

Fine Dine

PROFESSIONAL TABLETOP & BAR



CANDOLA
VÁŠEŇ PRO STOLOVÁNÍ

INTERNATIONAL CATALOGUE
2023

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

Fine Dine
PROFESSIONAL TABLETOP & BAR

International
Products Catalogue
2023

PORCELAIN

TABLE ACCESSORIES

GLASSES

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BAR

PERFECTLY SERVED

WE KNOW WHAT WE DO

1

WE HAVE A SOLID BACKGROUND ON THE MARKET

We are a part of an international group, whose purpose and mission is to produce and sell, through a network of dealers, top quality solutions for the catering industry. We offer branded products with distinct quality and style. We are dedicated to bring you a product range of which we are proud. Fine Dine's commitment translates to direct and immediate availability of products from our warehouse in Central Europe and from supporting warehouses of our dealers across the country.



2

WORKING WITH PASSION

We create our offer with pride and commitment - we analyse all new products and trends on the European and global markets. The most important in our business are our clients' needs, therefore we identify our goals with their success.

3

WE ADVISE, BECAUSE WE HAVE THE KNOW-HOW

Just tell us about your needs and we will show you possibilities. Together we will choose the best solution adjusted to the profile of the place, its tasks and staff. Our sales force is created by people with years of experience in the HoReCa industry. Thanks to the knowledge of our Regional Sales Managers and employees in other departments, we provide services at the highest level.

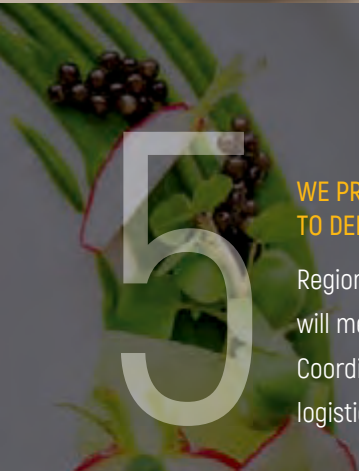




4

CONSTANT VERIFYING OF OUR SERVICES QUALITY

We build new sales channels, constantly expand our offer, we invest in people and optimize processes. We work with renowned chefs and bartenders, who contribute to designing products directed to you. We are not only up to date – we are ahead of the trends and try to set the course.



5

WE PROVIDE SUPPORT THANKS TO DEDICATED REPRESENTATIVES

Regional Sales Manager prepares an offer that will meet all your expectations and the Sales Coordinator from the office level takes care of logistics and orders fulfillment.



6

WE HAVE OUR OWN WAREHOUSES AND ADVANCED LOGISTICS

Thanks to them we are able to deliver the goods to the customer very quickly. Fine Dine's leading idea is the availability of goods directly and immediate delivery from our central warehouse in Poland and from our partners' support warehouses throughout the country.



PORCELAIN

TABLE ACCESSORIES

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BAR



I like to create,
to design
new flavors

I always try to set myself the highest goals in pursuing my great passion, which is cooking. I am also happy to see that people like my dishes - that I can please them. Culinary art is an area in which development is endless, I am constantly educating myself and I am proud that I will be supported on this path by Fine Dine – a company with which I share the same values – passion, ambition, as well as the constant pursuit of excellence. In Great Britain for 2019 (National Chef of the Year 2019)."

A handwritten signature in black ink that reads "KUBA Winkowski".

Chef Kuba Winkowski
Ambassador Fine Dine

Winner of the prestigious Industry Title of the Best Chef in Great Britain for 2019 (National Chef of the Year 2019).



In my career, I have seen many bartenders working on improperly selected equipment. To release completely the passion in them their work tools should be carefully selected. It will increase significantly the business profitability and affect its further development.

Barmatic – is a brand that I know well. I consult, approve projects and co-create products, which are directed to you.

Tomek Matek

Barmatic Ambassador

Multiple Bartender World Champion in the Flair category

The head of the ROOTS Cocktail Bar at the "Vodka House" in Warsaw

Let's make
a great bar
together



Fine Dine

CHURCHILL

CHURCHILL



FLAGSHIP SHOWROOM

We recommend a visit to our flagship showroom located in Warsaw. You can see there the best solutions for each type of gastronomic establishment. Our employees will be happy to provide you with information about products and answer all questions. We invite You from Monday to Friday from 8.00 a.m. to 4.00 p.m. See you there!

BARTENDER ACADEMY FINE DINE

Established a few years ago, it turned out to be a perfect source of bartending knowledge for thousands of customers, companies and a meeting place for global industry authorities.

The knowledge we provide relates to any types of bars, ranging from cafe places, through fresh points, pubs, clubs and restaurants. Training that take place cyclically are also available in LIVESTREAMING technology.

This allows authorized people to participate even when it is impossible to appear in the Academy facility.



Recommended by
the Association of Polish
Bartenders

We are a company that is constantly improving and increasing the quality level of manufactured products and services. This is evidenced not only by our beliefs and opinions of our clients, but also by tests and certificates of leading European certification bodies. In 2019, we implemented the ISO 9001: 2015 quality management system, confirming the high standard of organization of all processes in our company. In 2020, we obtained the AQAP certificate, which places us among the accredited suppliers of NATO troops. This year, we also did not rest on our laurels – the implementation and application of the ISO 14001: 2015 Environmental Management System standards, confirmed by a certificate, guarantees that all our production and distribution activities are carried out in accordance with the principles of environmental protection and activities aimed at reducing the consumption of raw materials and energy.



We have included environmental protection in the company's business strategy:

- we are abandoning plastic as a filler for product packaging in favor of bioplastic and recycled paper
- 90% of our packaging is made from recycled material or from certified production
- 90% of refrigeration devices operate on ecological agents
- we segregate waste in all our locations
- our cars will be hybrids or plug-in hybrids only by the end of 2022
- we reduced the number of business trips, partially moving to remote meetings
- we raise the environmental awareness of the team
- we cooperate with producers who care about environmental protection
- we limit printed correspondence and send invoices by e-mail

Thank you for caring for our planet with us.





PARTNERSHIP



INTERNATIONAL
BARTENDERS
ASSOCIATION

BARMATIC brand devices have been recommended by the international bartending community represented by INTERNATIONAL BARTENDERS ASSOCIATION. The quality, durability and applied technologies distinguished BARMATIC products from among the whole range of international manufacturers of bar equipment. BARMATIC has become a model solution for creating a bar space.

Established in 1951 by seven of the world's most important bartending organizations. Years later, it became the most powerful organization associating bartenders from over 64 countries. The goal of the IBA guild is to maintain high standards of the profession and to show development paths for its members.



ASSOCIATION OF POLISH BARMEN
– the most important Polish organization of bartenders, as the only one belonging to the world association IBA

PARTNER OF THE CULINARY COMPETITION

SIRH/+
BOCUSE D'OR
POLAND 2023

Bocuse d'Or is the most prestigious culinary competition in which great emphasis is placed on creativity, technique, taste and texture. The event is aimed at promoting and developing young talents, promoting the diversity of culinary heritage and gastronomy.





FINE DINE STAND FOR PLATES

code	mm
991181	100x170x(H)115



FINE DINE CUTLERY SUITCASE

code	mm
991186	



FINE DINE CUTLERY STAND

code	mm
991184	460x460x(H)1700

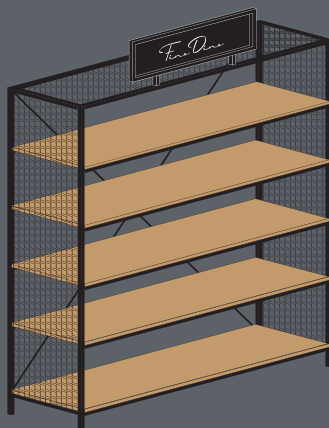
FINE DINE PRESENTATION SYSTEM

Our company owes its success to unique products - modern and reliable as well as exemplary cooperation with dealers network. We have prepared for our distributors a special presentation system at favorable prices.



FINE DINE EXHIBITION TABLE

code	mm
991185	1800x900x(H)750



FINE DINE EXHIBITION STAND

code	mm
991182	1380x450x(H)2250



FINE DINE SALES RACK

- possibility of any configuration
- to order

OUR BRANDS:

AMER★BOX

ARCOROC

BARMATIC

PORLAND

BARUP
THE BARWARE

C&S
Chef & Sommelier

CAMBRO

RAINBOW BUFFET
FineDine

Hamilton Beach
COMMERCIAL

FineDine

EARTH COLOURS
FineDine

VITRIFIED PORCELAIN
FineDine

Chef
de cuisine
depuis 1884

MEPRA
S.p.A.
H & R DIVISION

DÉGLON
COUTELIER DEPUIS 1921

VICTORINOX

bisetti
Italy

CHURCHILL

BARFLY
— MIXOLOGY GEAR —

DEGRENE
PARIS

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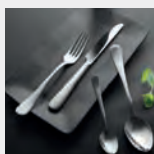


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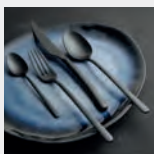


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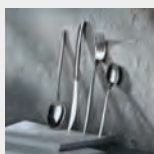
Cutlery



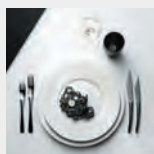
Navarino line
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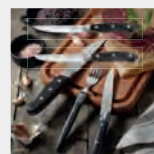
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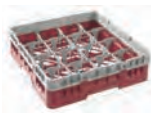


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ASIAN CONCEPT

Gastronomy has been booming for some time now when it comes to places serving Asian-style dishes. People like to go to bars and restaurants for sushi, ramen or pad thai. This cuisine is characterized by fresh ingredients and excellent spices. Serving meals in many parts of Asia is considered

to be an element of culture and national identity, so you must not forget about the appropriate tableware. At Fine Dine, the selection of products for this segment of the restaurant market is as rich and varied as the flavors of Asia.



1. Silk deep plate 774731, 774700; p. 46
2. Beryl conical bowl 772850; p. 49
3. Beryl flat plate 772812, 772836; p. 48
4. Lazur ramekin 774748; p. 50



①

⑤

AMERICAN CONCEPT

American cuisine has been very popular in the world for many years. Burgers have permanently found their way to the menu of many restaurants and it is no longer just inexpensive fast food. The market is developing strongly towards exquisite, quality sandwiches. American restaurants attract not only with burgers and fries, but also with a kitchen full of steaks, grilled dishes and characteristic desserts. At Fine Dine you will find burger and steak plates in many colors and sizes, serving boards, fries baskets as well as sharp and sturdy steak cutlery.

1. Ceramic mug for fries 9428110; p. 149
2. Iris deep coupe plate 778210; p. 35
3. Twilight flat plate 04ALM004956; p. 73
4. Corfu steak knife, p. 230
5. Wooden pepper mill 7152LNL; p. 153







SPANISH CONCEPT

Spanish cuisine delights with an explosion of colors, aromas and Mediterranean flavors. The most famous Spanish dishes are undoubtedly paella and gazpacho, but tapas also compete for this honorable title. There are countless versions of tapas, cold and warm snacks that are served with drinks in Spain or as an appetizer before the main course, have also gained recognition in our native restaurants. We pay more and more attention to the way food is presented, so when serving tapas, we recommend a selection of tableware in many sizes, functions and colors to guarantee your guests a real Spanish fiesta.

1. Cast iron frying Pan, integral with metal handles, 832233; p. 147
2. Ashen baking dish 04ALM001676, 04ALM001668; p. 68
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7. Ashen rectangular tray 04ALM001508; p. 67

④



CHURCHILL®

As one of the world's leading manufacturers of high-quality ceramic tableware, Churchill has a long history of delivering innovative, top-quality and functional products to the catering market. Established in 1795, the company has been producing ceramics for 225 years in Stoke on Trent, England, and using a combination of rich historical experience and the latest technological advances. The Churchill brand enjoys great recognition around the world and a strong reputation as a manufacturer and reliable supplier of high-quality porcelain. The international presence of the Churchill brand is constantly expanding. To date, Churchill products are used in catering facilities in more than 70 countries around the world, thanks to a strong global network of distributors.



PORLAND

Porland is the first and only producer to use a special recipe with an unusually high content of alumina for the production of porcelain. Designed to suit all kinds of gastronomy applications, Alumilite porcelain represents a milestone in the history of tableware. The products combine the most popular and preferred features of various types of porcelain: the same surface resistance as hard porcelain and the warm cream color of soft porcelain. Strengthened structure, transparency, high mechanical and surface strength, as well as a creamy color, make Porland porcelain a product you dreamed of. Durability is confirmed by a lifetime warranty against edge chipping in flat plates.





VITRIFIED PORCELAIN

Fine Dine

Fine Dine porcelain is traditional Vitrified porcelain dedicated as the best in its class for the catering market. Depending on the line it is characterized by warm, creamy or snow-white colour. Perfectly smooth surface is free of any defects and has a solid quality and enamel thickness. Porcelain is made of high quality materials free of toxic ingredients (e.g. lead and cadmium).

The perfect proportion between thickness and weight of porcelain guarantees that it is friendly in use. Thick edges protect against edge chipping and allow to use in convection-steam ovens and microwaves. Double firing in high temperatures (1050 and 1400 °C) ensures adequate durability of material which is confirmed by a 5-year warranty for edge chipping (flat elements).



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY



EARTH COLOURS

Fine Dine

Fine Dine Earth Colours is fancy tableware characterized by exceptional ornamentation imitating shapes and colours of nature. It's both high quality hand decorated Vitrified porcelain that is covered by 5-year warranty for edge chipping as well as selected ones stoneware's composite, a bit less resistant to damage mechanically but perfect in its form and colour.

BUFFET

KITCHEN

CATERING

BAR

NEW

FINE DINE EARTH COLOURS

AMMONITE LINE

The Ammonite collection brings to mind historical fossils with a spiral shape. This unusual colour combination, as well as the interesting structure of the plates, will emphasize the uniqueness of each dish served on this tableware. This line is characterized by incredible durability that will endure the hardships of the kitchen of the most demanding restaurants.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



FLAT PLATE

code	mm	pcs
200186	ø300	6
200193	ø270	12
200209	ø210	12



HIGH EDGE PLATE

code	mm	pcs
200216	ø290	12
200223	ø210	12



PASTA PLATE

code	mm	pcs
200230	ø300	6
200247	ø260	6



OVAL PLATE

code	mm	pcs
200261	300x160	12
200278	200x110	12



TRIANGULAR PLATE

code	mm	pcs
200292	260	12
200285	190	12



BOWL

code	mm	pcs
200254	ø200	12

5 FD Earth 5 year warranty

www.candola.cz

FINE DINE EARTH COLOURS

VERDE LINE

It's time for green to reign not only on the plates but to be part of them. Green is the colour of nature, which adds elegance and uniqueness to this tableware. The design, the multitude of elements, and the versatility of the Verde collection are a combination that will work great in the interiors of most restaurants.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)

NEW



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



FLAT PLATE

5	code	mm	pcs
	200308	ø300	6
	200315	ø270	12
	200322	ø210	12



HIGH EDGE PLATE

code	mm	pcs
200339	ø290	12
200346	ø210	12



PASTA PLATE

code	mm	pcs
200353	ø300	6
200360	ø260	6



OVAL PLATE

code	mm	pcs
200384	300x160	12
200391	200x110	12



TRIANGULAR PLATE

code	mm	pcs
200414	260	12
200407	210	12



BOWL

code	mm	pcs
200377	ø200	12

5 FD Earth 5 year warranty



FINE DINE EARTH COLOURS

GALAXY LINE

Porcelain Galaxy provides an opportunity to stock up on elegant and fashionable plates, platters and bowls with a guarantee of durability and strength of the product. This contemporary tableware is specially designed for casual and dynamic venues. Offering an unparalleled combination of quality, durability and good looks, the Galaxy collection is competitively priced and has the parameters to meet all your needs.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



FLAT PLATE

code	mm	pcs
768822	ø300	6
768839	ø270	6
768846	ø210	12



HIGH EDGE PLATE

code	mm	pcs
768884	ø290	6
768891	ø210	12



PASTA PLATE

code	mm	pcs
768945	ø300	6
768952	ø260	6



OVAL PLATE

code	mm	pcs
769119	290x160	6
769126	200x110	12



BOWL

code	ml	mm	pcs
768969	400	ø200	12



TRIANGULAR PLATE

code	mm	pcs
700181	210	6
700198	270	6

5 FD Earth 5 year warranty



FINE DINE EARTH COLOURS

ESSENCE LINE

Essence uses the concept of original shapes to reflect our changing lifestyle and provide a truly unique dining experience.

The neutral gray tones used on the white porcelain softly add color to your presentation and offer the freedom to mix and match a variety of tableware.

This rugged collection brings a fresh look to your table setting and is the perfect choice for a casual bistro effect or adding a dash of innovation to casual dining.



FLAT PLATE

5	code	mm	pcs
	768853	ø300	6
	768860	ø270	6
	768877	ø210	12

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



HIGH EDGE PLATE

code	mm	pcs
768907	ø290	6
768914	ø210	12



OVAL PLATE

code	mm	pcs
769140	290x160	6
769157	200x110	12



PASTA PLATE

code	mm	pcs
768921	ø300	6
768938	ø260	6



TRIANGULAR PLATE

code	mm	pcs
769171	270x270	6
769164	210x210	6



BOWL

code	ml	mm	pcs
768976	400	ø200	12



5 FD Earth 5 year warranty

FINE DINE EARTH COLOURS

LINES: SERENITY AND INFINITY

Create an elegant setting for your dishes thanks to the unique tableware with original decorations.

The modern and graceful embossing on the Serenity and Infinity collections is inspired by the depth of the ocean. The added value is the fact that porcelain has the durability and technical parameters required in the catering environment.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



FLAT PLATE



5	SERENITY		INFINITY	
	mm	code	code	pcs
	ø300	789087	789179	6
	ø270	760192	789155	6
	ø210	760185	789148	6

HIGH EDGE PLATE



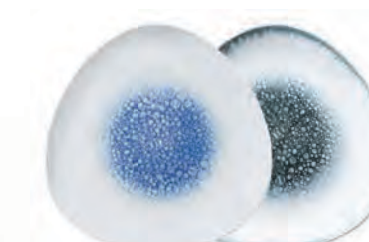
5	SERENITY		INFINITY	
	mm	code	code	pcs
	ø290	760222	789223	6
	ø210	760215	789216	6

PASTA PLATE



5	SERENITY		INFINITY	
	mm	code	code	pcs
	ø300	789094	789209	6
	ø260	760239	789193	6

TRIANGULAR PLATE



5	SERENITY		INFINITY	
	mm	code	code	pcs
	270x270	769218	769195	6
	110x110	769201	769188	6

BOWL



5	SERENITY		INFINITY	
	mm	code	code	pcs
	ø200	760208	789186	6

FINE DINE EARTH COLOURS

LINES: CRUST AND NORDIC

Manufactured from the highest quality magnesium oxide reinforced porcelain, the Crust and Nordic collections offer a unique texture and finish with a rugged natural look. This collection is distinguished from others by its exceptional strength and durability, as well as high resistance to thermal shocks. The matt surface and embossing give the tableware a unique character and bring a sense of uniqueness to each table. The cutlery can be easily washed in the dishwasher and used to reheat dishes in the microwave oven. It is the best choice for professionals.

Material: Magnesia porcelain
Firing temperature: 1280°C
Heat resistance: 180°C

FLAT PLATE



	CRUST	NORDIC	
mm	code	code	pcs
ø230	779347	779422	6
ø270	779354	779439	4
ø300	779361	779446	3

SHALLOW BOWL



	CRUST	NORDIC	
mm	code	code	pcs
ø200	779378	779453	4



PASTA PLATE



	CRUST	NORDIC	
mm	code	code	pcs
ø275	779415	779491	4

BOWL FOR SOUP WITH A LID



	CRUST	NORDIC	
mm	code	code	pcs
ø140	769829	769867	6



RECTANGULAR PLATE



	CRUST	NORDIC	
mm	code	code	pcs
295x148	769836	769874	3
335x205	769843	769881	2

RECTANGULAR PLATE



	CRUST	NORDIC	
mm	code	code	pcs
468x100	769850	769898	6

BOWL



	CRUST	NORDIC	
mm	code	code	pcs
ø110	779385	779460	6

RAMEKIN



	CRUST	NORDIC	
mm	code	code	pcs
ø70x(H)40	779408	779484	12

SERVING PLATE WITH HANDLE



	CRUST	NORDIC	
mm	code	code	pcs
300x220x(H)30	779392	779477	4



FINE DINE EARTH COLOURS

LINES: VANILLA, IRIS, DAHLIA, ARANDO, OLIVE

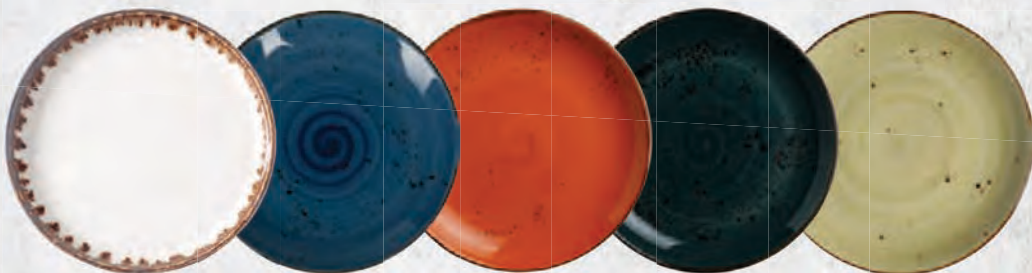


A rich collection of hand-decorated porcelain in four juicy colors. Match the orange, blue, navy blue and grey elements for a unique and surprising table look, and the food will look just as good as it tastes. The tableware is durable and resistant, designed to withstand the hardships of use in a professional kitchen.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



FLAT PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
5						
mm	code	code	code	code	code	pcs
ø190	781142	778180	778395	778609	777978	6
ø240	781159	778197	778401	778616	777985	6
ø260	781166	778203	778418	778623	777992	6

* applies to selected products

HIGH EDGE PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø210	781463	778333	778548	778753	778128	6
ø270	781296	778326	778531	778746	778111	4

COUPE PLATE



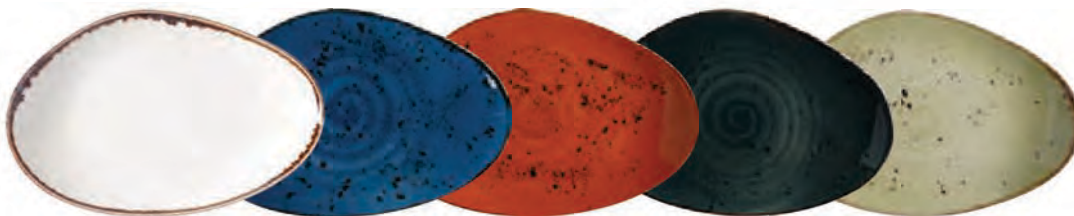
	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø230	781173	778210	778425	778630	778005	6

PASTA PLATE



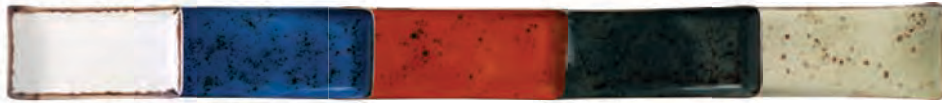
	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø270	781234	778258	778463	778678	778043	6

ORGANIC SHAPE PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
350x210	781227	778241	778456	778661	778036	6

SERVING PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
215x90	781081	778135	778340	778555	769959	6
215x120	781098	778142	778357	778562	769966	6
215x180	781111	778159	778364	778579	769973	6

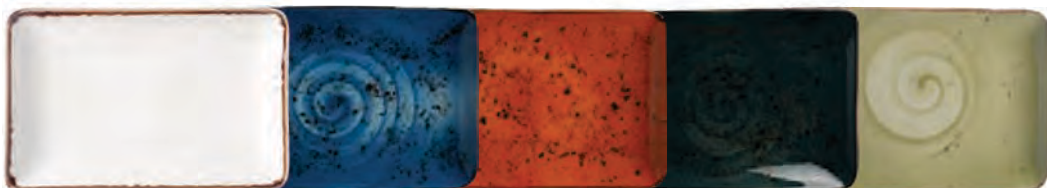
RECTANGULAR PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
300x150	769638	769652	769645	769676	769669	6



RECTANGULAR PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
300x200	781197	778234	778449	778654	778029	6

PRESENTATION
PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
270x240	781623	779750	779767	779774	779743	6

BOAT BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
250x160	781180	778227	778432	778647	778012	6

STACKABLE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø80	781128	778166	778371	778586	769980	24
ø120	781135	778173	778388	778593	769997	12

BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø150	781241	778265	778470	778685	778050	6

COUPE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø250	781494	779804	779811	779828	779798	6

SHALLOW BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø200	781470	778814	778821	778838	778807	6



MUG



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
280	781487	779965	779972	779989	779958	6

ESPRESSO CUP



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
90	781258	778272	778487	778692	778067	6

SAUCER 

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø115	781265	778289	778494	778708	778074	6

CAPPUCCINO
CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
350	781272	778296	778500	778715	778081	6

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø160	781289	778302	778517	778722	778098	6

COFFEE CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
250	769485	769508	769492	769522	769515	6

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø140	769539	769553	769546	769577	769560	6

BEVERAGE POT



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
500	769584	769607	769591	769621	769614	6

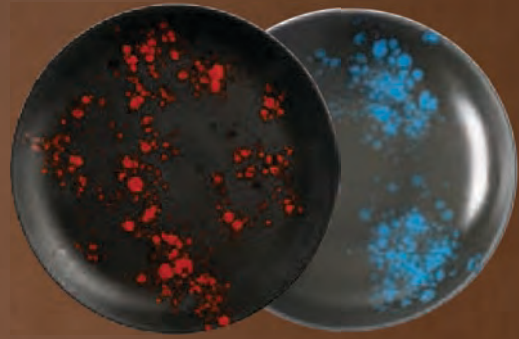
CREAMER



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
85	769683	769706	769690	769720	769713	6



FLAT PLATE



5	BLOOM		FLORA	
	mm	code	code	pcs
	ø190	778968	779996	6
	ø260	778975	780794	6

LINES: BLOOM AND FLORA

Our Bloom collection is made of black porcelain, with contrasting flecks adding a touch of casual elegance to the matte finish. Each piece is unique and looks almost too good to be true, but is still dishwasher safe and microwaveable.

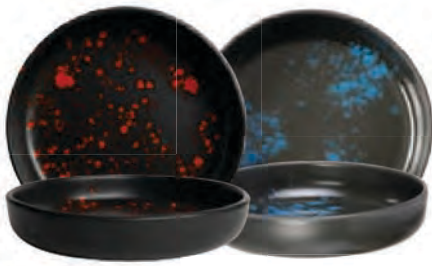
PASTA PLATE



5	BLOOM		FLORA	
	mm	code	code	pcs
	ø280	779002	780831	6

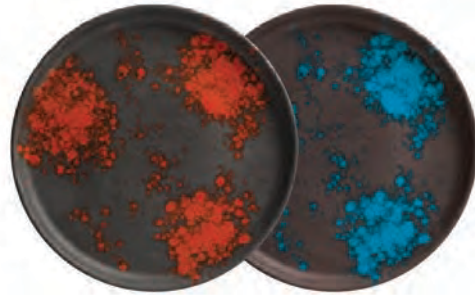


SHALLOW BOWL



	BLOOM	FLORA	
mm	code	code	pcs
ø200	779019	780848	4

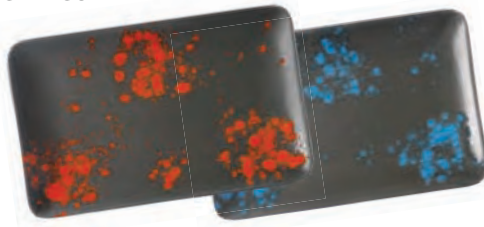
HIGH EDGE PLATE



	BLOOM	FLORA	
mm	code	code	pcs
ø270	778982	780824	6

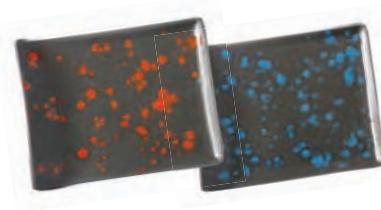


RECTANGULAR PLATE



	BLOOM	FLORA	
mm	code	code	pcs
300x200	779859	780886	6

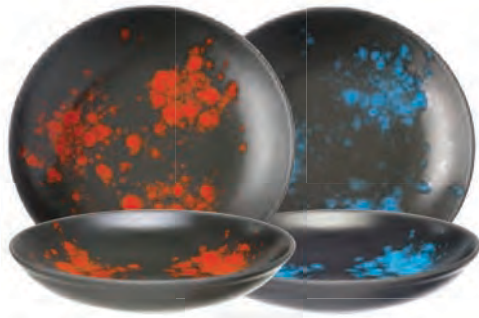
SERVING PLATE



	BLOOM	FLORA	
mm	code	code	pcs
215x90	779866	780893	6
215x120	779873	780930	6
215x180	779880	780947	6



DEEP PLATE



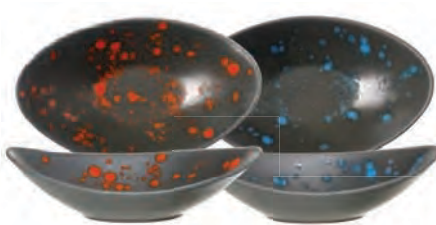
	BLOOM	FLORA	
mm	code	code	pcs
ø230	779842	780879	4

COUPE BOWL



	BLOOM	FLORA	
mm	code	code	pcs
ø250	779835	780862	6

BOAT BOWL



	BLOOM	FLORA	
mm	code	code	pcs
250x160	779897	780954	4

BOWL



	BLOOM	FLORA	
mm	code	code	pcs
ø150	779903	780961	6

ESPRESSO CUP



	BLOOM	FLORA	
ml	code	code	pcs
90	779910	780978	6

SAUCER **5**

	BLOOM	FLORA	
mm	code	code	pcs
ø115	779927	780985	6

CAPPUCCINO CUP



	BLOOM	FLORA	
ml	code	code	pcs
350	779934	781067	6

SAUCER **5**

	BLOOM	FLORA	
mm	code	code	pcs
ø160	779941	781074	6

* applies to selected products

FINE DINE EARTH COLOURS

LINES: OPAL, TURKUS, ONYX, NEFRYT

Porcelain characterized by an exceptional resistance of the glaze. The blaze of colours enables highlighting the unique composition of any dish.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5-years warranty for edge chipping
 (all flat elements)



FLAT PLATE



	OPAL	TURKUS	ONYX	NEFRYT	
5					
mm	code	code	code	code	pcs
ø210	777701	775110	775028	775295	12
ø270	774465	774496	774588	774526	12
ø300	774472	774502	774595		6

PASTA PLATE



	OPAL	TURKUS	ONYX	NEFRYT	
mm	code	code	code	code	pcs
ø260	777718	775127	775035	775301	6

STACKABLE BOWL



	OPAL	TURKUS	ONYX	NEFRYT	
mm	code	code	code	code	pcs
ø120	777732	775158	775066	775332	6

CUP WITH SAUCER



	OPAL	TURKUS	ONYX	NEFRYT	
ml	code	code	code	code	pcs
90	777763	775189	775097	775363	12
230	777770	775196	775103	775370	6

FINE DINE EARTH COLOURS

LINES: SILK, TOPAZ, BERYL, LAZUR, MOON, WATERFALL

Fine Dine Earth Colours porcelain was inspired by the lively shades of nature and the changing seasons of the year. It provides unlimited presentation options. Every product is hand made, which gives the porcelain an eclectic appearance.

Material: selected stoneware composite
 Firing temperature: 850°C and 1320°C
 Heat resistance: 150°C



SILK FLAT PLATE

code	mm	pcs
774694	ø254	3
774687	ø207	5



SILK DEEP PLATE

code	mm	pcs
774731	ø203	2
774700	ø152	5



SILK RECTANGULAR DISH

code	mm	pcs
774717	272x150	3



SILK PRESENTATION PLATE

code	mm	pcs
781753	ø203	3



SILK DEEP PRESENTATION BOWL

code	mm	pcs
781777	ø267	2
781760	ø216	3



SILK DIP DISH

code	mm	pcs
781746	ø89	12



SILK CONICAL BOWL

code	mm	pcs
774724	ø225	2



SILK GOURMET BOWL

code	mm	pcs
770993	ø270	6
774762	ø190	12



SILK RAMEKIN - SET OF 12 PCS

code	mm	pcs
774779	ø50	12

SILK LINE

Silk delights with unique, inspired nature design. Modern shapes and connection of glazed surface with mat one makes perfect proposition for specialized Chefs in gourmet cuisine.



LINES: BERYL, LAZUR AND TOPAZ

Fine Dine Earth Colours porcelain was inspired by the lively shades of nature and the changing seasons of the year. It provides for unlimited presentation options.

Every product is hand made, which gives the porcelain an eclectic appearance.



FLAT PLATE



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø254	781784	772812	772805	3
ø207	781791	772836	772829	5

DEEP PLATE



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø203	781838	772911	772904	2
ø152	781821	772898	772881	5



RECTANGULAR
DISH



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
272x150	781814	772874	772867	2



ORGANIC SHAPE PLATE



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
265x190	769812	769805	769799	3

TOPAZ ASIAN
BOWL



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø225x(H)90	781807	772850	772843	2

DIP DISH



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø89	781715	781722	781739	12

BOWL



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø240	769751	769744	769737	3

OVAL BOWL



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
265	769782	769775	769768	2



TOPAZ ASIAN BOWL



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø197	781685	781692	781708	3

RAMEKIN
- 12 PCS.



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø50	781845	774755	774748	12



MOON LINE

Moon line is a natural, primal and unique in touch. Craft style of mat, structural stoneware as well as contrasting colour will meet expectations of the most demanding.



MOON FLAT PLATE

code	mm	pcs
781647	ø279	3
781630	ø254	3



MOON ORGANIC SHAPE PLATE

code	mm	pcs
774793	ø330	2
774786	ø260	3



MOON OVAL PLATE FOR SERVING

code	mm	pcs
774816	ø355	3
774809	ø250	5



MOON BOWL

code	mm	pcs
774823	ø210	3



MOON GOURMET BOWL

code	mm	pcs
781661	ø270	1
781654	ø190	3



MOON ASIAN BOWL

code	mm	pcs
781678	ø203	2





glaze with increased resistance
does not absorb water
repeatable colour
temperature resistance up to 240°C
dishwasher safe and microwave safe



PORLAND CERAMICS

**LINES: IRONSTONE, IRISSA,
GENESIS, NATURA**

The Ironstone, Genesis, Irissa, Natura collections include thoughtful, functional and affordable items in a variety of shapes and sizes that easily withstand professional use. This stunning series features an exciting and informal assortment of decorated plates, platters, bowls and accessories made of ceramic composite in four colours. Offering an unparalleled combination of resistance, exceptional durability and an original look, the collections are competitively priced and have features that will satisfy all your requirements.

Material: high-strength ceramic composite
Firing temperature: 1180°C
Heat resistance: 240°C
Warranty: 1 year for chipping edges
(applies to flat plates)



IRONSTONE LINE

The Ironstone tableware harmonizes with a modern, minimalist and loft decor, it will be perfect for casual restaurants. The collection consists of two types of shallow plates in several sizes, soup plates, bowls and cups and is made of resistant stoneware, fired at a very high temperature. Metallic accents are distributed unevenly, which resembles hand-painted dishes, this decoration perfectly emphasizes the uniqueness of the dishes and the chef.



IRONSTONE FLAT PLATE

1	code	mm	pcs
	04SWA000041	ø280	6
	04SWA000049	ø220	6
	04SWA000057	ø170	6



IRONSTONE PRESENTATION PLATE

code	mm	pcs
04SWA000033	ø300	6



IRONSTONE WALLED PLATE

code	mm	pcs
04SWA000017	ø300	6
04SWA000001	ø270	6
04SWA000089	ø210	6
04SWA000081	ø150	6

* 1-year edge chipping warranty applies to selected products



IRONSTONE DEEP PLATE

code	mm	pcs
04SWA000105	ø230	6



IRONSTONE DEEP PLATE COUPE

code	mm	pcs
04SWA000073	ø280	6



IRONSTONE BOWL

code	mm	pcs
04SWA000129	ø140	6



IRONSTONE BOWL

code	mm	pcs
04SWA000065	ø140	6



IRONSTONE BOWL WITH HANDLE

code	mm	pcs
04SWA000097	ø140	6



IRONSTONE RECTANGULAR DISH

code	mm	pcs
04SWA000025	280x150	2



IRONSTONE MUG

code	ml	pcs
04SWA000009	295	6



IRISSA LINE

The assortment includes thoughtful, functional and inexpensive components in a variety of shapes and sizes that easily withstand trials of professional use.

This stunning series features an exciting and informal assortment of decorated plates, platters, bowls and accessories made of durable stoneware. No two pieces of this tableware will look exactly the same, and the intensity of the pattern will vary from one piece to another, creating the impression of being handcrafted for an even more interesting presentation of the dishes.



* Warranty: 1 year for chipping edges
– applies to selected products



IRISSA FLAT PLATE

code	mm	pcs
04SWA000043	ø280	6
04SWA000051	ø220	6
04SWA000059	ø170	6



IRISSA PRESENTATION PLATE

code	mm	pcs
04SWA000035	ø300	6



IRISSA WALLED PLATE

code	mm	pcs
04SWA000019	ø300	6
04SWA000003	ø270	6
04SWA000091	ø210	6
04SWA000083	ø150	6



IRISSA DEEP PLATE

code	mm	pcs
04SWA000107	ø230	6



IRISSA DEEP PLATE COUPE

code	mm	pcs
04SWA000075	ø280	6



IRISSA BOWL

code	mm	pcs
04SWA000131	ø140	6



IRISSA BOWL

code	mm	pcs
04SWA000067	ø140	6



IRISSA BOWL WITH HANDLE

code	mm	pcs
04SWA000099	ø140	6



IRISSA RECTANGULAR DISH

code	mm	pcs
04SWA000027	280x150	2



IRISSA MUG

code	ml	pcs
04SWA000011	295	6



GENESIS LINE

Elements of the Genesis collection are created with a strong emphasis on innovation and design. Unique and exciting, it is perfect for a casual and family dining celebration. Interesting colors will make the tableware perfectly fit into today's trends. Plates, bowls and cups made of a selected stoneware composite imitate the shapes and colors of nature. Due to the production technology, each element is unique.



* Warranty: 1 year for chipping edges – applies to selected products



GENESIS FLAT PLATE

code	mm	pcs
04SWA000045	ø280	6
04SWA000053	ø220	6
04SWA000061	ø170	6



GENESIS PRESENTATION PLATE

code	mm	pcs
04SWA000037	ø300	6



GENESIS WALLED PLATE

code	mm	pcs
04SWA000021	ø300	6
04SWA000005	ø270	6
04SWA000096	ø210	6
04SWA000088	ø150	6



GENESIS DEEP PLATE

code	mm	pcs
04SWA000112	ø230	6



GENESIS DEEP PLATE COUPE

code	mm	pcs
04SWA000080	ø280	6



GENESIS BOWL

code	mm	pcs
04SWA000133	ø140	6



GENESIS BOWL

code	mm	pcs
04SWA000070	ø140	6



GENESIS BOWL WITH HANDLE

code	mm	pcs
04SWA000104	ø140	6



GENESIS RECTANGULAR DISH

code	mm	pcs
04SWA000029	280x150	2



GENESIS MUG

code	ml	pcs
04SWA000013	295	6



NATURA LINE

The carefully selected color, pattern and shape of the Natura tableware will work in inn restaurants or taverns, it will strengthen the familiar concept of the place by combining food and ingredients with the interior design and color scheme. The collection will be the perfect complement to casual dishes, enhancing their presentation and giving chefs more opportunities to be creative.



 STACKABLE
  WASH
  MICRO
  CERAMIC



NATURA FLAT PLATE

code	mm	pcs
04SWA000048	ø280	6
04SWA000056	ø220	6
04SWA000064	ø170	6



NATURA PRESENTATION PLATE

code	mm	pcs
04SWA000040	ø300	6



NATURA WALLED PLATE

code	mm	pcs
04SWA000024	ø300	6
04SWA000008	ø270	6
04SWA000094	ø210	6
04SWA000086	ø150	6



NATURA DEEP PLATE

code	mm	pcs
04SWA000110	ø230	6



NATURA DEEP PLATE COUPE

code	mm	pcs
04SWA000078	ø280	6



NATURA BOWL

code	mm	pcs
04SWA000136	ø140	6



NATURA BOWL

code	mm	pcs
04SWA000072	ø180	6



NATURA BOWL WITH HANDLE

code	mm	pcs
04SWA000102	ø140	6



NATURA RECTANGULAR DISH

code	mm	pcs
04SWA000032	280x150	2



NATURA MUG

code	ml	pcs
04SWA000016	295	6

* Warranty: 1 year for chipping edges
- applies to selected products

PORLAND LYKKE BROWN

Lykke Brown revolves around the philosophy of gathering more of those precious moments of joy, spending happier times at home, creating a pleasant atmosphere at meals, being in the moment, and sharing it with your loved ones. At Porland, we believe happiness comes from being perfectly in tune with nature, hence, Lykke contains pastel colours, natural textures, and minimalist designs, along with color harmonies that bear nature's positivity. Lykke's environmentally friendly manufacturing ensures we are giving back to the nature, to be able to keep being inspired from its beauty. Since 1976, Porland strives for perfection by means of experience, innovative approaches, and modern manufacturing techniques. We are, and we will be dedicated to share and multiply the joy and happiness in living spaces through our massive product range.

Material: Alumilite porcelain

Firing temperature: 1050° and 1350°C

Heat resistance: 180°C





FLAT PLATE

code	mm	pcs
04ALM005950	ø310	6
04ALM005943	ø250	12
04ALM005935	ø170	12



WALLED PLATE

code	mm	pcs
04ALM005791	ø300	6
04ALM005786	ø270	6
04ALM005776	ø180	12



OVAL PLATE

code	mm	pcs
04ALM005961	325x234	6
04ALM005955	274x197	6



BOWL

code	mm	pcs
04ALM005805	ø100	24



BOWL COUPE

code	ml	mm	pcs
04ALM005973	44	ø270	6
04ALM005801	42	ø220	6



SAUCEBOAT

code	ml	mm	pcs
04ALM005987	200	86x66x(H)77	24

PORLAND SEASONS

LINES: MAGMA, AMBER, SUN, SAND, ASHEN, LAGUNA, STONE, COAL

All colors of Seasons porcelain can be freely combined to create a unique table setting. Thanks to a special production process and hand-applied decorations on the edges, each product is original and unique. Made of Alumilite porcelain with over 30% aluminum oxide (alumina) for unmatched durability.

Material: Alumilite porcelain
 Firing temperature: 1050° and 1350°C
 Heat resistance: 180°C
 Warranty: lifetime edge chip
 (applies to selected products)

FLAT PLATE



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø300	04ALM002282	04ALM002280	04ALM002281	04ALM002279	04ALM002278	04ALM002277	04ALM002451	04ALM002276	6
ø280	04ALM001500	04ALM001498	04ALM001499	04ALM001497	04ALM001496	04ALM001495	04ALM002450	04ALM001522	6
ø240	04ALM001658	04ALM001656	04ALM001657	04ALM001655	04ALM001654	04ALM001653	04ALM002449	04ALM001652	12
ø180	04ALM001492	04ALM001488	04ALM001490	04ALM001486	04ALM001485	04ALM001483	04ALM002448	04ALM001521	12

COUPE PLATE



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø300	04ALM003459	04ALM003458	04ALM003460	04ALM003461	04ALM003462	04ALM003457	04ALM003463	04ALM003456	6
ø260	04ALM001506	04ALM001504	04ALM001505	04ALM001503	04ALM001502	04ALM001501	04ALM002452	04ALM001523	6
ø210	04ALM001665	04ALM001663	04ALM001664	04ALM001662	04ALM001661	04ALM001660	04ALM002476	04ALM001659	12



* applies to selected products



 STACKABLE
  WASH
  MICRO
  PORCELAIN



 PORTLAND



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

PLATE ON FOOT



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
260x(H)62	04ALM001950	04ALM001948	04ALM001949	04ALM001947	04ALM001946	04ALM001945	04ALM002458	04ALM001944	6

DEEP PLATE



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
200x(H)51	04ALM002759	04ALM002761	04ALM002762	04ALM002763	04ALM002764	04ALM002760	04ALM002765	04ALM002758	6



PIZZA PLATE



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø320	04ALM001482	04ALM001473	04ALM001474	04ALM001472	04ALM001471	04ALM001470	04ALM002447	04ALM001520	6
ø280	04ALM001651	04ALM001649	04ALM001650	04ALM001648	04ALM001647	04ALM001646	04ALM002446	04ALM001645	6



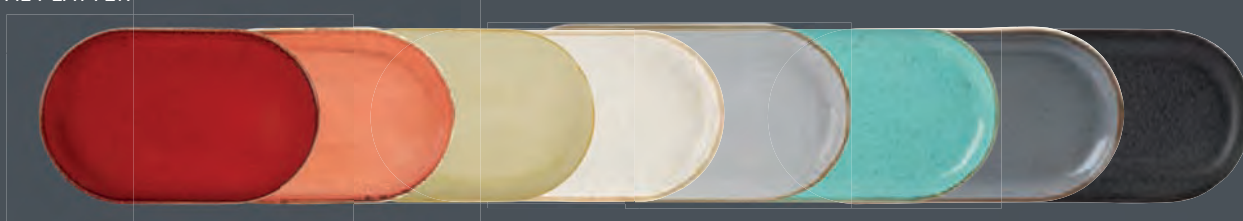
PASTA PLATE



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø300	04ALM002253	04ALM002251	04ALM002252	04ALM002250	04ALM002249	04ALM002248	04ALM002474	04ALM002247	6
ø260	04ALM002260	04ALM002258	04ALM002259	04ALM002257	04ALM002256	04ALM002255	04ALM002472	04ALM002254	6

* applies to selected products

OVAL PLATTER



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
320x200	04ALM002570	04ALM002568	04ALM002569	04ALM002567	04ALM002566	04ALM002565	04ALM002561	04ALM002564	6
300x150	04ALM001957	04ALM001951	04ALM001956	04ALM001955	04ALM001954	04ALM001953	04ALM002443	04ALM001952	6



RECTANGULAR TRAY



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
350x260	04ALM001512	04ALM001510	04ALM001511	04ALM001509	04ALM001508	04ALM001507	04ALM002456	04ALM001524	6

DISH



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
160x110	04ALM002055	04ALM002053	04ALM002054	04ALM002052	04ALM002051	04ALM002050	04ALM002478	04ALM002049	12

CONICAL BOWL



		MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	ml	code	code	code	code	code	code	code	code	pcs
ø115	400	04ALM001435	04ALM001433	04ALM001434	04ALM001432	04ALM001427	04ALM001425	04ALM002460	04ALM001526	12
ø95	200	04ALM001441	04ALM001439	04ALM001440	04ALM001438	04ALM001437	04ALM001436	04ALM002461	04ALM001527	12
ø60	50	04ALM001423	04ALM001419	04ALM001421	04ALM001416	04ALM001414	04ALM001411	04ALM002459	04ALM001525	12

BOWL



		MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	ml	code	code	code	code	code	code	code	code	pcs
ø140	550	04ALM003065	04ALM003069	04ALM003066	04ALM003064	04ALM003067	04ALM003063	04ALM003068	04ALM003062	12
ø120	335	04ALM002004	04ALM002002	04ALM002003	04ALM002001	04ALM002000	04ALM001999	04ALM002457	04ALM001998	12

BOWL



		MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	ml	code	code	code	code	code	code	code	code	pcs
ø170	770	04ALM002432	04ALM002430	04ALM002431	04ALM002429	04ALM002428	04ALM002427	04ALM002433	04ALM002426	12

BAKING DISH



		MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm		code	code	code	code	code	code	code	code	pcs
270x215		04ALM001680	04ALM001678	04ALM001679	04ALM001677	04ALM001676	04ALM001674	04ALM002590	04ALM001673	6
215x170		04ALM001672	04ALM001670	04ALM001671	04ALM001669	04ALM001668	04ALM001667	04ALM002473	04ALM001666	12



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



OVAL MINI DISH



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø110	04ALM001632	04ALM001634	04ALM001635	04ALM001636	04ALM001637	04ALM001633	04ALM002470	04ALM001631	24

MINI DISH WITH HANDLE



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø60	04ALM001710	04ALM001708	04ALM001709	04ALM001707	04ALM001706	04ALM001705	04ALM002594	04ALM001704	24

SALT SHAKER



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
	code	code	code	code	code	code	code	code	pcs
	04ALM002075	04ALM002071	04ALM002073	04ALM002069	04ALM002067	04ALM002065	04ALM002477	04ALM002063	12

PEPPER SHAKER



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
	code	code	code	code	code	code	code	code	pcs
	04ALM002076	04ALM002072	04ALM002074	04ALM002070	04ALM002068	04ALM002066	04ALM002479	04ALM002064	12

TEA POT



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	code	code	code	code	code	code	code	pcs
500	04ALM001484	04ALM001489	04ALM001491	04ALM001493	04ALM001494	04ALM001487	04ALM002466	04ALM001532	6

* applies to selected products



LEGANT ESPRESSO CUP



CUP	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	code	code	code	code	code	code	code	pcs
80	04ALM001717	04ALM001719	04ALM001720	04ALM001721	04ALM001722	04ALM001718	04ALM002499	04ALM001716	24

SAUCER 

	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø120	04ALM001724	04ALM001726	04ALM001727	04ALM001728	04ALM001729	04ALM001725	04ALM002492	04ALM001723	24

ELEGANT CUP



CUP	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	code	code	code	code	code	code	code	pcs
320	04ALM001453	04ALM001451	04ALM001452	04ALM001450	04ALM001449	04ALM001448	04ALM002454	04ALM001517	12
250	04ALM001412	04ALM001409	04ALM001410	04ALM001408	04ALM001407	04ALM001406	04ALM002453	04ALM001515	24

SAUCER 

	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
ø160	04ALM001422	04ALM001418	04ALM001420	04ALM001417	04ALM001415	04ALM001413	04ALM002445	04ALM001516	12

CREAMER



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	code	code	code	code	code	code	code	pcs
150	04ALM001447	04ALM001445	04ALM001446	04ALM001444	04ALM001443	04ALM001442	04ALM002462	04ALM001528	24

MUG



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	code	code	code	code	code	code	code	pcs
260	04ALM001682	04ALM001684	04ALM001685	04ALM001686	04ALM001687	04ALM001683	04ALM002588	04ALM001681	24

* applies to selected products



TWILIGHT LINE

The Twilight tableware is attractive not only because of its durability, but also because of its unique design. Designed with inspiration from nature, produced using the latest decoration techniques and with great care on Alumilite porcelain, which is a special and unique Porland recipe.



TWILIGHT FLAT PLATE

code	mm	pcs
04ALM004958	ø300	6
04ALM004956	ø270	6
04ALM004954	ø200	6



TWILIGHT PASTA PLATE

code	mm	pcs
04ALM004794	ø260	6



TWILIGHT DEEP PLATE

code	mm	pcs
04ALM004720	ø260	10



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



DEGRENNE

PARIS

Degrenne – founded in Normandy in 1948 by Guy Degrenne. Staying true to its roots, and proud to promote the art of French tableware, Maison Degrenne has faithfully perpetuated its French industrial know-how and craftsmanship since the very beginning.

Let's work together to keep on writing this wonderful story of tradition and heritage!





Degrenne is a factory in Vire where thunderous machines stamp steel. Out of this din is born cutlery as precious as pieces of jewellery, polished by precise processes and the characteristic hands of fine-metalworkers. The same cutlery that will find a place on your tables for life. Degrenne is a workshop in a hushed atmosphere, modelling, enamelling and decorating lustrous porcelain of exceptional quality.



Beauty and taste, the perfect match. For 75 years, Maison Degrenne has crafted its collections to enhance the delicious dishes you serve. Whatever your approach to cooking, no detail is left to chance, with playful textures, rounded edges, relief and colors designed to highlight your carefully prepared creations. From farm to fork, from produce to plate, we are committed to valuing skills and know-how – especially yours – by providing the elegant tableware that will provide your guests with an unforgettable dining experience.







DEGRENNE

PARIS

Temperature Difference

Degrenne porcelain can be placed in the freezer or the oven, in the microwave* or under the grill, providing the temperature difference does not exceed 220°C. Tests of resistance to thermal shocks and cracking according to applicable regulations.

* except decoration with precious metals

Stackable

Degrenne porcelain is perfectly stackable for optimum space-saving.

Porosity

Its non-porous and enamelled surface means that Degrenne Porcelain does not absorb grease or odours and is easy to clean in the dishwasher, ensuring optimal food hygiene.

The purity and translucency of Degrenne Porcelain comes from its composition and high proportion of Kaolin, a very high-quality clay.



Porcelain does not contain anything harmful to health. Their pieces are tested and approved in an accredited laboratory, in accordance with applicable regulations, and regular checks are carried out by the DGCCRF (French consumer protection body).

1380 °C

Degrenne porcelain is fired at 1380°C allowing good densification of the pieces. The enamel is fired at a very high temperature until it melts and covers the entire plate to obtain a porcelain resistant to stains and scratches and with a very lustrous appearance.

NEW**BAHIA LINE**

As an invitation to travel, the BAHIA collection, definitely trendy, add a touch of nature and color to your tables. Made in mass colored stoneware, the BAHIA collection pieces are composed of 7 bright and elegant tones (except for the moonstone color which is in Porcelain) to enhance all type of dishes from the most gourmet to the delicate ones. The BAHIA range plays on enamel contrasts and colors and opens a wide range of combinations and is compatible with our iconic collection COCOTTES. Plus, thanks to its high grade quality for mechanical resistance and porosity, the BAHIA collection can find its place on your tables both indoor or outdoor on a sunny terrace.

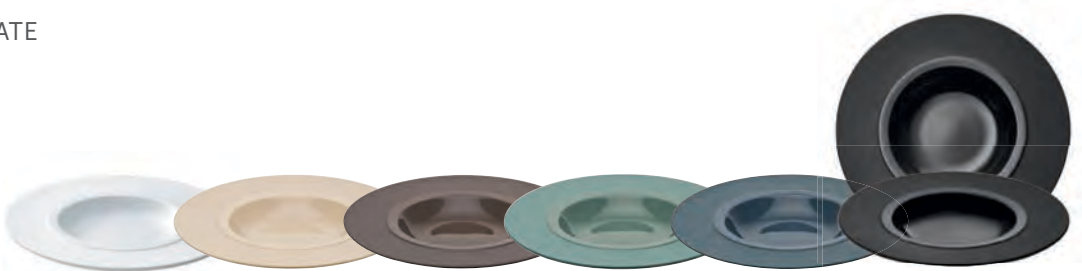
Material: sandstone
Firing temperature: 1230°C
Heat resistance: 180°C

FLAT PLATE



	PIERRE DE LUNE	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	ONYX	
mm	code	code	code	code	code	code	pcs
ø290	239318D	230921D	230938D	230952D	230966D	236549D	3
ø260	239317D	230920D	230937D	230951D	230965D	236548D	6
ø230	239316D	230919D	230936D	230950D	230964D	236547D	6
ø140	239315D	230918D	230935D	230949D	230963D	236546D	6

GOURMET PLATE



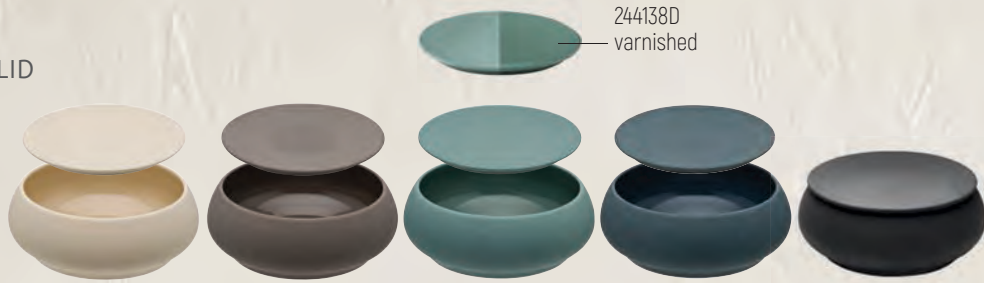
	PIERRE DE LUNE	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	ONYX	
mm	code	code	code	code	code	code	pcs
ø260	239321D	230924D	230941D	230955D	230969D	236552D	3
ø230	239320D	230923D	230940D	230954D	230968D	236551D	6

DEEP PLATE



	PIERRE DE LUNE	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	ONYX	
mm	code	code	code	code	code	code	pcs
ø200	239319D	230922D	230939D	230953D	230967D	236550D	6

BOWL WITH A LID



ml	mm	DUNE code	BASALT code	ARGILE VERTE code	BLEU DE ROCHE code	ONYX code	pcs
500		230927D	230944D	230958D	230972D	236555D	6
lid	ø125	230928D	230945D	230959D	230973D	236556D	6
lid	ø125			244138D			6

BOWL



mm	PIERRE DE LUNE code	DUNE code	ONYX code	BLEU DE ROCHE code	pcs
ø280	239325D	235223D	240499D	235222D	1



SLANTED RIM BOWL



	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	ONYX	
ml	code	code	code	code	code	pcs
300	230926D	230943D	230957D	230971D	236554D	6
70	230925D	230942D	230956D	230970D	236553D	6

BAKING DISH



	MOONSTONE	BLUE	
mm	code	code	pcs
318x250	241835D	237595D	1
228x162	241834D	237594D	1
155x107	241833D	237593D	1





ESPRESSO CUP

						
	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	ONYX	
ml	code	code	code	code	code	pcs
110	230929D	230946D	230960D	230974D	236557D	6

TEA CUP

					
	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	
ml	code	code	code	code	pcs
200	230931D	230948D	230962D	230976D	6

MUG

					
	DUNE	BASALT	ARGILE VERTE	BLEU DE ROCHE	
ml	code	code	code	code	pcs
380	230930D	230947D	230961D	230975D	6

RECTANGULAR BOARD



	PIERRE DE LUNE	DUNE	ARGILE VERTE	BLEU DE ROCHE	ONYX	
mm	code	code	code	code	code	pcs
350x210	242054D	242056D		242052D		1
250x135		234948D	234949D	234950D	237206D	1

ROUND BOARD



	PIERRE DE LUNE	DUNE	BLEU DE ROCHE	
mm	code	code	code	pcs
ø290	242055D	242057D	242053D	1



COCOTTES LINE

The COCOTTES range of casseroles was designed for Chefs who want to add flair to their meals. Slanted rim bowls, round casseroles and casserole plates allow you to be more creative than ever when putting your dishes on display, from starters to desserts, tangy dips to colourful salads, sauces to soups. The collection is available in polished bright white and colours, flat on the outside and glazed on the inside.

NEW

Material: sandstone
 Firing temperature: 1230°C
 Heat resistance: 180°C



DEEP PLATE



		WHITE	SANDY WHITE	BLUE	BLACK		
ml	mm	code	code	code	code	pcs	
1000	ø220	234342D	234345D	234339D	234336D	1	
700	ø180	235064D	235065D	235063D	235066D	1	

SLANTED RIM BOWL



		WHITE	SANDY WHITE	BLUE	BLACK		
ml	mm	code	code	code	code	pcs	
1000	ø160	234340D	234343D	234337D	234334D	1	
300	ø120	186849D	211893D	230822D	234209D	6	
70	ø73	211891D	211892D	230823D	234208D	6	

BOWL



		WHITE	SANDY WHITE	BLUE	BLACK	
ml	mm	code	code	code	code	pcs
1400	ø175	234341D	234344D	234338D	234335D	1

BOWL WITH A LID



		WHITE	SANDY WHITE	BLUE	BLACK	
ml	mm	code	code	code	code	pcs
500	ø140	209383D	209720D	230821D	204041D	6
lid	ø125	209384D	209384D	230820D	204042D	3



NEW**L COUTURE LINE**

Whose delicacy, durability and eye-catching decorations result from a mastery of highly specialised skills – stands out for the precision and lightness of its lines, testimony to the excellence of the DEGRENNE craftsmen. The art of the beautiful is thus combined with the art of the good.

Material: Limoges porcelain
Firing temperature: 1380°C
Heat resistance: 220°C



FLAT PLATE

code	mm	pcs
237399D	ø280	6
237400D	ø240	6
237401D	ø140	6



DEEP PLATE

code	mm	pcs
237402D	ø300	3
237403D	ø280	3



ESPRESSO CUP

code	ml	mm	pcs
227828D	100	ø57	6
237404D	saucer	ø126	6



COFFEE CUP

code	ml	mm	pcs
227829D	250	ø85	6
237405D	saucer	ø158	6



The perfect combination with bowls from the Cocottes line





NEW

LINIA L FRAGMENT

Respecting Limoges traditional know-how, our high-end collection offers a beautiful engraving, inspired by mineral and nature. You will be seduced by a mat/glossy contrast which enhances the rims of the plate and the withness and transparency of our new porcelain. The mat finish is unaffected by the passage of time and is resistant to all kinds of stains.

Material: Limoges porcelain
 Firing temperature: 1380°C
 Heat resistance: 220°C



PRESENTATION PLATE

code	mm	pcs
227843D	ø320	3



FLAT PLATE

code	mm	pcs
227844D	ø280	6
227845D	ø240	6
227846D	ø140	6



DEEP PLATE

code	mm	pcs
227847D	ø300	6
227848D	ø280	6



ESPRESSO CUP

code	ml	mm	pcs
227828D	100	ø57	6
227849D		ø126	6



COFFEE CUP

code	ml	mm	pcs
227829D	250	ø85	6
227850D		ø158	6



The perfect combination with bowls from the Cocottes line



PRESENTATION PLATE



	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
mm	code	code	code	code	pcs
ø315	184088D	235681D	184101D	194455D	1

NEW

MODULO NATURE LINE

The MODULO collection adapts to your every whim with a great diversity of sizes and shapes. Play on volumes and freely combine. On a sober and refined table, these porcelain plates offer many possibilities for daily table setting.

Material: sandstone
 Firing temperature: 1230°C
 Heat resistance: 180°C



FLAT PLATE



	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
mm	code	code	code	code	pcs
ø280	184077D	235682D	184090D	194454D	6
ø160	209092D	235685D	209093D	230092D	6

DESERT PLATE



	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
mm	code	code	code	code	pcs
ø210	184078D	235683D	184091D	194453D	6







DEEP PLATE



	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
mm	code	code	code	code	pcs
ø210	184079D	235684D	184092D	194452D	1


BOWL

					
	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
mm	code	code	code	code	pcs
ø250	234449D		234451D	234455D	1

BOWL

					
	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
mm	code	code	code	code	pcs
ø240	184087D	235689D	184100D	194462D	1
ø177	184086D	235687D	184099D	194457D	6
ø140	184084D		184097D	194456D	6
ø100	184085D	235686D	184098D	194458D	6

MUG

					
	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE	
ml	code	code	code	code	pcs
330	184083D		184096D	194461D	6

ESPRESSO CUP

						
	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE		
ml	mm	code	code	code	pcs	
115		184081D	235690D	184094D	194459D	6
saucer	ø125	184082D	235691D	184095D	194460D	6

TEA CUP

						
	KAOLIN	JADE	TERRE D'OMBRE	PIERRE DE LAVE		
ml	mm	code	code	code	pcs	
250		230163D	235692D	230165D	230093D	6
saucer	ø150	230164D	235693D	230166D	230094D	6

NEW

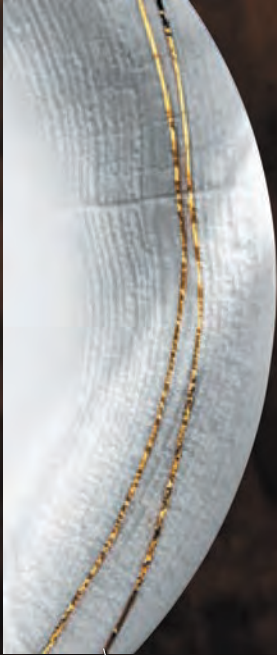
LINIA SUPERNATURE OR

Material: Limoges porcelain
Firing temperature: 1380°C
Heat resistance: 220°C



DESERT PLATE

code	mm	pcs
244120D	ø215	6



gold belt



Drinking tea and coffee is a sensory delight heightened by the sheer aesthetic pleasure of the experience. DEGRENNÉ offers a wide range of cups and accessories to make tea and coffee drinking a unique experience. An iconic DEGRENNÉ collection since 1953 - why not seize the opportunity to rediscover SALAM and gather together the essentials needed to be skilled in the art of tea. Created in 1953, SALAM

teapot is the iconic product of DEGRENNÉ. The finesse of ceramic combined with the radiance of the outer body enhances the tea experience. With its inner lining of thin felt, the tea inside is kept at its optimum temperature for twice as long as in a regular teapot. This is a clever trick to ensure that the tea is infused with all the subtlety of its flavours as the tasting progresses.

SALAM LINE

NEW

TEA POT WITH LID



ml	CLASSIQUE BLANC		MAT BLACK	
	code		code	pcs
1300	211990D		211994D	6
1000	211989D		211993D	6
700	211988D		211992D	6
350	211987D		211991D	6



TEA POT



ml	CLASSIQUE BLANC		MAT BLACK		pcs
	code		code		
1300	189949D		150447D		6
lid ↑	205136D		210576D		6
1000	189948D		150456D		6
lid ↑	205136D		210576D		6
700	189947D		150455D		6
lid ↑	205135D		210575D		6
350	189946D		150450D		6
lid ↑	205135D		210575D		6

SUGAR BOWL WITH LID



ml	CLASSIQUE BLANC		MAT BLACK		pcs
	code		code		
280	187276D		150475D		1

SUGAR BOWL WITHOUT LID



	CLASSIQUE BLANC		MAT BLACK		pcs
	code		code		
	187283D		150469D		1



CREAMER

ml	CLASSIQUE BLANC		MAT BLACK		pcs
	code		code		
350	187277D		150485D		1





TEA POT WITH LID

code	ml	pcs
216414D	1000	1
216410D	700	1
243214D	350	1

TEA POT WITH LID SALAM



	BRONZE	ZINC	COBALT	DOREE	
ml	code	code	code	code	pcs
1000	216415D	216416D	225359D	234217D	1
700	216411D	216412D	225358D	234216D	1



	ROSE	POMME D'AMOUR BLANC	POMME D'AMOUR NOIR	BRONZE	
ml	code	code	code	code	pcs
1000	236268D	238934D	238935D	237415D	1
700	236267D			237414D	1





	WHITE	PINK	GREEN	BLUE	
ml	code	code	code	code	pcs
1000	242322D	242326D	242328D	242324D	1
700	242321D	242325D	242327D	242323D	1



FELT FOR TEAPOT SALAM

code	ml	pcs
217133D	1300	1
217132D	1000	1
217131D	700	1
217130D	350	1



STAINLESS STEEL FILTER

code	suitable for teapot	pcs
240331D	1/1,3 l	1
240330D	350/700 ml	1



**NEW****SALAM LINE**

Material: Limoges porcelain
Firing temperature: 1380°C
Heat resistance: 220°C

CAPPUCINO CUP



	WHITE	ROSE NUDE	VERT AMANDE	BLEU GOURMET	
ml	code	code	code	code	pcs
390	242620D	242626D	242622D	242624D	6

TEA CUP



	WHITE	ROSE NUDE	VERT AMANDE	BLEU GOURMET	
ml	code	code	code	code	pcs
250	242628D	242634D	242630D	242632D	6

ESPRESSO CUP



	WHITE	ROSE NUDE	VERT AMANDE	BLEU GOURMET	
ml	code	code	code	code	pcs
100	242636D	242642D	242638D	242640D	6

SAUCER



	WHITE	ROSE NUDE	VERT AMANDE	BLEU GOURMET	
mm	code	code	code	code	pcs
ø150	242644D	242650D	242646D	242648D	6



STAINLESS STEEL SAUCER

code	mm	pcs
242652D	ø150	6



SALAM LINE

NEW

Material: Limoges porcelain
Firing temperature: 1380°C
Heat resistance: 220°C

CAPPUCINO CUP



	BLANC	ROSE POUDRE	
ml	code	code	pcs
420	210948D	230132D	6

ESPRESSO CUP



	BLANC	ROSE POUDRE	
ml	code	code	pcs
110	210946D	230130D	6
saucer	code	code	pcs
	210950D		6

TEA CUP



	BLANC	ROSE POUDRE	
ml	code	code	pcs
250	210947D	230131D	6
saucer	code	code	pcs
	210951D		6

MUG



	BLANC	ROSE POUDRE	
ml	code	code	pcs
380	210946D	230133D	6



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



CHURCHILL STONECAST

LINE: DUCK EGG BLUE, PEPPERCORN GREY, PETAL PINK, BARLEY WHITE

Inspired by the changing seasons and fresh ingredients, Stonecast is available in nineteen stunning colors. From saturated spring and summer palettes to the warmth of autumn colors and cool shades of winter. Stonecast colors can be mixed with each other and combined with other collections in the Churchill portfolio for a striking and original table look. Made of extremely strong Super Vitrified porcelain, which does not absorb moisture, is more hygienic and resistant to thermal shock. The collection is entirely glazed with ecological Ecoglaze, which creates a protective layer that ensures durability and improves performance during intensive use. The line is covered by a lifetime warranty for any breakage of selected elements.

Material: Super Vitrified

Firing temperature: 1250° and 1100°C

Heat resistance: 180°C

Warranty: lifetime edge chip (applies to selected products)



WALLED PLATE



	DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	
mm	code	code	code	code	pcs
ø260x(H)20	SDESWP261	SPGSWP261	SPPSWP261	SWHSWP261	6
ø210x(H)20	SDESWP211	SPGSWP211	SPPSWP211	SWHSWP211	6

COUPE PLATE



	DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	
mm	code	code	code	code	pcs
ø324	SDESEV121	SPGSEV121	SPPSEV111	SWHSEV121	6
ø288	SDESEV111	SPGSEV111	SPPSEV101	SWHSEV111	12
ø260			SPPSEV81	SWHSEV81	12
ø217	SDESEVP81	SPGSEVP81	SPPSEVP81	SWHSEVP81	12
ø165	SDESEVP61	SPGSEVP61	SPPSEVP61	SWHSEVP61	12

PROFILE WIDE RIM BOWL



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm ml	code	code	code	pcs
ø280 468	SDESVWBL1	SPGSVWBL1	SWHSVWBL1	12

* applies to selected products



OBLONG PLATE



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	code	code	code	pcs
295x140	SDESOP111	SPGSOP111	SWHSOP111	6



CHEFS OBLONG PLATE



	PETAL PINK	BARLEY WHITE	
mm	code	code	pcs
298x153	SPPSX0111	SWHSX0111	6

PROFILE WIDE RIM BOWL



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	code	code	code	pcs
ø240	SDES VWBM1	SPGS VWBM1	SWHS VWBM1	12



COUPE BOWL



mm	ml	code	code	code	code	pcs
ø248	1136	SDESEVB91	SPGSEVB91	SPPSEVB91	SWHSEVB91	12

ROUND TRACE PLATE



mm	code	code	code	pcs
ø286	SDESOG111	SPGSOG111	SWHSOG111	12
ø264	SDESOG101	SPGSOG101	SWHSOG101	12
ø210	SDESOG81	SPGSOG81	SWHSOG81	12

ROUND TRACE BOWL

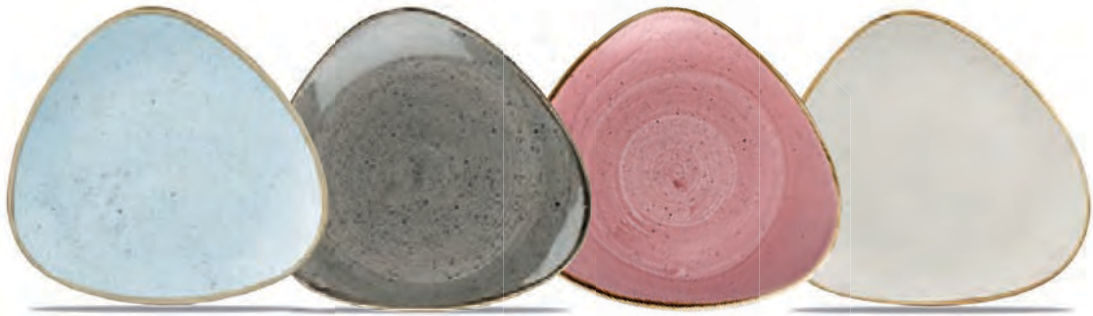


mm	ml	code	code	code	pcs
ø253	1100	SDESGB11	SPGSGB11	SWHSGB11	12



* applies to selected products

TRIANGULAR PLATE



	DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	
mm	code	code	code	code	pcs
ø311	SDESTR121	SPGSTR121		SWHSTR121	6
ø265	SDESTR101	SPGSTR101		SWHSTR101	12
ø229	SDESTR91	SPGSTR91	SPPSTR91	SWHSTR91	12



TRIANGULAR BOWL



	DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	
mm ml	code	code	code	code	pcs
ø235 600	SDESTRB91	SPGSTRB91	SPPSTRB91	SWHSTRB91	12
ø185 370	SDESTRB71	SPGSTRB71		SWHSTRB71	12
ø153 260			SPPSTRB61		

 STACKABLE
  WASH
  MICRO
  PORCELAIN



SOUP BOWL



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
ø132	470	SDESRBL61	SPGSRBL61	SWHSRBL61	12	

ZEST SNACK BOWL



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
ø121	340	SDESZE121	SPGSSZE121	SWHSZE121	12	

SAUCE DISH



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
ø80	90	SDESSD31	SPGSSD31	SWHSSD31	12	

PROFILE SUGAR



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
ø98	227	SDESSSGR1	SPGSSSGR1	SWHSSSGR1	12	



MUG



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
(H)110	340	SDESVM121	SPGSSVM121	SWHSSVM121	12	

BEVERAGE POT



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
(H)105	426	SDESSB151	SPGSSB151	SWHSSB151	4	

* applies to selected products

CAPPUCCINO CUP



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
ø110	340	SDESCB281	SPGSCB281	SWHSCB281	12	
ø95	227	SDESCB201	SPGSCB201	SWHSCB201	12	

ESPRESSO CUP



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm	ml	code	code	code	pcs	
ø65	90	SDESCEB91	SPGSCEB91	SWHSCB91	12	

CAPPUCCINO SAUCER



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm		code	code	code	pcs	
ø156		SDESCSS1	SPGSCSS1	SWHSCSS1	12	

ESPRESSO SAUCER



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE		
mm		code	code	code	pcs	
ø118		SDESESS1	SPGSESS1	SWHSESS1	12	



* applies to selected products



STACKING CUP





	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code
70x(H)85	220	SPGSVSC81	SWHSVSC81
			pcs
			12

JUG



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	code
(H)70	114	SDESSJ41	SPGSSJ41	SWHSSJ41
				pcs
				4

SAUCER





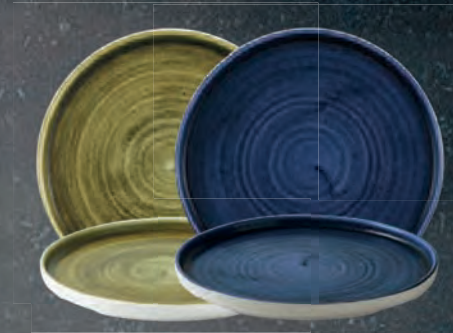
	PEPPERCORN GREY	BARLEY WHITE	
mm	code	code	pcs
ø150	SPGSVSM1	SWHSVSM1	12

STACKING BOWL



	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code
115x(H)55	360	SPGSVB141	SWHSVSB141
			pcs
			6

WALLED PLATE



		PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	code	pcs
ø260	PLGRWP261	PLULWP261		6
ø210	PLGRWP211	PLULWP211		6

COUPE PLATE



		PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	code	pcs
ø288	PLGREV111	PLULEV111		12
ø217	PLGREVP81	PLULEVP81		12



PLUME LINE

The Stonecast Plume collection evokes the fluidity of fresh paint with a gentle brush stroke. The unique formula of the decoration consists of a layer of colors that interact and blend with each other to create a distinctive effect. Hand-crafted, each element of the Plume Olive and Plume Ultramarine collections is a unique creation with a varied pattern and balance of light and dark tones. Churchill Super Vitrified porcelain is one of the strongest in the world and provides long-term use and save money.



COUPE BOWL



		PLUME GREEN	PLUME ULTRAMARINE	
mm	ml	code	code	pcs
ø248	1136	PLGREVB91	PLULEVB91	12

CHEFS OBLONG PLATE



		PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	code	pcs
298x153	PLGRXO111	PLULXO111		12

* applies to selected products



TRIANGULAR BOWL



		PLUME GREEN	PLUME ULTRAMARINE		
mm	ml	code	code	pcs	
ø235	600	PLGRTRB91	PLULTRB91	12	
ø153	260	PLGRTRB61	PLULTRB61	12	


TRIANGULAR PLATE



		PLUME GREEN	PLUME ULTRAMARINE		
mm		code	code	pcs	
ø229		PLGRTR91	PLULTR91	12	

SUGAR BOWL






		PLUME GREEN	PLUME ULTRAMARINE		
mm	ml	code	code	pcs	
98x(H)62	227	PLGRSSGR1	PLULSSGR1	12	

MUG






		PLUME GREEN	PLUME ULTRAMARINE		
mm	ml	code	code	pcs	
106x(H)110	340	PLGRVM121	PLULVM121	12	

CUP AND SAUCER






		PLUME GREEN	PLUME ULTRAMARINE		
mm	ml	code	code	pcs	
110x(H)65	340	PLGRCB281	PLULCB281	12	
95x(H)55	227	PLGRCB201	PLULCB201	12	


ESPRESSO CUP AND SAUCER



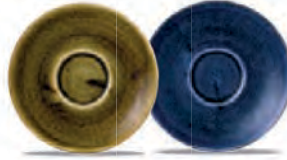



		PLUME GREEN	PLUME ULTRAMARINE		
mm	ml	code	code	pcs	
65x(H)55	100	PLGRCEB91	PLULCEB91	12	





		PLUME GREEN	PLUME ULTRAMARINE		
mm		code	code	pcs	
ø156		PLGRCSS1	PLULCSS1	12	





		PLUME GREEN	PLUME ULTRAMARINE		
mm		code	code	pcs	
ø118		PLGRESS1	PLULESS1	12	



PATINA IRON BLACK LINE

Stonecast Patina is inspired by the shades and surface textures that have been created over time and shaped on natural materials. Patina is a modern and surprising interpretation of the antique sheen effect of aging. The nature of the Stonecast manufacturing process makes each piece slightly different, which adds charm to the entire collection. Various shapes and sizes of plates, cups and bowls as well as a subdued color make them the perfect complement to the Kintsugi collection.



STONECAST PATINA
IRON BLACK WALLED PLATE

code	mm	pcs
PAIBWP211	ø210	6
PAIBWP261	ø260	6




 STONECAST PATINA
IRON BLACK COUPE PLATE

code	mm	pcs
PAIBEV111	ø288	12




 STONECAST PATINA IRON
BLACK WIDE RIM BOWL


code	mm	ml	pcs
PAIBVWBL1	ø280	468	12



STONECAST PATINA IRON
BLACK TRIANGULAR BOWL

code	mm	ml	pcs
PAIBTRB91	ø235	600	12




 STONECAST PATINA IRON
BLACK COUPE BOWL

code	mm	ml	pcs
PAIBEB91	ø248	1136	12



STONECAST PATINA IRON
BLACK CHEFS OBLONG PLATE

code	mm	pcs
PAIBXO111	298x153	12

* applies to selected products



STUDIO PRINTS HOMESPUN ACCENTS

LINES: JASPER GREY AND AQUAMARINE

Homespun Accents is one of the most original Churchill collections, and at the same time a proposition for modern and minimalist interiors. Plates designed to balance the use of color and interesting texture with a simple and smooth white space. The print is made under the glaze for increased durability, finished with a hand-applied decoration and printed with a reactive color, making each piece unique.

COUPE PLATE



	JASPER GREY	AQUAMARINE	
mm	code	code	pcs
ø288	HAJGEV111	HAAMEV111	12
ø260	HAJGEV101	HAAMEV101	12

COUPE PLATE



	JASPER GREY	AQUAMARINE	
mm	code	code	pcs
ø217	HAJGEVP81	HAAMEVP81	12
ø165	HAJGEVP61	HAAMEVP61	12

COUPE BOWL



	JASPER GREY	AQUAMARINE		
mm	ml	code	pcs	
ø248	1136	HAJGEVB91	HAAMEVB91	12
ø182	426	HAJGEVB71	HAAMEVB71	12

CHEFS OBLONG PLATE



	JASPER GREY	AQUAMARINE	
mm	code	code	pcs
298x153	HAJGX0111		12

STUDIO PRINTS RAKU

QUARTZ BLACK LINE

Studio Prints Raku's collections are a contemporary approach to traditional craft ceramics. Irregular decorations under the glaze are created thanks to the innovative Churchill decorating process inspired by the traditional glazing process, which gives expressive and exciting results. Referring to the traditional craftsmanship glaze finish, Studio Prints Raku provides the durability and safety of use required in a professional gastronomy environment.



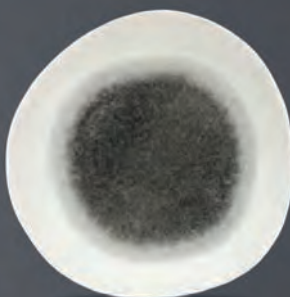
COUPE BOWL



RAKU QUARTZ BLACK

mm	ml	code	pcs
ø182	426	RKBQEV71	12

ROUND TRACE PLATE



RAKU QUARTZ BLACK

mm	code	pcs
ø210	RKBQOG81	12

CHEFS OBLONG PLATE



RAKU QUARTZ BLACK

mm	code	pcs
298x153	RKBQX0111	6



* applies to selected products

NOURISH

LINES: SIENNA BROWN

Contemporary Linear shapes in a fusion of Stonecast and Nourish glazes are hand dipped, meaning every piece is unique. The reactive colours enhance the artisan look, creating tonal variation. Introducing a contemporary straight linear shape to the Nourish collection, hand dipped in colour combinations of reactive Siena Brown with popular Stonecast Duck Egg and Barley White.



BLOW



		BARLEY WHITE	DUCK EGG		
mm	ml	code	code	pcs	
ø90x(H)60	230	NSSWSSB81	NSSDSSB81	12	

NOURISH SIENA BARLEY WHITE CHIP MUG



		BARLEY WHITE	DUCK EGG		
mm	ml	code	code	pcs	
ø87x(H)82	300	NSSWSSCM1	NSSDSSCM1	12	

NOURISH SIENA BARLEY WHITE DIP POT



		BARLEY WHITE	DUCK EGG		
mm	ml	code	code	pcs	
ø75x(H)50	110	NSSWSSDP1	NSSDSSDP1	12	

NOURISH BARLEY WHITE SIDED DISH



		BARLEY WHITE	DUCK EGG		
mm	ml	code	code	pcs	
ø120x(H)30	170	NSSWSSMD1	NSSDSSMD1	12	

NOURISH SIENA BARLEY WHITE SOUP BOWL



		BARLEY WHITE	DUCK EGG		
mm	ml	code	code	pcs	
ø120x(H)65	426	NSSWSSSB1	NSSDSSSB1	12	





LINES: ISLA AND PROFILE

The distinctive and elegant Isla embossing mimics the natural beauty and patterns of the coast. A sublime and stylish design that does not compromise durability and performance for professional use. Super Vitrified material meets the highest quality standards, and the versatile, multi-functional and effective elements offer unlimited possibilities for the presentation of dishes.

Material: Super Vitrified
 Firing temperature: 1250° and 1100°C
 Heat resistance: 180°C
 Warranty: lifetime edge chip
 [applies to selected products]



 ISLA WIDE RIM PLATE

code	mm	pcs
WHISIF111	ø305	12
WHISIF581	ø276	12
WHISIF91	ø234	12
WHISIP81	ø210	12



 ISLA PRESENTATION PLATE

code	mm	pcs
WHISIP121	ø305	12



 ISLA WIDE RIM BOWL

code	mm	ml	pcs
WHISIWBL1	ø280	468	12



 ISLA WIDE RIM BOWL


code	mm	ml	pcs
WHISIWBM1	ø240	284	12



 ISLA RIM SOUP

code	mm	ml	pcs
WHISIRSB1	ø249	500	12



 ISLA OATMEAL

code	mm	ml	pcs
WHISIPOB1	ø170	256	12

* applies to selected products



ISLA TEACUP

code	ml	pcs
WHISIT81	227	12

ISLA SAUCER

code	mm	pcs
WHISISM1	ø150	12



ISLA ESPRESSO CUP

code	ml	pcs
WHISIE31	110	12

ISLA SAUCER

code	mm	pcs
WHISISS1	ø128	12



ISLA JUG

code	ml	pcs
WHISIUG41	114	4



ISLA BEVERAGE POT

code	ml	pcs
WHISIT151	426	4



ISLA SUGAR BOWL

code	mm	ml	pcs
WHISISGR1	ø98	227	12



* applies to selected products

PROFILE LINE

The Profile tableware has a sturdy body with a slim but reinforced rolled edge for increased chipping resistance and excellent durability. The collection includes a variety of shapes and sizes, which makes it suitable for many applications and meets all the expectations of restaurateurs and chefs.

Designed to be stacked safely to maximize space saving. Super Vetrified porcelain is resistant to high thermal shock, has been tested to withstand 5,000 cycles in the dishwasher and meets the quality standards of catering tableware set by the British Standards Institute, BS 8654.



 **WHITE PROFILE PLATE**

code	mm	pcs
WHVP111	ø305	12
WHVP581	ø276	12
WHVP101	ø261	12
WHVP81	ø210	12
WHVP651	ø170	12



 **WHITE PROFILE RIM SOUP**


code	mm	ml	pcs
WHVRSB1	ø249	500	6



 **WHITE PROFILE DEEP COUPE PLATE**

code	mm	pcs
WHPD251	ø255x(H)30	6



 **WHITE PROFILE WIDE RIM BOWL**

code	mm	ml	pcs
WHVWBL1	ø280	468	6



 **WHITE CYLINDER BUTTER PAD**

code	mm	ml	pcs
WHCBB1	60	28	12



WHITE NOODLE BOWL

code	mm	ml	pcs
WHNDBL1	183x(H)85	1075	6



 **WHITE PROFILE STACKING BOWL**

code	mm	ml	pcs
WHVB141	ø115x(H)55	360	6
WHVB101	ø115x(H)45	280	6





 WHITE HANDLED STACKING BOWL

code	mm	ml	pcs
WHVH141	ø115x(H)55	360	6



 WHITE COMPACT TEA SAUCER

code	mm	pcs
WHFS61	ø152	24



 WHITE PROFILE SUGAR

code	mm	ml	pcs
WHSSGR1	ø98	227	12



WHITE PROFILE SALT

code	mm	pcs
WHSSA1	(H)70	12



WHITE PROFILE PEPPER

code	mm	pcs
WHSPÉ1	(H)70	12



WHITE PROFILE JUG

code	mm	ml	pcs
WHSJ41	(H)70	114	4



WHITE PROFILE STACKING CUP

code	mm	ml	pcs
WHVSC81	ø70	220	12



WHITE PROFILE STACKING CUP

code	mm	ml	pcs
WHVSC31	ø53	90	24

WHITE PROFILE SAUCER

code	mm	pcs
WHVSM1	ø150	12

WHITE PROFILE SAUCER

code	mm	pcs
WHVSS1	ø128	12



WHITE PROFILE MUG

code	mm	ml	pcs
WHVM121	ø106	340	12



WHITE ELEGANT BEVERAGE POT

code	ml	pcs
WHEB151	426	4



STAINLESS STEEL TEA FILTER

code	mm	pcs
SSTF1	ø60x(H)72	4



WHITE SACHET HOLDER

code	mm	pcs
WHS1	117x73	6

* applies to selected products



PORLAND ALUMILITE PORCELAIN

LINES: DOVE, LINE

It brings to mind tradition and durability. A wide range of products and durability make it an ideal banquet proposal, and the timeless design will also work in casual and fine dining restaurants.

Material: Alumilite porcelain

Firing temperature: 1050° and 1350°C

Heat resistance: 180°C

Warranty: lifetime edge chip
(applies to selected products)

The Dove collection is durable and timeless porcelain. The quality of workmanship, attention to detail and soft rounded shapes create a beautiful, but not overwhelming setting for the dishes. Simple design that will serve you for many years.



DOVE FLAT RIM PLATE

code	mm	pcs
04ALM001349	ø300	6
04ALM000873	ø280	6
04ALM001348	ø240	12
04ALM000876	ø200	12
04ALM002951	ø160	24



DOVE PLATE

code	mm	pcs
04ALM000075	ø300	12
04ALM000151	ø270	6
04ALM000079	ø230	12
04ALM000062	ø200	12
04ALM000074	ø170	12



DOVE FLAT RIM PLATE

code	mm	pcs
04ALM000874	ø230x(H)44	6



DOVE DEEP PLATE

code	mm	pcs
04ALM000044	ø220	6



DOVE OVAL PLATTER

code	mm	pcs
04ALM000015	330x240	6
04ALM000016	260x180	6
04ALM000017	240x170	6



DOVE PLATTER

code	mm	pcs
04ALM000081	190x150	6
04ALM000099	160x120	12



DOVE SKEW BOWL

code	mm	ml	pcs
04ALM000100	ø220	560	6



DOVE BOWL

code	mm	pcs
04ALM000508	ø120	28



DOVE STACKABLE BOWL

code	mm	ml	pcs
04ALM000083	ø150	560	6



DOVE NAPKIN HOLDER

code	mm	pcs
04ALM001392	40x140	24



RAMEKIN DOVE

code	mm	pcs
04ALM000005	ø60	36



DOVE SOUP POT WITH EARS

code	mm	ml	pcs
04ALM000384	110x(H)52	285	6

DOVE SAUCER 

code	mm	pcs
04ALM000055	ø150	12



DOVE CONTAINER FOR SACHETS

code	mm	pcs
04ALM000022	70x120	6



DOVE PEPPER SHAKER

code	pcs
04ALM000183	12

DOVE SALT SHAKER

code	pcs
04ALM000182	12





DOVE ELEGANT CUP

code	ml	pcs
04ALM000327	320	24
04ALM000069	207	24
04ALM000045	80	24




DOVE CUP

code	ml	pcs
04ALM002045	280	6




DOVE STACKED CUP


code	ml	pcs
04ALM000056	177	12
04ALM003455	90	12

DOVE SAUCER 

code	mm	pcs
04ALM000068	ø160	24
04ALM000046	ø120	24

DOVE SAUCER 

code	mm	pcs
04ALM000377	ø160	6

DOVE SAUCER 

code	mm	pcs
04ALM000055	ø150	12
04ALM003585	ø120	12



DOVE CREAMER

code	mm	ml	pcs
04ALM000003	101x75x(H)83	155	24



DOVE STACKABLE MUG

code	ml	pcs
04ALM001368	345	16



DOVE BEVERAGE POT

code	ml	pcs
04ALM000027	370	6





LINE FLAT PLATE

code	mm	pcs
04ALM002268	ø320	12
04ALM002180	ø270	12
04ALM002173	ø230	12
04ALM002155	ø200	12
04ALM002178	ø170	12



LINE OVAL PLATTER

code	mm	pcs
04ALM002793	ø280	12
04ALM002142	ø250	6



LINE DEEP PLATE

code	mm	pcs
04ALM002154	ø250	12



LINE BOWL

code	mm	ml	pcs
04ALM002152	ø220	820	12
04ALM002151	ø180	550	12



LINE DISH

code	mm	pcs
04ALM002688	190x120	12



LINE RAMEKIN

code	mm	pcs
04ALM002196	ø60	12



The Cream-white Line collection combines simple design with a delicately crimped edge. The multitude of products and the highest quality porcelain make it an ideal choice for attractive banquets.





LINE PEPPER SHAKER

code	pcs
04ALM002149	12

LINE SALT SHAKER

code	pcs
04ALM002148	12



LINE EGGS DISH

code	pcs
04ALM002172	24



LINE SOUP BOWL

code	mm	ml	pcs
04ALM002785	ø110	275	12

LINE SAUCER 

code	mm	pcs
04ALM002178	ø170	12



LINE SUGAR BOWL WITH LID

code	mm	ml	pcs
04ALM002177	ø100	220	12



LINE NAPKIN HOLDER

code	pcs
04ALM002792	6



LINE ELEGANT ESPRESSO CUP

code	ml	pcs
04ALM002266	90	12

LINE SAUCER 

code	mm	pcs
04ALM002265	120	12



LINE ELEGANT CUP

code	ml	pcs
04ALM002267	250	12

LINE SAUCER 

code	mm	pcs
04ALM002271	160	12



LINE STACKABLE CUP

code	ml	pcs
04ALM002285	180	12
04ALM002559	80	12

LINE SAUCER 

code	mm	pcs
04ALM002284	ø150	12
04ALM002558	ø120	12



LINE CREAMER

code	ml	pcs
04ALM002787	230	12



LINE MUG

code	ml	pcs
04ALM003181	250	6



LINE BEVERAGE POT

code	ml	pcs
04ALM002176	850	6
04ALM002168	500	6
04ALM002931	435	6

* applies to selected products

FINE DINE CREMA LINE

Traditional dedicated porcelain, the best in class for the catering sector. The Crema line is characterized by a warm, cream colour without embedded defects, and a solid quality of the glaze. High-quality materials that do not contain toxic components (e.g. lead and cadmium) are used in the manufacture of the porcelain. The perfect proportions of the thickness and weight of the porcelain make it user-friendly. The thickened edges protect against chipping and allow for use in combi-steam ovens and microwave ovens. The Fine Dine Crema porcelain has a 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping (all flat elements)



5

CREMA COUPE PLATE

code	mm	pcs
770603	ø300	6
770597	ø270	12
770580	ø240	12
770573	ø200	12
770566	ø160	12

5

CREMA RIMLESS PLATE

code	mm	pcs
770368	ø300	12
770351	ø270	12
774960	ø250	6
770344	ø210	12
770337	ø170	12



CREMA DEEP PLATE

code	mm	pcs
770610	ø230	12



CREMA PASTA PLATE

code	mm	pcs
770290	ø300	6
770283	ø260	6



5

CREMA PRESENTATION PLATE

code	mm	pcs
770375	ø318	12



CREMA OVAL DISH

code	mm	pcs
770672	390x270	6
770665	340x240	6
770658	290x200	6
770641	210x140	6



CREMA BOWL

code	mm	ml	pcs
770627	ø230	1230	6
770320	ø190	750	12
770313	ø140	310	12



CREMA STACKABLE BOWL

code	mm	ml	pcs
770696	ø140	660	12
770689	ø120	380	12
774458	ø80	90	24



CREMA CONICAL BOWL

code	mm	ml	pcs
774410	130x60	300	6
774427	160x64	500	6
774434	190x75	1000	6



CREMA NAPKIN HOLDER

code	pcs
774311	12

* applies to selected products



CREMA SOUP TUREEN

code	ml	pcs
770764	3200	1



CREMA SOUP BOWL

code	ml	pcs
770771	300	12



CREMA DRESSING BOWL

code	ml	pcs
770276	400	6

CREMA SAUCER

code	mm	pcs
770788	ø170	12

CREMA SAUCER

code	mm	pcs
770634	ø200	12





CREMA TEA POT

code	ml	pcs
770757	500	6



CREMA MILK JUG

code	ml	pcs
770252	180	6



CREMA SUGAR BOWL WITH LID

code	mm	pcs
770832	ø100	12



CREMA STACKABLE CUP

code	ml	pcs
770733	230	12



CREMA STACKABLE CUP

code	ml	pcs
770719	90	12



CREMA ELEGANT CUP WITH SAUCER

code	ml	pcs
770382	230	12
770399	70	12

CREMA SAUCER **5**

code	pcs
770740	12

CREMA SAUCER **5**

code	pcs
770726	12



CREMA PARIS MUG

code	ml	pcs
770412	275	12



CREMA STACKABLE MUG

code	ml	pcs
770429	250	12



CREMA EGG CUP

code	mm	pcs
770825	ø50x(H)45	24



CREMA SALT SHAKER

code	mm	pcs
770795	ø50x(H)70	24



CREMA PEPPER SHAKER

code	mm	pcs
770801	ø50x(H)70	24

* applies to selected products

FINE DINE BIANCO LINE

High-quality, white catering porcelain. It is made of high-quality kaolin with uniform consistency. The double firing process guarantees unparalleled durability, while the machine glazing process ensures unique scratch resistance. The Fine Dine Bianco porcelain has a 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping (all flat elements)





5
BIANCO FLAT PLATE

code	mm	pcs
794098	ø300	6
794081	ø270	12
794074	ø240	12
794067	ø200	12
794050	ø160	12



5
BIANCO RIMLESS PLATE

code	mm	pcs
770146	ø300	6
770139	ø270	12
770122	ø210	12



BIANCO PASTA PLATE

code	mm	pcs
799413	ø300	6
799406	ø260	6



5
BIANCO WIDE RIM FLAT PLATE

code	mm	pcs
774366	ø310	6



BIANCO OVAL DISH

code	mm	pcs
799291	390x270	6
799444	340x240	6
799437	290x200	6
799284	240x170	6
799277	210x140	6



BIANCO WIDE RIM DEEP PLATE

code	mm	pcs
774373	ø270	6



BIANCO DEEP PLATE

code	mm	pcs
799420	ø230	12



BIANCO SLANTED BOWL

code	ml	mm	pcs
770153	300	ø180	12



BIANCO BOWL

code	ml	mm	pcs
799482	2750	ø270	6
799475	1245	ø230	6
770115	750	ø190	12
770092	310	ø140	12



BIANCO STACKABLE BOWL

code	ml	mm	pcs
799468	660	ø140	6
799451	380	ø120	6
774335	90	ø80	24
774328	40	ø60	24



BIANCO SOUP TUREEN

code	ml	mm	pcs
799345	3200	290x(H)200	1



BIANCO DRESSING BOWL

code	ml	pcs
799185	400	12

BIANCO SAUCER

code	mm	pcs
799192	ø200	12



BIANCO SOUP BOWL

code	ml	pcs
799383	300	12

BIANCO SAUCER

code	mm	pcs
799390	ø170	12



BIANCO TEA POT

code	ml	pcs
799314	500	6



BIANCO ELEGANT CUP WITH SAUCER

code	ml	pcs
770160	230	12
770177	70	12



BIANCO STACKABLE CUP WITH SAUCER

code	ml	pcs
799352	230	12
799376	90	12



BIANCO MILK JUG

code	ml	pcs
774342	180	6
799321	100	6



BIANCO PARIS MUG

code	ml	pcs
770184	275	12



BIANCO STACKABLE MUG

code	ml	pcs
770245	250	12



BIANCO SUGAR BOWL

code	mm	pcs
799338	ø100x(H)85	24



BIANCO NAPKIN HOLDER

code	mm	pcs
799239	115x60x(H)70	24



BIANCO VASE

code	mm	pcs
799260	ø65x(H)125	12



BIANCO SALT SHAKER

code	mm	pcs
799215	ø50x(H)70	24



BIANCO EGG CUP

code	mm	pcs
799253	ø50x(H)45	24



BIANCO TOOTHPICK HOLDER

code	ml	pcs
799246	ø40x(H)50	24

BIANCO PEPPER SHAKER

code	mm	pcs
799222	ø50x(H)70	24



SPECIALE PIZZA PLATES

Bearing in mind that pizza is an essential item in many menu cards, we have created the Speciale collection, which combines quality with an affordable price. Made of very durable porcelain, they are perfect for difficult conditions of professional use. The snow-white plates, available in sizes 28 and 33 cm, have been supplemented with elements in fashionable colors that perfectly harmonize with each other and emphasize the appearance of the dish. The decorations are made under glaze, so they can be washed in dishwashers and microwave ovens without any worries.



SPECIALE PIZZA PLATE, WHITE

code	mm
774847	ø330
774830	ø280



SPECIALE PIZZA PLATE, DECORATED

code	mm
774892	ø330



SPECIALE PIZZA PLATE, GRANITE

code	mm
774885	ø330



SPECIALE PIZZA PLATE, YELLOW

code	mm
774861	ø330



SPECIALE PIZZA PLATE, GREY

code	mm
774854	ø330



SPECIALE PIZZA PLATE, ORANGE

code	mm
774878	ø330



SPECIALE BAROCCO PIZZA PLATE

code	mm	pcs
779507	ø310	6



BAROCCO FLAT PLATE

code	mm	pcs
779514	ø260	12
779521	ø210	12



SPECIALE CAPRI PIZZA PLATE

code	mm	pcs
779538	ø330	6
779545	ø310	6



CAPRI FLAT PLATE

code	mm	pcs
779552	ø260	12
779569	ø210	12



**HIGH
RESISTANCE
OPAL GLASS**

Arcoroc catering tableware is made of the durable Opal® material patented by Arc International, which is up to 3 times more durable than regular hotel porcelain.



**PERFECTLY
STACKABLE**

Possibility to stack selected products.



**CONTROLLED
WEIGHT**

Selected products have undergone weight control.



**PROFESSIONAL
2000 CYCLES**

Perfect quality even after 2000 washes in selected gastronomic dishwashers.



**HIGH SHOCK
RESISTANCE**

Resistant to shocks and mechanical impacts.



**MICROWAVE
SAFE**

Can be used in microwave ovens,



**THERMAL SHOCK
RESISTANT**

Thermal resistance fluctuating up to 130°C.



**100%
RECYCLABLE**

Completely recyclable.



**PERFECTLY
NON-POROUS**

0% porosity guarantees protection against the growth of bacteria.

SWEET LINE/FRIEND'S TIME LINE



SWEET LINE PASTA PLATE

code	mm	pcs
L2805	ø280x(H)45	6



FRIEND'S TIME STEAK PLATE

code	mm	pcs
P1140	300x260x(H)30	6



FRIEND'S TIME PASTA PLATE

code	mm	pcs
P1138	ø285x(H)45	6



FRIEND'S TIME PIZZA PLATE

code	mm	pcs
P1139	ø321x(H)24	6



TRIANON LINE



TRIANON FLAT PLATE

code	mm	pcs
N8244	ø273x(H)25	6
D6890	ø245x(H)24	6
D6887	ø195x(H)16	6
D6886	ø155x(H)13	6



TRIANON DEEP PLATE

code	mm	pcs
D6889	ø225x(H)35	6



TRIANON OVAL PLATTER

code	mm	pcs
D6877	350x240x(H)26	4
D6891	290x214x(H)22	4





TRIANON DISH

code	mm	pcs
D6885	220x140x(H)28	6



TRIANON SOUP BOWL

code	ml	mm	pcs
D6879	300	ø98x(H)59	4



TRIANON BOWL

code	ml	mm	pcs
D6881	2500	ø240x(H)98	6
D6882	1050	ø180x(H)78	6
D6884	340	ø120x(H)56	6



TRIANON BOWL

code	ml	mm	pcs
D6883	565	ø160x(H)52	8



TRIANON BOWL

code	ml	mm	pcs
D6878	460	ø132x(H)71	6



TRIANON MUG

code	ml	mm	pcs
D6880	290	ø82x(H)90	6



TRIANON CUP AND SAUCER

code	ml	mm	pcs
D6922	280	ø94x(H)72	6
D6926	saucer	ø160x(H)17	6
D6921	220	ø87x(H)67	6
D6925	saucer	ø145x(H)16	6

EVERYDAY / EVOLUTION / RESTAURANT LINE

HIGH RESISTANCE
OPAL GLASS

STACKABLE

WASH

MICRO



EVERYDAY FLAT PLATE

code	mm	pcs
H9859	ø265x(H)21	6
G0564	ø245x(H)21	6
G0565	ø195x(H)15	6



EVERYDAY DEEP PLATE

code	ml	mm	pcs
G0563	650	ø225x(H)30	6



EVERYDAY BOWL

code	ml	mm	pcs
H4122	330	ø120x(H)53	6



EVOLUTION MUG

code	ml	mm	pcs
63391	300	ø79x(H)93	6



BOCK MUG

code	ml	mm	pcs
E7104	250	ø68x(H)89	6



RESTAURANT BOWL

code	mm	pcs
50061	ø160x(H)51	6



RESTAURANT SOUP BOWL

code	ml	mm	pcs
28891	310	ø102x(H)58	6



RESTAURANT MUG

code	ml	mm	pcs
18316	290	ø79x(H)90	6
36140	250	ø72x(H)89	12



RESTAURANT SAUCER

code	mm	pcs
22712	ø153	6



WOODEN BOARDS

Made of high-quality natural wood, the Fine Dine boards are perfect for serving a wide range of dishes, from classic starters, through tapas, to burgers and steaks. Each product is unique, so you can create your own unique atmosphere in the restaurant.



ACACIA SERVING BOARD

code	mm	pcs
9217096	330x220x(H)15	1



TEAK WOOD CHURRASCO BOARD

code	mm	pcs
13332352	400x240	1



THE CAST IRON COOKWARE LAVA

The cast iron cookware is coated with two layers of enamel and double-fired, making it easy to clean, non-sticky and requires no seasoning. Channels in specially designed

covers are designed to increase steam circulation and at the same time moisturize the food. They can be used on all heat sources and are dishwasher safe.



**CAST IRON MINI
CASSEROLE, BLUE**

code	mm	ml
832028	110x150x(H)70	350
832035	130x165x(H)70	500



**CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, BLUE**

code	mm	ml
832066	170x345x(H)46	400

**CAST IRON MINI
CASSEROLE, GREEN**

code	mm	ml
832073	110x150x(H)70	350
832080	130x165x(H)70	500



**CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, GREEN**

code	mm	ml
832110	170x345x(H)46	400

**CAST IRON MINI
CASSEROLE, ORANGE**

code	mm	ml
832127	110x150x(H)70	350
832134	130x165x(H)70	500



**CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, ORANGE**

code	mm	ml
832165	170x345x(H)46	400

**CAST IRON MINI
CASSEROLE, RED**

code	mm	ml
832172	110x150x(H)70	350
832189	130x165x(H)70	500



**CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, RED**

code	mm	ml
832233	170x345x(H)46	400

**WOODEN PLATTER
WITH MAGNETIC FEATURE**

code	mm
832240	ø180x(H)10
832271	ø140



CAST IRON POTS

Cast iron retains heat, keeping the food hot on the table. Before using for the first time, the dishes should be washed thoroughly with warm soapy water. Then rub the cooking oil into the cast iron and roast it by placing it in an oven preheated to 200°C for 15 minutes. This matures the surface of the cast iron, which enhances durability and helps create a non-stick coating. Clean it after use by washing it with a damp cloth.



CAST IRON DISH WITH A WOODEN BASE

code	mm	pcs
5112637	ø155	1



CAST IRON PAN WITH A WOODEN BASE

code	mm	pcs
HE912	ø220	1



CAST IRON PAN WITH A WOODEN BASE

code	mm	pcs
1495207	ø135	1



CAST IRON SOUP DISH WITH A WOODEN BASE

code	mm	pcs
2427747	135x105x(H)80	1



GRIDDLE/GRILL DUO PAN, INTEGRAL METAL HANDLES AND WOODEN SERVICE STAND. DIM. 26X32 CM

code	mm	ml
832257	300x396x(H)62	2290



SERVICE DISH, RECTANGULAR, C/WITH WOODEN PLATTER, DIM. 18X25 CM
(This product doesn't include sauce cups)

code	mm	ml
832264	280x395x(H)33	180



LITTLE CHEF MELAMINE MINI ROUND SAUCEPAN

code	mm	pcs
564509	162x121x(H)30	6



LITTLE CHEF MELAMINE MINI RECTANGULAR GRIDDLE PAN

code	mm
564516	320x162x(H)20



564523

LITTLE CHEF MELAMINE MINI ROUND PAN

code	mm	pcs
564530	189x147x(H)37	6
564523	150x115x(H)37	6



564554

LITTLE CHEF MELAMINE MINI OVAL PAN

code	mm	pcs
564554	263x140x(H)37	6
564547	155x80x(H)37	6



FRENCH FRIES BASKET, BLACK

code	mm
201710464	120x100x(H)85



ROUND FRENCH FRIES BASKET, BLACK

code	mm
201710769	83x(H)80



ROUND FRENCH FRIES BASKET, COPPER

code	mm
20178286	95x(H)75



CERAMIC MUG FOR FRIES

code	mm	pcs
9428110	103x(H)97	12

RONA 2 SERVE CLOCHE

code	mm	pcs
65580140	ø116x(H)140	6



The Bisetti company, which has been producing mills since 1945, is the perfect combination of traditional craftsmanship with the latest technology. Their products are completely manufactured in Italian plants to guarantee the value of „Made in Italy“ and high quality standards. Thanks to the cooperation with renowned designers and professionals, Bisetti grinders are suitable for both home and professional use.

What is particularly important to us, the company thinks about the future and the environment:

- The wood comes from well-managed and FSC®-certified forests that meet strict environmental, social and economic standards.

- By using the new water painting process, it was possible to reduce the emission of VOCs (Volatile Organic Compounds) to the environment by -95% compared to the use of solvent-based paints
 - Production waste collection and recovery system with the new generation biomass boilers - low CO₂ emissions and zero methane gas consumption.
 - By the end of 2022, it is planned to install a photovoltaic system for self-supply with electricity.
- The selection of Bisetti salt and pepper mills offers a wide range of products to suit any style and table.



MECHANISM

- Specialized pepper and salt mechanism for perfect operation.
- 10-year warranty on mechanisms and related components for an equally long service life.
- Certainty that we are supported by a company with 70 years of history.



The mechanism of the pepper mill:

The mechanism of the Bisetti pepper mill is made of hardened steel. A double row of crushers arranged on the carousel holds and guides the peppercorns for a perfect grinding. The zinc coating protects the grinding system from oxidation, ensuring sharpness and wear resistance. All mechanisms comply with EC and FDA regulations for the food industry.

**10
YEARS
WARRANTY**



Salt mill mechanism:

The mechanism of the Bisetti salt mill is made of high-resistance ceramics. All metal parts are made of stainless steel and aluminum to resist corrosion. All mechanisms comply with EC and FDA regulations for the food industry.



TRENTO PEPPER MILL

code	4150NE	4150B
colour	black	white
height	(H)165 mm	(H)165 mm

TRENTO SALT MILL

code	4150MSNE	4150MSB
colour	black	white
height	(H)165 mm	(H)165 mm





FIRENZE PEPPER MILL

code	6250LNL	6251LNL	6252LNL	6250LBL	6251LBL	6252LBL	6250LRL	6251LRL	6252LRL
colour	black	black	black	white	white	white	red	red	red
height	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm

FIRENZE SALT MILL

code	6250MSLNL	6251MSLNL	6252MSLNL	6250MSLBL	6251MSLBL	6252MSLBL	6250MSLRL	6251MSLRL	6252MSLRL
colour	black	black	black	white	white	white	red	red	red
height	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm



SORRENTO PEPPER MILL

code	7151N	7152N	7151T	7152T	7151LNL	7152LNL	7151LRL	7152LRL	7151LBL	7152LBL
colour	natural	natural	walnut	walnut	black	black	red	red	white	white
height	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm

SORRENTO SALT MILL

code	7151MSN	7152MSN	7151MST	7152MST	7151MSLNL	7152MSLNL	7151MSLRL	7152MSLRL	7151MSLBL	7152MSLBL
colour	natural	natural	walnut	walnut	black	black	red	red	white	white
height	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm	(H)190 mm	(H)250 mm



ROMA WALNUT STAINED
BEECH-WOOD PEPPER MILL
- (H) 100 CM

code	6158T
height	(H)1000 mm





VINTAGE PEPPER MILL

code	7121T	7121A	7121B
colour		blue	white
height	(H)190 mm	(H)190 mm	(H)190 mm

VINTAGE SALT MILL

code	7121MST	7121MSA	7121MSB
colour		blue	white
height	(H)190 mm	(H)190 mm	(H)190 mm



ANTIQUE PEPPER MILL

code	4450BR	4451BR
height	(H)200 mm	(H)275 mm

ANTIQUE SALT MILL

code	4450MSBR	4451MSBR
height	(H)200 mm	(H)275 mm



MILLS



RIMINI PEPPER MILL

code	42501	42502	42504	42503	42505
colour	black	white	gray	red	green
height	(H)180 mm	(H)180 mm	(H)180 mm	(H)180 mm	(H)180 mm

RIMINI SALT MILL

code	42531	42532	42534	42533	42535
colour	black	white	gray	red	green
height	(H)180 mm	(H)180 mm	(H)180 mm	(H)180 mm	(H)180 mm



ELECTRIC MILLS

	pepper	salt
code	962	963S
colour	black	white
height	(H)200 mm	(H)200 mm





MILANO ACRYLIC PEPPER MILL

code	8420	8430	8440
height	(H)175 mm	(H)220 mm	(H)320 mm

MILANO ACRYLIC SALT MILL

code	8420S	8430S	8440S
height	(H)175 mm	(H)220 mm	(H)320 mm



DUAL BIG ACRYLIC /
STAINLESS STEEL PEPPER
& SALT MILL

code	8310
height	(H)190 mm



CAPRI ACRYLIC SALT MILL
& PEPPER MILL SET

code	9320SETPS
height	(H)165 mm



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

MONTANA TRAYS

Made of compressed layers of impregnated paper of melamine with a synthetic resin molded under pressure at high temperature. The surface is sealed with a double layer of high-pressure melamine to allow normal washing. Laminated trays have a non-slip rubber surface fastened directly to the trays. They are characterized by resistance to chemicals, stains and scratches. Note: all laminated trays must be dry before stacking.



MONTANA NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs
507018	430x610	12
507117	370x530	24
507216	325x530	24
507025	360x460	24
507469	330x430	24



MONTANA OVAL, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs
507933	290x210	24
507568	265x200	24
507964	230x160	24



MONTANA ROUND NON-SLIP SURFACE TRAY WITH HIGH RIM, WALNUT

code	mm	pcs
507773	ø420x(H)30 mm	12
507766	ø360x(H)30 mm	12
507711	ø320x(H)35 mm	12



MONTANA ROUND, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs
507865	ø380	24

NEVADA TRAYS

High-quality polyester trays are made of a solid mat of long glass fibers, additionally reinforced for high resistance to impacts and scratches. The dyed isophthalene polyester resin has excellent resistance to chemicals and UV radiation. Can be washed in a dishwasher at any frequency. The distance that is created between the stacked trays facilitates air circulation.



NEVADA FLAT SURFACE TRAY WITH FLAT EDGE, GRANITE

code	mm	pcs
876619	GN 1/1 – 530x325	18



CUSTOMIZATION

Method of preparing materials for printing:
 – texts should be converted into curves
 – photo materials should be at 304 dpi
 – file formats: ai, eps, pdf, tiff, jpg

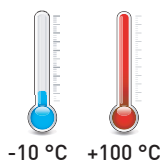
Choose a tray and send us your logotype

View the project in electronic version and order the design

Production time: 6 weeks

Pick up the order



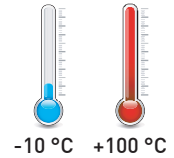


**BEECHWOOD SERVING TRAY, ROUND,
NON-SLIP SURFACE**

- Made of several layers of real beech veneer with synthetic resin molded in high-temperature pressure.
- The surface is sealed with a double layer of high-pressure melamine to allow hand washing (dishwasher safe only for very short cycles).
- The non-slip surface and the high edge of the tray ensure the stability of the dishes and the safety of guest service.
- High thermal resistance (from -10°C to +100°C) allows serving both cold and warm dishes.



code	mm
PH558516000	ø320
PH558526000	ø360
PH558536000	ø420



MYKONOS – MAHOGANY SERVING TRAY, RECTANGULAR, NON-SLIP SURFACE

- Stylish Mykonos laminate trays with non-slip surface for use at banquets, cafes, restaurants and catering.
- Durable and resistant, made of layers of special paper soaked in melamine, combined with a synthetic resin under pressure and high temperature.
- The non-slip surface guarantees the stability of the dishes being carried and the safe handling of guests.
- Stackable for easy storage and transport.
- Designed for manual washing (washing in dishwashers only in very short cycles).
- NOTE: Use in heated carts is not recommended.

code	shape	mm
MY4361E73	rectangle	430x610
MY3753E73	rectangle	370x530
MY3646E73	rectangle	360x460
MY3343E73	rectangle	330x430
MY3253E73	rectangle	325x530
MY3800E73	round	ø380
MY2129E73	oval	210x290



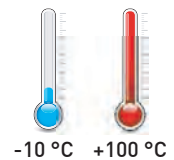
mahogany

wood light

oak

wood dark

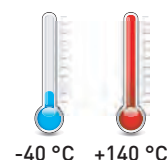
wood graphite



CAPRI SERVING TRAY

- Capri-laminated smooth trays with high thermal resistance (from -10°C to +100°C) allow serving both cold and warm dishes.
- Elegant colors: oak, mahogany or graphite wood, as well as high resistance to chemicals and staining, make them ideal for use in restaurants, hotels, cafes and catering.
- Additional advantages include easy storage due to the possibility of stacking and the possibility of washing in commercial dishwashers (once a day).
- NOTE: All laminate trays must be dry before stacking.
- Use in heated carts is not recommended

code	colour	mm
CA3253E73	mahogany	325x530
CA3753E86	wood light	370x530
CA3753E87	oak	370x530
CA3753E88	wood dark	370x530
CA3343E86	wood light	330x430
CA3343E87	oak	330x430
CA3343E88	wood dark	330x430
CA3343E82	wood graphite	330x430



VERSA POLYESTER TRAY, GRANITE

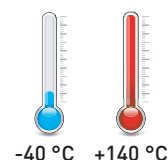
- Polyester trays are made of a solid, reinforced mat made of long glass fibers, additionally reinforced for high impact resistance.
- Granite colored isophthalic-polyester resin with high chemical and UV resistance.
- Operating temperature range from -40°C to +140°C.
- Trays adapted for intensive use – the smooth surface of the trays is easy to clean, the possibility of frequent washing in the dishwasher as needed.
- Reinforced polyester corners protect the edges against impacts.
- When stacked, they allow airflow for quick drying and ideal storage conditions.

VERSA POLYESTER TRAY, SMOOTH WITH FLAT RIM, GRANITE

code	mm
VE3253A29	325x530

VERSA POLYESTER TRAY, SMOOTH WITH HIGH RIM, GRANITE

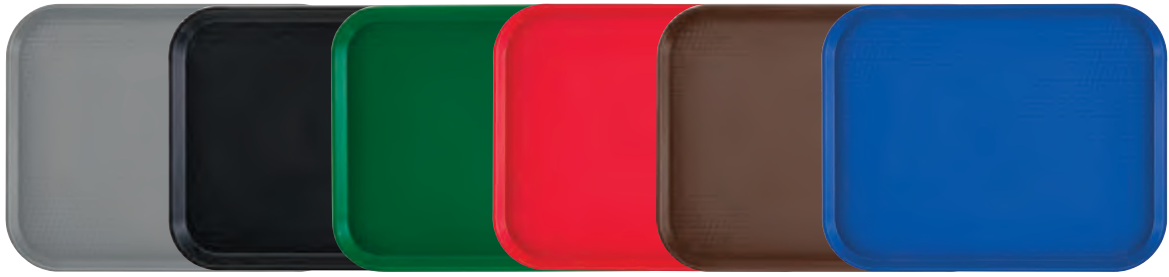
code	mm
VE3646A29	360x460



VERSA POLYESTER TRAY WITH FLAT RIM, GRANITE

- Designed for use in food service establishments, especially self-service restaurants and canteens.
- Made from fiberglass reinforced polyester, resistant to scratches, stains and chemicals.
- Possibility to carry hot and cold food thanks to high temperature resistance (from -40°C to 140°C).
- Reinforced corners for safe use.
- Smooth surface for easy cleaning.
- Specially shaped handles for improved air circulation when drying and stacking.
- Dishwasher safe.

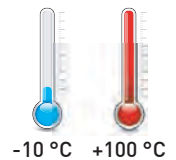
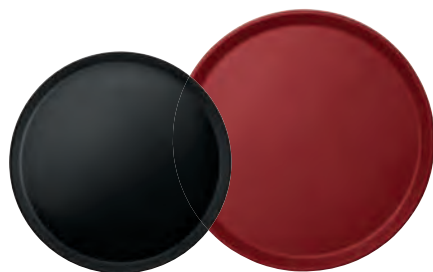
code	colour	mm
GZ4002A83	graphite	325x530
GZ3980A83	graphite	370x530



FAST FOOD POLYPROPYLENE TRAY, TEXTURED SURFACE

- Made of polypropylene, Fast Food trays are resistant to deformation, impacts and scratches and are perfect for self-service establishments and canteens.
- The trays are light (340 g) and comfortable, and the rounded rims and the reinforced edge structure facilitate safe handling.
- Available in 6 colors with a textured non-slip surface, which additionally masks minor scratches.
- The trays are stackable and dishwasher safe in a short cycle (60 seconds at max. 80°C, once a day).
- Temperature resistant from -10°C to 80°C, but not recommended for heated carts.

code	colour	mm
1216FF107	gray	300x410
1216FF110	black	300x410
1216FF119	green	300x410
1216FF163	red	300x410
1216FF167	brown	300x410
1216FF186	blue	300x410
1418FF107	gray	355x457
1418FF110	black	355x457
1418FF119	green	355x457
1418FF163	red	355x457
1418FF167	brown	355x457
1418FF186	blue	355x457



CAMTREAD® SERVING TRAY, NON-SLIP SURFACE

- The Camtread Tray is made of sturdy glass fiber for strength and a smooth surface, while the Polyester Resin is impact and stain-resistant.
- Rough rubber surface guarantees good adhesion.
- Durable, scratch and heat resistant (temperature resistance from -10°C to +100°C).

- Suitable for intensive use in bars, restaurants, banquets and catering.
- Dishwasher safe.

CAMTREAD® SERVING TRAY, ROUND, NON-SLIP SURFACE

code	colour	mm
1400CT110	black	ø355x(H)21
1400CT522	burgundy	ø355x(H)21
1600CT110	black	ø405x(H)21
1600CT522	burgundy	ø405x(H)21

CAMTREAD® SERVING TRAY, OVAL, NON-SLIP SURFACE

code	colour	mm
2700CT110	black	685x560x(H)32





SKIATOS BLACK CHAMPAGNE BUCKET

code	mm
171585	Ø210x(H)160



MADEIRA ROOMSERVICE TRAY

code	mm
505113	603x402



NEW



SKIATOS CHAMPAGNE BUCKET RACK

code	mm
171967	Ø190x360x(H)180

MADEIRA BLACK TEAKSTAND

code	mm
504994	980x830



LETTUCE TONGS

code	mm
171431	220



CAKE TONGS

code	mm
171448	215



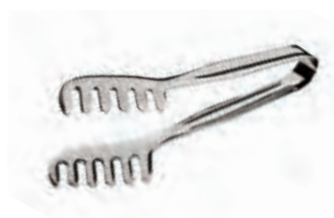
ICE TONGS

code	mm
171455	160



SUGAR TONGS

code	mm
171462	160



PASTA TONGS

code	mm
171424	220



Chef & Sommelier

The Chef & Sommelier® brand symbolizes the art of living that embodies the richness of French gastronomy and oenology. The result of the work of specialists from the Arc Research Center was the introduction of a new generation of lead-free Krysta crystal glass, which perfectly meets the needs of professional gastronomy in terms of both refined elegance and durability in everyday use, as well as resistance to shocks and detergents. Krysta is the cleanest and most transparent crystal glass available on the market. The masterful composition of raw materials guarantees flawless shine and the experience of perfect sound that delights the most sophisticated tastes.

ARCOROC

Arcoroc glass is durable and practical – designed for intensive use. A wide range of products, from classic glasses to sophisticated decanters and bar glass, will meet the expectations of every gastronomic point. Our offer includes fully tempered products with increased resistance to shocks and temperature changes, as well as with the “High Transparency – Purity” certificate, made of the highest quality glass in the purest form with a transparent structure. Arcoroc is the second most popular brand used by professionals around the world, sold in over 150 countries.







NEW

Champagne & Cocktail line

Champagne & Cocktail is undoubtedly the most festive collection! Thanks to the variety of shapes on offer, the glasses can accommodate a wide range of drinks, from champagne to timeless and recurring cocktails. Their elegant lines are designed to enhance the most original recipes. But be warned, underneath this smart and well-designed atmosphere is sophisticated technology in the service of professionals. The crystal is pure and maintains its brilliance with frequent dishwasher washing. The foam point will keep champagne bubbling indefinitely and the delicate edges enhance the taste experience tenfold. The collection is perfect for restaurants in luxury hotels and will also accompany all mixologists in themed bars.



COCKTAIL CHAMPAGNE
GLASS

N6815

300 ml

ø112x(H)168 mm

12 pcs



COCKTAIL CHAMPAGNE
GLASS

Q7785

210 ml

ø94x(H)150 mm

24 pcs



Symétrie line

Symétrie is a new type of collection at Chef&Sommelier. With a wide range of capacities, the line will satisfy the needs of restaurateurs, mixologists and caterers looking for variety and delicacy. The collection is characterised by vertical lines that run through the spheres of the cups, creating a hypnotic optical play. It is firmly in the trend of subtle optical dimensions that emphasise the presentation of the wines and cocktails served, without distracting from the tasting experience.

If the 21 cl cup and 58 cl balloon unleash the creativity of mixologists, the 16 cl flute will be ideal for bars and caterers thanks to its small volume and compact size, particularly convenient for standing consumption. The 550 ml, 450 ml and 310 ml wine glasses, as well as the 210 ml glass, will naturally find their place on the tables of the trendiest restaurants.



Chef&Sommelier



WINE GLASS

V2696

550 ml

ø92 mm

12 pcs



WINE GLASS

V0391

450 ml

ø87x(H)250 mm

24 pcs



WINE GLASS

V1483

350 ml

ø78 mm

24 pcs



NEW



CHAMPAGNE AND PROSECCO GLASS

V2697

210 ml

ø65x(H)240 mm

24 pcs



CHAMPAGNE AND PROSECCO GLASS

V1375

160 ml

ø65x(H)198 mm

24 pcs



RED WINE GLASS

Q8707

580 ml

ø106x(H)209 mm

24 pcs



COCKTAIL GLASS

V1171

210 ml

ø114 mm

24 pcs



The thin rim of the glass, 0.9 mm, increases the tasting value of the wine

The clear angle in the line of the glass releases the aroma particles and allows you to measure the right amount of wine

Long, seamless leg

A flat foot with no cavities where water can accumulate





OPEN UP
 WINE GLASS

U1013

550 ml

ø107x(H)233 mm

6 pcs



OPEN UP
 WINE GLASS

U1012

470 ml

ø103x(H)228 mm

6 pcs



OPEN UP
 WINE GLASS

U1011

400 ml

ø91x(H)231 mm

6 pcs



OPEN UP
 WINE GLASS

U1010

370 ml

ø96x(H)211 mm

6 pcs



OPEN UP
 WINE GLASS

U1008

320 ml

87x(H)180 mm

6 pcs



OPEN UP
 CHAMPAGNE GLASS

U1051

200 ml

ø74x(H)234 mm

6 pcs



OPEN UP
 GLASS

U1033

380 ml

ø93x(H)94 mm

6 pcs



OPEN UP
 GLASS

U1041

350 ml

ø77x(H)118 mm

6 pcs



OPEN UP
 GLASS

U1032

300 ml

ø99x(H)86 mm

6 pcs





The glasses are made of the highest quality crystal glass, which is perfectly transparent and shiny, and above all extremely durable. In addition, the champagne glass has an effect that enhances the effervescence.



SUBLYM WINE GLASS	SUBLYM WINE GLASS	SUBLYM WINE GLASS	SUBLYM WINE GLASS	SUBLYM CHAMPAGNE GLASS
N1744	N1739	L2761	L2609	L2762
550 ml	450 ml	350 ml	250 ml	210 ml
ø92x(H)260 mm	ø87x(H)250 mm	ø80x(H)230 mm	ø72x(H)207 mm	ø70x(H)240 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs

The Cabernet line offers a wide range of glasses for every occasion. Classic lines available in three different shapes: tulip, balloon and lyre will satisfy the most demanding customers. Perfect proportions and a thin rim of the glass enhance the aroma and taste of each wine.



CABERNET TULIP WINE GLASS	CABERNET TULIP WINE GLASS	CABERNET TULIP WINE GLASS	CABERNET TULIP WINE GLASS	CABERNET TULIP CHAMPAGNE GLASS	CABERNET TULIP CHAMPAGNE GLASS
46888	46961	46973	46978	D0796	48024
580 ml	470 ml	350 ml	250 ml	240 ml	160 ml
ø95x(H)230 mm	ø90x(H)220 mm	ø81x(H)202 mm	ø72x(H)180 mm	ø70x(H)235 mm	ø70x(H)225 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs	6 pcs



LIMA
HIGHBALL GLASS

L2356

450 ml

ø77x(H)160 mm

6 pcs



LIMA
HIGHBALL GLASS

L8110

400 ml

ø77x(H)130 mm

6 pcs



LIMA
LOWBALL GLASS

G3368

380 ml

ø88x(H)110 mm

6 pcs



LIMA
LOWBALL GLASS

G3367

350 ml

ø94x(H)83 mm

6 pcs



PRIMARY GLASS

G3323

440 ml

ø87(H)110 mm

6 pcs



PRIMARY GLASS

G3322

360 ml

ø81(H)102 mm

6 pcs





C&S
Chef & Sommelier



VIGNE
HIGHBALL GLASS
L2369
450 ml
ø70x(H)165 mm
6 pcs



VIGNE
HIGHBALL GLASS
G3674
330 ml
ø69x(H)126 mm
6 pcs



VIGNE
HIGHBALL GLASS
G3658
220 ml
ø61x(H)111 mm
6 pcs



VIGNE
LOWBALL GLASS
L2370
370 ml
ø93x(H)87 mm
6 pcs



VIGNE
LOWBALL GLASS
G3666
310 ml
ø84x(H)83 mm
6 pcs



VIGNE
LOWBALL GLASS
G3659
200 ml
ø75x(H)74 mm
6 pcs

GLASSES

VOLARE BANQUET LINE

The Volare Banquet Collection is a right-shaped glass for catering with strong stem for durability and stability. The glasses are produced in two versions: 430 ml and 330 ml and 180 ml for champagne, so you can enjoy all kinds of wine in them. The shape of these glasses has been designed to provide the perfect balance between appearance, durability and practicality. This series is ideal for customers who are looking for good quality glasses with a simple and modern design at an affordable price category. The Volare Banquet line has excellent parameters for professional dishwasher cleaning, and their short stem makes them easy to insert into baskets.



VOLARE BANQUET CHAMPAGNE GLASS	VOLARE BANQUET WINE GLASS	VOLARE BANQUET WINE GLASS
781876	781852	781869
180 ml	430 ml	320 ml
ø50x(H)200 mm	ø65x(H)200 mm	ø55x(H)190 mm
6 pcs	6 pcs	6 pcs



CANTARE LINE

Cantare glasses have a graceful and thin stem, which makes them look very elegant without losing their durability. The gently tapering design with a laser-cut edge enhances the taste of the wine, is pleasant for the eye and provides maximum comfort in use. The invisible connection between the stem and the cup, the carefully processed and smooth bottom, and the absence of wrinkles and stains are the advantages of Fine Dine glass. Light and thin glasses, thanks to the use of durable sodium glass, are extremely resistant to damage and remain transparent for a long time. The Cantare collection consists of 540 ml and 410 ml wine glasses and 210 ml sparkling wine glass, while the range is complemented by high 360 ml and low 390 ml glasses for water or cocktails. Perfectly transparent glass, perfectly profiled and balanced, with a long enough stem and a deep cup, allows you to assess the color, aroma and taste of the drink properly.



CANTARE WINE GLASS	CANTARE WINE GLASS	CANTARE CHAMPAGNE GLASS	CANTARE HIGHBALL GLASS	CANTARE LOWBALL GLASS
781883	781890	781937	781944	781951
540 ml	410 ml	210 ml	360 ml	390 ml
ø65x(H)230 mm	ø60x(H)180 mm	ø45x(H)225 mm	ø60x(H)130 mm	ø65x(H)100 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs

VINA JULIETTE LINE

Certified glass with high transparency:
100% purity, 0% color (Juliette line).



VINA JULIETTE
WINE GLASS

N5993

500 ml

ø92x(H)217 mm

6 pcs



VINA JULIETTE
WINE GLASS

N4907

400 ml

ø87x(H)206 mm

6 pcs



VINA JULIETTE
WINE GLASS

N5163

300 ml

ø79x(H)188 mm

6 pcs



VINA JULIETTE
CHAMPAGNE GLASS

N5082

230 ml

ø72x(H)218 mm

6 pcs



VINA JULIETTE
GLASS

N5994

400 ml

ø88x(H)110 mm

6 pcs



VINA JULIETTE
GLASS

N5995

350 ml

ø94x(H)83 mm

6 pcs



CAN GLASS

N6545

470 ml

ø76x(H)134 mm

6 pcs





VINA LINE

Vina is a basic collection of glasses. The elegant design of the line makes it functional for all restaurants, wine bars and cocktail bars. They can serve both red and white wine, as well as sweet wines. The tulip shape and the narrow rim of the glass will capture the aromas, ensuring a pleasant tasting experience. This collection has high durability and parameters that allow for professional washing in industrial dishwashers. Guarantee of series continuity.



VINA WINE GLASS	VINA WINE GLASS	VINA WINE GLASS
L1348	L1349	L1967
480 ml	360 ml	260 ml
ø88x(H)219 mm	ø81x(H)202 mm	ø72x(H)180 mm
6 pcs	6 pcs	6 pcs



VINA CHAMPAGNE GLASS
L1351
190 ml
ø mm
6 pcs



VINA GIN STEMGLASS
P7908
580 ml
ø106x(H)209 mm
6 pcs



VINA HIGHBALL GLASS
L1346
360 ml
ø76x(H)121 mm
6 pcs



VINA LOWBALL GLASS
L1347
340 ml
ø90x(H)84 mm
6 pcs



VINA DECANTER
P3604
1400 ml
ø156x(H)243 mm
6 pcs



TEMPERED GLASS

Selected product lines have been subjected to full hardening process that increases product life from 10 to 50 times.

HIGH IMPACT RESISTANCE

Hardening increases the resistance to mechanical shock five times. A smaller number of scratches, cracks and bruises guarantee savings.

SHOCK-RESISTANT

Thermal toughened products are resistant to temperature changes to 135°C without the risk of damaging the product.

GLASS SAFETY

This type of glass is completely safe for service. The broken glass breaks down into small pieces with bunt edges.





GRANITY
HIGHBALL GLASS

J2598

650 ml

ø96x(H)178 mm

6 pcs



GRANITY
HIGHBALL GLASS

J2601

460 ml

ø87x(H)160 mm

6 pcs



GRANITY
HIGHBALL GLASS

J2603

420 ml

ø89x(H)130 mm

6 pcs



GRANITY
HIGHBALL GLASS

J2607

350 ml

ø85x(H)122 mm

6 pcs



GRANITY
HIGHBALL GLASS

J2605

310 ml

ø75x(H)140 mm

6 pcs



GRANITY
HIGHBALL GLASS

J2608

200 ml

ø64x(H)127 mm

6 pcs



GRANITY
LOWBALL GLASS

J2614

270 ml

ø85x(H)98 mm

6 pcs



GRANITY
LOWBALL GLASS

J2611

200 ml

ø80x(H)81 mm

6 pcs



GRANITY
LOWBALL GLASS

J2610

160 ml

ø73x(H)73 mm

6 pcs



NORVEGE
HIGHBALL GLASS

61698

320 ml

ø74x(H)125 mm

12 pcs



NORVEGE
HIGHBALL GLASS

60440

270 ml

ø72x(H)114 mm

12 pcs



NORVEGE
HIGHBALL GLASS

61697

250 ml

ø77x(H)94 mm

12 pcs



NORVEGE
HIGHBALL GLASS

60024

200 ml

ø72x(H)88 mm

12 pcs



NORVEGE
HIGHBALL GLASS

60026

160 ml

ø65x(H)82 mm

12 pcs





NEW YORK
HIGHBALL GLASS

L7340

470 ml

ø87x(H)144 mm

6 pcs



NEW YORK
LOWBALL GLASS

L7334

380 ml

ø89x(H)100 mm

6 pcs



NEW YORK
HIGHBALL GLASS

L7335

350 ml

ø74x(H)144 mm

6 pcs



NEW YORK
LOWBALL GLASS

L7339

250 ml

ø81x(H)84 mm

6 pcs



NEW YORK
HIGHBALL GLASS

N4136

400 ml

ø78x(H)156 mm

6 pcs



GLASSES



BE POP
HIGHBALL GLASS

L8688

350 ml

ø69x(H)148 mm

6 pcs



BE POP
LOWBALL GLASS

L8687

300 ml

ø84x(H)82 mm

6 pcs



ESKALE HART
GLASS

L3750

310 ml

ø91x(H)87 mm

6 pcs



ESKALE HART
GLASS

L3751

180 ml

ø77x(H)78 mm

6 pcs



ESKALE HART
GLASS

N6551

90 ml

ø58x(H)80 mm

6 pcs



BROADWAY LINE

A combination of functionality, high durability and beautiful design. The original character and details of carved Broadway stemware and glasses enhance the presentation of each cocktail.



BROADWAY
GIN STEMGLASS

P8821

580 ml

ø107x(H)195 mm

6 pcs



BROADWAY
COCTAIL STEMGLASS

P8795

210 ml

ø118x(H)155 mm

6 pcs



BROADWAY
COUPE STEMGLASS

P8796

250 ml

ø115x(H)138 mm

6 pcs





ARCOROC

 HIGH
TRANSPARENCY
PURITY CERTIFIED GLASS



BROADWAY
HIGHBALL GLASS

L7255

380 ml

ø75x(H)145 mm

6 pcs



BROADWAY
HIGHBALL GLASS

L7256

280 ml

ø67,5x(H)134 mm

6 pcs



BROADWAY
LOWBALL GLASS

L7254

300 ml

ø85x(H)91 mm

6 pcs



BROADWAY
SHOT GLASS

L7253

50 ml

ø49x(H)60 mm

6 pcs

NEW

MONTI LINE

The Monti collection is designed to provide consumers with a unique experience, transporting them back to the world of the crazy 1920s. The different shapes and capacities of 580ml, 270ml and 210ml are perfectly matched and complementary to enable the creation and presentation of timeless cocktails such as Gin Tonic or Martini Dry, or some with a more secretive

formula. The glass in the Monti line is suitable for any type of bar, whether classic, luxurious or exotic. The unique design, the diamond point leg and the elaborate bowl stimulate all the senses and will easily inspire you to create a cocktail to celebrate a festive moment.



GIN GLASS

Q1257

580 ml

ø106x(H)187 mm

12 pcs

COCTAIL COUPE
GLASS

Q8201

270 ml

ø90x(H)154 mm

12 pcs

COCTAIL
GLASS

Q8701

270 ml

ø79x(H)172 mm

12 pcs



GLASSES



STACKABLE



← 8 cl

STACK UP
HIGHBALL GLASS

H5641

470 ml

ø87x(H)147 mm

6 pcs



← 7,5 cl

STACK UP
HIGHBALL GLASS

H5642

400 ml

ø83x(H)144 mm

6 pcs



← 8 cl

STACK UP
HIGHBALL GLASS

H7763

350 ml

ø78x(H)140 mm

6 pcs



← 10 cl

STACK UP
HIGHBALL GLASS

H7764

290 ml

ø76x(H)119 mm

6 pcs



← 4,5 cl

STACK UP
HIGHBALL GLASS

H5646

320 ml

ø92x(H)92 mm

6 pcs



← 3,5 cl

STACK UP
HIGHBALL GLASS

J0317

265 ml

ø85x(H)92 mm

6 pcs



← 4,5 cl

STACK UP
HIGHBALL GLASS

H5647

210 ml

ø83x(H)80 mm

6 pcs



STACK UP
SHOT GLASS

J8039

45 ml

ø50x(H)60 mm

12 pcs



SHETLAND HIGHBALL GLASS

SHETLAND HIGHBALL GLASS

SHETLAND LOWBALL GLASS

SHETLAND LOWBALL GLASS

79698

79728

79741

C8222

420 ml

350 ml

320 ml

90 ml

ø89x(H)146 mm

ø83x(H)138 mm

ø97x(H)97 mm

ø60x(H)78 mm

12 pcs

12 pcs

12 pcs

12 pcs

GLASSES



 **EXTRA RESISTANT**
FULLY TEMPERED GLASS


STACKABLE

LOG HIGHBALL GLASS

LOG LOWBALL GLASS

LOG LOWBALL GLASS

L9946

L9945

L8690

320 ml

270 ml

220 ml

ø70x(H)120 mm

ø77x(H)93 mm

ø73x(H)79 mm

6 pcs

6 pcs

6 pcs



ISLANDE LINE



ISLANDE
LOWBALL GLASS

N6377

380 ml

ø89x(H)96 mm

6 pcs



ISLANDE
LOWBALL GLASS

J4239

300 ml

ø78x(H)93 mm

6 pcs



ISLANDE
LOWBALL GLASS

J4241

200 ml

ø79x(H)84 mm

12 pcs



ISLANDE
HIGHBALL GLASS

J4226

360 ml

ø64x(H)170 mm

6 pcs



ISLANDE
HIGHBALL GLASS

N6639

330 ml

ø63x(H)157 mm

6 pcs



ISLANDE
HIGHBALL GLASS

J4227

310 ml

ø60x(H)166 mm

6 pcs



ISLANDE
HIGHBALL GLASS

15012

310 ml

ø60x(H)164 mm

24 pcs



ISLANDE
HIGHBALL GLASS

N6640

290 ml

ø63x(H)145 mm

6 pcs



ISLANDE
HIGHBALL GLASS

N6642

220 ml

ø53x(H)152 mm

6 pcs



ISLANDE
HIGHBALL GLASS

N6641

220 ml

ø58x(H)131 mm

6 pcs



ISLANDE
HIGHBALL GLASS

J3314

170 ml

ø52x(H)125 mm

6 pcs



ISLANDE
HIGHBALL GLASS

N6643

160 ml

ø55x(H)100 mm

6 pcs



ISLANDE
HIGHBALL GLASS

J4238

100 ml

ø51x(H)87 mm

12 pcs



BRIXTON
HIGHBALL GLASS

P4187

380 ml

ø77x(H)150 mm

6 pcs



BRIXTON
HIGHBALL GLASS

P9067

350 ml

ø87x(H)112 mm

6 pcs



BRIXTON
LOWBALL GLASS

P4188

300 ml

ø86x(H)96 mm

6 pcs

America's 20s collection is inspired by the twenties of the last century. The glasses are made of lead-free crystal glass, which is characterized by transparency, unusual shine and a characteristic sound. The design refers to the tradition of cut crystal while maintaining a thin edge, so desired in tasting.



GLASSES



AMERICA'20S COCKTAIL COUPE GLASS	AMERICA'20S GIN&TONIC GLASS	AMERICA'20S MARTINI GLASS	AMERICA'20S COCKTAIL GLASS	AMERICA'20S LOWBALL GLASS	AMERICA'20S HIGHBALL GLASS
779255	779279	779286	779262	779293	779309
230 ml	745 ml	250 ml	250 ml	380 ml	480 ml
ø98x(H)175 mm	ø109x(H)226 mm	ø108x(H)180 mm	ø78x(H)202 mm	ø88x(H)92 mm	ø73,5x(H)162 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs	6 pcs



GLASSES – GIN & TONIC

GLASSES HURRICANE TYPE

ARCOROC

VINA GIN
STEMGLASS

P7908

580 ml

ø106x(H)209 mm

6 pcs

MONTI
GIN GLASS

Q1257

580 ml

ø106x(H)187 mm

6 pcs

ARCOROC

HURRICANE
COCKTAIL GLASS

54584

440 ml

ø86x(H)208 mm

6 pcs

KYOTO
GLASS

P1849

310 ml

ø81x(H)179 mm

6 pcs

COCKTAIL GLASSES

C&S
Chef&Sommelier



CABERNET
MARTINI GLASS

N6831

300 ml

ø120x(H)188 mm

6 pcs



CABERNET
MARTINI GLASS

N6887

210 ml

ø116x(H)172 mm

6 pcs



CABERNET
MARTINI GLASS

L3678

210 ml

ø114x(H)179 mm

6 pcs



CABERNET
COCTAIL GLASS

N6815

300 ml

ø120x(H)170 mm

6 pcs

ARCOROC



BRIO COUPE

L8941

210 ml

ø83x(H)192 mm

6 pcs



COCTAIL
MARTINI GLASS

50056

150 ml

ø95x(H)165 mm

6 pcs



CABERNET
MARGARITA GLASS

N6900

440 ml

ø121x(H)192 mm

6 pcs

EXTRA
RESISTANT
FULLY TEMPERED GLASS



GLASSES





CHAMPAGNE GLASSES

C&S
Chef & Sommelier



OPEN UP LINE	SUBLYM LINE	CABERNET LINE	CABERNET LINE
U1051	L2762	D0796	48024
200 ml	210 ml	240 ml	160 ml
ø74x(H)234 mm	ø70x(H)240 mm	ø70x(H)235 mm	ø70x(H)225 mm
6 pcs	6 pcs	6 pcs	6 pcs



ARCOROC

VINA JULIETTE LINE	BRIO FLUTE	BRIO COUPE
N5082	J1478	L8941
230 ml	160 ml	210 ml
ø72x(H)218 mm	ø65x(H)198 mm	ø83x(H)192 mm
6 pcs	6 pcs	6 pcs

GLASS - HIGH-PROOF ALCOHOLS



OPEN UP
GLASS

U1062

165 ml

ø70x(H)170 mm

6 pcs



CABERNET
VODKA GLASS

E5358

70 ml

ø51x(H)135 mm

6 pcs



DIAMOND
VODKA GLASS

103006244

40 ml

12 pcs

ARCOROC



FINE CHAMPAGNE
VODKA GLASS

1105

15 ml

ø38x(H)62 mm

10 pcs



BRIO
LIQUEUR GLASS

H8466

95 ml

ø56x(H)171 mm

6 pcs

GLASSES

C&S
Chef & Sommelier

Krysta
EXTRA STRONG
CRYSTAL
GLASS



OPEN UP
GLASS

U1032

300 ml

ø99x(H)86 mm

6 pcs



OPEN UP
GLASS

U1059

390 ml

ø104x(H)132 mm

6 pcs



SHOTS



ISLANDE
SHOT GLASS

40375

60 ml

ø38x(H)105 mm

12 pcs



ISLANDE
SHOT GLASS

72388

55 ml

ø45x(H)101 mm

12 pcs



HOT SHOT
GLASS

G2639

70 ml

ø55x(H)85 mm

12 pcs



HOT SHOT
GLASS

21554

34 ml

ø45x(H)70 mm

6 pcs



GRANITY
SHOT GLASS

4755

45 ml

ø50x(H)57 mm

12 pcs



STOCKHOLM
VODKA GLASS

G2645

40 ml

ø44x(H)53 mm

12 pcs

NEW YORK SHOT GLASS
(SET OF 3X2 PCS)

P2650

34 ml

ø44x(H)55 mm

6 pcs

C&S
Chef Sommelier



GIN
SHOT GLASS

65

50 ml

ø48x(H)57 mm

24 pcs



GIN
SHOT GLASS

16

30 ml

ø42x(H)90 mm

6 pcs



VIGNE
VODKA GLASS

47346

60 ml

ø42x(H)90 mm

6 pcs

BEER GLASSES

GLASSES



ARCOROC

EXTRA RESISTANT FULLY TEMPERED GLASS

HIGH TRANSPARENCY PURITY CERTIFIED GLASS



LINZ GLASS

ULTIMATE GLASS

TULIP GLASS

NONIC GLASS

NONIC GLASS

NONIC GLASS

25263

G8563

P3008

49357

43740

43716

390 ml

570 ml

580 ml

570 ml

340 ml

280 ml

ø69x(H)206 mm

ø90x(H)160 mm

ø84x(H)161 mm

ø87x(H)152 mm

ø77x(H)127 mm

ø73x(H)115 mm

6 pcs

6 pcs

6 pcs

6 pcs

6 pcs

6 pcs

WATER/BEER GLASSES

GLASSES



Chef&Sommelier



CABERNET
BEER GLASSWARE

G3570

470 ml

ø81x(H)188 mm

6 pcs



CABERNET
COCKTAIL GLASS

G3573

400 ml

ø81x(H)167 mm

6 pcs

ARCOROC



SUBLYM
MULTIPURPOSE GLASS

N5368

350 ml

ø88x(H)177 mm

6 pcs



CERVOISE
BEER GLASSWARE

7131

500 ml

ø83x(H)192 mm

6 pcs



CERVOISE
BEER GLASSWARE

7132

380 ml

ø77x(H)179 mm

6 pcs

DESSERT GLASS

ARCOROC



VERSATILE
DESSERT CUP

H4668

40 ml

ø60x(H)62 mm

2 pcs



VERSATILE
DESSERT CUP

H3951

120 ml

ø98x(H)90 mm

6 pcs



CHIQUITO DESSERT CUP

J4764

230 ml

ø82x(H)59 mm

6 pcs



PALMIER DESSERT CUP

58010

210 ml

ø127x(H)100 mm

6 pcs



PALMIER DESSERT CUP

58012

370 ml

ø120x(H)201 mm

6 pcs



QUADRO DESSERT CUP

12615

360 ml

ø81x(H)191 mm

6 pcs



SEYCHELLES DESSERT CUP

34741

200 ml

ø105x(H)80 mm

6 pcs



JAZZED DESSERT CUP

N8367

410 ml

ø127x(H)198 mm

6 pcs



MAEVA DIAMANT
DESSERT CUP

L6690

350 ml

ø120x(H)74 mm

6 pcs



MAEVA DOTS
DESSERT CUP

L6688

350 ml

ø120x(H)74 mm

6 pcs



MAEVA VINTAGE
DESSERT CUP

L6692

350 ml

ø120x(H)74 mm

6 pcs





FORTUNA DESSERT CUP

770511

300 ml

ø125x(H)180 mm

6 pcs



ALASKA DESSERT CUP

770528

260 ml

ø104x(H)94 mm

6 pcs



ROCK BAR DESSERT CUP

770542

380 ml

ø85x(H)182 mm

6 pcs



YPSILON DESSERT CUP

770559

375 ml

ø130x(H)90 mm

12 pcs



FIDO JAR

code	mm	ml	pcs
776131	ø106x(H)100	500	1
776124	ø98,4x(H)98	350	1
775646	ø83x(H)84	200	12
775639	ø83x(H)71	125	12



QUATTRO STAGIONI JAR WITH HANDLE

code	mm	ml	pcs
775615	ø84x(H)135	415	12



QUATTRO STAGIONI CAPS - SET 2 PCS

code	suitable	pcs
776117	775608 and 775615	2



VOLUTO CUP

L3694

320 ml

ø106x(H)111 mm

6 pcs



VOLUTO CUP

L3693

250 ml

ø104x(H)91 mm

6 pcs



VOLUTO CUP

L3692

220 ml

ø107x(H)71 mm

6 pcs



VOLUTO SOUCER

L3697

ø140 mm

6 pcs



BOCK

MUG

E7104

250 ml

ø68x(H)89 mm

6 pcs



IRISH COFFEE

GLASS

37684

240 ml

ø76x(H)139 mm

6 pcs



LATINO

GLASS

G3871

290 ml

ø78x(H)150 mm

6 pcs



SHETLAND HIGHBALL

GLASS

C8222

90 ml

60x(H)78 mm

12 pcs



APETIZER

BARIL

N6550

160 ml

ø58x(H)80 mm

12 pcs

CARAFE AND DECANTERS

C&S
Chef & Sommelier



OPEN UP CARAFE

D6653

1400 ml

ø145x(H)314 mm

1 pcs



OPENING DECANTER

D2142

900 ml

ø214x(H)241 mm

1 pcs

ARCOROC



VINA

P3604

1400 ml

ø156x(H)243 mm

6 pcs



MISURA CARAFE

770498

1000 ml

ø108x(H)262 mm

12 pcs



YPSILON CARAFE

775783

250 ml

ø68x(H)165 mm

12 pcs



YPSILON CARAFE

775790

500 ml

ø84x(H)204 mm

6 pcs



YPSILON CARAFE

775806

1000 ml

ø104x(H)255 mm

6 pcs





VIN CARAFE

C0199

1000 ml

ø119x(H)203 mm

6 pcs



VIN CARAFE

C0197

500 ml

ø96x(H)164 mm

6 pcs



VIN CARAFE

C0198

250 ml

ø78x(H)132 mm

6 pcs



FLUID CARAFE

L3965

1000 ml

ø107x(H)265 mm

6 pcs



FLUID CARAFE

L3963

500 ml

ø91x(H)193 mm

6 pcs

JUGS AND BOTTLES

ARCOROC



ARC JUG

E7258

500 ml

ø126x(H)146 mm

12 pcs



ARC JUG

E7255

1000 ml

ø151x(H)202 mm

6 pcs



ARC JUG

E7254

1300 ml

ø163x(H)217 mm

6 pcs



ARC JUG

53061

1600 ml

ø165x(H)242 mm

6 pcs



GLASSES



SWING BOTTLE

775721

250 ml

ø64x(H)192 mm

28 pcs



SWING BOTTLE

775738

500 ml

ø77x(H)253 mm

12 pcs



SWING BOTTLE

775745

1000 ml

ø94x(H)306 mm

6 pcs

BOWLS



EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
10011	10018	10040	10019	10000
35 ml	75 ml	150 ml	240 ml	385 ml
ø58x(H)105 mm	ø73x(H)32 mm	ø88x(H)39 mm	ø103x(H)45 mm	ø118x(H)54 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs

EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
10003	10027	10022	10021	10029
620 ml	1100 ml	1800 ml	2900 ml	6000 ml
ø138x(H)52 mm	ø170x(H)78 mm	ø200x(H)92 mm	ø230x(H)105 mm	ø290x(H)133 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs

GLASSES



PVD

FineDine

PVD

The PVD (Physical Vapor Deposition) process involves the evaporation of solid metal in a high vacuum environment. At the same time, reactive gas is added, which creates a mixture with metal vapors and settles in the form of an ultra-thin, strongly adhering color layer on the surface of our cutlery. Sounds and looks too good to be true, but it can still be washed in the dishwasher!



Classic shape, long fork tines and large capacity tablespoons

Hand polished edges

Perfectly balanced cutlery of great thickness

Cutlery designed for intensive, gastronomic use

FineDine

HIGH MIRROR POLISHING

Cutlery signed by Fine Dine LOGO is the highest world quality. Produced in the one of the most modern factories in the world, with all environmental standards. Delicate, light but how very durable and unique in design. We use the high-

est quality of German 18/10 chromium-nickel steel for their production. Fine Dine cutlery is polished several times, the last one element of the process is High Mirror Polishing handheld unparalleled glow.



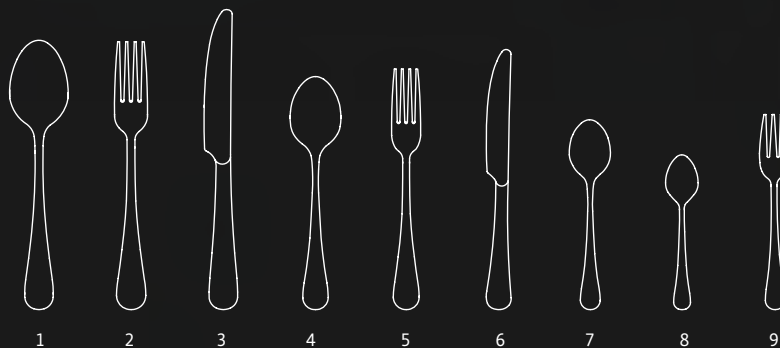
NAVARINO LINE

HIGH MIRROR POLISHING

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs
1. Dinner spoon	766002	207	12
2. Dinner fork	765999	206	12
3. Dinner knife	765982	231	12
4. Dessert spoon	766170	179	12
5. Dessert fork	766187	185	12

	code	length (mm)	pcs
6. Dessert knife	766163	200	12
7. Tea spoon	766125	146	12
8. Coffee spoon	766149	119	12
9. Cake fork	766156	150	12



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

LUGANO LINE

HIGH MIRROR POLISHING

5 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs
1. Dinner spoon	764701	207	12
2. Dinner fork	764718	207	12
3. Dinner knife	764695	230	12
4. Dessert spoon	764732	181	12
5. Dessert fork	764749	184	12

	code	length (mm)	pcs
6. Dessert knife	764725	200	12
7. Tea spoon	764756	142	12
8. Coffee spoon	764763	111	12
9. Cake fork	764770	147	12



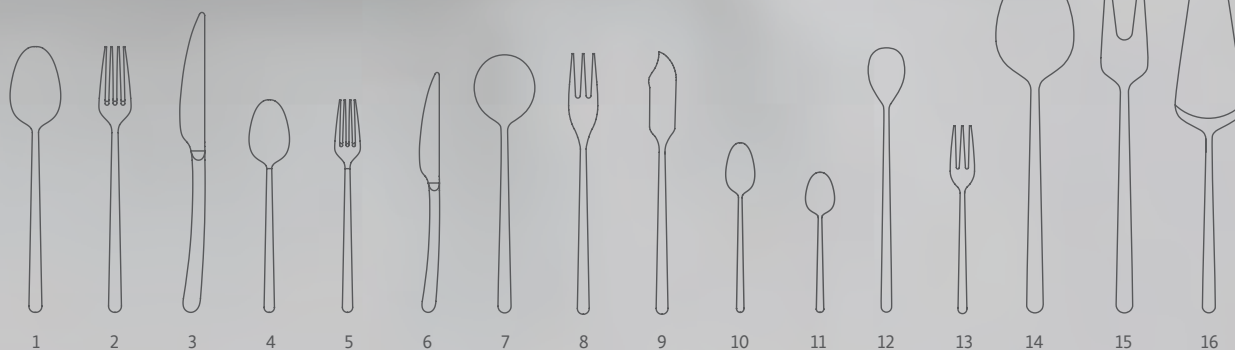
**HIGH
MIRROR
POLISHING**

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

AMARONE LINE



	code	length (mm)	pcs
1. Dinner spoon	764619	211	12
2. Dinner fork	764626	212	12
3. Dinner knife	764602	238	12
4. Dessert spoon	764640	184	12
5. Dessert fork	764657	184	12
6. Dessert knife	764633	190	12
7. Spoon for the broth	766729	205	12
8. Fish fork	765005	12	12

	code	length (mm)	pcs
9. Fish knife	765265	12	12
10. Tea spoon	764664	145	12
11. Coffee spoon	764671	119	12
12. Latte spoon	766736	209	12
13. Cake fork	764688	152	12
14. Service fork	766705	272	12
15. Service spoon	766699	276	12
16. Dough spatula	766712	267	12

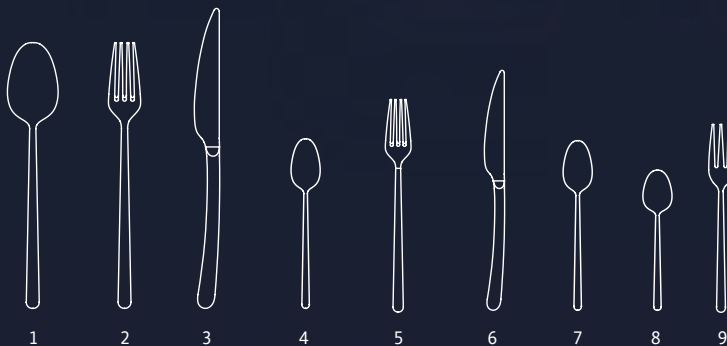


AMARONE GOLD LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs
1. Dinner spoon	764329	211	12
2. Dinner fork	764336	213	12
3. Dinner knife	764312	237	12
4. Dessert spoon	764381	184	12
5. Dessert fork	764398	184	12

	code	length (mm)	pcs
6. Dessert knife	764374	190	12
7. Tea spoon	764343	146	12
8. Coffee spoon	764367	119	12
9. Cake fork	764350	153	12

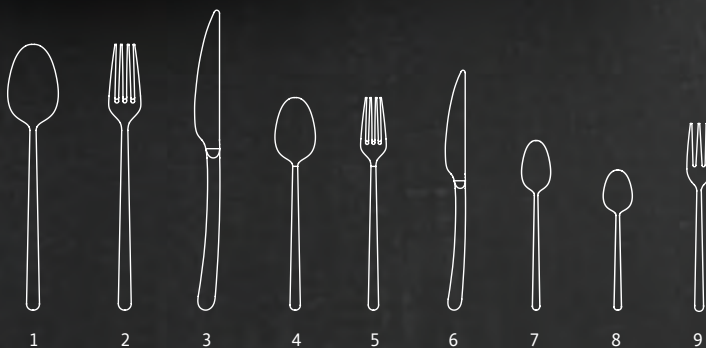


AMARONE BLACK LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs
1. Dinner spoon	764831	211	12
2. Dinner fork	764848	213	12
3. Dinner knife	764824	237	12
4. Dessert spoon	764862	184	12
5. Dessert fork	764879	184	12

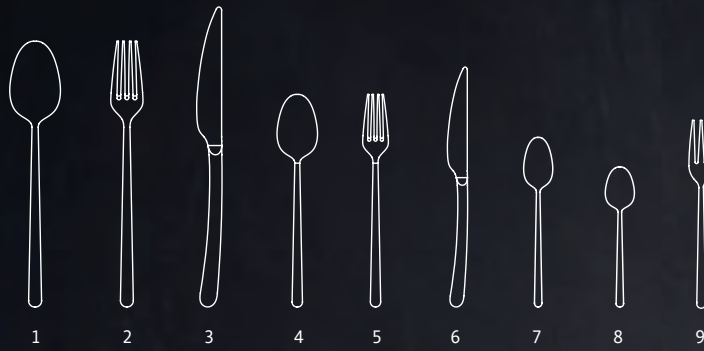
	code	length (mm)	pcs
6. Dessert knife	764855	190	12
7. Tea spoon	764886	146	12
8. Coffee spoon	764893	119	12
9. Cake fork	764909	153	12

AMARONE BRONZE LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

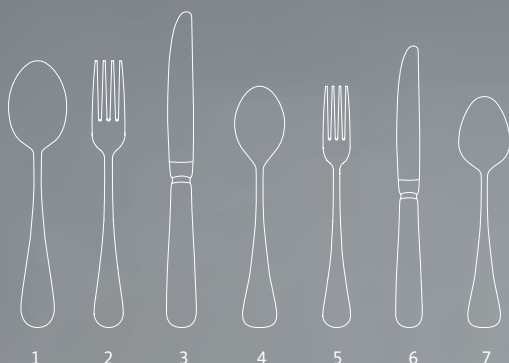


		code	length (mm)	pcs
1.	Dinner spoon	764923	211	12
2.	Dinner fork	764930	213	12
3.	Dinner knife	764916	237	12
4.	Dessert spoon	764954	184	12
5.	Dessert fork	764961	184	12

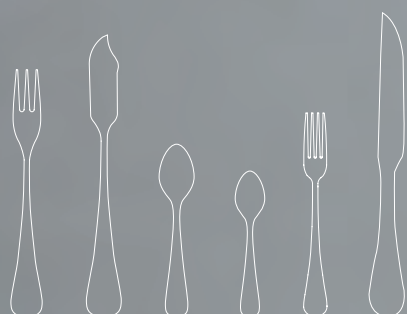
		code	length (mm)	pcs
6.	Dessert knife	764947	190	12
7.	Tea spoon	764978	146	12
8.	Coffee spoon	764985	119	12
9.	Cake fork	764992	153	12



BAGUETTE LINE



1 2 3 4 5 6 7



8 9 10 11 12 13

	code	length (mm)	pcs
1. Dinner spoon	769225	206	12
2. Dinner fork	769232	207	12
3. Dinner knife	769249	243	12
4. Dessert spoon	769263	186	12
5. Dessert fork	769256	187	12
6. Dessert knife	769270	219	12
7. Spoon for the broth	769331	178	12
8. Fish fork	769317	190	12
9. Fish knife	769324	217	12
10. Tea spoon	769300	133	12
11. Coffee spoon	769294	112	12
12. Cake fork	769287	157	12
13. Steak knife	769348	234	12



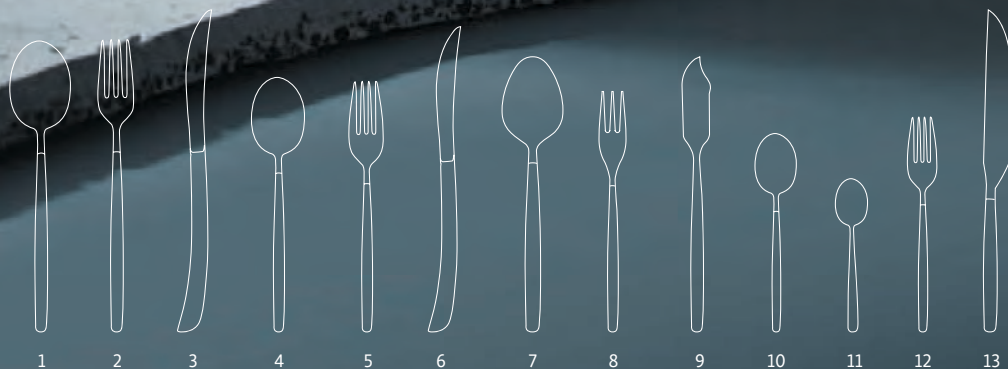


TORINO LINE

5 MM
THICKNESS

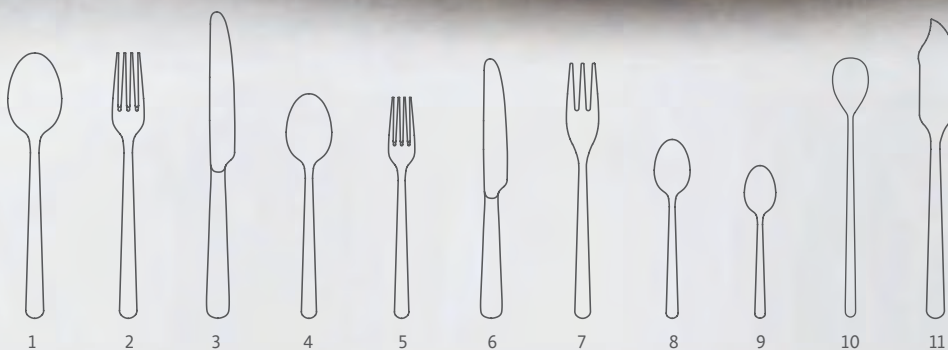
18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs
1. Dinner spoon	769355	213	12
2. Dinner fork	769362	211	12
3. Dinner knife	769379	237	12
4. Dessert spoon	769386	186	12
5. Dessert fork	769393	187	12
6. Dessert knife	769409	223	12
7. Spoon for the broth	769447		12

	code	length (mm)	pcs
8. Fish fork	769454		12
9. Fish knife	769461		12
10. Tea spoon	769430	145	12
11. Coffee spoon	769423	112	12
12. Cake fork	769416	157	12
13. Steak knife	769478		12



COMO LINE

HIGH
MIRROR
POLISHING

3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

	code	length (mm)	pcs
1. Dinner spoon	766446	196	12
2. Dinner fork	766453	198	12
3. Dinner knife	766439	216	12
4. Dessert spoon	766507	187	12
5. Dessert fork	766514	150	12
6. Dessert knife	766491	190	12

	code	length (mm)	pcs
7. Cake fork	766477	187	12
8. Tea spoon	766460	137	12
9. Coffee spoon	766484	115	12
10. Latte spoon	766552	192	12
11. Butter knife	766545	156	12



GARDA LINE

HIGH MIRROR POLISHING

3 MM THICKNESS

18/10 STAINLESS STEEL

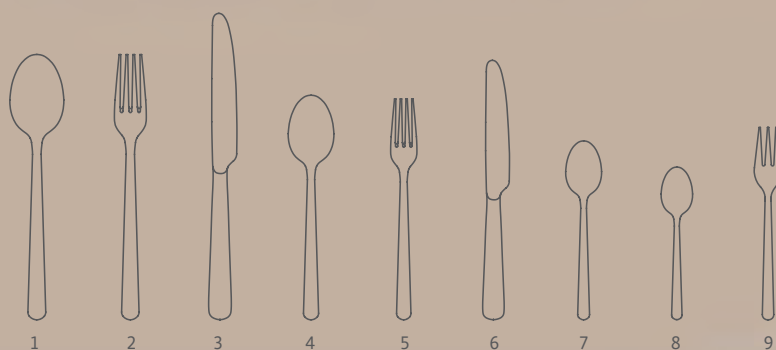
WASH

	code	length (mm)	pcs
1. Dinner spoon	766576	205	12
2. Dinner fork	766583	206	12
3. Dinner knife	766569	220	12
4. Dessert spoon	764800	184	12
5. Dessert fork	764817	185	12

	code	length (mm)	pcs
6. Dessert knife	764794	194	12
7. Cake fork	766606	152	12
8. Tea spoon	766590	146	12
9. Coffee spoon	766613	121	12



CUTLERY



ADRIA LINE

HIGH MIRROR POLISHING

3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

	code	length (mm)	pcs
1. Dinner spoon	766200	196	12
2. Dinner fork	766217	196	12
3. Dinner knife	766224	226	12
4. Dessert spoon	766255	179	12
5. Dessert fork	766231	180	12

	code	length (mm)	pcs
6. Dessert knife	766262	192	12
7. Tea spoon	766248	142	12
8. Coffee spoon	766279	113	12
9. Cake fork	764787	150	12



CANTINE LINE

2 MM
THICKNESS

18/0
STAINLESS
STEEL



	code	length (mm)	pcs
1. Dinner spoon	764558	197	12
2. Dinner fork	764541	197	12
3. Dinner knife	764534	215	12

	code	length (mm)	pcs
4. Cake fork	764565	150	12
5. Tea spoon	764572	145	12
6. Latte spoon	764596	198	12

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

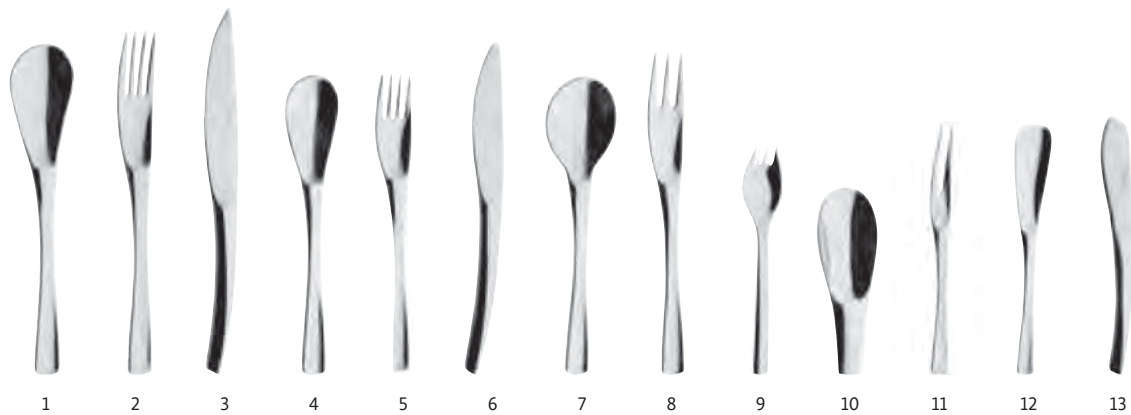
BUFFET

KITCHEN

CATERING

BAR

NEW



1 2 3 4 5 6 7 8 9 10 11 12 13



14 15 16 17 18 19 20 21 22 23 24

DEGRENNE XY MIROIR LINE

HIGH MIRROR POLISHING

3 MM THICKNESS

18/10 STAINLESS STEEL

WASH

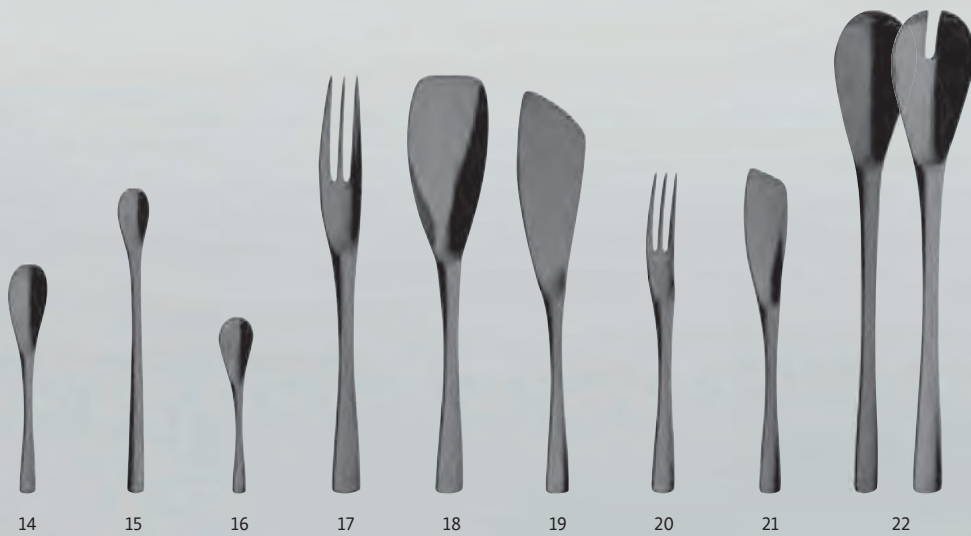
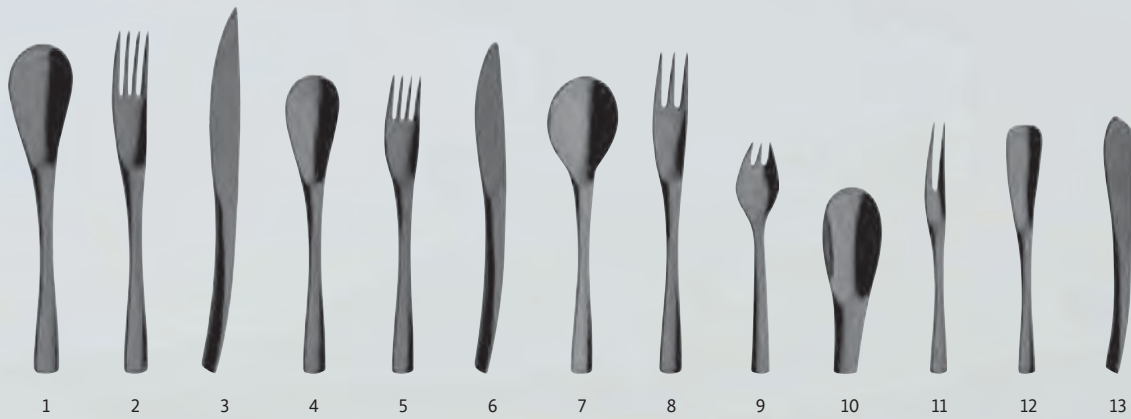
	code	length (mm)	pcs
1. Table spoon	205560D	205	12
2. Table fork	205559D	213	12
3. Table knife	193776D	233	12
4. Dessert spoon	205567D	186	12
5. Dessert fork	205566D	186	12
6. Dessert knife	181111D	206	12
7. Bouillon spoon	205561D	185	12
8. Fish fork	205563D	200	12
9. Oyster fork	190424D	141	12
10. Appetizer spoon	181121D	116	12
11. Appetizer fork	181119D	155	12
12. Appetizer spatula	181120D	155	12

	code	length (mm)	pcs
13. Butter spreader	181112D	160	12
14. Coffee spoon	205562D	143	12
15. Latte spoon	190018D	190	12
16. Espresso spoon	181109D	110	12
17. Serving fork	181114D	260	1
18. Serving spoon	181113D	260	1
19. Serving spatula	181122D	250	1
20. Soup ladle	153193D	297	1
21. Sauce ladle	154606D	185	1
22. Gourmet fork	205565D	200	12
23. Gourmet spatula	205564D	202	12
24. Salad serving set	189999D	300	1



NEW





DEGRENE XY BLACK MIROIR LINE

HIGH
MIRROR
POLISHING

3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

	code	length (mm)	pcs
1. Table spoon	205569D	205	12
2. Table fork	205568D	213	12
3. Table knife	195028D	233	12
4. Dessert spoon	205575D	186	12
5. Dessert fork	205574D	186	12
6. Dessert knife	195031D	203	12
7. Bouillon spoon	200483D	185	12
8. Fish fork	205571D	200	12
9. Oyster fork	196014D	141	12
10. Appetizer spoon	195041D	116	12
11. Appetizer fork	195039D	155	12

	code	length (mm)	pcs
12. Appetizer spatula	195042D	155	12
13. Butter spreader	195036D	160	12
14. Coffee spoon	205570D	143	12
15. Latte spoon	196674D	190	12
16. Espresso spoon	195034D	110	12
17. Serving fork	199773D	260	1
18. Serving spoon	199774D	260	1
19. Serving spatula	199769D	250	1
20. Gourmet fork	205573D	200	12
21. Gourmet spatula	205572D	202	12
22. Salad serving set	199771D	300	1



NEW



1 2 3 4 5 6 7 8 9 10 11 12 13



14 15 16 17 18 19 20 21 22 23

DEGRENNE GUEST MIROIR LINE

HIGH MIRROR POLISHING

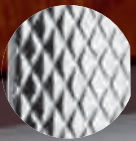
4 MM THICKNESS

18/10 STAINLESS STEEL

WASH

	code	length (mm)	pcs
1. Table spoon	197506D	232	12
2. Table fork	197507D	213	12
3. Table knife	235481D	237	12
4. Table knife	197509D	232	12
5. Dessert spoon	197512D	195	12
6. Dessert fork	197511D	192	12
7. Dessert knife	235482D	213	12
8. Dessert knife	210629D	209	12
9. Bouillon spoon	197518D	185	12
10. Fish fork	197514D	192	12
11. Fish knife	197515D	213	12
12. Steak knife	197521D	232	12

	code	length (mm)	pcs
13. Butter spreader	197520D	193	12
14. Coffee spoon	197508D	143	12
15. Latte spoon	190018D	190	12
16. Espresso spoon	197510D	117	12
17. Pastry fork	197516D	139	12
18. Serving fork	197522D	266	1
19. Serving spoon	197523D	270	1
20. Serving spatula	197527D	251	1
21. Soup ladle	153193D	297	1
22. Sauce ladle	154606D	185	1
23. Salad serving set	197525D	300	1



NEW



DEGRENNE GUEST STAR MIROIR LINE

HIGH MIRROR POLISHING 3 MM THICKNESS 18/10 STAINLESS STEEL WASH

	code	length (mm)	pcs
1. Table spoon	223481D	216	12
2. Table fork	223482D	213	12
3. Table knife	202995D	232	12
4. Dessert spoon	223486D	195	12
5. Dessert fork	223485D	192	12
6. Dessert knife	210630D	209	12
7. Bouillon spoon	223491D	185	12
8. Fish fork	223487D	192	12
9. Fish knife	223488D	213	12
10. Steak knife	203017D	232	12

	code	length (mm)	pcs
11. Butter spreader	203016D	193	12
12. Coffee spoon	223483D	143	12
13. Latte spoon	223492D	117	12
14. Espresso spoon	223484D	177	12
15. Pastry fork	223489D	139	12
16. Serving fork	223493D	266	1
17. Serving spoon	223494D	270	1
18. Serving spatula	223497D	251	1
19. Salad serving set	223496D	300	1

CORFU LINE

Corfu steak cutlery are made of stainless steel and the handles are made of pakkawood - material based on natural wood. Pakkawood is a term referring to wood veneers consisting of several layers of high quality hardwood. Set of 6 items.

	code	length (mm)	pcs
1. Steak fork	781050	205	6
2. Steak knife	781036	110/240	6
3. Jumbo steak knife	781043	120/255	6



MYKONOS LINE

NEW

		code	length (mm)	pcs
1.	Steak fork	782880	210	6
2.	Jumbo steak knife	782873	260	6
3.	Steak knife	782866	245	6



STEAK AND PIZZA CUTLERY

Tramontina steak cutlery is an example of modern design combined with practicality. The special processing of the handles makes the cutlery of this line resistant to impacts and high temperatures. Thanks to the hardening process, the blades of the knives remain sharp and shiny for a long time. The handles have a significantly extended service life and look great even after years of use. Importantly, they can be safely washed in the dishwasher.



		code	colour	set (pcs)	knife length (mm)
1.	Steak and pizza knife set	29899155	brown	6	215
2.	Steak and pizza table fork set	29899157	brown	6	200
3.	steak and pizza knife set	29899154	red	6	215
4.	steak and pizza table fork set	29899156	red	6	200
5.	Spanish style steak knife set	29899173	brown	6	220
6.	Gaucha steak knife set	29899159	brown	6	235
7.	Gaucha steak fork set	29899161	brown	6	210
8.	Jumbo steak cutlery set	29899163	brown	2+2	255, 220



Rainbow Buffet Concept

It's a versatile range of brightly colored products, including chafing dishes, toasters, melamine trays and porcelain. Thanks to the rich assortment, you can easily liven up a banquet, hotel or restaurant buffet and take the presentation of dishes to a new level.

The Rainbow Buffet is a perfect complement to the Madeira oak wood and Vetro glass systems, giving the display both functionality and a rustic style or toned-down elegance.

chafing dishes, p. 236
cast iron buffet dish, p. 244
Skiatos system, p. 250
toasters, p. 272
porcelain GN container, p. 274
buffet porcelain, p. 276



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

Induction chafing dishes

Fine Dine induction chafing dishes are elegant buffet equipment made of top quality stainless steel. Each line has been adapted to the needs of buffet and catering. The dishes may be placed directly on induction plates or a frame with guides which make it easier to install an induction heater. In addition, some dishes are equipped with steel GN containers and fuel containers.

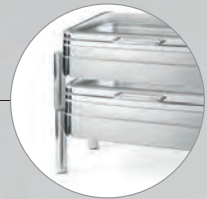
DE LUXE LINE



soft-close,
removable cover



steam vent
system

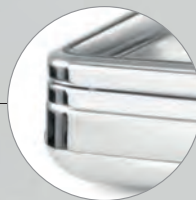


stackable

DE LUXE ECO LINE



soft-close,
removable cover

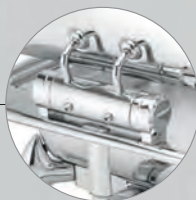


steam vent
system



good price

PREMIUM LINE



soft-close,
removable cover



spoon container



cover holder

FineDine

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

FineDine



BUFFET

De Luxe line

- Highly solid structure
- Case made of highly-polished stainless steel, 1,5 mm thick
- Removable glazed cover with slow-close mechanism
- Cover fall block mechanism
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table. The condensate is drained into the water container
- Thick (8 mm) capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs
- Support with adjustable height, which prevents the tipping of the chafing dish in case of rapid opening of the cover
- Chafing dish frame made of 2.7 mm steel
- To be used directly on induction hobs, or on a frame
- Fuel container with a tilting element adjusting the flame size
- Powering elements for the induction heater
- Vertically adjustable fuel holder



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing.

10-step power regulation, equipped in electronic protection against overheating.

The touch panel and LED display are suitable to be mounted in the worktop.

Suitable for induction heaters equipped with an additional adapter.

It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W



PORCELAIN CONTAINER

code	size	mm
783009	GN 1/1	530x325
783016	GN 1/2	325x265
783023	GN 1/3	325x176
783092	GN 2/3	325x354



fuel heating



induction heating



DE LUXE INDUCTION CHAFING DISH GN 1/1 WITH GLASS LID

code	473108
dimensions	585x465x(H)180 mm



DE LUXE INDUCTION CHAFING DISH GN 2/3 WITH GLASS LID

code	473122
dimensions	470x405x(H)180 mm



DE LUXE INDUCTION CHAFING DISH ROUND 11L WITH GLASS LID

code	473160
dimensions	460x432x(H)280 mm



FRAME FOR 473108

code	473115
dimensions	655x374x(H)230 mm



FRAME FOR 473122

code	473139
dimensions	488x375x(H)230 mm



FRAME FOR 473160

code	473177
dimensions	377x377x(H)185 mm



De Luxe Eco line

- The best value for money.
- Very solid construction
- Housing made of polished stainless steel
- Removable cover with a slow-close mechanism
- Dripless patent: a specially profiled gutter in the raised lid prevents condensation from dripping onto the table, the condensate is discharged into a container with water
- Thick, capsule 'sandwich' bottom (stainless steel/aluminum/chrome steel) combines the properties of aluminum in terms of heat distribution with the durability and magnetic properties of stainless steel, necessary for use on heaters and induction plates
- Height-adjustable support, preventing the heater from tipping over in case of sudden opening of the cover
- Frame for heaters made of AISI 304 steel, 2 mm thick
- To be used directly on induction cookers or on a frame
- Fuel container with hinged element regulating the size of the flame
- Fastening elements for the induction heater
- Vertically adjustable fuel holder



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W

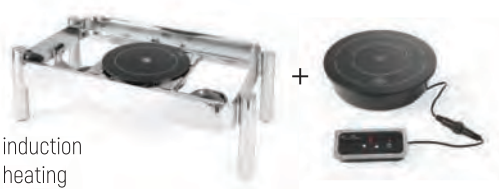


PORCELAIN CONTAINER

code	size	mm
783009	GN 1/1	530x325
783016	GN 1/2	325x265
783023	GN 1/3	325x176
783092	GN 2/3	325x354



fuel heating



induction heating



DE LUXE ECO CHAFING DISH WITH GLASS COVER GN 1/1

code	471159
dimensions	585x465x(H)180 mm



DE LUXE ECO GN 2/3 CHAFING DISH WITH A GLASS LID

code	204849
dimensions	405x480x(H)170 mm



DE LUXE ECO DEEP INDUCTION HEATER WITH GLASS LID, 11 L

code	473474
dimensions	430x480x(H)275 mm



FRAME FOR 471159

code	471166
dimensions	655x374x(H)230 mm



FRAME FOR 204849

code	204856
dimensions	470x370x(H)245 mm



FRAME FOR 473474

code	473481
dimensions	450x450x(H)245 mm

Premium line

- Highly solid structure
- Case made of highly-polished stainless steel, 0.8 mm thick
- Tilted unglazed cover with slow-close mechanism and a vent valve
- Cover fall block mechanism
- Easily removable cover - no tools required
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table.
- Mechanism facilitating removal of the GN container from the water dish
- Thick capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium
- Additional spoon container mounted on the right wall of the chafing dish case

induction heating



fuel heating



* applies only to the Premium model, Premium Glass models have a Spring type mechanism (you can stop at a chosen place)



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	∅245x(H)68 mm
power	800 W



PORCELAIN CONTAINER

code	size	mm
783009	GN 1/1	530x325
783016	GN 1/2	325x265
783023	GN 1/3	325x176
783092	GN 2/3	325x354





PREMIUM INDUCTION
CHAFING DISH GN 1/1

code 473061
dimensions 585x455x(H)210 mm



PREMIUM CHAFING DISH
WITH GLASS COVER GN 1/1

code 473412
dimensions 590x410x(H)200 mm



PREMIUM INDUCTION
CHAFING DISH ROUND 11L

code 473085
dimensions 495x470x(H)325 mm



PREMIUM INDUCTION
CHAFING DISH ROUND 11L
WITH GLASS LID

code 473467
dimensions 460x420x(H)290 mm



FRAME

code 473078
dimensions 540x415x(H)165 mm



FRAME

code 473092
dimensions 310x430x(H)165 mm

Excellent line

- Highly solid structure
- Case made of highly-polished stainless steel
- Capsule sandwich-type bottom (stainless steel/aluminium/chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs

EXCELLENT CHAFING DISH GN 1/1
ROLLTOP

code 473016
dimensions 625x500x(H)440 mm





Cast iron buffet dishes

- Cast iron cookware is coated with two layers of enamel and double-fired, making it easy to clean, non-sticky and requires no seasoning.
- Channels in specially designed covers are designed to increase steam circulation and at the same time moisturize the food.
- They can be used on all heat sources and are dishwasher safe.



CAST IRON ROUND
CASSEROLE, BLUE

code 832042
dimensions 360x290x(H)135 mm
capacity 6700 ml



CAST IRON ROUND
CASSEROLE, GREEN

code 832097
dimensions 360x290x(H)135 mm
capacity 6700 ml



CAST IRON ROUND
CASSEROLE, ORANGE

code 832141
dimensions 360x290x(H)135 mm
capacity 6700 ml



CAST IRON ROUND
CASSEROLE, RED

code 832196
dimensions 360x290x(H)135 mm
capacity 6700 ml



BUILT-IN INDUCTION COOKER 1000 W

- Heating surface made of black crystal glass.
- Plastic housing.
- Inductive heater for building in the worktop.
- 10-step power control fitted with electronic overheating protection.
- Touch panel and LED display.

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V



CAST IRON OVAL
CASSEROLE, BLUE

code	832059
dimensions	385x255x(H)150 mm
capacity	7060 ml



CAST IRON OVAL
CASSEROLE, GREEN

code	832103
dimensions	385x255x(H)150 mm
capacity	7060 ml



CAST IRON OVAL
CASSEROLE, ORANGE

code	832158
dimensions	385x255x(H)150 mm
capacity	7060 ml



CAST IRON OVAL
CASSEROLE, RED

code	832226
dimensions	385x255x(H)150 mm
capacity	7060 ml



BUFFET

Buffet systems



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

Skiatos System

The Skiatos buffet system developed by Fine Dine is a comprehensive set of products, including heaters, dispensers, stands and displays, which can be supplemented with elements made of melamine, as well as products from the Madeira and Vetro collections. The Skiathos collection is characterized by elegant and high-quality design, but also flexibility and functionality, which allows it to meet the various requirements of the hotel, event and catering industry. All steel elements are made of the highest quality powder coated stainless steel in a dust-free chamber, thanks to which they are more resistant to scratches, fully corrosion-resistant and easy to clean. The buffet racks and dispensers can be assembled and disassembled in a few simple steps and without the use of tools, making it easy to transport and store even in the smallest of spaces. The appearance and style of the system will add an exclusive, modern chic to the buffet, and its functionality makes it possible to take the presentation to a new level.

- Simple and quick setup
- Easy to clean products and fingerprints are nowhere to be seen
- The highest quality of the materials used
- A wide range of products



VACUUM JUG

- Double walled stainless steel.
- Seamless structure. Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

code	capacity (l)	øxH mm
445815	0,6	120x168
445822	1	136x188
445839	1,5	136x258



INDUCTION HEATER
WITH POWER
REGULATOR
- 239193
- see page 270

SKIATOS INDUCTION COFFEE URN

code	capacity (l)	mm
171530	16	300x300x(H)650



SKIATOS BLACK ROTATING
STAND FOR CUPS AND SAUCERS

· holds 78 cups and 22 saucers

code	mm
172131	360x360x(H)580



SKIATOS WHITE THREE-LEVEL
BUFFET DISPLAY STAND
WITH GLASS TRAY

code	mm
171943	605x235x(H)605



SKIATOS BLACK THREE-LEVEL
BUFFET DISPLAY STAND
WITH GLASS TRAY

code	mm
171950	605x235x(H)605



BUFFET



INDUCTION HEATER
WITH POWER REGULATOR
- 239193
- see page 270



171684

171691

SKIATOS GN 1/1 CHAFING DISH

code	capacity (l)	mm
171684	9	350x710x(H)470
171691	9	350x710x(H)470



171493

171523

SKIATOS FLAKE DISPENSER

code	capacity (l)	mm
171493	4	220x140x(H)635
171523	4	220x140x(H)635



171479

171486



171592



171677

SKIATOS DRINK DISPENSER

code	capacity (l)	mm
171479	7	345x345x(H)570
171486	7	345x345x(H)570

SKIATOS WHITE BUFFET STAND

code	mm
171592	200x200x(H)120
171646	200x200x(H)220
171660	200x200x(H)320

SKIATOS BLACK BUFFET STAND

code	mm
171639	200x200x(H)120
171653	200x200x(H)220
171677	200x200x(H)320



**SKIATOS WHITE BUFFET STAND
IN A SET OF PLEXIGLASS**

code	mm
171974	310x310x(H)135
171998	410x410x(H)160
172018	510x510x(H)200
172032	615x615x(H)240



**SKIATOS WHITE BUFFET STAND
FOR A BOWL**

code	mm
172070	280x280x(H)130
172056	320x320x(H)148



SKIATOS WHITE BUFFET BASE

code	mm
172094	210x210x(H)120
172117	240x240x(H)170



**SKIATOS BLACK BUFFET STAND
IN A SET OF PLEXIGLASS**

code	mm
171981	310x310x(H)135
172001	410x410x(H)160
172025	510x510x(H)200
172049	615x615x(H)240



**SKIATOS BLACK BUFFET STAND
FOR A BOWL**

code	mm
172087	280x280x(H)130
172063	320x320x(H)148



SKIATOS BLACK BUFFET BASE

code	mm
172100	210x210x(H)120
172124	240x240x(H)170



**SKIATOS BLACK CHAMPAGNE
BUCKET**

code	mm
171585	Ø210x(H)160



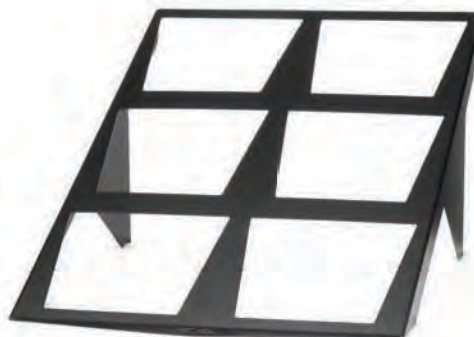
**SKIATOS CHAMPAGNE
BUCKET RACK**

code	mm
171967	Ø190x360x(H)180





171547



171554



171561



171578

**SKIATOS WHITE BUFFET
DISPLAY FOR BOWLS**

code	mm
171547	500x745x(H)330
171561	333x375x(H)120

**SKIATOS BLACK BUFFET
DISPLAY FOR BOWLS**

code	mm
171554	500x745x(H)330
171578	333x375x(H)120

**BOWL OF MELAMINE FOR
DISPLAYS 171547 AND 171554,
WHITE**

code	mm
991248	240x240x(H)100

**BOWL OF MELAMINE FOR
DISPLAYS 171561 AND 171578,
WHITE**

code	mm
991249	100x100x(H)45

MADEIRA DISPLAYS

Madeira buffet boxes are made of oak wood, which is so beautiful, durable and resistant. Can be used as a container for bread or fruits but are particularly suitable for exposure

used an oak slab or melamine trays. Thanks to them you can create multidimensional composition easily.



	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	



	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	



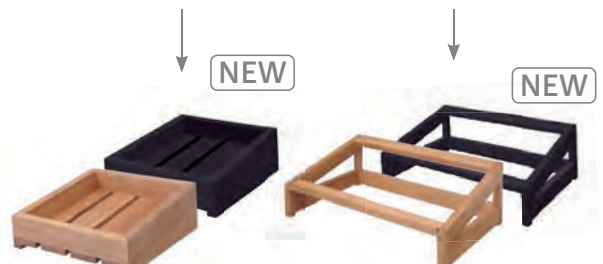
	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	325x265x(H)80 mm		530x325x(H)80 mm	



	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	325x265x(H)80 mm		530x325x(H)80 mm	



	INITIAL OAK BOX GN 1/2		INITIAL OAK BOX GN 1/1	
code	505069	504772	505038	504741
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)65 mm	



	INCLINED BOX GN 1/2		INCLINED BOX GN 1/1	
code	505137	504826	505120	504819
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)190 mm	





NEW



OAK TRAY GN 1/2

code	505083	504796
colour	natural	black
dimensions	325x265x(H)20 mm	

NEW



OAK TRAY GN 1/1

code	505052	504765
colour	natural	black
dimensions	530x325x(H)20 mm	

NEW



BASIS FOR GN 1/3 TRAYS

code	561058	504857
colour	natural	black
dimensions	325x176 mm	

NEW



BASIS FOR GN 1/2 TRAYS

code	561041	504840
colour	natural	black
dimensions	325x265 mm	

NEW



BASIS FOR GN 1/1 TRAYS

code	561034	504833
colour	natural	black
dimensions	530x325 mm	


NEW
BREAD CUTTING BOARD

code	505021	504734
colour	natural	black
dimensions	530x325x(H)30 mm	


NEW
OAK TRAY GN 1/1

code	664476	504956
colour	natural	black
dimensions	530x325x(H)40 mm	


NEW
CUTLERY CONTAINER

code	561089	504871
colour	natural	black
dimensions	530x325x(H)100 mm	


NEW
BUFFET BASE

code	505090	504802
colour	natural	black
dimensions	175x175x(H)165 mm	


NEW
MADEIRA STAND

code	664469	504949
colour	natural	black
dimensions	120x120x(H)120 mm	


NEW
MADEIRA STAND

code	664452	504932
colour	natural	black
dimensions	170x170x(H)170 mm	


NEW
MADEIRA STAND

code	664445	504925
colour	natural	black
dimensions	220x220x(H)220 mm	


NEW
MADEIRA BOX FOR CUTLERY AND NAPKINS

code	664407	504888
colour	natural	black
dimensions	280x180x(H)120 mm	


NEW
MADEIRA OAK TWO-SECTION CUTLERY BOX

code	664414	504895
colour	natural	black
dimensions	275x165x(H)70 mm	


NEW
MADEIRA CUTLERY AND NAPKIN CASE

code	664421	504901
colour	natural	black
dimensions	150x150x(H)150 mm	


NEW
MADEIRA CUTLERY BOX

code	664438	504918
colour	natural	black
dimensions	275x100x(H)70 mm	


NEW
2-LEVEL STAND

code	991269	504970
colour	natural	black
dimensions	574x323x(H)441 mm	


NEW
4-LEVEL STAND

code	991270	504987
colour	natural	black
dimensions	574x400x(H)1197 mm	



BREAD BAG / BASKET

Made of washable kraft paper, suitable for contact with food.



code	429228	429211
dimensions	ø170x(H)150 mm	ø170x(H)150 mm



561966



561973



561980



561997

NON-SLIP DISPLAY STAND

- Steel frame with PVC coating
- Supports a variety of display trays and bowls

code	561966	561973
dimensions	260x230x(H)100	265x230x(H)200

NON-SLIP DISPLAY STAND

- Steel frame with PVC coating
- Supports a variety of display trays and bowls

code	561980	561997
dimensions	ø200x(H)100	ø200x(H)200

VETRO DISPLAYS

Simple buffet stairs stands have many uses. Three types of stairs with different dimensions give the possibility of using with various buffet stands.

The Vetro collection is completed by trays incompatible with GN standard sizes.



SEVEN-STEP TRANSPARENT GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429730
dimensions	680x255 (top)/455 (bottom)x(H)200 mm
glass thickness	6 mm



SIX-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429747
dimensions	600x450x(H)240 mm
glass thickness	5 mm



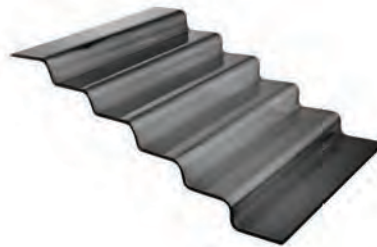
FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429754
dimensions	400x350x(H)125 mm
glass thickness	5 mm



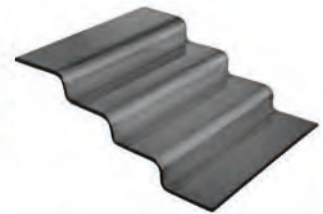
SEVEN-STEP TRANSPARENT GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429761
dimensions	680x255 (top)/455 (bottom)x(H)200 mm
glass thickness	6 mm



SIX-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429778
dimensions	600x450x(H)240 mm
glass thickness	5 mm



FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429785
dimensions	400x350x(H)125 mm
glass thickness	5 mm



BASE FOR SEVEN-STEP
BUFFET STAIRS

code	429983
dimensions	(H)200 mm



BASE FOR SIX-STEP
BUFFET STAIRS

code	429976
dimensions	(H)240 mm



BASE FOR FOUR-STEP
BUFFET STAIRS

code	429990
dimensions	(H)120 mm



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

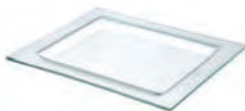
CATERING

BAR



GLASS TRAY GN 1/1
CLEAR

code	429822
dimensions	530x325 mm



GLASS TRAY GN 1/2
CLEAR

code	429839
dimensions	325x265 mm



GLASS TRAY GN 2/4
CLEAR

code	429846
dimensions	530x162 mm



GLASS SQUARE TRAY 300X300 MM
CLEAR

code	429952
dimensions	300x300 mm



BLACK GLASS TRAY
GN 1/1

code	429884
dimensions	530x325 mm



BLACK GLASS TRAY
GN 1/2

code	429891
dimensions	325x265 mm



BLACK GLASS TRAY
GN 2/4

code	429938
dimensions	530x162 mm



BLACK GLASS SQUARE
TRAY

code	429969
dimensions	300x300 mm

elite
Global Solutions

RUBBER PEDESTALS

NEW



PEDESTAL

code	6829EL058
dimensions	178x152x(H)51 mm
pcs.	3



PEDESTAL

code	6829EL059
dimensions	178x152x(H)76 mm
pcs.	3



PEDESTAL

code	6829EL060
dimensions	178x152x(H)102 mm
pcs.	3



PEDESTAL

code	6829EL061
dimensions	178x152x(H)127 mm
pcs.	3



PEDESTAL

code	6829EL062
dimensions	178x152x(H)152 mm
pcs.	3



ROUND PEDESTAL

6829EL064

code

152,5x178x(H)51 mm

dimensions

3

pcs.



ROUND PEDESTAL

6829EL065

152,5x178x(H)76 mm

3

dimensions

3



ROUND PEDESTAL

6829EL066

152,5x178x(H)102 mm

3

dimensions

3



Buffet devices



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



SKIATOS INDUCTION COFFEE URN

- Housing made of durable polished AISI 304 stainless steel
- Insulated, double-walled stainless steel keeps you warm for a long time
- Particularly suitable for hotels, canteens, catering services and buffets
- Removable feet for easy storage and transport
- Large capacity - 16 liters
- Non-drip tap
- Easy to clean
- With drip tray included
- To be used with heater 239193

code	capacity (l)	mm
171530	16	300x300x(H)650



INDUCTION HEATER
WITH POWER
REGULATOR
- 239193
- see page 270



DE LUXE DISPENSERS FOR FLAKES AND MILK

Stainless steel dispensers in Fine Dine quality. Milk can has a convenient pourer and handle for easy carrying. Thanks to the dosing mechanism in flakes' dispenser we can pour perfect amount and tight closure will keep flakes fresh and crispy.

SKIATOS FLAKE DISPENSERS

Removable lid and container – easy to clean. Powder coated stainless steel housing. Durable acrylic container. Large capacity – 4 liters. An indispensable element of breakfast buffets.



MILK DISPENSER	FLAKES DISPENSER
426111	426135
6 l	5 l
230x350x(H)500 mm	230x350x(H)900 mm



SKIATOS WHITE FLAKE DISPENSER	SKIATOS BLACK FLAKE DISPENSER
171493	171523
4 l	4 l
220x140x(H)635 mm	220x140x(H)635 mm

DE LUXE JUICE DISPENSER

The juice and drink dispenser is made of polished stainless steel. It has a removable container for easy filling. It is equipped with a special ice tube to cool the drink. Capacity 5 l.



JUICE DISPENSER

426128

5 l

230x350x(H)770 mm

SKIATOS DRINK DISPENSER

Removable lid and container – easy to clean. Powder-coated stainless steel housing. Large 7 l glass container. Efficient cooling is provided by ice tanks inside the lampshade. Drip tray included. Non-drip tap.



SKIATOS WHITE DRINK DISPENSER

171479

7 l

345x345x(H)570 mm



SKIATOS BLACK DRINK DISPENSER

171486

7 l

345x345x(H)570 mm

VINTAGE STYLE DISPENSER FOR ALL TYPES OF JUICES AND SMOOTHIES

An additional ring ensures hermetic closure of the dispenser, thanks to which the juices remain full of vitamins and retain their taste for longer.



JUICE DISPENSER

9627204

8,5 l

210x(H)410 mm



STAND FOR JUICE DISPENSER

561072

natural

504864

black

NEW

You can use **Quattro Stagioni** jars as an attractive way to store, present or serve ready meals. Modern design, tight, hermetic closure, are resistant to high temperature and rust. They are dishwasher safe.



QUATTRO STAGIONI JAR WITH HANDLE

code	mm	ml	pcs.
775615	ø84x(H)135	415	12

QUATTRO STAGIONI CAPS - SET 2 PCS

code	suitable	pcs.
776117	775608 and 775615	2



SWING BOTTLE	SWING BOTTLE	SWING BOTTLE
775721	775738	775745
250 ml	500 ml	1000 ml
ø64x(H)192 mm	ø77x(H)253 mm	ø94x(H)306 mm
28 pcs.	12 pcs.	6 pcs.



FIDO JAR

code	mm	ml	pcs.
776131	ø106x(H)100	500	1
776124	ø98,4x(H)98	350	1
775646	ø83x(H)84	200	12
775639	ø83x(H)71	125	12





EVERGREEN AUTOMATIC, INSTANTANEOUS WATER BOILER

The impressive Evergreen water boiler is solidly made of stainless steel. It can be used in cafes, bars, hotels, conference rooms and wherever you need a continuous stream of heated water for the preparation of coffee, herbs, tea or instant drinks. Thanks to the Double Tank technology, the fresh water does not mix with the heated one immediately after refilling. The cooker maintains high temperature for a long time – the main tank with hot water is protected with thermal linings against rapid heat loss. This solution also reduces energy consumption. The device uses high-power heaters – this is a guarantee of quick water heating. The cooker has an intuitive system of sensors that watch over the correct heating of the water (cold water, heating, heated water) and the main switch protected against moisture, where the on/off position is indicated by a light element. The model is mounted on 4 rubber feet to prevent slipping on the worktop.

Optional equipment (to be ordered separately): the BARMATIC 10.5 filter station (947098) allows you to get rid of the tarnish resulting from boiling water with a high content of calcium and chlorine compounds and guarantees high resistance to limescale deposits.

model	201657
capacity	10 l
dimensions	248x303x(H)593 mm
power/voltage	3 kW/ 230 V
waga	13 kg

3/4" WATER CONNECTION

automatic water intake



REDUCED POWER CONSUMPTION

THERMOSTAT

DRIP TRAY INCLUDED

BUFFET

EXCELLENT CAULDRON SOUP – 8 L

- A solid, professional electric kettle is used to keep food warm for a long time and is intended for soups, sauces and stews.
- It is characterized by comfort and intuitive operation, it can be used at the buffet, as well as in catering.

the container made of high-quality stainless steel guarantees hygiene and easy cleaning

temperature range from 0 to 65°C

lid with a cutout for a spoon



code	capacity (l)	mm	W/V
860311	8	ø340x(H)360	435/230



lid and water container made of stainless steel



regulation of heating power



Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).



INDUCTION HEATER WITH POWER REGULATOR

code	239193
dimensions	ø245x(H)68 mm
power/voltage	800 W



BUILT-IN INDUCTION COOKER

Have a look at the countertop mounted induction heater with a black crystal glass heating surface. It has 10-step power regulation and is equipped with electronic protection against overheating. Touch panel and LED display.

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V



INDUCTION COOKER

The unique induction hob with a rectangular induction coil allows you to set several pans at the same time to keep the food warm before serving. 11 power levels adjustable by a knob. Temperature range: 40°C - 100°C. Electronic protection against overheating.

code	239896
dimensions	460x315x(H)62 mm
power/voltage	800 W/230 V



Fine Dine conveyor toasters

- The pass-through toaster is perfect for professional gastronomy
- Works with a power of 2200W and allows you to set 3 heating modes
- The equipment is made of stainless steel, which makes it solid, resistant to corrosion and easy to clean
- It has 2 dispensing trays and two separate heating elements with a power of 1300W each
- Available in red and black



CONVEYOR TOASTER – BLACK

code	mm	W/V
261323	418x368x(H)387	2240 / 230



CONVEYOR TOASTER – RED

code	mm	W/V
261330	418x368x(H)387	2240 / 230

Porcelain containers

High-quality GN containers made of porcelain resistant to high and low temperatures and are suitable for stove and dishwasher.

The richness of colors will emphasize modern buffet and will improve the presentation of the dishes. Adapted GN containers are available for induction as well but on the request, in each colour means in yellow, red, green, blue and black.

PORCELAIN CONTAINER - WHITE

code	size	mm
783009	GN 1/1	530x325x(H)65
783092	GN 2/3	350x325x(H)65
783016	GN 1/2	325x265x(H)65
783023	GN 1/3	325x176x(H)65



PORCELAIN CONTAINER - YELLOW

code	size	mm
783375	GN 1/1	530x325x(H)65
783290	GN 2/3	350x325x(H)65
783245	GN 1/2	325x265x(H)65
783146	GN 1/3	325x176x(H)65



PORCELAIN CONTAINER - RED

code	size	mm
783368	GN 1/1	530x325x(H)65
783283	GN 2/3	350x325x(H)65
783238	GN 1/2	325x265x(H)65
783139	GN 1/3	325x176x(H)65



PORCELAIN CONTAINER - GREEN

code	size	mm
783382	GN 1/1	530x325x(H)65
783337	GN 2/3	350x325x(H)65
783252	GN 1/2	325x265x(H)65
783184	GN 1/3	325x176x(H)65



PORCELAIN CONTAINER - BLUE

code	size	mm
783351	GN 1/1	530x325x(H)65
783276	GN 2/3	350x325x(H)65
783221	GN 1/2	325x265x(H)65
783122	GN 1/3	325x176x(H)65



PORCELAIN CONTAINER - BLACK

code	size	mm
783399	GN 1/1	530x325x(H)65
783344	GN 2/3	350x325x(H)65
783269	GN 1/2	325x265x(H)65
783191	GN 1/3	325x176x(H)65



GN porcelain trays

The collection of buffet porcelain is made in accordance with GN standards, which is extremely important in the hotel and catering industry. The trays are ergonomic, attract attention with their juicy color and have increased resistance to damage and temperature. They allow the perfect presentation of dishes for any occasion.

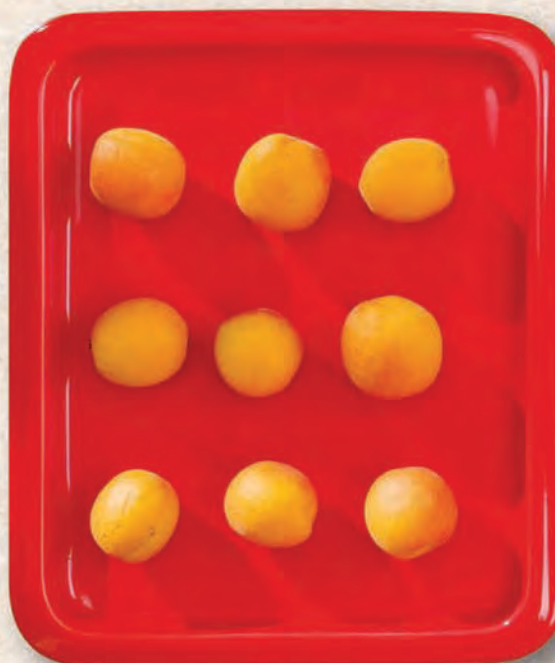
GN PORCELAIN TRAY, GREEN

code	size	mm
783665	GN 1/1	530x325x(H)20
783443	GN 2/4	530x163x(H)20
783498	GN 1/2	325x265x(H)20



GN PORCELAIN TRAY, RED

code	size	mm
783672	GN 1/1	530x325x(H)20
783450	GN 2/4	530x163x(H)20
783511	GN 1/2	325x265x(H)20





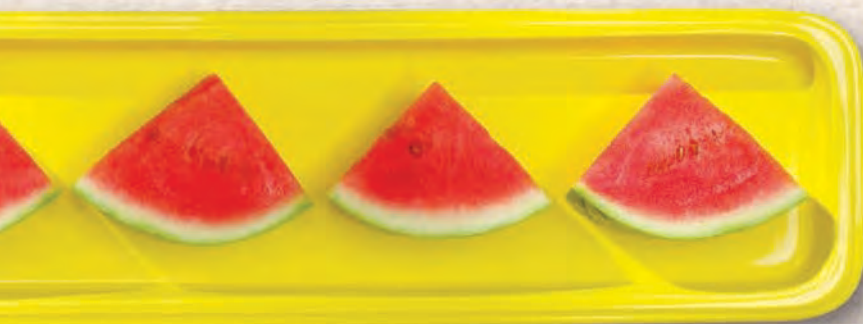
GN PORCELAIN TRAY, BLACK

code	size	mm
783689	GN 1/1	530x325x(H)20
783467	GN 2/4	530x163x(H)20
783528	GN 1/2	325x265x(H)20



GN PORCELAIN TRAY, BLUE

code	size	mm
783542	GN 1/1	530x325x(H)20
783436	GN 2/4	530x163x(H)20
783481	GN 1/2	325x265x(H)20



GN PORCELAIN TRAY, YELLOW

code	size	mm
783696	GN 1/1	530x325x(H)20
783474	GN 2/4	530x163x(H)20
783535	GN 1/2	325x265x(H)20



MAGMA LINE

AMBER LINE

SUN LINE

SAND LINE



RECTANGULAR TRAY

mm	pcs.	code	code	code	code
350x260	6	04ALM001512	04ALM001510	04ALM001511	04ALM001509
350x160	6	04ALM001591	04ALM001593	04ALM001594	04ALM001595
270x210	6	04ALM001584	04ALM001586	04ALM001587	04ALM001588
190x180	12	04ALM001577	04ALM001579	04ALM001580	04ALM001581



OVAL MINI DISH

mm	pcs.	code	code	code	code
ø110	12	04ALM001632	04ALM001634	04ALM001635	04ALM001636







MINI DISH WITH HANDLE

mm	pcs.	code	code	code	code
ø60	18	04ALM001710	04ALM001708	04ALM001709	04ALM001707



MINI BAKING DISH

mm	pcs.	code	code	code	code
70x70	18	04ALM001625	04ALM001627	04ALM001628	04ALM001629

 STACKABLE
  WASH
  MICRO
  PORCELAIN


 RAINBOW BUFFET
Fine Dine


 PORTLAND

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



ASHEN LINE



code

04ALM001508
04ALM001596
04ALM001589
04ALM001582

LAGUNA LINE



code

04ALM001507
04ALM001592
04ALM001585
04ALM001578

STONE LINE



code

04ALM002456
04ALM002482
04ALM002455
04ALM002483

COAL LINE



code

04ALM001524
04ALM001590
04ALM001583
04ALM001576



code

04ALM001637



code

04ALM001633



code

04ALM002470



code

04ALM001631



code

04ALM001706



code

04ALM001705



code

04ALM002594



code

04ALM001704



code

04ALM001630



code

04ALM001626



code

04ALM002593



code

04ALM001624



VERSATILE DESSERT CUP

code	mm	ml	pcs.
H3951	ø98x(H)90	120	6
H4668	ø60x(H)62	40	2



APETIZER BARIL

code	mm	ml	pcs.
N6550	ø58x(H)80	160	6



APETIZER SHETLAND

code	mm	ml	pcs.
C8222	ø60x(H)78	90	6



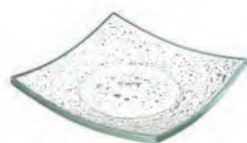
APETIZER ESKALE

code	mm	ml	pcs.
L3751	ø77x(H)78	180	6
N6551	ø58x(H)80	90	6



MELAMINE APPETIZING SPOON

code	mm	pcs.
566534	135x45	24



VETRO FINGERFOOD SQUARE
TRANSPARENT GLASS DISH

code	mm	pcs.
429792	80x80	12



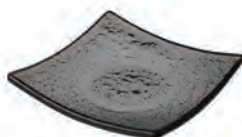
VETRO FINGERFOOD RAIN DROP
TRANSPARENT GLASS DISH

code	mm	pcs.
429815	80x100	12



MELAMINE APPETIZING SPOON

code	mm	pcs.
566596	135x45	24



VETRO FINGERFOOD SQUARE
BLACK GLASS DISH

code	mm	pcs.
429860	80x80	12



VETRO FINGERFOOD RAIN DROP
BLACK GLASS DISH

code	mm
429877	80x100



NECESSITY OBLIQUE
FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789070	90	24



NECESSITY DROP
FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789032	90	24



NECESSITY HANDLE
FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789049	100	24



NECESSITY PORCELAIN
FINGERFOOD DISH

code	mm	pcs.
789056	80	24



NECESSITY SQUARE
FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789063	50	24



MELAMINE

BUFFET



Melamine

The Fine Dine melamine is made of the best materials available in the market. It is perfect for serving cold dishes and snacks. The broad selection of shapes and forms improves the presentation of dishes in buffets or gourmet restaurants. Melamine dishes are exceptionally light and impact resistant. They can be washed in dishwashers.





ROCK SLANTED BOWL, BLACK

code	capacity (ml)	dimensions (mm)
562321	1100	282x275x(H)115
562307	700	232x225x(H)95



ROCK SLANTED BOWL, GREY

code	capacity (ml)	dimensions (mm)
562338	1100	282x275x(H)115
562314	700	232x225x(H)95



BUFFET BOWL, BLACK

code	capacity (ml)	dimensions (mm)
562345	1600	260x220x(H)95



BUFFET BOWL, GREY

code	capacity (ml)	dimensions (mm)
562352	1600	260x220x(H)95



ROCK SLANTED BOWL, BLACK

code	size	dimensions (mm)
562383	GN 1/1	530x325
562307	GN 1/2	265x325(H)95



ROCK SLANTED BOWL, GREY

code	size	dimensions (mm)
562390	GN 1/1	530x325
562376	GN 1/2	265x325(H)95



BUFFET





MELAMINE SAUCE LADLE

• Capacity 40 ml

code	length (mm)	colour	pcs.
563632	180	white	6
563649	180	black	6



SLANTED BOWL MADE OF MELAMINE, BLACK

code	dimensions (mm)
779675	ø262x(H)138
779668	ø233x(H)125



SLANTED BOWL MADE OF MELAMINE, WHITE

code	dimensions (mm)
779712	ø262x(H)138
779705	ø233x(H)125



VELOCITY MELAMINE RAMEKIN

code	capacity (l)	mm	pcs.
561720	100	ø85x(H)45	12
561713	80	ø80x(H)40	12
561706	50	ø70x(H)35	12
565650	50	ø70x(H)35	set of 4 pcs.



VELOCITY MELAMINE SLANTED BOWL

code	mm	pcs.
564592	110x110x(H)100	12
564585	97x97x(H)80	12
564578	70x70x(H)60	12



MELAMINE ROUND CAKE STAND

code	mm
561775	ø310x(H)160
566572	ø310x(H)80



MELAMINE SQUARE CAKE STAND

code	mm
566527	310x310x(H)160
566589	310x310x(H)80



GN TRAY IN MELAMINE, BLACK

code	size	dimensions (mm)
870648	GN 1/1	530x325x(H)30
870655	GN 1/2	325x265x(H)30
870686	GN 2/4	530x162x(H)30
870662	GN 1/3	325x176x(H)30
870679	GN 1/4	265x162x(H)30



GN TRAY IN MELAMINE, WHITE

code	size	dimensions (mm)
870693	GN 1/1	530x325x(H)30
870747	GN 1/2	325x265x(H)30
870778	GN 2/4	530x162x(H)30
870754	GN 1/3	325x176x(H)30
870761	GN 1/4	265x162x(H)30



MELAMINE SQUARE BOWL, BLACK

code	dimensions (mm)
779590	190x190x(H)90
779583	125x125x(H)65



MELAMINE SQUARE BOWL, WHITE

code	dimensions (mm)
779637	190x190x(H)90
779620	125x125x(H)65





EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
10011	10018	10040	10019	10000
35 ml	75 ml	150 ml	240 ml	385 ml
ø58x(H)105 mm	ø73x(H)32 mm	ø88x(H)39 mm	ø103x(H)45 mm	ø118x(H)54 mm
6 pcs.	6 pcs.	6 pcs.	6 pcs.	6 pcs.

EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
10003	10027	10022
620 ml	1100 ml	1800 ml
ø138x(H)52 mm	ø170x(H)78 mm	ø200x(H)92 mm
6 pcs.	6 pcs.	6 pcs.

EMPILABLE BOWL	EMPILABLE BOWL
10021	10029
2900 ml	6000 ml
ø230x(H)105 mm	ø290x(H)133 mm
6 pcs.	6 pcs.



CONCRETE BOWLS

A collection of designer bowls in three sizes made of concrete; perfect for buffets decorated in an industrial style. The non-slip base makes the bowls stay firmly on wooden stands.

CONCRETE BOWL	CONCRETE BOWL	CONCRETE BOWL
566268	566275	566282
1100 ml	1700 ml	2500 ml
ø220x(H)60/105 mm	ø260x(H)75/130 mm	ø295x(H)85/145 mm

BUFFET STAND - ACACIA WOOD	BUFFET STAND - ACACIA WOOD
566312	566329
ø150x(H)100 mm	ø250x(H)150 mm



BUFFET



code	N°		length (mm)
6099720-C	1	Oryx - bread knife 8"	390
3959017-C	2	Empire Café pie server	322
3959616-C	3	Empire Café ladle ø 7 cm	323
3959219-C	4	Empire Café service spoon	343
3959821-C	5	Empire Café tongs	243
171431	6	Lettuce tongs	220
171448	7	Cake tongs	215
171455	8	Ice tongs	160
171462	9	Sugar tongs	160
171424	10	Pasta tongs	220

CHEF DE CUISINE KITCHEN EQUIPMENT

18/10

stainless steel



ceramic



electro



gas



induction



wash

Chef de cuisine, based on its many years of experience in the industry, combined with advanced technology, has specialized in the production of **18/10 stainless steel cookware with the highest strength and parameters adapted to professional applications**. The production technology is based on the innovative **Dynamic Impact** system - impact bonding, which means that the three-layer coating, serving as the bottom in each professional vessel, is made by the impact method under a pressure of 2,500 tons. **The forged thermal bottom** has a specially profiled bottom, which under the influence of tem-

perature changes its shape to a perfectly flat, which means that even at very high temperatures it retains the ability to cook and fry evenly.

At the bottom of the vessel, between two layers of **CrNi acid steel**, there is an aluminium layer of almost 10mm thickness, depending on the size (CrNi steel 0.7 mm + Al 8.0 mm + CRNi 1.2 mm steel). The material used is characterized by low surface porosity, which ensures easy cleaning, is characterized by exceptional resistance to damage, and at the same time does not react with food, protecting it against the effects of acids.

10
years
warranty



The bottom retains heat, but also distributes heat quickly and evenly, which **saves about 60% of energy** compared to pots made with ordinary soldering technology.

The **rigid edge technology** obtained thanks to the appropriate rim profile, the strictly defined composition of 18/10 steel and the laboratory-selected thickness of the side walls (up to 1.2 mm) prevents deformations due to shock temperature changes.

For the convenience of use, the dishes are equipped with **ergonomic handles**, spot- riveted up to 10 points, which additionally ensures the highest durability.

Chef de cuisine pots can be used on **all possible types of cookers** (gas, ceramic, electric and induction) and can also be washed in the dishwasher.





KING SIZE STOCKPOT

code	mm	L
831021	ø160x(H)130	3
831038	ø360x(H)360	36,6
831045	ø400x(H)400	50
831052	ø450x(H)450	70
831069	ø500x(H)500	100
831076	ø600x(H)550	155



18/10

stainless steel



ceramic



electro



gas



induction



wash

10
years
warranty

Chef
de cuisine
depuis 1884

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



STOCKPOT

code	mm	L
831144	ø200x(H)170	5,3
831151	ø240x(H)195	8,8
831168	ø280x(H)230	14,2
831175	ø320x(H)275	22,1
831182	ø360x(H)290	29,5
831199	ø450x(H)280	44
831229	ø500x(H)300	58



DEEP CASSEROLE

code	mm	L
831083	ø160x(H)110	2
831236	ø200x(H)130	4,1
831243	ø240x(H)150	7
831250	ø280x(H)170	11
831267	ø320x(H)190	15
831274	ø360x(H)220	23
831281	ø400x(H)250	32
831298	ø450x(H)220	35



SHALLOW CASSEROLE

code	mm	L
831304	ø160x(H)70	1,4
831311	ø200x(H)90	3
831328	ø240x(H)105	4,7
831335	ø280x(H)120	7,4
831342	ø320x(H)150	12,1
831359	ø360x(H)170	17,3
831366	ø400x(H)190	25



CONVEX LID

code	mm
831373	ø160
831380	ø180
831397	ø200
831427	ø240
831434	ø280
831441	ø320
831458	ø360
831465	ø400
831472	ø450
831489	ø500
831496	ø600



SAUCEPAN

code	mm	L
831663	ø120x(H)60	0,7
831670	ø160x(H)70	1,4
831687	ø160x(H)110	2,2
831694	ø180x(H)90	2
831724	ø180x(H)120	3,1
831731	ø200x(H)130	4,1
831748	ø200x(H)100	2,8
831755	ø240x(H)105	4,7
831762	ø240x(H)150	6,8
831779	handle ø280x(H)170	10,5

AL
aluminum

ceramic

electro

gas

induction

wash

Chef
de cuisine
depuis 1884

IMPRESSIVE FRYING PAN

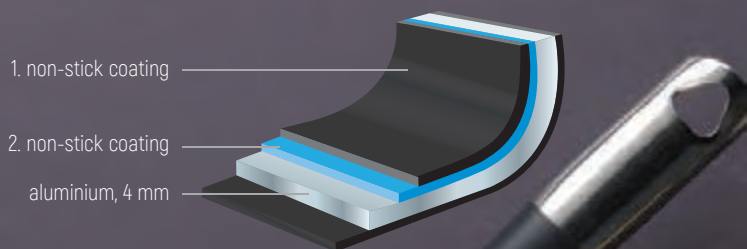
High-quality, innovative coating inside and outside as well as high resistance make Impressive pans the best allies for healthy cooking. The pans are made of 4 mm thick aluminum, thanks to which they heat up quickly and evenly, and at the same time are light and comfortable. The bodies are covered with a durable, double non-stick coating that ensures that the ingredients do not burn, and you can use less fat for frying. The ventilated, ergonomic 18/10 stainless steel

handle is attached with three rivets, and the handle insulation is made of plastic, which ensures that the pan lies firmly in the hand and does not heat up. A practical hole at the handle allows you to quickly and conveniently hang the item on a hook. The refined, aesthetic appearance makes it possible to present them on the table and serve dishes to guests. The products are easy to clean and, importantly in a professional kitchen, they can be washed in the dishwasher.



IMPRESSIVE FRYING PAN
WITH DOUBLE NON-STICK COATING

code	mm
621011	ø240
621028	ø280
621035	ø320
621042	ø360



KITCHEN



18/10

stainless steel



ceramic



electro



gas



induction



wash



Chef
de cuisine
depuis 1884

PRIME FRYING PAN

The elegant Prime Pans by Chef de Cuisine are made of durable, polished stainless steel and have an incredibly durable bottom shaped with Dynamic Impact technology and come with a free 10-year warranty!

High-quality products with a multi-layer 8 mm thick bottom perfectly conduct heat, while the non-heating, ventilated handle

ensures comfortable work. Thanks to the poured, heat-resistant, non-stick coating, cleaning is extremely simple and you can prepare dishes with a minimum amount of fat. The pans can be used on all conceivable types of cookers and are dishwasher safe.



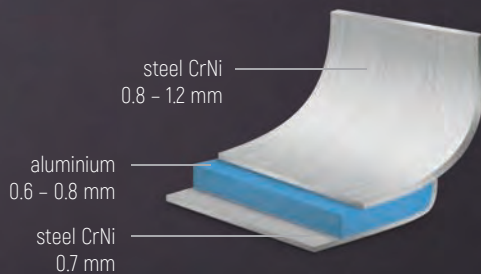
STAINLESS STEEL FRYING PAN

code	mm	L
831526	ø200x(H)50	1,6
831533	ø240x(H)55	2,5
831540	ø280x(H)60	3,7



STAINLESS STEEL FRYING PAN

code	mm	L
831557	handle ø320x(H)70	6
831564	handle ø360x(H)70	8
831571	handle ø400x(H)80	10



NON-STICK COATED FRYING PAN

code	mm	L
831588	ø200x(H)50	1,6
831595	ø240x(H)55	2,5
831625	ø280x(H)60	3,7



NON-STICK COATED FRYING PAN

code	mm	L
831632	handle ø320x(H)70	6
831649	handle ø360x(H)70	8,1
831656	handle ø400x(H)80	10,1



For almost 100 years, the French company Déglon has become one of the leading brands in the production of knives and accessories for kitchen and serving dishes. Willing to accompany professionals, enthusiasts and gourmets in their daily lives and to facilitate their work, the company has based its activities on the commitment to create products that are useful, innovative and covered by a lifetime warranty. Durability is the most important requirement, so Déglon's technical teams prioritize the following 4 core areas:

Choosing the best steel

Advances in technology have made stainless steel increasingly productive in terms of cutting force, corrosion resistance and flexibility. A good steel for making knives typically contains 85% iron, 13 to 15% chromium (anti-corrosive agent) and also about 0.4% carbon (a factor determining the hardness of the blades).

Other ingredients such as molybdenum, vanadium and nickel may be added in very small amounts to increase corrosion resistance or extend the life of the cutting edge.

Obtaining the best heat treatment

Hardening involves heating the steel to a temperature of about 1040°C, and then rapidly cooling it, which increases the hardness of the blade.

A second heating to about 200°C (called "tempering") followed by a slow cooling produces blades that have excellent impact and corrosion resistance, and are tough, cut and long lasting.

Adaptating of the blade profile and thickness to each application

Knife blades have always been forged since the beginning of metal processing, but since the advent of rolling techniques (crushing metal between two rollers located very close to each other) in the 1920s, the production of cut blades has developed. This modern process provides blades with high regularity and lower cost, while guaranteeing excellent mechanical and cutting properties. Many professional knives are still manufactured with forged blades, but once the blades (whether forged or cut) have been properly machined, aesthetics should be the only selection criterion, or the material from which the handle is made.

Choosing and applying the best sharpening angle

It will provide the best cut from the first use and will last longer than the average for most major international brands. Déglon is one of the few knife manufacturers in the world to have a standardized knife cutting time control machine. This approach allows you to achieve unprecedented cutting performance.

Many people still prefer wooden handles because of their aesthetic qualities and feel in the hand, but the use of the plastic injection molding method allowed for the creation of ergonomic and original shapes while reducing production costs while maintaining high hygiene standards by eliminating any gaps.

COMPLIANCE WITH ALL THESE CRITERIA ALLOWS OUR CUSTOMERS TO OFFER A LIFETIME WARRANTY * on DÉGLON knives, spatulas and serving accessories.

* (the warranty applies to normal use of the product)

In contact with a saline environment, if the dishwasher is not properly adjusted, in the presence of low pH water (below 7) or some liquids (vinegar, cola, etc.), small spots of oxidation may appear on the blade. We advise you to avoid leaving your tools in contact with moisture and food and to dry them well after cleaning.

CERTIFICAT

CERTIFICAT
QUALITÉ
GARANTIE À VIE



lifetime warranty - it covers knives, spatulas and serving tools within normal use

blade made of high-quality stainless steel - it provides a balance between durability, flexibility and corrosion resistance

each piece subjected to quality control - at the last stage control of the estimated cutting time

ergonomic handle - made of materials resistant to washing in a dishwasher, sterilization and impacts

use of the best sharpening angle - service life higher than average for most major international brands

advanced hardening process - ensures long life and sharpness

a full range of specialized products

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR

DAMAS

exception,
performance
and tradition





33 layers of 2 steels



DAMAS

Knives offering cutting quality, aesthetics and comfort of use:
Blade composed in its heart of the famous AUS10 steel, highly loaded in carbon, bringing hardness and longevity of cutting. On both sides, 33 layers of 2 steels: 420 & 431, ensuring exceptional anti-rusting property and aesthetics.
Handle made of «Corian» material: excellent resistance to shocks, stains, UV and bacteria.

code	N°		blade length (mm)
5807211-C	1	Paring knife	110
5807218-C	2	Santoku knife	180
5807220-C	3	Chefs knife	200
5807225-C	4	Chefs knife	250

CUISINE IDÉALE

the culinary
tradition
by excellence



KITCHEN



CUISINE IDÉALE

This series offers an optimum balance between a traditional design and guaranteed sturdiness thanks to its massive bolster. Stainless steel blade with molybdenum and vanadium. A massive and round bolster for a greater maneuverability. A thermoplastic handle, assembled with 3 traditional rivets – dishwasher safe.

code	N°		blade length (mm)
6004010-C	1	Paring knife	100
6004015-C	2	Utility knife	150
6004020-C	3	Chefs knife	200
6004025-C	4	Chefs knife	250
6044117-C	5	Chefs fork	170
6084015-C	6	Canadian fillet knife	150
6114020-C	7	Bread knife	200
6144025-C	8	Slicing knife	250

HIGH WOODS

high quality
blades





HIGH WOODS

The innovative combination of two noble woods with steel High quality blades, an amazing design combining white oak and walnut tree

Blades made of 5CrMov15 martensitic stainless steel: performance as a choice.

High level of hardness (55-57 HRC) for an increased cutting edge lifetime. High chromium content for an excellent resistance to corrosion.

A «carved» bolster made of 430 stainless steel, just like a bridge between the original handle shape and the professional blades with a traditional design.

An unconventional and ergonomic handle design with a diamond shape that combines wood and steel: in this knife collection, the handle is made of two noble woods, white oak and walnut wood (darker tone) emphasised by a tang made of 430 stainless steel.

code	N°		blade length (mm)
5985009-C	1	Paring knife	90
5985015-C	2	Utility knife	150
5985018-C	3	Santoku knife	180
5985020-C	4	Chefs knife	200
5985025-C	5	Chefs knife	250
5985120-C	6	Bread knife	200

BONNE CUISINE

simply efficient



BONNE CUISINE

Conceived to withstand a demanding use, this traditional series offers a very complete range.

Blades made of X46Cr13 stainless steel.

A long-tang blade assembled with 3 tubular rivets for a greater sturdiness.

Handle with a guard and a "corbain" (curved handle's bottom) for an optimum holding.

Made of ABS - dishwasher safe.

code	N°		blade length (mm)
6204010-C	1	Paring knife	100
6204015-C	2	Utility knife	150
6204020-C	3	Chefs knife	200
6204025-C	4	Chefs knife	250
6284017-C	5	Canadian fillet knife	170
6284020-C	6	Canadian fillet knife	200
6844028-C	7	Ham knife	280
3564018-C	8	Cleaver	180



MAXIFIL

safe bet



MAXIFIL

Stainless steel

Black ABS dishwasher safe handle with aluminium rivets.

code	N°		blade length (mm)
7804025-C	1	Butchers knife	200
7804030-C	2	Butchers knife	300
7824014-C	3	Boning knife	140
7824017-C	4	Boning knife	170
7844015-C	5	Narrow boning knife	150
7884020-C	6	Flexible skinning knife	200





code	N°		blade length (mm)
6704018-V	1	Professional fish descaler	304
6709011-C	2	Fish bone tongs	300
0460928-V	3	Oyster knife with guard - molded	155
2300405-C	4	Dune - oyster knife	255
6934015-C	5	Slotted cheese knife	390
6934011-C	6	Parmesan cheese knife	190
6304013-C	7	Cheese knife - massive bolster	285



code	N°		blade length (mm)
3745015-V	1	Cooks curved fork	270
3855016-V	2	Plain serving spoon - short	280
3855021-V	3	Plain serving spoon - long	325
3865016-V	4	Perf. serving spoon - short	280
3865021-V	5	Perf. serving spoon - long	320
3895017-V	6	Serrated pastry server	290



1 2 3 4 5 6 7 8 9



10 11 12 13

code	N°		blade length (mm)
6534028-C	1	Pastry knife	465
6414015-V	2	Palette knife - molded	260
6414021-V	3	Palette knife - molded	325
6414025-V	4	Palette knife - molded	370
6414030-V	5	Palette knife - molded	420
6414035-V	6	Palette knife - molded	470
6414518-V	7	Cranked palette knife	290
6414525-V	8	Cranked palette knife	360
6414530-V	9	Cranked palette knife	410
6451010-V	10	Triangular spatula	230
6474018-V	11	Chocolate-coating spatula	240
2714013-V	12	Whisk	240
2764011-V	13	Pastry brush	210



code	N°		blade length (mm)
2564607-V	1	Pastry wheel ø37 mm - plain	170
2564010-C	2	Professional pizza wheel ø80 mm - molded	385
6434515-V	3	Stopplisse - large turner	260
3845015-V	4	Mashed potatoes	255
3945131-V	5	Fine grater	310
3945731-V	6	Ultra coarse grater	310
3945139-V	7	Fine grater	390
3945539-V	8	Coarse grater	390
3934114-V	9	Strainer ø14 cm	280
3934120-V	10	Strainer ø20 cm	375



code	N°		blade length (mm)
9975600-C	1	Manual sharpener	225
3344530-V	2	Round sharpening steel - 300 mm	435



code	N°		blade length (mm)
3708022-C	1	Dressing tongs-straight-22 cm	280
3708030-C	2	Dressing tongs-straight-30 cm	300
3710116-C	3	Dressing tongs curved ends	280
1514011-V	4	Tomato knife	220
2044007-V	5	Peeler	175
2045005-V	6	Speed peeler	170
2542111-V	7	Apple corer – large model	230
5624111-V	8	Grapefruit knife	210
2404422-V	9	Melon baller 22 mm – sharpened	167
2404428-V	10	Melon baller 28 mm – sharpened	170
2504105-V	11	Lemon decorator	155
2514105-V	12	Decozest	155
2524104-V	13	Zester	145
6304009-V	14	Paring knife	200
1194091-C	15	2 curved paring knives – molded	285
1204691-C	16	2 paring knives	285
1204692-C	17	2 paring knives	285

NEW



KNIFE DISINFECTION CABINET WITH U.V.-RAY

A cabinet for storing and disinfecting knives and other tools.

- Holds up to 30 knives
- High-emissivity lamps suitable for sterilisation of damascened steel knives
- Maintained UV angle of rays does not degrade the knife handle
- Possibility to sterilise also wet utensils
- Retains full sterilisation effect on corrugated knives, e.g. santoku
- The lower shelf allows the sterilisation of peelers and other tools.

Depending on how full the cabinet is, several time settings can be used. Maximum disinfection time - 120 minutes.

Safety features:

- Stainless steel body blocking UV emission to the outside.
- Deactivation of sterilisation if the cage is opened.
- Cabinet suitable for use in high humidity conditions

Amenities:

- Can be hung on the wall or placed on a shelf
- Window in the front to check the filling level
- Long connection cable

Economy:

- Full knife disinfection mode generates energy consumption of up to 0.03 kWh

HCCP

- Meets disinfection standard for up to 30 minutes

code	mm	W/V
209158	505x155x(H)613	15/230

**Capable of sharpening MONOLITHIC
STEEL DIAMOND-CERAMIC DISCS**

**VERSATILITY – WIDE
SANDING TRACK**

It enables the sharpening of
very thick blades and
different types of knives

DEEP GUIDE

Reinforced guide with great
depth – makes it easier
to guide the blade

20° – double-sided sharpening

The perfect angle for all European
knives

ABRASIVE AND POLISHING DISCS

In one process, you sharpen with
a diamond disc and smooth
the ceramic



SAVING

You can replace
the grinding stones
without service
and easily

DURABILITY

General warranty for 1 year,
and 3 years for the propulsion
of a powerful engine with
an excellent cooling system

WORK SAFETY

Four rubber suction cups
prevent the sharpener
from moving.

LARGE MAGNETIC TANK

Certainty that the polished
fragments will not spread
over the kitchen counter

ELECTRIC KNIFE SHARPENER, 4-DISC

Efficient and easy to use - sharpening in one step - 2 to 3 consecutive strokes are enough to get a sharp and burr-free edge on all well-kept knives.

No adjustments or special skills are needed.

The sharpening angle is given by the crossing of 4 discs and the guide positioning the blade, which ensures precise and regular sharpening.

The knife sharpener is universal: suitable for all types of knives, smooth or serrated, with short (kitchen, table, steak, etc.) or long (cutting, butcher, ham, etc.) blades.

Compact size.

Weight 950 g.

code	mm	V
820650	155x145x(H)95	230



Hamilton Beach
COMMERCIAL

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



Switches,
varied speed



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie
effect

2 years
for FREE!
warranty

code	HBF510-CE*	HBF510S-CE*
container	stackable copolyester jug with a capacity of 1.4 l (BPA-free)	stainless steel container, capacity of 1.8 l, with a comfortable one Easy-Grip handle
controls	switches, varied speed	switches, varied speed
dimensions	190x210x(H)490 mm	190x210x(H)515 mm
power	1789 W	1789 W
voltage	230 V	230 V
weight	5,1 kg	5,1 kg
accessories	copolyester (Tritan) container	stainless steel container
code	6126-455-CE	6126-510S-CE



HBF 510/S EXPEDITOR™ CULINARY BLENDER

Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.

Slicing function - the smooth transition between low and high speed.

2.4 HP engine - has enough torque to cut products.

Patented Wave-Action® system - forces the products to constantly pass through the blades to ensure proper emulsification of the mixture.

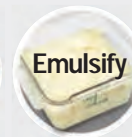
All metal cutting mechanism - long life.

A large scoop (118 ml) - makes it easy to add liquids to the emulsion while blending.

Stainless steel blades - cope with products quickly.

Jar Pad Sensor - turns off the engine when the container is removed from the socket.

Robust metal drive clutch.





One-Touch CHOP Function
Unique, versatile feature
that offers you
the ultimate control
over foods consistency



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie
effect

code	HBF600-CE	HBF600S-CE
container	stackable polycarbonate jug with a capacity of 1.8 l	stainless steel container, capacity of 1.8 l, with a comfortable one Easy-Grip handle
controls	electronic touchpad	electronic touchpad
dimensions	178x229x(H)458 mm	178x229x(H)483 mm
power	750 W	750 W
voltage	230 V	230 V
weight	6,4 kg	5,9 kg
accessories	polycarbonate container	stainless steel container
code	6126-HBF600	6126-HBF600S

HBF 600/S EXPEDITOR™ CULINARY BLENDER

3 HP engine - has enough torque to cut products.

Large scoop - it makes it easier to add liquids to the emulsion while blending.

Patented Wave-Action® system - forces the products to continuously pass through the blades to ensure proper emulsification of the mixture.

Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade

- Ensures that these components will be free from defects in material or workmanship for their entire service life.

Slicing function - switching between low speed and user-selected high speed.

Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.





Equipped with a wide variety of touch controls and a variable speed dial to provide multiple possibilities for every commercial kitchen

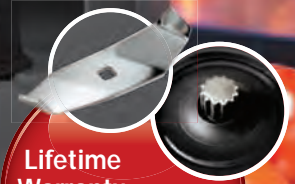


The Wave - Action® system constantly pushes the mix down towards the blades for a smoothie effect



Features a unique transparent lid for optimal control over food texture and consistency. Large 120 ml dosing cup makes adding liquid for emulsions easy while blending hot and cold food

code	HBF1100S-CE
dimensions	226x378x(H)481 mm
power	3,5 KM
voltage	230 V
weight	11 kg



Lifetime Warranty
on cutting mechanism and blade

3 years
for FREE! warranty

HBH1100 S EXPEDITOR™ CULINARY BLENDER



Save time - the HBF1100S is fully equipped to achieve great results in a short time, from the efficient 3.5 hp engine to the specially designed blade to the large capacity container.

Unique slicing feature - manipulates the blades between the slow speed and the cook's selected blend speed. Such pulsating movements cause the products to move continuously, even with a small amount of liquid in the container. Perfect for hummus, salsa, smoothies and dressings.

Programmable buttons - give the user a lot of possibilities and precise control. As a result, the recipes are repeatable, which saves time. You can easily adapt to menu changes by modifying the programmed cycles using a memory card.

Speed control - the ability to smoothly adjust the speed from low (ideal for salads, cutting and grinding) to high (for a quick smoothie consistency).

Pre-programmed Timer Buttons - the user can take care of other tasks by using the 4 timer buttons and choosing between HIGH, VARIABLE, CHOP or PULSE modes.

Lid Lock Function - Designed with safety in mind. The lock function with indicator light is to ensure that the blender will not start if the jug and lid are not properly fitted.

Low profile - provides convenient access to the container on each kitchen counter. It also makes it easier to move the blender between different stations. Durable construction - made for long-term use in kitchens with high work intensity.

HBF 510/S Expedito™

HBF 600/S Expedito™



Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.

Slicing function - the smooth transition between low and high speed.

2.4 HP engine - has enough torque to cut products.

Patented Wave-Action® system - forces the products to constantly pass through the blades to ensure proper emulsification of the mixture.

All metal cutting mechanism - long life.

A large scoop (118 ml) - makes it easy to add liquids to the emulsion while blending.

Stainless steel blades - cope with products quickly.

Jar Pad Sensor - turns off the engine when the container is removed from the socket.

Robust metal drive clutch.

3 HP engine - has enough torque to cut products.

Large scoop - it makes it easier to add liquids to the emulsion while blending.

Patented Wave-Action® system - forces the products to continuously pass through the blades to ensure proper emulsification of the mixture.

Lifetime Warranty on Stainless Steel Cutting

Mechanism and Blade - Ensures that these components will be free from defects in material or workmanship for their entire service life.

Slicing function - switching between low speed and user-selected high speed.

Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.



	HBF510-CE	HBF510S-CE	HBF600-CE	HBF600S-CE
code	HBF510-CE	HBF510S-CE	HBF600-CE	HBF600S-CE
engine	2,4 KM	2,4 KM	3 KM	3 KM
container	1,4 l, copoliester	1,8 l, stainless steel	1,8 l, copoliester	1,8 l, stainless steel
chopping function with speed control	✓	✓	✓	✓
speed	varied	varied	varied	varied
scoop	✓	✓	✓	✓
temperature indicator	-	-	✓	✓
service	jug presence sensor	jug presence sensor	jug presence sensor	jug presence sensor
lifetime warranty on the motor and blades	-	-	✓	✓
warranty (parts and labor)	2 years	2 years	3 years	3 years
Good Thinking®	stackable jug	molded handle	stackable jug	molded handle
dimensions	190x210x(H)490 mm	190x210x(H)515 mm	178x229x(H)458 mm	178x229x(H)483 mm
power	1789 W	1789 W	750 W	750 W
voltage	230 V	230 V	230 V	230 V
weight	5,1 kg	5,1 kg	6,4 kg	5,9 kg
APPLICATION:				
thick salsa sauces and fruit in syrup	✓	✓	✓	✓
soups-creams and sauces (cooked)	✓	✓	✓	✓
raw vegetables and fruit puree	-	-	✓	✓
sauces	✓	✓	✓	✓
emulsions	✓	✓	✓	✓
grinding grains, nuts, rice	✓	✓	✓	✓
thick dishes with little water	-	-	-	-
large quantities	-	-	-	-
INTENDED USE:				
restaurants / institutions - high intensity	-	-	✓	✓
health Service	✓	✓	✓	✓
educational institutions / universities	✓	✓	✓	✓

HBH1100 S Expeditor™

Save time - the HBF1100S is fully equipped to achieve great results in a short time, from the efficient 3.5hp engine to the specially designed blade to the large capacity container.

Unique slicing feature - manipulates the blades between the slow speed and the cook's selected blend speed. Such pulsating movements cause the products to move continuously, even with a small amount of liquid in the container. Perfect for hummus, salsa, smoothies and dressings.

Programmable buttons - give the user a lot of possibilities and precise control. As a result, the recipes are repeatable, which saves time. You can easily adapt to menu changes by modifying the programmed cycles using a memory card.

Speed control - the ability to smoothly adjust the speed from low (ideal for salads, cutting and grinding) to high (for a quick smoothie consistency).

Pre-programmed Timer Buttons - the user can take care of other tasks by using the 4 timer buttons and choosing between HIGH, VARIABLE, CHOP or PULSE modes.

Lid Lock Function - Designed with safety in mind. The lock function with indicator light is to ensure that the blender will not start if the jug and lid are not properly fitted.

Low profile - provides convenient access to the container on each kitchen counter. It also makes it easier to move the blender between different stations.

Durable construction - made for long-term use in kitchens with high work intensity.



HBF1100S-CE

3,5 KM

4 l, stainless steel



varied



cover lock



3 years

transparent cover,
clock/user program buttons

226x378x(H)481 mm

3,5 KM

230 V

11 kg



STAND MIXER – 8 QUART CPM800

COMPACT, DURABLE AND VERSATILE



Tilt head

– quick and easy exchange of tips and removal of the bowl. This functionality makes it much easier to add ingredients and access the sides of the bowl.

Metal gears

Hard metal gears adjust speed and torque for all three tips.

Strong tips

Stainless steel. The heavy-duty dough hook, beater and whisk have splash guards to keep ingredients away from the hub area.

Die-cast aluminum body

Smooth, elegant and built to last for years of everyday use. The surface is easy to clean.



Seven speed levels + pulsation mode

Electronic speed control. Adjust the speed of mixing during operation.

8 liter stainless steel bowl

Equipped with 2 handles for safe carrying of contents.

Easy-to-use START/STOP buttons

Easy to handle and sealed for exceptional cleanliness, durability and water resistance. A flashing LED light lets you know when the device is on and ready for use.

BPA-free plastic bowl cover

Prevents splashing. Equipped with a protective cover for the bowl with a large chute for adding ingredients. The 230 V model is equipped with a lid lock to meet safety requirements.

Global Warranty

It covers material and manufacturing defects for a period of 2 years from the date of purchase.



NEW
additional bowl, 7,57 l
BW800SS

Built for versatility and energy-saving for all types of catering kitchens, our stand mixer is not just for small bakeries and patisseries. From restaurant chains and independent venues to catering and healthcare facilities, the 8-liter CPM800 from Hamilton Beach Commercial® gives your business a versatile utility that gives you the ability to create countless different recipes in small batches. Use it for everything from whipped cream, meringues and toppings to mashed potatoes, pancake

dough – even your favorite chocolate chip cookie recipe – all quickly and efficiently without the hard work. A variable 7-position knob gives you the control you need to achieve the repeatable effect you’re looking for. The durable stainless steel attachments are designed for whipping, mixing, beating and kneading – giving you more time and freedom to be creative in your kitchen.

	code	mm	W/V
	CPM800-CE	350x430x(H)400	1500/230
NEW	BW800SS	additional bowl, 7,57 l	

ACUVIDE™ 1000

IMMERSION CIRCULATOR

DESIGNED FOR COMMERCIAL KITCHENS

Water level markings

In case the water level is too high or too low, you will hear an audible alarm and the equipment will automatically turn off.

Cleaning cycle and reminder

– removes calcification to ensure proper operation of the circulation pump

Clear display with touchpad controls

The top number shows the water temperature within one-tenth of a degree and the bottom number shows the remaining cooking time in hours and minutes. The touchpad controls sit flush with the device surface for easy cleaning. This device also has a cleaning cycle and reminder to remove calcification, which allows you to maintain the best performance of your circulator. Displays the temperature in degrees Fahrenheit or Celsius with an accuracy of 0.1°.

Adjustable clock

– up to 99 hours of cooking.

Adjustable clamp

Easily attaches the circulator to containers of different heights. No additional tools are needed.

Water jet circulator

Constantly stirs the heated water (heats up to 95°C) for uniform cooking. The 1,200 W pump keeps up to 30 liters of water at an even, constant temperature.

Combined with PrimaVac™ chamber packers, it is a complete solution for commercial sous vide cooking.



Dishwasher safe

The stainless steel housing can be removed from the device and placed in the dishwasher.

IPX7 design

It prevents malfunctions in the event of accidental dropping into water.

code	W/V
HSV1000-CE	1200/230

PrimaVac™ IN-CHAMBER VACUUM SEALER



Vacuum sealing provides the flexibility needed for a wide range of tasks, both to keep food fresh and colored, and to be easy to store, preserve, marinate or sous vide cooking. 10 automatic vacuum sealing programs. The adjustable gentle airflow slows down the compressions, which protects delicate foods.

The gas supply extends the shelf life of the food and keeps the color fresh, and also creates a protective cushion in the bag to prevent crushing (HVC406 only).

The packing machines are equipped with **JetAire™ pumps**. These are high-power vane pumps, made of the highest quality materials, thus guaranteeing reliability and durability in conditions of intensive use.

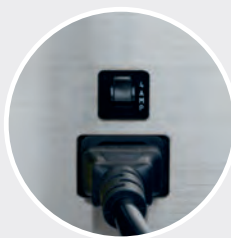
They ensure the removal of 99.9% of the air, possible optimization of the pump operation.

PrimaVac™ packers are equipped with an oil change reminder and a built-in oil heating function.



Sealing strip

Protected with a silicone coating for easy cleaning and food safety



Reset button

Conveniently located on the back of the device, next to the detachable power cord



Repair Kit

PrimaVac™ packaging machines are equipped with everything necessary to ensure efficient operation

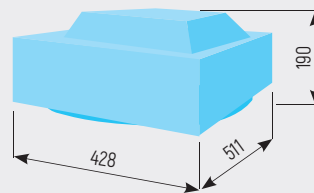
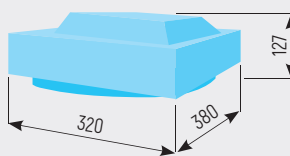
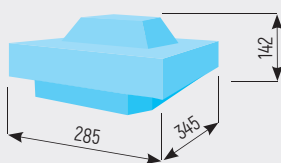
Transparent cover
for observing the vacuum
packing process

Durable stainless
steel housing

Sealing strip

Removable plate
provides more space

Control panel

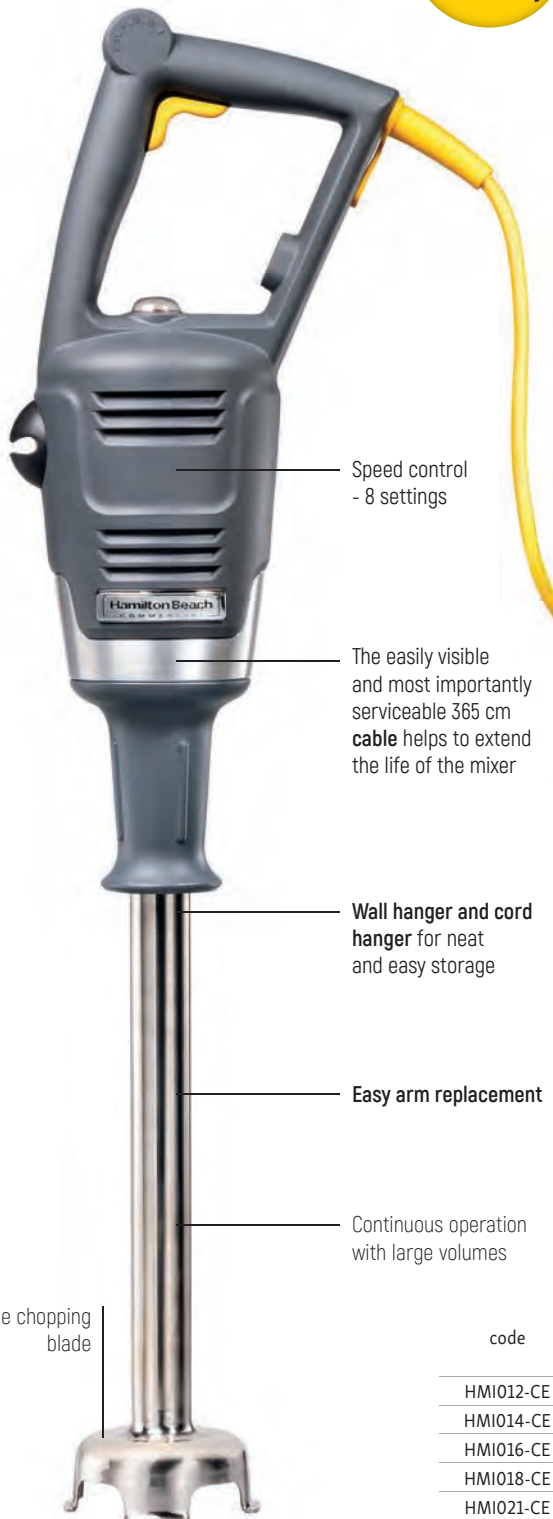


code	HVC254-CE	HVC305-CE	HVC406-CE
control	touchpad	touchpad	touchpad
dimensions	337x456x(H)377 mm	379x491x(H)373 mm	494x616x(H)486 mm
chamber dimensions	285x345x(H)93 mm	320x380x(H)75 mm	428x511x(H)132 mm
maximum bag size	254x330 mm	330x356 mm	406x508 mm
bar length	254 mm	305 mm	406 mm
power	300 W	400 W	1000 W
voltage	230 V	230 V	230 V
pump capacity	8 m ³	10 m ³	20 m ³
weight	29 kg	34,9 kg	73,9 kg
user programs	✓	✓	✓
- 10 programs	✓	✓	✓
vacuum cycle time control	✓	✓	✓
- from 10 to 60 s	✓	✓	✓
regulation of sealing time	✓	✓	✓
- from 0 to 3 sec	✓	✓	✓
regulation of the cooling	✓	✓	✓
down time - from 3 to 9.9 s	✓	✓	✓
airflow regulation	✓	✓	✓
- from 2 to 9.9 s	✓	✓	✓
reminder about	✓	✓	✓
changing the oil	✓	✓	✓
gas connection			✓
10 cm leg extension			✓



BIGRIG™ HAND MIXER

THE MOST POWERFUL ENGINE
IN ITS CLASS – LONG-LASTING
BIGRIG™ HAND MIXER



Speed control
- 8 settings

The easily visible
and most importantly
serviceable 365 cm
cable helps to extend
the life of the mixer

Wall hanger and cord
hanger for neat
and easy storage

Easy arm replacement

Continuous operation
with large volumes

Triple chopping
blade

Variable speed
Thumb Drive™ with
color LED backlight

Mixing speeds:
min. 3,000 rpm
max. 15,000 rpm



A reliable and highly efficient device for the preparation of soups, sauces and vegetable purees. The blender is equipped with a **stainless steel** blade with a guard that quickly mixes, chops, rubs or emulsifies the ingredients. Ergonomic design, comfortable **2-position handle of the base**, with **Light-Touch** controls allows you to place your hand in different positions for comfortable use. The 100% sealed, removable stainless steel arm is ideal for continuous operation and **high-volume mixing**. The unit comes with a power stand, stainless steel arm and **wall mount hanger**.



code	dimensions (mm)	mixing arm length (mm)	max. capacity (l)	power/voltage (W/V)
HMI012-CE	780x216	305	up to 23	1000/230
HMI014-CE	820x216	355	up to 53	1000/230
HMI016-CE	880x216	406	up to 87	1000/230
HMI018-CE	930x216	457	up to 121	1000/230
HMI021-CE	1000x216	533	up to 158	1000/230
HMI02W	490x110		BigRig Whisk Attachment	



1
year
warranty



code	HMI200-CE
dimensions	Ø76x(H)445 mm
power	175 W
voltage	230 V
weight	1,9 kg

IMMERSION BLENDER

Heavy Duty - Long-life motor design and food grade stainless steel cutting arm.

Versatility - The interchangeable cutting attachment and two speeds ensure versatility in professional kitchens, allowing you to easily make creams and sauces directly in the pan, churning proteins, butter and preparing cakes.

23 cm stainless steel arm - the thick arm allows not only to easily reach deep into pots and bowls but also easy to disassemble for washing.

Innovative Blade Guard - helps to keep clean and reduces splash and clogs.

Double insulation - a two-core cable makes it easy to use and store.

PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable - with or without lids.
- Dishwasher safe.

NEW

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight

One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly

The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work - the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

Stackable

During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

No rounded edges

Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



700129



880906



700013

PROFI LINE PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- Stackable - with or without lids.
- Lid sold separately (700174).
- Dishwasher safe

code	liters	int. mm	mm
700129	14,5	560x360x(H)75	600x400x(H)80
700143	19,5	560x360x(H)100	600x400x(H)105
700174		lid	

KITCHEN LINE PIZZA DOUGH BOX

- Made of food-grade polyethylene, harmless to human health.
- Stackable - with or without lids.
- Lid sold separately (880968).
- Dishwasher safe

code	liters	int. mm	mm
880906	14	600x400x(H)70	600x400x(H)70
880913	18	600x400x(H)90	565x365x(H)90
880920	24	600x400x(H)130	565x365x(H)130
880968		lid	

BUDGET LINE PIZZA DOUGH BOX

- Made of food-grade polyethylene, harmless to human health.
- Stackable - with or without lids.
- Lid sold separately (700068).
- Dishwasher safe

code	liters	int. mm	mm
700013	14,5	560x360x(H)75	600x400x(H)80
700020	19,5	560x360x(H)100	600x400x(H)105
700068		lid	

GN STAINLESS STEEL CONTAINERS



High-quality stainless steel GN containers are universal dishes that can be used in almost all types of catering establishments. The containers are made of 18/10 stainless steel (AISI 304) with 0.8 mm wall thickness, have reinforced edges and are available in sizes from GN 2/1 to GN 1/9. Standard and perforated - ideal for preparing, freezing, storing and heating

food. The offer also includes GN lids, which together with the container form a tight vessel that prevents the product from drying out and the penetration of odors and is absolutely necessary for storing and maintaining food hygiene in your kitchen.



LID FOR CONTAINER



LID WITH SEAL COVER



LID WITH SPOON RECESS

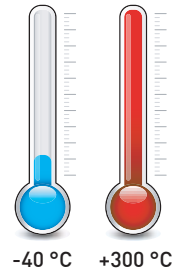
CAMWEAR® GN POLYCARBONATE CONTAINERS

CAMBRO®



Safe in contact with food

The smooth inner surface makes cleaning easier



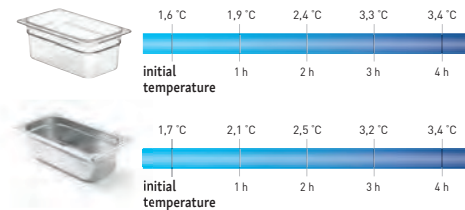
Made of original, unbreakable Camwear® polycarbonate
It does not react with food

The rough base reduces the possibility of scratching

Graduations in the American and metric systems facilitate the control of the amount of product in the container

COLD TEST

Tests prove that Camwear containers keeps products at low temperature better than stainless steel containers



Intended for food storage, transport and serving of meals. Full safety and hygiene thanks to the damage-resistant and unbreakable Camwear® polycarbonate. It is non-reactive with food, has the lowest level of impurities and is completely BPA-free. Graduations in the US and metric systems make it easy to control the amount of product in the container.

Keeps the temperature low, better than stainless steel containers High thermal resistance (from -40°C to +99°C) favors the wide use of containers in gastronomy. The possibility of stacking and saving space. Suitable for washing in dishwashers.



PERFORATED DRAIN SHELF FOR CAMWEAR® SERIES GN CONTAINERS

Designed to drain excess water from food placed in a GN container
Safe in contact with food
Perforated, it provides proper storage conditions for food and prevents it from submerging in drained water



CAMWEAR LID WITH GASKET, ONLY FOR CAMWEAR® SERIES GN CONTAINERS AND TRANSPARENT POLYPROPYLENE GN CONTAINERS

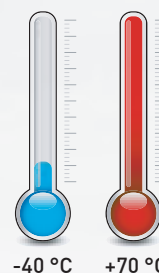
It is used to protect the contents of containers
GN Tight, protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal
Made of food-safe material

CONTAINERS GN TRANSPARENT POLYPROPYLENE

CAMBRO



The standard width of the collar 1.27 cm ensures the correct fit to tables and bars



Transparent polypropylene allows for content control and high chemical resistance. The smooth inner surface makes cleaning easier.

The smooth inner surface makes cleaning easier.

An indispensable tool for storing, transporting and serving meals
Made of durable, transparent polypropylene
High chemical resistance ensures safety during contact with food
High thermal resistance (from -40°C to $+70^{\circ}\text{C}$) makes the product widely used in gastronomy
The stackable option makes it easier to store the containers

during transport and helps to save space
Keeps the temperature down effectively to a degree similar to that of stainless steel cookware
Suitable for washing in a dishwasher
It is used to protect the contents of GN containers
Tight, it protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal
Made of food-safe material

CAMWEAR[®] SEAL COVER, ONLY FOR GN CONTAINERS OF THE CAMWEAR[®] SERIES AND MADE OF TRANSPARENT POLYPROPYLENE

It is used to protect the contents of containers
GN Tight, protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal
Made of food-safe material



KITCHEN



CAMBRO



CAMBRO



GN 2/1 – 650x530 mm

		STAINLESS STEEL	
liters	height (mm)	code	
57,5	200	831786	
28,5	100	831793	

GN 1/1 – 530x325 mm

		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
25,6	200	831823	18CW135	18PP190
19,5	150	831830	16CW135	16PP190
13,0	100	831847	14CW135	14PP190
8,5	65	831854	12CW135	12PP190
Perforated				
	200	832448		
	150	832455		
	100	832462		
	65	832479		
Lid				
normal		832646		
with seal cover		832585	10PPCWSC190	10PPCWSC190
with spoon recess		832745		

GN 2/3 – 354x325 mm

		STAINLESS STEEL	
liters	height (mm)	code	
18	200	831861	
13	150	831878	
9	100	831885	
5,5	65	831892	
Perforated			
	100	832486	
	65	832493	
Lid			
normal		832653	
with spoon recess		832752	

GN 1/2 – 325x265 mm

		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
11,7	200	831922	28CW135	28PP190
8,9	150	831939	26CW135	26PP190
5,9	100	831946	24CW135	24PP190
3,9	65	831977	22CW135	22PP190
Perforated				
	100	832523		
	65	832530		
Lid				
normal		832660		
with seal cover		832592	20PPCWSC190	20PPCWSC190
with spoon recess		832769		



CAMBRO



CAMBRO



GN 2/4 – 530x162 mm

		STAINLESS STEEL	
liters	height (mm)	code	
5,2	100	832349	
2,3	65	832431	
Lid			
normal		832738	

GN 1/3 – 325x176 mm

		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
6,9	200	831984	38CW135	38PP190
5,3	150	831991	36CW135	36PP190
3,6	100	832288	34CW135	34PP190
2,4	65	832295	32CW135	32PP190
Perforated				
	150	832547		
	100	832554		
	65	832561		
	40	832578		
Lid				
normal		832677		
with seal cover		832622	30PPCWSC190	30PPCWSC190
with spoon recess		832776		

GN 1/4 – 265x162 mm

		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
5,5	200	832301		
3,7	150	832318	46CW135	46PP190
2,5	100	832325	44CW135	44PP190
1,7	65	832332	42CW135	42PP190
Lid				
normal		832684		
with seal cover		832639	40PPCWSC190	40PPCWSC190
with spoon recess		832783		

GN 1/6 – 176x162 mm

		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
3,4	200	832356		
2,2	150	832363	66CW135	66PP190
1,5	100	832370	64CW135	64PP190
1,0	65	832387	62CW135	62PP190
Lid				
normal		832691		
with seal cover			60PPCWSC190	60PPCWSC190
with spoon recess		832790		



CAMBRO



CAMBRO



GN 1/8 – 161x132 mm

liters	height (mm)	COPOLIESTER	
		code	
1,5	150	86CW135	
1,0	100	84CW135	
0,7	65	82CW135	
Lid			
with seal cover		80PPCWSC190	

GN 1/9 – 176x108 mm

liters	height (mm)	STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
		code		code
1,4	150		96PCW135	
0,85	100	832394	94CW135	
0,57	65	832424	92CW135	
Lid		832721		
with seal cover			90PPCWSC190	90PPCWSC190

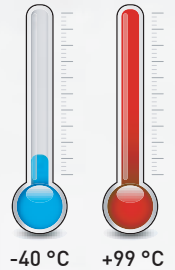


CAMWEAR® POLYCARBONATE CONTAINER, 83.3 L



Handles for easy portability

Crystal clear Camwear® polycarbonate makes it easy to identify products inside



Smooth surface that is easy to clean
Resistant to stains and odors

The rough surface of the bottom increases the scratch resistance and the stability of the container

Intended for storing food products
Made of odor-resistant and stain-resistant clear polycarbonate, safe for contact with food and extends its freshness
Crystal clear – the ability to quickly identify the stored contents of the container without removing the cover
The high thermal resistance of Camwear® material in the range from -40°C to +99°C allows the container to be stored also in refrigerated cabinets
Smooth surface inside, easy to clean

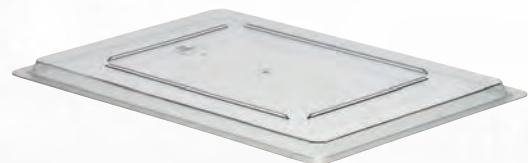
The rough surface of the bottom increases the scratch resistance and the stability of the container
Space-saving thanks to the possibility of multi-storey storage
Capacity: 83.3l
Suitable for washing in dishwashers
The container fits with a polycarbonate lid (1826CCW135)

code	liters	mm
182615CW135	83.3	460x660x(H)380

KITCHEN

CAMWEAR® POLYCARBONATE COVER FOR CONTAINER 182615CW135

Designed for a storage container (182615CW135) with matching dimensions (457 × 660 mm)
Helps to keep food fresh longer
Made of resistant polycarbonate with a thermal tolerance range from -40°C to 99°C, thanks to which the container with the lid can also be stored in a refrigerator
Suitable for washing in dishwashers



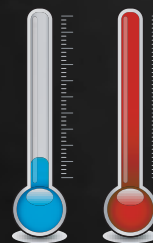
code	mm
1826CCW135	457x660

H-PANS™ HIGH HEAT RESISTANT PAN WITH A HANDLE

CAMBRO



Suitable for all types of stoves, including continuous furnaces



The flat base allows maximum contact with the heating element

Reinforced, ergonomic handle

Suitable for all furnaces, including single-sided and continuous furnaces

A large thermal range (from -40°C to +190°C) allows you to heat, bake and grill food or store food in refrigerated cabinets

High heating efficiency thanks to the flat base

Reinforced handle with a special texture and finger

space for safe cooking, equipped with holes for draining residual water after cleaning

Capacity: 2.4 l

Suitable for washing in dishwashers

Can be used in microwave ovens

code	liters	mm
32HP1H150	2.4	176x325x(H)65





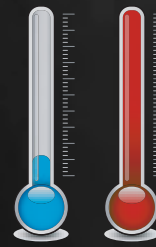
CAMSQUARE® TRANSPARENT POLYPROPYLENE FOOD STORAGE CONTAINER



Printed measuring bar

POSSIBILITY OF STACKING

Made of food-safe, chemical-resistant polypropylene



-40 °C



1,9 l
2SFSP190

3,8 l
4SFSP190

5,7 l
6SFSP190

7,6 l
8SFSP190

11,4 l
12SFSP190

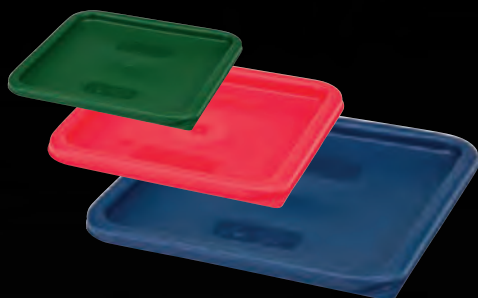
17,2 l
18SFSP190

20,8 l
22SFSP190

Provides convenient storage of various types of food in the kitchen and in storage spaces
 Made of food-safe, chemical-resistant polypropylene
 It enables constant control of the contents thanks to its transparent walls and a printed scale
 It is suitable for use in the temperature range from -40°C to 70°C
 The design enables storied storage and saves space
 Suitable for washing in dishwashers

code	liters	mm
2SFSP190	1,9	185x185x(H)100
4SFSP190	3,8	185x185x(H)187
6SFSP190	5,7	215x215x(H)185
8SFSP190	7,6	215x215x(H)230
12SFSP190	11,4	256x310x(H)210
18SFSP190	17,2	256x310x(H)320
22SFSP190	20,8	256x310x(H)400

* Height including lid.
 Dimensions including handles.



COVER FOR CAMBRO'S CAMSQUARE® CONTAINER

Fits in the CamSquare® polypropylene food container
 Made of food-safe polypropylene
 Effectively protects the contents of the container against external factors and against pouring out
 Suitable for washing in dishwashers

code	suitable for containers	colour
SFC2452	1,9 l and 3,8 l	green
SFC6451	5,7 l and 7,6 l	red
SFC12453	11,4 l, 17,2 l and 20,8 l	navy

WASTE CONTAINER

Containers are made of strong plastic for various applications. The construction doesn't crack and doesn't rub off and is resistant for against dents. Specially designed cover system will facilitate everyday work.



COVER FOR ROUND CONTAINER

code	for container	mm
691045	120 l	620x570x(H)35
691410	80 l	550x505x(H)35



COVER WITH HOLE FOR ROUND CONTAINER

code	for container	mm
691052	120 l	595x570x(H)135
691427	80 l	520x510x(H)120



FLIP OPEN COVER FOR ROUND CONTAINER

code	for container	mm
691069	120 l	ø580x(H)190
691434	80 l	555x505x(H)190



TROLLEY FOR ROUND CONTAINER

code	for container	mm
691076	120 l	ø455x(H)165
691441	80 l	ø400x(H)165



ROUND WASTE CONTAINER

code	L	mm
691038	120	650x550x(H)690
691403	80	ø490x(H)620

WASTE CONTAINER

Waste containers are ideal for throwing away waste without using hands - they will help ensure full hygiene in your kitchen. Well-fitted, overlapping cover of container will help to stop odors



LID WITH HANDLE FOR SLIM RECTANGLE CONTAINER 60 L

code	hole	mm
691144	rectangular	440x300x(H)100
691175	round	440x300x(H)100



SLIM RECTANGLE CONTAINER 60 L

code	mm	L
691137	455x315x(H)580	60



SLIM RECTANGLE CONTAINER

code	mm	L
691151	490x410x(H)660	68
691168	500x410x(H)815	87

GLASS RACK – PERFECT WASHING AND SANITARY STORAGE SYSTEM

Wash, transport and store – all in one

AMERBOX racks are easy to handle with 1,3 cm overlap area and smooth sides.

These racks interstack with all racks from major dishrack manufacturers.

Open inside compartments provide thorough circulation of water and cleaning solutions and promote quick and thorough drying.

Extremely durable, long-lasting polypropylene built to withstand chemicals and high temperatures up to 200 °F [93 °C].

Closed external walls are designed for optimum cleaning and storage racks keep finger and contaminants out and reduce the risk of breakage and injury.

Easy to carry, easy to grip handles on all four sides as well as smooth overlapping sides and rounded corners reduce the risk of injury.



NSF[®]



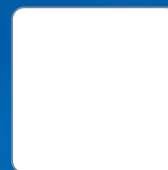
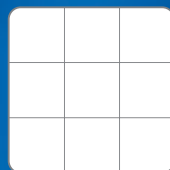
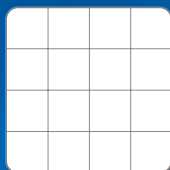
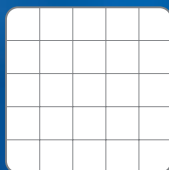
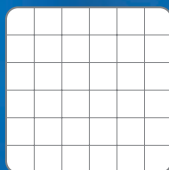
HEALTH SAFETY

Full-sided rack and extra options, namely upper cover and trolley, assure efficient and safe transport of glass and protect it against pests.



NO MORE WET FLOOR

Bath is a strong point of the trolley, it collects the water dripping from the glass in the baskets.





Large perforated bottom facilitates thorough penetration of water and detergent during washing.



FINGERPRINTS-FREE GLASS

Full-sided rack protects the washed glass against unnecessary touch during storage or transport to destination, which reduces the time needed for additional polishing.



QUICK IDENTIFICATION OF GLASS

Various colors of base rack bottom help quickly identify the type of glass even from a distance, without the need to remove stacked baskets.

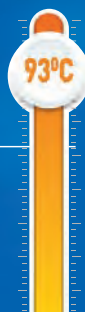


CONVENIENT STORAGE AND TRANSPORT

Suitably shaped edges of rack allow stacking, which reduces the footprint in warehouse and increases packing and transport efficiency.

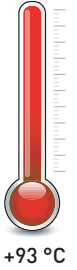
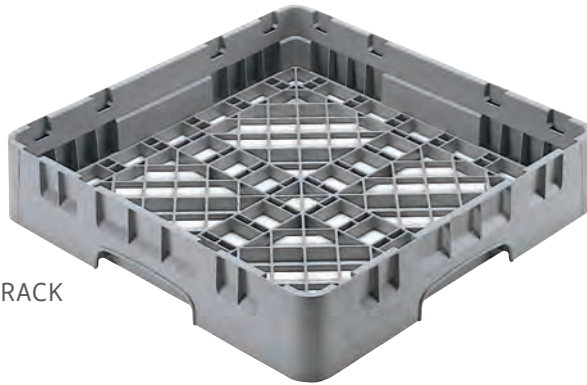


Easy car and manual transport



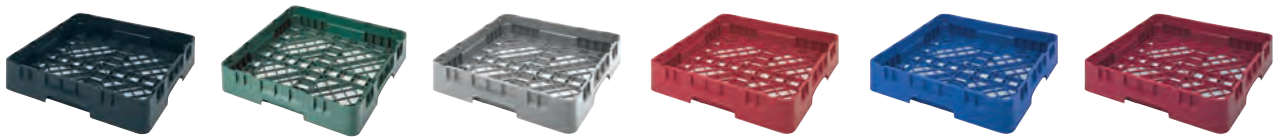
Made of polypropylene highly resistant to detergents and high temperature (up to 199°F/+93°C)

CAMRACK® UNIVERSAL DISHWASHER RACK



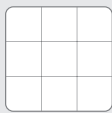
CAMRACK® UNIVERSAL DISHWASHER RACK

· The Extender ID (CECBL6000) clip can be attached to the basket - the clip is not included in the set

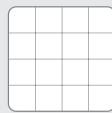


BR258110	BR258119	BR258151	BR258163	BR258186	BR258416
black	green	grey	red	blue	cranberry
500x500x(H)101 mm	500x500x(H)101 mm	500x500x(H)101 mm	500x500x(H)101 mm	500x500x(H)101 mm	500x500x(H)101 mm

ø148 mm



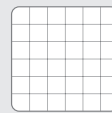
ø109 mm



ø87 mm



ø72 mm



ø60 mm



FULL DROP RACK EXTENDER 500×500 MM GREY, E1 MODEL



9E1151	16E1151	25E1151	36E1151	49E1151
9 compartments/ 150x150 mm	16 compartments/ 111x111 mm	25 compartments/ 89x89 mm	36 compartments/ 73x73 mm	49 compartments/ 62x62 mm
499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm

HALF DROP RACK EXTENDER 500×500 MM GREY, E2 MODEL



9E2151	16E2151	25E2151	36E2151	49E2151
9 compartments/ 150x150 mm	16 compartments/ 111x111 mm	25 compartments/ 89x89 mm	36 compartments/ 73x73 mm	49 compartments/ 62x62 mm
499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm

NEW

CAMRACK® EXTENDER 500×500 MM GREY



20GE1151	20GE2151	30GE1151	30GE2151
20 compartments/ 98x98 mm	20 compartments/ 98x98 mm	30 compartments/ 79x79 mm	30 compartments/ 79x79 mm
499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm	499x499x(H)51 mm



CAMRACK® DISHWASHER FLATWARE RACK

- Designed for storing and washing cutlery and small kitchen utensils in gastronomic dishwashers
- The checkered bottom prevents small items from falling out of the basket, while making them easier to wash and dry
- Special handles facilitate the transport of the basket
- The possibility of stacking the baskets in tiers allows you to save space

code	colour	mm
FR258151	grey	500x500x(H)101



CAMRACK® DISHWASHER PLATE RACK

- Designed for storing and washing both shallow and deep plates or bowls
- High stability of the dishes thanks to supporting posts allowing for loading:
 - 10 deep plates, bowls, plate up to ø25.4 cm
 - 18 pieces of flat plates ø25.4 cm
 - 12 pieces of flat plates, ø30.5 cm
 - 27 pieces of ø19 cm flat plates
 - 9 trays ø36 × 46 cm

code	colour	mm
PR59314151	grey	500x500x(H)101

AMER★BOX®



CART FOR CAMRACK® 500×500 MM UNIVERSAL RACKS

- Designed to transport Camrack® 500×500 mm universal racks.
- Made of polypropylene resistant to cracking, rust and corrosion.
- Easy to move thanks to 4 swivel castors.

code	mm
877807	500x500x(H)180 mm

AMER★BOX®



LID FOR 500×500 MM RACKS

- Protects dishwasher racks from any undesirable external factors.
- Improves the hygiene of the dishes during storage by minimalising the risk of contamination with dust and dirt.
- Dishwasher safe.

code	mm
877791	500x500x(H)35 mm



INSULATED
BEVERAGE
DISPENSER

BEVERAGE CONTAINER

Perfect for catering companies, hospitals, schools, outdoor events and wherever the sanitary safety of transported food is important.

The chambers in the GN system allow you to load food straight from the oven or refrigerator, which saves time and allows you to maintain the desired temperature of the transported product.

Possibility of loading from the front or from the top (depending on from the thermos model) guarantees that it will meet the needs of each customer.

Due to the thick insulation, the temperature drop of food during transport is minimal.

The wide opening angle of the thermos flasks facilitates loading and unloading operations in all conditions.

Easily removable door and gasket do not require any tools, which makes it easy to keep the thermos clean at the highest level.

Temperature retention

hot



cold



..... THERMOCONTAINER

INSULATED CATERING
CONTAINER, TOP-LOADED



LOOKS

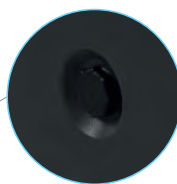
- Can be placed directly on the table
- Safe, rounded corners
- Neutral colors

RESISTANCE

- Shock and impact resistant
- Strong housing made of high-quality LDPE polyethylene
- Thick foam insulation
- Solid closing and sealing buckles made of nylon fiber, resistant to cracks
- High-temperature resistant rubber seal with silicone

FUNCTIONALITY

- Chambers adapted to GN 1/1, 1/2, 1/3 containers
- Vent valve for easy opening of covers and doors
- Stackable vacuum flasks reduce floor space and speed up transport
- Practical handles for manual transport integrated in the housing
- Easily removable gaskets for easy cleaning
- Can be washed in gastronomic dishwashers
- Optional trolley for quick and easy transport



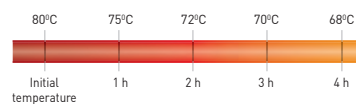
vent cup



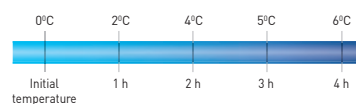
door with seal

Temperature retention

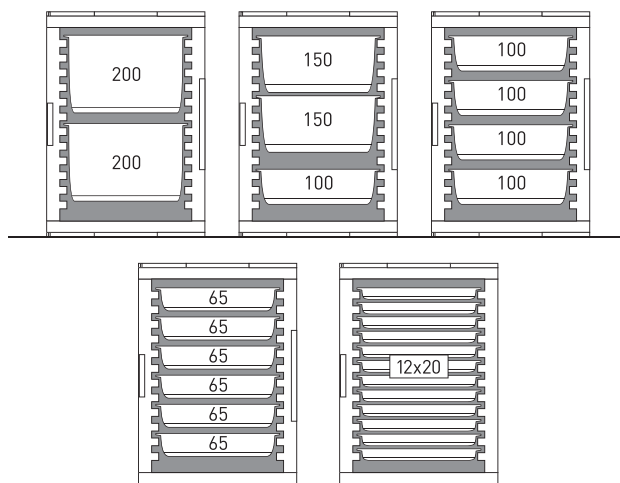
hot



cold



Examples of sets



INSULATED CATERING CONTAINER
2X GN 1/1 - 200, FRONT-LOADED

- For use in professional dining, cafeterias, hotels and catering.
- Excellent thermal insulation for hot and cold foods.
- Excellent performance:
 - for warm dishes, the temperature decreases by 1.5 °C/h.
 - for cold dishes, increase in temperature by 1°C/h.
- Rugged, impact-resistant LDPE construction
 - seamless molded.
- Double-walled polyurethane foam insulated.
- 2 hopper carry handles.
- Hinged door with buckle closure (270° opening) with internal gasket.
- Hinges and buckle made of PA6.
- Solid guides formed in the chamber housing.
- Distance between guides: 30 mm.
- Suitable for GN 1/1 containers in various configurations:
 - 12 x GN: H=20 mm
 - 6 x GN: H=65 mm
 - 4 x GN: H=100 mm
 - 3 x GN: H=150 mm
 - 2 x GN: H=200 mm
- Operating Temperature -40 to +100°C.
- Stackable.

code	878019
dimensions	477x680x(H)620 mm
internal dimensions	335x533x(H)590 mm
number of rails	12

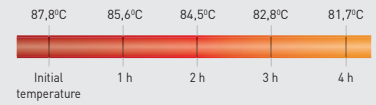
CART FOR THERMAL INSULATING
CONTAINER

code	878026
dimensions	530x710x(H)230 mm

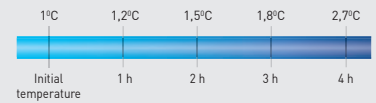


ERGONOMIC DESIGN
Shatterproof, ergonomic built-in handles for comfortable carrying by two people.

Temperature retention
hot



cold



FAST ACCESS
One 23 cm nylon clasp for quick opening and closing.



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

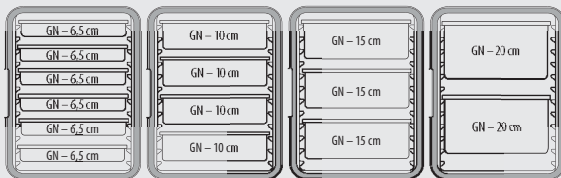
PRESSURE AND HUMIDITY CONTROL
Vent.



KEEPS TEMPERATURE
Thanks to polyurethane insulation, hot food stays hot and cold food stays cold.

REMOVABLE GASKET
Provides an airtight seal.

Examples of sets



Note: Place the containers on the guides. They must not be placed on the floor of the Camcart Thermos. Please use containers of the indicated dimensions.
Note: For best results, load containers with a temperature of 82° to 88°C. Loading metal food containers above 121°C may damage the carrier or the cart.

FRONT-LOADING THERMOS GN 1/1

- The Cambro Ultra Pan Carrier® GN 1/1 front loading heat insulating container is a must-have catering equipment.
- Durable and tight, made of resistant polyethylene, allows you to transport hot or cold food.
- Thick foam insulation to keep the food at the right temperature, both hot and cold, for more than 4 hours.
- It is equipped with a pressure equalizing vent.

- The built-in gasket and wide nylon latches ensure hermetic closure of the thermos.
- Holds up to 6 full-size 1/1 GN containers.
- Suitable for washing in a dishwasher.
- Net weight: 14.99 kg.

code	int. mm	mm
UPC400110	425x620x(H)620	340x535x(H)490

UPC400 THERMOS TROLLEY

- The Camdolly® trolley by Cambro is designed for the comfortable and safe transport of food flasks.
- Designed for the transport of UPC400110 insulated containers loaded from the front.
- Made of polypropylene resistant to cracking, rust and corrosion.
- Easy to move thanks to 4 swivel castors ø89 mm.
- The sturdy trolley can withstand loads of up to 159 kg.
- Net weight: 8.03 kg.



code	int. mm	mm
CD400110	710x530x(H)230	635x460

ERGONOMIC DESIGN
Shatterproof, ergonomic built-in handles for comfortable carrying by two people.

PRESSURE AND HUMIDITY CONTROL
Vent.

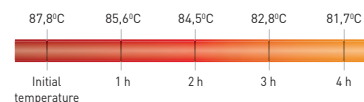
KEEPS TEMPERATURE
Thanks to polyurethane insulation, hot food stays hot and cold food stays cold.

REMOVABLE GASKET
Provides an airtight seal.

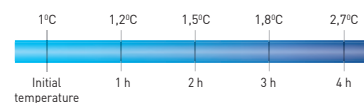


Temperature retention

hot



cold



FAST ACCESS
One 23 cm nylon clasp for quick opening and closing.



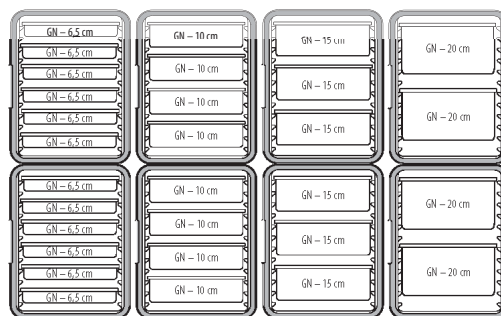
Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

NOTE: Loading temperatures above 121°C may damage the insulating container
NOTE: Containers should be placed on the guides only.

FRONT-LOADING FLASK ULTRA CAMCART® GN 1/1

- The Cambro GN 1/1 front loading insulated container is a practical accessory for the efficient transport of hot or cold food, while maintaining the right temperature, especially during catering.
- Durable, uniform housing made of polyethylene is resistant to mechanical damage.
- Swinging doors open to full width, facilitating the loading of the thermos.
- Built-in gasket and wide nylon latches ensure hermetic closure of the thermos.
- Ventilation valve that maintains an appropriate level of moisture inside the thermos. 4 wheels - 2 fixed and 2 swivel (1 brake), facilitating maneuvering.
- Structural elements that absorb impacts. Easy to clean.
- Large thermoses with two compartments for transporting hot or cold food.
- Hard polyethylene shell and thick foam insulation around the cabinet and between the compartments
- A secure, removable seal keeps food warm for many hours.

Examples of sets



- Easy to maintain, will not dent, crack, chip, rust or break.
- Durable nylon latches open easily and close securely.
- Doors open fully for easy loading and unloading.
- Molded-in ergonomic handles ensure easy maneuvering.
- Molded-in bumpers minimize damage to walls, furniture and other objects.

code	int. mm	mm
UPC800110	520x690x(H)1370	330x545x(H)485

ACCESSORIES FOR INSULATED CONTAINERS



CAMCHILLER® CHILLING PLATE, BLUE

- Allows you to extend the storage time of dishes at low temperature during transport
- Can be placed in all thermal insulation containers capable of holding GN 1/1 (CP3253443) or smaller (CP2632443)
- Before use, the cartridge must be placed in the freezer in a horizontal position for 8 hours
- Reusable
- Suitable for washing in dishwashers
- NOTE: The cooling element must be defrosted and at room temperature before it is put into the dishwasher
- Weight: 3.9 kg (CP3253443) or 1.75 kg (CP2632443)
- NOTE: The cooling element reduces the internal height of the thermal insulation box by 30 mm

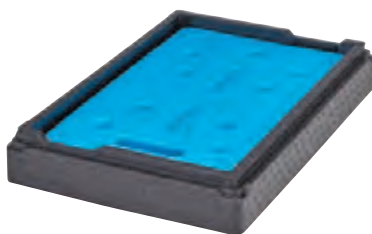
code	suitable for	mm
CP3253443	Cam GoBox® GN 1/1	530x325x(H)30
CP2632443	Cam GoBox® GN 1/2	325x265x(H)30



CAMWARMER® WARMING PLATE, RED

- Allows you to extend the storage time of dishes at high temperature during transport
- Can be placed in all insulating containers capable of holding GN 1/1 (HP3253444) or smaller (HP2632444)
- Before use, the cartridge should be placed in hot water for 40 minutes
- Reusable
- Weight: 3.9 kg (HP3253444) or 1.75 kg (HP2632444)
- NOTE: The heating element reduces the inner height of the thermal box by 30 mm

code	suitable for	mm
HP3253444	Cam GoBox® GN 1/1	530x325x(H)30
HP2632444	Cam GoBox® GN 1/2	325x265x(H)30



ADAPTER FOR CAMCHILLER® GN 1/1 CHILLING PLATE

code	suitable for	mm
EPPCTS110	EPP160110 i EPP180LH110	600x400x(H)87

CAMDOLLY® FOR CAM GOBOX® GN 1/1 INSULATED CARRIERS

- Designed to transport thermal insulating containers from the Cam GoBox® series, it facilitates the fulfillment of large orders
- Equipped with 4 swivel wheels, including 2 with brakes, for efficient driving of the trolley
- Made of durable ABS plastic
- Carrying capacity: 250 kg
- Net weight: 4.5 kg (CD3253EPP158) or 5.27 kg (CD4060EPP158)

code	suitable for	mm
CD3253EPP158	Cam GoBox® GN 1/1	692x426x(H)167
CD4060EPP158	Cam GoBox® 4060	710x510x(H)167

Removable cover for efficient loading and unloading



Four-sided moulded handles for easy portability and handling

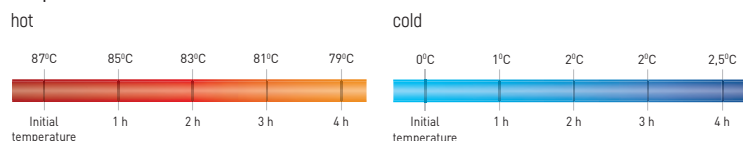
RELIABLE AND DURABLE
Made of homogeneous polyethylene with thick foam insulation.

TOP LOADING THERMOS CAMCARRIERS® GN 1/1, 38 L

- Top-load thermoses to carry one full-size container of hot or cold food.
- Robust and durable, made of homogeneous polyethylene with thick foam insulation.
- Four-sided molded handles for easy portability and handling.
- Partitions can be used to separate several containers with fractional dimensions.
- The containers are easy to remove thanks to the finger cutouts.
- Containers can be stacked and stacked for transport and storage.
- Suitable for washing in a dishwasher.
- Net weight: 842 kg.

code	int. mm	mm
UPC101110	620x425x(H)620	535x340x(H)490

Temperature retention



Note: Place the containers on the guides. They must not be placed on the Camcart floor. Please use containers of the indicated dimensions.
Note: For best results, load GN containers with a temperature of 82° to 88°C. Loading metal food containers above 121°C may damage the carrier or the cart.

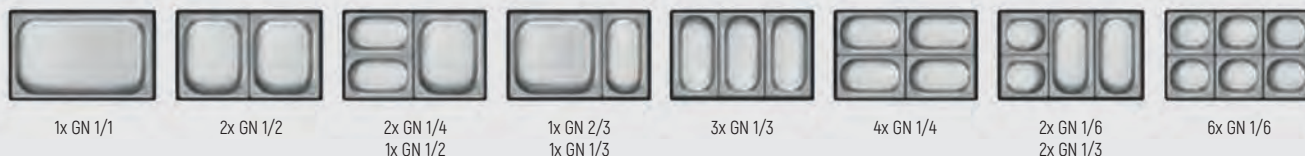
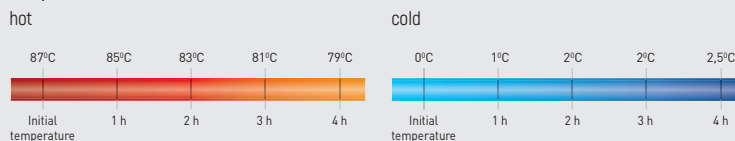
INSULATED CATERING CONTAINER GN 1/1 – 200, TOP-LOADED

- Excellent thermal insulation for hot and cold dishes
- Durable and impact-resistant LDPE construction - seamlessly formed, tight
- Double walls insulated with a layer of polyurethane foam
- The lid is closed with 4 buckles made of PA6
- Designed to transport GN containers:
 - 1 x GN 1/1: H = 200 mm
 - 2 x GN 1/2: H = 200 mm
 - 3 x GN 1/3: H = 200 mm
- Handles ensuring safe transport of full containers
- Operating temperature range from -40 to +100°C
- Stackable



code	878033
dimensions	630x440x(H)305 mm
GN height	200 mm

Temperature retention



THERMALLY INSULATED BEVERAGE CONTAINER WITH A TAP, 18 L

- A container for storing, transporting and serving hot and cold drinks, while maintaining its appropriate temperature, especially during catering.
- Made of seamless food-safe polyethylene.
- Thick foam insulation to maintain the right temperature of a hot or cold drink.
- Equipped with a non-drip tap with two settings: for continuous pouring and for measuring drinks.
- The tap is located in a recess, located within the outline of the thermos, which prevents accidental breakage during transport.
- Solid latches securing the lid and handy E-Z GRIP handles ensure easy and safe transport.
- Air vent valve in the lid to equalize pressure in the thermos flask, which makes it easier to open.
- The „sta-stack“ system for stacking thermos flasks and saving storage space.
- Stand for filling large cups or jugs.
- Suitable for washing in a dishwasher.

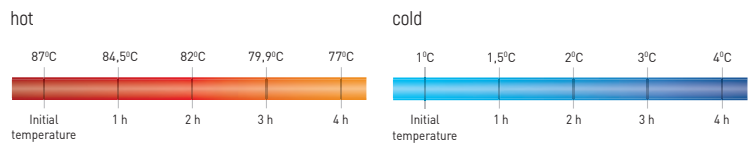


CAMTAINERS®
Strong plastic buckles tightly secure the lid and are stainless.

AIR-RELEASE
Equalizes the pressure. It makes it much easier to open the container. Built-in E-Z Grip handles. For convenient, safe transport.

FAUCET IN THE RECESS
Holds large cups. Enables even pouring and eliminates dripping. Two positions: one for continuous dispensing, the other for individual dispensing.

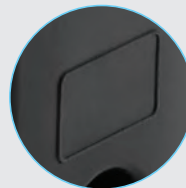
Temperature retention



code	capacity (l)	mm
500LCD110	18	420x230x(H)620

INSULATED BEVERAGE DISPENSER WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.



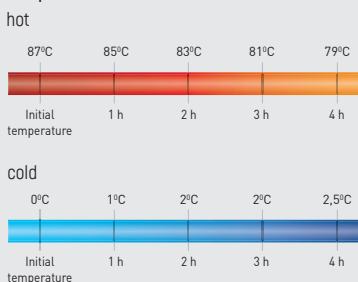
4 heavy duty clamps

place for sticker

AMER★BOX®



Temperature retention



code	877869	877876
dimensions	230x420x(H)470 mm	230x420x(H)620 mm
capacity	9,4 l	18 l



INSULATED CARRIERS

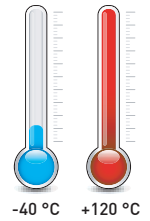
- Containers suitable for direct and indirect food contact, perfectly keeping both hot and cold temperatures for more than 4 hours.
- They can be used in the temperature range from -40°C to $+120^{\circ}\text{C}$
- Made of expanded polypropylene (EPP), extremely resistant to mechanical damage and weather conditions, CFC-free, 100% recyclable.
- Top loading, which greatly facilitates transport, and ergonomic handles and strap make it easy to carry.
- Description label space for content identification.
- Easy to clean and dishwasher safe.
- Can be stacked.

Modular cup holder
(EPPBEVH1110)

Description label space
for content identification



COMFORTABLE BELT
made of plastic



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR BEVERAGES, TOP-LOADED

- A thermo-insulating box with a fitted lid designed for the transport of bottles and other containers with drinks at the right temperature, especially useful in gastronomy and catering, where high resistance to mechanical damage is required
- The thermobox holds 12 0.75-liter tall wine bottles or 12 1.5-liter plastic bottles

code	liters	int. mm	mm
EPPBEVBKST110	35	358x273x(H)367	420x335x(H)420

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

- A thermo-insulating box with a fitted lid, especially useful in gastronomy and catering, where high resistance to mechanical damage and maintaining a stable temperature inside the container are required
- Accommodates 1 GN 1/2 container with a maximum height of 200 mm or several correspondingly smaller containers
- Vertical recesses inside keep GN containers in place and facilitate loading and unloading

code	liters	int. mm	mm
EPP280BKST110	22.3	330x270x(H)253	390x330x(H)316



Steam exhaust vents keep
the bottom of the pizza crispy

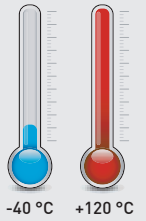
TEMPERATURE
RETENTION

4H

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR PIZZA, TOP-LOADED

- System of vents to evacuate steam from the chamber to preserve the crispy bottom of the pizza
- Insulation thickness: 30 mm
- Very light (density: 30g/l)
- Weight: 1.07 kg (EPPZ35265BST110) or 1.3 kg (EPPZ35330BST110)

code	capacity	int. mm	mm
EPPZ35265BST110	6 boxes 330x330x(H)40 mm	350x350x(H)265	410x410x(H)339
EPPZ35330BST110	8 boxes 330x330x(H)40 mm	350x350x(H)330	410x410x(H)404



SIMPLE OPENING AND CLOSING

The contoured edges of the door allow easy opening and closing. Solid bolts guarantee the durability of the container

HANDLES ALONG THE UPPER PART

allow the container to be gripped from all sides

FULL ACCESS IN THE RANGE OF 270°

Durable hinges and bolts allow the door to be opened at an angle of 270° and left open at the side for easy access to products. Thanks to the sliders, the door is tightly closed during transport

TEMPERATURE RETENTION

4H

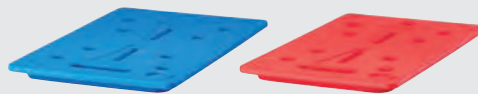


POSSIBILITY OF STACKING



Condensate leakage protection

PLACE FOR A LABEL WITH DESCRIPTION to identify the content

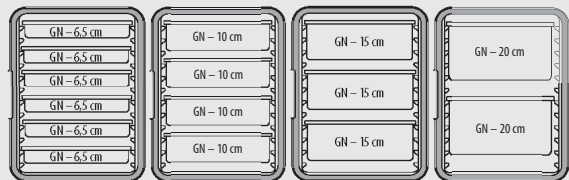


Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

CAM GOBOX® EPP300110 capacity



CAM GOBOX® EPP400110 capacity

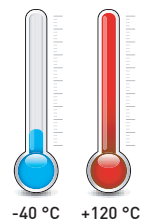


PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, GN 1/1

- Especially useful for catering companies
- Front loader with door opening to 270°
- Slanted edges of the door make it easier to latch the container, and durable bolts allow the door to be tightly closed
- The design provides additional space in the rear wall of the chamber to place the heating or cooling element - such a plate arrangement prevents condensation from dripping onto the trays and ensures even temperature distribution in the chamber

- Built-in condensation barrier prevents condensate leakage from the thermobox
- Ergonomic built-in handles along the top 4 edges for easy portability

code	liters	int. mm	mm
EPP300110	60	535x330x(H)370	640x440x(H)475
EPP400110	86	535x330x(H)525	640x440x(H)625



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITH 6 BUILT-IN GUIDES

- Capacity: 126 l
- Top, separate guide for a Camwarmer® 1/1 heating insert
- 6 guides for 600 × 400 mm containers
- Distance between the guides: 60 mm

code	liters	int. mm	mm
EPP4060F6R110	126	615x410x(H)585	770x540x687

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITH 9 BUILT-IN GUIDES

- Capacity: 126 l
- Top, separate guide for a Camwarmer® 1/1 heating insert
- 9 guides for 600 × 400 mm containers
- Distance between the guides: 35 mm

code	liters	int. mm	mm
EPP4060F9R110	126	615x410x(H)585	770x540x687



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITHOUT GUIDES

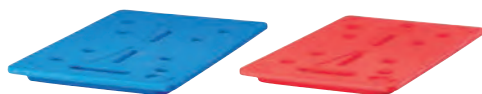
- Capacity: 155 l
- Without runners
- For 600 × 400 mm trays

code	liters	int. mm	mm
EPP4060FNR110	155	615x410x(H)585	770x540x687

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, 600×400 MM, WITH ADJUSTABLE GUIDES

- Capacity: 155 l
- 2 pairs of runners for 600 × 400 mm trays
- Smooth adjustment of the distance between the runners

code	liters	int. mm	mm
EPP4060FADJR110	155	615x410x(H)585	770x540x687



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

THERMO CATERING BOX

INSULATED BEVERAGE DISPENSER

INSULATED CATERING CONTAINER, TOP-LOADED

THERMO CATERING BOX

CATERING



ergonomic handles

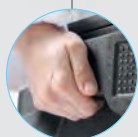
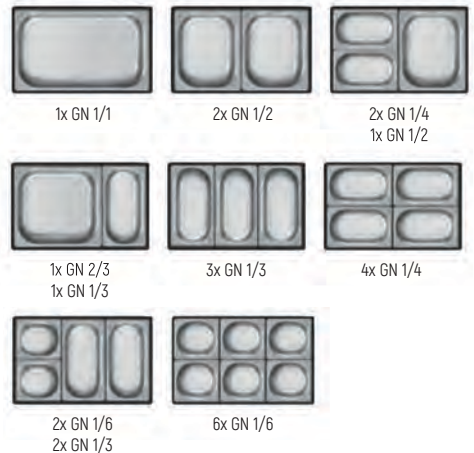


various configurations GN containers

THERMOBOX BASIC GN 1/1 200

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from 4°F to 230°F [-20°C to +110°C].
- With recessed handles at the side.

code	708019
capacity	40 l
dimensions	600x400x(H)285 mm



ergonomic handles



strong construction



special cover protects from dirt

THERMOBOX PROFI LINE GN 1/1 200

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other thermoboxes.
- Temperature resistant from 4°F to 230°F [-20°C to +110°C].
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	708026
capacity	39 l
dimensions	674x400x(H)287 mm

 THERMO CATERING CONTAINER

EXTREMELY RESISTANT TO MECHANICAL DAMAGE AND ATMOSPHERIC FACTORS

Made of expanded polypropylene (EPP),
CFC free, 100% recyclable

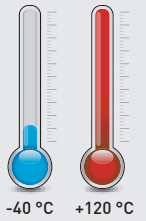
MOLDING AND SLOTTING SYSTEM
ensures stable fixing of the lid
and safe transport of food



EASY LOADING AND UNLOADING

The recesses in the inner wall allow
easy loading and unloading for GN 1/1
and GN 1/2 containers.

Simple internal walls allow
the containers to be stacked inside
the transporter



**INSULATION THICKNESS:
30 MM**

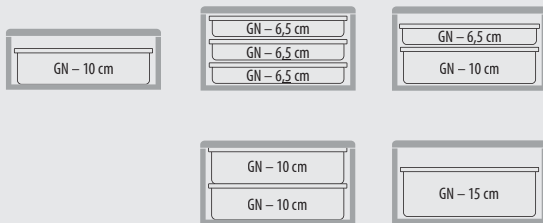
Perfect insulation keeps hot
meals high and cold dishes
low



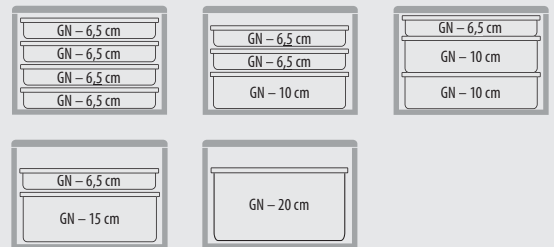
see adapter for Camchiller®
chilling plate GN 1/1
(EPPCTL110)



CAPACITY OF CAM GOBOX® EPP160110



CAPACITY OF CAM GOBOX® EPP180LH110



- The internal size of the thermobox is adapted to GN 1/1 or GN 1/2
- Vertical recesses inside keep GN containers in place and facilitate unloading and loading

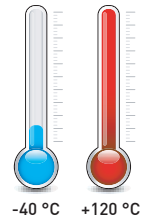
code	liters	int. mm	mm
EPP160110	35,5	538x338x(H)195	600x400x(H)257
EPP180LH110	46	538x355x(H)255	680x400x(H)321



**PROFESSIONAL GRADE INSULATED CARRIER
CAM GOBOX® ECONOMY 46 L, GN 1/1, GN 1/2**

code	liters	int. mm	mm
EPP180E110	46	538x338x(H)254	600x400x(H)316
EPP180110	46	538x338x(H)254	600x400x(H)316

TEMPERATURE RETENTION **4H**



EASY LOADING AND UNLOADING
The recesses in the inner wall allow easy loading and unloading for GN 1/1 and GN 1/2 containers. Simple internal walls allow the containers to be stacked inside the transporter

Designed to transport disposable food containers or 5 liter ice cream containers

PLACE FOR A LABEL WITH DESCRIPTION
to identify the content

POSSIBILITY OF STACKING



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, GN 1/1

code	liters	int. mm	mm
EPP180XL110	50.5	548x368x(H)250	610x430x(H)320
EPP180XLT110	64.5	548x368x(H)320	610x430x(H)390

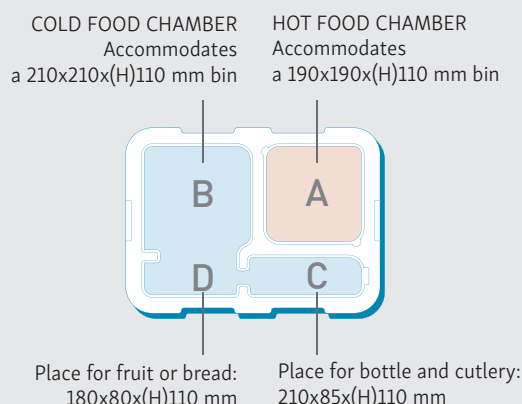
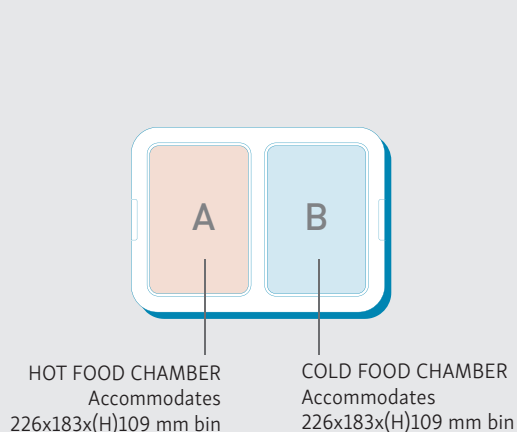
PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, 600x400 MM

- The 300 mm high container compartment accommodates trays and 600 x 400 mm containers
- Capacity: 80 l
- Net weight: 1700 g

code	liters	int. mm	mm
EPP4060T300110	80	625x425x(H)305	690x490x(H)370



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® WITH 2 AND 4 COMPARTMENTS



- The perfect solution for mass catering establishments: schools, hospitals and nursing homes
- Designed to accommodate a complete meal including cutlery
- Made of very light polypropylene foam resistant to fat and most chemicals
- Environmentally friendly - 100% recyclable
- Safe in contact with food
- Internal dividers stabilize disposable containers

- Excellent thermal insulation - the container maintains the right temperature of a set of hot and cold dishes for over 2 hours
- Space for a label with a description of the content and additional space for stickers
- Stackable storage possible
- Suitable for washing in dishwashers
- Weight: 275 g (EPPMDB4428159) or 400 g (EPPMD4835159)

code	number of chambers	int. mm	mm
EPPMDB4428159	2	452x183x(H)109	437x276x(H)175
EPPMD4835159	4	400x290x(H)110	480x350x(H)167



INSULATED CARRIER BAG, FOLDABLE, UNIVERSAL CAMBRO GOBAGS®



Foldable, convenient for storage

Durable, thick nylon material

The vinyl interior makes it easy to clean

The high density of the insulating layer keeps the food temperature high or low, respectively

Sewn-in strips of very high strength

Bills pocket



Suitable for GN 1/1 containers

Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

- Cambro thermal insulation bag - ideal for transporting food to the customer
- Necessary equipment for every gastronomic and catering point
- Nylon shell for effective moisture management
- Reliable insulation layer keeps food hot or cold

- Convenient bag opening
- 2 high-strength handles guarantee the stability of the food during delivery to the customer
- Compact, foldable form for easy storage

code	capacity (l)	mm
GBD101011110	17	255x255x(H)280
GBD121515110	42	305x380x(H)380
GBD211417110	78	535x355x(H)430



INSULATED PIZZA BAG CAMBRO GOBAGS®

- A thermal insulation bag ensures that the pizza is safely transported during delivery to the customer
- Made of the highest quality material: dual-purpose thick polyester (600 denier)
- High-density insulation layer keeps the food at the correct temperature
- Proper ventilation of the interior ensures the supply of air

- Easy to clean - dishwasher safe
- 2 durable and light handles ensure stable transport of food

code	capacity	mm
GBP216110	2 pizzas ø406 mm or 3 pizzas ø355 mm	420x460x(H)165
GBP318110	3 pizzas ø457 mm or 4 pizzas ø406 mm	445x510x(H)190
GBP518110	5 pizzas ø457 mm or 6 pizzas ø406 mm	495x495x(H)320
GBP220110	2 pizzas ø510 mm or 3 pizzas ø457 mm	430x550x(H)165

CAMBRO GOBAGS® INSULATED, FOLDABLE BACKPACK WITH REMOVABLE COMPARTMENT

CAMBRO®

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



- Thermal insulation backpack ideal for restaurants, eateries and fast food outlets
- Indispensable in the work of couriers delivering ready-made meals on bicycles, scooters or motorbikes
- A special thermal partition inside the backpack compartment allows for the simultaneous transport of warm and cold food
- Top and front opening for easy loading and unloading of ready meals in the backpack
- High-density insulation layer keeps your meals at the right temperature
- Durable and comfortable shoulder straps of the backpack ensure transport comfort and stabilize the contents of the backpack during transport
- Additional side handles allow you to carry the product in your hand

- Pockets for spices, cutlery and other small items
- Closure of the backpack with buckles and Velcro
- An additional buckle on the chest allows you to keep the backpack in an upright position
- Reflective tape increases the visibility and safety of the supplier when riding a bicycle, scooter or motorcycle
- Compact and foldable form of the backpack enables convenient storage
- Vinyl interior of the product is easy to clean
- Black colour

code	mm
GBBP111417110	355x280x(H)430
GBBP151417110	355x380x(H)430



vinyl cover



up to 50 plates in one stack



front wheels with brakes

PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes $\varnothing 10$ mm, large wheels $\varnothing 20$ mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from $\varnothing 170$ to $\varnothing 330$ mm.

code	877906
dimensions	930x720x(H)800 mm
number of plates stacks	6
number of plates per stack	50
plates diameter	115 up to 330 mm

Examples of sets



4 columns - plates of $\varnothing 230-335$ mm



6 columns - plates of $\varnothing 118-230$ mm



4 columns - plates of $\varnothing 115$ mm
2 columns - plates of $\varnothing 140$ mm



5 columns - plates of $\varnothing 128$ mm
2 columns - plates of $\varnothing 231$ mm



5 columns - plates of $\varnothing 102$ mm
2 columns - plates of $\varnothing 334$ mm
2 columns - plates of $\varnothing 230$ mm



TRANSPORT AND STORAGE CADDY FOR ROUND PLATES, COMPACT, S-SERIES

- Designed to transport and store stacks of round plates of different diameters.
- Made of durable polyethylene.
- Lightweight construction, rotomolded in one piece.
- Resistant to mechanical damage.
- Handles on four sides.
- 4 movable CamLever dividers (included) that divide the rack space according to the diameter of the dishes and stabilise the stacks.
- Smooth surface and rounded corners – easy to clean.
- Swivel, low-noise castors coated with non-marking rubber.
- Colour: speckled grey.
- Weight: 35.2 kg.
- Max. load: 227 kg (provided that the load is distributed evenly).
- Number of plate stacks: 4 or 5.
- Standard capacity (4 compartments):
- 350 plates of $\varnothing 229$ mm or 280 plates of $\varnothing 235$ -305 mm.
- Load capacity can be increased up to 560 plates of $\varnothing 146$ -191 mm or 350 plates of $\varnothing 197$ -222 mm by using 4 additional CamLever dividers (ADCSCT4480; to be purchased separately).
- The set includes: vinyl cover with identification pocket (7,6x12,7 cm).

CAMBRO



Max. height of the plate column: 521 mm



Swivel, low-noise wheels coated with non-marking rubber

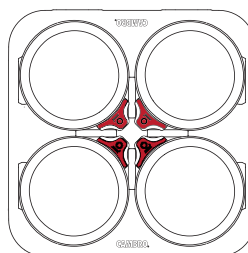


Plate measurements: $\varnothing 235$ do $\varnothing 305$ mm
Plate stacks: 4
Collective capacity: 280 pcs.

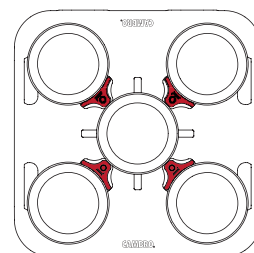


Plate measurements: $\varnothing 229$ mm
Plate stacks: 5
Collective capacity: 350 pcs.

code	mm
ADCSC480	686x686x(H)807



CAMLEVER PLATE DIVIDER FOR ADCSC480 CART

- Made of polyethylene resistant to mechanical damage.
- Thanks to the CamLever, the division can easily be moved and securely mounted to the bottom of the cart.
- The division enables stabilisation of the transported stacks of plates and divide the loading space to match the diameter of the plates.

code
ADCSCT4480

Ergonomic handles integrated flush with each side wall, making the ADC33 compact and easy to handle.

TRANSPORT AND STORAGE TROLLEY

- Designed for transporting and storing dishes of various shapes and sizes.
- Suitable for plates with a diameter of 11-33 cm.
- The ability to adapt the structure to the user's needs.
- Made of polyethylene. 6 vessel separation towers.
- Ergonomic built-in handles.
- Rigid center wheel, 4 swivel casters.
- Resistance to mechanical damage.
- Easy to clean.
- Vinyl cover included.
- Capacity: up to 480 plates.
- Maximum lifting capacity: 227 kg.
- Net weight: 30.9 kg.



The rigid wheel in the center of the device makes maneuvering easy, even with a fully loaded trolley.

Examples of sets



4 columns - plates of $\varnothing 110$ -330 mm



4 columns - plates of $\varnothing 110$ -330 mm
1 columns - plates of $\varnothing 175$ -300 mm



4 columns
- oval plates of 292x219 mm



4 columns
1 columns - plates of $\varnothing 406$ mm

code	mm
ADC33110	984x760x(H)838



3-SHELF SERVICE TROLLEY

- Versatile, durable and reliable three-shelf service trolley is made on an aluminum frame made of glass fiber reinforced polypropylene
- Two of the rubber coated, smooth and quiet wheels are equipped with brakes
- Designed for intensive continuous operation, it is easy to clean and disinfect. Manufactured in accordance with hygiene and safety requirements from material that meets European food standards
- Maximum load 120 kg
- Cutlery and waste containers are sold separately

code	832875
dimensions	1070x520x(H)960 mm



WASTE CONTAINER FOR SERVICE TROLLEY

code	832936
dimensions	335x230x(H)445 mm



CUTLERY CONTAINER FOR SERVICE TROLLEY

code	832943
dimensions	335x230x(H)180mm



MADEIRA OAK WAITER'S TROLLEY

code	664483
dimensions	820x460x(H)850 mm

NEW



MADEIRA OAK WAITER'S TROLLEY, BLACK

code	504963
dimensions	820x460x(H)850 mm



MAX 125 L



ICE TROLLEY ICS125L SLIDING LID®

- The ICS125L Sliding Lid® ice trolley by Cambro is a practical product that allows you to transport ice cubes while maintaining the right temperature.
- Polyethylene housing.
- Thick foam insulation.
- Resistance to mechanical damage.
- Drain shelf.
- 2 steering castors at the front with brakes, 2 fixed castors at the rear.
- Molded ergonomic handles.
- Protective cover.
- Easy to clean.
- Capacity: 57 kg.
- Net weight: 24.4 kg.

code	capacity (l)	mm
ICS125L110	125	984x760x(H)838


 2 torsion wheels
with brakes


tap

AMER★BOX®

MAX 110 L

INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large ø20 mm, small ø10 mm).
- Tap, scoop and drip tray included.

code	877883
capacity	110 l
dimensions	585x800x(H)745 mm



black



grey



drip tray


 2 torsion wheels
with brakes


tap



scoop



transparent cover



four torsional wheels



TROLLEY FOR LOOSE GOODS, 102 L

- Intended for the transport and storage of loose goods.
- Made of polyethylene.
- Transparent, sliding cover.
- Adapted to the height of standard worktops.
- 4 wheels - 2 rear fixed and 2 front swivel wheels, ensuring stability and facilitating maneuvering the stroller.
- Capacity: 102 l.
- The capacity of selected loose products:
 - sugar - 103 kg,
 - flour - 68 kg,
- Net weight: 12.62 kg.
- The set includes a hook for hanging the dustpan.

code	capacity (l)	mm
IBS27148	102	420x750x(H)710

For:



flour



sugar



salt



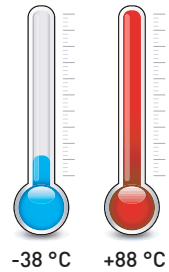
groats



rice



CAMSHELVING® BASICS PLUS STORAGE RACK MADE OF COMPOSITE PLASTIC WITH 4 VENTED SHELVES



Lifetime warranty against rust and corrosion

Maximum load in the storage lines of the entire rack: 800 kg

Shelves height adjustment

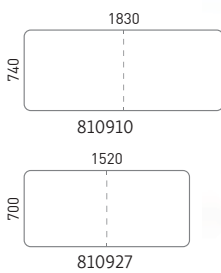
Can be combined

- Designed for convenient storage of supplies in any catering facility
- Made of a composite material that provides lightness and strength at the same time, and is recyclable
- Will not rust, does not contain cadmium
- Stable, easy to install
- Can be easily adapted to the needs of the kitchen by adjusting the height of the shelves

- Excellent ventilation thanks to special openings in the shelves
- High thermal resistance (from -38°C to +88°C) for use in a hot kitchen as well as in a cold room or freezer
- The segmented elements are dishwasher safe
- Possibility of combining into storage lines
- Max. load for the entire rack: 800 kg (190 kg for one shelf)

code	mm
CBU183672V4	915x460x(H)1830
CBU213672V4	915x540x(H)1830





BUFFET TABLE WITH FOLDABLE TABLE TOP

- Foldable to suitcase model for easy transporting and storage

code	dimensions (mm)	max. load (kg)
810910	1830x750x(H)740	150
810927	1520x700x(H)740	150



BUFFET TABLE

code	dimensions (mm)
810897	1800x740x(H)740



FOLDING SQUARE CATERING TABLE

code	dimensions (mm)
810347	870x870x(H)740



CATERING CHAIR - BLACK

code	dimensions (mm)
810989	540x440x(H)840



CATERING CHAIR - WHITE

code	dimensions (mm)
810965	540x440x(H)840



FOLDABLE CATERING BENCH

code	dimensions (mm)
811191	1830x280x(H)430



BUFFET TABLE ROUND

code	dimensions (mm)
810941	ø1800x(H)740
810996	ø1500x(H)740



BUFFET TABLE

code	dimensions (mm)
810934	1220x610x(H)740



BAR TABLE ROUND

code	dimensions (mm)
810958	ø800x(H)1100



TROLLEY FOR TRANSPORTING CATERING TABLES

- Powder coated metal
- Makes it easy to transport round and square tables
- Can accommodate up to 10 round or 20+ rectangular tables in vertical position
- Tables can be stacked

code	811221
dimensions	1800x850x(H)990 mm

BAR TABLE COVER

- Fabric: Jersey 160 g/m²
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



813157

white

ø80-85x(H)105-115 cm



813164

black

ø80-85x(H)105-115 cm

813829

white

ø70-85x(H)105-115 cm

813836

black

ø70-85x(H)105-115 cm

FOLDING CHAIR COVER

- Fabric: Jersey 135 g/m².
- 100% polyester.
- No ironing needed.



813096

white

85x40x(H)38 cm

AMER★BOX®



TROLLEY FOR LAUNDRY

- Stainless steel construction with a removable laundry bag
- 4 wheels, 2 of which are steering

code

691083

dimensions

900x650x(H)850 mm

SYMPOSIUM RECTANGULAR TABLECLOTH

- Fabric: Jersey 160 g/m²
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



814420	814437
white	black
183x76x(H)73 cm	183x76x(H)73 cm
814390	814406
white	black
150x76x(H)73 cm	150x76x(H)73 cm
813577	813591
white	black
122x61x(H)74 cm	122x61x(H)74 cm
814369	814376
white	black
120x76x(H)73 cm	120x76x(H)73 cm

TABLE COVER SYMPOSIUM ROUND

- Fabric: Jersey 160 g/m²
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



814451	814468
white	black
ø180x(H)76 cm	ø180x(H)76 cm
900831	900848
white	black
ø150x(H)76 cm	ø150x(H)76 cm

WHY US?

7 MOST IMPORTANT REASONS WHY IT IS WORTH TO COMPLETE A PROJECT OF YOUR BAR WITH FINE DINE BAR!

1

WE OPERATE WITH PASSION

We are bar freaks and have a lot of passion. We love our work and we love to act. Let's meet – you will immediately understand why you should work with us.



2

WE HAVE EXPERIENCE

We have in-depth knowledge of technology bar stalls. Our team consists of bartenders with many years of experience and numerous achievements. We are a partner of two important institutions: Association of Polish Bartenders and SCA Poland.

3

WE TEST THE DEVICES

We are practitioners – we test all recommended devices personally. On our profiles on social media you will find tips and videos from test sessions. You must check it out!





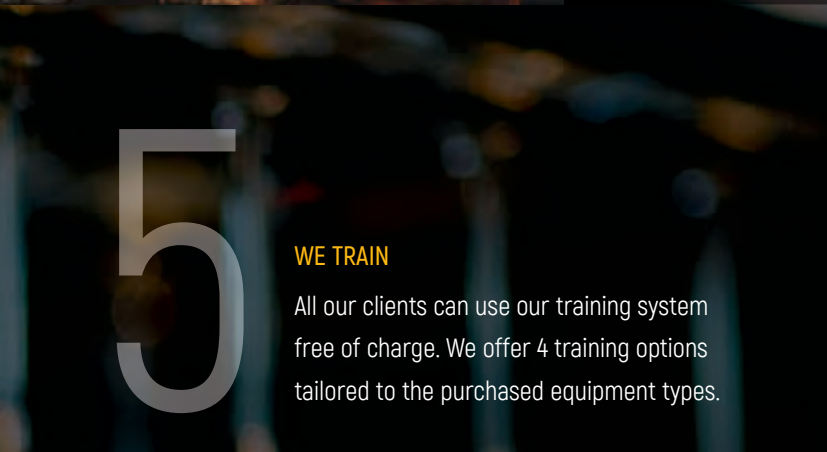
4

WE CREATE TAILOR-MADE SOLUTIONS

We understand that each place is different and we can adjust the offer to your individual needs. Perfectly matched elements will be put together perfectly an organized technology project.

PORCELAIN

TABLE ACCESSORIES



WE TRAIN

All our clients can use our training system free of charge. We offer 4 training options tailored to the purchased equipment types.

GLASSES

CUTLERY

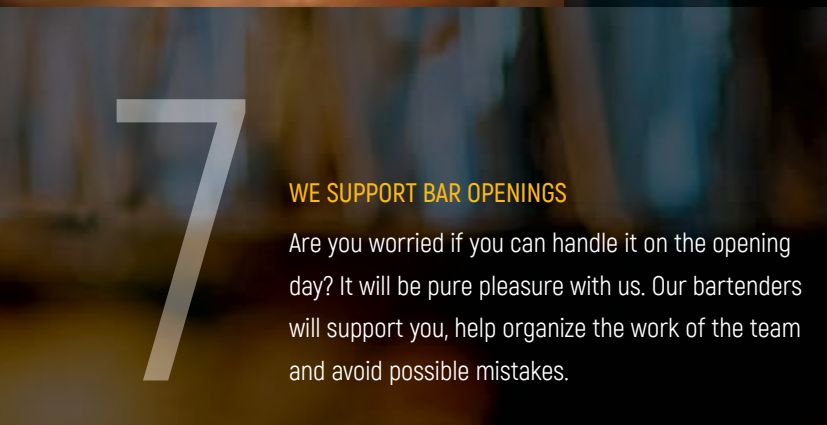


6

WE CONSULT THE OFFERS

Regardless of whether you plan to open a cafe, pub, restaurant, club or fresh point - we will help you create an attractive offer for your consumers. We will support you in arranging the menu of drinks, cocktails, desserts or snacks.

BUFFET



WE SUPPORT BAR OPENINGS

Are you worried if you can handle it on the opening day? It will be pure pleasure with us. Our bartenders will support you, help organize the work of the team and avoid possible mistakes.

KITCHEN

CATERING



BAR

HAVE YOU THOUGHT HOW SHOULD THE BAR BE EQUIPPED?

We have many suggestions for you. Each of them is supported by an in-depth analysis of needs and intentions. We sew bars professionally. Let's talk about the idea you would like to implement.

EVERGREEN AUTOMATIC FLOW WATER BOILER

Teas and herbal infusions will surprise guests with the perfect temperature and quality of the water.

FINE DINE cookers have been adapted to efficient work in the bar.

You can make dozens of drinks in one moment and it will not lower the temperature in the water reservoir.

see page 420



HAMILTON BEACH JUICER

Durable and efficient bar juicer. Orange juice is 3 minutes and 2.5 oranges.

see page 406



DISHWASHER BARMATIC PURITY

Nothing else is needed to make washing EASY, FAST, REPEATABLE and PERFECT.

The Barmatic bar dishwasher does not emit steam to the bar. It is quiet and extremely economical in operation. With its use, you can wash over 1000 glasses per hour.

see page 444



HAMILTON BEACH SUMMIT® BLENDER

With this machine you can quickly realize: smoothies, frozen coffee, ice tea, lemonade, milk shake, and many other interesting things suggestions for clients.

see page 402

OXYGEN BARTENDING STATION

A collection of bar furniture that allows a wide range of configurations. A distinctive feature is the possibility of combining it with various types of refrigeration, washing and production equipment. The furniture is perfect for cocktail bars, cafes or wine rooms. Ergonomics. When designing, the opinions of leading bartenders from around the world were taken into account. Thanks to their suggestions, heights, depths, drip plates and overhangs were selected.

see page 462

HAMILTON BEACH OTTO JUICER

Must Have in a modern bar. The juicer provides fresh juice from vegetables, fruits and herbs.

see page 408

BARMATIC CREAMON WHIPPING CREAM MACHINE

Your source of whipped cream at the bar. The tank holds up to 5 liters. Get it quickly needed product for shakes, coffees frozen and other bar desserts.

see page 418

BARMATIC COOLICE ICE MAKER

We chose an ice cube maker which will not disappoint at a crucial moment. The technology used in it is not prone to water hardness. Applied in it air pre-filters enabling for self-maintenance of the system cooling. In a way, you get the perfect ice economical and reliable.

see page 424

BARMATIC OSMOSIS

It is a station that adjusts the water to your washing up needs. It is of particular importance in the case of glass washing. A washing effect unmatched by others types of treatment systems.

see page 448

BARMATIC CANDOR BARCOOLER

Made of high-quality stainless steel - bar cooler. It has increased load capacity of shelves and increased resistance against cracks in the plating of the internal refrigerated compartment.

see page 450

FILTER SYSTEM FOR BARMATIC ICE MAKERS

Dedicated ice maker filters have deposits that allow you to work all year round without the need for replacement. The main task of the filter is separation smells, tastes from the water. It stops also particles of leachate from drains and softens the water.

see page 442

OUR BRANDS



BARMATIC

Barmatic is a supplier of excellent quality bar equipment, that meets the needs of bartenders with true passion, improves the work of professionals and helps the less experienced employees of catering establishments. The manufacturer tries to find the best solution to meet all requirements and adapt the equipment to the gastronomy point.

BARUP

THE BARWARE

The Bar Up brand offers a wide range of products, among which you can find shakers, bar spoons, muddlers, citrus squeezers and everything you need to make perfect cocktail. Our extensive knowledge and experience makes it possible to offer a well-balanced range of bar accessories. These accessories are designed to provide optimal appearance, temperature, consistency and proportion of every glass - with masterful results. Our passion for the beverage industry inspires us to continue searching for the best products and innovations on the market.

PARTNERSHIP



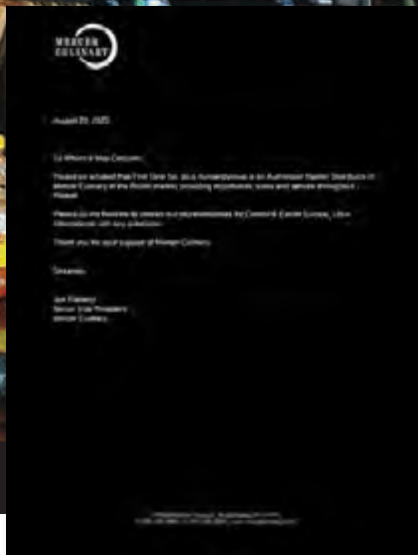
INTERNATIONAL
BARTENDERS
ASSOCIATION

BARMATIC brand devices have been recommended by the international bartending community represented by INTERNATIONAL BARTENDERS ASSOCIATION. The quality, durability and applied technologies distinguished BARMATIC products from among the whole range of international manufacturers of bar equipment. BARMATIC has become a model solution for creating a bar space.

Established in 1951 by seven of the world's most important bartending organizations. Years later, it became the most powerful organization associating bartenders from over 64 countries. The goal of the IBA guild is to maintain high standards of the profession and to show development paths for its members.



ASSOCIATION OF POLISH BARMEN – the most important Polish organization of bartenders, as the only one belonging to the world association IBA



Hamilton Beach Commercial is the undisputed leader in the American and global market. For over 100 years, it has been continuously providing high-quality, innovative products to hotels, restaurants and bars. The first mixer was designed by the founder of the Hamilton Beach company in 1911, since then the next products introduced to the market are to minimize the preparation time of drinks, cocktails, drinks and shakes. Currently, the range of products includes both basic bar blenders and mixers, fully automatic and programmable blenders and squeezers as well as self-service blending stations ideal for all catering establishments.



The Bar Up brand offers a wide range of products, including shakers, bar spoons, muddlers, citrus squeezers and everything you need to make the perfect cocktail. Our extensive knowledge and experience enable us to offer a well-balanced range of bar accessories. These ACCESSORIES are designed to ensure the optimal appearance, temperature, consistency and proportion in any glass – with champion results.

Our passion for the beverage industry inspires us to constantly search for the best products and innovations on the market.

BAR ACCESSORIES



SHAKER/TIN,
STAINLESS,
BARFLY

594056

828 ml

92x(H)178 mm



DOUBLE WALL
MIXING TIN, STAINLESS
STEEL

593899

621 ml



BARTENDING
GLASS

N6666

550 ml



JULEP CUP,
STAINLESS STEEL

592960

355 ml



BAR
MEASURING
CUP

592984

75 ml



VINYL SHAKER
WITH GLASS

976364

800 ml



FRENCH
SHAKER,
COPPER

593301

600 ml



SHAKER TIN TIN
2-PC, COPPER

593318

600 + 800 ml



BOSTON ECO SHAKER	BOSTON ECO SHAKER - GLASS	BOSTON SHAKER, BLACK	WEIGHTED SHAKER/TIN SET	COCKTAIL SHAKER/TIN SET 700 ML + 500 ML				
593042	593066	596678	592830	593196	593226	593233	593240	592991
		black	stainless steel	stainless steel	antique copper	gold	black gloss	vintage
800 ml	450 ml	800 ml	828 + 532 ml	828 + 532 ml	828 + 532 ml	828 + 532 ml	828 ml	828 + 532 ml
			ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm



3-PC ECO COCKTAIL SHAKER SET			3-PC JAPANESE COCKTAIL SHAKER SET				
593004	593035	976371	593622	593639	593646	593592	592854
stainless steel	stainless steel	stainless steel	antique copper	gold	black gloss	vintage	copper
750 ml	750 ml	700 ml	700 ml	700 ml	700 ml	700 ml	700 ml



CLASSIC HAWTHORNE SPRING BAR STRAINER							
976449	596753 NEW	593257	593264	593271	593288	596784	592878
stainless steel	stainless steel	stainless steel	antique copper	gold	black gloss	vintage	copper
	165 mm	155 mm	155 mm	155 mm	155 mm	155 mm	155 mm



JULEP STRAINER						
593295	593387	593394	593417	596791	593370	596685
stainless steel	antique copper	gold	black gloss	vintage	copper	stainless steel
165 mm	165 mm	165 mm	165 mm	165 mm	160 mm	160 mm



HEAVY-DUTY SPRING BAR STRAINER

596869	596852	596838	596845	592861
antique copper	gold	black gloss	vintage	copper
150 mm	150 mm	150 mm	150 mm	150 mm



FINE MESH STRAINER, BOWL	FINE MESH STRAINER, BOWL	FINE MESH STRAINER, BOWL	TWEezer, STRAIGHT, BLACK PVD	PRECISION TONG, STRAIGHT	TWEEZERS, ROUND HEAD, COATED, BLACK
638170	593738	592892	680131	593776	680216
black	gold plated	copper	stainless steel	stainless steel	stainless steel
ø75x220 mm	89x264 mm	89x264 mm	300 mm	300 mm	305 mm



BARTENDER SPOON WITH A FOOT

593097	596968	594124	593523	593530	593547	592922
stainless steel	stainless steel	stainless steel	antique copper	gold	black gloss	copper
27x27x(H)266 mm	380 mm	300 mm	400 mm	400 mm	400 mm	400 mm



CLASSIC BARTENDING SPOON WITH FORK

593554	593561	593578	593585	592939	592946
stainless steel	antique copper	gold	black gloss	copper	copper
315 mm	315 mm	315 mm	315 mm	315 mm	340 mm

SWIZZLE STICK



POLYPROPYLENE MUDDLER	POLYPROPYLENE MUDDLER	POLYPROPYLENE MUDDLER	DELUXED WOOD MUDDLER	DELUXED WOOD MUDDLER
596944	596951	596739	592953	593714
ø34x207 mm	ø34x207 mm	ø34x207 mm	305 mm	185 mm



MEASURED BAR SPOON SET, 5 SPOONS ON RING,	TALON ICE TONG	ICE TONGS	ICE TONGS
594285	532034	171455	523520
vintage	antique brass	stainless steel	stainless steel
2,5+5+7,5+10+15 ml	240 mm	160 mm	180 mm



JAPANESE STYLE JIGGER					
596715	596722	593332	596630	596647	596654
25/35 ml	25/50 ml	25/50 ml	25/50 ml + 25/35 ml	25/50 ml	25/50 ml
		copper	black	black	black
ø40x(H)73 mm	ø43x(H)85 mm		ø70x(H)75 mm	ø40x(H)85 mm	ø75x(H)70 mm



JAPANESE STYLE JIGGER									
593424	976425	593455	593448	593462	593486	593479	593493	596661	596692
25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml
stainless steel	stainless steel	black gloss	black gloss	antique copper	antique copper	gold	gold	vintage	vintage
15 ml + 35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml + 30 ml



WAITER'S CORKSCREW	WAITER'S CORKSCREW	WAITER'S CORKSCREW 4 FUNCTIONS	WAITER'S CORKSCREW 3 FUNCTIONS	CORKSCREW
594018 NEW	597316	596807	597200	597507
110x25 mm	120 mm	140 mm	110 mm	170 mm



BOTTLE CAP PERFORATOR	BARTENDER OPENER	BEER BUCKET WITH OPENER	BOTTLE CAP HOLDER WITH OPENER
595572	596746	516751	643914
ø45x(H)80 mm	179x40x(H)2 mm	ø230x(H)180 mm	135x70x(H)295 mm



PARTY TUB, 18 L

425992	593608
galvanized steel	stainless steel
400x330x(H)220 mm	ø185x(H)740 mm



WINE COOLER
STAND



PARTY TUB

593165	471500	471524
transparent plastic	stainless steel	stainless steel
470x290x(H)230 mm	ø370x(H)230 mm	ø350x(H)230 mm



PARTY TUB, 13,5L



ECO PARTY TUB, 9,5L



CHAMPAGNE COOLER,
3,3 L

593202	593103	593905	593158	593813
stainless steel	stainless steel	stainless steel	plastic	
ø220x(H)190 mm	ø210x(H)210 mm	ø195x(H)510 mm	220x185x(H)226 mm	ø142x(H)210



CHAMPAGNE COOLER,
3,5 L



WINE COOLER
TABLE BRACKET



CHAMPAGNE COOLER,
3 L



WINE COOLER EPP



CHAMPAGNE STOPPER

595589

41x38x(H)60 mm



PRODUCT BOTTLE STOPPER - 3 PCS.

552049

ø36x81 mm



STOPPER - 6 PCS.

595558

ø31x31



STOPPER WITH CAP - 6 PCS.

595565

plastic EVA



MEASURED BALL POURER - 2 PCS.

20 ml

599013



35 ml

599112



40 ml

599198



50 ml

599211



FREE FLOW POURER (SHORT) - SET OF 6

599488



BLUE

599402



RED

599419



599426



YELLOW

599433



FREE-FLOW POURER - LONG

590140

with plastic stopper



FLOW POURER, LONG COPPER - 12 PCS

593363

ø30x120 mm



SLOW POURER WITH FLIP TOP - 6 PCS

599334

ø30x120 mm



DASHER TOPS, - SET OF 3

593769

steel/natural cork



MEDIUM FLOW POURER - SET OF 6

599372

chrome spout with soft collar



EVA FREE FLOW POURER
- SET OF 6

599440

2x black, 2x clear, 2x orange

EVA material



EVA FREE FLOW POURER FLUORESCENT
COLOURS - SET OF 6

599457

2x blue, 2x red, 2x green

EVA material



RUBBER BAR MAT

597965

80x600 mm



BAR SERVICE MAT

597972

453x305x(H)15 mm

BAR SERVICE MAT

597989

300x150x(H)10 mm



DRAINAGE MAT
- SET OF 5

597958

313x209 mm



GLASS BRUSH
WITH ALUMINUM BASE

552681

ø150x(H)190 mm



GLASS BRUSH
WITH PLASTIC BASE

696002

190x100x(H)180 mm



GLASS BRUSH
WITH PLASTIC BASE

696040

190x100x(H)250 mm



BARFLY MIXOLOGY
GEAR ROLL

592977

15 ml, (H)121 mm



BARTENDER ARMBANDS,
SET OF 2, BLACK

505519



MIXOLOGIST
WRISTBAND

505717



CITRUS ZESTER

593851

143 mm



Y PEELER, BLACK HANDLE - BULK

593875



FINE ZESTER

593783

30x381 mm



FRUIT KNIFE, 2 TINE END - WAVY EDGE, BULK

593844

107 mm



ORANGE PEELER

593868

165 mm



CAST ALUMINUM JUICER

593882

225 mm



ORANGE SQUEEZER

592069

232x91x(H)60 mm



LEMON SQUEEZER

592052

223x75x(H)45 mm



LIME SQUEEZER

592045

203x60x(H)40 mm



CONDIMENT HOLDER

552018

3 compartment

552025

4 compartment

552131

5 compartment

552032

6 compartment

495x160x(H)100 mm



CONDIMENT HOLDER

552100

5 compartment

375x140x(H)90 mm



BAR BOARD

594001
 300x200 mm



SUGAR AND SALT GLASS RIMMER

596777
 200x160x(H)75 mm



2-PIECE BAR DISPENSER, 800 ML

- Replaceable tip and lid
- For dosing, mixing and storage of beverages
- Removable upper part

557600
 ø90x(H)300 mm



COCKTAIL MUG, COPPER-PLATED, 500 ML

593356
 (H)89 mm



MUGS COPPER PLATED 400 ML

596982
 ø85x(H)105 mm



MUGS COPPER PLATED 500 ML

596975
 ø97x(H)100 mm



BARTENDER'S HELPER

596760



NAPKIN HOLDER WITH 3 COMPARTMENTS

596890
 193x143x(H)136 mm



NAPKIN HOLDER, COPPER-PLATED

593349
 130x130x(H)100 mm





SILICON ICE MAKERS,
6 ASSORTED GEM SHAPES – SET OF 2
679012
190x105 mm



SILICON ICE BALL MAKERS,
6 CAVITIES
679029
ø45 mm



SILICON ICE CUBE MAKERS,
6 CAVITIES
679036
6x kostka 50x50x50 mm



SILICON ICE CUBE MAKERS,
15 CAVITIES
679043
15x kostka 30x30x30 mm



SILICONE ICE SHOT GLASS MAKER,
6 CAVITIES
679050
125x190x(H)60 mm



SILICONE ICE SHOT GLASS MAKER,
4 CAVITIES
679067
122x122x(H)60 mm



ICE CUBE TRAY WITH LID
679005
335x180 mm



JAPANESE ICE PICK
593653
178 mm



DELUXE ICE CHIPPER,
SQUARE WOOD HANDLE
593660
203 mm



WOOD ICE MALLET
593684
343 mm



LARGE ICE SCOOP
700 ML
594216
plastik



ALUMINUM
BARTENDER SCOOP
521434
220x80 mm



ALUMINUM
BARTENDER SCOOP
521410
220x80 mm



ICE BOX 10 L,
DOUBLE WALLS
594759
ø292x(H)220 mm



WHITE ICE CONTAINER 5 L,
DOUBLE WALLS
594742
ø190x(H)200 mm



DOUBLE WALL ICE PAIL
5 L
594704
ø200x(H)230 mm



ATOMIZER/MISTER

596937

15 ml

(H)121 mm



BAR SIPHON

588574

1 l

ø100x(H)320 mm



SODA CHARGERS CO₂

588406

10 pcs



TABLE BEER TAP

598955

3 l

ø100x(H)815 mm



598962

5 l

ø100x(H)1150 mm



BEER SKIMMER – SET OF 6 PCS.

565360

235x26 mm





BARTENDER GAS JET

Refillable - automatic ignition
Gas cartridge not included
With removable base

198209

145x(H)190 mm



GAS CARTRIDGE FOR THE GAS JET

Various tips included

199008

200 ml







SMOKING GUN PRO

Removable combustion chamber
Adjustable fan speed
Integrated frame
The set includes a smoke gun, a nozzle tube, apple tree shavings and white walnut
Weight: 450 g
For 4x AA batteries - not included

kod	mm
199985	171,5x82,6x(H)146,1



GLASS CLOCHE WITH A VENTILATION OPENING

Made of borosilicate glass, equipped with a silicone hole for the smoke supply hose
Perfect for use in conjunction with a smoke gun
It allows you to create a spectacular way of presenting dishes to customers

kod	mm
199657	ø130x(H)282

HBB 908R[®] BAR BLENDER

746 W
1,25 L

Smoothie
in 25 seconds
0.5 l of drinks
in 25 seconds

Polycarbonate measuring
jug with a capacity of 1.25 l



The Wave ~ Action[®]
system constantly pushes
the mix down towards
the blades for a smoothie effect



The stainless steel blades
can handle soft ingredients
and crushed ice quickly

2 speeds



SureGrip[™] system ensures
the stability of the blender

HBB908R-CE

The basic bartender blender dedicated to small gastronomy allows you to blend soft ingredients even in 25 seconds.

Two speeds - blending precision for a wide variety of drinks.

Durability and efficiency - four durable stainless steel blades.

1.25 l beaker - Impact-resistant polycarbonate beaker with a measuring cup and an easy-to-read scale for easy filling and dosing.

The convenient handle makes pouring easy.

Powerful engine with a peak power of 1 HP. It works well even with intensive use.

The lid opening sensor prevents blending with the jug lid removed.

HBB908R-CE

stackable polycarbonate jug
with a capacity of 1.25 l

controls: switch, 2 speeds

195x205x(H)400 mm

746 W/230 V

3,28 kg

ACCESSORIES

polycarbonate container 1,25 l	stainless steel container, 0,95 l
6126-908R	6126-908S

1 year
for FREE!
warranty

HBB 255 RIO/S® BAR BLENDER

1193 W
1,4 L/0,95 L



The Wave - Action® system constantly pushes the mix down towards the blades for a smoothie effect



Four stainless steel cutting blades can handle the contents of the jug quickly

2 speeds, pulse blend, sealed switches ensure long life

The SureGrip™ system guarantees the stability of the blender

Stackable copolyester jug with a capacity of 1.4 l (BPA-free)

Smoothie in 20 seconds
0.5 l of drinks in 20 seconds



0.95 l stainless steel jug



HBB255-CE



HBB255S-CE

The Wave - Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect. Auxiliary bartender blender dedicated to small gastronomy, giving you the opportunity to create your favorite smoothie in 20 seconds.

Two speeds with pulse blending option - offers variety and precision of blending for a wide variety of drinks.

Durability and efficiency - four durable stainless steel blades.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

Powerful engine with a peak power of 1.6 HP.

The wide opening of the jug can accommodate even large ingredients, which reduces the preparation time of cocktails.

2 years
for FREE!
warranty

HBB255-CE	HBB255S-CE
stackable copolyester jug with a capacity of 1.4 l (BPA-free)	stackable of stainless steel jug with a capacity of 0.95 l
controls: 2 speeds, pulse blend	controls: 2 speeds, pulse blend
188x216x(H)412 mm	168x216x(H)429 mm
1193 W/230 V	1193 W/230 V
4,4 kg	4,5 kg
ACCESSORIES	
copolyester (Tritan) container	stainless steel container
6126-455-CE	6126-255S-CE

HBH 455 TANGO® BAR BLENDER

1790 W
1,4 L



The lid opening sensor prevents blending with the jug lid removed

Stackable copolyester jug with a capacity of 1.4 l (BPA-free)

2 speeds, timer pulse blend



SureGrip™ system ensures the stability of the blender



Smoothie in 15 seconds
0,5 l of drinks in 15 seconds



The Wave - Action® system constantly pushes the mix down towards the blades for a smoothie effect



Auto cut-off timer

HBH455-CE

The Wave - Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave - Action® system is a uniquely designed container and blades for a smoothie effect. This blender model gives you the opportunity to create your favorite smoothie in 15 seconds.

Timer and two speeds with pulse blend option - the timer is a must for busy bartenders. Two speeds offer blending variety and precision for a wide variety of drinks.

Durability and efficiency - four durable stainless steel blades.

1.4 l stackable jug - impact-resistant copolyester jug with an easy-to-read graduation.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

Powerful 2.4 HP engine.

Durable and easy-to-use **sealed switches** ensure a long service life.

The lid opening sensor prevents blending with the jug lid removed.

2 years
for FREE!
warranty

HBH455-CE

stackable copolyester jug with a capacity of 1.4 l (BPA-free)

controls: 2 speeds, timer pulse blend

187x216x(H)448 mm

1790 W/230 V

5,3 kg

ACCESSORIES

copolyester (Tritan) container

6126-455-CE

HBB908R-CE

HBB255-CE

HBB255S-CE

HBH455-CE

**Smoothie
in 25 seconds**
0,5 l of drinks
in 25 seconds

**Smoothie
in 20 seconds**
0,5 l of drinks
in 20 seconds

**Smoothie
in 20 seconds**
0,5 l of drinks
in 20 seconds

**Smoothie
in 15 seconds**
0,5 l of drinks
in 15 seconds

746 W

1193 W

1193 W

1790 W

stackable polycarbonate jug
with a capacity of 1.25 l

stackable copolyester jug
with a capacity of 1.4 l (BPA-free)

stackable of stainless steel jug
with a capacity of 0.95 l

stackable copolyester jug
with a capacity of 1.4 l (BPA-free)



2 speeds

2 speeds,
pulse blend

2 speeds,
pulse blend

2 speeds, timer
pulse blend



System SureGrip™



System SureGrip™



System SureGrip™



System SureGrip™



195x205x(H)400 mm

188x216x(H)412 mm

168x216x(H)429 mm

187x216x(H)448 mm

230 V

230 V

230 V

230 V

3,28 kg

4,4 kg

4,5 kg

5,3 kg

1 year for FREE! warranty

2 years for FREE! warranty

2 years for FREE! warranty

2 years for FREE! warranty

stackable
polycarbonate jug
with a capacity of
1.25 l

stackable of
stainless
steel jug with
a capacity of 0.95 l

copolyester (Tritan)
container

stackable of stainless steel jug
with a capacity of 0.95 l

copolyester (Tritan)
container

6126-908R

6126-908S

6126-455-CE

6126-255S-CE

6126-455-CE

HBH 550 FURY® HIGH-PERFORMANCE BLENDER

880 W
1,8 L

Polycarbonate
measuring
jug 1,8 l

Timer with
automatic shutoff
frees up operators
for other tasks

3 years
for FREE!
warranty



HBH550-CE



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie effect



**Lifetime
Warranty**
on cutting mechanism
and blade

The Wave - Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

The silky creamy texture of the drinks - the Wave - Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

Two speeds and a pulse blend - offer a precise blend for a wide variety of drinks.

Timer with auto switch - indispensable for busy bartenders who can take care of other tasks thanks to it.

880 W Motor - Built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

1.8 l stackable container - impact-resistant polycarbonate container with an easy-to-read scale.

HBH550-CE

polycarbonate container, 1,8 l

paddle switches are built to last & easy to operate. Timer with automatic shutoff frees up operators for other tasks

178x203x(H)457 mm

880 W/230 V

6,3 kg

ACCESSORIES

polycarbonate jug

6126-650

HBH 650 TEMPEST® HIGH-PERFORMANCE BLENDER



880 W
1,8 L

Polycarbonate
measuring
jug 1,8 l



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie effect

Two speeds,
Jump cycle
and pulse blend
- offer a precise blend
for a wide variety of
drinks



**Lifetime
Warranty**
on cutting mechanism
and blade



3 years
for FREE!
warranty



HBH650-CE

The Wave-Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

The silky creamy texture of the drinks - the Wave-Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

Smoothie in 12 seconds - while thirsty customers are waiting, you can blend 0.5 l of drinks in just 12 seconds.

Two speeds, Jump cycle and pulse blend - offer a precise blend for a wide variety of drinks.

Timer with auto switch - indispensable for busy bartenders who can take care of other tasks thanks to it.

880 W Motor - built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

1.8 l stackable container - impact-resistant polycarbonate container with an easy-to-read scale.

HBH650-CE
polycarbonate container, 1,8 l
two speeds, jump cycle and pulse blend
178x203x(H)457 mm
880 W/230 V
5,1 kg

HBH 750 ECLIPSE® HIGH-PERFORMANCE BLENDER

1000 W
1,4 L

Polycarbonate
measuring
jug 1,4 l

ASK ABOUT
THE FINANCING
PROGRAM



3 years
for FREE!
warranty

Clear display
and intuitive programs.
One- touch blending
functions.



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie effect



Easy to remove Quiet Shield™
built-in clips allow for quick
removal of shield for faster clean up



**Lifetime
Warranty**
on cutting mechanism
and blade



HBH750-CE

QuietBlend™ technology – significantly reduces the sound of the engine, together with the Quiet Shield™ housing it allows to reduce noise to the level of a conversation in the premises.

Compact dimensions – the width of the blender 22 cm allows you to easily place it on the bar. The open QuietShield™ housing is up to a maximum height of 56 cm.

Powerful motor – 1,000 W maximum motor motor with specially designed air circulation that helps to prevent overheating of the motor and extend its life.

Preloaded programs – popular drinks available under 5 buttons and over 100 additional cycles. Dedicated programs can be easily downloaded thanks to the memory card.

Quiet Shield™ Sensor – turns the engine off when the user lifts the QuietShield™ housing.

Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade – Ensures that these components will be free from defects in material or workmanship for their entire service life.

The Wave-Action® system – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades.

The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

Overheating Protection – The display alerts the user when the engine overheats and recommends a quick cool-down cycle.

HBH750-CE
polycarbonate container, 1,4 l
control: touchpad
216x286x(H)470 mm
1000 W/230 V
9 kg
ACCESSORIES
polycarbonate container, 1,4 l
6126-750

HBH 855 SUMMIT® HIGH-PERFORMANCE BLENDER



NEW

**2000 W
1,4 L**

New generation
**Brushless
motor
technology**

ASK ABOUT
THE FINANCING
PROGRAM



3 years
for FREE!
warranty

Polycarbonate
measuring
jug 1,4 l

Clear display and
intuitive programs.
One-touch blending
functions.

10 dB quieter
operation

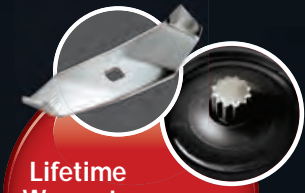


HBH855-CE



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie effect

Auto-blend is a patent-pending
technology for perfect drink
consistency



**Lifetime
Warranty**
on cutting mechanism
and blade



AIRWHIP
milk frothing
jug **FREE OF
CHARGE**

The Summit Edge specialist blender is a new, **more powerful and quieter** model from Hamilton Beach. It has a compact size, making it easier and more convenient to use. The automatic blender programme adjusts the time and speed of the unit according to the load placed on the components. The appliance has an **induction motor** - the most powerful of all Hamilton Beach brand models. It is shielded by a double housing that redirects the rush of cooling

air, so there is a significant reduction in noise. The Summit Edge jugs are stackable, making them easy to store in the bar area. Thanks to the **USB PORT**, the software can be updated. The product has 36 setting combinations and 5 programmes. In addition, there is an option to run at high and low speeds. **AIRWHIP, a milk frothing jug, is also included.**

HBH855-CE
polycarbonate container, 1,4 l
control: touchpad
226x312x(H)473 mm
2000 W/230 V
14,5 kg
ON REQUEST

HBH 950 QUANTUM® HIGH-PERFORMANCE BLENDER

1000 W
2 L

Compact size.
Shield opens to a maximum height
of only 53 cm so that it can easily
be installed under cabinets.



The Wave - Action®
system constantly pushes
the mix down towards
the blades for a smoothie effect

Polycarbonate
measuring
jug 2 l

An additional 30 custom
programs can be uploaded
via USB drive

New generation
**Brushless
motor
technology**

ASK ABOUT
THE FINANCING
PROGRAM



**One of the
quietest
blenders in
the world**

Easy to remove Quiet Shield™
built-in clips allow for quick
removal of shield for faster
clean up

MOTOR
ENDURA™
7 YEARS
warranty

One- touch
blending functions.
Assign cycles to
5 buttons from
30 pre-loaded
programs.

**Lifetime
Warranty**
on cutting mechanism
and blade



HBH950-CE

ENDURA™ motor technology – a new generation of brushless induction motors provides 2.5 times longer and 50% more economical operation compared to traditional motors.

Compact dimensions – the width of the blender is 22 cm which allows it to be placed directly on the bar. The open QuietShield™ housing extends up to a maximum height of 53 cm.

QuietShield™ Sensor – turns the motor off when the user lifts the QuietShield™ housing.

The silky creamy texture of the drinks - the Wave-Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

One-touch blending functions - choose from over 30 pre-programmed blending cycles.
2 liter polycarbonate container.

Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade - Ensures that these components will be free from defects in material or in production for their entire service life.

HBH950-CE
polycarbonate container, 2 l
control: touchpad
216x286x(H)445 mm
1000 W/230 V
11,1 kg
ACCESSORIES
polycarbonate container, 2 l
6126-950



WASHER FOR JUGS AND BLENDERS

Suitable for cleaning various jugs – cleans all jugs, cups and containers with a maximum capacity of 2 liters.

Strong construction – stainless steel nozzle and impact-resistant polycarbonate.

Easy to use – just press to activate spraying.

Compact shape and size – with a base of 160 mm square and a height of 133 mm, it will easily fit into any sink.

Raised nozzle – for more thorough cleaning.

Suction cup feet – ensure the stability of the washer.

Flexible hose, 0,7 m long, inner diameter 3/8 " / 10 mm with rotating hose connection.

Activate by pressing.

It does not require electrical power.



Just press to activate spraying

BCR100

160x160x(H)133 mm

water flow 8 521 pm (60 psi)

0,5 kg



TEMPEST IN-COUNTER KIT

It allows the HBH650 and HBF600 models to be mounted directly on the countertop.

Kit includes: stainless steel bracket, hardware template and counterweights

CK650

297x297x(H)278 mm

2,7 kg



BT650



BLENDER TAMPER ACCESSORY

Black plastic blender pusher fits following devices: HBH550, HBH650, HBH850, HBF600



AIRWHIP FROTHING JAR

The AirWhip carafe froths and aerates your milk in seconds. An innovative solution from Hamilton Beach Commercial, thanks to which we can whip milk even with a low fat content. Dedicated to blenders: HBH750 and HBH950. The JP750 washer is required for HBH550, HBH650, HBH850 devices.

6126-751

1,4 l

Jar pad for Eclipse container 6126-751

JP750

HMD 200/300/400® SINGLE-SPINDLE AND TRIPLE-SPINDLE DRINK MIXER

TRIPLE-SPINDLE DRINK MIXER



HMD400P-CE

Professional mixers by Hamilton Beach are reliable devices for customers who expect perfect results and high efficiency. They help save staff time by easy and quick operation. The offer also includes a compact wall model.

Optimum performance – an excellent choice for a large number of shakes prepared.

Efficiency – 1/3 HP motors mix up to twice as fast to maximize efficiency and reduce waiting times.

Triple power – each engine is level to reduce vibrations. All motors have an extended service life thanks to sealed self-lubricating bearings.

Two methods of starting

the motor – the user can start and stop mixing by placing the cup in the guide.

HMD400P-CE

318x229x(H)521 mm

900 W

230 V

16,8 kg

ACCESSORIES

steel container

110E

1 year
for FREE!
warranty

SINGLE-SPINDLE DRINK MIXER



The motor can be activated by a cup or manually with a pulse switch.

HMD200P-CE

A variety of drinks and dishes – great for everything from blending ice shakes to making drinks quickly, to blending eggs, pancake cakes and waffles.

Efficiency – The more efficient 1/3 HP motor mixes up to twice as fast, so customers don't have to wait long.

Precision Motor – Motor is level to minimize vibration. Extended service life thanks to sealed self-lubricating bearings.

Two methods of starting the motor

– the user can start and stop mixing by placing the cup in the guide.

HMD200P-CE

165x171x(H)521 mm

300 W

230 V

7 kg

ACCESSORIES

steel container

110E

FRESHMARK ELECTRIC CITRUS JUICER

Hamilton Beach
COMMERCIAL

2 years
for FREE!
warranty



The rubber collar prevents juice from entering the machine's engine



3 reinforced stainless steel conical heads: 1 for lemons and limes, 1 for oranges and 1 for grapefruits

HCJ967-CE

3 reinforced conical heads – small for lemons and limes, medium for oranges and large for grapefruits. Each head has a stainless steel cap for added durability.

Quiet Motor – the extremely quiet motor of the 96700 model makes it a welcome addition to any home.

High discharge chute – positioned 21.6 cm from

the table top to allow juicing to be squeezed into a variety of containers.

Low center of gravity – makes the juicer more stable.

Durability – heavy duty metal housing, strong screen and conical heads.

The rubber collar prevents juice from entering the machine's engine.

HCJ967-CE

260x254x(H)470 mm

250 W

230 V

13,6 kg

MANUAL CITRUS JUICER



2 years
for FREE!
warranty



932



Durable mechanism
ensuring durability
for years



695906

Durability – recommended all over the world due to its efficient and reliable operation and classic design.

Versatility – suitable for squeezing pure juice from lemons, limes, oranges and grapefruits.

Maximum juicing – the juicer arm exerts more than 900 kg of pressure to extract the maximum amount of juice with minimal peel and pulp residue.

Sieve and funnel – can be removed for cleaning.

Acid-resistant finish – both the metal elements and the enamel finish are resistant to the effects of citrus acids.

932
178x230x(H)495 mm
6 kg

Lever made of high quality zinc alloy and chrome steel
Handle for increased stability
Thanks to the spring, it returns to the starting position on its own
Squeezing part (press and container) in stainless steel

695906
225x180x(H)510 mm

HJE 960 OTTO™ JUICER



Large feed opening \varnothing 76 mm
It shortens the juice preparation time

Durable metal handle with lid closure safety

Brushed stainless steel bowl

Rotating funnel stopcock
reduces splashing and dripping

Die-cast aluminum body

Brushless induction motor
It guarantees a long, quiet operation

2 years
for FREE!
warranty



Durable, easy-to-use plastic lid made of BPA-free Tritan™

The ergonomic, BPA-free Tritan™ tappet reduces the strain on the user

Polished stainless steel strainer with a sharp knife for easy cleaning and optimal juice production

Easily removable pulp container 10 liter capacity

Waterproof on/off buttons facilitate cleaning and operation

Cleaning brush included

Large, non-slip drip tray
Holds large containers and blender jugs



Designed to ensure maximum efficiency and freshness of squeezed juices. The powerful, yet quiet, brushless induction motor with two-way cooling fans is designed for continuous operation. Made of stainless steel, aluminum and BPA (Bisphenol) free Tritan™. Comfortable working height of the device and stability allow for efficient organization of work. A product dedicated to professional gastronomy, characterized by durability, ease of use and cleaning.

HJE960-CE

322x638x(H)527 mm

1200 W / 230 V

34,3 kg

ACCESSORIES

continuous tank

UTC960

UTC960



SUPREME JUICE EXTRACTOR 2.0

For making juice from hard fruits and vegetables.

With the BARMATIC SUPREME multijicer you can prepare fresh juices, lemonades, radlers, ice tea, alcohol cocktails and spritzers.

Stainless steel housing, bowl, juice jug and grater disc. Loading tray opening and pusher made of ABS plastic, pulp container and lid made of polypropylene. Grinding wheel speed 3000 rpm.

Safe to use, can only be operated with the lid and the safety arm closed. It is not suitable for ice and frozen fruit/vegetables.

BARMATIC SUPREME 2.0 - this is a new generation of the SUPREME model, which has been popular for years. The unit was refined with a precision disposal system, the juice buffer capacity was increased and the downpipe was raised. The Barmatic Supreme 2.0 has a super quiet SPRINT-class motor.

221112

250x410x(H)530 mm

700 W/230 V



Leaves and herbs
Hipershave's shield rubs and combines with juice

1 year warranty

Change of type squeezed juice
No need full cleaning
Rinse out with water

Durable construction
Elements made of polymers adapted to intensive use. A strong clutch transmits power from the motor to the disc

Resistant to acids
Construction made of resistant stainless steel for liquids with low pH

Health and safety
Security "Shoulder"
Only correctly folded device will allow starting up

High power, quiet work
The producer relied on energy economical and very efficient unit
Soundproofing of the engine compartment

A large tank
It will even fit "shavings" from processing 28 kg of raw material

No dripping
The damper closes the outflow juice during the change of the vessel

Profile adapted to jugs
You can use with dishes and jugs

On/off with IPX1 protection
Water tightness of the control system. Safety of operation.

Does not slip on the counter
Suction cups on the legs of the juicer prevent movement

PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



NEW

**BAR CRUSHER BARMATIC
MINERAL MAX**

5 year
warranty for
ice breakers

The device is dedicated to working in large music clubs and cocktail bars with increased use of crushed ice.

Capacity – 300 kg/h*

code	200421
dimensions	370x315x(H)515 mm
capacity	300 kg/h*
tank capacity	5 kg
power	150 W
voltage	230 V
weight	21 kg

* reference to capacity 5 kg/min

**300
kg/h**

SAFE OPERATION

opening the top cover
deactivates the engine

CHAIN TRANSMISSION

guarantees above-average
power for the breaker shaft

ECONOMIC MOTOR

power consumption up to
150 W in cyclic operation

ANTI-FINGERPRINT COATING

the device remains aesthetic
even when working with very
wet hands

FAST PROCESSING

32 breakers mounted
on 16 shields

LARGE CAPACITY

over 2 kg/for a single cycle
of several seconds

**LARGE CAPACITY TANK
FOR CRUSHED ICE**

over 5 kg



PROFESSIONAL BAR CRUSHER BARMATIC MINERAL

- Device adapted for continuous operation.
- Intended for cafes, drink-bars, restaurants, discotheques.
- The crusher is very simple and safe to use.

271544
180 kg/h
320x180x330 mm
150 W/230 V
10 kg



VERY EFFICIENT ICE BREAKERS

8 breakers with teeth intercepting ice cubes from the feeder. Hardened shields and shaft, protected against corrosion.

PERMANENT BLINDING DISCS

Alternating disk setting allows even pressure on the crushed ice cubes. Permanent fusion with the shaft guarantees durability and no backlash.

DRIVE

Thanks to the use of a high-power engine, the crusher guarantees stable operation and long life of the device.

COOLING

Mechanism cooled by a turbine Ø80 mm allows you to efficiently circulate air inside the mechanism.

WATER DRAIN

Possibility to connect the crusher to the water drain, which eliminates condensation in the outlet part.



THE HIGHEST SAFETY OF SERVICE

The crusher is equipped with two circuits protecting against accidents. Opening sliding doors or container receiving ice causes immediate stopping of the device.

1 YEAR WARRANTY

WELL

Solid and durable construction of the ice tank made to crush.



**180 kg
OF ICE
PER HOUR**



LARGE CONTAINER

The capacity is twice larger than the loading well.

ELECTRIC ICE CRUSHER, STEEL ONE

SECURE COVER

Prevents ice cubes from escaping and suppresses crushing noise

SAFETY SENSOR

It makes it impossible to start up in an open processing space

CUP

Made of 0.3 mm stainless steel

HORIZONTAL BREAKER

Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h

SEAMLESS ALUMINUM CONSTRUCTION

High tightness (IPX1 coefficient), durability and strength

LONG SERVICE LIFE OF THE DRIVE UNIT

The fan uses the energy of rotation of the crushing axis while cooling the motor

SILNIK WYSOKOBROTOWY

Ponad 850 obr./min, o dużej mocy 200 W

PRESSURE SWITCH

Made of steel, hidden in the body, protected against breakage

HIGH POSITION OF THE NOZZLE

Enables crushing into large-capacity vessels

BASE SHOCK ABSORBERS

They eliminate vibrations and prevent spontaneous movement of the device



The Bar Up brand crusher produces the popular crushed ice with a fine structure – popular among professional bartenders, baristas and chefs.

The fast-flow device minimizes the melting of ice during its crushing, and the large loading cup allows the application of up to 3 liters in one cycle. Thanks to the raised outlet nozzle, ice crushing can be carried out directly to the bartending station or the icebox.

The device meets the high requirements of the catering industry – it can produce ice for cocktails in pubs, for serving dishes in restaurants or for the production of desserts and soft drinks in cafes.

271599

194x329x(H)523 mm

3000 ml

200 W/230 V

First turn on
the device
and then add ice



STAINLESS STEEL HOUSING ICE CRUSHER

Brushed stainless steel housing
Wide ice charging chute made of ABS plastic
Robust crushing mechanism with stainless steel knives
Transparent container with a maximum capacity of 12 cups of
crushed ice (2.7 liters)
Productivity: up to 12 kg/h
It is not intended for continuous operation

271520

170x260x(H)460 mm

80 W/230 V



ICE CRUSHER

Chrome zinc alloy
Stainless steel knife
Ice shovel included
Removable container

695708

160x140x(H)270 mm



WHIPPED CREAM DEVICE



1 year
warranty

5 year
warranty for
Sleeve Cooling
Tank

WHIPPED CREAM AUTOMAT CREMONA 2.0

Intended for pastry shops, cafes, ice cream parlours and restaurants. Whipped cream is always made with the correct temperature and consistency.

The removable elements of the dosing nozzle enable thorough cleaning and a high level of hygiene.

EXTRA COLD temperature switch increasing the cooling capacity in case of high temperatures in the room.

CREAM COOLING FOR THE WHOLE SECTION - transfer of temperature values prevailing in a part of the tank to the dispenser nozzle.

Air cooled.

Tank capacity 2,5 L.

Removable container.

Performance 50 kg/h.

290958

230x400+160(H)430 mm

500 W/230 V

25 kg





CREAM WHIPPER

Graphite, aluminum bottle, cartridge holder and head made of aluminum, 3 polypropylene heads and a brush in the set
 Not for preparing hot sauces
 For use with cartridges (N₂O) for whipping cream siphons, cartridges are not included

CARTRIDGES FOR WHIPPED CREAM SIPHON

N₂O
 5-year shelf life
 Expiry date on the cartridges
 Note: use in Liss, Kidde, ISI and Kaiser siphons does not invalidate the warranty!

CREAM WHIPPER	CARTRIDGES FOR WHIPPED CREAM SIPHON
588437	586907
0,95 l	50 pcs cartridges
ø95x(H)320 mm	

EVERGREEN AUTOMATIC, INSTANTANEOUS WATER BOILER

The impressive Evergreen water boiler is solidly made of stainless steel. It can be used in cafes, bars, hotels, conference rooms and wherever you need a continuous stream of heated water for the preparation of coffee, herbs, tea or instant drinks. Thanks to the Double Tank technology, the fresh water does not mix with the heated one immediately after refilling. The cooker maintains high temperature for a long time – the main tank with hot water is protected with thermal linings against rapid heat loss. This solution also reduces energy consumption. The device uses high-power heaters - this is a guarantee of quick water heating. The cooker has an intuitive system of sensors that watch over the correct heating of the water (cold water, heating, heated water) and the main switch protected against moisture, where the on/off position is indicated by a light element. The model is mounted on 4 rubber feet to prevent slipping on the worktop.

Optional equipment (to be ordered separately): the BARMATIC 10.5 filter station (947098) allows you to get rid of the tarnish resulting from boiling water with a high content of calcium and chlorine compounds and guarantees high resistance to limescale deposits.

model	201657
capacity	10 l
dimensions	248x303x(H)593 mm
power	3 kW
voltage	230 V
weight	13 kg

LARGE CAPACITY

and quick preparation of large quantities of hot water

REDUCED POWER CONSUMPTION

HIGH DURABILITY

thanks to the use of the highest quality stainless steel

THERMOSTAT

AUTOMATIC MAIN WATER FILLING

NON-DRIP TAP

3/4" WATER CONNECTION

automatic water intake

TEMPERATURE REGULATION

thermostatically, stepless
98 °C cooking temperature,
80 °C maintenance temperature

DRIP TRAY INCLUDED







COFFEEMAKER FILTERS



Universal filter HoReCa with head - NEW on the market

A complete water filtration station for powering automatic and cob plated espresso machines. The system is dedicated to places with high demand for filtered water. Periodic performance – 1 year.

Filtration prevents scale build-up.

The station has a wall mounting system.

code	947050
dimensions	250x90x(H)340 mm

FILTRATION DESCRIPCION

The Horeca universal filter technology is based on a three-stage system water adjustment. The carbon cartridge removes harmful chlorine and its derivatives. It eliminates unwanted aftertaste and aroma. It improves the feeling of freshness. Ultra filtration allows you to stop, very small molecules with a size of 0.1 micron contained in water. The next two stages are responsible for stopping scale deposits on surfaces with which water has contact. In contrast to traditional softening deposits the hardness of water is not changed. The component of BS + responds for this innovative action.

Filter for coffee machines with a head 4.5

Complete water filtration station designed for automatic, manual coffee machines and boilers.

Flow efficiency: 4,500 portions of coffee or tea.

code	947074
dimensions	420x85x(H)300 mm

Filter inserts for coffee machines 4.5

A set of exchangeable cartridges. Water filtering station for automatic, manual coffee machines and boilers.

Flow efficiency: 4,500 portions of coffee or tea.

code	947081
------	--------

Filter for coffee machines with a head 10.5

Complete water filtration station designed for automatic or manual coffee machines, and boilers.

Flow efficiency: 10,500 portions of coffee or tea.

code	947098
dimensions	420x173x(H)300 mm

Filter inserts for coffee machines 10.5

A set of exchangeable cartridges. Water filtering station for automatic, manual coffee machines and boilers.

Flow efficiency: 10,500 portions of coffee or tea.

code	947104
------	--------



947098

FILTRATION DESCRIPTION

Cartridge with carbon block - removes mechanical impurities bigger than 5 microns, and chlorine and its poisonous derivatives. This allows for the elimination of adverse taste and smell sensations. The subsequent filtration stages remove ions responsible for the carbonate hardness of water - which prevents scale deposits on heating elements of devices. Hot beverages prepared using a refill are devoid of a scum (so-called "tea scum"). Serial placement cartridges allow more accurate descaling.

BARMATIC COOLICE ICE CUBE MAKERS

The new Barmatic ice cube makers will provide ice cubes for drinks or for cooling food products in bars, restaurants, hotels and supermarkets. They are a combination of reliability and durability with professional workmanship. The devices produce crystal clear Bright Ice by a spraying method, with low energy consumption, economically, efficiently and quietly. Each ice maker in the Coolice series passes not only electrical and safety tests, but also a circuit test of the refrigerant and the water system, which guarantees its 100% tightness*. During the ice sample testing, we check compliance with the production quantity, size and bone transparency assumptions.

Ice cube makers of the Coolice series are also subjected to performance tests in specially constructed cabins, where the conditions they must meet are reflected in humidity and tropical temperature. Ice-cooled ice cube makers from the Coolice series can be used wherever other machines have stopped functioning, and water cooling is not possible due to low resources.

* Along with the icemaker, you get a checklist that has been validated by production engineers

2
years
warranty

5
years
warranty for
the evaporator



Barmatic Coolice ice cube makers are devices:
GUARANTEEING COMFORT FOR BAR CUSTOMERS

- Quiet production and ice with excellent properties
- Soundproof construction module - polyurethane, bridgeless
- Quiet production - magnetic pump
- Modern Embraco engine on shock-absorbing cushions

WANTED BY BARTENDERS

- XXL tanks
- Perfectly clear cubes - high-pressure spray technology with metal trigger
- Cube size - weight 18 g, 35x31x31 mm
- Speed door - rail door hidden in the body
- Reduction of melting - thanks to the tank made in the sandwich technology and the core of polyurethane foam
- "Tropical grade" - allows operation even at high temperatures

APPRECIATED BY SANITARY INSPECTORS

- Antibacterial ice tank and production chamber
- Dedicated cleaning program - switch on the front of the panel - regular disinfection possible
- Antibacterial copper matrix - prevents the build-up of minerals in ice baskets
- Seamless tank construction - no dirt accumulation and easy cleaning

EXPECTED BY THE TECHNOLOGIST AND ARCHITECT

- Capacity up to 90 kg/24 h placed under the tabletop - maximum device height 822 mm
- Full housing on both sides, ventilation system does not require side spacers
- Very low construction depth, max 600 mm - you can fit the device on the back bar
- Ice maker drain supported by a pump - location of the ice maker regardless of the height of the water outlet

GIVING RELIABILITY TO TECHNICAL SERVICES

- Multi-stage control - each unit with a production-proven cooling, electric, water and ventilation system. At the last stage, control of the conformity of production and quality of the cubes
- Premium class status - the use of components from reputable brands
- Unification of electronic parts - programmable components - one electronic board for all models
- Deposits of service parts located in Poland

GREAT DEMAND FOR ECOLOGY

- The icemaker uses the environmentally neutral refrigerant R290 - it does not destroy ozone.
- Zero-waste - even after many years, you will be able to refurbish your machine with the parts still available
- 90% of the parts can be recycled

SATISFYING INVESTORS

- Quick return on investment - thanks to the Collice series ice cube maker you can make from 100 to 450 cocktails a day
- Low operating costs
- Durability - a dedicated cooling path prevents overheating of pumps, compressor and electronic systems, the icemaker meets the highest European standards
- Self-maintenance (cleaning and descaling) - no service costs
- Aesthetics and easy cleaning - housing made of high-quality steel
- Access to training seminars



code	ICE250	ICE350	ICE500	ICE700	ICE900
dimensions	355x435x(H)590 mm	500x580x(H)690 mm	500x580x(H)800 mm	738x600x(H)822 mm	738x600x(H)822 mm
efficiency	21 kg/24 h	33 kg/24 h	47 kg/24 h	66 kg/24 h	85 kg/24 h
refill container	4 kg	16 kg	28 kg	40 kg	40 kg
coolant	R290	R290	R290	R290	R290
power/voltage	310 W/230 V	510 W/230 V	590 W/230 V	840 W/230 V	1070 W/230 V
weight	26 kg	38 kg	45 kg	75 kg	83 kg

Spraying from metal heads



Drain pump



Air pre-filters
- easy cleaning



Filling the steel structure
with thermofoam



CLUB ICE

Become a member of the club using some of the best ice cubes in the world. Bartenders appreciate the extreme properties of ice created by the ice cube makers ICE35ARN, ICE35WRN, ICE60ARN, ICE60WRN, ICE400ARN, and ICE400WRN. Check if the presented below properties meet your expectations.

2
years
warranty

5
years
warranty for
the evapo-
rator

NEW


**MADE
IN EU**

CLUB ICE

Large format and cube weight
Size: 35x38 mm
Weight: 22 g

„SUPER SPRAY“

Antigravity horizontal
evaporator

**DOES NOT WATER
THE BEVERAGE**

Rounded cube head prevents
crumbling while shaking

ZERO WASTE

Full body ice cube enables
perfect straining of
the cocktail

„GLASS ICE“

Frozen Water Mist

Low temperature during freezing.
Ice keeps its shape longer





AIR- OR WATER-COOLED ICE CUBE MAKERS



code	270394	270417	270424	270431	270448	270455	270462	270479
model	ICE25ARN	ICE25WRN	ICE35ARN	ICE35WRN	ICE60ARN	ICE60WRN	ICE400ARN	ICE400WRN
type of cooling	AIR	WATER	AIR	WATER	AIR	WATER	AIR	WATER
dimensions	350x475x(H)595 mm		435x605x(H)695 mm		515x645x(H)840 mm		1321x638x(H)978 mm	
efficiency	22 kg/24 h	24 kg/24 h	32 kg/24 h	34 kg/24 h	62 kg/24 h	65 kg/24 h	361 kg/24 h	374 kg/24 h
container	6 kg		15 kg		30 kg		BIN500	
power	260 W	260 W	356 W	260 W	540 W	540 W	3350 W	3100 W
voltage	230 V		230 V		230 V		230 V	
ice matrix system	horizontal		horizontal		horizontal		horizontal	
housing	AISI 304		AISI 304		AISI 304		AISI 304	
cube size	29x36x26 mm		39x35x38 mm		39x35x38 mm		39x35x38 mm	
cube weight	14 g	14 g	22 g	22 g	22 g	22 g	22 g	22 g

OPTIONS - PRO+

low and high-pressure operation	YES	YES	YES	YES	YES	YES	YES	YES
flexible anti-scaling nozzles	YES	YES	YES	YES	YES	YES	YES	YES
2-year warranty	YES	YES	YES	YES	YES	YES	YES	YES
ecological coolant - R290	YES	YES	YES	YES	YES	YES	R452	R452
thermal insulation - thermofoam	YES	YES	YES	YES	YES	YES	YES	YES
silenced water system	YES	YES	YES	YES	YES	YES	YES	YES
tropical class	YES	YES	YES	YES	YES	YES	YES	YES
drain pump			YES		YES			
air in front/out back suitable for side installation	YES	YES	YES	YES	YES	YES	YES	YES
air in front/out front suitable for side installation			YES		YES			
air in back/out right side							YES	
possibility to increase capacity by adding a generator							YES	

GRAVITATION ICE

Ice with very hard sharp shapes. Its undoubted advantage is versatility. Gravity technology can produce large amounts of ice cheaply and quickly.

2
years
warranty

5
years
warranty for
the evapo-
rator

NEW



SUPER DICE

Size: 26x25x23 mm
Weight: 12 g

GRAVITY ICE

Created in a vertical die using waterfall technology

PURE

Flowing water creates high-quality ice

BLENDER ICE

You can process the ice perfectly and quickly in all kinds of blenders and crushers. Ice cubes do not escape from the blades. 40% faster processing.

WEIGHT CALIBRATION

You can control the number of ice cubes produced. By subtracting the mass, you increase the cavity without changing the shape.

„ON THE ROCKS“

By pouring ice cubes into the glass you get the effect of "rocks". Unsystematically arranged angular pieces of ice give a unique effect.



**AIR-COOLED
ICE CUBE MAKERS**


code	270486	270493	270516	270523
model	DICE100AUN	DICE150AUN	DICE215AN	DICE415AN
dimensions	660x700x(H)832 mm	762x762x(H)832 mm	762x620x(H)500 mm	762x620x(H)760 mm
type of cooling	AIR	AIR	AIR	AIR
efficiency	99 kg/24 h	145 kg/24 h	212 kg/24 h	403 kg/24 h
container	35 kg	45 kg	BIN210	BIN210 lub BIN500
power	465 W	700 W	1200 W	1800 W
voltage	230 V	230 V	230 V	230 V
ice matrix system	vertical	vertical	vertical	vertical
ice production system	waterfall	waterfall	waterfall	waterfall
housing	AISI 304	AISI 304	AISI 304	AISI 304
type of ice	dice	dice	dice	dice
cube size	26x25x23 mm	26x25x23 mm	26x25x23 mm	26x25x23 mm
cube weight	12 g	12 g	12 g	12 g

OPTIONS - PRO+

low and high pressure operation	YES	YES	YES	YES
2 years warranty support	YES	YES	YES	YES
Ecological coolant - R290	YES	YES	YES	R452
Energy Star			YES	
thermal insulation - thermofoam	YES	YES	YES	YES
tropical class	YES	YES	YES	YES
drain pump	YES	YES		
air in front/out back adapted to built-in side	YES	YES		
air in front/out front suitable for side installation	YES	YES		
air in back/out right side			YES	YES
possibility to increase capacity by adding a generator			YES	YES

BIG BOSS

One cube in the glass. For connoisseurs. Perfectly clear. Overwhelmingly large. Become a connoisseur – use the unusual properties of Big Boss.

2
years
warranty

5
years
warranty for
the evapo-
rator

NEW


**MADE
IN EU**

IMPRESSIVE AND EXCELLENT

Weight 40 g
Imagine 2-3 cubes in
a long glass

MASSIVE CUBE

Resistant to crushing
when shaken in
a Boston Shaker

BIG BOSS

This is one of the largest blocks
of ice produced by icemakers

SUPER SPRAY TECHNOLOGY

Produces perfectly clear
ice cubes

EFFICIENT COOLING

An upper cutter and a bulbar
indentation have been added
to the cube, facilitating a faster
temperature transmission

ICE FOR THE BARTENDING GLASS

The best ice for work in the style
of botanic craft. It looks and works
perfectly in transparent barware


**AIR-COOLED
ICE CUBE MAKERS**


code	270561
model	ICE150AN
dimensions	775x625x(H)805 mm
type of cooling	AIR
efficiency	153 kg/24 h
container	BIN210
power	1200 W
voltage	230 V
ice matrix system	horizontal
ice production system	SUPER SPRAY
housing	AISI 304
type of ice	dice
cube size	38x38x40 mm
cube weight	40 g

OPTIONS - PRO+

low and high pressure operation	YES
flexible anti-scalding nozzles	YES
2 years warranty support	YES
coolant - R452	YES
thermal insulation - thermofoam	YES
silenced water system	YES
tropical class	YES
air in right side/ out back	YES
possibility to increase capacity by adding a generator wytworknicy	YES

FLAKE AIR-COOLED SHELLERS



- BARMATIC Flake shellers produce SOFT & CLOD class ice. It is a form of ice characterized by the delicacy of flakes and excellent humidity (mixed form 15% and 25%), which contributes to the freshness of the displayed food products. The durability of ice dust is due to the low temperatures at which the production process takes place.
- The shellers from this collection use the WATER SAFE system, which ensures minimum use of water with maximum use.
- Due to its physical properties, this ice is readily used in:
 - Restaurants - for displaying products and preparing dishes
 - Bars - ensures the efficient production of cocktails
 - SPA salons and medical offices - for treatments aimed at cardiovascular stimulation and pain relief
 - Markets - for displaying products
 - Bakeries and meat processing plants - affects the regulation of dough rising processes, lowers the temperature of the processed meats



CASE

Made of high-quality stainless steel – easy to clean and durable for years

MINIMUM WATER REQUIREMENT

Affects the reduction of operating costs

JETAIR FAN

Technology enabling operation at higher ambient temperatures (angular cooling consumption, steel blades)

DIAGNOSTIC PANEL

24-hour control of device parameters and connected media

LARGE TANKS

On-board or modular ones can accommodate from 50% to 100% of daily production

FRONT AIR EXCHANGERS

They allow air to be drawn in even with blocked screens side


**AIR-COOLED
FLAKE SHELLERS**


code	270363	270387
model	FLAKE90A	FLAKE455AN
dimensions	465x595x(H)790 mm	675x550x(H)655 mm
efficiency	95 kg/24 h*	535 kg/24 h*
container	20 kg	BIN500
water consumption for ice production	3 l/h	20 l/h
coolant	R290	R290
power consumption for ice production	11,75 kWh/100 kg	5,6 kWh/100 kg
power/voltage	470 W/230 V	1448 W/230 V
weight	58 kg	82 kg

* at feed water temperature +10 °C and ambient temperature +10 °C

2
years
warranty

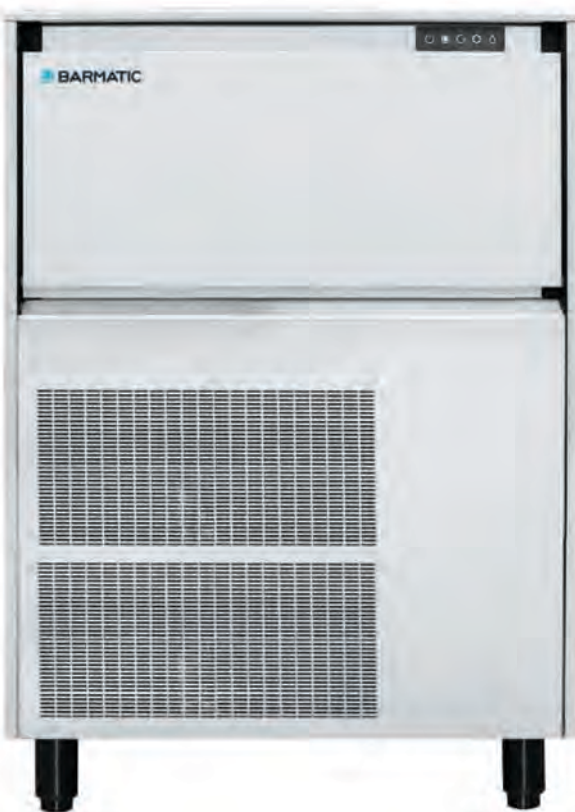
NUGGET240 ICE PELLET GENERATOR

· Do you need large amounts of crushed ice and you don't like wasting your time? The ice pellet generator is the perfect solution for you. It has high efficiency, and thanks to the fact that it produces ice in conditions of reduced humidity (maximum 10%) – you do not need to crush it additionally! How is it working? Low humidity means that the ice does not stick together and

goes to the trays in the form of ready-made lumps with a size of 11x13 mm.

- The aesthetic qualities of the ice cubes make it an ideal solution for display systems.
- Perfect for cocktail bars, fresh points, bistros and cafes.

- The device does not require supervision – when the optional refill container is full, the device stops producing ice
- The housing is made entirely of stainless steel, which guarantees many years of use
- Electronic control
- Easy and quick assembly
- Water connection and drainage connection required
- Supplied with an electric cable without a plug
- Only available in the air-cooled version



Technology of granulate formation

Ice cream granules are produced by a vertical cylinder with an internal rotating screw that scrapes the ice from the inside surface of the evaporator. This ice is lifted to the exit of the cylinder and continues to land in the store tank. The capacity of this tank is 9 kg.

kod	270370
model	NUGGET240
dimensions	715x754x(H)1044 mm
efficiency	270 kg/24 h*
refill container	40 kg
water consumption for ice production	10 l/h
coolant	R290
power	1 kW
power consumption for ice production	8,7 kWh/100 kg
voltage	230 V
weight	101 kg

* at feed water temperature +10 °C and ambient temperature +10 °C

REFILL CONTAINER FOR DICE ICE CUBE MACHINE, FLAKE ICE SHELLER, NUGGET ICE PELLET GENERATOR

- A necessary element of the ice cube makers for the correct operation of the machine
- Used to store ice supply
- Housing with a new elegant look, made of stainless steel, door made of durable plastic
- Robust door frame resistant to frequent opening thanks to ROTOCAST technology
- High density polyurethane insulation for excellent temperature retention
- Increase of the insulation coefficient thanks to the easily removable door seal
- The interior of the polyethylene container is easy to clean and to maintain high sanitary standards
- Steel adjustable feet 135-185 mm
- Adapter required to connect some models of ice machines and refill containers
- Gravity drainage to sewage required



Selection of indices for ice makers with N/F designation dedicated to shellers or nugget makers



code	270530	270615	270547	270622	270554	270639
model	BIN135	BIN135 N/F	BIN210	BIN210 N/F	BIN500	BIN500 N/F
destiny	ice cube machine	flake ice sheller, nugget	ice cube machine	flake ice sheller, nugget	ice cube machine	flake ice sheller, nugget
dimensions	762x802x(H)747 mm	762x802x(H)747 mm	762x819x(H)1071 mm	762x819x(H)1071 mm	1321x872x(H)1122 mm	1321x872x(H)1122 mm
container	160 kg	160 kg	230 kg	230 kg	480 kg	480 kg
weight	52 kg	52 kg	56 kg	56 kg	94 kg	94 kg



**NEW**

BARMATIC ICE BLOCK MACHINE

- Ice Block Maker has the ability to create a block 50x50x20 cm or two smaller blocks 50x25x20 cm.
- The ice produced is perfectly transparent, and perfectly suitable for the application of this technology in craft bars.
- The device comes with a divider tank in half and a set of starter membranes for production ice blocks.

code	270578
dimensions	760x780x(H)900 mm
ice block production time	about 48 h
power/voltage	384 W/230 V



UNDER-COUNTER FIRMNESS ICE CUBE MAKER

The Firmness ice cube maker is used to produce crystal clear ice cubes (30x30x30 mm) in the cube shape desired by bartenders. Air-cooled (211038) or water-cooled (211045), it is suitable for installation under worktops and in system furniture.

Housing and container made of high-quality stainless steel, includes an integrated storage container with a double bottom for water drainage.

The device uses the environmentally friendly refrigerant R290.

model	211038	211045
type	air-cooled	water-cooled
dimensions	910x560x(H)800* mm	910x560x(H)800* mm
performance	65 kg/24 h	65 kg/24 h
ambient temp.	10-40 °C	10-45 °C
container	36 kg	36 kg
water consumption for ice production	1,3 l/kg	9,6 l/kg
voltage	230 V	230 V
weight	81 kg	81 kg

* the legs can be removed to be placed under the table top – the height will be reduced by 10 mm

ICE FORM

regular cube (popular in craft bars)

XL CUBE

standard cube with dimensions of 30x30x30 mm

TECHNOLOGY

horizontal injection evaporator with hinged floor

STERILITY

a fresh portion of water is taken for each production cycle

UNDERCOUNTER CONSTRUCTION

910x560x(H)790 mm

HIGH CAPACITY

- 65 kg/24 h



ADAPTED BUILT-IN

przedni skraplacz

VERY LARGE CAPACITY OF THE TANK - 36-40 kg

ELECTRONIC CONTROL

- display equipped with commands, automatic control of ice production

ECOLOGICAL / ECONOMICAL

- reduced energy and water consumption thanks to the management system

OPTIONS

- Can be connected to central cooling
- Possibility to install a drain pump



Priority switch – production control of ice cubes or crushed ice

Stock of ice – divided into two parts (for ice cubes and for crushed ice)



ICE CUBE MACHINE WITH CRUSHING MACHINE: FIRMNESS

It is a device that offers not only ice cubes, but also crushed ice. So it meets a wide variety of needs: it provides the perfect ice for drinks, smoothies, desserts, but also for cooling or displaying products. Due to the priority switch on the front cover, it is possible to control the production of ice cubes or crushed ice according to demand. The ice-making process with the injection system is reliable, highly efficient and, thanks to the low water consumption, also economical. The housing of the device is made entirely of high-quality stainless steel. In addition to durability, this feature is of great hygienic importance as it makes it easier to keep clean.

Importantly, the user can also easily completely remove the cassette of the injection unit from the icemaker for cleaning and disinfection. The Firmness produces perfectly hygienic, crystal clear and transparent ice cubes in a cubic format with an edge length of 30x30x30 mm. Such an ice cube is most desired by many bartenders and restaurateurs not only for its visual qualities but also for its slow-release properties when cooling drinks and preparing cocktails. This makes the taste of the drink less changed and we obtain a long-lasting cooling effect.

2
years
warranty



model	271049
dimensions	890x700x(H)1830 mm
efficiency (per day)	125 kg/5000 ice cubes
stock	130 kg
water consumption/ per 1 kg of ice	2 l/kg
voltage	230 V
power	1,17 kW
weight	172 kg

2 in 1

crystal clarity of ice cubes (bright ice) and perfect crushed ice

AIR COOLING

device with high efficiency and effectiveness

BREAKER BLOCK

crusher with maximum efficiency, equipped with a block of breakers with thresholds enabling crushing frozen ice

EASY TO CLEAN AND DISINFECT

simple, solid structure made of stainless steel

INDICATOR OF ICE PRODUCTION OR CRUSHING

autonomous operation of the device

MODEL ADAPTED TO CONTINUOUS WORK

CUBE SHAPED ICE (3x3x3 cm)

– guarantees slow dissolution and do not change the taste of beverages



* available on request



ICEMAKER FILTERS

FILTRATION DESCRIPCION

Water filtration station for use in ice generators bar has a triple treatment system. The first stage is to obtain clarity of water - thanks to the removal of impurities, solids above 20 microns. The second stage is getting rid of chlorine and its derivatives affecting taste and smell. The last action is the neutralization of calcium carbonate which prevents scale build-up on surfaces in contact with water. The 3.0 series filters are a great solution that guarantees excellent

ice quality and they have impact on the life of ice generators. The system allows you to get maximum water flow of 1 l/minute. Maximal water hardness of 500 ppm. Maximum working pressure 6 bar. Connections compatible with BARMATIC and ICEMATIC ice cream makers. The station is equipped with a three-way valve to facilitate rinsing and venting the filter system.



Filter with an icemaker head 3.0

A complete water filtration station designed for undercounter ice makers and seeders.

Periodic capacity: 12 months or 30,000 liters.

The station has a wall mounting system.

code	947012
dimensions	180x90x(H)340 mm

Filter insert for ice makers 3.0

Periodic capacity: 12 months or 30,000 liters.

code	947029
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Icemaker filter with a head 9.0

A complete water filtration station for ice-cream makers, skin-dryers, Nugget generators with capacities above 55 kg of ice for 24 hours. Flow capacity 90,000 liters. The station has a wall mounting system.

code	947036
dimensions	340x90x(H)340 mm



Filter insert for ice makers 9.0

Flow capacity 90,000 liters.

code	947043
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DRAIN PUMP FOR CUBES

- Dynamic Ice Maker Pump. It enables the drainage of condensate up to a height of 5.5 m.
- Pump with accessories ready for wall or floor mounting.
- Suitable for four inlet connections.
- Quiet and reliable operation.
- Alarm integrated in the second level switch.
- Motor thermal protection.
- Large tank volume.

code	229514
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SEE OUR FLAG PRO SERIES MODEL. DISHWASHER PURITY BARMATIC.

HIGH EFFICIENCY

Up to 1080 glasses
long type per hour!

REPEATABILITY

Our aim is to deliver the highest quality during each wash. We realized it thanks to the application of independent rinsing pump which ensures constant efficiency independently from water pressure drops in the facility

RAPES FRAGRANCE

In standard dishwashers, organic remains tend to hide in hard to reach nooks of the dishwasher (eg under the basket guides). In the BARMATIC dishwasher we used a construction that prevents it. Thanks to this, when washing, it stops moving fragrances of the products served.

HYGIENE AND PURITY - the washing compartment has been formed from large stainless sheets, thick steel, and the number of connections, which are not solid material, we have reduced by 60%. In this way, we have ensured the highest standard of cleanliness and antibacterial safety.

6 PROGRAMS

suitable for dishes with different dirty levels.

DO NOT BRAKE GLASSES

In standard dishwashers, dishes sometimes break when washing. This is due to too high pressure starter, which knocks them over in the chamber. Because of that in the BARMATIC dishwasher we used the SOFT START system, which guarantees a quiet start of the device operation and minimizes losses in your bar. Real "must have"!

SOFT START is the solution that made barmatic become a part of our bar.

SUPER SILENT

Thanks to the use of double walls and double doors closing the dishwasher, we managed to significantly reduce the noise accompanying the washing process. This makes working in the bar much more enjoyable.

DOUBLE SKIN - the device has a two-layer casing that reduces the noise accompanying the washing process.



THE RIGHT TEMPERATURES

Washing at 60°C
 Rinsing at 85°C
 The optimal way to fight bacteria and viruses.
 Glass rinsing at 70°C
 The water temperature changes depending on the selected program LASS / DELICATE PORCELAIN / LARGE DIRT/MEDIUM DIRT / FAST WASHING / WASHING BAR TOOLS

SIMPLICITY

We base on transparent solutions and avoid unnecessary complications. One button allows you to control all processes occurring in the dishwasher during the washing cycle. BARMATIC was designed in cooperation with practitioners and ideally suits their needs.

CLEAR VIEW - one button that illuminates different colors corresponding to various stages of the process.

WASHES WITHOUT RELIEF

No more polishing the dishes removed from the dishwasher. The DRIP STOP system collects the water left over after washing and make sure that no droplet drops onto the dishes being washed.

DRIP STOP - an inclined ceiling that collects water after the process on the outskirts of the basket with dishes.

HIGH DISHES

The Barmartic dishwasher compartment was designed with a view about the bars and needs that arise in them. Easily we can put in it high glass for beer or large pitchers for punch and lemonade. Barmartic was assisted by an international bartending team with the design devices.

The dishwasher will fit dishes up to 340 mm high.

COOLING SYSTEM

The last step of glass washing is cooling by water with a reduced calcium content. Thanks to that, the glass can be used immediately after removing it from the dishwasher.

SAVING

In addition to energy and water, an important cost of using the dishwasher are include cleaning and polishing products. With a large number of dishes and cycles it is really big expense. That's why it's so important to use the equivalent dispensers - they decide if you will pay some amount of money, or more.

PRECISION PRO - dispensers that we've used in the dishwasher BARMATIC guarantees the best washing result at the lowest possible use of washing and glossing products.



PORCELAIN

TABLE ACCESSORIES

GLASSES

CUTLERY

BUFFET

KITCHEN

CATERING

BAR



PURITY DISHWASHER

CONSTRUCTION

- Washing chamber with rounded corners to facilitate cleaning
- Double-layer and insulated casing
- Sloping "anti-dripping" ceiling of the washing chamber preventing dripping for washed dishes
- Adjustable steel feet

WASHING PARAMETERS

- Maximum height of items to be washed 340 mm
- Possibility to clean GN containers (530x325 mm)

EQUIPMENT

- ENERGY RECOVERY - heat recovery from steam and water removed to pre-heating of the feed water - up to 35% energy savings
- Water regeneration system that saves water, detergents, electricity
- PLUS system guaranteeing rinsing at constant, high temperature
- LCD function display
- Multi-language operating menu
- Self-diagnostic system, separate for the user and service
- Detergent dispenser (DDE)
- Rinse aid dispenser
- Rinsing aid pump (PAP)

- Drain pump (PS)
- Surface filter in the washing chamber (DF)
- Independently powered washing and rinsing arms

HACCP SECURITY

- DVGW (Break Tank) system to prevent water backflow from dishwasher to the water network by polluting it and other water receivers
- Thermostop system guaranteeing scalding at + 85°C
- ECONOMIC type chamber - saving water, detergents, energy and affecting the increase of water quality

TECHNICAL PARAMETERS

- Washing pump: maximum power 0,25 kW, capacity 650 l/min
- Rinsing aid pump (PAP)
- Drain pump (PS)
- Noise level ca. 61 dB
- Required water supply hardness 2-8 [° F - French scale]
- The required water supply pressure is 200-400 kPa
- 3/4" water supply connection, external thread
- 24 mm outflow diameter
- Required temperature of water in connection - 10°C

code	COOL500PRO
destiny	plates, mugs, cups, glass, cutlery GN containers, kitchen equipment
control	electronic
dimensions	600x610(+390)x(H)850 mm
amount / l. cleaning cycles	
A: with partial water exchange	4/90 s, 120 s, 180 s, 60 s ¹⁾
B: with total water exchange	2/180 s, 360 s ¹⁾
efficiency at water supply +50°C	cycles A: 30/30/20/25 baskets/h cycles B: 10/10 baskets/h
water consumption per 1 washing cycle	cycles A: 2,5 L cycles B: 7 L
temperature of the washing water	60°C
rinsing water temperature infiltrating	85°C
capacity and boiler power	14 L / 6 kW
capacity and bath power	A: 10 L / 1,1 kW, B: 7 L / 1,1 kW
connection power	6,65 kW
voltage	400 V
weight	64,5 kg
standard baskets	basket for plates 500x500x(H)105 mm, universal basket 500x500x(H)105 mm, cutlery basket Ø120x(H)120 mm



¹⁾ The specified washing times can be extended by the time required to reach the water temperature of +85°C in the boiler.



FILTERS FOR REVERSE OSMOSIS

The principle characteristic of reverse osmosis

Cold water from the supply pipe flows through the pre-insert item, which stops sand, mud, rust, river slime and other small-sized sediments greater than 5 microns and removes chlorine and its toxic derivatives.

Then it is administered to the osmotic membrane that constitutes a barrier for organic and inorganic dissolved pollutants in water, solids, heavy metals, radioactive elements and carcinogens.

The membrane only permits molecules water, because it has pores with a diameter of 0.0001 micrometres. Clean demineralized water is directed to the final device, and saline water is discharged into the sewage system. After filtration molecular water flows through a cartridge with a mineralizing deposit, impregnating it with mineral salt ions.¹

¹ Membrane removes from 90% to 95% of impurities found in water, thanks to which we get crystal clear water. Diaphragm replacement every 2-5 years.



MADE IN EU



Reverse osmosis filter 2.0 in stainless steel cover

Molecular filtration system. Removal of up to 95% of impurities and reduction TDS. The result is a perfect water to get the best result of washing glass, cutlery and porcelain. System recommended for Barmatic dishwashers DW and ES/PRO series due for full compatibility of systems allowing to get big savings on water and electricity. The station contains a pre-filter molecules - 947128.

code	947111
nominal capacity	2800 L/d
maximum capacity	4100 L/d
working pressure	2,2-6 bar
temperature range of supply water	4-38°C
connections	3/4"
dimensions	420x150x(H)445 mm
power supply	230 V
maximum TDS	1500 ppm
maximum chlorine concentration	0,3 ppm
TDS reduction	> 95 %
pH range of feed water	2-11

Prefilter for reverse osmosis filter 2.0

Interchangeable cartridge for pre-filtration in 2.0 system

code	947128
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AUTOMATIC SOFTENER FOR WATER

The use of a softener **extends the life of catering equipment**. In the softener there is an ion exchange process in which calcium ions and magnesium responsible for the hardness of water, are caught by the resin ion-exchange inside the softener. **It lowers the costs of servicing catering equipment** through effective prevention deposition of boiler scale in them.

- The device has a control head that allows setting operating parameters of a water treatment system adapted to your needs
- Elements inside the head made of high quality ceramics, which are resistant to abrasion, corrosion and deposition (including iron). This technology provides a perfect seal inside driver, and thus long-term and trouble-free operation.
- Automatic volumetric bed regeneration process - upon reaching the capacity of the ion-exchange bed, the softener starts automatically regeneration process with brine.
- Thanks to the control panel, you can precisely define, among others work time devices, duration of regeneration and volume of water to be treated
- Protection against access for children thanks to the function automatic control lockout
- Diameter of water connection 3/4"
- Working pressure: 1.5-6.0 bar
- Working environment temperature: 5-38°C
- Max. Supply water temperature: 38°C
- Recovery time: 37 min
- Color: black cover, gray tank



code	947166
type	automatic volume
dimensions of the device	210x375x(H)500 mm
nominal flow	0,3 m ³ /h
salt consumption for	0,7 kg
1 regeneration cycle	10 kg
recovery tank	6,7 L/min
max. water flow rate	1600 L
yield for 10° dH	4 modes: - volume-delayed - volumetric-immediate - intelligent-delayed - intelligent-immediate
protection against access of children - automatic key lock	YES
dimensions of the ionite reservoir diameter/height [inches]	Ø7 x 17"
the amount of bed	5,5 L
power/voltage	18 W/230 V
electronic control panel	YES
weight	9,9 kg



CANDOUR BAR COOLER DOUBLEDOR / UNDERCOUNTER

- A compact refrigerator ideally suited to alcohol, intended for shops, bars and hotels. It has transparent double glass doors through which you can see all the content.
- The interior is made of stainless steel which is resistant to cracks and more hygienic.





ELECTRONIC CONTROL PANEL WITH DISPLAY

The control panel displays the current temperature inside the cabin. OWN PROGRAMMING

TWO SAFE SHELVES

The bartending refrigerator has two shelves characterized by high load tolerance. You can fit here many bottles of drinks, spirits.

ATTRACTIVE EXPOSURE

Products placed inside they are illuminated with a led system with adjusted intensity luminous to bar conditions.

FORCED BY THE VENTILATOR CIRCULATION OF COLD AIR

Products at the front and back, bottom and up - they are cooled evenly.

AUTOMATIC DEFOSTING

Fully automatic system defroster allows you to keep perfect product display.

REINFORCED DOOR FRAME

Amplified frame of the door guaranteeing long-term and trouble-free use.

RELIABLE CONSTRUCTION

The construction is made of high quality stainless steel.

IDEAL FOR INSTALLATION IN BAR CONSTRUCTIONS

Moved fresh air taking system to the foot does not interfere with the possibilities installation on the sides.

THERMOISOLATION THICK LAYERS SEPARATE COOLER BOOTS FROM OTHER HEAT EMITERS LOCATED UNDER THE BAR TABLE



	235843	235980	233771	235997
color	silver	black	silver	black
capacity	108 L	108 L	208 L	208 L
dimensions	500x500x(H)820 mm	500x500x(H)820 mm	900x500x(H)820 mm	900x500x(H)820 mm
temperature range	2-10 °C	2-10 °C	2-10 °C	2-10 °C
refrigerant	R600a	R600a	R600a	R600a
power/voltage	230 V	230 V	175 W/230 V	175 W/230 V
internal casing	inner aluminium	inner aluminium	inner aluminium	inner aluminium
external casing	stainless steel	stainless steel	stainless steel	stainless steel
thermostat	yes	yes	yes	yes

DUAL ZONE WINE REFRIGERATOR, GLASS DOOR

The Aurora wine cooler by Barmatic is designed to store wine in ideal conditions of temperature, light and humidity. Thanks to two zones and an adjustable temperature range (from + 5°C to + 22°C), the refrigerator can store different types of wine at the same time. Conveniently monitor and regulate the temperature [°C or °F] via the digital display and electronic thermostat. Black, powder-coated housing, glass door (blocking UV rays) with an elegant stainless steel handle.

Climate class: N-ST.

Energy class: G (A-G).



QUIET OPERATION

Thanks to air circulators embedded in the chamber and a low-emission compressor

HASSLE-FREE SERVICE

Fan assisted static cooling, automatic defrost, cooling unit located at the back of the refrigerator

SAFEGUARD

Access lock and magnetic seal

CLIMATE CLASS

It can be used even in places where the temperature reaches 32°C

CELLAR FUNCTION

Steel walls with a polyurethane membrane provide a temperature-stabilizing shield and eliminate the frequency of heat surges

SMOOTH BLUE LED

Non-aggressive interior lighting makes it possible to recognize the wine

ENO-TRONIC

Two temperature zones controlled by an electronic thermostat system

AIRBAG

The compressor damper reduces vibrations of the compressor, which could adversely affect the structure of the wine



DOUBLE/ARGON GLASS

to prevent condensation

UV FILTER

prevents the degradation of ageing wines

UNDERCOUNTER

Low profile allows use under the counter, thanks to front cooling, the device can be installed on both sides, you can change the direction of the door opening

SOMMELIER ARRANGEMENT

The arrangement of the shelves in the refrigerator (from the top):
2x red wine, white wine, white/rosé wine, sparkling wine



TWO SEPARATE CABINS

The zones have separate doors, this prevents temperature interference in areas that we do not have to open. Independent cooling of the cabins with the possibility of deactivating the zones

INTELLIGENT TEMPERATURE MEASUREMENT

It takes into account losses with the door open

AIR INTAKE AT THE BOTTOM

Enables built-in installations. Two compressors with low power consumption



	237663	237748
colour	black	black
capacity	133 l, 46 bottles	450 l, 142 bottles
number of shelves	5 beech shelves	13 beech shelves
dimensions	595x588x(H)820 mm	595x680x(H)1805 mm
temp. range	5-22 °C	5-22 °C
refrigerant	R600a	R600a
power/voltage	90W/230 V	90W/230 V

UNDERCOUNTER BAR FREEZER MISTRAL

A modern and compact freezer is an indispensable element of every bar and cafe equipment. It is made of stainless steel on the outside and strong ABS plastic on the inside, which makes it durable and easy to clean. The aesthetics are additionally enhanced by the blue illuminated main switch on the control panel and the door with elegant side slants. The device is equipped with a digital thermostat that allows you to easily, quickly and accurately determine the temperature inside the freezer compartment. This lowers the operating cost, stabilizes the cooling value and increases the usefulness of the deposited products. The freezer can operate in a very wide

range of cooling temperatures: -23/-18 °C. Security in the form of a signal in the event of improperly closed doors reduces losses on organic products and significantly affects energy efficiency. Operator-initiated defrosting system prevents ice build-up on the evaporator and increases freezing efficiency. When used in built-in furniture, there are two height-adjustable feet at the front for leveling the equipment and two rollers at the back, perfect for moving the freezer. The adjustable door closed with a key adjusts to the needs and conditions of the client's premises.

model	229941
capacity	200 l
dimensions	598x580x(H)838 mm
chamber dimensions	493x478x(H)635 mm
height between shelves	50 mm
number of shelves	2
temperature range	-23 - -18 °C
energy class	A
power	56 W
voltage	230 V
weight	41 kg
noise level	40 dB

COOLHOOD CONSTRUCTION

long-term temperature maintenance is ensured by the material used in the insulation of the refrigerator walls: C5H10 (thickness 70 mm)

MAGNETIC DOORS

tight doors increase cooling efficiency and affect the durability of products

ECOLOGICAL

the freezer uses the ecological refrigerant R290

QUIET

thanks to a modern compressor and soundproof covers. They allow for quiet operation in the bar, which is especially important if the refrigerator is installed at the front

LARGE CAPACITY

the freezer compartment with a capacity of 200 liters is divided into two adjustable shelves. You can fit around 48 regular bottles of alcohol or even 8 cuvettes of ice cream there

THE CIRCULATION TURBINE

supports the static cooling and guarantees even distribution of the frost air in the chamber

THE CLIMATIC CLASS 3

allows for effective operation of the device in rooms and bar buildings with increased air temperature (+30°C) and 60% relative humidity



UNDER-COUNTER BAR REFRIGERATOR MISTRAL

The compact refrigerator, solidly made of stainless steel, is the perfect solution for small eateries, such as bars and cafes, which do not need large and heavy refrigeration equipment. The modern compressor and soundproofing covers ensure quiet operation in the premises. The 70mm thick C5H10 insulator used in the insulation of the refrigerator walls guarantees long-term temperature maintenance (Coolhood construction). Thus, it affects the sanitary and epidemiological safety of stored products, and also reduces electricity consumption. The Mistral refrigerator is a good choice for those who care about the environment, thanks to the use of ecological refrigerant R600a. The cooling element is placed along the rear wall of the chamber, and the cooling is supported by

a circulating turbine, which ensures even distribution of cooled air throughout the chamber. Tight doors with magnetic closure increase cooling efficiency and affect the durability of products. The key protects against unauthorized access. High climatic class 3 allows for effective operation of the device in rooms and bar buildings with increased air temperature (+ 30°C) and 60% relative humidity. The elegant bar design is achieved thanks to the blue illuminated main switch on the control panel. Modern doors with side slants are also adjustable, which allows you to adjust the refrigerator to the client's needs and premises. There are two height-adjustable feet on the front to level the equipment, and two rollers on the back to help you move it.

LOWER COSTS

the energy class at the A++ level means that it is not competitive on the market when it comes to operating costs

DURABILITY

the outer casing is made of stainless steel, while the inner casing is made of strong ABS, which is easy to keep clean

LARGE CAPACITY

refrigerator compartment divided by two adjustable shelves. Chamber capacity 200 l

model	236581
capacity	200 l
dimensions	598x580x(H)838 mm
chamber dimensions	477x443x(H)652 mm
number of shelves	2 + 1 on the bottom
temperature range	0 – 8 °C
energy class	A++
power	56 W
voltage	230 V
weight	43 kg
noise level	40 dB

TIMED AUTOMATIC DEFOST

prevents ice build-up on the evaporator

ALARM

sound and light signal initiated when the door is not closed properly. This protection reduces losses on organic products and significantly affects energy efficiency.

THE DIGITAL PROGRAMMER

thermostat allows you to easily, quickly and accurately determine the temperature inside the bar refrigerator cabin. It lowers the cost of operation, stabilizes the cooling value and increases the usefulness of the deposited products

LARGE SCALE OF COOLING

the device can work in the temperature range: 0 to +8 °C





VITROCERAMIC CONTACT GRILLS

A device for fat-free thermal processing. With its help, you can bake meat, fish, and vegetables, bake sandwiches or heat other foods. The grill has quick-heating panels, reaching maximum temperature in 3-4 minutes. Thanks to two thermostats it is possible to work on both cooking zones. Thanks to flat surfaces, components do not stick, and cleaning the device after its work is finished is very fast. The grill also has a built-in drip tray. The grill has a cooking option where the pot does not exceed a diameter of 220 mm. The maximum device temperature is 300°C.

The device is equipped with an additional crown „FAST AND CLEAN“ to prevent the spattering of fat during heat treatment and additio-

nally it accumulates heat and steam within the component. It speeds up processing and prevents excessive drying of the processed material. The space around the grill remains clean.

Standby: 3-4 minutes
Single zone dimensions: 250x250 mm

Przykładowa capacity:
- Panini – 120 pcs/h
- Tarts – 120 pcs/h
- Camembert – 180 pcs/h
- Steak – up to 40-60 pcs/h

NEW



PORCELAIN

TABLE ACCESSORIES

GLASSES

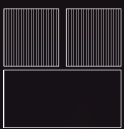
CUTLERY

BUFFET

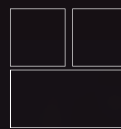
KITCHEN

CATERING

BAR



code	209127
type	smooth lower plate and grooved upper plates
dimensions	640x445x(H)245 mm
power/voltage	3,4 kW/230 V



code	209141
type	smooth upper and lower plates
dimensions	640x445x(H)245 mm
power/voltage	3,4 kW/230 V

QUARTZ TOASTER GN 1/1

This small toaster with great possibilities will be used in restaurants, bistros, catering, food trucks, cafes and pubs, guaranteeing a reduction in the preparation time and work in a minimum space. The device is noiseless, comfortable to use and emits little heat. In addition, it is characterized by an extraordinary speed of achieving readiness for work - several seconds of heating up to 300 °C. It has two separately defined heat treatment zones, each of which can accommodate GN 1/1. Smaller cookware can be used by placing them on the enclosed Scandinavian Heat Storage Grids. The Quartz Toaster is versatile: it allows you to grill, bake, caramelize, defrost, heat and keep food warm.

The advantage of the device is high heating efficiency - the thermal effect is focused on the product, while the air is not heated, it is not important to close the space, which makes it easier to control the baking condition.

code	264348
dimensions	685x396x(H)452 mm
power/voltage	4500 W/400 V



SCANDINAVIAN GRATE (2 PCS INCLUDED)

thickened steel bars
accumulating the heat
emitted by the radiators

TWO TWO-TRAY DIVIDED HEATING AREAS

the possibility of preparing
dishes with different
thermal preferences

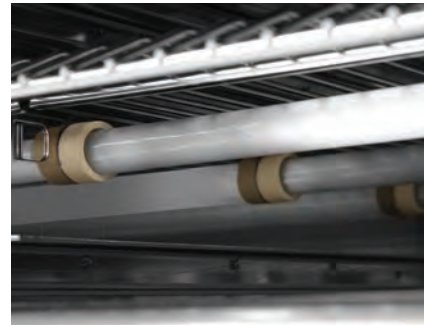
STAINLESS STEEL BODY BENT

a reduced number of welded
joints affects the durability of
the structure and gives it
an aesthetic appearance

HEATING ZONES PROGRAMMER

enables the intensification of
the heating power
(bottom/top heating)





9 POWERFUL QUARTZ PANELS

the device heats up instantly and is ready for operation



STEAM FAST

10 discharge nozzles on the left and right side of the body

INCREASED SLOTS

they strengthen the toasting of dishes, allow the use of GN containers up to 70 mm high

STEEL HEATING SCREENS

intensify the toasting of dishes - directing the rays to the bottom of the dishes

BASE SEPARATORS

the possibility of preparing dishes keep the device at a safe distance from the table top, preventing it from overheating

CYCLE PROGRAMMER

timer from 1 to 15 minutes or set it to the continuous mode for keeping meals warm or baking

BARMATIC OPEN TWO-STOREY TOASTING OVEN

NEW

OPEN OVEN is a two-story toasting oven with separate level control (up-down, zone 1-2). It is equipped with 6 durable radiators, thanks to which it guarantees the desired temperature almost immediately. The device does not require preheating, making it an economical model to maintain. Thanks to the installed control of the processing time, it is possible to maintain the repeatable quality of the dishes served.

The height of the baking zone on each floor is 60 mm, allowing the insertion of heat-resistant dishes with a height not exceeding 40 mm. The oven is equipped with crumb drawers. The product also has grates with dimensions of 376x243 mm.

The main application of open oven:

- baking in dishes
- free baking
- preheating
- baking frozen products
- maintaining the temperature of dishes
- toasting

Technological purpose:

- cafes
- bars
- restaurants in the buffet serving area
- kitchens - finishing, heating, and baking

code	209110
dimensions	525x305x(H)405 mm
power/voltage	3000 W/230 V



HEATING ZONES
PROGRAMMER

enables the intensification of
the heating power
(bottom/top heating)

6 DURABLE RADIATORS

- ready in less than a minute
- cooking meals in open dishes: 6-8 minutes
- quick baguette toasting - 90 pcs/h
- up to 360 pieces of regular toast

STAINLESS STEEL BODY BENT

a reduced number of welded joints affects the durability of the structure and gives it an aesthetic appearance

TWO TWO-TRAY DIVIDED HEATING AREAS

the possibility of preparing dishes with different thermal preferences

STEEL HEATING SCREENS

intensify the toasting of dishes
- directing the rays to the bottom of the dishes

BASE SEPARATORS

the possibility of preparing dishes keep the device at a safe distance from the table top, preventing it from overheating

CYCLE PROGRAMMER

timer from 1 to 15 minutes
or set it to the continuous mode
for keeping meals warm or baking

OXYGEN BARTENDING STATION

A collection of bar furniture that allows a wide range of configurations. A distinctive feature is the possibility of combining it with various types of refrigeration, washing and production equipment. The furniture is perfect for cocktail bars, cafes or wine rooms. Ergonomics. When designing, the opinions of leading bartenders from around the world were taken into account. Thanks to their suggestions, heights, depths, drip plates and overhangs were selected.

OXYGEN furniture is a breakthrough in the field of MODULAR workspace. All you need is an idea for a bar, and the furniture layout technology will guide you through the range of products to the final effect, which will be an optimally arranged front and back bar.

Why OXYGEN:

– **STRENGTH / DURABILITY** – An important role is played by the right mix of oxygen used when welding elements. It is O₂ that is the key to joint stability.

NEW



TABLE WITH A SINK AND SPACE
FOR DISHWASHER/FREEZER

MODULE FOR QUICK WORK
ON OXYGEN GLASS

- **OPEN FRAME** - this solution enables media connections to devices implemented in the furniture.
- **WORKING SURFACE** - 650 mm deep and set at 900 mm height is the most optimal working layout in the bar. This is the bartending standard used in most professional spaces of this type in the world. This enables an ergonomic position for people of different heights.
- **STANDARDIZATION** - internal dimensions allow the use of bartending equipment for refrigeration, washing and ice production.

This standardization makes it possible to easily assemble all units, taking into account circulation channels and other important aspects when creating a bar.

- **QUALITY - OXYGEN furniture** - made of austenitic chrome-nickel steel AISI304. The content of more than 18% chromium and 8% nickel blocks the oxidation of steel on its surfaces when in contact with moisture.



APERITIF OXYGEN BAR STATION

TABLE FOR BEER INSTALLATION OXYGEN



TABLE FOR BEER INSTALLATION OXYGEN

- The table allows a wide configuration range.
- Under it, 2x kegs of 30 l/4x kegs of 20 l (slim) with beer or a two-door bartender cooler will fit.
- A drip plate is used on top.
- The rear edge of the table ends at a height of 50 mm.

code 200018

dimensions 1000x650x(H)900 mm



CORNER BAR TABLE OXYGEN

- Corner table enabling modular continuation for bars in "L" or "U" configuration.
- The module is equipped with a drip plate.

code 200025

dimensions 650x650x(H)900 mm



MODULE FOR QUICK WORK ON OXYGEN GLASS

- Allows access to up to 100 barware.
- Easily sliding decks on which 3 baskets with glass are deposited.
- Quick access for the bartender, quick replenishment by the barback.
- The module does not contain baskets in the set.

code 200032

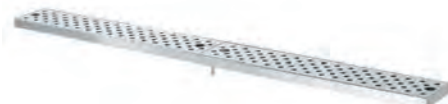
dimensions 600x650x(H)900 mm



OXYGEN BARTENDER ICEBOX

code 200162

dimensions 305x484x(H)367 mm



OXYGEN DRIP TRAY BAR

code 200469

dimensions 1000x100 mm



APERITIF OXYGEN BAR STATION

- Station is mainly used in bars with a smaller area, bars aperitif bars or clubhouses.
- It has a cargo for used tetra/pet/glass packaging and a large tank for mixed organic.
- Equipped with a sink with a sprinkler for vigorous rinsing of tools for bartending and humidifying beer glasses.
- An additional advantage is the sliding cutting board on the handrails, a gap with a waste chute is concealed.
- The station has 2 thermally insulated ice compartments with drainage and space for 5 GN 1/9 (cocktail toppings).
- In the front zone, you can fit up to 7 bottles of the most commonly used alcohol at the bar.
- The module does not include batteries and GN containers.

code	200049
dimensions	1000x650x(H)900 mm



OXYGEN SHORT BAR STATION

- The module does not include GN containers.

code	200148
dimensions	1000x650x(H)300 mm



TABLE WITH A SINK AND SPACE FOR DISHWASHER/FREEZER

- A module that complements the BOSTON bar stations or as an additional washing point in the bar.
- Equipped with a large sink with a sprinkler for vigorous rinsing of bartending tools and beer glass wetting, sliding board for cutting under which there is a gap with a waste chute.
- Large bin for organic or mixed waste with side window ejection.
- The module does not include a washbasin faucet.

code	200179
dimensions	1200x650x(H)900 mm



BOSTON BAR STATION

- Extensive thermal bath module that can be divided into 4 boxes (sour zone/crusher ice/cube ice/natural cold alcohol).
- Space for 8x GN 1/9 (cocktail extras), speed rack (handy shelf) for up to 12 bottles of alcohol, and 2x cargo for segregation of used packaging.
- The module does not include GN containers.

code 200445

dimensions 1000x650x(H)900 mm



BOSTON WASHING STATION

- A module that complements the Boston bar stations or is an additional washing point in the bar.
- Equipped with a large sink with a sprinkler for vigorous rinsing of bartending tools and wetting beer glasses, a sliding cutting board under which there is a gap with a waste chute.
- A large container for organic or mixed waste with a front drop-in window.
- The module does not include a washbasin faucet.

code	200438
dimensions	400x650x(H)900 mm

GENERAL INFORMATION

The prices, appearance and characteristics presented in the catalogue and in the price list don't constitute commercial offer within the meaning of the Civil Code. We reserve the right to enter prices changes, technical parameters and offered specifications without prior notification. We reserve the possibility of errors in descriptions and printing errors.

Pictures used in catalogue are for reference only. Some products have been shown in pictures with additional equipment not included in their composition. The right products available for sale can be different from those shown in the pictures.

Minimum qty for order placing is full casepack.

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TERMS OF WARRANTY

Detailed warranty conditions and list of products covered by warranty are available on request.

Claim of product should be reported directly to sales manager. Claim will be processed within 14 working days.

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CATERING

KITCHEN

BUFFET

CUTLERY

GLASSES

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