

CATALOG

ISSUE 50 | 2023



AQUA

 **stalgast**
power of gastronomy



We support gastronomy
in **ECO style**



Polish production,
European quality



>7500 products
in stock



20 000
pallet spaces



More than 600
employees



98% product
availability

We have been supporting gastro businesses in Poland and abroad for **over 30 years!**

We are a team of professionals in various areas: engineers and designers, sales managers who are also your product advisors, culinary experts and service technicians. We have a business approach to gastronomy and share your strive to succeed. That's why we advise, support, cooperate but, above all, build long-lasting partnerships. We offer effective solutions and reliable equipment, while supporting our customers all the way from business idea to fully functioning successful business. Gastronomy is our passion. In cooperation with the best specialists, we produce gastronomy equipment and select products from renowned global manufacturers.

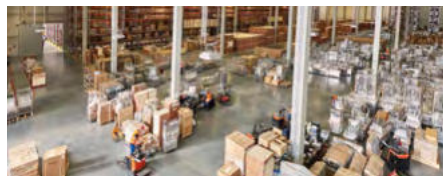
We are happy to share our experience and knowledge of gastronomy with you!



Our Logistics Center, built in 2018, is one of the largest and most advanced in the industry. We use state-of-the-art equipment and processes to ensure safe and fast deliveries to our domestic and foreign customers.

- 20 000 pallet capacity
- Same-day shipments
- Over 7500 products in stock
- 10 ramps

**Stalgast
Modern
Logistics
Center**





Polish production

Modern Factory of Gastronomy Equipment in Radom.

We have been manufacturing gastronomy equipment and accessories since 2008. Our factory in Radom was completely overhauled in 2020 to ensure we operate the most advanced production facilities.

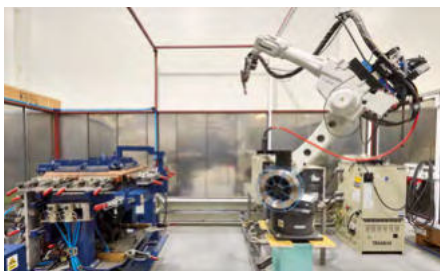
Our products include "24h" and "on demand" stainless steel furniture, professional dishwashers, ventilation hoods, commercial kitchen range and serving lines.

We are the only company in the country that manufactures gastronomic accessories made of plastic, including dishwasher baskets and cutting boards. We keep adding new products from this group to our offer.

As a market leader, we have introduced Innovative, environmentally friendly solutions in the production of stainless steel furniture, and we are successfully expanding this process on other product ranges.



Our 20-strong Research and Development Center is constantly working to ensure the quality of our products.



**We work with
220 partners
in over 40 countries**



stalgastr.eu



export@stalgastr.com

We support gastronomy in ECO style

We have been taking care of what is important for the catering market for years. We support and offer equipment tailored to a wide variety of establishments. However, our commitment goes much further. We want to have a real impact both on the development of your business as well as on environmental protection. That is why in our daily work we introduce solutions that allow you to be ECO on many levels.



Plastic reduction

In 99% of cases, we dispense with the film that coats the sheet during production and delivery. As a result, we are reducing its use.



Energy-efficient production

The professional cutting laser allows us to reduce the consumption of technical gases and abrasives, and the automatic bending centre does not require manual refitting, making the production process faster.



Economical solutions

We look for clever technologies - using the new under-burner bowl in our freestanding kitchens increases the efficiency of gas appliances by 4 to 6%.



Green technologies

We are raising awareness of energy saving by providing a wide range of induction appliances. Induction heats only the bottom of the cookware and does not work when not in contact with it, heat does not escape and electricity consumption is reduced.



Thermal insulation materials

We make sure that cooking is efficient and economical at the same time. The thermo-insulation used in the ovens protects the chamber from heat loss, so you can keep your food at the right temperature without consuming extra energy.



Reuse of materials

Dishwasher baskets, boards and other components that do not meet the quality standards are reprocessed by us into a new product. This prevents the waste of plastic.

New products are on pages:

NEW

Electric ice crusher	211
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EXPLANATIONS OF ICONOGRAPHIES AND ABBREVIATIONS USED IN THE CATALOG



power supply



stainless steel



copper-coated



gas supply



stainless steel 18/0



Teflon-coated



heating with an electric heater



stainless steel 18/10



ceramic coating



fuel heating



made of polystyrene



tempered glass



can be used for induction



made of aluminum



crystal



cannot be used for induction



made of chromed steel



marked glass



can be used on electric stoves



made of polypropylene foam



can be stacked



can be used on gas stoves



made of polycarbonate



recommended for Sous Vide



can be used in microwave ovens



made of polyethylene



for self-assembly



dishwasher safe



made of polypropylene



order processing time within 72h



not dishwasher safe



made of nylon



use water with a hardness up to 6°dH as per German scale



recommended for convection ovens



made of silicon



LED lighting



recommended for coffee machines



made of wood



device power



compartment capacity



BPA free



maximum load



in accordance with HACCP standards



intended for food contact



has certification



refrigeration device



or



oven compartment layout



freezing device



and



maximum height
of the washed dish



static system



size WxDxH mm



double wall design



dynamic system



temperature range



recommended
application in ovens



hinged door



maximum temperature



dishwasher basket
350x350 mm



opens from both sides



suitable for washing
glassware



dishwasher basket
400x400 mm



sliding door



suitable for washing plates



dishwasher basket
500x500 mm



for gastronomic containers



suitable for washing pots



dishwasher basket
570x620 mm



for confectionery/
bakery trays



adapted to wash
GN 1/1 trays



Polish product
Stalgast Radom

NEW

new product

Code catalog number

No. number

Ø diameter

W width

D depth

H height

L lenght

V volume

T temperature

W
(usable) usable width

D
(usable) usable depth

H
(usable) usable height

N rotation speed

S performance

K number of pieces in a box

M mass

P power

U power supply

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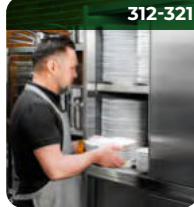

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COOKING LINE 700

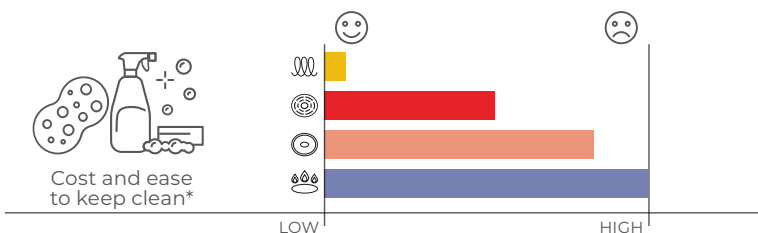
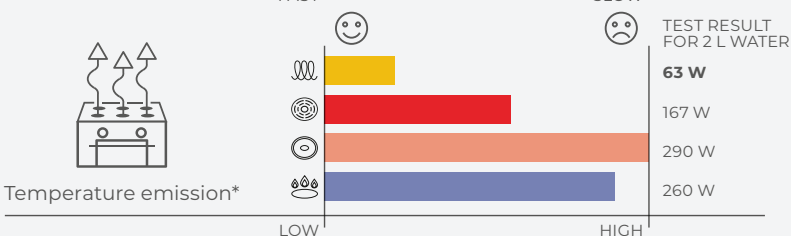
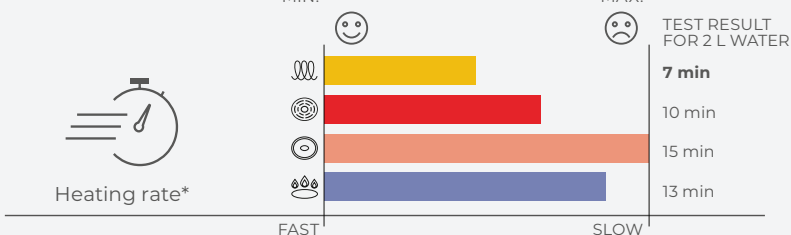
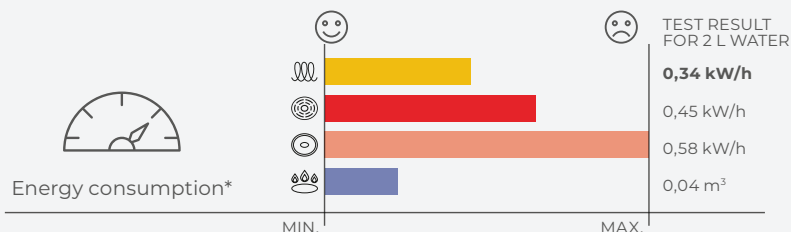
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COOKING TECHNOLOGY COMPARISON



COOKING LINE 700 FREESTANDING DEVICES



Glass
oven door



- control of the food preparation process
- door structure secured against heating

Ergonomic
door handle



- convenient and safe use
- easy to keep clean

Higher
chimneys
in gas
appliances



- increasing appliance performance
- guaranteed safety and work ergonomics

Design ensures
comfort of use



- guaranteed high hygiene at work
- easy to keep clean

ERGONOMIC - SAFETY - MODERN DESIGN

Stalgast 700 line offers a full range of cooking equipment for professional kitchen facilities, taking into account the individual needs of the customer / investor

- Innovative design solutions provide users with comfortable and safe service
- The high-precision connection system allows the user to arrange the elements in a line or as a kitchen island
- Modern design is a perfect solution for premises with open and semi-open kitchens
- Components from world renowned leaders: EGO, SCHNIDER-ELECTRIC, HELCRA, SELFA, RICA, FLAMGAS guarantee the appliances' reliability and safety
- Our 700 line equipment was designed with respect for environment



Intuitive
control system



- laser engraved clear and permanent markings of functions and work parameters
- conveniently tilting panel for improved ergonomics

GAS RANGE

- all types of cookware can be used
- universal ovens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- equipment is adapted to individual technological requirements
- excellent solution for small, medium and large catering establishments

INOX



PL

POLISH
PRODUCT

4-BURNER RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available in gas versions G27 and G31**
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting
- adjustable feet



Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9710110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G20	static
9710130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G30	static
9710210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G20	static
9710230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G30	static
9710310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G20	static
9710330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G30	static
9715110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7,03	G20 / 400	convection
9715130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7,03	G30 / 400	convection
9715210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7,03	G20 / 400	convection
9715230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7,03	G30 / 400	convection
9715310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7,03	G20 / 400	convection
9715330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7,03	G30 / 400	convection
9716110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G20 / 400	static
9716130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G30 / 400	static
9716210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G20 / 400	static
9716230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G30 / 400	static
9716310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G20 / 400	static
9716330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G30 / 400	static
990999	Oven grate GN2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

*feature available for electric ovens only.

6-BURNER RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- neutral cupboard with doors
- different burner configurations: 3,5kW; 5kW; 7kW double-crown; 9kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available in gas versions G27 and G31**
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric oven with convection GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting
- adjustable feet

Intuitive
control
system



Ergonomic
oven door
handle



Humidity
control
system*



Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9711110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G20	static
9711130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G30	static
9711210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G20	static
9711230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G30	static
9717110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7,03	G20 / 400	convection
9717130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7,03	G30 / 400	convection
9717210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7,03	G20 / 400	convection
9717230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7,03	G30 / 400	convection
9718110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G20 / 400	static
9718130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G30 / 400	static
9718210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G20 / 400	static
9718230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G30 / 400	static
990999	Oven grate 2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

ECO GAS RANGES

- all types of cookware can be used
- universal ovens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment is adapted to individual technological requirements
- excellent solution for small, medium and large catering establishments

INOX



PL

POLISH
PRODUCT

4-BURNER RANGE WITH OVEN, ECO

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- different burner configurations: 3,5kW, 5kW
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available in gas versions G27 and G31**
- dimensions of electric oven with convection: 600x400/GN1/1: 660x445x285 (WxDxH)
- three levels of rails
- **oven with humidity control feature**
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9713610	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G20 / 400	convection
9713630	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G30 / 400	convection
9713710	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G20 / 400	convection
9713730	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G30 / 400	convection

*feature available for electric ovens only.

6-BURNER RANGE WITH OVEN, ECO

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- neutral cupboard
- different burner configurations: 3,5kW; 5kW
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available in gas versions G27 and G31**
- dimensions of electric oven with convection: 600x400/GN1/1: 660x445x285 (WxDxH)
- three levels of rails
- **oven with humidity control feature**
- adjustable feet

Intuitive
control
system



Ergonomic
oven door
handle



Humidity
control
system*



Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9714310	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G20 / 400	convection
9714330	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G30 / 400	convection
9714410	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G20 / 400	convection
9714430	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G30 / 400	convection

COOKING TOP

- ergonomic knobs
- **laser-engraved front panel**
- different burner configurations: 3,5kW; 5kW; 7kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available in gas versions G27 and G31**
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet

Cast iron grids



Removable large stove bowl



Code	Description	Ø mm	W mm	D mm	H mm	P kW	U
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
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
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
970000	Reducer cap for grate	-	200	200	-	-	-
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	-
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-

Reducer cap recommended for 3.5 kW and 5 kW burners



INDUCTION RANGES

- intended for thermal processing in utensils dedicated to induction technology
- induction technology offers reduced energy consumption and better work dynamics compared to gas and traditional electric tops and ranges
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- intended for small, medium and large catering establishments

INOX



PL

POLISH
PRODUCT

INDUCTION COOKER

- ergonomic knobs
- **laser-engraved front panel**
- **induction hobs with a diameter of 250 mm and power of 3.5 kW**
- **9 power levels controlled by a knob**
- **cookware efficient cooling system**
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet

Display

Ceramic
induction
hobs

Code	Description	W mm	D mm	H mm	P kW	U V
9705100	2 hobs	400	700	850	7	400
9706100	4 hobs	800	700	850	14	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

CERAMIC TOPS

- intended for thermal processing in all types of cookware using electricity
- technology used in infrared stoves gives energy savings and work dynamics, unavailable for appliances with cast iron electric hobs
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- intended for small, medium and large catering establishments



CERAMIC COOKING TOP

- ergonomic knobs
- **laser-engraved front panel**
- work controls
- **HiLight hobs**
- hobs with a diameter of 225 mm and power of 2.5 kW
- **2 heating zones with TURBO feature**
- automatic overheating protection system
- smooth power adjustment
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet

Intuitive control panel



Ceramic hobs



Code	Description	W mm	D mm	H mm	P kW	U V
9705500	2 hobs	400	700	250	5	400
9706500	4 hobs	800	700	250	10	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

ELECTRIC RANGES

- all types of cookware can be used
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment better meets customer's need and requirements
- intended for small, medium and large catering establishments

INOX



PL POLISH PRODUCT

4-HOB ELECTRIC RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- size of electric static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **electric oven with humidity control feature**
- oven compartment lighting
- oven grate included
- adjustable feet



Humidity
control
system



Pressed
stove bowl



Code	Description	W mm	D mm	H mm	P.kW stove/oven	U V	Oven type
9715000	4 hobs	800	700	850	10,4 / 7	400	convection
9716000	4 hobs	800	700	850	10,4 / 7	400	static
990999	Oven grate GN 2/1	650	530	-	-	-	

6-HOB ELECTRIC RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- neutral cupboard with doors
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- size of static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **electric oven with humidity control feature**
- oven compartment lighting
- oven grate included
- adjustable feet

Intuitive
control
system



Humidity
control
system



Auxiliary
cupboard



Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9717000	6 hobs	1200	700	850	15,6 / 7	400	convection
9718000	6 hobs	1200	700	850	15,6 / 7	400	static
990999	Oven grate GN 2/1	650	530	-	-	-	-

ELECTRIC HOB TOP

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- **a chimney can be used as optional equipment**
- adjustable feet

Ergonomic control panel



Rounded edges



Code	Description	W mm	D mm	H mm	P kW	U V
9705000	2 hobs	400	700	250	5,2	400
9706000	4 hobs	800	700	250	10,4	400
9707000	6 hobs	1200	700	250	15,6	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-

FRY TOPS AND GRILLS

- processes carried out using liquid or natural gas, or electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments.

INOX

PL POLISH
PRODUCT

GAS FRY TOP



- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- grease container
- spark generator powered by 230V
- elevated rear edges
- **also available in gas versions G27 and G31**
- adjustable feet



Waste and
grease drawer



Easy to clean
surface



Code	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 ribbed	800	700	250	13	G20
9731130	Double ribbed	800	700	250	13	G30
9731210	Double ribbed	800	700	250	13	G20
9731230	Double ribbed	800	700	250	13	G30
9731310	Double smooth/ribbed	800	700	250	13	G20
9731330	Double smooth/ribbed	800	700	250	13	G30

ELECTRIC FRY TOP



- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two independent heating zones
- waste and grease discharge hole
- grease container
- elevated rear edges
- can be installed on open skeletal structure or base with a door
- adjustable feet



Smooth/
ribbed hob



Ergonomic
control panel



Code	Description	W mm	D mm	H mm	P kW	U V
9730100	Single smooth	400	700	250	4,05	400
9730200	Single ribbed	400	700	250	4,05	400
9731100	Double ribbed	800	700	250	8,1	400
9731200	Double ribbed	800	700	250	8,1	400
9731300	Double smooth/ribbed	800	700	250	8,1	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

ELECTRIC FRY TOP WITH LID



- enhances the cooking effect of grilled products
- **energy consumption reduced by approx. 30%**
- lid structure made of stainless steel
- **has a glass, thermometer and baffles**
- the height of the grill with the lid open, approx. 920 mm
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- grease container
- high edges increase the comfort of work
- can be installed on open skeletal structure or base with a door
- adjustable feet



Thermometer



Humidity control system



Code	Description	W mm	D mm	H mm	U V	P kW
9731190	Smooth	800	700	430	400	8,1
9731290	Ribbed	800	700	430	400	8,1
9731390	Smooth/ribbed	800	700	430	400	8,1

WATER GRILL



- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- smooth temperature control
- **special grid integrated with the heater that quickly reaches the operating temperature**
- **steam grilling system makes the food more juicy and crispy**
- grease and condensate flow down into a special water-filled tank
- the tank is easy to keep clean
- has a self-cleaning feature
- special cleaning scraper included
- **chimney use optional**
- adjustable feet



Ergonomic control panel



Integrated grate with heater



Code	Description	W mm	D mm	H mm	P kW	U V
9732000	Grill wodny	400	700	250	4,08	400
9733000	Grill wodny	800	700	250	8,16	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

CHROME FRY TOPS AND GRILLS

INOX

PL POLISH
PRODUCT

- designed for contact frying and grilling of various types of products; natural gas, propan-butan or electric-powered
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed for small, medium and large gastronomy

GAS FRY TOP, CHROME GRIDDLE



- chrome griddle
- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working surface: 2200/4400 cm²**
- working temperature range up to 300°C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- spark generator powered by 230V
- elevated rear edges
- can be mounted on a frame base or on a cabinet base with doors
- **also available in gas versions G27 and G31**
- adjustable feet



Waste and
grease drawer



Easy to clean
surface



Code	Description	W mm	D mm	H mm	P kW	U
9736110	Single smooth	400	700	250	6,5	G20
9736130	Single smooth	400	700	250	6,5	G30
9736210	Single ribbed	400	700	250	6,5	G20
9736230	Single ribbed	400	700	250	6,5	G30
9737110	Double ribbed	800	700	250	13	G20
9737130	Double ribbed	800	700	250	13	G30
9737210	Double ribbed	800	700	250	13	G20
9737230	Double ribbed	800	700	250	13	G30
9737310	Double smooth/ribbed	800	700	250	13	G20
9737330	Double smooth/ribbed	800	700	250	13	G30

ELECTRIC FRY TOP, CHROME GRIDDLE



- chrome griddle
- ergonomic knobs
- **laser-engraved front panel z kontrolkami pracy i zasilania**
- **appliance protection system available via the control panel**
- **working surface: 2200/4400 cm²**
- working temperature range up to 300°C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- elevated rear edges
- can be mounted on a frame base or on a cabinet base with doors
- adjustable feet



Smooth/
ribbed hob



Ergonomic
control panel



Code	Description	W mm	D mm	H mm	P kW	U V
9736100	Single smooth	400	700	250	4,05	400
9736200	Single ribbed	400	700	250	4,05	400
9737100	Double ribbed	800	700	250	8,1	400
9737200	Double ribbed	800	700	250	8,1	400
9737300	Double smooth/ribbed	800	700	250	8,1	400



LAVA GRILL

- laser-engraved front panel
- burner with flame safety device
- spark generator powered by 230V
- burner pilot flame
- smooth temperature control in the range 120-300 °C
- appliances with an S or V grate
- also available in gas versions G27 and G31
- adjustable feet



Type V
grid ideal
for grilling
meat and
vegetables



Lava stones
included



Type S grid
ideal for
grilling fish
and seafood



Ash drawer



Code	Product	W mm	D mm	H mm	P kW	U V
9732010	Lava grill (grate V)	400	700	850	8	G20
9732030	Lava grill (grate V)	400	700	850	8	G30
9732110	Lava grill (grate S)	400	700	850	8	G20
9732130	Lava grill (grate S)	400	700	850	8	G30
9733010	Lava grill (grate V)	800	700	850	16	G20
9733030	Lava grill (grate V)	800	700	850	16	G30
9733110	Lava grill (grate S)	800	700	850	16	G20
9733130	Lava grill (grate S)	800	700	850	16	G30
973997	Type S fish grate for 400 units	-	-	-	-	-
973998	Type S fish grate for 400 units	-	-	-	-	-
973999	Lava stones	-	-	-	-	-

FRYERS

- intended for direct thermal processing of food, consisting in frying; processes carried out using liquid or natural gas, or electricity
- equipment line or as a freestanding unit dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX

PL POLISH
PRODUCT

GAS FRYER



- **compartment capacity up to 17 liters**
- burner with flame safety device
- burner pilot flame
- temperature control in the range 90-190°C
- „cold zone“ system
- spark generator powered by 230V
- **frying oil release into the container**
- fryers 9725110 and 9725130 fitted with a basket 310x300x120 mm
- fryers 9725210 and 9725230 fitted with a basket 130x300x120 mm
- **rying oil container with filter included**
- **also available in gas versions G27 and G31**
- adjustable feet

Frying oil
container
with filter



Efficient
gas
burner
system



Code	Product	W mm	D mm	H mm	V liters	P kW	U V
9725110	Single fryer	400	700	850	17	15	G20
9725130	Single fryer	400	700	850	17	15	G30
9725210	Double fryer	400	700	850	2x7	12	G20
9725230	Double fryer	400	700	850	2x7	12	G30

FRYERS

- intended for direct thermal processing of food, consisting in frying; processes carried out using liquid or natural gas, or electricity
- equipment line or as a freestanding unit dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX

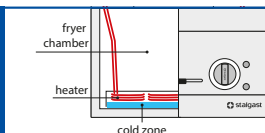
PL POLISH
PRODUCT

ELECTRIC FRYER



- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- temperature range up to 190°C
- „cold zone“ system
- power cut protection after removing the heater
- movable heating elements for easy cleaning
- safe frying oil release
- can be installed on open skeletal structure or base with a door
- fitted with a basket 210x350x110 mm
- **optional placement of two baskets in one compartment**
(2x 105x350x110 mm)
- adjustable feet

Cold zone



Possibility of placing two baskets in the compartment



Code	Product	W mm	D mm	H mm	V liters	P kW	U V
9725000	Single fryer	400	700	250	10	9	400
9725500	Single fryer	400	700	850	15	15	400
9726000	Double fryer	800	700	250	2x10	18	400
979991	Set of two baskets for 9725000, 9726000	105	350	110	-	-	-

FRIES WARMER

INOX

PL POLISH
PRODUCT

- designed to maintain the temperature of dishes using electricity
- Line of equipment that can be used as an element of the heating line or as an independent heat treatment stations, devices are adapted to individual technological requirements
- intended for small, medium and large gastronomy

FRIES WARMER



- laser-engraved front panel
- operation and power controls
- designed to keep food warm
- capacity: GN1 / 1
- can be mounted on an empty base unit or hinging door unit
- adjustable feet



Efficient
heating lamp



Drip strainer



Ergonomic
control panel



Handles
for easy
removal of
the container



Code	W mm	D mm	H mm	T °C	P kW	U V
9724500	400	700	440	up to 75	1	230

PANS

INOX

PL POLISH
PRODUCT

- intended for direct thermal processing of food, consisting in stewing, cooking, frying or grilling; processes carried out using liquid or natural gas, or electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

GAS BRATT PAN



- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- spark generator powered by 230V
- allows manual dosage of water
- precise manual mechanism of tilting the working bowl
- narrow bowl outflow
- smoothly adjustable lid opening
- bowl working surface 0.35m²
- volume 58 l*
- intended for stewing, cooking and frying
- temperature control in the range 100-300°C
- also available in gas versions G27 and G31
- adjustable feet

Automatic
temperature
control



Precise bowl
tilting system



Code	W mm	D mm	H mm	P kW	S chops/h	U	V liters
9740010	800	700	850	17	~200	G20	58
9740030	800	700	850	17	~200	G30	58

ELECTRIC BRATT PAN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **allows manual dosage of water**
- **appliance protection system available via the control panel**
- **precise manual mechanism of tilting the working bowl**
- **narrow bowl outflow**
- **smoothly adjustable lid opening**
- **bowl working surface 0.35m²**
- **volume 58 l***
- **intended for stewing, cooking and frying**
- **temperature control in the range 60-300°C**
- adjustable feet

Water pourer



Outflow adapted to small utensils



Ergonomic control panel



Code	W mm	D mm	H mm	P kW	S chops/h	U V	V liters
9740000	800	700	850	10,8	~200	400	58

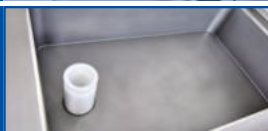
MULTIFUNCTION PAN

- **intended for stewing, frying, cooking and grilling**
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- **bowl contents release**
- **bowl stopper with safety overflow**
- **working surface 0.16m²**
- **volume 13 liters***
- **chimney use optional**
- adjustable feet

Chute for GN containers



Working bowl with stopper



Code	Product	W mm	D mm	H mm	V liters	S kg/h	P kW	U V
9741000	Pan	400	700	850	13	90	5	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	-

INDUCTION WOK

- intended for thermal processing in utensils dedicated to induction technology
- technology used in induction stoves gives outstanding energy savings and work dynamics, unavailable for appliances with traditional gas or electric supply
- appliance dedicated as an element of the heating chain or as independent heat treatment station
- intended for small, medium and large catering establishments

INOX



PL

POLISH
PRODUCT

WOK

- ergonomic knob
- **laser-engraved front panel**
- **induction bowl diameter 290 mm, 5 kW**
- **9 power levels controlled by a knob**
- **efficient cooling system**
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliance in the version without a combustion chimney**
- **chimney use optional**
- adjustable feet

Display

Induction
bowl

Code	Product	W mm	D mm	H mm	V liters	P kW	U
9704005	Wok	400	700	850	25	5	400
9700020	Chimney grid net for modules 400 mm	400	-	-	-	-	-

WOK PAN

- 037400 satin steel, handle length 200 mm
- 037401 polished steel, handle length 185 mm

Code	Ø mm	H mm
037400	400	120
037401	400	120



BAIN-MARIES

- intended to maintain the food temperature; process carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX



PL POLISH PRODUCT

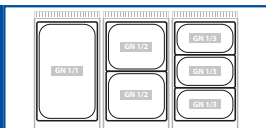
BAIN-MARIE

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- temperature control in the range 30 to 95°C
- safe water drain
- volume: GN 1/1 or 2xGN 1/1 (max. height 150 mm)
- support rail included in model 9721000
- compartment size:
model 9720000 306x508x155 mm
model 9721000 630x508x155 mm
- can be installed on open skeletal structure or base with a door
- **chimney use optional**
- adjustable feet

Functional
control panel



3 examples
of GN setups



Code	Product	W mm	D mm	H mm	P kW	U V
9720000	Bain-marie	400	700	250	0,8	230
9721000	Bain-marie	800	700	250	1,6	230
9700020	Chimney grid net for modules 400 mm					
9700040	Chimney grid net for modules 800 mm					

PASTA COOKER

- intended for direct thermal processing of food, consisting in cooking
- process carried out using liquid or natural gas, or electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX



PL

POLISH
PRODUCT

GAS PASTA COOKER

- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system against running without water, available via the control panel**
- spark generator powered by 230V
- **allows manual dosage of water**
- solenoid valve for filling with water
- overflow hole
- water drain outlet
- **possibility of using GN 1/3 baskets and/or the GN set 2x1/6**
- **also available in gas versions G27 and G31**
- the price does not include pasta baskets
- adjustable feet

Water pourer



Drip tray



Code	Product	W mm	D mm	H mm	V liters	P kW	U
9745110	Pasta cooker	400	700	850	25	9,1	G20
9745130	Pasta cooker	400	700	850	25	9,1	G30
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-

ELECTRIC PASTA COOKER



- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system against running without water, available via the control panel**
- stainless steel heating elements placed inside the container
- solenoid valve for filling with water
- overflow hole
- water drain outlet
- **possibility of using GN 1/3 baskets and/or the GN set 2x1/6**
- **chimney use optional**
- the price does not include pasta baskets
- adjustable feet

Ergonomic control panel



Pasta baskets



Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V
9745000	Pasta cooker	400	700	850	15	6	400
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-

NEUTRAL ELEMENTS

PL POLISH
PRODUCT

INOX

- intended for storage and expanding the working surface on worktops
- neutral elements dedicated as a supplement of the heating chain or as independent work station
- intended for small, medium and large catering establishments

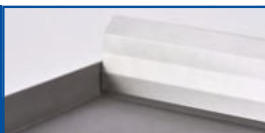
NEUTRAL STATION

- **fully-extendable drawer (9700210, 9700410, 9700610)**
- **chimney use optional**
- can be installed on open skeletal structure or base with a door

Pull-out
drawer in GN
standard



Chimney use
optional



No.	Code	Product	W mm	D mm	H mm
1.	9700200	Neutral station	400	700	250
	9700400	Neutral station	800	700	250
	9700600	Neutral station	1200	700	250
2.	9700210	Neutral station with drawer	400	700	250
	9700410	Neutral station with drawer	800	700	250
	9700610	Neutral station with 2 drawers	1200	700	250
	9700020	Chimney grid net for modules 400 mm	-	-	-
	9700040	Chimney grid net for modules 800 mm	-	-	-
	9700060	Chimney grid net for modules 1200 mm	-	-	-

BASES AND ACCESSORIES

PL POLISH
PRODUCT

INOX

- intended for storage and increasing the functionality of adjustable appliances
- base line dedicated as elements of the heating chain
- intended for small, medium and large catering establishments

BASES FOR DEVICES

- reinforced base elements
- possibility to set up three 400 appliances on a 1200 base
- adjustable feet (45mm)



No.	Code	Product	W mm	D mm	H mm
1.	9701200	Skeletal base	400	575	600
	9701400	Skeletal base	800	575	600
	9701600	Skeletal base	1200	575	600
2.	9702200	Open base	400	575	600
	9702400	Open base	800	575	600
	9702600	Open base	1200	575	600
3.	9703200	Base with doors	400	640	600
	9703400	Base with doors	800	640	600
	9703600	Base with doors	1200	640	600

DOORS FOR BASES

- doors for self-assembly
- equipped with hinges and mounting plates
- (1) suitable for: 9702200, 9702400
- (2) suitable for: 9702600



CHIMNEY GRID NET

- a chimney can be used as optional equipment
- dedicated to appliances with a rear edge
- suitable for electric and gas stoves, neutral stations, multifunctional pans, etc.



Code	W mm
9700020	400 mm
9700040	800 mm
9700060	1200 mm

No.	Code	Product	W mm	D mm	H mm
1.	9700041	Door 400 - left	393	110	441
	9700042	Door 400 - right	393	110	441
2.	9700061	Door 600 - left	593	110	441
	9700062	Door 600 - right	593	110	441

COUNTERTOP CONNECTION STRIP



No.	Code	Product	W mm	D mm	H mm
1.	9700071	Low short	8	589	19
	9700072	Low medium	8	619	19
	9700073	Low long	8	660	19
2.	9700081	High short	7	589	40
	9700082	High medium	7	617	40

REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners



Code	Ø mm	H mm
970000	225	35

WOK OVERLAY

- allows using WOK cookware directly on a gas stove grate
- made of stainless steel



Code	W mm	D mm
970005	200	200

FREESTANDING DEVICES

- intended for thermal processing in all types of cookware utensils up to 100 liters using gas or electricity, including induction technology
- units may be used as auxiliary elements of the cooking line or as independent heat treatment stations
- designed for small and medium catering establishments and mass catering points
- thanks to modern production technology and the components used, the equipment guarantees high efficiency and a long service life



GAS STOCKPOT STOVE



- intended for thermal processing in all types of pots up to 100 liters using natural or liquid gas
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

TOP LINE STOCKPOT STOVES

- cast iron grids
- **9kW double-crown burner**
- pilot flame
- burner with flame safety device
- **burner power reduction to 1/3 (economical flame)**
- **suitable for large pots of 50 to 100 l**
- **also available in gas versions G27 and G31**
- adjustable feet



Code	Product	W mm	D mm	H mm	P kW	U
773001	Single stove	565	605	380	9	G20
773003	Single stove	565	605	380	9	G30
773011	Double stove	1140	605	380	2x9	G20
773013	Double stove	1140	605	380	2x9	G30
773000	Reducer cap for grate	300	300	10	-	-

STANDARD LINE POWER STOCKPOT STOVE

- removable stainless steel grate
- **14 kW burner**
- burner pilot flame
- burner with flame safety device
- **burner power reduction to 1/3 (economical flame)**
- **dedicated for large pots of 50 to 100 l**
- adjustable feet
- using pots with Ø 450-500 mm recommended



Code	W mm	D mm	H mm	P kW	U
773035	567	639	394	14	G20
773036	567	639	394	11	G30

STANDARD LINE AUXILIARY STOCKPOT STOVE

- stainless steel grill
- burner pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- suitable for pots up to 40 l
- **also available in gas versions G27 and G31**
- adjustable feet



Code	W mm	D mm	H mm	P kW	U
773051	340	340	340	5	G30
773052	340	340	340	5	G20

INDUCTION STOCKPOT STOVES

- intended for thermal processing in pots up to 100 liters dedicated to induction technology
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

INOX



PL POLISH PRODUCT

INDUCTION STOCKPOT STOVE

- ergonomic knobs
- **773025 induction hob with a diameter of 340 mm and power of 5 kW**
- **773028 induction hob with a diameter of 400 mm and power of 8 kW**
- **9 power levels controlled by a knob**
- **efficient cooling system**
- pot detection system
- **very robust ceramic plate**
- work parameters display
- **dedicated for large pots of 50 to 100 l**
- adjustable feet



Code	W mm	D mm	H mm	P kW	U V
773025	500	500	380	5	400
773028	600	600	380	8	400

ELECTRIC STOCKPOT STOVES

- intended for thermal processing in all types of pots up to 100 liters using electricity
- appliance may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

INOX



PL

POLISH
PRODUCT

ELECTRIC STOCKPOT STOVE

- hob with a diameter of 400 mm and power of 5 kW
- six-level power adjustment range
- **dedicated for large pots of 50 to 100 l**
- adjustable feet



Code	W mm	D mm	H mm	P kW	U V
773020	580	580	380	5	400

FREESTANDING GAS TOPS

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



FREESTANDING GAS TOP

- cast iron grids
- available in 4 and 6-burner versions
- different burner configurations: 3,5kW; 5kW; 7kW (double-crown); 9kW (double-crown)
- pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- **also available in gas versions G27 and G31**
- adjustable feet



No.	Code	Description	Ø mm	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	Reducer overlay	-	200	200	-	-	-
	970005	WOK overlay	225	-	-	35	-	-

REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners



FREESTANDING GAS TOP

- available in 4 and 6-burner versions
- different burner configurations: 3,5kW; 5kW; 7kW double-crown; 9kW double-crown
- pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- **also available in gas versions G27 and G31**
- adjustable feet



Cast iron grids



No.	Nr kat	Description	Ø mm	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	Reducer overlay	225	200	200	-	-	-
	970005	WOK overlay	225	-	-	35	-	-

REDUCER CAP

- allows work with small utensils, recommended for 3,5kW and 5kW burners





4-BURNER FREESTANDING GAS TOP, SELF ASSEMBLY

- self assembly version with a robust structure
- legs and shelf connected by screws
- pilot flame
- cast iron grids
- removable dishwasher-safe bowl
- gas supply G20 or G30
- also available in gas versions G27 and G31
- adjustable feet



Self-assembly,
robust structure



REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners



WOK OVERLAY

- allows using WOK cookware directly on a gas stove grate
- made of stainless steel



No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U
1.	978511	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G20
	978513	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30
	978521	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20
	978523	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30
	978531	4-burners (2x5+2x7)	-	800	700	850	24,0	G20
	978533	4-burners (2x5+2x7)	-	800	700	850	24,0	G30
2.	970000	Reducer overlay	-	200	200	-	-	-
3.	970005	WOK overlay	225	-	-	35	-	-

6-BURNER FREESTANDING GAS TOP, SELF ASSEMBLY



- self assembly version with a robust structure
- legs and shelf connected by screws
- pilot flame
- cast iron grids
- removable dishwasher-safe bowl
- gas supply G20 or G30
- also available in gas versions G27 and G31
- adjustable feet



Self-assembly,
robust structure



REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners



WOK OVERLAY

- allows using WOK cookware directly on a gas stove grate
- made of stainless steel



No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U
1.	978611	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20
	978613	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30
	978621	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20
	978623	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G30
2.	970000	Reducer overlay	-	200	200	-	-	-
3.	970005	WOK overlay	225	-	-	35	-	-

INDUCTION RANGETOPS

- designed for thermal treatment of food using induction suitable cookware
- induction technology is exceptionally power saving. It provides better working dynamics and lower energy consumption compared to gas or ceramic/iron cast electric hobs
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- intended for small, medium and large gastronomy



FREESTANDING INDUCTION COOKER

- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- induction fields with a diameter of 225 mm and a power of 3.5 kW
- 9 power levels regulated by a knob
- cookware detection system
- remaining heat indicator
- devices without exhaust system allow to work with cookware of larger diameter
- efficient cooling system
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U V
979510	2 - induction fields	400	700	850	7	400
979610	4 - induction fields	800	700	850	14	400

Ceramic
induction
hobs



FREESTANDING ELECTRIC HOB TOPS

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the cooking line or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

INOX



PL

POLISH
PRODUCT

FREESTANDING ELECTRIC HOB TOP

- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- available in 4 and 6-hob versions
- **pressed stove plate**
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U V
979500	4 hobs	800	700	850	10,4	400
979600	6 hobs	1200	700	850	15,6	400

ELECTRIC FRY TOPS

- intended for direct thermal processing of food, electric grilling or frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed for small, medium and large gastronomy

INOX



PL POLISH PRODUCT

FREESTANDING ELECTRIC FRY TOP

- ergonomic knobs
- laser-engraved front panel
- operation and power control
- appliance protection system available via the control panel
- working surface: 2200/4400 cm²
- two separate work zones for 800 mm plates
- working temperature range up to 300°C
- waste and grease discharge hole
- grease container
- elevated rear edges
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U V
979301	Single smooth	400	700	850	4,05	400
979302	Single ribbed	400	700	850	4,05	400
979311	Double smooth	800	700	850	8,10	400
979312	Double ribbed	800	700	850	8,10	400
979313	Double smooth/ribbed	800	700	850	8,10	400

Ergonomic control panel



ELECTRIC FRYER

- intended for direct thermal processing of food – electric frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- designed for small, medium and large gastronomy



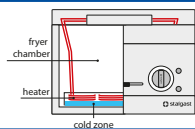
FREESTANDING ELECTRIC FRYER

- ergonomic knobs
- laser-engraved front panel
- work and power light
- appliance protection system available via the control panel
- temperature range: up to 190°C
- system „strefy zimnej”
- protection that cuts off the power after removing the heater
- movable heating elements for easy cleaning
- bezpieczny spust frytury
- equipped with a basket with dimensions: 210x350x110 mm
- ptional: the possibility of placing two baskets in one chamber (2x- 105x350x110 mm)
- adjustable feet

Possibility of placing two baskets in the compartment



Cold zone



Code	Product	W mm	D mm	H mm	V liters	P kW	U V
979250	Single fryer	400	700	850	10	9	400
979991	Set of two baskets	105	350	110	-	-	-

ELECTRIC BRATT PAN

- intended for cooking, stewing and frying food
- appliance dedicated for small and medium catering establishments, particularly recommended for mass catering points



ELECTRIC TILTING BRATT PAN

- large bowl working surface 0.27 m² for simultaneous preparation of several dishes
- manual bowl tilting for emptying its contents quickly and efficiently
- volume 40 l
- extremely stable appliance structure
- adjustable feet



Bowl made of stainless steel



Smooth temperature control



Reinforced base design



Additional equipment: shower set 651202



Code	Product	W mm	D mm	H mm	T °C	S chops/h	P kW	U V
778002	Pan	700	786	912	up to 300	100	6,3	400
651202	Shower set	-	-	-	-	-	-	-

MULTIFUNCTIONAL CONVECTION OVEN

- intended for all cooking processes that do not require the compartment fogging feature
- appliances dedicated for small and medium catering establishments, particularly recommended for mass catering points



POLISH PRODUCT

MULTIFUNCTIONAL CONVECTION OVEN

- **3 operating modes:**
 - top heater (toaster function)
 - fan heater (convection function)
 - top and fan heater combined (convection function plus toaster)
- **intuitive control system**
- **glass oven door**
- oven compartment lighting
- 120 min. timer in continuous work function
- option to set together up to 3 ovens
- oven compartment size 660x445x285 mm
- three levels of rails
- stainless steel grill included
- work and power controls
- housing made of galvanized steel
- adjustable feet



Double glazed oven door



Stainless steel handle



3 oven operation modes



Stove connection kit



Adjustable feet



Code	Product	W mm	D mm	H mm	P kW	U V
965001	Oven	800	640	600	6,54	400
960001	Connection set	-	-	-	-	-



COOKWARE

Lines of professional pots and pans as well as cast-iron utensils for heat treatment and serving hot dishes.

Gredil pots.....	55
Premium pots, High pot with tap.....	56-57
Base for pots.....	57
Complementary accessories.....	57
Frying pans.....	58-63
WOK pans.....	58

Titanium-coated frying pans.....	59
Frying pans with non-stick coating.....	60-63
Comfort frying pans.....	60-61
Comfort frying pans.....	64

GREDIL POTS

- a line of stainless steel pots
- **multi-layer bottom**
- non-heating multi-point fixtures
- **lids included**
- **all pots have reinforced riveted handles**

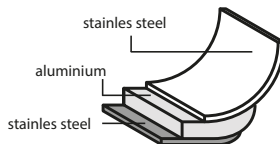


1



2

Multi-layer bottom



1 HIGH POT

- with lid

Code	Ø mm	H mm	V* liters
011245	240	200	9
011285	280	250	15,4
011325	320	260	20,9
011345	320	320	25,7
011365	360	360	36,6
011405	400	400	50,3
011455	450	450	71,6
011505	500	500	98,2

2 MEDIUM POT

- with lid

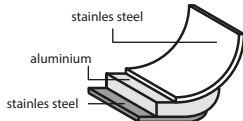
Code	Ø mm	H mm	V* liters
012285	280	180	11,1
012325	320	200	16,1
012365	360	220	22,4
012405	400	260	32,6
012455	450	360	57,3

PREMIUM LINE POTS

- a line of stainless steel pots
- **multi-layer capsule bottom**
- non-heating multi-point fixtures
- **possibility to buy additional lids**
- **all pots from Ø360 mm have reinforced riveted handles**



Multi-layer capsule bottom



Lids included



Multi-point welded handles



HIGH POT

- with lid

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 POT

- with lid

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

LOW POT

- with lid

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



HIGH POT WITH TAP

- multi-layer sandwich bottom ensures even distribution of heat
- solid drain tap
- reinforced upper edge and riveted handles
- lid included



Code	Ø mm	H mm	V liters
011410	400	400	50,3

BASE FOR POTS

- welded structure



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

SAUCEPAN

- with lid



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

SAUCEPAN

- 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

STEWING POT

- with lid



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

COOKING INSERTS

- the set includes 4 inserts
- suitable for low pot 013322 (p. 56)



Code	Ø mm	H mm
020320	300	180

SAUCEPAN

- without lid



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

PANS

- dedicated to frying
- induction compatible
- fast and even heat distribution over the entire surface



PAN

- pans 014323, 014363 and 014403 have an additional handle

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



WOK PAN

- model 037400 satin steel
- model 037401 polished steel



1



2

Handle
attachment
037400



Handle
attachment
037401



No.	Code	Ø mm	H mm	L (handle) mm
1.	037400	400	120	200
2.	037401	400	120	185

NON-STICK PAN

- Teflon-coated



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

**CARBON STEEL PAN**

- with a non-stick coating

Code	Ø mm	H mm
037280	280	40

**TITANIUM-COATED PANS****TITANIUM-COATED PAN**

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

**Pan bottom**

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

**TITANIUM-COATED PAN**

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

**Pan bottom**

Code	Ø mm	H mm
034241	240	50
034281	280	55



ALUMINUM PANS WITH NON-STICK COATING, COMFORT PLUS



- dedicated to frying
- induction compatible
- fast and even heat distribution over the entire surface
- suitable for frying with a small amount of fat
- ergonomic, non-heating handles

Pan bottom



PANCAKE PAN

Code	Ø mm	H mm	V liters
018247	240	28	0,9
018287	280	30	1,3

AI



PAN

Code	Ø mm	H mm	V liters
018246	240	47	1,6
018286	280	51	2,4
018326	320	55	3,5
018366	360	59	4,8
018406	400	63	6,3

AI



WOK PAN

Code	Ø mm	H mm	V liters
018261	280	93	4,2
018321	320	95	5,3
018361	360	120	8,5

AI



ALUMINUM PANS WITH NON-STICK COATING, COMFORT

- dedicated to frying
- fast and even heat distribution over the entire surface
- suitable for frying with a small amount of fat
- ergonomic, non-heating handles



PANCAKE PAN

Code	Ø mm	H mm	V liters
018264	260	30	1,1
018304	300	31	1,5

Al



PAN

Code	Ø mm	H mm	V liters
018204	200	42	1,0
018244	240	47	1,6
018284	280	51	2,4
018324	320	53	2,9
018364	360	59	4,8
018404	400	63	6,3

Al



ALUMINUM PANS WITH NON-STICK COATING, COMFORT GRAPHITE



PANCAKE PAN WITH GRANITE COATING

Code	Ø mm	H mm	V liters
018263	260	29	1,1
018303	300	31	1,5

Al



PAN WITH GRANITE COATING

Code	Ø mm	H mm	V liters
018203	200	42	0,9
018243	240	47	1,6
018283	280	51	2,4
018323	320	55	3,5
018363	360	59	4,8
018403	400	63	6,4

Al



Straight
handle in
model 018363
and 018403

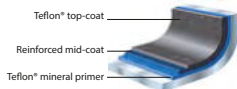


ALUMINUM PANS WITH NON-STICK COATING, PLATINUM



- aluminum pans coated with DUPONT® Teflon®
- three-layer non-stick coating, scratch-resistant
- steel handle made of epoxy-coated steel, provides high thermal strength
- distributes heat over the entire surface quickly and evenly
- allows frying with a small amount of fat

3-layer Teflon coating



1 PAN

- induction layer on the bottom of the pan

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



2 PANCAKE PAN

- induction layer on the bottom of the pan

Code	Ø mm	H mm
032260	255/215	17



Epoxy steel handle



1 PAN

- pans with a diameter of 200 to 280 mm have a wall thickness of 4 mm
- pans with a diameter of 320 mm have a wall 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



2 PANCAKE PAN

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



ALUMINUM PANS WITH NON-STICK COATING

- pans made of cast aluminum coated with a non-stick teflon coating
- handle made of epoxy-coated steel
- distributes heat over the entire surface quickly and evenly
- allows frying with a small amount of fat



PAN

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 PAN

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



PANCAKE PAN

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



FISH PAN

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



CAST IRON COOKWARE



- cast iron dishes with a black surface obtained thanks to the firing process
- ideal for serving hot dishes
- the thick bottom slows down the cooling of food
- double-sided grill hob recommended for standard gas and electric burners (perfect for preparing American and Argentinian steaks)
- cast ironware should be rinsed and dried before use; after use, wash them while still warm, preferably with dishwashing liquid, using a brush; always lubricate with vegetable oil after drying

1 GRILL PAN

- square

Code	W mm	D mm	H mm	M kg
049003	230	230	35	2,6



1

2 PLATTER

- wooden stand and cast iron handle included
- base dimensions: 280 x 155 mm

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



2

3 GRILL HOB

- double-sided (smooth/grooved)

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



3

PLATTER

- black cast iron mini-dish, ideal for serving hot meals
- 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
- wooden stand included (WxD: 310x160 mm)



Code	W mm	D mm	H mm	V liters
049012	210	150	55	0,8



KITCHEN UTENSILS

The most frequently used kitchen tools in everyday work in catering, providing excellent support for every food preparation process.

Buckets.....	66	Dispensers, racks for sauces	81
Salad spinner	67	Tweezers, tongs, openers.	82-83
Bowls, tubs	68	Decoration knives and accessories.....	84
Sieves, colanders	69-70	Can opener	85
Serving accessories	71-75	Manual vegetable slicing appliances.....	85
Spatulas, whisks.....	75-76	Scales.....	86-88
Scoops, pitchers, measuring cups.....	77-78	Thermometers	89
Displays.....	80-81		

PREMIUM BUCKETS OF STAINLESS STEEL

- scale inside the buckets 10, 12, 15 l
- 10 mm edge

Lindén

INOX



BUCKET

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



RING BUCKET

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



LID

- 093101 suitable for buckets 091101 and 092101
- 093151 suitable for buckets 091151 and 092151

Code	Ø mm
093101	280
093151	305

STAINLESS STEEL BUCKETS

- scale inside the bucket
- ring buckets can be stacked



INOX



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



RING BUCKET

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



LID

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

Code	Ø mm
093103	275
093123	290
093153	300



Water drainage
hose



Removable
basket



SALAD SPINNER

- made of durable plastic
- water drainage system



Code	Ø mm	H mm	V liters
072190	420	580	19

BUCKET



- made of durable white polyethylene
- thermal endurance of -40°C to 90°C
- internal graduation of up to 10 l
- does not absorb odors
- no lid



Code	W mm	D mm	V liters
094100	290	290	12,0

BOWL

- polished steel

INOX

Code	Ø mm	H mm	V liters
082180	180	80	1,2
082200	200	80	1,6
082240	240	100	2,7
082280	280	100	4,0
082300	300	110	5,0
082320	320	110	6,0
082360	360	130	8,0



BOWL

- polished steel
- the bowls' diameter measured with the edge

INOX

Code	Ø mm	H mm	V liters
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 steel

INOX

Code	Ø mm	H mm	V liters
081161	160	75	1
081201	200	90	2
081241	240	110	3.5
081281	280	132	6.2
081301	300	140	7
081351	350	160	11.5
081401	400	180	16.5



TUB

- satin 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



SIEVE

INOX



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

TERRINE MOLD

• shape of molds:

098010 - 
098020 - 

INOX



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

DENSE-MESH CONE SIEVE

INOX



Dense mesh



Code	Ø mm	H mm
075200	200	150
075240	240	180

CONE SIEVE

INOX



Perforation
1.8 mm



Code	Ø mm	H mm
075201	200	170
075241	240	210

SIFTING MESH

• mesh approx. 1 mm

INOX



Code	Ø mm	H mm
073200	210	70
073250	250	75
073300	310	75

4 SIEVING MESH KIT

• 4 different mesh diameters of approx:

0,75 x 0,75 mm
1 x 1 mm
2 x 2 mm
3 x 3 mm

INOX



Sieve mesh



Code	Ø mm
073210	210

COLANDER

- stainless steel handle
- perforation 3.4 mm

INOX



Code	Ø mm	L mm
077220	220	260
077260	260	260

SIEVE

- wooden handle
- L - handle length

INOX



Code	Ø mm	L mm
074300	300	430
074350	350	430

SLOTTED TUB

- polished steel

INOX



Code	Ø mm	H mm
072363	360	190
072403	400	220

COLANDER

- with handles

INOX



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

SLOTTED TUB

- satin steel

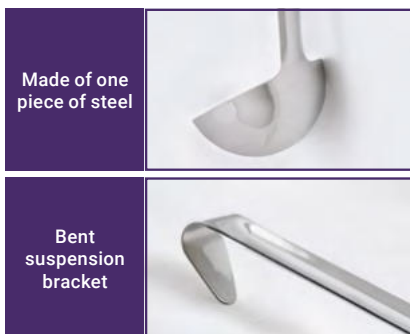
INOX



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

MONOBLOCK KITCHEN TOOLS

- professional lades and monoblock slotted spoons
- weldless, made of one piece of steel
- easy to clean
- ergonomic bent suspension bracket



Made of one piece of steel

Bent suspension bracket



1 SLOTTED SPOON

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

2 SLOTTED SPOON

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



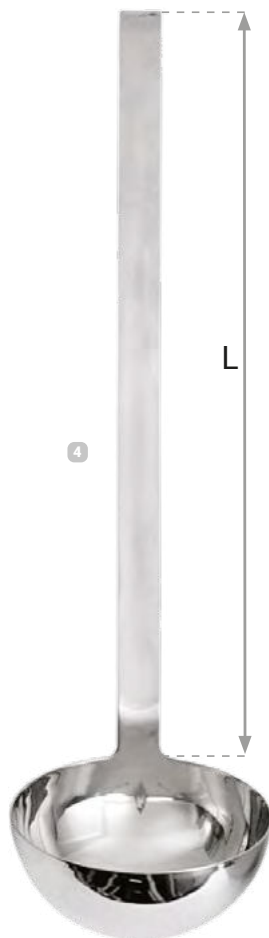
3 LADLE

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
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





MONOBLOCK KITCHEN TOOLS

INOX

No.	Code	Product	L mm	V liters
1.	320010	Ladle	400	0,18
2.	320020	Turning fork	400	-
3.	320030	Perforated spoon	400	-
4.	320040	Serving spoon	400	-

No.	Code	Product	L mm	V liters
5.	320060	Spaghetti spoon	400	-
6.	320070	Slotted spoon	400	-
7.	320080	Spatula	400	-

MONOBLOCK KITCHEN TOOLS

INOX



No.	Code	Product	L mm
1.	312340	Fish spatula	340
2.	311500	Turning fork	500
3.	311100	Serving spoon	460

KITCHEN TOOLS

• round handle

INOX



7



8



9



10



11



12

No.	Code	Product	Ø mm	L mm
1.	321010	Slotted spoon	-	345
2.	321020	Turning fork	-	320
3.	321030	Serving spoon	-	328
4.	321040	Ladle	70	280
	321050	Ladle	85	310
5.	321060	Spaghetti spoon	-	307
6.	321070	Spatula	-	320
7.	321160	Wire whisk with ball (20 wires)	-	270
8.	321100	Vegetable peeler	-	190
9.	321110	Vegetable peeler	-	165
10.	321120	Straight roller blade	57	190
	321150	Can opener	-	220
12.	321001	Hanger with hooks	-	400

SERVING ACCESSORIES



- professional set of serving accessories
- made of high-polished stainless steel with monoblock technology
- no welds and bends, made of one piece of steel
- easy to clean
- handle thickness 2.7 mm



No.	Code	Product	L mm	V liters
1.	420012	Perforated spoon	310	-
2.	420032	Serving spoon	315	-

No.	Code	Product	L mm	V liters
3.	420052	Ladle	310	0,08

SERVING ACCESSORIES



- made of durable plastic reinforced with fiberglass
- perfect for Teflon coatings
- suitable for dishwashing
- suitable for steaming
- high thermal resistance up to +220°C



No.	Code	Product	L mm
1.	325120	Tongs	250
	325130	Tongs	320
2.	325030	Perforated spoon	350
3.	325040	Serving spoon	350

No.	Code	Product	Ø mm	L mm	V liters
4.	325010	Ladle	90	310	0,11
5.	325070	Slotted spoon	-	350	-
6.	325080	Spatula	-	350	-

SPATULAS

**1 TURNER**

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

Code	L mm
503205	280

2 ANGLE TURNER

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

Code	L mm
503235	370

5 TURNER

- non-slip handle
- A = 90 mm, B = 75 mm

Code	L mm
270150	150

6 TURNER

- non-slip handle
- A = 200 mm, B = 80 mm

Code	L mm
270260	260

7 TURNER

- non-slip handle
- A = 135 mm, B = 85 mm

Code	L mm
264170	170

8 ANGLE TURNER

- wooden handle
- A = 140 mm, B = 100 mm

Code	W mm	L mm
503200	100	300

11 SPATULA FOR CONFECTIONERY

- plastic handle

Code	L mm
261090	100

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 WHISK

- steel working section
- plastic handgrip

Code	L mm
313250	250
313350	350
313450	450
313550	550

2 WHISK

Code	L mm
313300	300
313400	400
313500	500
313600	600

3 SLOTTED SPOON

Code	Ø mm	L mm
310160	160	350
310200	200	450

4 SLOTTED SPOON

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

5 FRIES SCOOP

Code
319000

6 PADDLE

- thickness 20 mm

Code	L mm
314075	700
314100	1000
314125	1250

7 COOKING PADDLE

- made of stainless steel

Code	L mm
314130	1460



SCOOP



AI



Code	V liters
304072	0,47
304073	0,68

FUNNEL

- sieve included
- lower diameter 17 mm

INOX



Code	Ø mm
301151	150

SCOOP

INOX



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

SCOOP

INOX



Code	Ø mm	V liters
304102	100	1

MEASURING SPOON

- 4 sizes included:
1/4 teaspoon (1.25 ml)
1/2 teaspoon (2.5 ml)
1 teaspoon (5 ml)
1 spoon (15 ml)
- volumes visible on holders

INOX



Code	V liters
506010	0,00125 - 0,015

MEASURING CUPS

- 4 sizes included:
1/4 cup (60 ml)
1/3 cup (80 ml)
1/2 cup (125 ml)
1 cup (250 ml)
- volumes visible on holders

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

- scale inside the pitcher

INOX



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

4 - SIDED GRATER

- non-slip base
- convenient handle

INOX



Code	W mm	D mm	H mm
302191	100	80	230

HEXAGONAL GRATE

INOX



Code	H mm
302190	190

BONING STRIP

AI



Code	L mm
099102	450
099103	600
099104	900
099105	1200

RECEPTION BELL

• chromed

Cr

BONING SKEWER

INOX



Code	Ø mm	H mm
398000	85	60

RECEIPT TRAY

INOX



Code	W mm	D mm
398150	150	110



Code	Ø mm	H mm
398100	80	150

DISPLAY FOR GN CONTAINERS

INOX

- 815200 - volume 3 x GN 1/6 max 150 mm
- 815250 - volume 3 x GN 1/6 and 2 x GN 1/9 max 150 mm
- 815240 - volume 5 x GN 1/4 max 150 mm
- containers and lids sold separately



1



2

PL STALGAST
RADOM

3



No.	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

- volume 5xGN 1/9 65mm

PL STALGAST
RADOM

INOX



Code	W mm	D mm	H mm
815500	629	200	250



SAUCE DISPENSER WITH PUMP



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

Code	Description	W mm	D mm	H mm	V liters
065164	GN 1/4	265	162	190	4,3
065166	GN 1/6	176	162	190	2,6
065169	GN 1/9	176	108	190	1,5

SAUCE DISPENSER

- for cold sauces only



Code	Colour	Ø mm	H mm	V liters
065352	Yellow	55	210	0,35
065722	Yellow	70	240	0,70
065721	Red	70	240	0,70
065723	White	70	240	0,70

FIFO SAUCE DISPENSER

- made of slightly transparent plastic
- wide opening with a cap for easy filling
- silicone non-drip system for precise sauce dispensing
- fifo system ensuring safety and product control
- easy to clean
- for cold sauces only



Code	Ø mm	H mm	V liters
065004	75	208	0,710

DISPLAYS



1



2



3

No.	Code	Product	Ø mm	W mm	D mm	H mm
1.	348050	Sandwich display with 5 compartments	-	347	120	52
2.	065105	Display for sauce dispensers 5 bottles	5x75	435	110	120
3.	348030	Rack for 3 hot dogs	-	217	110	118

PASTRY TONGS



Code	L mm
423223	120
423283	280

CAKE TONGS



Code	L mm
423285	280

GRILL TONGS



Code	L mm
423224	220
423284	280

SPAGHETTI TONGS



Code	L mm
421060	200

ROAST TONGS



Code	L mm
421040	210

UNIVERSAL TONGS



Code	L mm
422241	240
422301	300
422401	400

UNIVERSAL TONGS



Code	L mm
422302	300
422402	400

BREAD TONGS



Code	L mm
421050	210

ICE TONGS



Code	L mm
471101	180

UNIVERSAL TONGS



Code	L mm
422243	230
422303	300

POLYCARBONATE TONGS



Code	L mm
425110	230

POLYCARBONATE TONGS



Code	L mm
425410	230

EGG CUTTER

- 2 blades
- able to cut into quarters and slices (~ 5 mm)



Code	W mm	D mm	H mm
332071	120	95	40

GARLIC SQUEEZER

- made of akulon
- easy to clean modular design



Code	L mm
332030	180

LEMON SQUEEZER

- made of painted aluminum



Code	Ø mm	L mm
474000	55	208

RICE PORTIONER

- the portioner may not be used with harder products such as ice cream
- weight approx. 70g, 1/12



Code	L mm
531121	250

FISH SCRAPER



Code	L mm
303211	235

TWEEZERS FOR FISH-BONE REMOVAL



Code	L mm
303220	120

ICE TONGS



Code	L mm
471100	145

SUGAR/ICE TONGS



Code	L mm
421070	190

SUGAR/ICE TONGS



Code	L mm
421080	110

DECORATION KNIVES



- large selection of professional decoration knives
- ergonomic plastic handles



1 VERTICAL DECORATIVE CHANNEL KNIFE

Code	L mm
334102	155

2 CITRUS DECORATION KNIFE

Code	L mm
334101	132

3 DECORATIVE BUTTER KNIFE

Code	L mm
334106	197

5 HORIZONTAL DECORATIVE CHANNEL KNIFE

Code	L mm
334103	140

6 TOMATO HOLLOWER

Code	L mm
334111	145

4 CITRUS PEELING KNIFE

Code	L mm
334113	170

KITCHEN TOOLS CARVING SET

- 7 elements
- set includes:
 - vegetable peeler
 - decorative butter knife
 - 2x decorative knife for balls: 15 mm and 22 mm
 - citrus decorative knife
 - vertical decorative channel knife
 - apple hollower

INOX



Code
334406

CURVED DECORATIVE KNIFE

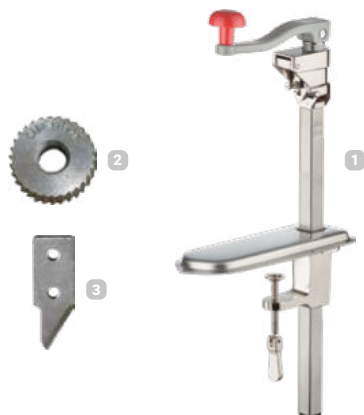
- narrow blade



Code	L mm
334070	70

CAN OPENER

- is fixed to the tabletop with cramp and screws
- knife with wheel included
- opens cans with a height of 20 to 400 mm



No.	Code	Product	Ø mm	H mm
1.	300640	Can opener	-	640
2.	300000	Wheel	25	-
3.	300010	Blade	-	40

CAN OPENER



Code	H mm
300400	560

MANDOLINE SLICER

- helps in slicing and fancy cutting
- smooth adjustment of cutting thickness
- choosing blade and cutting thickness without dismantling the knife
- ability to cut:
 - slices from 0.5 to 0.9 mm
 - julienne cuts 4.5 x 4.5 mm and 9x9 mm
- equipped with a pressure component
- safe non-slip device base
- has very sharp knives; please be careful
- we recommend shredding with the use of clamp during cutting and cleaning

Code	W mm	D mm	H mm
336003	400	170	135



INOX

APPLE PEELING AND CUTTING APPLIANCE

- peeling, cutting and hollowing
- made of cast iron and nickel-plated steel
- base with suction cup for tabletop

Code	W mm	D mm	H mm
331010	100	130	280



Al

TABLETOP SCALES

- intended for work in the kitchen as auxiliary or control appliances
- LCD display
- multiple taring
- able to work without power supply
- overload protection



RS232 PORT WITH CABLE FOR CONNECTING CASH REGISTER / COMPUTER / POS

- port communicates with scales 730032, 730062, 730152, 730302 with a cash register or POS (cash register program)

Code	L mm
730001	1500



AUXILIARY SCALE

- battery power supply (3 AA batteries included) or via the mains power supply (optional - power supply not included)
- working time on battery 300 hours
- measurement stabilization time approx. 2 seconds
- measuring range: g, lb, oz, dwt
- model 730011 used in the kitchen as a precision scale, portable dedicated to cafes (weighing coffee, etc.), confectioneries (e.g. brewing spices)
- integrated transport lock
- ABS case



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
730011	140	205	41	0,4	0,62	0,1
730012	140	205	41	0,4	2,2	1

AUXILIARY SCALE

- battery and mains power supply (230 V)
- working time on battery approx. 100 hours
- checkweighing feature
- measurement stabilization time approx. 3 seconds
- LCD display with backlight
- 4 adjustable feet, spirit level
- ABS case

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
730030	260	270	122	3,2	3	0,5
730060	260	270	122	3,2	6	1
730150	260	270	122	3,2	15	2
730301	260	270	122	3,2	30	5



Certified scale

Code	Product	W mm	D mm	H mm	M kg	Scope kg	Precision g
730032	Scale	260	270	122	3,2	3	1
730062	Scale	260	270	122	3,2	6	2
730152	Scale	260	270	122	3,2	15	5
730302	Scale	260	270	122	3,2	30	10
730002	Weighing pan	300	225	-	-	-	-

AUXILIARY SCALE

- waterproof scales - IP68 - allowing safe weighing of liquids and work in humid environments
- battery and mains power supply (230 V)
- working time on battery approx. 50 hours
- checkweighing feature
- measurement stabilization time approx. 0.5 seconds
- 2 LCD displays with backlight
- 4 adjustable feet, backlit level
- stainless steel housing

Waterproof scale

Code	Product	W mm	D mm	H mm	M kg	Scope kg	Precision g
730031	Scale	256	280	121	3,9	3	0,5
730061	Scale	256	280	121	3,9	6	1,0
730151	Scale	256	280	121	3,9	15	2,0
730311	Scale	256	280	121	3,9	30	5
730003	Weighing pan	300	225	-	-	-	-

CALCULATOR SCALES

- application in catering, trade, industry and pharmacies
- touch keyboard with replaceable pad (allows describing PLU codes)
- 4 adjustable feet, spirit level
- ABS case
- verified scales

CALCULATOR SCALE

- battery and mains power supply (230 V)
- working time on battery approx. 180 hours
- 2 LCD displays with backlight
- transport grip
- integrated power supply recess



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
731152	351	359	111	4,2	15	5

STORE SCALES

- application in catering, trade, industry and pharmacies
- 4 adjustable feet
- verified scales
- ABS case



STORE SCALE

- mains or battery power supply with automatic shutdown
- LCD display
- proximity sensors for touchless scale taring
- features: percentage weighing, piece counting, totaling, result retention
- transport lock, measurement stabilization time approx. 1 second
- backlit level
- menu lock
- anti-theft protection
- optional interface handling modules: USB, RS232, Ethernet



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	U V
730036	240	250	74	1,5	3,2	1	230
730066	240	250	74	1,5	6,4	2	230
730156	240	250	74	1,5	16,0	5	230

WAREHOUSE SCALES

- suitable for work in warehouses, stores and wholesalers
- design resistant to shocks and vibrations
- overload protection
- 4 adjustable feet, spirit level
- verified scales

WAREHOUSE SCALE

- checkweighing feature, subtotals, totals
- movable LCD display
- platform made of stainless steel



Code	W mm	D mm	H mm	Platform (WxD) mm	M kg	Scope kg	Precision g	U V
732032	305	489	542	355 305	10,9	30	10	230
732062	420	686	896	550 420	17,5	60	20	230
732152	420	686	896	550 420	17,5	150	50	230
732352	500	785	896	650 500	27,6	300	100	230

TEMPERATURE INDICATOR

- temperature indicator -40÷40°C
- stainless steel housing
- suspension bracket



Code
620110

THERMOMETER PROBE

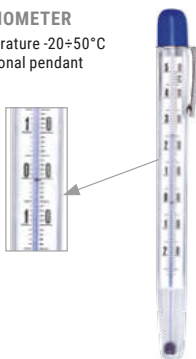
- temperature indicator -0÷300°C
- stainless steel housing 18/10



Code	Ø mm	L mm
620510	50	160

THERMOMETER

- temperature -20÷50°C
- functional pendant



Code
620210

ELECTRONIC THERMOMETER

- temperature -50÷280°C
- probe 210 mm
- probe cover
- sold without batteries (matching A76 or LR44 battery)



Code
620010

ELECTRONIC THERMOMETER WITH MOVABLE HEAD

- temperature range -50÷300°C / -58÷572°F
- rotating stainless steel probe
- reading stop function
- sold without batteries (matching CR2032 battery)



Code	W mm	D mm	H mm
620011	52	21	160

THERMO-HYGROMETER

- temperature 0÷50°C
- humidity 25÷95%
- can be hung
- sold without batteries (matching AAA battery)



Code
620310

NON-CONTACT DIGITAL THERMOMETER

- temperature -50÷380°C
- laser viewfinder
- digital display
- digital thermometer for contactless measurement of food temperature
- sold without batteries (matching 6LR61 battery)



Code
620711



KNIVES AND CUTTING BOARDS

Wide range of high-quality knives necessary in gastronomy. Professional cutting boards that are part of every kitchen equipment.

Knives and kitchen knife sets	91-105
Cleavers, mallets.	94, 111
Magnetic strips	102
Sharpeners and steels	105-106

Kitchen scissors	110
Cutting boards	107-109
Butcher's block	110

SANELLI KNIVES PREMANA PROFESSIONAL LINE

- non-slip handle made of two types of plastic, hard (red) and soft (green)
- chrome-molybdenum steel blade with a hardness of 54-56 HRC

INOX



blade shape refined with the utmost care

blade shaft deeply embedded in the handle



blade made of carbon-chromium-molybdenum alloy with added vanadium with the designation X60CrMoV14 and hardness of 54-56 HRC

handle lining made of durable Santoprene and polypropylene with added Biomaster antibacterial agent



Patent / Brevet
Italy N° 199524
Europe N° 0176486
USA N° 4712304

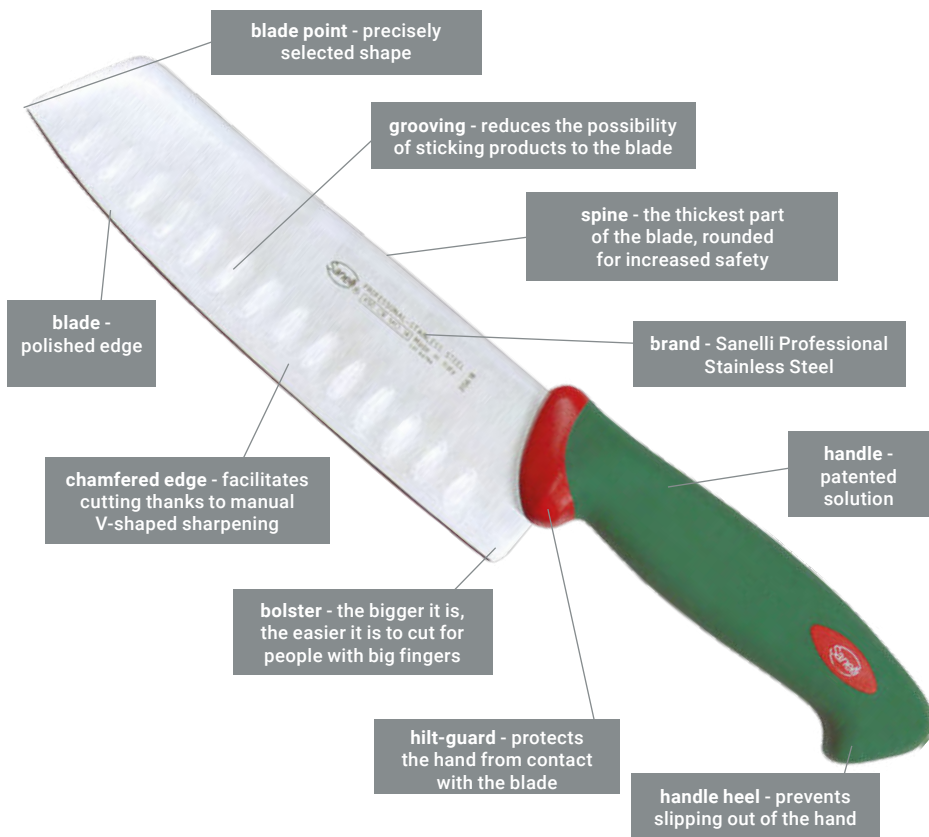


FOR VERSATILE USE IN CATERING AND WIDE APPLICATION IN FOOD INDUSTRIES

- manufactured by a global Italian brand, whose tradition dates back to 1864
- blades have a concave cut for better knife balance, comfort and efficiency of the users' work
- each knife is finished and sharpened manually
- the homogeneity of the cutting edge with the optimal angle ($<35^\circ$) is controlled by means of laser equipment
- long-lasting sharpness of corrosion-resistant cutting edges with high hardness and carefully selected flexibility
- blades easily undergo the sharpening process
- ergonomic shape of handles developed at the Milan Polytechnic in the Ergonomics of Posture and Movement department using computer experimental tests
- unique handles made of Santoprene with added polypropylene for non-slip properties



Santoprene handles are made using a durable Biomaster antibacterial material; the added silver ions, which are an integral part of the material, inhibit microbial growth throughout the life of the knives, eliminating 99.71% of the most virulent bacteria: methicillin-resistant staphylococcus aureus (MRSA) and colibacillosis (Lat. Escherichia coli)





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	Smoked meat knife	315
5.	210240	Roasting knife	230

No.	Code	Product	L mm*
6.	204220	Flexible filleting knife	220
7.	201180	Butcher's knife	180
	201220	Butcher's knife	230
8.	207160	Straight boning knife	155
9.	203180	Notching knife	180
10.	208160	Curved boning knife	160
11.	209160	Narrow boning knife	160
12.	205280	Salmon knife	275
13.	225330	Fish knife	330



The full range of knife kits on p. 103-105

SET OF KNIVES

- the set includes rolled knives:
218250, 219240, 207160, 214100, 216060
and a 460x160 mm (WxD) buckle case

No.	Code	Product	L mm*
1.	215120	Tomato knife	115
2.	214100	Peeling knife	100
3.	216060	Vegetable knife	60
4.	226180	Japanese knife	180
5.	226161	Japanese santoku knife	160
6.	270260	Spatula	260
7.	270150	Spatula	150
8.	264170	Perforated spatula	170
9.	213160	Cleaver	160
10.	212220	Steel	220
	212300	Steel	300
11.	231360	Cheese knife with two handles	360
12.	200005	Sanelli knives set	-



SANELI KNIVES



- the Skin knives line is made of steel with high 54-56 HRC hardness and good flexibility
- high quality of cut
- non-slip handle made of polypropylene



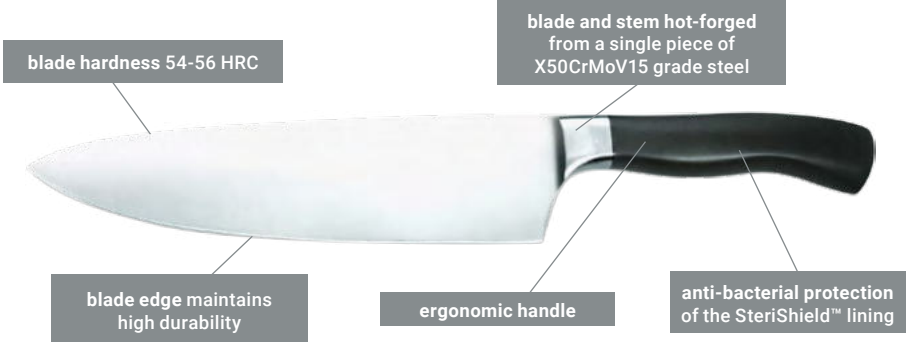
The full range of knife kits on p. 103-105

No.	Code	Product	L mm*
1.	286212	Kitchen knife	210
	286252	Kitchen knife	255
2.	286182	Utility knife	180
	286222	Utility knife	230
3.	286243	Roasting knife	230
4.	286242	Bread knife	235
5.	286102	Peeling knife	95
	287110	Peeling knife	110

No.	Code	Product	L mm*
6.	287111	Peeling knife	110
7.	287112	Tomato knife	120
8.	287120	Universal knife	120
9.	286062	Vegetable knife	60
	287070	Vegetable knife	70

STALGAST ELITE FORGED KNIVES

- perfectly designed from the blade, edge, spine, from base to stem
- ergonomic and hygienic design preventing the accumulation of leftover at the joints
- perfectly made and perfectly balanced
- hot-forged from a single steel rod, subjected to a process consisting of 50 stages



1



3



2



4



5

The full range of knife kits on p 103-105

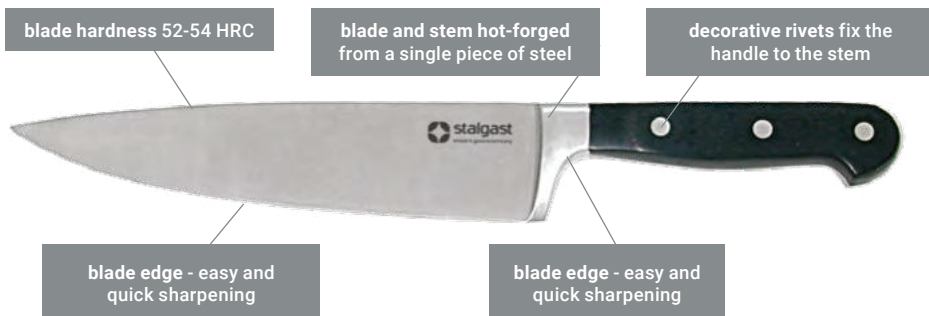
No.	Code	Product	L mm*
1.	290250	Kitchen knife	250
2.	291230	Kitchen knife	230
3.	293065	Vegetable knife	65

No.	Code	Product	L mm*
4.	295180	Santoku knife	180
5.	212257	Diamond steel	255

STALGAST KNIFE MADE OF FORGED STEEL



- blade hardness 52-54 HRC
- made of forged steel
- handle adjusted in a way that prevents the accumulation of leftovers at the joints



The full range of knife kits on p. 103-105

No.	Code	Product	L mm*
1.	218209	Kitchen knife	200
	218259	Kitchen knife	255
	218309	Kitchen knife	300
2.	219209	Bread knife	200
3.	203139	Meat knife	130
	203209	Meat knife	200
4.	209159	Filleting knife	155
	204189	Filleting knife	180

No.	Code	Product	L mm*
5.	217139	Steak/tomato knife	115
6.	214109	Peeling knife	100
7.	216089	Vegetable knife	80
8.	211189	Fork	180
9.	212259	Steel	250



STALGAST KNIVES
OF ROLLED STEEL

- blade hardness 52-54 HRC
- handle adjusted in a way that prevents the accumulation of leftovers at the joints
- blades made of stainless steel hardened by rolling



The full range of knife kits on p 103-105

No.	Code	Product	L mm*
1.	218208	Kitchen knife	210
	218258	Kitchen knife	240
2.	210208	Roasting knife	200
3.	219208	Bread knife	195
4.	214108	Peeling knife	100
	214138	Peeling knife	115

No.	Code	Product	L mm*
5.	216088	Vegetable knife	75
6.	211158	Fork	150
7.	227259	Poultry shears	250
8.	212259	Steel	250
	212309	Steel	300

JAPANESE KNIFE SASHIMI

- perfectly designed from the blade, edge, spine, from base to stem
- the production process includes 50 stages
- hot forged from one piece of steel
- they have a hardness of 54-56 HRC
- made of high quality alloy of German surgical steel with a martensitic structure
- the blade's cutting edge is sharpened on one side in accordance with Japanese tradition



Code	L mm*
298210	210



PREMIUM HACCP STAINLESS STEEL KNIVES



- made of high quality X50CrMoV15 steel;
- non-slip handle
- ergonomic and hygienic handle design preventing the accumulation of leftovers at the joints

1 KITCHEN KNIFE

Code	Colour	L mm*
283262	● 260	260
283263	● 260	260
283264	● 260	260
283265	● 260	260
283266	○ 260	260



3 KITCHEN KNIFE

Code	Colour	L mm*
283201	● 200	200
283202	● 200	200
283203	● 200	200



4 UTILITY KNIFE

Code	Colour	L mm*
284181	● 180	180
284183	● 180	180
284184	● 180	180



5 CUTTING KNIFE

Code	Colour	L mm*
283181	● 180	180
283186	○ 180	180



6 UTILITY KNIFE

Code	Colour	L mm*
284151	● 150	150



8 VEGETABLE KNIFE

Code	Colour	L mm*
283062	●	60



9 BREAD KNIFE

Code	Colour	L mm*
283306	□	300



10 BONING KNIFE

Code	Colour	L mm*
283304	●	300



11 BUTCHER'S KNIFE

Code	Colour	L mm*
284251	●	250



12 BUTCHER'S KNIFE • curved

Code	Colour	L mm*
284311	●	250



13 SOFT CHEESE KNIFE

Code	Colour	L mm*
283156	□	150



STALGAST HACCP KNIVES OF ROLLED STEEL



INOX



HACCP
marking
system



RAW
MEAT



VEGETA-
BLES



RAW
POULTRY



FISH



DAIRY



COOKED MEAT
SMOKED MEAT

1 UTILITY KNIFE

Code	Colour	L mm*
281152	●	160
281153	●	160
281154	●	160



2 KITCHEN KNIFE

Code	Colour	L mm*
281211	●	220
281212	●	220
281213	●	220
281214	●	220
281216	●	220



3 KITCHEN KNIFE

Code	Colour	L mm*
281251	●	250
281252	●	250
281253	●	250
281254	●	250
281255	○	250
281256	●	250



4 CUTTING KNIFE

Code	Colour	L mm*
282151	●	160
282154	●	160



5 PEELING KNIFE

Code	Colour	L mm*
285081	●	90
285082	●	90
285083	●	90



6 PEELING KNIFE

Code	Colour	L mm*
285092	●	100



7 PEELING KNIFE

Code	Colour	L mm*
285102	●	105



8 BREAD ROLL KNIFE

Code	Colour	L mm*
250012	●	85





CHEF'S CASE FOR KNIVES

- 10 knife compartments
- fitted with a belt with a length adjustment of 810-1370 mm
- compartment for pens, business cards and other accessories
- max knife length 450 mm
- cover closed with plastic latches
- ID on the back with a slide-out name plate for personal data



Code	W mm	D mm	H mm
201000	515	230	80

MAGNET STRIP WITH JOOKS

PP

No.	Code	Ilość haczyków	L mm
1.	248458	5	450
2.	248608	6	625



MAGNET STRIP

- modern design
- recommended for „open” kitchens

INOX

Code	L mm
249448	406



MAGNET STRIP

Code	L mm
249338	330
249558	550



KNIVES KITS

SANNELII SET WITH STRIP

- non-slip handle made of durable Santoprene and polypropylene with added Biomaster antibacterial agent
- chrome-molybdenum steel blade
- blade hardness 54-56 HRC



No.	Code	Product	L mm*
1.	249558	Magnet strip	550
2.	218200	Kitchen knife	200
3.	264170	Turner	170
4.	204220	Flexible filleting knife	220
5.	201220	Butcher's knife	230
6.	209160	Boning knife	160
7.	214100	Peeling knife	100



SET OF FORGED KNIVES WITH A COVER

- 10 knife compartments
- ergonomic handle made in a way that eliminates accumulating leftovers at the joints
- blade made from a forged rod of X50CrMoV15 grade steel

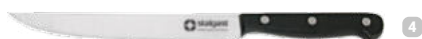


No.	Code	Product	L mm*
1.	212257	Diamond steel	255
2.	295180	Santoku knife	180
3.	291230	Kitchen knife	230
4.	293065	Vegetable knife	65
5.	201000	Case	-



ROLLED KNIVES SET WITH A STRIP

- handle adjusted in a way that prevents the accumulation of leftovers at the joints
- blade made of stainless steel hardened by rolling
- blade hardness 52-54 HRC



No.	Code	Product	L mm*
1.	249338	Magnet strip	330
2.	212309	Steel	300
3.	218208	Kitchen knife	210
4.	210208	Roasting knife	200
5.	211158	Fork	150
6.	214108	Peeling knife	100

SET OF FORGED KNIVES WITH A COVER

- handle adjusted in a way that prevents the accumulation of leftovers at the joints
- made of forged steel
- blade hardness 52-54HRC



STALGAST KNIFE CASE

- made of waterproof material
- velcro fastening system
- 6 knife compartments
- WxD dimension: 125x410 mm (615x350 mm if unfolded)



No.	Code	Product	L mm*
1.	212259	Steel	250
2.	211189	Fork	180
3.	218209	Kitchen knife	200
4.	219209	Bread knife	200
5.	203209	Meat knife	200
6.	209159	Filleting knife	155
7.	200019	Case	-

KNIVES SET

- the set includes rolled knives:
218250, 219240, 207160, 214100, 216060
and a buckle case (WxD): 460x160 mm



Code
200005

STEELS



No.	Code	Product	L mm*
1.	212220	Sanelli steel	220
	212300	Sanelli steel	300
2.	212259	Steel	250
	212309	Steel	300
3.	212257	Diamond steel	255

KNIFE SHARPENER

- ergonomic handle
- also sharpens serrated knives
- sharpening section made of tungsten carbide



Code	W mm	D mm	H mm
247500	145	20	60

KNIFE SHARPENER

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



Code	W mm	D mm	H mm
247501	190	50	60

KNIFE SHARPENER

- intended for sharpening knives with a smooth blade
- case made of ABS durable plastic
- the 360° sharpening section keeps the blade in a fixed position, eliminating vibrations
- the precision of sharpening wheels is - 0.01 mm
- fitted with a non-slip suction cup, allowing fixing to the tabletop



Code	W mm	D mm	H mm
247502	145	63	52



SHARPENING DEVICE

- designed for sharpening knives and scissors
- for sharpening smooth knives
- the sharpening process involves no water
- 2 guides for sharpening the right or left side of the knife

0,07kW



Drawer for filings

Code	W mm	D mm	H mm	N rev/min	P kW	V V
242180	190	90	80	1950	0,07	230

SHARPENING DEVICE

- suitable for sharpening carbon steel knives and scissors
- the sharpening process takes place without water
- does not damage or overheat the steel blade
- case made of durable plastic
- two sharpening parts for knives with slim and big blade
- sharpening angle 14°-28°
- possibility of sharpening carbon steel knives
- has an easily replaceable abrasive lining
- drawer for filings

0,11kW



Code	W mm	D mm	H mm	N rev/min	P kW	U V
242500	320	110	130	3000	0,11	230

KNIFE SHARPENING DEVICE

- max sharpening angle 28°
- the sharpening process takes place without water
- diamond sharpening stone
- does not damage or overheat the steel blade
- suitable for sharpening ceramic knives
- filings container

0,09kW



Drawer for filings

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

HACCP CUTTING BOARDS

- made of polypropylene
- available in 6 colors



HACCP
marking
system



RAW
MEAT



VEGETABLES



RAW
POULTRY



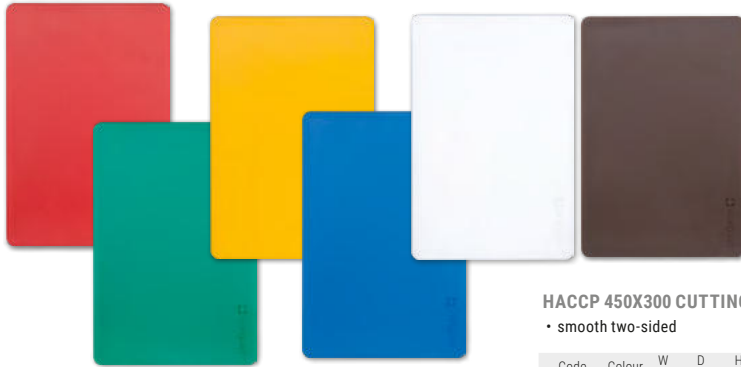
FISH



DAIRY

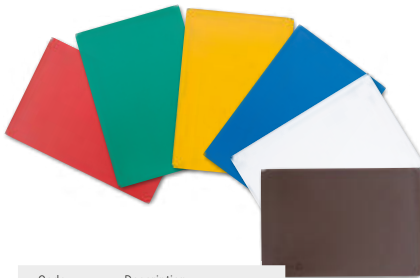


COOKED MEAT
SMOKED MEAT



HACCP BOARD SET

- set of boards made of polypropylene in 6 colors



Code	Description
341450	450x300 smooth
341320	GN 1/2 with cut-out
341530	GN 1/1 with cut-out

HACCP 450X300 CUTTING BOARD

- smooth two-sided

Code	Colour	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	Brown	450	300	13

BOARD STAND

- rack for 6 boards

INOX



Code	W mm	D mm	H mm
349060	300	270	270

BOARDS WITH CUT-OUT

HACCP CUTTING BOARD GN 1/2

- two-sided:
- smooth
- with cut-out

Code	Colour	W mm	D mm	H mm
341321	●	325	265	12
341322	●	325	265	12
341323	●	325	265	12
341324	●	325	265	12
341325	□	325	265	12
341326	●	325	265	12



HACCP CUTTING BOARD GN 1/1

- two-sided:
- smooth
- with cut-out

Code	Colour	W mm	D mm	H mm
341531	●	530	325	15
341532	●	530	325	15
341533	●	530	325	15
341534	●	530	325	15
341535	□	530	325	15
341536	●	530	325	15



HACCP600X400 CUTTING BOARD

- two-sided:
- smooth
- with cut-out

Code	Colour	W mm	D mm	H mm
341631	●	600	400	18
341632	●	600	400	18
341633	●	600	400	18
341634	●	600	400	18
341635	□	600	400	18
341636	●	600	400	18



CUTTING BOARD

- made of polypropylene in black
- available in two-sided smooth or notched variant
- for use in smoking, grilling, BBQ, making sushi, banquet service and open kitchens



No.	Code	Description	W mm	D mm	H mm
1.	341457	Smooth board	450	300	13
2.	341327	Board with a cut-out GN 1/2	325	265	12
	341537	Board with a cut-out GN 1/1	530	325	15
	341637	Board with a cut-out	600	400	18

Board with a cut-out



Two-sided smooth board



1



2



CUTTING BOARD

- recommended for use in kitchen facilities and bars
- non-slip coating on the board edges
- perfect solution for smooth tabletops
- equipped with a practical hanger
- temp. resistance up to +90°C



Code	W mm	D mm	H mm
340270	270	190	9
340351	350	250	10



CUTTING BOARD

- made of beech wood
- thickness 20 mm



No.	Code	W mm	D mm	H mm
1.	342250	300	250	20
2.	342400	400	300	20
3.	342500	500	300	20

BUTCHER'S BLOCK

- block plate made of polyethylene
- block plate dimensions (WxDxH): 500x400x50 mm
- stainless steel base

PE



Code	W mm	D mm	H mm
680541	500	400	860

SCISSORS



No.	Code	Product	L mm
1.	227180	Kitchen scissors	185
2.	227250	Poultry shears	250
3.	227259	Poultry shears	250

PEELERS



Blade model
334118



No.	Code	Product	Blade length mm	L mm
1.	334118	Peeler smooth blade	55	125
	334119	Peeler corrugated blade	55	125
2.	334100	Vegetable peeler	50	100

MEAT Mallet

- plastic handle
- 3 crushing surfaces

INOX



Code	M kg
247090	0,9

MEAT TENDERIZER

- blades in two rows made of high quality stainless steel
- meat fibers are being cut, not crushed
- possibility to remove the foot for cleaning

INOX



Code	Colour	Blades	W mm	D mm	H mm
247514	Red	45	145	45	103

MEAT Mallet

- 2 crushing surfaces



Code	M kg	L mm
247040	0,4	250

CHEF'S Mallet

- spring system connected to 56 knives cutting through meat fibers
- handle length 185 mm

INOX



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



ACCESSORIES AND TABLEWARE

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.....	113-129
Steak and pizza cutlery.....	128
Porcelain and tableware.....	130-135
Spice kits	136

Spice grinders	138
Mortar with pestle.....	138
Bread baskets.....	139-140
Menu holder, table bin, stew kettles	138

CATERING CUTLERY

• price per item

INOX
18/0



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



BAR CUTLERY

• price per item

INOX
18/0



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



BISTRO CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pcs
1.	355061	Table spoon	176	12
2.	355051	Table fork	176	12
3.	355081	Table knife	205	12
4.	355011	Tea spoon	132	12



CANTEEN CUTLERY

• price per item

INOX
18/0

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



ECO RESTAURANT CUTLERY

• price per item

INOX
18/0



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



CLASSIC CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pcs
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	Cake fork	140	12
6.	357140	Coffee spoon	100	12



ARDILA CUTLERY

• price per item

INOX
18/0



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



NAVIA CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pcs
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.	350270	Soup ladle	305	1



SEGURA CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pes
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	12
6.	355720	Cake fork	136	12



TAMBRE CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pcs
1.	355660	Table spoon	200	12
2.	355650	Table fork	200	12
3.	355680	Table knife	218	12
4.	355610	Tea spoon	147	12
5.	355640	Cake spatula	220	1
6.	355670	Soup ladle	305	1



RESTAURANT CUTLERY

- price per item
- 351080 knife made of AISI 420 steel

INOX
18/10

No.	Code	Product	L mm	K pes
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	Cake fork	145	12



TURIA CUTLERY

• price per item

INOX
18/0



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



KANADI CUTLERY

• price per item

INOX
18/10

No.	Code	Product	L mm	K pes
1.	359860	Table spoon	200	12
2.	359850	Table fork	195	12
3.	359880	Table knife	210	12
4.	359810	Tea spoon	110	12
5.	359840	Dessert spoon	153	12
6.	359820	Cake fork	156	12



AKENDIZ CUTLERY

• price per item

INOX
18/10

No.	Code	Product	L mm	K pes
1.	359960	Table spoon	200	12
2.	359950	Table fork	198	12
3.	359980	Table knife	207	12
4.	359910	Tea spoon	109	12
5.	359940	Dessert spoon	154	12
6.	359920	Cake fork	157	12



BAGUETTE CUTLERY

INOX
18/10

- price per item

No.	Code	Product	L mm	K pcs
1.	353360	Table spoon	193	12
2.	353350	Table fork	190	12
3.	353380	Table knife	225	12
4.	353310	Tea spoon	140	12
5.	353340	Coffee spoon	120	12
6.	353320	Cake fork	143	12



HIDRAULIC CUTLERY

INOX
18/0

- we recommend placing the product in the cutlery basket when washing in the dishwasher
- price per item



No.	Code	Product	L mm	K pcs
1.	353260	Table spoon	200	12
2.	353250	Table fork	200	12
3.	353280	Table knife	220	12
4.	353210	Tea spoon	140	12
5.	353261	Table spoon	200	12
6.	353251	Table fork	200	12
7.	353281	Table knife	220	12
8.	353211	Tea spoon	140	12



BCN COLOUR CUTLERY

INOX
18/0

- we recommend placing the product in the cutlery basket when washing in the dishwasher
- price per item

No.	Code	Product	L mm	K pcs
1.	353160	Table spoon	200	12
2.	353150	Table fork	200	12
3.	353180	Table knife	221	12
4.	353110	Tea spoon	140	12
5.	353190	Latte spoon	202	12
6.	353120	Cake fork	140	12



No.	Code	Product	L mm	K pcs
1.	353161	Table spoon	200	12
2.	353151	Table fork	200	12
3.	353181	Table knife	221	12
4.	353111	Tea spoon	140	12
5.	353191	Latte spoon	202	12
6.	353121	Cake fork	140	12



BCN COLOUR CUTLERY

- we recommend placing the product in the cutlery basket when washing in the dishwasher
- price per item

No.	Code	Product	L mm	K pcs
1.	353162	Table spoon	200	12
2.	353152	Table fork	200	12
3.	353182	Table knife	221	12
4.	353112	Tea spoon	140	12
5.	353192	Latte spoon	202	12
6.	353122	Cake fork	140	12



STEAK AND PIZZA CUTLERY



STEAK AND PIZZA KNIFE

- knives with handle made out of durable plastic
- blade made of high-quality stainless steel

Code	Colour	L mm	K pcs.
298115	●	115	1



STEAK AND PIZZA CUTLERY

- made of AISI 430 steel
- handgrip made of plastic

Code	L mm	K pcs.
298101	95	1



CUTLERY FOR CHILDREN

INOX
18/0

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

PRE-SCHOOL CUTLERY

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

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



KIDS CUTLERY

- handle pattern that encourages children to use

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



BLACK AND COLORED PORCELAIN

- black porcelain, smooth and decorated
- color porcelain available in two colors
- durable enamel coating
- dimensions and total capacities are approximate
- sold separately



Black porcelain

1 FLAT PLATE

• smooth

Code	Ø mm	H mm	K pcs.
------	---------	---------	-----------

396101 255 25 1**396102** 305 35 1

2 DEEP PLATE

• smooth

Code	Ø mm	H mm	V liters*	K pcs.
------	---------	---------	--------------	-----------

396103 230 55 0,18 1**396104** 305 65 0,45 1

3 FLAT PLATE

• ribbed

Code	Ø mm	H mm	K pcs.
------	---------	---------	-----------

396112 305 40 1

4 DEEP PLATE

• ribbed

Code	Ø mm	H mm	V liters*	K pcs.
------	---------	---------	--------------	-----------

396113 265 60 0,32 1**396114** 305 70 0,50 1

Colour porcelain

1 SALAD-BOWL

Code	Ø mm	H mm	V liters*
------	---------	---------	--------------

396151 135 75 0,6

2 FLAT PLATE

Code	Ø mm	H mm
------	---------	---------

396152 200 30

ISABELL PORCELAIN

- smooth white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item



1 FLAT PLATE

Code	Ø mm	H mm	K pcs.
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	260	25	4
388108	280	33	3
388109	310	30	3

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs.
388154	220	40	0,500	6

3 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs.
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 DIP

Code	Ø mm	H mm	V liters*	K pcs.
388233	50	18	0,020	24

5 CUP

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

6 CUP

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

7 BROTH BOWL

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



**1 VASE**

Code	W mm	H mm	V liters*	K pcs.
388170	300	175	3,500	6

2 FLAT PLATE

Code	Ø mm	H mm	K pcs.
388217	360	35	3
388218	410	42	3

3 MUG

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

4 MUG

Code	Ø mm	H mm	V liters*	K pcs.
388139	80	100	0,320	12

**5 PITCHER**

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

6 CUP

Code	Opis	Ø mm	H mm	V liters*	K pcs.
388193	Cup	85	55	0,200	12
388194	Saucer	155	24	-	12
388195	Cup	95	60	0,250	12
388196	Saucer	160	24	-	12

**7 SUGAR BOWL**

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

1 SALAD-BOWL

Code	W mm	D mm	H mm	V liters*	K pcs.
388137	200	200	90	1,700	4

2 POT WITH CUP AND SAUCER

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

3 MUG

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

4 PITCHER

Code	W mm	H mm	V liters*	K pcs.
388175	80	85	0,100	6

5 PASTA PLATE

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

6 BOWL

Code	Ø mm	H mm	V liters*	K pcs.
388156	130	55	0,400	12
388157	145	65	0,550	12

7 CRÈME BRÛLÉE DISH

Code	Ø mm	H mm	V liters*	K pcs.
388185	70	32	0,060	24
388186	80	35	0,100	24
388187	90	40	0,130	12

8 PIZZA PLATE

Code	Ø mm	H mm	K pcs.
388120	330	15	4



1



2



3



4



5



6

1 2-ELEMENT SPICE SET

- salt shaker
- pepper shaker

Code	H mm
362001	115

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER

- salt shaker
- pepper shaker
- napkin holder

Code	H mm
362002	115

3 4-ELEMENT SPICE SET

- salt shaker
- pepper shaker
- 2 containers for liquid spices

Code	H mm
362004	180

4 5-ELEMENT SPICE SET

- salt shaker
- pepper shaker
- 2 containers for liquid spices
- toothpick container

Code	H mm
362007	180

5 2-ELEMENT SPICE SET

- salt shaker
- pepper shaker

Code	H mm
362020	145

6 ADDITIONAL SPICE CONTAINERS

Code
362901

NAPKIN HOLDER



1



2

NAPKIN HOLDER

- Cat. no. 364205 – suitable for standard 1/8 napkins when folded to 12/9 cm
- Cat. no. 364206 – suitable for 17/17 cm dispenser standard napkins

INOX



3



4



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

No.	Code	W mm	D mm	H mm
1.	364205	100	115	145
2.	364206	100	115	185

SNAIL ACCESSORIES



2



3

1 SNAIL PLATE

- tray for 6 servings

Code	W mm	D mm
368060	200	170



1

2 SNAIL TONGS

Code
368020

3 SNAIL FORK

Code
368010

SAUCEBOAT



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

EGG HOLDER



Code	H mm
364241	50

SPICE GRINDER

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



Code	H mm
362413	300

TABLE BIN

- swing cover



Code	Ø mm	H mm	V liters
068203	120	160	1,5

MENU HOLDER

INOX



Code	H mm
486031	102

SOUP VASE

- vase with two handles for easy handling
- vase lid with a cutout for ladle
- vase width with handles 290 mm

INOX



No.	Code	Product	Ø mm	L mm	H mm	V liters
1.	365301	Soup vase	245	-	135	3,0
2.	365011	Ladle	80	330	-	0,09
3.	365241	Cover	245	-	-	-

MORTAR WITH PESTLE

- for crushing, grinding and grating herbs and spices
- made of marble (polished exterior)
- matt interior and mallet finishing



Code	Ø mm	D mm
362130	120	110

BASKETS

PP

UNIVERSAL BASKET



1



2

No.	Code	Description	W mm	D mm	H mm
1.	361611	GN 1/1	530	325	65
	361612	GN 1/2	325	265	65
	361613	GN 1/3	325	175	65
	361614	GN 1/4	265	160	65
	361616	GN 1/6	175	160	65
	361623	GN 2/3	325	355	65
2.	361617	oval	185	135	70

BREAD BASKET

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



Code	Description	W mm	D mm	H mm
361201	GN 1/1	530	325	80
361205	GN 2/3	325	355	80

BREAD BASKET WITH ROLL-TOP COVER

- opened cover 90°



1



2

No.	Code	Description	Ø mm	W mm	D mm
1.	419001	GN 1/1	-	530	325
2.	419202	round	395	-	-

BREAD BASKET



1



2



3

No.	Code	Description	Ø mm	W mm	D mm	H mm
3.	361230	oval	-	230	150	65
4.	361380	oval	-	380	270	90
5.	361235	oval	-	235	150	70

CUTLERY BASKET



Code	W mm	D mm	H mm
361270	270	100	50



FOOD STORAGE AND TRANSPORT

Containers used for food storage and in heat treatment processes. Transport carts, together with GN containers, create an ideal solution for transporting all kinds of dishes.

GN containers	142-151
Transport containers	152-153
Transport thermal insulation containers	154-157
Pizza bags	155

Tray sealing machine	162
Packers and packer accessories	158-161
Transport and waiter carts	163-164
Racks	165-166

STAINLESS STEEL GN CATERING CONTAINERS, COMFORT

- recommended for steaming in convection steam ovens
- cantilever slat p. 146



GN CONTAINER 1/1 NON-STICK



Code	W mm	D mm	H mm	V liters
191021	530	325	20	2,2
191041	530	325	40	5,0
191061	530	325	65	8,0

STAINLESS STEEL GN CATERING CONTAINERS, PREMIUM

- recommended for steaming in convection steam ovens
- cantilever slat p. 146



GN CONTAINER 1/1



GN CONTAINER 1/1 NON-STICK



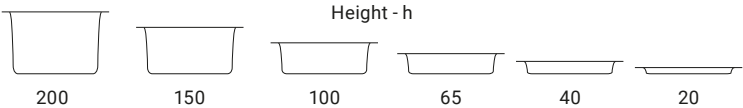
GN LID



Code	W mm	D mm	H mm	V liters
111022	530	325	20	2,5
111042	530	325	40	5,0
111062	530	325	65	8,8

Code	W mm	D mm	H mm	V liters
171020	530	325	20	2,5
171040	530	325	40	5,5
171060	530	325	65	9,0

Code	Description
111002	GN 1/1



STAINLESS STEEL GN CATERING CONTAINERS, STANDARD



GN CONTAINER 2/1



Code	W mm	D mm	H mm	V liters
117020	650	530	20	4,4
117040	650	530	40	9,0
117060	650	530	65	18,0
117100	650	530	100	30,0
117150	650	530	150	42,0
117200	650	530	200	58,0

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
111020	530	325	20	2,2
111040	530	325	40	5,0
111060	530	325	65	8,0
111100	530	325	100	14,0
111150	530	325	150	19,0
111200	530	325	200	26,0

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters
115020	325	354	20	1,5
115040	325	354	40	3,5
115060	325	354	65	5,5
115100	325	354	100	8,0
115150	325	354	150	12,0
115200	325	354	200	18,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
112020	325	265	20	1,2
112040	325	265	40	2,0
112060	325	265	65	3,5
112100	325	265	100	6,0
112150	325	265	150	8,5
112200	325	265	200	11,5

GN CONTAINER 2/4



Code	W mm	D mm	H mm	V liters
118040	162	530	40	1,75
118060	162	530	65	3,50
118100	162	530	100	5,50
118150	162	530	150	8,50

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
113020	325	176	20	0,7
113040	325	176	40	1,5
113060	325	176	65	2,5
113100	325	176	100	3,7
113150	325	176	150	5,7
113200	325	176	200	7,3

Height - h



200



150



100



65



40



20

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
114020	265	162	20	0,4
114040	265	162	40	1,0
114060	265	162	65	1,7
114100	265	162	100	2,8
114150	265	162	150	3,6
114200	265	162	200	5,0

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
116060	176	162	65	1,0
116100	176	162	100	1,6
116150	176	162	150	2,0
116200	176	162	200	2,8

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
119060	176	108	65	0,5
119100	176	108	100	0,8
119150	176	108	150	1,4

GN CONTAINER 1/12



Code	W mm	D mm	H mm	V liters
110100	132	108	100	0,5

GN LID



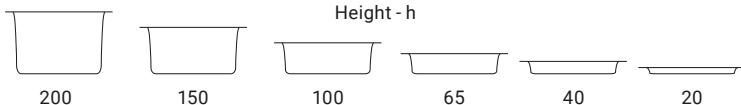
Code	Description
117000	GN 2/1
111000	GN 1/1
115000	GN 2/3
112000	GN 1/2
118000	GN 2/4
113000	GN 1/3
114000	GN 1/4
116000	GN 1/6
119000	GN 1/9

AIRTIGHT LID



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

Height - h



STAINLESS STEEL GN CATERING CONTAINERS, WITH MOBILE HANDGRIPS, STANDARD

- recommended for baine maries and heat-insulated containers
- cantilever slat p. 146



GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
131104	530	325	100	14,0
131204	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
132104	325	265	100	6,0
132204	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
133104	325	176	100	3,7
133154	325	176	150	5,7
133204	325	176	200	7,3

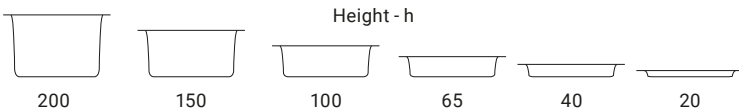
GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
136104	176	162	100	1,6
136204	176	162	200	2,8

GN COVER WITH HOLES FOR THE HANDLE

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



STAINLESS STEEL GN CATERING CONTAINERS, PERFORATED, STANDARD



• recommended for steaming in convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
121024	530	325	20	2,2
121044	530	325	40	5,0
121064	530	325	65	8,0
121104	530	325	100	14,0
121154	530	325	150	19,0
121204	530	325	200	26,0

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters
125064	325	354	65	5,5
125104	325	354	100	8,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
122064	325	265	65	3,5
122104	325	265	100	6,0
122154	325	265	150	8,5

- CANTILEVER SLAT
- allows placing GN containers in refrigerated counters, baine maries, thermoses, etc.



Code	L mm
100321	325
100531	530

STEEL GN CATERING CONTAINERS, STANDARD



• made of enamel-coated steel, conduct heat well

GN CONTAINER 2/1



Code	W mm	D mm	H mm	V liters
107021	650	530	20	4,4
107061	650	530	65	18,0

GN CONTAINER 1/1



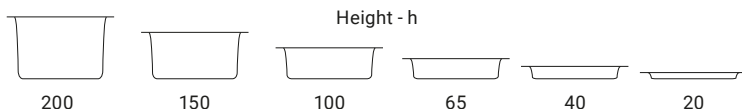
Code	W mm	D mm	H mm	V liters
101021	530	325	20	2,2
101041	530	325	40	5,0
101061	530	325	65	8,0



GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters
105041	325	354	40	3,5



STAINLESS STEEL GN CATERING CONTAINERS, BASIC

• cantilever slat p. 146



GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters
111026	530	325	20	2,2
111046	530	325	40	5,0
111066	530	325	65	8,0
111106	530	325	100	14,0
111156	530	325	150	19,0
111206	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
112026	325	265	20	1,2
112046	325	265	40	2,0
112066	325	265	65	3,5
112106	325	265	100	6,0
112156	325	265	150	8,5
112206	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
113066	325	176	65	2,5
113106	325	176	100	3,7
113156	325	176	150	5,7
113206	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
114066	265	162	65	1,7
114106	265	162	100	2,8
114156	265	162	150	3,6
114206	265	162	200	5,0

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
116066	176	162	65	1,0
116106	176	162	100	1,6
116156	176	162	150	2,0
116206	176	162	200	2,8

GN CONTAINER 1/9

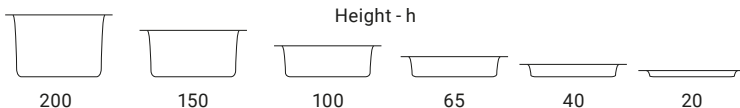


Code	W mm	D mm	H mm	V liters
119066	176	108	65	0,5
119106	176	108	100	0,8

GN LID



Code	Description
111006	GN 1/1
112006	GN 1/2
113006	GN 1/3
114006	GN 1/4
116006	GN 1/6
119006	GN 1/9



POLYPROPYLENE GN CATERING
CONTAINERS, STANDARD

PL

STALGAST
RADOM

8+70
5

PP

• do not use in bain maries and convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
161062	530	325	65	8,0
161102	530	325	100	14,0
161152	530	325	150	19,0
161202	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
162062	325	265	65	3,5
162102	325	265	100	6,0
162152	325	265	150	8,5
162202	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
163062	325	176	65	2,5
163102	325	176	100	3,7
163152	325	176	150	5,7
163202	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
164062	265	162	65	1,7
164102	265	162	100	2,8
164152	265	162	150	3,6

GN CONTAINER 1/6

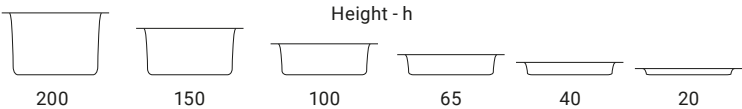


Code	W mm	D mm	H mm	V liters
166062	176	162	65	1,0
166102	176	162	100	1,6
166152	176	162	150	2,0

GN LID



Code	Description
161002	GN 1/1
162002	GN 1/2
163002	GN 1/3
164002	GN 1/4
166002	GN 1/6



POLYPROPYLENE GN CATERING CONTAINERS, PREMIUM

- made of transparent polypropylene without Bisphenol
- do not use in bain maries and convection steam ovens



GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
161061	530	325	65	9,0
161101	530	325	100	13,3
161201	530	325	200	26,4

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
162101	325	265	100	6,1
162201	325	265	200	11,9

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
163101	325	175	100	3,8
163151	325	175	150	5,5

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
164101	265	164	100	2,6
164151	265	164	150	3,8

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
166101	176	162	100	1,6
166151	176	162	150	2,3

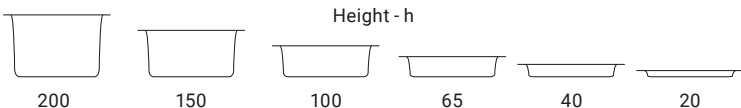
GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
169061	176	108	65	0,6
169101	176	108	100	0,9

LATCH COVER GN

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





POLYPROPYLENE GN CATERING CONTAINERS WITH LID

- made of translucent polypropylene with ColorClip system - a set of colored clips for marking the lid and container
- do not absorb odors and flavors
- cover included
- do not use in bain maries and ovens



GN CONTAINER 1/1



GN CONTAINER 2/3



GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
161155	530	325	150	21,0
161205	530	325	200	28,0

Code	W mm	D mm	H mm	V liters
165155	325	354	150	13,5
165205	325	354	200	19,0

Code	W mm	D mm	H mm	V liters
162105	325	265	100	6,5
162155	325	265	150	10,0
162205	325	265	200	12,5

GN CONTAINER 1/3



GN CONTAINER 1/4



GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
163105	325	176	100	4,0
163155	325	176	150	6,0

Code	W mm	D mm	H mm	V liters
164105	265	162	100	2,8
164155	265	162	150	4,3

Code	W mm	D mm	H mm	V liters
166105	176	162	100	1,7
166155	176	162	150	2,6



GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
169065	176	108	65	0,6
169105	176	108	100	1,0
169155	176	108	150	1,5

Label



ColorClip
system



MON



TUE



WED



THU



FRI



SAT



SUN

Height - h



200



150



100



65



40



20

CONTAINER

- specially designed grips for easy container handling
- containers have a scale
- temperature range from -5°C to +70°C



Code	Ø mm	H mm	V liters
067110	310	210	10,0
067120	310	375	20,0

LID



Code	Ø mm
067194	310

TRANSPORT CONTAINER

- food container with tightly fitting lid
- has a reinforced base and contoured handles
- holes in the handles to prevent moisture residue after washing
- properly profiled bottom and cover allow for stacking
- containers GN 1/1 200 can be stacked inside containers 062531 and 062532
- containers 2xGN 1/1 150 can be stacked inside containers 062761 and 062762



Profiled handgrips

No.	Code	Colour	W mm	D mm	H mm	V liters
1.	062531	○	710	440	270	53
	062761	○	710	440	380	79
2.	062532	●	710	440	270	53
	062762	●	710	440	380	79

FIFO CONTAINER

- easy stocks control (FIFO)
- split cover, loading and unloading
- fitted with the ColorClip system - a set of colored clips for marking the lid and container (2x4 clips - green, blue, yellow, red)



Code	W mm	D mm	H mm	V liters
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 replacement trays)
- capacity per tray - 30 eggs



Code	W mm	D mm	H mm
061500	354	325	200

ICE TRANSPORT CONTAINER

- double walls
- "monobloc" design
- drip tray
- two casters with a brake
- drain valve



Code	Colour	W mm	D mm	H mm	V liters
053125	●	590	815	745	125

POLYETHYLENE TRANSPORT THERMAL CONTAINERS



- made of khaki-colored polyethylene
- very durable due to thick insulation made of polyurethane foam
- suitable for transporting hot or cold dishes in steel, polycarbonate or polypropylene GN containers
- equipped with a release vent

Robust grips
for handling

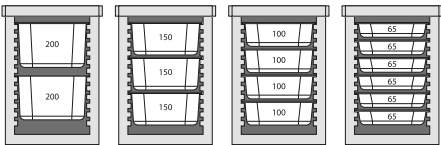


Vent valve



VACUUM FLASK

- special guides for GN containers
- two ergonomic grips for handling
- removable door seal
- door opened by 270°
- the flask can be used with a cart 059002 p. 163
- internal dimensions (WxDxH): 535 x 325 x 495 mm



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

VACUUM FLASK

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



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



PIZZA BAG

- made of durable vinyl material
- thick insulation retains the temperature, prevents moisture penetration
- large, tilting flap with velcro
- transparent pocket for bills with dimensions (WxD) 165x120 mm
- has comfortable grip for handling and vents

Vents to
drain excess
moisture



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563453	500	500	300	480	480	285

PIZZA BAG

- made of strong material - nylon, damage-resistant
- polyester insulation maximally retains temperature, prevents moisture and smell penetration
- large, tilting flap
- transparent pocket for bills 120x180 mm
- has a hanger knot and ventilation holes

Transparent
pocket
120x180 mm



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563452	550	500	200	510	500	200

PLASTIC THERMOS

- made of low-density polyethylene for food contact
- double walls
- "monobloc" design
- impact resistant
- recyclable
- non-drip faucet



No.	Code	Colour	W mm	D mm	H mm	V liters
1.	053100	■	295	420	500	10
2.	053200	■	295	420	675	20

BASIC LINE STEEL VACUUM FLASKS



- lid with silicone seal, abrasion resistant, fitted with 6 latches
- double walls and lid insulated with special foam retaining heat for 8 hours
- grip located on the lid serves to move the lid only



VACUUM FLASK

Code	Ø mm	H mm	V liters
051101	330	210	10
051151	330	270	15
051201	330	365	20
051301	330	450	30

S.S.T. CONTAINERS WITH THERMAL INSULATION



- thermal containers to transport food
- lid with silicone seal, abrasion resistant, fitted with 6 latches
- base of flexible plastic to protect against mechanical damage to the thermoses and floor
- they have a vent valve to eliminate underpressure
- grip located on the lid serves to move the lid only

Double lid
with silicone
seal, abrasion
resistant



Six latches
holding the lid



Double walls
and lid insulated
with special
foam retaining
heat for 8 hours



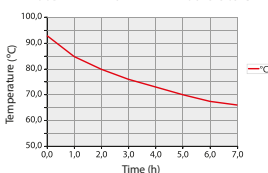
Vacuum flasks
for beverages
with a tap



The temperature distribution of
food in the steel container under
the following conditions:

- initial temperature of food +95°C
- ambient temp. +20°C
- container fully loaded

FOOD TEMPERATURE AFTER 7 HOURS IS 65°C



VACUUM FLASK



Code	Ø mm	H mm	V liters
051104	330	235	10
051154	330	295	15
051204	330	365	20
051254	330	440	25
051304	330	475	30
051354	330	585	35
051504	480	400	50

VACUUM FLASK WITH TAP



Code	Ø mm	H mm	V liters
052154	330	295	15
052204	330	365	20
052254	330	585	25

COMPARTMENT VACUUM PACKING UNITS



- appliances for vacuum-packing of food and liquid products
- ideal for packing all kinds of Products
- device used in the sous vide cooking process at low temperatures
- while using the devices, you can use both slotted bags as well as smooth bags
- electronic control

COMPARTMENT VACUUM PACKING UNIT FOR PACKING LIQUIDS

- electronic pressure indicator
- length of the seal strip 254 mm
- seal width - single seal 3.5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- efficient air pump 25 l/h
- max thickness of the bags used 125 μ
- dedicated bags for packaging liquids, see p. 161
- max height of the Product packed 84 mm

Possibility
of packing
liquids



Code	W mm	D mm	H mm	Chamber size WxDxH mm	M kg	P kW	U V
691312	346	249	421	315x30-80x261	14,5	0,4	230

VACUUM PACKING MACHINE

- manometric pressure indicator
- length of the sealing bar 290 mm
- seal width (single weld) 4 mm
- smooth and knurled bags
- automatic and manual cycle
- setting of suction and bag sealing time
- efficient air pump 77 l/h
- max. thickness of the bags 120 μ - max. height of the packed product 110 mm



Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V
691310	360	430	378	300x350x50	0,63	230

VACUUM PACKER

- pressure gauge
- length of the seal strip 260 mm in model 691313
- length of the seal strip 300 mm in model 691314
- seal width - single seal 5mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- efficient oil pump 130 l/h in model 691313
- max thickness of the bags used 120 µm
- max. height of the Products packed 110 mm

Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V
691313	330	480	356	280x393x50	1	230



VACUUM PACKER

- electronic pressure indicator
- length of the seal strip 290 mm
- seal width - single seal 3.5 mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- efficient air pump 77 l/h
- max thickness of the bags used 120 µm
- max height of the Product packed 110 mm

Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V
691311	360	470	378	300x350x50	0,63	230



VACUUM PACKER

- pressure gauge
- length of the seal strip 350 mm in model 691350
- seal width - double seal 2x3.5mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- efficient oil pump Busch 133l/h in model 691350
- max thickness of the bags used 130µm

Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V
691350	450	525	385	370x350x150	0,40	230



STRIP VACUUM PACKING MACHINES



- appliances for vacuum-packing of food products
- ideal for packaging loose products and delicate dry products
- dedicated as an auxiliary unit
- only slit bags should be used

STRIP PACKER

- electronic pressure indicator
- length of the seal strip 310 mm
- seal width - single seal 5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- has a port for connecting accessories (vacuum packaging of containers and bottles)
- efficient pump 23 l/h



Code	W mm	D mm	H mm	P kW	U V
691304	390	275	150	0,7	230

STRIP PACKER

- electronic pressure indicator
- length of the seal strip 390 mm
- seal width - single seal 5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating
- efficient pump 16 l/h



Code	W mm	D mm	H mm	P kW	U V
691301	483	205	198	0,67	230

SOUS-VIDE INSULATING BALLS

- reduce heat losses by up to 90%
- reduce evaporation and water losses
- increase thermal stability
- reduce energy consumption

Code	K pcs
691190	100



VACUUM BAGS STAND

- dedicated for packing unit for liquids, code 691312
- made out of stainless steel

Code
691251



VACUUM BAGS

- plain bags for chamber pack machines
- bags for cooking in convection steam ovens
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +120°C
- the package contains (K) pieces, price per pack

Code	W mm	D mm	T °C	K pcs
691921	150	250	up to 120	100
691922	200	300	up to 120	100
691923	250	350	up to 120	100



VACUUM BAGS

- plain bags for chamber pack machines
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +99°C
- bag thickness 0.75 µm
- the package contains (K) pieces, price per pack

Code	W mm	D mm	T °C	K pcs
691914	160	230	-18 up to 99	100
691915	200	300	-18 up to 99	100
691916	250	350	-18 up to 99	100



VACUUM BAGS

- slit bags (knurled) for strip packers
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +99°C
- bag thickness 0.75/0.95 µm
- the package contains (K) pieces, price per pack

Code	W mm	D mm	T °C	K pcs
691907	160	230	-18 up to 99	100
691908	200	300	-18 up to 99	100
691909	250	350	-18 up to 99	100



VACUUM BAGS FOR PACKAGING LIQUIDS

- plain bags for chamber pack machines
- adapted for packing chilled liquids and other food products
- vertical hanging holes
- can be used in the temperature range from -18 to 99°C
- dedicated for 691312
- the package contains (K) pieces, price per pack

Code	W mm	D mm	H mm	V liters	T °C	K pcs
691924	140	230	55	1,0	-18 up to 99	50
691925	200	300	55	2,0	-18 up to 99	50
691926	250	300	55	2,5	-18 up to 99	50



TRAY SEALING MACHINE

- professional device for catering companies
- easy and quick to use
- an effective way of packing ready meals
- hygienic and tight packaging

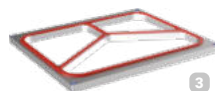
TRAY SEALING MACHINE

- made of high quality stainless steel
- smooth and precise temperature control
- automatic foil cut-off
- stretcher to prevent foil curling
- welding pressure damper
- insulated handle to prevent overheating
- welding surface covered with a specialized eflon
- non-slip feet
- on / off light indication system with flooding protection
- warm-up time up to 10 minutes
- foil sealing time up to 3 seconds
- temperature control range 0-220 °C
- tray matrix included

MATRIX

- made of a special corrosion-resistant aluminum alloy

Single-chamber matrix included



No.	Code	Product	W mm	D mm	H mm	P kW	U V
1.	691935	Tray sealing machine	260	565	220	0,65	230
2.	691936	Two-chamber matrix	-	-	-	-	-
3.	691937	Three-chamber matrix	-	-	-	-	-

PLATFORM CART

- non-slip points on the surface
- work surface dimensions 660 x 485 mm



Code	W mm	D mm	H mm
059002	730	480	890

PLATFORM CART

- folded
- working area dimensions 650x475 mm
- does not have wheel lock



INOX



Code	W mm	D mm	H mm
059001	740	480	870

TRANSPORT CART FOR GN CONTAINERS AND BAKING TRAYS



INOX

- fitted with double-sided locking for GN containers and trays
- 4 swivel castors, 2 with brakes
- distance between shelves 80 mm
- volume:
 - 662111 14 x container GN 1/1
 - 662211 14 x container GN 2/1
 - 662461 16 x baking tray 600 x 400 mm

Has double-sided protection against the containers sliding out



No.	Code	W mm	D mm	H mm
1.	662111	380	550	1735
	662211	590	670	1735
2.	662461	470	620	1735

SERVING CARTS



- intended for small and large catering establishments
- particularly recommended for restaurants, banquet and wedding halls, canteens and catering establishments
- rubber wheels, 2 with brakes
- working area dimensions 800x500 mm

SERVING CART ECO



Code	Product	W mm	D mm	H mm
661022	2-shelf cart	860	540	940
661033	3-shelf cart	860	540	940

SERVING CART STANDARD



Code	Product	W mm	D mm	H mm
661020	2-shelf cart	845	525	940
661030	3-shelf cart	845	525	940

SERVING CART PREMIUM

- ideal for catering
- for self-assembly
- may be covered e.g. with a tablecloth



Code	Product	W mm	D mm	H mm
661040	2-shelf cart	850	530	800
661050	3-shelf cart	850	530	800

SERVING CART



- intended for large and small catering establishments
- recommended as a waiter cart and an independent, mobile workplace with the possibility of storage
- made of durable plastic
- working area dimensions 620x420 mm
- 4 swivel castors, 2 with brakes
- distance between shelves 290 mm



Code	W mm	D mm	H mm
661035	860	425	910



CHROME STEEL RACK

- intended for warehouses, stores, catering kitchens
- 4 adjustable shelves
- the load capacity per rack shelf is up to 150 kg



Easy to assemble



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

CHROME STEEL RACK

- shelf mount with height adjustment
- the load capacity per rack shelf is up to 200 kg
- for use in warehouses, stores, etc.



Shelf mount with height adjustment



Code	W mm	D mm	H mm
680062	610	455	1800
680092	910	455	1800
680123	1200	450	1800
680122	1220	455	1800
680152	1525	455	1800
681062	610	610	1800
681123	1213	610	1800
681092	910	610	1800
681102	1060	610	1800
681122	1220	610	1800
681152	1525	610	1800
681182	1825	610	1800



STORAGE RACK GN 1/1

- dedicated for warehouses, cold room, bakeries, etc.
- solid construction
- shelves made of polypropylene, can be put into a dishwasher
- possible to change shelves into GN
- 4 levels of shelves, 8 modules exchangeable with GN 1/1 container
- adjustable feet
- easy assemble



Allows placing GN
containers on the
rack crossbars



The shelves are
dishwasher-safe



Code	W mm	D mm	H mm
686100	1120	360	1800



BUFFET TABLEWARE

Buffet equipment for storing, serving, transporting and serving ready meals and beverages, both during outdoor events and directly at the premises.

Heating lamps for dishes.....	168
Heaters, heater fuel	169-174
Soup cookers, kettles.....	175-176, 179
Pitchers, table vacuum flasks	180-181
Trays	185-188

Beverage cooling unit.....	183
Platters	184
Buffet columns.....	189
Finger food slate plates	190
Finger food utensils	191-193

HEATING LAMPS FOR DISHES



FOOD HEATING LAMP

- movable post



Code	Ø mm	H mm	P kW	U V
692400	270	700	0,25	230

FOOD HEATING LAMP

- 2 heating elements
- possibility of placing the GN 1/1 tray
- wymiar podstawy 360x480 mm



Code	Ø mm	W mm	D mm	H mm	P kW	U V
692500	170	360	480	600	0,5	230

BULB FOR HEATING LAMPS



Code	Ø mm	H mm	P kW	U V
692510	140	175	0,25	230

FOOD HEATING LAMP

- height adjustment from 90 cm to 170 cm



Code	Colour	Ø mm	P kW	U V
692600	●	173	0,25	230
692601	●	173	0,25	230
692602	●	173	0,25	230

FOOD HEATING LAMP

- height adjustment from 90 cm to 170 cm



Code	Colour	Ø mm	P kW	U V
692610	●	290	0,25	230
692611	●	290	0,25	230
692612	●	290	0,25	230

CATERING HEATERS

- catering heaters offer for serving dishes at optimal temperatures
- the power source may be flammable fuel or an electric heater
- the containers' size and volume of the can be adjusted to the user's individual needs
- the Catering, Buffet and Hotel lines allow equipping every catering facility or catering company

CATERING LINE

INOX

- an economy line designed for frequent use requirements
- equipped with removable covers, with the option of suspension or Roll-Top
- all heaters have handling grips

ROUND HEATER

- complete with: 1 fuel container,
1 round food container, lid

Code	Ø mm	H mm	V liters
431400	420	270	4



GN 1/1 HEATER

- complete with: 2 fuel containers
and 1 container GN 1/1 65 mm



Code	W mm	D mm	H mm	V liters
436110	605	360	240	9

GN 1/1 HEATER

- complete with: 2 fuel containers and 1 container GN 1/1 65 mm



Code	W mm	D mm	H mm	V liters
436120	605	360	240	9

ROLL-TOP HEATER GN 1/1

- opened monoblock cover (90°)
- complete with: 2 fuel containers, container GN1/1 65 mm



Heater
fixing



Code	W mm	D mm	H mm	V liters
434090	600	360	380	9

BUFFET LINE

INOX

- an elegant line of high-quality heaters with a universal system of hinged covers and Roll-Tops, facilitating their operation
- models in this line allow choosing the heating method

ROLL-TOP HEATER

- model 437041 includes a 1/1 65 mm container 65 and 2 fuel containers
- soft-closing lid with easy and quick disassembly



Heater
fixing



Hinged
removable
lid



Code	Description	W mm	D mm	H mm
437041	GN1/1	575	410	345



ROLL-TOP HEATER GN 1/1

- opened cover 180°
- including: 2 fuel containers, container GN1/1 65 mm



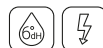
Heater
mounting
brackets



Code	W mm	D mm	H mm	V liters
437011	660	335	400	9

GN 1/1 ELECTRIC HEATER

- tub made of heat-resistant plastics
- heater with thermostat
- including: GN 1/1 container 65 mm



SUNNEX®

Code	W mm	D mm	H mm	V liters	P kW	U V
435090	570	350	285	8	0,76	230



HOTEL LINE

INOX

- a line of highly-polished functional, elegant heaters of top quality and modern design
- they use innovative systems that facilitate operation:
a hinged cover with a window and Roll-Top



GN 1/1 HEATER

- opened cover 180°
- including: GN1/1 dish container and 2 fuel containers



Code	W mm	D mm	H mm	V liters
437010	670	520	450	9

WATER HEATER

- designed to heat water
- made of stainless steel
- 1 fuel container included



Code	W mm	D mm	H mm	V liters
431113	320	330	570	13



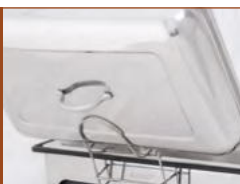
GN 1/1 ELECTRIC HEATER

- tub made of heat-resistant plastics
- other elements made of stainless steel
- heater with thermostat
- included: GN 1/1 container 100 mm



Code	W mm	D mm	H mm	V liters	P kW	U V
435130	620	480	300	13	2,0	230

Lid holder



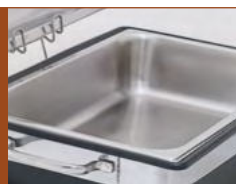
Control panel



Well fitted lid



Durable, stainless steel tub



ELECTRIC HEATER WITH SOUP KETTLES

- tub made of heat-resistant plastics
- other elements made of stainless steel
- heater with thermostat
- complete with: 2 kettles, 2 lids, 2 spoons



Code	W mm	D mm	H mm	V liters	P kW	U V
433241	620	480	310	2 x 4	2,0	230

HEATING COMPONENT FOR HEATERS

- height adjustable automatically, max. 112 mm, min. 90 mm
- intended for heaters: 434090, 436110, 437041, 437011
- easy assembly and disassembly



Assembly method



Code	W mm	D mm	P kW	U V
430350	110	160	0,35	230

HEATING COMPONENT FOR HEATERS

- temperature 65 ÷ 90°C
- intended for heaters: 434090, 437041, 437011
- easy assembly and disassembly

Code	W mm	D mm	P kW	U V
430300	250	200	0,25	230



HEATING COMPONENT FOR HEATERS

- heater with symostat
- 5 heating levels
- temperature 45 ÷ 225°C
- intended for heaters: 434090, 437041, 437011
- easy assembly and disassembly

Control knob



Easy installation for heaters



Code	W mm	D mm	P kW	U V
430401	230	200	0,40	230
430700	250	200	0,70	230



FUEL AND GEL CONTAINER

- fits all can heaters for fuel can code 430000 and for a can of gel code 430002



Code	H mm
430010	60

ELECTRIC BOILERS FOR SOUPS

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 liters	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

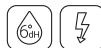


Code	Product	Ø mm	H mm	V liters	P kW	U V
432115	Soup boiler	395	340	9	0,4	230
432190	Cauldron batch - additional	245	255	10	-	-

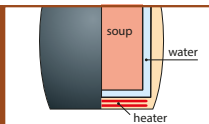


ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a flap and cutout for spoon
- housing made of matt steel
- heater with thermostat



Even heating
through a water
jacket



Code	Ø mm	H mm	V liters	P kW	U V
432100	340	370	8,5	0,4	230

ELECTRIC SOUP BOILER

- soup container, lid and water container made of stainless steel
- lid with a cutout for spoon
- housing made of high impact plastic
- heater with thermostat
- spoon included



SUNNEX®

Soup container
made of
stainless steel



Code	Ø mm	H mm	V liters	P kW	U V
432101	350	360	10	0,4	230

WATER HEATER

- designed to heat water
- made of stainless steel
- 1 fuel container included

Code	W mm	D mm	H mm	V liters
431113	320	330	570	13



COOKER

- designed for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- cold handles made of plastic
- fluid level indicator
- safety thermostat
- „drip-free“ valve
- housing made of powder coated steel
- built-in heater
- power and operation indicator

GREDIL



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V
1.	751087	Cooker	225	-	-	495	8,7	1,5	230
	751205	Cooker	295	-	-	570	20,5	2,5	230
2.	383300	Drip tray	-	300	150	-	-	-	-

GREDIL COOKER

- device intended for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- non-heating plastic handles
- liquid level indicator in the tank
- safety thermostat
- drip-proof tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light

GREDIL

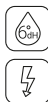


No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V
1.	751105	Cooker	280	-	-	487	10	1,5	230
	751185	Cooker	365	-	-	498	18	2,5	230
2.	383300	Drip tray	-	300	150	-	-	-	-



COOKER

- device intended for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- liquid level indicator in the tank
- safety thermostat
- drip-proof tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light



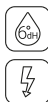
No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V
1.	751102	Cooker	225	-	-	460	10	2,4	230
	751192	Cooker	275	-	-	580	19	2,6	230
2.	383300	Drip tray	-	300	150	-	-	-	-



DOUBLE-WALLED 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
- device made of highly polished stainless steel
- built-in heater
- power indicator light

GREDIL



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V
1.	751106	Cooker	230	-	-	500	10	1,5	230
	751186	Cooker	290	-	-	498	18	2,5	230
2.	383300	Drip tray	-	300	150	-	-	-	-

DOUBLE-WALLED 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
- liquid 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

Code	Ø mm	H mm	V liters	P kW	U V
751209	241	480	9	2,4	230
751220	288	602	18	2,4	230



BREWER

- device for brewing tea, herbs, and heating water
- after the brewing process is finished, the appliance automatically switches to the hot beverage heating function
- beverage level indicator in the tank
- safety thermostat
- non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light



Built-in heater



Brewing strainer



Switch and work lamp



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V
1.	752120	Brewer	270	-	-	530	12,0	1,35	230
2.	383300	Drip tray	-	300	150	-	-	-	-

ELECTRIC KETTLE

- made of polished stainless steel
- large lid for easy pouring
- water level indicator
- automatic switch
- overheating protection
- base enabling rotating the kettle by 360°
- power indicator light



Illuminated switch



Rotation 360°



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
751900	333	232	286	4,2	1,4	2	230

CATERING THERMAL INSULATION CONTAINER

- perfect for hot and cold beverages
- housing made of stainless steel
- interior made of aluminum
- folding legs for easy storage

Screwed lid
with handling
grips



No.	Code	Product	Ø mm	H mm	V liters
1.	385951	Vacuum flask	230	410	9,5
	385140	Vacuum flask	230	560	14,0
2.	383140	Drip tray	140	20	-



TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



Opened lid
with pump
button lock



No.	Code	Product	Ø mm	H mm	V liters
1.	383250	Vacuum flask	-	360	2,5
2.	383140	Drip tray	140	20	-

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



Opened lid
with pump
button lock



No.	Code	Product	Ø mm	H mm	V liters
1.	383400	Vacuum flask	-	380	4,0
	383500	Vacuum flask	-	430	5,0
2.	383140	Drip tray	140	20	-

TABLE VACUUM FLASK

- with button
- steel insert
- polypropylene lid and handle



Code	V liters
382150	1,5
382200	2,0

TABLE VACUUM FLASK

- perfect for hot and cold beverages
- stainless steel vacuum flask
- unscrewed lid made of polypropylene in black



Code	H mm	V liters
382151	245	1,5
382201	285	2,0

TABLE VACUUM FLASK

- fitted with a lid with a flap
- steel insert



INOX

Code	H mm	V liters
386100	235	1,00
386150	250	1,50
386200	295	2,00

PITCHER



INOX

Code	V liters
373051	0,5
373101	1,0
373151	1,5
373201	1,9

PITCHER



INOX

Code	V liters
371200	2,0

PITCHER

- for frothing milk



INOX

Code	V liters
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

BEVERAGE DISPENSER

- housing made of highly polished stainless steel
- liquid container made of polycarbonate
- removable drip grid
- ice container inside the dispenser



Code	W mm	D mm	H mm	V liters
468001	265	350	560	8

BEVERAGE DISPENSER

- housing made of highly polished stainless steel
- liquid container made of polycarbonate
- ice container inside the dispenser



Code	W mm	D mm	H mm	V liters
468002	220	280	510	5

BREAKFAST CEREALS DISPENSER

- housing made of highly polished stainless steel
- cereal dish made of plastic



Code	W mm	D mm	H mm	V liters
467001	185	240	600	4

BEVERAGE COOLING UNIT

- efficient mixing system
- body made of stainless steel
- juice container made of durable polycarbonate
- low noise level at 55 dB
- drip tray included



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
469102	430	430	632	2x12	+3 ~ +8	28	0,3	230



FROZEN BEVERAGE DISPENSER

- appliance for preparing frozen beverages
- illuminated lid
- electronic temperature control
- high-performance compressor
- easy to keep clean
- containers can be illuminated (day/night mode)
- coolant: R290a
- drip tray included

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
469112	470	510	810	2x12	62	0,9	230

PLATTER

• edge 3 mm

INOX

Code	W mm	D mm
401252	254	183
401302	302	202
401352	348	233
401402	392	262
401502	498	346



DISPLAY TRAY

• rectangular

INOX

Code	W mm	D mm	H mm
406250	270	210	25
406280	300	235	25
406310	325	250	25
406340	355	275	25
406400	420	295	25
406460	480	340	25
406550	580	365	25



PLATTER UNDER THE PLATEX

• round

SUNNEX

Code	Ø mm
408301	300

LID

• fits tray 408301

Code	Ø mm	H mm
409250	250	110



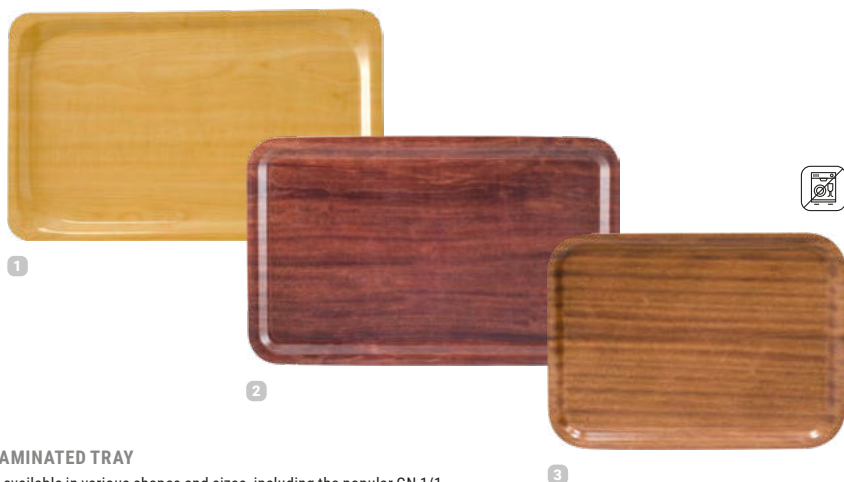
WAITER TRAYS



WAITER TRAY

- non-slip
- available in black and in three shapes: round, oval or rectangular

No.	Code	Ø mm	W mm	D mm	H mm
1.	412350	355	-	-	25
	412400	405	-	-	25
2.	415510	-	510	635	25
	415600	-	600	735	25
3.	411450	-	405	305	25
	411500	-	460	360	
	411560	-	510	380	
	411650	-	650	450	



LAMINATED TRAY

- available in various shapes and sizes, including the popular GN 1/1
- the offer includes two colours: mahogany or birch
- non-slip coating except 414000 and 414020

No.	Code	Ø mm	W mm	D mm	H mm
1.	414000	-	530	325	-
2.	414020	-	530	325	-
3.	410550	-	550	400	-

TRAYS

TRAY

- temperature range from -40 °C to +130 °C



No.	Code	W mm	D mm	H mm
1.	413370	530	370	17
2.	413460	460	360	20
3.	413530	530	325	17



TRAY

- anti-slip coating
- laminated
- temperature range from +80 °C to -10 °C, it cannot be scalded, but it is dishwasher safe



No.	Code	Ø mm	H mm
4.	414332	330	15



TRAY

- anti-slip coating
- laminated
- temperature range from +80 °C to -10 °C, it cannot be scalded, but it is dishwasher safe



No.	Code	W mm	D mm	H mm
5.	414371	530	370	15
6.	414373	530	370	15



TRAY

- anti-slip coating
- laminated
- temperature range from +80 °C to -10 °C, it cannot be scalded, but it is dishwasher safe



No.	Code	W mm	D mm	H mm
7.	414531	530	325	15
8.	414532	530	325	15
9.	414533	530	325	15



TRAY

- granite available in sizes GN1/1 or trapezoidal shape
- polyester reinforced with fiberglass
- tray 413010, rubber coated



No.	Code	W mm	D mm	H mm
1.	413020	477	337	15
2.	413001	530	325	-
3.	413010	530	325	-



TRAY

- available in various sizes including the popular GN1/1
- rounded edges
- resistant to discoloration



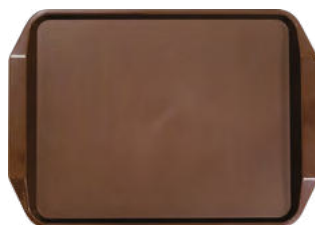
No.	Code	W mm	D mm	H mm
1.	413031	530	325	-
2.	413033	456	356	-
3.	413032	415	305	-

WAITER TRAY

- rectangular
- polypropylene with handles



Code	W mm	D mm	H mm
414090	430	305	30



FAST FOOD TRAYS



- ideal for small and medium catering establishments
- available in 6 colors and most common sizes
- easy to keep clean



Code	Colour	W mm	D mm
413251	●	250	350
413252	●	250	350
413253	●	250	350
413254	●	250	350
413255	●	250	350
413256	●	250	350

Code	Colour	W mm	D mm
413301	●	300	400
413302	●	300	400
413303	●	300	400
413304	●	300	400
413305	●	300	400
413306	●	300	400

Code	Colour	W mm	D mm
413351	●	350	450
413353	●	350	450
413354	●	350	450
413355	●	350	450
413356	●	350	450

TRAY STAND

- foldable
- plastic feet protecting the floor from damage
- nylon straps supporting trays

Cr



Code	W mm	D mm	H mm
415000	470	480	780

SERVING CASE GN 1/1

- complete with: 1 cooling insert, Roll-Top polycarbonate cover opening up to 90°, steel tray GN 1/1 20, black container made of polycarbonate GN 1/1 65
- polycarbonate lid can be purchased separately



Code	Product	W mm	D mm	H mm
419100	Refrigerated display cabinet	530	325	240
419112	Cooling insert	200	120	30

BUFFET COLUMNS

Buffet columns are an excellent solution for arranging breakfast and banquet buffets. Varied height of straight and angular columns, as well as rich assortment of shelves made of wood in two shades of brown, glass shelves and slate plates, allow 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.



SLATE PLATE

Code	W mm	D mm	H mm
399101	200	200	5
399102	200	100	5
399103	300	300	5
399104	300	200	5



BUFFET COLUMN

No.	Code	Colour	Description	W mm	D mm	H mm
1.	815601	●	High	150	150	570
2.	815621	●	Low	150	150	355
3.	815600	●	High	150	150	570

INOX

FINGER FOOD SLATE PLATE

- to serve snacks, dishes and desserts
- perfect for tastings and presentations
- made of natural stone with rough edges

SLATE PLATE

- available in 4 GN sizes



Code	Description	W mm	D mm	H mm	K pcs
399111	GN 1/1	530	325	5	1
399112	GN 1/2	325	265	5	1
399113	GN 1/3	325	175	5	1
399114	GN 1/4	265	160	5	1

SLATE PLATE

- square



Code	W mm	D mm	H mm	K pcs
399101	200	200	5	1
399103	300	300	5	1
399117	100	100	5	4

SLATE PLATE

- round
- 399118 swivel base



Code	Ø mm	H mm	K pcs
399118	300	5	1
399119	300	5	1
399120	330	5	1

SLATE PLATE

- available in 2 GN sizes
- with handles



Code	Description	W mm	D mm	H mm	K pcs
399122	GN 1/2	325	265	5	1

SLATE PLATE

- rectangular



Code	W mm	D mm	H mm	K pcs
399102	200	100	5	1
399104	300	200	5	1
399115	400	250	5	1
399116	400	120	5	1

BUFFET BASE

- intended to display and serve snacks, dishes and desserts
- base made of acacia wood
- dedicated slate plate 399431 sold separately
- allows any configuration and product stacking

No.	Code	Product	W mm	D mm	H mm
1.	399430	Base	420	320	55
2.	399431	Plate	400	300	7



FINGER FOOD UTENSILS

MINI DIP

- smooth steel

INOX



No.	Code	Ø mm	H mm	V liters
1.	546042	67	30	0,06
2.	546043	72	48	0,12

MINI DIP

- hammered steel

INOX



No.	Code	Ø mm	H mm	V liters
1.	546044	57	45	0,075
2.	546045	72	48	0,120

CUP FOR FRIES

INOX



Code	Ø mm	H mm	V liters
546022	88	110	0,3

MINI BUCKET



Code	Ø mm	H mm	V liters
546040	120	120	0,90

MINI BUCKET

- for serving snacks or side dishes

INOX



Code	Ø mm	H mm	V liters
546034	95	95	0,400
546035	120	120	0,900

CUP FOR FRIES

- 546025 hammered steel

INOX



No.	Code	Ø mm	H mm	V liters
1.	546024	88	85	0,41
2.	546025	88	85	0,41

FRENCH FRIES STAND



Code	Ø mm	H mm
319041	100	150

FINGER FOOD BASKET

- for serving snacks or side dishes
- not suitable for contact with food; it is recommended to use paper (code 319010)



No.	Code	Ø mm	W mm	D mm	H mm
1.	546052	80	-	-	65
2.	546051	-	100	80	70

FINGER FOOD BASKET

- for serving snacks or side dishes



No.	Code	W mm	D mm	H mm
1.	546061	100	80	70
2.	546064	100	100	70

FINGER FOOD BASKET

- for serving snacks or side dishes



No.	Code	Ø mm	W mm	D mm	H mm
1.	546002	80	-	-	80
2.	546004	-	103	92	72
3.	546005	-	105	90	60

MINI COLANDER

- for serving snacks or side dishes

INOX



Code	Ø mm	H mm
546021	130	65

FINGER FOOD SPOON

INOX



Code	L mm	K pcs
357300	143	12

MINI SAUCEPAN

INOX



No.	Code	Ø mm	H mm	V liters
1.	546009	68	43	0,13
2.	546010	110	60	0,38

MUG

- smooth and durable surface
- lasting color
- heat resistant



Code	Ø mm	H mm	V liters*
547010	80	80	0,400

SERVING ACCESSORIES

- professional set of serving accessories
- made of high-polished stainless steel with monoblock technology
- no welds and bends, made of one piece of steel
- easy to keep clean
- handle thickness 2.7 mm



INOX
18/10



No.	Code	Product	L mm	V liters
1.	420012	Perforated spoon	310	-
2.	420032	Serving spoon	315	-



MENU HOLDER



CATERING

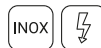
Appliances and accessories necessary to handle external events. Versatile, lightweight and durable catering equipment. Heating lamps that are a great solution for any space requiring maintaining a stable and comfortable temperature.

Heating lamps.....	195
Hanging heating lamps	196
Heating table.....	196
Pyramid heating lamp	197

Catering furniture	198
Covers for catering furniture	199
Hotel poles	199

HANGING HEATING LAMPS

- intended for heating, e.g.: restaurant gardens, tents, umbrellas
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44



1



2



3

Umbrella with
a mounted
heating system



Remote control
included in
model 692310
as standard



Folded lamp



1 HANGING HEATING LAMP

- remote control (remote)
- built-in LED lighting
- 3 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 SUSPENDED HEATING LAMP FOR THE UMBRELLA

- suspended umbrella heating system
- allows installing an umbrella with a diameter of 30-65 mm on each leg
- unique design increases the area of effect
- allows folding the umbrella with the heating system installed
- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V
692312	1000	850	3,6	2,0	230

HEATING LAMPS

- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44



1



2



Remote control included in model 692322 as standard



Can be hanged



1 HEATING LAMP

- can be mounted on the wall as well as hanging from the ceiling
- 1 power level

Code	W mm	D mm	H mm	M kg	P kW	U V
692321	455	90	100	1,5	1,5	230

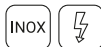
2 HEATING LAMP

- can be mounted on the wall as well as hanging from the ceiling
- remote control (remote)
- 2 power levels

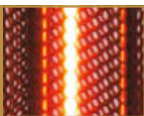
Code	W mm	D mm	H mm	M kg	P kW	U V
692322	1050	90	100	2,4	3,0	230

HEATING TABLE

- bar table with heating function
- a red mesh-covered filament
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44



Special protective coating



Code	Ø mm	H mm	M kg	P kW	U V
692333	600	1100	17,5	1,5	230





HEATING LAMP

- housing made of powder coated steel
- piezoelectric fuse
- steering by knob
- short burner
- umbrella of lamp effectively and even distributes heat and secures burners
- gas bottle to be put in base housing
- mounting kit included to attach the lamp to the ground
- gas usage 945g/h
- easy and simple assembly
- cover as option - code 693226



1



2

No.	Code	Ø mm	L mm	H mm	P kW	U V
1.	693225	460	-	2210	13	G30
2.	693226	-	2210	-	-	-

CATERING FURNITURE

PE

- folded furniture
- can be used both indoors and outdoors
- easy to store and transport
- painted steel elements



1 CATERING TABLE

- table dimensions after folding (WxDxH): 1220x610x50 mm

Code	W mm	D mm	H mm	M kg
950112	1220	610	740	8,9

2 CATERING TABLE

- table dimensions after folding (WxDxH): 920x750x95 mm

Code	W mm	D mm	H mm	M kg
950118	1830	760	740	13,7

3 ROUND CATERING TABLE

- table dimensions after folding (ØxH): 1150x50 mm

Code	Ø mm	H mm	M kg
950131	1150	740	13,6

4 CATERING CHAIR

- chair dimensions after folding (WxDxH): 465x210x1150 mm

Code	W mm	D mm	H mm	M kg
950121	475	530	870	4,5

5 CATERING BENCH

- bench dimensions after folding (WxDxH): 910x250x95 mm

Code	W mm	D mm	H mm	M kg
950120	1830	280	430	8,8

6 BAR TABLE

Code	Ø mm	H mm	M kg
950141	800	1100	9,3

COVERS FOR CATERING FURNITURE

- covers for catering tables and chairs made of very flexible material
- 5% elastane, 95% polyeseter
- recommended for banquet halls, restaurants, catering and gastronomic gardens
- available in two most popular colors
- cover can be washed in room temperature

No.	Code	Description	Colour
1.	950160	950141 table cover	○
	950163	950141 table cover	●
2.	950167	950131 table cover	●
3.	950172	950112 table cover	○
	950175	950112 table cover	●
4.	950176	950118 table cover	○
	950179	950118 table cover	●
5.	950168	950121 chair cover	○
	950171	950121 chair cover	●

**1 HOTEL POLE**

- extendable tape
- red tape
- price per piece

Code	Ø mm	H mm	K pcs
689010	310	965	2

2 HOTEL POLE

- black colour
- pull-out tape
- price per piece

Code	Ø mm	H mm	K pcs
689011	320	900	2

3 HOTEL POLE

- sold without rope

Code	Ø mm	H mm
689001	320	1000

4 BARRIER POLE ROPE

- for pole 689001

Code	Colour	L mm
689002	■	1500
689003	■	1500





BAR EQUIPMENT

Wide range of accessories, blenders and bar coolers essential in preparing great drinks or cocktails.

Blenders.....201-202
Cocktail shakers, bartender's openers,
mortar, bartender strainers..... 204-205
Measuring cups,
bartender spoons..... 205-206
Coolers, champagne buckets,

BAR BLENDER

- designed to make cocktails or drinks with crushed ice
- rotation stepless adjustment
- stainless steel cutting blades
- automatic stop when the jar is removed
- temporarily increased speed during operation, if needed, with the "pulse" button
- lid with a hole
- metal drive coupling
- pusher included



1

BPA
FREE


2



3

No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V
1.	484416	Blender	195	230	490	2,00	28000	1,6	230
2.	484016	Jar	-	-	-	1,60	-	-	-
3.	484020	Jar	-	-	-	2,00	-	-	-



1

BPA
FREE


2



3

No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V
1.	484419	Blender	200	240	490	2,00	32000	2,0	230
2.	484016	Jar	-	-	-	1,60	-	-	-
3.	484020	Jar	-	-	-	2,00	-	-	-

BAR BLENDER

- designed to make cocktails or drinks with crushed ice
- rotation stepless adjustment
- stainless steel cutting blades
- automatic stop when the jar is removed
- built-in 1-5 minute timer
- 3 dedicated operating programs
- lid with a hole
- metal drive coupling
- pusher included



1



metal clutch



2



3



No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V
1.	484421	Blender	200	220	490	2,00	32000	2,0	230
2.	484016	Jar	-	-	-	1,60	-	-	-
3.	484020	Jar	-	-	-	2,00	-	-	-

CORK WITH TUBE

• price per item



No.	Code	L mm	K pcs
1.	475975	65	12
2.	475980	103	1

CHAMPAGNE CORK



Code	Ø mm	H mm
472030	35	55

LEMON SQUEEZER

• made of painted aluminum

Al



Code	Ø mm	L mm
474000	55	208

CITRUS PLASTER SQUEEZER

INOX



Code	W mm	H mm
473021	75	80

CITRUS SQUEEZER

INOX



Code	Ø mm	H mm	V liters
473000	130	100	0,35

BAR EQUIPMENT



1



2



3



4



5

BARTENDER STRAINER

No.	Code	L mm
1.	472090	130

OPENER

No.	Code	L mm
2.	472100	127

WAITER'S CORKSCREW

No.	Code	L mm
3.	472999	120
4.	472140	110

MORTAR

- for fruit
- made of ABS plastic

No.	Code	L mm
5.	472200	210

BOSTON SHAKER

No.	Code	Colour	Ø mm	H mm	V liters
1.	476002	Orange	90	180	0,9
2.	476000	Grey	90	180	0,9



1



2

COCKTAIL SHAKER

• 3-part

No.	Code	V liters
1.	476070	0,7
2.	476051	0,5
	476071	0,7



1



2



3

STEEL MUG FOR SHAKER

No.	Code	H mm	V liters
3.	472014	130	0,53

DOUBLE-SIDED SCALE

• made of 18/8 steel



Code	V liters
474301	0,020-0,040
474302	0,025-0,050

SCALE



Code	V liters
474101	0,10

SCALE



Code	V liters
474251	0,25

BAR SPOON

- model 472012 packed by 12 pcs.
- price per item



No.	Code	L mm	K pcs
1.	472010	200	1
2.	472011	285	1
3.	472012	202	12
4.	472020	210	1
5.	472013	280	1



CUTTING BOARD

- non-slip coating on the board edges
- temp. resistance up to +90°C

Code	W mm	D mm	H mm
340270	270	190	9
340351	350	250	10



PEELING KNIFE

Code	L mm*
285092	100

BARTENDER MAT

- practical pads made of durable plastic
- clean with a damp cloth or rinse under running water, dry



No.	Code	W mm	D mm	H mm
1.	473900	590	80	16
2.	473910	450	300	10

BARTENDER'S ASSISTANT

- napkin container 150x150 mm



Code	W mm	D mm	H mm
477100	240	150	105

BARTENDER CONTAINER

- 5-part



Code	W mm	D mm	H mm
473500	500	160	90

BOTTLE CONTAINER

- wall-mounted bar container for bottles



Code	W mm	D mm	H mm
474310	550	100	150

BARTENDER CONTAINER



Code	Ø mm	H mm
815025	120	140



CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters
477771	210	205	4,5



CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters
477351	200	205	4,5



THERMAL INSULATION
CONTAINER FOR WINE



Code	V liters
477201	1,9



BUCKET BASE

Code	H mm
478610	600



BUCKET BASE

Code	H mm
478680	680



THERMAL INSULATION
CONTAINER FOR ICE



- drip tray and ice tongs included

Code	Ø mm	H mm	V liters
479200	150	220	2

SODA SIPHON

- used to prepare soda and sparkling flavored drinks
- pressure control valve for maximum comfort and safety
- practical dispenser
- internal gauge to prevent overfilling
- dedicated cartridges - Code 500020

Code	V liters
500521	1



SODA SIPHON CARTRIDGES

- each cartridge contains 8 g of pure CO₂
- cartridges made of high-quality steel
- cartridges can be used in all siphons available in the market

Code	K pcs
500020	10



GUIDE RAILS FOR HANGING GLASSES

- 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 SQUEEZER

- fruit sieve Ø=120 mm



Code	W mm	D mm	H mm
473012	185	225	710

CITRUS SQUEEZER

- device operated by a presser lever
- parts in contact with food are made of stainless steel
- speed 1450 rpm

The container, presser and squeezer are made of stainless steel



Code	W mm	D mm	H mm	P kW	U V
480021	212	287	396	0,23	230



ELECTRIC CITRUS SQUEEZER

- open design
- 2 replaceable squeezing tips
- base made of anodized aluminum
- bowl and sieve made of polycarbonate
- transparent bowl lid
- the appliance is intended for continuous operation
- speed 900 rpm

2 squeezing tips included



Code	W mm	D mm	H mm	M kg	P kW	U V
480012	315	200	440	5,7	0,18	230



ELECTRIC ICE CRUSHER

- cutting blades and roller made of stainless steel
- large batch opening
- dedicated container for crushed ice GN 1/6 150 mm

INOX

NEW



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V
471160	175	270	490	90	9	0,25	230

ICE DISPENSER

- used to produce crushed ice
- dedicated to bars, nightclubs, hotels, and fishmonger's shops
- high capacity up to 90 kg/24 h
- insulated 5 kg ice container
- compatible with a 3/4-inch water connection
- gravity drain
- air-cooled
- refrigerant R290
- AISI304 stainless steel housing



Code	W mm	D mm	H mm	M kg	P kW	U V
873550	396	708	871	61	0,44	230

ICE CRUSHER

- plastic container and drawer

Stainless steel knives



Code	W mm	D mm	H mm
471000	160	135	270



ICE MACHINE

- auxiliary ice-maker
- manual water refilling
- electronic control panel
- performance up to 12 kg per day
- ice tank 1 kg
- air-cooled
- retains ice for up to 4 hours
- housing made of durable plastic

Block
pattern



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 (91% dry ice cubes)
- high efficiency 1l of water = 1 kg of ice
- high performance up to 55kg/24h
- has an ice tray (vol. 10 kg)
- ASI304 SS housing
- insulated walls
- required water connection
- gravity drain

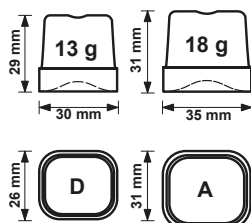
Code	Performance kg/24h (~cubes)	Container capacity kg	Water consumption liters/kg	W mm	D mm	H mm	M kg	P kW	U V
873551	55	10	1	450	620	680	56	0,42	230

FREE-STANDING ICE CUBE MACHINES



- 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

Block pattern



1

up to 21 kg/24h



2

up to 21 kg/24h



5

up to 48 kg/24h



6

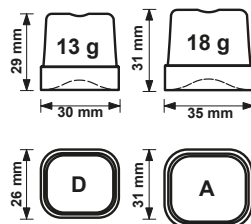
up to 72 kg/24h

No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V
1.	872211	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230
2.	872213	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230
3.	872281	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	5,1	0,37	230
4.	872331	up to 38 kg/24 h (~1940)	16 (~950)	A	500	580	800	3,3	0,37	230
5.	872421	up to 42 kg/24 h (~2440)	16 (~950)	A	500	580	800	4,0	0,45	230
5.	872461	up to 48 kg/24 h (~2610)	25 (~1470)	A	500	580	910	4,0	0,50	230
6.	872651	up to 72 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	2,8	0,65	230
	872801	up to 80 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	2,6	0,80	230
	872901	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	2,5	0,85	230

ICE CUBE MACHINES INTENDED FOR BUILT- IN INSTALLATION



Block
pattern



- designed for hotels, restaurants, clubs and fast food bars.
- water-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 872212



4

up to 48 kg/24h



6

up to 95 kg/24h

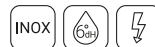
No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V
1.	872212	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230
2.	872214	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230
3.	872282	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	14,0	0,37	230
4.	872332	up to 38 kg/24 h (~1940)	16 (~950)	A	500	580	800	13,0	0,37	230
	872422	up to 42 kg/24 h (~2440)	16 (~950)	A	500	580	800	15,0	0,45	230
5.	872462	up to 48 kg/24 h (~2610)	25 (~1470)	A	500	580	910	14,0	0,50	230
6.	872652	up to 72 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	12,8	0,65	230
	872802	up to 80 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	14,4	0,80	230
	872902	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	14,2	0,85	230



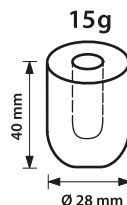
up to 26 kg/24h

ICE MACHINE

- designed for hotels, restaurants and fast food bars
- formation of cubes by immersion
- has an ice tray
- insulated walls
- required water connection and gravity drain



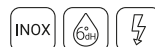
Block pattern



Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	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 FLAKE MAKER

- designed for hotels, restaurants, clubs, fast food bars, supermarkets, fish stores, industry and even medical points
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain



Flake pattern



1

up to 113 kg/24h



2

up to 153 kg/24h

No.	Code	Cooling	Performance kg/24h (~flakes)	V kg	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V
1.	873901	Air	do 113	20	500	660	800	1,0	0,55	230
	873902	Water	do 113	20	500	660	800	6,3	0,55	230
2.	873151	Air	do 153	40	738	690	1030	1,0	0,65	230

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with display
- temperature
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- additional shelves and accessories p. 308



882161 sliding doors



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
882151	1-door (opened)	600	530	870	129	+2/+8	0,105	230	B	627

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 882171: 8 shelves included
- additional shelf for: 880171 - Code 840653
- additional shelves and accessories p. 308



882171 sliding doors



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
882171	2-doors (sliding)	920	514	1872	490	+2/+8	0,4	230	C	1765



CAFE EQUIPMENT

Professional coffee makers will allow you to prepare all types of aromatic coffees. These accessories will allow decorating and serving cakes and desserts impressively.

Coffee grinder 218
Drip coffee maker 219
Refrigerator for coffee milk. 219

Coffee maker table 220
Pitcher, tamper, coffee grounds striker,
spice dispenser 221-222

COFFEE GRINDERS



- coffee grinders are designed to grind roasted coffee beans and dose them
- the presented offer will be perfect for any type of restaurant serving coffee
- Each Barista will be satisfied with the possibility of precise adjustment of the grinding thickness of the beans
- professional grinder works great with filter coffee machines and portafilter coffee machines without a grinder



1 COFFEE GRINDER

- adjustable coffee grinding thickness
- adjustable coffee dose 5–12 g
- integrated coffee tamper
- easy to keep clean
- ABS housing



Code	W mm	D mm	H mm	V liters	P kW	U V
486500	170	340	430	0,5	0,27	230

2 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 liters	P kW	U V
486502	170	340	410	0,5	0,27	230

3 COFFEE GRINDER WITH HOPPER, ICONIC

- adjustable grinding thickness
- coffee portion adjustment in the range of: 5 - 12 g
- Integrated coffee tamper
- easy to clean
- ABS housing



Code	W mm	D mm	H mm	V liters	P kW	U V
486503	170	340	430	0,5	0,27	230

4 AUTOMATIC COFFEE GRINDER WITH DISPLAY

- adjustable grinding thickness
- electronic coffee portion adjustment
- 3 coffee grinding modes:
(1 portion, 2 portions, continuous operation)
- count of coffees made
- ABS housing
- easy to keep clean



Code	W mm	D mm	H mm	V liters	P kW	U V
486504	170	340	410	0,5	0,27	230



DRIP COFFEE MAKER

- max. water tank volume 1.8 l
- 1.6-liter coffee pot
- has a work controls
- upper hob
- glass pitcher included
- set of 10 filters included
- housing made of stainless steel with black plastic elements
- non-slip feet



Code	W mm	D mm	H mm	V liters	P kW	U V
752286	205	385	455	1,6	2,02	230

CLEANING LIQUID FOR MILK FROTHING SYSTEMS

- designed for daily maintenance of the appliance
- removes milk deposits (fat and protein residues)
- can be used to clean the appliance's outer surfaces
- does not affect the product' flavor and smell
- has a descaling effect



Code	V liters
648200	1

REFRIGERATOR FOR COFFEE MILK

- top-quality compressor milk fridge
- dedicated to automatic coffee makers
- double glazed door
- milk hose holes on both sides
- compartment lighting
- forced air circulation

Compatible with most
coffee machines

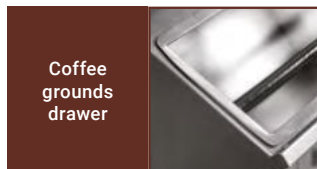


Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
844100	220	512	376	8,1	0~4	21	0,06	230

COFFEE MAKER TABLE

- tilting drawer with a brake and a coffee grounds striker
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine

INOX



Code	W mm	D mm	H mm
486700	1000	700	1000

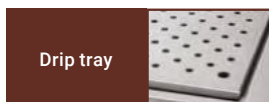
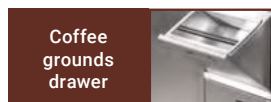
COFFEE MAKER TABLE*

- tilting drawer with a brake and a coffee grounds striker
- sink with a removable drip tray
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine

INOX



Code	W mm	D mm	H mm
486710	1500	700	1000





SPICE DISPENSER

INOX



1



2



3

No.	Code	Description	Ø mm	H mm	V liters
1.	363200	For cinnamon	70	130	0,4
2.	363300	For chocolate	70	130	0,4
3.	363150	For powdered sugar	70	130	0,4

CUP

- smooth and durable surface
- lasting color
- heat resistant
- enameled



Code	Ø mm	H mm	V liters*
547010	76-69	146	0,225

PITCHER

- for frothing milk

INOX



Code	V liters
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

AUXILIARY SCALE

- battery power supply (3 AA batteries included) or via the mains power supply (optional - power supply not included)
- working time on battery 300 hours
- measurement stabilization time approx. 2 seconds
- measuring range: g, lb, oz, ozt, dwt
- model 730011 used in the kitchen as a precision scale, portable dedicated to cafes (weighing coffee, etc.), confectioneries (e.g. brewing spices)
- integrated transport lock
- ABS case



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
730011	140	205	41	0,4	0,62	0,1
730012	140	205	41	0,4	2,2	1

COFFEE GROUNDS STRIKER

- striker for used coffee size GN 1/4

INOX



Code	W mm	D mm	H mm
486014	265	162	102

TAMPER



Code	Ø mm	H mm	M kg
486012	57	94	0,4

COFFEE GRINDER OR COFFEE MAKER KNOCK OUT DRAWER

- easy-to-clean, removable rubber ø 35 mm knock-out bar
- inner drawer dimensions: 250x320x70 mm
- non-slip feet for stable operation



1



2

No.	Code	W mm	D mm	H mm
1.	486017	245	345	90
2.	486018	245	345	90



BAKERY AND CONFECTIONERY EQUIPMENT

Accessories and appliances helping confectioners and bakers in making all kinds of pastries, desserts and other sweets.

Whipped cream siphon	224	Hot chocolate appliance	229
Ice cream portioners, cuvettes, cups	224	Confectioner's knives	229
Bags, extrusion tips	225	Cake and fruit platters	230-231
Baking paper, baking mats	227	Crème brûlée burner	231
		Planetary mixers	232-233

WHIPPED CREAM SIPHON

- siphon to make whipped cream, creams, and cold mousses
- two attachments included
- head made of stainless steel
- easy to use and reliable

Code	V liters
500250	0,5
500350	1,0



SIPHON CARTRIDGES

- to make whipped cream, desserts, creams, soups mousses and sauces
- each cartridge contains 8 g of pure N₂O
- compatible with all siphons available in the market
- cartridges made of high-quality steel

Code	K pcs
500025	10
500030	24
500040	50

ROUND CUVETTE

- cuvette edges gently rounded

Code	Ø mm	H mm	V liters
535012	200	250	7,3



ICE CREAM SPATULA

- handle made of tritanium
- stainless steel work area



Code	Colour	L mm
533260	transparent	260



1



2



3

ICE CREAM CUVETTE

No.	Code	W mm	D mm	H mm	V liters
1.	535032	360	165	120	5
2.	535031	360	250	80	5
3.	535014	360	165	120	5
4.	535017	360	250	80	5



4

ICE CREAM CONE RACK

- holes for 4 cones

Code	W mm	D mm	H mm
536004	95	270	90



DECORATIVE TIPS

INOX



1



2



3



4



5



6

1 START TIP

Code	Ø mm
515020	2
515030	3
515040	4
515050	5
515060	6
515070	7
515080	8
515110	11
515120	12
515130	13
515140	14
515150	15
515180	18

2 ROUND TIP

Code	Ø mm
514020	2
514040	4
514080	8
514100	10

3 ROSE TIP

Code	Ø mm
516050	5
516060	6

4 PETAL TIP

Code	W mm	D mm
517011	13	3,0

5 LEAF TIP

Code	W mm	D mm
517020	8	1
517021	10	2

6 RIBBON TIP

Code	W mm	D mm
517030	12	1,5
517031	16	2,0

EXTRUSION BAG
STANDARD

- reinforced tip and edge
- with a hanger



Code	L mm
511252	250
511302	300
511452	450
511532	530

DISPOSABLE EXTRUSION BAG

- in a roll
- film thickness: 75 µm



Code	L mm	K pcs
510010	300	100
510011	460	100

CONFECTIONERY AND COOKING RING



Code	Ø mm	H mm
528034	80	45
528035	100	45
528036	120	45

CUTTERS

- smooth



Code	W mm	H mm
528010	20-110	30

PASTRY PICKER



Code	L mm
525252	250

FROTHER

- 24 wires



Code	L mm
313251	250
313301	300
313401	400

ADJUSTABLE CONFECTIONERY RING



INOX

Code	Ø mm	H mm
528103	120-300	75

PLASTIC SCRAPER



PP

Code	W mm	D mm
501125	125	97

PUNCHING ROLLER



PP



Code	W mm	L mm
504010	60	210

BRUSH

- wooden handle



Code	W mm
523040	40
523080	80

STEEL CUP FOR SIFTING

- ideal for sifting loose products, and preparing and decorating baked goods



Code	Ø mm	H mm
074450	120	130

INOX

ROLLER

- made of wood
- ball bearings
- L working area
- handle length 130 mm



Code	Ø mm	L mm
524390	85	395

BAKING MAT

- made of silicon
- thermal resistance: -20 +220°C



Code	W mm	D mm
521110	520	315

BAKING PAPER

- double-sided silicone coated parchment paper
- intended for baking, cooking, freezing and serving products
- prevents burning
- can be used without fat
- protects dishes from dirt, extends their life time
- for multiple use
- waterproof and biodegradable
- available in ream or roll of paper



No.	Code	Colour	W mm	D mm	L m	T °C	K pcs
1.	521325	○	325	530	-	-25 + 230	500
2.	521380	●	380	-	100	-25 + 230	1



SPACING MARKER

- one-sided (smooth)

INOX

Code	Description
527150	5 knives
527170	7 knives



SPACING MARKER

- double-sided
(corrugated/smooth)

INOX

Code	Description
527250	5 knives

INOX



GUN FOR SAUCES AND CREAMS

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- 3 tips included: Ø4,5, Ø5, Ø6,5 mm

No.	Code	Product	Ø mm	H mm	L mm	V liters
1.	510022	Gun	200	270	2,0	-
2.	510023	Stand	-	190	-	-

GUN FOR SAUCES AND CREAMS

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- rack included as standard
- 2 tips included ~Ø=3 and 6 mm
- outlet hole ~ Ø=9mm
- Ø=210 mm ext.
- Ø=190 mm int.

Code	V liters
510020	1,8



INOX

HOT CHOCOLATE APPLIANCE

- intended for the preparation of hot chocolate
- rotating mixer to ensure proper circulation
- drip tray



Code	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V
469105	410	280	460	5	65~85	7	1	230

SPATULA

- made of stainless steel
- wooden handle



Code	W mm	L mm
503220	100	220

SPATULA FOR CONFECTIONERY



Code	L mm
261090	100

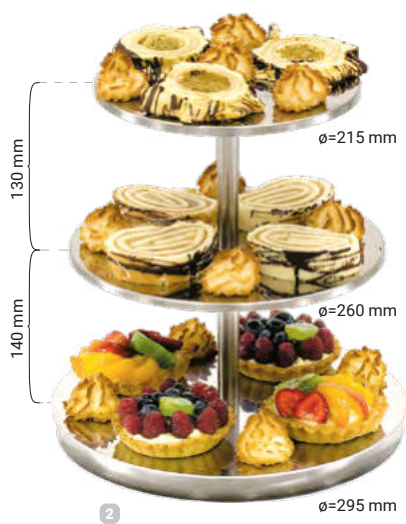
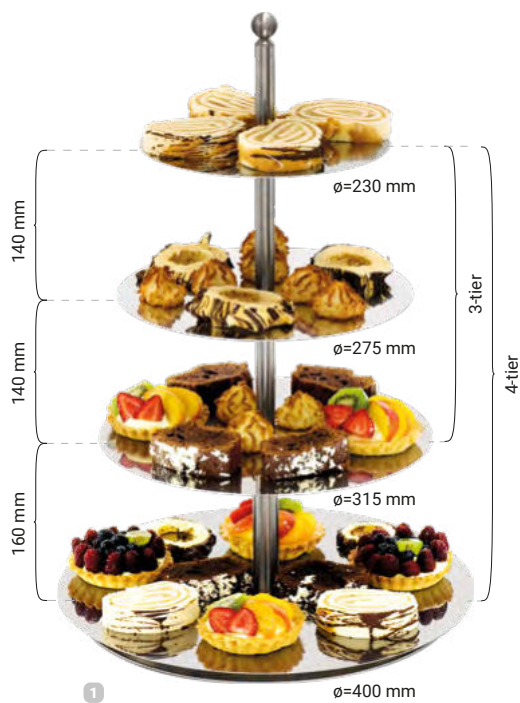
KNIFE FOR CUTTING PASTRY

- wavy blade



Code	L mm
252361	360

CAKE PLATTERS



1 CAKE PLATTER

- multi-level (see table)
- flat plates
- allows stacking plates at will

Code	Product	H mm
542030	3-level	480
542040	4-level	600

2 CAKE PLATTER

- 3-level
- flat plates

Code	H mm
542031	300



3 CAKE PLATTER

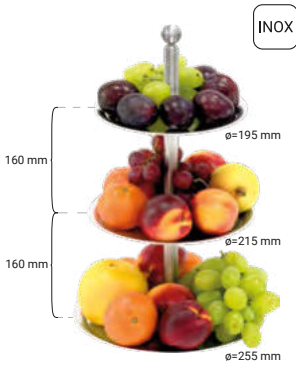
- swivel base

Code	Ø mm	H mm
545011	330	50

4 CAKE SPATULA

Code	L mm
355440	235





FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm
544030	420



FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm
544032	500



FRUIT BASKET

Code	Ø mm	H mm
544100	280	380

COOKIES AND FRUIT PLATTER

Code	Ø mm	H mm	H edge mm
544036	300	85	~ 10



CRÈME BRÛLÉE BURNER

- intended for caramelizing sauces, creams, as well as for wide use in confectionery and gastronomy
- working time at maximum gas loading:
500600 - up to 75 min
500700 - up to 90 min
- flame temperature 1300°C
- sold without gas
- childproof lock



Piezo igniter,
adjustable burner
flame, flame
lock button



No.	Code	W mm	D mm	H mm	V liters
1.	500600	128	65	170	0,04
2.	500700	153	74	179	0,045

PLANETARY MIXER

- for light pastry and whipping foam
- model 783050 includes kneading-through with a volume of 5 liters and diameter of 205 mm
- model 783071 includes kneading-through with a volume of 7 liters and diameter of 230 mm
- modern design, base made of aluminum
- parts in direct contact with food are made of stainless steel
- kneading-through equipped with a polycarbonate safety cover with a hole for easy addition of ingredients
- removable kneading-rough
- spring mechanism for raising the upper part of the appliance
- wide range of smooth speed adjustment



3 tips included



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V
782050	205	230	350	400	5	12,2	0,3	230
783071	230	250	400	410	7	20	0,3	230

PLANETARY MIXER

- for light pastry and whipping foam
- removable steel kneading-rough
- adjustable timer in 30-second increments from 1 to 30 minutes
- electronic, 5-step, infinitely variable speed control
- automatic overload switch
- kneading-rough guard with microswitch
- sound signal



Control panel



3 tips included



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
783070	345	435	510	7	20	0,65	230

PLANETARY MIXER

- a bowl with a capacity of 10 l and a set of three nozzles included
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 260mm
- removable bowl
- powder coated base

Set of
3 nozzles
included



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V
783100	260	435	460	725	10	48	0,6	230



PLANETARY MIXER

- for light pastry and whipping foam
- the set includes a 20-liter kneading-through and a set of three tips
- parts in direct contact with food are made of stainless steel
- kneading-through suspended on movable arms
- safety cover
- kneading-through diameter 320 mm
- removable kneading-through
- appliance body made of aluminum

No.	Code	Product
1.	785211	Light dough mixing tip
2.	785213	Foam whipping head
3.	785214	Kneading-through



Code	Ø mm	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V
783210	320	470	430	785	20	113/168/400	56	0,75	230



PLANETARY MIXER

- the set includes a bowl with a capacity of 25 l and a set of three nozzles
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 362 mm
- removable bowl
- powder coated base

Set of
3 nozzles
included



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V
783250	362	450	550	900	25	72	1,5	230





PIZZERIA EQUIPMENT

Wide range of equipment and accessories essential in every pizzeria.

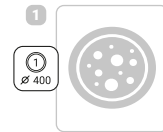
Pizza ovens	235-243
Spiral mixers	245-247
Pizza shovels, spatulas	248-249
Dough containers, oven cleaning brushes	249

Pizza trays, mesh	249-250
Heat-insulated bags, containers	250
Gloves	250
Pizza refrigerated tables	251

COMPACT PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities

Oven
compartment
layout:



PIZZA OVEN

- intended for pizza with a diameter of 40 cm
- working range up to 500°C
- chamotte plate at the bottom of the compartment
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



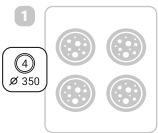
Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
782100	Single-compartment furnace	555	460	290	405	405	110	26	2,2	230	1
782120	Two-compartment furnace	555	460	535	405	405	180	29	4,4	400	1

PROFESSIONAL PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities



Oven
compartment
layout:



GREDIL PIZZA OVEN

- intended for pizza with a diameter of 35 cm
- working range up to 450°C
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H min (usable) mm	M kg	P kW	U V	Layout
782001	Single-compartment furnace	925	835	335	700	700	140	50	4,8	400	1
782002	Two-compartment furnace	925	835	545	700	700	140	91	9,6	400	1



Oven
compartment
layout:



X-LINE PIZZA OVEN

- intended for pizza with a diameter of 30 and 36 cm
- working range up to 500°C
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



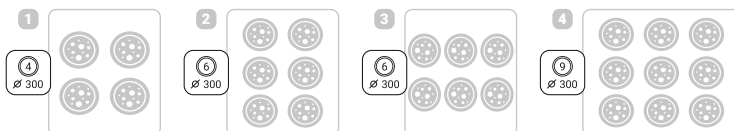
Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781421	Single-compartment furnace	1010	850	420	720	720	140	115	6	400	1
781422	Two-compartment furnace	1010	850	750	720	720	140	200	12	400	1
781432	Two-compartment furnace	1010	1210	750	720	1080	140	300	18	400	2



PROFESIONAL STRONG PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

Oven
compartment
layout:



E-LINE PIZZA OVEN

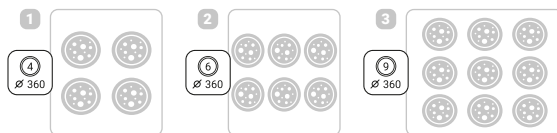
- intended for pizza with a diameter of 30 cm
- multi-heater heating system
- working range up to 500°C
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781501	Single-compartment furnace	900	735	420	610	610	140	78	4,2	400	1
781502	Two-compartment furnace	900	735	750	610	610	140	135	8,4	400	1
781512	Two-compartment furnace	900	1020	750	610	910	140	178	14,4	400	2
781521	Single-compartment furnace	1150	735	420	910	610	140	112	6,4	400	3
781522	Two-compartment furnace	1150	735	750	910	610	140	187	12,8	400	3
781531	Single-compartment furnace	1150	1020	420	910	910	140	145	9,6	400	4
781532	Two-compartment furnace	1150	1020	750	910	910	140	252	19,2	400	4



Oven
compartment
layout:



F-LINE PIZZA OVEN

- intended for pizza with a diameter of 36 cm
- multi-heater heating system
- working range up to 500°C
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

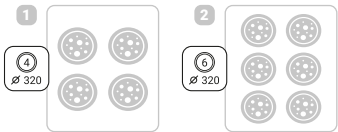


Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781601	Single-compartment furnace	1010	850	420	720	720	140	103	5	400	1
781602	Two-compartment furnace	1010	850	750	720	720	140	174	12	400	1
781702	Two-compartment furnace	1370	850	750	1080	720	140	240	18	400	2
781712	Two-compartment furnace	1370	1210	750	1080	1080	140	346	26,4	400	3

PROFESSIONAL STRONG PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

Oven
compartment
layout:



E-LINE PIZZA OVEN

- intended for pizza with a diameter of 32 cm
- working range up to 500°C
- one-sided grooved chamotte plate
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781301	Single-compartment furnace	900	785	420	660	660	140	73	4,2	400	1
781302	Two-compartment furnace	900	785	750	660	660	140	123	8,4	400	1
781312	Two-compartment furnace	900	1080	750	660	990	140	159	14,4	400	2

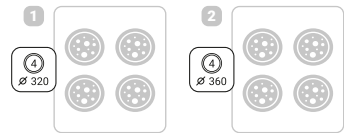




PROFESIONAL GAS STRONG PIZZA OVENS

- line of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

Oven
compartment
layout:



GAS-LINE PIZZA OVEN

- intended for pizza with a diameter of 30 and 36 cm
- 4-burner heating system
- electronic temperature control adjustment (adjustment every 1 step)
- working range up to 450°C
- piezo flame igniter for burners
- chamotte plate at the bottom of the compartment
- compartment lighting
- compartment entrance reducing temperature loss
- housing made of black-painted steel
- the set includes G30 gas nozzles

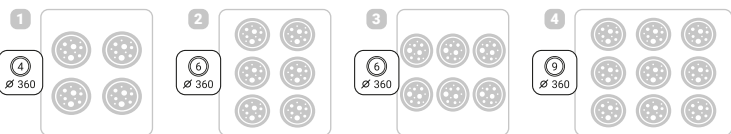


Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781040	Single-compartment furnace	1000	1010	470	620	620	155	112	13,9	G20	1
781045	Single-compartment furnace	1095	1110	472	720	720	155	132	17,0	G20	2

PROFESIONAL EXTRA POWER PIZZA OVENS

- lines of very high-performance appliances for baking all types of pizza
- recommended for catering facilities with high traffic

Oven
compartment
layout:



FR-LINE PIZZA OVEN

- chamotte-lined compartment
- intended for pizza with a diameter of 36 cm
- multi-heater heating system
- working range up to 500°C
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781801	Single-compartment furnace	1010	850	420	720	720	140	127	5	400	1
781802	Two-compartment furnace	1010	850	750	720	720	140	226	12	400	1
781812	Two-compartment furnace	1010	1210	750	720	1080	140	316	18	400	2
781901	Single-compartment furnace	1370	850	420	1080	720	140	174	9	400	3
781902	Two-compartment furnace	1370	850	750	1080	720	140	306	18	400	3
781912	Two-compartment furnace	1370	1210	750	1080	1080	140	436	26,4	400	4



BASE FOR OVEN

BASE FOR OVEN

- bolted structure

PL STALGAST
RADOM



Code	Product	W mm	D mm	H mm
782010	Base for oven 782001, 782002	785	770	1000
782011	Base for oven 781501, 781502	910	745	1000
782012	Base for oven 781411, 781511, 781512	910	1030	1000
782013	Base for oven 781040, 781421, 781422, 781601, 781602, 781801, 781802	1020	860	1000
782014	Base for oven 781431, 781432, 781611, 781811, 781812	1020	1220	1000
782015	Base for oven 781521, 781522	1160	745	1000
782016	Base for oven 781531, 781532	1160	1030	1000
782017	Base for oven 781702, 781901, 781902	1380	860	1000
782018	Base for oven 781711, 781712, 781911, 781912	1380	1220	1000
782019	Base for oven 781045	1095	940	1000
782020	Base for oven 781301, 781302	905	795	1000
782021	Base for oven 781312	905	1090	1000
782022	Base for oven 782100, 782120	565	470	1000

DOUGH ROLLER

- appliance for rolling dough for pizza and bread
- the roller greatly simplifies and speeds up work
- dough thickness adjustment from approx. 1 ÷ 4 mm
- roll length L=300 mm
- recommended dough weight: 80-210 g
- appliance made of stainless steel
- 2 operating modes: continuous operation/foot switch



Foot switch



Code	W mm	D mm	H mm	M kg	P kW	U V
786931	445	340	640	29	0,5	230

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786100 maximum kneading-through volume up to 6.5 kg (dough)
- 786200 maximum kneading-through volume up to 15 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading-through



Stainless steel kneading-through and hook



Control panel



1



2

No.	Code	Ø mm	W mm	D mm	H mm	V liters	N rpm	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

SPIRAL MIXER

- for heavy doughs
- digital panel to control speed and operating time
- 10 speed levels
- maximum kneading-trough capacity of 5.2 kg (dough)
- parts in direct contact with food are made of stainless steel
- metal movable kneading-trough guard
- kneading-trough reverse
- sound signal

Stainless steel kneading-trough and hook



Control panel



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
786010	320	550	440	10	32	0,75	230

SPIRAL MIXER

- for heavy doughs
- digital panel to control speed and operating time
- 10 speed levels
- 786023 maximum kneading-trough capacity of 12 kg (dough)
- 786034 maximum kneading-trough capacity of 18.7 kg (dough)
- 786045 maximum kneading-trough capacity of 30 kg (dough)
- parts in direct contact with food are made of stainless steel
- metal movable kneading-trough guard
- feet to stabilize the device
- kneading-trough reverse
- sound signal
- infinitely variable speed control
- "Pause" function

Control panel



Stainless steel kneading-trough and hook



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
786023	730	550	770	23	90	1,3	230
786034	850	520	860	34	120	1,8	230
786045	850	520	920	45	145	2,6	230



SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786102 maximum kneading - through volume up to 8 kg (dough)
- 786202 maximum kneading - through volume up to 15 kg (dough)
- 786302 maximum kneading - through volume up to 22 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading - through



Code	W mm	D mm	H mm	M kg	P kW	U V
786102	300	550	620	48	0,37	230
786202	400	700	680	82	0,90	230
786302	450	740	730	90	1,10	230

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- speeds:
 - spiral rotational speed 92-139 rpm
 - kneading-through rotational speed 9-14 rpm
- raised head and removable kneading-through
- 786402 maximum kneading - through volume up to 18 kg (dough)
- 786502 maximum kneading - through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V
786402	400	700	700	94	0,55	400
786502	450	740	750	127	1,10	400

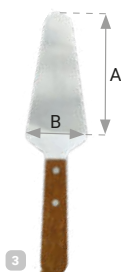
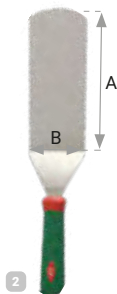
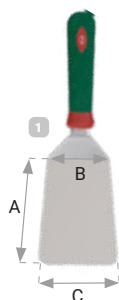


SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- raised head and removable kneading - through
- 786400 maximum kneading - through volume up to 18 kg (dough)
- 786500 maximum kneading - through volume up to 25 kg (dough)
- 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	700	700	100	0,9	230
786500	450	740	750	128	1,3	230



1 PIZZA SPATULA

- non-slip handle
- A=120 mm, B=75 mm, C=90 mm



Code	L mm
270150	150

4 PIZZA CUTTING WHEEL

- straight blade

Code	Ø mm
561101	100

2 PIZZA SPATULA

- non-slip handle
- A=200 mm, B=80 mm



Code	L mm
270260	260

5 PIZZA SPADE

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm
564022	260	300	200
564052	260	300	450
564102	260	300	1000

3 PIZZA SPATULA

- wooden handle
- A=120 mm, B=60 mm



Code	L mm
503210	270

6 PIZZA SPADE

- made of beech wood



Code	W mm	D mm	L mm
564030	350	300	1100

PIZZA SPADE

- made of aluminum

Code	W mm	D mm	H mm
564412	320	300	1200

**PIZZA PEEL**

- made of aluminum

Code	Ø mm	L mm
564413	200	1690

**BRUSH FOR CLEANING OVENS**

- bristles made of brass
- allows adjusting the brush

Code	L mm
564411	1500



1



4



3



6

DOUGH CONTAINER

- perfect for pizza dough, pasta, etc.



No.	Code	Product	W mm	D mm	H mm	V liters
1.	563407	Container	600	400	70	13
2.	563410	Container	600	400	100	19
3.	563411	Container	400	300	100	10
4.	563408	Cover for 563407 and 563410	600	400	20	-
5.	563412	Cover for 563411	400	300	20	-

6 CART FOR PIZZA DOUGH CONTAINER

- for containers 600x400



Code
563409

PIZZA TRAY

- after finishing work, each tray should be thoroughly washed, dried and greased; this treatment serves to protect the tray against corrosion



Code	Ø mm	H mm
560241	240	25
560261	260	25
560281	280	25
560301	300	25
560321	320	25
560361	360	25
560401	400	25
560451	450	40
560501	500	40

PIZZA MESH



Code	Ø mm (internal)	Ø mm (external)
562281	250	280
562311	280	300
562330	310	330
562361	350	380
562400	380	400
562460	430	460
562500	480	500
562600	570	600

PIZZA BAG

- made of strong material - nylon, damage-resistant
- polyester insulation maximally retains temperature, prevents moisture and smell penetration
- large, tilting flap
- transparent pocket for bills 120x180 mm
- has a hanger knot and ventilation holes



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563452	550	500	200	510	500	200

PIZZA BAG

- made of durable vinyl material
- thick insulation retains the temperature, prevents moisture penetration
- large, tilting flap with velcro
- transparent pocket for bills with dimensions (WxD) 165x120 mm
- has comfortable grip for handling and vents



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563453	500	500	300	480	480	285

BAKING GLOVES

- made of leather
- 3-finger



Code	T °C
505011	do 300

OVEN GLOVES

- fireproof impregnated cotton
- 2-finger



Code	L mm	T °C
505013	430	do 230

BAKING GLOVES

- made of leather
- 2 fingers



Code	L mm	T °C
505014	410	do 250

REFRIGERATED PIZZA COUNTER

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 2 grates with guides included
- automatic and manual defrost function
- extension capacity of 5 x GN 1/6 (max. 150 mm)
- insulation thickness of ~35 mm
- granite countertop
- 2 GN 1/1 shelves
- dedicated guides - code 841443



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	V liters net	Climate class
833029	5 x GN 1/6	900	700	1090	+2 / +8	0,17	230	240	198	4

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE ON WHEELS

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- automatic and manual defrost function
- dedicated display case - code 834630 and 834641
- front wheels equipped with a brake
- top made of granite
- układ pojemników nadstawy:
834630: volume 6x GN 1/3 (max H = 150 mm)
834641: volume 6x GN 1/4 (max H = 150 mm)
- 3 GN 1/1 shelves included
- dedicated guides - code 831443
- dedicated shelf - code 831445
- sold without GN containers
- display case sold separately



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
1.	834630	1400	395	440	+2 / +8	0,11	230	-	-	-	-	4
	834641	1400	335	440	+2 / +8	0,11	230	-	-	-	-	4
2.	833031	1400	700	1120	+2 / +8	0,24	230	D	1294	368	297	4

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 3 grates with guides included
- automatic and manual defrost function
- 3 GN shelves
- dedicated guides - code 841443



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Energy consumption kWh/year	V liters	V liters net	Climate class
833037	8 x GN 1/6	1365	700	1090	+2 / +8	0,24	230	1294	402	308	4



MECHANICAL TREATMENT

Appliances used in both small and large gastronomy for cutting, grinding, chopping, peeling, shredding and mixing various types of food.

Potato peeler	253	Meat grinders.....	255-256
Slicing machines	254	Sausage fillers, sausage slicer.....	257
Steak makers and accessories	255	Vegetable cutter	258

PEELER

- laser-engraved ergonomic control panel
- single batch up to 6 or 12 kg (depending on the model)
- silent work
- polycarbonate lid with safety switch
- timer with adjustment up to 5 minutes
- peeling separator code 786003 sold separately

New design

Improved
appliance design

1



2



3

The new,
appropriately tilted
design of the control
panel ensures comfort
and safety of use



Abrasive wheel



No.	Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V
1.	789061	Potato peeler	450	830	930	60	0,55	400
2.	789120	Potato peeler	450	830	930	120	0,55	400
3.	789003	Peel separator	315	562	160	-	-	-

SLICER FOR CURED MEAT AND CHEESE



- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm
- knife cover, the movable wall and knife are covered with a non-stick coating



Code	Ø mm (knife)	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	0,32	230

SLICER FOR CURED MEAT



- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V
722255	250	380	490	380	16	0,32	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 cutlets/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
- crushing rollers are not suitable for processing poultry meat



Code

721571**MEAT GRINDER**

- housing made of anodized aluminum
- feeder made of stainless steel
- head and auger made of anodized aluminum
- strainers and knife made of carbon steel
- pusher made of polyethylene
- reverse gear
- strainers: 721011; 721012; 721013; 721014; 721015; 721016; knife: 721010
- temporary capacity 125 kg/h
- complete with 3 strainers 3, 5, and 8 mm (mesh diameter)
- mesh diameter - 68 mm
- overload protection - non-slip feet
- includes funnel for stuffing sausages and a dumpling filling tip for small catering establishments
- the appliance is not intended for continuous operation



Code	W mm	D mm	H mm	S kg/h	P kW	U V
721129	410	190	350	85	0,25	230

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- removable head for easy cleaning
- head, auger and tray made of stainless steel
- reverse to facilitate the unscrewing of the strainer
- overload protection
- non-slip feet
- continuous work up to 8 hours
- strainers included as standard: 721121 - 5 and 8 mm, 721221 - 6 and 8 mm



No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V
1.	721121	499	270	550	do 160	0,8	230
2.	721221	530	270	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 strainer
- continuous work up to 8 hours
- non-slip feet
- complete with strainers: 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
3.	721124	517	328	410	220	0,80	230
4.	721224	410	328	517	250	0,80	230



ACCESSORIES FOR MEAT GRINDERS

- the table shows the diameter of mesh in the strainer

No.	Code	Ø mm	Suitable for
1.	721010	-	721121, 721124, 721129
	721020	-	721221, 721224
2.	721011	2,5	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
	721022	3	721221, 721224
	721023	4,5	721221, 721224
	721025	8	721221, 721224

SAUSAGE FILLERS

- excellent quality appliances, intended for use in non-mass catering production as well as for amateur sausage production
- with its reliable and simple design, the appliance is easy, intuitive and convenient to use. High-quality materials used in the appliance guarantee reliable operation and long durability
- filling cylinder is mounted on both sides of the appliance's body, making it easy to use for left- and right-handed users

SAUSAGE FILLER

- reliable design made of stainless steel
- all removable parts of the device can be washed in a dishwasher
- piston equipped with a batch vent and a flexible replaceable gasket
- drive with gear reduction and two speeds of operation
- appliance equipped with 4 steel replaceable sausage funnels with the following sizes: 16, 22, 32, 38 mm.
- cylinder loading possible without having to disassemble it completely
- easy and even dosing of the filler batch

No.	Code	W mm	D mm	H mm	V liters	M kg
1.	721305	320	290	680	5	11
2.	721307	320	330	830	7	12
3.	721310	400	360	640	10	12



SAUSAGE SLICER

- appliance intended for slicing sausage
- automatic start-up function
- double sickle knife with cutting adjustment from 5 to 30 mm
- non-slip feet

Code	W mm	D mm	H mm	M kg	P kW	U V
725001	248	189	326	7,1	0,12	230



VEGETABLE CUTTER

- suitable for hotels, restaurants, canteens
- excellent for cutting vegetables of all sizes

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



THERMAL TREATMENT

Small kitchen appliance that complements the kitchen equipment, as well as basic tools for heat treatment of various types of food.

Contact grills	262-263	Roller heater for sausages.....	260
Deep fryers.....	260, 264	Chicken grill	267
Wafer crepe makers.....	266	Adjustable bain-maries.....	265
Grill hobs	261, 264	Toasters, salamander	261
Microwaves.....	268-270	Induction cooker	271
Heating display case	267	Sous Vide circulator	272

FRYERS

- housing made of stainless steel
- removable frying grease containers
- thermostat adjustment range 60–190°C
- safety thermostat
- baskets with folding handle



1



3

No.	Code	Product	W mm	D mm	H mm	Basket dimensions WxDxH mm	V liters	P kW	U V
1.	746035	Single fryer	170	420	270	240x125x100	3	2,2	230
2.	746050	Single fryer	260	420	270	240x205x100	5	3,2	230
3.	746100	Double fryer	540	420	270	240x205x100	2 x 5	2 x 3,2	230

ROLLER HEATER FOR SAUSAGES

- heated non-stick rollers
- two heating zones
- removable drip tray
- smooth temperature control
- wash after each use; leaving residue will block the rollers



Code	N° rolls	W mm	D mm	H mm	P kW	U V
770100	11	550	475	175	1,1	230

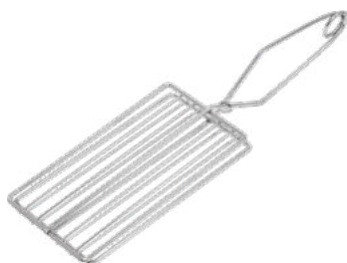
TOASTER

- housing made of stainless steel
- timer switch
- chamber size WxDxH: 455x260x160 mm
- fuse to prevent overheating the appliance
- height-adjustable grate with handgrips (4 positions)

Grate made
of chromed
steel



Code	W mm	D mm	H mm	M kg	P kW	U V
743000	640	320	300	15	2,0	230

SANDWICH HOLDER


Code	W mm	D mm
779198	340	95



CONTACT GRILL

GREDIL

- housing made of stainless steel
- corrugated cast iron plates
- two heating zones, top and bottom
- fuse to prevent overheating the appliance
- trough for grease and grilling residue
- smooth temperature control 50–300°C

Control panel



Grease and debris collection gutter



Corrugated surface



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
742010	265	325	200	50-300	12,5	1,8	230

CONTACT GRILLS

caterina



- solid double sided ribbed working surface for perfect temperature distribution
- bottom plate with edge for comfort and hygienic work
- temperature control up to 300°C
- safety thermostat
- work switch and set temperature indicator
- heat resistant handle
- tray for grease and grilling residue
- available in single, double and Panini version



SINGLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742018	310	360	200	1,8	230



PANINI CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742038	430	360	200	2,2	230

DOUBLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742028	570	360	200	3,6	230



Corrugated
surface



FRYER

- available in single and double version with drain tap
- solid basket and lid equipped with handgrips resistant to high temperatures
- temperature control knob 60-200°C
- "cold zone" system preventing burning
- removable control panel for easy cleaning



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V
1.	746067	Single fryer	200	430	315	5	2	230
	746069	Single fryer	290	430	265	5	3	230
2.	746068	Double fryer	415	430	315	2x5	2x2	230
	746079	Double fryer	585	430	265	10	6	230
3.	746096	Single fryer with tap	300	510	390	8	3	230
	746097	Double fryer with tap	610	510	390	2x8	6	230

ELECTRIC COUNTERTOP GRIDDLE

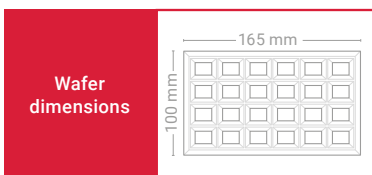
- heating plate 2/3 smooth; 1/3 ribbed
- 2 heating zones
- temperature control by knob 50-300°C
- fast heat up of plate
- work switch and set temperature indicator
- safety edge
- grease drawer



Code	W mm	D mm	H mm	P kW	U V
745104	720	460	240	3,5	230

WAFFER MAKER

- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- timer up to 5 min
- heat resistant handle



Code	W mm	D mm	H mm	P kW	U V
772326	320	380	240	1,5	230



PANCAKE MAKER

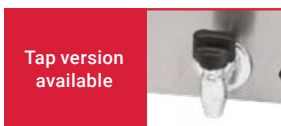
- cast iron hob with teflon coating
- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- spatulas sold in sets of 5



No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V
1.	772284	Crepe maker	400	450	470	220	3	230
2.	772289	Wooden round spatula	-	180	180	-	-	-

DROP-IN BAIN-MARIE

- appliances made of stainless steel
- fitted with a fuse to prevent overheating
- model 741155 and 741156 batch: GN 1/1 150 mm
- model 741205 batch: GN 1/1 200 mm



Tap version
available



Code	Product	W mm	D mm	H mm	T °C	P kW	U V
741155	Drop-in bain-marie	340	570	242	0-85	1,2	230
741156	Drop-in bain-marie with a tap	340	590	242	0-85	1,2	230
741205	Drop-in bain-marie with a tap	340	590	280	0-85	1,2	230



ELECTRIC GYROS KNIFE

- cutting width 0.5 ÷ 8 mm
- blade diameter 100 mm

Includes:
100 mm knife,
knife sharpener



Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V
774901	125	170	190	2200	0,8	0,08	230

ELECTRIC GYROS KNIFE

- non-slip rubber housing
- cutting thickness 0.5÷8 mm
- blade diameter 100 mm
- complete with: 2 knives and a sharpener

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V
774905	125	170	190	2200	0,8	0,08	230



RICE COOKING APPLIANCE

- easy to clean, non-stick internal container
- stainless steel housing
- removable container
- spoon and fork and 2 scoops included as standard
- automatically goes through the heating process after cooking rice
- practical measuring scale inside the bowl
- prepares from 10 to 36 servings of rice
- do not use sharp tools

Includes
2 measuring
cups, spoon
and fork



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
771101	470	420	350	6	10,2	1,95	230



CHICKEN GRILL

- intended for roasting poultry, venison, roast, pork knuckles etc.
- 3 independently controlled skewers
- capacity 12-15 chickens
- average LPG consumption 1.41 kg/h; natural gas 1.86 m³/h
- chamber lighting
- removable drip tray
- includes nozzles for G20 and G30



Code	W mm	D mm	H mm	M kg	P kW	U
785300	1110	480	920	87	17	gaz

FOOD DRYER, 10 TRAYS DEHYDRATOR

- stainless steel housing
- ideal device for drying fruit, vegetables, meat, fish, etc.
- digital control panel
- working time regulation from 0 to 24 hours with 30 minutes intervals
- temperature regulation, range from 35 to 75 °C with 5 °C intervals
- the set includes 10 grates ~ 400x395 mm, the maximum load per grate is ~ 0.6 kg
- hot air distributed by a silent fan ensures even drying result, no need to turn the trays around
- transparent door allows to observe the drying process



Code	W mm	D mm	H mm	P kW	U V
690310	430	535	420	1,10	230

HEATING DISPLAY

- stainless steel housing
- LED lighting
- adjustable shelves
- 4 wheels, 2 with brakes

INOX

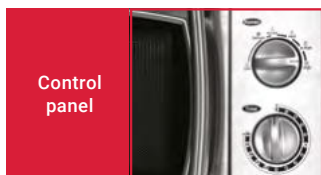


Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
852220	494	600	1742	220	+30 / +80	2	230

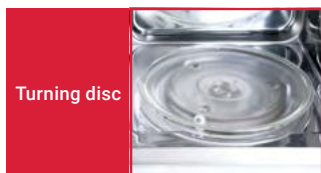
MICROWAVE

- manual control
- 5 power levels
- defrost function
- 270 mm rotating disc
- clock range of 30 min
- chamber and appliance housing made of stainless steel
- chamber size: 340x345x230 mm

900w [25l]



Control panel



Turning disc



Code	W mm	D mm	H mm	P W	U V
775002	483	420	281	900	230

MICROWAVE

- electronic control
- 3 power levels
- allows saving 20 programs in 3 steps
- clock range 1h 40min
- allows using polycarbonate GN 1/2 h = 65 ÷ 150 mm for thawing
- chamber and appliance housing made of stainless steel
- chamber internal dimensions: 335x364x212 mm

1000w [25l]



Code	W mm	D mm	H mm	P W	U V
775010	520	442	312	1000	230

MICROWAVE

- manual control, 5 power levels
100%, 70%, 50%, 30%, 15%
- an effective magnetron guarantees even heating and gentle defrosting of products
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 336x349x225 mm



[26i]

1050w

INOX

[2]

Code	Description	W mm	D mm	H mm	P W	U V
775313	Manual panel	517	412	297	1050	230

MICROWAVE

- electronic touchscreen control panel
- internal dimensions: 336x349x225 mm
- 4 power levels
- allows saving 20 programs
- LED display
- 2 stages of cooking
- maximum cooking time 30 minutes
- end of cooking cycle alarm
- +30 sec. button
- defrost button



[26i]

1100w

INOX

[2]

Code	Description	W mm	D mm	H mm	P W	U V
775412	Electronic panel	527	412	297	1100	230

MICROWAVE

- manual control, 5 power levels
- end of the cycle sound signal
- ceramic bottom, double interior lighting
- „REPEAT“ function repeating the last cycle
- „ONE TOUCH“ function automatically extends the cycle with a single touch for 20 more seconds
- The dual microwave emission source located at the top of the chamber guarantees even food heating
- internal dimensions: 370x370x190 mm



[26i]

1500w

1850w

INOX

[2]

Code	Description	W mm	D mm	H mm	P W	U V
775315	Manual panel	464	597	368	1500	230
775319	Manual panel	464	597	368	1850	230

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 25%, 13%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm



[26l]

1500w

INOX

[2]

Code	Description	W mm	D mm	H mm	P W	U V
775415	Electronic panel	464	597	368	1500	230

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 20%, 10%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm



[26l]

1850w

INOX

[2]

Code	Description	W mm	D mm	H mm	P W	U V
775419	Electronic panel	464	597	368	1850	230

INDUCTION COOKER

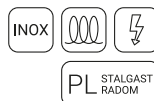
- housing made of plastics
- electronic safety control to prevent overheating
- smooth temp. control 60-240 °C
- display of working parameters
- pot detection system
- induction field with a diameter of 190 mm
- non-slip feet



Code	W mm	D mm	H mm	M kg	P kW	U V
770201	298	360	65	2,5	2,0	230

INDUCTION COOKER

- professional induction stove dedicated to small and medium gastronomy, also great at home
- reduces energy consumption by approx. 45% compared to traditional heating equipment
- stainless steel housing made in extrusion technology
- impact-resistant ceramic induction hob
- automatic detection of dishes and adjustment of the heating surface to their diameter (2 zones)
- bottom diameter of the vessels used $\varnothing=120$ - $\varnothing 260$ mm



Requires using dishes designed for induction technology:



Glass touchscreen panel with dedicated timer

- work at constant power 10-20 level (1-9 pulse work), adjustable in steps
- ability to work with timer 001-479 min - set every 1 min
- 3 quick setting levels depending on the operating mode:
 - 1/10/20 for power mode or
 - 50/140/240 for temperature mode
- work with preset temperature 50-240°C (step adjustment)

Code	W mm	D mm	H mm	P kW	U V
770351	325	425	100	3,5	230



High-performance ventilation system adapted to continuous operation



Smooth work surface makes it easy to keep clean



Glass touchscreen panel with dedicated timer



Housing made of stainless steel



SOUS-VIDE GN 1/1 COOKING CIRCULATOR

- ensures temperature stability with accuracy of 0.1°C
- built in pump
- protection against water level
- electronic control panel
- sealed lid
- tap for water drainage
- large capacity adapted to the needs of professional gastronomy kitchens

caterina



Code	W mm	D mm	H mm	P kW	U V
691250	620	360	280	0,7	230

SOUS-VIDE COOKING CIRCULATOR

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- built-in pump allows even circulation of water
- protection against too low water level
- attachable in any containers with a flat or rounded edge
- designed for continuous operation

Code	Product	W mm	D mm	H mm	M kg	P kW	U V
691100	Circulator	145	115	325	1,9	1,5	230



1500w

VACUUM BAGS STAND

- dedicated for packing unit for liquids, code 691312
- made out of stainless steel



Code
691251

UNIVERSAL TONGS

- silicon-coated, do not damage the structure of sous-vide bags

SIL



Code	L mm
422302	300
422402	400

INSULATING BALLS

- reduce heat losses by up to 90%, replace the container lid by floating on water surface
- reduce water losses by limiting evaporation (particularly important in case of no water refilling)
- increase thermal stability
- reduce energy consumption



Code	K pcs
691190	100



CONVECTION STEAM OVENS

Convection steam ovens are versatile appliances for professional kitchens to ensure the highest quality of prepared food.

GASTRONOMIC convection steam ovens

Stalgast ClassicCook.....	278
Stalgast SmartCook	279-280

Accessories

for gastronomic ovens.....	281-284
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CONVECTION STEAM OVENS

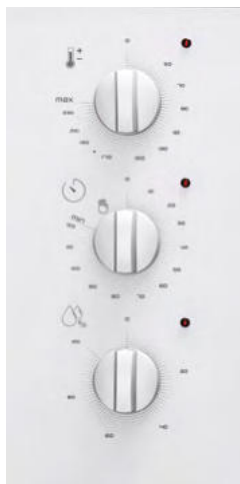


14
MODELS

Convection steam ovens
GASTRONOMIC

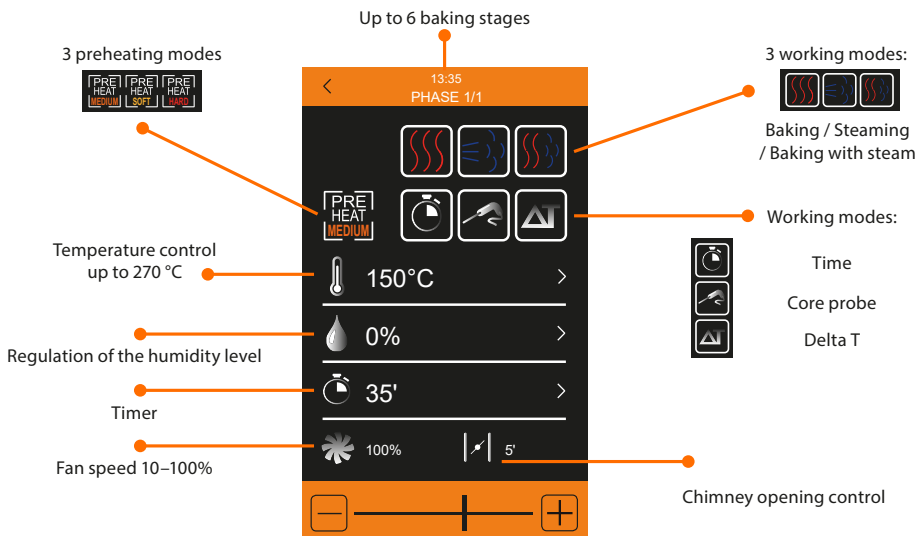
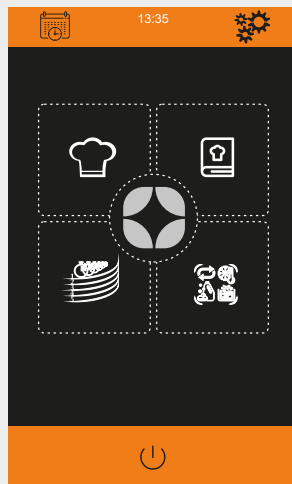
Manual control

- Manual control panel
- Humidity regulation from 0 to 100%
- Timer up to 120 minutes and non-stop mode
- Manual chimney control
- Fan reverse
- Internal LED lighting
- End of the cycle signalling
- Door switch
- Double safety glass
- Drip tray
- Safety thermostat
- Water connection $\frac{3}{4}$ "
- Easy to clean
- Electric or gas ovens



Touchscreen control

- 5 or 7 inch touchscreen control panel
- Fan reverse
- End of cycle alarm
- Door switch
- Safety thermostat
- Internal LED lighting
- Water connection $\frac{3}{4}$ "
- Double, safety glass
- Klima Control - % humidity control
- 10-step fan speed control
- Steam control - programmable chimney
- 3 cooking modes: cooking, baking and steam cooking
- Multi-point probe, core probe (optional), vacuum probe (optional)
- Control of cooking with time, core probe or Delta T
- 120 programs with 6 cooking stages each
- AllOnTime
- MultiCook
- Regeneration / food temperature maintenance
- User configurable, cookbook with pictures
- Electric or gas version



Functions and equipmen



MANUAL COOKING

Enables easy setting of the operating modes for any dishes, without the need to create a recipe. Simplifies the food preparation process.



120 PROGRAMS 6 STAGES EACH

The oven operates 120 programs in 6 stages.



STEAM CONTROL

The technology enables precise humidity level adjustment inside the oven's chamber within the range from 0 to 100%, with fine adjustment of 5%.



COOKBOOK

All ovens with touchscreen control have an installed cookbook. Line Stalgast SmartCook has easy to read cookbook. The book has as many as 72 recipes, divided into 8 groups. In addition, each dish has a photo, which improves the intuitiveness of the cook's work.



FAN CONTROL

10 regulation levels of the fan operating with a reverse allow to prepare the most delicate dishes. Changing direction of fan rotation ensures even temperature distribution inside the chamber, even when fully loaded.

HACCP

HACCP DATA RECORD

The oven records the history of the operating modes and parameters of the device in the HACCP system (Hazard Analysis and Critical Control Points). One can easily save the report on a USB drive.



CLIMA CONTROL

The chimney control enables fast lowering of the humidity level inside the chamber. Automatic chimney opening before the end of the operation of the device function is available which allows to achieve the desired level of baking.



PREMIX GAS BURNER

Available in all gas stoves, new burner which lowers gas consumption. Its construction enables even temperature distribution inside the oven's chamber.



DELTA T

Advanced mode which requires the use of the attached to the stove probe. It allows to maintain a constant temperature difference inside the product and the oven chamber. Slow baking lowers weight loss of the product and provides the perfect culinary effect.



REGENERATION / TEMPERATURES MAINTENANCE

Regeneration allows to reheat previously prepared dishes, preserving taste and aesthetic qualities. Temperature maintenance allows delayed meals serving.



MULTIPOINT PROBE

Enables the use of an additional probe to measure temperature in three different points (optional).



PROOFING

This function is particularly often used in bakery and confectionery for control of dough proofing. Constant temperature during dough proofing ensures great pastries results.



VACUUM PROBE

Provides the highest precision of temperature measurement inside of the food with the vacuum cooking technique SOUS-VIDE. 1.5 mm diameter thin probe is adapted for use with vacuum bags (optional).



PLANNING

Delayed start function allows to save time. Scheduling device working hours allows to prepare long cooking dishes for desired time.



FAST COOLING

Automatic cooling of the chamber to the desired temperature, so that one could start preparing the next dish faster.



MULTIWASH

Depending on the level of dirt in the chamber there are 3 automatic washing programs available. The length of individual washing cycles is: 51', 81', 111'. **For ovens not equipped with automatic washing system, one can purchase a shower.**



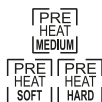
ALLONTIME

A mode that allows serving of many dishes at the same time. A clear signal will inform when the next products is to be added so that all the products were ready at the same time.



MULTICOOK

The convection steam oven allows to prepare many products at the same time, without mixing flavours and aromas. The device can be loaded and unloaded continuously. The device will inform the user once a specific product is ready.



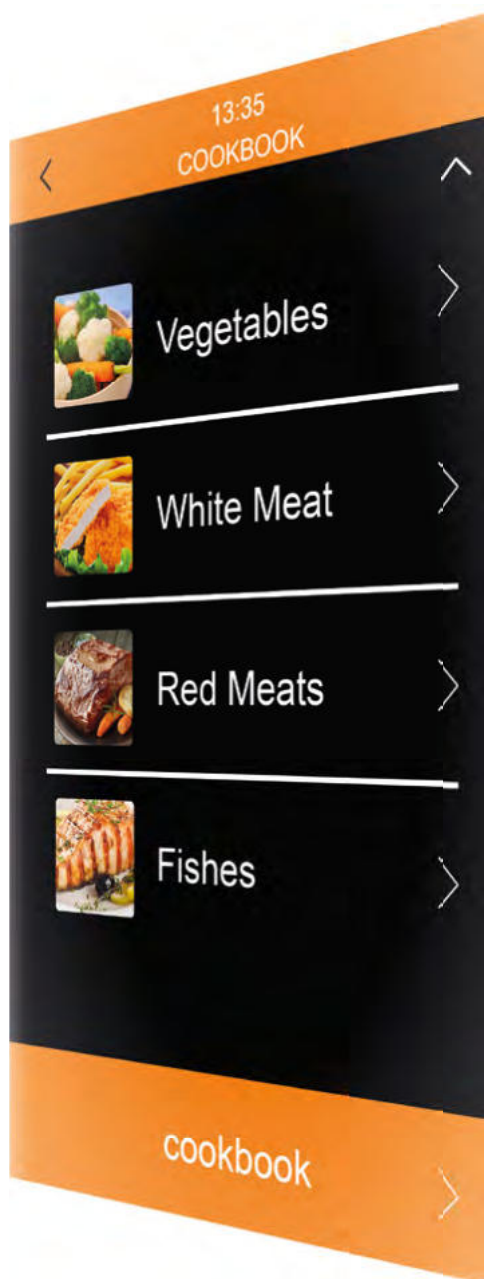
MULTIPREHEAT

3 oven preheating modes: soft (+10 °C), medium (+20 °C), hard (+30 °C). Depending on how much the chamber is loaded it is possible to preheat the chamber to a higher temperature.



SOUS-VIDE

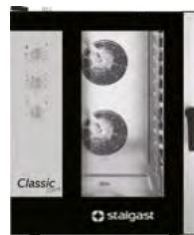
A process of slow cooking in vacuum. This technology allow to retain the nutritional value, taste and aroma of the products. Sous-vide probe (additionally available) will help to maintain the optimal temperature of the prepared product in the oven.



Stalgast **ClassicCook** ovens



GN 1/1



Code	9100043	9100045	9100049
Number of shelves	5 (GN 1/1)	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 860 x 690 mm	790 x 860 x 830 mm	790 x 860 x 1100 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	250°C	250°C	250°C
Weight	52 kg	78 kg	106 kg
Power	Current	Current	Current
Electric power	7,75 kW	10,2 kW	18,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	400 V - 50/60 Hz



GN 1/1



Code	9100046	9100050
Number of shelves	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 960 x 850 mm	790 x 960 x 1120 mm
Minimum temperature	50°C	50°C
Maximum temperature	250°C	250°C
Weight	125 kg	140 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	14 kW	20 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz

Stalgast **SmartCook** ovens



Code	9100044	9100047	9100051
Number of shelves	5 (GN 1/1)	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 860 x 690 mm	790 x 860 x 830 mm	790 x 860 x 1100 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	270°C	270°C	270°C
Weight	54 kg	78 kg	106 kg
Power	Current	Current	Current
Electric power	7,75 kW	10,2 kW	18,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	400 V - 50/60 Hz



Code	9100048	9100052
Number of shelves	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 960 x 850 mm	790 x 960 x 1120 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	125 kg	140 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	14 kW	20 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz

Stalgast **SmartCook** ovens



GN 2/1



Code	9100053	9100055
Number of shelves	7 (GN 2/1)	11 (GN 2/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 1280 x 830 mm	790 x 1280 x 1100 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	120 kg	160 kg
Power	Electricity	Electricity
Electric power	14,2 kW	28,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz



GN 2/1

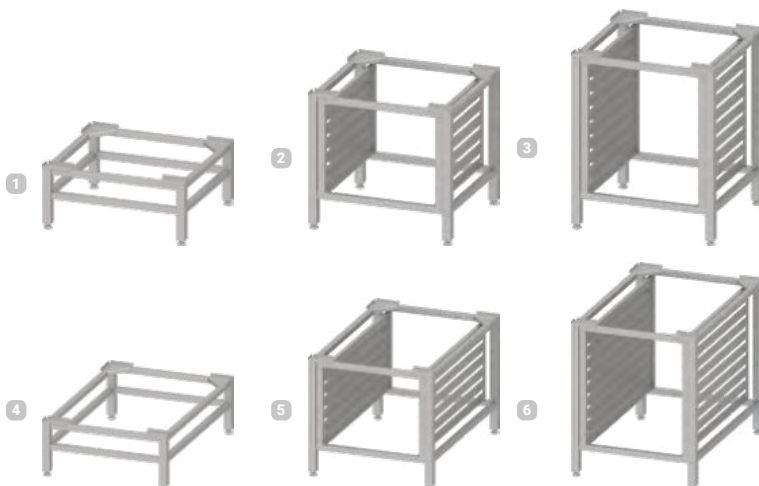


Code	9100054	9100056
Number of shelves	7 (GN 2/1)	11 (GN 2/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 1280 x 850 mm	790 x 1280 x 1110 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	145 kg	175 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	20 kW	28 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz

Accessories **GASTRONOMIC** ovens



BASES



No.	Code	Compatible with	W mm	D mm	H mm
1.	9057931	Gastronomic ovens GN 1/1	704	645	300
2.	9057961	Gastronomic ovens GN 1/1	704	645	650
3.	9057981	Gastronomic ovens GN 1/1	704	645	850
4.	9057932	Gastronomic ovens GN 2/1	704	1008	300
5.	9057962	Gastronomic ovens GN 2/1	704	1008	650
6.	9057982	Gastronomic ovens GN 2/1	704	1008	850

HOOD

- the device includes: motor with exhaust fan, steam condenser
- connection exhaust outlet ø 120 mm

Code	Compatible with	W mm	D mm	H mm
9100581	Gastronomic ovens GN 1/1, electric	790	840	275
9100583	Ovens 9100053 and 9100055	790	1270	345
9100704	2 Gastronomic ovens GN 1/1, electric	790	840	275



INSTALLATION KIT

Code	Product	Compatible with
9100434	Installation kit for hydraulic connection of 1 convection steam oven	Stalgast ovens (dedicated to 1 oven only)
9100671	Installation kit for connection of 1 convection steam oven with a hood or steam condensate	Stalgast ovens (dedicated to 1 oven only)
9100708	Installation kit for hydraulic connection of 2 convection steam ovens without a hood	Stalgast ovens (dedicated to only 2 ovens)
9100710	Installation kit for connection of 2 convection steam ovens with a hood or a steam condenser	Stalgast ovens (dedicated to only 2 ovens)



STACKING KIT

Code	Compatible with	W mm	D mm	H mm
9100586	Gastronomic ovens GN 1/1, electric	788	758	78



WATER PRESSURE REDUCER

- recommended for Stalgast ClassicCook ovens
- 3/4 inch connection
- 2 bar water pressure reducer



Code
9100018

PROBE

- dedicated to Stalgast ovens



Code	Product
9100376	External sous-vide probe
9100620	External multi-point probe
9100375	External core probe



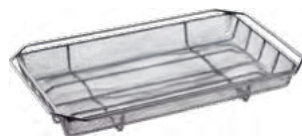
**GRILL NON-STICK
TRAY GN 1/1**

Code	W mm	D mm
917003	530	325



EGG & CAKE TRAY GN 1/1

Code	W mm	D mm
917028	530	325



**GRID FOR FRYING FRIES,
VEGETABLES AND FISH GN 1/1**

Code	W mm	D mm
917034	530	325



**BAKING TRAY ENAMELED
GN 1/1**

Code	W mm	D mm
917036	530	325



GRILL GRID 1/1 GN

Code	W mm	D mm
917037	530	325



INOX

GN 1/1

Code	W mm	D mm	H mm	V liters
111042	530	325	40	5,0
111062	530	325	65	8,8



NON-STICK FRYING TRAY

Code	W mm	D mm	H mm	V liters
171020	530	325	20	2,5



ENAMELED FRYING TRAY

Code	W mm	D mm	H mm	V liters
101021	530	325	20	2,2



FULL ENAMELED BAKING TRAY

Code	W mm	D mm	H mm	V liters
101041	530	325	40	5,0

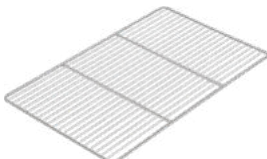
INOX



STAINLESS STEEL GRILL

Code	Description	W mm	D mm	Cena netto
103114	GN 1/1	530	325	

INOX

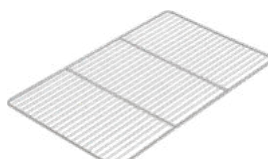


STAINLESS STEEL GRILL

• GN offer p. 222-228

Code	Description	W mm	D mm	Cena netto
103115	GN 1/1	530	325	

INOX



GRID FOR CHICKEN

Code	W mm	D mm
103644	600	400

Al



BAKING SHEET

- solid sheet, 3 liping edges
- thickness: 911101 - 1,5 mm, 911102 - 2 mm

Code	W mm	D mm
911101	600	400
911102	600	400

Al



BAKING SHEET

- perforated sheet, 3 liping edges
- thickness: 1,5 mm

Code	W mm	D mm
911201	600	400

Al



BAKING SHEET

- perforated sheet, silicone-coated
- 3 liping edges
- thickness: 1,5 mm

Code	W mm	D mm
911211	600	400

SHOWER KIT

Code	L mm
651202	2000





**Discover a perfect
convection oven for your
business!**





COOLING

All kinds of refrigeration and freezing equipment that is an essential equipment element for any type of catering establishment, ensuring the proper storage of food.

Refrigerators
and freezers288-289, 302-304
Salad refrigerated counters,
cooling tops 293-295, 300
Refrigerated and freezing
counters..... 290-292, 296-297

Display cases 298-299
Refrigeration 600x400 300
Bar tables and display cabinets..... 305-309
Accessories for refrigerated
cabinets and tables 308
Chest freezers, shock coolers.....309-311

DESCRIPTION OF ADDITIONAL MARKINGS FOR THE COOLING CHAPTER:



Refrigeration appliance



Freezing appliance



or



and



Static system



Dynamic system



For confectionery/bakery trays



For gastronomic containers



For gastronomic containers



Opens from both sides



Hinged doors

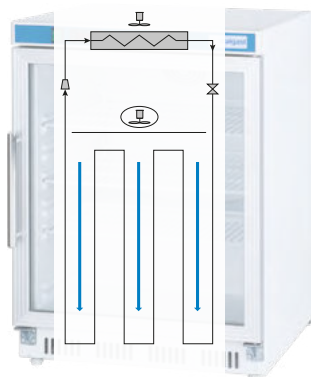


Sliding doors

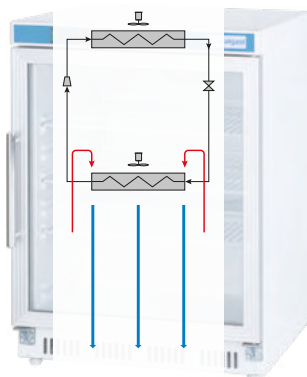
TYPES OF COOLING SYSTEMS:

Static (the so-called gravitational cooling), where warmer and, therefore, thinner air layers accumulate in the upper part of the appliance, while the cooler ones fall down (making the lower shelves always cooler than the upper ones). Stalgast static appliances use a **mixing fan** (to facilitate movement) in the compartment to equalize the preset temperature.

Dynamic (the so-called forced cooling), where the air circulation ensures quick cooling of freshly placed products and even distribution of low temperature inside the device. Special mechanism stops the ventilation when the door is opened, which prevents hot air from flowing in, allowing the food to maintain a constant temperature.



static system diagram



dynamic system diagram

REFRIGERATORS & FREEZERS



- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking) or white powder-coated sheet
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45 mm)
- profiled handle for convenient opening
- door lock
- valve face heaters in the freezing cabinet



WHEELED REFRIGERATOR / FREEZER, ONE DOOR

- front wheels equipped with a brake
- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 20 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645
- front wheels equipped with a brake



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
1.	830590	680	810	2010	-2 / +8	0,17	230	D	671	600	383	4
2.	830620	740	830	2010	-2 / +8	0,21	230	D	1015	650	465	4
	830621	740	830	2010	-18 / -22	0,48	230	D	2351	650	465	4



FREEZER, TWO DOORS

- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - Code 840643
- front wheels equipped with a brake



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
1.	830130	1480	830	2010	-2 / +8	0,44	230	D	1517	1300	1185	4
2.	830145	1480	830	2010	-18 / -22	0,78	230	C	3259	1300	1185	4

REFRIGERATOR-FREEZER, ONE DOOR

- 4 shelves included
- insulation thickness 60 mm
- 2 independent compartments and aggregates
- dedicated guide rails - code 840644
- dedicated shelves - code 840645



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
840602	680	845	2000	-2/8 / -10/-20	0,25/0,3	230	128,5/128,5



REFRIGERATOR / FREEZER, ONE DOOR

- 3 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644
- dedicated shelves - code 840645



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880700	680	810	2000	-2 / +8	0,35	230	C	434	537	376	4



REFRIGERATOR / FREEZER, TWO DOORS

- 6 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644
- dedicated shelves - code 840645



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
881400	1340	845	2000	-2 / +8	0,45	230	C	675	1173	770	4



REFRIGERATED & FREEZING COUNTERS



- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking)
- fitted with forced air circulation
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- adjustable feet
- distance between guide rails 50 mm



REFRIGERATED OR FREEZING COUNTER

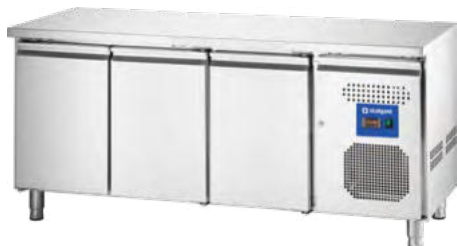
- 2 shelves compartment in GN 1/1 standard
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
831026	2-door refrigeration	1360	700	850	-2 / +8	0,21	230	C	919	282	220	4
831027	2-door freezing	1360	700	850	-18 / -22	0,52	230	D	2420	282	187	4

REFRIGERATED OR FREEZING COUNTER

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
831036	3-door refrigeration	1795	700	850	-2 / +8	0,23	230	C	1145	417	341	4
831037	3-door freezing	1795	700	850	-18 / -22	0,56	230	D	3100	417	312	4

REFRIGERATED COUNTER

- 2 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- 8 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
832029	900	700	875	+2 / +8	0,17	230	C	830	240	198	4

REFRIGERATED COUNTER

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- 8 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
832039	1365	700	875	-2 / +8	0,24	230	C	1294	368	297	4



FREEZING COUNTER

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- dedicated guide rails - code 841443



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
842045	943	700	850	-10 / -20	0,26	230	D	2537	257	201	4



REFRIGERATED COUNTER WITH GLASS DOOR

- 2 shelves with dimensions: 325x430 mm
- lighting
- insulation thickness 50 mm
- dust filter



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	Climate class
831126	1360	600	850	+2 / +8	0,215	230	B	880	228	4



REFRIGERATED COUNTER

- 4 drawers compartment in GN 1/1 standard
- insulation thickness 35 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
832041	900	700	875	+2 / +8	0,17	230	C	830	220	198	4

REFRIGERATED SALAD COUNTERS



- refrigerants used: R290 and R600a
- housing and chamber made of stainless steel
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with an opening lock
- maximum height of GN containers 150mm
- 8 levels for guide rails
- insulation thickness 35 mm
- distance between guide rails 50 mm
- table prices do not include containers

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- hinged cover in the adapter
- stainless steel work tabletop
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
832328	5 x GN 1/6	900	700	1000	+2 / +8	0,17	230	240

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
832225	8 x GN 1/4	1360	700	1365	-2 / +8	0,23	230	240



REFRIGERATED SALAD COUNTER

- 2 shelves GN 1/1
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
832129	10 x GN 1/4	900	705	875	+2 / +8	0,17	230	240

REFRIGERATED SALAD COUNTER

- 3 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	U V	V liters
832139	16 x GN 1/4	1365	700	875	-2 / +8	230	368

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
832222	10 x GN 1/4	900	705	1300	+2 / +8	0,24	230	240

REFRIGERATED SALAD COUNTER

- 3 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
832232	16 x GN 1/4	1365	705	1300	+2 / +8	0,24	230	368

REFRIGERATED AND FREEZING PIZZA COUNTERS



- refrigerants used: R290 and R600a
- electronic controller with temperature display
- automatic defrosting
- maximum height of GN containers 150 mm (price does not include containers)
- table housing and chamber made of stainless steel
- self-closing door with open door lock
- tables fitted with automatic condensate evaporation

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- 3 shelves compartment in GN 1/1 standard
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
833037	8 x GN 1/6	1365	700	1090	+2 / +8	0,24	230	402

REFRIGERATED PIZZA COUNTER ON WHEELS

- top made of granite
- 3 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



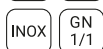
For cooling tops see pages 298-299



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
833031	1400	700	1120	+2 / +8	0,24	230	D	1294	368	297	4

REFRIGERATED PIZZA COUNTER

- top made of granite
- 2 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
833029	5 x GN 1/6	900	700	1090	+2 / +8	0,17	230	240

REFRIGERATED DISPLAY CASE



GN 1/3



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
834430	4 x GN 1/3	1200	395	440	+2 / +8	0,11	230

REFRIGERATED DISPLAY CASE



GN 1/3
GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
834630	6 x GN 1/3	1400	395	440	+2 / +8	0,11	230
834631	6 x GN 1/3	1500	395	440	+2 / +8	0,11	230
834641	6 x GN 1/4	1400	335	440	+2 / +8	0,11	230

REFRIGERATED DISPLAY CASE



GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
844741	7 x GN 1/4	1600	335	427	+2 / +8	0,11	230

REFRIGERATED DISPLAY CASE



GN 1/3
GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
834730	7 x GN 1/3	1600	395	440	+2 / +8	0,11	230
834541	7 x GN 1/4	1500	335	440	+2 / +8	0,11	230
834741	7 x GN 1/4	1600	335	440	+2 / +8	0,11	230

REFRIGERATED DISPLAY CASE



GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
834840	8 x GN 1/4	1800	335	440	+2 / +8	0,11	230

REFRIGERATED DISPLAY CASE



GN 1/3



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
834930	9 x GN 1/3	2000	395	440	+2 / +8	0,11	230

REFRIGERATED DISPLAY CASE



GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V
834141	10 x GN 1/4	2000	335	440	+2 / +8	0,11	230

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- wheels
- dedicated display case - code 834541



For cooling tops see
pages 298-299



Code	W mm	D mm	H mm	T °C	U V	V liters
833310	1510	800	1000	-2 / +8	230	390

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- wheels
- dedicated display case - code 834141



For cooling tops see
pages 298-299



Code	W mm	D mm	H mm	T °C	U V	V liters
833271	2025	800	1000	-2 / +8	230	580

REFRIGERATED AND FREEZING CABINETS AND DISPLAY CABINETS



- refrigerants used: R290 and R600a
- silent generator
- built-in key lock
- electronic controller with temperature display

REFRIGERATED OR FREEZING DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 5 shelves included WxD: 460x550 mm
- additional shelf - code 840648



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year
850011	680	700	1990	-18 / -22	0,85	230	420	D	4015

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 pcs 652x530 mm, 1 pc 652x211 mm
- shelf load capacity - 8 kg
- additional shelf - code 880645



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year
880604	775	695	1900	+2 / +8	0,13	230	469	B	820

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD:
3 pcs 502x440 mm, 1 pc 502x201 mm
- shelf load capacity 8 kg
- additional shelf - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year
880402	600	600	1850	+2 / +8	0,13	230	258	B	773

REFRIGERATED OR FREEZING CABINET

- appliance made of powder coated sheet metal (white)
- shelf load capacity up to 8 kg
- cooling cabinet 880600 - automatic defrosting
- freezer cabinet 880601 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
model 880600 - 3 pcs 652x530 mm, 1 pc 652x211 mm
model 880601 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880600 - code 880645



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880600	775	695	1900	0 / +8	0,13	230	C	672	620	476	4
880601	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4

REFRIGERATED OR FREEZING CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880400 - automatic defrosting
- freezer cabinet 880401 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
model 880400 - 3 pcs 502x440 mm, 1 pc 502x211 mm
model 880401 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880400 - Code 880245
- internal parameters WxDxH: 510x485x1620 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880400	600	600	1850	0 / +8	0,13	230	C	478	361	265	4
880401	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4

REFRIGERATED OR FREEZING CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880173 - automatic defrosting
- freezer cabinet 880174 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
model 880173 - 2 pcs 502x440 mm, 1 pc 502x211 mm
model 880174 - 485x410 mm
- refrigerated display cabinet with 4 shelves included
- shelf load capacity 8 kg
- additional shelf for 880173 - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880173	600	585	855	0 / +8	0,1	230	A	409	129	78	4
880174	600	585	855	-10 / -18	0,11	230	A	511	129	78	4

REFRIGERATED OR FREEZING CABINET

- appliance housing made of stainless steel
- shelf load capacity up to 8 kg
- cooling cabinet 880602 - automatic defrosting
- freezer cabinet 880603 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
model 880602 - 3 pcs 652x530 mm, 1 pc 652x211 mm
model 880603 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880602 - code 880645
- model 880602 - cabinet interior made of plastic



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880602	775	695	1900	0 / +8	0,13	230	C	672	620	476	4
880603	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4

REFRIGERATED OR FREEZING CABINET

- appliance housing made of stainless steel
- cooling cabinet 880405 - automatic defrosting
- freezer cabinet 880406 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
model 880405 - 3 pcs 652x530 mm, 1 pc 652x211 mm
model 880603 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880405 - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880405	600	600	1850	0 / +8	0,13	230	C	478	361	265	4
880406	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4

REFRIGERATED OR FREEZING CABINET

- appliance housing made of stainless steel
- freezer cabinet 880176 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
model 880175 - 2 pcs 502x440 mm, 1 pc 502x211 mm
model 880176 - 485x410 mm
- refrigerated display cabinet with 3 shelves included
- shelf load capacity - 8 kg
- additional shelf for 880175 - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class
880175	600	585	855	0 / +8	0,1	230	A	409	129	78	4
880176	600	585	855	-10 / -18	0,105	230	A	511	129	78	4

REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone 6 (up to +27°C/relative humidity 70%)
- 3 round glass shelves
- stainless steel housing



Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class
852160	480	1030	100	-2 / 8	50	0,21	230	C	1376	6



REFRIGERATED DISPLAY CABINET

- through display case
- lighting
- 3 adjustable shelves included
- automatic defrosting



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
852180	429	425	980	86	0 / +12	0,16	230	C	1184



REFRIGERATED DISPLAY CABINET

- lighting
- 4 adjustable shelves included WxD: 460x385 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
852230	515	485	1689	235	0 / +12	0,25	230	B	1622



REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
852120	702	568	686	120	0/+12	0,16	230	B	1141

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray



No.	Code	Colour	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
1.	852103	○	682	450	675	100	0/+12	0,16	230	B	912
2.	852104	●	682	450	675	100	0/+12	0,16	230	B	912

REFRIGERATED DISPLAY CABINET

- lighting
- 3 adjustable shelves included
- automatic defrosting 852174,
852145 - LED lighting



No.	Code	Colour	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year
1.	852170	○	428	386	960	78	0/+12	0,16	230	C	1003
2.	852171	●	428	386	960	78	0/+12	0,16	230	C	1003
3.	852174	●	428	386	960	78	0/+12	0,16	230	C	1003

BAR CABINETS, DISPLAY CABINETS

- refrigerants used: R290 and R600a
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with open door lock
- glass door



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 1 door (opened)
- lighting
- 2 shelves included



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year
882151	600	535	870	+2 / +8	0,105	230	129	B	627

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 2 doors (sliding)
- lighting
- 8 shelves included



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year
882171	920	520	1872	+2 / +8	0,25	230	490	C	1765

ACCESSORIES FOR REFRIGERATED / FREEZING COUNTERS AND CABINETS

MODULE OF 2 DRAWERS FOR REFRIGERATED TABLES GN 1/1

- module with 2 drawers installed in place of the door
- 831000 - dedicated for use with models of refrigerated tables GN 1/1 with an aggregate on the side of the table
- 831001 - dedicated for use with models of refrigerated tables GN 1/1 with an aggregate at the bottom of the table

NEW



No.	Code	Drawer size
1.	831000	304 x 525 x 140 mm
2.	831001	304 x 525 x 90 mm

GUIDE RAILS FOR CABINETS AND COUNTERS

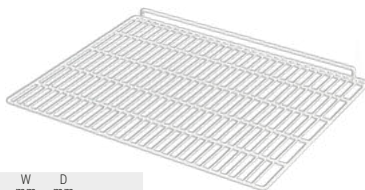
- guide rails sold in sets (1 set = 2 guide rails)
- price per set



Code	Product	W mm	D mm	L mm
830644	Set of guide rails for cabinets GN 2/1	-	-	-
840644	Set of guide rails for cabinets GN 2/1	20	15	650
831443	Set of guide rails for counters GN 1/1	-	-	-

SHELVES FOR CABINETS AND COUNTERS

- plasticized steel shelves



Code	Product	W mm	D mm
830645	Shelf for cabinets GN 2/1	-	-
831445	Shelf for counters GN 1/1	-	-
840151	Shelf for display cabinet 882151	410	320
880245	Shelf for cabinets 880173, 880175, 880400, 880402, 880405	500	400
880645	Shelf for cabinets 880600, 880602, 880604	650	525
840645	Shelf for cabinets GN 2/1	530	650
103644	Shelf for devices with a compartment of 600x400 mm	600	400

BLAST CHILLERS AND FREEZERS



- refrigerants used: R290 and R600a
- electronic controller with temperature display
- rounded corners of the cooling compartment for easy cleaning
- forced air circulation
- automatic switching to cooling mode
- adjustable feet
- allows using GN 1/1 and 400x600 trays

BLAST CHILLER/FREEZER are devices designed for quick cooling or freezing of prepared dishes.

Blast CHILLING:

from +70°C to +3°C in 90 minutes

Blast FREEZING:

from +70°C to -18°C in 240 minutes



BLAST CHILLER

Code	W mm	D mm	H mm	Capacity GN	P kW	U V
849033	750	750	770	3	1,15	230
849053	750	750	890	5	1,43	230
849073	750	750	1260	7	1,49	230
849103	750	750	1260	10	1,49	230



CHEST FREEZERS



- R600a refrigerant
- powder coated housing (white)
- manual controller with adjustable cooling capacity from 1-7
- LED chamber lighting
- 1 basket and 1 partition included
- thick insulation walls
- manual defrost
- cover handle with closure function
- the dimensions include the handle and the hinge



CHEST FREEZER

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Wheels pcs
1.	883101	580	620	845	-18	0,105	230	93	2
2.	883301	1120	700	845	-18	0,130	230	282	2
3.	883401	1280	790	825	-18	0,110	230	354	4
4.	883501	1660	790	825	-18	0,125	230	488	6



CHEST FREEZERS

- R600a refrigerant
- powder coated housing (white)
- manual controller with adjustable cooling capacity
- digital temperature display
- LED chamber lighting
- 2 basket and 1 partition included
(883295 - 1 basket and 1 partition included)
- lid with closure function

NEW



1



2



3

CHEST FREEZER

No.	Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
1.	883402	1316	743	840	395	-24	50,5	0,15	230
2.	883502	1492	743	840	454	-24	61,0	0,17	230
3.	883602	1775	743	840	555	-24	72,0	0,20	230



1



2



3

CHEST FREEZER WITH STAINLESS STEEL LID

No.	Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
1.	883295	1041	743	840	295	-24	44,5	0,15	230
2.	883395	1316	743	840	395	-24	50,5	0,15	230
3.	883459	1492	743	840	454	-24	61,0	0,17	230

NEW



SET OF WHEELS FOR CHEST FREEZERS

Code
883001

NEW



PLASTIC BASKET FOR CHEST FREEZERS

Code	W mm	D mm	H mm
883002	200	510	130



STAINLESS STEEL FURNITURE

Stainless steel furniture is a solution for gastronomy, allowing for optimal use of space in every kitchen and providing storage room for equipment and other articles necessary in catering.

SCREW-JOINED FURNITURE

Working tables	315
Tables with a basin	316
Hanging cabinets and shelves	316
Storage racks	317
Tables with a sink	317-318

WELDED FURNITURE

Wall tables	319
Washbasin	319
Utility cabinets	320
Storage cabinets	320
Wall tables with a sink	321

FURNITURE ACCORDING TO CUSTOM DESIGNS

As an expert in catering, we offer comprehensive aid in matching furniture specifically for your specific needs. Call us, and our consultant will help you create an offer that perfectly matches your requirements.



construction consulting



technological solutions tailored to individual needs

**SEE OUR LINE OF ERGONOMIC AND FUNCTIONAL EQUIPMENT
TAILORED TO THE NEEDS OF ANY TYPE OF GASTRONOMY!**



Ergonomic and safe cooking line furniture fits any kitchen! Equipped with adjustable feet and a protective equipotential pin for ground connection the line matches all businesses.

For full offer check
Stalgast catalogs online

stalgastr.eu/catalogs



Characteristics of our stainless steel furniture

All our products made of stainless steel are a monolithic welded or bolted structure according to the product's design requirements. All furniture is fitted with adjustable feet and a protective equipotential pin.



TABLES, SINKS, WASHBASINS (WALL-MOUNTED)

- include 100x15 mm box-shaped upstand as standard



TABLE TOPS

- made of stainless steel
- reinforced underneath with double-laminated panel
- the edge of the plate at the rear is protected by a stainless steel profile



TABLE FEET

- made of square profiles
- adjustable feet in the range from +25 mm to -5 mm



TABLE BASES

- reinforced in the upper part with a metal frame or square profile
- clearance between the floor and the lower edge of the profile, shelves, or bottom of the furniture



DOORS

- made of two layers of sheet metal in the form of a stiffened can
- fitted with a magnetic latch
- fitted with a recessed handgrip (handle) made of ABS



SLIDING DOORS

- suspended in the body on a stainless steel guide and moved by means of rollers
- easy disassembly of the door



RACKS

- rack shelves reinforced by bending the inside edge and using metal profiles (omega type)
- maximum load on the shelves is 70 kg/m²
- adjustable feet in the range

from +25 mm to -5 mm

- legs made of angle bar



CABINETS

- cabinet bodies made of stainless steel
- cabinet legs made of square profiles
- cabinet shelves reinforced by bending the inside edge and using metal profiles (omega type)



TABLE TOPS WITH SINKS

- lowered around the perimeter of the top edge
- reinforced with metal profiles („C” shaped)
- equipped with a hole for a diameter tap min. 33 mm



SINK COMPARTMENTS

- made of stainless steel
- equipped with a siphon hole



BASINS

- made of stainless steel
- equipped with a hole for a diameter tap min. 33 mm

SCREW-JOINED FURNITURE FOR SELF-ASSEMBLY

- high quality



INOX



WALLTABLE WITHOUT SHELF

- legs joined using screws
- tabletop reinforced with laminated board

Code	W mm	D mm	H mm
950026060	600	600	850
950026080	800	600	850
950026100	1000	600	850
950027120	1200	700	850

NEW



WALL TABLE WITH SHELF

- legs and shelf joined using screws
- tabletop reinforced with laminated board

Code	W mm	D mm	H mm
950046060	600	600	850
950046080	800	600	850
950046100	1000	600	850
950046120	1200	600	850
950046140	1400	600	850
950046180	1800	600	850
950047100	1000	700	850
950047120	1200	700	850
950047140	1400	700	850
950047150	1500	700	850
950047180	1800	700	850

NEW



TABLE WITH A SINGLE-CHAMBER BASIN

- chamber height **h = 300 mm**
- legs joined using screws
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 349-355

NEW

Code	W mm	D mm	H mm	W mm (chamber)	D mm (chamber)	H mm (chamber)
951336060	600	600	850	486	470	300
951336080	800	600	850	686	470	300
951336100	1000	600	850	886	470	300
951336120	1200	600	850	1086	470	300
951337060	600	700	850	486	570	300
951337080	800	700	850	686	570	300
951337120	1200	700	850	1086	570	300



TABLE WITH A SINGLE-CHAMBER BASIN

- chamber height **h = 400 mm**
- legs joined using screws
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 349-355

NEW

Code	W mm	D mm	H mm	W mm (chamber)	D mm (chamber)	H mm (chamber)
951346080	800	600	850	686	470	400
951346100	1000	600	850	886	470	400
951347080	800	700	850	686	570	400
951347100	1000	700	850	886	570	400



HANGING CABINET (SWINGING DOOR)

- movable shelf

NEW

Code	W mm	D mm	H mm
951704120	1200	400	600



HANGING CABINET (SLIDING DOOR)

- movable shelf

NEW

Code	W mm	D mm	H mm
951723100	1000	300	600
951723120	1200	300	600
951724100	1000	400	600
951724120	1200	400	600



SINGLE ADJUSTABLE HANGING SHELF

NEW



Code	W mm	D mm	H mm
951753120	1200	300	400

DOUBLE ADJUSTABLE HANGING SHELF

NEW



Code	W mm	D mm	H mm
951773120	1200	300	660

STORAGE RACK SOLID SHELVES

- legs made of angle bar
- legs joined with shelves using screws
- maximum shelf load 70 kg/m²

NEW



Shelf to leg
connection

Code	W mm	D mm	H mm
951884060	600	400	1800
951884080	800	400	1800
951884100	1000	400	1800
951885100	1000	500	1800
951885120	1200	500	1800
951886100	1000	600	1800
951886120	1200	600	1800



TABLE WITH A SINGLE-CHAMBER SINK WITH A SHELF

- high hygienic standard
- pressed tabletop
- legs joined using screws
- ø 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 349-355

NEW

Code	W mm	D mm	H mm
954406060	600	600	850



TABLE WITH A SINGLE-CHAMBER SINK WITH A SHELF

- high hygienic standard
- pressed tabletop
- grooved drip surface
- legs and shelf joined using screws
- ø 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 349-355

NEW



Code	W mm	D mm	H mm
954456060	600	600	850

TABLE WITH A DOUBLE CHAMBER SINK WITH A SHELF

- high hygienic standard
- pressed tabletop
- grooved drip surface
- legs and shelf joined using screws
- ø 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 349-355

NEW



Code	Placement chamber/chambers	W mm	D mm	H mm
954466100	P	1000	600	850
954476100	L	1000	600	850
954476120	L	1200	600	850

TABLE WITH A DOUBLE CHAMBER SINK WITHOUT A SHELF

- high hygienic standard
- pressed tabletop
- legs and shelf joined using screws
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 349-355

NEW



Code	W mm	D mm	H mm
954536100	1000	600	850

TABLE WITH A DOUBLE CHAMBER SINK WITH A SHELF

- high hygienic standard
- pressed tabletop
- grooved drip surface - code 954596140
- legs and shelf joined using screws
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 349-355

NEW



Code	Placement chamber/chambers	W mm	D mm	H mm
954586100	C	1000	600	850
954586120	C	1200	600	850
954587100	C	1000	700	850
954596140	P	1400	600	850

WELDED FURNITURE

- high quality

INOX

PL STALGAST
RADOM

WALL TABLE WITH SLIDING DOORS

- movable shelf
- tabletop reinforced with laminated board

NEW



Code	W mm	D mm	H mm
950186100S	1000	600	850
950186120S	1200	600	850
950187100S	1000	700	850
950187120S	1200	700	850

WASHBASIN

- compartment built-up on three sides
- compartment size 300x240x100 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 349-355

NEW



Code	W mm	D mm	H mm
9510254040S	400	350	150

UTILITY CABINET WITH WASHBASIN

- washbasin compartment built-in on three sides
- compartment size 330x300x150 mm
- vents
- adjustable shelf
- possibility of refitting doors in a single-door cabinet



NEW

Code	W mm	D mm	H mm
951465050S	500	500	2000
951475100S	1000	500	2000

STORAGE CABINET (SWINGING DOOR)

- three adjustable shelves



NEW

Code	W mm	D mm	H mm
951526100S	1000	600	1800

PASS-THROUGH CABINET (SLIDING DOORS)

- two adjustable shelves



NEW

Code	W mm	D mm	H mm
951666080S	800	600	1800

WALL TABLE WITH SWING DOORS

- high hygienic standard
- pressed tabletop
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 349-355

NEW


Code	W mm	D mm	H mm
954616100S	1000	600	850

WALL TABLE WITH SLIDING DOORS

- high hygienic standard
- pressed tabletop
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 349-355

NEW


Code	W mm	D mm	H mm
954646100S	1000	600	850

OVERFLOW PLUG WITH STRAINER

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:

250 mm - code 651220

300 mm - code 651225

proper operation requires purchasing
the plug socket - code 651210

INOX

No.	Code	Product	Ø mm	H mm
1.	651225	Plug	48	250
2.	651220	Plug	48	200
3.	651210	Plug socket	70	44


1

2

3



HYGIENE

Equipment helpful in hygiene management, as well as in maintaining HACCP system standards and other quality management systems in restaurants, hotels, bars and mass catering establishments.

Workwear323-325
Safety cabinet 327
Waste container.....327-329
Universal egg/knife sterilizer,
insecticide lamps330-331

Cleaning brushes.....331
Ozone generator,
disinfection unit - fogger 332
Soap dispenser,
hand towel dispenser..... 326

CHEF'S BLOUSE

- unisex
- fastened with stainless steel latches
- ingredients: 35% COT, 65% PES (200-210 g/m²)
- sizes in table 1



1

1 CHEF'S SWEATSHIRT

- short sleeve
- white

Code	Size
634075	XL



2

2 CHEF'S SWEATSHIRT

- long sleeve
- white

Code	Size
634052	S
634053	M
634054	L

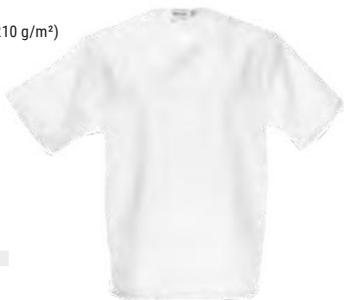
SIZE TABLES

- sizes in the tables are approximate

CHEF'S SWEATSHIRT (Table No.1)				
Size	Chest circumference	Back length	Sleeve length	
			(long sleeve)	(short sleeve)
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 SWEATSHIRT

- unisex
- white
- short sleeve
- ingredients:
35% COT, 65% PES (200-210 g/m²)
- sizes in table 1



Code	Size
634103	M
634104	L
634105	XL

CHEF'S HAT

- made of 100% fleece
- price per item



Code	H mm	K pcs.
507221	200	20
507251	250	20

APRON

- female
- white
- fastened with stainless steel latches
- ingredients:
35% COT, 65% PES (200-210 g/m²)
- sizes in table 3



Code	Size
634083	M
634084	L

CAP

- ingredients:
65% polyester, 35% cotton
- keeps its shape long



Code
634003

SIZE TABLES

- sizes in the tables are approximate

APRON (Table No.2)			
Size	Chest circumference	Apron length	Sleeve length (long sleeve)
M	86-90	108-109	49-50
L	91-100	109-110	50-51

V-NECK SWEATSHIRT (Table No.1)		
Size	Chest circumference	Apron length
M	72-77	115-120
L	77-79	121-134
XL	79-81	135-147

PANTS (Table No.3)		
Size	Circumference	Length
M	up to 102	113
L	up to 104	114
XL	up to 106	115

PINAFORES

- white pinafore with white straps
- other pinafores have black straps



MINI PINAFORE

- practical double pocket
- 40x120/175x210 mm

Code	Colour	L mm
634011	●	373
634013	●	373



MIDI PINAFORE

- practical double pocket
- 35x200/185x200 mm

Code	Colour	L mm
634021	●	700
634022	○	700
634023	●	700



MAXI PINAFORE

- no pockets

Code	Colour	L mm
634031	●	1000
634033	●	1000



APRON

- contains 35% cotton, 65% polyester

Code	Colour	L mm
634043	●	960

1 AUTOMATIC SOAP DISPENSER

- contactless operation
- intended for gel soap
- simple and easy mounting on a wall or a stand item 643600
- made of durable plastic
- refillable tank
- non-spill valve
- fluid level control visor
- powered by 4 AA batteries (not included)



1

2 AUTOMATIC DISINFECTING LIQUID DISPENSER

- contactless operation
- designed for disinfecting liquids
- simple and easy mounting on a wall or a stand item 643600
- made of durable plastic
- refillable tank
- non-spill valve
- fluid level control visor
- powered by 4 AA batteries (not included)



2

3 STAND FOR AUTOMATIC DISPENSERS

- dedicated to dispensers 643520 and 642530
- made of powder coated steel
- dispenser cover made of stainless steel
- distance from the floor to the dispenser about 1020 mm
- drip tray included, distance from the dispenser about 157 mm



3

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters
1.	643520	Soap dispenser	-	140	107	235	1,1
2.	643530	Liquid dispenser	-	140	107	235	1,1
3.	643600	Stand for dispensers	170	-	-	1320	-

HAND TOWEL DISPENSER

- stainless steel
- dedicated for universal hand towels ZZ
- with max. size 270x100mm
- wall mounted
- visible quantity control
- lock with key

INOX



Code	W mm	D mm	H mm
643000	275	105	365

SOAP DISPENSER

- stainless steel
- made for liquid soaps
- wall mounted
- visible usage level of soap
- reusable
- non spill valve

INOX



Code	W mm	D mm	H mm	V liters
643500	100	65	155	0,5

PROTECTIVE GLOVES

- perfect for general protection
- excellent adhesion on dry and wet surfaces
- contoured shape ensures high comfort of use
- the inner side of the gloves is covered with flocked cotton which provides extra comfort of use
- length approx. 320 mm, material thickness approx. 0,7 mm



Code	Size
505051	S
505052	M
505053	L

Code	Size
505054	XL

SAFETY CABINET

- dedicated for social rooms in workplaces, schools to keep work and personal clothes
- powder coated steel
- vents for proper air circulation
- door lock
- easy to maintain clean
- visible card holder on door
- practical shelf and split chamber inside



Clothes rail
with hooks



Code	Description	W mm	D mm	H mm
662001	1 door	400	450	1700
662006	2 doors	800	450	1700

WASTE BAG STAND

- foot clamp button
- 2 wheels with brakes for easy movement of the stand
- intended for bags up to 120 l
- for indoor use

Foot clamp
button



Flexible rubber
supporting
the bag



Code	W mm	D mm	H mm
068000	430	530	960

TRASH CAN

- pedal mechanism allows contactless opening of the basket
- inner lining made of plastic, with holder

INOX



Lp.	Code	Description	Ø mm	H mm	V liters
1.	068201	satín	300	440	20
2.	068202	gloss	300	440	20

TABLE BIN

- swing cover

INOX

Code	Ø mm	H mm	V liters
068203	120	160	1,5



ASHTRAY WITH BIN FOR RUBBISH

- cigarette butt container
- non-slip rubber base improves stability of the basket and protects the floor against scratches
- powder coated

INOX



Code	Description	Ø mm	H mm	V liters
068213	black	200	700	15

WASTE CONTAINER

- made of high quality plastic
- slim design allows fitting the container in small spaces
- has comfortable grips for handling
- grip for easy emptying



Cover handle



Ergonomic handle



Grips for easy emptying



No.	Code	Product	W mm	D mm	H mm	V liters
1.	067060	Waste container	507	272	632	60
2.	067061	Trash cover 067060	523	288	70	-



1



2

PP



1 LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm
068081	Lid for 068080	506	550	36
068121	Lid for 068120	575	620	36

2 WASTE CONTAINER

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	V liters
068080	Waste container	455	490	610	80
068120	Waste container	510	550	690	120

3 WHEELED BASE

- wheelbase load capacity: 068084 - 100 kg, 068124 - 200 kg

Code	Product	Ø mm	H mm
068084	Wheeled base for 068080	403	130
068124	Wheeled base for 068120	455	130

1 COVER

Code	Product	Colour	Ø (inner) mm	Ø (outer) mm	H mm
068048	Cover	●	398	447	52
068764	Cover	●	500	548	66
068138	Cover	●	565	614	59

2 WASTE CONTAINER

Code	Product	Colour	Ø (inner) mm	Ø (outer) mm	H mm	V liters
068044	Container	●	363	468	440	38
068754	Container	●	455	558	590	75
068128	Container	●	520	630	700	120

3 WHEELED BASE

- fits waste containers with a capacity of 75 and 120 liters
- system fixing the container to the base

Code	Ø mm	H mm
068144	464	168



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	P1* W	U V
692211	390	100	320	2x10	230
692216	500	95	320	2x15	230
692221	650	95	320	2x20	230

Code	Product	P1* W
692010	Lamp for 692211	10
692015	Lamp for 692216	15
692020	Lamp for 692221	18

INSECTICIDE LAMP

- large, easy-to-clean tray
- strong and robust housing made of fireproof plastic
- can be hanged
- lifetime of LED lamps ~20,000 h
- working range:
692116 up to 80 m²
692216 up to 100 m²
692213 up to 150 m²



Code	W mm	D mm	H mm	P1* W	U V
692116	437	100	265	2X4	230
692212	542	100	265	2X6	230
692213	696	100	265	2X8	230

Code	Product	U W
692016	LED lamp for 692116	4
692013	LED lamp for 692213	8

INSECTICIDAL LAMP, LED

- a spatter-free UV lamp with glue is designed to work against flying insects
- quiet operation, no smelling
- for indoor use only
- strong and durable housing made of fireproof plastic
- energy-saving and efficient device
- large, easy-to-clean tray
- operating range up to ~ 100 m²
- lifetime of LED lamps ~ 20,000 hours



Code	Product	W mm	D mm	H mm	L mm	P1* W	U V
692315	Insecticidal lamp	532	140	320	-	2x6	230
692003	Glue for insecticide lamp 692315	-	-	-	-	-	-

INSECTICIDAL LAMP WITH A FAN

- power cord length ~ 1 m
- waterproof grade: IPX4
- strong and durable housing made of fireproof plastic
- hanging option (wall, ceiling)
- powerful and quiet fan with a container for insects
- range of operation up to: ~ 30 m²
- UV lamp life: ~ 8,000 hours



Code	Product	Ø mm	H mm	M kg	P W	U V
692265	Insecticidal lamp	320	580	3,8	40	230
692266	UV tube for lamp 692265	-	-	-	-	-

UNIVERSAL STERILIZER

- device with UV lamps for surface disinfection of eggs, knives and utensils
- 30 eggs or 17 knives 320 mm long and 40 mm high can be disinfected at one time
- irradiation (sterilization) time: 150 seconds
- automatic lamp switches-off when the drawer is open
- chrome steel grille
- one irradiation cycle kills up to 100% of bacteria: salmonella, E. Coli, cocci, aerobes, coliform bacteria and fungi



Code	W mm	D mm	H mm	M kg	P W	U V
690552	425	430	280	11	77	230

1 TABLETOP BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hung on a hanger

Code	Colour	W mm	D mm	H mm
667053	●	285	45	75

**2 MULTIFUNCTION BRUSH**

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hung on a hanger

Code	Colour	W mm	D mm	H mm
667143	●	240	75	75





DISINFESTION UNIT - FOGGER

- device for disinfection of rooms, facilities and devices by means of fogging
- application: disinfection, elimination of mosquito, flies, fumigation, odor removal, dust removal, temperature control and temperature reduction
- performance: up to 260 ml/min
- spraying range: up to 10 m
- working temperature 0-40°C
- fluid tank capacity: 4,5 l
- power cord length: 5 m
- weight: 4 kg

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
649450	460	260	430	4,5	3,5	1,2	230



OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 5000 mg/h (30-70 m³ / 45-90 min)
- one-time disinfection range up to 50 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,065 kW/230 V

Code	W mm	D mm	H mm	P kW	U V
690620	180	280	180	0,065	230



OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 10000 mg/h (30-150 m³ / 30-90 min)
- one-time disinfection range up to 100 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,095 kW/230 V

Code	W mm	D mm	H mm	P kW	U V
690640	180	280	180	0,095	230



OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 10000 mg/h (30-150 m³ / 30-90 min)
- housing material: stainless steel
- one-time disinfection range up to 100 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,10 kW/ 230 V

Code	W mm	D mm	H mm	P kW	U V
691640	180	320	170	0,1	230



DISHWASHING

Professional dishwashers guaranteeing the highest performance and speed of washing and scalding.

Dishwashers.....	334-340	Water column for line 700.....	351
Racks for dishwashers.....	342-343	Fillers and taps	349-355
Water softeners	344-346	Organic waste shredders.....	347
Touchless washbasins.....	378	Drip trays for plates.....	341

STALGAST DISHWASHERS

AQUA

NEW



Made in Poland:
Modern catering equipment
factory in Radom.

In 2008, we launched a factory in Radom manufacturing stainless steel catering furniture, dishwashers, heating lines, serving lines and plastic catering accessories.

HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 120/180 sec.
- digital temperature display for the boiler and compartment
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- racks included: a rack for plates, a glassware rack, and a cutlery rack and container
- the appliance should have a water purifier installed to protect it from scaling
- adjustable feet (45 mm)



AQUA

NEW

Top
washing-rinsing armsBottom
washing-rinsing arms

Surface filter



Hood lifting handle



Control panel



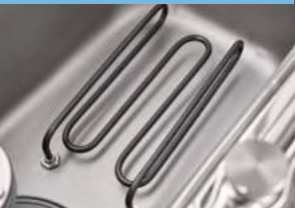
Code	Product	W mm	D mm	H mm	P kW	U V
803021	Hood-type dishwasher with built-in detergent dispenser	728	816	1505	10,8	400

DISHWASHING

Top
washing-rinsing arms



Pressed
washing chamber



Ergonomic design
of guides



Bottom
washing-rinsing arms



Hood lifting handle



HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- digital temperature display for the boiler and compartment
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- the appliance should have a water purifier installed to protect it from scaling
- adjustable feet (45 mm)

AQUA

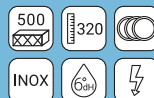
NEW



Code	Product	W mm	D mm	H mm	P kW	U V
803035	Hood-type dishwasher with built-in detergent dispenser	728	816	1505	10,8	400
803036	Hood-type dishwasher with built-in detergent dispenser and a rinse boosting pump	728	816	1505	10,8	400
803037	Hood-type dishwasher with built-in detergent dispenser, rinse boosting pump and a drain pump	728	816	1505	10,8	400

STALGAST DISHWASHERS AQUA SERIES

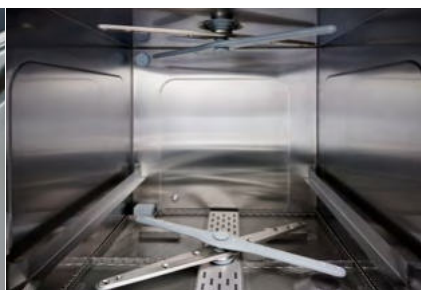
NEW



AQUA

UNIVERSAL DISHWASHER POWER DIGITAL

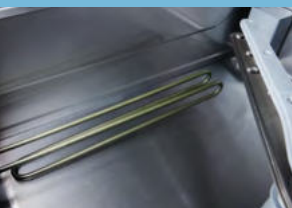
- professional dishwasher with sanitization function
- electronic control
- surface filter as standard
- dishwasher adapted to wash GN 1/1 trays
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- the appliance should have a water purifier installed to protect it from scaling



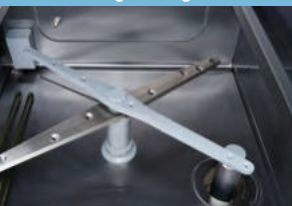
Code	Product	W mm	D mm	H mm	P kW	U V
801555	Universal dishwasher 500x500 with detergent dispenser	565	685	835	6,4	400
801556	Universal dishwasher 500x500 with detergent dispenser and a drain pump	565	685	835	6,4	400
801565	Universal dishwasher 500x500 with detergent dispenser and a rinse boosting pump	565	685	835	6,4	400
801566	Universal dishwasher 500x500 with detergent dispenser, a drain pump and a rinse boosting pump	565	685	835	6,4	400
802010	Base for universal dishwasher	575	560	450	-	-

Top
washing-rinsing arms


Heater



Control panel


Bottom
washing-rinsing arms


UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser (in selected versions)
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack size: 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier installed to protect it from scaling

AQUA

NEW



Code	Product	W mm	D mm	H mm	P kW	U V
801505	Universal dishwasher	565	685	835	4,9 / 3,4	400 / 230
801506	Universal dishwasher with detergent dispenser	565	685	835	4,9 / 3,4	400 / 230
801507	Universal dishwasher with detergent dispenser and drain pump	565	685	835	4,9 / 3,4	400 / 230
801516	Universal dishwasher with detergent dispenser and rinse boosting pump	565	685	835	4,9 / 3,4	400 / 230
801517	Universal dishwasher with detergent dispenser, drain pump and rinse boosting pump	565	685	835	4,9 / 3,4	400 / 230
801021	Detergent dispenser	67	70	100	-	230
802010	Base for universal dishwasher	575	560	450	-	-

GLASSWARE WASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing glassware, cutlery and small plates
- height adjusted for glass and porcelain cleaning
in models 801350, 801351 - 250 mm,
in models 801400, 801401 - 300 mm
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 3 arms (washing and rinsing arms at the
bottom, rinsing arm at the top)
- water consumption 2.4 liters/cycle
- rack sizes:
801350, 801351 - 350x350 mm,
801400, 801401 - 400x400 mm
- includes a universal glassware rack and cutlery container
- the appliance should have a water purifier
installed to protect it from scaling

AQUA

NEW



Top
washing-rinsing arms



Temperature indicators



Control panel



Bottom
washing-rinsing arms



Code	Product	W mm	D mm	H mm	P kW	U V
801350	Glassware dishwasher with detergent dispenser	415	530	680	2,77	230
801351	Glassware dishwasher with detergent dispenser and a drain pump	415	530	680	2,77	230
801352	Glassware dishwasher without dispensers	415	530	665	2,77	230
801400	Glassware dishwasher with detergent dispenser	465	565	720	2,77	230
801401	Glassware dishwasher with detergent dispenser and a drain pump	465	565	720	2,77	230
801402	Glassware dishwasher without dispensers	465	565	700	2,77	230
804012	Dishwasher base 400x400	475	460	630	-	-

DISHWASHER SET WITH BASE

- dishwasher set with stand, with or without a detergent dispenser
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser (in selected versions)
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- rack size: 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier installed to protect it from scaling
- base made of stainless steel, two levels of guide rails for 500x500 mm baskets
- base dimensions 575x560x450 mm (WxDxH)



AQUA



Code	Product	W mm	D mm	H mm	P kW	U V
801501	Universal dishwasher with base	565	685	1285	4.9/3.4	400/230
801502	Universal dishwasher with built-in detergent dispenser and base	565	685	1285	4.9/3.4	400/230

CUTLERY CUP

INOX



Code	Ø mm	H mm
815020	115	145

CUTLERY CUP



Code	Ø mm	H mm
815010	115	145

CUTLERY CONTAINER

PP

INOX



Code	Ø mm	H mm
815025	120	140

CUTLERY CUP CONTAINER

- container without cups

PL STALGAST
RADOM

INOX



1



2

No.	Code	W mm	D mm	H mm
1.	815300	385	150	180
2.	815400	265	305	200

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE



Code	W mm	D mm	H mm
063110	530	325	100

PLATE DRIP TRAY

- possibility of storing up to 40 plates with Ø160 mm

INOX



Code	W mm	D mm	H mm
010100	1000	255	500

CUTLERY RACK

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm
810100	500	500	100

PLATE RACK

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm
810300	500	500	100

GLASSWARE RACK

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm
810501	500	500	100

TRAY BASKET GN 1/1

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm
810210	500	500	100

UNIVERSAL BASKET

- fits into the glassware
- washer

PP



Code	W mm	D mm
810400	400	400

PLATE RACK

PP

- for washing plates, glassware and trays
- fits into the glassware washer



Code	W mm	D mm	H mm
810150	400	400	110

CUTLERY RACK

PP



Code	W mm	D mm	H mm
815100	430	210	150

RACK TROLLEY

- for transporting baskets
- steel pipe handle
- all wheel are swivelling

150kg



Code	W mm	D mm	H mm
810000	540	540	960

GLASSWARE RACK

PL STALGAST
RADOM

PP

9pcs



16pcs



25pcs



36pcs



49pcs



Code	Description	W mm	D mm	H mm
810900	9 pieces	500	500	104
811600	16 pieces	500	500	104
812500	25 pieces	500	500	104
813600	36 pieces	500	500	104
814900	49 pieces	500	500	104

BASKET ADAPTER

PL STALGAST
RADOM

PP

9pcs



16pcs



25pcs



36pcs



49pcs



Code	Description	W mm	D mm	H mm
810910	9 pieces	500	500	45
811610	16 pieces	500	500	45
812510	25 pieces	500	500	45
813610	36 pieces	500	500	45
814910	49 pieces	500	500	45

WATER FILTER

- reduce the carbonate hardness of drinking water
- they prevent limescale in connected terminal appliances
- they rackd heavy metal ions, e.g. lead and copper
- reduce water cloudiness
- reduce organic contaminants affecting the water's taste
- they remove chlorine residues in filtered and tap water

WATER FILTER

- universal water filter
- electronic measurement and display module: automatic indication of the remaining filter capacity, information on exceeding the filter's capacity

Electronic measurement
and display module



Code	Product	Ø mm	H mm	S liters
823402	Purity 450	249	408	4217
823401	Removable cartridge for 823402	-	-	4217



WATER FILTER

- prevents deposits and dirt in convection steam ovens

Code	Product	Ø mm	H mm	S liters
823045	Purity 450 Steam	249	408	3680
823046	Removable cartridge for 823045	-	-	3680

WATER FILTER

- prevents the formation of deposits in dishwashers
- ensures optimal quality of washing glassware, cutlery and dishes

Code	Product	W mm	D mm	H mm	S liters
824130	Purity 1200 Clean	288	255	550	12000
824131	Removable cartridge for 824130	-	-	-	12000



WATER FILTER

- prevents limescale in connected appliances
- it racks heavy metal ions, e.g. lead and copper
- reduce organic contaminants affecting the water's taste
- guarantees longer service life of connected appliances



The filter consists of a head and a replaceable cartridge mounted to the head



1 HEAD

- heads with factory-preset bypass 0% or 30%
- JG8 or 3/8" connection
- 30% bypass heads intended for supplying boiler appliances

Code	Product	Description
822801	Purity C head by-pass 30%	3/8" connection
822800	Purity C head by-pass 0%	JG8 connection

HEAD

- fits filters 822060, 822080 and 822850
- connection 3/8



Code
822185

WATER FLOW COUNTER

- 3/8 nut
- max. programmable amount of L 99500
- the meter shows the current flow and the remaining amount of water before replacement of the cartridge
- fits filters 822060, 822080 and 822850
- water flow 1.5 - 14 l / min
- sound signaling informing about the need to replace the cartridge
- powered by AAA batteries supplied in the set



Code
823850

2 HEAD CARTRIDGE

Code	W mm	D mm	H mm	S liters
822825	149	149	554	5889
822827	124	123	476	3464
822829	117	108	421	2086
822831	117	108	265	831

CARTRIDGE

- quick and easy replacement
- chlorine reduction ~ 85%
- improves the taste and smell of water
- water pH stabilization
- 822060 designed for devices serving drinking water, perfect for making espresso froth
- 822080 designed for ice cube makers, coffee machines and vending machines
- 822850 designed for convection ovens, coffee machines, vending machines



Code	Product	S liters
822060	Cartridge - ONE MG+	6000
822080	Cartridge - ONE UF	8000

COARSE WATER FILTER

- the coarse nanotube filter is intended for installation on water connection lines
- extends the life of the resin in all water softeners and water conditioners
- protects appliances against contamination
- 100 µm filtration
- transparent lampshade allows viewing the degree of contamination in the cartridge
- 3/4" connection

No.	Code	Product	Ø mm	H mm	K pcs	M kg
1.	820011	Coarse water filter	84	180	-	1,5
2.	820010	Removable cartridge	-	-	1	-



WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- maximum water flow ~ 8.33 l/min
- automatic regeneration depends on water consumption
- the regeneration process does not block the operation of powered appliances
- maximum water temperature up to 45°C
- salt container approx. 10 kg
- the cartridge should be regenerated with salt tablets (Code 820999)
- automatic



Code	W mm	D mm	H mm	U V
822998	200	360	510	230

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- semi-automatic control system
- regeneration process initiated by pressing the regeneration button
- the cartridge should be regenerated with salt (Code 820999)



Code	W mm	D mm	H mm	U V
822990	180	420	500	230

WATER SOFTENER

- appliance reducing water hardness
- reduces limescale deposits in appliances and extends the operation of heaters
- maximum temperature of flowing water 45°C
- the cartridge should be regenerated with salt (Code 820999)
- recommended water meter (Code 823998)

Code	Ø mm	H mm	V liters
820081	185	410	8
820121	185	510	12
820161	185	610	16



ORGANIC WASTE SHREDDERS



- the shredder breaks down waste in a stream of cold water into microparticles, and drains them in liquid form into the sewage system
- allows shredding:
 - vegetable and fruit peelings
 - small chicken bones
 - egg shells
 - coffee grounds without filters
 - melon shell
 - cooked meat

ORGANIC WASTE SHREDDER

- shredder compartment made of stainless steel
- overload protection
- pneumatic switch included

INOX

ORGANIC WASTE SHREDDER

- flange made of aluminum alloy
- overload protection
- pneumatic switch included



Code	Ø mm	H mm	N rpm	P kW	U V
650025	170	330	4000	0,56	230

PNEUMATIC SWITCH

- for assembly with 650001 shredder



Code
650090



Shredder
mechanism made
of stainless steel



Code	Ø mm	H mm	N rpm	P kW	U V
650022	174	387	4200	0,56	230

OVERFLOW PLUG WITH A SCREEN

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
250 mm (code 651220)
300 mm (code 651225)
proper operation requires purchasing
the plug socket (Code 651210)

No.	Code	Product	Ø mm	H mm
1.	651225	Plug	48	250
2.	651220	Plug	48	200
3.	651210	Plug socket	70	44



1



2



3

INOX

CONTACTLESS WASHBASIN WITH A KNEE SWITCH AND A TAP

- easy, hygienic knee operation by pressing the front panel
- rim spout included
- made of stainless steel
- dimensions of the chamber:
~ diameter 350 mm and depth 120 mm

INOX



Code	W mm	D mm	H mm
610004	400	400	225

CONTACTLESS WASHBASIN WITH KNEE SWITCH, TAP AND A SOAP DISPENSER

- easy, hygienic knee operation by pressing the front panel
- the set includes a tap, soap dispenser, hydraulic jack, assembly elements and 1/2 inch ~50 cm hoses
- made of stainless steel
- chamber dimensions: ~400x335x205 mm

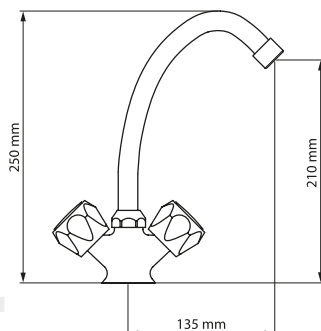
INOX



Code	W mm	D mm	H mm
610005	400	330	570

**WASHBASIN TAP**

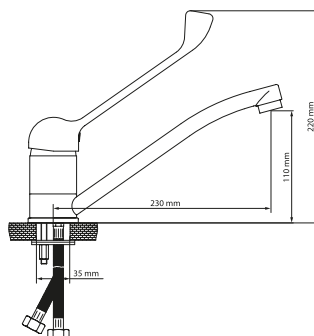
- single-hole washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm



Code
651100

**WASHBASIN TAP**

- single-hole elbow washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm



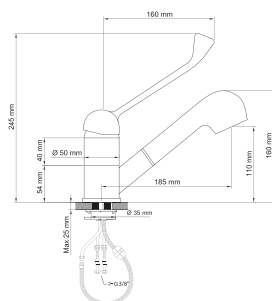
Code
651110



Shower with
500 mm
extension
cord

SHOWER FAUCET

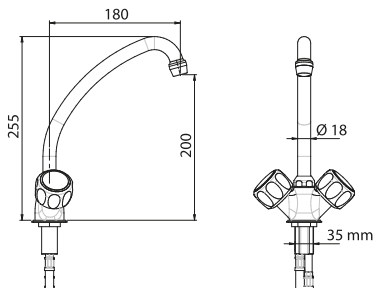
- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- sink-mounted tap, required hole in the sink Ø40mm



Code
651111

WASHBASIN TAP

- single-hole washbasin tap
- required hole in the sink Ø33-35mm

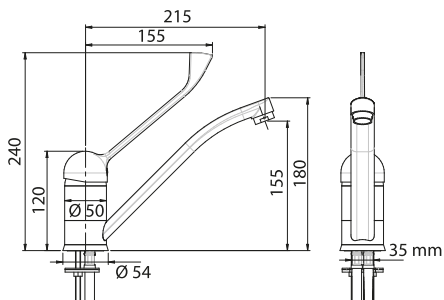


Code

651102

WASHBASIN TAP

- single-hole elbow washbasin tap
- required hole in the sink Ø33-35mm

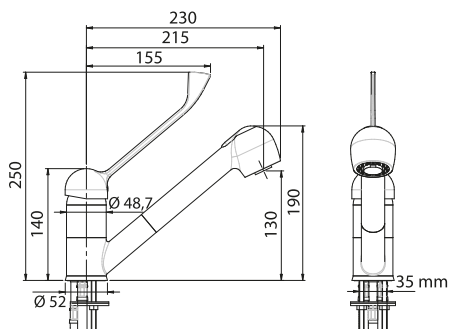


Code

651112

SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- required hole in the sink Ø33-35mm



Code

651113

SHOWER FAUCET

- single-hole faucet recommended for "open" kitchens



Code
651114

FAUCET WITH EXTENDABLE SHOWER

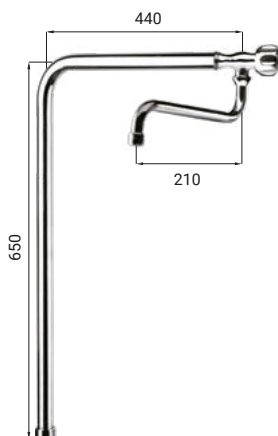
- single-hole faucet recommended for "open" kitchens



Code
651115

WATER COLUMN FOR LINE 700

- dedicated for island assembly of 700 line appliances



Code H
651601 mm
675

NON-CONTACT FAUCET WITH INFRARED SENSOR

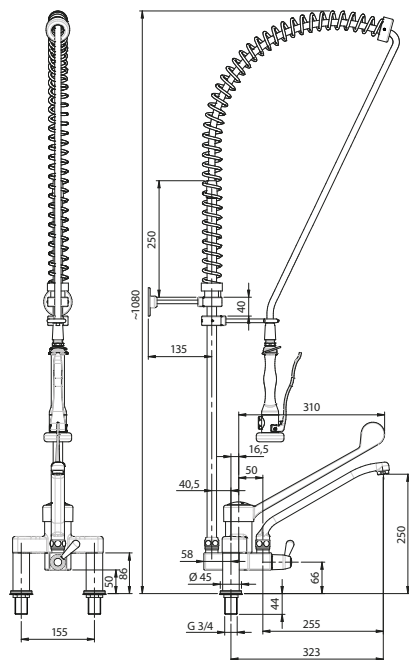
- required hole in the sink $\varnothing=33$ mm
- powered by electricity with a voltage of 100-240 V
- can be powered by batteries 4xAA 1.5 V in case of power failure
- operating pressure, min/max 0.5 ÷ 8 bar (recommended 3 bar)
- maximum sensor distance 10 cm $\pm$ 2 cm
- water flow 6 l / min at a pressure of 3 bar



Code
651116

VERTICAL TAP

- required hole in the sink Ø 27

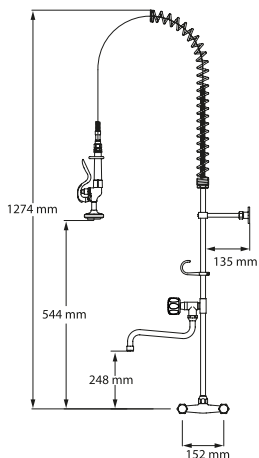


Code
651527

FILLERS

FILLER

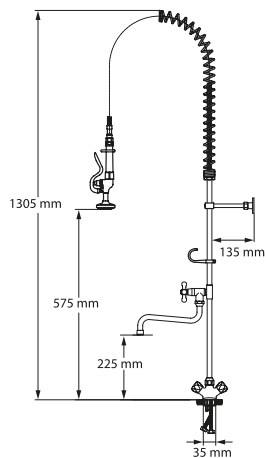
- standing faucet, 2-hole with spray washer and spout
- standing faucet fastened to wall, with wall bracket



Code
651542

FILLER

- standing faucet, 1-hole with spray washer and spout
- standing faucet fastened to the sink table, with wall bracket, required hole in the sink Ø33-35mm



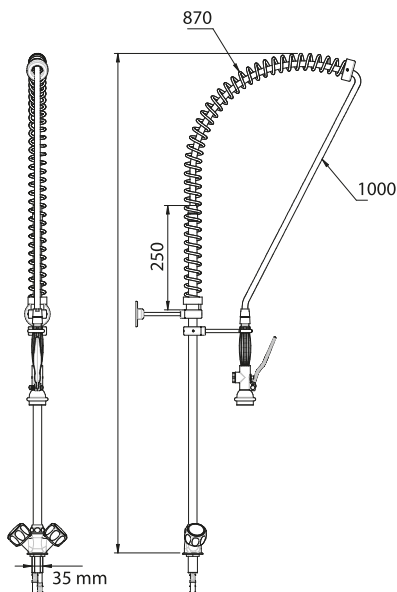
Code
651522

FILLER

- standing faucet, 1-hole with spray washer
- required hole in the sink Ø33-35mm



Code
651513

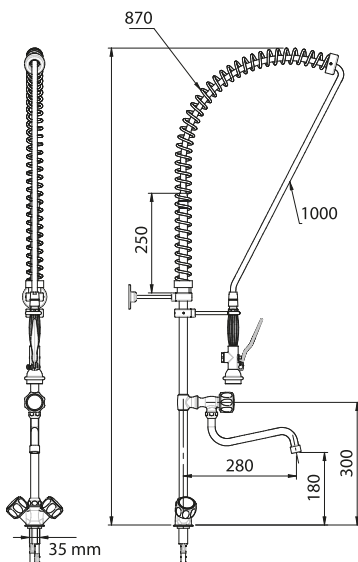


FILLER

- standing faucet, 1-hole with spray washer and spout
- required hole in the sink Ø33-35mm



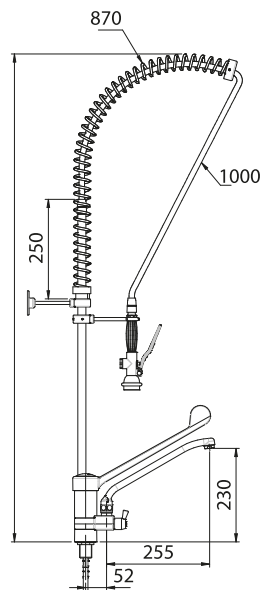
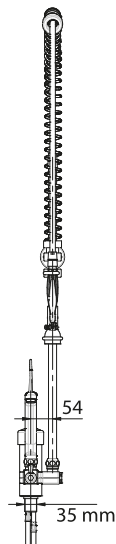
Code
651524



FILLER

- standing faucet, 1-hole with spray washer and elbow spout
- required hole in the sink Ø33-35mm

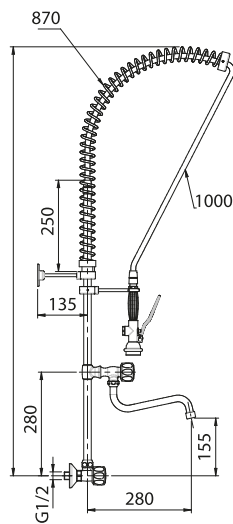
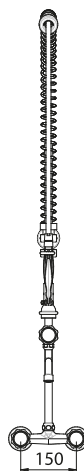
Code
651525



FILLER

- standing faucet, 2-hole with spray washer and spout (wall-mounted)

Code
651543



0..9

2-Element spice set	127
2-Element spice set with napkin holder	127
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6-Burner range with oven	6
6-Burner range with oven, eco	8
6-Hob electric range with oven	13

A

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Buffet columns	180
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Butcher's knife	84, 91, 94

C

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X-line pizza oven 228



All listed products meet the requirements of the New Approach Directives.



Products intended to come into contact with food meet the requirements for safety and health in accordance with Regulation 1935/2004 of the European Parliament and of the Council.

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