CATALOG

ISSUE 48 | 2022

stalgast

power of gastronomy

FAMILY BUSINESS

Pro-ecological technologies

Polish production, European quality

>7500 products in stock

20 000 pallet spaces

More than 600 employees

98% product availability

Since over 30 years we do all the best to support our client's in their business.

We are practitioners who know power of gastronomy. Your challenges are our challenges, too, so we offer solutions to help you achieve your goal - with us, you'll get the satisfaction and take pride in your work.

Together with restaurant owners, distributors and our partners, we are changing the catering market. In times of uncertainty, we believe that this is a job for **strong, dynamic and proven players.**

We are a family business. We have been sharing our knowledge and experience for **two generations.** This is also how we approach business - as partners, based on mutual **trust and support.** Working with us, you can count on facing together: the daily and long-term challenges of the catering business: through kitchen equipment, selection of furniture or accessories, to professional service at every stage of the purchase.

Satisfaction with well-prepared dishes and, as a result, the satisfaction of our clients is our greatest motivation. After all, as a leader, we feel responsible not only for our customers, but also for the entire catering industry, setting trends and new directions of development.

We are the Central European market leader and the largest HoReCa company in the local market. You can count on us.

In 2008, we launched a factory of catering equipment and accessories in Radom, and we are successively developing our offer. Production is carried out in a modern machinery park, which gives us great opportunities for rapid implementation and precise individualization of orders.

We manufacture stainless steel furniture, dishwashers, heating lines, serving lines and small setting equipment. We also manufacture plastic accessories (such as dishwasher baskets and catering boards).

Polish manufacturing

Modern Factory of Catering Equipment in Radom.

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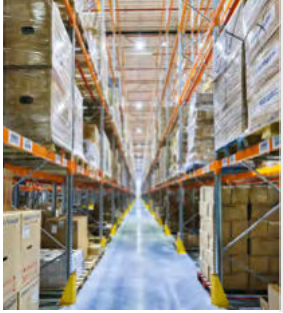
In 2018, we launched the industry's most modern Logistics Center, where distribution to domestic and foreign customers is organized using the latest processes and technologies.

- Capacity of almost 20 000 pallets
- Same-day handling time
- More than 7500 products in stock
- 10 ramps



Stalgast Modern Logistics Center

We support our clients at every stage of the investment

Design studio

Service

Expert advice

Showrooms partner

We operate in Poland through more than 500 distributors - our Business Partners

Globally, we work with 220 partners in more than 40 countries

stalgast.eu

export@stalgast.com

We support gastronomy in ECO style

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

Plastic reduction

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

Energy-efficient production

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

Economical solutions

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

Green technologies

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

Thermal insulation materials

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

Reuse of materials

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

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EXPLANATIONS OF ICONOGRAPHIES AND ABBREVIATIONS USED IN THE CATALOG

	power supply	INOX	stainless steel	Cu	copper-coated
	gas supply	INOX 18/0	stainless steel 18/0	TEFLON	Teflon-coated
	heating with an electric heater	INOX 18/10	stainless steel 18/10	CERAMIC	ceramic coating
	fuel heating	PS	made of polystyrene		tempered glass
	can be used for induction	Al	made of aluminum		crystal
	cannot be used for induction	Cr	made of chromed steel		marked glass
	can be used on electric stoves	EPP	made of polypropylene foam		can be stacked
	can be used on gas stoves	PC	made of polycarbonate	SOUS VIDE	recommended for Sous Vide
	can be used in microwave ovens	PE	made of polyethylene		for self-assembly
	dishwasher safe	PP	made of polypropylene	72h	order processing time within 72h
	not dishwasher safe	NYLON	made of nylon	6°dH	use water with a hardness up to 6°dH as per German scale
	recommended for convection ovens	SIL	made of silicon	LED	LED lighting
	recommended for coffee machines		made of wood	14kW	device power
26l	compartment capacity	BPA FREE	BPA free	25kg	maximum load
HACCP	in accordance with HACCP standards		intended for food contact		has certification

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	refrigeration device		or	Ø 300	oven compartment layout
	freezing device		and	320	maximum height of the washed dish
	static system	H W D	size WxDxH mm		double wall design
	dynamic system	+300 – 40	temperature range		recommended application in ovens
	hinged door	80°	maximum temperature	350	dishwasher basket 350x350 mm
	opens from both sides		suitable for washing glassware	400	dishwasher basket 400x400 mm
	sliding door		suitable for washing plates	500	dishwasher basket 500x500 mm
GN 2/1	for gastronomic containers		suitable for washing pots	570	dishwasher basket 570x620 mm
600/400	for confectionery/ bakery trays		adapted to wash GN 1/1 trays	PL POLISH PRODUCT	Polish product Stalgast Radom
				NEW	new product

Code	catalog number	L	lenght	N	rotation speed
No.	number	V	volume	S	performance
Ø	diameter	T	temperature	K	number of pieces in a box
W	width	W (usable)	usable width	M	mass
D	depth	D (usable)	usable depth	P	power
H	height	H (usable)	usable height	U	power supply

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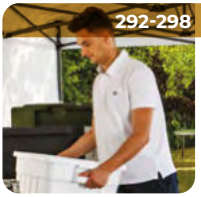

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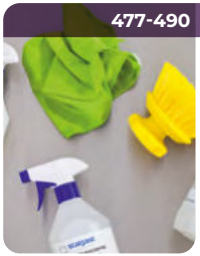

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COOKING LINE 700

01

LINE 700

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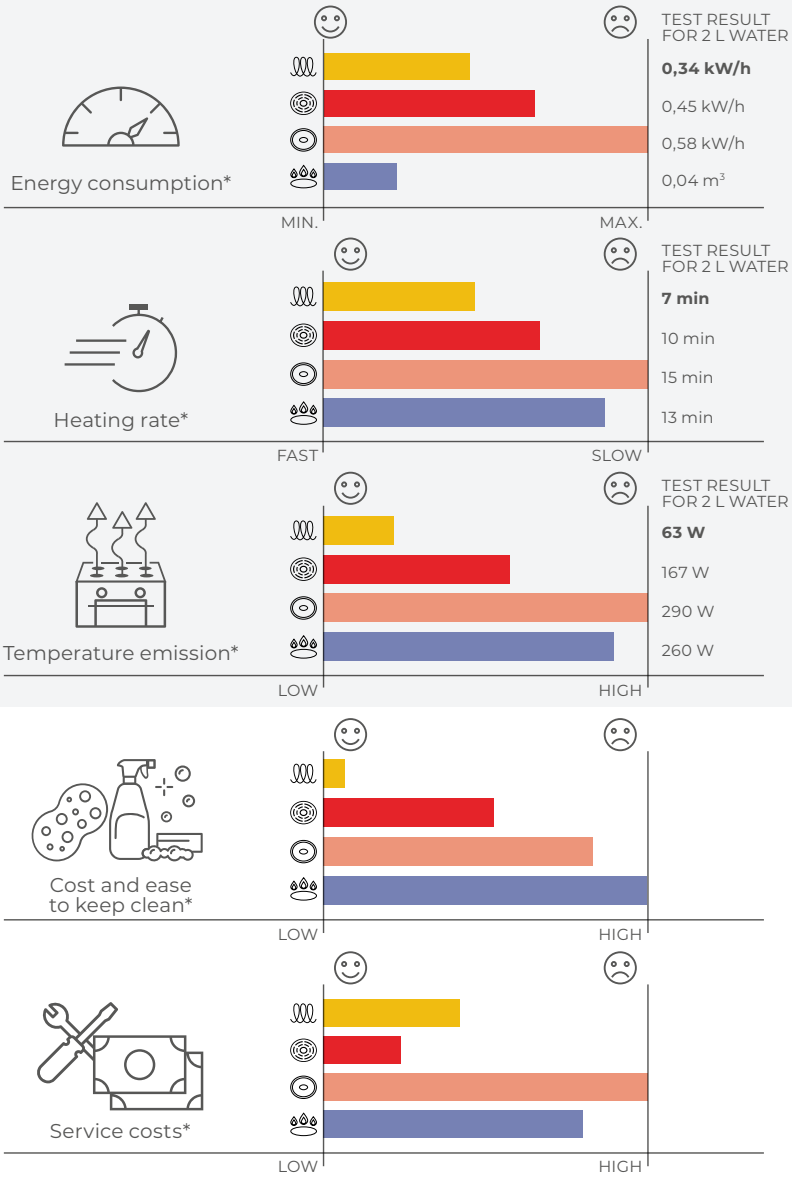
COOKING TECHNOLOGY COMPARISON



*Test result for boiling 2 liters of water in one cooking zone.

COOKING LINE 700
FREESTANDING DEVICES

Glass oven door

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

Ergonomic door handle

- convenient and safe use
- easy to keep clean

Higher chimneys in gas appliances

- increasing appliance performance
- guaranteed safety and work ergonomics

Design ensures comfort of use

- guaranteed high hygiene at work
- easy to keep clean

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ERGONOMIC - SAFETY - MODERN DESIGN

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

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

Intuitive control system

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

GAS RANGE

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

INOX

PL POLISH PRODUCT

4-BURNER RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting*
- adjustable feet (45 mm)

Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9710110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G20	static	**2170,00**
9710130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G30	static	**2170,00**
9710210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G20	static	**2170,00**
9710230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G30	static	**2170,00**
9710310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G20	static	**2170,00**
9710330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G30	static	**2170,00**
9715110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7,03	G20 / 400	convection	**2490,00**
9715130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7,03	G30 / 400	convection	**2490,00**
9715210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7,03	G20 / 400	convection	**2490,00**
9715230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7,03	G30 / 400	convection	**2490,00**
9715310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7,03	G20 / 400	convection	**2490,00**
9715330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7,03	G30 / 400	convection	**2490,00**
9716110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G20 / 400	static	**2450,00**
9716130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G30 / 400	static	**2450,00**
9716210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G20 / 400	static	**2450,00**
9716230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G30 / 400	static	**2450,00**
9716310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G20 / 400	static	**2450,00**
9716330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G30 / 400	static	**2450,00**
990998	Oven grate 600x400	-	600	400	-	-	-	-	**43,00**
990999	Oven grate GN2/1	-	650	530	-	-	-	-	**55,00**
970000	Reducer cap for grate	-	200	200	-	-	-	-	**13,00**
970005	WOK overlay	225	-	-	35	-	-	-	**47,00**

All prices quoted exclude Value Added Tax ("VAT")
*feature available for electric ovens only.

6-BURNER RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- neutral cupboard with doors
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown; 9kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- glass oven door
- dimensions of electric oven with convection 600x400/ GN 1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric oven with convection GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting*
- adjustable feet (45 mm)

Intuitive control system

Ergonomic oven door handle

Humidity control system*

Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9711110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G20	static	**2990,00**
9711130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G30	static	**2990,00**
9711210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G20	static	**2990,00**
9711230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G30	static	**2990,00**
9717110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7,03	G20 / 400	convection	**3220,00**
9717130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7,03	G30 / 400	convection	**3220,00**
9717210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7,03	G20 / 400	convection	**3220,00**
9717230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7,03	G30 / 400	convection	**3220,00**
9718110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G20 / 400	static	**3110,00**
9718130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G30 / 400	static	**3110,00**
9718210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G20 / 400	static	**3110,00**
9718230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G30 / 400	static	**3110,00**
990998	Oven grate 600x400	-	600	400	-	-	-	-	**43,00**
990999	Oven grate 2/1	-	650	530	-	-	-	-	**55,00**
970000	Reducer cap for grate	-	200	200	-	-	-	-	**13,00**
970005	WOK overlay	225	-	-	35	-	-	-	**47,00**

All prices quoted exclude Value Added Tax ("VAT")
*feature available for electric ovens only.

ECO GAS RANGES

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

INOX

PL POLISH PRODUCT

4-BURNER RANGE WITH OVEN, ECO

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- dimensions of electric oven with convection 600x400/GN 1/1: 660x445x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature**
- adjustable feet (45 mm)

Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9713610	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G20 / 400	convection	**2250,00**
9713630	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G30 / 400	convection	**2250,00**
9713710	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G20 / 400	convection	**2250,00**
9713730	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G30 / 400	convection	**2250,00**

All prices quoted exclude Value Added Tax ("VAT")

6-BURNER RANGE WITH OVEN, ECO

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- dimensions of electric oven with convection 600x400/GN 1/1: 660x445x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature**
- adjustable feet (45 mm)

Intuitive control system

Ergonomic oven door handle

Humidity control system*

Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9714310	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G20 / 400	convection	**2700,00**
9714330	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G30 / 400	convection	**2700,00**
9714410	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G20 / 400	convection	**2700,00**
9714430	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G30 / 400	convection	**2700,00**

COOKING TOP

- ergonomic knobs
- **laser-engraved front panel**
- different burner configurations: 3.5 kW; 5 kW; 7 kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet (20 mm)

Cast iron grids

Removable large stove bowl

Code	Description	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
9705110	2-burners (3,5+5)	-	400	700	250	8,5	G20	**760,00**
9705130	2-burners (3,5+5)	-	400	700	250	8,5	G30	**760,00**
9705210	2-burners (3,5+7)	-	400	700	250	10,5	G20	**760,00**
9705230	2-burners (3,5+7)	-	400	700	250	10,5	G30	**760,00**
9706110	4-burners (3,5+2x5+7)	-	800	700	250	20,5	G20	**1250,00**
9706130	4-burners (3,5+2x5+7)	-	800	700	250	20,5	G30	**1250,00**
9706210	4-burners (3,5+5+2x7)	-	800	700	250	22,5	G20	**1250,00**
9706230	4-burners (3,5+5+2x7)	-	800	700	250	22,5	G30	**1250,00**
9706310	4-burners (2x5+2x7)	-	800	700	250	24,0	G20	**1250,00**
9706330	4-burners (2x5+2x7)	-	800	700	250	24,0	G30	**1250,00**
9707110	6-burners (3,5+3x5+2x7)	-	1200	700	250	32,5	G20	**1630,00**
9707130	6-burners (3,5+3x5+2x7)	-	1200	700	250	32,5	G30	**1630,00**
9707210	6-burners (3,5+2x5+2x7+9)	-	1200	700	250	36,5	G20	**1630,00**
9707230	6-burners (3,5+2x5+2x7+9)	-	1200	700	250	36,5	G30	**1630,00**
970000	Reducer cap for grate	-	200	200	-	-	-	**13,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	**86,00**
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	-	**99,00**
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	-	**120,00**
970005	WOK overlay	225	-	-	35	-	-	**47,00**

Reducer cap recommended for 3.5 kW and 5 kW burners

All prices quoted exclude Value Added Tax ("VAT")

INDUCTION RANGES

INOX

PL POLISH PRODUCT

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

INDUCTION COOKER

- ergonomic knobs
- **laser-engraved front panel**
- **induction hobs with a diameter of 250 mm and power of 3.5 kW**
- **9 power levels controlled by a knob**
- **cookware efficient cooling system**
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **units without chimney grid net allow using larger diameter cookware**
- a chimney can be used as optional equipment
- adjustable feet (45 mm)

Display

Ceramic induction hobs

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9705100	2 hobs	400	700	850	7	400	**2970,00**
9706100	4 hobs	800	700	850	14	400	**5230,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	**86,00**
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	**99,00**

CERAMIC TOPS

INOX

PL POLISH PRODUCT

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

CERAMIC COOKING TOP

- ergonomic knobs
- **laser-engraved front panel**
- work controls
- **HiLight hobs**
- hobs with a diameter of 225 mm and power of 2.5 kW
- **2 heating zones with TURBO feature**
- automatic overheating protection system
- smooth power adjustment
- **units without chimney grid net allow using larger diameter cookware**
- a chimney can be used as optional equipment
- adjustable feet (20 mm)

Intuitive control panel

Ceramic hobs

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9705500	2 hobs	400	700	250	5	400	**750,00**
9706500	4 hobs	800	700	250	10	400	**1310,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	**86,00**
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	**99,00**

All prices quoted exclude Value Added Tax ("VAT")

ELECTRIC RANGES

INOX

PL POLISH PRODUCT

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

4-HOB ELECTRIC RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- glass oven door
- dimensions of electric oven with convection 600x400/GN1/1: 660x445x285 mm (WxDxH)
- size of electric static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **electric oven with humidity control feature**
- oven compartment lighting
- oven grate included
- adjustable feet (45mm)

Humidity control system

Pressed stove bowl

Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type	Price net (€)
9715000	4 hobs	800	700	850	10,4 / 7	400	convection	**2190,00**
9716000	4 hobs	800	700	850	10,4 / 7	400	static	**2240,00**
990998	Oven grate 600x400	600	400	-	-	-		**43,00**
990999	Oven grate GN 2/1	650	530	-	-	-		**55,00**

6-HOB ELECTRIC RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- neutral cupboard with doors
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- glass oven door
- dimensions of electric oven with convection 600x400/GN1/1: 660x445x285 mm (WxDxH)
- size of static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **electric oven with humidity control feature**
- oven compartment lighting
- oven grate included
- adjustable feet (45mm)

Intuitive control system

Humidity control system

Auxiliary cupboard

Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type	Price net (€)
9717000	6 hobs	1200	700	850	15,6 / 7	400	convection	**2600,00**
9718000	6 hobs	1200	700	850	15,6 / 7	400	static	**2650,00**
990998	Oven grate 600x400	600	400	-	-	-	-	**43,00**
990999	Oven grate GN 2/1	650	530	-	-	-	-	**55,00**

All prices quoted exclude Value Added Tax ("VAT")

ELECTRIC HOB TOP

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- can be installed on open skeletal structure or base with a door
- **units without chimney grid net allow for using larger diameter cookware**
- a chimney can be used as optional equipment
- adjustable feet (20 mm)

Ergonomic control panel

Rounded edges

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9705000	2 hobs	400	700	250	5,2	400	**570,00**
9706000	4 hobs	800	700	250	10,4	400	**850,00**
9707000	6 hobs	1200	700	250	15,6	400	**1120,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	**86,00**
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	**99,00**
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	**120,00**

FRY TOPS AND GRILLS

INOX | PL POLISH PRODUCT

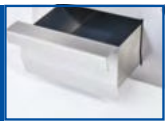
- processes carried out using liquid or natural gas, or electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments.

GAS FRY TOP

- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- spark generator powered by 230V
- grease container
- elevated rear lipping
- adjustable feet (20 mm)

Code	Description	W mm	D mm	H mm	P kW	U	Price net (€)
9730110	Single smooth	400	700	250	6,5	G20	**1250,00**
9730130	Single smooth	400	700	250	6,5	G30	**1250,00**
9730210	Single ribbed	400	700	250	6,5	G20	**1260,00**
9730230	Single ribbed	400	700	250	6,5	G30	**1260,00**
9731110	Double smooth	800	700	250	13	G20	**2200,00**
9731130	Double smooth	800	700	250	13	G30	**2200,00**
9731210	Double ribbed	800	700	250	13	G20	**2200,00**
9731230	Double ribbed	800	700	250	13	G30	**2200,00**
9731310	Double smooth/ribbed	800	700	250	13	G20	**2200,00**
9731330	Double smooth/ribbed	800	700	250	13	G30	**2200,00**

Waste and grease drawer



Easy to clean surface

ELECTRIC FRY TOP

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- working surface 2200/4400 cm²
- working temperature range up to 300°C
- two independent heating zones
- waste and grease discharge hole
- grease container
- elevated rear lipping
- can be installed on open skeletal structure or base with a door
- **optional cover for 800 mm plate (9731000)**
- **cover 9731000 allows reducing energy consumption down to 30%**
- adjustable feet (20 mm)

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9730100	Single smooth	400	700	250	4,05	400	**999,00**
9730200	Single ribbed	400	700	250	4,05	400	**1160,00**
9731100	Double smooth	800	700	250	8,1	400	**1580,00**
9731200	Double ribbed	800	700	250	8,1	400	**1690,00**
9731300	Double smooth/ribbed	800	700	250	8,1	400	**1690,00**
9731000	Cover	786	623	185	-	-	**580,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	**86,00**
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	**99,00**

Smooth/ ribbed hob

Ergonomic control panel

All prices quoted exclude Value Added Tax ("VAT")

stalgast

ELECTRIC FRY TOP WITH LID

- enhances the cooking effect of grilled products
- **energy consumption reduced by approx. 30%**
- lid structure made of stainless steel
- **has a glass, thermometer and baffles**
- the height of the grill with the lid open, approx. 920 mm
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- working surface 2200/4400 cm²
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- grease container
- high edges increase the comfort of work
- can be installed on open skeletal structure or base with a door
- adjustable feet (20 mm)

Termometer

Humidity control system

Code	Description	W mm	D mm	H mm	U V	P kW	Price net (€)
9731190	Smooth	800	700	430	400	8,1	**1790,00**
9731290	Ribbed	800	700	430	400	8,1	**1900,00**
9731390	Smooth/ribbed	800	700	430	400	8,1	**1900,00**

WATER GRILL

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- smooth temperature control
- **special grid integrated with the heater that quickly reaches the operating temperature**
- **steam grilling system makes the food more juicy and crispy**
- grease and condensate flow down into a special water-filled tank
- the tank is easy to keep clean
- has a self-cleaning feature
- special cleaning scraper included
- **chimney use optional**
- adjustable feet (20 mm)

Ergonomic control panel

Integrated grate with heater

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9732000	Water grill	400	700	250	4,08	400	**1590,00**
9733000	Water grill	800	700	250	8,16	400	**2600,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	**86,00**
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	**99,00**

CHROME FRY TOPS AND GRILLS

INOX PL POLISH PRODUCT

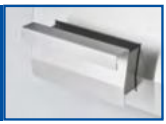
- designed for contact frying and grilling of various types of products; natural gas, propan-butan or electric-powered
- Line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed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

GAS FRY TOP, CHROME GRIDDLE

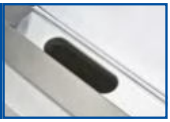
- chrome griddle
- ergonomic knobs
- **laser engraved front panel**
- **device protection system available from the control panel**
- **working surface: 2200/4400 cm²**
- working temperature range: up to 300 °C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to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

Code	Description	W mm	D mm	H mm	P kW	U	Price net (€)
9736110	Single smooth	400	700	250	6,5	G20	**1430,00**
9736130	Single smooth	400	700	250	6,5	G30	**1430,00**
9736210	Single ribbed	400	700	250	6,5	G20	**1490,00**
9736230	Single ribbed	400	700	250	6,5	G30	**1490,00**
9737110	Double smooth	800	700	250	13	G20	**2710,00**
9737130	Double smooth	800	700	250	13	G30	**2710,00**
9737210	Double ribbed	800	700	250	13	G20	**2710,00**
9737230	Double ribbed	800	700	250	13	G30	**2710,00**
9737310	Double smooth/ribbed	800	700	250	13	G20	**2710,00**
9737330	Double smooth/ribbed	800	700	250	13	G30	**2710,00**

Waste and grease drawer



Easy to clean surface



ELECTRIC FRY TOP, CHROME GRIDDLE

- chrome griddle
- ergonomic knobs
- **laser-engraved front panel with operation and power controls**
- **device protection system available from the control panel**
- **working surface: 2200/4400 cm²**
- working temperature range: up to 300 °C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- elevated rear edges
- can be mounted on a frame base or on a cabinet base with doors
- **cover for 800 mm plate (9731000) available as an option**
- adjustable feet

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9736100	Single smooth	400	700	250	4,05	400	**1160,00**
9736200	Single ribbed	400	700	250	4,05	400	**1300,00**
9737100	Double smooth	800	700	250	8,1	400	**1850,00**
9737200	Double ribbed	800	700	250	8,1	400	**1970,00**
9737300	Double smooth/ribbed	800	700	250	8,1	400	**1970,00**
9731000	Cover	786	623	185	-	-	**580,00**

Smooth/ ribbed hob

Ergonomic control panel

All prices quoted exclude Value Added Tax ("VAT")

stalgast

LAVA GRILL

- **laser-engraved front panel**
- burner with flame safety device
- burner pilot flame
- spark generator powered by 230V
- **smooth temperature control in the range 120-300 °C**
- **appliances with an S or V grate**
- **also available in gas versions G27 and G31**
- adjustable feet (45mm)

Type V grid ideal for grilling meat and vegetables

Lava stones included

Type S grid ideal for grilling fish and seafood

Ash drawer

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
9732010	Lava grill (grate V)	400	700	850	8	G20	**1650,00**
9732030	Lava grill (grate V)	400	700	850	8	G30	**1650,00**
9732110	Lava grill (grate S)	400	700	850	8	G20	**1710,00**
9732130	Lava grill (grate S)	400	700	850	8	G30	**1710,00**
9733010	Lava grill (grate V)	800	700	850	16	G20	**1970,00**
9733030	Lava grill (grate V)	800	700	850	16	G30	**1970,00**
9733110	Lava grill (grate S)	800	700	850	16	G20	**1970,00**
9733130	Lava grill (grate S)	800	700	850	16	G30	**1970,00**
973997	Type S fish grate for 400 units	-	-	-	-	-	**180,00**
973998	Type S fish grate for 400 units	-	-	-	-	-	**360,00**
973999	Lava stones	-	-	-	-	-	**12,00**

FRYERS

INOX | PL POLISH PRODUCT

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

GAS FRYER

- **compartment capacity up to 17 liters**
- burner with flame safety device
- burner pilot flame
- spark generator powered by 230V
- temperature control in the range 90-190°C
- „cold zone" system
- **frying oil release into the container**
- fryers 9725110 and 9725130 fitted with a basket 310x300x120 mm
- fryers 9725210 and 9725230 fitted with a basket 130x300x120 mm
- **frying oil container with filter included**
- **also available in gas versions G27 and G31**
- adjustable feet (45mm)

Frying oil container with filter

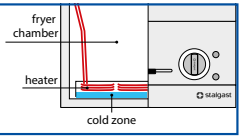
Efficient gas burner system

Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
9725110	Single fryer	400	700	850	17	15	G20	**2110,00**
9725130	Single fryer	400	700	850	17	15	G30	**2110,00**
9725210	Double fryer	400	700	850	2x7	12	G20	**2990,00**
9725230	Double fryer	400	700	850	2x7	12	G30	**2990,00**

ELECTRIC FRYER

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- temperature range up to 190°C
- „cold zone" system
- power cut protection after removing the heater
- movable heating elements for easy cleaning
- safe frying oil release
- can be installed on open skeletal structure or base with a door
- fitted with a basket 210x350x110 mm
- **optional placement of two baskets in one compartment (2x 105x350x110 mm)**
- adjustable feet (20 mm)

Cold zone



Possibility of placing two baskets in the compartment

Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
9725000	Single fryer	400	700	250	10	9	400	**1420,00**
9725500	Single fryer	400	700	850	15	15	400	**1650,00**
9726000	Double fryer	800	700	250	2x10	18	400	**2240,00**
979991	Set of two baskets for 9725000, 9726000	105	350	110	-	-	-	**225,00**

All prices quoted exclude Value Added Tax ("VAT")

FRIES WARMER

INOX PL POLISH PRODUCT

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

FRIES WARMER

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

Efficient heating lamp

Drip strainer

Ergonomic control panel

Handles for easy removal of the container

Code	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
9724500	400	700	440	do 75	1	230	**1100,00**

PANS

INOX | PL POLISH PRODUCT

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

GAS BRATT PAN

- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- spark generator powered by 230V
- **precise manual mechanism of tilting the working bowl**
- **narrow bowl outflow**
- **smoothly adjustable lid opening**
- **bowl working surface 0.35m²**
- **volume 58 l***
- **intended for stewing, cooking and frying**
- temperature control in the range 100-300°C
- **also available in gas versions G27 and G31**
- adjustable feet (45mm)

Automatic temperature control

Precise bowl tilting system

Code	W mm	D mm	H mm	P kW	S chops/h	U	V liters	Price net (€)
9740010	800	700	850	17	~200	G20	58	**3300,00**
9740030	800	700	850	17	~200	G30	58	**3300,00**

All prices quoted exclude Value Added Tax ("VAT")
*stated usable capacity

stalgast

ELECTRIC BRATT PAN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- **precise manual mechanism of tilting the working bowl**
- **narrow bowl outflow**
- **smoothly adjustable lid opening**
- **bowl working surface 0.35m²**
- **volume 58 l***
- **intended for stewing, cooking and frying**
- temperature control in the range 60-300°C
- adjustable feet (45mm)

Water pourer

Outflow adapted to small utensils

Ergonomic control panel

Code	W mm	D mm	H mm	P kW	S chops/h	U V	V liters	Price net (€)
9740000	800	700	850	10,8	~200	400	58	**3270,00**

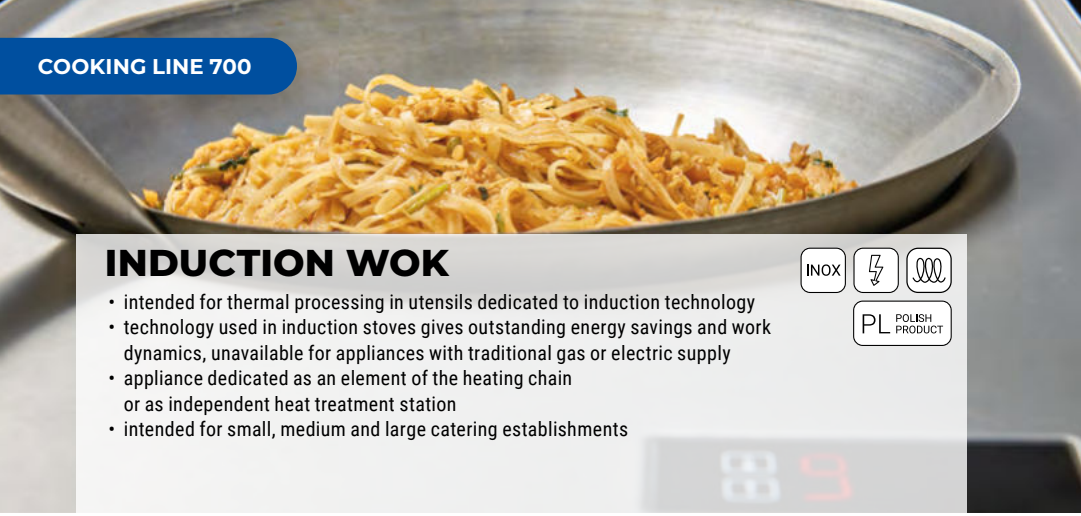
MULTIFUNCTION PAN

- **intended for stewing, frying, cooking and grilling**
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- **bowl contents release**
- **bowl stopper with safety overflow**
- **working surface 0.16m²**
- **volume 13 liters***
- **chimney use optional**
- adjustable feet (45mm)

Chute for GN containers

Working bowl with stopper

Code	Product	W mm	D mm	H mm	V liters	S kg/h	P kW	U V	Price net (€)
9741000	Pan	400	700	850	13	90	5	400	**1490,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	-	**86,00**



INDUCTION WOK

INOX

PL POLISH PRODUCT

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

WOK

- ergonomic knob
- **laser-engraved front panel**
- **induction bowl diameter 290 mm, 5 kW**
- **9 power levels controlled by a knob**
- **efficient cooling system**
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliance in the version without a combustion chimney**
- **chimney use optional**
- adjustable feet (45mm)

Display

Induction bowl

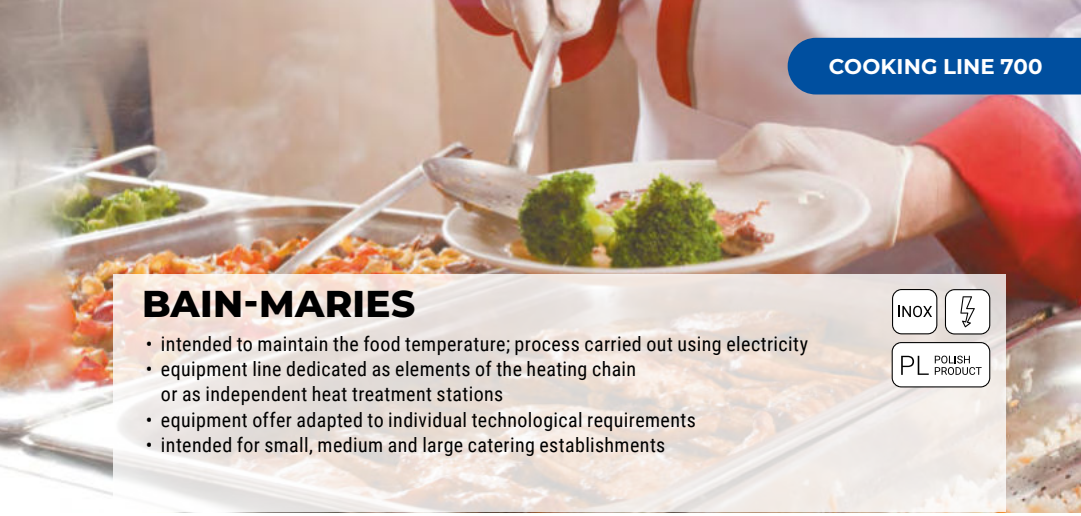
Code	Product	W mm	D mm	H mm	V liters	P kW	U	Price net (€)
9704005	Wok	400	700	850	25	5	400	**2210,00**
9700020	Chimney grid net for modules 400 mm	400	-	-	-	-	-	**86,00**

WOK PAN

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

Code	Ø mm	H mm	Price net (€)
037400	400	120	**21,80**
037401	400	120	**32,20**

All prices quoted exclude Value Added Tax ("VAT")



BAIN-MARIES

INOX

PL POLISH PRODUCT

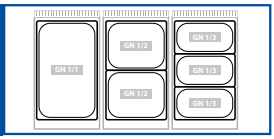
- intended to maintain the food temperature; process carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

BAIN-MARIE

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- temperature control in the range 30 to 95°C
- safe water drain
- volume: GN 1/1 or 2xGN 1/1 (max. height 150 mm)
- compartment size:
- model 9720000 306x508x155 mm
- model 9721000 630x508x155 mm
- can be installed on open skeletal structure or base with a door
- **chimney use optional**
- adjustable feet (20 mm)

Functional control panel

3 examples of GN setups



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
9720000	Bain-marie	400	700	250	0,8	230	**750,00**
9721000	Bain-marie	800	700	250	1,6	230	**1130,00**
9700020	Chimney grid net for modules 400 mm						**86,00**
9700040	Chimney grid net for modules 800 mm						**99,00**

PASTA COOKER

INOX

PL POLISH PRODUCT

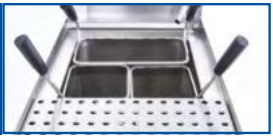
- intended for direct thermal processing of food, consisting in cooking
- process carried out using liquid or natural gas, or electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements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

GAS PASTA COOKER

- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system against running without water, available via the control panel**
- spark generator powered by 230V
- solenoid valve for filling with water
- overflow hole
- water drain outlet
- **possibility of using GN 1/3 baskets and/or the GN set 2x1/6**
- the price does not include pasta baskets
- adjustable feet (45mm)

Water pourer

Drip tray



Code	Product	W mm	D mm	H mm	V liters	P kW	U	Price net (€)
9745110	Pasta cooker	400	700	850	25	9,1	G20	**1990,00**
9745130	Pasta cooker	400	700	850	25	9,1	G30	**1990,00**
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-	**110,00**
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-	**150,00**

All prices quoted exclude Value Added Tax ("VAT")

ELECTRIC PASTA COOKER

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system against running without water, available via the control panel**
- stainless steel heating elements placed inside the container
- solenoid valve for filling with water
- overflow hole
- water drain outlet
- **possibility of using GN 1/3 baskets and/or the GN set 2x1/6**
- **chimney use optional**
- the price does not include pasta baskets
- adjustable feet (45mm)

Ergonomic control panel

Pasta baskets

Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
9745000	Pasta cooker	400	700	850	15	6	400	**1570,00**
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-	**110,00**
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-	**150,00**
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	**86,00**

NEUTRAL ELEMENTS

PL POLISH PRODUCT

INOX

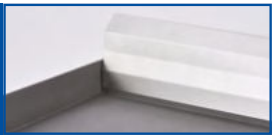
- intended for storage and expanding the working surface on worktops
- neutral elements dedicated as a supplement of the heating chain or as independent work station
- intended for small, medium and large catering establishments

NEUTRAL STATION

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

Pull-out drawer in GN standard

Chimney use optional



No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**9700200**	Neutral station	400	700	250	**300,00**
	9700400	Neutral station	800	700	250	**360,00**
	9700600	Neutral station	1200	700	250	**370,00**
2.	**9700210**	Neutral station with drawer	400	700	250	**400,00**
	9700410	Neutral station with drawer	800	700	250	**510,00**
	9700610	Neutral station with 2 drawers	1200	700	250	**720,00**
	9700020	Chimney grid net for modules 400 mm	-	-	-	**86,00**
	9700040	Chimney grid net for modules 800 mm	-	-	-	**99,00**
	9700060	Chimney grid net for modules 1200 mm	-	-	-	**120,00**

All prices quoted exclude Value Added Tax ("VAT")

BASES AND ACCESSORIES

PL POLISH PRODUCT | INOX

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

BASES FOR DEVICES

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

No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**9701200**	Skeletal base	400	575	600	**210,00**
	9701400	Skeletal base	800	575	600	**305,00**
	9701600	Skeletal base	1200	575	600	**399,00**
2.	**9702200**	Open base	400	575	600	**315,00**
	9702400	Open base	800	575	600	**389,00**
	9702600	Open base	1200	575	600	**473,00**
3.	**9703200**	Base with doors	400	640	600	**399,00**
	9703400	Base with doors	800	640	600	**546,00**
	9703600	Base with doors	1200	640	600	**651,00**

DOORS FOR BASES

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

No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**9700041**	Door 400 - left	393	110	441	**100,00**
	9700042	Door 400 - right	393	110	441	**100,00**
2.	**9700061**	Door 600 - left	593	110	441	**120,00**
	9700062	Door 600 - right	593	110	441	**120,00**

CHIMNEY GRID NET

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

Code	W mm	Price net (€)
9700020	400 mm	**86,00**
9700040	800 mm	**99,00**
9700060	1200 mm	**120,00**

COUNTERTOP CONNECTION STRIP

No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**9700071**	Low short	8	589	19	**30,00**
	9700072	Low medium	8	619	19	**35,00**
	9700073	Low long	8	660	19	**37,00**
2.	**9700081**	High short	7	589	40	**34,00**
	9700082	High medium	7	617	40	**39,00**

REDUCER CAP

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

Code	Ø mm	H mm	Price net (€)
970000	225	35	**13,00**

WOK OVERLAY

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

Code	W mm	D mm	Price net (€)
970005	200	200	**47,00**

FREESTANDING DEVICES

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

All prices quoted exclude Value Added Tax ("VAT")

GAS STOCKPOT STOVE

PL POLISH PRODUCT | INOX

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

TOP LINE STOCKPOT STOVES

- cast iron grids
- **9kW double-crown burner**
- pilot flame
- burner with flame safety device
- **burner power reduction to 1/3 (economical flame)**
- **suitable for large pots of 50 to 100 l**
- adjustable feet (20 mm)

Efficient and economical gas burner, cast iron grids

Code	Product	W mm	D mm	H mm	P kW	U	Price net (€)
773001	Single stove	565	605	380	9	G20	**480,00**
773003	Single stove	565	605	380	9	G30	**480,00**
773011	Double stove	1140	605	380	2x9	G20	**850,00**
773013	Double stove	1140	605	380	2x9	G30	**850,00**
773000	Reducer cap for grate	300	300	10	-	-	**20,00**

STANDARD LINE POWER STOCKPOT STOVE

- **removable stainless steel grate**
- **14 kW burner**
- burner pilot flame
- burner with flame safety device
- **burner power reduction to 1/3 (economical flame)**
- **dedicated for large pots of 50 to 100 l**
- adjustable feet (20 mm)
- using pots with Ø 450-500 mm recommended

14 kW burner

Code	W mm	D mm	H mm	P kW	U	Price net (€)
773035	567	639	394	14	G20	**560,00**
773036	567	639	394	11	G30	**560,00**

STANDARD LINE AUXILIARY STOCKPOT STOVE

- stainless steel grill
- burner pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- suitable for pots up to 40 l
- nozzles for G20 included
- adjustable feet (20 mm)

Code	W mm	D mm	H mm	P kW	U	Price net (€)
773051	340	340	340	5	G30	**330,00**
773052	340	340	340	5	G20	**330,00**

All prices quoted exclude Value Added Tax ("VAT")

INDUCTION STOCKPOT STOVES

INOX

PL POLISH PRODUCT

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

INDUCTION STOCKPOT STOVE

- ergonomic knobs
- **773025 induction hob with a diameter of 340 mm and power of 5 kW**
- **773028 induction hob with a diameter of 400 mm and power of 8 kW**
- **9 power levels controlled by a knob**
- **efficient cooling system**
- pot detection system
- **very robust ceramic plate**
- work parameters display
- **dedicated for large pots of 50 to 100 l**
- adjustable feet (20 mm)

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
773025	500	500	380	5	400	**1700,00**
773028	600	600	380	8	400	**1990,00**

ELECTRIC STOCKPOT STOVES

INOX

PL POLISH PRODUCT

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

ELECTRIC STOCKPOT STOVE

- hob with a diameter of 400 mm and power of 5 kW
- six-level power adjustment range
- **dedicated for large pots of 50 to 100 l**
- adjustable feet (20 mm)

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
773020	580	580	380	5	400	**890,00**

FREESTANDING GAS TOPS

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

INOX

PL POLISH PRODUCT

FREESTANDING GAS TOP

- cast iron grids
- available in 4and 6-burner versions
- different burner configurations: 3.5 kW; 5 kW; 7kW (double-crown); 9kW (double-crown);
- pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- adjustable feet (20 mm)

1

No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
1.	**979511**	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G20	**1440,00**
	979513	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30	**1440,00**
	979521	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20	**1440,00**
	979523	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30	**1440,00**
	979531	4-burners (2x5+2x7)	-	800	700	850	24,0	G20	**1440,00**
	979533	4-burners (2x5+2x7)	-	800	700	850	24,0	G30	**1440,00**
	979611	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20	**2040,00**
	979613	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30	**2040,00**
	979621	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20	**2040,00**
	979623	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G30	**2040,00**
2.	**970000**	Reducer overlay	-	200	200	-	-	-	**13,00**
	970005	WOK overlay	225	-	-	35	-	-	**47,00**

REDUCER CAP

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

2

All prices quoted exclude Value Added Tax ("VAT")

stalgast

FREESTANDING GAS TOP

- available in 4and 6-burner versions
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown; 9kW double-crown
- pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- adjustable feet (20 mm)

1

Cast iron grids

No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
1.	**999511**	4-burners (3,5+2x5+7)	-	900	900	850	20,5	G20	**1540,00**
	999513	4-burners (3,5+2x5+7)	-	900	900	850	20,5	G30	**1540,00**
	999521	4-burners (3,5+5+2x7)	-	900	900	850	22,5	G20	**1540,00**
	999523	4-burners (3,5+5+2x7)	-	900	900	850	22,5	G30	**1540,00**
	999531	4-burners (2x5+2x7)	-	900	900	850	24,0	G20	**1540,00**
	999533	4-burners (2x5+2x7)	-	900	900	850	24,0	G30	**1540,00**
	999541	4-burners (3,5+5+7+9)	-	900	900	850	24,5	G20	**1540,00**
	999543	4-burners (3,5+5+7+9)	-	900	900	850	24,5	G30	**1540,00**
	999551	4-burners (9+9+9+9)	-	900	900	850	36	G20	**1540,00**
	999553	4-burners (9+9+9+9)	-	900	900	850	36	G30	**1540,00**
	999611	6-burners (3,5+3x5+2x7)	-	1300	900	850	32,5	G20	**2170,00**
	999613	6-burners (3,5+3x5+2x7)	-	1300	900	850	32,5	G30	**2170,00**
	999621	6-burners (3,5+2x5+2x7+9)	-	1300	900	850	36,5	G20	**2170,00**
	999623	6-burners (3,5+2x5+2x7+9)	-	1300	900	850	36,5	G30	**2170,00**
2.	**970000**	Reducer overlay	-	200	200	-	-	-	**13,00**
	970005	WOK overlay	225	-	-	35	-	-	**47,00**

REDUCER CAP

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

2

4-BURNER FREESTANDING GAS TOP, SELF ASSEMBLY

- **self assembly version with a robust structure**
- efficient gas burners in various configurations
- solid module - leg connection
- pilot flame
- cast iron grids
- gas supply G20 or G30
- bottom shelf included
- space saving during storage
- cost optimization during transport
- removable dishwasher-safe bowl
- adjustable feet (20 mm)

NEW

1

Self-assembly, robust structure

REDUCER CAP

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

2

WOK OVERLAY

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

3

No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
1.	**978511**	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G20	**1300,00**
	978513	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30	**1300,00**
	978521	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20	**1300,00**
	978523	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30	**1300,00**
	978531	4-burners (2x5+2x7)	-	800	700	850	24,0	G20	**1300,00**
	978533	4-burners (2x5+2x7)	-	800	700	850	24,0	G30	**1300,00**
2.	**970000**	Reducer overlay	-	200	200	-	-	-	**13,00**
3.	**970005**	WOK overlay	225	-	-	35	-	-	**47,00**

All prices quoted exclude Value Added Tax ("VAT")

6-BURNER FREESTANDING GAS TOP, SELF ASSEMBLY

NEW

- **self assembly version with a robust structure**
- efficient gas burners in various configurations
- solid module - leg connection
- pilot flame
- cast iron grids
- gas supply G20 or G30
- bottom shelf included
- space saving during storage
- cost optimization during transport
- removable dishwasher-safe bowl
- adjustable feet (20 mm)

1

Self-assembly, robust structure

REDUCER CAP

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

2

WOK OVERLAY

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

3

No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
1.	**978611**	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20	**1840,00**
	978613	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30	**1840,00**
	978621	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20	**1840,00**
	978623	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G30	**1840,00**
2.	**970000**	Reducer overlay	-	200	200	-	-	-	**13,00**
3.	**970005**	WOK overlay	225	-	-	35	-	-	**47,00**

INDUCTION RANGETOPS

INOX

PL POLISH PRODUCT

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

FREESTANDING INDUCTION COOKER

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

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
979510	2 - induction fields	400	700	850	7	400	**3190,00**
979610	4 - induction fields	800	700	850	14	400	**5190,00**

Ceramic induction hobs

All prices quoted exclude Value Added Tax ("VAT")

stalgast

FREESTANDING ELECTRIC HOB TOPS

INOX

PL POLISH PRODUCT

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

FREESTANDING ELECTRIC HOB TOP

- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- available in 4and 6-hob versions
- **pressed stove plate**
- adjustable feet (20 mm)

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
979500	4 hobs	800	700	850	10,4	400	**1080,00**
979600	6 hobs	1200	700	850	15,6	400	**1660,00**

ELECTRIC FRY TOPS

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

INOX

PL POLISH PRODUCT

FREESTANDING ELECTRIC FRY TOP

- ergonomic knobs
- laser engraved front panel
- operation and power control
- safety system access available on the control panel
- working surface: 2200/4400 cm²
- two separate work zones for 800 mm plates
- operating temperature range: up to 300°C
- waste and grease drainage
- oil container
- elevated rear wounds
- adjustable feet

Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
979301	Single smooth	400	700	850	4,05	400	**1360,00**
979302	Single ribbed	400	700	850	4,05	400	**1450,00**
979311	Double smooth	800	700	850	8,10	400	**1900,00**
979312	Double ribbed	800	700	850	8,10	400	**2090,00**
979313	Double smooth/ribbed	800	700	850	8,10	400	**2090,00**

Ergonomic control panel

All prices quoted exclude Value Added Tax ("VAT")

stalgast

ELECTRIC FRYER

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

INOX

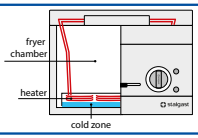
PL POLISH PRODUCT

FREESTANDING ELECTRIC FRYER

- ergonomic knobs
- laser engraved front panel
- operation and power controls
- safety system access available on the control panel
- temperature range: up to 190°C
- „cold zone" system
- protection that cuts off the power after removing the heater
- movable heating elements for easy cleaning
- safe frying drain
- equipped with a basket with dimensions: 210x350x110 mm
- ptional: the possibility of placing two baskets in one chamber (2x- 105x350x110 mm)
- adjustable feet

Possibility of placing two baskets in the compartment

Cold zone



Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
979250	Single fryer	400	700	850	10	9	400	**1750,00**
979991	Set of two baskets	105	350	110	-	-	-	**225,00**

ELECTRIC BRATT PAN

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

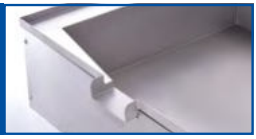
INOX

PL POLISH PRODUCT

ELECTRIC TILTING BRATT PAN

- **large bowl working surface 0.27 m² for simultaneous preparation of several dishes**
- manual bowl tilting for emptying its contents quickly and efficiently
- **volume 40 l**
- extremely stable appliance structure
- adjustable feet (20 mm)

Bowl made of stainless steel



Smooth temperature control

Reinforced base design

Additional equipment: shower set 651202

Code	Product	W mm	D mm	H mm	T °C	S chops/h	P kW	U V	Price net (€)
778002	Pan	700	786	912	up to 300	100	6,3	400	**1450,00**
651202	Shower set	-	-	-	-	-	-	-	**75,00**

All prices quoted exclude Value Added Tax ("VAT")

stalgast

MULTIFUNCTIONAL CONVECTION OVEN

INOX

PL POLISH PRODUCT

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

MULTIFUNCTIONAL CONVECTION OVEN

- **3 operating modes:**
  top heater (toaster function)
  fan heater (convection function)
  top and fan heater combined (convection function plus toaster)
- **intuitive control system**
- **glass oven door**
- oven compartment lighting
- 120 min. timer in continious work function
- option to set together up to 3 ovens
- oven compartment size 660x445x285 mm
- three levels of rails
- stainless steel grill included
- work and power controls
- housing made of galvanized steel
- adjustable feet (45 mm)

Double glazed oven door

Stainless steel handle

3 oven operation modes

Stove connection kit

Adjustable feet

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
965001	Oven	800	640	600	6,54	400	**999,00**
960001	Connection set	-	-	-	-	-	**106,00**

COOKWARE

02

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

Comfort Line pots 53
Gredil pots 54
Premium pots, High pot with tap 55-57
Base for pots 57
Complementary accessories 56-57
Frying pans 58-64
WOK pans 59
Titanium-coated frying pans 60
Frying pans with non-stick coating 61-64
Comfort frying pans 61-62
Cast iron cookware 65

COMFORT LINE POTS

INOX

- a line of stainless steel pots
- **multi-layer bottom**
- possibility to buy additional lids

NEW

HIGH POT

- without lid

Code	Ø mm	H mm	V* liters	Price net (€)
011161	160	150	2,8	**38,70**
011201	200	190	5,8	**54,40**
011241	240	200	8,5	**66,50**
011281	280	240	14,5	**103,00**
011321	320	320	25,0	**156,00**
011361	360	360	36,0	**207,00**
011401	400	400	47,5	**246,00**
011451	450	450	71,0	**338,00**
011501	500	500	95,0	**403,00**

MEDIUM POT

- without lid

Code	Ø mm	H mm	V* liters	Price net (€)
012161	160	110	2,0	**30,50**
012201	200	130	3,8	**39,50**
012241	240	150	6,0	**54,00**
012281	280	170	10,0	**78,20**
012321	320	190	14,5	**110,00**
012361	360	220	20,5	**148,00**
012401	400	250	29,5	**191,00**
012451	450	280	42,5	**273,00**
012501	500	300	54,5	**307,00**

LOW POT

- without lid

Code	Ø mm	H mm	V* liters	Price net (€)
013201	200	90	2,5	**37,20**
013241	240	105	4,3	**49,70**
013281	280	120	7,0	**73,50**
013321	320	150	11,0	**101,00**
013361	360	170	16,0	**144,00**
013401	400	190	22,0	**178,00**

SAUCEPAN

- without lid

Code	Ø mm	H mm	V* liters	Price net (€)
015161	160	75	1,5	**32,10**
015201	200	90	2,5	**40,70**
015241	240	105	4,3	**56,30**
015281	280	120	7,0	**79,40**

LID

Code	Ø mm	Price net (€)
019161	160	**8,60**
019201	200	**12,10**
019241	240	**16,00**
019281	280	**21,50**
019321	320	**29,70**
019361	360	**35,60**
019401	400	**41,80**
019451	450	**51,20**
019501	500	**62,60**

SAUCEPAN

- without lid

Code	Ø mm	H mm	V* liters	Price net (€)
017161	160	60	0,7	**35,20**
017201	200	60	1,2	**43,40**
017241	240	70	2,2	**54,00**

PASTA COOKING INSERT

- suitable for pots with a diameter of min. 360 mm and height of min. 220 mm
- price per item

Code	Price net (€)
020361	**51,60**

GREDIL POTS

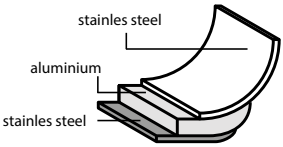
INOX

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

1

2

Multi-layer bottom



1 HIGH POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
011245	240	200	9	**50,60**
011285	280	250	15,4	**63,50**
011325	320	260	20,9	**82,40**
011345	320	320	25,7	**88,90**
011365	360	360	36,6	**114,00**
011405	400	400	50,3	**149,00**
011455	450	450	71,6	**219,00**
011505	500	500	98,2	**270,00**

2 MEDIUM POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
012285	280	180	11,1	**63,20**
012325	320	200	16,1	**77,60**
012365	360	220	22,4	**106,00**
012405	400	260	32,6	**131,00**
012455	450	360	57,3	**199,00**

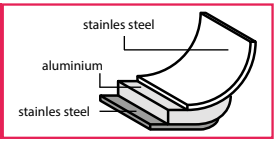
All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

PREMIUM LINE POTS

INOX

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

Multi-layer capsule bottom



Lids included

Multi-point welded handles

HIGH POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
011162	160	120	2,5	**32,80**
011202	200	200	6,3	**47,50**
011242	240	200	9,0	**59,10**
011282	280	250	15,4	**75,60**
011322	320	260	20,9	**117,00**
011342	320	320	25,7	**126,00**
011362	360	360	36,6	**159,00**
011402	400	400	50,3	**205,00**
011452	450	450	71,6	**276,00**
011502	500	500	98,2	**336,00**

MEDIUM POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
012162	160	95	1,9	**33,30**
012202	200	140	4,4	**41,40**
012242	240	160	7,2	**52,00**
012282	280	180	11,1	**65,80**
012322	320	200	16,1	**105,00**
012362	360	220	22,4	**127,00**
012402	400	300	37,7	**168,00**
012452	450	360	57,3	**247,00**
012502	500	320	62,8	**247,00**

LOW POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
013202	200	105	3,3	**40,10**
013242	240	110	5,0	**46,60**
013282	280	130	8,0	**60,70**
013322	320	160	12,9	**98,90**
013362	360	180	18,3	**120,00**
013402	400	250	31,4	**163,00**

HIGH POT

• without lid

Code	Ø mm	H mm	V* liters	Price net (€)
011204	200	200	6,3	**37,10**
011244	240	200	9,0	**49,10**
011284	280	250	15,4	**61,40**
011324	320	260	20,9	**96,10**
011344	320	320	25,7	**107,00**
011364	360	360	36,6	**128,00**
011404	400	400	50,3	**172,00**
011454	450	450	71,6	**236,00**
011504	500	500	98,2	**285,00**

MEDIUM POT

• without lid

Code	Ø mm	H mm	V* liters	Price net (€)
012204	200	140	4,4	**32,50**
012244	240	160	7,2	**43,30**
012284	280	180	11,1	**53,40**
012324	320	200	16,1	**84,40**
012364	360	220	22,4	**98,70**
012404	400	300	37,7	**145,00**
012454	450	360	57,3	**207,00**
012504	500	320	62,8	**211,00**

LOW POT

• without lid

Code	Ø mm	H mm	V* liters	Price net (€)
013204	200	105	3,3	**30,10**
013244	240	110	5,0	**36,50**
013284	280	130	8,0	**48,00**
013324	320	160	12,9	**75,80**
013364	360	180	18,3	**91,40**
013404	400	250	31,4	**128,00**

STEWING POT

• with lid

Code	Ø mm	H mm	V* liters	Price net (€)
016362	360	110	11,2	**107,00**

STEWING POT

• without lid

Code	Ø mm	H mm	V* liters	Price net (€)
016364	360	110	11,2	**82,00**

LID

Code	Ø mm	Price net (€)
019164	160	**6,27**
019204	200	**7,98**
019244	240	**9,97**
019284	280	**12,00**
019324	320	**18,60**
019364	360	**23,90**
019404	400	**27,80**
019454	450	**39,50**
019504	500	**45,50**

SAUCEPAN

• with lid

Code	Ø mm	H mm	V* liters	Price net (€)
015162	160	95	1,9	**29,50**
015202	200	105	3,3	**36,80**
015242	240	110	5,0	**44,90**
015282	280	130	8,0	**61,70**

SAUCEPAN

• without lid

Code	Ø mm	H mm	V* liters	Price net (€)
015164	160	95	1,9	**22,40**
015204	200	105	3,3	**27,10**
015244	240	110	5,0	**36,40**
015284	280	130	8,0	**47,80**

SAUCEPAN

• without lid

Code	Ø mm	H mm	V* liters	Price net (€)
017202	200	65	1,2	**24,80**
017242	240	75	2,2	**30,10**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

HIGH POT WITH TAP

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

Code	Ø mm	H mm	V liters	Price net (€)
011410	400	400	50,3	**172,00**

HANGER FOR LIDS

- Ø max. 320 mm
- for 6 lids

Code	W mm	D mm	H mm	Price net (€)
019001	290	130	520	**40,60**

FISH COOKING POT

Code	W mm	D mm	H mm	V liters	Price net (€)
095450	450	150	100	6,0	**50,10**

COOKING INSERTS

- the set includes 4 inserts
- suitable for low pot 013322 (p. 55), 013324 (p. 56)

Code	Ø mm	H mm	Price net (€)
020320	300	180	**98,00**

BASE FOR POTS

- welded structure

Code	W mm	D mm	H mm	Price net (€)
010404	400	400	450	**154,00**
010505	500	500	450	**169,00**
010606	600	600	450	**191,00**

PANS

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

PAN

- pans 014361 and 014401 have an additional handle

INOX

No.	Code	Ø mm	H mm	Price net (€)
1.	**014201**	200	40	**34,90**
	014241	240	45	**43,80**
	014281	280	50	**64,90**
	014321	320	55	**83,30**
2.	**014361**	360	60	**115,00**
	014401	400	60	**149,00**

1 NEW

2 NEW

PAN

- pans 014323, 014363 and 014403 have an additional handle

INOX

Code	Ø mm	H mm	Price net (€)
014203	200	40	**22,30**
014243	240	42	**28,50**
014283	280	48	**32,50**
014323	320	52	**50,30**
014363	360	65	**64,20**
014403	400	70	**82,90**

NEW

PAELLA PAN

INOX

Code	Ø mm	H mm	Price net (€)
014311	360	60	**106,00**
014411	400	60	**138,00**

NEW

All prices quoted exclude Value Added Tax ("VAT")

WOK PAN

- multi-layer bottom

INOX

Code	Ø mm	H mm	Price net (€)
016381	380	60	**124,00**

NEW

WOK PAN

- model 037400 satin steel
- model 037401 polished steel

No.	Code	Ø mm	H mm	L (handle) mm	Price net (€)
1.	**037400**	400	120	200	**21,80**
2.	**037401**	400	120	185	**32,20**

Handle attachment 037400

Handle attachment 037401

NON-STICK PAN

- Teflon-coated

TEFLON

Code	Ø mm	H mm	Price net (€)
014244	240	42	**39,90**
014284	280	48	**49,90**
014324	320	52	**70,80**

CARBON STEEL PAN

- with a non-stick coating

Code	Ø mm	H mm	Price net (€)
037280	280	40	**20,30**

TITANIUM-COATED PANS

TITANIUM-COATED PAN

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

Al

Pan bottom

Code	Ø mm	H mm	Price net (€)
034240	240	55	**63,00**
034280	280	55	**72,00**
034320	320	55	**82,00**

TITANIUM-COATED PAN

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

Al

Pan bottom

Code	Ø mm	H mm	Price net (€)
034241	240	50	**70,30**
034281	280	55	**80,70**

NON-STICK PAN

- with a Xylan non-stick coating
- easily cleaned surface

INOX

Handle attachment

Pan bottom

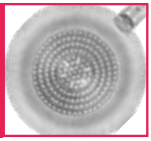
Code	Ø mm	H mm	Price net (€)
014245	240	50	**19,30**
014285	280	55	**24,60**

All prices quoted exclude Value Added Tax ("VAT")

ALUMINUM PANS WITH NON-STICK COATING, COMFORT PLUS

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

Pan bottom



PANCAKE PAN

Al

Code	Ø mm	H mm	V liters	Price net (€)
018247	240	28	0,9	**44,20**
018287	280	30	1,3	**53,20**
018327	320	35	1,9	**61,80**

NEW

PAN

Al

Code	Ø mm	H mm	V liters	Price net (€)
018246	240	47	1,6	**47,70**
018286	280	51	2,4	**55,90**
018326	320	55	3,5	**64,90**
018366	360	59	4,8	**87,20**
018406	400	63	6,3	**106,00**

NEW

WOK PAN

Al

Code	Ø mm	H mm	V liters	Price net (€)
018261	280	93	4,2	**63,00**
018321	320	95	5,3	**72,00**
018361	360	120	8,5	**105,00**

NEW

ALUMINUM PANS WITH NON-STICK COATING, COMFORT

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

NEW

PANCAKE PAN

AI

Code	Ø mm	H mm	V liters	Price net (€)
018264	260	30	1,1	**37,90**
018304	300	31	1,5	**45,00**

PAN

AI

Code	Ø mm	H mm	V liters	Price net (€)
018204	200	42	1,0	**29,30**
018244	240	47	1,6	**37,90**
018284	280	51	2,4	**43,80**
018324	320	53	2,9	**51,20**
018364	360	59	4,8	**72,40**
018404	400	63	6,3	**87,60**

NEW

ALUMINUM PANS WITH NON-STICK COATING, COMFORT GRAPHITE

NEW

PANCAKE PAN WITH GRANITE COATING

AI

Code	Ø mm	H mm	V liters	Price net (€)
018263	260	29	1,1	**37,90**
018303	300	31	1,5	**45,80**

PAN WITH GRANITE COATING

AI

Code	Ø mm	H mm	V liters	Price net (€)
018203	200	42	0,9	**27,40**
018243	240	47	1,6	**36,00**
018283	280	51	2,4	**44,20**
018323	320	55	3,5	**52,40**
018363	360	59	4,8	**73,50**
018403	400	63	6,4	**90,00**

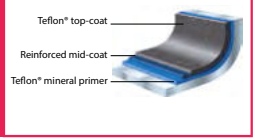
NEW

All prices quoted exclude Value Added Tax ("VAT")

ALUMINUM PANS WITH NON-STICK COATING, PLATINUM

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

3-layer Teflon coating



1 PAN

- induction layer on the bottom of the pan

Code	Ø mm	H mm	V liters	Price net (€)
035200	200	35	0,8	**21,70**
035240	240	45	2,0	**24,90**
035280	280	50	3,0	**32,40**

2 PANCAKE PAN

- induction layer on the bottom of the pan

Code	Ø mm	H mm	Price net (€)
032260	255/215	17	**27,60**
032300	292/255	17	**33,90**

Epoxy steel handle

1 PAN

- pans with a diameter of 200 to 280 mm have a wall thickness of 4 mm
- pans with a diameter of 320 mm have a wall thickness of 5 mm

Code	Ø mm	H mm	V liters	Price net (€)
035201	200	35	0,8	**17,50**
035241	240	40	1,2	**22,10**
035281	280	45	2,0	**28,90**
035321	320	50	3,0	**34,40**
035361	360	55	4,0	**45,90**
035401	400	60	5,0	**58,80**

2 PANCAKE PAN

Code	Ø mm	H mm	Price net (€)
032261	255 / 215	17	**27,40**
032301	292 / 255	17	**31,00**

MATFER BOURGEAT

ALUMINUM PANS WITH NON-STICK COATING

TEFLON

Al

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

PAN

Code	Ø mm	H mm	V liters	Price net (€)
031200	200	40	0,9	**32,01**
031240	240	40	1,3	**38,17**
031280	280	45	2,0	**43,67**
031320	320	50	3,0	**54,89**
031360	360	50	4,0	**72,38**
031400	400	55	5,0	**84,37**

DEEP PAN

Code	Ø mm	H mm	V liters	Price net (€)
036200	200	60	1,6	**55,02**
036240	240	65	2,6	**59,54**
036280	280	75	3,8	**74,03**

PANCAKE PAN

Code	Ø mm	H mm	V liters	Price net (€)
032250	250	20	0,8	**33,39**
032280	280	20	1,1	**36,23**

FISH PAN

Code	W mm	D mm	H mm	V liters	Price net (€)
034380	380	260	40	3,0	**102,69**

All prices quoted exclude Value Added Tax ("VAT")

stalgast

CAST IRON COOKWARE

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

1

3

1 GRILL PAN

- square

Code	W mm	D mm	H mm	M kg	Price net (€)
049003	230	230	35	2,6	**21,10**

2 GRILL HOB

- double-sided (smooth/grooved)

Code	W mm	D mm	H mm	M kg	Price net (€)
049002	480	260	20	5,0	**37,10**

3 PLATTER

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

Code	W mm	D mm	H mm	M kg	Price net (€)
049004	240	140	25	1,13	**16,20**

2

PLATTER

- black cast iron mini-dish, ideal for serving hot meals
- black color obtained in the firing process
- maintains high temperature of the served dishes over a logn time
- cast iron vessels require maintenance by greasing the surface with edible oil
- wooden stand included (WxD: 310x160 mm)

Code	W mm	D mm	H mm	V liters	Price net (€)
049012	210	150	55	0,8	**25,70**

KITCHEN UTENSILS

03

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

Buckets 67-68
Salad spinner 68
Bowls, tubs 68-69, 71
Sieves, colanders 70-71
Serving accessories 72-75
Spatulas, whisks 76-77
Potato masher 77
Scoops, pitchers, measuring cups 78-80
Displays 81-82
Dispensers, racks for sauces 82
Tweezers, tongs, openers 83-84
Decoration knives and accessories 85-87
Can opener 88
Manual vegetable slicing appliances 89
Scales 90-92
Thermometers 93

PREMIUM BUCKETS OF STAINLESS STEEL

Lindén

INOX

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

BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
091061	235 / 157	245	7	**56,40**
091101	280 / 200	245	10	**67,30**
091121	290 / 200	270	12	**79,60**
091151	305 / 200	310	15	**83,00**

RING BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
092101	280 / 202	265	10	**94,00**
092121	290 / 202	290	12	**106,00**
092151	305 / 202	330	15	**112,00**

LID

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

Code	Ø mm	Price net (€)
093101	280	**26,30**
093121	290	**28,50**
093151	305	**30,50**

STAINLESS STEEL BUCKETS

INOX

- scale inside the bucket
- ring buckets can be stacked

BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
091063	230/155	250	7	**42,30**
091103	293/205	245	10	**42,30**
091123	295/230	275	12	**52,90**
091153	300/200	340	15	**58,90**

RING BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
092103	275/200	285	10	**56,70**
092123	290/200	305	12	**64,00**
092153	300/200	354	15	**63,90**

LID

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

Code	Ø mm	Price net (€)
093103	275	**12,30**
093123	290	**14,40**
093153	300	**18,10**

SALAD SPINNER

- made of durable plastic
- water drainage system

PP

Code	Ø mm	H mm	V liters	Price net (€)
072190	420	580	19	**196,00**

Removable basket

Water drainage hose

BUCKET

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

NEW

Code	W mm	D mm	V liters	Price net (€)
094100	290	290	12,0	**15,00**

BOWL

- profiled edge for easier emptying of the utensil
- acceptable for food contact

PP

Code	Ø mm	H mm	V liters	Price net (€)
086170	144	112	1,2	**1,69**
086380	328	167	10,0	**9,09**

BOWL

- tempered glass with high mechanical strength and thermal resistance
- sold in case batches (K)

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400083	60	27	0,03	24	**0,99**
400090	120	53	0,31	6	**1,67**
400091	140	63	0,55	6	**2,27**
400095	172	76	1,20	6	**3,14**
400092	200	87	1,60	6	**4,08**
400093	230	101	2,50	6	**4,49**
400094	262	113	3,70	6	**6,80**

All prices quoted exclude Value Added Tax ("VAT")

BOWL

INOX

- polished steel

Code	Ø mm	H mm	V liters	Price net (€)
082180	180	80	1,2	**4,80**
082200	200	80	1,6	**6,55**
082240	240	100	2,7	**8,02**
082280	280	100	4,0	**9,08**
082300	300	110	5,0	**10,30**
082320	320	110	6,0	**12,10**
082360	360	130	8,0	**15,30**

BOWL

INOX

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

Code	Ø mm	H mm	V liters	Price net (€)
082400	400	110	8,0	**18,10**
082500	500	130	14,0	**26,20**
082550	550	145	19,0	**29,70**
082600	600	160	27,0	**41,40**
082700	700	185	45,0	**68,10**
082800	800	205	65,0	**97,90**
082900	900	225	90,0	**126,00**

BOWL

NEW

INOX

- satin steel

Code	Ø mm	H mm	V liters	Price net (€)
081161	160	75	1	**8,41**
081201	200	90	2	**13,70**
081241	240	110	3.5	**17,60**
081281	280	132	6.2	**23,10**
081301	300	140	7	**25,00**
081351	350	160	11.5	**34,80**
081401	400	180	16.5	**45,00**

BOWL

INOX

- polished steel

Code	Ø mm	H mm	V liters	Price net (€)
082161	160	60	0,7	**2,21**
082201	200	70	1,2	**3,66**
082221	220	80	1,6	**4,48**
082251	250	90	2,3	**5,61**
082281	280	95	3,0	**8,57**
082311	310	105	5,0	**10,20**
082341	340	115	6,0	**12,30**
082371	375	120	8,0	**22,00**

BOWL

INOX

- satin steel

Code	Ø mm	H mm	V liters	Price net (€)
081150	150	75	1,0	**9,88**
081200	200	98	2,5	**15,60**
081250	250	120	5,0	**27,70**
081300	300	140	8,0	**42,20**
081360	360	170	14,0	**58,50**
081380	380	180	16,0	**66,40**

TUB

INOX

- satin steel
- with handles

Code	Ø mm	H mm	V liters	Price net (€)
083400	400	185	14,5	**69,90**
083450	450	200	21,0	**87,80**
083500	500	220	28,0	**106,00**

SIEVE

INOX

Code	Ø mm	L mm	Price net (€)
076120	120	140	**5,06**
076150	150	150	**6,58**
076180	180	170	**7,19**
076200	200	180	**8,20**

TERRINE MOLD

INOX

- shape of molds:
  098010 -
  098020 -
  098030 -

Code	W mm	D mm	H mm	V liters	Price net (€)
098010	400	65	35	0,6	**43,40**
098020	400	50	40	0,4	**42,90**
098030	400	50	35	0,5	**46,40**

DENSE-MESH CONE SIEVE

INOX

Dense mesh

Code	Ø mm	H mm	Price net (€)
075200	200	150	**70,70**
075240	240	180	**91,00**

CONE SIEVE

INOX

Perforation 1.8 mm

Code	Ø mm	H mm	Price net (€)
075201	200	170	**17,00**
075241	240	210	**20,10**

SIFTING MESH

INOX

- mesh approx. 1 mm

Code	Ø mm	H mm	Price net (€)
073200	210	70	**16,80**
073250	250	75	**19,70**
073300	310	75	**31,00**

4 SIEVING MESH KIT

INOX

- 4 different mesh diameters of approx.:
  0.75 x 0.75 mm
  1 x 1 mm
  2 x 2 mm
  3 x 3 mm

Sieve mesh

Code	Ø mm	Price net (€)
073210	210	**26,50**

All prices quoted exclude Value Added Tax ("VAT")

COLANDER

INOX

- stainless steel handle
- perforation 3.4 mm

Code	Ø mm	L mm	Price net (€)
077220	220	260	**86,80**
077260	260	260	**98,50**

SIEVE

INOX

- wooden handle
- L - handle length

Code	Ø mm	L mm	Price net (€)
074300	300	430	**28,10**
074350	350	430	**33,20**

COLANDER

INOX

Code	Ø mm	H mm	Price net (€)
071220	220	100	**6,45**
071240	240	100	**6,58**

COLANDER

INOX

- with handles

Code	Ø mm	H mm	Price net (€)
071360	360 / 200	220	**51,30**
071410	375 / 175	185	**24,50**

SLOTTED TUB

INOX

- polished steel

Code	Ø mm	H mm	Price net (€)
072283	280	160	**41,00**
072323	320	170	**53,80**
072363	360	190	**62,40**
072403	400	220	**74,70**

SLOTTED TUB

INOX

- satin steel

Code	Ø mm	H mm	Price net (€)
072452	450 / 290	240	**156,00**
072502	500 / 330	260	**164,00**

MONOBLOCK KITCHEN TOOLS

INOX

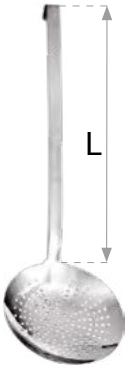
- professional ladles and monoblock slotted spoons
- weldless, made of one piece of steel
- easy to clean
- ergonomic bent suspension bracket

Made of one piece of steel

Bent suspension bracket

1

2



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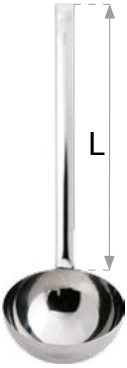

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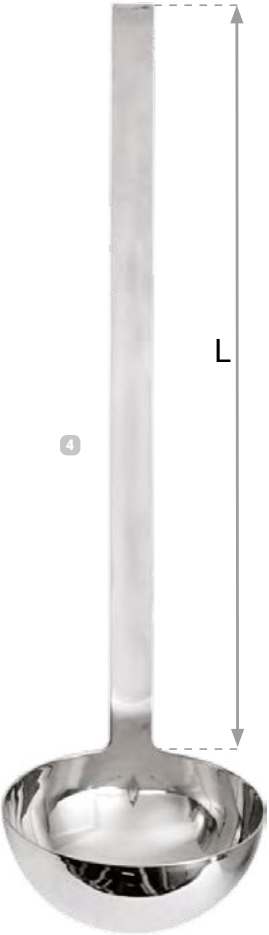


1 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
324101	100	325	**6,23**
324121	120	360	**8,56**
324141	140	385	**10,90**
324161	160	415	**14,60**
324201	200	480	**25,30**

2 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
324100	100	305	**7,90**
324120	120	360	**11,70**
324140	140	380	**14,20**
324160	160	415	**17,80**

3 LADLE

Code	Ø mm	L mm	V liters	Price net (€)
323061	60	275	0,06	**4,09**
323081	80	295	0,12	**6,63**
323101	100	340	0,25	**9,25**
323121	120	365	0,40	**12,50**
323141	145	395	0,75	**16,70**
323161	165	430	1,20	**23,00**
323201	200	480	2,00	**33,90**

4 LADLE

Code	Ø mm	L mm	V liters	Price net (€)
323062	65	315	0,07	**7,40**
323082	80	345	0,13	**9,25**
323092	90	362	0,20	**10,40**
323102	100	380	0,25	**12,50**
323122	120	420	0,45	**15,20**
323142	140	440	0,67	**18,00**
323162	160	474	1,00	**20,20**
323182	180	500	1,50	**25,60**

All prices quoted exclude Value Added Tax ("VAT")

MONOBLOCK KITCHEN TOOLS

INOX

No.	Code	Product	L mm	V liters	Price net (€)
1.	**320010**	Ladle	400	0,18	**11,20**
2.	**320020**	Turning fork	400	-	**9,02**
3.	**320030**	Perforated spoon	400	-	**9,02**
4.	**320040**	Serving spoon	400	-	**9,02**

No.	Code	Product	L mm	V liters	Price net (€)
5.	**320050**	Potato masher	355	-	**9,02**
6.	**320060**	Spaghetti spoon	400	-	**9,02**
7.	**320070**	Slotted spoon	400	-	**9,02**
8.	**320080**	Spatula	400	-	**9,02**

MONOBLOCK KITCHEN TOOLS

INOX

1

2

3

No.	Code	Product	L mm	Price net (€)
1.	**312340**	Fish spatula	340	**31,60**
2.	**311500**	Turning fork	500	**37,40**
3.	**311100**	Serving spoon	460	**9,46**

KITCHEN TOOLS

INOX

- round handle

1

2

3

4

5

6

7

8

9

10

11

NEW

12

No.	Code	Product	Ø mm	L mm	Price net (€)
1.	**321010**	Slotted spoon	-	345	**6,18**
2.	**321020**	Turning fork	-	320	**4,61**
3.	**321030**	Serving spoon	-	328	**4,61**
4.	**321040**	Ladle	70	280	**5,32**
	321050	Ladle	85	310	**5,91**
5.	**321060**	Spaghetti spoon	-	307	**5,56**
6.	**321070**	Spatula	-	320	**5,36**
7.	**321160**	Wire whisk with ball (20 wires)	-	270	**3,42**
8.	**321100**	Vegetable peeler	-	190	**7,33**
9.	**321110**	Vegetable peeler	-	165	**6,16**
10.	**321120**	Straight roller blade	57	190	**5,86**
11.	**321150**	Can opener	-	220	**14,40**
12.	**321001**	Hanger with hooks	-	400	**11,30**

All prices quoted exclude Value Added Tax ("VAT")

SERVING ACCESSORIES

INOX 18/10

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

No.	Code	Product	L mm	V liters	Price net (€)
1.	**420012**	Perforated spoon	310	-	**7,16**
2.	**420022**	Serving fork	300	-	**6,47**
3.	**420032**	Serving spoon	315	-	**7,80**
4.	**420042**	Serving spatula	315	-	**6,95**
5.	**420052**	Ladle	310	0,08	**10,10**

SERVING ACCESSORIES

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

No.	Code	Product	L mm	Price net (€)
1.	**325120**	Tongs	250	**6,40**
	325130	Tongs	320	**8,87**
2.	**325030**	Perforated spoon	350	**9,39**
3.	**325040**	Serving spoon	350	**9,61**

No.	Code	Product	Ø mm	L mm	V liters	Price net (€)
4.	**325010**	Ladle	90	310	0,11	**9,61**
5.	**325070**	Slotted spoon	-	350	-	**8,87**
6.	**325080**	Spatula	-	350	-	**9,39**

SPATULAS

1 TURNER

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

Code	L mm	Price net (€)
503205	280	**9,39**

2 ANGLE TURNER

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

Code	L mm	Price net (€)
503235	370	**7,21**

3 ANGLE TURNER

- A = 112 mm, B = 85 mm

Code	L mm	Price net (€)
334311	270	**17,70**

4 ANGLE TURNER

- A = 170 mm, B = 80 mm

Code	L mm	Price net (€)
334324	360	**20,50**

5 TURNER

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

Code	L mm	Price net (€)
270150	150	**59,10**

6 TURNER

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

Code	L mm	Price net (€)
270260	260	**74,40**

7 TURNER

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

Code	L mm	Price net (€)
264170	170	**50,00**

8 ANGLE TURNER

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

Code	W mm	L mm	Price net (€)
503200	100	300	**7,82**

9 TURNER

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

Code	W mm	L mm	Price net (€)
503230	70	365	**4,98**

10 TURNER

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

Code	W mm	L mm	Price net (€)
503240	70	365	**5,73**

11 SPATULA FOR CONFECTIONERY

- plastic handle

Code	L mm	Price net (€)
261090	100	**6,72**

All prices quoted exclude Value Added Tax ("VAT")

NEW

stalgast

1 WHISK

- steel working section
- plastic handgrip

Code	L mm	Price net (€)
313250	250	**7,17**
313350	350	**8,58**
313450	450	**9,31**
313550	550	**10,70**

2 WHISK

Code	L mm	Price net (€)
313300	300	**4,57**
313400	400	**6,08**
313500	500	**7,96**
313600	600	**8,29**

3 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
310160	160	350	**39,20**
310200	200	450	**53,60**

4 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
310161	160	470	**9,40**
310201	200	590	**12,20**
310241	240	570	**14,40**

5 OVEN SPATULA

- fits for device code 909775

Code	W mm	D mm	H mm	Price net (€)
909702	300	410	62	**50,50**

6 POTATO MASHER

Code	L mm	Price net (€)
314300	300	**27,10**
314460	460	**28,50**
314610	610	**35,20**

7 PADDLE

- made of beech wood
- thickness 20 mm

Code	L mm	Price net (€)
314075	700	**32,40**
314100	1000	**36,00**
314125	1250	**41,50**

8 COOKING PADDLE

- made of stainless steel

Code	L mm	Price net (€)
314130	1460	**37,50**

SCOOP

AI

Code	V liters	Price net (€)
304071	0,18	**4,24**
304072	0,47	**5,83**
304073	0,68	**10,20**

SCOOP

INOX

Code	V liters	Price net (€)
304017	0,125	**15,90**
304033	0,150	**19,80**
304060	0,450	**22,00**
304101	0,650	**26,70**

SCOOP

PC

Code	V liters	Price net (€)
305020	0,2	**3,35**
305100	1,0	**6,64**
305200	2,0	**9,20**

SCOOP

INOX

Code	Ø mm	V liters	Price net (€)
304102	100	1	**22,60**

SPICE GRATER

Code	L mm	Price net (€)
302161	255	**11,30**

FUNNEL

INOX

- sieve included
- lower diameter 17 mm

Code	Ø mm	Price net (€)
301131	130	**7,41**
301151	150	**8,87**

All prices quoted exclude Value Added Tax ("VAT")

MEASURING SPOON

INOX

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

Code	V liters	Price net (€)
506010	0,00125 - 0,015	**7,35**

MEASURING CUPS

INOX

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

Code	V liters	Price net (€)
506015	0,06-0,25	**10,50**

MEASURING JUG

PP

- transparent
- scale

Code	V liters	Price net (€)
506053	0,50	**1,74**
506103	1,00	**2,57**
506203	2,00	**4,09**
506303	3,00	**5,87**
506503	5,00	**9,08**

MEASURING JUG

INOX

- scale inside the pitcher

Code	V liters	Price net (€)
506052	0,5	**11,20**
506102	1,0	**14,30**
506202	2,0	**22,90**

4 - SIDED GRATER

INOX

- non-slip base
- convenient handle

Code	W mm	D mm	H mm	Price net (€)
302191	100	80	230	**21,50**

HEXAGONAL GRATE

INOX

Code	H mm	Price net (€)
302190	190	**8,29**

1 RECEPTION BELL

Cr

- chromed

Code	Ø mm	H mm	Price net (€)
398000	85	60	**5,46**

2 RECEIPT TRAY

INOX

Code	W mm	D mm	Price net (€)
398150	150	110	**3,62**

3 BONING STRIP

Al

Code	L mm	Price net (€)
099102	450	**8,62**
099103	600	**11,60**
099104	900	**17,10**
099105	1200	**22,90**

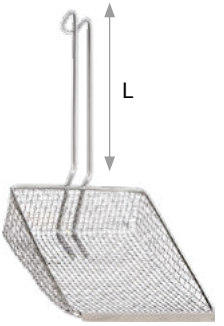
FRIES SCOOP

INOX

Code	Price net (€)
319000	**24,60**

FRIES SCOOP

INOX



Code	W mm	D mm	H mm	L mm	Price net (€)
310300	170	210	50	210	**25,00**

BONING SKEWER

INOX

Code	Ø mm	H mm	Price net (€)
398100	80	150	**2,99**

All prices quoted exclude Value Added Tax ("VAT")

DISPLAY FOR GN CONTAINERS

INOX

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

1

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PL POLISH PRODUCT

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**815200**	510	230	230	**69,00**
2.	**815250**	730	230	230	**89,00**
3.	**815240**	840	300	275	**99,00**

SHELF WITH SPICE CONTAINERS

- volume 5xGN 1/9 65mm

INOX

PL POLISH PRODUCT

Code	W mm	D mm	H mm	Price net (€)
815500	629	200	250	**116,00**

SAUCE DISPENSER WITH PUMP

HACCP PP

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

Code	Description	W mm	D mm	H mm	V liters	Price net (€)	
065164	GN 1/4	265	162	190	4,3	**34,50**	NEW
065166	GN 1/6	176	162	190	2,6	**26,00**	
065169	GN 1/9	176	108	190	1,5	**24,90**	

SAUCE DISPENSER

PE

- for cold sauces only

Code	Colour	Ø mm	H mm	V liters	Price net (€)
065351	●	55	210	0,35	**1,09**
065352	●	55	210	0,35	**1,09**
065353	○	55	210	0,35	**1,09**
065721	●	70	240	0,70	**1,30**
065722	●	70	240	0,70	**1,30**
065723	○	70	240	0,70	**1,30**

FIFO SAUCE DISPENSER

PE

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

Code	Ø mm	H mm	V liters	Price net (€)
065002	60	208	0,470	**5,05**
065004	75	208	0,710	**5,76**
065005	87	208	0,950	**6,33**

DISPLAYS

INOX

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No.	Code	Product	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**348050**	Sandwich display with 5 compartments	-	347	120	52	**19,00**
2.	**065100**	Display for sauce dispensers 3 bottles	3x75	265	110	120	**37,00**
	065105	Display for sauce dispensers 5 bottles	5x75	435	110	120	**45,30**
3.	**348030**	Rack for 3 hot dogs	-	217	110	118	**29,50**

All prices quoted exclude Value Added Tax ("VAT")

PASTRY TONGS

Code	L mm	Price net (€)
423223	120	**5,67**
423283	280	**5,74**

CAKE TONGS

Code	L mm	Price net (€)
423285	280	**6,31**

GRILL TONGS

INOX

Code	L mm	Price net (€)
423224	220	**3,88**
423284	280	**4,41**

SPAGHETTI TONGS

Code	L mm	Price net (€)
421060	200	**3,44**

ROAST TONGS

Code	L mm	Price net (€)
421040	210	**4,81**

UNIVERSAL TONGS

Code	L mm	Price net (€)
422241	240	**3,72**
422301	300	**4,27**
422401	400	**4,95**

UNIVERSAL TONGS

SIL

Code	L mm	Price net (€)
422242	230	**7,58**
422302	300	**8,40**
422402	400	**10,00**

BREAD TONGS

Code	L mm	Price net (€)
421050	210	**5,96**

ICE TONGS

Code	L mm	Price net (€)
471101	180	**2,39**

UNIVERSAL TONGS

SIL

Code	L mm	Price net (€)
422243	230	**4,57**
422303	300	**4,97**

POLYCARBONATE TONGS

PC

Code	L mm	Price net (€)
425110	230	**2,47**
425130	300	**2,81**

POLYCARBONATE TONGS

PC

Code	L mm	Price net (€)
425410	230	**2,49**
425430	300	**2,87**

LEMON SQUEEZER

- made of painted aluminum

Code	Ø mm	L mm	Price net (€)
474000	55	208	**10,20**

CAN OPENER

Code	Price net (€)
334011	**14,90**

GARLIC SQUEEZER

- made of akulon
- easy to clean modular design

Code	L mm	Price net (€)
332030	180	**11,50**

EGG CUTTER

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

Code	W mm	D mm	H mm	Price net (€)
332071	120	95	40	**14,00**

RICE AND MASHED POTATOES PORTIONER

- weight approx. 70g, 1/12

Code	L mm	Price net (€)
531120	250	**61,40**

RICE PORTIONER

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

Code	L mm	Price net (€)
531121	250	**19,00**

FISH SCRAPER

Code	L mm	Price net (€)
303211	235	**3,03**

TWEEZERS FOR FISH-BONE REMOVAL

Code	L mm	Price net (€)
303220	120	**1,95**

TWEEZER

Code	L mm	Price net (€)
422211	210	**4,51**
422311	300	**7,45**

ICE TONGS

Code	L mm	Price net (€)
471100	145	**2,97**

SUGAR/ICE TONGS

No.	Code	L mm	Price net (€)
1.	**421070**	190	**4,90**
2.	**421080**	110	**2,53**

TOMATO HOLLOWER

Code	Ø mm	L mm	Price net (€)
332991	20	110	**1,63**

All prices quoted exclude Value Added Tax ("VAT")

DECORATION KNIVES

INOX

- large selection of professional decoration knives
- ergonomic plastic handles

1

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9

1 VERTICAL DECORATIVE CHANNEL KNIFE

Code	L mm	Price net (€)
334102	155	**7,44**

2 CITRUS DECORATION KNIFE

Code	L mm	Price net (€)
334101	132	**7,36**

3 DECORATIVE BUTTER KNIFE

Code	L mm	Price net (€)
334106	197	**5,85**

4 DECORATION KNIFE

Code	L mm	Price net (€)
334105	204	**7,31**

5 HORIZONTAL DECORATIVE CHANNEL KNIFE

Code	L mm	Price net (€)
334103	140	**6,80**

6 TOMATO HOLLOWER

Code	L mm	Price net (€)
334111	145	**7,27**

7 DOUBLE PELLET HOLLOWER

Code	Ø mm	L mm	Price net (€)
334107	20/30	170	**10,50**

8 CITRUS PEELING KNIFE

Code	L mm	Price net (€)
334113	170	**7,72**

9 APPLE HOLLOWER

Code	Ø mm	L mm	Price net (€)
334114	16	185	**7,05**
334115	20	210	**7,31**

KITCHEN TOOLS CARVING SET

INOX

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

Code	Price net (€)
334406	**69,70**

JULIENNE DECORATIVE KNIFE

INOX

Blade

Code	Blade lenght mm	L mm	Price net (€)
334120	55	125	**5,85**

CURVED DECORATIVE KNIFE

- narrow blade

Code	L mm	Price net (€)
334070	70	**3,01**

STRAIGHT DECORATIVE KNIFE

- narrow blade

Code	L mm	Price net (€)
334080	80	**3,15**

All prices quoted exclude Value Added Tax ("VAT")

CARVING SET

- includes 22 elements
  knives have a wooden handle
- the set includes:
  - decoration knives "U","V"
  - decorative knife for balls
  - fluted cutter
  - flat peeler
  - other carving tools

INOX

Code	Price net (€)
333002	**29,70**

CARVING SET

- includes 80 elements
- the set includes:
  - decoration knives "U","V"
  - decorative knife for balls
  - cutters of different shapes
  - vegetable sharpener
  - peelers
  - fluted cutters
  - other carving tools

INOX

Code	Price net (€)
333001	**51,20**

CAN OPENER

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

No.	Code	Product	Ø mm	H mm	Price net (€)
1.	**300640**	Can opener	-	640	**112,00**
2.	**300000**	Wheel	25	-	**12,90**
3.	**300010**	Blade	-	40	**6,38**

CAN OPENER

NEW

Code	H mm	Price net (€)
300400	560	**65,00**

APPLE PEELING AND CUTTING APPLIANCE

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

AI

Code	W mm	D mm	H mm	Price net (€)
331010	100	130	280	**23,20**

All prices quoted exclude Value Added Tax ("VAT")

BARS AND DICE VEGETABLE SLICER

AI

- appliance intended for chopping and julienning soft and hard vegetables and fruits
- mesh diameter 9 mm
- knife and guide rails made of stainless steel
- perfectly designed mechanism allows smooth operation
- ergonomic work handle

No.	Code	Product	W mm	D mm	H mm	M kg	Price net (€)
1.	**333014**	Slicer	215	225	515	3,2	**136,00**
2.	**333314**	Blade with pusher 6.3 mm	-	-	-	-	**33,80**
3.	**333114**	Blade with pusher 9.5 mm	-	-	-	-	**33,80**
4.	**333214**	Blade with pusher 12 mm	-	-	-	-	**36,70**

MANDOLINE SLICER

INOX

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

Code	W mm	D mm	H mm	Price net (€)
336003	400	170	135	**51,80**

SAUSAGE SLICER

INOX

- appliance intended for slicing sausages and soft vegetables and fruits
- simple and easy to use lever mechanism
- slice thickness 18 mm, number of knives 10
- stable worktop fixing by means of suction cups
- easy disassembly

Code	W mm	D mm	H mm	Price net (€)
725002	230	162	221	**137,00**

TIMER, STOP WATCH

- an be placed on a table, hung or clipped onto metal surfaces
- readable digital display with dimensions of 45x19 mm
- hours, minutes and seconds setting
- powered by AAA battery

Code	W mm	D mm	H mm	Price net (€)
620899	89	38	69	**17,70**

TABLETOP SCALES

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

AUXILIARY SCALE

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

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730011	140	205	41	0,4	0,62	0,1	**83,50**
730012	140	205	41	0,4	2,2	1	**65,60**

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

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

Code	L mm	Price net (€)
730001	1500	**42,48**

AUXILIARY SCALE

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

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730030	260	270	122	3,2	3	0,5	**228,00**
730060	260	270	122	3,2	6	1	**243,00**
730150	260	270	122	3,2	15	2	**250,00**
730301	260	270	122	3,2	30	5	**243,00**

Certified scale

Code	Product	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730032	Scale	260	270	122	3,2	3	1	**325,00**
730062	Scale	260	270	122	3,2	6	2	**325,00**
730152	Scale	260	270	122	3,2	15	5	**325,00**
730302	Scale	260	270	122	3,2	30	10	**325,00**
730002	Weighing pan	300	225	-	-	-	-	**42,48**

All prices quoted exclude Value Added Tax ("VAT")

AUXILIARY SCALE

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

Waterproof scale

Code	Product	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730031	Scale	256	280	121	3,9	3	0,5	**463,00**
730061	Scale	256	280	121	3,9	6	1,0	**464,00**
730151	Scale	256	280	121	3,9	15	2,0	**449,00**
730311	Scale	256	280	121	3,9	30	5	**504,00**
730003	Weighing pan	300	225	-	-	-	-	**42,48**

CALCULATOR SCALES

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

CALCULATOR SCALE

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

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
731152	351	359	111	4,2	15	5	**373,00**

CALCULATOR SCALE

- mains power supply (230 V) (battery supply optional)
- 2 LCD displays with backlight (one on a boom)
- 2x16 buttons PLU quick access codes
- integrated power supply recess
- RS 232 port for work with cash registers, computer and printers (option paid extra)

Display from the customer side

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
731153	351	391	424	3,8	15	5	**471,00**

STORE SCALES

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

STORE SCALE

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

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	U V	Price net (€)
730036	240	250	74	1,5	3,2	1	230	**332,00**
730066	240	250	74	1,5	6,4	2	230	**322,00**
730156	240	250	74	1,5	16,0	5	230	**322,00**

WAREHOUSE SCALES

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

1 WAREHOUSE SCALE

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

Code	W mm	D mm	H mm	Platform (WxD) mm		M kg	Scope kg	Precision g	U V	Price net (€)
732031	305	472	572	355	305	12	30	10	230	**537,00**
732061	550	668	920	550	420	24	60	20	230	**610,00**
732151	550	668	920	550	420	24	150	50	230	**607,00**
732351	600	675	920	650	500	32	300	100	230	**683,00**

2 WAREHOUSE SCALE

NEW

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

Code	W mm	D mm	H mm	Platform (WxD) mm		M kg	Scope kg	Precision g	U V	Price net (€)
732032	305	489	542	355	305	10,9	30	10	230	**636,00**
732062	420	686	896	550	420	17,5	60	20	230	**776,00**
732152	420	686	896	550	420	17,5	150	50	230	**873,00**
732352	500	785	896	650	500	27,6	300	100	230	**969,00**

All prices quoted exclude Value Added Tax ("VAT")

TEMPERATURE INDICATOR

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

Code	Price net (€)
620110	**5,85**

THERMOMETER PROBE

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

Code	Ø mm	L mm	Price net (€)
620510	50	160	**6,29**

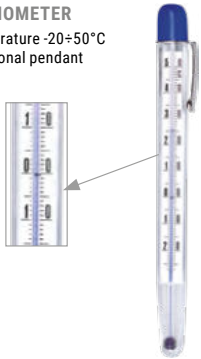
MILK THERMOMETER

- temperature range 0÷100°C
- clip for attaching to the pitcher included

Code	Ø mm	L mm	Price net (€)
620610	43	110	**7,29**

THERMOMETER

- temperature -20÷50°C
- functional pendant



Code	Price net (€)
620210	**5,74**

ELECTRONIC THERMOMETER

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

Code	Price net (€)
620010	**27,60**

ELECTRONIC THERMOMETER WITH MOVABLE HEAD

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

Code	W mm	D mm	H mm	Price net (€)
620011	52	21	160	**36,60**

THERMO-HYGROMETER

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

Code	Price net (€)
620310	**31,80**

ELECTRONIC THERMOMETER WITH PROBE

- temperature range 0÷300°C, 32÷572°F
- stainless steel probe
- probe cord length 1000 mm
- temperature alarm
- low battery indicator
- sold without batteries (matching AAA battery)

Code	W mm	D mm	H mm	Price net (€)
620412	73	22	126	**49,30**

NON-CONTACT DIGITAL THERMOMETER

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

Code	Price net (€)
620711	**41,10**

KNIVES AND CUTTING BOARDS

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

Knives and kitchen knife sets 97-113
Cleavers, mallets..... 98, 101, 106, 117
Magnetic strips 110
UV Knife sterilizers..... 114
Sharpeners and steels..... 114-115
Kitchen scissors 116
Cutting boards 118-122
Butcher's block..... 123

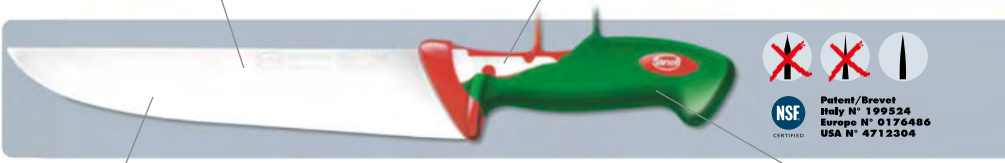
SANELLI KNIVES PREMANA PROFESSIONAL LINE

INOX

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

blade shaft deeply embedded in the handle

blade shape refined with the utmost care



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

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

Biomaster ANTIMICROBIAL

FOR VERSATILE USE IN CATERING AND WIDE APPLICATION IN FOOD INDUSTRIES

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

Biomaster ANTIMICROBIAL

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

All prices quoted exclude Value Added Tax ("VAT")

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No.	Code	Product	L mm*	Price net (€)	
1.	**218200**	Kitchen knife	200	**43,80**	
	218250	Kitchen knife	255	**59,50**	
	218300	Kitchen knife	300	**72,80**	
2.	**202200**	Shredding knife	210	**62,30**	
	202240	Shredding knife	255	**71,00**	
3.	**219240**	Bread knife	235	**40,70**	
	219320	Bread knife	315	**51,80**	
4.	**220320**	Smoked meat knife	315	**53,00**	
	220370	Cold cuts and kebab knife	370	**65,00**	
5.	**210240**	Roasting knife	230	**39,50**	
6.	**210626**	Roasting knife	260	**48,90**	NEW

No.	Code	Product	L mm*	Price net (€)	
7.	**204160**	Flexible filleting knife	160	**32,40**	NEW
	204220	Flexible filleting knife	220	**40,10**	
8.	**226090**	Oyster knife	90	**34,80**	
9.	**201180**	Butcher's knife	180	**52,60**	
	201220	Butcher's knife	230	**53,00**	
10.	**207160**	Straight boning knife	155	**38,80**	
11.	**203180**	Notching knife	180	**42,30**	
12.	**208160**	Curved boning knife	160	**38,40**	
13.	**209160**	Narrow boning knife	160	**37,90**	
14.	**205280**	Salmon knife	275	**41,90**	
15.	**225330**	Fish knife	330	**74,40**	

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

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The full range of knife kits on p. 111-113

SET OF KNIVES

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

No.	Code	Product	L mm*	Price net (€)
1.	**215120**	Tomato knife	115	**19,60**
2.	**214100**	Peeling knife	100	**17,20**
3.	**216060**	Vegetable knife	60	**16,60**
4.	**226180**	Japanese knife	180	**54,80**
5.	**226161**	Japanese santoku knife	160	**38,00**
6.	**229180**	Hard cheese knife	180	**36,30**
7.	**270260**	Spatula	260	**74,40**
8.	**270150**	Spatula	150	**59,10**
9.	**264170**	Perforated spatula	170	**50,00**
10.	**213160**	Cleaver	160	**88,10**
11.	**212220**	Steel	220	**56,80**
	212300	Steel	300	**75,60**
12.	**231360**	Cheese knife with two handles	360	**144,00**
13.	**200005**	Sanelli knives set	-	**167,00** NEW

13

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

SANELLI KNIVES

INOX

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

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The full range of knife kits on p. 111-113

No.	Code	Product	L mm*	Price net (€)	
1.	**286212**	Kitchen knife	210	**36,90**	
	286252	Kitchen knife	255	**43,00**	
2.	**286182**	Utility knife	180	**28,90**	
	286222	Utility knife	230	**35,00**	
3.	**286220**	Flexible filleting knife	220	**25,10**	NEW
4.	**286150**	Curved boning knife	150	**23,30**	NEW
5.	**286160**	Narrow boning knife	160	**23,70**	NEW
6.	**286243**	Roasting knife	230	**25,50**	

No.	Code	Product	L mm*	Price net (€)
7.	**286242**	Bread knife	235	**25,10**
8.	**286102**	Peeling knife	95	**10,80**
	287110	Peeling knife	110	**7,17**
9.	**287111**	Peeling knife	110	**7,17**
10.	**287112**	Tomato knife	120	**8,55**
11.	**287120**	Universal knife	120	**7,91**
12.	**286062**	Vegetable knife	60	**10,80**
	287070	Vegetable knife	70	**7,06**

STEAK/TOMATO KNIFE

Code	L mm*	Price net (€)
286101	100	**3,70**

FORK

Code	L mm*	Price net (€)
287132	120	**19,00**

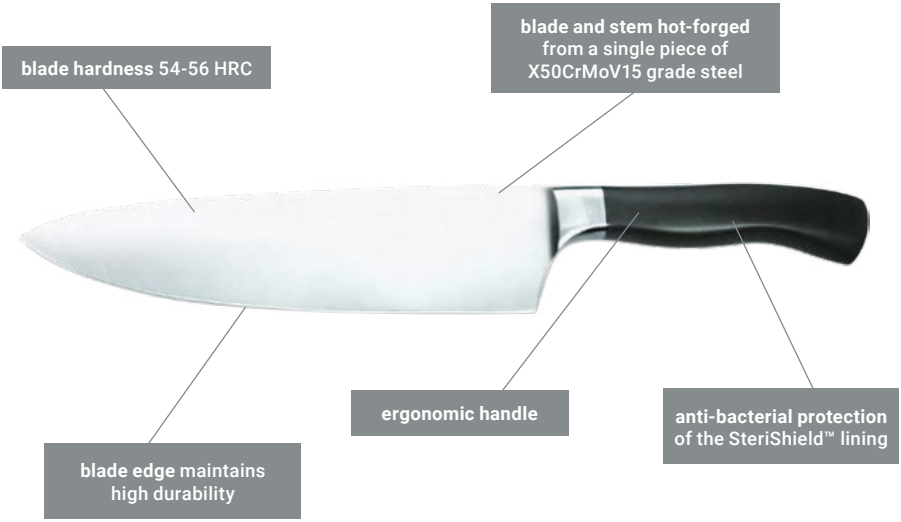
All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

STALGAST ELITE FORGED KNIVES

INOX

stalgast

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



All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

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The full range of knife kits on p. 111-113

No.	Code	Product	L mm*	Price net (€)
1.	**290200**	Kitchen knife	200	**49,10**
	290250	Kitchen knife	250	**50,70**
2.	**290201**	Corrugated kitchen knife	200	**47,80**
3.	**291230**	Kitchen knife	230	**40,60**
4.	**291150**	Boning knife	150	**34,60**
5.	**293115**	Boning knife	115	**25,70**
6.	**293090**	Peeling knife	90	**23,20**

No.	Code	Product	L mm*	Price net (€)
7.	**293065**	Vegetable knife	65	**22,00**
8.	**294230**	Bread knife	210	**41,60**
9.	**296180**	Cleaver	180	**57,70**
10.	**295180**	Santoku knife	180	**50,70**
11.	**292150**	Straight fork	150	**32,80**
12.	**212257**	Diamond steel	255	**17,00**

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

stalgast

STALGAST KNIFE MADE OF FORGED STEEL

INOX

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

blade hardness 52-54 HRC

blade and stem hot-forged from a single piece of steel

decorative rivets fix the handle to the stem

blade edge - easy and quick sharpening

blade edge - easy and quick sharpening

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The full range of knife kits on p. 111-113

No.	Code	Product	L mm*	Price net (€)
1.	**218209**	Kitchen knife	200	**12,70**
	218259	Kitchen knife	255	**13,80**
	218309	Kitchen knife	300	**15,00**
2.	**219209**	Bread knife	200	**10,50**
3.	**203139**	Meat knife	130	**7,85**
	203209	Meat knife	200	**10,40**
4.	**209159**	Filleting knife	155	**8,01**
	204189	Filleting knife	180	**8,29**

No.	Code	Product	L mm*	Price net (€)
5.	**217139**	Steak/tomato knife	115	**6,94**
6.	**214109**	Peeling knife	100	**5,92**
7.	**216089**	Vegetable knife	80	**6,28**
8.	**211189**	Fork	180	**11,20**
9.	**212259**	Steel	250	**6,33**

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

stalgast

STALGAST KNIVES OF ROLLED STEEL

INOX

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

Blade hardened by rolling

Safe profiled handle

The full range of knife kits on p. 111-113

No.	Code	Product	L mm*	Price net (€)
1.	**218208**	Kitchen knife	210	**6,63**
	218258	Kitchen knife	240	**8,48**
2.	**210208**	Roasting knife	200	**4,94**
3.	**219208**	Bread knife	195	**5,16**
4.	**214108**	Peeling knife	100	**3,52**
	214138	Peeling knife	115	**3,94**

No.	Code	Product	L mm*	Price net (€)
5.	**216088**	Vegetable knife	75	**3,74**
6.	**211158**	Fork	150	**3,39**
7.	**227259**	Poultry shears	250	**10,20**
8.	**212259**	Steel	250	**6,33**
	212309	Steel	300	**8,35**

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

JAPANESE KNIVE SASHIMI

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

Code	L mm*	Price net (€)
298210	210	**37,70**

PREMIUM HACCP STAINLESS STEEL KNIVES

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

1 KITCHEN KNIFE

Code	Colour	L mm*	Price net (€)
283261	red	260	**23,80**
283262	green	260	**23,80**
283263	brown	260	**23,80**
283264	blue	260	**23,80**
283265	yellow	260	**23,80**
283266	white	260	**23,80**

1

2 KITCHEN KNIFE

Code	Colour	L mm*	Price net (€)
283251	red	250	**17,90**
283252	green	250	**17,90**

2

3 KITCHEN KNIFE

Code	Colour	L mm*	Price net (€)
283201	red	200	**16,50**
283202	green	200	**16,50**
283203	brown	200	**16,50**

3

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

HACCP

4 CUTTING KNIFE

Code	Colour	L mm*	Price net (€)
283181	●	180	**16,10**
283182	●	180	**16,10**
283183	●	180	**16,10**
283184	●	180	**15,30**
283185	●	180	**16,10**
283186	○	180	**16,10**

4

5 UTILITY KNIFE

Code	Colour	L mm*	Price net (€)
284181	●	180	**16,20**
284183	●	180	**16,20**
284184	●	180	**16,20**
284185	●	180	**16,20**

5

6 UTILITY KNIFE

Code	Colour	L mm*	Price net (€)
284151	●	150	**14,60**

6

7 PEELING KNIFE

Code	Colour	L mm*	Price net (€)
283091	●	90	**6,63**
283092	●	90	**6,76**
283094	●	90	**6,63**

7

8 VEGETABLE KNIFE

- serrated blade

Code	Colour	L mm*	Price net (€)
283142	●	100	**7,08**

8

9 VEGETABLE KNIFE

Code	Colour	L mm*	Price net (€)
283062	●	60	**5,13**

9

10 HERB SCISSORS

Code	L mm*	Price net (€)
227200	200	**14,10**

10

HACCP

1 MEAT KNIFE

Code	Colour	L mm*	Price net (€)
283101	●	200	**17,10**

1

2 BONING KNIFE

- narrow

Code	Colour	L mm*	Price net (€)
283111	●	150	**11,70**
283114	●	150	**11,70**
283115	●	150	**11,70**

2

3 BONING KNIFE

- curved

Code	Colour	L mm*	Price net (€)
283121	●	150	**11,90**

3

4 CLEAVER

Code	Colour	L mm*	Price net (€)
283191	●	180	**30,50**

4

5

5 BONING KNIFE

Code	Colour	L mm*	Price net (€)
283304	●	300	**16,80**

6

6 KITCHEN KNIFE

- serrated

Code	Colour	L mm*	Price net (€)
225314	●	310	**24,80**

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

HACCP

7

7 BUTCHER'S KNIFE

Code	Colour	L mm*	Price net (€)
284251	●	250	**17,70**

8

8 BUTCHER'S KNIFE

- curved

Code	Colour	L mm*	Price net (€)
284311	●	250	**16,80**

9

9 BREAD KNIFE

Code	Colour	L mm*	Price net (€)
283256	○	250	**13,80**
283306	○	300	**15,30**

10

10 CHEESE KNIFE WITH TWO HANDLES

Code	Colour	L mm*	Price net (€)
283366	○	360	**58,40**

11 SOFT CHEESE KNIFE

Code	Colour	L mm*	Price net (€)
283156	○	150	**8,62**

11

STALGAST HACCP KNIVES OF ROLLED STEEL

HACCP INOX

HACCP marking system			
	RAW MEAT	VEGETABLES	RAW POULTRY
	FISH	DAIRY	COOKED MEAT SMOKED MEAT

1 UTILITY KNIFE

Code	Colour	L mm*	Price net (€)
281151		160	**4,76**
281152		160	**4,32**
281153		160	**4,32**
281154		160	**4,53**
281155		160	**4,53**
281156		160	**4,32**

1

2 KITCHEN KNIFE

Code	Colour	L mm*	Price net (€)
281211		220	**4,91**
281212		220	**4,91**
281213		220	**4,91**
281214		220	**4,91**
281215		220	**4,91**
281216		220	**4,91**

2

3 KITCHEN KNIFE

Code	Colour	L mm*	Price net (€)
281251		250	**5,74**
281252		250	**5,74**
281253		250	**5,74**
281254		250	**5,74**
281255		250	**5,74**
281256		250	**5,74**

3

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

HACCP

4 UTILITY KNIFE

Code	Colour	L mm*	Price net (€)
284205	○	200	**3,43**
284303	●	300	**4,19**

4

5 CUTTING KNIFE

Code	Colour	L mm*	Price net (€)
282151	●	160	**4,56**
282154	●	160	**4,43**

5

6 PEELING KNIFE

Code	Colour	L mm*	Price net (€)
285081	●	90	**1,44**
285082	●	90	**1,63**
285083	●	90	**1,45**

6

7 PEELING KNIFE

Code	Colour	L mm*	Price net (€)
285092	●	100	**2,15**

7

8 VEGETABLE KNIFE

Code	Colour	L mm*	Price net (€)
285102	●	105	**1,97**

8

9 BREAD ROLL KNIFE

Code	Colour	L mm*	Price net (€)
250012	●	85	**2,28**

9

CHEF'S CASE FOR KNIVES

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

Code	W mm	D mm	H mm	Price net (€)
201000	515	230	80	**42,80**

MAGNET STRIP WITH JOOKS

PP

No.	Code	Number of hooks	L mm	Price net (€)
1.	**248308**	2	330	**10,90**
2.	**248458**	5	450	**12,40**
3.	**248608**	6	625	**16,50**

MAGNET STRIP

INOX

- modern design
- recommended for „open" kitchens

Code	L mm	Price net (€)
249448	406	**24,80**

MAGNET STRIP

Code	L mm	Price net (€)
249338	330	**4,62**
249558	550	**7,15**

All prices quoted exclude Value Added Tax ("VAT")

KNIVES KIT

SANNELII SET WITH STRIP

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

No.	Code	Product	L mm*	Price net (€)
1.	**249558**	Magnet strip	550	**7,15**
2.	**218200**	Kitchen knife	200	**43,80**
3.	**264170**	Turner	170	**50,00**
4.	**204220**	Flexible filleting knife	220	**40,10**
5.	**201220**	Butcher's knife	230	**53,00**
6.	**209160**	Boning knife	160	**37,90**
7.	**214100**	Peeling knife	100	**17,20**

SET OF FORGED KNIVES WITH A COVER

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

No.	Code	Product	L mm*	Price net (€)
1.	**212257**	Diamond steel	255	**17,00**
2.	**292150**	Fork	150	**32,80**
3.	**295180**	Santoku knife	180	**50,70**
4.	**290200**	Kitchen knife	200	**49,10**
5.	**294230**	Bread knife	210	**41,60**
6.	**291230**	Kitchen knife	230	**40,60**
7.	**291150**	Boning knife	150	**34,60**
8.	**293115**	Steak/tomato knife	115	**25,70**
9.	**293090**	Peeling knife	90	**23,20**
10.	**293065**	Vegetable knife	65	**22,00**
11.	**201000**	Case	-	**42,80**

ROLLED KNIVES SET WITH A STRIP

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

No.	Code	Product	L mm*	Price net (€)
1.	**249338**	Magnet strip	330	**4,62**
2.	**212309**	Steel	300	**8,35**
3.	**218208**	Kitchen knife	210	**6,63**
4.	**210208**	Roasting knife	200	**4,94**
5.	**211158**	Fork	150	**3,39**
6.	**214108**	Peeling knife	100	**3,52**

SET OF FORGED KNIVES WITH A COVER

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

STALGAST KNIFE CASE

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

No.	Code	Product	L mm*	Price net (€)
1.	**212259**	Steel	250	**6,33**
2.	**211189**	Fork	180	**11,20**
3.	**218209**	Kitchen knife	200	**12,70**
4.	**219209**	Bread knife	200	**10,50**
5.	**203209**	Meat knife	200	**10,40**
6.	**209159**	Filleting knife	155	**8,01**
7.	**200019**	Case	-	**30,90** NEW

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

KNIVES SET

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

NEW

Code	Price net (€)
200005	**167,00**

SET OF FISH KNIVES

- the set includes 3 rolled knives, accessories, and a buckle case
  (filleting knife L 220 mm, filleting knife L 180 mm, serrated knife L 100 mm,
  bone tweezers L 135 mm, fish shears with serrated blade L 200 mm)
- non-slip handle made of blue polypropylene in accordance with the HACCP standard
- chromium-molybdenum steel blade, with a hardness of 54-56 HRC

NEW

Code	Price net (€)
200015	**132,00**

UV KNIFE STERILIZER

- tinted acrylic glass door
- apacity up to 12 knives
- removable knife rack
- UV irradiation time up to 90 minutes
- door key lock
- a safety feature that prevents the lamp from being turned on when the door is open

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
200001	450	100	645	9	0,01	230	**329,00**

STEELS

No.	Code	Product	L mm*	Price net (€)
1.	**212220**	Sanelli steel	220	**56,80**
	212300	Sanelli steel	300	**75,60**
2.	**212259**	Steel	250	**6,33**
	212309	Steel	300	**8,35**
3.	**212257**	Diamond steel	255	**17,00**

KNIFE SHARPENER

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

KNIFE SHARPENER

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

Code	W mm	D mm	H mm	Price net (€)
247500	145	20	60	**18,20**

KNIFE SHARPENER

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

Code	W mm	D mm	H mm	Price net (€)
247501	190	50	60	**17,50**

Code	W mm	D mm	H mm	Price net (€)
247502	145	63	52	**21,90**

All prices quoted exclude Value Added Tax ("VAT")
*blade length shown in the table

NEW

SHARPENING DEVICE

0,07kW

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

Drawer for filings

Code	W mm	D mm	H mm	N rev/min	P kW	V V	Price net (€)
242180	190	90	80	1950	0,07	230	**136,00**

SHARPENING DEVICE

0,11kW

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

Code	W mm	D mm	H mm	N rev/min	P kW	U V	Price net (€)
242500	320	110	130	3000	0,11	230	**293,00**

KNIFE SHARPENING DEVICE

0,09kW

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

Drawer for filings

Code	W mm	D mm	H mm	N rev/min	P kW	V V	Price net (€)
242001	226	98	100	6600	0,09	230	**190,00**

SCISSORS

INOX

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Sanelli

6

No.	Code	Product	L mm	Price net (€)	
1.	**227180**	Kitchen scissors	185	**8,38**	
2.	**227250**	Poultry shears	250	**59,80**	
3.	**227259**	Poultry shears	250	**10,20**	
4.	**227240**	Poultry shears	240	**15,50**	
5.	**227200**	Herb scissors	200	**14,10**	
6.	**227210**	Kitchen scissors	210	**45,00**	NEW

SLICING KNIFE

- truffle mandolin

Code	L mm	Price net (€)
334020	200	**33,80**

INOX

Sanelli

NEW

PEELERS

Sanelli

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No.	Code	Product	Blade lenght mm	L mm	Price net (€)	
1.	**334118**	Peeler smooth blade	55	125	**7,05**	
	334119	Peeler corrugated blade	55	125	**5,85**	
	334120	Julienne decorative knife	55	125	**5,85**	
2.	**334100**	Vegetable peeler	50	100	**5,00**	NEW
3.	**334006**	Peeler	35	155	**6,39**	
4.	**334110**	Peeler	33	185	**6,43**	

Blade model 334120

All prices quoted exclude Value Added Tax ("VAT")

stalgast

MEAT TENDERIZER

INOX

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

Code	Colour	Blades	W mm	D mm	H mm	Price net (€)
247514	●	45	145	45	103	**21,50**
247510	○	45	145	45	103	**21,50**

CHEF'S MALLET

INOX

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

Code	Blades	W mm	D mm	H mm	Price net (€)
247519	56	265	60	70	**48,10**

STEEL GLOVE

INOX

Code	Colour	Size	Price net (€)
240001	●	M	**165,00**
240004	●	L	**165,00**

MEAT MALLET

INOX

- plastic handle
- 3 crushing surfaces

Code	M kg	Price net (€)
247090	0,9	**31,20**

MEAT MALLET

AI

- 2 crushing surfaces

Code	M kg	L mm	Price net (€)
247040	0,4	250	**9,46**

MEAT MALLET

AI

- non-slip handle made of polypropylene

Code	M kg	L mm	Price net (€)
247030	0,2	230	**12,00**

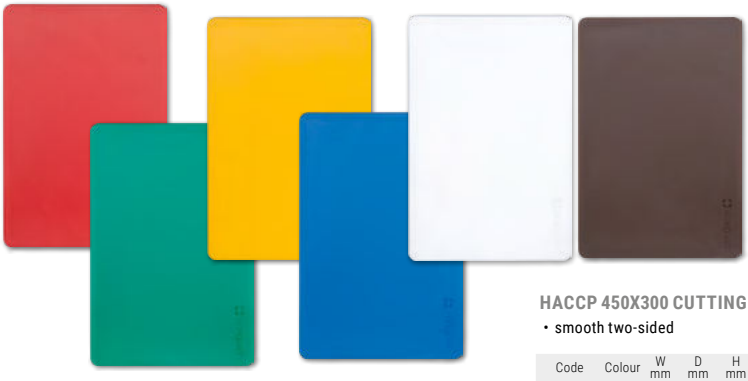
HACCP CUTTING BOARDS

- made of polypropylene
- available in 6 colors

HACCP PP PL STALGAST RADOM

HACCP marking system

RAW MEAT · VEGETABLES · RAW POULTRY · FISH · DAIRY · COOKED MEAT SMOKED MEAT



HACCP 450X300 CUTTING BOARD

- smooth two-sided

Code	Colour	W mm	D mm	H mm	Price net (€)
341451		450	300	13	**11,50**
341452		450	300	13	**11,50**
341453		450	300	13	**11,50**
341454		450	300	13	**11,50**
341455		450	300	13	**11,50**
341456		450	300	13	**11,50**

HACCP BOARD SET

- set of boards made of polypropylene in 6 colors

Code	Description	Price net (€)
341450	450x300 gładka	**57,50**
341320	GN1/2 z wycięciem	**49,50**
341530	GN1/1 z wycięciem	**116,50**

BOARD STAND

INOX

- rack for 6 boards

Code	W mm	D mm	H mm	Price net (€)
349060	300	270	270	**20,90**

All prices quoted exclude Value Added Tax ("VAT")

BOARDS WITH CUT-OUT

HACCP CUTTING BOARD GN 1/2

- smooth two-sided with cut-out

Code	Colour	W mm	D mm	H mm	Price net (€)
341321	●	325	265	12	**9,90**
341322	●	325	265	12	**9,90**
341323	●	325	265	12	**9,90**
341324	●	325	265	12	**9,90**
341325	○	325	265	12	**9,90**
341326	●	325	265	12	**9,90**

HACCP CUTTING BOARD GN 1/1

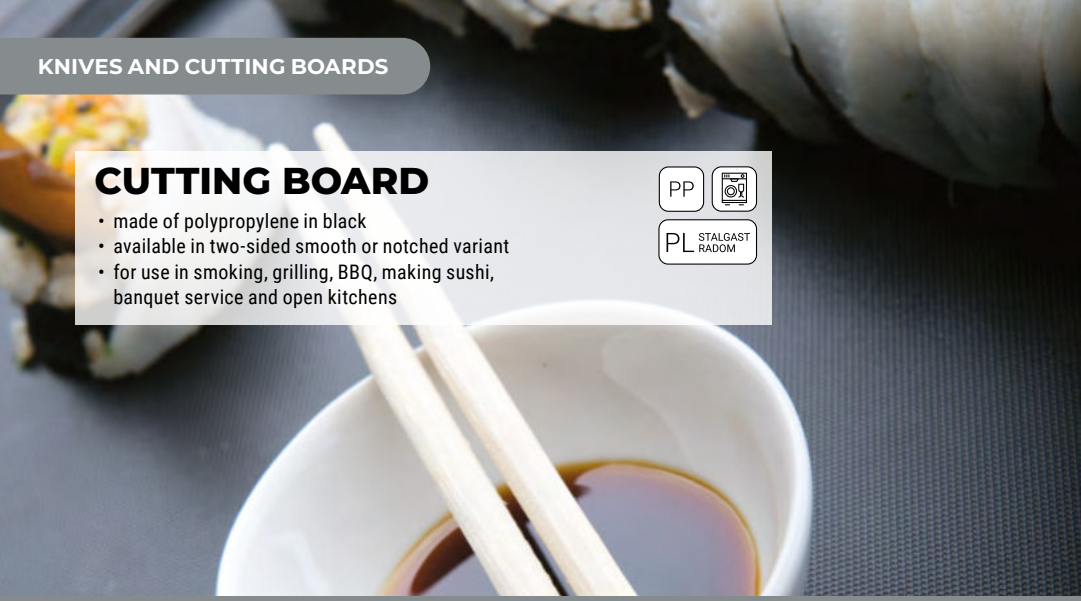
- smooth two-sided with cut-out

Code	Colour	W mm	D mm	H mm	Price net (€)
341531	●	530	325	15	**23,30**
341532	●	530	325	15	**23,30**
341533	●	530	325	15	**23,30**
341534	●	530	325	15	**23,30**
341535	○	530	325	15	**23,30**
341536	●	530	325	15	**23,30**

HACCP600X400 CUTTING BOARD

- smooth two-sided with cut-out

Code	Colour	W mm	D mm	H mm	Price net (€)
341631	●	600	400	18	**27,90**
341632	●	600	400	18	**27,90**
341633	●	600	400	18	**27,90**
341634	●	600	400	18	**27,90**
341635	○	600	400	18	**27,90**
341636	●	600	400	18	**27,90**



CUTTING BOARD

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

PP

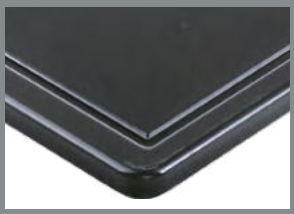
PL STALGAST RADOM

No.	Code	Description	W mm	D mm	H mm	Price net (€)
1.	**341457**	Smooth board	450	300	13	**11,50**
2.	**341327**	Board with a cut-out GN 1/2	325	265	12	**9,90**
	341537	Board with a cut-out GN 1/1	530	325	15	**23,30**
	341637	Board with a cut-out	600	400	18	**27,90**

1

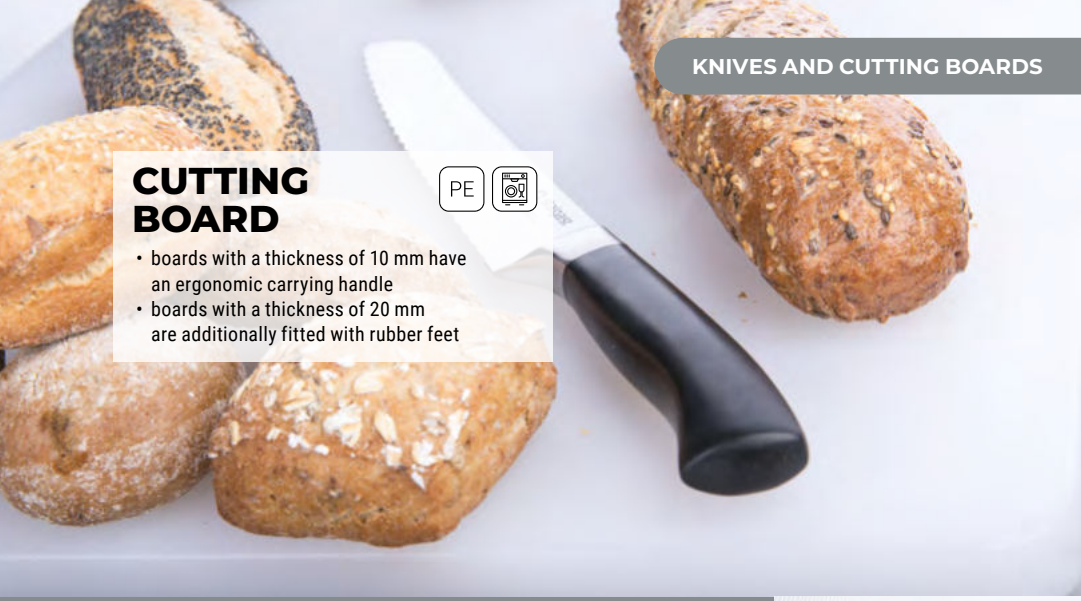
1

Board with a cut-out



Two-sided smooth board

All prices quoted exclude Value Added Tax ("VAT")



CUTTING BOARD

PE

- boards with a thickness of 10 mm have an ergonomic carrying handle
- boards with a thickness of 20 mm are additionally fitted with rubber feet

Code	W mm	D mm	H mm	Price net (€)
340250	250	150	10	**5,25**
340300	300	220	10	**10,10**
340350	350	250	20	**25,70**
340440	440	290	20	**38,30**
340500	500	340	20	**49,30**
340600	600	390	20	**71,30**

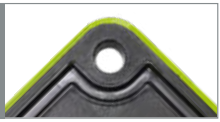
Non-slip feet

CUTTING BOARD

PP

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

Non-slip coating on the board edges



Code	W mm	D mm	H mm	Price net (€)
340270	270	190	9	**6,92**
340351	350	250	10	**13,40**

CUTTING BOARD

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

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**342250**	300	250	20	**14,30**
2.	**342400**	400	300	20	**17,60**
3.	**342500**	500	300	20	**21,60**
4.	**344400**	400	300	40	**45,70**
	344500	500	350	40	**64,40**
	344600	600	350	40	**77,40**

GROOVED BREAD CUTTING BOARD

- made of beech wood with a thickness of 30 mm

Code	W mm	D mm	H mm	Price net (€)
343400	400	250	30	**31,60**

All prices quoted exclude Value Added Tax ("VAT")

1

BUTCHER'S BLOCK

- block plate made of beech and hornbeam wood
- solid and stable structure
- models 684516, 684416, 684511, 684411 on a stainless steel base

2

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**684516**	400	500	850	**377,00**
	684416	400	400	850	**344,00**
	684511	400	500	800	**355,00**
	684411	400	400	800	**326,00**
2.	**684515**	400	500	150	**288,00**
	684415	400	400	150	**231,00**
	684510	400	500	100	**228,00**
	684410	400	400	100	**188,00**

BUTCHER'S BLOCK

PE

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

Code	W mm	D mm	H mm	Price net (€)
680541	500	400	860	**295,00**

ACCESSORIES AND TABLEWARE

05

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

Cutlery 125-142, 144
Steak and pizza cutlery 143
Porcelain for children 144-145
Porcelain and tableware 145-183
Glass 184-213
Spice kits 214-215
Spice grinders 217
Mortar with pestle 217
Bread baskets, ... 218-219
Menu holder, table bin, stew kettles 220

CATERING CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**354160**	Table spoon	178	12	**0,40**
2.	**354150**	Table fork	197	12	**0,40**
3.	**354180**	Table knife	208	12	**0,58**
4.	**354110**	Tea spoon	138	12	**0,22**

BAR CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**354060**	Table spoon	175	12	**0,45**
2.	**354050**	Table fork	180	12	**0,45**
3.	**354080**	Table knife	210	12	**0,83**
4.	**354010**	Tea spoon	135	12	**0,38**

All prices quoted exclude Value Added Tax ("VAT")

BISTRO CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355061**	Table spoon	176	12	**0,38**
2.	**355051**	Table fork	176	12	**0,38**
3.	**355081**	Table knife	205	12	**0,93**
4.	**355011**	Tea spoon	132	12	**0,31**

KONESER CUTLERY

INOX 18/0

• price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355160**	Table spoon	188	12	**0,88**
2.	**355150**	Table fork	188	12	**0,88**
3.	**355180**	Table knife	205	12	**0,98**
4.	**355110**	Tea spoon	135	12	**0,63**

All prices quoted exclude Value Added Tax ("VAT")

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CANTEEN CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353060**	Table spoon	195	12	**0,41**
2.	**353051**	Table fork	190	12	**0,42**
3.	**353081**	Table knife	210	12	**0,83**
4.	**353010**	Tea spoon	135	12	**0,31**

ECO RESTAURANT CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**351061**	Table spoon	187	12	**0,74**
2.	**351051**	Table fork	190	12	**0,74**
3.	**351081**	Table knife	205	12	**0,78**
4.	**351011**	Tea spoon	135	12	**0,50**

All prices quoted exclude Value Added Tax ("VAT")

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CLASSIC CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**357060**	Table spoon	190	12	**0,87**
2.	**357050**	Table fork	195	12	**0,87**
3.	**357080**	Table knife	230	12	**1,08**
4.	**357010**	Tea spoon	140	12	**0,67**
5.	**357120**	Cake fork	140	12	**0,67**
6.	**357140**	Coffee spoon	100	12	**0,67**

ARDILA CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**357460**	Table spoon	197	12	**0,88**
2.	**357450**	Table fork	201	12	**0,88**
3.	**357480**	Table knife	225	12	**1,49**
4.	**357410**	Tea spoon	133	12	**0,71**

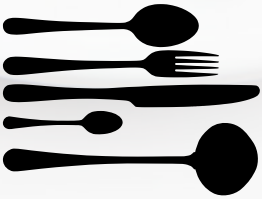
All prices quoted exclude Value Added Tax ("VAT")

NAVIA CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**350260**	Table spoon	189	12	**0,83**
2.	**350250**	Table fork	201	12	**0,86**
3.	**350280**	Table knife	240	12	**1,65**
4.	**350210**	Tea spoon	139	12	**0,55**
5.	**350270**	Soup ladle	305	1	**2,72**



SEGURA CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355760**	Table spoon	185	12	**0,97**
2.	**355750**	Table fork	193	12	**0,97**
3.	**355780**	Table knife	230	12	**2,26**
4.	**355710**	Tea spoon	133	12	**0,69**
5.	**355740**	Coffee spoon	115	12	**0,65**
6.	**355720**	Cake fork	136	12	**0,69**

All prices quoted exclude Value Added Tax ("VAT")

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DUERO CUTLERY

INOX 18/0

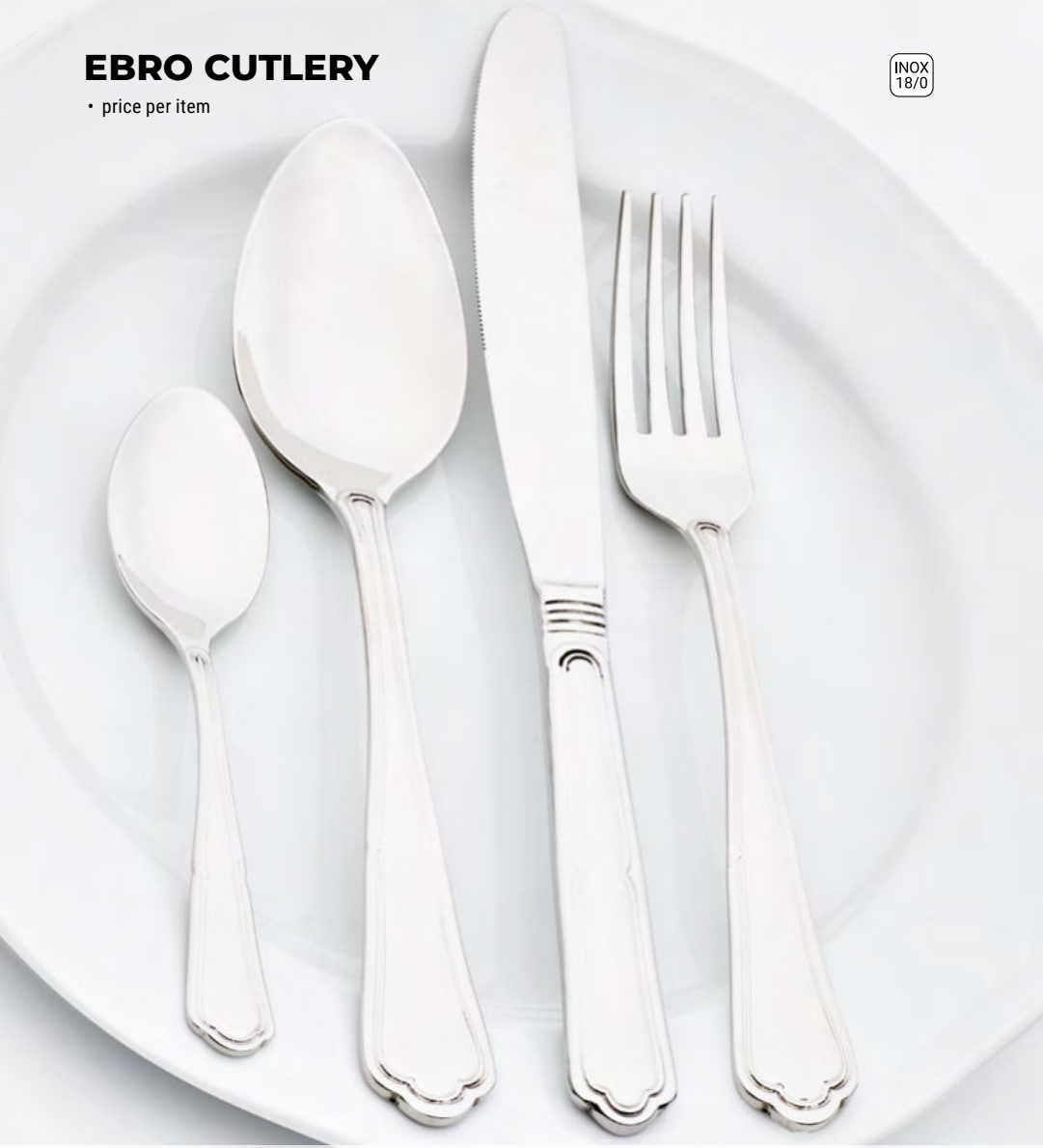
- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**356660**	Table spoon	206	12	**1,20**
2.	**356650**	Table fork	206	12	**1,20**
3.	**356680**	Table knife	225	12	**1,87**
4.	**356610**	Tea spoon	143	12	**0,79**
5.	**356620**	Dessert fork	185	12	**1,15**
6.	**356640**	Coffee spoon	116	12	**0,77**

EBRO CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**350660**	Table spoon	206	12	**0,99**
2.	**350650**	Table fork	206	12	**0,99**
3.	**350680**	Table knife	240	12	**1,71**
4.	**350610**	Tea spoon	140	12	**0,69**

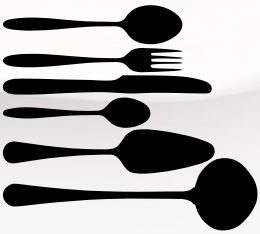
All prices quoted exclude Value Added Tax ("VAT")

TAMBRE CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355660**	Table spoon	200	12	**1,48**
2.	**355650**	Table fork	200	12	**1,36**
3.	**355680**	Table knife	218	12	**1,98**
4.	**355610**	Tea spoon	147	12	**1,02**
5.	**355640**	Cake spatula	220	1	**1,38**
6.	**355670**	Soup ladle	305	1	**3,96**



RESTAURANT CUTLERY

INOX 18/10

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

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**351060**	Table spoon	195	12	**2,30**
2.	**351050**	Table fork	192	12	**2,30**
3.	**351080**	Table knife	210	12	**3,09**
4.	**351010**	Tea spoon	137	12	**1,32**
5.	**351140**	Coffee spoon	114	12	**1,32**
6.	**351120**	Cake fork	145	12	**1,32**

All prices quoted exclude Value Added Tax ("VAT")

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TURIA CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**350560**	Table spoon	198	12	**2,23**
2.	**350550**	Table fork	218	12	**2,23**
3.	**350580**	Table knife	229	12	**2,10**
4.	**350510**	Tea spoon	140	12	**1,45**

KANADI CUTLERY

INOX 18/10

- price per item

NEW

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**359860**	Table spoon	200	12	**2,93**
2.	**359850**	Table fork	195	12	**2,93**
3.	**359880**	Table knife	210	12	**3,91**
4.	**359810**	Tea spoon	110	12	**1,05**
5.	**359840**	Dessert spoon	153	12	**1,95**
6.	**359820**	Cake fork	156	12	**1,95**

AKENDIZ CUTLERY

INOX 18/10

- price per item

NEW

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**359960**	Table spoon	200	12	**2,93**
2.	**359950**	Table fork	198	12	**2,93**
3.	**359980**	Table knife	207	12	**3,91**
4.	**359910**	Tea spoon	109	12	**1,05**
5.	**359940**	Dessert spoon	154	12	**1,95**
6.	**359920**	Cake fork	157	12	**1,95**

All prices quoted exclude Value Added Tax ("VAT")

BAGUETTE CUTLERY

INOX 18/10

- price per item

NEW

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353360**	Table spoon	193	12	**2,34**
2.	**353350**	Table fork	190	12	**2,34**
3.	**353380**	Table knife	225	12	**3,45**
4.	**353310**	Tea spoon	140	12	**1,29**
5.	**353340**	Coffee spoon	120	12	**1,15**
6.	**353320**	Cake fork	143	12	**1,29**

HIDRAULIC CUTLERY

NEW

INOX 18/0

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

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353260**	Table spoon	200	12	**2,52**
2.	**353250**	Table fork	200	12	**2,52**
3.	**353280**	Table knife	220	12	**3,94**
4.	**353210**	Tea spoon	140	12	**1,46**
5.	**353261**	Table spoon	200	12	**3,98**
6.	**353251**	Table fork	200	12	**3,98**
7.	**353281**	Table knife	220	12	**5,84**
8.	**353211**	Tea spoon	140	12	**2,61**

BCN COLOUR CUTLERY

INOX 18/0

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

NEW

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353160**	Table spoon	200	12	**5,00**
2.	**353150**	Table fork	200	12	**5,00**
3.	**353180**	Table knife	221	12	**5,93**
4.	**353110**	Tea spoon	140	12	**3,72**
5.	**353190**	Latte spoon	202	12	**4,33**
6.	**353120**	Cake fork	140	12	**3,72**

NEW

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353161**	Table spoon	200	12	**5,00**
2.	**353151**	Table fork	200	12	**5,00**
3.	**353181**	Table knife	221	12	**5,93**
4.	**353111**	Tea spoon	140	12	**3,72**
5.	**353191**	Latte spoon	202	12	**4,33**
6.	**353121**	Cake fork	140	12	**3,72**

NEW

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353162**	Table spoon	200	12	**5,00**
2.	**353152**	Table fork	200	12	**5,00**
3.	**353182**	Table knife	221	12	**5,93**
4.	**353112**	Tea spoon	140	12	**3,72**
5.	**353192**	Latte spoon	202	12	**4,33**
6.	**353122**	Cake fork	140	12	**3,72**

All prices quoted exclude Value Added Tax ("VAT")

STEAK AND PIZZA CUTLERY

STEAK AND PIZZA KNIFE

- knoves with handle made out of durable plastic or wood
- blade made of high-quality stainless steel
- models with plastic handle can be washed in dishwasher

1

No.	Code	Colour	L mm	K pcs	Price net (€)
1.	**298110**	●	110	1	**5,20**
	298111	●	110	1	**6,32**
2.	**298115**	●	115	1	**9,69**

2

STEAK AND PIZZA CUTLERY

- made of AISI 430 steel
- handgrip made of plastic
- serrated knife blade

Code	L mm	K pcs	Price net (€)
298101	95	1	**3,48**

PIZZA PLATES

- sold in case batches (K)
- price per item

No.	Code	Product	Ø mm	H mm	K pcs	Price net (€)
1.	**390301**	Tina pizza plate	330	20	6	**10,00**
	390302	Tina pizza plate	350	20	6	**12,10**
2.	**388615**	Pizza plate	330	12	6	**3,74**
3.	**394419**	Apulia pizza plate	315	20	6	**11,12**

1

2

3

CUTLERY FOR CHILDREN

INOX 18/0

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

PRE-SCHOOL CUTLERY

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

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**358160**	Table spoon	153	12	**1,05**
2.	**358150**	Table pastry fork	152	12	**0,98**
3.	**358180**	Table knife	171	12	**1,49**
4.	**358110**	Dessert spoon	135	12	**0,91**

KIDS CUTLERY

- handle pattern that encourages children to use

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**358061**	Table spoon	168	12	**0,87**
2.	**358051**	Table pastry fork	172	12	**0,91**
3.	**358081**	Table knife	182	12	**1,46**
4.	**358011**	Dessert spoon	133	12	**0,70**

PORCELAIN FOR CHILDREN

- high quality set of utensils designed specifically for children
- dimensions and total capacities are approximate
- sold in case batches (K)

5

1

2

3

4

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**395950**	Flat plate	160	-	-	6	**5,31**
2.	**395951**	Flat plate	210	-	-	6	**6,41**
	395954	Flat plate	240	-	-	6	**8,17**
3.	**395952**	Soup bowl	170	-	0,5	6	**6,41**
4.	**395955**	Deep plate	200	-	0,6	6	**7,43**
5.	**395953**	Mug	78	100	0,25	6	**5,85**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

PORCELAIN FOR CHILDREN

- high quality set of utensils designed specifically for children
- dimensions and total capacities are approximate
- sold in case batches (K)

NEW

2

3

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**395944**	Mug	80	82	0,27	6	**12,00**
2.	**395945**	Deep plate	180	-	0,72	6	**11,50**
	395946	Deep plate	220	-	1,00	6	**12,60**
3.	**395947**	Flat plate	165	-	-	6	**8,40**
	395948	Flat plate	205	-	-	6	**10,80**
	395949	Flat plate	240	-	-	6	**14,40**

1

OPAL GLASS TABLEWARE

- white decorated tableware for use in professional gastronomy, recommended for school canteens, catering and hospitals
- made of tempered glass
- perfectly smooth surface prevents the absorption of foreign substances, which ensures maximum safety and hygiene
- increased resistance to mechanical damage and scratches
- resistant to thermal shock

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**388751**	Flat plate	200	18	-	6	**1,66**
2.	**388752**	Flat plate	255	22	-	6	**2,28**
3.	**388753**	Deep plate	235	36	0,6	6	**2,12**

1

2

3

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

GRANGUSTO

- classic tableware recommended for professional catering
- modern, simple and elegant white design
- made of tempered glass
- ideal smooth surface prevents absorption of foreign substances which gives maximum hygienic safety
- increased resistance to mechanical damages and scratches
- resistant to thermal shock

FLAT PLATE

No.	Code	W mm	D mm	H mm	K pcs	Price net (€)
1.	**388627**	330	240	25	12	**5,68**
2.	**388628**	217	163	19	12	**2,93**
3.	**388629**	280	210	22	12	**3,76**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
388626	190	80	12	**4,28**

PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
388630	330	12	12	**5,17**

PASTA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388619	290	12	12	**5,74**

RISOTTO PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388617	270	53	12	**5,32**

PIZZA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388616	335	18	12	**6,13**

FISH PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
388620	350	267	27	12	**5,71**

STEAK PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
388618	315	260	31	12	**5,17**

All prices quoted exclude Value Added Tax ("VAT")

AROMATECA

- line dedicated to different kinds of tea, cappucino, coffee, drinks and deserts
- classic simple design in white
- made of tempered glass
- ideal smooth surface prevents absorption of foreign substances which gives maximum hygienic safety
- increased resistance to mechanical damages and scratches
- resistant to thermal shock

CAPUCCINO CUP

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**388791**	Cup	109	74	0,22	12	**2,83**
2.	**388780**	Saucer	145	17	-	6	**2,21**

ESPRESSO CUP

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**388781**	Cup	83	54	0,08	12	**2,12**
2.	**388770**	Saucer	122	15	-	6	**2,01**

TEA CUP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
388771	80	93	0,215	12	**2,70**

ESPRESSO CUP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
388761	62	62	0,095	12	**2,27**

OPAL GLASS TABLEWARE

- classic white, smooth, decorated tableware for use in professional catering establishments
- made of tempered glass, resistant to thermal shock, with increased resistance to mechanical damage
- recyclable
- perfectly smooth surface prevents the absorption of foreign substances, which ensures maximum safety
- does not absorb flavors and odors
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

All prices quoted exclude Value Added Tax ("VAT")

Ebro line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388651	200	18	6	**1,73**
388652	255	22	6	**2,10**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388653	235	36	0,6	6	**2,12**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388654	135	70	0,5	4	**2,84**

4 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388656	125	53	0,35	6	**2,96**

5 PLATTER OVAL

Code	W mm	H mm	K pcs	Price net (€)
388659	355	27	6	**6,27**

6 CUP WITH SAUCER

- saucer diameter 160 mm
- price per set (6 pcs. saucers + 6 pcs. cups)

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388655	81	76	0,25	6	**27,70**

Toledo line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388601	200	19	6	**1,61**
388602	250	23	6	**2,10**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388603	240	36	0,6	6	**2,20**

3 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388607	175	45	0,6	6	**2,60**

4 SALAD-BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388604	Salad-Bowl	125	80	0,5	4	**2,79**
388605	Saucer	145	18	-	6	**1,32**

5 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388606	190	80	1,4	6	**3,19**

6 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
388612	220	21	140	6	**3,24**
388613	300	27	220	6	**6,36**

7 MUG

8

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
7.	**388608**	81	107	0,32	6	**3,03**
8.	**388610**	74	90	0,25	24	**2,57**

9 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
388615	330	12	6	**3,74**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

BLACK AND COLORED PORCELAIN

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

All prices quoted exclude Value Added Tax ("VAT")

Black porcelain

1 FLAT PLATE

- smooth

Code	Ø mm	H mm	K pcs	Price net (€)
396101	255	25	1	**12,00**
396102	305	35	1	**19,20**

2 DEEP PLATE

- smooth

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
396103	230	55	0,18	1	**12,40**
396104	305	65	0,45	1	**22,00**

3 FLAT PLATE

- żebrowany rant talerza

Code	Ø mm	H mm	K pcs	Price net (€)
396111	255	30	1	**16,10**
396112	305	40	1	**26,30**

4 DEEP PLATE

- żebrowany rant talerza

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
396113	265	60	0,32	1	**20,30**
396114	305	70	0,50	1	**28,30**

Colour porcelain

1 SALAD-BOWL

Code	Ø mm	H mm	V liters*	Price net (€)
396151	135	75	0,6	**3,23**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	Price net (€)
396161	135	75	0,6	**3,12**

3 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396152	200	30	**3,62**

4 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396153	260	35	**6,14**

5 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396162	200	30	**3,62**

6 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396163	260	35	**6,14**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

LUBIANA PORCELAIN

- meets all quality and technical requirements specified in European standards
- porcelain dishes can be used without restrictions as to the method and time of washing and the cleaning agents used
- the possibility to pile up utensils in even, high stacks translates into substantial space savings
- due to low thermal conductivity, food and drinks cool down at a slower rate
- covered with the toughest glaze, which allows the vessels' surface to remain smooth, shiny and scratch-resistant

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WERSAL
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KASZUB / HEL
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MARRAKESZ
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RONDO
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STONE AGE
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BOSS
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All prices quoted exclude Value Added Tax ("VAT")

AFRODYTA

- decorated pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)

Afrodyta

1 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390023	290	190	3,0	1	**26,20**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390010	140	40	0,30	6	**3,00**
390011	185	55	0,70	6	**3,69**
390012	230	65	1,40	6	**9,57**

3 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390017	240	20	6	**5,79**
390018	170	20	6	**3,81**
390019	190	20	6	**3,93**
390020	210	20	6	**3,96**
390021	260	20	6	**8,29**
390022	270	20	6	**7,95**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390001	Broth bowl	150	55	0,3	6	**4,73**
390014	Saucer	170	-	-	6	**2,43**

5 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390016	225	35	0,5	6	**4,66**

6 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390002	100	125	0,29	6	**6,71**

7 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390007	80	85	0,3	6	**3,54**

8 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390003	105	80	0,18	6	**5,42**

9 CUP

10 / 11

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
9.	**390005**	Cup	60	50	0,10	6	**2,56**
	390013	Saucer	135	-	-	6	**1,97**
10.	**390006**	Cup	85	55	0,19	6	**3,48**
	390015	Saucer	160	-	-	6	**2,12**
11.	**390004**	Cup	90	60	0,25	6	**3,69**
	390015	Saucer	160	-	-	6	**2,12**

12 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
390009	280	200	20	6	**11,90**
390008	330	230	25	6	**15,80**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

stalgast

WERSAL

- smooth pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

Wersal

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390419	160	20	6	**3,27**
390420	170	15	6	**3,49**
390421	190	20	6	**3,59**
390422	210	20	6	**3,75**
390423	240	25	6	**4,32**
390424	265	25	6	**5,17**
390425	270	25	6	**7,28**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390418	225	35	0,5	6	**4,22**

3 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390103	150	60	0,5	6	**3,92**

4 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390426	170	45	0,40	12	**3,11**
390427	185	55	0,60	12	**3,48**

5 BROTH BOWL

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
5.	**390401**	Broth bowl	125	70	0,30	6	**4,32**
	390417	Saucer	160	-	-	6	**2,07**
6.	**390402**	Broth bowl	155	70	0,32	6	**4,92**
	390417	Saucer	160	-	-	6	**2,07**

7 SAUCEBOAT

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390414	160	80	0,36	6	**8,14**

8 PITCHER

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
390405	110	85	85	0,15	6	**5,74**

9 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390403	100	110	0,25	6	**7,57**

10 PITCHER

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
390404	165	85	140	0,5	6	**12,50**

11 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390410	175	180	0,82	6	**13,90**

12 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390105	70	50	0,05	12	**3,08**

13 CUP

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
13.	**390408**	Cup	65	60	0,11	12	**3,06**
	390416	Saucer	120	-	-	12	**1,80**
14.	**390407**	Cup	90	65	0,20	6	**3,55**
	390415	Saucer	145	-	-	6	**1,95**
15.	**390409**	Cup	90	70	0,25	6	**4,28**
	390417	Saucer	160	-	-	6	**2,07**

16 DIP

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
16.	**390102**	65	35	0,06	12	**1,66**
17.	**390101**	80	40	0,10	12	**1,90**

18 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
390411	280	205	25	6	**11,30**
390412	320	235	30	6	**14,50**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

stalgast

KASZUB / HEL

- smooth pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

Kaszub / Hel

1 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390215	160	45	0,4	12	**2,63**
390216	230	60	1,0	6	**6,89**

2 PASTA PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390230	260	90	1,7	6	**6,89**

3 PASTA PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390231	270	50	1,0	6	**6,97**
390232	290	50	1,3	6	**8,58**

4 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390239	250	220	3,5	1	**36,00**

5 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390233	160	20	12	**2,27**
390234	170	20	6	**2,27**
390235	190	20	6	**2,66**
390236	210	25	6	**3,05**
390237	245	25	6	**3,64**
390238	265	35	6	**5,70**

6 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390228	230	40	0,6	6	**3,40**
390229	240	40	0,8	6	**3,59**

7 BROTH BOWL

8

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
7.	**390201**	Broth bowl	160	60	0,32	6	**3,84**
	390221	Saucer	160	-	-	6	**2,03**
8.	**390202**	Broth bowl	140	60	0,32	6	**2,93**
	390227	Saucer	160	-	-	6	**1,95**

9 SAUCEBOAT

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390217	125	50	0,12	6	**6,39**
390218	145	60	0,22	6	**6,90**

10 PLATTER OVAL

11

No.	Code	W mm	D mm	H mm	K pcs	Price net (€)
10.	**390223**	240	160	30	6	**6,19**
11.	**390224**	280	195	35	6	**9,26**

12 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
390225	210	135	30	6	**7,08**
390226	240	140	35	6	**7,58**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

stalgast

Kaszub / Hel

1 MILK PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390204	100	85	0,16	6	**6,14**

2 PIT

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390208	145	125	0,46	4	**11,20**

3 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390203	100	80	0,25	6	**10,10**

4 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390104	115	50	0,3	12	**2,30**

5 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390214	140	80	0,6	6	**4,85**

6 MUG

7 8

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**390211**	65	65	0,10	6	**2,27**
7.	**390212**	85	95	0,25	6	**3,03**
8.	**390213**	90	125	0,40	6	**3,93**

9 MUG

10

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
9.	**390209**	90	100	0,35	6	**2,42**
10.	**390210**	95	130	0,60	6	**3,13**

11 CUP

12 13

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
11.	**390206**	Cup	70	45	0,09	12	**2,80**
	390219	Saucer	120	-	-	12	**1,71**
12.	**390205**	Cup	90	60	0,20	6	**2,93**
	390220	Saucer	155	-	-	6	**1,94**
13.	**390207**	Cup	70	80	0,20	6	**2,93**
	390222	Saucer	145	-	-	6	**1,87**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

MARRAKESZ

NEW

- modern design modeled on Moroccan clover
- grey color variant
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390086	175	14	6	**6,84**
390073	200	17	6	**7,02**
390077	260	15	6	**10,00**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390074	200	45	6	**7,41**

FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
390083	170	170	15	6	**14,21**
390085	205	205	12	6	**17,91**
390078	255	255	15	6	**25,31**
390084	305	305	18	6	**30,30**

FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
390079	240	130	15	6	**16,49**
390080	290	130	15	6	**19,20**
390081	310	240	17	6	**23,53**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390076	150	59	6	**8,09**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390087	84	98	0,40	6	**8,95**

CUP WITH SAUCER

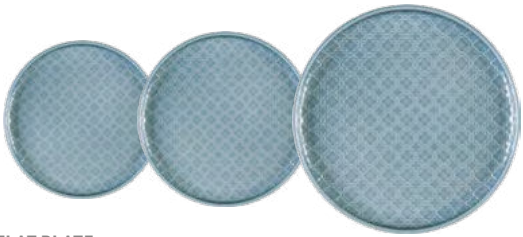
Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390071	Cup	85	72	0,25	6	**10,81**
390072	Saucer	150	17	-	6	**4,60**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

MARRAKESZ

NEW

- modern design modeled on Moroccan clover
- grey-blue color variant
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe

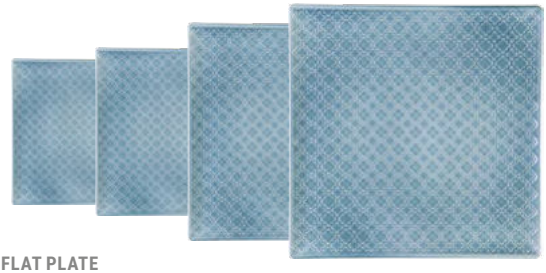


FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390123	175	12	6	**6,84**
390113	200	17	6	**7,02**
390116	260	15	6	**10,00**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390114	200	45	6	**7,41**



FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
390121	170	170	15	6	**14,21**
390124	205	205	14	6	**17,91**
390117	255	255	15	6	**25,30**
390122	305	305	18	6	**30,32**

FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
390118	240	130	15	6	**16,49**
390119	290	130	15	6	**19,20**
390120	310	240	17	6	**23,53**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390115	150	59	6	**8,09**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390125	84	98	0,40	6	**8,95**

CUP WITH SAUCER

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390111	Cup	85	72	0,25	6	**10,81**
390112	Saucer	150	17	-	6	**4,60**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

MARRAKESZ

NEW

- modern design modeled on Moroccan clover
- black color variant
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe

FLAT PLATE

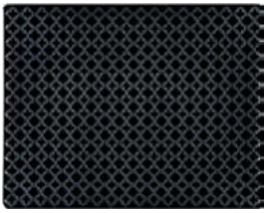
Code	Ø mm	H mm	K pcs	Price net (€)
390138	175	12	6	**6,84**
390128	200	17	6	**7,02**
390131	260	15	6	**10,00**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390129	200	45	6	**7,41**

FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
390136	170	170	15	6	**14,20**
390139	205	205	14	6	**17,91**
390132	255	255	15	6	**25,30**
390137	305	305	18	6	**30,30**



FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
390133	240	130	15	6	**16,50**
390134	290	130	15	6	**19,20**
390135	310	240	17	6	**23,50**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390130	150	59	6	**8,09**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390140	84	98	0,40	6	**8,95**

CUP WITH SAUCER

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390126	Cup	85	72	0,25	6	**10,81**
390127	Saucer	150	17	-	6	**4,60**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

RONDO

NEW

- available in two colours
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390091	220	33	6	**10,17**
390092	270	39	6	**14,71**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390090	210	58	6	**10,10**

BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390089	160	76,5	6	**10,03**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390088	100	93	0,40	6	**9,96**

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390096	220	33	6	**10,17**
390097	270	39	6	**14,71**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390095	210	58	6	**10,10**

BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390094	160	76,5	6	**10,03**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390093	100	93	0,40	6	**9,96**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

STONE AGE

NEW

- it is perfect for enthusiasts of original porcelain, and it will impress guests of modern hotels and restaurants
- hand-painted porcelain
- marine color variant
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390048	250	28	4	**14,20**
390049	280	31	4	**19,20**
390043	330	30	6	**32,60**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390047	230	56	4	**13,50**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390042	285	75	6	**35,40**

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390050	210	25	4	**12,74**

PLATTER/TRAY

Code	H mm	L mm	K pcs	Price net (€)
390044	27	350	6	**39,90**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390051	140	48	4	**13,29**
390041	220	76	6	**28,10**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390054	92	106	0,35	4	**13,80**

CUP WITH SAUCER

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390055	Cup	92	75	0,25	4	**13,10**
390052	Saucer	170	20	-	4	**7,76**

CUP WITH SAUCER

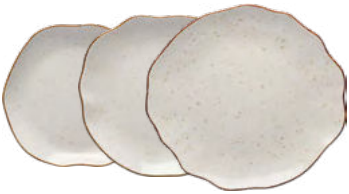
Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390056	Cup	68	56	0,10	4	**9,03**
390053	Saucer	125	20	-	4	**6,10**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

STONE AGE

NEW

- it is perfect for enthusiasts of original porcelain, and it will impress guests of modern hotels and restaurants
- hand-painted porcelain
- beige color variant
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe



FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390062	250	28	4	**14,22**
390063	280	31	4	**19,19**
390059	330	30	6	**32,60**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390061	230	56	4	**13,49**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390058	285	75	6	**35,40**

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390064	210	25	4	**12,74**

PLATTER/TRAY

Code	H mm	L mm	K pcs	Price net (€)
390060	27	350	6	**39,90**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390065	140	48	4	**13,29**
390057	220	76	6	**28,10**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390068	92	106	0,35	4	**13,80**

CUP WITH SAUCER

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390069	Cup	92	75	0,25	4	**13,10**
390066	Saucer	170	20	-	4	**7,78**

CUP WITH SAUCER

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390070	Cup	68	56	0,10	4	**9,00**
390067	Saucer	125	20	-	4	**6,06**

BOSS

NEW

- characterized by elegance combined with versatility and perfect functionality
- hand-painted porcelain
- dimensions and total capacities are approximate
- sold in case batches (K)
- dishwasher and microwave safe

FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390033	205	27	6	**7,53**
390034	270	27	6	**11,18**

DEEP PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390035	180	58	6	**7,85**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390039	150	60	6	**9,91**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
390040	210	72	6	**16,88**

PLATTER

Code	D mm	H mm	L mm	K pcs	Price net (€)
390036	195	26	280	6	**29,60**
390037	235	28	330	6	**39,10**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390038	90	100	0,38	6	**9,76**

CUP WITH SAUCER

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390031	175	85	0,35	6	**15,56**

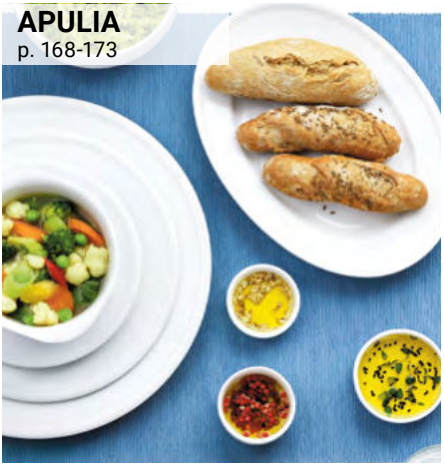
CUP WITH SAUCER

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390032	140	80	0,20	6	**13,69**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

STALGAST PORCELAIN

- 2 porcelain lines in two hues of white and ecru and 1 line in white decorated with blue strip give unlimited possibilities of table arrangement
- meets all quality and technical requirements specified in European standards
- porcelain dishes can be used without restrictions as to the method and time of washing and the cleaning agents used
- all plates are made from organic raw materials by means of isostatic pressing, guaranteeing their excellent stability and resistance
- the possibility to pile up utensils in even, high stacks up to 100 plates translates into substantial space savings
- due to low thermal conductivity, food and drinks cool down at a slower rate
- covered with the toughest glaze, which allows the vessels' surface to remain smooth, shiny and scratch-resistant



APULIA

- smooth pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

All prices quoted exclude Value Added Tax ("VAT")

Apulia A

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395300	160	20	6	**2,36**
395302	210	15	6	**3,21**
395320	320	25	6	**10,36**

2 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395325	140	135	0,37	6	**5,99**

3 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395310	80	100	0,28	6	**5,61**

4 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395336	87	95	0,35	6	**3,38**

5 EGG HOLDER

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
395330	47	43	0,043	6	**1,31**

6 DIP

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395335	70	20	0,032	6	**1,54**

7 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395319	230	83	2,20	6	**7,95**

8 PLATTER

• oval

Code	W mm	D mm	H mm	K pcs	Price net (€)
395312	160	116	15	6	**3,10**

9 PLATTER

• round

Code	Ø mm	H mm	K pcs	Price net (€)
395320	320	25	6	**10,36**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

Apulia B

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
394119	250	250	25	6	**10,55**
394120	270	270	25	6	**11,12**

2 SALAD-BOWL

Code	W mm	D mm	H mm	K pcs	Price net (€)
394135	180	150	50	6	**6,80**

3 SALAD-BOWL

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394109	110	110	40	0,25	6	**4,37**
394110	130	130	45	0,37	6	**5,34**
394100	170	170	55	0,75	6	**7,53**
394111	230	230	67	1,80	6	**17,01**

4 BROTH BOWL

Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394150	Broth bowl	110	-	-	67	0,38	6	**6,69**
394140	Saucer	-	180	180	-	-	6	**6,68**

5 CUP

6 / 7

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
5.	**394153**	Cup	75	-	-	70	0,2	6	**4,66**
	394142	Saucer	-	140	140	-	-	6	**3,98**
6.	**394154**	Cup	83	-	-	75	0,24	6	**4,76**
	394142	Saucer	-	140	140	-	-	6	**3,98**
7.	**394155**	Cup	110	-	-	65	0,36	6	**5,21**
	394140	Saucer	-	180	180	-	-	6	**6,68**

8 TRAY

Code	W mm	D mm	H mm	K pcs	Price net (€)
394114	250	150	15	6	**6,27**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

stalgast

Apulia D

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395200	190	20	6	**2,90**
395201	260	20	6	**5,80**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395202	225	30	0,33	6	**4,79**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395212	130	40	0,25	6	**2,23**
395213	170	50	0,50	6	**3,32**

4 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395217	300	215	3,4	1	**26,89**

5 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395205	70	135	0,24	6	**4,73**

6 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395221	75	100	0,28	6	**3,01**

Apulia E

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
394001	190	20	6	**2,95**
394002	210	20	6	**3,60**
394003	270	20	6	**5,82**
394017	320	25	6	**11,16**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394004	225	35	0,3	6	**4,58**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394018	120	60	0,38	6	**2,83**
394019	190	85	1,50	6	**2,97**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
394052	Broth bowl	100	60	0,29	6	**3,57**
394040	Saucer	150	-	-	6	**2,74**

5 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394010	90	100	0,22	6	**4,50**

6 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394023	85	100	0,34	6	**3,37**

7 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
394014	240	175	20	6	**5,55**

8 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
394017	320	25	6	**11,16**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

stalgast

1

2

3

4

5

Apulia supplementary set

1 CAKE PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
394403	320	85	1	**17,67**

2 CASSEROLE DISH

Code	W mm	D mm	H mm	K pcs	Price net (€)
394405	265	200	45	1	**12,45**

3 PLATTER

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394401	210	110	25	0,2	6	**6,68**

4 SPOON HOLDER

Code	W mm	H mm	V liters	K pcs	Price net (€)
394416	190	25	0,095	6	**5,30**

5 DIP

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394409	80	40	0,14	6	**2,16**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

PRATO

- decorated pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

All prices quoted exclude Value Added Tax ("VAT")

1

2

3

4

5

Prato A

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395001	210	27	6	**3,36**
395002	265	25	6	**5,30**
395023	320	30	6	**6,57**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395015	170	50	0,48	6	**3,60**

3 SUGAR BOWL

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395009	140	95	0,27	6	**5,22**

4 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395020	280	205	30	6	**9,60**
395022	355	273	30	6	**15,20**

5 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
395023	320	30	6	**6,57**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

LIGURIA

- decorated porcelain in warm ecru color
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)

All prices quoted exclude Value Added Tax ("VAT")

Liguria A

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
395801	210	210	20	6	**8,71**
395802	250	250	25	6	**11,21**
395803	270	270	25	6	**6,85**

2 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395806	210	210	40	0,5	6	**9,06**

3 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395804	170	170	55	0,7	6	**9,01**

4 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395805	205	205	45	0,7	6	**4,59**

5 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395827	85	95	0,32	6	**5,42**

6 CUP

7

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
6.	**395830**	Cup	60	-	-	52	0,10	6	**2,33**
7.	**395832**	Cup	80	-	-	75	0,23	6	**4,22**
	395842	Saucer	-	140	140	-	-	6	**3,99**

8 NAPKIN HOLDER

Code	W mm	H mm	K pcs	Price net (€)
395828	105	80	6	**7,21**

BISTRO PORCELAIN

- smooth pure white porcelain, decorated with a thin blue strip
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

All prices quoted exclude Value Added Tax (VAT)

Bistro

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395980	215	27	6	**4,13**
395981	260	27	6	**6,12**

2 DEEP PLATE

Code	Ø mm	K pcs	Price net (€)
395982	190	6	**4,66**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395989	140	70	0,54	6	**2,40**
395990	160	70	0,75	6	**3,66**

4 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395983	90	100	0,2	6	**5,88**

5 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395984	125	95	0,2	6	**4,98**

6 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395985	Cup	84	73	0,2	6	**3,43**
395988	Saucer	150	-	-	6	**2,28**

7 SALT SHAKER / PEPPER SHAKER

8

No.	Code	Product	H mm	K pcs	Price net (€)
7.	**395992**	Salt shaker	80	6	**2,73**
8.	**395993**	Pepper shaker	80	6	**2,73**

9 RECTANGULAR PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395991	335	200	30	6	**17,60**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

ISABELL PORCELAIN

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

All prices quoted exclude Value Added Tax ("VAT")

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388101	170	20	12	**1,74**
388102	180	22	6	**2,42**
388103	200	23	6	**2,83**
388104	230	23	6	**3,84**
388105	240	23	4	**4,23**
388106	250	25	4	**4,29**
388107	260	25	4	**4,52**
388108	280	33	3	**6,92**
388109	310	30	3	**8,66**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388152	145	39	0,220	12	**2,12**
388154	220	40	0,500	6	**2,82**

3 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388122	180	34	0,150	6	**1,79**
388123	200	40	0,210	6	**3,29**
388124	230	40	0,300	4	**4,84**
388125	250	45	0,350	4	**7,19**
388126	305	45	0,550	3	**6,59**

4 PEPPER SHAKER

Code	Ø mm	H mm	K pcs	Price net (€)
388150	40	80	24	**1,40**

5 SALT SHAKER

Code	Ø mm	H mm	K pcs	Price net (€)
388140	40	80	24	**1,40**

6 DIP

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388233	50	18	0,020	24	**0,92**

7 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388239	Cup	100	65	0,260	6	**2,17**
388240	Saucer	145	20	-	12	**1,29**

8 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388237	Cup	85	60	0,170	12	**2,26**
388238	Saucer	140	20	-	12	**1,24**

9 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388235	Cup	60	55	0,090	12	**1,49**
388236	Saucer	120	18	-	12	**0,90**

10 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388165	Broth bowl	100	60	0,270	6	**2,98**
388166	Saucer	140	20	-	12	**1,72**
388167	Broth bowl	120	75	0,380	6	**4,07**
388168	Saucer	140	25	-	12	**2,22**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

1 VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388170	300	175	3,500	1	**25,20**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388161	100	48	0,200	12	**1,69**

3 SPICE KIT

Code	W mm	D mm	H mm	K pcs	Price net (€)
388160	120	60	92	12	**5,97**

4 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388211	150	17	12	**1,42**
388212	180	21	6	**1,68**
388214	230	26	4	**3,34**
388215	250	29	4	**4,84**
388216	300	35	4	**10,44**
388217	360	35	3	**11,60**
388218	410	42	3	**16,30**

5 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388138	80	92	0,300	12	**2,17**

6 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388139	80	100	0,320	12	**2,95**

7 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388182	160	98	0,400	2	**5,84**
388184	170	120	0,640	2	**8,37**

8 CUP

Code	Description	Ø mm	H mm	V liters*	K pcs	Price net (€)
388193	Cup	85	55	0,200	12	**2,28**
388194	Saucer	155	24	-	12	**1,25**
388195	Cup	95	60	0,250	12	**3,16**
388196	Saucer	160	24	-	12	**1,87**

9 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388183	96	101	0,320	6	**3,62**

10 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
388243	410	290	29	3	**10,30**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

1 SALAD-BOWL

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
388135	120	120	70	0,400	6	**2,38**
388136	150	150	65	0,550	4	**3,84**
388137	200	200	90	1,700	4	**5,90**

2 POT WITH CUP AND SAUCER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388181	170	135	0,350	1	**14,50**

3 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388149	85	95	0,350	12	**2,71**

4 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388175	80	85	0,100	6	**2,67**
388176	115	110	0,290	6	**4,42**
388177	130	125	0,450	6	**7,16**

5 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
388134	235	235	25	4	**8,00**

6 SAUCEBOAT

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
388172	230	95	135	0,500	6	**8,96**

7 VASE

Code	H mm	V liters*	K pcs	Price net (€)
388174	140	0,130	6	**2,91**

8 PASTA PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388127	270	42	0,300	4	**15,60**

9 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388156	130	55	0,400	12	**3,42**
388157	145	65	0,550	12	**4,26**

10 CRÈME BRÛLÉE DISH

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388185	70	32	0,060	24	**1,20**
388186	80	35	0,100	24	**1,15**
388187	90	40	0,130	12	**1,45**
388188	100	50	0,300	12	**2,17**
388189	135	53	0,480	12	**2,14**

11 PIZZA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388120	330	15	4	**14,58**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

BORMIOLI ROCCO GLASS

- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

ROCK BAR GLASS

1 2 3 4 5

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400611**	Vodka glass	51	64	0,070	6	**0,96**
2.	**400612**	Low glass	76	84	0,200	6	**1,32**
3.	**400613**	Low glass	84	92	0,270	6	**1,48**
4.	**400614**	Low glass	91	101	0,390	6	**1,77**
5.	**400616**	Tall glass	79	141	0,360	6	**1,94**

ROCK BAR GLASS

NEW

1 2 3 4 5 6

No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400432**	Low glass		82	89	0,270	6	**3,40**
2.	**400434**	Low glass		82	89	0,270	6	**3,40**
3.	**400436**	Low glass		82	89	0,270	6	**3,40**
4.	**400431**	Tall glass		83	120	0,370	6	**3,67**
5.	**400433**	Tall glass		83	120	0,370	6	**3,67**
6.	**400435**	Tall glass		83	120	0,370	6	**3,67**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

LUCENT BLUE GLASS

NEW

- professional glassware with modern design for gastronomy
- glasses have thin, laser-cut rims, which ensures high comfort in use
- glass tinted during the production phase guarantees color fastness
- dishwasher safe
- sold in case batches (K)

1 2 3 4 5 6

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400406**	Low glass	73	104	0,300	6	**4,54**
2.	**400405**	Low glass	78	113	0,375	6	**4,91**
3.	**400404**	Tall glass	73	141	0,430	6	**4,95**
4.	**400403**	Champagne glass	65	220	0,210	6	**5,81**
5.	**400402**	White wine glass	82	208	0,380	6	**6,95**
6.	**400401**	Red wine glass	92	221	0,535	6	**7,38**

AMERICA' 20 S GLASSES

NEW

- timeless and elegant shape available in two color variants
- glass tinted during the production phase guarantees color fastness
- dishwasher safe
- sold in case batches (K)
- highly resistant colouring

1 2 3 4 5 6 7 8

No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400424**	Low glass		83	83	0,300	6	**4,81**
2.	**400422**	Low glass		88	92	0,370	6	**5,21**
3.	**400428**	Low glass		83	83	0,300	6	**4,81**
4.	**400426**	Low glass		88	92	0,370	6	**5,21**
5.	**400423**	Tall glass		68	158	0,400	6	**4,84**
6.	**400421**	Tall glass		73	162	0,490	6	**5,28**
7.	**400427**	Tall glass		68	158	0,400	6	**4,84**
8.	**400425**	Tall glass		73	162	0,490	6	**5,28**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

PULSAR GLASSES

NEW

- available in two color variants
- glass tinted during the production phase guarantees color fastness
- dishwasher safe
- sold in case batches (K)

1 2 3 4 5 6

No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400445**	Water glass		84	93	0,300	6	**2,90**
2.	**400443**	Glass		91	103	0,390	6	**3,34**
3.	**400441**	Glass		85	144	0,465	6	**4,04**
4.	**400446**	Water glass		84	93	0,300	6	**2,90**
5.	**400444**	Glass		91	103	0,390	6	**3,34**
6.	**400442**	Glass		85	144	0,465	6	**4,04**

WIND GLASS

1 2

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400635**	Low glass	75	95	0,300	6	**2,86**
2.	**400636**	Low glass	80	101	0,350	6	**3,68**

WIND GLASS

- highly resistant colouring

NEW

1 2 3

No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400413**	Water glass		82	88	0,300	6	**4,01**
2.	**400414**	Water glass		82	88	0,300	6	**4,01**
3.	**400415**	Water glass		82	88	0,300	6	**4,01**

IRIDE GLASSES

NEW

- traditional shape with modern design for gastronomy
- delicately colored transparent glasses
- ideal capasity to serve water, drinks or juice
- dishwasher safe
- sold in case batches (K)

1 2

No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400411**	Water glass		73	88	0,255	3	**2,34**
2.	**400412**	Water glass		73	88	0,255	3	**2,34**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

IRISH BEER GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400117	85	160	0,568	6	**2,94**

SORGENTE GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400526**	Vodka glass	42	74	0,070	6	**2,00**
2.	**400527**	Low glass	84	105	0,420	6	**3,43**
3.	**400538**	Tall glass	83	152	0,460	6	**3,69**

NONIX BEER GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400118	90	152	0,585	6	**2,35**

STONE GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400528**	Low glass	89	107	0,390	6	**4,06**
2.	**400529**	Tall glass	83	155	0,490	6	**5,20**

DRINKS AND COCKTAILS GLASS

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400506**	87	174	0,420	6	**4,38**
2.	**400507**	87	194	0,500	6	**4,54**

WIND GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400631**	Low glass	81	82	0,390	6	**2,92**
2.	**400632**	Tall glass	88	106	0,490	6	**4,54**

RESTAURANT LINE GLASS

- laser cutting guarantees a thinner edge
- glass does not contain lead, is recyclable
- perfectly transparent and light
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400565**	White wine glass	83	215	0,425	12	**4,11**
2.	**400566**	Red wine glass	83	215	0,525	12	**4,03**
3.	**400567**	Champagne glass	75	215	0,240	4	**4,87**
4.	**400568**	Glass	85	105	0,430	3	**3,14**
5.	**400569**	Decanter	185	211	1,610	1	**23,80**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

TEMPERED GLASS

- HoReCa dedicated
- high-quality tempered glass
- sold in case batches (K) pcs
- price per item
- the table shows glass capacity

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No.	Code	Product	Feature liters	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400542**	Low glass	0,2	73	88	0,255	6	**1,25**
2.	**400543**	Tall glass	0,2	59	166	0,310	6	**1,43**
3.	**400536**	Beer glass	0,3	80	186	0,390	6	**2,96**
4.	**400537**	Shaker beer glass	0,4	88	158	0,590	6	**1,91**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

SERVING GLASS

- high-quality serving glass
- perfect for creative product display
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

QUATTRO STAGIONI BOTTLE

- sold without a cap

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400581	64	116	0,200	12	**1,00**
400582	73	155	0,400	12	**1,86**

QUATTRO STAGIONI JAR

- sold without a cap

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400591	86	93	0,250	12	**2,06**
400592	90	136	0,500	12	**1,45**

FIDO JAR

- lid with gasket included

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400576	83	84	0,200	6	**4,27**
400577	98	100	0,350	6	**4,50**

JAR MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400351	67	130	0,45	12	**1,68**

QUATTRO STAGIONI JAR CUP

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400585	78	136	0,415	12	**4,03**

CAP

Code	Description	Ø mm	K pcs	Price net (€)
400588	Cap for 400585,400591,400592	70	6	**0,62**
400589	Cap for 400581,400582	56	6	**0,51**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

SWING BOTTLE

- tight closure

Code	H mm	V liters*	K pcs	Price net (€)
400571	192	0,250	12	**2,81**
400572	253	0,500	12	**3,57**

ICE-CREAM AND DESSERT CUPS

- sold in case batches (K) pcs
- price per item
- the table shows total volume

1 2 3

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400595**	85	182	0,380	6	**3,12**
2.	**400596**	116	125	0,300	6	**4,42**
3.	**400597**	130	90	0,375	12	**3,39**

1 2

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400621**	104	94	0,260	6	**2,76**
2.	**400623**	125	180	0,300	6	**7,35**

THERMAL GLASS

- thermal utensils are made of ultra light and heat-resistant glass in the double-wall technology
- borosilicate glass
- excellent transparency and excellent surface quality gives unlimited possibilities of arrangement and presentation of drinks, both hot and cold
- made in light-glass and double-wall technology
- the design ensures retaining both high and low temperatures, as well as protection from the heat and the effect of condensation on the outside of the glass

COFFEE CUPS

- complete with stainless steel saucer
- price per item
- sold in case batches
- the table shows total volume

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400901**	Espresso cup	61	54	0,065	2	**13,50**
2.	**400902**	Capuccino cup	82	73	0,165	2	**15,00**
3.	**400903**	Universal cup	98	88	0,300	2	**16,50**

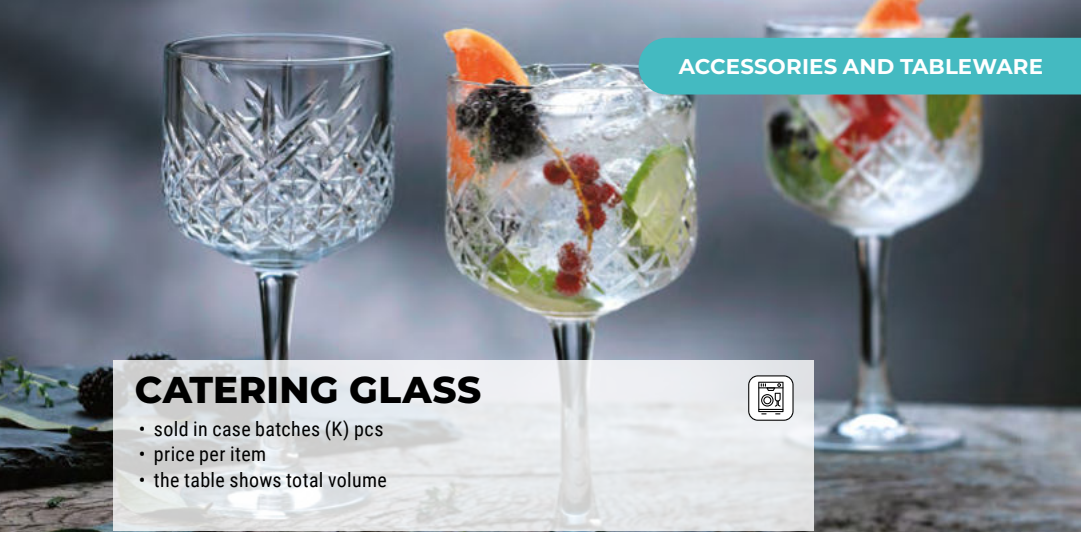
THERMAL MUGS/GLASSES

- price per item
- sold in case batches
- the table shows total volume

Wall vacuum

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400904**	Mug	85	113	0,320	2	**16,50**
2.	**400905**	Glass	82	113	0,270	2	**13,30**
3.	**400906**	Latte glass	90	150	0,340	2	**15,10**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume



CATERING GLASS

- sold in case batches (K) pcs
- price per item
- the table shows total volume

BISTRO GLASSES

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

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400001**	Liqueur glass	45-50	113	0,050	24	**1,17**
2.	**400026**	Cognac glass	60	124	0,395	12	**2,04**
3.	**400002**	"Kir" type cocktail glass	95-66	134	0,265	12	**1,68**
4.	**400003**	Martini glass	107-64	136	0,190	12	**1,79**
5.	**400112**	White wine glass	70	132	0,175	12	**1,60**
6.	**400005**	White wine glass	64-66	150	0,210	12	**1,36**
7.	**400004**	Red wine glass	68-66	160	0,280	12	**1,50**
8.	**400006**	Champagne glass	51-64	190	0,180	12	**1,38**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

IMPERIAL GLASSES

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

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400023**	White wine glass	60-69	162	0,190	12	**1,47**
2.	**400021**	Red wine glass	75-66	172	0,260	12	**1,56**
3.	**400020**	Red wine glass	91-76	207	0,460	12	**1,73**
4.	**400022**	Champagne glass	50-64	212	0,200	12	**1,53**

IMPERIAL PLUS GLASSES

- professional catering glass with slender lines
- tempered glass with high mechanical strength and thermal resistance
- elegant design fits all types of catering establishments
- suitable for frequent dishwashing

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400160**	White wine glass	64-70	177	0,230	12	**2,63**
2.	**400161**	Universal glass	75	197	0,320	12	**2,75**
3.	**400163**	Red wine glass	80-75	210	0,420	12	**2,80**
4.	**400162**	Champagne glass	47-57	196	0,150	12	**2,49**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

SAXON GLASSES

- professional glass for gastronomy
- safe, rounded edge with a foot
- perfect solution for banquet halls, restaurants, cafes and others

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400150**	White wine glass	63	143	0,195	48	**1,41**
2.	**400151**	Universal glass	68	158	0,240	48	**1,45**
3.	**400153**	Champagne glass	50	175	0,150	48	**1,56**

AMBER GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)	
1.	**400371**	Glass	81	102	0,350	12	**1,93**	
2.	**400373**	Beer glass	72	180	0,395	6	**2,82**	NEW
3.	**400374**	Champagne glass	66	229	0,200	12	**1,82**	NEW
4.	**400375**	White wine glass	79	188	0,295	12	**1,72**	NEW
5.	**400376**	Red wine glass	84	200	0,365	6	**2,82**	NEW
6.	**400377**	Red wine glass	91	216	0,460	6	**2,00**	

ALLEGRA GLASSES

- professional catering glass with modern design
- reinforced, rounded edge and foot
- perfect solution for cafes, restaurants, hotels and more

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400250**	Low glass	67	110	0,425	6	**1,80**
2.	**400252**	Red wine glass	64	218	0,490	6	**2,98**
3.	**400253**	White wine glass	57	217	0,350	6	**2,97**
4.	**400254**	Champagne glass	45	226	0,195	6	**2,63**

PRIMETIME GLASSES

- reinforced, rounded edge and foot
- perfect solution for banquet halls, restaurants, cafes, bars and more

1 2 3 4 5 6

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400045**	Sweet wine glass	56-64	180	0,240	12	**2,18**
2.	**400046**	White wine glass	62-64	189	0,338	12	**2,43**
3.	**400047**	Burgundy / water glass	108-75	179	0,500	12	**2,51**
4.	**400041**	Light red wine glass (Chianti)	67-75	205	0,400	12	**2,52**
5.	**400042**	Heavy red wine glass (Bordeaux)	70-75	220	0,520	12	**2,55**
6.	**400043**	Champagne glass	43-64	205	0,165	12	**2,25**

LYRIC GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400332	76-78	195	0,320	6	**3,47**

RISUS GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400166	108	208	0,550	12	**2,48**

PARMA GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400108	88-61	147	0,410	12	**1,66**

PLEASURE GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400365	82	107	0,350	12	**2,20**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

ENOTECA GLASSES

- professional catering glass with slender lines
- reinforced, rounded edge and foot
- perfect solution for banquet halls, restaurants, cafes, bars and more

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400140**	Light white wine glass	64-82	225	0,440	6	**3,24**
2.	**400141**	Heavy white wine glass	70-82	235	0,545	6	**3,49**
3.	**400143**	Red wine glass	72-85	244	0,620	6	**3,66**
4.	**400142**	Burgundy glass	80-85	228	0,780	6	**3,70**
5.	**400144**	Champagne glass	52-70	225	0,170	6	**3,48**
6.	**400145**	Martini glass	114-82	178	0,220	6	**3,78**
7.	**400146**	Margarita glass	115-85	220	0,460	6	**3,91**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

TIMELESS GLASSES

- professional catering glass with modern design
- designed for frequent use
- the volume given is the total capacity
- sold in case batches (K)
- price per item

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400321**	Vodka glass	82-42	61	0,062	12	**1,74**
2.	**400336**	Vodka glass	52	90	0,06	12	**2,87**
3.	**400322**	Wine glass	87-75	151	0,320	12	**3,83**
4.	**400323**	Champagne glass	110-82	157	0,255	12	**3,86**
5.	**400329**	Martini glass	116	172	0,230	12	**4,15**
6.	**400320**	Red wine glass	88	195	0,330	12	**4,00**
7.	**400324**	Cocktail glass	100-85	198	0,500	12	**4,64**
8.	**400337**	Champagne glass	64	225	0,175	4	**3,70**
9.	**400341**	Finger food utensil	90	54	0,225	4	**3,07**
10.	**400340**	Low glass	92	96,5	0,345	6	**4,13**
11.	**400325**	Low glass	72-67	83	0,200	12	**2,58**
12.	**400326**	Low glass	85-79	96	0,340	12	**2,96**
13.	**400327**	Tall glass	67-62	143	0,295	12	**2,90**
14.	**400344**	Tall glass	72-66	153	0,365	12	**4,26**
15.	**400328**	Tall glass	77-70	161	0,450	12	**3,29**
16.	**400338**	Tall glass	79	148	0,345	6	**4,41**
17.	**400339**	Tall glass	86	160	0,450	6	**5,28**

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All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

TIMELESS GLASSES

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400330**	Mixing vessel with a spout	107	150	0,725	6	**7,50**
2.	**400343**	Ice-cream and dessert cup	98-70	103	0,250	12	**3,00**
3.	**400342**	Jug	134	217	1,440	1	**12,80**

TIMELESS GLASSES

- highly resistant colouring
- sold in case batches (K)

NEW

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No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**401340**	Low glass		85-79	96	0,350	4	**5,67**
2.	**401341**	Low glass		85-79	96	0,350	4	**6,84**
3.	**401320**	Tall glass		77-70	161	0,450	4	**6,22**
4.	**401321**	Tall glass		77-70	161	0,450	4	**7,63**

LINKA GLASSES

- available in two color variants
- sold in case batches (K)

NEW

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No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**401240**	Low glass		70-47	96	0,240	6	**2,42**
2.	**401241**	Low glass		70-47	96	0,240	6	**2,42**
3.	**401350**	Tall glass		78-50	150	0,500	6	**3,60**
4.	**401351**	Tall glass		78-50	150	0,500	6	**3,60**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

CASABLANCA GLASSES

- suitable for frequent use
- tempered glass with high mechanical strength and thermal resistance with exeption of non-tempered 400009 jug
- can be used for hot beverages and in the microwave
- recommended for restaurants, bars, pubs, cafes, catering, banquet halls and more
- perfect solution for demanding users
- suitable for frequent dishwashing

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400110**	Vodka glass	48-35	55	0,036	12	**0,76**
2.	**400018**	Low glass	72-47	80	0,140	12	**0,99**
3.	**400014**	Glass	79	84	0,200	12	**1,11**
4.	**400019**	Low glass	84	90	0,240	12	**1,22**
5.	**400010**	Low glass	92-65	100	0,350	12	**1,47**
6.	**400013**	Glass	78-59	120	0,290	12	**1,38**
7.	**400011**	Glass	83-61	122	0,360	12	**1,28**
8.	**400015**	Tall glass	80-55	150	0,360	12	**1,49**
9.	**400012**	Glass	87	132	0,400	12	**1,66**
10.	**400016**	Tall glass	86-51	160	0,475	12	**1,92**
11.	**400017**	Tall glass	95-65	177	0,645	12	**2,45**
12.	**400027**	Beer mug	72	164	0,375	6	**3,79**
	400028	Beer mug	86	197	0,685	6	**7,39**
13.	**400009**	Pitcher	210-80	195	1,300	6	**9,91**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

GRANDE-S GLASSES

1 2 3 4

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400213**	Low glass	89-60	98	0,310	12	**1,64**
2.	**400215**	Low glass	98	105	0,410	12	**1,94**
3.	**400212**	Low glass	69	100	0,190	12	**1,31**
4.	**400214**	Tall glass	76-50	128	0,280	12	**1,64**
5.	**400216**	Tall glass	71	160	0,300	12	**1,60**
6.	**400217**	Tall glass	79	155	0,375	12	**1,40**
7.	**400218**	Tall glass	86	160	0,480	12	**1,82**

NEXT GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400211**	Low glass	71-58	84	0,200	12	**1,00**
2.	**400210**	Tall glass	72-57	118	0,285	12	**1,19**

1 2

SIDE GLASSES

1 2 3 4 5 6 7 8

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400035**	Vodka glass	45-43	68	0,060	12	**0,86**
2.	**400230**	Vodka glass	38	98	0,060	12	**1,04**
3.	**400038**	Low glass	57-53	100	0,160	12	**1,13**
4.	**400031**	Low glass	74-69	89	0,220	12	**1,19**
5.	**400036**	Low glass	83-78	94	0,315	12	**1,56**
6.	**400032**	Tall glass	56-50	140	0,210	12	**1,14**
7.	**400034**	Tall glass	63-59	140	0,290	12	**1,35**
8.	**400033**	Tall glass	60-53	166	0,300	12	**1,35**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

ISTANBUL GLASSES

1 2 3

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400065**	Low glass	69	80	0,185	12	**0,95**
2.	**400068**	Low glass	74-69	89	0,240	12	**0,96**
3.	**400064**	Tall glass	62-58	134	0,290	12	**0,90**

CENTRA GLASSES

1 2

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400130**	Vodka glass	45-43	69	0,060	6	**1,06**
2.	**400132**	Low glass	83-78	93	0,320	6	**1,87**

IMPERIAL GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400024	75-53,5	85	0,300	12	**1,46**

HIGHNESS GLASSES

1 2

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400364**	Low glass	96,5	99	0,390	6	**4,06**
2.	**400363**	Tall glass	90,5	159	0,490	6	**5,25**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

VODKA SHOT GLASSES

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No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400044**	44-35	71	0,040	12	**0,99**
2.	**400180**	50-35	59	0,030	12	**0,98**
3.	**400181**	50-35	60	0,040	12	**1,01**
4.	**400183**	52-34	88	0,060	12	**1,05**
5.	**400235**	46	66	0,060	12	**1,83**

COCKTAIL GLASSES

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No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400061**	Cocktail glass	85-80	198	0,450	12	**2,75**
2.	**400062**	Cocktail glass	74-71	178	0,370	12	**2,50**
3.	**400067**	Cocktail glass	73-68	155	0,280	12	**1,91**
4.	**400185**	Cognac glass	55-65	115	0,250	12	**2,05**
5.	**400186**	Cognac glass	68-78	126	0,380	12	**2,15**
6.	**400066**	Margarita glass	115-70	169	0,300	12	**2,11**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

HUDSON GLASSES

1 2 3

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400229**	Champagne glass	96,5	150	0,220	6	**3,71**
2.	**400227**	Martini glass	114	163	0,230	12	**3,54**
3.	**400228**	Cocktail glass	85	205	0,655	12	**4,09**

ELYSIA GLASSES

1 2 3 4 5 6 7 8

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400224**	Low glass	85	73	0,210	12	**2,69**
2.	**400225**	Low glass	84	98	0,355	12	**3,84**
3.	**400226**	Tall glass	76	150	0,445	12	**3,59**
4.	**400234**	Tall glass	66	140	0,280	12	**3,18**
5.	**400235**	Vodka glass shot	46	66	0,060	12	**1,83**
6.	**400236**	Champagne glass	101	164	0,260	6	**4,16**
7.	**400237**	Cocktail glass	101	198	0,500	6	**5,20**
8.	**400240**	Ice cream cup	100-70	98	0,250	12	**4,89**

ELYSIA GLASSES

- highly resistant colouring

NEW

1 2 3 4

No.	Code	Product	Colour	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**401220**	Low glass		84	98	0,355	4	**5,67**
2.	**401221**	Low glass		84	98	0,355	4	**5,67**
3.	**401230**	Tall glass		76	150	0,445	4	**5,95**
4.	**401231**	Tall glass		76	150	0,445	4	**5,95**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

TIN CAN GLASS

1 2 3

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400231**	73	88	0,280	12	**1,78**
2.	**400232**	77	98	0,350	12	**1,88**
3.	**400233**	79	123	0,490	12	**2,31**

ICONIC MUGS

1 2

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400352**	66	123	0,270	12	**2,70**
2.	**400353**	78	103	0,330	24	**2,54**

MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400400	86-66	98	0,340	24	**2,23**

BISTRO GLASSES

1 2 3

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400286**	Low glass	83	59	0,220	12	**1,43**
2.	**400030**	Low glass	86	91	0,380	12	**1,53**
3.	**400040**	Tall glass	88	121	0,510	12	**1,66**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

GRANDE SUNRAY GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400265**	Low glass	90	98	0,290	12	**1,74**
2.	**400266**	Low glass	98	105	0,390	12	**1,85**
3.	**400267**	Tall glass	71	158	0,295	12	**1,77**
4.	**400268**	Tall glass	86	160	0,460	12	**1,92**

DIONY GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400271**	Champagne glass	58	207	0,125	12	**2,99**
2.	**400272**	White wine glass	85	169	0,230	12	**2,90**
3.	**400273**	Red wine glass	93	186	0,310	12	**2,99**
4.	**400274**	Water glass	78	104	0,265	12	**1,29**
5.	**400275**	Glass	90	94	0,320	12	**1,59**
6.	**400276**	Glass	77	142	0,345	12	**1,83**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

LEAFY GLASSES

1 2 3

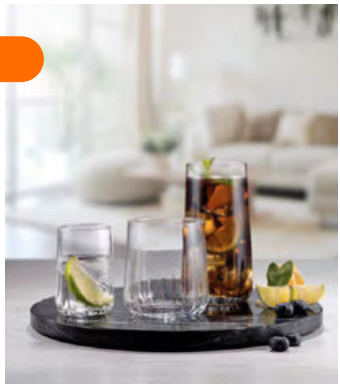
No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400287**	Whiskey glass	90	85	0,300	6	**3,04**
2.	**400288**	Glass	76	140	0,345	6	**3,30**
3.	**400289**	Glass	83	150	0,450	6	**3,62**

NOVA GLASSES

NEW

1 2 3

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400380**	Low glass	66	81	0,135	6	**1,43**
2.	**400381**	Low glass	81	86	0,315	6	**1,82**
3.	**400382**	Tall glass	60	137	0,360	6	**2,04**

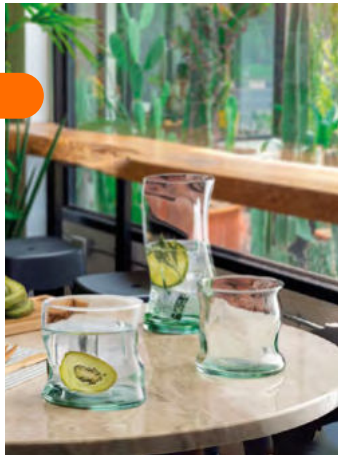


AMORF GLASSES

NEW

1 2

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400386**	Low glass	84	86	0,340	4	**3,09**
2.	**400387**	Tall glass	70	150	0,440	4	**3,48**



CAPPUCCINO/ESPRESSO CUP

- price per set (1 cup + 1 saucer)

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400256	91-40	64	0,238	6	**2,77**
400257	64	57	0,09	6	**2,20**

IRISH COFFEE GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400063	76-69	146	0,225	12	**2,60**

HOT BEVERAGE MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400100	78	94	0,25	12	**1,48**

LATTE GLASS

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400193	78-68	146	0,260	12	**2,61**
400196	84-75	162	0,360	6	**2,88**
400197	91-75	175	0,455	6	**3,30**

TEACUP WITH SAUCER

- saucer diameter: 106 mm

NEW

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400385	83	54	0,200	6	**3,91**

HOT BEVERAGE GLASS

- 400195 - price per set (1 cup + 1 saucer)
- 400194 - price per set (1 cup + 1 saucer)
- 400098 tempered glass

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No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400195**	60-45	55	0,075	6	**2,08**
2.	**400194**	85-60	68	0,185	6	**2,72**
3.	**400098**	76-49	110	0,240	12	**1,77**
4.	**400099**	82-55	149	0,380	12	**2,62**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

CUPS

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NEW

7

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400086**	100-65	82	0,28	6	**1,73**
2.	**400307**	92-68	97	0,25	6	**2,49**
3.	**400096**	114-72	105	0,29	6	**2,69**
4.	**400097**	102-68	142	0,27	6	**2,56**
5.	**400080**	116-70	118	0,16	6	**1,97**
6.	**400343**	98-70	103	0,25	12	**3,00**
7.	**400240**	100-70	98	0,25	12	**4,89**

SAUCEBOAT

Code	H mm	V liters*	K pcs	Price net (€)
400084	63	0,060	12	**2,08**
400085	94	0,170	12	**3,83**

ASHTRAY

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No.	Code	Ø mm	H mm	K pcs	Price net (€)
1.	**400007**	84-107	37	12	**1,30**
2.	**400113**	72	37	24	**1,48**

CRÈME BRÛLÉE DISH

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400088	92-54	58	0,180	24	**1,24**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

TULIPE BEER GLASS

- glass recommended for 0.5 l beer

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400201	79-69	160	0,570	48	**1,72**

BEER GLASS

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

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400039**	80-58	180	0,320	12	**1,47**
2.	**400390**	80	210	0,55	12	**2,44**
3.	**400136**	77	197	0,480	12	**2,61**
4.	**400137**	81,5	211	0,598	12	**2,91**
5.	**400190**	70-62	210	0,410	6	**2,05**
	400191	75-70	220	0,510	6	**2,05**
	400192	80-73	235	0,660	6	**2,25**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

BEER MUG

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No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400104**	77-70	134	0,385	12	**2,96**
2.	**400105**	85-97	136	0,500	12	**3,36**
3.	**400106**	92-103	154	0,655	12	**3,80**

BEER GLASS

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No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400119**	72	120,5	0,285	48	**1,53**
2.	**400109**	88	154	0,570	48	**2,03**

BEER GLASS

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NEW

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400189**	70	142	0,390	12	**2,58**
2.	**400168**	67	202	0,410	6	**2,10**
3.	**400187**	67	188	0,380	6	**2,29**
4.	**400373**	72	180	0,395	6	**2,82**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

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JUG

- for liquids of max. temperature 65°C

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400178**	62-48	120	0,25	12	**2,04**
	400177	78-60	153	0,50	6	**2,83**
	400008	97-72	201	1,00	6	**3,41**
	400175	112-86	240	1,85	6	**5,06**
2.	**400176**	114-90	234	1,45	6	**5,32**

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JUG

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
3.	**400169**	104	227	1,50	6	**7,12**
4.	**400378**	120	248	2,50	1	**7,82**

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BOWL

- tempered glass

No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400083**	60	27	0,03	24	**0,99**
2.	**400090**	120	53	0,31	6	**1,67**
3.	**400091**	140	63	0,55	6	**2,27**
4.	**400095**	172	76	1,20	6	**3,14**
5.	**400092**	200	87	1,60	6	**4,08**
6.	**400093**	230	101	2,50	6	**4,49**
7.	**400094**	262	113	3,70	6	**6,80**

WINE/WATER DECANTER

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400206	51-63	172	0,25	12	**2,50**
400207	64-80	203	0,50	6	**3,46**
400208	79-94	249	1,00	6	**4,38**

WINE DECANTER

- „bordeaux" type

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400174	60-67	176	0,25	12	**1,88**
400173	76-87	213	0,50	6	**2,42**
400172	93-107	262	1,00	6	**2,82**

WINE DECANTER

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)	
400248	65	172	0,35	1	**2,78**	NEW
400238	81	230	0,50	1	**3,75**	NEW
400239	100	203	1,18	1	**4,31**	

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

SALT SHAKER, PEPPER SHAKER

- price per item

No.	Code	H mm	K pcs	Price net (€)
1.	**400087**	94	24	**1,62**
2.	**400082**	120	24	**1,03**

SUGAR BOWL

- made of glass
- price per item

No.	Code	Ø mm	H mm	V liters	K. pcs	Price net (€)
3.	**400089**	55-66	152	0,24	12	**2,42**

OLIVE OIL PITCHER

- price per item

No.	Code	H mm	V liters	K pcs	Price net (€)
1.	**400179**	157	0,260	12	**2,48**
2.	**400279**	157	0,260	12	**2,47**

OIL AND VINEGAR BOTTLE

- for storing or serving olive oil or vinegar
- metal dispenser

No.	Code	Ø mm	W mm	D mm	H mm	V liters	K pcs	Price net (€)
3.	**400290**	31	60	60	208	0,365	2	**5,87**
4.	**400291**	17	60	60	290	0,500	12	**4,97**

EGG HOLDER

Code	H mm	Price net (€)
364241	50	**1,09**

SAUCEBOAT

- made of glass
- price per item

Code	H mm	V liters	K pcs	Price net (€)
400084	63	0,060	12	**2,08**
400085	94	0,170	12	**3,83**

SAUCEBOAT

Code	V liters	Price net (€)
369150	0,15	**4,64**
369250	0,25	**6,41**
369450	0,45	**8,17**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

SPICE KITS

1

3

2

4

1 2-ELEMENT SPICE SET

- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362020	145	**9,67**

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER

- salt shaker
- pepper shaker
- napkin holder

Code	H mm	Price net (€)
362320	115	**12,30**

3 2-ELEMENT SPICE SET

- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362021	140	**11,60**

4 ADDITIONAL SPICE CONTAINERS

Code	Price net (€)
362901	**2,15**

All prices quoted exclude Value Added Tax ("VAT")

1

2

3

4

5

6

7

1 2-ELEMENT SPICE SET
- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362001	115	**5,73**

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER
- salt shaker
- pepper shaker
- napkin holder

Code	H mm	Price net (€)
362002	115	**7,76**

3 2-ELEMENT SET FOR LIQUID SPICES
- 2 containers for liquid spices

Code	H mm	Price net (€)
362003	180	**8,83**

4 4-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 containers for liquid spices

Code	H mm	Price net (€)
362004	180	**12,70**

5 3-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- toothpick container

Code	H mm	Price net (€)
362005	115	**7,43**

6 5-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 containers for liquid spices
- toothpick container

Code	H mm	Price net (€)
362007	180	**12,90**

7 SUGAR BOWL/PARMESAN DISPENSER
- spoon included

Code	H mm	Price net (€)
362009	125	**9,81**

NAPKIN HOLDER

1

2

3

Cr

4

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**364101**	-	-	80	**2,76**
2.	**364100**	-	-	80	**6,52**
3.	**364111**	-	-	75	**6,35**
4.	**364204**	195	195	190	**11,70**

NAPKIN HOLDER

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

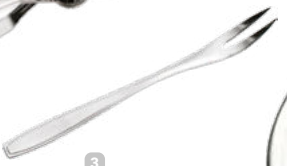
INOX

NEW

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**364205**	100	115	145	**9,70**
2.	**364206**	100	115	185	**9,90**

SNAIL ACCESSORIES

2



3

1

1 SNAIL PLATE

- tray for 6 servings

Code	W mm	D mm	Price net (€)
368060	200	170	**6,64**

2 SNAIL TONGS

Code	Price net (€)
368020	**3,17**

3 SNAIL FORK

Code	Price net (€)
368010	**1,29**

All prices quoted exclude Value Added Tax ("VAT")

SPICE GRINDER

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

Code	H mm	Price net (€)
362411	200	**19,50**

SPICE GRINDER

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

Code	H mm	Price net (€)
362412	200	**20,70**
362413	300	**31,70**

SPICE GRINDER

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

Code	H mm	Price net (€)
362401	200	**17,70**
362402	300	**30,70**

SPICE GRINDER

- universal ceramic grinding mechanism
- recommended for salt and pepper
- adjustable grinding thickness
- made of rubber wood

No.	Code	Product	Colour	H mm	Price net (€)
1.	**362421**	„Queen"	○	200	**22,50**
2.	**362422**	„King"	●	200	**22,50**

MORTAR WITH PESTLE

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

Code	Ø mm	D mm	Price net (€)
362130	120	110	**22,40**

NEW

1

3

NEW

2

4

UNIVERSAL BASKET

- Roll-Top cover 419000 (p. 285) can be used for the basket 361611

PP

No.	Code	Description	W mm	D mm	H mm	Price net (€)
1.	**361611**	GN 1/1	530	325	65	**35,60**
	361612	GN 1/2	325	265	65	**21,10**
	361613	GN 1/3	325	175	65	**16,40**
	361614	GN 1/4	265	160	65	**14,10**
	361616	GN 1/6	175	160	65	**11,50**
	361623	GN 2/3	325	355	65	**26,60**
2.	**361617**	oval	185	135	70	**8,20**
	361619	oval	240	125	70	**9,00**

BREAD BASKET

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

PP

No.	Code	Description	W mm	D mm	H mm	Price net (€)
3.	**361201**	GN 1/1	530	325	80	**30,60**
	361202	GN 1/2	325	265	80	**19,60**
	361203	GN 1/3	325	175	80	**14,90**
	361204	GN 1/4	265	160	80	**12,50**
	361206	GN 1/6	175	160	80	**8,58**
	361205	GN 2/3	325	355	80	**22,80**
4.	**361301**	GN 1/1	530	325	80	**30,80**
	361302	GN 1/2	325	265	80	**18,20**

GROOVED BREAD CUTTING BOARD

- 30 mm-thick birch wood

Code	W mm	D mm	H mm	Price net (€)
343400	400	250	30	**31,60**

All prices quoted exclude Value Added Tax ("VAT")

BREAD BASKET WITH ROLL-TOP COVER

- opened cover 90°

No.	Code	Description	Ø mm	W mm	D mm	Price net (€)
1.	**419001**	GN 1/1	-	530	325	**59,00**
2.	**419202**	round	395	-	-	**41,30**

1

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7

8

BREAD BASKET

PP

- Roll-Top cover 419000 (p. 285) can be used for the basket 361530

No.	Code	Opis	Ø mm	W mm	D mm	H mm	Price net (€)
3.	**361242**	oval	-	232	178	50	**3,31**
4.	**361230**	oval	-	230	150	65	**2,98**
	361371	oval	-	375	150	70	**4,50**
5.	**361241**	round	240	-	-	50	**3,24**
6.	**361530**	GN 1/1	-	530	325	70	**24,80**
7.	**361380**	oval	-	380	270	90	**18,80**
8.	**361235**	oval	-	235	150	70	**7,46**

CUTLERY BASKET

Code	W mm	D mm	H mm	Price net (€)
361270	270	100	50	**9,00**

PP

BREAD BASKET

INOX

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**360230**	-	250	180	45	**10,30**
	360300	-	300	240	50	**12,80**
2.	**360251**	250	-	250	55	**8,92**

1

2

SOUP VASE

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

INOX

No.	Code	Product	Ø mm	L mm	H mm	V liters	Price net (€)
1.	**365301**	Soup vase	245	-	135	3,0	**28,70**
2.	**365011**	Ladle	80	330	-	0,09	**5,84**
3.	**365241**	Cover	245	-	-	-	**18,40**

STEW POT

- ladle included

No.	Code	Product	V liters	Price net (€)
1.	**366800**	Stew pot	0,80	**45,90**
2.	**366050**	Ladle (additional)	0,05	**4,78**

SUGAR BOWL

INOX

No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	**364010**	85	95	78	0,3	**6,63**

TABLE BIN

- swing cover

INOX

No.	Code	Ø mm	H mm	V liters	Price net (€)
2.	**068203**	120	160	1,5	**13,20**

MENU HOLDER

No.	Code	H mm	Price net (€)
3.	**486031**	102	**2,28**

1

2

3

All prices quoted exclude Value Added Tax ("VAT")

FOOD STORAGE AND TRANSPORT

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

GN containers 222-237
Transport containers 238-239
Transport thermal insulation containers 240-243, 246-248
Pizza bags 244
Thermal insulated bag - Lunchbox 245
Tray sealing machine 249
Packers and packer accessories 250-253
Transport and waiter carts 254-256
Racks 257-259
Drip rack for GN containers 258

STAINLESS STEEL GN CATERING CONTAINERS, COMFORT

NEW

+300 −40 INOX

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
111027	530	325	20	2,2	**20,70**
111047	530	325	40	5,0	**25,40**
111067	530	325	65	8,0	**27,00**
111107	530	325	100	14,0	**33,20**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
115107	325	354	100	8,0	**29,30**
115157	325	354	150	12,0	**42,20**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
112047	325	265	40	2,0	**14,10**
112067	325	265	65	3,5	**18,00**
112107	325	265	100	6,0	**21,90**
112157	325	265	150	8,5	**28,60**
112207	325	265	200	11,5	**35,60**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
113047	325	176	40	1,5	**12,90**
113067	325	176	65	2,5	**14,50**
113107	325	176	100	3,7	**19,20**
113157	325	176	150	5,7	**30,10**
113207	325	176	200	7,3	**35,20**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
114027	265	162	20	0,4	**7,40**
114047	265	162	40	1,0	**11,00**
114107	265	162	100	2,8	**15,60**
114157	265	162	150	3,6	**25,00**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
116107	176	162	100	1,6	**11,30**
116157	176	162	150	2,0	**20,10**

GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
119067	176	108	65	0,5	**7,80**
119107	176	108	100	0,8	**12,90**

GN LID

Code	Description	Price net (€)
111007	GN 1/1	**23,10**
115007	GN 2/3	**19,60**
112007	GN 1/2	**14,10**
113007	GN 1/3	**11,30**
114007	GN 1/4	**9,00**
116007	GN 1/6	**7,80**
119007	GN 1/9	**5,90**

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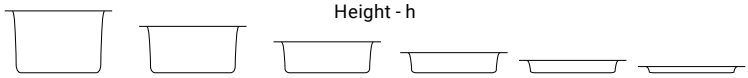

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All prices quoted exclude Value Added Tax ("VAT")

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STAINLESS STEEL GN CATERING CONTAINERS, COMFORT

+300 −40 INOX

- recommended for steaming in convection steam ovens
- cantilever slat p. 227

NEW

GN CONTAINER 1/1, PERFORATED

Code	W mm	D mm	H mm	V liters	Price net (€)
121067	530	325	65	8,0	**46,50**
121107	530	325	100	14,0	**55,50**

GN CONTAINER 1/1 NON-STICK

NEW

Code	W mm	D mm	H mm	V liters	Price net (€)
191021	530	325	20	2,2	**37,20**
191041	530	325	40	5,0	**41,80**
191061	530	325	65	8,0	**46,50**

STAINLESS STEEL GN CATERING CONTAINERS, PREMIUM

+300 −40 INOX 18/10

- recommended for steaming in convection steam ovens
- cantilever slat p. 227

TEFLON Al

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
111022	530	325	20	2,5	**26,00**
111042	530	325	40	5,0	**29,00**
111062	530	325	65	8,8	**32,00**
111102	530	325	100	13,7	**43,00**

GN CONTAINER 1/1 NON-STICK

Code	W mm	D mm	H mm	V liters	Price net (€)
171020	530	325	20	2,5	**42,50**
171040	530	325	40	5,5	**46,10**
171060	530	325	65	9,0	**55,80**

GN LID

Code	Description	Price net (€)
111002	GN 1/1	**29,00**

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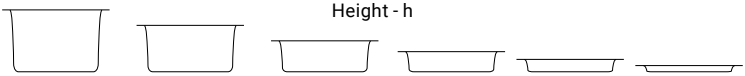

STAINLESS STEEL GN CATERING CONTAINERS, STANDARD

+300 −40 INOX

GN CONTAINER 2/1

Code	W mm	D mm	H mm	V liters	Price net (€)
117020	650	530	20	4,4	**32,50**
117040	650	530	40	9,0	**33,50**
117060	650	530	65	18,0	**36,30**
117100	650	530	100	30,0	**44,70**
117150	650	530	150	42,0	**56,80**
117200	650	530	200	58,0	**73,30**

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
111020	530	325	20	2,2	**11,90**
111040	530	325	40	5,0	**12,90**
111060	530	325	65	8,0	**14,90**
111100	530	325	100	14,0	**19,60**
111150	530	325	150	19,0	**29,80**
111200	530	325	200	26,0	**35,70**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
115020	325	354	20	1,5	**8,30**
115040	325	354	40	3,5	**10,40**
115060	325	354	65	5,5	**12,40**
115100	325	354	100	8,0	**16,90**
115150	325	354	150	12,0	**25,80**
115200	325	354	200	18,0	**30,50**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
112020	325	265	20	1,2	**6,21**
112040	325	265	40	2,0	**7,86**
112060	325	265	65	3,5	**8,53**
112100	325	265	100	6,0	**11,50**
112150	325	265	150	8,5	**18,40**
112200	325	265	200	11,5	**24,00**

POJEMNIK GN 2/4

Code	W mm	D mm	H mm	V liters	Price net (€)
118040	162	530	40	1,75	**9,85**
118060	162	530	65	3,50	**12,10**
118100	162	530	100	5,50	**15,80**
118150	162	530	150	8,50	**26,40**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
113020	325	176	20	0,7	**5,51**
113040	325	176	40	1,5	**6,91**
113060	325	176	65	2,5	**7,40**
113100	325	176	100	3,7	**9,69**
113150	325	176	150	5,7	**16,00**
113200	325	176	200	7,3	**18,10**

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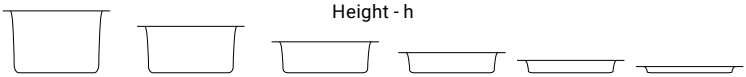

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GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
114020	265	162	20	0,4	**4,39**
114040	265	162	40	1,0	**6,02**
114060	265	162	65	1,7	**6,31**
114100	265	162	100	2,8	**8,52**
114150	265	162	150	3,6	**12,90**
114200	265	162	200	5,0	**16,00**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
116060	176	162	65	1,0	**5,28**
116100	176	162	100	1,6	**7,00**
116150	176	162	150	2,0	**10,10**
116200	176	162	200	2,8	**14,20**

GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
119060	176	108	65	0,5	**4,32**
119100	176	108	100	0,8	**6,61**
119150	176	108	150	1,4	**8,72**

GN CONTAINER 1/12

Code	W mm	D mm	H mm	V liters	Price net (€)
110100	132	108	100	0,5	**5,10**

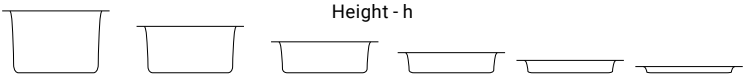
GN LID

Code	Description	Price net (€)
117000	GN 2/1	**38,00**
111000	GN 1/1	**13,70**
115000	GN 2/3	**11,20**
112000	GN 1/2	**7,88**
118000	GN 2/4	**8,99**
113000	GN 1/3	**5,34**
114000	GN 1/4	**4,91**
116000	GN 1/6	**3,51**
119000	GN 1/9	**2,88**

AIRTIGHT LID

Code	Description	Price net (€)
111014	GN 1/1	**36,10**
115014	GN 2/3	**29,70**
112014	GN 1/2	**25,80**
113014	GN 1/3	**19,40**
114014	GN 1/4	**18,30**
116014	GN 1/6	**12,10**

Height - h



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STAINLESS STEEL GN CATERING CONTAINERS, WITH MOBILE HANDGRIPS, STANDARD

+300 / −40 | INOX 18/10

- recommended for baine maries and heat-insulated containers
- cantilever slat p. 227

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
131104	530	325	100	14,0	**22,80**
131154	530	325	150	19,0	**35,10**
131204	530	325	200	26,0	**41,60**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
135204	325	354	200	18,0	**36,10**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
132104	325	265	100	6,0	**15,10**
132154	325	265	150	8,5	**22,90**
132204	325	265	200	11,5	**24,30**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
133104	325	176	100	3,7	**13,40**
133154	325	176	150	5,7	**18,20**
133204	325	176	200	7,3	**21,50**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
134154	265	162	150	3,6	**16,20**
134204	265	162	200	5,0	**17,00**

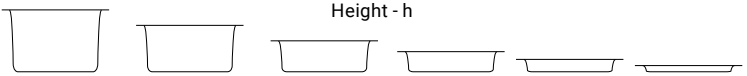
GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
136104	176	162	100	1,6	**10,10**
136204	176	162	200	2,8	**15,80**

GN COVER WITH HOLES FOR THE HANDLE

Code	Description	Price net (€)
131000	GN 1/1	**15,20**
132000	GN 1/2	**8,96**
133000	GN 1/3	**6,13**
134000	GN 1/4	**5,40**

Height - h



200 150 100 65 40 20

All prices quoted exclude Value Added Tax ("VAT")

stalgast

STAINLESS STEEL GN CATERING CONTAINERS, PERFORATED, STANDARD

+300 −40 INOX

- recommended for steaming in convection steam ovens

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
121024	530	325	20	2,2	**17,30**
121044	530	325	40	5,0	**17,90**
121064	530	325	65	8,0	**19,00**
121104	530	325	100	14,0	**25,10**
121154	530	325	150	19,0	**35,80**
121204	530	325	200	26,0	**40,50**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
125064	325	354	65	5,5	**14,20**
125104	325	354	100	8,0	**18,70**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
122064	325	265	65	3,5	**11,40**
122104	325	265	100	6,0	**13,80**
122154	325	265	150	8,5	**22,70**

CANTILEVER SLAT

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

Code	L mm	Price net (€)
100321	325	**6,38**
100531	530	**7,39**

STEEL GN CATERING CONTAINERS, STANDARD

ENAMEL

- made of enamel-coated steel, conduct heat well

GN CONTAINER 2/1

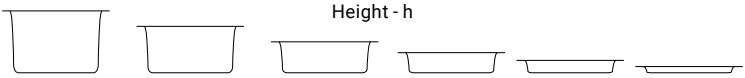
Code	W mm	D mm	H mm	V liters	Price net (€)
107021	650	530	20	4,4	**34,90**
107061	650	530	65	18,0	**41,70**

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
101021	530	325	20	2,2	**14,20**
101041	530	325	40	5,0	**16,90**
101061	530	325	65	8,0	**19,30**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
105041	325	354	40	3,5	**12,20**



STAINLESS STEEL GN CATERING CONTAINERS, BASIC

+300 / −40 INOX

• cantilever slat p. 227

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
111026	530	325	20	2,2	**8,69**
111046	530	325	40	5,0	**10,07**
111066	530	325	65	8,0	**12,07**
111106	530	325	100	14,0	**15,39**
111156	530	325	150	19,0	**21,38**
111206	530	325	200	26,0	**28,41**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
112026	325	265	20	1,2	**4,81**
112046	325	265	40	2,0	**6,57**
112066	325	265	65	3,5	**7,03**
112106	325	265	100	6,0	**10,36**
112156	325	265	150	8,5	**14,16**
112206	325	265	200	11,5	**18,62**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
113066	325	176	65	2,5	**6,57**
113106	325	176	100	3,7	**9,28**
113156	325	176	150	5,7	**12,54**
113206	325	176	200	7,3	**16,63**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
114066	265	162	65	1,7	**5,42**
114106	265	162	100	2,8	**7,04**
114156	265	162	150	3,6	**10,45**
114206	265	162	200	5,0	**12,73**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
116066	176	162	65	1,0	**4,59**
116106	176	162	100	1,6	**6,22**
116156	176	162	150	2,0	**8,60**
116206	176	162	200	2,8	**11,69**

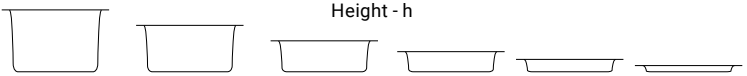
GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
119066	176	108	65	0,5	**4,00**
119106	176	108	100	0,8	**6,00**

GN LID

Code	Description	Price net (€)
111006	GN 1/1	**10,70**
112006	GN 1/2	**5,70**
113006	GN 1/3	**4,83**
114006	GN 1/4	**4,58**
116006	GN 1/6	**3,34**
119006	GN 1/9	**2,45**

Height - h



200 150 100 65 40 20

All prices quoted exclude Value Added Tax ("VAT")

stalgast

POLYCARBONATE GN CATERING CONTAINERS, PREMIUM

- do not use in bain maries and convection steam ovens
- big impact resistance
- scales in liters

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
141061	530	325	65	9,0	**19,10**
141101	530	325	100	13,3	**22,50**
141151	530	325	150	20,0	**25,10**
141201	530	325	200	26,4	**33,70**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
142061	325	265	65	4,0	**9,41**
142101	325	265	100	6,1	**10,80**
142151	325	265	150	9,0	**14,10**
142201	325	265	200	11,9	**16,40**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
143101	325	175	100	3,8	**8,55**
143151	325	175	150	5,5	**11,20**
143201	325	175	200	7,1	**13,40**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
144101	265	164	100	2,6	**6,74**
144151	265	164	150	3,8	**8,14**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
146101	176	162	100	1,6	**4,92**
146151	176	162	150	2,3	**7,00**
146201	176	162	200	2,8	**7,96**

GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
149101	176	108	100	0,9	**3,45**

GN LID

Code	Description	Price net (€)
141001	GN 1/1	**13,60**
142001	GN 1/2	**7,38**
143001	GN 1/3	**4,91**
144001	GN 1/4	**3,97**
146001	GN 1/6	**3,02**
149001	GN 1/9	**2,33**

GN DRIP TRAY

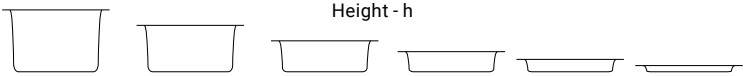
- on the bottom of the GN container

Code	Description	Price net (€)
141018	GN 1/1	**8,52**
142018	GN 1/2	**4,26**

GN LID TIGHT

Code	Description	Price net (€)
141014	GN 1/1	**12,30**
142014	GN 1/2	**6,08**
143014	GN 1/3	**4,27**
144014	GN 1/4	**3,73**
146014	GN 1/6	**2,81**
149014	GN 1/9	**2,30**

Height - h



200 150 100 65 40 20

POLYCARBONATE GN CATERING CONTAINERS, BLACK PREMIUM

- do not use in bain maries and convection steam ovens
- big impact resistance

+110 −40 PC

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
151061	530	325	65	9,0	**22,90**
151101	530	325	100	13,3	**27,10**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
152061	325	265	65	4,0	**9,78**
152101	325	265	100	6,1	**11,40**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
153061	325	175	65	2,5	**7,53**
153101	325	175	100	3,8	**8,81**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
154061	265	164	65	1,7	**5,97**
154101	265	164	100	2,6	**6,87**

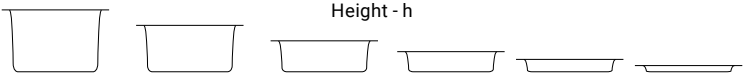
GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
156061	176	162	65	1,0	**5,42**
156101	176	162	100	1,6	**5,69**

GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
159101	176	108	100	0,9	**4,09**

Height - h



200 150 100 65 40 20

All prices quoted exclude Value Added Tax ("VAT")

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POLYPROPYLENE GN CATERING CONTAINERS, STANDARD

PL POLISH PRODUCT | +70 −5 | PP

- do not use in bain maries and convection steam ovens

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
161062	530	325	65	8,0	**8,74**
161102	530	325	100	14,0	**10,10**
161152	530	325	150	19,0	**11,80**
161202	530	325	200	26,0	**14,70**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
162062	325	265	65	3,5	**4,54**
162102	325	265	100	6,0	**5,42**
162152	325	265	150	8,5	**6,57**
162202	325	265	200	11,5	**7,69**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
163062	325	176	65	2,5	**4,35**
163102	325	176	100	3,7	**5,07**
163152	325	176	150	5,7	**5,94**
163202	325	176	200	7,3	**6,34**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
164062	265	162	65	1,7	**2,97**
164102	265	162	100	2,8	**3,66**
164152	265	162	150	3,6	**5,52**

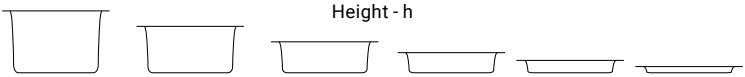
GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
166062	176	162	65	1,0	**2,72**
166102	176	162	100	1,6	**3,16**
166152	176	162	150	2,0	**4,65**

GN LID

Code	Description	Price net (€)
161002	GN 1/1	**5,42**
162002	GN 1/2	**2,97**
163002	GN 1/3	**2,34**
164002	GN 1/4	**2,05**
166002	GN 1/6	**1,69**

Height - h



200 | 150 | 100 | 65 | 40 | 20

All prices quoted exclude Value Added Tax ("VAT")

POLYCARBONATE GN CATERING CONTAINERS, STANDARD

- do not use in bain maries and convection steam ovens
- scales in liters and quarts

PL POLISH PRODUCT

+90 −40 PC

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
141062	530	325	65	8,0	**15,70**
141102	530	325	100	14,0	**19,30**
141152	530	325	150	19,0	**22,50**
141202	530	325	200	26,0	**28,30**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
142062	325	265	65	3,5	**7,36**
142102	325	265	100	6,0	**9,12**
142152	325	265	150	8,5	**12,00**
142202	325	265	200	11,5	**13,50**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
143062	325	176	65	2,5	**5,67**
143102	325	176	100	3,7	**6,72**
143152	325	176	150	5,7	**9,25**
143202	325	176	200	7,3	**11,30**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
144062	265	162	65	1,7	**4,51**
144102	265	162	100	2,8	**5,25**
144152	265	162	150	3,6	**7,33**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
146062	176	162	65	1,0	**3,21**
146102	176	162	100	1,6	**4,07**
146152	176	162	150	2,0	**5,69**

GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
149062	176	108	65	0,5	**2,56**
149102	176	108	100	0,8	**3,04**

GN LID

Code	Description	Price net (€)
141002	GN 1/1	**10,70**
142002	GN 1/2	**6,69**
143002	GN 1/3	**3,92**
144002	GN 1/4	**3,47**
146002	GN 1/6	**2,67**
149002	GN 1/9	**2,06**

GN LID TIGHT

PE

- only suitable for polycarbonate containers

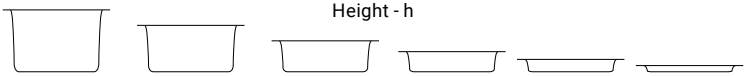
Code	Description	Price net (€)
141011	GN 1/1	**10,20**
142011	GN 1/2	**6,30**
143011	GN 1/3	**4,03**
144011	GN 1/4	**2,66**
146011	GN 1/6	**2,09**

GN DRIP TRAY

- on the bottom of the GN container

Code	Description	Price net (€)
141019	GN 1/1	**14,20**
142019	GN 1/2	**5,13**
143019	GN 1/3	**3,25**
144019	GN 1/4	**2,35**
146019	GN 1/6	**1,77**

Height - h



200 150 100 65 40 20

All prices quoted exclude Value Added Tax ("VAT")

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POLYCARBONATE GN CATERING CONTAINERS, WHITE STANDARD

- do not use in bain maries and convection steam ovens

PL POLISH PRODUCT

+90 −40 PC

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
181062	530	325	65	8	**15,40**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
182062	325	265	65	3,5	**7,24**
182102	325	265	100	6,0	**9,89**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
183062	325	176	65	2,5	**5,80**
183102	325	176	100	3,7	**6,57**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
184062	265	164	65	1,7	**4,82**
184102	265	164	100	2,8	**5,69**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
186062	176	162	65	1,0	**3,50**
186102	176	162	100	1,6	**3,65**
186152	176	162	150	2,0	**5,82**

LID

Code	Description	Price net (€)
181002	GN 1/1	**9,44**
182002	GN 1/2	**5,26**
183002	GN 1/3	**3,93**
184002	GN 1/4	**3,29**
186002	GN 1/6	**2,58**

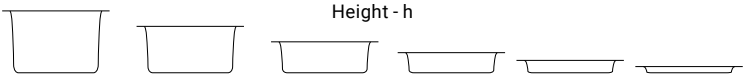
GN LID TIGHT

PE

- only suitable for polycarbonate containers

Code	Description	Price net (€)
141011	GN 1/1	**10,20**
142011	GN 1/2	**6,30**
143011	GN 1/3	**4,03**
144011	GN 1/4	**2,66**
146011	GN 1/6	**2,09**

Height - h



200 150 100 65 40 20

POLYCARBONATE GN CATERING CONTAINERS, BLACK STANDARD

- do not use in bain maries and convection steam ovens

PL POLISH PRODUCT

+90 −40

PC

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
151062	530	325	65	8,0	**14,90**
151102	530	325	100	14,0	**21,70**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
152062	325	265	65	3,5	**8,11**
152102	325	265	100	6,0	**10,20**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
153062	325	176	65	2,5	**6,28**
153102	325	176	100	3,7	**6,98**
153152	325	176	150	5,7	**10,60**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
154062	265	164	65	1,7	**5,37**
154102	265	164	100	2,8	**6,37**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
156062	176	162	65	1,0	**4,82**
156102	176	162	100	1,6	**5,04**
156152	176	162	150	2,0	**6,52**

GN LID

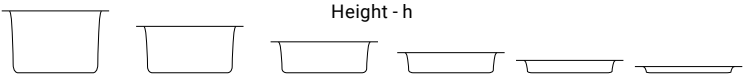
Code	Description	Price net (€)
151002	GN 1/1	**9,50**
153002	GN 1/3	**4,36**
156002	GN 1/6	**4,48**

GN LID TIGHT

PE

Code	Description	Price net (€)
141011	GN 1/1	**10,20**
142011	GN 1/2	**6,30**
143011	GN 1/3	**4,03**
144011	GN 1/4	**2,66**
146011	GN 1/6	**2,09**

Height - h



200 150 100 65 40 20

All prices quoted exclude Value Added Tax ("VAT")

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POLYPROPYLENE GN CATERING CONTAINERS, PREMIUM

+80 −40 PP HACCP

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

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
161061	530	325	65	9,0	**13,80**
161101	530	325	100	13,3	**15,50**
161151	530	325	150	20,0	**18,30**
161201	530	325	200	26,4	**23,40**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
162061	325	265	65	4,0	**7,69**
162101	325	265	100	6,1	**8,89**
162151	325	265	150	9,0	**10,50**
162201	325	265	200	11,9	**13,10**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
163101	325	175	100	3,8	**8,35**
163151	325	175	150	5,5	**8,69**
163201	325	175	200	7,1	**10,50**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
164101	265	164	100	2,6	**6,44**
164151	265	164	150	3,8	**8,35**

GN CONTAINER 1/6

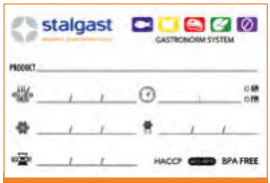
Code	W mm	D mm	H mm	V liters	Price net (€)
166061	176	162	65	1,0	**4,40**
166101	176	162	100	1,6	**5,22**
166151	176	162	150	2,3	**6,57**
166201	176	162	200	2,8	**6,92**

GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
169061	176	108	65	0,6	**3,71**
169101	176	108	100	0,9	**4,38**

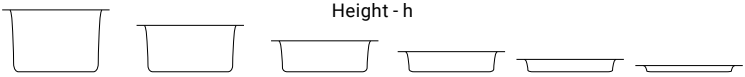
LATCH COVER GN

Code	Description	Price net (€)
161014	GN 1/1	**6,41**
162014	GN 1/2	**4,96**
163014	GN 1/3	**3,66**
164014	GN 1/4	**2,86**
166014	GN 1/6	**2,45**
169014	GN 1/9	**2,80**



Label

Height - h



200 150 100 65 40 20

All prices quoted exclude Value Added Tax ("VAT")

POLYPROPYLENE GN CATERING CONTAINERS WITH LID

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

+95 −40 | PP | BPA FREE | HACCP

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
161155	530	325	150	21,0	**35,30**
161205	530	325	200	28,0	**39,10**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
165155	325	354	150	13,5	**32,10**
165205	325	354	200	19,0	**34,80**

GN CONTAINER 1/2

Code	W mm	D mm	H mm	V liters	Price net (€)
162105	325	265	100	6,5	**25,40**
162155	325	265	150	10,0	**27,10**
162205	325	265	200	12,5	**32,20**

GN CONTAINER 1/3

Code	W mm	D mm	H mm	V liters	Price net (€)
163105	325	176	100	4,0	**17,80**
163155	325	176	150	6,0	**19,30**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
164105	265	162	100	2,8	**10,70**
164155	265	162	150	4,3	**11,70**

GN CONTAINER 1/6

Code	W mm	D mm	H mm	V liters	Price net (€)
166105	176	162	100	1,7	**8,91**
166155	176	162	150	2,6	**9,51**

All prices quoted exclude Value Added Tax ("VAT")

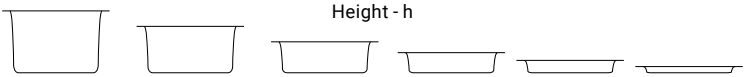
GN CONTAINER 1/9

Code	W mm	D mm	H mm	V liters	Price net (€)
169065	176	108	65	0,6	**6,06**
169105	176	108	100	1,0	**7,00**
169155	176	108	150	1,5	**8,49**

Label

ColorClip system

Height - h



CONTAINER

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

PP

Code	Ø mm	H mm	V liters	Price net (€)
067101	125	122	1,0	**2,76**
067102	180	105	2,0	**4,31**
067104	180	212	4,0	**6,78**
067110	310	210	10,0	**12,70**
067120	310	375	20,0	**19,80**

LID

Code	Description	Ø mm	Price net (€)
067191	Cover	125	**1,42**
067192	Cover	180	**1,98**
067194	Cover	310	**4,70**

TRANSPORT CONTAINER

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

PP

Profiled handgrips

No.	Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
1.	**062531**	○	710	440	270	53	**64,10**
	062761	○	710	440	380	79	**83,40**
2.	**062532**	●	710	440	270	53	**64,10**
	062762	●	710	440	380	79	**83,40**

All prices quoted exclude Value Added Tax ("VAT")

FIFO CONTAINER

PP

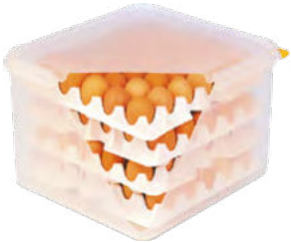
- easy stocks control (FIFO)
- split cover, loading and unloading
- fitted with the ColorClip system - a set of colored clips for marking the lid and container (2x4 clips - green, blue, yellow, red)

Code	W mm	D mm	H mm	V liters	Price net (€)
064100	565	340	200	22,6	**33,70**
064101	415	340	200	16,0	**29,90**
064102	395	200	200	7,0	**16,20**

EGG CONTAINER

PP

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



Code	W mm	D mm	H mm	Price net (€)
061500	354	325	200	**49,00**

LOOSE PRODUCT CONTAINER

- smooth surface and rounded edges for easy cleaning
- transparent window for quick content identification
- casters with a diameter of 80 mm
- tiltable two-part lid
- the container holds about 56 kg of flour or 73 kg of sugar

NEW

No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	**064990**	Container	400	750	715	102	**350,00**
2.	**305100**	Scoop	-	-	-	1	**6,64**
	305200	Scoop	-	-	-	2	**9,20**

ICE TRANSPORT CONTAINER

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

NEW

Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
053125	●	590	815	745	125	**980,00**

POLYETHYLENE TRANSPORT THERMAL CONTAINERS

PE

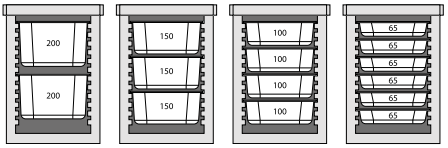
- made of khaki-colored polyethylene
- very durable due to thick insulation made of polyurethane foam
- suitable for transporting hot or cold dishes in steel, polycarbonate or polypropylene GN containers
- equipped with a release vent

Robust grips for handling

Vent valve

VACUUM FLASK

- special guides for GN containers
- two ergonomic grips for handling
- removable door seal
- door opened by 270°
- the flask can be used with a cart 059002 p. 254
- internal dimensions (WxDxH): 535 x 325 x 495 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
053870	650	450	625	86	**394,00**

VACUUM FLASK

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

Code	W mm	D mm	H mm	V liters	Price net (€)
054300	645	445	315	26	**270,00**

All prices quoted exclude Value Added Tax ("VAT")

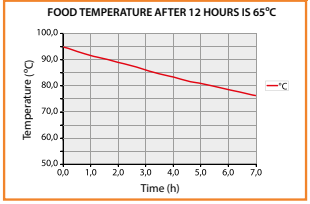
stalgast

THERMAL INSULATION TRANSPORT CONTAINERS MADE OF POLYPROPYLENE FOAM

EPP

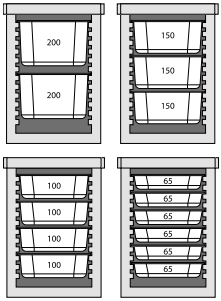
- durable material with elastic properties
- very good thermal insulation properties
- easy to clean
- lightweight, adapted to transport food in GN containers

The temperature distribution of food in the thermal insulation container under the following conditions:
- initial temperature of food 95°C
- ambient temp. 20°C
- container fully loaded



THERMAL VACUUM FLASK

- convenient handles
- opened doors 270°
- durable stainless steel fastening
- removable door
- use GN containers with an air-tight lid



Code	W mm	D mm	H mm	V liters	Price net (€)
055106	645	445	625	93	**370,00**

THERMAL VACUUM FLASK GN 1/1

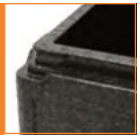
- designed for easy opening
- interior shape designed for easier extraction of GN containers

Code	Colour	Suitable for	W mm	D mm	H mm	V liters	Price net (€)
056231	●	GN 1/1 h=200 mm	595	395	290	42	**38,90**

THERMAL VACUUM FLASK GN 1/1

- designed for easy opening
- interior shape designed for easier extraction of GN containers
- plate space for easy labeling

Special closure design sealing the lid



Ergonomic handles for easy opening

Plate space for easy labeling

Code	Suitable for	W mm	D mm	H mm	V liters	Price net (€)
056151	GN 1/1 h=150 mm	600	400	230	30	**62,00**
056201	GN 1/1 h=200 mm	600	400	280	39	**64,20**
056251	GN 1/1 h=250 mm	600	400	320	46	**61,30**
056301	GN 1/1 h=300 mm	600	400	400	61	**85,90**

THERMAL VACUUM FLASK GN 1/1

- ergonomic handles
- designed for easy opening
- interior shape designed for easier extraction of GN containers

Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
058201	●	675	400	290	37	**90,90**
058251	●	675	400	335	45	**97,20**

All prices quoted exclude Value Added Tax ("VAT")

THERMAL VACUUM FLASK WITH HANDGRIP

- convenient and practical plastic carrying strap
- recommended for use in outdoor catering

Code	W mm	D mm	H mm	V liters	Price net (€)
054201	360	285	365	20	**54,40**

THERMAL INSULATION CONTAINER FOR ICE CUVETTEES

Code	W mm	D mm	H mm	V liters	Price net (€)
054030	600	400	270	3x8	**85,90**

THERMAL VACUUM FLASK 600X400

Code	W mm	D mm	H mm	V liters	Price net (€)
056203	685	485	260	53	**85,40**
056303	685	485	360	80	**105,00**

THERMAL VACUUM FLASK FOR PIZZA

- size GN 2/3
- tightly fitting lid

Code	W mm	D mm	H mm	V liters	Price net (€)
057231	415	400	265	27	**36,00**

THERMAL VACUUM FLASK FOR PIZZA

- made of very lightweight material

Code	W mm	D mm	H mm	V liters	Price net (€)
057301	410	410	330	32	**55,70**

PIZZA BAG

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

Transparent pocket 165x120 mm

Velcro

Vents to drain excess moisture

Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563453	500	500	300	480	480	285	**21,10**

PIZZA BAG

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

Transparent pocket 120x180 mm

Vents

Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563452	550	500	200	510	500	200	**26,20**

All prices quoted exclude Value Added Tax ("VAT")

THERMAL INSULATED BAG

- dedicated for food transport, lunch box
- has very good thermal insulation properties
- thermal insulation core made of 20 mm thick polyurethane foam
- external covering made of PVC coated material
- internal covering made of waterproof material PCV
- stiffening made of polypropylene plate
- bag opening from top with magnetic closure

No.	Code	Description	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
1.	**563106**	for 6 boxes	490	310	310	420	260	240	**117,00**
2.	**563112**	for 12 boxes	720	310	400	650	250	320	**151,00**

PLASTIC THERMOS

NEW

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

No.	Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
1.	**053100**	●	295	420	500	10	**230,00**
2.	**053200**	●	295	420	675	20	**260,00**

S.S.T. CONTAINERS WITH THERMAL INSULATION

INOX

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

Double lid with silicone seal, abrasion resistant

Six latches holding the lid

Ergonomic handling grips

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

Vacuum flasks for beverages with a tap

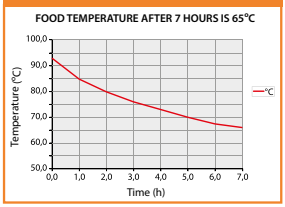
All prices quoted exclude Value Added Tax ("VAT")

stalgast

VACUUM FLASK

Code	Ø mm	H mm	V liters	Price net (€)
051104	330	235	10	**195,00**
051154	330	295	15	**210,00**
051204	330	365	20	**243,00**
051254	330	440	25	**256,00**
051304	330	475	30	**274,00**
051354	330	585	35	**296,00**
051504	480	400	50	**320,00**

The temperature distribution of food in the steel container under the following conditions:
- initial temperature of food +95°C
- ambient temp. +20°C
- container fully loaded



VACUUM FLASK WITH TAP

Code	Ø mm	H mm	V liters	Price net (€)
052104	330	235	10	**206,00**
052154	330	295	15	**225,00**
052204	330	365	20	**262,00**
052254	330	585	25	**272,00**

BASIC LINE STEEL VACUUM FLASKS

INOX

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

VACUUM FLASK

Code	Ø mm	H mm	V liters	Price net (€)
051101	330	210	10	**155,00**
051151	330	270	15	**177,00**
051201	330	365	20	**196,00**
051251	330	390	25	**217,00**
051301	330	450	30	**227,00**
051351	330	560	35	**250,00**

All prices quoted exclude Value Added Tax ("VAT")

TRAY SEALING MACHINE

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

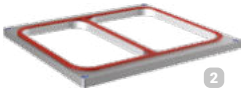
TRAY SEALING MACHINE

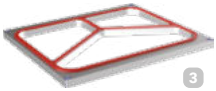
- made of high quality stainless steel
- smooth and precise temperature control
- automatic foil cut-off
- stretcher to prevent foil curling
- welding pressure damper
- insulated handle to prevent overheating
- welding surface covered with a specialized eflon
- non-slip feet
- on / off light indication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

MATRIX

- made of a special corrosion-resistant aluminum alloy

Single-chamber matrix included





No.	Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**691935**	Tray sealing machine	260	565	220	0,65	230	**970,00**
2.	**691936**	Two-chamber matrix	-	-	-	-	-	**99,00**
3.	**691937**	Three-chamber matrix	-	-	-	-	-	**99,00**

COMPARTMENT VACUUM PACKING UNITS

SOUS VIDE

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

COMPARTMENT VACUUM PACKING UNIT FOR PACKING LIQUIDS

- electronic pressure indicator
- length of the seal strip 254 mm
- seal width - single seal 3.5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- efficient air pump 25 l/h
- max thickness of the bags used 125 µ
- dedicated bags for packaging liquids, see p. 253
- max height of the Product packed 84 mm

Possibility of packing liquids

Code	W mm	D mm	H mm	Chamber size WxDxH mm	M kg	P kW	U V	Price net (€)
691312	346	249	421	315x30-80x261	14,5	0,4	230	**998,00**

VACUUM PACKING MACHINE

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

Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691310	360	430	378	300x350x50	0,63	230	**1281,00**

All prices quoted exclude Value Added Tax ("VAT")

VACUUM PACKER

- pressure gauge
- length of the seal strip 260 mm in model 691313
- length of the seal strip 300 mm in model 691314
- seal width - single seal 5mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- efficient oil pump 130 l/h in model 691313
- efficient oil pump 133 l/h in model 691314
- max thickness of the bags used 120 µm
- max. height of the Products packed 110 mm

Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691313	330	480	356	280x393x50	1	230	**1588,00**
691314	360	425	356	300x350x50	1	230	**1534,00**

VACUUM PACKER

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

Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691311	360	470	378	300x350x50	0,63	230	**1374,00**

VACUUM PACKER

- pressure gauge
- length of the seal strip 350 mm in model 691350
- length of the seal strip 280 mm in model 691309
- seal width - double seal 2x3.5mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- efficient oil pump Busch 133l/h in model 691350
- efficient oil pump Busch 66l/h in model 691309
- max thickness of the bags used 130µm

No.	Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
1.	**691350**	450	525	385	370x350x150	0,40	230	**3600,00**
2.	**691309**	330	450	295	280x310x85	0,30	230	**2784,00**

STRIP VACUUM PACKING MACHINES

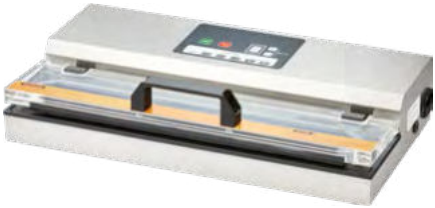
INOX SOUS VIDE

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

STRIP VACUUM PACKING MACHINE

- waterproof electronic control panel
- max weld width 300mm
- working in automatic or manual cycle
- tray washable in dishwasher
- power cord storage
- pump capacity 10l/min
- connection port for accessoires
- (vaccum sealing of containers and bottles)
- housing made of ABS plastic

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691315	390	150	80	0,14	230	**220,00**



STRIP VACUUM PACKER

- electronic pressure indicator
- length of the seal strip 406 mm
- seal width - single seal 5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- has a port for connecting accessories (vacuum packaging of containers and bottles)
- efficient pump 23 l/h

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691303	490	260	125	0,67	230	**511,00**

STRIP PACKER

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

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691304	390	275	150	0,7	230	**373,00**

All prices quoted exclude Value Added Tax ("VAT")

SOUS-VIDE INSULATING BALLS

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

Code	K pcs	Price net (€)
691190	100	**22,00**

VACUUM BAGS STAND

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

Code	Price net (€)
691251	**61,30**

VACUUM BAGS

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

SOUS VIDE

Code	W mm	D mm	T °C	K pcs	Price net (€)
691921	150	250	up to 120	100	**17,00**
691922	200	300	up to 120	100	**27,00**
691923	250	350	up to 120	100	**39,00**

VACUUM BAGS

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

SOUS VIDE

Code	W mm	D mm	T °C	K pcs	Price net (€)
691914	160	230	from -18 to 99	100	**7,50**
691915	200	300	from -18 to 99	100	**12,30**
691916	250	350	from -18 to 99	100	**15,90**

VACUUM BAGS

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

SOUS VIDE

Code	W mm	D mm	T °C	K pcs	Price net (€)
691907	160	230	from -18 to 99	100	**11,00**
691908	200	300	from -18 to 99	100	**17,00**
691909	250	350	from -18 to 99	100	**25,00**

VACUUM BAGS FOR PACKAGING LIQUIDS

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

SOUS VIDE

Code	W mm	D mm	H mm	V liters	T °C	K pcs	Price net (€)
691924	140	230	55	1,0	from -18 to 99	50	**16,50**
691925	200	300	55	2,0	from -18 to 99	50	**23,00**
691926	250	300	55	2,5	from -18 to 99	50	**27,00**

PLATFORM CART

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

Code	W mm	D mm	H mm	Price net (€)
059002	730	480	890	**136,00**

PLATFORM CART

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

Code	W mm	D mm	H mm	Price net (€)
059001	740	480	870	**321,00**

TRANSPORT CART FOR GN CONTAINERS AND BAKING TRAYS

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

Has double-sided protection against the containers sliding out

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**662111**	380	550	1735	**273,00**
	662211	590	670	1735	**369,00**
2.	**662461**	470	620	1735	**361,00**

All prices quoted exclude Value Added Tax ("VAT")

CATERING CART FOR TRANSPORTING PLATES AND PLATTERS

- made of low-density polyethylene
- "monobloc" design
- 4 casters, 2 with brakes
- case included
- holds 180 to 480 plates/platters
- size adjustment
- suitable for round, oval, and square dishes

NEW

Code	Colour	W mm	D mm	H mm	Price net (€)
662060	●	755	975	850	**1170,00**

TRANSPORT CART FOR PLATES

- holds 80 plates
- frame made of stainless steel
- 4 casters, 2 with brakes
- designed for plates with a diameter of 160-320 mm
- maximum plate weight - 1.1 kg

NEW

Code	W mm	D mm	H mm	Price net (€)
664001	720	720	1820	**980,00**

PLATE RACK

- holds 20 plates
- designed for plates with a diameter of 160-320 mm
- maximum single plate weight - 1.1 kg

NEW

Code	W mm	D mm	H mm	Price net (€)
664002	350	410	880	**390,00**

SERVING CARTS

INOX

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

SERVING CART ECO

40kg

Code	Product	W mm	D mm	H mm	Price net (€)
661022	2-shelf cart	860	540	940	**123,00**
661033	3-shelf cart	860	540	940	**160,00**

SERVING CART STANDARD

75kg

Code	Product	W mm	D mm	H mm	Price net (€)
661020	2-shelf cart	845	525	940	**155,00**
661030	3-shelf cart	845	525	940	**197,00**

SERVING CART PREMIUM

75kg

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

Code	Product	W mm	D mm	H mm	Price net (€)
661040	2-shelf cart	850	530	800	**165,00**
661050	3-shelf cart	850	530	800	**190,00**

SERVING CART

50kg

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

Code	W mm	D mm	H mm	Price net (€)
661035	860	425	910	**149,00**

All prices quoted exclude Value Added Tax ("VAT")

CHROME STEEL RACK

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

150kg Cr

Easy to assemble

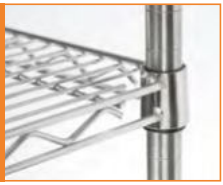
Code	W mm	D mm	H mm	M kg	Price net (€)
680200	900	455	1800	10,6	**128,00**

CHROME STEEL RACK

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

200kg Cr

Shelf mount with height adjustment



Code	W mm	D mm	H mm	Price net (€)
680062	610	455	1800	**179,00**
680093	900	450	1800	**194,00**
680092	910	455	1800	**221,00**
680123	1200	450	1800	**246,00**
680122	1220	455	1800	**276,00**
680152	1525	455	1800	**311,00**
681062	610	610	1800	**208,00**
681093	908	610	1800	**292,00**
681123	1213	610	1800	**310,00**
681092	910	610	1800	**250,00**
681102	1060	610	1800	**299,00**
681122	1220	610	1800	**332,00**
681152	1525	610	1800	**391,00**
681182	1825	610	1800	**450,00**

DRIP RACK FOR GN CONTAINERS

INOX

- two levels of profiled shelves
- for containers GN 1/1 20 mm and tray sizes GN
- recommended rack placement near a drain

Two levels of profiled shelves

Code	W mm	D mm	H mm	Price net (€)
682060	600	550	1130	**208,00**

STORAGE RACK GN 1/1

150kg

Al

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

Allows placing GN containers on the rack crossbars

The shelves are dishwasher-safe

Code	W mm	D mm	H mm	Price net (€)
686100	1120	360	1800	**432,00**

All prices quoted exclude Value Added Tax ("VAT")

MODULAR ALUMINUM RACKS

- construction made of anodized aluminum
- shelves made of ABS
- suitable for operating temperatures from -30 to 60°C
- maximum load per shelf up to 120 kg
- several racks can be joined together into a single module
- can be fitted with casters to convert into a mobile rack

NEW

STORAGE RACK

Code	W mm	D mm	H mm	Price net (€)
686091	900	460	1680	**470,00**
686092	900	560	1680	**510,00**
686121	1205	460	1680	**550,00**
686122	1205	560	1680	**590,00**
686151	1510	460	1680	**630,00**
686152	1510	560	1680	**660,00**

STORAGE RACK ON 2 LEGS

Code	W mm	D mm	H mm	Price net (€)
686095	859	460	1680	**410,00**
686096	859	560	1680	**450,00**
686125	1164	460	1680	**490,00**
686126	1164	560	1680	**530,00**
686155	1469	460	1680	**570,00**
686156	1469	560	1680	**610,00**

CASTER WITH BRAKE FOR ALUMINUM RACKS

Code	Ø mm	Price net (€)
686001	100	**30,00**

CASTER WITHOUT BRAKE FOR ALUMINUM RACKS

Code	Ø mm	Price net (€)
686002	100	**30,00**

ANGLE CONNECTOR FOR ALUMINUM RACKS

- designed to connect angled aluminum racks

Code	Price net (€)
686003	**10,00**

BUFFET TABLEWARE

07

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

Heating lamps for dishes 261
Heaters, heater fuel 262-267
Soup cookers, kettles 269-274
Pitchers, table vacuum flasks 275-277
Trays 280-284
Beverage cooling unit 279
Platters 280
Buffet columns 286
Finger food slate plates 287
Finger food utensils 288-291

HEATING LAMPS FOR DISHES

AI

- designed to keep food warm
- recommended for restaurants, catering establishments, wedding venues, fast food joints

FOOD HEATING LAMP

- lamp emitting heat radiation
- movable post

Code	Ø mm	H mm	P kW	U V	Price net (€)
692400	270	700	0,25	230	**186,00**

FOOD HEATING LAMP

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

Code	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
692500	170	360	480	600	0,5	230	**142,00**

BULB FOR HEATING LAMPS

Code	Ø mm	H mm	P kW	U V	Price net (€)
692510	140	175	0,25	230	**8,88**

FOOD HEATING LAMP

- lamp emitting heat radiation
- height adjustment from 90 cm to 170 cm

Code	Colour	Ø mm	P kW	U V	Price net (€)
692600	●	173	0,25	230	**82,80**
692601	●	173	0,25	230	**82,80**
692602	●	173	0,25	230	**90,70**

FOOD HEATING LAMP

- lamp emitting heat radiation
- height adjustment from 90 cm to 170 cm

Code	Colour	Ø mm	P kW	U V	Price net (€)
692610	●	290	0,25	230	**89,70**
692611	●	290	0,25	230	**89,70**
692612	●	290	0,25	230	**99,00**

CATERING HEATERS

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

CATERING LINE

INOX

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

ROUND HEATER

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

Code	Ø mm	H mm	V liters	Price net (€)
431400	420	270	4	**62,20**
431750	420	320	7,5	**77,10**

GN 1/1 HEATER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
436110	605	360	240	9	**59,20**

GN 1/1 HEATER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
436120	605	360	240	9	**55,70**

All prices quoted exclude Value Added Tax ("VAT")

ROLL-TOP HEATER GN 1/1

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

Heater fixing

Code	W mm	D mm	H mm	V liters	Price net (€)
434090	600	360	380	9	**155,00**

HEATER WITH KETTLES

- complete with: 2 fuel containers, 2 kettles with lids

Code	W mm	D mm	H mm	V liters	Price net (€)
433240	660	335	400	2 x 4	**207,00**

BUFFET LINE

INOX

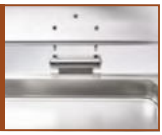
- an elegant line of high-quality heaters with a universal system of hinged covers and Roll-Tops, facilitating their operation
- models in this line allow choosing the heating method

ROLL-TOP HEATER

- model 437041 includes a 1/1 65 mm container 65 and 2 fuel containers
- model 437042 includes a 1/2 65 mm container and 2 fuel containers
- soft-closing lid with easy and quick disassembly

Heater fixing

Hinged removable lid



Code	Description	W mm	D mm	H mm	Price net (€)
437041	GN1/1	575	410	345	**165,00**
437042	GN1/2	370	350	345	**132,00**

ROUND ROLL-TOP HEATER

- opened monoblock cover (180°)
- complete with: 1 fuel container, food container

Code	W mm	D mm	H mm	V liters	Price net (€)
437021	470	530	530	6,3	**151,00**

ROLL-TOP HEATER GN 1/1

- opened cover 90°
- complete with: 2 fuel containers, container GN 1/1 65 mm

Heater fixing

Code	W mm	D mm	H mm	V liters	Price net (€)
434099	600	400	365	9	**168,00**

ROLL-TOP HEATER GN 1/1

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

Heater mounting brackets

Code	W mm	D mm	H mm	V liters	Price net (€)
437011	660	335	400	9	**219,00**

GN 1/1 ELECTRIC HEATER

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

SUNNEX®

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
435090	570	350	285	8	0,76	230	**204,00**

All prices quoted exclude Value Added Tax ("VAT")

HOTEL LINE

INOX

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

ROUND HEATER

- opened cover 180°
- including: round container for dishes and 1 fuel container

Code	W mm	D mm	H mm	V liters	Price net (€)
437020	460	520	450	6,8	**191,00**

OVAL HEATER

- opened cover 180°
- including: elliptical container for dishes and 2 fuel containers

Code	W mm	D mm	H mm	V liters	Price net (€)
437030	630	520	450	9	**223,00**

GN 1/1 HEATER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
437010	670	520	450	9	**273,00**

NEW

WATER HEATER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
431113	320	330	570	13	**175,00**

SUNNEX®

GN 1/1 ELECTRIC HEATER

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

Lid holder

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
435130	620	480	300	13	2,0	230	**261,00**

ELECTRIC HEATER WITH SOUP KETTLES

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

SUNNEX®

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
433241	620	480	310	2 x 4	2,0	230	**295,00**

GN 1/1 TILTING HEATER

- the heater can be removed from the base and used on an induction stove
- complete with: 2 fuel containers
- soft-closing lid with easy and quick disassembly

Lid equipped with a glazed window

Can be used on an induction stove

Tilt protection system when opening the lid

Code	W mm	D mm	H mm	Price net (€)
438010	630	500	270	**361,00**

All prices quoted exclude Value Added Tax ("VAT")

HEATER FUEL

- burning time approx. 4÷6 hours
- safe, odorless
- reusable thanks to the possibility of rekindling
- the cotton wick ensures a constant burning temperature and flame size
- the steel ring inside the can prevents fuel leakage
- hermetic lid allows carrying and storing the can during use

Code	K pcs	Price net (€)
430001	24	**1,90**

HEATER GEL

- pure ethanol
- odorless
- burning time: approx. 3 hours (430002)
- non-toxic
- ecological
- does not burn dishes

1 2 3

No.	Code	Product	V liters	Price net (€)
1.	**430002**	Gel in a can	0,2	**1,52**
2.	**430003**	Gel in a bottle	1,0	**4,60**
3.	**430005**	Gel in a bucket	5,0	**21,20**

FUEL AND GEL CONTAINER

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

Code	H mm	Price net (€)
430010	60	**3,95**

HEATING COMPONENT FOR HEATERS

- height adjustable automatically, max. 112 mm, min. 90 mm
- intended for heaters: 433240, 434090, 436110, 437010, 437011, 437030
- easy assembly and disassembly

SUNNEX®

Assembly method

Code	W mm	D mm	P kW	U V	Price net (€)
430350	110	160	0,35	230	**66,80**

HEATING COMPONENT FOR HEATERS

- temperature 65 ÷ 90°C
- intended for heaters: 434090, 434099, 437010, 437011
- easy assembly and disassembly

Code	W mm	D mm	P kW	U V	Price net (€)
430300	250	200	0,25	230	**74,40**
430400	230	200	0,40	230	**43,00**

HEATING COMPONENT FOR HEATERS

- heater with symostat
- 5 heating levels
- temperature 45 ÷ 225°C
- intended for heaters: 434090, 434099, 437010, 437011
- easy assembly and disassembly

Control knob

Easy installation for heaters

Code	W mm	D mm	P kW	U V	Price net (€)
430401	230	200	0,40	230	**51,00**
430700	250	200	0,70	230	**95,70**

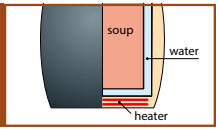
All prices quoted exclude Value Added Tax ("VAT")

ELECTRIC BOILERS FOR SOUPS

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a flap and cutout for spoon
- housing made of powder red colour coated steel
- adjustable heater with a thermostat, temperature range up to 65°C

Even heating through a water jacket



Soup container made of stainless steel

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432105	340	370	8,5	0,4	230	**112,00**

ELECTRIC SOUP BOILER

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

capacity 5.7 l

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432110	280	340	5,7	0,3	230	**112,00**

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- electronic control panel with temperature display
- temperature control 65-95°C with steps every 1°C
- fitted with a lid with a cutout for spoon
- housing made of matt steel

Code	Product	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432115	Soup boiler	395	340	9	0,4	230	**143,00**
432190	Cauldron batch - additional	245	255	10	-	-	**43,30**

ELECTRIC SOUP BOILER

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

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432100	340	370	8,5	0,4	230	**130,00**

ELECTRIC SOUP BOILER

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

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432101	350	360	10	0,4	230	**210,00**

SUNNEX®

All prices quoted exclude Value Added Tax ("VAT")

WATER HEATER

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

NEW

Code	W mm	D mm	H mm	V liters	Price net (€)
431113	320	330	570	13	**175,00**

COOKER

GREDIL

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

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751087**	Cooker	225	-	-	495	8,7	1,5	230	**122,00**
	751205	Cooker	295	-	-	570	20,5	2,5	230	**151,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**22,70**

GREDIL COOKER

GREDIL

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

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751105**	Cooker	280	-	-	487	10	1,5	230	**98,50**
	751185	Cooker	365	-	-	498	18	2,5	230	**115,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**22,70**

COOKER

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

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751102**	Cooker	225	-	-	460	10	2,4	230	**122,00**
	751192	Cooker	275	-	-	580	19	2,6	230	**162,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**22,70**

DOUBLE-WALLED BOILER

GREDIL

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- beverage level indicator in the tank
- safety thermostat
- device made of highly polished stainless steel
- built-in heater
- power indicator light

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751106**	Cooker	230	-	-	500	10	1,5	230	**113,00**
	751186	Cooker	290	-	-	498	18	2,5	230	**129,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**22,70**

DOUBLE-WALLED BOILER

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- liquid level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
751209	241	480	9	2,4	230	**186,00**
751220	288	602	18	2,4	230	**212,00**

All prices quoted exclude Value Added Tax ("VAT")

BREWER

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

Brewing strainer

Built-in heater

Switch and work lamp

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**752060**	Brewer	225	-	-	470	6,5	1,35	230	**145,00**
	752120	Brewer	270	-	-	530	12,0	1,35	230	**202,00**
	752150	Brewer	270	-	-	600	15,0	1,35	230	**225,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**22,70**

DOUBLE-WALLED BREWER

- device for brewing tea, herbs, and heating water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- beverage level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light
- scale indicator light

Drip tray

Control panel

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
753060	241	480	6	1,5	230	**167,00**
753150	288	602	16	1,5	230	**243,00**

SERVING ACCESSORIES

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

INOX 18/10

No.	Code	Product	L mm	V liters	Price net (€)
1.	**420012**	Perforated spoon	310	-	**7,16**
2.	**420022**	Serving fork	300	-	**6,47**
3.	**420032**	Serving spoon	315	-	**7,80**
4.	**420042**	Serving spatula	315	-	**6,95**
5.	**420052**	Ladle	310	0,08	**10,10**

MENU HOLDER

Code	H mm	Price net (€)
486031	102	**2,28**

ELECTRIC KETTLE

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

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
751900	333	232	286	4,2	1,4	2	230	**45,00**

All prices quoted exclude Value Added Tax ("VAT")

CATERING THERMAL INSULATION CONTAINER

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

Screwed lid with handling grips

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**385951**	Vacuum flask	230	410	9,5	**59,30**
	385140	Vacuum flask	230	560	14,0	**89,70**
2.	**383140**	Drip tray	140	20	-	**5,48**

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle

Opened lid with pump button lock

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**383190**	Vacuum flask	-	320	1,9	**31,60**
	383250	Vacuum flask	-	360	2,5	**33,50**
2.	**383140**	Drip tray	140	20	-	**5,48**

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle

Opened lid with pump button lock

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**383400**	Vacuum flask	-	380	4,0	**43,20**
	383500	Vacuum flask	-	430	5,0	**48,30**
2.	**383140**	Drip tray	140	20	-	**5,48**

TABLE VACUUM FLASK

- with button
- steel insert
- polypropylene lid and handle

Code	V liters	Price net (€)
382150	1,5	**18,40**
382200	2,0	**19,60**

TABLE VACUUM FLASK

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

Code	H mm	V liters	Price net (€)
382101	210	1,0	**19,10**
382151	245	1,5	**20,60**
382201	285	2,0	**20,90**

TABLE VACUUM FLASK

INOX

- fitted with a lid with a flap
- steel insert

Code	H mm	V liters	Price net (€)
386100	235	1,00	**43,80**
386150	250	1,50	**43,40**
386200	295	2,00	**47,50**

PITCHER

INOX

Code	V liters	Price net (€)
373051	0,5	**9,90**
373101	1,0	**15,70**
373151	1,5	**21,40**
373201	1,9	**23,30**

PITCHER

INOX

Code	H mm	V liters	Price net (€)
374010	60	0,15	**6,76**
374020	75	0,25	**9,81**

PITCHER

INOX

- for frothing milk

Code	V liters	Price net (€)
372035	0,35	**8,75**
372060	0,60	**12,00**
372100	1,00	**15,70**
372150	1,50	**22,10**
372200	2,00	**27,50**

All prices quoted exclude Value Added Tax ("VAT")

PITCHER

INOX

Code	V liters	Price net (€)
371200	2,0	**25,60**

PITCHER

- made of polycarbonate

PC

Code	V liters	Price net (€)
377170	1,7	**8,59**

PITCHER

- made of acrylic

Code	V liters	Price net (€)
377020	2,0	**15,90**

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PITCHER

- made of glass
- for liquids of max. temperature 65°C
- sold in case batches (K)
- price per item

No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400169**	104	227	1,5	6	**7,12**
2.	**400178**	62-48	120	0,25	12	**2,04**
	400177	78-60	153	0,50	6	**2,83**
	400008	97-72	201	1,00	6	**3,41**
	400175	112-86	240	1,85	6	**5,06**
3.	**400176**	114-90	234	1,45	6	**5,32**
4.	**400378**	120	248	2,50	1	**7,82**

NEW

BEVERAGE DISPENSER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
468001	265	350	560	8	**124,00**

BEVERAGE DISPENSER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
468002	220	280	510	5	**143,00**

CEREAL DISPENSER

- mechanism of dispensing portion
- vessel for cereals made of plastic
- housing made of highly polished stainless steel

Code	W mm	D mm	H mm	V liters	Price net (€)
467007	285	315	370	7	**222,00**

BREAKFAST CEREALS DISPENSER

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

Code	W mm	D mm	H mm	V liters	Price net (€)
467001	185	240	600	4	**116,00**

All prices quoted exclude Value Added Tax ("VAT")

BEVERAGE COOLING UNIT

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

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
469102	430	430	632	2x12	+3 ~ +8	28	0,3	230	**1163,00**

FROZEN BEVERAGE DISPENSER

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

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
469112	470	510	810	2x12	62	0,9	230	**2900,00**

DISPLAY

- display for sugar, cream, sweets, etc.
- base made of stainless steel
- 3 plastic containers

Code	W mm	D mm	H mm	V liters	Price net (€)
477003	230	180	415	3x1	**81,30**

PLATTER

INOX

- edge 3 mm

Code	W mm	D mm	Price net (€)
401252	254	183	**5,11**
401302	302	202	**6,83**
401352	348	233	**7,98**
401402	392	262	**11,30**
401452	448	300	**14,80**
401502	498	346	**17,20**
401552	545	380	**21,20**
401602	599	413	**25,50**

DISPLAY TRAY

INOX

- round

Code	Ø mm	H mm	Price net (€)
407361	360	20	**12,30**
407411	410	20	**16,40**

DISPLAY TRAY

INOX

- rectangular

Code	W mm	D mm	H mm	Price net (€)
406250	270	210	25	**12,60**
406280	300	235	25	**15,50**
406310	325	250	25	**16,50**
406340	355	275	25	**21,70**
406400	420	295	25	**26,10**
406460	580	365	25	**35,40**
406550	580	365	25	**59,70**

PLATTER UNDER THE PLATEX

- round

Code	Ø mm	Price net (€)
408301	300	**20,60**

LID

- fits tray 408301

Code	Ø mm	H mm	Price net (€)
409250	250	110	**20,40**

All prices quoted exclude Value Added Tax ("VAT")

WAITER TRAYS

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WAITER TRAY

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

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**412350**	355	-	-	25	**7,91**
	412400	405	-	-	25	**10,70**
2.	**415510**	-	510	635	25	**28,70**
	415600	-	600	735	25	**40,00**
3.	**411450**	-	405	305		**9,90**
	411500	-	460	360		**15,00**
	411560	-	510	380		**19,90**
	411650	-	650	450		**33,80**

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LAMINATED TRAY

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

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**410360**	360	-	-	35	**20,90**
2.	**414000**	-	530	325	-	**19,80**
3.	**414010**	-	530	325	-	**27,80**
4.	**414020**	-	530	325	-	**14,50**
5.	**410450**	-	450	340	-	**15,00**
	410500	-	500	360	-	**19,20**
	410550	-	550	400	-	**23,50**
	410600	-	600	450	-	**25,00**

TRAYS NEW

TRAY

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

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**413370**	530	370	17	**18,00**
2.	**413460**	460	360	20	**14,90**
3.	**413530**	530	325	17	**17,60**

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TRAY

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

No.	Code	Ø mm	H mm	Price net (€)
4.	**414331**	330	15	**14,10**
5.	**414332**	330	15	**14,10**
6.	**414333**	330	15	**14,10**

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TRAY

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

No.	Code	W mm	D mm	H mm	Price net (€)
7.	**414371**	530	370	15	**21,90**
8.	**414372**	530	370	15	**21,90**
9.	**414373**	530	370	15	**21,90**

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TRAY

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

No.	Code	W mm	D mm	H mm	Price net (€)
10.	**414531**	530	325	15	**20,70**
11.	**414532**	530	325	15	**20,70**
12.	**414533**	530	325	15	**20,70**

10 11 12

All prices quoted exclude Value Added Tax ("VAT")

TRAY

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

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**413020**	477	337	15	**12,00**
2.	**413001**	530	325	-	**16,20**
3.	**413010**	530	325	-	**33,80**

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TRAY

PP

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

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**413031**	530	325	-	**13,30**
2.	**413033**	456	356	-	**8,60**
3.	**413032**	415	305	-	**7,13**

WAITER TRAY

PP

- rectangular
- polypropylene with handles

Code	W mm	D mm	H mm	Price net (€)
414090	430	305	30	**6,09**

FAST FOOD TRAYS

PP

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

Code	Colour	W mm	D mm	Price net (€)
413251		250	350	**2,70**
413252		250	350	**2,70**
413253		250	350	**2,70**
413254		250	350	**2,84**
413255		250	350	**2,84**
413256		250	350	**2,84**

Code	Colour	W mm	D mm	Price net (€)
413301		300	400	**3,57**
413302		300	400	**3,57**
413303		300	400	**3,57**
413304		300	400	**3,57**
413305		300	400	**3,57**
413306		300	400	**3,57**

Code	Colour	W mm	D mm	Price net (€)
413351		350	450	**5,26**
413352		350	450	**5,26**
413353		350	450	**5,26**
413354		350	450	**5,26**
413355		350	450	**5,26**
413356		350	450	**6,02**

TRAY STAND

Cr

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

Nylon straps

Plastic feet

Code	W mm	D mm	H mm	Price net (€)
415000	470	480	780	**54,10**

All prices quoted exclude Value Added Tax ("VAT")

SERVICE COVER ROLL-TOP GN 1/2

- cover made of polycarbonate Roll-Top opens 90°
- fits in bread basket 361202
- suitable for PREMIUM and STANDARD GN 1/2 polycarbonate containers
- suitable for GN 1/2 BASIC line steel containers

Code	W mm	D mm	H mm	Price net (€)
419006	336	280	145	**35,00**

SERVING CASE GN 1/1

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

Code	Product	W mm	D mm	H mm	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	**50,90**
419100	Refrigerated display cabinet	530	325	240	**107,00**
419112	Cooling insert	235	119	31	**5,88**

ROLL-TOP LID GN 1/1+ TRAY GN 1/1

- cover made of polycarbonate

Code	Product	W mm	D mm	H mm	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	**50,90**
414000	GN 1/1 tray, smooth birch	530	325	-	**19,80**
414020	GN 1/1 tray, smooth mahogany	530	325	-	**14,50**
413001	GN 1/1 tray, polyester granite	530	325	-	**16,20**

ROLL-TOP LID GN 1/1 + ELECTRIC HEATER

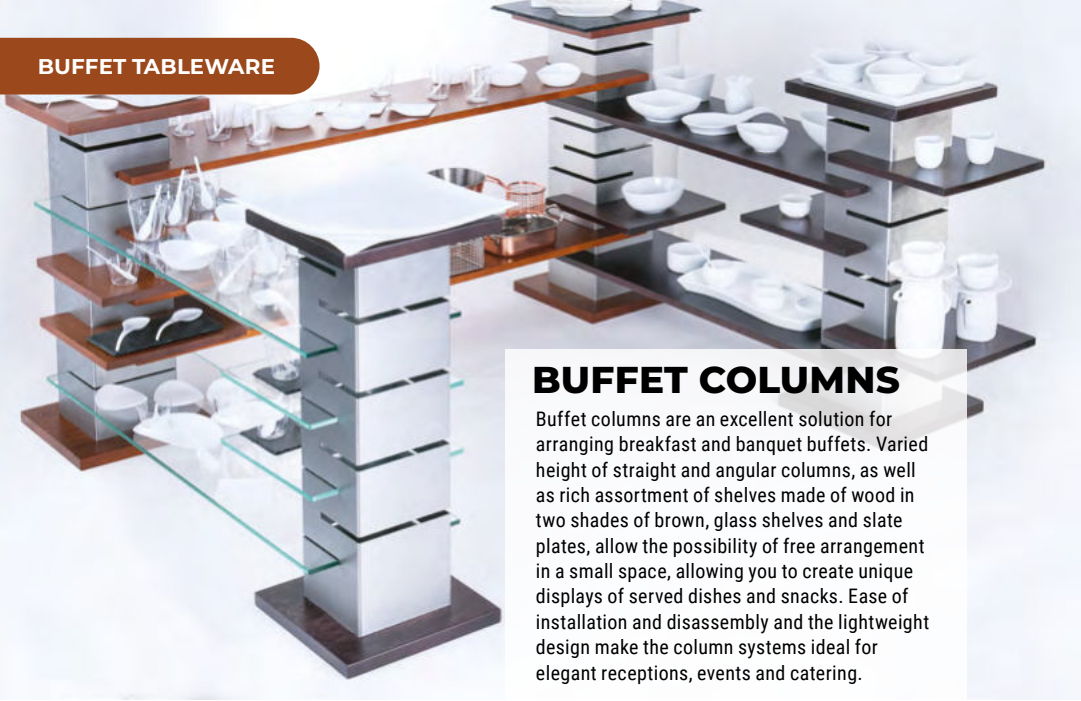
- cover made of polycarbonate

Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	-	-	-	**50,90**
435090	Electric heater	570	350	285	8	0,76	230	**204,00**

ROLL-TOP LID GN 1/1 + CONTAINER GN 1/1

- cover made of polycarbonate
- GN 1/1 container made of stainless steel

Code	Product	W mm	D mm	H mm	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	**50,90**
111060	GN 1/1 container made of stainless steel	530	325	65	**14,90**



BUFFET COLUMNS

Buffet columns are an excellent solution for arranging breakfast and banquet buffets. Varied height of straight and angular columns, as well as rich assortment of shelves made of wood in two shades of brown, glass shelves and slate plates, allow the possibility of free arrangement in a small space, allowing you to create unique displays of served dishes and snacks. Ease of installation and disassembly and the lightweight design make the column systems ideal for elegant receptions, events and catering.

SLATE PLATE

Code	W mm	D mm	H mm	Price net (€)
399101	200	200	5	**3,67**
399102	200	100	5	**2,44**
399103	300	300	5	**6,87**
399104	300	200	5	**5,15**

GLASS SHELF

Code	W mm	D mm	H mm	Price net (€)
816830	250	250	8	**20,00**
816810	800	250	8	**38,90**

BUFFET COLUMN

INOX

No.	Code	Colour	Description	W mm	D mm	H mm	Price net (€)
1.	**815601**	●	High	150	150	570	**110,00**
2.	**815621**	●	Low	150	150	355	**78,60**
3.	**815600**	●	High	150	150	570	**181,00**
	815620	●	Low	150	150	355	**112,00**

All prices quoted exclude Value Added Tax ("VAT")

FINGER FOOD SLATE PLATE

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

SLATE PLATE

- available in 4 GN sizes

Code	Description	W mm	D mm	H mm	K pcs	Price net (€)
399111	GN 1/1	530	325	5	1	**19,20**
399112	GN 1/2	325	265	5	1	**10,40**
399113	GN 1/3	325	175	5	1	**7,37**
399114	GN 1/4	265	160	5	1	**6,05**

SLATE PLATE

- square

Code	W mm	D mm	H mm	K pcs	Price net (€)
399101	200	200	5	1	**3,67**
399103	300	300	5	1	**6,87**
399117	100	100	5	4	**5,07**

SLATE PLATE

- round
- 399118 swivel base

Code	Ø mm	H mm	K pcs	Price net (€)
399118	300	5	1	**21,30**
399119	300	5	1	**7,60**
399120	330	5	1	**8,77**

SLATE PLATE

- available in 2 GN sizes
- with handles

Code	Description	W mm	D mm	H mm	K pcs	Price net (€)
399121	GN 1/1	530	325	5	1	**17,50**
399122	GN 1/2	325	265	5	1	**9,87**

SLATE PLATE

- rectangular

Code	W mm	D mm	H mm	K pcs	Price net (€)
399102	200	100	5	1	**2,44**
399104	300	200	5	1	**5,15**
399115	400	250	5	1	**9,18**
399116	400	120	5	1	**5,19**

BUFFET BASE

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

No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**399430**	Base	420	320	55	**21,10**
2.	**399431**	Plate	400	300	7	**7,84**

MINI GLASS UTENSILS FOR FINGER FOOD

- for serving snacks, marshmallows, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of glass
- sold in case batches (K)
- price per item

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No.	Code	Product	Ø mm	K pcs	Price net (€)
1.	**400282**	Finger food bowl	96	6	**1,18**
2.	**400283**	Finger food bowl	110	6	**1,33**
3.	**400284**	Finger food bowl	96	6	**1,27**

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
4.	**400263**	Finger food glass	59	70	0,085	6	**0,84**
5.	**400285**	Finger food utensil	80	45	0,130	24	**1,46**
6.	**400286**	Finger food utensil	83	59	0,220	12	**1,43**
7.	**400341**	Finger food utensil	90	54	0,225	4	**3,07**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

FINGER FOOD UTENSILS

MINI DIP

INOX

- smooth steel

No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546042**	67	30	0,06	**0,87**
2.	**546043**	72	48	0,12	**1,74**

MINI DIP

INOX

- hammered steel

No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546044**	57	45	0,075	**1,27**
2.	**546045**	72	48	0,120	**1,99**

CUP FOR FRIES

INOX

Code	Ø mm	H mm	V liters	Price net (€)
546022	88	110	0,3	**6,58**

MINI BUCKET

Cu

Code	Ø mm	H mm	V liters	Price net (€)
546040	120	120	0,90	**12,30**

MINI BUCKET

INOX

- for serving snacks or side dishes

Code	Ø mm	H mm	V liters	Price net (€)
546033	90	80	0,325	**5,11**
546034	95	95	0,400	**4,97**
546035	120	120	0,900	**6,60**

CUP FOR FRIES

INOX

- 546025 hammered steel

No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546024**	88	85	0,41	**4,15**
2.	**546025**	88	85	0,41	**5,07**

FRENCH FRIES STAND

Code	Ø mm	H mm	Price net (€)
319041	100	150	**4,28**

FRENCH FRIES STAND

- fits 546043 (sold separately)

Code	W mm	D mm	H mm	Price net (€)
319042	220	145	215	**5,04**

PAPER FOR FRIES

Code	W mm	D mm	K pcs	Price net (€)
319010	420	270	500	**47,30**

FINGER FOOD BASKET

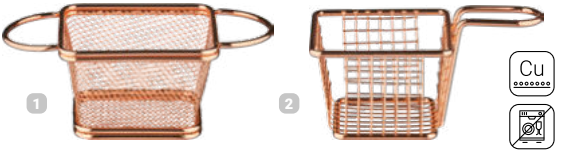
- for serving snacks or side dishe
- not suitable for contact with food; it is recommended to use paper (code 319010)

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**546052**	80	-	-	65	**6,60**
2.	**546051**	-	100	80	70	**7,54**
3.	**546054**	-	100	100	70	**6,48**

FINGER FOOD BASKET

- for serving snacks or side dishes

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**546061**	100	80	70	**8,82**
2.	**546064**	100	100	70	**7,80**



FINGER FOOD BASKET

- for serving snacks or side dishes

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**546002**	80	-	-	80	**8,48**
2.	**546014**	-	95	95	60	**7,86**
3.	**546004**	-	103	92	72	**9,76**
4.	**546005**	-	105	90	60	**12,10**

FINGER FOOD MINI OVEN-PAN

Cu

Code	W mm	D mm	H mm	V liters	Price net (€)
546058	145	95	45	0,48	**12,20**

FINGER FOOD MINI OVEN-PAN

- for serving snacks or side dishes

INOX

Code	W mm	D mm	H mm	V liters	Price net (€)
546007	130	130	50	0,8	**8,76**

All prices quoted exclude Value Added Tax ("VAT")

FINGER FOOD MINI PAN

INOX

- for serving snacks or side dishes

Code	Ø mm	H mm	Price net (€)
546001	115	35	**5,05**

MINI SAUCEPAN

INOX

No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546009**	68	43	0,13	**7,96**
2.	**546010**	110	60	0,38	**13,80**

MINI COLANDER

INOX

- for serving snacks or side dishes

Code	Ø mm	H mm	Price net (€)
546021	130	65	**7,21**

MINI MILK DISH

INOX

Code	Ø mm	H mm	V liters	Price net (€)
546017	48	80	0,145	**4,88**

FINGER FOOD SPOON

INOX

Code	L mm	K pcs	Price net (€)
357300	143	12	**2,46**

SET OF BUFFET BASES

INOX

- the set contains three bases with the following dimensions:
  203x203x220 mm
  177x177x160 mm
  160x152x110 mm
- hammered steel

Code	Price net (€)
546008	**58,60**

MUG

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

Code	Ø mm	H mm	V liters*	Price net (€)
547010	80	80	0,400	**5,01**

ESPRESSO CUP

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

Code	Ø mm	H mm	V liters*	Price net (€)
547009	50	50	0,100	**3,63**

CATERING

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

Heating lamps 293-295
Hanging heating lamps 294
Heating table 295
Pyramid heating lamp 296
Catering furniture 297
Covers for catering furniture 298
Hotel poles 298

HEATING LAMPS

Heating lamps are not just for catering. They work well wherever there is a need for comfort, warmth and soft, gentle lighting. Home terraces, balconies and camping holidays with a tent or a camper are where these appliances work great.

The use of halogen heat radiators significantly increases the comfort of being in the fresh air. A major advantage of this solution are low losses resulting from the outflow of heated air, and its efficiency when converting energy into heat of approx. 96%. The halogen system is not only safer to use, but also cheaper to operate than solutions using liquid gas. Thanks to the mains supply (230V), they are easy to install and can also be used in closed rooms or tents.

HEATING UMBRELLA

INOX

- intended for heating, e.g.: restaurant gardens, tents, umbrellas
- halogen lamp with a lifetime of approx. 5000h
- operating range approx. 17m2
- protection rating - IP44
- adjustable height
- folded heating head
- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692301	585	1700 - 2050	13,3	2,1	230	**291,00**

HANGING HEATING LAMPS

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

INOX

1

2

Remote control included in model 692310 as standard

Folded lamp

3

Umbrella with a mounted heating system

1 HANGING HEATING LAMP

- remote control (remote)
- built-in LED lighting
- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692310	585	300	3,2	2,1	230	**204,00**

2 HANGING HEATING LAMP

- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692311	530	300	2,0	1,8	230	**158,00**

3 SUSPENDED HEATING LAMP FOR THE UMBRELLA

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

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692312	1000	850	3,6	2,0	230	**173,00**

All prices quoted exclude Value Added Tax ("VAT")

HEATING LAMPS

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

AI

1

2

Remote control included in model 692322 as standard

Can be hanged

1 HEATING LAMP

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

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
692321	455	90	100	1,5	1,5	230	**149,00**

2 HEATING LAMP

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

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
692322	1050	90	100	2,4	3,0	230	**317,00**

INOX

1 HEATING LAMP

- LED lighting
- 1 power level

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692334	400	1800	9,3	1,5	230	**385,00**

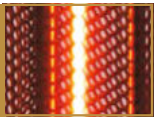
2 HEATING TABLE

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

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692333	600	1100	17,5	1,5	230	**352,00**

1

Special protective coating



2

PYRAMID HEATING LAMP

- base housing made of stainless steel
- connection elements made of aluminium
- tube made of tempered glass, which gives a nice visual effect and even distribution of heat
- security system cutting off gas supply at moment of fall over the radiator
- electric spark generator, powered with bateries (AAA)
- gas usage 945g/h
- gas bottle to be connected in base housing
- control panel installed in heating module
- easy and simple assembly
- cover as option - code 693211

No.	Code	W mm	L mm	H mm	P kW	U V	Price net (€)
1.	**693210**	520	-	2270	13	G30	**492,00**
2.	**693211**	-	2270	-	-	-	**34,00**

HEATING LAMP

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

No.	Code	Ø mm	L mm	H mm	P kW	U V	Price net (€)
3.	**693225**	460	-	2210	13	G30	**220,00**
4.	**693226**	-	2210	-	-	-	**30,00**

All prices quoted exclude Value Added Tax ("VAT")

CATERING FURNITURE

PE

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

1 CATERING TABLE

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

Code	W mm	D mm	H mm	M kg	Price net (€)
950112	1220	610	740	8,9	**81,30**

2 CATERING TABLE

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

Code	W mm	D mm	H mm	M kg	Price net (€)
950118	1840	750	740	16,5	**114,00**

3 ROUND CATERING TABLE

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

Code	Ø mm	H mm	M kg	Price net (€)
950131	1150	740	13,6	**110,00**

4 CATERING CHAIR

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

Code	W mm	D mm	H mm	M kg	Price net (€)
950121	465	530	900	5,88	**51,80**

5 CATERING BENCH

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

Code	W mm	D mm	H mm	M kg	Price net (€)
950120	1820	250	435	10,6	**85,00**

6 BAR TABLE

Code	Ø mm	H mm	M kg	Price net (€)
950141	800	1100	9,3	**83,60**

COVERS FOR CATERING FURNITURE

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

No.	Code	Description	Colour	Price net (€)
1.	**950160**	950141 table cover	○	**15,10**
	950163	950141 table cover	●	**15,10**
2.	**950164**	950131 table cover	○	**17,60**
	950167	950131 table cover	●	**19,80**
3.	**950172**	950112 table cover	○	**13,90**
	950175	950112 table cover	●	**13,50**
4.	**950176**	950118 table cover	○	**15,70**
	950179	950118 table cover	●	**15,70**
5.	**950168**	950121 chair cover	○	**10,40**
	950171	950121 chair cover	●	**10,10**

1 HOTEL POLE

- extendable tape
- red tape

Code	Ø mm	H mm	K pcs	Price net (€)
689010	310	965	2	**57,80**

2 HOTEL POLE

- black colour
- pull-out tape
- black tape

Code	Ø mm	H mm	K pcs	Price net (€)
689011	320	900	2	**51,50**

3 HOTEL POLE

- sold without rope

Code	Ø mm	H mm	Price net (€)
689001	310	910	**51,40**

4 BARRIER POLE ROPE

- for pole 689001

Code	Colour	L mm	Price net (€)
689002	●	1500	**13,00**
689003	●	1500	**13,00**

1 2 3 4

All prices quoted exclude Value Added Tax ("VAT")

BAR EQUIPMENT

09

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

Blenders 300-302
Cocktail shakers, bartender's openers, mortar, bartender strainers 304-305
Measuring cups, bartender spoons . 305-306
Coolers, champagne buckets, bartending mats 307-308
Bartender dispensers, glass hanging racks 309
Citrus juicers. 303, 310-313
Ice makers, ice crushers 313-318
Bar refrigeration. 319-320

stalgast

BAR BLENDER

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

NEW

BPA FREE

2 3

1

No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
1.	**484416**	Blender	195	230	490	2,00	28000	1,6	230	**171,40**
2.	**484016**	Jar	-	-	-	1,60	-	-	-	**51,20**
3.	**484020**	Jar	-	-	-	2,00	-	-	-	**51,20**

1

BAR BLENDER

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

NEW

BPA FREE

2 3

No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
1.	**484419**	Blender	200	240	490	2,00	32000	2,0	230	**223,00**
2.	**484016**	Jar	-	-	-	1,60	-	-	-	**51,20**
3.	**484020**	Jar	-	-	-	2,00	-	-	-	**51,20**

BAR BLENDER

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

NEW

BPA FREE

2 3

1

No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
1.	**484421**	Blender	200	220	490	2,00	32000	2,0	230	**291,70**
2.	**484016**	Jar	-	-	-	1,60	-	-	-	**51,20**
3.	**484020**	Jar	-	-	-	2,00	-	-	-	**51,20**

All prices quoted exclude Value Added Tax ("VAT")

BAR BLENDER

- designed to make cocktails or drinks with crushed ice
- two operating speeds
- lid with a hole
- quiet motor operation
- stainless steel cutting blades
- automatic stop when the jar is removed

NEW

BLENDER JAR

- made of polycarbonate

Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
484600	Blender	180	180	420	1,25	13000 / 16000	0,60	230	**720,00**
484601	Jar	-	-	-	1,25	-	-	-	**261,00**

BAR BLENDER

- used to prepare milkshakes, frozen cocktails, and other beverages
- patented, bi-directional blade rotation
- designed to crush and mix various ingredients including ice cubes or frozen fruit in seconds
- automatic stop when the jar or lid is removed
- touch control panel with LED display
- 9 operating programs
- quiet motor operation
- dishwasher safe jar

NEW

BLENDER JAR

- made of polycarbonate

Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
484610	Blender	197	233	307	1,4	1,05	230	**2030,00**
484611	Jar	-	-	-	1,4	-	-	**388,00**

BAR BLENDER

- ideal for making smoothies, milkshakes, iced coffee, and other mixed drinks
- patented, bi-directional blade rotation
- designed to crush and mix various ingredients including ice cubes or frozen fruit in seconds
- very quiet thanks to a noise-reducing lid
- touch control panel with LED display
- 30 operating programs, including the possibility of creating own recipes (USB port available)
- speed control
- dishwasher safe jar

NEW

BLENDER JAR

- made of polycarbonate
- stackable

Code	Product	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
484620	Blender	200	247	440	1,4	2500 / 15000	9,5	1,01	230	**3013,00**
484621	Jar	-	-	-	1,4	-	-	-	-	**388,00**

KITCHEN BLENDER

- used to mix and grind all kinds of hot or cold food
- "PULSE" function
- lid with a ø 46 mm hole
- manual jar lock function
- 4 l polycarbonate jar included (2 l option)

NEW

BLENDER JAR

- ergonomic handle

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
484630	Blender	220	303	566	4,0	11	1,2	230	**2085,00**
484631	Polycarbonate jar	-	-	-	2,0	-	-	-	**399,00**
484632	Steel jar	-	-	-	2,0	-	-	-	**794,00**
484633	Polycarbonate jar	-	-	-	4,0	-	-	-	**416,00**
484634	Steel jar	-	-	-	4,0	-	-	-	**873,00**

All prices quoted exclude Value Added Tax ("VAT")

CORK WITH TUBE

- made of plastic
- price per item

No.	Code	Colour	L mm	K pcs	Price net (€)
1.	**475971**		65	12	**0,38**
2.	**475972**		65	12	**0,38**
3.	**475975**		65	12	**0,42**
4.	**475977**		65	12	**0,38**

CORK WITH TUBE

- price per item

No.	Code	L mm	K pcs	Price net (€)
1.	**475970**	85	12	**0,43**
2.	**475980**	103	1	**2,00**

CITRUS PLASTER SQUEEZER

INOX

Code	W mm	H mm	Price net (€)
473021	75	80	**1,51**

CITRUS SQUEEZER

INOX

Code	Ø mm	H mm	V liters	Price net (€)
473000	130	100	0,35	**18,00**

CHAMPAGNE CORK

Code	Ø mm	H mm	Price net (€)
472030	35	55	**5,52**

LEMON SQUEEZER

- made of painted aluminum

Al

Code	Ø mm	L mm	Price net (€)
474000	55	208	**10,20**

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BARTENDER STRAINER

No.	Code	L mm	Price net (€)
1.	**472092**	200	**5,52**
2.	**472090**	130	**3,37**

JULEP BARTENDER STRAINER

No.	Code	D mm	L mm	Price net (€)
3.	**472093**	75	150	**4,54**

WAITER'S CORKSCREW

No.	Code	L mm	Price net (€)
4.	**472999**	120	**3,90**
5.	**472140**	110	**3,07**

MORTAR

- for fruit
- made of ABS plastic

No.	Code	L mm	Price net (€)
6.	**472200**	210	**3,71**

MORTAR

- for crushing ice
- made of ABS plastic

No.	Code	L mm	Price net (€)
7.	**472201**	210	**3,71**

OPENER

No.	Code	L mm	Price net (€)
8.	**472100**	127	**2,31**

BOTTLE OPENER

- non-slip handle

No.	Code	L mm	Price net (€)
9.	**472101**	180	**2,51**

All prices quoted exclude Value Added Tax ("VAT")

BOSTON SHAKER

No.	Code	Colour	Ø mm	H mm	V liters	Price net (€)
1.	**476002**		90	180	0,9	**5,78**
2.	**476000**		90	180	0,9	**5,30**

1

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COCKTAIL SHAKER

- 3-part

No.	Code	V liters	Price net (€)
1.	**476050**	0,5	**22,40**
	476070	0,7	**22,60**
2.	**476051**	0,5	**10,10**
	476071	0,7	**11,30**

STEEL MUG FOR SHAKER

No.	Code	H mm	V liters	Price net (€)
3.	**472014**	130	0,53	**4,71**

1

2

3

DOUBLE-SIDED SCALE

- made of 18/8 steel

Code	V liters	Price net (€)
474300	0,015-0,030	**2,07**
474301	0,020-0,040	**2,32**
474302	0,025-0,050	**2,68**

SCALE

Code	V liters	Price net (€)
474101	0,10	**3,71**

SCALE

Code	V liters	Price net (€)
474251	0,25	**5,70**

BAR SPOON

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

No.	Code	L mm	K pcs.	Price net (€)
1.	**472010**	200	1	**5,16**
2.	**472011**	285	1	**3,86**
3.	**472012**	202	12	**0,88**
4.	**472020**	210	1	**4,49**
5.	**472013**	280	1	**1,71**
6.	**476004**	310	1	**3,14**

CUTTING BOARD

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

PP

Code	W mm	D mm	H mm	Price net (€)
340270	270	190	9	**6,92**
340351	350	250	10	**13,40**

PEELING KNIFE

Code	L mm*	Price net (€)
285092	100	**2,15**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

BARTENDER MAT

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

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**473900**	590	80	16	**8,93**
2.	**473910**	450	300	10	**16,10**

BARTENDER'S ASSISTANT

- napkin container 150x150 mm

Code	W mm	D mm	H mm	Price net (€)
477100	240	150	105	**7,64**

BARTENDER CONTAINER

- 5-part

Code	W mm	D mm	H mm	Price net (€)
473500	500	160	90	**23,20**

SERVER

Code	W mm	D mm	H mm	Price net (€)
477000	200	160	70	**9,45**

BARTENDER CONTAINER

Code	Ø mm	H mm	Price net (€)
815025	120	140	**9,02**

THERMAL INSULATION CONTAINER FOR ICE

- drip tray and ice tongs included

Code	Ø mm	H mm	V liters	Price net (€)
479200	150	220	2	**51,00**

THERMAL INSULATION CONTAINER FOR WINE

Code	V liters	Price net (€)
477201	1,9	**19,40**

ACRYLIC COOLER

- cooler made of acrylic

Code	W mm	D mm	H mm	Price net (€)
477280	272	204	194	**20,00**

BUCKET BASE

Code	H mm	Price net (€)
478610	600	**54,30**

BUCKET BASE

Code	H mm	Price net (€)
478680	680	**64,20**

CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
477771	210	205	4,5	**17,30**

CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
477351	200	205	4,5	**16,70**

All prices quoted exclude Value Added Tax ("VAT")

SODA SIPHON

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

INOX

NEW

Code	V liters	Price net (€)
500521	1	**85,00**

SODA SIPHON CARTRIDGES

- each cartridge contains 8 g of pure CO_2
- cartridges made of high-quality steel
- cartridges can be used in all siphons available in the market

Code	K pcs.	Price net (€)
500020	10	**4,99**

BOTTLE CONTAINER

- wall-mounted bar container for bottles

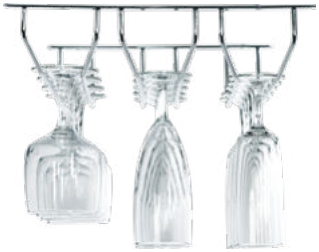
INOX PL POLISH PRODUCT

Code	W mm	D mm	H mm	Price net (€)
474310	550	100	150	**35,00**

GUIDE RAILS FOR HANGING GLASSES

Cr

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



Code	W mm (front)	W mm (back)	D mm	H mm	Price net (€)
478020	200	160	355	70	**7,19**
478030	295	255	355	70	**10,60**
478050	480	450	355	70	**20,30**

BAR DISPENSER

PE

- for dosing and storage

Code	Ø mm	H mm	V liters	Price net (€)
473814	90	330	1,0	**3,72**

CITRUS SQUEEZER

- fruit sieve Ø=120 mm

Sieve - working element

Code	W mm	D mm	H mm	Price net (€)
473012	185	225	710	**73,90**

VEGETABLE AND FRUIT JUICER

- professional juicer for making fresh juices from hard fruits and vegetables
- casing made of stainless steel
- cutting blade, bowl and juice container made of stainless steel
- pusher and feed tray opening made of ABS plastic
- lid and the pulp container made of polypropylene
- the safety system prevents operation of the device when the lid and the safety locking arm are open
- easy to disassemble
- all elements except for the body are dishwasher safe
- the device is not suitable for ice as well as frozen fruit and vegetables
- stabilizing feet prevent movement of the device during operation

Code	W mm	D mm	H mm	N rpm	P kW	U V	Price net (€)
483900	250	410	530	3000	0,7	230	**890,00**

All prices quoted exclude Value Added Tax ("VAT")

CLASSIC ELECTRIC CITRUS SQUEEZER

NEW

- perfect for bars, cafes, hotels, restaurants, and cocktail bars
- capacity up to 30 l/h
- 3 interchangeable squeezing attachments included
- aluminum base
- equipped with a quiet and durable induction motor

3 juicing attachments included

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
482600	230	300	350	1450	5	0,13	230	**711,00**

ELECTRIC CITRUS SQUEEZER

NEW

- perfect for bars, cafes, hotels, restaurants, and cocktail bars
- capacity up to 30l/h
- 3 interchangeable squeezing attachments included
- aluminum base
- equipped with a quiet and durable induction motor

3 juicing attachments included

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
482610	170	303	350	1450	5	0,13	230	**770,00**

SHIELDED ELECTRIC CITRUS SQUEEZER

NEW

- professional citrus squeezer
- recommended for bars, drink points, restaurants, hotels, and hospitals
- capacity up to 40 l/h
- splash guard
- juice bowl made of stainless steel
- dishwasher safe bowl and shield
- aluminum housing
- quiet motor operation

3 juicing attachments included

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
482620	205	305	490	1500	9,5	0,23	230	**1096,00**

AUTOMATIC CITRUS SQUEEZER

- perfect for bars, cafes, hotels, restaurants, and cocktail bars
- capacity up to 30 l/h
- activated with a pressure pad lever
- pressure pad lid is a splash guard
- parts in direct contact with food are made of stainless steel

NEW

Sieve - working element

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
482630	200	300	380	1500	9,2	0,23	230	**1120,00**

COLD PRESS SLOW JUICER

- ideal for bars, restaurants, and stores
- designed to cold press fresh fruit and vegetable juices
- high capacity up to 60 l/h
- adjustable speed control
- large inlet opening with a diameter of 79.5 mm
- 4 l waste container
- components in contact with food are made of stainless steel

NEW

Stainless steel filter with ø 0.3 mm holes

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
482650	233	412	640	5-70	28,6	0,4	230	**7665,00**

All prices quoted exclude Value Added Tax ("VAT")

CITRUS SQUEEZER

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

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
480021	212	287	396	0,23	230	**325,00**

The container, presser and squeezer are made of stainless steel

ELECTRIC CITRUS SQUEEZER

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

2 squeezing tips included

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
480012	315	200	440	5,7	0,18	230	**207,00**

ICE DISPENSER

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

NEW

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
873550	396	708	871	61	0,44	230	**6450,00**

ELECTRIC ICE CRUSHER

- large batch opening
- two ice crushing modes (automatic or manual)
- adjustable size of crushed ice
- stainless steel cutting blades
- durable and quiet induction motor

NEW

Code	W mm	H mm	N rpm	S kg/h	P kW	U V	Price net (€)
471600	236	474	73	150	0,13	230	**2072,00**

ICE CRUSHER

- plastic container and drawer

Stainless steel knives

Code	W mm	D mm	H mm	Price net (€)
471000	160	135	270	**52,90**

All prices quoted exclude Value Added Tax ("VAT")

ICE MACHINE

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

Block pattern

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
871101	305	380	380	0,13	230	**318,00**

CRUSHED ICE MACHINE

INOX

- designed for clubs, bars, fast food chainsd, hotels, fish stores, etc.
- makes crushed ice (91% dry ice cubes)
- high efficiency 1l of water = 1 kg of ice
- high performance up to 55kg/24h
- has an ice tray (vol. 10 kg)
- AISI304 SS housing
- insulated walls
- required water connection
- gravity drain

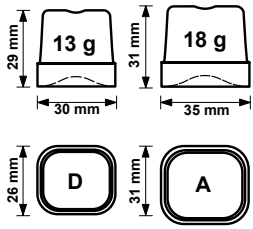
Code	Performance kg/24h (~cubes)	Container capacity kg	Water consumption liters/kg	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
873551	55	10	1	450	620	680	56	0,42	230	**3347,00**

FREE-STANDING ICE CUBE MACHINES

INOX

- designed for hotels, restaurants, clubs and fast food bars
- air-cooled **(recommended cooling system when installing the machine as a free-standing unit)**
- **lower water consumption compared to water-cooled models**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211

Block pattern



Code	Performance kg/24h (~cubes)	Container capacity kg	Water consumption liters/kg	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
873551	55	10	1	450	620	680	56	0,42	230	**3347,00**

1

up to 22 kg/24h

2

up to 22 kg/24h

5

up to 47 kg/24h

6

up to 67 kg/24h

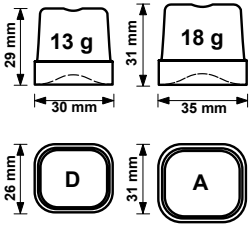
No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	**872211**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230	**1226,00**
2.	**872213**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230	**1309,00**
3.	**872281**	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	5,1	0,37	230	**1588,00**
4.	**872331**	up to 35 kg/24 h (~1940)	16 (~950)	A	500	580	800	3,3	0,37	230	**1854,00**
	872421	up to 44 kg/24 h (~2440)	16 (~950)	A	500	580	800	4,0	0,45	230	**1907,00**
5.	**872461**	up to 47 kg/24 h (~2610)	25 (~1470)	A	500	580	910	4,0	0,50	230	**1990,00**
6.	**872651**	up to 67 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	2,8	0,65	230	**2619,00**
	872801	up to 85 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	2,6	0,80	230	**2732,00**
	872901	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	2,5	0,85	230	**2908,00**

All prices quoted exclude Value Added Tax ("VAT")

ICE CUBE MACHINES INTENDED FOR BUILT-IN INSTALLATION

INOX

Block pattern



- designed for hotels, restaurants, clubs and fast food bars.
- water-cooled **(recommended cooling system when installing the machine as a built-in unit, e.g. in a bar under the counter)**
- **quieter work and less heat generation**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211

4

up to 47 kg/24h

6

up to 95 kg/24h

7

up to 130 kg/24h

No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	**872212**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230	**1226,00**
2.	**872214**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230	**1309,00**
3.	**872282**	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	14,0	0,37	230	**1588,00**
4.	**872332**	up to 35 kg/24 h (~1940)	16 (~950)	A	500	580	800	13,0	0,37	230	**1854,00**
	872422	up to 44 kg/24 h (~2440)	16 (~950)	A	500	580	800	15,0	0,45	230	**1907,00**
5.	**872462**	up to 47 kg/24 h (~2610)	25 (~1470)	A	500	580	910	14,0	0,50	230	**1990,00**
6.	**872652**	up to 67 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	12,8	0,65	230	**2619,00**
	872802	up to 85 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	14,4	0,80	230	**2732,00**
	872902	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	14,2	0,85	230	**2908,00**
7.	**872132**	up to 130 (~7220)	65 (~3830)	A	840	740	1185	15,3	1,05	230	**3774,00**
8.	**872152**	up to 155 (~8610)	65 (~3830)	A	840	740	1185	13,0	1,40	230	**3970,00**

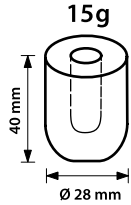
up to 26 kg/24h

ICE MACHINE

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

INOX

Block pattern



Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	W mm	D mm	H mm	P kW	U V	Price net (€)
871120	up to 20 (~1330)	4 (~265)	380	477	590	0,17	230	**692,00**
871126	up to 26 (~1730)	6 (~400)	420	528	655	0,22	230	**749,00**

ICE FLAKE MAKER

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

INOX

Flake pattern

up to 95 kg/24h

up to 155 kg/24h

No.	Code	Cooling	Performance kg/24h (~flakes)	V kg	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	**873901**	Air	95	20	500	660	800	1,0	0,55	230	**3348,00**
	873902	Water	95	20	500	660	800	6,3	0,55	230	**3348,00**
2.	**873151**	Air	155	40	738	690	1030	1,0	0,65	230	**3836,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with display
- temperature
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- additional shelves and accessories p. 460

882161 sliding doors

2

1

No.	Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	**882151**	1-door (opened)	600	530	870	129	+2/+8	0,16	230	B	627	**735,00**
2.	**882160**	2-doors (opened)	900	535	870	254	+2/+8	0,28	230	B	705	**919,00**
3.	**882161**	2-doors (sliding)	900	535	870	202	+2/+8	0,28	230	-	-	**954,00**

BAR REFRIGERATOR TABLE

- powder coated housing (black)
- LED lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 4 shelves included (882180)
- additional shelf - Code 840655
- additional shelves and accessories p. 460

Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
882180	2-doors (opened)	1462	535	860	350	+2/+8	0,28	230	C	1159	**1910,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 882170: 4 shelves included
- 882171, 882172: 8 shelves included
- additional shelf for: 880171 - Code 840653
- additional shelf for: 880172 - Code 840654
- additional shelves and accessories p. 460

882171 sliding doors

30kg

No.	Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	**882170**	1-door (opened)	600	520	1872	307	+2/+8	0,3	230	B	722	**1298,00**
2.	**882171**	2-doors (sliding)	920	514	1872	490	+2/+8	0,4	230	C	1765	**1897,00**
3.	**882172**	2-doors (opened)	920	520	1872	490	+2/+8	0,4	230	C	1598	**1789,00**

All prices quoted exclude Value Added Tax ("VAT")

CAFE EQUIPMENT

10

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

Coffee maker 322
Coffee grinder 323-324
Drip coffee maker 322
Refrigerator for coffee milk 325
Chemicals for coffee machines 325
Brush for cleaning coffee makers 325
Coffee maker table 326
Milk thermometer 327
Pitcher, tamper, coffee grounds striker, spice dispenser 327
Glassware for cafes 328-329

AUTOMATIC COFFEE MACHINE

- 10.1 inch touch screen
- menu of up to 20 different types of drinks
- possibility of connection to external water supply
- grounds container capacity ~ 70 capsules / 700g
- coffee bean tank capacity ~ 1 kg
- regular cleaning system for the milk frothing system

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)	
486812	Coffee machine	410	500	580	8	20,5	2,9	230	**3430,00**	
820078	Cleaning tablet	-	-	-	-	-	-	-	**7,04**	NEW
822310	Water filter	-	-	-	-	-	-	-	**58,30**	NEW

DRIP COFFEE MAKER

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

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
752286	205	385	455	1,6	2,02	230	**228,00**

All prices quoted exclude Value Added Tax ("VAT")

COFFEE GRINDERS

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

COFFEE GRINDER

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

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486500	170	340	430	0,5	0,27	230	**505,00**

COFFEE GRINDER

- automatic
- adjustable coffee grinding thickness
- 2 electronically controlled coffee doses
- 3 grinding modes (1 serving, 2 servings, continuous)
- coffee count
- ABS housing

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486502	170	340	410	0,5	0,27	230	**633,00**

COFFEE GRINDER WITH HOPPER, ICONIC

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

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486503	170	340	430	0,5	0,27	230	**877,00**

AUTOMATIC COFFEE GRINDER WITH DISPLAY

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

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486504	170	340	410	0,5	0,27	230	**987,00**

All prices quoted exclude Value Added Tax ("VAT")

CLEANING LIQUID FOR MILK FROTHING SYSTEMS

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

Code	V liters	Price net (€)
648200	1	**5,49**

COFFEE MAKER CLEANER

- designed for cleaning handle coffee makers (group cleaning), drip coffee makers, porcelain dishes, internal surfaces of vacuum flasks, etc.
- agent for removing tannins and coffee residue
- high-performance powder based on active oxygen

Code	V liters	Price net (€)
648210	0,5	**7,17**

COFFEE MAKER CLEANING TABLET

NEW

Code	Price net (€)
820078	**7,04**

BRUSH FOR CLEANING COFFEE MACHINE

NEW

Code	Ø mm	L mm	Price net (€)
486011	10	145	**13,90**

CLEANING BRUSH

- universal brushes for cleaning hoses and coffee makers

Code	Ø mm	L mm	Price net (€)
486721	6	165	**3,21**

REFRIGERATOR FOR COFFEE MILK

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

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
844100	220	512	376	8,1	0~4	21	0,06	230	**331,00**

COFFEE MAKER TABLE

INOX

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

Coffee grounds drawer

Code	W mm	D mm	H mm	Price net (€)
486700	1000	700	1000	**715,00**

COFFEE MAKER TABLE*

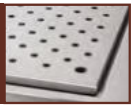
INOX

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

Code	W mm	D mm	H mm	Price net (€)
486710	1500	700	1000	**845,00**

Coffee grounds drawer

Drip tray



Sink compartment

All prices quoted exclude Value Added Tax ("VAT")
*the table is sold without the tap

TAMPER

Code	Ø mm	H mm	M kg	Price net (€)
486012	57	94	0,4	**34,50**

MINI MILK POT

INOX

Code	Ø mm	H mm	V liters	Price net (€)
546017	48	80	0,145	**4,88**

PITCHER

INOX

- for frothing milk

Code	V liters	Price net (€)
372035	0,35	**8,75**
372060	0,60	**12,00**
372100	1,00	**15,70**
372150	1,50	**22,10**
372200	2,00	**27,50**

AUXILIARY SCALE

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

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730011	140	205	41	0,4	0,62	0,1	**83,50**
730012	140	205	41	0,4	2,2	1	**65,60**

MILK THERMOMETER

- intended for measuring the temperature of coffee, tea and frothy milk
- temperature range 0–100°C
- clip for attaching to the pitcher included

Code	Ø mm	L mm	Price net (€)
620610	43	110	**7,29**

COFFEE GROUNDS STRIKER

INOX

- striker for used coffee size GN 1/4

Code	W mm	D mm	H mm	Price net (€)
486014	265	162	102	**15,40**

SPICE DISPENSER

INOX

No.	Code	Description	Ø mm	H mm	V liters	Price net (€)
1.	**363200**	For cinnamon	70	130	0,4	**9,20**
2.	**363300**	For chocolate	70	130	0,4	**9,86**
3.	**363150**	For powdered sugar	70	130	0,4	**9,66**

COFFEE GRINDER OR COFFEE MAKER KNOCK OUT DRAWER

NEW

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

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**486017**	245	345	90	**95,40**
2.	**486018**	245	345	90	**116,90**

GLASSWARE FOR CAFES

- professional catering glass intended for cafes, restaurants and hotels
- sold in cardboard boxes (K)
- price per item
- the table shows total volume

HOT BEVERAGE GLASSES

- 400194, 400195, 400385 - price per set (1 cup + 1 saucer)

1

2

3

4

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400195**	60-45	55	0,075	6	**2,08**
2.	**400194**	85-60	68	0,185	6	**2,72**
3.	**400098**	76-49	110	0,240	12	**1,77**
4.	**400099**	82-55	149	0,380	12	**2,62**
5.	**400385**	83	54	0,200	6	**3,91**

NEW

5

6

7

8

9

6 IRISH COFFEE GLASS

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400063	76-69	146	0,225	12	**2,60**

7 CAPPUCCINO CUP

- price per set (1 cup and 1 saucer)
- model cat. no. 400256 - saucer diameter: 135 mm
- model cat. no. 400257 - saucer diameter: 117 mm

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400256	91-40	64	0,238	6	**2,77**
400257	64	57	0,09	6	**2,20**

8 ESPRESSO AND WATER GLASS

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400018	72-47	80	0,140	12	**0,99**

9 LATTE GLASS

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400193	78-68	146	0,260	12	**2,61**
400196	84-75	162	0,360	6	**2,88**
400197	91-75	175	0,455	6	**3,30**

CUP

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

Code	Ø mm	H mm	V liters*	Price net (€)
547010	76-69	146	0,225	**5,01**

ESPRESSO CUP

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

Code	Ø mm	H mm	V liters*	Price net (€)
547009	50	50	0,100	**3,63**

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

COFFEE CUPS

- complete with stainless steel saucer
- made in light-glass and double-wall technology
- the design ensures retaining both high and low temperatures, as well as protection from the heat and the effect of condensation on the outside of the glass
- price per item
- sold in cardboard boxes (K)
- the table shows total volume

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400901**	Espresso cup	61	54	0,065	2	**13,50**
2.	**400902**	Cappuccino cup	82	73	0,165	2	**15,00**
3.	**400903**	Universal cup	98	88	0,3	2	**16,50**

1

2

3

THERMAL MUGS/GLASSES

- price per item
- sold in case batches
- the table shows total volume

1

2

3

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400904**	Mug	85	113	0,32	2	**16,50**
2.	**400905**	Glass	82	113	0,27	2	**13,30**
3.	**400906**	Latte glass	90	115	0,34	2	**15,10**

Vacuum walls

ICONIC MUGS

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400352**	66	123	0,270	12	**2,70**
2.	**400353**	78	103	0,330	24	**2,54**

1

2

All prices quoted exclude Value Added Tax ("VAT")
*the table shows total volume

BAKERY AND CONFECTIONERY EQUIPMENT

11

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

Whipped cream siphon 331
Ice cream portioners, cuvettes, cups 331-332
Bags, extrusion tips 334-335
Baking paper, baking mats 337
Hot chocolate appliance 338
Confectioner's knives 339
Cake and fruit platters 340-342
Crème brûlée burner, molds 342
Planetary mixers 343-344

WHIPPED CREAM SIPHON

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

Code	V liters	Price net (€)
500250	0,5	**99,00**
500350	1,0	**110,00**

SIPHON CARTRIDGES

- to make whipped cream, desserts, creams, soups mousses and sauces
- each cartridge contains 8 g of pure N_2O
- compatible with all siphons available in the market
- cartridges made of high-quality steel

Code	K pcs	Price net (€)
500025	10	**4,48**
500030	24	**10,77**
500040	50	**22,45**

NEW

1

2

ROUND CUVETTE

- cuvette edges gently rounded
- double-wall lid

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**535012**	Cuvette	200	250	7,3	**78,40**
2.	**535023**	Cover	-	-	-	**104,00**

ICE CREAM CUVETTE

- lid made of polycarbonate, sold separately

No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	**535032**	Cuvette	360	165	120	5	**24,00**
2.	**535031**	Cuvette	360	250	80	5	**24,00**
3.	**535024**	Lid for model 535031	360	250	-	-	**9,18**
4.	**535025**	Lid for model 535032	360	165	-	-	**7,39**

4

1

2

3

ICE CREAM CUVETTE

No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	**535014**	360	165	120	5	**21,70**
2.	**535017**	360	250	80	5	**19,50**

1

2

ICE CREAM SPATULA

- handle made of tritanium
- stainless steel work area

INOX 18/10

Code	Colour	L mm	Price net (€)
533260	transparent	260	**7,83**
533261		260	**8,60**

ICE CREAM CONE RACK

- holes for 4 cones

PL POLISH PRODUCT INOX

Code	W mm	D mm	H mm	Price net (€)
536004	95	270	90	**32,90**

WASHER FOR ICE CREAM PORTIONER

- enables efficient and thorough cleaning of ice cream accessories
- dedicated for installation in the countertop
- made of stainless steel
- equipped with a tap
- 3/8" valve
- 3/4" connection

Code	W mm	D mm	H mm	Price net (€)
530009	220	120	90	**529,00**

INOX

Maintains workplace hygiene with low water consumption

ICE CREAM PORTIONERS

stöckel

- weight in the table means the number of servings per 1 liter of ice cream

Convenient handle

High quality mechanism

High quality mechanism

1 ICE CREAM PORTIONER

- made of aluminum

Al

Code	Weight	Price net (€)
530300	1/30, serving ~23 g	**49,20**
530400	1/40, serving ~17 g	**47,60**

2 ICE CREAM PORTIONER

- made of stainless steel

INOX

Code	Weight	Price net (€)
531300	1/30, serving ~23 g	**58,30**
531360	1/36, serving ~19 g	**58,30**
531400	1/40, serving ~17 g	**58,30**

3 ICE CREAM PORTIONER

- scooper made of stainless steel
- handle made of plastic

Code	Weight	Price net (€)
532300	1/30, serving ~23 g	**60,40**
532360	1/36, serving ~19 g	**60,40**
532400	1/40, serving ~17 g	**60,40**

All prices quoted exclude Value Added Tax ("VAT")

ICE CREAM CUPS

- sold in case batches
- price per item
- the table shows total volume

1

2

3

4

5

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400595**	85	182	0,380	6	**3,12**
2.	**400596**	116	125	0,300	6	**4,42**
3.	**400597**	130	90	0,375	12	**3,39**
4.	**400621**	104	94	0,260	6	**2,76**
5.	**400623**	125	180	0,300	6	**7,35**

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4

5

6

NEW

7

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400086**	100-65	82	0,28	6	**1,73**
2.	**400307**	92-68	97	0,25	6	**2,49**
3.	**400096**	114-72	105	0,29	6	**2,69**
4.	**400097**	102-68	142	0,27	6	**2,56**
5.	**400080**	116-70	118	0,16	6	**1,97**
6.	**400343**	98-70	103	0,25	12	**3,00**
7.	**400240**	100-70	98	0,25	12	**4,89**

ICE CREAM SCOOP

INOX

Code	L mm	K pcs	Price net (€)
370105	95	1	**0,24**

ICE CREAM CUP

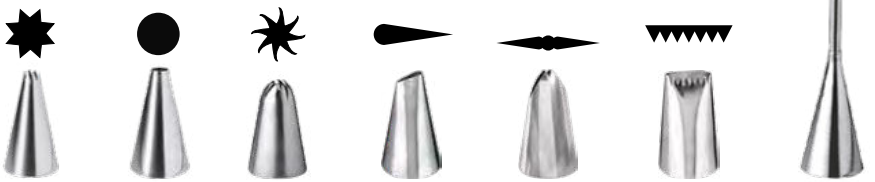
INOX

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
370101	105	65	0,225	24	**4,31**

8

DECORATIVE TIPS

INOX



1 2 3 4 5 6 7

1 STAR TIP

Code	Ø mm	Price net (€)
515020	2	**1,90**
515030	3	**1,90**
515040	4	**1,90**
515050	5	**1,90**
515060	6	**1,90**
515070	7	**1,90**
515080	8	**1,90**
515100	10	**1,90**
515110	11	**1,90**
515120	12	**1,90**
515130	13	**1,90**
515140	14	**1,90**
515150	15	**1,90**
515180	18	**2,90**

2 ROUND TIP

Code	Ø mm	Price net (€)
514020	2	**1,90**
514040	4	**1,90**
514060	6	**1,90**
514080	8	**1,90**
514100	10	**1,90**

3 ROSE TIP

Code	Ø mm	Price net (€)
516050	5	**2,90**
516060	6	**2,90**

4 PETAL TIP

Code	W mm	D mm	Price net (€)
517011	13	3,0	**1,20**

5 LEAF TIP

Code	W mm	D mm	Price net (€)
517020	8	1	**1,20**
517021	10	2	**1,20**

6 RIBBON TIP

Code	W mm	D mm	Price net (€)
517030	12	1,5	**1,20**
517031	16	2,0	**1,20**

7 FILLING TIP

Code	Ø mm	L mm	Price net (€)
516950	4	95	**2,90**

8 SET OF DECORATIVE TIP

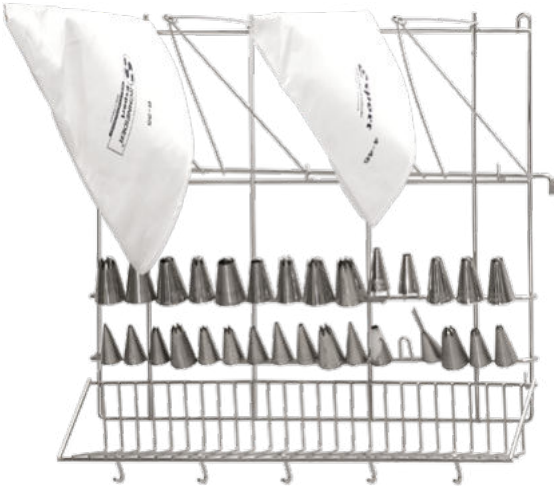
- 29 elements included

Code	H mm	Price net (€)
518100	ok. 33	**29,90**

All prices quoted exclude Value Added Tax ("VAT")

RACK FOR BAGS AND TIPS

- price without equipment
- 31 tip hangers
- 4 bag hangers



Code	W mm	D mm	Price net (€)
510000	510	520	**58,00**

EXTRUSION BAG STANDARD

- reinforced tip and edge
- with a hanger

Code	L mm	Price net (€)
511252	250	**5,32**
511302	300	**6,06**
511352	350	**6,42**
511402	400	**7,50**
511452	450	**8,17**
511532	530	**8,91**

DISPOSABLE EXTRUSION BAG

- in a roll
- film thickness: 75 µm

Code	L mm	K pcs	Price net (€)
510010	300	100	**23,70**
510011	460	100	**31,70**

CUTTERS

- smooth

Code	W mm	H mm	Price net (€)
528010	20-110	30	**36,10**

CONFECTIONERY AND COOKING RING

Code	Ø mm	H mm	Price net (€)
528034	80	45	**5,70**
528035	100	45	**7,22**
528036	120	45	**8,00**

ADJUSTABLE CONFECTIONERY RING

INOX

NEW

Code	Ø mm	H mm	Price net (€)
528103	120-300	75	**9,00**

PLASTIC SCRAPER

PP

1

2

3

4

No.	Code	W mm	D mm	Price net (€)
1.	**501125**	125	97	**1,37**
2.	**501155**	155	107	**1,37**
3.	**501160**	160	103	**1,46**
4.	**501195**	195	127	**1,46**

PASTRY PICKER

1

2

No.	Code	L mm	Price net (€)
1.	**525252**	250	**5,81**
	525362	360	**10,80**
	525402	400	**11,70**
2.	**525253**	250	**7,33**
	525363	360	**11,60**
	525403	400	**11,90**

SILICONE BRUSH

- thermal resistance up to 230°C
- easy to clean
- does not absorb odors

Code	W mm	L mm	Price net (€)
522040	40	240	**5,99**
522080	50	280	**8,18**

FROTHER

- 24 wires

Code	L mm	Price net (€)
313251	250	**4,60**
313301	300	**5,10**
313401	400	**5,50**

PUNCHING ROLLER

PP

Code	W mm	L mm	Price net (€)
504010	60	210	**4,82**

BRUSH

- wooden handle

Code	W mm	Price net (€)
523040	40	**3,23**
523080	80	**8,77**

All prices quoted exclude Value Added Tax ("VAT")

STEEL CUP FOR SIFTING

INOX

- ideal for sifting loose products, and preparing and decorating baked goods

Code	Ø mm	H mm	Price net (€)
074450	120	130	**14,10**

ROLLER

- made of wood
- ball bearings
- L working area
- handle length 130 mm

Code	Ø mm	L mm	Price net (€)
524390	85	395	**91,80**

BAKING MAT

- made of silicon
- thermal resistance: -20 +220°C

Code	W mm	D mm	Price net (€)
521110	520	315	**17,20**
521640	585	385	**22,20**

BAKING PAPER

- double-sided silicone coated parchment paper
- intended for baking, cooking, freezing and serving products
- prevents burning
- can be used without fat
- protects dishes from dirt, extends their life time
- for multiple use
- waterproof and biodegradable
- available in ream or roll of paper

No.	Code	Colour	W mm	D mm	L m	T °C	K pcs	Price net (€)
1.	**521325**	▢	325	530	-	-25 + 230	500	**49,50**
2.	**521400**	▢	400	600	-	-25 + 230	500	**64,00**
3.	**521380**	■	380	-	100	-25 + 230	1	**21,70**

SPACING MARKER

INOX

- one-sided (smooth)

Code	Description	Price net (€)
527150	5 knives	**77,70**
527170	7 knives	**110,00**

SPACING MARKER

INOX

- double-sided (corrugated/smooth)

Code	Description	Price net (€)
527250	5 knives	**95,70**
527270	7 knives	**83,70**

GUN FOR SAUCES AND CREAMS

INOX

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- 3 tips included: Ø4,5, Ø5, Ø6,5 mm

No.	Code	Product	Ø mm	H mm	L mm	V liters	Price net (€)
1.	**510022**	Gun	200	270	2,0	-	**50,90**
2.	**510023**	Stand	-	190	-	-	**8,01**

GUN FOR SAUCES AND CREAMS

INOX

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- rack included as standard
- 2 tips included ~Ø=3 and 6 mm
- outlet hole ~ Ø=9mm
- Ø=210 mm ext.
  Ø=190 mm int.

No.	Code	V liters	Price net (€)
3.	**510020**	1,8	**85,90**

HOT CHOCOLATE APPLIANCE

- intended for the preparation of hot chocolate
- rotating mixer to ensure proper circulation
- drip tray

Code	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
469105	410	280	460	5	65~85	7	1	230	**656,00**

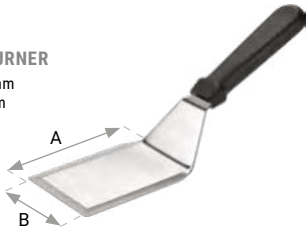
All prices quoted exclude Value Added Tax ("VAT")

CONFECTIONER'S KNIVES

No.	Code	Product	L mm	Price net (€)
1.	**252360**	Knife for cutting pastry (smooth blade)	360	**36,10**
2.	**252361**	Knife for cutting pastry (wavy blade)	360	**41,10**
3.	**253352**	Sponge cake knife (serrated blade)	350	**23,00**
4.	**261260**	Confectionery mass spatula	250	**12,80**
	261310	Confectionery mass spatula	300	**13,60**
	261360	Confectionery mass spatula	350	**15,90**
5.	**263260**	Angle turner (smooth blade)	250	**15,10**

ANGLE TURNER

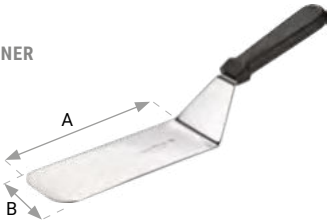
- A = 100 mm
  B = 75 mm



Code	L mm	Price net (€)
334311	270	**17,70**

ANGLE TURNER

- A = 170 mm
  B = 80 mm



Code	L mm	Price net (€)
334324	360	**20,50**

SPATULA

- made of stainless steel
- plastic handle

Code	W mm	L mm	Price net (€)
502120	100	240	**10,80**

SPATULA

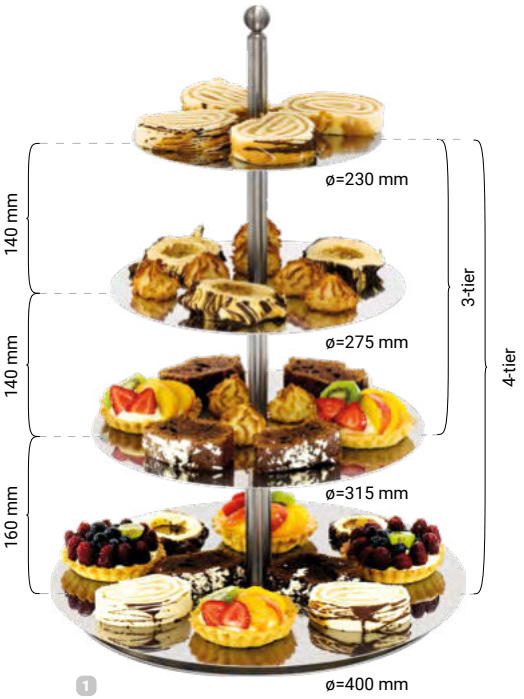
- made of stainless steel
- wooden handle

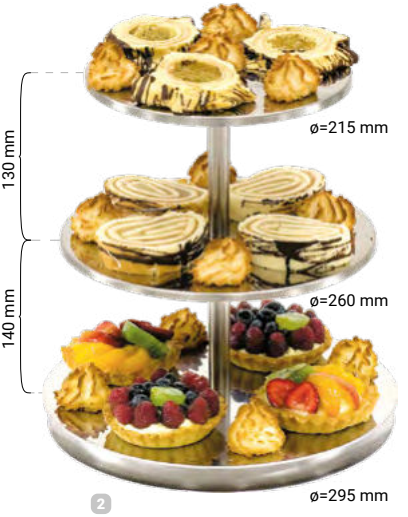
Code	W mm	L mm	Price net (€)
503220	100	220	**3,84**

SPATULA FOR CONFECTIONERY

Code	L mm	Price net (€)
261090	100	**6,72**

CAKE PLATTERS





1 CAKE PLATTER

- multi-level (see table)
- flat plates
- allows stacking plates at will

Code	Product	H mm	Price net (€)
542030	3-level	480	**156,00**
542040	4-level	600	**230,00**

2 CAKE PLATTER

- 3-level
- flat plates

Code	H mm	Price net (€)
542031	300	**94,30**

3 CAKE PLATTER

- swivel base

Code	Ø mm	H mm	Price net (€)
545011	330	50	**33,00**

4 CAKE PLATTER

- swivel base

Code	Ø mm	H mm	Price net (€)
545009	250	80	**35,00**
545010	300	65	**43,00**

5 CAKE SPATULA

Code	L mm	Price net (€)
355440	235	**10,20**

3

4

5

All prices quoted exclude Value Added Tax ("VAT")

MINI FRUIT PLATTERS

- cover included

No.	Code	H mm	K pcs	Price net (€)
1.	**545016**	198	1	**7,81**
2.	**545017**	102	1	**7,39**
3.	**545018**	187	1	**7,57**

COOKIES AND FRUIT PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
545015	370	117	1	**17,40**
545044	260-130	121	1	**15,25**

NEW

COOKIES AND FRUIT PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
545024	320	128	1	**12,50**

GLASS PLATTER WITH LID

Code	Ø mm	H mm	K pcs	Price net (€)
545025	320	110	1	**15,90**

GLASS PLATTER WITH LID

- cover included

Code	Ø mm	H mm	K pcs	Price net (€)
545014	320	262	1	**25,50**

COOKY OR CANDY JAR

NEW

No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**545020**	82-69	160	2 x 0,230	1	**7,43**
2.	**545030**	82-69	219	3 x 0,230	1	**9,00**

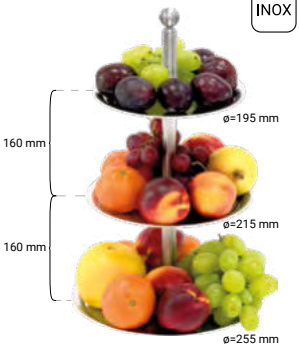
GLASS PLATTER WITH LID

- cover included

NEW

Code	Ø mm	H mm	K pcs	Price net (€)
545034	260-130	259	1	**25,42**

INOX

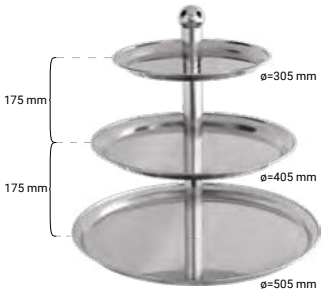


FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm	Price net (€)
544030	420	**84,60**

INOX



FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm	Price net (€)
544032	500	**101,00**

INOX

FRUIT BASKET

Code	Ø mm	H mm	Price net (€)
544100	280	380	**61,20**

COOKIES AND FRUIT PLATTER

Code	Ø mm	H mm	H edge mm	Price net (€)
544036	300	85	~ 10	**40,00**
544037	360	90	~ 15	**51,00**

CRÈME BRÛLÉE BOWL

- ideal for oven baking
- sold in packs of 24 pieces
- price per item

Code	Ø mm	H mm	V liters	Price net (€)
400088	92-54	58	0,180	**1,24**

CRÈME BRÛLÉE BURNER

- intended for caramelizing sauces, creams, as well as for wide use in confectionery and gastronomy
- working time at maximum gas loading:
  500600 - up to 75 min
  500700 - up to 90 min
- flame temperature 1300°C
- sold without gas
- childproof lock

Piezo igniter, adjustable burner flame, flame lock button

No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	**500600**	128	65	170	0,04	**33,20**
2.	**500700**	153	74	179	0,045	**41,50**

All prices quoted exclude Value Added Tax ("VAT")

PLANETARY MIXER

- for light pastry and whipping foam
- model 783050 includes kneading-through with a volume of 5 liters and diameter of 205 mm
- model 783071 includes kneading-through with a volume of 7 liters and diameter of 230 mm
- modern design, base made of aluminum
- parts in direct contact with food are made of stainless steel
- kneading-through equipped with a polycarbonate safety cover with a hole for easy addition of ingredients
- removable kneading-trough
- spring mechanism for raising the upper part of the appliance
- wide range of smooth speed adjustment

3 tips included

Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
782050	205	230	350	400	5	12,2	0,3	230	**657,00**
783071	230	250	400	410	7	20	0,3	230	**688,00**

PLANETARY MIXER

NEW

- for light pastry and whipping foam
- removable steel kneading-trough
- adjustable timer in 30-second increments from 1 to 30 minutes
- electronic, 5-step, infinitely variable speed control
- automatic overload switch
- kneading-trough guard with microswitch
- sound signal

Control panel

3 tips included

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783070	345	435	510	7	20	0,65	230	**1370,00**

PLANETARY MIXER

- a bowl with a capacity of 10 l and a set of three nozzles included
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 260mm
- removable bowl
- powder coated base

Set of 3 nozzles included

Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783100	260	435	460	725	10	48	0,6	230	**1250,00**

PLANETARY MIXER

- for light pastry and whipping foam
- the set includes a 20-liter kneading-through and a set of three tips
- parts in direct contact with food are made of stainless steel
- kneading-through suspended on movable arms
- safety cover
- kneading-through diameter 320 mm
- removable kneading-trough
- appliance body made of aluminum

No.	Code	Product	Price net (€)
1.	**785211**	Light dough mixing tip	**54,00**
2.	**785213**	Foam whipping head	**69,00**
3.	**785214**	Kneading-through	**88,40**

Code	Ø mm	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
783210	320	470	430	785	20	113/168/400	56	0,75	230	**1378,00**

PLANETARY MIXER

- the set includes a bowl with a capacity of 25 l and a set of three nozzles
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 362 mm
- removable bowl
- powder coated base

Set of 3 nozzles included

Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783250	362	450	550	900	25	72	1,5	230	**1938,00**

All prices quoted exclude Value Added Tax ("VAT")

PIZZERIA EQUIPMENT

Wide range of equipment and accessories essential in every pizzeria.

Pizza ovens 347-355
Spiral mixers 356-358
Pizza shovels, spatulas 359-360
Dough containers,
oven cleaning brushes 360
Pizza trays, mesh 361
Pizza plates 361
Heat-insulated bags, containers 361-362
Gloves 362
Pizza refrigerated tables 363-366

BASE FOR OVEN

BASE FOR OVEN

- bolted structure

PL POLISH PRODUCT

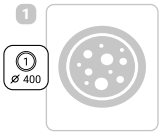
Code	Product	W mm	D mm	H mm	Price net (€)
781000	Base for oven 781010, 781020	1064	840	1005	**368,00**
782010	Base for oven 782001, 782002	785	770	1000	**368,00**
782011	Base for oven 781501, 781502	910	745	1000	**368,00**
782012	Base for oven 781411, 781511, 781512	910	1030	1000	**368,00**
782013	Base for oven 781040, 781421, 781422, 781601, 781602, 781801, 781802	1020	860	1000	**368,00**
782014	Base for oven 781431, 781432, 781611, 781811, 781812	1020	1220	1000	**368,00**
782015	Base for oven 781521,781522	1160	745	1000	**368,00**
782016	Base for oven 781531, 781532	1160	1030	1000	**368,00**
782017	Base for oven 781702, 781901, 781902	1380	860	1000	**368,00**
782018	Base for oven 781711, 781712, 781911, 781912	1380	1220	1000	**368,00**
782019	Base for oven 781045	1095	940	1000	**368,00**
782020	Base for oven 781301,781302	905	795	1000	**368,00**
782021	Base for oven 781312	905	1090	1000	**368,00**
782022	Base for oven 782100, 782120	565	470	1000	**202,00**

All prices quoted exclude Value Added Tax ("VAT")

COMPACT PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities

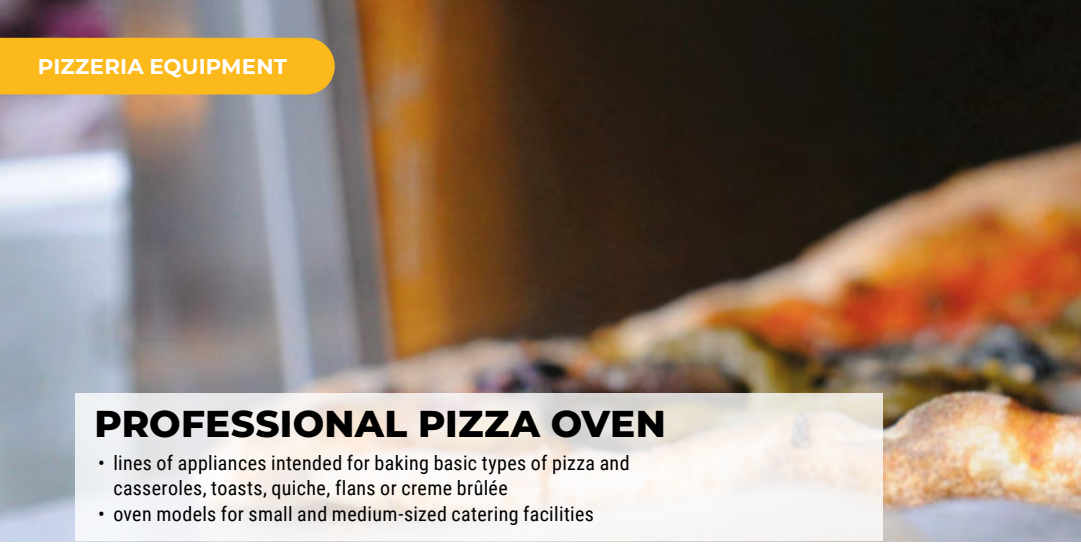
Oven compartment layout:



PIZZA OVEN

- **intended for pizza with a diameter of 40 cm**
- **working range up to 500°C**
- chamotte plate at the bottom of the compartment
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

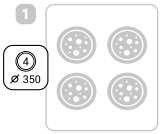
Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
782100	Single-compartment furnace	555	460	290	405	405	110	26	2,2	230	**741,00**	1
782120	Two-compartment furnace	555	460	535	405	405	180	29	4,4	400	**1351,00**	1



PROFESSIONAL PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities

Oven compartment layout:

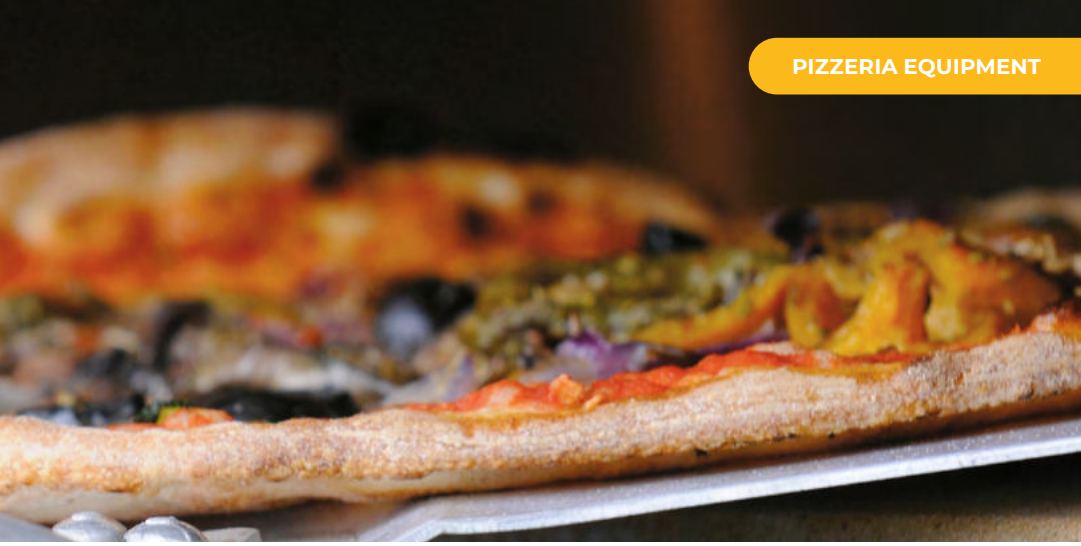


GREDIL PIZZA OVEN

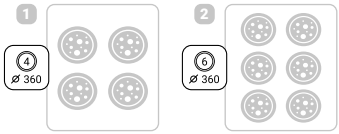
- **intended for pizza with a diameter of 35 cm**
- **working range up to 450°C**
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H min (usable) mm	M kg	P kW	U V	Price net (€)	Layout
782001	Single-compartment furnace	925	835	335	700	700	140	50	4,8	400	**1127,00**	1
782002	Two-compartment furnace	925	835	545	700	700	140	91	9,6	400	**1659,00**	1

All prices quoted exclude Value Added Tax ("VAT")



Oven compartment layout:



X-LINE PIZZA OVEN

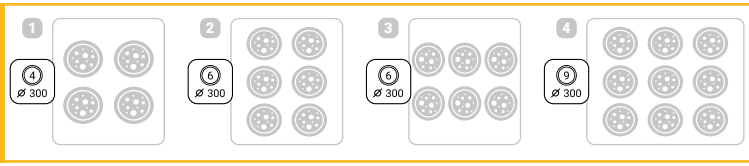
- **intended for pizza with a diameter of 30 and 36 cm**
- **working range up to 500°C**
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781421	Single-compartment furnace	1010	850	420	720	720	140	115	6	400	**1457,00**	1
781422	Two-compartment furnace	1010	850	750	720	720	140	200	12	400	**2266,00**	1
781432	Two-compartment furnace	1010	1210	750	720	1080	140	300	18	400	**2892,00**	2

PROFESIONAL STRONG PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

Oven compartment layout:



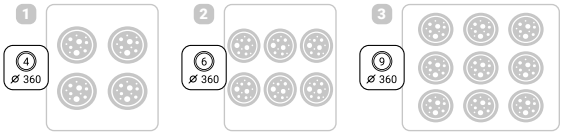
E-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 cm**
- **multi-heater heating system**
- **working range up to 500°C**
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781501	Single-compartment furnace	900	735	420	610	610	140	78	4,2	400	**1564,00**	1
781502	Two-compartment furnace	900	735	750	610	610	140	135	8,4	400	**2509,00**	1
781512	Two-compartment furnace	900	1020	750	610	910	140	178	14,4	400	**2847,00**	2
781521	Single-compartment furnace	1150	735	420	910	610	140	112	6,4	400	**2278,00**	3
781522	Two-compartment furnace	1150	735	750	910	610	140	187	12,8	400	**3395,00**	3
781531	Single-compartment furnace	1150	1020	420	910	910	140	145	9,6	400	**2552,00**	4
781532	Two-compartment furnace	1150	1020	750	910	910	140	252	19,2	400	**4600,00**	4

All prices quoted exclude Value Added Tax ("VAT")

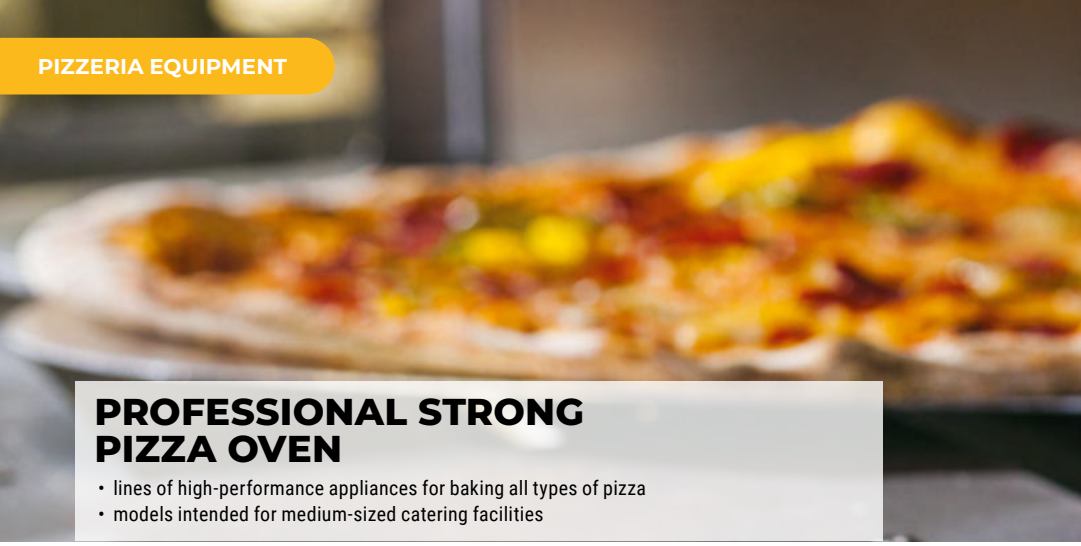
Oven compartment layout:



F-LINE PIZZA OVEN

- **intended for pizza with a diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 500°C**
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

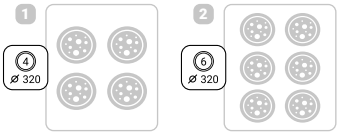
Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781601	Single-compartment furnace	1010	850	420	720	720	140	103	5	400	**1720,00**	1
781602	Two-compartment furnace	1010	850	750	720	720	140	174	12	400	**2744,00**	1
781702	Two-compartment furnace	1370	850	750	1080	720	140	240	18	400	**4064,00**	2
781712	Two-compartment furnace	1370	1210	750	1080	1080	140	346	26,4	400	**5006,00**	3



PROFESSIONAL STRONG PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

Oven compartment layout:



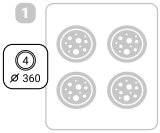
E-LINE PIZZA OVEN

- **intended for pizza with a diameter of 32 cm**
- **working range up to 500°C**
- one-sided grooved chamotte plate
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781301	Single-compartment furnace	900	785	420	660	660	140	73	4,2	400	**1326,00**	1
781302	Two-compartment furnace	900	785	750	660	660	140	123	8,4	400	**1961,00**	1
781312	Two-compartment furnace	900	1080	750	660	990	140	159	14,4	400	**2366,00**	2

All prices quoted exclude Value Added Tax ("VAT")

Oven compartment layout:



S-LINE PIZZA OVEN

PL POLISH PRODUCT

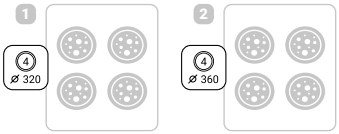
- **designed for pizza diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 450 °C**
- **entrance temperature drop limiter**
- **galvanized steel housing**
- chamotte plate at the bottom of the chamber
- chamber lighting
- chimney for steam extraction
- independent control of the heaters
- front panel made of stainless steel

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781010	Single-compartment furnace	1050	826	420	720	720	145	115	6	400	**1208,00**	1
781020	Two-compartment furnace	1050	826	760	720	720	145	205	2x6	400	**2084,00**	1

PROFESIONAL GAS STRONG PIZZA OVENS

- line of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

Oven compartment layout:



GAS-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 and 36 cm**
- **4-burner heating system**
- **electronic temperature control adjustment (adjustment every 1 step)**
- **working range up to 450°C**
- **piezo flame igniter for burners**
- chamotte plate at the bottom of the compartment
- compartment lighting
- compartment entrance reducing temperature loss
- housing made of black-painted steel
- the set includes G30 gas nozzles

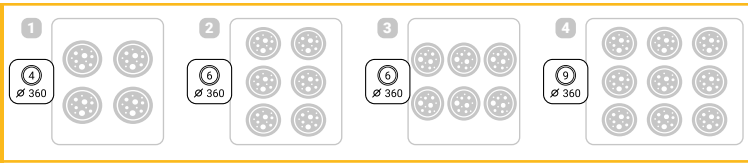
Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781040	Single-compartment furnace	1000	1010	470	620	620	155	112	13,9	G20	**3517,00**	1
781045	Single-compartment furnace	1095	1110	472	720	720	155	132	17,0	G20	**4152,00**	2

All prices quoted exclude Value Added Tax ("VAT")

PROFESIONAL EXTRA POWER PIZZA OVENS

- lines of very high-performance appliances for baking all types of pizza
- recommended for catering facilities with high traffic

Oven compartment layout:



FR-LINE PIZZA OVEN

- **chamotte-lined compartment**
- **intended for pizza with a diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 500°C**
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781801	Single-compartment furnace	1010	850	420	720	720	140	127	5	400	**2157,00**	1
781802	Two-compartment furnace	1010	850	750	720	720	140	226	12	400	**3526,00**	1
781812	Two-compartment furnace	1010	1210	750	720	1080	140	316	18	400	**4502,00**	2
781901	Single-compartment furnace	1370	850	420	1080	720	140	174	9	400	**2815,00**	3
781902	Two-compartment furnace	1370	850	750	1080	720	140	306	18	400	**5039,00**	3
781912	Two-compartment furnace	1370	1210	750	1080	1080	140	436	26,4	400	**6901,00**	4

DOUGH ROLLER

- appliance for rolling dough for pizza and bread
- the roller greatly simplifies and speeds up work
- dough thickness adjustment from approx. 1 ÷ 4 mm
- roll length L=300 mm
- recommended dough weight: 80-210 g
- appliance made of stainless steel
- 2 operating modes: continuous operation/foot switch

Foot switch

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786931	445	340	640	29	0,5	230	**1377,00**

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786100 maximum kneading-through volume up to 6.5 kg (dough)
- 786200 maximum kneading-through volume up to 15 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading-through

Stainless steel kneading-through and hook

Control panel

1

2

No.	Code	Ø mm	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
1.	**786100**	340	360	680	750	10	15	68	0,55	230	**999,00**
2.	**786200**	360	380	670	735	20	15	70	0,75	230	**1467,00**

All prices quoted exclude Value Added Tax ("VAT")

SPIRAL MIXER

- for heavy doughs
- digital panel to control speed and operating time
- 10 speed levels
- maximum kneading-trough capacity of 5.2 kg (dough)
- parts in direct contact with food are made of stainless steel
- metal movable kneading-trough guard
- kneading-trough reverse
- sound signal

NEW

Stainless steel kneading-through and hook

Control panel

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
786010	320	550	440	10	32	0,75	230	**1270,00**

SPIRAL MIXER

- for heavy doughs
- digital panel to control speed and operating time
- 10 speed levels
- 786023 maximum kneading-trough capacity of 12 kg (dough)
- 786034 maximum kneading-trough capacity of 18.7 kg (dough)
- 786045 maximum kneading-trough capacity of 30 kg (dough)
- parts in direct contact with food are made of stainless steel
- metal movable kneading-trough guard
- feet to stabilize the device
- kneading-trough reverse
- sound signal
- infinitely variable speed control
- "Pause" function

NEW

Control panel

Stainless steel kneading-through and hook

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
786023	730	550	770	23	90	1,3	230	**2260,00**
786034	850	520	860	34	120	1,8	230	**2740,00**
786045	850	520	920	45	145	2,6	230	**3430,00**

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- speeds:
  spiral rotational speed 92–139 rpm
  kneading-through rotational speed 9–14 rpm
- raised head and removable kneading-through
- 786402 maximum kneading - through volume up to 18 kg (dough)
- 786502 maximum kneading - through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786402	400	700	700	94	0,55	400	**2490,00**
786502	450	740	750	127	1,10	400	**3200,00**

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786102 maximum kneading - through volume up to 8 kg (dough)
- 786202 maximum kneading - through volume up to 15 kg (dough)
- 786302 maximum kneading - through volume up to 22 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading - through

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786102	300	550	620	48	0,37	230	**1324,00**
786202	400	700	680	82	0,90	230	**1627,00**
786302	450	740	730	90	1,10	230	**1889,00**

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- raised head and removable kneading - through
- 786400 maximum kneading - through volume up to 18 kg (dough)
- 786500 maximum kneading - through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786400	400	700	700	100	0,9	230	**2350,00**
786500	450	740	750	128	1,3	230	**2490,00**

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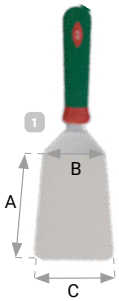

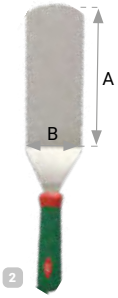

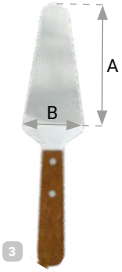

1 PIZZA SPATULA

- non-slip handle
- A=120 mm, B=75 mm, C=90 mm

Code	L mm	Price net (€)
270150	150	**59,10**

2 PIZZA SPATULA

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

Code	L mm	Price net (€)
270260	260	**74,40**

3 PIZZA SPATULA

- wooden handle
- A=120 mm, B=60 mm

Code	L mm	Price net (€)
503210	270	**3,55**

4 PIZZA CUTTING WHEEL

- straight blade

Code	Ø mm	Price net (€)
561101	100	**5,67**

5 PIZZA SPADE

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm	Price net (€)
564022	260	300	200	**17,70**
564052	260	300	450	**27,00**
564102	260	300	1000	**34,90**

6 PIZZA SPADE

- made of beech wood

Code	W mm	D mm	L mm	Price net (€)
564030	350	300	1100	**36,90**
564040	350	350	1100	**52,60**

PIZZA SPADE

- made of aluminum

Code	W mm	D mm	H mm	Price net (€)
564412	320	300	1200	**62,10**

PIZZA PEEL

- made of aluminum

Code	Ø mm	L mm	Price net (€)
564413	200	1690	**65,90**

BRUSH FOR CLEANING OVENS

- aluminum handle
- bristles made of brass

Code	L mm	Price net (€)
564411	1500	**73,90**

BRUSH FOR CLEANING OVENS

- bristles made of brass
- allows adjusting the brush

Code	L mm	Price net (€)
564401	1100	**125,00**

DOUGH CONTAINER

- perfect for pizza dough, pasta, etc.

PP

No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	**563407**	Container	600	400	70	13	**31,80**
2.	**563410**	Container	600	400	100	19	**21,90**
3.	**563411**	Container	400	300	100	10	**12,80**
4.	**563408**	Cover for 563407 and 563410	600	400	20	-	**12,90**
5.	**563412**	Cover for 563411	400	300	20	-	**10,40**

6 CART FOR PIZZA DOUGH CONTAINER

250kg

- for containers 600x400

Code	Price net (€)
563409	**87,90**

All prices quoted exclude Value Added Tax ("VAT")

PIZZA PLATES

- sold in cardboard boxes (K)
- price per item

No.	Code	Product	Ø mm	H mm	K pcs	Price net (€)
1.	**390301**	Tina pizza plate	330	20	6	**10,00**
	390302	Tina pizza plate	350	20	6	**12,10**
2.	**388615**	Pizza plate	330	12	6	**3,74**
3.	**394419**	Apulia pizza plate	315	20	6	**11,12**

1

2

3

PIZZA TRAY

- after finishing work, each tray should be thoroughly washed, dried and greased; this treatment serves to protect the tray against corrosion

Code	Ø mm	H mm	Price net (€)
560181	180	25	**4,23**
560201	200	25	**4,74**
560221	220	25	**4,98**
560241	240	25	**5,38**
560261	260	25	**6,40**
560281	280	25	**6,50**
560301	300	25	**7,71**
560321	320	25	**8,11**
560361	360	25	**9,49**
560401	400	25	**12,60**
560451	450	40	**19,70**
560501	500	40	**19,90**

PIZZA MESH

AI

Code	Ø mm (internal)	Ø mm (external)	Price net (€)
562231	200	230	**4,72**
562281	250	280	**4,85**
562311	280	300	**5,13**
562330	310	330	**5,52**
562361	350	380	**6,03**
562400	380	400	**6,84**
562460	430	460	**8,23**
562500	480	500	**10,20**
562600	570	600	**22,30**

PIZZA BAG

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

Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563452	550	500	200	510	500	200	**26,20**

PIZZA BAG

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

Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563453	500	500	300	480	480	285	**21,10**

THERMAL VACUUM FLASK FOR PIZZA

- durable material with elastic properties
- very good thermal insulation properties
- easy to clean
- light

Code	W mm	D mm	H mm	V liters	Price net (€)
057301	410	410	330	32	**55,70**

THERMAL VACUUM FLASK FOR PIZZA

- size GN 2/3
- tightly fitting lid

Code	W mm	D mm	H mm	V liters	Price net (€)
057231	415	400	265	27	**36,00**

OIL-RESISTANT THERMAL GLOVES FOR BBQ

- made of neoprene
- 5-finger
- non-absorbent

Code	T °C	Price net (€)
505020	do 100	**45,10**

LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish makes it easier to grip slippery elements
- resistant to detergents, liquids as well to acids and alkalis
- acceptable for food contact

Code	L mm	Price net (€)
505021	300	**23,50**

BAKING GLOVES

- made of leather
- 3-finger

Code	T °C	Price net (€)
505011	up to 300	**50,50**

OVEN GLOVES

- fireproof impregnated cotton
- 2-finger

Code	L mm	T °C	Price net (€)
505013	430	up to 230	**11,70**

BAKING GLOVES

- made of leather
- 2 fingers

Code	L mm	T °C	Price net (€)
505014	410	up to 250	**50,60**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

NEW

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 2 grates with guides included
- automatic and manual defrost function
- extension capacity of 5 x GN 1/6 (max. 150 mm)
- 2 GN shelves
- dedicated guides - Code 841443

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	V liters net	Climate class	Price net (€)
833027	5 x GN 1/6	900	700	1075	+2 / +8	0,17	230	240	198	4	**1229,00**

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

NEW

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 3 grates with guides included
- automatic and manual defrost function
- 3 GN shelves
- dedicated guides - Code 841443

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
833037	8 x GN 1/6	1365	700	1090	+2 / +8	0,24	230	1294	402	308	4	**1724,00**

REFRIGERATED PIZZA COUNTER

NEW

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 2 grates with guides included
- automatic and manual defrost function
- extension capacity of 5 x GN 1/6 (max. 150 mm)
- insulation thickness of ~35 mm
- granite countertop
- 2 GN 1/1 shelves
- dedicated guides - Code 841443

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	V liters net	Climate class	Price net (€)
833029	5 x GN 1/6	900	700	1090	+2 / +8	0,17	230	240	198	4	**1163,00**

REFRIGERATED PIZZA COUNTER WITH REFRIGERATED DISPLAY CASE

NEW

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 3 grates with guides included
- automatic and manual defrost function
- compatible with refrigerated extension - Code 834630
- front wheels with brakes
- granite countertop
- arrangement of extension containers: 6 x GN 1/3 (max H = 150 mm)
- 3 GN 1/1 shelves
- insulation thickness of ~35 mm
- dedicated guides - Code 841443
- sold without GN containers

1 INOX GN 1/3

2 INOX 600/400

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
1.	**834630**	1400	395	440	+2 / +8	0,11	230	-	-	-	-	4	**769,00**
2.	**833031**	1400	700	1120	+2 / +8	0,24	230	D	1294	368	297	4	**1697,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- top made of granite
- 3 shelves GN 1/1 (shelf load capacity up to 60 kg)
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,23	230	C	1262	400	308	4	**2916,00**

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- 14 (2x7) guide rails for 600x400 trays
- adjustable feet (+45mm)
- 10 GN 1/4 display case with a height of up to 150 mm

INOX 600/400

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net (€)
843271	2020	780	1430	+2 / +8	0,3	230	290	4	**4350,00**

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- dust filter
- includes 14 guide rails (2x7) for trays 600x400
- adjustable feet (+45mm)
- includes display case 844541

INOX 600/400

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
843300	1510	800	1430	+2 / +8	257	0,30	230	B	847	428	290	4	**3478,00**

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- 7 guide rails for 600x400 trays
- adjustable feet (+45mm)
- includes display case 844541

INOX 600/400

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net (€)
843310	1510	800	1430	+2 / +8	0,30	230	135	4	**4085,00**

All prices quoted exclude Value Added Tax ("VAT")

MECHANICAL TREATMENT

13

Appliances used in both small and large gastronomy for cutting, grinding, chopping, peeling, shredding and mixing various types of food.

Potato peeler 368
Slicing machines 369-371
Steak makers and accessories 372-373
Meat grinders. 373-374
Sausage fillers, sausage slicer 375-376
Vegetable and fruit juicer 377
Vegetable cutter 377

PEELER

PL POLISH PRODUCT

- single batch up to 6 or 12 kg (depending on the model)
- polycarbonate lid with safety switch
- timer with adjustment up to 5 minutes
- simple, compact design
- silent work
- easy access to the peeler's components
- height of the charging chamber: 789061 - 305 mm, 789120 - 385 mm
- allows installing a peeling separator 786003 under the appliance

New design

Improved appliance design

The new, appropriately tilted design of the control panel ensures comfort and safety of use

Abrasive wheel

No.	Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
1.	**789061**	Potato peeler	450	830	930	60	0,55	400	**1632,00**
2.	**789120**	Potato peeler	450	830	930	120	0,55	400	**2030,00**
3.	**789003**	Peel separator	315	562	160	-	-	-	**160,00**

All prices quoted exclude Value Added Tax ("VAT")

SLICER FOR CURED MEAT AND CHEESE

AI

- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm
- knife cover, the movable wall and knife are covered with a non-stick coating

Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722252	250	380	490	380	16	0,32	230	**689,00**
722221	220	380	440	340	14	0,32	230	**620,00**

SLICER FOR CURED MEAT

AI

- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm

Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722255	250	380	490	380	16	0,32	230	**658,00**

SLICER FOR CURED MEAT AND CHEESE

INOX Al

- housing made of anodized aluminum
- trolley, knobs and screws made of stainless steel
- feed table with dimensions (WxD) 220x180 mm
- solid and reliable structure
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0–13 mm

Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722125	250	570	560	475	18	0,12	230	**1305,00**

SLICER FOR CURED MEAT AND CHEESE

INOX Al

- housing made of anodized aluminum
- rolley, knobs and screws made of stainless steel
- feed table with dimensions (WxD) 225x210 mm
- solid and reliable structure
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0–13 mm

Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722130	300	640	610	510	21	0,16	230	**1951,00**

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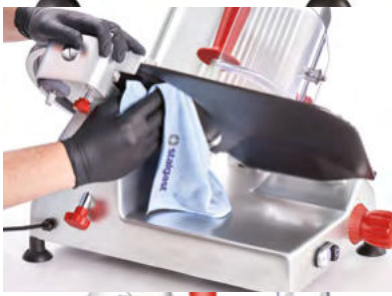
SLICER FOR CURED MEAT AND CHEESE

AI

- intended for cutting cheese and cured meat
- housing made of anodized aluminum with non-stick coating
- trolley, knobs and screws made of stainless steel
- non-stick coated blade
- trolley inclined at 45° for easier cutting
- feed table with dimensions (WxD) 270x175 mm
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment at 0–14 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722141	300	560	680	520	24	0,18	230	**2274,00**

BONE SAW

- housing of painted aluminum
- safety switch
- motor brake
- adjustable thickness of the cut meat
- work surface and blade made of stainless steel
- meat pusher made of polished aluminum
- non-slip feet
- the device has a very sharp saw - please exercise extreme caution when cutting and cleaning

AI

Code	W mm	D mm	H mm	L mm (blade)	M kg	P kW	U V	Price net (€)
789215	530	400	850	1550	42	0,75	230	**2590,00**

STEAK MAKER

INOX

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 600 cutlets/hour
- size of batch input 164x20 mm
- non-slip feet
- cutter included as standard

Easy to assemble

Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V	Price net (€)
721580	790	260	575	120	19,2	0,35	230	**1657,00**

CRUSHING ADAPTER

- kneading attachment for chopper 721580
- equipped with crushing thickness adjustment
- recommended to prepare meat for chops, bits
- replaces the traditional meat hammering using pounder
- the kneading attachment is not suitable for processing poultry meat

Code	Price net (€)
721581	**663,00**

All prices quoted exclude Value Added Tax ("VAT")

STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 420 cutlets/hour
- size of batch input 158x23 mm
- non-slip feet
- cutter included as standard

Trimming jig

Easy to keep clean

High performance

Easy to assemble

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
721570	500	310	500	0,37	230	**1217,00**

CRUSHING SHAFTS

- recommended to prepare meat for chops, bits
- replace the traditional meat hammering using pounder
- shafts dedicated to the model: 721570
- crushing rollers are not suitable for processing poultry meat

Code	Price net (€)
721571	**200,00**

MEAT GRINDER

- housing made of anodized aluminum
- feeder made of stainless steel
- head and auger made of anodized aluminum
- strainers and knife made of carbon steel
- pusher made of polyethylene
- reverse gear
- strainers: 721011; 721012; 721013; 721014; 721015; 721016; knife: 721010
- temporary capacity 125 kg/h
- complete with 3 strainers 3, 5, and 8 mm (mesh diameter)
- mesh diameter - 68 mm
- overload protection - non-slip feet
- includes funnel for stuffing sausages and a dumpling filling tip for small catering establishments
- the appliance is not intended for continuous operation

Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
721129	410	190	350	85	0,25	230	**414,00**

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- removable head for easy cleaning
- head, auger and tray made of stainless steel
- reverse to facilitate the unscrewing of the strainer
- overload protection
- non-slip feet
- continuous work up to 8 hours
- strainers included as standard: 721121 - 5 and 8 mm, 721221 - 6 and 8 mm

INOX

1

2

No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
1.	**721121**	499	270	550	do 160	0,8	230	**1031,00**
2.	**721221**	530	270	500	do 300	1,1	230	**1097,00**

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- input funnel made of polished aluminum alloy
- tray made of stainless steel
- throat made of cast iron
- worm screw made of special aluminum alloy
- reverse to facilitate the unscrewing of the strainer
- continuous work up to 8 hours
- non-slip feet
- complete with strainers: 721124 - 5 and 8 mm, 721224 - 6 and 8 mm

INOX

4

3

No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
3.	**721124**	517	328	410	220	0,80	230	**769,00**
4.	**721224**	410	328	517	250	0,80	230	**992,00**

1

2

ACCESSORIES FOR MEAT GRINDERS

- the table shows the diameter of mesh in the strainer

No.	Code	Ø mm	Suitable for	Price net (€)
1.	**721010**	-	721121, 721124, 721129	**11,10**
	721020	-	721221, 721224	**13,10**
2.	**721011**	2,5	721121, 721124, 721129	**28,70**
	721012	3	721121, 721124, 721129	**28,10**
	721013	4,5	721121, 721124, 721129	**25,80**
	721014	6	721121, 721124, 721129	**25,30**
	721015	8	721121, 721124, 721129	**24,80**
	721016	10	721121, 721124, 721129	**25,80**
	721021	2	721221, 721224	**32,50**
	721022	3	721221, 721224	**32,50**
	721023	4,5	721221, 721224	**29,80**
	721024	6	721221, 721224	**29,80**
	721025	8	721221, 721224	**30,90**
	721026	10	721221, 721224	**30,90**

All prices quoted exclude Value Added Tax ("VAT")

SAUSAGE FILLERS

- excellent quality appliances, intended for use in non-mass catering production as well as for amateur sausage production
- with its reliable and simple design, the appliance is easy, intuitive and convenient to use. High-quality materials used in the appliance guarantee reliable operation and long durability
- filling cylinder is mounted on both sides of the appliance's body, making it easy to use for left- and right-handed users

SAUSAGE FILLER

- reliable design made of stainless steel
- all removable parts of the device can be washed in a dishwasher
- piston equipped with a batch vent and a flexible replaceable gasket
- drive with gear reduction and two speeds of operation
- appliance equipped with 4 steel replaceable sausage funnels with the following sizes: 16, 22, 32, 38 mm.
- cylinder loading possible without having to disassemble it completely
- easy and even dosing of the filler batch

1

2

INOX

No.	Code	W mm	D mm	H mm	V liters	M kg	Price net (€)
1.	**721305**	320	290	680	5	11	**283,00**
2.	**721307**	320	330	830	7	12	**333,00**
3.	**721310**	400	360	640	10	12	**401,00**

SAUSAGE SLICERS

- offer of appliances for mechanical and electric cutting of butcher's products
- perfect for small and medium catering venues—bistro bars, food trucks and restaurants

SAUSAGE SLICER

- appliance intended for slicing sausages and soft vegetables and fruits
- simple and easy-to-use lever mechanism
- slice thickness 18 mm, number of knives 10
- stable worktop fixing by means of suction cups
- easy disassembly

Code	W mm	D mm	H mm	Price net (€)
725002	230	162	221	**137,00**

INOX

SAUSAGE SLICER

- appliance intended for slicing sausage
- automatic start-up function
- double sickle knife with cutting adjustment from 5 to 30 mm
- non-slip feet

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
725001	248	189	326	7,1	0,12	230	**240,00**

INOX

All prices quoted exclude Value Added Tax ("VAT")

VEGETABLE CUTTER WITH SET OF 5 BLADES

- suitable for hotels, restaurants, cantines excellent for cutting big and small vegatables
- cast aluminium housing
- safety micro-switch
- 5 blades included: shredders Ø=2, Ø=4, Ø=6 mm and slices 2, 4 mm
- two functional inlets: 160x75 mm and Ø=50 mm

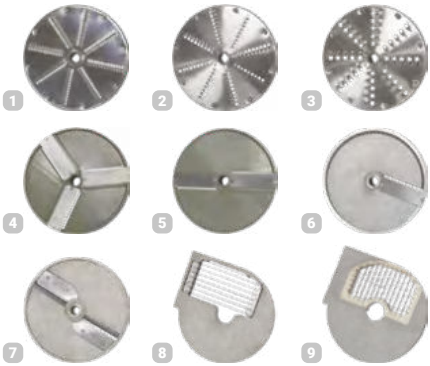
Set of 5 blades

Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V	Price net (€)
713003	230	570	510	up to 40	22,5	0,55	230	**949,00**

ACCESSORIES

- usage of 8 and 9 only possible when combined with a cutting disc

No	Code	Description	Price net (€)
1.	**280300**	chips disc, Ø 3 mm	**66,50**
2.	**280416**	chips disc, L 4 mm	**66,50**
3.	**280317**	chips disc, Ø 7 mm	**66,50**
4.	**280095**	slices disc, Ø 2 mm	**66,50**
5.	**280126**	slices disc, Ø 4 mm	**66,50**
6.	**280108**	slices disc, Ø 8 mm	**66,50**
	280110	slices disc, Ø 10 mm	**66,50**
7.	**280444**	julienne disc, 4x4 mm	**66,50**
8.	**280607**	fries disc, 8x8 mm	**66,50**
	280614	fries disc, 10x10 mm	**66,50**
9.	**280379**	cube disc, 8x8x8 mm	**56,00**
	280386	cube disc, 10x10x10 mm	**66,50**



VEGETABLE AND FRUIT JUICER

- professional juicer for making fresh juices from hard fruits and vegetables
- casing made of stainless steel
- cutting blade, bowl and juice container made of stainless steel
- pusher and feed tray opening made of ABS plastic
- lid and the pulp container made of polypropylene
- the safety system prevents operation of the device when the lid and the safety locking arm are open
- easy to disassemble
- all elements except for the body are dishwasher safe
- the device is not suitable for ice as well as frozen fruit and vegetables
- stabilizing feet prevent movement of the device during operation

Code	W mm	D mm	H mm	N rpm	P kW	U V	Price net (€)
483900	250	410	530	3000	0,7	230	**890,00**

14 THERMAL TREATMENT

Small kitchen appliance that complements the kitchen equipment, as well as basic tools for heat treatment of various types of food.

Contact grills 379, 383, 386
Deep fryers 380, 384, 387
Wafer makers, crepe makers ... 382, 385, 390
Grill hobs 381, 384, 389
Gyros makers 395-397
Microwaves 401-403
Heating display case 400
Roller heater for sausages 380, 388
Chicken grill 394
Adjustable bain-maries 385
Toasters, quartz toasters, convection ovens, salamander ... 381, 391-393
Induction cooker 403-404
Sous Vide circulator 405-406

1

CONTACT GRILL

- housing made of stainless steel
- corrugated cast iron plates
- two heating zones, top and bottom
- fuse to prevent overheating the appliance
- trough for grease and grilling residue
- smooth temperature control 50–300°C

Corrugated surface

2

3

No.	Code	Product	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
1.	**742010**	Single contact grill	265	325	200	50 - 300	12,5	1,8	230	**241,00**
2.	**742030**	Contact grill panini	385	325	200	50 - 300	18	2,2	230	**318,00**
3.	**742020**	Double contact grill	525	325	200	50 - 300	24	3,6	230	**445,00**

GREDIL

FRYERS

- housing made of stainless steel
- removable frying grease containers
- thermostat adjustment range 60–190°C
- safety thermostat
- baskets with folding handle

1

4

No.	Code	Product	W mm	D mm	H mm	Basket dimensions WxDxH mm	V liters	P kW	U V	Price net (€)
1.	**746035**	Single fryer	170	420	270	240x125x100	3	2,2	230	**122,00**
2.	**746050**	Single fryer	260	420	270	240x205x100	5	3,2	230	**162,00**
3.	**746070**	Double fryer	360	420	270	240x125x100	2 x 3	2 x 2,2	230	**231,00**
4.	**746100**	Double fryer	540	420	270	240x205x100	2 x 5	2 x 3,2	230	**278,00**

ROLLER HEATER FOR SAUSAGES

- heated non-stick rollers
- two heating zones
- removable drip tray
- smooth temperature control
- wash after each use; leaving residue will block the rollers

Code	N° rolls	W mm	D mm	H mm	P kW	U V	Price net (€)
770100	11	550	475	175	1,1	230	**354,00**

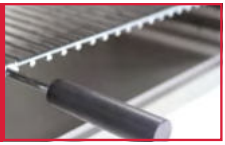
All prices quoted exclude Value Added Tax ("VAT")

stalgast

TOASTER

- housing made of stainless steel
- timer switch
- chamber size WxDxH: 455x260x160 mm
- fuse to prevent overheating the appliance
- height-adjustable grate with handgrips (4 positions)

Grate made of chromed steel



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
743000	640	320	300	15	2,0	230	**236,00**

SALAMANDER

- housing made of stainless steel
- movable upper part (smooth adjustment) allowing treatment of food of various sizes
- fuse to prevent overheating the appliance
- extendable tray with a grate
- model 744000 two independently controlled heaters

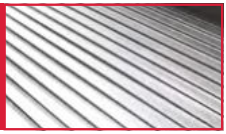
Grate made of chromed steel

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
744020	450	480	530	38	2,8	230	**736,00**
744000	600	480	530	48	4,0	400	**854,00**

GRILL HOB

- 10 mm thick steel grill hob
- housing made of stainless steel
- steel hob
- grease drawer
- smooth temperature control 50–300°C
- 2 heating zones
- fuse to prevent overheating the appliance

Corrugated surface



Code	Type of hob	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
745120	1/2 Smooth | 1/2 Corrugated	640	440	175	34	3,5	230	**298,00**
745121	Smooth	640	440	175	34	3,5	230	**234,00**

GREDIL

WAFER MAKER

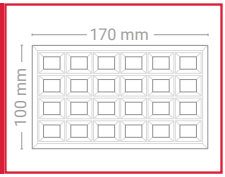
- housing made of stainless steel
- two cast iron plates with ceramic coating
- smooth temperature control
- fuse to prevent overheating the appliance

PROVEN WAFER RECIPE:

- 1.5 cups flour
- 2 eggs
- 1 cup milk
- 2 tbsp sugar
- 2 tbsp vegetable butter
- 1 flat teaspoon baking powder
- pinch of salt

Ceramic coating to prevent sticking

Wafer dimensions



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
772321	255	410	265	20	2,0	230	**286,00**

PANCAKE MAKER

- housing made of stainless steel
- heating plate diameter 400 mm
- optimum pancake diameter 300 mm
- smooth heating surface of cast iron plates with ceramic coating
- special drawer to store plates or prepared pancakes at constant temperature
- smooth temperature control
- fuse to prevent overheating the appliance

The built-in drawer can be used to store utensils or ready pancakes

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
772281	450	450	240	15	3,0	230	**254,00**

All prices quoted exclude Value Added Tax ("VAT")

stalgast

CONTACT GRILLS

caterina

- solid double sided ribbed working surface for perfect temperature distribution
- bottom plate with edge for comfort and hygienic work
- temperature control up to 300°C
- safety thermostat
- work switch and set temperature indicator
- heat resistant handle
- tray for grease and grilling residue
- available in single, double and Panini version

SINGLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742018	310	360	200	1,8	230	**281,00**

PANINI CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742038	430	360	200	2,2	230	**323,00**

DOUBLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742028	570	360	200	3,6	230	**482,00**

Corrugated surface

FRYER

- available in single and double version with drain tap
- solid basket and lid equipped with handgrips resistant to high temperatures
- temperature control knob 60-200°C
- "cold zone" system preventing burning
- removable control panel for easy cleaning

1

2

3

No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**746042**	Single fryer	200	430	265	3,5	2	230	**184,00**
	746067	Single fryer	200	430	315	5	2	230	**207,00**
	746069	Single fryer	290	430	265	5	3	230	**210,00**
2.	**746043**	Double fryer	415	430	265	2x3,5	2x2	230	**323,00**
	746068	Double fryer	415	430	315	2x5	2x2	230	**392,00**
	746079	Double fryer	585	430	265	10	6	230	**354,00**
3.	**746096**	Single fryer with tap	300	510	390	8	3	230	**294,00**
	746097	Double fryer with tap	610	510	390	2x8	6	230	**539,00**

ELECTRIC COUNTERTOP GRIDDLE

- heating plate 2/3 smooth; 1/3 ribbed
- 2 heating zones
- temperature control by knob 50-300°C
- fast heat up of plate
- work switch and set temperature indicator
- safety edge
- grease drawer

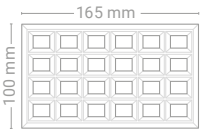
Code	W mm	D mm	H mm	P kW	U V	Price net (€)
745104	720	460	240	3,5	230	**623,00**

All prices quoted exclude Value Added Tax ("VAT")

WAFER MAKER

- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- timer up to 5 min
- heat resistant handle

Wafer dimensions



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
772326	320	380	240	1,5	230	**395,00**

PANCAKE MAKER

- cast iron hob with teflon coating
- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- spatulas sold in sets of 5

2

1

No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**772284**	Crepe maker	400	450	470	220	3	230	**344,00**
2.	**772289**	Wooden round spatula	-	180	180	-	-	-	**14,40**

DROP-IN BAIN-MARIE

- appliances made of stainless steel
- fitted with a fuse to prevent overheating
- model 741155 and 741156 batch: GN 1/1 150 mm
- model 741205 batch: GN 1/1 200 mm

Tap version available

Code	Product	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
741155	Drop-in bain-marie	340	570	242	0÷85	1,2	230	**160,00**
741156	Drop-in bain-marie with a tap	340	590	242	0÷85	1,2	230	**189,00**
741205	Drop-in bain-marie with a tap	340	590	280	0÷85	1,2	230	**217,00**

ROLLER GRILL CONTACT GRILLS

- corrugated cast iron plates
- temperature adjustment up to 300°C
- drawer for grease and grilling residue
- heat-resistant handles
- cleaning brush included

CONTACT GRILL PANINI

- working surface (WxD): 360 x 240 mm

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777214	430	385	220	22,5	3,0	230	**884,00**

SINGLE CONTACT GRILL

- working surface (WxD): 260 x 240 mm

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777213	330	385	220	18	2	230	**699,00**

DOUBLE CONTACT GRILL

- working surface (WxD): 535 x 240 mm

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777217	600	385	220	33,5	4,0	400	**1131,00**

All prices quoted exclude Value Added Tax ("VAT")

FRYERS

- „cold zone" system
- automatic oil filtering
- precise temperature adjustment
- safety thermostat
- basket and lid equipped with handgrips resistant to high temperatures

FRYER

- single

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
777320	Single fryer	190	425	320	5	5	3,2	230	**332,00**
777325	Single deep fryer with a tap	265	450	360	8	8	3,6	230	**612,00**
777333	Single deep fryer with a tap	350	470	350	12	10	6,4	400	**718,00**

FRYER

- double

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
777323	Double fryer	390	425	320	2 x 5	10	2 x 3,2	230	**652,00**
777326	Double deep fryer with a tap	590	450	370	2 x 8	15	2 x 3,6	230	**1002,00**

ROLLER HEATER FOR SAUSAGES

- non-stick rolls
- two heating zones in model 777303
- roll length 40 cm

No.	Code	N° rolls	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777300**	5	545	320	240	12,5	0,6	230	**964,00**
2.	**777301**	7	545	320	240	14,0	0,9	230	**1258,00**
3.	**777303**	11	545	460	240	20,0	1,4	230	**1499,00**

HOT DOG APPLIANCE

- 3 heating elements for heating bread rolls
- glass container for steaming
- basket for 40 hot dogs divided into 2 sections
- easy to keep clean

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777290	440	300	400	9	0,65	230	**652,00**

BREAD ROLL HEATER

- water heater can be placed under the sausage roller heater
- chamber size GN 2/3 100
- temperature regulator
- pull-out drawer
- the GN container is dishwasher-safe

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777304	545	460	220	17	0,7	230	**790,00**

All prices quoted exclude Value Added Tax ("VAT")

ELECTRIC COUNTERTOP GRIDDLE

- 10 mm thick steel grill hob
- fast hob heating
- spiral heaters
- temperature adjustment up to 300°C
- appliance work indicator
- removable steel hob cover with built-in grease trough
- housing made of stainless steel
- working surface (WxD): 600 x 400 mm

Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777171	2-heating zones	620	450	190	29	6,0	400	**872,00**

ELECTRIC COUNTERTOP GRIDDLE

- 10 mm thick steel grill hob
- fast hob heating
- star-shaped burners
- safety thermostat
- appliance work indicator
- removable steel hob cover with built-in grease trough
- housing made of stainless steel
- includes propane-butane and natural gas nozzles (GZ50)
- gas appliances must be connected by authorized persons
- working surface (WxD):
  777173 - 400 x 400 mm
  777174 - 600 x 400 mm

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
1.	**777173**	1-heating zone	420	450	190	17	3,2	gas	**699,00**
2.	**777174**	2-heating zones	620	450	190	27	6,4	gas	**1100,00**

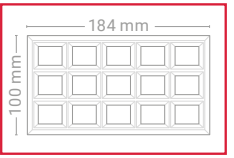
WAFER MAKER

- very short wafer baking time, 2–3 minutes after preheating the device
- temperature adjustment up to 300°C
- cast iron hobs
- removable through around the dough residue tray
- adjustable feet
- wafer patterns:
  Brussels - squares 3x5
  Liège - squares 4x6

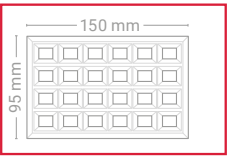
PROVEN WAFER RECIPE:

- 1.5 cups flour
- 2 eggs
- 1 cup milk
- 2 tbsp sugar
- 2 tbsp vegetable butter
- 1 flat teaspoon baking powder
- pinch of salt

Wafer dimensions Brussels model 777220



Wafer dimensions Liège model 777221



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No.	Code	Wafer pattern	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777220**	Brussels	305	440	230	19	1,6	230	**1087,00**
2.	**777221**	Liege	305	440	230	19	1,6	230	**1112,00**

PANCAKE MAKER

- cast iron, enameled hob
- temperature adjustment up to 280°C
- spiral heating elements
- wooden spatula for spreading the dough included

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
777242	400	190	14,0	3,6	230	**588,00**

PANCAKE MAKER

- cast iron, enameled hob
- adjustment knob and leakage protection
- burners in the shape of eight-pointed star
- wooden spatula for spreading the dough included
- gas appliance set includes propane-butane and natural gas nozzles (GZ50)
- gas appliances must be connected by authorized persons

Code	Ø mm	H mm	M kg	P kW	U	Price net (€)
777243	400	160	17,5	3,6	gas	**612,00**

All prices quoted exclude Value Added Tax ("VAT")

TOASTER

- quartz heating elements
- timer switch, max. 15 min with continuous work function
- removable handgrips
- maximum working temperature achieved in less than 30 sec.
- performance:
  777101 - 150 toasts / h,
  777102 - 300 toasts /h
- removable back panel for easy cleaning of the appliance
- 777101 - 4 heaters
  777102 - 6 heaters
- working surface (WxD):
  777101 - 350x240 mm
  777102 - (2) 350x240 mm

1

2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777101**	1-level	450	285	305	10	2,0	230	**378,00**
2.	**777102**	2-levels	450	285	420	12	3,2	230	**572,00**

TOASTER

- quartz heating elements
- timer switch, max. 15 min with continuous work function
- removable handgrips
- maximum working temperature achieved in less than 30 sec.
- removable back panel for easy cleaning of the appliance
- 6 heaters
- working surface (WxD): 520x320 mm
- adjusted to GN 1/1

Code	Description	W mm	D mm	H mm	S tost/h	M kg	P kW	U V	Price net (€)
777107	1-level	640	380	330	200	15	2,7	230	**1008,00**

CONVECTION OVEN

- universal appliance for baking bread, pastries, meat as well as for baking cheese and casseroles
- fan
- temp. adjustment 0-300 °C
- time switch, max. 120 min
- features convection, quartz salamander, defrosting
- 4 levels
- chamber dimensions (WxDxH): 470x370x350 mm

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
777271	595	610	590	0-300	36	3,0	230	**1457,00**

CONVECTION OVEN

- very fast heating (up to 250°C in 7 min)
- time switch, max. 120 min
- equipment:
  model 777264 - 2 grilles and 1 baking tray (310x300 mm)
  model 777265, 777266 - 3 grilles, 1 baking tray (410x335 mm)
  model 777266 features convection, quartz salamander, ventilated pastry oven and defrosting
- 5 levels of baking
- chamber dimensions (WxDxH):
  777264; 320x325x265 mm
  777265; 410x360x250 mm
  777266; 410x360x250 mm

1

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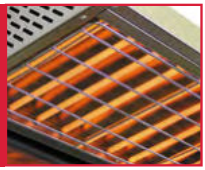
No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
1.	**777264**	460	550	355	max 250	20	1,5	230	**897,00**
2.	**777265**	550	550	355	max 250	21	2,4	230	**914,00**
3.	**777266**	550	550	355	max 250	22	2,6	230	**1051,00**

3

SALAMANDER

- movable head allowing treatment of food of various sizes
- two independently controlled heating zones
- removable tray

Quartz heating elements



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777351	600	510	550	44	3,0	230	**2641,00**

All prices quoted exclude Value Added Tax ("VAT")

TOASTER

- volume:
  model code 779040 - 4 toasts
  model code 779060 - 6 toasts
- toasting time adjustment
- automatic switch
- toast hole size 28x148 mm
- hole depth ~130 mm

Timer

Crumbs drawer

1

2

No.	Code	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**779040**	300	225	215	1,8	230	**168,00**
2.	**779060**	430	225	215	2,5	230	**216,00**

TOASTER

- appliance made of stainless steel
- ceramic heating elements
- timer switch
- drawer for baking residues
- handgrip sold separately
- usable dimensions of the interior (WxDxH):
  779131 - 360x210x95 mm
  779161 - (2) 360x210x85 mm
- number of heaters:
  779131 - 4 heaters
  779161 - 6 heaters

2

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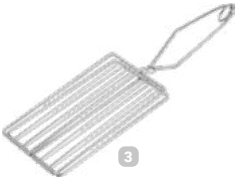


3

No.	Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**779131**	Toaster	460	300	305	2,0	230	**248,00**
2.	**779161**	Toaster	460	300	440	3,0	230	**286,00**
3.	**779198**	Sandwich holder	340	95	-	-	-	**4,93**

STOVE

- double-sided cast iron grate:
  1 side - for classic cooking
  2 side - for cooking in a wok
- easily removable burner with a stainless steel cover
- safety thermostat
- includes propane-butane and natural gas nozzles (G20)
- gas appliances must be connected by authorized persons

14kW

Code	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
777195	600	630	425	30	14	gas	**940,00**

CHICKEN GRILL

- intended for roasting poultry, venison, roast, pork knuckles etc.
- 3 independently controlled skewers
- capacity 12-15 chickens
- average LPG consumption 1.41 kg/h; natural gas 1.86 m³/h
- chamber lighting
- removable drip tray
- includes nozzles for G20 and G30

Code	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
785300	1110	480	920	87	17	gas	**2795,00**

All prices quoted exclude Value Added Tax ("VAT")

GYROS

- removable perforated tray and grease container
- fitted with independent heating elements
  777370 - 3 heaters
  777371 - 4 heaters
- post length:
  777370 - 400 mm
- even heating
- kebab scoop made of aluminum
- option of buying another post, heat shield, panoramic door, knife attachment

1

2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777370**	Batch 15 kg	580	660	695	27	3,6	230	**1601,00**
2.	**777371**	Batch 25 kg	580	660	870	31	5,8	400	**1748,00**

GYROS

- removable perforated tray and grease container
- fitted with radiators with a safety thermocouple
  777373 - 2 radiators
  777374 - 3 radiators
- includes propane-butane and natural gas nozzles (G20)
- gas appliances must be connected by authorized persons
- post length:
  777373 - 400 mm
- even heating
- option of buying another post, heat shield, panoramic door, knife attachment

2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
1.	**777373**	Batch 15 kg	580	660	645	27	7,0	gas	**1758,00**
2.	**777374**	Batch 25 kg	580	660	870	31	10,5	gas	**1799,00**

GAS GYROS MAKER

- fat tray included
- fitted with radiators with a safety thermocouple

Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V	Price net (€)
777520	GD 2	Batch 30 kg	395	500	920	695	7,0	G30	**1302,00**
777521	GD 2	Batch 30 kg	395	500	920	695	7,0	G20	**1363,00**
777530	GD 3	Batch 40 kg	510	590	920	695	10,5	G30	**1403,00**
777531	GD 3	Batch 40 kg	510	590	920	695	10,5	G20	**1393,00**
777540	GD 4	Batch 70 kg	510	590	1120	895	14,0	G30	**1484,00**
777541	GD4/S	Batch 70 kg	510	590	1120	895	11,0	G20	**1484,00**
777550	GD 5	Batch 120 kg	650	600	1310	1080	17,5	G30	**2226,00**
777551	GD 5	Batch 120 kg	650	600	1310	1080	17,5	G20	**2227,00**

ELECTRIC GYROS MAKER

- fat tray included
- fitted with radiators with chamotte plates for better heat accumulation

Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V	Price net (€)
777525	E 2	Batch 30 kg	450	500	920	695	6	400	**1673,00**
777535	E 3	Batch 50 kg	450	500	1120	895	9	400	**1856,00**

All prices quoted exclude Value Added Tax ("VAT")

GAS GYROS MAKER

- fat tray included
- motor fixed inside the base of the appliance
- fitted with radiators with a thermocouple

Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V	Price net (€)
777560	F GD4/S	Batch 70 kg	620	760	1040	895	14	G30	**2022,00**
777561	F GD4	Batch 70 kg	620	760	1040	895	14	G20	**1984,00**

POTIS GYROS ACCESSORIES

GYROS SKEWER

- gyros meat skewer
- dedicated to models E3, G3, GD4

Code	L mm	Price net (€)
777582	895	**56,10**

SKEWER PIN

- skewer pin locking the disc
- dedicated to models E3,G3,GD4

Code	Price net (€)
777583	**1,99**

SKEWER STAND

- gyros skewer stand
- intended for manual preparation of meat batch
- dedicated to posts used in electric and gas models

Code	W mm	D mm	H mm	Price net (€)
777584	235	235	125	**46,30**

GYROS MOTOR

- drive motor for Potis gyros series E, G, GD
- suitable for all top-mounted models
- stainless steel housing
- rotation left/right/home position
- using in appliances from other manufacturers will void the drive warranty

Code	N rpm	P kW	U V	Price net (€)
777586	1	3,5	230	**244,00**

SKEWER STAND

- gyros skewer stand with reinforced design
- intended for manual preparation of meat batch for gyros
- dedicated to posts used in electric and gas models

Code	W mm	D mm	H mm	Price net (€)
777585	350	350	105	**136,00**

SKEWER BOTTOM HANDLE

- intended for adjusting the distance between the skewer and the burners
- model 777588 dedicated to appliances from the series E,G,GD with upper drive
- model 777589 dedicated to appliances from the series E,G,GD with lower drive

1

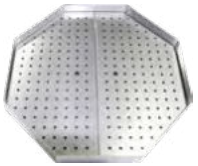
2

No.	Code	Description	Price net (€)
1.	**777588**	lower	**35,40**
2.	**777589**	upper	**35,40**

GREASE TUB

- grease drip tub dedicated to the GD4 model

Code	W mm	D mm	H mm	Price net (€)
777581	650	650	50	**178,00**



GYROS PLATE

- GD4 gyros skewer disc supporting the meat batch

Code	Ø mm	Price net (€)
777587	190	**43,10**

GYROS SCOOP

- intended for skimming meat from the gyros base
- properly profiled shape
- made of stainless steel
- handle made of plastic

Code	Ø mm	Price net (€)
777590	220	**69,30**

ELECTRIC GYROS KNIFE

- silent work
- soft start
- protection against flooding (patented)
- complete with: 2 80 mm blades and a sharpener
- model 777615, 777618 waterproof
- cleaning function in model 777618

Code	Model	W mm	D mm	H mm	N rpm	S kg/24h	M kg	P kW	U V	Price net (€)
777612	H 7000	125	170	190	6500	60	0,87	0,12	230	**1136,00**
777615	H 8000	125	170	190	7500	90	0,93	0,20	230	**1476,00**
777618	H 9000	125	170	190	8500	200	0,93	0,25	230	**1612,00**

RRATED KNIFE BLADE

- serrated blade dedicated to models 777612, 777615, 777618

Code	Ø mm	Price net (€)
777591	80	**85,20**

CONTACT GRILL

- corrugated cast iron plates
- temperature adjustment up to 300°C
- drawer for grease and grilling residue
- heat-resistant handles
- working surface (WxD): 450x270 mm

Code	Model	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777645	PK 2745	510	500	300	33	3	230	**570,00**

All prices quoted exclude Value Added Tax ("VAT")

ELECTRIC GYROS KNIFE

- cutting width 0.5 ÷ 8 mm
- blade diameter 100 mm

Includes: 100 mm knife, knife sharpener

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
774901	125	170	190	2200	0,8	0,08	230	**195,00**

ELECTRIC GYROS KNIFE

- non-slip rubber housing
- cutting thickness 0.5÷8 mm
- blade diameter 100 mm
- complete with: 2 knives and a sharpener

Code	W mm	D mm	H mm	N rpm	M kg	P kW	U V	Price net (€)
774905	125	170	190	2200	0,8	0,08	230	**163,00**

RICE COOKING APPLIANCE

- easy to clean, non-stick internal container
- stainless steel housing
- removable container
- spoon and fork and 2 scoops included as standard
- automatically goes through the heating process after cooking rice
- practical measuring scale inside the bowl
- prepares from 10 to 36 servings of rice
- do not use sharp tools

Includes 2 measuring cups, spoon and fork

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
771101	470	420	350	6	10,2	1,95	230	**243,00**

FOOD DRYER, 10 TRAYS DEHYDRATOR

INOX

- stainless steel housing
- ideal device for drying fruit, vegetables, meat, fish, etc.
- digital control panel
- working time regulation from 0 to 24 hours with 30 minutes intervals
- temperature regulation, range from 35 to 75 °C with 5 °C intervals
- the set includes 10 grates ~ 400x395 mm, the maximum load per grate is ~ 0.6 kg
- hot air distributed by a silent fan ensures even drying result, no need to turn the trays around
- transparent door allows to observe the drying process

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690310	430	535	420	1,10	230	**406,00**

HEATING DISPLAY

- LED lighting
- glazed on 4 sides
- static air circulation
- 2 adjustable shelves included
- water container
- removable container

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Price net (€)
852121	678	568	670	120	+30 / +90	1,10	230	**846,00**

HEATING DISPLAY

NEW

- stainless steel housing
- LED lighting
- adjustable shelves
- 4 wheels, 2 with brakes

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Price net (€)
852220	494	600	1742	220	+30 / +80	2	230	**1990,00**

All prices quoted exclude Value Added Tax ("VAT")

MICROWAVE

900w 25l

- manual control
- 5 power levels
- defrost function
- 270 mm rotating disc
- clock range of 30 min
- chamber and appliance housing made of stainless steel
- chamber size: 340x345x230 mm

Control panel

Turning disc

Code	W mm	D mm	H mm	P W	U V	Price net (€)
775002	483	420	281	900	230	**214,00**

MICROWAVE

1000w 25l

- electronic control
- 3 power levels
- allows saving 20 programs in 3 steps
- clock range 1h 40min
- allows using polycarbonate GN 1/2 h = 65 ÷ 150 mm for thawing
- chamber and appliance housing made of stainless steel
- chamber internal dimensions: 335x364x212 mm

Code	W mm	D mm	H mm	P W	U V	Price net (€)
775010	520	442	312	1000	230	**476,00**

MICROWAVE

- manual control, 5 power levels 100%, 70%, 50%, 30%, 15% in model 775313
- electronic touchscreen control panel with 4 power levels 100%, 70%, 50%, 30% in model 775412
- an effective magnetron guarantees even heating and gentle defrosting of products
- allows creating and saving 30 own programs in model 775412
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 336x349x225 mm

26l
1050w
INOX
2

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775313	Manual panel	517	412	297	1050	230	**484,00**

MICROWAVE

- electronic touchscreen control panel
- internal dimensions: 336x349x225 mm
- 4 power levels
- allows saving 20 programs
- LED display
- 2 stages of cooking
- maximum cooking time 30 minutes
- end of cooking cycle alarm
- +30 sec. button
- defrost button

26l
1100w
INOX
2

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775412	Electronic panel	527	412	297	1100	230	**522,00**

MICROWAVE

- manual control, 5 power levels
- end of the cycle sound signal
- ceramic bottom, double interior lighting
- „REPEAT" function repeating the last cycle
- „ONE TOUCH" function automatically extends the cycle with a single touch for 20 more seconds
- The dual microwave emission source located at the top of the chamber guarantees even food heating
- internal dimensions: 370x370x190 mm

26l
1500w
1850w
INOX
2

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775315	Manual panel	464	597	368	1500	230	**1143,00**
775319	Manual panel	464	597	368	1850	230	**1322,00**

All prices quoted exclude Value Added Tax ("VAT")

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 25%, 13%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm

26l
1500w
INOX
2

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775415	Electronic panel	464	597	368	1500	230	**1038,00**

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 20%, 10%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm

26l
1850w
INOX
2

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775419	Electronic panel	464	597	368	1850	230	**1280,00**

INDUCTION COOKER

- housing made of plastics
- electronic safety control to prevent overheating
- smooth temp. control 60-240 °C
- display of working parameters
- pot detection system
- induction field with a diameter of 190 mm
- non-slip feet

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
770201	298	360	65	2,5	2,0	230	**99,00**

INDUCTION COOKER

PL POLISH PRODUCT | INOX

- professional induction stove dedicated to small and medium gastronomy, also great at home
- reduces energy consumption by approx. 45% compared to traditional heating equipment
- stainless steel housing made in extrusion technology
- impact-resistant ceramic induction hob
- automatic detection of dishes and adjustment of the heating surface to their diameter (2 zones)
- bottom diameter of the vessels used Ø=120 - Ø 260 mm

Requires using dishes designed for induction technology:

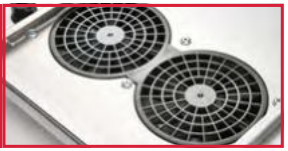
Enameled saucepan | Iron or enameled kettle | Cast iron saucepan | Iron pot | Stainless steel pot | Iron oven-pan | steel WOK

Glass touchscreen panel with dedicated timer

- work at constant power 10-20 level (1-9 pulse work), adjustable in steps
- ability to work with timer 001-479 min - set every 1 min
- 3 quick setting levels depending on the operating mode:
  a) 1/10/20 for power mode or
  b) 50/140/240 for temperature mode
- work with preset temperature 50-240°C (step adjustment)

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
770351	325	425	100	3,5	230	**295,00**

High-performance ventilation system adapted to continuous operation



Smooth work surface makes it easy to keep clean

Glass touchscreen panel with dedicated timer

Housing made of stainless steel

All prices quoted exclude Value Added Tax ("VAT")

SOUS-VIDE TECHNOLOGY

- Sous Vide is a technology that ensures preservation of unique aromas, flavors, firmness and juiciness in the slow cooking of vacuum-packed products at low temperatures, guaranteeing the highest quality of dishes
- extends the shelf life of products, semi-finished products and ready meals significantly, without losing their culinary value
- technology recommended for use in small and medium catering establishments, especially in restaurants, catering points, health food outlets, as well as in bakeries, bars and discos

SOUS-VIDE COOKING CIRCULATOR

1200w

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- large backlit display for easy readouts
- built-in pump allows even circulation of water
- protection against too low water level
- intended for placing in containers and pots with the capacity up to 30 l

Adjustable mounting bracket

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
691196	100	161	335	1,8	1,2	230	**252,00**

SOUS-VIDE COOKING CIRCULATOR

1500w

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- built-in pump allows even circulation of water
- protection against too low water level
- attachable in any containers with a flat or rounded edge
- designed for continuous operation

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
691100	Circulator	145	115	325	-	1,9	1,5	230	**347,00**
141202	Container GN 1/1 polycarbonate	530	325	200	26	-	-	-	**28,30**
142202	Container GN 1/2 polycarbonate	325	265	200	11,5	-	-	-	**13,50**

SOUS-VIDE GN 1/1 COOKING CIRCULATOR

caterina

- ensures temperature stability with accuracy of 0.1°C
- built in pump
- protection against water level
- electronic control panel
- sealed lid
- tap for water drainage
- large capacity adapted to the needs of professional gastronomy kitchens

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691250	620	360	280	0,7	230	**650,00**

VACUUM BAGS STAND

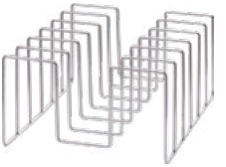
- dedicated for packing unit for liquids, code 691312
- made out of stainless steel

Code	Price net (€)
691251	**61,30**

CIRCULATOR STAND

- dedicated for GN 1/1 containers
- made of stainless steel
- has 6 chambers

Code	Price net (€)
691252	**50,20**



UNIVERSAL TONGS

SIL

- silicon-coated, do not damage the structure of sous-vide bags

Code	L mm	Price net (€)
422242	230	**7,58**
422302	300	**8,40**
422402	400	**10,00**

INSULATING BALLS

- **reduce heat losses by up to 90%, replace the container lid by floating on water surface**
- reduce water losses by limiting evaporation (particularly important in case of no water refilling)
- increase thermal stability
- reduce energy consumption

Code	K pcs	Price net (€)
691190	100	**22,00**

All prices quoted exclude Value Added Tax ("VAT")

Classic Cook

Smart Cook

Shop Cook

CONVECTION STEAM OVENS

15

Convection steam ovens are versatile appliances for professional kitchens to ensure the highest quality of prepared food.

GASTRONOMIC convection steam ovens
Stalgast ClassicCook 412
Stalgast SmartCook 413-414
Accessories
for gastronomic ovens 416-417
Speed Chef 418

BAKING convection ovens
Stalgast ShopCook 421
Accessories for baking ovens 422
Other accessories
for Stalgast ovens 422-424

Convection steam ovens

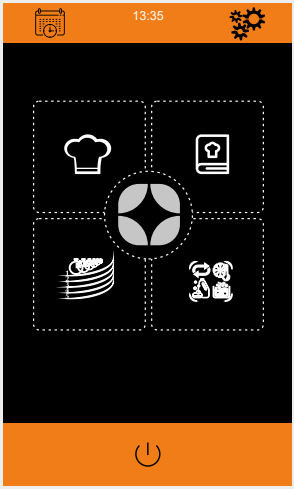
GASTRONOMIC

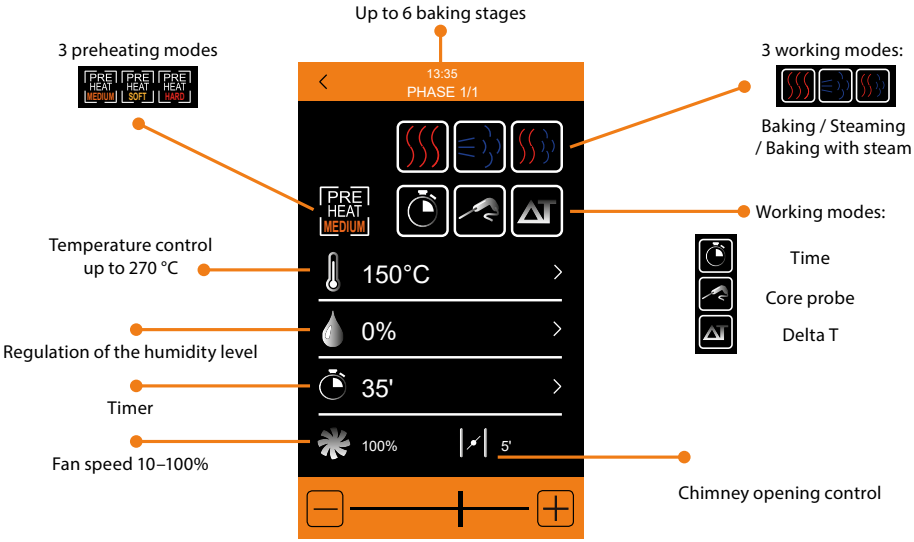
Manual control

- Manual control panel
- Humidity regulation from 0 to 100%
- Timer up to 120 minutes and non-stop mode
- Manual chimney control
- Fan reverse
- Internal LED lighting
- End of the cycle signalling
- Door switch
- Double safety glass
- Drip tray
- Safety thermostat
- Water connection ¾"
- Easy to clean
- Electric or gas ovens

Touchscreen control

- 5 or 7 inch touchscreen control panel
- Fan reverse
- End of cycle alarm
- Door switch
- Safety thermostat
- Internal LED lighting
- Water connection ¾"
- Double, safety glass
- Clima Control - % humidity control
- 10-step fan speed control
- Steam control - programmable chimney
- 3 cooking modes: cooking, baking and steam cooking
- Multi-point probe, core probe (optional), vacuum probe (optional)
- Control of cooking with time, core probe or Delta T
- 120 programs with 6 cooking stages each
- AllOnTime
- MultiCook
- Regeneration / food temperature maintenance
- User configurable, cookbook with pictures
- Electric or gas version





Functions and equipment

MANUAL COOKING

Enables easy setting of the operating modes for any dishes, without the need to create a recipe. Simplifies the food preparation process.

STEAM CONTROL

The technology enables precise humidity level adjustment inside the oven's chamber within the range from 0 to 100%, with fine adjustment of 5%.

FAN CONTROL

10 regulation levels of the fan operating with a reverse allow to prepare the most delicate dishes. Changing direction of fan rotation ensures even temperature distribution inside the chamber, even when fully loaded.

CLIMA CONTROL

The chimney control enables fast lowering of the humidity level inside the chamber. Automatic chimney opening before the end of the operation of the device function is available which allows to achieve the desired level of baking.

DELTA T

Advanced mode which requires the use of the attached to the stove probe. It allows to maintain a constant temperature difference inside the product and the oven chamber. Slow baking lowers weight loss of the product and provides the perfect culinary effect.

MULTIPOINT PROBE

Enables the use of an additional probe to measure temperature in three different points (optional).

VACUUM PROBE

Provides the highest precision of temperature measurement inside of the food with the vacuum cooking technique SOUS-VIDE. 1.5 mm diameter thin probe is adapted for use with vacuum bags (optional).

120 PROGRAMS 6 STAGES EACH

The oven operates 120 programs in 6 stages.

COOKBOOK

All ovens with touchscreen control have an installed cookbook. Line Stalgast SmartCook has easy to read cookbook. The book has as many as 72 recipes, divided into 8 groups. In addition, each dish has a photo, which improves the intuitiveness of the cook's work.

HACCP DATA RECORD

The oven records the history of the operating modes and parameters of the device in the HACCP system (Hazard Analysis and Critical Control Points). One can easily save the report on a USB drive.

PREMIX GAS BURNER

Available in all gas stoves, new burner which lowers gas consumption. Its construction enables even temperature distribution inside the oven's chamber.

REGENERATION / TEMPERATURES MAINTENANCE

Regeneration allows to reheat previously prepared dishes, preserving taste and aesthetic qualities. Temperature maintenance allows delayed meals serving.

PROOFING

This function is particularly often used in bakery and confectionery for control of dough proofing. Constant temperature during dough proofing ensures great pastries results.

PLANNING

Delayed start function allows to save time. Scheduling device working hours allows to prepare long cooking dishes for desired time.

FAST COOLING

Automatic cooling of the chamber to the desired temperature, so that one could start preparing the next dish faster.

MULTIWASH

Depending on the level of dirt in the chamber there are 3 automatic washing programs available. The length of individual washing cycles is: 51', 81', 111'. **For ovens not equipped with automatic washing system, one can purchase a shower.**

ALLONTIME

A mode that allows serving of many dishes at the same time. A clear signal will inform when the next products is to be added so that all the products were ready at the same time.

MULTICOOK

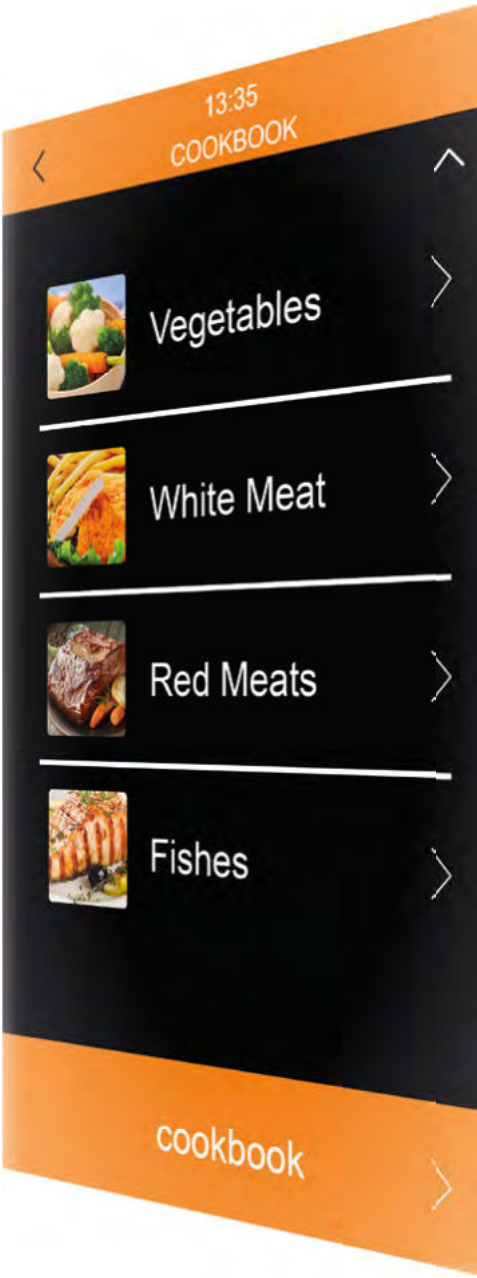
The convection steam oven allows to prepare many products at the same time, without mixing flavours and aromas. The device can be loaded and unloaded continuously. The device will inform the user once a specific product is ready.

MULTIPREHEAT

3 oven preheating modes: soft (+10 °C), medium (+20 °C), hard (+30 °C). Depending on how much the camber is loaded it is possible to preheat the chamber to a higher temperature.

SOUS-VIDE

A process of slow cooking in vacuum. This technology allow to retain the nutritional value, taste and aroma of the products. Sous-vide probe (additionally available) will help to maintain the optimal temperature of the prepared product in the oven.



Stalgast **ClassicCook** ovens

NEW

GN 1/1

Code	9100043	9100045	9100049
Number of shelves	5 (GN 1/1)	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 860 x 690 mm	790 x 860 x 830 mm	790 x 860 x 1100 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	250°C	250°C	250°C
Weight	52 kg	78 kg	106 kg
Power	Current	Current	Current
Electric power	7,75 kW	10,2 kW	18,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	**3690,00**	**4890,00**	**6290,00**

NEW

GN 1/1

Code	9100046	9100050
Number of shelves	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 960 x 850 mm	790 x 960 x 1120 mm
Minimum temperature	50°C	50°C
Maximum temperature	250°C	250°C
Weight	125 kg	140 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	14 kW	20 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	**8800,00**	**9750,00**

All prices quoted exclude Value Added Tax ("VAT")

Stalgast **SmartCook** ovens

NEW

GN 1/1

Code	9100044	9100047	9100051
Number of shelves	5 (GN 1/1)	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 860 x 690 mm	790 x 860 x 830 mm	790 x 860 x 1100 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	270°C	270°C	270°C
Weight	54 kg	78 kg	106 kg
Power	Current	Current	Current
Electric power	7,75 kW	10,2 kW	18,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	**6690,00**	**8390,00**	**9900,00**

NEW

GN 1/1

Code	9100048	9100052
Number of shelves	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 960 x 850 mm	790 x 960 x 1120 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	125 kg	140 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	14 kW	20 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	**12590,00**	**13860,00**

Stalgast **SmartCook** ovens

NEW

GN 2/1

Code	9100053	9100055
Number of shelves	7 (GN 2/1)	11 (GN 2/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 1280 x 830 mm	790 x 1280 x 1100 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	120 kg	160 kg
Power	Electricity	Electricity
Electric power	14,2 kW	28,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	**10800,00**	**12890,00**

NEW

GN 2/1

Code	9100054	9100056
Number of shelves	7 (GN 2/1)	11 (GN 2/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 1280 x 850 mm	790 x 1280 x 1110 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	145 kg	175 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	20 kW	28 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	**14040,00**	**15470,00**

All prices quoted exclude Value Added Tax ("VAT")

CORE PROBE

DOUBLE OPENING GLASS

AUTOMATIC WASHING SYSTEM

VERY PRECISE HANDLE

Accessories **GASTRONOMIC** ovens

NEW

BASES

1

2

3

4

5

6

No.	Code	Compatible with	W mm	D mm	H mm	Price net (€)
1.	**9057931**	Gastronomic ovens GN 1/1	704	645	300	**300,00**
2.	**9057961**	Gastronomic ovens GN 1/1	704	645	650	**390,00**
3.	**9057981**	Gastronomic ovens GN 1/1	704	645	850	**420,00**
4.	**9057932**	Gastronomic ovens GN 2/1	704	1008	300	**300,00**
5.	**9057962**	Gastronomic ovens GN 2/1	704	1008	650	**400,00**
6.	**9057982**	Gastronomic ovens GN 2/1	704	1008	850	**440,00**

All prices quoted exclude Value Added Tax ("VAT")

HOOD

- the device includes: motor with exhaust fan, steam condenser
- connection exhaust outlet ø 120 mm

Code	Compatible with	W mm	D mm	H mm	Price net (€)
9100581	Gastronomic ovens GN 1/1, electric	790	840	275	**2870,00**
9100583	Ovens 9100053 and 9100055	790	1270	345	**3430,00**
9100704	2 Gastronomic ovens GN 1/1, electric	790	840	275	**3140,00**

INSTALLATION KIT

Code	Product	Compatible with	Price net (€)
9100434	Installation kit for hydraulic connection of 1 convection steam oven	Stalgast ovens (dedicated to 1 oven only)	**315,00**
9100671	Installation kit for connection of 1 convection steam oven with a hood or steam condensate	Stalgast ovens (dedicated to 1 oven only)	**220,00**
9100708	Installation kit for hydraulic connection of 2 convection steam ovens without a hood	Stalgast ovens (dedicated to only 2 ovens)	**670,00**
9100710	Installation kit for connection of 2 convection steam ovens with a hood or a steam condenser	Stalgast ovens (dedicated to only 2 ovens)	**365,00**

STACKING KIT

Code	Compatible with	W mm	D mm	H mm	Price net (€)
9100586	Gastronomic ovens GN 1/1, electric	788	758	78	**705,00**

WATER PRESSURE REDUCER

- recommended for Stalgast ClassicCook ovens
- 3/4 inch connection
- 2 bar water pressure reducer

Code	Price net (€)
9100018	**56,00**

PROBE

- dedicated to Stalgast ovens

Code	Product	Price net (€)
9100376	External sous-vide probe	**370,00**
9100620	External multi-point probe	**268,00**
9100375	External core probe	**272,00**

SPEED CHEF CONVECTION MICROWAVE OVEN

stalgast

- convection microwave oven allows you to quickly prepare fresh and crispy snacks, so it will prove useful in, for example, system catering facilities

SPEED CHEF CONVECTION MICROWAVE OVEN

- chamber dimensions: 305x305x185 mm
- 5" touchscreen
- single magnetron for lower energy consumption
- 10 fan speed control levels
- microwave power adjustments in 10% increments
- maximum temperature of 280°C
- spatula, perforated basket, pizza tray, and insert included
- features dedicated recipes and custom configurable operating settings

NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
909775	460	675	660	280	3,5	230	**9250,00**

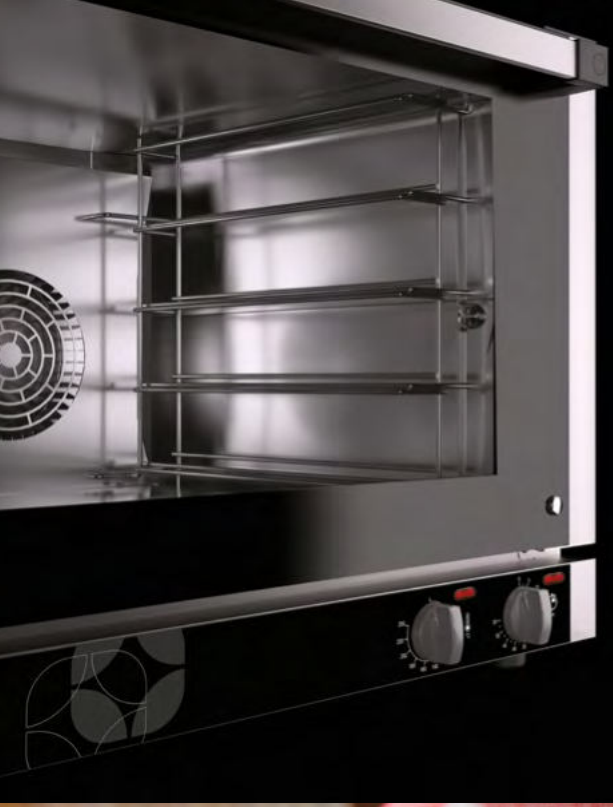
NEW

OVEN SPATULA

Code	W mm	D mm	H mm	Price net (€)
909702	300	410	62	**50,50**

All prices quoted exclude Value Added Tax ("VAT")

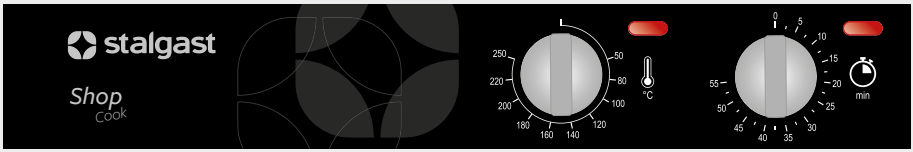
stalgast



5
MODELS

Convection ovens
BAKING

Stalgast **ShopCook** control panels



Manual control

	912057	**912058**	**912059**
Chamber humidification option	OPTIONAL	✓	✓
Reverse fan			✓
Chamber lighting			✓
End of cycle signalling			✓
Door switch			✓
Timer up to 60 minutes / continuous operation	✓	✓	✓
Safety thermostat	✓	✓	✓
Distance between the trays - 80 mm	✓	✓	✓
3 perforated trays included	✓		
4 grids included			✓
4 perforated trays included		✓	

Electronic control

	912060	**912061**
Chamber humidification option	✓	✓
99 Programs with 3 steps each	✓	✓
Automatic preheating	✓	✓
Steaming from 0 to 100%	✓	✓
Reverse fan	✓	✓
Chamber lighting	✓	✓
Door switch	✓	✓
Safety thermostat	✓	✓
Distance between the trays - 80 mm	✓	✓
4 grids included	✓	✓

All prices quoted exclude Value Added Tax ("VAT")

Stalgast **ShopCook** ovens

Manual control

NEW

Code	912057	912058	912059
Number of shelves	3 (340x240 / GN 1/2)	4 (430x340 / GN 2/3)	4 (600x400 / GN 1/1)
Dimensions (WxDxH)	500 x 550 x 455 mm	590 x 665 x 540 mm	820 x 805 x 555 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	250°C	250°C	250°C
Weight	22 kg	35 kg	55 kg
Power	Current	Current	Current
Electric power	2,25 kW	3,1 kW	6,3 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	**979,00**	**1359,00**	**2999,00**

Electronic control

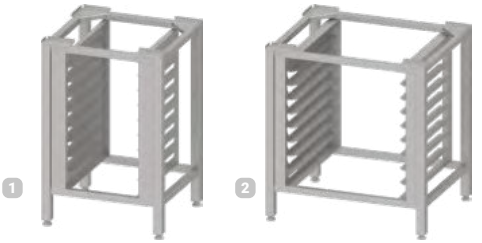
NEW

Code	912060	912061
Number of shelves	4 (430x340 / GN 2/3)	4 (600x400 / GN 1/1)
Dimensions (WxDxH)	590 x 710 x 540 mm	820 x 805 x 560 mm
Minimum temperature	50°C	50°C
Maximum temperature	260°C	260°C
Weight	40 kg	55 kg
Power	Current	Current
Electric power	3,2 kW	6,3 kW
Voltage	230 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	**2229,00**	**3299,00**

Accessories for **BAKING** ovens

NEW

BASE



No.	Code	Compatible with	W mm	D mm	H mm	Price net (€)
1.	**905123**	Baking ovens 430x340	572	514	850	**380,00**
2.	**905126**	Baking ovens 600x400	802	630	850	**420,00**

CATERING WATER SUPPLY SET

Code	Price net (€)
912781	**155,00**

HOOD

- the device includes motor with exhast fan and steam condenser
- connection exhaust outlet ø 120 mm

Code	Compatible with	W mm	D mm	H mm	Price net (€)
912631	1 Baking oven 600x400	820	850	275	**1880,00**
912706	2 Baking ovens 600x400	820	850	275	**2080,00**

STACKING KITS

Code	Compatible with	W mm	D mm	H mm	Price net (€)
912554	Baking ovens 430x340	590	675	40	**555,00**
912556	Baking ovens 600x400	820	800	40	**555,00**

STEAM CONDENSER

Code	Compatible with	W mm	D mm	H mm	Price net (€)
912552	Connection set for 1 Baking oven	720	85	450	**562,00**
912553	Connection set for 2 Baking ovens	580	120	180	**985,00**

Accessories for Stalgast ovens

NEW

ALUMINUM PERFORATED TRAY

Code	W mm	D mm	Price net (€)
917340	430	340	**28,00**

ALUMINUM PERFORATED TRAY

Code	W mm	D mm	Price net (€)
917430	340	240	**24,00**

ALUMINUM TRAY

Code	W mm	D mm	Price net (€)
917431	430	340	**26,00**

All prices quoted exclude Value Added Tax ("VAT")

GRILL NON-STICK TRAY GN 1/1

Code	W mm	D mm	Price net (€)
917003	530	325	**260,00**

EGG & CAKE TRAY GN 1/1

Code	W mm	D mm	Price net (€)
917028	530	325	**180,00**

GRID FOR FRYING FRIES, VEGETABLES AND FISH GN 1/1

Code	W mm	D mm	Price net (€)
917034	530	325	**240,00**

BAKING TRAY ENAMELED GN 1/1

Code	W mm	D mm	Price net (€)
917036	530	325	**150,00**

GRILL GRID 1/1 GN

Code	W mm	D mm	Price net (€)
917037	530	325	**255,00**

INOX

GN 1/1

Code	W mm	D mm	H mm	V litry	Price net (€)
111042	530	325	40	5,0	**29,00**
111062	530	325	65	8,8	**32,00**

NON-STICK FRYING TRAY

Code	W mm	D mm	H mm	V liters	Price net (€)
171020	530	325	20	2,5	**42,50**

ENAMELED FRYING TRAY

Code	W mm	D mm	H mm	V liters	Price net (€)
101021	530	325	20	2,2	**14,20**

FULL ENAMELED BAKING TRAY

Code	W mm	D mm	H mm	V liters	Price net (€)
101041	530	325	40	5,0	**16,90**

INOX

STAINLESS STEEL GRILL

Code	Description	W mm	D mm	Price net (€)
103114	GN 1/1	530	325	**12,60**

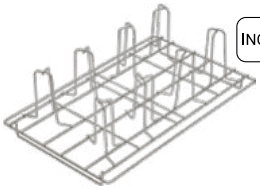
INOX

STAINLESS STEEL GRILL

- GN offer p. 222-228

Code	Description	W mm	D mm	Price net (€)
103115	GN 1/1	530	325	**18,20**

INOX



GRID FOR CHICKEN

Code	Description	W mm	D mm	Price net (€)
917102	GN 1/1	530	325	**47,10**

BAKING SHEET

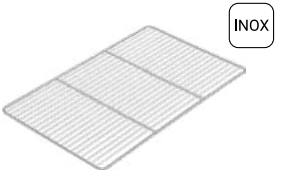
- solid sheet, 3 lipping edges
- thickness: 911101 - 1,5 mm, 911102 - 2 mm

Code	W mm	D mm	Price net (€)
911101	600	400	**24,70**
911102	600	400	**29,60**

BAKING SHEET

- perforated sheet, 3 lipping edges
- thickness: 1,5 mm

Code	W mm	D mm	Price net (€)
911201	600	400	**27,50**



GRATE

Code	W mm	D mm	Price net (€)
103644	600	400	**24,70**

BAKING SHEET

- solid silicone-coated sheet
- 3 lipping edges
- thickness: 1,5 mm

Code	W mm	D mm	Price net (€)
911111	600	400	**45,00**

BAKING SHEET

- perforated sheet, silicone-coated
- 3 lipping edges
- thickness: 1,5 mm

Code	W mm	D mm	Price net (€)
911211	600	400	**43,20**

SHOWER KIT

Code	L mm	Price net (€)
651202	2000	**75,00**

ELECTRONIC THERMOMETER WITH PROBE

- temperature range 0 ÷ 300 °C / 32 ÷ 572 °F
- stainless steel probe
- probe cord length 1000 mm
- temperature alarm
- low battery indicator
- sold without batteries (matching AAA battery)

Code	W mm	D mm	H mm	Price net (€)
620412	73	22	126	**49,30**

OIL-RESISTANT THERMAL GLOVES FOR BBQ

- made of neoprene
- 5-finger, non-absorbent

Code	T °C	Price net (€)
505020	up to 100	**45,10**

Check out the perfect convection steam oven for your business

All prices quoted exclude Value Added Tax ("VAT")

COOLING

16

All kinds of refrigeration and freezing equipment that is an essential equipment element for any type of catering establishment, ensuring the proper storage of food.

Refrigerators and freezers 427-429, 446, 449-450
Salad refrigerated counters, cooling tops 435-438, 441-443
Refrigerated and freezing counters 430-434
Pizza refrigerated counters . 439-440, 444-446
Display cases 441-443
Refrigeration 600x400 444-446
Bar tables and display cabinets 457-459
Accessories for refrigerated cabinets and tables 460
Chest freezers 461
Shock coolers 462

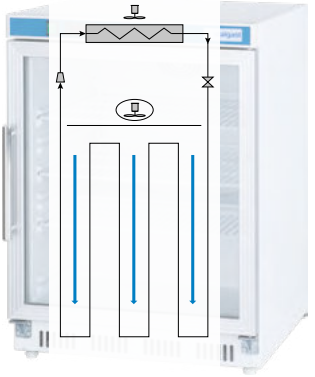
DESCRIPTION OF ADDITIONAL MARKINGS FOR THE COOLING CHAPTER:

Refrigeration appliance	Freezing appliance
or	and
Static system	Dynamic system
600/400 For confectionery/bakery trays	GN 1/1 For gastronomic containers
GN 2/1 For gastronomic containers	Opens from both sides
Hinged doors	Sliding doors

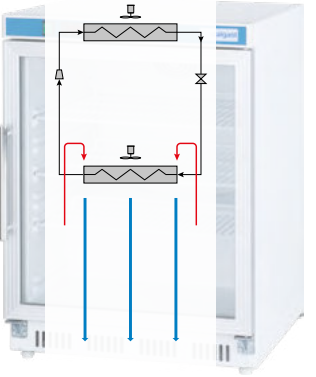
TYPES OF COOLING SYSTEMS:

Static (the so-called gravitational cooling), where warmer and, therefore, thinner air layers accumulate in the upper part of the appliance, while the cooler ones fall down (making the lower shelves always cooler than the upper ones). Stalgast static appliances use a **mixing fan** (to facilitate movement) in the compartment to equalize the preset temperature.

Dynamic (the so-called forced cooling), where the air circulation ensures quick cooling of freshly placed products and even distribution of low temperature inside the device. Special mechanism stops the ventilation when the door is opened, which prevents hot air from flowing in, allowing the food to maintain a constant temperature.



static system diagram



dynamic system diagram

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATORS & FREEZERS

- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking) or white powder-coated sheet
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45 mm)
- profiled handle for covenient opening
- door lock
- valve face heaters in the freezing cabinet
- additional shelf (WxD): 650x530 mm Code 840645, distance between guide rails 50 mm

REFRIGERATOR, ONE DOOR

- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - Code 840643

INOX

GN 2/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
840620	740	830	2000	-2 / +8	0,23	230	C	634	589	444	4	**2071,00**

WHEELED REFRIGERATOR / FREEZER, ONE DOOR

- front wheels equipped with a brake
- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 20 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645

NEW

INOX GN 2/1

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
1.	**830590**	680	810	2010	-2 / +8	0,17	230	D	671	600	383	4	**1629,00**
2.	**830620**	740	830	2010	-2 / +8	0,21	230	D	1015	650	465	4	**1759,00**
	830621	740	830	2010	-18 / -22	0,48	230	D	2351	650	465	4	**2174,00**

FREEZER, TWO DOORS

- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - Code 840643

INOX GN 2/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
840145	1480	830	2000	-10 / -22	0,77	230	D	4555	1311	1004	4	**3629,00**

WHEELED REFRIGERATOR/ FREEZER, TWO DOORS

- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 22 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645
- front wheels equipped with a brake - Code 830130

NEW

INOX GN 2/1

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
1.	**830130**	1480	830	2010	-2 / +8	0,44	230	D	1517	1300	1185	4	**2836,00**
2.	**830145**	1480	830	2010	-18 / -22	0,78	230	C	3259	1300	1185	4	**3230,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATOR-FREEZER, ONE DOOR

- 4 shelves included
- insulation thickness 60 mm
- 2 independent compartments and aggregates
- dedicated guide rails - Code 840644

INOX

GN 2/1

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
840602	680	845	2000	-2/8 / -10/-20	0,25/0,3	230	128,5/128,5	**2583,00**

REFRIGERATOR / FREEZER, ONE DOOR

- 3 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 840644

GN 2/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880700	680	810	2000	-2 / +8	0,35	230	C	434	537	376	4	**1562,00**
880701	680	810	2000	-2 / -20	0,51	230	D	2054	573	376	4	**1748,00**

REFRIGERATOR / FREEZER, TWO DOORS

- 6 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 840644

GN 2/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
881400	1340	845	2000	-2 / +8	0,45	230	C	675	1173	770	4	**2016,00**
881401	1340	845	2000	-10 / -20	0,71	230	D	3165	1173	770	4	**2641,00**

REFRIGERATED & FREEZING COUNTERS

- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking)
- fitted with forced air circulation
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- adjustable feet
- distance between guide rails 50 mm
- dedicated guide rails - Code 841443

FREEZING COUNTER

- 2 shelves GN 1/1 in 2-door tables
- valve face heaters in freezing tables
- insulation thickness 60 mm
- 11 levels for guide rails

INOX GN 1/1

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
841027	2-door freezing	1360	700	850	-10 / -20	0,47	230	D	2537	314	205	4	**2236,00**

REFRIGERATED OR FREEZING COUNTERS

- 3 shelves GN 1/1 in 3-door tables
- valve face heaters in freezing tables
- insulation thickness 60 mm
- 11 levels for guide rails

INOX GN 1/1

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
841036	3-door refrigeration	1795	700	850	2 / +8	0,30	230	B	894	465	358	5	**2195,00**
841037	3-door freezing	1795	700	850	-10 / -20	0,57	230	D	3197	465	358	4	**2507,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED COUNTER

- drawers in GN 1/1 standard
- insulation thickness 35 mm

INOX GN 1/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
842041	900	700	880	+2 / +8	0,155	230	C	821	257	130	4	**2261,00**

REFRIGERATED COUNTER

- 2 shelves GN 1/1
- insulation thickness 35 mm
- 8 levels for guide rails

INOX GN 1/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
842029	900	700	880	+2 / +8	0,155	230	C	933	257	201	4	**1112,00**

MODULES WITH DRAWERS

- module with 2 drawers mounted instead of the door- any layout of module
- dedicated to refrigerated table - Code 841036
- drawer dimensions (WxDxH): 300x520x140 mm also fits for Code 841061

250kg INOX

Code	Price net
841000	**699,00**

FREEZING COUNTER

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard

INOX GN 1/1

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
842045	943	700	850	-10 / -20	0,26	230	D	2537	257	201	4	**1832,00**

REFRIGERATED COUNTER

- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- sink dimensions: 400x400x150 mm

INOX GN 1/1

Code	W mm	D mm	H mm	T °C	U V	V liters	Price net
841061	1510	700	850	-2 / +8	230	390	**2678,00**

REFRIGERATED COUNTER WITH GLASS DOOR

- 2 shelves with dimensions: 325x430 mm
- lighting
- insulation thickness 50 mm
- dust filter
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	Climate class	Price net
831126	1360	600	850	+2 / +8	0,215	230	B	880	228	4	**1849,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED OR FREEZING COUNTER

- 2 shelves compartment in GN 1/1 standard
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
831026	2-door refrigeration	1360	700	850	-2 / +8	0,21	230	C	919	282	220	4	**1705,00**
831027	2-door freezing	1360	700	850	-18 / -22	0,52	230	D	2420	282	187	4	**2200,00**

REFRIGERATED OR FREEZING COUNTER

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
831036	3-door refrigeration	1795	700	850	-2 / +8	0,23	230	C	1145	417	341	4	**1997,00**
831037	3-door freezing	1795	700	850	-18 / -22	0,56	230	D	3100	417	312	4	**2480,00**

REFRIGERATED COUNTER

- 2 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- 8 levels for guide rails
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
832029	900	700	875	+2 / +8	0,17	230	C	830	240	198	4	**1012,00**

REFRIGERATED COUNTER

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- 8 levels for guide rails
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
832039	1365	700	875	-2 / +8	0,24	230	C	1294	368	297	4	**1453,00**

REFRIGERATED COUNTER

- 4 drawers compartment in GN 1/1 standard
- insulation thickness 35 mm

INOX GN 1/1

NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
832041	900	700	875	+2 / +8	0,17	230	C	830	220	198	4	**1827,00**

REFRIGERATED COUNTER

- 1 shelf mounted in the compartment in GN1/1 standard
- maximum height of GN containers in drawers 100 mm
- insulation thickness 35 mm
- dust filter
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
832042	900	700	875	+2 / +8	0,17	230	C	830	220	198	4	**1499,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED SALAD COUNTERS

- refrigerants used: R290 and R600a
- housing and chamber made of stainless steel
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with an opening lock
- maximum height of GN containers 150mm
- 8 levels for guide rails
- insulation thickness 35 mm
- distance between guide rails 50 mm
- dedicated guide rails - Code 841443
- table prices do not include containers

REFRIGERATED SALAD COUNTER

- 2 shelves GN 1/1
- cutting board made of polypropylene

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
842129	10 x GN 1/4	900	700	885	+2 / +8	0,155	230	201	**1131,00**

REFRIGERATED SALAD COUNTER

- 3 shelves GN 1/1
- cutting board made of polypropylene

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
842139	16 x GN 1/4	1365	700	885	+2 / +8	0,235	230	308	**1383,00**

REFRIGERATED SALAD COUNTER

- 2 shelves GN 1/1
- hinged cover in the adapter
- stainless steel work tabletop

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
842328	5 x GN 1/6	900	700	1006	+2 / +8	0,155	230	201	**1482,00**

REFRIGERATED SALAD COUNTER

- 2 shelves GN 1/1
- cutting board made of polypropylene

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
842222	10 x GN 1/4	900	700	1345	+2 / +8	0,155	230	201	**1416,00**

REFRIGERATED SALAD COUNTER

- 2 shelves GN 1/1
- cutting board made of polypropylene
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
832129	10 x GN 1/4	900	705	875	+2 / +8	0,17	230	240	**994,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED SALAD COUNTER

NEW

- 3 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	U V	V liters	Price net
832139	16 x GN 1/4	1365	700	875	-2 / +8	230	368	**1570,00**

REFRIGERATED SALAD COUNTER

NEW

- 2 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

Cutting board made of polypropylene

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
832225	8 x GN 1/4	1360	700	1365	-2 / +8	0,23	230	240	**2140,00**

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
832222	10 x GN 1/4	900	705	1300	+2 / +8	0,24	230	240	**1409,00**

REFRIGERATED SALAD COUNTER

- 3 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX GN 1/1

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
832232	16 x GN 1/4	1365	705	1300	+2 / +8	0,24	230	368	**1692,00**

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- hinged cover in the adapter
- stainless steel work tabletop
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
832328	5 x GN 1/6	900	700	1000	+2 / +8	0,17	230	240	**1219,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED AND FREEZING PIZZA COUNTERS

- refrigerants used: R290 and R600a
- electronic controller with temperature display
- automatic defrosting
- maximum height of GN containers 150 mm (price does not include containers)
- table housing and chamber made of stainless steel
- self-closing door with open door lock
- tables fitted with automatic condensate evaporation

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- top made of granite
- 3 shelves compartment in GN 1/1 standard (shelf load capacity up to 60 kg)
- insulation thickness 35 mm
- 8 levels for guide rails
- dedicated guide rails - Code 841443
- distance between guide rails 50 mm

INOX GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,235	230	C	1150	400	308	4	**2916,00**

REFRIGERATED PIZZA COUNTER ON WHEELS

- top made of granite
- 3 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- dedicated guide rails - Code 831443

INOX 600/400

NEW

For cooling tops see pages 442–443

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
833031	1400	700	1120	+2 / +8	0,24	230	D	1294	368	297	4	**1697,00**

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- 2 shelves compartment in GN 1/1 standard
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX | GN 1/1

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
833027	5 x GN 1/6	900	700	1075	+2 / +8	0,17	230	240	**1229,00**

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- 3 shelves compartment in GN 1/1 standard
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX | GN 1/1

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
833037	8 x GN 1/6	1365	700	1090	+2 / +8	0,24	230	402	**1724,00**

REFRIGERATED PIZZA COUNTER

- top made of granite
- 2 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- dedicated guide rails - Code 831443
- dedicated shelves - Code 831445

INOX

NEW

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
833029	5 x GN 1/6	900	700	1090	+2 / +8	0,17	230	240	**1163,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED DISPLAY CASE

INOX

GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
844540	5 x GN 1/4	1200	335	427	+2 / +8	0,11	230	**865,00**

REFRIGERATED DISPLAY CASE

INOX

GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
844541	7 x GN 1/4	1500	335	427	+2 / +8	0,11	230	**893,00**
844741	7 x GN 1/4	1600	335	427	+2 / +8	0,11	230	**902,00**

REFRIGERATED DISPLAY CASE

INOX

GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
844840	8 x GN 1/4	1800	335	427	+2 / +8	0,122	230	**988,00**

REFRIGERATED DISPLAY CASE

INOX

NEW

GN 1/3

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834430	4 x GN 1/3	1200	395	440	+2 / +8	0,11	230	**749,00**

REFRIGERATED DISPLAY CASE

INOX

NEW

GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834540	5 x GN 1/4	1200	335	440	+2 / +8	0,11	230	**664,00**

REFRIGERATED DISPLAY CASE

INOX

NEW

GN 1/3
GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834630	6 x GN 1/3	1400	395	440	+2 / +8	0,11	230	**769,00**
834631	6 x GN 1/3	1500	395	440	+2 / +8	0,11	230	**810,00**
834641	6 x GN 1/4	1400	335	440	+2 / +8	0,11	230	**673,00**

REFRIGERATED DISPLAY CASE

INOX

NEW

GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834840	8 x GN 1/4	1800	335	440	+2 / +8	0,11	230	**760,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED DISPLAY CASE

NEW

INOX

GN 1/3
GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834730	7 x GN 1/3	1600	395	440	+2 / +8	0,11	230	**880,00**
834541	7 x GN 1/4	1500	335	440	+2 / +8	0,11	230	**750,00**
834741	7 x GN 1/4	1600	335	440	+2 / +8	0,11	230	**760,00**

REFRIGERATED DISPLAY CASE

NEW

INOX

GN 1/3

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834930	9 x GN 1/3	2000	395	440	+2 / +8	0,11	230	**970,00**

REFRIGERATED DISPLAY CASE

NEW

INOX

GN 1/4

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net
834141	10 x GN 1/4	2000	335	440	+2 / +8	0,11	230	**900,00**

NEW

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- wheels

INOX 600/400

For cooling tops see pages 442–443

Code	W mm	D mm	H mm	T °C	U V	V liters	Price net
833300	1510	800	1000	-2 / +8	230	390	**2170,00**

NEW

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- wheels

INOX 600/400

For cooling tops see pages 442–443

Code	W mm	D mm	H mm	T °C	U V	V liters	Price net
833310	1510	800	1000	-2 / +8	230	390	**2520,00**

NEW

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- wheels

INOX 600/400

For cooling tops see pages 442–443

Code	W mm	D mm	H mm	T °C	U V	V liters	Price net
833271	2025	800	1000	-2 / +8	230	580	**2680,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- dust filter
- includes 14 guide rails (2 x 7) for trays 600x400
- adjustable feet (+45 mm)
- includes display case 844541

INOX 600/400

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
843300	1510	800	1430	+2 / +8	257	0,30	230	B	847	428	290	4	**3478,00**

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- 7 guide rails for 600x400 trays
- adjustable feet (+45 mm)
- includes display case 844541

INOX 600/400

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net
843310	1510	800	1430	+2 / +8	0,30	230	135	4	**4085,00**

REFRIGERATED PIZZA COUNTER 600X400

- top made of granite
- 7 neutral drawers
- 14 (2x7) guide rails for 600x400 trays
- adjustable feet (+45 mm)
- 10 GN 1/4 display case with a height of up to 150 mm

INOX 600/400

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net
843271	2020	780	1430	+2 / +8	0,3	230	290	4	**4350,00**

FREEZING COUNTER 600 X 400

- dust filter
- 7 levels for guide rails (price does not include guide rails)
- 2 shelves with handles included
- adjustable feet (+45 mm)

INOX 600/400

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
841041	1510	800	890	-10 / -20	140	0,30	230	D	2966	477	290	4	**2641,00**

FREEZING COUNTER 600 X 400

- dust filter
- 7 levels for guide rails (price does not include guide rails)
- 3 shelves with handles included
- adjustable feet (+45 mm)

INOX 600/400

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
841040	2020	800	890	-10 / -20	152	0,30	230	D	3517	625	444	4	**3030,00**

REFRIGERATOR / FREEZER 600 X 400

- adjustable stainless steel legs
- self-closing door with key lock
- profiled door handle
- valve face heaters in the freezer cabinet
- includes 10 guide rails for 600x400 trays
- adjustable feet (+45 mm)

INOX 600/400

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
840810	740	990	2000	+2 / +8	143	0,33	230	C	790	852	619	4	**2403,00**
840811	740	990	2000	-18 / -22	152	0,70	230	D	3149	852	619	4	**2880,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED AND FREEZING CABINETS AND DISPLAY CABINETS

- refrigerants used: R290 and R600a
- silent generator
- built-in key lock
- electronic controller with temperature display

REFRIGERATED OR FREEZING DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 5 shelves included WxD: 460x550 mm
- additional shelf - Code 840648

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
850010	680	700	1990	+2 / +8	0,30	230	420	B	643	**1651,00**
850011	680	700	1990	-18 / -22	0,85	230	420	D	4015	**2478,00**

REFRIGERATED OR FREEZING DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 10 shelves included WxD: 460x610 mm
- additional shelf - Code 840650

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
850020	1370	700	1990	+2 / +8	0,5	230	930	B	1024	**2489,00**
850021	1370	700	1990	-18 / -22	1	230	930	F	8586	**3504,00**

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 pcs 652x530 mm, 1 pc 652x211 mm
- shelf load capacity - 8 kg
- additional shelf - Code 880645

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
880604	775	695	1900	+2 / +8	0,13	230	469	B	820	**1490,00**

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD:
  3 pcs 502x440 mm, 1 pc 502x201 mm
- shelf load capacity 8 kg
- additional shelf - Code 880245

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
880402	600	600	1850	+2 / +8	0,13	230	258	B	773	**1037,00**

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD:
  3 pcs 502x440 mm, 1 pc 502x201 mm
- shelf load capacity 8 kg
- additional shelf - Code 880245

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
880177	600	585	855	+2 / +8	0,105	230	78	B	584	**744,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED OR FREEZING CABINET

- appliance made of powder coated sheet metal (white)
- shelf load capacity up to 8 kg
- cooling cabinet 880600 - automatic defrosting
- freezer cabinet 880601 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880600 - 3 pcs 652x530 mm, 1 pc 652x211 mm
  model 880601 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880600 - Code 880645

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880600	775	695	1900	0 / +8	0,13	230	C	672	620	476	4	**1271,00**
880601	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4	**1380,00**

REFRIGERATED OR FREEZING CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880400 - automatic defrosting
- freezer cabinet 880401 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880400 - 3 pcs 502x440 mm, 1 pc 502x211 mm
  model 880401 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880400 - Code 880245
- internal parameters WxDxH: 510x485x1620 mm

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880400	600	600	1850	0 / +8	0,13	230	C	478	361	265	4	**926,00**
880401	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4	**1026,00**

REFRIGERATED OR FREEZING CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880173 - automatic defrosting
- freezer cabinet 880174 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880173 - 2 pcs 502x440 mm, 1 pc 502x211 mm
  model 880174 - 485x410 mm
- refrigerated display cabinet with 4 shelves included
- shelf load capacity 8 kg
- additional shelf for 880173 - code 880245

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880173	600	585	855	0 / +8	0,1	230	A	409	129	78	4	**636,00**
880174	600	585	855	-10 / -18	0,11	230	A	511	129	78	4	**708,00**

REFRIGERATED OR FREEZING CABINET

- appliance housing made of stainless steel
- shelf load capacity up to 8 kg
- cooling cabinet 880602 - automatic defrosting
- freezer cabinet 880603 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880602 - 3 pcs 652x530 mm, 1 pc 652x211 mm
  model 880603 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880602 - Code 880645
- model 880602 - cabinet interior made of plastic

INOX

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880602	775	695	1900	0 / +8	0,13	230	C	672	620	476	4	**1470,00**
880603	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4	**1580,00**

REFRIGERATED OR FREEZING CABINET

- appliance housing made of stainless steel
- cooling cabinet 880405 - automatic defrosting
- freezer cabinet 880406 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880405 - 3 pcs 652x530 mm, 1 pc 652x211 mm model 880603 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880405 - Code 880245

INOX

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880405	600	600	1850	0 / +8	0,13	230	C	478	361	265	4	**1153,00**
880406	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4	**1254,00**

REFRIGERATED OR FREEZING CABINET

- appliance housing made of stainless steel
- freezer cabinet 880176 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880175 - 2 pcs 502x440 mm, 1 pc 502x211 mm model 880176 - 485x410 mm
- refrigerated display cabinet with 3 shelves included
- shelf load capacity - 8 kg
- additional shelf for 880175 - Code 880245

INOX

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net
880175	600	585	855	0 / +8	0,1	230	A	409	129	78	4	**726,00**
880176	600	585	855	-10 / -18	0,105	230	A	511	129	78	4	**800,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED DISPLAY CABINETS GLAZED FROM ALL SIDES

- refrigerants used: R290 and R600a
- automatic defrosting
- electronic controller with temperature display

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- 4 wheels with brakes
- double walls

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Climate class	Price net
852150	1515	675	1210	-2 / 8	182	0,49	230	510	C	2700	4	**3101,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- 4 wheels with brakes
- double walls

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Climate class	Price net
852130	915	675	1210	-2 / 8	135	0,48	230	300	C	2702	4	**2297,00**

REFRIGERATED DISPLAY CABINET

- lighting
- electronic controller with temperature display
- 5 shelves WxD 535x495 included

INOX

Code	Colour	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net
777450		600	630	1850	360	+2 / +10	124	0,69	230	**3084,00**

REFRIGERATED DISPLAY CABINET

- lighting
- 4 adjustable shelves included WxD: 460x385 mm

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net
852230	515	485	1689	235	0 / +12	0,25	230	B	1622	**1083,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- with temperature display
- automatic defrosting
- condensate drip tray
- 3 display levels

INOX

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
852111	1008	413	940	+2 / +8	0,21	230	201	C	1806	**2065,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone 6 (up to +27°C/relative humidity 70%)
- 3 round glass shelves
- stainless steel housing

Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class	Price net
852160	480	1030	100	-2 / 8	50	0,21	230	C	1376	6	**986,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone N (+16 - +32 °C)
- rotating frame with 4 chrome shelves

Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class	Price net
852161	450	983	72	-2 / 8	38	0,17	230	C	1041	N	**1121,00**

REFRIGERATED DISPLAY CABINET

- through display case
- lighting
- 3 adjustable shelves included
- automatic defrosting

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net
852180	429	425	980	86	0 / +12	0,16	230	C	1184	**581,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class	Price net
852122	697	578	678	120	0 / +12	55	0,18	230	C	1490	4	**1121,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net
852120	702	568	686	120	0 / +12	0,16	230	B	1141	**864,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray

No.	Code	Colour	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net
1.	**852103**	○	682	450	675	100	0 / +12	0,16	230	B	912	**648,00**
2.	**852104**	●	682	450	675	100	0 / +12	0,16	230	B	912	**648,00**
3.	**852105**	◐	682	450	675	100	0 / +12	0,16	230	B	912	**695,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED DISPLAY CABINET

- LED lighting
- 3 adjustable shelves included

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Price net
852176	430	390	986	78	-2 / 8	42	0,18	230	C	1073	**951,00**

REFRIGERATED DISPLAY CABINET

- lighting
- 3 adjustable shelves included
- automatic defrosting 852173, 852174, 852145 - LED lighting

No.	Code	Colour	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net
1.	**852170**	○	428	386	960	78	0 / +12	0,16	230	C	1003	**475,00**
2.	**852171**	●	428	386	960	78	0 / +12	0,16	230	C	1003	**449,00**
3.	**852172**	◐	428	386	960	78	0 / +12	0,16	230	C	1003	**499,00**
4.	**852173**	○	428	386	960	78	0 / +12	0,16	230	C	1003	**499,00**
5.	**852174**	●	428	386	960	78	0 / +12	0,16	230	C	1003	**499,00**
6.	**852175**	◐	428	386	960	78	0 / +12	0,16	230	C	1003	**567,00**

You can find **BAKERY AND CONFECTIONERY EQUIPMENT** on pages 331-344

REFRIGERATED COUNTERTOP STARTERS AND SUSHI DISPLAY CASE

- refrigerants used: R290 and R600a
- LED lighting
- glazed on three sides
- sliding doors
- GN containers included
- lifted front shield
- automatic defrosting

REFRIGERATED DISPLAY CASE

Al INOX

GN 1/3

Code	Container layout (maximum GN height)	W mm	D mm	H mm	T °C	P kW	U V	Price net
777134	6 x GN 1/3 40 mm	1450	400	260	+1 / +5	0,16	230	**1925,00**

All prices quoted exclude Value Added Tax ("VAT")

BAR CABINETS, DISPLAY CABINETS

- refrigerants used: R290 and R600a
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with open door lock
- glass door

REFRIGERATED DISPLAY CABINET FOR BARS

- powder coated housing (black)
- LED lighting
- 4 shelves included

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
882180	1462	535	860	0 / +10	0,32	230	250	C	1159	**1910,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 1 door (opened)
- lighting
- 2 shelves included

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
882151	600	535	870	+2 / +8	0,1054	230	129	B	627	**735,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 2 doors (sliding)
- lighting
- 4 shelves included

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net
882161	900	535	870	+2 / +8	0,112	230	202	**954,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 2 doors (opened)
- lighting
- 4 shelves included

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
882160	900	535	870	+2 / +8	0,112	230	230	B	705	**919,00**

All prices quoted exclude Value Added Tax ("VAT")

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 1 door (opened)
- lighting
- 4 shelves included,

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
882170	600	520	1872	+2 / +8	0,17	230	307	B	722	**1298,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 2 doors (sliding)
- lighting
- 8 shelves included

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
882171	920	520	1872	+2 / +8	0,25	230	490	C	1765	**1897,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- 2 doors (opened)
- lighting
- 8 shelves included, additional shelf - Code 840654

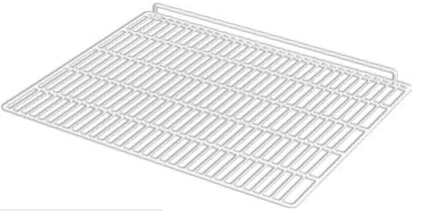
Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net
882172	920	520	1872	+2 / +8	0,25	230	490	C	1598	**1789,00**

ACCESSORIES FOR REFRIGERATED / FREEZING COUNTERS AND CABINETS

GUIDE RAILS FOR CABINETS AND COUNTERS

- guide rails sold in sets (1 set = 2 guide rails)
- price per set

Code	Product	W mm	D mm	L mm	Price net	
830644	Set of guide rails for cabinets GN 2/1	-	-	-	**31,00**	NEW
840644	Set of guide rails for cabinets GN 2/1	20	15	650	**24,32**	
831443	Set of guide rails for counters GN 1/1	-	-	-	**43,00**	NEW
841443	Set of guide rails for counters GN 1/1	20	15	550	**25,00**	NEW
840643	Set of guide rails for cabinets 840620, 840145	20	15	640	**29,00**	



SHELVES FOR CABINETS AND COUNTERS

- plasticized steel shelves

Code	Product	W mm	D mm	Price net	
830645	Shelf for cabinets GN 2/1	-	-	**25,00**	NEW
831445	Shelf for counters GN 1/1	-	-	**24,00**	NEW
840151	Shelf for display cabinet 882151	410	320	**16,01**	
880245	Shelf for cabinets 880173, 880175,880400, 880402, 880405	500	400	**16,00**	
880645	Shelf for cabinets 880600, 880602, 880604	650	525	**17,39**	
840654	Shelf for cabinet 882172	400	335	**20,00**	
840645	Shelf for cabinets GN 2/1	530	650	**16,92**	
103644	Shelf for cabinet 840811 and counter 843300	600	400	**24,70**	

All prices quoted exclude Value Added Tax ("VAT")

CHEST FREEZERS

- R600a refrigerant
- powder coated housing (white)
- manual controller with adjustable cooling capacity from 1-7
- LED chamber lighting
- 1 basket and 1 partition included
- thick insulation walls
- manual defrost
- cover handle with closure function
- the dimensions include the handle and the hinge

CHEST FREEZER

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Wheels pcs	Price net
1.	**883101**	580	620	845	-18	0,105	230	93	2	**384,00**
2.	**883201**	950	620	845	-18	0,120	230	190	2	**484,00**
3.	**883301**	1120	700	845	-18	0,130	230	282	2	**576,00**
4.	**883401**	1280	790	825	-18	0,110	230	354	4	**760,00**
5.	**883501**	1660	790	825	-18	0,125	230	488	6	**986,00**

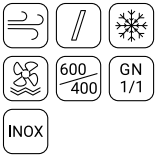
BLAST CHILLERS AND FREEZERS

- refrigerants used: R290 and R600a
- electronic controller with temperature display
- rounded corners of the cooling compartment for easy cleaning
- forced air circulation
- automatic switching to cooling mode
- adjustable feet
- allows using GN 1/1 and 400x600 trays

BLAST CHILLER/FREEZER are devices designed for quick cooling or freezing of prepared dishes.

Blast CHILLING:
from +70°C to +3°C in 90 minutes

Blast FREEZING:
from +70°C to -18°C in 240 minutes



BLAST CHILLER

Code	W mm	D mm	H mm	Capacity GN	P kW	U V	Price net
849033	750	750	770	3	1,15	230	**3150,00**
849053	750	750	890	5	1,43	230	**3550,00**
849073	750	750	1260	7	1,49	230	**5750,00**
849103	750	750	1260	10	1,49	230	**5850,00**

All prices quoted exclude Value Added Tax ("VAT")

STAINLESS STEEL FURNITURE

Stainless steel furniture is a solution for gastronomy, allowing for optimal use of space in every kitchen and providing storage room for equipment and other articles necessary in catering.

Working tables 470, 473
Cupboards, cabinets, shelves . . .470-471, 475
Tables with sink and compartment basin, washbasins 467-469, 473-474
Warehouse racks 475
DRIVEVENT ECONOMIC hoods 476

FURNITURE ACCORDING TO CUSTOM DESIGNS

As an expert in catering, we offer comprehensive aid in matching furniture specifically for your specific needs. Call us, and our consultant will help you create an offer that perfectly matches your requirements.

Contact us

+48 22 509 30 77

- pricing in 24h
- construction consulting
- technological solutions tailored to individual needs

Pro-ecological technologies

Our company sets new quality standards for the convenience of customers and the environment by eliminating any technical films from the production process.

Characteristics of our stainless steel furniture

All our products made of stainless steel are a monolithic welded or bolted structure according to the product's design requirements. All furniture is fitted with adjustable feet and a protective equipotential pin.

TABLES, SINKS, WASHBASINS (WALL-MOUNTED)

- include rear edge as standard

TABLE TOPS

- made of stainless steel
- reinforced underneath with double-laminated panel
- the edge of the plate at the rear is protected by a stainless steel profile

TABLE FEET

- made of square profiles
- adjustable feet in the range from +25 mm to -5 mm

TABLE BASES

- reinforced in the upper part with a metal frame or square profile
- clearance between the floor and the lower edge of the profile, shelves, or bottom of the furniture

DOORS

- made of two layers of sheet metal in the form of a stiffened can
- fitted with a magnetic latch
- fitted with a recessed handgrip (handle) made of ABS

SLIDING DOORS

- suspended in the body on a stainless steel guide and moved by means of rollers
- cradle at the bottom for easy disassembly of the door

RACKS

- rack shelves reinforced by bending the inside edge and using metal profiles (omega type)
- maximum load on the shelves is 70 kg/m^2
- adjustable feet in the range from +25 mm to -5 mm
- legs made of square profiles or angles

CABINETS

- cabinet bodies made of stainless steel
- cabinet legs made of square profiles
- cabinet shelves reinforced by bending the inside edge and using metal profiles (omega type)

DRAWERS

- made of stainless steel
- guide rails made of galvanized steel, three sections, ball-bearings, allowing full drawer extension
- assembly and disassembly of guides in the cabinet body does not require tools
- the drawer's front panel is made of two layers of sheet metal
- maximum load up to 25 kg
- fitted with a recessed handgrip (handle) made of ABS

TABLE TOPS WITH SINKS

- lowered from 5 to 15 mm around the perimeter of the top edge
- reinforced with metal profiles (omega type)
- equipped with a hole for a diameter tap min. 33 mm

SINK COMPARTMENTS

- made of stainless steel
- equipped with a siphon hole

BASINS

- made of stainless steel
- equipped with a blind hole for a diameter tap min. 33 mm

All prices quoted exclude Value Added Tax ("VAT")

WELDED FURNITURE

INOX PL POLISH PRODUCT 72h

Stainless steel welded are in stock. Thanks to our offer you can equip your kitchen in few days*.

PAGES: 467-471

*In some cases the order lead time may change

WASHBASIN

- compartment size 345x248 mm
- tap hole on the right ø 30 mm

For dispenser offer, see page 481

Code	W mm	D mm	H mm	Price net (€)
610000	400	295	150	**118,00**

WASHBASIN

- compartment built-up on three sides
- compartment size 330x300x150 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
610001	400	410	240	**195,00**

TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
614066	600	600	850	**350,00**

TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop inclined towards the compartment
- grooved drip surface
- right compartment
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
614306	1000	600	850	**417,00**

TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop inclined towards the compartment
- grooved drip surface
- left compartment
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
614106	1000	600	850	**417,00**
614126	1200			**451,00**

72h

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop
- the table with D=600 mm has 400x400x250 mm compartments
- the table with D=700 mm has 400x500x250 mm compartments
- ø 33 mm tap hole between compartments
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
614706	1000	600	850	**533,00**
614707	1000	700		**554,00**

72h

TABLE WITH A 2-COMPARTMENT SINK WITH WING DOORS

- high hygienic standard
- pressed tabletop
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
616306	1000	600	850	**762,00**

72h

TABLE WITH A 2-COMPARTMENT SINK WITH SLIDING DOORS

- high hygienic standard
- pressed tabletop
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
616407	1000	600	850	**912,00**

72h

For offer of overflow plugs with a strainer, see page 474

All prices quoted exclude Value Added Tax ("VAT")

TABLE WITH 1-COMPARTMENT BASIN

- compartment height h=300 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
611466	600	600	850	**333,00**
611486	800	600		**374,00**
611506	1000	600		**395,00**
611487	800	700		**400,00**

TABLE WITH 1-COMPARTMENT BASIN

- compartment height h=400 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
611686	800	600	850	**397,00**
611706	1000	600		**440,00**
611687	800	700		**442,00**
611707	1000	700		**483,00**

TABLE WITH 2-COMPARTMENT BASIN

- compartment height h=300 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
611606	1200	600	850	**642,00**
611607	1200	700		**643,00**

TABLE WITH 2-COMPARTMENT BASIN

- compartment height h=400 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
611806	1200	600	850	**705,00**

HANGING CABINET (SLIDING DOORS)

- adjustable shelf
- maximum shelf load 70 kg/m²

Code	W mm	D mm	H mm	Price net (€)
615603	1000	300	600	**466,00**
615623	1200	300	600	**490,00**
615604	1000	400	600	**413,00**
615624	1200	400	600	**434,00**

HANGING CABINET (WING DOORS)

- adjustable shelf
- maximum shelf load 70 kg/m²

Code	W mm	D mm	H mm	Price net (€)
615503	1200	400	600	**387,00**

WORKING TABLE WITH SHELF

- welded table
- tabletop reinforced with laminated board

Code	W mm	D mm	H mm	Price net (€)
612306	1000			**252,00**
612326	1200	600	850	**282,00**
612346	1400			**291,00**
612307	1000			**270,00**
612327	1200	700	850	**302,00**
612347	1400			**334,00**

WORKING TABLE WITH SLIDING DOORS

- adjustable shelf
- tabletop reinforced with laminated board

Code	W mm	D mm	H mm	Price net (€)
612006	1000	600	850	**549,00**
616126	1200	600	850	**606,00**
612007	1000	700	850	**669,00**
616127	1200	700	850	**773,00**

All prices quoted exclude Value Added Tax ("VAT")

STORAGE CABINET (WING DOORS)

- three adjustable shelves

72h

Code	W mm	D mm	H mm	Price net (€)
617106	1000	600	1800	**850,00**

UTILITY CABINET WITH WASHBASIN

- washbasin compartment built-in on three sides
- compartment size 320x300x150 mm
- vents
- adjustable shelf
- possibility of refitting doors

72h

Code	W mm	D mm	H mm	Price net (€)
617000	500	500	2000	**624,00**

PASS-THROUGH CABINET (SLIDING DOORS)

- two adjustable shelves
- maximum shelf load 70 kg/m²

72h

Code	W mm	D mm	H mm	Price net (€)
615386	800	600	1800	**1127,00**

UTILITY CABINET WITH WASHBASIN

- washbasin compartment built-in on three sides
- compartment size 320x300x150 mm
- vents
- adjustable shelf

72h

Code	W mm	D mm	H mm	Price net (€)
617010	1000	500	2000	**1118,00**

SCREW-JOINED FURNITURE FOR SELF-ASSEMBLY

INOX PL POLISH PRODUCT 72h

All of our furniture models are in stock. Thanks to our offer you can equip your kitchen in a few days*.

PAGES: 473-475

*In some cases the order lead time may change

INTERIOR TABLE WITHOUT SHELF

- legs joined using screws
- tabletop reinforced with laminated board

Code	W mm	D mm	H mm	Price net (€)
611066	600	600	850	**166,00**
611086	800	600	850	**177,00**
611106	1000	600	850	**200,00**
611127	1200	700	850	**252,00**

INTERIOR TABLE WITH SHELF

- legs and shelf joined using screws
- tabletop reinforced with laminated board

Code	W mm	D mm	H mm	Price net (€)
611266	600	600	850	**183,00**
611286	800	600	850	**212,00**
611306	1000	600	850	**239,00**
611326	1200	600	850	**271,00**
611346	1400	600	850	**291,00**
611386	1800	600	850	**366,00**
611307	1000	700	850	**270,00**
611327	1200	700	850	**302,00**
611357	1500	700	850	**331,00**
611387	1800	700	850	**397,00**

TABLE WITH SINGLE-COMPARTMENT SINK WITHOUT SHELF

- high hygienic standard
- pressed tabletop
- legs joined using screws
- ø 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 510-517

Sink with a hole diameter 52 mm

Code	W mm	D mm	H mm	Price net (€)
613466	600	600	850	**317,00**

TABLE WITH SINGLE-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop inclined towards the compartment
- grooved drip surface
- legs and shelf joined using screws
- ø 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
613306	1000	600	850	**417,00**

TABLE WITH A 2-COMPARTMENT SINK WITHOUT SHELF

- high hygienic standard
- pressed tabletop
- legs joined using screws
- ø 33 mm tap hole between compartments
- central compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
615106	1000	600	850	**447,00**

72h

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop
- legs joined using screws
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
613706	1000	600	850	**533,00**

72h

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- high hygienic standard
- pressed tabletop inclined towards the compartment
- grooved drip surface dla 613746
- legs and shelf joined using screws
- ø 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 510-517

Code	W mm	D mm	H mm	Price net (€)
613726	1200	600	850	**631,00**
613746	1400			**573,00**

72h

OVERFLOW PLUG WITH A SCREEN

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
  250 mm - Code 651220
  300 mm - Code 651225
  400 mm - Code 651235
- proper operation requires purchasing the plug socket - Code 651210

No.	Code	Product	Ø mm	H mm	Price net (€)
1.	**651235**	Plug	48	350	**25,50**
2.	**651225**	Plug	48	250	**20,50**
3.	**651220**	Plug	48	200	**19,10**
4.	**651210**	Plug socket	70	44	**15,00**

1 2 3 4

INOX

All prices quoted exclude Value Added Tax ("VAT")

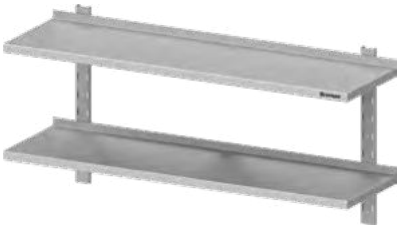
SINGLE HANGING SHELF, ADJUSTABLE

- shelf depth 270 mm

Code	W mm	D mm	H mm	Price net (€)
610010	1200	300	400	**84,40**

DOUBLE HANGING SHELF, ADJUSTABLE

- shelf depth 270 mm



Code	W mm	D mm	H mm	Price net (€)
610020	1200	300	660	**177,00**

STORAGE RACK SOLID SHELVES

- feet made from 30x30 mm profiles
- legs joined with shelves using screws
- maximum shelf load 70 kg/m²

Code	W mm	D mm	H mm	Price net (€)
610064	600	400	1800	**256,00**
610084	800	400	1800	**269,00**
610104	1000	400	1800	**307,00**
610105	1000	500	1800	**334,00**
610125	1200	500	1800	**345,00**
610106	1000	600	1800	**362,00**
610126	1200	600	1800	**375,00**

STORAGE RACK PERFORATED SHELVES

- feet made from 30x30 mm profiles
- legs joined with shelves using screws
- maximum shelf load 70 kg/m²

Code	W mm	D mm	H mm	Price net (€)
610305	1000	500	1800	**380,00**
610307	1000	700	1800	**422,00**

DRIVEVENT ECONOMIC HOODS

WALL MOUNTED BOX SHAPED EXHAUST HOOD

PL POLISH PRODUCT | INOX

- recommended for use with convection steam ovens
- hood with fan E1 of up to 1300 m³/h efficiency
- tube stub of 250 mm diameter
- electronic control with LED lighting IP 65
- light switch integrated with fan controller
- labirynth filter included
- grease tray with drainage stub pipe
- tight construction of exhausting chamber

Code	W mm	D mm	H mm	Fan power W	U V	Price net (€)
611000	1000	1200	450	180	230	**1497,00**
611200	1200	900	450	180	230	**1670,00**

WALL MOUNTED BOX SHAPED EXHAUST HOOD

PL POLISH PRODUCT | INOX

- hood with fan E3 of up to 2500 m³/h efficiency
- tube stub of 315 mm diameter
- electronic fan speed control adjustable with a knob
- electronic control with LED lighting IP 65
- light switch integrated with fan controller
- labirynth filter included
- grease tray with drainage stub pipe
- tight construction of exhausting chamber

Code	W mm	D mm	H mm	Fan power W	U V	Price net (€)
611800	2000	900	550	400	230	**2244,00**

All prices quoted exclude Value Added Tax ("VAT")

HYGIENE

Equipment helpful in hygiene management, as well as in maintaining HACCP system standards and other quality management systems in restaurants, hotels, bars and mass catering establishments.

Workwear 478-480
Safety cabinet 482
Waste container 483-485
Universal egg/knife sterilizer, insecticide lamps 486-487
Cleaning brushes, sweeping kit 488
Ozone generator, disinfection unit - fogger 490
Soap dispenser, hand towel dispenser 481, 489

Nino Cucino

CHEF'S BLOUSE

- unisex
- fastened with stainless steel latches
- ingredients: 35% COT, 65% PES (200-210 g/m²)
- sizes in table 1

1

2

3

1 CHEF'S SWEATSHIRT

- short sleve
- white

Code	Size	Price net (€)
634072	S	**23,90**
634073	M	**23,90**
634074	L	**23,90**
634075	XL	**23,90**

2 CHEF'S SWEATSHIRT

- long sleve
- white

Code	Size	Price net (€)
634052	S	**24,80**
634053	M	**24,80**
634054	L	**24,80**
634055	XL	**24,80**

3 CHEF'S SWEATSHIRT

- long sleve
- black

Code	Size	Price net (€)
634062	S	**26,10**
634063	M	**26,10**
634064	L	**26,10**
634065	XL	**26,10**

SIZE TABLES

- sizes in the tables are approximate

CHEF'S SWEATSHIRT (Table No.1)				
Size	Chest circumference	Back length	Sleve length	
			(long sleve)	(short sleve)
S	102-106	72-73	49-50	22
M	107-120	74-75	50-51	23
L	121-128	76-78	51-52	24
XL	128-142	79-82	53-54	25
XXL	143-149	83-84	54-55	26
XXXL	150-156	85-86	55-56	26

(Table No.2)		
Size	Height	Chest circumference
M	164-170	88-92
L	170-176	96-100
XL	176-182	104-108
XXL	182-188	112-116

All prices quoted exclude Value Added Tax ("VAT")

stalgast

V-NECK SWEATSHERT

- unisex
- white
- short sleve
- ingredients:
  35% COT, 65% PES (200-210 g/m²)
- sizes in table 1

Code	Size	Price net (€)
634103	M	**22,30**
634104	L	**22,30**
634105	XL	**22,30**

APRON

- female
- white
- fastened with stainless steel latches
- ingredients:
  35% COT, 65% PES (200-210 g/m²)
- sizes in table 3

Code	Size	Price net (€)
634083	M	**33,10**
634084	L	**33,10**

CHEF'S PANTS

- black
- 2 pockets
- with rubber at the waist
- sizes in table 3

Code	Size	Price net (€)
634803	M	**31,00**
634804	L	**31,00**
634805	XL	**31,00**

TOQUE

- circumference adjustment with velcro from 560 to 620 mm
- contains 35% cotton, 65% polyester

Code	Price net (€)
630601	**7,45**

CHEF'S HAT

- made of 100% fleece
- price per item

Code	H mm	K pcs	Price net (€)
507221	200	20	**0,65**
507251	250	20	**0,83**

CAP

- ingredients:
  65% polyester, 35% cotton
- keeps its shape long

Code	Price net (€)
634003	**7,20**

SIZE TABLES

- sizes in the tables are approximate

V-NECK SWEATSHERT (Table No.1)

Size	Chest circumference	Apron length
M	72-77	115-120
L	77-79	121-134
XL	79-81	135-147

APRON (Table No.2)

Size	Chest circumference	Apron length	Sleve length (long sleve)
M	86-90	108-109	49-50
L	91-100	109-110	50-51

PANTS (Table No.3)

Size	Circumference	Length
M	do 102	113
L	do 104	114
XL	do 106	115

Nino Cucino

PINAFORES

- white pinafore with white straps
- other pinafores have black straps

MINI PINAFORE

- practical double pocket 40x120/175x210 mm

Code	Colour	L mm	Price net (€)
634011	■	373	**9,95**
634013	■	373	**9,95**

MIDI PINAFORE

- practical double pocket 35x200/185x200 mm

Code	Colour	L mm	Price net (€)
634021	■	700	**10,50**
634022	□	700	**10,50**
634023	■	700	**10,50**
634025	■	700	**10,50**

MAXI PINAFORE

- no pockets

Code	Colour	L mm	Price net (€)
634031	■	1000	**12,10**
634033	■	1000	**12,10**

APRON

- contains 35% cotton, 65% polyester
- adjustable belt in model 634041, 634042

No.	Code	Colour	L mm	Price net (€)
1.	**634041**	■	920	**19,40**
2.	**634042**	■	920	**19,40**
3.	**634043**	■	960	**12,20**

All prices quoted exclude Value Added Tax ("VAT")

stalgast

PROTECTIVE GLOVES

- perfect for general protection
- excellent adhesion on dry and wet surfaces
- contoured shape ensures high comfort of use
- the inner side of the gloves is covered with flocked cotton which provides extra comfort of use
- length approx. 320 mm, material thickness approx. 0,7 mm

Code	Size	Price net (€)
505051	S	**2,99**
505052	M	**2,99**
505053	L	**2,99**
505054	XL	**2,99**

WATERPROOF APRON

- made of polyester knitted fabric coated with polyvinyl chloride
- material resistant to water, fats, disinfectants and mechanical damage
- material grammage: 350 grams/m²
- material thickness: 0.50 mm

Code	Colour	L mm	Price net (€)
634044	●	800	**17,80**

HAND TOWEL DISPENSER

- stainless steel
- dedicated for universal hand towels ZZ
- with max. size 270x100mm
- wall mounted
- visible quantity control
- lock with key

Code	W mm	D mm	H mm	Price net (€)
643000	275	105	365	**59,60**

INOX

SOAP DISPENSER

- stainless steel
- made for liquid soaps
- wall mounted
- visible usage level of soap
- reusable
- non spill valve

Code	W mm	D mm	H mm	V liters	Price net (€)
643500	100	65	155	0,5	**28,30**

INOX

SAFETY CABINET

- dedicated for social rooms in workplaces, schools to keep work and personal clothes
- powder coated steel
- vents for proper air circulation
- door lock
- easy to maintain clean
- visible card holder on door
- practical shelf and split chamber inside

Code	Description	W mm	D mm	H mm	Price net (€)
662001	1 door	400	450	1700	**128,00**
662006	2 doors	800	450	1700	**240,00**

Clothes rail with hooks

All prices quoted exclude Value Added Tax ("VAT")

TRASH CAN

INOX

- pedal mechanism allows contactless opening of the basket
- inner lining made of plastic, with holder

No.	Code	Description	Ø mm	H mm	V liters	Price net (€)
1.	**068201**	satin	300	440	20	**53,30**
2.	**068202**	gloss	300	440	20	**42,40**

TABLE BIN

INOX

- swing cover

Code	Ø mm	H mm	V liters	Price net (€)
068203	120	160	1,5	**13,20**

ASHTRAY WITH BIN FOR RUBBISH

INOX

- cigarette butt container
- non-slip rubber base improves stability of the basket and protects the floor against scratches
- ashtray 068213 powder coated

No.	Code	Description	Ø mm	H mm	V liters	Price net (€)
1.	**068211**	gloss	200	700	15	**59,40**
2.	**068212**	satin	200	700	15	**62,30**
3.	**068213**	black	200	700	15	**52,20**

WASTE CONTAINER

- made of high quality plastic
- slim design allows fitting the container in small spaces
- has comfortable grips for handling
- grip for easy emptying

Cover handle

Ergonomic handle

Grips for easy emptying

No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	**067060**	Waste container	507	272	632	60	**80,10**
2.	**067061**	Trash cover 067060	523	288	70	-	**65,50**

UNIVERSAL CONTAINERS

- recommended for use as waste containers
- certified for food contact, also recommended for use as food storage containers

WASTE CONTAINER 38 L

No.	Code	Product	Colour	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
4.	**068044**	Container	■	363	468	440	38	**41,00**
8.	**068048**	Cover	■	398	447	52	-	**12,90**

WASTE CONTAINER 75 L

No.	Code	Product	Colour	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
1.	**068751**	Container	■	455	558	590	75	**62,40**
2.	**068752**	Container	■	455	558	590	75	**62,40**
3.	**068753**	Container	■	455	558	590	75	**62,40**
4.	**068754**	Container	■	455	558	590	75	**62,40**
5.	**068761**	Cover	■	500	548	66	-	**11,20**
6.	**068762**	Cover	■	500	548	66	-	**11,20**
7.	**068763**	Cover	■	500	548	66	-	**11,20**
8.	**068764**	Cover	■	500	548	66	-	**16,40**

WASTE CONTAINER 120 L

No.	Code	Product	Colour	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
4.	**068128**	Container	■	520	630	700	120	**75,20**
5.	**068135**	Cover	■	565	614	59	-	**12,50**
6.	**068136**	Cover	■	565	614	59	-	**12,50**
7.	**068137**	Cover	■	565	614	59	-	**12,50**
8.	**068138**	Cover	■	565	614	59	-	**18,80**
9.	**068145**	Lid with a hole	■	185	568	129	-	**32,30**
10.	**068146**	Lid with a hole	■	185	568	129	-	**32,30**
11.	**068147**	Lid with a hole	■	185	568	129	-	**32,30**
12.	**068148**	Lid with a hole	■	185	568	129	-	**32,30**

WHEELED BASE

- fits waste containers with a capacity of 75 and 120 liters
- system fixing the container to the base

Code	Ø mm	H mm	Price net (€)
068144	464	168	**68,10**

All prices quoted exclude Value Added Tax ("VAT")

PP

1 LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068081	Lid for 068080	506	550	36	**14,00**
068121	Lid for 068120	575	620	36	**16,50**

2 LID WITH A HOLE

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068082	Lid with a hole for 068080	230	512	100	**18,00**

3 TILTED LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068083	Tilted lid for 068080	200	558	511	**33,80**
068123	Tilted lid for 068120	570	625	228	**29,50**

4 WASTE CONTAINER

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
068080	Waste container	455	490	610	80	**50,60**
068120	Waste container	510	550	690	120	**61,60**

5 WHEELED BASE

- wheelbase load capacity: 068084 - 100 kg, 068124 - 200 kg

Code	Product	Ø mm	H mm	Price net (€)
068084	Wheeled base for 068080	403	72	**33,70**
068124	Wheeled base for 068120	455	130	**42,70**

WASTE BAG STAND

- foot clamp button
- 2 wheels with brakes for easy movement of the stand
- intended for bags up to 120 l
- for indoor use

INOX

Code	W mm	D mm	H mm	Price net (€)
068000	420	580	960	**135,00**

INSECTICIDE LAMP

- UV lamp to combat flying insects
- quiet work, no odor
- for indoor use only
- wall-mounted, suspension or standing
- energy-efficient, high-performance device
- easy-to-clean housing with removable bottom tray
- trap with a high voltage grid
- has a chain handle
- working range:
  692211 - 20 m
  692216 - 30 m
  692221 - 50 m

Code	W mm	D mm	H mm	P1* W	U V	Price net (€)
692211	390	100	320	2x10	230	**51,00**
692216	500	95	320	2x15	230	**65,30**
692221	650	95	320	2x20	230	**69,00**

Code	Product	P1* W	Price net (€)
692010	Lamp for 692211	10	**3,72**
692015	Lamp for 692216	15	**4,16**
692020	Lamp for 692221	18	**4,63**

INSECTICIDE LAMP

- large, easy-to-clean tray
- strong and robust housing made of fireproof plastic
- can be hanged
- lifetime of LED lamps ~20,000 h
- working range:
- 692116 up to 80 m²
  692216 up to 100 m²
  692213 up to 150 m²

Code	W mm	D mm	H mm	P1* W	U V	Price net (€)
692116	437	100	265	2X4	230	**48,00**
692212	542	100	265	2X6	230	**55,00**
692213	696	100	265	2X8	230	**64,00**

Code	Product	U W	Price net (€)
692016	LED lamp for 692116	4	**9,67**
692012	LED lamp for 692212	6	**10,70**
692013	LED lamp for 692213	8	**11,80**

INSECTICIDAL LAMP, LED

- a spatter-free UV lamp with glue is designed to work against flying insects
- quiet operation, no smelling
- for indoor use only
- strong and durable housing made of fireproof plastic
- energy-saving and efficient device
- large, easy-to-clean tray
- operating range up to ~ 100 m²
- lifetime of LED lamps ~ 20,000 hours

Code	Product	W mm	D mm	H mm	L mm	P1* W	U V	Price net (€)
692315	Insecticidal lamp	532	140	320	-	2x6	230	**90,00**
692003	Glue for insecticide lamp 692315	-	-	-	-	-	-	**4,90**
692012	LED lamp for 692315	-	-	-	450	6	230	**10,70**

All prices quoted exclude Value Added Tax ("VAT")
*P1 power of fluorescent lamps

INSECTICIDAL LAMP WITH A FAN

- power cord length ~ 1 m
- waterproof grade: IPX4
- strong and durable housing made of fireproof plastic
- hanging option (wall, ceiling)
- powerful and quiet fan with a container for insects
- range of operation up to: ~ 750 m²
- UV lamp life: ~ 8,000 hours

Code	Product	Ø mm	H mm	M kg	P W	U V	Price net (€)
692265	Insecticidal lamp	320	580	3,8	40	230	**190,00**
692266	UV tube for lamp 692265	-	-		-	-	**14,00**

UNIVERSAL EGG/KNIFE STERILIZER

INOX

- device with UV lamps for surface disinfection of eggs, knives and utensils
- 30 eggs or 17 knives 320 mm long and 40 mm high can be disinfected at one time
- irradiation (sterilization) time: 150 seconds
- automatic lamp switches-off when the drawer is open
- chrome steel grille
- one irradiation cycle kills up to 100% of bacteria: salmonella, E. Coli, cocci, aerobes, coliform bacteria and fungi

Chrome steel grid

Control panel

Code	W mm	D mm	H mm	P W	U V	Price net (€)
690552	360	530	245	77	230	**415,00**

ROUND HAND BRUSH

- hard bristles

Code	Colour	Ø mm	H mm	Price net (€)
622333		100	95	**24,80**
622335		100	95	**24,80**

CLEANING BRUSH

- perfect for cleaning chopping boards
- cleans gaps and corners flawlessly

Code	Description	Colour	W mm	D mm	H mm	Price net (€)
667573	for hands		127	64	74	**5,74**

TABLETOP BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hanged on a hanger

Code	Colour	W mm	D mm	H mm	Price net (€)
667053		285	45	75	**8,77**

MULTIFUNCTION BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hanged on a hanger

Code	Colour	W mm	D mm	H mm	Price net (€)
667141		240	75	75	**10,60**
667143		240	75	75	**10,60**

SWEEPING KIT

- has wheels that make it easier to move around large surfaces
- lockable lid to prevent spillage
- brush holder included

Code	W mm	D mm	H mm	Price net (€)
669112	332	144	958	**35,20**

STOOL ON WHEELS

- possible load up to 160 kg
- it has wheels for movement, blocked by pressure
- surface coated with a soft non-slip material
- compliant with EN 14183:2003

Code	Ø mm	H mm	Price net (€)
669330	406	343	**98,40**

All prices quoted exclude Value Added Tax ("VAT")

AUTOMATIC SOAP DISPENSER

- contactless operation
- intended for gel soap
- simple and easy mounting on a wall or a stand item 643600
- made of durable plastic
- refillable tank
- non-spill valve
- fluid level control visor
- powered by 4 AA batteries (not included)

AUTOMATIC DISINFECTING LIQUID DISPENSER

- contactless operation
- designed for disinfecting liquids
- simple and easy mounting on a wall or a stand item 643600
- made of durable plastic
- refillable tank
- non-spill valve
- fluid level control visor
- powered by 4 AA batteries (not included)

STAND FOR AUTOMATIC DISPENSERS

- dedicated to dispensers 643520 and 642530
- made of powder coated steel
- dispenser cover made of stainless steel
- distance from the floor to the dispenser about 1020 mm
- drip tray included, distance from the dispenser about 157 mm

1 2

3

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	Price net (€)
1.	**643520**	Soap dispenser	-	140	107	235	1,1	**48,10**
2.	**643530**	Liquid dispenser	-	140	107	235	1,1	**52,50**
3.	**643600**	Stand for dispensers	170	-	-	1320	-	**43,10**

LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish makes it easier to grip slippery elements
- resistant to detergents, liquids as well to acids and alkalis
- acceptable for food contact

Code	L mm	Price net (€)
505021	300	**23,50**

DISINFECTION UNIT - FOGGER

- device for disinfestation of rooms, facilities and devices by means of fogging
- application: disinfestation, elimination of mosquito, flies, fumigation, odor removal, dust removal, temperature control and temperature reduction
- performance: up to 260 ml/min
- spraying range: up to 10 m
- working temperature 0-40°C
- fluid tank capacity: 4,5 l
- power cord length: 5 m
- weight: 4 kg

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
649450	460	260	430	4,5	3,5	1,2	230	**190,00**

OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 5000 mg/h (30-70 m³ / 45-90 min)
- one-time disinfection range up to 50 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,065 kW/230 V

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690620	180	280	180	0,065	230	**403,00**

OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 10000 mg/h (30-150 m³ / 30-90 min)
- one-time disinfection range up to 100 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,095 kW/230 V

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690640	180	280	180	0,095	230	**484,00**

OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 10000 mg/h (30-150 m³ / 30-90 min)
- housing material: stainless steel
- one-time disinfection range up to 100 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,10 kW/ 230 V

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691640	180	320	170	0,1	230	**636,00**

All prices quoted exclude Value Added Tax ("VAT")

DISHWASHING

19

Professional dishwashers guaranteeing the highest performance and speed of washing and scalding.

Dishwashers 493-500
Racks for dishwashers 501-504
Water softeners 504-507
Touchless washbasins 509
Water column for line 700 516
Fillers and taps 510-517
Organic waste shredders 508-509
Drip trays for plates 504

EVO 2 HY-NRG DISHWASHERS

MAXIMUM SAVINGS thanks to the innovative HY-NRG rinsing function. The system is based on a special pump that increases water pressure and technology that maintains the preset temperatures for individual processes. HY NRG also involves the precise and continuous dosing of water used for washing and rinsing.

HY-NRG means lower energy consumption due to using high-quality energy-saving components.

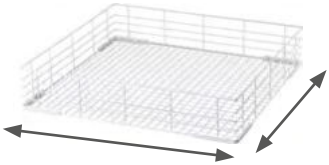
Thanks to the advanced technology, appliances in the HY-NRG series are ready to work 25 minutes after commissioning.

EVO 2 dishwashers are designed for large and medium catering establishments. Thanks to a specially prepared software and equipment, they do not require cleaning by staff after a full day of work. Cleaning can be done automatically.

LP57 - EFFICIENCY AND SIZE

Batch height
up to 620 mm

Basket size
up to 570/620 mm



LP57 EVO 2 POT AND TRAY SCALDER

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures
- quiet operation of the appliance
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- system HY-NRG maintains constant pressure
- and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 620 mm
- the appliance should have a water
- purifier instaled to protect it from scaling
- (cold water supply)
- adjustable feet (45 mm)

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
805020	Dishwasher with detergent dispenser and a rinse boosting pump	685	720	1690	11,42	400	**7727,00**

N1300 EVO 2 HOOD SCALDER

500 | 405 | INOX | 6°dH

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 405 mm
- batch inlet 430 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier instaled to
- protect it from scaling
- adjustable feet (45 mm)

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803055	Hood dishwasher	750	870	1500	11,42	400	**7373,00**
803056	Hood dishwasher with automatic water softener	750	870	1500	11,42	400	**7676,00**

N1000 EVO 2 HOOD SCALDER

500 | 405 | INOX | 6°dH

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 405 mm
- batch inlet 430 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier instaled to protect it
- from scaling
- adjustable feet (45 mm)

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
803050	750	870	1500	6,75	400	**6161,00**

All prices quoted exclude Value Added Tax ("VAT")

UNIVERSAL DISHWASHER WITH SANITIZATION FUNCTION N50 EVO 2

500 | 350 | INOX | 6°dH

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation of the appliance
- suitable for washing utensils, cutlery and glass
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- dishwasher with a built-in discharge pump has a system that automatically pumping out water from the compartment in case of no work in more than 3 hours
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 350 mm
- includes 2 baskets for plates, universal basket and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling (cold water supply)

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
802200	Universal dishwasher	600	635	855	6,6	400	**4263,00**
802201	Universal dishwasher with automatic water softener	600	635	855	6,6	400	**4508,00**
802202	Universal dishwasher with automatic water softener and drain pump	600	635	855	6,6	400	**5145,00**
802010	Base for universal dishwasher	575	560	450	-	-	**200,00**

THE OFFER COVERING BASKETS, WATER TREATMENT SYSTEMS AND ACCESSORIES CAN BE FOUND ON PAGES 501-507

STALGAST DISHWASHERS

- Stalgast undercounter dishwashers - finalist of the "Good design" contest

finalist of the competition DOBRY WZÓR 2017

POLISH QUALITY

Made in Poland:
Modern catering equipment factory in Radom.

In 2008, we launched a factory in Radom manufacturing stainless steel catering furniture, dishwashers, heating lines, serving lines and plastic catering accessories.

stalgast

HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- the appliance should have a water purifier instaled to protect it from scaling
- adjustable feet (45 mm)

INOX 415 500

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803021	Hood dishwasher manual	728	816	1505	10,8	400	**2948,00**

HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- digital temperature display for the boiler and compartment
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- the appliance should have a water purifier instaled to protect it from scaling
- adjustable feet (45 mm)

INOX 415 500

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803035	Hood dishwasher digital	728	816	1505	10,8	400	**3315,00**
803036	Hood-type dishwasher with built-in rinse boosting pump	728	816	1505	10,8	400	**4060,00**
803037	Hood type dishwasher with built-in rinse boosting pump and a drain pump	728	816	1505	10,8	400	**4293,00**

Top washing-rinsing arms

Pressed washing chamber

Ergonomic design of guides

Bottom washing-rinsing arms

Hood lifting handle

In 2017, thanks to our new series of dishwashers and glassware washers with sanitization function, we became a finalist of the Good Design Competition organized by the Polish Institute of Industrial Design in Warsaw (Instytut Wzornictwa Przemysłowego).

500 320 INOX

finalist of the competition DOBRY WZÓR 2017

UNIVERSAL DISHWASHER POWER DIGITAL

- professional dishwasher with sanitization function
- electronic control
- surface filter as standard
- dishwasher adapted to wash GN 1/1 trays
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801555	Universal dishwasher 500x500 with rinse-aid and detergent dispenser	565	685	835	6,4	400	**2020,00**
801556	Universal dishwasher 500x500 with rinse-aid, detergent dispenser and a drain pump	565	685	835	6,4	400	**2121,00**
801565	Universal dishwasher 500x500 with rinse-aid, detergent dispenser and a rinse boosting pump	565	685	835	6,4	400	**2222,00**
801566	Universal dishwasher 500x500 with rinse-aid, detergent dispenser, a drain pump and a rinse boosting pump	565	685	835	6,4	400	**2430,00**
802010	Base for universal dishwasher	575	560	450	-	-	**200,00**

All prices quoted exclude Value Added Tax ("VAT")

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser incleded in all model as a standard
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack size: 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier instaled to protect it from scaling

320 | 6°dH | 500 | INOX

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801505	Universal dishwasher with rinse-aid dispenser	565	685	835	4,9 / 3,4	400 / 230	**1656,00**
801506	Universal dishwasher with rinse-aid and detergent dispenser	565	685	835	4,9 / 3,4	400 / 230	**1782,00**
801507	Universal dishwasher with rinse-aid, detergent dispenser and drain pump	565	685	835	4,9 / 3,4	400 / 230	**1895,00**
801516	Universal dishwasher with rinse-aid, detergent dispenser and rinse boosting pump	565	685	835	4,9 / 3,4	400 / 230	**2000,00**
801517	Universal dishwasher with rinse-aid, detergent dispenser, drain pump and rinse boosting pump	565	685	835	4,9 / 3,4	400 / 230	**2121,00**
801021	Detergent dispenser	67	70	100	-	230	**98,00**
802010	Base for universal dishwasher	575	560	450	-	-	**200,00**

GLASSWARE WASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing glassware, cutlery and small plates
- height adjusted for glass and porcelain cleaning in models 801350, 801351 and 801352 - 250 mm, in models 801400, 801401 and 801402 - 300 mm
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 3 arms (washing and rinsing arms at the bottom, rinsing arm at the top)
- water consumption 2.4 liters/cycle
- rack sizes: 801350, 801351 and 801352 - 350x350 mm, 801400, 801401 and 801402 - 400x400 mm
- includes a universal glassware rack and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling

6°dH | 350 | 400 | INOX

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801350	Glassware dishwasher with rinse-aid and detergent dispenser	415	530	680	2,77	230	**1162,00**
801351	Glassware dishwasher with rinse-aid,detergent dispenser and a drain pump	415	530	680	2,77	230	**1242,00**
801352	Glassware dishwasher without dispensers	415	530	665	2,77	230	**1101,00**
801400	Glassware dishwasher with rinse-aid and detergent dispenser	465	565	720	2,77	230	**1252,00**
801401	Glassware dishwasher with rinse-aid, detergent dispenser and a drain pump	465	565	720	2,77	230	**1357,00**
801402	Glassware dishwasher without dispensers	465	565	700	2,77	230	**1202,00**
804012	Dishwasher base 400x400	475	460	630	-	-	**200,00**

DISHWASHER SET WITH BASE

- **dishwasher set with stand, with or without a detergent dispenser**
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser incleded in all model as a standard
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack size: 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier instaled to protect it from scaling
- base made of stainless steel, two levels of guide rails for 500x500 mm baskets
- base dimensions 575x560x450 mm (WxDxH)

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801501	Universal dishwasher with base	565	685	1285	4.9/3.4	400/230	**1840,00**
801502	Universal dishwasher with built-in detergent dispenser and base	565	685	1285	4.9/3.4	400/230	**1920,00**

All prices quoted exclude Value Added Tax ("VAT")

CUTLERY CUP

INOX

Code	Ø mm	H mm	Price net (€)
815020	115	145	**8,48**

CUTLERY CUP

PP

Code	Ø mm	H mm	Price net (€)
815010	115	145	**2,58**

CUTLERY CONTAINER

INOX

Code	Ø mm	H mm	Price net (€)
815025	120	140	**9,02**

CUTLERY CUP CONTAINER

- container without cups

PL POLISH PRODUCT

INOX

1

2

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**815300**	385	150	180	**56,90**
2.	**815400**	265	305	200	**62,00**

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE

Code	W mm	D mm	H mm	Price net (€)
063110	530	325	100	**11,90**

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE

Code	W mm	D mm	H mm	Price net (€)
063210	530	325	100	**8,69**

CUTLERY RACK

PP

Code	W mm	D mm	H mm	Price net (€)
815100	430	210	150	**11,80**

CUTLERY RACK

PP

PL POLISH PRODUCT

Code	W mm	D mm	H mm	Price net (€)
810100	500	500	100	**17,70**

PLATE RACK

PP

PL POLISH PRODUCT

Code	W mm	D mm	H mm	Price net (€)
810300	500	500	100	**17,70**

GLASSWARE RACK

PP

PL POLISH PRODUCT

Code	W mm	D mm	H mm	Price net (€)
810501	500	500	100	**17,70**

TRAY BASKET GN 1/1

PP

PL POLISH PRODUCT

Code	W mm	D mm	H mm	Price net (€)
810210	500	500	100	**17,70**

UNIVERSAL BASKET

PP

- fits into the glassware washer

Code	W mm	D mm	Price net (€)
810350	350	350	**25,90**
810400	400	400	**30,60**

PLATE RACK

PP

- for washing plates, glassware and trays
- fits into the glassware washer

Code	W mm	D mm	H mm	Price net (€)
810150	400	400	110	**25,00**

RACK TROLLEY

150kg

- for transporting baskets
- steel pipe handle
- all wheel are swivelling

Code	W mm	D mm	H mm	Price net (€)
810000	540	540	960	**164,00**

All prices quoted exclude Value Added Tax ("VAT")

GLASSWARE RACK

PL POLISH PRODUCT | PP

9pcs

16pcs

25pcs

36pcs

49pcs

Code	Description	W mm	D mm	H mm	Price net (€)
810900	9 pieces	500	500	104	**16,00**
811600	16 pieces	500	500	104	**19,80**
812500	25 pieces	500	500	104	**19,80**
813600	36 pieces	500	500	104	**19,80**
814900	49 pieces	500	500	104	**19,80**

BASKET ADAPTER

PL POLISH PRODUCT | PP

9pcs

16pcs

25pcs

36pcs

49pcs

Code	Description	W mm	D mm	H mm	Price net (€)
810910	9 pieces	500	500	45	**11,00**
811610	16 pieces	500	500	45	**11,00**
812510	25 pieces	500	500	45	**11,00**
813610	36 pieces	500	500	45	**9,90**
814910	49 pieces	500	500	45	**9,90**

PLATE DRIP TRAY

INOX 80kg

- possibility of storing up to 40 plates with Ø160 mm

Code	W mm	D mm	H mm	Price net (€)
010100	1000	255	500	**145,00**

PLATE RACK

- 17 compartment
- for basket 810400

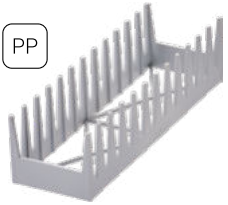
Code	W mm	D mm	H mm	Price net (€)
810401	340	100	80	**8,67**

PLATE PLASTIC RACK

PP

- 12 compartment
- for basket 810150

Code	W mm	D mm	H mm	Price net (€)
810120	295	90	75	**6,13**



WATER FILTER

- reduce the carbonate hardness of drinking water
- they prevent limescale in connected terminal appliances
- they rackd heavy metal ions, e.g. lead and copper
- reduce water cloudiness
- reduce organic contaminants affecting the water's taste
- they remove chlorine residues in filtered and tap water

The filter consists of a head and a replaceable cartridge mounted to the head

1

2

3

1 HEAD

- heads with factory-preset bypass 0% or 30%
- JG8 or 3/8" connection
- 30% bypass heads intended for supplying boiler appliances

Code	Product	Description	Price net (€)
822801	Purity C head by-pass 30%	3/8" connection	**53,60**
822800	Purity C head by-pass 0%	JG8 connection	**53,60**

2 HEAD CARTRIDGE

Code	W mm	D mm	H mm	S liters	Price net (€)
822825	149	149	554	5889	**256,00**
822827	124	123	476	3464	**164,00**
822829	117	108	421	2086	**112,00**
822831	117	108	265	831	**71,00**

3 WATER METER

- 3/8" thread
- flow range 10-100 liters/h

Code	Price net (€)
823998	**132,00**

All prices quoted exclude Value Added Tax ("VAT")

WATER FILTER

- prevents limescale in connected appliances
- it rackds heavy metal ions, e.g. lead and copper
- reduce organic contaminants affecting the water's taste
- guarantees longer service life of connected appliances

WATER FILTER

- universal water filter
- electronic measurement and display module: automatic indication of the remaining filter capacity, information on exceeding the filter's capacity

Electronic measurement and display module

Code	Product	Ø mm	H mm	S liters	Price net (€)
823402	Purity 450	249	408	4217	**829,00**
823401	Removable cartridge for 823402	-	-	4217	**140,00**

WATER FILTER

- prevents deposits and dirt in convection steam ovens

Code	Product	Ø mm	H mm	S liters	Price net (€)
823045	Purity 450 Steam	249	408	3680	**699,00**
823046	Removable cartridge for 823045	-	-	3680	**166,00**

WATER FILTER

- prevents the formation of deposits in dishwashers
- ensures optimal quality of washing glassware, cutlery and dishes

Code	Product	W mm	D mm	H mm	S liters	Price net (€)
824130	Purity 1200 Clean	288	255	550	12000	**1188,00**
824131	Removable cartridge for 824130	-	-	-	12000	**252,00**

HEAD

- fits filters 822060, 822080 and 822850
- connection 3/8

Code	Price net (€)
822185	**47,00**

CARTRIDGE

- quick and easy replacement
- chlorine reduction ~ 85%
- improves the taste and smell of water
- water pH stabilization
- 822060 designed for devices serving drinking water, perfect for making espresso froth
- 822080 designed for ice cube makers, coffee machines and vending machines
- 822850 designed for convection ovens, coffee machines, vending machines

Code	Product	S liters	Price net (€)
822060	Cartridge - ONE MG+	6000	**117,00**
822080	Cartridge - ONE UF	8000	**145,00**
822850	Cartridge - ONE C	18500	**75,00**

WATER FLOW COUNTER

- 3/8 nut
- max. programmable amount of L 99500
- the meter shows the current flow and the remaining amount of water before replacement of the cartridge
- fits filters 822060, 822080 and 822850
- water flow 1.5 - 14 l / min
- sound signaling informing about the need to replace the cartridge
- powered by AAA batteries supplied in the set

Code	Price net (€)
823850	**70,00**

COARSE WATER FILTER

- the coarse nanotube filter is intended for installation on water connection lines
- extends the life of the resin in all water softeners and water conditioners
- protects appliances against contamination
- 100 µm filtration
- transparent lampshade allows viewing the degree of contamination in the cartridge
- 3/4" connection

1

2

No.	Code	Product	Ø mm	H mm	K pcs	M kg	Price net (€)
1.	**820011**	Coarse water filter	84	180	-	1,5	**23,30**
2.	**820010**	Removable cartridge	-	-	1	-	**5,55**

All prices quoted exclude Value Added Tax ("VAT")

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- maximum water flow ~ 8.33 l/min
- automatic regeneration depends on water consumption
- the regeneration process does not block the operation of powered appliances
- maximum water temperature up to 45°C
- salt container approx. 10 kg
- the cartridge should be regenerated with salt tablets (Code 820999)
- automatic

Code	W mm	D mm	H mm	U V	Price net (€)
822998	200	360	510	230	**515,00**

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- semi-automatic control system
- regeneration process initiated by pressing the regeneration button
- the cartridge should be regenerated with salt (Code 820999)

Code	W mm	D mm	H mm	U V	Price net (€)
822990	180	420	500	230	**350,00**

WATER SOFTENER

- appliance reducing water hardness
- reduces limescale deposits in appliances and extends the operation of heaters
- maximum temperature of flowing water 45°C
- the cartridge should be regenerated with salt (Code 820999)
- recommended water meter (Code 823998)

Code	Ø mm	H mm	V liters	Price net (€)
820081	185	410	8	**120,00**
820121	185	510	12	**137,00**
820161	185	610	16	**173,00**

SALT TABLETS

- salt in the form of tablets

Code	M kg	Price net (€)
820998	10	**6,94**
820999	25	**12,80**

OVERFLOW PLUG WITH A SCREEN

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
  250 mm (Code 651220)
  300 mm (Code 651225)
  400 mm (Code 651235)
- proper operation requires purchasing the plug socket (Code 651210)

INOX

No.	Code	Product	Ø mm	H mm	Price net (€)
1.	**651235**	Plug	48	350	**25,50**
2.	**651225**	Plug	48	250	**20,50**
3.	**651220**	Plug	48	200	**19,10**
4.	**651210**	Plug socket	70	44	**15,00**

ORGANIC WASTE SHREDDERS

- the shredder breaks down waste in a stream of cold water into microparticles, and drains them in liquid form into the sewage system.
- allows shredding:
  vegetable and fruit peelings
  small chicken bones
  egg shells
  coffee grounds without filters
  melon shell
  cooked meat

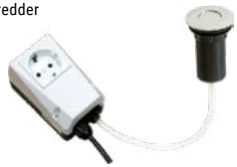
ORGANIC WASTE SHREDDER

- shredder disc made of stainless steel
- auto-reverse affecting the grinder's trouble-free operation
- Quick-Lock™ mounting kit for quick installation
- overload protection, manual reset
- grinding compartment capacity from 1 to 1.7 liters
- built-in pneumatic switch

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
650001	205	312	8,8	0,4	230	**1123,00**

PNEUMATIC SWITCH

- for assembly with 650001 shredder



Code	Price net (€)
650090	**73,30**

All prices quoted exclude Value Added Tax ("VAT")

ORGANIC WASTE SHREDDER

INOX

- shredder compartment made of stainless steel
- overload protection
- pneumatic switch included

Code	Ø mm	H mm	N rpm	P kW	U V	Price net (€)
650025	170	330	4000	0,56	230	**190,00**

ORGANIC WASTE SHREDDER

- flange made of aluminum alloy
- overload protection
- pneumatic switch included

Shredder mechanism made of stainless steel

Code	Ø mm	H mm	N rpm	P kW	U V	Price net (€)
650022	174	387	4200	0,56	230	**238,00**

CONTACTLESS WASHBASIN WITH A KNEE SWITCH AND A TAP

INOX

- easy, hygienic knee operation by pressing the front panel
- rim spout included
- made of stainless steel
- dimensions of the chamber: ~ diameter 350 mm and depth 120 mm

Code	W mm	D mm	H mm	Price net (€)
610004	400	400	225	**286,00**

CONTACTLESS WASHBASIN WITH KNEE SWITCH, TAP AND A SOAP DISPENSER

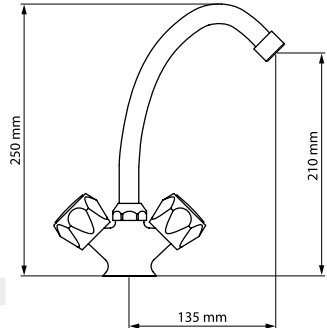
INOX

- easy, hygienic knee operation by pressing the front panel
- the set includes a tap, soap dispenser, hydraulic jack, assembly elements and 1/2 inch ~50 cm hoses
- made of stainless steel
- chamber dimensions: ~400x335x205 mm

Code	W mm	D mm	H mm	Price net (€)
610005	400	330	570	**257,00**

WASHBASIN TAP

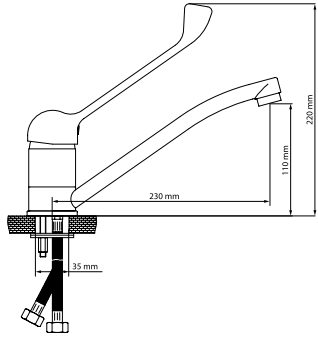
- single-hole washbasin tap
- sink-mounted tap, required hole in the sink ø 33-35 mm



Code	Price net (€)
651100	**81,20**

WASHBASIN TAP

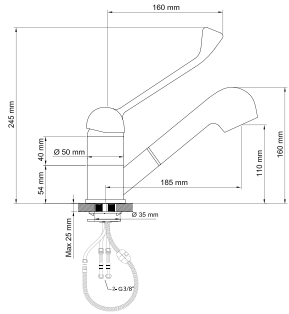
- single-hole elbow washbasin tap
- sink-mounted tap, required hole in the sink ø 33-35 mm



Code	Price net (€)
651110	**107,00**

SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- sink-mounted tap, required hole in the sink ø 40mm

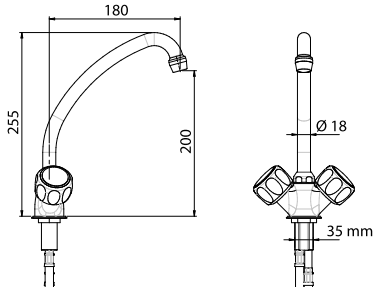


Code	Price net (€)
651111	**168,00**

All prices quoted exclude Value Added Tax ("VAT")

WASHBASIN TAP

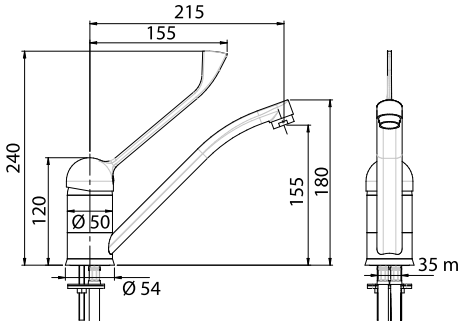
- single-hole washbasin tap
- required hole in the sink ø 33-35mm



Code	Price net (€)
651102	**91,40**

WASHBASIN TAP

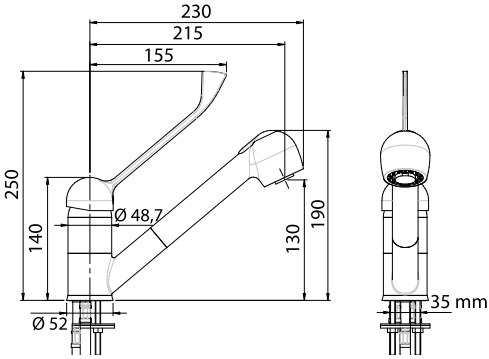
- single-hole elbow washbasin tap
- required hole in the sink ø 33-35mm



Code	Price net (€)
651112	**110,00**

SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- required hole in the sink ø 33-35mm



Code	Price net (€)
651113	**184,00**

SHOWER FAUCET

- single-hole faucet recommended for "open" kitchens

required hole in the sink ø 33-35mm

Code	Price net (€)
651114	**361,00**

FAUCET WITH EXTENDABLE SHOWER

- single-hole faucet recommended for "open" kitchens

required hole in the sink ø 33-35mm

Code	Price net (€)
651115	**465,00**

All prices quoted exclude Value Added Tax ("VAT")

NON-CONTACT FAUCET WITH INFRARED SENSOR

- required hole in the sink ø=33 mm
- powered by electricity with a voltage of 100-240 V
- can be powered by batteries 4xAA 1.5 V in case of power failure
- operating pressure, min/max 0.5 ÷ 8 bar (recommended 3 bar)
- maximum sensor distance 10 cm ± 2 cm - water flow 6 l / min at a pressure of 3 bar

Code	Price net (€)
651116	**598,00**

PREMIUM SHOWER SET

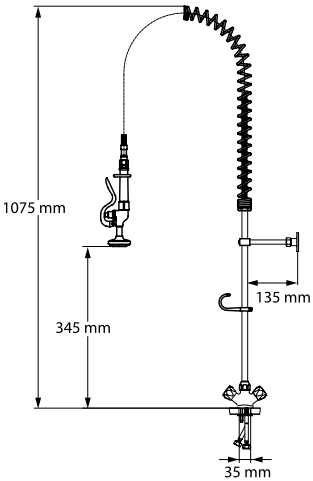
- can be hanged on the ceiling
- spring handle
- maximum water flow ~ 12l/min / ~ 3 bar
- with a 1/2'' tip included as standard
- recommended water temperature 5-85°C
- recommended working pressure ~0.5-3 bar

Code	L mm	Price net (€)
651201	3000	**217,00**

FILLERS

FILLER

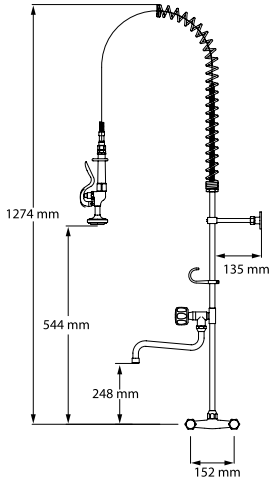
- standing faucet, 1-hole with spray washer
- standing faucet fastened to the sink table, with wall bracket
- required hole in the sink ø 33-35mm



Code	Price net (€)
651512	**290,00**

FILLER

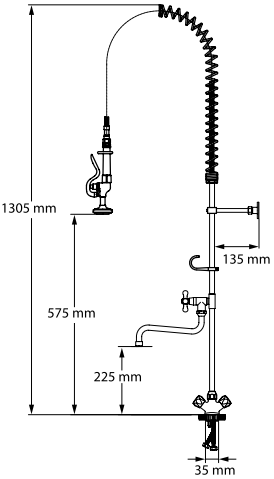
- standing faucet, 2-hole with spray washer and spout
- standing faucet fastened to wall, with wall bracket



Code	Price net (€)
651542	**390,00**

FILLER

- standing faucet, 1-hole with spray washer and spout
- standing faucet fastened to the sink table, with wall bracket, required hole in the sink ø 33-35mm

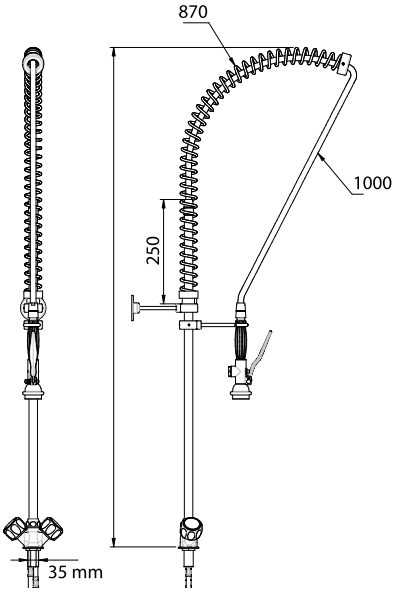


Code	Price net (€)
651522	**373,00**

All prices quoted exclude Value Added Tax ("VAT")

FILLER

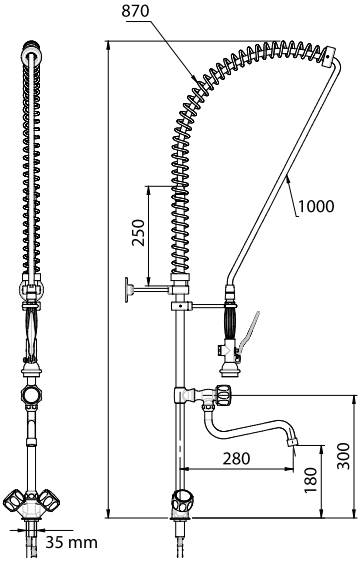
- standing faucet, 1-hole with spray washer
- required hole in the sink ø 33-35mm



Code	Price net (€)
651513	**316,00**

FILLER

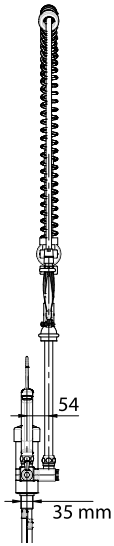
- standing faucet, 1-hole with spray washer and spout
- required hole in the sink ø 33-35mm

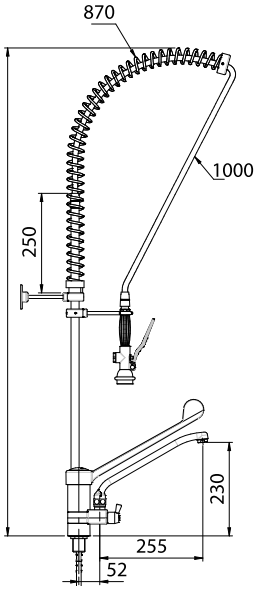


Code	Price net (€)
651524	**377,00**

FILLER

- standing faucet, 1-hole with spray washer and elbow spout
- required hole in the sink ø 33-35mm

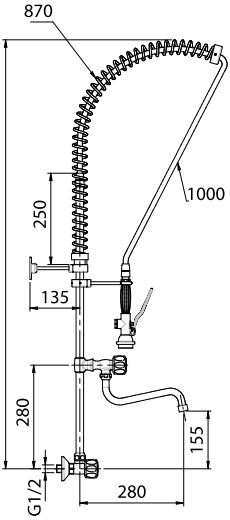




Code	Price net (€)
651525	**506,00**

FILLER

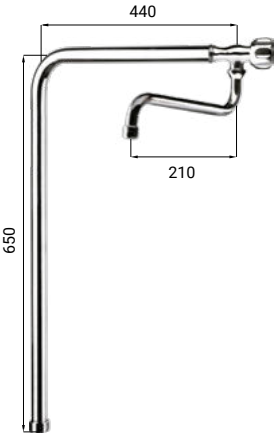
- standing faucet, 2-hole with spray washer and spout (wall-mounted)



Code	Price net (€)
651543	**372,00**

WATER COLUMN FOR LINE 700

- dedicated for island assembly of 700 line appliances



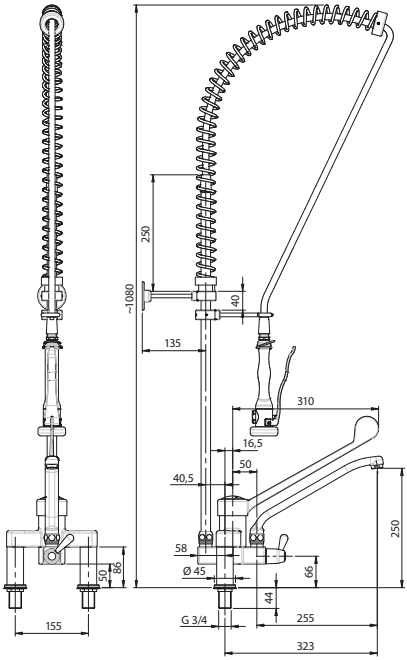
Code	H mm	Price net (€)
651601	675	**231,00**

All prices quoted exclude Value Added Tax ("VAT")

ELBOW FILLER WITH SPOUT AND SHOWER

- required hole in the sink ø 27

Code	Price net (€)
651527	**629,00**



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