006	WC	7,5

RECEPTION BELL

- chrome plated



Art.	Ø cm	H cm
398000	8,5	6

ADJUSTABLE CUP DISPENSER



Art.	Ø cm	L cm
192211	7,0-7,9	65
192212	7,9-8,9	65
192213	8,9-9,9	65

TEALIGHT CANDLE HOLDER



Art.	H cm	Ø cm
363100	2,2	8,3

CANDLE STAND



Art.	Ø cm	H cm
197434	4,6	16
197435	5,6	20
197436	6,6	24

CANDLE STAND



Art.	H cm
363085	8,5
363201	20

MENU STAND, S.S



Art.	Ø cm	H cm
196800	8	10
196801	8	15
196802	8	20

MANU STAND, S.S



Art.	W cm	D cm	H cm
197202	11	11	39,5

TABLE NUMBER STAND, S.S



Art.	Ø cm	H cm
197301	4	5

VASE, S.S



Art.	Ø cm	H cm
197335	7	16,5
197336	8	18,5

VASE, S.S



Art.	W cm	D cm	H cm
197317	6,5	6,5	21

VASE, S.S



Art.	Ø cm	H cm
197315	5	17
197316	6,5	21

SPICE SET



Art.	W cm	H cm
362009	10,4	13,1

SPICE SET



Art.	W cm	H cm
362002	8,5	11,2

SPICE SET



Art.	W cm	H cm
362001	8,5	10,8

SPICE SET



Art.	W cm	H cm
362003	12	19

SPICE SET



Art.	W cm	H cm
362005	5	7,7

SPICE SET



Art.	W cm	H cm
362006	9,4	11,6

SPICE SET



Art.	W cm	H cm
362004	12,2	17,8

SPICE SET



Art.	W cm	H cm
362007	13	19,5

SET FOR SPICES, 2 PCS.

- salt shaker
- pepper shake



Art.	H cm
194501	14,5

SET FOR SPICES, 2 PCS.

- salt shaker
- pepper shaker



Art.	H cm
194601	14,5

SET FOR SPICES, 2 PCS.

- salt shaker
- pepper shake



Art.	H cm
194701	14,5

SET FOR SPICES, 3 PCS.

- salt shaker
- pepper shaker



Art.	H cm
194503	14,5

SET FOR SPICES, 2 PCS.

- salt shaker
- pepper shake



Art.	H cm
362520	14,5

SPICE



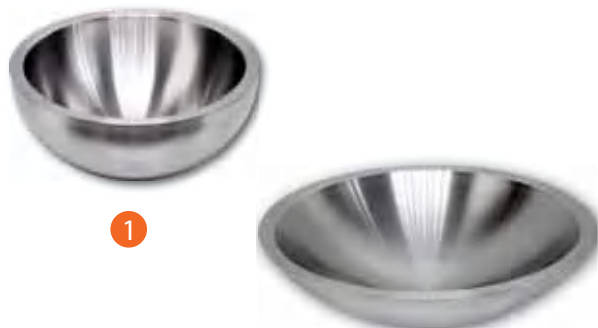
Art.	
1. 194511	7 holes
2. 194512	5 holes
3. 194513	7 holes
4. 194514	5 holes

MILK/CREAM/CAPPUCINO JUG,
STAINLESS STEEL



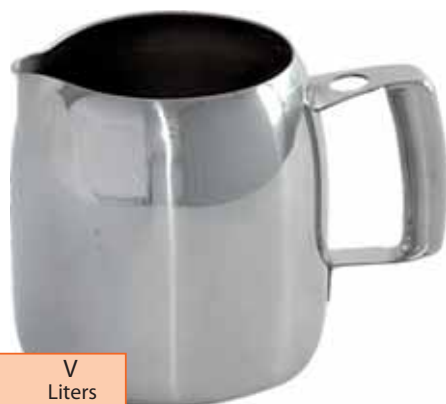
Art.	V Liters
372035	0,35
372060	0,60
372100	1,00

DOUBLE WALL BOWL S/S



Art.	H cm	Ø cm
1. 399160	7,5	16
399200	9,0	20
399240	11,0	24
2. 399340	9,0	34

MILK JUG, STAINLESS STEEL



Art.	H cm	V Liters
374010	6,3	0,15
374020	7,5	0,25
374330	8,3	0,35
374670	10,5	0,60
374900	12,0	1,00
374140	14,5	1,60

JUG, STAINLESS STEEL



Art.	V Liters
373050	0,5
373090	0,9
373140	1,4
373200	2,0

NAPKIN-DISPENSER,
STAINLESS STEEL



Art.	W cm	D cm	H cm
364200	15	15	14

PAPER TOWEL HOLDER,
STAINLESS STEEL



Art.	Ø base cm	H cm
364110	15	33

NAPKIN-DISPENSER,
STAINLESS STEEL



Art.	W cm	D cm	H cm
364201	19	19	6,5
364202	19	19	19

EGG CUP S/S



Art.	H cm
364241	5

GRAVY BOAT WITH FOOT S/S



Art.	V Liters
369150	0,15
369250	0,25
369450	0,45

ICE CREAM CUP



Art.	Ø cm	H cm	V Liters
370102	9,5	4,0	0,125

ICE CREAM SPOON, STAINLESS STEEL



Art.	L cm
367280	14

SUGAR BOWL, STAINLESS STEEL



Art.	H cm	Ø cm	V ml
364030	7	11	225

SUGAR BOWL WITH TONGS



Art.	V liters	L cm
1. 364010	0,3	-
2. 613111	-	10
613112	-	12

ROYAL RESTAURANT SET, STAINLESS STEEL



Handle shape



Stainless steel 18/10

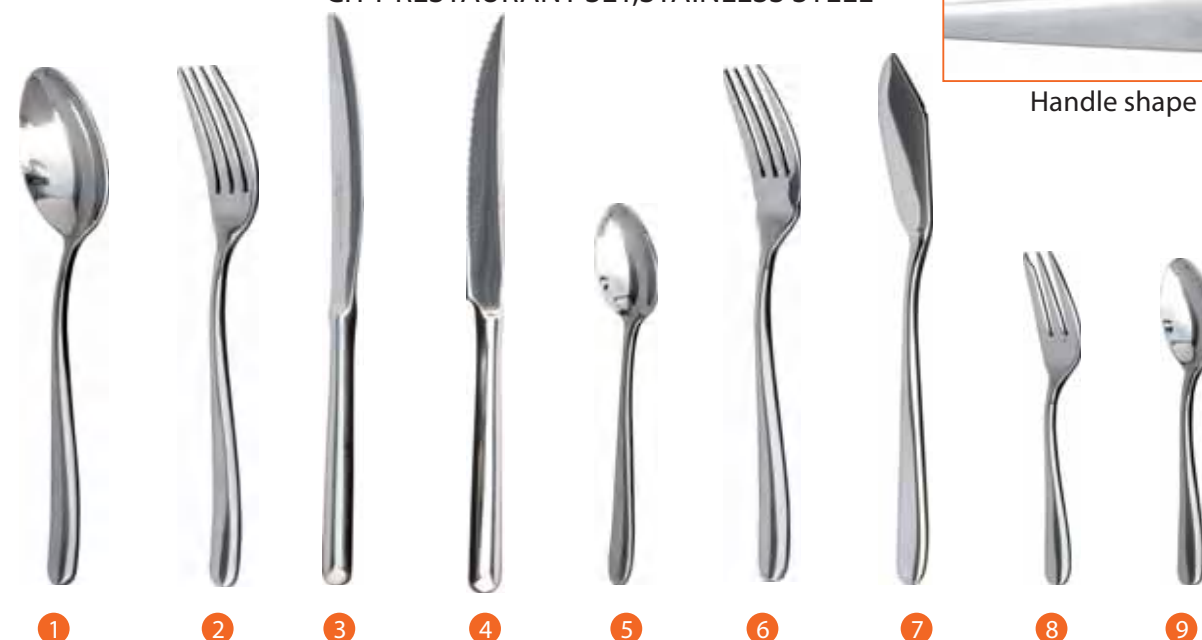
No	Art.	Item	L cm
1.	356060	Table spoon	20,3
2.	356050	Table fork	20,5
3.	356080	Table knife	23,7
4.	356490	Steak knife	23,3
5.	356010	Tea spoon	14,0

No	Art.	Item	L cm
6.	356350	Fish fork	19,3
7.	356360	Fish knife	19,0
8.	356120	Dessert fork	14,2
9.	356140	Coffee spoon	11,0

CITY RESTAURANT SET, STAINLESS STEEL



Handle shape



Stainless steel 18/10

No	Art.	Item	L cm
1.	355060	Table spoon	19,7
2.	355050	Table fork	20,0
3.	355080	Table knife	23,5
4.	355490	Steak knife	23,5
5.	355010	Tea spoon	15,5

No	Art.	Item	L cm
6.	355350	Fish fork	20,0
7.	355360	Fish knife	20,5
8.	355120	Dessert fork	13,2
9.	355140	Coffee spoon	12,6

BAR SET



1



2



3



4

Handle shape



No	Art.	Item	L cm
1.	354060	Table spoon	17,5
2.	354050	Table fork	18,0

No	Art.	Item	L cm
3.	354080	Table knife	21,0
4.	354010	Tea spoon	13,5

MESS HALL SET



1



2



3



4

Handle shape



No	Art.	Item	L cm
1.	353060	Table spoon	19,5
2.	353050	Table fork	19,0

No	Art.	Item	L cm
3.	353080	Table knife	21,0
4.	353010	Tea spoon	13,5

UNIVERSAL RESTAURANT SET



1



2



3



4



5



6

Handle shape



No	Art.	Item	L cm
1.	351060	Table spoon	19,5
2.	351050	Table fork	19,2
3.	351080	Table knife	21,0

No	Art.	Item	L cm
4.	351010	Tea spoon	13,7
5.	351120	Dessert fork	13,5
6.	351140	Coffee spoon	11,4

CLASSIC SET



1



2



3



4



5



6

Handle shape



No	Art.	Item	L cm
1.	357060	Table spoon	19,0
2.	357050	Table fork	19,5
3.	357080	Table knife	23,0

No	Art.	Item	L cm
4.	357010	Tea spoon	14,0
5.	357120	Dessert fork	14,0
6.	357140	Coffee spoon	10,0

SOUP PLATE



Art.	V Liters	Ø cm	C pcs
387001	0,25	22,5	6

ROUND PLATE



Art.	Ø cm	C pcs
387010	15,2	12
387011	17,8	12
387012	20,5	12
387013	23	12

Art.	Ø cm	C pcs
387014	25,5	12
387015	27	12
387016	31	12

ROUND PLATE



Art.	Ø cm	C pcs
387020	15	12
387021	18	12
387022	20	12

OVAL PLATE



Art.	W cm	D cm	C pcs
388281	25,5	20	6
388282	28	21	6
388283	30,5	22,5	6

SQUARE PLATE



Art.	W cm	D cm	H cm	C pcs
388372	18	18	2,5	12
388373	24	24	2,4	12
388374	29,5	29,5	2,9	6

PIZZA PLATE



Art.	Ø cm	H cm	C pcs
388311	31	1,0	6

DIP



Art.	V cm	Ø cm	H cm	C pcs
388385	0,15	8,7	2,8	12

SAUCER



Art.	Ø cm	C pcs
388112	14,2	12
388227	12,6	12

STACKING MUG



• Fit with saucer 388112



Art.	V Liters	Ø cm	H cm	C pcs
388361	0,3	8	9,5	12

STANDARD MUG



Art.	V Liters	Ø cm	H cm	C pcs
388121	0,3	8	9,4	12

ROUNDED SQUARE MUG



Art.	V Liters	C pcs
388425	0,2	12

STACKING TEA CUP



• Fit with saucer 388112



Art.	V Liters	Ø cm	H cm	C pcs
388111	0,2	8,4	6,3	12

ESPRESSO CUP WITH SAUCER



• Fit with saucer 388227



Art.	V Liters	Ø cm	H cm	C pcs
388226 CUP	0,05	6,5	5,8	12

CAPPUCCINO CUP



• Fit with saucer 388112



Art.	V Liters	Ø cm	H cm	C pcs
388221	0,2	9,5	5,5	12
388224	0,25	10	6,0	12

NOODLE BOWL



Art.	V Liters	Ø cm	H cm	C pcs
387030	0,2	15	4,3	6
387031	0,55	17	6,9	6

RICE BOWL



Art.	V cm	Ø cm	H cm	C pcs
387032	0,45	13,7	6,5	12
387033	0,65	15	7,3	12

SOUP BOWL WITH HANDLES



• Fit with saucer 388112



Art.	V Liters	Ø cm	H cm	C pcs
388386	0,3	10,6	6,6	12

SNACK DISH



Art.	V Liters	W cm	D cm	H cm	C pcs
388271	0,1	8	8	3,4	12

SUGAR BOWL WITH LID



Art.	V Liters	Ø cm	H cm	C pcs
388381	0,3	9,1	9,8	12

JUG



Art.	V Liters	C pcs
388261	0,15	6

RAMEKIN



Art.	V Liters	Ø cm	C pcs
388420	0,05	6,8	12
388421	0,08	8	12

CORNFLAKES DISPENSER

- casing made of stainless steel
- cornflakes container made of plastic



Art.	Item	W cm	D cm	H cm	V liters
467000	single	25	35	69	9,5
467200	double	48	35	69	19

MILK DISPENSER

- casing made of stainless steel
- beverage container made of stainless steel
- do not wash in dishwashers



Art.	W cm	D cm	H cm
466000	35	26	54

JUICE DISPENSER

- casing made of stainless steel
- beverage container made of polycarbonate
- inner tube destined for ice for cooling
- do not wash in dishwashers



Art.	Item	W cm	D cm	H cm
468000	single	26	35	60
468200	double	55,5	35	60
468300	treble	86,5	35	60

JUICE DISPENSER

- casing made of stainless steel
- beverage container made of polycarbonate
- inner tube destined for ice for cooling
- do not wash in dishwashers



Art.	Item	W cm	D cm	H cm
469000	single	20	30	52
469200	double	40	30	52

CUP HEATERS

- stainless steel construction



1



2



3

Art.	Item	W cm	D cm	H cm	Power kW	U v
1,665100	2 lines heater	32	15	73	0,4	230
2,665110	3 lines heater	47	15	73	0,8	230
3,665120	4 lines heater	62	15	73	1,2	230

JUICE DISPENSER

- cooling temperature 6~ 12°C
- casing made of stainless steel
- 2 transparent containers, capacity 12L each



1



2



Art.	W cm	D cm	H cm	U V	Power kW	Weight kg
1.469100	42	45	63,5	230	0,27	26,5
2.469101	41	45	70	230	0,35	30

BASE FOR SERVING UTENSILS, S.S



Art.	W cm	D cm	H cm
1. 420140	26	11,8	2,3
2. 420240	27	14,5	2,3
3. 420040	27	11,8	3,5

SERVING BOWL, S.S



Art.	Ø cm	D cm
123019	15	7,5
123020	20	10,0
123021	25	12,5

2 TIER STAND GN 1/1, S.S

- gn pan not included



Art.	W cm	D cm	H cm
419020	24	45	22

2 TIER RACKS, GN 1/1, S.S,WALL MOUNTED

- gn pan not included



Art.	W cm	D cm	H cm
121475	53	45	36

SERVING BOWLS WITH STAND, S.S



Art.	W cm	D cm	H cm
121442	53	15	6
121443	69,5	20	6,5
121444	86	25	7

SERVING BOWL, S.S



Art.	Ø cm
121448	15
121449	20
121450	25
121790	10

3 TIER MULTI RACKS



Art.	W cm	D cm	H cm
121521	22	17,5	44,5
121531	27	20	51,5

4 TIER MULTI RACKS



Art.	W cm	D cm	H cm
121523	22	23	59
121533	27	26	68

COLOURED TONGS, POLYCARBONATE



Art.	Color	L cm
425110	black	23
425210	brown	23
425410	transparent	23
425130	black	30
425230	brown	30
425330	red	30
425430	transparent	30

SERVING UTENSILS, STAINLESS STEEL



Art.	Item	L cm
1. 420011	perforated serving spoon	33,5
2. 420031	serving spoon	33,5
3. 356430	fish fork	25,0
4. 356510	fish knife	27,3
5. 356440	cake server	22,2

DISPENSER FOR SAUCES, MADE OF POLYTHENE

- only for cold sauces



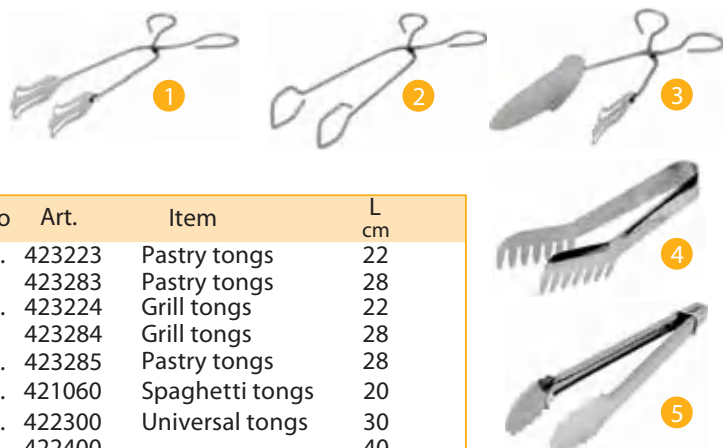
Art.	Color	Ø cm	H cm	V liters
065351	red	5,5	21	0,35
065352	yellow	5,5	21	0,35
065353	white	5,5	21	0,35
065721	red	7	24	0,70
065722	yellow	7	24	0,70
065723	white	7	24	0,70

TAPAS SPOON DISPLAY



Art.	Ø cm	H cm	units
1. 121515	30	60	32
2. 124642			tapa spoon
3. 124643			tapa spoon

SERVING UTENSILS, STAINLESS STEEL



No	Art.	Item	L cm
1.	423223	Pastry tongs	22
	423283	Pastry tongs	28
2.	423224	Grill tongs	22
	423284	Grill tongs	28
3.	423285	Pastry tongs	28
4.	421060	Spaghetti tongs	20
5.	422300	Universal tongs	30
	422400		40

CHAFING DISH GN 1/1

- all elements are made of stainless steel
- base of chafing dish is stackable
- GN 1/1 65mm food container



Art.	W cm	D cm	H cm	V Liters
436110	62	36	32	9

FOLDING CHAFING DISH GN 1/1

- all elements are made of stainless steel
- GN 1/1 65mm food container



Art.	W cm	D cm	H cm	V Liters
436112	60	35	32	9

FOLDING CHAFING DISH GN 1/1

- all elements are made of stainless steel
- GN 1/1 65mm food container



chafing dish folded



Art.	W cm	D cm	H cm	V Liters
436111	60	35	32	9

HALF SIZE CHAFING DISH

- all elements are made of stainless steel



Art.	W cm	D cm	H cm	V Liters
436120	40,5	28	32,5	4

CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- GN 1/1 65 mm food container
- 90° lowerable

Art.	W cm	D cm	H cm	V Liters
434091	66	33,5	40	9



CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- GN 1/1 65 mm food container
- 90° lowerable

Art.	W cm	D cm	H cm	V Liters
434090	66	33,5	40	9



ROUND CHAFING DISH

- all elements are made of stainless steel



Art.	Item	H cm	Ø cm	V Liters
1. 431400	chafing dish s.s lid	27	42	4
431750	chafing dish s.s lid	32	42	7,5
2. 438400	chafing dish glass lid	27	42	4
438750	chafing dish glass lid	32	42	7,5

CHAFING DISH WITH 2 SOUP POTS

- all elements are made of stainless steel

Art.	W cm	D cm	H cm	V Liters
433240	66	33,5	40	2x4,5



CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable
- GN 1/1 65mm food container



chafing dish stackable for easy storage and transportation



1



2



Art.	W cm	D cm	H cm	V Liters
1. 437010	67	52	45	9
2. 437011	67	52	45	2x4,5

ROUND CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable



chafing dish stackable for easy storage and transportation



1



2



Art.	W cm	D cm	H cm	V Liters
1. 437020	46	52	45	6,5
2. 437021	46	52	45	10,5

CHAFING DISH OVAL

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable



chafing dish stackable for easy storage and transportation

Art.	W cm	D cm	H cm	V Liters
437030	63	52	45	6,5



LUXURY CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable
- GN 1/1 65mm food container



chafing dish stackable for easy storage and transportation



Art.	W cm	D cm	H cm	V Liters
1. 439010	70	54	51	9
2. 439011	70	54	51	2x4,5

LUXURY ROUND CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable



chafing dish stackable for easy storage and transportation



Art.	W cm	D cm	H cm	V Liters
1. 439020	59	56	54	6,5
2. 439021	59	56	54	10,5

LUXURY CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable
- GN 1/1 65mm food container



chafing dish stackable for easy storage and transportation



1



2

Art.	W cm	D cm	H cm	V Liters
1. 435010	70	55	51	9
2. 435011	70	55	51	2x4,5

LUXURY ROUND CHAFING DISH ROLL-TOP

- all elements are made of stainless steel
- possible use with electric heater or induction
- 180° lowerable



chafing dish stackable for easy storage and transportation



1



2

Art.	W cm	D cm	H cm	V Liters
1. 435020	59	57	53	6,5
2. 435021	59	57	53	10,5

RECTANGULAR HYDRAULIC CHAFING DISH

- all elements are made of stainless steel
- GN 1/1 65 mm food container



heat source induction possible



Art.	W cm	D cm	H cm	V Liters
432010	58,5	45,5	33,5	9

SQUARE HYDRAULIC CHAFING DISH

- all elements are made of stainless steel
- GN 2/3 65 mm food container



heat source induction possible



Art.	W cm	D cm	H cm	V Liters
432020	45,5	41	34	6

ROUND HYDRAULIC CHAFING DISH

- all elements are made of stainless steel



heat source induction possible



Art.	W cm	D cm	H cm	V Liters
432030	52	45,5	34,5	6

ROUND HYDRAULIC CHAFING DISH

- all elements are made of stainless steel



heat source induction possible



Art.	W cm	D cm	H cm	V Liters
432040	49,5	47	44	11

COFFEE URN

- all elements are made of stainless steel



Art.	W cm	D cm	H cm	V Liters
432050	28,5	26,5	63,5	13

ELECTRIC HEATER FOR CHAFING



Art.	W cm	D cm	T C°	U v	Power kw
1. 430300	19,5	15,0	65-90	230	0,25
2. 430700	25,0	20,0	45-225	230	0,7(max.)

FUEL HOLDER



Art.	H cm
430010	6

CHAFING GEL FUEL



Art.	TIME hours
430000	4

SINGLE WORKING SINK STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211001	60	60	80	0,1	45×45×28
211002	60	65	80	0,1	50×50×28
211201	90	60	80	0,1	45×45×28
211202	90	65	80	0,1	50×50×28

DOUBLE WORKING SINK STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211401	110	60	80	0,1	45×45×28

SINGLE WORKING SINK WITH COUNTER TOP STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211101	90	60	80	0,1	45×45×28
211102	90	65	80	0,1	50×50×28

SINGLE WORKING SINK WITH COUNTER TOP STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211301	110	60	80	0,1	45×45×28
211302	110	65	80	0,1	50×50×28

WORKING TABLE STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	SHELF
211081	80	70	85	1
211101	100	70	85	1
211121	120	70	85	1
211141	140	70	85	1
211161	160	70	85	1
211181	180	70	85	1
211201	200	70	85	1
211221	220	70	85	1

Art.	W cm	D cm	H cm	SHELF
211082	80	70	85	2
211102	100	70	85	2
211122	120	70	85	2
211142	140	70	85	2
211162	160	70	85	2
211182	180	70	85	2
211202	200	70	85	2
211222	220	70	85	2

WORKING TABLE WITH RAIL STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	SHELF
212081	80	70	95	1
212101	100	70	95	1
212121	120	70	95	1
212141	140	70	95	1
212161	160	70	95	1
212181	180	70	95	1
212201	200	70	95	1
212221	220	70	95	1

Art.	W cm	D cm	H cm	SHELF
212082	80	70	95	2
212102	100	70	95	2
212122	120	70	95	2
212142	140	70	95	2
212162	160	70	95	2
212182	180	70	95	2
212202	200	70	95	2
212222	220	70	95	2

SINGLE WORKING SINK WITH 2 COUNTER TOPS STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211501	160	60	80	0,1	45×45×28
211502	160	65	80	0,1	50×50×28

DOUBLE WORKING SINK WITH COUNTER TOP STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211601	160	60	80	0,1	45×45×28
211602	160	65	80	0,1	50×50×28
211801	180	60	80	0,1	45×45×28
211802	180	65	80	0,1	50×50×28

TRIPLE WORKING SINK STAINLESS STEEL

- made of stainless steel
- separable packing



Art.	W cm	D cm	H cm	Thickness cm	sink size cm
211701	160	60	80	0,1	45×45×28
211901	180	60	80	0,1	45×45×28
211902	180	65	80	0,1	50×50×28

RECTANGLE TABLE

- made of durability for polyethylene
- for indoor and outdoor using
- easy to store and transport
- painted steel elements
- package measurement (WxDxH):
- 950108-86x86x4,5 cm
- 950112-122x60,9x5 cm
- 950118-91,5x76,2x4,5 cm

2 fold-in-half

1 solid top



Art.	W cm	D cm	H cm	Load(max.) kg
1. 950108	86	86	76	250
950112	122	61	74	250
2. 950118	183	76,2	74	250

ROUND TABLE SOLID TOP

- made of durability for polyethylene
- for indoor and outdoor using
- easy to store and transport
- painted steel elements
- package measurement (WxDxH):115x4,5 cm



Art.	Ø cm	H cm	Load(max.) kg
950131	115	74	250

FOLD-IN-HALF BENCH

- made of durability for polyethylene
- for indoor and outdoor using
- easy to store and transport
- painted steel elements
- package measurement (WxDxH):91x25x4,5 cm



Art.	W cm	D cm	H cm	Load(max.) kg
950120	182	25	43,5	300

FOLDING CHAIR

- made of durability for polyethylene
- for indoor and outdoor using
- easy to store and transport
- painted steel elements
- package measurement (WxDxH):48x21x115 cm



Art.	W cm	D cm	H cm	Load(max.) kg
950121	48	56,3	84,8	150

PROFESSIONAL BLENDER

- multi-purpose device for ice crushing
- casing made of stainless steel
- unbreakable container made of polycarbonate
- capacity 2L
- flexible speed regulation (1000-28000 RPM)
- pulse button
- knife made of stainless steel
- tappet stick in set
- overheating protection
- non-slip base
- for making: cocktails, drinks, shakes, ice desserts, sorbets

1



Not for long continuous work

2



Not for long continuous work

3



For long continuous work

Art.	W cm	D cm	H cm	U v	Power kW
1. 482010	20	23	56	230	0,95
2. 482020	23	30	60	230	1,05
3. 482030	23	19	53	230	1,20

JUICER FOR SOFT FRUITS

- casing made of stainless steel
- make juice out of soft fruits (oranges, grapefruits, currants, etc.)
- productivity: 0,5 l/min (30l/h)
- inletØ=5cm

SUITABLE FOR LONG CONTINUOUS WORK

WARNING!

MAKE SURE TO SECURE CUTTING DISC PROPERLY USING A 22 mm WRENCH
DO NOT ALLOW LEFTOVERS TO BLOCK THE OUTLET



cutting disc for soft fruits



Art.	W cm	D cm	H cm	U V	Power kW	M kg
483010	45	29	46	230	0,75	24

JUICER FOR HARD VEGETABLES AND FRUITS

- casing made of stainless steel
- make juice out of hard fruits and vegetables (apples, carrots, beet roots, etc.)
- productivity: 0,5 l/min (30l/h)
- inletØ=5cm

SUITABLE FOR LONG CONTINUOUS WORK

WARNING!

MAKE SURE TO SECURE CUTTING DISC PROPERLY USING A 22 mm WRENCH
DO NOT ALLOW LEFTOVERS TO BLOCK THE OUTLET



cutting disc for hard fruits and vegetables



Art.	W cm	D cm	H cm	U V	Power kW	M kg
483020	45	30	45	230	0,75	23

ORANGE JUICER

- strong powerful motor
- low noise
- metal foundation



Art.	W cm	D cm	H cm	U V	Power kW	M kg
483030	34,8	24,5	39,5	230	0,18	4,6

BAR DISPENSER

- made of polyethylene
- for dosing and storage

Art.	Color	Ø cm	H cm	V liters
473811	red	9	33	1
473812	blue	9	33	1
473813	green	9	33	1
473814	brown	9	33	1
473815	yellow	9	33	1
473821	red	12	35	2,5
473822	blue	12	35	2,5
473823	green	12	35	2,5
473824	brown	12	35	2,5
473825	yellow	12	35	2,5



LONG-DRINK SHAKER



Art.	V liters
476035	0,35
476050	0,5
476070	0,7

BAR ORGANIZER

- napkin holder 15x15 cm



Art.	W cm	D cm	H cm
477100	24	15	10,5

COCKTAIL MEASURING CUP



No	Art.	V liters
1.	474420	0,02-0,04
2.	474320	0,02-0,03
3.	474525	0,025-0,05

SPIRIT POURER

- model 475970
sold in set of 10 pcs.



No	Art.	L cm
1.	475970	8,5
2.	475980	10,3

ICE BUCKET



(dripper and tongs included)

Art.	Ø cm	H cm	V Liters
479200	15	22	2
479330	17	23	3
479500	20	25	5

ICE BUCKET



Art.	Ø cm	H cm	V Liters
479250	15,5	15,5	1,5

ICE BUCKET



Art.	Ø cm	H cm	V Liters
123561	12	12,5	0,5
123562	15	15,5	1,0
123563	18	18,5	2
123564	20	20,5	3

ICE BUCKET



Art.	Ø cm	H cm	V Liters
123566	12	16	0,5
123567	15	20	1,0
123568	18	23	2,0
123569	20	26	3,0

ICE BUCKET



Art.	Ø cm	H cm	V Liters
123506	18	20	2,5

ICE BUCKET



Art.	Ø cm	H cm
123581	19	19
123582	15,5	17
123583	12	15

WINE HOLDER



Art.	W cm	D cm	H cm
477300	20	29	22

WINE COOLER



Art.	Ø cm	H cm
477200	10,3	17

CHAMPAGNE BOTTLE CAP



Art.	Ø cm	H cm
472030	3,5	5,5

CHAMPAGNE BUCKET



Art.	Ø cm	H cm
123378	23	80

CHAMPAGNE BUCKET AND STAND



1



2

No	Art.	Ø cm	H cm
1.	123379	22	25
2.	123380	30	78

CHAMPAGNE BUCKET AND STAND



1



2

No	Art.	Ø cm	H cm
1.	123371	18	19
	123372	23	22
2.	123373	25	75
	123374	30	75

CHAMPAGNE BUCKET AND STAND



1



2

No	Art.	Ø cm	H cm
1.	123100	15	17,5
	123102	19	22
2.	123103	20	75
	123104	20	61

CHAMPAGNE BUCKET AND STAND



1



2

No	Art.	Ø cm	H cm
1.	123203	19	22
	123204	15	17,5
2.	123205	19	75
	123206	19	61
	123207	12,5	61

CHAMPAGNE BUCKET DOUBLE WALL AND STAND



1



2

No	Art.	Ø cm	H cm
1.	123331	22	25
2.	123332	19	58
	123333	19	73

LEMON SQUEEZER,
STAINLESS STEEL



Art.	W cm	D cm
473020	7,7	8

COCKTAIL STRAINER,
STAINLESS STEEL



	Ø cm	L cm
472091	8,5	20

COCKTAIL SPOON,
STAINLESS STEEL



Art.	L cm
472010	20

LEMON SQUEEZER



Art.	Ø cm	H cm
473030	8,1	14

WAITER & OPENER



Art.	L cm
472140	11

BOTTLE OPENER



	L cm
472100	12,7

CITRUS SQUEEZER



Art.	Ø cm	H cm	V liters
473000	13	10	0,35

DESSERT SPOON



Art.	L cm
472020	21

ICE TONGS



Art.	L cm
471100	14,5

BAR CONTAINER 5 BOXES



Art.	W cm	D cm	H cm
473500	50	16	9

ASHTRAY S/S

- stackable



Art.	Ø cm	H cm
473608	8	2,4
473610	10	2,4
473612	12	2,8

SHELF RACK FOR GLASSES

- model 478020 - 2 banks
- model 478030 - 3 banks
- model 478050 - 5 banks



Art.	w cm	H cm
478020	16	35,4
478030	26	35,5
478050	48	35,5

BEATERS

- model 472200 for fruits
- model 472201 for ice
- made of ABS



Art.	L cm
1. 472200	21
2. 472201	21

MEASUREMENT CUP, PC



Art.	V Liters
506023	0,25
506053	0,5
506103	1,0
506203	2,0
506303	3,0

WINE CARAFFE DRIER

- stainless steel



Art.	w cm	D cm	H cm
400700	19,8	19,8	32,5

GLASSRIMMER



Art.	W cm	D cm	H cm
477000	20	16	7

HAND ICE CRUSHER



Art.	D cm	W cm	H cm
471000	16	13,5	27

BAR & SERVICE MAT



1

2

No	Art.	W cm	D cm	H cm
1.	473900	60	8	2
2.	473910	45	30	1

HAND JUICER



Art.	D cm	W cm	H cm
473012	18,5	22,5	71

PUNCH BOWL



Art.	Ø cm	H cm	V liters
477990	37	27	14

HAND JUICER



Art.	D cm	W cm	H cm
473112	18,5	22,5	71

OVAL SERVING TRAY, FIBREGLASS

- anti-slip tray surface



Art.	W cm	D cm	H cm
415510	51	63,5	2,5
415560	56,5	68,5	2,5
415600	60	73,5	2,5
415660	66	80	2,5

ROUND SERVING TRAY, FIBREGLASS

- anti-slip tray surface



Art.	Ø cm	H cm
412350	35,5	2,5
412400	40,5	2,5
412450	45	2,5

RECTANGULAR SERVING TRAY, FIBREGLASS

- anti-slip tray surface



Art.	W cm	D cm
411450	45	35
411500	51	38
411560	56	40
411600	60	40
411650	65	45

STAND FOR TRAY



Art.	Ø cm	D cm	H cm
113800	52	22	96

SERVING TRAY, POLYESTER



different colors
available



Art.	W cm	D cm
414090	43	30,5

SERVING TRAY, POLYESTER



Art.	Color	W cm	D cm
413000	Color granite	53	32,5

OVAL DISH, STAINLESS STEEL



Art.	W cm	D cm
401200	20	14
401220	22	16
401250	25	18
401300	30	21
401350	35	25
401400	40	27
401450	45	29
401500	50	35
401550	55	37
401600	60	42

RECTANGULAR TRAY, STAINLESS STEEL



Art.	W cm	D cm	H cm
406250	25	19	2,5
406280	28	22	2,5
406310	31	24	2,5
406340	34	26	2,5
406400	40	28	2,5
406460	46	32	2,5
406550	55	37	2,5
406640	64	41	2,5

BAKER TRAY, ALUMINUM



Art.	W cm	D cm	H cm
407300	60	40	3
407500	60	40	5

ROUND TRAY FOR PLATE, STAINLESS STEEL



Art.	Ø cm
408300	30
408360	36

DOME COVER FOR ROUND TRAYS



For 408300

Art.	Ø cm	H cm
409250	25	11

DELUXE ROUND DISH, S.S.



Art.	Ø cm	H cm
122220	20	2,9
122221	26	3,2
122222	31	3,3
122223	36	3,4
122224	41	3,5
122225	46	3,5
122226	51	3,6
122227	56	3,6
122228	61	3,7

DELUXE OVAL DISH, S.S.



Art.	Ø cm	Ø cm	H cm
122320	31	21	2,2
122321	36	24	2,3
122322	41	27,5	2,6
122323	46	31	2,8
122324	51	35	3,1
122325	56	39	3,3
122326	61	41,5	3,6
122327	66	45	3,9
122328	71	48,5	4,0
122329	76	52	4,2
122330	81	56	4,3

ROUND MIRROR PLATE WITH HANDLES



Art.	Ø cm
121900	41,5
121901	47,5
121902	52,0
121903	56,0

ROUND MIRROR PLATE



Art.	Ø cm
122200	41,5
122201	47,5
122202	52,0
122203	56,0

OVAL MIRROR PLATE WITH HANDLES



Art.	W cm	D cm
122000	39	29
122001	46	32
122002	50,5	36,5
122003	57,5	44,5

OVAL MIRROR PLATE



Art.	W cm	D cm
122300	39	29
122301	46	32
122302	50,5	36,5
122303	57,5	44,5

RECTANGULAR MIRROR PLATE WITH HANDLES



Art.	W cm	D cm
406111	53	32,5
122100	39,5	29
122101	48	32,5
122102	52	37
122103	56,5	42

RECTANGULAR MIRROR PLATE



Art.	W cm	D cm
122400	39,5	29
122401	48	32,5
122402	52	37
122403	56,5	42

BAR MIRROR PLATE WITH HANDLES



Art.	W cm	D cm
122415	38	15
122416	54	15,6
122417	65	15,6

BAR MIRROR PLATE



Art.	W cm	D cm
122411	38	15
122412	54	15,6
122413	65	15,6

ROUND FRUIT PLATE



Art.	Ø cm	H cm
122931	20	17
122932	20	17
122933	20	17

OVAL FRUIT PLATE



Art.	Ø cm	Ø cm	Ø cm
123051	30	10	5
123052	40	13,5	6
123053	50	17	6
123054	60	20	7

ROUND FRUIT PLATE STAND



Art.	Ø cm	H cm
122901	30	19
122902	35	19
122903	40	19
122904	45	19
122905	50	19

FRUIT STAND



Art.	Ø cm	H cm
544100	28	38

FRUIT STAND, 3 LEVELS



Art.	Ø cm	H cm
122946	50	61

FRUIT STAND, 3 LEVELS



Art.	Ø cm	H cm
544033	22/30/38	55

SWIVEL CAKE STAND



Art.	Ø cm	H cm
151801	20	17

DESSERT STAND, 3 LEVELS, TOUGHENED GLASS



Art.	Ø cm	H cm
122992	30	38

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122830	21	21,5

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122831	23	22,5

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122813	20	21,6

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122814	20	15

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122815	20	16,3

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122817	20	10,3

FRUIT BASKET, S.S



Art.	Ø cm	H cm
122818	16	8,8
122819	20	10

FRUIT BASKET, S.S



Art.	W cm	D cm	H cm
122835	23,5	16	9

APPLE BASKET, S.S



Art.	W cm	H cm
122842	32	28

SPATULA



No	Art.	W cm	L cm
1.	503220	10	22
2.	503200	11	30
3.	503210	-	27
4.	503250	7,5	54

PERFORATED MULTI-PURPOSE TURNER



Art.	W cm	L cm
503240	7	36,5

MULTI-PURPOSE TURNER



Art.	W cm	L cm
503230	7	36,5

PASTRY SPATULA



Art.	W cm	L cm
503080	8	12,8

SPATULA



Art.	L cm
151111	13,5

SPATULA



Art.	L cm
151112	10,5

SPATULA



Art.	L cm
151121	27

SPATULA



Art.	W cm	L cm
151126	11	30

SPATULA



Art.	W cm	L cm
151131	10	22

PASTRY SPATULA



Art.	W cm	L cm
151133	15,5	7,5

PERFORATED MULTI-PURPOSE TURNER



Art.	W cm	L cm
151130	7	36,5

MULTI-PURPOSE TURNER



Art.	W cm	L cm
151129	7	36,5

ROUND SCOOP, STAINLESS STEEL



• casting

Art.	Ø size cm
531060	1/6 7,7
531120	1/12 6,3
531200	1/20 5,3
531300	1/30 4,8
531400	1/40 4,4
531500	1/50 3,9

• pressing

Art.	Ø size cm
531061	1/6 7,7
531121	1/12 6,3
531201	1/20 5,3
531301	1/30 4,8
531401	1/40 4,4
531501	1/50 3,9

OVAL SCOOP, STAINLESS STEEL



• casting

Art.	Ø size cm
535140	1/14 5,5×7,0
535200	1/20 4,8×6,3
535300	1/30 4,6×5,8
535400	1/40 4,1×5,3

• pressing

Art.	Ø size cm
535141	1/14 5,5×7,0
535201	1/20 4,8×6,3
535301	1/30 4,6×5,8
535401	1/40 4,1×5,3

ROLLING PIN STAINLESS STEEL



NON-STICK COATED ROLLING PIN



Art.	Ø cm	L cm
1.524400	7,6	25
2.524401	7,6	25

CAKE CUTTER



Art.	L cm
355440	23,5

ALUMINIUM PIZZA SCREEN



DO NOT WASH IN DISHWASHER

Art.	Ø cm	Art.	Ø cm
562150	15	562300	30
562230	23	562350	35

KITCHEN BOWL WITH SCALE



Art.	V liters
506121	1,2
506251	2,5

ICE CREAM CONTAINER, MADE OF STAINLESS STEEL



Art.	W cm	D cm	H cm	V litres
535014	36	16,5	12	5
535017	36	25	8	6

ICE CREAM SCOOP



Art.	Capacity
530100	1/30, portion ~23 g

EXPANDING PASTRY CUTTER



① single



② double

Art.	Number of wheels
1. 527150	5
527170	7
2. 527250	5
527270	7

WHEEL PIZZA CUTTER



Art.	Ø cm
561101	10,0

CAKE CUTTER



Art.	Ø cm	H cm
528010	2-11	3

CAKE CUTTER



Art.	Ø cm	H cm
528020	3-12	3

CORRUGATED CUTTERS



Art.	Ø cm	H cm
528021	3,6-9	5,3

CUTTERS



Art.	Ø cm	H cm
528011	3,4-9	5

PE INSULATED CONTAINER

- made of food contact standard PE material
- double wall with special foam insulation
- double door with foam insulation
- containers are stackable
- inner size fit GN 1/1 container
- different colours available



Two wheels with brake



Special valve automatically balances temperature and air pressure inside container

Extra-Strong lock

Connects to trolley for Easy transportation



Keep hot

85 °C 82,8 °C 81,5 °C 79,8 °C 78,5 °C



1hrs 2hrs 3hrs 4hrs

Keep cold

0,5 °C 0,95 °C 1,3 °C 2,2 °C 4,5 °C



1hrs 2hrs 3hrs 4hrs

Art.	W cm	D cm	H cm	Capacity L
1.053870	45	65	62	87
2.053001	73	53	19	

PE INSULATED CONTAINER

- made of food contact standard PE material
- double wall with special foam insulation
- double lid with foam insulation and wear
- damage, enable to stack containers one on another
- inner size fit GN 1/1 container
- different colours available

Special valve automatically balance temperature and air pressure inside container



Strong holder for lock well and long time using



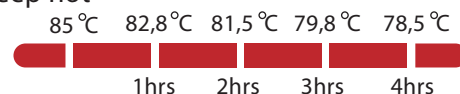
Fix well with trolley for easy storage and transportation



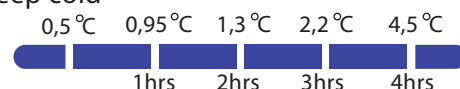
Two wheels with break

Art.	W cm	D cm	H cm	Capacity L
1.054200	65	45	21	20
054250	65	45	25	25
054300	65	45	30	30
2.054001	63	43	18	

Keep hot



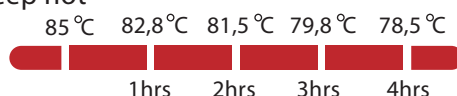
Keep cold



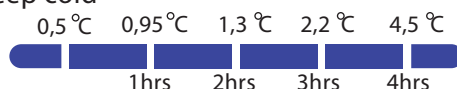
PE INSULATED CONTAINER

- made of food contact standard PE material
- double wall with special foam insulation
- double lid with foam insulation and wear
- damage, enable to stack containers one on another
- different colours available

Keep hot



Keep cold



Art.	W cm	D cm	H cm	Capacity L
055200	30	46	50	17

PE INSULATED CONTAINER

- made of food contact standard PE material
- double wall with special foam insulation
- double lid with foam insulation and wear
- different colours available
- very suitable for outdoor activities using



Extra-Strong lock

PU positive seal for cold holding effects up to 7 days



Handle for easy carry

Valve for water out

Art.	W cm	D cm	H cm	Capacity L	Clapboard PCS
056035	64,5	40	41	34	0
056060	75	41,5	42,5	62	1
056080	84	44,5	44,5	77	1
056120	105	47	46,5	121	2
056180	111	56,5	50	180	2

FOOD BOX

- box PC and PE available
- transparent box
- inner scale in litres and quarters
- temperature resist: -40°C ~ 90°C



Art.	Item	V litres	W cm	D cm	H cm
061050	box	5,7	23	23	20
061110	box	11,4	30	30	22
061200	box	20,8	30	30	40
061410	lid 232232				
061420	lid 292292				

FOOD BOX

- box PC and PE available
- transparent box
- inner scale in litres and quarters
- temperature resist: -5°C ~ 70°C



Art.	Item	V cm	Ø cm	H cm
067101	box	1	15,7	12,2
067102	box	2	21,1	10,5
067104	box	4	21,0	21,2
067106	box	6	25,9	19,5
067107	box	7,5	25,8	27,0
067110	box	10	35,9	21,0
067115	box	15	35,8	30,0
067120	box	20	35,8	37,5

Art.	Item
067191	lid 067101
067192	lid 067102/067104
067193	lid 067106/067107
067194	lid 067110/067115
	067120

CUTLERY CONTAINER

- made of polypropylene
- measurements: GN 1/1 standard



Art.	W cm	D cm	H cm
063110	53	32,5	10

PIZZA BAG

- nylon construction
- 2mm polyester insulation



Art.	W cm	D cm	H cm
563450	55	50	20

FOLDABLE PLATFORM TROLLEY,PP

- low noise wheels
- non-slip surface



Art.	W cm	D cm	H cm
059002	49	73	86
059003	60	91	89

PLATFORM TROLLEY,PP

- low noise wheels
- non-slip surface



Art.	W cm	D cm	H cm
059004	49	73	86
059005	60	91	89

SERVING TROLLEY 2 SHELVES,PP

- low noise wheels
- non-slip surface



Art.	W cm	D cm	H cm
661040	49	73	89
661050	60	91	92

SERVING TROLLEY 3 SHELVES,PP

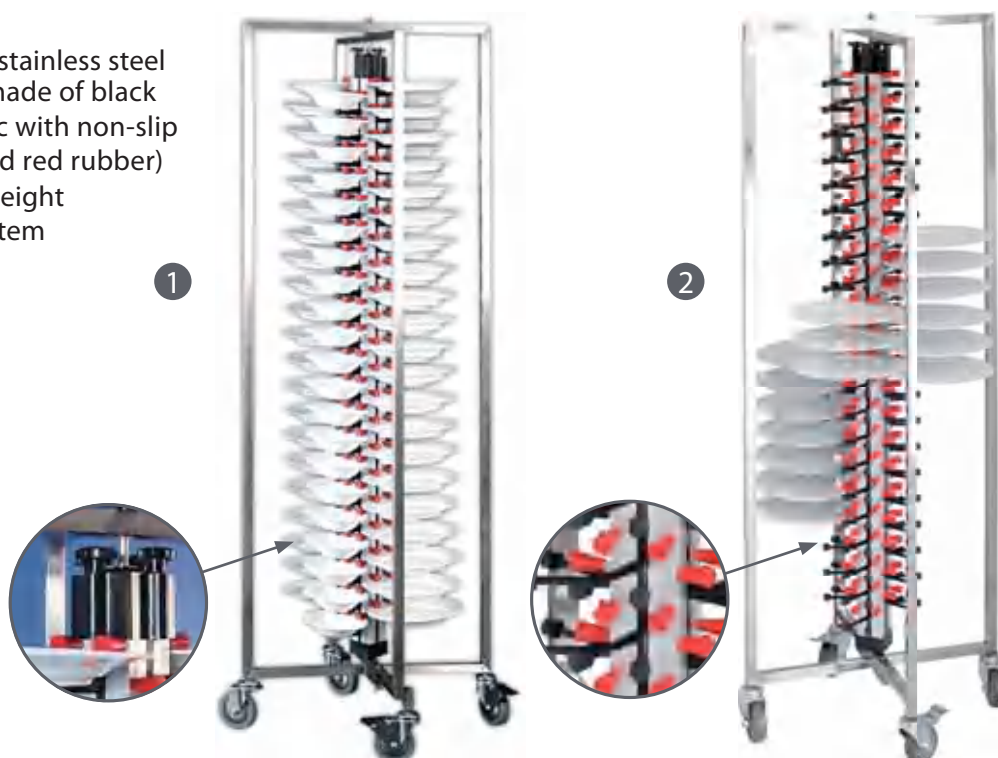
- low noise wheels
- non-slip surface



Art.	W cm	D cm	H cm
661060	49	73	89
661070	60	91	92

PLATE RACK

- 84 plates
- frame made of stainless steel
- plate holders made of black and gray plastic with non-slip cover (black and red rubber)
- Simple to use height adjustment system



Art.	W cm	D cm	H cm
1. 664000	60	60	192
2. 664001	60	60	190

MOBILE PLATES HEATER

- for plates of diameter: 24, 25, 28, 30 cm
- maximum high of plates stack: 50 cm



Art.	W cm	D cm	H cm	Power kw	Voltage v
1.665000	45	45	104	0,45	230
2.665010	96	45	104	0,9	230

MOBILE RACKS FOR GN 1/1 CONTAINERS, STAINLESS STEEL*

- stop system for trays and castor brakes



1



2



3

No	Art.	Capacity	W cm	D cm	H cm
1.	662110	6 x GN 1/1	38	55	100
	662111	15 x GN 1/1	38	55	173,5
	662210	6 x GN 2/1	59	67	100
	662211	15 x GN 2/1	59	67	173,5
2.	662461	16 x baker tray 60 x 40 cm	47	62	173,5
	662462	32 x baker tray 60 x 40 cm	67	82	173,5
3.	663110	12 x GN 1/1	74	55	100
	663111	30 x GN 1/1	74	55	173,5

PLATFORM TROLLEY, STAINLESS STEEL



Art.	W cm	D cm	H cm
059001	74	48	87
059011	90	60	90

SERVING TROLLEY 2 SHELVES, STAINLESS STEEL *

- distance between shelves 56,5 cm
- weight capacity 110 kg
- wheels with brakes



Art.	W cm	D cm	H cm
661020	70	40	85
661021	80	45	90
661022	90	50	95
661023	80	50	93
661120	86	54	92

SERVING TROLLEY 3 SHELVES, STAINLESS STEEL *

- distance between shelves 25 cm
- weight capacity 145 kg
- wheels with brakes



Art.	W cm	D cm	H cm
661030	70	40	85
661031	80	45	90
661032	90	50	95
661033	80	50	93
661130	86	54	92

PLATFORM TROLLEY, STAINLESS STEEL



Art.	W cm	D cm	H cm
059006	90	55	87
059007	100	60	87

STAINLESS STEEL INSULATED CONTAINERS



Stainless steel insulated containers for drinks with tap

- made of stainless steel
- double walls with special foam insulation
- double lid with foam insulation
- resistant silicone gasket
- ergonomic handles
- 6 latches to secure the lid
- flexible base to prevent container and floor from damage
- stackable containers
- ventilation valve

Distance ring for thermos with tap



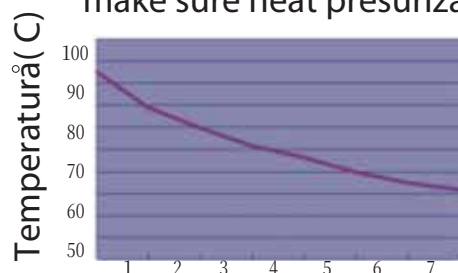
Art.	Ø cm	H cm	Capacity litres
051104	27	20	10
051154	30	23	15
051204	33	25	20
051254	35	28	25
051354	40	30	35
051504	45	33	50
051804	50	42	80
051004	50	52	100

Art.	Ø cm
053274	27
053304	30
053334	33
053354	35
053404	40
053454	45
053504	50

Art.	Ø cm	H cm	Capacity litres
052104	27	20	10
052154	30	23	15
052204	33	25	20
052254	35	28	25
052354	40	30	35
052504	45	33	50
052804	50	42	80
052004	50	52	100

STAINLESS STEEL INSULATED CONTAINERS

foam injected to make sure heat presurization



Stainless steel insulated containers for drinks with tap



tap height from the base h=5 cm,
tap length l=7.5 cm

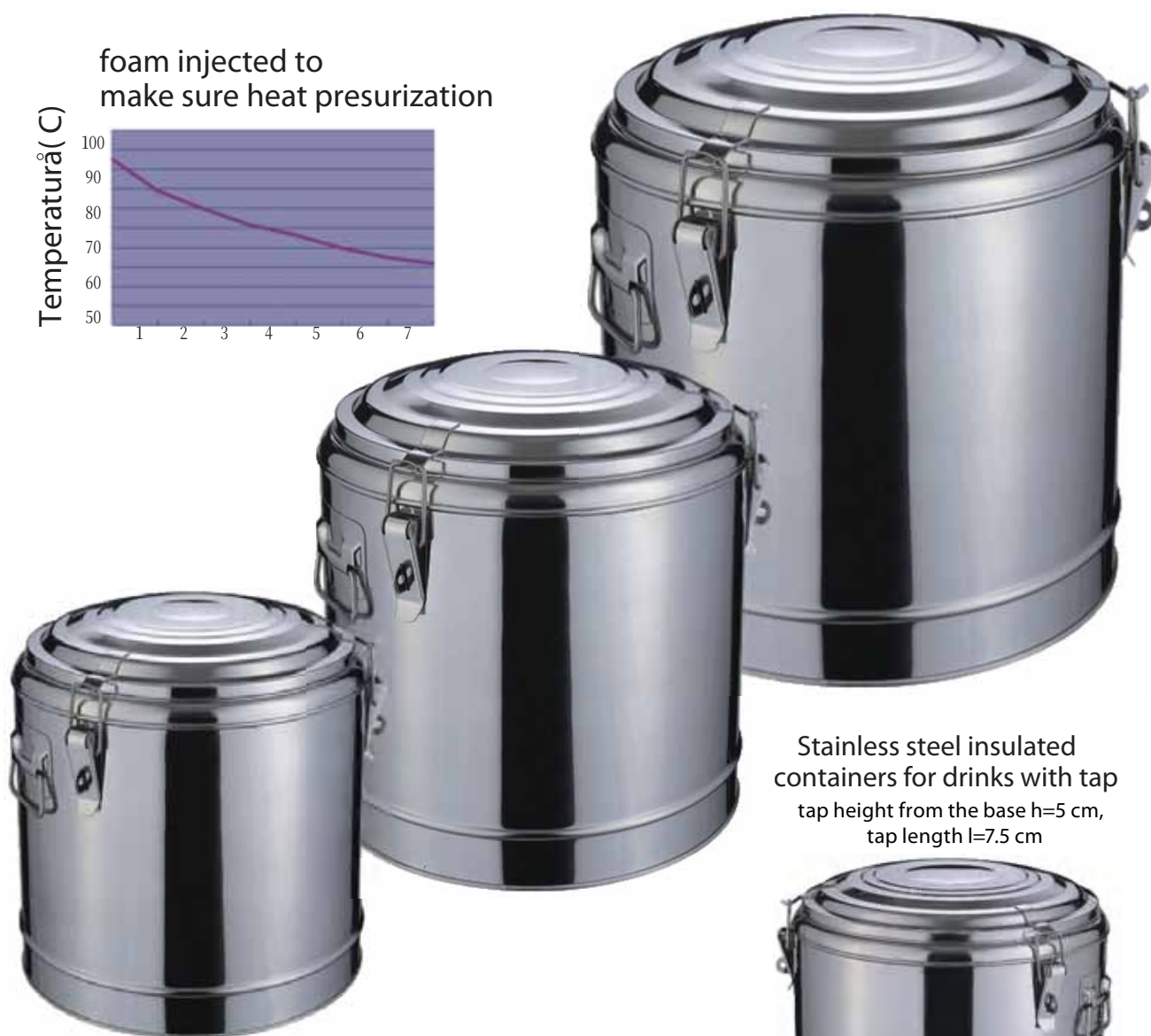
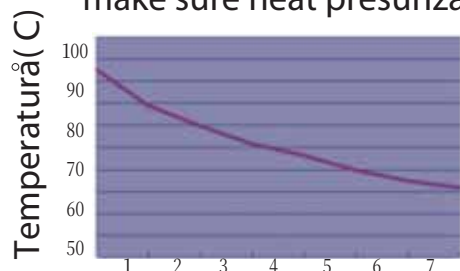
- made of stainless steel
- double walls with special foam insulation
- double lid with foam insulation
- resistant silicone gasket
- ergonomic handles
- 8 latches to secure the lid
- flexible base to prevent container and floor from damage
- stackable containers
- ventilation valve

Art.	W cm	D cm	H cm	V liters
057104	25	25	30	10
057204	30	30	35	20
057354	35	35	40	35
057504	40	40	45	50
057754	45	45	50	75
057004	50	50	55	100

Art.	W cm	D cm	H cm	V liters
057105	25	25	30	10
057205	30	30	35	20
057355	35	35	40	35
057505	40	40	45	50
057755	45	45	50	75
057005	50	50	55	100

STAINLESS STEEL INSULATED CONTAINERS

foam injected to
make sure heat presurization



Stainless steel insulated
containers for drinks with tap
tap height from the base h=5 cm,
tap length l=7.5 cm



- made of stainless steel
- double walls with special foam insulation
- double lid with foam insulation
- resistant silicone gasket
- ergonomic handles
- 3 latches to secure the lid

Art.	Ø cm	H cm	V liters
058044	18	18	4
058064	20	20	6
058084	22	22	8
058124	25	25	12
058254	30	30	25
058354	35	35	35
058504	40	40	50
058604	40	48	60
058704	45	45	70
058804	45	50	80
058104	50	50	100
058120	50	60	120

Art.	Ø cm	H cm	V liters
058045	18	18	4
058065	20	20	6
058085	22	22	8
058125	25	25	12
058255	30	30	25
058355	35	35	35
058505	40	40	50
058605	40	48	60
058705	45	45	70
058805	45	50	80
058105	50	50	100
058126	50	60	120

METAL SHELVES, CHROME-PLATED STEEL

- for use in warehouses and shops, etc.
- optional wheels
- 4 shelves per unit
- 4 poles per unit
- maximum load 250 kg per shelf



S.S.304

EPOXY COATING

S.S.201

CHROME

Art.	Item	W cm	D cm	Art.	Item	W cm	D cm	Art.	Item	W cm	D cm	Art.	Item	W cm	D cm
650060		61	45,5	660060		61	45,5	670060		61	45,5	680060		61	45,5
650090		91	45,5	660090		91	45,5	670090		91	45,5	680090		91	45,5
650100		106	45,5	660100		106	45,5	670100		106	45,5	680100		106	45,5
650120		122	45,5	660120		122	45,5	670120		122	45,5	680120		122	45,5
650150		152,5	45,5	660150		152,5	45,5	670150		152,5	45,5	680150		152,5	45,5
650180		182,5	45,5	660180		182,5	45,5	670180		182,5	45,5	680180		182,5	45,5
651060		61	61	661060		61	61	671060		61	61	681060		61	61
651090	Shelf	91	61	661090	Shelf	91	61	671090	Shelf	91	61	681090	Shelf	91	61
651100		106	61	661100		106	61	671100		106	61	681100		106	61
651120		122	61	661120		122	61	671120		122	61	681120		122	61
651150		152,5	61	661150		152,5	61	671150		152,5	61	681150		152,5	61
651180		182,5	61	661180		182,5	61	671180		182,5	61	681180		182,5	61
652040	Wheels (4 pcs.) -	-	-	662040	Wheels (4 pcs.) -	-	-	672040	Wheels (4 pcs.) -	-	-	682040	Wheels (4 pcs.) -	-	-
652000	Pole h=180 cm	-	-	662000	Pole h=180 cm	-	-	672000	Pole h=180 cm	-	-	682000	Pole h=180 cm	-	-

CUTLERY BASKET



Art.	W cm	D cm	H cm
815100	43	21	15

PLASTIC CYLINDER FOR CUTLERY



Art.	Ø cm	H cm
815010	11,5	14,5

STEEL CYLINDER FOR CUTLERY



Art.	Ø cm	H cm
815020	11,5	14,5

3-CUTLERY CONTAINER



Sold without cylinders

Art.	W cm	D cm	H cm
815300	38,5	15	18

4-CUTLERY CONTAINER



Sold without cylinders

Art.	W cm	D cm	H cm
815400	26,5	30,5	20

DISHWASHING RACKS MADE OF POLYPROPYLENE

- Special fastener/popper system
- racks are stackable



- Handles
- situated around the rack

- Open profile
- washing available in all directions
- air circulation during drying

GLASS RACK (25 elements)



Art.	W cm	D cm	H cm
812500	50	50	10,4

FLATWARE RACK



Art.	W cm	D cm	H cm
810110	50	50	10,4

EXTENDER (25 elements)



Art.	W cm	D cm	H cm
812510	50	50	4,5

FLATWARE RACK



Art.	W cm	D cm	H cm
810100	50	50	10,4

GLASS RACK (36 elements)



Art.	W cm	D cm	H cm
813600	50	50	10,4

PLATE RACK (64 pins)



Art.	W cm	D cm	H cm
810300	50	50	10,4

EXTENDER (36 elements)



Art.	W cm	D cm	H cm
813610	50	50	4,5

EXTENDER (9 elements)



Art.	W cm	D cm	H cm
810910	50	50	4,5

GLASS RACK (9 elements)



Art.	W cm	D cm	H cm
810900	50	50	10,4

EXTENDER (16 elements)



Art.	W cm	D cm	H cm
811610	50	50	4,5

GLASS RACK (16 elements)



Art.	W cm	D cm	H cm
811600	50	50	10,4

EXTENDER (49 elements)



Art.	W cm	D cm	H cm
814910	50	50	4,5

GLASS RACK (49 elements)



Art.	W cm	D cm	H cm
814900	50	50	10,4

PLATE RACK (64 pins)



Art.	W cm	D cm	H cm
810200	50	50	8,7

RACK TROLLEY

- for rack transportation
- made of polypropylene
- steel handle
- max. load up to 150 kg
- returnable wheels



Art.	W cm	D cm	H cm
810000	54	54	96

FRYER

- electric fryers
- temperature range 0-200°C
- safety thermostat, thermal cut-off
- automatic power cut-off when removing the heating module
- appliance is made of stainless steel



Art.	763060	763080	763100	763130	763170
Measurements WxDxH (cm)	19 x 44 x 28	19 x 44 x 33	29 x 44 x 39	29 x 44 x 34	29 x 50 x 34
Basket measurements WxD (cm)	13 x 22 x 10	13 x 22 x 14	22 x 22 x 10	21 x 22x 12	23 x 25 x 12
Capacity (liters)	6	8	10	13	17
Power (kW)	2	2	3	3,3	5
Voltage(V)	230	230	230	230	230

FRYERS

- electric fryers
- temperature range 0-200°C
- safety thermostat, thermal cut-off
- automatic power cut-off when removing the heating module
- appliance is made of stainless steel



Art.	763120	763160	763200	763260	763340
Measurements WxDxH (cm)	39 x 44 x 28	39 x 44 x 33	59 x 44 x 29	59 x 44 x 34	60 x 50 x 34
Basket measurements WxD (cm)	13 x 22 x 10	13 x 22 x 14	22 x 22 x 10	23 x 25x 12	29 x 23 x 12
Capacity (liters)	6+6	8+8	10+10	13+13	17+17
Power (kW)	2+2	2+2	3+3	3,3+3,3	5+5
Voltage(V)	230	230	230	230	230



FRYERS

- electric fryers
- trigger oil valve
- temperature range 0-200°C
- safety thermostat, thermal cut-off
- automatic power cut-off when removing the heating module
- appliance is made of stainless steel



Art.	762100	762150	762220	762200	762300	762440
Measurements WxDxH (cm)	31 x 56x 40	34x 60x 43	59 x 44 x 29	59 x 44 x 34	60 x 50 x 34	60 x 50 x 34
Basket measurements WxD (cm)	22 x 22x 10	23x 25x 12	29 x 23 x 12	22x 22 x 10	23 x 25 x 12	29 x23 x 12
Capacity (liters)	10	15	22	10+10	22+22	22+22
Power (kW)	3	3.3	5	3+3	5+5	5+5
Voltage(V)	230	230	230	230	230	230
q'ty. of tank	1	1	1	2	2	2

FRYER

- electric fryers
- temperature range 0-200°C
- safety thermostat, thermal cut-off
- automatic power cut-off when removing the heating mode
- appliance is made of stainless steel



Art.	761035	761050	761080	761070	761100	761160
Measurements WxDxH (cm)	17 x 42 x 29	26 x 42 x 29	27 x 42 x 34	36 x 42 x 29	54 x 42 x 29	55,5 x 42 x 34
Basket measurements WxDxH(cm)	13 x 24,5 x 29	21 x 24,5 x 10	21 x 24,5 x 15	2x(13 x 24,5 x 10)	2x(21 x 24,5 x 10)	2x(21 x 24,5 x 15)
Capacity (liters)	3,5	5	8	2 x 3,5	2 x 5	2 x 8
Power (kW)	2,2	3,2	3,2	2 x 2,2	2 x 3,2	2 x 3,2
Voltage(V)	230	230	230	230	230	230
q'ty. of tank	1	1	1	2	2	2

FRYER

- electric fryers
- temperature range 0-200°C
- safety thermostat, thermal cut-off
- automatic power cut-off when removing the heating module
- appliance is made of stainless steel



Art.	761041	761061	761042	761062
Measurements WxDxH (cm)	21,7 x 40 x 32	42,5 x 26,5 x 28,5	43,5 x 40 x 32	54,5 x 42,5 x 28,5
Basket measurements WxD (cm)	14 x 21 x 12,5	18,5 x 24 x 10	14 x 21 x 12,5	18,5 x 24 x 10
Capacity (liters)	4	6	2 x 4	2 x 6
Power (kW)	2	2,5	2 x 2	2 x 2,5
Voltage(V)	230	230	230	230
q'ty. of tank	1	1	2	2

CONTACT GRILL

- cast iron griddle plates
- both plates have parallel grooves
- thermal cut-off
- large drip tray
- set contains scourer



Art.	742010
Measurements WxDxH (cm)	31 x 38 x 21
Upper plate WxD(cm)	21 x 22
Lower plate WxD (cm)	22 x 23
Temperature(°C)	50/300
Power (kW)	1,8
Voltage(V)	230
Weight (kg)	13,6

CONTACT GRILL PANINI

- cast iron griddle plates with ceramic coating
- both plates have parallel grooves
- thermal cut-off
- large drip tray
- set contains scourer



Art.	742030
Measurements WxDxH (cm)	43 x 38 x 21
Upper plate WxD(cm)	33 x 22
Lower plate WxD (cm)	34 x 23
Temperature(°C)	50/300
Power (kW)	2,2
Voltage(V)	230
Weight (kg)	20

CONTACT GRILL

- cast iron griddle plates with ceramic coating
- both plates have parallel grooves
- thermal cut-off
- large drip tray
- set contains scourer
- dual temperature controls



	742020
Measurements WxDxH (cm)	57 x 38 x 21
Upper plate WxD(cm)	21 x 22 (x 2)
Lower plate WxD (cm)	48 x 23
Temperature(°C)	50/300
Power (kW)	1,8 (x 2)
Voltage(V)	230
Weight (kg)	28

CONTACT GRILL

- cast iron griddle plates
- both plates have parallel grooves
- thermal cut-off
- large drip tray
- set contains scourer



Art.	742011
Measurements WxDxH (cm)	26 x 32,5 x 20
Upper plate WxD(cm)	21 x 22
Lower plate WxD (cm)	22 x 23
Temperature(°C)	50/300
Power (kW)	1,8
Voltage(V)	230
Weight (kg)	12,8

CONTACT GRILL PANINI

- cast iron griddle plates with ceramic coating
- both plates have parallel grooves
- thermal cut-off
- large drip tray
- set contains scourer



Art.	742031
Measurements WxDxH (cm)	38,5 x 32,5 x 20
Upper plate WxD(cm)	33 x 22
Lower plate WxD (cm)	34 x 23
Temperature(°C)	50/300
Power (kW)	2,2
Voltage(V)	230
Weight (kg)	19

CONTACT GRILL

- cast iron griddle plates with ceramic coating
- both plates have parallel grooves
- thermal cut-off
- large drip tray
- set contains scourer
- dual temperature controls



Art.	742021
Measurements WxDxH (cm)	52,5 x 32,5 x 20
Upper plate WxD(cm)	21 x 22 (x 2)
Lower plate WxD (cm)	48 x 23
Temperature(°C)	50/300
Power (kW)	1,8 (x 2)
Voltage(V)	230
Weight (kg)	26,3

CREPE MAKER

- stainless steel cover
- smooth warming surface made of cast iron plate with ceramic layer
- special crepe warming drawer for keeping crepes warm
- fluid temperature regulation
- thermal safety fuse prevents appliance overheating

Don't use sharp tools for cleaning



Art.	772281
Dimensions WxDxH (cm)	49 x 45 x 24
Power (kW)	3
Voltage (V)	230
heating plate(cm)	Φ 40

CREPE MAKER

- stainless steel cover
- smooth warming surface made of cast iron plate with ceramic layer
- special crepe warming drawer for keeping crepes warm
- fluid temperature regulation
- thermal safety fuse prevents appliance overheating

Don't use sharp tools for cleaning



Art.	772381	772481
Dimensions WxDxH (cm)	42 x 47 x 21	87 x 47 x 21
Power (kW)	3	3+3
Voltage (V)	230	230
heating plate(cm)	Φ 40	Φ 40

GRIDDLE

- stainless steel cover
- warming plate made of steel
- special drawer for oil
- fluid temperature regulation
- safety fuse preventing overheating of the appliance



Art.	745120	2/3 smooth, 1/3 ribbed	745320	1/2 smooth, 1/2 ribbed	745220	smooth
Dimensions WxDxH (cm)		64 x 45 x 25		64 x 45 x 25		64 x 45 x 25
Power (kW)		3,5		3,5		3,5
Voltage (V)		230		230		230

WAFFLE

- stainless steel cover
- 2 cast iron plates with ceramic layer
- special chute around plate for batter waste
- fluid temperature regulation
- thermal safety fuse prevents appliance overheating

Don't use sharp tools for cleaning



Art.	772321
Dimensions WxDxH(cm)	26x36x23
Power (kW)	1,9
Voltage(V)	230
Weight (kg)	18

WAFFLE

- stainless steel cover
- 2 cast iron plates with ceramic layer
- special chute around plate for batter waste
- fluid temperature regulation
- thermal safety fuse prevents appliance overheating

Don't use sharp tools for cleaning



Art.	772320
Dimensions WxDxH (cm)	40x38x21
Power (kW)	1,9
Voltage (V)	230
Weight (kg)	20

GAS CREPE MAKER

- stainless steel cover
- smooth warming surface made of cast iron plate with ceramic layer
- special crepe warming drawer for keeping crepes warm
- fluid temperature regulation



Art.	772581 single	772582 double
Dimensions WxDxH(cm)	45 x 49 x 23,5	61 x 35 x 28
Heating plate(φcm)	Φ 40	Φ 40

GAS CREPE MAKER

- stainless steel cover
- smooth warming surface made of cast iron plate with ceramic layer
- special crepe warming drawer for keeping crepes warm
- fluid temperature regulation



Art.	772681 single	772682 double
Dimensions WxDxH(cm)	42 x 47 x 21	87 x 47 x 21
Heating plate(φcm)	Φ 40	Φ 40

HOT-DOG WARMER

- made of stainless steel
- low energy waste
- drawer for fat
- smooth regulation of temperature



Art.	W mm	D mm	H mm	Power kW	U V
713100	245	330	360	0,45	230

HOT-DOG WARMER

- made of stainless steel
- low energy waste
- drawer for fat
- smooth regulation of temperature



Art.	W mm	D mm	H mm	Power kW	U V
713000	480	330	360	0,7	230

HOT-DOG ROLLER

- made of stainless steel
- low energy waste
- drawer for fat
- smooth regulation of temperature



Art.	W mm	D mm	H mm	L roll mm	Quantity of rolls	Power kW	U V
772050	440	250	175	350	5	0,50	230
772070	440	325	175	350	7	0,70	230
772090	550	400	175	460	9	0,90	230
772110	550	475	175	460	11	1,10	230

SALAMANDER

- made of stainless steel
- timer
- thermal cut-off
- 779131-370×245×75mm
- 779161-2 360×210×85mm



Art.	TOSTER	W cm	D cm	H cm	Power kW	U V
779131	toaster 1 shelf	51,5	31	23,8	2,2	230
779161	toaster 2 shelves	46	29	43,5	3,0	230
779198	tongs	34	9,5	-	-	-

SALAMANDER

- made of stainless steel
- timer
- thermal cut-off
- 4 position-regulated grill



Art.	743000
Measurements WxDxH (cm)	61 x 35 x 28
Chamber measurements WxDxH (cm)	45,5 x 26 x 16
Power (kW)	2,0
Voltage(V)	230

LIFTING SALAMANDER

- made of stainless steel
- drip tray
- thermal cut-off
- removable grid
- 2 heaters with independent control system



Art.	745000
Measurements WxDxH (cm)	45 x 48 x 52
Working surface WxD (cm)	44 x 32
Power (kW)	2,8
Voltage(V)	230

LIFTING SALAMANDER

- made of stainless steel
- drip tray
- thermal cut-off
- removable grid
- 2 heaters with independent control system



Art.	744000	746000
Measurements WxDxH (cm)	60 x 48 x 53	80 x 48 x 52
Working surface WxD (cm)	59 x 32	79 x 32
Power (kW)	4	5,6
Voltage(V)	230	230

HEATED DISPLAY CABINETS



1



2

Art.	W cm	D cm	H cm	Power (kw)	U v
1, 852060	66	44	62,5	1,85	230
852090	90	48	62,5	1,85	230
852120	120	48	81	2,2	230
2, 853060	66	50	62	1,2	230
852090	99	50	62	1,8	230

CONVEYOR TOASTER

- made of stainless steel
- max 400 pcs/hour



Art.	W cm	D cm	H cm	Power kW	U V
779415	30	42	48	1,45	230
779440	40	42	48	2,90	230
779450	47,5	42	48	2,95	230

TOASTER

- grill time control
- automatic shut off



1



2

Art.	W cm	D cm	H cm	Power kW	U V
1. 779040 4 slice	29	21,5	21,5	1,8	230
779060 6 slice	43	21,5	21,5	2,5	230
2. 779041 4 slice	29	21,5	21,5	1,8	230
779061 6 slice	43	21,5	21,5	2,5	230

WARMING LAMP



Art.	item	Φ cm	H cm	Power kW	U V
776010	single cup	27	70	0,25	230
776012	double cups	27	70	0,5	230

WARMING LAMP



Art.	W cm	D cm	H cm	Power kW	U V
776020	36	48,5	60,5	0,5	230

TELESCOPIC WARMING LAMP



Art.	item	Φ cm	Power kW	U V
1. 776030	painting	17,5	0,25	230
2. 776040	plating	29	0,25	230

WARMING PLATE

- hardened glass
- regulated temperature from 60 to 105 °C
- s.s. cover



Art.	W cm	D cm	H cm	Power kW	U V
775250	60,5	34,5	4	0,25	230

WATER BOILER

- temp regulation: 30 °C up to 100 °C
- safety thermostat
- water level gauge
- made of stainless steel
- use for wine, tea, milk, beer, water boiling
- use water with hardness till 6 dH in German scale



• single wall

Art.	Ø cm	H cm	V liters	Power kW	U V
751052	22,5	46	5,0	2,4	230
751100	22,5	46	10	2,4	230
751150	22,5	57	15	2,4	230
751200	27,5	58	20	2,4	230
751250	27,5	66	25	2,4	230
751302	30,0	66	30	2,4	230
751402	40,0	66	40	2,4	230

• double wall

Art.	Ø cm	H cm	V liters	Power kW	U V
751053	22,5	46	5,0	2,4	230
751073	22,5	46	7,0	2,4	230
751103	22,5	57	10	2,4	230
751203	27,5	58	20	2,4	230

PERCOLATOR

- temp regulation 70-80 °C
- safety thermostat
- water level gauge
- made of stainless steel
- use water with hardness till 6 dH in German scale



• single wall

Art.	Ø cm	H cm	V liters	Power kW	U V
752030	22,5	47	3,0	1,5	230
752060	22,5	47	6,5	1,5	230
752120	27	53	12,0	1,5	230
752150	27	60	15,0	1,5	230

• double wall

Art.	Ø cm	H cm	V liters	Power kW	U V
752033	22,5	47	3,0	1,5	230
752063	22,5	47	6,0	1,5	230
752123	27	53	12,0	1,5	230
752153	27	60	15,0	1,5	230

ELECTRIC HOT POT SOUP KETTLE

- inner pot and lid are made of stainless steel
- casing is made of painted steel
- heater with thermostat



Art.	Ø cm	H cm	V Liters	Power kW	U v
432100	33	36	10	0.435	230

COFFEE JUG HOTPLATES

- stainless steel construction



Art.	W cm	D cm	H cm	Power (kw)	U v
1, 779100	22	24	7	0,1	230
2, 779101	35	24	7	0,2	230
3, 779110	22	24	7	0,35	230

FILTER COFFEE MAKER, MANUAL FILL

- stainless steel construction



Art.	Item	W cm	D cm	H cm	Power (kw)	U v
1, 779200	coffee maker with jug	20,5	38	44,5	2,06	230
2, 779000	coffee jug, glass	1,8L				

POPCORN MACHINE



HANDLE CART



Art.	772080	772081
Measurements WxDxH (cm)	49,6 x 36,5 x 74 POPCORN MACHINE	94 x 50 x 85 HANDLE CART
Power (kW)	1,5	
Voltage (V)	220	
Weight (kg)	24	

BAIN-MARIE

- made of stainless steel
- standard size GN 1/1 150 mm
- thermal cut-off



Art.	741000
Measurements WxDxH (cm)	35,5 x 56 x 25,5
Temperature(°C)	0/90
Power (kW)	1,2
Voltage (V)	230
Weight (kg)	7,5

INDUCTION COOKER



- safe heating system
 - flat cooking surface
 - low energy waste
 - casing made of stainless steel
 - induction uses the pot to produce heat so the surface never gets hot
 - auto shut off when pot is removed from surface
- power=3500W

WARNING! Use only kitchen utensils recommended for induction cookers



Art.	W cm	D cm	H cm	Working surface		Power kW	U V
				W cm	D cm		
770351	34	45	12	29	29	3,5	230

RICE COOKER

- for cooking rice, groats
- capacity 10L
- automatic heating function after cooking process
- set contains measuring cup and serving spoon
- inner container with teflon covering

WARNING!

Use only kitchen utensils made of wood or plastic



2 kg of rice



4 litres of hot water



30 x 200 g
(ca. 6 kg cooked rice)

Art.	Ø mm	H mm	V liters	Power kW	U V
771100	410	300	10	1,6	230

ELECTRIC COOKING STOOL

- made of stainless steel
- cooking plate Ø400mm
- leg removable, package size reducing



Art.	Item	W cm	D cm	H cm	P kw	U v
773020	stool single	58	58	38	5	400
773021	stool double	116	58	38	2×5	400

ELECTRIC COOKER

- made of stainless steel
- cooking plate Ø220mm



Art.	Item	W cm	D cm	H cm	P kw	U v
774020	cooker single	38	44	18,5	2,6	230
774021	cooker double	76	44	18,5	2×2,6	230

ELECTRIC COOKING STAND

- made of stainless steel
- cooking disc Ø220mm
- leg removable, package size reducing



Art.	Item	W cm	D cm	H cm	P kw	U v
972410610	4 disc stand	80	70	85	4×2,6	400
972615610	6 disc stand	120	70	85	6×2,6	400

GAS COOKING STOOL

- made of stainless steel
- leg removable, package size reduced



Art.	Item	W cm	D cm	H cm	P kw	U
973109201	stool single	58	58	38	9	G20
973109203	stool single	58	58	38	9	G30
973218101	stool double	116	58	38	2×9	G20
973218103	stool double	116	58	38	2×9	G30

GAS COOKING STAND

- made of stainless steel
- leg removable, package size reducing



Art.	Item	W cm	D cm	H cm	P kw	U
971421611	4-burner(3,5+2×5+7=20,5kw)	80	70	85	20,5	G20
971421613	4-burner(3,5+2×5+7=20,5kw)	80	70	85	20,5	G30
971423611	4-burner(3,5+5+2×7=22,5kw)	80	70	85	22,5	G20
971423613	4-burner(3,5+5+2×7=22,5kw)	80	70	85	22,5	G30
971424611	4-burner(2×5+2×7=24kw)	80	70	85	24	G20
971424613	4-burner(2×5+2×7=24kw)	80	70	85	24	G30
971633511	6-burner(3,5+3×5+2×7=32,5kw)	120	70	85	32,5	G20
971633513	6-burner(3,5+3×5+2×7=32,5kw)	120	70	85	32,5	G30
971637511	6-burner(3,5+2×5+2×7+9=36,5kw)	120	70	85	36,5	G20
971637513	6-burner(3,5+2×5+2×7+9=36,5kw)	120	70	85	36,5	G30

GAS BURNER RANGES

- flameout safety protection
- oven temperature regulation 50~320°C
- oven size fit GN 1/1 food container



Art.	Item	W cm	D cm	H cm	Power(kw) gas/electric	U/P v/Pa	Weight kg
974100	4 burner gas with cabinet	70	75	87	/16	/2800	70
974101	4 burner gas with electric oven	70	75	87	4,8/16	380/2800	110
974102	4 burner gas with gas oven	70	75	87	/21	/2800	120
974110	4 burner gas with cabinet	80	90	87	/16	/2800	95
974111	4 burner gas with electric oven	80	90	87	4,8/16	380/2800	130
974112	4 burner gas with gas oven	80	90	87	/21	/2800	140
976100	6 burner gas with gas oven	120	90	87	/29	/2800	175

BOILLING TOP RANGES

- temperature regulation 50~300°C



Art.	Item	W cm	D cm	H cm	Power (kw)	U v	Weight kg
778100	4 electric boiling top with cabinet	70	75	87	8	380	75
778110	4 electric boiling top with cabinet	80	90	87	9,2	380	80
778101	4 electric boiling top with electric oven	70	75	87	12,8	380	108
778111	4 electric boiling top with electric oven	80	90	87	14	380	112

GRILL RANGES

- flameout safety protection
- grill plate casting iron with enamel
- fluid temperature regulation 50~300℃



Art.	Item	W cm	D cm	H cm	Power(kw) gas/electric	U/P v/Pa	Weight kg
777100	electric grill with cabinet	70	75	87	9/	380/	90
777110	electric grill with cabinet	80	90	87	12/	380/	115
977100	gas grill with cabinet	70	75	87	/16	/2800	96
977110	gas grill with cabinet	80	90	87	/18	/2800	126

GRIDDLE RANGES

- flameout safety protection
- grill plate chrome finishing
- grill plate smooth or ribbed for option
- fluid temperature regulation 110~300℃



Art.	Item	W cm	D cm	H cm	Power(kw) gas/electric	U/P v/Pa	Weight kg
775100	electric griddle with cabin	70	75	87	9/	380/	90
775110	electric griddle with cabin	80	90	87	12/	380/	115
975100	gas griddle with cabinet	70	75	87	/12	/2800	92
975110	gas griddle with cabinet	80	90	87	/16	/2800	120

CHEESE GRATER



Art.	Power kW	U V	Capacity kg/h
721550	0,55	230	40

KEBAB SLICER



Art.	Power kW	U V	Ø knife cm	Cutting thickness cm
774901	0,08	230	10	0-0,8

SLICER

The base of the slicer is made of aluminum alloy. Blade guard and trolley are made of anodic aluminum. Slicer's blade moves on two ball bearings assuring quiet and safe operation. Slicers are equipped with ventilated motors. Hardened blades are made of carbon chromium aluminum and have permanent guard ring. Pusher handle and transparent guard to prevent cold cuts from falling off the slicer. Blades in all slicers are placed slantingly. Front blade protection is secured from the back.



1



2 Teflon blade

Set for all models contains additional sharpener wheel and driving belt.

Both models have removable blade sharpener and a lock enabling removal of trolley (for example: when cleaning) only when slice thickness is set to zero

Max. slice dimension:

	round	square
for 722220	15,5 cm	22x16 cm
for 722250	16,5 cm	23x18,5 cm
for 722300	18,5 cm	24,5x22 cm

Slice thickness:

722220	0 ~ 0,12 cm
722250	0 ~ 0,12 cm
722300	0 ~ 0,12 cm

Art.	W cm	D cm	H cm	Ø blade cm	Power kW	U V
1.722220	44	35	30	22	0,32	230
722250	48	36,3	34	25	0,32	230
722300	57	48	40	30	0,32	230

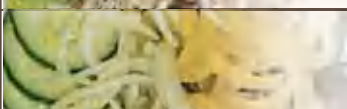
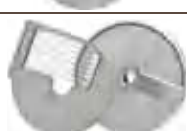
Art.	W cm	D cm	H cm	Ø blade cm	Power kW	U V
2.722229	44	35	30	22	0,32	230
722259	48	36,3	34	25	0,32	230
722309	57	48	40	30	0,32	230

VEGETABLE CUTTER

- ideal for hotels, restaurants, canteens
- momentary productivity (approximately) 100 kg/h
- for big and small vegetables preparation
- made of special aluminum alloy
- two types of protection
- set contains 5 cutting discs:
- grating diameter 2, 4, 6 mm, slicing 0,2 and 0,4 cm
- additional cutting discs available
- inlet 16x7,5 cm, round diameter 5 cm

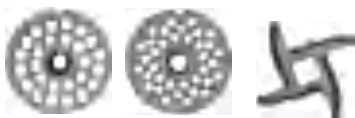


Art.	713001
Power (kW)	0,55
Voltage(V)	230
Measurements WxDxH (cm)	23 x 57 x 51
Productivity(kg/h)	do 40
Weight (kg)	22,5

	Item	Art.	Cutting disc
		714222	grating ø0,2 cm
		714224	grating ø0,4 cm
		714226	grating ø0,6 cm
		714212	slice 0,2 cm
		714214	slice 0,4 cm
		714219	slice 1 cm
		714274	Julienne 0,4x0,4 cm
		714268 + 714219	french fries kit 0,8x0,8 cm
		714269 + 714219	french fries kit 1x1 cm
		714259 + 714219	french fries kit 0,8x0,8 m
		714258 + 714219	french fries kit 1x1 cm

MEAT MINCER

Meat mincers are excellent for raw and cooked meat, fish, potatoes and boiled vegetables mincing. It is the best choice for restaurants, hotels and other food preparation plants. Equipped with quiet transmissions gear immersed in oil. Removable parts have to be cleaned after each use. Inlet - diameter 5cm



Ø 0,8 cm Ø 0,5 cm

Set contains 2 cutting plates - diameter 8mm, 5mm and additional blade

Art.	W cm	D cm	H cm	Productivity kg/h	Power kW	U V
1.721080	23	46	37	80	0,30	230
2.721120	24	40	50	120	0,55	230
721220	27	42	52	220	0,9	230



Cutter

- the best choice for hotels, restaurants, canteens excellent for: meat, fish, potatoes, raw and boiled vegetables potato pancakes
- for kneading cakes and blending ingredients
- two types of protection during work
- 5L bowl made of stainless steel
- cutting speed 14000 RPM

CUTTER CAN REPLACE MEAT MINCER



Art.	712001
Power (kW)	1,9
Voltage (V)	230
Measurements WxDxH (cm)	30,5 x 38 x 53
RPM (r/min)	1400
Weight (kg)	39



POTATO PEELER

- stainless steel construction

Art.	W cm	D cm	H cm	Power kW	U v	Capacity kg	Weight kg
789080	37	38	73	0,6	230	8	52
789150	46	47	79	1,1	230	15	67



HAND SAUSAGE STUFFER, STANDING STYLE

- stainless steel construction



Art.	W cm	D cm	H cm	Capacity v	Weight kg
473300	30	23	51,5	3	8
473310	30	26	63,5	5	9,5
473320	30	26	77,5	7	12
473330	35	32	81,5	8	22
473340	38	35	81,5	12	24
473350	38	35	94,5	16	26

HAND SAUSAGE STUFFER, LYING STYLE

- stainless steel construction



Art.	W cm	D cm	H cm	Capacity v	Weight kg
473301	42,5	21,5	19	3	7
473311	54,5	21,5	19	5	8
473321	68,5	21,5	19	7	10
473331	65	24,5	24	8	19
473341	65	28	26	12	20
473351	78	28	26	16	24

HAND TABLE MEAT MINCER

- stainless steel construction



Art.	Ø cm
473400	5
473410	8
473420	10

MICROWAVE OVEN

- power 1000 W
- capacity 30 L
- 10 power levels
- weight defrost(meat,poultry)
- stainless steel cavity
- stainless steel cover
- stainless steel front
- end of cooking signal
- push button door
- preset functions
- digital clock(12 hours system)
- child lock feature
- 315mm glass turntable



Art.	W cm	D cm	H cm	Input W, V	Output W, mHz
775000	53,9	41,5	30	1400 230	900 2450

MICROWAVE OVEN

- 25 Liters
- microwave power input : 1200W
- microwave Power output:900W
- manual control
- 6 power levels
- 270mm glass turntable
- stainless steel cover
- full stainless steel front
- stainless steel curve handle
- stainless steel cavity
- accessories: glass plate,grill rack (model 775003) & instruction manual



Art.	W cm	D cm	H cm	Input W V	Output W mHz
775002 microwave oven	28,1	48,3	42	1400 230	900 2450
775003 microwave oven with grill	28,1	48,3	42	1400 230 (Microwave) 1000 230 (Grill)	900 2450

PROFESSIONAL MICROWAVE OVEN

- power 1000 W
- capacity 25 L
- chamber and casing made of stainless steel
- digital control panel
- timer 0 - 1h 40 min
- 3 power levels
- 20 programable memories
- can use polycarbonate
- GN 1/2 h= 65÷150 mm for defrosting



Art.	W cm	D cm	H cm	Input W V	Output W mHz
775010	52	47	31,2	1500 230	1000 2450

SMALL KITCHEN EQUIPMENT

WASTE DISPOSAL UNIT

- cutting elements made of stainless steel
- anti shock system
- induction motor
- antinoise element

What you can crumble:

- vegetable and fruit peels
- small bones of poultry
- fish heads and bones
- eggs shell
- dregs of coffee without filters
- melons shells
- cooked meat

**Pneumatic
switch
included**

Do not throw in: cords, bags
of tea, plastic bags,
sponges, wiper, cutlery
one-off.



No.	Art.	Item	U V	Power KW	R/min
1.	650010		230	0,31	1800
2.	650022		230	0,56	4200
3.	650090	Pneumatic switch for 650010	-	-	-
4.	650099	Siphon for waste disposal unit	-	-	-

UV LAMP CONTAINER

- made of stainless steel
- effectively eradicates bacteria from cutlery and egg



Art.	W cm	D cm	H cm	Power kW	U V
690662	36	50	28	85	230

TABLE VACUUM PACKING MACHINE

- stainless steel construction
- sealing power 0,2kw
- ultimate vacuum pressure 1,0 kpa
- vacuum pump rate 8m³ per hour



Art.	Item	W cm	D cm	H cm	Power kW	U V	Weight kg
691300	packing machine	33	48	36	0,37	230	35
691301	packing film	20	23				

INSECT-KILLER

- universal device for insect extermination
- useful in gastronomy, nutritive industry, supermarkets, restaurants
- compact casing
- wall-mountable
- UV fluorescent lamps
- insect trap with high voltage net
- device useful in a HACCP system
- effective range 692208 - 30 m²
692210 - 50 m²
692215 - 100 m²
692220 - 150 m²
- insect killer 692320 has 3 fluorescent lamps with an effective range of 200 m²



Art.	W cm	D cm	H cm	U V	Power W
692208	34,8	9,2	27,0	230	2x8
692210	39,2	9,2	32,0	230	2x10
692215	50,0	9,5	32,0	230	2x15
692220	65,0	9,5	32,0	230	2x18
692320	65,0	9,2	39,0	230	3x18

Art.	Item
692008	fluorescent lamp for Art. 692208
692010	fluorescent lamp for Art. 692210
692015	fluorescent lamp for Art. 692215
692020	fluorescent lamp for Art. 692220 and 692320

PRO GLUE TRAP INSECT-KILLER

- universal device for insect extermination
- useful in gastronomy, nutritive industry, supermarkets, restaurants
- compact casing
- wall-mountable
- UV shatterproof lamps
- reflecting sleeves cover 180 degrees of tube allows longer life of glue board
- glue paper in effect time: 1 month
- effective range: 100 m²



2



3



1



Art.	Item	W cm	D cm	H cm	U V	Power W
1. 692115		52,5	9,5	32,8	230	2x15
2. 692002	shatterproof lamp				230	15
3. 692001	glue paper					

PLANETARY MIXER/KNEADER

- set consists of: mixing bowl with 5.5L capacity,
- 3 mixing attachments,
- flexible speed regulation
- food contact parts are made of stainless steel
- security shield on the mixing bowl
- body made of aluminum



Art.	782051
Measurements WxDxH(cm)	23 x 35 x 40
Mixing bowl capacity (liters)	5,5
Mixing bowl diameter(cm)	20,5
RPM (r/min)	131 - 852
Power (kW)	0,3
Voltage(V)	230
Weight (kg)	20,8



1. Attachment for mixing light cakes



2. Attachment for kneading light cakes



3. Whisk

PLANETARY MIXER/KNEADER B8

- set consists of: mixing bowl with 8L capacity,
- 3 mixing attachments,
- 3-speed program
- food contact parts are made of stainless steel
- mixing bowl located on movable arm
- security shield on the mixing bowl



1. Attachment for mixing light cakes



2. Attachment for kneading light cakes



3. Whisk

Art.	783080
Measurements WxDxH (cm)	34 x 44,5 x 62
Mixing bowl capacity (liters)	8
Mixing bowl diameter(cm)	25,5
RPM (r/min)	125/280/550
Power (kW)	0,37
Voltage(V)	230
Weight (kg)	54

Art.	Additional accessories
785081	Attachment for mixing light cakes
785082	Attachment for kneading light cakes
785083	Whisk
785084	Mixing bowl

PLANETARY MIXER/KNEADER B10

- set consists of: mixing bowl with 10L capacity,
- 3 mixing attachments,
- food contact parts are made of stainless steel
- mixing bowl located on movable arms
- security shield on the mixing bowl
- 3-speed program



Additional accessories



No	Art.
1.	785101
2.	785102
3.	785103
4.	785104

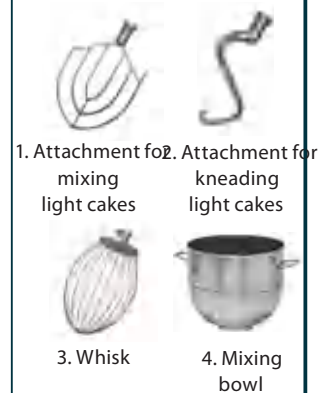
Art.	783100
Measurements WxDxH (cm)	42 x 55 x 75
Mixing bowl capacity (liters)	15
Mixing bowl diameter(cm)	30
RPM (r/min)	106/180/367
Power (kW)	0,55
Voltage(V)	230
Weight (kg)	90

PLANETARY MIXER/KNEADER B20

- set consists of: mixing bowl with 20L capacity,
- 3 mixing attachments,
- food contact parts are made of stainless steel
- mixing bowl located on movable arms
- security shield on the mixing bowl
- 3-speed program



Additional accessories



No	Art.
1.	785201
2.	785202
3.	785203
4.	785204

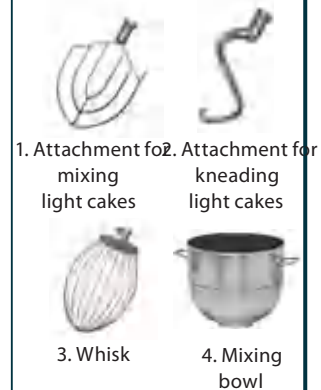
Art.	783200
Measurements WxDxH (cm)	43 x 56 x 80
Mixing bowl capacity (liters)	20
Mixing bowl diameter(cm)	31,5
RPM (r/min)	106/180/367
Power (kW)	0,75
Voltage(V)	230
Weight (kg)	95

PLANETARY MIXER/KNEADER B25

- set consists of: mixing bowl with 25L capacity,
- 3 mixing attachments,
- food contact parts are made of stainless steel
- mixing bowl located on movable arms
- security shield on the mixing bowl
- 3-speed program



Additional accessories



No	Art.
1.	785251
2.	785252
3.	785253
4.	785254

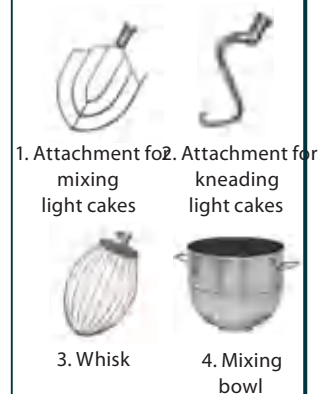
Art.	783250
Measurements WxDxH (cm)	44 x 57 x 83
Mixing bowl capacity (liters)	25
Mixing bowl diameter(cm)	32,5
RPM (r/min)	106/180/367
Power (kW)	1
Voltage(V)	230
Weight (kg)	110

PLANETARY MIXER/KNEADER B30

- set consists of: mixing bowl with 30L capacity,
- 3 mixing attachments,
- food contact parts are made of stainless steel
- mixing bowl located on movable arms
- security shield on the mixing bowl
- 3-speed program



Additional accessories



No	Art.
1.	785301
2.	785302
3.	785303
4.	785304

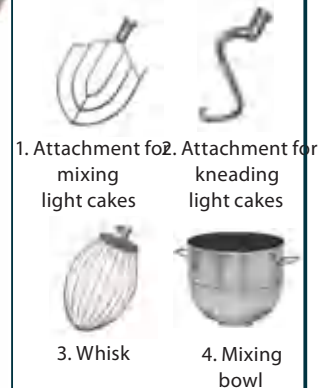
Art.	783300
Measurements WxDxH (cm)	60 x 62 x 103
Mixing bowl capacity (liters)	30
Mixing bowl diameter(cm)	36,5
RPM (r/min)	65/102/296
Power (kW)	1,5
Voltage(V)	230
Weight (kg)	192

PLANETARY MIXER/KNEADER M40A

- set consists of: mixing bowl with 40L capacity,
- 3 mixing attachments,
- food contact parts are made of stainless steel
- mixing bowl located on movable arms
- security shield on the mixing bowl



Additional accessories



No	Art.
1.	785401
2.	785402
3.	785403
4.	785404

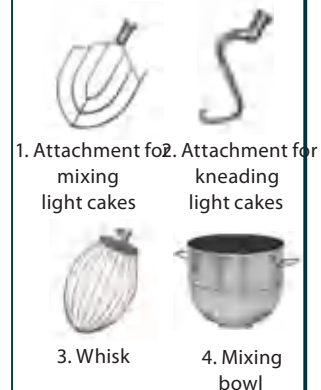
Art.	783400	783401
Measurements WxDxH (cm)	58 x 59 x 123	58 x 59 x 123
Mixing bowl capacity (liters)	40	40
RPM (r/min)	96/186/306	96/186/306
Mixing bowl diameter(cm)	42	42
Power (kW)	1,5	1,5
Voltage(V)	400	400
Weight (kg)	242	242

PLANETARY MIXER/KNEADER B60

- set consists of: mixing bowl with 60L capacity with transport trolley
- 3 mixing attachments,
- 4 speed program
- food contact parts are made of stainless steel
- security shield on the mixing bowl



Additional accessories



No	Art.
1.	785601
2.	785602
3.	785603
4.	785604

Art.	783600
Measurements WxDxH (cm)	62 x 102,5 x 143
Mixing bowl capacity (liters)	60
Mixing bowl diameter(cm)	50
RPM (r/min)	76/109/143/216
Power (kW)	2,2 / 2,8
Voltage(V)	400
Weight (kg)	490

SPIRAL MIXER

- for every kind of cake including heavy butter
- max. flour quantity: 7.5 kg model 786200
11.5 kg model 786350
14.0 kg model 786400
16.0 kg model 786500
- food contact parts are made of stainless steel
- security shield on the mixing bowl



Art.	W cm	D cm	H cm	V mixing bowl liters	Ø mixing bowl cm	RPM r/min	Weight kg	Power kW	Voltage V
786100	36	68	75	10	32	165	68	0,55	230
786200	38	69	73	20	36	185	70	0,75	230
786350	43	77	810	35	40	101/202	95	0,85/1,1	400
786400	48	87	93,5	40	46	101/202	127	1,1/2,2	400
786500	53	92	93,5	50	56	101/202	130	1,1/2,2	400

SPIRAL MIXER

- for heavy butter, i.e.: pizza
- parts which make direct contact with food are made of stainless steel
- working control light



Art.	W cm	D cm	H cm	V mixing bowl liters	Ø mixing bowl cm	RPM r/min	Weight kg	Power kW	Voltage V
788202	40	70	62	20	10/20	98/196	85	0,75/1,1	400
788301	45	82	72	30	10	98	118	2,0	400
788501	50	84	72	50	10	98	125	2,0	400
788601	55	88	72	60	10	98	130	2,0	400

BONE SAWING MACHINE

- aluminum construction
- stainless steel working bench
- saw blade made of solid steel, firm and durable
- safety stop when machine cover opened
- easy for cleaning
- cutting thickness 0,5~15,5cm
- cutting height 0~18cm
- rotational speed 1420r/min
- size of working bench 38x50cm



Art.	W cm	D cm	H cm	Power (kw)	U v
724000	47	52	82	0,65	230

BONE SAWING MACHINE

- aluminum construction
- stainless steel working bench
- saw blade made of solid steel, firm and durable
- safety stop when machine cover opened
- easy for cleaning
- cutting thickness 0,5~18cm
- cutting height 0~26cm
- rotational speed 1420r/min
- size of working bench 42x56cm

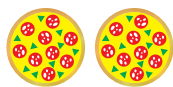


Art.	W cm	D cm	H cm	Power (kw)	U v
724010	57	59	1040	1,1	230

PIZZA OVEN

- electric oven with chamotte covered bottom
- 3 heaters controlled by one thermostat
- 2 baking chambers
- timer:0-30minutes

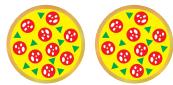
2 pizza Ø=31cm



PIZZA OVEN

- electric oven with chamotte covered bottom
- 3 heaters controlled by 3 seperate thermostats
- 2 baking chambers

2 pizza Ø=40cm



Item	2-chamber oven	2-chamber oven
Art.	781021	781022
Overall dimensions WxDxH(cm)	47 x 45 x 35,5	59 x 58 x 41
Chamber dimensions WxDxH(cm)	31 x 31 x 11	40 x 40 x 11
Temperature(°C)	0~350	0~350
Power (kW)	1,8	2,4
Voltage(V)	230	230
Weight (kg)	22	40

PIZZA OVEN

- electric oven with chamotte plates
- each baking chamber has a separate thermostat and 2 heaters (upper and lower)



① 4 pizza Ø=32 cm



② 4 pizza Ø=32 cm

2x



③ 6 pizza Ø=32 cm



④ 6 pizza Ø=32 cm

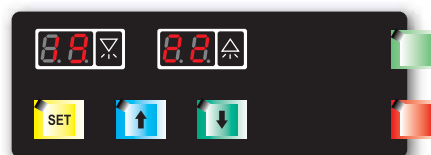
2x



No.	Art.	Item	W cm	D cm	H cm	T °C	Power kW	U V	M kg
1.	781013	1-chamber oven - 4 pizza	97,5	81,5	41,5	0÷450	4,5	400	100
2.	781023	2-chamber oven - 2x4 pizza	97,5	81,5	74,5	0÷450	9,0	400	161
3.	781113	1-chamber oven - 6 pizza	97,5	110,5	41,5	0÷450	6,9	400	119
4.	781123	2-chamber oven - 2x6 pizza	97,5	110,5	74,5	0÷450	13,8	400	217

PROFESSIONAL DISHWASHER

- 2 washing arms
- digital panel
- 3 washing programs: 90, 120, 180 sec.
- HACCP standard
- 500x500 mm rack size
- dish and universal rack included
- rinsing detergent dosing pump
- wash and rinse temperature display
- dish max Ø=32 cm



wash and rinse
temperature display

FOR FREE!



DOSING PUMP FOR CLEANING
AND RINSE LIQUID FOR FREE



Art.	Item	W cm	D cm	H cm	Cycle duration seconds	Power kW	U V
802001	Dishwasher	60	60,5	83	90, 120, 180	6,7	400

PROFESSIONAL HOODED DISHWASHER

- stainless steel booster pump
- detergent and rinse-aid dispenser
- 50 × 50 cm rack size
- wash and rinse water temperature control
- 60 and 90 sec. washing cycles
- different table configurations possible thanks to adjustable guides
- digital control
- wash and rinse temperature display
- possibility to connect different power: 11 kW and 18 kW



1



2

*Width of dishwasher with handle

Art.	Dishwasher open			Dishwasher closed			Power kW	U v
	W cm	D cm	H cm	W* cm	D cm	H cm		
1.803001	64	67	143	70	67	186	18kw	400
2.803011	64	74	145	72	80	190	18kw	400

CONVEYOR DISHWASHER

- made of stainless steel
- maximum batch height=45 cm
- water consumption per hour:660L
- water consumption per rack:3,3L
- capacity:200 racks/hr



Art.	W cm	D cm	H cm	Power W	U V	M kg
805000	114,7	70,5	171,5	47	400	247

PRE-RINSE FAUCET



Art.	Item
651542	Pre-rinse faucet

PRE-RINSE FAUCET



Art.	Item
651532	Pre-rinse faucet

PRE-RINSE FAUCET



Art.	Item
651522	Pre-rinse faucet

PRE-RINSE FAUCET



Art.	Item
651512	Pre-rinse faucet

CLEANING SHOWER SET



Art.	L m
651499	10,5

SPRAY SHOWER SET



Item
651202 spray shower set

PRE-RINSE FAUCET

- deck-mounted type
- 20"(51cm) brass riser pipe
- 6"(15,2cm) wall bracket included
- 44"(111,8cm) flexible stainless steel hose, SANTOPRENE inner pipe
- product includes check valve to prevent cross-flow
- for food service, commercial kitchens, restaurants and hotel applications



Art.	Item
651571	Pre-rinse faucet

PRE-RINSE FAUCET

- wall-mounted standard duty type
- 6"(15,2cm) center
- 20"(51cm) brass riser pipe
- 6"(15,2cm) wall bracket included
- 44"(111,8cm) flexible stainless steel hose, SANTOPRENE inner pipe
- product includes check valve to prevent cross-flow
- for food service, commercial kitchens, restaurants and hotel applications



Art.	Item
651581	Pre-rinse faucet

PRE-RINSE FAUCET

- deck-mounted type
- 20"(51cm) brass riser pipe
- 6"(15,2cm) wall bracket included
- 44"(111,8cm) flexible stainless steel hose, SANTOPRENE inner pipe
- product includes check valve to prevent cross-flow
- for food service, commercial kitchens, restaurants and hotel applications



Art.	Item
651511	Pre-rinse faucet

PRE-RINSE FAUCET

- wall-mounted standard duty type
- 8"(20,3cm) center
- 20"(51cm) brass riser pipe
- 6"(15,2cm) wall bracket included
- 44"(111,8cm) flexible stainless steel hose, SANTOPRENE inner pipe
- product includes check valve to prevent cross-flow
- for food service, commercial kitchens, restaurants and hotel applications



Art.	Item
651521	Pre-rinse faucet

INDUCTION FAUCET

- single hole or double hole
- 4"(10,2cm) deck-mounted
- sensor system included



Art.	Item
651191	induction faucet

FAUCET



Art.	Item
651181	faucet

FAUCET



Art.	Item
651100	faucet

FAUCET



Art.	Item
651110	faucet

COOLING CABINET 386 I

- 6 shelves included
- quiet refrigerating unit
- closed air cycle
- appliance made of white powder painted plate
- lighted chamber
- temperature displayed electrically
- possible temperature regulation
- built-in lock



Art.	W cm	D cm	H cm	Capacity litres	Temp. °C	Power kW	Voltage V
880382	60	59	202	386	+2/+10	0,2	230

COOLING CABINET 1000 I

- quiet refrigerating unit
- closed air cycle
- appliance made of white powder painted plate
- lighted chamber
- LED temperature display electrically
- possible temperature regulation
- built-in lock



Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V	Shelves
880600	110	68	186	585	0/+10	0,43	230	3
881000	135	68	216	975	0/+10	0,7	230	4

FREEZER

- 1 basket included
- appliance made of white powder painted plate
- LED temperature display
- possible temperature regulation
- thick isolation walls
- 4 wheels with brakes included
- built-in lock



Art.	W cm	D cm	H cm	Capacity litres	Temp. °C	Power kW	Voltage V
883100	57	49	82	100	-18	0,119	230
883200	72	65	82	200	-18	0,140	230
883300	96	65	82	300	-18	0,180	230
883400	127	65	82	400	-18	0,208	230
883500	156	65	82	500	-18	0,245	230
883600	169	65	82	600	-18	0,300	230
883700	193	65	82	700	-18	0,320	230
883960	225	82	82	960	-18	0,380	230

ICE CUBE MACHINE

- made of stainless steel
- must be water inlet and drain connected
- air cooling system
- ice bucket included



Art.	W cm	D cm	H cm	Ice bucket kg	Productivity kg/24h	Power kW	U V
871250	39,8	54,3	68,2	6	25	0,24	230
871500	54,8	61,1	82,3	13	50	0,38	230
871800	54,8	61,1	82,3	13	80	0,58	230

COOLING / FREEZING CABINET

- electronic thermostat
- digital display
- auto-defrost
- dustfilter
- automatic evaporation
- adjustable stainless steel legs
- 3 plastic shelves 53x54 cm included
- inside and outside made of stainless steel 18/10 (SS304)
- door with key lock



Art.	W cm	D cm	H cm	V liters	Temp. °C	Power kW	U V
840400	66	70	201	500/429	-2/+8	0,34	230
840401	66	70	201	500/429	-15/-20	0,50	230

COOLING / FREEZING CABINET GN 2/1

- electronic thermostat
- digital display
- auto-defrost
- dustfilter
- automatic evaporation
- adjustable stainless steel legs
- 3 shelves included
- inside and outside made of stainless steel 18/10 (SS304)
- door with key lock



Art.	W cm	D cm	H cm	V liters	Temp. °C	Power kW	U V
840590	66	78	201	650/600	+2/+8	0,46	230
840600	74	83	201	700/630	-2/+8	0,46	230
840601	74	83	201	700/630	-18/-22	1,00	230

COOLING / FREEZING CABINET 1400 I

- electronic thermostat
- digital display
- automatic defrost
- dust filter
- automatic evaporation
- adjustable stainless steel legs
- 6 plastic GN 2/1 shelves included
- doors with key lock
- inside and outside made of stainless steel 18/10 (SS304)



Art.	W cm	D cm	H cm	V liters	Temp. °C	Power kW	U V
840140	148	83	201	1400/1260	-2/+8	0,65	230
840141	148	83	201	1400/1260	-18/-22	1,00	230

2 DOOR COOLING / FREEZING TABLE

- digital display
- automatic defrost
- dust filter
- automatic evaporation
- adjustable stainless steel legs
- desktop without upstand
- insulation made of polyurethane foam
- 2 door chamber GN 1/1 standard
- device made of stainless steel



Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
841020	136	70	86	282	-2/+8	0,34	230
841021	136	70	86	282	-10/-20	1,00	230

3 DOOR COOLING / FREEZING TABLE

- digital display
- electronic thermostat
- automatic defrost
- dust filter
- automatic evaporation
- adjustable stainless steel legs
- desktop without upstand
- insulation made of polyurethane foam
- 3 door chamber GN 1/1 standard
- device made of stainless steel



Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
841030	179,5	70	86	417	-2/+8	0,34	230
841031	179,5	70	86	417	-10/-20	1,00	230

DRAWERS MODULE

- module with 2 drawers fixed instead of doors
- any configuration of modules



Art.	Item
881000	2 drawers module

2 DOOR COOLING SALAD BAR

- made of stainless steel
- closed air cycle
- electronic thermostat
- automatic defrost
- dustfilter
- automatic evaporation
- cooling chamber with 2 doors: GN 1/1 standard
- aggregate situated on the base
- GN combination 5 x GN 1/6



ATTENTION! Cooling table only GN containers not included

Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
842320	90	70	97	256	+2/+8	0,34	230

3 DOOR COOLING SALAD BAR

- made of stainless steel
- closed air cycle
- electronic thermostat
- automatic defrost
- dustfilter
- automatic evaporation
- cooling chamber with 3 doors: GN 1/1 star
- height of chamber for GN
- containers up to 10 cm
- aggregate situated on the base
- GN combination 7 x GN 1/3



ATTENTION! Cooling table only GN containers not included

Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
842330	136,5	70	97	392	+2/+8	0,34	230

2 DOOR COOLING /FREEZING TABLE

- electronic thermostat
- automatic defrost
- automatic evaporation
- dust filter
- desktop without upstand
- made of stainless steel
- 2 separate doors: GN1/1 standard
- aggregate situated on the base



Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
842022	90	70	85	240	+2/+10	0,24	230

3 DOOR COOLING TABLE

- electronic thermostat
- automatic defrost
- automatic evaporation
- dustfilter
- desktop without upstand
- made of stainless steel
- 3 separate doors: GN1/1 standard
- aggregate situated on the base



Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
842030	136,5	70	85	368	+2/+10	0,34	230

COOLING VITRINE WITH ROUNDED GLASS*

- electronic thermostat
- digital display
- dustfilter
- chambers for GN containers with height 10 cm
- made of stainless steel



ATTENTION! Cooling vitrine only GN containers not included

Art.	W cm	D cm	H cm	GN configuration	Temp. °C	Power kW	U V
845640	140	33,5	43,5	6×GN 1/4	+2/+10	0,34	230
845740	160	33,5	43,5	7×GN 1/4	+2/+10	0,34	230

COOLING VITRINE WITH STRAIGHT GLASS*

- electronic thermostat
- digital display
- dustfilter
- chambers for GN containers with height 10 cm
- made of stainless steel



ATTENTION! Cooling vitrine only GN containers not included

Art.	W cm	D cm	H cm	GN configuration	Temp. °C	Power kW	U V
844540	120	33,5	43,5	5×GN 1/4	+2/+10	0,34	230
844640	140	33,5	43,5	6×GN 1/4	+2/+10	0,34	230
844740	160	33,5	43,5	7×GN 1/4	+2/+10	0,34	230
844840	180	33,5	43,5	9×GN 1/4	+2/+10	0,34	230

2 DOOR COOLING PIZZA TABLE WITH VITRINE*

- digital display
- temperature range +2 / +8°C
- desktop made of granite
- adjustable stainless steel feet
- polyfoam insulation
- 2 door cooling chamber for trays 60 x 40 cm
- dustfilter
- made of stainless steel
- separated steering for vitrine
- chamber for GN containers 7 x 1/4 h= 10 cm
- temperature range for vitrine: +2/+10°C



ATTENTION! Cooling pizza table only GN containers not included

Art.	W cm	D cm	H cm	V l bers	Temp. °C	Power kW	U V
843200	151	80	145	390	-2/+8	340	230

COOLING PIZZA TABLE WITH VITRINE*

- digital display
- temperature range +2 / +8°C
- desktop made of granite
- adjustable stainless steel feet
- polyfoam insulation
- 2 door cooling chamber for trays 60 x 40 cm
- 7 drawers (without cooling)
- dustfilter
- made of stainless steel
- separated steering for vitrine
- chamber for GN containers 10 x 1/4 h=10 cm
- temperature range for vitrine: +2/+10°C



ATTENTION! Cooling pizza table only GN containers not included

Art.	W cm	D cm	H cm	V l bers	Temp. °C	Power kW	U V
843270	202,5	80	145	390	-2/+8	0,34	230

2 DOOR COOLING PIZZA TABLE*

- made of stainless steel
- electronic thermostat
- automatic defrost
- automatic evaporation
- desktop made of granite
- dust filter
- granite desktop
- 2 door cooling chamber: fits GN 1/1 containers
- upper chamber for GN containers 5 x GN 1/6



ATTENTION! Cooling Pizza table only GN containers not included

Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
843020	90	70	110	288	+2/+10	0,34	230

3 DOOR COOLING PIZZA TABLE WITH VITRINE*

- made of stainless steel
- electronic thermostat
- automatic defrost
- automatic evaporation
- dust filter
- desktop made of granite
- 3 door cooling chamber fits: GN 1/1 containers
- separated steering for vitrine
- chamber for GN containers 6 x 1/4, h= 10 cm
- temperature range for vitrine: +2 / +10°C



ATTENTION! Cooling Pizza table only GN containers not included

Art.	W cm	D cm	H cm	V litres	Temp. °C	Power kW	U V
843030	140	70	141,5	368	+2/+10	0,34	230

Optional accessories

- additional sliders for drawers
- right/left slider in set
- steel shelves

Art.	Sliders set	Art.	Shelves
880444	for cabinet 400L	880445	for cabinet 400L
880644	for cabinet GN 2/1	880645	for cabinet GN 2/1
881444	for tables GN 2/1	881445	for tables GN 2/1

2 DOOR COOLING SALAD BAR*

- made of stainless steel
- closed air cycle
- electronic thermostat
- automatic defrost
- dust filter
- automatic evaporation
- cutting board made of polythene
- 2-door cooling chamber in GN 1/1 standard
- aggregate situated on the base
- fits GN combination: 3 x GN 1/6, 2 x GN 1/1; h=15 cm



ATTENTION! Cooling table only GN containers not included

Art.	W cm	D cm	H cm	V liters	Temp. °C	Ambient temp. °C	Power kW	U V
842122	90	70	85	240	+2/+10	35	0,34	230

3 DOOR COOLING SALAD BAR*

- made of stainless steel
- closed air cycle
- electronic thermostat
- automatic defrost
- dustfilter
- automatic evaporation
- cutting board made of polythene
- 3-door cooling chamber
fits GN 1/1 standard
- aggregate situated on the base
- fits GN combination 4 x GN 1/1, h=15 cm



ATTENTION! Cooling table only GN containers not included

Art.	W cm	D cm	H cm	V liters	Temp. °C	Power kW	U V
842130	136,5	70	85	368	+2/+10	0,34	230

NOTE

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