

## RICE COOKER

**avenia**

**SPECIFICATIONS - RCA1008**

CAPACITY: 8.5Lt  
VOLTAGE: 230V  
POWER: 2650Kw

**ORDER CODE:**

RCA1008 • RICE COOKER AVENIA - 8.5Lt

## PLASTIC DISPLAY CLIP

**ORDER CODES:**

PCLO001 A PLASTIC DISPLAY CLIP - WIDE BASE  
PCLO002 B PLASTIC DISPLAY CLIP - SUCTION BASE  
PCLO003 C PLASTIC DISPLAY CLIP - THIN BASE



## CONDIMENT STAND


**ORDER CODES:**

CSS0004 • CONDIMENT STAND - OIL/  
VINEGAR/SALT/PEPPER  
CSS1004 • REPLACEMENT-SALT/PEPPER  
FOR CONDIMENT (12PK)  
CSS2004 • REPLACEMENT - OIL/VINEGAR  
FOR CONDIMENT

## OIL AND VINEGAR BOTTLE


**ORDER CODE:**

OVB0001 • OIL AND VINEGAR BOTTLE  
- SINGLE - 300ml

## DECORATIVE FOOD DISPLAY LAMP

**FEATURES**

- Integrated and Compact Design
- Smooth surface finish
- CE Approved components

**SPECIFICATIONS - DDL0001**

MOUNTING TYPE: Ceiling Mount  
POWER: 220/240 Volt - 50Hz  
MATERIAL: Aluminium  
PLATED FINISH: Silver

**ORDER CODE:**

DDL0001 • DECORATIVE FOOD DISPLAY LAMP - SILVER

**FOR GENERAL LIGHTING**

XPMK3008 • 100W GLOBE - SCREW IN (MIRROR BACK)

**FOR HEATING & LIGHTING**

XPMK4025 • 250W GLOBE SCREW IN - (SATIN IR)



## CAKE & DISPLAY STAND - 3 TIER



### SPECIFICATIONS - CSP2003

DIAMETER: 340mm, 285mm, 190mm  
HEIGHT: 630mm

### ORDER CODE:

CSP2003 A CAKE STAND CLEAR PLASTIC - 3 TIER

### SPECIFICATIONS - DSS0003

DIAMETER: 266mm, 220mm, 167mm  
HEIGHT: 310mm

### ORDER CODE:

DSS0003 B DISPLAY STAND S/STEEL - 3 TIER  
(31cm HIGH)

## DOME CLOCHES

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER

DCS0300	A	DOME CLOCHE - S/STEEL - 300mm
DCP0300	B	DOME CLOCHE PLASTIC - 300mm
DCP0350	B	DOME CLOCHE PLASTIC - 350mm



## PLATE COVERS



### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER

PCP0220	A	PLATE COVER POLYCARBONATE - 220mm
PCP0240	A	PLATE COVER POLYCARBONATE - 240mm
PCP0250	A	PLATE COVER POLYCARBONATE - 250mm
PCR0280	B	PLATE COVER - S/STEEL - 260mm

## PUNCH BOWL

### ORDER CODE:

PBS0340 • PUNCH BOWL STAINLESS STEEL - 340mm



## SALAD BOWL WOOD

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER OF BOWL

SBW0150	•	SALAD BOWL WOOD - 150mm
SBW0250	•	SALAD BOWL WOOD - 250mm
SBW0300	•	SALAD BOWL WOOD - 300mm
SBW0400	•	SALAD BOWL WOOD - 400mm



## BASKET STAINLESS STEEL



### ORDER CODES:

BSS0022	•	BASKET S/STEEL - 220 x 95mm
BSS0024	•	BASKET S/STEEL - 240 x 105mm

## BREAD BASKETS RYE

### ORDER CODES:

BBLO300	•	BREAD BASKET RYE LONG - 340 x 140 x 70mm
BBR0210	•	BREAD BASKET RYE ROUND - 230 x 70mm
BBS0210	•	BREAD BASKET RYE RECTANGULAR - 280 x 140 x 70mm



## BREAD BASKETS WOVEN PLASTIC

### FEATURES

- Polypropylene
- Dishwasher safe
- No mildew
- Reusable

### ORDER CODES:

BB00001	•	BREAD BASKET WOVEN PLASTIC OVAL - 230 x 167mm
BBR0001	•	BREAD BASKET WOVEN PLASTIC ROUND - 220 x 200mm
BB00002	•	BREAD BASKET WOVEN PLASTIC OBLONG - 230 x 100 x 45mm
BB01001	•	BREAD BASKET WOVEN PLASTIC DARK BROWN OVAL - 230 x 167mm
BBR1001	•	BREAD BASKET WOVEN PLASTIC DARK BROWN ROUND - 220 x 200mm
BB01002	•	BREAD BASKET WOVEN PLASTIC DARK BROWN OBLONG - 230 x 100 x 45mm





*All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business. From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti Cookware and Grunter knives.*



# 11 Utilities

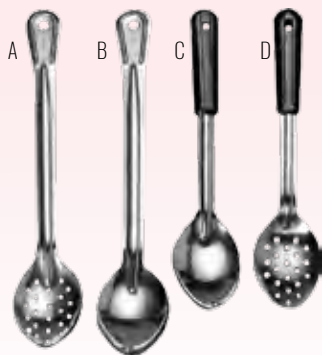




## SECTION INDEX

Ash Tray	Cutting Board	Mallet	Press	Stock Pot
Basting Spoon	Cup Dispenser	Meat Hook	Pitcher	Strainer
Baking Sheet	Dough Cutter	Masher	Quiche Pan	Thermometer
Baking Tins	Disposable Piping Bag	Measuring Cup	Ricer	Thermowhip Cream Gun
Baking Tray	Drain Shelf	Measuring Bowl	Roaster Set	Timers
Bar And Service Mat	Egg Poacher	Measuring Jug	Rolling Pin	Tongs
Bar Caddy	Egg Ring	Melon Baller	Russian Tea Glass Holder	Totes
Basket	Egg Slicer	Meat Trays	Salt And Cheese Shaker	Tot Drainer
Beverage Server	Egg Wedger	Mitt	Sauce / Batter Server	Tot Measure
Brush	Filter	Mixing Bowl	Sauce Bottle	Traex Sauce Dispenser
Buffetware Utensils	Food Pan	Mould	Salad Dryer	Traex Batter Dispenser
Butcher Block	Fork	Needle	Scoop Scale And Weights	Tray
Butcher Hooks	Funnel	Nozzle Sets	Scoops	Trigger Bottle
Cake Divider	Gas Torch	Oil Filter	Scraper	Turner
Cake Ring	Glass Rimmer	Pan	Server	Victorinox Knives
Can Opener	Grater	Pepper Grinder	Shaker	Waiter's Friend
Carcass Scale	Grunter Knives	Peeler	Sharpening Steel	Whisk
Casseroles Pot	Hand Saw	Piping Bag Rack	Shear	Wok
Cheese Slicer	Hand Utensils	Piping Bag	Sieve	Xpress - Whip
Chopping Block	Hamburger Turner	Pizza Pan	Skewer	
Chip Bagging Scoop	High Heat Utensils	Pizza Shovel / Scoop	Skimmer	
Cocktail Strainer	Insect Exterminator	Platform Scale	Spatula	
Colander	Knife Holder	Portable Bar	Speed Pourer	
Cork Screw	Knife Sharpener	Ice Caddy	Spoon	
Cream Bomb	Knives	Pot	Steak and Kidney Dish	
Cream Gun	Ladle	Scale	Stirrer	

## BASTING SPOONS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

BSP0330	A	BASTING SPOON PERFORATED - 330mm
BSP0400	A	BASTING SPOON PERFORATED - 400mm
BSS0330	B	BASTING SPOON SOLID - 330mm
BSS0400	B	BASTING SPOON SOLID - 400mm
BSS1330	C	BASTING SPOON SOLID - PVC HANDLE - 330mm
BSP1330	D	BASTING SPOON PERFORATED - PVC HANDLE - 330mm



### FEATURES

- Break resistant polycarbonate
- Withstands temperatures of up to 100°C
- Serving spoons have a notch to rest on the edge of a food pan - non-slip
- Dishwasher safe

### ORDER CODES:

LDS3001	A	LADLE SOLID - 30ml - BLACK
SSS3280	B	SERVING SPOON SOLID - 280mm - BLACK
SSS3330	B	SERVING SPOON SOLID - 330mm - BLACK
SSS2280	C	SERVING SPOON SOLID - 280mm - WHITE
SSS2330	C	SERVING SPOON SOLID - 330mm - WHITE
SSP3330	D	SERVING SPOON PERFORATED - 330mm - BLACK
BSS3300	E	BUFFET SPOON SOLID - 250mm - BLACK



## SERVING SPOONS AND LADLE

## POT FORK



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

PFS0400	•	POT FORK S/STEEL - 400mm
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### ORDER CODE:

#### DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

GFL0500	•	GRILL FORK LIFTER S/STEEL - 500mm
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## GRILL FORK LIFTER



## PASTA FORK



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

PFS0300	•	PASTA FORK S/STEEL - 300mm
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## BUFFETWARE UTENSILS



### ORDER CODES:

BUF0003	A	BUFFETWARE SLOTTED SPOON - 300mm
BUF0001	B	BUFFETWARE SOLID SPOON - 300mm
BUF0002	C	BUFFETWARE NOTCHED SPOON - 300mm
BUF0004	D	BUFFETWARE SPOUT LADLE - 1oz / 30ml
BUF0005	D	BUFFETWARE SPOUT LADLE - 2oz / 59ml
BUF0007	E	BUFFETWARE PASTRY SERVER - 300mm

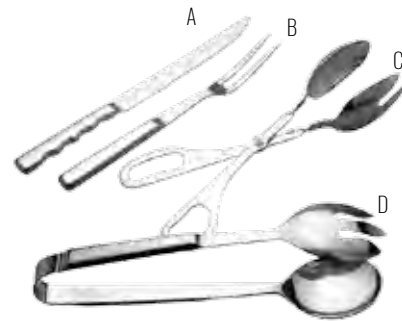
Elegant design for enhancing your buffet.

## BUFFETWARE UTENSILS

### ORDER CODES:

BUF1008	A	BUFFETWARE CARVING KNIFE - 320mm
BUF2008	B	BUFFETWARE CARVING FORK - 280mm
BUF0009	C	BUFFETWARE SERVING TONGS - SCISSOR TYPE
BUF1009	D	BUFFETWARE SERVING TONGS - 1 PIECE

Elegant design for enhancing your buffet.



## COLOURED UTILITY TONGS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

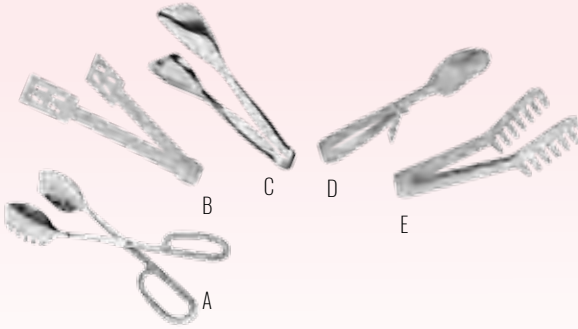
TCU0300	•	COLOURED UTILITY TONGS - WHITE - 300mm
TCU1300	•	COLOURED UTILITY TONGS - BLUE - 300mm
TCU2300	•	COLOURED UTILITY TONGS - BROWN - 300mm
TCU3300	•	COLOURED UTILITY TONGS - GREEN - 300mm
TCU4300	•	COLOURED UTILITY TONGS - RED - 300mm
TCU5300	•	COLOURED UTILITY TONGS - YELLOW - 300mm



Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods. Can also be used in conjunction with our coloured knives and cutting boards. In line with H.A.C.C.P requirements.



## ASSORTED TONGS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

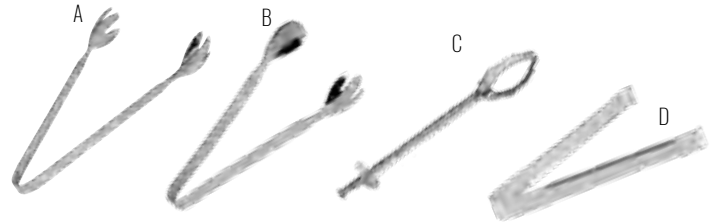
SST0001	A	SCISSOR SERVING TONG - 210mm
TGP1200	B	TONGS PASTRY - 200mm
PTS0235	C	PASTRY TONG S/STEEL - 235 x 12mm
TGS0200	D	TONGS SALAD CLIPPER - 200mm
TGS1200	E	TONGS SPAGHETTI - 200mm

## ICE TONGS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGB0200	A	TONGS BIRD CLAW - 200mm
TGC0210	B	TONGS CATERING - 210mm
TCI0001	C	TONG ICE CLAW - S/STEEL 210mm
TGP0200	D	TONGS POM - 200mm



## SALAD TONGS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGS3150	A	TONGS SALAD - 150mm - BLACK
TGS3225	A	TONGS SALAD - 225mm - BLACK
TGS2225	B	TONGS SALAD - 225mm - WHITE

## UTILITY TONGS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGU0250	A	TONGS UTILITY - 250mm - S/STEEL
TGU0300	A	TONGS UTILITY - 300mm - S/STEEL
TGU0400	A	TONGS UTILITY - 400mm - S/STEEL
TGU1250	A	TONGS UTILITY EXTRA HEAVY DUTY - 250mm - S/STEEL

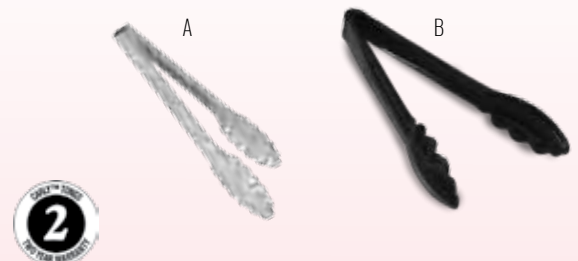
### FEATURES

- Made with acetal plastic for unbelievable strength and flexibility
- Withstands heat up to 149°C
- Dishwasher safe

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGU3225	B	TONGS UTILITY - 225mm - BLACK
TGU3300	B	TONGS UTILITY - 300mm - BLACK





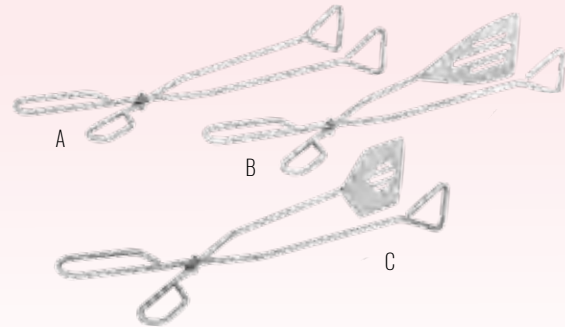
## ASSORTED TONGS

These tongs are extra heavy duty and long lasting for commercial use. Designed specifically for fish, meat, burgers, etc.

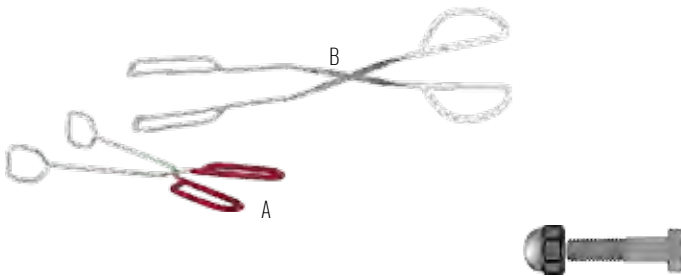
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGG0420	A	TONGS GRILL/BRAAI HEAVY DUTY - 420mm
TGF0420	B	TONGS FISH TURNER HEAVY DUTY - 420mm
TGH0420	C	TONGS HAMBURGER TURNER HEAVY DUTY - 420mm



## SCISSOR TONGS



For longer lasting heavy duty use, order TGG2400 which has a specifically designed nut and bolt mechanism to extend the life of the tongs.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGG0200	A	TONGS GRILL BRAAI - 200mm
TGG0400	B	TONGS GRILL/BRAAI - 400mm - CHROME PLATED
TGG2400	B	TONGS GRILL/BRAAI - 400mm (WITH NUT & BOLT) PLASTIC ON HANDLE

### ORDER CODE:

CBS0001	•	CHIP BAGGING SCOOP S/STEEL - 190 x 200mm
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## CHIP BAGGING SCOOP

## CHIP BASKET ROUND

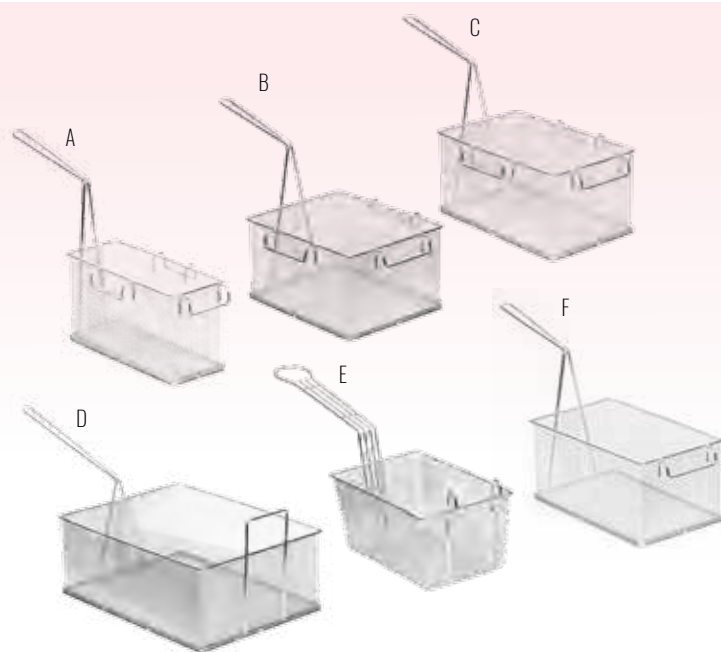


### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - DIAMETER x HEIGHT

CBR0127	•	CHIP BASKET ROUND - 127 x 102mm
CBR0165	•	CHIP BASKET ROUND - 165 x 102mm
CBR0203	•	CHIP BASKET ROUND - 203 x 102mm
CBR0254	•	CHIP BASKET ROUND - 254 x 102mm
CBR0305	•	CHIP BASKET ROUND - 305 x 102mm
CBR1305	•	CHIP BASKET ROUND - 305 x 152mm

## CHIP BASKET SQUARE



### ORDER CODES:

CBS0250	A	CHIP BASKET SQUARE - 250 x 100 x 130mm
CBS1250	B	CHIP BASKET SQUARE - 250 x 200 x 130mm
CBS0280	C	CHIP BASKET SQUARE - 280 x 170 x 130mm
CBS0400	D	CHIP BASKET SQUARE - 400 x 300 x 150mm
CBS1280	E	CHIP BASKET HEAVY DUTY - 280 x 170 x 130mm
CBS2280	F	CHIPBASKET SQUARE - 280 x 179 x 130mm (NO SIDE HOOKS)
FFB2260	•	FISH FRYER BASKET - McCAINS/ANVIL FRYER - 250 x 200 x 120mm

## PASTA BASKET

### ORDER CODE:

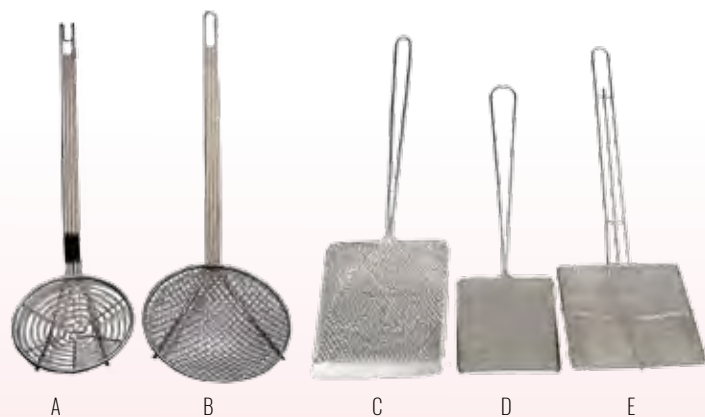
### DESCRIPTION OF MEASUREMENT - DIAMETER x HEIGHT

PBR0160 • PASTA BASKET ROUND - 160 x 200mm

Ideal to prepare portions of pasta and vegetables.



## SKIMMERS



### ORDER CODES:

### DESCRIPTION OF MEASUREMENT - DIAMETER - TOTAL LENGTH

SKS1140	A	SKIMMER SPIDER - 140mm - 485mm
SKS1180	A	SKIMMER SPIDER - 180mm - 500mm
SKS1200	A	SKIMMER SPIDER - 200mm - 535mm
SKR0152	•	SKIMMER ROUND - 152mm - 490mm
SKR0178	•	SKIMMER ROUND - 178mm - 500mm
SKR0203	B	SKIMMER ROUND - 203mm - 530mm
SKR0254	•	SKIMMER ROUND - 254mm - 600mm

### ORDER CODES:

SKS0178	C	SKIMMER SQUARE - 178 x 152 x 580mm
SKS0150	D	SKIMMER SQUARE - 150 x 120 x 460mm
SKS0170	E	SKIMMER SQUARE - 170 x 170 x 510mm - REINFORCED

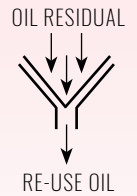
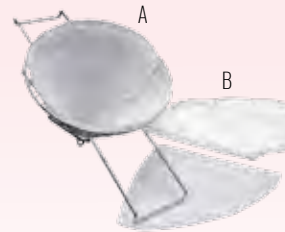
## OIL FILTER BAGS AND STAND

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

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - WIDTH OF ARMS

OFS0001	A	OIL FILTER STAND - CONICAL - 470mm
OFB0001	B	OIL FILTER BAGS (10 PACKS OF 50)
OFB0002	B	OIL FILTER BAGS - HEAVY DUTY (10 PACKS OF 50)



## SPREADERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH

SWS0001	A	SANDWICH SPREADER - 190mm
BPW0001	B	BUTTER PADS - WOODEN - 290mm

## OLIVE AND CHERRY PITTER

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF BLADE

OCPO001	•	OLIVE AND CHERRY PITTER STAINLESS STEEL
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## CAKE SERVER



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF BLADE

CSW0140	•	CAKE SERVER - 140mm
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## HAMBURGER TURNERS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF BLADE

HTL0200	A	H/BURGER TURNER LONG HANDLE - WOOD - 200mm
HTB0120	B	H/BURGER TURNER BEVELLED EDGE - PVC - 120mm
HTS0200	C	H/BURGER TURNER SOLID - PVC - 200mm
HTPO200	D	H/BURGER TURNER PERFORATED - PVC - 200mm



## PLASTIC DISPENSER 6 PACK



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - VOLUME OF CONTAINER

PDR1250	•	PLASTIC DISPENSER - RED - 250ml (PACK OF 6)
PDY1250	•	PLASTIC DISPENSER - YELLOW - 250ml (PACK OF 6)
PDC1250	•	PLASTIC DISPENSER - CLEAR - 250ml (PACK OF 6)
PDR1500	•	PLASTIC DISPENSER - RED - 500ml (PACK OF 6)
PDY1500	•	PLASTIC DISPENSER - YELLOW - 500ml (PACK OF 6)
PDC1500	•	PLASTIC DISPENSER - CLEAR - 500ml (PACK OF 6)
PDC1000	•	PLASTIC DISPENSER - CLEAR - 1Lt (PACK OF 6)

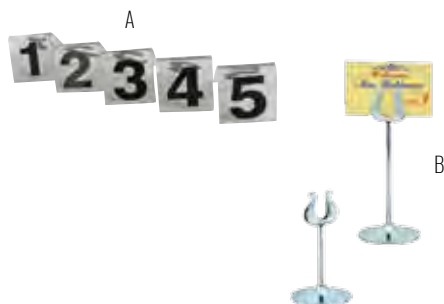
## MESSAGE PICK

### ORDER CODE:

MPS0004 • MESSAGE PICK S/STEEL - PACK OF 4



## TABLE NUMBER STANDS



### ORDER CODES:

TNS0010	A	PLASTIC TABLE NUMBER STAND 1-10
TNS0020	A	PLASTIC TABLE NUMBER STAND 11-20
TNS0030	A	PLASTIC TABLE NUMBER STAND 21-30
TNS0040	A	PLASTIC TABLE NUMBER STAND 31-40
TNS0050	A	PLASTIC TABLE NUMBER STAND 41-50
TNS0100	B	TABLE NUMBER STAND S/STEEL - 100mm
TNS0200	B	TABLE NUMBER STAND S/STEEL - 200mm
TNS0300	B	TABLE NUMBER STAND S/STEEL - 300mm
TNS0450	B	TABLE NUMBER STAND S/STEEL - 450mm

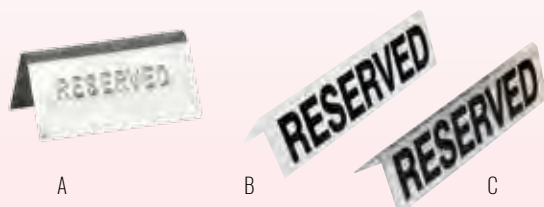
## BILL SPIKE

### ORDER CODE:

BSS0180 • BILL SPIKE S/STEEL - 180mm



## RESERVED TABLE SIGN



### ORDER CODES:

RTS0001	A	RESERVED TABLE SIGN - S/STEEL
RTS0002	B	RESERVED TABLE SIGN - PLASTIC - WHITE
RTS0003	C	RESERVED TABLE SIGN - PLASTIC - CLEAR

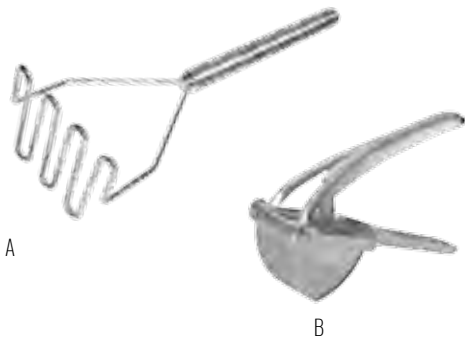
## ALUMINIUM EGG SLICER & WEDGER

### ORDER CODES:

EWA0001	A	EGG WEDGER ALUMINIUM - 6 SEGMENT
ESA0010	B	EGG SLICER ALUMINIUM - 10 WIRE



## POTATO MASHER & RICER



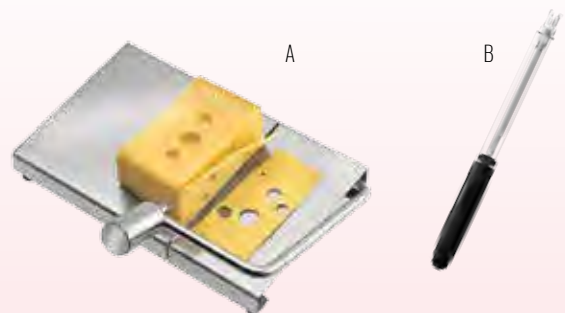
### ORDER CODES:

PMS0600	A	POTATO MASHER S/STEEL - 150 x 120 x 600mm
PR10001	B	POTATO RICER - INDUSTRIAL - 100 x 100 x 100mm

## CHEESE CUTTER

### ORDER CODES:

CCM0030	A	CHEESE CUTTER MINI - 200 x 115mm
CCW0001	B	CHEESE CUTTER HAND HELD WITH WIRE





## EGG LIFTER AND TURNERS



### ORDER CODE:

### DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

ELS0400	A	EGG LIFTER S/STEEL - 400mm
FTT0001	B	FISH TURNER TRIANGLE - 200mm WIDE
PTS0350	C	PANCAKE TURNER SLATTED - 350mm

## DOLOUNG TONG

### FEATURES:

- Made of Exoglass® for added durability
- Non-porous
- Easy to clean
- Heat resistant

### ORDER CODE:

TGP0001 · DOLOUNG TONG POLYIMIDE



## HIGH HEAT UTENSILS



For use up to 190°C. Use high heat turner on teflon coated heating products such as the Anvil toasters.

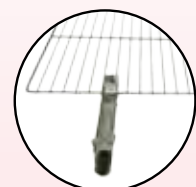
### ORDER CODES:

THH3330	A	TURNER HIGH HEAT - 330mm - BLACK
SHP3330	B	SPOON HIGH HEAT PERF - 330mm - BLACK
SHS3330	C	SPOON HIGH HEAT SOLID - 330mm - BLACK

## MULTI PURPOSE GRIPPER

### ORDER CODE:

PGS0195 · PAN GRIPPER STEEL - 195mm



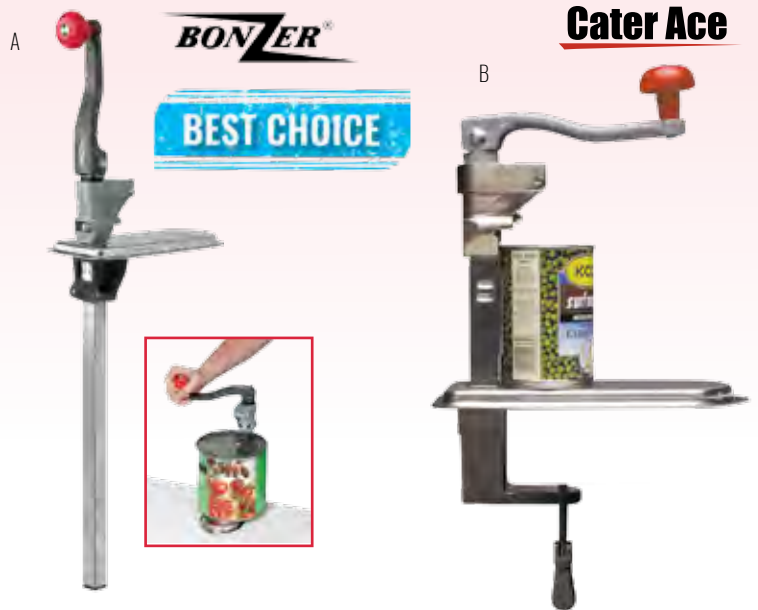
## CAN OPENER TABLE MOUNTED

### FEATURES - COB0001

Designed for AIO catering cans. Simple to use and geared for minimum effort. Advanced blade technology avoids metal fragments and sharp edges. Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans, Opener is self adjusting for can height.

### ORDER CODES:

COB0001	A	CAN OPENER BONZER - INDUSTRIAL
COC0001	B	CAN OPENER CATER ACE WITH TABLE CLAMP



## CAN OPENERS



### ORDER CODES:

COZ0001	A	CAN OPENER HAND HELD - HEAVY DUTY
COZ0002	B	CAN OPENER HAND HELD - ZANGEN



## OYSTER KNIVES

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH

KN00001	A	KNIFE OYSTER TRIANGLE - 165mm
KN00002	B	OYSTER KNIFE - STRAIGHT BLADE - 155mm



## SCRAPERS



### ORDER CODE:

FSM0001	A	FISH SCRAPER METAL
GRS0100	B	GRIDDLE SCRAPER PLASTIC HANDLE - 100mm

## PEELERS



### ORDER CODES:

### DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH

APH0001	A	ASPARAGUS PEELER HAND S/STEEL - 155mm
PPH0001	B	POTATO PEELER HAND S/STEEL - 145mm
PPH0002	C	POTATO PEELER HAND PVC HANDLE - 170mm
APH0002	D	VEGETABLE PEELER HAND - DOUBLE BLADE • PEELS IN HALF THE TIME

## PEELER - MULTIPLE BLADE

### ORDER CODE:

PPM0003 • POTATO PEELER - MULTIPLE BLADE



## PEELERS

**VICTORINOX**
**BEST CHOICE**


Perfect for peeling vegetables and fruit

### ORDER CODES:

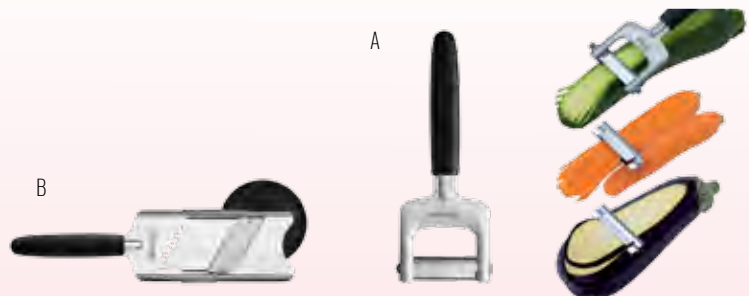
PPV0001	A	POTATO PEELER VICTORINOX - RED
PPV0002	B	POTATO PEELER VICTORINOX - BLACK
PPV0004	C	TOMATO & KIWI PEELER VICTORINOX - SERRATED EDGE
PPV0003	D	POTATO PEELER VICTORINOX UNIVERSAL - BLACK
PPV0005	E	POTATO PEELER VICTORINOX - JULIENNE CUTTER

**triangle**  
SOLINGEN - GERMANY

## JULIENNE SLICING SET

### ORDER CODE:

JSS0003 A JULIENNE SLICING SET x 3 - TRIANGLE  
- INCLUDES 1 x STRAIGHT BLADE,  
2 x JULIENNE BLADES  
FSH0001 B FINE SLICER TRIANGLE - HAND



## EGG RINGS

### Square Rings:

Ideal for toasted sandwiches to fit whole sandwich.

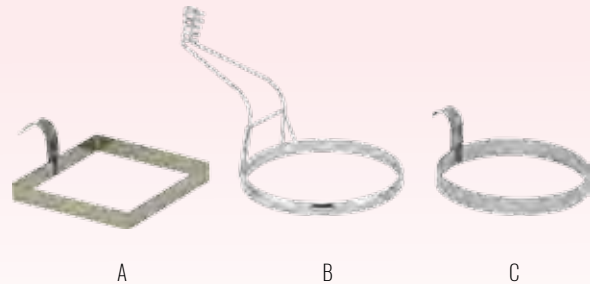
### Round Rings:

Ideal for breakfasts and round burgers.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - DIAMETER OF RING

ERS0095	A	EGG RING SQUARE - 95 x 95mm (WIDTH x LENGTH)
ERR1095	B	EGG RING ROUND - HEAVY DUTY - 95mm (DIAMETER)
ERR0095	C	EGG RING ROUND - 95mm (DIAMETER)



## OMELETTE RING



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENT - DIAMETER OF RING

OML0190	•	OMELETTE RING - 190mm
---------	---	-----------------------



## ICE-CREAM SCOOPS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - SCOOP SIZE

ICS0016	A	ICE CREAM SCOOP - No. 16
ICS0020	A	ICE CREAM SCOOP - No. 20

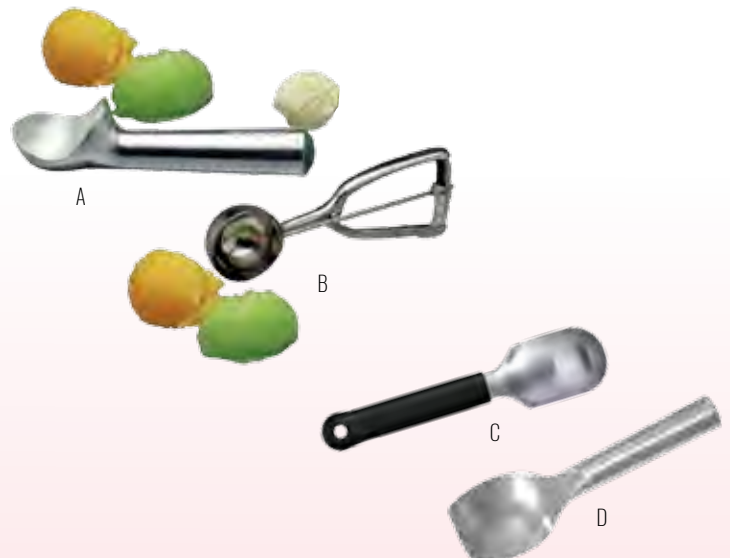
Great for portion control. Ideal for measuring pie fillings.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - SCOOP SIZE

ICD0012	B	ICE CREAM DISHER - No. 12
ICD0014	B	ICE CREAM DISHER - No. 14
ICD0016	B	ICE CREAM DISHER - No. 16
ICD0020	B	ICE CREAM DISHER - No. 20
ICD0024	B	ICE CREAM DISHER - No. 24
ICS2001	C	ICE CREAM SCOOP - TRIANGLE
ICD243	D	ICE CREAM DISHER ALUMINIUM

Scoop size indicate the size based on the number of scoops needed to fill 3.8Lt (1 Gallon). Bigger Number = Smaller Scoop.



## SERVICE BELL


**ORDER CODE:**

SBS2001

• SERVICE BELL STEEL

## ROUND STAINLESS STEEL FUNNEL

**ORDER CODE:**

FRS0180

• FUNNEL ROUND S/STEEL - 180mm



## SALAD DRYER


**FEATURES**

- Greenmatic vegetable dryer is in accordance with CE norm.
- Made with Aluminium and stainless steel parts.
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Economical, solid and durable


**SPECIFICATIONS - SDP0012**

CAPACITY: 12Lt  
CIRCUMFERENCE: 330mm  
HEIGHT: 430mm  
WEIGHT: 2.8kg

**SPECIFICATIONS - SDP0025**

CAPACITY: 25Lt  
CIRCUMFERENCE: 430mm  
HEIGHT: 520mm  
WEIGHT: 4kg

**ORDER CODES:**

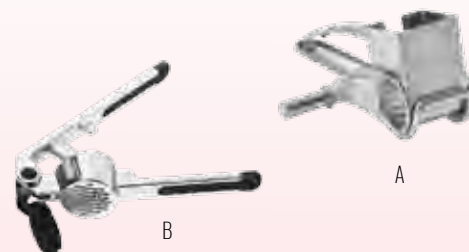
SDP0012 • SALAD DRYER PLASTIC HEAVY DUTY - 12Lt  
SDP0025 • SALAD DRYER PLASTIC HEAVY DUTY - 25Lt

## PARMESAN CHEESE GRATER & GARLIC PRESS

**ORDER CODES:**

PCG0001  
GPA0001

A PARMESAN CHEESE GRATER  
B GARLIC PRESS - HEAVY DUTY





## COLANDERS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER OF COLANDER

CLS0260	•	COLANDER S/STEEL - 260mm
CLS0280	•	COLANDER S/STEEL - 280mm
CLS0340	•	COLANDER S/STEEL - 340mm
CLS0380	•	COLANDER S/STEEL - 380mm



## HEAVY DUTY COLANDERS

pujadas

### BEST CHOICE



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER OF COLANDER

CLA0400	•	COLANDER ALUMINIUM HEAVY DUTY - 400mm
CLS1400	•	COLANDER S/STEEL EXTRA HEAVY DUTY - 400mm

## CONICAL STRAINER

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER OF COLANDER

CSS0180	•	CONICAL STRAINER S/STEEL - 180mm
CSS0240	•	CONICAL STRAINER S/STEEL - 240mm

Ideal for pasta and vegetables.



## CHINA CAP STRAINER



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

STC1205	•	STRAINER - CHINA CAP - 205mm
STC1300	•	STRAINER - CHINA CAP - 300mm

Ideal for vegetables.

## CHINOIS STRAINER

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

STC0240	•	STRAINER CHINOIS - 240mm
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Ideal for sauces.



## STRAINERS

### BEST CHOICE



#### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

STM0260	•	STRAINER SINGLE MESH - 260mm
STM2200	•	STRAINER DOUBLE MESH - 200mm
STM2230	•	STRAINER DOUBLE MESH - 230mm
STM2260	•	STRAINER DOUBLE MESH - 260mm

All purpose strainers.

## STRAINERS - REINFORCED

#### ORDER CODES:

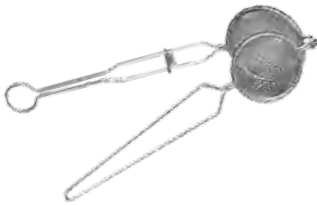
#### DESCRIPTION OF MEASUREMENTS - DIAMETER

STM1260	•	STRAINER REINFORCED - 260mm
STM1300	•	STRAINER REINFORCED - 300mm
STM1350	•	STRAINER REINFORCED - 350mm

All purpose heavy duty strainers.



## BIRD'S NEST MOLD



#### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER OF MOULD

BNM0100	•	BIRDS NEST MOULD - 80/100mm
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Use for potato baskets.

## ALUMINIUM SCOOPS FLAT BOTTOM

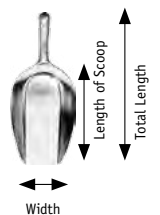
#### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS

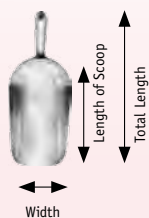
#### LENGTH OF SCOOP x WIDTH x TOTAL LENGTH

SCA0135	A	SCOOP ALUMINIUM - 80 x 30 x 130mm
SCA0160	A	SCOOP ALUMINIUM - 110 x 53 x 160mm
SCA0250	A	SCOOP ALUMINIUM - 150 x 40 x 250mm
SCA0265	A	SCOOP ALUMINIUM - 160 x 50 x 265mm
SCA0310	A	SCOOP ALUMINIUM - 200 x 60 x 305mm
SCA0350	A	SCOOP ALUMINIUM - 260 x 80 x 380mm
SCA0400	A	SCOOP ALUMINIUM - 280 x 165 x 400mm
SCA0430	A	SCOOP ALUMINIUM - 320 x 100 x 430mm

### BEST CHOICE



## ALUMINIUM SCOOPS ROUND BOTTOM



#### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS

#### LENGTH OF SCOOP x TOTAL LENGTH x WIDTH

SCA1230	•	SCOOP ALUMINIUM ROUND - 145 x 240 x 75mm
SCA1350	•	SCOOP ALUMINIUM ROUND - 260 x 360 x 130mm
SCA1400	•	SCOOP ALUMINIUM ROUND - 300 x 410 x 160mm

## LADLES

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - CAPACITY OF SCOOP

LDS0011	A	LADLE SOLID - 15ml / 0.50oz
LDS0001	B	LADLE SOLID - 30ml / 1oz
LDS0002	C	LADLE SOLID - 59ml / 2oz
LDS0004	D	LADLE SOLID - 118ml / 4oz
LDS0006	E	LADLE SOLID - 177ml / 6oz
LDS0008	F	LADLE SOLID - 236ml / 8oz
LDS0012	G	LADLE SOLID - 354ml / 12oz



## PORTION SERVERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - CAPACITY OF SCOOP

PSS0002	A	PORTION SERVER SOLID - BLUE - 236ml / 8oz
PSS0003	B	PORTION SERVER SOLID - GREEN - 118ml / 4oz
PSS0004	C	PORTION SERVER SOLID - IVORY - 88ml / 3oz
PSS0008	D	PORTION SERVER SOLID - RED - 59ml / 2oz

Used for pies, portion control, pizza toppings, etc.

Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods. Can also be used in conjunction with our coloured knives and cutting boards. In line with HACCP requirements.



## 6 SIDED GRATER

### ORDER CODE:

GRS1006 • GRATER S/STEEL - 6 SIDED

Stainless steel body. 6 sides for multi grating of cheese, onions and vegetables.

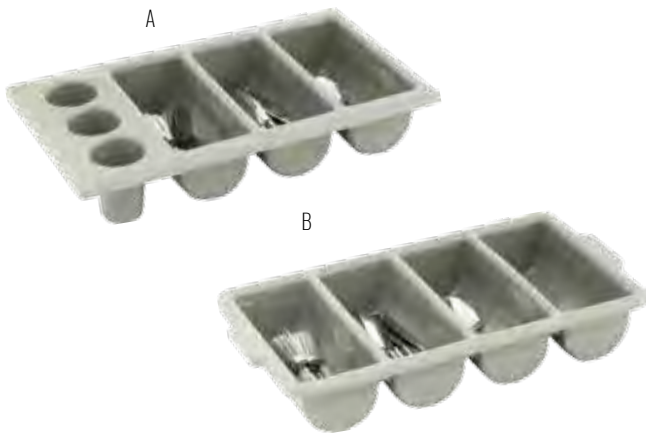


## DISH 'N TOTE


**ORDER CODES:**

DTH0001 • DISH 'N TOTE GREY - 500 x 400 x 130mm

## CUTLERY TRAY


**ORDER CODES:**

CTH0003 A CUTLERY TRAY GREY - 3 DIVISION - 500 x 300mm  
CTH0004 B CUTLERY TRAY GREY - 4 DIVISION - 500 x 300mm

## RUSSIAN TEA GLASS HOLDER


**ORDER CODE:**

RTH0001 • RUSSIAN TEA GLASS HOLDER

## CONE HOLDER



Use as a merchandiser - Increase sales. Can hold 22 - 24 cones per tube

**ORDER CODE:**

**DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT**  
CHG0006 • CONE HOLDER GELATI - 6 TUBE - 220 x 910mm

## CUP DISPENSER


**FEATURES**

- Spring loaded units with silicone release gaskets
- Four interchangeable gaskets per dispenser (small, medium, large, x-large)
- Fits all standard size cups

**ORDER CODE:**

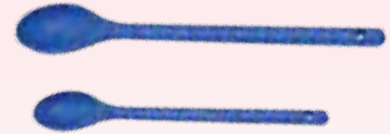
CUPO001 • CUP DISPENSER ONLY - 600 x 170 x 130mm - S/STEEL

## SILICONE STIRRING SPOONS

### ORDER CODES:

- |         |   |                        |
|---------|---|------------------------|
| SSS0030 | • | STIRRING SPOON - 300mm |
| SSS0038 | • | STIRRING SPOON - 380mm |

Use up to 204°C



## SILICONE SPATULAS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - LENGTH OF BLADE

- |         |   |  |
|---------|---|--|
| SIS0030 | • | SILICON SPATULA - PLASTIC HANDLE - 110mm |
| SIS0001 | • | FULL SILICONE SPATULA - BLACK            |

SIS0001 - Use up to 200°C

## WOODEN SPOONS

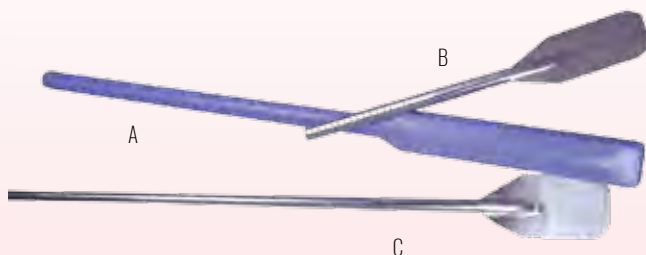
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - LENGTH OF SPOON

- |         |   |                                    |
|---------|---|------------------------------------|
| WSP0300 | A | WOODEN SPOON - 300mm - HEAVY DUTY  |
| WSP0400 | B | WOODEN SPOON - 400mm - HEAVY DUTY  |
| WSP0450 | C | WOODEN SPOON - 450mm - HEAVY DUTY  |
| WSP0500 | D | WOODEN SPOON - 500mm - HEAVY DUTY  |
| WSP0600 | E | WOODEN SPOON - 600mm - HEAVY DUTY  |
| WSP0800 | F | WOODEN SPOON - 800mm - HEAVY DUTY  |
| WSP1000 | G | WOODEN SPOON - 1000mm - HEAVY DUTY |



## PAP STIRRERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - LENGTH OF STIRRER

- |         |   |                              |
|---------|---|------------------------------|
| PSP1500 | A | PAP STIRRER PLASTIC - 1500mm |
| PSS0600 | B | PAP STIRRER S/STEEL - 600mm  |
| PSS1200 | C | PAP STIRRER S/STEEL - 1200mm |



## OVEN MITT SILICONE



**BEST CHOICE**



### FEATURES

- Oven mitt can safely be used for temperatures of up to 280°C
- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand

### ORDER CODE:

- OMS0001 • OVEN MITT SILICONE - 320mm - EACH

## OVEN MITT TEFLON

### FEATURES

- Oven mitts can safely be used for temperatures of up to 176°C

### ORDER CODE:

- OMT0330 • OVEN MITT SILICONE COATED - SILVER - 330mm - PAIR



## OVEN MITT PYRO - 380mm



### FEATURES

- Oven mitts can safely be used for temperatures of up to 232°C

### ORDER CODE:

- OMPO380 • OVEN MITT PYRO - 380mm - PAIR

## OVEN MITT PYRO - 600mm

### FEATURES

- Oven mitts can safely be used for temperatures of up to 232°C

### ORDER CODE:

- OMPO600 • OVEN MITT PYRO - 600mm - PAIR



## OVEN MITT LEATHER



### FEATURES

- Oven mitts can safely be used for temperatures of up to 250°C

### ORDER CODE:

- OMLO400 • OVEN MITT RED LEATHER - 400mm - PAIR

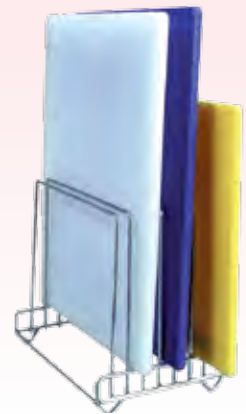
## CUTTING BOARDS

### ORDER CODES:

CBP0380	• CUTTING BOARD PE - 380 x 240 x 12mm - WHITE
CBP0440	• CUTTING BOARD PE - 440 x 290 x 12mm - WHITE
CBP0500	• CUTTING BOARD PE - 513 x 385 x 12mm - WHITE
CBP0600	• CUTTING BOARD PE - 600 x 450 x 12mm - WHITE
CBP0610	• CUTTING BOARD PE - 610 x 610 x 40mm - WHITE

CBP1500	• CUTTING BOARD PE - 500 x 380 x 13mm - BLUE
CBP2500	• CUTTING BOARD PE - 500 x 380 x 13mm - BROWN
CBP3500	• CUTTING BOARD PE - 500 x 380 x 13mm - GREEN
CBP4500	• CUTTING BOARD PE - 500 x 380 x 13mm - RED
CBP5500	• CUTTING BOARD PE - 500 x 380 x 13mm - YELLOW

CBP1255	• CUTTING BOARD PE - 405 x 255 x 10mm - BLUE
CBP2255	• CUTTING BOARD PE - 405 x 255 x 10mm - BROWN
CBP3255	• CUTTING BOARD PE - 405 x 255 x 10mm - GREEN
CBP4255	• CUTTING BOARD PE - 405 x 255 x 10mm - RED
CBP5255	• CUTTING BOARD PE - 405 x 255 x 10mm - YELLOW
CBS0006	• CUTTING BOARD STAND - CHROME



Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods. Can also be used in conjunction with our coloured knives and cutting boards. In line with HACCP requirements.



## CUTTING BOARD REFINISHER



### FEATURES

Removes cuts from cutting board  
Saves money on fewer replacement boards  
Dishwasher safe

### ORDER CODES:

CBR0001	• CUTTING BOARD REFINISHER - WHITE
XCBR1001	• CUTTING BOARD REFINISHER SPARE BLADE PKT (2)

Electronic timer has 4 separate timer functions enabling multiple use simultaneously.

### ORDER CODES:

MTM0060	A	MECHANICAL TIMER MANUAL - 60 MINUTES
KTE0001	B	KITCHEN TIMER ELECTRONIC



A



B

## KITCHEN TIMER

## ZAPPA NOTE HOLDERS

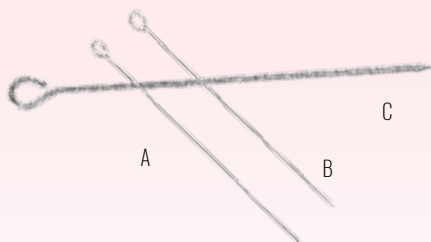


### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF NOTE HOLDER

NHZ0450	• NOTE HOLDER ZAPPA - 450mm
NHZ1000	• NOTE HOLDER ZAPPA - 1000mm

## SKEWERS



### ORDER CODES:

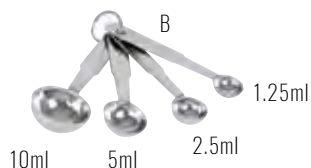
#### DESCRIPTION OF MEASUREMENT - LENGTH OF SKEWER

KSS0300	A	KEBAB SKEWER S/STEEL - FLAT - 300mm
KSS1300	B	KEBAB SKEWER S/STEEL - OVAL - 300mm
MSS0001	C	MEAT SPIKE / SOSATIE STICK - S/STEEL

## HEAVY DUTY MEASURING CUP & SPOON SET

### ORDER CODES:

MCS0004	A	MEASURING CUP SET - S/STEEL - 4 PIECE
MSS0004	B	MEASURING SPOONS SET - 4 PIECE



## PORTION SCALES MECHANICAL

**CAMRY®**



### ORDER CODES:

PSM0005	•	PORTION SCALE MECHANICAL - 5kg (WITH BOWL)
PSM0015	•	PORTION SCALE MECHANICAL - 15kg (WITH BOWL)

## PORTION SCALE ELECTRONIC

### ORDER CODE:

PSE2005	•	PORTION SCALE ELECTRONIC - 5kg x 1g INCREMENTS EACH
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## PORTION SCALE ELECTRONIC

### FEATURES

- A must for every kitchen or bakery.
- Platform size: 295 x 215mm.
- Splash proof
- PSE2006 - waterproof (fully submergible)

### ORDER CODES:

PSE2006	A	PORTION SCALE ELECTRONIC - 3/6kg (1/2gr) - S/STEEL
PSE0006	B	PORTION SCALE ELECTRONIC - 3/6kg (1/2gr)
PSE0015		PORTION SCALE ELECTRONIC - 6/15kg (2/5gr)
PSE0030		PORTION SCALE ELECTRONIC - 15/30kg (5/10gr)
XRSE1030		RECHARGEABLE BATTERY FOR DS673 (PSE0006/15/30)



## RETAIL SCALE ELECTRONIC



### FEATURES

- Essential to accurately weigh and price your produce.
- Platform size: 300 x 280mm.
- Splash proof
- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0kg - 6kg (2g increments); from 6kg - 15kg (5g increments)

### ORDER CODES:

RSE6020	•	RETAIL SCALE ELECTRONIC - 6/15 kg (2/5gr) - DELUXE
XRSE0402	•	RECHARGEABLE BATTERY FOR RSE4020 (6 BATTERIES PER SCALE)



## RETAIL SCALE

### FEATURES

- Essential to accurately weigh and price your produce.
- Platform size: 300 x 280mm.
- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0kg - 6kg (2g increments); from 6kg - 15kg (5g increments)

### ORDER CODE:

RSE7020	•	RETAIL SCALE ELECTRONIC - 6/15kg (2/5gr) INCL POLE
---------	---	--



## RETAIL SCALE



### FEATURES

- 10000 PLU (PRICE LOOK UP) memory
- Essential to accurately weigh and price your produce.
- Platform size: 378 x 277mm.
- Easy and quick loading of receipt or label
- Direct thermal/high speed thermal printing
- Update the date and time automatically with the built-in clock
- Ethernet interface for data updating (WLAN optional )
- From 0kg - 6kg (2g increments); from 6kg - 15kg (5g increments)

### ORDER CODES:

- |         |   |  |
|---------|---|--|
| RSE1015 | • | RETAIL PRINTER SCALE ELECTRONIC - 6/15kg (2/5gr) |
|---------|---|--|

### PRINTING LABELS

### FEATURES

- 60 x 55 x 850 scale label suitable to print ingredients as per the new "R146 labelling regulation"

### ORDER CODE:

- |          |   |                             |
|----------|---|-----------------------------|
| XRSE2015 | • | PRINTING LABELS FOR RSE1015 |
|----------|---|-----------------------------|

## RETAIL CHECKOUT SCALE



### FEATURES

- DS782 will provide you with fast, accurate and friendly sales transactions for your customer
- High contrast lcd display with back-light
- Preset keys and 99 plu's
- Weighing up to 15kg's
- Rechargeable battery
- Compact and portable
- Rs-232c serial port
- Auto power off function

### ORDER CODE:

- |         |   |                                       |
|---------|---|---------------------------------------|
| RSE2015 | • | RETAIL CHECKOUT SCALE - 6/15KG (2/5g) |
|---------|---|---------------------------------------|





## INDUSTRIAL PLATFORM SCALES

### FEATURES

- Ideal for goods receiving and stock checks.
- Robust and designed for heavy use.
- Platform size: 360 x 480mm.
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours(option)
- kg/lb Conversion
- Advanced weighing technology
- PSE1060 - 60 kg = 20g increments
- PSE1150 - 150 kg = 50g increments
- PSE1300 - 300 kg = 100g increments

### ORDER CODES:

- |          |   |  |
|----------|---|--|
| PSE1060  | • | PLATFORM SCALE ELECTRONIC - 60kg                 |
| PSE1150  | • | PLATFORM SCALE ELECTRONIC - 150kg                |
| PSE1300  | • | PLATFORM SCALE ELECTRONIC - 300kg                |
| XPSE0009 | • | RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300 |



## CARCASS SCALE



### FEATURES

- Essential for any busy butchery to accurately weigh carcasses
- Stainless steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300kg
- Weight in 100g increments
- Strong and durable
- Robust construction
- Includes digital control:
- Large LED display
- High internal resolution 1/3000

### ORDER CODE:

- PSM3300 • PLATFORM / CARCASS SCALE ELECTRONIC - 300kg



## EGG POACHERS



### FEATURES

- Manufactured from aluminium for excellent conductivity.
- Air-tight lid with an easy-to-lift knob.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

EPA0012	A	EGG POACHER ALUMINIUM - 12 CUP - 380mm DIAMETER
EPA1001	B	EGG POACHER ALUMINIUM - REPLACEMENT CUP - 70mm DIAMETER

### FEATURES

- Easy to clean - dishwasher safe.
- Plastic egg cups

### ORDER CODES:

EPA0004	C	EGG POACHER ALUMINIUM - 4 CUP
EPA1001	•	EGG POACHER REPLACEMENT CUP

## ROASTING PANS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

RSA0001	A	ALUMINIUM SMALL OVAL ROASTER - 210 x 300 x 140mm
RSA0002	•	ALUMINIUM LARGE OVAL ROASTER - 240 x 360 x 180mm
RSR0001	B	ROASTING SET RECTANGULAR - S/STEEL
RSM0001	•	ROASTING SET MINI - S/STEEL



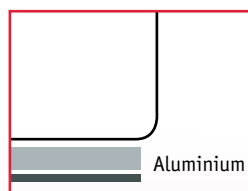
## STAINLESS STEEL STEAK & KIDNEY DISHES



### ORDER CODES:

SKS0001	•	STEAK AND KIDNEY DISH S/STEEL - SK1 - 235 x 180 x 35mm
SKS0002	•	STEAK AND KIDNEY DISH S/STEEL - SK2 - 295 x 210 x 40mm
SKS0003	•	STEAK AND KIDNEY DISH S/STEEL - SK3 - 355 x 250 x 50mm
SKS0004	•	STEAK AND KIDNEY DISH S/STEEL - SK4 - 395 x 275 x 55mm (SHALLOW)
SKS1004	•	STEAK AND KIDNEY DISH S/STEEL - SK4 - 410 x 280 x 75mm (DEEP)
SKS0005	•	STEAK AND KIDNEY DISH S/STEEL - SK5 - 490 x 365 x 65mm (DEEP)
SKS1005	•	STEAK AND KIDNEY DISH S/STEEL - SK5 - 490 x 365 x 35mm (SHALLOW)
SKS0006	•	STEAK AND KIDNEY DISH S/STEEL - SK6 - 590 x 390 x 45mm

## STAINLESS STEEL COOKWARE



Cold



Hot



## PROFESSIONAL STAINLESS STEEL RANGE

**BEST CHOICE**

**WHEN USING INFINITI COOKWARE, YOU CAN BE SURE THAT YOU'RE USING COOKWARE OF THE HIGHEST PROFESSIONAL QUALITY WITH A 5 YEAR GUARANTEE.**

- If your budget allows always use stainless steel
- 18/10 Stainless steel in 2mm thickness, satin finished
- Anatomical heat resistant and stainless steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: Stainless steel / Aluminium / Stainless steel

### STOCK POTS WITH LIDS

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT**

PSS1016	• POT S/STEEL - STOCK - 16Lt (280 x 280mm)
PSS1032	• POT S/STEEL - STOCK - 32Lt (350 x 350mm)
PSS1050	• POT S/STEEL - STOCK - 50Lt (400 x 400mm)



### CASSEROLE POTS WITH LIDS

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT**

PSC0006	• POT S/STEEL - CASSEROLE - 6Lt (240 x 140mm)
PSC0010	• POT S/STEEL - CASSEROLE - 10Lt (280 x 180mm)
PSC0012	• POT S/STEEL - CASSEROLE - 12Lt (300 x 180mm)
PSC0016	• POT S/STEEL - CASSEROLE - 16Lt (320 x 190mm)
PSC0020	• POT S/STEEL - CASSEROLE - 20Lt (350 x 210mm)
PSC0030	• POT S/STEEL - CASSEROLE - 30Lt (400 x 250mm)
PSC0060	• POT S/STEEL - CASSEROLE - 60Lt (500 x 310mm)



### LOW CASSEROLE POTS WITH LIDS

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT**

PSC4004	• POT S/STEEL - LOW CASSEROLE - 4Lt (240 x 95mm)
PSC4008	• POT S/STEEL - LOW CASSEROLE - 8Lt (300 x 120mm)
PSC4019	• POT S/STEEL - LOW CASSEROLE - 19.5Lt (400 x 155mm)



## SAUTE PANS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PSS0027	•	PAN S/STEEL - SAUTE - 2.7Lt (240 x 60mm)
PSS0037	•	PAN S/STEEL - SAUTE - 3.7Lt (280 x 60mm)
PSS0047	•	PAN S/STEEL - SAUTE - 4.7Lt (320 x 60mm)
PSS0067	•	PAN S/STEEL - SAUTE - 6.7Lt (350 x 70mm)



## SAUCE PANS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PSS0016	•	SAUCE PAN S/STEEL - 1.6Lt (160 x 80mm)
PSS0023	•	SAUCE PAN S/STEEL - 2.3Lt (180 x 90mm)
PSS0031	•	SAUCE PAN S/STEEL - 3.1Lt (200 x 100mm)

## SAUCE PAN WITH SIDE SPOUTS

### FEATURES

- Equipped with two easy pouring spouts
- Stainless Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Made of 18/10 Stainless Steel
- Triple thermo-diffusive sandwich base

### ORDER CODE:

PSS2016	•	PAN S/STEEL SAUCE WITH SIDE SPOUTS - INFINITI 1.5lt
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## STAINLESS STEEL WOKS - NO LID



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

WRF1036	•	WOK ROUND FLAT BOTTOM S/STEEL - INFINITI 360mm
WRS1036	•	WOK ROUND BOTTOM S/STEEL - 360mm



## CONICAL SAUCE PANS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT

CPS0180	•	CONICAL SAUCE PAN S/STEEL - 1.15Lt (170 x 70mm)
CPS0220	•	CONICAL SAUCE PAN S/STEEL - 1.45Lt (210 x 75mm)
CPS0240	•	CONICAL SAUCE PAN S/STEEL - 1.9Lt (230 x 80mm)



## STAINLESS STEEL FRYING PAN

### FEATURES

- Frying pans made of 18/10 Stainless Steel
- The special IMPACT welding system of the sandwich bottom (S/Steel-Alu-S/ Steel) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The EXCALIBUR non-stick coating is applied on this range

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PSF6018	•	PAN S/STEEL FRY INFINITI- INDUCTION - 180mm
PSF6024	•	PAN S/STEEL FRY INFINITI- INDUCTION - 240mm





## CERAMIC COATED - FRYING PANS

### ORDER CODES:

- PCF1024 • FRYING PAN 'CERAMIC COATED' ST STEEL - 240mm
- PCF1028 • FRYING PAN 'CERAMIC COATED' ST STEEL - 280mm
- PCF1032 • FRYING PAN 'CERAMIC COATED' ST STEEL - 320mm

"What FUSION offers over Conventional Non-sticks?"



It is totally free of any PTFE and PFOA.  
Because it is ceramic, FUSION can be taken to extreme temperatures [455°C]  
It is waterborne (many conventional Non-sticks use contaminating solvents)  
It cures at a lower temperature, using less energy and saving money



## INDUCTION BLACK SERIES - FRYING PANS



### FEATURES

- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens - not suitable for microwaves

### ORDER CODES:

- PCF0024 • FRYING PAN 'BLACK SERIES' CAST ALUM - INDUCTION - 240mm
- PCF0028 • FRYING PAN 'BLACK SERIES' CAST ALUM - INDUCTION - 280mm
- PCF0030 • FRYING PAN 'BLACK SERIES' CAST ALUM - INDUCTION - 300mm

### NON- STICK CAST ALUMINIUM BLACK SERIES RANGE

New 'BLACK SERIES' range offers top-notch performance while offering a maximum of energy and time saving on gas, electric, vitro ceramic and induction.

## GRILL PAN 'BLACK SERIES'

### FEATURES

Grill of cast aluminium with durable non-stick coating PFOA free and st/steel handle

### SPECIFICATIONS

MATERIAL:	CAST ALUMINIUM
THICKNESS:	2.2mm
WEIGHT:	1.390kg
DIMENSIONS:	490 x 290 x 105mm
GRILL DIMENSIONS:	280 x 280 x 40mm

### ORDER CODE:

- PCG0028 • GRILL PAN 'BLACK SERIES' CAST ALUM - INDUC - 280 x 280mm



## CASSEROLE POTS WITH LIDS - VALUE RANGE

Global



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PSC3019	•	POT S/STEEL CASSEROLE (VALUE)- 1.9Lt (160 x 120mm)
PSC3044	•	POT S/STEEL CASSEROLE (VALUE)- 4.4Lt (200 x 140mm)
PSC3006	•	POT S/STEEL CASSEROLE (VALUE)- 6Lt (220 x 155mm)
PSC3010	•	POT S/STEEL CASSEROLE (VALUE)- 10Lt (280 x 155mm)
PSC3012	•	POT S/STEEL CASSEROLE (VALUE)- 12Lt (260 x 225mm)
PSC3016	•	POT S/STEEL CASSEROLE (VALUE)- 16Lt (280 x 250mm)
PSC3020	•	POT S/STEEL CASSEROLE (VALUE)- 20Lt (320 x 260mm)
PSC3030	•	POT S/STEEL CASSEROLE (VALUE)- 30Lt (360 x 300mm)

## STOCK POT WITH LID - VALUE RANGE

- For stocks and soups.
- Quality stainless steel for commercial and industrial use. Long lasting and durable.

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PSS3016	•	POT S/STEEL STOCK (VALUE) - 14Lt (260 x 260mm)
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## FRYING PANS - VALUE RANGE



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

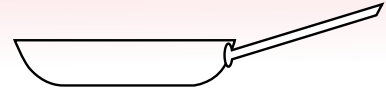
PSF3020	•	PAN S/STEEL FRY (VALUE) - (200 x 40mm)
PSF3024	•	PAN S/STEEL FRY (VALUE) - (240 x 50mm)
PSF3032	•	PAN S/STEEL FRY (VALUE) - (320 x 50mm)



## FRYING PAN

### FEATURES

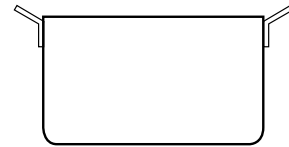
- Curved side walls for easy stirring food out of the pan
- Ideal for frying, scrambling, sauteing or searing
- Sloped sides prevent steam from forming in the pan



## LOW CASSEROLE POT

### FEATURES

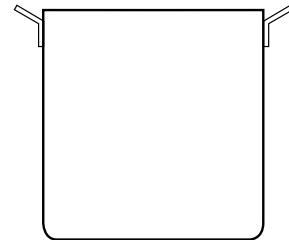
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



## STOCK POT

### FEATURES

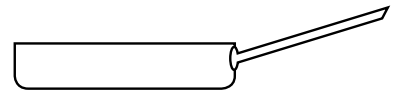
- Thick base for good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and sea food
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer



## SAUTE PAN

### FEATURES

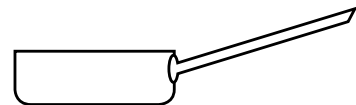
- Wide bottom area for maximum heat conduction
- Ideal for sauteing, searing, deglazing, poaching, and stir frying
- Straight high sides help contain food and expose all sides to heat



## SAUCE PAN

### FEATURES

- Hybrid sauce pan and fry pan
- Saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



## CASSEROLE POT

### FEATURES

- Wide bottom are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.



## ALUMINIUM COOKWARE



### USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discolouration.
- Minerals in water and foods may stain aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon . After simmering, scour, wash normally, rinse in hot water and dry immediately.
- Stains and discolouration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes, then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the aluminium.

## PROFESSIONAL ALUMINIUM RANGE

- When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.
- 99.5% extra heavy pure aluminium, satin finished
- Thickness of walls between 4 - 6mm
- Heat resistant, comfortable handles
- Lids recessed for perfect fit
- Extra heavy duty base
- For use on any heat source
- Can be used on an open flame
- Stainless steel handles

### CASSEROLE POTS WITH LIDS



#### FEATURES

- Extra heavy duty for commercial use.
- Tough, durable and long lasting.

#### ORDER CODES:

##### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PAC0008	• POT ALUMINIUM - CASSEROLE - 8Lt (250 x 150mm)
PAC0012	• POT ALUMINIUM - CASSEROLE - 12Lt (300 x 180mm)
PAC0020	• POT ALUMINIUM - CASSEROLE - 20Lt (350 x 210mm)
PAC0030	• POT ALUMINIUM - CASSEROLE - 30Lt (400 x 250mm)
PAC0060	• POT ALUMINIUM - CASSEROLE - 60Lt (500 x 310mm)
PAC0105	• POT ALUMINIUM - CASSEROLE - 105Lt (600 x 370mm)

### STOCK POTS WITH LIDS

#### FEATURES

- Extra heavy duty for commercial use.
- Tough, durable and long lasting.

#### ORDER CODES:

##### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PAS0025	• POT ALUMINIUM - STOCK - 25Lt (320 x 320mm)
PAS0034	• POT ALUMINIUM - STOCK - 34Lt (350 x 350mm)
PAS0050	• POT ALUMINIUM - STOCK - 50Lt (400 x 400mm)
PAS0170	• POT ALUMINIUM - STOCK - 155Lt (600 x 550mm)



### ALUMINIUM FRYING PANS NON STICK



#### FEATURES

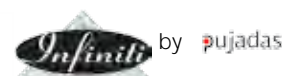
- Manufactured from the very best quality aluminium which allow fast and homogenous heat distribution.
- Not for oven use.
- Easy to clean.
- Multi layer non-stick coating.

#### ORDER CODES:

##### DESCRIPTION OF MEASUREMENTS - DIAMETER

PAF6020	• PAN ALUMINIUM FRY NON-STICK - 200mm
PAF6028	• PAN ALUMINIUM FRY NON-STICK - 280mm

## FRYING PANS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PAF0024	•	PAN ALUMINIUM FRY - 240mm
PAF0032	•	PAN ALUMINIUM FRY - 320mm
PAF0040	•	PAN ALUMINIUM FRY - 400mm

**Global** (S.A.)

## SAUTE PANS - NO LIDS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PAS0003	•	PAN ALUMINIUM - SAUTE - 3Lt (250 x 70mm)
PAS0005	•	PAN ALUMINIUM - SAUTE - 5Lt (300 x 66mm)
PAS0008	•	PAN ALUMINIUM - SAUTE - 8Lt (350 x 70mm)



## CASSEROLE POTS WITH LIDS - VALUE RANGE

**Global** (S.A.)



This range of cookware is made from light weight 4mm aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

PAC1006	•	POT ALUMINIUM CASSEROLE (VALUE) - 6Lt (240 x 140mm)
PAC1008	•	POT ALUMINIUM CASSEROLE (VALUE) - 8Lt (250 x 150mm)
PAC1012	•	POT ALUMINIUM CASSEROLE (VALUE) - 12Lt (300 x 180mm)
PAC1020	•	POT ALUMINIUM CASSEROLE (VALUE) - 20Lt (350 x 210mm)
PAC1030	•	POT ALUMINIUM CASSEROLE (VALUE) - 30Lt (400 x 250mm)

## FRYING PAN - NO LID - VALUE RANGE

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PAF2024	•	PAN ALUMINIUM FRY - 240mm
PAF2032	•	PAN ALUMINIUM FRY - 320mm - VALUE
PAF2036	•	PAN ALUMINIUM FRY - 360mm - VALUE



## PAN BLACK STEEL



### FEATURES

- Quality Black Steel frypans with thin silicone coating to help seal the pan
- Perfect for open flame
- Non stick coating

### ORDER CODES:

PBF2200	•	PAN BLACK STEEL FRYING - 200mm
PBF2220	•	PAN BLACK STEEL FRYING - 220mm
PBF2240	•	PAN BLACK STEEL FRYING - 240mm
PBF2300	•	PAN BLACK STEEL FRYING - 300mm
PBF2320	•	PAN BLACK STEEL FRYING - 320mm





## FRYING PANS - NON STICK

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PAF1020	•	PAN ALUMINIUM FRY NON-STICK - 200mm
PAF1032	•	PAN ALUMINIUM FRY NON-STICK - 320mm
PAF1036	•	PAN ALUMINIUM FRY NON-STICK - 360mm
PAF1024	•	PAN ALUMINIUM FRY NON-STICK - 240mm - GREY
PAF1124	•	PAN ALUMINIUM FRY NON-STICK - 240mm - RED
PAF1224	•	PAN ALUMINIUM FRY NON-STICK - 240mm - YELLOW
PAF1324	•	PAN ALUMINIUM FRY NON-STICK - 240mm - BLUE
PAF1424	•	PAN ALUMINIUM FRY NON-STICK - 240mm - GREEN



## ROASTING PAN



**NEW**



### FEATURES

- Made from Aluminum for maximum strength and durability;
- Professional-quality, heavy-gauge aluminum provides fast, even heating and superior cooking performance while limiting hot spots
- Stainless Steel handles
- QuanTanium® is an internally reinforced multi-coat nonstick coating system.

### ORDER CODE:

- |         |   |                                    |
|---------|---|------------------------------------|
| RPA0450 | • | ROASTING PAN ALUMINIUM - NON STICK |
|         |   | - 450 x 320mm                      |

## CREPE PAN

### ORDER CODE:

- |         |   |                            |
|---------|---|----------------------------|
| PFC0280 | • | FRYING PAN - CREPE - 280mm |
|---------|---|----------------------------|



## PROFESSIONAL BLACK IRON RANGE



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PB01180	A	PAN BLACK IRON - OMELETTE - 180mm
PB01240	A	PAN BLACK IRON - OMELETTE - 240mm

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PBF1300	B	PAN BLACK IRON - FRY - 300mm
PBF1360	B	PAN BLACK IRON - FRY - 360mm
PBF1400	B	PAN BLACK IRON - FRY - 400mm
PBF1450	B	PAN BLACK IRON - FRY - 460mm



## BLUE STEEL FRYING PANS

### USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

### FEATURES

- Medium duty blue steel between 1 and 1.5mm thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PBF0300	A	PAN BLUE STEEL FRY - 300mm
PBF0360	•	PAN BLUE STEEL FRY - 360mm
PBF0400	•	PAN BLUE STEEL FRY - 400mm
PBF0450	•	PAN BLUE STEEL FRY - 450mm

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PB00180	B	PAN BLUE STEEL - OMELETTE - 180mm
PB00240	•	PAN BLUE STEEL - OMELETTE - 240mm



## BLUE STEEL FRYING PANS - HEAVY DUTY



### BEST CHOICE



### FEATURES

- This Lyonnaise profile pan made from 2 mm (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction
- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly - the more you use and appropriately maintain it, the slicker the surface will become.
- For all heat sources (induction only with moderate temperatures)

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

PBF3300	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 300mm
PBF3360	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 360mm
PBF3400	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 400mm
PBF3450	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 450mm

## VICTORINOX PROFESSIONAL KNIVES


**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV1200	A	KNIFE VICTORINOX - BUTCHER 200mm
KNV1250	A	KNIFE VICTORINOX - BUTCHER 250mm
KNV1300	A	KNIFE VICTORINOX - BUTCHER 310mm

**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV2250	B	KNIFE VICTORINOX - BUTCHER 250mm FLUTED
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**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV2150	C	KNIFE VICTORINOX - SKINNING 150mm
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**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV4150	D	KNIFE VICTORINOX - BONING 150mm NARROW
KNV4180	E	KNIFE VICTORINOX - BONING 180mm NARROW

**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV3150	F	KNIFE VICTORINOX - CARVING/COOKS 150mm
KNV3152	F	KNIFE VICTORINOX - CARVING/COOKS 220mm
KNV5250	F	KNIFE VICTORINOX - CARVING/COOKS 250mm
KNV5300	F	KNIFE VICTORINOX - CARVING/COOKS 310mm

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV5200	G	KNIFE VICTORINOX - CARVING/COOKS 200mm
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**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV6300	H	KNIFE VICTORINOX - SLICING - 300mm
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**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV7300	I	KNIFE VICTORINOX - SLICING 300mm SERRATED
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**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV8200	J	KNIFE VICTORINOX - BREAD 200mm
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**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV0150	K	KNIFE VICTORINOX - CARVING/UTILITY 150mm
KNV0180	K	KNIFE VICTORINOX - CARVING/UTILITY 180mm

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV9080	L	KNIFE VICTORINOX - PARING 80mm PLAIN
KNV9010	L	KNIFE VICTORINOX - PARING 100mm PLAIN

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KNV9180	M	KNIFE VICTORINOX - PARING 80mm SERRATED
KNV9110	M	KNIFE VICTORINOX - PARING 100mm SERRATED

**ORDER CODE:**

KNV9055	N	KNIFE VICTORINOX - SHAPING CURVED
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**ORDER CODE:**

KNV9210	O	KNIFE VICTORINOX - CHEESE KNIFE
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## VICTORINOX PROFESSIONAL KNIVES

NEW



## ORDER CODE:

CFV0002

A KNIFE VICTORINOX - CARVING FORK



## ORDER CODE:

## DESCRIPTION OF MEASUREMENTS - LENGTH

KFV0003

B KITCHEN SHARPENING STEEL - 250mm

## VICTORINOX DROP FORGED KNIVES



## ORDER CODE:

KFV0001

A KNIFE FORGED VICTORINOX - CARVING FORK



## ORDER CODE:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KFV5150

B KNIFE FORGED VICTORINOX - CARVING 150mm

KFV1200

B KNIFE FORGED VICTORINOX - CARVING 200mm



## ORDER CODE:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KFV3150

C KNIFE FORGED VICTORINOX - BONING 150mm



## ORDER CODES:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KFV5200

D KNIFE FORGED VICTORINOX - CARVING/COOKS 200mm

KFV5250

D KNIFE FORGED VICTORINOX - CARVING/COOKS 250mm



## ORDER CODES:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KFV9100

E KNIFE FORGED VICTORINOX - PARING 100mm

KFV9120

F KNIFE FORGED VICTORINOX - PARING/STEAK 120mm



## ORDER CODE:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KFV9070

G KNIFE FORGED VICTORINOX - SHAPING 70mm (CURVED)



## ORDER CODE:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KFV8200

H KNIFE FORGED VICTORINOX - BREAD 200mm



## ORDER CODE:

## DESCRIPTION OF MEASUREMENTS - LENGTH

KFV0002

I BUTCHER SHARPENING STEEL - 270mm



## ORDER CODES:

## DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNV8110

J VICTORINOX STEAK KNIFE - 110mm



KNF8110

K VICTORINOX STEAK FORK

## VICTORINOX PAIRING KNIFE SETS



A

**ORDER CODES:**

VPK0001 A VICTORINOX PARING KNIVES - SET OF 3

**SET CONSISTS OF:**

Tomato & Sausage knife, paring knife plain & paring knife serrated



B

**ORDER CODE:**

KVS0015 B VICTORINOX - CLASSIC 3 PIECE PRISM PARING SET

**SET CONSISTS OF:**

Tomato & Sausage knife, paring knife plain & paring knife serrated



C

**ORDER CODE:**

VZP0001 C VICTORINOX ZEST PARING - SET OF 3

**SET CONSISTS OF:**

Tomato & Sausage knife, Potato peeler & paring knife plain





## VICTORINOX KNIFE SETS



### SET CONSISTS OF:

Cooks knife, paring knife, boning knife, sharpening steel, carving knife, pastry knife, spatula, shaping knife, potato peeler, melon baller, lemon decorator, lemon zester, kitchen / paring knife, carving fork.

### ORDER CODE:

KSV0014 • KNIFE SET VICTORINOX - 14 PIECE IN CASE



### SET CONSISTS OF:

Carving knife, butcher knife, pastry knife, spatula, cooks knife, salmon knife, 3 tying & 2 larding needles, potato peeler, melon baller, oyster knife, fish shears, apple corer, sharpening steel, shaping knife, 10pcs plain & star nozzles, filleting knife, boning knife, carving fork, decorating knife, paring knife, lemon decorator, lemon zester.

### ORDER CODE:

KSV0023 • KNIFE SET VICTORINOX - 23 PIECE IN CASE





## GRUNTER PROFESSIONAL KNIVES

### WHAT MAKES A GOOD KNIFE?

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



Why colour code your kitchen?  
Prevent cross contamination between different areas in the kitchen or different food types

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

- KNG1200 • KNIFE GRUNTER - BUTCHER 200mm (BLACK)
- KNG1320 • KNIFE GRUNTER - BUTCHER 200mm (BLUE)
- KNG1720 • KNIFE GRUNTER - BUTCHER 200mm (BROWN)
- KNG1520 • KNIFE GRUNTER - BUTCHER 200mm (GREEN)
- KNG1220 • KNIFE GRUNTER - BUTCHER 200mm (RED)
- KNG1620 • KNIFE GRUNTER - BUTCHER 200mm (WHITE)
- KNG1420 • KNIFE GRUNTER - BUTCHER 200mm (YELLOW)
- KNG1250 • KNIFE GRUNTER - BUTCHER 250mm
- KNG1300 • KNIFE GRUNTER - BUTCHER 300mm



AVAILABLE IN THESE HACCP COLOURS:



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

- KNG2150 • KNIFE GRUNTER - SKINNING 150mm



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

- KNG3150 • KNIFE GRUNTER - BONING BROAD 150mm (BLACK)
- KNG5150 • KNIFE GRUNTER - BONING BROAD 150mm (BLUE)
- KNG8150 • KNIFE GRUNTER - BONING BROAD 150mm (BROWN)
- KNG1150 • KNIFE GRUNTER - BONING BROAD 150mm (GREEN)
- KNG6150 • KNIFE GRUNTER - BONING BROAD 150mm (RED)
- KNG9150 • KNIFE GRUNTER - BONING BROAD 150mm (WHITE)
- KNG7150 • KNIFE GRUNTER - BONING BROAD 150mm (YELLOW)



AVAILABLE IN THESE HACCP COLOURS:



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

- KNG4150 • KNIFE GRUNTER - BONING NARROW 150mm
- KNG4200 • KNIFE GRUNTER - BONING NARROW 200mm



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

- KNG5200 • KNIFE GRUNTER - COOKS 200mm
- KNG5250 • KNIFE GRUNTER - COOKS 250mm (BLACK)
- KNG8250 • KNIFE GRUNTER - COOKS 250mm (BLUE)
- KNG3250 • KNIFE GRUNTER - COOKS 250mm (BROWN)
- KNG9250 • KNIFE GRUNTER - COOKS 250mm (GREEN)
- KNG7250 • KNIFE GRUNTER - COOKS 250mm (RED)
- KNG4250 • KNIFE GRUNTER - COOKS 250mm (WHITE)
- KNG6250 • KNIFE GRUNTER - COOKS 250mm (YELLOW)
- KNG5300 • KNIFE GRUNTER - COOKS 300mm



AVAILABLE IN THESE HACCP COLOURS:



## GRUNTER PROFESSIONAL KNIVES



AVAILABLE IN THESE HACCP COLOURS:



### ORDER CODE:

KNG7300	A	KNIFE GRUNTER - SALMON/HAM SLICER SERRATED
KNG6300	B	KNIFE GRUNTER - SALMON/HAM SLICER PLAIN

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNG8200	C	KNIFE GRUNTER - BREAD KNIFE 200mm
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### ORDER CODE:

KNG0010	D	KNIFE GRUNTER - SASHIMI KNIFE
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### ORDER CODE:

KNG0011	E	KNIFE GRUNTER - SANTUKA KNIFE
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### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNG9050	F	KNIFE GRUNTER - SHAPING 50mm (CURVED)
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### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNG9100	G	KNIFE GRUNTER - PARING 100mm (BLACK)
KNG7100	•	KNIFE GRUNTER - PARING 100mm (BLUE)
KNG4100	•	KNIFE GRUNTER - PARING 100mm (BROWN)
KNG6100	•	KNIFE GRUNTER - PARING 100mm (GREEN)
KNG3100	•	KNIFE GRUNTER - PARING 100mm (RED)
KNG8100	•	KNIFE GRUNTER - PARING 100mm (WHITE)
KNG5100	•	KNIFE GRUNTER - PARING 100mm (YELLOW)

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNG0001	A	PAIRING KNIFE 100mm BLACK BOX SET GRUNTER 20 PIECE
KNG0002	B	PAIRING KNIFE 100mm COLOUR BOX SET GRUNTER 60 PIECE

Great Savings - buy in bulk

## GRUNTER PROFESSIONAL KNIVES

### ORDER CODES:

KNS3125	A	STEAK FORK DELUXE - WOODEN HANDLE
KNS2125	B	STEAK KNIFE DELUXE BROAD BLADE - WOODEN HANDLE
KNS5125	C	STEAK KNIFE BROAD BLADE - PLASTIC HANDLE
KNS4125	D	STEAK KNIFE BROAD BLADE - STEEL HANDLE

- Dishwasher safe



A



B



C



D

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNP8200	E	KNIFE BREAD - 200mm
---------	---	---------------------



E

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNS0125	F	STEAK KNIFE SHARP TIP 125mm
KNS0100	G	STEAK KNIFE ROUND TIP 100mm



F



G

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNG9125	A	STEAK KNIFE GRUNTER - ELEGANCE - SHARP TIP 125mm (ABS)
KNG9126	B	STEAK KNIFE GRUNTER - ELEGANCE - SHARP TIP 125mm (WH)



A



B

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

KNP9075	A	KNIFE PARING - 75mm
KNP9110	B	KNIFE PARING - 110mm



A



B

## GRUNTER DROP FORGED KNIVES


**ORDER CODE:**

KFG0001

A KNIFE FORGED GRUNTER - CARVING FORK


**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG1150

B KNIFE FORGED GRUNTER - CARVING 150mm

KFG1200

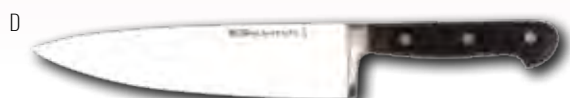
• KNIFE FORGED GRUNTER - CARVING 200mm

KFG1250

• KNIFE FORGED GRUNTER - CARVING 250mm


**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG3150

C KNIFE FORGED GRUNTER - BONING 150mm  
NARROW
**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG5150

D KNIFE FORGED GRUNTER - COOKS 150mm

KFG5200

• KNIFE FORGED GRUNTER - COOKS 200mm

KFG5250

• KNIFE FORGED GRUNTER - COOKS 250mm


**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG9070

E KNIFE FORGED GRUNTER-SHAPING 70mm CURVED


**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG9090

F KNIFE FORGED GRUNTER - PARING 90mm

KFG9115

G KNIFE FORGED GRUNTER - PARING 115mm


**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG8200

H KNIFE FORGED GRUNTER - BREAD 200mm


**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

KFG0002

I KNIFE FORGED GRUNTER - SHARPENING STEEL 200mm


**ORDER CODE:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

CKT0210

• CHOPPING KNIFE TWO HANDLE - 255mm


**FEATURES:**

- Handle removable for easy cleaning

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - BLADE LENGTH**

CLA0200

• MEAT CLEAVER GRUNTER - 230mm

CLA0240

• MEAT CLEAVER GRUNTER - 255mm

## GRUNTER KNIFE SETS

**ORDER CODE:**

KNG0006 • KNIFE SET GRUNTER PROFESSIONAL - 6 PIECE

**SET CONSISTS OF:**

KST0002, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100

**ORDER CODE:**

KSG0012 • KNIFE SET GRUNTER FORGED - 12 PIECE

**SET CONSISTS OF:**

KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KST0001



## GRUNTER BAGS


**ORDER CODE:**

KST0001 A KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 6 PIECE

**ORDER CODE:**

KST0002 B KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 12 PIECE

## MAGNETIC KNIFE HOLDERS

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - MAGNET LENGTH**

MKH0450 • MAGNETIC KNIFE HOLDER - 450mm  
MKH0600 • MAGNETIC KNIFE HOLDER - 600mm



## HAND SAW


**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - LENGTH OF BLADE**

HSP0550 • HAND SAW PLASTIC HANDLE - 550mm  
HSP1002 • HAND SAW BLADES ONLY - 550mm

### CARING FOR, USING AND SHARPENING KNIVES

- A blunt knife is a dangerous knife
- One should frequently use a sharpening steel to keep an edge on knives
- If a knife starts to fall, watch your feet and step aside; but let it fall
- Keep your mind on your work when holding a knife
- Never put a knife under vegetables where it cannot be seen
- Cut away from the body
- Do not "palm" vegetables or fruit and then attempt to cut
- Do not use knives as a can or jar opener, they will break
- The best edge will quickly dull if it strikes metal, glass or formica
- Blades should never be heated in a flame or oven. Elevated temperatures will destroy the temper of the steel
- Fine knives should be carefully stored in their own rack or in a partitioned drawer
- Dipping the knife in hot water makes it easier to cut cake or ice cream
- A stainless steel knife will hold an edge longer

## SHARPENING STEELS



#### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

SSM0300	A	SHARPENING STEEL GRUNTER - 300mm
SSM0350	B	SHARPENING STEEL GRUNTER - 350mm
SSE0350	C	SHARPENING STEEL EGGINGTON - 350mm

## SHARPENING STONE

#### ORDER CODE:

- SSK0001 • SHARPENING STONE - 50 x 150 x 25mm (WATERBASE)



## KNIFE SHARPENERS



#### ORDER CODES:

KSH0002	A	KNIFE SHARPENER - HAND HELD (ACCUSHARP)
KSH0001	B	KNIFE SHARPENER - HAND HELD - LANSKY

## ELECTRIC KNIFE SHARPENERS

#### ORDER CODES:

- EKS0001 A ELECTRIC KNIFE SHARPENER  
EKS0120 B ELECTRIC KNIFE SHARPENER - CHEF'S CHOICE







## KNIFE STERILISING CABINET

### FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The unit is lockable to protect the knives from potential theft. The low 'e' glass viewing window protects the operator from potentially hazardous light emitted by the sterilizing lamp
- The unit can either be wall mounted or free standing
- The sterilizing lamp switches off automatically, when the door is opened
- Low power output of only 15w only effective if lamp is changed every 8000 hours (1 - 2 years)

### SPECIFICATIONS - KSC0001

VOLTAGE: 230V  
 DIMENSION: 522 x 198 x 676mm  
 WEIGHT: 14kg

### ORDER CODE:

KSC0001 • KNIFE STERILISING CABINET



## CARVING SET



### SET CONSISTS OF:

Melon baller single -10mm, double melon baller -22mm and 30mm, decorating tool.

### ORDER CODE:

CST0003 • CARVING SET TRIANGLE - 3 PIECE



## KITCHEN SET

### SET CONSISTS OF:

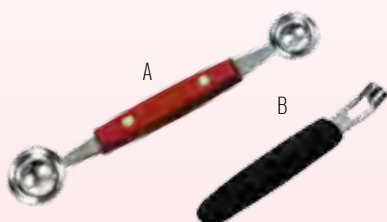
Cup egg whisk, silicone basting brush, convectionary spatula - 90mm.

### ORDER CODE:

KST0003 • KITCHEN SET TRIANGLE - 3 PIECE



## BALLER & CANAL KNIFE



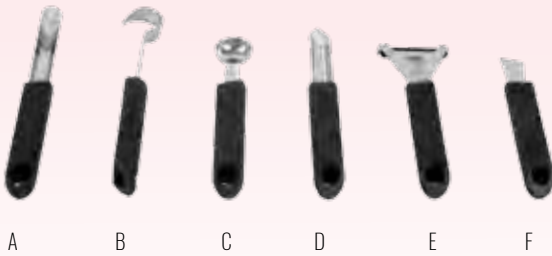
For decorative fruits

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BALL DIAMETER

MBD1026	A	MELON BALLER DOUBLE CATER ACE - 26mm/22mm
CKS0001	B	CANAL KNIFE S/STEEL -170mm

## HAND UTENSILS NON-SLIP



Ergonomically designed non - slip, easy grip handles.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH / BALL DIAMETER

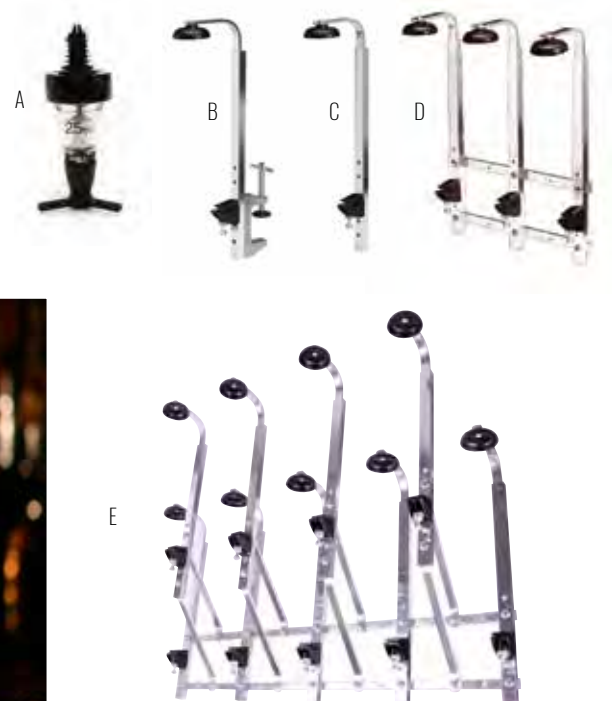
ACS0020	A	APPLE CORER S/STEEL - 17.5mm
BCS0001	B	BUTTER CURLER S/STEEL - BLACK - 215mm
MBS0028	C	MELON BALLER SINGLE - 28mm
PPH0003	D	POTATO PEELER - RUBBER HANDLE - STRAIGHT - 170mm
PPH0004	E	POTATO PEELER - RUBBER HANDLE - TRIANGLE - 200mm
LZS0001	F	LEMON ZESTER S/STEEL - 160mm

## BAR OPTICS

BOP0025 is NRCS approved and guarantee that each measure is exactly 25ml

### ORDER CODES:

BOP0025	A	BAR OPTIC PLASTIC - ECLIPSE - 25ml
BOS1001	B	BAR OPTIC - SHELF MOUNTED SINGLE - OPTICS SOLD SEPARATELY
BOS0001	C	BAR OPTIC - WALL MOUNTED SINGLE - OPTICS SOLD SEPARATELY
BOS0003	D	BAR OPTIC - WALL MOUNTED TRIPLE - OPTICS SOLD SEPARATELY
BOS0009	E	BAR OPTIC - ALUMINIUM WALL MOUNTED STAGGERED - 9 BOTTLES



## BAR MUDDLER



The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.

### ORDER CODE:

MUD0210	•	MUDDLER PLASTIC - 210mm
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## Crystal

## POLYCARBONATE CARAF - 1LT

### ORDER CODE:

PCD1000 • POLYCARBONATE CARAF WITH LID - 1Lt



## PITCHERS POLYCARBONATE



### ORDER CODES:

PTP1300	A	PITCHER (POLYCARB) - 1300ml - CLEAR
PTP1800	A	PITCHER (POLYCARB) - 1800ml - CLEAR
PTP1700	B	PITCHER (POLYCARB) - 1700ml - CLEAR
PTP1701	C	PITCHER (POLYCARB) - CLEAR - LID

Lids sold separately

## MEASURING JUGS STAINLESS STEEL

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - VOLUME OF JUG

MJS0500	•	MEASURING JUG S/STEEL - 500ml
MJS0001	•	MEASURING JUG S/STEEL - 1Lt
MJS0002	•	MEASURING JUG S/STEEL - 2Lt



BEST CHOICE

## MEASURING JUGS PLASTIC



Embossed and printable measures

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - VOLUME OF JUG

MJP0001	•	MEASURING JUG PLASTIC - 1Lt
MJP0002	•	MEASURING JUG PLASTIC - 2Lt
MJP0005	•	MEASURING JUG PLASTIC - 5Lt

## COCKTAIL & BOSTON SHAKERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - VOLUME OF CONTAINER

CSS0700	A	COCKTAIL SHAKER S/STEEL - 700ml
BSS0828	B	BOSTON SHAKER S/STEEL - 828ml

## COCKTAIL STRAINERS

### ORDER CODES:

CSB0001	A	COCKTAIL STRAINER FOR BOSTON SHAKER
CSS0001	B	COCKTAIL STRAINER S/STEEL



## ICE BUCKET STAND TABLE MOUNTED



### ORDER CODE:

IBS0001	•	ICE BUCKET STAND - TABLE MOUNTED - S/STEEL
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## ICE BUCKET STANDS FLOOR STANDING

### ORDER CODES:

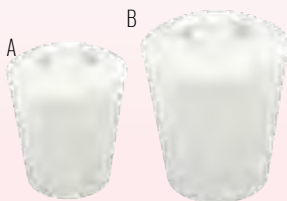
#### DESCRIPTION OF MEASUREMENTS - HEIGHT OF STAND

IBS0002	A	ICE BUCKET STAND - CHROME PLATED - FLOOR STANDING - 715mm
IBS0006	B	ICE BUCKET STAND S/STEEL



## ICE BUCKETS

**TUFF TRAYS®**



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - VOLUME OF CONTAINER

IBP1012	A	ICE BUCKET PLASTIC & LID - 1.2Lt
IBP1020	B	ICE BUCKET PLASTIC & LID - 2Lt

## ALUMINIUM ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

IBA0003	A	ICE BUCKET ALUMINIUM - 1.3Lt (MINI) - 160 x 125mm
IBA0001	B	ICE BUCKET ALUMINIUM (WINE) - 8Lt - 195 x 216mm



A

B

## S/STEEL ICE BUCKETS



A

B

C

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

IBS0010	A	MINI ICE BUCKET WITH KNOB - 1.2 Lt - S/STEEL
IBD0001	B	DOUBLE WALLED ICE BUCKET WITH LID - 1Lt - S/STEEL
IBS0008	C	ICE BUCKET - S/STEEL (ECONO) - 4Lt - 215 x 205mm

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

IBS0004	A	ICE BUCKET - S/STEEL (WINE) - 4Lt - 215 x 190mm
IBS0003	B	ICE BUCKET S/STEEL (CHAMPAGNE) - 8Lt - 225 x 255mm



A

B



## SPEED POURERS



### ORDER CODES:

- |         |   |                             |
|---------|---|-----------------------------|
| SPM1001 | • | SPEED POURER METAL          |
| SPM1002 | • | SPEED POURER METAL TAPERED) |

## BAR SPOONS

### ORDER CODES:

- |         |   |   |
|---------|---|---|
| BSS0280 | A | BAR SPOON S/STEEL - 280mm - STRAIGHT      |
| BSS1280 | B | BAR SPOON S/STEEL - 280mm - TWIST/MUDDLER |



## TOT DRAINER



### ORDER CODE:

- |         |   |  |
|---------|---|--|
| TDS0001 | • | TOT DRAINER S/STEEL - 200 x 160 x 35mm |
|---------|---|--|

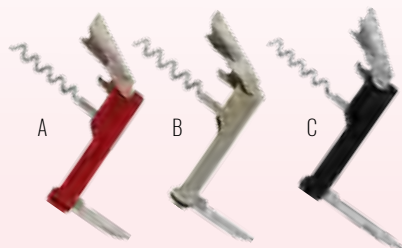
## TOT MEASURES & BLADE

### ORDER CODES:

- |         |   |  |
|---------|---|--|
| TMS0001 | A | TOT MEASURE S/STEEL - 25/50ml            |
| TMS0002 | B | TOT MEASURE S/STEEL - 25/50ml            |
| BBS0001 | C | BAR BLADE BOTTLE OPENER - BLACK          |
| BBS0002 | D | BAR BLADE BOTTLE OPENER - S/STEEL        |
| BBS1002 | E | BAR BLADE BOTTLE OPENER - S/STEEL - MINI |



## WAITERS FRIEND



### ORDER CODES:

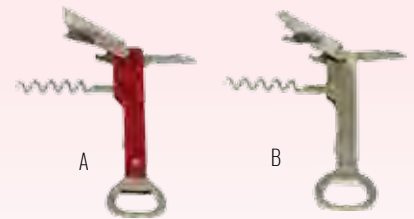
- |         |   |  |
|---------|---|--|
| WFI0001 | A | WAITERS FRIEND-WITH B/OPENER (PLASTIC) |
| WFI1001 | B | WAITERS FRIEND - (CHROME)              |
| WFI2001 | C | WAITERS FRIEND - ECONO-PLASTIC         |



## WAITERS FRIEND

### ORDER CODES:

WF10002	A	WAITERS FRIEND - WITH BOTTLE OPENER (PLASTIC) - ITALIAN DESIGN
WF11002	B	WAITERS FRIEND - WITH B/OPENER (CHROME)



## WINE OPENER



### ORDER CODE:

CSR0001	A	CORK SCREW RAPID - CHROME
WT00001	B	WING TYPE WINE OPENER-CHROME



## BOTTLE OPENER & BOTTLE CAP CATCHER

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT

BOW0001	A	BOTTLE OPENER WALL MOUNTED - 47 x 100 x 30mm
BOW0002	B	BOTTLE TOP CATCHER WALL MOUNTED PLASTIC - 145 x 36 x 310mm



## BAR & SERVICE MATS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH

MTB0070	A	BAR MAT - 70 x 580mm (BLACK)
MTS0300	B	SERVICE MAT - 300 x 450mm (BLACK)

### FEATURE:

Durable

## STORE 'N POUR



AVAILABLE IN THESE COLOURS:



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - VOLUME OF CONTAINER

SNP0001	•	STORE 'N POUR COMPLETE - 1Lt - RED
SNP2001	•	STORE 'N POUR COMPLETE - 1Lt - YELLOW
SNP3001	•	STORE 'N POUR COMPLETE - 1Lt - GREEN
SNP4001	•	STORE 'N POUR COMPLETE - 1Lt - BLUE
SNP5001	•	STORE 'N POUR COMPLETE - 1Lt - WHITE
SNP0002	•	STORE 'N POUR COMPLETE - 2Lt - RED
SNP2002	•	STORE 'N POUR COMPLETE - 2Lt - YELLOW
SNP3002	•	STORE 'N POUR COMPLETE - 2Lt - GREEN
SNP4002	•	STORE 'N POUR COMPLETE - 2Lt - BLUE
SNP5002	•	STORE 'N POUR COMPLETE - 2Lt - WHITE

## GLASS RIMMER

### ORDER CODE:

GRC0003 • GLASS RIMMER COMBINATION - 3 TIER (BLACK)



## BAR CADDIES



### ORDER CODES:

BCD0006	A	BAR CADDY DELUXE - 6 DIVISION (BLACK)
BCD2006	B	BAR CADDY CONDIMENT HOLDER - S/STEEL
BCD1006	C	BAR CADDY DELUXE - REPLACEMENT INSERT

## BAR CADDY CONDIMENT HOLDER

### ORDER CODE:

BCD0001 • BAR CADDY - CONDIMENT HOLDER (BLACK)



(EXCLUDES CONDIMENTS)

## PIZZA PANS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - DIAMETER OF PAN

- PPR0200 • PIZZA PAN ALUMINIUM - ROUND - 200mm
- PPR0250 • PIZZA PAN ALUMINIUM - ROUND - 250mm
- PPR0300 • PIZZA PAN ALUMINIUM - ROUND - 300mm

### ORDER CODES:

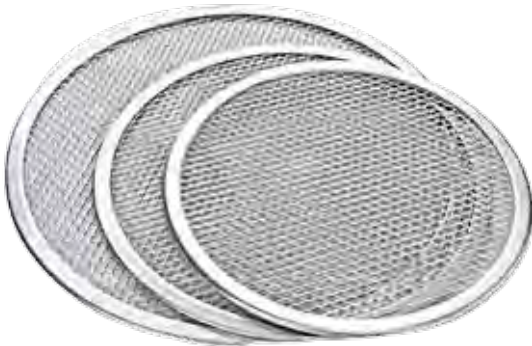
#### DESCRIPTION OF MEASUREMENT - DIAMETER OF PAN

- PPR1200 • PIZZA PAN - PERFORATED - ALUMINIUM - ROUND - 200mm
- PPR1250 • PIZZA PAN - PERFORATED - ALUMINIUM - ROUND - 250mm
- PPR1300 • PIZZA PAN - PERFORATED - ALUMINIUM - ROUND - 300mm
- PPR1400 • PIZZA PAN - PERFORATED - ALUMINIUM - ROUND - 350mm



## PIZZA SCREENS

**NEW**



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - DIAMETER OF SCREEN

- PSA1180 • PIZZA SCREEN - ALUMINIUM - ROUND - 280mm
- PSA1195 • PIZZA SCREEN - ALUMINIUM - ROUND - 300mm
- PSA1210 • PIZZA SCREEN - ALUMINIUM - ROUND - 330mm

## PIZZA CUTTERS

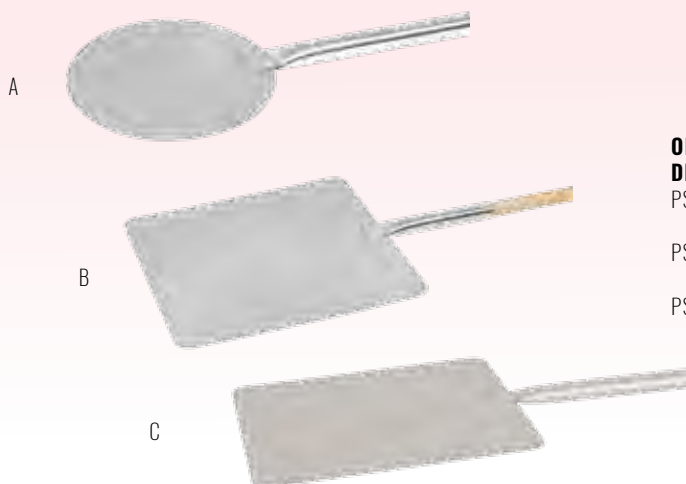


### ORDER CODES:

- PCT2001 A PRO PIZZA CUTTER AND LIFTER - 150 x 330mm
- PCT2003 B PRO PIZZA LIFTER ROUND 260mm
- PCT1001 C PIZZA CUTTER HEAVY DUTY W/HANDLE - 130mm
- PCT1100 D PIZZA CUTTER - BLACK PLASTIC HANDLE - 100mm
- PCT2002 E PRO PIZZA LIFTER 200 x 505mm



## PIZZA SCOOP AND SHOVEL



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - LENGTH - HEAD SIZE

PSR1500	A	PIZZA SCOOP S/STEEL - ROUND HEAD - 1500mm x 215mm
PSS1600	B	PIZZA SHOVEL WOODEN - SQUARE HEAD - 1300mm - 345 x 345mm
PSS2000	C	PIZZA SHOVEL S/STEEL HANDLE - 1600mm



## CITRUS JUICER

### ORDER CODE:

CJM0001 • CITRUS JUICER MANUAL - S/STEEL



## UTENSIL HOLDERS



A



B

### ORDER CODES:

UHS0003	A	UTENSIL HOLDER - 3 PLASTIC INSERTS
UHS0004	B	UTENSIL HOLDER - 4 PLASTIC INSERTS

## PEPPER GRINDERS

### FEATURES

Stainless Steel grinding mechanism

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - LENGTH OF BODY

PGW0150	•	PEPPER GRINDER WOODEN - 150mm
PGW0300	•	PEPPER GRINDER WOODEN - 300mm
PGW0500	•	PEPPER GRINDER WOODEN - 500mm



## SHAKERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENT - DIAMETER x HEIGHT

SSA0001	A	SALT SHAKER ALUMINIUM WITH HANDLE - 65 x 90mm
SSS1001	B	SALT SHAKER S/STEEL WITH HANDLE - LONG
SSS0001	C	SALT SHAKER S/STEEL WITH HANDLE
CSP0001	D	CHEESE SHAKER PLASTIC (CLEAR) - S/STEEL LID
SDG0001	E	SUGAR DISPENSER - GLASS - 300ml



## ASHTRAYS

### ORDER CODES:

SAS0001	A	S/STEEL ASHTRAY ROUND - SMALL
SAS1001	B	S/STEEL WIND PROOF ASHTRAY



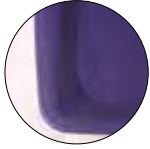


**TUFF TRAYS®** Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics.

#### FEATURES AND BENEFITS

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Defies food acids and staining
- Colour of trays will never fade
- Different colours available for different customer requirements
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't

## RECTANGULAR TUFF TRAYS NO.6 & NO.12



AVAILABLE IN THESE COLOURS:



#### ORDER CODES:

##### DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 280 x 400mm

- |         |   |
|---------|---|
| TTR2106 | • TUFF TRAY RECTANGULAR No. 6 - BLUE                |
| TTR2206 | • TUFF TRAY RECTANGULAR No. 6 - GREEN               |
| TTR2306 | • TUFF TRAY RECTANGULAR No. 6 - BLACK               |
| TTR2406 | • TUFF TRAY RECTANGULAR No. 6 - WHITE               |
| TTR2506 | • TUFF TRAY RECTANGULAR No. 6 - BURGUNDY            |
| TTR3106 | • TUFF TRAY RECTANGULAR No. 6 - BLUE (NON-SLIP)     |
| TTR3206 | • TUFF TRAY RECTANGULAR No. 6 - GREEN (NON-SLIP)    |
| TTR3306 | • TUFF TRAY RECTANGULAR No. 6 - BLACK (NON-SLIP)    |
| TTR3406 | • TUFF TRAY RECTANGULAR No. 6 - WHITE (NON-SLIP)    |
| TTR3506 | • TUFF TRAY RECTANGULAR No. 6 - BURGUNDY (NON-SLIP) |

#### ORDER CODES:

##### DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 355 x 435mm

- |         |  |
|---------|--|
| TTR2112 | • TUFF TRAY RECTANGULAR No. 12 - BLUE                |
| TTR2212 | • TUFF TRAY RECTANGULAR No. 12 - GREEN               |
| TTR2312 | • TUFF TRAY RECTANGULAR No. 12 - BLACK               |
| TTR2412 | • TUFF TRAY RECTANGULAR No. 12 - WHITE               |
| TTR2512 | • TUFF TRAY RECTANGULAR No. 12 - BURGUNDY            |
| TTR3112 | • TUFF TRAY RECTANGULAR No. 12 - BLUE (NON-SLIP)     |
| TTR3212 | • TUFF TRAY RECTANGULAR No. 12 - GREEN (NON-SLIP)    |
| TTR3312 | • TUFF TRAY RECTANGULAR No. 12 - BLACK (NON-SLIP)    |
| TTR3412 | • TUFF TRAY RECTANGULAR No. 12 - WHITE (NON-SLIP)    |
| TTR3512 | • TUFF TRAY RECTANGULAR No. 12 - BURGUNDY (NON-SLIP) |

## RECTANGULAR TUFF TRAYS NO.14)

#### ORDER CODES:

##### DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 380 x 525mm

- |         |  |
|---------|--|
| TTR2114 | • TUFF TRAY RECTANGULAR No. 14 - BLUE                |
| TTR2214 | • TUFF TRAY RECTANGULAR No. 14 - GREEN               |
| TTR2314 | • TUFF TRAY RECTANGULAR No. 14 - BLACK               |
| TTR2414 | • TUFF TRAY RECTANGULAR No. 14 - WHITE               |
| TTR2514 | • TUFF TRAY RECTANGULAR No. 14 - BURGUNDY            |
| TTR3114 | • TUFF TRAY RECTANGULAR No. 14 - BLUE (NON-SLIP)     |
| TTR3214 | • TUFF TRAY RECTANGULAR No. 14 - GREEN (NON-SLIP)    |
| TTR3314 | • TUFF TRAY RECTANGULAR No. 14 - BLACK (NON-SLIP)    |
| TTR3414 | • TUFF TRAY RECTANGULAR No. 14 - WHITE (NON-SLIP)    |
| TTR3514 | • TUFF TRAY RECTANGULAR No. 14 - BURGUNDY (NON-SLIP) |



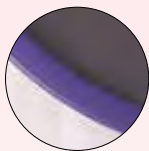
AVAILABLE IN THESE COLOURS:





**ROUND TUFF TRAYS SMALL**

**TUFF TRAYS®**



AVAILABLE IN THESE COLOURS:



**ORDER CODES:**

**DESCRIPTION OF MEASUREMENTS - DIAMETER 320mm**

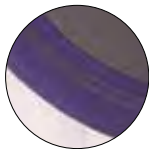
TTR2132	• TUFF TRAY ROUND 320mm - BLUE
TTR2232	• TUFF TRAY ROUND 320mm - GREEN
TTR2332	• TUFF TRAY ROUND 320mm - BLACK
TTR2432	• TUFF TRAY ROUND 320mm - WHITE
TTR2532	• TUFF TRAY ROUND 320mm - BURGUNDY
TTR1132	• TUFF TRAY ROUND 320mm - BLUE (NON-SLIP)
TTR1232	• TUFF TRAY ROUND 320mm - GREEN (NON-SLIP)
TTR1332	• TUFF TRAY ROUND 320mm - BLACK (NON-SLIP)
TTR1432	• TUFF TRAY ROUND 320mm - WHITE (NON-SLIP)
TTR1532	• TUFF TRAY ROUND 320mm - BURGUNDY (NON-SLIP)

**ROUND TUFF TRAYS LARGE**

**ORDER CODES:**

**DESCRIPTION OF MEASUREMENTS - DIAMETER 400mm**

TTR2140	• TUFF TRAY ROUND 400mm - BLUE
TTR2240	• TUFF TRAY ROUND 400mm - GREEN
TTR2340	• TUFF TRAY ROUND 400mm - BLACK
TTR2440	• TUFF TRAY ROUND 400mm - WHITE
TTR2540	• TUFF TRAY ROUND 400mm - BURGUNDY
TTR1140	• TUFF TRAY ROUND 400mm - BLUE (NON- SLIP)
TTR1240	• TUFF TRAY ROUND 400mm - GREEN (NON- SLIP)
TTR1340	• TUFF TRAY ROUND 400mm - BLACK (NON- SLIP)
TTR1440	• TUFF TRAY ROUND 400mm - WHITE (NON- SLIP)
TTR1540	• TUFF TRAY ROUND 400mm - BURGUNDY (NON- SLIP)



AVAILABLE IN THESE COLOURS:





## COMPARTMENT TRAY

### ORDER CODE:

TTR3613 • TUFF TRAY FOOD TRAY - 3 COMPARTMENTS - 345 x 264 x 33mm



## UTILITY TRAYS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 300 x 150mm

TTR2315 • TUFF TRAY RECTANGULAR UTILITY - BLACK  
TTR2415 • TUFF TRAY RECTANGULAR UTILITY - WHITE

Any of these trays can also be branded with a corporate logo or brand.

MINIMUM QUANTITY REQUIRED FOR PRINTING: 300

## RECTANGULAR TUFF TRAYS NO.18

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 430 x 585mm

TTR2318 • TUFF TRAY RECTANGULAR No. 18 - BLACK  
TTR2418 • TUFF TRAY RECTANGULAR No. 18 WHITE  
TTR3318 • TUFF TRAY RECTANGULAR No. 18 BLACK (NON-SLIP)  
TTR3418 • TUFF TRAY RECTANGULAR No. 18 WHITE (NON-SLIP)





## FOODSERVICE TRAYS

### FEATURES

- Griptite trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy duty construction with metal reinforcement rods eliminates warping
- Rubber liner is permanently bonded to the tray
- Stain and odour resistant
- Dishwasher safe

### ORDER CODES:

- |         |   |   |
|---------|---|---|
| TRG3530 | • | TRAY GRIPTITE – RECTANGULAR 530 x 325mm (BLACK) |
| TRG3350 | • | TRAY GRIPTITE – ROUND - 350mm (BLACK)           |
| TRG3400 | • | TRAY GRIPTITE – ROUND - 400mm (BLACK)           |
| TRG5680 | • | TRAY GRIPTITE – OVAL - 430 x 560mm (BLACK)      |
| TRG5800 | • | TRAY GRIPTITE – OVAL - 800 x 600mm (BLACK)      |



**BEST CHOICE**



## SERVICE TRAYS

**Global**



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

- |         |   |  |
|---------|---|--|
| TRN0040 | A | TRAY ROUND UTILITY - BLACK - 400mm             |
| TRN0356 | B | TRAY ROUND UTILITY - BLACK - 356mm             |
| TRN0380 | C | TRAY RECTANGULAR UTILITY - BLACK - 380 x 510mm |

## ROUND TRAY

### ORDER CODE:

- |         |   |                            |
|---------|---|----------------------------|
| TRS0330 | • | TRAY ROUND S/STEEL - 330mm |
|---------|---|----------------------------|



## TRAY STAND



### FEATURES

Wooden tray stand is durable, lightweight and provides upmarket appearance

### ORDER CODE:

- |         |   |                 |
|---------|---|-----------------|
| TRS0002 | • | TRAY STAND WOOD |
|---------|---|-----------------|



## INNOVATIVE MATS - FATIGUE STEP



### *Versatile interlocking rubber floor tiles*

#### FEATURES

- Interlocking rubber tiles.
- Ideal for bars and kitchens.
- Open holes allow drainage of spilt liquids.
- Reduces the risk of slipping on wet/greasy surfaces.
- Effective anti-fatigue properties.
- Easy to install, move, clean and replace.

#### ORDER CODE:

- |          |   |                                 |
|----------|---|---------------------------------|
| SS010006 | • | FATIGUE-STEP 0.9m x 0.9m x 14mm |
| SS010001 | • | FATIGUE STEP 0.9m x 0.9m x 19mm |

## INNOVATIVE MATS - K MAT

### *Best-selling 'safety floor' kitchen mat*

#### FEATURES

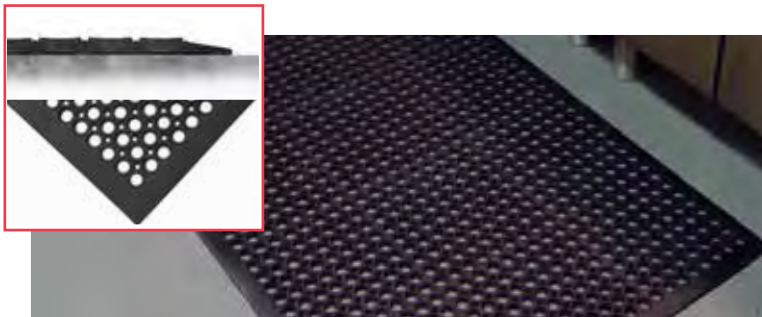
- Hygienic anti-microbial properties.
- 100% nitrile - excellent resistance to grease, oils, fats and detergents.
- Raised cross-grip surface for effective slip-resistance.
- Open holes allow spilt liquids to drain efficiently.
- Cushioned surface for comfort / reduced breakage.
- Easily cleaned in a commercial washing machine.
- Bevelled edges all round.

#### ORDER CODE:

- |          |   |                   |
|----------|---|-------------------|
| KM010001 | • | KMAT 1.4m x 0.85m |
|----------|---|-------------------|



## INNOVATIVE MATS - RAMPMAT



### *An economical anti-fatigue mat*

#### FEATURES

- An economical anti-fatigue mat for the workplace.
- Raised circular surface for superior slip resistance.
- Conforms to Slip Resistance Test EN 13552 Category 10.
- Open drainage holes for spilt liquids.
- Made from hardwearing NBR rubber.
- Moulded bevelled edges reduce trip hazards.

#### ORDER CODE:

- |          |   |                            |
|----------|---|----------------------------|
| RP010001 | • | RAMPMAT 1.5m x 0.9m x 10mm |
|----------|---|----------------------------|

## INNOVATIVE MATS - FLEXI DECK

### *Hygienic storage surface for glasses*

#### FEATURES

- Flexible PVC tile for bar shelves.
- Hygienic PVC does not support the growth of bacteria.
- Holes provide efficient drainage and allow air to circulate
- Simply interlink to cover desired area.
- Easily cleaned in a commercial dishwasher.

#### ORDER CODE:

- |          |   |                                    |
|----------|---|------------------------------------|
| FD010001 | • | FLEXI-DECK 30cm x 30cm (Pack of 9) |
|----------|---|------------------------------------|



## INNOVATIVE MATS - GRIP SAFE

*Gives surfaces enhanced grip*

## FEATURES

- Ideal non-slip liner for bars, shelves and trays.
- Easy to cut and trim to shape.
- Machine washable.
- Manufactured from foam PVC.

## ORDER CODES:

- |          |   |                      |
|----------|---|----------------------|
| GSO10001 | • | GRIPSAFE 0.6m x 10m  |
| GSO10002 | • | GRIPSAFE 0.6m x 1.2m |



## INNOVATIVE MATS - MICRO-FIBRE

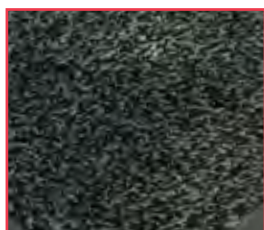
*An economical anti-fatigue mat*

## FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties – even out performs cotton.
- Flexible, ultra-fine fibres provide deep- cleaning action on passing footwear.
- Luxuriously soft pile that looks smart and will not lint.
- Environmentally-friendly – does not require chemical pre-treatment or washing detergents.

## ORDER CODES:

- |          |   |                             |
|----------|---|-----------------------------|
| MF010001 | • | MICRO-FIBRE MAT 0.9m x 0.6m |
| MF010002 | • | MICRO-FIBRE MAT 0.9m x 1.5m |



## INNOVATIVE MATS - VYNA PLUSH

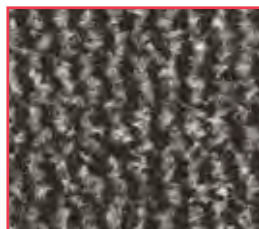
*The perfect low cost doormat*

## FEATURES

- Budget doormat offering all-round performance.
- Scrapes dirt and wipes moisture.
- 100% polypropylene fibre 'scraping' surface.
- Slip and stain-resistant PVC 'stay in place' backing.

## ORDER CODES:

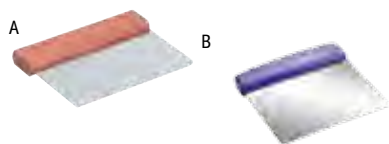
- |          |   |                            |
|----------|---|----------------------------|
| VPO10601 | • | VYNA PLUSH MAT 0.9m x 0.6m |
| VPO10602 | • | VYNA PLUSH MAT 0.9m x 1.5m |







## DOUGH CUTTERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE WIDTH

DCS0001	A	DOUGH CUTTER WOOD HANDLE - 150 x 115mm
DCS0005	A	DOUGH CUTTER WOOD HANDLE - 150 x 190mm
DCS0002	B	DOUGH CUTTER PLASTIC HANDLE - 95 x 135mm
DCS0003	B	DOUGH CUTTER PLASTIC HANDLE - 90 x 120mm
DCS0004	B	DOUGH CUTTER PLASTIC HANDLE - 120 x 110mm FLEXIBLE

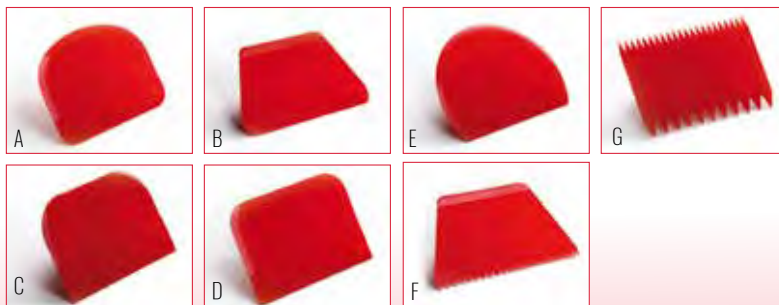


## DOUGH SCRAPERS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BLADE WIDTH

PSR0110	A	PLASTIC SCRAPER ROUNDED - 110mm
PSR0180	B	PLASTIC SCRAPER STRAIGHT - 180mm
PSR0121	C	PLASTIC SCRAPER 121 x 81mm
PSR0148	D	PLASTIC SCRAPER 148 x 99mm
PSR0198	E	PLASTIC SCRAPER 198 x 148mm
PSR0216	F	PLASTIC SCRAPER 216 x 128mm
PSR2110	G	PLASTIC SCRAPER 110 x 80mm



## CHEFS GAS TORCH

### ORDER CODES:

CTG0001	A	CHEFS TORCH GAS POWERED - MICRO
CTG0002	B	CHEFS TORCH GAS POWERED - PROFESSIONAL

The essential tool for any pastry chef. For creme brule', browning, etc.



## ROLLING PINS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - LENGTH ROLLING PIN

RPA0380	A	ROLLING PIN ALUMINIUM - 380mm
RPW0300	B	ROLLING PIN WOOD - 300mm
RPW0350	B	ROLLING PIN WOOD - 350mm
RPW0400	B	ROLLING PIN WOOD - 400mm
RPW0450	B	ROLLING PIN WOOD - 450mm
RPW0375	C	ROLLING PIN WOOD - 375mm (ECONOMY)

To preserve wooden rolling pin, do not soak in water

## CROISSANT CUTTER

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - WIDTH OF CUTTER

CCB1001	•	CROISSANT CUTTER BAKERY - CATER ACE - 120mm
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## DOUGH CUTTERS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - SIZE OF CUTTING WHEEL

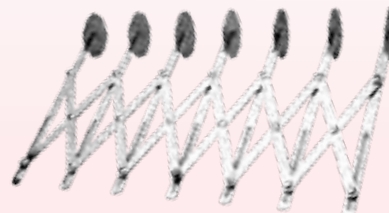
DCC1055	A	DOUGH CUTTER PLAIN - 55mm
DCC0035	B	DOUGH CUTTER CRIMPED - 35mm
DCC2035	C	DOUGH CUTTER 2 WAY - 35mm

## EXPANDABLE DOUGH CUTTER WHEELS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - NUMBER OF WHEELS

DCW1007	•	DOUGH CUTTER - 7 WHEEL PLAIN
DCW2007	•	DOUGH CUTTER - 7 WHEEL FLUTED



## ASPIC CUTTER SET


**ORDER CODE:**

ACS0012

• ASPIC CUTTER SET - 12 PIECE ASSORTED

## ROUND CUTTER SET

**ORDER CODES:**

RCP0010	•	ROUND CUTTER SET S/STEEL - PLAIN 10 PIECE
RCP0020	•	ROUND CUTTER SET S/STEEL - PLAIN 20 PIECE
RCF0010	•	ROUND CUTTER SET S/STEEL - FLUTED 10 PIECE
RCP1010	A	ROUND CUTTER SET TINNED - PLAIN 10 PIECE
RCF1010	B	ROUND CUTTER SET TINNED - FLUTED 10 PIECE



A

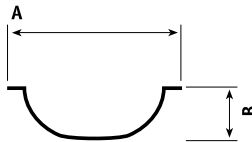


B

## MIXING BOWLS ROUND



BOWL	SIZE A	SIZE B
A	220mm	95mm
B	240mm	110mm
C	290mm	130mm
D	340mm	150mm
E	400mm	170mm


**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - DIAMETER / BOWL CAPACITY**

MBS0220	A	MIXING BOWL S/STEEL ROUND - 220mm (1.5Lt)
MBS0240	B	MIXING BOWL S/STEEL ROUND - 240mm (3Lt)
MBS0290	C	MIXING BOWL S/STEEL ROUND - 290mm (5Lt)
MBS0340	D	MIXING BOWL S/STEEL ROUND - 340mm (8Lt)
MBS0400	E	MIXING BOWL S/STEEL ROUND - 400mm (13Lt)

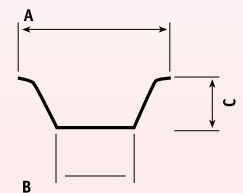
## MIXING BOWLS - TAPERED

**ORDER CODES:**
**DESCRIPTION OF MEASUREMENTS - DIAMETER / BOWL CAPACITY**

MBT0001	A	MIXING BOWL TAPERED - MB 1 - 255 x 80mm (2.4Lt)
MBT0002	B	MIXING BOWL TAPERED - MB 2 - 280 x 100mm (4Lt)
MBT0003	C	MIXING BOWL TAPERED - MB 3 - 320 x 120mm (5.5Lt)
MBT0004	D	MIXING BOWL TAPERED - MB 4 - 355 x 130mm (8Lt)
MBT0005	E	MIXING BOWL TAPERED - MB 5 - 380 x 130mm (13Lt)
MBT0006	F	MIXING BOWL TAPERED - MB 6 - 480 x 175mm (17Lt)
MBT1002	G	MIXING BOWL TAPERED - MB 2 (MINI) - 180 x 65mm (800ml)



BOWL	SIZE A	SIZE B	SIZE C
A	255mm	150mm	80mm
B	280mm	170mm	100mm
C	320mm	200mm	120mm
D	355mm	225mm	130mm
E	380mm	250mm	130mm
F	480mm	250mm	175mm
G	180mm	90mm	65mm

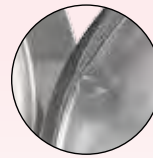


## MEASURING BOWLS NOTCHED

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - BOWL CAPACITY

MBS0001	•	MEASURING BOWL STAINLESS STEEL NOTCHED ROUND - 800ml
MBS0002	•	MEASURING BOWL STAINLESS STEEL NOTCHED ROUND - 1200ml
MBS0003	•	MEASURING BOWL STAINLESS STEEL NOTCHED ROUND - 2500ml



## NOZZLE SETS PLASTIC



### ORDER CODES:

NSA0012	•	NOZZLE SET PLASTIC ASSORTED - 12 PIECE
NSP0006	•	NOZZLE SET PLASTIC PLAIN - 6 PIECE
NSP1006	•	NOZZLE SET PLASTIC STAR - 6 PIECE



## NOZZLE SETS POLYCARBONATE

### ORDER CODES:

NSP0012	•	NOZZLE SET POLYCARBONATE ASSORTED PLAIN - 12 PIECE
NSP0024	•	NOZZLE SET POLYCARBONATE ASSORTED - 24 PIECE



## INDIVIDUAL NOZZLES - STAR



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - SPOUT SIZE

NIM1002	•	NOZZLE INDIVIDUAL STAR - METAL 2mm
NIM1003	•	NOZZLE INDIVIDUAL STAR - METAL 3mm
NIM1004	•	NOZZLE INDIVIDUAL STAR - METAL 4mm
NIM1005	•	NOZZLE INDIVIDUAL STAR - METAL 5mm
NIM1006	•	NOZZLE INDIVIDUAL STAR - METAL 6mm
NIM1007	•	NOZZLE INDIVIDUAL STAR - METAL 7mm
NIM1008	•	NOZZLE INDIVIDUAL STAR - METAL 8mm
NIM1009	•	NOZZLE INDIVIDUAL STAR - METAL 9mm
NIM1010	•	NOZZLE INDIVIDUAL STAR - METAL 10mm
NIM1011	•	NOZZLE INDIVIDUAL STAR - METAL 11mm
NIM1012	•	NOZZLE INDIVIDUAL STAR - METAL 12mm
NIM1013	•	NOZZLE INDIVIDUAL STAR - METAL 13mm
NIM1014	•	NOZZLE INDIVIDUAL STAR - METAL 14mm
NIM1015	•	NOZZLE INDIVIDUAL STAR - METAL 15mm
NIM1016	•	NOZZLE INDIVIDUAL STAR - METAL 16mm
NIM1017	•	NOZZLE INDIVIDUAL STAR - METAL 17mm
NIM1018	•	NOZZLE INDIVIDUAL STAR - METAL 18mm

## CREAM HORN

### ORDER CODE:

CHS0001	•	CREAM HORN S/STEEL
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## NOZZLE SETS - METAL



### ORDER CODES:

NSM0010	A	NOZZLE SET METAL PLAIN - 10 PIECE
NSM1010	B	NOZZLE SET METAL STAR - 10 PIECE

## NOZZLE SETS - STAINLESS STEEL

### ORDER CODES:

NSS0012	A	NOZZLE SET S/STEEL - PLAIN 12 piece
NSS1012	B	NOZZLE SET S/STEEL - STAR 12 piece

A



B



## INDIVIDUAL NOZZLES - PLAIN



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – SPOUT SIZE

NIM2002	•	NOZZLE INDIVIDUAL PLAIN - METAL 2mm
NIM2003	•	NOZZLE INDIVIDUAL PLAIN - METAL 3mm
NIM2004	•	NOZZLE INDIVIDUAL PLAIN - METAL 4mm
NIM2005	•	NOZZLE INDIVIDUAL PLAIN - METAL 5mm
NIM2006	•	NOZZLE INDIVIDUAL PLAIN - METAL 6mm
NIM2007	•	NOZZLE INDIVIDUAL PLAIN - METAL 7mm
NIM2008	•	NOZZLE INDIVIDUAL PLAIN - METAL 8mm
NIM2009	•	NOZZLE INDIVIDUAL PLAIN - METAL 9mm
NIM2010	•	NOZZLE INDIVIDUAL PLAIN - METAL 10mm
NIM2011	•	NOZZLE INDIVIDUAL PLAIN - METAL 11mm
NIM2012	•	NOZZLE INDIVIDUAL PLAIN - METAL 12mm
NIM2013	•	NOZZLE INDIVIDUAL PLAIN - METAL 13mm
NIM2014	•	NOZZLE INDIVIDUAL PLAIN - METAL 14mm
NIM2015	•	NOZZLE INDIVIDUAL PLAIN - METAL 15mm
NIM2016	•	NOZZLE INDIVIDUAL PLAIN - METAL 16mm
NIM2017	•	NOZZLE INDIVIDUAL PLAIN - METAL 17mm
NIM2018	•	NOZZLE INDIVIDUAL PLAIN - METAL 18mm
NIM2020	•	NOZZLE INDIVIDUAL PLAIN - METAL 20mm
NIM2022	•	NOZZLE INDIVIDUAL PLAIN - METAL 22mm
NIM2024	•	NOZZLE INDIVIDUAL PLAIN - METAL 24mm





## PIPING BAGS POLYURETHANE

### ORDER CODES:

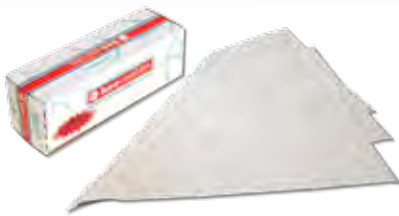
- |         |   |                                 |
|---------|---|---------------------------------|
| PBP0040 | • | PIPING BAG POLYURETHANE - 400mm |
| PBP0045 | • | PIPING BAG POLYURETHANE - 450mm |
| PBP0050 | • | PIPING BAG POLYURETHANE - 500mm |



## DISPOSABLE PIPING BAGS



### BEST CHOICE



### FEATURES

- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology
- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- Freezable up to -30°C

### ORDER CODE:

- |         |   |                                     |
|---------|---|-------------------------------------|
| DPB0001 | • | DISPOSABLE PIPING BAGS (ROLL OF 72) |
|---------|---|-------------------------------------|

## PIPING BAGS

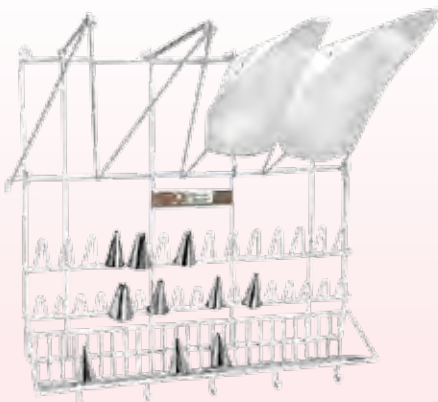
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – LENGTH OF BAG

- |         |   |                          |
|---------|---|--------------------------|
| PBT0250 | • | PIPING BAG - 250mm No. 0 |
| PBT0280 | • | PIPING BAG - 280mm No. 1 |
| PBT0340 | • | PIPING BAG - 340mm No. 2 |
| PBT0400 | • | PIPING BAG - 400mm No. 3 |
| PBT0460 | • | PIPING BAG - 460mm No. 4 |
| PBT0500 | • | PIPING BAG - 500mm No. 5 |
| PBT0550 | • | PIPING BAG - 550mm No. 6 |
| PBT0600 | • | PIPING BAG - 600mm No. 7 |
| PBT0650 | • | PIPING BAG - 650mm No. 8 |



## PIPING BAG RACK



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS – WIDTH x HEIGHT

- |         |   |                                    |
|---------|---|------------------------------------|
| PBT0001 | • | PIPING BAG WALL RACK – 510 x 445mm |
|---------|---|------------------------------------|

For storing bags & nozzles when not in use

## STAINLESS STEEL SIEVES



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

SSS3001	•	S/STEEL RIM SIEVE - 300mm
SSS3002	•	S/STEEL RIM SIEVE - 350mm
SSS3003	•	S/STEEL RIM SIEVE - 400mm
SSS3004	•	S/STEEL RIM SIEVE - 450mm



## BASTING BRUSHES

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - LENGTH x WIDTH

BBH0040	A	BASTING BRUSH HOG'S HAIR - 240 x 40mm
BBH0060	A	BASTING BRUSH HOG'S HAIR - 240 x 60mm
BBH0075	A	BASTING BRUSH HOG'S HAIR - 240 x 75mm
BBH1040	B	BASTING BRUSH NYLON - 240 x 40mm
BBH1060	B	BASTING BRUSH NYLON - 240 x 60mm
SBB0001	C	FULL SILICONE BASTING BRUSH -BLACK



## NYLON BASTING BRUSHES



### FEATURES

- "Moulded into the handle" hook hangs on containers to prevent bristle burn and distortion
- Use hook to elevate bristles off counter tops to keep bristles clean
- Bristles are moulded into handle to prevent bacteria harbouring traps

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - WIDTH OF BRUSH

PBN0050	A	PASTRY BRUSH - CLEAR NYLON BRISTLE - 50mm
PBN1050	B	PASTRY BRUSH - BLUE NYLON BRISTLE - 50mm
PBN0025	C	PASTRY BRUSH - ROUND CLEAR NYLON BRISTLE - 25mm

## BAKERS KNIFE

**ORDER CODE:**  
**DESCRIPTION OF MEASUREMENTS - LENGTH OF BLADE**  
 KNB9070 • KNIFE BAKERS SERRATED 70mm



## BOARD BRUSH



**ORDER CODE:**  
**DESCRIPTION OF MEASUREMENTS - LENGTH OF BRUSH**  
 BRB0001 • BOARD BRUSH - 300mm

## BAKING TRAYS ENAMELLED

**ORDER CODES:**  
**DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT**  
 BTE0010 • BAKING TRAY ENAMELLED - 535 x 325 x 10mm (BLACK)  
 BTE0020 • BAKING TRAY ENAMELLED - 535 x 325 x 20mm (BLACK)  
 BTE0040 • BAKING TRAY ENAMELLED - 535 x 325 x 40mm (BLACK)  
 BTE0065 • BAKING TRAY ENAMELLED - 535 x 325 x 65mm (BLACK)

Standard gastronorm sizes.



## BAKING TRAYS ALUMINIUM



**ORDER CODES:**  
**DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT**  
 BTA0001 • BAKING TRAY ALUMINIUM - 650 x 530 x 10mm  
 BTA0002 • BAKING TRAY ALUMINIUM - 600 x 400 x 12mm  
 BTA0006 • BAKING TRAY ALUMINIUM - 520 x 420 x 19mm  
 BTA0007 • BAKING TRAY ALUMINIUM - 529 x 420 x 38mm  
 BTA0008 • BAKING TRAY ALUMINIUM - 650 x 530 x 40mm  
 BTA0009 • BAKING TRAY ALUMINIUM - 457 x 660 x 25mm  
 BTA0010 • BAKING TRAY ALUMINIUM - 457 x 330 x 25mm  
 BTA0011 • BAKING TRAY ALUMINIUM - 600 x 400 x 20mm  
 BTA0014 • BAKING TRAY ALUMINIUM - 600 x 400 x 40mm

## QUICHE PANS

**ORDER CODES:**  
**DESCRIPTION OF MEASUREMENTS - DIAMETER**  
 QPN0280 • QUICHE PANS - NON STICK - 285mm  
 QPN0300 • QUICHE PANS - NON STICK - 320mm



## ICING STAND TURNTABLE



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

TTP0300 • TURN TABLE (ICING) PLASTIC - 300 x 85mm

## CAKE DIVIDERS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

CDP0010 • CAKE DIVIDER PLASTIC - 10 PIECES - 265mm  
 CDP0012 • CAKE DIVIDER PLASTIC - 12 PIECES - 265mm  
 CDP0014 • CAKE DIVIDER PLASTIC - 14 PIECES - 265mm  
 CDP0016 • CAKE DIVIDER PLASTIC - 16 PIECES - 265mm



## SPRING FORM TINS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

SFT2024 • SPRING FORM TIN - 240mm  
 SFT2026 • SPRING FORM TIN - 260mm  
 SFT2028 • SPRING FORM TIN - 280mm

## SPRING FORM TINS NON-STICK

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER

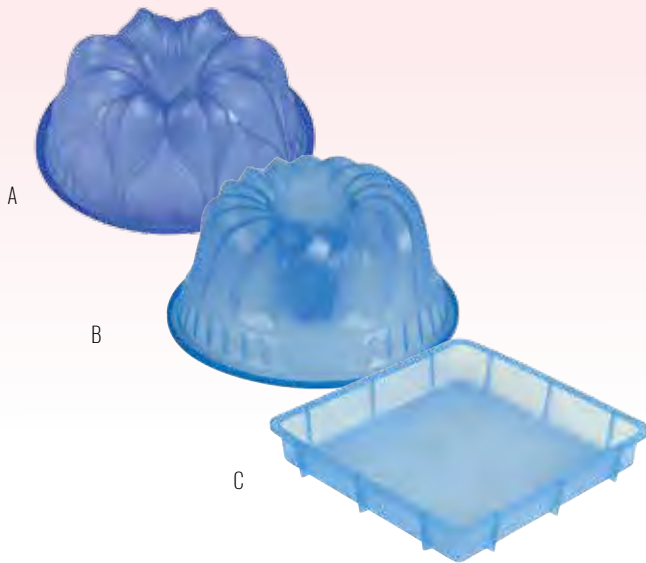
SFT3024 • SPRING FORM TIN - NON-STICK - 240mm  
 SFT3026 • SPRING FORM TIN - NON-STICK - 260mm  
 SFT3028 • SPRING FORM TIN - NON-STICK - 280mm

**BEST CHOICE**





## SILICONE MOULDS



### ORDER CODE:

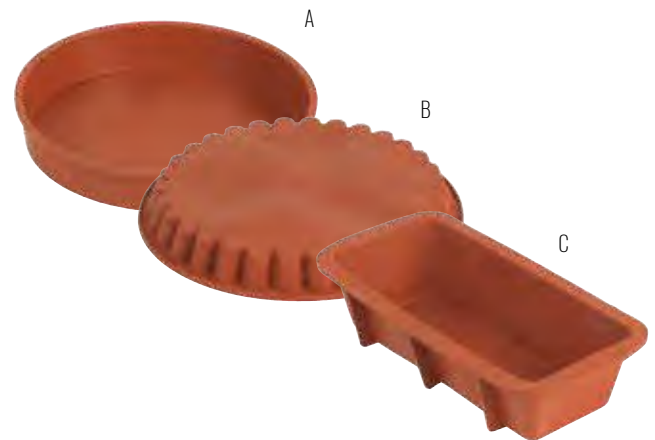
#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

MSS1240	A	MOULD SILICONE FANTASIA- 230 x 95mm
MSG0220	B	MOULD SILICONE - GUGELHUPF 200mm
MSS0240	C	MOULD SILICONE - SQUARE 240 x 240 x 44mm

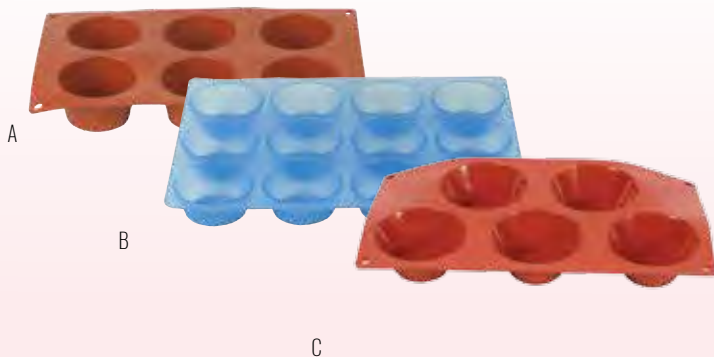
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

MSR0260	A	MOULD SILICONE - ROUND (PLAIN EDGE) 260 x 45mm
MSR0280	B	MOULD SILICONE - ROUND (FLUTED EDGE) 280 x 32mm
MSR0240	C	MOULD SILICONE - RECTANGULAR 240mm



## SILICONE MOULDS - MUFFIN



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - CUP DIAMETER x HEIGHT

MSM0006	A	MOULD SILICONE - MUFFIN 6 CUPS - 70 x 40mm
MSM0012	B	MOULD SILICONE - MUFFIN 12 CUPS - 70 x 30mm
MSM0005	C	MOULD SILICONE - MUFFIN 5 CUP - 80 x 40mm



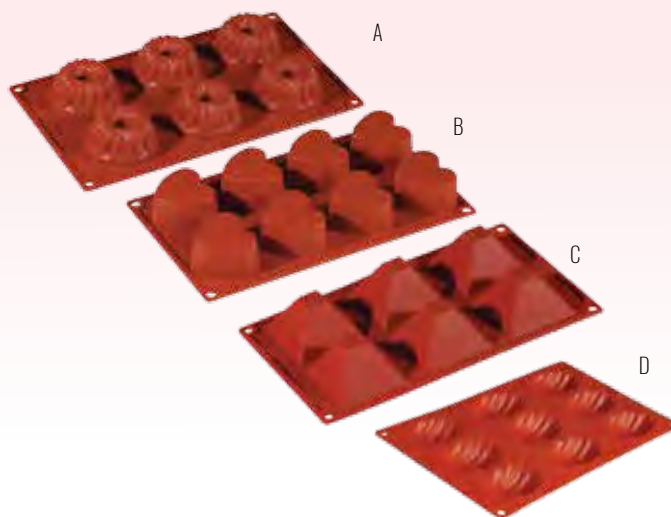
## SILICONE MOULDS FORMAFLEX

### FEATURES

- Formaflex silicone moulds featured with creative and nice shapes, easy to realize sweet or salty monoportions.
- Resistance between -40° up to +280°C

### ORDER CODES:

MSG0006	A	SILICONE MOULD FORMAFLEX 6 PORTION GUGLHUPF
MSH0006	B	SILICONE MOULD FORMAFLEX 8 PORTION HEART
MSP0006	C	SILICONE MOULD FORMAFLEX 6 PORTION PYRAMID
MSS0006	D	SILICONE MOULD FORMAFLEX 9 PORTION SHELL



## MOULDS CHOCOICE



A

B

### FEATURES

- Pure platinum silicone moulds to make pralines or ice cubes

### ORDER CODES:

MCA0012	A	MOULD CHOCOICE 16 PIECE ASSORTED
MCH0012	B	MOULD CHOCOICE 14 PIECE HEART



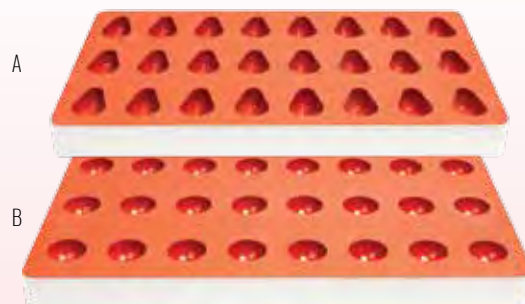
## JELLY MOULDS

### FEATURES

- Jelly moulds in food silicone, suitable to realize fondants, jellies, etc
- Plastic frame

### ORDER CODES:

MJP0024	A	JELLY MOULD PEAR - 24 PORTION
MJR0024	B	JELLY MOULD ROUND - 24 PORTION

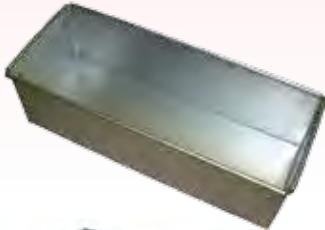


## BREAD TRAYS

A



B



C



D



E



### ORDER CODES:

BTA0040  
BTA0041  
BTA0042  
BTA0050  
BTA0500

A BREAD TRAY ALUSTEEL - SINGLE PAN (270 x 100 x 115mm)  
B BREAD TRAY ALUSTEEL - FARM LOAF 1.5kg (300 x 100 x 112mm)  
C BREAD TRAY ALUSTEEL - MADERA PAN (155 x 100 x 75mm)  
D BREAD TRAY ALUSTEEL - THREE TRAY (354 x 284 x 115mm)  
E BREAD TRAY ALUSTEEL - FIVE TRAY (584 x 284 x 115mm)  
(270 x 100 x 115mm PER BREAD PAN)



## BAKING TRAYS

### ORDER CODES:

BTA0020 A BAKING TRAY ALUSTEEL - BISCUIT 600 x 400 x 20mm  
BTA0030 B BAKING TRAY ALUSTEEL - JUMBO MUFFIN 15 CUP 600 x 400mm  
BTA0031 C BAKING TRAY ALUSTEEL - LARGE MUFFIN 15 CUP 600 x 400mm  
BTA0032 D BAKING TRAY ALUSTEEL - REGULAR MUFFIN 24 CUP 600 x 400mm  
BTA0033 E BAKING TRAY ALUSTEEL - SMALL MUFFIN 35 CUP 600 x 400mm



A

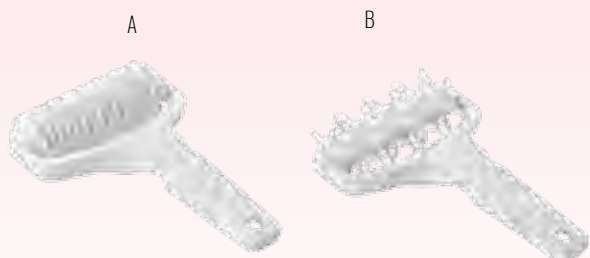
B

C

D

E

## LATTICE CUTTER WHEEL & SPIKE ROLLER



**ORDER CODE:**  
**DESCRIPTION OF MEASUREMENTS - LENGTH x WIDTH OF WHEEL**  
 LCW0150 A LATTICE CUTTER WHEEL - 150 x 193mm  
 SRP0001 B SPIKE ROLLER PLASTIC - 120 x 206mm



## CAKE TINS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- CRRO200 • CAKE RING ROUND S/STEEL - 200 x 58mm
- CRRO220 • CAKE RING ROUND S/STEEL - 220 x 58mm
- CRRO250 • CAKE RING ROUND S/STEEL - 250 x 58mm
- CRRO270 • CAKE RING ROUND S/STEEL - 270 x 58mm
- CRRO280 • CAKE RING ROUND S/STEEL - 280 x 58mm
- CRRO300 • CAKE RING ROUND S/STEEL - 300 x 58mm



## SPONGE TIN



**ORDER CODE:**  
**DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT**  
 STR0200 • SPONGE TIN 200 x 70mm

## ICING SPATULAS/PALLET KNIVES

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – LENGTH OF BLADE

ISM0210	A	ICING SPATULA - 210mm
ISM0250	A	ICING SPATULA - 250mm
ISM0300	A	ICING SPATULA - 300mm
ISM0360	A	ICING SPATULA - 360mm
PKS0310	B	PALLET KNIFE SERRATED BLADE - 250mm
PKS2360	C	PALLET KNIFE SCALLOPED - 360mm
ISM2250	D	ICING SPATULA TAPERED BLADE - 250mm
SPS0001	E	SLOTTED PASTRY SERVER - TRIANGLE

Ideal for splitting sponge & large bakes



## FRENCH WHISKS - 8 WIRE

**BEST CHOICE**



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK

WHF0300	•	WHISK FRENCH S/STEEL - 300mm
WHF0350	•	WHISK FRENCH S/STEEL - 350mm
WHF0400	•	WHISK FRENCH S/STEEL - 400mm
WHF0450	•	WHISK FRENCH S/STEEL - 450mm
WHF0500	•	WHISK FRENCH S/STEEL - 500mm
WHF0550	•	WHISK FRENCH S/STEEL - 550mm

## PIANO WHISKS - 12 WIRE

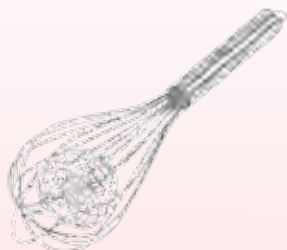
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK

WHP0250	•	WHISK PIANO S/STEEL - 250mm
WHP0300	•	WHISK PIANO S/STEEL - 300mm
WHP0350	•	WHISK PIANO S/STEEL - 350mm
WHP0400	•	WHISK PIANO S/STEEL - 400mm



## RAPID SPEED WHISKWIRE



### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK

WHS0320	•	RAPID SPEED WHISK - 320mm
---------	---	---------------------------

Less work, Faster Results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed.



## BAKING SHEETS - RE-USEABLE



### FEATURES

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

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – WIDTH x LENGTH

- |         |   |  |
|---------|---|--|
| BMN0530 | • | BAKING SHEET NON-STICK EXOPAT – 520 x 315mm                                  |
| BMN0600 | • | BAKING SHEET NON-STICK EXOPAT – 585 x 385mm (TO FIT 600 x 400mm BAKING TRAY) |

## TEFLON SHEETS - RE-USEABLE

### FEATURES

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

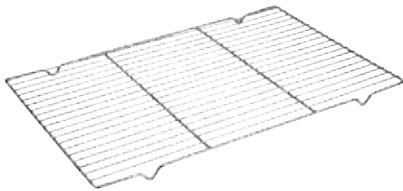
### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – WIDTH x LENGTH

- |         |   |                            |
|---------|---|----------------------------|
| TSR0400 | • | TEFLON SHEET - 400 x 600mm |
| TSR0450 | • | TEFLON SHEET - 450 x 750mm |
| TSR0580 | • | TEFLON SHEET - 580 x 750mm |



## COOLING TRAY



### FEATURES

Can be used in an Anvil Grande Forni Oven

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS - WIDTH x LENGTH

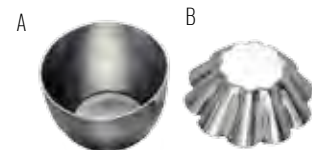
- |         |   |                            |
|---------|---|----------------------------|
| CTR0600 | • | COOLING TRAY – 600 x 400mm |
|---------|---|----------------------------|

## MOULDS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – DIAMETER x HEIGHT

- |         |   |  |
|---------|---|--|
| CMA0070 | A | CARAMEL (DARIEL) MOULD ALUMINIUM – 70 x 45mm |
| QCM0080 | B | QUEEN CAKE MOULDS – 80 x 30mm                |



## BUTCHER BLOCK STAND



### FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder

### ORDER CODES:

- |         |   |  |
|---------|---|--|
| BBS0610 | • | BUTCHER BLOCK STAND ONLY                 |
| CBP0610 | • | CUTTING BOARD PE - 610 x 610 x 40mm      |
| BBP0610 | • | BUTCHER BLOCK AND STAND PE - 610 x 610mm |

### SPECIFICATIONS - BBS0610

- |                  |                   |
|------------------|-------------------|
| CUTTING SURFACE: | 610 x 610mm       |
| DIMENSIONS:      | 616 x 616 x 940mm |
| FLAT PACK:       | 200 x 910 x 620mm |
| WEIGHT:          | 16kg              |



## BUTCHER HOOKS HEAVY DUTY

### ORDER CODES:

- SHS2100 • S/STEEL HOOKS 4"/100mm
- SHS2150 • S/STEEL HOOKS 6"/150mm
- SHS2200 • S/STEEL HOOKS 8"/200mm
- SHS2250 • S/STEEL SWIVEL HOOKS 10"/250mm

### ORDER CODES:

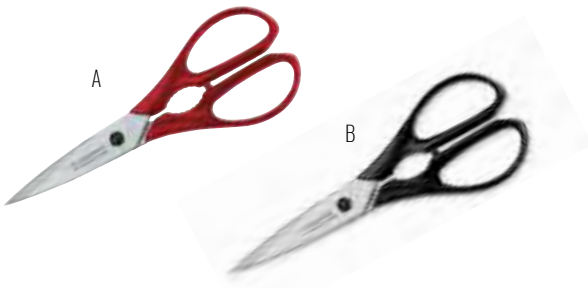
- SHS0100 • STEEL S HOOKS -4"/100mm GALVANISED
- SHS0150 • STEEL S HOOKS -6"/150mm GALVANISED
- SHS0200 • STEEL S HOOKS -8"/200mm GALVANISED
- SHS0250 • STEEL SWIVEL HOOKS -10"/250mm GALVANISED
- SHB0001 • STEEL BILTONG HOOKS - GALVANISED - PACK OF 1000



**BEST CHOICE**

## SHEARS

**VICTORINOX**



### ORDER CODES:

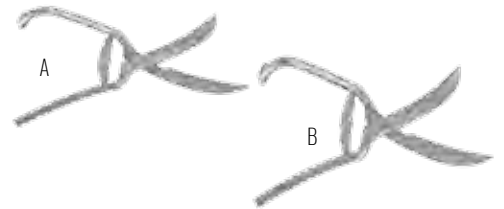
- MSV0001 A MULTIPURPOSE SHEAR VICTORINOX - RED HANDLE - 200mm
- MSV0002 B POULTRY SHEAR-VICTORINOX - BLACK

Dishwasher safe nylon handles and stainless steel blades



### ORDER CODES:

- PSG0001 A POULTRY SHEARS GRUNTER - 265mm
- PSG0002 B PORK SHEARS GRUNTER - 280mm



## HAND MEAT MALLETS



### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH

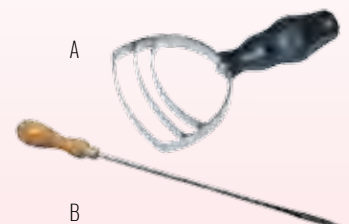
- MMH0002 A MEAT Mallet HAND - 250mm (ALUMINIUM)
- MMH0001 B MEAT Mallet HAND - 300mm (WOODEN HANDLE)

## MEAT SCRAPER / LARDING NEEDLES

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH

- MSN0002 A MEAT SCRAPER S/STEEL - 170mm
- RBN0300 B ROLL BEEF NEEDLE - 300mm (LENGTH OF NEEDLE)



## THE ISI TOTAL VALUE ADVANTAGE OFFERS YOU...

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products
- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 x the ingredients added
- Lower cost per serving!!

### ISI CHARGER ADVANTAGES

- Cream charges contains 8 grams of N<sub>2</sub>O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N<sub>2</sub>O

*Best with* **isi**  
*No wasted cream!*



## THERMO WHIP PLUS

### FEATURES

- Double walled stainless steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations
- Fixed, stainless steel dispensing valve in head
- Red head gasket with excellent resistance to high and low temperatures
- Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use ISI Cream Bombs

### ORDER CODE:

CGI2500 • THERMO WHIP PLUS - 500ml

**BEST CHOICE**



## GOURMET WHIP PLUS



### FEATURES

- For hot and cold preparations
- Stainless steel bottle and head
- Two different sizes to suit any kitchen: 0.5Lt, 1Lt
- Three different decorator tips with stainless steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements

### ORDER CODES:

CGI4001	A	GOURMET WHIP "PLUS" - 1Lt
CGI4500	B	GOURMET WHIP "PLUS" - 500ml
CBLO001	C	CREAM CHARGERS (BOX OF 10)



## CREAM PROFI WHIP PLUS



### ORDER CODES:

CGI0001	A	CREAM PROFI WHIP PLUS - 1Lt
CGI0500	B	CREAM PROFI WHIP PLUS - 500ml
CBLO001	C	CREAM CHARGERS (BOX OF 10)

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge.

For a guaranteed 100% yield use iSi



## SODA SIPHON



### ORDER CODES:

SSC0001	A	SODA SIPHON ISI - 1Lt - CLASSIC
SBL0010	B	SODA BOMBS (BOX OF 10)