

Reliable quality for
building
your business



stalgast

professional catering equipment



2017/2018



STALGAST SP. Z O.O. [LTD.] is a Polish company with over 25 years of experience in manufacturing and selling modern catering equipment for hotels, restaurants and bars. As the leader of the native market, Stalgast is constantly gaining customers abroad (e.g. France, Italy, Germany and Russia).

The company has its own factory and 24,000 m² warehouse. Therefore, Stalgast not only offers high quality at affordable price, but also guarantees continuous availability and fast delivery of products.



European quality,
Polish production



Over 6000 products
in stock



24 000 m²
warehouse



Over 500
employees



97% product
availability



TRUMPF



Over 25 years of experience

Stalgast company is a family owned business, operating on the HoReCa market since 1990. Stalgast is the market leader in Poland among professional catering equipment providers for restaurants, bars, hotels and catering companies. Our offer covers a wide range of products made by world-known manufacturers in the world. We supply customers in Poland and in Europe throughout a network of local distributors. Stalgast employs over 500 employees. Experienced and dynamic team of workers provides fast and professional service.

Warehouse 24.000 m²

Advanced Warehouse Management System with 24 000 m² warehouse. Over 6 000 products in stock with 97% availability provides fast delivery.



Own factory

Since 2008 Stalgast provides customers with high quality and cost effective solutions, due to hi-tech manufacturing equipment. Thanks to close factory location and advanced production systems Stalgast assures quick order realization. As a result of high flexibility and individual approach our motto is: Many concepts, one manufacturer.

We welcome you to learn about our latest product offer!

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Our new lines and products



PANS

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SALAD SPINNER

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COLORFUL PORCELAIN

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PASABAHCE

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GN 1/1 TILTING HEATER

- full description: page 204



FINGER FOOD SLATE PLATE

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CRUSHED ICE MACHINE

- full description: page 255





COFFEE MACHINE
- full description: pages 263-264

STEAK MAKERS AND ACCESSORIES
- full description: pages 305-306



NEW 700 LINE
- full description: page 420, 422

GLASSWARE WASHER
- full description: page 404



N50 EVO HY-NRG UNIVERSAL
DISHWASHER
- full description: page 408



EXPLANATION OF ABBREVIATIONS AND SYMBOLS USED IN THE CATALOGUE

	electric		made of polystyrene		multipoint probe
	gas		made of aluminium		LED light
	electric heater		chrome steel		halogen light
	fuel/pasta heater		made of expanded polypropylene		recommended for Sous Vide
	suitable for induction		made of polycarbonate		single point probe
	not suitable for induction		made of polyethylene		maximum load
	suitable for electric heating		made of polypropylene		use water hardness of 6°dH in German grading
	suitable for gas		made of nylon		stackable
	suitable for microwave ovens		made of wood		maximum temperature
	dishwasher safe		copper coated		device power
	not suitable for dishwasher		teflon coated		self installation
	manual humidification of the chamber		ceramic coated		stainless steel 18/0
	ventilation fan with adjustable direction of rotation		tempered glass		stainless steel 18/10
	stainless steel		crystal		

Code Catalog number

No. Number

Ø Diameter

W Width

D Depth

H Height

L Length

V Capacity

T Temperature

N Rotation speed

S Productivity

K Quantity

M Weight

P Power

U Power supply

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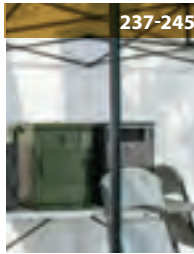
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KITCHEN COOKWARE

Bowls, conical colanders and strainers helping to create dishes with unforgettable taste, flavor and texture. Professional pots and pans for food preparation process.

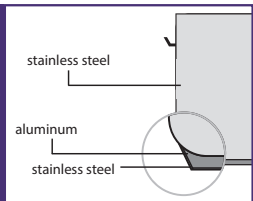
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STAINLESS STEEL SATIN POTS



- pots made in embossing technology
- line of professional stainless steel satin pots
- multilayer bottom construction ensures even heat distribution
- corrosion proof capsule bottom
- heat resistant multipoint welded handles
- all pots of diameter over 360 mm have additional reinforced edge and handles

Multilayer capsule bottom



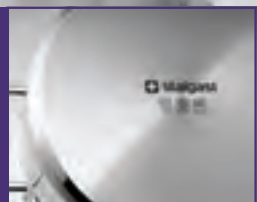
Heat resistant multipoint welded handles



Multilayer bottom construction ensures even heat distribution



Suitable for induction, gas and electric ranges



HIGH STOCKPOT

- lid included



Code	Ø mm	H mm	V liters
011162	160	120	2,5
011202	200	200	6,3
011242	240	200	9,0
011282	280	250	15,4
011322	320	260	20,9
011342	320	320	25,7
011362	360	360	36,6
011402	400	400	50,3
011452	450	450	71,6
011502	500	500	98,2

MEDIUM STOCKPOT

- lid included



Code	Ø mm	H mm	V liters
012162	160	95	1,9
012202	200	140	4,4
012242	240	160	7,2
012282	280	180	11,1
012322	320	200	16,1
012362	360	220	22,4
012402	400	300	37,7
012452	450	360	57,3
012502	500	320	62,8

STOCKPOT

- lid included



Code	Ø mm	H mm	V liters
013202	200	105	3,3
013242	240	110	5,0
013282	280	130	8,0
013322	320	160	12,9
013362	360	180	18,3
013402	400	250	31,4

CASSEROLE POT

- lid included



Code	Ø mm	H mm	V liters
016362	360	110	11,2

SAUCEPAN

- lid included



Code	Ø mm	H mm	V liters
015162	160	95	1,9
015202	200	105	3,3
015242	240	110	5,0
015282	280	130	8,0

HIGH STOCKPOT

- sold without lid



Code	Ø mm	H mm	V liters
011164	160	120	2,5
011204	200	200	6,3
011244	240	200	9,0
011284	280	250	15,4
011324	320	260	20,9
011344	320	320	25,7
011364	360	360	36,6
011404	400	400	50,3
011454	450	450	71,6
011504	500	500	98,2

MEDIUM STOCKPOT

- sold without lid



Code	Ø mm	H mm	V liters
012164	160	95	1,9
012204	200	140	4,4
012244	240	160	7,2
012284	280	180	11,1
012324	320	200	16,1
012364	360	220	22,4
012404	400	300	37,7
012454	450	360	57,3
012504	500	320	62,8

STOCKPOT

- sold without lid



Code	Ø mm	H mm	V liters
013204	200	105	3,3
013244	240	110	5,0
013284	280	130	8,0
013324	320	160	12,9
013364	360	180	18,3
013404	400	250	31,4

CASSEROLE POT

- sold without lid



Code	Ø mm	H mm	V liters
016364	360	110	11,2

SAUCEPAN

- sold without lid



Code	Ø mm	H mm	V liters
015164	160	95	1,9
015204	200	105	3,3
015244	240	110	5,0
015284	280	130	8,0

SAUCEPAN

- sold without lid



Code	Ø mm	H mm	V liters
017202	200	65	1,2
017242	240	75	2,2

LID



Code	Ø mm
019164	160
019204	200
019244	240
019284	280
019324	320
019364	360
019404	400
019454	450
019504	500

PASTA COLANDER

- 4 pasta colanders
- for pot 013322 (p. 12) 013324 (p. 13)



Code	Ø mm	H mm
020320	300	180

FISH KETTLE



Code	W mm	D mm	H mm	V liters
095450	450	150	100	6,0
095600	600	180	110	10,5

COOKWARE SET

- 8 piece cookware set
- 3 pots with lids
- Ø 160 h 75 mm 1.6 l
- Ø 180 h 85 mm 2.2 l
- Ø 220 h 150 mm 5.8 l
- saucepan with lid Ø 140 h 65 mm 1 l
- lids made of tempered glass and stainless steel, with an opening for the release of water vapor



Code
020001

LID HANGER

- Ø max. 320 mm
- for 6 lids



Code	W mm	D mm	H mm
019001	290	130	520

STOCKPOT STAND

- welded construction

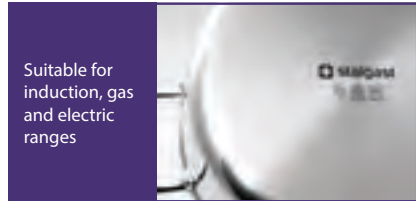
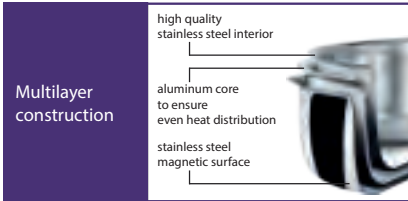


Code	W mm	D mm	H mm
010404	400	400	450
010505	500	500	450
010606	600	600	450

MULTILAYER STAINLESS STEEL COOKWARE



- professional line of multilayer pots, pans and saucepans
- made of rust and impact proof mirror polished stainless steel
- recommended for cooking milk, sauces and thick soups
- three-layer design ensures even distribution of heat; thanks to this technology, the dishes heat up quickly and do not burn



1 POT
- sold without lid

Code	Ø mm	H mm	V liters
021124	240	140	6,3
021128	280	160	9,8

2 SAUCEPAN
- sold without lid

Code	Ø mm	H mm	V liters
021016	160	75	1,5
021020	200	120	3,8

3 FRYPAN

Code	Ø mm	H mm
021424	240	50
021428	280	50

4 SAUCEPAN
- sold without lid

Code	Ø mm	H mm	V liters
021722	220	82	3,0



5 LID

Code	Ø mm
021920	200
021922	220
021924	240
021928	280

TITANIUM-COATED PAN

- pans made of hard aluminum
- titanium-coated
- stainless steel non-warming handle



Code	Ø mm	H mm
034240	240	55
034280	280	55
034320	320	55

TITANIUM-COATED PAN

- pans made of hard aluminum
- titanium-coated
- stainless steel non-warming handle



Code	Ø mm	H mm
034241	240	50
034281	280	55

FRYPAN

- fit lids from page 13



Code	Ø mm	H mm
014203	200	40
014243	240	42
014283	280	48
014323	320	52
014363	360	65
014403	400	70

NON-STICK PAN

- Teflon coated
- fit lids from page 13



Code	Ø mm	H mm
014244	240	42
014284	280	48
014324	320	52

CERAMIC FRYING PAN

- stainless steel and silicone coated riveted handle
- lids 019204, 019244, 019284 fit respectively



Code	Ø mm	H mm
018200	200	45
018240	240	50
018280	280	55

CARBON STEEL FRYPAN

- non-stick coating

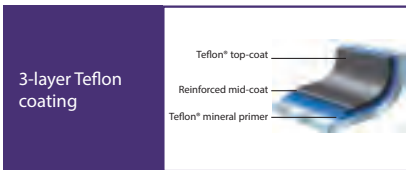


Code	Ø mm	H mm
037280	280	40

NON-STICK PLATINUM ALUMINUM FRYPANS



- teflon coated aluminum frypans
- original Teflon® with DUPONT® logo
- 3 layer non-stick scratch proof coating
- heat resistant epoxy steel handle
- very good and fast heat distribution on whole surface
- frying with very little amount of oil



1 FRYPAN - induction bottom

Code	Ø mm	H mm	V liters
035200	200	35	0,8
035240	240	45	2,0
035280	280	50	3,0

NEW



2 CREPES FRYPAN - induction bottom

Code	Ø mm	H mm
032260	255/215	17
032300	292/255	17

FRYPAN

- frypans of diameter 200 to 280 mm have thickness of 4 mm
- frypans of diameter 320 mm and over have thickness of 5 mm

Code	Ø mm	H mm	V liters
035201	200	35	0,8
035241	240	40	1,2
035281	280	45	2,0
035321	320	50	3,0
035361	360	55	4,0
035401	400	60	5,0



CREPES FRYPAN

Code	Ø mm	H mm
032261	255 / 215	17
032301	292 / 255	17



NON-STICK ALUMINUM FRYPANS

- cast aluminum Teflon coated fry pans
- epoxy steel handle
- very good and fast heat distribution on whole surface
- frying with very little amount of oil



FRYPAN

Code	Ø mm	H mm	V liters
031200	200	40	0,9
031240	240	40	1,3
031280	280	45	2,0
031320	320	50	3,0
031360	360	50	4,0
031400	400	55	5,0



DEEP FRYPAN

Code	Ø mm	H mm	V liters
036200	200	60	1,6
036240	240	65	2,6
036280	280	75	3,8



CREPES FRYPAN

Code	Ø mm	H mm	V liters
032250	250	20	0,8
032280	280	20	1,1



FISH FRYPAN

Code	W mm	D mm	H mm	V liters
034380	380	260	40	3,0



CAST IRON COOKWARE



- rust resistant oxidized surface
- cast iron cookware heats evenly, remains hot for long time
- recommended for serving hot dishes
- can be used in ovens, on induction, gas and electric ranges as well as over open fire
- rinse and dry before use; after use (when product is still warm) wash with brush and dish-washing liquid; after drying lubricate with vegetable oil

FRYING PAN

- stainless steel handle



Code	Ø mm	H mm	L mm	M kg
042280	280	50	563	3,1

GRILL FRYING PAN

- stainless steel handle



Code	Ø mm	H mm	L mm	M kg
043250	250	30	506	2,7
043280	290	40	560	3,3

GRILL FRYING PAN

- square



Code	W mm	D mm	H mm	L mm	M kg
044230	230	230	32	375	2,5

ROAST PAN WITH LID



Code	W mm	D mm	H mm	V liters	M kg
046320	390	220	220	6	8,8

CAST IRON COOKWARE



- black surface cast iron cookware
- recommended for serving hot dishes
- prepared food remains warm for a long time thanks to thick bottom
- double sided griddle plate can be used on standard gas and electric ranges (recommended for American and Argentinian style steaks)
- rinse and dry before use; after use (when product is still warm) wash with brush and dish-washing liquid; after drying lubricate with vegetable oil

SQUARE RIBBED SKILLET

- square

Ribbed bottom
excellent
for grilling



Code	W mm	D mm	H mm	M kg
049003	230	230	30	2,6

GRIDDLE PLATE

- double sided (smooth /ribbed)



Code	W mm	D mm	H mm	M kg
049002	480	260	20	5,0

SIZZLER DISH

- wooden stand and cast iron handle included
- wooden stand dimension: 280x155 mm



Code	W mm	D mm	H mm	M kg
049004	240	140	25	1,13

CAST IRON SERVING UTENSILS



- black cast iron mini-utensils, ideal for serving hot dishes
- black color obtained in the firing process
- maintains high temperature of the served dishes over a long time
- cast iron vessels require maintenance by greasing the surface with edible oil



MINI POT

- cover included



Code	W mm	D mm	H mm	V liters
049015	120	90	63	0,45

MINI POT

- cover included



Code	Ø mm	H mm	V liters
049016	100	63	0,45

MINI PAN

- wooden stand included
- silicone handle



Code	W mm	D mm	H mm	V liters
049014	370	180	50	0,4

MINI PAN

- handle secured with silicone



Code	Ø mm	H mm	V liters
049017	160	44	0,6

DISH

- wooden stand included



Code	W mm	D mm	H mm	V liters
049011	170	120	55	0,5

DISH

- wooden stand included



Code	W mm	D mm	H mm	V liters
049012	210	150	75	0,8

DISH

- wooden stand included



Code	Ø mm	H mm	V liters
049013	150	75	0,7

SIEVE

INOX



Code	Ø mm	L mm
076120	120	140
076150	150	150
076180	180	170
076200	200	180

BAKING TIN FOR TERRINE

INOX

- shapes:
- 098010 - 
- 098020 - 
- 098030 - 



Code	W mm	D mm	H mm	V liters
098010	400	65	35	0,6
098020	400	50	40	0,4
098030	400	50	35	0,5

CONICAL STRAINER WITH DENSE MESH

INOX



CHINESE COLANDER

INOX



Dense mesh



Code	Ø mm	H mm
075200	200	150
075240	240	180

Perforation
1,8 mm



Code	Ø mm	H mm
075201	200	170
075241	240	210

SIEVE

- around 1 mm mesh

INOX



Code	Ø mm	H mm
073200	230	55
073250	245	60
073300	320	80

4 SIEVING KIT

INOX

- 4 different mesh diameters of approx.:
- 0,75 x 0,75 mm
- 1 x 1 mm
- 2 x 2 mm
- 3 x 3 mm



Sieves mesh



Code	Ø mm
073210	210

COLANDER

- stainless steel handle
- perforation 3,4 mm

INOX

SIEVE

- wooden handle
- L - handle length

INOX



Code	Ø mm	L mm
077220	220	260
077260	260	260

Code	Ø mm	L mm
074300	300	430
074350	350	430

COLANDER

INOX

COLANDER

- with handles

INOX



Code	Ø mm	H mm
071230	225 / 140	135
071260	250 / 140	150

Code	Ø mm	H mm
071360	360 / 200	220
071410	375 / 175	185

CONICAL COLANDER

- polished steel

INOX

CONICAL COLANDER

- satin steel

INOX



Code	Ø mm	H mm
072243	240	140
072283	280	160
072323	320	170
072363	360	190
072403	400	220

Code	Ø mm	H mm
072452	450 / 290	240
072502	500 / 330	260

BOWL

- polished stainless steel

INOX



Code	Ø mm	H mm	V liters
082180	180	80	1,7
082200	200	90	2,3
082240	240	110	4,0
082280	280	130	6,0
082300	300	145	7,0
082320	320	150	8,2

BOWL

- polished stainless steel

INOX



Code	Ø mm	H mm	V liters
082161	160	60	0,7
082201	200	70	1,2
082221	220	80	1,6
082251	250	90	2,3
082281	280	95	3,0
082311	310	105	5,0
082341	340	115	6,0
082371	375	120	8,0

BOWL

- polished stainless steel
- the edge is included in the diameter

INOX



Code	Ø mm	H mm	V liters
082360	360	160	11,5
082400	400	110	8,0
082500	500	130	14,0
082550	550	145	19,0
082600	600	160	27,0
082700	700	185	45,0
082800	800	205	65,0
082900	900	225	90,0

BOWL

- satin stainless steel

INOX



Code	Ø mm	H mm	V liters
081150	150	75	1,0
081200	200	98	2,5
081250	250	120	5,0
081300	300	140	8,0
081360	360	170	14,0
081380	380	180	16,0

BOWL

- tempered glass, impact resistant, high and low temperature safe
- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K szt.
400083	60	27	0,03	24
400090	120	53	0,31	6
400091	140	63	0,55	6
400095	172	76	1,20	6
400092	200	87	1,60	6
400093	230	101	2,50	6
400094	262	113	3,70	6

KITCHEN BOWL

- satin stainless steel
- with handles

INOX



Code	Ø mm	H mm	V liters
083400	400	185	14,5
083450	450	200	21,0
083500	500	220	28,0

SALAD SPINNER

- made of durable plastic
- water drainage system



Removable basket



Water drainage hose

Code	Ø mm	H mm	V liters
072190	420	580	19

BOWL

- with profiled edge for easy emptying
- acceptable for food contact



Code	Ø mm	H mm	V liters
086170	144	112	1,2
086210	178	122	2,0
086250	217	135	3,2
086310	265	150	5,7
086380	328	167	10,0

STAINLESS STEEL PREMIUM BUCKETS

Lindén



- internal scale
- border 10 mm



BUCKET

Code	Ø mm	H mm	V liters
091061	235 / 157	245	7
091101	280 / 200	245	10
091121	290 / 200	270	12
091151	305 / 200	310	15



BUCKET WITH RING

Code	Ø mm	H mm	V liters
092101	280 / 202	265	10
092121	290 / 202	290	12
092151	305 / 202	330	15



LID

- 093101 for 091101 and 092101
- 093121 for 091121 and 092121
- 093151 for 091151 and 092151

Code	Ø mm
093101	280
093121	290
093151	305

STAINLESS STEEL BUCKETS



- internal scale
- buckets with ring are stackable



BUCKET

Code	Ø mm	H mm	V liters
091063	230/155	250	7
091103	293/205	245	10
091123	295/230	275	12
091153	300/200	340	15



BUCKET WITH RING

Code	Ø mm	H mm	V liters
092103	275/200	285	10
092123	290/200	305	12
092153	300/200	354	15



LID

- 093103 for 091103 and 092103
- 093123 for 091123 and 092123
- 093153 for 091153 and 092153

Code	Ø mm
093103	275
093123	290
093153	300



KITCHEN UTENSILS & EQUIPMENT

Kitchen equipment for daily use to support every stage of food preparation processes.

Ladles, skimmers.....	28-31	Thermometers.....	38
Measuring jugs, scoops.....	34-35	Serving tools.....	29-31
Turners, whisks, graters.....	29-33	Displays.....	37, 39
Decorating tools.....	40, 42-45		

MONOBLOCK KITCHEN UTENSILS



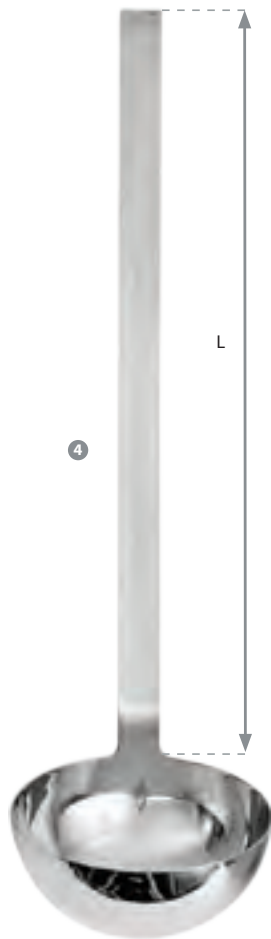
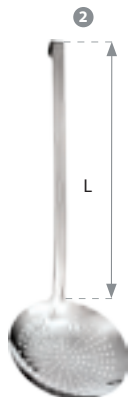
- professional monoblock ladles and skimmers
- without welding, made of one piece of steel
- easy to clean
- ergonomic handle with hanger



Made of one piece of steel



Bent handle for hanging



1 SKIMMER

Code	Ø mm	L mm
324101	100	325
324121	120	360
324141	140	385
324161	160	415
324201	200	480

2 SKIMMER

Code	Ø mm	L mm
324100	100	305
324120	120	360
324140	140	380
324160	160	415

3 LADLE

Code	Ø mm	L mm	V liters
323061	60	275	0,06
323081	80	295	0,12
323101	100	340	0,25
323121	120	365	0,40
323141	145	395	0,75
323161	165	430	1,20
323201	200	480	2,00

4 LADLE

Code	Ø mm	L mm	V liters
323062	65	315	0,07
323082	80	345	0,13
323092	90	362	0,20
323102	100	380	0,25
323122	120	420	0,45
323142	140	440	0,67
323162	160	474	1,00
323182	180	500	1,50

INOX

MONOBLOCK KITCHEN UTENSILS

1

2

3

4

1 FISH SPATULA

Code	L mm
312340	340

2 SLOTTED TURNER PERFORATED

Code	L mm
312390	390

3 TURNER FORK

Code	L mm
311500	500

4 SERVING SPOON

Code	L mm
311100	460

MONOBLOCK KITCHEN UTENSILS

INOX



Lp.	Code	Product	L mm	V liters
1.	320010	Ladle	400	0,2
2.	320020	Turner fork	400	-
3.	320030	Perforated spoon	400	-
4.	320040	Serving spoon	400	-

Lp.	Code	Product	L mm	V liters
5.	320050	Potato masher	355	-
6.	320060	Spaghetti spoon	400	-
7.	320070	Skimmer	400	-
8.	320080	Slotted turner	400	-

KITCHEN UTENSILS

INOX

- round handle



Lp.	Code	Product	Ø mm	L mm
1.	321010	Skimmer	-	345
2.	321020	Turner fork	-	320
3.	321030	Serving spoon	-	328
4.	321040	Ladle	70	280
	321050	Ladle	85	310
5.	321060	Spaghetti spoon	-	307
6.	321070	Slotted turner	-	320
7.	321160	Whisk with ball 20 wires	-	270
8.	321090	Melon baller	23	175
9.	321100	Vegetable peeler	-	190
10.	321110	Vegetable peeler	-	165
11.	321120	Pizza wheel	57	190
12.	321140	Pastry wheel	57	190
13.	321150	Can opener	-	220
14.	321000	Hanger	-	355

SERVING UTENSILS



- professional serving set
- made of mirror polished stainless steel made out of one piece of metal
- without welds and curves
- easy to clean
- handle thickness 2,7 mm



Lp.	Code	Product	L mm	V liters
1.	420012	Perforated spoon	310	-
2.	420022	Serving fork	300	-
3.	420032	Serving spoon	315	-
4.	420042	Serving spatula	315	-
5.	420052	Ladle	310	0,08

SERVING UTENSILS



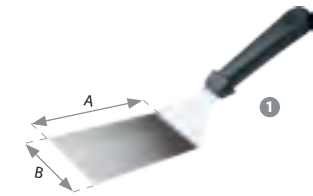
- fiber glass reinforced material
- for Teflon coated surfaces
- dishwasher safe
- can be scalded
- high temperature resistance 220°C



Lp.	Code	Product	L mm
1.	325120	Tongs	250
	325130	Tongs	320
2.	325030	Perforated spoon	350
3.	325040	Serving spoon	350

Lp.	Code	Product	Ø mm	L mm	V liters
4.	325010	Ladle	90	310	0,11
5.	325070	Skimmer	-	350	-
6.	325080	Slotted turner	-	300	-

TURNERS



1



2

1 TURNER

- handle made of plastic
- A = 115 mm, B = 90 mm

Code	L mm
503205	280

2 ANGLE TURNER

- handle made of plastic
- A = 200 mm, B = 75 mm

Code	L mm
503235	370

3 TURNER

- A = 112 mm, B = 85 mm

Code	L mm
334311	270

4 TURNER

- A = 170 mm, B = 80 mm

Code	L mm
334324	360

5 TURNER

- antislip handle
- A = 90 mm, B = 75 mm

Code	L mm
270150	150

6 TURNER

- antislip handle
- A = 200 mm, B = 80 mm

Code	L mm
270260	260

7 TURNER

- antislip handle
- A = 135 mm, B = 85 mm

Code	L mm
264170	170

8 TURNER

- wooden handle
- A = 140 mm, B = 110 mm

Code	W mm	L mm
503200	110	300



3



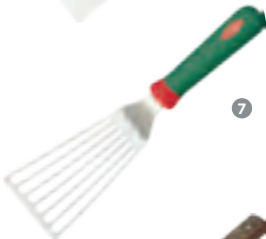
4



5



6



7



8



9



10

9 TURNER

- wooden handle
- A = 195 mm, B = 70 mm

Code	W mm	L mm
503230	70	365

10 TURNER

- wooden handle
- perforated
- A = 200 mm, B = 70 mm

Code	W mm	L mm
503240	70	365



1 STEEL ROD
- steel working section
- plastic handle

Code	L mm
313250	250
313350	350
313450	450
313550	550

2 WIRE WISK

Code	L mm
313300	300
313400	400
313500	500
313600	600

3 MESH SKIMMER

Code	Ø mm	L mm
310160	160	350
310200	200	450

4 MESH SKIMMER

Code	Ø mm	L mm
310161	160	470
310201	200	590
310241	240	570

5 POTATO MASHER

Code	L mm
314300	300
314460	460
314610	610

6 POTATO MASHER

Code	L mm
314501	500
314801	800

7 POTATO MASHER
- wooden handle

Code	L mm
314991	1000

8 MIXING PADDLE
- made of beech wood
- thickness 20 mm

Code	L mm
314075	750
314100	1000
314125	1250

9 STIRRER FOR BOILER

Code	L mm
314130	1300

ALUMINIUM SCOOP



Code	V liters
304071	0,18
304072	0,35
304073	0,68

SCOOP



Code	V liters
304017	0,125
304033	0,150
304060	0,450
304101	0,650

SCOOP



Code	V liters
305020	0,2
305100	1,0
305200	2,0

SCOOP



Code	Ø mm	V liters
304102	100	1

MINI GRATER

- for spices



Code	L mm
302161	255



LEMON/PARMEZAN GRATER



Code	L mm
302160	255

MEASURING SCOOPS

- set of 4 sizes:
1/4 teaspoon (1.25 ml)
1/2 teaspoon (2.5 ml)
1 teaspoon (5 ml)
1 tablespoon (15 ml)
- capacity marked on handles

INOX



Code	V liters
506010	0,00125 - 0,015

MEASURING CUPS

- set of 4 sizes:
1/4 cup (60 ml)
1/3 cup (80 ml)
1/2 cup (125 ml)
1 cup (250 ml)
- capacity marked on handles

INOX



Code	V liters
506015	0,06-0,25

MEASURING JUG

- transparent
- scale

 PP



Code	V liters
506053	0,50
506103	1,00
506203	2,00
506303	3,00
506503	5,00

MEASURING JUG

- internal scale

INOX



Code	V liters
506052	0,5
506102	1,0
506202	2,0

FUNNEL

- sieve included
- lower Ø 17 mm

INOX



Code	Ø mm
301131	130
301151	150

6-SIDE GRATER

INOX



Code	H mm
302190	190



1 RECEPTION RING
- chrome plated

Cr

Code	Ø mm	H mm
398000	85	60

2 CASH TRAY

INOX

Code	W mm	D mm
398150	150	110

3 TAG GRABBER

Al

Code	L mm
099102	450
099103	600
099104	900
099105	1200

FRENCH FRIES SCOOP

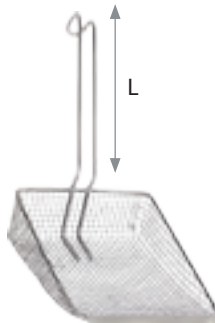
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FRENCH FRIES SHOVEL

INOX

TICKETS PIN

INOX



Code
319000

Code	W mm	D mm	H mm	L mm
310300	170	210	50	210

Code	Ø mm	H mm
398100	80	150

GN DISPLAY STAND INOX

- 815200 - for 3x GN 1/6 max 150
- 815250 - for 3x GN 1/6 and 2 x GN 1/9 max 150
- 815240 - for 5 x GN 1/4 max 150 mm



1



2



Polish Product

3



Lp.	Code	W mm	D mm	H mm
1.	815200	510	230	230
2.	815250	730	230	230
3.	815240	840	300	275

SHELF WITH SPICE CONTAINERS

- containers 5 x GN 1/9 65 mm



Polish Product

Code	W mm	D mm	H mm
815500	629	200	250



INOX

REFRIGERATOR THERMOMETER

- temperature range: $-40 \div 40^{\circ}\text{C}$
- stainless steel housing
- functional grip



Code
620110

THERMOMETER PROBE

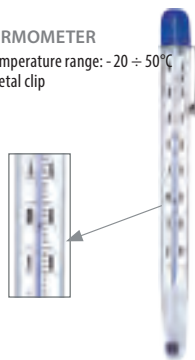
- temperature range: $0 \div 300^{\circ}\text{C}$
- stainless steel 18/10 housing



Code Ø L
620510 50 160

THERMOMETER

- temperature range: $-20 \div 50^{\circ}\text{C}$
- metal clip



Code
620210

DIGITAL THERMOMETER

- temperature range: $-50 \div 280^{\circ}\text{C}$
- 210 mm probe
- probe cover
- batteries not included (A76 or LR44 batteries)



Code
620010

DIGITAL THERMOMETER WITH SWIVEL HEAD

- temperature range: $-50 \div 300^{\circ}\text{C} / -58 \div 572^{\circ}\text{F}$
- movable stainless steel probe
- read-inhibit function
- batteries not included (AAA batteries)



Code W D H
620011 52 21 160

THERMOHIGROMETER

- temperature range: $0 \div 50^{\circ}\text{C}$
- humidity 25÷95%
- hangable
- batteries not included (AAA batteries)



Code
620310

DIGITAL THERMOMETER WITH PROBE

- temperature range: $-50 \div 300^{\circ}\text{C}$
- 1 m probe
- temperature alarm
- batteries not included (AAA batteries)



Code
620410

CONTACTLESS DIGITAL THERMOMETER

- temperature range: $-50 \div 380^{\circ}\text{C}$
- digital display
- laser pointer
- for contactless food temperature measurement
- batteries not included (6LR61 batteries)



Code
620711



SAUCE DISPENSER WITH PUMP

- only for cold sauces
- container made of semi-transparent polypropylene with the ColorClip system
- does not absorb odors and flavors
- given capacities are approximate



HACCP



PP



Code	Description	W mm	D mm	H mm	V litry
065169	GN 1/9	176	108	190	1,5
065166	GN 1/6	176	162	190	2,6

SAUCE DISPENSER

- for cold sauces only

PE



SANDWICH DISPLAY STAND

- 5 compartments



Polish Product

INOX



Code	Color	Ø mm	H mm	V liters
065351		55	210	0,35
065352		55	210	0,35
065353		55	210	0,35
065721		70	240	0,70
065722		70	240	0,70
065723		70	240	0,70

Code	W mm	D mm	H mm
348050	347	120	52

SAUCE BOTTLES

DISPLAY STAND

- 065100 - for 3 bottles
- 065105 - for 5 bottles



Polish Product

INOX

HOT-DOG STAND

- 348030 for 3 hot-dogs
- 348040 for 4 hot-dogs



Polish Product

INOX



Code	Ø mm	W mm	D mm	H mm
065100	3x72	265	110	120
065105	5x72	435	110	120

Code	W mm	D mm	H mm
348030	217	110	118
348040	282	110	118

CAN OPENER



Code
334011

GARLIC PRESS
- made of polyamide



Code
332030

LEMON SQUEEZER
- made of painted aluminium



Code	Ø mm	L mm
474000	55	208

FISH GRATER

INOX



Code	L mm
303211	235

TOMATO CORER

INOX



Code	Ø mm	L mm
332991	20	110



TONGS



1 SPAGHETTI TONGS

Code	L mm
421060	200

2 PASTRY TONGS

Code	L mm
423223	120
423283	280

3 GRILL TONGS

Code	L mm
423224	220
423284	280

4 PASTRY TONGS

Code	L mm
423285	280

5 ICE CUBE TONGS

Code	L mm
471100	145

6 ICE CUBE TONGS

Code	L mm
471101	180

7 FISHBONES
TWEEZERS

Code	L mm
303220	120

8 TWEEZERS

Code	L mm
422211	210
422311	300

9 UNIVERSAL KITCHEN TONGS

Code	L mm
422241	240
422301	300
422401	400

10 UNIVERSAL KITCHEN TONGS

Code	L mm
422242	230
422302	300
422402	400

SIL

GARNISHING KNIVES



- large selection of professional garnishing knives
- ergonomic handle of glass fiber reinforced polyamide



1 HORIZONTAL CANAL KNIFE

Code	L mm
334102	155

2 DECOZESTER

Code	L mm
334101	132

3 DECORATIVE BUTTER KNIFE

Code	L mm
334106	197



4 V DECOTATOR

Code	L mm
334105	204

5 VERTICAL CANAL KNIFE

Code	L mm
334103	140



1



3



5



2



4

1 TOMATO CORER

Code	L mm
334111	145

2 DOUBLE MELLON BALLER

Code	Ø mm	L mm
334107	20/30	170

3 PARING KNIFE

Code	L mm
334112	170

4 CITRUS PEELER

Code	L mm
334113	170

5 APPLE CORER

Code	Ø mm	L mm
334114	16	185
334115	20	210

CARVING SET

- 7 pieces
- set contains:
 - vegetable peeler
 - decorative butter knife
 - 2x decorative knife for balls: 15 mm and 22 mm
 - decorative knife for citrus
 - vertical decorative channel knife
 - apple corer

INOX



Code
334406

JULIENNE DECORATIVE KNIFE

INOX



Blade

Code	Blade length mm	L mm
334120	55	125

CURVED DECORATIVE KNIFE

- narrow blade



Code	L mm
334070	70

STRAIGHT DECORATIVE KNIFE

- narrow blade



Code	L mm
334080	80

CARVING SET

- contains 22 items
- the knives have a wooden handle
- the set includes:
 - decorative „U“, „V“ knives
 - decorative knife for balls
 - corrugated knife
 - flat peeler
 - other carving tools



Code

333002

CARVING SET

- contains 80 items
- the knives have a wooden handle
- the set includes:
 - decorative „U“, „V“ knives
 - decorative knife for balls
 - carvers with different shapes
 - a sharpener for vegetables
 - peelers
 - corrugated knives
 - other carving tools



Code

333001

MANDOLINE VEGETABLE SLICER-SHREDDER

- helpful in shredding and fantasy cutting
- mandoline set includes: hold fast, 3 Julienne knives (3,5 and 10 mm) and two-sided knives smooth and wavy
- three cutting possibilities: stripes, waves and slices
- made of durable plastic
- blades made of stainless steel
- antislipping legs
- warning! Blades are extremely sharp
- use with care and caution



Pressure handle with pins



Julienne blades 3,5 & 10 mm



Smooth blade



Wave blade



Code	W mm	L mm
336600	132	395

TABLE TOP CAN OPENER

- blade and wheel included
- for cans 20-400 mm high

Bound to the table with clamp and screws.



Lp.	Code	Product	Ø mm	H mm
1.	300640	Can opener	-	640
2.	300000	Wheel	25	-
3.	300010	Blade	-	40



KNIVES & CUTTING BOARDS

A wide range of high quality knives essential in culinary world. Professional chopping boards.

Knives.....	48-63
Cutting boards.....	64-68
Butcher hatchets, tenderizers.....	49, 53, 62, 72

Kitchen scissors.....	73
Knife sharpeners.....	50, 53, 55, 60, 74
Butchers tables.....	69



STALGAST ELITE FORGED KNIVES



- perfectly made and perfectly balanced
- manufactured from a forged steel bar



No.	Code	Product	L mm
1.	290200	Kitchen knife	200
	290250	Kitchen knife	250
2.	290201	Corrugated kitchen knife	200
3.	291230	Kitchen knife	230
4.	291150	Boning knife	150
5.	293115	Tomato knife	115
6.	293090	Paring knife	90
7.	293065	Vegetable knife	65
8.	294230	Bread knife	230
9.	294250	Cake knife	250





10



13



11



14



12



15



16

No.	Code	Product	L mm
10.	296180	Cleaver	180
11.	296181	Corrugated cleaver	180
12.	295180	Santoku knife	180
13.	295131	Santoku knife scalloped edge	130
14.	297160	Cheese knife	160
15.	292150	Carving fork „strait“	150
16.	292151	Carving fork „curved“	150


stalgast


Ergonomic and hygienic handle construction prevents leftovers accumulation in joining areas

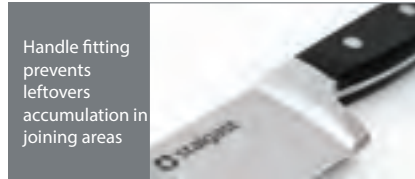


Blade made of forged steel X50CrMoV15 class

STALGAST FORGED KNIVES



- blade hardness 52-54 HRC
- made of forged steel
- handle fitting prevents leftovers accumulation in joining areas



No.	Code	Product	L mm
1.	218209	Kitchen knife	200
	218259	Kitchen knife	250
	218309	Kitchen knife	300
2.	204259	Ham knife	250
3.	219209	Bread knife	200
4.	203139	Meat knife	130
	203209	Meat knife	200

No.	Code	Product	L mm
5.	209159	Fillet knife	155
	204189	Fillet knife	180
6.	217139	Steak/tomato knife	115
7.	214109	Paring knife	100
8.	216089	Vegetable knife	80
9.	211189	Fork	180
10.	212259	Knife sharpener	250



JAPANESE KNIVES

 stalga

- ideal for use in Asian cuisine
- specially profiled blades
- made of high quality steel



High quality blade



Traditional wooden handle



No.	Code	Product	L mm
1.	298210	Sashimi Japanese knife	210
	298240	Sashimi Japanese knife	240
2.	298180	Nakiri Japanese knife	180
3.	298165	Santoku Japanese knife	165
4.	298150	Deba Japanese knife	150

SANELLI KNIVES



- handle made of two types of materials: hard (red color) and soft (green color), ensuring steady, comfortable grip
- chrome - molybdenum blades, hardness 54-56 HRC



No.	Code	Product	L mm
1.	218200	Kitchen knife	200
	218250	Kitchen knife	255
	218300	Kitchen knife	300
2.	202200	Shredding knife	210
	202240	Shredding knife	255
3.	219240	Bread knife	235
	219320	Bread knife	315
4.	220320	Ham knife	315
5.	210240	Roast knife	230
6.	204220	Flexible fillet knife	220

No.	Code	Product	L mm
7.	226090	Oyster knife	90
8.	217120	Steak knife	120
9.	201180	Butcher's knife	180
	201220	Butcher's knife	230
10.	207160	Boning knife	155
11.	203180	Sticking knife	180
12.	208160	Curved boning knife	160
13.	209160	Boning knife	160
14.	205280	Salmon knife	275
15.	225330	Fish knife	330



No.	Code	Product	L mm
1.	215120	Tomato knife	115
2.	214100	Paring knife	100
3.	216060	Vegetable knife	60
4.	226180	Japanese knife	180
5.	226161	Japanese Santoku knife	160
6.	226241	Japanese Yanagi ba knife	240
7.	229180	Hard cheese knife	180
8.	229220	Soft cheese knife	220

No.	Code	Product	L mm
9.	270260	Spatula	260
10.	270150	Spatula	150
11.	264170	Perforated spatula	170
12.	211330	Fork	180
13.	213160	Kitchen cleaver	160
14.	212220	Kitchen sharpener	220
	212300	Kitchen sharpener	300
15.	231360	Cheese knife with two handles	360

SANELLI LARIO KNIVES



- line of Lario knives have been specially designed to combine high quality product with ergonomoy
- chrome - molybdenum blades, hardness 54-56 HRC
- ergonomic polypropylene handle



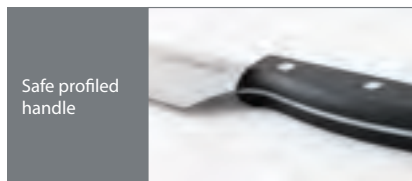
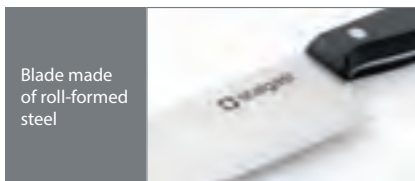
No.	Code	Product	L mm
1.	286210	Kitchen knife	210
	286250	Kitchen knife	255
2.	286181	Cutting knife	180
	286221	Cutting knife	230
3.	286060	Vegetable knife	60

No.	Code	Product	L mm
4.	286241	Roast knife	230
5.	286240	Bread knife	235
6.	286100	Paring knife	95
7.	286101	Steak / tomato knife	100
8.	286200	Bread roll knife	110

STALGAST KNIVES OF ROLLED STEEL



- blade hardness 52-54 HRC
- handle fitting prevents leftovers accumulation in joining areas
- knife blades made of stainless roll-formed steel



No.	Code	Product	L mm
1.	218208	Kitchen knife	190
	218258	Kitchen knife	240
2.	210208	Roast knife	200
3.	219208	Bread knife	195
4.	209148	Boning knife	150
5.	214108	Paring knife	100
	214138	Paring knife	115

No.	Code	Product	L mm
6.	216088	Vegetable knife	75
7.	211158	Fork	150
8.	227259	Poultry scissors	250
9.	212259	Knife sharpener	250
	212309	Knife sharpener	300

STEAK & PIZZA KNIFE

- blade made of high quality stainless steel
- ergonomic handle made of durable plastic



No.	Code	Product	L mm
1.	298110	Steak & pizza knife	110
2.	298115	Steak & pizza knife	115
3.	298120	Steak knife Jumbo	120

STEAK & PIZZA KNIFE

- blade made of high quality stainless steel
- ergonomic wooden handle



No.	Code	Product	L mm
1.	298111	Steak & pizza knife	110
2.	298116	Steak & pizza knife	115
3.	298121	Steak knife Jumbo	120



CERAMIC KNIVES



- resistant to food coloring, do not react with food
- easy to clean
- ideal for slicing fruit, vegetables, sushi and boneless meat
- should be laid flat in the dishwasher to prevent from blade chipping
- frequent blade sharpening not required - recommended blade sharpener code 242001



No.	Code	Product	L mm
1.	206015	Santoku knife	150
2.	206100	Vegetable knife	100
3.	206150	Kitchen knife	150
4.	206200	Kitchen knife	200

STALGAST HACCP ROLLED STEEL KNIVES



- color coded handle

HACCP coding system:	RAW MEAT	VEGETABLES	RAW POULTRY
	FISH	DAIRY	COOKED MEAT DELI

1 CUTTING KNIFE

Code	Color	L mm
281151	Red	160
281152	Green	160
281153	Yellow	160
281154	Blue	160
281155	White	160
281156	Brown	160



2 KITCHEN KNIFE

Code	Color	L mm
281211	Red	220
281212	Green	220
281213	Yellow	220
281214	Blue	220
281215	White	220
281216	Brown	220



3 KITCHEN KNIFE

Code	Color	L mm
281251	Red	250
281252	Green	250
281253	Yellow	250
281254	Blue	250
281255	White	250
281256	Brown	250





HACCP

**4 CUTTING KNIFE**

Code	Color	L mm
284205		200
284303		300

**5 CUTTING KNIFE**

Code	Color	L mm
282151		160
282154		160

**6 PARING KNIFE**

Code	Color	L mm
285081		90
285082		90
285083		90

**7 PARING KNIFE**

Code	Color	L mm
285092		100

**8 VEGETABLE KNIFE
- serrated blade**

Code	Color	L mm
285102		105

**9 SMALL BREAD KNIFE**

Code	Color	L mm
250012		85



PREMIUM HACCP STAINLESS STEEL KNIVES

- made of high quality steel X50CrMoV15
- non-slip handle
- ergonomic and hygienic handle construction prevents leftovers accumulation in joining areas



HACCP



1 KITCHEN KNIFE

Code	Color	L mm
283261	Red	260
283262	Green	260
283263	Brown	260
283264	Blue	260
283265	Yellow	260
283266	White	260



2 KITCHEN KNIFE

Code	Color	L mm
283251	Red	250
283252	Green	250
283253	Brown	250



3 KITCHEN KNIFE

Code	Color	L mm
283201	Red	200
283202	Green	200
283203	Brown	200



4 KNIFE SHARPENER

Code	Color	L mm
283231	Red	230
283232	Green	230
283233	Brown	230
283234	Blue	230
283235	Yellow	230
283236	White	230



5 CUTTING KNIFE



HACCP

INOX



Code	Color	L mm
283181	Red	180
283182	Green	180
283183	Brown	180
283184	Blue	180
283185	Yellow	180
283186	White	180



5

6 CUTTING KNIFE

Code	Color	L mm
284181	Red	180
284182	Green	180
284183	Brown	180
284184	Blue	180
284185	Yellow	180
284186	White	180



6

7 CUTTING KNIFE

Code	Color	L mm
284151	Red	150
284152	Green	150
284153	Brown	150
284154	Blue	150
284155	Yellow	150
284156	White	150



7

8 PARING KNIFE

Code	Color	L mm
283091	Red	90
283092	Green	90
283093	Brown	90
283094	Blue	90
283095	Yellow	90
283096	White	90



8

9 VEGETABLE KNIFE
- serrated blade

Code	Color	L mm
283142	Green	100



9

10 VEGETABLE KNIFE

Code	Color	L mm
283062	Green	60



11

11 HERB SCISSORS

Code	L mm
227200	200



1 MEAT KNIFE

Code	Color	L mm
283101	Red	200
283104	Blue	200
283105	Yellow	200



2 BONING KNIFE
- narrow

Code	Color	L mm
283111	Red	150
283114	Blue	150
283115	Yellow	150



3 BONING KNIFE
- curved

Code	Color	L mm
283121	Red	150
283123	Grey	150
283125	Yellow	150



4 KITCHEN CLEAVER

Code	Color	L mm
283191	Red	180
283195	Yellow	180



5 FILLET KNIFE

Code	Color	L mm
283304	Blue	300



6 KITCHEN KNIFE
- serrated

Code	Color	L mm
225314	Blue	310



1 BUTCHER'S KNIFE



HACCP



1

Code	Color	L mm
284251		250
284301		300

2 BUTCHER'S KNIFE
- curved

2

Code	Color	L mm
284311		250

3 BREAD KNIFE



3

Code	Color	L mm
283256		250
283306		300

4 CHEESE KNIFE WITH TWO HANDLES



4



Code	Color	L mm
283366		360

5 SOFT CHEESE KNIFE



5



Code	Color	L mm
283156		150

HACCP CUTTING BOARDS

- made of polypropylene
- 6 colors available



Polish Product



HACCP



HACCP coding system:



RAW MEAT



VEGETABLES



RAW POULTRY



FISH



DAIRY



COOKED MEAT DELI



HACCP CUTTING BOARD 450X300
- double-sided smooth

Code	Color	W mm	D mm	H mm
341451	Red	450	300	13
341452	Green	450	300	13
341453	Yellow	450	300	13
341454	Blue	450	300	13
341455	White	450	300	13
341456	Dark Brown	450	300	13



CUTTING BOARD STAND
- for 6 cutting boards



Code	W mm	D mm	H mm
349060	300	270	270

Boards with a notch

HACCP CUTTING BOARD GN 1/2

- double-sided smooth with a notch

Code	Color	W mm	D mm	H mm
341321	Red	325	265	12
341322	Green	325	265	12
341323	Yellow	325	265	12
341324	Blue	325	265	12
341325	White	325	265	12
341326	Brown	325	265	12



HACCP CUTTING BOARD GN 1/1

- double-sided smooth with a notch

Code	Color	W mm	D mm	H mm
341531	Red	530	325	15
341532	Green	530	325	15
341533	Yellow	530	325	15
341534	Blue	530	325	15
341535	White	530	325	15
341536	Brown	530	325	15



HACCP CUTTING BOARD GN 600X400

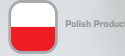
- double-sided smooth with a notch

Code	Color	W mm	D mm	H mm									
341631	Red	600	400	18									
341632	Green	600	400	18									
341633	Yellow	600	400	18									
341634	Blue	600	400 </tr <tr> <td>341635</td> <td>White</td> <td>600</td> <td>400</td> <td>18</td> </tr> <tr> <td>341636</td> <td>Brown</td> <td>600</td> <td>400</td> <td>18</td> </tr>	341635	White	600	400	18	341636	Brown	600	400	18
341635	White	600	400	18									
341636	Brown	600	400	18									



CUTTING BOARD

- made of polypropylene in black
- available in double-sided smooth version or with a notch
- for use in smoking, grilling, BBQ, sushi production, banquet service and in open kitchens



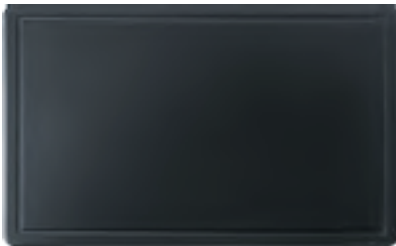
Polish Product



No.	Code	Description	W mm	D mm	H mm
1.	341457	smooth board	450	300	13
2.	341327	board with a notch 1/2	325	265	12
	341537	board with a notch 1/1	530	325	15
	341637	board with a notch	600	400	18

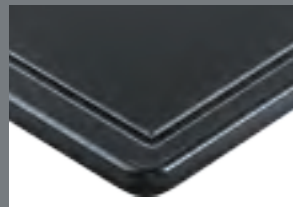


1



2

Board with a notch



Double-sided smooth board



CUTTING BOARD

PE



- cutting boards 10 mm thick - with ergonomic handle
- cutting boards 20 mm thick - with rubber legs

Code	W mm	D mm	H mm
340250	250	150	10
340300	300	220	10
340350	350	250	20
340440	440	290	20
340500	500	340	20
340600	600	390	20

Non-slip legs





CUTTING BOARD

- made of beech wood
- boards 342250, 342400, 342500 20 mm thick
- boards 344400, 344500, 344600 40 mm thick



No.	Code	W mm	D mm	H mm
1.	342250	300	250	20
2.	342400	400	300	20
3.	342500	500	300	20
4.	344400	400	300	40
	344500	500	350	40
	344600	600	350	40



GROOVED BREAD CUTTING BOARD

- made of beech wood with a thickness of 30 mm

Code	W mm	D mm	H mm
343400	400	250	30





BUTCHERS BLOCK TABLE

- beech and hornbeam wood block
- robust and stable construction
- stainless steel base in models 684516, 684416, 684511, 684411



No.	Code	W mm	D mm	H mm
1.	684516	400	500	850
	684416	400	400	850
	684511	400	500	800
	684411	400	400	800
2.	684515	400	500	150
	684415	400	400	150
	684510	400	500	100
	684410	400	400	100

BUTCHERS TABLE

- block made of PE
- cutting board dimension (WxDxH): 500 x 400 x 50 mm
- stainless steel stand



PE

Nr kat	H mm
680541	850



CHEFS KNIFE CASE

- 10 knife compartments
- fitted with adjustable strap 810-1370 mm
- pens, business cards and other accessories compartments
- max blade length 450 mm
- lockable cover with plastic latches
- ID sliding plate at case's back



Code	W mm	D mm	H mm
201000	515	230	80

FORGED BLADE KNIFE SET

- 6 knife compartments
- set includes forged blade knives: 218209, 219209, 209159, 203209, knife sharpener 212259 and forged steel fork 211189
- cover with Velcro fastening included



Code
200009

MAGNETIC KNIVES RACK

- knives not included



Code	L mm
249338	330
249558	550



MEAT TENDERIZER

- 2 row blades made of high quality stainless steel
- meat fibers are cut, not mashed
- removable bottom part for cleaning
- Warning! Maintain caution when cleaning - very sharp knives



Code	Color	Blades	W mm	D mm	H mm
247514	■	45	145	45	103
247510	■	45	145	45	103

CHEAF'S TENDERIZER

- 56 cutting blades connected with spring unit
- handle length 185 mm
- Warning! Maintain caution when cleaning - very sharp knives



Code	Blades	W mm	D mm	H mm
247519	56	265	60	70

CHAIN MAIL GLOVE



Code	Color	Rozmiar
240001	■	M
240004	■	L



MEAT TENDERIZER

- plastic handle
- 3 beating surfaces



Code	M kg
247090	0,9

MEAT TENDERIZER

- 2 beating surfaces



Code	M kg	L mm
247040	0,4	250

MEAT TENDERIZER

- polypropylene non-slip handle



Code	M kg	L mm
247030	0,2	230

SCISSORS



1



2



3



4



5

No.	Code	Product	L mm
1.	227180	Kitchen scissors	185
2.	227250	Poultry scissors	250
3.	227259	Poultry scissors	250
4.	227240	Poultry scissors	240
5.	227200	Herb scissors	200

PEELERS



1



2



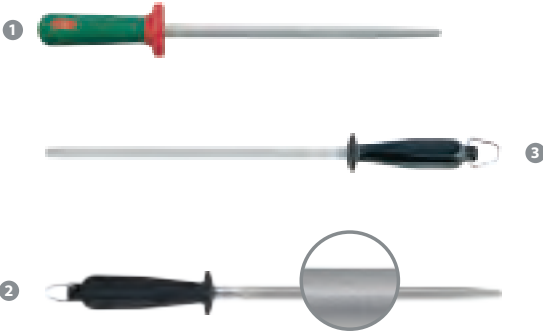
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No.	Code	Product	Blade length mm	L mm
1.	334118	Peeler smooth blade	55	125
	334119	Peeler corrugated blade	55	125
	334120	Julienne decorative knife	55	125
2.	334006	Peeler	35	155
3.	334110	Peeler	33	185

Blade model
334120



KNIFE SHARPENERS



No.	Code	Product	L mm
1.	212220	Sanelli knife sharpener	220
	212300	Sanelli knife sharpener	300
2.	212259	Knife sharpener	250
	212309	Knife sharpener	300
3.	212257	Diamond knife sharpener	255

No.	Code	Color	L mm
4.	283231	Red	230
	283232	Green	230
	283233	Brown	230
	283234	Blue	230
	283235	Yellow	230
	283236	White	230

KNIFE SHARPENER

- comfortable grip providing safety while sharpening
- can be used to sharpen serrated knives
- sharpening element made of tungsten

KNIFE SHARPENER

- two sharpening parts, one made of calcium carbide, the other ceramic

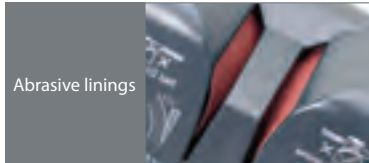


Code	W mm	D mm	H mm
247500	145	20	60

Code	W mm	D mm	H mm
247501	190	50	60

KNIFE SHARPENER

- ideal for quick and easy sharpening of various kinds of knives
- easily replaceable abrasive linings
- casing made of plastic
- sharpening angle 6°-30°



Abrasive linings



Code	W mm	D mm	H mm	N obr/min	P kW	U V
242000	320	110	120	2500	0,18	230

KNIFE SHARPENER

- max. grinding angle 28°
- no water in sharpening process
- diamond sharpening stone
- does not overheat or destroy steel blades
- safe for ceramic knives
- drawer for captured shavings

Diamond
abrasiveDrawer for
captured
shavings

Code	W mm	D mm	H mm	N obr/min	P kW	V V
242001	226	98	100	6600	0,09	230



TABLEWARE & TABLETOP

Classic tableware recommended for professional catering. Modern glass lines and cutlery designed for frequent use, recommended for restaurants, bars, pubs, cafes, catering and others.

Cutlery.....	77-89
Glass and crockery.....	92-132
Condiment sets.....	158-159
Napkin holders.....	162

Bread baskets.....	160-161
Oven cookware.....	133
Enamelware.....	132
Baby chair and changing table.....	91

INOX
18/0

BAR CUTLERY



No.	Code	Product	L mm	K psc
1.	354060	Table spoon	175	12
2.	354050	Table fork	180	12
3.	354080	Table knife	210	12
4.	354010	Tea spoon	135	12



CANTEEN CUTLERY

INOX
18/0

No.	Code	Product	L mm	K psc
1.	353060	Table spoon	195	12
2.	353051	Table fork	190	12
3.	353081	Table knife	210	12
4.	353010	Tea spoon	135	12



CATERING CUTLERY

INOX
18/0

NEW

No.	Code	Product	L mm	K psc
1.	354160	Table spoon	178	12
2.	354150	Table fork	197	12
3.	354180	Table knife	208	12
4.	354110	Tea spoon	138	12



CLASSIC CUTLERY

INOX
18/0

No.	Code	Product	L mm	K psc
1.	357060	Table spoon	190	12
2.	357050	Table fork	195	12
3.	357080	Table knife	230	12
4.	357010	Tea spoon	140	12
5.	357120	Desert fork	140	12
6.	357140	Coffee spoon	100	12



DUERO CUTLERY



NEW



INOX
18/0



No.	Code	Product	L mm	K psc
1.	356660	Table spoon	206	12
2.	356650	Table fork	206	12
3.	356680	Table knife	225	12
4.	356610	Tea spoon	143	12
5.	356620	Desert fork	185	12
6.	356640	Coffee spoon	116	12



ARDILA CUTLERY



INOX
18/0



No.	Code	Product	L mm	K psc
1.	357460	Table spoon	197	12
2.	357450	Table fork	201	12
3.	357480	Table knife	225	12
4.	357410	Tea spoon	133	12



RESTAURANT ECO CUTLERY

INOX
18/0



No.	Code	Product	L mm	K psc
1.	351061	Table spoon	187	12
2.	351051	Table fork	190	12
3.	351081	Table knife	205	12
4.	351011	Tea spoon	135	12



RESTAURANT CUTLERY

- knife 352490 made of AISI 420 steel

INOX
18/10



No.	Code	Product	L mm	K psc
1.	351060	Table spoon	195	12
2.	351050	Table fork	192	12
3.	351080	Table knife	210	12
4.	351010	Tea spoon	137	12
5.	351140	Coffee spoon	114	12
6.	351120	Dessert fork	135	12



EBRO CUTLERY



NEW



INOX
18/0

No.	Code	Product	L mm	K psc
1.	350660	Table spoon	206	12
2.	350650	Table fork	206	12
3.	350680	Table knife	240	12
4.	350610	Tea spoon	140	12



NAVIA CUTLERY

INOX
18/0

NEW



No.	Code	Product	L mm	K psc
1.	350260	Table spoon	189	12
2.	350250	Table fork	201	12
3.	350280	Table knife	240	12
4.	350210	Tea spoon	139	12
5.	350240	Cake server	220	1
6.	350270	Soup ladle	305	1



SEGURA CUTLERY

INOX
18/0

NEW

No.	Code	Product	L mm	K psc
1.	355760	Table spoon	185	12
2.	355750	Table fork	193	12
3.	355780	Table knife	230	12
4.	355710	Tea spoon	133	12
5.	355740	Coffee spoon	115	1
6.	355720	Dessert fork	136	1



NOVA CUTLERY

INOX
18/0

No.	Code	Product	L mm	K psc
1.	357360	Table spoon	187	12
2.	357350	Table fork	190	12
3.	357380	Table knife	218	12
4.	357310	Tea spoon	133	12
5.	357340	Coffee spoon	103	12



TURIA CUTLERY

NEW

INOX
18/0

No.	Code	Product	L mm	K psc
1.	350560	Table spoon	198	12
2.	350550	Table fork	218	12
3.	350580	Table knife	229	12
4.	350510	Tea spoon	140	12



NEW

CUTLERY FOR CHILDREN

INOX
18/0

- designed specifically for children
- recommended for allergy sufferers and those allergic to nickel
- sizes suitable for young children
- price per piece

KIDS CUTLERY

- handle pattern that encourages children to use

No.	Code	Product	L mm	K psc
1.	358061	Table spoon	168	12
2.	358051	Table fork	172	12
3.	358081	Table knife	182	12
4.	358011	Dessert spoon	133	12

KINDERGARTEN CUTLERY

- 358180 knife made without cutting edge
- rounded teeth in a fork

Safe, rounded tines.



Round edge blade.



No.	Code	Product	L mm	K psc
1.	358160	Table spoon	153	12
2.	358150	Table fork	152	12
3.	358180	Table knife	171	12
4.	358110	Dessert spoon	135	12



CHILDREN PORCELAIN

- high-quality set of dishes designed specifically for children
- total dimensions and capacity are approximate
- sold in cardboard quantities (K)



1



2



3



4

No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	395950	Plate	160	-	-	6
2.	395951	Plate	210	-	-	6
	395954	Plate	240	-	-	6
3.	395952	Soup bowl	170	-	0,5	6
4.	395953	Mug	78	100	0,25	6

NEW

BABY CHAIR

- recommended for children aged 6 to 36 months
- made of Microban antibacterial material
- a seat belt system that maintains and protects the child from falling out
- no sharp edges and potentially dangerous places
- smooth surface, easy to keep clean
- comfortable grip for handling
- for self-assembly
- can be fitted with tray 067074 (sold separately)
- chairs can be stacked
- **the product is tested for stability and load**



Comfortable grip for handling



Safe and comfortable seat belts



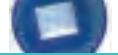
With the Microban® technology, surface is protected against bacteria growth, does not wash off and resists wear.



without Microban®



with Microban®



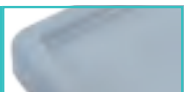
Code	W mm	D mm	H mm
067073	636	583	768

TRAY FOR CHAIR

- removable and dishwasher safe for better hygiene
- Microban antibacterial coating
- fits chair 067073



Protection



Code	W mm	D mm	H mm
067074	424	300	855

BLACK PORCELAIN

 **stalgast**



- black porcelain, smooth and decorated
- durable enamel coating
- dimensions and total capacities are approximate
- sold separately

NEW

PLATE

- smooth



Code	Ø mm	H mm	K psc.
396101	255	25	1
396102	305	35	1

DEEP PLATE

- smooth



Code	Ø mm	H mm	V ml	K psc.
396103	230	55	180	1
396104	305	65	450	1

PLATE

- ribbed plate edge



Code	Ø mm	H mm	K psc.
396111	255	30	1
396112	305	40	1

DEEP PLATE

- ribbed plate edge



Code	Ø mm	H mm	V ml	K psc.
396113	265	60	320	1
396114	305	70	500	1

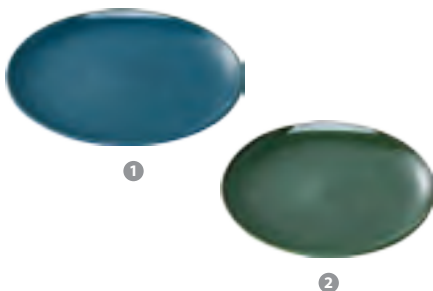
COLOR PORCELAIN

- durable enamel coating
- available in two colors
- dimensions and total capacities are approximate
- sold separately



NEW

PLATE



L.p.	Code	Ø mm	H mm
1.	396152	200	30
2.	396162	200	30

PLATE



L.p.	Code	Ø mm	H mm
1.	396153	260	35
2.	396163	260	35

SALAD BOWL



L.p.	Code	Ø mm	H mm	V liters
1.	396151	135	75	0,600
2.	396161	135	75	0,600



Polish Product

10 years of continuous design

STALGAST PORCELAIN

New lines of porcelain in two shades of white and ecru give unlimited possibilities to arrange tables.

They meet all European quality and technical standards.

Porcelain may be washed with any detergent and without any time and method limitations.

All plates are made of organic materials by isostatic pressing what guarantees their excellent stability and resistance.

Ability to stack up the dishes in sets of 100pcs saves a lot of space.

Thanks to low heat conductivity food and drinks cool down slowly.

Covered with the hardest enamel, allowing surface to remain smooth, shiny and scratch resistant.

The perfect solution for cafes and restaurants boasting a wide range of expertly shaped plates and dishes with a multitude of accessories.



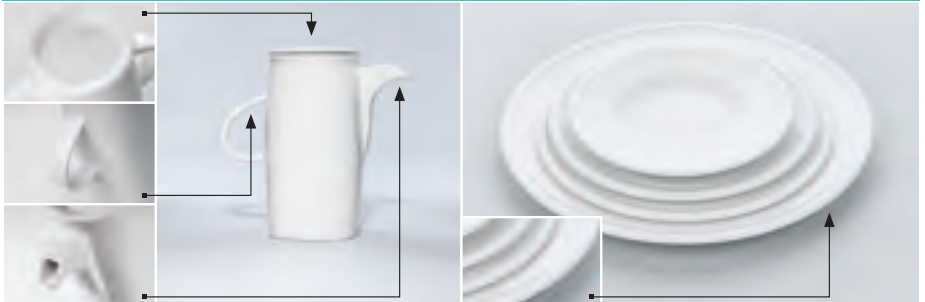
Apulia

APULIA PORCELAIN

- smooth pure white china
- durable enamel coating
- total dimensions and capacities are approximate
- sold in carton quantities (K)
- available in six lines
- strengthened rims



Apulia A



PLATE



Code	Ø mm	H mm	K psc.
395300	160	20	6
395301	190	15	6
395302	210	15	6
395303	270	20	6
395320	320	25	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395304	225	40	0,5	6

SOUP BOWL



Code	Product	Ø mm	H mm	V liters	K psc.
395353	Soup bowl	100	70	0,315	6
395340	Saucer	160	-	-	6

SOUP BOWL



Code	Product	Ø mm	H mm	V liters	K psc.
395309	Soup bowl	111	63	0,38	6
395340	Saucer	160	-	-	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395321	280	150	3,3	1

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395316	95	80	0,28	6
395317	130	65	0,55	6
395318	160	70	0,90	6
395319	230	83	2,20	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395350	Cup	70	45	0,10	6
395351	Cup	80	60	0,21	6
395352	Cup	100	60	0,28	6
395341	Saucer for 395350	110	-	-	6
395342	Saucer for 395351	145	-	-	6
395340	Saucer for 395352	160	-	-	6

MUG



Code	Ø mm	H mm	V liters	K psc.
395336	87	95	0,35	6

POT



Code	W mm	H mm	V liters	K psc.
395311	110	85	0,19	6
395323	160	110	0,45	6
395324	190	130	0,84	1

POT



Code	W mm	H mm	V liters	K psc.
395325	140	135	0,37	6
395326	170	165	0,72	1

SUGAR BOWL


Code	Ø mm	H mm	V liters	K psc.
395310	80	100	0,28	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395312	160	116	15	6
395313	240	174	22	6
395314	310	220	27	6
395315	360	265	34	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395320	320	25	6

SAUCE JUG


Code	W mm	H mm	V liters	K psc.
395327	200	65	0,4	6

SALT/PEPPER SHAKER


No.	Code	Description	H mm	K psc.
1.	395328	Salt shaker	60	6
2.	395329	Pepper shaker	60	6

EGG CUP


Code	Ø mm	H mm	V liters	K psc.
395330	47	43	0,043	6

DIP


No.	Code	Ø mm	H mm	V liters	K psc.
1.	395335	70	20	0,032	6
2.	395332	55	18	0,013	6
3.	395333	58	30	0,046	6

MINI JUG



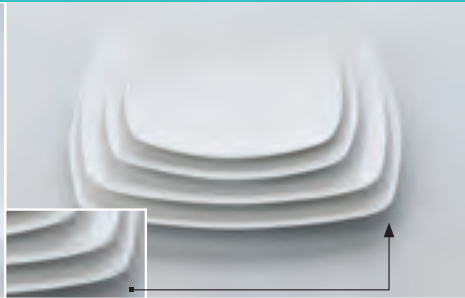
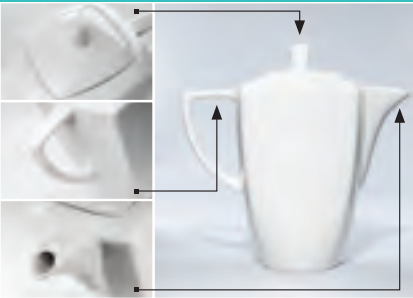
Code	Ø mm	H mm	V liters	K psc.
395334	47	45	0,045	6

VASE



Code	Ø mm	H mm	V liters	K psc.
395331	35	145	0,185	6

Apulia B



PLATE

Code	W mm	D mm	H mm	K psc.
394117	180	180	20	6
394118	210	210	20	6
394119	250	250	25	6
394120	270	270	25	6

SALAD BOWL



Code	W mm	D mm	H mm	V liters	K psc.
394100	170	170	55	0,75	6

PLATE



Code	W mm	D mm	H mm	K psc.
394133	220	175	20	6
394134	290	230	25	6

SALAD BOWL



Code	W mm	D mm	H mm	K psc.
394135	180	150	50	6

DEEP PLATE


Code	W mm	D mm	H mm	V liters	K psc.
394102	210	210	40	0,5	6

SALAD BOWL


Code	W mm	D mm	H mm	K psc.
394136	230	145	45	6

SALAD BOWL


Code	W mm	D mm	H mm	V liters	K psc.
394109	110	110	40	0,25	6
394110	130	130	45	0,37	6
394111	230	230	67	1,8	6

SOUP BOWL


Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
394150	Soup bowl	110	-	-	67	0,38	6
394140	Saucer	-	180	180	-	-	6

CUP


No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
1.	394154	Cup	83	-	-	75	0,24	6
2.	394155	Cup	110	-	-	65	0,36	6
	394142	Saucer for 394154	-	140	140	-	-	6
	394140	Saucer for 394155	-	180	180	-	-	6

DIP


Code	W mm	D mm	H mm	V liters	K psc.
394108	95	95	60	0,28	6

CUP


Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
394153	Cup	75	-	-	70	0,2	6
394142	Saucer	-	140	140	-	-	6

MUG


Code	Ø mm	H mm	V liters	K psc.
394137	90	95	0,35	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
394106	220	155	20	6
394107	350	240	35	6

TRAY

- rectangular



Code	W mm	D mm	H mm	K psc.
394114	250	150	15	6

TRAY

- 394113 - rectangular
- 394131 - square



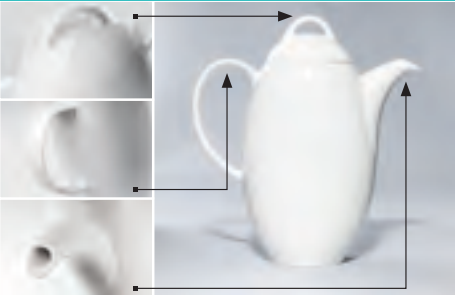
No.	Code	W mm	D mm	H mm	K psc.
1.	394113	230	115	10	6
2.	394131	240	240	10	6

NAPKIN HOLDER



Code	W mm	H mm	K psc.
395338	110	85	6

Apulia C



PLATE



Code	W mm	D mm	H mm	K psc.
395900	220	177	20	6
395901	290	230	30	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395902	210	50	0,7	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395915	325	200	4,5	1

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395910	130	50	0,3	6
395911	240	90	1,6	6

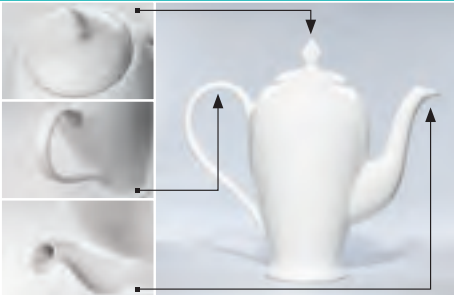
PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395913	380	290	30	6

Apulia D



PLATE



Code	Ø mm	H mm	K psc.
395200	190	20	6
395201	260	20	6
395211	320	32	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395202	225	30	0,33	6

JUG/SAUCE JUG



No.	Code	Product	W mm	H mm	V liters	K psc.
1.	395206	Jug	115	90	0,22	6
2.	395216	Sauce jug	215	80	0,37	6

SUGAR BOWL



Code	Ø mm	H mm	V liters	K psc.
395205	70	135	0,24	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395211	320	32	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395209	220	155	20	6
395210	330	230	27	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395217	300	215	3,4	1

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395212	130	40	0,25	6
395213	170	50	0,50	6
395214	230	65	1,10	6
395215	260	70	1,80	6

CUP



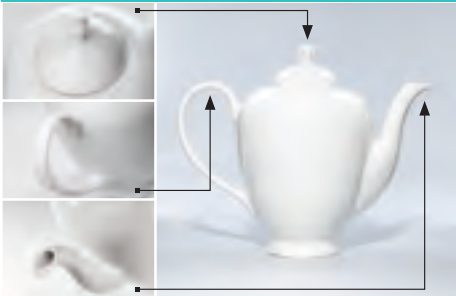
Code	Product	Ø mm	H mm	V liters	K psc.
395250	Cup	55	60	0,095	6
395251	Cup	75	70	0,190	6
395240	Saucer for 395250	115	-	-	6
395241	Saucer for 395251	135	-	-	6

MUG



Code	Ø mm	H mm	V liters	K psc.
395221	75	100	0,28	6

Apulia E



PLATE



Code	Ø mm	H mm	K psc.
394000	160	20	6
394001	190	20	6
394002	210	20	6
394003	270	20	6
394017	320	25	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
394004	225	35	0,3	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
394005	230	40	0,7	6

DEEP PLATE

- recommended for pasta



Code	Ø mm	H mm	V liters	K psc.
394006	270	55	1,2	6

SOUP BOWL



Code	Product	Ø mm	H mm	V liters	K psc.
394052	Soup bowl	100	60	0,29	6
394040	Saucer	150	-	-	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
394022	350	190	3,5	1

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
394018	120	60	0,38	6

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
394019	190	85	1,50	6
394020	210	95	1,80	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
394050	Cup	55	55	0,1	6
394041	Saucer	115	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
394051	Cup	75	70	0,2	6
394042	Saucer	145	-	-	6

MUG



Code	Ø mm	H mm	V liters	K psc.
394023	85	100	0,34	6

POT



Code	Ø mm	H mm	V liters	K psc.
394013	250	200	1,35	1

POT



Code	Ø mm	H mm	V liters	K psc.
394012	270	150	1,36	1

SUGAR BOWL



Code	Ø mm	H mm	V liters	K psc.
394010	90	100	0,22	6

JUG


Code	W mm	H mm	V liters	K psc.
394011	125	85	0,22	6

SAUCE JUG


Code	W mm	H mm	V liters	K psc.
394021	180	77	0,5	6

PLATTER

- oval



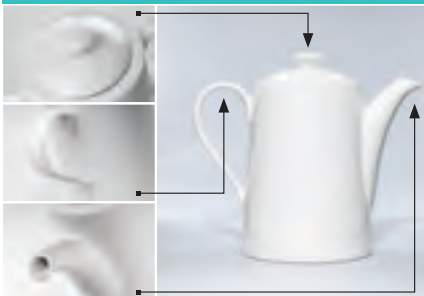
Code	W mm	D mm	H mm	K psc.
394014	240	175	20	6
394015	310	220	25	6
394016	360	265	30	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
394017	320	25	6

Apulia F

CUP


Code	Product	Ø mm	H mm	V liters	K psc.
395650	Cup	60	55	0,08	6
395640	Saucer	115	-	-	6


CUP


Code	Product	Ø mm	H mm	V liters	K psc.
395651	Cup	83	70	0,22	6
395641	Saucer	160	-	-	6

POT



Code	W mm	H mm	V liters	K psc.
395607	225	195	1,56	1

POT



Code	W mm	H mm	V liters	K psc.
395606	245	155	1,5	1

JUG



Code	W mm	H mm	V liters	K psc.
395603	120	105	0,32	6
395604	140	143	0,59	6
395605	175	183	1,10	6

SUGAR BOWL



Code	Ø mm	H mm	V liters	K psc.
395602	85	100	0,33	6

Complementary set **Apulia**

PLATTER

- oval



Code	W mm	D mm	H mm	V liters	K psc.
394400	190	100	35	0,32	6

PLATTER

- oval



Code	W mm	D mm	H mm	V liters	K psc.
394401	210	110	25	0,2	6

MINI SALAD BOWL SET



Code	W mm	D mm	H mm	V liters	K psc.
394402	230	230	55	4 x 0,14	1

CAKE STAND



Code	Ø mm	H mm	K psc.
394403	320	85	1

MINI SALAD BOWL SET

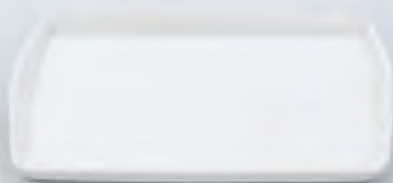

Code	W mm	H mm	V liters	K psc.
394404	330	30	3 x 0,26	1

BAKING DISH


Code	W mm	D mm	H mm	K psc.
394405	265	200	45	1

TRAY

- rectangular



Code	W mm	D mm	H mm	K psc.
394407	360	250	25	1

BAKING DISH


Code	W mm	D mm	H mm	K psc.
394406	360	250	45	1

DIP


No.	Code	Ø mm	H mm	V liters	K psc.
1.	394408	60	45	0,14	6
2.	394409	80	40	0,14	6

NAPKIN RING


Code	Ø mm	H mm	K psc.
394411	55	60	6

SALAD BOWL


No.	Code	W mm	H mm	V liters	K psc.
1.	394412	75	40	0,09	6
2.	394414	165	55	0,3	6

SPOON HOLDER


Code	W mm	H mm	V liters	K psc.
394416	190	25	0,095	6

Liguria

LIGURIA PORCELAIN

- warm ecru color fine china
- durable enamel coating
- total dimensions and capacities are approximate
- sold in carton quantities (K)
- available in five lines



Liguria A

PLATE

Code	W mm	D mm	H mm	K psc.
395800	180	180	20	6
395801	210	210	20	6
395802	250	250	25	6
395803	270	270	25	6

DEEP PLATE

Code	W mm	D mm	H mm	V liters	K psc.
395804	170	170	55	0,7	6

DEEP PLATE


Code	W mm	D mm	H mm	V liters	K psc.
395805	205	205	45	0,7	6

DEEP PLATE


Code	W mm	D mm	H mm	V liters	K psc.
395806	210	210	40	0,5	6

SOUP BOWL


Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
395833	Soup bowl	110	65	65	65	0,37	6
395840	Saucer	-	180	180	-	-	6

SOUP VASE


Code	W mm	H mm	V liters	K psc.
395823	320	195	3,6	1

MUG


Code	Ø mm	H mm	V liters	K psc.
395827	85	95	0,32	6

CUP

- round bottom



Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
395830	Cup	60	-	-	52	0,10	6
395841	Saucer	-	110	110	-	-	6
395832	Cup	80	-	-	75	0,23	6

CUP

- 395831 round bottom
- 395832 square bottom



Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
395831	Cup	75	-	-	70	0,20	6
395832	Cup	80	-	-	75	0,23	6
395842	Saucer for 395831 and 395832	-	140	140	-	-	6

SUGAR BOWL

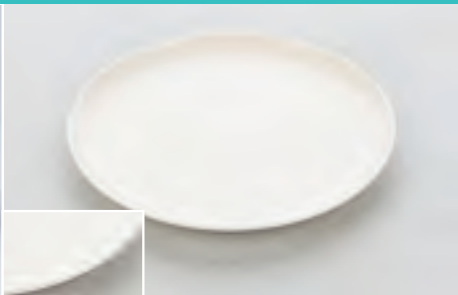
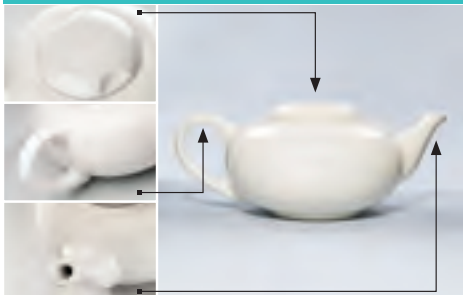

Code	W mm	H mm	V liters	K psc.
395811	90	130	0,32	6

NAPKIN HOLDER



Code	W mm	H mm	K psc.
395828	105	80	6

Liguria B



PLATE



Code	Ø mm	H mm	K psc.
395500	190	25	6
395501	260	25	6
395515	310	35	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395502	205	45	0,7	6

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395517	130	45	0,35	6
395518	160	50	0,60	6
395519	210	55	1,10	6
395520	230	60	1,40	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395522	275	145	3	1

DIP



Code	Ø mm	H mm	V liters	K psc.
395525	70	20	0,04	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395550	Cup	60	50	0,10	6
395551	Cup	75	60	0,19	6
395541	Saucer for 395550	110	-	-	6
395542	Saucer for 395551	130	-	-	6

DIP



Code	Ø mm	H mm	V liters	K psc.
395526	55	30	0,05	6

JUG



Code	W mm	H mm	V liters	K psc.
395508	105	60	0,15	6
395509	125	85	0,33	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395515	310	35	6

PLATTER

- oval



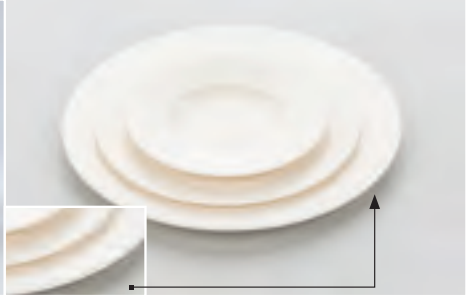
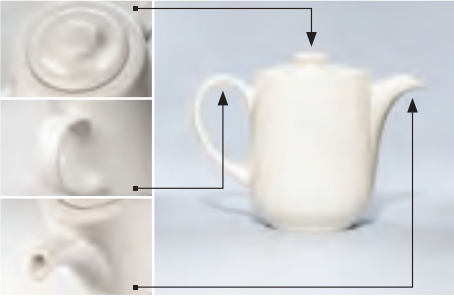
Code	W mm	D mm	H mm	K psc.
395511	220	120	23	6
395514	330	204	30	6

PLATTER



Code	W mm	H mm	K psc.
395516	235	37	6

Liguria C



PLATE



Code	Ø mm	H mm	K psc.
394200	160	20	6
394201	210	15	6
394202	270	20	6
394205	320	23	6

DEEP PLATE



Code	Ø mm	H mm	K psc.
394203	230	40	6

DEEP PLATE

- recommended for pasta



Code	Ø mm	H mm	V liters	K psc.
394204	270	53	1	6

SOUP BOWL



Code	Product	Ø mm	H mm	V liters	K psc.
394254	Soup bowl	110	60	0,36	6
394240	Saucer	180	-	-	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
394210	275	160	3	1

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
394252	Cup	75	70	0,200	6
394253	Cup	100	77	0,350	6
394242	Saucer for 394252	145	-	-	6
395141	Saucer for 394253	160	-	-	6

SUGAR BOWL



Code	W mm	H mm	V liters	K psc.
394212	80	100	0,25	6

SALT/PEPPER SHAKER



No.	Code	Description	H mm	K psc.
1.	394221	Salt shaker	60	6
2.	394222	Pepper shaker	60	6

POT



Code	W mm	H mm	V liters	K psc.
394218	180	150	0,53	1

POT



Code	W mm	H mm	V liters	K psc.
394219	210	90	0,5	1

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
394206	240	170	23	6
394207	310	217	25	6
394208	360	260	32	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
394205	320	23	6

Liguria D



PLATE



Code	Ø mm	H mm	K psc.
395100	230	20	6
395101	290	20	6
395113	320	30	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395102	240	40	0,4	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395119	310	190	3	1

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395115	160	55	0,46	6
395116	230	70	1,40	6
395117	250	95	2,60	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395150	Cup	65	50	0,09	6
395140	Saucer	115	-	-	6

CUP



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	395151	Cup	100	60	0,26	6
2.	395152	Cup	90	65	0,26	6
	395141	Saucer for 395151 and 395152	160	-	-	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395113	320	30	6

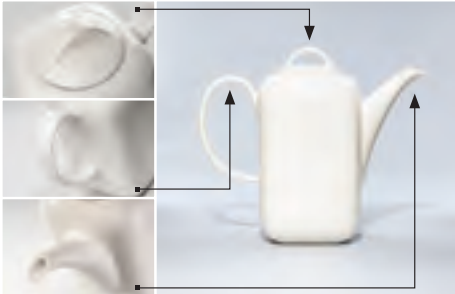
PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395110	240	170	20	6
395111	310	217	25	6
395112	360	260	30	6

Liguria E



PLATE



Code	W mm	D mm	H mm	K psc.
394300	200	200	23	6
394301	250	250	23	6

DEEP PLATE



Code	W mm	D mm	H mm	V liters	K psc.
394303	210	210	40	0,5	6

JUG



Code	W mm	H mm	V liters	K psc.
394309	105	85	0,2	6

SUGAR BOWL



Code	W mm	D mm	H mm	V liters	K psc.
394308	70	70	105	0,24	6

PLATE



Code	W mm	D mm	H mm	K psc.
394500	220	175	20	6
394501	290	230	25	6

CUP



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	K psc.
1.	394304	Cup	57	-	-	55	0,1	6
2.	394306	Cup	75	-	-	70	0,2	6
	394305	Saucer for 394304	-	110	110	10	-	6
	394307	Saucer for 394306	-	135	135	10	-	6

Liguria F

PLATE



Code	W mm	D mm	K psc.
395852	210	210	6
395853	270	270	6



PLATE



Code	W mm	D mm	K psc.
395851	300	230	6

DEEP PLATE



Code	W mm	D mm	V liters	K psc.
395854	185	185	0,3	6

Prato

PRATO PORCELAIN

- pure white color fine china
- durable enamel coating
- total dimensions and capacities are approximate
- sold in carton quantities (K)
- available in two lines
- strengthened rims



Prato A

PLATE


Code	Ø mm	H mm	K psc.
395000	190	20	6
395001	210	27	6
395002	265	25	6
395023	320	30	6

DEEP PLATE


Code	Ø mm	H mm	V liters	K psc.
395003	235	40	0,7	6

SOUP BOWL


Code	Product	Ø mm	H mm	V liters	K psc.
395053	Soup bowl	82	75	0,35	6
395040	Saucer	160	-	-	6

SOUP VASE


Code	W mm	H mm	V liters	K psc.
395012	330	200	4	1

SALAD BOWL


Code	Ø mm	H mm	V liters	K psc.
395014	135	65	0,42	6

SALAD BOWL


Code	Ø mm	H mm	V liters	K psc.
395015	170	50	0,48	6
395016	230	65	1,20	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395050	Cup	70	53	0,1	6
395041	Saucer	130	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395051	Cup	93	56	0,22	6
395042	Saucer	150	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395052	Cup	75	82	0,21	6
395042	Saucer	150	-	-	6

POT



Code	Ø mm	H mm	V liters	K psc.
395010	230	225	1,37	1

POT



Code	Ø mm	H mm	V liters	K psc.
395011	220	175	1,15	1

JUG



Code	W mm	H mm	V liters	K psc.
395008	105	100	0,26	6

SUGAR BOWL



Code	W mm	H mm	V liters	K psc.
395009	140	95	0,27	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395018	150	92	30	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395019	230	157	30	6
395020	280	205	30	6
395021	320	230	30	6
395022	355	273	30	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395023	320	30	6

SAUCE JUG



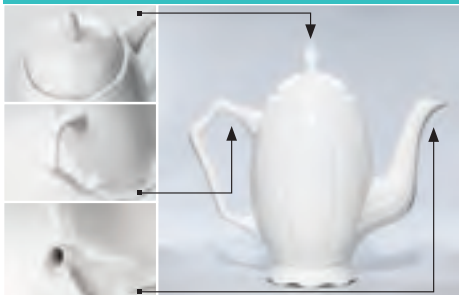
Code	W mm	H mm	V liters	K psc.
395024	225	70	0,38	6

VASE



Code	Ø mm	H mm	V liters	K psc.
395025	40	140	0,23	6

Prato B



PLATE



Code	Ø mm	H mm	K psc.
395700	190	20	6
395701	250	25	6
395715	320	32	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395702	225	35	0,5	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395715	320	32	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395713	220	135	25	6
395714	335	210	30	6

EGG CUP



Code	Ø mm	H mm	V liters	K psc.
395723	50	50	0,04	6

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395716	130	40	0,3	6
395717	170	60	0,5	6
395718	230	65	1,8	6

SOUP BOWL



Code	Product	Ø mm	H mm	V liters	K psc.
395753	Soup bowl	105	60	0,25	6
395740	Saucer	150	-	-	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395721	310	220	3,5	1

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395752	Cup	80	73	0,20	6
395740	Saucer	150	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395751	Cup	100	55	0,25	6
395740	Saucer	150	-	-	6

Taranto

TARANTO PORCELAIN

- warm ecru color fine china
- durable enamel coating
- strenghtened rims
- total dimensions and capacities are approximate
- sold in carton quantities (K)



TARANTO



PLATE



Code	Ø mm	H mm	K psc.
395400	170	22	6
395401	190	22	6
395402	210	25	6
395403	265	25	6
395428	320	35	6

DEEP PLATE



Code	Ø mm	H mm	V liters	K psc.
395404	235	42	0,7	6

SOUP BOWL

- 395457 - stackable



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	395457	Soup bowl	97	58	0,27	6
	395442	Saucer for 395457	160	-	-	6
2.	395458	Soup bowl	110	60	0,36	6
	395442	Saucer for 395458	160	-	-	6

SOUP VASE



Code	W mm	H mm	V liters	K psc.
395434	320	200	3,1	1

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
395429	130	40	0,25	6
395430	170	50	0,50	6
395431	230	63	1,20	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395450	Cup	67	48	0,10	6
395451	Cup	87	58	0,22	6
395452	Cup	100	60	0,27	6
395443	Saucer for 395450	130	-	-	6
395444	Saucer for 395451	150	-	-	6
395442	Saucer for 395452	160	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395455	Cup	93	55	0,23	6
395453	Cup	110	60	0,35	6
395444	Saucer for 395455	150	-	-	6
395442	Saucer for 395453	160	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395454	Cup	70	50	0,1	6
395443	Saucer	130	-	-	6

CUP



Code	Product	Ø mm	H mm	V liters	K psc.
395456	Cup	75	82	0,21	6
395444	Saucer	150	-	-	6

MUG



Code	Ø mm	H mm	V liters	K psc.
395440	85	95	0,34	6

POT



No.	Code	W mm	H mm	V liters	K psc.
1.	395419	120	130	0,325	6
2.	395421	140	190	0,57	1

NAPKIN HOLDER



Code	W mm	H mm	K psc.
395439	100	75	6

SUGAR BOWL



Code	W mm	H mm	V liters	K psc.
395414	135	100	0,27	6

JUG



Code	W mm	H mm	V liters	K psc.
395418	145	125	0,56	6

VASE



Code	Ø mm	H mm	V liters	K psc.
395435	40	135	0,19	6

PLATTER



Code	W mm	D mm	H mm	K psc.
395423	180	90	30	6

PLATTER

- oval



Code	W mm	D mm	H mm	K psc.
395424	230	155	33	6
395425	290	205	30	6
395426	320	230	30	6
395427	355	270	30	6

PLATTER

- round



Code	Ø mm	H mm	K psc.
395428	320	35	6



ELEGANTIA PORCELAIN

„Elegantia“ is a new line of beautiful and versatile fine china tableware in warm ecru color.

Designed to meet the most demanding tastes of restaurateurs and their guests.

Modern design meets the latest catering trends.

Attractive and universal items of great quality, unique style and exceptional functionality.

A wide range of elements in unlimited combinations allows to create a unique buffet style, as well as meet the high expectations of restaurateurs.

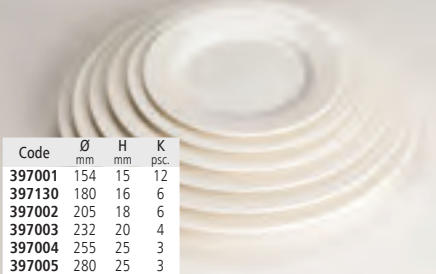
Oven, microwave, dishwasher and freezer safe.

ELEGANTIA PORCELAIN

- ecru color smooth china
- durable enamel coating
- total dimensions and capacities are approximate
- sold in carton quantities (K)
- strengthened rims



PLATE



PLATE

- square



DEEP PLATE



PLATE

- square



DOUBLE BOWL



Code	W mm	D mm	H mm	V liters	K psc.
397250	250	120	60	2 x 0,165	4

3 SECTION DISH



Code	W mm	D mm	H mm	V liters	K psc.
397251	360	150	40	3 x 0,15	1

4 SECTION DISH



Code	W mm	D mm	H mm	V liters	K psc.
397252	330	90	60	4 x 0,08	3

SALAD BOWL



Code	Ø mm	H mm	V liters	K psc.
397141	155	47	0,37	4

BOWL



Code	Ø mm	H mm	V liters	K psc.
397425	130	65	0,42	4

BOWL



Code	Ø mm	H mm	V liters	K psc.
397041	150	55	0,45	6
397140	175	56	0,57	4

BOWL



Code	W mm	D mm	H mm	V liters	K psc.
397107	230	130	80	0,31	4

FINGER FOOD BOWL



Code	W mm	D mm	H mm	V liters	K psc.
397264	120	95	46	0,08	8

DEEP PLATE



Code	W mm	D mm	H mm	V liters	K psc.
397124	235	235	40	1,23	4

SOUP BOWL



Code	Description	Ø mm	H mm	V liters	K psc.
397045	Soup bowl	110	50	0,3	6
397046	Saucer	155	20	-	6

PASTA PLATE



Code	Ø mm	H mm	V liters	K psc.
397021	310	50	1,6	3

PLATE

- triangle



Code	W mm	D mm	H mm	V liters	K psc.
397022	245	183	23	0,28	2
397023	285	210	25	0,40	2

PLATTER



Code	W mm	D mm	H mm	K psc.
397037	260	190	23	7
397038	305	220	27	3

PLATTER



Code	W mm	D mm	H mm	V liters	K psc.
397080	253	135	42	0,31	6

DIP



Code	Ø mm	H mm	V liters	K psc.
397069	73	20	0,035	6

MUG



Code	Ø mm	H mm	V liters	K psc.
397072	82	107	0,31	6

VASE



Code	Ø mm	H mm	V liters	K psc.
397068	32	155	0,085	6

MUG



Code	Ø mm	H mm	V liters	K psc.
397104	78	90	0,31	6

JUG



Code	W mm	D mm	H mm	V liters	K psc.
397061	52	40	99	0,13	6

SUGAR BOWL



Code	Ø mm	H mm	V liters	K psc.
397063	87	60	0,24	6

FINGER FOOD BOWL



Code	W mm	D mm	H mm	V liters	K psc.
397370	103	42	25	0,035	24

CAPPUCCINO CUP



Code	Description	Ø mm	H mm	V liters	K psc.
397055	Cup	97	58	0,24	6
397057	Cup	105	54	0,3	4
397056	Saucer for 397055	145	23	-	6
397058	Saucer for 397057	155	23	-	4

SAUCE JUG



Code	Description	W mm	D mm	H mm	V liters	K psc.
397043	Sauce jug	175	50	100	0,18	4
397133	Saucer for 397043	195	93	20	-	6
397044	Sauce jug	207	60	128	0,32	3
397134	Saucer for 397044	210	107	23	-	6

MUG



Code	Ø mm	H mm	V liters	K psc.
397071	77	97	0,26	6

ISABELL PORCELAIN

- smooth white porcelain
- durable enamel coating
- approximate dimensions and capacities
- sold in carton quantities (K)



NEW



1 PLATE

Code	Ø mm	H mm	K psc.
388101	170	20	12
388102	180	22	6
388103	200	23	6
388104	230	23	6
388105	240	23	4
388106	250	25	4
388107	270	25	4
388108	280	33	3
388109	310	30	3

2 SALAD BOWL

Code	Ø mm	H mm	V liters	K psc.
388152	145	39	0,220	12
388153	170	43	0,350	5
388154	220	40	0,500	6

3 DEEP PLATE

Code	Ø mm	H mm	V liters	K psc.
388122	180	34	0,150	6
388123	200	40	0,210	6
388124	230	40	0,300	4
388125	250	45	0,350	4
388126	305	45	0,550	3

4 SALT SHAKER

Code	Ø mm	H mm	K psc.
388140	40	80	24

5 PEPPER SHAKER

Code	Ø mm	H mm	K psc.
388150	40	80	24

6 DIP

No.	Code	Ø mm	H mm	V liters	K psc.
6.	388233	50	18	0,030	24
7.	388234	75	28	0,065	12

8 CUP

Code	Product	Ø mm	H mm	V liters	K psc.
388235	Cup	60	55	0,090	12
388236	Saucer	120	18	-	12

9 CUP

Code	Product	Ø mm	H mm	V liters	K psc.
388237	Cup	85	60	0,170	12
388238	Saucer	140	20	-	12

10 CUP

Code	Product	Ø mm	H mm	V liters	K psc.
388239	Cup	100	65	0,260	6
388240	Saucer	145	20	-	12

11 SAUCE JUG

Code	Product	Ø mm	H mm	V liters	K psc.
388165	Sauce jug	100	60	0,270	6
388166	Saucer	140	20	-	12
388167	Sauce jug	120	75	0,380	6
388168	Saucer	140	25	-	12

12 PLATTER

- oval

Code	W mm	D mm	H mm	K psc.
388145	295	210	20	3
388146	350	250	25	3
388147	400	290	30	3
388148	450	330	30	3



NEW



1 VASE

Code	W mm	H mm	V liters	K psc.
388170	300	175	3,500	1

2 SALAD BOWL

Code	Ø mm	H mm	V liters	K psc.
388161	100	48	0,200	12
388162	125	60	0,380	6
388163	150	70	0,700	12

3 CONDIMENT SET

Code	W mm	D mm	H mm	K psc.
388160	120	60	92	12

4 DEEP PLATE

Code	Ø mm	H mm	V liters	K psc.
388219	200	45	0,650	6

5 PLATE

Code	Ø mm	H mm	K psc.
388211	150	17	12
388212	180	21	6
388213	200	26	6
388214	230	26	4
388215	250	29	4
388216	300	35	4
388217	360	35	3
388218	410	42	3

6 MUG

Code	Ø mm	H mm	V liters	K psc.
388138	80	92	0,300	12

7 MUG

Code	Ø mm	H mm	V liters	K psc.
388139	80	85	0,280	12

8 POT

Code	W mm	H mm	V liters	K psc.
388182	160	98	0,400	2
388184	170	120	0,640	2

9 CUP

Code	Description	Ø mm	H mm	V liters	K psc.
388191	Cup	65	49	0,090	12
388192	Saucer	120	-	-	12

10 CUP

Code	Description	Ø mm	H mm	V liters	K psc.
388193	Cup	85	55	0,250	12
388194	Saucer	155	24	-	12
388195	Cup	95	60	0,300	12
388196	Saucer	160	24	-	12

11 SUGAR BOWL

- lid included

Code	Ø mm	H mm	V liters	K psc.
388183	96	101	0,320	6

12 PLATE

- oval

Code	W mm	D mm	H mm	K psc.
388241	310	240	30	4
388242	360	260	26	3
388243	410	290	29	3
388244	470	330	34	3

1 SALAD BOWL
- square

Code	W mm	D mm	H mm	V liters	K psc.
388135	120	120	70	0,400	6
388136	150	150	65	0,550	4
388137	200	200	90	1,700	4

2 JUG

Code	W mm	H mm	V liters	K psc.
388175	80	85	0,100	6
388176	115	110	0,290	6
388177	130	125	0,450	6

3 MUG

Code	Ø mm	H mm	V liters	K psc.
388149	85	95	0,350	12

4 POT WITH CUP AND SAUCER

Code	W mm	H mm	V liters	K psc.
388181	170	135	0,350	1

5 VASE

Code	H mm	V liters	K psc.
388174	140	0,130	6

6 SAUCE JUG

Code	W mm	D mm	H mm	V liters	K psc.
388171	175	55	105	0,160	6
388172	230	95	135	0,500	6

7 PLATE
- square

Code	W mm	D mm	H mm	K psc.
388132	140	140	15	6
388133	175	175	20	6
388134	235	235	25	4

8 PASTA PLATE

Code	Ø mm	H mm	V liters	K psc.
388127	270	42	0,300	4

9 BOWL

Code	Ø mm	H mm	V liters	K psc.
388155	110	45	0,230	6
388156	130	55	0,400	12
388157	145	65	0,550	12

10 RAMEKIN

Code	Ø mm	H mm	V liters	K psc.
388185	70	32	0,060	24
388186	80	35	0,100	24
388187	90	40	0,130	12
388188	100	50	0,300	12
388189	135	53	0,480	12

11 DIP

12 - square

No.	Code	W mm	D mm	H mm	V liters	K psc.
11.	388253	75	75	50	0,125	24
12.	388254	80	80	20	-	24

13 PIZZA PLATE

Code	Ø mm	H mm	K psc.
388120	330	15	4



ENAMELWARE

- smooth and durable surface
- lasting color
- heat resistant



1



2



3



4



5

1 MUG
- without handle

Code	Ø mm	H mm	V liters
547010	80	90	0,400
547011	90	90	0,300

2 MUG

Code	Ø mm	H mm	V liters
547010	80	80	0,400
547011	90	90	0,570



6

3 ESPRESSO CUP

Code	Ø mm	H mm	V liters
547009	50	50	0,100



7

4 SALAD BOWL

Code	Ø mm	H mm	V liters
547005	160	65	0,650

5 PLATER

Code	W mm	D mm	H mm	V liters
547006	180	130	40	0,420
547007	200	145	43	0,500
547008	220	170	47	0,750

6 PLATE

Code	Ø mm	H mm
547002	200	15
547003	240	20

7 DEEP PLATE

Code	Ø mm	H mm
547004	220	45

OVEN COOKWARE

- made of thick and resistant to high temperature ceramics
- ideal for baking and serving meat, pasta and other dishes served straight from the oven
- heat up evenly and maintain temperature
- in two interesting colours, will fit any table
- must avoid thermal shock
- thermal resistance up to + 250°C
- sold in cardboard quantities (K)



1



2



3



4



5



6

1 BAKING DISH - oval

Code	W mm	D mm	H mm	V liters	K psc.
045004	143	98	43	0,23	6
045005	154	112	50	0,35	6
045006	176	127	60	0,50	6
045007	193	140	64	0,70	6

2 BAKING DISH - round

Code	Ø mm	H mm	V liters	K psc.
045000	120	40	0,27	6
045001	135	45	0,37	6
045002	160	55	0,65	6
045003	180	62	0,90	6

3 BAKING DISH - round

Code	Ø mm	H mm	V liters	K psc.
045008	93	53	0,20	6
045009	76	45	0,10	6

4 BAKING DISH WITH HANDLES - oval

Code	W mm	D mm	H mm	V liters	K psc.
045010	200	115	29	0,23	6

5 BAKING DISH WITH HANDLES - round

Code	Ø mm	H mm	V liters	K psc.	
045011	127	25	156	0,16	6

6 BAKING DISH - round

Code	Ø mm	H mm	V liters	K psc.
045012	100	24	0,10	6
045013	132	35	0,26	6

SERVING GLASS

- high quality serving glass
- perfect for creative product display
- dimensions and total capacities are approximate
- sold in cardboard boxes (K)



JAR MUG



Code	Ø mm	H mm	V liters	K psc.
400350	67	130	0,45	12

QUATTRO STAGIONI BOTTLE

- sold without a cap



Code	Ø mm	H mm	V liters	K psc.
400581	64	116	0,200	12
400582	73	155	0,400	12

SWING BOTTLE

- airtight closure



Code	H mm	V liters	K psc.
400571	192	0,250	12
400572	253	0,500	12

QUATTRO STAGIONI JAR

- sold without a cap



Code	Ø mm	H mm	V liters	K psc.
400591	86	93	0,250	12
400592	90	136	0,500	12

QUATTRO STAGIONI JAR CUP

- model 400585 sold without a cap
- model 400586 complete with cap



Code	Ø mm	H mm	V liters	K psc.
400585	78	136	0,415	12
400586	96	146	0,750	8

BASIC BOTTLE

- tight closure



Code	Ø mm	H mm	V liters	K psc.
400354	31-70	245	0,500	6
400355	31-74	308	1,00	12



FIDO JAR

- lid with gasket included



Code	Ø mm	H mm	V liters	K psc.
400575	83	71	0,125	6
400576	83	84	0,200	6
400577	98	100	0,350	6

CAP



Code	Description	Ø mm	K psc.
400588	Cap for model 400585,400591,400592	70	6
400589	Cap for model 400581,400582	56	6

TEMPERED GLASS

- glass dedicated to the Horeca industry
- high quality tempered glass
- sold in carton quantities (K)
- the table shows total volume



WINE / WATER CARAFE



Lp	Code	Product	Cecha	Ø mm	H mm	V liters	K psc.
1.	400531	Wine glass	0,21	95	238	0,600	6
2.	400533	Wine glass	0,21	87	216	0,440	6
3.	400534	Wine glass	0,251	95	230	0,550	6
4.	400535	Pilsner beer glass	0,41	78	278	0,545	6
5.	400536	Beer glass	0,31	80	186	0,390	6
6.	400537	Shaker beer glass	0,41	88	158	0,590	6
7.	400542	Low glass	0,21	73	88	0,255	6
8.	400543	Tall glass	0,21	59	166	0,310	6
9.	400562	Champagne glass	0,11	78	245	0,260	6
10.	400563	Champagne glass	0,11	62	235	0,230	6

Code	Ø mm	H mm	V liters	K psc.
400206	51-63	172	0,25	12
400207	64-80	203	0,50	6
400208	79-94	249	1,00	6

PASABAHCZE GLASS

- professional catering glass
- sold in carton quantities (K)
- the table shows total volume

BISTRO GLASSES

- made in monoblock technology, i.e. from one piece of glass
- reinforced, rounded edge and foot
- designed for frequent use
- perfect for catering, wedding and banquet halls, and more
- suitable for frequent dishwashing



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No.	Code	Product	Ø mm	H mm	V liters	K psc
1.	400001	Liqueur glass	45-50	113	0,050	24
2.	400002	Cocktail glass	95-66	134	0,265	12
3.	400003	Martini glass	107-64	136	0,190	12
4.	400005	White wine glass	64-66	150	0,210	12
5.	400004	Red wine glass	68-66	160	0,280	12
6.	400006	Champagne glass	51-64	190	0,180	12



IMPERIAL SERIES

- slim line professional glass for catering
- made in monoblock technology, i.e. from one piece of glass
- reinforced, rounded edge and foot
- designed for frequent use
- perfect for catering, wedding and banquet halls, and more
- suitable for frequent dishwashing



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400023	White wine glass	60-69	162	0,190	12
2.	400021	Red wine glass	75-66	172	0,260	12
3.	400020	Red wine glass	91-76	207	0,460	12
4.	400022	Champagne glass	50-64	212	0,200	12

IMPERIAL PLUS SERIES

- slim line professional glass for catering
- toughened glass with high resistance to mechanical and thermal damage
- elegant design fits any kind of restaurant
- suitable for frequent dishwashing



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400160	White wine glass	64-70	177	0,230	12
2.	400161	Universal glass	75	197	0,320	12
3.	400163	Red wine glass	80-75	210	0,420	12
4.	400162	Champagne glass	47-57	196	0,150	12

PRIMETIME SERIES

- reinforced rounded rim and foot
- ideal solution for banquets, restaurants, cafes



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400045	Sweet wine glass	56-64	180	0,240	12
2.	400046	White wine glass	62-64	189	0,338	12
3.	400047	Burgundy/water glass	108-75	179	0,500	12
4.	400041	Chianti glass	67-75	205	0,400	12
5.	400042	Bordeaux glass	70-75	220	0,520	12
6.	400043	Champagne glass	43-64	205	0,165	12

ALLEGRA GLASSES

- professional glass with modern glass for catering
- reinforced rounded rim and foot
- ideal for cafes, restaurants, hotels



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400250	Low glass	67	110	0,425	6
2.	400251	Tall glass	65	148	0,470	6
3.	400252	Red wine glass	64	218	0,490	6
4.	400253	White wine glass	57	217	0,350	6
5.	400254	Champagne glass	45	226	0,195	6



MONTE CARLO GLASSES

- made of high quality of glass with exceptionally smooth surface
- subtle design



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400313	Wine glass	58	215	0,260	6
2.	400314	Wine glass	60	233	0,325	6
3.	400315	Wine glass	69	242	0,445	6

No.	Code	Product	Ø mm	H mm	V liters	K psc.
4.	400316	Champagne glass	49	252	0,250	6
5.	400311	Low glass	69	109	0,39	6
6.	400312	Tall glass	65	148	0,46	6

GLASSES



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400107	Glass	75-51	128	0,270	12
2.	400108	Glass	88-61	147	0,410	12
3.	400024	Low glass	75-53,5	85	0,300	12
4.	400025	Tall glass	59-50	146	0,335	12

LYRIC GLASSES

- ideal solution for catering, banquets, weddings



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400331	White wine glass	70-68	185	0,230	6
2.	400332	Red wine glass	76-78	195	0,320	6
3.	400333	Burgundy glass	85-80	200	0,400	6
4.	400334	Champagne glass	55-68	210	0,210	6
5.	400335	Glass	93-55	90	0,370	12



TIMELESS

TIMELESS GLASSES



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No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400321	Vodka glass	82-42	61	0,062	4
2.	400322	Wine glass	87-75	151	0,320	4
3.	400323	Champagne glass	110-82	157	0,255	4
4.	400324	Cocktail glass	100-85	198	0,500	4
5.	400325	Low glass	72-67	83	0,200	12
6.	400326	Low glass	85-79	96	0,340	4
7.	400327	Tall glass	67-62	143	0,295	4
8.	400328	Tall glass	77-70	161	0,450	4



ENOTECA GLASSES

- slim line professional glass for catering
- reinforced rounded rim and foot
- ideal solution for banquets, restaurants, cafés, bars



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400140	Light white wine glass	64-82	225	0,440	6
2.	400141	Heavy white wine glass	70-82	235	0,545	6
3.	400143	Red wine glass	72-85	244	0,620	6
4.	400142	Burgundy glass	80-85	228	0,780	6
5.	400144	Champagne glass	52-70	225	0,170	6
6.	400145	Martini glass	114-82	178	0,220	6
7.	400146	Margarita glass	115-85	220	0,460	6

VODKA GLASSES



No.	Code	Ø mm	H mm	V liters	K psc.
1.	400044	44-35	71	0,040	12
2.	400180	50-35	59	0,030	12
3.	400181	50-35	60	0,040	12
4.	400182	49-37	108	0,050	12
5.	400183	52-34	88	0,060	12

COCKTAIL GLASS



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400184	Drink glass	72	153	0,250	6
2.	400061	Cocktail glass	85-80	198	0,450	12
3.	400062	Cocktail glass	74-71	178	0,370	12
4.	400067	Cocktail glass	73-68	155	0,280	12
5.	400185	Cognac glass	55-65	115	0,250	12
6.	400186	Cognac glass	68-78	126	0,380	12
7.	400066	Margarita glass	115-70	169	0,300	12

GRANDE-S SERIES



NEXT SERIES



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400213	Low glass	89-60	98	0,310	12
2.	400214	Tall glass	70-54	132	0,320	12

No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400211	Low glass	71-58	84	0,200	12
2.	400210	Tall glass	72-57	118	0,285	12

SIDE SERIES



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400035	Vodka glass	45-43	68	0,060	12
2.	400230	Vodka glass	38	98	0,060	12
3.	400038	Low glass	57-53	100	0,160	12
4.	400031	Low glass	74-69	89	0,220	12
5.	400036	Low glass	83-78	94	0,315	12
6.	400032	Tall glass	56-50	140	0,210	12
7.	400034	Tall glass	63-59	140	0,290	12
8.	400033	Tall glass	60-53	166	0,300	12
9.	400037	Tall glass	68-62	150	0,375	12



ISTANBUL SERIES



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400065	Low glass	69	80	0,185	12
2.	400068	Low glass	74-69	89	0,240	12
3.	400064	Tall glass	62-58	134	0,290	12
4.	400069	Tall glass	74-67	161	0,487	12

CENTRA SERIES



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400130	Vodka glass	45-43	69	0,060	6
2.	400131	Low glass	69-64	84	0,185	6
3.	400132	Low glass	83-78	93	0,320	6
4.	400133	Tall glass	56-50	140	0,215	6
5.	400134	Tall glass	60-53	171	0,310	6
6.	400135	Tall glass	68-63	152	0,355	6

KARAT SERIES



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No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400221	Glass	75-65	75	0,200	6
2.	400222	Glass	72-62	100	0,250	6
3.	400223	Glass	72-55	146	0,330	6

GRANADA SERIES

- tinted glass



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No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400277	Glass	75-58	109	0,290	6
2.	400278	Glass	76-54	136	0,345	6

BAROQUE SERIES



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No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400125	Glass	61-36	100	0,100	6
2.	400126	Glass	75-43	105	0,230	6
3.	400127	Glass	90-56	92	0,300	6
4.	400128	Glass	80-50	138	0,365	3

CARRE SERIES



No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400155	Glass	73-53	82	0,205	6
2.	400156	Glass	85-62	91	0,310	6



CASABLANCA SERIES

- designed for frequent use
- tempered glass with high mechanical strength and thermal resistance (400009 jug, 400220 water glass not hardened)
- can be used for hot drinks and in microwave
- recommended for restaurants, bars, pubs, cafes, catering, banquet halls
- ideal for demanding users
- dishwasher safe



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13

No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400110	Vodka glass	48-35	55	0,036	12
2.	400018	Low glass	72-47	80	0,140	12
3.	400014	Glass	79	84	0,200	12
4.	400019	Low glass	84	90	0,240	12
5.	400010	Low glass	92-65	100	0,350	12
6.	400013	Glass	78-59	120	0,290	12
7.	400011	Glass	83-61	122	0,360	12
8.	400015	Tall glass	80-55	150	0,360	12
9.	400012	Glass	87	132	0,400	12
10.	400016	Tall glass	86-51	160	0,475	12
11.	400017	Tall glass	95-65	177	0,645	12
12.	400220	Water glass	80-65	160	0,235	12
13.	400009	Jug	210-80	195	1,300	6

CAPPUCCINO/ESPRESSO CUP



IRISH COFFEE GLASS



CAFE LATTE GLASS



Code	Ø mm	H mm	V liters	K psc.
400256	91-40	64	0,238	6
400257	64	57	0,09	6

Code	Ø mm	H mm	V liters	K psc.
400063	76-69	146	0,225	12

Code	Ø mm	H mm	V liters	K psc.
400193	78-68	146	0,260	12
400196	84-75	162	0,360	6
400197	91-75	175	0,455	6

HOT BEVERAGE CUP

Code	Ø mm	H mm	V liters	K psc.
400100	78	94	0,25	12



HOT BEVAREGES GLASSES

- 400195 - includes cups and saucers
- 400194 - includes cups and saucers
- 400098 - tempered glass



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No.	Code	Ø mm	H mm	V liters	K psc.
1.	400195	60-45	55	0,075	12
2.	400194	85-60	68	0,185	6
3.	400098	76-49	110	0,240	12
4.	400099	82-55	149	0,380	12

MUG



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No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400300	Mug	81-49	119	0,325	24
2.	400400	Mug	86-66	98	0,340	24
3.	400308	Mug with saucer	90-67	114	0,400	2

CUP WITH SAUCER



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2

No.	Code	Product	Ø mm	H mm	V liters	K psc.
1.	400309	Espresso cup with saucer	58-29	59	0,072	6
2.	400310	Cup with saucer	82-42	82	0,215	6

BEER GLASS



No.	Code	Ø mm	H mm	V liters	K psc.
1.	400039	80-58	180	0,320	12
2.	400390	80	210	0,55	12

BEER GLAS



No.	Code	Ø mm	H mm	V liters	K psc.
1.	400104	77-70	134	0,385	12
2.	400105	85-97	136	0,500	12
3.	400106	92-103	154	0,655	12

BEER GLASS

- 400190 recommended for 0,3 l beer
- 400191 recommended for 0,4 l beer
- 400192 recommended for 0,5 l beer



No.	Code	Ø mm	H mm	V liters	K psc.
1.	400190	70-62	210	0,410	6
2.	400191	75-70	220	0,510	6
3.	400192	80-73	235	0,660	6

TULIPE BEER GLASS

- recommended for 0,5l of beer



Code	Ø mm	H mm	V liters	K psc.
400201	79-69	160	0,570	12

BEER GLASS

- marked glass



Code	Ø mm	H mm	V liters	K psc.
400115	74	133	0,37	6
400116	90	157	0,67	6



JUG

- for liquids of max. temperature 65°C



1	Code	Ø mm	H mm	V liters	K psc.
	400178	62-48	120	0,250	12
	400177	78-60	153	0,500	6
	400008	97-72	201	1,000	6
	400175	112-86	240	1,850	6

2	Code	Ø mm	H mm	V liters	K psc.
	400176	114-90	234	1,450	6

BOWL

- tempered glass



3	No.	Code	Ø mm	H mm	V liters	K psc.
	1.	400083	60	27	0,03	24
	2.	400090	120	53	0,31	6
	3.	400091	140	63	0,55	6
	4.	400095	172	76	1,20	6
	5.	400092	200	87	1,60	6
	6.	400093	230	101	2,50	6
	7.	400094	262	113	3,70	6

SOUP BOWL

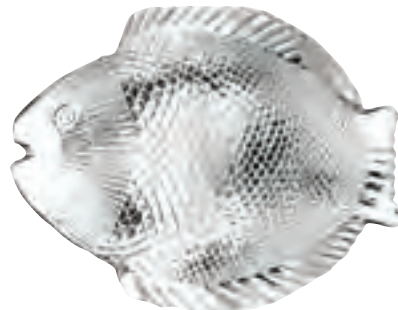
- tempered glass with high mechanical strength and thermal resistance



Code	Ø mm	H mm	V liters	K psc.
400243	106	83	0,485	12

FISH PLATE

- tempered glass with high mechanical strength and thermal resistance



Code	W mm	D mm	K psc.
400081	260	210	12

BUD VASES



1

1 BOTANICA VASE

Code	Ø mm	H mm	V liters
400361	145	280	2,850

BUD VASE

- made of glass
- sold in carton quantities (K)



Code	W mm	D mm	H mm	K psc.
400199	55	55	180	6

FLORA VASE



Code	Ø mm	H mm	V liters	K psc.
400209	101	260	1,200	6

SAUCE JUG



Code	H mm	V liters	K psc.
400084	63	0,060	12
400085	94	0,170	12

ASHTRAY



Code	Ø mm	H mm	K psc.
400007	84-107	37	12

RAMEKIN



Code	Ø mm	H mm	V liters	K psc.
400088	92-54	58	0,180	24

WINE / WATER CARAFE

- marked glass



Code	Ø mm	H mm	V liters	K psc.
400206	51-63	172	0,25	12
400207	64-80	203	0,50	6
400208	79-94	249	1,00	6

WINE CARAFE

- „bordeaux“ type



Code	Ø mm	H mm	V liters	K psc.
400174	60-67	176	0,25	12
400173	76-87	213	0,50	6
400172	93-107	262	1,00	6



ICE CREAM CUP

- sold in carton quantities (K)



1



2



No.	Code	Ø mm	H mm	V liters	K psc.
1.	400086	100-65	82	0,28	6
2.	400307	92-68	97	0,25	6
3.	400096	114-72	105	0,29	6
4.	400097	102-68	142	0,27	6
5.	400080	116-70	118	0,16	6
	400258	116-70	133	0,17	6



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INOX

Code	Ø mm	H mm	V liters	K psc.
370101	105	65	0,225	1



GLASS RINSERS

- in three popular sizes GN 2/4, 1/3 and 1/6
- working part made of stainless steel
- connection thread 1/2"
- rubber feet in 651000 and 651001 models
- 651002 model equipped with a drip tray only to be mounted to the worktop
- sold without connecting cables



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3

No.	Code	W mm	D mm	H mm
1.	651000	180	165	120
2.	651001	330	180	120
3.	651002	650	220	25

WOODEN MILL

- tough ceramic mechanism
- made of rubber tree wood
- adjustable grinding
- recommended for salt



Code	H mm
362411	200

SPICE GRINDER

- universal ceramic grinding mechanism
- made of acrylic
- adjustable grinding thickness
- recommended for grinding salt, pepper and other spices



Code	H mm
362401	200
362402	300

WOODEN MILL

- steel mechanism
- made of rubber tree wood
- adjustable grinding
- recommended for pepper and other spices



Code	H mm
362412	200
362413	300
362414	400

SALT SHAKER / PEPPER SHAKER

- price per piece



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2

No.	Code	H mm	K psc.
1.	400087	94	24
2.	400082	120	24

OIL JUG

- price per piece



1

2

No.	Code	H mm	V liters	K psc.
1.	400179	157	0,260	12
2.	400279	157	0,260	12

SUGAR DISPENSER

- made of glass
- price per piece



Code	Ø mm	H mm	V liters	K psc.
400089	55-66	152	0,24	12

SUGAR BOWL

INOX



Code	V liters
364010	0,3

CONDIMENT SETS



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8

1 CONDIMENT SET 2 PCS

- salt shaker
- pepper shaker

Code	H mm
362020	145

2 CONDIMENT SET 2 PCS WITH NAPKIN HOLDER

- salt shaker
- pepper shaker
- napkin holder

Code	H mm
362320	115

3 CONDIMENT SET 4 PCS

- salt shaker
- pepper shaker
- 2 carafes

Code	H mm
362141	160

4 CONDIMENT SET 3 PCS

- salt shaker
- pepper shaker
- toothpicks cup

Code	H mm
362030	155

5 CONDIMENT SET 2 PCS

- salt shaker
- pepper shaker

Code	H mm
362021	140

6 CONDIMENT SET 4 PCS

- salt shaker
- pepper shaker
- 2 carafes

Code	H mm
362140	155

7 CONDIMENT SET 5 PCS

- salt shaker
- pepper shaker
- toothpicks cup
- 2 carafes

Code	H mm
362150	170

8 CONDIMENT SET 5 PCS

- salt shaker
- pepper shaker
- toothpicks cup
- 2 carafes

Code	Ø mm	H mm
362250	160	200

ADDITIONAL CONTAINERS FOR SPIECES

No.	Code	Product
1.	362901	Salt/pepper shaker
2.	362904	Carafe



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8

1 CONDIMENT SET 2 PCS

- salt shaker
- pepper shaker

Code	H mm
362001	115

2 CONDIMENT SET 2 PCS WITH NAPKIN HOLDER

- salt shaker
- pepper shaker
- napkin holder

Code	H mm
362002	115

3 LIQUID CONDIMENT SET 2 PCS

- 2 liquid containers

Code	H mm
362003	180

4 CONDIMENT SET 4 PCS

- salt shaker
- pepper shaker
- 2 liquid containers

Code	H mm
362004	180

5 CONDIMENT SET 3 PCS

- salt shaker
- pepper shaker
- toothpicks cup

Code	H mm
362005	115

6 CONDIMENT SET 3 PCS

- salt shaker
- pepper shaker
- spice container with spoon

Code	H mm
362006	115

7 CONDIMENT SET 5 PCS

- salt shaker
- pepper shaker
- 2 liquid containers
- toothpicks cup

Code	H mm
362007	180

8 SUGAR/PARMESAN BOWL

- spoon included

Code	H mm
362009	125



BREAD BASKET



No.	Code	W mm	D mm	H mm	Ø mm
1.	360230	250	180	45	-
	360300	300	240	50	-
2.	360251	-	250	55	250



BREAD BASKET



No.	Code	Ø mm	W mm	D mm	H mm
3.	361242	-	232	178	50
4.	361230	-	230	150	65
	361371	-	375	150	70
5.	361241	240	-	-	50



BREAD BASKET

- can be used with roll-top cover
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No.	Code	Description	W mm	D mm	H mm
6.	361530	GN 1/1	530	325	70
7.	361380	oval	380	270	90
8.	361235	oval	235	150	70



BREAD BASKET

- reinforced with steel wire
- imitates wicker
- available in 6 GN sizes



No.	Code	Description	W mm	D mm	H mm
1.	361201	GN 1/1	530	325	80
2.	361202	GN 1/2	325	265	80
	361203	GN 1/3	325	175	80
	361204	GN 1/4	265	160	80
	361206	GN 1/6	175	160	80
	361205	GN 2/3	325	355	80

BREAD BAG

- round
- wash at 30 °C
- outer material 100% cotton



Code	Ø mm	H mm
361001	170	80

BREAD BAG

- oval
- wash at 30 °C
- outer material 100% cotton



Code	W mm	D mm	H mm
361002	200	150	70

WOODEN BREAD CUTTING BOARD

- made of beech wood 30 mm thick



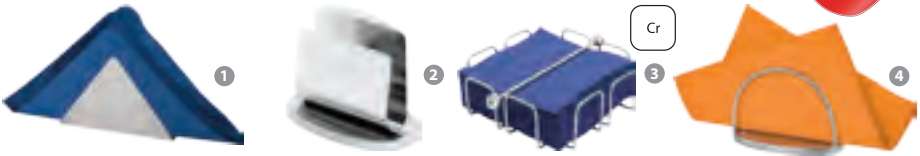
Code	W mm	D mm	H mm
343400	400	250	30

CUTLERY BASKET



Code	W mm	D mm	H mm
361270	270	100	50

NAPKIN HOLDERS



No.	Code	W mm	D mm	H mm
1.	364101	-	-	80
2.	364100	-	-	80
3.	364203	195	195	65
	364204	195	195	190
4.	364111	-	-	75

SNAIL DISH & CUTLERY



1 SNAIL PLATE
- for 6 snails

Code	W mm	D mm
368060	200	170

2 SNAIL TONGS

Code
368020

3 SNAIL FORK

Code
368010

EGG CUP



Code	H mm
364241	50

SAUCE JUG
- made of glass



SAUCE JUG



Code	H mm	V liters	K psc.
400084	63	0,060	12
400085	94	0,170	12



Code	V liters
369150	0,15
369250	0,25
369450	0,45

SOUP VASE

- two handles
- vase cover with a hole for ladle
- vase width with handles 290 mm



Ergonomic handles for carrying



	Code	Product	Ø mm	L mm	H mm	V liters
1.	365301	Vase	245	-	135	3,0
2.	365011	Ladle	80	330	-	0,09
3.	365241	Lid	245	-	-	-

GOULASH BOWL

- ladle included



No.	Code	Product	V liters
1.	366800	Gulash bowl	0,80
2.	366050	Ladle (additional)	0,05



STORAGE & TRANSPORT OF FOOD

Containers used both for food storage and for food processing. Transport trolleys and containers create perfect transport solution for all kinds of food.

Gastronorm containers	156-182	Storage containers	184
Transport containers	188-191	Pizza bag	192
Transport and serving trolleys.....	192-194	Hot plate dispenser.....	192
Shelving units.....	195-197		

STAINLESS STEEL GASTRONORM CONTAINERS



- recommended for usage in temperature ranges between -40°C and 300°C
- made of high quality stainless steel, solid construction
- easy to clean
- two types of GN containers: standard and with handles
- three types of lids available:
 - standard lids,
 - lids for GN with handles,
 - lids with silicone seal
- support / dividing bars available page. 168

USAGE EXAMPLES:

- showcases and cooling tables
- convection ovens
- bain maries
- transportation containers
- food storage in coolers



Smooth edges



Rounded corners



Size



Height - h





1 GN 2/1
- 650 x 530 mm

Code	H mm	V litres
117020	20	4,4
117040	40	9,0
117060	65	18,0
117100	100	30,0
117150	150	42,0
117200	200	58,0

2 GN 1/1
- 530 x 325 mm

Code	H mm	V litres
111020	20	2,2
111040	40	5,0
111060	65	8,0
111100	100	14,0
111150	150	19,0
111200	200	26,0

3 GN 2/3
- 325 x 354 mm

Code	H mm	V litres
115020	20	1,5
115040	40	3,5
115060	65	5,5
115100	100	8,0
115150	150	12,0
115200	200	18,0

4 GN 1/2
- 325 x 265 mm

Code	H mm	V litres
112020	20	1,2
112040	40	2,0
112060	65	3,5
112100	100	6,0
112150	150	8,5
112200	200	11,5

5 GN 2/4
- 162 x 530 mm

Code	H mm	V litres
118040	40	1,75
118060	65	3,50
118100	100	5,50
118150	150	8,50

6 LID WITH SEAL
- silicone seal
- vent valve

Code	Description
111014	GN 1/1
115014	GN 2/3
112014	GN 1/2
113014	GN 1/3
114014	GN 1/4
116014	GN 1/6



1 GN 1/3
- 325 x 176 mm

Code	H mm	V litres
113020	20	0,7
113040	40	1,5
113060	65	2,5
113100	100	3,7
113150	150	5,7
113200	200	7,3

2 GN 1/4
- 265 x 162 mm

Code	H mm	V litres
114020	20	0,4
114040	40	1,0
114060	65	1,7
114100	100	2,8
114150	150	3,6
114200	200	5,0

3 GN 1/6
- 176 x 162 mm

Code	H mm	V litres
116060	65	1,0
116100	100	1,6
116150	150	2,0
116200	200	2,8

4 GN 1/9
- 176 x 108 mm

Code	H mm	V litres
119060	65	0,5
119100	100	0,8
119150	150	1,4

5 GN 1/12
- 132 x 108 mm

Code	H mm	V litres
110100	100	0,5

6 GN LID

Code	Description
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

PERFORATED STAINLESS STEEL GN CONTAINERS



- recommended for steaming in convection steam ovens
- made of high quality stainless steel
- approximate capacity of GN containers

Perforation
2,7 mm



Rounded
corners



1 GN 1/1 - 530 x 325 mm

Code	H mm	V litres
121024	20	2,2
121044	40	5,0
121064	65	8,0
121104	100	14,0
121154	150	19,0
121204	200	26,0

2 GN 2/3 - 325 x 354 mm

Code	H mm	V litres
125064	65	5,5
125104	100	8,0

3 GN 1/2 - 325 x 265 mm

Code	H mm	V litres
122064	65	3,5
122104	100	6,0
122154	150	8,5

4 SUPPORTING / DIVIDING BAR

- allows to place GN containers in refrigerated counters, bains maries, thermoses, etc.

Code	L mm
100321	325
100531	530

STAINLESS STEEL ECO GASTRONORM CONTAINERS



- recommended for usage at temperatures of -20°C to 300°C
- made of stainless steel
- easy to clean
- GN capacity is approximate

USAGE EXAMPLES

- counter and display fridges
- steam convection ovens
- bain maries
- transport thermoses
- food in cold storages



1 GN 1/1

- 530 x 325 mm

Code	H mm	V litres
111021	20	2,2
111041	40	5,0
111061	65	8,0
111101	100	14,0
111151	150	19,0
111201	200	26,0

2 GN 1/2

- 325 x 265 mm

Code	H mm	V litres
112021	20	1,2
112041	40	2,0
112061	65	3,5
112101	100	6,0
112151	150	8,5
112201	200	11,5

3 GN 1/3

- 325 x 176 mm

Code	H mm	V litres
113021	20	0,7
113041	40	1,5
113061	65	2,5
113101	100	3,7
113151	150	5,7
113201	200	7,3

4 GN 1/4

- 265 x 162 mm

Code	H mm	V litres
114061	65	1,7
114101	100	2,8
114151	150	3,6
114201	200	5,0

5 GN 1/6

- 176 x 162 mm

Code	H mm	V litres
116061	65	1,0
116101	100	1,6
116151	150	2,0
116201	200	2,8

6 GN 1/9

- 176 x 108 mm

Code	H mm	V litres
119061	65	0,5
119101	100	0,8

7 GN LID

Code	Description
111001	GN 1/1
112001	GN 1/2
113001	GN 1/3
114001	GN 1/4
116001	GN 1/6
119001	GN 1/9

STAINLESS STEEL GN CONTAINERS WITH HANDLES



- recommended for bain maries and insulated containers
- recommended for usage in temperature ranges -20°C to 300°C
- made of high quality stainless steel, solid construction
- easy to clean
- approximate capacity of GN containers

Handle up



Handle down



- 1 GN 1/1
- 530 x 325 mm

Code	H mm	V litres
131104	100	14,0
131154	150	19,0
131204	200	26,0

- 2 GN 2/3
- 325 x 354 mm

Code	H mm	V litres
135104	100	8,0
135154	150	12,0
135204	200	18,0

- 3 GN 1/2
- 325 x 265 mm

Code	H mm	V litres
132104	100	6,0
132154	150	8,5
132204	200	11,5

- 4 GN 1/3
- 325 x 176 mm

Code	H mm	V litres
133104	100	3,7
133154	150	5,7
133204	200	7,3

- 5 GN 1/4
- 265 x 162 mm

Code	H mm	V litres
134104	100	2,8
134154	150	3,6
134204	200	5,0

- 6 GN 1/6
- 176 x 162 mm

Code	H mm	V litres
136104	100	1,6
136154	150	2,0
136204	200	2,8

- 7 GN LID WITH NOTCH

Code	Description
131000	GN 1/1
132000	GN 1/2
133000	GN 1/3
134000	GN 1/4

PREMIUM STAINLESS STEEL GN CONTAINERS



- recommended for convection - steam ovens
- recommended for usage in temperatures from -20° to 300°C
- made of stainless steel
- approximate capacity of GN containers



1

Smooth edges



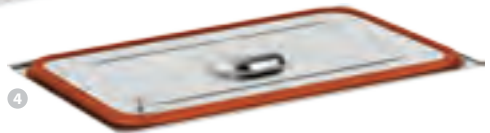
2

Round corners



3

Perforation



4

- 1 GN 1/1
- 530x325 mm

Code	H mm	V litres
111022	20	2,5
111042	40	5,0
111062	65	8,8
111102	100	13,7
111152	150	20,0
111202	200	27,8

- 2 GN 1/1
- 530x325 mm
- perforated

Code	H mm	V litres
121022	20	2,5
121042	40	5,0
121062	65	8,8
121102	100	13,7
121152	150	20,0
121202	200	27,8

- 3 LID

Code	Description
111002	GN 1/1

- 4 GN LID WITH SEAL

- silicone seal
- vent valve

Code	Description
111012	GN 1/1

ENAMELED GN CONTAINERS

- excellent thermal conductivity
- approximate capacity of GN containers



Smooth coating



Rounded corners



1 GN 2/1
- 650 x 530 mm

Code	H mm	V litres
107021	20	4,4
107061	65	18,0

2 GN 1/1
- 530 x 325 mm

Code	H mm	V litres
101021	20	2,2
101041	40	5,0
101061	65	8,0

3 GN 2/3
- 325 x 354 mm

Code	H mm	V litres
105021	20	1,5
105041	40	3,5

4 GN 1/1 NON-STICK COATING
- 530 x 325 mm

Code	H mm	V litres
171020	20	2,5
171040	40	5,5
171060	65	9,0



POLYPROPYLENE GN CONTAINERS



- temperature range between -40°C do +80°C
- made of transparent polypropylene which does not absorb odors and flavours
- do not use in bain maries and convection ovens
- high impact resistance
- approximate capacity



Label



- 1** GN 1/2
- 325 x 265 mm

Code	H mm	V litres
162061	65	4,0
162101	100	6,1
162151	150	9,0
162201	200	11,9

- 2** GN 1/1
- 530 x 325 mm

Code	H mm	V litres
161061	65	9,0
161101	100	13,3
161151	150	20,0
161201	200	26,4

- 3** N 1/3
- 325 x 175 mm

Code	H mm	V litres
163061	65	2,5
163101	100	3,8
163151	150	5,5
163201	200	7,1

- 4** GN 1/4
- 265 x 164 mm

Code	H mm	V litres
164061	65	1,7
164101	100	2,6
164151	150	3,8
164201	200	4,8

- 5** GN 1/6
- 176 x 162 mm

Code	H mm	V litres
166061	65	1,0
166101	100	1,6
166151	150	2,3
166201	200	2,8

- 6** GN 1/9
- 176 x 108 mm

Code	H mm	V litres
169061	65	0,6
169101	100	0,9

- 7** GN LID

Code	Description
161014	GN 1/1
162014	GN 1/2
163014	GN 1/3
164014	GN 1/4
166014	GN 1/6
169014	GN 1/9

- 8** STRAINER
- drip tray for GN container bottom

Code	Description
161018	GN 1/1
162018	GN 1/2

POLYCARBONATE GN CONTAINERS



- temperature range between -40°C and 99°C
- made of odor and flavor non- absorbing material
- do not use in bain maries and convection ovens
- approximate capacity of GN containers

Smooth edges



Scales in liters and quarts



1 GN 1/1
- 530 x 325 mm

Code	H mm	V litres
141060	65	8,0
141100	100	14,0
141150	150	19,0
141200	200	26,0

2 GN 1/2
- 325 x 265 mm

Code	H mm	V litres
142060	65	3,5
142100	100	6,0
142150	150	8,5
142200	200	11,5

3 GN 1/3
- 325 x 176 mm

Code	H mm	V litres
143060	65	2,5
143100	100	3,7
143150	150	5,7
143200	200	7,3



4 GN 1/4
- 265 x 162 mm

Code	H mm	V litres
144060	65	1,7
144100	100	2,8
144150	150	3,6

5 GN 1/6
- 176 x 162 mm

Code	H mm	V litres
146060	65	1,0
146100	100	1,6
146150	150	2,0

6 GN 1/9
- 176 x 108 mm

Code	H mm	V litres
149060	65	0,5
149100	100	0,8

7 GN LID

Code	Description
141000	GN 1/1
142000	GN 1/2
143000	GN 1/3
144000	GN 1/4
146000	GN 1/6
149000	GN 1/9

8 TIGHT LID
- for polycarbonate GN containers only

Code	Description
141011	GN 1/1
142011	GN 1/2
143011	GN 1/3
144011	GN 1/4
146011	GN 1/6

9 GN STRAINER
- drip tray for GN container bottom

Code	Description
141019	GN 1/1
142019	GN 1/2
143019	GN 1/3
144019	GN 1/4
146019	GN 1/6

POLYCARBONATE GN CONTAINERS

- temperature range between -40°C and +110°C
- made of odour and flavour non-absorbing material
- do not use in bain maries and convection ovens
- high impact resistance
- approximate capacity



1

Measurement markings in litres



2



3



4

3 GN 1/2

- 325 x 265 mm

Code	H mm	V litres
142061	65	4,0
142101	100	6,1
142151	150	9,0
142201	200	11,9

1 GN 2/1

- 650 x 530 mm

Code	H mm	V litres
147201	200	55,5

2 GN 1/1

- 530 x 325 mm

Code	H mm	V litres
141061	65	9,0
141101	100	13,3
141151	150	20,0
141201	200	26,4

4 GN 1/3

- 325 x 175 mm

Code	H mm	V litres
143061	65	2,5
143101	100	3,8
143151	150	5,5
143201	200	7,1



5 GN 1/4
- 265 x 164 mm

Code	H mm	V litres
144061	65	1,7
144101	100	2,6
144151	150	3,8
144201	200	4,8

6 GN 1/6
- 176 x 162 mm

Code	H mm	V litres
146061	65	1,0
146101	100	1,6
146151	150	2,3
146201	200	2,8

7 GN 1/9
- 176 x 108 mm

Code	H mm	V litres
149061	65	0,6
149101	100	0,9

8 GN LID

Code	Description
141001	GN 1/1
142001	GN 1/2
143001	GN 1/3
144001	GN 1/4
146001	GN 1/6
149001	GN 1/9

9 GN

Code	Description
141014	GN 1/1
142014	GN 1/2
143014	GN 1/3
144014	GN 1/4
146014	GN 1/6
149014	GN 1/9

10 STRAINER
- drip tray for GN container bottom

Code	Description
141018	GN 1/1
142018	GN 1/2

BLACK POLYCARBONATE GN CONTAINERS



- temperature range between -40°C to +99°C
- made of polycarbonate which does not absorb odors and flavours
- do not use in bain maries and convection ovens
- approximate capacity of GN containers



- 1** GN 1/1
- 530 x 325 mm

Code	H mm	V litres
151060	65	8,0

- 2** GN 1/2
- 325 x 265 mm

Code	H mm	V litres
152060	65	3,5
152100	100	6,0

- 6** GN 1/3
- 325 x 176 mm

Code	H mm	V litres
153060	65	2,5
153100	100	3,7

- 4** GN 1/4
- 265 x 162 mm

Code	H mm	V litres
154060	65	1,7
154100	100	2,8

- 5** GN 1/6
- 176 x 162 mm

Code	H mm	V litres
156060	65	1,0
156100	100	1,6
156150	150	2,0

- 6** TIGHT COVER

Code	Description
141011	GN 1/1
142011	GN 1/2
143011	GN 1/3
144011	GN 1/4
146011	GN 1/6

BLACK POLYCARBONATE GN CONTAINERS

- temperature range between -40°C do +110°C
- made of polycarbonate which does not absorb odors and flavours
- do not use in bain maries and convection ovens
- high impact resistance
- approximate capacity



1 GN 1/1

- 530 x 325 mm

Code	H mm	V litres
151061	65	9,0
151101	100	13,3
151151	150	20,0
151201	200	26,4

2 GN 1/2

- 325 x 265 mm

Code	H mm	V litres
152061	65	4,0
152101	100	6,1
152151	150	9,0
152201	200	11,9

3 GN 1/3

- 325 x 175 mm

Code	H mm	V litres
153061	65	2,5
153101	100	3,8
153151	150	5,5
153201	200	7,1

4 GN 1/4

- 265 x 164 mm

Code	H mm	V litres
154061	65	1,7
154101	100	2,6
154151	150	3,8
154201	200	4,8

5 GN 1/6

- 176 x 162 mm

Code	H mm	V litres
156061	65	1,0
156101	100	1,6
156151	150	2,3
156201	200	2,8

6 GN 1/9

- 176 x 108 mm

Code	H mm	V litres
159061	65	0,6
159101	100	0,9

7 GN LID

Code	Description
151001	GN 1/1
152001	GN 1/2
153001	GN 1/3
154001	GN 1/4
156001	GN 1/6
159001	GN 1/9

8 STRAINER

- drip tray for GN container bottom

Code	Description
151018	GN 1/1
152018	GN 1/2

WHITE POLYCARBONATE GN CONTAINERS



- temperature range between -40°C do +110°C
- made of white polycarbonate which does not absorb odors and flavours
- do not use in bain maries and convection ovens
- high impact resistance
- approximate capacity



1 GN 1/1

- 530 x 325 mm

Code	H mm	V litres
181061	65	9,0
181101	100	13,3
181151	150	20,0
181201	200	26,4

2 GN 1/2

- 325 x 265 mm

Code	H mm	V litres
182061	65	4,0
182101	100	6,1
182151	150	9,0
182201	200	11,9

3 GN 1/3

- 325 x 175 mm

Code	H mm	V litres
183061	65	2,5
183101	100	3,8
183151	150	5,5
183201	200	7,1

4 GN 1/4

- 265 x 164 mm

Code	H mm	V litres
184061	65	1,7
184101	100	2,6
184151	150	3,8
184201	200	4,8

5 GN 1/6

- 176 x 162 mm

Code	H mm	V litres
186061	65	1,0
186101	100	1,6
186151	150	2,3
186201	200	2,8

6 GN 1/9

- 176 x 108 mm

Code	H mm	V litres
189061	65	0,6
189101	100	0,9

7 GN LID

Code	Description
181001	GN 1/1
182001	GN 1/2
183001	GN 1/3
184001	GN 1/4
186001	GN 1/6
189001	GN 1/9

8 STRAINER

- drip tray for GN container bottom

Code	Description
181018	GN 1/1
182018	GN 1/2

POLYPROPYLENE GN CONTAINERS



- temperature range between -5°C to 70°C
- made of propylene which does not absorb odors and flavours
- do not use in bain maries and convection ovens
- approximate capacity of GN containers



1 GN 1/1

- 530 x 325 mm

Code	H mm	V litres
161060	65	8,0
161100	100	14,0
161150	150	19,0
161200	200	26,0

2 GN 1/2

- 325 x 265 mm

Code	H mm	V litres
162060	65	3,5
162100	100	6,0
162150	150	8,5
162200	200	11,5

3 GN 1/3

- 325 x 176 mm

Code	H mm	V litres
163100	100	3,7
163150	150	5,7
163200	200	7,3

4 GN 1/4

- 265 x 162 mm

Code	H mm	V litres
164060	65	1,7
164100	100	2,8
164150	150	3,6

5 GN 1/6

- 176 x 162 mm

Code	H mm	V litres
166060	65	1,0
166100	100	1,6
166150	150	2,0

6 GN LID

Code	Description
161000	GN 1/1
162000	GN 1/2
163000	GN 1/3
164000	GN 1/4
166000	GN 1/6

POLYPROPYLENE GN CONTAINERS WITH LID

- made of non-transparent polypropylene
- ColorClip system; set of color clips for containers and lids (2x4 clips - green, blue, yellow and red)
- for usage in temperature range between -40°C and 95°C
- does not absorb odors and flavours
- lid included
- approximate capacity of GN containers
- do not use in bain maries and convection ovens



- 1 GN 1/1
- 530 x 325 mm

Code	H mm	V litres
161155	150	21,0
161205	200	28,0

- 2 GN 2/3
- 325 x 354 mm

Code	H mm	V litres
165155	150	13,5
165205	200	19,0

- 3 GN 1/2
- 325 x 265 mm

Code	H mm	V litres
162105	100	6,5
162155	150	10,0
162205	200	12,5

- 4 GN 1/3
- 325 x 176 mm

Code	H mm	V litres
163105	100	4,0
163155	150	6,0

- 5 GN 1/4
- 265 x 162 mm

Code	H mm	V litres
164105	100	2,8
164155	150	4,3

- 6 GN 1/6
- 176 x 162 mm

Code	H mm	V litres
166105	100	1,7
166155	150	2,6

- 7 GN 1/9
- 176 x 108 mm

Code	H mm	V litres
169065	65	0,6
169105	100	1,0
169155	150	1,5

FOOD STORAGE CONTAINER

- measuring scale in liters and quarts
- handles
- temperature range -40°C to 99°C
- red lid 061410 - for 061050
- blue lid 061420 - for 061110 and 061200



Code	W mm	D mm	H mm	V litres
061050	230	230	200	5,7
061110	300	300	220	11,4
061200	300	300	400	20,8

LID

Code	Description	Color	W mm	D mm
061410	Lid	Red	232	232
061420	Lid	Blue	292	292

FOOD STORAGE CONTAINER

- handles
- scale
- temperature ranges 5°C do +70°C



Code	Ø mm	H mm	V litres
067101	125	122	1,0
067102	180	105	2,0
067104	180	212	4,0
067106	220	195	6,0
067107	220	270	7,5
067110	310	210	10,0
067115	310	300	15,0
067120	310	375	20,0

LID

Code	Description	Ø mm
067191	Lid	125
067192	Lid	180
067193	Lid	220
067194	Lid	310

TRANSPORT CONTAINER

- food container with tightly fitting lid
- has a reinforced base and contoured handles
- holes in handles to prevent moisture residue after washing
- properly profiled bottom and cover allow for stacking
- containers GN 1/1 200 can be inserted into container 062531
- containers 2xGN 1/1 150 can be inserted into container 062761



Profiled handles

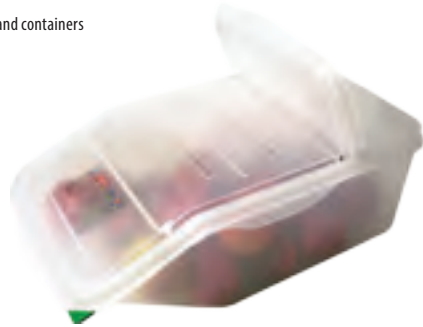


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Lp	Code	W mm	D mm	H mm	V litres
1.	062531	710	440	270	53
2.	062761	710	440	380	79

FIFO CONTAINER

- easy stock control (FIFO)
- two lids, loading and unloading
- can be piled up
- equipped with Colorclip system - system of color clips for marking lids and containers



Code	W mm	D mm	H mm	V litres
064100	565	340	200	22,6
064101	415	340	200	16,0
064102	395	200	200	7,0

EGG CONTAINER

- 8 trays included (4 trays in container + 4 spare trays)
- 30 eggs per tray



Code	W mm	D mm	H mm
061500	354	325	200

VACUUM PACKING SEALER

- food vacuum packing machine
- ideal for packaging dry and delicate food
- not suitable for continuous work
- can be used only with ribbed bags



VACUUM PACKING MACHINE

- digital display
- four welding functions
- sealing time 0-6 s
- pump capacity 0,96 m³/h
- maximum seal width 310 mm

Nr kat.	W mm	D mm	H mm	M kg	P kW	U V
691302	386	300	110	6,3	0,7	230

CHAMBER VACUUM PACKING MACHINES

- food vacuum packing machine
- ideal for packing any kind of products
- ideal device for Sous Vide cooking method in low temperatures
- can be used with both ribbed and smooth vacuum packing bags



VACUUM PACKING MACHINE

- special vacuum bag holder in a chamber
- maximum seal width 290 mm
- machine suction cycle 5-60 s
- capacity 4,6 m³/h
- chamber dimensions (W x D x H): 300x290x100 mm

Nr kat.	W mm	D mm	H mm	M kg	Chamber size WxDxH mm	P kW	U V
691311	429	359	378	23	300x290x100	0,63	230



VACUUM STORAGE BAGS

- smooth bags for chamber vacuum packing
- bags for cooking in combi ovens
- applicable in a temperature range from -18°C to 120°C
- (K) pc in one package
- price for one package



Nr kat.	W mm	D mm	T °C	K psc.
691921	150	250	up to 120	100
691922	200	300	up to 120	100
691923	250	350	up to 120	100

VACUUM STORAGE BAGS

- smooth bags for chamber vacuum packing
- applicable in a temperature range from -18°C to 99°C
- bags thickness 0,75
- (K) pc in one package
- price for one package



Nr kat.	W mm	D mm	T °C	K psc.
691914	160	230	from -18 to 99	100
691915	200	300	from -18 to 99	100
691916	250	350	from -18 to 99	100

VACUUM STORAGE BAGS

- slotted bags for chamber and rail vacuum packing
- applicable in temperature range between -18°C to 99°C
- bags thickness 0,75/0,95 mm
- (K) pc in one package
- price for one package



Nr kat.	W mm	D mm	T °C	K psc.
691907	160	230	from -18 to 99	100
691908	200	300	from -18 to 99	100
691909	250	350	from -18 to 99	100

VACUUM PACKAGING CANISTER

- compatible with machines 691301, 691302
- 691933 suction hose recommended

Nr kat.	Ø mm	H mm	V litres
691931	145	92	0,6



VACUUM PACKAGING CANISTER

- compatible with machines 691301, 691302
- 691933 suction hose recommended

Nr kat.	W mm	D mm	H mm	V litres
691932	215	215	142	2,5



WINE BOTTLE VACUUM STOPPER

- vacuum plug for closing wine bottles, olive oil and non carbonated liquids; extends their freshness
- designed for suction hose 691933



Nr kat.	Ø mm	H mm
475960	30	60



SEAL

- sealing tape for sous-vide probe



Nr kat.	L mm
691001	500

VACUUM PACK SUCTION HOSE

- suction hose for canisters and stoppers 691931, 691932, 475960
- hose designed for vacuum packing machine 691302



Nr kat.	L mm
691933	600

STAINLESS STEEL THERMOSES



- for food transportation
- lid with silicone, abrasion resistant gasket, held by 6 clips
- flexible plastic bottom protection
- vent valve eliminating negative pressure

Double lid with silicone abrasion resistant gasket



Cover held by 6 clips



Ergonomic handles



Double walls and cover with special foam insulation. Keeps warmth for up to 8 hours.



Beverage thermoses with tap





THERMOS

Code	Ø mm	H mm	V litres
051104	360	235	10
051154	360	295	15
051204	360	355	20
051254	360	415	25
051304	360	475	30
051354	360	535	35
051504	500	380	50

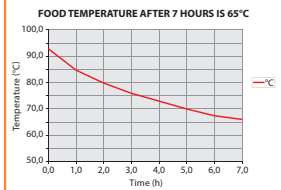


THERMOS WITH TAP

Code	Ø mm	H mm	V litres
052104	360	235	10
052154	360	295	15
052204	360	355	20
052254	360	415	25
052304	360	475	30
052354	360	535	35
052504	500	380	50



Food temperature distribution in insulated containers with following conditions:
 - initial food temperature 95°C
 - ambient temperature 20°C
 - fully loaded container



STAINLESS STEEL THERMOS BASIC LINE

- lid with silicone seal, resistant to abrasion, equipped with 6 catches and clips
- double walls and lid insulated by special foam keep warmth for up to 8 hours
- Polish construction



Polish Product



THERMOS

Code	Product	Ø mm	H mm	V litres
051101	Thermos	360	210	10
051151	Thermos	360	270	15
051201	Thermos	360	330	20
051251	Thermos	360	390	25
051301	Thermos	360	450	30
051351	Thermos	360	510	35



THERMOS WITH TAP

Code	Product	Ø mm	H mm	V litres
052101	Thermos with tap	360	210	10
052151	Thermos with tap	360	270	15
052201	Thermos with tap	360	330	20
052251	Thermos with tap	360	390	25
052301	Thermos with tap	360	450	30
052351	Thermos with tap	360	510	35

TRANSPORT VACUUM FLASKS MADE OF POLYETHYLENE



- made of polyethylene in khaki
- very solid structure thanks to thick insulation made of polyurethane foam
- suitable for transport of cold or hot food in steel, polycarbonate or polypropylene GN containers,
- equipped with a vent valve

Solid handle for transportation

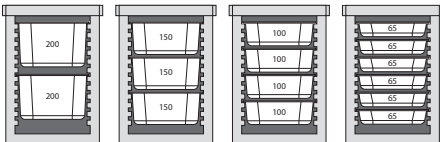


Vent valve



VACUUM FLASK

- special guide bars for GN containers
- two ergonomic grips for handling
- removable door seal
- door opened by 270°
- the container can be used with a cart 059002 p. 192
- internal dimensions (WxDxH): 535 x 325 x 495 mm

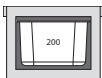


Code	W mm	D mm	H mm	V litres
053870	650	450	625	86



VACUUM FLASK

- lid closing with four latches
- volume: GN 1/1 200 mm



Code	W mm	D mm	H mm	V litres
054300	645	445	315	26

See-through pocket
120x180 mm



Ventilation holes



DELIVERY PIZZA BAG

- made of durable nylon
- polyester padding insulation
- big, swing flap
- see-through pocket 120x180 mm
- special hang for drying and storage
- ventilation holes



Code	Description	W mm	D mm	H mm
563452	4 pizzas Ø400 mm or 3 x Ø450 mm	550	500	200

THERMOBOX TROLLEY

- made of stainless steel
- work surface dimension: 650 x 475 mm



Code	W mm	D mm	H mm
059001	740	480	870

THERMOBOX TROLLEY

- antislip points on the surface
- work surface dimension: 660 x 485 mm



Nr kat	W mm	D mm	H mm
059002	730	490	860



MOBILE HOT PLATE DISPENSER

- for plates 240, 250, 280, 300 mm
- max. plates stack 500 mm
- heated unit with capsule lid
- 2 wheels with brakes



Code	W mm	D mm	H mm	P kW	U V
665000	450	530	1050	0,45	230



SERVING TROLLEY

- work surface dimension 800x500 mm
- max. load up to 75 kg per shelf
- recommended for gastronomy
- rubber castors with brakes

After reassembling, trolley can be stored in small closets or trunks of even small cars. Supplied flat packed for easy assembly.



Wheels with brakes



Nr kat	Product	W mm	D mm	H mm
661020	2-shelves serving trolley	860	540	920
661030	3-shelves serving trolley	860	540	920

SERVING CART

- working area dimensions 800x500 mm
- maximum lifting capacity up to 75 kg per shelf
- ideal for catering
- rubber wheels, 2 with brakes
- for self-assembly
- may be covered e.g. with tablecloth



Nr kat	Product	W mm	D mm	H mm
661040	2-shelves serving trolley	850	530	800
661050	3-shelves serving trolley	850	530	800

**MOBILE RACK FOR TRAYS
AND GN CONTAINERS**

- lock on both sides
- 4 swivel plastic wheels with brakes
- space between shelves 80 mm
- capacity:
662111 - 14 x GN 1/1
662211 - 14 x GN 2/1



MOBILE RACK FOR BAKING TRAYS

- lock on both sides
- 4 swivel plastic wheels with brakes
- space between shelves 90 mm
- capacity - 16 x baking tray 600 x 400 mm



Lock on both sides



Nr kat	W mm	D mm	H mm
662111	380	550	1735
662211	590	670	1735

Nr kat	W mm	D mm	H mm
662461	470	620	1735



CHROME PLATED STEEL RACK

- designed for warehouses, stores, catering industry kitchens
- 4 adjustable shelves
- load capacity of single rack shelf up to 150 kg



Code	W mm	D mm	H mm	M kg
680200	900	455	1800	10,6

CHROME-PLATED WIRE SHELVING UNITS

- adjustable shelves
- max shelf load 200 kg
- shelves and poles sold in a set of 4 pcs
- for warehouse and shop usage

Shelves fixing with adjustable height



Code	Product	W mm	D mm
680061	Shelf	610	455
680091	Shelf	910	455
680121	Shelf	1220	455
680151	Shelf	1525	455
681061	Shelf	610	610
681091	Shelf	910	610
681101	Shelf	1060	610
681121	Shelf	1220	610
681151	Shelf	1525	610
681181	Shelf	1825	610
682001	Pole h=1800 mm		



POLYPROPYLENE RACKS



- for use in warehouses, cold and freezing rooms, wash up areas, shops, bakeries, butchers and other food factories
- modular design
- easy to assemble and disassemble
- possibility of setting the rack in the shape of I, L or U
- smooth surface for easy cleaning
- up to 200 kg UDL per shelf, up to 180 kg UDL per corner rack shelf
- self-assembly



SINGLE ELEMENTS

Lp.	Code	Product	W mm	D mm	H mm
1.	683091	Shelf with connectors	910	455	-
1.	683092	Shelf with connectors	910	530	-
1.	683093	Shelf with connectors	910	610	-
1.	683121	Shelf with connectors	1220	455	-
1.	683122	Shelf with connectors	1220	530	-
1.	683123	Shelf with connectors	1220	610	-
2.	683000	Corner connector	-	-	-
3.	683801	Rack side	-	455	1800
3.	683802	Rack side	-	530	1800
3.	683803	Rack side	-	610	1800

Adjustable
shelves





FREE-STANDING SHELVING UNITS

Code	W mm	D mm	H mm
683001	910	455	1800
683002	1220	455	1800
683003	1820	455	1800
683004	2130	455	1800
683005	2440	455	1800
683006	2730	455	1800
683007	3040	455	1800
683008	3350	455	1800
683009	3660	455	1800
683010	910	530	1800
683011	1220	530	1800
683012	1820	530	1800
683013	2130	530	1800
683014	2440	530	1800
683015	2730	530	1800
683016	3040	530	1800
683017	3350	530	1800
683018	3660	530	1800
683019	910	610	1800
683020	1220	610	1800
683021	1820	610	1800
683022	2130	610	1800
683023	2440	610	1800
683024	2730	610	1800
683025	3040	610	1800
683026	3350	610	1800
683027	3660	610	1800

CORNER SHELVING UNITS

- designed for mounting with standalone
- shelves, corner connections included

Code	W mm	D mm	H mm
683050	910	455	1800
683051	1220	455	1800
683052	1820	455	1800
683053	2130	455	1800
683054	2440	455	1800
683055	2730	455	1800
683056	3040	455	1800
683057	3350	455	1800
683058	3660	455	1800
683059	910	530	1800
683060	1220	530	1800
683061	1820	530	1800
683062	2130	530	1800
683063	2440	530	1800
683064	2730	530	1800
683065	3040	530	1800
683066	3350	530	1800
683067	3660	530	1800
683068	910	610	1800
683069	1220	610	1800
683070	1820	610	1800
683071	2130	610	1800
683072	2440	610	1800
683073	2730	610	1800
683074	3040	610	1800
683075	3350	610	1800
683076	3660	610	1800





BUFFET TABLEWARE

Buffet equipment for storing and serving ready-made food and beverages. It also provides food transport and customer service both during outdoor events and directly in the premises.

Chafing dish fuel, chafing dishes.....	200-201	Heating lamps.....	219
Water boilers, soup kettles.....	207-211	Platters.....	2128
Tongs.....	220-221	Finger food cutlery.....	225-228
Jugs, vacuum jags.....	212-214	Finger food slate plates.....	229
Serving trays.....	216-217	Buffet columns.....	234-235

FOOD HEATING LAMPS

- designed to keep meals warm
- recommended for restaurants, outside catering, banquet halls, fast foods

FOOD HEATING LAMP

- lamp emitting infra-red light
- movable post



Code	Description	Ø mm	H mm	P kW	U V
692400	Single	270	700	0,25	230
692410	Double	270	700	0,50	230



FOOD HEATING LAMP

- lamp emitting infra-red light
- two heating elements
- possibility of placing gastronorm container GN 1/1



Code	W mm	D mm	H mm	P kW	U V
692500	360	480	605	0,5	230

FOOD HEATING LAMP




- lamp emitting infra-red light
- height adjustment from 90 cm to 170 cm






FOOD HEATING LAMP

- lamp emitting infra-red light
- height adjustment from 90 cm to 170 cm



Code	Color	Ø mm	P kW	U V
692600		173	0,25	230
692601		173	0,25	230
692602		173	0,25	230

Code	Color	Ø mm	P kW	U V
692610		290	0,25	230
692611		290	0,25	230
692612		290	0,25	230

ELECTRIC HEATER

- height max. 112 mm /min. 90 mm
- for chafing dishes: 433240, 434090, 436110, 437010, 437011, 437030
- easy assembly and disassembly



Assembly



Code	W mm	D mm	P kW	U V
430350	110	160	0,35	230



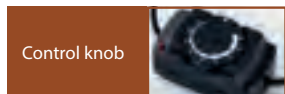
CHAFING DISH HEATER

- temperature range: 65÷90°C
- for chafing dish: 434090, 434099, 437010, 437011
- easy assembly and disassembly

Code	W mm	D mm	P kW	U V
430300	250	200	0,25	230

CHAFING DISH HEATER

- heater with symostat
- temperature range: 45÷225°C
- 5 heating levels
- for chafing dishes: 434090, 434099, 437010, 437011
- easy assembly and disassembly



Control knob



Easy installation to chafing dish



Code	W mm	D mm	P kW	U V
430700	250	200	0,70	230

CHAFING DISH FUEL

- burning time: 4 to 6 hours
- safe
- odorless
- multiple usage
- cotton candlewick provides constant burn temperature and flame size
- steel inner ring prevents fuel leakage
- tight lid allows transportation and storage of used can



Cotton candlewick



Safe, odorless



Special cap



Code	K psc.
430001	75

CHAFING DISH GEL FUEL

- clear ethanol
- odorless
- burning time: 4 hours (430002)
- non-toxic
- ecological
- clean burning



CHAFING DISH FUEL HOLDER

- for all chafing dishes that use canned fuel (Code 430000) or gel fuel (Code 430002)



Lp.	Code	Product	V litres
1.	430002	Gel in can	0,2
2.	430003	Gel in bottle	1,0
3.	430005	Gel in bucket	5,0

Code	H mm
430010	60

CHAFER BURNER

- adjustable flame burner
- stainless steel knob to adjust the flame
- suitable for chafers: 436110, 434090, 433240, 437010, 437011, 437030
- refilled with gas for lighters



Adjustable flame



Code	Ø mm	W mm	H mm	V litres
430100	77	160	76	0,07

CHAFING DISH WITH 2 SOUP KETTLES

- all elements made of stainless steel
- 2 fuel holders and 2 bowls with lids included



Code	W mm	D mm	H mm	V litres
433240	660	335	400	2 x 4

ROUND CHAFING DISH

- all elements made of stainless steel
- 1 fuel holder, 1 bowl and lid included



Code	Ø mm	H mm	V litres
431400	420	270	4
431750	420	320	7,5

CHAFING DISH GN 1/1

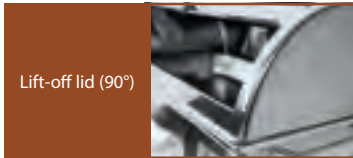
- lift-off lid with top handle, two side carry handles
- complete with two fuel containers and one 1/1 GN container 65 mm
- stackable base



Code	W mm	D mm	H mm	V litres
436110	605	360	240	9

ROLL-TOP CHAFING DISH GN 1/1

- lift-off lid (90°)
- high quality workmanship, two side carry handles
- complete with two fuel containers and one 1/1 GN container 65 mm



Lift-off lid (90°)



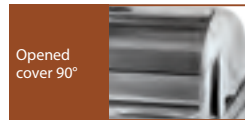
Heater mounting



Code	W mm	D mm	H mm	V litres
434090	600	360	380	9

ROLL-TOP HEATER GN 1/1

- opened cover (90°)
- high quality, equipped with side handles
- complete with: 2 fuel containers, catering container GN 1/1 65 mm



Opened cover 90°



Heater fixing



Code	W mm	D mm	H mm	V litres
434099	660	400	335	9

TILTING HEATER GN 1/1

- the heater can be removed from the stand and used on an induction cooker
- complete with: 2 fuel containers

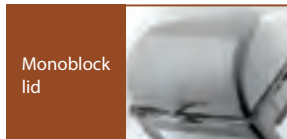


Code	W mm	D mm	H mm
438010	630	500	270



ROLL-TOP CHAFING DISH GN 1/1

- lift-off Roll-Top lid 180°
- two fuel containers, GN 1/1 container 65 mm included
- heater installation handles p. 200



Monoblock lid



Heater installation handles

Code	W mm	D mm	H mm	V litres
437011	660	335	400	9

ROUND ROLL-TOP CHAFING DISH

- lift-off Roll-Top lid 180°
- complete with one fuel container and one catering container
- fits electric heater 430350



Monoblock lid



Code	W mm	D mm	H mm	V litres
437021	465	515	470	6,5

DELUXE ROLL-TOP CHAFING DISH



- for buffets and catering; professional Roll-Top chafing dishes line
- made of high quality stainless steel
- lift-off Roll-Top lid 180°

fuel holder included



1



2



3

- 1 CHAFING DISH GN 1/1**
 - 2 fuel holders and 1 GN 1/1 65 mm container included

Code	W mm	D mm	H mm	V litres
437010	670	520	450	9

- 2 OVAL CHAFING DISH**
 - 2 fuel holders and oval bowl included

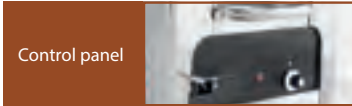
Code	W mm	D mm	H mm	V litres
437030	630	520	450	9

- 3 ROUND CHAFING DISH**
 - 1 fuel holder and round bowl

Code	W mm	D mm	H mm	V litres
437020	460	520	450	6,8

ELECTRIC CHAFING DISH WITH 2 SOUP KETTLES

- bowl made of heat resistant materials
- other elements made of stainless steel
- heater with thermostat
- 2 ladles, 2 kettles ans 2 lids included



Code	W mm	D mm	H mm	V litres	P kW	U V
433241	620	480	310	2 x 4	2,0	230



ELECTRIC CHAFING DISH GN 1/1

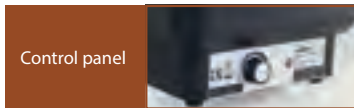
- bowl made of heat resistant materials
- other element made of stainless steel
- GN 1/1 100 container included
- heater with thermostat



Code	W mm	D mm	H mm	V litres	P kW	U V
435130	620	480	300	13	2,0	230

ELECTRIC CHAFING DISH

- bowl made of heat resistant materials
- other elements made of stainless steel
- GN 1/1 65 container included
- heater with thermostat



Control panel



Code	W mm	D mm	H mm	V litres	P kW	U V
435090	570	350	285	8	0,9	230

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a cutout for spoon
- housing made of matt steel
- heater with thermostat



capacity 5.7 l

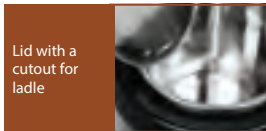
Code	Ø mm	H mm	V litres	P kW	U V
432110	280	340	5,7	0,3	230

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- electronic control panel with temperature display
- temperature control 65-95°C with steps every 1°C
- fitted with a lid with a cutout for spoon
- housing made of matt steel



Control panel



Lid with a cutout for ladle



Code	Ø mm	H mm	V litres	P kW	U V
432115	395	340	9	0,4	230

ELECTRIC SOUP KETTLE

- for soups and sauces
- cover with flap and spoon hole
- painted steel body
- aluminum soup container
- heater with thermostat



Even heating through the water chamber



Stainless steel soup container



CAULDRON BATCH
- fits models 432100,432115

Code	Ø mm	H mm	V litres	P kW	U V
432100	330	360	10	0,435	230

Code	Ø mm	H mm	V litres
432190	245	255	10

ELECTRIC SOUP KETTLE

- stainless steel soup container, cover and water container
- cover with spoon hole
- body made of durable material
- heater with thermostat
- ladle included



Stainless steel soup container



Code	Ø mm	H mm	V litres	P kW	U V
432101	350	360	10	0,4	230

ELECTRIC KETTLE

- made of polished stainless steel
- large lid for easy filling
- water level indicator
- automatic switch
- overheating protection
- the base enables kettle to turn by 360°
- power indicator



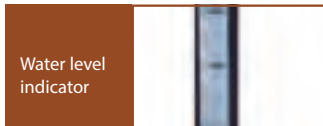
Illuminated on/off switch



Solid handle



360 degree rotation



Water level indicator



Code	W mm	D mm	H mm	V litres	M kg	P kW	U V
751900	333	232	286	4,2	1,4	2	230

DOUBLE-WALL BOILER

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- beverage level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light



Drip tray



Control panel



Code	Ø mm	H mm	V litres	P kW	U V
751209	241	480	9	1,5	230
751220	288	602	18	1,5	230

BOILER

- for water boiling or heating
- made of mirror polished stainless steel
- temperature range: 30 ÷ 110°C
- safety thermostat
- liquid level control
- dropleps tap
- time of boiling:
Code 751102 about 25 min
Code 751192 about 35 min
- covered heating element
- power light indicator
- lime-stone deposit level indicator



Temperature control knob



Covered heating element



ON/OFF Switch and power light indicator



Code	Ø mm	H mm	V litres	P kW	U V
751102	225	460	10	2,4	230
751192	275	580	19	2,6	230

DOUBLE-WALL BREWER

- device for brewing tea, herbs, and heating water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- beverage level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light
- scale indicator light



Drip tray



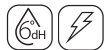
Control panel



Code	Ø mm	H mm	V litres	P kW	U V
753060	241	480	6	1,5	230
753150	288	602	16	1,5	230

BREWER

- for brewing coffee, tea, herbs, boiling water
- automatic heating function after brewing process
- low water level control
- safety thermostat
- dropless tap
- made of stainless steel
- temperature range: 70 - 80°C
- temperature light indicator
- power light indicator



Brewing strainer



Covered heating element



ON/OFF Switch and power light indicator



Code	Ø mm	H mm	V litres	P kW	U V
752060	225	470	6,5	1,35	230
752120	270	530	12,0	1,35	230
752150	270	600	15,0	1,35	230

VACUUM JUG

- with push button
- stainless steel inset
- lid and handle made of polypropylene

Removable lid with a red button



Code	V litres
382150	1,5
382200	2,0

VACUUM JUG

- perfect for hot and cold beverages
- made of stainless steel
- lid made of black polypropylene

Removable lid



Code	H mm	V litres
382101	210	1,0
382151	245	1,5
382201	285	2,0

VACUUM JUG

- with pump
- steel inset
- lid and handle made of polypropylene

Removable lid with pump button blockage



Code	H mm	V litres
383190	330	1,9
383250	370	2,5

VACUUM JUG

- with pump
- steel inset
- lid and handle made of polypropylene

Removable lid with pump button blockage



Code	H mm	V litres
383351	360	3,5
383500	450	5,0

CATERING THERMOS

- perfect for hot and cold beverages
- casing made of stainless steel
- inset made of aluminum
- folding legs for easy storage

Removable lid
with carrying
handle



Code	V litres
385951	9,5
385140	14,0

VACUUM JUG

- hinged lid
- steel insert



INOX

JUG



INOX

Code	H mm	V litres
386100	235	1,00
386150	250	1,50
386200	295	2,00

Code	V litres
373051	0,5
373101	0,9
373151	1,4
373201	1,9

JUG



INOX

JUG

- for milk foaming



INOX

Code	H mm	V litres
374010	60	0,15
374020	75	0,25

Code	V litres
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

JUG

INOX



Code	V litres
371200	2,0

PITCHER

- made of polycarbonate

PC



Code	V litres
377170	1,7

JUG

- made of glass
- sold in carton quantities (K)
- for liquids of max. temperature 65°C



Code	Ø mm	H mm	V litres	K psc.
400178	62-48	120	0,25	12
400177	78-60	153	0,50	6
400008	97-72	201	1,00	6
400175	112-86	240	1,85	6

JUG

- made of glass
- sold in carton quantities (K)
- for liquids of max. temperature 65°C



Code	Ø mm	H mm	V litres	K psc.
400176	114-90	234	1,45	6

JUG

- made of acrylic



Code	V litres
377020	2,0

PITCHER

- made of acrylic
- lid included



Code	V litres
377010	2,0

BEVERAGE DISPENSER

- body made of mirror polished stainless steel
- beverage container made of polycarbonate
- inner tube designed for cooling with ice
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
468001	265	350	560	8

BEVERAGE DISPENSER

- body made of mirror polished stainless steel
- beverage container made of polycarbonate
- inner tube designed for cooling with ice
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
468002	220	280	510	5

CORN FLAKES DISPENSER

- body made of mirror polished stainless steel
- corn flakes container made of plastic



Code	W mm	D mm	H mm	V litres
467000	250	350	690	9,5

CORN FLAKES DISPENSER

- body made of mirror polished stainless steel
- corn flakes container made of plastic
- dosing mechanism
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
467001	185	240	600	4

SERVING TRAY

- GN 2/3 and GN 1/1 size
- chrome-plated
- decorative edge
- not suitable for direct contact with food



Code	GN size	W mm	D mm	H mm
405389	2/3	354	325	18
405395	1/1	530	325	18

SERVING TRAY

- GN 1/1 size
- chrome-plated
- decorative edge
- not suitable for direct contact with food



Code	W mm	D mm	H mm
405394	530	325	21

TRAY

- rectangle



Code	W mm	D mm	H mm
406250	270	210	25
406280	280	220	25
406310	310	240	25
406340	340	260	25
406400	400	280	25
406460	460	320	25
406550	550	370	25
406640	640	410	25

TRAY

- GN 1/1 and GN 1/1 size



TRAY

- size GN 1/1
- chrome-plated handles



Code	GN size	W mm	D mm	H mm
406100	1/1	530	325	16
406120	1/2	265	325	16

Code	GN size	W mm	D mm	H mm
406112	1/1	530	325	65

SERVING TRAY

- round

INOX



Code	Ø mm	H mm
407361	360	20
407411	410	20

SERVING TRAY

- round
- 3 levels

INOX



Code	Ø mm	H mm
402480	480	44

SERVING TRAY

- round
- chrome-plated handles

6 INOX



Code	Ø mm	H mm
406480	480	60

SERVING TRAY

- size GN 1/1

6 INOX



Code	W mm	D mm	H mm
406111	530	325	40

SERVING TRAY

INOX



Code	W mm	D mm	H mm
402285	285	200	13
402325	325	325	13

PLATTER



3 mm edge



Code	W mm	D mm
401252	254	183
401302	302	202
401352	348	233
401402	392	262
401452	448	300
401502	498	346
401552	545	380
401602	599	413

OVAL TRAY

- deep



FISH PLATE

- tempered glass, impact resistant, high and low temperature safe
- sold in carton quantities (K)



Code	W mm	D mm	H mm
402350	350	165	60

Code	W mm	D mm	K psc.
400081	260	210	12

LID

- 409250 for tray 408301

PLATTER FOR PLATE

- round



Code	Ø mm	H mm
409250	250	110

Code	Ø mm
408301	300

COOLING DISPLAY

- for deli, cheese, cakes, snacks serving
- low temperature keeps products fresh longer
- transparent roll top cover
- high quality and functionality
- roll top cover,
2 steel trays
and 2 cooling packs
included



Code	Ø mm	H mm
419201	380	240

3 TIER MULTI RACK

- for sugar, powder cream, sweets, etc.
- stainless steel base
- containers made of plastic
- 3 containers



Code	W mm	D mm	H mm	V litres
477003	190	240	410	3x1

ROTATING MUESLI STAND

- glass bowls included



Code	Ø mm	H mm	V litres
367280	140	280	0,45x3

TWO LEVEL STAND

- two levels
- folding
- fit:
GN 1/2,
display tray 406120,
dish 401352,
slate boards 39104, 399103



Code	W mm	D mm	H mm
419020	185	235	195

TONGS



ICE CUBE TONGS



Code	L mm
471100	145

SPAGHETTI TONGS



Code	L mm
421060	200

PASTRY TONGS



Code	L mm
423223	220
423283	280

GRILL TONGS



Code	L mm
423224	220
423284	280

PASTRY TONGS



Code	L mm
423285	280

POLYCARBONATE TONGS



Code	Color	L mm
425110	black	230
425130	black	300
425410	transparent	230
425430	transparent	300

UNIVERSAL TONGS

Reinforced construction



Code	L mm
422241	240
422301	300
422401	400

TWEEZERS



Code	L mm
422211	210
422311	300

SERVING SET

- professional serving set
- made of mirror polished stainless steel in monoblock technology
- without welds and curves, made of one piece of steel
- easy to clean
- handle thickness 2,7 mm



Lp.	Code	Product	L mm	V litres
1.	420012	Perforated spoon	310	-
2.	420022	Serving fork	300	-
3.	420032	Serving spoon	315	-
4.	420042	Serving spatula	315	-
5.	420052	Ladle	310	0,08

SERVING TRAYS



- 1 SERVING TRAY**
- round
 - antislip surface
 - laminated mahogany
 - do not wash in dishwasher

Code	Ø mm	H mm
410360	360	35

- 2 SERVING TRAY**
- round
 - antislip surface
 - black

Code	Ø mm	H mm
412350	355	25
412400	405	25

- 3 SERVING TRAY**
- oval
 - antislip surface
 - black

Code	W mm	D mm	H mm
415510	510	635	25
415600	600	735	25

- 4 SERVING TRAY**
- rectangle
 - antislip surface
 - black

Code	W mm	D mm
411450	405	305
411500	460	360
411560	560	400
411650	650	450

- 5 SERVING TRAY**
- rectangle
 - antislip surface
 - laminated mahogany

Code	W mm	D mm
410450	450	340
410500	500	360
410550	550	400
410600	600	450

- 6 SERVING TRAY**
- rectangle
 - made of polypropylene
 - with handles

Code	W mm	D mm	H mm
414090	430	305	30

TRAYS



- 4 TRAY**
- size GN 1/1
 - polyester reinforced with fiberglass
 - smooth granite

Code	W mm	D mm
413001	530	325

- 6 SERVING TRAY**
- polyester reinforced with fiberglass
 - smooth surface
 - trapeze shape

Code	W mm	D mm	H mm
413020	477	337	15

- 8 SERVING TRAY**
- size GN 1/1
 - antislip surface
 - laminated birch color

Code	W mm	D mm
414010	530	325

- 5 SERVING TRAY**
- size GN 1/1
 - polyester reinforced with fiberglass
 - rubber coated
 - granite color

Code	W mm	D mm
413010	530	325

- 7 SERVING TRAY**
- size GN 1/1
 - smooth surface
 - smooth laminated birch color

Code	W mm	D mm
414000	530	325

- 9 SERVING TRAY**
- size GN 1/1
 - smooth surface
 - smooth laminated mahogany color

Code	W mm	D mm
414020	530	325

- 1 TRAY**
- size GN 1/1
 - internal dimensions 470x280 mm
 - rounded edges
 - resistant to discoloration

Code	W mm	D mm
413031	530	325

- 2 TRAY**
- internal dimensions 412x312mm
 - recommended for cafés
 - rounded edges
 - resistant to discoloration

Code	W mm	D mm
413033	456	356

- 3 TRAY**
- internal dimensions 375x267 mm
 - recommended for fast foods
 - rounded edges
 - resistant to discoloration

Code	W mm	D mm
413032	415	305

ROLL TOP COOLING DISPLAY GN 1/1

- set includes:
 - one cooling unit
 - 90° roll-top polycarbonate cover
 - stainless steel GN 1/1 20 mm
 - black polycarbonate container GN 1/1 65 mm
- polycarbonate cover can be purchased separately

Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
419100	Cooling display	530	325	240
419112	Cooling pack	235	119	31


ROLL-TOP COVER GN 1/1 + TRAY GN 1/1

- cover made of polycarbonate

Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
414000	GN 1/1 tray - birch	530	325	-
414020	GN 1/1 tray - mahogany	530	325	-
413001	GN 1/1 tray - granite polyester	530	325	-


ROLL-TOP COVER GN 1/1 + ELECTRIC CHAFING DISH

- cover made of polycarbonate

Code	Product	W mm	D mm	H mm	V litres	P kW	U V
419000	Roll-Top cover GN 1/1	535	330	175	-	-	-
435090	Electric chafing dish	570	350	285	13	0,9	230


ROLL-TOP COVER GN 1/1 + GN 1/1 CONTAINER

- cover made of polycarbonate
- stainless steel GN container

Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
111060	Stainless steel GN 1/1 container	530	325	65



PORCELAIN FINGER FOOD DISHES



- ideal for snacks, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of porcelain in white or ecru color
- sold in carton quantities (K)
- price per piece

WHITE PORCELAIN

DIP

- Apulia B line



Code	W mm	D mm	H mm	V litres	K psc.
394108	95	95	60	0,28	6

SALAD BOWL

- Apulia B line



Code	W mm	D mm	H mm	V litres	K psc.
394109	110	110	40	0,25	6
394110	130	130	45	0,37	6

SALAD BOWL

- Apulia C line



Code	Ø mm	H mm	V litres	K psc.
395910	130	50	0,3	6

WAVE SALAD BOWL

- complementary Apulia set



Code	W mm	H mm	V litres	K psc.
394414	165	55	0,30	6

DIP

- complementary Apulia set



Code	Ø mm	H mm	V litres	K psc.
394409	80	40	0,14	6

TEAR SALAD BOWL

- complementary Apulia set



Code	W mm	H mm	V litres	K psc.
394412	75	40	0,09	6

SPOON/SPOON HOLDER

- complementary Apulia set



Code	W mm	H mm	V litres	K psc.
394416	190	25	0,095	6

DIP

- Apulia A line



Lp.	Code	Ø mm	H mm	V litres	K psc.
1.	395332	55	18	0,013	6
2.	395333	58	30	0,050	6

DIP

- Apulia A line



Code	Ø mm	H mm	V litres	K psc.
395335	70	20	0,032	6

DIP

- complementary Apulia set



Code	Ø mm	H mm	V litres	K psc.
394408	60	45	0,09	6

OVAL SERVING PLATE

- complementary Apulia set



Code	W mm	D mm	H mm	V litres	K psc.
394400	193	100	35	6	0,32

OVAL SERVING PLATE

- complementary Apulia set



Code	W mm	D mm	H mm	V litres	K psc.
394401	210	110	25	0,2	6

TRAY

- rectangle



Code	W mm	D mm	H mm	K psc.
394113	230	115	10	6

MINI SALAD BOWL SET

- complementary Apulia set



Code	W mm	H mm	V litres	K psc.
394404	330	30	3x0,26	1

MINI SALAD BOWL SET

- complementary Apulia set



Code	W mm	D mm	H mm	V litres	K psc.
394402	230	230	55	4x0,14	1

ECRU PORCELAIN

DIP
- Liguria B line



Lp.	Code	Ø mm	H mm	V litres	K psc.
1.	395525	70	20	0,04	6
2.	395526	55	30	0,05	6

DISH
- Liguria B line



Code	W mm	H mm	K psc.
395516	235	37	6

OVAL DISH
- Taranto line



Code	W mm	D mm	H mm	K psc.
395423	180	90	30	6

DIP
- Elegantia line



Code	Ø mm	H mm	V litres	K psc.
397069	73	20	0,035	6

FINGER FOOD BOWL
- Elegantia line



Code	W mm	D mm	H mm	V litres	K psc.
397264	120	95	46	0,08	8

FINGER FOOD BOWL
- Elegantia line



Code	W mm	D mm	H mm	V litres	K psc.
397370	103	42	25	0,035	24

DOUBLE BOWL
- Elegantia line



Code	W mm	D mm	H mm	V litres	K psc.
397250	250	120	60	2x0,165	4

3 BOWL SET
- Elegantia line



Code	W mm	D mm	H mm	V litres	K psc.
397251	360	150	40	3x0,15	1

4 BOWL SET
- Elegantia line



Code	W mm	D mm	H mm	V litres	K psc.
397252	330	90	60	4x0,08	3

FINGER FOOD GLASSWARE



- for serving snacks, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of glass
- sold in carton quantities (K)
- price per 1 piece



1



2



3



4



5



6

1 FINGER FOOD BOWL

Code	Ø mm	H mm	V litres	K psc.
400260	100-46	45	0,16	6

FINGER FOOD BOWL

Lp.	Code	Ø mm	L mm	K psc.
2.	400281	-	120	6
3.	400282	96	-	6
4.	400283	110	-	6
5.	400284	96	-	6

6 FINGER FOOD GLASS

Code	Ø mm	H mm	V litres	K psc.
400263	59	70	0,085	6

FINGER FOOD SLATE PLATE

- to serve snacks, dishes and desserts
- perfect for tastings and presentations
- made of natural stone with rough edges

NEW

SLATE PLATE

- available in 4 GN sizes



Code	Description	W mm	D mm	H mm
399111	GN 1/1	530	325	5
399112	GN 1/2	325	265	5
399113	GN 1/3	325	175	5
399114	GN 1/4	265	160	5

SLATE PLATE

- square



Code	W mm	D mm	H mm
399101	200	200	5
399103	300	300	5
399117	100	100	5

SLATE PLATE

- available in 2 GN sizes
- with handles

Code	Description	W mm	D mm	H mm
399121	GN 1/1	530	325	5
399122	GN 1/2	325	265	5



SLATE PLATE

- rectangular



Code	W mm	D mm	H mm
399102	200	100	5
399104	300	200	5
399115	400	250	5
399116	400	120	5

SLATE PLATE

- round
- 399118 swivel base



Code	Ø mm	H mm
399118	300	5
399119	300	5
399120	330	5

MINI FINGER FOOD FRYPAN

- for serving side orders and tapas food

INOX



Code	Ø mm	H mm
546001	115	35

MINI COLANDER

- for serving side orders and tapas food

INOX



Nr kat	Ø mm	H mm
546021	130	65

MINI BASKET



Nr kat	Ø mm	H mm	V litres
546040	120	120	0,90

FINGER FOOD MINI ROASTING PAN



Code	W mm	D mm	H mm	V litres
546058	145	95	45	0,48

MINI SAUCEPAN

INOX



Code	Ø mm	H mm	V litres
546009	68	43	0,13
546010	110	60	0,38

MINI MILK CAN

INOX



Code	Ø mm	H mm	V litres
546017	48	80	0,145
546015	77	125	0,600

MINI BASKET

- for serving side orders and tapas food

INOX



Nr kat	Ø mm	H mm	V litres
546033	90	80	0,325
546034	95	95	0,400
546035	120	120	0,900

FINGER FOOD MINI ROASTING PAN

- for serving side orders and tapas food

INOX



Code	W mm	D mm	H mm	V litres
546007	130	130	50	0,8

FRENCH FRIES STAND



Code	Ø mm	H mm
319041	100	150

FRENCH FRIES STAND

- fits dip 546043
(sold separately)



Code	W mm	D mm	H mm
319042	220	145	215

FRIES PAPER, SERVING CONE



Lp.	Nr kat	Product	Ø mm	W mm	D mm	H mm	K szt.
1.	319010	Fries paper	-	420	270	-	500
2.	319020	Serving cone	130	-	-	160	-
3.	319030	Serving cone	130	-	-	215	-

FINGER FOOD BASKET

- for serving side orders and tapas food



Code	W mm	D mm	H mm
546014	95	95	60

FINGER FOOD ROUND BASKET

- for serving side orders and tapas food



Code	Ø mm	H mm
546012	80	80

FINGER FOOD ROUND BASKET

- for serving side orders and tapas food



Code	Ø mm	H mm
546002	80	80

FINGER FOOD BASKET

- for serving side orders and tapas food



Code	W mm	D mm	H mm
546004	100	90	60

FINGER FOOD BASKET

- for serving side orders and tapas food



Code	W mm	D mm	H mm
546005	100	90	60

CONTAINERS

INOX

- 1 MINI DIP
- hammered steel

Code	Ø mm	H mm	V litres
546044	57	45	0,075
546045	72	48	0,12



1

- 2 MINI DIP
- smooth steel

Code	Ø mm	H mm	V litres
546042	67	30	0,06
546043	72	48	0,12



2

CUPS FOR FRIES

- 3 CUP FOR FRIES
- 546023 hammered steel

Code	Ø mm	H mm	V litres
546022	88	110	0,3
546023	88	110	0,3



3

- 4 CUP FOR FRIES
- 546025 hammered steel

Code	Ø mm	H mm	V litres
546024	88	85	0,41
546025	88	85	0,41

4



FINGER FOOD SPOON

INOX

Code	L mm	K psc.
357300	143	12



SET OF 3 BUFFET BASES

- size:
203x203x220
177x177x160
160x152x110
- hammered steel

INOX



Code
546008



BUFFET COLUMNS

Buffet columns are an excellent solution for arranging breakfast and banquet buffets. Various heights of straight and angular columns, as well as rich choice of shelves made of wood in two shades of brown, glass shelves (choice of four lengths of 25 cm, 50 cm, 80 cm, 110 cm), give the possibility of free arrangement in a small space, allowing you to create unique displays of served dishes and snacks. Ease of installation and disassembly and the lightweight design make the column systems ideal for elegant receptions, events and catering.

WOODEN BOARD

- light brown



Code	Description	W mm	D mm	H mm
815700	Top part	250	250	15
815830	Shelf	250	250	15
815800	Shelf	500	250	15
815810	Shelf	800	250	15
815820	Shelf	1100	250	15

WOODEN BOARD

- dark brown



Code	Description	W mm	D mm	H mm
815710	Top part	250	250	15
815880	Shelf	250	250	15
815850	Shelf	500	250	15
815860	Shelf	800	250	15
815870	Shelf	1100	250	15

SLATE BOARD



Code	W mm	D mm	H mm
399101	200	200	5
399102	200	100	5
399103	300	300	5
399104	300	200	5

GLASS BOARD



Code	W mm	D mm	H mm
816830	250	250	8
816800	500	250	8
816810	800	250	8

BUFFET STAND

- straight joint



Code	Description	W mm	D mm	H mm
815600	High	150	150	570
815620	Low	150	150	355

BUFFET STAND

- for angle joint



Code	Description	W mm	D mm	H mm
815610	High - left	150	150	570
815611	High - right	150	150	570
815630	Low - left	150	150	355
815631	Low - right	150	150	355



BARRIER POST

- retractable red tape



Code	Ø mm	H mm
689010	310	1250

BARRIER POST

- rope not included



Code	Ø mm	H mm
689001	310	1010

ROPE

- for barrier post 689001

Code	Color	L mm
689002	Blue	1500
689003	Black	1500





OUTSIDE AND EVENT CATERING

Equipment and accessories for outside events. Versatile, lightweight and durable catering equipment. Heating lamps, which are ideal for any premises requiring maintaining stable and comfortable temperature.

Umbrella patio heater.....	238
Hanging heating lamps.....	239-240
Outdoor table heater.....	241

Folding furniture.....	243
Baby chair and changing table.....	242

HEATING LAMPS

Heating lamps are not for gastronomy only. They fit perfectly to every venue where warmth comfort and delicate lighting are required. Home terraces, balconies or camping holidays in a tent or caravan - in all of these places our lamps are the perfect solution.

The use of halogen heat lamps significantly increases the comfort of staying outdoors. One important advantage of this solution are the low losses resulting from the outflow of heated air, and its efficiency in energy into heat conversion is approx. 96%. The halogen system is not only safer to use, but also cheaper to operate than solutions with liquid petroleum gas. Thanks to regular power supply (230V) they are easy to install and can also be used in closed premises or in tents.

UMBRELLA PATIO HEATER

- suitable for outdoor cafés, event tents, restaurant parasols
- halogen lamp with useful life: approx. 5000h
- coverage of approximately 17m2
- waterproof IP44
- height adjustment (692301)
- bending head (692301)
- three power levels



No.	Code	Ø mm	H mm	M kg	P kW	U V
1.	692300	750	2050	13,3	2,1	230
2.	692301	585	1700 - 2050	13,3	2,1	230



HANGING HEATING LAMPS

- suitable for outdoor cafés, event tents, restaurant parasols
- halogen lamp with lifetime of: approx. 5000h
- waterproof IP44



1



2



3

Parasol with heating system mounted



Remote control included in model 692310



Folded lamp



1 HANGING HEATING LAMP

- remote control
- built-in led lighting
- three power levels

Code	Ø mm	H mm	M kg	P kW	U V
692310	585	300	3,2	2,1	230

2 HANGING HEATING LAMP

- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V
692311	530	300	2,0	1,8	230

3 HANGING HEATING LAMP FOR PARASOL

- hanging system for parasol heating
- can be installed on each parasol arm with a diameter of 30-65 mm
- unique construction design provides increased heating range
- parasol folding with mounted heating system possible
- three power levels

Code	Ø mm	H mm	M kg	P kW	U V
692312	1000	850	3,6	2,0	230

HEATING LAMPS

- suitable for outdoor cafés, event tents, restaurants
- halogen lamp with lifetime of: approx. 5000h
- waterproof IP44



1



2



Remote control included in model 692322



Possible to hang

1 HEATING LAMP

- wall or ceiling mounted
- one power level

2 HEATING LAMP

- wall or ceiling mounted
- remote control
- two power levels

Code	W mm	D mm	H mm	M kg	P kW	U V
692321	455	90	100	1,5	1,5	230

Code	W mm	D mm	H mm	M kg	P kW	U V
692322	1050	90	100	2,4	3,0	230

ASHTRAY HEATER AND HEATING LAMPS

- suitable for outdoor cafés, event tents, restaurants
- filament covered in red mesh
- halogen lamp with lifetime of: approx. 5000h
- waterproof IP44



Special protective coating



1 ASHTRAY HEATER

- perfect for cold days (inside and outside of premises)
- removable container

Code	Ø mm	H mm	M kg	P kW	U V
692330	400	1100	8,5	1,5	230

2 HEATING LAMP

- LED lighting
- one power level

Code	Ø mm	H mm	M kg	P kW	U V
692331	400	1800	8,5	1,5	230

3 HEATING LAMP

- designated to heat under tables

Code	Ø mm	H mm	M kg	P kW	U V
692332	250	650	8,5	1,5	230

OUTDOOR TABLE HEATER

- bar table with heating function
- filament covered in red mesh
- leg support bar
- halogen lamp with lifetime of: approx. 5000h
- waterproof IP44



Code	Ø mm	H mm	M kg	P kW	U V
692333	600	1100	17,2	1,5	230

BABY CHAIR

- recommended for children aged 6 to 36 months
- made of Microban antibacterial material
- a seat belt system that maintains and protects the child from falling out
- no sharp edges and potentially dangerous places
- smooth surface, easy to keep clean
- comfortable grip for handling
- for self-assembly
- can be fitted with tray 067074 (sold separately)
- chairs can be stacked
- **the product is tested for stability and load**



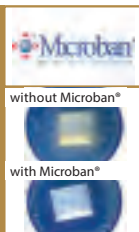
Comfortable grip for handling



Safe and comfortable seat belts



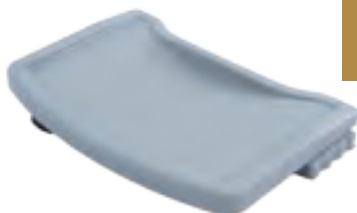
With the Microban® technology, surface is protected against bacteria growth, does not wash off and resists wear.



Code	W mm	D mm	H mm
067073	636	583	768

TRAY FOR CHAIR

- removable and dishwasher safe for better hygiene
- Microban antibacterial coating
- fits chair 067073



Protection



Code	W mm	D mm	H mm
067074	424	300	855

BABY CHANGING TABLE

- changing table with safety belt
- Microban antibacterial coating
- made of durable plastic
- shelf for accessories
- 10cm deep when folded
- convenient handle for folding and unfolding



Tissue dispenser



Closing grip



Code	W mm	D mm	H mm
067071	845	546	855

FOLDING FURNITURE

- foldable
- for indoor and outdoor usage
- easy storage and handling
- metal elements painted



1 FOLDING TABLE

- dimension when folded (WxDxH): 1220x610x50 mm

Code	W mm	D mm	H mm	M kg
950112	1220	610	740	8,9

2 FOLDING TABLE

- dimension when folded (WxDxH): 920x750x95 mm

Code	W mm	D mm	H mm	M kg
950118	1840	750	740	16,5

3 FOLDING TABLE

- dimension when folded (ØxH): 1150x50 mm

Code	Ø mm	H mm	M kg
950131	1150	740	13,6

4 FOLDING CHAIR

- dimension when folded (WxDxH): 465 x 210 x 1150 mm

Code	W mm	D mm	H mm	M kg
950121	465	530	900	5,88

5 FOLDING BENCH

- dimension when folded (WxDxH): 910x250x95 mm

Code	W mm	D mm	H mm	M kg
950120	1820	250	435	10,6

6 BAR TABLE

- dimension when folded (ØxH): 1150x50 mm

Code	Ø mm	H mm	M kg
950141	800	1100	9,3

... AND MANY MORE CATERING SOLUTIONS

Learn more! See the innovative uses of our products in the catering stations.

CATERING GLASSWARE



Bistro and Imperial series recommended, page: 136-137
Full offer available on pages: 134-150

CATERING THERMOSES



Full offer available on pages: 188-191

TRANSPORT TROLLEYS



Full offer available on pages: 192-194



CROCKERY & CUTLERY



Full offer available on pages: 77-90

CHAFING DISHES & SOUP KETTLES



Full offer available on pages: 202-209

PERCOLATORS & BOILERS



Full offer available on page 210-211



BAR EQUIPMENT

Wide range of accessories, blenders and bar display refrigerators necessary for great drinks and cocktails preparation.

Ice makers.....	255-258	Cocktail shakers, waiter's openers.....	248, 250
Ice crushers.....	254	Measuring cups & measures.....	249
Juicers.....	254	Bar display coolers.....	260-261

CORK WITH TUBE

- made of plastic
- price per piece



No.	Code	Color	L mm	K psc.
1.	475971	Blue	65	12
2.	475972	Yellow	65	12
3.	475973	Orange	65	12
4.	475975	Black	65	12
5.	475977	Green	65	12

FREE FLOW POURER

- 475970 sold in 12 pcs. sets



No.	Code	L mm	K psc.
1.	475970	85	12
2.	475980	103	1

COCKTAIL SPOON

- model 472012 - 12 piece set



No.	Code	L mm	K psc.
1.	472010	200	1
2.	472011	285	1
3.	472012	202	12
4.	472020	210	1

CHAMPAGNE BOTTLE CUP



Code	Ø mm	H mm
472030	35	55



1 COCKTAIL STRAINER

Code	L mm
472092	200

2 3 WAITER'S CORKSCREW

No.	Code	L mm
2.	472999	120
3.	472140	110

4 MUDDLER

- for fruit
- made of ABS

Code	L mm
472200	210

5 MUDDLER

- for ice
- made of ABS

Code	L mm
472201	210

6 BOTTLE OPENER

Code	L mm
472100	127

7 BOTTLE OPENER

- non-slip handle
- hole for hanging

Code	L mm
472101	180

BAR POURERS

- for dispensing and storage

Code	Color	Ø mm	H mm	V litres
473811	Red	90	330	1,0
473812	Blue	90	330	1,0
473813	Green	90	330	1,0
473814	Brown	90	330	1,0
473815	Yellow	90	330	1,0



PE

BAR CONTAINER



Code	Ø mm	H mm
815025	120	140

CITRUS SQUEEZER



Code	W mm	H mm
473021	75	80

CITRUS SQUEEZER



INOX

Code	Ø mm	H mm	V litres
473000	130	100	0,35

CITRUS SQUEEZER
- made of painted aluminum



INOX

Al

Code	Ø mm	L mm
474000	55	208

JIGGER

- made of 18/8 steel



Code	V litres
474300	0,015-0,030
474301	0,020-0,040
474302	0,025-0,050

MEASURING CUP



Code	V litres
474101	0,10

MEASURING CUP



Code	V litres
474251	0,25

BOSTON SHAKER

- model 476002 without glass
- model 476003 with glass

1



2



No.	Code	Ø mm	H mm	V litres
1	476002	90	180	0,9
2	476003	90	290	0,9

COCKTAIL SHAKER

- 3 pieces



1



2

No.	Code	V litres
1.	476050	0,5
	476070	0,7
2.	476051	0,5
	476071	0,7

BOSTON SHAKER

- model 476000 without glass
- model 476001 with glass



Code	Ø mm	H mm	V litres
476000	90	180	0,9
476001	90	290	0,9

BAR MAT

- practical pads made of durable material
- clean with wet tea-towel or rinse with water, then dry



No.	Code	W mm	D mm	H mm
1.	473900	590	80	16
2.	473910	450	300	10

GLASS RIMMER



Code	W mm	D mm	H mm
477000	200	160	70

BAR ORGANIZER

- napkin holder 150x150 mm



Code	W mm	D mm	H mm
477100	240	150	105

CONDIMENT DISPENSER

- 5 elements



Code	W mm	D mm	H mm
473500	500	160	90

AKRYLIC COOLER

- cooler made of acrylic



Code	W mm	D mm	H mm
477280	272	204	194

THERMO INSULATED CONTAINER

- made of acrylic
- inner diameter Ø=100 mm



Code	Ø mm	H mm
477012	120	230



ICE BUCKET

- drainer and tongs included

Code	Ø mm	H mm	V litres
479200	150	220	2
479330	170	230	3
479500	200	250	5



GLASS WINE COOLER

- made of glass
- price per item

Code	Ø mm	H mm	V litres	K psc.
400361	145	280	2,85	4



THERMO-INSULATED
CONTAINER FOR WINE

Code	V litres
477201	1,9



1

1 CHAMPAGNE BUCKET STAND

Code	H mm
478610	600



2

2 CHAMPAGNE BUCKET STAND 3 CHAMPAGNE BUCKET

Code	H mm
478680	680



3

4

4 CHAMPAGNE BUCKET



Code	Ø mm	H mm	V litres
477771	210	205	4,5

Code	Ø mm	H mm	V litres
477351	200	205	4,5

BOTTLE CONTAINER

- wall mounted bar bottle container

INOX



Polish Product



Code	W mm	D mm	H mm
474310	550	100	150

BOTTLE BRACKET

- for standard 0,7-1,0 litre bottles



Code
475000

STEMWARE RACK

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



Code	W mm (front)	W mm (back)	D mm	H mm
478020	200	160	355	70
478030	295	255	355	70
478050	480	450	355	70

CITRUS JUICER

- strainer Ø=120 mm



Code	W mm	D mm	H mm
473012	185	225	710

FRUIT JUICER

- device operated by a presser lever
- parts in contact with food are made of stainless steel



Container, presser and squeezer made of stainless steel

Code	W mm	D mm	H mm	P kW	U V
480021	212	287	396	0,23	230



ICE CRUSHER

- container and drawer made of plastic



Stainless steel blades

Code	W mm	D mm	H mm
471000	160	135	270



ELECTRIC JUICER

- open construction
- bowl and strainer made of polycarbonate 2 removable ends included
- anodized aluminum base
- transparent cover
- suitable for continuous work
- speed 900 rot/min

2 removable ends included



Code	W mm	D mm	H mm	M kg	P kW	U V
480012	315	200	440	5,7	0,18	230



MANUAL FILL ICE MAKER

- efficiency up to 12 kg/day
- manual water filling
- perfect for small restaurants and bars
- 1 kg ice basket
- keeps ice up to 4h
- black ABS housing
- electronic steering pannel

Ice cube shape



Code	W mm	D mm	H mm	P kW	U V
871101	305	380	380	0,13	230



CRUSHED ICE MACHINE



- designed for clubs, bars, fast food chains, hotels, fish stores, etc.
- makes crushed ice (in 91% dry ice cubes)
- high efficiency 1 l of water = 1 kg of ice
- high performance up to 55kg/24h
- has an ice tray (vol. 10 kg)
- AIS304 SS housing
- insulated walls
- required water connection
- gravity drain



Code	Performance kg/24h (=cubes)	Container capacity kg	Water consumption litres/kg	W mm	D mm	H mm	M kg	P kW	U V
873551	55	10	1	450	620	680	56	0,42	230

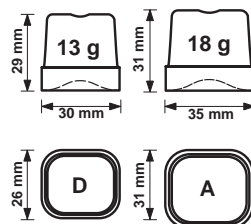
FREE-STANDING ICE CUBE MACHINES



Ice cube shape



- designed for hotels, restaurants, clubs and fast food bars
- air-cooled (**recommended cooling system when installing the machine as a free-standing unit**)
- **lower water consumption compared to water-cooled models**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211



No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~kostki)	Block type	W mm	D mm	H mm	Water consumption litres/kg	P kW	U V
1.	872211	up to 21 (~1600)	4 (~310)	D	355	404	590	4,5	0,32	230
2.	872213	up to 21 (~1600)	4 (~310)	D	355	404	590	4,5	0,32	230
3.	872281	up to 28 (~1550)	9 (~530)	A	390	460	690	5,1	0,37	230
4.	872331	up to 33 (~1830)	16 (~950)	A	500	580	690	3,3	0,37	230
	872421	up to 42 (~2330)	16 (~950)	A	500	580	690	4,0	0,45	230
5.	872461	up to 46 (~2550)	25 (~1470)	A	500	580	800	4,0	0,50	230
6.	872651	up to 65 (~3600)	40 (~2350)	A	738	600	920	2,8	0,65	230
	872801	up to 80 (~4440)	40 (~2350)	A	738	600	920	2,6	0,80	230
	872901	up to 90 (~5000)	55 (~3240)	A	738	600	1020	2,5	0,85	230
7.	872131	up to 130 (~7220)	65 (~3830)	A	840	740	1075	2,8	1,05	230
8.	872151	up to 155 (~8610)	65 (~3830)	A	840	740	1075	2,6	1,40	230

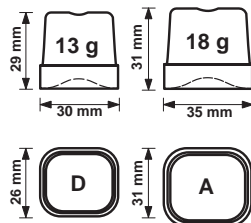
ICE CUBE MACHINES INTENDED FOR BUILT-IN INSTALLATION



Ice cube shape



- designed for hotels, restaurants, clubs and fast food bars
- **air-cooled (recommended cooling system when installing the machine as a built-in unit, e.g. in a bar under the counter)**
- **quieter work and less heat generation**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211



4

do 42 kg/24h



6

do 90 kg/24h



7

130 kg/24h

No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~kostki)	Block type	W mm	D mm	H mm	Water consumption litres/kg	P kW	U V
1.	872212	up to 21 (~1600)	4 (~310)	D	355	404	590	20,0	0,32	230
2.	872214	up to 21 (~1600)	4 (~310)	D	355	404	590	20,0	0,32	230
3.	872282	up to 28 (~1550)	9 (~530)	A	390	460	690	14,0	0,37	230
4.	872332	up to 33 (~1830)	16 (~950)	A	500	580	690	13,0	0,37	230
	872422	up to 42 (~2330)	16 (~950)	A	500	580	690	15,0	0,45	230
5.	872462	up to 46 (~2550)	25 (~1470)	A	500	580	800	14,0	0,50	230
6.	872652	up to 65 (~3600)	40 (~2350)	A	738	600	920	12,8	0,65	230
	872802	up to 80 (~4440)	40 (~2350)	A	738	600	920	14,4	0,80	230
	872902	up to 90 (~5000)	55 (~3240)	A	738	600	1020	14,2	0,85	230
7.	872132	up to 130 (~7220)	65 (~3830)	A	840	740	1075	15,3	1,05	230
8.	872152	up to 155 (~8610)	65 (~3830)	A	840	740	1075	13,0	1,40	230

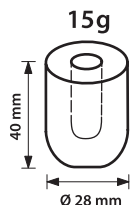


ICE MAKER

- designed for hotels, restaurants, bars, clubs and „Fast Food“ restaurants
- cubes made with immersion method
- ice container included
- insulated walls
- water and outflow connection required



Ice cube shape



up to 26 kg/24h

Code	Performance kg/24h (~cubes)	Container capacity kg (~kostki)	W mm	D mm	H mm	P kW	U V
871120	up to 20 (~1330)	4 (~265)	380	477	590	0,17	230
871126	up to 26 (~1730)	6 (~400)	420	528	655	0,22	230

ICE MAKER

- designed for hotels, restaurants, bars, clubs and „Fast Food“ restaurants, supermarkets, fish shops, industry and medical service points
- ice container included
- insulated walls
- water and outflow connection required
- gravitation outflow



Ice cube shape



1

up to 90 kg/24h

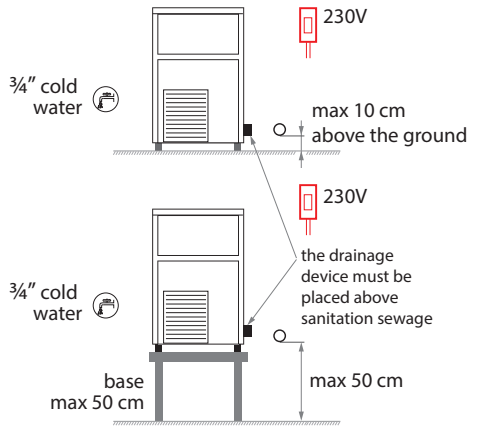


2

up to 150 kg/24h

No.	Code	Cooling system	Performance kg/24h (~cubes)	V kg	W mm	D mm	H mm	Water consumption litres/kg	P kW	U V
1.	873901	Air-cooled	up to 90	20	500	660	690	1,0	0,55	230
	873902	Water-cooled	up to 90	20	500	660	690	6,3	0,55	230
2.	873151	Air-cooled	up to 150	40	738	690	920	1,0	0,65	230
	873152	Water-cooled	up to 150	40	738	690	920	6,4	0,65	230

ICE MAKER INSTALLATION



ICE MAKERS COMPLEMENTARY PRODUCTS

WATER SOFTENER



Code	Page
820081	415
820121	415
820161	415



Code	Page
822990	415



Code	Page
822998	415

SALT



Code	Page
820999	415

BAR DISPLAY COOLER

- casing made of powder coated steel
- chamber lighting
- forced air cooling
- electronic controller with temperature display
- automatic defrost
- automatic condensate evaporation
- self-closing door with open door blockade
- additional shelves and accessories page 375



882161 sliding doors



Code	Description	W mm	D mm	H mm	V litres	T °C	P kW	U V
882151	1-door (hinged)	600	530	870	129	+2/+8	0,16	230
882160	2-door (hinged)	900	535	870	254	+2/+8	0,28	230
882161	2-door (sliding)	900	535	870	202	+2/+8	0,28	230

BAR DISPLAY COUNTER COOLER

- powder-coated casing
- LED lighting
- forced air cooling
- electronic controller with temperature display
- automatic defrost
- automatic condensate evaporation
- self-closing door with open door blockade
- 4 shelves in model 882180
- 6 shelves in model 882181
- additional shelves and accessories page 375



Code	Description	W mm	D mm	H mm	V litres	T °C	P kW	U V
882180	2-door (hinged)	1462	535	860	350	+2/+8	0,28	230
882181	3-door (hinged)	2002	535	860	537	+2/+8	0,28	230

UPRIGHT BAR DISPLAY COOLER

- powder-coated steel casing
- chamber lighting
- forced air cooling
- electronic controller with temperature display
- automatic defrost
- automatic condensate evaporation
- self-closing door with open door blockade
- 882170 - 4 shelves included
- 882171, 882172 - 8 shelves included
- additional shelf for: 880170 - catalog code: 840652
- additional shelf for: 880171 - catalog code: 840653
- additional shelf for: 880172 - catalog code: 840654
- additional shelves and accessories on page 375



Code	Description	W mm	D mm	H mm	V litres	T °C	P kW	U V
882170	1-door (hinged)	600	520	1872	307	+2/+8	0,3	230
882171	2-door (sliding)	920	514	1872	490	+2/+8	0,4	230
882172	2-door (hinged)	920	520	1872	490	+2/+8	0,4	230

BAR DISPLAY FREEZER

- stainless steel housing and chamber
- glass door with heated glass
- electronic controller with temperature display
- forced air cooling
- automatic defrost
- automatic condensate evaporation
- 2 shelves included
- additional shelves and accessories on page 375



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
880180	595	525	875	100	-10/-15	0,29	230



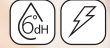
COFFEE BAR EQUIPMENT

Professional coffee machines for all types of aromatic coffees from smooth espressos to dense velvety lattes . Presented accessories provide impressive decorating arrangements for cakes and desserts.

Coffee machines.....	263-266	Coffee decoration accessories.....	271
Coffee grinders.....	267	Café glasses.....	270-271
Filter coffee makers.....	267		

COFFEE MAKERS

- professional coffee machines for cafés, pastry shops, hotels, restaurants and offices
- possibility of preparing many types of coffee and beverages such as: espresso, lungo, cappuccino, latte, hot milk, hot froth milk, hot water



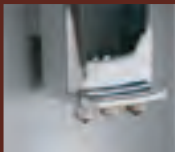
NEW



COFFEE MACHINE

- automatic coffee maker
- 3.5" touchscreen
- milk container included as standard
- grinder with adjustable coffee grinding thickness
- water tank vol. 2l
- possibility to connect to a larger water tank
- coffee tank capacity 500g
- movable spout h=75-11mm
- adjustable coffee strength 6.5-10.5 g
- adjustable amount of coffee - 30-250 ml
- coffee grounds container: 60 servings
- pressure: 19 bar
- adjustable coffee brewing temperature
- possibility of using ground coffee
- made coffees count

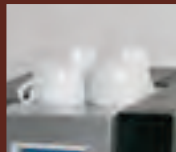
Code	W mm	D mm	H mm	M kg	P kW	U V
486950	320	465	540	11,7	1,35	230



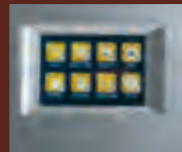
Spout with lighting



Drip tray



Space for cups



Touch screen

1-GROUP COFFEE MAKER

- electronic control
- possibility to program 4 portions of water for each group
- copper water boiler
- water tank vol. 2,75l
- steam valve
- hot water valve



Code	W mm	D mm	H mm	V litres	P kW	U V
486050	250	420	410	1,5	2,1	230

1 GROUP ESPRESSO MACHINE

- electronic control
- possibility of programming 4 parts of water to each brewing group
- copper water boiler



Code	W mm	D mm	H mm	V litres	P kW	U V
486200	460	590	530	6	2,8	230

2 GROUP ESPRESSO MACHINE

- electronic control
- possibility of programming 4 parts of water to each brewing group
- copper water boiler
- pressure indicator



Code	W mm	D mm	H mm	V litres	P kW	U V
486100	650	530	430	11,5	2,5	230

2 GROUP ESPRESSO MACHINE

- electronic control
- possibility of programming 4 parts of water to each brewing group
- copper water boiler



Code	W mm	D mm	H mm	V litres	P kW	U V
486300	460	590	530	6	2,8	230

1 GROUP ESPRESSO MACHINE WITH GRINDER

- electronic control
- possibility of programming 4 parts of water to each brewing group
- copper water boiler
- build-in automatic coffee grinder 0,45 kW
- grinder speed 1300 r/min
- adjustable coffee dose 5 - 12 g



Code	W mm	D mm	H mm	V litres	P kW	U V
486400	460	590	630	6	2,8	230

2-GROUP COFFEE MAKER

- electronic display with scale warning and the need for cleaning
- electronic water temperature control in the boiler
- precise temperature control using "PID" technology
- independent coffee temperature setting for each group
- possibility to program 4 portions of water for each group
- copper water boiler
- pressure indicator



Code	W mm	D mm	H mm	V litres	P kW	U V
486150	680	590	550	11,5	4,79	400

COFFEE GRINDER

- adjustable grinding thickness
- adjustable coffee dose from 5 - 12 g
- integrated coffee tamper
- easy to keep clean
- casing made of ABS



Code	W mm	D mm	H mm	V litres	P kW	U V
486500	170	340	430	0,5	0,27	230

COFFEE GRINDER

- automatic
- adjustable coffee grinding thickness
- 2 electronically controlled coffee doses
- 3 grinding modes (1 serving, 2 servings, continuous)
- coffee count
- ABS housing



Code	W mm	D mm	H mm	V litres	P kW	U V
486502	170	340	410	0,5	0,275	230

AUTOMATIC COFFEE GRINDER

- automatic
- adjustable grinding thickness
- electronically controlled coffee dose
- adjustable coffee height ejection
- three coffee grinding modes (1 serving, 2 servings, programmed amount)
- casing made of ABS



No.	W mm	D mm	H mm	V litry	P kW	U V
486501	237	221	591	1,4	0,5	230

FILTER COFFEE MAKER

- max. water tank capacity 1.8 l
- coffee pot capacity 1.6 l
- equipped with work control
- upper heating plate
- glass jug included
- 10 filters included
- casing made of stainless steel with black plastic elements
- non-slip feet



No.	Code	Product	W mm	D mm	H mm	V litres	P kW	U V
1.	752286	Filter coffee maker	205	385	455	1,6	2,02	230
2.	752289	Jug	-	-	-	1,6	-	-

COFFEE MACHINE CLEANING BRUSH

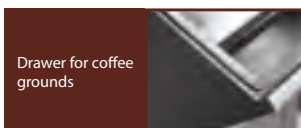


Code	Ø mm	L mm
486011	10	145

TABLE FOR COFFEE MACHINE

- tilted drawer with brake and coffee grounds knocker
- cabinet for water softener
- utensils drawer
- worktop hole for machine connecting

INOX



Drawer for coffee grounds



Code	W mm	D mm	H mm
486700	1000	700	1000

TABLE FOR COFFEE MACHINE*

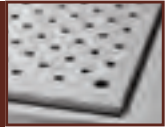
- tilted drawer with brake and coffee grounds knocker
- sink with removable drainer
- cabinet for water softener
- utensils drawer
- worktop hole for machine connecting

INOX

Drawer for coffee grounds



Drainer



Sink chamber



Code	W mm	D mm	H mm
486710	1500	700	1000

CAFE GLASSWARE



- professional catering glass for cafés, restaurants and hotels
- sold in carton quantities
- table shows total capacity

HOT DRINK GLASSES

- 400195 - price per set (set = 1 cup + 1 saucer)
- 400194 - price per set (set = 1 cup + 1 saucer)



1



2



3



4

No.	Code	Ø mm	H mm	V litres	K psc.
1.	400195	60-45	55	0,075	12
2.	400194	85-60	68	0,185	6
3.	400098	76-49	110	0,240	12
4.	400099	82-55	149	0,380	12

IRISH COFFEE GLASS



Code	Ø mm	H mm	V litres	K psc.
400063	76-69	146	0,225	12

LATTE GLASS



Code	Ø mm	H mm	V litres	K psc.
400193	78-68	146	0,260	12
400196	84-75	162	0,360	6
400197	91-75	175	0,455	6

CAPPUCCINO CUP

- price per set (set = 1 cup + 1 saucer)
- model Code 400256 - saucer diameter: 135 mm
- model Code 400257 - saucer diameter: 117mm



1

No.	Code	Ø mm	H mm	V litres	K psc.
1.	400256	91-40	64	0,238	6
2.	400257	64	57	0,09	6

ESPRESSO AND WATER GLASS



Code	Ø mm	H mm	V litres	K psc.
400018	72-47	80	0,140	12

CUP

- sold in carton quantities
- table shows total capacity



No.	Code	Produkt	Ø mm	H mm	V litres	K psc.
1.	400309	Espresso cup with saucer	58-29	59	0,072	6
2.	400310	Cup with saucer	82-42	82	0,215	6

JUG

- for milk foam



MINI MILK CAN



COFFEE TAMPER



Code	V litres
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

Code	Ø mm	H mm	V litres
546017	48	80	0,145
546015	77	125	0,600

Code	Ø mm	H mm	M kg
486010	58	94	0,4

STENCILS



DISPENSERS



Polish Product



Code	W mm	D mm
486003	175	155

No.	Code	Description	Ø mm	H mm	V litres
1.	363200	For cinamon	70	130	0,4
2.	363300	For chocolate	70	130	0,4
3.	363150	For caster sugar	70	130	0,4



PASTRY & BAKERY UTENSILS

Accessories and professional equipment helping pastry chefs and bakers to create all kinds of cakes, desserts and other sweets.

Portioners, containers, ice cream dishes.....273
Icing bags & decorating nozzles..... 274-275
Cake and fruit stands.....280-281

Planetary mixers.....283
Chefs blow torches, Crème Brulee bowls.....282
Pastry knives.....279

ICE CREAM SPATULA

- handle made of tritanium
- stainless steel work area



Code	Color	L mm
533260	transparent	260
533261		260

WAFER STAND

- 4 holes for waffles



Polish Product

Code	W mm	D mm	H mm
536004	95	270	90

ICE CREAM CUVETTE



No.	Code	W mm	D mm	H mm	V litres
1.	535014	360	165	120	5
2.	535017	360	250	80	5

ICE CREAM CUPS

- sold in carton quantities
- table shows total capacity

Pasabahçe
PROFESSIONAL



No.	Code	Ø mm	H mm	V litres	K psc.
1.	400086	100-65	82	0,28	6
2.	400307	92-68	97	0,25	6
3.	400096	114-72	105	0,29	6
4.	400097	102-68	142	0,27	6
5.	400080	116-70	118	0,16	6
	400258	116-70	133	0,17	6



Code	Ø mm	H mm	V litres	K psc.
370101	105	65	0,225	1

PIPING NOZZLES

INOX



1 STAR NOZZLE

Code	Ø mm
515020	2
515030	3
515040	4
515050	5
515060	6
515070	7
515080	8
515090	9
515100	10
515110	11
515120	12
515130	13
515140	14
515150	15
515160	16
515180	18

2 PLAIN NOZZLE

Code	Ø mm
514020	2
514040	4
514060	6
514080	8
514100	10

3 ROSE NOZZLE

Code	Ø mm
516050	5
516060	6
516080	8

4 PETAL NOZZLE

Code	W mm	D mm
517010	10	2,5
517011	13	3,0

5 LEAF NOZZLE

Code	W mm	D mm
517020	8	1
517021	10	2

6 RIBBON NOZZLE

Code	W mm	D mm
517030	12	1,5
517031	16	2,0

7 FILLING NOZZLE

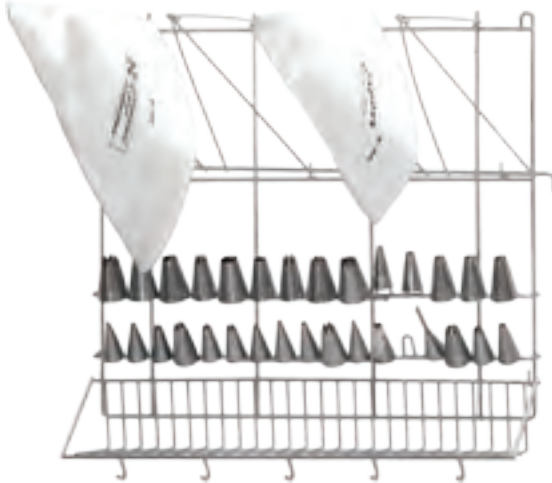
Code	Ø mm	L mm
516950	4	95

8 PIPING TUBES SET
- 29 tubes

Code	H mm
518100	ok. 33

ICING BAGS AND NOZZLES WALL RACK

- for 31 nozzles and 4 icing bags
- accessories not included



Code	W mm	D mm
510000	510	520

EXTRUSION BAG STANDARD

- reinforced tip and edge
- with a hanger



Code	L mm
511252	250
511302	300
511352	350
511402	400
511452	450
511532	530

TUBE BRUSH



Code	L mm
519000	180

DISPOSABLE ICING BAGS

- thickness: 75 µm
- on a roll



Code	L mm	K psc.
510010	300	100
510011	460	100

STAINLESS STEEL SIFTER

- ideal for sieving powdery products and decorating cakes

INOX



Code	Ø mm	H mm
074400	100	130
074450	120	130

PERFORATING ROLLER



CUTTING ROLLER



PASTRY SPATULA

- made of one piece of stainless steel



Polish Product



Code	W mm	L mm
504010	60	210

Code	W mm	L mm
504020	60	210

Code	W mm	D mm
503081	150	110

DOUGH SCRAPER



No.	Code	W mm	D mm
1.	501125	125	97
2.	501155	155	107
3.	501160	160	103
4.	501195	195	127



PASTRY CUTTER

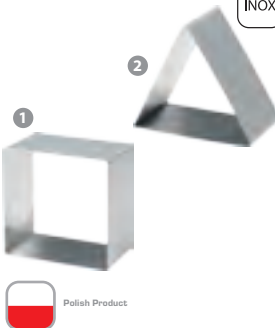
- plain



No.	Code	W mm	H mm
1.	528011	34-90	50
2.	528010	20-110	30

PASTRY CUTTER

INOX



No.	Code	W mm	D mm	H mm
1.	528050	80	80	45
2.	528051	80	-	45

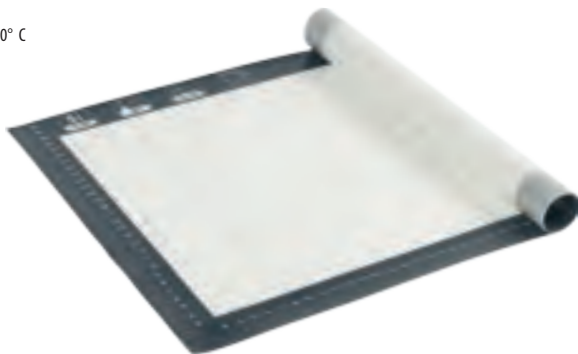
PASTRY CUTTER



Code	Ø mm	H mm
528034	80	45
528035	100	45
528036	120	45

BAKING MAT

- made of silicone
- thermal resistance: from -20 to +220° C



Code	W mm	D mm
521110	520	315
521640	585	385

ROLLING PIN

- made of wood
- ball bearing
- L working surface
- handle length 130 mm



Code	Ø mm	L mm
524390	100	395

INOX

1



2



1 EXPANDING PASTRY CUTTER
- one side (smooth)

Code	Description
527150	5 blades
527170	7 blades

2 EXPANDING PASTRY CUTTER

- double sided (corrugated/smooth)

Code	Description
527250	5 blades
527270	7 blades



SAUCE GUN WITH STAND

- excellent tool for dispensing sauces, dressings, liquid chocolate
- ideal for confectionery and food decoration
- with stand
- two nozzles included \varnothing 3 mm and \varnothing 6 mm
- outlet opening $\sim \varnothing=9$ mm, $\varnothing=210$ mm exterior, $\varnothing=190$ mm interior

Code	V litres
510020	1,8

PASTRY PICKER



2



1

No.	Code	L mm
1.	525252	250
	525362	360
	525402	400
2.	525253	250
	525363	360
	525403	400



SILICONE PASTRY BRUSH

- thermal up to 230°C
- easy to clean
- does not absorb odors



Code	W mm	L mm
522040	40	240
522080	50	280

WHISK

- 24 wires



Code	L mm
313251	250
313301	300
313401	400

BRUSH

- wooden handle



Code	W mm
523040	40
523080	80

PASTRY KNIVES

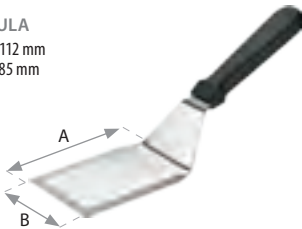


No.	Code	Product	L mm
1.	251311	Knife for cutting cakes (wavy blade)	310
2.	252360	Knife for cutting cakes (smooth blade)	360
3.	252361	Knife for cutting cakes (wavy blade)	360
4.	253352	Biscuit cutter (serrated blade)	350
5.	261260	Confectionery spatula (smooth edge)	250
	261310	Confectionery spatula (smooth edge)	300
	261360	Confectionery spatula (smooth edge)	350
6.	263260	Angular spatula (smooth edge)	250
	263310	Angular spatula (smooth edge)	300
7.	334218	Slice knife for cake	160



SPATULA

- A = 112 mm
- B = 85 mm



Code	L mm
334311	270

SPATULA

- A = 170 mm
- B = 80 mm



Code	L mm
334324	360

SPATULA

- made of stainless steel
- plastic handle



Code	W mm	L mm
502120	120	240

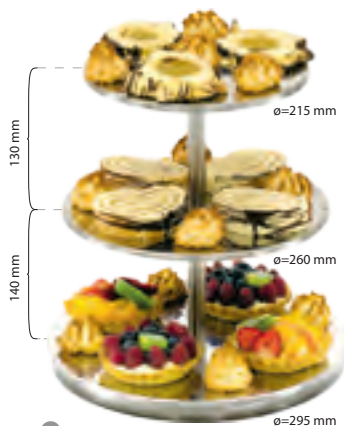
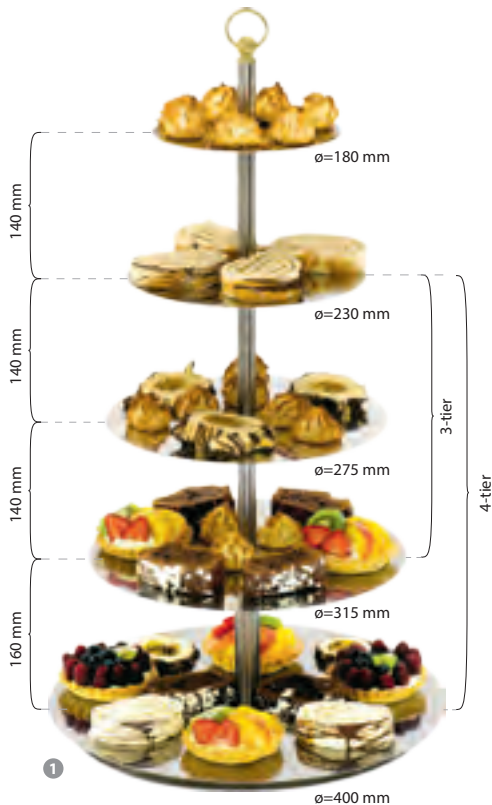
SPATULA

- made of stainless steel
- wooden handle



Code	W mm	L mm
503220	100	220

CAKE STANDS



2



3



4



5



6



7

- 1 CAKE STAND**
- multi tier (see table below)
 - flat plates
 - adjustable tier configuration

Code	Product	H mm
542030	3-tier	480
542040	4-tier	600
542050	5-tier	760

- 2 CAKE STAND**
- 3-tier
 - flat plates

Code	H mm
542031	300

- 3 CAKE STAND**
- rotating stand

Code	Ø mm	H mm
545011	330	50

- 4 CAKE STAND**
- rotating stand
- | Code | Ø
mm | H
mm |
|--------|---------|---------|
| 545010 | 300 | 60 |

- 5 CAKE STAND**
- made of glass
 - rotating stand
- | Code | Ø
mm | H
mm |
|--------|---------|---------|
| 545012 | 300 | 70 |

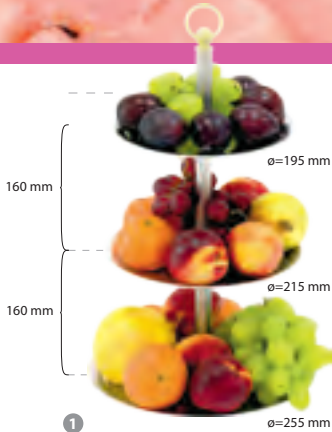
- 6 GLASS CAKE STAND**
- flat surface
- | Code | Ø
mm |
|--------|---------|
| 545013 | 280 |

- 7 CAKE SPATULA**
- smooth surface
- | Nr kat. | L
mm |
|---------|---------|
| 355440 | 235 |

Pasabahçe
PROFESYONEL

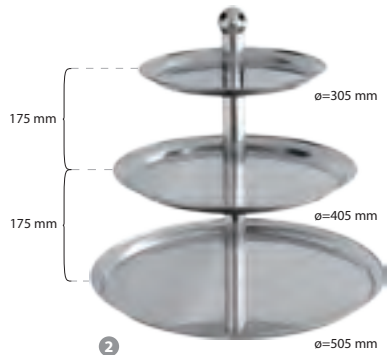
FRUIT STANDS & FRUIT BASKETS

INOX



- 1 FRUIT STAND**
- 3-tier
 - plates with border

Code	H mm
544030	420



- 2 FRUIT STAND**
- 3-tier
 - plates with border

Code	H mm
544032	500



- 3 FRUIT BASKET**

Code	Ø mm	H mm
544100	280	380

- PLATTER WITH SHADE**
- cover included

Pasabahçe



Code	Ø mm	H mm	K psc.
545014	320	262	1

NEW

CHEFS BLOW TORCH

- ideal for caramelizing sugar, custards, flans, meringue pies, bread puddings, melting cheese, skinning tomatoes, browning meats and much more
- operation time
500600 - up to 75 min
500700 - up to 90 min
- flame temperature 1300°C
- sold without gas
- children safety lock



Piezo trigger ignition, adjustable flame, flame lock button



RAMEKIN

Pasabahçe



- ideal for oven baking
- sold in packs of 24 pieces



No.	Code	W mm	D mm	H mm	V litres
1.	500600	128	65	170	0,04
2.	500700	153	74	179	0,045

Code	Ø mm	H mm	V litres
400088	92-54	58	0,180

PLANETARY MIXER

- for light cakes and whisk
- modern design - base made of aluminum
- food contact parts made of stainless steel
- set consist of: mixing bowl 5l and 3 mixing tools
- security shield on mixing bowl made of polycarbonate
- variable speeds
- movable head
- bowl diameter: 205 mm
- removable bowl

3 mixing tools included



Code	Ø	W	D	H	V	M	P	U
	mm	mm	mm	mm	litres	kg	kW	V
782050	205	230	350	400	5	12,2	0,3	230



PLANETARY MIXER

- for light cakes and whisk
- set consist of: mixing bowl 10l and 3 mixing tools
- food contact parts are made of stainless steel
- security shield on mixing bowl
- bowl diameter: 270 mm
- removable bowl
- powder coated steel base
- bowl mounted on movable arms

3 mixing tools included



Code	W	D	H	V	N	M	P	U
	mm	mm	mm	litres	obr/min	kg	kW	V
783100	420	380	750	10	189/362	70	0,37	230



PLANETARY MIXER

- for light cakes and whisk
- set consist of: mixing bowl 20l and 3 mixing tools
- food contact parts are made of stainless steel
- movable head
- security shield on mixing bowl
- bowl diameter: 320 mm
- removable bowl
- base made of aluminum

Code	Ø	W	D	H	V	N	M	P	U
	mm	mm	mm	mm	litres	obr/min	kg	kW	V
783210	320	470	430	785	20	113/168/400	56	0,75	230

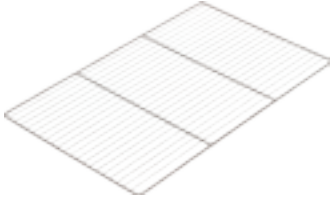


No.	Code	Product
1.	785212	Mixing
2.	785211	Kneading
3.	785213	Foam churning
4.	785214	Bowl



OVEN ACCESSORIES

GRILL



Code	W mm	D mm
103644	600	400

INOX

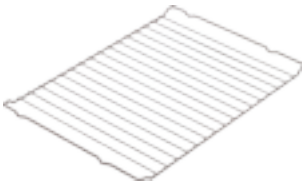
GN 1/1 ENAMELED SHEET

- enameled sheet prevents food from sticking
- easy to clean



Code	Description	W mm	D mm
101021	GN 1/1	530	325

CHROMED GRILL



Code	W mm	D mm
914402	460	330

Cr

STAINLESS STEEL GRILL



Code	Description	W mm	D mm
103115	GN 1/1	530	325

INOX

STAINLESS STEEL GRILL



Code	Description	W mm	D mm
103114	GN 1/1	530	325

INOX

BAKING SHEET FOR BAGUETTES

- 5 grooves
- silicone-coated sheet 911301



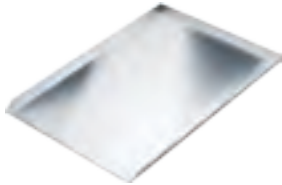
No.	Code	W mm	D mm
1.	911301	600	400
2.	911312	600	400

Al

OVEN ACCESSORIES

BAKING SHEET

- perforated sheet
- 3 lipping edges
- thickness: 911101 - 1,5 mm, 911102 - 2 mm



Code	W mm	D mm
911101	600	400
911102	600	400

BAKING SHEET

- perforated sheet
- 3 lipping edges
- thickness of 1.5 mm



Code	W mm	D mm
912101	600	400

BAKING SHEET

- solid silicone-coated sheet
- 3 lipping edges
- thickness 1.5 mm



Code	W mm	D mm
911111	600	400

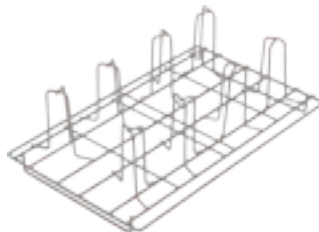
BAKING SHEET

- solid silicone-coated sheet
- 3 lipping edges
- thickness 1.5 mm



Code	W mm	D mm
912111	600	400

POLO GRID FOR COOKING CHICKENS



Code	Description	W mm	D mm
917102	GN 1/1	530	325



PIZZA EQUIPMENT

Essential equipment and accessories to prepare delicious pizza.

Pizza ovens	287-293
Spiral mixers	295-296
Pizza pans, pizza screens	300

Insulated bag	301
Cooling tables	297
Pizza peels, pizza spatulas	298-299

COMPACT PIZZA OVENS

- line of devices for baking basic types of pizza and casseroles, toast, quiches, flans or crème brûlée
- oven models designed for small and medium-sized catering establishments

LAYOUT OF THE OVEN CHAMBER:



1 x Ø410mm

PIZZA OVEN

- designed for pizza with diameter of 41 cm
- operating range up to 350 °C
- quartz heating elements
- chamotte plate at the bottom of the oven chamber
- chamber lighting
- independent control of heaters
- timer with constant work function
- housing made of stainless steel



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	layout
777254	670	580	270	do 350	30	3	230	

PROFESIONAL PIZZA OVENS

- line of devices for the baking of basic types of pizza and casseroles, toast, quiches, flans or crème brullée
- oven models designed for small and medium-sized catering establishments

LAYOUT OF THE OVEN CHAMBER:



4 x Ø350mm

GREDIL PIZZA OVEN

- designed for pizza with diameter of 35 cm
- operating range up to 450°C
- chamotte plate at the bottom of the oven chamber
- chamber lighting
- steam exhaust chimney
- independent control of heaters
- front panel made of stainless steel
- steel housing painted black



Code	Description	W mm	D mm	H mm	W (work) mm	D (work) mm	H min (work) mm	M kg	P kW	U V	layout
782001	1-chamber oven	835	835	335	700	700	140	50	4,8	400	
782002	2-chamber oven	835	835	545	700	700	140	91	9,6	400	



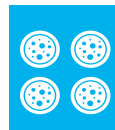
LAYOUT OF THE OVEN CHAMBER:



4 x Ø300mm



6 x Ø300mm



4 x Ø360mm



6 x Ø360mm

X-LINE PIZZA OVEN

- designed for pizza with diameter of 30 and 36 cm
- operating range up to 500°C
- chamotte plate at the bottom of the oven chamber
- chamber lighting
- steam exhaust chimney
- independent control of heaters
- front panel made of stainless steel
- steel housing painted black



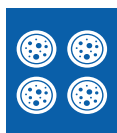
Code	Description	W mm	D mm	H mm	W (work) mm	D (work) mm	H (work) mm	M kg	P kW	U V	layout
781401	1-chamber oven	900	735	420	610	610	140	93	4,2	400	Blue
781402	2-chamber oven	900	735	750	610	610	140	132	8,4	400	Blue
781411	1-chamber oven	900	1020	420	610	915	140	126	7,2	400	Purple
781412	2-chamber oven	900	1020	750	610	915	140	218	14,4	400	Purple
781421	1-chamber oven	1010	850	420	720	720	140	115	6	400	Light Blue
781422	2-chamber oven	1010	850	750	720	720	140	200	12	400	Light Blue
781431	1-chamber oven	1010	1210	420	720	1080	140	165	9	400	Red
781432	2-chamber oven	1010	1210	750	720	1080	140	300	18	400	Red



PROFESIONAL STRONG PIZZA OVENS

- line of **high-performance** devices intended for the baking of all types of pizza
- oven models designed for medium-sized catering establishments

LAYOUT OF THE OVEN CHAMBER:



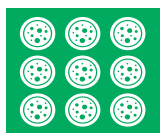
4 x Ø300mm



6 x Ø300mm



6 x Ø300mm



9 x Ø300mm

E-LINE PIZZA OVEN

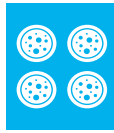
- **designed for pizza with diameter of 30 cm**
- **multiple heater heating system**
- **operating range up to 500°C**
- chamotte plate at the bottom of the oven chamber
- chamber lighting
- steam exhaust chimney
- independent control of heaters
- front panel made of stainless steel
- steel housing painted black



Code	Description	W mm	D mm	H mm	W (work) mm	D (work) mm	H (work) mm	M kg	P kW	U V	layout
781501	1-chamber oven	900	735	420	610	610	140	78	4,2	400	Blue
781502	2-chamber oven	900	735	750	610	610	140	135	8,4	400	Purple
781511	1-chamber oven	900	1020	420	610	910	140	106	7,2	400	Pink
781512	2-chamber oven	900	1020	750	610	910	140	178	14,4	400	Green
781521	1-chamber oven	1150	735	420	910	610	140	112	6,4	400	Blue
781522	2-chamber oven	1150	735	750	910	610	140	187	12,8	400	Purple
781531	1-chamber oven	1150	1020	420	910	910	140	145	9,6	400	Pink
781532	2-chamber oven	1150	1020	750	910	910	140	252	19,2	400	Green



LAYOUT OF THE OVEN CHAMBER:



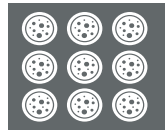
4 x Ø360mm



6 x Ø360mm



6 x Ø360mm



9 x Ø360mm

F-LINE PIZZA OVEN

- designed for pizza with diameter of 36 cm
- multiple heater heating system
- operating range up to 500°C
- chamotte plate at the bottom of the oven chamber
- chamber lighting
- steam exhaust chimney
- independent control of heaters
- front panel made of stainless steel
- steel housing painted black



Code	Description	W mm	D mm	H mm	W (work) mm	D (work) mm	H (work) mm	M kg	P kW	U V	layout
781601	1-chamber oven	1010	850	420	720	720	140	103	5	400	
781602	2-chamber oven	1010	850	750	720	720	140	174	12	400	
781611	1-chamber oven	1010	1210	420	720	1080	140	139	9	400	
781612	2-chamber oven	1010	1210	750	720	1080	140	232	18	400	
781701	1-chamber oven	1370	850	420	1080	720	140	145	9	400	
781702	2-chamber oven	1370	850	750	1080	720	140	240	18	400	
781711	1-chamber oven	1370	1210	420	1080	1080	140	189	13,2	400	
781712	2-chamber oven	1370	1210	750	1080	1080	140	346	26,4	400	



PROFESIONAL STRONG PIZZA OVENS

- line of **high-performance** devices intended for the baking of all types of pizza
- oven models designed for medium-sized catering establishments

LAYOUT OF THE OVEN CHAMBER:



4 x Ø320mm

S-LINE PIZZA OVEN

- **designed for pizza with diameter of 32 cm**
- **multiple heater heating system**
- **operating range up to 450°C**
- **chamber entry designed to reduce temperature decrease**
- **galvanized steel housing**
- chamotte plate at the bottom of the oven chamber
- chamber lighting
- steam exhaust chimney
- independent control of heaters
- front panel made of stainless steel



Polish Product

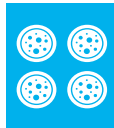


Code	Description	W mm	D mm	H mm	W (work) mm	D (work) mm	H min (work) mm	H max (work) mm	M kg	P kW	U V	layout
781014	1-chamber oven	975	761	415	658	678	90	145	100	4,45	400	
781024	2-chamber oven	975	761	753	658	678	90	145	161	2x4,45	400	

PROFESIONAL EXTRA POWER PIZZA OVENS

- line of **high-performance** devices intended for the baking of all types of pizza
- oven models designed for high-sized catering establishments

LAYOUT OF THE OVEN CHAMBER:



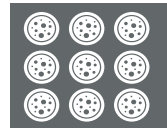
4 x Ø360mm



6 x Ø360mm



6 x Ø360mm



9 x Ø360mm

FR-LINE PIZZA OVEN

- chamber lined with **chamotte stone**
- designed for pizza with diameter of **36 cm**
- **multiple heater heating system**
- **operating range up to 500°C**
- chamber lighting
- steam exhaust chimney
- independent control of heaters
- front panel made of stainless steel
- steel housing painted black



Code	Description	W mm	D mm	H mm	W (work) mm	D (work) mm	H (work) mm	M kg	P kW	U V	layout
781801	1-chamber oven	1010	850	420	720	720	140	127	5	400	
781802	2-chamber oven	1010	850	750	720	720	140	226	12	400	
781811	1-chamber oven	1010	1210	420	720	1080	140	173	9	400	
781812	2-chamber oven	1010	1210	750	720	1080	140	316	18	400	
781901	1-chamber oven	1370	850	420	1080	720	140	174	9	400	
781902	2-chamber oven	1370	850	750	1080	720	140	306	18	400	
781911	1-chamber oven	1370	1210	420	1080	1080	140	237	13,2	400	
781912	2-chamber oven	1370	1210	750	1080	1080	140	436	26,4	400	



PIZZA OVEN BASE

- for self-assembly



Polish Product



Code	Product	W mm	D mm	H mm
781004	Base for 781014, 781024	980	770	1000
782010	Base for 782001, 782002	785	770	1000
782011	Base for 781401, 781402, 781501, 781502	910	745	1000
782012	Base for 781411, 781412, 781511, 781512	910	1030	1000
782013	Base for 781421, 781422, 781601, 781602, 781801, 781802	1020	860	1000
782014	Base for 781431, 781432, 781611, 781612, 781811, 781812	1020	1220	1000
782015	Base for 781521, 781522	1160	745	1000
782016	Base for 781531, 781532	1160	1030	1000
782017	Base for 781701, 781702, 781901, 781902	1380	860	1000
782018	Base for 781711, 781712, 781911, 781912	1380	1220	1000

**SPIRAL MIXER**

- for heavy doughs; e.g. pizza, dumplings
- 786102 maximum bowl capacity up to 8 kg
- 786202 maximum bowl capacity up to 18 kg
- 786302 maximum bowl capacity up to 25 kg
- parts in direct contact with food are made of stainless steel
- built-in bowl



Code	W mm	D mm	H mm	M kg	P kW	U V
786102	270	540	560	48	0,37	230
786202	400	690	630	82	0,9	230
786302	440	830	720	110	1,3	230

SPIRAL MIXER

- for heavy doughs
- rising head and removable bowls
- model 786400 maximum bowl capacity 18 kg
- model 786500 maximum bowl capacity 25 kg
- parts in direct contact with food are made of stainless steel



Code	W mm	D mm	H mm	M kg	P kW	U V
786400	400	690	630	100	0,9	230
786500	440	830	720	128	1,3	230

SPIRAL MIXER

- for heavy dough
- max flour quantity:
3,5 kg for 786100
7,5 kg for 786200
11,5 kg for 786350
- food contact parts are made of stainless steel
- work control
- built-in bowl



Stainless steel bowl and spiral hook



Control panel



Lp.	Code	Ø mm	W mm	D mm	H mm	V litres	N ob/min	M kg	P kW	U V
1.	786100	340	360	680	750	10	15	68	0,55	230
2.	786200	360	380	670	735	20	15	70	0,75	230
3.	786350	400	440	770	800	35	8/16	95	0,85/1,1	400

DOUGH ROLLING MACHINE

- pizza and bread dough rolling machine
- greatly simplifies and speeds up work
- adjustable dough thickness of approx. 1 ÷ 4 mm
- roller length L=300 mm
- recommended dough weight : 80-210 g
- made of stainless steel
- two work modes - continuous/ foot switch



Foot switch



Code	W mm	D mm	H mm	M kg	P kW	U V
786931	510	490	640	36	0,5	230



PIZZA PREP 2 DOOR COUNTER FRIDGE

- stainless steel housing and interior
- granite worktop
- forced air circulation
- electronic controller with temperature display
- auto- defrost
- condensate auto-evaporation
- insulation 35 mm
- GN containers not included
- granite worktop
- maximum shelves load up to 60 kg
- regulated feet
- 2 GN 1/1 shelves
- tilting cover in upstand
- maximum GN containers height
- additional shelves and accessories on page 375



Ergonomic handles

Code	GN configuration (max GN containers height)	W mm	D mm	H mm	T °C	P kW	U V	V litres
843029	5x GN 1/6	900	700	1075	+2 / +8	0,23	230	257

PIZZA PREP 3 DOOR COUNTER FRIDGE WITH TOPPER



- stainless steel housing and interior
- granite countertop
- forced air circulation
- electronic controller with temperature display
- auto- defrost
- condensate auto-evaporation
- maximum shelves load up to 60 kg
- regulated feet
- 2 GN 1/1 shelves
- self-closing door with open door blockage
- insulation 35 mm
- tilting cover in upstand
- maximum GN containers height 150 mm
- GN containers not included
- additional shelves and accessories on page 375



Code	GN configuration	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,23	230	C	1262	400	308	4



1 PIZZA SPATULA

- antislip handle
- A=120 mm, B=75 mm, C=90 mm



Code	L mm
270150	150

2 PIZZA SPATULA

- antislip handle
- A=200 mm, B=80 mm



Code	L mm
270260	260

3 PIZZA SPATULA

- wooden handle
- A=120 mm, B=60 mm



Code	L mm
503210	270

4 TURNER

- wooden handle
- A=210 mm, B=75 mm



Code	L mm
503250	540

5 PIZZA PEEL

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm
564051	350	350	500
564101	350	350	1000

6 PIZZA PEEL

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm
564052	300	300	500
564102	300	300	1000

7 PIZZA PEEL

- made of beech wood



Code	W mm	D mm	L mm
564030	350	300	1100
564040	350	350	1100

PIZZA SPADE

- made of aluminum

Made of
aluminum



Code	W mm	D mm	H mm
564412	320	300	1200

PIZZA PEEL

- made of aluminum

Made of
aluminum



Code	Ø mm	L mm
564413	200	1500

BRUSH FOR OVEN CLEANING

- aluminum handle
- bristles made of brass

Bristles
made of brass



Code	L mm
564411	1500

PIZZA OVEN BRUSH

- brass bristles

Code	L mm
564401	1100



Adjustable
head



1 DOUGH CONTAINER

- for pizza, pasta dough

Code	W mm	D mm	H mm
563407	600	400	70



2 COVER FOR CAKE CONTAINER

Code	W mm	D mm	H mm
563408	600	400	20



PIZZA WHEEL

- plain blade



Code	Ø mm
561101	100

PIZZA PLATE

- plate made of opal tempered glass
- sold in carton quantities (K)

stalga**st**



Code	Ø mm	H mm	K psc
394419	315	20	6

PIZZA PAN

- after use wash, dry and lubricate with oil for rust proof



Code	Ø mm	H mm
560181	180	25
560201	200	25
560221	220	25
560241	240	25
560261	260	25
560281	280	25
560301	300	25
560321	320	25
560361	360	25
560401	400	25
560451	450	30
560501	450	30

PIZZA SCREEN



Code	Ø mm (inner)	Ø mm (outer)
562231	200	230
562281	250	280
562311	280	300
562330	310	330
562361	350	380
562400	380	400
562460	430	460
562500	480	500

DELIVERY PIZZA BAG

- made of durable nylon
- polyester padding insulation maintaining warmth, odors and humidity resistant
- big swing flap
- see-through pocket 120x180 mm
- special loop for drying and storage
- loop for hanging and ventilation holes



Code	Opis	W mm	D mm	H mm
563452	4 pizzas Ø400 mm or 3 x Ø450 mm	550	500	200

OIL RESISTANT OVEN GLOVES

- made of neoprene
- 5-fingers
- non-absorbent



Code	T °C
505020	do 300

BAKERY GLOVES

- made of leather
- 3-finger



Code	T °C
505011	do 300

LATEX GLOVES

- made of latex with seamless polyamide lining
- crinkled finish helps to handle slippery objects
- resistant to detergents, liquid and acids and alkalies
- food contact approved



Code	L mm
505021	300

BAKERY GLOVES

- made of heatproof impregnated cotton
- 2-finger



Code	L mm	T °C
505013	430	do 230



SMALL KITCHEN EQUIPMENT

Slicing, chopping, shredding and mixing devices, useful in both small and large catering companies.

Meat mincers 307-308
Steak makers and accessories 305-306

Slicing machines 304
Potato peelers 303

POTATO PEELER



Polish Product

- batch from 6 to 12 kg
- polycarbonate cover with safety fuse
- timer 0-5 minutes
- optional peel separator
- simple compact construction
- works silently
- easy access to peeler's components

Control panel



Abrasive wheel



1



2

INOX

No.	Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V
1.	789060	Potato peeler	415	780	880	60	0,37	400
1.	789120	Potato peeler	450	820	920	120	0,55	400
2.	789003	Peel separator	-	-	-	-	-	-

VEGETABLE CUTTER WITH SET OF 5 BLADES

- suitable for hotels, restaurants, canteens excellent for cutting big and small vegetables
- cast aluminium housing
- safety micro-switch
- 5 blades included: shredders $\varnothing=2, \varnothing=4, \varnothing=6$ mm and slices 2, 4 mm
- two functional inlets: 160x75 mm and $\varnothing=50$ mm

Set of 5 blades



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V
713003	230	570	510	up to 40	22,5	0,55	230



HAM AND CHEESE SLICING MACHINE



- housing made of anodized aluminum
- detachable trolley allows easier cleaning
- built-in knife sharpener
- cutting adjustment 0-10 mm
- the moving wall and knife are coated with non-stick coating



Code	Ø mm (blade)	W mm	D mm	H mm	M kg	P kW	U V
722252	250	380	490	380	16	0,32	230
722221	220	380	440	340	14	0,15	230

HAM SLICING MACHINE



- housing made of anodized aluminum
- detachable trolley allows easier cleaning
- built-in knife sharpener
- cutting adjustment 0-10 mm



Code	Ø mm (blade)	W mm	D mm	H mm	M kg	P kW	U V
722255	250	380	490	380	16	0,32	230

BONE SAW

- housing made of painted aluminum
- safety switch
- motor brake
- adjustable thickness of cut meat
- work surface and blade made of stainless steel
- meat pusher made of polished aluminum
- non-slip feet
- equipped with very sharp saw - please be extremely cautious while cutting and cleaning



Code	W mm	D mm	H mm	L mm (blade)	M kg	P kW	U V
789215	530	400	850	1550	42	0,75	230

STEAK MAKER

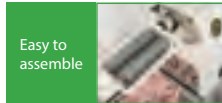
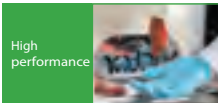
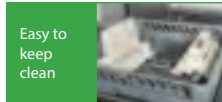
- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 600 steaks/hour
- size of batch input 164x20 mm
- non-slip feet
- cutter included as standard



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V
721580	790	260	575	120	19,2	0,35	230

STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 420 steaks/hour
- size of batch input 158x23 mm
- non-slip feet
- cutter included as standard



Code	W mm	D mm	H mm	P kW	U V
721570	500	310	500	0,37	230

CRUSHING SHAFTS

- recommended to prepare meat for chops, bits
- replace the traditional meat hammering using pounder
- shafts dedicated to the model: 721570



Code
721571

STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 250 steaks/hour
- size of batch input 158x23 mm
- non-slip feet
- trimming jig included as standard



Code	W mm	D mm	H mm	M kg
721590	550	310	450	6,5

MEAT GRINDER

- housing made of anodized aluminum
- single max continuous operating time is 25 min
- complete with 3 sieves 3, 5, 8 mm (mesh diameter)
- mesh diameter – 68 mm
- non-slip feet



Code	W mm	D mm	H mm	S kg/h	P kW	U V
721129	410	190	350	85	0,25	230

MEAT MINCER

- base made of anodized aluminum and stainless steel
- removable cap for easy cleaning
- reverse function
- overload protection
- antislip legs
- continuous work up to 8 hours
- sieve plates included in set:
721121- 5 and 8 mm
721221- 6 and 8 mm
- sieve diameter 68 mm
- head, helix and tray made of stainless steel



1



2

No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V
1.	721121	270	499	550	do 160	0,8	230
2.	721221	270	530	500	do 300	1,1	230

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- input funnel made of polished aluminum alloy
- tray made of stainless steel
- throat made of cast iron
- worm screw made of special aluminum alloy
- reverse to facilitate the unscrewing of the sieve
- continuous work up to 8 hours
- non-slip feet
- complete with sieves: 721124 - 5 and 8 mm, 721224 - 6 and 8 mm



No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V
1	721124	517	328	410	220	0,80	230
2	721224	410	328	517	250	0,80	230

MEAT MINCERS ACCESSORIES

- sieve holes diameter given in a table below

No.	Code	Ø mm	For
1.	721010	-	721121, 721124, 721129
	721020	-	721221, 721224
2.	721011	2	721121, 721124, 721129
	721012	3	721121, 721124, 721129
	721013	4,5	721121, 721124, 721129
	721014	6	721121, 721124, 721129
	721015	8	721121, 721124, 721129
	721016	10	721121, 721124, 721129
	721021	2	721221
	721023	4,5	721221
	721024	6	721221





KITCHEN EQUIPMENT

Small kitchen appliances and basic cooking tools complementing your kitchen in food preparation processes.

Contact grills, fryers.....310-311, 314-316, 318-319
 Waffle makers, crepe makers..... 312, 317, 322
 Grill plates, gyros grills.....313, 321, 327
 Kuchenki mikrofalowe.....330-332

Bain maries..... 317
 Toasters, quartz toasters,
 convection ovens, salamander..... 313, 323-326
 Induction cooker.....328

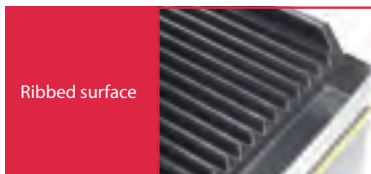


CONTACT GRILLS

- stainless steel casing
- ribbed cast iron plates
- two heating zones, top and bottom
- overheat protection
- fat drip and grilling process leftover tray
- smooth temperature regulation 50-300°C



1



Ribbed surface



2



3

No.	Code	Product	W mm	D mm	H mm	T °C	M kg	P kW	U V
1.	742010	Single contact grill	265	325	200	50-300	12,5	1,8	230
2.	742030	Panini contact grill	385	325	200	50-300	18	2,2	230
3.	742020	Double contact grill	525	325	200	50-300	24	3,6	230



FRYERS

- casing made of stainless steel
- removable oil containers
- thermostat regulation 60-190°C
- safety thermostat
- baskets with folding handle

FRYER

- single



Code	W mm	D mm	H mm	Basket dimensions WxDxH mm	V litres	P kW	U V
746035	170	420	270	240x125x100	3	2,2	230
746050	260	420	270	240x205x100	5	3,2	230

FRYER

- double



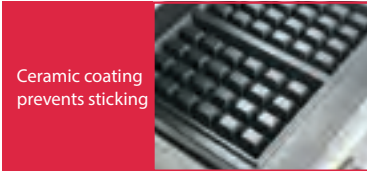
Code	W mm	D mm	H mm	Basket dimensions WxDxH mm	V litres	P kW	U V
746070	360	420	270	240x125x100	2 x 3	2 x 2,2	230
746100	540	420	270	240x205x100	2 x 5	2 x 3,2	230

WAFFLE MAKER

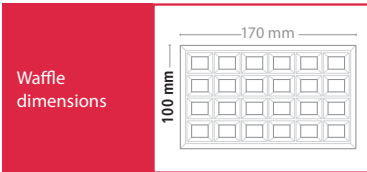
- stainless steel casing
- two cast iron plates with ceramic coating
- smooth temperature regulation
- overheat safety fuse

RECIPE FOR WAFFLES:

- 1.5 cups of flour
- 2 eggs
- 1 cup of milk
- 2 tablespoons of sugar
- 2 tablespoons of butter
- 1 teaspoon of baking powder
- pinch of salt



Ceramic coating prevents sticking



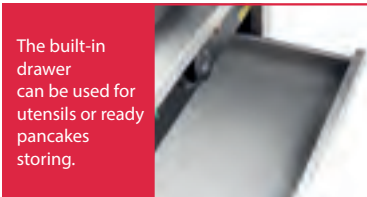
Waffle dimensions



Code	W mm	D mm	H mm	M kg	P kW	U V
772321	255	410	265	20	2,0	230

CREPE MAKER

- housing made of stainless steel
- heating plate diameter 400mm
- optimum pancake diameter 300mm
- smooth heating cast iron surface plate with ceramic coating
- special storing drawer for plates or prepared pancakes at constant temperature
- smooth temperature control
- fuse to prevent device overheating



The built-in drawer can be used for utensils or ready pancakes storing.



Code	W mm	D mm	H mm	M kg	P kW	U V
772281	450	450	240	15	3,0	230

TOASTER

- stainless steel casing
- timer
- chamber dimensions WxDxH: 455x260x160 mm
- overheat safety fuse
- grid with handles and height regulation (4 positions)



Chrome steel grid



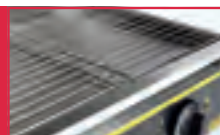
Code	W mm	D mm	H mm	M kg	P kW	U V
743000	640	320	300	15	2,0	230



SALAMANDER

- stainless steel casing
- movable top part (smooth regulation) enabling processing meals of various sizes
- overheat safety fuse
- pull-out tray with grid
- two independently controlled heaters

Chrome steel grid



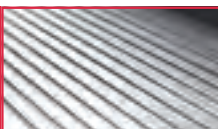
Code	W mm	D mm	H mm	M kg	P kW	U V
744020	450	480	530	38	2,8	230
744000	600	480	530	48	4,0	400

ELECTRIC GRIDDLE PLATE

- grilling plate made of steel, 10 mm thick
- stainless steel casing
- heating plate made of steel 2/3 smooth 1/3 ribbed
- fat drip tray
- smooth temperature regulation 50-300°C
- 2 heating zones
- overheat safety fuse



Ribbed surface



Code	Plate	W mm	D mm	H mm	M kg	P kW	U V
745120	2/3 smooth 1/3 ribbed	640	440	175	34	3,6	230
745121	Smooth	640	440	175	34	3,6	230



Polish Product

CONTACT GRILLS

- cast iron work plates, available in 2 versions – ribbed and mixed – ribbed top and flat bottom
- stainless steel casing
- smooth temperature adjustment between 50-300°C
- fat drip and grilling process leftover tray
- available with height block function (24mm) protecting rolls flattening
- polymer coating (dedicated for grilling sandwiches, rolls, etc.) protects from adherence and makes keeping clean easier
- available with polymer coating



Top plate lock

Ventilation



SINGLE CONTACT GRILL

PANINI CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742011	300	390	195	1,8	230
742012	300	390	270	1,8	230

Code	W mm	D mm	H mm	P kW	U V
742031	390	390	195	2,2	230
742032	390	390	270	2,2	230

CONTACT GRILL

- double



Code	W mm	D mm	H mm	P kW	U V
742021	610	390	195	3,6	230

Ribbed surface



GRIDDLE PLATE

- 12 mm steel griddle plate
- 2 heating zones
- smooth temperature adjustment
- grease drawer
- casing made of stainless steel
- working surface (WxD): 600 x 350 mm



Built-in grease
drawer



Code	Plate type	W mm	D mm	H mm	P kW	U V
745100	Smooth	605	450	175	3,3	230
745101	Smooth / Ribbed	605	450	175	3,3	230
745102	Ribbed	605	450	175	3,3	230

FRYERS

- stainless steel housing
- removable oil tank (8 l fryers available with tap)
- adjustable thermostat 60-190°C
- safety thermostat
- safety connector which cuts off power when heating element is removed
- wire basket with folding hand



Polish Product

FRYER

- single

Model with tap available



Safety power cutoff after heater removal



Code	Product	W mm	D mm	H mm	V litres	S kg/h	P kW	U V
746033	Single fryer	180	410	295	3	4	2,6	230
746041	Single fryer	220	400	310	4	4,5	3,2	230
746063	Single fryer	270	410	295	5	6	3,2	230
746088	Single fryer with tap	270	410	410	8	8	3,2	230

FRYER

- double

Model with tap available



Smooth temperature adjustment



Code	Product	W mm	D mm	H mm	V litres	S kg/h	P kW	U V
746034	Double fryer	365	410	295	2 x 3	8	2 x 2,6	230
746064	Double fryer	540	410	295	2 x 5	12	2 x 3,2	230
746363	Double fryer	455	410	295	3+5	10	2,6 / 3,2	230
746089	Double fryer with tap	540	465	410	2 x 8	16	2 x 3,2	230

CREPE MACHINE

- cast iron plate
- casing made of stainless steel
- smooth temperature adjustment
- do not use sharp tools for cleaning
- wooden spreaders sold in 5 pcs. sets



No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V
1.	772282	Crepe machine with cast iron plate	400	-	-	151	3	230
2.	772289	Round wooden spreader	-	180	180	-	-	-

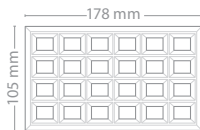


Polish Product

WAFFLE MAKER

- stainless steel housing
- 2 cast iron plates
- smooth temperature adjustment
- model 772324 - polymer coated cast iron plates

Waffle dimensions



Code	W mm	D mm	H mm	P kW	U V
772323	275	420	275	1,9	230
772324	275	420	275	1,9	230



Polish Product

BAIN MARIE

- made of stainless steel
- overheat fuse
- model 741152 and 741153 insert: GN 1/1 150 mm
- model 741203 insert: GN 1/1 200 mm
- GN container is not included
- complete GN containers offer - p. 165-182

Model with tap available



Code	Product	W mm	D mm	H mm	T °C	P kW	U V
741152	Countertop bain marie	570	340	242	0+85	0,8	230
741153	Countertop bain marie with tap	590	340	242	0+85	0,8	230
741203	Countertop bain marie with tap	590	340	280	0+85	0,8	230



Polish Product

ROLLER GRILL CONTACT GRILLS

- ribbed cast iron plates
- adjustable thermostat up to 300°C
- drip tray
- heat resistant handle
- cleaning brush included



CONTACT GRILL

- working surface (WxD): 260 x 240 mm

Code	W mm	D mm	H mm	M kg	P kW	U V
777213	330	385	220	18	2	230



CONTACT GRILL

- working surface (WxD): 360 x 240 mm

Code	W mm	D mm	H mm	M kg	P kW	U V
777214	430	385	220	22,5	3,0	230

CONTACT GRILL

- working surface (WxD): 535 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
777217	600	385	220	33,5	4,0	400

FRYERS

- cold zone system
- automatic oil filtering
- precise temperature control
- safety thermostat
- wire basket and lid with high temperature resistant handles

FRYER

- single



Code	Product	W mm	D mm	H mm	V litres	M kg	P kW	U V
777320	Single fryer	190	425	320	5	5	3,2	230
777325	Single fryer	265	450	360	8	8	3,6	230
777333	Single fryer with tap	350	470	350	12	10	6,4	400

FRYER

- double



Code	Product	W mm	D mm	H mm	V litres	M kg	P kW	U V
777323	Double fryer	390	425	320	2 x 5	10	2 x 3,2	230
777326	Double fryer with tap	590	450	370	2 x 8	15	2 x 3,6	230

HOT DOG ROLLER

- non-stick heating rolls
- 2 separate heating zones in model 777303
- roll length 40 cm



No.	Code	Rolls	W mm	D mm	H mm	M kg	P kW	U V
1.	777300	5	545	320	240	12,5	0,6	230
2.	777301	7	545	320	240	14,0	0,9	230
3.	777303	11	545	460	240	20,0	1,4	230



HOT-DOG MACHINE

- 3 heating elements for buns
- glass container for steam boiling sausages
- 2 - section basket for 40 sausages
- easy to clean

Code	W mm	D mm	H mm	M kg	P kW	U V
777290	440	300	400	9	0,65	230

BUN WARMER

- you can place bun warmer underneath roller grill
- chamber size GN 2/3 100
- temperature control
- removable drawer
- dishwasher safe GN container



Code	W mm	D mm	H mm	M kg	P kW	U V
777304	545	460	220	17	0,7	230

GRIDDLE PLATE

- steel grill plate (10 mm thick)
- quick warming up
- tubular burners
- safety thermostat
- work indicator light
- removable steel splash guard with integrated drip tray
- casing made of stainless steel
- work surface (WxD): 600 x 400 mm



Code	Description	W mm	D mm	H mm	M kg	P kW	U V
777171	2-heating zones	620	450	190	29	6,0	400

GRIDDLE PLATE

- steel grill plate (10 mm thick)
- quick warming up
- tubular burners
- safety thermostat
- work indicator light
- removable steel splash guard with built drip tray
- body made of stainless steel
- gas nozzles for propane-butane and natural gas (GZ50) included
- work surface (WxD):
777173 - 400 x 400 mm
777174 - 600 x 400 mm
- must be installed by certified technician


2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U
1.	777173	1-heating zone	420	450	190	17	3,2	gaz
2.	777174	2-heating zones	620	450	190	27	6,4	gaz

WAFFLE MAKER

- very short waffles preparation time (2-3 minutes after device heating process)
- adjustable thermostat up to 300°C
- cast iron plates
- removable drip-tray surrounding the bottom plate
- adjustable feet
- waffle patterns:
brussels - squares 3x5,
liege - squares 4x6

RECIPE FOR WAFFLES:

- 1.5 cups of flour
- 2 eggs
- 1 cup of milk
- 2 tablespoons of sugar
- 2 tablespoons of butter
- 1 teaspoon of baking powder
- pinch of salt



Waffle dimensions
Brussels
model 777220

Waffle dimensions
Liege
model 777221



No.	Code	Waffle pattern	W mm	D mm	H mm	M kg	P kW	U V
1.	777220	Brussels	305	440	230	19	1,6	230
2.	777221	Liege	305	440	230	19	1,6	230

CREPE MACHINE

- enamelled cast iron plate
- adjustable thermostat up to 280°C
- spiral heating elements
- wooden spreader included



Code	Ø mm	H mm	M kg	P kW	U V
777242	400	190	14,0	3,6	230



CREPE MACHINE

- enamelled cast iron plate
- regulation knob and flooding prevention
- drawer for plate warming or pre-cooked crepes storage
- wooden spreader included
- gas nozzles for propane - butane and natural gas (G250) included
- must be installed by certified technician



Code	Ø mm	H mm	M kg	P kW	U
777243	400	160	17,5	3,6	gaz



TOASTER

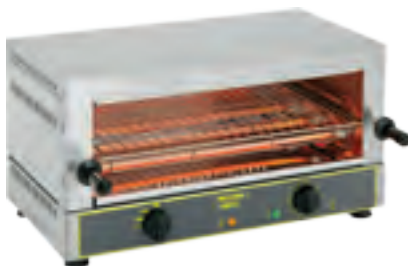
- infrared quartz heating elements
- 15 min timer with a lock position for continuous work
- removable handles
- quick max temperature reach - less then 30 sec.
- removable back panel for easy cleaning
- 777101 - 4 heating elements
- 777102 - 6 heating elements
- work surface (WxD):
777101 - 350x240 mm
777102 - (2) - 350x240 mm
- efficiency:
777101 - 150 toasts/ h
777102 - 300 toasts/ h


1
2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V
1.	777101	1-level	450	285	305	10	2,0	230
2.	777102	2-level	450	285	420	12	3,2	230

TOASTER

- infrared quartz heating elements
- 15 min timer with a lock position for continuous work
- removable handles
- quick max temperature reach - less then 30 sec.
- removable back panel for easy cleaning
- 6 heating elements
- work surfacea (WxD): 520x320 mm
- adapted to GN 1/1 container



Code	Description	W mm	D mm	H mm	S toast/h	M kg	P kW	U V
777107	1-level	640	380	330	200	15	2,7	230

CONVECTION OVEN

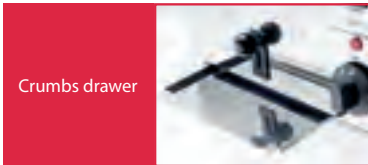
- universal device for bread baking, cakes, meat and cheese baking
- fan
- temperature range: 0-300°C
- timer max 120 min.
- chamber dimensions (WxDxH):
470 x 370 x 350 mm
- features convection, quartz salamander and defrosting functions
- 4 levels



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
777271	595	610	590	0-300	36	3,0	230

TOASTER

- capacity:
model 779040 - 4 toasts
model 779060 - 6 toasts
- timer
- automatic off switch



1



2

No.	Code	W mm	D mm	H mm	P kW	U V
1.	779040	300	225	215	1,8	230
2.	779060	430	225	215	2,5	230

TOASTER

- made of stainless steel
- ceramic heating elements
- timer
- crumbs tray
- sandwich holders sold separately
- chamber dimensions (WxDxH):
779131 - 360x210x95 mm
779161 - 2 360 x 210 x 85 mm
- number of heating elements:
779131 - 4 heating elements
779161 - 6 heating elements



1



2



3

No.	Code	Product	W mm	D mm	H mm	P kW	U V
1.	779131	Toaster	460	300	305	2,0	230
2.	779161	Toaster	460	300	440	3,0	230
3.	779198	Sandwich holder	340	95	-	-	-

CONVECTION OVEN

- very fast heating (up to 250°C in 7 min)
- time switch, max. 120 min
- equipment:
 - 777264 - 2 grids and 1 baking sheet (310x300 mm)
 - 777265, 777266 - 3 grids and 1 baking sheet (410x335 mm)
- model 777266 features convection, quartz salamander, ventilated pastry oven and defrosting
- 5 levels of baking
- compartment dimensions (WxDxH):
 - 777264; 320x325x265 mm
 - 777265; 410x360x250 mm
 - 777266; 410x360x250 mm


1

2

3


No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
1.	777264	460	550	355	max 250	20	1,5	230
2.	777265	550	550	355	max 250	21	2,4	230
3.	777266	550	550	355	max 250	22	2,6	230

CONVECTION OVEN

- timer, max 120 min
- has such functions as convection, ventilated oven for cakes and defrosting
- number of levels: 5
- chamber dimensions (WxDxH): 260x330x320 mm



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
777263	370	535	495	250	20	1,5	230



SALAMANDER

- movable top allowing various meals sizes preparation
- 2 independent cooking areas
- removable internal tray



Infrared quartz tubes

Code	W mm	D mm	H mm	M kg	P kW	U V
777351	600	510	550	44	3,0	230

GAS STOVE

- reversible cast-iron grid:
 - 1 side - classic cooking
 - 2 side - wok cooking
- removable burner and stainless steel burner cover
- safety thermostat
- control knobs with low position
- gas nozzles for propane - butane and natural gas (GZ50) included
- must be installed by certified technician



Code	W mm	D mm	H mm	M kg	P kW	U
777195	600	630	425	30	14	gaz

GYROS GRILL

- removable perforated tray and drip-tray
- independent heating elements
- 777370 - 3 heaters
- 777371 - 4 heaters
- even heating
- gyros meat shovel made of aluminium
- additional accessories available (spit, heat reflector, panoramic glass doors, knife holder)
- seat post length: 777370 - 400 mm



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V
1.	777370	Batch 15 kg	580	660	695	27	3,6	230
2.	777371	Batch 25 kg	580	660	870	31	5,8	400


GYROS GRILL

- removable perforated tray and drip-tray
- safety thermostat
- 777373 - 2 burners
- 777374 - 3 burners
- gas nozzles for propane - butane and natural gas (G20) included
- must be installed by certified technician
- even heating
- additional accessories available (spit, heat reflector, panoramic glass door, knife holder)
- seatpost length - 777373 - 400 mm

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U
1.	777373	Batch 15 kg	580	660	645	27	7,0	gaz
2.	777374	Batch 25 kg	580	660	870	31	10,5	gaz

ELECTRIC GYROS KNIFE

- cutting width 0,5 ÷ 8 mm
- blade diameter 100 mm
- do not wash in dishwasher
- motor speed 2200 rev/min



The set includes:
100 mm knife,
knife
sharpener



Code	W mm	D mm	H mm	M kg	P kW	U V
774901	125	170	190	0,8	0,8	230

GYROS KNIFE

- non-slip rubber housing
- cutting thickness 0.5÷8 mm
- blade diameter 100 mm
- motor speed 2200 rev/min
- complete with: 2 knives and a sharpener



Code	W mm	D mm	H mm	M kg	P kW	U V
774905	125	170	190	0,8	0,8	230

RICE COOKER

- easy to clean non-stick inner container
- body made of stainless steel
- spoon, fork and 2 scoops in standard
- automatically goes into cooked rice heating process
- practical scoop inside the bowl
- preparation of 10 to 36 portion
- do not use sharp tools



Spoon, fork
and 2 scoops
included



Code	W mm	D mm	H mm	V litres	M kg	P kW	U V
771101	470	420	350	6	10,2	1,95	230

INDUCTION RANGE

- automatic pots detection and heating surface pot diameter adjustment
- 20 work level modes for power and temperature (1-20)
- 3-mode selections according to work type
 - 1/10/20 - for power mode
 - 50/140/240 for temperature mode
- constant power sustaining of 10-20(1-9 - impulse work) regulated in increments
- temperature maintenance of 50-240°C (regulated in increments)
- timer work option 001-479 min - by 1 min
- work diameter Ø120 - Ø260
- overheating protection
- ceramic worktop
- power usage limited by 45% in comparison to traditional heating devices
- glass touchscreen panel



Polish Product



Control
panel



Ventilation



Worktop



Code	W mm	D mm	H mm	P kW	U V
770351	330	415	110	3,5	230

WARMING DISPLAY

- perfect for storing warm-served products
- illuminated top
- adjustable temperature up to 95°C
- water container
- power switch
- adjustable feet
- capacity 2 x GN 1/1



Code	W mm	D mm	H mm	M kg	P kW	U V
777124	590	350	480	15,0	0,65	230

WARMING DISPLAY

- perfect for storing warm-served products
- adjustable temperature up to 95°C
- water container
- power switch
- adjustable feet
- capacity: 2xGN 1/1



Code	W mm	D mm	H mm	M kg	P kW	U V
777122	590	350	390	12,0	0,65	230

HEATING DISPLAY

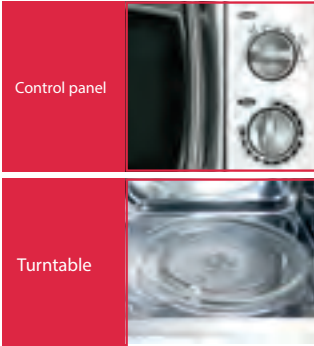
- LED light
- glass on 4 sides
- static air circulation
- 2 adjustable shelves included
- removable water container



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
852121	678	568	670	120	+30 / +90	1,10	230

MICROWAVE OVEN

- manual control
- 5 power selection
- defrost function
- 270 mm turntable
- body and chamber made of stainless steel
- capacity 25 liters
- timer 30 min.
- chamber inner dimension: 340x345x230 mm



Code	W mm	D mm	H mm	P W	U V
775002	483	420	281	900	230

MICROWAVE OVEN

- electronic control
- 3 power levels
- possibility of remembering 20 programs in three steps
- timer up to 1h 40min
- works with polycarbonate GN 1/2 from 65 to 150 mm for defrosting
- stainless steel housing and chamber
- capacity 25 kg
- interior chamber dimensions: 335x364x212 mm



MICROWAVE OVEN

- electronic control
- 3 power levels
- possibility of remembering 10 programs in 3 steps and 10 programs in 1 step
- child lock
- chamber capacity 30 l
- interior chamber dimensions: 374x378x224 mm
- 2 preparation modes (ceramic shelf)



Code	W mm	D mm	H mm	P W	U V
775010	520	442	312	1000	230

Code	W mm	D mm	H mm	P W	U V
775019	490	637	405	1800	230

MICROWAVE OVEN

- manual control
- 5 power levels
- made of stainless steel
- capacity 26 liters
- chamber dimensions: 336x349x225 mm



Code	W mm	D mm	H mm	P W	U V
775313	517	412	297	1050	230

MICROWAVE OVEN

- digital control
- 4 power levels
- body and chamber made of stainless steel
- capacity 26 liters
- chamber dimensions: 336x349x225 mm



Code	W mm	D mm	H mm	P W	U V
775412	517	412	297	1050	230



MICROWAVE OVEN

- digital control
- body and chamber made of stainless steel
- 30 programs
- capacity 26 liters
- 5 power levels
- chamber dimensions: 370x370x190 mm
- double mikrowaves emission source placed on top of the chamber ensures even meals heating

Code	W mm	D mm	H mm	P W	U V
775415	464	597	368	1500	230

MICROWAVE OVEN

- digital control
- body and chamber made of stainless steel
- 30 programs
- capacity 26 liters
- 5 power levels
- chamber dimensions: 370x370x190 mm
- double mikrowaves emission source placed on top of the chamber ensures even meals heating



Code	W mm	D mm	H mm	P W	U V
775419	464	597	368	1850	230



FREE STANDING UNITS & RANGES

Electrical and gas appliances for frying, cooking and stewing. By adopting innovative solutions it is possible to achieve the most effective work efficiency.

Tilting bratt pan, multi-purpose pan 354, 345
 Ranges, stoves..... 350-351, 352-353
 Lava Grill 374

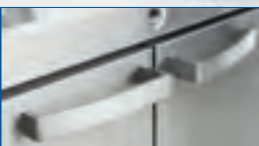
Fryers, griddle plates, covers..... 341-343
 Neutral units and bases..... 342, 349
 Bain mairies, pasta cookers..... 344, 346

STALGAST - NEW LINE 700 UNITS & RANGES

NEW



Ergonomic handle



- safe and convenient operation
- easy to keep clean

Glass oven door



- control of the food preparation process
- anti-scalding door structure

Intuitive control system



- clear and durable marking of operating functions and parameters
- tilted panel ensuring ergonomic operation

Higher exhaust chimneys in gas devices



- guarantee of safety and ergonomics
- increased device performance

Design ensuring comfortable operation



- easy to keep clean
- guarantee of proper work hygiene

ERGONOMICS - SAFETY - MODERN DESIGN

The new 700 line was intended as a comprehensive equipment of kitchen facilities, taking into account the individual needs of the customer / investor

- The innovative structural solutions ensure comfortable and safe operation
- The high-precision connection system allows the user to arrange the elements in a line or as a kitchen island
- The modern design is a perfect solution for establishments with open and semi-open kitchens
- Components from world leading manufacturers: EGO, SCHNIDER-ELECTRIC, HELCRA, SELFA, RICA, FLAM GAS guarantee the reliability and safe operation of the devices
- The equipment from the 700 line was designed to ensure energy savings and ecological solutions



4 BURNER GAS RANGE WITH OVEN

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- adjustable legs
- various configuration of burners: 3.5kW; 5kW; 7kW double ring
- burner power reduction up to 1/3 (economic flame)
- removable burner bowl can be washed in a dishwasher
- cast iron grill
- pilot flame
- anti-leakage safety device
- available in G27 and G31 gas version
- electric oven 600 x 400 dimensions : 660x445x285 mm (WxDxH)
- gas oven dimensions and GN 2/1: 660x545x285 mm (WxDxH)
- electric fan oven has three working modes: top heater; top and bottom heaters; with a fan
- static electric oven has three working modes: top heater; bottom heater; top and bottom heater together
- electric oven with moisture control
- oven chamber lighting
- 1 oven grate included
- three cooking levels
- model: 9710110, 9710130, 9710210, 9710230, 9710310, 9710330 – gas oven GN 2/1
- model: 9715110, 9715130, 9715210, 9715230, 9715310, 9715330 – electric fan oven 600x400/GN 1/1
- model: 9716110, 9716130, 9716210, 9716230, 9716310, 9716330 static electric oven GN 2/1



Polish Product



top and bottom heaters



Range with electric or gas oven

No.	Code	Description	W mm	D mm	H mm	P kW (range/oven)	U* (range/oven)
1.	9710110	4-burners (3,5+2x5+7)	800	700	850	20,5 / 6	G20
	9710130	4-burners (3,5+2x5+7)	800	700	850	20,5 / 6	G30
	9710210	4-burners (3,5+5+2x7)	800	700	850	22,5 / 6	G20
	9710230	4-burners (3,5+5+2x7)	800	700	850	22,5 / 6	G30
	9710310	4-burners (2x5+2x7)	800	700	850	24,0 / 6	G20
	9710330	4-burners (2x5+2x7)	800	700	850	24,0 / 6	G30
	9715110	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G20 / 400
	9715130	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G30 / 400
	9715210	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G20 / 400
	9715230	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G30 / 400
	9715310	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G20 / 400
	9715330	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G30 / 400
	9716110	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G20 / 400
	9716130	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G30 / 400
	9716210	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G20 / 400
	9716230	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G30 / 400
	9716310	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G20 / 400
	9716330	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G30 / 400
2.	990998	Grid for 600x400 oven	600	400	-	-	-
	990999	Grid for GN 2/1 oven	650	530	-	-	-
	970000	Reduction overlay	200	200	-	-	-

INOX



2

6 BURNER GAS RANGE WITH OVEN

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- adjustable legs
- neutral cabinet with door
- various configuration of burners: 3.5kW; 5kW; 7kW double ring, 9kW double ring
- burner power reduction up to 1/3 (economic flame)
- removable burner bowl can be washed in a dishwasher
- oven chamber lighting
- cast iron grill
- pilot flame
- antileakage safety device
- available in G27 and G31 gas version
- electric oven 600 x 400 dimensions : 660x445x285 mm (WxDxH)
- gas oven dimensions and GN 2/1: 660x545x285 mm (WxDxH)
- electric fan oven has three working modes: top heater; top and bottom heater; top and bottom heater with fan
- static electric oven has three working modes: top heater; bottom heater; top and bottom heater together
- electric oven with moisture control
- oven chamber lighting
- 1 oven grate included
- three cooking levels
- model: 9711110, 9711130, 9711210, 9711230 – gas oven GN 2/1
- model: 9717110, 9717130, 9717210, 9717230 – electric fan oven 600x400/GN 1/1
- model: 9718110, 9718130, 9718210, 9718230 static electric oven GN 2/1



Polish Product



Range with electric or gas oven

No.	Code	Description	W mm	D mm	H mm	P kW (range/oven)	U* (range/oven)
1.	9711110	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 6	G20
	9711130	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 6	G30
	9711210	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 6	G20
	9711230	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 6	G30
	9717110	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G20 / 400
	9717130	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G30 / 400
	9717210	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G20 / 400
	9717230	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G30 / 400
	9718110	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G20 / 400
	9718130	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G30 / 400
	9718210	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G20 / 400
	9718230	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G30 / 400
2.	990998	Grid for 600x400 oven	600	400	-	-	-
	990999	Grid for GN 2/1 oven	650	530	-	-	-
	970000	Reduction overlay	200	200	-	-	-

INOX



ELECTRIC RANGE WITH OVEN 600x400 / GN 1/1

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- adjustable legs
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- 6 level power settings
- available in versions with 4 or 6 heating plates
- pressed upper plate
- measurements of the oven 660x445x285 mm (WxDxH)
- oven equipped with one grid measuring 600x400 mm
- three working modes of the fan oven: top heater; top and bottom heaters; top heater and bottom heater with a fan
- three cooking levels
- electric oven with moisture control
- oven chamber lighting
- 1 oven grate included



Polish Product



Code	Description	W mm	D mm	H mm	P kW (range/oven)	U V
9715000	4-heating plates (4x2,6)	800	700	850	10,4 / 7	400
9717000	6-heating plates (6x2,6)	1200	700	850	15,6 / 7	400
990998	Grid for 600x400 oven	600	400	-	-	-

ELECTRIC RANGE WITH OVEN 600X400 / GN 1/1

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- adjustable legs
- neutral cabinet with door
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- 6 level power settings
- available in versions with 4 or 6 heating plates
- pressed upper plate
- measurements of the oven 660x445x285 mm (WxDxH)
- oven equipped with one grid measuring 650x530 mm
- three working modes of the fan oven: top heater; top and bottom heaters; top heater and bottom heater with a fan
- three cooking levels
- electric oven with moisture control
- oven chamber lighting
- 1 oven grate included



Polish Product



Code	Description	W mm	D mm	H mm	P kW (range/oven)	U V
9716000	4-heating plates (4x2,6)	800	700	850	10,4 / 7	400
9718000	6-heating plates (6x2,6)	1200	700	850	15,6 / 7	400
990999	Grid for GN 2/1 oven	650	530	-	-	-

COUNTER TOP ELECTRIC STOVE

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- version without the exhaust chimney gives possibility to use utensils with larger diameters
- may be installed on an open skeleton base or a base with door
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- 6 level power settings
- available in versions with 4 or 6 heating plates
- pressed upper plate



Polish Product



2



No.	Code	Description	W mm	D mm	H mm	P kW	U V
1.	9705000	2-heating plates (2x2,6)	400	700	250	5,2	400
2.	9706000	4-heating plates (4x2,6)	800	700	250	10,4	400
3.	9707000	6-heating plates (6x2,6)	1200	700	250	15,6	400

COUNTER TOP GAS HOB

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- version without the exhaust chimney
- suitable for utensils with larger diameters
- can be installed on an open skeleton base or a base with door
- various configuration of burners: 3.5kW; 5kW; 7kW double ring
- burner power reduction up to 1/3 (economic flame)
- size removable burner bowl can be washed in a dishwasher
- cast iron grill
- pilot flame
- anti-leakage safety device
- available in G27 and G31 gas version



Polish Product



2



No.	Code	Description	W mm	D mm	H mm	P kW	U*
1.	9705110	2-burners (3,5+5)	400	700	250	8,5	G20
	9705130	2-burners (3,5+5)	400	700	250	8,5	G30
	9705210	2-burners (3,5+7)	400	700	250	10,5	G20
	9705230	2-burners (3,5+7)	400	700	250	10,5	G30
2.	9706110	4-burners (3,5+2x5+7)	800	700	250	20,5	G20
	9706130	4-burners (3,5+2x5+7)	800	700	250	20,5	G30
	9706210	4-burners (3,5+5+2x7)	800	700	250	22,5	G20
	9706230	4-burners (3,5+5+2x7)	800	700	250	22,5	G30
	9706310	4-burners (2x5+2x7)	800	700	250	24,0	G20
	9706330	4-burners (2x5+2x7)	800	700	250	24,0	G30
3.	9707110	6-burners (3,5+3x5+2x7)	1200	700	250	32,5	G20
	9707130	6-burners (3,5+3x5+2x7)	1200	700	250	32,5	G30
	9707210	6-burners (3,5+2x5+2x7+9)	1200	700	250	36,5	G20
	9707230	6-burners (3,5+2x5+2x7+9)	1200	700	250	36,5	G30
4.	9700000	Reduction overlay	200	200	-	-	-

COUNTER TOP FRYER

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- may be installed on an open skeleton base or a base with door
- work temperature range up to 190°C
- sold zone
- safety power cutoff after heater removal
- safety thermostat with manual control (reset)
- movable heating elements making cleaning easier
- draining tap for work liquid
- suitable for open skeleton base or base with door
- basket 210x350x110 mm included
- 2 baskets 105x350x110 mm (979991) optional



Polish Product



1



No.	Code	Product	W mm	D mm	H mm	V l	P kW	U V
1.	9725000	Single fryer	400	700	250	10	9	400
	9725500	Single fryer	400	700	850	15	15	400
2.	9726000	Double fryer	800	700	250	2x10	18	400
3.	979991	Set of two baskets	105	350	110	-	-	-

GAS FRYER

- chamber capacity up to 17 liters
- burner with anti-leakage protection
- burner pilot flame
- temperature regulation in the range of 90-190°C
- cold zone
- frying fat drainage to a container with a filter
- 972511 and 972513 fryers equipped with 290x300x120 mm basket
- 972521 and 972523 fryers equipped with 120x300x120 mm baskets
- complete with a frying fat container with a filter



Polish Product



1



No.	Code	W mm	D mm	H mm	V l	P kW	U V
1.	9725110	400	700	850	17	15	G20
	9725130	400	700	850	17	15	G30
2.	9725210	400	700	850	2x7	12	G20
	9725230	400	700	850	2x7	12	G30

NEUTRAL COUNTER TOP UNIT

- construction made of stainless steel
- suitable for open skeleton base or base with door
- Full extension drawer (9700210,9700410, 9700610)



Polish Product



No.	Code	W mm	D mm	H mm
1.	9700200	400	700	250
2.	9700400	800	700	250
3.	9700600	1200	700	250
4.	9700210	400	700	250
5.	9700410	800	700	250
6.	9700610	1200	700	250

COUNTER TOP GRIDDLE

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- safety thermostat with manual control (reset)
- work surface 2200 cm²/4400 cm²
- work temperature range up to 300°C
- two separate work zones
- waste and fat drainage hole
- grease container
- raised side and back
- different types of plates:
smooth (9730100, 9731100),
ribbed (9730200, 9731200),
½ smooth and ½ ribbed (9731300)
- may be installed on an open skeleton base
or a base with door
- optional available cover for 800 griddles (973100)
- cover 973100 allows to save up to 30% of energy costs



Polish Product



No.	Code	Description	W mm	D mm	H mm	P kW	U V
1.	9730100	single smooth	400	700	250	4,0	400
	9730200	single ribbed	400	700	250	4,0	400
2.	9731100	double smooth	800	700	250	8,1	400
	9731200	double ribbed	800	700	250	8,1	400
	9731300	double smooth and ribbed	800	700	250	8,1	400
3.	973100	cover	786	623	185	-	-

ADJUSTABLE GRIDDLE PLATE WITH COVER

- improves the culinary effect of grilled products
- the cover reduces energy consumption by approx. 30%
- cover made of stainless steel
- equipped with a glass window, thermometer and baffles
- height of the grill with the cover open approx. 920 mm
- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- safety thermostat with manual control (reset)
- work surface 2200 cm²/4400 cm²
- work temperature range up to 300°C
- two separate work zones
- waste and fat drainage hole
- grease container
- raised side and back
- may be installed on an open skeleton base or a base with door



Polish Product



3

Lp.	Nr kat.	Description	W mm	D mm	H mm	U V	P kW
1.	9731190	smooth	800	700	430	400	8,1
2.	9731290	ribbed	800	700	430	400	8,1
3.	9731390	smooth-ribbed	105	350	430	400	8,1

GAS GRIDDLE PLATE

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- safety thermostat with manual control (reset)
- work surface 2200 cm²/4400 cm²
- work temperature range up to 300°C
- waste and fat drainage hole
- grease container
- raised side and back
- different types of plates:
smooth (9730110, 9730130, 9731110, 9731130),
ribbed (9730210, 9730230, 9731210, 9731230),
½ smooth and ½ ribbed (9731310, 9731330)
- available in G27 and G31 gas version



Polish Product



Nr kat.	Description	W mm	D mm	H mm	P kW	U'
9730110	single smooth	400	700	250	6,5	G20
9730130	single smooth	400	700	250	6,5	G30
9730210	single ribbed	400	700	250	6,5	G20
9730230	single ribbed	400	700	250	6,5	G30
9731110	double smooth	800	700	250	13	G20
9731130	double smooth	800	700	250	13	G30
9731210	double ribbed	800	700	250	13	G20
9731230	double ribbed	800	700	250	13	G30
9731310	double smooth and ribbed	800	700	250	13	G20
9731330	double smooth and ribbed	800	700	250	13	G30

BAIN MARIE

- modern design
- ergonomic knobs
- laser engraved front panels
- construction made of stainless steel
- work and power indicators
- temperature range 30 to 95 °C
- safe water drain
- capacity: GN 1/1 or 2xGN 1/1 (max 150mm depth)
- chamber dimensions 310x510x155 mm
- options: skeleton base, open or with the door



Polish Product



Code	W mm	D mm	H mm	P kW	U V
9720000	400	700	250	0,8	230
9721000	800	700	250	1,6	230

MULTIFUNCION BRATT PAN

- modern design
- ergonomic knobs
- laser engraved front panel
- designed for stewing, frying, cooking and grilling
- bowl contents drainage
- bowl plug with overflow mechanism
- working surface 0,16m²
- adjustable legs



Polish Product



Nr kat.	W mm	D mm	H mm	V litry	S kg/h	P kW	U V
9741000	400	700	850	19	90	5	400

TILTING BRATT PAN

- modern design
- ergonomic knobs
- laser engraved front panels
- designed for stewing, cooking and frying
- high-precision manual work bowl tilting mechanism
- narrow bowl outflow
- smooth cover opening regulation
- bowls working area 0,35m²
- temperature regulation in the range of 100-300 °C
- adjustable legs



Polish Product



Code	Product	W mm	D mm	H mm	P kW	S cutlets/h	U ⁻	V litry
9740000	tilting bratt pan	800	700	850	10,8	~200	400	57
651202	rinsing set	-	-	-	-	-	-	-

GAS TILTING BRATT PAN

- modern design
- ergonomic knobs
- laser engraved front panels
- spark generator
- designed for stewing, cooking and frying
- high-precision manual work bowl tilting mechanism
- narrow bowl outflow
- smooth cover opening regulation
- bowls working area 0,35m²
- temperature regulation in the range of 100-300 °C
- adjustable legs



Polish Product



Code	Product	W mm	D mm	H mm	P kW	S cutlets/h	U ⁻	V litry
9740030	gas tilting bratt pan	800	700	850	17	~200	G30	57
651202	rinsing set	-	-	-	-	-	-	-

PASTA COOKER

- modern design
- ergonomic knobs
- laser engraved front panels
- heating elements made of heat resistant stainless steel placed inside the tank
- electrovalve for water fling
- overflow hole
- safety thermostat
- water drain
- pasta baskets not included
- GN 1/3 baskets and/or a set of GN 2x1/6 available for purchase
- adjustable legs



Polish Product



Code	Product	W mm	D mm	H mm	V litry	S kg/h	P kW	U V
9745000	pasta boiler	400	700	850	25	15	6	400
9799920	pasta basket (standard GN 1/3)	-	-	-	-	-	-	-
9799930	pasta basket (standard GN 1/6)	-	-	-	-	-	-	-

GAS PASTA COOKER

- modern design
- ergonomic knobs
- laser engraved front panels
- spark generator
- electrovalve for water fling
- overflow hole
- safety thermostat
- water drain
- pasta baskets not included
- GN 1/3 baskets and/or a set of GN 2x1/6 available for purchase
- adjustable legs



Polish Product



Code	Product	W mm	D mm	H mm	P kW	U V
9745130	gas pasta boiler	400	700	850	9,1	G30
9799920	pasta basket (standard GN 1/3)	-	-	-	-	-
9799930	pasta basket (standard GN 1/6)	-	-	-	-	-

WATER GRILL

- modern design
- ergonomic knobs
- laser engraved front panels
- work and power indicators
- construction made of stainless steel
- adjustable temperature control thermostat
- special grid integrated with the heating element
- quickly reaching working temperature
- grilling with the water steam makes the food more juicy and tender
- grease and condensate flow into a special water container
- easy cleaning
- with self-cleaning function
- special cleaning scraper included



Polish Product



2

No.	Code	W mm	D mm	H mm	P kW	U V
1.	9732000	400	700	250	4,1	400
2.	9733000	800	700	250	8,2	400

LAVA GRILL

- modern design
- laser engraved front panels
- device made of stainless steel
- burner with anti-leakage protection
- burner pilot flame
- smooth temperature regulation
- V-type grate perfect for grilling meat and vegetables in models 9722010, 9722030, 9723010, 9723030
- S-type grate perfect for grilling fish and seafood in models 9722110, 9722130, 9723110, 9723130
- adjustable legs



Polish Product



2

Lp.	Nr kat.	Product	W mm	D mm	H mm	P kW	U V
1.	9732010	Lava grill (V grate)	400	700	850	6,5	G20
	9732030	Lava grill (V grate)	400	700	850	6,5	G30
	9732110	Lava grill (S grate)	400	700	850	6,5	G20
	9732130	Lava grill (S grate)	400	700	850	6,5	G30
2.	9733010	Lava grill (V grate)	800	700	850	13	G20
	9733030	Lava grill (V grate)	800	700	850	13	G30
	9733110	Lava grill (S grate)	800	700	850	13	G20
	9733130	Lava grill (S grate)	800	700	850	13	G30
	9739970	S-type fish grate for 400 devices	-	-	-	-	-
	9739980	S-type fish grate for 800 devices	-	-	-	-	-
	9739990	Lava stones	-	-	-	-	-

ADJUSTABLE ELECTRIC COOKTOP

- modern design
- ergonomic knobs
- laser engraved front panels
- HiLight-type cooking zones
- heating zones with diameter of 225 mm 2.5 kW
- 2 heating areas
- overheating protection
- smooth power regulation



Polish Product



Code	W mm	D mm	H mm	P kW	U V
9705500	400	700	250	5	400
9706500	800	700	250	10	400

INDUCTION COOKTOP

- modern design
- ergonomic knobs
- laser engraved front panels
- induction zones with diameter of 250 mm 3.6 kW
- 9 power levels
- residual heat indicator
- cookware detection system
- overheating protection
- operating parameters display
- adjustable legs



Polish Product



Code	W mm	D mm	H mm	P kW	U V
9705100	400	700	850	7,5	400
9706100	800	700	850	15,0	400

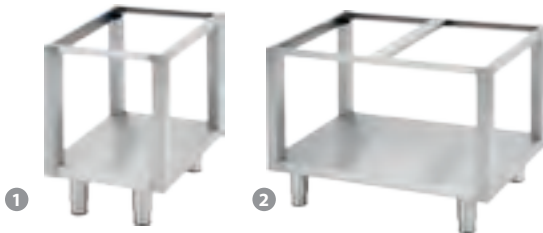
BASE FOR COUNTER TOP EQUIPMENT



Polish Product



No.	Code	W mm	D mm	H mm
1.	9701200	400	565	600
2.	9701400	800	565	600
3.	9701600	1200	565	600



BASE FOR COUNTER TOP EQUIPMENT

- open

No.	Code	W mm	D mm	H mm
1.	9702200	400	565	600
2.	9702400	800	565	600
3.	9702600	1200	565	600



BASE FOR COUNTER TOP EQUIPMENT

- with door

No.	Code	W mm	D mm	H mm
1.	9703200	400	620	600
2.	9703400	800	620	600
3.	9703600	1200	620	600



CHIMNEY

- dedicated to devices finished with an edge
- suitable for electric cookers, neutral counters, multifunction bratt pan, etc.



Code	Product
9700020	700 Line chimney for 400 mm modules
9700040	700 Line chimney for 800 mm modules
9700060	700 Line chimney for 1200 mm modules

INDUCTION STOVE*

- ergonomic knobs
- 773025 induction area of 340 mm diameter and power of 5kW
- 773028 induction area of 400 mm diameter and power of 8kW
- 9 power levels
- pans detection system
- operating parameters display
- adjustable feet



Polish Product



Code	W mm	D mm	H mm	P kW	U
773025	500	500	380	5	400
773028	600	600	380	8	400

ELECTRIC STOVE

- body made of stainless steel
- cooking plate 400 mm
- 6 levels of power settings
- perfect for big pots from 50 to 100 liters



Polish Product



Code	Product	W mm	D mm	H mm	P kW	U V
773020	Single	580	580	380	5	400

GAS STOVES TOP LINE

- cast iron grill
- body made of stainless steel
- 9 kW dual ring burner
- pilot flame
- safety thermocouple
- 1/3 fire power reduction (safety light)
- perfect for big pots from 50 to 100 liters
- available in G27 and G31 gas version



Polish Product



Code	Product	W mm	D mm	H mm	P kW	U
773001	Single gas stove	580	580	380	9	G20
773003	Single gas stove	580	580	380	9	G30
773011	Double gas stove	1160	580	380	2x9	G20
773013	Double gas stove	1160	580	380	2x9	G30
773010	Top Line gas stove iron grate appliance	300	300	10	-	-

STANDARD LINE POWER GAS STOVE

- detachable stainless steel grate
- with 14 kW burner
- burner pilot flame
- flame safety protection
- power reduction to 1/3 (economy flame)
- suitable for large pots from 50 to 100 liters



Polish Product



Code	Product	W mm	D mm	H mm	P kW	U
773045	Single gas stove	567	567	380	14	G20
773046	Single gas stove	567	567	380	11	G30


STANDARD LINE GAS STOVE

- stainless steel grill
- body made of stainless steel
- 9 kW dual ring burner
- pilot flame
- safety thermocouple
- 1/3 fire power reduction (safety light)
- suitable for large pots from 50 to 100 liters
- available in G27 and G31 gas version

Code	Product	W mm	D mm	H mm	P kW	U
773005	Single gas stove	580	580	380	9	G20
773006	Single gas stove	580	580	380	9	G30
773015	Double gas stove	1160	580	380	2x9	G20
773016	Double gas stove	1160	580	380	2x9	G30
773010	Grate appliance	300	300	10	-	-

ADDITIONAL STANDARD LINE GAS STOVE

- stainless steel grill
- body made of stainless steel
- pilot flame
- anti leakage safety device
- burner power reduction up to 1/3 (economic flame)
- suitable for pots up to 40 liters
- available in G27 and G31 gas version



Polish Product



INOX



No.	Code	Product	W mm	D mm	H mm	P kW	U
1.	773051	Gas stove	340	398	340	5	G30
2.	773050	Reduction overlay	220	220	10	-	-

FREE STANDING RANGES

- construction made of stainless steel
- 6 level power settings
- work and power indicators
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- available in versions with 4 or 6 heating plates
- pressed upper plate
- version without the exhaust chimney, possible use of utensils with larger diameters
- adjustable legs



Polish Product



700 line



Code	Description	W mm	D mm	H mm	P kW	U V
979500	4-heating plates (4x2,6)	800	700	850	10,4	400
979600	6-heating plates (6x2,6)	1200	700	850	15,6	400

FREE STANDING GAS RANGE

- cast iron grill
- body made of stainless steel
- available in versions with 4 or 6 burners
- various configuration of burners: 3.5kW; 5kW; 7kW (double ring); 9kW (double ring)
- pilot flame
- anti leakage safety device
- burner power reduction up to 1/3 (economic flame)
- removable burner bowl can be washed in a dishwasher
- adjustable legs



Polish Product



700 line



INOX

2



No.	Code	Description	W mm	D mm	H mm	P kW	U*
1.	979511	4-burners (3,5 + 2x5 + 7)	800	700	850	20,5	G20
	979513	4-burners (3,5 + 2x5 + 7)	800	700	850	20,5	G30
	979521	4-burners (3,5 + 5 + 2x7)	800	700	850	22,5	G20
	979523	4-burners (3,5 + 5 + 2x7)	800	700	850	22,5	G30
	979531	4-burners (2x5 + 2x7)	800	700	850	24,0	G20
	979533	4-burners (2x5 + 2x7)	800	700	850	24,0	G30
	979611	6-burners (3,5 + 3x5 + 2x7)	1200	700	850	32,5	G20
	979613	6-burners (3,5 + 3x5 + 2x7)	1200	700	850	32,5	G30
	979621	6-burners (3,5 + 2x5 + 2x7 + 9)	1200	700	850	36,5	G20
	979623	6-burners (3,5 + 2x5 + 2x7 + 9)	1200	700	850	36,5	G30
2.	970000	Reduction overlay	200	200	-	-	-

FREE STANDING GAS RANGE „900”

- cast iron grill
- stainless steel construction
- available in versions with 4 or 6 burners
- various configuration of burners: 3.5kW; 5kW; 7kW - double ring; 9kW – double ring
- pilot flame
- anti leakage safety device
- burner power reduction up to 1/3 (economic flame)
- removable burner bowl can be washed in a dishwasher
- adjustable legs



Polish Product



900 LINE



INOX

2



No.	Code	Description	W mm	D mm	H mm	P kW	U*
1.	999511	4-burners (3,5 + 2x5 + 7)	900	900	850	20,5	G20
	999513	4-burners (3,5 + 2x5 + 7)	900	900	850	20,5	G30
	999521	4-burners (3,5 + 5 + 2x7)	900	900	850	22,5	G20
	999523	4-burners (3,5 + 5 + 2x7)	900	900	850	22,5	G30
	999531	4-burners (2x5 + 2x7)	900	900	850	24,0	G20
	999533	4-burners (2x5 + 2x7)	900	900	850	24,0	G30
	999541	4-burners (3,5 + 5 + 7 + 9)	900	900	850	24,5	G20
	999543	4-burners (3,5 + 5 + 7 + 9)	900	900	850	24,5	G30
	999551	4 burners (9 + 9 + 9 + 9)	900	900	850	36	G20
	999553	4 burners (9 + 9 + 9 + 9)	900	900	850	36	G30
	999611	6-burners (3,5 + 3x5 + 2x7)	1300	900	850	32,5	G20
	999613	6-burners (3,5 + 3x5 + 2x7)	1300	900	850	32,5	G30
	999621	6-burners (3,5 + 2x5 + 2x7 + 9)	1300	900	850	36,5	G20
	999623	6-burners (3,5 + 2x5 + 2x7 + 9)	1300	900	850	36,5	G30
2.	970000	Reduction overlay	200	200	-	-	-

TILTING BRATT PAN

- designed for stewing and frying
- manual tilt mechanism allows quick and efficient pooling its contents
- large cooking surface of 0,27 m² benefit the professional kitchen by giving the ability to prepare multiple food products at the same time
- rigid frame gives stable support for the pan filled up even to the maximum
- adjustable legs



Polish Product



Code	W mm	D mm	H mm	T °C	S cutlets/h	P kW	U V
778002	700	786	912	up to 300	100	6,3	400
651202	-	-	-	-	-	-	-



FREESTANDING ELECTRIC OVEN WITH CONVECTION AND GRILL

- front of the device and doors made of stainless steel
- housing made of galvanized steel
- timer 120 min with continuous operation function
- three levels of guides
- operation and power control lamp
- convection oven
- oven size 600x400/ GN 1/1 660x445x285 (WxDxH)
- separately attached upper heating element for baking (grill)
- possibility of mounting stackable elements from the Modular line
- possibility of connecting multiple ovens (max. 3)



Code	Description	W mm	D mm	H mm	P kW	U V
965000	Oven	800	620 /618	600	6	400
960000	Linking set	-	-	-	-	-

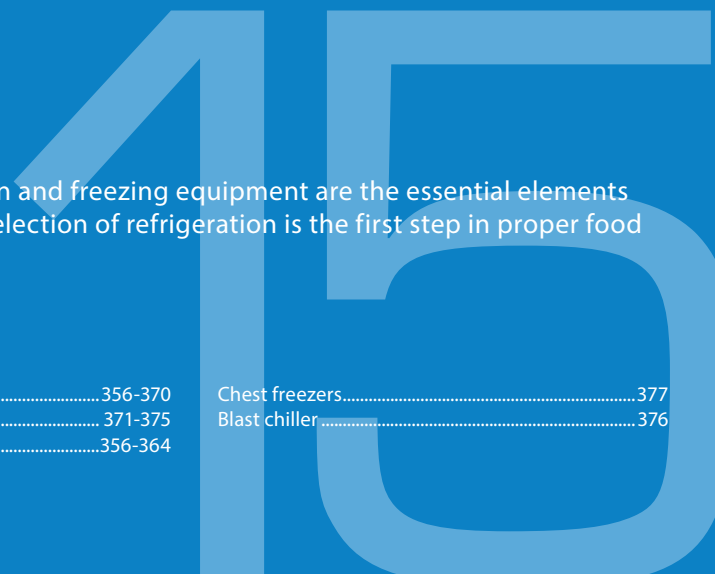


COOLING

All kinds of refrigeration and freezing equipment are the essential elements of catering. The right selection of refrigeration is the first step in proper food storage.

Cooling and freezing cabinets	356-370
Cooling and freezing tables	371-375
Cooling displays	356-364

Chest freezers	377
Blast chiller	376



CHILLED DISPLAY FRIDGE

- LED lighting
- glass on 4 sides
- forced air circulation
- 3 adjustable shelves included
- condensate container
- auto-defrost



No.	Code	Color	W mm	D mm	H mm	V litres	T °C	P kW	U V
1.	852173	white	428	386	960	78	0 / +12	0,16	230
2.	852174	black	428	386	960	78	0 / +12	0,16	230
3.	852175	silver	428	386	960	78	0 / +12	0,16	230

CHILLED DISPLAY FRIDGE

- interior light
- glass on 4 sides
- forced air circulation
- 3 adjustable shelves included
- condensate container
- auto-defrost



No.	Code	Color	W mm	D mm	H mm	V litres	T °C	P kW	U V
1.	852170	white	428	386	960	78	0 / +12	0,16	230
2.	852171	black	428	386	960	78	0 / +12	0,16	230
3.	852172	silver	428	386	960	78	0 / +12	0,16	230

1 TWO SIDED COOLING FRIDGE

- interior light
- glass on 4 sides
- forced air circulation
- 3 adjustable shelves included
- condensate container
- auto-defrost

Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
852180	429	425	980	86	0 / +12	0,16	230



2



2 COOLING DISPLAY FRIDGE

- interior light
- glass on 4 sides
- forced air circulation
- 4 adjustable shelves included
- condensate container
- auto-defrost

Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
852230	515	485	1689	235	0 / +12	0,25	230

COUNTERTOP DISPLAY CHILLER

- LED lighting
- glass on 4 sides
- forced air circulation
- 2 adjustable shelves included
- condensate container
- auto-defrost



No.	Code	Color	W mm	D mm	H mm	V litres	T °C	P kW	U V
1.	852103	white	682	450	675	100	0 / +12	0,16	230
2.	852104	black	682	450	675	100	0 / +12	0,16	230
3.	852105	silver	682	450	675	100	0 / +12	0,16	230

COUNTER TOP DISPLAY CHILLER

- interior light
- glass on 4 sides
- forced air circulation
- 2 adjustable shelves included
- condensate container
- auto-defrost



No.	Code	Color	W mm	D mm	H mm	V litres	T °C	P kW	U V
1.	852100	white	682	450	675	100	0 / +12	0,16	230
2.	852101	black	682	450	675	100	0 / +12	0,16	230
3.	852102	silver	682	450	675	100	0 / +12	0,16	230



COUTERTOP DISPLAY CHILLER

- LED lighting
- glass on 4 sides
- forced air circulation
- 3 levels
- 2 adjustable shelves included
- condensate container
- electronic thermostat
- digital display
- auto-defrost



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
852120	702	568	686	120	0/+12	0,16	230

COUTERTOP COOLER

- Internal LED lighting
- 4 glass sides
- forced air cooling
- 2 adjustable shelves included
- 3 exposition shelves
- electronic controller with temperature display
- auto-defrost
- condensate container



LED lighting



Electronic controller



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
852110	808	413	940	160	+2/+8	0,23	230
852111	1008	413	940	201	+2/+8	0,23	230

REFRIGERATED DISPLAY CASE

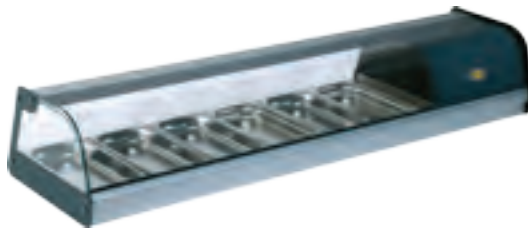
- designed for sushi or starters presentation
- LED lighting
- 3-side glass housing
- electronic controller with temperature display
- automatic defrost
- 2 evaporators ensuring perfect temperature distribution
- tilted and heated front glass
- sliding door
- GN containers included in set



Code	Capacity (max GN containers height)	W mm	D mm	H mm	T °C	P kW	U V
844940	4 x GN 1/3 20 mm	1200	390	290	0 / +6	0,14	230
844950	5 x GN 1/3 20 mm	1500	390	290	0 / +6	0,14	230

COOLING DISPLAY

- for starters or sushi presentation
- interior light 3-side glass housing
- forced air circulation
- auto defrost
- sliding door
- GN containers included



Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V
777134	6xGN 1/3 40 mm	1450	400	260	+1 / +5	0,16	230

REFRIGERATED PREP/SERVERY TOPPER

- 4-side glass housing
- electronic controller with temperature display
- auto defrost
- GN containers not included
- maximum GN containers height 150 mm
- complete GN containers offer p. 165-182



Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V
844540	5xGN 1/4	1200	335	435	+2 / +8	0,32	230
844641	6xGN 1/4	1400	335	435	+2 / +8	0,34	230
844741	7xGN 1/4	1600	335	435	+2 / +10	0,34	230
844840	8xGN 1/4	1800	335	435	+2 / +10	0,34	230

COOLING DISPLAY

- made of stainless steel
- lighting
- electronic controller with temperature display
- 4-side glass housing
- forced air circulation
- autofrost
- 5 shelves WxD 535x495 mm included



Code	Color	W mm	D mm	H mm	V litres	T °C	M kg	P kW	U V
777450	silver	600	630	1850	360	+2 / +10	124	0,69	230

REFRIGERATED DISPLAY CABINET

- device made of powder-coated steel sheet (white)
 - silent cooling unit
 - forced air circulation
 - electronic controller with temperature display
 - built-in key lock
 - automatic defrost
 - 3 shelves included in the set
- WxD:
 880177, 880402 505x365 mm
 880604 – 635x500 mm
- additional shelf for 880177, 880402 - catalog code 880245
 - additional shelf for 880604 - catalog code 880645
 - additional shelves and accessories on page 375



1



2 3

No.	Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
1.	880177	600	600	850	129	+2 / +8	0,12	230
2.	880402	600	600	1850	361	+2 / +8	0,11	230
3.	880604	775	695	1900	620	+2 / +8	0,19	230

GLASS DOOR FRIDGE/FREEZER

- powder-coated housing (white)
- lighting
- illuminated advertising panel
- forced air circulation
- electronic controller with temperature display
- built-in key lock
- auto defrost
- 4 shelves WxD: 460x550 mm included
- additional shelves and accessories on page 375



Highlighted advertising panel



Adjustable shelves and LED lightning



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
850010	680	700	1990	578	+2/+8	0,4	230
850011	680	700	1990	578	-18/-24	1,0	230



GLASS DOOR FRIDGE/FREEZER

- powder-coated housing (white)
- lighting
- illuminated advertising panel
- forced air cooling
- electronic controller with temperature display
- built-in key lock
- auto defrost
- 8 shelves WxD: 460x610 mm included
- additional shelves and accessories on page 375

Highlighted advertising panel



Adjustable shelves and LED lightning



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
850020	1370	700	1990	1079	+2/+8	0,65	230
850021	1370	700	1990	1079	-18/-24	1,10	230

UPRIGHT BAR DISPLAY COOLER

- powder-coated housing (black)
- lighting
- forced air circulation
- electronic controller with temperature display
- auto defrost
- auto condensate evaporation
- self-closing door with open door blockage
- 4 shelves included (882170)
- 8 shelves included (882171, 882172)
- additional shelves and accessories on page 375



Code	Description	W mm	D mm	H mm	V litres	T °C	P kW	U V
882170	1-door (hinged)	600	520	1872	307	+2/+8	0,3	230
882171	2-door (hinged)	920	520	1872	490	+2/+8	0,4	230
882172	2-door (sliding)	920	520	1872	490	+2/+8	0,4	230

BAR DISPLAY FREEZER

- stainless steel housing and chamber
- forced air circulation
- electronic controller with temperature display
- auto defrost
- auto condensate evaporation
- self-closing door with open door blockage
- heated glass door
- 2 shelves included
- additional shelves and accessories on page 375



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
880180	595	525	875	100	-10/-15	0,29	230

BAR DISPLAY COOLER

- powder-coated housing (black)
- lighting
- forced air circulation
- electronic controller with temperature display
- auto defrost
- auto condensate evaporation
- self-closing door with open door blockage
- 4 shelves WxD: 460x550 mm included
- additional shelves and accessories on page 375



2

1

882161 sliding doors



Code	Description	W mm	D mm	H mm	V litres	T °C	P kW	U V
882151	1-door (hinged)	600	535	870	129	+2/+8	0,16	230
882160	2-door (hinged)	900	535	870	202	+2/+8	0,28	230
882161	2-door (sliding)	900	535	870	202	+2/+8	0,28	230

BAR DISPLAY COUNTER COOLER

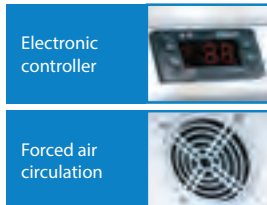
- powder-coated housing (black)
- LED lighting
- forced air circulation
- electronic controller with temperature display
- auto defrost
- auto condensate evaporation
- self-closing door with open door blockage
- 4 shelves included (882180)
- 6 shelves included (882181)
- additional shelves and accessories on page 375



Code	Description	W mm	D mm	H mm	V litres	T °C	P kW	U V
882180	2-door (hinged)	1462	535	860	350	+2/+8	0,28	230
882181	3-door (hinged)	2002	535	860	537	+2/+8	0,28	230

COOLING/FREEZING CABINET

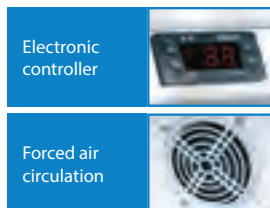
- device made of powder-coated steel (white)
- silent refrigeration unit
- forced air circulation in cooling cabinet
- electronic controller with temperature display
- built-in key lock
- cooling cabinet 880173 autodefrost
- freezing cabinet 880174 freezing shelves (manual defrost)
- 3 shelves included in cooling cabinet device
shelves dimensions WxD:
880173 505x365 mm
880174 485x410 mm
- additional shelf for 880173 - catalog code 880245
- additional shelves and accessories on page 375



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880173	600	600	850	0 / +10	0,09	230	B	511	129	78	4
880174	600	600	850	-10 ~-18	0,11	230	B	971	129	78	4

COOLING/FREEZING CABINET

- housing made of stainless steel
- silent refrigeration unit
- forced air circulation in cooling cabinet
- electronic controller with temperature display
- built-in key lock
- cooling cabinet 880175 autodefrost
- freezing cabinet 880176 freezing shelves
- freezing cabinet 880176 manual defrost
- 3 shelves included in cooling cabinet device
shelves dimensions WxD:
880175 505x365 mm
880176 485x410 mm
- additional shelf for 880175 - catalog code 880245
- additional shelves and accessories on page 375



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880175	600	600	850	0 / +10	0,09	230	B	511	129	78	4
880176	600	600	850	-10 ~-18	0,11	230	B	971	129	78	4

COOLING/FREEZING CABINET

- device made of powder-coated steel (white)
- silent refrigeration unit
- forced air circulation
- electronic controller with temperature display
- built-in key lock
- cooling cabinet 880400 autodefrost
- freezing cabinet 880401 freezing shelves
- freezing cabinet 880401 manual defrost
- 3 shelves included in cooling cabinet device
shelves dimensions WxD:
880400 505x365 mm
880401 480x410 mm
- additional shelfe for 880400 - catalog code 880245
- additional shelves and accessories on page 375



Electronic controller



Forced air circulation



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880400	600	600	1850	0 / +10	0,11	230	C	518	361	265	4
880401	600	600	1850	-10 ~-18	0,11	230	C	1340	361	258	4

COOLING/FREEZING CABINET

- housing made of stainless steel
- silent refrigeration unit
- forced air circulation in cooling cabinet
- electronic controller with temperature display
- built-in key lock
- cooling cabinet 880405 autodefrost
- freezing cabinet 880406 freezing shelves
- freezing cabinet 880406 manual defrost
- 3 shelves included in cooling cabinet device
shelves dimensions WxD:
880405 505x365 mm
880406 480x410 mm
- additional shelfe for 880405 - catalog code 880245
- additional shelves and accessories on page 375



Electronic controller



Forced air circulation



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880405	600	600	1850	0 / +10	0,11	230	C	518	361	265	4
880406	600	600	1850	-10 ~-18	0,11	230	C	1340	361	258	4

COOLING/FREEZING CABINET

- device made of powder-coated steel (white)
- shelves max. load up to 8 kg
- silent refrigeration unit
- forced air circulation in cooling cabinet
- electronic controller with temperature display
- built-in key lock
- cooling cabinet 880600 autodefrost
- freezing cabinet 880601 freezing shelves
- freezing cabinet 880601 manual defrost
- 3 shelves included in cooling cabinet device
- shelves dimensions WxD:
880600 635x500 mm
880601 655x515 mm
- additional shelf for 880600 - catalog code 880645
- additional shelves and accessories on page 375

Electronic controller



Forced air circulation



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880600	775	695	1900	0 / +10	0,19	230	C	683	620	476	4
880601	775	695	1900	-10 ~-18	0,35	230	C	1821	620	469	4

COOLING/FREEZING CABINET

- housing made of stainless steel
- shelves max. load up to 8 kg
- silent refrigeration unit
- forced air circulation in cooling cabinet
- electronic controller with temperature display
- built-in key lock
- cooling cabinet 880602 autodefrost
- freezing cabinet 880603 freezing shelves
- freezing cabinet 880603 manual defrost
- 3 shelves included in cooling cabinet device
- shelves dimensions WxD:
880600 635x500 mm
880601 655x515 mm
- additional shelf for 880602 - catalog code 880645
- additional shelves and accessories on page 375

Electronic controller



Forced air circulation



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880602	775	695	1900	0 / +10	0,19	230	C	683	620	476	4
880603	775	695	1900	-10 ~-18	0,35	230	C	1821	620	469	4

COOLING CABINET



- device made of powder-coated steel (white)
- cooling chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- forced air circulation
- adjustable stainless steel legs
- self-closing door with built-in key lock
- profiled door handle
- 880700 3 shelves included
- 881400 6 shelves included
- shelves dimensions (WxD) 530x650 mm
- insulation thickness 60 mm
- additional shelf - catalog code 840644
- dedicated guide bars - catalog code 840645
- additional shelves and accessories on page 375

Maximum shelf
load up to
60 kg



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
880700	680	845	2000	-2/ +8	0,46	230	C	603	537	376	4
881400	1340	845	2000	-2/ +8	0,65	230	C	924	1173	770	4



COOLING CABINET

- housing made of stainless steel
- cooling chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- forced air circulation
- adjustable stainless steel legs
- self-closing door with built-in key lock
- profiled door handle
- 3 shelves included
- shelves dimensions (WxD) 530x650 mm
- insulation thickness 60 mm
- additional shelf - catalog code 840644
- dedicated guide bars - catalog code 840645
- additional shelves and accessories on page 375

Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
840590	680	845	2000	-2 / +8	0,30	230	C	603	537	376	4

COOLING-FREEZING CABINET

- housing made of stainless steel
- cooling chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- forced air circulation
- adjustable stainless steel legs
- self-closing door
- profiled door handle
- 4 shelves included
- shelves dimensions (WxD) 530x650 mm
- insulation thickness 60 mm
- 2 independent chambers
- 2 independent refrigeration units
- additional shelf - catalog code 840644
- dedicated guide bars - catalog code 840645
- additional shelves and accessories on page 375



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
840602	680	845	2000	300+300	-2~+8 / -10~-20	0,9	230

COOLING/ FREEZING CABINET

- housing and chamber made of stainless steel
- lighting
- auto defrost
- electronic controller with temperature display
- forced air circulation
- auto condensate evaporation
- adjustable stainless steel legs
- self-closing door with built-in key lock
- profiled door handle
- abutting area heating element in freezing cabinet
- 3 GN 2/1 shelves included
- shelves dimensions (WxD) 530x650 mm
- insulation thickness 70 mm
- additional shelf - catalog code 840644
- dedicated guide bars - 840643
- additional shelves and accessories on page 375



Maximum shelf load up to 60 kg



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
840620	740	830	2000	-2 / +8	0,36	230	D	683	589	444	4
840621	740	830	2000	-10 / -20	0,69	230	E	3077	589	444	4

COOLING CABINET

- housing and chamber made of stainless steel
- lighting
- auto defrost
- electronic controller with temperature display
- forced air circulation
- auto condensate evaporation
- adjustable stainless steel legs
- self-closing door with open door blockage
- profiled door handle
- abutting area heating element in freezing cabinet
- 6 GN 2/1 shelves included
- shelves dimensions (WxD) 530x650 mm
- insulation thickness 70 mm
- additional shelf - catalog code 840644
- dedicated guide bars - 840643
- additional shelves and accessories on page 375



Maximum shelf load up to 60 kg



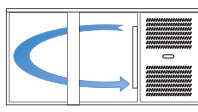
Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
840130	1480	830	2000	-2 / +8	0,8	230	C	1041	1311	934	4
840145	1480	830	2000	-10 / -20	0,9	230	D	4437	1311	934	4

COOLING/FREEZING TABLE

- housing and chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable stainless steel legs
- 2 GN 1/1 shelves included in 2-door tables
- 3 GN 1/1 shelves included in 3-door tables
- self-closing door with open door blockage
- abutting area heating element in freezing tables
- insulation thickness 60 mm
- additional shelfe - catalog code 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375



30% more efficient cooling system



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
841026	2-door fridge	1360	700	860	-2 / +8	0,35	230	C	931	314	205	4
841027	2-door fridge	1360	700	860	-10 / -20	0,75	230	E	3014	314	205	4
841036	3-door fridge	1795	700	860	-2 / +8	0,35	230	C	977	465	358	4
841037	3-door fridge	1795	700	860	-10 / -20	0,75	230	E	3706	465	358	4

DRAWER MODULES

- 2-drawer module mounted in place of door any configuration possible only for 841026 and 841036 cooling tables
- drawers dimensions (WxDxH): 300x520x140 mm



Code
841000



COOLING TABLE

- housing and chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- self-closing door with open door blockage
- 2 GN 1/1 shelves included in 2-door tables
- 3 GN 1/1 shelves included in 3-door tables
- self-closing door with open door blockage
- insulation thickness 35 mm
- additional shelf - catalog code 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375

Forced air circulation



Code	Opis	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
842029	2-drzwi	900	700	880	+2 / +8	0,23	230	C	1114	257	201	4
842039	3-drzwi	1365	700	880	+2 / +8	0,23	230	D	1262	400	308	4

COOLING TABLE

- housing and chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- drawers meeting GN 1/1 standard
- insulation thickness 35 mm



Forced air cooling



Code	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
842041	900	700	880	+2 / +8	0,23	230	C	1040	257	130	4

COOLING TABLE WITH COUNTER

- housing and chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- 2 GN 1/1 shelves included in 2-door tables
- 3 GN 1/1 shelves included in 3-door tables
- self-closing door with open door blockage
- insulation thickness 35 mm
- max. GN containers height 150 mm
- price does not include GN containers
- additional shelfe -nr kat. 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375



Code	Description	GN configuration	W mm	D mm	H mm	T °C	P kW	U V	V litres
842222	2-door	10 x GN 1/4	900	700	1300	+2 / +8	0,23	230	257
842232	3-door	16 x GN 1/4	1365	700	1300	+2 / +8	0,34	230	400

COOLING TABLE WITH SALAD COUNTER

- housing and chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- 2 GN 1/1 shelves included
- self-closing door with open door blockage
- insulation thickness 35 mm
- tilting cover in counter
- max. GN containers height 150 mm
- price does not include GN containers
- additional shelfe - catalog code 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375



Code	Description	GN configuration	W mm	D mm	H mm	T °C	P kW	U V	V litres
842328	2-door	5 x GN 1/6	900	700	1070	+2 / +8	0,23	230	257

SALAD COOLING TABLE

- housing and chamber made of stainless steel
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- 2 GN 1/1 shelves included in 2-door tables
- 3 GN 1/1 shelves included in 3-door tables
- self-closing door with open door blockage
- insulation thickness 35 mm
- tilting cover in counter
- max. GN containers height 150 mm
- price does not include GN containers
- additional shelf - catalog code 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375



Polyethylene cutting board



Code	Description	GN configuration	W mm	D mm	H mm	T °C	P kW	U V	V litres
842129	2-door	10 x GN 1/4	900	700	885	+2 / +8	0,23	230	257
842139	3-door	16 x GN 1/4	1365	700	885	+2 / +8	0,34	230	400



PIZZA COOLING TABLE

- housing and chamber made of stainless steel
- granite worktop
- shelves max. load up to 60 kg
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- 2 GN 1/1 shelves included
- self-closing door with open door blockage
- insulation thickness 35 mm
- tilting cover in counter
- max. GN containers height 150 mm
- price does not include GN containers
- additional shelf - catalog code 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375

Code	GN configuration (max GN containers height)	W mm	D mm	H mm	T °C	P kW	U V	V litres
843029	5x GN 1/6	900	700	1075	+2 / +8	0,23	230	285

PIZZA COOLING TABLE WITH COOLING COUNTER

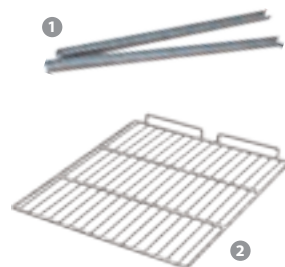
- housing and chamber made of stainless steel
- granite worktop
- shelves max. load up to 60 kg
- auto defrost
- electronic controller with temperature display
- auto condensate evaporation
- forced air circulation
- adjustable legs
- 2 GN 1/1 shelves included
- self-closing door with open door blockage
- insulation thickness 35 mm
- tilting cover in counter
- max. GN containers height 150 mm
- price does not include GN containers
- additional shelf - catalog code 841445
- dedicated guide bars - 841443
- additional shelves and accessories on page 375



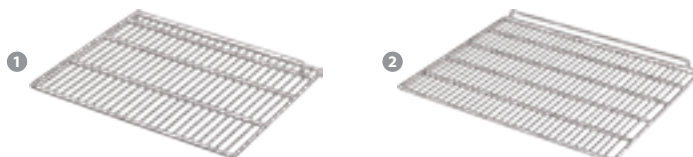
Code	GN configuration	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/year	V litres	V litres netto	climate class
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,23	230	C	1262	400	308	4

ACCESSORIES FOR FRIDGES AND COUNTERS

No.	Code	Description	W mm	D mm	L mm
1.	840644	Guide bars set for GN 2/1 cabinets	20	15	650
	841443	Guide bars set for tables GN 1/1	-	-	-
	840643	Guide bars set for 840620, 840621, 840130, 840145 cabinets	20	15	640
2.	840645	Coated steel shelf for GN 2/1 cabinets	650	530	-
	841445	Coated steel shelf for GN 1/1 caunters	-	-	-



ACCESSORIES FOR COOLING CABINETS



No.	Code	Product
1.	880245	Shelf for 880173, 880175, 880400, 880402, 880405
2.	880645	Shelf for 880600, 880602, 880604

BLAST CHILLER/FREEZING CABINET

- for rapid cooling or freezing
- shock cooling: from +70 °C to +3 °C in 90 minutes
- shock freezing: from +70 °C to -18 °C in 240 min
- electronic controller with temperature display
- curver corners for easy cleaning
- possibility of using GN 1/1 trays and 4x600 trays
- forced air circulation
- adjusted legs



2



2



1



3

No.	Code	W mm	D mm	H mm	Capacity GN	P kW	U V
1.	849033	750	740	760	3	1,30	230
2.	849053	750	740	850	5	0,98	230
3.	849073	750	740	1260	7	1,49	230
3.	849103	750	740	1260	10	1,63	230

CHEST FREEZING CABINET

- housing made of powder-coated steel (white)
- 1 basket included
- electronic controller with temperature display
- thick insulation walls
- stainless steel cover
- manual defrost



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
883312	1220	680	875	312	-18	0,25	230
883390	1330	685	875	390	-18	0,25	230
883466	1485	685	865	466	-18	0,25	230

CHEST FREEZING CABINET

- housing made of powder-coated steel (white)
- 1 basket included
- electronic controller with temperature display
- thick insulation walls
- manual defrost
- equipped with 4 castors
- 883300 and 883500 models equipped with key lock



Code	W mm	D mm	H mm	V litres	T °C	P kW	U V
883100	555	600	820	95	-20	0,12	230
883200	950	600	820	201	-20	0,14	230
883300	1200	745	845	304	-18	0,22	230
883500	1795	745	845	503	-18	0,27	230

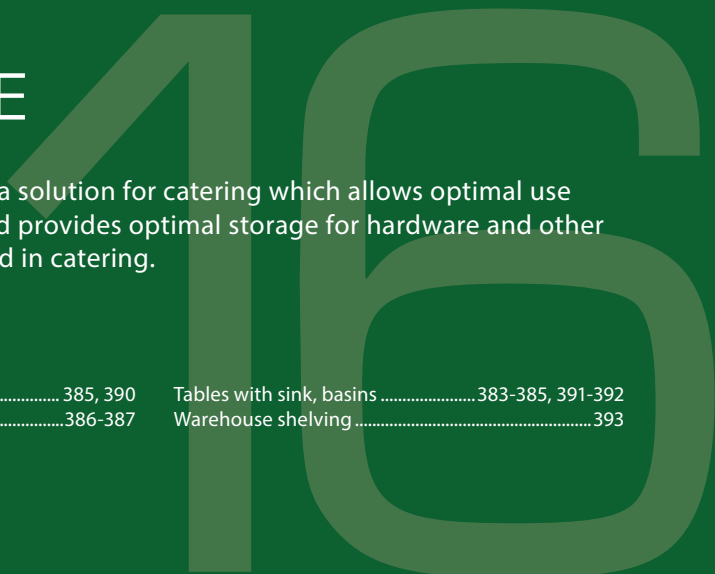


FURNITURE

Stainless steel furniture is a solution for catering which allows optimal use of space in any kitchen and provides optimal storage for hardware and other essential products required in catering.

Work and central tables 385, 390
Cabinets, shelves 386-387

Tables with sink, basins 383-385, 391-392
Warehouse shelving 393



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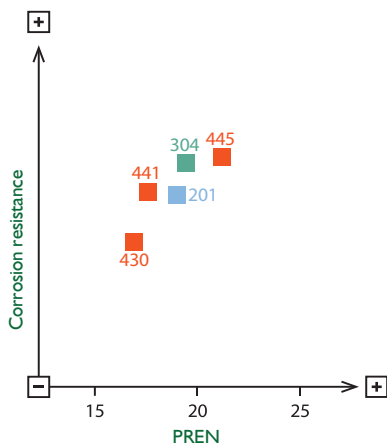
Full furniture offer www.stalgast.eu

Ferritic steel and pitting corrosion - stainless and magnetism relation.

Corrosion resistance is achieved throughout introduction of appropriate alloy elements into the steel. In case of stainless steel it is chromium, which confers special resistance to corrosion and high temperatures.

Ferritic steel contains chromium and other elements that are responsible for the formation of an invisible layer that protects surface against corrosion. Thanks to chromium and other elements damaged area rebuilds itself through contact with oxygen in the air (passivation).

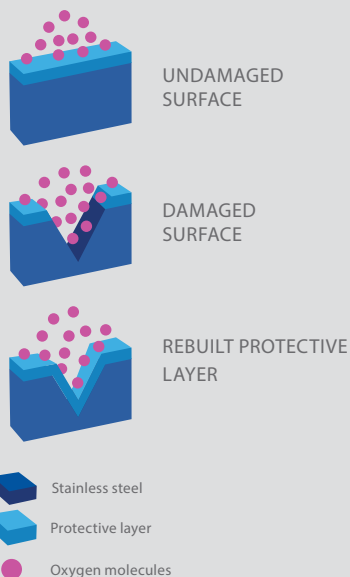
Corrosion resistance is dependent on chromium content and not on its physical structure - magnetism.



Typical values for potential pitting corrosion in conditions of 0,02, 23 oC, pH6 according to PREN (%Cr+3,3%Mo+16%N)

Source: Bryan Z., Stainless Steel Vademecum, Stainless Steel Association

Stainless steel pasivation mechanism



Magnetism is a characteristic of structural construction and has no influence on corrosion resistance.

The best resistance to pitting corrosion is achieved in steel with chromium content from a minimum of 17.5% of volume. Ferritic steel containing 17.5% chromium are modern alloys, increasingly replacing older austenitic grades, such as 304.

Excellent ferritic steel utility in gastronomy can be easily confirmed by 200 000 pieces of furniture and devices that we have produced so far and are constantly bringing satisfaction to our customers.

FURNITURE SPECIFICATION

All our products are made of stainless steel as a single welded or assembled monolith accordingly to product construction requirements. All the furniture is with adjustable leg fuze and equipped with protective equipotential pin.



WORK TABLES, TABLES WITH SINK AND BASIN

- have standard 40 mm upstand



TABLE WORKTOPS

- made of stainless steel
- reinforced with 18 mm double-laminated board
- board back edges are covered with stainless steel profile



TABLE LEGS

- made of square profiles 40x40 mm with minimum thickness of 1,2 mm
- adjustable leg fuze 4 mm to +25 mm



TABLE BASE

- reinforced at upper part by a metal frame or a square profile
- clearance between floor and profile lower edge, shelf or each piece of furniture underside



DOOR

- made of two layers of stainless steel sheets
- equipped with magnetic latch
- equipped with concave fitted ABS handle



SLIDING DOOR

- fitted with rollers and suspended in body on stainless steel guiding rail
- in the bottom part it runs on square cube element to allow easy door removal



RACKS

- shelves 40 mm height, reinforced with metal profiles (omega type) and by folding inward at least 15 mm additionally
- withstand 70 kg / m² maximum load
- fitted with adjustable legs (5 mm to +20 mm)
- legs made of square profiles



CABINETS

- body made of stainless steel
- legs made from square profiles
- shelves reinforced with metal profiles (omega type) and by folding inwards at least 15 mm additionally



DRAWERS

- made of stainless steel
- guide rails made of galvanized ball three piece steel, enabling full extension of drawer
- mounting and dismounting body guide rails without the use of tools
- drawer panel made of two layers of steel sheets
- maximum loading up to 25 kg
- concave ABS handle



TABLE TOPS/DRAINERS WITH SINKS

- made of stainless steel and lowered by 19 mm to the outer rim
- reinforced by metal profiles omega type
- fitted with a blind hole for single tap hole (diameter 33 mm)



SINKS BOWL

- made of stainless steel
- fitted with tap hole




BASINS/DEEP POT SINKS


- made of stainless steel
- fitted with blinded tap hole 33mm diameter



TROLLEYS

- welded construction
- measurements take into account the external trolley contour



 stalgest

WELDED FURNITURE

72h
FURNITURE

Stainless steel welded models are in stock. Thanks to our offer you can equip your kitchen in few days.

- high quality

INOX

PAGE: 383-387

WALL MOUNTED WASH BASIN

- chamber dimensions 345 x 248 mm
- 30mm tap hole on the right side of the bowl (covered)

72h
FURNITURE

Code	W mm	D mm	H mm
610000	400	295	150



ENCLOSED WASHBASIN

- chamber enclosed on three sides
- chamber dimensions 330x300x150 mm
- 33mm tap hole in the middle of the bowl (covered)

72h
FURNITURE

Code	W mm	D mm	H mm
610001	400	410	240



SINGLE SINK TABLE WITH UNDERSHELF

- chamber dimensions 400x400x250 mm
- 3mm tap hole in the middle of the bowl (covered)

72h
FURNITURE

Code	W mm	D mm	H mm
614066	600	600	850



TABLE WITH SINGLE-CHAMBER WASHBASIN WITH SHELF

- chamber on the right side
- the table has a chamber with dimensions 400x400x250 mm
- 33mm tap hole in the middle of the bowl (covered)

72h
FURNITURE

Code	W mm	D mm	H mm
614306	1000	600	850



SINGLE SINK TABLE WITH UNDERSHELF

- sink on the right hand side
- sink dimensions 400x400x250 mm
- 33mm tap hole in the middle of the bowl (covered)



72h
FURNITURE

Code	W mm	D mm	H mm
614106	1000	600	850
614126	1200		

TABLE WITH TWO-CHAMBER WASHBASIN WITH SHELF

- table with a depth D = 600 mm has chambers with dimensions of 400x400x250 mm
- table with a depth D = 700 mm has chambers with dimensions of 400x500x250 mm



72h
FURNITURE

Code	W mm	D mm	H mm
614706	1000	600	850
614707	1000	700	

DEEP POT SINK

- 33mm tap hole in the middle of the bowl (covered)
- chamber height h=300 mm



72h
FURNITURE

Code	W mm	D mm	H mm
611466	600	600	
611486	800	600	850
611506	1000	600	
611487	800	700	

DEEP POT SINK

- 33mm tap hole in the middle of the bowl (covered)
- chamber height h=400 mm



72h
FURNITURE

Code	W mm	D mm	H mm
611686	800	600	
611706	1000	600	850
611687	800	700	
611707	1000	700	

TABLE WITH TWO-CHAMBER WASHBASIN WITH HINGED DOORS

- opening for the faucet in the middle of the chamber \varnothing 33 mm (closed)
- table has chambers with dimensions of 400x400x250 mm

72^h
FURNITURE

Code	W mm	D mm	H mm
616306	1000	600	850



WORK TABLE WITH UNDERSHELF

- welded table
- worktop reinforced with laminated board

72^h
FURNITURE

Code	W mm	D mm	H mm
612306	1000		
612326	1200	600	850
612346	1400		
612307	1000		
612327	1200	700	850
612347	1400		



WORK TABLE WITH SLIDING DOORS

- adjustable shelf
- worktop reinforced with laminated board

72^h
FURNITURE

Code	W mm	D mm	H mm
612006	1000	600	850
616126	1200	600	850

HANGING CUPBOARD (SLIDING DOOR)

- adjustable shelf
- maximum shelf load 70kg/m²



Code	W mm	D mm	H mm
615604	1000	400	600
615624	1200	400	600

SINGLE HANGING SHELF

- shelf depth 270 mm



Code	W mm	D mm	H mm
610010	1200	300	400

DOUBLE HANGING SHELF

- shelf depth 270 mm



Code	W mm	D mm	H mm
610020	1200	300	660

THROUGH CABINET WITH SLIDING DOOR

- three adjustable shelves
- maximum load per shelf 70 kg/m²



Code	W mm	D mm	H mm
615386	800	600	1800



STORAGE CABINET (HINGED DOOR)

- three adjustable shelves

72_h
FURNITURE



Code	W mm	D mm	H mm
617106	1000	600	1800


CLEANING CABINET WITH WASHBASIN


- washbasin chamber enclosed on three sides
- chamber dimensions 320x300x150 mm
- ventilation holes
- adjustable shelf
- possibility of switching door side

72_h
FURNITURE



Code	W mm	D mm	H mm
617000	500	500	2000



 **stalgast**

SELF-ASSEMBLY FURNITURE

72^h
FURNITURE

All our furniture models are in stock. Thanks to our offer you can equip your kitchen in a few days.

- easy and quick assembly
- high quality



PAGE: 389-393

FURNITURE FOR SELF-ASSEMBLY



Easy montage



Legs assembly



Shelves assembly





WORK TABLE WITH UPSTAND

- bolted legs
- worktop reinforced by laminated board



72^h
FURNITURE

Code	W mm	D mm	H mm
611066	600	600	850
611086	800	600	850
611106	1000	600	850
611127	1200	700	850

WORK TABLE WITH UPSTAND AND UNDERSHELF

- bolted legs and undershelf
- worktop reinforced by laminated board



72^h
FURNITURE

Code	W mm	D mm	H mm
611266	600	600	850
611286	800	600	850
611306	1000	600	850
611326	1200	600	850
611346	1400	600	850
611386	1800	600	850
611307	1000	700	850
611327	1200	700	850
611357	1500	700	850
611387	1800	700	850



SINGLE SINK TABLE

- bolted legs
- 33mm tap hole in the middle of the bowl (covered)
- sink dimensions 400x400x250 mm



72h
FURNITURE



Sink with a hole
diameter 52 mm



Code	W mm	D mm	H mm
613466	600	600	850

SINGLE SINK TABLE WITH UNDERSHELF

- bolted legs and shelves
- 33mm hole in the middle of the bowl (covered)
- sink dimensions 400x400x250 mm



72h
FURNITURE



Code	W mm	D mm	H mm
613306	1000	600	850

DOUBLE SINK TABLE

- bolted legs
- 33mm tap hole in the middle of the bowl (covered)
- sinks placed centrally
- sink dimensions 400x400x250 mm each



72h
FURNITURE

Code	W mm	D mm	H mm
615106	1000	600	850



DOUBLE SINK TABLE WITH UNDERSHELF

- bolted legs
- 33mm tap hole in the middle of the bowl (covered)
- sink dimensions 400x400x250 mm each

72h
FURNITURE

Code	W mm	D mm	H mm
613706	1000	600	850

DOUBLE SINK TABLE WITH UNDERSHELF

- bolted legs
- 33mm tap hole in the middle of the bowl (covered)
- sink dimensions 400x400x250 mm each



72h
FURNITURE

Code	W mm	D mm	H mm
613726	1200	600	850
613746	1400	600	850



FULL SHELF STORAGE UNIT

- legs in profile 30x30 mm
- legs connected to shelves with screws
- maximum load per shelf 70 kg/m²

72_h
FURNITURE

Code	W mm	D mm	H mm
610064	600	400	1800
610084	800	400	1800
610104	1000	400	1800
610105	1000	500	1800
610125	1200	500	1800
610106	1000	600	1800
610126	1200	600	1800

PERFORATED SHELF STORAGE UNIT

- legs in profile 30x30 mm
- legs connected to the shelves with screws
- maximum load per shelf 70 kg/m²

72_h
FURNITURE

Code	W mm	D mm	H mm
610305	1000	500	1800
610307	1000	700	1800





HYGIENE

Additional equipment to help manage hygiene and maintain HACCP and other systems of quality management in restaurants, hotels, bars and other catering facilities.

Insect killers401
Waste container..... 399-400

Chefs clothing, uniforms.....395-398
Chemicals.....402



APRONS

- white apron with white drawstring
- other aprons with black drawstring







APRON MINI

- practical double pocket
- 40x120/175x210 mm

Code	Color	L mm
634011		373
634013		373



APRON MIDI

- practical double pocket
- 35x200/185x200 mm

Code	Color	L mm
634021		700
634022		700
634023		700
634025		700

APRON MAXI

- without pocket

Code	Color	L mm
634031		1000
634033		1000

APRON

- composition: 35% cotton, 65% polyester
- adjustable belt



Code	L mm	Color
634041	920	grey

APRON

- composition: 35% cotton, 65% polyester
- adjustable belt



Code	L mm	Color
634042	920	navy blue

APRON

- composition: 35% cotton, 65% polyester



Code	Color	L mm
634043	red	960

CHEF JACKETS

- unisex
- with stainless steel fasteners
- composition: 35% cotton, 65% polyester (200-210 g/m²)
- dimensions in table 1 on page 398



1 CHEF JACKET

- short sleeve
- white

Code	Size
634072	S
634073	M
634074	L
634075	XL

2 CHEF JACKET

- long sleeve
- white

Code	Size
634052	S
634053	M
634054	L
634055	XL

3 CHEF JACKET

- long sleeve
- black

Code	Size
634062	S
634063	M
634064	L
634065	XL

SHIRT

- unisex
- white
- short sleeve
- composition: 35% cotton, 65% polyester (200-210 g/m²)
- dimensions in table 3 on page 398



Code	Size
634103	M
634104	L
634105	XL

APRON

- women
- white
- with stainless steel fasteners
- composition: 35% cotton, 65% polyester (200-210 g/m²)
- dimensions in table 2 on page 398



Code	Size
634083	M
634084	L

CHEF TROUSERS

- black
- 2 pockets
- rubber at the waist
- dimensions in table 4 on page 398



Code	Size
634803	M
634804	L
634805	XL

HATS

HAT

- circuit regulation from 560 to 620 mm
- composition: 35% cotton, 65% polyester



Code
630601

CHEFS HAT

- 100% fiseline



Code	H mm	K psc.
507221	200	20
507251	250	20

HAT

- composition: 35% cotton, 65% polyester
- long lifetime



Code
634003

SIZE GUIDE

- approximate dimensions

CHEF JACKET (table no 1)

Size	Chest	Back length	Sleeve length	
			(long)	(short)
S	102-106	72-73	49-50	22
M	107-120	74-75	50-51	23
L	121-128	76-78	51-52	24
XL	128-142	79-82	53-54	25
XXL	143-149	83-84	54-55	26
XXXL	150-156	85-86	55-56	26

V-NECK SHIRT (table no 3)

Size	Chest	Back length
M	115-120	72-77
L	121-134	77-79
XL	135-147	79-81

APRON (table no 2)

Size	Chest	Apron length	Sleeve length (long sleeve)
M	86-90	108-109	49-50
L	91-100	109-110	50-51

CHEF TROUSERS (table no 4)

Size	Circuit in the belt	Leg length
M	up to 102	113
L	up to 104	114
XL	up to 106	115

TRASH CAN

- pedal mechanism allows contactless trash can opening
- inner lining made of plastic, with holder



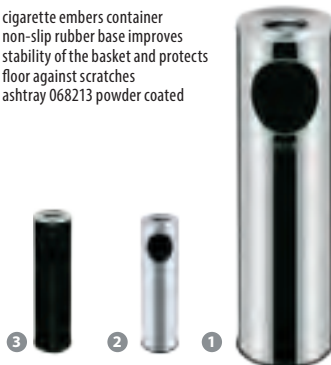
Lp.	Code	Color	Ø mm	H mm	V litres
1	068201	Satin	300	440	20
2	068202	Gloss	300	440	20

INOX

ASHTRAY WITH TRASH CAN

- cigarette embers container
- non-slip rubber base improves stability of the basket and protects floor against scratches
- ashtray 068213 powder coated

INOX



Lp.	Code	Color	Ø mm	H mm	V litres
1	068211	Gloss	200	700	15
2	068212	Satin	200	700	15
3	068213	Black	200	700	15

WASTE CONTAINER

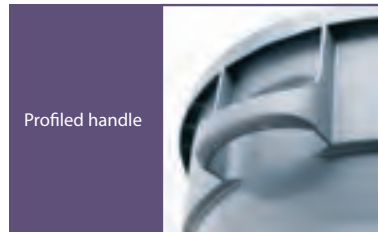
- made of high quality plastic
- slim design allows fitting the container in small spaces
- equipped with comfortable grips for handling
- grip for easy emptying



Lp.	Code	Product	W mm	D mm	H mm	V litres
1.	067060	Waste container	507	272	632	60
2.	067061	Trash cover 067060	523	288	70	-

WASTE CONTAINER

PP



Profiled handle

1 LID

Code	Product	Ø (internal) mm	Ø (external) mm	H mm
068081	Lid for 068080	506	550	36
068121	Lid for 068120	575	620	36

2 LID WITH HOLE

Code	Product	Ø (internal) mm	Ø (external) mm	H mm
068082	Lid with hole for 068080	230	512	100
068122	Lid with hole for 068120	260	585	120

3 HINGED LID

Code	Product	Ø (internal) mm	Ø (external) mm	H mm
068083	Hinged lid 068080	200	558	511
068123	Hinged lid 068120	570	625	228

4 WASTE CONTAINER



Code	Product	Ø (internal) mm	Ø (external) mm	H mm	V litres
068080	Waste container	455	490	610	80
068120	Waste container	510	550	690	120

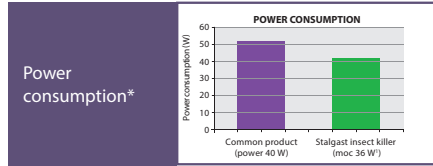
5 BASE ON WHEELS

- load capacity:
- 068084 - 100 kg
- 068124 - 200 kg

Code	Product	Ø mm	H mm
068084	Base with wheels for 068080	403	72
068124	Base with wheels for 068120	455	130

INSECTICIDE LAMP

- UV lamp to combat flying insects
- quiet work, no odor
- for indoor use only
- wall-mounted, suspension or standing
- energy-efficient, high-performance device
- easy-to-clean housing with removable bottom tray
- trap with a high voltage grid
- has a chain handle
- working range:
692211 - 20 m
692216 - 30 m
692221 - 50 m

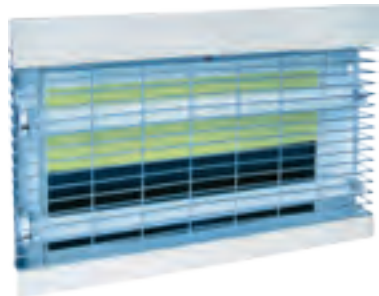


Code	W mm	D mm	H mm	P ¹ W	U V
692211	390	100	320	2x10	230
692216	500	95	320	2x15	230
692221	650	95	320	2x20	230

Code	Product	P W
692010	Fluorescent lamp for 692211	10
692015	Fluorescent lamp for 692216	15
692020	Fluorescent lamp for 692221	18

INSECTICIDE LAMP

- shatterproof UV lamp for combating flying insects
- quiet work, no odor
- for indoor use only
- wall-mounted, suspension or standing
- energy-efficient, high-performance device
- easy-to-clean housing with removable bottom tray
- working range 30m



Code	Product	W mm	D mm	H mm	P W	U V
692115	Insect killer	475	65	300	33	230
692002	Shatterproof lamp	-	-	-	-	-
692001	Insect glue for 692115	-	-	-	-	-

* lamps with similar parameters have been compared

LATEX GLOVES

- made of latex with seamless polyamide lining
- crinkled finish helps to handle slippery objects
- resistant to detergents, liquid and acids and alkalies
- food contact approved



Code	L mm
505021	300

CHEMICALS



- professional fluids compliant with the requirements of the HACCP system, helpful in maintaining proper hygiene not only in catering environments.



WASHING LIQUID IN DISHWASHERS

- intended for dishwashing utensils made of stainless steel, plastic, porcelain, glass and cutlery

Code	V litres
641050	5
641100	10
641200	20

RINSE AID LIQUID FOR DISHWASHERS

- gives gloss, prevents formation of stains on washed surfaces
- acidic rinse aid liquid for dishwashing of stainless steel, porcelain, cutlery, plastic containers and glass



Code	V litres
642050	5
642100	10

SALT

- tablet salt
- sold in 25kg bags

Code	M kg
820999	25





DISHWASHING

Professional dishwashers guarantee the highest effectiveness and the shortest time of washing and steaming.

Dishwashers.....	404-411
Dishwasher racks	412-413
Water softeners	415

Taps and spray rinses.....	417-424
Waste disposal unit.....	416

STALGAST DISHWASHERS

- Stalgast undercounter dishwashers as the finalist of the "Good design" competition

product recommended
for competition



2017

GLASSWARE WASHER

- professional dishwasher with sanitization function
- electromechanical control
- suitable for washing glassware, cutlery and small plates
- height adjusted for glass and porcelain cleaning in models 801350 and 801351 - 250 mm, in models 801400 and 801401 - 300 mm
- peristaltic detergent and rinse aid dispenser as standard
- drain pump (in selected versions)
- washing cycle 120s or 180s
- boiler and chamber temperature display
- 3 arms (wash and rinse arms at the bottom, rinse arm at the top)
- water consumption 2.4 l/cycle
- 350x350 basket in models 801350 and 801351, 400x400 mm basket in models 801400 and 801401
- supplied with a universal rack and a container for cutlery
- the device should be equipped with water conditioner to protect against
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Polish Product

Code	Product	W mm	D mm	H mm	P kW	U V
801350	Glassware washer with built-in detergent dispenser	415	530	665	2,73	230
801351	Glassware washer with built-in detergent dispenser and drain pump	415	530	665	2,73	230
801400	Glassware washer with built-in detergent dispenser	465	565	700	2,73	230
801401	Glassware washer with built-in detergent dispenser and drain pump	465	565	700	2,73	230
804012	Dishwasher base 400x400	475	460	630	-	-

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control
- dishwasher suitable for washing GN 1/1 trays
- peristaltic detergent dispenser (in selected versions)
- washing cycle 120s or 180s
- boiler and chamber temperature display
- 2 pairs of wash-rinse arms (top/bottom)
- water consumption 2.5 l/cycle
- maximum height of washed dished dishes 320 mm
- basket 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- possible application of 801990 surface filter
- the device should be equipped with a water conditioner to protect against lime stone deposit stone and ensure optimal washing quality
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Polish Product

Code	Product	W mm	D mm	H mm	P kW	U V
801505	Universal dishwasher	565	665	835	4.9/3.4	400/230V
801506	Universal dishwasher with built-in detergent dispenser	565	665	835	4.9/3.4	400/230V
801507	Universal dishwasher with built-in detergent dispenser and drain pump	565	665	835	4.9/3.4	400/230V
801516	Universal dishwasher with built-in detergent dispenser and rinse booster pump	565	665	835	4.9/3.4	400/230V
801517	Universal dishwasher with built-in detergent dispenser, drain pump and rinse booster pump	565	665	835	4.9/3.4	400/230V
801021	Detergent dispenser	67	70	100	-	230
802010	Base for universal dishwasher	574	556	450	-	-
801990	Surface filter	-	-	-	-	-



UNIVERSAL DISHWASHER - POWER DIGITAL

- professional dishwasher with sanitization function
- electronic control
- surface filter as standard
- dishwasher suitable for washing GN 1/1 trays
- peristaltic detergent and rinse aid dispenser
- drain pump and/or rinse pump
- washing cycle 90s, 120s or 180s
- boiler and chamber temperature display
- 2 pairs of wash-rinse arms (top/bottom)
- water consumption 2.5 l/cycle
- maximum height of the washed dishes 320 mm
- basket 500x500 mm
- includes rack for plates, universal rack and glassware and cutlery container
- the device should be equipped with a water conditioner to protect against lime stone deposits and ensure optimal washing quality
- professional dishwasher liquids recommended by Stalgest ensure proper operation



Polish Product

Code	Product	W mm	D mm	H mm	P kW	U V
801555	Universal dishwasher 500x500 with built-in detergent dispenser	565	636	836	6,65	400
801556	Universal dishwasher 500x500 with built-in detergent dispenser and rinse booster pump	565	636	836	6,65	400
801565	Universal dishwasher 500x500 with built-in detergent dispenser and rinse pump	565	636	836	6,65	400
801566	Universal dishwasher 500x500 with built-in detergent dispenser, drain pump and rinse pump	565	636	836	6,65	400
802010	Universal dishwasher base	574	556	450	-	-

HOOD TYPE DISHWASHER

- professional dishwasher with steaming function
- electromechanical control in the 803020 model
- electronic control in models 803025, 803026 and 803027
- adapted for washing trays, glassware, cutlery and plates
- peristaltic detergent and rinse aid dispenser
- cycle duration 120/180 seconds in the 803020 model
- cycle duration 90/120/180 seconds in models 803025, 803026 and 803027
- boiler and chamber operation temperature display in the 803020 model
- boiler and chamber temperature display in models 803025, 803026, 803027
- 2 pairs of wash and rinse arms (top / bottom)
- water consumption 2.5 l/cycle
- maximum height of the cleaned dishes 320 mm
- rack size 500x500 mm
- includes rack for plates, universal rack and a container for cutlery
- the device should be equipped with a water conditioner to protect against lime stone deposits
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Polish Product



Lp.	Code	Product	W mm	D mm	H mm	P kW	U V
1.	803020	Hood type dishwasher with built-in detergent dispenser	690	794	1500	6,8	400
2.	803025	Hood type dishwasher with built-in detergent dispenser	690	794	1500	11,1	400
	803026	Hood type dishwasher with built-in detergent and rinse booster pump	690	794	1500	11,1	400
	803027	Hood type dishwasher with built-in detergent dispenser, rinse booster pump and drain pump	690	794	1500	11,1	400

SILANOS HY-NRG DISHWASHERS

EVO HY-NRG

N50 EVO HY-NRG UNIVERSAL DISHWASHER

- professional double-walled dishwasher with steaming function
- suitable for washing utensils, cutlery and glass
- washing liquid and rinse aid dispenser
- cycle time 60/120/180/128/180 Hygenic
- special program 180 Hygenic (washing at 65°C and rinsing at 85°C)
- color electronic display
- system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- dishwasher with discharge pump has a system automatically pumping out water from the compartment in case of no work in more than 3 hours
- water consumption 2,5 l/cycle
- maximum height of the dish washed is 350 mm
- includes 2 baskets for plates, universal basket and cutlery container
- the appliance should have a water purifier installed to protect it from scaling (cold water supply)
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Code	Product	W mm	D mm	H mm	P kW	U V
802200	Universal dishwasher	605	605	853	6,6	400
802201	Universal dishwasher with automatic water softener	605	605	853	6,6	400
802202	Universal dishwasher with automatic water softener and drain pump	605	605	853	6,6	400
802010	Universal dishwasher base	574	556	450	-	-


LP67 EVO HY-NRG POT DISHWASHER

- professional double-wall dishwasher with steaming function
- suitable for washing glass, plates, cutlery
- washing liquid and rinse aid dispenser
- cycle time 60/120/180/180 Hygenic/480
- special program 180 Hygenic (washing at 65°C and rinsing at 85°C)
- color electronic display
- system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2,8 l/cycle
- dishwasher with drain pump has a system automatically pumping out water from the chamber in the absence of activity above 3 hours
- maximum height of the dish washed is 620 mm
- the appliance should have a water purifier installed to protect it from scaling
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Code	W mm	D mm	H mm	P kW	U V
805020	685	720	1690	11,42	400

N1000 EVO HY-NRG HOOD DISHWASHER

- professional double-wall dishwasher
- with steaming function suitable for washing glass, cutlery and plates
- washing liquid and rinse aid dispenser
- cycle time 60/120/180/480
- color electronic display
- system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.8 l/cycle
- maximum height of the dish washed is 405 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier installed to protect it from scaling
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Code	W mm	D mm	H mm	P kW	U V
803050	750	880	1505	6,75	400

N1300 EVO HY-NRG HOOD DISHWASHER

- professional double-wall dishwasher with steaming function
- suitable for washing glass, cutlery and plates
- washing liquid and rinse aid dispenser
- cycle time 60/120/180/480
- color electronic display
- system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.8 l/cycle
- maximum height of the dish washed is 405 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier installed to protect it from scaling
- professional dishwasher liquids recommended by Stalgast ensure proper operation



Code	Product	W mm	D mm	H mm	P kW	U V
803055	Hood dishwasher	750	880	1505	11,42	400
803056	Hood dishwasher with automatic water softener	750	880	1505	11,42	400

RACK TROLLEY

- for rack transportation
- steel pipe handle
- swivel wheels



Code	W mm	D mm	H mm
810000	540	540	960

CUTLERY RACK



Polish Product



Code	W mm	D mm	H mm
810100	500	500	100



GLASS RACK



Polish Product



Code	W mm	D mm	H mm
810501	500	500	100



PLATES RACK



Code	W mm	D mm	H mm
810300	500	500	100



MULTIPURPOSE BASKET

- suitable for glasswashers



Code	W mm	D mm
810350	350	350
810400	400	400

GN 1/1 TRAY RACK



Nr kat.	W mm	D mm	H mm
810210	500	500	100

TRAY RACK



Code	W mm	D mm	H mm
810200	500	500	100

GLASS RACK

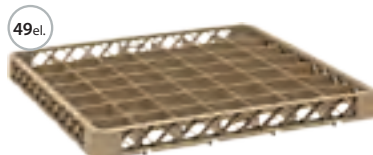
PP



Code	Description	W mm	D mm	H mm
810900	9 elements	500	500	104
811600	16 elements	500	500	104
812500	25 elements	500	500	104
813600	36 elements	500	500	104
814900	49 elements	500	500	104

EXTENDER

PP



Code	Description	W mm	D mm	H mm
810910	9 elements	500	500	45
811610	16 elements	500	500	45
812510	25 elements	500	500	45
813610	36 elements	500	500	45
814910	49 elements	500	500	45

CUTLERY BASKET



INOX

Code	Ø mm	H mm
815020	115	145

CUTLERY BASKET



PP

Code	Ø mm	H mm
815010	115	145

CUTLERY BASKET



INOX

Code	Ø mm	H mm
815025	120	140

CUTLERY BASKET

- GN 1/1 standard

PE 



Code	W mm	D mm	H mm
063110	530	325	100

CUTLERY BASKET HOLDER

- cutlery baskets not included



INOX



Polish Product

Code	W mm	D mm	H mm
815300	385	150	180

CUTLERY BASKET HOLDER

- cutlery baskets not included



INOX



Polish Product

Code	W mm	D mm	H mm
815400	265	305	200

PLATE RACK



Code	Description
810401	For rack 810400

CUTLERY BASKET



PP

Code	W mm	D mm	H mm
815100	430	210	150

WATER SOFTENER

- for dishwashers, convection-steam ovens, coffee machines and ice making machines
- semi-automatic control
- one button regeneration process
- for insert regeneration use salt 820999



Code	W mm	D mm	H mm	U V
822990	180	420	500	230



WATER SOFTENER

- for dishwashers, convection-steam ovens, coffee machines and ice makers
- maximum water flow 30l / min.
- automatic regeneration depends on water consumption
- regeneration process will not block the work of devices
- maximum water temperature up to 45 °C
- salt container approx. 10 kg
- cartridge must be regenerated with salt tablet (ref 820999)
- automatic

Code	W mm	D mm	H mm	U V
822998	200	360	510	230

WATER SOFTENER

- reduces water hardness
- prevents scale build-up and prolongs heater work
- max water flow temperature 45 °C
- cartridge must be regenerated with salt tablet (820999)
- recommended water meter 823998

Code	Ø mm	H mm	V litres
820081	185	410	8
820121	185	510	12
820161	185	610	16



SALT

- tablet salt
- sold in 25 kg bags



Code	M kg
820999	25

WHAT CAN BE SHREDED?

- vegetable and fruit peelings,
- small chicken bones, fish heads and fish bones
- egg shells, coffee dregs without filters
- melon rind, cooked meat

The shredder smashes waste into microparticles in a stream of cold water and drains them into sewage system in liquid form

Do not throw strings, tea bags, plastic bags, pads, wipes, disposable cutlery, bones, etc.

ORGANIC WASTE SHREDDER

- flange made of aluminum alloy
- overload protection
- pneumatic switch included



Shredder mechanism made of stainless steel



Code	Ø mm	H mm	N r/min	P KM	U V
650022	174	387	4200	0,75	230

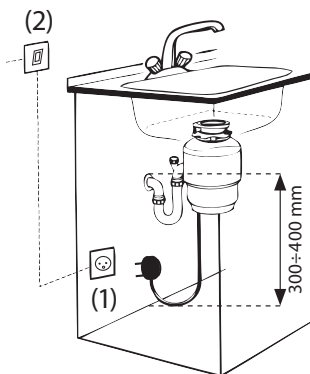
FOOD WASTE DISPOSER INSTALLATION

Electric installation:

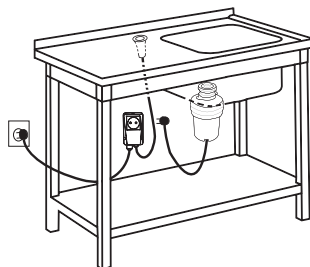
- 230V hermetic socket (1) mounted near the shredder, interrupted by a hermetic bell switch (2) installed in a comfortable place for station operators

Plumbing:

- Requires connection to water supply. Waste disposer must be water cooled while in operation. The water drainage should be installed at height of 300-400 mm above the ground.
- Waste disposers fit sinks with hole Ø = 90 mm



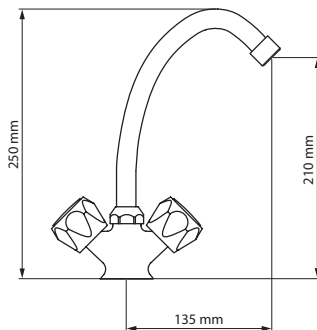
Code
650090





SINGLE TAP

- one hole tap
- tap fitted to the sink, required hole in the sink $\varnothing = 35$ mm

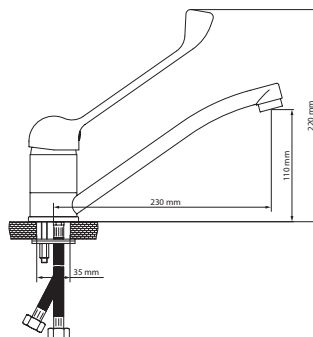


Code
651100



SINGLE TAP

- long single elbow lever one hole tap
- tap fitted to the sink, required hole in the sink $\varnothing = 35$ mm



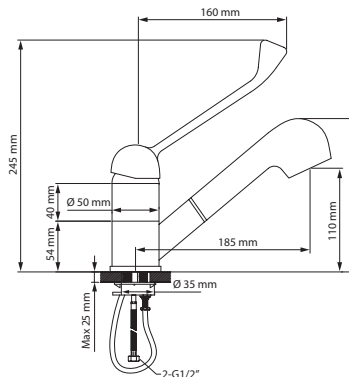
Code
651110



Spray with
500 mm long
hose

PRE-RINSE SPRAY

- single pedestal tap with long single elbow lever and with pre-rinse spray
- variable water flow
- required sink hole $\varnothing = 35$ mm



Code
651111

SHOWER FAUCET

- single-hole faucet recommended for „open“ kitchens



sink hole required
 $\varnothing = 33 \text{ mm}$

Code
 651114

FAUCET WITH EXTENDABLE SHOWER

- single-hole faucet recommended for „open“ kitchens



sink hole required
 $\varnothing = 33 \text{ mm}$

Code
 651115

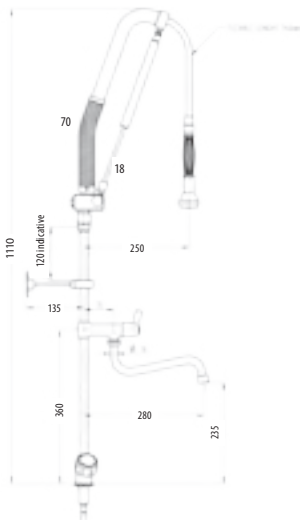
AUTOMATIC FILLER WITH SPOUT

- standing faucet, 1-hole with spray washer and spout
- required sink hole $\varnothing = 35$ mm

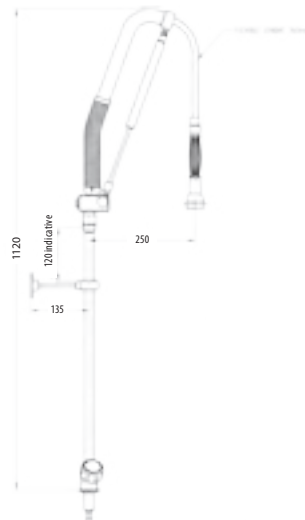


AUTOMATIC FILLER WITHOUT SPOUT

- standing faucet, 1-hole with spray washer
- required sink hole $\varnothing = 35$ mm



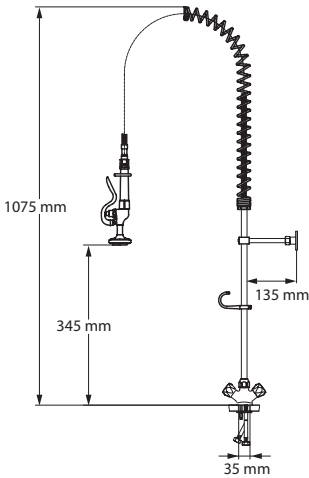
Code
651526



Code
651514

FILLER

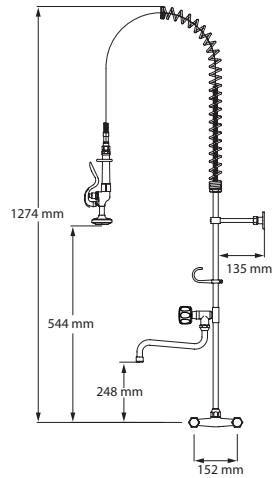
- standing faucet, 1-hole with spray washer
- standing faucet fastened to sink table, with wall bracket
- required sink hole $\varnothing = 35$ mm



Code
651512

FILLER

- standing faucet, 2-hole with spray washer and spout
- standing faucet fastened to wall, with wall bracket
- required sink hole $\varnothing = 35$ mm



Code
651542

FILLER

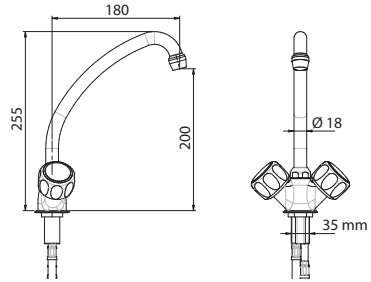
- standing faucet, 1-hole with spray washer and spout
- standing faucet fastened to sink table, with wall bracket, sink hole required $\varnothing = 35$ mm



Code
651522

SINGLE TAP

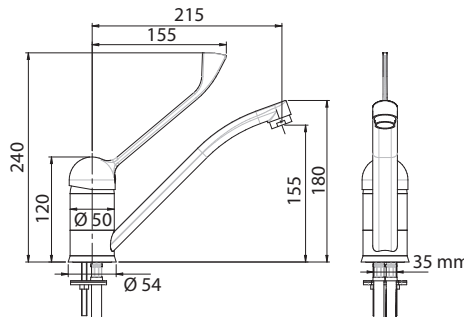
- one hole tap



Code
651102

SINGLE TAP

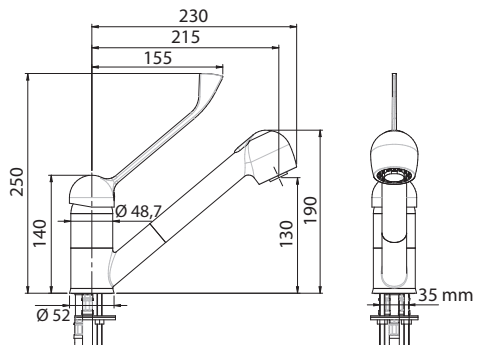
- long single elbow lever one hole tap



Code
651112

PRE-RINSE SPRAY

- single pedestal tap with long single elbow lever and with pre-rinse spray
- variable water flow



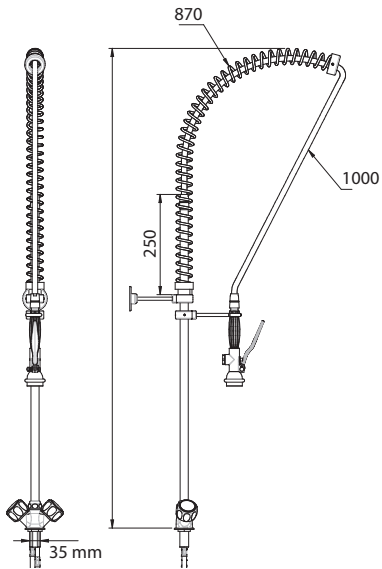
Code
651113

PRE-RINSE SET

- single hole pre-rinse set



Code
651513

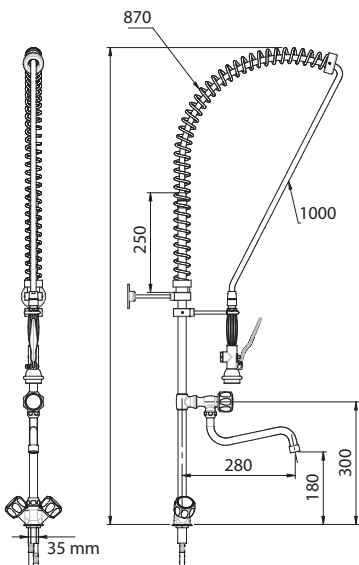


PRE-RINSE SET

- single hole pre-rinse set with mixer tap



Code
651524

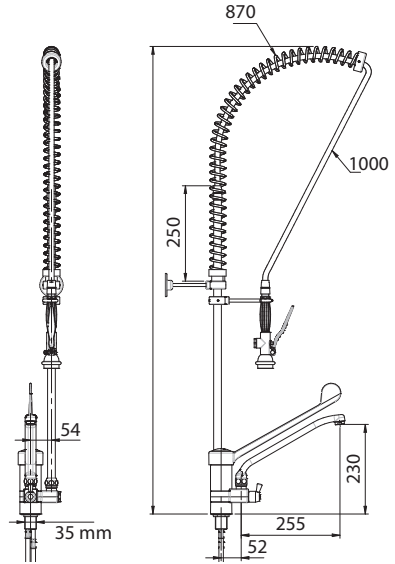


PRE-RINSE SET

- single pedestal pre-rinse set with long lever mixer tap



Code
651525

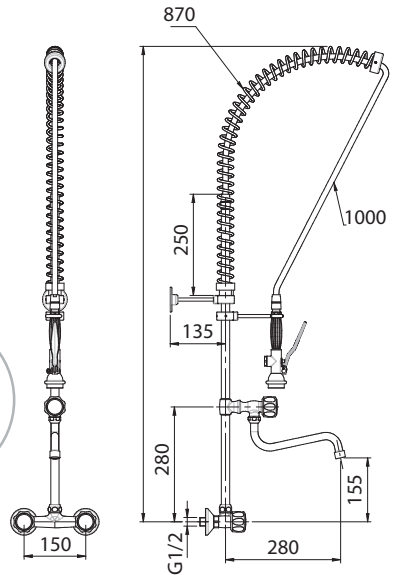


PRE-RINSE SET

- wall mounted double pedestal pre-rinse set with mixer tap



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All the included products meet the requirements of the New Approach Directives.



Articles intended to come into contact with food meet the safety and health requirements in accordance with Regulation 1935/2004 of the European Parliament and of the Council.

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