



2016 PRODUCT CATALOGUE





For the restaurant and food service industry, over 25 years **Kapp** has been one of the leader manufacturers of professional cookware and kitchen utensils.

Based in Izmir Turkey the company's facility is spread across 25.000 sq. Meters.

Manufacturing Equipment, Research and Development and Quality Testing Procedures are impressive infrastructure of **Kapp**.

Constant evaluation and expansion has always been the target for the company.

The unbeatable quality with **Life Time Guarantee** of **Impact Bonded and Induction Ready** pots and pans has made the brand, a reliable reference for all professionals involved in the restaurant and catering business.

Each year **Kapp** is expanding its range both in manufactured and complementary items.

Customer satisfaction is the major issue which is backed up with quality, fast response and performance.

Along with the distribution channels throughout Turkey **Kapp** is also distributed in 45 countries around the world from Europe to Middle and Far East, North and South Africa, United States and South America.



1

Cooking

09	Pressure Cooker
09	Perssure Cooker Lid
09	Silicone Seal
12	Stock Pots(Bistro Line)
13	Casseroles(Bistro Line)
14	Shallow Stew Pan(Bistro Line)
14	Sauce Pan(Bistro Line)
15	Fry Pan(Bistro Line)
15	Lids (Bistro Line)
18	Stock Pots(Exclusive Line)
19	Casseroles(Exclusive Line)
20	Sauce Pan(Exclusive Line)
21	Lids (Exclusive Line)
21	Colander (Exclusive Line)
22	Pasta Colander Set
23	Couscous Set
24	Wide Shallow Pots w/Lid
25	Wide Shallow Pan
26/27	Roasting Pans
29	Cast Iron Pots
30	Roasting Pan Ipinium
32/34	Pans Stainless Steel
36	Pans Ceramic
37	Pans Aluminium Non Stick
38	Pans Carbon Steel (Heavy Duty)
39/40	Pans Carbon Steel
41/43	Pans Cast Iron



2

Preparing

46/47	GN Food Pans
48/49	GN Food Pans Perforated
50/51	GN Food Pans w/Handle
52	GN Food Pan's Lids
53/54	Food Pans
55	GN Equipments
57	GN Pans Melamine
59	GN Pans Polycarbonate
61	PC Square Food Storage Containers
62	PP Storage Contaiers
63	ABC Containers
64	Turning Slicers
65	Mandolines
66	Slicers
67	Food Mills
67	Can Opener
67	Hamburger Press
68	Thermometers
69/71	Preparing Utensils
72	Calibrated Bowls
73	Colanders
74/75	Kitchen Utensils
76	Strainers/Skimers
77	Whisks
78/81	Spatulas
83	Polyethylene Cutting Boards
84/89	Knives
89	Knife Sterilizer



3

Pastry

92/93	Mould Non-stick
94/95	Silicone Moulds Silikomart
96/98	Silicone Moulds
99	S/S Moulds
100/103	Pastry Equipments
103	Aluminium Trays
104/105	Spatulas



4

Serving

108	Display Trays
109	Self Services
110	Ladles
110	Skimmers
111	Spoons
111	Meat Forks
112	Serving Spatulas
113	Serving Set
114	SiliconeServing Equipments
115	Serving Tongs
116	Silicone Serving Tongs
116/117	Tongs
117	Fish Lifter
118	Rice Scoop
118	Ice Cream Spoon
118	Spoon/Ladle Rest
118	French Fries Shovel
119	Sauce Dispensers
119	Sauce Bottle
119	Pouring Container



5

Open Buffet

122/127	Chafing Dish Lux
128/132	Chafing Dish Premium
133	Induction Equipments
134/138	Chafing Dish Deluxe
139	Chafing Dish Bulit-In
140/141	Chafing Dish
141	Soup Tureen
141	Sauce Tureen
142	Chafing Dish Food Pans
143	Serving set
144	Chafing Dish Equipments
145/147	Dispensers
148	Open Buffet Plates
149	Head lamps
151	Open Buffet Units
152	Buffet Service Stands
153	Buffet Service Elevators
154	Display Stands w/Cooler
155	Buffet Service Display Stands
156	Melamine Displays
157	Buffet Service Stands
158/160	Melamine Display Plates
161	S/S Bowls
162	Display Trays
163	Bowls
165	Bread Baskets



6 Table-Top



- 168 | Salt&Pepper Sets
- 169 | Condiment Sets
- 169 | Jar Set
- 171/172 | Table-Top Items
- 173 | Bowls
- 174 | Bread Baskets
- 175 | Ashtrays

8 Bar

- 188 | Ice Bucket
- 188 | Bottle Coolers
- 190 | Champagne-Wine Bucket
- 191 | Champagne Bucket Stands
- 191 | Bottle Stand
- 191 | Wine Bucket Table Stand
- 192 | Punch Bowls
- 192 | Cocktail Shaker
- 192 | Ice Crusher
- 193 | Bar Equipments
- 194 | Appetizer Displays
- 195 | Ashtrays



7 Beverage

- 178 | Juice Cooler
- 179 | Cooler & Dispenser
- 179 | Hot Chocolate Dispenser
- 180 | Granita & Ice Slush Dispenser
- 180 | Ice Slush Dispenser
- 181/182 | Dispensers
- 183 | Orange/Pomegranate Juicer
- 183 | Citrus Juicer
- 183 | Tea Makers
- 184 | Beverage Server
- 184 | French Press
- 184 | Glass Mug
- 184 | Milk/Tea Pot
- 185 | Polycarbonate Glasses



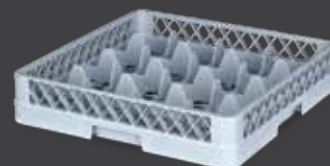
9 Kitchen Appliances

- 198/201 | Blenders
- 202/206 | Vegetable Cutters
- 207 | Cheese Grater
- 210/213 | Slicers
- 214/215 | Planet Mixers
- 216/217 | Bone Saws
- 218 | Vacuum Packaging Machines
- 220/221 | Soft Cookers
- 222 | Microwave Ovens
- 223 | Conveyor Toasters
- 224 | Induction Cookers
- 225 | Buffet Plates
- 226/228 | Beverage Blenders
- 228 | Beverage Mixer
- 229 | Citrus Juicers
- 230/231 | Ice Crushers



11 Dish Washing

- 250 | Racks
- 251 | Extenders
- 252 | Pre-Wash
- 253 | Rubbish Bin
- 253 | Sink



10 Carrying

- 234 | Carrying Containers
- 235 | Portable Food Containers
- 236/237 | Thermoboxes
- 238/239 | Service Trolleys
- 240/242 | Carrying Trolleys
- 243 | SDX Thermoboxes
- 245/247 | Perforated Shelves

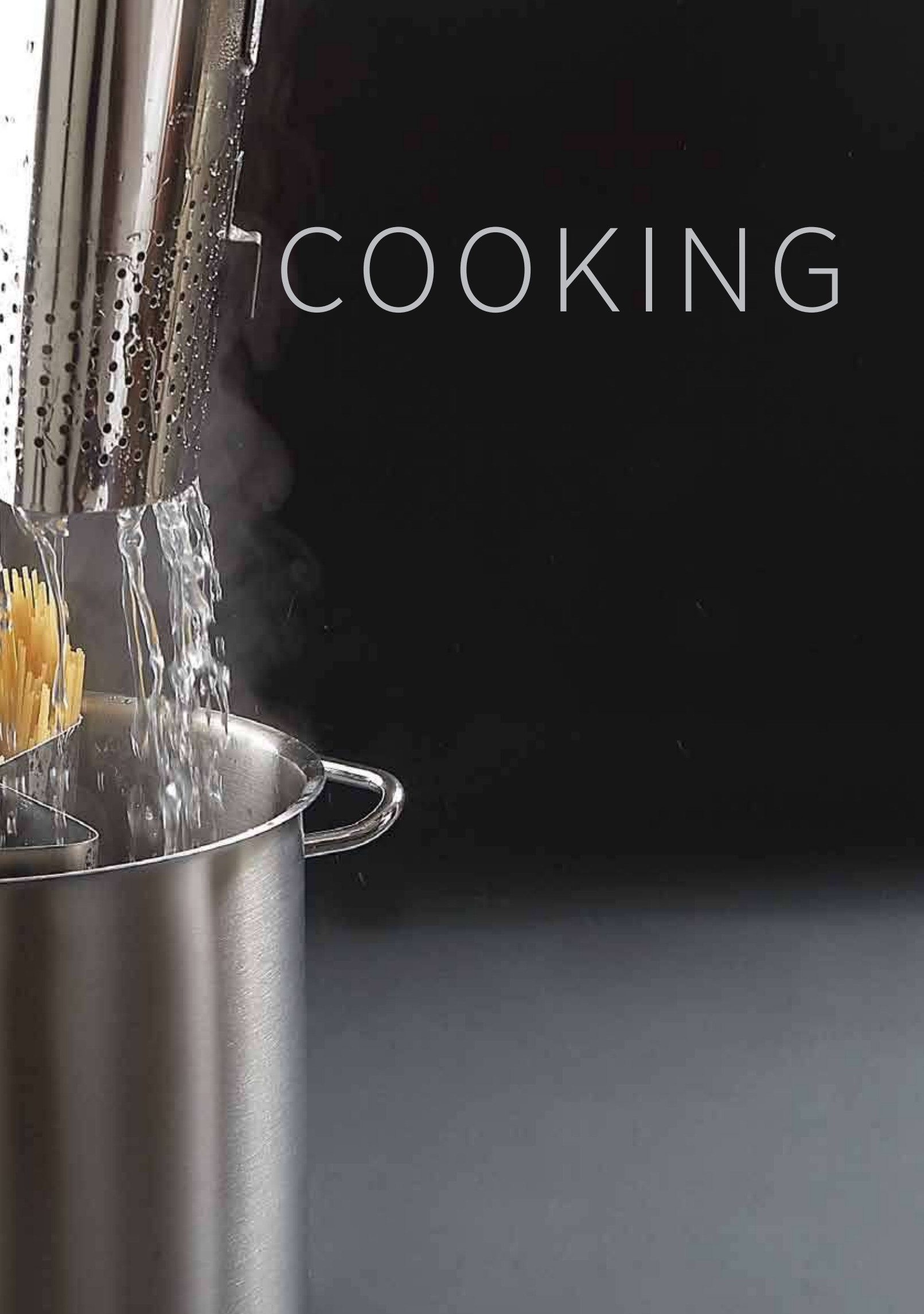
Alphabetical Index

254-256

Numerical Index

257-264





COOKING

TECHNICAL SPECIFICATIONS

Made of high-quality, robust 18/10 stainless steel pots and pans are designed for long run in hard conditions of Professional Kitchens.

Three layers base of each product is compressed with the IMPACT BONDING* method at a high pressure which results with the non separable layers and even heat distribution.

Handles are tack welded up to 10 points for the strongest holding.

Easy to grasp stainless steel stay-cool handles

Extra helper handling at sizes over Q 32, a special design for Professional use only.

Suitable to all kind of stove tops including induction*

Dishwasher safe

- KAPP stands out with “IMPACT BONDED” three layer sandwich bottom in all lines and sizes.
- KAPP is the only brand which offers “induction ready” cookware in ALL sizes.

DESIGN

- Perfect balance and ergonomoy
- Pure sophistication
- Perfectionist approach in every single detail

QUALITY

KAPP products are extremely robust. Tried and tested up to the highest standards. By leveraging our strengths in product design, packaging and distribution; we provide unique, innovative solutions for Professional Kitchens.

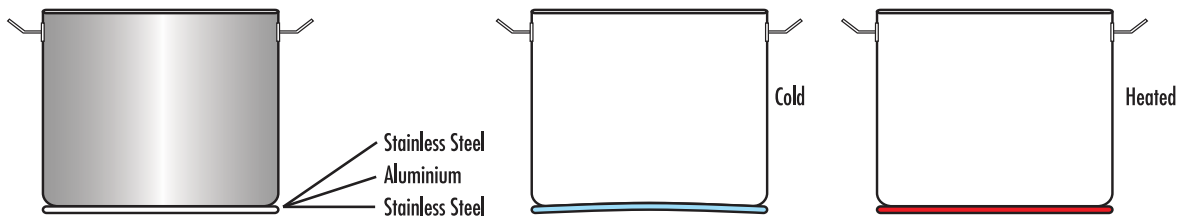
KAPP products are manufactured by means of attentive production processes and only delivered after strict quality controls.

All the procedures are monitored by our Quality Management System which is certified by TUV, GOST, HACCP and CE internationally.

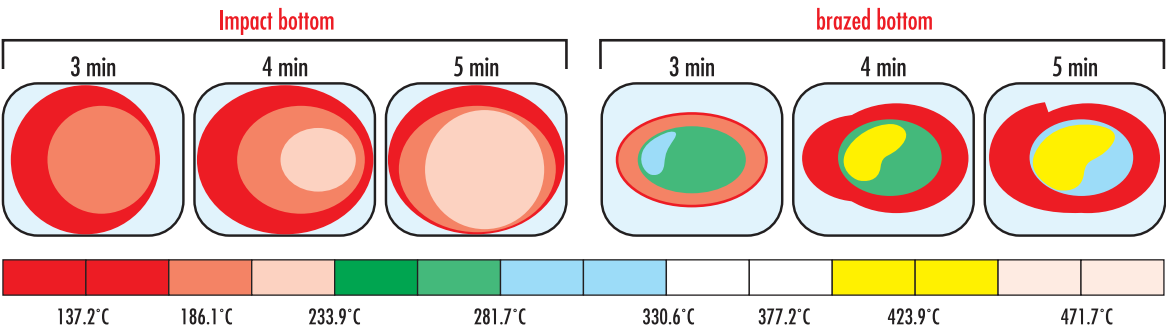
“The Great Lake Culinary Institute Laboratories” in USA, tested and approved our quality and classified KAPP products within the best quality product ranges in the world.



Three layer base of each pot is compressed with "IMPACT" method at a pressure of 2500 tons.



IMPACT BONDING + INDUCTION READY
IMPACT BONDED BOTTOMS COOKS BEST. CERTIFIED NATIONAL INDEPENDENT TEST RESULT



- Forged to bond by press over 2500 tons.
- Purity of aluminium over 95%.
- Over 99% of bonding between 3 layered bottom

- Brazed to bond by brazing machine.
- Purity of aluminium normal.
- Over 55% of bonding between 3 layered bottom

Excellent
Even cooking
Even temperature
Easy to clean

Food sticks and burn
Uneven temperature
Difficult to clean

Food sticks and burn
Higher heat
Extremely uneven
Very difficult to clean
Probably will damage the pan



Safety Valve



Steam Release



- 4 Independent Safety Valves for Security
- Innovative Lid with Easy to Use Locking System
- Impact Bonded Sandwich Bottom
- Fast and Efficient Heat Distribution
- Heat Resistant Side Handles
- 18/10 Stainless Steel
- Easy Cleaning With Removable Lid Attachments

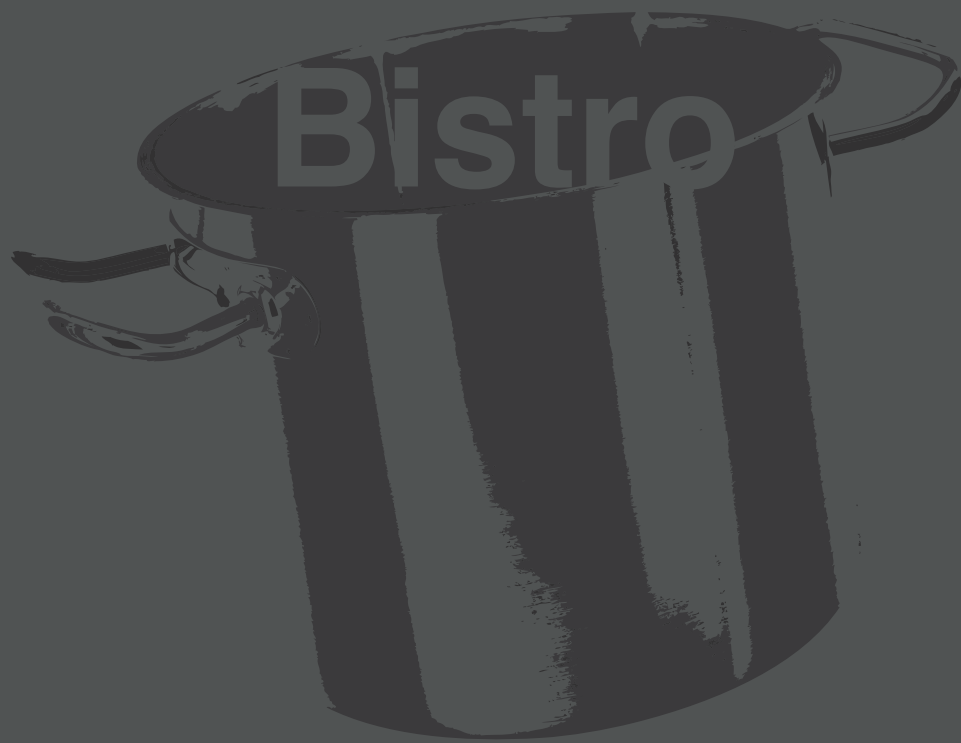


09

Pressure Cooker

Code	Øxh (cm)	Lt
32383219	32x19	15
32383223	32x23	18
32383230	32x30	23

Code	Model	Ø (cm)
35700032	Pressure Cooker Lid	32
35700154	Silicone Seal	32





Bistro Line

Lids (18/0)

0.60 mm-0.80 mm body thickness

4-5 mm bottom thickness (all according to the size)

Professional handles (closed ends+flanged+heat resistant)

Impact bonded,sandwich bottom

All sizes suitable for induction

Satin finishing

Limited sizes



► Jumbo Stock Pot

Code	Øxh (cm)	Lt
30151616	16x16	3,0
30152020	20x20	6,0
30152424	24x24	10,5
30152828	28x28	17,2
30153232	32x32	25,7



► Stock Pot

Code	Øxh (cm)	Lt
30151615	16x14,5	2,9
30152017	20x17	5,3
30152419	24x19,5	8,8
30152823	28x23	14,2
30153228	32x27,5	22,1
30153629	36x29	29,5
30154528	45x28	44,0
30155030	50x30	58,0



Code	Øxh (cm)	Lt
30151611	16x11	2,0
30151812	18x12	3,0
30152013	20x13	4,1
30152415	24x15	7,0
30152817	28x17	11,0
30153219	32x19	15,0
30153622	36x22	23,0
30154025	40x25	32,0
30154522	45x22	35,0



13

Code	Øxh (cm)	Lt
30151607	16x7	1,4
30151808	18x8	2,0
30152009	20x9	3,0
30152411	24x10,5	5,0
30152812	28x12	7,4
30153215	32x15	12,1
30153617	36x17	17,3
30154019	40x19	25,0
30155020	50x20	39,3



► Shallow Stew Pan

Code	Øxh (cm)	Lt
30152807	28x7	4,3
30153208	32x7,5	6,0
30153608	36x8	8,1
30154008	40x8	10,0



► Sauce Pan

Code	Øxh (cm)	Lt
30150008	16x11	2,2
30150004	18x12	3,1
30150005	20x13	4,0
30150006	24x15	7,0
30150020	28x17	11,0
30150030	32x15	12,1
30150015	16x7	1,4
30150018	18x8	2,0
30150017	20x9	3,0
30150014	24x10,5	5,0

*Ø28, Ø32 w/helper handle



► Fry Pan

Code	Øxh (cm)	Lt
30152004	20x5	1,4
30152405	24x5,5	2,0
30152806	28x6	3,0
30153206	32x7	5,0
30153606	36x7	8,1
30154007	40x8	10,1



15

► Lids

Code	Øxh (cm)
30110016	16
30110018	18
30110020	20
30110024	24
30110028	28
30110032	32
30110036	36
30110040	40
30110045	45
30110050	50





Exclusive Line

Stainless steel (18 /10)

Lids (18/10)

0.80 mm-1.20 mm body thickness

5-8 mm bottom thickness (all according to the size)

Professional type handles(closed ends+flanged+heat resistant)

Impact bonded,sandwich bottom

All sizes suitable for induction including 60 cm

Satin finishing

► Jumbo Stock Pot

Code	Øxh (cm)	Lt
30311616	16x16	3,0
30312020	20x20	6,3
30312424	24x24	10,5
30312828	28x28	17,2
30313030	30x30	21,2
30313231	32x32	26,0
30313635	36x36	36,6
30314038	40x40	50,0
30314544	45x45	70,0
30315050	50x50	100,0
30316055	60x55	155,4



► Stock Pot

Code	Øxh (cm)	Lt
30311615	16x14,5	2,9
30312017	20x17	5,3
30312419	24x19,5	8,8
30312823	28x23	14,2
30313024	30x24	17,0
30313228	32x27,5	22,1
30313629	36x29	29,5
30314032	40x32	40,0
30314528	45x28	44,0
30315030	50x30	58,0
30316035	60x35	99,0



► Deep Casseroles

Code	Øxh (cm)	Lt
30311611	16x11	2,0
30311812	18x12	3,0
30312013	20x13	4,1
30312214	22x14	5,0
30312415	24x15	7,0
30312817	28x17	11,0
30313020	30x20	14,1
30313219	32x19	15,0
30313622	36x22	23,0
30314025	40x25	32,0
30314522	45x22	35,0
30316025	60x25	70,0



► Shallow Casseroles

Code	Øxh (cm)	Lt
30311607	16x7	1,4
30311808	18x8	2,0
30312009	20x9	3,0
30312210	22x9,5	3,6
30312411	24x10,5	4,7
30312613	26x13	6,5
30312812	28x12	7,4
30313015	30x12	10,6
30313215	32x15	12,1
30313617	36x17	17,3
30314019	40x19	25,0
30315019	50x20	39,3



► Shallow Stew Pan

Code	Øxh (cm)	Lt
30312807	28x7	4,3
30313208	32x7,5	6,0
30313608	36x8	8,1
30314008	40x8	10,0
30314510	45x10	15,9
30315010	50x10	20,0
30316010	60x10	28,3



► Deep Sauce Pan

Code	Øxh (cm)	Lt
30380008	16x11	2,2
30380004	18x12	3,1
30380005	20x13	4,1
30380019	22x14	5,3
30380006	24x15	6,8
30380020	28x17	10,5
30380021	30x12	8,5
30380030	32x15	12,1

*ø28, Ø30, Ø32 W/helper Handle



► Shallow Sauce Pan

Code	Øxh (cm)	Lt
30380007	12x6	0,7
30380010	14x7	1,1
30380015	16x7	1,4
30380018	18x8	2,0
30380017	20x9	2,8
30380016	22x9,5	3,6
30380014	24x10,5	4,7
30380027	26x13	6,5



► Colander Sauce Pan

Code	Øxh (cm)
31380005	20x13
31380006	24x15
31380020	28x17



► Lids

Code	Ø (cm)
30210112	12
30210114	14
30210116	16
30210118	18
30210120	20
30210122	22
30210124	24
30210126	26
30210128	28
30210130	30
30210132	32
30210136	36
30210140	40
30210145	45
30210150	50
30210160	60



21

► Colander

Code	Øxh (cm)
30423609	36x9
30423812	38x12
30424512	45x12
30425012	50x12
30426012	60x14
30427014	70x14
30428016	80x14





► Pasta Colander Set

Code	Dimensions (cm)	Capacity (Lt)
36312420	(w/3 Colanders)	8,0
36313623	(w/4 Colanders)	22,4
36314026	(w/4 Colanders)	32,0

22



► 1/4-Segment Pasta Colander

Code	Description
36302420	Suitable for 24x19,5 Pot
36303623	Suitable for 36x22 Pot
36304026	Suitable for 40x25 Pot

► Couscous Set w/Lid

Code	Øxh (cm)	Capacity (Lt)
35614032	A 40x24 B 32x32	30,0
35615040	A 50x24 B 40x40	47,0
35616045	A 60x24 B 45x45	67,8
35616050	A 60x24 B 50x50	67,8



23

► Couscous Colander

Code	Øxh (cm)
35664032	40x24
35665040	50x24
35666045	60x24



► Wide Shallow Pots w/Lid

Code	Øxh (cm)	Lt
30013015	30x15	13
30013615	36x15	16
30013620	36x20	21
30013820	38x20	24
30014017	40x17	24
30014520	45x20	29
30015020	50x20	36
30015520	55x20	40
30016020	60x20	45
30016025	60x25	65
30016525	65x25	75
30017030	70x30	108
30018030	80x30	136
30019030	90x30	166
30010035	100x35	258
30011035	110x35	289



Lids

Code	Ø (cm)
30210300	30
30210360	36
30210380	38
30210400	40
30210450	45
30210500	50
30210550	55
30210600	60
30210650	65
30210700	70
30210800	80
30210900	90
30210100	100
30210110	110



Wide Shallow Pan w/o Lid

Code	Øxh (cm)	Lt
30323008	30x8	5,0
30323609	36x9	9,0
30323812	38x12	13,5
30324012	40x12	15,7
30324512	45x12	19,0
30325012	50x12	23,0
30326014	60x14	34,0
30327015	70x14	53,5
30328016	80x16	73,0



► Roasting Pan w/Clip-on Cover

Code	Dim.(cm)
30714565	40x60x5
30714568	40x60x8
30714561	40x60x10
30715705	50x70x5
30715708	50x70x8
30715710	50x70x10



► Tapered Roasting Pan

Code	Dim.(cm)
30704565	40x60x5
30704568	40x60x8
30704561	40x60x10
30705705	50x70x5
30705708	50x70x8
30705710	50x70x10



26

▶ Round Roasting Pan (S/S)

Code	Øxh (cm)
30703805	38x5
30704505	45x5
30705005	50x5
30706005	60x5



► Aluminium Pizza Tray

Code	Ø (cm)
43010018	18
43010020	20
43010022	22
43010024	24
43010026	26
43010028	28
43010030	30
43010032	32
43010040	40





▶ Aluminium (Nonstick)

Code	Dim.(cm)	Model
50033526	35,5x26,5x7,8	Roasting Pan
50034030	40x30x8,0	Roasting Pan
50034535	45x35x8,0	Roasting Pan
50033626	35,5x25,5x8,5	Pan Wire
50033525	35x25,5x11	Pan Wire
50034532	45x32x10,5	Pan Wire



27

▶ Enamel Coated

Code	Dim.(mm)	Model	Lt
31811020	530x325	1/1-20	2,5
31811040	530x325	1/1-40	5,0
31811065	530x325	1/1-65	9,0

▶ Ceramic Coated (Steel)

Code	Dim.(mm)	Model	Lt
31911020	530x325	1/1-20	2,5
31921020	650x530	2/1-20	5,0



▶ Nonstick GN (Stainless)

Code	Dim.(mm)	Model	Lt
31311020	530x325	1/1-20	2,5
31321020	650x530	2/1-20	5,0

▶ Nonstick GN (Aluminium)

Code	Dim.(mm)	Model	Lt
31311030	530x325	1/1-20	2,5
33121030	650x530	2/1-20	5,0



- Triple enamel coating that ensures hygiene
- Vapor binding cover, prevents the loss of vitamins and minerals
- It absorbs heat rapidly and protects it for a long time
- Also good for food presentation at buffets
- Energy saving is provided by perfect thermal conductivity and balanced heat distribution
- Cut and scratch resistant surface provides the convenience of using metal equipments
- Suitable for all kinds of energy hobs and ovens
- Non – stick, easy to clean



► Mini Pot

Code	Model	Lt	Ø (cm)
48011110	Pot	0,35	10
48013110	Wooden Base for 1 Pot		
48014110	Wooden Base for 3 Pot		



► Pot

Code	Model	Lt	Ø (cm)
48011120	Pot	2,56	20
48013120	Wooden Base		
48011124	Pot	4,93	24
48013124	Wooden Base		
48011128	Pot	6,80	28
48013128	Wooden Base		



► Shallow Pot

Code	Model	Lt	Ø (cm)
48011424	Pot	2,40	24
48013424	Wooden Base		
48011428	Pot	3,40	28
48013428	Wooden Base		



► Elliptical Pot

Code	Model	Lt	Dim.(cm)
48011533	Pot	5,00	34x15
48013533	Wooden Base		



Ipinium® Roasting Pans

- Patented aluminum alloy & high class non stick coating
- Oil free - healthier & juicier cooking
- Faster cooking
- Also recommended for bread baking
- Optimal retention and heat transmission
- Easy cleaning
- Dish washer safe

*Patented



30

1/1

Code	Dim. (mm)	Model
11151120	530x325	1/1 - 20
11151140	530x325	1/1 - 40
11151160	530x325	1/1 - 60

 $\frac{1}{2}$

Code	Dim. (mm)	Model
11151220	325x365	1/2 - 20
11151240	325x365	1/2 - 40
11151260	325x365	1/2 - 60

 $2/3$

Code	Dim. (mm)	Model
11152320	354x325	2/3 - 20
11152340	354x325	2/3 - 40
11152360	354x325	2/3 - 60

 $\frac{1}{3}$

Code	Dim. (mm)	Model
11151320	325x176	1/3 - 20
11151340	325x176	1/3 - 40
11151360	325x176	1/3 - 60

 $\frac{1}{6}$

Code	Dim. (mm)	Model
11151660	176x162	1/6 - 60

Grill Grid

Code	Dim. (mm)	Model
11150011	530x325	1/1

Stainless Steel Pans

- Stainless Steel 18/10 body
- Heat Resistant Stainless Steel Professional Handles
- Impact bonded sandwich bottom
- Multiple size options for various cooking
- Even Heat Distribution
- Satin Finishing





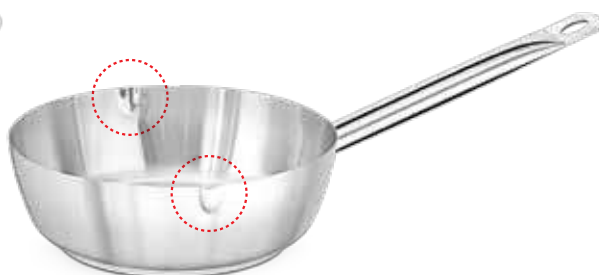
Paella Pan

Code	Øxh(cm)	Lt
30362004	20x5	1,6
30362405	24x5,5	2,5
30362806	28x6	3,7
30363207	32x6,5	6,0
30363608	36x7,5	8,1
30364008	40x8	10,1



Saute Pan

Code	Øxh (cm)	Lt
30452004	20x5,0	1,6
30452405	24x5,5	2,5
30452805	28x6,0	3,7
30453207	32x7,5	6,0
30453606	36x8,0	8,1



Conical Saute Pan

Code	Øxh (cm)	Lt
30431606	16x6	0,75
30431806	18x6,5	1,0
30432006	20x7	1,9
30432406	24x8	2,5

Conical Saute Pan w/Double Spouts

Code	Øxh (cm)	Lt
30351606	16x6	0,75
30351806	18x6,5	1,0
30352007	20x7	1,9
30352408	24x8	2,5



* Ø 32, Ø 36, Ø 40 W/helper Handle

Non-stick Coated Conical Saute Pan

Code	Øxh (cm)	Lt
30331605	16x6	0,75
30331805	18x6,5	1,0
30332005	20x7	1,9
30332405	24x8	2,5

Non-stick Coated Fry Pan

Code	Øxh (cm)	Lt
30342004	20x5	1,6
30342405	24x5,5	2,5
30342805	28x6	3,7
30343207	32x7	6,0
30343608	36x7	8,1

* Not suitable for induction

Sauce Pans (Exclusive Line) ● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ●



► Deep Sauce Pan

Code	Øxh (cm)	Lt
30380008	16x11	2,2
30380004	18x12	3,1
30380005	20x13	4,1
30380019	22x14	5,3
30380006	24x15	6,8
30380020	28x17	10,5
30380021	30x12	8,5
30380030	32x15	12,1

► Shallow Sauce Pan

Code	Øxh (cm)	Lt
30380007	12x6	0,7
30380010	14x7	1,1
30380015	16x7	1,4
30380018	18x8	2
30380017	20x9	2,8
30380016	22x9,5	3,6
30380014	24x10,5	4,7
30380027	26x13	6,5



► Colander for Sauce Pan

Code	Øxh (cm)
31380005	20x13
31380006	24x15
31380020	28x17



Ceramic Coated Aluminum Pans

- Latest in Non Stick Technology
- Eco Friendly: PFOA Free
- Excellent Heat Conductivity compared to traditional non stick materials
- Does not deteriorate due to dry heating of pans
- Induction Compatible
- Easy to Clean Surfaces
- Hygienic



Fry Pan

Code	Øxh (cm)
50042005	20x4,5
50042405	24x5
50042806	28x5,8
50043206	32x6

Creppe Pan

Code	Øxh (cm)
50042502	25x2
50042802	28x2



Wok Pan

Code	Øxh (cm)
50042407	24x6,5
50042807	28x7,0
50043008	30x8



Aluminum Non Stick Pans (Platinum Teflon)

- Made from Special 3003 alloy aluminium
- Stay Cool Stainless Steel Pipe Handles with professional riveting fixing
- Made for Avid Chefs who demand Quality
- Eco Friendly: PFOA Free
- Not suitable for induction



CERAMIC



ELECTRIC



GAS



DISHWASHER



Fry Pan

Code	Ø (cm)
12021020	20
12021024	24
12021028	28
12021032	32
12021036	36
12021040	40

37



Creppe Pan

Code	Ø (cm)
12123024	24
12123028	28



Wok Pan

Code	Ø (cm)
12144024	24
12144028	28
12144030	30

Carbon Steel Pans (Heavy Duty)

- This high quality, carbon steel pan is suitable for searing, as its thickness allows for long re-heating at high temperatures
 - Steel cookware achieves and maintains both very low and very high temperatures, making these pans a highly effective and versatile cooking piece
 - This pan has a flat iron handle affixed with rivets
 - The 1/8" (3mm) thickness is uniform throughout the pan
 - Suitable for induction
- 

CERAMIC



ELECTRIC



INDUCTION



GAS



DISHWASHER



Fry Pan

Code	Ø (cm)	Thickness (mm)
50050020	20	3,0
50050024	24	3,0
50050028	28	3,0
50050032	32	3,0

Wok Pan

Code	Ø (cm)	Thickness (mm)
50051032	32	3,0



Blinis Pan

Code	Ø (cm)	Thickness (mm)
50050012	12	2

Bamboo Base w/High Heat Magnet

Code	Ø (cm)
50010001	12

Carbon Steel Pans Non Stick Coated

- Non Stick Coated to control rust
- Perfect for seasoning and searing meats
- Professional Riveted Flat Steel Handles for easy handling
- Long Lasting
- Induction Compatible



Fry Pan

Code	Ø (cm)
50010226	26
50010230	30
50010234	34



Paella Pan

Code	Ø (cm)
50010022	22
50010026	26
50010030	30
50010034	34

39



Creppe Pan

Code	Ø (cm)
50010024	24
50010028	28



Silicone Cover for Handle

Code
50010000

Carbon Steel Pans Non Stick Coated ●●●●●●●●●●



► Wok Pan w/Wooden Handle

Code	Ø (cm)
50018024	24
50018026	26
50018030	30

► Square Grill

Code	Dim.(cm)
50012424	24x24
50012828	28x28





Cast Iron Pans

- Good for meat searing
- Triple enamel coating that ensures hygiene
- It absorbs heat rapidly and protects it for a long time
- Also good for food presentation at buffets
- Energy saving is provided by perfect thermal conductivity and balanced heat distribution
- Cut and scratch resistant surface provides the convenience of using metal equipments
- Suitable for all kinds of energy hobs and ovens
- Non - stick, easy to clean



Fajita Pan

Code	Model	Dim.(cm)
48011824	Pan	18,5x24,5
48021824	Wooden Base	
48011529	Pan	15x29,5
48021529	Wooden Base	

Fish Pan

Code	Model	Dim.(cm)
48011524	Pan	15x24,5
48021524	Wooden Base	

41



Iron Sheet Roasting Pan

Code	Model	Ø (cm)
48018020	Pan	20
48028020	Wooden Base	
48018028	Pan	28
48028028	Wooden Base	

Pizza-Creppe-Pancake Pan

Code	Model	Ø (cm)
48011220	Pan	20
48021220	Wooden Base	
48011227	Pan	28
48021228	Wooden Base	

Grill Tray Pan

Code	Model	Dim.(cm)
48012230	Pan	22x30
48022230	Wooden Base	
48012640	Pan	26x40
48022640	Wooden Base	



[illegible]

Mini Grill Pan

Code	Model	Dim.(cm)
48011522	Pan	15x22
48021522	Wooden Base	

42



Semi Grill/Semi Flat Pan

Code	Model	Dim.(cm)
48002632	Pan	26x32
48022732	Wooden Base	



Ribbed Frying Pan

Code	Model	Ø (cm)
480 11224	Pan	24
48013224	Wooden Base	
480 11228	Pan	28
48013228	Wooden Base	



Frying Pan

Code	Model	Ø (cm)
480 11324	Pan	24
48013324	Wooden Base	
480 11328	Pan	28
48013328	Wooden Base	



French Omlette Pan

Code	Model	Ø (cm)
480 11322	Pan	22
48013322	Wooden Base	



43



Ribbed Skillet

Code	Model	Dim.(cm)
480 32632	Pan	26x32
48042632	Wooden Base	



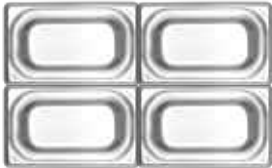
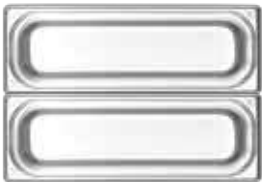
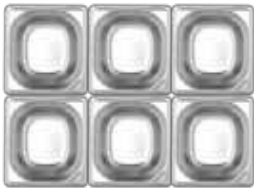
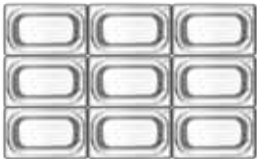


PREPARING

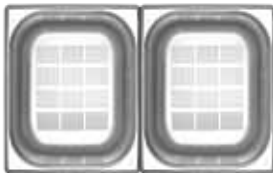




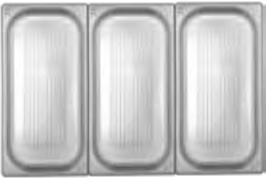
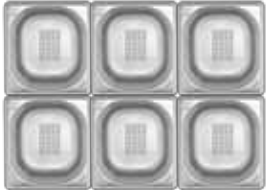
GN Food Pans				
		Code	Depth (mm)	Lt
	2/1 650x530	31021010	10	2,5
		31021020	20	5,0
		31021040	40	10,0
		31021065	65	18,5
		31021100	100	28,5
		31021150	150	42,5
		31021200	200	57,5
	1/1 530x325	31011010	10	1,25
		31011020	20	2,5
		31011040	40	5,0
		31011065	65	9,0
		31011100	100	14,0
		31011150	150	21,0
		31011200	200	28,0
	2/3 354x325	31023020	20	1,5
		31023040	40	3,0
		31023065	65	5,5
		31023100	100	9,0
		31023150	150	13,0
		31023200	200	18,0
			1/2 325x265	31012020
31012040	40			2,0
31012065	65			4,0
31012100	100			6,5
31012150	150			9,5
31012200	200			12,5
	1/3 325x176			31013020
		31013040	40	1,5
		31013065	65	2,5
		31013100	100	4,0
		31013150	150	5,7
		31013200	200	7,8

GN Food Pans				
		Code	Depth (mm)	Lt
	1/4 265x162	31014020	20	0,5
		31014040	40	1,0
		31014065	65	1,8
		31014100	100	2,8
		31014150	150	4,0
		31014200	200	5,5
	2/4 530x162	31024020	20	0,5
		31024040	40	1,3
		31024065	65	2,3
		31024100	100	5,2
	2/8 325x132	31028065	65	1,0
		31028100	100	2,0
	1/6 176x162	31016065	65	1,0
		31016100	100	1,6
		31016150	150	2,4
		31016200	200	3,4
	1/9 176x108	31019065	65	0,6
		31019100	100	1,0



Perforated GN Food Pans			
		Code	Depth (mm)
	2/1 650x530	30921020 30921040 30921065 30921100 30921150 30921200	20 40 65 100 150 200
	1/1 530x325	30911020 30911040 30911065 30911100 30911150 30911200	20 40 65 100 150 200
	2/3 354x325	30923020 30923040 30923065 30923100 30923150 30923200	20 40 65 100 150 200
	1/2 325x265	30912020 30912040 30912065 30912100 30912150 30912200	20 40 65 100 150 200

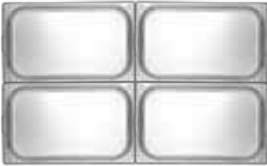


Perforated GN Food Pans		Code	Depth (mm)
	1/3 325x176	30913020	20
		30913040	40
		30913065	65
		30913100	100
		30913150	150
		30913200	200
	1/4 265x162	30914020	20
		30914040	40
		30914065	65
		30914100	100
		30914150	150
		30914200	200
	1/6 176x132	30916065	65
		30916100	100
		30916150	150
		30916200	200



GN Food Pans w/Handle				
		Code	Depth (mm)	Lt
	2/1 650x530	31121065	65	18,5
		31121100	100	28,5
		31121150	150	42,5
		31121200	200	57,5
	1/1 530x325	31111065	65	9,0
		31111100	100	14,0
		31111150	150	21,0
		31111200	200	28,0
	2/3 354x325	31123065	65	5,5
		31123100	100	9,0
		31123150	150	13,0
		31123200	200	18,0
	1/2 325x265	31112065	65	4,0
		31112100	100	6,5
		31112150	150	9,5
		31112200	200	12,5



GN Food Pans w/Handle		Code	Depth (mm)	Lt
	1/3 325x176	31113065	65	2,5
		31113100	100	4,0
		31113150	150	5,7
		31113200	200	7,8
	1/4 265x162	31114065	65	1,8
		31114100	100	2,8
		31114150	150	4,0
		31114200	200	5,5
	1/6 176x162	31116065	65	1,0
		31116100	100	1,6
		31116150	150	2,4
		31116200	200	3,4





Standard

Code	Model	Øxh (mm)
31921530	2/1	650x530
31911325	1/1	530x325
31923325	2/3	354x325
31924300	2/4	530x162
31928300	2/8	325x132
31912265	1/2	325x265
31913176	1/3	325x176
31914162	1/4	265x162
31916162	1/6	176x162
31919108	1/9	176x108

Lid w/Handle Hole

Code	Model	Øxh (mm)
32100021	2/1	650x530
32100011	1/1	530x325
32100023	2/3	354x325
32100012	1/2	325x265
32100013	1/3	325x176
32100014	1/4	265x162
32100016	1/6	176x162

Lid w/Ladle Hole

Code	Model	Øxh (mm)
32100121	2/1	650x530
32100111	1/1	530x325
32100123	2/3	354x325
32100112	1/2	325x265
32100113	1/3	325x176
32100114	1/4	265x162
32100116	1/6	176x162



Lid w/Hermatic Seal

Code	Model	Øxh (mm)
31923311	1/1	530x325
31923312	1/2	325x265
31923313	1/3	325x176
31923314	1/4	265x162

PC Lid w/Hermatic Seal

Code	Model	Øxh (mm)
46011011	1/1	530x325
46011012	1/2	325x265

PC GN Lid

Code	Model	Øxh (mm)
46010011	1/1	530x325
46010012	1/2	325x265
46010013	1/3	325x176
46010014	1/4	265x162
46010016	1/6	176x162
46010019	1/9	176x108



► GN Ice Cream Pan

Code	Dim. (mm)
31236065	360x170x65
31236100	360x170x100
31236120	360x170x120
31236150	360x170x150

► PP GN Ice Cream Pan

Code	Dim. (mm)	Lt
46010002	360x170x110	4,5

► PC GN Ice Cream Pan

Code	Dim. (mm)	Lt
46010001	360x170x110	4,5



► Appetizer Pan

Code	Dim. (mm)
35011929	195x295x35
35012333	230x330x42
35012538	257x380x47
35012843	285x430x51
35013253	325x530x52

► Ceramic Coated (Steel) Pan

Code	Dim. (mm)	Model	Lt
31911020	530x325	1/1-20	2,5
31921020	650x530	2/1-20	5

► Enamel Coated Pan

Code	Dim. (mm)	Model	Lt
31811020	530x325	1/1-20	2,5
31811040	530x325	1/1-40	5
31811065	530x325	1/1-65	9

53



► Nonstick GN Pan (S/S)

Code	Dim. (mm)	Model	Lt
31311020	530x325	1/1-20	2,5
31321020	650x530	2/1-20	5

► Nonstick GN Pan (Aluminium)

Code	Dim. (mm)	Model	Lt
31311030	530x325	1/1-20	2,5
33121030	650x530	2/1-20	5

► PP Dough Tray

Code	Dim. (mm)	Lt
46010026	400x600x77	16,8



▶ Drainer Plate

Code	Model	Dim. (mm)
80026565	1/1	465x265
80026523	2/3	285x265
80026520	1/2	265x220
80026515	1/3	265x115



▶ Wire Grid

Code	Model	Dim. (mm)
80022530	GN 1/1 (304 Cr Ni 18/10)	530x325
80026530	GN 2/1 (304 Cr Ni 18/10)	650x530
80025425	Wire Grid (304 Cr Ni 18/10)	600x400
50701530	GN 1/1 (201 Cr Ni 18/02)	530x325
50701650	GN 2/1 (201 Cr Ni 18/02)	650x530
50701600	Wire Grid (201 Cr Ni 18/02)	600x400



▶ Colander for GN Pan

Code
30900000



▶ GN 1/1 Angled Adaptor Plate

Code	Dim. (mm)
54010002	530x325



▶ S/S Grid for Hot Dishes

Code
62010041



▶ GN Adjustment Bar

Code	Model	Dim. (mm)
50020032	GN 1/2	325
80020053	GN 1/1	530



*** Non-slip silicones on the bottom corners.**

Melamine GN Pans

- Heat resistant
- 70° / + 120° C
(Shock resistant up to 120° C)
- Corrosion resistant
- Light weight
- Break resistant
- Deformation free
- Toxic free
- Odor free
- Low heat conductor
- Dishwasher safe

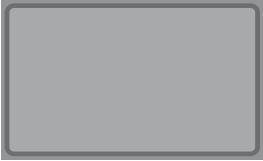
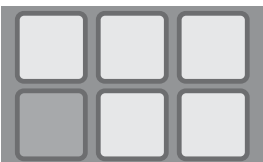
***Not suitable for direct flame or any cooking type**

Melamine GN Pans				
		Code	Depth (mm)	Lt
	1/1 530x325	58001120	20	1,3
		58001140	40	4,0
		58001165	65	7,1
		58011100	100	10,2
	1/2 325x265	58001220	20	0,8
		58001240	40	1,65
		58001265	65	3,4
		58012100	100	5,5
	1/3 325x176	58001320	20	0,5
		58001365	65	2,0
		58013100	100	3,15
	1/4 265x162	58001420	20	0,5
		58001465	65	1,35
		58014100	100	2,0
	1/6 176x162	58001665	65	0,8
		58016100	100	1,25
	1/9 176x108	58001965	65	0,6

Polycarbonate GN Pans

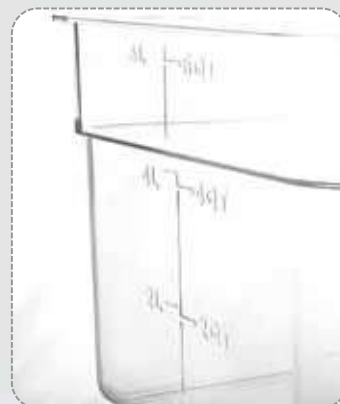
- High impact resistance, unbreakable
- No corner and border deformation due to high impact resistance
- High acid-proof, impenetrable
- Heat endurance between +100C/-40C
- Suitable for microwave oven
- Stackable one within the other
- Light, easy to carry
- No hazardous substances on human health
- Easy to use due to the transparent structure



Polycarbonate GN Pans			
		Code	Depth(mm)
	1/1 530x325	46011065 46011100 46011150 46011200	65 100 150 200
	Lid	46010011	
	1/2 325x265	46012065 46012100 46012150 46012200	65 100 150 200
	Lid	46010012	
	1/3 325x176	46013065 46013100 46013150	65 100 150
	Lid	46010013	
	1/4 265x162	46014065 46014100 46014150	65 100 150
	Lid	46010014	
	1/6 176x162	46016065 46016100 46016150	65 100 150
	Lid	46010016	
	1/9 176x108	46019065 46019100 46019150	65 100 150
	Lid	46010019	

[illegible]

- Ideal for storing, preparing, serving display and transportation
- Made in unbreakable polycarbonate
- Nonbreakable, nonbending, can not be cracked or bent
- Withstand temperatures from 40°C to 99°C
- Standard and metric graduation markings, to easy inventory management
- Easy cleaning



..... PC Square Food Storage Container w/Graduations



▶ 18 Lt.

Code	Dim.(mm)	Model
62030018	28,5x28,5x32	Container
62031812	29x29x15	Lid

▶ 12 Lt.

Code	Dim.(mm)	Model
62030012	28,5x28,5x21	Container
62031812	29x29x15	Lid

▶ 8 Lt.

Code	Dim.(mm)	Model
62030008	22,5x22,5x23	Container
62030608	23x23x15	Lid



61



▶ 6 Lt.

Code	Dim.(mm)	Model
62030006	22,5x22,5x19	Container
62030608	23x23x15	Lid

▶ 4 Lt.

Code	Dim.(mm)	Model
62030004	18,2x18,2x19	Container
62030204	18,7x18,7x15	Lid

▶ 2 Lt.

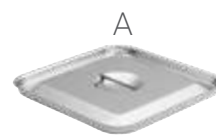
Code	Dim.(mm)	Model
62030002	18x18x10	Container
62030204	18,7x18,7x15	Lid



1/1			1/2			1/3		
Code	Dim.(mm)	Model	Code	Dim.(mm)	Model	Code	Dim.(mm)	Model
46021065	1/1-65	Pan	46022065	1/2-65	Pan	46023065	1/3-65	Pan
46021100	1/1-100	Pan	46022100	1/2-100	Pan	46023100	1/3-100	Pan
46021150	1/1-150	Pan	46022150	1/2-150	Pan	46023150	1/3-150	Pan
46021200	1/1-200	Pan	46022200	1/2-200	Pan	46020013	1/3	Lid
46020011	1/1	Lid	46020012	1/2	Lid			



▶ 1/4			▶ 1/6			▶ 1/9		
Code	Dim.(mm)	Model	Code	Dim.(mm)	Model	Code	Dim.(mm)	Model
46024065	1/4-65	Pan	46021665	1/6-65	Pan	46029065	1/9-65	Pan
46024100	1/4-100	Pan	46026100	1/6-100	Pan	46029100	1/9-100	Pan
46024150	1/4-150	Pan	46026150	1/6-150	Pan	46029150	1/9-150	Pan
46021014	1/4	Lid	46020016	1/6	Lid	46020019	1/9	Lid



A

Code	Model	Øxh (mm)	h (mm)	lt
31622235	A1	240x240	235	13
31622160	A2	240x240	160	9
31622075	A3	240x240	75	4
31622300	A (Lid)	240x240		



B

Code	Model	Øxh (mm)	h (mm)	lt
31611235	B1	155x155	235	5
31611160	B2	155x155	160	3,5
31611075	B3	155x155	75	1,5
31611300	B (Lid)	155x105		

63



C

Code	Model	Øxh (mm)	h (mm)	lt
31610160	C2	155x105	160	2,5
31610075	C3	155x105	75	1
31610055	C4	155x105	55	0,5
31610300	C (Lid)	155x105		

- Multi-cuts : smooth slices, Juliennes, grate and zest
- Ultra-thin slices from 1 to 10 mm
- Robust and professional : in stainless steel
- V-shaped blade integrated
- Blades in pro. quality stainless steel
- Easy to use
- Complete safety thanks to the pusher, storage box and receptacle for vegetables
- Compact storage



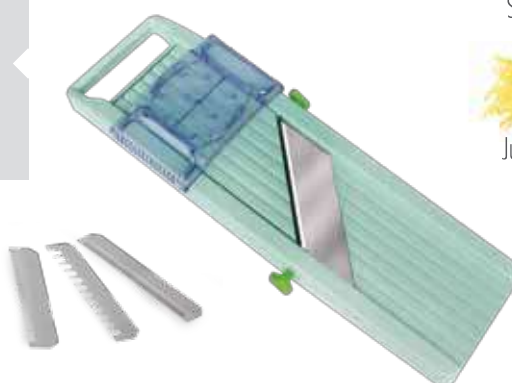
Made in France

Mandoline

Code

63010025

- Exceptional cutting: Paper-thin and crispy slices of fruits and vegetables
- Adjustable cutting thickness
- Removable blade for easy cleaning
- Come w/3 interchangeable "comb" blades (2-3-4 mm) and a handle guard



Slices

Sticks

Julienne

Angel Hair
Vermicelli

65

Japanese Mandoline

Code

62050009

- Fast and easy cuts onion, fruit and vegetables into slots or dices
- 6x6 dicing
- Quik, sure and easy to use
- Made of 2 parts
- Dish washer proof



Made in France

Vegetable Dicer

Code

62050014

* Knife 6x6 mm



Made in France

Tomato Slicer

Code

62050007

*Cutting thickness 5,5 mm.



Made in France

Vegetable Wedger

Code

62050006

62050008

Model

6 Pieces

8 Pieces



Pineapple Peeler

Code

41030005



Made in France

French Fry Cutter

Code

62050005

62050808

62051010

Model

French Fry Cutter

8x8 Blade

10x0 Blade



* Blades on seperate order



French Fry Cutter

Code

41030003

Dim.(mm)

9x9



Made in France

Food Mill

Code	Ø (cm)
62050037	37
* W/o sieve	



Made in France

Sieve for Food Mill

Code	Dia.(mm)
62050001	1
62050015	1,5
62050002	2
62050003	3
62050004	4



Made in France

Food Mill w/3 Sieves

Code	Dia.(cm)
62050031	31
* Sieves: 1.5, 2.5 ve 4 mm	

67



Manuel Can Opener

Code
41030004



Bread Cutting Board w/Drawer

Code
49000006



Hamburger Press

Code	Model
41040010	Press w/10 cm
41040012	Chamber 12 cm
41040014	Chamber 14 cm

Thermometers ●●●●●●●●●●●●●●

- 0+300°C
- S/S piercing probe:150 mm
- In French Cooking blister



Made in France

Cooking & Frying Thermometer

Code

62060001

- +54+88°C/ +130+190°F
- S/S piercing probe:145 mm



Made in France

Meat Thermometer

Code

62060006

- $-40 + 280^{\circ}\text{C} / -40 + 536^{\circ}\text{F}$
- Laser pointer & Piercing Probe : 80 mm
- Accuracy : $\pm 1.5\%$ or $\pm 1^{\circ}\text{C}$



Made in France

Infrared Thermometer

Code

62060005

68

- +80+200°C
- S/S alimentary protection sleeve w/pan clip



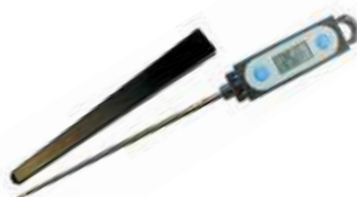
Made in France

Sugar Thermometer

Code

62060003

- -50 + 200°C / -58 + 392°F
- Water resistant
- S/S piercing probe: 125 mm



Made in France

Digital Pocket Thermometer

Code

62060004

- -50+70°C / -58+158°F
- Maxi-mini - Programmable alarm only
stop ringing if it is turned off



Made in France

Digital Fridge Thermometer

Code

62060002





▶ Apple Corer/Wedger (S/S)
Code
 62040001



▶ Olive/Cherry Seed Remover (S/S)
Code
 62040004



▶ Decorator (S/S)
Code
 62050013



▶ Egg Slicer (S/S)
Code **Model**
 62040003 Egg Slicer
 62040005 Egg Wedger



▶ Garlic Press (S/S)
Code
 62040007



▶ Nut Cracker (S/S)
Code
 62040006



► Peeler

Code
40010038



► Grater

Code
40010041



► Decorator

Code
40010042



► Apple Corer

Code
40010043

71



► Can Opener

Code
40010044



► Poultry Shears

Code
40010057

* ABS handle



Calibrated Mixing Bowl

Code	Øxh (cm)
35050016	16x8
35050020	20x10
35050024	24x12
35050030	30x15
35050036	36x18



Calibrated Conical Bowl

Code	Dim.(cm)
62015020	20
62015024	24
62015028	28
62015032	32
62015036	36
62015040	40
62015045	45



Calibrated Bucket (S/S)

Code	Lt
52020012	12



Calibrated Bain-Marie Pot

Code	Øxh (cm)
35701416	14x16
35701618	16x18
35701820	18x20
35702022	20x22



PC Measuring Cup

Code	Lt
60021001	1
60021002	2
60021003	3
60021005	5



Measuring Cup

Code	Lt
62010001	1
62010002	2



Measuring Cup Set

Code
40010058
*1/4 - 1/3 - 1/2 - 1/1 Cup



Measuring Spoon Set

Code
40010059
*2,5 cc - 5 cc - 7,5 cc -15 cc



Colander		Colander for Sauce Pan		Colander	
Code	Dim.(cm)	Code	Dim.(cm)	Code	Dim.(cm)
30423609	36x9	31380005	20x13	62010028	28
30423812	38x12	31380006	24x15	62010032	32
30424512	45x12	31380020	28x17	62010036	36
30425012	50x12			62010040	40
30426012	60x14				
30427014	70x14				
30428016	80x16				



1/4-Segment Pasta Colander	
Code	Dim.(cm)
36302420	Suitable for 24x19,5 Pot
36303623	Suitable for 36x22 Pot
36304026	Suitable for 40x25 Pot



Chinese Colander	
Code	Dim.(cm)
62010016	16
62010020	20
62010024	24



Conical Strainer	
Code	Dim.(cm)
62013016	16
62014020	20



Funnel w/Strainer	
Code	Dim.(cm)
62010475	12
62010550	14



► Tickets-holder

Code	Dim.(cm)
62010061	61



► Egg Ring

Code	Dim.(cm)	Model
62010039	10	Round
62010029	10x10	Square



► Shaker

Code	Dim.(cm)	Model
62021789	7	Big Hole
62023789	7	Small Hole
62022789	7	Mesh



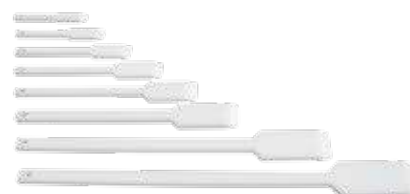
► Mixing Spatula (S/S)

Code	Dim.(cm)
62010142	107



► Potato Masher (S/S)

Code	Dim.(cm)
62010128	71



► Spatula (Polyethylene)

Code	Dim.(cm)
49000030	30
49000035	35
49000045	45
49000055	55
49000065	65
49000075	75
49000100	100
49000120	120



► Mortar (Polyethylene)

Code	Model
49020002	Small
49020003	Medium
49020004	Big



► Honey Spoon (Polyethylene)

Code
49020010



► Fish Scale Cleaner (Polyethylene)

Code
49020020



Round Strainer (S/S)

Code	Dim.(cm)
44013424	24
44013427	27
44013430	30



Coarse Round Strainer (S/S)

Code	Dim.(cm)
44013324	24
44013327	27
44013330	30



Round Strainer (S/S)

Code	Dim.(cm)
62010018	18
62010022	22
62010026	26



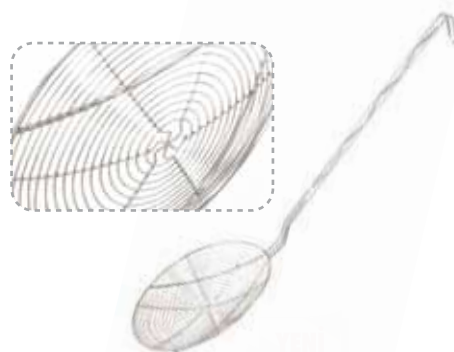
Mesh Skimmer (S/S)

Code	Dim.(cm)
44013217	17
44013222	22
44013227	27
44013230	30



Coarse Mesh Skimmer (S/S)

Code	Dim.(cm)
44013817	17
44013822	22
44013827	27
44013830	30



Wire Skimmer S/S (Heavy Duty)

Code	Dim.(cm)
62016020	20
62016024	24
62016028	28



Strainer for Pot (S/S)

Code	Dim.(cm)
44013015	30x15
44014020	40x20
44015020	50x20
44016020	60x20
44017030	70x30
44018030	80x30



Strainer for Pan (S/S)

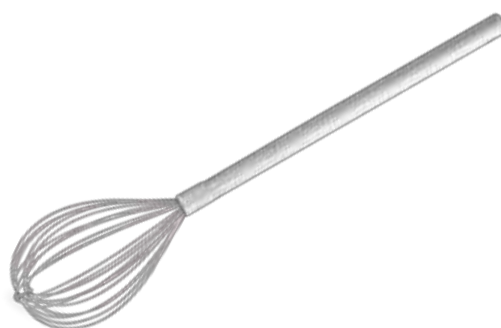
Code	Dim.(cm)
44014011	40x11
44015012	50x12
44016014	60x14
44017015	70x15
44018016	80x16





▶ Wire Whip (S/S)

Code	Dim.(cm)
40010061	25
40010062	30
40010063	35
40010064	40
40010065	45
40010066	50
40010067	55
40010068	60



▶ Balloon Whisk (Chrome Plated)

Code	Dim.(cm)
44010274	74
44010298	98
44012120	120



77

▶ Whisk

Code	Dim.(cm)
62020031	31
62020036	36
62020041	41
62020046	46
62020051	51



▶ Egg Whisk

Code	Dim.(cm)
40010071	10
40010072	20



▶ Whisk (S/S)

Code	Dim.(cm)
40010069	25
40010070	35



► Serving Spatula (S/S)

Code	Dim.(cm)
62010012	24



► Pastry Knife (S/S Handle)

Code	Dim.(cm)
44020301	20x3,5
44020302	25x3,5
44020303	30x3,4



▶ Dough Scraper (S/S Handle)

Code	Dim.(cm)
62010006	13x11

▶ Pastry Spatula			
Code	Dim.(cm)		
40306001	6x10		
▶ Angular Pastry Spatula			
Code	Dim.(cm)		
40306002	13		
▶ Palette Spatula			
Code	Dim.(cm)		
40306000	10		
▶ Palette Spatula			
Code	Dim.(cm)		
40306014	15		
▶ Palette Spatula			
Code	Dim.(cm)		
40306015	20		
▶ Palette Spatula			
Code	Dim.(cm)		
40306016	25		
▶ Palette Spatula			
Code	Dim.(cm)		
40306017	30		
▶ Dough Scraper			
Code	Dim.(cm)		
40306013	11,5		
▶ Cleaning Spatula			
Code	Dim.(cm)		
40306012	15		

► Angular Serving Spatula

Code	Dim.(cm)
40306003	15



► Angular Serving Spatula

Code	Dim.(cm)
40306004	15x7,5



► Big Angular Serving Spatula

Code	Dim.(cm)
40306005	13x10



► Wide Angular Serving Spatula

Code	Dim.(cm)
40306006	13x10



► Angular Serving Spatula

Code	Dim.(cm)
40306007	20x7,5



► Angular Spatula

Code	Dim.(cm)
40306008	15x12



► Angular Palette Spatula

Code	Dim.(cm)
40306009	15



► Angular Palette Spatula

Code	Dim.(cm)
40306010	20



► Angular Palette Spatula

Code	Dim.(cm)
40306011	25







490 491 492 493 494 495



Cutting Boards

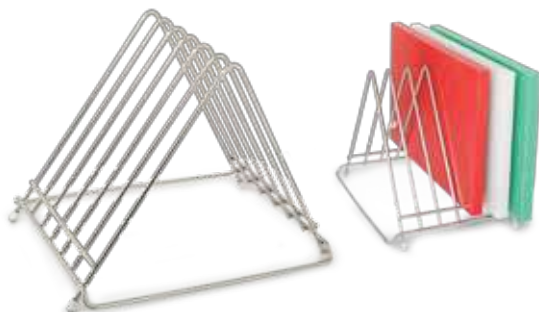
Code	Dim.(cm)
49050404	25x40x4
49030404	30x40x4
49030504	30x50x4
49030604	40x60x4
49025402	25x40x2
49030402	30x40x2
49030502	30x50x2
49063202	32,5x26,5x2
49025302	32,5x53x2
49060402	60x40x2



Cutting Board for GN Pan

Code	Model
49020030	Cutting Board for GN 1/1 Pan
* w/o G/N Pan.	

83



Cutting Board RackS/S (6 Partitioned)

Code	Dim.(cm)
62021885	30,5x26,5x26,5
* Suitable for 2mm cutting board	



Storing Shelf for Cutting Board

Code	Model
49000002	For 2 cm Thickness
49000004	For 4 cm Thickness



Board Scraper (Polyethylene)

Code
49000003





84



► Cook's Knife Monoblock

Code	Dim.(cm)
44020029	29
44020031	31
44020033	33
44020035	35



► Ham Knife Monoblock

Code	Dim.(cm)
44020042	42
44020047	47



► Pastry & Pie Knife

Code	Dim.(cm)
44020022	22
44020023	23
44020024	24



Onion Knife

Code	Dim.(cm)
44021031	31



▶ Chrome Cook's Knife

Code	Dim.(cm)
45000026	17
45000027	19
45000028	21



▶ Paring Knife

Code	Dim.(cm)
45091041	9
45091042	12
45091043	13



▶ Butcher Knife

Code	Dim.(cm)
45091000	12,5
45091001	14,5
45091002	16,5
45091003	19
45091004	21
45091008	25



▶ Bread Knife

Code	Dim.(cm)
45091052	15,5
45091053	17,5



▶ Boning Knife

Code	Dim.(cm)
45091005	12,5
45091006	14,5
45091007	16,5



▶ Chopping Knife

Code	Dim.(cm)
45000001	14
45000002	16
45000003	18
45000004	20

85



▶ Fish Filleting Knife

Code	Dim.(cm)
45091091	25



▶ Ham Knife

Code	Dim.(cm)
45000007	30



▶ Bread Knife

Code	Dim.(cm)
45041023	19,5





► Pizza Knife

Code	Dim.(cm)
45071120	26

► Decoration Knife Set

Code
45041330

► Cheese Slicer

Code	Dim.(cm)
62050017	17



87

► Sharpening Steel (Round)

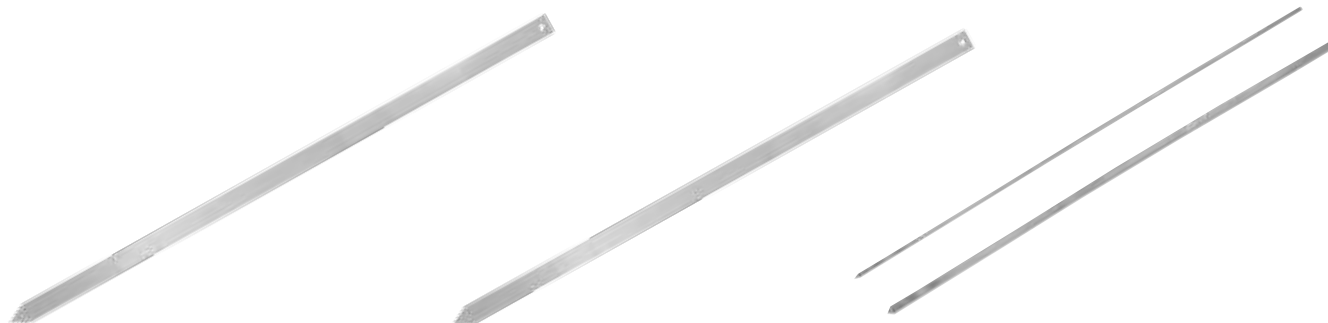
Code	Dim.(inch)
45081083	12

► Sharpening Steel

Code	Dim.(inch)
45081088	12

► Filleting Knife

Code	Dim.(cm)
45000030	30
45000035	35



► Skewer (S/S)

Code	Dim.(cm)
45081152	60

► Skewer (Galvanized)

Code	Dim.(cm)
45081153	60

► Skewer Square (S/S)

Code	Dim.(cm)
45081167	3x3 mm 60 cm
45081166	5x5 mm 60 cm



Onion Knife

Code	Dim.(cm)
45061060	19



Black Hammered Mincing Knife

Code	Dim.(cm)
45000012	30
45000013	35
45000014	40
45000015	45
45000016	50
45000017	55



Mincing Knife (S/S)

Code	Dim.(cm)
45000018	30
45000019	35
45000020	40
45000021	45
45000022	50
45000023	55



Mincing Knife w/Double Handles

Code	Dim.(cm)
45000024	25
45000025	30

89

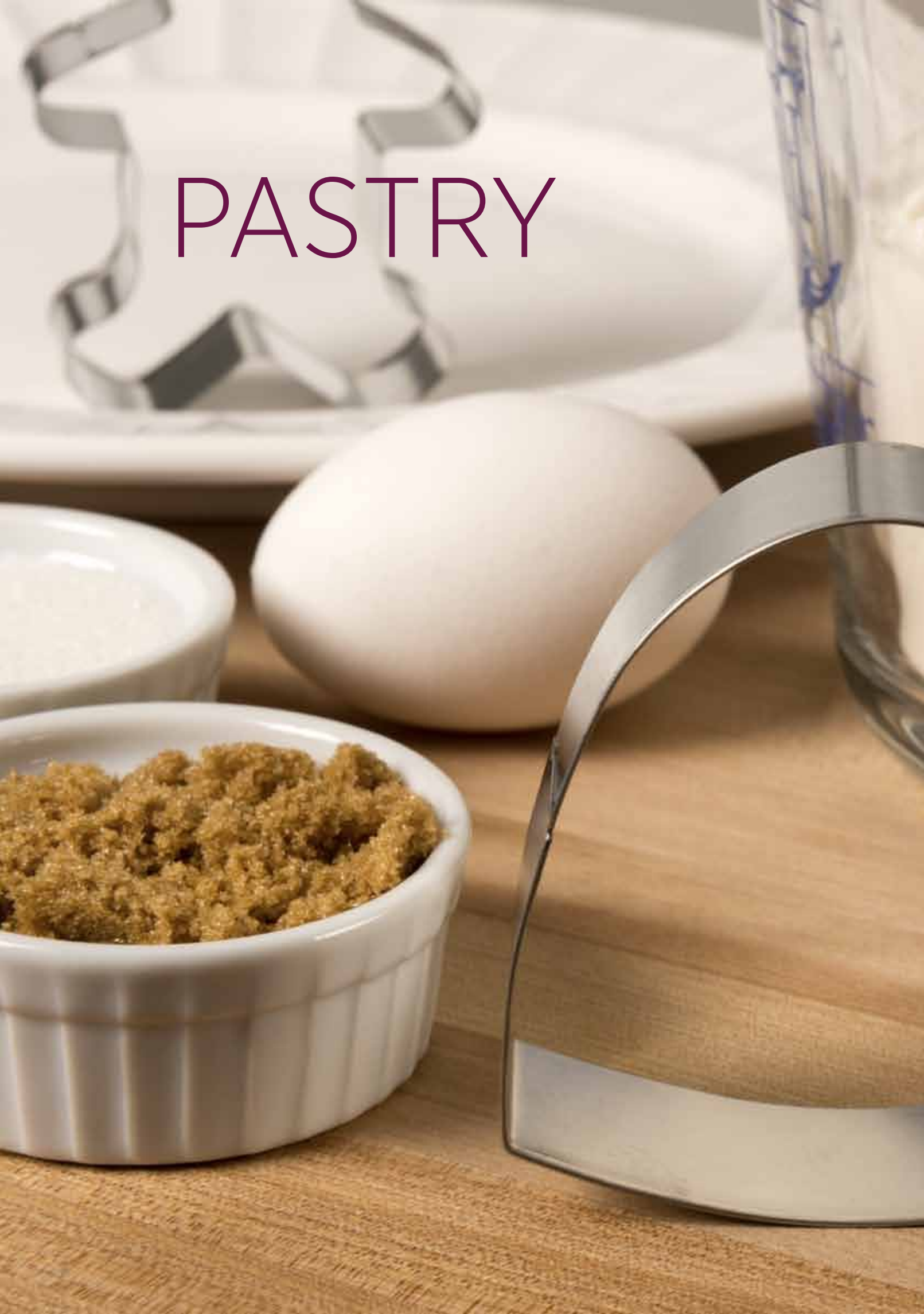


Knife Sterilizer

Code
45000037



PASTRY





32 OZ 1 QUART

3 $\frac{1}{2}$ 28 3 $\frac{2}{3}$

3 CUPS 24 3 $\frac{1}{3}$

2 $\frac{1}{2}$ 20 2 $\frac{2}{3}$

2 CUPS 16 2 $\frac{1}{3}$

1 $\frac{1}{2}$ 12 1 $\frac{2}{3}$

1 CUP 8 1 $\frac{1}{3}$

$\frac{2}{3}$

4 $\frac{1}{3}$



Springform Mould

Code	Ø (cm)
64010240	24
64010260	26
64010280	28



Springform Mould 2 Bottoms

Code	Ø (cm)
64012400	24
64012800	28



Round Tart Mould w/Flat Edge
(Fluted)

Code	Ø (mm)	h (mm)
64012421	240/210	30
64012623	260/230	30
64012825	280/250	30
64013229	320/290	30



Round Fluted Mould (Loose Bottom, Narrow Ribs)

Code	Ø (mm)	h (mm)
64011080	100/80	30
64011513	150/130	40
64012017	200/170	45
64012521	250/210	50



Medium Deep Fluted Mould (Loose Bottom)

Code	Ø (mm)	h (mm)
64012018	200/185	25
64012423	240/230	25
64012827	280/270	25
64013231	320/310	25



Round Plain Mould

Code	Ø (mm)	h (mm)
64012120	200/175	50
64012124	240/210	50
64012528	280/250	50
64013295	320/295	55



► Baking Sheet

Code	Dim.(mm)	h (mm)
64014035	400x300	35
64014050	400x300	50

► Toastbrot w/Lid

Code	Dim.(mm)
64012500	250x76
64010400	400x90



93

► Fluted Oval Boat Mould

Code	Dim.(mm)	Pcs/Ctn
64018040	80x40	12
64011045	100x45	12
64011250	120x50	12

► Plain Oval Boat Mould

Code	Dim.(mm)	Pcs/Ctn
64016020	60x20	12
64018033	80x33	12
64011043	100x43	12
64011350	120x50	12

► Brioche Mould

Code	Dim.(mm)	Pcs/Ctn
64016028	60x28	12
64018140	80x40	12
64011055	100x55	12
64011155	110x55	12



► Dariole/Rum Baba Mould

Code	Ø (mm)	Pcs/Ctn
64010060	60	12

► Souffle Mould

Code	Ø (mm)	Pcs/Ctn
64010080	80	3





Half Sphere

Half Sphere Mini

Code	Øxh (mm)	Capacity
43030060	35x17,5	96x11 ml



Muffin Mini

Muffin

Code	Øxh (mm)	Capacity
43030067	45x30	60x40 ml



Eclips

Oval Mini

Code	Capacity
43030068	70x40 ml

* Outer dimensions of silicone moulds' are 40 x 60 cm



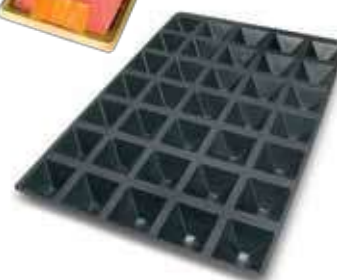
▶ Florentine Disk

Code	Øxh (mm)	Capacity
43030053	60x12	35x35,5 ml



▶ Square Mini

Code	Øxh (mm)	Capacity
43030054	99x49	30x110 ml



▶ Pyramide

Code	Øxh (mm)	Capacity
43030058	65x35	35x61 ml



▶ Madelaine Mini

Code	Øxh (mm)	Capacity
43030061	45x26	100x12 ml



▶ Heart Mini

Code	Øxh (mm)	Capacity
43030062	36x39	70x11 ml



▶ Charlotte Mini

Code	Øxh (mm)	Capacity
43030063	35x15	77x8,5 ml



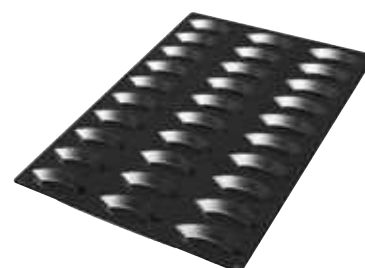
▶ Gugelhopf

Code	Øxh (mm)	Capacity
43030059	60x37,5	35x80 ml



▶ Pandorino

Code	Øxh (mm)	Capacity
43030065	76,5x74	30x188 ml



▶ Boat

Code
43030066

* Outer dimensions of silicone moulds' are 40 x 60 cm



► Half Sphere 5 Pcs.

Code	Øxh (mm)	Capacity
43030012	80x40	5x120 ml



► Half Sphere 6 Pcs.

Code	Øxh (mm)	Capacity
43030013	70x35	6x80 ml



► Half Sphere 6 Pcs.

Code	Øxh (mm)	Capacity
43030014	60x30	6x60 ml



► Half Sphere 8 Pcs.

Code	Øxh (mm)	Capacity
43030015	50x25	8x30 ml



► Half Sphere 15 Pcs.

Code	Øxh (mm)	Capacity
43030016	40x20	15x20 ml



► Half Sphere 24 Pcs.

Code	Øxh (mm)	Capacity
43030017	30x15	24x10 ml



► Pyramid 6 Pcs.

Code	Øxh (mm)	Capacity
43030018	71x71	6x90 ml



► Tartalette 15 Pcs.

Code	Øxh (mm)	Capacity
43030019	50x15	15x25 ml



► Oval 16 Pcs.

Code	Øxh (mm)	Capacity
43030020	55x33x20	16x30 ml



▶ Mini Muffin 11 Pcs.

Code	Øxh (mm)	Capacity
43030021	51x28	11x50 ml



▶ Medium Muffin 6 Pcs.

Code	Øxh (mm)	Capacity
43030022	69x35	6x100 ml



▶ Big Muffin 6 Pcs.

Code	Øxh (mm)	Capacity
43030023	68x38	6x119 ml



▶ Big Heart 6 Pcs.

Code	Øxh (mm)	Capacity
43030027	65x40	6x130 ml



▶ Medium Boat 12 Pcs.

Code	Øxh (mm)	Capacity
43030028	72x30	12x20 ml



▶ Big Boat 9 Pcs.

Code	Øxh (mm)	Capacity
43030029	100x44	9x40 ml



▶ Petit Four 15 Pcs.

Code	Øxh (mm)	Capacity
43030025	40x20	15x30 ml



▶ Brioche 6 Pcs.

Code	Øxh (mm)	Capacity
43030026	79x37	6x110 ml



Medium Heart 8 Pcs.

Code	Øxh (mm)	Capacity
43030071	60x35	8x90 ml



Tartalette 8 Pcs.

Code	Øxh (mm)	Capacity
43030031	60x17	8x42 ml



Small Heart 10 Pcs.

Code	Øxh (mm)	Capacity
43030032	48x54	10x45 ml



Vertigo 6 Pcs.

Code	Øxh (mm)	Capacity
43030033	77x37	6x110 ml



Mini Rose 15 Pcs.

Code	Øxh (mm)	Capacity
43020034	44x27	15x23 ml



Rose 15 Pcs.

Code	Øxh (mm)	Capacity
43030035	44x27	15x23 ml



Small Nut 15 Pcs.

Code	Øxh (mm)	Capacity
43030036	41x30	15x21 ml



Big Nut 8 Pcs.

Code	Øxh (mm)	Capacity
43030037	76x48	8x44 ml



Baking Sheet

Code	Dim.(cm)
43030069	40x60



► Cake Rings h:5 cm

Code	Ø (cm)
43030508	8
43030510	10
43030514	14
43030516	16
43030518	18
43030520	20
43030522	22
43030524	24
43030526	26
43030528	28



► Cake Rings h:7 cm

Code	Ø (cm)
43030708	8
43030710	10
43030714	14
43030716	16
43030718	18
43030720	20
43030722	22
43030724	24
43030726	26
43030728	28



► Square Ring h:7 cm

Code	Dim.(cm)
43031710	10x10
43031713	13x13
43031715	15x15
43031717	17x17
43031719	19x19
43031722	22x22
43031724	24x24
43031726	26x26
43031728	28x28
43031730	30x30



► Square Ring h:10 cm

Code	Dim.(cm)
43031010	10x10
43031013	13x13
43031015	15x15
43031017	17x17
43031019	19x19
43031022	22x22
43031024	24x24
43031026	26x26
43031028	28x28
43031030	30x30



► Adjustable Cake Mould

Code	Dim.(cm)	h (cm)
43030007	20-40	5
43030006	30-60	5
43030009	20-40	7
43030008	30-60	7



► Adjustable Ring

Code	Model	h (cm)
43030010	15-30	8,5



► Adjustable Heart Mould

Code	h (cm)	Pcs/Ctn
43030011	7	12



Cream Whipper

Code	Capacity
43030045	0,5 Lt
43030046	1,0 Lt
43030047	10x8 gr Cream Charger



Torch

Code
43030048



Sauce Gun

Code
62010019
*** Includes 2 interchangeable tips**



Shaker

Code	Dim.(cm)	Model
62021789	7	Big Hole
62023789	7	Small Hole
62022789	7	Mesh

Pastry Bag

Code	Dim.(cm)
43030038	40
43030039	46
43030040	50
43030041	55
43030042	60
43030043	65

Pastry Bag 100 Pcs.

Code	Model	Dim.(cm)
43030044	100'lu	55



Icing Tip Set 6 Pcs. (S/S)

Code
64010006



Icing Tip Set 12 Pcs. (PC)

Code
43030073



Icing Tip Set 12 Pcs. (Plastic)

Code
43030072



Rolling Pin (Polyethylene)		Roller (Polyethylene)			Roller (S/S)	
Code	Dim.(cm)	Code	Dim.(cm)	Model	Code	Dim.(cm)
49020025	Ø 25	49070250	Ø 7x25 + 20	Small	44020007	50
49010035	Ø 35	49080330	Ø 8x33 + 20	Medium		
		49098380	Ø 9x38 + 20	Big		



101

Dough Wheel		Leather Glove (Over Wrist)		Silicone Glove (Over Wrist)	
Code	Description	Code		Code	
43030049	5 Wheels	43030005		43030004	
43030050	7 Wheels				





Pouring Container	
Code	Lt
60020001	1
60020002	2



BO	
Code	ml
43030075	500
43030076	1000



Flacone	
Code	ml
43030077	500
43030078	1000



PC Measuring Jug	
Code	Lt
60021001	1
60021002	2
60021003	3
60021005	5



Measuring Cup Set	
Code	
40010058	



Measuring Spoon Set	
Code	
40010059	



► Cake Stand

Code	Øxh (cm)
32502205	22x5
32502405	24x5
32503005	30x5
32503605	36x5
32502210	22x10
32502410	24x10
32503010	30x10
32503610	36x10



► Cake Stand w/Dome Cover

Code	Dim.(cm)
80010005	30,5x30,5x11,5



► Rectangular Cake Display

Code	Dim.(cm)
80010007	39x16,5x12,5



► Revolving Cake Stand

Code	Ø (cm)
43030074	33



► Unbreakable Tray

Code	Dim.(cm)	Pcs/Ctn
430 30030	10x30	100
430 31530	15x30	50
430 32030	20x30	50
430 32540	25x40	50

430 **431** **432**
Transparent White Black



► Aluminium Tray

Code	Dim.(cm)
43013040	30x40x4
43013345	33x45x4
43013545	35x45x4
43013547	35x47x4
43013851	38x51x4
43014050	40x50x4
43014060	40x60x4
43014061	40x60x1,5
43014062	40x60x2
43013480	34x80x2
43013484	34x84x2
43013488	34x88x2
43013080	30x80x5
43023488	34x88x5



Code	Dim.(cm)
62010025	25



Code	Dim.(cm)
62012025	25



Code	Description	Dim.(cm)
62010008	Normal	17
62010014	Perforated	17



► Spatula (S/S)

Code	Dim.(cm)
44020001	6,5x11
44020002	8x12
44020003	10x13,5
44020004	11x16
44020005	13x17

► Serving Spatula (S/S)

Code	Dim.(cm)
62010011	25

► Serving Spatula (S/S)

Code	Dim.(cm)
62010012	24



► Pastry Spatula (S/S Handle)

Code	Dim.(cm)
44020101	20x3,5
44020102	25x3,5
44020103	30x3,5

► Pastry Knife (S/S Handle)

Code	Dim.(cm)
44020201	20x3,5
44020202	25x3,5
44020203	30x3,5

► Pastry Knife (S/S Handle)

Code	Dim.(cm)
44020301	20x3,5
44020302	25x3,5
44020303	30x3,4

105



► Pastry Spatula (S/S Handle)

Code	Dim.(cm)
44020006	16x4x13,5

► Pizza Roulette

Code	Ø (cm)
62010021	10

► Dough Scraper (S/S Handle)

Code	Dim.(cm)
62010006	13x11



SERVING





108



► Figured Tray

Code

31611005

Dim.(cm)

530x325



► Square Tray

Code

58023830

Dim.(cm)

37,5x30,5



► Fish Serving Tray

Code

58020064

Dim.(cm)

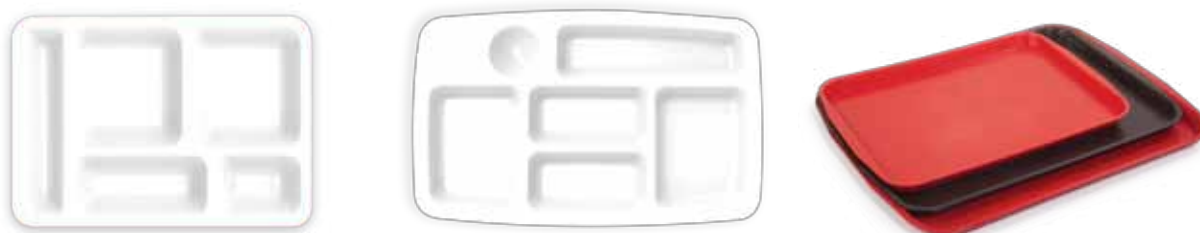
64



1/1 GN Tray			2/3 GN Tray			1/2 GN Tray		
Code	Dim.(mm)	Lt	Code	Dim.(mm)	Lt	Code	Dim.(mm)	Lt
31611010	530x325x10	1,25	31623010	354x325x10	0,75	31612010	325x265x10	0,5
31611020	530x325x20	2,5	31623020	354x325x20	1,5	31612020	325x265x20	1,25
31611040	530x326x40	5	31623040	354x325x40	3	31612040	325x265x40	2,5



Standard Self Service			3 Partition Self Service		5 Partition Self Service	
Code	Dim.(mm)	Thickness	Code	Model	Code	Model
35040050	280x400x25	0,50 mm	35820003	3 Partition	35820004	5 Partition
35040060	280x400x25	0,60 mm				
35040070	280x400x25	0,70 mm				
35040080	280x400x25	0,80 mm				
35040100	280x400x25	1,00 mm				



Self Service (PC)		Self Service for Breakfast (PC)		Serving Tray (ABS)	
Code	Model	Code	Model	Code	Dim.(cm)
46010111	Standard	46010113	Breakfast	460 13753	370x530
46010112	For Kids	46010114	Breakfast w/Egg Part	460 13646	360x460
				460 13244	320x440
				460 12736	270x360
				460 461	
					

Serving Equipments ●●●●●●●●●●



Ladle

Code	Ø (cm)	Capacity (gr)
31500001	7,8	75
31500002	8,8	100
31500003	9,5	145
31500004	10,7	220
31500005	13,2	456
31500016	15,5	661
31500007	18	975
31500008	20,7	1398
31500009	22,5	2150
31500010	25	3050

* Ø 15,5 cm and above are reinforced

Monoblock Ladle

Code	Ø (cm)	Capacity (gr)
31500065	6,5	63
31500080	8	125
31500090	9	200
31500100	10	250
31500120	12	500
31500140	14	750
31500160	16	1000
31500180	18	1250
31500200	20	2050

Sauce Ladle

Code	Ø (cm)	Capacity (gr)
31503017	5,5	67,5
31503018	6,5	70
31503019	7	72,5
31503020	7,8	75



Skimmer

Code	Ø (cm)
31600001	9,3
31600002	10,4
31600003	11,3
31600004	12,9
31600005	15,1
31600016	17,4
31600007	19,7
31600008	22,2
31600009	25,1
31600010	28

* Ø 15,5 cm and above are reinforced

Monoblock Skimmer

Code	Ø (cm)
31600080	8
31600100	10
31600120	12
31600140	14
31600160	16
31600180	18
31600200	20





▶ Monoblock Spoon

Code	Model	h (cm)
31601106	Short	27
31600104	Medium	38
31601104	Long	43



▶ Monoblock Perforated Spoon

Code	Model	h (cm)
31601107	Short	27
31600105	Medium	38
31601105	Long	43



▶ Serving Spoon

Code	Model	h (cm)
90000009	Short	21
90000006	Medium	30
90000005	Long	43



▶ Perforated Serving Spoon

Code	Model	h (cm)
90000010	Short	21
90000008	Medium	30
90000004	Long	43

111



▶ Deep Serving Spoon

Code	Model	h (cm)
91010103	Short	27
91010201	Medium	35
91010202	Long	46



▶ Deep Perforated Serving Spoon

Code	Model	h (cm)
91010203	Short	27
91020101	Medium	35
91020102	Long	46



▶ Monoblock Meat Fork

Code	Model	h (cm)
31602104	2 Prongs	50
31601002	2 Prongs	70
31601003	3 Prongs	50
31601004	3 Prongs	70

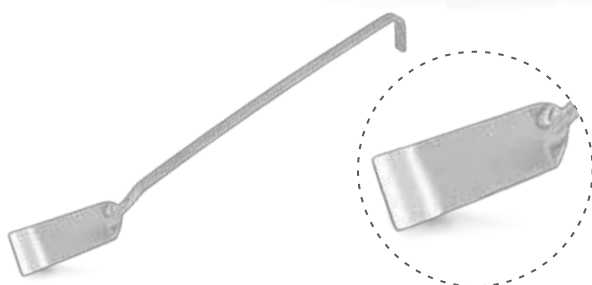


▶ Meat Fork for Serving

Code	Model	h (cm)
90000011	Short	21
90000007	Medium	30

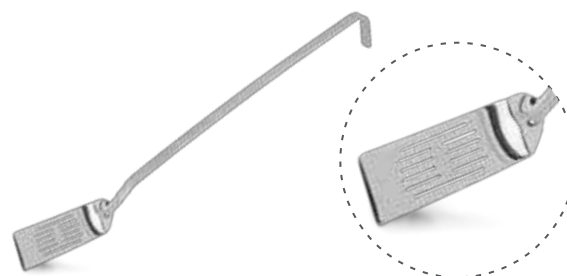


112



Monoblock Spatula

Code	Model	h (cm)
52020021	Short	21
52020030	Medium	30
52020036	Long	36



Monoblock Perforated Spatula

Code	Model	h (cm)
52021021	Short	21
52021030	Medium	30
52021036	Long	36



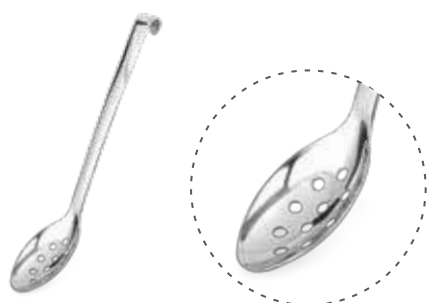
Serving Spatula

Code	Model	h (cm)
90000015	Short	21
90000012	Medium	30



Perforated Serving Spatula

Code	Model	h (cm)
90000014	Short	21
90000013	Medium	30



▶ Perforated Spoon

Code

52010046

Dim.(mm)

275x53



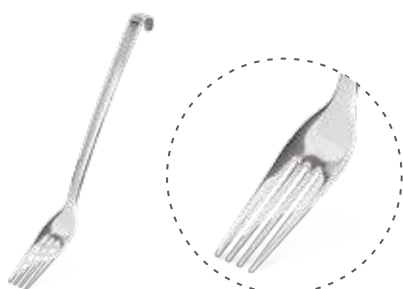
▶ Serving Spoon

Code

52010045

Dim.(mm)

275x62



▶ Serving Fork

Code

52010043

Dim.(mm)

285x45



▶ Skimmer

Code

52010042

Dim.(mm)

270x80



▶ Perforated Turner

Code

52010044

Dim.(mm)

285x75



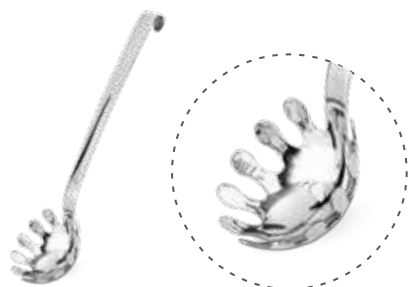
▶ Ladle

Code

52010041

Dim.(mm)

245x60



▶ Spaghetti Spoon

Code

52010058

Dim.(mm)

270x65



▶ Perforated Spatula

Code

52010049

Dim.(mm)

315x63



Silicone Spatula

Code	Dim.(mm)
52030001	370x155



Silicone Spaghetti Spoon

Code	Dim.(mm)
52030004	320x60



Silicone Skimmer

Code	Dim.(mm)
52030002	370x100



Silicone Spoon

Code	Dim.(mm)
52030003	330x65



PC Serving Spoon

Code	Model
46010007	Spoon
46010008	Perforated Spoon



PC Sauce Ladle

Code	Dim.(mm)
46010009	200
46010015	240



Salad Tong

Code

52010181

Dim.(cm)

25



Salad Tong

Code

52010187

Dim.(cm)

25



Salad Tong

Code

52010189

Dim.(cm)

25



Salad Tong Small

Code

52020003

Dim.(cm)

19,5



Salad Tong Small

Code

52020005

Dim.(cm)

19,5



Multi-Purpose Tong

Code

52010710

Dim.(cm)

25



Spaghetti Tong Lux

Code

52020002

Dim.(cm)

24



Pasta Tong

Code

36302000

Dim.(cm)

22



PC Pasta Tong

Code

46010018

Tongs ●●●●●●●●●●●●●●



-40°C ~ +230°C

Silicone Tong

Code

52030040

Dim.(cm)

30



-40°C ~ +230°C

Silicone Multi-Purpose Tong

Code

52031030

Dim.(cm)

30

116



-40°C ~ +230°C

Silicone Spaghetti Tong

Code

52030030

Dim.(cm)

30



-40°C ~ +230°C

Silicone Serving Tong

Code

40306021

Dim.(cm)

30



Serving Tong w/Silicone Handle

Code

40306020

Dim.(cm)

22



Multi-Purpose Tong

Code

62010030

62010141

Dim.(cm)

30

41



► Wide (Hamburger) Tong
Code 52010713 **Dim.(cm)** 24



► Salad Tong
Code 36310000 **Dim.(cm)** 22



► Pastry Tong
Code 36311000 **Dim.(cm)** 21,5



► Fish Bone Pincer
Code 40306022 **Dim.(cm)** 23



► Grill Tong
Code 36306001 **Dim.(cm)** 25
 36306002 27,5
 36306003 32,5
 36306004 40



► Charcoal Tong
Code 36306011 **Dim.(cm)** 50
 36306012 55
 36306013 65
 36306014 80

117



► Ice Tong
Code 36303000 **Dim.(cm)** 16 **Model** Classic
 52020004 19 Lux



► Sugar Tong
Code 36304000 **Dim.(cm)** 12



► PC Serving Tong
Code 46010021



118

Rice Scoop

Code	Ø (cm)	No
39330001	8	1
39330002	8,5	2
39330003	9,5	3
39330004	10,5	4
39330005	13,5	5

Ice Cream Spoon

Code	Ø (mm)
52019039	39
52019044	44
52019050	50
52019056	56
52019063	63

Ice Cream Spoon

Code
62010037



Spoon Rest

Code	Model
52010183	Horizontal
62010062	Deep

Spoon/Ladle Rest

Code	Dim.(cm)
62010009	9x17
* Ladle is not included	

French Fries Shovel

Code	Dim.(cm)
62010000	20



► Ketchup Dispenser

Code	Lt
46010022	2



► Mayonnaise Dispenser

Code	Lt
46010023	2



► Mustard Dispenser

Code	Lt
46010025	2



► Ketchup Bottle

Code	ml
43030250	250
43030500	500
43030750	750



► Mayonnaise Bottle

Code	ml
43031250	250
43031500	500
43031750	750



► Mustard Bottle

Code	ml
43032250	250
43032500	500
43032750	750

119



► Pouring Container

Code	Lt
60020001	1
60020002	2







OPEN BUFFET

Luxe Chafing Dish Specifications



- 1 Suitable for Induction Plates
- 2 Hydraulic Lid
- 3 Stackable Design
- 4 Glass Lid
- 5 Stable at 90°

Hydraulic Lid



54012034

124

Code	Description	Dim.(mm)
54012034	GN 2/3 Set w/Burner-6 lt.	49x49x33
54012033	GN 2/3 Set w/Induction Heating-6 lt.	49x49x33
54012032	GN 2/3 - 6 lt.(Upper Part)	45,5x40x19
54010101	Induction Heating 1000W/220V	



54010101



54012033



54012032

Suitable for Induction Plates

Hydraulic Lid



54012022

125

Code	Description	Dim.(mm)
54012022	GN 1/2 Set w/Burner-4 lt.	49x49x33
54012023	GN 1/2 Set w/Induction Heating-4 lt.	49x49x33
54012021	GN 1/2 - 4 lt.(Upper Part)	45,5x40x19
54010102	Induction Heating 650W/220V	



54010102



54012023



54012021

Suitable for Induction Plates

Hydraulic Lid



54012062

126

Code	Description	Dim.(mm)
54012062	Round Set w/Burner-6 lt.	45x55x33
54012061	Round Set w/Induction Heating-6 lt.	45x55x33
54012060	Round - 6 lt.(Upper Part)	50x44x19
54010101	Induction Heating 1000W/220V	



54010101



54012061



54012060

Suitable for Induction Plates

Hydraulic Lid



54012016

127

Code	Description	Dim.(mm)
54012016	Soup Station Set w/Burner-11 lt.	49x49x33
54012017	Soup Station Set w/Induction Heating-11 lt.	49x49x33
54012015	Soup Station - 11 lt.(Upper Part)	45,5x40x19
54010101	Induction Heating 1000W/220V	



54010101



54012017



54012015

Suitable for Induction Plates



54011012

128

Code	Description	Dim.(mm)
54011012	GN 1/1 Set w/Burner-9 lt.	49x49x33
54011013	GN 1/1 Set w/Induction Heating-9 lt.	49x49x33
54011011	GN 1/1-9 lt. (Upper Part)	45,5x40x19
54010101	Induction Heating 1000W/220V	



54010101



54011013



54011011

Suitable for Induction Plates



54011034

129

Code	Description	Dim.(mm)
54011034	GN 2/3 Set w/Burner-6 lt.	45,5x41x34
54011033	GN 2/3 Set w/Induction Heating-6 lt.	45,5x41x34
54011032	GN 2/3 - 6 lt.(Upper Part)	45,5x41x21
54010101	Induction Heating 1000W/220V	



54010101



54011033



54011032

Suitable for Induction Plates



54011022

Code	Description	Dim.(mm)
54011022	GN 1/2 Set w/Burner-4 lt.	49x49x33
54011023	GN 1/2 Set w/Induction Heating-4 lt.	49x49x33
54011021	GN 1/2 - 4 lt.(Upper Part)	45,5x40x19
54010102	Induction Heating 650W/220V	



54010102



54011023



54011021

Suitable for Induction Plates



54011062

131

Code	Description	Dim.(mm)
54011062	Round Set w/Burner-6 lt.	52x45,5x34,5
54011061	Round Set w/Induction Heating-6 lt.	52x45,5x34,5
54011060	Round - 6 lt.(Upper Part)	52x45,5x21
54010101	Induction Heating 1000W/220V	



54010101



54011061



54011060

Suitable for Induction Plates



54011016

Code	Description	Dim.(mm)
54011016	Soup Station Set w/Burner-11 lt.	49x49x33
54011017	Soup Station Set w/Induction Heating-11 lt.	49x49x33
54011015	Soup Station - 11 lt.(Upper Part)	45,5x40x19
54010101	Induction Heating 1000W/220V	



54010101



54011017



54011015

Suitable for Induction Plates



133

1/1 Stand w/Warmer

Code	Model
54014011	1/1

2/3 Stand w/Warmer

Code	Model
54014032	2/3



Round Stand w/Warmer

Code	Model
54014060	Round

2/3 Induction Plate (Built In)

Code	Model
54010203	2/3

Deluxe Model Specifications



- 1 Stable at 90°
- 2 Stable at 180°
- 3 For quick and easy cleaning
- 4 Electrical heating unit
w/9 Temperature Control
- 5 Stackable Design



GN 2/3 Roll Top w/Glass Windowed Lid

Code	Description	Dim.(cm)
54014732	6 lt. w/Burner	51x49x34
54014832	6 lt. w/Electric Heating	51x49x34

SPECIFICATIONS

- Stable at 90°
- Stable at 180°
- For quick & easy cleaning
- Electrical heating unit w/9 Temperature Control
- Stackable design

Round Roll Top w/Glass Windowed Lid

Code	Description	Dim.(cm)
54014731	6 lt. w/Burner	53x53x35
54014831	6 lt. w/Electric Heating	53x53x35

SPECIFICATIONS

- Stable at 90°
- Stable at 180°
- For quick & easy cleaning
- Electrical heating unit w/9 Temperature Control
- Stackable design

Round Roll Top w/Soup Tureens
w/Glass Windowed Lid

Code	Description	Dim.(cm)
54014730	6 lt. w/Burner	53x53x35
54014830	6 lt. w/Electric Heating	53x53x35

Deluxe Chafing Dish w/Glass Windowed Lid



Built-In Round Shaped w/Glass Windowed Lid

Code	Description	Dim.(cm)
54015731	6 Lt. w/Burner	63x48x26
54015831	6 Lt. w/Electric Heating	63x48x26

SPECIFICATIONS

- Stable at 90°
- Stable at 180°
- For quick & easy cleaning
- Electrical heating unit w/9 Temperature Control
- Stackable design



Built-In Round Shaped w/Soup Tureen w/Glass Windowed Lid

Code	Description	Dim.(cm)
54015730	6 Lt. w/Burner	63x48x26
54015830	6 Lt. w/Electric Heating	63x48x26





► GN 1/1 Roll Top

Code	Description	Dim.(cm)
54010733	9 lt. w/Burner	73x49x34
54010833	9 lt. w/Electric Heating	73x49x34

SPECIFICATIONS

- Stable at 90°
- Stable at 180°
- For quick & easy cleaning
- Electrical heating unit w/9 Temperature Control
- Stackable design



► GN 2/3 Roll Top

Code	Description	Dim.(cm)
54010732	6 lt. w/Burner	51x49x34
54010832	6 lt. w/Electric Heating	51x49x34

SPECIFICATIONS

- Stable at 90°
- Stable at 180°
- For quick & easy cleaning
- Electrical heating unit w/9 Temperature Control
- Stackable design



▶ Round Roll Top

Code	Description	Dim.(cm)
54010731	6 lt. w/Burner	53x53x35
54010831	6 lt. w/Electric Heating	53x53x35



► Roll Top w/Soup Tureens

Code	Description	Dim.(cm)
54010738	2x4,5 lt. w/Burner	73x49x34
54010838	2x4,5 lt. w/Electric Heating	73x49x34



SPECIFICATIONS

- Stable at 90°
- Stable at 180°
- For quick & easy cleaning
- Electrical heating unit w/9 Temperature Control
- Stackable design

138



▶ Round Roll Top w/Soup Tureens

Code	Description	Dim.(cm)
54010730	6 lt. w/Burner	53x53x35
54010830	6 lt. w/Electric Heating	53x53x35





► Built-In GN 1/1

Code	Description	Dim.(cm)
54012733	9 lt. w/Burner	63x46,5x24
54013733	9 lt. w/Electric Heating	63x46,5x24



► Built-In Round Shaped

Code	Description	Dim.(cm)
54012731	6 lt. w/Burner	63x48x26
54013731	6 lt. w/Electric Heating	63x48x26



► Built-In Round Shaped w/Soup Tureen

Code	Description	Dim.(cm)
54012730	6 lt. w/Burner	63x48x26
54013730	6 lt. w/Electric Heating	63x48x26



► GN 1/1 Roll Top

Code	Description	Dim.(cm)
54010723	9 lt. w/Burner	75x50x33
54010823	9 lt. w/Electric Heating	75x50x33



► Roll Top Round Shaped

Code	Description	Dim.(cm)
54010721	6 lt. w/Burner	53x49,5x35
54010821	6 lt. w/Electric Heating	53x49,5x35



► Round Shaped w/Soup Tureen

Code	Description	Dim.(cm)
54010720	6 lt. w/Burner	53x49,5x35
54010820	6 lt. w/Electric Heating	53x49,5x35



► **Elliptic Roll Top**

Code	Description	Dim.(cm)
54010736	9 lt. w/Burner	66x56x33
54010836	9 lt. w/Electric Heating	



GN 1/1		
Code	Description	Dim.(cm)
54010433	9 lt. w/Burner	60x35x32
54010434	9 lt. w/Electric Heating	60x35x32



Mini Chafing Dish		
Code	Description	Dim.(cm)
40210151	w/Burner	32x32

141



Soup Tureen		
Code	Lt	
47010013	13	
* Water Pan is made of stainless steel		



Sauce Tureen		
Code	Lt	
47010002	2	



► GN 1/1 Porcelain

Code
70020101

Dim.(mm)
530x325



▶ GN 1/2 Porcelain

Code
70020102

Dim.(mm)
325x265



► GN 2/3 Porcelain

Code
70020203

Dim.(mm)
354x325



▶ GN 1/3 Porcelain

Code
70020103

Dim.(mm)
325x176



► Round Porcelain

Code
70020100

Dim.(cm)
39x6,5



► Round Divided Porcelain

Code
70021100

Dim.(cm)
39x6,5



► Round Tray (S/S)

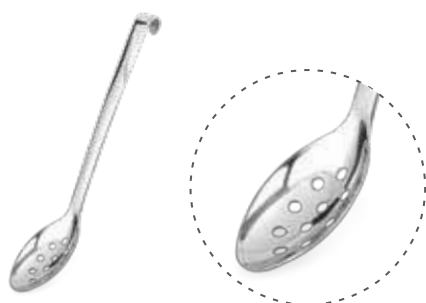
Code	Lt
30703565	6,2

Dim.(cm)
35x6,5



► Round Divided Tray (S/S)

Code	Dim.(cm)
70023100	38,5x6,5



▶ Perforated Spoon

Code

52010046

Dim.(mm)

275x53



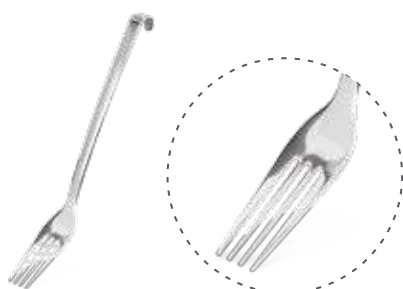
▶ Serving Spoon

Code

52010045

Dim.(mm)

275x62



▶ Serving Fork

Code

52010043

Dim.(mm)

285x45



▶ Skimmer

Code

52010042

Dim.(mm)

270x80



▶ Perforated Turner

Code

52010044

Dim.(mm)

285x75



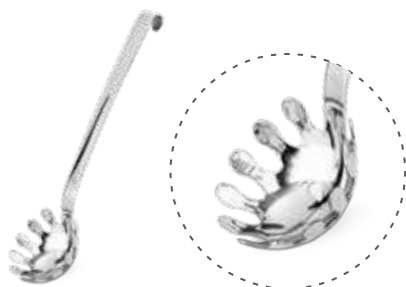
▶ Ladle

Code

52010041

Dim.(mm)

245x60



▶ Spaghetti Spoon

Code

52010058

Dim.(mm)

270x65



▶ Perforated Spatula

Code

52010049

Dim.(mm)

315x63



Electrical Heating Unit w/9 Temperature Control	
Code	Power
54010800	700 Watt



Induction Heating	
Code	Power
54010101	1000 W
54010102	650 W
* 54010102 suitable for GN 1/2.	



144	▶ Burner Holder Code 54010100
-----	--



Name Tag	
Code	h(cm)
62010005	5
62011010	10
62013020	20



Code	Model
52010183	Horizontal
62010062	Deep



Spoon/Ladle Rest	
Code	Dim.(cm)
62010009	9x17



► Lux Juice Dispenser

Code	Lt
54012112	12



► Lux Coffee Dispenser

Code	Lt
54012212	12

145



► Premium Juice Dispenser

Code	Lt
54011112	12



► Premium Coffee Dispenser

Code	Lt
59011019	19



Milk Can

Code

54011212

Lt

6

Ice Tea Dispenser (Glass)

Code

59057900

* Can be use w/o wire stand

Lt

7,9



Single Juice Dispenser

Code

Dim.(cm)

Lt

59039021

37x23x60

7



Double Juice Dispenser

Code

Dim.(cm)

Lt

59039022

37x45x69

14



Single Cereal Dispenser

Code	Dim.(cm)	Lt
54021231	42x23x62	7,5



Double Cereal Dispenser

Code	Dim.(cm)	Lt
54021232	42x45x62	15



Corn Flakes Dispenser

Code	Description
40010001	Single
40010002	Double
40010003	Triple



Corn Flakes Dispenser

Code	Lt
54010010	10



► Heat Lamp w/Warming Plate

Code	Model	Dim.(cm)
47013011	1/1	40x60



► Heat Lamp w/Warming Plate

Code	Model	Dim.(cm)
47013021	2/1	71x59

- S/S body
- Chilling with ice pack
- Suitable for all GN pans



► Cold Service Unit

Code	Model	Dim.(cm)
47012011	1/1	40x60
47012021	2/1	71x59

- S/S body
- Keeps warm between 0°C - 60°C w/Thermic control
- 200 W



► Hot Service Unit

Code	Model	Dim.(cm)
47010011	1/1	40x60
47010021	2/1	71x59



► Self Standing Heat Lamp

Code	Model	Power
47010003	Single	200 W
47010004	Double	200 W

* w/infrared bulb



- Built-in switch
- Adjustable height max. 140 cm
- 200 W

► Heat Lamp Helix Cable

Code	Model
47010006	Lamp (Chrome)
47110006	Lamp (Brass)
47210006	Lamp (Copper)
47310006	Lamp (Black)
47010007	Hanger Unit (for 3 Lamp)
47010008	Hanger Unit (for 4 Lamp)

* w/infrared bulb



- Fixed height 135 cm
- Heat control with dimmer
- EPC painted aluminium
- 250W infrared bulb

► Heat Lamp Square Design (Fixed Height)

Code	Model
47010009	White
47110009	Black

* w/infrared bulb







- Cooling with ice packs
- Cooling up to 2-3 hours depending on ambient temperature

► Cold Plate

Code	Model	Dim.(cm)
47010010	w/o Acrylic Roll-Top Cover	64x46x10
47011110	w/Acrylic Roll-Top Cover	64x46x20

* GN 1/1-10 tray included



- 220 V ; Digital Thermostate control
- Max. heat 90°C
- 1000W Silicone warmer

► Warmer (Dry Bain-Marie)

Code	Model	Dim.(cm)
47010012	w/o Acrylic Roll-Top Cover	64x46x20
47011112	w/Acrylic Roll-Top Cover	64x46x20

* GN 1/1-10 tray included



* Using without water is unadvisable

► Display Stand

Code	Dim.(cm)	Model
47010022	64x46x30	2 Tiers
47010023	38x73x63	3 Tiers

* GN pans not included





152

Elevator Stand

Code

54031717

54030020

54032323

54032626

Dim.(cm)

17x17x17

20x20x20

23x23x23

26x26x26



Stand

Code

58026040

58026080

58026012

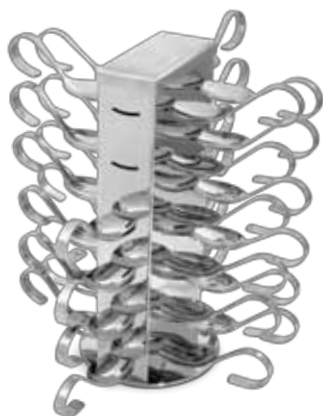
Dim.(cm)

60x30x4

60x30x8

60x30x12





Amuse Bouche Spoon Stand	
Code	Dim.(cm)
40160150	15x34 (36 Spoons)
40160151	30x37 (60 Spoons)



Amuse Bouche Spoon	
Code	Dim.(cm)
40150500	4,5
40150501	6,5



Non-slip Elevator	
Code	Dim.(cm)
58022010	10
58022015	15
* Stackable to create a higher elevator.	

Elevator	
Code	Øxh (cm)
40100420	20x5
40100430	23x5
40100450	29x5



Elevator Feet	
Code	Dim.(cm)
40100900	6x6
40100901	11,5x6
40100902	16,5x6

Elevator Shears Model	
Code	Dim.(cm)
40601811	21x21x7
40601812	21x21x12
40601813	21x21x17

- Contemporary cooling trays for salad, starters, deserts, canapé and anything else that need to be chilled.
- Ideal solution for the catering & every buffet.
- Available in 4 popular dimensions and 2 modern colors.
- You may use them with the 2 or 3 tier stand and save space on your table tops.



Stand

Code	Dim.(cm)
54040002	40x26x40

GN Set w/Ice Boxes

Code	Description
540 40101	GN 1/1 Set
540 40304	GN 3/4 Set
540 40204	GN 2/4 Set
540 40102	GN 1/2 Set



GN

Code	Description
5404 1101	GN 1/1
5404 1304	GN 3/4
5404 1204	GN 2/4
5404 1102	GN 1/2



Ice Box

Code
54040001





- A modern way to serve all kind of deserts & pastries.
- Pebble bottom surface is antiscratch and provides extra durability.
- Great variety of sizes.
- Also available in 3 excellent combinations of complete tier stand.



► Stand w/Trays

Code

54040004

Dim.(cm)

40x30x60

► Patterned Unbreakable Tray

Code

54041525

54042040

54042533

54043040

54043333

54043353

Dim.(cm)

15x25

20x40

25x33

30x40

33x33

33x53



* Size 33x53 not suitable w/above stand

► Bowl Display Stand

Code

40341358

40341357

40341356

58020909

Dim.(cm)

Stand 46x5

Stand 57x10,5

Stand 67x16

Melamine Square Plate 9x9x5,5

Model

3 Compartment

4 Compartment

5 Compartment



* Elevator feet not included the price.



► Fruit Stand

Code	Model	Dim.(cm)
40290001	2 Tiered	17
40290002	3 Tiered	28



► Cake Stand

Code	Øxh (cm)
32502205	22x5
32502405	24x5
32503005	30x5
32503605	36x5
32502210	22x10
32502410	24x10
32503010	30x10
32503610	36x10



► Cake Stand w/Cover

Code	Model	Dim.(cm)
80010005	Round	30,5x30,5x11,5
80010007	Rectangular	39x16,5x12,5

157



► Egg Stand w/Heater

Code	Dim.(cm)
40200001	26x40x15(24 Partition)
40200000	32x52x15(32 Partition)



► Honey Comb Stand

Code	Dim.(cm)
40340090	23x68x32



► Cutlery Stand

Code	Dim.(cm)
40160223	43x15x19

*Chamber: Ø 13, Depth: 14



158

► Melamine GN Display Plate

Code	Model	Dim.(mm)
58020101	GN 1/1	530x325
58020204	GN 2/4	530x162

► Melamine Rectangular Shallow Plate

Code	Dim.(cm)
58023620	36x20x4
58024522	45x22x4,5
58025027	50x27x5
58022632	56x32x5



► Melamine Plate

Code	Dim.(cm)
58022030	30,5
58020035	35,5

► Melamine Shallow Plate

Code	Dim.(cm)
58023004	30x30x4
58023434	34x34x5,5



► Bamboo/Melamine Display Set

Code	Dim.(cm)	Bowl Dim.(cm)
58020002	29x22x3,5	Ø 8,5x6
58020001	40x13x6	Ø 13x8,5
58020003	49,5x16x8,5	Ø 16x11



► Melamine Curved Plate

Code	Dim.(cm)
58022120	21x20x10
58023029	30x29x14
58023635	36x35x16



► Melamine Round Bowl

Code	Dim.(cm)
58021307	Ø 13x7
58021609	Ø 16x9
58022610	Ø 26x10
58023613	Ø 36x13

159



► Melamine Square Deep Plate

Code	Dim.(cm)
58020909	9x9x5,5
58021313	13x13x7
58021818	18x18x8,5
58022424	24x24x10
58023012	30x30x12



► Melamine Rectahgular Deep Plate

Code	Dim.(cm)
58023525	35x25x7
58024530	45x30x7



► GN 1/1 (530x325 mm)

Code	Depth (mm)
58001120	20
58001140	40
58001165	65
58011100	100



► GN 1/2 (325x265 mm)

Code	Depth (mm)
58001220	20
58001240	40
58001265	65
58012100	100



► GN 1/3 (325x176 mm)

Code	Depth (mm)
58001320	20
58001365	65
58013100	100



► GN 1/4 (265x162 mm)

Code	Depth (mm)
58001420	20
58001465	65
58014100	100



▶ GN 1/6 (176x162 mm)

Code	Depth (mm)
58001665	65
58016100	100



▶ GN 1/9 (176x108 mm)

Code	Depth (mm)
58001965	65



***Non-slip silicones on the bottom corners.**



▶ Deep Bowl D/W

Code

58011208

58012010

58012513

Øxh (cm)

12x8

20x10

25x13



▶ Conical Bowl D/W

Code

58020025

58020030

58020034

Ø (cm)

25

29,5

34,5



▶ Hammered Bowl

Code

58013120

Dim.(cm)

Ø 26,5x13,5



▶ Boat Bowl

Code

58015250

58015251

58015252

Dim.(cm)

Ø 10,5x8,5

Ø 15,5x11,5

Ø 21x13,2



▶ Bowl

Code

58013124

Dim.(cm)

Ø 14x6



162



► Figured Tray

Code

31611005

Dim.(cm)

530x325



► Square Tray

Code

58023830

Dim.(cm)

37,5x30,5



► Fish Serving Tray

Code

58020064

Dim.(cm)

64



► Triangle Deep Bowl

Code	Dim.(cm)
80011100	10x3,5
80011111	12x6
80011112	19,5x10
80011113	24x10,5
80011114	29x11
80011115	36x12

- %100 wood view
- Unbacteriolised
- Heat intensive and endurance up to +85 and -40 +85°C / -40°C
- Dishwasher safe
- Manufactured from elastic materials



► Round Bowl

Code	Dim.(cm)
80010015	Ø 16x4
80010020	Ø 21x5,5
80010025	Ø 26x7
80010030	Ø 30x8



► Appetizer Pan

Code	Dim.(cm)
80012818	28x18,5x4
80013323	33x23x4
80013826	38x26x4







Partitioned Basket

Code	Dim.(cm)
57025232	52.5x32.5x8



Oval Open Buffet Basket

Code	Dim.(cm)
57026144	61x44.5x14
57027257	72.5x57x14

- Odorless
- Humid free
- Dishwasher safe
- Colour-fast
- Toxic free



Long Display Basket

Code	Dim.(cm)
57022441	24x41x5x15



Wide Display Basket

Code	Dim.(cm)
57024530	45x30x5x11,5
57026145	61x45x5x12



Deep Basket

Code	Dim.(cm)
57024030	40x30x18
57026040	60x40x18



Baguette Basket

Code	Dim.(cm)
57023328	33x28x45



Baguette Basket (S/S)

Code	Dim.(cm)
40100131	Ø 27x31
40100132	Ø 27x40



Bread Basket (S/S)

Code	Dim.(cm)
40101151	21x17x6
40101152	30x21x6
40101153	35x23,5x10
40101154	45x32x10

* Products are not plastic.



TABLE-TOP

Comm



Rubber Wood (S/S Grinder)

Code	Model	Dim.(cm)
53011013	Salt Sprinkler	13
53012013	Pepper Mill	13
53011021	Pepper Mill	21
53011031	Pepper Mill	31
53011041	Pepper Mill	41
53011046	Pepper Mill	46

Salt & Pepper Set

Code	Dim.(cm)
62010034	11



Gondol Set

Code
35970000



Pillar Set

Code	Dim.(cm)
53040720	8



Ceramic Set

Code	Model	Dim.(cm)
53043122	Salt&Pepper	Ø 6,5x7
53040225	Toothpick	Ø 4,5x8



Leather Sleeved Set

Code	Model	Dim.(cm)
53042131	Salt&Pepper	3x3x7,5
53040558	Sugar&Toothpick	Ø 5x7



PC Sugar Bowl/ Cruet

Code	Model	Dim.(cm)
46010004	Sugar Bowl	12
46010006	Cruet	



Parmesan Sprinkler

Code	Dim.(cm)
53048123	Ø 8x12



Oil & Vinegar Stand

Code

53033001

Capacity

85 mlx2



Oil & Vinegar Stand

Code

53033002

Capacity

100 mlx2



Oil & Vinegar Stand

Code

53022003

Capacity

350 mlx2



Oil & Vinegar Stand

Code

53052250

Capacity

2x250 ml



Oil & Vinegar Stand

Code

53053250

Capacity

3x250 ml



Oil & Vinegar Stand

Code

53054250

Capacity

2x250 ml-2x150 ml



Condiment Set

Code

53033003

Capacity

100 mlx2



Jar Set

Code

53053110

Dim.(cm)

3x110 ml







Display Bucket	
Code	Dim.(cm)
56030009	9
56030012	12



Display Basket	
Code	Dim.(cm)
56031009	10,5x9



Rectangular Display Basket	
Code	Dim.(cm)
56032110	21x10x3,5



Conical Snack Holder	
Code	Dim.(cm)
60011001	18x10,4



Mini Display Pan	
Code	Dim.(cm)
56030014	14,5x9,5x4,5



Miniature French Fries Basket	
Code	Dim.(cm)
40160501	7,5x7,5x6

171



Miniature French Fries Basket	
Code	Dim.(cm)
40160502	Ø 7,5x6



Ice Cream Cup	
Code	Dim.(cm)
35201000	6,5
35202000	8
35203000	9
35204000	10



Ice Cream Cup	
Code	Dim.(cm)
35200001	8
35200002	8,5
35200003	9,5



Candle Holder		Napkin Holder			Napkin Holder		
Code	Dim.(cm)	Code	Model	Dim.(cm)	Code	Model	Dim.(cm)
56016073	8,5x8,5x8,5	56012111	Flat	15x3x10	56011208	Perforated	18,5x4,5x10,5
56016075	9x9x14						



		
Ceramic Ice Cream Cup	Ceramic Candle Holder	Ceramic Napkin Holder
Code	Code	Code
Dim.(cm)	Model	Model
Dim.(cm)	Dim.(cm)	Dim.(cm)
53040103	53040222	53040226
Ø 9x13,5	Candle Holder	Napkin Holder
	Ø 11,5x11,5	Ø 17x9



▶ Plate Cover		▶ Display Cover		▶ Gravy Boat	
Code	Ø (cm)	Code	Ø (cm)	Code	ml
56011270	27	40335005	20,5	58010727	150
56011300	30	40335006	23	58010728	300
		40335007	26		



▶ Hammered Bowl

Code	Dim.(cm)
58013120	Ø 26,5x13,5



▶ Boat Bowl

Code	Dim.(cm)
58015250	Ø 10,5x8,5
58015251	Ø 15,5x11,5
58015252	Ø 21x13,2



▶ Bowl

Code	Dim.(cm)
58013124	Ø 14x6



▶ Perforated Bowl

Code	Dim.(cm)
57012110	Ø 17,5
57012111	Ø 20,5
57012112	Ø 22,5



▶ Ceramic Bowl

Code	Dim.(cm)
57011711	Ø 22x10



► Bread Basket (S/S)

Code	Dim.(cm)
57015130	Ø 24x16x8



► Bread/Fruit Basket (S/S)

Code	Dim.(cm)
57012210	Ø 20x10



► Round Rattan Basket

Code	Dim.(cm)
57022008	20,5x7,5
57022308	23x7,5
57022508	25x7,5

* Product is not plastic.



► Oval Rattan Basket

Code	Dim.(cm)
57022216	21.5x15x6
57022416	24x16,5x6
57022618	26x18x6
57022918	29x18x6

* Product is not plastic.



► Rectangular Basket

Code	Dim.(cm)
80011118	14,5x21x5
80011119	18,5x25,5x7



▶ Oval Basket

Code	Dim.(cm)
80011116	15x20x5
80011117	21x30x7,5





BEVERAGE



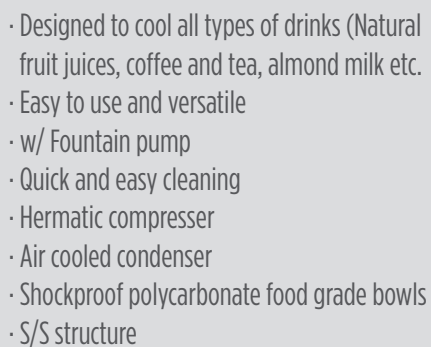
- Designed to cool all non-carbonated drinks
- Easy to use and versatile
- w/ Stirring paddle
- Quick and easy cleaning
- Hermatic compressor
- Air cooled condenser
- Shockproof polycarbonate food grade bowls
- S/S structure

**ugolini**

COMPACT 8/2

► Juice Cooler

Code	Lt	Dim.(mm)
59040016	2x8	250x400x630

**ugolini**

DELUX

▶ Juice Cooler

Code	Lt	Dim.(mm)
59040012	12	180x470x570
59040024	12x2	360x470x570

ugolini

- Designed for all natural fruit juices
- Designed to stir the juice even and perfect
- Easy to use and versatile
- w/ Stirring paddle
- w/Digital thermometer
- Quick and easy cleaning
- Hermatic compressor
- Air cooled condenser
- Shockproof polycarbonate food grade bowls
- S/S structure
- 220 V

A 19

► Cooler & Dispenser

Code	Lt	Dim.(mm)
59040019	19	350x380x713

179

ugolini

- Designed to mix hot chocolate and all thick drinks
- Easy to use and versatile
- w/ Stirring paddle
- w/Double thermostate
- Quick and easy cleaning
- Shockproof polycarbonate food grade bowls
- S/S structure
- 220 V - 1300 Watt

Delice

► Hot Chocolate Dispenser

Code	Lt	Dim.(mm)
59040005	5	260x320x495



► Lux Juice Dispenser

Code	Lt
54012112	12



► Lux Coffee Dispenser

Code	Lt
54012212	12

181



► Premium Juice Dispenser

Code	Lt
54011112	12



► Premium Coffee Dispenser

Code	Lt
59011019	19



Milk Can

Code

54011212

Lt

6



Ice Tea Dispenser

Code

59057900

Lt

7,9

* Can be use w/o wire stand



Single Juice Dispenser

Code

59039021

Dim.(cm)

37x23x60

Lt

7



Double Juice Dispenser

Code

59039022

Dim.(cm)

37x45x69

Lt

14

► Orange/Pomegranate Juicer

Code

41030002

41030012

Description

Orange Juicer

Orange/Pomegranate Juicer



► Citrus Juicer

Code

63010016

63010017

Description

Citrus Juicer

Citrus Juicer w/Lever



SIRMAN
Made in Italy

► Tea Maker

Code

41011040

41011060

41011090

41011120

41011160

41011250

41101450

Model

40 Glasses

60 Glasses

80 Glasses

120 Glasses

160 Glasses

250 Glasses

450 Glasses

Lt

6

7,5

9

12

16

22

38





Beverage Server S/S Insulated

Code	Lt
51019210	1,00
51019215	1,50
51019220	2,00



Beverage Server S/S Insulated

Code	Lt
51021310	1,00
51021315	1,50
51021320	2,00



Water Jug

Code	Dim.(cm)
60011431	Ø 85x26



French Press

Code	ml
58060350	350
58060600	600



Glass Mug

Code	ml
59050001	550



Tea/Milk Pot

Code	Model	Capacity
55016202	Tea Pot	2 cc
55016204	Tea Pot	4 cc
55016215	Milk Pot	150 ml



Milk Pot

Code	ml
62010150	150
62010350	350



Mini Tea Bag Plate

Code
40202250



Mug S/S

Code
36702052



► PC Glass

Code	ml	Pcs/Ctn
46010250	250	50
46010300	300	50
46010400	400	50

► PC Glass

Code	ml	Pcs/Ctn
46110250	250	50
46110300	300	50
46110400	400	50

► PC Sandy Surface Glass

Code	ml	Pcs/Ctn
46011250	250	400

Juice Glass



Whiskey Glass



Goblet Glass



Cocktail Glass



Wine Glass



Goblet Glass



185

► PC Juice/Whiskey Glass

Code	Model	ml	Pcs/Ctn
46010240	Juice	240	50
46012250	Whiskey	250	50

► PC Goblet/Cocktail Glass

Code	Model	ml	Pcs/Ctn
46010295	Goblet	295	50
46010320	Cocktail	320	50

► PC Wine/Goblet Glass

Code	Model	ml	Pcs/Ctn
46014250	Wine	250	50
46013400	Goblet	400	50

Beer Glass



Tulip Glass



► PC Beer/Tulip Glass

Code	Model	ml	Pcs/Ctn
46010500	Beer	500	24
46012400	Tulip	400	100

► PC Mug

Code	ml	Pcs/Ctn
46115250	250	50

► PC Mug

Code	ml	Pcs/Ctn
46015250	250	50



BAR





► D/W Ice Bucket/Mini Punch Bowl
Code **Ø (cm)**
60030020 20



► Ice Bucket (D/W)
Code **Dim.(cm)**
60016118 Ø15,5x16,5



► Big Ice Bucket (D/W)
Code **Dim.(cm)**
60016119 Ø17x20,5



► Round Handled Ice Bucket
Code **Model** **Ø (cm)**
91000011 w/Lid 15,5
91000012 w/Lid-Plate 15,5



► Crescent Handled Ice Bucket
Code **Model** **Ø (cm)**
91000016 w/Lid 15,4
91000015 w/Lid-Plate 15,4



► Acrylic Ice Bucket
Code **Dim.(cm)**
60010761 Ø16,5x15



► D/W Satin Bottle Cooler
Code **Dim.(cm)**
60016106 Ø12x20



Champagne & Wine Buckets ●●●●●●●●●●●●●●●●



Champagne Bucket w/Handle	
Code	Ø (cm)
60030019	19,5



Champagne Bucket	
Code	Ø (cm)
60030022	22



Champagne/Wine Bucket	
Code	Dim.(cm)
36752221	Ø 21x22



Champagne/Wine Bucket (Satin)	
Code	Dim.(cm)
60016105	19x21



Acrylic Champagne/Wine Bucket	
Code	Dim.(cm)
60010760	Ø 22x20



191

► Champagne/Ice Bucket Stand

Code	Model	Dim.(cm)
60030081	Stand	81,5
60030022	Bucket	Ø 22

► Champagne Bucket Stand

Code	Dim.(cm)
37752222	65



► Bottle Stand

Code	Dim.(cm)
60016141	26x8x14



► Wine Bucket Table Stand

Code	Dim.(cm)
60010244	50x19x16
*w/o Bucket	





Chalice Sweetener

Code

60020009



Napkin/Pipette Holder

Code

60020012



PC Bar Container

Code

60020004

60020005

60020006

Model

4 Compartment

5 Compartment

6 Compartment



Acrylic Sugar Caddy

Code

62030003

Dim. (cm)

19,5x14,4x8,5



Bar Spoon

Code

60010002

Dim.(cm)

19



Jigger

Code

60016120

Dim.(cm)

Ø 45x10

Capacity

2/4 cc



Pourer S/S

Code

62010033



Bar Strainer

Code

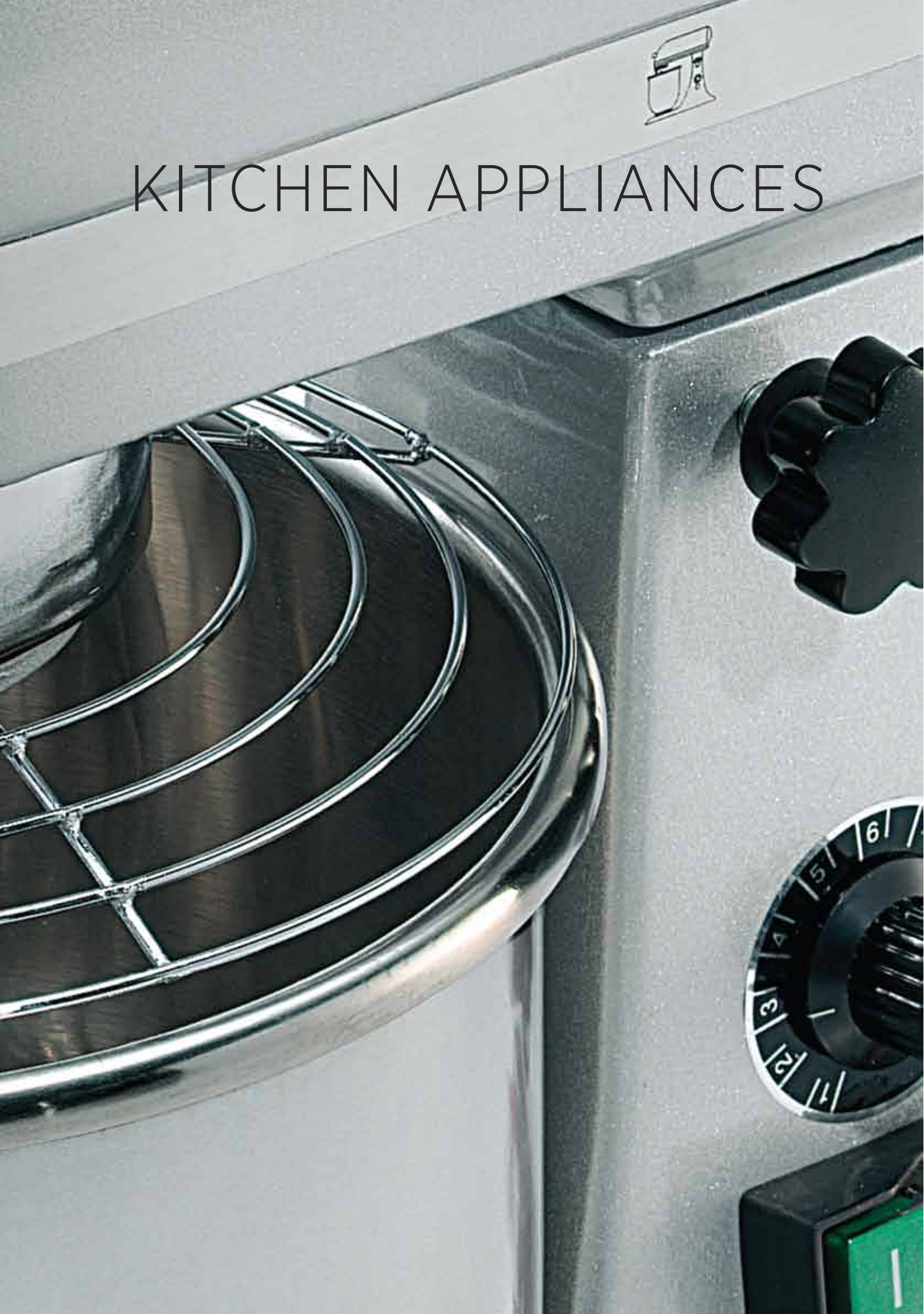
60016137

Dim.(cm)

18



KITCHEN APPLIANCES



- Highly effective patented cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors
- 3 controls available
 - one speed
 - drill like speed control
 - Variotronic: speed control with stabilizer
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- 3 different motors
- IPX3 protection
- Quick coupling device.
- Shafts available in 2 length: 35 and 45 cm
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft and bell
- Optional:
 - wall attachment
 - exposition shelf
 - whisk
- Whisk metal gearings
- Demountable and dishwashing safe whisk

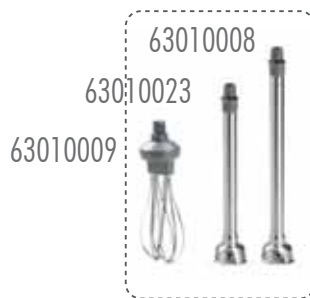
Ventilated Motor



Code	Model
63010042	Blender
63010023	Shaft 35 cm
63010008	Shaft 45 cm
63010009	Whisk
63010024	Wall Attachment



Blender
63010042

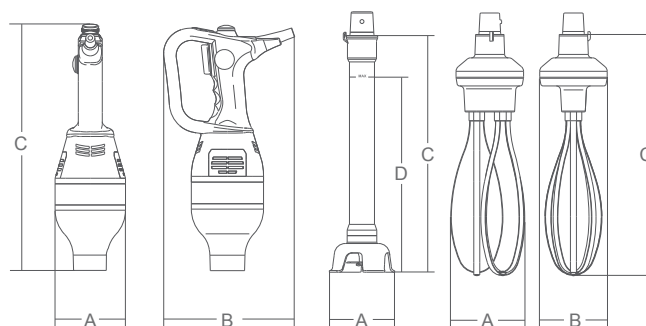


Whisk and Shaft



Wall Attachment
63010024

Power	750 W		
Power Source	230 V/50 Hz		
Knives Revolutions	r.p.m. 2000 - 11500		
Working Capacity	300 Lt		
Net Weight	3,9 Kg		
Dimensions	A	B	C
	125 mm	190 mm	390 mm



- Highly effective patented cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors
- 3 controls available
 - one speed
 - drill like speed control
 - Variotronic: speed control with stabilizer
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- 3 different motors
- IPX3 protection
- Quick coupling device.
- Shafts available in 2 length: 35 and 45 cm
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft and bell
- Optional:
 - wall attachment
 - exposition shelf
 - whisk
- Whisk metal gearings
- Demountable and dishwashing safe whisk

Ventilated Motor



Code

63010006
63010023
63010008
63010009
63010024

Model

Blender
Shaft 35 cm
Shaft 45 cm
Whisk
Wall Attachment



Blender
63010006



Whisk and Shaft



Wall Attachment
63010024

Power

550 W

Power Source

230 V/50 Hz

Knives Revolutions

r.p.m. 13.000

Working Capacity

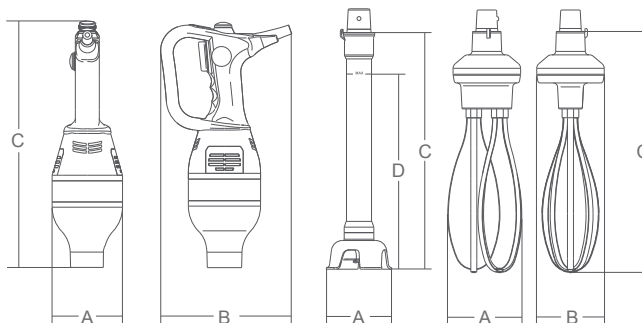
200 Lt

Net Weight

3,5 Kg

Dimensions

A B C
125 mm 190 mm 385 mm





- Highly effective patented cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors
- 3 controls available
 - one speed
 - drill like speed control
 - Variotronic: speed control with stabilizer
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- 3 different motors
- IPX3 protection
- Quick coupling device.
- Shafts available in 2 length: 35 and 45 cm
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft and bell
- Optional:
 - wall attachment
 - exposition shelf
 - whisk
- Whisk metal gearsings
- Demountable and dishwashing safe whisk

Ventilated Motor



Code

63010043
63010044
63010045
63010046
63010024

Model

Blender
Shaft 25 cm
Shaft 35 cm
Whisk
Wall Attachment



Blender
63010043



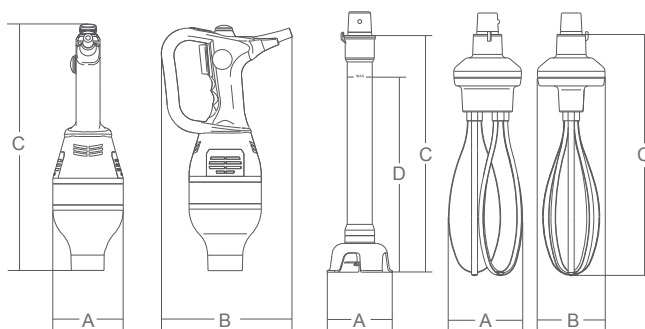
Whisk and Shaft



Wall Attachment
63010024

Power	360 W
Power Source	230 V/50 Hz
Knives Revolutions	r.p.m. 12.000
Working Capacity	70 Lt
Net Weight	2,5 Kg
Dimensions	

A B C
100 mm 182 mm 348 mm



- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available
- Large number of discs available for every purpose



Disc Holder

Code

63010001

63010002

Model

Vegetable Cutter

Disc Holder

Power	515 W
Power Source	230-400 V
Disc Revolutions	r.p.m. 300
Net Weight	17,5 Kg

Dimensions

515 W

230-400 V

r.p.m. 300

17,5 Kg

A

B

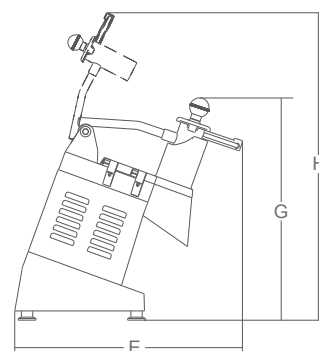
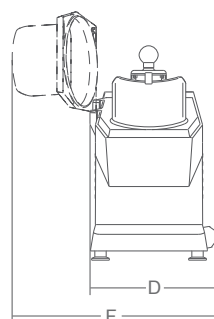
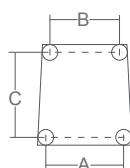
D

E

G

H

H





Slicer Discs

* DF5 is recommended for tomato slicing.

Code

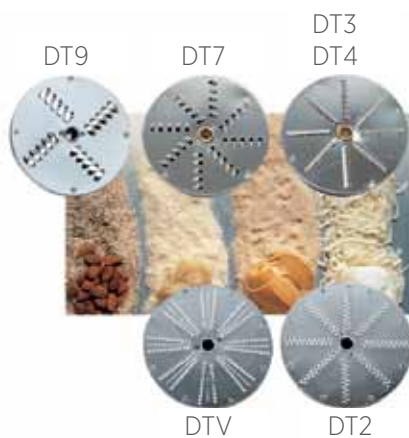
DF14
DF10
DF8
DF3
DF4
DF1
DF2
DF5*



Jullien Slicer Discs

Code

DQ10
DQ6
DQ8
DQ4



Grater and Granulator Discs

Code

DT9
DT7
DT3
DT4
DTV
DT2



Dicer Discs

Code

PS14
PS20
PS10
PS8

- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- Available with steplessly variable-speed drive.



Ventilated Motor

Code	Model
63010004	Vegetable Cutter
63020004	Emulsifying Knife
63030004	Serrated Knife
63040004	Shaft w/knives for pesto sauce

* Incl/Standard blade



Standard knife



Emulsifying Knife
63020004

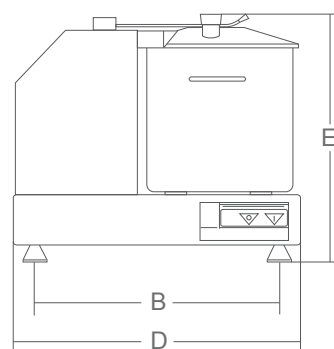
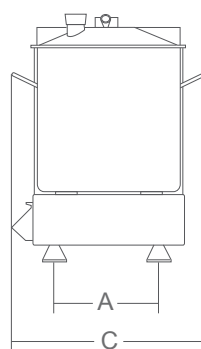


Serrated Knife
63030004



Shaft w/knives for pesto sauce
63040004

Power	350 W
Bowl Capacity	3,3 Lt
Bowl Filling Level	1,5 Lt
Revolutions	r.p.m. 2.800
Net Weight	10 Kg
Dimensions	A 160 mm 31



- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- Available with steplessly variable-speed drive.



Ventilated Motor

Code	Model
63010005	Vegetable Cutter
63020005	Emulsifying Knife
63030005	Serrated Knife
63040005	Shaft w/knives for pesto sauce

* Incl/Standard blade



Standard knife

205



Emulsifying Knife
63020005

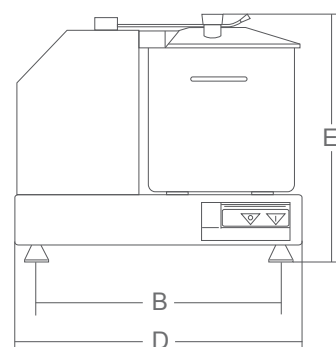
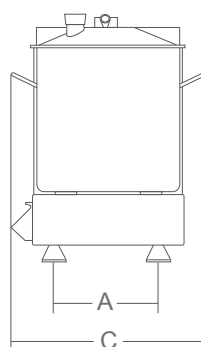


Serrated Knife
63030005



Shaft w/knives for pesto sauce
63040005

Power	350 W
Bowl Capacity	5,3 Lt
Bowl Filling Level	3,1 Lt
Revolutions	r.p.m. 1.500 + 2.800
Net Weight	11 Kg
Dimensions	A B C D E
	160 mm 310 mm 305 mm 365 mm 320 mm



- Base-plate and reservoir in heat-resistant ABS
- Lid in polycarbonate with hole to add the ingredients during processing
- Interlocked lid and reservoir, easy to disassemble though for cleaning
- Motor brake
- Control with NVR 24 Volt IP 67

Included items:

- Hub with cutting knives in stainless steel
- Hub for ABS assembly

Optional

- Dismountable scraping blade



Ventilated Motor

Code	Model
63010003	Vegetable Cutter
63030006	Board Scraper

* Knives included

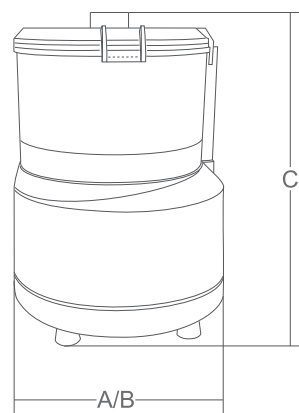


Board Scraper



Shaft w/knives to mix dough

Power	350 W				
Bowl Capacity	3,3 Lt				
Bowl Filling Level	1,5 Lt				
Revolutions	r.p.m. 2.800				
Net Weight	10 Kg				
Dimensions	A	B	C	D	E
	160 mm	310 mm	305 mm	365 mm	255 mm



- Strong machine, simple and compact, gives a high performance and power.
- It offers the possibility of grating cheese and bread with uniformity and without any waste.
- Structure realised in polished aluminium, treated steel roller anti-corrosive.



Code
63010021

Model
Cheese Grater

207



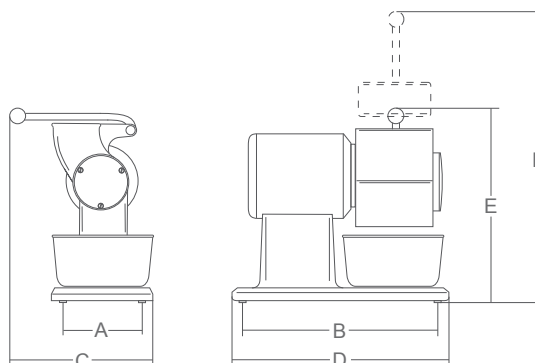
Protection grater / Stainless steel drum



Microswitch on the grater

Power	588 W
Power Source	230 - 400 V/50-60 Hz F + N
Drum Revolutions	r.p.m. 1400
Mouth Dimensions	130 x 70
Net Weight	16 Kg
Dimensions	

A	B	C	D	E	F
185 mm	270 mm	290 mm	390 mm	370 mm	560 mm



- Anodized cast aluminium alloy.
- Great distance between blade and motor for easy cleaning.
- Ventilated motor.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes and lapped pins.
- Stainless steel screws and slice deflector.
- Strong thickness gauge support.
- Cast-in sharpener assembly.
- Compact dimensions and great cutting capacity.
- CE professional with device for releasing the carriage.
- Teflon coated or toothed blades are available on demand.
- 25° blade inclination.



Ventilated Motor

250

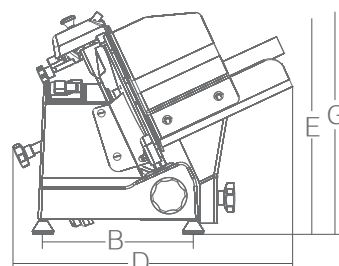
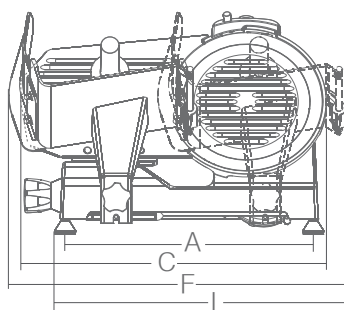
Code
63010250

Model
Slicer 250

208



Blade	Ø 250 mm
Motor	147 W / 0,20 Hp
Cut Thickness	13 mm
Run of Carriage	245 mm
Hopper	230 x 230 mm
Cut Capacity	215 x 180
Dimensions	A B



A	B	C	D	E	F	G	L
395 mm	245 mm	500 mm	560 mm	370 mm	570 mm	475 mm	490 mm

- Anodized cast aluminium alloy
- Great distance between blade and motor for easy cleaning
- Ventilated motor
- Forged, hardened large thickness blades
- Carriage running on self-lubricating bushes and lapped pins
- Stainless steel screws and slice deflector
- Strong thickness gauge support
- Cast-in sharpener assembly
- Compact dimensions and great cutting capacity
- CE professional with device for releasing the carriage
- Teflon coated or toothed blades are available on demand
- 25° blade inclination



250

Ventilated Motor

Code

63010026

Model

Slicer 250

209



Blade

Ø 250 mm

Motor

147 W / 0,20 Hp

Cut Thickness

13 mm

Run of Carriage

245 mm

Hopper

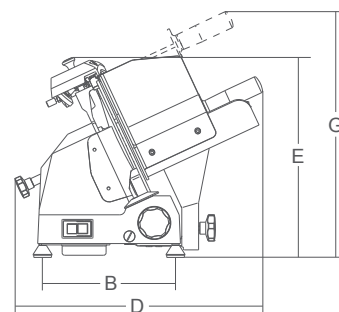
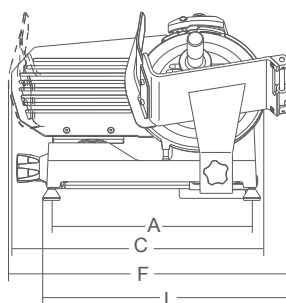
230 x 230 mm

Net Weight

215 x 180

Dimensions

A	B	C	D	E	F	G
395 mm	245 mm	500 mm	560 mm	370 mm	570 mm	475 mm



- Anodized cast aluminium alloy.
- Great distance between blade and motor for easy cleaning.
- Ventilated motor.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes and lapped pins.
- Stainless steel screws and slice deflector.
- Strong thickness gauge support.
- Cast-in sharpener assembly.
- Compact dimensions and great cutting capacity.
- CE professional with device for releasing the carriage.
- Teflon coated or toothed blades are available on demand.
- 25° blade inclination.



Ventilated Motor

300

Code

63010300

Model

Slicer 300



Device for releasing the carriage

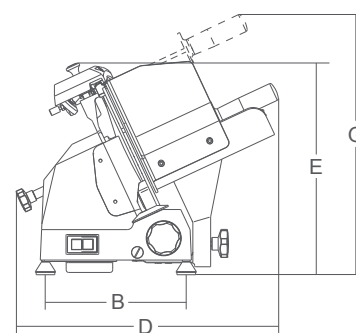
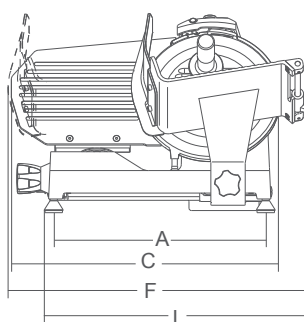


More space between blade and body machine



Enclosed and sealed belt pulley standard

Blade	Ø 300 mm
Motor	210 W
Cut Thickness	13 mm
Run of Carriage	285 mm
Hopper	250x275 mm
Net Weight	20,5 Kg
Dimensions	A



A	B	C	D	E	F	G	L
435 mm	295 mm	600 mm	610 mm	420 mm	640 mm	510 mm	535 mm

- Rounded design, no sharp edges and visible screws.
- Chrome plated and ground slide rod.
- Lapped cast iron slide rod bushing.
- Vulcanized rubber stops on carriage.
- Removable support cover for thickness gauge plate.
- Stainless steel slice deflector with bayonet fitting.
- Stainless steel screws and fittings.
- Enclosed and sealed belt pulley.
- 49,5 mm distance between blade and motor.
- Bottom cover.
- Changeover electronic circuit 110-220-380 V single and three phase.
- Built in sharpening tool with bottom protection.
- Standard blade removal tool.
- 35° blade inclination
- Plastic knob.
- Plastic pushbuttons with IP67 protection rating.



350

Ventilated Motor

Code

63010350

Model

Slicer 350

211



Large hopper



More space between blade and body machine

Blade

Ø 350 mm

Motor

370 W

Cut Thickness

23 mm

Run of Carriage

310 mm

Hopper

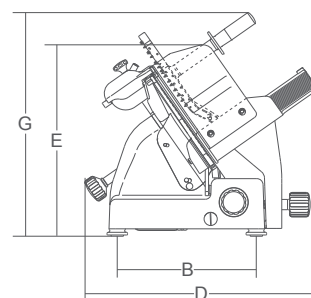
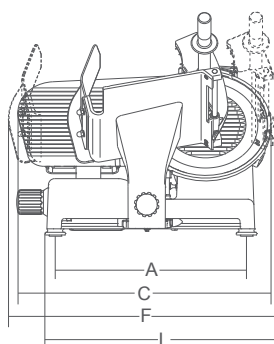
305x270 mm

Net Weight

46 Kg

Dimensions

A	B	C	D	E	F	G	L
465 mm	340 mm	660 mm	575 mm	455 mm	710 mm	530 mm	590 mm





- Innovative rounded design and no sharp edges or visible screws
- Chrome plated ground and lapped slide rod
- Lapped cast iron slide rod bushing
- Vulcanised rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with snap-on bayonet fitting
- Stainless steel screws and fittings
- Bottom cover for accessing electrical Components
- Built-in sharpening tool with bottom protection
- Easy to remove grease guard mounted along the thickness gauge plate
- Standard blade removal tool
- Plastic knobs
- Rubber feet
- Plastic pushbuttons with IP67 protection rating



Vertical

Ventilated Motor

Code

63010027

Model

Vertical Slicer

213



Blade

Ø 350 mm

Motor

370 W / 0,50 Hp

Cut Thickness

29 mm

Run of Carriage

310 mm

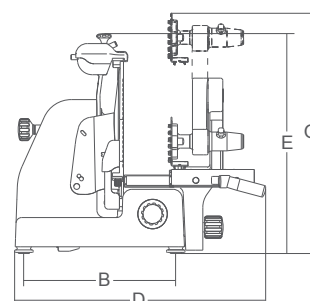
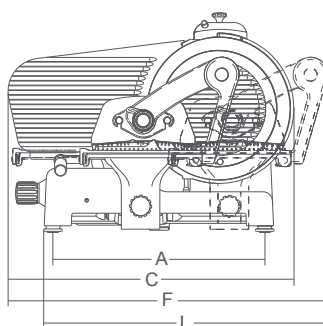
Hopper

300 x 270 mm

Net Weight

215 x 180

Dimensions



A	B	C	D	E	F	G	L
468 mm	338 mm	660 mm	600 mm	530 mm	750 mm	715 mm	630 mm

- Metal cast planetary mixer
- Lifiable head for bowl and tools removal and easy claeing
- Removable, S/S, 7L bowl
- 3 metal tools
- D.C. motor with speed control
- Gear drive and grease lubrication
- Safety microswitch on the head
- NVR device
- Suitable for medium density mix (for ex. Bread dough, about 1 kg of flour)
- NOT suitable for tough mix



Minneapolis®

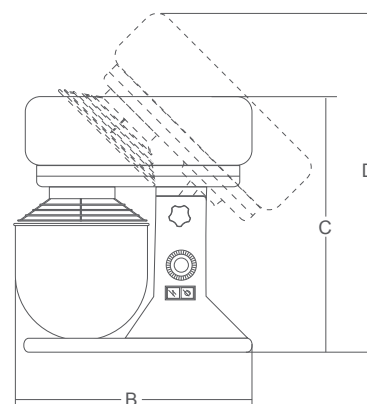
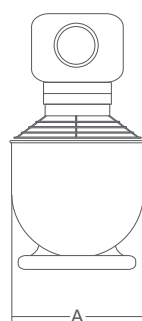
7 Lt



Code
63010007

Model
Planet Mixer 7 Lt

Power	280 W			
Power Source	230 V/50 Hz			
Whisk Revolutions	g./75 + 660			
Bowl Capacity	7 Lt			
Net Weight	18 Kg			
Dimensions	A	B	C	D
	240 mm	410 mm	425 mm	540 mm



- Machine body made from large thickness powder coated steel
- Bowl protection made from metal wire
- Easy to remove bowl made from stainless steel 304
- Safety microswitches for the lid and the bowl
- 3 easy to remove metal tools: aluminium spatula and hook, steel and aluminium whisk
- 3 speed gear
- Steel gear box
- Ventilated motor

10 Lt



Minneapolis

215

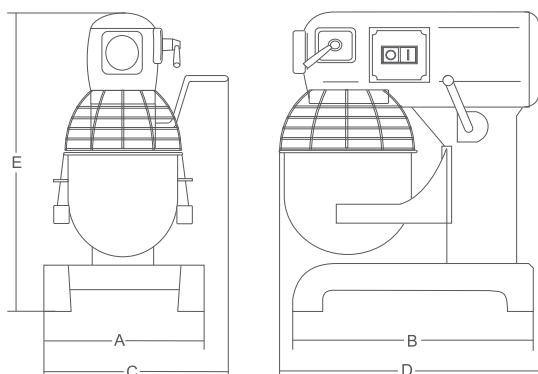


Code
63010010

Model
Planet Mixer 10 Lt

Power 450 W
Power Source 230 V/50 Hz
Whisk Revolutions 108/195/355 r.p.m.
Bowl Capacity 10 Lt
Net Weight 74 Kg
Dimensions

A B C D E
360 mm 345 mm 440 mm 500 mm 630 mm



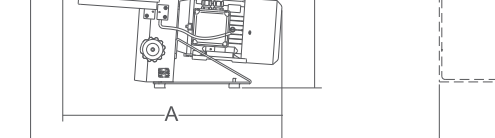
- Simple and sturdy machine: safe and easy to use
- Table-top model; anodized aluminium alloy construction, polished, hygienic and rustproof
- Cutting table, meat pusher and meat pusher in stainless steel AISI 304
- 24V controls with safety codified microswitches on the door and motor brake (according to new CE safety rules)
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment
- Watertight bearings on upper pulley
- Easy cleaning thanks to 2 special manufacturing details:
 - 1) all the electrical parts are located below the cutting table (IP X5 waterprotected);
 - 2) by simply unscrewing two knobs, you can remove the blade, upper pulley and its support
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil ring
- 16 mm wide tempered ring-blades useful for cutting bones or meat (frozen or fresh)



Code
63010048

Model
Bone Saw

216

Blade Length	1840 mm							
Motor	1100 W / Hp 1,5							
Pulley	250 mm							
Net Weight	40 Kg							
Dimensions	A	B	C	D	E	F	G	
	530 mm	600 mm	640 mm	950 mm	915 mm	250 mm	240 mm	

- its support

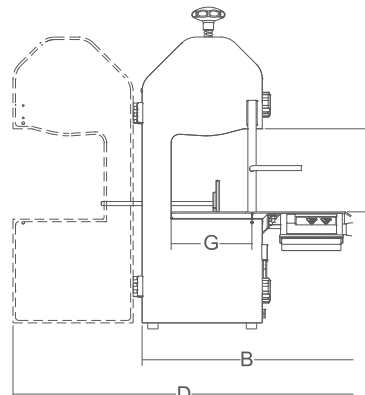
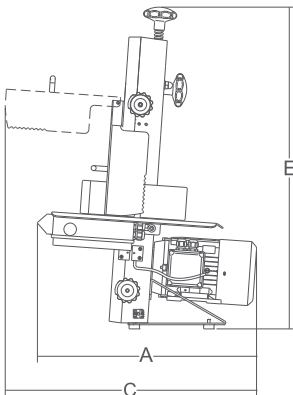


217

Code
63010028

Model Bone Saw

Blade Length	1550 mm						
Motor	1 ph-Hp 1/r.p.m. 1400 3 ph-Hp 1,5/r.p.m. 1400						
Pulley	210 mm						
Net Weight	32 Kg						
Dimensions	A	B	C	D	E	F	G
	530 mm	510 mm	606 mm	822 mm	778 mm	215 mm	195 mm



- A compact and fast machine for small sized products, ideal combined with low temperature cooking instruments like the Softcooker
- Easily settable vacuum and sealing time
- Easily removable sealing bar
- Bush suction pump
- Display of vacuum percentage and time to countdown
- Last setting can be saved in memory
- Rev counter and pump meter
- Pump preheating and oil cleaning cycle
- Change oil message
- Timed external vacuum
- Manual cover lift

Power	0,1 kw
Power Source	230 V/50 Hz
Vacuum Pump	mc/h 4
Net Weight	30 Kg
Dimensions	320x560x257 mm



Code	Model
63010030	Vacuum Packaging Machine



- "Easy" identifies a simplified control board that provides all the main functions necessary for a complete professional use
- All the other technical and functional specifications of the machine are the same as in the amplified version
- Easy vacuum and sealing time setting
- Display of vacuum percentage and time to countdown
- Last setting saved in memory
- Rev counter and pump meter
- Pump preheating and oil cleaning cycle
- Oil change message
- Timed external vacuum
- Not available with printer or Gas
- Large injection bells
- Automatic cover lift operated by pneumatic pistons
- Easily removable sealing bar

Power	0,45 Kw
Power Source	230 V/50 Hz
Vacuum Pump	mc/h 12
Net Weight	54 Kg
Dimensions	493x585x370 mm



Code	Model
63010035	Vacuum Packaging Machine



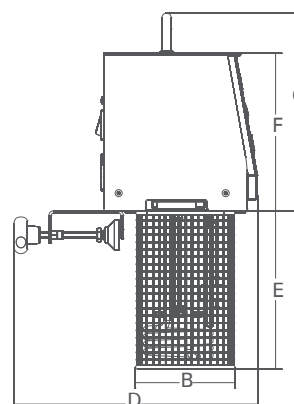
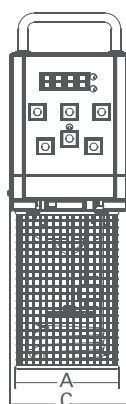
- High precision warmer with temperature control
- Working temperature display
- 5 storable programs
- IP X3 protection rated stainless steel structure
- Can be applied to the pot by means of a clamp.(max depth 16,5 cm)
- Best performances up to 50/80 lt
- Protection device switches off the warmer in case of accidental use outside the liquid
- Circulating pump to help the best product mixing
- Temperature sensor to prevent overload and overheating
- A convenient stainless steel handle makes it easy to carry



220

Code
63010051

Model
Softcooker



Power

2000 Watt

Power Source

230 V/50 Hz

Temperature

°C 40 / 115

Net Weight

4,5 Kg

Dimensions

A	B	C	D	E	E	G
110 mm	105 mm	130 mm	260 mm	170 mm	170 mm	210 mm

- Stainless steel structure and 1/1 GN made of stainless steel
- Practical handles to carry it easily
- Powerful shock-proof coated heating elements in contact with tank bottom
- Electronic control system of the temperature with working temperature display
- Same control system of Softcooker with delta T of 0,2°C
- 5 storable programs
- Temperature setting in C° and F°
- Equipped with lid



Code

63010049

Model

Softcooker GN 1/1

221



Power

1150 Watt

Power Source

230 V/50 Hz

Temperature

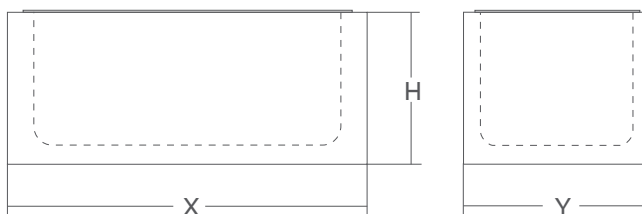
°C 40 / 115

Net Weight

5 Kg

Dimensions

X	Y	H
110 mm	105 mm	130 mm



- Stainless steel construction
- Tempered glass rotating plate
- Timer 30 min.
- Microwave: 6 different power levels
- 2 grill-microwave combination
- Weight-based automatic defrost
- Ideal for small restaurants and bars



Required Power	1400 W m.o./1000 W grill
Power Source	230 V/50 Hz
Power Level	n. 5
Microwave Frequency	MHz 2450
Inside Volume	25 Lt
Net Weight	14,5 Kg
Dimensions	483x422x281 mm



Code	Model
63010055	Microwave Oven



Code	Model
63010054	Microwave Oven

- High versatility with 5 power levels
- Manual controls for power and timer
- Stainless steel cabinet and cavity finish
- Ceramic glass cooking plate
- See-through opening door with practical handle
- 25 lt inside volume
- Inner dimensions 330x360x200 mm

Required Power	1500 W
Power Source	230 V/50 Hz
Power Level	n. 6
Microwave Frequency	MHz 2450
Inside Volume	25 Lt
Net Weight	17,7 Kg
Dimensions	520x442x312 mm



Kod
63010037

Model
Conveyor Toaster

- Made from AISI 316 S/S with AISI 304 S/S conveyor belt
- Thermal insulation of the chamber
- SEF-ventilated motor
- Fan cooled controls compartment
- The heating elements covered by quartz tubes can be switched on independently
- Variable speed drive (VV versions)
- Loading and unloading chutes
- Easy to remove crumb pan

Power	2660 W
Power Source	230 V/50-60 Hz F + N
Width of Gridiron	220 x 330
Net Weight	16 Kg
Dimensions	370x480x340 mm

223

- AISI 304 stainless steel construction including conveyor
- Fan-cooled motor
- Built-in cooling-fan to prevent overheating and burns
- Reinforced heating elements against burnout and breakage
- Reflecting heating elements for upper and lower heat ensure that the product is quickly and evenly heated
- Upper and lower elements can be selected for perfect golden toasting every time
- Easy to load rack with rear or front discharge

Power	1300 W
Power Source	230 V/50 Hz F + N
Width of Gridiron	185x300
Net Weight	12 Kg
Dimensions	238x330x349 mm



Kod
63010038

Model
Conveyor Toaster



Power	3500 W		
Power Source	230 V/50-60 Hz F+N		
Useful Surface	280 x 280 mm		
Net Weight	5 Kg		
Dimensions	A	B	C
	330 mm	425 mm	105 mm

- The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms; thanks to the absence of fumes they are perfect for public cooking performances or when the preparation is made in view of customers
- Graduated digital controls
- Extremely easy to use and to clean
- Smooth cooking surface makes cleaning easy
- Safe operations are ensured by the cooking surface which is never heating up
- Induction hobs are energy saving thanks to heating efficiency and no need to heat up
- Electric absorption is stopped when the pan is removed from the hob surface

224

Code	Model
63010019	Induction Cooker
63010020	Induction Wok Cooker



Power	3500 W		
Power Source	230 V/50-60 Hz F+N		
Useful Surface	Ø 280 mm		
Net Weight	7,3 Kg		
Dimensions	A	B	C
	340 mm	445 mm	110 mm

WOK

- Bain - marie alternative for maintaining the temperature of trays and casserole dishes made of metal, glass and porcelain
- Hot Plate conveniently designed for buffet and table service
- Sturdy polished stainless steel frame
- Convenient handles to easily carry it
- Dial temperature control up to 90 °C (194 °F)
- Gastronorm 1/1 tempered glass



Power	230 Watt		
Power Source	230 V/50 Hz		
Temperature	°C 0 / 90		
Useful Surface	530 x 325 mm		
Net Weight	4,5 Kg		
Dimensions	A	B	C
	610 mm	370 mm	45 mm

Code
63010053

Model
Buffet Plate

225



- Sturdy and compact structure
- Made from AISI 340 stainless steel
- Shock-proof heating elements
- Temperature adjustable by means of a thermostat ranging from 0 to 60°C
- Pilot light

Code
63010052

Model
Pizza Warmer

Power	430 Watt		
Power Source	230 V/50-60 Hz F+N		
Temperature	°C 0 / 60		
Net Weight	13,4 Kg		
Dimensions	A	B	C
	500 mm	500 mm	90 mm

- 20 pre-set programs, of which 4 can be linked to 4 keys on the keypad and the other 16 can be recalled through the menu (all can be reprogrammed)
- 9 programs set in self-learning mode
- Display to view the programs and machine operation
- Transparent silencing bell available on request
- The square glass has been developed to ideally work with large quantities of ice, even dry
- 2 litre capacity, built out of transparent, indestructible Tritan, can be washed in dishwasher, graduated in litres, UK and U.S. gallons
- Glass lid in rubber with airtight seal with cap and graduated glass
- Knife support in stainless steel that can be fully and easily disassembled from the glass body. Knife with 4 spokes obtained from a single mould in tempered cutlery steel, easy to disassemble
- Handy and practical: you can pour the product in 3 different directions
- Perfect to prepare frozen drinks or smoothies with syrups and concentrates
- Multi-point motor puller in stainless steel



Ventilated Motor

Code

63010015

63020015

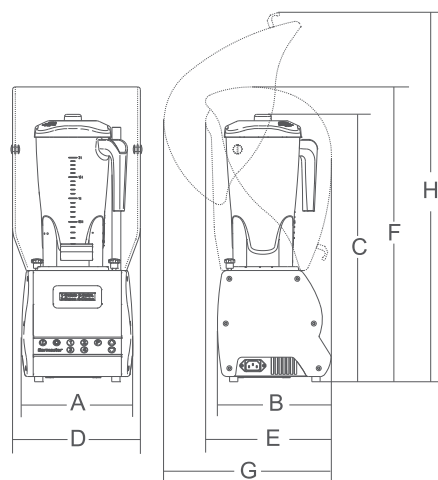
63010041

Model

Blender (Square Jug)

Blender (Square Jug w/Sound Enclosre)

Blender (Round Jug w/Sound Enclosre)



Power	750 W - Hp 1		
Power Source	230 V/50-60 Hz F + N		
Motor	r.p.m. 14.000 + 24.000		
Jug Capacity	2 Lt		
Net Weight	5 Kg		
Dimensions	A	B	
	200 mm	200 mm	485

- Professional mixer designed to cater to the specific requirements of bars, restaurants, cafeterias, etc.
- Machine structure in extruded aluminium and sides in ABS with 1 or 2 glasses for the aluminium version and machine structure in stainless steel for the stainless steel version
- Powerful motor with forced ventilation, for prolonged use and enhanced durability
- Reliable low-noise transmission system in vulcanized rubber
- Magnetic safety micro-switch on glass lid without forced position
- On-off pulse controls with speed variator (standard feature).
- 2 litre capacity, built out of transparent, indestructible Tritan, can be washed in dishwasher, graduated in litres, UK and U.S. gallons, or 2 litre and 5 litre glass in stainless steel for the Five version
- Glass lid in rubber or polyester for Orion Five, both with airtight seal with cap and graduated glass
- Knife support in stainless steel that can be fully and easily disassembled from the glass body
- Knife with 4 spokes obtained from a single mould in tempered cutlery steel, easy to disassemble



Ventilated Motor

Codi

63010014

63010040

Model

Blender (Round Jug)

Blender (Square Jug)

227



Vulcanized rubber gears



Milkshake application

Power

750 W - Hp 1

Power Source

230 V/50-60 Hz F+N

Motor

r.p.m. 14.000 + 24.000

Jug Capacity

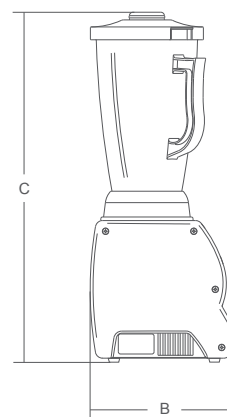
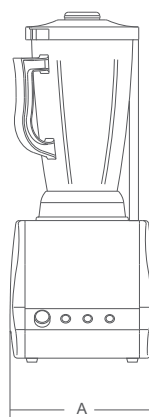
2 Lt

Net Weight

5 Kg

Dimensions

A B C
200 mm 200 mm 470 mm



- Designed to meet the specific needs of the modern bar, it is particularly suitable for preparing smoothies, fruit and vegetables drinks
- White or chrome body, no edges or seams for easy cleaning
- Powerful ventilated motor
- Transparent, unbreakable 1,5 lt Tritan container is dishwasher safe and graduated with litres and UK/USA gallons
- Tight rubber lid with feed opening to add ingredients while the blender is working
- Vulcanized rubber gears drive gives a high power transmission and quiet operation
- 4-blades stainless steel knife can be easily disassembled
- Safety microswitch on the lid
- Speed control on request



Power	450 W - Hp 0,60
Power Source	230 V 50/60 Hz F + N
Motor	r.p.m. 18.000
Jug Capacity	0,55 Lt
Net Weight	3 Kg
Dimensions	213x200x416 mm

Ventilated Motor

Code	Model
63010013	Blender



- A complete line of drink mixers with a modern soft design. Designed to commercial use, they meet all European and North-American safety requirements
- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning
- Countertop (1 or 2 cups) or wall unit versions available
- Transparent 550 cc Tritan cup or stainless steel cup on request
- 900 cc stainless steel cup on 120 W version
- Powerful ventilated motor for a longer life
- Spindle with three aluminium and s/steel agitators for preparing cocktails and drinks, or with a special round agitator for frozen coffees or for creamier results
- Safety microswitch on the cup support (optional for non UE countries)
- Speed control on request

Power	100 W
Power Source	230 V 50/60 Hz F + N
Motor	r.p.m. 14.000
Jug Capacity	0,55 Lt
Net Weight	2,5 Kg
Dimensions	150x195x485 mm

Code	Model
63010011	Beverage Mixer

- Commercial easy to use citrus juicer with round design
- Chrome body, no edges or seams for easy cleaning
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request
- Reamer and sieve are one piece to squeeze with the maximum efficiency
- Aluminium stainless steel lever to avoid any food contact is available on request
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down
- The juicer is available without microswitch as well
- Speed control on request

Power	150 W
Power Source	230 V /50-60 Hz F + N
Revolutions/min.	r.p.m. 320
Net Weight	3 Kg
Dimensions	210x210x280 mm



Code	Model
63010016	Citrus Juicer

229



Code	Model
63010017	Citrus Juicer w/Lever

- Commercial easy to use citrus juicer with round design
- Chrome body, no edges or seams for easy cleaning
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request
- Reamer and sieve are one piece to squeeze with the maximum efficiency
- Aluminium stainless steel lever to avoid any food contact is available on request
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down
- The juicer is available without microswitch as well
- Speed control on request

Power	150 W
Power Source	230 V /50-60 Hz F + N
Revolutions/min.	r.p.m. 320
Net Weight	3,5 Kg
Dimensions	210x210x280 mm

- Professional ice crusher, an indispensable bar tool for preparing drinks and frozen cocktails and in the restaurant for displaying fish or fresh foods
- Crushes any ice cubes made with an ice cube machine up to 40x40mm at -3° C
- Its discharge adjustment lets you regulate the average size of the crushed ice
- Extruded aluminium body, stainless steel container, food-grade ABS opening and s/steel blades
- Ventilated motor with gear transmission for prolonged use, micro-switch on the lid for maximum operator safety

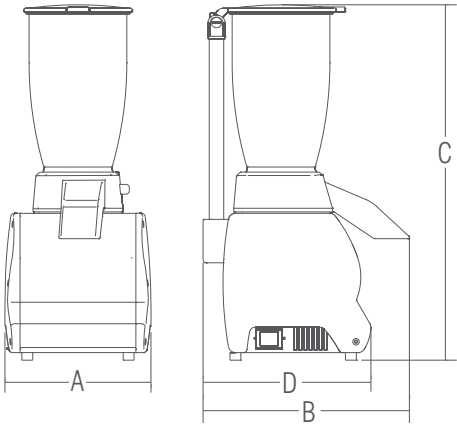


230

Code	Model
63010039	Ice Crusher



Power	150 W
Power Source	230 V 50/60 Hz F + N
Blade Speed	r.p.m. 800
Jug Capacity	3 Lt
Net Weight	5,2 Kg
Dimensions	A B C D
	205 mm 285 mm 491 mm 235 mm



- Triton allows to crush ice in different sizes by adjusting the blade:
 - Finely crushed ice for the traditional Italian granitas
 - Flakes for frozen cocktails or to serve or display cold dishes
- Safety microswitch on the feeding mouth
- Safety microswitch on the collecting tray
- Polished aluminium feeding mouth
- Stainless steel parts and details
- Aluminium and stainless steel internal structure
- Body and tray are made from thermoformed alimentary plastic
- Ribbed belt for low power absorption.



Code

63010018

Model

Ice Crusher

231



Cut thickness adjusting knob



Collecting tray with microswitch



Microswitch on the lever

Power

350 W

Power Source

230 V/50-60 Hz F + N

Motor

r.p.m. 12000

Blade Speed

r.p.m. 1500

Crushed Ice Max. Thickness

10 mm

Bowl Capacity

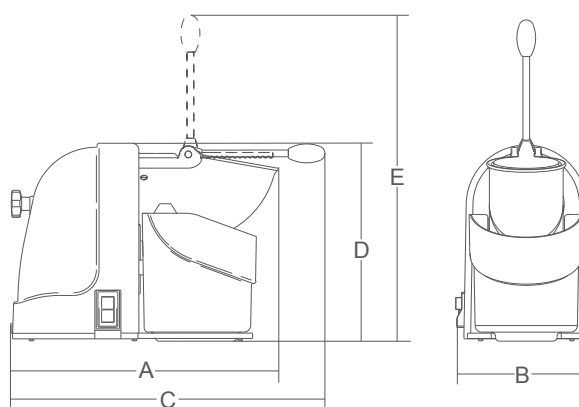
2 Lt

Net Weight

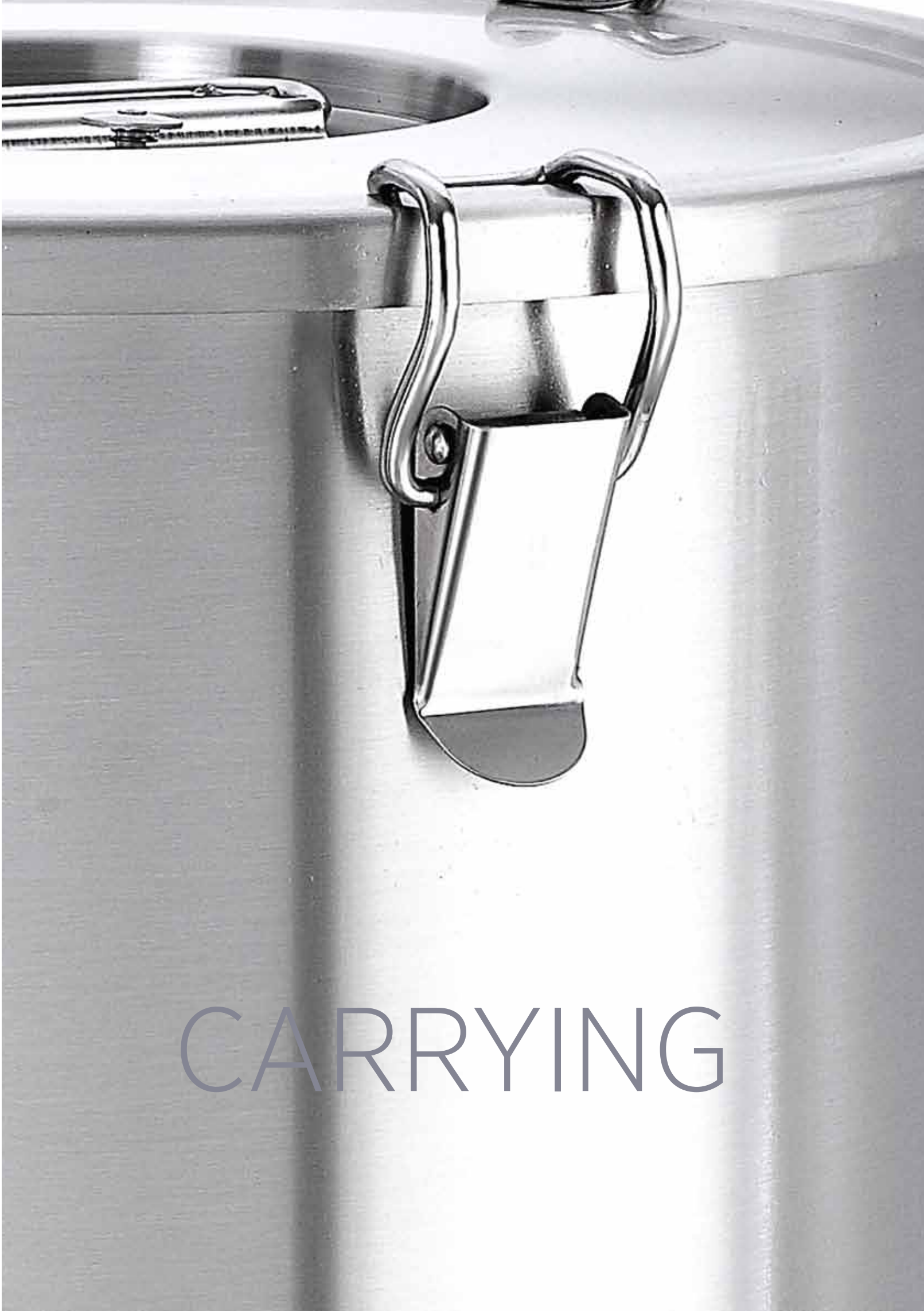
8,5 Kg

Dimensions

A	B	C	D	E
365 mm	210 mm	465 mm	295 mm	480 mm







CARRYING



w/o Sandwich Bottom

Code	Øxh (cm)	Lt
35512428	24x28	12,5
35513028	30x28	20
35513032	30x32	21
35513636	36x36	36,6
35514040	40x40	50
35514545	45x45	70
35515050	50x50	100



w/o Sandwich Bottom-Lid
w/Silicone Seal

Code	Øxh (cm)	Lt
35532428	24x28	12,5
35533028	30x28	20
35533032	30x32	21
35533636	36x36	36,6
35534040	40x40	50
35534545	45x45	70



w/Sandwich Bottom

Code	Øxh (cm)	Lt
35502428	24x28	12,5
35503028	30x28	20
35503032	30x32	21
35503636	36x36	36,6
35504040	40x40	50
35504545	45x45	70
35505050	50x50	100



w/Sandwich Bottom-Lid
w/Silicone Seal

Code	Øxh (cm)	Lt
35542428	24x28	12,5
35543028	30x28	20
35543032	30x32	21
35543636	36x36	36,6
35544040	40x40	50
35544545	45x45	70

Double Wall Container

Code	Øxh (cm)	Lt
35503217	32x17	10
35503222	32x22	14
35503230	32x30	20
35503236	32x36	24
35503248	32x48	32
35505030	50x30	43

Container w/Faucet

Code	Øxh (cm)	Lt
35412428	24x28	12,5
35413028	30x28	20
35413032	30x32	21
35413636	36x36	36,6
35414040	40x40	50
35414545	45x45	70
35415050	50x50	100



Silicone Seals

Code	Ø (cm)
35510024	24
35510030	30
35510036	36
35510040	40
35510045	45

* Food safe compliances.





Standard			Double Wall		
Code	Øxh (cm)	Pcs x Lt	Code	Øxh (cm)	Pcs x Lt
30631808	18x8x3	3x2	35502092	20x11x2	2x3
30641808	18x8x4	4x2	35502093	20x11x3	3x3
30632010	20x9x3	3x3	35502094	20x11x4	3x4
30642010	20x9x4	4x3			
30632414	24x14x3	3x6			
30642414	24x14x4	4x6			
30633014	30x14x3	3x10			
30643014	30x14x4	4x10			

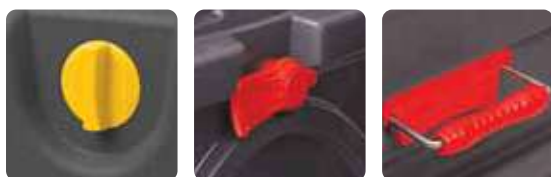


Carrying Tray-on Cover		Carrying Tray	
Code	Dim.(cm)	Code	Dim.(cm)
30714565	40x60x5	30704565	40x60x5
30714568	40x60x8	30704568	40x60x8
30714561	40x60x10	30704561	40x60x10
30715705	50x70x5	30705705	50x70x5
30715708	50x70x8	30705708	50x70x8
30715710	50x70x10	30705710	50x70x10



Termobox 600 (Side-Hinged)	
Code	Dim.(mm)
46011600	640x440x610

236



Thermobox 600	
Code	Dim.(mm)
46010600	640x440x610

* Front loading model. Designed for GN Food Pan Standards.



► Beverage Thermobox

Code

43020300

Lt

23

► Food & Beverage Thermobox

Code

43020250

Lt

33

237



* Overhead loading model. Designed for GN Food Pan Standards

*w/o Accessories

► Thermobox

Code

Dim.(mm)

Model

43020100

635x435x200

Max. GN 1/1-100

43020150

635x435x250

Max. GN 1/1-150

43020200

635x435x310

Max. GN 1/1-200

430

431

432

433

► Isothermic Tray

Code

Dim.(mm)

Model

43020105

530x370x120

5 Partition

43020106

530x370x120

6 Partition



Serving Trolley

Code

46010028

Dim.(cm)

107x52x96



Serving Trolley (Closed)

Code

46010027

Dim.(cm)

98x53x93



Waste Bin

Code

43010011

Dim.(cm)

33,5x23x44,5



Cutlery Bin

Code

43010012

Dim.(cm)

33,5x23x18



Bus Box

Code

60020010

Dim.(cm)

54x39x20



4 Compartment Cutlery Holder

Code

60020011

Dim.(cm)

52x29x9,5

* All products are suitable for serving trolleys.



► Demontable Service Trolley

Code	Model	Dim.(cm)
34266018	2 Shelves	90x60x18



► Demontable Service Trolley

Code	Model	Dim.(cm)
34266022	3 Shelves	90x60x22

239



► Monoblock Service Trolley

Code	Model	Dim.(cm)
43010002	3 Shelves (Closed)	98x58,5x88

*w/o Waste bin.

430	431	432



► Ingredient Bin w/Sliding Lid

Code	Lt	Dim.(cm)
46010010	102	42x75x71



► Utility Rack

Code	Model	Dim.(cm)	Capacity
48013753	Single	43x56x171	13 Pcs. 37x53 Tray
48023753	Double	83x56x171	26 Pcs. 37x53 Tray
48033753	Triple	123x56x171	39 Pcs. 37x53 Tray
48043753	Quadruple	175x77x171	52 Pcs. 37x53 Tray

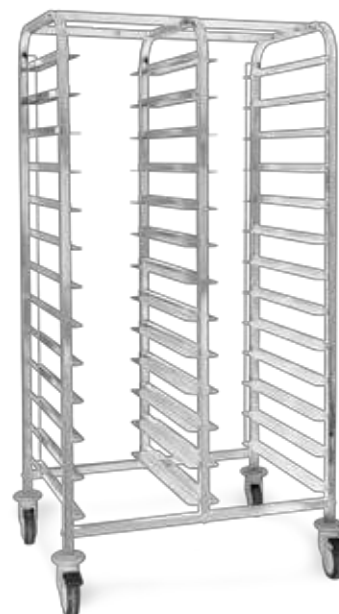


▶ Tray Cart

Code	Model	Dim.(cm)	Capacity
48014060	Single	40x63x165	15 Pcs. 40x60 Tray
48024060	Double	90x63x165	30 Pcs. 40x60 Tray
48015070	Single	56x73x170	15 Pcs. 50x70 Tray

▶ Tray Cart GN 1/1

Code	Model	Dim.(cm)	Capacity
48011009	Single	38x56x105	9 Pcs. GN 1/1 Tray
48011017	Single	38x56x172	17 Pcs. GN 1/1 Tray
48011034	Double	74x56x172	34 Pcs. GN 1/1 Tray



241

▶ Tray Cart GN 2/1

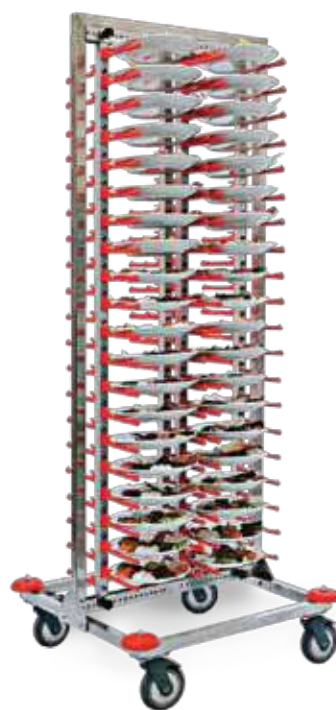
Code	Model	Dim.(cm)	Capacity
48012109	Single	59x68x105	9 Pcs. GN 2/1 Tray
48012117	Single	59x68x172	17 Pcs. GN 2/1 Tray
48012134	Double	115x68x172	34 Pcs. GN 2/1 Tray





Table Top Plate Rack

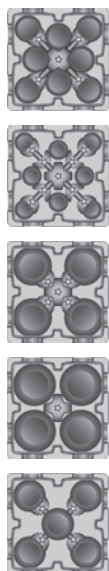
Code	Capacity
43010015	20 Plates



Mobile Plate Rack

Code	Capacity
43010014	80 Plates

242



Adjustable Dish Dolly

Code
43010013



Rack Trolley

Code	Capacity	Dim.(cm)
48010005	5 Rails	37x53
48010010	10 Rails	37x53

- Convection heating, 230V/1350 W
- Adjustable thermostat from 55 °C to 80 °C
- 15 mins. heating time



Heating SDX Thermobox

Code	Model	Dim.(cm)
41030015	8 Shelves	53x76,5x118,5
41030018	12 Shelves	53x76,5x132,5
41030014	14 Shelves	53x76,5x148,5

- Active refrigeration, 230V/245 W
- Patented Peltier Technology
- Cooling to 2-3 °C in 60 mins.



Chill SDX Thermobox

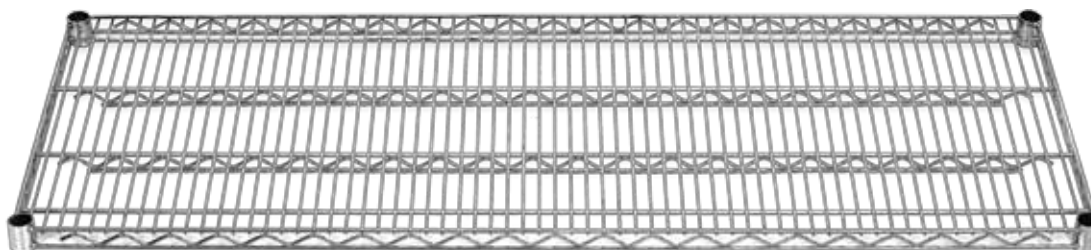
Code	Model	Dim.(cm)
41031008	8 Shelves	53x80,5x118,7
41031012	12 Shelves	53x80,5x129
41031014	14 Shelves	53x82,5x136

Combination SDX Thermobox

Code	Model	Dim.(cm)
41032010	4+6 Shelves	53x80,5x126
41032012	4+8 Shelves	53x82,5x141,5
41032024	12+12 Shelves	103x82,5x136







► Perforated Shelves

Code	Dim.(mm)
50203661	360x610
50203676	360x760
50203691	360x910
50236107	360x1070
50236122	360x1220
50236137	360x1370
50236152	360x1520
50236183	360x1830

► Perforated Shelves

Code	Dim.(mm)
50204661	460x610
50204676	460x760
50204691	460x910
50246107	460x1070
50246122	460x1220
50246137	460x1370
50246152	460x1520
50246183	460x1830

245

► Perforated Shelves

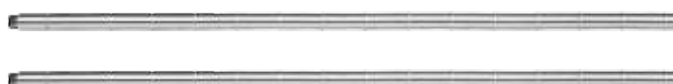
Code	Dim.(mm)
50205361	530x610
50205376	530x760
50205391	530x910
50253107	530x1070
50253122	530x1220
50253137	530x1370
50253152	530x1520
50253183	530x1830

► Perforated Shelves

Code	Dim.(mm)
50206161	610x610
50206176	610x760
50206191	610x910
50261107	610x1070
50261122	610x1220
50261137	610x1370
50261152	610x1520
50261183	610x1830

► Elevator

Code	Dim.(mm)
50201600	1600
50201800	1800





246

Perforated Shelves w/4 Floor

Code	Dim.(mm)
50503661	360x610x1600
50503676	360x760x1600
50503691	360x910x1600
50536107	360x1070x1600
50536122	360x1220x1600
50536137	360x1370x1600
50536152	360x1520x1600
50536183	360x1830x1600

Perforated Shelves w/4 Floor

Code	Dim.(mm)
50504661	460x610x1600
50504676	460x760x1600
50504691	460x910x1600
50546107	460x1070x1600
50546122	460x1220x1600
50546137	460x1370x1600
50546152	460x1520x1600
50546183	460x1830x1600

Perforated Shelves w/4 Floor

Code	Dim.(mm)
50505361	530x610x1600
50505376	530x760x1600
50505391	530x910x1600
50553107	530x1070x1600
50553122	530x1220x1600
50553137	530x1370x1600
50553152	530x1520x1600
50553183	530x1830x1600

Perforated Shelves w/4 Floor

Code	Dim.(mm)
50506161	610x610x1600
50506176	610x760x1600
50506191	610x910x1600
50561107	610x1070x1600
50561122	610x1220x1600
50561137	610x1370x1600
50561152	610x1520x1600
50561183	610x1830x1600



► Perforated Shelves w/4 Floor

Code	Dim.(mm)
50703661	360x610x1800
50703676	360x760x1800
50703691	360x910x1800
50736107	360x1070x1800
50736122	360x1220x1800
50736137	360x1370x1800
50736152	360x1520x1800
50736183	360x1830x1800

► Perforated Shelves w/4 Floor

Code	Dim.(mm)
50704661	460x610x1800
50704676	460x760x1800
50704691	460x910x1800
50746107	460x1070x1800
50746122	460x1220x1800
50746137	460x1370x1800
50746152	460x1520x1800
50746183	460x1830x1800

► Perforated Shelves w/4 Floor

Code	Dim.(mm)
50705361	530x610x1800
50705376	530x760x1800
50705391	530x910x1800
50753107	530x1070x1800
50753122	530x1220x1800
50753137	530x1370x1800
50753152	530x1520x1800
50753183	530x1830x1800

► Perforated Shelves w/4 Floor

Code	Dim.(mm)
50706161	610x610x1800
50706176	610x760x1800
50706191	610x910x1800
50761107	610x1070x1800
50761122	610x1220x1800
50761137	610x1370x1800
50761152	610x1520x1800
50761183	610x1830x1800



DISH WASHING



Racks ● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ●

▶ Plate/Trays Rack

Code	Dim.(mm)	Colour
43030001	500x500x100	Blue



▶ Cutlery Rack

Code	Dim.(mm)	Colour
43030002	500x500x100	Blue



▶ Glass Rack

Code	Dim.(mm)	Colour
43030003	500x500x100	Blue



► 9 Compartment Base

Code	Dim.(mm)	Colour
43003009	500x500x100	Beige



► 16 Compartment Base

Code	Dim.(mm)	Colour
43003016	500x500x100	Grey



► 25 Compartment Base

Code	Dim.(mm)	Colour
43003025	500x500x100	Blue



► 36 Compartment Base

Code	Dim.(mm)	Colour
43003036	500x500x100	Green



► 49 Compartment Base

Code	Dim.(mm)	Colour
43003049	500x500x100	Red





430 431



430 431 432 433



Code	Model
41030008	Counted-Mounted
41030011	Wall-Mounted



Dish Washing	
Code	Model
41030007	w/Roller (6 mt.)
41030010	w/Roller (15 mt.)



Rubbish Bin

Code	Model	Øxh
35524040	w/Wheel-w/o Lid	40x40
35524041	w/Wheel-w/Lid	40x40

253



Sink

Code	Dim.(cm)
30804425	40x40x25
30804525	40x50x25
30804530	40x50x30
30805525	50x50x25
30805530	50x50x30

ALPHABETICAL INDEX

A	Abc Containers	63
	Acrylic Suagr Caddy	193
	Adjustable Dish Dolly	242
	Adjustable Mould	99
	Ahgular Serving Spatula	81
	Aliminum Non-stick Creppe Pan	37
	Aliminum Non-stick Frypan	37
	Aliminum Non-stick Wok Pan	37
	Aluminium (Non-stick) Roasting Pan	27
	Aluminium Pizza Tray	26
	Amuse Bouche Spoon	153
	Amuse Bouche Spoon Stand	153
	Appetizer Display	194
	Apple Corer	71
	Apple Wedger	69
	Ashtray	175
	Ashtray Stand	175
B	Baguette Basket	165
	Bain-marie Pot Calibrated	72
	Baking Sheet Non-stick	93
	Baking Sheet Silicone	98
	Bamboo Base W/high Heat Magnet	38
	Bar Spoon	193
	Bar Strainer	193
	Beverage Blender	226/228
	Beverage Mixer	228
	Beverage Server	184
	Beverage Thermobox	237
	Blender	198/201
	Bo	102
	Board Scraper	80
	Bone Saw	216/217
	Boston Shaker	192
	Bottle Cooler	188
	Bottle Stand	191
	Bowl	163
	Bowl Display Stand	155
	Bowl S/s	161
	Bread Basket	165
	Bread Basket	174
	Bucket Calibrated	72
	Burner Holder	144
	Bus Box	238
	Butter Curler	70
C	Cake Ring	99
	Cake Stand	103
	Cake Stand W/cover	157
	Can Opener	71
	Candle Holder	172
	Carbon Steel Blinis Pan	38
	Carbon Steel Frypan	38
	Carbon Steel Non-stick Creppe Pan	39
	Carbon Steel Non-stick Frypan	39
	Carbon Steel Non-stick Paella Pan	39
	Carbon Steel Non-stick Square Grill	40
	Carbon Steel Non-stick Wok Pan	40

	Carbon Steel Wok Pan	38
	Carrying Container	234
	Carrying Tray	235
	Carrying Tray On Cover	235
	Cast Iron Eliptical Pot	29
	Cast Iron Fajita Pan	41
	Cast Iron Fish Pan	41
	Cast Iron French Omlette Pan	43
	Cast Iron Frying Pan	43
	Cast Iron Grill Pan	42
	Cast Iron Grill Tray Pan	41
	Cast Iron Mini Grill Pan	42
	Cast Iron Mini Pot	29
	Cast Iron Pizza-creppe-pancake Pan	41
	Cast Iron Pot	29
	Cast Iron Rectangular Grill Pan	42
	Cast Iron Ribbed Frying Pan	43
	Cast Iron Ribbed Skillet	43
	Cast Iron Round Pan	42
	Cast Iron Semi Grill / Semi Flat Pan	42
	Cast Iron Shallow Pot	29
	Cast Iron Sheet Roasting Pan	41
	Cast Iron Square Grill Pan	42
	Ceramic Coated Aluminium Creppe Pan	36
	Ceramic Coated Aluminium Frypan	36
	Ceramic Coated Aluminium Wok Pan	36
	Ceramic Coated Pan	27
	Chafing Dish Bulit-in	139
	Chafing Dish Classic	140/141
	Chafing Dish Delux	135/139
	Chafing Dish Food Pan	142
	Chafing Dish Food Pan Porcelain	142
	Chafing Dish Lux	123/127
	Chafing Dish Premium	128/132
	Chalice Sweetener	193
	Champagne Bucket	190
	Champagne/ice Bucket Stand	191
	Charcoal Tong	117
	Cheese Grater	207
	Cheese Knife	70
	Cheese Slicer	70
	Chinese Colander	73
	Citrus Juicer	183
	Citrus Juicer	229
	Cleaning Spatula	80
	Cleaver	88
	Cocktail Shaker	192
	Colander	73
	Colander (Exclusive)	21
	Colander For Gn Pan	55
	Colander For Saucepan	34/73
	Colander For Saucepan (Exclusive)	20
	Cold Plate Unit	148
	Compartment Base	250
	Compartment Extender	251
	Condiment Set	169

	Conical Bowl Calibrated	72
	Conical Saute Pan	33
	Conical Saute Pan W/2 Spouts	33
	Conical Snack Holder	171
	Conical Strasner	73
	Conveyor Toaster	223
	Cool Plate	151
	Cooler&dispenser	179
	Couscous Colander	23
	Couscous Set W Lid	23
	Cream Whipper	100
	Cutlery Bin	238
	Cutlery Bin 4 Compartment	238
	Cutlery Rack	250
	Cutlery Stand	157
	Cutting Board For Gn Pan	83
	Cutting Board Pe	83
	Cutting Board Rack	83
	Cutting Board W/drawer	67
D	Decorator	69
	Decorator	71
	Deep Casserole (Bistro)	13
	Deep Casserole (Exclusive)	19
	Deep Saucepan	34
	Deep Saucepan (Exclusive)	20
	Deep Serving Spoon	111
	Demontable Service Trolley	239
	Dish Washing	252
	Dispenser Cereal	147
	Dispenser Coffee	145
	Dispenser Ice Tea	146
	Dispenser Juice	145
	Display Basket	171
	Display Basket Rectangular	171
	Display Bucket	171
	Display Cover	172
	Display Plate	162
	Display Stand	151
	Display Stand W/cooler	154
	Dolly	251
	Dough Scrapper	79
	Dough Wheel	101
	Drainer Plate	55
E	Egg Ring	75
	Egg Slicer	69
	Egg Stand W/heater	157
	Electrical Heating Unit	144
	Elevator	153
	Elevator Feet	153
	Elevator Shears Model	153
	Elevator Stand	152
	Enamel Coated Pan	27
F	Fish Bone Pincer	117
	Fish Scale Cleaner PE	75
	Flacone	102
	Food Mill	67

Food Pan Porcelain Round	54	J Japanese Mandoline	65	Pasta Tong	115
French Fries Shovel	118	Jar Set	169	Pastry Bag	100
French Fry Cutter	66	Jigger	193	Pc Bar Container	193
French Omelette Pan	32	Juice Cooler	178	Pc Square Food Storage Container	61
French Press	184	Jumbo Stockpot (Bistro)	12	Peeler	71
Fruit Stand	157	Jumbo Stockpot (Exclusive)	18	Perforated Gn Pan	48/49
Fruit Striper	70	K Ketchup Bottle	119	Perforated Shelf	245
Frypan	32	Ketchup Dispenser	119	Perforated Shelf W/4 Floor	246/247
Frypan (Bistro)	15	Knife Streilizer	89	Pineapple Peeler	66
Funnel W/strainer	73	Knives	84/89	Pizza Roulette	79
G Garlic Press	69	L Ladle	110	Pizza Warmer	225
Glass Mug	184	Lid (Bistro)	15	Planet Mixer	214/215
Glass Pc	185	Lid Satin (Exclusive)	21	Plate Cover	172
Glass Rack	250	M Mahnetic Board	88	Plate Rack Mobile	242
Glove	101	Mandoline	65	Plate Rack Table Top	242
Gn 1/1 Angled Adaptor Plate	55	Manuel Can Opener	67	Plate/trays Rack	250
Gn Appetizer Pan	53	Mayonnaise Bottle	119	Pomegranate Dispenser	183
Gn Food Pan Lid	52	Mayonnaise Dispenser	119	Portable Food Container	235
Gn Food Pans	46/47	Measuring Cup	72	Potato Masher	75
Gn Ice Cream Container	53	Measuring Cup Pc	72	Poultry Shears	71
Gn Melamine Pans	57	Measuring Cup Set	72	Pourer	193
Gn Pan Adjustment Ba	55	Measuring Spoon Set	72	Pouring Container	102
Gn Pan W Handle	50/51	Meat Fork	111	Pp Storage Containers	62
Gn Pc Pans	59	Meat Hook	88	Pressure Cooker	9
Gn Porcelain Food Pan	54	Meat Tenderiser	88	Pressure cooker lid	9
Granita&Ice Slush Dispenser	180	Melamine Display Plates	158/160	Punch Bowl	192
Grate	74	Microwave Oven	222	R Rattan Bread Basket	174
Grater	71	Milk Can	146	Revolving Cake Stand	103 255
Grater	74	Mini Display Pan	171	Rice Scoop	118
Gravy Boat	172	Mini Melamine Displays	156	Roasting Pan W/clip-on Cover	26
Grid For Hot Dishes	55	Mini Punch Bowl	188	Roasting Pan Wire	27
Grill Tong	117	Mini Tea Bag Holder	184	Roller	101
H Hamburger Press	67	Miniature French Fries Basket	171	Rolling Pin	101
Hammered Bowl	173	Mixing Bowl Calibrated	72	Round Roasting Pan	26
Honey Comb Stand	157	Mixing Glass	192	Rubbish Bin	253
Honey Spoon PE	75	Mixing Spatula	75	S Salad Tong	115
Hot Chocolate Dispenser	179	Monoblock Service Trolley	239	Salt & Pepper Set	168
Hot Plate Unit	148	Mortar PE	75	Sauce Gun	74
I Ice Bucket	188	Mould Non-stick	92/93	Sauce Ladle	110
Ice Cream Cup	171	Moulds Silicone	94/98	Sauce Tureen	141
Ice Cream Spoon	118	Mug	184	Saucepan (Bistro)	14
Ice Crusher	192	Mustard Bottle	119	Sautepan	32
Ice Crushing Machine	230/231	Mustard Dispenser	119	Scoop	74
Ice Slush Dispenser	180	N Name Tag	144	Sdx Thermobox	243
Ice Tong	117	Napkin Holder	172	Seed Remover Olive/cherry	69
Icing Tip Set	100	Napkin/pipette Holder	193	Self Service	109
Induction Cooker	224	Non-stick Coated Conical Sautepan	33	Self Service Pc	109
Induction Heating	144	Non-stick Coated Frypan	33	Serving Set	113
Induction Plate (Built-in)	133	Non-stick Gn (Aluminum)	27	Serving Spatula	112
Infrared Lamp	149	Non-stick Gn (Stainless)	27	Serving Spoon	111
Infrared Lamp Self Standing	149	Nut Cracker	69	Serving Trolley	238
Infrared Lamp Square	149	O Oil&vinegar Stand	169	Shaker	75
Infrared Lamp w/Warming Plate	148	Orange Juicer	183	Shallow Casserole (Bistro)	13
Ingredient Bin	239	P Paella Pan	32	Shallow Casserole (Exclusive)	19
Ipinium Roasting Pan	30	Pasta Colander 1/4 - Segment	22	Shallow Saucepan	34
Isothermic Tray	237	Pasta Colander Set	22	Shallow Saucepan (Exclusive)	20

Shallow Stewpan (Bistro)	14
Shallow Stewpan (Exclusive)	19
Sieve	74
Silicone Cover For Handle	39
Silicone seal	9
Silicone Skimmer	114
Silicone Spaghetti Spoon	114
Silicone Spatula	114
Silicone Spoon	114
Silicone Tong	116
Sink	253
Skimmer	110
Skimmer Mesh	76
Skimmer Wire	76
Slicer	210/213
Soft Cooker	220/221
Soup Tureen	141
Spaghetti Tong	115
Spatula	78
Spatula Angular	78
Spatula Monoblock	112
Spatula Palette	80
Spatula Pastry	78
Spatula Pastry	79
Spatula PE	75
Spatula Perforated	112
Spatula Pizza	78
Spatula Serving	79
Spatula Wide	78
Spoon	111
Spoon Rest	118
Square Ring	99
Stand	152
Steak Tong	117
Stockpot (Exclusive)	18
Storing Shelf For Cutting Board	83
Strainer For Pan	76
Strainer For Pot	76
Strainer Round	76
Sugar Bowl Pc	168
Sugar Tong	117
Swivel Peeler	70
T Tapered Roasting Pan W/o Lid	26
Tea Maker	183
Tea/milk Pot	184
Thermobox	237
Thermobox 600	236
Thermometer Cooking	68
Thermometer Digital	68
Thermometer Fridge	68
Thermometer Infrared	68
Thermometer Meat	68
Thermometer Sugar	68
Tickets Holder	75
Toastbrot Non-stick	93
Tomato Slicer	66

Torch	100
Tray Aluminium	103
Tray Cart	240/241
Tray Display	108
Tray Figured	108
Tray Gn	109
Tray Serving	109
Tray Unbreakable	103
Turning Slicer	64
U Utility Rack	240
V Vacuum Packaging Machines	218
Vegetable Cutter	202/206
Vegetable Dicer	65
Vegetable Wedger	66
W Warm Plate	151
Warmer Stand	133
Waste Bin	238
Water Jug	184
Whisk	77
Whisk Baloon	77
Whisk Egg	77
Wide Shallow Pans	25
Wide Shallow Pot's Lid	25
Wide Shallow Pots	24
Wine Bucket	190
Wine Bucket Table Stand	191
Wire Grid	55
Wire Whip	77
Wooden Base	29
Y Y-shaped Swivel Peeler	70

NUMERICAL INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
11150011	30	30152411	13	30312411	19	30352007	33	30631808	235
11151120	30	30152415	13	30312415	19	30352408	33	30632010	235
11151140	30	30152419	12	30312419	18	30362004	32	30632414	235
11151160	30	30152424	12	30312424	18	30362405	32	30633014	235
11151220	30	30152806	15	30312613	19	30362806	32	30641808	235
11151240	30	30152807	14	30312807	19	30363207	32	30642010	235
11151260	30	30152812	13	30312812	19	30363608	32	30642414	235
11151320	30	30152817	13	30312817	19	30364008	32	30643014	235
11151340	30	30152823	12	30312823	18	30380004	20	30703565	54
11151360	30	30152828	12	30312828	18	30380004	34	30703565	142
11151660	30	30153206	15	30313015	19	30380005	20	30703805	26
11152320	30	30153208	14	30313020	19	30380005	34	30704505	26
11152340	30	30153215	13	30313024	18	30380006	20	30704561	26
11152360	30	30153219	13	30313030	18	30380006	34	30704561	235
12021020	37	30153228	12	30313208	19	30380007	20	30704565	26
12021024	37	30153232	12	30313215	19	30380007	34	30704565	235
12021028	37	30153606	15	30313219	19	30380008	20	30704568	26
12021032	37	30153608	14	30313228	18	30380008	34	30704568	235
12021036	37	30153617	13	30313231	18	30380010	20	30705005	26
12021040	37	30153622	13	30313608	19	30380010	34	30705705	26
12123024	37	30153629	12	30313617	19	30380014	20	30705705	235
12123028	37	30154007	15	30313622	19	30380014	34	30705708	26
12144024	37	30154008	14	30313629	18	30380015	20	30705708	235
12144028	37	30154019	13	30313635	18	30380015	34	30705710	26
12144030	37	30154025	13	30314008	19	30380016	20	30705710	235
30010035	24	30154522	13	30314019	19	30380016	34	30706005	26
30011035	24	30154528	12	30314025	19	30380017	20	30714561	26
30013015	24	30155020	13	30314032	18	30380017	34	30714561	235
30013615	24	30155030	12	30314038	18	30380018	20	30714565	26
30013620	24	30210112	21	30314510	19	30380018	34	30714565	235
30013820	24	30210114	21	30314522	19	30380019	20	30714568	26
30014017	24	30210116	21	30314528	18	30380019	34	30714568	235
30014520	24	30210118	21	30314544	18	30380020	20	30715705	26
30015020	24	30210120	21	30315010	19	30380020	34	30715705	235
30015520	24	30210122	21	30315014	32	30380021	20	30715708	26
30016020	24	30210124	21	30315016	32	30380021	34	30715708	235
30016025	24	30210126	21	30315018	32	30380027	20	30715710	26
30016525	24	30210128	21	30315019	19	30380027	34	30715710	235
30017030	24	30210130	21	30315020	32	30380030	20	30804425	252
30018030	24	30210132	21	30315022	32	30380030	34	30804525	252
30019030	24	30210136	21	30315024	32	30412004	32	30804530	252
30110016	15	30210140	21	30315028	32	30412405	32	30805525	252
30110018	15	30210145	21	30315030	18	30412806	32	30805530	252
30110020	15	30210150	21	30315032	32	30413207	32	30900000	55
30110024	15	30210160	21	30315050	18	30413608	32	30911020	48
30110028	15	30210300	25	30316010	19	30414008	32	30911040	48
30110032	15	30210360	25	30316025	19	30423609	21	30911065	48
30110036	15	30210380	25	30316035	18	30423609	73	30911100	48
30110040	15	30210400	25	30316055	18	30423812	21	30911150	48
30110045	15	30210450	25	30323008	25	30423812	73	30911200	48
30110050	15	30210500	25	30323609	25	30424512	21	30912020	48
30150004	14	30210550	25	30323812	25	30424512	73	30912040	48
30150005	14	30210600	25	30324012	25	30425012	21	30912065	48
30150006	14	30210650	25	30324512	25	30425012	73	30912100	48
30150008	14	30210700	25	30325012	25	30426012	21	30912150	48
30150020	14	30210800	25	30326014	25	30426012	73	30912200	48
30150030	14	30210900	25	30327015	25	30427014	21	30913020	49
30151607	13	30311607	19	30328016	25	30427014	73	30913040	49
30151611	13	30311611	19	30331605	33	30428016	21	30913065	49
30151615	12	30311615	18	30331805	33	30428016	73	30913100	49
30151616	12	30311616	18	30332005	33	30431606	33	30913150	49
30151808	13	30311808	19	30332405	33	30431806	33	30913200	49
30151812	13	30311812	19	30342004	33	30432006	33	30914020	49
30152004	15	30312009	19	30342405	33	30432406	33	30914040	49
30152009	13	30312013	19	30342805	33	30452004	32	30914065	49
30152013	13	30312017	18	30343207	33	30452405	32	30914100	49
30152017	12	30312020	18	30343608	33	30452805	32	30914150	49
30152020	12	30312210	19	30351606	33	30453207	32	30914200	49
30152405	15	30312214	19	30351806	33	30453606	32	30916065	49

NUMERICAL INDEX

258

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
30916100	49	31112065	50	31600008	110	32100012	52	35503028	234
30916150	49	31112100	50	31600009	110	32100013	52	35503032	234
30916200	49	31112150	50	31600010	110	32100014	52	35503217	234
30921020	48	31112200	50	31600016	110	32100016	52	35503222	234
30921040	48	31113065	51	31600080	110	32100021	52	35503230	234
30921065	48	31113100	51	31600100	110	32100023	52	35503236	234
30921100	48	31113150	51	31600104	111	32100111	52	35503248	234
30921150	48	31113200	51	31600105	111	32100112	52	35503636	234
30921200	48	31114065	51	31600120	110	32100113	52	35504040	234
30923020	48	31114100	51	31600140	110	32100114	52	35504545	234
30923040	48	31114150	51	31600160	110	32100116	52	35505030	234
30923065	48	31114200	51	31600180	110	32100121	52	35505050	234
30923100	48	31116065	51	31600200	110	32100123	52	35510024	234
30923150	48	31116100	51	31601002	111	32383219	9	35510030	234
30923200	48	31116150	51	31601003	111	32383223	9	35510036	234
31011010	46	31116200	51	31601004	111	32383230	9	35510040	234
31011020	46	31121065	50	31601104	111	32502205	103	35510045	234
31011040	46	31121100	50	31601105	111	32502205	157	35512428	234
31011065	46	31121150	50	31601106	111	32502210	103	35513028	234
31011100	46	31121200	50	31601107	111	32502210	157	35513032	234
31011150	46	31123065	50	31602104	111	32502405	103	35513636	234
31011200	46	31123100	50	31610055	63	32502405	157	35514040	234
31012020	46	31123150	50	31610075	63	32502410	103	35514545	234
31012040	46	31123200	50	31610160	63	32502410	157	35515050	234
31012065	46	31236065	53	31610300	63	32503005	103	35524040	252
31012100	46	31236100	53	31611005	108	32503005	157	35524041	252
31012150	46	31236120	53	31611005	162	32503010	103	35532428	234
31012200	46	31236150	53	31611010	109	32503010	157	35533028	234
31013020	46	31311020	27	31611020	109	32503605	103	35533032	234
31013040	46	31311020	53	31611040	109	32503605	157	35533636	234
31013065	46	31311030	27	31611075	63	32503610	103	35534040	234
31013100	46	31311030	53	31611160	63	32503610	157	35534545	234
31013150	46	31321020	27	31611235	63	33121030	27	35542428	234
31013200	46	31321020	53	31611300	63	33121030	53	35543028	234
31014020	47	31380005	20	31612010	109	34266018	239	35543032	234
31014040	47	31380005	34	31612020	109	34266022	239	35543636	234
31014065	47	31380006	20	31612040	109	35011929	53	35544040	234
31014100	47	31380006	34	31622075	63	35012333	53	35544545	234
31014150	47	31380020	20	31622160	63	35012538	53	35614032	23
31014200	47	31380020	34	31622235	63	35012843	53	35615040	23
31016065	47	31500001	110	31622300	63	35013253	53	35616045	23
31016100	47	31500002	110	31623010	109	35040050	109	35616050	23
31016150	47	31500003	110	31623020	109	35040060	109	35664032	23
31016200	47	31500004	110	31623040	109	35040070	109	35665040	23
31019065	47	31500005	110	31811020	27	35040080	109	35666045	23
31019100	47	31500007	110	31811020	53	35040100	109	35700032	9
31021010	46	31500008	110	31811040	27	35050016	72	35700154	9
31021020	46	31500009	110	31811040	53	35050020	72	35701416	72
31021040	46	31500010	110	31811065	27	35050024	72	35701618	72
31021065	46	31500016	110	31811065	53	35050030	72	35701820	72
31021100	46	31500065	110	31911020	27	35050036	72	35702022	72
31021150	46	31500080	110	31911020	53	35200001	171	35820003	109
31021200	46	31500090	110	31911325	52	35200002	171	35820004	109
31023020	46	31500100	110	31912265	52	35200003	171	35930000	175
31023040	46	31500120	110	31913176	52	35201000	171	35930000	195
31023065	46	31500140	110	31914162	52	35202000	171	35940000	175
31023100	46	31500160	110	31916162	52	35203000	171	35940000	195
31023150	46	31500180	110	31919108	52	35204000	171	35950000	175
31023200	46	31500200	110	31921020	27	35412428	234	35950000	195
31024020	47	31503017	138	31921020	53	35413028	234	35960000	175
31024040	47	31503018	138	31921530	52	35413032	234	35960000	195
31024065	47	31503019	138	31923311	52	35413636	234	35970000	168
31024100	47	31503020	138	31923312	52	35414040	234	36302000	115
31028065	47	31600001	110	31923313	52	35414545	234	36302420	22
31028100	47	31600002	110	31923314	52	35415050	234	36302420	73
31111065	50	31600003	110	31923325	52	35502092	235	36303000	117
31111100	50	31600004	110	31924300	52	35502093	235	36303623	22
31111150	50	31600005	110	31928300	52	35502094	235	36303623	73
31111200	50	31600007	110	32100011	52	35502428	234	36304000	117

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
36304026	22	40101154	165	41032010	243	43030014	96	43030518	99
36304026	73	40150500	153	41032012	243	43030015	96	43030520	99
36306001	117	40150501	153	41032024	243	43030016	96	43030522	99
36306002	117	40160150	153	41040010	67	43030017	96	43030524	99
36306003	117	40160151	153	41040012	67	43030018	96	43030526	99
36306004	117	40160223	157	41040014	67	43030019	96	43030528	99
36306011	117	40160501	171	41101450	183	43030020	96	43030708	99
36306012	117	40160502	171	43003004	251	43030021	97	43030710	99
36306013	117	40200000	157	43003005	251	43030022	97	43030714	99
36306014	117	40200001	157	43003009	250	43030023	97	43030716	99
36310000	117	40202250	184	43003016	250	43030025	97	43030718	99
36311000	117	40210151	141	43003025	250	43030026	97	43030720	99
36312420	22	40290001	157	43003036	250	43030027	97	43030722	99
36313623	22	40290002	157	43003049	250	43030028	97	43030724	99
36314026	22	40306000	80	43004001	251	43030029	97	43030726	99
36752221	190	40306001	80	43004002	251	43030030	103	43030728	99
37752222	191	40306002	80	43004003	251	43030031	98	43030750	119
39311000	194	40306003	81	43004004	251	43030032	98	43031010	99
39311001	194	40306004	81	43004005	251	43030033	98	43031013	99
39311002	194	40306005	81	43004006	251	43030034	98	43031015	99
39330001	118	40306006	81	43010002	239	43030035	98	43031017	99
39330002	118	40306007	81	43010011	238	43030036	98	43031019	99
39330003	118	40306008	81	43010012	238	43030037	98	43031022	99
39330004	118	40306009	81	43010013	242	43030038	100	43031024	99
39330005	118	40306010	81	43010014	242	43030039	100	43031026	99
40010001	147	40306011	81	43010015	242	43030040	100	43031028	99
40010002	147	40306012	80	43010018	26	43030041	100	43031030	99
40010003	147	40306013	80	43010020	26	43030042	100	43031250	119
40010004	175	40306014	80	43010022	26	43030043	100	43031500	119
40010004	195	40306015	80	43010024	26	43030044	100	43031530	103
40010029	70	40306016	80	43010026	26	43030045	100	43031710	99
40010030	70	40306017	80	43010028	26	43030046	100	43031713	99
40010031	70	40306020	116	43010030	26	43030047	100	43031715	99
40010032	70	40306021	116	43010032	26	43030048	100	43031717	99
40010033	70	40306022	117	43010040	26	43030049	101	43031719	99
40010037	70	40310013	194	43013040	103	43030050	101	43031722	99
40010038	71	40335005	172	43013080	103	43030051	94	43031724	99
40010041	71	40335006	172	43013345	103	43030052	94	43031726	99
40010042	71	40335007	172	43013480	103	43030053	95	43031728	99
40010043	71	40340090	157	43013484	103	43030054	95	43031730	99
40010044	71	40341356	155	43013488	103	43030055	94	43031750	119
40010057	71	40341357	155	43013545	103	43030056	94	43032030	103
40010058	72	40341358	155	43013547	103	43030057	94	43032250	119
40010058	102	40350013	175	43013851	103	43030058	95	43032500	119
40010059	72	40350013	195	43014050	103	43030059	95	43032540	103
40010059	102	40601811	153	43014060	103	43030060	94	43032750	119
40010061	77	40601812	153	43014061	103	43030061	95	43040001	175
40010062	77	40601813	153	43014062	103	43030062	95	43040001	195
40010063	77	41011040	183	43020100	237	43030063	95	43040002	175
40010064	77	41011060	183	43020105	237	43030064	94	43040002	195
40010065	77	41011090	183	43020106	237	43030065	95	43040003	175
40010066	77	41011120	183	43020150	237	43030066	95	43040003	195
40010067	77	41011160	183	43020200	237	43030067	94	43103004	251
40010068	77	41011250	183	43020250	237	43030068	94	43103005	251
40010069	77	41030002	183	43020300	237	43030069	98	43110002	239
40010070	77	41030003	66	43023488	103	43030071	98	43120100	237
40010071	77	41030004	67	43030001	250	43030072	100	43120150	237
40010072	77	41030005	66	43030002	250	43030073	100	43120200	237
40100131	165	41030007	252	43030003	250	43030074	103	43130030	103
40100132	165	41030008	252	43030004	101	43030075	102	43131530	103
40100420	153	41030010	252	43030005	101	43030076	102	43132030	103
40100430	153	41030011	252	43030006	99	43030077	102	43132540	103
40100450	153	41030012	183	43030007	99	43030078	102	43203005	251
40100900	153	41030014	243	43030008	99	43030250	119	43210002	239
40100901	153	41030015	243	43030009	99	43030500	119	43220100	237
40100902	153	41030018	243	43030010	99	43030508	99	43220150	237
40101151	165	41031008	243	43030011	99	43030510	99	43220200	237
40101152	165	41031012	243	43030012	96	43030514	99	43230030	103
40101153	165	41031014	243	43030013	96	43030516	99	43231530	103

NUMERICAL INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
43232030	103	44020101	79	45091000	85	45291091	85	45600001	85
43232540	103	44020101	104	45091001	85	45300001	85	45600002	85
43303005	251	44020102	79	45091002	85	45300002	85	45600003	85
43320100	237	44020102	104	45091003	85	45300003	85	45600007	85
43320150	237	44020103	79	45091004	85	45300004	85	45600026	85
43320200	237	44020103	104	45091005	85	45300007	85	45600027	85
44010274	77	44020201	79	45091006	85	45300026	85	45600028	85
44010298	77	44020201	104	45091007	85	45300027	85	45691000	85
44012120	77	44020202	79	45091008	85	45300028	85	45691001	85
44013015	76	44020202	104	45091041	85	45391000	85	45691002	85
44013025	74	44020203	79	45091042	85	45391001	85	45691003	85
44013030	74	44020203	104	45091043	85	45391002	85	45691004	85
44013040	74	44020301	79	45091052	85	45391003	85	45691005	85
44013125	74	44020301	104	45091053	85	45391004	85	45691006	85
44013130	74	44020302	79	45091070	86	45391005	85	45691007	85
44013140	74	44020302	104	45091071	86	45391006	85	45691008	85
44013217	76	44020303	79	45091072	86	45391007	85	45691041	85
44013222	76	44020303	104	45091091	85	45391008	85	45691042	85
44013227	76	44021031	84	45091151	86	45391041	85	45691043	85
44013230	76	45000001	85	45091160	86	45391042	85	45691052	85
44013300	74	45000002	85	45091161	86	45391043	85	45691053	85
44013301	74	45000003	85	45091162	86	45391052	85	45691091	85
44013324	76	45000004	85	45091171	86	45391053	85	46010001	53
44013327	76	45000005	86	45091172	86	45391091	85	46010002	53
44013330	76	45000006	86	45100001	85	45400001	85	46010004	168
44013424	76	45000007	85	45100002	85	45400002	85	46010006	168
44013427	76	45000008	88	45100003	85	45400003	85	46010007	114
44013430	76	45000009	88	45100004	85	45400004	85	46010008	114
44013817	76	45000010	88	45100007	85	45400007	85	46010009	114
44013822	76	45000012	89	45100026	85	45400026	85	46010010	239
44013827	76	45000013	89	45100027	85	45400027	85	46010011	52
44013830	76	45000014	89	45100028	85	45400028	85	46010011	59
44014011	76	45000015	89	45191000	85	45491000	85	46010012	52
44014020	76	45000016	89	45191001	85	45491001	85	46010012	59
44014301	74	45000017	89	45191002	85	45491002	85	46010013	52
44014302	74	45000018	89	45191003	85	45491003	85	46010013	59
44014303	74	45000019	89	45191004	85	45491004	85	46010014	52
44014304	74	45000020	89	45191005	85	45491005	85	46010014	59
44014305	74	45000021	89	45191006	85	45491006	85	46010015	114
44015012	76	45000022	89	45191007	85	45491007	85	46010016	52
44015020	76	45000023	89	45191008	85	45491008	85	46010016	59
44016014	76	45000024	89	45191041	85	45491041	85	46010018	115
44016020	76	45000025	89	45191042	85	45491041	85	46010019	52
44017015	76	45000026	85	45191043	85	45491042	85	46010019	59
44017030	76	45000027	85	45191052	85	45491043	85	46010021	117
44018016	76	45000028	85	45191053	85	45491052	85	46010022	119
44018030	76	45000030	87	45191091	85	45491053	85	46010023	119
44020001	79	45000035	87	45200001	85	45491091	85	46010025	119
44020001	104	45000036	88	45200002	85	45500001	85	46010026	53
44020002	79	45000037	89	45200003	85	45500002	85	46010027	238
44020002	104	45041023	85	45200004	85	45500003	85	46010028	238
44020003	79	45041330	87	45200007	85	45500007	85	46010040	156
44020003	104	45061060	89	45200026	85	45500026	85	46010055	156
44020004	79	45061111	88	45200027	85	45500027	85	46010111	109
44020004	104	45061112	88	45200028	85	45500028	85	46010112	109
44020005	79	45071004	86	45291000	85	45591000	85	46010113	109
44020005	104	45071080	86	45291001	85	45591001	85	46010114	109
44020006	79	45071081	86	45291002	85	45591002	85	46010116	74
44020006	104	45071082	86	45291003	85	45591003	85	46010117	74
44020007	101	45071120	87	45291004	85	45591004	85	46010240	185
44020022	84	45081040	88	45291005	85	45591005	85	46010250	185
44020023	84	45081056	88	45291006	85	45591006	85	46010295	185
44020024	84	45081083	87	45291007	85	45591007	85	46010300	185
44020029	84	45081088	87	45291008	85	45591008	85	46010320	185
44020031	84	45081152	87	45291041	85	45591042	85	46010400	185
44020033	84	45081153	87	45291042	85	45591043	85	46010500	185
44020035	84	45081166	87	45291043	85	45591052	85	46010600	236
44020042	84	45081167	87	45291052	85	45591053	85	46011011	52
44020047	84	45081205	88	45291053	85	45591091	85	46011012	52

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
46011065	59	47010003	149	48013424	29	49000045	75	49530402	83
46011100	59	47010004	149	48013428	29	49000055	75	49530404	83
46011150	59	47010006	149	48013533	29	49000065	75	49530502	83
46011200	59	47010007	149	48013753	240	49000075	75	49530504	83
46011250	185	47010008	149	48014060	240	49000100	75	49530604	83
46011600	236	47010009	149	48014110	29	49000120	75	49550404	83
46012065	59	47010010	151	48015070	240	49010035	101	49560402	83
46012100	59	47010011	148	48018020	41	49020002	75	49563202	83
46012150	59	47010012	151	48018028	41	49020003	75	50010000	39
46012200	59	47010013	141	48020016	42	49020004	75	50010001	38
46012250	185	47010021	148	48020020	42	49020010	75	50010022	39
46012400	185	47010022	151	48021016	42	49020020	75	50010024	39
46012736	109	47010023	151	48021220	41	49020025	101	50010026	39
46013065	59	47012011	148	48021228	41	49020030	83	50010028	39
46013100	59	47012021	148	48021522	42	49025302	83	50010030	39
46013150	59	47013011	148	48021524	41	49025402	83	50010034	39
46013244	109	47013021	148	48021529	41	49030402	83	50010038	39
46013400	185	47110003	149	48021616	42	49030404	83	50010122	39
46013646	109	47110004	149	48021824	41	49030502	83	50010226	39
46013753	109	47110006	149	48022230	41	49030504	83	50010230	39
46014065	59	47110009	149	48022626	42	49030604	83	50010234	39
46014100	59	47210003	149	48022640	41	49050404	83	50012424	40
46014150	59	47210004	149	48022647	42	49060402	83	50012828	40
46014250	185	47210006	149	48022732	42	49063202	83	50018024	40
46015250	185	47310006	149	48023753	240	49070250	101	50018026	40
46016065	59	48001529	41	48024060	240	49080330	101	50018030	40
46016100	59	48002632	42	48028020	41	49098380	101	50020032	55
46016150	59	48010005	242	48028028	41	49125302	83	50033525	27
46019065	59	48010010	242	48032632	43	49125402	83	50033526	27
46019100	59	48010016	42	48033753	240	49130402	83	50033626	27
46019150	59	48010020	42	48042632	43	49130404	83	50034030	27
46020011	62	48011009	241	48043753	240	49130502	83	50034532	27
46020012	62	48011017	241	48111110	29	49130504	83	50034535	27
46020013	62	48011034	241	48111120	29	49130604	83	50042005	36
46020016	62	48011110	29	48111124	29	49150404	83	50042405	36
46020019	62	48011120	29	48111128	29	49160402	83	50042407	36
46021014	62	48011124	29	48111224	43	49163202	83	50042502	36
46021065	62	48011128	29	48111228	43	49225302	83	50042802	36
46021100	62	48011220	41	48111322	36	49225402	83	50042806	36
46021150	62	48011224	43	48111324	43	49230402	83	50042807	36
46021200	62	48011227	41	48111328	43	49230404	83	50043008	36
46021665	62	48011228	43	48111424	29	49230502	83	50043206	36
46022065	62	48011322	36	48111533	29	49230504	83	50050012	38
46022100	62	48011324	43	48112230	41	49230604	83	50050020	38
46022150	62	48011328	43	48112428	29	49250404	83	50050024	38
46022200	62	48011424	29	48112640	41	49260402	83	50050028	38
46023065	62	48011428	29	48132632	43	49263202	83	50050032	38
46023100	62	48011522	42	48211110	29	49325302	83	50051032	38
46023150	62	48011524	41	48211120	29	49325402	83	50201600	245
46024065	62	48011529	41	48211124	29	49330402	83	50201800	245
46024100	62	48011533	29	48211128	29	49330404	83	50203661	245
46024150	62	48011616	42	48211224	43	49330502	83	50203676	245
46026100	62	48011824	41	48211228	43	49330504	83	50203691	245
46026150	62	48012109	241	48211322	36	49330604	83	50204661	245
46029065	62	48012117	241	48211324	43	49350404	83	50204676	245
46029100	62	48012134	241	48211328	43	49360402	83	50204691	245
46029150	62	48012230	41	48211424	29	49363202	83	50205361	245
46110250	185	48012626	42	48211428	29	49425302	83	50205376	245
46110300	185	48012640	41	48211533	29	49425402	83	50205391	245
46110400	185	48012647	42	48212230	41	49430402	83	50206161	245
46112736	109	48013110	29	48212640	41	49430404	83	50206176	245
46113244	109	48013120	29	48232632	43	49430502	83	50206191	245
46113646	109	48013124	29	49000002	83	49430504	83	50236107	245
46113753	109	48013128	29	49000003	83	49430604	83	50236122	245
46115250	185	48013224	43	49000004	83	49450404	83	50236137	245
46210250	185	48013228	43	49000005	88	49460402	83	50236152	245
46210300	185	48013322	36	49000006	67	49463202	83	50236183	245
46210400	185	48013324	43	49000030	75	49525302	83	50246107	245
47010002	141	48013328	43	49000035	75	49525402	83	50246122	245

NUMERICAL INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
50246137	245	50746183	247	53040222	172	54012013	123	55016215	184
50246152	245	50753107	247	53040225	168	54012015	127	56011208	172
50246183	245	50753122	247	53040226	172	54012016	127	56011270	172
50253107	245	50753137	247	53040558	168	54012017	127	56011300	172
50253122	245	50753152	247	53040720	168	54012021	125	56012111	172
50253137	245	50753183	247	53042131	168	54012022	125	56016073	172
50253152	245	50761107	247	53043122	168	54012023	125	56016075	172
50253183	245	50761122	247	53048123	168	54012032	124	56030009	171
50261107	245	50761137	247	53052250	169	54012033	124	56030012	171
50261122	245	50761152	247	53053110	169	54012034	124	56030014	171
50261137	245	50761183	247	53053250	169	54012060	126	56031009	171
50261152	245	51019210	184	53054250	169	54012061	126	56032110	171
50261183	245	51019215	184	54010002	55	54012062	126	57011711	173
50503661	246	51019220	184	54010010	147	54012112	145	57012110	173
50503676	246	51021310	184	54010100	144	54012112	181	57012111	173
50503691	246	51021315	184	54010101	123	54012212	145	57012112	173
50504661	246	51021320	184	54010101	124	54012212	181	57012210	174
50504676	246	52010041	113	54010101	126	54012730	139	57015130	174
50504691	246	52010042	113	54010101	127	54012731	139	57022008	174
50505361	246	52010043	113	54010101	128	54012733	139	57022216	174
50505376	246	52010044	113	54010101	129	54013730	139	57022308	174
50505391	246	52010045	113	54010101	131	54013731	139	57022416	174
50506161	246	52010046	113	54010101	132	54013733	139	57022441	165
50506176	246	52010049	113	54010101	144	54014011	133	57022508	174
50506191	246	52010058	113	54010102	125	54014032	133	57022618	174
50536107	246	52010181	115	54010102	130	54014060	133	57022918	174
50536122	246	52010183	118	54010203	133	54014730	135	57023328	165
50536137	246	52010183	144	54010433	141	54014731	135	57024030	165
50536152	246	52010187	115	54010434	141	54014732	135	57024530	165
50536183	246	52010189	115	54010720	140	54014830	135	57025232	165
50546107	246	52010710	115	54010721	140	54014831	135	57026040	165
50546122	246	52010713	117	54010723	140	54014832	135	57026144	165
50546137	246	52019039	118	54010730	138	54015730	136	57026145	165
50546152	246	52019044	118	54010731	137	54015731	136	57027257	165
50546183	246	52019050	118	54010731	137	54015830	136	58001120	57
50553107	246	52019056	118	54010733	137	54015831	136	58001120	160
50553122	246	52019063	118	54010736	140	54021231	147	58001140	57
50553137	246	52020001	74	54010738	138	54021232	147	58001140	160
50553152	246	52020002	115	54010800	144	54030020	152	58001165	57
50553183	246	52020003	115	54010820	140	54031717	152	58001165	160
50561107	246	52020004	117	54010821	140	54032323	152	58001220	57
50561122	246	52020005	115	54010823	140	54032626	152	58001220	160
50561137	246	52020012	72	54010830	138	54040001	154	58001240	57
50561152	246	52020021	112	54010831	137	54040002	154	58001240	160
50561183	246	52020030	112	54010831	137	54040004	155	58001265	57
50701530	55	52020036	112	54010833	137	54040101	154	58001265	160
50701600	55	52021021	112	54010836	140	54040102	154	58001320	57
50701650	55	52021030	112	54010838	138	54040204	154	58001320	160
50703661	247	52021036	112	54011011	128	54040304	154	58001365	57
50703676	247	52030001	114	54011012	128	54041101	154	58001365	160
50703691	247	52030002	114	54011013	128	54041102	154	58001420	57
50704661	247	52030003	114	54011015	132	54041204	154	58001420	160
50704676	247	52030004	114	54011016	132	54041304	154	58001465	57
50704691	247	52030030	116	54011017	132	54041525	155	58001465	160
50705361	247	52030040	116	54011021	130	54042040	155	58001665	57
50705376	247	52031030	116	54011022	130	54042533	155	58001665	160
50705391	247	53011013	168	54011023	130	54043040	155	58001965	57
50706161	247	53011021	168	54011032	129	54043333	155	58001965	160
50706176	247	53011031	168	54011033	129	54043353	155	58010727	172
50706191	247	53011041	168	54011034	129	54140101	154	58010728	172
50736107	247	53011046	168	54011060	131	54140102	154	58011100	57
50736122	247	53012013	168	54011061	131	54140204	154	58011100	160
50736137	247	53022003	169	54011062	131	54140304	154	58011208	161
50736152	247	53033001	169	54011112	145	54141101	154	58012010	161
50736183	247	53033002	169	54011112	181	54141102	154	58012100	57
50746107	247	53033003	169	54011212	146	54141204	154	58012100	160
50746122	247	53040011	175	54011212	182	54141304	154	58012513	161
50746137	247	53040011	195	54012011	123	55016202	184	58013100	57
50746152	247	53040103	172	54012012	123	55016204	184	58013100	160

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
58013120	161	58121008	156	62010002	72	62014020	73	63010001	202
58013120	173	58121010	156	62010005	144	62015020	72	63010002	202
58013124	161	58121075	156	62010006	79	62015024	72	63010003	116
58014100	57	58127878	156	62010006	104	62015028	72	63010004	204
58014100	160	59011019	145	62010008	78	62015032	72	63010005	205
58015250	161	59011019	181	62010008	104	62015036	72	63010006	199
58015250	173	59039021	146	62010009	118	62015040	72	63010007	214
58015251	161	59039021	182	62010009	144	62015045	72	63010008	198
58015251	173	59039022	146	62010010	78	62016020	76	63010008	199
58015252	161	59039022	182	62010010	104	62016024	76	63010009	198
58015252	173	59040005	179	62010011	79	62016028	76	63010009	199
58016100	57	59040006	180	62010011	104	62020010	88	63010010	215
58016100	160	59040012	178	62010012	79	62020015	88	63010011	228
58020001	159	59040016	178	62010012	104	62020025	88	63010013	228
58020002	159	59040019	179	62010013	78	62020031	77	63010014	227
58020003	159	59040020	180	62010013	104	62020036	77	63010015	226
58020025	161	59040024	178	62010014	78	62020041	77	63010016	183
58020030	161	59050001	184	62010014	104	62020046	77	63010016	229
58020034	161	59057900	146	62010015	78	62020051	77	63010017	183
58020035	158	59057900	182	62010015	104	62021789	75	63010017	229
58020064	108	60010001	193	62010016	73	62021885	83	63010018	230
58020064	162	60010241	190	62010017	88	62022789	75	63010019	224
58020101	158	60010244	191	62010018	76	62023789	75	63010020	224
58020204	158	60010350	192	62010019	74	62030002	61	63010021	207
58020707	156	60010500	192	62010019	100	62030003	193	63010023	198
58020808	156	60010530	192	62010020	73	62030004	61	63010023	199
58020909	155	60010750	192	62010021	79	62030006	61	63010024	198
58020909	159	60010760	190	62010021	104	62030008	61	63010024	199
58021007	156	60010761	188	62010022	76	62030012	61	63010024	201
58021008	156	60011001	171	62010024	73	62030018	61	63010025	65
58021009	194	60011431	184	62010025	78	62030204	61	63010026	209
58021010	156	60011452	192	62010025	104	62030204	61	63010027	213
58021075	156	60016105	190	62010026	76	62030608	61	63010028	217
58021307	159	60016106	188	62010028	73	62030608	61	63010030	218
58021313	159	60016118	188	62010029	75	62031812	61	63010035	218
58021609	159	60016119	188	62010030	116	62031812	61	63010037	223
58021818	159	60016120	193	62010031	192	62040001	69	63010038	223
58022010	153	60016137	193	62010032	73	62040002	192	63010039	230
58022015	153	60016141	191	62010033	193	62040003	69	63010040	227
58022030	158	60020001	102	62010034	168	62040004	69	63010041	226
58022120	159	60020001	119	62010036	73	62040005	69	63010042	198
58022424	159	60020002	102	62010037	118	62040006	69	63010043	201
58022610	159	60020002	119	62010039	75	62040007	69	63010044	201
58022632	158	60020004	193	62010040	73	62050001	67	63010045	201
58022812	172	60020005	193	62010041	55	62050002	67	63010046	201
58023004	158	60020006	193	62010061	75	62050003	67	63010048	216
58023012	159	60020007	192	62010062	144	62050004	67	63010049	221
58023029	159	60020008	192	62010128	75	62050005	66	63010051	220
58023434	158	60020009	193	62010141	116	62050006	66	63010052	225
58023525	159	60020010	238	62010142	75	62050007	66	63010053	225
58023613	159	60020011	238	62010150	184	62050008	66	63010054	222
58023620	158	60020012	193	62010350	184	62050009	65	63010055	222
58023635	159	60021001	72	62010475	73	62050010	64	63010056	220
58023830	108	60021001	102	62010550	73	62050011	64	63010250	208
58023830	162	60021002	72	62011010	144	62050012	64	63010300	210
58024236	108	60021002	102	62011025	78	62050013	69	63010350	211
58024236	162	60021003	72	62011025	104	62050014	65	63020004	204
58024522	158	60021003	102	62012020	78	62050015	67	63020005	205
58024530	159	60021005	72	62012020	104	62050017	87	63020015	226
58025027	158	60021005	102	62012025	78	62050031	67	63030004	204
58026012	176	60030019	190	62012025	104	62050037	67	63030005	205
58026040	176	60030020	188	62013016	73	62050808	66	63040004	204
58026080	176	60030022	190	62013020	144	62051010	66	63040005	205
58027878	156	60030022	191	62013025	78	62060001	68	64010006	100
58060350	184	60030032	192	62013025	104	62060002	68	64010060	93
58060600	184	60030037	192	62013030	78	62060004	68	64010080	93
58120707	156	60030081	191	62013030	104	62060005	68	64010240	92
58120808	156	62010000	118	62013035	78	62060006	68	64010260	92
58121007	156	62010001	72	62013035	104	62060033	68	64010280	92

NUMERICAL INDEX

Code	Page	Code	Page
64010400	93	80011100	163
64011043	93	80011111	163
64011045	93	80011112	163
64011055	93	80011113	163
64011080	92	80011114	163
64011155	93	80011115	163
64011250	93	80011116	174
64011350	93	80011117	174
64011513	92	80011118	174
64012017	92	80011119	174
64012018	92	80012323	163
64012120	92	80012818	163
64012124	92	80012828	163
64012400	92	80013323	163
64012421	92	80013624	163
64012423	92	80013826	163
64012500	93	80020053	55
64012521	92	80022530	55
64012528	92	80025425	55
64012623	92	80026515	55
64012800	92	80026520	55
64012825	92	80026523	55
64012827	92	80026530	55
64013229	92	80026565	55
64013231	92	90000004	111
64013295	92	90000005	111
64014035	93	90000006	111
64014050	93	90000007	111
64016020	93	90000008	111
64016028	93	90000009	111
64018033	93	90000010	111
64018040	93	90000011	111
64018140	93	90000012	112
70020100	54	90000013	112
70020100	142	90000014	112
70020101	54	90000015	112
70020101	142	91000011	188
70020102	54	91000012	188
70020102	142	91000015	188
70020103	54	91000016	188
70020103	142	91010103	111
70020203	54	91010201	111
70020203	142	91010202	111
70021100	54	91010203	111
70021100	142	91020101	111
70023100	54	91020102	111
70023100	142	DF1	203
80010001	194	DF10	203
80010002	194	DF14	203
80010003	194	DF2	203
80010004	194	DF3	203
80010005	103	DF4	203
80010005	157	DF5	203
80010007	103	DF8	203
80010007	157	DQ10	203
80010015	163	DQ4	203
80010020	163	DQ6	203
80010025	163	DQ8	203
80010030	163	DT2	203
80010100	163	DT3	203
80010111	163	DT4	203
80010112	163	DT7	203
80010113	163	DT9	203
80010114	163	DTV	203
80010115	163	PS10	203
80011012	163	PS14	203
80011016	163	PS20	203
80011020	163	PS8	203
80011024	163		

Kitchen Appliances
Open Buffet
Carrying
Cooking
Pastry
Serving
Dish Washing



Istanbul Office: Sultan Selim Cad. Turan Sk. No: 19
Kat: 4 34416 4. Levent / ISTANBUL - TURKEY
Phone: 0212 264 76 70 - 80 Fax: 0212 264 76 40

Izmir Factory: 29 Ekim Mah. Kuşçu Cad. No: 11
Yazibasi, Torbali / IZMIR - TURKEY
Tel: 0232 853 74 74 (pbx) Fax: 0232 853 74 75
www.kapp.com.tr / pazarlama@kapp.com.tr

POLAND: Al. Gen. J. Hallera 132
80-416 Gdańsk / POLAND
Phone: +48 58 3417000 Fax: +48 58 3441593
www.kapp.pl / e-mail: kapp@kapp.pl

KAZAKHSTAN: Республика
Казахстан город Алматы
Ул Айша Биби д 387
тел :+77273805341

