

# Fine Dine

PROFESSIONAL TABLETOP & BAR



**CHECK  
THE CURRENT  
PRICE LIST**



CATALOGUE 2021/22







*Fine Dine*  
PROFESSIONAL TABLETOP & BAR

products catalogue  
2021/22



# PERFECTLY SERVED

## WE KNOW WHAT WE DO

# 1

### WE HAVE A SOLID BACKGROUND ON THE MARKET

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



# 2

### WORKING WITH PASSION

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

# 3

### WE ADVISE, BECAUSE WE HAVE THE KNOW-HOW

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







4

**CONSTANT VERIFYING OF OUR SERVICES QUALITY**

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



5

**WE PROVIDE SUPPORT THANKS TO DEDICATED REPRESENTATIVES**

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



6

**WE HAVE OUR OWN WAREHOUSES AND ADVANCED LOGISTICS**

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







I like to create,  
to design  
new flavors

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

*KUBA Winkowski*

Chef Kuba Winkowski  
Ambassador Fine Dine

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



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

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

Tomek Matek

Barmatic Ambassador

Multiple Bartender World Champion in the Flair category

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

Let's make  
a great bar  
together









## FLAGSHIP SHOWROOM

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

## BARTENDER ACADEMY FINE DINE

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

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

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



Recommended by  
the Association of Polish  
Bartenders

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



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

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

Thank you for caring for our planet with us.







## PARTNERSHIP



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

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



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

## PARTNER OF THE CULINARY COMPETITION

**SIRH/+**  
**BOCUSE D'OR**  
POLAND 2021

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



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[www.finedine.pl](http://www.finedine.pl)

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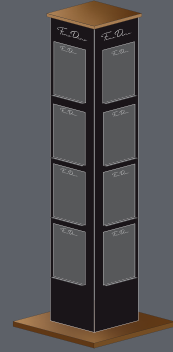
FINE DINE STAND FOR PLATES

| code   | mm             |
|--------|----------------|
| 991181 | 100x170x(H)115 |



FINE DINE CUTLERY SUITCASE

| code   | mm |
|--------|----|
| 991186 |    |



FINE DINE CUTLERY STAND

| code   | mm              |
|--------|-----------------|
| 991184 | 460x460x(H)1700 |

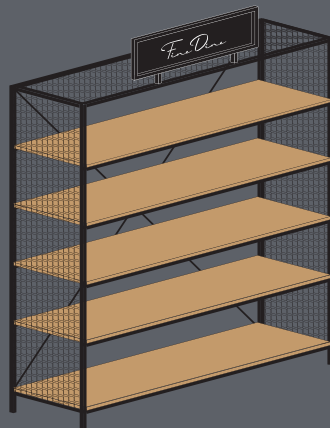
## FINE DINE PRESENTATION SYSTEM

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



FINE DINE EXHIBITION TABLE

| code   | mm              |
|--------|-----------------|
| 991185 | 1800x900x(H)750 |



FINE DINE EXHIBITION STAND

| code   | mm               |
|--------|------------------|
| 991182 | 1380x450x(H)2250 |



FINE DINE SALES RACK

- possibility of any configuration
- to order

OUR BRANDS:

**AMER★BOX**

**ARCOROC**

**BARMATIC**

**PORLAND**

**BARUP**  
THE BARWARE

**Bormioli Rocco**

**C&S**  
Chef&Sommelier

*Luigi Bormioli*  
ITALY

**RAINBOW BUFFET**  
*FineDine*

**Hamilton Beach**  
COMMERCIAL

*FineDine*

**EARTH COLOURS**  
*FineDine*

**VITRIFIED PORCELAIN**  
*FineDine*

*Chef*  
*de cuisine*  
depuis 1884

**hisar**  
ART OF DINING

*Luzerne*

**entry**  
*FineDine*

**PolyScience®**  
Innovative Culinary Technology

**rosseto**

*Durobor®*

**roltex®**

**CHURCHILL**

**DUSK**  
BY MARTINE KEIRSEBILCK  
SERAX

**Stölzle**  
Lausitz  
*born in fire*

**VICTORINOX**

**SERAX**

**CAMBRO**



Porcelain



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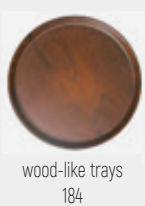


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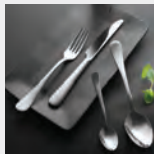


carafe and decanters  
240



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248



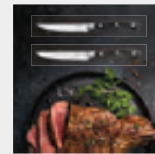
Fine Dine PVD cutlery  
252



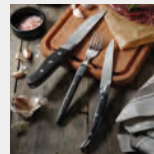
Hisar cutlery  
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520



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521



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②

⑥

①

④



## ITALIAN CONCEPT

Italian cuisine is one of the most popular and is famous not only for the unique taste, aroma and appearance of dishes, but also for the deeply rooted custom of celebrating meals, using traditional recipes and fresh ingredients. When you take care of preparing Italian dishes with exceptional care, you do not have to worry about the dedicated tableware. We offer a wide selection of solid, porcelain pizza and pasta plates, as well as a range of accessories that will make your guests feel the true Italian atmosphere.

1. Agat pasta plate 774571, 775219; p. 39
2. Officina 1825 olive bottle 777893; p. 315
3. Gambia serving board 3849593; p. 175
4. Dish for appetizers, 176, 7102088; p. 179
5. Opal bowl 777749; p. 39
6. Glasses Rock Bar 776278, 776285; p. 214



⑤

③





## ASIAN CONCEPT

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

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





1. Silk deep plate 774731, 774700; p. 46
2. Coal Saucepan 04ALM003145; p. 104
3. Beryl conical bowl 772850; p. 48
4. Beryl flat plate 772812, 772836; p. 48
5. Lazur ramekin 774748; p. 49





①

⑥

④



## AMERICAN CONCEPT

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

1. Ceramic mug for fries 9428110; p. 179
2. Iris deep coupe plate 778210; p. 29
3. Twilight flat plate 04ALM004956; p. 111
4. Acacia serving board 9217096; p. 175
5. Corfu steak knife, p. 265
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7. Oriente Cool Blue glass 775691, 775684; p. 224









## SPANISH CONCEPT

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

1. Cast iron frying Pan, integral with metal handles, 832233; p. 177
2. Ashen baking dish 04ALM001676, 04ALM001668, 04ALM001609; p. 105
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5. Necessity oblique fingerfood porcelain dish 789070, p. 330
6. Magma oval platter 04ALM002570, 04ALM001957; p. 99
7. Ashen rectangular tray 04ALM001508, 04ALM001596, 04ALM001589, 04ALM001582; p. 101







# CHURCHILL®

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



# PORLAND

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







## VITRIFIED PORCELAIN

*Fine Dine*

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

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



## EARTH COLOURS

*Fine Dine*

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



# SERAX

Serax is a Belgian design brand that has been operating for over 30 years and is still managed in the atmosphere of a family business. Serax works with the best designers from around the world. Ann Demeulemeester, Vincent Van Duysen, Paola Navone, and Piet Boon are just a few names on this list. In 2014, Serax received the Henry van de Velde Award,

the most prestigious design award in Belgium.

Serax tableware decorates the tables of the best restaurants in the world. Whether you choose to snack at Albert Adrià's Enigma, Jean George in New York or Nobu in Milan, Serax's carefully designed cookware will provide you with a wide range of culinary experiences.







## FINE DINE EARTH COLOURS

### LINES: CRUST AND NORDIC

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

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

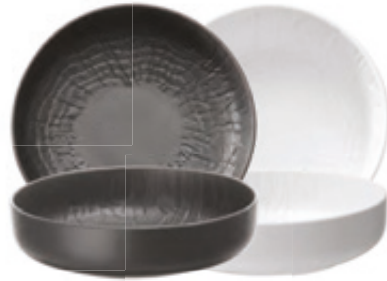


FLAT PLATE



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

SHALLOW BOWL



|      | CRUST  | NORDIC |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø200 | 779378 | 779453 | 4   |

PASTA PLATE



|      | CRUST  | NORDIC |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø275 | 779415 | 779491 | 4   |

SERVING PLATE WITH HANDLE



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



BOWL

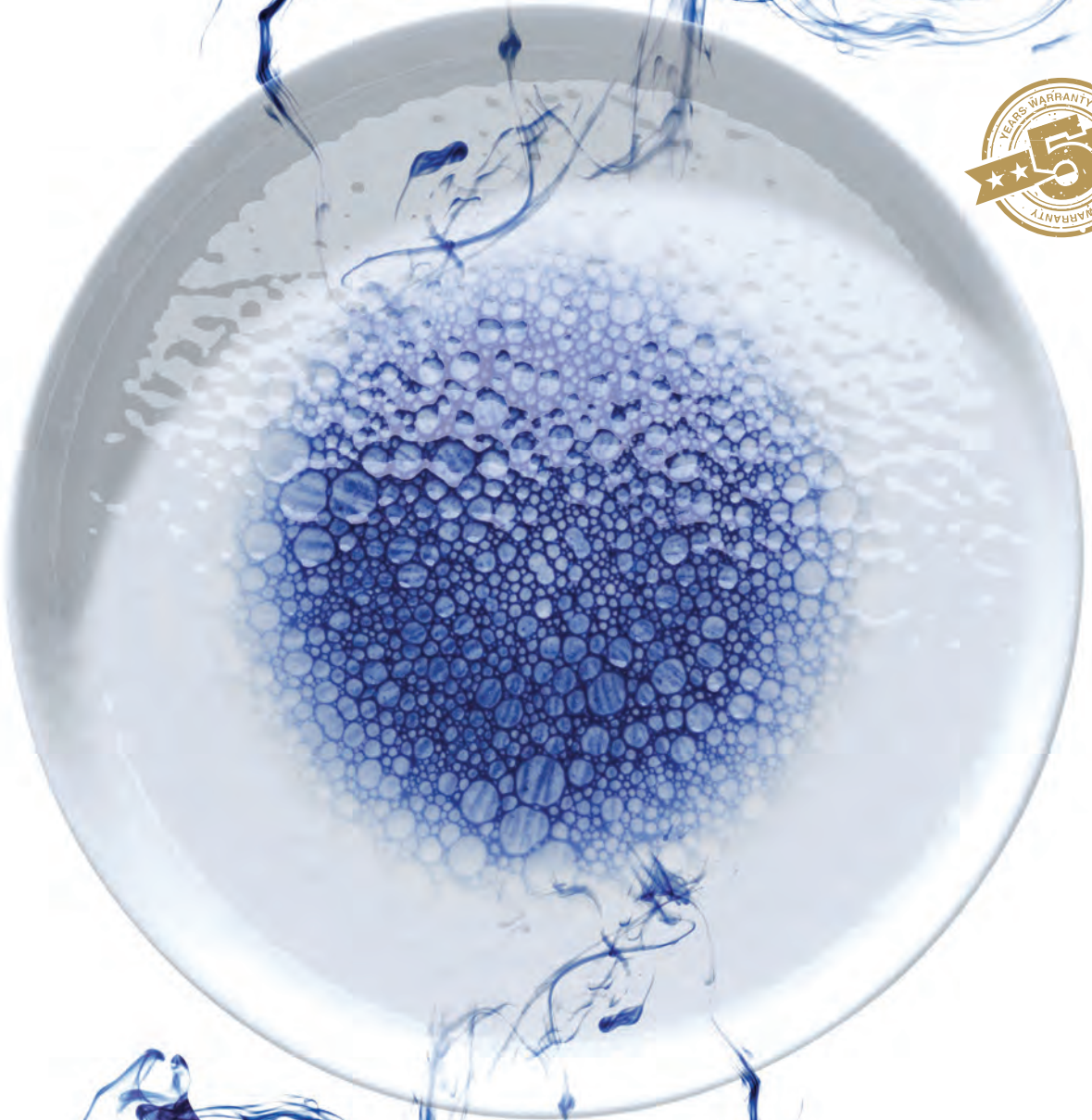


|      | CRUST  | NORDIC |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø110 | 779385 | 779460 | 6   |

RAMEKIN



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





# FINE DINE EARTH COLOURS

## LINES: SERENITY AND INFINITY

Create an elegant setting for your dishes thanks to the unique tableware with original decorations. The modern and graceful embossing on the Serenity collection is inspired by the depth of the ocean. The added value is that porcelain has the durability and technical parameters required in a gastronomic environment.

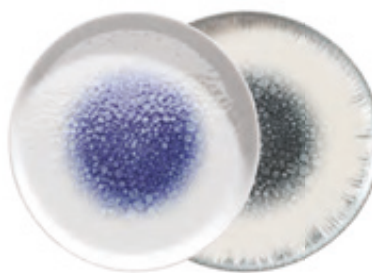
Material: Vitrified porcelain  
 Firing temperature: 1050° and 1400°C  
 Heat resistance: 180°C  
 Warranty: 5-years warranty for edge chipping  
 (all flat elements)

### FLAT PLATE



| 5 | SERENITY |                 | INFINITY |     |
|---|----------|-----------------|----------|-----|
|   | mm       | code            | code     | pcs |
|   | ø300     | 789087 <b>N</b> | 789179   | 6   |
|   | ø270     | 760192          | 789155   | 6   |
|   | ø210     | 760185          | 789148   | 6   |

### HIGH EDGE PLATE



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

### PASTA PLATE



| 5 | SERENITY |                 | INFINITY |     |
|---|----------|-----------------|----------|-----|
|   | mm       | code            | code     | pcs |
|   | ø300     | 789094 <b>N</b> | 789209   | 6   |
|   | ø260     | 760239          | 789193   | 6   |

### OVAL PLATE



| SERENITY |        |     |
|----------|--------|-----|
| mm       | code   | pcs |
| 290x170  | 760253 | 6   |
| 190x110  | 760246 | 6   |

### BOWL



| 5 | SERENITY |        | INFINITY |     |
|---|----------|--------|----------|-----|
|   | mm       | code   | code     | pcs |
|   | ø200     | 760208 | 789186   | 6   |



5 FD Earth 5 year warranty

# FINE DINE EARTH COLOURS

LINES: VANILLA, IRIS, DAHLIA, ARANDO, OLIVE

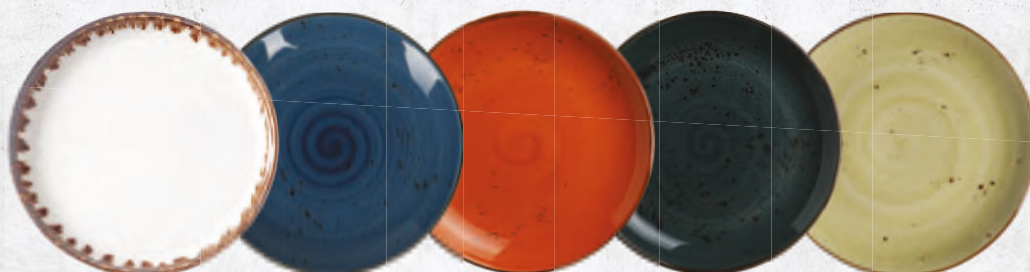


A rich collection of hand-decorated porcelain in four juicy colors. Match the orange, blue, navy blue and grey elements for a unique and surprising table look, and the food will look just as good as it tastes. The tableware is durable and resistant, designed to withstand the hardships of use in a professional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

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



## FLAT PLATE



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

\* applies to selected products



## HIGH EDGE PLATE



|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø210 | 781463                     | 778333 | 778548 | 778753 | 778128 | 6   |
| ø270 | 781296                     | 778326 | 778531 | 778746 | 778111 | 4   |

## COUPE PLATE



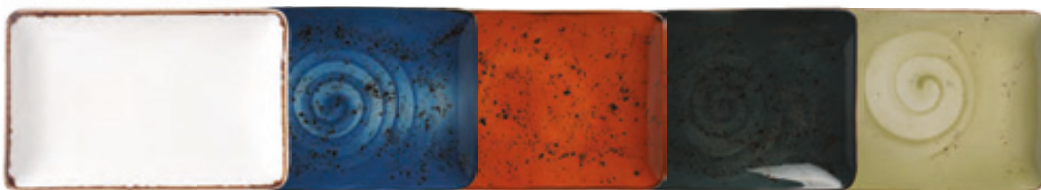
|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø230 | 781173                     | 778210 | 778425 | 778630 | 778005 | 6   |

## PASTA PLATE



|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø270 | 781234                     | 778258 | 778463 | 778678 | 778043 | 6   |

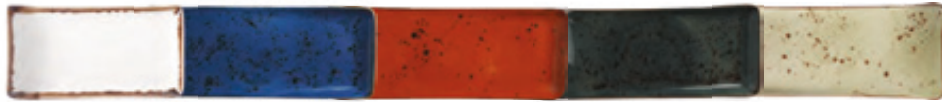
## RECTANGULAR PLATE



|         | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|---------|----------------------------|--------|--------|--------|--------|-----|
| mm      | code                       | code   | code   | code   | code   | pcs |
| 300x200 | 781197                     | 778234 | 778449 | 778654 | 778029 | 6   |

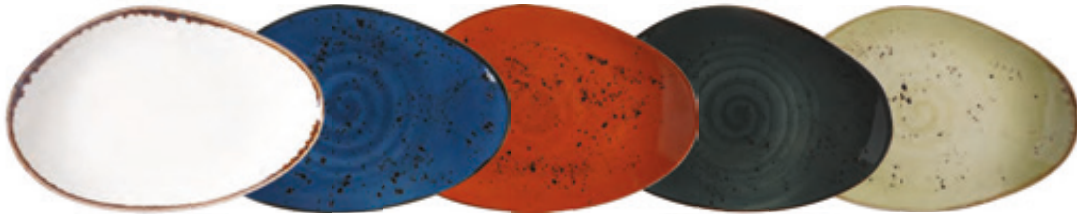


SERVING PLATE



|         | VANILLA <small>(NEW)</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|---------|------------------------------|--------|--------|--------|--------|-----|
| mm      | code                         | code   | code   | code   | code   | pcs |
| 215x90  | 781081                       | 778135 | 778340 | 778555 | 769959 | 6   |
| 215x120 | 781098                       | 778142 | 778357 | 778562 | 769966 | 6   |
| 215x180 | 781111                       | 778159 | 778364 | 778579 | 769973 | 6   |

ORGANIC SHAPE PLATE



|         | VANILLA <small>(NEW)</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|---------|------------------------------|--------|--------|--------|--------|-----|
| mm      | code                         | code   | code   | code   | code   | pcs |
| 350x210 | 781227                       | 778241 | 778456 | 778661 | 778036 | 6   |



BOAT BOWL



|         | VANILLA <small>(NEW)</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|---------|------------------------------|--------|--------|--------|--------|-----|
| mm      | code                         | code   | code   | code   | code   | pcs |
| 250x160 | 781180                       | 778227 | 778432 | 778647 | 778012 | 6   |

STACKABLE BOWL



|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø80  | 781128                     | 778166 | 778371 | 778586 | 769980 | 24  |
| ø120 | 781135                     | 778173 | 778388 | 778593 | 769997 | 12  |

BOWL



|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø150 | 781241                     | 778265 | 778470 | 778685 | 778050 | 6   |



PRESENTATION PLATE



|         | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|---------|----------------------------|--------|--------|--------|--------|-----|
| mm      | code                       | code   | code   | code   | code   | pcs |
| 270x240 | 781623                     | 779750 | 779767 | 779774 | 779743 | 6   |



COUPE BOWL



|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø250 | 781494                     | 779804 | 779811 | 779828 | 779798 | 6   |

SHALLOW BOWL



|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø200 | 781470                     | 778814 | 778821 | 778838 | 778807 | 6   |



ESPRESSO  
CUP



CUP

|    | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|----|----------------------------|--------|--------|--------|--------|-----|
| ml | code                       | code   | code   | code   | code   | pcs |
| 75 | 781258                     | 778272 | 778487 | 778692 | 778067 | 6   |

SAUCER **5**

|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø115 | 781265                     | 778289 | 778494 | 778708 | 778074 | 6   |

CAPPUCCINO  
CUP



CUP

|     | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|-----|----------------------------|--------|--------|--------|--------|-----|
| ml  | code                       | code   | code   | code   | code   | pcs |
| 285 | 781272                     | 778296 | 778500 | 778715 | 778081 | 6   |

SAUCER **5**

|      | VANILLA <small>NEW</small> | IRIS   | DAHLIA | ARANDO | OLIVE  |     |
|------|----------------------------|--------|--------|--------|--------|-----|
| mm   | code                       | code   | code   | code   | code   | pcs |
| ø160 | 781289                     | 778302 | 778517 | 778722 | 778098 | 6   |



MUG



|     | VANILLA <small>NEW</small> | IRIS   | DAHLIA |     |
|-----|----------------------------|--------|--------|-----|
| ml  | code                       | code   | code   | pcs |
| 230 | 781487                     | 779965 | 779972 | 6   |



|     | ARANDO | OLIVE  |     |
|-----|--------|--------|-----|
| ml  | code   | code   | pcs |
| 230 | 779989 | 779958 | 6   |





**LINES: BLOOM AND FLORA**

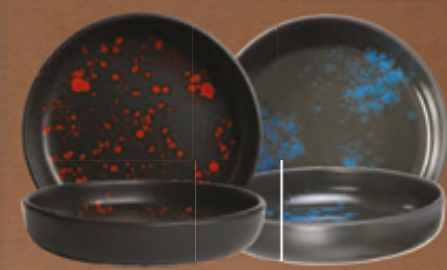
Our Bloom collection is made of black porcelain, with contrasting flecks adding a touch of casual elegance to the matte finish. Each piece is unique and looks almost too good to be true, but is still dishwasher safe and microwaveable.

**FLAT PLATE**



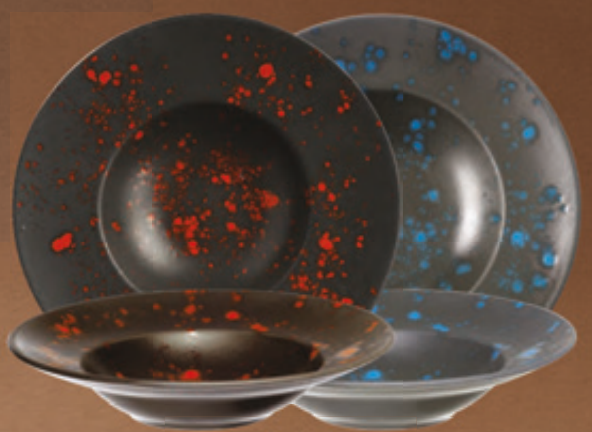
| 5 | BLOOM |        | FLORA <b>NEW</b> |     |
|---|-------|--------|------------------|-----|
|   | mm    | code   | code             | pcs |
|   | ø190  | 778968 | 779996           | 6   |
|   | ø260  | 778975 | 780794           | 6   |

**SHALLOW BOWL**



| 5 | BLOOM |        | FLORA <b>NEW</b> |     |
|---|-------|--------|------------------|-----|
|   | mm    | code   | code             | pcs |
|   | ø200  | 779019 | 780848           | 4   |

**PASTA PLATE**

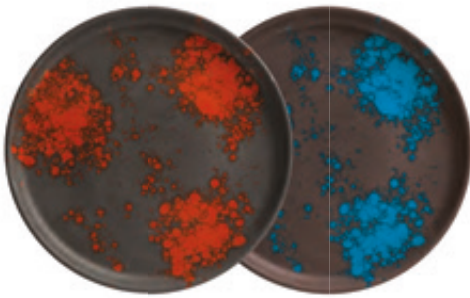


| 5 | BLOOM |        | FLORA <b>NEW</b> |     |
|---|-------|--------|------------------|-----|
|   | mm    | code   | code             | pcs |
|   | ø280  | 779002 | 780831           | 6   |



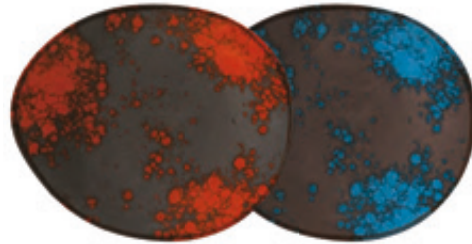
\* applies to selected products

HIGH EDGE PLATE



|      | BLOOM | FLORA  |     |
|------|-------|--------|-----|
| mm   | code  | code   | pcs |
| ø270 | 77982 | 780824 | 6   |

PRESENTATION PLATE

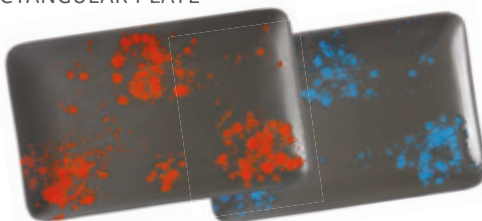


NEW

|         | BLOOM  | FLORA  |     |
|---------|--------|--------|-----|
| mm      | code   | code   | pcs |
| 240x270 | 779781 | 780855 | 6   |



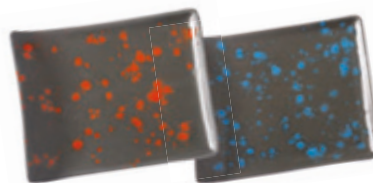
RECTANGULAR PLATE



NEW

|         | BLOOM  | FLORA  |     |
|---------|--------|--------|-----|
| mm      | code   | code   | pcs |
| 300x200 | 779859 | 780886 | 6   |

SERVING PLATE



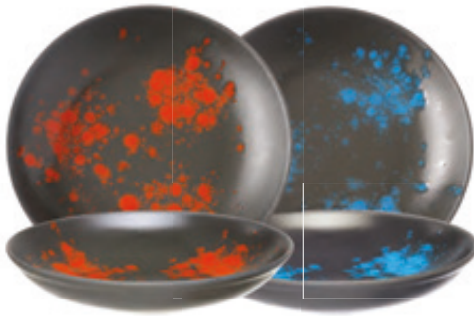
NEW

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





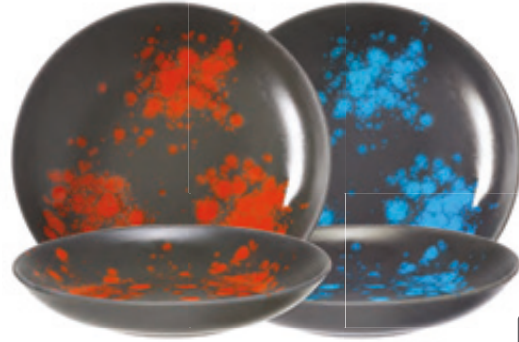
DEEP PLATE



**NEW**

|      | BLOOM  | FLORA  |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø230 | 779842 | 780879 | 4   |

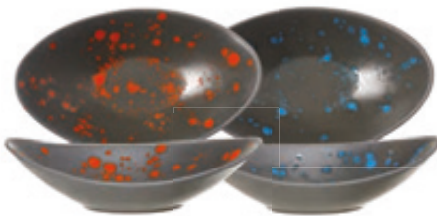
COUPE BOWL



**NEW**

|      | BLOOM  | FLORA  |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø250 | 779835 | 780862 | 6   |

BOAT BOWL



**NEW**

|         | BLOOM  | FLORA  |     |
|---------|--------|--------|-----|
| mm      | code   | code   | pcs |
| 250x160 | 779897 | 780954 | 4   |

BOWL



**NEW**

|      | BLOOM  | FLORA  |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø150 | 779903 | 780961 | 6   |

ESPRESSO CUP



**NEW**

|    | BLOOM  | FLORA  |     |
|----|--------|--------|-----|
| ml | code   | code   | pcs |
| 75 | 779910 | 780978 | 6   |

SAUCER **5**

|      | BLOOM  | FLORA  |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø115 | 779927 | 780985 | 6   |

CAPPUCCINO CUP



**NEW**

|     | BLOOM  | FLORA  |     |
|-----|--------|--------|-----|
| ml  | code   | code   | pcs |
| 285 | 779934 | 781067 | 6   |

SAUCER **5**

|      | BLOOM  | FLORA  |     |
|------|--------|--------|-----|
| mm   | code   | code   | pcs |
| ø160 | 779941 | 781074 | 6   |

\* applies to selected products



# FINE DINE EARTH COLOURS

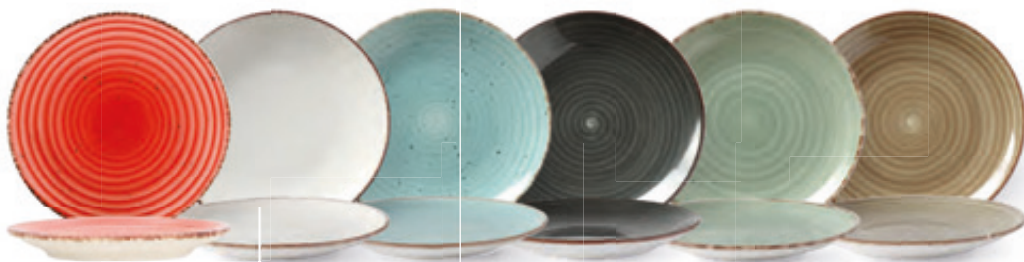
**LINES: RUBIN, OPAL, TURKUS, ONYX, NEFRYT, AGAT**

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

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



## FLAT PLATE



|      | RUBIN  | OPAL   | TURKUS | ONYX   | NEFRYT | AGAT   |     |
|------|--------|--------|--------|--------|--------|--------|-----|
| mm   | code   | code   | code   | code   | code   | code   | pcs |
| ø210 | 774908 | 777701 | 775110 | 775028 | 775295 | 775202 | 12  |
| ø270 | 774915 | 774465 | 774496 | 774588 | 774526 | 774557 | 12  |
| ø300 | 774922 | 774472 | 774502 | 774595 | 774533 | 774464 | 6   |

## PASTA PLATE



|      | RUBIN  | OPAL   | TURKUS | ONYX   | NEFRYT | AGAT   |     |
|------|--------|--------|--------|--------|--------|--------|-----|
| mm   | code   | code   | code   | code   | code   | code   | pcs |
| ø260 | 774946 | 777718 | 775127 | 775035 | 775301 | 775219 | 6   |
| ø300 | 774939 | 774489 | 774519 | 774601 | 774540 | 774571 | 6   |

## STACKABLE BOWL



|      | RUBIN  | OPAL   | TURKUS | ONYX   | NEFRYT | AGAT   |     |
|------|--------|--------|--------|--------|--------|--------|-----|
| mm   | code   | code   | code   | code   | code   | code   | pcs |
| ø60  | 774953 | 777725 | 775134 | 775042 | 775318 | 775226 | 6   |
| ø120 | 774977 | 777732 | 775158 | 775066 | 775332 | 775240 | 6   |

## BOWL



|      | RUBIN  | OPAL   | TURKUS | ONYX   | NEFRYT | AGAT   |     |
|------|--------|--------|--------|--------|--------|--------|-----|
| mm   | code   | code   | code   | code   | code   | code   | pcs |
| ø190 | 774984 | 777749 | 775165 | 775073 | 775349 | 775257 | 6   |

## OVAL DISH



|         | RUBIN  | OPAL   | TURKUS | ONYX   | NEFRYT | AGAT   |     |
|---------|--------|--------|--------|--------|--------|--------|-----|
| mm      | code   | code   | code   | code   | code   | code   | pcs |
| 260x150 | 774991 | 777756 | 775172 | 775080 | 775356 | 775264 | 12  |

## CUP WITH SAUCER



|     | RUBIN  | OPAL   | TURKUS | ONYX   | NEFRYT | AGAT   |     |
|-----|--------|--------|--------|--------|--------|--------|-----|
| ml  | code   | code   | code   | code   | code   | code   | pcs |
| 90  | 775004 | 777763 | 775189 | 775097 | 775363 | 775271 | 12  |
| 230 | 775011 | 777770 | 775196 | 775103 | 775370 | 775288 | 6   |





## FINE DINE EARTH COLOURS

### JERSEY LINE

The Jersey collection is a tableware made of high-quality porcelain with a spectacular color. Strong, practical and colorful Jersey plates go perfectly with any dish. A wide range of products gives unlimited possibilities to create a perfect presentation, and the durability makes them suitable for intensive, gastronomic use.

All products in this line have a glazed base to prevent scratching when stacked.

Material: Vitrified porcelain  
Firing temperature: 1050° and 1400°C  
Heat resistance: 180°C

**NEW**



#### HIGH EDGE PLATE



| 5    | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|------|--------------|--------------|-------------|---------------|-------------|-----|
| mm   | code         | code         | code        | code          | code        | pcs |
| ø162 | 565735       | 565926       | 567043      | 567210        | 567371      | 6   |
| ø205 | 565742       | 565933       | 567050      | 567227        | 567388      | 6   |
| ø254 | 565773       | 565940       | 567067      | 567234        | 567395      | 6   |

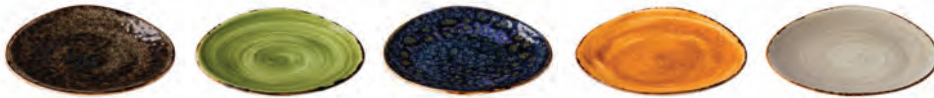
#### STACKABLE BOWL



|      | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|------|--------------|--------------|-------------|---------------|-------------|-----|
| mm   | code         | code         | code        | code          | code        | pcs |
| ø128 | 565797       | 565995       | 567081      | 567258        | 567425      | 6   |
| ø180 | 565780       | 565988       | 567074      | 567241        | 567418      | 6   |



TRIANGULAR PLATE



|   |     | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|---|-----|--------------|--------------|-------------|---------------|-------------|-----|
| 5 | mm  | code         | code         | code        | code          | code        | pcs |
|   | 210 | 565810       | 566947       | 567098      | 567265        | 567432      | 6   |
|   | 270 | 565827       | 566954       | 567111      | 567272        | 567449      | 6   |

SHALLOW BOWL



|   |     | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|---|-----|--------------|--------------|-------------|---------------|-------------|-----|
| 5 | mm  | code         | code         | code        | code          | code        | pcs |
|   | 235 | 565834       | 566961       | 567128      | 567289        | 567456      | 6   |
|   | 265 | 565841       | 566978       | 567135      | 567296        | 567463      | 6   |

ESPRESSO CUP AND SAUCER



| CUP         |    | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|-------------|----|--------------|--------------|-------------|---------------|-------------|-----|
| mm          | ml | code         | code         | code        | code          | code        | pcs |
| 60x60x(H)60 | 80 | 565858       | 566985       | 567142      | 567319        | 567470      | 6   |

| SAUCER |  | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|--------|--|--------------|--------------|-------------|---------------|-------------|-----|
| mm     |  | code         | code         | code        | code          | code        | pcs |
| ø130   |  | 565865       | 566992       | 567159      | 567326        | 567487      | 6   |

CUP AND SAUCER



| CUP         |     | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|-------------|-----|--------------|--------------|-------------|---------------|-------------|-----|
| mm          | ml  | code         | code         | code        | code          | code        | pcs |
| 75x75x(H)75 | 160 | 565872       | 567005       | 567166      | 567333        | 567494      | 6   |
|             | 350 | 565889       | 567012       | 567173      | 567340        | 567524      | 6   |

| SAUCER |  | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|--------|--|--------------|--------------|-------------|---------------|-------------|-----|
| mm     |  | code         | code         | code        | code          | code        | pcs |
| ø150   |  | 565896       | 567029       | 567180      | 567357        | 567531      | 6   |

MUG



|     | JERSEY BROWN | JERSEY GREEN | JERSEY BLUE | JERSEY ORANGE | JERSEY GREY |     |
|-----|--------------|--------------|-------------|---------------|-------------|-----|
| ml  | code         | code         | code        | code          | code        | pcs |
| 300 | 565919       | 567036       | 567197      | 567364        | 567548      | 6   |



# FINE DINE EARTH COLOURS

**LINES: HONEYCOMB, ATELIER, RAINBOW, QUINTANA**

High-quality Fine China porcelain with increased resistance to mechanical damage. The structure of the plate and the choice of shades allow for a great freedom of composition.

Material: Fine China porcelain  
 Firing temperature: 800° and 1280°C  
 Heat resistance: 150°C



HONEYCOMB FLAT PLATE, BLACK

| code   | mm   | pcs |
|--------|------|-----|
| 773116 | ø275 | 6   |
| 773130 | ø210 | 6   |



HONEYCOMB PASTA PLATE, BLACK

| code   | mm   | pcs |
|--------|------|-----|
| 773154 | ø255 | 3   |



HONEYCOMB BOWL, BLACK

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 773178 | ø120x(H)85 | 500 | 6   |







HONEYCOMB FLAT PLATE, WHITE

| code   | mm   | pcs |
|--------|------|-----|
| 773239 | ø275 | 6   |
| 773246 | ø210 | 6   |



HONEYCOMB PASTA PLATE, WHITE

| code   | mm   | pcs |
|--------|------|-----|
| 773253 | ø255 | 3   |



HONEYCOMB BOWL, WHITE

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 773260 | ø120x(H)85 | 500 | 6   |



HONEYCOMB BOWL, GREY

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 773185 | ø120x(H)85 | 500 | 6   |



HONEYCOMB FLAT PLATE, BEIGE

| code   | mm   | pcs |
|--------|------|-----|
| 773284 | ø210 | 6   |



HONEYCOMB BOWL, BEIGE

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 773307 | ø120x(H)85 | 500 | 6   |



HONEYCOMB FLAT PLATE, BRONZE

| code   | mm   | pcs |
|--------|------|-----|
| 773192 | ø275 | 6   |
| 773208 | ø210 | 6   |



HONEYCOMB PASTA PLATE, BRONZE

| code   | mm   | pcs |
|--------|------|-----|
| 773215 | ø255 | 3   |



HONEYCOMB BOWL, BRONZE

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 773222 | ø120x(H)85 | 500 | 6   |



 A'LA CARTE PORCELAIN



ATELIER COUPE PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 773314 | ø275 | 6   |



ATELIER PASTA PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 773321 | ø255 | 3   |



 STACKABLE
  WASH
  MICRO
  PORCELAIN
  Q AUTHENTIC



**Cosy & Trendy**  
stylish cocooning products

**RAINBOW LINE**

Unleash your creativity with Rainbow bowls. Available in two sizes and countless colors. The rainbow glaze on the inside contrasts with the matte finish on the outside of the dishes and adds a touch of finesse to the everyday table.

**RAINBOW BOWL - SET OF 12 PCS**

| code    | mm         | ml  | pcs |
|---------|------------|-----|-----|
| 8126116 | ø160x(H)65 | 850 | 1   |



## QUINTANA LINE

Quintana is a collection of tableware with a very simple shape and vertical edges, where intense blue is combined with contrasting shades of amber. The series is made of porcelain, which makes it very solid, perfect for everyday, hard work in the gastronomy and dishwasher-proof.



QUINTANA FLAT PLATE

| code    | mm   | pcs |
|---------|------|-----|
| 2936028 | ø275 | 6   |
| 2936022 | ø220 | 6   |



QUINTANA BOWL

| code    | mm         | pcs |
|---------|------------|-----|
| 2936120 | ø195x(H)52 | 6   |



QUINTANA SOUP BOWL

| code    | mm         | ml  | pcs |
|---------|------------|-----|-----|
| 2936013 | ø130x(H)50 | 450 | 6   |



QUINTANA DISH

| code    | mm        | pcs |
|---------|-----------|-----|
| 2936208 | ø80x(H)60 | 6   |



QUINTANA MUG

| code    | mm        | ml  | pcs |
|---------|-----------|-----|-----|
| 2936009 | ø90x(H)94 | 450 | 6   |



QUINTANA ESPRESSO CUP

| code    | ml  | pcs |
|---------|-----|-----|
| 2936110 | 100 | 6   |



QUINTANA CUP

| code    | mm        | ml  | pcs |
|---------|-----------|-----|-----|
| 2936008 | ø80x(H)67 | 220 | 6   |



QUINTANA CREAMER

| code    | mm         | ml  | pcs |
|---------|------------|-----|-----|
| 2936007 | ø70x(H)120 | 300 | 6   |

QUINTANA ESPRESSO SAUCER

| code    | mm   | pcs |
|---------|------|-----|
| 2936112 | ø120 | 6   |



QUINTANA SUGAR BOWL

| code    | mm           | pcs |
|---------|--------------|-----|
| 2936108 | ø80x(H)67/85 | 6   |





# FINE DINE EARTH COLOURS

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

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

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



SILK FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774694 | ø254 | 3   |
| 774687 | ø207 | 5   |



SILK DEEP PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774731 | ø203 | 2   |
| 774700 | ø152 | 5   |



SILK RECTANGULAR DISH

| code   | mm      | pcs |
|--------|---------|-----|
| 774717 | 272x150 | 3   |





NEW

SILK PRESENTATION PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 781753 | ø203 | 3   |



NEW

SILK DEEP PRESENTATION BOWL

| code   | mm   | pcs |
|--------|------|-----|
| 781777 | ø267 | 2   |
| 781760 | ø216 | 3   |



NEW

SILK DIP DISH

| code   | mm  | pcs |
|--------|-----|-----|
| 781746 | ø89 | 12  |



SILK CONICAL BOWL

| code   | mm   | pcs |
|--------|------|-----|
| 774724 | ø225 | 2   |



SILK GOURMET BOWL

| code   | mm   | pcs |
|--------|------|-----|
| 770993 | ø270 | 6   |
| 774762 | ø190 | 12  |



SILK RAMEKIN - SET OF 12 PCS

| code   | mm  | pcs |
|--------|-----|-----|
| 774779 | ø50 | 12  |

## SILK LINE

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







**LINES: BERYL, LAZUR AND TOPAZ**

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

**FLAT PLATE**



|      | TOPAZ <small>NEW</small> | BERYL  | LAZUR  |     |
|------|--------------------------|--------|--------|-----|
| mm   | code                     | code   | code   | pcs |
| ø254 | 781784                   | 772812 | 772805 | 3   |
| ø207 | 781791                   | 772836 | 772829 | 5   |

**DEEP PLATE**



|      | TOPAZ <small>NEW</small> | BERYL  | LAZUR  |     |
|------|--------------------------|--------|--------|-----|
| mm   | code                     | code   | code   | pcs |
| ø203 | 781838                   | 772911 | 772904 | 2   |
| ø152 | 781821                   | 772898 | 772881 | 5   |

**CONICAL BOWL**



|            | TOPAZ <small>NEW</small> | BERYL  | LAZUR  |     |
|------------|--------------------------|--------|--------|-----|
| mm         | code                     | code   | code   | pcs |
| ø225x(H)90 | 781807                   | 772850 | 772843 | 2   |





RECTANGULAR  
DISH



|         | TOPAZ <span>NEW</span> | BERYL  | LAZUR  |     |
|---------|------------------------|--------|--------|-----|
| mm      | code                   | code   | code   | pcs |
| 272x150 | 781814                 | 772874 | 772867 | 2   |



TOPAZ ASIAN  
BOWL

NEW



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

DIP DISH

NEW



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

RAMEKIN



|     | TOPAZ <span>NEW</span> | BERYL  | LAZUR  |     |
|-----|------------------------|--------|--------|-----|
| mm  | code                   | code   | code   | pcs |
| ø50 | 781845                 | 774755 | 774748 | 12  |





### WATERFALL LINE

The small collection of Waterfall stoneware is a strong and characteristic element of our offer. It's like drops of blue watercolor on a white sheet of paper. The cool shade is perfect for desserts. The plates inspire chefs to prepare exquisite meals. They are also an original background for serving simple, casual dishes.

### WATERFALL FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 770269 | ø260 | 6   |
| 770986 | ø200 | 6   |





**MOON LINE**

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



MOON FLAT PLATE **NEW**

| code   | mm   | pcs |
|--------|------|-----|
| 781647 | ø279 | 3   |
| 781630 | ø254 | 3   |



MOON ORGANIC SHAPE PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774793 | ø330 | 2   |
| 774786 | ø260 | 3   |



MOON OVAL PLATE FOR SERVING

| code   | mm   | pcs |
|--------|------|-----|
| 774816 | ø355 | 3   |
| 774809 | ø250 | 5   |



MOON BOWL

| code   | mm   | pcs |
|--------|------|-----|
| 774823 | ø210 | 3   |



MOON GOURMET BOWL **NEW**

| code   | mm   | pcs |
|--------|------|-----|
| 781661 | ø270 | 1   |
| 781654 | ø190 | 3   |



MOON ASIAN BOWL **NEW**

| code   | mm   | pcs |
|--------|------|-----|
| 781678 | ø203 | 2   |





## FINE DINE EARTH COLOURS

**LINES: BASALT, BRASS, MARINE, CARBON, WAVE, PEARL, Q BASIC**

Modern lines of tableware made of a selected stoneware composite imitating the shapes and colors of nature. Metallic or copper shades will perfectly emphasize the looks of any dish.

Material: selected stoneware composite  
 Firing temperature: 1180°C  
 Heat resistance: 180°C



**BASALT PRESENTATION PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 771273 | ø320 | 4   |



**BASALT FLAT PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 771280 | ø285 | 6   |
| 771297 | ø210 | 6   |



**BASALT FLAT PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 771662 | ø160 | 8   |





BASALT COUPE PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 771303 | ø270 | 4   |



BASALT PASTA PLATE

| code   | mm   | ml  | pcs |
|--------|------|-----|-----|
| 771310 | ø220 | 900 | 6   |



BASALT RECTANGULAR PLATTER

| code   | mm      | pcs |
|--------|---------|-----|
| 771327 | 275x155 | 6   |



BASALT SOUP BOWL

| code   | mm     | ml  | pcs |
|--------|--------|-----|-----|
| 771600 | 120x68 | 560 | 6   |



BASALT BOWL

| code   | mm     | ml  | pcs |
|--------|--------|-----|-----|
| 771624 | 150x80 | 710 | 6   |



BASALT BOWL

| code   | mm     | ml  | pcs |
|--------|--------|-----|-----|
| 771617 | 160x55 | 450 | 6   |

Due to the individualized production technology of stoneware composite tableware, we would like to inform you about the possibility of differences in color shades of individual products.



BASALT DIP BOWL

| code   | mm       | ml | pcs |
|--------|----------|----|-----|
| 771648 | 80x(H)35 | 85 | 8   |





**BRASS LINE**

Due to the individualized production technology of the stoneware composite tableware, we would like to inform you about the possibility of differences in color shades of individual products.



**BRASS COUPE PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 772713 | ø270 | 4   |



**BRASS PASTA PLATE**

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 772799 | ø220x(H)50 | 900 | 6   |



**BRASS FLAT PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 772775 | ø320 | 4   |
| 772751 | ø285 | 6   |
| 772768 | ø210 | 6   |



**BRASS DIP BOWL**

| code   | mm  | ml | pcs |
|--------|-----|----|-----|
| 772744 | ø45 | 85 | 24  |



**BRASS RECTANGULAR PLATTER**

| code   | mm      | pcs |
|--------|---------|-----|
| 772782 | 365x210 | 4   |
| 772720 | 275x155 | 6   |







**CARBON LINE**



**CARBON PRESENTATION PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 772485 | ø310 | 6   |
| 772508 | ø270 | 6   |



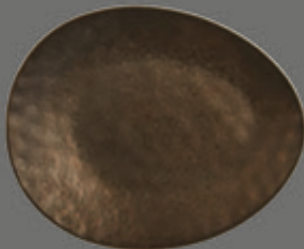
**CARBON FLAT PLATE**

| code   | mm      | pcs |
|--------|---------|-----|
| 772478 | 270x250 | 6   |



**CARBON PASTA PLATE**

| code   | mm   | pcs |
|--------|------|-----|
| 772515 | ø250 | 6   |



**CARBON OVAL PLATTER**

| code   | mm      | pcs |
|--------|---------|-----|
| 772492 | 350x285 | 2   |



**CARBON BOWL**

| code   | mm   | ml  | pcs |
|--------|------|-----|-----|
| 772454 | ø150 | 425 | 6   |



**CARBON DIP BOWL**

| code   | mm   | ml  | pcs |
|--------|------|-----|-----|
| 772461 | ø100 | 100 | 6   |





**MARINE LINE**

Narrow, fine dining collection. For creative chefs, these products will be an inexhaustible source of inspiration to create sophisticated dishes. Due to the reactive glaze, each plate is unique.



MARINE GOURMET PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 777626 | ø250 | 2   |



MARINE GOURMET BOWL

| code   | mm   | pcs |
|--------|------|-----|
| 777633 | ø175 | 2   |





WASH



MICRO



PORCELAIN



AUTHENTIC

PORCELAIN



**NEW**

### Q BASIC LINE

The Q Basic plates are characterized by a unique design and a smooth porcelain surface, thanks to which they are original and simply encourage you to eat the dishes served on them. A dream product for creative chefs.



Q BASIC GOURMET PLATE

| code   | mm        | pcs |
|--------|-----------|-----|
| 565728 | 220x(H)71 | 6   |



PEARL LINE



PEARL PRESENTATION PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 772676 | ø330 | 4   |
| 772669 | ø265 | 6   |



PEARL FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 772638 | ø310 | 4   |
| 772621 | ø285 | 6   |



PEARL COUPE PLATE

| code   | mm         | pcs |
|--------|------------|-----|
| 772690 | ø305x(H)50 | 4   |
| 772645 | ø265x(H)40 | 6   |



PEARL OVAL PLATTER

| code   | mm  | pcs |
|--------|-----|-----|
| 772683 | 340 | 4   |



PEARL BOWL

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 772652 | ø115x(H)50 | 245 | 6   |



PEARL DIP BOWL

| code   | mm    | ml  | pcs |
|--------|-------|-----|-----|
| 772614 | 70x40 | 100 | 6   |





WAVE LINE



WAVE PRESENTATION PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 772591 | ø330 | 4   |
| 772584 | ø265 | 6   |



WAVE FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 772553 | ø310 | 4   |
| 772546 | ø285 | 6   |



WAVE COUPE PLATE

| code   | mm         | pcs |
|--------|------------|-----|
| 772522 | ø305x(H)50 | 6   |
| 772560 | ø265x(H)40 | 6   |



WAVE PLATTER

| code   | mm  | pcs |
|--------|-----|-----|
| 772607 | 340 | 6   |



WAVE BOWL

| code   | mm     | ml  | pcs |
|--------|--------|-----|-----|
| 772577 | 110x50 | 245 | 12  |



WAVE DIP BOWL

| code   | mm    | ml  | pcs |
|--------|-------|-----|-----|
| 775539 | 70x40 | 100 | 12  |





# FINE DINE EARTH COLOURS

**LINES: VIOLA, SAPPHIRE, ANTOINETTE, PLATO, OTYLIA, VULCANO**

Contrasting colors and an organic style are the most important features of this stoneware collection. This dinnerware is inspired by oriental culture, but chefs also choose it for its modern look - perfect for experimenting with a completely different type of dish.

Material: selected stoneware composite

Firing temperature: 850° and 1320°C

Heat resistance: 150°C



VIOLA FLAT PLATE

| code    | mm   | pcs |
|---------|------|-----|
| 4291398 | ø310 | 4   |
| 8634529 | ø270 | 4   |
| 4290730 | ø215 | 6   |



VIOLA BOWL

| code   | mm            | pcs |
|--------|---------------|-----|
| 470270 | 190x175x(H)60 | 6   |





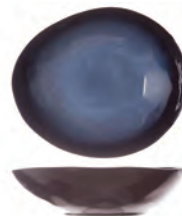
SAPPHIRE FLAT PLATE

| code    | mm      | pcs |
|---------|---------|-----|
| 8642121 | 205x175 | 6   |



SAPPHIRE OVAL PLATE

| code    | mm       | pcs |
|---------|----------|-----|
| 8642127 | ø275x230 | 4   |



SAPPHIRE OVAL BOWL

| code    | mm       | pcs |
|---------|----------|-----|
| 8642120 | ø195x165 | 4   |





### ANTOINETTE LINE

This collection was born out of nostalgia for the traditional combination of white and blue, often used in enamelware. Dark accents imitating the upholstery of the dishes enhance the retro character. The stoneware is perfectly protected under the glaze, which additionally gives the Antoinette a beautiful shine. The dishes are dishwasher safe.



ANTOINETTE FLAT PLATE

| code    | mm         | pcs |
|---------|------------|-----|
| 4672030 | ø295x(H)20 | 3   |
| 4672027 | ø265x(H)18 | 4   |
| 4672019 | ø195       | 6   |



ANTOINETTE DISH

| code    | mm          | pcs |
|---------|-------------|-----|
| 4672009 | 90x90x(H)50 | 12  |



ANTOINETTE SOUP DISH WITH LID

| code    | mm            | pcs |
|---------|---------------|-----|
| 4672017 | 134x165x(H)65 | 1   |



## PLATO LINE

Plato is a stoneware collection with a modern, wave-inspired oriental design with glaze on the inside and a subtle shine on the outside. The set is safe to wash in the dishwasher.



PLATO FLAT PLATE

| code    | mm   | pcs |
|---------|------|-----|
| 9580550 | ø275 | 4   |
| 9580548 | ø215 | 6   |



PLATO BOWL

| code    | mm         | pcs |
|---------|------------|-----|
| 9580551 | ø205x(H)65 | 4   |





**VULCANO LINE**

Vulcano stoneware products have a reactive enamel layer that creates an original structure. As a result, no plate is the same, and this collection is designed to present sophisticated dishes. Microwave and dishwasher safe.



VULCANO FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 776438 | ø270 | 6   |



VULCANO BOWL

| code   | mm   | pcs |
|--------|------|-----|
| 776452 | ø250 | 6   |
| 776445 | ø180 | 6   |



VULCANO PEPPER/SALT SET INCL. MINI-SPOON

| code   | pcs |
|--------|-----|
| 776469 | 6   |





STACKABLE



WASH



MICRO



STONEWARE



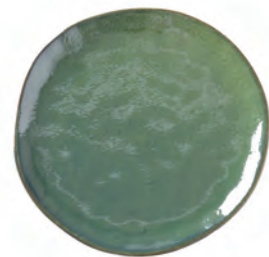
### OTYLIA LINE

Each meal is a good excuse to use the Otylia tableware in an original, emerald color. The shades of gold applied to the edges of the plates add a little warmth to the table setting. Thanks to the use of stoneware, the tableware gained an irregular form and an original surface.



OTYLIA DEEP PLATE

| code    | mm         | pcs |
|---------|------------|-----|
| 2371205 | ø205x(H)58 | 6   |



OTYLIA FLAT PLATE

| code    | mm         | pcs |
|---------|------------|-----|
| 2371026 | ø260x(H)20 | 6   |
| 2371206 | ø206x(H)20 | 6   |





WALLED PLATE



|            | PEPPERCORN GREY | BARLEY WHITE | BLUEBERRY |     |
|------------|-----------------|--------------|-----------|-----|
| mm         | code            | code         | code      | pcs |
| ø260x(H)20 | SPGSWP261       | SWHSWP261    | SBBSWP261 | 6   |
| ø210x(H)20 | SPGSWP211       | SWHSWP211    | SBBSWP211 | 6   |

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

Material: Super Vitrified

Firing temperature: 1250° and 1100°C

Heat resistance: 180°C

Warranty: lifetime edge chip (applies to selected products)



COUPE PLATE



|      | DUCK EGG BLUE | PEPPERCORN GREY | PETAL PINK | BARLEY WHITE | MUSTARD SEED YELLOW | SPICED ORANGE | LAVENDER  | BLUEBERRY |     |
|------|---------------|-----------------|------------|--------------|---------------------|---------------|-----------|-----------|-----|
| mm   | code          | code            | code       | code         | code                | code          | code      | code      | pcs |
| ø324 | SDESEV121     | SPGSEV121       |            | SWHSEV121    |                     |               |           |           | 6   |
| ø288 | SDESEV111     | SPGSEV111       | SPPSEV111  | SWHSEV111    | SMSSEV111           | SSOSEV111     | SLASEV111 | SBBSEV111 | 12  |
| ø260 |               |                 | SPPSEV101  |              | SMSSEV101           | SSOSEV101     | SLASEV101 | SBBSEV101 | 12  |
| ø217 | SDESEVP81     | SPGSEVP81       | SPPSEVP81  | SWHSEVP81    | SMSSEVP81           | SSOSEVP81     | SLASEVP81 | SBBSEVP81 | 12  |
| ø165 | SDESEVP61     | SPGSEVP61       | SPPSEVP61  | SWHSEVP61    | SMSSEVP61           | SSOSEVP61     | SLASEVP61 | SBBSEVP61 | 12  |

PROFILE WIDE RIM BOWL



|      | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE | MUSTARD SEED YELLOW | SPICED ORANGE |            |    |
|------|---------------|-----------------|--------------|---------------------|---------------|------------|----|
| mm   | ml            | code            | code         | code                | code          | pcs        |    |
| ø280 | 468           | SDESVMWBL1      | SPGSVMWBL1   | SWHSMWBL1           | SMSSVMWBL1    | SSOSVMWBL1 | 12 |



\* applies to selected products





OBLONG PLATE



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



CHEFS OBLONG PLATE



|         | PETAL PINK | BARLEY WHITE | LAVENDER  | BLUEBERRY |     |
|---------|------------|--------------|-----------|-----------|-----|
| mm      | code       | code         | code      | code      | pcs |
| 298x153 | SPPSX0111  | SWHSX0111    | SLASX0111 | SBBSX0111 | 6   |

PROFILE WIDE RIM BOWL



|      | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE | MUSTARD SEED YELLOW | SPICED ORANGE |           |    |
|------|---------------|-----------------|--------------|---------------------|---------------|-----------|----|
| mm   | ml            | code            | code         | code                | code          | pcs       |    |
| ø240 | 284           | SDESVWBM1       | SPGSVWBM1    | SWHSVWBM1           | SMSSVWBM1     | SSOSVWBM1 | 12 |





COUPE BOWL



| mm   | ml   | DUCK EGG BLUE | PEPPERCORN GREY | PETAL PINK | BARLEY WHITE | MUSTARD SEED YELLOW | SPICED ORANGE | LAVENDER  | BLUEBERRY | pcs |
|------|------|---------------|-----------------|------------|--------------|---------------------|---------------|-----------|-----------|-----|
| ø248 | 1136 | SDESEVB91     | SPGSEVB91       | SPPSEVB91  | SWHSEVB91    | SMSSEVB91           | SSOSEVB91     | SLASEVB91 | SBBSEVB91 | 12  |

ROUND TRACE PLATE



| mm   | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE | pcs |
|------|---------------|-----------------|--------------|-----|
| ø286 | SDESOG111     | SPGSOG111       | SWHSOG111    | 12  |
| ø264 | SDESOG101     | SPGSOG101       | SWHSOG101    | 12  |
| ø210 | SDESOG81      | SPGSOG81        | SWHSOG81     | 12  |

ROUND TRACE BOWL



| mm   | ml   | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE | pcs |
|------|------|---------------|-----------------|--------------|-----|
| ø253 | 1100 | SDESGB11      | SPGSGB11        | SWHSGB11     | 12  |



applies to selected products



TRIANGULAR PLATE



|      | DUCK EGG BLUE | PEPPERCORN GREY | PETAL PINK | BARLEY WHITE | MUSTARD SEED YELLOW | SPICED ORANGE | LAVENDER | BLUEBERRY |     |
|------|---------------|-----------------|------------|--------------|---------------------|---------------|----------|-----------|-----|
| mm   | code          | code            | code       | code         | code                | code          | code     | code      | pcs |
| ø311 | SDESTR121     | SPGSTR121       |            | SWHSTR121    |                     |               |          |           | 6   |
| ø265 | SDESTR101     | SPGSTR101       |            | SWHSTR101    | SMSSTR101           | SSOSTR101     |          | SBBSTR101 | 12  |
| ø229 | SDESTR91      | SPGSTR91        | SPPSTR91   | SWHSTR91     | SMSSTR91            | SSOSTR91      | SLASTR91 | SBBSTR91  | 12  |



TRIANGULAR BOWL



|          | DUCK EGG BLUE | PEPPERCORN GREY | PETAL PINK | BARLEY WHITE | MUSTARD SEED YELLOW | SPICED ORANGE | LAVENDER  | BLUEBERRY |     |
|----------|---------------|-----------------|------------|--------------|---------------------|---------------|-----------|-----------|-----|
| mm ml    | code          | code            | code       | code         | code                | code          | code      | code      | pcs |
| ø235 600 | SDESTRB91     | SPGSTRB91       | SPPSTRB91  | SWHSTRB91    | SMSSTRB91           | SSOSTRB91     | SLASTRB91 |           | 12  |
| ø185 370 | SDESTRB71     | SPGSTRB71       |            | SWHSTRB71    |                     |               |           | SBBSTRB71 | 12  |
| ø153 260 |               |                 | SPPSTRB61  |              | SMSSTRB61           | SSOSTRB61     | SLASTRB61 | SBBSTRB61 |     |



SOUP BOWL



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

ZEST SNACK BOWL



|      |     | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE |     |  |
|------|-----|---------------|-----------------|--------------|-----|--|
| mm   | ml  | code          | code            | code         | pcs |  |
| ø121 | 340 | SDESZE121     | SPGSZE121       | SWHSZE121    | 12  |  |

SAUCE DISH



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

PROFILE SUGAR



|     |     | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE |     |  |
|-----|-----|---------------|-----------------|--------------|-----|--|
| mm  | ml  | code          | code            | code         | pcs |  |
| ø98 | 227 | SDESSGR1      | SPGSSGR1        | SWHSSGR1     | 12  |  |



PROFILE MUG



|        |     | DUCK EGG BLUE | PEPPERCORN GREY | BARLEY WHITE |     |  |
|--------|-----|---------------|-----------------|--------------|-----|--|
| mm     | ml  | code          | code            | code         | pcs |  |
| (H)110 | 340 | SDESVM121     | SPGSVM121       | SWHVM121     | 12  |  |

BEVERAGE POT



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

\* applies to selected products



CAPPUCCINO CUP



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

ESPRESSO CUP



|     |    | DUCK EGG<br>BLUE | PEPPERCORN<br>GREY | BARLEY<br>WHITE |     |  |
|-----|----|------------------|--------------------|-----------------|-----|--|
| mm  | ml | code             | code               | code            | pcs |  |
| ø65 | 90 | SDESCEB91        | SPGSCEB91          | SWHSCEB91       | 12  |  |

CAPPUCCINO SAUCER



|      |  | DUCK EGG<br>BLUE | PEPPERCORN<br>GREY | BARLEY<br>WHITE |     |  |
|------|--|------------------|--------------------|-----------------|-----|--|
| mm   |  | code             | code               | code            | pcs |  |
| ø156 |  | SDESCSS1         | SPGSCSS1           | SWHSCSS1        | 12  |  |

ESPRESSO SAUCER



|      |  | DUCK EGG<br>BLUE | PEPPERCORN<br>GREY | BARLEY<br>WHITE |     |  |
|------|--|------------------|--------------------|-----------------|-----|--|
| mm   |  | code             | code               | code            | pcs |  |
| ø118 |  | SDESESS1         | SPGSESS1           | SWHSESS1        | 12  |  |



\* applies to selected products





STACKING CUP



PEPPERCORN  
GREY

BARLEY  
WHITE

| mm       | ml  | code      | code      | pcs |
|----------|-----|-----------|-----------|-----|
| 70x(H)85 | 220 | SPGSVSC81 | SWHSVSC81 | 12  |

JUG



DUCK EGG  
BLUE

PEPPERCORN  
GREY

BARLEY  
WHITE

| mm    | ml  | code     | code     | code     | pcs |
|-------|-----|----------|----------|----------|-----|
| (H)70 | 114 | SDESSJ41 | SPGSSJ41 | SWHSSJ41 | 4   |

SAUCER



PEPPERCORN  
GREY

BARLEY  
WHITE

| mm   | code     | code     | pcs |
|------|----------|----------|-----|
| ø150 | SPGSVSM1 | SWHSVSM1 | 12  |

STACKING BOWL



PEPPERCORN  
GREY

BARLEY  
WHITE

| mm        | ml  | code      | code       | pcs |
|-----------|-----|-----------|------------|-----|
| 115x(H)55 | 360 | SPGSVB141 | SWHSVSB141 | 6   |



### ACCENTS BLUEBERRY LINE

Choose an interesting alternative to single-color porcelain from the Churchill brand! Stonecast Accents brings white space to the iconic Stonecast cymbal design. The decoration gives the collection a contemporary character while maintaining a rustic character. A perfect setting for sophisticated dishes. Crockery designed to match the Barley White and Blueberry collections also fits perfectly with other colors in the collection.







 STACKABLE
  WASH
  MICRO
  PORCELAIN

 CHURCHILL
 *Stonecast®*



PORCELAIN



STONECAST ACCENTS  
BLUEBERRY COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| ASBLEV111 | ø288 | 12  |



STONECAST ACCENTS  
BLUEBERRY COUPE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| ASBLEVB91 | ø248 | 1136 | 12  |



STONECAST ACCENTS  
BLUEBERRY COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| ASBLEVP81 | ø217 | 12  |



STONECAST ACCENTS  
BLUEBERRY TRIANGULAR PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| ASBLTR101 | ø260 | 12  |
| ASBLTR91  | ø229 | 12  |



STONECAST ACCENTS  
BLUEBERRY TRIANGULAR BOWL

| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| ASBLTRB91 | ø235 | 600 | 12  |
| ASBLTRB71 | ø185 | 370 | 12  |



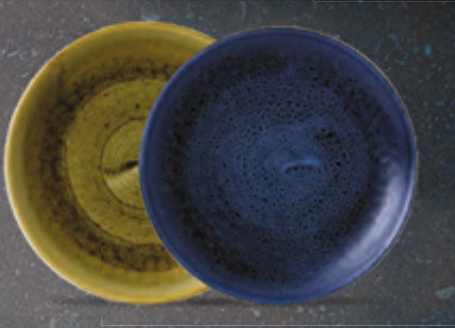
STONECAST ACCENTS  
BLUEBERRY CHEFS OBLONG  
PLATE

| code      | mm      | pcs |
|-----------|---------|-----|
| ASBLXO111 | 298x153 | 12  |

\* applies to selected products



COUPE PLATE



PLUME GREEN PLUME ULTRAMARINE

| mm   | code      | code      | pcs |
|------|-----------|-----------|-----|
| ø288 | PLGREV111 | PLULEV111 | 12  |
| ø217 | PLGREVP81 | PLULEVP81 | 12  |

COUPE BOWL



PLUME GREEN PLUME ULTRAMARINE

| mm   | ml   | code      | code      | pcs |
|------|------|-----------|-----------|-----|
| ø248 | 1136 | PLGREVB91 | PLULEVB91 | 12  |



PLUME LINE

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



CHEFS OBLONG PLATE

|         | PLUME GREEN | PLUME ULTRAMARINE |     |
|---------|-------------|-------------------|-----|
| mm      | code        | code              | pcs |
| 298x153 | PLGRX0111   | PLULX0111         | 12  |

\* applies to selected products



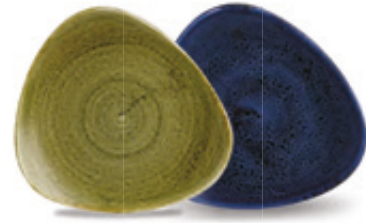


TRIANGULAR BOWL



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

TRIANGULAR PLATE



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

SUGAR BOWL



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

MUG



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

CUP AND SAUCER



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

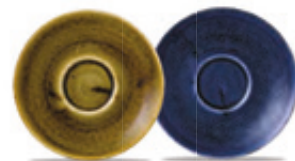
ESPRESSO CUP AND SAUCER



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



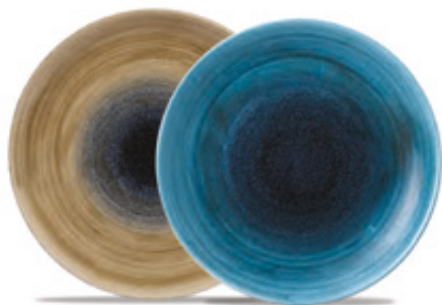
|      |  | PLUME GREEN | PLUME ULTRAMARINE |     |  |
|------|--|-------------|-------------------|-----|--|
| mm   |  | code        | code              | pcs |  |
| ø156 |  | PLGRCSS1    | PLULCSS1          | 12  |  |



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

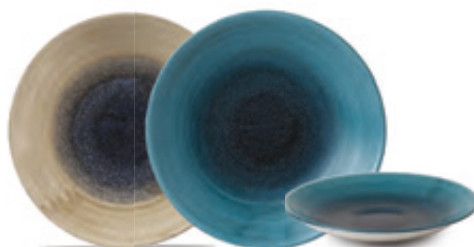


COUPE PLATE



| mm   | AQUEOUS BAYOU | AQUEOUS LAGOON | pcs |
|------|---------------|----------------|-----|
|      | code          | code           |     |
| ø288 | SABTEV111     | SALGEV111      | 12  |
| ø217 | SABTEVP81     | SALGEVP81      | 12  |

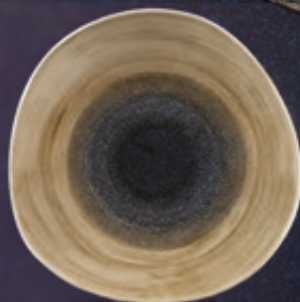
DEEP COUPE PLATE



| mm   | ml   | AQUEOUS BAYOU | AQUEOUS LAGOON | pcs |
|------|------|---------------|----------------|-----|
|      |      | code          | code           |     |
| ø248 | 1136 | SABTPD251     | SALGPD251      | 12  |



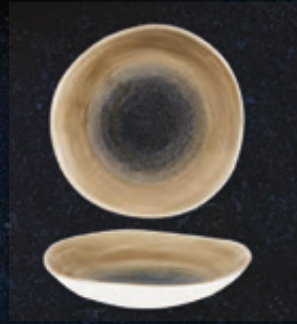
ROUND TRACE PLATE



AQUEOUS BAYOU

| mm   | code      | pcs |
|------|-----------|-----|
| ø286 | SABTOG111 | 12  |
| ø210 | SABTOG81  | 12  |

ROUND TRACE BOWL



AQUEOUS BAYOU

| mm   | ml   | code      | pcs |
|------|------|-----------|-----|
| ø253 | 1100 | SABTOGB11 | 12  |

\* applies to selected products





**AQUEOUS LINE**

Introducing Stonecast Aqueous, a porcelain inspired by the color and fluidity of water. The modern Aqueous tableware collection is available in the two colors Bayou and Lagoon, reminiscent of the shades found in natural water reservoirs. Additionally, this high-quality porcelain is decorated with an original decoration that mimics the effect of accumulating liquid. As with all the other series in the Stonecast collection, Stonecast Aqueous is hand-finished, giving the product a refined look, and each element is unique.

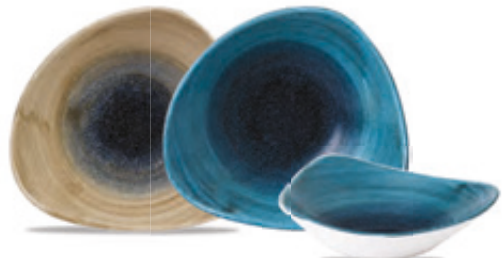


TRIANGULAR PLATE



|      | AQUEOUS BAYOU | AQUEOUS LAGOON |     |
|------|---------------|----------------|-----|
| mm   | code          | code           | pcs |
| ø265 | SABTTR101     | SALGTR101      | 12  |
| ø229 |               | SALGTR91       | 12  |
| ø192 | SABTTR71      |                | 12  |

TRIANGULAR BOWL



|      |     | AQUEOUS BAYOU | AQUEOUS LAGOON |     |
|------|-----|---------------|----------------|-----|
| mm   | ml  | code          | code           | pcs |
| ø235 | 600 | SABTTRB91     | SALGTRB91      | 12  |
| ø185 | 370 | SABTTRB71     | SALGTRB71      | 12  |





**PATINA IRON BLACK LINE**

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



STONECAST PATINA IRON BLACK COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| PAIBEV111 | ø288 | 12  |
| PAIBEVP81 | ø217 | 12  |



STONECAST PATINA IRON BLACK WIDE RIM BOWL

| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| PAIBVWBL1 | ø280 | 468 | 12  |



STONECAST PATINA IRON BLACK TRIANGULAR PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| PAIBTR101 | ø265 | 12  |
| PAIBTR91  | ø229 | 12  |

\* applies to selected products





STONECAST PATINA IRON BLACK TRIANGULAR BOWL

| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| PAIBTRB91 | ø235 | 600 | 12  |
| PAIBTRB71 | ø185 | 370 | 12  |



STONECAST PATINA IRON BLACK COUPE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| PAIBEVB91 | ø248 | 1136 | 12  |



STONECAST PATINA IRON BLACK CHEFS OBLONG PLATE

| code      | mm      | pcs |
|-----------|---------|-----|
| PAIBXO111 | 298x153 | 12  |



STONECAST PATINA IRON BLACK CAPPUCCINO CUP

| code      | mm        | ml  | pcs |
|-----------|-----------|-----|-----|
| PAIBCB281 | 110x(H)56 | 340 | 12  |
| PAIBCB201 | 95x(H)65  | 227 | 12  |



STONECAST PATINA IRON BLACK ESPRESSO CUP

| code      | mm       | ml  | pcs |
|-----------|----------|-----|-----|
| PAIBCEB91 | 65x(H)55 | 100 | 12  |



STONECAST PATINA IRON BLACK SUGAR BOWL

| code      | mm       | ml  | pcs |
|-----------|----------|-----|-----|
| PAIBSSGR1 | 98x(H)62 | 227 | 12  |



STONECAST PATINA IRON BLACK MUG

| code      | mm     | ml  | pcs |
|-----------|--------|-----|-----|
| PAIBVM121 | (H)110 | 340 | 12  |



MONOCHROME IRON BLACK CAPPUCCINO SAUCER

| code     | mm   | pcs |
|----------|------|-----|
| MOIBCSS1 | ø156 | 12  |



MONOCHROME IRON BLACK ESPRESSO SAUCER

| code     | mm   | pcs |
|----------|------|-----|
| MOIBESS1 | ø118 | 12  |







**KINTSUGI AGATE GREY LINE**

The Kintsugi collection is a modern interpretation of the Japanese art of repairing broken ceramics. The intricate, irregular pattern has a subtle, reactive texture that makes each piece unique and creates a beautiful composition on the table. The decoration is made under the glaze, which provides an additional protective layer and makes the porcelain more durable. Perfect for Asian cuisine, they are perfect for designer interiors. It is worth noting that most of the products in the collection are covered by a lifetime warranty against any chipping on the edges.

**STUDIO PRINTS KINTSUGI AGATE GREY TRIANGULAR PLATE**

| code      | mm   | pcs |
|-----------|------|-----|
| KTAGTR101 | ø265 | 12  |
| KTAGTR91  | ø229 | 12  |



 **STUDIO PRINTS KINTSUGI AGATE GREY COUPE PLATE**

| code      | mm   | pcs |
|-----------|------|-----|
| KTAGEV111 | ø288 | 12  |
| KTAGEVP81 | ø217 | 12  |



**STUDIO PRINTS KINTSUGI AGATE GREY TRIANGULAR BOWL**

| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| KTAGTRB91 | ø235 | 600 | 12  |
| KTAGTRB71 | ø185 | 370 | 12  |



**STUDIO PRINTS KINTSUGI AGATE GREY CHEFS OBLONG PLATE**

| code      | mm      | pcs |
|-----------|---------|-----|
| KTAGXO111 | 298x153 | 12  |

\* applies to selected products





**HOMESPUN ACCENTS LINE**

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



HOMESPUN ACCENTS JASPER GREY COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| HAJGEVP81 | ø217 | 12  |
| HAJGEVP61 | ø165 | 12  |



HOMESPUN ACCENTS JASPER GREY COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| HAJGEV111 | ø288 | 12  |
| HAJGEV101 | ø260 | 12  |



HOMESPUN ACCENTS JASPER GREY COUPE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| HAJGEVB91 | ø248 | 1136 | 12  |
| HAJGEVB71 | ø182 | 426  | 12  |



HOMESPUN ACCENTS JASPER GREY CHEFS OBLONG PLATE

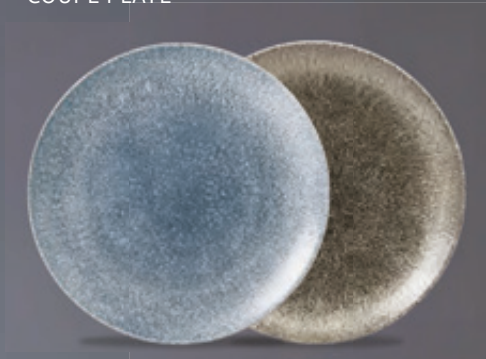
| code      | mm      | pcs |
|-----------|---------|-----|
| HAJGXO111 | 298x153 | 12  |



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



COUPE PLATE



|      | RAKU TOPAZ<br>BLUE | RAKU QUARTZ<br>BLACK |     |
|------|--------------------|----------------------|-----|
| mm   | code               | code                 | pcs |
| ø288 | RKTBEV111          | RKBQEV111            | 12  |
| ø217 | RKTBEVP81          | RKBQEVP81            | 12  |

WALLED PLATE



|            | RAKU TOPAZ<br>BLUE | RAKU QUARTZ<br>BLACK |     |
|------------|--------------------|----------------------|-----|
| mm         | code               | code                 | pcs |
| ø260x(H)20 | RKTBWP261          | RKBQWP261            | 6   |
| ø210x(H)20 | RKTBWP211          | RKBQWP211            | 6   |



\* applies to selected products





WIDE RIM BOWL



|      |     | RAKU TOPAZ BLUE | RAKU QUARTZ BLACK |     |  |
|------|-----|-----------------|-------------------|-----|--|
| mm   | ml  | code            | code              | pcs |  |
| ø280 | 468 | RKTBVWBL1       | RKBQVWBL1         | 12  |  |

WIDE RIM BOWL



|      |     | RAKU TOPAZ BLUE | RAKU QUARTZ BLACK |     |  |
|------|-----|-----------------|-------------------|-----|--|
| mm   | ml  | code            | code              | pcs |  |
| ø240 | 284 | RKTBVWBM1       | RKBQVWBM1         | 12  |  |

COUPE BOWL



|      |      | RAKU TOPAZ BLUE | RAKU QUARTZ BLACK |     |  |
|------|------|-----------------|-------------------|-----|--|
| mm   | ml   | code            | code              | pcs |  |
| ø248 | 1136 | RKTBEVB91       | RKBQEV91          | 12  |  |
| ø182 | 426  | RKTBEVB71       | RKBQEV71          | 12  |  |

CHEFS OBLONG PLATE



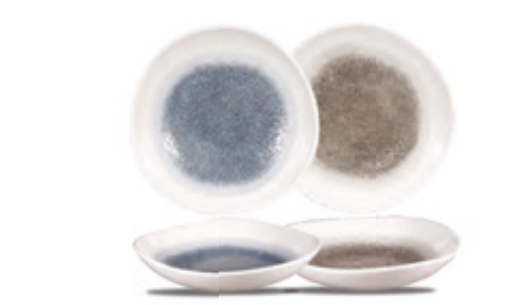
|         |  | RAKU TOPAZ BLUE | RAKU QUARTZ BLACK |     |  |
|---------|--|-----------------|-------------------|-----|--|
| mm      |  | code            | code              | pcs |  |
| 298x153 |  | RKTBXO111       | RKBQXO111         | 6   |  |
| 269x127 |  | RKTBXO101       | RKBQXO101         | 6   |  |

ROUND TRACE PLATE



|      |  | RAKU TOPAZ BLUE | RAKU QUARTZ BLACK |     |  |
|------|--|-----------------|-------------------|-----|--|
| mm   |  | code            | code              | pcs |  |
| ø286 |  | RKTBOG111       | RKBQOG111         | 12  |  |
| ø210 |  | RKTBOG81        | RKBQOG81          | 12  |  |

ROUND TRACE BOWL



|      |      | RAKU TOPAZ BLUE | RAKU QUARTZ BLACK |     |  |
|------|------|-----------------|-------------------|-----|--|
| mm   | ml   | code            | code              | pcs |  |
| ø253 | 1100 | RKTBOGB11       | RKBQOGB11         | 12  |  |

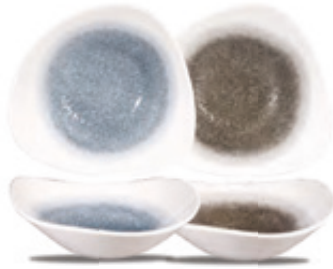








TRIANGULAR BOWL



|      |     | RAKU TOPAZ<br>BLUE | RAKU QUARTZ<br>BLACK |     |  |
|------|-----|--------------------|----------------------|-----|--|
| mm   | ml  | code               | code                 | pcs |  |
| ø235 | 600 | RKTBRB91           | RKBQTRB91            | 12  |  |

TRIANGLE CHEFS PLATE



|         |  | RAKU TOPAZ<br>BLUE | RAKU QUARTZ<br>BLACK |     |  |
|---------|--|--------------------|----------------------|-----|--|
| mm      |  | code               | code                 | pcs |  |
| 355x188 |  | RKTBTC351          | RKBQTC351            | 6   |  |
| 265x205 |  | RKTBTC261          | RKBQTC261            | 12  |  |

CAPPUCCINO CUP





|            |     | RAKU TOPAZ<br>BLUE |     |  |
|------------|-----|--------------------|-----|--|
| mm         | ml  | code               | pcs |  |
| ø110x(H)65 | 340 | RKTBCB281          | 12  |  |
| ø95x(H)55  | 227 | RKTBCB201          | 12  |  |

ESPRESSO CUP






|           |     | RAKU TOPAZ<br>BLUE |     |  |
|-----------|-----|--------------------|-----|--|
| mm        | ml  | code               | pcs |  |
| ø65x(H)55 | 100 | RKTBCEB91          | 12  |  |

CAPPUCCINO SAUCER






|      |  | RAKU TOPAZ<br>BLUE |     |  |
|------|--|--------------------|-----|--|
| mm   |  | code               | pcs |  |
| ø156 |  | RKTBCSS1           | 12  |  |

ESPRESSO SAUCER





|      |  | RAKU TOPAZ<br>BLUE |     |  |
|------|--|--------------------|-----|--|
| mm   |  | code               | pcs |  |
| ø118 |  | RKTBESS1           | 12  |  |







# STUDIO PRINTS MINERAL

LINES: MINERAL BLUE, MINERAL GREEN

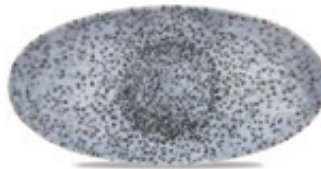
Mineral is part of the Studio Prints® collection, a range of contemporary designs that celebrate the history of ceramics. A line inspired by the surface texture created by traditional craft glazes. The nature of the reactive printing process makes each copy of the Mineral collection a unique piece of work. The decoration is made using the innovative Churchill

technology and the pattern creates a subtle spotted effect. The print is placed directly under the glaze, creating a protective layer over the decoration that gives the strength and safety required in a professional gastronomy environment. The line comes with a lifetime warranty against any chipping on round plates.



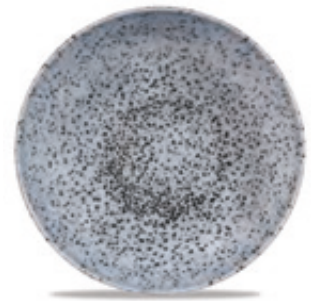
MINERAL BLUE COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| MNBLEV111 | ø288 | 12  |
| MNBLEVP81 | ø217 | 12  |



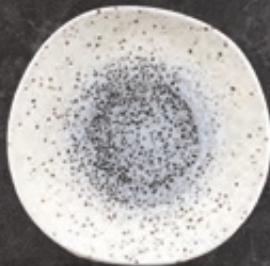
MINERAL BLUE OVAL CHEFS PLATE

| code      | mm      | pcs |
|-----------|---------|-----|
| MNBLOV351 | 347x173 | 6   |
| MNBLOV301 | 299x150 | 12  |



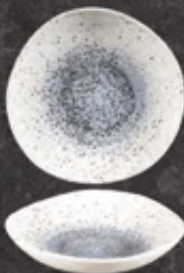
MINERAL BLUE COUPE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| MNBLEVB91 | ø248 | 1136 | 12  |
| MNBLEVB71 | ø182 | 426  | 12  |



MINERAL BLUE ROUND TRACE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| MNBLOG111 | ø286 | 12  |
| MNBLOG101 | ø264 | 12  |
| MNBLOG81  | ø210 | 12  |



MINERAL BLUE ROUND TRACE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| MNBLOGB11 | ø253 | 1100 | 12  |



\* applies to selected products





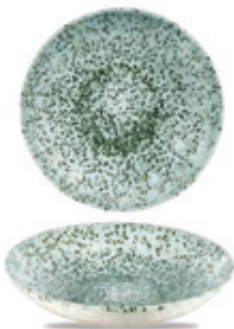
MINERAL GREEN COUPE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| MNGREV111 | ø288 | 12  |
| MNGREVP81 | ø217 | 12  |



MINERAL GREEN OVAL CHEFS PLATE

| code      | mm      | pcs |
|-----------|---------|-----|
| MNGROV351 | 347x173 | 6   |
| MNGROV301 | 299x150 | 12  |



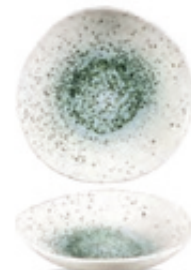
MINERAL GREEN COUPE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| MNGREVB91 | ø248 | 1136 | 12  |
| MNGREVB71 | ø182 | 426  | 12  |



MINERAL GREEN ROUND TRACE PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| MNGROG111 | ø286 | 12  |
| MNGROG101 | ø264 | 12  |
| MNGROG81  | ø210 | 12  |



MINERAL GREEN ROUND TRACE BOWL

| code      | mm   | ml   | pcs |
|-----------|------|------|-----|
| MNGROGB11 | ø253 | 1100 | 12  |



## NOURISH

LINES: ANDORRA GREEN, SEATTLE GREY, OSLO BLUE

The Nourish collection includes a range of glass artisan-style glazed starter bowls and dips that create a variety of colors and unique touches. The wide range of Nourish products is original in form and varied in terms of type and application. Perfect for Asian dishes, tapas, soups and appetizers, it is a perfect complement to fresh products from around the world.







ANDORRA GREEN CONTOUR SHALLOW BOWL

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGNBSB91 | ø130x(H)45 | 260 | 12  |
| RBGNBSB61 | ø116x(H)40 | 200 | 12  |



ANDORRA GREEN CONTOUR DEEP BOWL

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGNBSDB1 | ø102x(H)60 | 240 | 12  |



ANDORRA GREEN CONTOUR SNACK BOWL

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGNBS141 | ø130x(H)65 | 400 | 12  |



ANDORRA GREEN CONTOUR CHIP MUG

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGNBSCM1 | ø100x(H)80 | 290 | 12  |



ANDORRA GREEN CONTOUR DIP POT

| code      | mm        | ml  | pcs |
|-----------|-----------|-----|-----|
| RBGNBSD41 | ø85x(H)50 | 110 | 12  |
| RBGNBSD21 | ø70x(H)40 | 60  | 12  |



SEATTLE GREY CONTOUR SHALLOW BOWL

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGYBSB91 | ø130x(H)45 | 260 | 12  |
| RBGYBSB61 | ø116x(H)40 | 200 | 12  |



SEATTLE GREY CONTOUR DEEP BOWL

| code     | mm         | ml  | pcs |
|----------|------------|-----|-----|
| RBGYBSD1 | ø102x(H)60 | 240 | 12  |



SEATTLE GREY CONTOUR SNACK BOWL

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGYBS141 | ø130x(H)65 | 400 | 12  |



SEATTLE GREY CONTOUR CHIP MUG

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBGYBSCM1 | ø100x(H)80 | 290 | 12  |



SEATTLE GREY CONTOUR DIP POT

| code      | mm        | ml  | pcs |
|-----------|-----------|-----|-----|
| RBGYBSD41 | ø85x(H)50 | 110 | 12  |
| RBGYBSD21 | ø70x(H)40 | 60  | 12  |



OSLO BLUE DEEP BOWL

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| RBBLDPBW1 | ø155x(H)70 | 770 | 6   |



OSLO BLUE NOODLE BOWL

| code      | mm         | ml   | pcs |
|-----------|------------|------|-----|
| RBBLNDBL1 | ø183x(H)80 | 1075 | 6   |



**DÉ LINE**

Porcelain Dé is a narrow collection dedicated to the tasting menu – an uncompromising combination of style, elegance and durability. Durable plates and bowls have received an elaborate hand-made decoration, which delights in itself, but also creates great possibilities for arranging dishes.

Material: porcelain  
 Firing temperature: 850° and 1320°C  
 Heat resistance: 150°C



**DÉ FLAT PLATE WITH BLACK CENTER**

| code     | mm   | pcs |
|----------|------|-----|
| B4019311 | ø175 | 2   |
| B4019328 | ø280 | 2   |



**DÉ FLAT PLATE WITH WHITE CENTER**

| code     | mm   | pcs |
|----------|------|-----|
| B4019312 | ø175 | 2   |
| B4019327 | ø280 | 2   |



**DÉ HIGH EDGE PLATE**

| code     | mm         | pcs |
|----------|------------|-----|
| B4019342 | ø185x(H)42 | 2   |
| B4019346 | ø240x(H)42 | 2   |





DUSK ROUNDED EDGE PLATE

| code     | mm         | pcs |
|----------|------------|-----|
| B2414002 | ø205x(H)25 | 8   |
| B2414003 | ø268x(H)30 | 8   |



DUSK HIGH EDGE PLATE

| code     | mm         | pcs |
|----------|------------|-----|
| B2414005 | ø110x(H)25 | 8   |
| B2414007 | ø255x(H)29 | 8   |



DUSK HIGH BOWL

| code     | mm         | ml  | pcs |
|----------|------------|-----|-----|
| B2414009 | ø95x(H)63  | 186 | 8   |
| B2414011 | ø140x(H)73 | 405 | 8   |



DUSK FLAT PLATE

| code     | mm   | pcs |
|----------|------|-----|
| B2414013 | ø235 | 4   |



DUSK HOURGLASS-SHAPED BOWL

| code     | mm         | ml  | pcs |
|----------|------------|-----|-----|
| B2414015 | ø90x(H)40  | 310 | 12  |
| B2414016 | ø175x(H)40 | 840 | 4   |



DUSK GOURMET BOWL

| code     | mm        | pcs |
|----------|-----------|-----|
| B2414019 | ø80x(H)45 | 8   |

### DUSK LINE

The natural material of clay inspired the designer Martine Keirsebilck to design plates, bowls and dishes in the Dusk line. In this collection, Serax plays with the texture of porcelain by combining glazed and matt surfaces. The combination of white and gray and the unconventional shape creates a perfect tableware that will free your creativity.



**SURFACE INDI GREY LINE**

The collection is characterized by rough and irregular surfaces in the stoneware used. The Surface tableware was inspired by the raw nature of Zealand, it emphasizes the appearance of the dish, but does not dominate it. The products are made to withstand the conditions of a professional kitchen, maintaining the original style.

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



**SURFACE INDI GREY FLAT PLATE**

| code      | mm         | pcs |
|-----------|------------|-----|
| B5116200B | ø160x(H)15 | 8   |
| B5116201B | ø210x(H)15 | 8   |
| B5116203B | ø270x(H)15 | 8   |



**SURFACE INDI GREY DEEP COUPE PLATE**

| code      | mm         | pcs |
|-----------|------------|-----|
| B5116205B | ø190x(H)40 | 8   |
| B5116227  | ø230x(H)40 | 8   |



**SURFACE INDI GREY BOWL**

| code      | mm        | ml  | pcs |
|-----------|-----------|-----|-----|
| B5116207B | ø90x(H)40 | 100 | 8   |



**SURFACE INDI GREY BOWL WITH LID**

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| B5116210B | ø130x(H)50 | 300 | 4   |



**SURFACE INDI GREY PLATTER**

| code      | mm            | pcs |
|-----------|---------------|-----|
| B5116219B | 355x170x(H)20 | 4   |



**SURFACE INDI GREY CUP WITH SAUCER**

| code      | mm                    | ml  | pcs |
|-----------|-----------------------|-----|-----|
| B5116223B | ø95x(H)70/ saucer 160 | 230 | 8   |



**SURFACE INDI GREY MUG**

| code      | mm        | ml  | pcs |
|-----------|-----------|-----|-----|
| B5118228B | ø90x(H)85 | 300 | 4   |





## URBANISTIC FLAT PLATE



|      | WHITE    | GRAY     | RED      |     |
|------|----------|----------|----------|-----|
| mm   | code     | code     | code     | pcs |
| ø200 | B4917601 | B4917613 | B4917616 | 4   |
| ø280 | B4917602 | B4917614 | B4917617 | 4   |

## COUPE URBANISTIC LINE

The modern and original structure of the Urbanistic collection will meet the expectations of the most demanding chefs and restaurateurs. This is a gourmet line, thanks to which your guests will be delighted before they even taste the dish. The slightly irregular surfaces of shallow and deep plates and bowls are available in three subdued colors. Crockery made of stoneware and concrete is sturdy and can be washed in a dishwasher and heated in microwave ovens.



## URBANISTIC DEEP COUPE PLATE



|                | WHITE    | GRAY     | RED      |     |
|----------------|----------|----------|----------|-----|
| mm ml          | code     | code     | code     | pcs |
| ø210x(H)45 900 | B4919722 | B4919725 | B4919728 | 4   |

## URBANISTIC BOWL



|                | WHITE    | GRAY     | RED      |     |
|----------------|----------|----------|----------|-----|
| mm ml          | code     | code     | code     | pcs |
| ø105x(H)45 200 | B4919720 | B4919723 | B4919726 | 8   |
| ø150x(H)60 600 | B4919721 | B4919724 | B4919727 | 8   |



# PORLAND SEASONS

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

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

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


## FLAT PLATE






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

## COUPE PLATE





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



\* applies to selected products





STACKABLE WASH MICRO PORCELAIN

PORLAND

PORCELAIN



PLATE ON FOOT



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

DEEP PLATE



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





PIZZA PLATE



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



PASTA PLATE



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



STEAK PLATE



|         | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|---------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm      | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 330x260 | 04ALM001597 | 04ALM001599 | 04ALM001600 | 04ALM001601 | 04ALM001602 | 04ALM001598 | 04ALM002475 | 04ALM001675 | 6   |

OVAL PLATE



|         | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|---------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm      | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 310x240 | 04ALM001399 | 04ALM001397 | 04ALM001398 | 04ALM001396 | 04ALM001395 | 04ALM001394 | 04ALM002442 | 04ALM001513 | 6   |
| 240x190 | 04ALM001570 | 04ALM001572 | 04ALM001573 | 04ALM001574 | 04ALM001575 | 04ALM001571 | 04ALM002468 | 04ALM001569 | 12  |



OVAL PLATTER



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







### RECTANGULAR DISH



|         | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|---------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm      | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 310x180 | 04ALM001405 | 04ALM001403 | 04ALM001404 | 04ALM001402 | 04ALM001401 | 04ALM001400 | 04ALM002444 | 04ALM001514 | 6   |

### RECTANGULAR TRAY



|         | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|---------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm      | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 350x260 | 04ALM001512 | 04ALM001510 | 04ALM001511 | 04ALM001509 | 04ALM001508 | 04ALM001507 | 04ALM002456 | 04ALM001524 | 6   |
| 350x160 | 04ALM001591 | 04ALM001593 | 04ALM001594 | 04ALM001595 | 04ALM001596 | 04ALM001592 | 04ALM002482 | 04ALM001590 | 6   |
| 270x210 | 04ALM001584 | 04ALM001586 | 04ALM001587 | 04ALM001588 | 04ALM001589 | 04ALM001585 | 04ALM002455 | 04ALM001583 | 12  |
| 180x130 | 04ALM001577 | 04ALM001579 | 04ALM001580 | 04ALM001581 | 04ALM001582 | 04ALM001578 | 04ALM002483 | 04ALM001576 | 12  |

### DISH



|         | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|---------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm      | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 160x110 | 04ALM002055 | 04ALM002053 | 04ALM002054 | 04ALM002052 | 04ALM002051 | 04ALM002050 | 04ALM002478 | 04ALM002049 | 12  |
| 130x100 | 04ALM002062 | 04ALM002060 | 04ALM002061 | 04ALM002059 | 04ALM002058 | 04ALM002057 | 04ALM002481 | 04ALM002056 | 12  |







CONICAL BOWL



|      |     | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|------|-----|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm   | ml  | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| ø100 | 400 | 04ALM001441 | 04ALM001439 | 04ALM001440 | 04ALM001438 | 04ALM001437 | 04ALM001436 | 04ALM002461 | 04ALM001527 | 12  |
| ø120 | 200 | 04ALM001435 | 04ALM001433 | 04ALM001434 | 04ALM001432 | 04ALM001427 | 04ALM001425 | 04ALM002460 | 04ALM001526 | 12  |
| ø60  | 50  | 04ALM001423 | 04ALM001419 | 04ALM001421 | 04ALM001416 | 04ALM001414 | 04ALM001411 | 04ALM002459 | 04ALM001525 | 12  |

DISH



|      |  | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|------|--|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm   |  | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| ø110 |  | 04ALM001611 | 04ALM001613 | 04ALM001614 | 04ALM001615 | 04ALM001616 | 04ALM001612 | 04ALM002591 | 04ALM001610 | 24  |

BOWL



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

BOWL



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



FRYING PAN



|           | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|-----------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm        | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 140x(H)62 | 04ALM003143 | 04ALM003141 | 04ALM003142 | 04ALM003140 | 04ALM003139 | 04ALM003138 | 04ALM003144 | 04ALM003137 | 1   |

SAUCEPAN



|           | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|-----------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm        | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 160x(H)85 | 04ALM003151 | 04ALM003149 | 04ALM003150 | 04ALM003148 | 04ALM003147 | 04ALM003146 | 04ALM003152 | 04ALM003145 | 1   |





BAKING DISH



|      | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm   | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| ø210 | 04ALM001680 | 04ALM001678 | 04ALM001679 | 04ALM001677 | 04ALM001676 | 04ALM001674 | 04ALM002590 | 04ALM001673 | 6   |
| ø170 | 04ALM001672 | 04ALM001670 | 04ALM001671 | 04ALM001669 | 04ALM001668 | 04ALM001667 | 04ALM002473 | 04ALM001666 | 12  |
| ø146 | 04ALM001604 | 04ALM001606 | 04ALM001607 | 04ALM001608 | 04ALM001609 | 04ALM001605 | 04ALM002589 | 04ALM001603 | 12  |

OVAL MINI DISH



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









MINI DISH WITH HANDLE



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

MINI BAKING DISH



|       | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|-------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm    | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| 70x70 | 04ALM001625 | 04ALM001627 | 04ALM001628 | 04ALM001629 | 04ALM001630 | 04ALM001626 | 04ALM002593 | 04ALM001624 | 24  |

MINI BAKING DISH



|     | MAGMA       | AMBER       | SUN         | SAND        | ASHEN       | LAGUNA      | STONE       | COAL        |     |
|-----|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| mm  | code        | code        | code        | code        | code        | code        | code        | code        | pcs |
| ø70 | 04ALM001618 | 04ALM001620 | 04ALM001621 | 04ALM001622 | 04ALM001623 | 04ALM001619 | 04ALM002592 | 04ALM001617 | 24  |

SALT SHAKER



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

PEPPER SHAKER



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





LEGANT ESPRESSO CUP



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

SAUCER 

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

ELEGANT CUP



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

SAUCER 

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

CREAMER



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

MUG



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

\* applies to selected products



 STACKABLE
  WASH
  MICRO
  PORCELAIN

  
 PORLAND

PORCELAIN

TEA POT



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







## PORLAND

**LINES: ILLUSION, TWILIGHT, LEGACY, LEGACY COPPER**

A minimalist collection especially suited to European cuisine. Creamy porcelain with a charming decoration is a stylish base for a creative presentation of dishes.

---

Material: Alumilite porcelain  
 Firing temperature: 1050° and 1350°C  
 Heat resistance: 180°C



ILLUSION FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM005309 | ø270 | 6   |
| 04ALM004950 | ø210 | 6   |



ILLUSION BOWL

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM005152 | ø260 | 1   |



ILLUSION DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004952 | ø200 | 6   |





### TWILIGHT LINE

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



TWILIGHT FLAT PLATE

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



TWILIGHT PASTA PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004794 | ø260 | 6   |



TWILIGHT DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004720 | ø260 | 10  |





**LEGACY COOPER LINE**

Cooper is the new incarnation of our Legacy series with fine artistic copper-colored decorations. Mix with the classic Legacy and create a plate set that will delight your guests. We recommend hand washing. Oven safe, not microwave safe.



LEGACY COPPER DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004379 | ø220 | 6   |



LEGACY COPPER FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004377 | ø270 | 6   |
| 04ALM004345 | ø200 | 6   |







### LEGACY LINE

Food is art, and art should have a perfect setting. The elegant and timeless collection Legacy impresses with its original pattern and delicate cream color of porcelain. Dishwasher safe, also suitable for the oven and microwave.



LEGACY DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004334 | ø220 | 8   |



LEGACY FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004326 | ø270 | 7   |
| 04ALM004325 | ø200 | 6   |



LEGACY BOWL

| code        | mm         | pcs |
|-------------|------------|-----|
| 04ALM004329 | ø210x(H)75 | 6   |

## PORLAND THIN-WALLED PORCELAIN

**LINES: PURE, PURE SEASONS, GRAZIA,  
CHOPIN, BACH, ANILLO**

The high content of aluminum oxide makes the porcelain in a delicate cream color durable and translucent. An uncompromising combination of style, elegance and modernity. Collections intended mainly for the tasting menu. The plates can be supplemented with elements of other collections.

Material: Alumilite thin-walled porcelain

Firing temperature: 1050° and 1350°C

Heat resistance: 180°C



PURE PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002781 | ø340 | 12  |
| 04ALM002782 | ø270 | 12  |
| 04ALM002780 | ø220 | 12  |



PURE BOWL

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002783 | ø170 | 12  |



 STACKABLE
  WASH
  MICRO
  PORCELAIN


  
 PORLAND

PORCELAIN



## GRAZIA LINE

Elegant, thin-walled porcelain in a cream-white color. It gives the impression of being delicate, but it is surprisingly durable. Suitable for the best a'la carte restaurants.



GRAZIA PLATE WITHOUT EDGE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002918 | ø320 | 12  |
| 04ALM002864 | ø270 | 12  |
| 04ALM002865 | ø210 | 12  |



GRAZIA BOWL

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002862 | ø160 | 12  |



**PURE SEASONS LINE**

A series that harks back to the past and looks very modern at the same time. To make the way of serving as important as what you serve, we have completed the collection with four harmonious colors.



PURE SEASONS COAL FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM003249 | ø340 | 12  |
| 04ALM003251 | ø270 | 12  |
| 04ALM003255 | ø220 | 12  |



PURE SEASONS COAL BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM003259 | ø170 | 415 | 12  |



PURE SEASONS SAND FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM003250 | ø340 | 12  |
| 04ALM003252 | ø270 | 12  |
| 04ALM003256 | ø220 | 12  |



PURE SEASONS SAND BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM003260 | ø170 | 415 | 12  |







PURE SEASONS MAGMA  
FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM003248 | ø340 | 12  |
| 04ALM003253 | ø270 | 12  |
| 04ALM003257 | ø220 | 12  |



PURE SEASONS MAGMA BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM003261 | ø170 | 415 | 12  |



PURE SEASONS STONE  
FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM003247 | ø340 | 12  |
| 04ALM003254 | ø270 | 12  |
| 04ALM003258 | ø220 | 12  |



PURE SEASONS STONE BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM003262 | ø170 | 415 | 12  |





**ANILLO LINE**

The decoration of the collection, recognized as the most fashionable tableware of the year, is a real bestseller and a highlight of the set table.

**ANILLO PLATE WITH RIM**

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004570 | ø300 | 12  |
| 04ALM004567 | ø270 | 6   |
| 04ALM004568 | ø210 | 6   |
| 04ALM004571 | ø180 | 6   |

**CHOPIN LINE**

The Chopin collection captivates with its timeless ivory elegance and surprises with modern design. This gives an extremely interesting balance effect, perfect for an urban lifestyle. Check the pleasure for yourself and your guests.



**CHOPIN BOWL**

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004463 | ø160 | 6   |

**CHOPIN PLATE WITH RIM**

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004462 | ø300 | 12  |
| 04ALM004461 | ø270 | 6   |
| 04ALM004460 | ø210 | 6   |
| 04ALM004433 | ø180 | 6   |



## BACH LINE

A delicate collection of coffee tableware made of high-quality thin-walled porcelain. The decor on the saucers gives a fresh and modern look. It perfectly complements porcelain from the Chopin, Anillo or Grazia lines.



BACH CREAMER

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM004501 | 200 | 6   |
| 04ALM004344 | 110 | 6   |



BACH SAUCER

| code        | mm  | pcs |
|-------------|-----|-----|
| 04ALM004370 | 150 | 6   |
| 04ALM004369 | 120 | 6   |



BACH MUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM004343 | 300 | 6   |



BACH CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM004372 | 200 | 6   |



BACH ESPRESSO CUP

| code        | ml | pcs |
|-------------|----|-----|
| 04ALM004371 | 80 | 6   |

BACH SAUCER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004981 | ø150 | 6   |

BACH SAUCER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM004980 | ø120 | 6   |





## PORCELAIN LUZERNE MANHATTAN

Extremely elegant and sophisticated porcelain, dedicated to prestigious a la carte restaurants. It has characteristic decorative grooves on the edges of plates and cups, reminiscent of a vinyl record. A wide range of plates for the tasting menu will satisfy the most demanding restaurateurs. The offer is complemented by deep plates with a wide and narrow rim, a soup bowl, a cup and saucer, a tea pot and bowls. Luzerne Manhattan porcelain comes with a 5-year warranty against glaze scratches.

Material: Fine China porcelain  
 Firing temperature: 800° and 1280°C  
 Heat resistance: 180°C  
 Warranty: 5 years against glaze scratches



MANHATTAN WIDE RIM  
GOLD PLATE

| code   | mm         | pcs |
|--------|------------|-----|
| 797396 | ø320x(H)37 | 12  |



MANHATTAN WIDE RIM  
SILVER PLATE

| code   | mm         | pcs |
|--------|------------|-----|
| 797846 | ø320x(H)37 | 12  |



MANHATTAN WIDE RIM PLATE

| code   | mm         | pcs |
|--------|------------|-----|
| 797020 | ø275x(H)27 | 24  |
| 797037 | ø230x(H)23 | 24  |





OUT  
LET

MANHATTAN PLATE WITHOUT RIM

| code   | mm         | pcs |
|--------|------------|-----|
| 797051 | ø305x(H)13 | 12  |
| 797068 | ø270x(H)12 | 24  |



OUT  
LET

MANHATTAN TEAPOT

| code   | mm             | pcs |
|--------|----------------|-----|
| 797181 | 195x115x(H)115 | 12  |
| 797198 | lid            | 12  |





# PORCELAIN LUZERNE EVOLUTION

Its provocative shape and irregular form refers to nature. A fanciful-looking line that gives the possibility of a bold and unusual presentation of dishes. The pot and tea cups fit perfectly in the hand. Perfect for a restaurant with a unique character and sophisticated styling. Luzerne Evolution porcelain comes with a 5-year warranty against glaze scratches.

Material: Fine China porcelain  
Firing temperature: 800° and 1280°C  
Heat resistance: 180°C  
Warranty: 5 years against glaze scratches



EVOLUTION OVAL PLATTER

| code   | mm            | pcs |
|--------|---------------|-----|
| 797242 | 355x260x(H)60 | 12  |



EVOLUTION OVAL DEEP PLATE

| code   | mm            | pcs |
|--------|---------------|-----|
| 797259 | 280x215x(H)71 | 12  |



EVOLUTION DIP BOWL

| code   | mm          | pcs |
|--------|-------------|-----|
| 797280 | 80x80x(H)50 | 72  |



EVOLUTION SQUARE BOWL 127 ML

| code   | mm            | pcs |
|--------|---------------|-----|
| 797273 | 110x110x(H)52 | 72  |



EVOLUTION CUP

| code   | ml  | mm            | pcs |
|--------|-----|---------------|-----|
| 797341 | 250 | 135x115x(H)63 | 48  |
| 797358 | 90  | 100x80x(H)48  | 48  |



EVOLUTION SAUCER

| code   | mm            | pcs |
|--------|---------------|-----|
| 797365 | 185x155x(H)29 | 48  |
| 797372 | 130x110x(H)21 | 48  |



EVOLUTION TEA POT 400 ML

| code   | mm            | pcs |
|--------|---------------|-----|
| 797334 | 165x95x(H)100 | 12  |



## CHEF&SOMMELIER

Outstanding chefs have appreciated the exceptional quality of Chef&Sommelier porcelain for years. The tableware is manufactured using the patented Maxima technology, which makes it twice as durable as other products of the same thickness. Exceptional quality that will satisfy the most demanding customers.



SAVOR CARMEL PLATE



| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| S0784 | 300 | ø310x(H)58 | 6   |



SAVOR BLACK CLOCHE



| code  | mm         | pcs |
|-------|------------|-----|
| S0783 | ø172x(H)94 | 6   |



MOON CARMEL PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| S1114 | ø310x(H)20 | 6   |



MOON TAUPE PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| S1115 | ø310x(H)20 | 6   |



OLEA BLACK PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| S2601 | ø285x(H)30 | 6   |



PURITY CARMEL PLATE



| code  | mm            | pcs |
|-------|---------------|-----|
| S1065 | 280x280x(H)20 | 6   |



PURITY TAUPE PLATE



| code  | mm            | pcs |
|-------|---------------|-----|
| S1066 | 280x280x(H)20 | 6   |



PURITY BLACK PLATE



| code  | mm            | pcs |
|-------|---------------|-----|
| S1064 | 280x280x(H)20 | 6   |







**LINES: ISLA AND PROFILE**

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

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



 ISLA WIDE RIM PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| WHISIF111 | ø305 | 12  |
| WHISIF581 | ø276 | 12  |
| WHISIF91  | ø234 | 12  |
| WHISIP81  | ø210 | 12  |
| WHISIP651 | ø170 | 12  |



 ISLA PRESENTATION PLATE

| code      | mm   | pcs |
|-----------|------|-----|
| WHISIP121 | ø305 | 12  |



 ISLA WIDE RIM BOWL

| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| WHISIWBL1 | ø280 | 468 | 12  |



 ISLA WIDE RIM BOWL


| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| WHISIWBM1 | ø240 | 284 | 12  |



 ISLA RIM SOUP

| code     | mm   | ml  | pcs |
|----------|------|-----|-----|
| WHISIRS1 | ø249 | 500 | 12  |



 ISLA OATMEAL

| code      | mm   | ml  | pcs |
|-----------|------|-----|-----|
| WHISIPOB1 | ø170 | 256 | 12  |

\* applies to selected products





-   
STACKABLE
-   
WASH
-   
MICRO
-   
PORCELAIN



ISLA TEACUP

| code     | ml  | pcs |
|----------|-----|-----|
| WHISIT81 | 227 | 12  |

ISLA SAUCER

| code    | mm   | pcs |
|---------|------|-----|
| WHISIM1 | ø150 | 12  |



ISLA ESPRESSO CUP

| code     | ml  | pcs |
|----------|-----|-----|
| WHISIE31 | 110 | 12  |

ISLA SAUCER

| code    | mm   | pcs |
|---------|------|-----|
| WHISSI1 | ø128 | 12  |



ISLA JUG

| code     | ml  | pcs |
|----------|-----|-----|
| WHISUG41 | 114 | 4   |



ISLA BEVERAGE POT

| code      | ml  | pcs |
|-----------|-----|-----|
| WHISIT151 | 426 | 4   |



ISLA MUG

| code      | ml  | pcs |
|-----------|-----|-----|
| WHISIM121 | 340 | 12  |



ISLA SUGAR BOWL

| code      | mm  | ml  | pcs |
|-----------|-----|-----|-----|
| WHISISGR1 | ø98 | 227 | 12  |





\* applies to selected products



## PROFILE LINE

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

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



WHITE PROFILE PLATE

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



WHITE PROFILE RIM SOUP

| code    | mm   | ml  | pcs |
|---------|------|-----|-----|
| WHVRSB1 | ø249 | 500 | 6   |



WHITE PROFILE DEEP COUPE PLATE

| code    | mm         | pcs |
|---------|------------|-----|
| WHPD251 | ø255x(H)30 | 6   |



WHITE PROFILE WIDE RIM BOWL

| code    | mm   | ml  | pcs |
|---------|------|-----|-----|
| WHVWBL1 | ø280 | 468 | 6   |



WHITE CYLINDER BUTTER PAD

| code   | mm | ml | pcs |
|--------|----|----|-----|
| WHCBB1 | 60 | 28 | 12  |



WHITE NOODLE BOWL

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



WHITE PROFILE STACKING BOWL

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







 WHITE HANDLED STACKING BOWL

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



 WHITE COMPACT TEA SAUCER

| code   | mm   | pcs |
|--------|------|-----|
| WHFS61 | ø152 | 24  |



 WHITE PROFILE SUGAR

| code    | mm  | ml  | pcs |
|---------|-----|-----|-----|
| WHSSGR1 | ø98 | 227 | 12  |



WHITE PROFILE SALT

| code   | mm    | pcs |
|--------|-------|-----|
| WHSSA1 | (H)70 | 12  |



WHITE PROFILE PEPPER

| code   | mm    | pcs |
|--------|-------|-----|
| WHSPE1 | (H)70 | 12  |



WHITE PROFILE JUG

| code   | mm    | ml  | pcs |
|--------|-------|-----|-----|
| WHSJ41 | (H)70 | 114 | 4   |





WHITE PROFILE STACKING CUP

| code    | mm  | ml  | pcs |
|---------|-----|-----|-----|
| WHVSC81 | ø70 | 220 | 12  |



WHITE PROFILE STACKING CUP

| code    | mm  | ml | pcs |
|---------|-----|----|-----|
| WHVSC31 | ø53 | 90 | 24  |

WHITE PROFILE SAUCER



| code   | mm   | pcs |
|--------|------|-----|
| WHVSM1 | ø150 | 12  |

WHITE PROFILE SAUCER



| code   | mm   | pcs |
|--------|------|-----|
| WHVSS1 | ø128 | 12  |



WHITE PROFILE MUG

| code    | mm   | ml  | pcs |
|---------|------|-----|-----|
| WHVM121 | ø106 | 340 | 12  |



WHITE ELEGANT BEVERAGE POT

| code    | ml  | pcs |
|---------|-----|-----|
| WHEB151 | 426 | 4   |



STAINLESS STEEL TEA FILTER

| code  | mm        | pcs |
|-------|-----------|-----|
| SSTF1 | ø60x(H)72 | 4   |



WHITE SACHET HOLDER

| code  | mm     | pcs |
|-------|--------|-----|
| WHSH1 | 117x73 | 6   |

\* applies to selected products





## PORLAND ALUMILITE PORCELAIN

**LINES: STORM, DOVE, LINE, PERSPECTIVE**

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

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







STORM FLAT PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM001129 | ø300 | 12  |
| 04ALM001128 | ø280 | 12  |
| 04ALM001202 | ø220 | 12  |



STORM PLATTER

| code        | mm      | pcs |
|-------------|---------|-----|
| 04ALM002084 | 250x340 | 6   |
| 04ALM001827 | 210x290 | 12  |
| 04ALM001826 | 160x230 | 6   |



STORM DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM001133 | ø250 | 12  |



STORM BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM001854 | ø240 | 930 | 6   |
| 04ALM001777 | ø160 | 405 | 8   |
| 04ALM002343 | ø60  |     | 36  |



STORM SOUP BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM001242 | ø110 | 275 | 12  |



STORM PEPPER SHAKER

| code        | pcs |
|-------------|-----|
| 04ALM001234 | 12  |



STORM SUGAR BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM001257 | ø100 | 210 | 6   |



STORM ELEGANT CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM001239 | 320 | 24  |
| 04ALM001246 | 64  | 24  |



STACKED CUP STORM

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM001254 | 177 | 24  |
| 04ALM001236 | 75  | 24  |

STORM SAUCER 

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM001244 | ø170 | 12  |
| 04ALM001245 | ø110 | 24  |

STORM SAUCER 

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM001243 | ø150 | 24  |
| 04ALM001245 | ø110 | 24  |



STORM MILK JUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM001250 | 120 | 6   |



STORM MUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM001232 | 295 | 16  |



STORM JUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM002237 | 480 | 6   |

\* applies to selected products





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



**DOVE FLAT WITHOUT RIM PLATE** NEW

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002376 | ø300 | 10  |
| 04ALM002540 | ø280 | 12  |
| 04ALM002379 | ø240 | 12  |
| 04ALM002373 | ø200 | 12  |



**DOVE FLAT RIM PLATE** NEW

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



**DOVE PLATE**

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



NEW

DOVE FLAT RIM PLATE

| code        | mm         | pcs |
|-------------|------------|-----|
| 04ALM000874 | ø230x(H)44 | 6   |



DOVE DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000044 | ø220 | 6   |



NEW

DOVE PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000421 | ø270 | 6   |
| 04ALM000066 | ø250 | 12  |



DOVE OVAL PLATTER

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



DOVE PLATTER

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



DOVE RAMEKIN

| code        | mm  | pcs |
|-------------|-----|-----|
| 04ALM000005 | ø60 | 36  |



DOVE SKEW BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM000088 | ø240 | 830 | 6   |
| 04ALM000100 | ø220 | 560 | 6   |
| 04ALM000090 | ø180 | 320 | 6   |
| 04ALM000101 | ø100 | 40  | 12  |



DOVE BOWL

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000508 | ø120 | 28  |



DOVE STACKABLE BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM000083 | ø150 | 560 | 6   |



DOVE EGG DISH

| code        | pcs |
|-------------|-----|
| 04ALM000001 | 12  |



SAUCE BOAT WITH STAND DOVE

| code        | pcs |
|-------------|-----|
| 04ALM003128 | 1   |



DOVE NAPKIN HOLDER

| code        | mm     | pcs |
|-------------|--------|-----|
| 04ALM001392 | 40x140 | 24  |

\* applies to selected products





DOVE CREAMER

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM000023 | 455 | 6   |
| 04ALM000030 | 260 | 6   |



DOVE ELEGANT CUP

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



DOVE PEPPER SHAKER


| code        | pcs |
|-------------|-----|
| 04ALM000183 | 12  |



DOVE CREAMER

NEW

| code        | mm           | ml  | pcs |
|-------------|--------------|-----|-----|
| 04ALM000003 | 101x75x(H)83 | 155 | 24  |
| 04ALM000002 | 90x90x(H)67  | 85  | 24  |

DOVE SAUCER 

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000068 | ø160 | 24  |
| 04ALM000046 | ø120 | 24  |

DOVE SALT SHAKER

| code        | pcs |
|-------------|-----|
| 04ALM000182 | 12  |



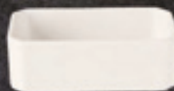
DOVE JUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM002141 | 685 | 6   |
| 04ALM000027 | 370 | 6   |



DOVE SOUP POT WITH EARS

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



NEW

DOVE CONTAINER FOR SACHETS

| code        | mm     | pcs |
|-------------|--------|-----|
| 04ALM000022 | 70x120 | 6   |








  
 STACKABLE WASH MICRO PORCELAIN



DOVE CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM002045 | 280 | 6   |



DOVE STACKED CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM000056 | 177 | 12  |
| 04ALM003455 | 90  | 12  |



DOVE MUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM001232 | 295 | 16  |

DOVE SAUCER 

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000377 | ø160 | 6   |

DOVE SAUCER 

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000055 | ø150 | 12  |
| 04ALM003585 | ø120 | 12  |



DOVE SAUCEPAN

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM002842 | ø150 | 700 | 1   |



DOVE PAN

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM002828 | ø140 | 350 | 1   |



**NEW**

DOVE STACKABLE MUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM001368 | 345 | 16  |



DOVE SAUCEPAN

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM002917 | ø150 | 700 | 1   |



DOVE PAN

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM002916 | ø140 | 350 | 1   |



DOVE TOOTHPICKS CONTAINER

| code        | mm  | pcs |
|-------------|-----|-----|
| 04ALM000008 | ø50 | 24  |



\* applies to selected products





LINE FLAT PLATE

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



LINE OVAL PLATTER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002793 | ø280 | 12  |
| 04ALM002142 | ø250 | 6   |



LINE DEEP PLATE

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002154 | ø250 | 12  |



LINE BOWL

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



LINE DISH

| code        | mm      | pcs |
|-------------|---------|-----|
| 04ALM002688 | 190x120 | 12  |



LINE RAMEKIN

| code        | mm  | pcs |
|-------------|-----|-----|
| 04ALM002196 | ø60 | 12  |



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





### LINE PEPPER SHAKER

| code        | pcs |
|-------------|-----|
| 04ALM002149 | 12  |

### LINE SALT SHAKER

| code        | pcs |
|-------------|-----|
| 04ALM002148 | 12  |



### LINE EGGS DISH

| code        | pcs |
|-------------|-----|
| 04ALM002172 | 24  |



### LINE SOUP BOWL

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM002785 | ø110 | 275 | 12  |

### LINE SAUCER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002178 | ø170 | 12  |



### LINE SUGAR BOWL WITH LID

| code        | mm   | ml  | pcs |
|-------------|------|-----|-----|
| 04ALM002177 | ø100 | 220 | 12  |



### LINE NAPKIN HOLDER

| code        | pcs |
|-------------|-----|
| 04ALM002792 | 6   |



### LINE ELEGANT ESPRESSO CUP

| code        | ml | pcs |
|-------------|----|-----|
| 04ALM002266 | 90 | 12  |

### LINE SAUCER

| code        | mm  | pcs |
|-------------|-----|-----|
| 04ALM002265 | 120 | 12  |



### LINE ELEGANT CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM002267 | 250 | 12  |

### LINE SAUCER

| code        | mm  | pcs |
|-------------|-----|-----|
| 04ALM002271 | 160 | 12  |



### LINE STACKABLE CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM002285 | 180 | 12  |
| 04ALM002559 | 80  | 12  |

### LINE SAUCER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM002284 | ø150 | 12  |
| 04ALM002558 | ø120 | 12  |



### LINE CREAMER

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM002787 | 230 | 12  |



### LINE MUG

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM003181 | 250 | 6   |



### LINE TEA POT

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

\* applies to selected products



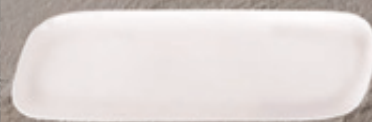
## PERSPECTIVE LINE

The universal Perspective collection in delicate cream colors is perfect for any celebration. Thanks to the original geometric shapes, the tableware has gained delicacy, and the dishes presented on it look even more appetizing. Complementary elements deserve attention – bowls, milk jugs and cups, which please the eye with their aesthetic design and functionality. Porcelain, thanks to a special recipe with the addition of alumina, is extremely durable and can be washed in a dishwasher and used in a microwave oven.



PERSPECTIVE FLAT PLATE

| code        | mm      | pcs |
|-------------|---------|-----|
| 04ALM000301 | 324x264 | 6   |
| 04ALM000303 | 276x222 | 6   |
| 04ALM000304 | 195x152 | 6   |



PERSPECTIVE OVAL PLATE

| code        | mm      | pcs |
|-------------|---------|-----|
| 04ALM000251 | 630x157 | 6   |
| 04ALM000309 | 317x153 | 6   |

**NEW**





PERSPECTIVE DIVIDED DIP TRAY

| code        | mm           | pcs |
|-------------|--------------|-----|
| 04ALM000274 | 147x95x(H)24 | 12  |



PERSPECTIVE DIP BOWL

| code        | mm           | pcs |
|-------------|--------------|-----|
| 04ALM000277 | 111x92x(H)33 | 6   |



PERSPECTIVE BOWL

| code        | mm            | ml  | pcs |
|-------------|---------------|-----|-----|
| 04ALM000269 | 210x165x(H)58 | 600 | 6   |
| 04ALM000270 | 170x135x(H)50 | 330 | 6   |



PERSPECTIVE SAUCE BOWL

| code        | mm          | ml | pcs |
|-------------|-------------|----|-----|
| 04ALM000256 | 62x62x(H)32 | 23 | 24  |



PERSPECTIVE SALT&PEPPER MULTI HOLE

| code        | mm          | pcs |
|-------------|-------------|-----|
| 04ALM000294 | 55x47x(H)66 | 12  |



PERSPECTIVE TEA POT

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM000264 | 420 | 6   |



PERSPECTIVE CREAMER

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM000266 | 215 | 12  |



PERSPECTIVE CAPPUCCINO CUP

| code        | ml  | pcs |
|-------------|-----|-----|
| 04ALM000278 | 260 | 6   |



PERSPECTIVE ESPRESSO CUP

| code        | ml | pcs |
|-------------|----|-----|
| 04ALM000290 | 80 | 6   |

PERSPECTIVE CAPPUCCINO SAUCER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000282 | ø180 | 6   |

PERSPECTIVE ESPRESSO SAUCER

| code        | mm   | pcs |
|-------------|------|-----|
| 04ALM000291 | ø140 | 6   |



## LUZERNE IVORY LINE

Luzerne has been developing porcelain production technology for over 70 years. We find its uniqueness both in non-standard design and patented technology. As the only manufacturer, Luzerne glazes porcelain by dipping rather than spraying, which results in exceptional hardness and durability.

The use of this process allows for a lifetime guarantee against tearing edges and a 5-year guarantee against enamel scratches.

Material: Fine China porcelain  
 Firing temperature: 800° and 1280°C  
 Heat resistance: 180°C  
 Warranty: lifetime edge chip,  
 5 years against glaze scratching



IVORY FLAT PLATE



| code   | mm         | pcs |
|--------|------------|-----|
| 797419 | ø305x(H)27 | 12  |
| 797426 | ø270x(H)25 | 24  |
| 797433 | ø235x(H)25 | 24  |
| 797440 | ø200x(H)20 | 36  |
| 797457 | ø165x(H)17 | 48  |



IVORY DEEP PLATE



| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 797464 | 720 | ø310x(H)58 | 12  |
| 797488 | 530 | ø260x(H)51 | 24  |
| 797860 | 330 | ø235x(H)48 | 24  |



IVORY KLOCHE FOR DEEP PLATE

| code   | mm         | pcs |
|--------|------------|-----|
| 797471 | ø220x(H)96 | 12  |





IVORY FLAT PLATE  
WITHOUT RIM



| code   | mm         | pcs |
|--------|------------|-----|
| 797891 | ø310x(H)35 | 12  |



IVORY DEEP PLATE  
WITHOUT RIM



| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 797921 | 985 | ø265x(H)44 | 24  |



IVORY WIDE RIM PLATE



| code   | mm         | pcs |
|--------|------------|-----|
| 793893 | ø320x(H)34 | 12  |
| 793909 | ø270x(H)29 | 24  |
| 793916 | ø195x(H)18 | 36  |



IVORY PASTA PLATE



| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 793923 | 350 | ø310x(H)59 | 12  |
| 793930 | 180 | ø265x(H)42 | 12  |



IVORY PIZZA PLATE



| code   | mm         | pcs |
|--------|------------|-----|
| 797495 | ø340x(H)16 | 12  |
| 797501 | ø320x(H)16 | 12  |



IVORY OVAL PLATTER



| code   | ml   | mm            | pcs |
|--------|------|---------------|-----|
| 797518 | 2170 | 450x345x(H)56 | 6   |
| 797525 | 1600 | 420x315x(H)46 | 6   |
| 797532 | 400  | 365x270x(H)31 | 6   |







**OUT LET**

IVORY SOUP BOWL WITH HANDLES

| code   | ml  | mm            | pcs |
|--------|-----|---------------|-----|
| 797839 | 265 | 120x100x(H)52 | 24  |



**OUT LET**

IVORY BOWL WITH LID

| code   | mm            | pcs |
|--------|---------------|-----|
| 793787 | 172x132x(H)55 | 12  |



**OUT LET**

IVORY SAUCEBOAT SAUCER

| code   | mm            | pcs |
|--------|---------------|-----|
| 797808 | 515x155x(H)18 | 24  |

IVORY SOUP BOWL SAUCER **OUT LET**

| code   | mm         | pcs |
|--------|------------|-----|
| 797570 | ø160x(H)20 | 48  |



**OUT LET**

IVORY MUG 340 ML

| code   | mm           | pcs |
|--------|--------------|-----|
| 797785 | 150x80x(H)95 | 36  |

IVORY SOUP BOWL LID **OUT LET**

| code   | mm        | pcs |
|--------|-----------|-----|
| 793794 | 120x(H)39 | 12  |



**OUT LET**

IVORY TEA POT

| code   | ml  | mm             | pcs |
|--------|-----|----------------|-----|
| 797716 | 740 | 170x100x(H)104 | 12  |



**OUT LET**

IVORY TEA POT WITH HANDLE 435 ML

| code   | mm            | pcs |
|--------|---------------|-----|
| 793725 | 160x140x(H)57 | 24  |



**OUT LET**

IVORY ELEGANT CUP

| code   | ml  | mm            | pcs |
|--------|-----|---------------|-----|
| 797877 | 290 | 125x100x(H)70 |     |



**OUT LET**

IVORY STACKABLE CUP

| code   | ml | mm          | pcs |
|--------|----|-------------|-----|
| 797631 | 75 | 80x65x(H)44 | 48  |

IVORY SAUCER **OUT LET**

| code   | mm         | pcs |
|--------|------------|-----|
| 797587 | ø150x(H)20 | 48  |

IVORY SAUCER **OUT LET**

| code   | mm         | pcs |
|--------|------------|-----|
| 797587 | ø150x(H)20 | 48  |
| 797648 | ø120x(H)18 | 48  |





## FINE DINE PERLA LINE

High-quality porcelain with strengthened glaze, with a warm shade of ivory. It has a characteristic embossing, which emphasizes the composition of a dish. The reinforced edges guarantee durability, which is confirmed by the 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

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







5  
PERLA FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774113 | ø300 | 6   |
| 774106 | ø270 | 12  |
| 774090 | ø240 | 12  |
| 774083 | ø200 | 12  |
| 774076 | ø160 | 12  |



PERLA DEEP PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774120 | ø230 | 12  |



PERLA OVAL DISH

| code   | mm      | pcs |
|--------|---------|-----|
| 774168 | 340x240 | 6   |
| 774151 | 290x200 | 6   |
| 774144 | 240x170 | 6   |
| 774137 | 210x140 | 6   |



PERLA BOWL

| code   | ml   | pcs |
|--------|------|-----|
| 774199 | 1230 | 6   |
| 774182 | 660  | 12  |
| 774175 | 350  | 12  |



PERLA SOUP BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 774205 | 300 | 12  |



PERLA SOUP TUREEN

| code   | ml   | pcs |
|--------|------|-----|
| 774267 | 3200 | 1   |



PERLA TEA POT

| code   | ml  | pcs |
|--------|-----|-----|
| 774250 | 600 | 6   |



PERLA MILK JUG

| code   | ml  | pcs |
|--------|-----|-----|
| 774243 | 150 | 6   |



PERLA CUP WITH SAUCER

| code   | ml  | pcs |
|--------|-----|-----|
| 774236 | 230 | 12  |
| 774229 | 90  | 12  |



PERLA SALT SHAKER

| code   | pcs |
|--------|-----|
| 774274 | 24  |



CREMA/PERLA NAPKIN HOLDER

| code   | pcs |
|--------|-----|
| 774311 | 12  |



PERLA DRESSING BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 774298 | 400 | 6   |

PERLA PEPPER SHAKER

| code   | pcs |
|--------|-----|
| 774281 | 24  |

PERLA SAUCER

| code   | mm  | pcs |
|--------|-----|-----|
| 774304 | 180 | 12  |



## FINE DINE CREMA LINE

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

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Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

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





VERIFIED PORCELAIN

Fine Dine

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CREMA FLAT PLATE

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

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CREMA RIMLESS PLATE

| code   | mm   | pcs          |
|--------|------|--------------|
| 770368 | ø300 | 12           |
| 770351 | ø270 | 12           |
| 774960 | ø250 | 6 <b>NEW</b> |
| 770344 | ø210 | 12           |
| 770337 | ø170 | 12           |

**NEW**

CREMA HIGH EDGE PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 789117 | ø290 | 6   |
| 789100 | ø190 | 12  |



CREMA DEEP PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 770610 | ø230 | 12  |



CREMA PASTA PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 770290 | ø300 | 6   |
| 770283 | ø260 | 6   |

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CREMA PRESENTATION PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 770375 | ø318 | 12  |



CREMA OVAL DISH

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



CREMA STACKABLE BOWL

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



CREMA BOWL

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



CREMA CONICAL BOWL

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



CREMA NAPKIN HOLDER

| code   | pcs |
|--------|-----|
| 774311 | 12  |

\* applies to selected products





CREMA SOUP TUREEN

| code   | ml   | pcs |
|--------|------|-----|
| 770764 | 3200 | 1   |



CREMA SOUP BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 770771 | 300 | 12  |



CREMA DRESSING BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 770276 | 400 | 6   |

CREMA SAUCER

| code   | mm   | pcs |
|--------|------|-----|
| 770788 | ø170 | 12  |

CREMA SAUCER

| code   | mm   | pcs |
|--------|------|-----|
| 770634 | ø200 | 12  |





CREMA TEA POT

| code   | ml  | pcs |
|--------|-----|-----|
| 770757 | 500 | 6   |



CREMA MILK JUG

| code   | ml  | pcs |
|--------|-----|-----|
| 770252 | 200 | 6   |



CREMA SUGAR BOWL WITH LID

| code   | mm   | pcs |
|--------|------|-----|
| 770832 | ø100 | 12  |



CREMA STACKABLE CUP

| code   | ml  | pcs |
|--------|-----|-----|
| 770733 | 230 | 12  |



CREMA STACKABLE CUP

| code   | ml | pcs |
|--------|----|-----|
| 770719 | 90 | 12  |



CREMA ELEGANT CUP WITH SAUCER

| code   | ml  | pcs |
|--------|-----|-----|
| 770382 | 230 | 12  |
| 770399 | 70  | 12  |

CREMA SAUCER **5**

| code   | pcs |
|--------|-----|
| 770740 | 12  |

CREMA SAUCER **5**

| code   | pcs |
|--------|-----|
| 770726 | 12  |



CREMA PARIS MUG

| code   | ml  | pcs |
|--------|-----|-----|
| 770412 | 275 | 12  |



CREMA STACKABLE MUG

| code   | ml  | pcs |
|--------|-----|-----|
| 770429 | 250 | 12  |



CREMA EGG CUP

| code   | mm        | pcs |
|--------|-----------|-----|
| 770825 | ø50x(H)45 | 24  |



CREMA SALT SHAKER

| code   | mm        | pcs |
|--------|-----------|-----|
| 770795 | ø50x(H)70 | 24  |



CREMA PEPPER SHAKER

| code   | mm        | pcs |
|--------|-----------|-----|
| 770801 | ø50x(H)70 | 24  |



CREMA TOOTHPICK HOLDER

| code   | mm        | pcs |
|--------|-----------|-----|
| 770818 | ø40x(H)50 | 24  |

\* applies to selected products



## FINE DINE PALAZZO LINE

Classic, white porcelain with a timeless design. Perfect for smart, palace-like interiors. The reinforced edges allow for granting a 5-year warranty against chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

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



### PALAZZO FLAT PLATE



| code   | mm   | pcs |
|--------|------|-----|
| 773604 | ø270 | 12  |
| 773598 | ø255 | 12  |



### PALAZZO BOWL



| code   | ml   | mm         | pcs |
|--------|------|------------|-----|
| 773697 | 1000 | ø230x(H)65 | 6   |
| 773680 | 450  | ø190x(H)60 | 12  |



\* applies to selected products



PALAZZO TEA POT



| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 773758 | 500 | 165x(H)130 | 6   |



PALAZZO SOUP BOWL



| code   | ml  | pcs |
|--------|-----|-----|
| 773710 | 250 | 12  |



PALAZZO CUP WITH SAUCER



| code   | mm     | ml   | pcs |
|--------|--------|------|-----|
| 773734 | cup    | 120  | 12  |
| 773727 | saucer | ø158 | 12  |



PALAZZO MILK JUG



| code   | ml  | mm        | pcs |
|--------|-----|-----------|-----|
| 773772 | 200 | 100x(H)90 | 6   |



PALAZZO SUGAR BOWL



| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 773765 | 250 | ø95x(H)115 | 6   |



PALAZZO PEPPER SHAKER



| code   | mm        | pcs |
|--------|-----------|-----|
| 773796 | ø55x(H)50 | 24  |

PALAZZO SALT SHAKER



| code   | mm        | pcs |
|--------|-----------|-----|
| 773789 | ø55x(H)50 | 24  |





## FINE DINE GOURMET LINE

The modern shape of this line forms a harmonious combination with bold, designer interiors and dishes of the 21st century. The classic white colour will emphasize the austerity of interiors and the form of the served dish. The 5-year warranty is a proof of the quality and durability of the Gourmet porcelain.

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

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



**5**  
GOURMET FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 773345 | ø170 | 12  |
| 773352 | ø210 | 12  |
| 773369 | ø250 | 12  |
| 773376 | ø270 | 12  |
| 773383 | ø300 | 6   |



GOURMET OVAL DISH

| code   | mm      | pcs |
|--------|---------|-----|
| 773406 | 240x190 | 6   |
| 773413 | 290x230 | 6   |
| 773420 | 340x270 | 6   |
| 773437 | 390x310 | 6   |



\* applies to selected products



GOURMET DEEP PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 773390 | ø220 | 12  |



GOURMET SOUP TUREEN

| code   | ml   | pcs |
|--------|------|-----|
| 773567 | 3200 | 1   |



GOURMET SOUP BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 773475 | 380 | 12  |



GOURMET DRESSING BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 773499 | 400 | 6   |

GOURMET SAUCER

| code   | mm   | pcs |
|--------|------|-----|
| 773482 | ø120 | 12  |

GOURMET SAUCER

| code   | mm      | pcs |
|--------|---------|-----|
| 773505 | 200x155 | 6   |



GOURMET BOWL

| code   | ml   | pcs |
|--------|------|-----|
| 773468 | 1000 | 6   |
| 773451 | 500  | 12  |
| 773444 | 250  | 12  |



GOURMET TEA POT

| code   | ml  | pcs |
|--------|-----|-----|
| 773536 | 600 | 6   |



GOURMET SUGAR BOWL

| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 773543 | 180 | ø100x(H)45 | 12  |



GOURMET STACKABLE CUP WITH SAUCER

| code   | ml  | pcs |
|--------|-----|-----|
| 773529 | 230 | 12  |
| 773512 | 90  | 12  |



GOURMET MILK JUG

| code   | ml  | pcs |
|--------|-----|-----|
| 773550 | 150 | 6   |



## FINE DINE CLASSIC LINE

The unique edge shape of the Classic porcelain will work well both in classical interiors and in modern restaurants. The snow-white colour will highlight the artistic merits on a daily basis. The Classic porcelain has a 5-year warranty against edge chipping in flat elements.

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

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



**5**  
CLASSIC FLAT PLATE



| code   | mm   | pcs |
|--------|------|-----|
| 773833 | ø280 | 6   |



CLASSIC BOWL



| code   | ml  | pcs |
|--------|-----|-----|
| 773949 | 550 | 12  |
| 773932 | 360 | 12  |



CLASSIC PEPPER SHAKER



| code   | pcs |
|--------|-----|
| 774069 | 24  |



CLASSIC SALT SHAKER



| code   | pcs |
|--------|-----|
| 774052 | 24  |



CLASSIC SUGAR BOWL



| code   | ml  | pcs |
|--------|-----|-----|
| 774045 | 300 | 12  |



CLASSIC MILK JUG



| code   | ml  | pcs |
|--------|-----|-----|
| 774038 | 240 | 6   |



CLASSIC CUP WITH SAUCER



| code   | ml  | pcs |
|--------|-----|-----|
| 774007 | 220 | 12  |
| 773994 | 90  | 12  |



CLASSIC TEA POT



| code   | ml  | pcs |
|--------|-----|-----|
| 774014 | 475 | 6   |



CLASSIC COFFEE POT



| code   | ml   | pcs |
|--------|------|-----|
| 774021 | 1220 | 6   |

\* applies to selected products





CLASSIC OVAL DISH

OUT  
LET

| code   | mm      | pcs |
|--------|---------|-----|
| 773895 | 310x240 | 6   |
| 773888 | 290x220 | 6   |



CLASSIC SAUCER

OUT  
LET

| code   | mm   | pcs |
|--------|------|-----|
| 773925 | ø180 | 12  |



CLASSIC DRESSIG BOWL

OUT  
LET

| code   | ml  | pcs |
|--------|-----|-----|
| 773963 | 100 | 6   |

CLASSIC SAUCER

OUT  
LET

| code   | mm   | pcs |
|--------|------|-----|
| 773970 | ø160 | 6   |





## FINE DINE BIANCO LINE

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

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

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





**5**  
BIANCO FLAT PLATE

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



**5**  
BIANCO RIMLESS PLATE

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



**NEW**

BIANCO HIGH EDGE PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 789131 | ø290 | 6   |
| 789124 | ø190 | 12  |



BIANCO PASTA PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 799413 | ø300 | 6   |
| 799406 | ø260 | 6   |



BIANCO OVAL DISH

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



**5**  
BIANCO WIDE RIM FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774366 | ø310 | 6   |



BIANCO WIDE RIM DEEP PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 774373 | ø270 | 6   |



BIANCO DEEP PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 799420 | ø230 | 12  |



BIANCO SLANTED BOWL

| code   | ml  | mm   | pcs |
|--------|-----|------|-----|
| 770153 | 300 | ø180 | 12  |



BIANCO BOWL

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



BIANCO STACKABLE BOWL

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



**OUT  
LET**

BIANCO SQUARE FLAT PLATE

| code   | mm      | pcs |
|--------|---------|-----|
| 770078 | 260x260 | 6   |
| 770061 | 240x240 | 6   |
| 770054 | 210x210 | 12  |





BIANCO SQUARE BOWL

OUT  
LET

| code   | mm      | pcs |
|--------|---------|-----|
| 770047 | 150x150 | 12  |



BIANCO BAKING OVAL DISH

OUT  
LET

| code   | ml  | mm      | pcs |
|--------|-----|---------|-----|
| 770221 | 750 | 240x150 | 6   |



BIANCO BAKING ROUND DISH

OUT  
LET

| code   | mm         | pcs |
|--------|------------|-----|
| 770214 | ø131x(H)70 | 12  |



BIANCO SOUP TUREEN

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



BIANCO DRESSING BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 799185 | 400 | 12  |

BIANCO SAUCER

| code   | mm   | pcs |
|--------|------|-----|
| 799192 | ø200 | 12  |



BIANCO SOUP BOWL

| code   | ml  | pcs |
|--------|-----|-----|
| 799383 | 300 | 12  |

BIANCO SAUCER

| code   | mm   | pcs |
|--------|------|-----|
| 799390 | ø170 | 12  |



BIANCO TEA POT

| code   | ml  | pcs |
|--------|-----|-----|
| 799314 | 500 | 6   |



BIANCO ELEGANT CUP WITH SAUCER

| code   | ml  | pcs |
|--------|-----|-----|
| 770160 | 230 | 12  |
| 770177 | 70  | 12  |



BIANCO STACKABLE CUP WITH SAUCER

| code   | ml  | pcs |
|--------|-----|-----|
| 799352 | 230 | 12  |
| 799376 | 90  | 12  |



BIANCO MILK JUG

| code   | ml  | pcs |
|--------|-----|-----|
| 774342 | 165 | 6   |
| 799321 | 100 | 6   |



BIANCO PARIS MUG

| code   | ml  | pcs |
|--------|-----|-----|
| 770184 | 275 | 12  |



BIANCO STACKABLE MUG

| code   | ml  | pcs |
|--------|-----|-----|
| 770245 | 250 | 12  |



BIANCO SUGAR BOWL

| code   | mm         | pcs |
|--------|------------|-----|
| 799338 | ø100x(H)85 | 24  |



BIANCO NAPKIN HOLDER

| kod    | mm           | pcs |
|--------|--------------|-----|
| 799239 | 115x60x(H)70 | 24  |



BIANCO VASE

| kod    | mm         | pcs |
|--------|------------|-----|
| 799260 | ø65x(H)125 | 12  |



BIANCO SALT SHAKER

| kod    | mm        | pcs |
|--------|-----------|-----|
| 799215 | ø50x(H)70 | 24  |



BIANCO EGG CUP

| kod    | mm        | pcs |
|--------|-----------|-----|
| 799253 | ø50x(H)45 | 24  |



BIANCO TOOTHPICK HOLDER

| kod    | ml        | pcs |
|--------|-----------|-----|
| 799246 | ø40x(H)50 | 24  |

BIANCO PEPPER SHAKER

| kod    | mm        | pcs |
|--------|-----------|-----|
| 799222 | ø50x(H)70 | 24  |



## ZENIX INTENSITY LINE

The Zenix tableware is a sophisticated combination of classic elegance with advanced technology. Made of extremely durable mineral material, it is characterized by a beautiful cream color. Zenix is up to 3 times more resistant to shocks and chipping compared to traditional porcelain. It has high scratch resistance. The surface of the tableware remains perfectly smooth even after 2000 washing cycles in gastronomic dishwashers. Selected products have been manufactured with care for weight control. Ceramic knives should not be used.

Zenix mineral material  
Heat resistance: 180°C  
Warranty: 10-years warranty for edge chipping



INTENSITY FLAT PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| G4395 | ø310x(H)19 | 6   |
| P3962 | ø275x(H)23 | 6   |
| P3964 | ø255x(H)19 | 6   |
| H7496 | ø240x(H)20 | 6   |
| G4391 | ø205x(H)18 | 6   |
| G4394 | ø160x(H)17 | 6   |



INTENSITY STEAK PLATE



| kod   | mm            | pcs |
|-------|---------------|-----|
| G9144 | 300x260x(H)30 | 6   |



INTENSITY PIZZA PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| H3079 | ø320x(H)17 | 6   |



INTENSITY DEEP PLATE



| code  | ml   | mm         | pcs |
|-------|------|------------|-----|
| L6769 | 1200 | ø260x(H)37 | 6   |
| G4396 | 350  | ø220x(H)37 | 6   |



INTENSITY RISOTTO PLATE



| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| G9822 | 450 | ø290x(H)58 | 6   |



INTENSITY PASTA PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| G4399 | ø285x(H)45 | 6   |



INTENSITY OVAL PLATTER



| code  | mm            | pcs |
|-------|---------------|-----|
| L8469 | 342x241x(H)20 | 6   |



INTENSITY BOWL



| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| L7027 | 130 | ø285x(H)68 | 6   |



INTENSITY BOWL



| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| H4481 | 160 | ø160x(H)46 | 6   |



SEASON'S BAR BOWL



| code  | ml  | mm          | pcs |
|-------|-----|-------------|-----|
| H4444 | 180 | ø225x(H)107 | 6   |
| H3427 | 120 | ø200x(H)99  | 6   |



INTENSITY STACKABLE MUG



| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| J6993 | 290 | ø79x(H)90 | 6   |

INTENSITY SAUCER



| code  | mm         | pcs |
|-------|------------|-----|
| L2437 | ø160x(H)20 | 6   |



INTENSITY CUP



| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| H9982 | 190 | ø78x(H)58 | 6   |



INTENSITY CUP



| code  | ml | mm        | pcs |
|-------|----|-----------|-----|
| J6992 | 90 | ø56x(H)60 | 6   |



INTENSITY CUP



| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| L2427 | 220 | ø77x(H)74 | 6   |

INTENSITY SAUCER



| code  | mm         | pcs |
|-------|------------|-----|
| H9984 | ø140x(H)18 | 6   |

INTENSITY SAUCER



| code  | mm         | pcs |
|-------|------------|-----|
| J7429 | ø115x(H)15 | 6   |







## SPECIALE PIZZA PLATES

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



SPECIALE PIZZA PLATE, WHITE

| code   | mm   |
|--------|------|
| 774847 | ø330 |
| 774830 | ø280 |



SPECIALE PIZZA PLATE, DECORATED

| code   | mm   |
|--------|------|
| 774892 | ø330 |



SPECIALE PIZZA PLATE, GRANITE

| code   | mm   |
|--------|------|
| 774885 | ø330 |



SPECIALE PIZZA PLATE, YELLOW

| code   | mm   |
|--------|------|
| 774861 | ø330 |



SPECIALE PIZZA PLATE, GREY

| code   | mm   |
|--------|------|
| 774854 | ø330 |



SPECIALE PIZZA PLATE, ORANGE

| code   | mm   |
|--------|------|
| 774878 | ø330 |



## Saturnia

Le porcellane da tavola

Origini e Cultura del Made in Italy



**NEW**



SPECIALE BAROCCO PIZZA PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 779507 | ø310 | 6   |



BAROCCO FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 779514 | ø260 | 12  |
| 779521 | ø210 | 12  |



SPECIALE CAPRI PIZZA PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 779538 | ø330 | 6   |
| 779545 | ø310 | 6   |



CAPRI FLAT PLATE

| code   | mm   | pcs |
|--------|------|-----|
| 779552 | ø260 | 12  |
| 779569 | ø210 | 12  |

## Saturnia

Le porcellane da tavola

Origini e Cultura del Made in Italy



**NEW**




**HIGH  
RESISTANCE**  
 OPAL GLASS

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



**PERFECTLY  
STACKABLE**

Possibility to stack selected products.



**CONTROLLED  
WEIGHT**

Selected products have undergone weight control.



**PROFESSIONAL  
2000 CYCLES**

Perfect quality even after 2000 washes in selected gastronomic dishwashers.



**HIGH SHOCK  
RESISTANCE**

Resistant to shocks and mechanical impacts.



**MICROWAVE  
SAFE**

Can be used in microwave ovens,



**THERMAL SHOCK  
RESISTANT**

Thermal resistance fluctuating up to 130°C.



**100%  
RECYCLABLE**

Completely recyclable.



**PERFECTLY  
NON-POROUS**

0% porosity guarantees protection against the growth of bacteria.

STACKABLE

WASH

MICRO

HIGH  
RESISTANCE  
OPAL GLASS

ARCOROC

PORCELAIN

## RESTAURANT LINE



RESTAURANT FLAT PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| P3972 | ø252x(H)25 | 6   |
| 22522 | ø235x(H)26 | 6   |
| 29337 | ø225x(H)22 | 6   |
| 22530 | ø195x(H)22 | 6   |



RESTAURANT DEEP PLATE



| code  | mm         | pcs |
|-------|------------|-----|
| 22514 | ø225x(H)35 | 6   |



RESTAURANT OVAL PLATTER



| code  | mm            | pcs |
|-------|---------------|-----|
| P3970 | 320x230x(H)21 | 6   |



RESTAURANT BOWL

| code  | mm         | pcs |
|-------|------------|-----|
| 50061 | ø160x(H)51 | 6   |



RESTAURANT STACKABLE BOWL



| code  | ml   | mm         | pcs |
|-------|------|------------|-----|
| 43315 | 2050 | ø170x(H)78 | 6   |
| 43317 | 480  | ø140x(H)52 | 6   |



RESTAURANT BOWL



| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| 25293 | 275 | ø160x(H)37 | 6   |
| 25285 | 110 | ø120x(H)26 | 6   |



RESTAURANT DISH



| code  | ml  | mm           | pcs |
|-------|-----|--------------|-----|
| 27474 | 200 | 115x85x(H)36 | 6   |



RESTAURANT SOUP BOWL

| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| 28891 | 310 | ø102x(H)58 | 6   |



RESTAURANT SAUCER



| code  | mm   | pcs |
|-------|------|-----|
| 22720 | ø140 | 6   |



RESTAURANT SAUCER

| code  | mm   | pcs |
|-------|------|-----|
| 22712 | ø153 | 6   |



RESTAURANT MUG

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





## TRIANON LINE



### TRIANON FLAT PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| D6871 | ø310x(H)25 | 4   |
| N8244 | ø273x(H)25 | 6   |
| D6890 | ø245x(H)24 | 6   |
| D6887 | ø195x(H)16 | 6   |
| D6886 | ø155x(H)13 | 6   |



### TRIANON DEEP PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| D6889 | ø225x(H)35 | 6   |



### TRIANON OVAL PLATTER

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





TRIANON DISH

| code  | mm            | pcs |
|-------|---------------|-----|
| D6885 | 220x140x(H)28 | 6   |



TRIANON SOUP BOWL

| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| D6879 | 300 | ø98x(H)59 | 4   |



TRIANON BOWL

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



TRIANON BOWL

| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| D6883 | 565 | ø160x(H)52 | 8   |



TRIANON BOWL

| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| D6878 | 460 | ø132x(H)71 | 6   |



TRIANON MUG

| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| D6880 | 290 | ø82x(H)90 | 6   |



TRIANON CUP

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



# EVERYDAY / EVOLUTION LINE



EVERYDAY FLAT PLATE

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



EVERYDAY DEEP PLATE

| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| G0563 | 650 | ø225x(H)30 | 6   |



EVERYDAY BOWL

| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| H4122 | 330 | ø120x(H)53 | 6   |



EVOLUTION FLAT PLATE

OUT LET

| code  | mm         | pcs |
|-------|------------|-----|
| E6961 | ø270x(H)22 | 6   |
| E6981 | ø240x(H)22 | 6   |
| E6983 | ø195x(H)17 | 6   |

NEW



EVOLUTION BUFFET BOWL

OUT LET

| code  | ml   | mm         | pcs |
|-------|------|------------|-----|
| N9398 | 4000 | ø300x(H)69 | 6   |
| N9399 | 2800 | ø260x(H)69 | 6   |
| N9400 | 2000 | ø220x(H)69 | 6   |
| N9401 | 1300 | ø190x(H)69 | 6   |



EVOLUTION BOWL

| code  | ml  | mm         | pcs |
|-------|-----|------------|-----|
| 63379 | 480 | ø165x(H)45 | 8   |



EVOLUTION MUG

| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| 63391 | 300 | ø79x(H)93 | 6   |



BOCK MUG

| code  | ml  | mm        | pcs |
|-------|-----|-----------|-----|
| E7104 | 250 | ø68x(H)89 | 6   |

## CADIX LINE



CADIX FLAT PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| D7380 | ø275x(H)25 | 6   |
| H4132 | ø250x(H)24 | 6   |
| H4129 | ø196x(H)17 | 6   |



CADIX DEEP PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| J6691 | ø238x(H)39 | 6   |
| H4130 | ø226x(H)34 | 6   |



CADIX BOWL

| code  | ml   | mm         | pcs |
|-------|------|------------|-----|
| P4164 | 2700 | ø240x(H)99 | 6   |
| D7499 | 570  | ø160x(H)61 | 6   |
| 37789 | 330  | ø120x(H)53 | 6   |



CADIX SAUCER

| code  | ml  | mm   | pcs |
|-------|-----|------|-----|
| 37784 | 220 | ø140 | 6   |





# EBRO LINE

Thanks to the special composition of minerals, the Ebro collection is light, resistant to chipping, cracks and scratches. The glass surface is very hygienic because it is not porous and therefore does not absorb odors and flavors, and the toughening process guarantees its extreme resistance and a long service life.



**NEW**



EBRO FLAT PLATE



| code   | mm   | pcs |
|--------|------|-----|
| 735114 | ø318 | 6   |
| 735077 | ø260 | 6   |



EBRO DEEP PLATE



| code   | mm         | pcs |
|--------|------------|-----|
| 735053 | ø320x(H)49 | 6   |
| 735138 | ø235x(H)37 | 6   |



EBRO OVAL DISH



| code   | mm      | pcs |
|--------|---------|-----|
| 735107 | 350x268 | 6   |
| 735091 | 228x154 | 6   |



EBRO BOWL



| code   | mm         | pcs |
|--------|------------|-----|
| 735121 | ø230x(H)98 | 6   |



EBRO BOWL



| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 735039 | ø136x(H)70 | 510 | 6   |
| 735084 | ø124       | 345 | 6   |

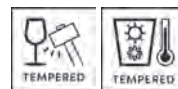


EBRO CUP WITH SAUCER  
- SET OF 6 PCS



| code   | mm   | ml  | pcs |
|--------|------|-----|-----|
| 735046 | ø155 | 250 | 1   |





# TOLEDO LINE

Tableware made of white tempered glass that is shock and impact resistant. The Toledo collection, due to its simple form, pure white, quality and low price, is popular among individual users and professional gastronomy.



TOLEDO FLAT PLATE



| code   | mm   | pcs |
|--------|------|-----|
| 775882 | ø200 | 6   |



TOLEDO DEEP PLATE



| code   | mm   | pcs |
|--------|------|-----|
| 775875 | ø240 | 6   |



TOLEDO OVAL PLATE



| code   | mm      | pcs |
|--------|---------|-----|
| 775905 | 300x220 | 6   |
| 775912 | 228x154 | 6   |



TOLEDO BOWL



| code   | mm         | pcs |
|--------|------------|-----|
| 775936 | ø190x(H)80 | 6   |
| 775943 | ø230x(H)90 | 3   |



TOLEDO SOUP BOWL



| code   | mm         | pcs |
|--------|------------|-----|
| 775950 | ø110x(H)50 | 3   |



TOLEDO SOUP BOWL



| code   | mm         | pcs |
|--------|------------|-----|
| 775967 | ø125x(H)80 | 6   |



TOLEDO SAUCER



| code   | mm           | pcs |
|--------|--------------|-----|
| 775974 | ø130x(H)18   | 6   |
| 775981 | ø145x(H)17,5 | 6   |



TOLEDO CUP WITH SAUCER  
- SET OF 6 PCS

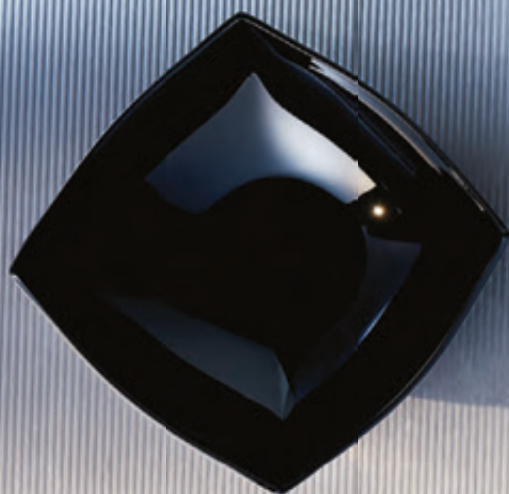


| code   | mm   | ml  | pcs |
|--------|------|-----|-----|
| 735022 | ø146 | 220 | 6   |





# DÉLICE LINE



OUT LET

DELICE BLANC FLAT SQUARE PLATE

| code  | colour | mm            | pcs |
|-------|--------|---------------|-----|
| P3954 | white  | 269x269x(H)29 | 6   |
| C9871 | black  | 269x269x(H)29 | 6   |



OUT LET

DELICE BLANC FLAT SQUARE PLATE

| code  | colour | mm            | pcs |
|-------|--------|---------------|-----|
| C9866 | white  | 190x190x(H)23 | 6   |
| C9867 | black  | 190x190x(H)23 | 6   |



OUT LET

DELICE BLANC PLATTER

| code  | colour | mm            | pcs |
|-------|--------|---------------|-----|
| E7836 | white  | 350x260x(H)23 | 6   |
| E7837 | black  | 350x260x(H)23 | 6   |



OUT LET

DELICE BLANC DEEP PLATE

| code  | colour | mm            | pcs |
|-------|--------|---------------|-----|
| C9852 | white  | 200x200x(H)55 | 6   |
| C9850 | black  | 200x200x(H)55 | 6   |



OUT LET

DELICE BLANC BOWL

| code  | colour | mm         | pcs |
|-------|--------|------------|-----|
| C9857 | black  | ø238x(H)80 | 6   |

SWEET LINE/FRIEND'S TIME LINE



SWEET LINE PASTA PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| L2805 | ø280x(H)45 | 6   |



FRIEND'S TIME PIZZA PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| C8016 | ø321x(H)24 | 6   |



FRIEND'S TIME STEAK PLATE

| code  | mm            | pcs |
|-------|---------------|-----|
| J4651 | 300x260x(H)30 | 6   |



FRIEND'S TIME PASTA PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| P1138 | ø285x(H)45 | 6   |



FRIEND'S TIME PIZZA PLATE

| code  | mm         | pcs |
|-------|------------|-----|
| P1139 | ø321x(H)24 | 6   |



FRIEND'S TIME STEAK PLATE

| code  | mm            | pcs |
|-------|---------------|-----|
| P1140 | 300x260x(H)30 | 6   |







# WOODEN BOARDS

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

TRAMONTINA



Cosy & Trendy  
Stylish cocooning products

ACACIA SERVING BOARD

| code    | mm            | pcs |
|---------|---------------|-----|
| 9217096 | 330x220x(H)15 | 1   |



TEAK WOOD CHURRASCO BOARD

| code     | mm      | pcs |
|----------|---------|-----|
| 13333352 | 490x280 | 1   |
| 13332352 | 400x240 | 1   |



Cosy & Trendy  
Stylish cocooning products

ACACIA SERVING BOARD

| code   | mm            | pcs |
|--------|---------------|-----|
| 462618 | 460x268x(H)18 | 1   |



Cosy & Trendy  
Stylish cocooning products

GAMBIA SERVING BOARD

| code    | mm            | pcs |
|---------|---------------|-----|
| 3849593 | 380x300x(H)15 | 1   |



WOODEN SQUARE TRAY WITH HANDLE

| code   | mm            | pcs |
|--------|---------------|-----|
| 772980 | 374x250x(H)15 | 6   |



WOODEN OVAL TRAY

| code   | mm            | pcs |
|--------|---------------|-----|
| 772997 | 298x197x(H)25 | 6   |



WOODEN RECTANGULAR TRAY WITH HANDLE

| code   | mm            | pcs |
|--------|---------------|-----|
| 773000 | 507x180x(H)15 | 6   |
| 773017 | 420x155x(H)15 | 6   |
| 773024 | 362x135x(H)15 | 6   |

Q  
AUTHENTIC



## SERVING BOARD

An original way to serve. Lined with parchment, perfect for serving burgers and steaks.

| code   | mm            | pcs |
|--------|---------------|-----|
| 566251 | 400x150x(H)30 | 1   |
| 566244 | 300x200x(H)30 | 1   |



## THE CAST IRON COOKWARE LAVA

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

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





CAST IRON MINI  
CASSEROLE, BLUE

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

CAST IRON FRYING PAN,  
INTEGRAL WITH METAL  
HANDLES, BLUE

| code   | mm            | ml  |
|--------|---------------|-----|
| 832066 | 170x345x(H)46 | 400 |



CAST IRON MINI  
CASSEROLE, GREEN

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

CAST IRON FRYING PAN,  
INTEGRAL WITH METAL  
HANDLES, GREEN

| code   | mm            | ml  |
|--------|---------------|-----|
| 832110 | 170x345x(H)46 | 400 |



CAST IRON MINI  
CASSEROLE, ORANGE

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

CAST IRON FRYING PAN,  
INTEGRAL WITH METAL  
HANDLES, ORANGE

| code   | mm            | ml  |
|--------|---------------|-----|
| 832165 | 170x345x(H)46 | 400 |



CAST IRON MINI  
CASSEROLE, RED

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

CAST IRON FRYING PAN,  
INTEGRAL WITH METAL  
HANDLES, RED

| code   | mm            | ml  |
|--------|---------------|-----|
| 832233 | 170x345x(H)46 | 400 |

WOODEN PLATTER  
WITH MAGNETIC FEATURE

| code   | mm         |
|--------|------------|
| 832240 | ø180x(H)10 |
| 832271 | ø140       |





## CAST IRON POTS

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



CAST IRON DISH WITH A WOODEN BASE

| code    | mm   | pcs |
|---------|------|-----|
| 5112637 | ø155 | 1   |



CAST IRON PAN WITH A WOODEN BASE

| code  | mm   | pcs |
|-------|------|-----|
| HE912 | ø220 | 1   |



CAST IRON PAN WITH A WOODEN BASE

| code    | mm   | pcs |
|---------|------|-----|
| 1495207 | ø135 | 1   |



CAST IRON SOUP DISH WITH A WOODEN BASE

| code    | mm            | pcs |
|---------|---------------|-----|
| 2427747 | 135x105x(H)80 | 1   |



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

| code   | mm            | ml   |
|--------|---------------|------|
| 832257 | 300x396x(H)62 | 2290 |



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

| code   | mm            | ml  |
|--------|---------------|-----|
| 832264 | 280x395x(H)33 | 180 |



FRENCH FRIES BASKET, BLACK

| code      | mm            |
|-----------|---------------|
| 201710464 | 120x100x(H)85 |



ROUND FRENCH FRIES BASKET, BLACK

| code      | mm       |
|-----------|----------|
| 201710769 | 83x(H)80 |



ROUND FRENCH FRIES BASKET, COPPER

| code     | mm       |
|----------|----------|
| 20178286 | 95x(H)75 |



CERAMIC MUG FOR FRIES

| code    | mm        | pcs |
|---------|-----------|-----|
| 9428110 | 103x(H)97 | 12  |



DISH FOR APPETIZERS, SET OF 6 PCS

| code    | mm          | pcs |
|---------|-------------|-----|
| 7102060 | 60-80x(H)50 | 1   |



DISH FOR APPETIZERS, SET OF 6 PCS

| code    | mm    | pcs |
|---------|-------|-----|
| 7102088 | 70-88 | 1   |



Luigi Bormioli  
ITALY



OUT  
LET

DOUBLE WALL DISH FOR APPETIZERS, SET OF 2 PCS

| code   | mm        | ml  | pcs |
|--------|-----------|-----|-----|
| 777640 | 111x(H)45 | 250 | 2   |









LITTLE CHEF MELAMINE MINI ROUND SAUCEPAN

| code   | mm            | pcs |
|--------|---------------|-----|
| 564509 | 162x121x(H)30 | 6   |



LITTLE CHEF MELAMINE MINI RECTANGULAR GRIDDLE PAN

| code   | mm            |
|--------|---------------|
| 564516 | 320x162x(H)20 |



564523

LITTLE CHEF MELAMINE MINI ROUND PAN

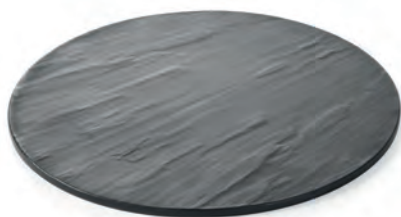
| code   | mm            | pcs |
|--------|---------------|-----|
| 564530 | 189x147x(H)37 | 6   |
| 564523 | 150x115x(H)37 | 6   |



564554

LITTLE CHEF MELAMINE MINI OVAL PAN

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



PLATEAU WITH SLATE APPEARANCE - ROUND



| code   | mm        |
|--------|-----------|
| 561416 | ø430x(H)7 |



PLATEAU WITH SLATE APPEARANCE - ROUND WITH HANDLE



| code   | mm            |
|--------|---------------|
| 561355 | 424x300x(H)15 |



PLATEAU WITH OAK WOOD APPEARANCE - ROUND WITH HANDLE

| code   | mm            |
|--------|---------------|
| 561300 | 424x300x(H)15 |



PLATEAU WITH OAK WOOD APPEARANCE - RECTANGULAR WITH HANDLE

| code   | mm            |
|--------|---------------|
| 561317 | 530x200x(H)15 |



## PEPPER AND SALT MILLS

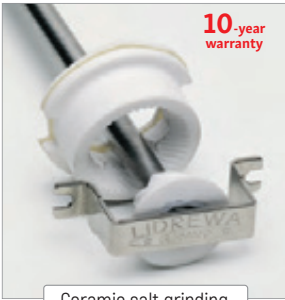
A unique product for the precise grinding of spices.

Clasp and rod made of stainless steel.

Top nut with deep thread and HELICOIL insert.

The insert of the nut prevents accidental change of position. Made in Germany.





10-year  
warranty

Ceramic salt grinding  
mechanism



Lifetime  
warranty

Stainless steel pepper  
grinding mechanism



#### ACRYLIC PEPPER MILL

| code   | mm     | colour      |
|--------|--------|-------------|
| 469316 | (H)140 | transparent |
| 469323 | (H)180 | transparent |
| 469330 | (H)210 | transparent |

#### ACRYLIC SALT MILL

| code   | mm     | colour      |
|--------|--------|-------------|
| 469347 | (H)140 | transparent |
| 469354 | (H)180 | transparent |
| 469361 | (H)210 | transparent |



#### WOODEN PEPPER MILL

| code   | mm     | colour  |
|--------|--------|---------|
| 469156 | (H)180 | natural |
| 469163 | (H)210 | natural |
| 469187 | (H)300 | natural |
| 469194 | (H)400 | natural |

#### WOODEN SALT MILL

| code   | mm     | colour  |
|--------|--------|---------|
| 469217 | (H)180 | natural |
| 469224 | (H)210 | natural |
| 469248 | (H)300 | natural |



#### WOODEN PEPPER MILL

| code   | mm     | colour       |
|--------|--------|--------------|
| 469286 | (H)180 | white, gloss |
| 469262 | (H)180 | black, gloss |
| 469132 | (H)300 | black, gloss |
| 469149 | (H)400 | black, gloss |

#### WOODEN SALT MILL

| code   | mm     | colour       |
|--------|--------|--------------|
| 469293 | (H)180 | white, gloss |
| 469279 | (H)180 | black, gloss |



#### WOODEN PEPPER MILL

| code   | mm     | colour |
|--------|--------|--------|
| 469019 | (H)180 | brown  |
| 469026 | (H)210 | brown  |
| 469040 | (H)300 | brown  |
| 469064 | (H)400 | brown  |

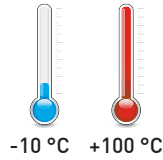
#### WOODEN SALT MILL

| code   | mm     | colour |
|--------|--------|--------|
| 469095 | (H)180 | brown  |
| 469101 | (H)210 | brown  |
| 469125 | (H)300 | brown  |





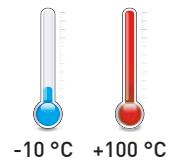
TRAYS

**NEW**

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

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

| code        | mm   |
|-------------|------|
| PH558516000 | ø320 |
| PH558526000 | ø360 |
| PH558536000 | ø420 |

**NEW**

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

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

| code      | shape     | mm      |
|-----------|-----------|---------|
| MY4361E73 | rectangle | 430x610 |
| MY3753E73 | rectangle | 370x530 |
| MY3646E73 | rectangle | 360x460 |
| MY3343E73 | rectangle | 330x430 |
| MY3253E73 | rectangle | 325x530 |
| MY3800E73 | round     | ø380    |
| MY2129E73 | oval      | 210x290 |
| MY2026E73 | oval      | 200x265 |



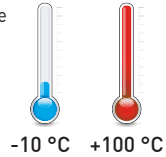
mahogany

wood light

oak

wood dark

wood graphite



### CAPRI SERVING TRAY

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

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



roltex® 



### LAMINATED WENGE TRAY

- Stylish and extremely scratch-resistant trays made of resin material, coated with a special scratch-resistant coating.
- Thermal resistance up to 100°C.
- Easy to keep clean.
- The possibility of personalization.
- Possibility of printing the entire surface.
- Available in a non-slip version.



| code         | colour | mm      |
|--------------|--------|---------|
| R002070      | wenge  | 530x325 |
| R006070      | wenge  | 375x265 |
| LS5100140070 | wenge  | Ø450    |



## MONTANA TRAYS

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



MONTANA NON-SLIP SURFACE TRAY, WALNUT

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



MONTANA OVAL, NON-SLIP SURFACE TRAY, WALNUT

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



**NEW**

MONTANA SERVING TRAY, SMOOTH, WALNUT

| code   | mm      | pcs |
|--------|---------|-----|
| 507230 | 325x530 | 24  |



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

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



MONTANA ROUND, NON-SLIP SURFACE TRAY, WALNUT

| code   | mm   | pcs |
|--------|------|-----|
| 507865 | ø380 | 24  |

## NEVADA TRAYS

High-quality polyester trays are made of a solid mat of long glass fibers, additionally reinforced for high resistance to impacts and scratches. The dyed isophthalene polyester resin has excellent resistance to chemicals and UV radiation.

Can be washed in a dishwasher at any frequency.

The distance that is created between the stacked trays facilitates air circulation.



NEVADA FLAT SURFACE TRAY WITH FLAT EDGE, GRANITE

| code   | mm               | pcs |
|--------|------------------|-----|
| 876510 | 530x370          | 18  |
| 876619 | GN 1/1 - 530x325 | 18  |
| 876527 | 460x360          | 18  |
| 876602 | GN 1/2 - 325x265 | 18  |



NEVADA STANDARD FLAT SURFACE TRAY, GRANITE

| code   | mm               | pcs |
|--------|------------------|-----|
| 876640 | GN 1/1 - 530x325 | 12  |



## CUSTOMIZATION

Method of preparing materials for printing:

- texts should be converted into curves
- photo materials should be at 304 dpi
- file formats: ai, eps, pdf, tiff, jpg

Choose a tray and send us your logotype



View the project in electronic version and order the design



Production time: 6 weeks



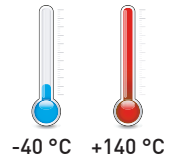
Pick up the order







**NEW**



### VERSA POLYESTER TRAY, GRANITE

- Polyester trays are made of a solid, reinforced mat made of long glass fibers, additionally reinforced for high impact resistance.
- Granite colored isophthalic-polyester resin with high chemical and UV resistance.
- Operating temperature range from -40°C to +140°C.
- Trays adapted for intensive use – the smooth surface of the trays

is easy to clean, the possibility of frequent washing in the dishwasher as needed.

- Reinforced polyester corners protect the edges against impacts.
- When stacked, they allow airflow for quick drying and ideal storage conditions.

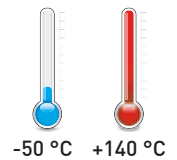
### VERSA POLYESTER TRAY, SMOOTH WITH FLAT RIM, GRANITE

| code      | mm      |
|-----------|---------|
| VE3253A29 | 325x530 |

### VERSA POLYESTER TRAY, SMOOTH WITH HIGH RIM, GRANITE

| code      | mm      |
|-----------|---------|
| VE3646A29 | 360x460 |

**roltex**®



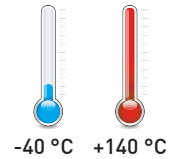
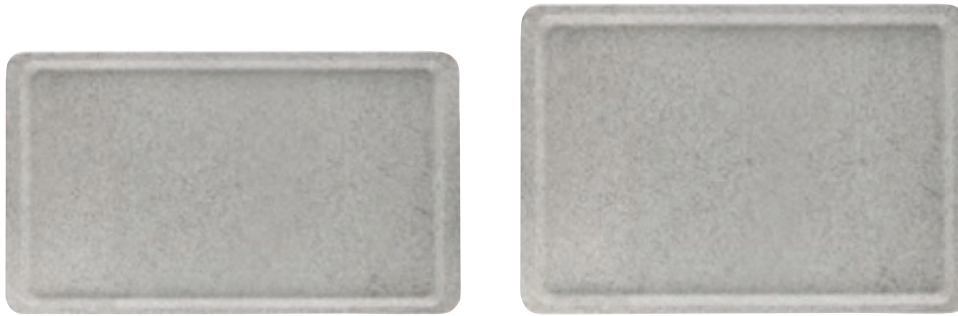
### POLYESTER TRAY, GREY

- Very durable trays, resistant to temperature changes and frequent washing in gastronomic dishwashers. The smooth surface and universal color make them suitable for any gastronomic point.
- Temperature resistance from -50°C to +140°C
- Possibility to personalize the tray
- 5-year warranty against damage
- Very easy to keep clean

- Available in anti-skid version
- Recommended for hospitals, schools, public institutions and restaurants



| code    | colour | mm      |
|---------|--------|---------|
| R047044 | gray   | 430x330 |
| R056044 | gray   | 430x330 |

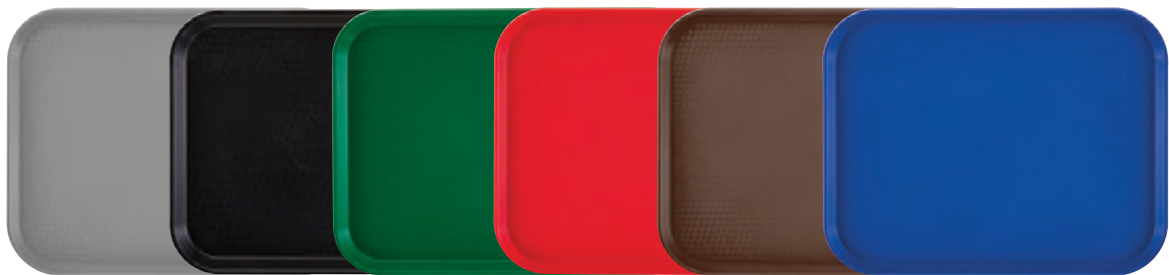


**NEW**

## VERSA POLYESTER TRAY WITH FLAT RIM, GRANITE

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

| code      | colour   | mm      |
|-----------|----------|---------|
| GZ4002A83 | graphite | 325x530 |
| GZ3980A83 | graphite | 370x530 |



**NEW**

## FAST FOOD POLYPROPYLENE TRAY, TEXTURED SURFACE

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

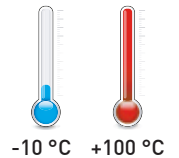
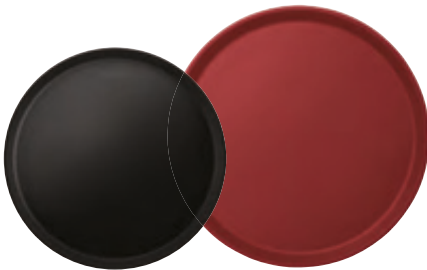
| code      | colour | mm      |
|-----------|--------|---------|
| 1216FF107 | gray   | 300x410 |
| 1216FF110 | black  | 300x410 |
| 1216FF119 | green  | 300x410 |
| 1216FF163 | red    | 300x410 |
| 1216FF167 | brown  | 300x410 |
| 1216FF186 | blue   | 300x410 |
| 1418FF107 | gray   | 355x457 |
| 1418FF110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





# CAMBRO

## NEW



### CAMTREAD® SERVING TRAY, NON-SLIP SURFACE

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

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

### CAMTREAD® SERVING TRAY, ROUND, NON-SLIP SURFACE

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

### CAMTREAD® SERVING TRAY, OVAL, NON-SLIP SURFACE

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



SKIATOS BLACK CHAMPAGNE BUCKET **NEW**

| code   | mm          |
|--------|-------------|
| 171585 | Ø210x(H)160 |



DOUBLE WALL CHAMPAGNE BOWL

· polished steel, chamber structure

| code   | mm          |
|--------|-------------|
| 594131 | Ø430x(H)240 |



PREMIUM WINE COOLER DOUBLE WALL

· stainless steel, chamber structure

| code   | mm          |
|--------|-------------|
| 594148 | Ø130x(H)200 |



SKIATOS CHAMPAGNE BUCKET RACK **NEW**

| code   | mm              |
|--------|-----------------|
| 171967 | Ø190x360x(H)180 |



MADEIRA ROOMSERVICE TRAY

| code   | mm      | pcs |
|--------|---------|-----|
| 505113 | 603x402 | 1   |



PLATINUM BREAD BASKET



| code   | mm         | pcs |
|--------|------------|-----|
| 426036 | Ø205x(H)80 | 1   |



**NEW**

LETTUCE TONGS

| code   | mm  |
|--------|-----|
| 171431 | 220 |



**NEW**

CAKE TONGS

| code   | mm  |
|--------|-----|
| 171448 | 215 |



**NEW**

ICE TONGS

| code   | mm  |
|--------|-----|
| 171455 | 160 |



**NEW**

SUGAR TONGS

| code   | mm  |
|--------|-----|
| 171462 | 160 |



**NEW**

PASTA TONGS

| code   | mm  |
|--------|-----|
| 171424 | 220 |





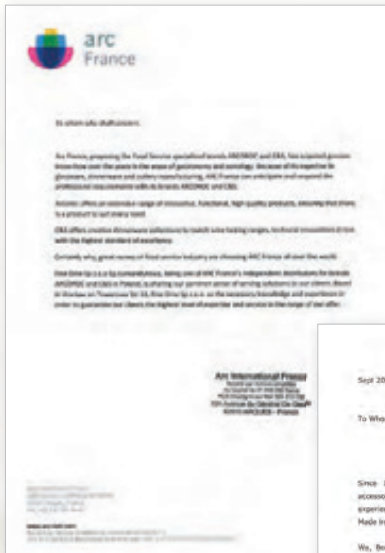
## Chef & Sommelier

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

## ARCOROC

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





GLASSES



Bormioli Rocco is an Italian producer of high-quality glass products. The company has existed since 1825 and has the status of a world leader in the production of glass. The brand boasts a wide range of high-quality glasses, dessert glasses, jugs, decanters and bottles, and ending with plates. Bormioli Rocco brings the Italian way of celebrating table art to the whole world through innovative products always in line with modern trends. The unique style, timeless design and the manufacturer's attention to the smallest details make Bormioli Rocco products enchant your guests.



## WINE GLASSES

GLASSES



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



The thin rim of the glass, 0.8 mm, increases the tasting value of the wine



Perfectly smooth, seamless stem

A flat foot with no cavities where water can accumulate



OENOLOGUE EXPERT  
 WINE GLASS  
 U0913  
 730 ml  
 ø103x(H)255 mm  
 6 pcs



OENOLOGUE EXPERT  
 WINE GLASS  
 U0911  
 450 ml  
 ø87x(H)216 mm  
 6 pcs



OENOLOGUE EXPERT  
 WINE GLASS  
 U0910  
 350 ml  
 ø80x(H)202 mm  
 6 pcs



OENOLOGUE EXPERT  
 CHAMPAGNE GLASS  
 U0952  
 260 ml  
 ø71x(H)215 mm  
 6 pcs



SUBLYM  
 WINE GLASS  
 N1744  
 550 ml  
 ø92x(H)260 mm  
 6 pcs



SUBLYM  
 WINE GLASS  
 N1739  
 450 ml  
 ø87x(H)250 mm  
 6 pcs



SUBLYM  
 WINE GLASS  
 L2761  
 350 ml  
 ø80x(H)230 mm  
 6 pcs



SUBLYM  
 WINE GLASS  
 L2609  
 250 ml  
 ø72x(H)207 mm  
 6 pcs



SUBLYM  
 CHAMPAGNE GLASS  
 L2762  
 210 ml  
 ø70x(H)240 mm  
 6 pcs



A wide range of sizes allows you to fit both species-rich in aromatic tannins and delicate fruit flavors. The gently curved top edge of the glass allows for the concentration of aromas to enhance the taste during the tasting.



|                           |                           |                           |                                |
|---------------------------|---------------------------|---------------------------|--------------------------------|
|                           |                           |                           |                                |
| GRANDS CEPAGES WINE GLASS | GRANDS CEPAGES WINE GLASS | GRANDS CEPAGES WINE GLASS | GRANDS CEPAGES CHAMPAGNE GLASS |
| E6245                     | E6101                     | G0935                     | E6250                          |
| 620 ml                    | 470 ml                    | 350 ml                    | 240 ml                         |
| ø101x(H)238 mm            | ø95x(H)227 mm             | ø85x(H)210 mm             | ø70x(H)235 mm                  |
| 6 pcs                     | 6 pcs                     | 6 pcs                     | 6 pcs                          |



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



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

Long, seamless leg

A flat foot with no cavities where water can accumulate



|                    |                    |                    |
|--------------------|--------------------|--------------------|
|                    |                    |                    |
| OPEN UP WINE GLASS | OPEN UP WINE GLASS | OPEN UP WINE GLASS |
| U1013              | U1012              | U1011              |
| 550 ml             | 470 ml             | 400 ml             |
| ø107x(H)233 mm     | ø103x(H)228 mm     | ø91x(H)231 mm      |
| 6 pcs              | 6 pcs              | 6 pcs              |



OPEN UP  
 WINE GLASS

U1010

370 ml

ø96x(H)211 mm

6 pcs



OPEN UP  
 WINE GLASS

U1008

320 ml

ø87x(H)180 mm

6 pcs



OPEN UP  
 CHAMPAGNE GLASS

U1051

200 ml

ø74x(H)234 mm

6 pcs





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



Krysta  
EXTRA STRONG  
CRYSTAL  
GLASS

CABERNET TULIP  
WINE GLASS

46888

580 ml

ø95x(H)230 mm

6 pcs



CABERNET TULIP  
WINE GLASS

46961

470 ml

ø90x(H)220 mm

6 pcs



CABERNET TULIP  
WINE GLASS

46973

350 ml

ø81x(H)202 mm

6 pcs



CABERNET TULIP  
WINE GLASS

46978

250 ml

ø72x(H)180 mm

6 pcs



CABERNET TULIP  
CHAMPAGNE GLASS

D0796

240 ml

ø70x(H)235 mm

6 pcs



CABERNET TULIP  
CHAMPAGNE GLASS

48024

160 ml

ø70x(H)225 mm

6 pcs



CABERNET ABONDANT  
 WINE GLASS

FJ037

700 ml

ø110x(H)220 mm

6 pcs



CABERNET BALLON  
 WINE GLASS

47019

350 ml

ø91x(H)182 mm

6 pcs





## VOLARE LINE

The Volare collection includes wine glasses, flute and standard glasses, which are ideal for all types of restaurants.

An excellent choice for minimalists who value classic, elegant design and functionality. The slender line brings to mind timelessness and tradition, and the soft, rounded shapes of the bowl create a beautiful setting when having a meal. Thanks to the use of durable mineral glass, they are resistant to mechanical damage and also maintain their transparency up to 1500 dishwasher cycles. Designed to be compatible with washing, transporting and storing glass racks. Volare glass is durable and carefully made, while maintaining a good value for money.





STRONG GLASS



DISHWASHER SAFE



ECO-FRIENDLY

*Fine Dine*

**NEW**



VOLARE FLUTE

777787

190 ml

ø55x(H)225 mm

6 pcs



VOLARE ROCKS GLASS

777794

340 ml

ø89x(H)83 mm

6 pcs



VOLARE HIGHBALL GLASS

777800

360 ml

ø76x(H)121 mm

6 pcs



VOLARE WINE GLASS

777831

470 ml

ø88x(H)219 mm

6 pcs



VOLARE WINE GLASS

777824

360 ml

ø80x(H)202 mm

6 pcs



VOLARE WINE GLASS

777817

260 ml

ø72x(H)180 mm

6 pcs

GLASSES





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



VINA JULIETTE  
WINE GLASS

N5993

500 ml

ø92x(H)217 mm

6 pcs



VINA JULIETTE  
WINE GLASS

N4907

400 ml

ø87x(H)206 mm

6 pcs



VINA JULIETTE  
WINE GLASS

N5163

300 ml

ø79x(H)188 mm

6 pcs



VINA JULIETTE  
CHAMPAGNE GLASS

N5082

230 ml

ø72x(H)218 mm

6 pcs





The most classic line with a characteristic, timeless shape. Tulip sensor allows for a wide range of glasses.



VERSAILLES WINE GLASS

N1011  
580 ml  
ø78x(H)230 mm  
6 pcs



VERSAILLES CHAMPAGNE GLASS

G1484  
160 ml  
ø44x(H)230 mm  
6 pcs



An ideal proposition for small restaurants or wedding houses, the best quality ratio for money.



ELEGANCE WINE GLASS

37405  
245 ml  
ø74x(H)166 mm  
6 pcs



ELEGANCE WINE GLASS

37413  
190 ml  
ø69x(H)153 mm  
6 pcs







**TEMPERED GLASS**

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

**HIGH IMPACT RESISTANCE**

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

**SHOCK-RESISTANT**

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

**GLASS SAFETY**

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



| PRINCESA<br>WINE GLASS | PRINCESA<br>WINE GLASS | PRINCESA<br>WINE GLASS | PRINCESA<br>CHAMPAGNE GLASS |
|------------------------|------------------------|------------------------|-----------------------------|
| P4000                  | P3263                  | J4159                  | P3999                       |
| 420 ml                 | 310 ml                 | 230 ml                 | 150 ml                      |
| ø89x(H)212 mm          | ø81x(H)197 mm          | ø74x(H)174 mm          | ø61x(H)196 mm               |
| 6 pcs                  | 6 pcs                  | 6 pcs                  | 6 pcs                       |





Universal, hardened glasses for canteen, hospitals, self-service premises.



|               |               |               |
|---------------|---------------|---------------|
| RESTO GLASS   | RESTO GLASS   | RESTO GLASS   |
| L9392         | L8409         | L8398         |
| 250 ml        | 200 ml        | 160 ml        |
| ø76x(H)127 mm | ø70x(H)116 mm | ø64x(H)106 mm |
| 6 pcs         | 6 pcs         | 6 pcs         |

GLASSES





## GLASSES



LIMA  
HIGHBALL GLASS

L2356  
450 ml  
ø77x(H)160 mm  
6 pcs



LIMA  
HIGHBALL GLASS

L8110  
400 ml  
ø77x(H)130 mm  
6 pcs



LIMA  
LOWBALL GLASS

G3368  
380 ml  
ø88x(H)110 mm  
6 pcs



LIMA  
LOWBALL GLASS

G3367  
350 ml  
ø94x(H)83 mm  
6 pcs



OPEN UP  
GLASS

U1033  
380 ml  
ø93x(H)94 mm  
6 pcs



OPEN UP  
GLASS

U1041  
350 ml  
ø77x(H)118 mm  
6 pcs



OPEN UP  
GLASS

U1032  
300 ml  
ø99x(H)86 mm  
6 pcs



ASKA  
HIGHBALL GLASS

L8508  
450 ml  
ø83x(H)140 mm  
6 pcs



ASKA  
LOWBALL GLASS

L8507  
380 ml  
ø90x(H)101 mm  
6 pcs



ASKA  
HIGHBALL GLASS

L8675  
350 ml  
ø76x(H)123 mm  
6 pcs



C&S  
Chef & Sommelier



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



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



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



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



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



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

GLASSES





← 8 cl

STACK UP  
HIGHBALL GLASS

H5641

470 ml

ø87x(H)147 mm

6 pcs



← 7,5 cl

STACK UP  
HIGHBALL GLASS

H5642

400 ml

ø83x(H)144 mm

6 pcs



← 8 cl

STACK UP  
HIGHBALL GLASS

H7763

350 ml

ø78x(H)140 mm

6 pcs



← 10 cl

STACK UP  
HIGHBALL GLASS

H7764

290 ml

ø76x(H)119 mm

6 pcs



← 4,5 cl

STACK UP  
LOWBALL GLASS

H5646

320 ml

ø92x(H)92 mm

6 pcs



← 3,5 cl

STACK UP  
LOWBALL GLASS

J0317

265 ml

ø85x(H)92 mm

6 pcs



← 4,5 cl

STACK UP  
LOWBALL GLASS

H5647

210 ml

ø83x(H)80 mm

6 pcs



STACK UP  
SHOT GLASS

J8039

45 ml

ø50x(H)60 mm

12 pcs

 **EXTRA  
RESISTANT**  
FULLY TEMPERED GLASS



STACKABLE





ARCOROC

 HIGH  
TRANSPARENCY  
PURITY CERTIFIED GLASS



VINA JULIETTE  
GLASS  
N5994

400 ml  
ø88x(H)110 mm  
6 pcs



VINA JULIETTE  
GLASS  
N5995

350 ml  
ø94x(H)83 mm  
6 pcs

 Krysta  
EXTRA STRONG  
CRYSTAL  
GLASS

 C&S  
Chef & Sommelier



PRIMARY GLASS  
G3323  
440 ml  
ø87(H)110 mm  
6 pcs



PRIMARY GLASS  
G3322  
360 ml  
ø81(H)102 mm  
6 pcs





SHETLAND HIGHBALL GLASS

SHETLAND HIGHBALL GLASS

SHETLAND LOWBALL GLASS

SHETLAND LOWBALL GLASS

79698

79728

79741

C8222

420 ml

350 ml

320 ml

90 ml

ø89x(H)146 mm

ø83x(H)138 mm

ø97x(H)97 mm

ø60x(H)78 mm

12 pcs

12 pcs

12 pcs

12 pcs



**EXTRA  
RESISTANT**  
FULLY TEMPERED GLASS

  
STACKABLE
LOG  
HIGHBALL GLASSLOG  
LOWBALL GLASSLOG  
LOWBALL GLASS

L9946

L9945

L8690

320 ml

270 ml

220 ml

ø70x(H)120 mm

ø77x(H)93 mm

ø73x(H)79 mm

6 pcs

6 pcs

6 pcs





GRANITY  
HIGHBALL GLASS

J2598

650 ml

ø96x(H)178 mm

6 pcs



GRANITY  
HIGHBALL GLASS

J2601

460 ml

ø87x(H)160 mm

6 pcs



GRANITY  
HIGHBALL GLASS

J2603

420 ml

ø89x(H)130 mm

6 pcs



GRANITY  
HIGHBALL GLASS

J2607

350 ml

ø85x(H)122 mm

6 pcs



GRANITY  
HIGHBALL GLASS

J2605

310 ml

ø75x(H)140 mm

6 pcs



GRANITY  
HIGHBALL GLASS

J2608

200 ml

ø64x(H)127 mm

6 pcs



GRANITY  
LOWBALL GLASS

J2614

270 ml

ø85x(H)98 mm

6 pcs



GRANITY  
LOWBALL GLASS

J2611

200 ml

ø80x(H)81 mm

6 pcs



GRANITY  
LOWBALL GLASS

J2610

160 ml

ø73x(H)73 mm

6 pcs



NORVEGE  
HIGHBALL GLASS

61698

320 ml

ø74x(H)125 mm

12 pcs



NORVEGE  
HIGHBALL GLASS

60440

270 ml

ø72x(H)114 mm

12 pcs



NORVEGE  
LOWBALL GLASS

61697

250 ml

ø77x(H)94 mm

12 pcs



NORVEGE  
LOWBALL GLASS

60024

200 ml

ø72x(H)88 mm

12 pcs



NORVEGE  
LOWBALL GLASS

60026

160 ml

ø65x(H)82 mm

12 pcs







ELISA  
HIGHBALL GLASS

J4724

350 ml

ø68x(H)135 mm

6 pcs



ELISA  
HIGHBALL GLASS

J27754

190 ml

ø56x(H)108 mm

6 pcs



ELISA  
LOWBALL GLASS

J4591

230 ml

ø73x(H)82 mm

6 pcs



SALTO ORANGE GLASS

J8479

320 ml

ø90x(H)84 mm

6 pcs



SALTO BLUE GLASS

J8490

350 ml

ø76x(H)121 mm

6 pcs



SALTO BLUE GLASS

J8482

320 ml

ø90x(H)84 mm

6 pcs



SALTO GREEN GLASS

J8485

320 ml

ø90x(H)84 mm

6 pcs





OUT  
LET

|               |               |
|---------------|---------------|
| CAN GLASS     | CAN GLASS     |
| N6544         | N6545         |
| 470 ml        | 470 ml        |
| ø70x(H)165 mm | ø76x(H)134 mm |
| 6 pcs         | 6 pcs         |

ARCOROC



GLASSES



HIGH  
TRANSPARENCY  
PURITY CERTIFIED GLASS



OUT  
LET



OUT  
LET

|                |               |
|----------------|---------------|
| FUSION GLASS   | FUSION GLASS  |
| L7849          | L7850         |
| 550 ml         | 350 ml        |
| ø109x(H)101 mm | ø82x(H)120 mm |
| 6 pcs          | 6 pcs         |



OUT  
LET



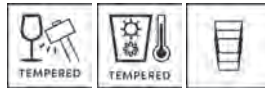
OUT  
LET

|                   |                   |
|-------------------|-------------------|
| POP CORN<br>GLASS | POP CORN<br>GLASS |
| N4232             | N4231             |
| 350 ml            | 270 ml            |
| (H)121 mm         | (H)98 mm          |
| 6 pcs             | 6 pcs             |





## ROCK BAR LINE



The Rock Bar collection is a classic bar glass, varied with glasses in three juicy colors that allow you to serve even more original cocktails. Made of high quality hardened glass - impact-resistant and thermal shocks as well as adapted to frequent washing in a dishwasher. They can be arranged in a stack to save place on the bar.



ROCK BAR  
HIGHBALL GLASS

776308

370 ml

ø79x(H)141 mm

6 pcs



ROCK BAR  
HIGHBALL GLASS

776315

285 ml

ø72x(H)134,5 mm

6 pcs



ROCK BAR  
HIGHBALL GLASS

734995

480 ml

ø90x(H)131 mm

6 pcs



ROCK BAR  
HIGHBALL GLASS

776247

370 ml

ø83x(H)120,5 mm

6 pcs



ROCK BAR  
LOWBALL GLASS

776230

385 ml

ø91x(H)100,5 mm

6 pcs



ROCK BAR  
SHOT

735008

70 ml

ø51x(H)64 mm

6 pcs



ROCK BAR  
HIGHBALL GLASS, PEACH

776278

370 ml

ø83x(H)120,5 mm

6 pcs



ROCK BAR  
HIGHBALL GLASS, MINT

776285

370 ml

ø83x(H)120,5 mm

6 pcs



ROCK BAR  
HIGHBALL GLASS, ICE

776292

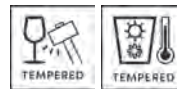
370 ml

ø83x(H)120,5 mm

6 pcs







## BODEGA LINE

A collection of simple and elegant glasses made of tempered glass, which undergoes specialized treatment in order to guarantee greater resistance to shock, impact and thermal shock.



OUT  
LET

BODEGA  
LOWBALL GLASS

|                |
|----------------|
| 776216         |
| 355 ml         |
| ø85x(H)89,5 mm |
| 12 pcs         |

GLASSES

## CORTINA LINE

The simple and functional Cortina glass collection is an economical proposition for various types of eateries. The wide portfolio of capacities makes the glasses perfect for many applications.



OUT  
LET

CORTINA  
HIGHBALL GLASS

|                 |
|-----------------|
| 766384          |
| 300 ml          |
| ø59,5x(H)166 mm |
| 6 pcs           |



OUT  
LET

CORTINA  
HIGHBALL GLASS

|                 |
|-----------------|
| 776407          |
| 275 ml          |
| ø61,5x(H)141 mm |
| 6 pcs           |



OUT  
LET

CORTINA  
HIGHBALL GLASS

|                 |
|-----------------|
| 776421          |
| 215 ml          |
| ø54,5x(H)143 mm |
| 6 pcs           |



OUT  
LET

CORTINA  
LOWBALL GLASS

|              |
|--------------|
| 734988       |
| 405 ml       |
| ø87x(H)98 mm |
| 6 pcs        |



OUT  
LET

CORTINA  
GLASS

|                |
|----------------|
| 776414         |
| 255 ml         |
| ø73,5x(H)88 mm |
| 6 pcs          |





OUT  
LET

NEW YORK  
HIGHBALL GLASS

3500009

350 ml

ø65x(H)144 mm

6 pcs

GLASSES

## ARCOROC



ISLANDE  
HIGHBALL GLASS

J4226

360 ml

ø64x(H)170 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

N6639

330 ml

ø63x(H)157 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

J4227

310 ml

ø60x(H)166 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

15012

310 ml

ø60x(H)164 mm

24 pcs



ISLANDE  
HIGHBALL GLASS

N6640

290 ml

ø63x(H)145 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

N6642

220 ml

ø53x(H)152 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

N6641

220 ml

ø58x(H)131 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

J3314

170 ml

ø52x(H)125 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

N6643

160 ml

ø55x(H)100 mm

6 pcs



ISLANDE  
HIGHBALL GLASS

J4238

100 ml

ø51x(H)87 mm

12 pcs





PRINCESA  
HIGHBALL GLASS

J4079

340 ml

ø66x(H)148 mm

6 pcs



PRINCESA  
HIGHBALL GLASS

42440

280 ml

ø66x(H)127 mm

6 pcs



PRINCESA  
HIGHBALL GLASS

J4170

230 ml

ø65x(H)110 mm

6 pcs



PRINCESA  
LOWBALL GLASS

J4171

170 ml

ø64x(H)85 mm

6 pcs



ISLANDE  
LOWBALL GLASS

N6377

380 ml

ø89x(H)96 mm

6 pcs



ISLANDE  
LOWBALL GLASS

J4239

300 ml

ø78x(H)93 mm

6 pcs



ISLANDE  
LOWBALL GLASS

J4241

200 ml

ø79x(H)84 mm

12 pcs



PRINCESA  
LOWBALL GLASS

J4168

310 ml

ø79x(H)94 mm

6 pcs



PRINCESA  
LOWBALL GLASS

J4169

230 ml

ø70x(H)85 mm

6 pcs



## BROADWAY LINE

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



BROADWAY  
GIN STEMGLASS

P8821

580 ml

ø107x(H)195 mm

6 pcs



BROADWAY  
COCTAIL STEMGLASS

P8795

210 ml

ø118x(H)155 mm

6 pcs



BROADWAY  
COUPE STEMGLASS

P8796

250 ml

ø115x(H)138 mm

6 pcs





ARCOROC

 HIGH  
TRANSPARENCY  
PURITY CERTIFIED GLASS



BROADWAY  
HIGHBALL GLASS

L7255

380 ml

ø75x(H)145 mm

6 pcs



BROADWAY  
HIGHBALL GLASS

L7256

280 ml

ø67,5x(H)134 mm

6 pcs



BROADWAY  
LOWBALL GLASS

L7254

300 ml

ø85x(H)91 mm

6 pcs



BROADWAY  
SHOT GLASS

L7253

50 ml

ø49x(H)60 mm

6 pcs









OUT LET

|                            |                           |                            |                           |                        |                            |
|----------------------------|---------------------------|----------------------------|---------------------------|------------------------|----------------------------|
| NEW YORK<br>HIGHBALL GLASS | NEW YORK<br>LOWBALL GLASS | NEW YORK<br>HIGHBALL GLASS | NEW YORK<br>LOWBALL GLASS | NEW YORK<br>SHOT GLASS | NEW YORK<br>HIGHBALL GLASS |
| L7340                      | L7334                     | L7335                      | L7339                     | N6253                  | N4136                      |
| 470 ml                     | 380 ml                    | 350 ml                     | 250 ml                    | 45 ml                  | 400 ml                     |
| ø87x(H)144 mm              | ø89x(H)100 mm             | ø74x(H)144 mm              | ø81x(H)84 mm              | ø42x(H)70 mm           | ø78x(H)156 mm              |
| 6 pcs                      | 6 pcs                     | 6 pcs                      | 6 pcs                     | 6 pcs                  | 6 pcs                      |

GLASSES



EXTRA RESISTANT FULLY TEMPERED GLASS



EXTRA RESISTANT FULLY TEMPERED GLASS



|                          |                         |
|--------------------------|-------------------------|
| BE POP<br>HIGHBALL GLASS | BE POP<br>LOWBALL GLASS |
| L8688                    | L8687                   |
| 350 ml                   | 300 ml                  |
| ø69x(H)148 mm            | ø84x(H)82 mm            |
| 6 pcs                    | 6 pcs                   |

|                      |                         |                         |
|----------------------|-------------------------|-------------------------|
| ESKALE HART<br>GLASS | ESKALE HART<br>APETIZER | ESKALE HART<br>APETIZER |
| L3750                | L3751                   | N6551                   |
| 310 ml               | 180 ml                  | 90 ml                   |
| ø91x(H)87 mm         | ø77x(H)78 mm            | ø58x(H)80 mm            |
| 6 pcs                | 6 pcs                   | 6 pcs                   |



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



AMERICA'20S COCKTAIL  
COUPE GLASS

779255

230 ml

ø98x(H)175 mm

6 pcs



AMERICA'20S  
GIN&TONIC GLASS

779279

745 ml

ø109x(H)226 mm

6 pcs



AMERICA'20S  
MARTINI GLASS

779286

250 ml

ø108x(H)180 mm

6 pcs



AMERICA'20S  
COCKTAIL GLASS

779262

250 ml

ø78x(H)202 mm

6 pcs



AMERICA'20S  
LOWBALL GLASS

779293

380 ml

ø88x(H)92 mm

6 pcs



AMERICA'20S  
HIGHBALL GLASS

779309

480 ml

ø73,5x(H)162 mm

6 pcs



QUARTZ  
LOWBALL GLASS

342/38

380 ml

ø93x(H)102 mm

6 pcs



QUARTZ  
HIGHBALL GLASS

342/49

490 ml

ø84x(H)160 mm

6 pcs



ISAO GLASS

829/58

580 ml

ø191x(H)92 mm

6 pcs



ODEO LOWBALL GLASS

0215/31

310 ml

ø84x(H)100 mm

6 pcs



ODEO HIGHBALL GLASS

0215/34

340 ml

ø73x(H)143 mm

6 pcs







OUT LET

DIAMOND  
LOWBALL GLASS

776322

305 ml

ø91x(H)102,5 mm

6 pcs



OUT LET

DIAMOND  
LOWBALL GLASS

776339

385 ml

ø84x(H)92,5 mm

6 pcs



OUT LET

ORIENTE  
HIGHBALL GLASS

775677

470 ml

ø79x(H)142 mm

6 pcs



OUT LET

ORIENTE  
LOWBALL GLASS

775660

500 ml

ø96x(H)105 mm

6 pcs



OUT LET

ORIENTE  
LOWBALL GLASS

775653

400 ml

ø92x(H)91,5 mm

6 pcs



OUT LET

ORIENTE COOL BLUE  
LOWBALL GLASS

775691

500 ml

ø96x(H)105 mm

6 pcs



OUT LET

ORIENTE COOL BLUE  
LOWBALL GLASS

775684

400 ml

ø92x(H)91,5 mm

6 pcs



BRIXTON  
HIGH BALL GLASS

P9411

450 ml

ø82x(H)157 mm

6 pcs



BRIXTON  
HIGH BALL GLASS

P4187

380 ml

ø77x(H)150 mm

6 pcs



BRIXTON  
HIGH BALL GLASS

P9067

350 ml

ø87x(H)112 mm

6 pcs



BRIXTON  
OLD FASHIONED GLASS

P4188

300 ml

ø86x(H)96 mm

6 pcs

ARCOROC





GLASSES  
HURRICANE TYPE

ARCOROC



HURRICANE COCKTAIL GLASS

54584

440 ml

ø86x(H)208 mm

6 pcs



KYOTO GLASS

P1849

310 ml

ø81x(H)179 mm

6 pcs

Durobor



BACCHUS  
COCKTAIL GLASS

18223

380 ml

ø87x(H)158 mm

6 pcs



HANOI  
COCKTAIL GLASS

836/41

410 ml

ø74x(H)167 mm

6 pcs



ALTERNATO GLASS

780/41

410 ml

ø95x(H)137 mm

6 pcs



# WATER/BEER GLASSES



CABERNET  
BEER GLASSWARE

G3570

470 ml

ø81x(H)188 mm

6 pcs

CABERNET  
COCKTAIL GLASS

G3573

400 ml

ø81x(H)167 mm

6 pcs

## ARCOROC



SUBLYM  
MULTIPURPOSE GLASS

N5368

350 ml

ø88x(H)177 mm

6 pcs



CERVOISE  
BEER GLASSWARE

24941

620 ml

ø89x(H)207 mm

6 pcs



CERVOISE  
BEER GLASSWARE

7131

500 ml

ø83x(H)192 mm

6 pcs



CERVOISE  
BEER GLASSWARE

7132

380 ml

ø77x(H)179 mm

6 pcs



# GLASSES - GIN & TONIC

GLASSES



## ARCOROC



VINA GIN  
STEMGLASS  
P7908

580 ml  
ø106x(H)209 mm  
6 pcs



MONTI  
GIN GLASS  
Q1257

580 ml  
ø106x(H)187 mm  
6 pcs

C&S

Chef Sommelier



CABERNET ABONDANT  
WINE GLASS

FJ037  
700 ml  
ø110x(H)220 mm  
6 pcs



CABERNET BALLON  
WINE GLASS

47019  
350 ml  
ø91x(H)182 mm  
6 pcs



## COCKTAIL GLASSES

C&S  
Chef & Sommelier



CABERNET  
MARTINI GLASS

N6831

300 ml

ø120x(H)188 mm

6 pcs



CABERNET  
MARTINI GLASS

N6887

210 ml

ø116x(H)172 mm

6 pcs



CABERNET  
MARTINI GLASS

L3678

210 ml

ø114x(H)179 mm

6 pcs



CABERNET  
COCKTAIL GLASS

N6815

300 ml

ø120x(H)170 mm

6 pcs

## ARCOROC

EXTRA  
RESISTANT  
FULLY TEMPERED GLASS



BRIO COUPE  
CHAMPAGNE GLASS

L8941

210 ml

ø83x(H)192 mm

6 pcs



COCKTAIL  
MARTINI GLASS

50056

150 ml

ø95x(H)165 mm

6 pcs



CABERNET  
MARGARITA GLASS

N6900

440 ml

ø121x(H)192 mm

6 pcs



GLASSES

## ARCOROC



WEST LOOP  
COCKTAIL GLASS

Q4027

270 ml

ø113x(H)168 mm

6 pcs



MONTI  
COCKTAIL GLASS

Q1325

210 ml

ø116x(H)156 mm

6 pcs



NOVOCENTO  
COCKTAIL GLASS

775059

220 ml

ø90x(H)124 mm

6 pcs

OUT  
LET



NOVOCENTO  
MARTINI GLASS

775141

235 ml

ø95x(H)155 mm

6 pcs

OUT  
LET



## CHAMPAGNE GLASSES

C&S  
Chef & Sommelier



OPEN UP LINE

U1051

200 ml

ø74x(H)234 mm

6 pcs



SUBLYM LINE

L2762

210 ml

ø70x(H)240 mm

6 pcs



GRANDS CEPAGES LINE

E6250

240 ml

ø70x(H)235 mm

6 pcs



OENOLOGUE EXPERT LINE

U0952

260 ml

ø71x(H)215 mm

6 pcs

OUT  
LET

CABERNET LINE

D0796

240 ml

ø70x(H)235 mm

6 pcs



CABERNET LINE

48024

160 ml

ø70x(H)225 mm

6 pcs



# ARCOROC



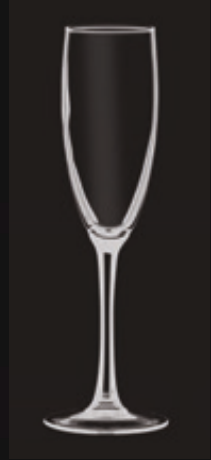
VINA JULIETTE LINE

N5082

230 ml

ø72x(H)218 mm

6 pcs



VOLARE LINE

77787

190 ml

ø55x(H)225 mm

6 pcs



PRINCESSA LINE

P3999

150 ml

ø61x(H)196 mm

6 pcs



VERSAILLES LINE

G1484

160 ml

ø44x(H)230 mm

6 pcs



SAVOIE LINE

27810

170 ml

ø61x(H)170 mm

6 pcs



BRIO FLUTE

J1478

160 ml

ø65x(H)198 mm

6 pcs



BRIO COUPE

L8941

210 ml

ø83x(H)192 mm

6 pcs



## GLASS - HIGH-PROOF ALCOHOLS

OPEN UP  
GLASS

U1032

300 ml

ø99x(H)86 mm

6 pcs

OPEN UP  
GLASS

U1059

390 ml

ø104x(H)132 mm

6 pcs

OPEN UP  
GLASS

U1062

165 ml

ø70x(H)170 mm

6 pcs

NOVOCENTO  
COGNAC GLASS

775325

250 ml

ø79,5x(H)114 mm

12 pcs



## ARCOROC

CABERNET  
VODKA GLASS

E5358

70 ml

ø51x(H)135 mm

6 pcs

ELEGANCE  
VODKA GLASS

37264

65 ml

ø48x(H)113 mm

12 pcs

VIGNE  
VODKA GLASS

71602

70 ml

ø54x(H)145 mm

12 pcs

FINE CHAMPAGNE  
VODKA GLASS

1105

15 ml

ø38x(H)62 mm

10 pcs

BRIO  
LIQUEUR GLASS

H8466

95 ml

ø56x(H)171 mm

6 pcs

DIAMOND  
VODKA GLASS

0103006244

40 ml

12 pcs



SHOTS



ISLANDE  
SHOT GLASS

40375

60 ml

ø38x(H)105 mm

12 pcs



ISLANDE  
SHOT GLASS

72388

55 ml

ø45x(H)101 mm

12 pcs



HOT SHOT  
GLASS

G2639

70 ml

ø55x(H)85 mm

12 pcs



HOT SHOT  
GLASS

21554

34 ml

ø45x(H)70 mm

6 pcs



GRANITY  
SHOT GLASS

4755

45 ml

ø50x(H)57 mm

12 pcs



STOCKHOLM  
VODKA GLASS

G2645

40 ml

ø44x(H)53 mm

12 pcs



NEW YORK SHOT GLASS  
(SET OF 3X2 PCS)

P2650

34 ml

ø44x(H)55 mm

6 pcs



Chef Sommelier



GIN  
SHOT GLASS

65

50 ml

ø48x(H)57 mm

24 pcs



GIN  
SHOT GLASS

16

30 ml

ø42x(H)90 mm

6 pcs



VIGNE  
VODKA GLASS

47346

60 ml

ø42x(H)90 mm

6 pcs



WEINLAND  
VODKA GLASS

1000020

80 ml

ø47x(H)62 mm

6 pcs



## BEER GLASSES

ARCOROC



HIGH  
TRANSPARENCY  
PURITY CERTIFIED GLASS

BEER LEGEND  
GLASS

L9941

590 ml

ø94x(H)151 mm

6 pcs

OUT  
LET

BEER LEGEND  
GLASS

L9944

590 ml

ø83x(H)210 mm

6 pcs

OUT  
LET

BEER LEGEND  
GLASS

L9943

470 ml

ø78x(H)190 mm

6 pcs

OUT  
LET

EXTRA  
RESISTANT  
FULLY TEMPERED GLASS

HIGH  
TRANSPARENCY  
PURITY CERTIFIED GLASS



NONIC GLASS

49357

570 ml

ø87x(H)152 mm

6 pcs



NONIC GLASS

43740

340 ml

ø77x(H)127 mm

6 pcs



NONIC GLASS

43716

280 ml

ø73x(H)115 mm

6 pcs

EXTRA  
RESISTANT  
FULLY TEMPERED GLASS



ULTIMATE GLASS

G8563

570 ml

ø90x(H)160 mm

6 pcs



LINZ GLASS

25263

390 ml

ø69x(H)206 mm

6 pcs

EXTRA  
RESISTANT  
FULLY TEMPERED GLASS



TULIP GLASS

P3008

580 ml

ø84x(H)161 mm

6 pcs



VOLUTO CUP

L3694

320 ml

ø106x(H)111 mm

6 pcs



VOLUTO CUP

L3693

250 ml

ø104x(H)91 mm

6 pcs



VOLUTO CUP

L3692

220 ml

ø107x(H)71 mm

6 pcs



VOLUTO SOUCER

L3697

ø140 mm

6 pcs



BOCK

MUG

E7104

250 ml

ø68x(H)89 mm

6 pcs



IRISH COFFEE

GLASS

37684

240 ml

ø76x(H)139 mm

6 pcs



LATINO

GLASS

G3871

290 ml

ø78x(H)150 mm

6 pcs



CAFFEINO  
WATER GLASS

456002

85 ml

ø59x(H)71 mm

6 pcs



SHETLAND HIGHBALL  
GLASS

C8222

90 ml

60x(H)78 mm

12 pcs



APETIZER  
BARIL

N6550

160 ml

ø58x(H)80 mm

12 pcs

*Luigi Bormioli*  
ITALY



OUT  
LET

DOUBLE WALL ESPRESSO CUP  
WITH SAUCER  
- SET OF 2 PCS

777664

65 ml

ø61x(H)54 mm

2 pcs



OUT  
LET

DOUBLE WALL CUP  
WITH SAUCER  
- SET OF 2 PCS

777688

300 ml

ø98x(H)88 mm

2 pcs



OUT  
LET

DOUBLE WALL MUG  
- SET OF 2 PCS

777671

320 ml

ø85x(H)113 mm

2 pcs



## DESSERT GLASS

ARCOROC

VERSATILE  
DESSERT CUP

H4668

40 ml

ø60x(H)62 mm

2 pcs

VERSATILE  
DESSERT CUP

H3951

120 ml

ø98x(H)90 mm

6 pcs



CHIQUITO DESSERT CUP

J4764

230 ml

ø82x(H)59 mm

6 pcs



PALMIER DESSERT CUP

58010

210 ml

ø127x(H)100 mm

6 pcs



PALMIER DESSERT CUP

58012

370 ml

ø120x(H)201 mm

6 pcs



QUADRO DESSERT CUP

12615

360 ml

ø81x(H)191 mm

6 pcs



QUADRO DESSERT CUP

N6653

500 ml

ø87x(H)220 mm

6 pcs



SEYCHELLES DESSERT CUP

34741

200 ml

ø105x(H)80 mm

6 pcs



JAZZED DESSERT CUP

N8367

410 ml

ø127x(H)198 mm

6 pcs

MAEVA DIAMANT  
DESSERT CUP

L6690

350 ml

ø120x(H)74 mm

6 pcs

MAEVA DOTS  
DESSERT CUP

L6688

350 ml

ø120x(H)74 mm

6 pcs

MAEVA VINTAGE  
DESSERT CUP

L6692

350 ml

ø120x(H)74 mm

6 pcs







FORTUNA DESSERT CUP

770511

300 ml

ø125x(H)180 mm

6 pcs



ALASKA DESSERT CUP

770528

260 ml

ø104x(H)94 mm

6 pcs



DIAMOND DESSERT CUP

770535

360 ml

ø117x(H)99 mm

6 pcs

OUT  
LET



ROCK BAR DESSERT CUP

770542

380 ml

ø85x(H)182 mm

6 pcs



GELATO DESSERT CUP

770467

280 ml

ø100x(H)166 mm

6 pcs



ACAPULCO DESSERT CUP

770474

300 ml

ø116x(H)125 mm

6 pcs

OUT  
LET



YPSILON DESSERT CUP

770559

375 ml

ø130x(H)90 mm

12 pcs



QUATTRO STAGIONI JAR



| code   | mm        | ml  | pcs |
|--------|-----------|-----|-----|
| 775608 | ø86x(H)93 | 250 | 6   |



QUATTRO STAGIONI JAR WITH HANDLE



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



QUATTRO STAGIONI SMOOTHIE BOWL



| code   | ml  | pcs. |
|--------|-----|------|
| 779316 | 200 | 12   |



QUATTRO STAGIONI JAR



| code   | mm        | ml  | pcs |
|--------|-----------|-----|-----|
| 776087 | ø89x(H)86 | 200 | 6   |



FIDO JAR

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



QUATTRO STAGIONI CAPS - SET 2 PCS

| code   | suitable        | pcs |
|--------|-----------------|-----|
| 769942 | 776094 i 776087 | 2   |
| 776117 | 775608 i 775615 | 2   |
| 776100 | ø56 mm          | 3   |





## CARAFE AND DECANTERS

OUT  
LET

ONE FOR ALL CARAFE

8650650

1000 ml

ø160x(H)285 mm

1 pcs

OUT  
LET

ONE FOR ALL CARAFE

8650625

500 ml

ø120x(H)240 mm

1 pcs

Stölzle  
Lobnitz  
born in fire

C&amp;S

Chef &amp; Sommelier



OPEN UP CARAFE

D6653

1400 ml

ø145x(H)314 mm

1 pcs



OPENING DECANTER

D2142

900 ml

ø214x(H)241 mm

1 pcs

ARCOROC



VINA DECANTER

P3604

1400 ml

ø156x(H)243 mm

6 pcs



|               |               |                |                |                |                |
|---------------|---------------|----------------|----------------|----------------|----------------|
| MISURA CARAFE | MISURA CARAFE | MISURA CARAFE  | YPSILON CARAFE | YPSILON CARAFE | YPSILON CARAFE |
| 775776        | 770481        | 770498         | 775783         | 775790         | 775806         |
| 250 ml        | 500 ml        | 1000 ml        | 250 ml         | 500 ml         | 1000 ml        |
| ø68x(H)190 mm | ø84x(H)235 mm | ø108x(H)262 mm | ø68x(H)165 mm  | ø84x(H)204 mm  | ø104x(H)255 mm |
| 12 pcs        | 12 pcs        | 12 pcs         | 12 pcs         | 6 pcs          | 6 pcs          |

## ARCOROC



|                |               |               |
|----------------|---------------|---------------|
| VIN CARAFE     | VIN CARAFE    | VIN CARAFE    |
| C0199          | C0197         | C0198         |
| 1000 ml        | 500 ml        | 250 ml        |
| ø119x(H)203 mm | ø96x(H)164 mm | ø78x(H)132 mm |
| 6 pcs          | 6 pcs         | 6 pcs         |



|                |               |
|----------------|---------------|
| FLUID CARAFE   | FLUID CARAFE  |
| L3965          | L3963         |
| 1000 ml        | 500 ml        |
| ø107x(H)265 mm | ø91x(H)193 mm |
| 6 pcs          | 6 pcs         |



## JUGS AND BOTTLES



ARCOROC



KRUG EXCLUSIVE JUG

8515470

500 ml

ø97x(H)142 mm

6 pcs

PICHET JUG

C0214

1300 ml

ø146x(H)199 mm

6 pcs



ARCOROC



ARC JUG

E7258

500 ml

ø126x(H)146 mm

12 pcs



ARC JUG

E7255

1000 ml

ø151x(H)202 mm

6 pcs



ARC JUG

E7254

1300 ml

ø163x(H)217 mm

6 pcs



ARC JUG

53061

1600 ml

ø165x(H)242 mm

6 pcs



BISTROT JUG

775813

250 ml

ø62x(H)115 mm

12 pcs



BISTROT JUG

772820

500 ml

ø77x(H)145 mm

12 pcs



BISTROT JUG

775837

1000 ml

ø93x(H)186 mm

6 pcs



ROMANTIC JUG

775769

1800 ml

ø106x(H)236 mm

6 pcs



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



| OFFICINA 1825 BOTTLE | OFFICINA 1825 BOTTLE |
|----------------------|----------------------|
| 775844               | 775851               |
| 750 ml               | 1200 ml              |
| ø85,9x(H)247 mm      | ø95x(H)300 mm        |
| 6 pcs                | 6 pcs                |



## BOWLS



POMPEI BOWL

776001

100 ml

ø80x(H)41 mm

6 pcs



POMPEI BOWL

776018

240 ml

ø105x(H)53 mm

6 pcs



POMPEI BOWL

776025

350 ml

ø120x(H)60 mm

6 pcs



POMPEI BOWL

776032

570 ml

ø140x(H)70 mm

6 pcs



POMPEI BOWL

776049

1060 ml

ø170x(H)85 mm

6 pcs



POMPEI BOWL

776056

1700 ml

ø200x(H)100 mm

6 pcs



POMPEI BOWL

776070

3650 ml

ø260x(H)106 mm

6 pcs



ARCOROC



EMPILABLE BOWL

10011

35 ml

ø58x(H)105 mm

6 pcs



EMPILABLE BOWL

10018

75 ml

ø73x(H)32 mm

6 pcs



EMPILABLE BOWL

10040

150 ml

ø88x(H)39 mm

6 pcs



EMPILABLE BOWL

10019

240 ml

ø103x(H)45 mm

6 pcs



EMPILABLE BOWL

10000

385 ml

ø118x(H)54 mm

6 pcs

EMPILABLE BOWL

10003

620 ml

ø138x(H)52 mm

6 pcs

EMPILABLE BOWL

10027

1100 ml

ø170x(H)78 mm

6 pcs

EMPILABLE BOWL

10022

1800 ml

ø200x(H)92 mm

6 pcs

EMPILABLE BOWL

10021

2900 ml

ø230x(H)105 mm

6 pcs

EMPILABLE BOWL

10029

6000 ml

ø290x(H)133 mm

6 pcs







## entry *FineDine*

New Fine Dine's collection Entry consist of high quality products with universal shapes at a very affordable price. Cutlery is characterized by simple, attractive line appropriate for classic and minimalistic style. Perfectly balanced - created to ensure precise cutting and comfortable use.

Fine Dine Entry cutlery are subject to precise quality control and thanks to the highest quality steel, they are resistant to corrosion and suitable for dishwashers.

## PVD *FineDine*

### **PVD**

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







Classic shape, long fork tines and large capacity tablespoons

Hand polished edges

Perfectly balanced cutlery of great thickness

Cutlery designed for intensive, gastronomic use

*Fine Dine*

**HIGH MIRROR POLISHING**

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

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



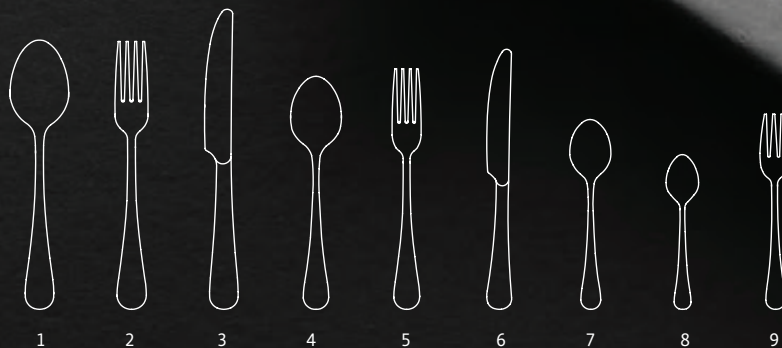


## NAVARINO LINE

4 MM  
THICKNESS

18/10  
STAINLESS  
STEEL

WASH



1 2 3 4 5 6 7 8 9

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

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







## LUGANO LINE

**HIGH MIRROR POLISHING**

5 MM  
THICKNESS

18/10  
STAINLESS  
STEEL

WASH



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

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



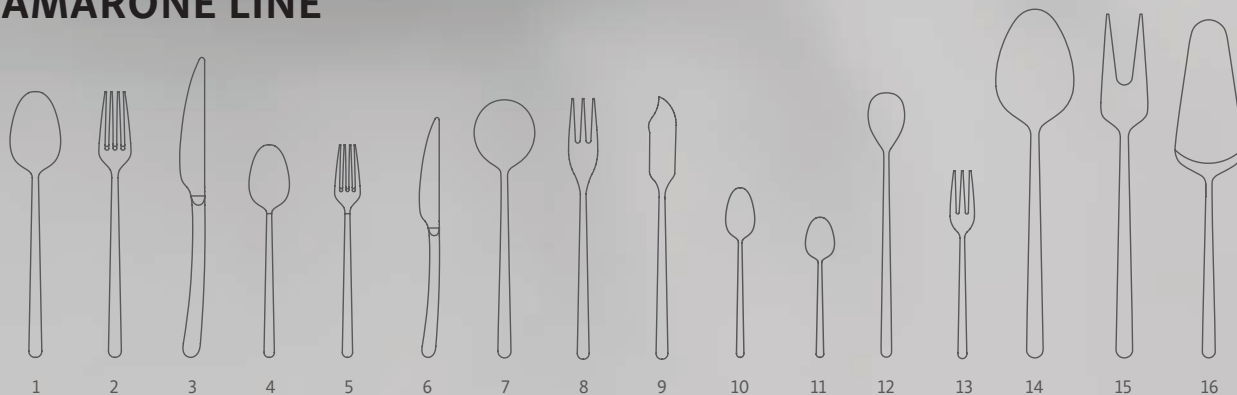
**HIGH MIRROR POLISHING**

4 MM THICKNESS

18/10 STAINLESS STEEL

WASH

## AMARONE LINE



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

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



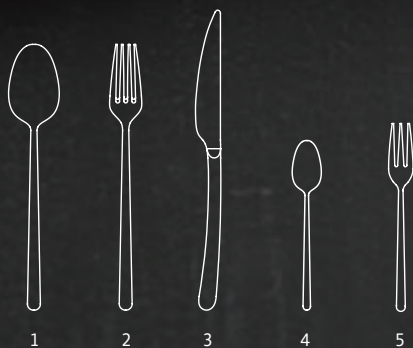


## AMARONE BLACK LINE

4 MM  
THICKNESS

18/10  
STAINLESS  
STEEL

WASH



1 2 3 4 5

|                 | code   | length (mm) | pcs |
|-----------------|--------|-------------|-----|
| 1. Dinner spoon | 764831 | 211         | 12  |
| 2. Dinner fork  | 764848 | 213         | 12  |
| 3. Dinner knife | 764824 | 237         | 12  |

|              | code   | length (mm) | pcs |
|--------------|--------|-------------|-----|
| 4. Tea spoon | 764886 | 146         | 12  |
| 5. Cake fork | 764909 | 153         | 12  |

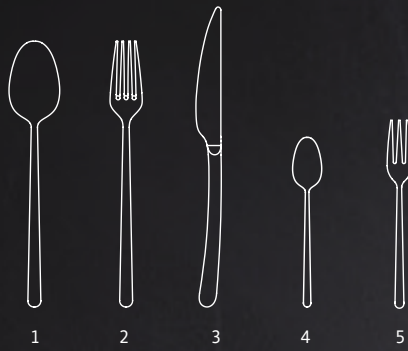


AMARONE BRONZE LINE

4 MM  
THICKNESS

18/10  
STAINLESS  
STEEL

WASH



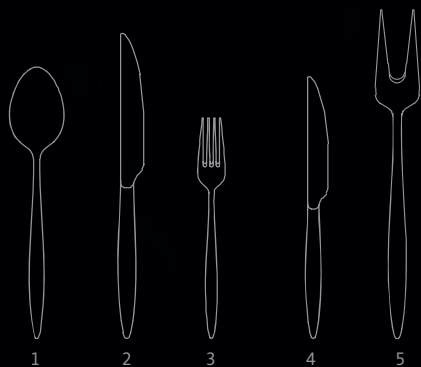
|                 | code   | length (mm) | pcs |
|-----------------|--------|-------------|-----|
| 1. Dinner spoon | 764923 | 211         | 12  |
| 2. Dinner fork  | 764930 | 213         | 12  |
| 3. Dinner knife | 764916 | 237         | 12  |

|              | code   | length (mm) | pcs |
|--------------|--------|-------------|-----|
| 4. Tea spoon | 764978 | 146         | 12  |
| 5. Cake fork | 764992 | 153         | 12  |



CUTLERY





## MERKURY LINE



MIRROR  
POLISHING

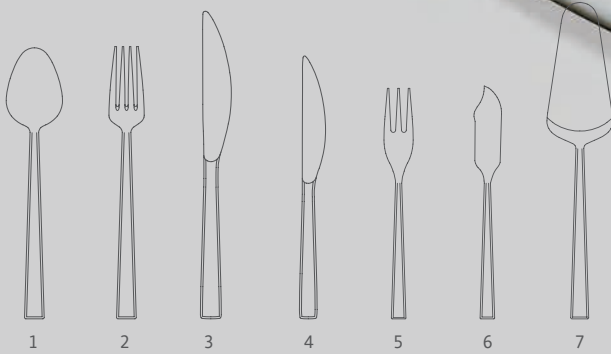
4 MM  
THICKNESS

18/10  
STAINLESS  
STEEL



|                 | code   | length (mm) | pcs |
|-----------------|--------|-------------|-----|
| 1. Dinner spoon | 765708 | 203         | 12  |
| 2. Dinner knife | 765722 | 228         | 12  |
| 3. Dessert fork | 765746 | 163         | 12  |

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 4. Dessert knife | 765753 | 193         | 12  |
| 5. Service fork  | 765814 | 270         | 12  |



**MIAMI LINE**



MIRROR  
POLISHING

3 MM  
THICKNESS

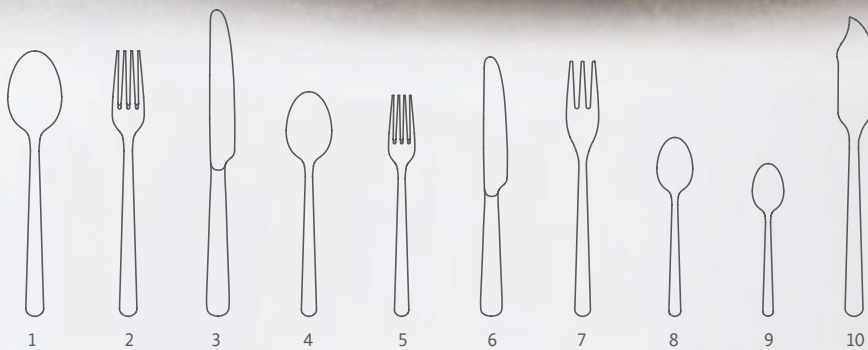
18/10  
STAINLESS  
STEEL



|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 1. Dinner spoon  | 765838 | 202         | 12  |
| 2. Dinner fork   | 765845 | 202         | 12  |
| 3. Dinner knife  | 765852 | 228         | 12  |
| 4. Dessert knife | 765883 | 195         | 12  |

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 5. Fish fork     | 765913 | 195         | 12  |
| 6. Fish knife    | 765920 | 210         | 12  |
| 7. Dough spatula | 765951 | 255         | 12  |





COMO LINE

HIGH MIRROR POLISHING

3 MM THICKNESS

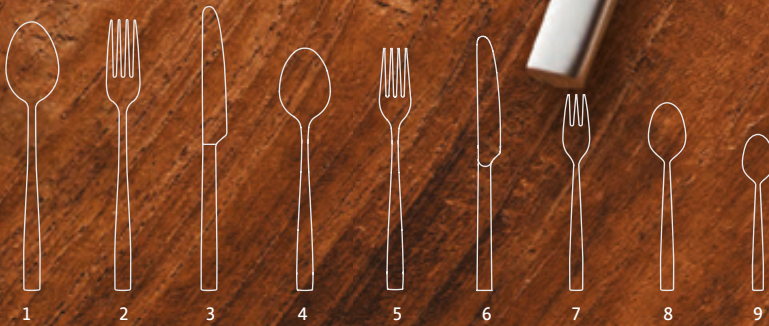
18/10 STAINLESS STEEL

WASH

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

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 6. Dessert knife | 766491 | 190         | 12  |
| 7. Cake fork     | 766477 | 150         | 12  |
| 8. Tea spoon     | 766460 | 137         | 12  |
| 9. Coffee spoon  | 766484 | 115         | 12  |
| 10. Butter knife | 766545 | 156         | 12  |





**GARDA LINE**

**HIGH MIRROR POLISHING**

3 MM THICKNESS

18/10 STAINLESS STEEL



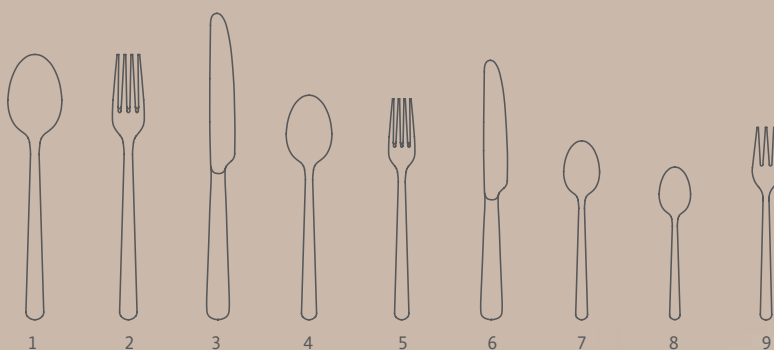
|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 1. Dinner spoon  | 766576 | 205         | 12  |
| 2. Dinner fork   | 766583 | 206         | 12  |
| 3. Dinner knife  | 766569 | 220         | 12  |
| 4. Dessert spoon | 764800 | 184         | 12  |
|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

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





CUTLERY



**ADRIA LINE**

**HIGH MIRROR POLISHING**

3 MM THICKNESS

18/10 STAINLESS STEEL

WASH

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

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





**DUKE LINE**

**OUT  
LET**

3 MM  
THICKNESS

18/0  
STAINLESS  
STEEL

WASH

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 1. Dinner spoon  | 760109 | 205         | 12  |
| 2. Dinner fork   | 760116 | 200         | 12  |
| 3. Dinner knife  | 760093 | 240         | 12  |
| 4. Dessert spoon | 760130 | 182         | 12  |
| 5. Dessert fork  | 760147 | 180         | 12  |

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 6. Dessert knife | 760123 | 207         | 12  |
| 7. Tea spoon     | 760154 | 141         | 12  |
| 8. Coffee spoon  | 760178 | 117         | 12  |
| 9. Cake fork     | 760161 | 143         | 12  |





## CUBE LINE

5 MM  
THICKNESS

18/0  
STAINLESS  
STEEL

WASH

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 1. Dinner spoon  | 760024 | 206         | 12  |
| 2. Dinner fork   | 760017 | 212         | 12  |
| 3. Dinner knife  | 760000 | 234         | 12  |
| 4. Dessert spoon | 760055 | 112         | 12  |
| 5. Dessert fork  | 760048 | 189         | 12  |

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 6. Dessert knife | 760031 | 205         | 12  |
| 7. Tea spoon     | 760062 | 143         | 12  |
| 8. Coffee spoon  | 760086 | 112         | 12  |
| 9. Cake fork     | 760079 | 156         | 12  |

## ELEGANT LINE

4 MM  
THICKNESS

18/0  
STAINLESS  
STEEL



|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 1. Dinner spoon  | 777411 | 205         | 12  |
| 2. Dinner fork   | 777404 | 206         | 12  |
| 3. Dinner knife  | 777398 | 233         | 12  |
| 4. Dessert spoon | 777442 | 174         | 12  |
| 5. Dessert fork  | 777435 | 174         | 12  |
| 6. Dessert knife | 777428 | 201         | 12  |
| 7. Tea spoon     | 777473 | 137         | 12  |

|                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|
| 8. Coffee spoon  | 777480 | 103         | 12  |
| 9. Cake fork     | 777466 | 155         | 12  |
| 10. Fish knife   | 777497 | 198         | 12  |
| 11. Fish fork    | 777503 | 184         | 12  |
| 12. Steak knife  | 777510 | 223         | 12  |
| 13. Butter knife | 777459 | 170         | 12  |
| 14. Latte spoon  | 777527 | 222         | 12  |





## HARMONY LINE

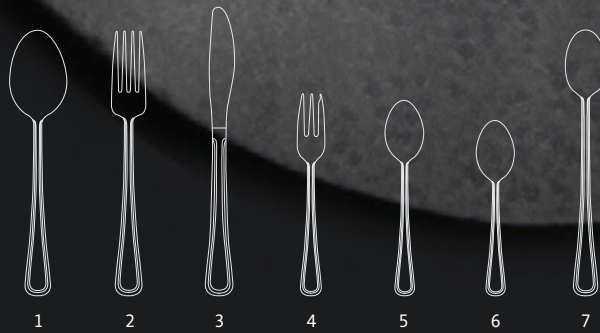
3 MM  
THICKNESS

18/0  
STAINLESS  
STEEL

WASH

|                  | code   | length (mm) | pcs |                  | code   | length (mm) | pcs |
|------------------|--------|-------------|-----|------------------|--------|-------------|-----|
| 1. Dinner spoon  | 777558 | 210         | 12  | 6. Dessert knife | 777589 | 201         | 12  |
| 2. Dinner fork   | 777541 | 210         | 12  | 7. Tea spoon     | 777565 | 135         | 12  |
| 3. Dinner knife  | 777534 | 228         | 12  | 8. Coffee spoon  | 777619 | 116         | 12  |
| 4. Dessert spoon | 777602 | 186         | 12  | 9. Cake fork     | 777572 | 138         | 12  |
| 5. Dessert fork  | 777596 | 186         | 12  |                  |        |             |     |





1 2 3 4 5 6 7

**CANTINE LINE**

2 MM  
THICKNESS

18/0  
STAINLESS  
STEEL

WASH

|                 | code   | length (mm) | pcs |
|-----------------|--------|-------------|-----|
| 1. Dinner spoon | 764558 | 197         | 12  |
| 2. Dinner fork  | 764541 | 197         | 12  |
| 3. Dinner knife | 764534 | 215         | 12  |
| 4. Cake fork    | 764565 | 150         | 12  |

|                 | code   | length (mm) | pcs |
|-----------------|--------|-------------|-----|
| 5. Tea spoon    | 764572 | 145         | 12  |
| 6. Coffee spoon | 764589 | 130         | 12  |
| 7. Latte spoon  | 764596 | 198         | 12  |





VICTORINOX



### VICTORINOX GRAND MAÎTRE LINE

A delightful collection of knives for professional chefs. Each model from this popular collection has a uniform mandrel construction – the knives are made by hand, forged from one piece of steel and uniformly hardened. The precision of workmanship ensures perfect balance and a balanced design that guarantees a smooth and even cut every time. The transition from the blade to the handle is almost imperceptible, and the handle itself has an ergonomic shape that ensures the comfort of use even during many hours of work. The handles are made of synthetic material with high strength, resistance to abrasion and temperatures up to 130°C – it is possible to scald the knives without the use of industrial chemicals.

### STEAK KNIFE VICTORINOX SWISS CLASSIC LINE

| code        |                           | colour | blade length (mm) |
|-------------|---------------------------|--------|-------------------|
| 6.7936.12L4 | Serrated blade, sharp tip | green  | 120               |
| 6.7936.12L8 |                           | yellow | 120               |
| 6.7933.12B  |                           | black  | 120               |

| code        |                                    | blade length (mm) |
|-------------|------------------------------------|-------------------|
| 7.7203.12G  | Forged steak knife, wide blade     | 120               |
| 7.7203.12WG | Forged steak knife, serrated blade | 120               |



*FineDine*  
PROFESIONALE CUTLERY SINCE 1884



## CORFU LINE

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

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





## STEAK AND PIZZA CUTLERY

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





|     |                                | code     | colour | set (pcs) | blade length/ knife length (mm) |
|-----|--------------------------------|----------|--------|-----------|---------------------------------|
| 1.  | Steak and pizza knife set      | 29899155 | brown  | 6         | 215                             |
| 2.  | Steak and pizza table fork set | 29899157 | brown  | 6         | 200                             |
| 3.  | steak and pizza knife set      | 29899154 | red    | 6         | 215                             |
| 4.  | steak and pizza table fork set | 29899156 | red    | 6         | 200                             |
| 5.  | Spanish style steak knife set  | 29899173 | brown  | 6         | 220                             |
| 6.  | Spanish style steak knife set  | 29899172 | red    | 6         | 220                             |
| 7.  | Gaicho steak knife set         | 29899159 | brown  | 6         | 235                             |
| 8.  | Gaicho steak fork set          | 29899161 | brown  | 6         | 210                             |
| 9.  | Jumbo steak cutlery set        | 29899163 | brown  | 2+2       | 255, 220                        |
| 10. | Jumbo steak cutlery set        | 29899162 | red    | 2+2       | 255, 220                        |
| 11. | Dinner spoon                   | 29810171 | brown  | 12        | 195                             |
| 12. | Tea spoon                      | 29810176 | brown  | 12        | 150                             |
| 13. | French style steak knives      | 29810023 | brown  | 12        | 225                             |
| 14. | French style steak fork        | 29810159 | brown  | 12        | 220                             |





# Rainbow Buffet Concept

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

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

skiatos System, p. 286  
chafing dishes, p. 270  
cast iron buffet dish, p. 282  
porcelain GN container, p. 318  
toasters, p. 310  
buffet porcelain, p. 322





BUFFET





# Round induction chafing dishes

Fine Dine induction heaters are characterized not only by a solid structure, but also uniqueness in terms of design and efficiency. The bottom distributes heat evenly, minimizing hot spots that cause food to stick and burn. Lid is easy to disassemble for easy cleaning. Available in three vivid colors, they will make every buffet unique.

BUFFET

## ROUND INDUCTION CHAFING DISH - RED

|      |        |
|------|--------|
| code | 832974 |
|------|--------|

|            |                   |
|------------|-------------------|
| dimensions | 420x365x(H)185 mm |
|------------|-------------------|

|          |         |
|----------|---------|
| capacity | 4500 ml |
|----------|---------|



## ROUND INDUCTION CHAFING DISH - YELLOW

|      |        |
|------|--------|
| code | 832981 |
|------|--------|

|            |                   |
|------------|-------------------|
| dimensions | 420x365x(H)185 mm |
|------------|-------------------|

|          |         |
|----------|---------|
| capacity | 4500 ml |
|----------|---------|





**ROUND INDUCTION  
CHAFING DISH – BLUE**

|            |                   |
|------------|-------------------|
| code       | 832998            |
| dimensions | 420x365x(H)185 mm |
| capacity   | 4500 ml           |



**BUILT-IN INDUCTION COOKER**

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

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

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



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



# Induction chafing dishes

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

## DE LUXE LINE



soft-close,  
removable cover



steam vent  
system



stackable

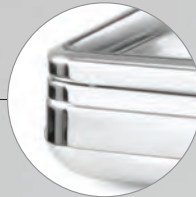
## DE LUXE ECO LINE



NEW



soft-close,  
removable cover

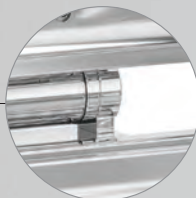


steam vent  
system

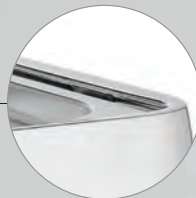


good price

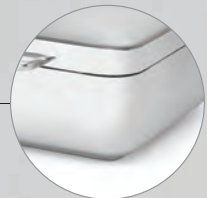
## EXCELLENT LINE



soft-close,  
removable cover

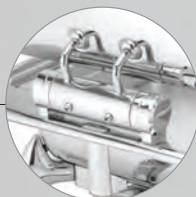


steam vent  
system



sandwich type  
bottom

## PREMIUM LINE



soft-close,  
removable cover



spoon container



cover holder

*FineDine*

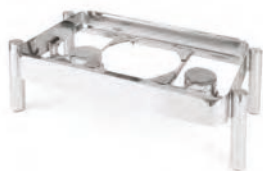
*FineDine*

BUFFET



# De Luxe line

- Highly solid structure
- Case made of highly-polished stainless steel, 1.5 mm thick
- Removable glazed cover with slow-close mechanism
- Cover fall block mechanism
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table. The condensate is drained into the water container
- Thick (8 mm) capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs
- Support with adjustable height, which prevents the tipping of the chafing dish in case of rapid opening of the cover
- Chafing dish frame made of 2.7 mm steel
- To be used directly on induction hobs, or on a frame
- Fuel container with a tilting element adjusting the flame size
- Powering elements for the induction heater
- Vertically adjustable fuel holder



fuel heating



induction heating



## INDUCTION HEATER WITH POWER REGULATOR

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

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



## PORCELAIN CONTAINER

| code   | size   | mm      |
|--------|--------|---------|
| 783009 | GN 1/1 | 530x325 |
| 783016 | GN 1/2 | 325x265 |
| 783023 | GN 1/3 | 325x176 |
| 783061 | GN 2/3 | 325x354 |

OUT LET

BUFFET



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

|            |                   |
|------------|-------------------|
| code       | 473108            |
| dimensions | 585x465x(H)180 mm |



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

|            |                   |
|------------|-------------------|
| code       | 473122            |
| dimensions | 470x405x(H)180 mm |



DE LUXE INDUCTION CHAFING DISH ROUND 9L WITH GLASS LID

|            |                   |
|------------|-------------------|
| code       | 473160            |
| dimensions | 460x432x(H)280 mm |



FRAME FOR 473108

|            |                   |
|------------|-------------------|
| code       | 473115            |
| dimensions | 655x374x(H)230 mm |



FRAME FOR 473122

|            |                   |
|------------|-------------------|
| code       | 473139            |
| dimensions | 488x375x(H)230 mm |



FRAME FOR 473160

|            |                   |
|------------|-------------------|
| code       | 204856            |
| dimensions | 377x377x(H)185 mm |



OUT  
LET

DE LUXE INDUCTION CHAFING DISH  
ROUND 6L WITH GLASS LID

code 473306

dimensions 450x530x(H)180 mm



OUT  
LET

DE LUXE INDUCTION  
CHAFING DISH ROUND 10L

code 473337

dimensions ø590x(H)540/580 mm



OUT  
LET

DE LUXE INDUCTION  
CHAFING DISH ROUND 6L

code 473320

dimensions ø590x(H)540/580 mm

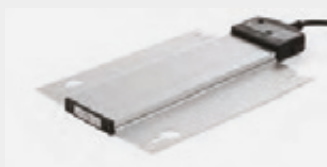


OUT  
LET

FRAME FOR 473306

code 473313

dimensions 530x530x(H)230 mm



CHAFING DISH HEATER FOR  
UNDERNEATH WATER PAN

code 809709

dimensions 200x320 mm





**NEW**

*FineDine*

# De Luxe Eco line

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



## INDUCTION HEATER WITH POWER REGULATOR

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

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



## PORCELAIN CONTAINER

| code   | size   | mm      |
|--------|--------|---------|
| 783009 | GN 1/1 | 530x325 |
| 783016 | GN 1/2 | 325x265 |
| 783023 | GN 1/3 | 325x176 |
| 783061 | GN 2/3 | 325x354 |



fuel heating



induction heating



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

|            |                   |
|------------|-------------------|
| code       | 471159            |
| dimensions | 585x465x(H)180 mm |



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

|            |                   |
|------------|-------------------|
| code       | 204849            |
| dimensions | 405x480x(H)170 mm |



DE LUXE ECO 6 L ROUND CHAFING DISH WITH GLASS LID

|            |                |
|------------|----------------|
| code       | 204863         |
| dimensions | ∅455x(H)260 mm |



FRAME FOR 471159

|            |                   |
|------------|-------------------|
| code       | 471166            |
| dimensions | 655x374x(H)230 mm |



FRAME FOR 204849

|            |                   |
|------------|-------------------|
| code       | 204856            |
| dimensions | 470x370x(H)245 mm |



FRAME FOR 204863

|            |                |
|------------|----------------|
| code       | 204870         |
| dimensions | ∅455x(H)260 mm |



# Excellent line

- Highly solid structure
- Case made of highly-polished stainless steel, 1.5 mm thick
- Removable unglazed cover with slow-close mechanism
- Cover fall block mechanism
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table. The condensate is drained into the water container
- Thick (8 mm) capsule sandwich-type bottom (stainless steel/aluminium/chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs



## INDUCTION HEATER WITH POWER REGULATOR

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

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

induction heating



fuel heating



## PORCELAIN CONTAINER

| code   | size   | mm      |
|--------|--------|---------|
| 783009 | GN 1/1 | 530x325 |
| 783016 | GN 1/2 | 325x265 |
| 783023 | GN 1/3 | 325x176 |
| 783061 | GN 2/3 | 325x354 |



### EXCELLENT INDUCTION CHAFING DISH GN 2/3



|            |                   |
|------------|-------------------|
| code       | 473399            |
| dimensions | 410x470x(H)180 mm |



### EXCELLENT INDUCTION CHAFING DISH ROUND 10L



|            |                   |
|------------|-------------------|
| code       | 473023            |
| dimensions | 458x465x(H)250 mm |



### EXCELLENT INDUCTION CHAFING DISH ROUND 6L



|            |                   |
|------------|-------------------|
| code       | 473375            |
| dimensions | 455x535x(H)180 mm |



### FRAME FOR 473399



|            |                   |
|------------|-------------------|
| code       | 473405            |
| dimensions | 400x370x(H)143 mm |



### FRAME FOR 473023



|            |                |
|------------|----------------|
| code       | 473047         |
| dimensions | ø410x(H)143 mm |



### FRAME FOR 473375



|            |                |
|------------|----------------|
| code       | 473382         |
| dimensions | ø480x(H)143 mm |



EXCELLENT CHAFING DISH GN 1/1 ROLLTOP

code 473016  
 dimensions 625x500x(H)440 mm



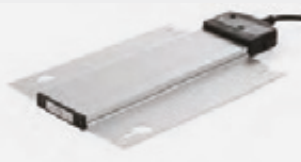
EXCELLENT INDUCTION CHAFING DISH ROUND 10L ROLLTOP

code 473368  
 dimensions 485x520x(H)470/550 mm



EXCELLENT INDUCTION CHAFING DISH ROUND 6L ROLLTOP

code 473351  
 dimensions 485x520x(H)470/550 mm



CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

code 809709  
 dimensions 200x320 mm



# Premium line

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



## INDUCTION HEATER WITH POWER REGULATOR

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

|            |               |
|------------|---------------|
| code       | 239193        |
| dimensions | ø245x(H)68 mm |
| power      | 800 W         |
| €          | *239193*      |

induction heating



fuel heating



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



## PORCELAIN CONTAINER

| code   | size   | mm      |
|--------|--------|---------|
| 783009 | GN 1/1 | 530x325 |
| 783016 | GN 1/2 | 325x265 |
| 783023 | GN 1/3 | 325x176 |
| 783061 | GN 2/3 | 325x354 |



### PREMIUM INDUCTION CHAFING DISH GN 1/1

|            |                   |
|------------|-------------------|
| code       | 473061            |
| dimensions | 585x455x(H)210 mm |



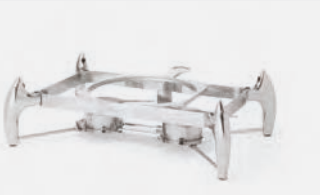
### PREMIUM CHAFING DISH WITH GLASS COVER GN 1/1

|            |                   |
|------------|-------------------|
| code       | 473412            |
| dimensions | 590x410x(H)200 mm |



### PREMIUM CHAFING DISH WITH GLASS COVER GN 2/3

|            |                   |
|------------|-------------------|
| code       | 473429            |
| dimensions | 455x410x(H)210 mm |



### FRAME FOR 473061

|            |                   |
|------------|-------------------|
| code       | 473078            |
| dimensions | 540x415x(H)165 mm |



### FRAME FOR 473412

|            |                   |
|------------|-------------------|
| code       | 473078            |
| dimensions | 540x415x(H)165 mm |



### FRAME FOR 473429

|            |                   |
|------------|-------------------|
| code       | 473290            |
| dimensions | 370x420x(H)165 mm |





PREMIUM INDUCTION CHAFING DISH ROUND 11L

code 473085  
dimensions 495x470x(H)325 mm



PREMIUM INDUCTION CHAFING DISH ROUND 11L WITH GLASS LID

code 473467  
dimensions 460x420x(H)290 mm



PREMIUM INDUCTION CHAFING DISH ROUND 6L WITH GLASS LID

code 473443  
dimensions 455x500x(H)195 mm



FRAME FOR 473085

code 473092  
dimensions 310x430x(H)165 mm



FRAME FOR 473467

code 473092  
dimensions 310x430x(H)165 mm



FRAME FOR 473443

code 473092  
dimensions 310x430x(H)165 mm





## Cast iron buffet dishes

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



CAST IRON ROUND  
CASSEROLE, BLUE

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



CAST IRON ROUND  
CASSEROLE, GREEN

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



CAST IRON ROUND  
CASSEROLE, ORANGE

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



CAST IRON ROUND  
CASSEROLE, RED

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



### BUILT-IN INDUCTION COOKER 1000 W

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

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



CAST IRON OVAL  
CASSEROLE, BLUE

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



CAST IRON OVAL  
CASSEROLE, GREEN

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



CAST IRON OVAL  
CASSEROLE, ORANGE

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



CAST IRON OVAL  
CASSEROLE, RED

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





# Buffet systems





NEW

# Skiatos System

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

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



## VACUUM JUG

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

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



INDUCTION HEATER  
WITH POWER REGULATOR  
- 239193  
- see page 305

## SKIATOS INDUCTION COFFEE URN

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



BUFFET



**SKIATOS BLACK ROTATING STAND FOR CUPS AND SAUCERS**

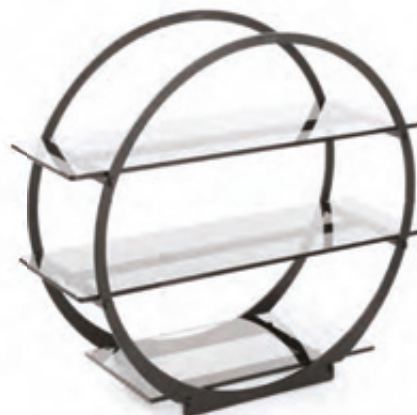
· holds 78 cups and 22 saucers

| code   | mm             |
|--------|----------------|
| 172131 | 360x360x(H)580 |



**SKIATOS WHITE THREE-LEVEL BUFFET DISPLAY STAND WITH GLASS TRAY**

| code   | mm             |
|--------|----------------|
| 171943 | 605x235x(H)605 |



**SKIATOS BLACK THREE-LEVEL BUFFET DISPLAY STAND WITH GLASS TRAY**

| code   | mm             |
|--------|----------------|
| 171950 | 605x235x(H)605 |



NEW

BUFFET



INDUCTION HEATER  
WITH POWER REGULATOR  
- 239193  
- see page 305



171684

171691

SKIATOS GN 1/1 CHAFING DISH

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



171493

171523

SKIATOS FLAKE DISPENSER

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



171479

171486



171592



171677

SKIATOS DRINK DISPENSER

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

SKIATOS WHITE BUFFET STAND

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

SKIATOS BLACK BUFFET STAND

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





SKIATOS WHITE BUFFET STAND IN A SET OF PLEXIGLASS

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



SKIATOS WHITE BUFFET STAND FOR A BOWL

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



SKIATOS WHITE BUFFET BASE

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



SKIATOS BLACK BUFFET STAND IN A SET OF PLEXIGLASS

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



SKIATOS BLACK BUFFET STAND FOR A BOWL

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



SKIATOS BLACK BUFFET BASE

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



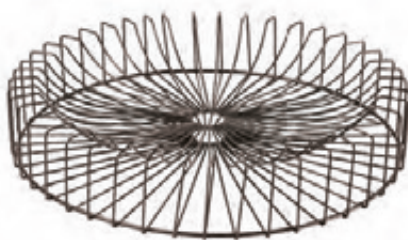
SKIATOS BLACK CHAMPAGNE BUCKET

| code   | mm          |
|--------|-------------|
| 171585 | Ø210x(H)160 |



SKIATOS CHAMPAGNE BUCKET RACK

| code   | mm              |
|--------|-----------------|
| 171967 | Ø190x360x(H)180 |



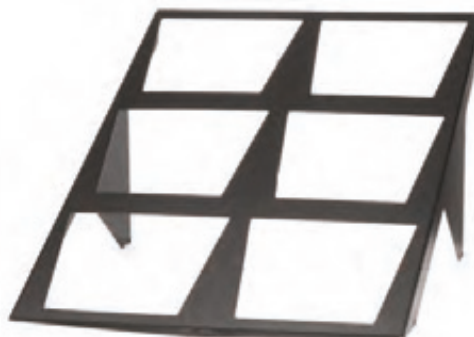
FRUIT BASKET

| code     | mm         |
|----------|------------|
| 53230000 | Ø400x(H)60 |





171547



171554



171561



171578

SKIATOS WHITE BUFFET DISPLAY FOR BOWLS

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

SKIATOS BLACK BUFFET DISPLAY FOR BOWLS

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

BOWL OF MELAMINE FOR DISPLAYS 171547 AND 171554, WHITE

| code   | mm             |
|--------|----------------|
| 991248 | 240x240x(H)100 |

BOWL OF MELAMINE FOR DISPLAYS 171561 AND 171578, WHITE

| code   | mm            |
|--------|---------------|
| 991249 | 100x100x(H)45 |



## MADEIRA DISPLAYS

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

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



|            |                  |                  |
|------------|------------------|------------------|
|            | OAK TRAY GN 1/2  | OAK TRAY GN 1/1  |
| code       | 505083           | 505052           |
| dimensions | 325x265x(H)20 mm | 530x325x(H)20 mm |



NEW

|            |                  |
|------------|------------------|
|            | OAK TRAY GN 1/1  |
| code       | 664476           |
| dimensions | 530x325x(H)40 mm |



|            |                  |                  |
|------------|------------------|------------------|
|            | OVERLAY GN 1/2   | OVERLAY GN 1/1   |
| code       | 505076           | 505045           |
| dimensions | 325x265x(H)80 mm | 530x325x(H)80 mm |



|            |                  |                  |
|------------|------------------|------------------|
|            | OVERLAY GN 1/2   | OVERLAY GN 1/1   |
| code       | 505076           | 505045           |
| dimensions | 530x325x(H)80 mm | 530x325x(H)80 mm |



|            |                        |                        |
|------------|------------------------|------------------------|
|            | INITIAL OAK BOX GN 1/2 | INITIAL OAK BOX GN 1/1 |
| code       | 505069                 | 505038                 |
| dimensions | 325x265x(H)65 mm       | 530x325x(H)65 mm       |



|            |                     |                     |
|------------|---------------------|---------------------|
|            | INCLINED BOX GN 1/2 | INCLINED BOX GN 1/1 |
| code       | 505137              | 505120              |
| dimensions | 325x265x(H)65 mm    | 530x325x(H)190 mm   |



BUFFET



|            |                  |                  |
|------------|------------------|------------------|
|            | OAK TRAY GN 1/2  | OAK TRAY GN 1/1  |
| code       | 505083           | 505052           |
| dimensions | 530x325x(H)20 mm | 530x325x(H)20 mm |



|            |                        |                        |                        |
|------------|------------------------|------------------------|------------------------|
|            | BASIS FOR GN 1/3 TRAYS | BASIS FOR GN 1/2 TRAYS | BASIS FOR GN 1/1 TRAYS |
| code       | 561058                 | 561041                 | 561034                 |
| dimensions | 325x176 mm             | 325x265 mm             | 530x325 mm             |





NEW



|            | BREAD CUTTING BOARD | CUTLERY CONTAINER | BUFFET BASE       | MADEIRA STAND     | MADEIRA STAND     | MADEIRA STAND     |
|------------|---------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| code       | 505021              | 561089            | 505090            | 664469            | 664452            | 664445            |
| dimensions | 530x325x(H)30 mm    | 530x325x(H)100 mm | 175x175x(H)165 mm | 120x120x(H)120 mm | 170x170x(H)170 mm | 220x220x(H)220 mm |

NEW



|            | MADEIRA BOX FOR CUTLERY AND NAPKINS | MADEIRA OAK TWO-SECTION CUTLERY BOX | MADEIRA CUTLERY AND NAPKIN CASE | MADEIRA CUTLERY BOX | MADEIRA OAK WAITER'S TROLLEY |
|------------|-------------------------------------|-------------------------------------|---------------------------------|---------------------|------------------------------|
| code       | 664407                              | 664414                              | 664421                          | 664438              | 664483                       |
| dimensions | 280x180x(H)120 mm                   | 275x165x(H)70 mm                    | 150x150x(H)150 mm               | 275x100x(H)70 mm    | 820x460x(H)850 mm            |



## VETRO DISPLAYS

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

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



SEVEN-STEP TRANSPARENT GLASS  
BUFFET STAIRS EXTENDED DOWNWARDS

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



SIX-STEP TRANSPARENT GLASS  
BUFFET STAIRS STRAIGHT

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



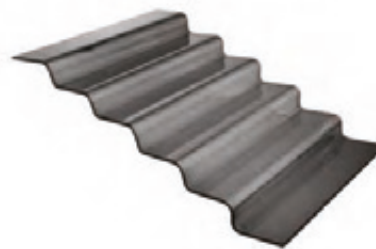
FOUR-STEP TRANSPARENT GLASS  
BUFFET STAIRS STRAIGHT

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



SEVEN-STEP TRANSPARENT GLASS  
BUFFET STAIRS EXTENDED DOWNWARDS

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



SIX-STEP TRANSPARENT GLASS  
BUFFET STAIRS STRAIGHT

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



FOUR-STEP TRANSPARENT GLASS  
BUFFET STAIRS STRAIGHT

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



BASE FOR SEVEN-STEP  
BUFFET STAIRS

|            |           |
|------------|-----------|
| code       | 429983    |
| dimensions | (H)200 mm |



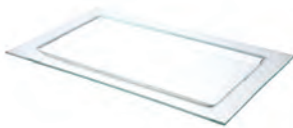
BASE FOR SIX-STEP  
BUFFET STAIRS

|            |           |
|------------|-----------|
| code       | 429976    |
| dimensions | (H)240 mm |



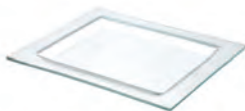
BASE FOR FOUR-STEP  
BUFFET STAIRS

|            |           |
|------------|-----------|
| code       | 429990    |
| dimensions | (H)120 mm |



GLASS TRAY GN 1/1  
CLEAR

code 429822  
dimensions 530x325 mm



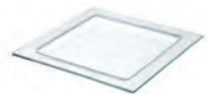
GLASS TRAY GN 1/2  
CLEAR

code 429839  
dimensions 325x265 mm



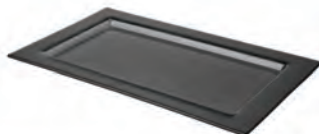
GLASS TRAY GN 2/4  
CLEAR

code 429846  
dimensions 530x162 mm



GLASS SQUARE TRAY 300X300 MM  
CLEAR

code 429952  
dimensions 300x300 mm



BLACK GLASS TRAY  
GN 1/1

code 429884  
dimensions 530x325 mm



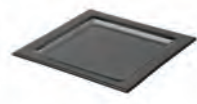
BLACK GLASS TRAY  
GN 1/2

code 429891  
dimensions 325x265 mm



BLACK GLASS TRAY  
GN 2/4

code 429938  
dimensions 530x162 mm



BLACK GLASS SQUARE  
TRAY

code 429969  
dimensions 300x300 mm



## SYSTEM SKYCAP

The combination of aesthetic values and functionality is one of the criteria of beauty used by many artists, architects and designers. The Rosseto® product line confirms that the relationship between form and elegance is also of great importance in the catering industry. Rosseto® buffet systems are one-of-a-kind products, made of the highest quality

materials, available in a wide range of shapes and sizes. Thanks to the use of various materials, such as brushed or powder-coated stainless steel, bamboo wood, acrylic, tempered glass, the arrangement of the buffet takes on uniqueness and exceptional character.



TEMPERED GLASS PLATE,  
BLACK



|            |            |            |
|------------|------------|------------|
| code       | SG002      | SG001      |
| dimensions | 851x197 mm | 356x356 mm |

TEMPERED GLASS PLATE,  
TRANSPARENT



|            |            |            |
|------------|------------|------------|
| code       | GTR20      | GTS14      |
| dimensions | 851x197 mm | 356x356 mm |

STAINLESS STEEL SKYCAP STAND  
– made of stainless steel



|            |                   |                   |
|------------|-------------------|-------------------|
| code       | D62377            | SM227             |
| dimensions | 152x152x(H)203 mm | 203x203x(H)457 mm |

STAINLESS STEEL SKYCAP STAND  
– in matt black steel



|            |                   |                   |                   |
|------------|-------------------|-------------------|-------------------|
| code       | D623RB            | D620RB            | SM241             |
| dimensions | 152x152x(H)203 mm | 152x152x(H)305 mm | 203x203x(H)457 mm |



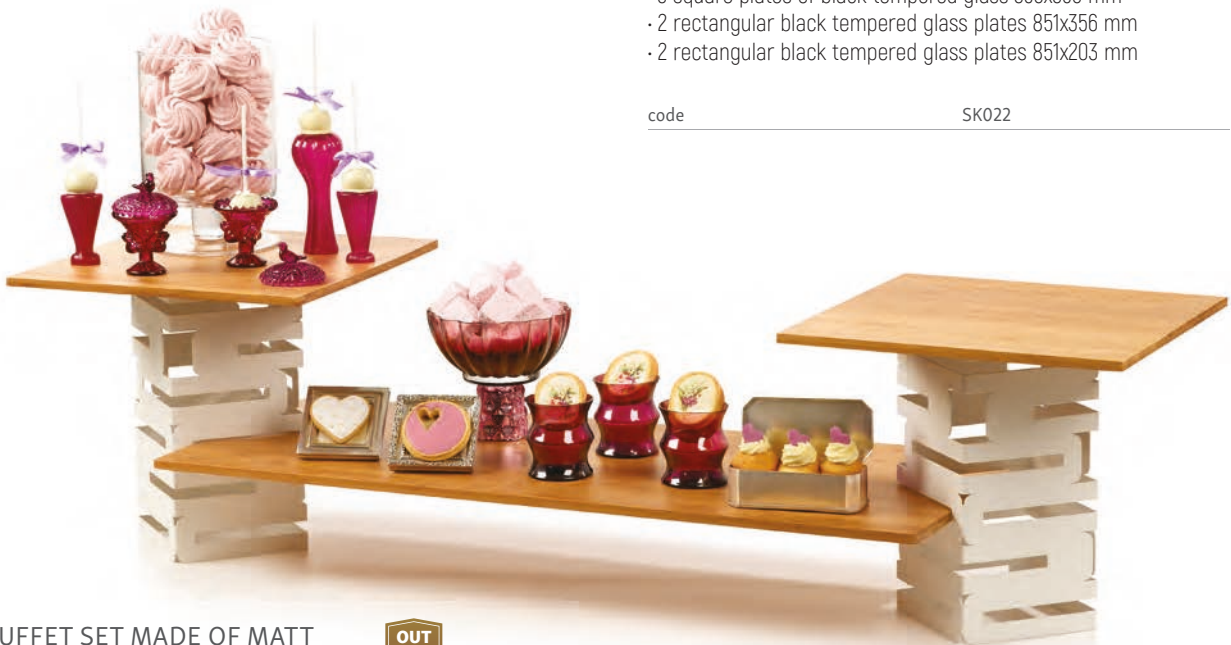
**BUFFET SET MADE OF MATT BLACK STEEL WITH GLASS**



- 3 columns of matt black steel 152x152x(H)305 mm
- 3 square plates of black tempered glass 356x356 mm
- 2 rectangular black tempered glass plates 851x356 mm
- 2 rectangular black tempered glass plates 851x203 mm

code

SK022



**BUFFET SET MADE OF MATT WHITE STEEL WITH BAMBOO**



- 2 matt white steel columns 152x152x(H)305 mm
- 2 square bamboo plates 356x365 mm
- 1 rectangular bamboo plate 851x356 mm

code

SK029

**SOLARIS LED LAMP**



- Round lamp to illuminate the buffet
- 23 different colors, 6 kinds of light dynamics settings
- Remote control included
- USB cable included



code

LED102

type

flower

**MULTI CHEF™ 7" BUFFET BASE**



|            |                   |
|------------|-------------------|
| code       | SM234             |
| type       | matte black       |
| dimensions | 549x345x(H)178 mm |







# Buffet devices







## DE LUXE JUICE DISPENSER

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



JUICE DISPENSER

426128

5 l

230x350x(H)770 mm

## SKIATOS DRINK DISPENSER

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

NEW



SKIATOS WHITE DRINK DISPENSER

171479

7 l

345x345x(H)570 mm



SKIATOS BLACK DRINK DISPENSER

171486

7 l

345x345x(H)570 mm

BUFFET

## VINTAGE STYLE DISPENSER FOR ALL TYPES OF JUICES AND SMOOTHIES

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



DUAL JUICE DISPENSER ON A STAND

5972725

2x 3,5 l



JUICE DISPENSER STAND FOR JUICE DISPENSER

9627204

8,5 l

210x(H)410 mm



Cosy & Trendy  
Stylish economic products

Cosy & Trendy  
Stylish economic products

## DRINK DISPENSER

Rossetto® cold drink and juice dispensers are made of the best materials available in the industry. A choice of stainless steel, matt black and bamboo bases in various shapes and sizes. We recommend using two dispensers connected by a tray. To emphasize the taste and color, it is worth adding fruit, herbs or spices.



### DRIP TRAY

· Made of acryl and stainless steel



|            |                  |
|------------|------------------|
| code       | LD108            |
| dimensions | 108x108x(H)25 mm |



### DRINK DISPENSER 18.9L



|            |                   |
|------------|-------------------|
| code       | LD155             |
| colour     | white             |
| dimensions | 315x216x(H)558 mm |

Luxurious dispensers in a lightweight aluminum housing. Made of high quality materials. Modern and extremely durable in everyday use. They have a removable water tank for easy filling. Additionally, LED lighting can be installed.







## DE LUXE COFFEE BREWER

- Very solid construction
- Housing made of high polished stainless steel AISI 304 in 0.8 mm thickness
- External dimensions of the urn: 330x340x(H)330 mm
- Non-dripping tap
- Possibility to block tap valve in open position
- For using directly on the worktop (without heating)
- Capacity: 12 L
- Fixed stainless steel fuel holder
- Fuel container with a lid with hinged element regulating the size of the flame
- Feet finished with plastic feet
- Full cover, easily removable



non-dripping tap



full cover,  
easily removable



feet finished by plastic



| code   | mm             |
|--------|----------------|
| 473344 | 330x340x(H)470 |

## SKIATOS INDUCTION COFFEE URN

NEW

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

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



INDUCTION HEATER  
WITH POWER REGULATOR  
- 239193  
- see page 305



BUFFET







### BUILT-IN INDUCTION COOKER

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

Touch panel and LED display.

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

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



### INDUCTION HEATER WITH POWER REGULATOR

|               |               |
|---------------|---------------|
| code          | 239193        |
| dimensions    | ∅245x(H)68 mm |
| power/voltage | 800 W         |



**NEW**

### INDUCTION COOKER

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

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





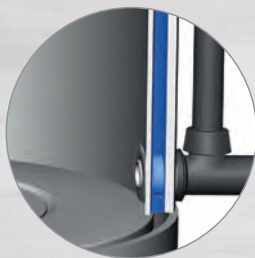


## WATER BOILER 10 L



- Insulated, double wall made of 304 stainless steel reduces heat loss and energy consumption
- Unsaturated handles and lid handle from polypropylene
- Cover with a safe closing system
- "Twist-Lock" type
- Non-dripping tap
- Maximum height of the under-tap dishes: 130 mm
- Clear water level indicator, expressed in liters
- Power on/off switch with silicone cover and a temperature control knob
- Temperature controlled by a thermostat in the range: 30-100 °C
- Automatic switching of the heating function and maintaining the desired temperature
- Control lamps for the heating and support functions temperature
- Heater placed under the bottom, secured before stoning
- Overheat protection with manual reset
- Easy access for the site to the heater and others controls
- The length of the electric wire is approx. 1.5 m

| code   | mm             | W/V      |
|--------|----------------|----------|
| 211120 | 310x290x(H)500 | 1300/230 |



double walls reduce energy consumption up to 20%



built-in heater increases the life of the device



## EVERGREEN AUTOMATIC, INSTANTANEOUS WATER BOILER

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

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

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

### 3/4" WATER CONNECTION

automatic water intake

### REDUCED POWER CONSUMPTION

### THERMOSTAT

### DRIP TRAY INCLUDED







## COFFEE MAKERS



**Two heating systems**  
keep the coffee at the optimum temperature and allow it to be brewed very quickly

**The decaffeinated indicator**  
informs users of the decaffeinated coffee content



**Foldable up and down handles**  
for easy transport of the tank

**Easy-to-clean, removable tank**

**Filling the cup with one hand**



- Removable stainless steel tanks with carrying handles
- Durable stainless steel
- Dual heating system
- Heater thermal protection
- Brew standby on/off switch
- One-hand pouring possible
- Coffee level indicator
- Filter basket made of stainless steel
- Strong locking clips
- Removable drip tray
- Decaffeinated indicator
- 1 year warranty



48,3 cm

Ø31,1 cm



63,5 cm

Ø31,1 cm



67 cm

Ø31,1 cm



|            |                |                |                |
|------------|----------------|----------------|----------------|
| code       | HCU045S-CE     | HCU065S-CE     | HCU110S-CE     |
| dimensions | Ø311x(H)483 mm | Ø311x(H)635 mm | Ø311x(H)670 mm |
| capacity   | 6,6 l          | 9,6 l          | 16,2 l         |
| voltage    | 230 V          | 230 V          | 230 V          |

## EXCELLENT CAULDRON SOUP – 8 L

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

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

temperature range from 0 to 65°C

lid with a cutout for a spoon



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



lid and water container made of stainless steel



regulation of heating power







# Fine Dine conveyor toasters

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



CONVEYOR TOASTER – BLACK

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



CONVEYOR TOASTER – RED

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



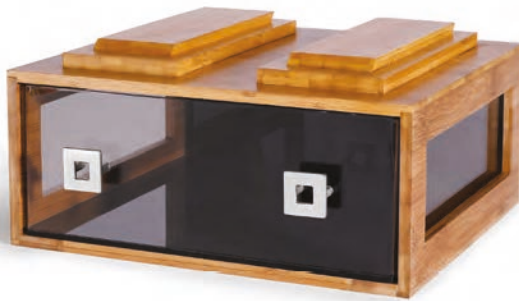


BAKING SETS

THREE-LEVEL DISPLAY



|            |                         |
|------------|-------------------------|
| code       | BK010                   |
| type       | made of stainless steel |
| dimensions | 388x591x394 mm          |



DOUBLE BAMBOO CONTAINER WITH DRAWER



|            |                   |
|------------|-------------------|
| code       | BD105             |
| dimensions | 406x375x(H)191 mm |



3-ELEMENT BAMBOO INSERT



|            |                   |
|------------|-------------------|
| code       | BD108             |
| dimensions | 203x375x(H)152 mm |

BREAD BAG / BASKET

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

*FineDine*

BREADBASKET- BAG

Cosy & Trendy  
stylish cocooning products



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

|            |                |
|------------|----------------|
| code       | 1413742        |
| dimensions | ø250x(H)120 mm |

## DE LUXE DISPENSERS FOR FLAKES AND MILK

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

## SKIATOS FLAKE DISPENSERS

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

NEW



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

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





Products from the **Officina 1825** collection are characterized by a timeless vintage design. Jars equipped with a white rubber gasket and a buckle. Thanks to the hermetic closure, it is perfect for storing dry products such as dried fruit, cereals or muesli on the breakfast buffet.



**OUT  
LET**

**OFFICINA 1825 JAR**

| code   | mm             | ml   | pcs |
|--------|----------------|------|-----|
| 777923 | 111x111x(H)164 | 1000 | 6   |
| 777930 | 108x108x(H)136 | 750  | 6   |
| 777947 | 97x97x(H)123   | 500  | 6   |
| 777954 | 91x91x(H)103   | 350  | 6   |



**OUT  
LET**

**OFFICINA 1825 SALT AND PEPPER SHAKER - 240 ML**

| code   |        | mm         | pcs |
|--------|--------|------------|-----|
| 777909 | salt   | ø64x(H)110 | 12  |
| 777916 | papper | ø64x(H)110 | 12  |



**OUT  
LET**

**OFFICINA 1825 OLIVE BOTTLE**

| code   | mm         | ml  | pcs |
|--------|------------|-----|-----|
| 777893 | ø63x(H)190 | 268 | 12  |



**OUT  
LET**

**LAVAGNA JAR**

| code   | mm             | ml   | pcs |
|--------|----------------|------|-----|
| 777862 | 106x106x(H)220 | 1500 | 6   |
| 777879 | 106x106x(H)160 | 1000 | 6   |
| 777886 | 106x106x(H)136 | 750  | 6   |



**FIDO JAR**

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



**Cosy & Trendy**  
Stylish & economical products

**WECK JAR - SET OF 4 PCS**

| code    | mm          |
|---------|-------------|
| 5427875 | 88x68x(H)78 |



**OUT  
LET**

**QUATTRO STAGIONI JAR**

| code   | mm          | ml   | pcs |
|--------|-------------|------|-----|
| 779224 | ø160x(H)264 | 3800 | 6   |
| 779217 | ø160x(H)218 | 3000 | 6   |
| 779200 | ø143x(H)192 | 2000 | 6   |



**OUT  
LET**

**QUATTRO STAGIONI JAR**

| code   | mm        | ml  | pcs |
|--------|-----------|-----|-----|
| 776087 | ø89x(H)86 | 200 | 6   |



**OUT  
LET**

**QUATTRO STAGIONI JAR**

| code   | mm        | ml | pcs |
|--------|-----------|----|-----|
| 779248 | ø61x(H)68 | 80 | 12  |
| 779248 | ø59x(H)55 | 40 | 12  |



You can use **Quattro Stagioni** jars as an attractive way to store, present or serve ready meals. Modern design, tight,

hermetic closure, are resistant to high temperature and rust. They are dishwasher safe.



QUATTRO STAGIONI JAR WITH HANDLE

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



QUATTRO STAGIONI JAR

OUT LET

| code   | mm        | ml  | pcs |
|--------|-----------|-----|-----|
| 775608 | ø86x(H)93 | 250 | 6   |



QUATTRO STAGIONI SMOOTHIE BOWL

OUT LET

| code   | ml  | pcs |
|--------|-----|-----|
| 779316 | 200 | 12  |



QUATTRO STAGIONI CAPS - SET 2 PCS

| code   | suitable        | pcs |
|--------|-----------------|-----|
| 776117 | 775608 i 775615 | 2   |
| 776100 | 775592 i 779316 | 3   |

OUT LET

BUFFET





OUT  
LET

OFFICINA 1825 BOTTLE

775844

750 ml

ø85,9x(H)247 mm

6 pcs



OUT  
LET

OFFICINA 1825 BOTTLE

775851

1200 ml

ø95x(H)300 mm

6 pcs



SWING BOTTLE

775721

250 ml

ø64x(H)192 mm

28 pcs



SWING BOTTLE

775738

500 ml

ø77x(H)253 mm

12 pcs



SWING BOTTLE

775745

1000 ml

ø94x(H)306 mm

6 pcs



# Porcelain containers

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

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



### PORCELAIN CONTAINER – WHITE

| code   | size   | mm            |
|--------|--------|---------------|
| 783009 | GN 1/1 | 530x325x(H)65 |
| 783061 | GN 2/3 | 350x325x(H)65 |
| 783016 | GN 1/2 | 325x265x(H)65 |
| 783023 | GN 1/3 | 325x176x(H)65 |

OUT  
LET



### PORCELAIN CONTAINER – YELLOW

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



### PORCELAIN CONTAINER – RED

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



### PORCELAIN CONTAINER – GREEN

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



### PORCELAIN CONTAINER – BLUE

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



### PORCELAIN CONTAINER – BLACK

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





NEW

# GN porcelain trays

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

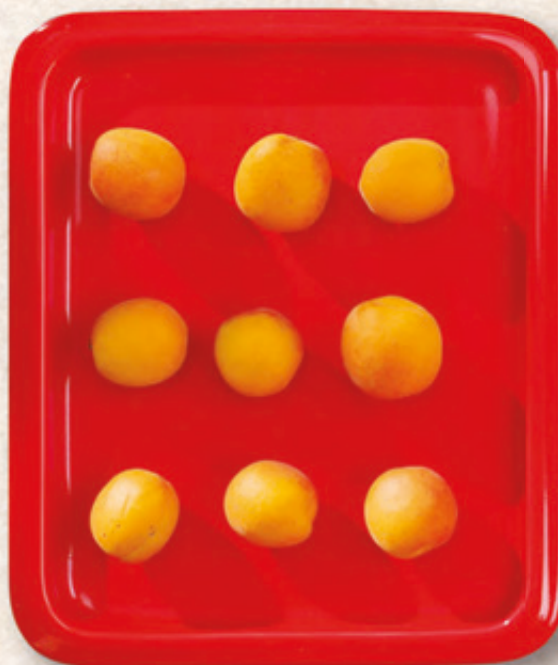
## GN PORCELAIN TRAY, GREEN

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



## GN PORCELAIN TRAY, RED

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







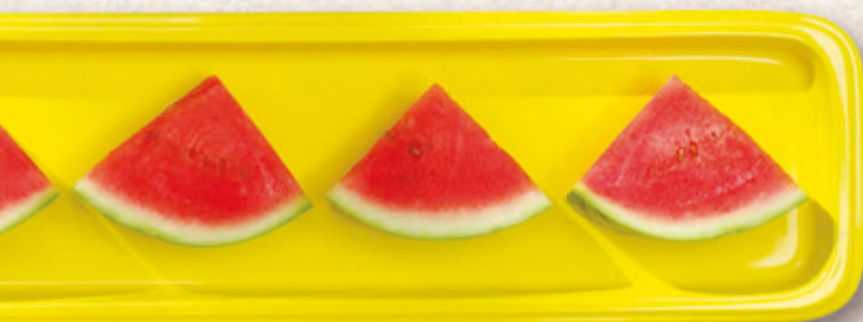
GN PORCELAIN TRAY, BLACK

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



GN PORCELAIN TRAY, BLUE

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



GN PORCELAIN TRAY, YELLOW

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





## ALCHEMY BUFFET PORCELAIN

Delicious Alchemy porcelain with various patterns to suit every mood and occasion. Versatile and durable, multifunctional items and eye-catching elements offer unlimited possibilities for presenting dishes on the buffet.

A premium collection designed for hoteliers, restaurateurs and chefs who want to create a unique dining experience for their guests.



ALCHEMY MOONSTONE PLATE

| code      | mm      | pcs |
|-----------|---------|-----|
| APRSMP131 | 265x355 | 6   |
| APRSMP111 | 215x288 | 6   |
| APRSMP81  | 167x225 | 12  |



ALCHEMY BALANCE TEAR DISH

| code      | mm  | ml  | pcs |
|-----------|-----|-----|-----|
| APRBATD11 | 293 | 653 | 6   |
| APRBATD91 | 236 | 340 | 6   |
| APRBATD61 | 160 | 142 | 12  |



ALCHEMY MOONSTONE BUFFET BOWL

| code      | mm      | ml   | pcs |
|-----------|---------|------|-----|
| APRSMB401 | 246x182 | 1136 | 6   |
| APRSMB301 | 203x157 | 852  | 6   |
| APRSMB201 | 177x132 | 568  | 12  |
| APRSMB101 | 105x143 | 284  | 12  |



ALCHEMY BALANCE COUPE BUFFET BOWL

| code      | mm   | pcs |
|-----------|------|-----|
| APRBAC141 | ø385 | 4   |
| APRBAC101 | ø265 | 6   |
| APRBAC81  | ø203 | 6   |



ALCHEMY BALANCE FOOTED SOUP BOWL

| code      | mm          | ml  | pcs |
|-----------|-------------|-----|-----|
| APRBAFSB1 | ø150x(H)105 | 340 | 6   |



ALCHEMY BALANCE RICE BOWL

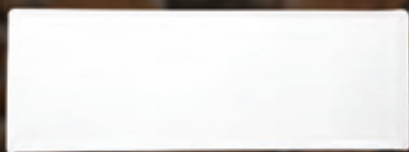
| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| APRBAR161 | ø140x(H)55 | 440 | 12  |
| APRBARB91 | ø110x(H)65 | 256 | 24  |
| APRBARB41 | ø90x(H)50  | 125 | 24  |



## ALCHEMY BUFFET TRAYS

Create eye-catching buffet displays with Alchemy's buffet trays. This range is ideal for buffet presentations, lunches and conference catering. The Alchemy Buffet collection is

a creative evolution of shapes that accentuate the stunning Balance and Moonstone profiles.



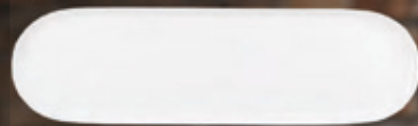
ALCHEMY BALANCE WHITE  
RECT BUFFET TRAY

| code      | mm      | pcs |
|-----------|---------|-----|
| APRBART51 | 580x200 | 4   |
| APRBART21 | 560x163 | 4   |
| APRBART31 | 530x325 | 2   |
| APRBART41 | 460x100 | 4   |
| APRBART1  | 300x145 | 6   |
| APRBART61 | 170x100 | 6   |



ALCHEMY BALANCE WHITE  
SQUARE BUFFET TRAY

| code     | mm      | pcs |
|----------|---------|-----|
| APRBAST1 | 303x303 | 4   |



ALCHEMY MOONSTONE OVAL  
LRG BUFFET TRAY

| code      | mm      | pcs |
|-----------|---------|-----|
| APRSMBTL1 | 580x200 | 4   |
| APRSMBTM1 | 580x150 | 4   |
| APRSMBTS1 | 580x100 | 4   |

BUFFET







BUFFET

## RUSTICS LINE

Rustics Porcelain Buffet Bowls add expressiveness to buffet displays with their vibrant colors. The collections are

complemented by cups with an ergonomic shape. The perfect complement to the Rainbow buffet!



RUSTICS BLACK SPARKLE  
RIPPLE DELI BOWL

| code      | mm         | ml   | pcs |
|-----------|------------|------|-----|
| ZCBRRB741 | ø210x(H)90 | 2180 | 4   |
| ZCBRRB401 | ø165x(H)90 | 1180 | 6   |



RUSTICS RED SPARKLE  
RIPPLE DELI BOWL

| code      | mm         | ml   | pcs |
|-----------|------------|------|-----|
| ZCRRRB741 | ø210x(H)90 | 2180 | 4   |
| ZCRRRB401 | ø165x(H)90 | 1180 | 6   |



RUSTICS GREEN SPARKLE  
RIPPLE DELI BOWL

| code      | mm         | ml   | pcs |
|-----------|------------|------|-----|
| ZCGRRB741 | ø210x(H)90 | 2180 | 4   |
| ZCGRRB401 | ø165x(H)90 | 1180 | 6   |



SNUG MUGS MUG BLACK

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| ZCASMGBK1 | ø100x(H)80 | 355 | 6   |



SNUG MUGS MUG RED

| code      | mm         | ml  | pcs |
|-----------|------------|-----|-----|
| ZCASMGRD1 | ø100x(H)80 | 355 | 6   |



SNUG MUGS MUG GREEN

| code     | mm         | ml  | pcs |
|----------|------------|-----|-----|
| ZCASMGG1 | ø100x(H)80 | 355 | 6   |





BUFFET

MAGMA LINE

AMBER LINE

SUN LINE

SAND LINE

RECTANGULAR TRAY



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

OVAL MINI DISH



| mm   | pcs | code        | code        | code        | code        |
|------|-----|-------------|-------------|-------------|-------------|
| ø110 | 12  | 04ALM001632 | 04ALM001634 | 04ALM001635 | 04ALM001636 |

MINI DISH WITH HANDLE



| mm  | pcs | code        | code        | code        | code        |
|-----|-----|-------------|-------------|-------------|-------------|
| ø60 | 18  | 04ALM001710 | 04ALM001708 | 04ALM001709 | 04ALM001707 |

MINI BAKING DISH



| mm    | pcs | code        | code        | code        | code        |
|-------|-----|-------------|-------------|-------------|-------------|
| 70x70 | 18  | 04ALM001625 | 04ALM001627 | 04ALM001628 | 04ALM001629 |




  
 STACKABLE WASH MICRO PORCELAIN

  
**RAINBOW BUFFET**  
*Fine Dine*

  
**PORLAND**



ASHEN LINE



code

04ALM001508  
 04ALM001596  
 04ALM001589  
 04ALM001582

LAGUNA LINE



code

04ALM001507  
 04ALM001592  
 04ALM001585  
 04ALM001578

STONE LINE



code

04ALM002456  
 04ALM002482  
 04ALM002455  
 04ALM002483

COAL LINE



code

04ALM001524  
 04ALM001590  
 04ALM001583  
 04ALM001576



code

04ALM001637



code

04ALM001633



code

04ALM002470



code

04ALM001631



code

04ALM001706



code

04ALM001705



code

04ALM002594



code

04ALM001704



code

04ALM001630



code

04ALM001626



code

04ALM002593



code

04ALM001624

BUFFET





OUT  
LET

RECTANGULAR BUFFET PLATTER

| code   | mm            | pcs |
|--------|---------------|-----|
| 793534 | 470x325x(H)32 | 6   |



OUT  
LET

SQUARE PLATE

| code   | mm            | pcs |
|--------|---------------|-----|
| 793848 | 290x290x(H)41 | 24  |



OUT  
LET

SQUARE FLAT PLATE

| code   | mm            | pcs |
|--------|---------------|-----|
| 793510 | 265x265x(H)15 | 12  |



OUT  
LET

RECTANGULAR PLATE

| code   | mm            | pcs |
|--------|---------------|-----|
| 793824 | 260x128x(H)13 | 24  |



OUT  
LET

BUFFET PLATTER - WAVE

| code   | mm            | pcs |
|--------|---------------|-----|
| 793565 | 355x260x(H)40 | 6   |
| 793589 | 355x165x(H)31 | 6   |
| 793572 | 330x285x(H)35 | 12  |



OUT  
LET

HALF-ROUND BUFFET PLATE

| code   | mm            | pcs |
|--------|---------------|-----|
| 793619 | 330x210x(H)31 | 12  |



OUT  
LET

DEEP OVAL PLATTER

| code   | mm            | pcs |
|--------|---------------|-----|
| 793596 | 360x215x(H)74 | 12  |
| 793602 | 280x145x(H)70 | 6   |



OUT  
LET

SLANTED BUFFET BOWL

| code   | mm        | pcs |
|--------|-----------|-----|
| 793756 | 100x(H)55 | 24  |



OUT  
LET

BUFFET BOWL WITH HANDLE

| code   | mm             | pcs |
|--------|----------------|-----|
| 793664 | 320x215x(H)117 | 6   |



TAPERED BUFFET BOWL



| code   | mm         | pcs |
|--------|------------|-----|
| 793657 | 275x(H)118 | 12  |



BOWL- PICCOLO WAVE



| code   | mm            | pcs |
|--------|---------------|-----|
| 793695 | 110x100x(H)33 | 48  |



BOWL WITH HANDLES



| code   | mm          | pcs |
|--------|-------------|-----|
| 793701 | 95x70x(H)36 | 48  |



APETIZER CARDINAL



| code  | mm        | ml  |
|-------|-----------|-----|
| R0734 | ø68x(H)52 | 100 |



TRIPLE PRESENTATION PLATE



| code   | mm           | pcs |
|--------|--------------|-----|
| 793749 | 300x95x(H)26 | 12  |



CONICAL BUFFET BOWL



| code   | ml  | mm         | pcs |
|--------|-----|------------|-----|
| 797594 | 710 | ø145x(H)90 | 48  |





NECESSITY OBLIQUE  
FINGERFOOD PORCELAIN DISH

| code   | mm | pcs |
|--------|----|-----|
| 789070 | 90 | 24  |



NECESSITY DROP  
FINGERFOOD PORCELAIN DISH

| code   | mm | pcs |
|--------|----|-----|
| 789032 | 90 | 24  |



NECESSITY HANDLE  
FINGERFOOD PORCELAIN DISH

| code   | mm  | pcs |
|--------|-----|-----|
| 789049 | 100 | 24  |



NECESSITY PORCELAIN  
FINGERFOOD DISH

| code   | mm | pcs |
|--------|----|-----|
| 789056 | 80 | 24  |



NECESSITY SQUARE  
FINGERFOOD PORCELAIN DISH

| code   | mm | pcs |
|--------|----|-----|
| 789063 | 50 | 24  |



MELAMINE APPETIZING SPOON

| code   | mm     | pcs |
|--------|--------|-----|
| 566534 | 135x45 | 24  |



DISH FOR APPETIZERS, SET OF 6 PCS

| code    | mm  | pcs |
|---------|-----|-----|
| 7102088 | Ø88 | 1   |



DISH FOR APPETIZERS, SET OF 6 PCS

| code    | mm           | pcs |
|---------|--------------|-----|
| 7102060 | Ø60-80x(H)50 | 1   |



MELAMINE APPETIZING SPOON

| code   | mm     | pcs |
|--------|--------|-----|
| 566596 | 135x45 | 24  |



APETIZER EXPERIENCE



| code    | mm    | ml  | pcs |
|---------|-------|-----|-----|
| 3510010 | (H)80 | 150 | 6   |



VERSATILE DESSERT CUP

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



APETIZER BARIL

| code  | mm        | ml  | pcs |
|-------|-----------|-----|-----|
| N6550 | ø58x(H)80 | 160 | 6   |



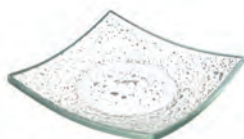
APETIZER ESKALE

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



APETIZER SHETLAND

| code  | mm        | ml | pcs |
|-------|-----------|----|-----|
| C8222 | ø60x(H)78 | 90 | 6   |



VETRO FINGERFOOD SQUARE  
 TRANSPARENT GLASS DISH

| code   | mm    | pcs |
|--------|-------|-----|
| 429792 | 80x80 | 12  |



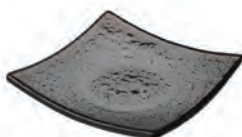
VETRO FINGERFOOD RAIN DROP  
 TRANSPARENT GLASS DISH

| code   | mm     | pcs |
|--------|--------|-----|
| 429815 | 80x100 | 12  |



WELCOME FINGER FOOD DISH,  
 SET OF 6 PCS

| code  | mm    | ml | pcs |
|-------|-------|----|-----|
| 26NDC | 50x50 | 60 | 1   |



VETRO FINGERFOOD SQUARE  
 BLACK GLASS DISH

| code   | mm    | pcs |
|--------|-------|-----|
| 429860 | 80x80 | 12  |



VETRO FINGERFOOD RAIN DROP  
 BLACK GLASS DISH

| code   | mm     | pcs |
|--------|--------|-----|
| 429877 | 80x100 | 12  |







# Melamine

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



BUFFET







MELAMINE BANQUET TRAY GN 2/3 **NEW**

| code   | dimensions (mm) |
|--------|-----------------|
| 566930 | 354x325x(H)20   |



**NEW**

GN TRAY IN MELAMINE, BLACK

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



**NEW**

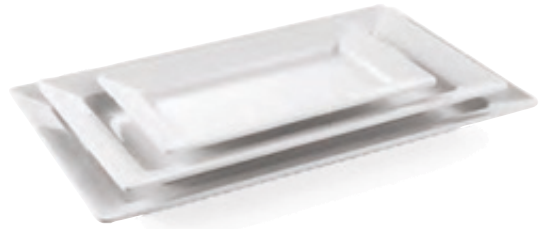
GN TRAY IN MELAMINE, WHITE

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



MELAMINE GN 1/1 PLATTER

| code   | dimensions (mm) |
|--------|-----------------|
| 561607 | 530x325x(H)20   |



MELAMINE RECTANGULAR PLATTER

| code   | dimensions (mm) |
|--------|-----------------|
| 561515 | 495x270x(H)56   |
| 561508 | 360x205x(H)38   |



MELAMINE GASTRONORM TRAYS WITH SLIM RIM

| code   | size   | dimensions (mm) |
|--------|--------|-----------------|
| 566008 | GN 1/1 | 530x325x(H)20   |
| 566015 | GN 1/2 | 325x265x(H)20   |
| 566022 | GN 1/3 | 325x176x(H)20   |
| 566046 | GN 1/4 | 265x162x(H)20   |
| 566053 | GN 2/4 | 525x160x(H)20   |



MELAMINE SQUARE PLATE



| code   | dimensions (mm) |
|--------|-----------------|
| 561553 | 405x405x(H)50   |
| 561546 | 355x355x(H)40   |



MELAMINE SQUARE BOWL

| code   | dimensions (mm) |
|--------|-----------------|
| 561584 | 270x270x(H)105  |
| 561577 | 190x190x(H)100  |
| 561560 | 130x130x(H)65   |



MELAMINE GN CONTAINER

| code   | size   | dimensions (mm) |
|--------|--------|-----------------|
| 800195 | GN 1/1 | 530x325x(H)65   |
| 800201 | GN 1/2 | 325x265x(H)65   |
| 800256 | GN 1/3 | 325x176x(H)65   |



NEW

MELAMINE SQUARE BOWL, BLACK

| code   | dimensions (mm) |
|--------|-----------------|
| 779606 | 250x250x(H)120  |
| 779590 | 190x190x(H)90   |
| 779583 | 125x125x(H)65   |
| 779576 | 90x90x(H)40     |



NEW

MELAMINE SQUARE BOWL, WHITE

| code   | dimensions (mm) |
|--------|-----------------|
| 779644 | 250x250x(H)120  |
| 779637 | 190x190x(H)90   |
| 779620 | 125x125x(H)65   |
| 779613 | 90x90x(H)40     |





561362



561393

MELAMINE PLATEAUS WITH SLATE APPEARANCE



- Rectangular.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

| code   | size   | dimensions (mm) |
|--------|--------|-----------------|
| 561362 | GN 1/1 | 530x325x(H)7    |
| 561393 | GN 2/4 | 525x160x(H)7    |
| 561386 | GN 1/3 | 325x175x(H)7    |

MELAMINE PLATEAUS WITH SLATE APPEARANCE



- Round.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

| code   | dimensions (mm) |
|--------|-----------------|
| 561416 | ø430x(H)7       |



561324

561348

MELAMINE PLATEAUS WITH WOOD APPEARANCE



- Rectangular.
- With non-slip feet.

| code   | size   | dimensions (mm) |
|--------|--------|-----------------|
| 561324 | GN 1/1 | 530x325x(H)10   |
| 561348 | GN 2/4 | 525x160x(H)10   |

### MELAMINE OVAL DISH



| code   | dimensions (mm) |
|--------|-----------------|
| 561652 | 713x285x(H)40   |
| 561645 | 610x230x(H)42   |



### MELAMINE RECTANGULAR CURVED PLATTER



| code   | size   | dimensions (mm) |
|--------|--------|-----------------|
| 561669 | GN 1/1 | 530x325x(H)40   |
| 561676 | GN 1/2 | 325x265x(H)40   |



### MELAMINE ROUND CAKE STAND

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



### MELAMINE SQUARE CAKE STAND

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







MELAMINE SAUCE LADLE

• Capacity 40 ml

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



SLANTED BOWL MADE OF MELAMINE, BLACK

| code   | dimensions (mm) |
|--------|-----------------|
| 779682 | ø285x(H)152     |
| 779675 | ø262x(H)138     |
| 779668 | ø233x(H)125     |
| 779651 | ø210x(H)106     |



SLANTED BOWL MADE OF MELAMINE, WHITE

| code   | dimensions (mm) |
|--------|-----------------|
| 779729 | ø285x(H)152     |
| 779712 | ø262x(H)138     |
| 779705 | ø233x(H)125     |
| 779699 | ø210x(H)106     |



MELAMINE SLANTED BOWL



| code   | dimensions (mm) |
|--------|-----------------|
| 561430 | 300x291x(H)137  |



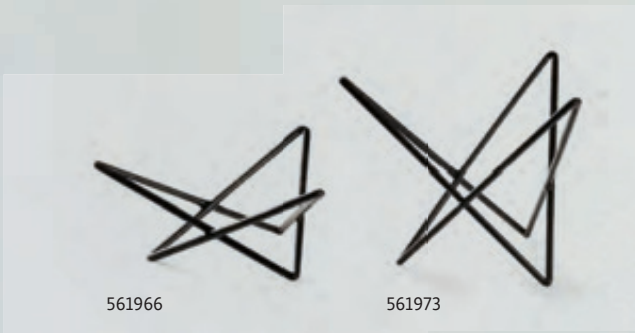
VELOCITY MELAMINE RAMEKIN

| code   | capacity (l) | mm        | pcs |
|--------|--------------|-----------|-----|
| 561720 | 100          | ø85x(H)45 | 12  |
| 561713 | 80           | ø80x(H)40 | 12  |
| 561706 | 50           | ø70x(H)35 | 12  |



VELOCITY MELAMINE SLANTED BOWL

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



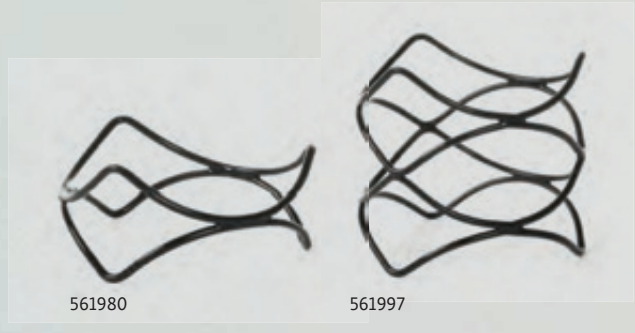
561966

561973

NON-SLIP DISPLAY STAND

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

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



561980

561997

NON-SLIP DISPLAY STAND

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

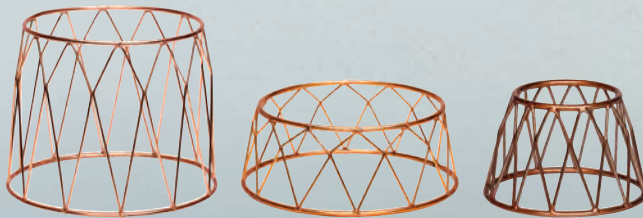
| code   | dimensions (mm) |
|--------|-----------------|
| 561997 | ø200x(H)200     |
| 561980 | ø200x(H)100     |



ECO-FRIENDLY BAMBOO FIBRE BOWL, GREEN



| code   | mm          | pcs |
|--------|-------------|-----|
| 565537 | ø280x(H)115 | 3   |



COPPER BUFFET STAND

| code   | mm             |
|--------|----------------|
| 565698 | 250x121x(H)200 |
| 565681 | 250x120x(H)100 |
| 565599 | 150x100x(H)100 |





## CONCRETE BOWLS

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

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

| BUFFET STAND<br>- ACACIA WOOD | BUFFET STAND<br>- ACACIA WOOD |
|-------------------------------|-------------------------------|
| 566312                        | 566329                        |
| ø150x(H)100 mm                | ø250x(H)150 mm                |





BUFFET



# BOWLS



POMPEI BOWL

776001

100 ml

ø80x(H)41 mm

6 pcs



POMPEI BOWL

776018

240 ml

ø105x(H)53 mm

6 pcs



POMPEI BOWL

776025

350 ml

ø120x(H)60 mm

6 pcs



POMPEI BOWL

776032

570 ml

ø140x(H)70 mm

6 pcs



POMPEI BOWL

776049

1060 ml

ø170x(H)85 mm

6 pcs



POMPEI BOWL

776056

1700 ml

ø200x(H)100 mm

6 pcs



POMPEI BOWL

776070

3650 ml

ø260x(H)106 mm

6 pcs



EVOLUTION  
BUFFET BOWL

N9401

1300 ml

ø190x(H)69 mm

6 pcs



EVOLUTION  
BUFFET BOWL

N9400

2000 ml

ø220x(H)69 mm

6 pcs



EVOLUTION  
BUFFET BOWL

N9399

2800 ml

ø260x(H)69 mm

6 pcs



EVOLUTION  
BUFFET BOWL

N9398

4000 ml

ø300x(H)69 mm

6 pcs



ARCOROC

HIGH  
RESISTANCE  
OPAL GLASS



FineDine



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

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

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





# CHEF DE CUISINE KITCHEN EQUIPMENT



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

a specially profiled bottom, which under the influence of temperature changes its shape to a perfectly flat, which means that even at very high temperatures it retains the ability to cook and fry evenly.

At the bottom of the vessel, between two layers of **CrNi acid steel**, there is an aluminium layer of almost 10mm thickness, depending on the size (CrNi steel 0.7 mm + Al 8.0 mm + CRNI 1.2 mm steel). The material used is characterized by low surface porosity, which ensures easy cleaning, is characterized by



exceptional resistance to damage, and at the same time does not react with food, protecting it against the effects of acids. The bottom retains heat, but also distributes heat quickly and evenly, which **saves about 60% of energy** compared to pots made with ordinary soldering technology.

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

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

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

**10**  
years  
warranty

High-class acid-resistant chrome-nickel steel (18/10) guarantees high strength of the cookware

Stainless steel lids of the same type (18/10)

Ergonomic handle limiting heating is permanently connected to the pot by means of multi-point welds resistant to tearing

Satin finish

They can be washed in the dishwasher

Dynamic Impact technology and forged bottom

Also available in large sizes – KING SIZE collection

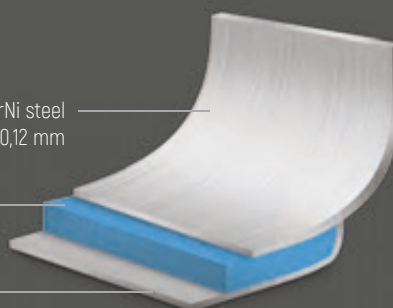
0.80-1.20 mm thick steel (depending on size)

SANDWICH BOTTOM triple-layer aluminium / steel bottom for fast and even heat distribution

CrNi steel thickness from 0,08 to 0,12 mm

aluminium thickness from 0,6 to 0,8 mm

CrNi steel thickness 0,7 mm





**NEW****KING SIZE STOCKPOT**

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

**STOCKPOT**

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

**SAUCEPAN**

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

**CONVEX LID**

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





18/10

stainless steel



ceramic



electro



gas



induction



wash



*Chef*  
*de cuisine*  
depuis 1884



### DEEP CASSEROLE

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



### SHALLOW CASSEROLE

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



KITCHEN



AL  
aluminum



ceramic



electro



gas



induction



wash

NEW

*Chef*  
*de cuisine*  
depuis 1884

## IMPRESSIVE FRYING PAN

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

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



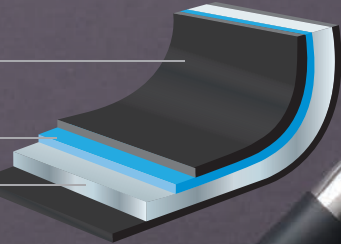
IMPRESSIVE FRYING PAN  
WITH DOUBLE NON-STICK COATING

| code   | mm   |
|--------|------|
| 621011 | ø240 |
| 621028 | ø280 |
| 621035 | ø320 |
| 621042 | ø360 |

1. non-stick coating

2. non-stick coating

aluminium, 4 mm



KITCHEN

18/10

stainless steel



ceramic



electro



gas



induction



wash



*Chef*  
de cuisine  
depuis 1884

## PRIME FRYING PAN

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

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

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



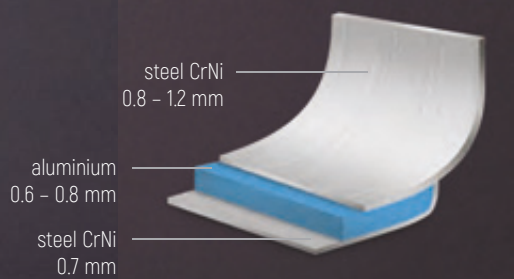
### STAINLESS STEEL FRYING PAN

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



### STAINLESS STEEL FRYING PAN

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



### NON-STICK COATED FRYING PAN

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



### NON-STICK COATED FRYING PAN

| code   | rażka | mm         | l    |
|--------|-------|------------|------|
| 831632 | rażka | ø320x(H)70 | 6    |
| 831649 | rażka | ø360x(H)70 | 8,1  |
| 831656 | rażka | ø400x(H)80 | 10,1 |



KITCHEN





VICTORINOX



MADE IN SWITZERLAND



### VICTORINOX GRAND MAÎTRE LINE

A delightful knife collection for professional chefs. Each model from this popular collection has a uniform mandrel construction – the knives are made by hand forging from one piece of steel and uniformly hardened. The precision of workmanship ensures perfect balance and a balanced design that guarantees a smooth and even cut every time. The transition from the blade to the handle is almost

imperceptible, and the handle itself has an ergonomic shape that ensures the comfort of use even during many hours of work. The handles are made of synthetic material with high strength, resistance to abrasion and temperatures up to 130°C – it is possible to scald the knives without the use of industrial chemicals.

| code        | N° | name                      | blade length (mm) |
|-------------|----|---------------------------|-------------------|
| 7.7203.08G  | 1  | vegetable knife, narrow   | 80                |
| 7.7203.12G  | 2  | steak knife, smooth       | 120               |
| 7.7203.12WG | 3  | steak knife, serrated     | 120               |
| 7.7203.15G  | 4  | kitchen knife, narrow     | 150               |
| 7.7213.20G  | 5  | filleting knife, flexible | 200               |
| 7.7223.26G  | 6  | slicing knife, grooved    | 260               |

| code       | N° | name                    | blade length (mm) |
|------------|----|-------------------------|-------------------|
| 7.7233.15G | 7  | portioning fork         | 150               |
| 7.7303.08G | 8  | vegetable knife, curved | 80                |
| 7.7303.15G | 9  | boning knife, narrow    | 150               |
| 7.7303.17G | 10 | Santoku knife           | 170               |
| 7.7403.20G | 11 | chef's knife, wide      | 170               |
| 7.7433.23G | 12 | bread knife, serrated   | 230               |

\* all knives are packed in 1 pc gift boxes

VICTORINOX



VICTORINOX FIBROX LINE

The Victorinox Fibrox collection brings a new dimension to cutting precision - knives carefully designed by professionals and for professionals. They are characterized by a perfectly balanced construction and blades made of rolled stainless steel. This high-quality product combines the comfort of use, ergonomic

design, a grippy handle made of synthetic material and an easy-to-sharpen blade with impressive durability. The rough structure of the handle makes the knife stick to the hand perfectly, and slicing, cutting and chopping thanks to these knives has never been so easy.

| code      | N° | name                          | blade length (mm) |
|-----------|----|-------------------------------|-------------------|
| 5.2003.15 | 1  | kitchen knife, wide blade     | 150               |
| 5.2003.19 | 2  | kitchen knife, wide blade     | 190               |
| 5.2003.25 | 3  | kitchen knife, wide blade     | 250               |
| 5.2063.20 | 4  | chef's knife                  | 200               |
| 5.2533.21 | 5  | bread knife, serrated         |                   |
| 5.2933.26 | 6  | confectionery knife, serrated | 260               |

| code      | N° | name                           | blade length (mm) |
|-----------|----|--------------------------------|-------------------|
| 5.3703.16 | 7  | filleting knife                | 160               |
| 5.3763.20 | 8  | filleting knife, narrow blade  | 200               |
| 5.3813.18 | 9  | filleting knife, very flexible | 180               |
| 5.6303.15 | 10 | deboning knife, stiff          | 150               |
| 7.8033    | 11 | steel sharpener, round         | 230               |
| 5.4063.18 | 12 | Chef's knife, Chinese style    | 180               |





### VICTORINOX SWISS CLASSIC LINE

Every aspect of kitchen work has been taken into account when creating the Victorinox Swiss Classic Collection, from key activities to the smallest details. The extensive, functional collection includes lightweight, dishwasher-safe and sterilizable (up to 100°C) knives.

Extremely hard, rolled stainless steel used in a perfectly balanced construction is a guarantee that these comfortable knives will cope with any challenge.

| code       | N° | name                          | blade length (mm) |
|------------|----|-------------------------------|-------------------|
| 6.8003.19B | 1  | chopping knife                | 190               |
| 6.8063.20B | 2  | chopping knife                | 200               |
| 6.8503.17B | 3  | Santoku knife                 | 170               |
| 6.8523.17B | 4  | Santoku with a scalloped edge | 170               |
| 6.8633.21B | 5  | bread knife                   | 210               |
| 6.8633.26B | 6  | cake knife                    | 260               |

| code       | N° | name                                   | blade length (mm) |
|------------|----|--|-------------------|
| 6.7403     | 7  | paring knife                           | 80                |
| 6.7433     | 8  | paring knife, serrated blade           | 80                |
| 6.7863.13B | 9  | butter and cheese knife                | 130               |
| 5.6603.15  | 10 | deboning knife, bent blade             | 150               |
| 5.6413.15  | 11 | deboning knife, narrow blade, flexible | 150               |

VICTORINOX SWISS CLASSIC LINE

NEW

VICTORINOX



| code        | N° | name             | colour | blade length (mm) |
|-------------|----|------------------|--------|-------------------|
| 6.7501      | 1  | vegetable knife, | red    | 60                |
| 6.7503      | 2  | curved           | black  | 60                |
| 6.7601      | 3  | vegetable knife, | red    | 80                |
| 6.7603      | 4  | smooth           | black  | 80                |
| 6.7606.L114 | 5  | vegetable knife, | green  | 80                |
| 6.7606.L118 | 6  | smooth           | yellow | 80                |
| 6.7636.L114 | 7  | vegetable knife, | green  | 80                |
| 6.7636.L118 | 8  | serrated         | yellow | 80                |
| 6.7701      | 9  | vegetable knife, | red    | 100               |
| 6.7703      | 10 | smooth           | black  | 100               |
| 6.7706.L114 | 11 | vegetable knife, | green  | 100               |
| 6.7706.L118 | 12 | smooth           | yellow | 100               |

| code        | N° | name                      | colour | blade length (mm) |
|-------------|----|---------------------------|--------|-------------------|
| 6.7731      | 13 | tomato knife,             | red    | 100               |
| 6.7733      | 14 | rounded tip,              | black  | 100               |
| 6.7736.L4   | 15 | serrated                  | green  | 100               |
| 6.7736.L8   | 16 | serrated                  | yellow | 100               |
| 6.7831      | 17 | tomato knife,             | red    | 110               |
| 6.7833      | 18 | rounded tip,              | black  | 110               |
| 6.7836.L114 | 19 | serrated                  | green  | 110               |
| 6.7836.L118 | 20 | serrated                  | yellow | 110               |
| 6.7861      | 21 | cheese and sausage knife, | red    | 110               |
| 6.7863      | 22 | serrated blade            | black  | 110               |
| 6.7936.12L4 | 23 | steak/pizza knife,        | green  | 120               |
| 6.7936.12L8 | 24 | serrated,                 | yellow | 120               |
| 6.7933.12B  | 25 | sharp point               | black  | 120               |



FineDine  
PROFESSIONAL QUALITY & CARE

KITCHEN







| code     | N° | name                                  |
|----------|----|---------------------------------------|
| 6.0914   | 1  | Julienne J-star aluminum peeler       |
| 6.0912   | 2  | Rex aluminum peeler                   |
| 6.0930   | 3  | Rapid aluminum peeler                 |
| 7.6079.8 | 4  | universal peeler, horizontal - yellow |
| 7.6079.4 | 5  | universal peeler, horizontal - green  |
| 7.6079.1 | 6  | universal peeler, horizontal - red    |

| code     | N° | name                                      |
|----------|----|---|
| 7.6079   | 7  | universal peeler, horizontal - black      |
| 7.6075.8 | 8  | universal peeler, serrated blade - yellow |
| 7.6075.4 | 9  | universal peeler, serrated blade - green  |
| 7.6075.1 | 10 | universal peeler, serrated blade - red    |
| 7.6075   | 11 | universal peeler, serrated blade - black  |



| code     | N° | name                                | mm  |
|----------|----|-------------------------------------|-----|
| 7.6344   | 1  | Professional poultry shears - black | 250 |
| 7.6350   | 2  | Stainless steel shears              | 250 |
| 7.6363.3 | 3  | Kitchen scissors                    | 200 |



| code     | N° | name                       | mm        |
|----------|----|----------------------------|-----------|
| 7.6857.3 | 1  | Bottle and can opener      | 200       |
| 7.6912.3 | 2  | PET opener                 | 160       |
| 7.6924   | 3  | Corkscrew with foil cutter | 168x70x40 |





Switches, varied speed



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



|             |  |   |
|-------------|--|---|
| code        | HBF500-CE  | HBF500S-CE  |
| container   | stackable polycarbonate jug with a capacity of 1.4 l | stainless steel container, capacity of 1.8 l, with a comfortable one Easy-Grip handle |
| controls    | switches, varied speed                               | switches, varied speed  |
| dimensions  | 178x229x(H)483 mm                                    | 178x229x(H)521 mm   |
| power       | 600 W  | 600 W   |
| voltage     | 230 V  | 230 V   |
| weight      | 5,1 kg   | 5,1 kg  |
| accessories | polycarbonate container                              | stainless steel container   |
| code        | 6126-HBF500-CE                                       | 6126-400-CE   |

## HBF 500/S EXPEDITOR™ CULINARY BLENDER

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

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

**1 HP engine** - has enough torque to cut products.

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

**All metal cutting mechanism** - long life.

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

**Stainless steel blades** - cope with products quickly.

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



**NEW**



Switches, varied speed



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

**Hamilton Beach**  
COMMERCIAL



**2 years**  
for FREE!  
warranty

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



## HBF 510/S EXPEDITOR™ CULINARY BLENDER

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

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

**2.4 HP engine** - has enough torque to cut products.

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

**All metal cutting mechanism** - long life.

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

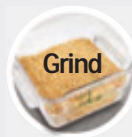
**Stainless steel blades** - cope with products quickly.

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

**Robust metal drive clutch.**



Chop



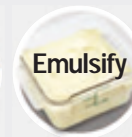
Grind



Blend



GRATE



Emulsify





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



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

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

## HBF 600/S EXPEDITOR™ CULINARY BLENDER

**3 HP engine** - has enough torque to cut products.

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

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

**Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade**

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

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

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



**Hamilton Beach**  
COMMERCIAL

ZAPYTAJ  
O PROGRAM  
FINANSOWANIA



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

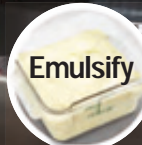


The Wave - Action® system constantly pushes the mix down towards the blades for a smoothie effect



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

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



**Lifetime Warranty**  
on cutting mechanism and blade

**3 years**  
for FREE! warranty

## HBH1100 S EXPEDITOR™ CULINARY BLENDER



- Save time** - the HBF1100S is fully equipped to achieve great results in a short time, from the efficient 3.5 hp engine to the specially designed blade to the large capacity container.
- Unique slicing feature** - manipulates the blades between the slow speed and the cook's selected blend speed. Such pulsating movements cause the products to move continuously, even with a small amount of liquid in the container. Perfect for hummus, salsa, smoothies and dressings.
- Programmable buttons** - give the user a lot of possibilities and precise control. As a result, the recipes are repeatable, which saves time. You can easily adapt to menu changes by modifying the programmed cycles using a memory card.
- Speed control** - the ability to smoothly adjust the speed from low (ideal for salads, cutting and grinding) to high (for a quick smoothie consistency).
- Pre-programmed Timer Buttons** - the user can take care of other tasks by using the 4 timer buttons and choosing between HIGH, VARIABLE, CHOP or PULSE modes.
- Lid Lock Function** - Designed with safety in mind. The lock function with indicator light is to ensure that the blender will not start if the jug and lid are not properly fitted.
- Low profile** - provides convenient access to the container on each kitchen counter. It also makes it easier to move the blender between different stations. Durable construction - made for long-term use in kitchens with high work intensity.



## HBF 500/S Expeditor™

## HBF 510/S Expeditor™ NEW



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

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

**1 HP engine** - has enough torque to cut products.

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

**All metal cutting mechanism** - long life.

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

**Stainless steel blades** - cope with products quickly.

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

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

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

**2.4 HP engine** - has enough torque to cut products.

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

**All metal cutting mechanism** - long life.

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

**Stainless steel blades** - cope with products quickly.

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

**Robust metal drive clutch.**



|   | HBF500-CE            | HBF500S-CE             | HBF510-CE           | HBF510S-CE             |
|---|----------------------|------------------------|---------------------|------------------------|
| code  | HBF500-CE            | HBF500S-CE             | HBF510-CE           | HBF510S-CE             |
| engine                                      | 1 KM                 | 1 KM                   | 2,4 KM              | 2,4 KM                 |
| container                                   | 1,4 l, polycarbonate | 1,8 l, stainless steel | 1,4 l, copoliester  | 1,8 l, stainless steel |
| chopping function with speed control        | ✓                    | ✓                      | ✓                   | ✓                      |
| speed                                       | varied               | varied                 | varied              | varied                 |
| scoop                                       | ✓                    | ✓                      | ✓                   | ✓                      |
| temperature indicator                       | -                    | -                      | -                   | -                      |
| service                                     | jug presence sensor  | jug presence sensor    | jug presence sensor | jug presence sensor    |
| lifetime warranty on the motor and blades   | -                    | -                      | -                   | -                      |
| warranty (parts and labor)                  | 2 years              | 2 years                | 2 years             | 2 years                |
| Good Thinking®                              | stackable jug        | molded handle          | stackable jug       | molded handle          |
| dimensions                                  | 178x229x(H)483 mm    | 178x229x(H)521 mm      | 190x210x(H)490 mm   | 190x210x(H)515 mm      |
| power                                       | 600 W                | 600 W                  | 1789 W              | 1789 W                 |
| voltage                                     | 230 V                | 230 V                  | 230 V               | 230 V                  |
| weight                                      | 5,1 kg               | 5,1 kg                 | 5,1 kg              | 5,1 kg                 |
| APPLICATION:                                |                      |                        |                     |                        |
| thick salsa sauces and fruit in syrup       | ✓                    | ✓                      | ✓                   | ✓                      |
| soups-creams and sauces (cooked)            | ✓                    | ✓                      | ✓                   | ✓                      |
| raw vegetables and fruit puree              | -                    | -                      | -                   | -                      |
| sauces                                      | ✓                    | ✓                      | ✓                   | ✓                      |
| emulsions                                   | ✓                    | ✓                      | ✓                   | ✓                      |
| grinding grains, nuts, rice                 | ✓                    | ✓                      | ✓                   | ✓                      |
| thick dishes with little water              | -                    | -                      | -                   | -                      |
| large quantities                            | -                    | -                      | -                   | -                      |
| INTENDED USE:                               |                      |                        |                     |                        |
| restaurants / institutions - high intensity | -                    | -                      | -                   | -                      |
| health Service                              | ✓                    | ✓                      | ✓                   | ✓                      |
| educational institutions / universities     | ✓                    | ✓                      | ✓                   | ✓                      |

## HBF 600/S Expeditor™

**3 HP engine** - has enough torque to cut products.

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

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

**Lifetime Warranty on Stainless Steel Cutting**

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

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

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

## HBH1100 S Expeditor™

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

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

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

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

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

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

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

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



HBF600-CE



HBF600S-CE



HBF1100S-CE

|                      |                        |  |
|----------------------|------------------------|--|
| 3 KM                 | 3 KM                   | 3,5 KM   |
| 1,8 l, polycarbonate | 1,8 l, stainless steel | 4 l, stainless steel                             |
| ✓                    | ✓                      | ✓  |
| varied               | varied                 | varied   |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| jug presence sensor  | jug presence sensor    | cover lock                                       |
| ✓                    | ✓                      | ✓  |
| 3 years              | 3 years                | 3 years  |
| stackable jug        | molded handle          | transparent cover,<br>clock/user program buttons |
| 178x229x(H)458 mm    | 178x229x(H)483 mm      | 226x378x(H)481 mm                                |
| 750 W                | 750 W                  | 3,5 KM   |
| 230 V                | 230 V                  | 230 V  |
| 6,4 kg               | 5,9 kg                 | 11 kg  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| -                    | -                      | ✓  |
| -                    | -                      | ✓  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |
| ✓                    | ✓                      | ✓  |



# STAND MIXER – 8 QUART CPM800

COMPACT, DURABLE AND VERSATILE



**Tilt head**

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

**Metal gears**

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

**Strong tips**

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

**Die-cast aluminum body**

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

**8 liter stainless steel bowl**

Equipped with 2 handles for safe carrying of contents.

**Seven speed levels + pulsation mode**

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



**BPA-free plastic bowl cover**

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

**Global Warranty**

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

**Easy-to-use START/STOP buttons**

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

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

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

| code      | mm             | W/V      |
|-----------|----------------|----------|
| CPM800-CE | 350x430x(H)400 | 1500/230 |

# ACUVIDE™ 1000

## IMMERSION CIRCULATOR

DESIGNED FOR COMMERCIAL KITCHENS

### Water level markings

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

### Cleaning cycle and reminder

– removes calcification to ensure proper operation of the circulation pump

### Clear display with touchpad controls

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

### Adjustable clock

– up to 99 hours of cooking.

### Adjustable clamp

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

### Water jet circulator

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

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



### Dishwasher safe

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

### IPX7 design

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

| code       | W/V      |
|------------|----------|
| HSV1000-CE | 1200/230 |



# PrimaVac™ IN-CHAMBER VACUUM SEALER



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

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

The packing machines are equipped with **JetAire™ pumps**. These are high-power vane pumps, made of the highest quality materials, thus guaranteeing reliability and durability in conditions of intensive use.

They ensure the removal of 99.9% of the air, possible optimization of the pump operation.

PrimaVac™ packers are equipped with an oil change reminder and a built-in oil heating function.



#### Sealing strip

Protected with a silicone coating for easy cleaning and food safety



#### Reset button

Conveniently located on the back of the device, next to the detachable power cord



#### Repair Kit

PrimaVac™ packaging machines are equipped with everything necessary to ensure efficient operation

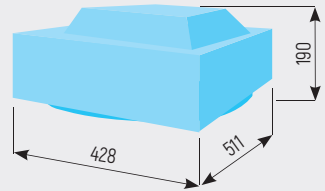
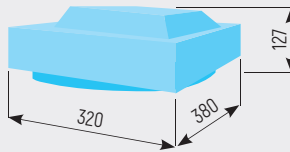
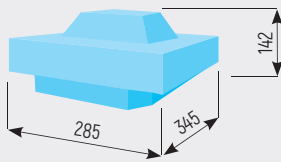
Transparent cover  
for observing the vacuum  
packing process

Durable stainless  
steel housing

Sealing strip

Removable plate  
provides more space

Control panel



| code   | HVC254-CE         | HVC305-CE         | HVC406-CE         |
|--|-------------------|-------------------|-------------------|
| control  | touchpad          | touchpad          | touchpad          |
| dimensions   | 337x456x(H)377 mm | 379x491x(H)373 mm | 494x616x(H)486 mm |
| chamber dimensions                                       | 285x345x(H)93 mm  | 320x380x(H)75 mm  | 428x511x(H)132 mm |
| maximum bag size   | 254x330 mm        | 330x356 mm        | 406x508 mm        |
| bar length   | 254 mm            | 305 mm            | 406 mm            |
| power  | 300 W             | 400 W             | 1000 W            |
| voltage  | 230 V             | 230 V             | 230 V             |
| pump capacity  | 8 m <sup>3</sup>  | 10 m <sup>3</sup> | 20 m <sup>3</sup> |
| weight   | 29 kg             | 34,9 kg           | 73,9 kg           |
| user programs<br>- 10 programs                           | ✓                 | ✓                 | ✓                 |
| vacuum cycle time control<br>- from 10 to 60 s           | ✓                 | ✓                 | ✓                 |
| regulation of sealing time<br>- from 0 to 3 sec          | ✓                 | ✓                 | ✓                 |
| regulation of the cooling<br>down time - from 3 to 9.9 s | ✓                 | ✓                 | ✓                 |
| airflow regulation<br>- from 2 to 9.9 s                  | ✓                 | ✓                 | ✓                 |
| reminder about<br>changing the oil                       | ✓                 | ✓                 | ✓                 |
| gas connection   |                   |                   | ✓                 |
| 10 cm leg extension                                      |                   |                   | ✓                 |





# BIGRIG™ HAND MIXER

THE MOST POWERFUL ENGINE  
IN ITS CLASS – LONG-LASTING  
BIGRIG™ HAND MIXER

**2**  
year  
warranty



Speed control  
- 8 settings

The easily visible  
and most importantly  
serviceable 365 cm  
cable helps to extend  
the life of the mixer

Wall hanger and cord  
hanger for neat  
and easy storage

Easy arm replacement

Continuous operation  
with large volumes

Triple chopping  
blade

Variable speed  
Thumb Drive™ with  
color LED backlight

Mixing speeds:  
min. 3,000 rpm  
max. 15,000 rpm



A reliable and highly efficient device for the preparation of soups, sauces and vegetable purees. The blender is equipped with a **stainless steel** blade with a guard that quickly mixes, chops, rubs or emulsifies the ingredients. Ergonomic design, comfortable **2-position handle of the base**, with **Light-Touch** controls allows you to place your hand in different positions for comfortable use. The 100% sealed, removable stainless steel arm is ideal for continuous operation and **high-volume mixing**. The unit comes with a power stand, stainless steel arm and **wall mount hanger**.



HMI02W

| code      | dimensions (mm) | mixing arm length (mm) | max. capacity (l)       | power/voltage (W/V) |
|-----------|-----------------|------------------------|-------------------------|---------------------|
| HMI012-CE | 780x216         | 305                    | do 23                   | 1000/230            |
| HMI014-CE | 820x216         | 355                    | do 53                   | 1000/230            |
| HMI016-CE | 880x216         | 406                    | do 87                   | 1000/230            |
| HMI018-CE | 930x216         | 457                    | do 121                  | 1000/230            |
| HMI021-CE | 1000x216        | 533                    | do 158                  | 1000/230            |
| HMI02W    | 490x110         |                        | BigRig Whisk Attachment |                     |





1  
year  
warranty

KITCHEN



|            |               |
|------------|---------------|
| code       | HMI200-CE     |
| dimensions | Ø76x(H)445 mm |
| power      | 175 W         |
| voltage    | 230 V         |
| weight     | 1,9 kg        |

## IMMERSION BLENDER

**Heavy Duty** - Long-life motor design and food grade stainless steel cutting arm.

**Versatility** - The interchangeable cutting attachment and two speeds ensure versatility in professional kitchens, allowing you to easily make creams and sauces directly in the pan, churning proteins, butter and preparing cakes.

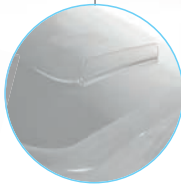
**23 cm stainless steel arm** - the thick arm allows not only to easily reach deep into pots and bowls but also easy to disassemble for washing.

**Innovative Blade Guard** - helps to keep clean and reduces splash and clogs.

**Double insulation** - a two-core cable makes it easy to use and store.



scoop



transparent cover



four torsional wheels

**INGREDIENT TROLLEY**

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

|            |                   |                   |
|------------|-------------------|-------------------|
| code       | 877920            | 877913            |
| capacity   | 98 l              | 81 l              |
| dimensions | 394x749x(H)711 mm | 333x743x(H)711 mm |

For dry food:



flour



sugar



salt



groats



rice



**LID FOR PIZZA DOUGH BOXES**

|        |         |
|--------|---------|
| code   | mm      |
| 880968 | 600x400 |



**PIZZA DOUGH BOX**

|        |    |                |                |
|--------|----|----------------|----------------|
| code   | l  | mm             | mm int.        |
| 880920 | 24 | 600x400x(H)130 | 565x365x(H)130 |
| 880913 | 18 | 600x400x(H)90  | 565x365x(H)90  |
| 880906 | 14 | 600x400x(H)70  | 600x400x(H)70  |



# GN STAINLESS STEEL CONTAINERS



**NEW**



High-quality stainless steel GN containers are universal dishes that can be used in almost all types of catering establishments. The containers are made of 18/10 stainless steel (AISI 304) with 0.8 mm wall thickness, have reinforced edges and are available in sizes from GN 2/1 to GN 1/9. Standard and perforated - ideal for preparing, freezing, storing and heating

food. The offer also includes GN lids, which together with the container form a tight vessel that prevents the product from drying out and the penetration of odors and is absolutely necessary for storing and maintaining food hygiene in your kitchen.

KITCHEN



LID FOR CONTAINER



LID WITH SEAL COVER



LID WITH SPOON RECESS

# CAMWEAR® GN POLYCARBONATE CONTAINERS

# CAMBRO®

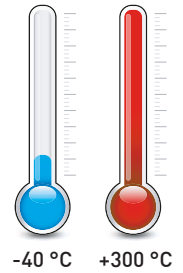


**NEW**



Safe in contact with food

The smooth inner surface makes cleaning easier



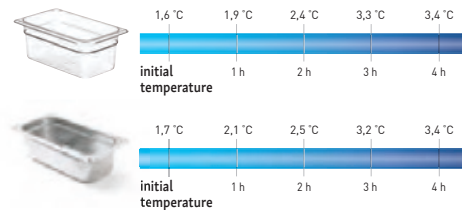
Made of original, unbreakable Camwear® polycarbonate. It does not react with food.

The rough base reduces the possibility of scratching.

Graduations in the American and metric systems facilitate the control of the amount of product in the container.

### COLD TEST

Tests prove that Camwear containers keep products at low temperature better than stainless steel containers.



Intended for food storage, transport and serving of meals. Full safety and hygiene thanks to the damage-resistant and unbreakable Camwear® polycarbonate. It is non-reactive with food, has the lowest level of impurities and is completely BPA-free. Graduations in the US and metric systems make it easy to control the amount of product in the container.

Keeps the temperature low, better than stainless steel containers. High thermal resistance (from -40°C to +99°C) favors the wide use of containers in gastronomy. The possibility of stacking and saving space. Suitable for washing in dishwashers.



### PERFORATED DRAIN SHELF FOR CAMWEAR® SERIES GN CONTAINERS

Designed to drain excess water from food placed in a GN container. Safe in contact with food. Perforated, it provides proper storage conditions for food and prevents it from submerging in drained water.



### CAMWEAR LID WITH GASKET, ONLY FOR CAMWEAR® SERIES GN CONTAINERS AND TRANSPARENT POLYPROPYLENE GN CONTAINERS

It is used to protect the contents of containers. GN Tight, protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal. Made of food-safe material.

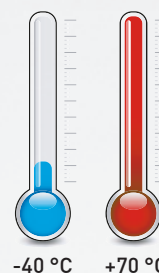


# CONTAINERS GN TRANSPARENT POLYPROPYLENE

# CAMBRO



The standard width of the collar 1.27 cm ensures the correct fit to tables and bars



Transparent polypropylene allows for content control and high chemical resistance. The smooth inner surface makes cleaning easier.

The smooth inner surface makes cleaning easier.

An indispensable tool for storing, transporting and serving meals  
Made of durable, transparent polypropylene  
High chemical resistance ensures safety during contact with food  
High thermal resistance (from -40°C to +70°C) makes the product widely used in gastronomy  
The stackable option makes it easier to store the containers

during transport and helps to save space  
Keeps the temperature down effectively to a degree similar to that of stainless steel cookware  
Suitable for washing in a dishwasher  
It is used to protect the contents of GN containers  
Tight, it protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal  
Made of food-safe material

CAMWEAR® SEAL COVER, ONLY FOR GN CONTAINERS OF THE CAMWEAR® SERIES AND MADE OF TRANSPARENT POLYPROPYLENE

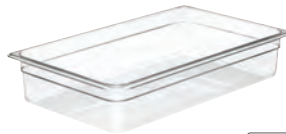
It is used to protect the contents of containers  
GN Tight, protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal  
Made of food-safe material



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**NEW**

**NEW**

**GN 2/1 – 650x530 mm**

|        |             | STAINLESS STEEL |  |
|--------|-------------|-----------------|--|
| liters | height (mm) | code            |  |
| 57,5   | 200         | 831786          |  |
| 28,5   | 100         | 831793          |  |

**GN 1/1 – 530x325 mm**

|                               |                   | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------------|-----------------|---------------|---------------|
| liters                        | height (mm)       | code            | code          | code          |
| 25,6                          | 200               | 831823          | 18CW135       | 18PP190       |
| 19,5                          | 150               | 831830          | 16CW135       | 16PP190       |
| 13,0                          | 100               | 831847          | 14CW135       | 14PP190       |
| 8,5                           | 65                | 831854          | 12CW135       | 12PP190       |
| <b>Perforated</b>             |                   |                 |               |               |
|                               | 200               | 832448          |               |               |
|                               | 150               | 832455          |               |               |
|                               | 100               | 832462          |               |               |
|                               | 65                | 832479          |               |               |
| <b>Lid</b>                    |                   |                 |               |               |
|                               | normal            | 832646          |               |               |
|                               | with seal cover   | 832585          | 10PPCWSC190   | 10PPCWSC190   |
|                               | with spoon recess | 832745          |               |               |
| <b>Perforated drain shelf</b> |                   |                 | 10CWD135      |               |

**GN 2/3 – 354x325 mm**

|                   |                   | STAINLESS STEEL |  |
|-------------------|-------------------|-----------------|--|
| liters            | height (mm)       | code            |  |
| 18                | 200               | 831861          |  |
| 13                | 150               | 831878          |  |
| 9                 | 100               | 831885          |  |
| 5,5               | 65                | 831892          |  |
| <b>Perforated</b> |                   |                 |  |
|                   | 100               | 832486          |  |
|                   | 65                | 832493          |  |
| <b>Lid</b>        |                   |                 |  |
|                   | normal            | 832653          |  |
|                   | with spoon recess | 832752          |  |

**GN 1/2 – 325x265 mm**

|                               |                   | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------------|-----------------|---------------|---------------|
| liters                        | height (mm)       | code            | code          | code          |
| 11,7                          | 200               | 831922          | 28CW135       | 28PP190       |
| 8,9                           | 150               | 831939          | 26CW135       | 26PP190       |
| 5,9                           | 100               | 831946          | 24CW135       | 24PP190       |
| 3,9                           | 65                | 831977          | 22CW135       | 22PP190       |
| <b>Perforated</b>             |                   |                 |               |               |
|                               | 100               | 832523          |               |               |
|                               | 65                | 832530          |               |               |
| <b>Lid</b>                    |                   |                 |               |               |
|                               | normal            | 832660          |               |               |
|                               | with seal cover   | 832592          | 20PPCWSC190   | 20PPCWSC190   |
|                               | with spoon recess | 832769          |               |               |
| <b>Perforated drain shelf</b> |                   |                 | 20CWD135      |               |





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**GN 2/4 – 530x162 mm**

|            |             | STAINLESS STEEL |  |
|------------|-------------|-----------------|--|
| liters     | height (mm) | code            |  |
| 5,2        | 100         | 832349          |  |
| 2,3        | 65          | 832431          |  |
| <b>Lid</b> |             |                 |  |
| normal     |             | 832738          |  |

**GN 1/3 – 325x176 mm**

|                               |             | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------|-----------------|---------------|---------------|
| liters                        | height (mm) | code            |               |               |
| 6,9                           | 200         | 831984          | 38CW135       | 38PP190       |
| 5,3                           | 150         | 831991          | 36CW135       | 36PP190       |
| 3,6                           | 100         | 832288          | 34CW135       | 34PP190       |
| 2,4                           | 65          | 832295          | 32CW135       | 32PP190       |
| <b>Perforated</b>             |             |                 |               |               |
|                               | 150         | 832547          |               |               |
|                               | 100         | 832554          |               |               |
|                               | 65          | 832561          |               |               |
|                               | 40          | 832578          |               |               |
| <b>Lid</b>                    |             |                 |               |               |
| normal                        |             | 832677          |               |               |
| with seal cover               |             | 832622          | 30PPCWSC190   | 30PPCWSC190   |
| with spoon recess             |             | 832776          |               |               |
| <b>Perforated drain shelf</b> |             |                 | 30CWD135      |               |

**GN 1/4 – 265x162 mm**

|                               |             | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------|-----------------|---------------|---------------|
| liters                        | height (mm) | code            |               |               |
| 5,5                           | 200         | 832301          |               |               |
| 3,7                           | 150         | 832318          | 46CW135       | 46PP190       |
| 2,5                           | 100         | 832325          | 44CW135       | 44PP190       |
| 1,7                           | 65          | 832332          | 42CW135       | 42PP190       |
| <b>Lid</b>                    |             |                 |               |               |
| normal                        |             | 832684          |               |               |
| with seal cover               |             | 832639          | 40PPCWSC190   | 40PPCWSC190   |
| with spoon recess             |             | 832783          |               |               |
| <b>Perforated drain shelf</b> |             |                 | 40CWD135      |               |

**GN 1/6 – 176x162 mm**

|                               |             | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------|-----------------|---------------|---------------|
| liters                        | height (mm) | code            |               |               |
| 3,4                           | 200         | 832356          |               |               |
| 2,2                           | 150         | 832363          | 66CW135       | 66PP190       |
| 1,5                           | 100         | 832370          | 64CW135       | 64PP190       |
| 1,0                           | 65          | 832387          | 62CW135       | 62PP190       |
| <b>Lid</b>                    |             |                 |               |               |
| normal                        |             | 832691          |               |               |
| with seal cover               |             |                 | 60PPCWSC190   | 60PPCWSC190   |
| with spoon recess             |             | 832790          |               |               |
| <b>Perforated drain shelf</b> |             |                 | 60CWD135      |               |



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**GN 1/8 – 161x132 mm**

|                               |             | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------|-----------------|---------------|---------------|
| liters                        | height (mm) |                 | code          |               |
| 1,5                           | 150         |                 | 86CW135       |               |
| 1,0                           | 100         |                 | 84CW135       |               |
| 0,7                           | 65          |                 | 82CW135       |               |
| <b>Lid</b>                    |             |                 |               |               |
| with seal cover               |             |                 | 80PPCWSC190   |               |
| <b>Perforated drain shelf</b> |             |                 | 80CWD135      |               |

**GN 1/9 – 176x108 mm**

|                               |             | STAINLESS STEEL | POLYCARBONATE | POLYPROPYLENE |
|-------------------------------|-------------|-----------------|---------------|---------------|
| liters                        | height (mm) | code            | code          | code          |
| 1,4                           | 150         |                 | 96PCW135      |               |
| 0,85                          | 100         | 832394          | 94CW135       | 94PP190       |
| 0,57                          | 65          | 832424          | 92CW135       | 92PP190       |
| <b>Lid</b>                    |             | 832721          |               |               |
| with seal cover               |             |                 | 90PPCWSC190   | 90PPCWSC190   |
| <b>Perforated drain shelf</b> |             |                 | 90CWD135      |               |



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# CAMWEAR® POLYCARBONATE CONTAINER, 83.3 L

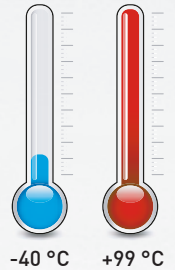


**NEW**



Handles for easy portability

Crystal clear Camwear® polycarbonate makes it easy to identify products inside



Smooth surface that is easy to clean  
Resistant to stains and odors

The rough surface of the bottom increases the scratch resistance and the stability of the container

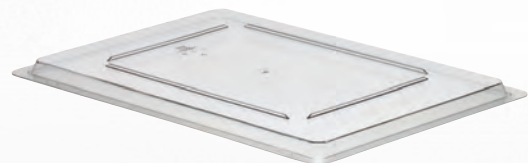
Intended for storing food products  
Made of odor-resistant and stain-resistant clear polycarbonate, safe for contact with food and extends its freshness  
Crystal clear – the ability to quickly identify the stored contents of the container without removing the cover  
The high thermal resistance of Camwear® material in the range from -40°C to +99°C allows the container to be stored also in refrigerated cabinets  
Smooth surface inside, easy to clean

The rough surface of the bottom increases the scratch resistance and the stability of the container  
Space-saving thanks to the possibility of multi-storey storage  
Capacity: 83.3l  
Suitable for washing in dishwashers  
The container fits with a polycarbonate lid (1826CCW135)

| code        | liters | mm             |
|-------------|--------|----------------|
| 182615CW135 | 83.3   | 460x660x(H)380 |

## CAMWEAR® POLYCARBONATE COVER FOR CONTAINER 182615CW135

Designed for a storage container (182615CW135) with matching dimensions (457 × 660 mm)  
Helps to keep food fresh longer  
Made of resistant polycarbonate with a thermal tolerance range from -40°C to 99°C, thanks to which the container with the lid can also be stored in a refrigerator  
Suitable for washing in dishwashers



| code       | mm      |
|------------|---------|
| 1826CCW135 | 457x660 |

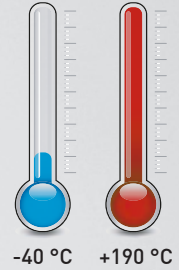
# H-PANS™ HIGH HEAT RESISTANT PAN WITH A HANDLE

**CAMBRO**



**NEW**

Suitable for all types of stoves, including continuous furnaces



The flat base allows maximum contact with the heating element

Reinforced, ergonomic handle

Suitable for all furnaces, including single-sided and continuous furnaces

A large thermal range (from -40°C to +190°C) allows you to heat, bake and grill food or store food in refrigerated cabinets

High heating efficiency thanks to the flat base

Reinforced handle with a special texture and finger

space for safe cooking, equipped with holes for draining residual water after cleaning

Capacity: 2.4 l

Suitable for washing in dishwashers

Can be used in microwave ovens

| code      | liters | mm            |
|-----------|--------|---------------|
| 32HP1H150 | 2.4    | 176x325x(H)65 |



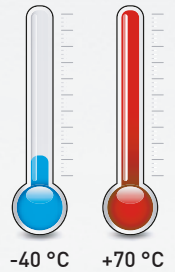
KITCHEN



# CAMSQUARE® TRANSPARENT POLYPROPYLENE FOOD STORAGE CONTAINER



**NEW**



Printed measuring bar

POSSIBILITY OF STACKING

Made of food-safe, chemical-resistant polypropylene



1,9 l 2SFSP190    3,8 l 4SFSP190    5,7 l 6SFSP190    7,6 l 8SFSP190    11,4 l 12SFSP190    17,2 l 18SFSP190    20,8 l 22SFSP190

Provides convenient storage of various types of food in the kitchen and in storage spaces  
 Made of food-safe, chemical-resistant polypropylene  
 It enables constant control of the contents thanks to its transparent walls and a printed scale  
 It is suitable for use in the temperature range from -40°C to 70°C  
 The design enables storied storage and saves space  
 Suitable for washing in dishwashers

| code      | liters | mm             |
|-----------|--------|----------------|
| 2SFSP190  | 1,9    | 185x185x(H)100 |
| 4SFSP190  | 3,8    | 185x185x(H)187 |
| 6SFSP190  | 5,7    | 215x215x(H)185 |
| 8SFSP190  | 7,6    | 215x215x(H)230 |
| 12SFSP190 | 11,4   | 256x310x(H)210 |
| 18SFSP190 | 17,2   | 256x310x(H)320 |
| 22SFSP190 | 20,8   | 256x310x(H)400 |

\* Height including lid.  
 Dimensions including handles.

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## COVER FOR CAMBRO'S CAMSQUARE® CONTAINER

Fits in the CamSquare® polypropylene food container  
 Made of food-safe polypropylene  
 Effectively protects the contents of the container against external factors and against pouring out  
 Suitable for washing in dishwashers



| code     | suitables for containers  | colour |
|----------|---------------------------|--------|
| SFC2452  | 1,9 l and 3,8 l           | green  |
| SFC6451  | 5,7 l and 7,6 l           | red    |
| SFC12453 | 11,4 l, 17,2 l and 20,8 l | navy   |

# CAMWEAR® MEASURING CUP WITH A HANDLE

# CAMBRO®



**NEW**



Made of unbreakable Camwear® polycarbonate

Cast and printed measuring bars in blue (metric scale) and red (US scale)



Strong, unbreakable handle

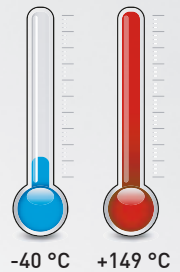
Designed for precise volume measurement of loose products and liquids  
 Made of Camwear® - polycarbonate resistant to dents, stains and acids  
 Does not absorb odors  
 Equipped with 2 divisions - metric and American

A sturdy, break-resistant handle makes it easy to carry  
 Suitable for washing in dishwashers

| code       | liters |
|------------|--------|
| 100MCCW135 | 1      |
| 200MCCW135 | 2      |
| 400MCCW135 | 4      |

# CAMWEAR® AND CAMTENSILS® SPOONS

**NEW**



**CAMWEAR® BUFFET SPOON, BLACK**  
 Polycarbonate buffet spoon resistant to cracks, deformation, tarnishing and chipping  
 Wide, ergonomic handle with a hanging hole  
 Suitable for washing in dishwashers

SPO13150

SPOP13150

**CAMTENSILS® AMBER HIGH HEAT RESISTANT COOKWARE SPOON**

Serving spoon resistant to high temperatures  
 Made of durable copolymer material, suitable for food temperatures from -40°C to +149°C  
 Profiled, ergonomic handle with a hole for hanging and a groove for leaning the spoon against the pot

| code      | mm     |
|-----------|--------|
| SPO8CW110 | 206x38 |

| code      | type                 | mm     |
|-----------|----------------------|--------|
| SPO13150  | full - without holes | 333x73 |
| SPOP13150 | slotted - perforated | 333x73 |



## WASTE CONTAINER

Containers are made of strong plastic for various applications. The construction doesn't crack and doesn't rub off and is resistant for against dents. Specially designed cover system will facilitate everyday work.



### COVER FOR ROUND CONTAINER

| code   | for container | mm   |
|--------|---------------|------|
| 691045 | 120 l         | ø580 |
| 691410 | 80 l          | ø550 |



### COVER WITH HOLE FOR ROUND CONTAINER

| code   | for container | mm          |
|--------|---------------|-------------|
| 691052 | 120 l         | ø580x(H)80  |
| 691427 | 80 l          | ø515x(H)107 |



### FLIP OPEN COVER FOR ROUND CONTAINER

| code   | for container | mm             |
|--------|---------------|----------------|
| 691069 | 120 l         | ø580x(H)190    |
| 691434 | 80 l          | 560x505x(H)185 |



### TROLLEY FOR ROUND CONTAINER

| code   | for container | mm          |
|--------|---------------|-------------|
| 691076 | 120 l         | ø580x(H)130 |
| 691441 | 80 l          | ø405x(H)165 |



### ROUND WASTE CONTAINER

| code   | l   | mm          |
|--------|-----|-------------|
| 691038 | 120 | ø580x(H)700 |
| 691403 | 80  | ø550x(H)615 |

**WASTE CONTAINER**

Waste containers are ideal for throwing away waste without using hands - they will help ensure full hygiene in your kitchen. Well-fitted, overlapping cover of container will help to stop odors



**LID WITH HANDLE FOR SLIM RECTANGLE CONTAINER 60 L**

| code   | hole        | mm             |
|--------|-------------|----------------|
| 691144 | rectangular | 440x300x(H)100 |
| 691175 | round       | 440x300x(H)100 |



**SLIM RECTANGLE CONTAINER 60 L**

| code   | mm             | l  |
|--------|----------------|----|
| 691137 | 440x320x(H)580 | 60 |



**SLIM RECTANGLE CONTAINER**

| code   | mm             | l  |
|--------|----------------|----|
| 691151 | 504x412x(H)673 | 68 |
| 691168 | 504x412x(H)820 | 87 |



## GLASS RACK – PERFECT WASHING AND SANITARY STORAGE SYSTEM

Wash, transport and store – all in one  
 AMERBOX racks are easy to handle with 1,3 cm overlap area and smooth sides. These racks interstack with all racks from major dishrack manufacturers. Open inside compartments provide thorough circulation of water and cleaning solutions and promote quick and thorough drying. Extremely durable, long-lasting polypropylene built to withstand chemicals and high temperatures up to 200 °F [93 °C]. Closed external walls are designed for optimum cleaning and storage racks keep finger and contaminants out and reduce the risk of breakage and injury. Easy to carry, easy to grip handles on all four sides as well as smooth overlapping sides and rounded corners reduce the risk of injury.



**NSF**®



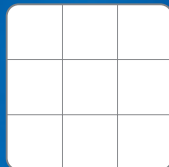
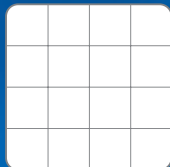
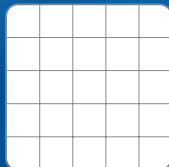
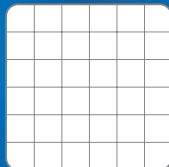
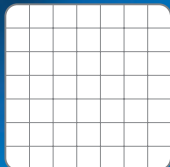
### HEALTH SAFETY

Full-sided rack and extra options, namely upper cover and trolley, assure efficient and safe transport of glass and protect it against pests.



### NO MORE WET FLOOR

Bath is a strong point of the trolley, it collects the water dripping from the glass in the baskets.





Large perforated bottom facilitates thorough penetration of water and detergent during washing.



### FINGERPRINTS-FREE GLASS

Full-sided rack protects the washed glass against unnecessary touch during storage or transport to destination, which reduces the time needed for additional polishing.



### QUICK IDENTIFICATION OF GLASS

Various colors of base rack bottom help quickly identify the type of glass even from a distance, without the need to remove stacked baskets.

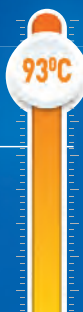


### CONVENIENT STORAGE AND TRANSPORT

Suitably shaped edges of rack allow stacking, which reduces the footprint in warehouse and increases packing and transport efficiency.



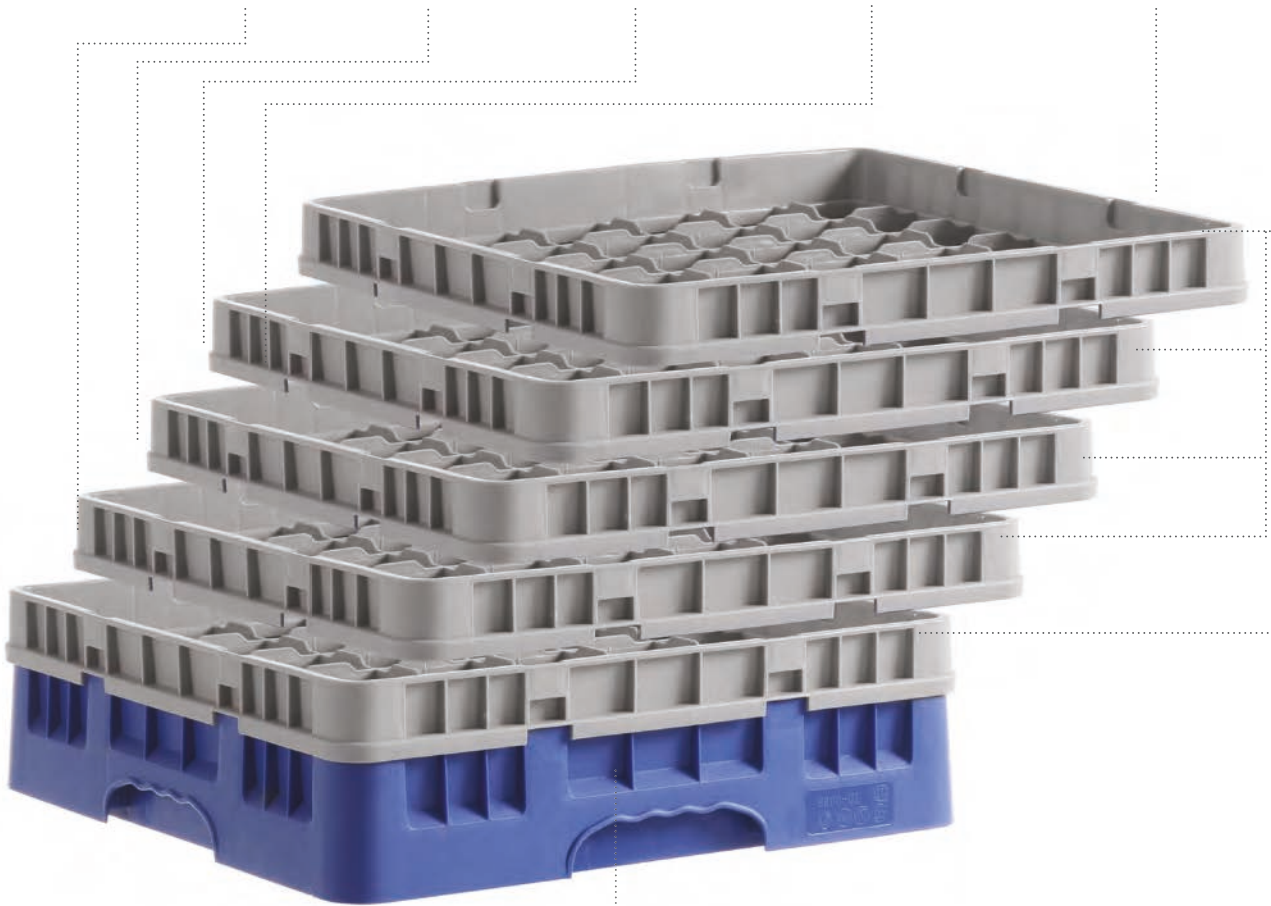
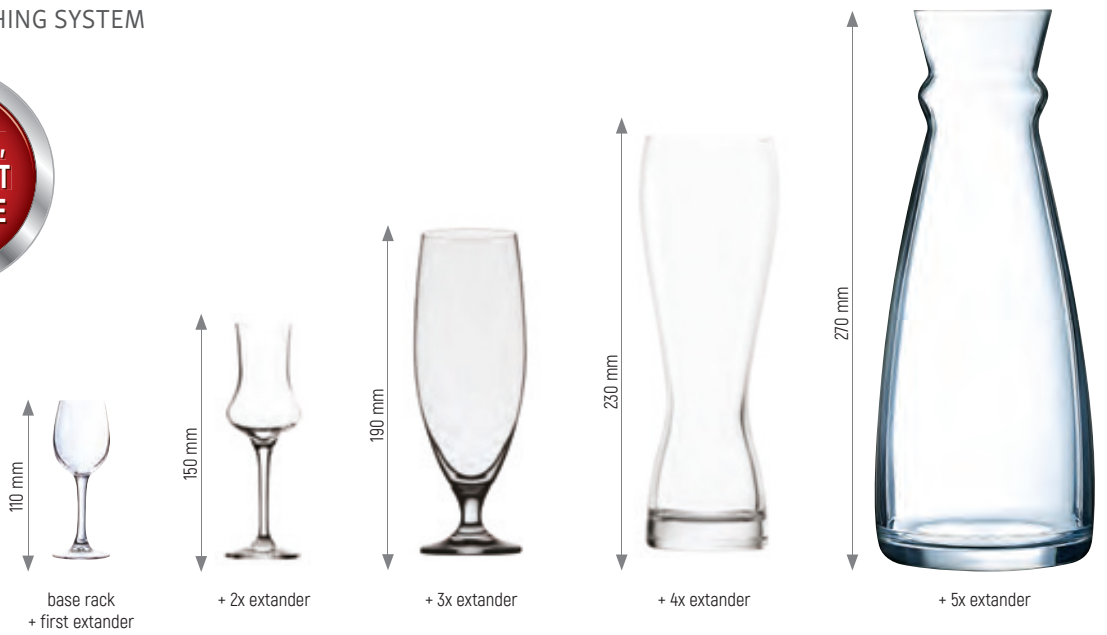
Easy car and manual transport



Made of polypropylene highly resistant to detergents and high temperature (up to 199°F/+93°C)







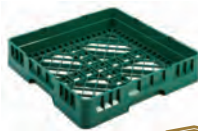
BASE RACK

877586

grey

maximum height of the glass: 70 mm

500x500x(H)100 mm



BASE RACK

877579

green

maximum height of the glass: 70 mm

500x500x(H)100 mm



BASE RACK

877555

blue

maximum height of the glass: 70 mm

500x500x(H)100 mm



BASE RACK


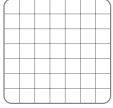





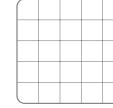



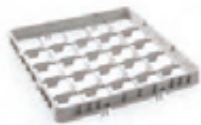

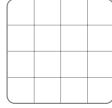
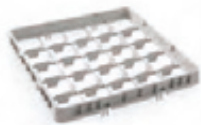
877562

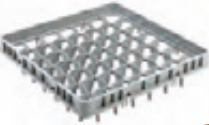
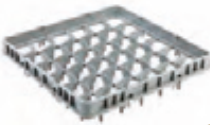


brown



maximum height of the glass: 70 mm






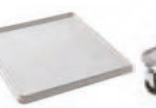

500x500x(H)100 mm



|   |   |   |  |  |
|---|---|---|--|--|
| <br>ø60 mm<br><br> | <br>ø72 mm<br><br> | <br>ø87 mm<br><br> | <br>ø148 mm<br><br> | <br>ø109 mm<br><br> |
| ANOTHER EXTENDER <b>OUT LET</b><br>877753<br>49 pieces of glass<br>max ø of the glass: 60 mm<br>500x500x(H)40 mm  |   | ANOTHER EXTENDER <b>OUT LET</b><br>877661<br>16 pieces of glass<br>max ø of the glass: 109 mm<br>500x500x(H)40 mm   |  |  |

|  |  |  |  |
|--|--|--|--|
|                              |                              |                              |                             |
| FIRST EXTENDER <b>OUT LET</b><br>877494<br>49 pieces of glass<br>max ø of the glass: 60 mm<br>500x500x(H)40 mm | FIRST EXTENDER <b>OUT LET</b><br>877487<br>36 pieces of glass<br>max ø of the glass: 72 mm<br>500x500x(H)40 mm | FIRST EXTENDER <b>OUT LET</b><br>877470<br>25 pieces of glass<br>max ø of the glass: 87 mm<br>500x500x(H)40 mm | FIRST EXTENDER <b>OUT LET</b><br>877456<br>9 pieces of glass<br>max ø of the glass: 148 mm<br>500x500x(H)40 mm |

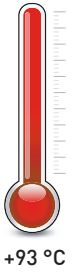
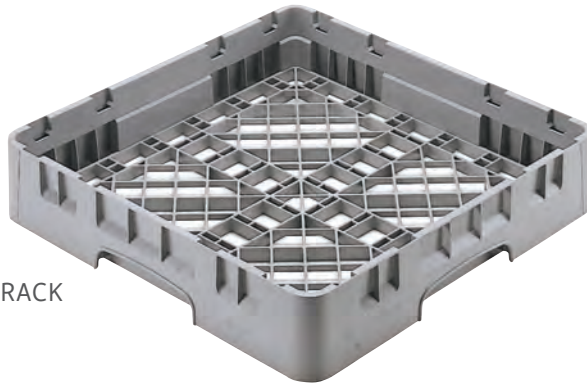
|  |  |
|--|--|
|   |   |
| SET OF RACKS <b>OUT LET</b><br>877487 + 877579<br>877708<br>36 pieces of glass<br>max ø of the glass: 72 mm<br>500x500x(H)110 mm | SET OF RACKS <b>OUT LET</b><br>877470 + 877555<br>877678<br>25 pieces of glass<br>max ø of the glass: 87 mm<br>500x500x(H)110 mm |

|   |   |   |   |  |   |   |
|---|---|---|---|--|---|---|
|  |  |  |  |  |  |  |
| PLATES AND TRAYS RACK <b>OUT LET</b><br>877425<br>500x500x(H)101 mm                 | CUTLERY BASKET <b>OUT LET</b><br>877395<br>500x500x(H)101 mm                        | PLATES AND TRAYS OPEN RACK <b>OUT LET</b><br>877371<br>500x500x(H)101 mm            | MUGS RACK 20 ELEMENTS <b>OUT LET</b><br>877449<br>500x500x(H)101 mm                 | OPEN EXTENDER <b>OUT LET</b><br>877357<br>500x500x(H)75 mm                           | RACK LID <b>OUT LET</b><br>877791<br>500x500x(H)35 mm                                 | RACK DOLLY WITHOUT HANDLE<br>877807<br>500x500x(H)180 mm                              |



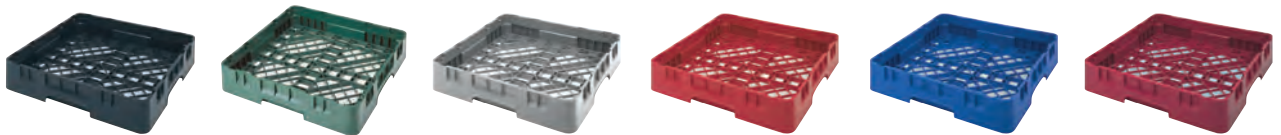
# CAMRACK® UNIVERSAL DISHWASHER RACK

**NEW**



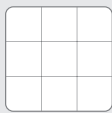
## CAMRACK® UNIVERSAL DISHWASHER RACK

· The Extender ID (CECBL6000) clip can be attached to the basket - the clip is not included in the set



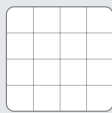
| BR258110          | BR258119          | BR258151          | BR258163          | BR258186          | BR258416          |
|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| black             | green             | grey              | red               | blue              | cranberry         |
| 500x500x(H)101 mm | 500x500x(H)101 mm | 500x500x(H)101 mm | 500x500x(H)101 mm | 500x500x(H)101 mm | 500x500x(H)101 mm |

ø148 mm



⋮

ø109 mm



⋮

ø87 mm



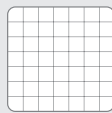
⋮

ø72 mm



⋮

ø60 mm



⋮

## FULL DROP RACK EXTENDER 500×500 MM GREY, E1 MODEL



| 9E1151                        | 16E1151                        | 25E1151                      | 36E1151                      | 49E1151                      |
|-------------------------------|--------------------------------|------------------------------|------------------------------|------------------------------|
| 9 compartments/<br>150x150 mm | 16 compartments/<br>111x111 mm | 25 compartments/<br>89x89 mm | 36 compartments/<br>73x73 mm | 49 compartments/<br>62x62 mm |
| 499x499x(H)51 mm              | 499x499x(H)51 mm               | 499x499x(H)51 mm             | 499x499x(H)51 mm             | 499x499x(H)51 mm             |

## HALF DROP RACK EXTENDER 500×500 MM GREY, E2 MODEL



| 9E2151                        | 16E2151                        | 25E2151                      | 36E2151                      | 49E2151                      |
|-------------------------------|--------------------------------|------------------------------|------------------------------|------------------------------|
| 9 compartments/<br>150x150 mm | 16 compartments/<br>111x111 mm | 25 compartments/<br>89x89 mm | 36 compartments/<br>73x73 mm | 49 compartments/<br>62x62 mm |
| 499x499x(H)51 mm              | 499x499x(H)51 mm               | 499x499x(H)51 mm             | 499x499x(H)51 mm             | 499x499x(H)51 mm             |

CATERING



## CAMRACK® DISHWASHER FLATWARE RACK

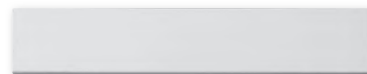
- Designed for storing and washing cutlery and small kitchen utensils in gastronomic dishwashers
- The checkered bottom prevents small items from falling out of the basket, while making them easier to wash and dry
- Special handles facilitate the transport of the basket
- The possibility of stacking the baskets in tiers allows you to save space

| code     | colour | mm             |
|----------|--------|----------------|
| FR258151 | Grey   | 500x500x(H)101 |

## CAMRACK® DISHWASHER PLATE RACK

- Designed for storing and washing both shallow and deep plates or bowls
- High stability of the dishes thanks to supporting posts allowing for loading:
  - 10 deep plates, bowls, plate up to  $\varnothing 25.4$  cm
  - 18 pieces of flat plates  $\varnothing 25.4$  cm
  - 12 pieces of flat plates,  $\varnothing 30.5$  cm
  - 27 pieces of  $\varnothing 19$  cm flat plates
  - 9 trays  $\varnothing 36 \times 46$  cm

| code       | colour | mm             |
|------------|--------|----------------|
| PR59314151 | Grey   | 500x500x(H)101 |



## CAMRACK® DISHWASHER TRAY RACK, OPEN END

- Designed for storing and washing large trays and other larger-than-standard vessels
- Design with a lattice bottom, three walls to retain water and detergents and one open side that allows you to load large size dishes
- Large capacity due to support bars for 9 large trays

| code       | colour | mm             |
|------------|--------|----------------|
| OETR314151 | Grey   | 500x500x(H)101 |

## CAMRACK® EXTENDER ID CLIPS

- Allows you to describe the contents of the container according to the needs of the kitchen
- Made of very durable ABS material, which allows for multiple washing in industrial dishwashers
- Possibility to move and exchange clips between baskets
- Accessory for Camrack® baskets

| code      | mm     |
|-----------|--------|
| CECBL6000 | 127x39 |





TERMOS  
DO NAPOJÓW

CATERING

## BEVERAGE CONTAINER

Perfect for catering companies, hospitals, schools, outdoor events and wherever the sanitary safety of transported food is important.

The chambers in the GN system allow you to load food straight from the oven or refrigerator, which saves time and allows you to maintain the desired temperature of the transported product.

Possibility of loading from the front or from the top (depending on from the thermos model) guarantees that it will meet the needs of each customer.

Due to the thick insulation, the temperature drop of food during transport is minimal.

The wide opening angle of the thermos flasks facilitates loading and unloading operations in all conditions.

Easily removable door and gasket do not require any tools, which makes it easy to keep the thermos clean at the highest level.

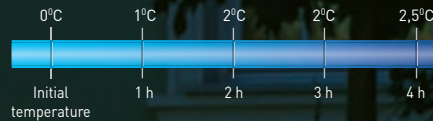


## Temperature retention

hot



cold



..... TERMOS ŁADOWANY  
OD FRONTU

TERMOS ŁADOWANY  
OD GÓRY



### LOOKS

- Can be placed directly on the table
- Safe, rounded corners
- Neutral colors

### RESISTANCE

- Shock and impact resistant
- Strong housing made of high-quality LDPE polyethylene
- Thick foam insulation
- Solid closing and sealing buckles made of nylon fiber, resistant to cracks
- High-temperature resistant rubber seal with silicone

### FUNCTIONALITY

- Chambers adapted to GN 1/1, 1/2, 1/3 containers
- Vent valve for easy opening of covers and doors
- Stackable vacuum flasks reduce floor space and speed up transport
- Practical handles for manual transport integrated in the housing
- Easily removable gaskets for easy cleaning
- Can be washed in gastronomic dishwashers
- Optional trolley for quick and easy transport



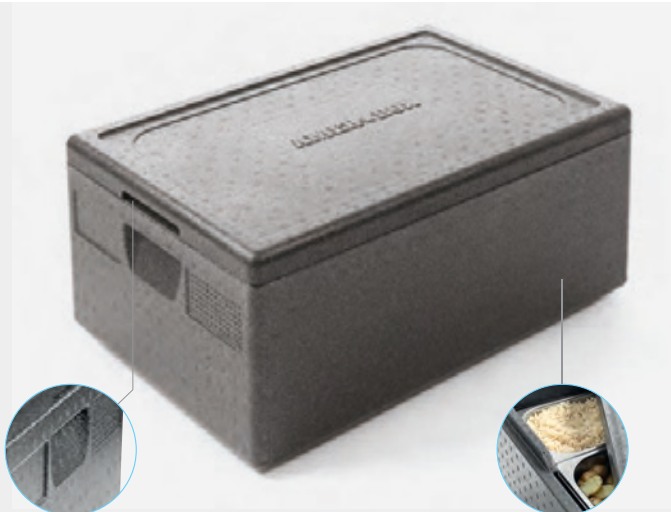
THERMO CATERING BOX

INSULATED BEVERAGE DISPENSER

INSULATED CATERING CONTAINER, TOP-LOADED

THERMO CATERING BOX

CATERING



ergonomic handles

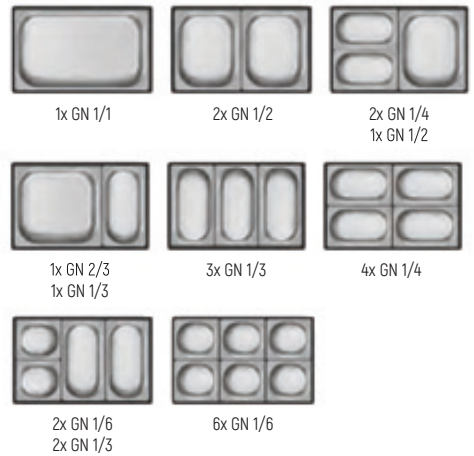


various configurations GN containers

**THERMOBOX BASIC GN 1/1 200**

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from 4°F to 230°F [-20°C to +110°C].
- With recessed handles at the side.

|            |                   |
|------------|-------------------|
| code       | 708019            |
| capacity   | 40 l              |
| dimensions | 600x400x(H)285 mm |



ergonomic handles



strong construction



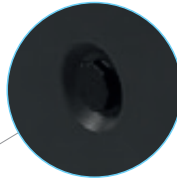
special cover protects from dirt

**THERMOBOX PROFI LINE GN 1/1 200**

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other thermoboxes.
- Temperature resistant from 4°F to 230°F [-20°C to +110°C].
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

|            |                   |
|------------|-------------------|
| code       | 708026            |
| capacity   | 39 l              |
| dimensions | 674x400x(H)287 mm |





vent cup



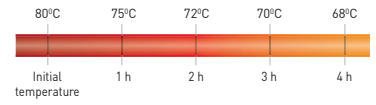
door with seal



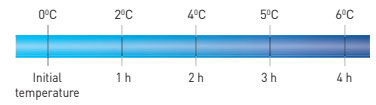
2 wheels with brakes

Temperature retention

hot



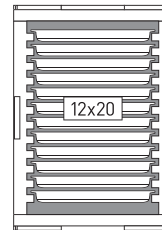
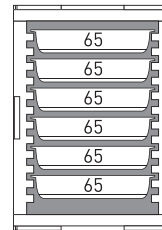
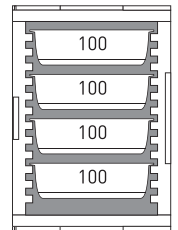
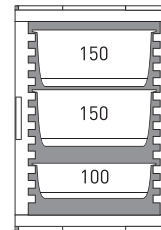
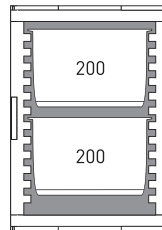
cold



black



grey



THERMOCONTAINER  
2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
  - Gastronorm tray 10 mm deep: 12 pieces
  - Gastronorm tray 65 mm deep: 6 pieces
  - Gastronorm tray 100 mm deep: 4 pieces
  - Gastronorm tray 150 mm deep: 2 pieces plus 1 Gastronorm tray 100 mm deep
  - Gastronorm tray 200 mm deep: 2 pieces.

|                     |                   |
|---------------------|-------------------|
| code                | 877814            |
| dimensions          | 477x680x(H)620 mm |
| internal dimensions | 335x533x(H)590 mm |
| number of runners   | 12                |

TROLLEY FOR THERMOCONTAINER

|            |                   |
|------------|-------------------|
| code       | 877821            |
| dimensions | 530x710x(H)230 mm |





**ELECTRIC THERMOCONTAINER**

- Durable and safe construction. The thermos is suitable for storing and transporting various sizes of GN containers.
- HDPE polyethylene with thick foam insulation ensures food safety for 4 hours without electricity.
- Ventilation caps on the front of the door help release steam and pressure inside, keeping food naturally moist.
- When connected, the LED will turn on to indicate that the appliance is heating up to keep the food warm.
- Easy to read digital display showing the temperature inside the device.
- Maintains both high and low content temperature
- Guide rails pressed in the chamber housing
- Two large ergonomic handles
- Internal dimensions: 335x533x(H)590 mm
- Suitable for 1/1 GN containers:
- IPX3 waterproof grade
- Maximum temperature 68°C

|                     |                   |
|---------------------|-------------------|
| code                | 707692            |
| dimensions          | 477x680x(H)620 mm |
| internal dimensions | 335x533x(H)590 mm |
| power               | 200 W             |
| voltage             | 230 V             |
| waterproof grade    | IPX3              |



electric heater



digital display



ergonomic handles





**NEW**



**THERMO-INSULATING TRAY WITH UTENSILS INCLUDED**

- It is intended for the administration of meals in hospitals and nursing homes
- Withstands temperatures from -40°C to +85°C and ensures safe transport and hot or cold service in one device
- It has a durable, reinforced body made of polyethylene, does not contain any substances harmful to human health and is dishwasher safe
- The double walls are filled with 38-40 kg/m<sup>3</sup> polyurethane foam (without CFC chlorofluoro-hydrocarbon compounds), which keeps heat well for up to an hour
- Lightweight and stackable for easy handling and storage
- The set includes safe dishes, made of durable and light, white-dyed polycarbonate
- Set contains:
  - Dessert plate 17 cm
  - Deep plate 19 cm
  - Shallow plate 23 cm
  - Bowl 12 cm
  - Mug 250 ml

|            |                   |
|------------|-------------------|
| code       | 832868            |
| dimensions | 630x440x(H)305 mm |
| height GN  | 200 mm            |

CATERING

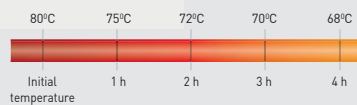


**INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED**

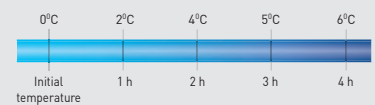
- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

|            |                   |
|------------|-------------------|
| code       | 877852            |
| dimensions | 630x440x(H)305 mm |
| height GN  | 200 mm            |

**Temperature retention hot**



**cold**



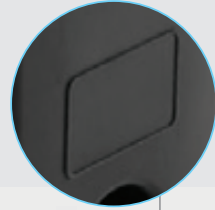


**INSULATED BEVERAGE DISPENSER WITH TAP**

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

4 heavy duty clamps

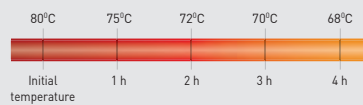
place for sticker



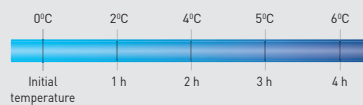
877876

**Temperature retention**

hot



cold



877869



877876

|            |                   |
|------------|-------------------|
| code       | 877869            |
| dimensions | 230x420x(H)470 mm |
| capacity   | 9,4 l             |

|            |                   |
|------------|-------------------|
| code       | 877876            |
| dimensions | 230x420x(H)620 mm |
| capacity   | 18 l              |





## INSULATED CARRIERS

- Containers suitable for direct and indirect food contact, perfectly keeping both hot and cold temperatures for more than 4 hours.
- They can be used in the temperature range from  $-40^{\circ}\text{C}$  to  $+120^{\circ}\text{C}$
- Made of expanded polypropylene (EPP), extremely resistant to mechanical damage and weather conditions, CFC-free, 100% recyclable.
- Top loading, which greatly facilitates transport, and ergonomic handles and strap make it easy to carry.
- Description label space for content identification.
- Easy to clean and dishwasher safe.
- Can be stacked.



Modular cup holder  
(EPPBEVH1110) - page 409



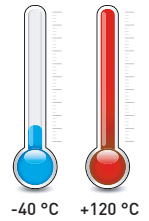
Description label space  
for content identification



**NEW**

**CAMBRO®**

COMFORTABLE BELT  
made of plastic



### PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR BEVERAGES, TOP-LOADED

- A thermo-insulating box with a fitted lid designed for the transport of bottles and other containers with drinks at the right temperature, especially useful in gastronomy and catering, where high resistance to mechanical damage is required
- The thermobox holds 12 0.75-liter tall wine bottles or 12 1.5-liter plastic bottles

| code          | liters | mm int.        | mm             |
|---------------|--------|----------------|----------------|
| EPPBEVBKST110 | 35     | 358x273x(H)367 | 420x335x(H)420 |

### PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

- A thermo-insulating box with a fitted lid, especially useful in gastronomy and catering, where high resistance to mechanical damage and maintaining a stable temperature inside the container are required
- Accommodates 1 GN 1/2 container with a maximum height of 200 mm or several correspondingly smaller containers
- Vertical recesses inside keep GN containers in place and facilitate loading and unloading

| code          | liters | mm int.        | mm             |
|---------------|--------|----------------|----------------|
| EPP280BKST110 | 22.3   | 330x270x(H)253 | 390x330x(H)316 |



Steam exhaust vents keep  
the bottom of the pizza crispy

TEMPERATURE  
RETENTION

**4H**

### PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR PIZZA, TOP-LOADED

- System of vents to evacuate steam from the chamber to preserve the crispy bottom of the pizza
- Insulation thickness: 30 mm
- Very light (density: 30g/l)
- Weight: 1.07 kg (EPPZ35265BST110) or 1.3 kg (EPPZ35330BST110)

| code            | capacity                       | mm int.        | mm             |
|-----------------|--------------------------------|----------------|----------------|
| EPPZ35265BST110 | 6 kartonów<br>330x330x(H)40 mm | 350x350x(H)265 | 410x410x(H)339 |
| EPPZ35330BST110 | 8 kartonów<br>330x330x(H)40 mm | 350x350x(H)330 | 410x410x(H)404 |

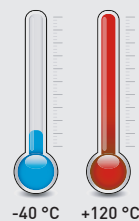


# THERMO CATERING CONTAINER

**NEW**

**EXTREMELY RESISTANT TO MECHANICAL DAMAGE AND ATMOSPHERIC FACTORS**

Made of expanded polypropylene (EPP), CFC free, 100% recyclable



**MOLDING AND SLOTING SYSTEM**

ensures stable fixing of the lid and safe transport of food

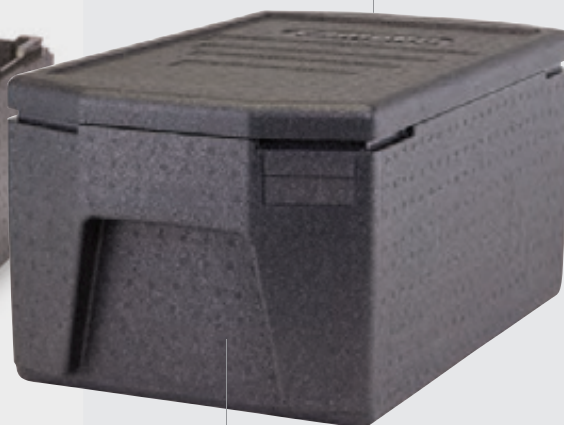
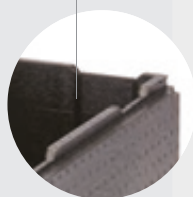
**EASY LOADING AND UNLOADING**

The recesses in the inner wall allow easy loading and unloading for GN 1/1 and GN 1/2 containers.

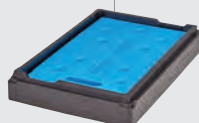
Simple internal walls allow the containers to be stacked inside the transporter

**INSULATION THICKNESS: 30 MM**

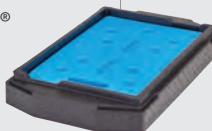
Perfect insulation keeps hot meals high and cold dishes low



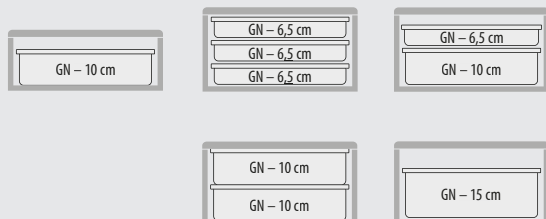
see lids in different colours for Cam GoBox® containers (only EPP160110) – see more on page 409



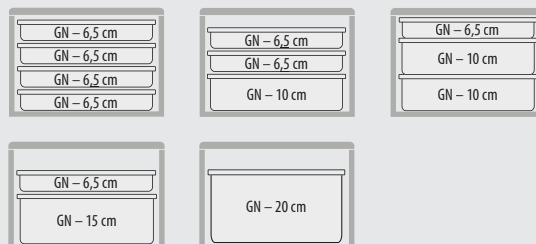
see adapter for Camchiller® chilling plate GN 1/1 (EPPCTL110) – see more on page 408



**CAPACITY OF CAM GOBOX® EPP160110**



**CAPACITY OF CAM GOBOX® EPP180LH110**



**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®**

- The internal size of the thermobox is adapted to GN 1/1 or GN 1/2
- Vertical recesses inside keep GN containers in place and facilitate unloading and loading

| code        | liters | mm int.        | mm             |
|-------------|--------|----------------|----------------|
| EPP160110   | 35,5   | 538x338x(H)195 | 600x400x(H)257 |
| EPP180LH110 | 46     | 538x355x(H)255 | 680x400x(H)321 |



**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® ECONOMY 46 L, GN 1/1, GN 1/2**

| code       | liters | mm int.        | mm             |
|------------|--------|----------------|----------------|
| EPP180E110 | 46     | 538x338x(H)254 | 600x400x(H)316 |

CATERING

**NEW**

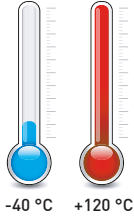
TEMPERATURE RETENTION **4H**

**CAMBRO**

**EASY LOADING AND UNLOADING**  
The recesses in the inner wall allow easy loading and unloading for GN 1/1 and GN 1/2 containers. Simple internal walls allow the containers to be stacked inside the transporter

Designed to transport disposable food containers or 5 liter ice cream containers

**PLACE FOR A LABEL WITH DESCRIPTION**  
to identify the content



POSSIBILITY OF STACKING



**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, GN 1/1**

| code        | liters | mm int.        | mm             |
|-------------|--------|----------------|----------------|
| EPP180XL110 | 50.5   | 548x368x(H)250 | 610x430x(H)320 |
| EPP180XL110 | 64.5   | 548x368x(H)320 | 610x430x(H)390 |

**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, 600x400 MM**

- The 300 mm high container compartment accommodates trays and 600 x 400 mm containers
- Capacity: 80 l
- Net weight: 1700 g

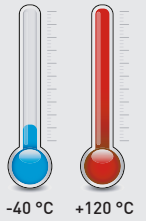
| code           | liters | mm int.        | mm             |
|----------------|--------|----------------|----------------|
| EPP4060T300110 | 80     | 625x425x(H)305 | 690x490x(H)370 |



CATERING



**NEW**



**SIMPLE OPENING AND CLOSING**

The contoured edges of the door allow easy opening and closing. Solid bolts guarantee the durability of the container

**HANDLES ALONG THE UPPER PART**

allow the container to be gripped from all sides

**FULL ACCESS IN THE RANGE OF 270°**

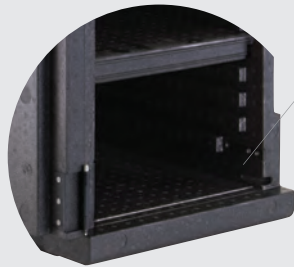
Durable hinges and bolts allow the door to be opened at an angle of 270° and left open at the side for easy access to products. Thanks to the sliders, the door is tightly closed during transport

TEMPERATURE RETENTION

**4H**



POSSIBILITY OF STACKING



Condensate leakage protection

PLACE FOR A LABEL WITH DESCRIPTION to identify the content

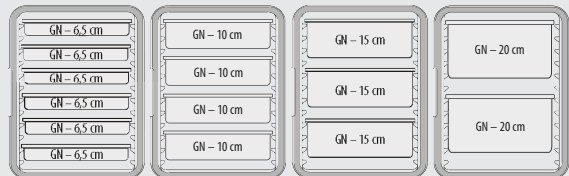


Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444) – see more on page 408

**CAM GOBOX® EPP300110 capacity**



**CAM GOBOX® EPP400110 capacity**



**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, GN 1/1**

- Especially useful for catering companies
- Front loader with door opening to 270°
- Slanted edges of the door make it easier to latch the container, and durable bolts allow the door to be tightly closed
- The design provides additional space in the rear wall of the chamber to place the heating or cooling element - such a plate arrangement prevents condensation from dripping onto the trays and ensures even temperature distribution in the chamber

- Built-in condensation barrier prevents condensate leakage from the thermobox
- Ergonomic built-in handles along the top 4 edges for easy portability

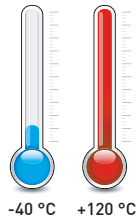
| code      | liters | mm int.        | mm             |
|-----------|--------|----------------|----------------|
| EPP300110 | 60     | 535x330x(H)370 | 640x440x(H)475 |
| EPP400110 | 86     | 535x330x(H)525 | 640x440x(H)625 |

CATERING



**NEW**

**CAMBRO**



**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITH 6 BUILT-IN GUIDES**

- Capacity: 126 l
- Top, separate guide for a Camwarmer® 1/1 heating insert
- 6 guides for 600 × 400 mm containers
- Distance between the guides: 60 mm

| code          | liters | mm int.        | mm          |
|---------------|--------|----------------|-------------|
| EPP4060F6R110 | 126    | 615x410x(H)585 | 770x540x687 |

**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITH 9 BUILT-IN GUIDES**

- Capacity: 126 l
- Top, separate guide for a Camwarmer® 1/1 heating insert
- 9 guides for 600 × 400 mm containers
- Distance between the guides: 35 mm

| code          | liters | mm int.        | mm          |
|---------------|--------|----------------|-------------|
| EPP4060F9R110 | 126    | 615x410x(H)585 | 770x540x687 |



**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITHOUT GUIDES**

- Capacity: 155 l
- Without runners
- For 600 × 400 mm trays

| code          | liters | mm int.        | mm          |
|---------------|--------|----------------|-------------|
| EPP4060FNR110 | 155    | 615x410x(H)585 | 770x540x687 |

**PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, 600×400 MM, WITH ADJUSTABLE GUIDES**

- Capacity: 155 l
- 2 pairs of runners for 600 × 400 mm trays
- Smooth adjustment of the distance between the runners

| code            | liters | mm int.        | mm          |
|-----------------|--------|----------------|-------------|
| EPP4060FADJR110 | 155    | 615x410x(H)585 | 770x540x687 |



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444) – see more on page 408





**NEW**



Two very strong nylon straps

Effective humidity control and industry-leading temperature holding

The large flap allows the bag to be tightly closed

A long hook and Velcro fastening protect the bag against opening

Reinforced seams ensure even greater durability

Very large pocket for bills

Durable, stain-resistant polyester top layer Suitable for cleaning

**INSULATED PIZZA BAG CAMBRO GOBAGS®**

- A thermal insulation bag ensures that the pizza is safely transported during delivery to the customer
- Made of the highest quality material: dual-purpose thick polyester (600 denier)
- High-density insulation layer keeps the food at the correct temperature
- Proper ventilation of the interior ensures the supply of air

- Easy to clean - dishwasher safe
- 2 durable and light handles ensure stable transport of food

| code      | capacity                             | mm             |
|-----------|--------------------------------------|----------------|
| GBP216110 | 2 pizzas ø406 mm or 3 pizzas ø355 mm | 420x460x(H)165 |
| GBP318110 | 3 pizzas ø457 mm or 4 pizzas ø406 mm | 445x510x(H)190 |
| GBP518110 | 5 pizzas ø457 mm or 6 pizzas ø406 mm | 495x495x(H)320 |
| GBP220110 | 2 pizzas ø510 mm or 3 pizzas ø457 mm | 430x550x(H)165 |

CATERING

# CAMBRO GOBAGS® INSULATED, FOLDABLE BACKPACK WITH REMOVABLE COMPARTMENT

**CAMBRO**

**NEW**

Straps for comfortable carrying in hand

Reflective tape increases visibility and safety

The padded shoulder straps ensure a comfortable fit for each person

Two buckles and Velcro allow you to securely close the backpack

Removable cell phone pocket

Side pockets for small items such as spices and cutlery

An adjustable plastic buckle on the chest keeps the backpack in place

Foldable for compact storage



- Thermal insulation backpack ideal for restaurants, eateries and fast food outlets
- Indispensable in the work of couriers delivering ready-made meals on bicycles, scooters or motorbikes
- A special thermal partition inside the backpack compartment allows for the simultaneous transport of warm and cold food
- Top and front opening for easy loading and unloading of ready meals in the backpack
- High-density insulation layer keeps your meals at the right temperature
- Durable and comfortable shoulder straps of the backpack ensure transport comfort and stabilize the contents of the backpack during transport
- Additional side handles allow you to carry the product in your hand

- Pockets for spices, cutlery and other small items
- Closure of the backpack with buckles and Velcro
- An additional buckle on the chest allows you to keep the backpack in an upright position
- Reflective tape increases the visibility and safety of the supplier when riding a bicycle, scooter or motorcycle
- Compact and foldable form of the backpack enables convenient storage
- Vinyl interior of the product is easy to clean
- Black colour

| code          | mm             |
|---------------|----------------|
| GBBP111417110 | 355x280x(H)430 |
| GBBP151417110 | 355x380x(H)430 |



# INSULATED CARRIER BAG, FOLDABLE, UNIVERSAL CAMBRO GOBAGS®



Foldable, convenient for storage

Durable, thick nylon material

The vinyl interior makes it easy to clean



The high density of the insulating layer keeps the food temperature high or low, respectively

Sewn-in strips of very high strength

Bills pocket

Suitable for GN 1/1 containers



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444) – see more on page 408



- Cambro thermal insulation bag - ideal for transporting food to the customer
- Necessary equipment for every gastronomic and catering point
- Nylon shell for effective moisture management
- Reliable insulation layer keeps food hot or cold

- Convenient bag opening
- 2 high-strength handles guarantee the stability of the food during delivery to the customer
- Compact, foldable form for easy storage

| code         | capacity (l) | mm             |
|--------------|--------------|----------------|
| GBD101011110 | 17           | 255x255x(H)280 |
| GBD121515110 | 42           | 305x380x(H)380 |
| GBD211417110 | 78           | 535x355x(H)430 |

# PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX<sup>®</sup> WITH 2 AND 4 COMPARTMENTS

**NEW**

**CAMBRO**



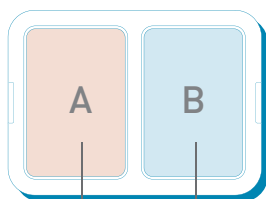
Perfect insulation keeps hot meals high and cold dishes low

POSSIBILITY OF STACKING

Partitions separate meals and hold them in place during transport

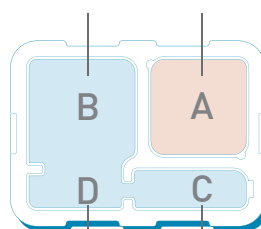
PLACE FOR A LABEL WITH DESCRIPTION to identify the content (model EPPMD4835159)

COLD FOOD CHAMBER Accommodates a 210x210x(H)110 mm bin  
HOT FOOD CHAMBER Accommodates a 190x190x(H)110 mm bin



HOT FOOD CHAMBER Accommodates 226x183x(H)109 mm bin

COLD FOOD CHAMBER Accommodates 226x183x(H)109 mm bin



Place for fruit or bread: 180x80x(H)110 mm

Place for bottle and cutlery: 210x85x(H)110 mm

- The perfect solution for mass catering establishments: schools, hospitals and nursing homes
- Designed to accommodate a complete meal including cutlery
- Made of very light polypropylene foam resistant to fat and most chemicals
- Environmentally friendly - 100% recyclable
- Safe in contact with food
- Internal dividers stabilize disposable containers

- Excellent thermal insulation - the container maintains the right temperature of a set of hot and cold dishes for over 2 hours
- Space for a label with a description of the content and additional space for stickers
- Stackable storage possible
- Suitable for washing in dishwashers
- Weight: 275 g (EPPMDB4428159) or 400 g (EPPMD4835159)

| code          | number of chambers | mm int.        | mm             |
|---------------|--------------------|----------------|----------------|
| EPPMDB4428159 | 2                  | 452x183x(H)109 | 437x276x(H)175 |
| EPPMD4835159  | 4                  | 400x290x(H)110 | 480x350x(H)167 |





## ACCESSORIES FOR INSULATED CONTAINERS



### CAMCHILLER® CHILLING PLATE, BLUE

- Allows you to extend the storage time of dishes at low temperature during transport
- Can be placed in all thermal insulation containers capable of holding GN 1/1 (CP3253443) or smaller (CP2632443)
- Before use, the cartridge must be placed in the freezer in a horizontal position for 8 hours
- Reusable
- Suitable for washing in dishwashers
- NOTE: The cooling element must be defrosted and at room temperature before it is put into the dishwasher
- Weight: 3.9 kg (CP3253443) or 1.75 kg (CP2632443)
- NOTE: The cooling element reduces the internal height of the thermal insulation box by 30 mm

| code      | suitable for      | mm            |
|-----------|-------------------|---------------|
| CP3253443 | Cam GoBox® GN 1/1 | 530x325x(H)30 |
| CP2632443 | Cam GoBox® GN 1/2 | 325x265x(H)30 |



### CAMWARMER® WARMING PLATE, RED

- Allows you to extend the storage time of dishes at high temperature during transport
- Can be placed in all insulating containers capable of holding GN 1/1 (HP3253444) or smaller (HP2632444)
- Before use, the cartridge should be placed in hot water for 40 minutes
- Reusable
- Weight: 3.9 kg (HP3253444) or 1.75 kg (HP2632444)
- NOTE: The heating element reduces the inner height of the thermal box by 30 mm

| code      | suitable for      | mm            |
|-----------|-------------------|---------------|
| HP3253444 | Cam GoBox® GN 1/1 | 530x325x(H)30 |
| HP2632444 | Cam GoBox® GN 1/2 | 325x265x(H)30 |



### ADAPTER FOR CAMCHILLER® GN 1/1 CHILLING PLATE

| code      | suitable for              | mm            |
|-----------|---------------------------|---------------|
| EPPCT5110 | EPP160110 and EPP180LH110 | 600x400x(H)87 |



### ADAPTER FOR CAMCHILLER® GN 1/1 CHILLING PLATE

| code      | suitable for | mm            |
|-----------|--------------|---------------|
| EPPCTL110 | EPP180LH110  | 688x400x(H)87 |

**NEW**

**CAMBRO®**

**LID FOR CAM GOBOX® INSULATED, TOP-LOADED CARRIERS (EPP160110)**

- Designed for use with Cam GoBox® top-loading insulated containers, it facilitates the differentiation and segregation of containers during transport
- Made of foamed polypropylene (EPP), extremely resistant to mechanical damage and weather conditions, does not contain CFC, is 100% recyclable
- Net weight: 28 g
- Suitable for washing in dishwashers



| code          | colour | mm            |
|---------------|--------|---------------|
| EPP3253LID110 | black  | 600x400x(H)34 |
| EPP3253LID360 | green  | 600x400x(H)34 |
| EPP3253LID361 | yellow | 600x400x(H)34 |
| EPP3253LID362 | blue   | 600x400x(H)34 |
| EPP3253LID363 | orange | 600x400x(H)34 |
| EPP3253LID365 | red    | 600x400x(H)34 |

Cup holder (EPPBEVH1)  
The chambers are tapered to fit many cup sizes: 71 mm at the bottom to 89 mm at the top of the chamber



**MODULAR BEVERAGE HOLDER FOR INSULATED CARRIER EPPBEVBKST110**

- Designed to stabilize beverage cups during transport
- Made of durable polypropylene
- A single handle holds 3 cups from 0.35 L to 0.7 L
- Can be combined into modules
- Tapered cup slots to fit a variety of cup sizes: from ø89 mm on top to ø71 mm on the bottom of the opening
- Suitable for washing in dishwashers
- Suitable for the Cam GoBox® thermal insulating beverage container (EPPBEVBKST110 - holds up to 5 holders for 15 cups)

| container code | number of drinks                        | number of holders                      |
|----------------|---|--|
| EPP180xxx      | 15 (in one layer)<br>30 (in two layers) | 5 (in one layer)<br>10 (in two layers) |
| EPP160xxx      | 15                                      | 5                                      |

\* One layer is only recommended for mugs with hot drinks. Use with cup lids to prevent spillage during transport.

Two layers are possible for cups up to 350 ml

| code        | mm             |
|-------------|----------------|
| EPPBEVH1110 | 114x325x(H)125 |

**CAMDOLLY® FOR CAM GOBOX® GN 1/1 INSULATED CARRIERS**

- Designed to transport thermal insulating containers from the Cam GoBox® series, it facilitates the fulfillment of large orders
- Equipped with 4 swivel wheels, including 2 with brakes, for efficient driving of the trolley
- Made of durable ABS plastic
- Carrying capacity: 250 kg
- Net weight: 4.5 kg (CD3253EPP158) or 5.27 kg (CD4060EPP158)



| code         | suitable to       | mm             |
|--------------|-------------------|----------------|
| CD3253EPP158 | Cam GoBox® GN 1/1 | 692x426x(H)167 |
| CD4060EPP158 | Cam GoBox® 4060   | 710x510x(H)167 |





vinyl cover



up to 50 plates in one stack



front wheels with brakes

### PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes  $\varnothing 10$  mm, large wheels  $\varnothing 20$  mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from  $\varnothing 170$  to  $\varnothing 330$  mm.

|                            |                   |
|----------------------------|-------------------|
| code                       | 877906            |
| dimensions                 | 930x720x(H)800 mm |
| number of plates stacks    | 6                 |
| number of plates per stack | 50                |
| plates diameter            | 115 up to 330 mm  |

#### Examples of sets



4 columns - plates of  $\varnothing 230-335$  mm



6 columns - plates of  $\varnothing 118-230$  mm



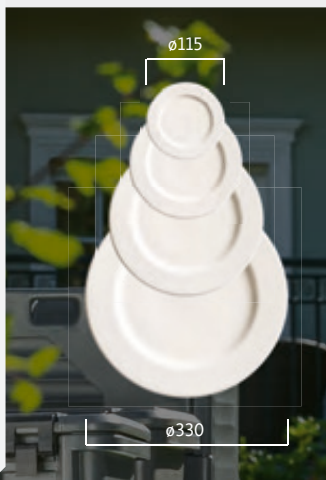
4 columns - plates of  $\varnothing 115$  mm  
2 columns - plates of  $\varnothing 140$  mm



5 columns - plates of  $\varnothing 128$  mm  
2 columns - plates of  $\varnothing 231$  mm



5 columns - plates of  $\varnothing 102$  mm  
2 columns - plates of  $\varnothing 334$  mm  
2 columns - plates of  $\varnothing 230$  mm



CATERING



## TRANSPORT AND STORAGE CADDY FOR ROUND PLATES, COMPACT, S-SERIES

- Designed to transport and store stacks of round plates of different diameters.
- Made of durable polyethylene.
- Lightweight construction, rotomolded in one piece.
- Resistant to mechanical damage.
- Handles on four sides.
- 4 movable CamLever dividers (included) that divide the rack space according to the diameter of the dishes and stabilise the stacks.
- Smooth surface and rounded corners – easy to clean.
- Swivel, low-noise castors coated with non-marking rubber.
- Colour: speckled grey.
- Weight: 35.2 kg.
- Max. load: 227 kg (provided that the load is distributed evenly).
- Number of plate stacks: 4 or 5.
- Standard capacity (4 compartments):
- 350 plates of  $\varnothing 229$  mm or 280 plates of  $\varnothing 235$ -305 mm.
- Load capacity can be increased up to 560 plates of  $\varnothing 146$ -191 mm or 350 plates of  $\varnothing 197$ -222 mm by using 4 additional CamLever dividers (ADCSC4480; to be purchased separately).
- The set includes: vinyl cover with identification pocket (7,6x12,7 cm).

# CAMBRO®



**NEW**

Max. height of the plate column: 521 mm



Swivel, low-noise wheels coated with non-marking rubber

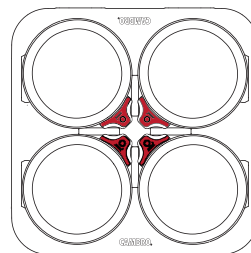


Plate measurements:  $\varnothing 235$  do  $\varnothing 305$  mm  
Plate stacks: 4  
Collective capacity: 280 pcs.

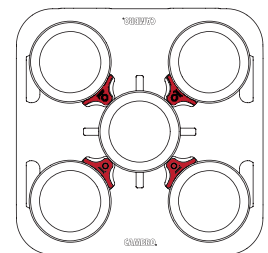


Plate measurements:  $\varnothing 229$  mm  
Plate stacks: 5  
Collective capacity: 350 pcs.

| code     | mm             |
|----------|----------------|
| ADCSC480 | 686x686x(H)807 |



### CAMLEVER PLATE DIVIDER FOR ADCSC480 CART

- Made of polyethylene resistant to mechanical damage.
- Thanks to the CamLever, the division can easily be moved and securely mounted to the bottom of the cart.
- The division enables stabilisation of the transported stacks of plates and divide the loading space to match the diameter of the plates.

|           |  |
|-----------|--|
| code      |  |
| ADCSC4480 |  |

## INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large  $\varnothing 20$  mm, small  $\varnothing 10$  mm).
- Tap, scoop and drip tray included.

# AMER★BOX®

## MAX 110 L



black

grey



drip tray



2 torsion wheels with brakes



tap



scoop

|            |                   |
|------------|-------------------|
| code       | 877883            |
| capacity   | 110 l             |
| dimensions | 585x800x(H)745 mm |



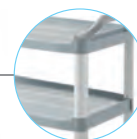


### SERVING TROLLEY 3 SHELVES

- Designed for restaurants, bars, catering establishments and wherever it is necessary to quickly, efficiently and safely take tableware
- Polyethylene shelves, aluminium frame
- Easy to clean
- Distance between shelves 270/290mm



|            |                    |
|------------|--------------------|
| code       | 877937             |
| dimensions | 1080x500x(H)960 mm |
| load       | 103 kg             |



distance between shelves  
270/290 mm

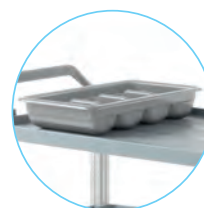


four torsional  
wheels



### CUTLERY TRAY

- Made of polyethylene.
- 4 sections.



|            |                  |
|------------|------------------|
| code       | 877968           |
| dimensions | 520x290x(H)95 mm |



### FOLDABLE SERVICE TROLLEY

- Mobile, foldable 3-shelf trolley
- Frame made of stainless steel
- Shelves made of polypropylene
- Equipped with 4 swivel rubber wheels, including 2 with brakes
- 30 kg maximum uniform shelf load
- Robust handles for easy handling of the trolley
- Distance between shelves 300 mm
- The working surface of the shelf 820x510 mm

|            |                   |
|------------|-------------------|
| code       | 810231            |
| dimensions | 880x500x(H)930 mm |



### 3-SHELF SERVICE TROLLEY

- Versatile, durable and reliable three-shelf service trolley is made on an aluminum frame made of glass fiber reinforced polypropylene
- Two of the rubber coated, smooth and quiet wheels are equipped with brakes
- Designed for intensive continuous operation, it is easy to clean and disinfect. Manufactured in accordance with hygiene and safety requirements from material that meets European food standards
- Maximum load 120 kg
- Cutlery and waste containers are sold separately



|            |                    |
|------------|--------------------|
| code       | 832875             |
| dimensions | 1070x520x(H)960 mm |

**NEW**

### WASTE CONTAINER FOR SERVICE TROLLEY

|            |                   |
|------------|-------------------|
| code       | 832936            |
| dimensions | 335x230x(H)445 mm |



### CUTLERY CONTAINER FOR SERVICE TROLLEY

|            |                  |
|------------|------------------|
| code       | 832943           |
| dimensions | 335x230x(H)180mm |



**NEW**

### MADEIRA OAK WAITER'S TROLLEY

|            |                   |
|------------|-------------------|
| code       | 664483            |
| dimensions | 820x460x(H)850 mm |





**NEW**

# CAMSHELVING® TRANSPORT TROLLEY FOR GN CONTAINERS



- Designed for the transport of GN containers of different heights in catering establishments and during catering
- Made of the most modern composite material resistant to food acids and chemicals, easy to clean
- Design ensuring excellent load capacity while maintaining adequate air flow between containers
- Distance between runners: 76 mm
- Locking guides protect GN containers against slipping out

- High thermal resistance (up to 200 °C) allowing the transport of even very hot containers
- High stability during transport thanks to 4 low-noise, swivel wheels with non-marking, thermoplastic rubber
- Suitable for cleaning with pressure washers
- Modular construction
- Possibility to transport GN containers in various configurations
- For self-assembly

## TRANSPORT TROLLEY FOR 18X GN 2/1 CONTAINERS

- Capacity:
  - 18x GN 2/1 (H) 65 mm
  - 9x GN 2/1 (H) 100 mm
  - 9x GN 2/1 (H) 150 mm
  - 6x GN 2/1 (H) 200 mm
 or double the number of GN 1/1 containers for the appropriate height
- Permissible load with even weight distribution:
  - a pair of 45 kg runners
  - all trolley 340 kg
- Net weight: 27.7 kg

## CAMSHELVING® TROLLEY FOR TRANSPORTING 9X GN 1/1 CONTAINERS

- Capacity:
  - 9x GN 1/1 (H)65 mm
  - 4x GN 1/1 (H)100 mm
  - 4x GN 1/1 (H) 150 mm
  - 3x GN 1/1 (H) 200 mm
 or double the number of 1/2 GN containers for the appropriate height or triple the number of GN 1/3 containers for the appropriate height
- Permissible load with even weight distribution:
  - a pair of runners - 45 kg
  - the entire trolley - 170 kg
- Net weight: 15.3 kg

## TRANSPORT TROLLEY FOR 18X GN 1/1 CONTAINERS

- Capacity:
  - 18x GN 1/1 (H)65 mm
  - 9x GN 1/1 (H)100 mm
  - 9x GN 1/1 (H)150 mm
  - 6x GN 1/1 (H)200 mm
 or double quantity 1/2 GN containers for the appropriate height or triple the number of 1/3 GN containers for the appropriate height
- Permissible load with evenly distributed weight:
  - pair of runners 45 kg
  - whole trolley 340 kg
- Net weight: 24.6 kg

| code          | mm              |
|---------------|-----------------|
| UGNPR21F36480 | 645x835x(H)1707 |

| code         | mm              |
|--------------|-----------------|
| UGNPR11H9480 | 438x730x(H)1707 |

| code          | mm              |
|---------------|-----------------|
| UGNPR11F18480 | 438x730x(H)1016 |

## HEAVY-DUTY VINYL CASE FOR A TROLLEY

- Made of high-strength vinyl
- Excellent protection against pollution and other external factors

| code        | suitable for  |
|-------------|---------------|
| GBCTUGNPR11 | UGNPR11H9480  |
| GBCTUGNPR21 | UGNPR21F36480 |



CATERING

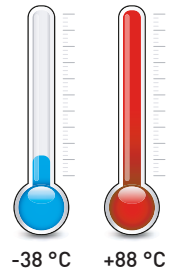
NEW

CAMBRO

# CAMSHELVING® BASICS PLUS STORAGE RACK MADE OF COMPOSITE PLASTIC WITH 4 VENTED SHELVES



Shelves are dishwasher safe in the basket OETR314151 – see page 387



Lifetime warranty against rust and corrosion

Shelves height adjustment

Maximum load in the storage lines of the entire rack: 800 kg

Can be combined

- Designed for convenient storage of supplies in any catering facility
- Made of a composite material that provides lightness and strength at the same time, and is recyclable
- Will not rust, does not contain cadmium
- Stable, easy to install
- Can be easily adapted to the needs of the kitchen by adjusting the height of the shelves

- Excellent ventilation thanks to special openings in the shelves
- High thermal resistance (from -38°C to +88°C) for use in a hot kitchen as well as in a cold room or freezer
- The segmented elements are dishwasher safe
- Possibility of combining into storage lines
- Max. load for the entire rack: 800 kg (190 kg for one shelf)

| code        | mm              |
|-------------|-----------------|
| CBU183672V4 | 915x460x(H)1830 |
| CBU213672V4 | 915x540x(H)1830 |

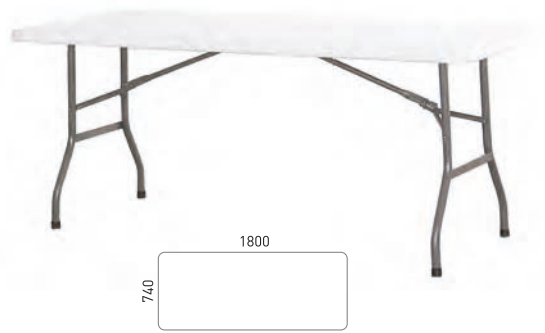
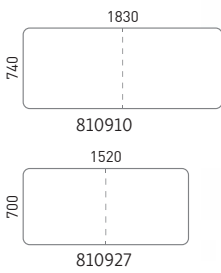


CATERING





CATERING



**BUFFET TABLE WITH FOLDABLE TABLE TOP**

- Foldable to suitcase model for easy transporting and storage

| code   | dimensions (mm) | max. load (kg) |
|--------|-----------------|----------------|
| 810910 | 1830x750x(H)740 | 150            |
| 810927 | 1520x700x(H)740 | 150            |



**BUFFET TABLE**

| code   | dimensions (mm) |
|--------|-----------------|
| 810897 | 1800x740x(H)740 |



**NEW**

FOLDING SQUARE CATERING TABLE

| code   | dimensions (mm) |
|--------|-----------------|
| 810347 | 870x870x(H)740  |



CATERING CHAIR - BLACK

| code   | dimensions (mm) |
|--------|-----------------|
| 810989 | 540x440x(H)840  |



CATERING CHAIR - WHITE

| code   | dimensions (mm) |
|--------|-----------------|
| 810965 | 540x440x(H)840  |



FOLDABLE CATERING BENCH

| code   | dimensions (mm) |
|--------|-----------------|
| 811191 | 1830x280x(H)430 |



BAR TABLE ROUND

**OUT LET**

| code   | dimensions (mm) |
|--------|-----------------|
| 810538 | ø860x(H)1100    |



BUFFET TABLE ROUND

| code   | dimensions (mm) |
|--------|-----------------|
| 810941 | ø1800x(H)740    |
| 810996 | ø1500x(H)740    |



BUFFET TABLE

| code   | dimensions (mm) |
|--------|-----------------|
| 810934 | 1220x610x(H)740 |



BAR TABLE ROUND

| code   | dimensions (mm) |
|--------|-----------------|
| 810958 | ø800x(H)1100    |



TROLLEY FOR TRANSPORTING CATERING TABLES

- Powder coated metal
- Makes it easy to transport round and square tables
- Can accommodate up to 10 round or 20+ rectangular tables in vertical position
- Tables can be stacked

| code       | 811221             |
|------------|--------------------|
| dimensions | 1800x850x(H)990 mm |



BAR TABLE COVER

- Fabric: Jersey 160 g/m<sup>2</sup>
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



813157

white

ø80-85x(H)105-115 cm



813171

cream

ø80-85x(H)105-115 cm



813164

black

ø80-85x(H)105-115 cm

813829

white

ø70-85x(H)105-115 cm

813850

cream

ø70-85x(H)105-115 cm



813836

black

ø70-85x(H)105-115 cm

FOLDING CHAIR COVER

- Fabric: Jersey 135 g/m<sup>2</sup>.
- 100% polyester.
- No ironing needed.



813096

white

85x40x(H)38 cm

BAR TABLE COVER

- Fabric: Jersey 160 g/m<sup>2</sup>
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



813966

cream

ø80-85,4 cm



813980

burgundy

ø80-85,4 cm



813997

grey

ø80-85,4 cm



TROLLEY FOR LAUNDRY

- Stainless steel construction with a removable laundry bag
- 4 wheels, 2 of which are steering

code 691083

dimensions 900x650x(H)850 mm



SYMPOSIUM RECTANGULAR TABLECLOTH

- Fabric: Jersey 160 g/m<sup>2</sup>
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



814420  
white  
183x76x(H)73 cm



814413  
cream  
183x76x(H)73 cm



814437  
black  
183x76x(H)73 cm

814390  
white  
150x76x(H)73 cm

814383  
cream  
150x76x(H)73 cm



814406  
black  
150x76x(H)73 cm

813577  
white  
122x61x(H)74 cm

813584  
cream  
122x61x(H)74 cm



813591  
black  
122x61x(H)74 cm

814369  
white  
120x76x(H)73 cm

814352  
cream  
120x76x(H)73 cm



814376  
black  
120x76x(H)73 cm

TABLE COVER SYMPOSIUM ROUND

- Fabric: Jersey 160 g/m<sup>2</sup>
- 90% polyester 10% elastane
- Non-iron
- Perfect colour fastness



814451  
white  
ø180x(H)76 cm



814444  
cream  
ø180x(H)76 cm



814468  
black  
ø180x(H)76 cm

900831  
white  
ø150x(H)76 cm

900832  
cream  
ø150x(H)76 cm



900848  
black  
ø150x(H)76 cm

900801  
white  
ø120x(H)76 cm

900802  
cream  
ø120x(H)76 cm



900818  
black  
ø120x(H)76 cm



# WHY US?

7 MOST IMPORTANT REASONS WHY IT IS WORTH TO COMPLETE A PROJECT OF YOUR BAR WITH FINE DINE BAR!

# 1

## WE OPERATE WITH PASSION

We are bar freaks and have a lot of passion. We love our work and we love to act. Let's meet – you will immediately understand why you should work with us.



# 2

## WE HAVE EXPERIENCE

We have in-depth knowledge of technology bar stalls. Our team consists of bartenders with many years of experience and numerous achievements. We are a partner of two important institutions: Association of Polish Bartenders and SCA Poland.

# 3

## WE TEST THE DEVICES

We are practitioners – we test all recommended devices personally. On our profiles on social media you will find tips and videos from test sessions. You must check it out!







# 4

## WE CREATE TAILOR-MADE SOLUTIONS

We understand that each place is different and we can adjust the offer to your individual needs. Perfectly matched elements will be put together perfectly an organized technology project.

# 5

## WE TRAIN

All our clients can use our training system free of charge. We offer 4 training options tailored to the purchased equipment types.



# 6

## WE CONSULT THE OFFERS

Regardless of whether you plan to open a cafe, pub, restaurant, club or fresh point - we will help you create an attractive offer for your consumers. We will support you in arranging the menu of drinks, cocktails, desserts or snacks.

# 7

## WE SUPPORT BAR OPENINGS

Are you worried if you can handle it on the opening day? It will be pure pleasure with us. Our bartenders will support you, help organize the work of the team and avoid possible mistakes.



BAR



# HAVE YOU THOUGHT HOW SHOULD THE BAR BE EQUIPPED?

We have many suggestions for you. Each of them is supported by an in-depth analysis of needs and intentions. We sew bars professionally. Let's talk about the idea you would like to implement.

## BARMATIC INTENSION CONVECTION OVEN

It's not just another microwave oven regular convection oven having pre-made baking and cooking programs. Tarts, hot snacks, toasted soups we will prepare it in a few minutes.

Delight customers of the premises with the possibility preparing dishes even late.

see page 506

## EVERGREEN AUTOMATIC FLOW WATER BOILER

Teas and herbal infusions will surprise guests with the perfect temperature and quality of the water.

FINE DINE cookers have been adapted to efficient work in the bar.

You can make dozens of drinks in one moment and it will not lower the temperature in the water reservoir.

see page 468

## HAMILTON BEACH JUICER

Durable and efficient bar juicer.

Orange juice is 3 minutes and 2.5 oranges.

see page 456



## CHEMICAL BARMATIC

A family of PRO+ washing and rinsing liquids adapted to the parameters of Barmatic dishwashers. It is important to combine three dependencies: the quality of chemicals, water and the selection of the right dishwasher. You wash cheaply, quickly and perfectly.

see page 490

## AMERBOX GLASS RACKS

The modern AMERBOX basket system allows not only for quick and thorough glass cleaning but also for safe storage and transport of glass over long distances without the risk of breaking.

see page 384

## DISHWASHER BARMATIC PURITY

Nothing else is needed to make washing EASY, FAST, REPEATABLE and PERFECT. The Barmatic bar dishwasher does not emit steam to the bar. It is quiet and extremely economical in operation. With its use, you can wash over 1000 glasses per hour.

see page 489

## BARMATIC SUBZERO BLAST CHILLER

You will freeze in a few moments:

- GLASSES
- ALCOHOL
- BAR SORBET
- WATER TO CRAFT ICE

see page 494

## BARMATIC MINERAL CRUSHER

Probably the most powerful and durable bar crusher available in the market. The housing is covered with an additional layer protective. Engine cooling system installed.

see page 462

## BARMATIC CREAMON WHIPPING CREAM MACHINE

Your source of whipped cream at the bar. The tank holds up to 5 liters. Get it quickly needed product for shakes, coffees frozen and other bar desserts.

see page 466

## HAMILTON BEACH SUMMIT® BLENDER

With this machine you can quickly realize: smoothies, frozen coffee, ice tea, lemonade, milk shake, and many other interesting things suggestions for clients.

see page 451

## HAMILTON BEACH OTTO JUICER

Must Have in a modern bar. The juicer provides fresh juice from vegetables, fruits and herbs.

see page 458

## BARMATIC COOLICE ICE MAKER

We chose an ice cube maker which will not disappoint at a crucial moment. The technology used in it is not prone to water hardness. Applied in it air pre-filters enabling for self-maintenance of the system cooling. In a way, you get the perfect ice economical and reliable.

see page 472

## BARMATIC OSMOSIS

It is a station that adjusts the water to your washing up needs. It is of particular importance in the case of glass washing. A washing effect unmatched by others types of treatment systems.

see page 494

## BARMATIC CANDOR BARCOOLER

Made of high-quality stainless steel - bar cooler. It has increased load capacity of shelves and increased resistance against cracks in the plating of the internal refrigerated compartment.

see page 501

## FILTER SYSTEM FOR BARMATIC ICE MAKERS

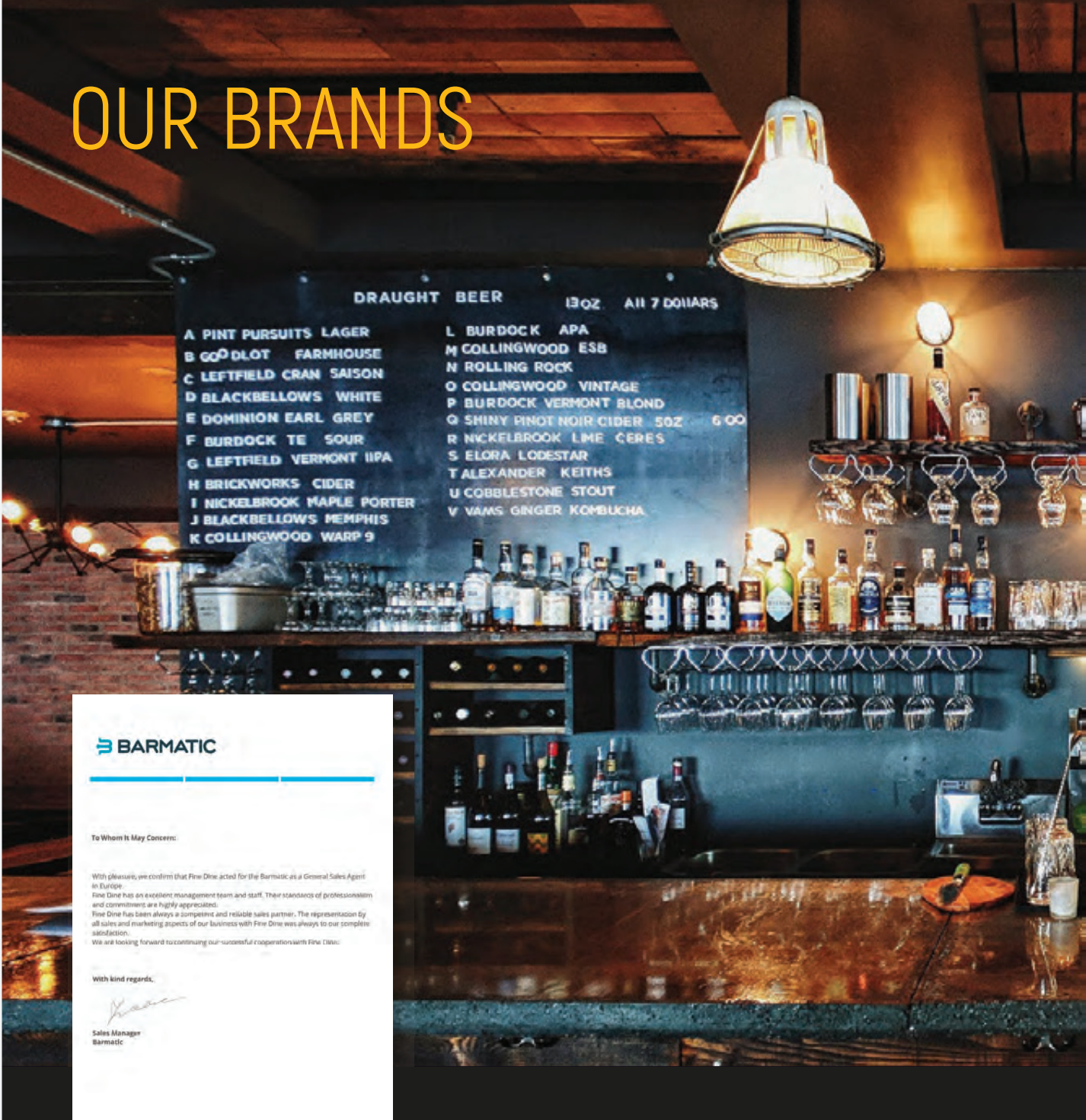
Dedicated ice maker filters have deposits that allow you to work all year round without the need for replacement. The main task of the filter is separation smells, tastes from the water. It stops also particles of leachate from drains and softens the water.

see page 484





# OUR BRANDS



## BARMATIC

Barmatic is a supplier of excellent quality bar equipment, that meets the needs of bartenders with true passion, improves the work of professionals and helps the less experienced employees of catering establishments. The manufacturer tries to find the best solution to meet all requirements and adapt the equipment to the gastronomy point.

## BARUP

THE BARWARE

The Bar Up brand offers a wide range of products, among which you can find shakers, bar spoons, muddlers, citrus squeezers and everything you need to make perfect cocktail. Our extensive knowledge and experience makes it possible to offer a well-balanced range of bar accessories. These accessories are designed to provide optimal appearance, temperature, consistency and proportion of every glass - with masterful results. Our passion for the beverage industry inspires us to continue searching for the best products and innovations on the market.





## PARTNERSHIP



INTERNATIONAL  
BARTENDERS  
ASSOCIATION

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



Hamilton Beach Commercial is the undisputed leader in the American and global market. For over 100 years, it has been continuously providing high-quality, innovative products to hotels, restaurants and bars. The first mixer was designed by the founder of the Hamilton Beach company in 1911, since then the next products introduced to the market are to minimize the preparation time of drinks, cocktails, drinks and shakes. Currently, the range of products includes both basic bar blenders and mixers, fully automatic and programmable blenders and squeezers as well as self-service blending stations ideal for all catering establishments.

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



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



BAR ACCESSORIES



BAR





VINYL SHAKER  
WITH GLASS

WEIGHTED  
SHAKER/TIN SET

COCKTAIL SHAKER/TIN SET  
700 ML + 500 ML

|                 |                   |                 |                |               |               |               |                   |
|-----------------|-------------------|-----------------|----------------|---------------|---------------|---------------|-------------------|
| 976364          | 592830 <b>NEW</b> | 593196          | 593226         | 593233        | 593240        | 592991        | 592847 <b>NEW</b> |
| stainless steel | stainless steel   | stainless steel | antique copper | gold plated   | black gloss   | vintage       | copper            |
| 800 ml          | 828 + 532 ml      | 828 + 532 ml    | 828 + 532 ml   | 828 + 532 ml  | 828 ml        | 828 + 532 ml  | 828 + 532 ml      |
|                 |                   | ø92x(H)178 mm   | ø92x(H)178 mm  | ø92x(H)178 mm | ø92x(H)178 mm | ø92x(H)178 mm | ø92x(H)178 mm     |



3-PC JAPANESE COCKTAIL SHAKER SET

|                 |                |             |             |         |                   |
|-----------------|----------------|-------------|-------------|---------|-------------------|
| 976371          | 593622         | 593639      | 593646      | 593592  | 592854 <b>NEW</b> |
| stainless steel | antique copper | gold plated | black gloss | vintage | copper            |
| 700 ml          | 700 ml         | 700 ml      | 700 ml      | 700 ml  | 700 ml            |



CLASSIC HAWTHORNE SPRING BAR STRAINER

|                 |                 |                |             |             |         |                   |
|-----------------|-----------------|----------------|-------------|-------------|---------|-------------------|
| 976449          | 593257          | 593264         | 593271      | 593288      | 596784  | 592878 <b>NEW</b> |
| stainless steel | stainless steel | antique copper | gold plated | black gloss | vintage | copper            |
|                 | 155 mm          | 155 mm         | 155 mm      | 155 mm      | 155 mm  | 155 mm            |



JULEP STRAINER

|                 |                 |                |             |             |         |                   |
|-----------------|-----------------|----------------|-------------|-------------|---------|-------------------|
| 976456          | 593295          | 593387         | 593394      | 593417      | 596791  | 592885 <b>NEW</b> |
| stainless steel | stainless steel | antique copper | gold plated | black gloss | vintage | copper            |
|                 | 165 mm          | 165 mm         | 165 mm      | 165 mm      | 165 mm  | 165 mm            |





HEAVY-DUTY SPRING BAR STRAINER

|                 |                |             |             |         |                   |
|-----------------|----------------|-------------|-------------|---------|-------------------|
| 596876          | 596869         | 596852      | 596838      | 596845  | 592861 <b>NEW</b> |
| stainless steel | antique copper | gold plated | black gloss | vintage | copper            |
| 150 mm          | 150 mm         | 150 mm      | 150 mm      | 150 mm  | 150 mm            |



|                          |                          |                          |                             |                              |                          |
|--------------------------|--------------------------|--------------------------|-----------------------------|------------------------------|--------------------------|
| FINE MESH STRAINER, BOWL | FINE MESH STRAINER, BOWL | FINE MESH STRAINER, BOWL | COCKTAIL PICKS, GROOVED TOP | TWEEZER, STRAIGHT, BLACK PVD | PRECISION TONG, STRAIGHT |
| 593721                   | 593738                   | 592892 <b>NEW</b>        | 593752 <b>OUT LET</b>       | 680131 <b>NEW</b>            | 593776 523025            |
| stainless steel          | gold plated              | copper                   | copper                      | stainless steel              | stainless steel black    |
| 89x264 mm                | 89x264 mm                | 89x264 mm                | 140 mm                      | 300 mm                       | 300 mm 300 mm            |



BARTENDER SPOON WITH A FOOT

|                 |                       |                 |                |             |             |                   |
|-----------------|-----------------------|-----------------|----------------|-------------|-------------|-------------------|
| 976500          | 594124                | 593516          | 593523         | 593530      | 593547      | 592922 <b>NEW</b> |
| stainless steel | steel stainless steel | stainless steel | antique copper | gold plated | black gloss | copper            |
| 300 mm          | 300 mm                | 400 mm          | 400 mm         | 400 mm      | 400 mm      | 400 mm            |



CLASSIC BARTENDING SPOON WITH FORK

SWIZZLE STICK

|                       |                       |                |             |             |        |        |
|-----------------------|-----------------------|----------------|-------------|-------------|--------|--------|
| 976494                | 593554                | 593561         | 593578      | 593585      | 592939 | 592946 |
| steel stainless steel | steel stainless steel | antique copper | gold plated | black gloss | copper | copper |
| 400 mm                | 315 mm                | 315 mm         | 315 mm      | 315 mm      | 315 mm | 340 mm |



|                                  |  |                     |                               |                      |
|----------------------------------|--|---------------------|-------------------------------|----------------------|
| SHAKER/TIN,<br>STAINLESS, BARFLY | DOUBLE WALL MIXING TIN,<br>STAINLESS STEEL | BARTENDING<br>GLASS | JULEP CUP,<br>STAINLESS STEEL | BAR<br>MEASURING CUP |
| 594056                           | 593899                                     | N6666               | 592960 <b>NEW</b>             | 592984 <b>NEW</b>    |
| 828 ml                           | 621 ml                                     | 550 ml              | 355 ml                        | 75 ml                |
| 92x(H)178 mm                     |  |                     |                               |                      |



|                         |  |                |                   |
|-------------------------|--|----------------|-------------------|
| METAL COCKTAIL<br>STRAW | MEASURED BAR SPOON SET,<br>5 SPOONS ON RING, | TALON ICE TONG | ICE TONGS         |
| 594087                  | 594285                                       | 532034         | 171455 <b>NEW</b> |
| stainless steel         | vintage                                      | antique brass  | stainless steel   |
| 4 pcs                   | 2,5+5+7,5+10+15 ml                           | 240 mm         | 160 mm            |



|                   |                      |                              |                            |                         |                         |
|-------------------|----------------------|------------------------------|----------------------------|-------------------------|-------------------------|
| WOODEN<br>MUDDLER | COMPOSITE<br>MUDDLER | PLASTIC AND STEEL<br>MUDDLER | JUMBO COMPOSITE<br>MUDDLER | DELUXED WOOD<br>MUDDLER | DELUXED WOOD<br>MUDDLER |
| 976487            | 976463               | 976470                       | 593691                     | 592953 <b>NEW</b>       | 593714                  |
| 250 mm            | 250 mm               | 250 mm                       | 220 mm                     | 305 mm                  | 185 mm                  |



|                       |                 |               |               |                |                |               |               |               |               |                   |                   |
|-----------------------|-----------------|---------------|---------------|----------------|----------------|---------------|---------------|---------------|---------------|-------------------|-------------------|
| JAPANESE STYLE JIGGER |                 |               |               |                |                |               |               |               |               |                   |                   |
| 593424                | 976425          | 593455        | 593448        | 593462         | 593486         | 593479        | 593493        | 596661        | 596692        | 592915 <b>NEW</b> | 592908 <b>NEW</b> |
| 25/50 ml              | 20/40 ml        | 25/50 ml      | 20/40 ml      | 25/50 ml       | 20/40 ml       | 25/50 ml      | 20/40 ml      | 25/50 ml      | 20/40 ml      | 25/50 ml          | 20/40 ml          |
| stainless steel       | stainless steel | black gloss   | black gloss   | antique copper | antique copper | gold plated   | gold plated   | vintage       | vintage       | copper            | copper            |
| 15 ml + 35 ml         | 10 ml + 30 ml   | 15 ml + 35 ml | 10 ml + 30 ml | 15 ml + 35 ml  | 10 ml + 30 ml  | 15 ml + 35 ml | 10 ml + 30 ml | 15 ml + 35 ml | 10 ml + 30 ml | 15 ml + 35 ml     | 10 ml + 30 ml     |



*Luigi Bormioli*  
ITALY

The Elixir series includes bitter and alcohol bottles made of glass with a stainless steel spout. The collection also includes a cut glass decanter with a glass stopper. The design of the entire collection is inspired by the 1920s.

ELIXIR DECANTER  
W/GLASS STOPPER  
779033  
90x(H)207 mm  
750 ml

OUT  
LET

DASH BITTER BOTTLE  
ELIXIR N.2  
779057  
52x(H)142 mm  
100 ml

OUT  
LET

DASH BITTER BOTTLE  
ELIXIR N.3  
779064  
37x(H)152 mm  
100 ml

OUT  
LET





|                    |                    |                                   |                                   |                   |
|--------------------|--------------------|-----------------------------------|-----------------------------------|-------------------|
| WAITER'S CORKSCREW | WAITER'S CORKSCREW | WAITER'S CORKSCREW<br>4 FUNCTIONS | WAITER'S CORKSCREW<br>3 FUNCTIONS | CORKSCREW         |
| 593790             | 597316 <b>NEW</b>  | 596807 <b>NEW</b>                 | 597200 <b>NEW</b>                 | 597507 <b>NEW</b> |
| 121 mm             | 120 mm             | 140 mm                            | 110 mm                            | 170 mm            |



BARTENDER  
OPENER

976432  
250 mm



OPENER

976555  
250 mm



BEER BUCKET

516751 **NEW**  
ø230x(H)180 mm



BOTTLE CAP HOLDER

976548



PARTY TUB, 18 L

425992

galvanized steel  
400x330x(H)220 mm



DOUBLE WALL CHAMPAGNE BOWL

594131

polished steel, chamber structure  
ø430x240 mm



PREMIUM WINE COOLER

594148

chamber structure - double wall  
ø130x200 mm



BIER SKIMMER, SET OF 6

565360 **NEW**

235x26 mm



ROUND PLASTIC TRAY  
12 HOLES

696200 **NEW**

ø315x(H)35 mm





|   |  |   |  |   |   |  |
|---|--|---|--|---|---|--|
| FREE FLOW SPEED<br>POURER WITHOUT LID<br>- SET OF 6 | JET FLOW POURER<br>WITH FLIP TOP<br>- SET OF 6 | FREE FLOW<br>POURER (SHORT)<br>- SET OF 6 | FREE FLOW POURER<br>(TRANSPARENT BLUE)<br>- SET OF 4 | FREE FLOW POURER<br>(TRANSPARENT RED)<br>- SET OF 4 | FREE FLOW POURER<br>(TRANSPARENT)<br>- SET OF 4 | FREE FLOW POURER<br>(TRANSPARENT YELLOW)<br>- SET OF 4 |
| 599464 <b>NEW</b>                                   | 599471 <b>NEW</b>                              | 599488 <b>NEW</b>                         | 599402 <b>NEW</b>                                    | 599419 <b>NEW</b>                                   | 599426 <b>NEW</b>                               | 599433 <b>NEW</b>                                      |



BARTENDER POURER  
- SET OF 2

976531  
35 ml



BARTENDER POURER  
- SET OF 6

594254  
steel/cork



DASHER TOPS,  
- SET OF 3

593769  
steel/natural cork



MEDIUM FLOW POURER  
- SET OF 6

599372 **NEW**  
chrome spout with soft collar

**BARFLY**  
THE BARWARE



ATOMIZER/MISTER

596937  
15 ml  
(H)121 mm



BAR SIPHON

594063  
1 l



EVA FREE FLOW POURER  
- SET OF 6

599440 **NEW**  
2x black, 2x clear, 2x orange  
EVA material



EVA FREE FLOW POURER FLUORESCENT  
COLOURS - SET OF 6

599457 **NEW**  
2x blue, 2x red, 2x green  
EVA material



BAR MAT IN A ROLL

594179  
5000x610 mm



RUBBER BAR MAT

597965  
80x600 mm

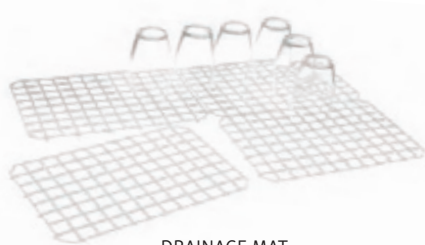


BAR SERVICE MAT

597972 **NEW**  
453x305x(H)15 mm

BAR SERVICE MAT

597989 **NEW**  
300x150x(H)10 mm



DRAINAGE MAT  
- SET OF 5

597958 **NEW**  
313x209 mm



GLASS BRUSH  
WITH ALUMINUM BASE

552681 **NEW**  
ø150x(H)190 mm



GLASS BRUSH  
WITH PLASTIC BASE

696002 **NEW**  
190x100x(H)180 mm



GLASS BRUSH  
WITH PLASTIC BASE

696040 **NEW**  
190x100x(H)250 mm

**BARFLY**  
THE BARWARE



BARFLY MIXOLOGY  
GEAR ROLL

592977 **NEW**  
15 ml, (H)121 mm

**BARFLY**  
THE BARWARE



BARTENDER ARMBANDS,  
SET OF 2, BLACK

505519

**BARFLY**  
THE BARWARE



MIXOLOGIST  
WRISTBAND

505717





|   |   |  |   |   |
|---|---|--|---|---|
|  |  |  |  |  |
| <b>BARFLY</b><br>CITRUS ZESTER  | <b>BARFLY</b><br>Y PEELER, BLACK HANDLE - BULK                                    | <b>BARFLY</b><br>FINE ZESTER   | <b>BARFLY</b><br>FRUIT KNIFE, 2 TINE END - WAVY EDGE, BULK                          | <b>BARFLY</b><br>ORANGE PEELER  |
| 593851<br>143 mm  | 593875  | 593783<br>30x381 mm  | 593844<br>107 mm  | 593868<br>165 mm  |

|   |   |  |   |
|---|---|--|---|
|  |  |  |  |
| <b>BARFLY</b><br>CAST ALUMINUM JUICER   | <b>BARFLY</b><br>ORANGE SQUEEZER  | <b>BARFLY</b><br>LEMON SQUEEZER  | <b>BARFLY</b><br>LIME SQUEEZER  |
| 593882<br>225 mm  | 592069 <b>NEW</b><br>232x91x(H)60 mm  | 592052 <b>NEW</b><br>223x75x(H)45 mm   | 592045 <b>NEW</b><br>203x60x(H)40 mm  |

|   |  |
|---|--|
|  |  |
| <b>BARFLY</b><br>SUGAR AND SALT GLASS RIMMER  | <b>BARFLY</b><br>SUGAR AND SALT GLASS RIMMER <b>OUTLET</b>                           |
| 596777 <b>NEW</b><br>200x160x(H)75 mm   | 976395   |



### 2-PIECE BAR DISPENSER

- Replaceable tip and lid
- For dosing, mixing and storage of beverages
- Removable upper part



|                                  |               |                |               |                |
|----------------------------------|---------------|----------------|---------------|----------------|
| 557600                           | 557617        | <b>OUT LET</b> | 557624        | <b>OUT LET</b> |
| tip included in different colors | blue          |                | green         |                |
| 0,8 l                            | 0,8 l         |                | 0,8 l         |                |
| ø90x(H)300 mm                    | ø90x(H)300 mm |                | ø90x(H)300 mm |                |



### HANGING SHELF AT THE BARTENDER'S STAND

|                   |
|-------------------|
| 594278            |
| for 8 bottles     |
| 810x160x(H)100 mm |



### BAR BOARD

|            |
|------------|
| 594001     |
| 300x200 mm |



### 5 COMPARTMENT HOLDER

|                   |            |
|-------------------|------------|
| 552131            | <b>NEW</b> |
| 495x160x(H)100 mm |            |



### LEMON AND LIME SLICER

976401



### BARTENDER'S HELPER

596760



### CONDIMENT HOLDER

976418







SILICON ICE MAKERS,  
6 ASSORTED GEM SHAPES – SET OF 2

679012 **NEW**

190x105 mm



SILICON ICE BALL MAKERS,  
6 CAVITIES

679029 **NEW**

ø45 mm



SILICON ICE CUBE MAKERS,  
6 CAVITIES

679036 **NEW**

6x cubes – 50x50x50 mm



SILICON ICE CUBE MAKERS,  
15 CAVITIES

679043 **NEW**

15x cubes – 30x30x30 mm



SILICONE ICE SHOT GLASS MAKER,  
6 CAVITIES

679050 **NEW**

125x190x(H)60 mm



SILICONE ICE SHOT GLASS MAKER,  
4 CAVITIES

679067 **NEW**

122x122x(H)60 mm



ICE SCOOP  
WITH COLANDER

594193

steel



LARGE ICE SCOOP  
700 ML

594216

plastic



ALUMINUM  
BARTENDER SCOOP

521410 **NEW**

aluminium



ICE BOX 10 L,  
DOUBLE WALLS

594759

ø292x(H)220 mm



WHITE ICE CONTAINER 5 L,  
DOUBLE WALLS

594742

ø190x(H)200 mm

DOUBLE WALL ICE  
PAIL 5 L

594704 **NEW**

ø200x(H)230 mm

**BARFLY**



JAPANESE ICE PICK

593653

178 mm

**BARFLY**



DELUXE ICE CHIPPER,  
SQUARE WOOD HANDLE

593660

203 mm

**BARFLY**



WOOD ICE MALLET

593684

343 mm







### **BARTENDER GAS JET**

Refillable - automatic ignition  
Gas cartridge not included  
With removable base

---

198209  
145x(H)190 mm

---

### **GAS CARTRIDGE FOR THE GAS JET**

Various tips included

---

199008  
200 ml

---









### SMOKING GUN PRO

Removable combustion chamber  
Adjustable fan speed  
Integrated frame  
The set includes a smoke gun, a nozzle tube, apple tree shavings and white walnut  
Weight: 450 g  
For 4x AA batteries - not included

| code   | mm                  |
|--------|---------------------|
| 199985 | 171,5x82,6x(H)146,1 |

### GLASS CLOCHE WITH A VENTILATION OPENING

Made of borosilicate glass, equipped with a silicone hole for the smoke supply hose  
Perfect for use in conjunction with a smoke gun  
It allows you to create a spectacular way of presenting dishes to customers

| code   | mm          |
|--------|-------------|
| 199657 | ø130x(H)282 |



### SCENTED WOOD CHIPS

Scented chips for hot smoking in a smoke box or in a firing furnace  
Natural, no artificial flavor

| code   |                              | weight (kg) |
|--------|------------------------------|-------------|
| 199671 | beech wood                   | 0.25        |
| 199688 | alder wood gold plated       | 0.25        |
| 199695 | oak wood                     | 0.25        |
| 199701 | cherry wood                  | 0.25        |
| 199718 | apple wood                   | 0.25        |
| 199725 | plum-tree wood               | 0.25        |
| 199732 | maple wood                   | 0.25        |
| 199749 | apricot wood                 | 0.25        |
| 199763 | alder and beech wood special | 0.25        |





# HBB 908R® BAR BLENDER

746 W  
1,25 L

Smoothie  
in 25 seconds  
0.5 l of drinks  
in 25 seconds

Polycarbonate measuring  
jug with a capacity of 1.25 l



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



The stainless steel blades  
can handle soft ingredients  
and crushed ice quickly

2 speeds



SureGrip™ system ensures  
the stability of the blender



HBB908R-CE

The basic bartender blender dedicated to small gastronomy allows you to blend soft ingredients even in 25 seconds.

**Two speeds** - blending precision for a wide variety of drinks.

**Durability and efficiency** - four durable stainless steel blades.

**1.25 l beaker** - Impact-resistant polycarbonate beaker with a measuring cup and an easy-to-read scale for easy filling and dosing.

**The convenient handle** makes pouring easy.

**Powerful engine** with a peak power of 1 HP. It works well even with intensive use.

**The lid opening sensor** prevents blending with the jug lid removed.

## HBB908R-CE

stackable polycarbonate jug  
with a capacity of 1.25 l

controls: switch, 2 speeds

195x205x(H)400 mm

746 W/230 V

3,28 kg

## ACCESSORIES

| polycarbonate container<br>1,25 l | stainless steel container,<br>0,95 l |
|-----------------------------------|--------------------------------------|
| 6126-908R                         | 6126-908S                            |

**1 year**  
for FREE!  
warranty

# HBB 250 RIO® BAR BLENDER



450 W  
1,25 L/0,95 L

Stackable polycarbonate jug  
with a capacity of 1.25 l

Smoothie  
in 20 seconds  
0.5 l of drinks  
in 20 seconds



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



Four stainless steel cutting  
blades can handle the contents of  
the jug quickly

2 speeds,  
pulse blend



HBB250-CE

**The Wave - Action® system** - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect. Auxiliary bartender blender dedicated to small gastronomy, giving you the opportunity to create your favorite smoothie in 20 seconds.

**Two speeds with pulse blending option** - offers variety and precision of blending for a wide variety of drinks.

**Durability and efficiency** - four durable stainless steel blades.



HBB250-CE

stackable polycarbonate jug  
with a capacity of 1.25 l

controls: 2 speeds,  
pulse blend

165x203x(H)406 mm

450 W/230 V

4,4 kg

#### ACCESSORIES

| polycarbonate container | stainless steel container |
|-------------------------|---------------------------|
| 6126-250-CE             | 6126-250S-CE              |

**2 years**  
for FREE!  
warranty



# HBB 255 RIO/S® BAR BLENDER

1193 W  
1,4 L/0,95 L



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



Four stainless steel cutting blades can handle the contents of the jug quickly

2 speeds, pulse blend, sealed switches ensure long life

The SureGrip™ system guarantees the stability of the blender

Stackable copolyester jug with a capacity of 1.4 l (BPA-free)

Smoothie in 20 seconds  
0.5 l of drinks in 20 seconds

0,95 l stainless steel jug



HBB255-CE



HBB255S-CE

**The Wave ~ Action® system** – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect. Auxiliary bartender blender dedicated to small gastronomy, giving you the opportunity to create your favorite smoothie in 20 seconds.

**Two speeds with pulse blending option** – offers variety and precision of blending for a wide variety of drinks.

**Durability and efficiency** – four durable stainless steel blades.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

**Powerful engine** with a peak power of 1.6 HP.

**The wide opening of the jug** can accommodate even large ingredients, which reduces the preparation time of cocktails.

**2 years**  
for FREE!  
warranty

| HBB255-CE   | HBB255S-CE   |
|---|--|
| stackable copolyester jug with a capacity of 1.4 l (BPA-free) | stackable of stainless steel jug with a capacity of 0.95 l |
| controls: 2 speeds, pulse blend                               | controls: 2 speeds, pulse blend                            |
| 188x216x(H)412 mm   | 168x216x(H)429 mm  |
| 1193 W/230 V  | 1193 W/230 V   |
| 4,4 kg  | 4,5 kg   |
| ACCESSORIES   |  |
| copolyester (Tritan) container                                | stainless steel container                                  |
| 6126-455-CE   | 6126-255S-CE   |

# HBH 455 TANGO® BAR BLENDER

NEW



Smoothie  
w 15 sekund  
0,5 l drinków  
w 15 sekund



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

1790 W  
1,4 L



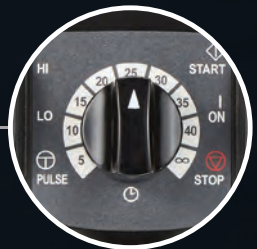
The lid opening sensor prevents blending with the jug lid removed

Stackable copolyester jug with a capacity of 1.4 l (BPA-free)

2 speeds, timer pulse blend



SureGrip™ system ensures the stability of the blender



Auto cut-off timer

HBH455-CE

**The Wave - Action® system** - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave - Action® system is a uniquely designed container and blades for a smoothie effect. This blender model gives you the opportunity to create your favorite smoothie in 15 seconds.

**Timer and two speeds with pulse blend option** - the timer is a must for busy bartenders. Two speeds offer blending variety and precision for a wide variety of drinks.

**Durability and efficiency** - four durable stainless steel blades.

**1.4 l stackable jug** - impact-resistant copolyester jug with an easy-to-read graduation.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

**Powerful 2.4 HP engine.**

Durable and easy-to-use **sealed switches** ensure a long service life.

**The lid opening sensor** prevents blending with the jug lid removed.

2 years  
for FREE!  
warranty

|   |
|---|
| HBH455-CE   |
| stackable copolyester jug with a capacity of 1.4 l (BPA-free) |
| controls: 2 speeds, timer pulse blend                         |
| 187x216x(H)448 mm   |
| 1790 W/230 V  |
| 5,3 kg  |
| ACCESSORIES   |
| copolyester (Tritan) container                                |
| 6126-455-CE   |



HBB908R-CE

HBB250-CE

HBB255-CE

Smoothie  
in 25 seconds  
0.5 l of drinks  
in 25 seconds

Smoothie  
in 20 seconds  
0.5 l of drinks  
in 20 seconds

Smoothie  
in 20 seconds  
0.5 l of drinks  
in 20 seconds

**746 W**

**450 W**

**1193 W**

stackable polycarbonate jug  
with a capacity of 1.25 l

stackable polycarbonate jug  
with a capacity of 1.25 l

stackable copolyester jug  
with a capacity of 1.4 l (BPA-free)



2 speeds

2 speeds,  
pulse blend

2 speeds,  
pulse blend



System SureGrip™



System SureGrip™



System SureGrip™



195x205x(H)400 mm

165x203x(H)406 mm

188x216x(H)412 mm

230 V

230 V

230 V

3,28 kg

4,4 kg

4,4 kg

1 year for FREE! warranty

2 years for FREE! warranty

2 years for FREE! warranty

\*HBB908R-CE\*

\*HBB250-CE\*

\*HBB255-CE\*

stackable  
polycarbonate jug  
with a capacity of 1.25 l

stackable of stainless  
steel jug with  
a capacity of 0.95 l

stackable  
polycarbonate jug

stackable of stainless  
steel jug

copolyester (Tritan)  
container

6126-908R

6126-908S

6126-250-CE

6126-250S-CE

6126-455-CE

BAR

HBB255S-CE

HBH455-CE

**Smoothie  
in 20 seconds**  
0.5 l of drinks  
in 20 seconds

**Smoothie  
in 20 seconds**  
0.5 l of drinks  
in 20 seconds

**1193 W**

**1790 W**

stackable of stainless steel jug  
with a capacity of 0.95 l

stackable copolyester jug  
with a capacity of 14 l (BPA-free)



2 speeds,  
pulse blend

2 speeds, timer  
pulse blend



System SureGrip™



System SureGrip™



168x216x(H)429 mm

187x216x(H)448 mm

230 V

230 V

4,5 kg

5,3 kg

2 years for FREE! warranty

2 years for FREE! warranty

\*HBB255S-CE\*

\*HBH455-CE\*

stackable of stainless steel jug  
with a capacity of 0.95 l

copolyester (Tritan)  
container

6126-255S-CE

6126-455-CE

BAR



# HBH 550 FURY® HIGH-PERFORMANCE BLENDER

880 W  
1,8 L

Polycarbonate  
measuring  
jug 1,8 l

Timer with  
automatic shutoff  
frees up operators  
for other tasks

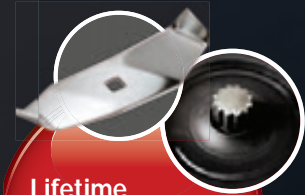
**3 years**  
for FREE!  
warranty



HBH550-CE



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



**Lifetime  
Warranty**  
on cutting mechanism  
and blade

BAR

**The Wave - Action® system** - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

**The silky creamy texture of the drinks** - the Wave - Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

**Two speeds and a pulse blend** - offer a precise blend for a wide variety of drinks.

**Timer with auto switch** - indispensable for busy bartenders who can take care of other tasks thanks to it.

**880 W Motor** - Built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

**1.8 l stackable container** - impact-resistant polycarbonate container with an easy-to-read scale.

HBH550-CE

polycarbonate container, 1,8 l

paddle switches are built to last & easy to operate. Timer with automatic shutoff frees up operators for other tasks

178x203x(H)457 mm

880 W/230 V

6,3 kg

ACCESSORIES

polycarbonate jug

6126-650

# HBH 650 TEMPEST® HIGH-PERFORMANCE BLENDER

880 W  
1,8 L



Polycarbonate  
measuring  
jug 1,8 l



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

Two speeds,  
Jump cycle  
and pulse blend  
- offer a precise blend  
for a wide variety of  
drinks



**Lifetime  
Warranty**  
on cutting mechanism  
and blade



**3 years**  
for FREE!  
warranty

HBH650-CE

**The Wave-Action® system** - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

**The silky creamy texture of the drinks**

- the Wave-Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

**Smoothie in 12 seconds** - while thirsty customers are waiting, you can blend 0.5 l of drinks in just 12 seconds.

**Two speeds, Jump cycle and pulse blend** - offer a precise blend for a wide variety of drinks.

**Timer with auto switch** - indispensable for busy bartenders who can take care of other tasks thanks to it.

**880 W Motor** - built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

**1.8 l stackable container** - impact-resistant polycarbonate container with an easy-to-read scale.

|  |
|--|
| HBH650-CE                              |
| polycarbonate container, 1,8 l         |
| two speeds, jump cycle and pulse blend |
| 178x203x(H)457 mm                      |
| 880 W/230 V                            |
| 5,1 kg                                 |



# HBH 750 ECLIPSE® HIGH-PERFORMANCE BLENDER

1000 W  
1,4 L

Polycarbonate  
measuring  
jug 1,4 l

ASK ABOUT  
THE FINANCING  
PROGRAM



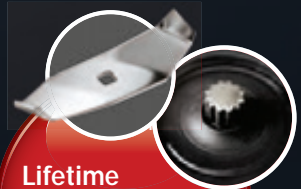
**3 years**  
for FREE!  
warranty

Clear display  
and intuitive programs.  
One- touch blending  
functions.

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



Easy to remove Quiet Shield™  
built-in clips allow for quick  
removal of shield for faster clean up



**Lifetime  
Warranty**  
on cutting mechanism  
and blade



HBH750-CE

**QuietBlend™ technology** – significantly reduces the sound of the engine, together with the Quiet Shield™ housing it allows to reduce noise to the level of a conversation in the premises.

**Compact dimensions** – the width of the blender 22 cm allows you to easily place it on the bar. The open QuietShield™ housing is up to a maximum height of 56 cm.

**Powerful motor** – 1,000 W maximum motor motor with specially designed air circulation that helps to prevent overheating of the motor and extend its life.

**Preloaded programs** – popular drinks available under 5 buttons and over 100 additional cycles. Dedicated programs can be easily downloaded thanks to the memory card.

**Quiet Shield™ Sensor** – turns the engine off when the user lifts the QuietShield™ housing.

Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade – Ensures that these components will be free from defects in material or workmanship for their entire service life.

**The Wave-Action® system** – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades.

The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

**Overheating Protection** – The display alerts the user when the engine overheats and recommends a quick cool-down cycle.

|                                |
|--------------------------------|
| HBH750-CE                      |
| polycarbonate container, 1,4 l |
| control: touchpad              |
| 216x286x(H)470 mm              |
| 1000 W/230 V                   |
| 9 kg                           |
| ACCESSORIES                    |
| polycarbonate container, 1,4 l |
| 6126-750                       |

# HBH 850 SUMMIT® HIGH-PERFORMANCE BLENDER



1000 W  
1,8 L

Polycarbonate  
measuring  
jug 1,8 l



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

ASK ABOUT  
THE FINANCING  
PROGRAM



Clear display and  
intuitive programs.  
One-touch blending  
functions.

Auto-Blend is a patent-pending  
technology for perfect drink  
consistency

**3 years**  
for FREE!  
warranty

Constantly circulates  
cool air around the motor  
for back-to-back blending  
and longer blender life



**Lifetime  
Warranty**  
on cutting mechanism  
and blade



HBH850-CE

**Auto Blend "One Touch Sensor Blending"** – constantly monitors blending power and speed to recognize when the perfect consistency is achieved.

**Hundreds of preloaded programs** – reduce the need to select different programs for different drinks and save time. QuietShield™ soundproofing hood – reduces blender noise.

**The silky creamy texture of the drinks** – the Wave - Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

**Cavitation Control** – Detects when cavitation is present and prompts the user to add fluid. Thanks to this, the user does not have to waste time watching the blender, and the drinks are always successful.

**Airflow System** – Forces cool air to circulate continuously around the motor, allowing blending one after another and extending the life of the blender.

**Quiet Shield™ Sensor** – turns the engine off when the user lifts the QuietShield™ housing.

|                                |
|--------------------------------|
| HBH850-CE                      |
| polycarbonate container, 1,8 l |
| control: touchpad              |
| 229x305x(H)483 mm              |
| 1000 W/230 V                   |
| 10,57 kg                       |



# HBH 950 QUANTUM® HIGH-PERFORMANCE BLENDER

1000 W  
2 L

Compact size.  
Shield opens to a maximum height  
of only 53 cm so that it can easily  
be installed under cabinets.



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

Polycarbonate  
measuring  
jug 2 l

An additional 30 custom  
programs can be uploaded  
via USB drive

New generation  
**Brushless  
motor  
technology**

ASK ABOUT  
THE FINANCING  
PROGRAM



**One of the  
quietest  
blenders in  
the world**

Easy to remove Quiet Shield™  
built-in clips allow for quick  
removal of shield for faster  
clean up

MOTOR  
ENDURA™  
**7 YEARS**  
warranty

One- touch  
blending functions.  
Assign cycles to  
5 buttons from  
30 pre-loaded  
programs.

**Lifetime  
Warranty**  
on cutting mechanism  
and blade



HBH950-CE

**ENDURA™ motor technology** – a new generation of brushless induction motors provides 2.5 times longer and 50% more economical operation compared to traditional motors.

**Compact dimensions** – the width of the blender is 22 cm which allows it to be placed directly on the bar. The open QuietShield™ housing extends up to a maximum height of 53 cm.

**QuietShield™ Sensor** – turns the motor off when the user lifts the QuietShield™ housing.

**The silky creamy texture of the drinks** - the Wave-Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

**One-touch blending functions** - choose from over 30 pre-programmed blending cycles.  
2 liter polycarbonate container.

**Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade** - Ensures that these components will be free from defects in material or in production for their entire service life.

|                              |
|------------------------------|
| HBH950-CE                    |
| polycarbonate container, 2 l |
| control: touchpad            |
| 216x286x(H)445 mm            |
| 1000 W/230 V                 |
| 11,1 kg                      |
| ACCESSORIES                  |
| polycarbonate container, 2 l |
| 6126-950                     |



## WASHER FOR JUGS AND BLENDERS

**Suitable for cleaning various jugs** – cleans all jugs, cups and containers with a maximum capacity of 2 liters.

**Strong construction** – stainless steel nozzle and impact-resistant polycarbonate.

**Easy to use** – just press to activate spraying.

**Compact shape and size** – with a base of 160 mm square and a height of 133 mm, it will easily fit into any sink.

**Raised nozzle** – for more thorough cleaning.

**Suction cup feet** – ensure the stability of the washer.

**Flexible hose**, 0,7 m long, inner diameter 3/8 " / 10 mm with rotating hose connection.

**Activate by pressing.**

**It does not require electrical power.**



Just press  
to activate spraying

BCR100

160x160x(H)133 mm

water flow 8 521 pm (60 psi)

0,5 kg



## TEMPEST IN-COUNTER KIT

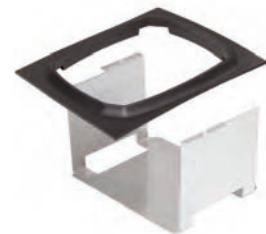
It allows the HBH650 and HBF600 models to be mounted directly on the countertop.

Kit includes: stainless steel bracket, hardware template and counterweights

CK650

297x297x(H)278 mm

2,7 kg



## BLENDER TAMPER ACCESSORY

Black plastic blender pusher fits following devices: HBH550, HBH650, HBH850, HBF600

BT650



## AIRWHIP FROTHING JAR

The AirWhip carafe froths and aerates your milk in seconds. An innovative solution from Hamilton Beach Commercial, thanks to which we can whip milk even with a low fat content. Dedicated to blenders: HBH750 and HBH950. The JP750 washer is required for HBH550, HBH650, HBH850 devices.

6126-751

1,4 l

Jar pad for Eclipse container 6126-751

JP750



# MIX'N CHILL® HMD 900 PROGRAMMABLE DRINK MIXER



**2 years**  
for FREE!  
warranty

HMD900-CE

**One-handed operation** – to start the engine, place a filled cup under the agitator and press down.

**Efficient** – 3/4 HP motor ensures efficient operation.

**Consistent results** – programmed cycles ensure identical results regardless of who is using the device.

**User comfort** – the contoured cover reduces wrist bending and can be easily removed for cleaning.

**Reliability** – Ice cream companies and restaurateurs around the world recommend this blender for its performance and durability.

HMD900-CE

254x248x(H)654 mm

230 V

15,2 kg



**1 year**  
for FREE!  
warranty

# HMD 200/300/400® SINGLE-SPINDLE AND TRIPLE-SPINDLE DRINK MIXER

## TRIPLE-SPINDLE DRINK MIXER



ASK ABOUT  
THE FINANCING  
PROGRAM



HMD400P-CE

Professional mixers by Hamilton Beach are reliable devices for customers who expect perfect results and high efficiency.

They help save staff time by easy and quick operation.

The offer also includes a compact wall model.

**Optimum performance** – an excellent choice for a large number of shakes prepared.

**Efficiency** – 1/3 HP motors mix up to twice as fast to maximize efficiency and reduce waiting times.

**Triple power** – each engine is level to reduce vibrations. All motors have an extended service life thanks to sealed self-lubricating bearings.

**Two methods of starting the motor** – the user can start and stop mixing by placing the cup in the guide.

|                   |
|-------------------|
| HMD400P-CE        |
| 318x229x(H)521 mm |
| 900 W             |
| 230 V             |
| 16,8 kg           |
| ACCESSORIES       |
| steel container   |
| 110E              |

BAR

## SINGLE-SPINDLE DRINK MIXER



HMD200P-CE

## WALL-MOUNT SINGLE-SPINDLE MIXER



HMD300-CE

The motor can be activated by a cup or manually with a pulse switch.

**A variety of drinks and dishes** – great for everything from blending ice shakes to making drinks quickly, to blending eggs, pancake cakes and waffles.

**Efficiency** – The more efficient 1/3 HP motor mixes up to twice as fast, so customers don't have to wait long.

**Precision Motor** – Motor is level to minimize vibration. Extended service life thanks to sealed self-lubricating bearings.

**Two methods of starting the motor** – the user can start and stop mixing by placing the cup in the guide.

|                   |
|-------------------|
| HMD200P-CE        |
| 165x171x(H)521 mm |
| 300 W             |
| 230 V             |
| 7 kg              |
| ACCESSORIES       |
| steel container   |
| 110E              |

**1/3 HP motor** – extended service life thanks to sealed bearings. Can be replaced by yourself to avoid downtime.

**Easy to mount on the wall** – includes all the necessary components and plugs into a standard socket.

**Two methods of starting the motor** – the user can start and stop mixing by placing the cup in the guide.

**Rotation switch** – allows adjustment to various menu items.

**Easy cleaning** – removable guide and container saddle.

**Durability** – Robust, die-cast stainless steel construction.

**A variety of drinks and dishes** – great for everything from blending ice shakes, to making drinks quickly, to blending eggs, pancake cakes and waffles.

|                   |
|-------------------|
| HMD300-CE         |
| 101x146x(H)419 mm |
| 250 W             |
| 230 V             |
| 4,76 kg           |
| ACCESSORIES       |
| steel container   |
| 110E              |



# FRESHMARK ELECTRIC CITRUS JUICER



**2 years**  
for FREE!  
warranty

ASK ABOUT  
THE FINANCING  
PROGRAM



The rubber collar prevents juice from entering the machine's engine



3 reinforced stainless steel conical heads: 1 for lemons and limes, 1 for oranges and 1 for grapefruits

HCJ967-CE

**3 reinforced conical heads** – small for lemons and limes, medium for oranges and large for grapefruits. Each head has a stainless steel cap for added durability.

**Quiet Motor** – the extremely quiet motor of the 96700 model makes it a welcome addition to any home.

**High discharge chute** – positioned 21.6 cm from

the table top to allow juicing to be squeezed into a variety of containers.

**Low center of gravity** – makes the juicer more stable.

**Durability** – heavy duty metal housing, strong screen and conical heads.

**The rubber collar** prevents juice from entering the machine's engine.

|                   |
|-------------------|
| HCJ967-CE         |
| 260x254x(H)470 mm |
| 250 W             |
| 230 V             |
| 13,6 kg           |

# MANUAL CITRUS JUICER



**2 years**  
for FREE!  
warranty



Durable mechanism  
ensuring durability  
for years

932



**NEW**

695906

**Durability** – recommended all over the world due to its efficient and reliable operation and classic design.

**Versatility** – suitable for squeezing pure juice from lemons, limes, oranges and grapefruits.

**Maximum juicing** – the juicer arm exerts more than 900 kg of pressure to extract the maximum amount of juice with minimal peel and pulp residue.

**Sieve and funnel** – can be removed for cleaning.

**Acid-resistant finish** – both the metal elements and the enamel finish are resistant to the effects of citrus acids.

|                   |
|-------------------|
| 932               |
| 178x230x(H)495 mm |
| 6 kg              |

Lever made of high quality zinc alloy and chrome steel  
Handle for increased stability  
Thanks to the spring, it returns to the starting position on its own  
Squeezing part (press and container) in stainless steel

|                   |
|-------------------|
| 695906            |
| 225x180x(H)510 mm |



# HJE 960 OTTO™ JUICER



**Large feed opening  $\varnothing$  76 mm**  
It shortens the juice preparation time

**Durable metal handle with lid closure safety**

**Brushed stainless steel bowl**

**Rotating funnel stopcock**  
reduces splashing and dripping

**Die-cast aluminum body**

**Brushless induction motor**  
It guarantees a long, quiet operation

**Durable, easy-to-use plastic lid made of BPA-free Tritan™**

**The ergonomic, BPA-free Tritan™ tappet** reduces the strain on the user

**Polished stainless steel strainer** with a sharp knife for easy cleaning and optimal juice production

**Easily removable pulp container** 10 liter capacity

**Waterproof on/off buttons** facilitate cleaning and operation

**Cleaning brush included**

**Large, non-slip drip tray**  
Holds large containers and blender jugs





Designed to ensure maximum efficiency and freshness of squeezed juices. The powerful, yet quiet, brushless induction motor with two-way cooling fans is designed for continuous operation. Made of stainless steel, aluminum and BPA (Bisphenol) free Tritan™. Comfortable working height of the device and stability allow for efficient organization of work. A product dedicated to professional gastronomy, characterized by durability, ease of use and cleaning.

HJE960-CE

322x638x(H)527 mm

1200 W / 230 V

34,3 kg

ACCESSORIES

zbiornik przelotowy

UTC960

UTC960





**5-year**  
warranty for  
the clutch

**Durable construction**  
Elements made of polymers adapted to intensive use. A strong clutch transmits power from the motor to the disc

**1 year warranty**

**Resistant to acids**  
Construction made of resistant stainless steel for liquids with low pH

**Change of type squeezed juice**  
No need full cleaning  
Rinse out with water

**Leaves and herbs**  
Hipershave's shield rubs and combines with juice



**On/off with IPX1 protection**  
Water tightness of the control system. Safety of operation.

**Does not slip on the counter**  
Suction cups on the legs of the juicer prevent movement

## SUPREME JUICE EXTRACTOR

For the preparation of hard fruit and vegetable juice.

Housing, bowl, juice container and grinding shield made of stainless steel.

The hole of the loading tray and pusher made of plastic ABS, pulp container and cover made of polypropylene.

The speed of the blade rubs 3000 rpm.

Safe to use, the ability to work only at closed lid and with safety arm.

It is not dedicated to ice and frozen fruits/vegetables.

221112

250x410x(H)530 mm

700 W/230 V



**Health and safety**

Security "Shoulder"  
Only correctly folded device will allow starting up

**High power, quiet work**

The producer relied on energy economical and very efficient unit  
Soundproofing of the engine compartment

**A large tank**

It will even fit "shavings" from processing 28 kg of raw material

**No dripping**

The damper closes the outflow juice during the change of the vessel

**Profile adapted to jugs**

You can use with dishes and jugs



**Needle Disc**

A tearing and grinding disc suitable for fruit, vegetables and herbs processing





## PROFESSIONAL BAR CRUSHER BARMATIC MINERAL

- Device adapted for continuous operation.
- Intended for cafes, drink-bars, restaurants, discotheques.
- The crusher is very simple and safe to use.

271544

180 kg/hour

320x180x330 mm

150 W/230 V

10 kg



**5** year  
warranty for  
ice breakers

### VERY EFFICIENT ICE BREAKERS

8 breakers with teeth intercepting ice cubes from the feeder. Hardened shields and shaft, protected against corrosion.

### PERMANENT BLINDING DISCS

Alternating disk setting allows even pressure on the crushed ice cubes. Permanent fusion with the shaft guarantees durability and no backlash.

### DRIVE

Thanks to the use of a high-power engine, the crusher guarantees stable operation and long life of the device.

### COOLING

Mechanism cooled by a turbine Ø80 mm allows you to efficiently circulate air inside the mechanism.

### WATER DRAIN

Possibility to connect the crusher to the water drain, which eliminates condensation in the outlet part.



**THE HIGHEST SAFETY OF SERVICE**

The crusher is equipped with two circuits protecting against accidents. Opening sliding doors or container receiving ice causes immediate stopping of the device.

**1 YEAR WARRANTY**

**WELL**

Solid and durable construction of the ice tank made to crush.



**180 kg  
OF ICE  
PER HOUR**



**LARGE CONTAINER**

The capacity is twice larger than the loading well.



## ELECTRIC ICE CRUSHER, STEEL ONE

**NEW**



**SECURE COVER**

Prevents ice cubes from escaping and suppresses crushing noise

**SAFETY SENSOR**

It makes it impossible to start up in an open processing space

**CUP**

Made of 0.3 mm stainless steel

**HORIZONTAL BREAKER**

Stainless steel blades set on horizontal drive plates - fast and effective processing up to 120 kg/h

**SEAMLESS ALUMINUM CONSTRUCTION**

High tightness (IPX1 coefficient), durability and strength

**LONG SERVICE LIFE OF THE DRIVE UNIT**

The fan uses the energy of rotation of the crushing axis while cooling the motor

**HIGH POSITION OF THE NOZZLE**

Enables crushing into large-capacity vessels

**HIGH SPEED MOTOR**

Over 850 rpm, powerful 200 W

**BASE SHOCK ABSORBERS**

They eliminate vibrations and prevent spontaneous movement of the device

**PRESSURE SWITCH**

Made of steel, hidden in the body, protected against breakage

The Bar Up brand crusher produces the popular crushed ice with a fine structure - popular among professional bartenders, baristas and chefs.

The fast-flow device minimizes the melting of ice during its crushing, and the large loading cup allows the application of up to 3 liters in one cycle. Thanks to the raised outlet nozzle, ice crushing can be carried out directly to the bartending station or the icebox.

The device meets the high requirements of the catering industry - it can produce ice for cocktails in pubs, for serving dishes in restaurants or for the production of desserts and soft drinks in cafes.

271599

194x329x(H)523 mm

3000 ml

200 W/230 V

First turn on  
the device  
and then add ice



## STAINLESS STEEL HOUSING ICE CRUSHER

Brushed stainless steel housing  
Wide ice charging chute made of ABS plastic  
Robust crushing mechanism with stainless steel knives  
Transparent container with a maximum capacity of 12 cups of  
crushed ice (2.7 liters)  
Productivity: up to 12 kg/h  
It is not intended for continuous operation

271520

170x260x(H)460 mm

80 W/230 V



## ICE CRUSHER

Chrome zinc alloy  
Stainless steel knife  
Ice shovel included  
Removable container

695708

160x140x(H)270 mm





# WHIPPED CREAM DEVICE



1 year  
warranty

5 year  
warranty for  
Sleeve Cooling  
Tank

## WHIPPED CREAM AUTOMAT CREMONA

Intended for confectioneries, cafes, ice cream parlors and restaurants

Whipped cream is always made with the correct temperature (4°C) and consistency

Dismountable parts of the dosing nozzle allow great cleaning and maintaining a high level of hygiene

Air-cooled

The tank capacity is 2.5 liters

Removable container

Efficiency 50 kg/h

290927

230x400+160(H)430 mm

500 W/230 V

25 kg



BAR



### CREAM WHIPPER

Graphite, aluminum bottle, cartridge holder and head made of aluminum, 3 polypropylene heads and a brush in the set

Not for preparing hot sauces

For use with cartridges (N<sub>2</sub>O) for whipping cream siphons, cartridges are not included

### CARTRIDGES FOR WHIPPED CREAM SIPHON

N<sub>2</sub>O

5-year shelf life

Expiry date on the cartridges

Note: use in Liss, Kidde, ISI and Kaiser siphons does not invalidate the warranty!

| CREAM WHIPPER | CARTRIDGES FOR WHIPPED CREAM SIPHON |
|---------------|-------------------------------------|
| 588437        | 586907                              |
| 0,95 l        | 50 pcs cartridges                   |
| ø95x(H)320 mm |                                     |



## EVERGREEN AUTOMATIC, INSTANTANEOUS WATER BOILER

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

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

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

### LARGE CAPACITY

and quick preparation of large quantities of hot water

### REDUCED POWER CONSUMPTION

### HIGH DURABILITY

thanks to the use of the highest quality stainless steel

### THERMOSTAT

### AUTOMATIC MAIN WATER FILLING

### NON-DRIP TAP

### 3/4" WATER CONNECTION

automatic water intake

### TEMPERATURE REGULATION

thermostatically, stepless  
98 °C cooking temperature,  
80 °C maintenance temperature

### DRIP TRAY INCLUDED





BAR



## COFFEEMAKER FILTERS



### Universal filter HoReCa with head - NEW on the market

A complete water filtration station for powering automatic and cob plated espresso machines. The system is dedicated to places with high demand for filtered water. Periodic performance – 1 year. Filtration prevents scale build-up. The station has a wall mounting system.

|            |                  |
|------------|------------------|
| code       | 947050           |
| dimensions | 250x90x(H)340 mm |

### Inserts for the HoReCa universal filter

A set of exchangeable cartridges. Water filtration station for power supply automatic and cobble machines. Periodic performance – 1 year.

|      |        |
|------|--------|
| code | 947067 |
|------|--------|

### FILTRATION DESCRIPCION

The Horeca universal filter technology is based on a three-stage system water adjustment. The carbon cartridge removes harmful chlorine and its derivatives. It eliminates unwanted aftertaste and aroma. It improves the feeling of freshness. Ultra filtration allows you to stop, very small molecules with a size of 0.1 micron contained in water. The next two stages are responsible for stopping scale deposits on surfaces with which water has contact. In contrast to traditional softening deposits the hardness of water is not changed. The component of BS + responds for this innovative action.



### Filter for coffee machines with a head 4.5

Complete water filtration station designed for automatic, manual coffee machines and boilers.

Flow efficiency: 4,500 portions of coffee or tea.

|            |                  |
|------------|------------------|
| code       | 947074           |
| dimensions | 420x85x(H)300 mm |

### Filter inserts for coffee machines 4.5

A set of exchangeable cartridges. Water filtering station for automatic, manual coffee machines and boilers.

Flow efficiency: 4,500 portions of coffee or tea.

|      |        |
|------|--------|
| code | 947081 |
|------|--------|

### Filter for coffee machines with a head 10.5

Complete water filtration station designed for automatic or manual coffee machines, and boilers.

Flow efficiency: 10,500 portions of coffee or tea.

|            |                   |
|------------|-------------------|
| code       | 947098            |
| dimensions | 420x173x(H)300 mm |

### Filter inserts for coffee machines 10.5

A set of exchangeable cartridges. Water filtering station for automatic, manual coffee machines and boilers.

Flow efficiency: 10,500 portions of coffee or tea.

|      |        |
|------|--------|
| code | 947104 |
|------|--------|



947098

#### FILTRATION DESCRIPTION

Cartridge with carbon block - removes mechanical impurities bigger than 5 microns, and chlorine and its poisonous derivatives. This allows for the elimination of adverse taste and smell sensations. The subsequent filtration stages remove ions responsible for the carbonate hardness of water - which prevents scale deposits on heating elements of devices. Hot beverages prepared using a refill are devoid of a scum (so-called "tea scum"). Serial placement cartridges allow more accurate descaling.



## BARMATIC COOLICE ICE CUBE MAKERS

The new Barmatic ice cube makers will provide ice cubes for drinks or for cooling food products in bars, restaurants, hotels and supermarkets. They are a combination of reliability and durability with professional workmanship. The devices produce crystal clear Bright Ice by a spraying method, with low energy consumption, economically, efficiently and quietly. Each ice maker in the Coolice series passes not only electrical and safety tests, but also a circuit test of the refrigerant and the water system, which guarantees its 100% tightness\*. During the ice sample testing, we check compliance with the production quantity, size and bone transparency assumptions.

Ice cube makers of the Coolice series are also subjected to performance tests in specially constructed cabins, where the conditions they must meet are reflected in humidity and tropical temperature. Ice-cooled ice cube makers from the Coolice series can be used wherever other machines have stopped functioning, and water cooling is not possible due to low resources.

\* Along with the icemaker, you get a checklist that has been validated by production engineers



**Barmatic Coolice ice cube makers are devices:  
GUARANTEEING COMFORT FOR BAR CUSTOMERS**

- Quiet production and ice with excellent properties
- Soundproof construction module - polyurethane, bridgeless
- Quiet production - magnetic pump
- Modern Embraco engine on shock-absorbing cushions

**WANTED BY BARTENDERS**

- XXL tanks
- Perfectly clear cubes - high-pressure spray technology with metal trigger
- Cube size - weight 18 g, 35x31x31 mm
- Speed door - rail door hidden in the body
- Reduction of melting - thanks to the tank made in the sandwich technology and the core of polyurethane foam
- "Tropical grade" - allows operation even at high temperatures

**APPRECIATED BY SANITARY INSPECTORS**

- Antibacterial ice tank and production chamber
- Dedicated cleaning program - switch on the front of the panel - regular disinfection possible
- Antibacterial copper matrix - prevents the build-up of minerals in ice baskets
- Seamless tank construction - no dirt accumulation and easy cleaning

**EXPECTED BY THE TECHNOLOGIST AND ARCHITECT**

- Capacity up to 90 kg/24 h placed under the tabletop - maximum device height 822 mm
- Full housing on both sides, ventilation system does not require side spacers
- Very low construction depth, max 600 mm - you can fit the device on the back bar
- Ice maker drain supported by a pump - location of the ice maker regardless of the height of the water outlet

**GIVING RELIABILITY TO TECHNICAL SERVICES**

- Multi-stage control - each unit with a production-proven cooling, electric, water and ventilation system. At the last stage, control of the conformity of production and quality of the cubes
- Premium class status - the use of components from reputable brands
- Unification of electronic parts - programmable components - one electronic board for all models
- Deposits of service parts located in Poland

**GREAT DEMAND FOR ECOLOGY**

- The icemaker uses the environmentally neutral refrigerant R290 - it does not destroy ozone.
- Zero-waste - even after many years, you will be able to refurbish your machine with the parts still available
- 90% of the parts can be recycled

**SATISFYING INVESTORS**

- Quick return on investment - thanks to the Collice series ice cube maker you can make from 100 to 450 cocktails a day
- Low operating costs
- Durability - a dedicated cooling path prevents overheating of pumps, compressor and electronic systems, the icemaker meets the highest European standards
- Self-maintenance (cleaning and descaling) - no service costs
- Aesthetics and easy cleaning - housing made of high-quality steel
- Access to training seminars



| ICE250                | ICE350                 | ICE500                 | ICE700                 | ICE900                 |
|-----------------------|------------------------|------------------------|------------------------|------------------------|
| 355x435x(H)590 mm     | 500x580x(H)690 mm      | 500x580x(H)800 mm      | 738x600x(H)822 mm      | 738x600x(H)822 mm      |
| 21 kg/24 h            | 33 kg/24 h             | 47 kg/24 h             | 66 kg/24 h             | 85 kg/24 h             |
| refill container 4 kg | refill container 16 kg | refill container 28 kg | refill container 40 kg | refill container 40 kg |
| R290                  | R290                   | R290                   | R290                   | R290                   |
| 310 W/230 V           | 510 W/230 V            | 590 W/230 V            | 840 W/230 V            | 1070 W/230 V           |
| 26 kg                 | 38 kg                  | 45 kg                  | 75 kg                  | 83 kg                  |

Spraying from metal heads



Drain pump



Air pre-filters - easy cleaning




Filling the steel structure with thermofoam





## BARMATIC ICE CUBE MAKERS

Ice cube makers with their own tank are indispensable in every gastronomic establishment. They are available in air-cooled (AR) or water-cooled (W) versions. Compact dimensions and the possibility of building-in make them perfect for bars and restaurants.



**ECO-FRIENDLY**  
The device uses the environmentally neutral refrigerant R290

**SENSOR OF SCALING THE PRODUCTION SYSTEM AND WATER CHANNELS**  
Informs about the need for immediate descaling, prevents production stoppage

**USB**  
Record of device parameters facilitating service diagnostics

**LED VIEW**  
Shows the current status of the device (washing mode, full/stand by, production mode)

**FRONT AIR EXCHANGERS**  
Allows coolant to be changed even with clogged side screens

**LARGE STORAGE TANK**  
Provides accumulation of night production

**AUTOMATIC WASHING SYSTEM**  
facilitates operation and lowers operating costs

**CASE**  
Made of high-quality stainless steel, durability and ease of maintenance

**TOUCH RESTART WITH ON/OFF FUNCTION**  
Quick access in the event of shutdown due to external factors

**SCT TREATMENT**  
Product safety guarantee, the technology of electroplating production elements minimizes the risk of the penetration of metal particles



## AIR-COOLED ICE CUBE MAKERS



| ICE28AR                 | ICE38AR*                 | ICE46AR*               | ICE54AR                | ICE70AR*               | ICE90AR*               |
|-------------------------|--------------------------|------------------------|------------------------|------------------------|------------------------|
| 340x480x(H)600 mm       | 400x540x(H)690 mm        | 500x540x(H)690 mm      | 500x580x(H)800 mm      | 700x580x(H)995 mm      | 700x580x(H)995 mm      |
| 28 kg/24 h              | 38 kg/24 h               | 46 kg/24 h             | 54 kg/24 h             | 70 kg/24 h             | 90 kg/24 h             |
| 2,3 l/h                 | 3,2 l/h                  | 3,8 l/h                | 4,5 l/h                | 10,3 l/h               | 9,07 l/h               |
| refill container 6,5 kg | refill container 11,5 kg | refill container 15 kg | refill container 22 kg | refill container 42 kg | refill container 42 kg |
| R290                    | R290                     | R290                   | R290                   | R290                   | R290                   |
| 947 W/230 V             | 979 W/230 V              | 1537 W/230 V           | 1707 W/230 V           | 1938 W/230 V           | 1770 W/230 V           |
| 32,5 kW/100 kg          | 29 kW/100 kg             | 27,9 kW/100 kg         | 23,3 kW/100 kg         | 20,9 kW/100 kg         | 21,6 kW/100 kg         |
| 29 kg                   | 34 kg                    | 38 kg                  | 42 kg                  | 53 kg                  | 54 kg                  |

\* available on request



## WATER-COOLED ICE CUBE MAKERS



| ICE28WR*                | ICE38WR*                 | ICE46WR*               | ICE54WR*               | ICE70WR*               | ICE90WR*               |
|-------------------------|--------------------------|------------------------|------------------------|------------------------|------------------------|
| 340x480x(H)600 mm       | 400x540x(H)690 mm        | 500x540x(H)690 mm      | 500x580x(H)800 mm      | 700x580x(H)995 mm      | 700x580x(H)995 mm      |
| 28 kg/24 h              | 38 kg/24 h               | 46 kg/24 h             | 54 kg/24 h             | 70 kg/24 h             | 90 kg/24 h             |
| 40,1 l/h                | 43,2 l/h                 | 37,1 l/h               | 43,4 l/h               | 45,8 l/h               | 47,6 l/h               |
| refill container 6,5 kg | refill container 11,5 kg | refill container 15 kg | refill container 22 kg | refill container 42 kg | refill container 42 kg |
| R290                    | R290                     | R290                   | R290                   | R290                   | R290                   |
| 947 W/230 V             | 979 W/230 V              | 1537 W/230 V           | 1707 W/230 V           | 1938 W/230 V           | 1770 W/230 V           |
| 23 kW/100 kg            | 20,3 kW/100 kg           | 25,1 kW/100 kg         | 20,6 kW/100 kg         | 18,3 kW/100 kg         | 16,3 kW/100 kg         |
| 29 kg                   | 34 kg                    | 38 kg                  | 42 kg                  | 53 kg                  | 54 kg                  |

\* available on request



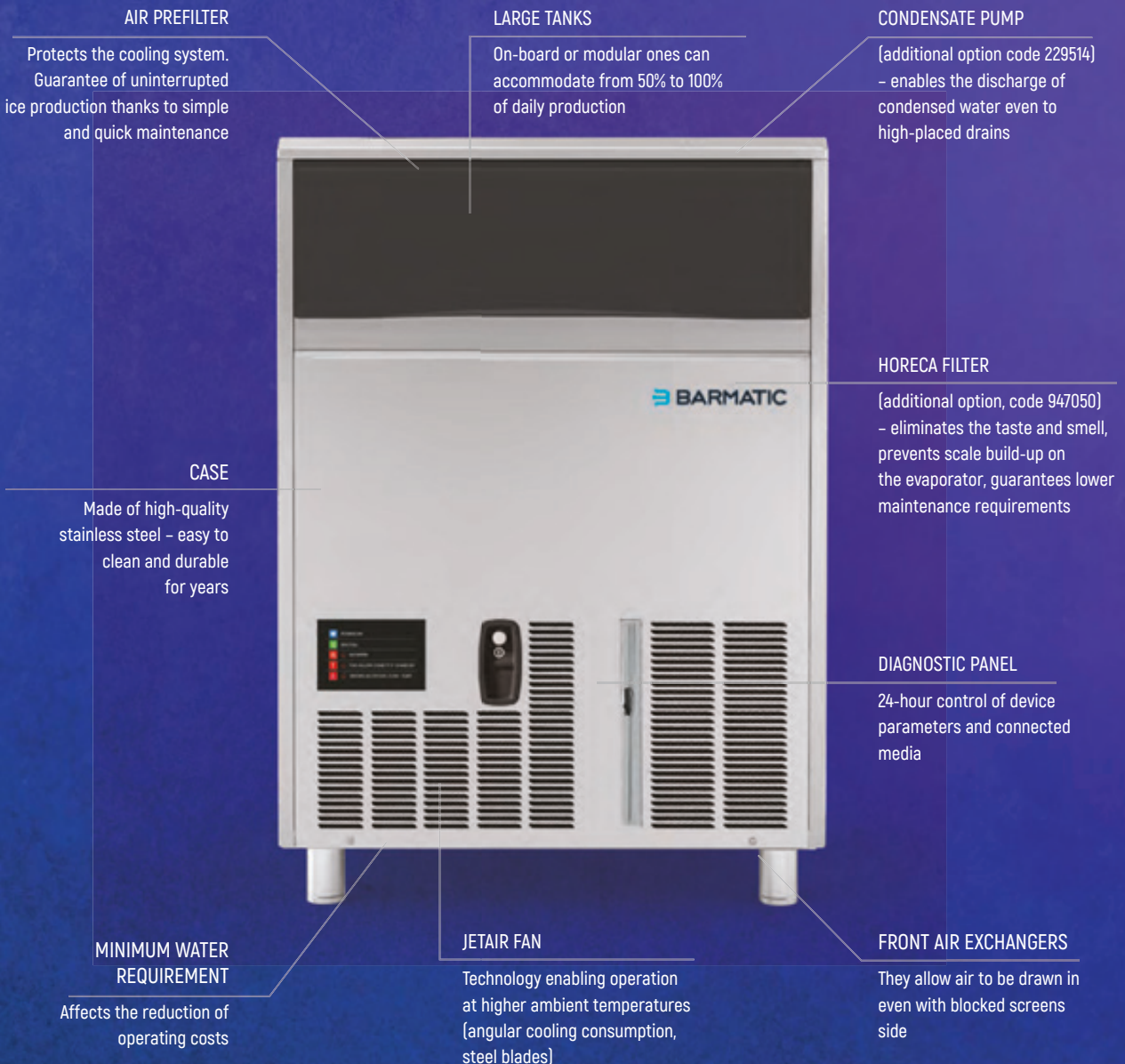
## FLAKE AIR-COOLED SHELLERS

**2**  
years  
warranty

**5**  
years  
warranty for  
the evaporator

- BARMATIC Flake shellers produce SOFT & CLOUD class ice. It is a form of ice characterized by the delicacy of flakes and excellent humidity (mixed form 15% and 25%), which contributes to the freshness of the displayed food products. The durability of ice dust is due to the low temperatures at which the production process takes place.
- The shellers from this collection use the WATER SAFE system, which ensures minimum use of water with maximum use.

- Due to its physical properties, this ice is readily used in:
  - Restaurants - for displaying products and preparing dishes
  - Bars - ensures the efficient production of cocktails
  - SPA salons and medical offices - for treatments aimed at cardiovascular stimulation and pain relief
  - Markets - for displaying products
  - Bakeries and meat processing plants - affects the regulation of dough rising processes, lowers the temperature of the processed meats





## AIR-COOLED FLAKE SHELLERS

### Performance

**94 kg**  
cubes/24h

**120 kg**  
cubes/24h

**200 kg**  
cubes/24h

**200 kg**  
cubes/24h



| FLAKE90CA              | FLAKE120A   | FLAKE200A   | FLAKE200CA             |
|------------------------|---|---|------------------------|
| 500x597x(H)694 mm      | 564x536x(H)531 mm   | 564x536x(H)531 mm   | 700x616x(H)995 mm      |
| up to 94 kg/24 h*      | up to 120 kg/24 h*  | up to 200 kg/24 h*  | up to 200 kg/24 h*     |
| refill container 18 kg | -   | -   | refill container 50 kg |
|                        | recommended refill container<br>+ adapter required<br>- connector<br>BIN155<br>BIN255+KF205-255 | recommended refill container<br>+ adapter required<br>- connector<br>BIN155<br>BIN255+KF205-255 |                        |
| 3,2 l water/h          | 4 l water/h   | 6,5 l water/h   | 6,4 l water/h          |
| R134a                  | R134a   | R404a   | R134a                  |
| 12 kWh/100 kg          | 11,6 kWh/100 kg   | 11 kWh/100 kg   | 11,1 kWh/100 kg        |
| 1014 W/230 V           | 500 W/230 V   | 760 W/230 V   | 2865 W/230 V           |
| 48 kg                  | 45 kg   | 49 kg   | 75 kg                  |

\* at feed water temperature +10 °C and ambient temperature +10 °C  
FLAKE120A, FLAKE200A without built-in refill container (container must be ordered separately)



## DICE AIR-COOLED ICE CUBE MACHINE

**2**  
years  
warranty

**5**  
years  
warranty for  
the evapo-  
rator

- High-performance appliances, ideal for hotels, restaurants, bars, discos and other eateries
- 3 sizes of ice cubes available: dice, half-dice, large (selectable when ordering)
- Transparent cubes, produced by the method of distributing water on a vertical evaporator with a lattice
- The continuous flow of water guarantees the transparency of the cubes and their uniform structure, free of air bubbles
- Housing made entirely of stainless steel
- Electronic control
- The offer includes two eco models that use the environmentally friendly refrigerant R290 for cooling
- A wide selection of separate ice storage containers to meet the needs of each customer
- Water connection and drainage connection required
- Equipped with a cord with a 230V earthed plug
- Ice reserve container and optional adapter required



### KBODY OF HIGH-QUALITY STAINLESS STEEL

Easy maintenance and cleaning, durability for years, R290 refrigerant

### COOLING SYSTEM SUPPORTED BY AIR PREFILTERS

It prevents the condenser from becoming dusty and consequently damaging the unit

### VERTICAL EVAPORATOR

The gravitational-mechanical technology enables the rapid production of ice cubes



### WASH SYSTEM

The manually initiated cleaning and descaling mode allows the cycle to be carried out without calling the service

### HIGHLY EFFECTIVE COOLING DESIGN

Five-arm suction fan, equipped with metal jet blades

### ROTARY ICE CUBE WEIGHT REGULATOR

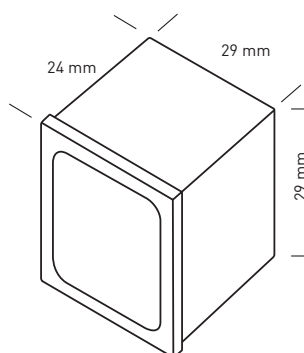
Service facilitation

### 4CLICK

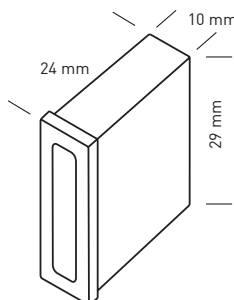
It allows a tool-free view into the production chamber

### 3 ICE CUBE SIZES

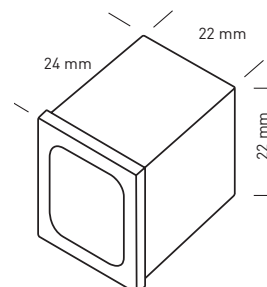
The device produces L-size cubes in standard, other sizes available on request.



Type „L” – Large Cube  
17 g  
29x29x24 mm



Type „H-D” – Half-Large Cube\*  
6 g  
10x29x24 mm



Type „D” – Dice Cube\*  
10 g  
22x22x24 mm

\*available on request

## DICE AIR-COOLED ICE CUBE MACHINE

### Performance

154 kg  
cubes/24h

240 kg  
cubes/24h

320 kg  
cubes/24h

465 kg  
cubes/24h



DICE132AL

DICE202AL

DICE302AL

DICE502AL

cube type – to choose from  
when ordering  
D, H-D, L

typ kostki – do wyboru  
przy składaniu zamówienia  
D, H-D, L

typ kostki – do wyboru  
przy składaniu zamówienia  
D, H-D, L

typ kostki – do wyboru  
przy składaniu zamówienia  
D, H-D, L

560x620x(H)575 mm

760x620x(H) 575 mm

760x620x(H)575 mm

760x620x(H)725 mm

up to 154 kg/24 h\*

up to 240 kg/24 h\*

up to 320 kg/24 h\*

up to 465 kg/24 h\*

Dice 168/ Half-Dice 275/ Large 110 szt.

Dice 234/ Half-Dice 370/ Large 140 szt.

Dice 234/ Half-Dice 370/ Large 140 szt.

Dice 342/ Half-Dice 555/ Large 210 szt.

recommended refill container  
+ possible adapter (connector)  
BIN155

recommended refill container  
+ possible adapter (connector)  
BIN255

recommended refill container  
+ possible adapter (connector)  
BIN255

recommended refill container  
+ possible adapter (connector)  
BIN255  
BIN + KFM405

7 l water/h

12 l water/h

14,5 l water/h

20,2 l water/h

R404a

R404a

R404a

R404a

15,9 kWh/100 kg

14,8 kWh/100 kg

13 kWh/100 kg

13,47 kWh/100 kg

850 W/230 V

1100 W/230 V

1400 W/230 V

2150 W/230 V

53 kg

70 kg

71 kg

98 kg

\*at feed water temperature +10 °C and ambient temperature +10 °C  
available on request



**2**  
years  
warranty

## NUGGET ICE PELLET GENERATOR 270 kg/24 h

· Do you need large amounts of crushed ice and you don't like wasting your time? The ice pellet generator is the perfect solution for you. It has high efficiency, and thanks to the fact that it produces ice in conditions of reduced humidity (maximum 8%) – you do not need to crush it additionally! How is it working? Low humidity means that the ice does not stick together and

goes to the trays in the form of ready-made lumps with a size of 11x13 mm.

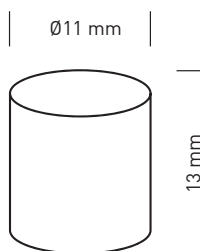
- The aesthetic qualities of the ice cubes make it an ideal solution for display systems.
- Perfect for cocktail bars, fresh points, bistros and cafes.

- The device does not require supervision – when the optional refill container is full, the device stops producing ice
- The housing is made entirely of stainless steel, which guarantees many years of use
- Electronic control
- Easy and quick assembly
- Water connection and drainage connection required
- The necessary ice reserve container and a possible adapter
- Supplied with an electric cable without a plug
- Only available in the air-cooled version
- Recommended supply container + required adapter – connector: D105, D155, D205 + KF205-255, D305 + KF305, D255 + KF205-255



### Technology of granulate formation

Ice cream granules are produced by a vertical cylinder with an internal rotating screw that scrapes the ice from the inside surface of the evaporator. This ice is lifted to the exit of the cylinder and continues to land in the store tank. The capacity of this tank is 9 kg.



weight 1 g  
humidity 8%

|   |                   |
|---|-------------------|
| model                                   | NUGGET270S        |
| dimensions                              | 538x663x(H)650 mm |
| performance                             | 270 kg/24 h*      |
| refill container                        | order separately  |
| water consumption                       | 9 l/h             |
| refrigerant                             | R404a             |
| power                                   | 1200 W            |
| power consumption/<br>per 100 kg of ice | 11,6 kWh/100 kg   |
| voltage                                 | 230 V             |
| net weight                              | 78 kg             |
| gross weight                            | 87 kg             |

|  |            |
|--|------------|
| Adapter for connection<br>Nugget generator with refill container |            |
| model  | KFC105-155 |

\*at feed water temperature +10 °C  
and ambient temperature +10 °C

**REFILL CONTAINER FOR DICE ICE CUBE MACHINE,  
FLAKE ICE SHELLER, NUGGET ICE PELLET GENERATOR**

- A necessary element of the ice cube makers for the correct operation of the machine
- Used to store ice supply
- Housing with a new elegant look, made of stainless steel, door made of durable plastic
- Robust door frame resistant to frequent opening thanks to ROTOCAST technology
- High density polyurethane insulation for excellent temperature retention
- Increase of the insulation coefficient thanks to the easily removable door seal
- The interior of the polyethylene container is easy to clean and to maintain high sanitary standards
- Steel adjustable feet 135-185 mm
- Adapter required to connect some models of ice machines and refill containers
- Gravity drainage to sewage required

**Adapter (connector) of the ice cube maker with a refill container**

- Made of stainless steel
- Ensures the stability of ice machines on larger refill containers

code

|           |   |
|-----------|---|
| KF205-255 | Adapter (connector) of the ice cube maker with a refill container |
| KFM405    | Adapter (connector) of the ice cube maker with a refill container |



| BIN155                              | BIN255                                | BIN405                              |
|-------------------------------------|---------------------------------------|-------------------------------------|
| 560x872x(H)1271 mm                  | 762x866x(H)1271 mm                    | 1227x868x(H)1274 mm                 |
| depth with the door open<br>1155 mm | depth with the door open<br>1155 mm   | depth with the door open<br>1155 mm |
| capacity up to 168 kg*              | capacity up to 243 kg*                | capacity up to 406 kg*              |
| 48 kg                               | 55 kg                                 | 73 kg                               |
| a connector<br>is not necessary     | a connector is required<br>KF 205-255 | a connector is required<br>KFM405   |

\*at feed water temperature +10 °C and ambient temperature +10 °C





**Priority switch** – production control of ice cubes or crushed ice

**Stock of ice** – divided into two parts (for ice cubes and for crushed ice)



BAR

## ICE CUBE MACHINE WITH CRUSHING MACHINE: FIRMNESS

It is a device that offers not only ice cubes, but also crushed ice. So it meets a wide variety of needs: it provides the perfect ice for drinks, smoothies, desserts, but also for cooling or displaying products. Due to the priority switch on the front cover, it is possible to control the production of ice cubes or crushed ice according to demand. The ice-making process with the injection system is reliable, highly efficient and, thanks to the low water consumption, also economical. The housing of the device is made entirely of high-quality stainless steel. In addition to durability, this feature is of great hygienic importance as it makes it easier to keep clean.

Importantly, the user can also easily completely remove the cassette of the injection unit from the icemaker for cleaning and disinfection. The Firmness produces perfectly hygienic, crystal clear and transparent ice cubes in a cubic format with an edge length of 30x30x30 mm. Such an ice cube is most desired by many bartenders and restaurateurs not only for its visual qualities but also for its slow-release properties when cooling drinks and preparing cocktails. This makes the taste of the drink less changed and we obtain a long-lasting cooling effect.

**2**  
years  
warranty

|                                       |                       |
|---------------------------------------|-----------------------|
| model                                 | 271049                |
| dimensions                            | 890x700x(H)1830 mm    |
| efficiency (per day)                  | 125 kg/5000 ice cubes |
| stock                                 | 130 kg                |
| water consumption/<br>per 1 kg of ice | 2 l/kg                |
| voltage                               | 230 V                 |
| power                                 | 1,17 kW               |
| weight                                | 172 kg                |



### 2 in 1

crystal clarity of ice cubes (bright ice) and perfect crushed ice

### AIR COOLING

device with high efficiency and effectiveness

### BREAKER BLOCK

crusher with maximum efficiency, equipped with a block of breakers with thresholds enabling crushing frozen ice

### EASY TO CLEAN AND DISINFECT

simple, solid structure made of stainless steel

### INDICATOR OF ICE PRODUCTION OR CRUSHING

autonomous operation of the device

### MODEL ADAPTED TO CONTINUOUS WORK

### CUBE SHAPED ICE (3x3x3 cm)

- guarantees slow dissolution and do not change the taste of beverages



\* available on request





## ICEMAKER FILTERS

### FILTRATION DESCRIPCION

Water filtration station for use in ice generators bar has a triple treatment system. The first stage is to obtain clarity of water - thanks to the removal of impurities, solids above 20 microns.

The second stage is getting rid of chlorine and its derivatives affecting taste and smell.

The last action is the neutralization of calcium carbonate which prevents scale build-up on surfaces in contact with water.

The 3.0 series filters are a great solution that guarantees excellent

ice quality and they have impact on the life of ice generators.

The system allows you to get maximum water flow of 1 l/minute. Maximal water hardness of 500 ppm. Maximum working pressure 6 bar.

Connections compatible with BARMATIC and ICEMATIC ice cream makers.

The station is equipped with a three-way valve to facilitate rinsing and venting the filter system.



### Filter with an icemaker head 3.0

A complete water filtration station designed for undercounter ice makers and seeders.

Periodic capacity: 12 months or 30,000 liters.

The station has a wall mounting system.

|            |                  |
|------------|------------------|
| code       | 947012           |
| dimensions | 180x90x(H)340 mm |

### Filter insert for ice makers 3.0

Periodic capacity: 12 months or 30,000 liters.

|      |        |
|------|--------|
| code | 947029 |
|------|--------|



### Icemaker filter with a head 9.0

A complete water filtration station for ice-cream makers, skin-dryers, Nugget generators with capacities above 55 kg of ice for 24 hours. Flow capacity 90,000 liters. The station has a wall mounting system.

|            |                  |
|------------|------------------|
| code       | 947036           |
| dimensions | 340x90x(H)340 mm |



### Filter insert for ice makers 9.0

Flow capacity 90,000 liters.

|      |        |
|------|--------|
| code | 947043 |
|------|--------|

### DRAIN PUMP FOR CUBES

- Dynamic Ice Maker Pump. It enables the drainage of condensate up to a height of 5.5 m.
- Pump with accessories ready for wall or floor mounting.
- Suitable for four inlet connections.
- Quiet and reliable operation.
- Alarm integrated in the second level switch.
- Motor thermal protection.
- Large tank volume.

|      |        |
|------|--------|
| code | 229514 |
|------|--------|

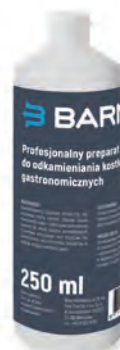


### PROFESSIONAL PRODUCT FOR DESCALING ICEMAKERS



Concentrated cleaner for catering equipment resistant to acids. Perfectly removes all mineral deposits.

|            |                |
|------------|----------------|
| code       | 976616         |
| opakowanie | butelka 250 ml |





# SEE OUR FLAG PRO SERIES MODEL. DISHWASHER PURITY BARMATIC.

## HIGH EFFICIENCY

Up to 1080 glasses  
long type per hour!

## REPEATABILITY

Our aim is to deliver the highest quality during each wash. We realized it thanks to the application of independent rinsing pump which ensures constant efficiency independently from water pressure drops in the facility

## RAPES FRAGRANCE

In standard dishwashers, organic remains tend to hide in hard to reach nooks of the dishwasher (eg under the basket guides). In the BARMATIC dishwasher we used a construction that prevents it. Thanks to this, when washing, it stops moving fragrances of the products served.

**HYGIENE AND PURITY** - the washing compartment has been formed from large stainless sheets, thick steel, and the number of connections, which are not solid material, we have reduced by 60%. In this way, we have ensured the highest standard of cleanliness and antibacterial safety.

## 6 PROGRAMS

suitable for dishes with different dirty levels .

## DO NOT BRAKE GLASSES

In standard dishwashers, dishes sometimes break when washing. This is due to too high pressure starter, which knocks them over in the chamber. Because of that in the BARMATIC dishwasher we used the SOFT START system, which guarantees a quiet start of the device operation and minimizes losses in your bar. Real "must have"!

SOFT START is the solution that made barmatic become a part of our bar.

## SUPER SILENT

Thanks to the use of double walls and double doors closing the dishwasher, we managed to significantly reduce the noise accompanying the washing process. This makes working in the bar much more enjoyable.

**DOUBLE SKIN** - the device has a two-layer casing that reduces the noise accompanying the washing process.

GLASS  
COOLING

3 year  
warranty for  
washing  
arms

5 year  
warranty for  
the filtration  
system

BARMATIC

## THE RIGHT TEMPERATURES

Washing at 60°C  
Rinsing at 85°C  
The optimal way to fight bacteria and viruses.  
Glass rinsing at 70°C  
The water temperature changes depending on the selected program LASS / DELICATE PORCELAIN / LARGE DIRT/MEDIUM DIRT / FAST WASHING / WASHING BAR TOOLS

## SIMPLICITY

We base on transparent solutions and avoid unnecessary complications. One button allows you to control all processes occurring in the dishwasher during the washing cycle. BARMATIC was designed in cooperation with practitioners and ideally suits their needs.

CLEAR VIEW - one button that illuminates different colors corresponding to various stages of the process.

## WASHES WITHOUT RELIEF

No more polishing the dishes removed from the dishwasher. The DRIP STOP system collects the water left over after washing and make sure that no droplet drops onto the dishes being washed.

DRIP STOP - an inclined ceiling that collects water after the process on the outskirts of the basket with dishes.

## HIGH DISHES

The Barmatic dishwasher compartment was designed with a view about the bars and needs that arise in them. Easily we can put in it high glass for beer or large pitchers for punch and lemonade. Barmatic was assisted by an international bartending team with the design devices.

The dishwasher will fit dishes up to 340 mm high.

## COOLING SYSTEM

The last step of glass washing is cooling by water with a reduced calcium content. Thanks to that, the glass can be used immediately after removing it from the dishwasher.

## SAVING

In addition to energy and water, an important cost of using the dishwasher are include cleaning and polishing products. With a large number of dishes and cycles it is really big expense. That's why it's so important to use the equivalent dispensers - they decide if you will pay some amount of money, or more.

PRECISION PRO - dispensers that we've used in the dishwasher BARMATIC guarantees the best washing result at the lowest possible use of washing and glossing products.







# PURITY DISHWASHER

## CONSTRUCTION

- Washing chamber with rounded corners to facilitate cleaning
- Double-layer and insulated casing
- Sloping "anti-dripping" ceiling of the washing chamber preventing dripping for washed dishes
- Adjustable steel feet

## WASHING PARAMETERS

- Maximum height of items to be washed 340 mm
- Possibility to clean GN containers (530x325 mm)

## EQUIPMENT

- ENERGY RECOVERY - heat recovery from steam and water removed to pre-heating of the feed water - up to 35% energy savings
- Water regeneration system that saves water, detergents, electricity
- PLUS system guaranteeing rinsing at constant, high temperature
- LCD function display
- Multi-language operating menu
- Self-diagnostic system, separate for the user and service
- Detergent dispenser (DDE)
- Rinse aid dispenser
- Rinsing aid pump (PAP)

- Drain pump (PS)
- Surface filter in the washing chamber (DF)
- Independently powered washing and rinsing arms

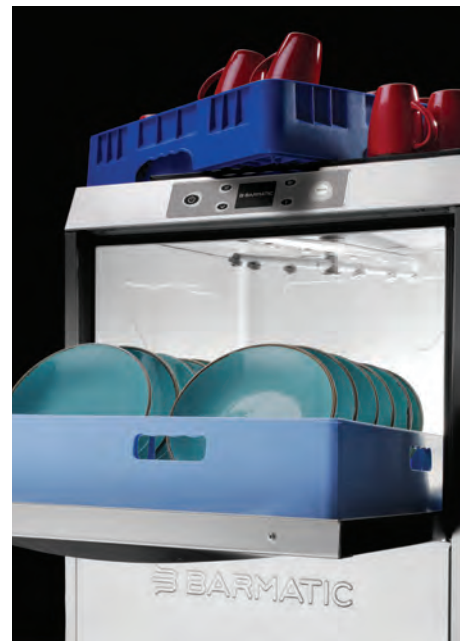
## HACCP SECURITY

- DVGW (Break Tank) system to prevent water backflow from dishwasher to the water network by polluting it and other water receivers
- Thermostop system guaranteeing scalding at + 85°C
- ECONOMIC type chamber - saving water, detergents, energy and affecting the increase of water quality

## TECHNICAL PARAMETERS

- Washing pump: maximum power 0,25 kW, capacity 650 l/min
- Rinsing aid pump (PAP)
- Drain pump (PS)
- Noise level ca. 61 dB
- Required water supply hardness 2-8 (° F - French scale)
- The required water supply pressure is 200-400 kPa
- 3/4" water supply connection, external thread
- 24 mm outflow diameter
- Required temperature of water in connection - 10°C

|  |  |
|--|--|
| code                                   | COOL500PRO   |
| destiny                                | plates, mugs, cups, glass, cutlery<br>GN containers, kitchen equipment                                       |
| control                                | electronic   |
| dimensions                             | 600x610(+390)x(H)850 mm  |
| amount / l. cleaning cycles            |  |
| A: with partial water exchange         | 4/90 s, 120 s, 180 s, 60 s <sup>1)</sup>   |
| B: with total water exchange           | 2/180 s, 360 s <sup>1)</sup>   |
| efficiency at water supply +50°C       | cycles A: 30/30/20/25 baskets/h<br>cycles B: 10/10 baskets/h   |
| water consumption per 1 washing cycle  | cycles A: 2,5 L<br>cycles B: 7 L   |
| temperature of the washing water       | 60°C   |
| rinsing water temperature infiltrating | 85°C   |
| capacity and boiler power              | 14 L / 6 kW  |
| capacity and bath power                | A: 10 L / 1,1 kW, B: 7 L / 1,1 kW  |
| connection power                       | 6,65 kW  |
| voltage                                | 400 V  |
| weight                                 | 64,5 kg  |
| standard baskets                       | basket for plates 500x500x(H)105 mm,<br>universal basket 500x500x(H)105 mm,<br>cutlery basket Ø120x(H)120 mm |



<sup>1)</sup> The specified washing times can be extended by the time required to reach the water temperature of +85°C in the boiler.





976579



**PROFESSIONAL PREPARATION FOR WASHING IN GASTRONOMIC DISHWASHERS HYBRID SILVER WASH BARMATIC**

- A concentrated, alkaline product for machine dishwashing
- The triple formula used allows to:
  - keep tempered glass
  - remove bacteria from washed surfaces thanks to silver particles
  - perfect wash of strong dirt
- The product does not contain chlorine or phosphates

975459

container 10 l

976579

container 20 l



976593



**PROFESSIONAL RINSE AID FOR DISHES AND GASTRONOMIC DEVICES HYBRID SILVER WASH BARMATIC**

- The concentrated acidic preparation works on three levels:
  - perfectly rinses residual cleaning liquids and prevents calcium deposition
  - gives a unique shine to glass, porcelain and metal surfaces
  - without streaks - without polishing
- neutralizes bacteria with the use of silver particles

976586

container 5 l

976593

container 10 l



976609

**PROFESSIONAL PRODUCT FOR DESCALING GASTRONOMIC DISHWASHERS**

- Concentrated cleaner for catering equipment resistant to acids
- Perfectly removes all mineral deposits
- Suitable for descaling the dishwashers, heaters, kettles, electric heaters, coffee makers, etc.



976609

bottle 1 l



976623

**POWDER FOR STONE REMOVAL AND SLUDGE FROM CALCIUM**

- A specialized descaling powder in each type of piston coffee machine and automatic coffee machine
- Can be used on aluminum



976623

bottle 500 g



## FILTERS FOR REVERSE OSMOSIS

### The principle characteristic of reverse osmosis

Cold water from the supply pipe flows through the pre-insert item, which stops sand, mud, rust, river slime and other small-sized sediments greater than 5 microns and removes chlorine and its toxic derivatives.

Then it is administered to the osmotic membrane that constitutes a barrier for organic and inorganic dissolved pollutants in water, solids, heavy metals, radioactive elements and carcinogens.

The membrane only permits molecules water, because it has pores with a diameter of 0.0001 micrometres. Clean demineralized water is directed to the final device, and saline water is discharged into the sewage system. After filtration molecular water flows through a cartridge with a mineralizing deposit, impregnating it with mineral salt ions.<sup>1</sup>

<sup>1</sup> Membrane removes from 90% to 95% of impurities found in water, thanks to which we get crystal clear water. Diaphragm replacement every 2-5 years.



### Reverse osmosis filter 2.0 in stainless steel cover

Molecular filtration system. Removal of up to 95% of impurities and reduction TDS. The result is a perfect water to get the best result of washing glass, cutlery and porcelain. System recommended for Barmatic dishwashers DW and ES/PRO series due for full compatibility of systems allowing to get big savings on water and electricity. The station contains a pre-filter molecules - 947128.

|                                   |                   |
|-----------------------------------|-------------------|
| code                              | 947111            |
| nominal capacity                  | 2800 L/d          |
| maximum capacity                  | 4100 L/d          |
| working pressure                  | 2,2-6 bar         |
| temperature range of supply water | 4-38°C            |
| connections                       | 3/4"              |
| dimensions                        | 420x150x(H)445 mm |
| power supply                      | 230 V             |
| maximum TDS                       | 1500 ppm          |
| maximum chlorine concentration    | 0,3 ppm           |
| TDS reduction                     | > 95 %            |
| pH range of feed water            | 2-11              |

### Prefilter for reverse osmosis filter 2.0

Interchangeable cartridge for pre-filtration in 2.0 system

|      |        |
|------|--------|
| code | 947128 |
|------|--------|



## AUTOMATIC SOFTENER FOR WATER

The use of a softener **extends the life of catering equipment**. In the softener there is an ion exchange process in which calcium ions and magnesium responsible for the hardness of water, are caught by the resin ion-exchange inside the softener. **It lowers the costs of servicing catering equipment** through effective prevention deposition of boiler scale in them.

- The device has a control head that allows setting operating parameters of a water treatment system adapted to your needs
- Elements inside the head made of high quality ceramics, which are resistant to abrasion, corrosion and deposition (including iron). This technology provides a perfect seal inside driver, and thus long-term and trouble-free operation.
- Automatic volumetric bed regeneration process - upon reaching the capacity of the ion-exchange bed, the softener starts automatically regeneration process with brine.
- Thanks to the control panel, you can precisely define, among others work time devices, duration of regeneration and volume of water to be treated
- Protection against access for children thanks to the function automatic control lockout
- Diameter of water connection 3/4"
- Working pressure: 1.5-6.0 bar
- Working environment temperature: 5-38°C
- Max. Supply water temperature: 38°C
- Recovery time: 37 min
- Color: black cover, gray tank

|  |  |
|--|--|
| code   | 947166   |
| type   | automatic volume   |
| dimensions of the device                                       | 210x375x(H)500 mm  |
| nominal flow   | 0,3 m <sup>3</sup> /h  |
| salt consumption for   | 0,7 kg   |
| 1 regeneration cycle   | 10 kg  |
| recovery tank  | 6,7 L/min  |
| max. water flow rate   | 1600 L   |
| yield for 10°dH  | 4 modes:<br>- volume-delayed<br>- volumetric-immediate<br>- intelligent-delayed<br>- intelligent-immediate |
| protection against access of children<br>- automatic key lock  | YES  |
| dimensions of the ionite reservoir<br>diameter/height [inches] | Ø7 x 17"   |
| the amount of bed  | 5,5 L  |
| power/voltage  | 18 W/230 V   |
| electronic control panel                                       | YES  |
| weight   | 9,9 kg   |





## BARMATIC BLASTCHILLER SUBZERO

Cooling or freezing shock is the best natural way to prolong durability and maintain the freshness of food.

|                                     |                   |
|-------------------------------------|-------------------|
|                                     | 232828            |
| external dimensions                 | 658x630x(H)420 mm |
| internal dimensions                 | 340x363x(H)270 mm |
| chamber capacity                    | 3x GN 2/3         |
| distance between the guides         | 80 mm             |
| cooling capacity up to +3°C         | 9 kg per cycle    |
| freezing capacity up to -18°C/-40°C | 7 kg per cycle    |
| power/voltage                       | 520 W/230 V       |
| net weight                          | 45 kg             |



The BARMATIC blast chiller is the answer to the need to have own in the kitchen or bar a small machine, but at the same time a large cooling power and even freezing up to -40 °C to ideally suited creation of fancy alcohol sorbets and ice-cream based on liqueurs.

Thanks to its compact construction, it can be placed on top of the neutral counter, refrigerating or freezing table. Small height of the machine allows you to set it even on the shelf under the counter, which will save a lot of space to your work, which in the kitchen is never too much.

An easy-to-use digital panel allows precise positioning of all cooling parameters.

The standard probe enables control of the cooling process and its automatic completion exactly at the moment

obtaining the desired temperature by food.

Cooling with the use of a set time is ideal for small dishes such as blueberries, strawberries, mushrooms, etc.

The chamber is adapted to GN 2/3 containers

The door has a gasket and a hinge on the left  
Comfortable profiled handle for opening the door

The frame of the door is equipped with a heater to prevent freezing door in rapid freezing cycles

Cooling the unit with air

All of the pieces are made of stainless steel

Trouble-free operation in ambient temperature up to + 43 °C and humidity relative air up to 65%

Coolant: R404A / R507







BAR



**ICE WITH A STORY**

ICE CREATED FROM WATER FLOWING IN THE MOUNTAIN CREEK OR FROM A RIVER FLOWING THROUGH MAZURIAN ECO-AREAS? OR MAYBE SOME GLACIER WATER? WANNA SHOW YOUR KNOWLEDGE? GET TO WORK!

There are many possibilities. The goal is to make the consumer hear the interesting story of the prepared cocktail. Ice matrices will be needed to create ice.

**FROZEN GLASSES**

THE GLASS MUST BE FROZEN - ALL EXPERIENCED BARTENDERS KNOW THAT. DO NOT GET SUPRISED.

Our freezer allows you to instantly freeze dozens of shots in just a few minutes.

**FREEZING ALCOHOL**

DO YOU NEED TO CHILL OR FREEZE ALCOHOL TO AN OILY LIQUID? NO PROBLEM!

You need just a few minutes for it. The temperature of the environment in which you place a drink can be even -40° C.

**BARTENDER SORBET**

BARTENDER DESSERTS ARE THE ART OF BEING CREATIVE. AN INTERESTING LINE OF ALCOHOL WITH MIXED FRUITS AND SUGARS IS AN EXPRESSION OF EXCELLENT SKILLS.

The frozen mixture is added to cocktails in the form of split fragments or "snow drifts" using the "shaving" technique of ice. Both ways give you great opportunities.

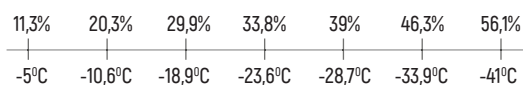
**JAPANESE STYLE**

THE ART OF CREATING DIAMONDS, BALLS OR OTHER TRICKY ICE SHAPES – ENTERTAIN YOUR WAITING GUESTS.

Create a block of ice quickly. Use the skewer to separate a piece of ice and create your art according to the Japanese principle of ice processing. The Japanese ice knife will help you with this.

**WORTH TO REMEMBER**

The freezing point of alcohols in specified percentages:



**BONUS**

Customers who purchase Barmatic blast chillers participate in ice processing training – JAPAN style.



Cooling function forced by a ventilator, leveling temperature in the entire cooling chamber.



Shock cooling function up to + 3 °C. A function for cooling some parts of white, pink and sparkling wines.



Shock freeze function up to -18 °C. Cooling function for liqueurs and distillates that do not require exposure at room temperature.



Shock freeze function up to -40 °C. The function allows you to create your own ice blocks, bar desserts based on mixtures of alcohols and freeze serving glass.



Freezing/shock cooling function with probe ideal to control the degree of freezing or cooling of the lower parts of the material (ice block, desserts).



Freeze/cool function based solely on the time of freezing/chilling.



Defrosting function, removing ice accumulated in the chamber.



Acoustic signal after completing the cooling/freezing



The chamber is adapted to GN 2/3 containers





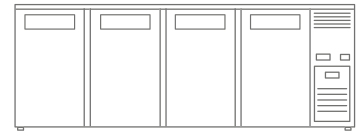
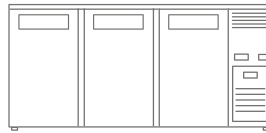
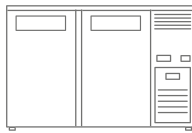
## BACKBAR SYMBIOSE BAR COOLER



With the help of the BACKBAR SYMBIOSE system, you can create complete bar facilities from easily defined refrigeration segments. A wide range of configurations allows you to prepare a sequence for all types of cocktail bars, restaurants or cafes serving drinks based on fresh products.

- A small machine room with high capacity is supported by a modern fan and compressor
- ALL IN ONE – possibility to choose segments with doors, 2 or 3 drawers
- Reinforced door and drawer fronts adapted to heavy-duty work
- SPEED AIR COOLED system – highly efficient air-blowing turbines. High circulation promotes rapid cooling of products
- Lighting for cabins with SCANDINAVIAN LIGHT SYSTEM half-shades provides a toned effect

- SHELBY drawer guides have a revised structure and the small height suitable for fruit guarantees an extended freshness time.
- Low profile allows the use of the refrigerator in many rooms, the system does not require additional circulation space
- Easy operation of the device and adaptation to the users' own maintenance
- Increased load capacity of shelves
- Bar locks protect against unauthorized access
- The outer structure is made of thick steel plate covered with a safe varnish coat in an elegant matte black color
- Self-closing doors based on magnetic lines installed in the seals
- The device is adapted to work at high external temperature – even 38°C
- Insulation thickness: 40 mm



|                   | 229910             | 229927             | 229934             |
|-------------------|--------------------|--------------------|--------------------|
| model             | 2-door             | 3-door             | 4-door             |
| capacity          | 315 l              | 500 l              | 618 l              |
| dimensions        | 1460x515x(H)860 mm | 2085x515x(H)860 mm | 2540x515x(H)860 mm |
| temperature range | 2-8 °C             | 2-8 °C             | 2-8 °C             |
| refrigerant       | R290               | R290               | R290               |
| power/voltage     | 224 W/230 V        | 351 W/230 V        | 430 W/230 V        |
| noise level       | 52 dB              | 52,5 dB            | 53 dB              |
| weight            | 91 kg              | 119 kg             | 149 kg             |

\*available on request

### ADDITIONAL ACCESSORIES

|        |                         |
|--------|-------------------------|
| 237403 | full drawers 2x 1/2     |
| 237410 | full drawers 3x 1/3     |
| 237427 | shelves for wine 5 pcs. |

### HOW TO CHOOSE A DEVICE:

1. Specify the available space (string length)
  - 2540 mm – 4 segments
  - 2085 mm – 3 segments
  - 1460 mm – 2 segments
2. Select the required configuration for each segment:
  - a) SINGLE DOORS OPENING ENTIRE BEVERAGE/BEER BOXES
    - shelves with a high load capacity that can hold up to 60 bottles of beer or other drinks
  - b) TWO DRAWERS FOR DRINKS/ALCOHOL – 2 drawers on the integrated SHELBY guides

- c) THREE DRAWERS FOR FRUIT/GLASS – 3 drawers on integrated SHELBY runners. Fruit and vegetables stored in the atmosphere of the drawers will keep their freshness longer. The drawers are also suitable for cooling the barium glass.
3. If you need to, select ACCESSORIES in horizontal form shelves for wine (shelves can hold more than 20 bottles).

IF YOU DON'T KNOW WHAT YOU NEED – CALL US +48 22 120 20 00  
OR CONTACT ONE OF OUR DESIGNERS.



## CANDOUR BAR COOLER DOUBLEDOR / UNDERCOUNTER

- A compact refrigerator ideally suited to alcohol, intended for shops, bars and hotels. It has transparent double glass doors through which you can see all the content.
- The interior is made of stainless steel which is resistant to cracks and more hygienic.





**ELECTRONIC CONTROL PANEL WITH DISPLAY**

The control panel displays the current temperature inside the cabin. OWN PROGRAMMING

**TWO SAFE SHELVES**

The bartending refrigerator has two shelves characterized by high load tolerance. You can fit here many bottles of drinks, spirits.

**ATTRACTIVE EXPOSURE**

Products placed inside they are illuminated with a led system with adjusted intensity luminous to bar conditions.

**FORCED BY THE VENTILATOR CIRCULATION OF COLD AIR**

Products at the front and back, bottom and up - they are cooled evenly.

**AUTOMATIC DEFOSTING**

Fully automatic system defroster allows you to keep perfect product display.

**REINFORCED DOOR FRAME**

Amplified frame of the door guaranteeing long-term and trouble-free use.

**RELIABLE CONSTRUCTION**

The construction is made of high quality stainless steel.

**IDEAL FOR INSTALLATION IN BAR CONSTRUCTIONS**

Moved fresh air taking system to the foot does not interfere with the possibilities installation on the sides.

THERMOISOLATION THICK LAYERS SEPARATE COOLER BOOTS FROM OTHER HEAT EMITERS LOCATED UNDER THE BAR TABLE



|                   | 235843*           | 235980*           | 233771            | 235997*           |
|-------------------|-------------------|-------------------|-------------------|-------------------|
| color             | silver            | black             | silver            | black             |
| capacity          | 108 L             | 108 L             | 208 L             | 208 L             |
| dimensions        | 600x500x(H)840 mm | 600x500x(H)840 mm | 900x500x(H)840 mm | 900x500x(H)840 mm |
| temperature range | 2-10 °C           | 2-10 °C           | 2-10 °C           | 2-10 °C           |
| refrigerant       | R600a             | R600a             | R600a             | R600a             |
| power/voltage     | 230 V             | 230 V             | 175 W/230 V       | 175 W/230 V       |
| internal casing   | inner aluminium   | inner aluminium   | inner aluminium   | inner aluminium   |
| external casing   | stainless steel   | stainless steel   | stainless steel   | stainless steel   |
| thermostat        | yes               | yes               | yes               | yes               |



## DUAL ZONE WINE REFRIGERATOR, 133 L, GLASS DOOR

The Aurora wine cooler by Barmatic is designed to store wine in ideal conditions of temperature, light and humidity. Thanks to two zones and an adjustable temperature range (from + 5°C to + 22°C), the refrigerator can store different types of wine at the same time. Conveniently monitor and regulate the temperature [°C or °F] via the digital display and electronic thermostat. Black, powder-coated housing, glass door (blocking UV rays) with an elegant stainless steel handle.

Climate class: N-ST.

Energy class: G (A-G).





|                    |                   |
|--------------------|-------------------|
|                    | 237663            |
| colour             | black             |
| capacity           | 133 l             |
| dimensions         | 595x588x(H)820 mm |
| zakres temperature | 5-22 °C           |
| refrigerant        | R600a             |
| power/voltage      | 90 W/230 V        |



## UNDER-COUNTER BAR REFRIGERATOR MISTRAL

The compact refrigerator, solidly made of stainless steel, is the perfect solution for small eateries, such as bars and cafes, which do not need large and heavy refrigeration equipment. The modern compressor and soundproofing covers ensure quiet operation in the premises. The 70mm thick C5H10 insulator used in the insulation of the refrigerator walls guarantees long-term temperature maintenance (Coolhood construction). Thus, it affects the sanitary and epidemiological safety of stored products, and also reduces electricity consumption. The Mistral refrigerator is a good choice for those who care about the environment, thanks to the use of ecological refrigerant R600a. The cooling element is placed along the rear wall of the chamber, and the cooling is supported by

a circulating turbine, which ensures even distribution of cooled air throughout the chamber. Tight doors with magnetic closure increase cooling efficiency and affect the durability of products. The key protects against unauthorized access. High climatic class 3 allows for effective operation of the device in rooms and bar buildings with increased air temperature (+ 30°C) and 60% relative humidity. The elegant bar design is achieved thanks to the blue illuminated main switch on the control panel. Modern doors with side slants are also adjustable, which allows you to adjust the refrigerator to the client's needs and premises. There are two height-adjustable feet on the front to level the equipment, and two rollers on the back to help you move it.

|                    |                     |
|--------------------|---------------------|
| model              | 236581              |
| capacity           | 200 l               |
| dimensions         | 598x679x(H)838 mm   |
| chamber dimensions | 477x443x(H)652 mm   |
| number of shelves  | 2 + 1 on the bottom |
| temperature range  | 0 - 8 °C            |
| energy class       | A++                 |
| power              | 56 W                |
| voltage            | 230 V               |
| weight             | 43 kg               |
| noise level        | 40 dB               |

### LOWER COSTS

the energy class at the A ++ level means that it is not competitive on the market when it comes to operating costs

### LARGE CAPACITY

refrigerator compartment divided by two adjustable shelves. Chamber capacity 200 l

### DURABILITY

the outer casing is made of stainless steel, while the inner casing is made of strong ABS, which is easy to keep clean

### TIMED AUTOMATIC DEFROST

prevents ice build-up on the evaporator

### ALARM

sound and light signal initiated when the door is not closed properly. This protection reduces losses on organic products and significantly affects energy efficiency.

### THE DIGITAL PROGRAMMER

thermostat allows you to easily, quickly and accurately determine the temperature inside the bar refrigerator cabin. It lowers the cost of operation, stabilizes the cooling value and increases the usefulness of the deposited products

### LARGE SCALE OF COOLING

the device can work in the temperature range: 0 to +8 °C





## UNDERCOUNTER BAR FREEZER MISTRAL

A modern and compact freezer is an indispensable element of every bar and cafe equipment. It is made of stainless steel on the outside and strong ABS plastic on the inside, which makes it durable and easy to clean. The aesthetics are additionally enhanced by the blue illuminated main switch on the control panel and the door with elegant side slants. The device is equipped with a digital thermostat that allows you to easily, quickly and accurately determine the temperature inside the freezer compartment. This lowers the operating cost, stabilizes the cooling value and increases the usefulness of the deposited products. The freezer can operate in a very wide

range of cooling temperatures: -23/-18 °C. Security in the form of a signal in the event of improperly closed doors reduces losses on organic products and significantly affects energy efficiency. Operator-initiated defrosting system prevents ice build-up on the evaporator and increases freezing efficiency. When used in built-in furniture, there are two height-adjustable feet at the front for leveling the equipment and two rollers at the back, perfect for moving the freezer. The adjustable door closed with a key adjusts to the needs and conditions of the client's premises.

|                        |                   |
|------------------------|-------------------|
| model                  | 229941            |
| capacity               | 200 l             |
| dimensions             | 598x679x(H)838 mm |
| chamber dimensions     | 493x478x(H)635 mm |
| height between shelves | 50 mm             |
| number of shelves      | 2                 |
| temperature range      | -23 - -18 °C      |
| energy class           | A                 |
| power                  | 56 W              |
| voltage                | 230 V             |
| weight                 | 41 kg             |
| noise level            | 40 dB             |

### ECOLOGICAL

The freezer uses the ecological refrigerant R290

### COOLHOOD CONSTRUCTION

long-term temperature maintenance is ensured by the material used in the insulation of the refrigerator walls: C5H10 (thickness 70 mm)

### MAGNETIC DOORS

tight doors increase cooling efficiency and affect the durability of products

### QUIET

thanks to a modern compressor and soundproof covers. They allow for quiet operation in the bar, which is especially important if the refrigerator is installed at the front

### LARGE CAPACITY

the freezer compartment with a capacity of 200 liters is divided into two adjustable shelves. You can fit around 48 regular bottles of alcohol or even 8 cuvettes of ice cream there

### THE CIRCULATION TURBINE

supports the static cooling and guarantees even distribution of the frost air in the chamber

### THE CLIMATIC CLASS 3

allows for effective operation of the device in rooms and bar buildings with increased air temperature (+30°C) and 60% relative humidity





## CONVECTION OVEN WITH HUMIDIFIER BARMATIC INTENSION

- The perfect solution for bars wanting to expand their offer for fresh and tasty bread, casseroles and other small hot dishes.
- Small size and economical consumption of electricity they make it possible to mount them virtually anywhere.
- In the set 3 aluminum sheets with dimensions 460x340 mm, with the possibility of using GN 2/3 sheets.
- Connection to water and single phase power is required.
- Does not have a sewage drain.

227480

|  |                              |
|--|------------------------------|
| chamber capacity                               | 3 sheets 460x340 mm (GN 2/3) |
| distance between the guides                    | 80 mm                        |
| external dimensions                            | 600x560x(H)495 mm            |
| number of ventilators                          | 1 with autoreverse           |
| temperature regulation                         | up to +260°C                 |
| electronic timer                               | 0-120 min                    |
| humidification                                 | direct, digitally controlled |
| programmable                                   | 99 programs - 3 steps each   |
| automatic heating of the chamber „PRE-HEATING“ | YES                          |
| power/voltage                                  | 3,3 kW / 230 V               |
| frequency                                      | 50 Hz                        |
| weight   | 32 kg                        |

### FAN WITH AUTOREVERSE FUNCTION

It makes the even distribution of hot air perfect, and the cooking time of dishes is shorter compared to traditional ovens.

### COVER AND CHAMBER STAINLESS STEEL COOKING

Guarantees long-term use. Door seal mounted in the furnace housing, easy to disassemble for cleaning or replacing.

### GLAZED DOORS

Ventilated by gravity, they facilitate visual inspection of the cooking process and reduce risk of burns if accidentally touched. The halogen chamber lighting improves visual control of the cooking process.

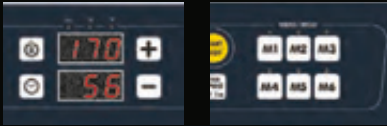
### USB OUTPUT

Especially useful for fast and the same type programming of a larger amount of furnaces in network premises. It totally disables the risk of programming mistakes of subsequent furnaces.

**ELECTRONIC  
CONTROL**

**SMALL  
SIZE**





- The electronic control panel makes it easy to use and control the cooking process
- Readable and easy to set cooking parameters with an accuracy of 1 unit of temperature and time
- The ability to save up to 99 cooking programs, up to three steps each, it can make the stove service every bar employee after a short one training, and the cooking effect will always be the same
- 6 quick selection buttons for programs cooking is usually chosen



### TWO SPEEDS FAN

Slower speed useful for delicate dishes.

### CONVECTION (FAN OVEN)

Circulation of hot air ensures a uniform temperature throughout the entire furnace chamber, preventing local burns.

### POSSIBILITY TO SAVE UP TO 99 COOKING PROGRAMS

The oven can be operated by any bar employee after a short training, and the cooking effect will always be the same. Six quick selection buttons for cooking programs selected the most.

### ELECTRONIC DIRECT MOISTURIZING SYSTEM

It makes the oven suitable even for the most sophisticated dishes.





## QUARTZ TOASTER GN 1/1

This small toaster with great possibilities will be used in restaurants, bistros, catering, food trucks, cafes and pubs, guaranteeing a reduction in the preparation time and work in a minimum space. The device is noiseless, comfortable to use and emits little heat. In addition, it is characterized by an extraordinary speed of achieving readiness for work - several seconds of heating up to 300 °C. It has two separately defined heat treatment zones, each of which can accommodate GN 1/1. Smaller cookware can be used by placing them on the enclosed Scandinavian Heat Storage Grids. The Quartz Toaster is versatile: it allows you to grill, bake, caramelize, defrost, heat and keep food warm.

The advantage of the device is high heating efficiency - the thermal effect is focused on the product, while the air is not heated, it is not important to close the space, which makes it easier to control the baking condition.

|               |                   |
|---------------|-------------------|
|               | 264348            |
| dimensions    | 685x396x(H)452 mm |
| power/voltage | 4500 W/400 V      |



### SCANDINAVIAN GRATE (2 PCS INCLUDED)

thickened steel bars  
accumulating the heat  
emitted by the radiators

### TWO TWO-TRAY DIVIDED HEATING AREAS

the possibility of preparing  
dishes with different  
thermal preferences

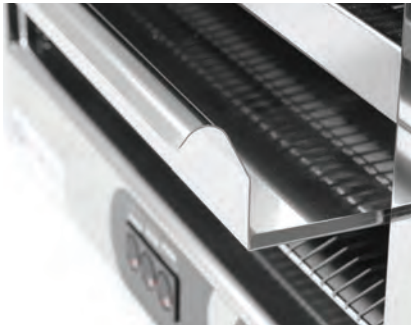
### STAINLESS STEEL BODY BENT

a reduced number of welded  
joints affects the durability of  
the structure and gives it  
an aesthetic appearance

### HEATING ZONES PROGRAMMER

enables the intensification of  
the heating power  
(bottom/top heating)





**9 POWERFUL QUARTZ PANELS**

the device heats up instantly and is ready for operation



**STEAM FAST**

10 discharge nozzles on the left and right side of the body

**INCREASED SLOTS**

they strengthen the toasting of dishes, allow the use of GN containers up to 70 mm high

**STEEL HEATING SCREENS**

intensify the toasting of dishes - directing the rays to the bottom of the dishes

**BASE SEPARATORS**

the possibility of preparing dishes keep the device at a safe distance from the table top, preventing it from overheating

**CYCLE PROGRAMMER**

timer from 1 to 15 minutes or set it to the continuous mode for keeping meals warm or baking



## OXYGEN BARTENDING STATION

Oxygen Barmatic is a bartending and washing station, which is convenient and practical bar equipment. Made of stainless steel, it is durable and corrosion-resistant and provide an ergonomic and easy-to-clean workplace for the bartender.

OXYGEN is a modern system of specialized stainless steel furniture

that allows you to increase the profitability of bars by:

- speeding up the production of cocktails - all items within easy reach
- systematization of positions, thus reducing the demand for employees
- reducing the area of the bars
- lowering investment costs



WASTE DISCHARGE/  
SLIDING BOARD

WASHER IN  
THE WASH BASIN

quick cleaning of  
shakers/jiggers

MICRO-DRAINAGE

directing the drainage  
of the condensate,  
thanks to which the  
water does not linger

SHELF FOR FRUIT AND  
COCKTAIL ADDITIVES

holds 9 GN 1/9  
100 mm high

4 LARGE BLOCKS

separated by partitions  
transmitting temperature

CARGO

with a capacity of  
60 l, intended for  
organic residues

SECURE  
HANDLES

smoothed  
surfaces

SIMPLE  
MAINTENANCE

easy cleaning of  
the joints and quick  
distribution of rinse oil  
to empty containers

MULTILAYER  
THERMAL INSULATION  
ICE CHAMBERS

2X BIGBOX

enables segregation  
and depositing of  
empty packages

LONG SLIM SPEEDRACK

for 12 bottles with  
an anti-leakage system



**OXYGEN BARTENDING STATION**

- Compact dimensions - employees of medium height effortlessly and quickly can serve cocktails to people sitting at the bar and pick up the empty glasses
- There is a 12-bottle shelf for quick work, 1-meter long
- Ice chamber, zones for cooling juices and alcohols with a 40 mm thermally damped wall, and a horizontal zone with 12 mm blocking insulation - this reduces ice melting and keeps the bottles cool for longer
- Two large rail boxes for packaging segregation
- Matrix for 9 pcs GN 1/9 containers (100 mm high)

|            |                    |
|------------|--------------------|
| code       | 991165             |
| dimensions | 1000x650x(H)900 mm |



**OXYGEN WASH STATION**

- Narrow (400 mm), the station will be the perfect helper for any bartender
- Can be placed on the left or right side of the bartending station (also common for two stands)
- The full-size washing chamber guarantees quick and unobtrusive washing of large items (e.g. blender jugs)
- A thick/overrun cutting board, when moved, reveals a chute for organic waste. Moving it further allows you to rinse it off.

|            |                   |
|------------|-------------------|
| code       | 991166            |
| dimensions | 400x650x(H)900 mm |



**OXYGEN DRAINER**

- Complementing the OXYGEN set - a drip tray mounted in a bar top
- The working length of the extension is compatible with the bartending station - 1000 mm, width 150 mm
- Condensate drain along the entire length (8 mm holes), in the lower part, terminated with a valve
- Possibility to connect to the drain or drain the collected water to the sink

|            |             |
|------------|-------------|
| code       | 991168      |
| dimensions | 1000x150 mm |

\* Basin faucet, GN 1/9 (height 100 mm) and drain siphons are not included in the package.







www.cisq.pl

CISQ is a member of



www.iqnet-certification.com

**CERTIFICATE N. 1752.2019**

WE HEREBY CERTIFY THAT THE QUALITY MANAGEMENT SYSTEMS IDENTIFIED BY:

**FINE DINE Sp. z o.o. komandytowa**

Al. Jerozolimskie 200/2/0, 02-486 WARSZAWA – POLSKA

OPERATIVE UNIT:



Al. Jerozolimskie 200/2/0, 02-486 WARSZAWA – POLSKA  
Magazyn Centralny, Składowa 3, 62-023 KONINKO – POLSKA

IN CONFORMANCE WITH THE STANDARD:

**ISO 9001:2015**

FOR THE FOLLOWING ACTIVITY:

**Distribution of catering equipment  
Distribution of personal hygiene products and cleaning supplies**

Further details regarding the suitability of ISO 9001:2015 requirements may be obtained by consulting the organization.

THE USE AND THE VALIDITY OF THE CERTIFICATE SHALL SATISFY THE REQUIREMENTS OF THE RULES FOR CERTIFICATION OF MANAGEMENT SYSTEMS:

| DATE: | FIRST CERTIFICATION: | CURRENT ISSUE: | EXPIRY:    |
|-------|----------------------|----------------|------------|
|       | 2019-10-10           | 2020-05-07     | 2022-10-06 |

  
 BPO S.p.A. - VIA GENTILELLI, 45 - 37139 SELVA DI CATALDO (Trento)



ISO 9001:2015







THE INTERNATIONAL CERTIFICATION NETWORK

**CERTIFICATE**

CISQ/IQNet has issued an IQNet recognized certificate that the organization:

**FINE DINE Sp. z o.o. komandytowa**

Al. Jerozolimskie 200/2/0, 02-486 WARSZAWA – POLSKA  
Magazyn Centralny, Składowa 3, 62-023 KONINKO – POLSKA

has implemented and maintains a

*Quality Management System*

for the following scope:

**Distribution of catering equipment, Distribution of personal hygiene products and cleaning supplies**

Further information regarding the applicability of ISO 9001:2015 requirements may be obtained by consulting the organization.

which fulfills the requirements of the following standard:

**ISO 9001:2015**

Issued on: **2020 - 05 - 07**  
Expires on: **2022 - 10 - 09**

This attestation is directly linked to the IQNet Partner's original certificate and shall not be used as a stand-alone document.

Registration Number: IT - 126247



  
Alex Stokichin  
President of IQNET



  
Ing. Mario Romeyri  
President of CISQ

IQNet Partners:  
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\* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under: www.iqnet-certification.com

# sanifine

The Sanifine brand provides high quality products of cleanliness maintenance, hygiene and protection of employees. They find wide use in restaurants, hotels, schools, shops, industrial plants, offices and public utility buildings.

The spread of COVID-19 in the world requires to introduce changes in people's behavior as well as their interactions. New, more stringent hygiene and safety rules are needed. Trying to meet the needs of our clients we present a complete range of hygiene and protection products that will help you in reopening the company in the new reality and sanitary regime in trade and services after thawing of the economy.

Our products meet the expectations of even the most demanding customers. It is confirmed by ISO 9001:2015 quality certificate issued by an international certification organization. We ensure the availability of goods from the central warehouse in Poland and our auxiliary partner warehouses throughout Europe.





**24**  
months  
warranty

Personalization option  
and color adjustments

The container  
is protected by key lock

Made of high quality  
powder coated steel

Contactless automatic  
disinfectant dispenser

Compact dimensions



## TABLE TOP DISPENSER OF DISINFECTANT LIQUID



- Stable, countertop automatic disinfection liquid dispenser.
- The capacity of 1l container means that once filled, it lasts for about 300-350 applications.
- The free space for disinfecting both hands prevents accidental contact.
- No need to place the dispenser next to power sources – supply of 6 AA batteries or accumulators.

| code   | dimensions (mm) | weight (kg) |
|--------|-----------------|-------------|
| 991161 | 310x235x(H)550  | 10          |



- Durable and easy in disinfection
- Simple installation and operation of the device
- A window for inspection soap level in the dispenser
- Protected by a lock locked

## EKO NON-CONTACT, WALL-MOUNTED DISPENSER FOR DISINFECTING LIQUID OR SOAP



- Economical version made of reinforced, antibacterial ABS plastic.
- It allows a hygienic, convenient and automatic application. The sensor instantly detects your hands under the nozzle.
- Leakproof and capacious – the dispenser can hold up to 800 ml of liquid. Suggested filling with 237304 Sanifine disinfectant.
- One of the smallest devices on the market. Suitable for handling several hundred people with one filling of the tank.
- 6V power supply (based on a rechargeable or AA battery cell system – batteries not included).
- Diode signaling low battery level.
- Possibility of programming the dose amount in the range of: 0.5/1/1.5/2/2.5 ml.



| code   | dimensions (mm) | weight (kg) |
|--------|-----------------|-------------|
| 237311 | 106x122x(H)270  | 0,8         |





RECOMMENDED  
FOR ALL SANIFINE  
DISPENSERS  
AND DISINFECTION  
STATIONS

**70% ETHANOL**  
BACTERICIDAL,  
FUNGICIDAL  
AND VIRUCIDAL!

## ANTIVIRAL LIQUID FOR DISINFECTING HANDS AND SURFACES, 1L AND 5L

- A liquid intended for hygienic hand disinfection and for surface disinfection (also in contact with food) with bactericidal, fungicidal and virucidal effects.
- The product contains 70% ethyl alcohol, and thanks to the glycerin content, it soothes dry hands.
- Hand disinfection in 30 seconds, surface disinfection after 5 minutes.
- Product entered in the Polish Register of Biocidal Products list of Medicinal Products, Medical Devices and Biocidal Products. Permit No. 1704 / TP / 2020 for making available on the market and use of a biocidal product in accordance with Article 55 item 1 of Regulation 528/2012.
- Produced in Poland.



| code   | capacity (l) |
|--------|--------------|
| 237298 | 1            |

### CORRECT HAND DISINFECTION



Apply this amount preparation to make your hands they were completely wetted  
Rub your hand against your hand



Rub your hand against your hand spreading the preparation on the entire surface



**70% ETHANOL  
AND GLYCERINE  
VIRUCIDAL!**



**70% ETHANOL  
VIRUCIDAL!**

### DISINFECTION GEL

- Ready-to-use hand disinfectant in the form of a gel – without rinsing.
- Professional gel for hygienic hand disinfection with bactericidal, fungicidal and virucidal effects.
- The product contains 70% ethanol and glycerin. The addition of glycerin sensational moisturizes the skin and protects against dryness. The special formula prevents the feeling of sticky hands.
- Permit No. 0207 / TP / 2020 for making available on the market and use of a biocidal product in accordance with Article 55 item 1 of Regulation 528/2012



| code   | capacity (l) |
|--------|--------------|
| 237175 | 1            |
| 237182 | 5            |

### SURFACE DISINFECTION LIQUID

- A professional, ready-to-use preparation for disinfecting surfaces that do not come into contact with food.
- The fluid has bactericidal, fungicidal and virucidal effects.
- Contains 70% ethyl alcohol, packaging for easy dosing.
- Main areas of application: kitchen furniture, shelves, tables, cabinets, cash registers, countertops, counters, glass surfaces, etc.
- Fluid recommended for use in: medicine, veterinary medicine, beauty salons, SPA, hotels, gastronomy facilities, food industry (in food processing and production), in industrial plants (pharmaceutical and cosmetics industry), public utilities, in mass caterers, in agriculture, at home.
- Permit No. 0208 / TP / 2020 for making available on the market and use of a biocidal product in accordance with Article 55 item 1 of Regulation 528/2011



| code   | capacity (l) |
|--------|--------------|
| 237199 | 1            |
| 237205 | 5            |

- instruction in accordance with the guidelines of the Ministry of Health, National Sanitary Inspection



Rub inside part of the right hand on the dorsal part of left hand and vice versa



Braid your fingers and rub them internal parts of the hand



Rub the upper part fingers of the right hand about internal part of the left hand



Rotary movement rub your left thumb inner hand part of the right hands and vice versa



Circular motion fingertips rub your right hand internal cavity of left hand and vice versa



After drying hands are disinfected





The perfect information solution during the requirement to preserve the distance

High abrasion resistance

Possibility of washing and drying

Subtitles in English, other languages on request

Competitive price

## MAT OF SAFE DISTANCE

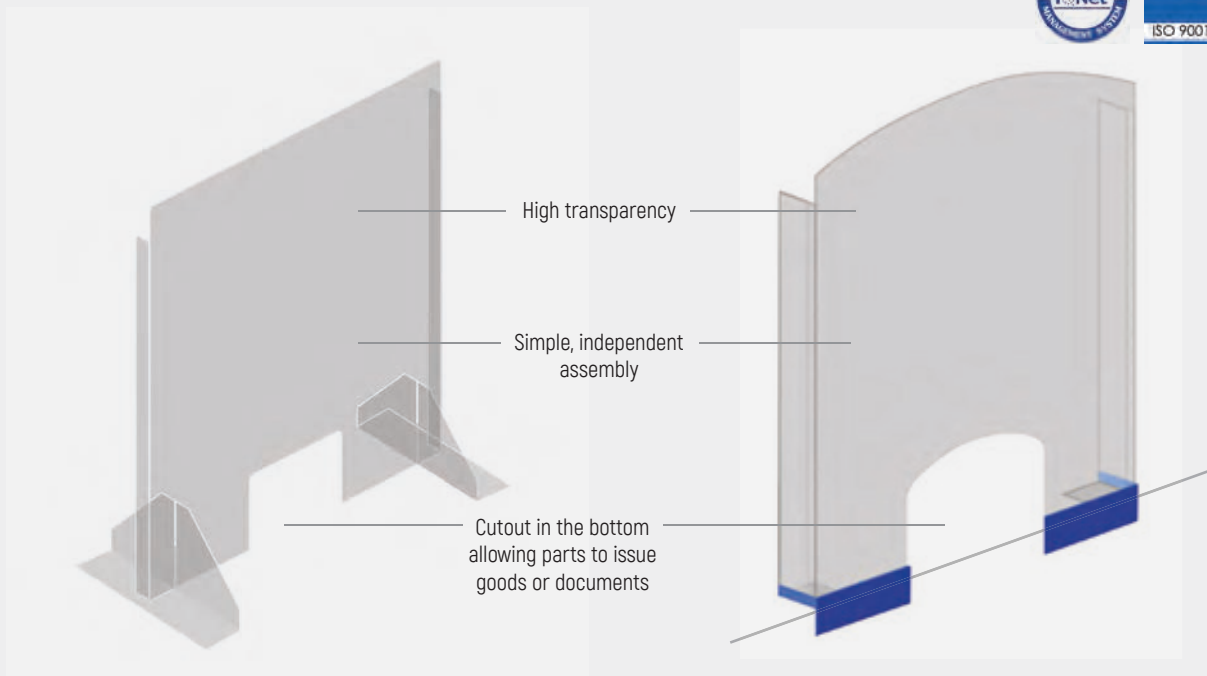
- Safety clearance mats are used wherever there is a need to maintain a distance of two meters between people using a given space, such as in offices, receptions, hotels, hospitals, supermarkets and other public areas.
- Help control the spread of viruses, bacteria and germs by reminding customers to keep their distance by message at floor level!
- Velvet surface and elastic bottom.
- Machine washable at 30 degrees.
- They were made of 100% high-polyamide yarn, non-slip latex bottom.
- Customizable text.



| code   | dimensions (mm) |
|--------|-----------------|
| 899991 | 900x1500        |



There is a possibility of making a cover in any size and shape



## FREE-STANDING PLEXI COVER

- The cover provides security during customer service everywhere where contact is direct: shops, supermarkets, pharmacies, service outlets.
- Made of thick plexi which ensures proper stiffness without reinforcing structures while maintaining high transparency.
- The ability to cut out the right shape and adapt to use in various public facilities.



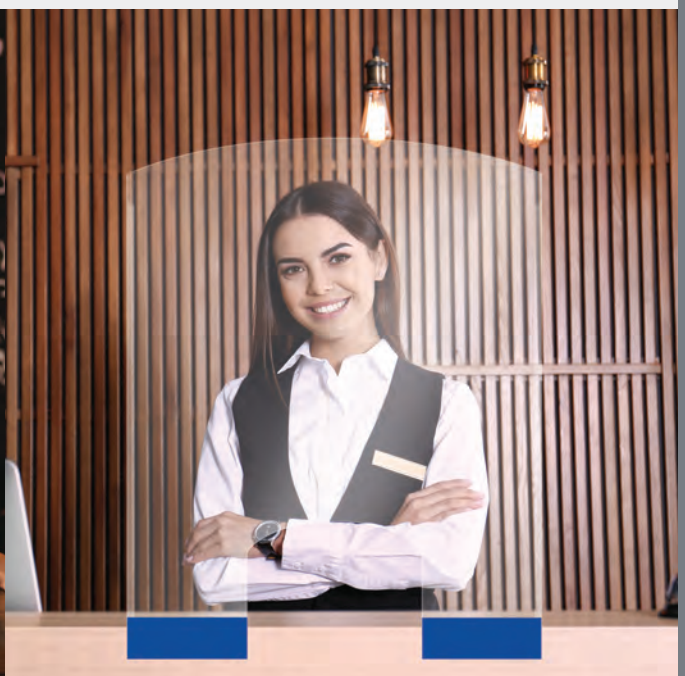
| code   | dimensions (mm) |
|--------|-----------------|
| 570968 | 700x(H)800      |

## PLEXI COVER

- The cover provides security during customer service everywhere where contact is direct: shops, supermarkets, pharmacies, service outlets.
- Made of thick plexi which ensures proper stiffness without reinforcing structures while maintaining high transparency.
- The ability to cut out the right shape and adapt to use in various public facilities.



| code   | dimensions (mm) |
|--------|-----------------|
| 570951 | 850x700         |





Possibility of personalization



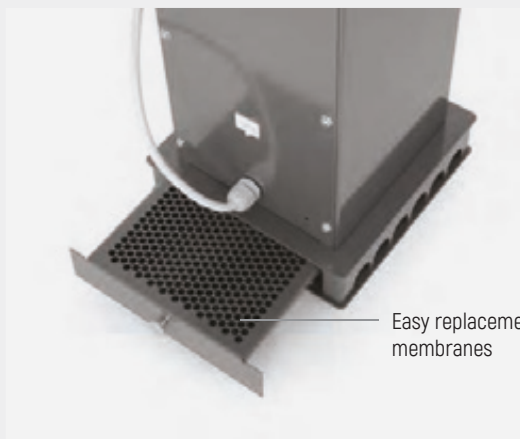
Minimalistic  
- elegant look

High turbine efficiency  
- 1956 m<sup>3</sup>/12 h allows to  
sterilize the room  
several times a day

The labyrinth structure  
slows down the air flow  
and extends the time of  
UV-C exposure

Long life of emitters

Quiet operation



Easy replacement of  
membranes

## "AIRREN" AIR STERILIZER



- The sterilizer uses the properties of ultraviolet UV-C radiation, which destroys bacteria, viruses (SARS CoV 2) and pathogenic microorganisms. In addition, the replaceable carbon filter removes, from the air sucked from the room, harmful substances such as mold spores, cigarette smoke gases, harmful and unpleasant odors, animal hair, etc.
- Only a comprehensive solution for direct protection using plexiglass or partition walls in combination with permanent high-purification air in high efficiency, effectively and permanently reduces the risk of infection.
- Comprehensive use in rooms where people can stay - the device design ensures complete isolation from harmful UV-C radiation and electric shock safety
- 2 UVC emitters used with 100-280 nm wavelength - standard daily operation time (12 hours/24 hours) enables the use of emitters over 2 years.
- Made of steel sheet painted with polyester powder paint - possibility of personalization
- Easy assembly (can be set on any flat surface) and service access - removable, screw-on device cover.
- Drawer with intuitive operation - facilitates periodic membrane replacement. It protects against UV-C radiation and also enables the use of flavoring cartridges.

| code   | dimensions (mm) | weight (kg) |
|--------|-----------------|-------------|
| 991225 | 200x200x(H)610  | 8,5         |



Zippered lightning

For multiple use - machine washable at a temperature up to 60°C, resistant to detergents

Optimal protection of employees



### FOIL GLOVES ON THE PENDANT, 100 PCS SET

- The foil gloves on the pendant provide basic, simplest protection against infections, bacteria and dirt.
- Made of very good quality HDPE foil, thanks to which they are much more durable than other usual foil gloves.
- They fit on the right and left hand.
- Universal size.
- In the pack 100 pcs.



| code   | size      |
|--------|-----------|
| 991219 | universal |



### LDPE FOIL GLOVES, 100 PCS SET

- They fit on the right and left hand.
- Universal size.
- In the pack 100 pcs.



| code   | size      |
|--------|-----------|
| 571033 | universal |

## PROTECTIVE SUIT

- Protective suit used to protect against infection of coronavirus.
- Made of a lightweight material based on cotton and polyester with a polyurethane coating that does not restrict movement.
- Has a Health Quality Certificate No. B-BŽ-6071-0175/18/ certified Standard 100 OEKO-TEX No. IW00245.
- The suit is resistant to high temperatures and detergents – it can be washed up to 60°C.
- The opening and elastic sealing of the hood allow you to wear different type of mask and other respiratory protection equipment.



| code   | size |
|--------|------|
| 570999 | S/M  |
| 571026 | L/XL |

### PROPER WEARING AND TAKING ON GLOVES – instructions in accordance with the guidelines of the Ministry of Health, National Sanitary Inspection

#### Put on



Wash your hands thoroughly soapy water for minimum 30 seconds



Hold the glove in the place where should be wrist and slide it into your hand



Apply the first one glove



With your bare hand, pull out the other glove. Unwrap it so that bent fingers of the other hand pull it on your hand

#### Put off



Grab the glove with your fingers at the height of the wrist and put off overturning it of inner side on the top



Holding tight glove, bare fingers slip between the glove and the wrist. Put off her turning over the other side and pulling on held glove



Put the gloves off to the waste container

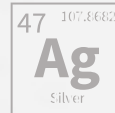


OEKO-TEX®  
CONFIDENCE IN TEXTILES  
STANDARD 100



Antibacterial  
and anti-virus operation

Hypoallergenic



Triple protection – silver ions  
implanted in fabric

Personalization possible

## MULTIPLE MASK WITH SILVER IONS, 5 PCS SET

- Reusable hygiene masks with anti-bacterial and anti-virus effects – they prevent uncontrolled touching of the face.
- The antibacterial and hygienic finish with a silver-based prevents unrestrained bacterial growth on the surface of the mask.
- The product is safe for the skin, does not cause allergies, allows free breathing, and the ergonomic shape makes the mask adhere well to the face.
- Reinforced stitching ensures long life.
- The mask is resistant to high temperatures and detergents – it can be washed at temperatures up to 90°C and ironed [silver ions persist up to 20 washes].
- The mask has a space between layers for inserting an additional filter.
- Composition: 100% polyamide, weight 250 g/m<sup>2</sup>, black one.

code  
557327



## ADDITIONAL FILTER FOR MULTIPLE MASK, 10 PCS SET

- We recommend using filters to further increase the effectiveness of the mask.
- Filters made of medical non-woven 40g in white colour, dimension 140x85mm, packed 10 pieces in a bag with a string closure.

code  
557334



### PROPER INSTALLATION AND PULLING ONE-TIME MASK



Before applying the mask wash your hands with soap and water or disinfectant based alcohol



Cover your mouth and nose with a mask and make sure between face and mask there are no breaks



Avoid touching the mask when using it; if you do this, wash your hands soap or liquid for disinfection



Replace the mask with a new one, as soon as it is wet. Do not use again disposable masks

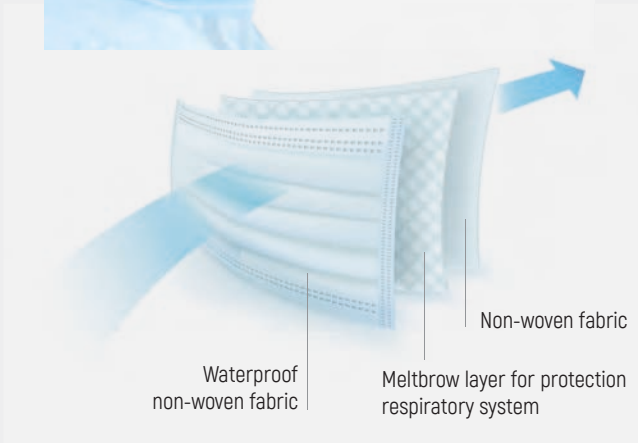


Durable and very resistant for damage

Personalization possible



Can be disinfected based alcohol preparations



## ONE-OFF MASK FACE, 50 PCS SET

- One-time face mask for wide use for various industries.
- Protection against microorganisms, pathogens, particles.
- It is possible to cover the nose, mouth and jaw.

• **Three layers made of non-woven fabric and fabric filter. Meets the requirements set out in the Regulation 2016/425/EU and in the EN 149 standard.**



| code   | dimensions (mm) |
|--------|-----------------|
| 991220 | 200x280         |

## PROTECTIVE HELMET

- Protects the face, nose, eyes and lips, and thus reduces risk of infection and spread of diseases.
- Lightweight and resistant to disinfectants.
- Cover made of 2 mm thick soft PVC.
- Has a PZH certificate.
- Hips strip 1.5 mm thick.
- Synthetic material foam.
- Gum.



| code   | dimensions (mm) |
|--------|-----------------|
| 570944 | 200x280         |

Instruction in accordance with WHO guidelines of the Ministry of Health and the Sanitary Inspection



To remove the mask - grab her from behind for binding (do not touch front of the mask!)



Throw away the mask to lockable container



Wash your hands with soap and water or disinfectant based alcohol



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| 4755    | 233      | 561034    | 292      | 565926 | 40       | 567388 | 40   | 593523 | 426  | 597972  | 431      | 6126-908R    | 440      |



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| 6126-HBF500-CE | 356  | 7.6079.8    | 355      | 760222 | 27   | 766170 | 248  | 770368 | 147  | 772553 | 59   | 773406 | 152  |
| 6126-HBF600    | 358  | 7.6344      | 355      | 760239 | 27   | 766187 | 248  | 770375 | 147  | 772560 | 59   | 773413 | 152  |
| 6126-HBF600S   | 358  | 7.6350      | 355      | 760246 | 27   | 766200 | 258  | 770382 | 149  | 772577 | 59   | 773420 | 152  |
| 61697          | 211  | 7.6363.3    | 355      | 760253 | 27   | 766217 | 258  | 770399 | 149  | 772584 | 59   | 773437 | 152  |
| 61698          | 211  | 7.6857.3    | 355      | 764534 | 263  | 766224 | 258  | 770412 | 149  | 772591 | 59   | 773444 | 153  |
| 621011         | 348  | 7.6912.3    | 355      | 764541 | 263  | 766231 | 258  | 770429 | 149  | 772607 | 59   | 773451 | 153  |
| 621028         | 348  | 7.6924      | 355      | 764558 | 263  | 766248 | 258  | 770467 | 238  | 772614 | 58   | 773468 | 153  |
| 621035         | 348  | 7.7203.08G  | 350      | 764565 | 263  | 766255 | 258  | 770474 | 238  | 772621 | 58   | 773475 | 153  |
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