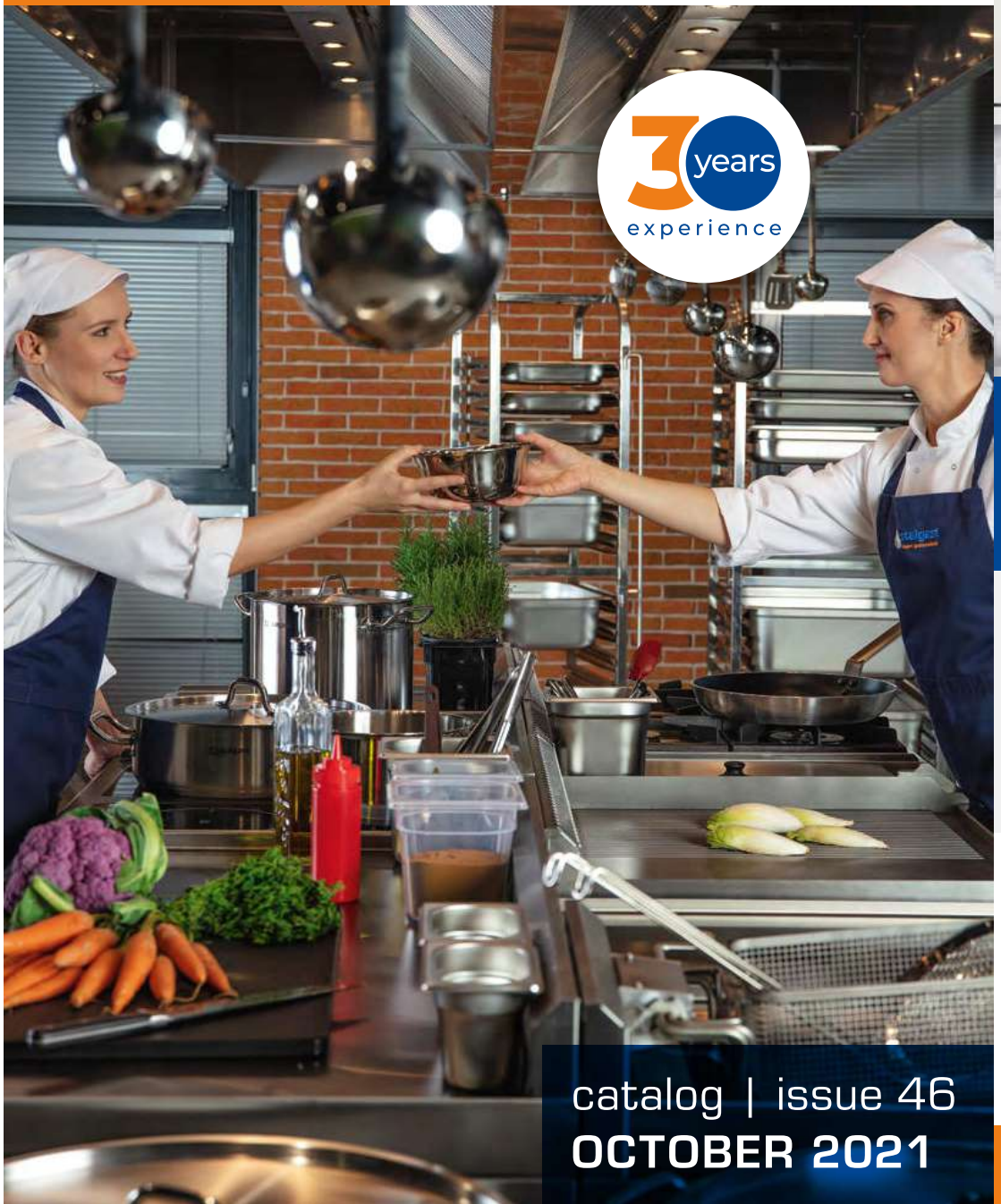
Reliable quality
helping you develop
your business

stalgast
professional catering equipment



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stalgast
professional catering equipment

30 years
experience

FAMILY BUSINESS

Pro-ecological
technologies

Polish production,
European quality

>7500 products
in continuous sale

20 000
pallet spaces

over 500
employees

98% product
availability

For 30 years we have been supporting our clients' catering businesses, because their success is our success. We are a team of specialists in many areas - gastronomic technology designers, professional sellers who are also product advisors, culinary experts, fitters and service technicians. We have a business approach to gastronomy and understand the need for success, which is why we not only advise, but also support, cooperate and, above all, build partnership relations with our clients. We show the best solutions, propose the most reliable equipment and take care to ensure the safety of customers from the moment the idea for business emerges to success in running gastronomy. **Gastronomy is our passion.** In cooperation with the best specialists, we produce catering equipment and select products from renowned global manufacturers. We have many years of experience in the catering industry and knowledge that we are happy to share.

WE COOPERATE WITH 200 RECIPIENTS
IN 45 COUNTRIES

learn more at: **stalgast.eu**
e-mail: **export@stalgast.com**

Telephone: **+48 22 509 30 77**



STALGAST MODERN LOGISTICS CENTER

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

- 20,000 pallet places
- Shipment of goods on the day of order
- Over 7,500 products available
- 10 ramps









POLISH PRODUCTION

Modern Factory of Gastronomy Equipment in Radom.

In 2008, we launched a catering equipment and accessories factory in Radom. From 2020, all production is carried out in our own modern production hall.

In the factory in Radom, we produce „24h" and „on demand" catering furniture made of stainless steel , gastronomic dishwashers, heating lines, serving lines as well as small top mounted equipment.

We are the only company in the country that manufactures gastronomic accessories made of plastic, including dishwasher baskets and catering boards. We are gradually developing our offer with new products from this group.

As a market leader, we have introduced innovative, environmentally friendly solutions in the production of stainless steel furniture, and we are expanding this process successively on other produced devices.







Our own team of constructors together with an efficiently operating research and development center are constantly working on the development and quality of our devices.







NEWS

Please, feel free to explore our latest product offer!

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EXPLANATIONS OF ICONOGRAPHIES AND ABBREVIATIONS USED IN THE CATALOG

power supply	stainless steel 18/0	made of wood
gas supply	stainless steel 18/10	copper-coated
heating with an electric heater	can be stacked	Teflon-coated
fuel heating	maximum temperature	ceramic coating
can be used for induction	recommended for Sous-vide	tempered glass
cannot be used for induction	made of polystyrene	crystal
can be used on electric stoves	made of aluminum	marked glass
can be used on gas stoves	made of chromed steel	device power
can be used in microwave ovens	made of polypropylene foam	for self-assembly
dishwasher safe	made of polycarbonate	maximum load
not dishwasher safe	made of polyethylene	use water with a hardness up to 60dH as per German scale
manual chamber humidification	made of polypropylene	LED lighting
fan with adjustable rotation direction	made of nylon	intended for food contact
compartment capacity	made of silicon	BPA free
stainless steel	biomaster Antibacterial	ecological/energy-saving product

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

refrigeration appliance

freezing appliance

/ or

\+ and

static system

dynamic system

600/400 for confectionery/bakery trays

GN 2/1 for gastronomic containers

hinged door

sliding door

the case opens from two sides

size WxDxH mm

80° temperature range

suitable for washing glassware

recommended application in ovens

suitable for washing plates

oven compartment layout

suitable for washing pots

350 RACK dishwasher basket 350x350 mm

adapted to wash GN 1/1 trays

450 RACK dishwasher basket 450x450 mm

320 maximum height of the washed dish

500 RACK dishwasher basket 500x500 mm

has certification

570 RACK dishwasher basket 570x620 mm

Polish product Stalgast Radom

DOUBLE WALL PODWÓJNA ŚCIANKA double wall design

HACCP in accordance with HACCP standards

72h FURNITURE order processing time within 72h*

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HEATING LINE 700 UNITS & RANGES

01

LINE 700

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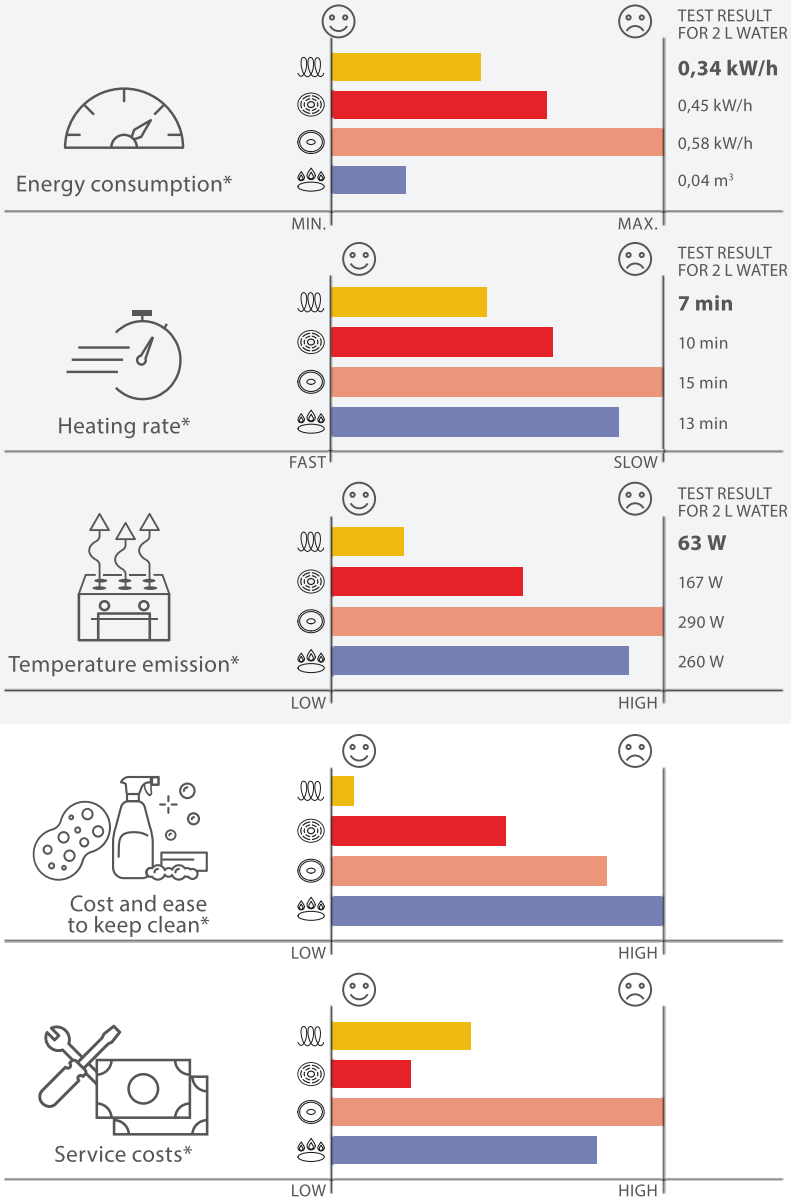
Heating technology comparison



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



stalgast HEATING CHAIN LINE 700 AUXILIARY DEVICES

Glass oven door

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

Ergonomic door handle

- convenient and safe use
- easy to keep clean



Higher chimneys in gas appliances

- increasing appliance performance
- guaranteed safety and work ergonomics



Design ensures comfort of use

- guaranteed high hygiene at work
- easy to keep clean

ERGONOMIC - SAFETY - MODERN DESIGN

Stalgast 700 line was intended as a comprehensive equipment of kitchen facilities, taking into account the individual needs of the customer / investor

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



Intuitive control system

- clear and permanent marking of features and work parameters, made by means of laser engraving
- appropriately tilted panel ensuring ergonomic work

GAS RANGE

- intended for thermal processing in all types of kitchen utensils using natural or liquid gas
- universal ovens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- equipment is adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX

Polish Product

finalist of the competition GOOD DESIGN 2018

4-BURNER RANGE WITH OVEN

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



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

*feature available for electric ovens only.

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

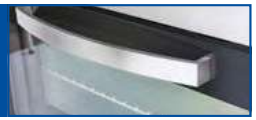
6-BURNER RANGE WITH OVEN

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- neutral cupboard with doors
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown; 9kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric oven with convection GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting*
- adjustable feet (45mm)

Intuitive control system



Ergonomic oven door handle



Humidity control system*





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

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

*feature available for electric ovens only.

HEATING LINE 700 UNITS & RANGES



ECO GAS STOVES

Stalgast ECO series gas stoves are appliances adapted to be used as part of the 700 line. Stoves use the energy of natural and liquid gas. They are intended for thermal processing with the use of any type of cookware. The ECO series uses ovens that enable dynamic thermal treatment using electricity. The two models presented will allow meeting all individual requirements found in various types of catering facilities, regardless of their size.

INOX

Polish Product

ECO GAS STOVE WITH ELECTRIC OVEN (800)

- **4 burners** with two possible power configurations: 4x3.5kW or 2x3.5kW + 2x5kW
- burner power reduction to 1/3 (economical flame)
- pilot flame with manual ignition
- cast iron burner grates and removable dishwasher-safe igniter bowls
- easy-to-read front control panel - laser-engraved with operation and power controls and the thermostat safety system
- flame safety device
- the stove's external dimensions adapted to line 700 (WxDxH): **800x700x850 mm**
- dimensions of electric oven with thermaflow and fan: (WxDxH) **660x445x285 mm** allow using 600x400 or GN1/1 sheets on three levels of guides
- heaters in the oven are placed for maximum efficiency: 3kW in the upper part, and circular 3.5kW at the fan
- oven operating temperature range: **0 - 300°C**
- **metal oven door**



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

*feature available for electric ovens only.

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

HEATING LINE 700 UNITS & RANGES

ECO GAS STOVE WITH ELECTRIC OVEN (1200)

- **6 burners** with two possible power configurations: 6x3.5 kW or 3x3.5 kW + 3x5 kW
- burner power reduction to 1/3 (economical flame)
- pilot flame with manual ignition
- cast iron burner grates and removable dishwasher-safe igniter bowls
- easy-to-read front control panel - laser-engraved with operation and power controls and the thermostat safety system
- flame safety device
- the stove's external dimensions adapted to line 700 (WxDxH): **1200x700x850 mm**
- dimensions of electric oven with thermaflow and fan: (WxDxH) **660x445x285 mm** allow using 600x400 or GN1/1 sheets on three levels of guides
- heaters in the oven are placed for maximum efficiency: 3kW in the upper part, and circular 3.5kW at the fan
- oven operating temperature range: **0 - 300°C**
- **metal** oven door
- dimensions of the mobile utility cabinet (WxDxH): 340x574x380 mm

Intuitive control system



Ergonomic oven door handle



Humidity control system*





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

GAS BOILING TOP

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

Cast iron grids



Removable large stove bowl





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



Reducer cap recommended for 3.5kW and 5kW burners



INDUCTION RANGES

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

INOX

Polish Product

INDUCTION COOKER

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- **induction hobs with a diameter of 250 mm and power of 3.5 kW**
- **9 power levels controlled by a knob**
- **efficient cooling system**
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet (45mm)

Display



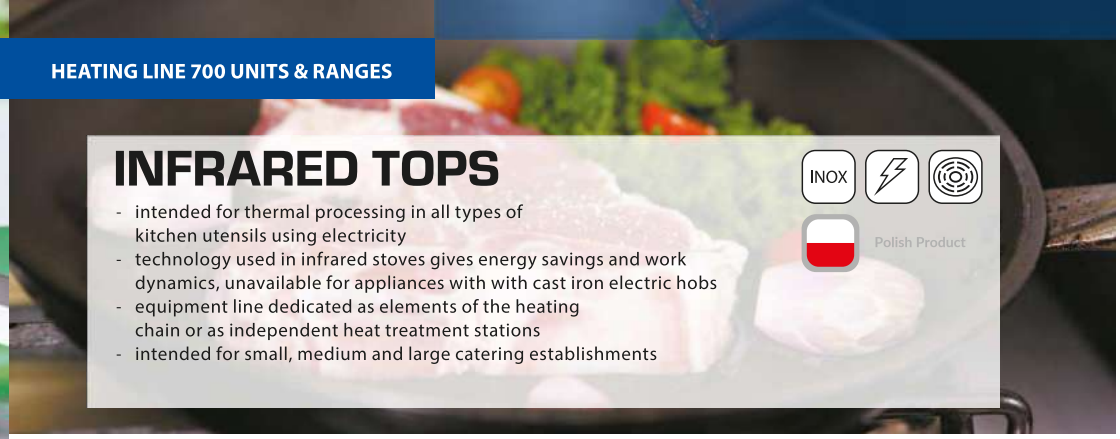
Ceramic induction hobs





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

HEATING LINE 700 UNITS & RANGES



INFRARED TOPS

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

INOX

Polish Product

CERAMIC BOILING TOP

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work controls
- **HiLight hobs**
- hobs with a diameter of 225 mm and power of 2.5 kW
- **2 heating zones with TURBO feature**
- automatic overheating protection system
- smooth power adjustment
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet (20 mm)

Intuitive control panel

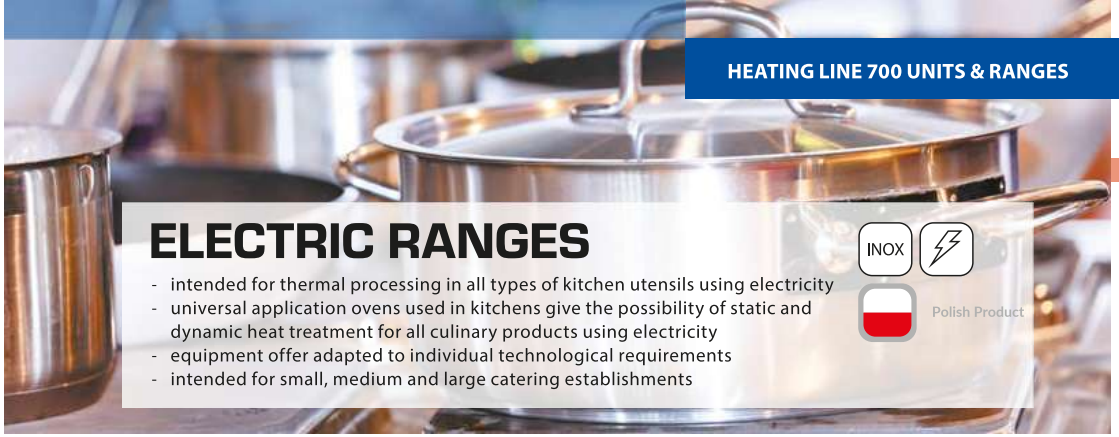


Ceramic hobs





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



ELECTRIC RANGES

- intended for thermal processing in all types of kitchen utensils using electricity
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX

Polish Product

4-HOB ELECTRIC RANGE WITH OVEN

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



Humidity control system



Pressed stove bowl



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

HEATING LINE 700 UNITS & RANGES

6-HOB ELECTRIC RANGE WITH OVEN

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

Intuitive control system



Humidity control system



Auxiliary cupboard





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

ELECTRIC BOILING TOP

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- pressed top plate
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet (20 mm)

Ergonomic control panel



Rounded edges





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

HEATING LINE 700 UNITS & RANGES



GRILLS

INOX

Polish Product

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

GAS GRILL TOP

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



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

Waste and grease drawer



Easy to clean surface



ELECTRIC GRILL TOP

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



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

Smooth/ribbed hob



Ergonomic control panel



ELECTRIC GRILL TOP WITH LID

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



Termometer



Humidity control system



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

WATER GRILL

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



Ergonomic control panel



Integrated grate with heater



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

HEATING LINE 700 UNITS & RANGES

CHROME GRILLS

INOX

Polish Product

- designed for contact frying and grilling of various types of products; GAS, LPG or Electricity operated
- Line of equipment that can be used as an element of the heating line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed for small, medium and large gastronomy

GAS GRILL COUNTERTOP, CHROME PLATED

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



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

Waste and grease drawer



Easy to clean surface



ELECTRIC GRILL COUNTERTOP, CHROME PLATED

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



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

Smooth/ribbed hob



Ergonomic control panel



LAVA GRILL

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



Type V grid ideal for grilling meat and vegetables



Lava stones included



Type S grid ideal for grilling fish and seafood



Ash drawer



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
9732010	Lava grill (grate V)	400	700	850	6,5	G20	**1650,00**
9732030	Lava grill (grate V)	400	700	850	6,5	G30	**1650,00**
9732110	Lava grill (grate S)	400	700	850	6,5	G20	**1710,00**
9732130	Lava grill (grate S)	400	700	850	6,5	G30	**1710,00**
9733010	Lava grill (grate V)	800	700	850	13	G20	**1970,00**
9733030	Lava grill (grate V)	800	700	850	13	G30	**1970,00**
9733110	Lava grill (grate S)	800	700	850	13	G20	**1970,00**
9733130	Lava grill (grate S)	800	700	850	13	G30	**1970,00**
973997	Type S fish grate for 400 units	-	-	-	-	-	**180,00**
973998	Type S fish grate for 400 units	-	-	-	-	-	**360,00**
973999	Lava stones	-	-	-	-	-	**12,00**

HEATING LINE 700 UNITS & RANGES



FRYERS

INOX Polish Product

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

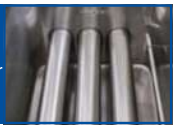
GAS FRYER

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

Frying fat container with filter



Efficient gas burner system





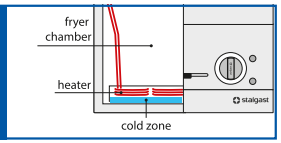
Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
9725110	Single fryer	400	700	850	17	15	G20	**2110,00**
9725130	Single fryer	400	700	850	17	15	G30	**2110,00**
9725210	Double fryer	400	700	850	2x7	12	G20	**2990,00**
9725230	Double fryer	400	700	850	2x7	12	G30	**2990,00**

ELECTRIC FRYER

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



Cold zone



Possibility of placing two baskets in the compartment



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

FRIES WARMER

INOX Polish Product

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

FRIES WARMER

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



Efficient heating lamp



Drip strainer



Ergonomic control panel



Handles for easy removal of the container



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

HEATING LINE 700 UNITS & RANGES

PANS

INOX Polish Product

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

TILTED GAS PAN

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



Automatic temperature control



Precise bowl tilting system



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

TILTED ELECTRIC PAN

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



Water pourer



Outflow adapted to small utensils



Ergonomic control panel



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

MULTIFUNCTION PAN

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



Chute for GN containers



Working bowl with stopper

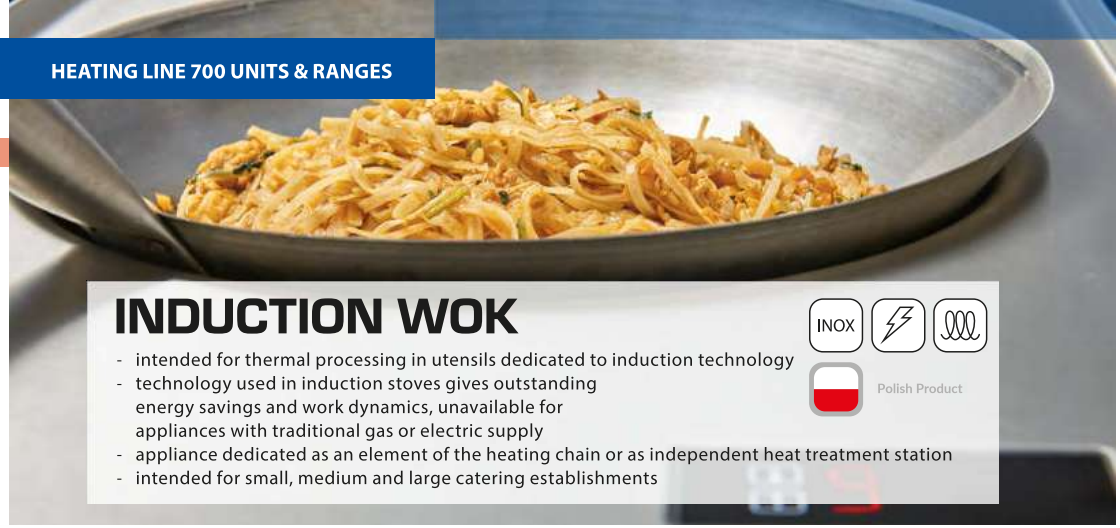


Code	Product	W mm	D mm	H mm	V liters	S kg/h	P kW	U V	Price net (€)
9741000	Pan	400	700	850	13	90	5	400	**1490,00**
9700020	Chimney for modules 400 mm	-	-	-	-	-	-	-	**86,00**

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

*stated usable capacity

HEATING LINE 700 UNITS & RANGES



INDUCTION WOK

INOX

Polish Product

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

WOK

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



Display



Induction bowl



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

WOK PAN

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



Code	Ø mm	H mm	Price net (€)
037400	400	120	**21,80**
037401	400	120	**31,60**

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

stalgast professional catering equipment



BAIN-MARIES

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

INOX

Polish Product

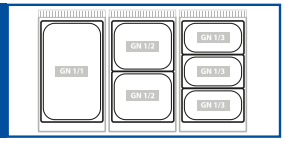
BAIN-MARIE

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

Functional control panel



3 examples of GN setups





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



PASTA MAKERS

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

INOX

Polish Product

GAS PASTA MAKER

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



Water pourer



Drip tray



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

ELECTRIC PASTA MAKER

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

Ergonomic control panel



Pasta baskets





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

HEATING LINE 700 UNITS & RANGES



NEUTRAL ELEMENTS

INOX

Polish Product

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

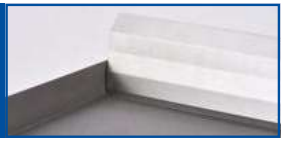
NEUTRAL STATION

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

Pull-out drawer in GN standard



Chimney use optional





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

BASES AND ACCESSORIES

INOX

Polish Product

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

BASES FOR DEVICES

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



No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**9701200**	Skeletal base	400	575	600	**200,00**
	9701400	Skeletal base	800	575	600	**290,00**
	9701600	Skeletal base	1200	575	600	**380,00**
2.	**9702200**	Open base	400	575	600	**300,00**
	9702400	Open base	800	575	600	**370,00**
	9702600	Open base	1200	575	600	**450,00**
3.	**9703200**	Base with doors	400	640	600	**380,00**
	9703400	Base with doors	800	640	600	**520,00**
	9703600	Base with doors	1200	640	600	**620,00**

DOORS FOR BASES

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



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

CHIMNEY

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



Code	Product	Price net (€)
9700020	Chimney for modules 400 mm	**86,00**
9700040	Chimney for modules 800 mm	**99,00**
9700060	Chimney for modules 1200 mm	**120,00**

COUNTERTOP CONNECTION STRIP



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

NEW

REDUCER CAP

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



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

WOK OVERLAY

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



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

AUXILIARY DEVICES

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





GAS STOCKPOT STOVE

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

INOX

Polish Product

TOP LINE STOCKPOT STOVES

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





Efficient and economical gas burner, cast iron grids



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

STANDARD LINE POWER STOCKPOT STOVE

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



14 kW burner



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

STANDARD LINE AUXILIARY STOCKPOT STOVE

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



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



INDUCTION STOCKPOT STOVES

INOX

Polish Product

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

INDUCTION STOCKPOT STOVE

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



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



ELECTRIC STOCKPOT STOVES

INOX

Polish Product

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

ELECTRIC STOCKPOT STOVE

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



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



FREE STANDING GAS RANGES

INOX

Polish Product

- intended for thermal processing in all types of kitchen utensils using natural or liquid gas
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

FREE STANDING GAS RANGE

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



1

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

REDUCER CAP

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

2



FREE STANDING GAS RANGE

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



1

Cast iron grids



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

REDUCER CAP

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



2



INDUCTION COOKERS

INOX

Polish Product

- Designed for thermal treatment of food using induction suitable cookware
- induction technology is exceptionally power saving. It provides working dynamics not available for devices with traditional gas or electric power
- Line of equipment that can be used as an element of the heating line or as an independent heat treatment stations
- intended for small, medium and large gastronomy

FREE STANDING INDUCTION COOKER

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





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

Ceramic induction hobs



AUXILIARY DEVICES

FREE STANDING ELECTRIC RANGES

INOX

Polish Product

- intended for thermal processing in all types of kitchen utensils using electricity
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

ELECTRIC GRILLS

INOX

Polish Product

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

FREE STANDING ELECTRIC RANGE

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



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

FREE-STANDING ELECTRIC GRILL

- modern design
- ergonomic knobs
- laser engraved front panel
- operation and power control
- safety system access available on the control panel
- working surface: 2200/4400 cm^2
- two separate work zones for 800 mm plates
- operating temperature range: up to 300°C
- waste and grease drainage
- fat container
- high side and rear wounds
- adjustable feet





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

Ergonomic control panel



AUXILIARY DEVICES



ELECTRIC FRYER

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

INOX

Polish Product



ELECTRIC PAN

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

INOX

Polish Product

FREE-STANDING ELECTRIC FRYER

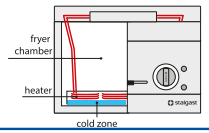
- modern design
- ergonomic knobs
- laser engraved front panel
- operation and power controls
- safety system access available on the control panel
- temperature range: up to 190°C
- „cold zone" system
- protection that cuts off the power after removing the heater
- movable heating elements for easy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



Possibility of placing two baskets in the compartment



Cold zone



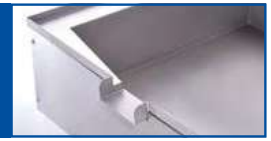
Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
979250	Single fryer	400	700	850	10	9	400	**1750,00**
979991	Set of two baskets	105	350	110	-	-	-	**225,00**

TILTED PAN

- **large bowl working surface 0.27 m² allows preparing many products at the same time**
- manual bowl tilting for emptying its contents quickly and efficiently
- **volume 40 l**
- extremely stable appliance structure
- adjustable feet (20 mm)



Bowl made of stainless steel



Smooth temperature control



Reinforced base design



Additional equipment: shower set 651202



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



MULTIFUNCTIONAL CONVECTION OVEN

INOX

Polish Product

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

MULTIFUNCTIONAL CONVECTION OVEN

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



Double glazed oven door



Stainless steel handle



3 oven operation modes



Stove connection kit



Adjustable feet



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
965001	Oven	800	640	600	6,54	400	**1223,00**
960001	Connection set	-	-	-	-	-	**132,00**



KITCHEN UTENSILS

02

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

Gredil pots 51
Premium Line pots, high pot with tap 52-54
Hanger for lids, base for pots. 54
Complementary accessories 53-54
Frying pans 56-57
Platinum frying pans with non-stick coating 58-59
Wok pans 56
Cast iron cookware 55



GREDIL POTS

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

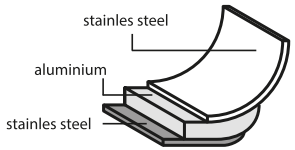


1



2

Multi-layer bottom



1 HIGH POT

- with lid

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

2 MEDIUM POT

- with lid

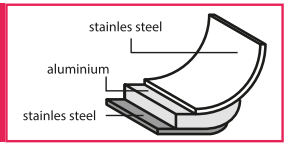
Code	Ø mm	H mm	V* liters	Price net (€)
012285	280	180	11,1	**63,20**
012325	320	200	16,1	**77,60**
012365	360	220	22,4	**106,00**
012405	400	260	32,6	**131,00**
012455	450	360	57,3	**199,00**

PREMIUM LINE POTS

INOX

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

Multi-layer capsule bottom



Lids included



Multi-point welded handles



HIGH POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
011162	160	120	2,5	**32,80**
011202	200	200	6,3	**47,50**
011242	240	200	9,0	**57,90**
011282	280	250	15,4	**75,60**
011322	320	260	20,9	**117,00**
011342	320	320	25,7	**126,00**
011362	360	360	36,6	**159,00**
011402	400	400	50,3	**205,00**
011452	450	450	71,6	**276,00**
011502	500	500	98,2	**336,00**

MEDIUM POT

- with lid

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

LOW POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
013202	200	105	3,3	**40,10**
013242	240	110	5,0	**46,60**
013282	280	130	8,0	**60,70**
013322	320	160	12,9	**97,00**
013362	360	180	18,3	**120,00**
013402	400	250	31,4	**160,00**



HIGH POT
- without lid



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

MEDIUM POT
- without lid



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

LOW POT
- without lid



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

STEWING POT
- with lid



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

STEWING POT
- without lid



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

LID



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

SAUCEPAN
- with lid



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

SAUCEPAN
- without lid



Code	Ø mm	H mm	V* liters	Price net (€)
015164	160	95	1,9	**22,40**
015204	200	105	3,3	**27,10**
015244	240	110	5,0	**35,70**
015284	280	130	8,0	**47,80**

SAUCEPAN
- without lid



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

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



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

HANGER FOR LIDS
- Ø max. 320 mm
- for 6 lids



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



FISH COOKING POT

Code	W mm	D mm	H mm	V liters	Price net (€)
095450	450	150	100	6,0	**47,70**



COOKING INSERTS
- the set includes 4 inserts
- suitable for low pot 013322 (p. 52), 013324 (p. 52)

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



BASE FOR POTS
- welded structure

Code	W mm	D mm	H mm	Price net (€)
010404	400	400	450	**147,00**
010505	500	500	450	**161,00**
010606	600	600	450	**182,00**

CAST IRON COOKWARE

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





1 GRILL PAN

- square

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

2 GRILL HOB

- double-sided (smooth/grooved)

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

3 PLATTER

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

Code	W mm	D mm	H mm	M kg	Price net (€)
049004	240	140	25	1,13	**15,70**



PLATTER

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



Code	W mm	D mm	H mm	V liters	Price net (€)
049012	210	150	55	0,8	**17,70**

PANS



WOK PAN

- model 037400 satin steel
- model 037401 polished steel

No.	Code	Ø mm	H mm	L (handle) mm	Price net (€)
1.	**037400**	400	120	200	**21,80**
2.	**037401**	400	120	185	**31,60**

Handle attachment 037400



Handle attachment 037401



PAN

- pans 014323, 014363 and 014403 have an additional handle

INOX

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



NON-STICK PAN

- Teflon-coated

Teflon

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



CARBON STEEL PAN

- with a non-stick coating

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



KITCHEN UTENSILS

TITANIUM-COATED PANS

TITANIUM-COATED PAN

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

Al

Pan bottom



Code	Ø mm	H mm	Price net (€)
034240	240	55	**49,80**
034280	280	55	**56,70**
034320	320	55	**64,70**

TITANIUM-COATED PAN

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

Al

Pan bottom



Code	Ø mm	H mm	Price net (€)
034241	240	50	**61,10**
034281	280	55	**68,40**

NON-STICK PAN

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

INOX



Code	Ø mm	H mm	Price net (€)
014245	240	50	**18,90**
014285	280	55	**24,10**

Handle attachment



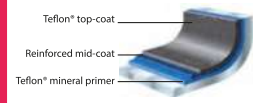
Pan bottom



ALUMINUM PANS WITH PLATINUM NON-STICK COATING

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

3-layer Teflon coating





1 PAN

- induction layer on the bottom of the pan

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

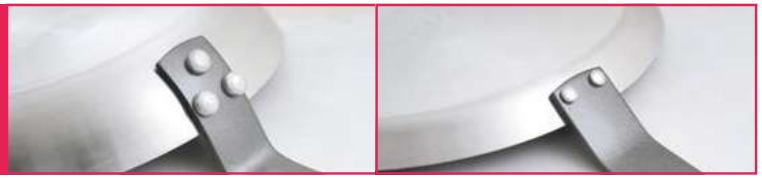
2 PANCAKE PAN

- induction layer on the bottom of the pan

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



Epoxy steel handle



1 PAN

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

Code	Ø mm	H mm	V liters	Price net (€)
035201	200	35	0,8	**17,50**
035241	240	40	1,2	**22,10**
035281	280	45	2,0	**28,30**
035321	320	50	3,0	**34,40**
035361	360	55	4,0	**45,90**
035401	400	60	5,0	**58,80**

2 PANCAKE PAN

Code	Ø mm	H mm	Price net (€)
032261	255 / 215	17	**26,90**
032301	292 / 255	17	**31,00**



ALUMINUM PANS WITH NON-STICK COATING

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

PAN

Code	Ø mm	H mm	V liters	Price net (€)
031200	200	40	0,9	**27,20**
031240	240	40	1,3	**32,40**
031280	280	45	2,0	**36,10**
031320	320	50	3,0	**45,40**
031360	360	50	4,0	**59,80**
031400	400	55	5,0	**69,70**



DEEP PAN

Code	Ø mm	H mm	V liters	Price net (€)
036200	200	60	1,6	**47,60**
036240	240	65	2,6	**51,50**
036280	280	75	3,8	**64,10**



PANCAKE PAN

Code	Ø mm	H mm	V liters	Price net (€)
032250	250	20	0,8	**29,70**
032280	280	20	1,1	**32,90**



FISH PAN

Code	W mm	D mm	H mm	V liters	Price net (€)
034380	380	260	40	3,0	**97,80**



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



KITCHEN TOOLS

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

Buckets 61
Salad spinner 62
Bowls, tubs 62-63
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Manual vegetable slicing appliances, sausage slicer 83-84
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Thermometers 88

KITCHEN TOOLS

PREMIUM BUCKETS OF STAINLESS STEEL

INOX

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



BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
091061	235 / 157	245	7	**45,10**
091101	280 / 200	245	10	**53,80**
091121	290 / 200	270	12	**63,70**
091151	305 / 200	310	15	**66,40**



RING BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
092101	280 / 202	265	10	**75,20**
092121	290 / 202	290	12	**84,70**
092151	305 / 202	330	15	**89,30**



LID

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

Code	Ø mm	Price net (€)
093101	280	**21,00**
093121	290	**22,80**
093151	305	**24,40**

STAINLESS STEEL BUCKETS

INOX

- scale inside the bucket
- ring buckets can be stacked



BUCKET

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



RING BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
092103	275/200	285	10	**55,70**
092123	290/200	305	12	**62,70**
092153	300/200	354	15	**63,90**



LID

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

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



SALAD SPINNER

- made of durable plastic
- water drainage system

PP



Removable basket



Water drainage hose

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

BOWL

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

PP



Code	Ø mm	H mm	V liters	Price net (€)
086170	144	112	1,2	**1,69**
086250	217	135	3,2	**4,05**
086310	265	150	5,7	**5,96**
086380	328	167	10,0	**9,09**

BOWL

- polished steel

INOX



Code	Ø mm	H mm	V liters	Price net (€)
082180	180	80	1,7	**4,53**
082200	200	90	2,3	**6,42**
082240	240	110	4,0	**8,02**
082280	280	130	6,0	**9,08**
082300	300	145	7,0	**10,10**
082320	320	150	8,2	**12,10**
082360	360	160	11,5	**15,30**

BOWL

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

INOX



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

BOWL

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



Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400083	60	27	0,03	24	**1,72**
400090	120	53	0,31	6	**1,67**
400091	140	63	0,55	6	**2,27**
400095	172	76	1,20	6	**3,14**
400092	200	87	1,60	6	**4,08**
400093	230	101	2,50	6	**4,49**
400094	262	113	3,70	6	**6,18**

BOWL

- polished steel

INOX



Code	Ø mm	H mm	V liters	Price net (€)
082161	160	60	0,7	**1,87**
082201	200	70	1,2	**3,30**
082221	220	80	1,6	**4,07**
082251	250	90	2,3	**4,75**
082281	280	95	3,0	**7,58**
082311	310	105	5,0	**9,01**
082341	340	115	6,0	**10,40**
082371	375	120	8,0	**18,10**

BOWL

- satin steel

INOX



Code	Ø mm	H mm	V liters	Price net (€)
081150	150	75	1,0	**9,71**
081200	200	98	2,5	**15,60**
081250	250	120	5,0	**27,70**
081300	300	140	8,0	**42,20**
081360	360	170	14,0	**58,50**
081380	380	180	16,0	**66,40**

TUB

- satin steel
- with handles

INOX



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

SIEVE

INOX



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

DENSE-MESH CONE SIEVE

INOX



Dense mesh



Code	Ø mm	H mm	Price net (€)
075200	200	150	**54,40**
075240	240	180	**79,10**

SIFTING MESH

- mesh approx. 1 mm

INOX



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

TERRINE MOLD

- shape of molds:
  098010 -
  098020 -
  098030 -

INOX



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

CONE SIEVE

INOX



Perforation 1.8 mm



Code	Ø mm	H mm	Price net (€)
075201	200	170	**14,20**
075241	240	210	**17,30**

4 SIEVING MESH KIT

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

INOX



Sieve mesh



Code	Ø mm	Price net (€)
073210	210	**26,00**

COLANDER

INOX

- stainless steel handle
- perforation 3.4 mm



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

SIEVE

INOX

- wooden handle
- L - handle length

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

COLANDER

INOX



Code	Ø mm	H mm	Price net (€)
071220	240	100	**6,14**
071240	220	100	**6,58**

COLANDER

INOX

- with handles



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

SLOTTED TUB

INOX

- polished steel



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

SLOTTED TUB

INOX

- satin steel



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

MONOBLOCK KITCHEN TOOLS

INOX

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

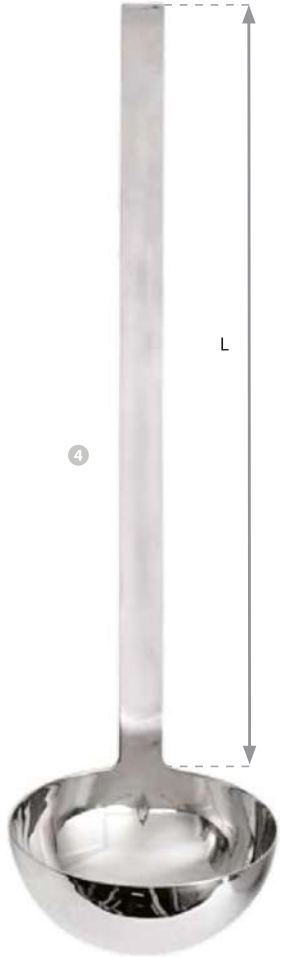
Made of one piece of steel



Bent suspension bracket







1 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
324101	100	325	**5,66**
324121	120	360	**7,78**
324141	140	385	**9,95**
324161	160	415	**13,00**
324201	200	480	**23,00**

2 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
324100	100	305	**8,57**
324120	120	360	**11,70**
324140	140	380	**14,20**
324160	160	415	**17,80**

3 LADLE

Code	Ø mm	L mm	V liters	Price net (€)
323061	60	275	0,06	**3,72**
323081	80	295	0,12	**6,03**
323101	100	340	0,25	**8,41**
323121	120	365	0,40	**11,40**
323141	145	395	0,75	**15,20**
323161	165	430	1,20	**20,90**
323201	200	480	2,00	**30,80**

4 LADLE

Code	Ø mm	L mm	V liters	Price net (€)
323062	65	315	0,07	**6,73**
323082	80	345	0,13	**7,79**
323092	90	362	0,20	**9,49**
323102	100	380	0,25	**10,40**
323122	120	420	0,45	**13,80**
323142	140	440	0,67	**15,70**
323162	160	474	1,00	**18,40**
323182	180	500	1,50	**23,30**



MONOBLOCK KITCHEN TOOLS

INOX

No.	Code	Produkt	L mm	V liters	Price net (€)
1.	**320010**	Ladle	400	0,18	**11,20**
2.	**320020**	Turning fork	400	-	**9,02**
3.	**320030**	Perforated spoon	400	-	**9,02**
4.	**320040**	Serving spoon	400	-	**9,02**
5.	**320050**	Potato masher	355	-	**9,02**
6.	**320060**	Spaghetti spoon	400	-	**9,02**
7.	**320070**	Slotted spoon	400	-	**9,02**
8.	**320080**	Spatula	400	-	**9,02**

MONOBLOCK KITCHEN TOOLS

INOX







No.	Code	Produkt	L mm	Price net (€)
1.	**312340**	Fish spatula	340	**31,60**
2.	**311500**	Turning fork	500	**37,40**
3.	**311100**	Serving spoon	460	**9,01**

KITCHEN TOOLS

INOX

- round handle







No.	Code	Produkt	Ø mm	L mm	Price net (€)
1.	**321010**	Slotted spoon	-	345	**6,18**
2.	**321020**	Turning fork	-	320	**4,61**
3.	**321030**	Serving spoon	-	328	**4,61**
4.	**321040**	Ladle	70	280	**5,32**
	321050	Ladle	85	310	**5,91**
5.	**321060**	Spaghetti spoon	-	307	**5,56**
6.	**321070**	Spatula	-	320	**5,36**
7.	**321160**	Wire whisk with ball (20 wires)	-	270	**3,42**
8.	**321100**	Vegetable peeler	-	190	**7,33**
9.	**321110**	Vegetable peeler	-	165	**6,16**
10.	**321120**	Straight roller blade	57	190	**5,86**
11.	**321150**	Can opener	-	220	**14,40**
12.	**321000**	Hanger with hooks	-	355	**8,11**

SERVING ACCESSORIES

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



No.	Code	Produkt	L mm	V liters	Price net (€)
1.	**420012**	Perforated spoon	310	-	**7,16**
2.	**420022**	Serving fork	300	-	**6,47**
3.	**420032**	Serving spoon	315	-	**7,43**
4.	**420042**	Serving spatula	315	-	**6,95**
5.	**420052**	Ladle	310	0,08	**10,10**

SERVING ACCESSORIES

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



No.	Code	Produkt	L mm	Price net (€)
1.	**325120**	Tongs	250	**5,90**
	325130	Tongs	320	**8,87**
2.	**325030**	Perforated spoon	350	**9,12**
3.	**325040**	Serving spoon	350	**9,61**

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

SPATULAS



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

Code	L mm	Price net (€)
503205	280	**8,54**

2 ANGLE TURNER
- plastic handle
- A = 200 mm, B = 75 mm

Code	L mm	Price net (€)
503235	370	**6,95**

3 ANGLE TURNER
- A = 112 mm, B = 85 mm

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

4 ANGLE TURNER
- A = 170 mm, B = 80 mm

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

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

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

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

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

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

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

8 ANGLE TURNER
- wooden handle
- A = 140 mm, B = 110 mm

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

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

Code	W mm	L mm	Price net (€)
503230	70	365	**5,11**

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

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

11 SPATULA FOR CONFECTIONERY
- plastic handle

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



1 STEEL ROD
- steel working section
- plastic handgrip

Code	L mm	Price net (€)
313250	250	**7,17**
313350	350	**8,58**
313450	450	**8,95**
313550	550	**8,95**

2 SCUTCHER

Code	L mm	Price net (€)
313300	300	**4,57**
313400	400	**6,08**
313500	500	**8,55**
313600	600	**8,29**

3 SLOTTED SPOON

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

4 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
310161	160	470	**8,93**
310201	200	590	**12,20**
310241	240	570	**14,40**

5 POTATO MASHER

Code	L mm	Price net (€)
314300	300	**27,10**
314460	460	**28,50**
314610	610	**34,60**

6 MIXER
- made of beech wood
- thickness 20 mm

Code	L mm	Price net (€)
314075	700	**30,90**
314100	1000	**33,10**
314125	1250	**39,50**

7 KETTLE MIXER

Code	L mm	Price net (€)
314130	1370	**37,50**

SCOOP

Al



Code	V liters	Price net (€)
304071	0,18	**4,71**
304072	0,47	**5,83**
304073	0,68	**10,20**

SCOOP

INOX



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

SCOOP

PC



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

SCOOP

INOX



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

SPICE GRATER



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

FUNNEL
- sieve included
- lower diameter 17 mm

INOX



Code	Ø mm	Price net (€)
301131	130	**7,41**
301151	150	**8,71**

MEASURING SPOON

INOX

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



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

MEASURING CUPS

INOX

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



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

MEASURING JUG

PP

- transparent
- scale



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

MEASURING JUG

INOX

- scale inside the pitcher



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

4 - SIDED GRATER

INOX

- non-slip base
- convenient handle



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

HEXAGONAL GRATE

INOX



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







1 RECEPTION BELL

Cr

- chromed

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

2 RECEIPT TRAY

INOX

Code	W mm	D mm	Price net (€)
398150	150	110	**3,29**

3 BONING STRIP

Al

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

FRIES SCOOP

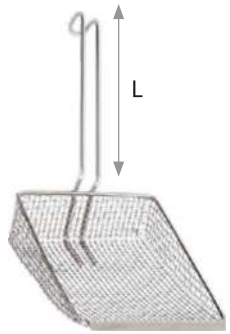
INOX



Code	Price net (€)
319000	**24,60**

FRIES SCOOP

INOX



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

BONING SKEWER

INOX



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



DISPLAY FOR GN CONTAINERS

INOX

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



1



2



3

Polish Product

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**815200**	510	230	230	**78,30**
2.	**815250**	730	230	230	**95,50**
3.	**815240**	840	300	275	**119,00**

SHELF WITH SPICE CONTAINERS

- volume 5xGN 1/9 65mm

INOX



Polish Product

Code	W mm	D mm	H mm	Price net (€)
815500	629	200	250	**129,00**



SAUCE DISPENSER WITH PUMP

HACCP

PP

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

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

SAUCE DISPENSER

PE

- for cold sauces only



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

FIFO SAUCE DISPENSER

PE

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

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

DISPLAYS

INOX

No.	Code	Product	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**348050**	Sandwich display with 5 compartments	-	347	120	52	**22,40**
2.	**065100**	Display for sauce dispensers 3 bottles	3x75	265	110	120	**37,00**
	065105	Display for sauce dispensers 5 bottles	5x75	435	110	120	**41,20**
3.	**348030**	Rack for 3 hot dogs	-	217	110	118	**28,10**



1



2



3

PASTRY TONGS



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

CAKE TONGS



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

GRILL TONGS

INOX



Code	L mm	Price net (€)
423224	220	3,80
423284	280	4,41

SPAGHETTI TONGS



Code	L mm	Price net (€)
421060	200	3,28

ROAST TONGS



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

UNIVERSAL TONGS



Code	L mm	Price net (€)
422241	240	3,38
422301	300	3,88
422401	400	4,76

UNIVERSAL TONGS

SIL



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

BREAD TONGS



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

ICE TONGS



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

UNIVERSAL TONGS

SIL



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

POLYCARBONATE TONGS

PC



Code	Color	L mm	Price net (€)
425110		230	2,35
425130		300	2,68
425410	transparent	230	2,37
425430	transparent	300	2,73

LEMON SQUEEZER

AI

- made of painted aluminum



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

CAN OPENER



Code	Price net (€)
334011	14,90

GARLIC SQUEEZER

- made of akulon
- easy to clean modular design



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

EGG CUTTER

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



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

RICE AND MASHED POTATOES PORTIONER

- weight approx. 70g, 1/12



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

FISH SCRAPER



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

TOMATO HOLLOWER



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

TWEEZERS FOR FISH-BONE REMOVAL



Code	L mm	Price net (€)
303220	120	1,89

TWEEZERS



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

ICE TONGS



Code	L mm	Price net (€)
471100	145	2,83

SUGAR/ICE TONGS



Code	L mm	Price net (€)
421070	160	5,17

SUGAR TONGS



Code	L mm	Price net (€)
421080	110	2,53

DECORATION KNIVES

INOX

- large selection of professional decoration knives
- ergonomic plastic handles



1 VERTICAL DECORATIVE CHANNEL KNIFE

Code	L mm	Price net (€)
334102	155	7,31

2 CITRUS DECORATION KNIFE

Code	L mm	Price net (€)
334101	132	8,18

3 DECORATIVE BUTTER KNIFE

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

4 DECORATION KNIFE

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

5 HORIZONTAL DECORATIVE CHANNEL KNIFE

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

6 TOMATO HOLLOWER

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

7 DOUBLE PELLET HOLLOWER

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

8 PEELING KNIFE

Code	L mm	Price net (€)
334112	170	5,64

9 CITRUS PEELING KNIFE

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

10 APPLE HOLLOWER

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

KITCHEN TOOLS CARVING SET

INOX

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



Code	Price net (€)
334406	69,70

JULIENNE DECORATIVE KNIFE

INOX



Blade



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

CURVED DECORATIVE KNIFE

- narrow blade



Code	L mm	Price net (€)
334070	70	2,96

STRAIGHT DECORATIVE KNIFE

- narrow blade



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

KITCHEN TOOLS

CARVING SET

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



INOX

Code	Price net (€)
333002	**29,70**

CARVING SET

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

INOX



Code	Price net (€)
333001	**51,20**

CAN OPENER

- knife with wheel included
- opens cans with a height of 20 to 400 mm





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

APPLE PEELING AND CUTTING APPLIANCE

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

Al



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

KITCHEN TOOLS



MANUAL VEGETABLE SLICING APPLIANCES

- offer of appliances cutting and slicing vegetables into slices, jullienne, dice and particles
- perfect for small and medium catering venues

MANDOLINE SLICER

INOX

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



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

SAUSAGE SLICER

INOX

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



Code	W mm	D mm	H mm	Price net (€)
725002	230	162	221	**133,00**

SLICER

AI

- appliance intended for chopping soft and hard vegetables and fruits
- knife and guide rails made of stainless steel
- 8-part blade
- ergonomic work handle
- wide range of additional accessories

No.	Code	Product	W mm	D mm	H mm	M kg	Price net (€)
1.	**333016**	Slicer	203	203	457	2,0	**132,00**
2.	**333316**	Slicer blade 6 pieces	-	-	-	-	**33,30**
3.	**333116**	Slicer blade 8 pieces	-	-	-	-	**29,90**
4.	**333416**	Pusher for the slicer 6 pieces	-	-	-	-	**45,20**
5.	**333216**	Pusher for the slicer 8 pieces	-	-	-	-	**50,10**





VEGETABLE SLICER

AI

- appliance intended for slicing soft and hard vegetables and fruits
- model 333315 serrated blade 4.7 mm
- non-slip feet

No.	Code	Product	W mm	D mm	H mm	M kg	Price net (€)
1.	**333315**	Slicer	254	483	762	8,0	**311,00**
2.	**333115**	Blade 7 knives	-	-	-	-	**70,00**

BARS AND DICE VEGETABLE SLICER

AI

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

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





AUXILIARY SCALES

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



AUXILIARY SCALE

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

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730011	140	205	41	0,4	0,62	0,1	**81,90**
730012	140	205	41	0,4	2,2	1	**64,30**

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

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

Code	L mm	Price net (€)
730001	1500	**47,20**



AUXILIARY SCALE

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

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

Code	Product	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730032	Scale	260	270	122	3,2	3	1	**325,00**
730062	Scale	260	270	122	3,2	6	2	**325,00**
730152	Scale	260	270	122	3,2	15	5	**325,00**
730302	Scale	260	270	122	3,2	30	10	**325,00**
730002	Weighing pan	300	225	-	-	-	-	**47,20**

AUXILIARY SCALE

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



Waterproof scale



Code	Product	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730031	Scale	256	280	121	3,9	3	0,5	**463,00**
730061	Scale	256	280	121	3,9	6	1,0	**450,00**
730151	Scale	256	280	121	3,9	15	2,0	**449,00**
730311	Scale	256	280	121	3,9	30	5	**504,00**
730003	Weighing pan	300	225	-	-	-	-	**47,20**

CALCULATOR SCALES

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

CALCULATOR SCALE

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

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



CALCULATOR SCALE

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

Display from the customer side



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



STORE SCALES

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

STORE SCALE

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



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

WAREHOUSE SCALES

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

WAREHOUSE SCALE

- checkweighing feature, subtotals, totals
- movable display
- platform made of stainless steel
- platform dimensions WxD:
  model 732031 - 355x305 mm
  model 732351 - 650x500 mm
  model 732061, 732151 - 550x420 mm



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

TIMER, STOP WATCH

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



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

TEMPERATURE INDICATOR

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



Code	Price net (€)
620110	**5,85**

THERMOMETER PROBE

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



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

MILK THERMOMETER

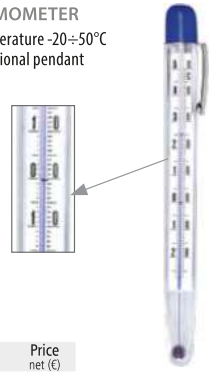
- temperature range 0–100°C
- clip for attaching to the pitcher included



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

THERMOMETER

- temperature -20÷50°C
- functional pendant



Code	Price net (€)
620210	**5,74**

ELECTRONIC THERMOMETER

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



Code	Price net (€)
620010	**27,60**

ELECTRONIC THERMOMETER WITH MOVABLE HEAD

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



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

THERMO-HYGROMETER

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



Code	Price net (€)
620310	**31,80**

ELECTRONIC THERMOMETER WITH PROBE

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



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

NON-CONTACT DIGITAL THERMOMETER

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



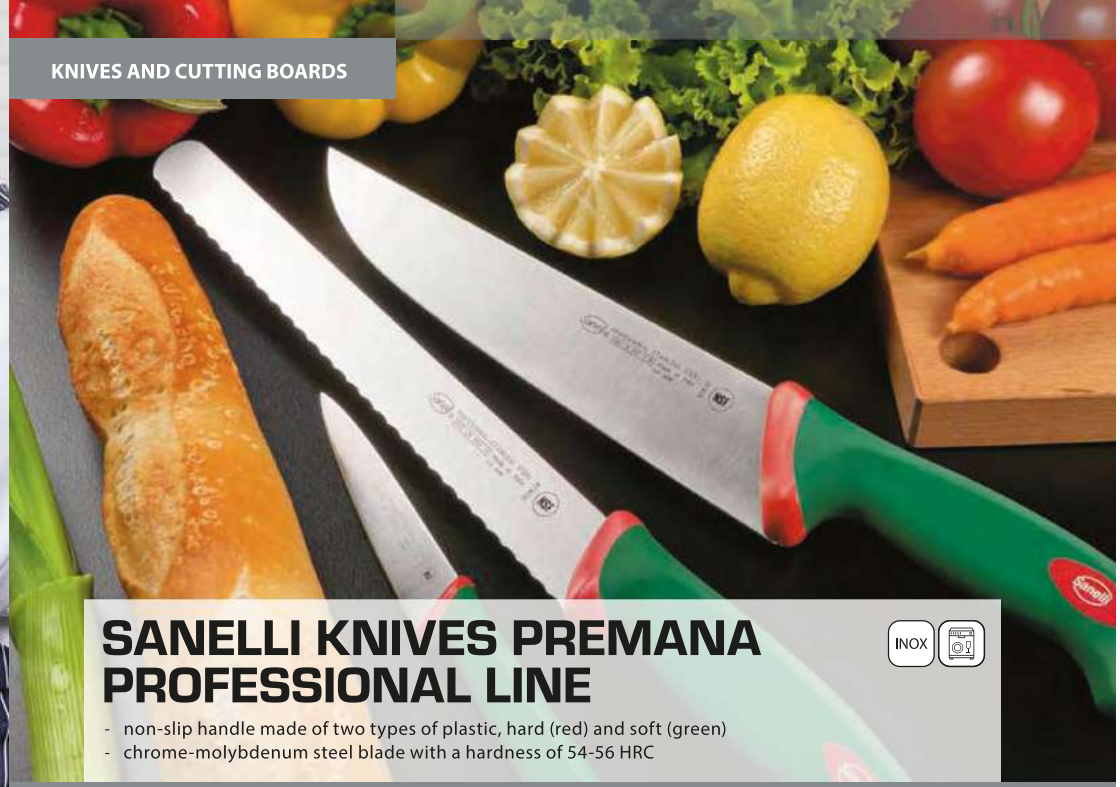
Code	Price net (€)
620711	**41,10**



KNIVES AND CUTTING BOARDS

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

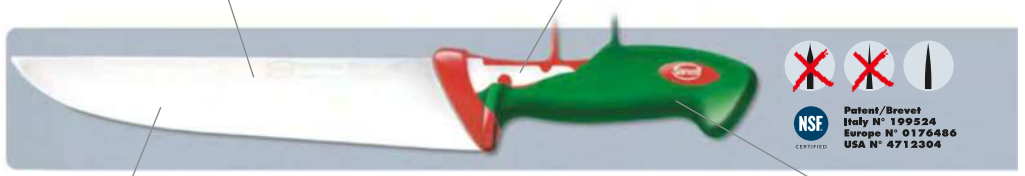
Knives and kitchen knife sets....90-104, 106-107
Cutting boards 112-116
Cleavers, mallets.....93, 96, 101, 111
Kitchen scissors.....105
Sharpeners and steels 109-110
UV Knife sterilizers.....109
Butcher's block 116
Magnetic strips 108



SANELLI KNIVES PREMANA PROFESSIONAL LINE

INOX

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



blade shape refined with the utmost care

blade shaft deeply embedded in the handle

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

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

Biomaster ANTIMICROBIAL

stalgast professional catering equipment

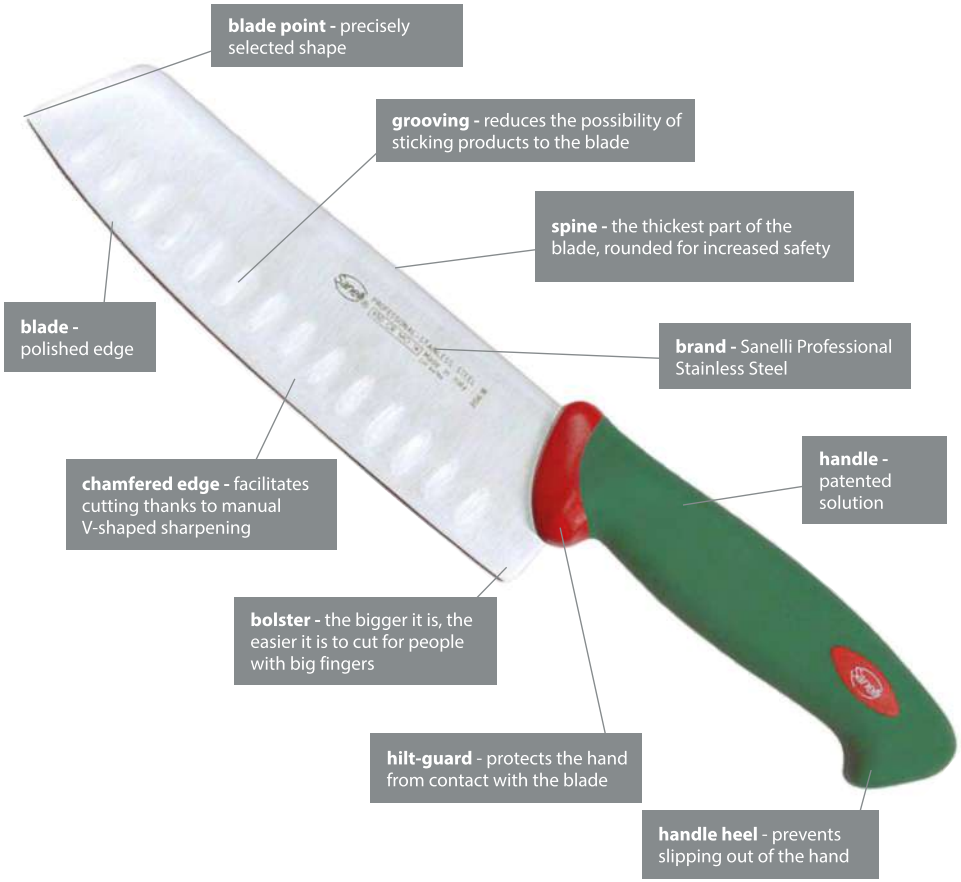
KNIVES AND CUTTING BOARDS

FOR VERSATILE USE IN CATERING AND WIDE APPLICATION IN FOOD INDUSTRIES

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

Biomaster ANTIMICROBIAL

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





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

No.	Code	Produkt	L mm*	Price net (€)
6.	**204220**	Flexible filleting knife	220	**40,10**
7.	**226090**	Oyster knife	90	**34,80**
8.	**201180**	Butcher's knife	180	**52,60**
	201220	Butcher's knife	230	**53,00**
9.	**207160**	Straight boning knife	155	**38,80**
10.	**203180**	Notching knife	180	**42,30**
11.	**208160**	Curved boning knife	160	**38,40**
12.	**209160**	Narrow boning knife	160	**37,90**
13.	**205280**	Salmon knife	275	**41,90**
14.	**225330**	Fish knife	330	**74,40**

*blade length shown in the table

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

KNIVES AND CUTTING BOARDS



13 - The set includes the following knives: 201220, 204220, 209160, 214100, 218200, 264170 spatula and 249558 board
- The full range of knife kits on p. 106-107





No.	Code	Product	L mm*	Price net (€)
1.	**215120**	Tomato knife	115	**19,60**
2.	**214100**	Peeling knife	100	**17,20**
3.	**216060**	Vegetable knife	60	**16,60**
4.	**226180**	Japanese knife	180	**54,80**
5.	**226161**	Japanese santoku knife	160	**38,00**
6.	**229180**	Hard cheese knife	180	**36,30**
7.	**270260**	Spatula	260	**74,40**

No.	Code	Product	L mm*	Price net (€)
8.	**270150**	Spatula	150	**59,10**
9.	**264170**	Perforated spatula	170	**50,00**
10.	**213160**	Cleaver	160	**88,10**
11.	**212220**	Steel	220	**56,80**
	212300	Steel	300	**75,60**
12.	**231360**	Cheese knife with two handles	360	**144,00**
13.	**200008**	Sanelli knives set with a strip	-	**243,00**

SANELLI KNIVES

INOX

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



No.	Code	Product	L mm*	Price net (€)
1.	**286212**	Kitchen knife	210	**38,80**
	286252	Kitchen knife	255	**45,30**
2.	**286182**	Utility knife	180	**30,40**
	286222	Utility knife	230	**36,80**
3.	**286243**	Roasting knife	230	**26,80**
4.	**286242**	Bread knife	235	**26,40**

No.	Code	Product	L mm*	Price net (€)	
5.	**286102**	Peeling knife	95	**11,40**	
	287110	Peeling knife	110	**7,55**	NEW
6.	**287111**	Peeling knife	110	**7,55**	NEW
7.	**287112**	Tomato knife	120	**9,00**	NEW
8.	**287120**	Universal knife	120	**8,33**	NEW
9.	**286062**	Vegetable knife	60	**10,80**	
	287070	Vegetable knife	70	**7,43**	NEW

STEAK/TOMATO KNIFE



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

FORK



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

NEW



STALGAST ELITE FORGED KNIVES

stalgast

INOX

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



stalgast





- The set includes forged knives: 292150,293065, 293090, 291150,295180,290200, 294230, 293115,291230, 212257 steel and 201000 cover
- The full range of knife kits on p. 106-107

13



No.	Code	Product	L mm*	Price net (€)
1.	**290200**	Kitchen knife	200	**49,10**
	290250	Kitchen knife	250	**50,70**
2.	**290201**	Corrugated kitchen knife	200	**47,80**
3.	**291230**	Kitchen knife	230	**40,60**
4.	**291150**	Boning knife	150	**34,60**
5.	**293115**	Boning knife	115	**25,70**
6.	**293090**	Peeling knife	90	**22,70**

No.	Code	Product	L mm*	Price net (€)
7.	**293065**	Vegetable knife	65	**21,20**
8.	**294230**	Bread knife	210	**41,60**
9.	**296180**	Cleaver	180	**57,70**
10.	**295180**	Santoku knife	180	**50,70**
11.	**292150**	Straight fork	150	**32,80**
12.	**212257**	Diamond steel	255	**17,00**
13.	**200006**	Elite forged knives set in cover	-	**331,00**

*blade length shown in the table

KNIVES AND CUTTING BOARDS
stalgast

STALGAST KNIFE MADE OF FORGED STEEL

INOX

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

blade hardness 52-54 HRC

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

decorative rivets fix the handle to the stem



blade edge - easy and quick sharpening

blade edge - easy and quick sharpening





10 - The set includes forged knives: 218209, 219209, 209159, 203209 212259 steel, 211189 forged fork and Velcro-fastened cover
- The full range of knife kits on p. 106-107



No.	Code	Product	L mm*	Price net (€)
1.	**218209**	Kitchen knife	200	**12,70**
	218259	Kitchen knife	255	**13,80**
	218309	Kitchen knife	300	**15,00**
2.	**219209**	Bread knife	200	**10,50**
3.	**203139**	Meat knife	130	**7,85**
	203209	Meat knife	200	**10,10**
4.	**209159**	Filleting knife	155	**7,87**
	204189	Filleting knife	180	**8,29**

No.	Code	Product	L mm*	Price net (€)
5.	**217139**	Steak/tomato knife	115	**6,82**
6.	**214109**	Peeling knife	100	**5,92**
7.	**216089**	Vegetable knife	80	**6,28**
8.	**211189**	Fork	180	**11,20**
9.	**212259**	Steel	250	**6,33**
10.	**200009**	Forged knives set	-	**76,90**

STALGAST KNIVES OF ROLLED STEEL

INOX

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

Blade hardened by rolling



Safe profiled handle





10 - The set includes the following knives: 218208, 210208, 214108, 212309 steel, 211158 fork and 249338 magnetic strip
- The full range of knife kits on p. 106-107

No.	Code	Product	L mm*	Price net (€)
1.	**218208**	Kitchen knife	210	**6,63**
	218258	Kitchen knife	240	**8,48**
2.	**210208**	Roasting knife	200	**4,94**
3.	**219208**	Bread knife	195	**5,16**
4.	**209148**	Boning knife	150	**4,92**
5.	**214108**	Peeling knife	100	**3,52**
	214138	Peeling knife	115	**3,94**

No.	Code	Product	L mm*	Price net (€)
6.	**216088**	Vegetable knife	75	**3,74**
7.	**211158**	Fork	150	**3,39**
8.	**227259**	Poultry shears	250	**10,20**
9.	**212259**	Steel	250	**6,33**
	212309	Steel	300	**8,35**
10.	**200007**	Rolled knives set with a strip	-	**36,10**

KNIVES AND CUTTING BOARDS

JAPANESE KNIVE SASHIMI

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

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



PREMIUM HACCP STAINLESS STEEL KNIVES

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

1 KITCHEN KNIFE

Code	Color	L mm*	Price net (€)
283261		260	**23,30**
283262		260	**23,30**
283263		260	**23,30**
283264		260	**23,30**
283265		260	**23,30**
283266		260	**23,30**



2 KITCHEN KNIFE

Code	Color	L mm*	Price net (€)
283251		250	**17,70**
283252		250	**17,00**



3 KITCHEN KNIFE

Code	Color	L mm*	Price net (€)
283201		200	**16,20**
283202		200	**16,20**
283203		200	**16,20**



4 STEEL

Code	Color	L mm*	Price net (€)
283231		230	**14,20**



5 CUTTING KNIFE

Code	Color	L mm*	Price net (€)
283181		180	**15,30**
283182		180	**14,60**
283183		180	**14,60**
283184		180	**15,30**
283185		180	**14,60**
283186		180	**14,60**

6 UTILITY KNIFE

Code	Color	L mm*	Price net (€)
284181		180	**16,20**
284182		180	**15,60**
284183		180	**16,20**
284184		180	**16,20**
284185		180	**16,20**
284186		180	**15,60**

7 UTILITY KNIFE

Code	Color	L mm*	Price net (€)
284151		150	**14,20**

8 PEELING KNIFE

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

9 VEGETABLE KNIFE

- serrated blade

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

10 VEGETABLE KNIFE

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

11 HERB SCISSORS

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

HACCP



KNIVES AND CUTTING BOARDS

HACCP

1 MEAT KNIFE

Code	Color	L mm*	Price net (€)
283101		200	**16,80**



2 BONING KNIFE

- narrow

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



3 BONING KNIFE

- curved

Code	Color	L mm*	Price net (€)
283121		150	**11,70**



4 CLEAVER

Code	Color	L mm*	Price net (€)
283191		180	**29,90**





5 BONING KNIFE

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



6 KITCHEN KNIFE

- serrated

Code	Color	L mm*	Price net (€)
225314		310	**27,60**

HACCP



1 BUTCHER'S KNIFE

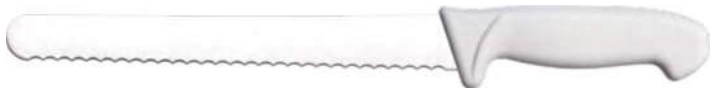
Code	Color	L mm*	Price net (€)
284251		250	**17,70**



2 BUTCHER'S KNIFE

- curved

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



3 BREAD KNIFE

Code	Color	L mm*	Price net (€)
283256		250	**12,70**
283306		300	**14,20**



4 CHEESE KNIFE WITH TWO HANDLES

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



5 SOFT CHEESE KNIFE

Code	Color	L mm*	Price net (€)
283156		150	**8,45**

KNIVES AND CUTTING BOARDS

STALGAST HACCP KNIVES OF ROLLED STEEL

HACCP INOX

- STALGAST HACCP KNIVES OF ROLLED STEEL

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

1 UTILITY KNIFE

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



2 KITCHEN KNIFE

Code	Color	L mm*	Price net (€)
281211		220	**4,77**
281212		220	**4,77**
281213		220	**4,77**
281214		220	**4,77**
281215		220	**4,77**
281216		220	**4,77**



3 KITCHEN KNIFE

Code	Color	L mm*	Price net (€)
281251		250	**5,68**
281252		250	**5,68**
281253		250	**5,68**
281254		250	**5,68**
281255		250	**5,68**
281256		250	**5,68**



HACCP

4 UTILITY KNIFE

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



5 CUTTING KNIFE

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



6 PEELING KNIFE

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



7 PEELING KNIFE

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



8 VEGETABLE KNIFE

Code	Color	L mm*	Price net (€)
285102		105	**1,93**



9 BREAD ROLL KNIFE

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



KNIVES AND CUTTING BOARDS

SCISSORS

INOX







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

PEELERS

INOX





No.	Code	Product	Blade lenght mm	L mm	Price net (€)
1.	**334118**	Peeler smooth blade	55	125	**7,05**
	334119	Peeler corrugated blade	55	125	**5,85**
	334120	Julienne decorative knife	55	125	**5,85**
2.	**334006**	Peeler	35	155	**5,81**
3.	**334110**	Peeler	33	185	**6,30**

Blade model 334120



KNIVES KIT

SANNELII SET WITH STRIP

- the set includes rlled knives: 201220, 204220, 209160, 214100, 218200, 264170 spatula and 249558 board
- non-slip handle made of durable Santoprene and polypropylene with added Biomaster antibacterial agent
- chrome-molybdenum steel blade
- blade hardness 54-56 HRC

Code	Price net (€)
200008	**243,00**



MAGNET STRIP



KITCHEN KNIFE
TURNER
FLEXIBLE FILLETING KNIFE
BUTCHER'S KNIFE
BONING KNIFE
PEELING KNIFE

SET OF FORGED KNIVES WITH A COVER

- 10 knife compartments
- the set includes forged knives: 292150, 293065, 293090, 291150, 295180, 290200, 294230, 293115, 291230 212257 steel and 201000 cover
- ergonomic handle made in a way that eliminates accumulating leftovers at the joints
- blade made from a forged rod of X50CrMoV15 grade steel



COVER

Code	Price net (€)
200006	**331,00**



DIAMOND STEEL
FORK
SANTOKU KNIFE
KITCHEN KNIFE
BREAD KNIFE
KITCHEN KNIFE
BONING KNIFE
STEAK/TOMATO KNIFE
PEELING KNIFE
VEGETABLE KNIFE

ROLLED KNIVES SET WITH A STRIP

- the set includes rolled knives 218208, 210208, 214108, 212309 steel, 211158 fork and 249338 magnetic strip
- handle adjusted in a way that prevents the accumulation of leftovers at the joints
- blade made of stainless steel hardened by rolling
- blade hardness 52-54 HRC



MAGNET STRIP



Code	Price net (€)
200007	**36,10**

SET OF FORGED KNIVES WITH A COVER

- the set includes forged knives: 218209, 219209, 209159, 203209, 212259 steel, 211189 forged fork
- handle adjusted in a way that prevents the accumulation of leftovers at the joints
- made of forged steel
- blade hardness 52-54HRC





COVER

Code	Price net (€)
200009	**76,90**



CHEF'S COVER FOR KNIVES

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



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

LISTWA MAGNETYCZNA Z HACZYKAMI

PP



No.	Code	Number of hooks	L mm	Price net (€)
1.	**248308**	2	330	**10,70**
2.	**248458**	5	450	**12,40**
3.	**248608**	6	625	**14,90**

MAGNET STRIP

INOX

- modern design
- recommended for „open" kitchens

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

MAGNET STRIP



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

KNIVES AND CUTTING BOARDS

UV KNIFE STERILIZER

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

8 W



On/off Indicator light, time setting knob



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
200001	450	100	645	9	0,01	230	**323,00**

STEELS



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



No.	Code	Color	L mm*	Price net (€)
4.	**283231**		230	**14,20**

KNIFE SHARPENING

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

0,11 kW



Code	W mm	D mm	H mm	N rev/min	P kW	U V	Price net (€)
242500	320	110	130	3000	0,11	230	**287,00**



KNIFE SHARPENING MACHINE

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

0,09 kW

Drawer for filings



Code	W mm	D mm	H mm	N rev/min	P kW	V V	Price net (€)
242001	226	98	100	6600	0,09	230	**228,00**

KNIFE SHARPENER

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



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

KNIFE SHARPENER

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



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

KNIFE SHARPENER

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



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

KNIVES AND CUTTING BOARDS

MEAT TENDERIZER

INOX

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



Code	Color	Blades	W mm	D mm	H mm	Price net (€)
247514		45	145	45	103	**19,50**
247510		45	145	45	103	**19,50**

CHEF'S MALLET

INOX

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



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

STEEL GLOVE

INOX



Code	Color	Size	Price net (€)
240001		M	**183,00**
240004		L	**183,00**

MEAT MALLET

INOX

- plastic handle
- 3 crushing surfaces



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

MEAT MALLET

AI

- 2 crushing surfaces



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

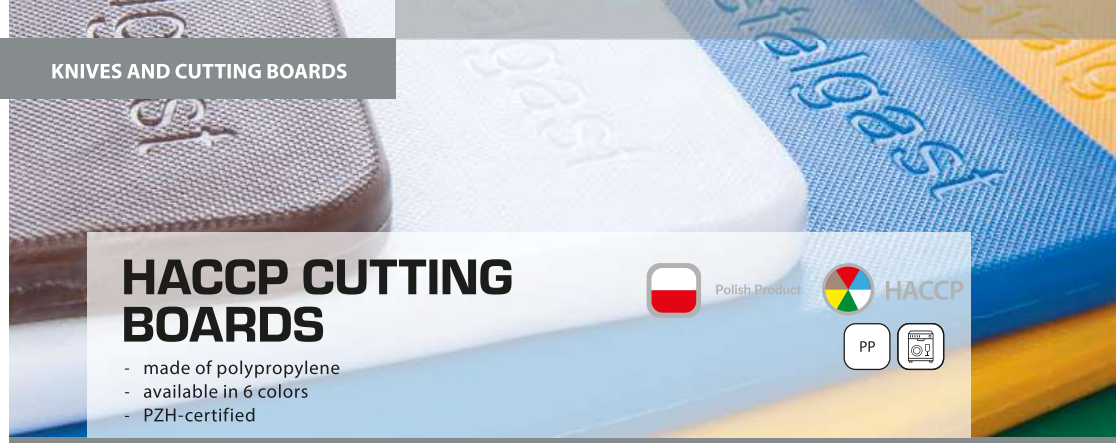
MEAT MALLET

AI

- non-slip handle made of polypropylene



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



HACCP CUTTING BOARDS

- made of polypropylene
- available in 6 colors
- PZH-certified

Polish Product

HACCP

PP

HACCP marking system:

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



HACCP BOARD SET

- set of boards made of polypropylene in 6 colors



Code	Description	Price net (€)
341450	450x300 smooth	**57,20**
341320	GN1/2 with cut out	**53,50**
341530	GN1/1 with cut out	**102,00**

HACCP 450X300 CUTTING BOARD

- smooth two-sided

Code	Color	W mm	D mm	H mm	Price net (€)
341451		450	300	13	**12,80**
341452		450	300	13	**12,80**
341453		450	300	13	**12,80**
341454		450	300	13	**12,80**
341455		450	300	13	**12,80**
341456		450	300	13	**12,80**

BOARD STAND

INOX

- rack for 6 boards



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



Boards with cut-out

HACCP CUTTING BOARD GN 1/2

- smooth two-sided with cut-out

Code	Color	W mm	D mm	H mm	Price net (€)
341321		325	265	12	**12,00**
341322		325	265	12	**12,00**
341323		325	265	12	**12,00**
341324		325	265	12	**12,00**
341325		325	265	12	**12,00**
341326		325	265	12	**12,00**



HACCP CUTTING BOARD GN 1/1

- smooth two-sided with cut-out

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



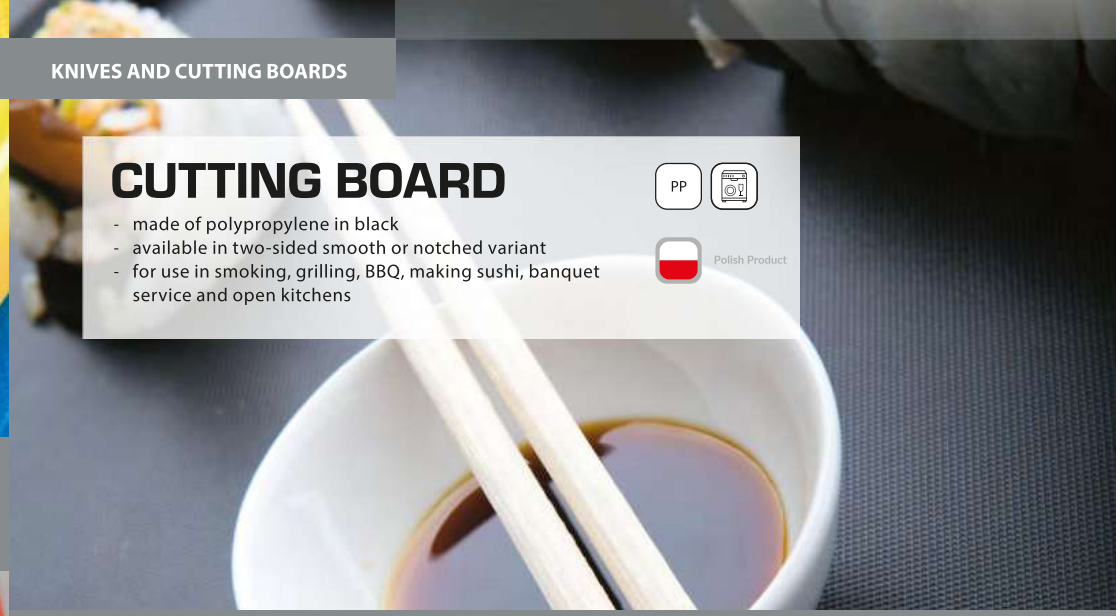
HACCP600X400 CUTTING BOARD

- smooth two-sided with cut-out

Code	Color	W mm	D mm	H mm	Price net (€)
341631		600	400	18	**27,00**
341632		600	400	18	**27,00**
341633		600	400	18	**27,00**
341634		600	400	18	**27,00**
341635		600	400	18	**27,00**
341636		600	400	18	**27,00**







CUTTING BOARD

PP

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

Polish Product

No.	Code	Description	W mm	D mm	H mm	Price net (€)
1.	**341457**	Smooth board	450	300	13	**12,80**
2.	**341327**	Board with a cut-out GN 1/2	325	265	12	**12,00**
	341537	Board with a cut-out GN 1/1	530	325	15	**23,30**
	341637	Board with a cut-out	600	400	18	**27,00**

1



2



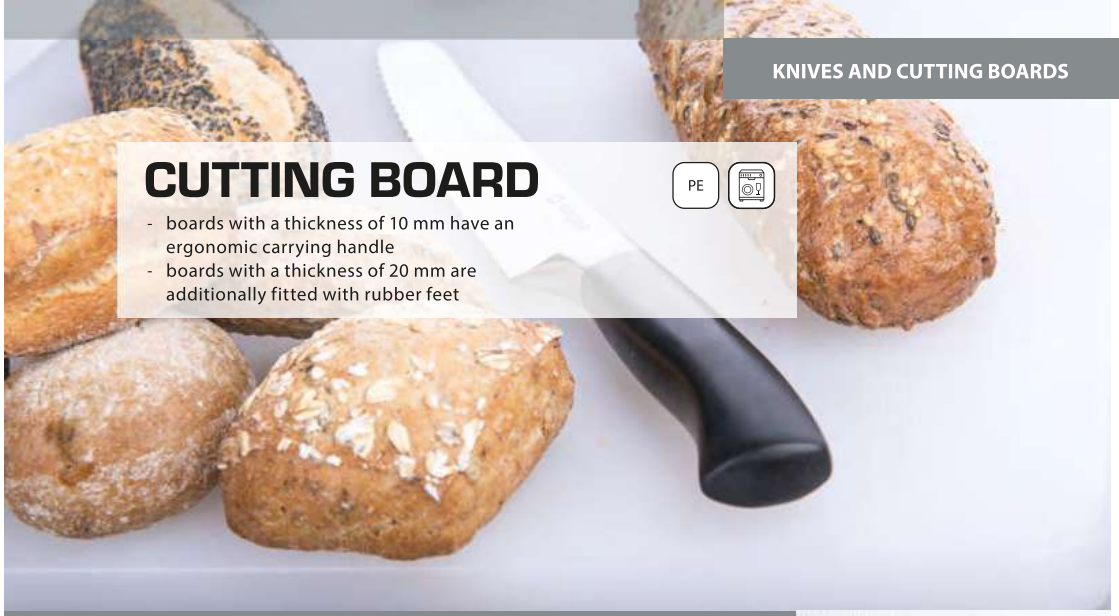
Board with a cut-out



Two-sided smooth board



KNIVES AND CUTTING BOARDS



CUTTING BOARD

PE

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

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

Non-slip feet





CUTTING BOARD

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

PP



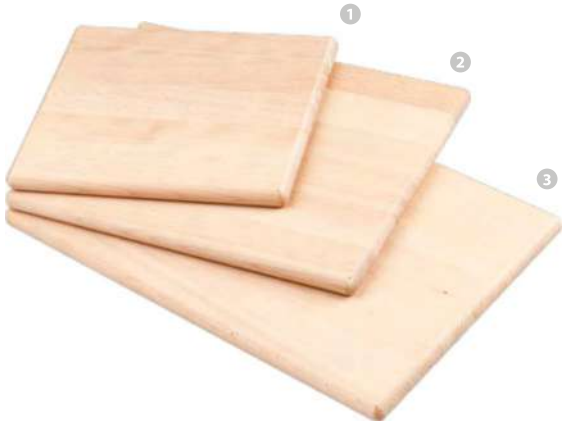
Non-slip coating on the board edges



Code	W mm	D mm	H mm	Price net (€)
340270	270	190	9	**6,60**
340351	350	250	10	**13,40**

CUTTING BOARD

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







No.	Code	W mm	D mm	H mm	Price net (€)
1.	**342250**	300	250	20	**14,30**
2.	**342400**	400	300	20	**17,10**
3.	**342500**	500	300	20	**21,00**
4.	**344400**	400	300	40	**42,30**
	344500	500	350	40	**59,60**
	344600	600	350	40	**71,70**

GROOVED BREAD CUTTING BOARD

- made of beech wood with a thickness of 30 mm

Code	W mm	D mm	H mm	Price net (€)
343400	400	250	30	**30,70**

BUTCHER'S BLOCK

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





No.	Code	W mm	D mm	H mm	Price net (€)
1.	**684516**	400	500	850	**419,00**
	684416	400	400	850	**382,00**
	684511	400	500	800	**394,00**
	684411	400	400	800	**362,00**
2.	**684515**	400	500	150	**274,00**
	684415	400	400	150	**220,00**
	684510	400	500	100	**228,00**
	684410	400	400	100	**179,00**

BUTCHER'S BLOCK

PE

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



Code	W mm	D mm	H mm	Price net (€)
680541	500	400	860	**328,00**



ACCESSORIES AND TABLEWARE

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

Cutlery 118-134
Glass 184-208
Porcelain and Opal glass tableware 135-179
Steak and pizza cutlery 133
Mortar with pestle 211
Spice grinders 210-211
Spice kits 206-208
Sauceboats, napkin holders 208
Menu holder, table bin 211
Bread baskets 212-213
Stew kettles 214

CATERING CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**354160**	Table spoon	178	12	**0,34**
2.	**354150**	Table fork	197	12	**0,36**
3.	**354180**	Table knife	208	12	**0,56**
4.	**354110**	Tea spoon	138	12	**0,17**



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

stalgast professional catering equipment

ACCESSORIES AND TABLEWARE

BAR CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**354060**	Table spoon	175	12	**0,43**
2.	**354050**	Table fork	180	12	**0,43**
3.	**354080**	Table knife	210	12	**0,80**
4.	**354010**	Tea spoon	135	12	**0,37**

BISTRO CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355061**	Table spoon	176	12	**0,36**
2.	**355051**	Table fork	176	12	**0,36**
3.	**355081**	Table knife	205	12	**0,89**
4.	**355011**	Tea spoon	132	12	**0,30**



KONESER CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355160**	Table spoon	188	12	**0,85**
2.	**355150**	Table fork	188	12	**0,85**
3.	**355180**	Table knife	205	12	**0,94**
4.	**355110**	Tea spoon	135	12	**0,61**



ACCESSORIES AND TABLEWARE

CANTEEN CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**353060**	Table spoon	195	12	**0,39**
2.	**353051**	Table fork	190	12	**0,40**
3.	**353081**	Table knife	210	12	**0,80**
4.	**353010**	Tea spoon	135	12	**0,30**

ECO RESTAURANT CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**351061**	Table spoon	187	12	**0,70**
2.	**351051**	Table fork	190	12	**0,70**
3.	**351081**	Table knife	205	12	**0,74**
4.	**351011**	Tea spoon	135	12	**0,48**



ACCESSORIES AND TABLEWARE

CLASSIC CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**357060**	Table spoon	190	12	**0,84**
2.	**357050**	Table fork	195	12	**0,84**
3.	**357080**	Table knife	230	12	**1,04**
4.	**357010**	Tea spoon	140	12	**0,64**
5.	**357120**	Cake fork	140	12	**0,64**
6.	**357140**	Coffee spoon	100	12	**0,64**



ARDILA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**357460**	Table spoon	197	12	**0,88**
2.	**357450**	Table fork	201	12	**0,88**
3.	**357480**	Table knife	225	12	**1,49**
4.	**357410**	Tea spoon	133	12	**0,68**



ACCESSORIES AND TABLEWARE

NAVIA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**350260**	Table spoon	189	12	**0,75**
2.	**350250**	Table fork	201	12	**0,75**
3.	**350280**	Table knife	240	12	**1,50**
4.	**350210**	Tea spoon	139	12	**0,50**
5.	**350240**	Cake spatula	220	1	**0,91**
6.	**350270**	Soup ladle	305	1	**2,86**



ACCESSORIES AND TABLEWARE

SEGURA CUTLERY

INOX 18/0

- price per item



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



DUERO CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**356660**	Table spoon	206	12	**1,15**
2.	**356650**	Table fork	206	12	**1,15**
3.	**356680**	Table knife	225	12	**1,80**
4.	**356610**	Tea spoon	143	12	**0,79**
5.	**356620**	Desert fork	185	12	**1,11**
6.	**356640**	Coffee spoon	116	12	**0,74**



EBRO CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**350660**	Table spoon	206	12	**1,06**
2.	**350650**	Table fork	206	12	**1,06**
3.	**350680**	Table knife	240	12	**1,83**
4.	**350610**	Tea spoon	140	12	**0,79**



ACCESSORIES AND TABLEWARE

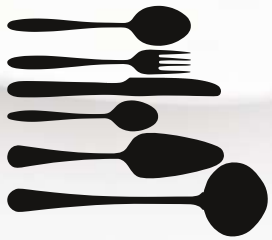
TAMBRE CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**355660**	Table spoon	200	12	**1,48**
2.	**355650**	Table fork	200	12	**1,36**
3.	**355680**	Table knife	218	12	**1,98**
4.	**355610**	Tea spoon	147	12	**1,02**
5.	**355640**	Cake spatula	220	1	**1,48**
6.	**355670**	Soup ladle	305	1	**4,62**



ACCESSORIES AND TABLEWARE

RESTAURANT CUTLERY

INOX 18/10

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



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**351060**	Table spoon	195	12	**2,21**
2.	**351050**	Table fork	192	12	**2,21**
3.	**351080**	Table knife	210	12	**2,98**
4.	**351010**	Tea spoon	137	12	**1,27**
5.	**351140**	Coffee spoon	114	12	**1,27**
6.	**351120**	Cake fork	145	12	**1,27**



TURIA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**350560**	Table spoon	198	12	**2,14**
2.	**350550**	Table fork	218	12	**2,14**
3.	**350580**	Table knife	229	12	**2,00**
4.	**350510**	Tea spoon	140	12	**1,26**





STEAK AND PIZZA CUTLERY

STEAK AND PIZZA KNIFE

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

No.	Code	Product	Color	L mm	K pcs	Price net (€)
1.	**298110**	Steak and pizza knife		110	1	**5,20**
	298111	Steak and pizza knife		110	1	**6,32**
2.	**298115**	Steak and pizza knife		115	1	**8,81**
	298116	Steak and pizza knife		115	1	**8,33**
3.	**298121**	Steak and pizza Jumbo knife		120	1	**5,36**



STEAK AND PIZZA CUTLERY

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

No.	Code	Product	L mm	K pcs	Price net (€)
1.	**298100**	Knife	100	1	**3,33**
2.	**298101**	Fork	95	1	**3,48**



PIZZA PLATES

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

No.	Code	Product	Ø mm	H mm	K pcs	Price net (€)
1.	**390301**	Tina pizza plate	330	20	6	**10,00**
	390302	Tina pizza plate	350	20	6	**12,10**
2.	**388615**	Pizza plate	330	12	6	**3,12**
3.	**394419**	Apulia pizza plate	315	20	6	**8,99**



ACCESSORIES AND TABLEWARE



CUTLERY AND PORCELAIN FOR CHILDREN

INOX 18/0

CUTLERY FOR CHILDREN

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

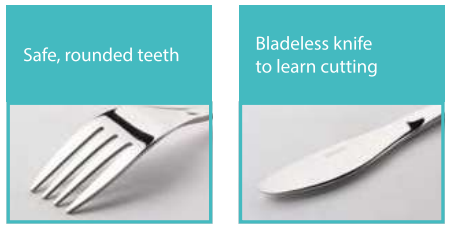
KIDS CUTLERY

- handle pattern that encourages children to use

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

PRE-SCHOOL CUTLERY

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



No.	Code	Product	L mm	K pcs	Price net (€)
1.	**358160**	Table spoon	153	12	**1,01**
2.	**358150**	Table pastry fork	152	12	**0,94**
3.	**358180**	Table knife	171	12	**1,49**
4.	**358110**	Dessert spoon	135	12	**0,87**



ACCESSORIES AND TABLEWARE

PORCELAIN FOR CHILDREN

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



5



1



2



3



4

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

OPAL GLASS TABLEWARE

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



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**388751**	Flat plate	200	18	-	6	**1,51**
2.	**388752**	Flat plate	255	22	-	6	**1,75**
3.	**388753**	Deep plate	235	36	0,6	6	**1,77**



1



2



3

GRANGUSTO

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





FLAT PLATE

No.	Code	W mm	D mm	H mm	K pcs	Price net (€)
1.	**388627**	330	240	25	12	**5,16**
2.	**388628**	217	163	19	12	**2,66**
3.	**388629**	280	210	22	12	**3,42**

SALAD-BOWL

Code	Ø mm	H mm	K pcs	Price net (€)
388626	190	80	12	**3,89**







PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
388630	330	12	12	**4,70**

PASTA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388619	290	12	12	**5,22**

RISOTTO PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388617	270	53	12	**3,80**







PIZZA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388616	335	18	12	**5,57**

FISH PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
388620	350	267	27	12	**5,19**

STEAK PLATE

Code.	W mm	D mm	H mm	K pcs	Price net (€)
388618	315	260	31	12	**4,70**



AROMATECA

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



CAPUCCINO CUP

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**388791**	Cup	109	74	0,22	12	**2,57**
2.	**388780**	Saucer	145	17	-	6	**2,01**



ESPRESSO CUP

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**388781**	Cup	83	54	0,08	12	**1,93**
2.	**388770**	Saucer	122	15	-	6	**1,83**

TEA CUP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
388771	80	93	0,215	12	**2,45**

ESPRESSO CUP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
388761	62	62	0,095	12	**1,83**

ICE CREAM BOWL

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
388625	87	54	0,18	12	**2,39**

OPAL GLASS TABLEWARE

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

Ebro line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388651	200	18	6	**1,44**
388652	255	22	6	**1,83**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388653	235	36	0,6	6	**1,77**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388654	135	70	0,5	4	**2,47**

4 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388656	125	53	0,35	6	**2,47**

5 PLATTER OVAL

Code	W mm	H mm	K pcs	Price net (€)
388659	355	27	6	**5,45**

6 CUP WITH SAUCER

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

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388655	81	76	0,25	6	**23,10**

Toledo line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388601	200	19	6	**1,46**
388602	250	23	6	**1,75**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388603	240	36	0,6	6	**1,74**

3 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388607	175	45	0,6	6	**2,36**

4 SALAD-BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388604	Salad-bowl	125	80	0,5	4	**2,54**
388605	Saucer	145	18	-	6	**1,27**

5 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388606	190	80	1,4	6	**3,75**

6 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
388612	220	21	140	6	**2,70**
388613	300	27	220	6	**5,30**

7 MUG

8

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
7.	**388608**	81	107	0,32	6	**2,75**
8.	**388610**	74	90	0,25	24	**2,47**

9 PLATTER

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



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

ACCESSORIES AND TABLEWARE

BLACK AND COLORED PORCELAIN

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

ACCESSORIES AND TABLEWARE

Black porcelain

1 FLAT PLATE
- smooth

Code	Ø mm	H mm	K pcs	Price net (€)
396101	255	25	1	**12,00**
396102	305	35	1	**18,50**

2 DEEP PLATE
- smooth

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

3 FLAT PLATE
- ribbed plate edge

Code	Ø mm	H mm	K pcs	Price net (€)
396111	255	30	1	**16,10**
396112	305	40	1	**25,30**

4 DEEP PLATE
- ribbed plate edge

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

Color porcelain

1 SALAD-BOWL

Code	Ø mm	H mm	V liters*	Price net (€)
396151	135	75	0,6	**2,69**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	Price net (€)
396161	135	75	0,6	**2,69**

3 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396152	200	30	**2,97**

4 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396153	260	35	**5,43**

5 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396162	200	30	**2,97**

6 FLAT PLATE

Code	Ø mm	H mm	Price net (€)
396163	260	35	**5,43**



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

LUBIANA PORCELAIN

Polish Product

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









AFRODYTA

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

ACCESSORIES AND TABLEWARE



Afrodyta

1 SOUP VASE

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

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390010	140	40	0,30	6	**3,00**
390011	185	55	0,70	6	**3,55**
390012	230	65	1,40	6	**9,20**

3 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390017	240	20	6	**5,56**
390018	170	20	6	**3,67**
390019	190	20	6	**3,78**
390020	210	20	6	**3,96**
390021	260	20	6	**7,95**
390022	270	20	6	**7,95**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
390001	Broth bowl	150	55	0,3	6	**4,73**
390014	Saucer	170	-	-	6	**2,34**

5 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390016	225	35	0,5	6	**4,47**

6 SUGAR BOWL

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

7 MUG

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

8 PITCHER

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

9 CUP
10
11

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
9.	**390005**	Cup	60	50	0,10	6	**2,56**
	390013	Saucer	135	-	-	6	**1,97**
10.	**390006**	Cup	85	55	0,19	6	**3,34**
	390015	Saucer	160	-	-	6	**2,04**
11.	**390004**	Cup	90	60	0,25	6	**3,55**
	390015	Saucer	160	-	-	6	**2,04**

12 OVAL PLATTER

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

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



WERSAL

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



Wersal

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390419	160	20	6	**3,27**
390420	170	15	6	**3,36**
390421	190	20	6	**3,59**
390422	210	20	6	**3,75**
390423	240	25	6	**4,32**
390424	265	25	6	**4,98**
390425	270	25	6	**7,28**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390418	225	35	0,5	6	**4,07**

3 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390103	150	60	0,5	6	**3,77**

4 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390426	170	45	0,40	12	**3,11**
390427	185	55	0,60	12	**3,34**

5 BROTH BOWL

6

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**390401**	Broth bowl	125	70	0,30	6	**4,32**
	390417	Saucer	160	-	-	6	**2,07**
7.	**390402**	Broth bowl	155	70	0,32	6	**4,92**
	390417	Saucer	160	-	-	6	**2,07**

7 SAUCEBOAT

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

8 PITCHER

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

9 SUGAR BOWL

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

10 PITCHER

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
390404	165	85	140	0,5	6	**12,00**

11 PITCHER

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

12 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390105	70	50	0,05	12	**2,96**

13 CUP

14

15

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
13.	**390408**	Cup	65	60	0,11	12	**3,06**
	390416	Saucer	120	-	-	12	**1,80**
14.	**390407**	Cup	90	65	0,20	6	**3,41**
	390415	Saucer	145	-	-	6	**1,95**
15.	**390409**	Cup	90	70	0,25	6	**4,28**
	390417	Saucer	160	-	-	6	**2,07**

16 DIP

17

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
16.	**390102**	65	35	0,06	12	**1,60**
17.	**390101**	80	40	0,10	12	**1,83**

18 OVAL PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
390411	280	205	25	6	**10,90**
390412	320	235	30	6	**14,50**

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

ACCESSORIES AND TABLEWARE

KASZUB / HEL

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



Kaszub / Hel

1 SALAD-BOWL

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

2 PASTA PLATE

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

3 PASTA PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390231	270	50	1,0	6	**6,71**
390232	290	50	1,3	6	**8,58**

4 SOUP VASE

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

5 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
390233	160	20	12	**2,18**
390234	170	20	6	**2,18**
390235	190	20	6	**2,66**
390236	210	25	6	**2,93**
390237	245	25	6	**3,50**
390238	265	35	6	**5,48**

6 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390228	230	40	0,6	6	**3,27**
390229	240	40	0,8	6	**3,59**

7 BROTH BOWL

8

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
7.	**390201**	Broth bowl	160	60	0,32	6	**3,68**
	390221	Saucer	160	-	-	6	**1,95**
8.	**390202**	Broth bowl	140	60	0,32	6	**2,93**
	390227	Saucer	160	-	-	6	**1,95**

9 SAUCEBOAT

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

10 OVAL PLATTER

11

No.	Code	W mm	D mm	H mm	K pcs	Price net (€)
10.	**390223**	240	160	30	6	**5,97**
11.	**390224**	280	195	35	6	**8,89**

12 OVAL PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
390225	210	135	30	6	**6,82**
390226	240	140	35	6	**7,28**

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



Kaszub / Hel

1 MILK PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
390204	100	85	0,16	6	**5,92**

2 PIT

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

3 SUGAR BOWL

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

4 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390104	115	50	0,3	12	**2,21**

5 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
390214	140	80	0,6	6	**4,66**

6 MUG
7
8

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**390211**	65	65	0,10	6	**2,18**
7.	**390212**	85	95	0,25	6	**2,91**
8.	**390213**	90	125	0,40	6	**3,78**

9 MUG
10

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

11 CUP
12
13

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
11.	**390206**	Cup	70	45	0,09	12	**2,69**
	390219	Saucer	120	-	-	12	**1,64**
12.	**390205**	Cup	90	60	0,20	6	**2,82**
	390220	Saucer	155	-	-	6	**1,87**
13.	**390207**	Cup	70	80	0,20	6	**2,82**
	390222	Saucer	145	-	-	6	**1,87**

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

160 YEARS OF TRADITION AND EXPERIENCE

STALGAST PORCELAIN

Polish Product

- 4 porcelain lines in two hues of white and ecru and 2 lines in white decorated with blue strip give unlimited possibilities of table arrangement
- meets all quality and technical requirements specified in European standards
- porcelain dishes can be used without restrictions as to the method and time of washing and the cleaning agents used
- all plates are made from organic raw materials by means of isostatic pressing, guaranteeing their excellent stability and resistance
- the possibility to pile up utensils in even, high stacks up to 100 plates translates into substantial space savings
- due to low thermal conductivity, food and drinks cool down at a slower rate
- covered with the toughest glaze, which allows the vessels' surface to remain smooth, shiny and scratch-resistant

APULIA
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PRATO
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TARANTO
p. 164-165



LIGURIA
p. 166-169



BISTRO
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KONESER
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APULIA

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



ACCESSORIES AND TABLEWARE



Apulia A

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395300	160	20	6	**2,25**
395301	190	15	6	**2,31**
395302	210	15	6	**3,07**
395303	270	20	6	**5,32**
395320	320	25	6	**7,76**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395304	225	40	0,5	6	**4,36**

3 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395321	280	150	3,3	1	**27,30**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395353	Broth bowl	100	70	0,315	6	**3,54**
395340	Saucer	160	-	-	6	**1,90**

5 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395309	Broth bowl	111	63	0,38	6	**3,33**
395340	Saucer	160	-	-	6	**1,90**

6 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395317	130	65	0,55	6	**2,34**
395318	160	70	0,90	6	**3,16**
395319	230	83	2,20	6	**8,37**

7 PLATTER

- oval

Code	W mm	D mm	H mm	K pcs	Price net (€)
395312	160	116	15	6	**3,27**
395313	240	174	22	6	**5,20**
395314	310	220	27	6	**8,58**
395315	360	265	34	6	**9,99**

8 PLATTER

- round

Code	Ø mm	H mm	K pcs	Price net (€)
395320	320	25	6	**7,76**

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

ACCESSORIES AND TABLEWARE



Apulia A

1 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395323	160	110	0,45	6	**7,55**

2 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395325	140	135	0,37	6	**6,31**

3 SAUCEBOAT

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395327	200	65	0,4	6	**5,83**

4 VASE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395331	35	145	0,185	6	**4,86**

5 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395336	87	95	0,35	6	**3,24**

6 CUP

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**395350**	Cup	70	45	0,10	6	**1,39**
	395341	Saucer	110	-	-	6	**1,15**
7.	**395351**	Cup	80	60	0,21	6	**2,61**
	395342	Saucer	145	-	-	6	**1,72**
8.	**395352**	Cup	100	60	0,28	6	**2,70**
	395340	Saucer	160	-	-	6	**1,90**

9 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395310	80	100	0,28	6	**5,37**

10 EGG HOLDER

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
395330	47	43	0,043	6	**1,15**

11 MINI PITCHER

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395334	47	45	0,045	6	**1,03**

12 SALT SHAKER / PEPPER SHAKER

13

No.	Code	Product	H mm	K pcs	Price net (€)
12.	**395328**	Salt shaker	60	6	**1,55**
13.	**395329**	Pepper shaker	60	6	**1,53**

14 DIP

15

16

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
14.	**395333**	58	30	0,046	6	**1,12**
15.	**395335**	70	20	0,032	6	**1,01**
16.	**395332**	55	18	0,013	6	**1,08**

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

Apulia B

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
394117	180	180	20	6	**5,84**
394118	210	210	20	6	**6,31**
394119	250	250	25	6	**8,53**
394120	270	270	25	6	**9,72**

2 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394102	210	210	40	0,5	6	**7,43**

3 SALAD-BOWL

Code	W mm	D mm	H mm	K pcs	Price net (€)
394135	180	150	50	6	**7,16**

4 SALAD-BOWL

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394109	110	110	40	0,25	6	**4,60**
394110	130	130	45	0,37	6	**5,11**
394100	170	170	55	0,75	6	**6,61**
394111	230	230	67	1,80	6	**16,30**

5 BROTH BOWL

Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394150	Broth bowl	110	-	-	67	0,38	6	**6,40**
394140	Saucer	-	180	180	-	-	6	**4,26**

6 DIP

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394108	95	95	60	0,28	6	**5,32**

7 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
394133	220	175	20	6	**6,82**
394134	290	230	25	6	**8,78**

8 TRAY

9

No.	Code	W mm	D mm	H mm	K pcs	Price net (€)
8.	**394113**	230	115	10	6	**5,24**
9.	**394114**	250	150	15	6	**5,08**

ACCESSORIES AND TABLEWARE

Apulia B

1 NAPKIN HOLDER

Code	W mm	H mm	K pcs	Price net (€)
395338	110	85	6	**5,32**

2 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394137	90	95	0,35	6	**3,43**

3 CUP

4

5

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
3.	**394153**	Cup	75	-	-	70	0,2	6	**4,90**
	394142	Saucer	-	140	140	-	-	6	**3,81**
4.	**394154**	Cup	83	-	-	75	0,24	6	**4,55**
	394142	Saucer	-	140	140	-	-	6	**3,81**
5.	**394155**	Cup	110	-	-	65	0,36	6	**4,57**
	394140	Saucer	-	180	180	-	-	6	**4,26**



Apulia C

1 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395915	325	200	4,5	1	**44,90**

2 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
395900	220	177	20	6	**5,81**
395901	290	230	30	6	**8,16**

3 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395902	210	50	0,7	6	**6,57**

4 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395913	380	290	30	6	**19,80**



Apulia D

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395200	190	20	6	**2,77**
395201	260	20	6	**5,08**
395211	320	32	6	**6,40**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395202	225	30	0,33	6	**4,20**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395212	130	40	0,25	6	**1,96**
395213	170	50	0,50	6	**3,17**
395214	230	65	1,10	6	**7,04**

4 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395217	300	215	3,4	1	**28,30**

5 PITCHER/SAUCEBOAT

6

No.	Code	Product	W mm	H mm	V liters*	K pcs	Price net (€)
5.	**395216**	Sauceboat	215	80	0,37	6	**6,29**
6.	**395206**	Pitcher	115	90	0,22	6	**4,16**

7 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395205	70	135	0,24	6	**5,24**

8 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395251	Cup	75	70	0,190	6	**2,53**
395241	Saucer	135	-	-	6	**1,43**

9 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395221	75	100	0,28	6	**2,88**

10 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395209	220	155	20	6	**4,08**
395210	330	230	27	6	**8,78**

11 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
395211	320	32	6	**6,40**



Apulia E

1 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394022	350	190	3,5	1	**24,40**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394018	120	60	0,38	6	**2,02**
394019	190	85	1,50	6	**2,97**
394020	210	95	1,80	6	**5,11**

3 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
394000	160	20	6	**2,52**
394001	190	20	6	**2,58**
394002	210	20	6	**3,16**
394024	240	20	6	**4,40**
394003	270	20	6	**5,11**
394017	320	25	6	**7,76**

4 DEEP PLATE

5

- 394006 recommended for pasta

6

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
4.	**394004**	225	35	0,3	6	**4,02**
5.	**394005**	230	40	0,7	6	**4,60**
6.	**394006**	270	55	1,2	6	**9,20**

7 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
394052	Broth bowl	100	60	0,29	6	**2,89**
394040	Saucer	150	-	-	6	**1,80**

8 PLATTER

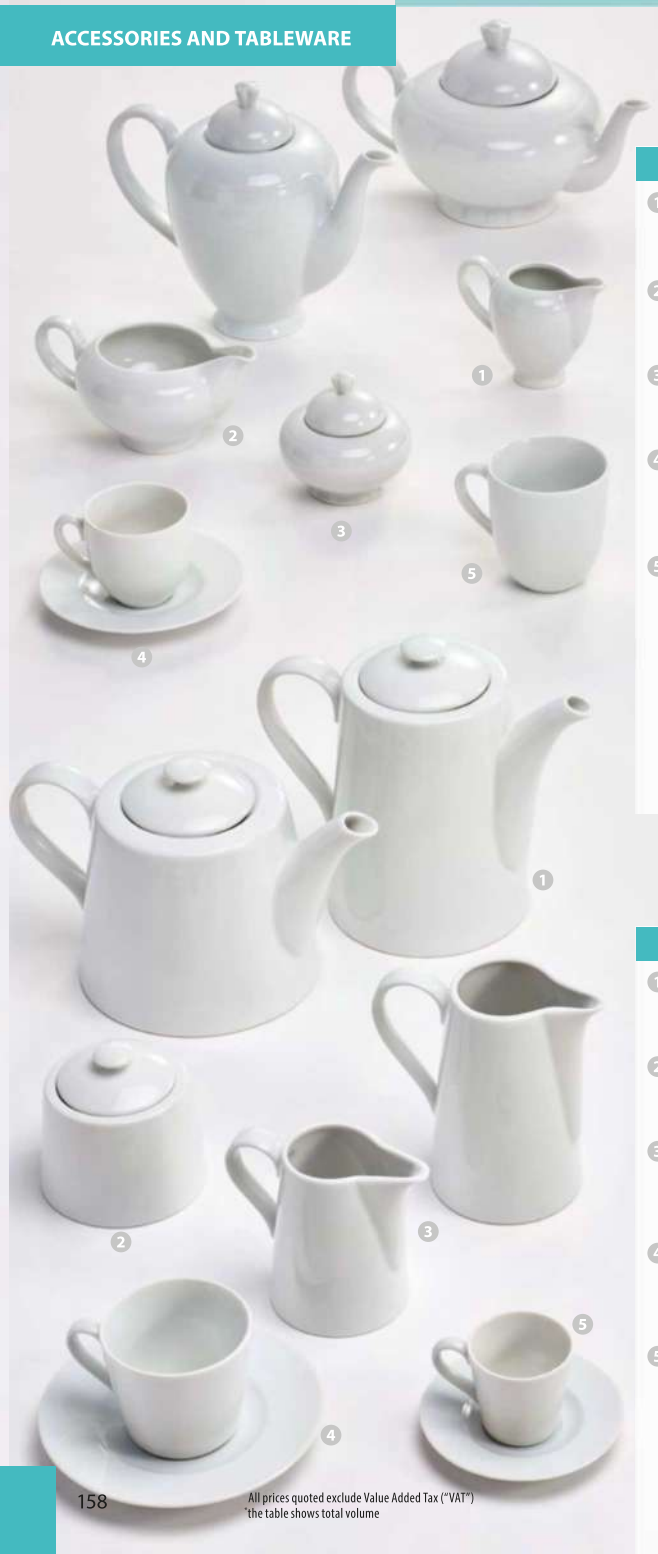
Code	W mm	D mm	H mm	K pcs	Price net (€)
394014	240	175	20	6	**5,84**
394015	310	220	25	6	**9,98**
394016	360	265	30	6	**12,80**

9 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
394017	320	25	6	**7,76**

stalgast
professional catering equipment

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



Apulia E

1 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394011	125	85	0,22	6	**3,89**

2 SAUCEBOAT

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394021	180	77	0,5	6	**6,50**

3 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394010	90	100	0,22	6	**4,74**

4 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
394051	Cup	75	70	0,2	6	**2,60**
394042	Saucer	145	-	-	6	**1,72**

5 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394023	85	100	0,34	6	**3,55**

Apulia F

1 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395607	225	195	1,56	1	**14,60**

2 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395602	85	100	0,33	6	**5,49**

3 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395603	120	105	0,32	6	**4,02**
395604	140	143	0,59	6	**7,76**

4 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395651	Cup	83	70	0,22	6	**2,58**
395641	Saucer	160	-	-	6	**2,60**

5 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395650	Cup	60	55	0,08	6	**1,52**
395640	Saucer	115	-	-	6	**1,32**

stalgast
professional catering equipment

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



Apulia supplementary set

1 CAKE PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
394403	320	85	1	**16,90**

2 CASSEROLE DISH

Code	W mm	D mm	H mm	K pcs	Price net (€)
394405	265	200	45	1	**11,90**
394406	360	250	45	1	**18,70**

3 MINI SALAD-BOWL SET

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394404	330		30	3 x 0,26	1	**29,70**

4 SALAD-BOWL

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394414	165	55	0,3	6	**5,79**

5 PLATTER

6

No.	Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
6.	**394400**	190	100	35	0,32	6	**7,29**
7.	**394401**	210	110	25	0,2	6	**7,04**

7 TRAY

Code	W mm	D mm	H mm	K pcs	Price net (€)
394407	360	250	25	1	**20,00**

8 SPOON HOLDER

Code	W mm	H mm	V liters	K pcs	Price net (€)
394416	190	25	0,095	6	**5,58**

9 SALAD-BOWL

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394412	75	40	0,09	6	**3,75**

10 NAPKIN RING

Code	Ø mm	H mm	K pcs	Price net (€)
394411	55	60	6	**2,47**

11 DIP

12

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
12.	**394409**	80	40	0,14	6	**2,27**
13.	**394408**	60	45	0,14	6	**2,47**

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

ACCESSORIES AND TABLEWARE

PRATO

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



Prato A

1 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395012	330	200	4	1	**28,30**

2 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395000	190	20	6	**2,58**
395001	210	27	6	**3,22**
395002	265	25	6	**5,07**
395023	320	30	6	**6,91**

3 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395003	235	40	0,7	6	**4,60**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395053	Broth bowl	82	75	0,35	6	**3,65**
395040	Saucer	160	-	-	6	**2,34**

5 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395014	135	65	0,426	6	**2,89**

6 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395015	170	50	0,48	6	**3,16**
395016	230	65	1,20	6	**6,70**

7 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395018	150	92	30	6	**3,84**

8 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395019	230	157	30	6	**5,71**
395020	280	205	30	6	**7,21**
395021	320	230	30	6	**8,96**
395022	355	273	30	6	**11,40**

9 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
395023	320	30	6	**6,91**

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

ACCESSORIES AND TABLEWARE



Prato A

1 PITCHER

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**395010**	230	225	1,37	1	**14,60**

2 VASE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395025	40	140	0,23	6	**5,84**

3 SAUCEBOAT

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395024	225	70	0,38	6	**6,00**

4 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395008	105	100	0,26	6	**3,75**

5 SUGAR BOWL

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395009	140	95	0,27	6	**5,49**

6 CUP

7

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**395052**	Cup	75	82	0,21	6	**2,70**
	395042	Saucer	150	-	-	6	**1,97**
7.	**395051**	Cup	93	56	0,22	6	**2,56**
	395042	Saucer	150	-	-	6	**1,97**

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

ACCESSORIES AND TABLEWARE



TARANTO

- decorated porcelain in warm ecru color
- durable enamel coating
- has reinforced edges
- dimensions and total capacities are approximate
- sold in case batches (K)

Prato B

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395700	190	20	6	**2,64**
395701	250	25	6	**5,07**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395702	225	35	0,5	6	**4,19**

3 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395721	310	220	3,5	1	**24,40**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395753	Broth bowl	105	60	0,25	6	**2,94**
395740	Saucer	150	-	-	6	**1,65**

5 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395717	170	60	0,5	6	**3,07**

6 CUP

7

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**395752**	Cup	80	73	0,20	6	**2,43**
7.	**395751**	Cup	100	55	0,25	6	**2,61**
	395740	Saucer 39575, 395752	150	-	-	6	**1,65**

8 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395713	220	135	25	6	**4,45**

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



Taranto

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395400	170	22	6	**3,79**
395401	190	22	6	**4,60**
395402	210	25	6	**4,77**
395403	265	25	6	**7,00**
395428	320	35	6	**12,60**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395404	235	42	0,7	6	**7,00**

3 BROTH BOWL

4 - sold without a saucer

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
3.	**395458**	110	60	0,36	6	**6,82**
4.	**395457**	97	58	0,27	6	**6,82**

5 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395456	Cup	75	82	0,21	6	**4,20**
395444	Saucer	150	-	-	6	**3,38**

6 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395453	Cup	110	60	0,35	6	**5,58**

7 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395430	170	50	0,50	6	**5,03**

8 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
395428	320	35	6	**12,60**



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*the table shows total volume

ACCESSORIES AND TABLEWARE

LIGURIA

- smooth porcelain in warm ecru color
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- available in six lines

ACCESSORIES AND TABLEWARE



Liguria A

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
395801	210	210	20	6	**7,64**
395802	250	250	25	6	**10,70**
395803	270	270	25	6	**7,61**

2 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395806	210	210	40	0,5	6	**6,97**

3 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395804	170	170	55	0,7	6	**7,51**

4 DEEP PLATE

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395805	205	205	45	0,7	6	**4,84**

5 NAPKIN HOLDER

Code	W mm	H mm	K pcs	Price net (€)
395828	105	80	6	**7,21**

6 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395827	85	95	0,32	6	**5,71**

7 BROTH BOWL

Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
395833	Broth bowl	110	65	65	65	0,37	6	**7,47**
395840	Saucer	-	180	180	-	-	6	**4,77**

8 CUP

9

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
8.	**395830**	Cup	60	-	-	52	0,10	6	**2,45**
9.	**395832**	Cup	80	-	-	75	0,23	6	**4,22**
	395842	Saucer	-	140	140	-	-	6	**4,42**

10 DIP

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395526	55	30	0,05	6	**1,17**

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*the table shows total volume

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

Liguria C

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
394200	160	20	6	**3,41**
394201	210	15	6	**5,84**
394202	270	20	6	**8,49**
394205	320	23	6	**13,00**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394203	230	40	0,6	6	**7,05**

3 DEEP PLATE FOR PASTA

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
394204	270	53	1	6	**10,90**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
394254	Broth bowl	110	60	0,36	6	**6,57**
394240	Saucer	180	-	-	6	**4,19**

5 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
394252	Cup	75	70	0,200	6	**3,91**
394242	Saucer	145	-	-	6	**2,95**

6 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
394205	320	23	6	**13,00**



Liguria D

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395100	230	20	6	**5,71**
395101	290	20	6	**8,53**
395113	320	30	6	**11,30**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395102	240	40	0,4	6	**8,10**

3 SOUP VASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395119	310	190	3	1	**36,80**

4 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395115	160	55	0,46	6	**4,77**
395116	230	70	1,40	6	**11,40**
395117	250	95	2,60	6	**11,20**

5 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395151	Cup	100	60	0,26	6	**5,89**
395141	Saucer	160	-	-	6	**4,65**

6 PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395111	310	217	25	6	**10,80**

7 PLATTER

Code	Ø mm	H mm	K pcs	Price net (€)
395113	320	30	6	**11,30**

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

ACCESSORIES AND TABLEWARE



WHITE color porcelain dishes

1 MINI SALAD-BOWL SET

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394404	330	30	3 x 0,26	1	**29,70**

2 PLATTER
3

No.	Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
2.	394401	210	110	25	0,2	6	**7,04**
3.	394400	190	100	35	0,32	6	**7,29**

4 TRAY

Code	W mm	D mm	H mm	K pcs	Price net (€)
394113	230	115	10	6	**5,24**

5 DIP

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394108	95	95	60	0,28	6	**5,32**

6 WAVE-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394414	165	55	0,3	6	**5,79**

7 SALAD-BOWL

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
394109	110	110	40	0,25	6	**4,60**
394110	130	130	45	0,37	6	**5,11**

8 TEAR-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394412	75	40	0,09	6	**3,75**

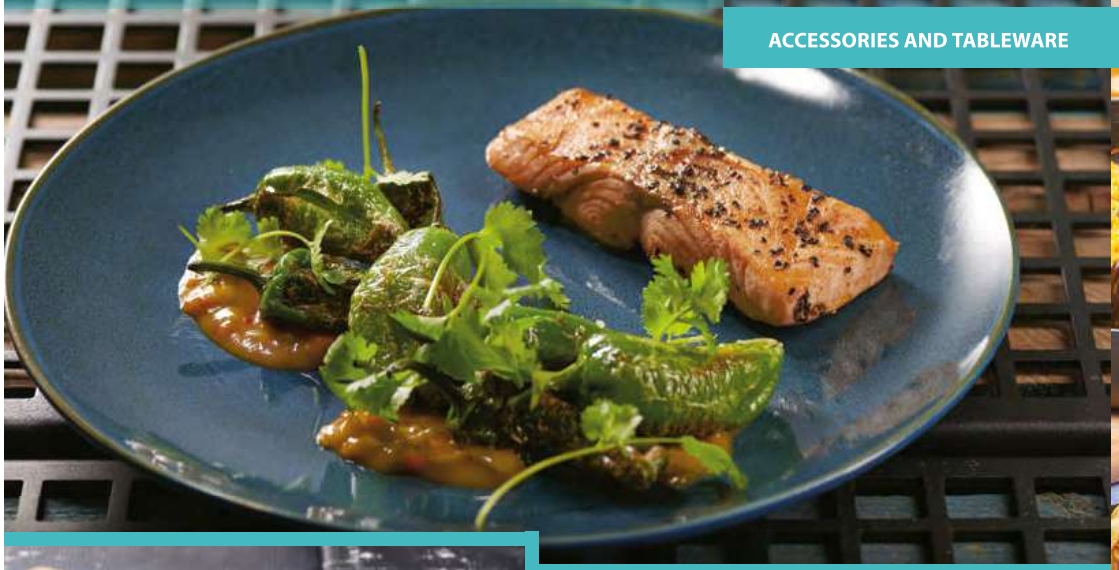
9 SPOON HOLDER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
394416	190	25	0,095	6	**5,58**

10 DIP
11
12
13
14

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
10.	395332	55	18	0,013	6	**1,08**
11.	395333	58	30	0,046	6	**1,12**
12.	394408	60	45	0,140	6	**2,47**
13.	395335	70	20	0,032	6	**1,01**
14.	394409	80	40	0,140	6	**2,27**

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









ACCESSORIES AND TABLEWARE

BISTRO PORCELAIN

- smooth pure white porcelain, decorated with a thin blue strip
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges



Bistro

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395980	215	27	6	**4,35**
395981	260	27	6	**6,44**

2 DEEP PLATE

Code	Ø mm	K pcs	Price net (€)
395982	190	6	**5,16**

3 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395989	140	70	0,54	6	**2,67**
395990	160	70	0,75	6	**4,05**

4 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395987	92	100	0,35	6	**3,50**

5 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395983	90	100	0,2	6	**6,53**

6 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
395984	125	95	0,2	6	**5,24**

7 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395985	Cup	84	73	0,2	6	**3,60**
395988	Saucer	150	-	-	6	**2,40**

8 SALT SHAKER / PEPPER SHAKER

9

No.	Code	Product	H mm	K pcs	Price net (€)
9.	**395992**	Salt shaker	80	6	**3,03**
10.	**395993**	Pepper shaker	80	6	**3,03**

10 RECTANGULAR PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
395991	335	200	30	6	**17,60**

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

ACCESSORIES AND TABLEWARE

KONESER PORCELAIN

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

Koneser

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
395960	190	15	6	**3,22**
395961	210	15	6	**4,27**
395962	270	20	6	**6,87**
395979	240	20	6	**5,71**

2 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395963	225	40	0,5	6	**5,75**

3 SOUP VASE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395969	280	150	3,3	6	**36,90**

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395975	Broth bowl	100	70	0,315	6	**4,64**
395976	Saucer	160	-	-	6	**2,68**

5 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395967	130	65	0,55	6	**3,21**
395968	160	70	0,90	6	**4,29**

6 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395974	87	95	0,35	6	**4,05**

7 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395964	80	100	0,28	6	**7,12**

8 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
395977	Cup	80	60	0,210	6	**3,43**
395978	Saucer	145	-	-	6	**2,18**

9 SALT SHAKER / PEPPER SHAKER

10

No.	Code	Product	H mm	K pcs	Price net (€)
9.	**395970**	Salt shaker	60	6	**2,52**
10.	**395971**	Pepper shaker	60	6	**2,52**

11 EGG HOLDER

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395972	47	43	0,043	6	**1,69**

12 DIP

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
395973	58	30	0,046	6	**1,46**

13 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
395965	240	174	22	6	**7,12**
395966	310	220	27	6	**11,40**



ISABELL PORCELAIN

- smooth white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

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

ACCESSORIES AND TABLEWARE

ACCESSORIES AND TABLEWARE

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388101	170	20	12	**1,74**
388102	180	22	6	**2,42**
388103	200	23	6	**2,83**
388104	230	23	6	**3,84**
388105	240	23	4	**4,23**
388106	250	25	4	**4,29**
388107	260	25	4	**4,52**
388108	280	33	3	**6,92**
388109	310	30	3	**8,66**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388152	145	39	0,220	12	**2,35**
388153	170	43	0,350	5	**2,84**
388154	220	40	0,500	6	**3,13**

3 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388122	180	34	0,150	6	**1,89**
388123	200	40	0,210	6	**3,29**
388124	230	40	0,300	4	**4,64**
388125	250	45	0,350	4	**6,92**
388126	305	45	0,550	3	**6,59**

4 PEPPER SHAKER

Code	Ø mm	H mm	K pcs	Price net (€)
388150	40	80	24	**1,55**

5 SALT SHAKER

Code	Ø mm	H mm	K pcs	Price net (€)
388140	40	80	24	**1,55**

6 DIP

7

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
6.	**388234**	75	28	0,065	12	**1,45**
7.	**388233**	50	18	0,030	24	**0,92**

8 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388239	Cup	100	65	0,260	6	**2,17**
388240	Saucer	145	20	-	12	**1,29**

9 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388237	Cup	85	60	0,170	12	**2,17**
388238	Saucer	140	20	-	12	**1,19**

10 CUP

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388235	Cup	60	55	0,090	12	**1,49**
388236	Saucer	120	18	-	12	**0,86**

11 BROTH BOWL

Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
388165	Broth bowl	100	60	0,270	6	**2,98**
388166	Saucer	140	20	-	12	**1,72**
388167	Broth bowl	120	75	0,380	6	**4,07**
388168	Saucer	140	25	-	12	**2,22**

12 OVAL PLATTER

Code	W mm	D mm	H mm	K pcs	Price net (€)
388145	295	210	20	4	**5,98**
388146	350	250	25	4	**7,43**
388147	400	290	30	2	**11,50**





1 WASE

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388170	300	175	3,500	1	**25,20**

2 SALAD-BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388161	100	48	0,200	12	**1,47**

3 SPICE KIT

Code	W mm	D mm	H mm	K pcs	Price net (€)
388160	120	60	92	12	**5,97**

4 DEEP PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388219	200	45	0,650	6	**3,83**

5 FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388211	150	17	12	**1,58**
388212	180	21	6	**1,97**
388213	200	26	6	**2,72**
388214	230	26	4	**3,71**
388215	250	29	4	**5,16**
388216	300	35	4	**11,10**
388217	360	35	3	**11,60**
388218	410	42	3	**16,30**

6 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388138	80	92	0,300	12	**2,17**

7 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388139	80	100	0,320	12	**2,84**

8 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388182	160	98	0,400	2	**5,84**
388184	170	120	0,640	2	**8,06**

9 CUP

Code	Description	Ø mm	H mm	V liters*	K pcs	Price net (€)
388191	Cup	65	49	0,090	12	**1,38**
388192	Saucer	120	-	-	12	**0,79**

10 CUP

Code	Description	Ø mm	H mm	V liters*	K pcs	Price net (€)
388193	Cup	85	55	0,250	12	**2,28**
388194	Saucer	155	24	-	12	**1,25**
388195	Cup	95	60	0,300	12	**3,04**
388196	Saucer	160	24	-	12	**1,80**

11 SUGAR BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388183	96	101	0,320	6	**3,62**

12 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs	Price net (€)
388241	310	240	30	4	**5,20**
388243	410	290	29	3	**10,30**
388244	470	330	34	3	**20,10**



1 SALAD-BOWL

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
388135	120	120	70	0,400	6	**2,38**
388136	150	150	65	0,550	4	**4,04**
388137	200	200	90	1,700	4	**6,39**

2 POT WITH CUP AND SAUCER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388181	170	135	0,350	1	**14,50**

3 MUG

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388149	85	95	0,350	12	**2,71**

4 PITCHER

Code	W mm	H mm	V liters*	K pcs	Price net (€)
388175	80	85	0,100	6	**2,57**
388176	115	110	0,290	6	**4,74**
388177	130	125	0,450	6	**7,16**

5 FLAT PLATE

Code	W mm	D mm	H mm	K pcs	Price net (€)
388133	175	175	20	6	**3,34**
388134	235	235	25	4	**9,19**

6 SAUCEBOAT

Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
388171	175	55	105	0,160	6	**3,34**
388172	230	95	135	0,500	6	**9,95**

7 VASE

Code	H mm	V liters*	K pcs	Price net (€)
388174	140	0,130	6	**3,23**

8 PASTA PLATE

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388127	270	42	0,300	4	**15,60**

9 BOWL

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388155	110	45	0,230	6	**1,80**
388156	130	55	0,400	12	**3,29**
388157	145	65	0,550	12	**4,26**

10 DIP

11

No.	Code	W mm	D mm	H mm	V liters*	K pcs	Price net (€)
10.	**388254**	80	80	20	-	24	**1,57**
11.	**388253**	75	75	50	0,125	24	**1,55**

12 CREME BRULEE DISH

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
388185	70	32	0,060	24	**1,15**
388186	80	35	0,100	24	**1,15**
388187	90	40	0,130	12	**1,45**
388188	100	50	0,300	12	**2,17**
388189	135	53	0,480	12	**2,14**

13 PIZZA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388120	330	15	4	**15,60**

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

ACCESSORIES AND TABLEWARE



BORMIOLI ROCCO GLASS

- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

ROCK BAR GLASS



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400611**	Vodka glass	51	64	0,070	6	**0,65**
2.	**400612**	Low glass	76	84	0,200	6	**1,15**
3.	**400613**	Low glass	84	92	0,270	6	**1,19**
4.	**400614**	Low glass	91	101	0,390	6	**1,43**
5.	**400615**	Tall glass	72	135	0,290	6	**1,38**
6.	**400616**	Tall glass	79	141	0,360	6	**1,56**





*the table shows total volume

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

IRISH BEER GLASS



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400117	85	160	0,568	6	**2,36**

NONIX BEER GLASS



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400118	90	152	0,585	6	**1,85**

DRINKS AND COCKTAILS GLASS



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400506**	87	174	0,420	6	**3,81**
2.	**400507**	87	194	0,500	6	**3,95**

SORGENTE GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400526**	Vodka glass	42	74	0,070	6	**1,74**
2.	**400527**	Low glass	84	105	0,420	6	**2,98**
3.	**400538**	Tall glass	83	152	0,460	6	**3,21**

STONE GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400528**	Low glass	89	107	0,390	6	**3,53**
2.	**400529**	Tall glass	83	155	0,490	6	**4,52**

LONGUE GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400631**	Low glass	81	82	0,390	6	**2,53**
2.	**400632**	Tall glass	88	106	0,490	6	**2,82**

WIND GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400635**	Low glass	75	95	0,300	6	**2,86**
2.	**400636**	Low glass	80	101	0,350	6	**3,20**
3.	**400637**	Tall glass	78	138	0,480	6	**3,60**

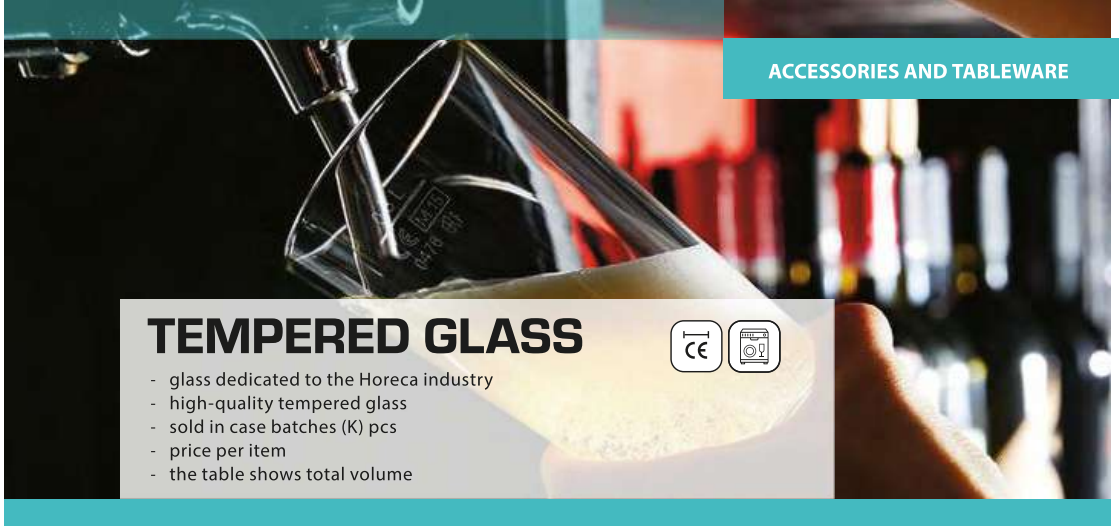


RESTAURANT LINE GLASST

- laser cutting guarantees a thinner edge
- glass does not contain lead, is recyclable
- perfectly transparent and light
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400565**	White wine glass	83	215	0,425	12	**3,50**
2.	**400566**	Red wine glass	83	215	0,525	12	**3,50**
3.	**400567**	Champagne glass	75	215	0,240	4	**4,31**
4.	**400568**	Glass	85	105	0,430	3	**2,68**
5.	**400569**	Decanter	185	211	1,610	1	**19,80**



TEMPERED GLASS

- glass dedicated to the Horeca industry
- high-quality tempered glass
- sold in case batches (K) pcs
- price per item
- the table shows total volume



No.	Code	Product	Feature liters	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400542**	Low glass	0,2	73	88	0,255	6	**1,07**
2.	**400543**	Tall glass	0,2	59	166	0,310	6	**1,19**
3.	**400536**	Beer glass	0,3	80	186	0,390	6	**2,38**
4.	**400537**	Shaker beer glass	0,4	88	158	0,590	6	**1,66**
5.	**400116**	Beer mug	0,5	90	157	0,67	6	**2,43**

SERVING GLASS

- high-quality serving glass
- perfect for creative product display
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item





QUATTRO STAGIONI BOTTLE

- sold without a cap



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400581	64	116	0,200	12	**0,87**
400582	73	155	0,400	12	**1,86**

QUATTRO STAGIONI JAR

- sold without a cap



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400591	86	93	0,250	12	**1,79**
400592	90	136	0,500	12	**1,24**

FIDO JAR

- lid with gasket included



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400575	83	71	0,125	6	**2,97**
400576	83	84	0,200	6	**3,23**
400577	98	100	0,350	6	**3,41**

JAR MUG



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400351	67	130	0,45	12	**1,63**

QUATTRO STAGIONI JAR CUP

- model 400585 sold without a cap
- model 400586 complete with cap

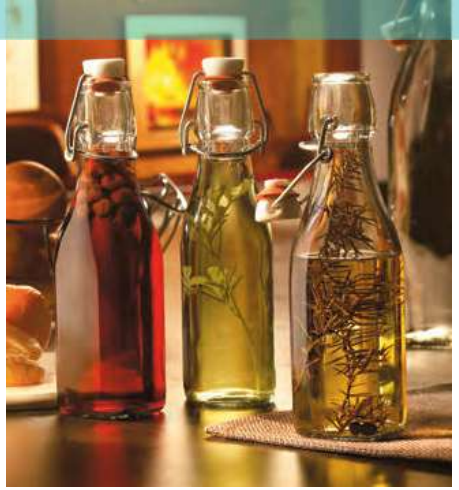


Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400585	78	136	0,415	12	**3,50**

CAP



Code	Description	Ø mm	K pcs	Price net (€)
400588	Cap for 400585,400591,400592	70	6	**0,62**
400589	Cap for 400581,400582	56	6	**0,51**



SWING BOTTLE

- tight closure

Code	H mm	V liters*	K pcs	Price net (€)
400571	192	0,250	12	**1,88**
400572	253	0,500	12	**2,58**



ICE-CREAM AND DESSERT CUPS

- sold in case batches (K) pcs
- price per item
- the table shows total volume



1 2 3

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400595**	85	182	0,380	6	**2,46**
2.	**400596**	116	125	0,300	6	**3,84**
3.	**400597**	130	90	0,375	12	**2,68**



1 2



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400621**	104	94	0,260	6	**2,03**
2.	**400623**	125	180	0,300	6	**5,91**



THERMAL GLASS

- thermal utensils are made of ultra light and heat-resistant glass in the double-wall technology
- borosilicate glass
- excellent transparency and excellent surface quality gives unlimited possibilities of arrangement and presentation of drinks, both hot and cold
- made in light-glass and double-wall technology
- the design ensures retaining both high and low temperatures, as well as protection from the heat and the effect of condensation on the outside of the glass

COFFEE CUPS

- complete with stainless steel saucer
- price per item
- sold in case batches
- the table shows total volume



1 2 3

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400901**	Espresso cup	61	54	0,065	2	**13,50**
2.	**400902**	Cappuccino cup	82	73	0,165	2	**15,00**
3.	**400903**	Universal cup	98	88	0,3	2	**16,50**

THERMAL MUGS/GLASSES

- price per item
- sold in case batches
- the table shows total volume

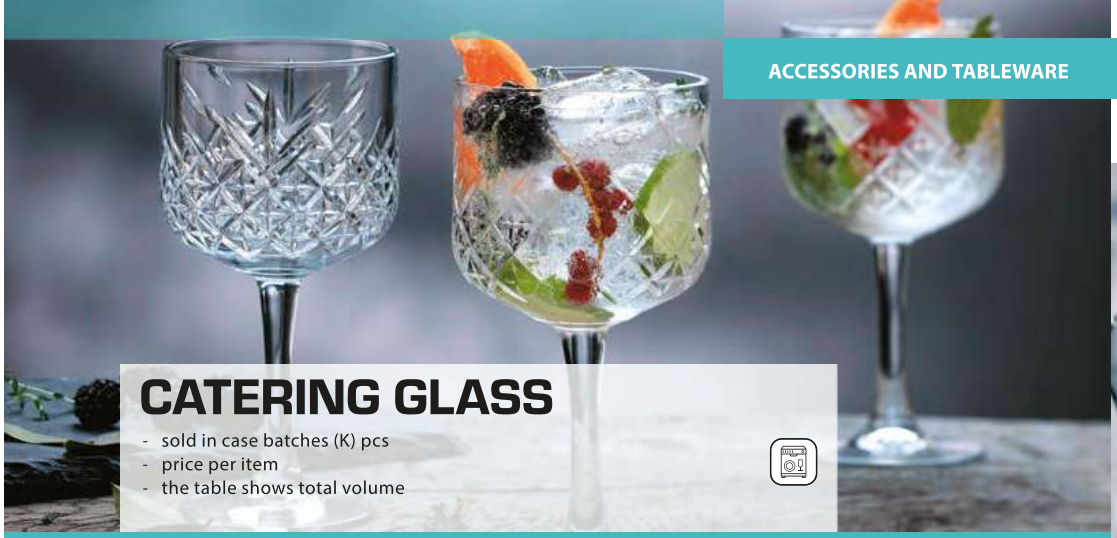


1 2 3

Wall vacuum



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400904**	Mug	85	113	0,32	2	**16,50**
2.	**400905**	Glass	82	113	0,27	2	**12,90**
3.	**400906**	Latte glass	90	150	0,34	2	**14,50**



CATERING GLASS

- sold in case batches (K) pcs
- price per item
- the table shows total volume

BISTRO GLASSES

- made in monoblock technology, i.e. from one piece of glass
- reinforced, rounded edge and foot
- designed for frequent use
- perfect for catering, wedding and banquet halls, and more
- suitable for frequent dishwashing



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400001**	Liqueur glass	45-50	113	0,050	24	**1,11**
2.	**400026**	Cognac glass	60	124	0,395	12	**2,00**
3.	**400002**	"Kir" type cocktail glass	95-66	134	0,265	12	**1,60**
4.	**400003**	Martini glass	107-64	136	0,190	12	**1,76**
5.	**400112**	White wine glass	70	132	0,175	12	**1,54**
6.	**400005**	White wine glass	64-66	150	0,210	12	**1,36**
7.	**400004**	Red wine glass	68-66	160	0,280	12	**1,43**
8.	**400006**	Champagne glass	51-64	190	0,180	12	**1,38**



IMPERIAL GLASSES

- professional catering glass with slender lines
- made in monoblock technology, i.e. from one piece of glass
- reinforced, rounded edge and foot
- designed for frequent use
- perfect for catering, wedding and banquet halls, and more
- suitable for frequent dishwashing



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400023**	White wine glass	60-69	162	0,190	12	**1,43**
2.	**400021**	Red wine glass	75-66	172	0,260	12	**1,49**
3.	**400020**	Red wine glass	91-76	207	0,460	12	**1,65**
4.	**400022**	Champagne glass	50-64	212	0,200	12	**1,49**



IMPERIAL PLUS GLASSES

- professional catering glass with slender lines
- tempered glass with high mechanical strength and thermal resistance
- elegant design fits all types of catering establishments
- suitable for frequent dishwashing

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400160**	White wine glass	64-70	177	0,230	12	**2,55**
2.	**400161**	Universal glass	75	197	0,320	12	**2,62**
3.	**400163**	Red wine glass	80-75	210	0,420	12	**2,72**
4.	**400162**	Champagne glass	47-57	196	0,150	12	**2,42**

SAXON GLASSES

- professional glass for gastronomy
- safe, rounded edge with a foot
- perfect solution for banquet halls, restaurants, cafes and others



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400150**	White wine glass	63	143	0,195	48	**1,24**
2.	**400151**	Universal glass	68	158	0,240	48	**1,24**
3.	**400153**	Champagne glass	50	175	0,150	48	**1,24**

ACCESSORIES AND TABLEWARE

AMBER GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400371**	Glass	81	62	0,350	12	**1,93**
2.	**400372**	Glass	94	120	0,570	6	**2,21**
3.	**400375**	White wine glass	79	188	0,295	12	**1,95**
4.	**400376**	Red wine glass	84	200	0,365	12	**2,08**
5.	**400377**	Red wine glass	91	216	0,460	12	**2,38**
6.	**400374**	Champagne glass	66	229	0,200	12	**2,01**
7.	**400373**	Beer glass	72	180	0,395	12	**2,10**

MONTIS GLASSES

- professional glass for gastronomy
- perfect solution for banquet halls, restaurants, cafes, bars and others



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400356**	White wine glass	60	202	0,355	12	**3,38**
2.	**400357**	Red wine glass	63	215	0,420	12	**3,54**
3.	**400358**	Wine and cocktail glass	66	235	0,550	12	**3,72**

ALLEGRA GLASSES

- professional catering glass with modern design
- reinforced, rounded edge and foot
- perfect solution for cafes, restaurants, hotels and more



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400250**	Low glass	67	110	0,425	6	**1,64**
2.	**400252**	Red wine glass	64	218	0,490	6	**2,98**
3.	**400253**	White wine glass	57	217	0,350	6	**2,97**
4.	**400254**	Champagne glass	45	226	0,195	6	**2,63**

PRIMETIME GLASSES

- reinforced, rounded edge and foot
- perfect solution for banquet halls, restaurants, cafes, bars and more



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400045**	Sweet wine glass	56-64	180	0,240	12	**2,14**
2.	**400046**	White wine glass	62-64	189	0,338	12	**2,38**
3.	**400047**	Burgundy/water glass	108-75	179	0,500	12	**2,39**
4.	**400041**	Light red wine glass (Chianti)	67-75	205	0,400	12	**2,40**
5.	**400042**	Heavy red wine glass (Bordeaux)	70-75	220	0,520	12	**2,50**
6.	**400043**	Champagne glass	43-64	205	0,165	12	**2,14**

LYRIC GLASSES

- perfect for catering, wedding and banquet halls, and more





No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400331**	White wine glass	70-68	185	0,230	6	**3,23**
2.	**400332**	Red wine glass	76-78	195	0,320	6	**3,30**
3.	**400333**	Burgundy glass	85-80	200	0,400	6	**3,42**
4.	**400334**	Champagne glass	55-68	210	0,210	6	**3,23**
5.	**400335**	Glass	93-55	90	0,370	12	**1,93**



ENOTECA GLASSES

- professional catering glass with slender lines
- reinforced, rounded edge and foot
- perfect solution for banquet halls, restaurants, cafes, bars and more



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400140**	Ligth white wine glass	64-82	225	0,440	6	**3,14**
2.	**400141**	Heavy white wine glass	70-82	235	0,545	6	**3,39**
3.	**400143**	Red wine glass	72-85	244	0,620	6	**3,54**
4.	**400142**	Burgundy glass	80-85	228	0,780	6	**3,59**
5.	**400144**	Champagne glass	52-70	225	0,170	6	**3,39**
6.	**400145**	Martini glass	114-82	178	0,220	6	**3,60**
7.	**400146**	Margarita glass	115-85	220	0,460	6	**3,78**

RISUS GLASSES

- perfect solution for banquet halls, restaurants, cafes, bars and more



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400164**	White wine glass	95	183	0,390	12	**1,95**
2.	**400165**	Red wine glass	101	193	0,455	12	**2,20**
3.	**400166**	Red wine glass	108	208	0,550	12	**2,41**
4.	**400167**	Champagne glass	64	215	0,195	12	**2,01**



TIMELESS GLASSES

- professional catering glass with modern design
- designed for frequent use
- the volume given is the total capacity
- sold in case batches (K)
- price per item





No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400321**	Vodka glass	82-42	61	0,062	12	**1,47**
2.	**400336**	Vodka glass	52	90	0,06	12	**2,53**
3.	**400322**	Wine glass	87-75	151	0,320	12	**3,72**
4.	**400323**	Champagne glass	110-82	157	0,255	12	**3,27**
5.	**400329**	Martini glass	116	172	0,230	12	**3,34**
6.	**400320**	Red wine glass	88	195	0,330	12	**3,89**
7.	**400324**	Cocktail glass	100-85	198	0,500	12	**4,11**
8.	**400337**	Champagne glass	64	225	0,175	12	**4,00**
9.	**400341**	Finger food utensil	90	54	0,225	4	**2,98**
10.	**400340**	Low glass	92	96,5	0,345	6	**4,00**
11.	**400325**	Low glass	72-67	83	0,200	12	**2,51**
12.	**400326**	Low glass	85-79	96	0,340	12	**2,89**
13.	**400327**	Tall glass	67-62	143	0,295	12	**2,81**
14.	**400344**	Tall glass	72-66	153	0,365	12	**4,12** NEW
15.	**400328**	Tall glass	77-70	161	0,450	12	**3,21**
16.	**400338**	Tall glass	79	148	0,345	6	**4,28**
17.	**400339**	Tall glass	86	160	0,450	6	**5,12**



TIMELESS GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400330**	Mixing vessel with a spout	107	150	0,725	6	**5,11**
2.	**400343**	Ice-cream and dessert cup	98-70	103	0,250	12	**3,00** NEW
3.	**400342**	Jug	134	217	1,440	1	**12,80**

HIGHNESS GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400364**	Low glass	96,5	99	0,390	6	**4,06**
2.	**400363**	Tall glass	90,5	159	0,490	6	**5,25**
3.	**400362**	Tall glass	81	142	0,345	6	**4,41**



PLEASURE GLASSES

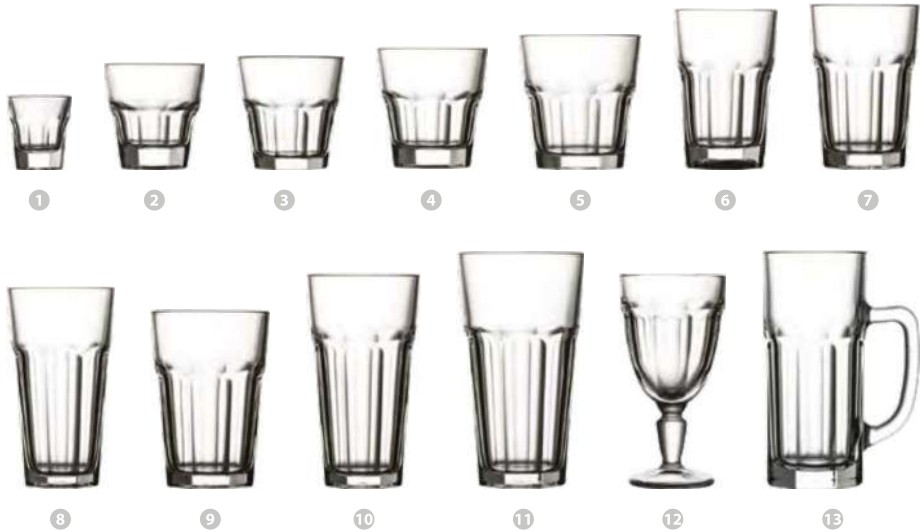


No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400365**	Low glass	82	107	0,350	12	**2,10**
2.	**400366**	Tall glass	71	177	0,480	12	**2,16**



CASABLANCA GLASSES

- designed for frequent use
- tempered glass with high mechanical strength and thermal resistance (400009 jug, 400220 water glass, non-tempered)
- can be used for hot beverages and in the microwave
- recommended for restaurants, bars, pubs, cafes, catering, banquet halls and more
- perfect solution for demanding users
- suitable for frequent dishwashing





No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400110**	Vodka glass	48-35	55	0,036	12	**0,66**
2.	**400018**	Low glass	72-47	80	0,140	12	**0,84**
3.	**400014**	Glass	79	84	0,200	12	**0,93**
4.	**400019**	Low glass	84	90	0,240	12	**1,08**
5.	**400010**	Low glass	92-65	100	0,350	12	**1,30**
6.	**400013**	Glass	78-59	120	0,290	12	**1,17**
7.	**400011**	Glass	83-61	122	0,360	12	**1,24**
8.	**400015**	Tall glass	80-55	150	0,360	12	**1,31**
9.	**400012**	Glass	87	132	0,400	12	**1,43**
10.	**400016**	Tall glass	86-51	160	0,475	12	**1,86**
11.	**400017**	Tall glass	95-65	177	0,645	12	**2,38**
12.	**400220**	Water glass	80-65	160	0,235	12	**2,48**
13.	**400027**	Beer mug	72	164	0,375	6	**4,74**
	400028	Beer mug	86	197	0,685	6	**7,39**
14.	**400009**	Pitcher	210-80	195	1,300	6	**7,97**

ACCESSORIES AND TABLEWARE

GRANDE-S GLASSES







No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400213**	Low glass	89-60	98	0,310	12	**1,30**
2.	**400215**	Low glass	98	105	0,410	12	**1,72**
3.	**400212**	Low glass	69	100	0,190	12	**1,05**
4.	**400214**	Tall glass	76-50	128	0,280	12	**1,42**
5.	**400216**	Tall glass	71	160	0,300	12	**1,60**
6.	**400217**	Tall glass	79	155	0,375	12	**1,64**
7.	**400218**	Tall glass	86	160	0,480	12	**2,02**

NEXT GLASSES

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400211**	Low glass	71-58	84	0,200	12	**0,95**
2.	**400210**	Tall glass	72-57	118	0,285	12	**1,13**



SIDE GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400035**	Vodka glass	45-43	68	0,060	12	**0,84**
2.	**400230**	Vodka glass	38	98	0,060	12	**1,02**
3.	**400038**	Low glass	57-53	100	0,160	12	**1,08**
4.	**400031**	Low glass	74-69	89	0,220	12	**1,17**
5.	**400036**	Low glass	83-78	94	0,315	12	**1,53**
6.	**400032**	Tall glass	56-50	140	0,210	12	**1,10**
7.	**400034**	Tall glass	63-59	140	0,290	12	**1,17**
8.	**400033**	Tall glass	60-53	166	0,300	12	**1,17**
9.	**400037**	Tall glass	68-62	150	0,375	12	**1,43**



ISTANBUL GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400065**	Low glass	69	80	0,185	12	**0,90**
2.	**400068**	Low glass	74-69	89	0,240	12	**0,93**
3.	**400064**	Tall glass	62-58	134	0,290	12	**0,90**

CENTRA GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400130**	Vodka glass	45-43	69	0,060	6	**1,01**
2.	**400131**	Low glass	69-64	84	0,185	6	**1,43**
3.	**400132**	Low glass	83-78	93	0,320	6	**1,78**
4.	**400133**	Tall glass	56-50	140	0,215	6	**1,49**
5.	**400134**	Tall glass	60-53	171	0,310	6	**1,73**
6.	**400135**	Tall glass	68-63	152	0,355	6	**1,88**

GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400024**	Low glass	75-53,5	85	0,300	12	**1,17**
2.	**400025**	Tall glass	59-50	146	0,335	12	**1,18**

ACCESSORIES AND TABLEWARE

VODKA SHOT GLASSES





No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)	
1.	**400044**	44-35	71	0,040	12	**0,84**	
2.	**400180**	50-35	59	0,030	12	**0,89**	
3.	**400181**	50-35	60	0,040	12	**0,88**	
4.	**400182**	49-37	108	0,050	12	**1,36**	
5.	**400183**	52-34	88	0,060	12	**0,95**	
6.	**400235**	46	66	0,060	12	**1,83**	NEW

COCKTAIL GLASSES





No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400061**	Cocktail glass	85-80	198	0,450	12	**2,65**
2.	**400062**	Cocktail glass	74-71	178	0,370	12	**2,14**
3.	**400067**	Cocktail glass	73-68	155	0,280	12	**1,85**
4.	**400185**	Cognac glass	55-65	115	0,250	12	**1,81**
5.	**400186**	Cognac glass	68-78	126	0,380	12	**2,15**
6.	**400066**	Margarita glass	115-70	169	0,300	12	**2,05**

HUDSON GLASSES





No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400229**	Champagne glass	96,5	150	0,220	6	**3,70**
2.	**400227**	Martini glass	114	163	0,230	12	**3,22**
3.	**400228**	Cocktail glass	85	205	0,655	12	**3,29**

TIN CAN GLASS





No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400231**	73	88	0,280	12	**1,78**
2.	**400232**	77	98	0,350	12	**1,78**
3.	**400233**	79	123	0,490	12	**2,10**

ELYSIA GLASS





No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)	
1.	**400224**	Low glass	85	73	0,210	12	**2,63**	
2.	**400225**	Low glass	84	98	0,355	12	**3,84**	
3.	**400226**	Tall glass	76	150	0,445	12	**3,59**	
4.	**400234**	Tall glass	66	140	0,280	12	**3,17**	NEW
5.	**400235**	Vodka glass	46	66	0,060	12	**1,83**	NEW
6.	**400236**	Champagne glass	101	164	0,260	6	**4,16**	
7.	**400237**	Cocktail glass	101	198	0,500	6	**6,40**	

ACCESSORIES AND TABLEWARE

PARMA GLASSES



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400107**	75-51	128	0,270	12	**1,43**
2.	**400108**	88-61	147	0,410	12	**1,60**
3.	**400111**	102	166	0,665	48	**2,84**

BISTRO GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400286**	Low glass	83	59	0,220	12	**1,38**
2.	**400030**	Low glass	86	91	0,380	12	**1,50**
3.	**400040**	Tall glass	88	121	0,510	12	**1,63**

ICONIC GLASSES



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400352**	66	123	0,270	12	**2,62**
2.	**400353**	78	103	0,330	24	**2,47**



MUG



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400400	86-66	98	0,340	24	**2,23**

GRANDE SUNRAY GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400265**	Low glass	90	98	0,290	12	**2,14**
2.	**400266**	Low glass	98	105	0,390	12	**2,28**
3.	**400267**	Tall glass	71	158	0,295	12	**2,19**
4.	**400268**	Tall glass	86	160	0,460	12	**2,37**





DIONY GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400271**	Champagne glass	58	207	0,125	12	**2,99**
2.	**400272**	White wine glass	85	169	0,230	12	**2,90**
3.	**400273**	Red wine glass	93	186	0,310	12	**2,99**
4.	**400274**	Glass	78	104	0,265	12	**1,43**
5.	**400275**	Glass	90	94	0,320	12	**1,47**
6.	**400276**	Glass	77	142	0,345	12	**1,83**

LEAFY GLASSES



No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400287**	Whiskey glass	90	85	0,300	6	**3,04**
2.	**400288**	Glass	76	140	0,345	6	**3,30**
3.	**400289**	Glass	83	150	0,450	6	**3,62**



ACCESSORIES AND TABLEWARE

CAPPUCCINO/ESPRESSO CUP

- price per set (1 cup + 1 saucer)



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400256	91-40	64	0,238	6	**2,77**
400257	64	57	0,09	6	**2,00**

IRISH COFFEE GLASS



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400063	76-69	146	0,225	12	**2,51**



HOT BEVERAGE MUG



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400100	78	94	0,25	12	**1,44**

LATTE GLASS



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400193	78-68	146	0,260	12	**2,21**
400196	84-75	162	0,360	6	**2,55**
400197	91-75	175	0,455	6	**2,92**

HOT BEVERAGE GLASS

- 400195 - price per set (1 cup + 1 saucer)
- 400194 - price per set (1 cup + 1 saucer)
- 400098 tempered glass



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400195**	60-45	55	0,075	12	**1,81**
2.	**400194**	85-60	68	0,185	6	**2,72**
3.	**400098**	76-49	110	0,240	12	**1,50**
4.	**400099**	82-55	149	0,380	12	**2,11**

CUPS



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400086**	100-65	82	0,28	6	**1,73**
2.	**400307**	92-68	97	0,25	6	**2,37**
3.	**400096**	114-72	105	0,29	6	**2,69**
4.	**400097**	102-68	142	0,27	6	**2,56**
5.	**400080**	116-70	118	0,16	6	**1,97**
	400258	116-70	133	0,17	6	**2,21**
6.	**400343**	98-70	103	0,25	12	**3,00** NEW

SAUCEBOAT



Code	H mm	V liters*	K pcs	Price net (€)
400084	63	0,060	12	**1,98**
400085	94	0,170	12	**3,83**

ASHTRAY



No.	Code	Ø mm	H mm	K pcs	Price net (€)
1.	**400007**	84-107	37	12	**1,30**
2.	**400113**	72	37	24	**1,44**

CRÈME BRÛLÉE DISH



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400088	92-54	58	0,180	24	**1,10**

ACCESSORIES AND TABLEWARE

BEER MUG



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400104**	77-70	134	0,385	12	**2,49**
2.	**400105**	85-97	136	0,500	12	**2,78**
3.	**400106**	92-103	154	0,655	12	**3,36**

BEER MUGS

- marked glass



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400116	90	157	0,67	6	**2,43**

BEER GLASS

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400119**	72	120,5	0,285	48	**1,49**
2.	**400109**	88	154	0,570	48	**1,95**



BEER GLASS



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400189**	70	142	0,390	12	**2,58**
2.	**400168**	67	202	0,410	6	**2,34**
3.	**400187**	67	188	0,380	6	**2,29**
4.	**400188**	75	210	0,570	6	**2,58**
5.	**400373**	72	180	0,395	12	**2,10**



TULIPE BEER GLASS

- glass recommended for 0.5 l beer



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400201	79-69	160	0,570	48	**1,64**

BEER GLASS

- 400190 for 0,3 l beer
- 400191 for 0,4 l beer
- 400192 for 0,5 l beer



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400039**	80-58	180	0,320	12	**1,30**
2.	**400390**	80	210	0,55	12	**2,44**
3.	**400136**	77	197	0,480	12	**2,53**
4.	**400137**	81,5	211	0,598	12	**2,91**
5.	**400190**	70-62	210	0,410	6	**2,05**
	400191	75-70	220	0,510	6	**2,05**
	400192	80-73	235	0,660	6	**2,14**

ACCESSORIES AND TABLEWARE






JUG
- for liquids of max. temperature 65°C

1

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400178	62-48	120	0,250	12	**1,94**
400177	78-60	153	0,500	6	**2,83**
400008	97-72	201	1,000	6	**3,41**
400175	112-86	240	1,850	6	**5,06**

2

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400176	114-90	234	1,450	6	**5,32**

BOWL
- tempered glass

3

No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400083**	60	27	0,03	24	**1,72**
2.	**400090**	120	53	0,31	6	**1,67**
3.	**400091**	140	63	0,55	6	**2,27**
4.	**400095**	172	76	1,20	6	**3,14**
5.	**400092**	200	87	1,60	6	**4,08**
6.	**400093**	230	101	2,50	6	**4,49**
7.	**400094**	262	113	3,70	6	**6,18**

JUG

4

Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400169	104	227	1,5	6	**7,12**

WINE/WATER DECANTER



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400206	51-63	172	0,25	12	**2,21**
400207	64-80	203	0,50	6	**2,78**
400208	79-94	249	1,00	6	**3,79**

WINE DECANTER
- „bordeaux" type



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400174	60-67	176	0,25	12	**1,88**
400173	76-87	213	0,50	6	**2,42**
400172	93-107	262	1,00	6	**2,82**

WINE DECANTER



Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
400239	100	251	1,180	1	**4,31**

SPICE KITS






1 **2-ELEMENT SPICE SET**
- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362020	145	**9,67**

2 **2-ELEMENT SPICE SET WITH NAPKIN HOLDER**
- salt shaker
- pepper shaker
- napkin holder

Code	H mm	Price net (€)
362320	115	**11,20**

3 **3-ELEMENT SPICE SET**
- salt shaker
- pepper shaker
- toothpick container

Code	H mm	Price net (€)
362030	155	**13,80**

4 **2-ELEMENT SPICE SET**
- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362021	140	**10,50**

5 **ADDITIONAL SPICE CONTAINERS**

Code	Product	Price net (€)
362901	Salt/pepper shaker	**2,15**



ACCESSORIES AND TABLEWARE











1 2-ELEMENT SPICE SET
- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362001	115	**5,21**

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER
- salt shaker
- pepper shaker
- napkin holder

Code	H mm	Price net (€)
362002	115	**7,76**

3 2-ELEMENT SET FOR LIQUID SPICES
- 2 containers for liquid spices

Code	H mm	Price net (€)
362003	180	**9,92**

4 4-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 containers for liquid spices

Code	H mm	Price net (€)
362004	180	**12,70**

5 3-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- toothpick container

Code	H mm	Price net (€)
362005	115	**7,43**

6 3-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- spice container with a spoon

Code	H mm	Price net (€)
362006	115	**7,83**

7 5-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 containers for liquid spices
- toothpick container

Code	H mm	Price net (€)
362007	180	**12,90**

8 SUGAR BOWL/PARMESAN DISPENSER
- spoon included

Code	H mm	Price net (€)
362009	125	**10,90**

1 SALT SHAKER, PEPPER SHAKER
2
- price per item

Code	H mm	K pcs	Price net (€)
400087	94	24	**1,34**
400082	120	24	**0,98**

3 SUGAR BOWL
- made of glass
- price per item

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400089	55-66	152	0,24	12	**2,30**





1 2 3

1 OLIVE OIL PITCHER
2
- price per item

No.	Code	H mm	V liters	K pcs	Price net (€)
1.	**400179**	157	0,260	12	**2,48**
2.	**400279**	157	0,260	12	**2,47**

3 OIL AND VINEGAR BOTTLE
- for storing or serving olive oil or vinegar
- metal dispenser

No.	Code	Ø mm	W mm	D mm	H mm	V liters	K pcs	Price net (€)
3.	**400291**	17	60	60	290	0,500	12	**4,97**





1 2 3

EGG HOLDER



Code	H mm	Price net (€)
364241	50	**0,99**

SAUCEBOAT
- made of glass
- price per item



Code	H mm	V liters	K pcs	Price net (€)
400084	63	0,060	12	**1,98**
400085	94	0,170	12	**3,83**

SAUCEBOAT



Code	V liters	Price net (€)
369150	0,15	**4,64**
369250	0,25	**6,41**
369450	0,45	**8,17**

NAPKIN HOLDERS



1



2

Cr



3



4

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**364101**	-	-	80	**2,51**
2.	**364100**	-	-	80	**6,21**
3.	**364204**	195	195	190	**11,70**
4.	**364111**	-	-	75	**6,35**

SNAIL ACCESSORIES



2



3



1

1 SNAIL PLATE

- tray for 6 servings

Code	W mm	D mm	Price net (€)
368060	200	170	**6,64**

2 SNAIL TONGS

Code	Price net (€)
368020	**3,17**

3 SNAIL FORK

Code	Price net (€)
368010	**1,29**

ACCESSORIES AND TABLEWARE



SPICE GRINDER

- ceramic grinding mechanism
- made of rubber wood
- adjustable grinding thickness
- recommended for grinding salt

Code	H mm	Price net (€)
362411	200	**19,50**

SPICE GRINDER

- steel grinding mechanism
- made of rubber wood
- adjustable grinding thickness
- recommended for grinding pepper and other spices

Code	H mm	Price net (€)
362412	200	**20,70**
362413	300	**31,70**
362414	400	**37,60**





SPICE GRINDER

- universal ceramic grinding mechanism
- made of acrylic
- adjustable grinding thickness
- recommended for grinding salt, pepper and other spices



Code	H mm	Price net (€)
362401	200	**17,70**
362402	300	**27,90**

SPICE GRINDER

- universal ceramic grinding mechanism
- recommended for salt and pepper
- adjustable grinding thickness
- made of rubber wood



No.	Code	Product	Color	H mm	Price net (€)
1.	**362421**	„Queen"		200	**22,50**
2.	**362422**	„King"		200	**22,50**

MORTAR WITH PESTLE

- for crushing, grinding and grating herbs and spices
- made of marble (polished exterior)
- matt interior and mallet finishing



Code	Ø mm	D mm	Price net (€)
362130	120	110	**20,40**



TABLE BIN

- swing cover

INOX

Code	Ø mm	H mm	V liters	Price net (€)
068203	120	160	1,5	**13,20**



SUGAR BOWL

INOX

Code	V liters	Price net (€)
364010	0,3	**7,76**



MENU HOLDER

Code	H mm	Price net (€)
486031	102	**2,17**



BREAD BASKET

INOX

No.	Code	W mm	D mm	H mm	Ø mm	Price net (€)
1.	**360230**	250	180	45	-	**10,30**
	360300	300	240	50	-	**12,80**
2.	**360251**	-	250	55	250	**8,92**



BREAD BASKET

PP

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
3.	**361242**	-	232	178	50	**3,31**
4.	**361230**	-	230	150	65	**2,84**
	361371	-	375	150	70	**4,50**
5.	**361241**	240	-	-	50	**3,24**



BREAD BASKET

PP

- you can use the Roll Top cover 419000 p. 278

No.	Code	Description	W mm	D mm	H mm	Price net (€)
6.	**361530**	GN 1/1	530	325	70	**24,80**
7.	**361380**	oval	380	270	90	**18,80**
8.	**361235**	oval	235	150	70	**7,46**



ACCESSORIES AND TABLEWARE

BREAD BASKET

- reinforced with steel wire
- imitates wicker
- available in 6 GN sizes

PP





No.	Code	Description	W mm	D mm	H mm	Price net (€)
1.	**361201**	GN 1/1	530	325	80	**30,60**
	361202	GN 1/2	325	265	80	**19,60**
	361203	GN 1/3	325	175	80	**14,90**
	361204	GN 1/4	265	160	80	**12,50**
	361206	GN 1/6	175	160	80	**8,58**
	361205	GN 2/3	325	355	80	**22,80**
2.	**361301**	GN 1/1	530	325	80	**30,80**
	361302	GN 1/2	325	265	80	**18,20**

Wire reinforced edge



GROOVED BREAD CUTTING BOARD

- made of beech wood with a thickness of 30 mm



Code	W mm	D mm	H mm	Price net (€)
343400	400	250	30	**30,70**

CUTLERY BASKET

PP



Code	W mm	D mm	H mm	Price net (€)
361270	270	100	50	**9,00**

BREAD BASKET WITH ROLL-TOP COVER

- size GN 1/1
- opened cover 90°



Code	W mm	D mm	Price net (€)
419001	530	325	**58,40**

READ BASKET WITH ROLL-TOP COVER

- round
- opened cover 90°



Code	Ø mm	Price net (€)
419202	395	**41,30**

SOUP VASE

- vase with two handles for easy handling
- vase lid with a cutout for ladle
- vase width with handles 290 mm

INOX



Ergonomic grips for handling



No.	Code	Product	Ø mm	L mm	H mm	V liters	Price net (€)
1.	**365301**	Soup vase	245	-	135	3,0	**27,30**
2.	**365011**	Ladle	80	330	-	0,09	**5,56**
3.	**365241**	Cover	245	-	-	-	**18,40**

STEW POT

- ladle included



No.	Code	Product	V liters	Price net (€)
1.	**366800**	Stew pot	0,80	**45,90**
2.	**366050**	Ladle (additional)	0,05	**4,55**



FOOD STORAGE AND TRANSPORT

Containers used for food storage and in heat treatment processes. Transport carts, together with GN containers, create an ideal solution for transporting all kinds of dishes.

GN containers 218-232
Drip rack for GN containers 253
Transport thermal insulation containers 235-238, 241-243
Transport and waiter carts 249-251
Racks 252-253
Transport containers 233
Packers and packer accessories 244-248
Pizza bag 239
Thermal insulated bag 240



GN CATERING CONTAINERS STAINLESS STEEL

A wide range of GN catering containers and accessories available in three lines: Premium, Standard, Basic, intended for storage, display and transport of food as well as use in heat treatment processes.

PREMIUM



A range of stainless steel containers for applications in the wide temperature range from –40 to +300°C.
The offer comes complete with two types of lids (basic and with gasket) and a high-quality aluminum container coated with Teflon.

INOX 18/10

p. 218

STANDARD



The line consists of the widest range of containers made of stainless steel: smooth, perforated, with handles and enamelled. Recommended for applications in the temperature range from –40 to +300°C.
The offer comes complete with three types of lids: basic, with cutout for handles and with a silicone seal.

INOX

p. 219-222

BASIC



Economical line of smooth containers made of stainless steel Recommended for applications in the temperature range from –40 to +300°C.
The offer comes complete with lids.

INOX

p. 223

Akcesoria dodatkowe:







stalgast professional catering equipment



GN CATERING CONTAINERS MADE OF PLASTIC

A wide range of GN catering containers and accessories made of polypropylene or polycarbonate, available in three lines: Premium, Standard and with a HACCP marking system, intended for storage, display and transport of food.

PREMIUM

Available types:



The line of the top-quality containers made of polycarbonate, recommended for storage and display of food in the temperature range from –40 to +110°C.
The offer comes complete with two types of lids: basic and clicker, plus drainers.

PC

p. 224-225

STANDARD

Available types:



The line consists of the widest range of containers made of polypropylene for applications in the temperature range from –5 to +70°C, and made of polycarbonate for applications in the temperature range from –40 to +99°C.
The offer comes complete with two types of lids: basic and clicker, plus drainers.

PP PC

p. 226-229

HACCP

Premium/Araven



Offer covering containers made of polypropylene intended for storage and transport of food in the temperature range from –40 to +95°C with a HACCP marking system.
Containers in the Araven line come complete with lids and the ColorClip system.

PP

p. 230-232

Optional accessories:







STAINLESS STEEL GN CATERING CONTAINERS, PREMIUM

INOX 18/10

- recommended for steaming in convection steam ovens
- cantilever slat - page 222

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
111022	530	325	20	2,5	**23,20**
111042	530	325	40	5,0	**25,80**
111062	530	325	65	8,8	**28,70**
111102	530	325	100	13,7	**37,80**



GN CONTAINER 1/1 NON-STICK

Al Teflon

Code	W mm	D mm	H mm	V liters	Price net (€)
171020	530	325	20	2,5	**38,60**
171040	530	325	40	5,5	**41,90**
171060	530	325	65	9,0	**50,70**

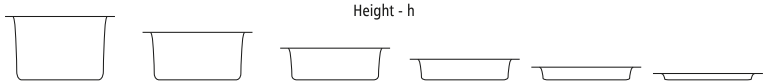


GN LID

Code	Description	Price net (€)
111002	GN 1/1	**23,20**



Height - h



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

FOOD STORAGE AND TRANSPORT

STAINLESS STEEL GN CATERING CONTAINERS, STANDARD



GN CONTAINER 2/1



Code	W mm	D mm	H mm	V liters	Price net (€)
117020	650	530	20	4,4	**31,90**
117040	650	530	40	9,0	**32,90**
117060	650	530	65	18,0	**36,30**
117100	650	530	100	30,0	**44,70**
117150	650	530	150	42,0	**56,80**
117200	650	530	200	58,0	**73,30**

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
111020	530	325	20	2,2	**11,90**
111040	530	325	40	5,0	**12,90**
111060	530	325	65	8,0	**14,90**
111100	530	325	100	14,0	**19,60**
111150	530	325	150	19,0	**29,80**
111200	530	325	200	26,0	**35,70**

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters	Price net (€)
115020	325	354	20	1,5	**8,30**
115040	325	354	40	3,5	**10,40**
115060	325	354	65	5,5	**12,40**
115100	325	354	100	8,0	**16,90**
115150	325	354	150	12,0	**25,80**
115200	325	354	200	18,0	**30,50**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
112020	325	265	20	1,2	**6,21**
112040	325	265	40	2,0	**7,86**
112060	325	265	65	3,5	**8,53**
112100	325	265	100	6,0	**11,50**
112150	325	265	150	8,5	**18,40**
112200	325	265	200	11,5	**23,50**

GN CONTAINER 2/4



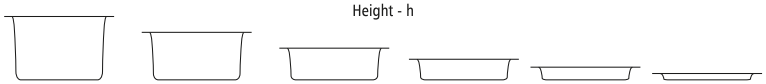
Code	W mm	D mm	H mm	V liters	Price net (€)
118040	162	530	40	1,75	**9,85**
118060	162	530	65	3,50	**12,10**
118100	162	530	100	5,50	**15,80**
118150	162	530	150	8,50	**25,90**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
113020	325	176	20	0,7	**5,51**
113040	325	176	40	1,5	**6,91**
113060	325	176	65	2,5	**7,18**
113100	325	176	100	3,7	**9,69**
113150	325	176	150	5,7	**16,00**
113200	325	176	200	7,3	**18,10**

Height - h



GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
114020	265	162	20	0,4	**4,39**
114040	265	162	40	1,0	**6,02**
114060	265	162	65	1,7	**6,31**
114100	265	162	100	2,8	**8,52**
114150	265	162	150	3,6	**12,90**
114200	265	162	200	5,0	**16,00**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
116060	176	162	65	1,0	**5,28**
116100	176	162	100	1,6	**7,00**
116150	176	162	150	2,0	**10,10**
116200	176	162	200	2,8	**14,20**

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
119060	176	108	65	0,5	**4,32**
119100	176	108	100	0,8	**6,61**
119150	176	108	150	1,4	**8,72**

GN CONTAINER 1/12



Code	W mm	D mm	H mm	V liters	Price net (€)
110100	132	108	100	0,5	**5,10**

GN LID



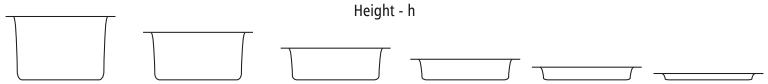
Code	Description	Price net (€)
117000	GN 2/1	**38,00**
111000	GN 1/1	**13,70**
115000	GN 2/3	**11,20**
112000	GN 1/2	**7,88**
118000	GN 2/4	**8,83**
113000	GN 1/3	**5,34**
114000	GN 1/4	**4,91**
116000	GN 1/6	**3,51**
119000	GN 1/9	**2,88**

AIRTIGHT LID



Code	Description	Price net (€)
111014	GN 1/1	**36,10**
115014	GN 2/3	**29,70**
112014	GN 1/2	**25,30**
113014	GN 1/3	**19,40**
114014	GN 1/4	**17,90**
116014	GN 1/6	**10,10**

Height - h



FOOD STORAGE AND TRANSPORT

STAINLESS STEEL GN CATERING CONTAINERS, WITH MOBILE HANDGRIPS

- recommended for baine maries and heat-insulated containers
- cantilever slat - page 222

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
131104	530	325	100	14,0	**22,80**
131154	530	325	150	19,0	**35,10**
131204	530	325	200	26,0	**40,90**

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters	Price net (€)
135204	325	354	200	18,0	**36,10**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
132104	325	265	100	6,0	**15,10**
132154	325	265	150	8,5	**22,90**
132204	325	265	200	11,5	**27,00**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
133104	325	176	100	3,7	**13,40**
133154	325	176	150	5,7	**18,20**
133204	325	176	200	7,3	**21,50**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
134154	265	162	150	3,6	**16,20**
134204	265	162	200	5,0	**17,00**

GN CONTAINER 1/6

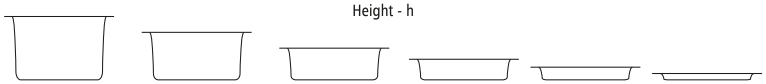


Code	W mm	D mm	H mm	V liters	Price net (€)
136104	176	162	100	1,6	**10,10**
136204	176	162	200	2,8	**15,80**

GN COVER WITH HOLES FOR THE HANDLE



Code	Description	Price net (€)
131000	GN 1/1	**15,20**
132000	GN 1/2	**8,80**
133000	GN 1/3	**6,13**
134000	GN 1/4	**6,00**



STAINLESS STEEL GN CATERING CONTAINERS, PERFORATED

- recommended for steaming in convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
121024	530	325	20	2,2	**17,30**
121044	530	325	40	5,0	**17,90**
121064	530	325	65	8,0	**19,00**
121104	530	325	100	14,0	**24,60**
121154	530	325	150	19,0	**35,80**
121204	530	325	200	26,0	**40,50**

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters	Price net (€)
125064	325	354	65	5,5	**13,90**
125104	325	354	100	8,0	**18,70**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
122064	325	265	65	3,5	**11,40**
122104	325	265	100	6,0	**13,80**
122154	325	265	150	8,5	**22,70**

CANTILEVER SLAT

- allows placing GN containers in refrigerated counters, baine maries, thermoses, etc.



Code	L mm	Price net (€)
100321	325	**6,38**
100531	530	**7,39**

STEEL GN CATERING CONTAINERS, STANDARD

- made of enamel-coated steel, conduct heat well

GN CONTAINER 2/1



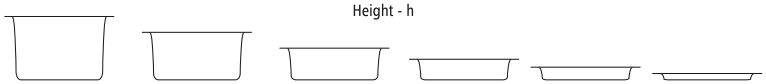
Code	W mm	D mm	H mm	V liters	Price net (€)
107021	650	530	20	4,4	**34,90**
107061	650	530	65	18,0	**41,70**

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
101021	530	325	20	2,2	**13,80**
101041	530	325	40	5,0	**16,60**
101061	530	325	65	8,0	**18,70**

GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters	Price net (€)
105041	325	354	40	3,5	**12,20**



FOOD STORAGE AND TRANSPORT

STAINLESS STEEL GN CATERING CONTAINERS, BASIC

- cantilever slat - page 222



GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
111026	530	325	20	2,2	**8,88**
111046	530	325	40	5,0	**10,30**
111066	530	325	65	8,0	**12,30**
111106	530	325	100	14,0	**15,70**
111156	530	325	150	19,0	**21,80**
111206	530	325	200	26,0	**29,00**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
112026	325	265	20	1,2	**4,91**
112046	325	265	40	2,0	**6,72**
112066	325	265	65	3,5	**7,18**
112106	325	265	100	6,0	**10,60**
112156	325	265	150	8,5	**14,50**
112206	325	265	200	11,5	**19,00**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
113066	325	176	65	2,5	**6,72**
113106	325	176	100	3,7	**9,49**
113156	325	176	150	5,7	**12,80**
113206	325	176	200	7,3	**17,00**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
114066	265	162	65	1,7	**5,53**
114106	265	162	100	2,8	**7,19**
114156	265	162	150	3,6	**10,70**
114206	265	162	200	5,0	**13,00**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
116066	176	162	65	1,0	**4,69**
116106	176	162	100	1,6	**6,36**
116156	176	162	150	2,0	**8,79**
116206	176	162	200	2,8	**11,50**

GN CONTAINER 1/9



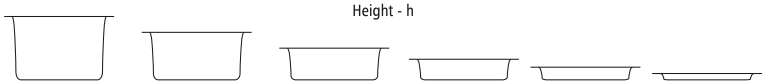
Code	W mm	D mm	H mm	V liters	Price net (€)
119066	176	108	65	0,5	**4,09**
119106	176	108	100	0,8	**6,14**

GN LID



Code	Description	Price net (€)
111006	GN 1/1	**10,40**
112006	GN 1/2	**5,53**
113006	GN 1/3	**4,69**
114006	GN 1/4	**4,45**
116006	GN 1/6	**3,24**
119006	GN 1/9	**2,29**

Height - h



POLYCARBONATE GN CATERING CONTAINERS, PREMIUM

- do not use in bain maries and convection steam ovens
- big impact resistance
- scales in liters

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
141061	530	325	65	9,0	**19,10**
141101	530	325	100	13,3	**21,00**
141151	530	325	150	20,0	**25,10**
141201	530	325	200	26,4	**31,50**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
142061	325	265	65	4,0	**8,55**
142101	325	265	100	6,1	**9,79**
142151	325	265	150	9,0	**12,80**
142201	325	265	200	11,9	**14,90**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
143101	325	175	100	3,8	**7,77**
143151	325	175	150	5,5	**10,20**
143201	325	175	200	7,1	**12,20**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
144101	265	164	100	2,6	**6,13**
144151	265	164	150	3,8	**8,14**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
146101	176	162	100	1,6	**4,47**
146151	176	162	150	2,3	**6,36**
146201	176	162	200	2,8	**7,24**

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
149101	176	108	100	0,9	**3,45**

GN LID



Code	Description	Price net (€)
141001	GN 1/1	**11,60**
142001	GN 1/2	**7,38**
143001	GN 1/3	**4,46**
144001	GN 1/4	**3,97**
146001	GN 1/6	**2,97**
149001	GN 1/9	**2,33**

GN DRIP TRAY

- on the bottom of the GN container



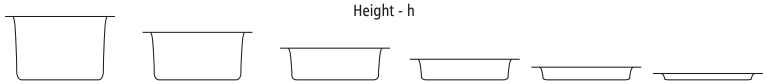
Code	Description	Price net (€)
141018	GN 1/1	**7,28**
142018	GN 1/2	**4,26**

GN LID TIGHT



Code	Description	Price net (€)
141014	GN 1/1	**10,50**
142014	GN 1/2	**5,68**
143014	GN 1/3	**4,27**
144014	GN 1/4	**3,73**
146014	GN 1/6	**2,81**
149014	GN 1/9	**2,30**

Height - h



FOOD STORAGE AND TRANSPORT

POLYCARBONATE GN CATERING CONTAINERS, BLACK PREMIUM

- do not use in bain maries and convection steam ovens
- big impact resistance

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
151061	530	325	65	9,0	**22,90**
151101	530	325	100	13,3	**27,10**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
152061	325	265	65	4,0	**9,78**
152101	325	265	100	6,1	**11,40**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
153061	325	175	65	2,5	**7,53**
153101	325	175	100	3,8	**8,81**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
154061	265	164	65	1,7	**5,97**
154101	265	164	100	2,6	**6,87**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
156061	176	162	65	1,0	**5,32**
156101	176	162	100	1,6	**5,69**

GN CONTAINER 1/9

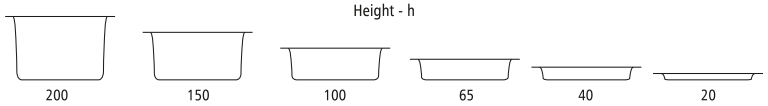


Code	W mm	D mm	H mm	V liters	Price net (€)
159101	176	108	100	0,9	**4,09**

GN LID



Code	Description	Price net (€)
151001	GN 1/1	**11,40**
153001	GN 1/3	**5,12**



POLYPROPYLENE GN CATERING CONTAINERS, STANDARD

Polish Product

- do not use in bain maries and convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
161062	530	325	65	8,0	**9,20**
161102	530	325	100	14,0	**10,60**
161152	530	325	150	19,0	**12,40**
161202	530	325	200	26,0	**15,50**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
162062	325	265	65	3,5	**4,78**
162102	325	265	100	6,0	**5,70**
162152	325	265	150	8,5	**6,92**
162202	325	265	200	11,5	**8,09**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
163062	325	176	65	2,5	**4,58**
163102	325	176	100	3,7	**5,34**
163152	325	176	150	5,7	**6,25**
163202	325	176	200	7,3	**6,67**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
164062	265	162	65	1,7	**3,13**
164102	265	162	100	2,8	**3,85**
164152	265	162	150	3,6	**5,81**

GN CONTAINER 1/6

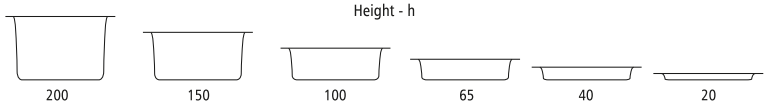


Code	W mm	D mm	H mm	V liters	Price net (€)
166062	176	162	65	1,0	**2,86**
166102	176	162	100	1,6	**3,33**
166152	176	162	150	2,0	**4,89**

GN LID



Code	Description	Price net (€)
161002	GN 1/1	**5,70**
162002	GN 1/2	**3,13**
163002	GN 1/3	**2,46**
164002	GN 1/4	**2,16**
166002	GN 1/6	**1,78**



FOOD STORAGE AND TRANSPORT

POLYCARBONATE GN CATERING CONTAINERS, STANDARD

Polish Product

PC

- do not use in bain maries and convection steam ovens
- scales in liters and quarts

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
141062	530	325	65	8,0	**15,20**
141102	530	325	100	14,0	**18,70**
141152	530	325	150	19,0	**22,50**
141202	530	325	200	26,0	**28,30**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
142062	325	265	65	3,5	**7,36**
142102	325	265	100	6,0	**8,96**
142152	325	265	150	8,5	**11,80**
142202	325	265	200	11,5	**13,50**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
143062	325	176	65	2,5	**5,67**
143102	325	176	100	3,7	**6,72**
143152	325	176	150	5,7	**9,25**
143202	325	176	200	7,3	**11,10**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
144062	265	162	65	1,7	**4,51**
144102	265	162	100	2,8	**5,25**
144152	265	162	150	3,6	**7,33**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
146062	176	162	65	1,0	**3,21**
146102	176	162	100	1,6	**4,07**
146152	176	162	150	2,0	**5,69**

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
149062	176	108	65	0,5	**2,56**
149102	176	108	100	0,8	**3,04**

GN LID

Code	Description	Price net (€)
141002	GN 1/1	**10,70**
142002	GN 1/2	**6,69**
143002	GN 1/3	**3,92**
144002	GN 1/4	**3,47**
146002	GN 1/6	**2,67**
149002	GN 1/9	**2,06**

GN LID TIGHT

PE

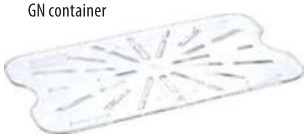
- only suitable for polycarbonate containers



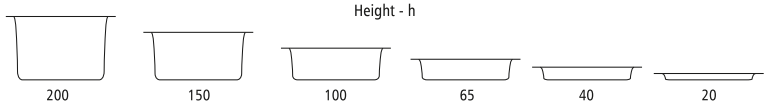
Code	Description	Price net (€)
141011	GN 1/1	**10,20**
142011	GN 1/2	**6,30**
143011	GN 1/3	**4,03**
144011	GN 1/4	**2,66**
146011	GN 1/6	**2,09**

GN DRIP TRAY

- on the bottom of the GN container



Code	Description	Price net (€)
141019	GN 1/1	**14,20**
142019	GN 1/2	**5,13**
143019	GN 1/3	**3,19**
144019	GN 1/4	**2,35**
146019	GN 1/6	**1,77**



POLYCARBONATE GN CATERING CONTAINERS, WHITE STANDARD

Polish Product

PC

- do not use in bain maries and convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
181062	530	325	65	8	**15,40**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
182062	325	265	65	3,5	**7,24**
182102	325	265	100	6,0	**9,89**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
183062	325	176	65	2,5	**5,26**
183102	325	176	100	3,7	**6,57**

GN CONTAINER 1/4

Code	W mm	D mm	H mm	V liters	Price net (€)
184062	265	164	65	1,7	**4,82**
184102	265	164	100	2,8	**5,69**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
186062	176	162	65	1,0	**3,50**
186102	176	162	100	1,6	**3,65**
186152	176	162	150	2,0	**5,82**

LID

Code	Description	Price net (€)
181002	GN 1/1	**9,44**
182002	GN 1/2	**5,26**
183002	GN 1/3	**3,93**
184002	GN 1/4	**3,29**
186002	GN 1/6	**2,58**

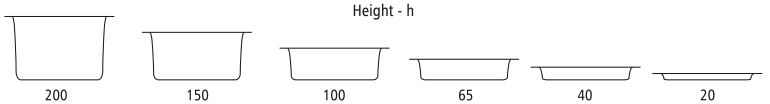
GN LID TIGHT

PE

- only suitable for polycarbonate containers



Code	Description	Price net (€)
141011	GN 1/1	**10,20**
142011	GN 1/2	**6,30**
143011	GN 1/3	**4,03**
144011	GN 1/4	**2,66**
146011	GN 1/6	**2,09**



FOOD STORAGE AND TRANSPORT

HACCP

POLYCARBONATE GN CATERING CONTAINERS, BLACK STANDARD

- do not use in bain maries and convection steam ovens

Polish Product

PC

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
151062	530	325	65	8,0	**14,90**
151102	530	325	100	14,0	**21,70**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
152062	325	265	65	3,5	**8,11**
152102	325	265	100	6,0	**10,20**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
153062	325	176	65	2,5	**6,28**
153102	325	176	100	3,7	**6,98**
153152	325	176	150	5,7	**10,60**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
154062	265	164	65	1,7	**5,37**
154102	265	164	100	2,8	**6,37**
154152	265	164	150	3,6	**7,26**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
156062	176	162	65	1,0	**4,82**
156102	176	162	100	1,6	**5,04**
156152	176	162	150	2,0	**6,52**

GN LID



Code	Description	Price net (€)
151002	GN 1/1	**9,50**
152002	GN 1/2	**5,37**
153002	GN 1/3	**4,84**
154002	GN 1/4	**4,50**
156002	GN 1/6	**4,48**

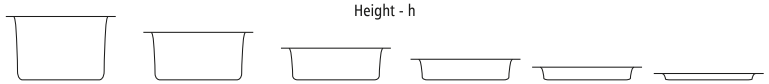
GN LID TIGHT

PE

Code	Description	Price net (€)
141011	GN 1/1	**10,20**
142011	GN 1/2	**6,30**
143011	GN 1/3	**4,03**
144011	GN 1/4	**2,66**
146011	GN 1/6	**2,09**



Height - h





POLYPROPYLENE GN CATERING CONTAINERS WITH LID

- made of translucent polypropylene with ColorClip system - a set of colored clips for marking the lid and container
- do not absorb odors and flavors
- cover included
- do not use in bain maries and ovens

PP

BPA free

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
161155	530	325	150	21,0	**34,30**
161205	530	325	200	28,0	**39,10**

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters	Price net (€)
165155	325	354	150	13,5	**32,10**
165205	325	354	200	19,0	**33,80**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
162105	325	265	100	6,5	**25,40**
162155	325	265	150	10,0	**26,30**
162205	325	265	200	12,5	**31,30**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
163105	325	176	100	4,0	**17,50**
163155	325	176	150	6,0	**18,70**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
164105	265	162	100	2,8	**10,40**
164155	265	162	150	4,3	**11,40**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
166105	176	162	100	1,7	**8,75**
166155	176	162	150	2,6	**9,23**





GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
169065	176	108	65	0,6	**5,95**
169105	176	108	100	1,0	**7,00**
169155	176	108	150	1,5	**8,49**

Label

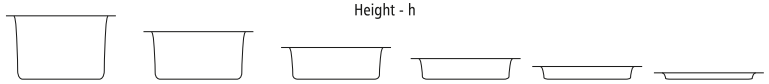


ColorClip system





Height - h



POLYPROPYLENE GN CATERING CONTAINERS, PREMIUM

PP

- made of transparent polypropylene without Bisphenol
- do not use in bain maries and convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
161061	530	325	65	9,0	**13,40**
161101	530	325	100	13,3	**15,50**
161151	530	325	150	20,0	**18,30**
161201	530	325	200	26,4	**21,30**

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
162061	325	265	65	4,0	**7,69**
162101	325	265	100	6,1	**8,47**
162151	325	265	150	9,0	**10,50**
162201	325	265	200	11,9	**11,10**

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
163101	325	175	100	3,8	**8,20**
163151	325	175	150	5,5	**8,69**
163201	325	175	200	7,1	**10,50**

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
164101	265	164	100	2,6	**6,44**
164151	265	164	150	3,8	**8,20**

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
166061	176	162	65	1,0	**4,32**
166101	176	162	100	1,6	**5,12**
166151	176	162	150	2,3	**6,44**
166201	176	162	200	2,8	**6,92**

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
169061	176	108	65	0,6	**3,64**
169101	176	108	100	0,9	**4,30**

LATCH COVER GN

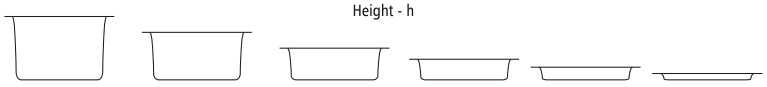
Code	Description	Price net (€)
161014	GN 1/1	**5,83**
162014	GN 1/2	**4,96**
163014	GN 1/3	**3,66**
164014	GN 1/4	**2,86**
166014	GN 1/6	**2,45**
169014	GN 1/9	**2,72**





Label

Height - h



FOOD STORAGE AND TRANSPORT

CONTAINER

- specially designed grips for easy container handling
- containers have a scale
- temperature range from -5°C to +70°C

PP



Code	Ø mm	H mm	V liters	Price net (€)
067101	125	122	1,0	**2,76**
067102	180	105	2,0	**4,31**
067104	180	212	4,0	**6,78**
067106	220	195	6,0	**7,98**
067107	220	270	7,5	**7,48**
067110	310	210	10,0	**12,70**
067120	310	375	20,0	**19,80**

LID

Code	Description	Ø mm	Price net (€)
067191	Cover	125	**1,42**
067192	Cover	180	**1,98**
067193	Cover	220	**2,77**
067194	Cover	310	**4,70**

TRANSPORT CONTAINER

- food container with tightly fitting lid
- has a reinforced base and contoured handles
- holes in the handles to prevent moisture residue after washing
- properly profiled bottom and cover allow for stacking
- containers GN 1/1 200 can be stacked inside containers 062761 and 062762
- containers 2xGN 1/1 150 can be stacked inside containers 062761 and 062762

PP



Profiled handgrips



No.	Code	Color	W mm	D mm	H mm	V liters	Price net (€)
1.	**062531**		710	440	270	53	**64,10**
	062761		710	440	380	79	**81,90**
2.	**062532**		710	440	270	53	**64,10**
	062762		710	440	380	79	**81,90**

FIFO CONTAINER

- easy stocks control (FIFO)
- split cover, loading and unloading
- fitted with the ColorClip system - a set of colored clips for marking the lid and container (2x4 clips - green, blue, yellow, red)

PP

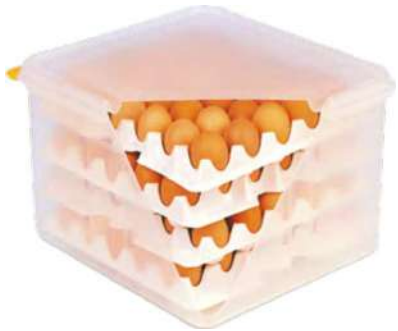


Code	W mm	D mm	H mm	V liters	Price net (€)
064100	565	340	200	22,6	**33,10**
064101	415	340	200	16,0	**29,90**
064102	395	200	200	7,0	**16,20**

EGG CONTAINER

- 8 trays included (4 trays in container + 4 replacement trays)
- capacity per tray - 30 eggs

PP



Code	W mm	D mm	H mm	Price net (€)
061500	354	325	200	**49,00**

FOOD STORAGE AND TRANSPORT

POLYETHYLENE TRANSPORT THERMAL CONTAINERS

PE

- made of khaki-colored polyethylene
- very durable due to thick insulation made of polyurethane foam
- suitable for transporting hot or cold dishes in steel, polycarbonate or polypropylene GN containers
- equipped with a release vent

Robust grips for handling

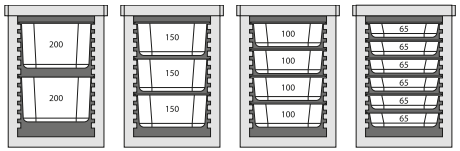


Vent valve



VACUUM FLASK

- special guides for GN containers
- two ergonomic grips for handling
- removable door seal
- door opened by 270°
- the flask can be used with a cart cat. no. 059002 p. 249
- internal dimensions (WxDxH): 535 x 325 x 495 mm

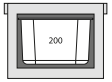




Code	W mm	D mm	H mm	V liters	Price net (€)
053870	650	450	625	86	**394,00**

VACUUM FLASK

- lid closed with four latches
- volume: GN 1/1 200 mm







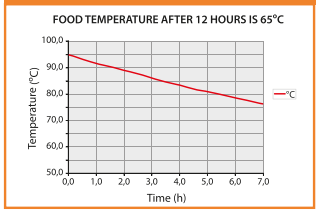
Code	W mm	D mm	H mm	V liters	Price net (€)
054300	645	445	315	26	**270,00**

THERMAL INSULATION TRANSPORT CONTAINERS MADE OF POLYPROPYLENE FOAM

EPP

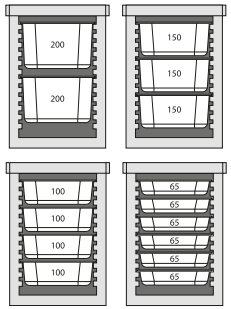
- durable material with elastic properties
- very good thermal insulation properties
- easy to clean
- lightweight, adapted to transport food in GN containers

The temperature distribution of food in the thermal insulation container under the following conditions:
- initial temperature of food 95°C
- ambient temp. 20°C
- container fully loaded



THERMAL VACUUM FLASK

- convenient handles
- opened doors 270°
- durable stainless steel fastening
- removable door
- use GN containers with an air-tight lid





Code	W mm	D mm	H mm	V liters	Price net (€)
055106	645	445	625	93	**370,00**

THERMAL VACUUM FLASK GN 1/1

- designed for easy opening
- interior shape designed for easier extraction of GN containers



Code	Color	Suitable for	W mm	D mm	H mm	V liters	Price net (€)
056231		GN 1/1 h=200 mm	595	395	290	42	**38,90**

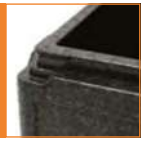
FOOD STORAGE AND TRANSPORT

THERMAL VACUUM FLASK GN 1/1

- designed for easy opening
- interior shape designed for easier extraction of GN containers
- plate space for easy labeling



Special closure design sealing the lid



Ergonomic handles for easy opening



Plate space for easy labeling





Code	Suitable for	W mm	D mm	H mm	V liters	Price net (€)
056151	GN 1/1 h=150 mm	600	400	230	30	**62,00**
056201	GN 1/1 h=200 mm	600	400	280	39	**64,20**
056251	GN 1/1 h=250 mm	600	400	320	46	**61,30**
056301	GN 1/1 h=300 mm	600	400	400	61	**85,90**

THERMAL VACUUM FLASK GN 1/1

- ergonomic handles
- designed for easy opening
- interior shape designed for easier extraction of GN containers



Code	Color	W mm	D mm	H mm	V liters	Price net (€)
058201		675	400	290	37	**90,90**
058251		675	400	335	45	**97,20**

THERMAL VACUUM FLASK WITH HANDGRIP

- convenient and practical plastic carrying strap
- recommended for use in outdoor catering



Code	W mm	D mm	H mm	V liters	Price net (€)
054201	360	285	365	20	**54,40**

THERMAL INSULATION CONTAINER FOR ICE CUVETTEES



Code	W mm	D mm	H mm	V liters	Price net (€)
054030	600	400	270	3x8	**85,90**

THERMAL VACUUM FLASK 600X400



Code	W mm	D mm	H mm	V liters	Price net (€)
056203	685	485	260	53	**85,40**
056303	685	485	360	80	**105,00**

THERMAL VACUUM FLASK FOR PIZZA

- size GN 2/3
- tightly fitting lid



Code	W mm	D mm	H mm	V liters	Price net (€)
057231	415	400	265	27	**36,00**

THERMAL VACUUM FLASK FOR PIZZA

- made of very lightweight material



Code	W mm	D mm	H mm	V liters	Price net (€)
057301	410	410	330	32	**55,70**

FOOD STORAGE AND TRANSPORT

PIZZA BAG

- made of durable vinyl material
- thick insulation retains the temperature, prevents moisture penetration
- large, tilting flap with velcro
- transparent pocket for bills with dimensions (WxD) 165x120 mm
- has comfortable grip for handling and vents



Transparent pocket 165x120 mm



Velcro



Vents to drain excess moisture



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563453	500	500	300	480	480	285	**21,10**

Transparent pocket 120x180 mm



Vents



PIZZA BAG

- made of strong material - nylon, damage-resistant
- polyester insulation maximally retains temperature, prevents moisture and smell penetration
- large, tilting flap
- transparent pocket for bills 120x180 mm
- has a hanger knot and ventilation holes



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563452	550	500	200	510	500	200	**26,20**

THERMAL INSULATED BAG

- dedicated for food transport, lunch box
- has very good thermal insulation properties
- thermal insulation core made of 20 mm thick polyurethane foam
- external covering made of PVC coated material
- internal covering made of waterproof material PCV
- stiffening made of polypropylene plate
- bag opening from top with magnetic closure







No.	Code	Description	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
1.	**563106**	for 6 boxes	490	310	310	420	260	240	**117,00**
2.	**563112**	for 12 boxes	720	310	400	650	250	320	**151,00**

FOOD STORAGE AND TRANSPORT

STAINLESS STEEL TRANSPORT THERMAL INSULATION CONTAINERS

INOX

- thermal containers to transport food
- lid with silicone seal, abrasion resistant, fitted with 6 latches
- base of flexible plastic to protect against mechanical damage to the thermoses and floor
- they have a vent valve to eliminate underpressure
- grip located on the lid serves to move the lid only

Double lid with silicone seal, abrasion resistant



Six latches holding the lid



Ergonomic handling grips



Double walls and lid insulated with special foam retaining heat for 8 hours



Vacuum flasks for beverages with a tap







VACUUM FLASK

Code	Ø mm	H mm	V liters	Price net (€)
051104	330	235	10	**192,00**
051154	330	295	15	**210,00**
051204	330	365	20	**243,00**
051254	330	440	25	**256,00**
051304	330	475	30	**274,00**
051354	330	585	35	**296,00**
051504	480	400	50	**320,00**

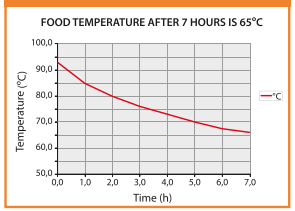


VACUUM FLASK WITH TAP

Code	Ø mm	H mm	V liters	Price net (€)
052104	330	235	10	**206,00**
052154	330	295	15	**225,00**
052204	330	365	20	**262,00**
052254	330	585	25	**272,00**
052504	480	400	50	**326,00**



The temperature distribution of food in the steel container under the following conditions:
- initial temperature of food +95°C
- ambient temp. +20°C
- container fully loaded



FOOD STORAGE AND TRANSPORT

BASIC LINE STEEL VACUUM FLASKS

INOX

- lid with silicone seal, abrasion resistant, fitted with 6 latches
- double walls and lid insulated with special foam retaining heat for 8 hours
- grip located on the lid serves to move the lid only



VACUUM FLASK

Code	Ø mm	H mm	V liters	Price net (€)
051101	330	210	10	**155,00**
051151	330	270	15	**177,00**
051201	330	365	20	**196,00**
051251	330	390	25	**213,00**
051301	330	450	30	**227,00**
051351	330	560	35	**250,00**

COMPARTMENT VACUUM PACKING UNITS

SOUS VIDE

- appliances for vacuum-packing of food and liquid products
- ideal for packing all kinds of Products
- device used in the sous vide cooking process at low temperatures
- while using the devices, you can use both slotted bags as well as smooth bags
- electronic control

COMPARTMENT VACUUM PACKING UNIT FOR PACKING LIQUIDS

- electronic pressure indicator
- length of the seal strip 254 mm
- seal width - single seal 3.5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- efficient air pump 25 l/h
- max thickness of the bags used 125 µ
- dedicated bags for packaging liquids, see page 247
- max height of the Product packed 84 mm



Possibility of packing liquids



Code	W mm	D mm	H mm	Chamber size WxDxH mm	M kg	P kW	U V	Price net (€)
691312	346	249	421	315x30-80x261	14,5	0,4	230	**924,00**

VACUUM PACKING MACHINE

- manometric pressure indicator
- length of the sealing bar 290 mm
- seal width (single weld) 4 mm
- smooth and knurled bags
- automatic and manual cycle
- setting of suction and bag sealing time
- efficient air pump 77 l / h
- max. thickness of the bags 120 µm -max. height of the packed product 110 mm



Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691310	360	430	378	300x350x50	0,63	230	**1220,00**

FOOD STORAGE AND TRANSPORT

VACUUM PACKER

- pressure gauge
- length of the seal strip 260 mm in model 691313
- length of the seal strip 300 mm in model 691314
- seal width - single seal 5mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- efficient oil pump 130 l/h in model 691313
- efficient oil pump 133 l/h in model 691314
- max thickness of the bags used 120 µm
- max. height of the Products packed 110 mm



Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691313	330	480	356	280x393x50	1	230	**1423,00**
691314	360	425	356	300x350x50	1	230	**1375,00**

VACUUM PACKER

- electronic pressure indicator
- length of the seal strip 290 mm
- seal width - single seal 3.5 mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- efficient air pump 77 l/h
- max thickness of the bags used 120 µm
- max height of the Product packed 110 mm



Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691311	360	470	378	300x350x50	0,63	230	**1309,00**

VACUUM PACKER

- pressure gauge
- length of the seal strip 350 mm in model 691350
- length of the seal strip 280 mm in model 691309
- seal width - double seal 2x3.5mm
- possibility of using smooth and knurled bags
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- efficient oil pump Busch 133l/h in model 691350
- efficient oil pump Busch 66l/h in model 691309
- max thickness of the bags used 130µm



No.	Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
1.	**691350**	450	525	385	370x350x150	0,40	230	**3632,00**
2.	**691309**	330	450	295	280x310x85	0,30	230	**2651,00**

STRIP VACUUM PACKING MACHINES

INOX SOUS VIDE

- appliances for vacuum-packing of food products
- ideal for packaging loose products and delicate dry products
- dedicated as an auxiliary unit
- only slit bags should be used

STRIP VACUUM PACKING MACHINE

- waterproof electronic control panel
- max weld width 300mm
- working in automatic or manual cycle
- tray washable in dishwasher
- power cord storage
- pump capacity 10l/min
- connection port for accessoires
- (vaccum sealing of containers and bottles)
- housing made of ABS plastic

Control panel





Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691315	390	150	80	0,14	230	**222,00**



STRIP VACUUM PACKER

- electronic pressure indicator
- length of the seal strip 406 mm
- seal width - single seal 5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- has a port for connecting accessories (vacuum packaging of containers and bottles)
- efficient pump 23 l/h

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691303	490	260	125	0,67	230	**511,00**

STRIP PACKER

- electronic pressure indicator
- length of the seal strip 310 mm
- seal width - single seal 5 mm
- ability to work in automatic and manual cycle
- possibility to change the time of suction and the time of bag sealing
- possibility of additional manual settings of the suction level
- the packing unit has the function of marinating dishes
- has a port for connecting accessories (vacuum packaging of containers and bottles)
- efficient pump 23 l/h



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691304	390	275	150	0,7	230	**393,00**

SOUS-VIDE INSULATING BALLS

- reduce heat losses by up to 90%
- reduce evaporation and water losses
- increase thermal stability
- reduce energy consumption



Code	K pcs	Price net (€)
691190	100	**22,00**

VACUUM BAGS STAND

- dedicated for packing unit for liquids, code 691312
- made out of stainless steel



Code	Price net (€)
691251	**61,30**

VACUUM BAGS

- plain bags for chamber pack machines
- bags for cooking in convection steam ovens
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +120°C
- the package contains (K) pieces
- price per pack



Code	W mm	D mm	T °C	K pcs	Price net (€)
691921	150	250	to 120	100	**17,20**
691922	200	300	to 120	100	**27,90**
691923	250	350	to 120	100	**40,50**

VACUUM BAGS

- plain bags for chamber pack machines
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +99°C
- bag thickness 0.75 µm
- the package contains (K) pieces
- price per pack

Code	W mm	D mm	T °C	K pcs	Price net (€)
691914	160	230	-18 to 99	100	**7,50**
691915	200	300	-18 to 99	100	**11,70**
691916	250	350	-18 to 99	100	**17,30**

VACUUM BAGS

- slit bags (knurled) for strip packers
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +99°C
- bag thickness 0.75/0.95 µm
- the package contains (K) pieces
- price per pack

Code	W mm	D mm	T °C	K pcs	Price net (€)
691907	160	230	-18 to 99	100	**11,90**
691908	200	300	-18 to 99	100	**18,10**
691909	250	350	-18 to 99	100	**27,40**

VACUUM BAGS FOR PACKAGING LIQUIDS

- plain bags for chamber pack machines
- adapted for packing chilled liquids and other food products
- vertical hanging holes
- can be used in the temperature range from -18 to 99°C
- dedicated for 691312
- the package contains (K) pieces



Code	W mm	D mm	H mm	V liters	T °C	K pcs	Price net (€)
691924	140	230	55	1,0	-18 to 99	50	**16,30**
691925	200	300	55	2,0	-18 to 99	50	**24,60**
691926	250	300	55	2,5	-18 to 99	50	**29,90**

FOOD STORAGE AND TRANSPORT



TRAY SEALING MACHINE

- professional device for catering companies
- easy and quick to use
- an effective way of packing ready meals
- hygienic and tight packaging

TRAY SEALING MACHINE

- made of high quality stainless steel
- smooth and precise temperature control
- automatic foil cut-off
- stretcher to prevent foil curling
- welding pressure damper
- insulated handle to prevent overheating
- welding surface covered with a specialized eflon
- non-slip feet
- on / off light indication system with flooding protection
- warm-up time up to 10 minutes
- foil sealing time up to 3 seconds
- temperature control range 0-220 °C
- tray matrix included

NEW



Single-chamber matrix included

MATRIX

- made of a special corrosion-resistant aluminum alloy







No.	Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**691935**	Tray sealing machine	260	565	220	0,65	230	**970,00**
2.	**691936**	Two-chamber matrix	-	-	-	-	-	**90,00**
3.	**691937**	Three-chamber matrix	-	-	-	-	-	**90,00**

FOOD STORAGE AND TRANSPORT

PLATFORM CART

- non-slip points on the surface
- work surface dimensions 660 x 485 mm



Code	W mm	D mm	H mm	Price net (€)
059002	730	480	890	**133,00**

PLATFORM CART

- folded
- working area dimensions 650x475 mm
- does not have wheel lock



Code	W mm	D mm	H mm	Price net (€)
059001	740	480	870	**321,00**

TRANSPORT CART FOR GN CONTAINERS AND BAKING TRAYS

- fitted with double-sided locking for GN containers and trays
- 4 swivel castors, 2 with brakes
- distance between shelves 80 mm
- volume:
  662111 14 x container GN 1/1
  662211 14 x container GN 2/1
  662461 16 x baking tray 600 x 400 mm

Has double-sided protection against the containers sliding out





No.	Code	W mm	D mm	H mm	Price net (€)
1.	**662111**	380	550	1735	**273,00**
	662211	590	670	1735	**369,00**
2.	**662461**	470	620	1735	**354,00**

SERVING CARTS

- intended for small and large catering establishments
- particularly recommended for restaurants, banquet and wedding halls, canteens and catering establishments
- rubber wheels, 2 with brakes
- working area dimensions 800x500 mm

SERVING CART ECO



Code	Product	W mm	D mm	H mm	Price net (€)
661022	2-shelf cart	860	540	940	**123,00**
661033	3-shelf cart	860	540	940	**160,00**

SERVING CART STANDARD

Wheels with brakes





Code	Product	W mm	D mm	H mm	Price net (€)
661020	2-shelf cart	860	540	920	**155,00**
661030	3-shelf cart	860	540	920	**197,00**

FOOD STORAGE AND TRANSPORT

SERVING CART PREMIUM

- ideal for catering
- for self-assembly
- may be covered e.g. with a tablecloth



Code	Product	W mm	D mm	H mm	Price net (€)
661040	2-shelf cart	850	530	800	**165,00**
661050	3-shelf cart	850	530	800	**190,00**

SERVING CART

- intended for large and small catering establishments
- recommended as a waiter cart and an independent, mobile workplace with the possibility of storage
- made of durable plastic
- working area dimensions 620x420 mm
- 4 swivel castors, 2 with brakes
- distance between shelves 290 mm









Code	W mm	D mm	H mm	Price net (€)
661035	860	425	910	**149,00**



CHROME STEEL RACK

- shelf mount with height adjustment
- the load capacity per rack shelf is up to 200 kg
- for use in warehouses, stores, etc.

Code	W mm	D mm	H mm	Price net (€)
680062	610	455	1800	**179,00**
680093	900	450	1800	**194,00**
680092	910	455	1800	**221,00**
680123	1200	450	1800	**246,00**
680122	1220	455	1800	**276,00**
680152	1525	455	1800	**311,00**
681062	610	610	1800	**208,00**
681093	908	610	1800	**292,00**
681123	1213	610	1800	**310,00**
681092	910	610	1800	**250,00**
681102	1060	610	1800	**299,00**
681122	1220	610	1800	**332,00**
681152	1525	610	1800	**391,00**
681182	1825	610	1800	**450,00**

Shelf mount with height adjustment



CHROME STEEL RACK

- intended for warehouses, stores, catering kitchens
- 4 adjustable shelves
- the load capacity per rack shelf is up to 150 kg

Easy to assemble



Code	W mm	D mm	H mm	M kg	Price net (€)
680200	900	455	1800	10,6	**128,00**



DRIP RACK FOR GN CONTAINERS

INOX

- two levels of profiled shelves
- for containers GN 1/1 20 mm and tray sizes GN
- recommended rack placement near a drain





Code	W mm	D mm	H mm	Price net (€)
682060	600	550	1130	**198,00**

STORAGE RACK GN 1/1

150 kg

Al

- dedicated for warehouses, cold room, bakeries, etc.
- solid construction
- shelves made of polypropylene,- can be put into a dishwasher
- possible to change shelves into GN
- 4 levels of shelves, 8 modules exchangeable with GN 1/1 container
- adjustable feet
- easy assemble







Code	W mm	D mm	H mm	Price net (€)
686100	1120	360	1800	**432,00**

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



BUFFET TABLEWARE

Buffet equipment for storing, serving, transporting and serving ready meals and beverages, both during outdoor events and directly at the premises.

Heaters, heater fuel 256-261
Soup cookers, kettles 263-267
Pitchers, table vacuum flasks 269-271
Trays 274-277
Heating lamps for dishes 255
Platters 274
Finger food utensils 281-286
Finger food slate plates 280
Buffet columns 279
Beverage cooling unit, smoothie dispenser 273

BUFFET TABLEWARE

HEATING LAMPS FOR DISHES

- designed to keep food warm
- recommended for restaurants, catering establishments, wedding venues, fast food joints

FOOD HEATING LAMP

- lamp emitting heat radiation
- movable post



Code	Ø mm	H mm	P kW	U V	Price net (€)
692400	270	700	0,25	230	**167,00**

FOOD HEATING LAMP

- lamp emitting heat radiation
- 2 heating elements
- possibility of placing the GN 1/1 tray
- wymiar podstawy 360x480 mm



Code	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
692500	170	360	480	600	0,5	230	**127,00**

BULB FOR HEATING LAMPS



Code	Ø mm	H mm	P kW	U V	Price net (€)
692510	140	175	0,25	230	**8,00**

FOOD HEATING LAMP

- lamp emitting heat radiation
- height adjustment from 90cm to 170cm



Code	Color	Ø mm	P kW	U V	Price net (€)
692600		173	0,25	230	**74,60**
692601		173	0,25	230	**74,60**
692602		173	0,25	230	**81,70**

FOOD HEATING LAMP

- lamp emitting heat radiation
- height adjustment from 90cm to 170cm



Code	Color	Ø mm	P kW	U V	Price net (€)
692610		290	0,25	230	**80,80**
692611		290	0,25	230	**80,80**
692612		290	0,25	230	**85,50**



CATERING HEATERS

- catering heaters offer for serving dishes at optimal temperatures
- the power source may be flammable fuel or an electric heater
- the containers' size and volume of the can be adjusted to the user's individual needs
- the Catering, Buffet and Hotel lines allow equipping every catering facility or catering company

CATERING LINE

INOX

- an economy line designed for frequent use requirements
- equipped with removable covers, with the option of suspension or Roll-Top
- all heaters have handling grips

ROUND HEATER

- complete with: 1 fuel container, 1 round food container, lid



Code	Ø mm	H mm	V liters	Price net (€)
431400	420	270	4	**62,20**
431750	420	320	7,5	**77,10**



GN 1/1 HEATER

- complete with: 2 fuel containers and 1 container GN 1/1 65 mm

Code	W mm	D mm	H mm	V liters	Price net (€)
436110	605	360	240	9	**59,20**

GN 1/1 HEATER

- complete with: 2 fuel containers and 1 container GN 1/1 65 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
436120	605	360	240	9	**54,10**

BUFFET TABLEWARE



ROLL-TOP HEATER GN 1/1

- opened monoblock cover (90°)
- complete with: 2 fuel containers, container GN1/1 65 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
434090	600	360	380	9	**155,00**

HEATER WITH KETTLES

- complete with: 2 fuel containers, 2 kettles with lids



Code	W mm	D mm	H mm	V liters	Price net (€)
433240	660	335	400	2 x 4	**207,00**

BUFFET LINE

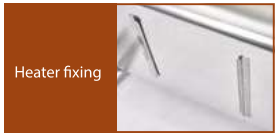
INOX

- an elegant line of high-quality heaters with a universal system of hinged covers and Roll-Tops, facilitating their operation
- models in this line allow choosing the heating method

ROLL-TOP HEATER

- model 437041 includes a 1/1 65 mm container 65 and 2 fuel containers
- model 437042 includes a 1/2 65 mm container and 2 fuel containers
- soft-closing lid with easy and quick disassembly







Code	Description	W mm	D mm	H mm	Price net (€)
437041	GN1/1	575	410	345	**150,00**
437042	GN1/2	370	350	345	**126,00**

ROUND ROLL-TOP HEATER

- opened monoblock cover (180°)
- complete with: 1 fuel container, food container



Code	W mm	D mm	H mm	V liters	Price net (€)
437021	470	530	530	6,3	**151,00**



ROLL-TOP HEATER GN 1/1

- opened cover 90°
- complete with: 2 fuel containers, container GN 1/1 65 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
434099	600	400	365	9	**168,00**

ROLL-TOP HEATER GN 1/1

- opened cover 180°
- including: 2 fuel containers, container GN1/1 65 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
437011	660	335	400	9	**219,00**





GN 1/1 ELECTRIC HEATER

- tub made of heat-resistant plastics
- heater with thermostat
- including: GN 1/1 container 65 mm

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
435090	570	350	285	8	0,76	230	**200,00**

BUFFET TABLEWARE

HOTEL LINE

INOX

- a line of highly-polished functional, elegant heaters of top quality and modern design
- they use innovative systems that facilitate operation: a hinged cover with a window and Roll-Top

ROUND HEATER

- opened cover 180°
- including: round container for dishes and 1 fuel container



Code	W mm	D mm	H mm	V liters	Price net (€)
437020	460	520	450	6,8	**191,00**



OVAL HEATER

- opened cover 180°
- including: elliptical container for dishes and 2 fuel containers

Code	W mm	D mm	H mm	V liters	Price net (€)
437030	630	520	450	9	**203,00**



GN 1/1 HEATER

- opened cover 180°
- including: GN1/1 dish container and 2 fuel containers

Code	W mm	D mm	H mm	V liters	Price net (€)
437010	670	520	450	9	**284,00**



GN 1/1 ELECTRIC HEATER

- tub made of heat-resistant plastics
- other elements made of stainless steel
- heater with thermostat
- included: GN 1/1 container 100 mm

Lid holder



Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
435130	620	480	300	13	2,0	230	**251,00**

ELECTRIC HEATER WITH SOUP KETTLES

- tub made of heat-resistant plastics
- other elements made of stainless steel
- heater with thermostat
- complete with: 2 kettles, 2 lids, 2 spoons



Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
433241	620	480	310	2 x 4	2,0	230	**295,00**

GN 1/1 TILTING HEATER

- the heater can be removed from the base and used on an induction stove
- complete with: 2 fuel containers
- soft-closing lid with easy and quick disassembly

Lid equipped with a glazed window



Can be used on an induction stove



Tilt protection system when opening the lid





Code	W mm	D mm	H mm	Price net (€)
438010	630	500	270	**390,00**

HEATER FUEL

- burning time approx. 4÷6 hours
- safe, odorless
- PZH-certified product
- reusable thanks to the possibility of rekindling
- the cotton wick ensures a constant burning temperature and flame size
- the steel ring inside the can prevents fuel leakage
- hermetic lid allows carrying and storing the can during use









Code	K pcs	Price net (€)
430001	24	**1,73**

HEATER GEL

- pure ethanol
- odorless
- burning time: approx. 3 hours (430002)
- non-toxic
- ecological
- does not burn dishes



No.	Code	Product	V liters	Price net (€)
1.	**430002**	Gel in a can	0,2	**1,17**
2.	**430003**	Gel in a bottle	1,0	**4,18**
3.	**430005**	Gel in a bucket	5,0	**19,30**

FUEL AND GEL CONTAINER

- fits all can heaters for fuel can code 430000 and for a can of gel code 430002



Code	H mm	Price net (€)
430010	60	**3,59**

HEATING COMPONENT FOR HEATERS

- height adjustable automatically, max. 112 mm, min. 90 mm
- intended for heaters: 433240, 434090, 436110, 437010, 437011, 437030
- easy assembly and disassembly





Code	W mm	D mm	P kW	U V	Price net (€)
430350	110	160	0,35	230	**64,90**

HEATING COMPONENT FOR HEATERS

- temperature 65 ÷ 90°C
- intended for heaters: 434090, 434099, 437010, 437011
- easy assembly and disassembly



Code	W mm	D mm	P kW	U V	Price net (€)
430300	250	200	0,25	230	**72,90**
430400	230	200	0,40	230	**47,40**

HEATING COMPONENT FOR HEATERS

- heater with symostat
- 5 heating levels
- temperature 45 ÷ 225°C
- intended for heaters: 434090, 434099, 437010, 437011
- easy assembly and disassembly







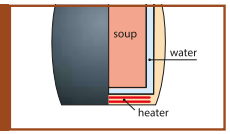
Code	W mm	D mm	P kW	U V	Price net (€)
430401	230	200	0,40	230	**57,20**
430700	250	200	0,70	230	**92,00**

ELECTRIC BOILERS FOR SOUPS

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a flap and cutout for spoon
- housing made of powder red colour coated steel
- adjustable heater with a thermostat, temperature range up to 65°C

Even heating through a water jacket



Soup container made of stainless steel





Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432105	340	370	8,5	0,4	230	**110,00**

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a cutout for spoon
- housing made of matt steel
- heater with thermostat

capacity 5.7 l



Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432110	280	340	5,7	0,3	230	**109,00**

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- electronic control panel with temperature display
- temperature control 65-95°C with steps every 1°C
- fitted with a lid with a cutout for spoon
- housing made of matt steel

Control panel





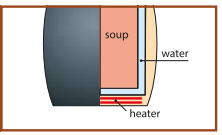
Code	Product	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432115	Soup boiler	395	340	9	0,4	230	**140,00**
432190	Cauldron batch - additional	245	255	10	-	-	**43,30**



ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a flap and cutout for spoon
- housing made of matt steel
- heater with thermostat

Even heating through a water jacket



Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432100	340	370	8,5	0,4	230	**126,00**

ELECTRIC SOUP BOILER

- soup container, lid and water container made of stainless steel
- lid with a cutout for spoon
- housing made of high impact plastic
- heater with thermostat
- spoon included

Soup container made of stainless steel



Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432101	350	360	10	0,4	230	**210,00**



SUNNEX

COOKER

- designed for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- cold handles made of plastic
- fluid level indicator
- safety thermostat
- „drip-free" valve
- housing made of powder coated steel
- built-in heater
- power and operation indicator



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751087**	Cooker	225	-	-	495	8,7	1,5	230	**116,00**
	751205	Cooker	295	-	-	570	20,5	2,5	230	**137,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**18,60**

GREDIL COOKER

- device intended for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- non-heating plastic handles
- liquid level indicator in the tank
- safety thermostat
- drip-proof tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751105**	Cooker	280	-	-	487	10	1,5	230	**89,50**
	751185	Cooker	365	-	-	498	18	2,5	230	**102,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**18,60**

COOKER

- device intended for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- liquid level indicator in the tank
- safety thermostat
- drip-proof tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light



No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751102**	Cooker	225	-	-	460	10	2,4	230	**122,00**
	751192	Cooker	275	-	-	580	19	2,6	230	**162,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**18,60**



DOUBLE-WALLED BOILER

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- beverage level indicator in the tank
- safety thermostat
- device made of highly polished stainless steel
- built-in heater
- power indicator light

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**751106**	Cooker	230	-	-	500	10	1,5	230	**103,00**
	751186	Cooker	290	-	-	498	18	2,5	230	**117,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**18,60**

DOUBLE-WALLED BOILER

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- liquid level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light



Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
751209	241	480	9	2,4	230	**182,00**
751220	288	602	18	2,4	230	**212,00**

BREWER

- device for brewing tea, herbs, and heating water
- after the brewing process is finished, the appliance automatically switches to the hot beverage heating function
- beverage level indicator in the tank
- safety thermostat
- non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light





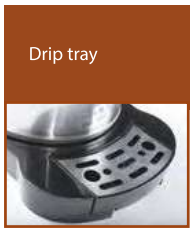




No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**752060**	Brewer	225	-	-	470	6,5	1,35	230	**141,00**
	752120	Brewer	270	-	-	530	12,0	1,35	230	**196,00**
	752150	Brewer	270	-	-	600	15,0	1,35	230	**218,00**
2.	**383300**	Drip tray	-	300	150	-	-	-	-	**18,60**

DOUBLE-WALLED BREWER

- device for brewing tea, herbs, and heating water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- beverage level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light
- scale indicator light







Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
753060	241	480	6	1,5	230	**164,00**
753150	288	602	16	1,5	230	**243,00**

SERVING ACCESSORIES

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



No.	Code	Product	L mm	V liters	Price net (€)
1.	**420012**	Perforated spoon	310	-	**7,16**
2.	**420022**	Serving fork	300	-	**6,47**
3.	**420032**	Serving spoon	315	-	**7,43**
4.	**420042**	Serving spatula	315	-	**6,95**
5.	**420052**	Ladle	310	0,08	**10,10**

MENU HOLDER



Code	H mm	Price net (€)
486031	102	**2,17**

ELECTRIC KETTLE

- made of polished stainless steel
- large lid for easy pouring
- water level indicator
- automatic switch
- overheating protection
- base enabling rotating the kettle by 360°
- power indicator light







Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
751900	333	232	286	4,2	1,4	2	230	**50,00**

BUFFET TABLEWARE

CATERING THERMAL INSULATION CONTAINER

- perfect for hot and cold beverages
- housing made of stainless steel
- interior made of aluminum
- folding legs for easy storage

Screwed lid with handling grips





No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**385951**	Vacuum flask	230	410	9,5	**56,50**
	385140	Vacuum flask	230	560	14,0	**87,10**
2.	**383140**	Drip tray	140	20	-	**4,89**

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



Opened lid with pump button lock



No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**383190**	Vacuum flask	-	320	1,9	**28,70**
	383250	Vacuum flask	-	360	2,5	**33,50**
2.	**383140**	Drip tray	140	20	-	**4,89**

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



Opened lid with pump button lock



No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**383400**	Vacuum flask	-	380	4,0	**43,20**
	383500	Vacuum flask	-	430	5,0	**47,30**
2.	**383140**	Drip tray	140	20	-	**4,89**



TABLE VACUUM FLASK

- with button
- steel insert
- polypropylene lid and handle

Code	V liters	Price net (€)
382150	1,5	**18,40**
382200	2,0	**17,80**



TABLE VACUUM FLASK

- perfect for hot and cold beverages
- stainless steel vacuum flask
- unscrewed lid made of polypropylene in black

Code	H mm	V liters	Price net (€)
382101	210	1,0	**17,40**
382151	245	1,5	**20,20**
382201	285	2,0	**20,50**



TABLE VACUUM FLASK

INOX

- fitted with a lid with a flap
- steel insert

Code	H mm	V liters	Price net (€)
386100	235	1,00	**43,80**
386150	250	1,50	**43,40**
386200	295	2,00	**47,50**



PITCHER

INOX

Code	V liters	Price net (€)
373051	0,5	**11,00**
373101	1,0	**15,70**
373151	1,5	**22,30**
373201	1,9	**27,70**



PITCHER

INOX

Code	H mm	V liters	Price net (€)
374010	60	0,15	**7,51**
374020	75	0,25	**10,90**



PITCHER

INOX

- for frothing milk

Code	V liters	Price net (€)
372035	0,35	**8,58**
372060	0,60	**10,90**
372100	1,00	**12,90**
372150	1,50	**18,40**
372200	2,00	**22,90**

BUFFET TABLEWARE



PITCHER

INOX

Code	V liters	Price net (€)
371200	2,0	**25,60**



PITCHER

- made of polycarbonate

PC

Code	V liters	Price net (€)
377170	1,7	**8,59**



PITCHER

- made of acrylic

Code	V liters	Price net (€)
377020	2,0	**15,60**



PITCHER

- made of glass
- for liquids of max. temperature 65°C
- sold in case batches (K)
- price per item

No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400169**	104	227	1,5	6	**7,12**
2.	**400178**	62-48	120	0,25	12	**1,94**
	400177	78-60	153	0,50	6	**2,83**
	400008	97-72	201	1,00	6	**3,41**
	400175	112-86	240	1,85	6	**5,06**
3.	**400176**	114-90	234	1,45	6	**5,32**



BEVERAGE DISPENSER

- housing made of highly polished stainless steel
- liquid container made of polycarbonate
- removable drip grid
- ice container inside the dispenser



Code	W mm	D mm	H mm	V liters	Price net (€)
468001	265	350	560	8	**124,00**

BEVERAGE DISPENSER

- housing made of highly polished stainless steel
- liquid container made of polycarbonate
- ice container inside the dispenser



Code	W mm	D mm	H mm	V liters	Price net (€)
468002	220	280	510	5	**143,00**

CEREAL DISPENSER

- mechanism of dispensing portion
- vessel for cereals made of plastic
- housing made of highly polished stainless steel



Code	W mm	D mm	H mm	V liters	Price net (€)
467007	285	315	370	7	**222,00**

BREAKFAST CEREALS DISPENSER

- housing made of highly polished stainless steel
- cereal dish made of plastic



Code	W mm	D mm	H mm	V liters	Price net (€)
467001	185	240	600	4	**116,00**

BUFFET TABLEWARE

BEVERAGE COOLING UNIT

- efficient mixing system
- body made of stainless steel
- juice container made of durable polycarbonate
- low noise level at 55dB
- drip tray included

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
469102	430	430	632	2x12	+3 ~ +8	28	0,3	230	**1057,00**



SMOOTHIE DISPENSER

- appliance for preparing frozen beverages
- illuminated lid
- electronic temperature control
- high-performance compressor
- easy to keep clean
- containers can be illuminated (day/night mode)
- coolant: R404a
- drip tray included

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
469112	470	510	810	2x12	62	0,9	230	**3476,00**





DISPLAY

- display for sugar, cream, sweets, etc.
- base made of stainless steel
- 3 plastic containers

Code	W mm	D mm	H mm	V liters	Price net (€)
477003	230	180	415	3x1	**81,30**

PLATTER

- edge 3 mm

INOX

Code	W mm	D mm	Price net (€)
401252	254	183	**4,33**
401302	302	202	**5,94**
401352	348	233	**6,94**
401402	392	262	**9,44**
401452	448	300	**12,30**
401502	498	346	**15,20**
401552	545	380	**20,40**
401602	599	413	**25,50**







DISPLAY TRAY

- round

INOX

Code	Ø mm	H mm	Price net (€)
407361	360	20	**11,80**
407411	410	20	**14,90**

DISPLAY TRAY

- rectangular

INOX

Code	W mm	D mm	H mm	Price net (€)
406250	270	210	25	**12,60**
406280	300	235	25	**15,50**
406310	325	250	25	**16,50**
406340	355	275	25	**21,70**
406400	420	295	25	**26,10**
406460	580	365	25	**35,40**
406550	580	365	25	**59,70**



PLATTER UNDER THE PLATEX

Code	Ø mm	Price net (€)
408301	300	**20,60**



LID

- fits tray 408301

Code	Ø mm	H mm	Price net (€)
409250	250	110	**20,00**

BUFFET TABLEWARE

WAITER TRAYS



WAITER TRAY

- non-slip
- available in black and in three shapes: round, oval or rectangular

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**412350**	355	-	-	25	**7,91**
	412400	405	-	-	25	**10,70**
2.	**415510**	-	510	635	25	**28,70**
	415600	-	600	735	25	**40,00**
3.	**411450**	-	405	305		**13,20**
	411500	-	460	360		**19,60**
	411560	-	510	380		**27,50**
	411650	-	650	450		**33,80**



LAMINATED TRAY

- available in various shapes and sizes, including the popular GN 1/1
- the offer includes two Colors: mahogany or birch
- non-slip coating except 414000 and 414020

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**410360**	360	-	-	35	**20,90**
2.	**414000**	-	530	325	-	**19,80**
3.	**414010**	-	530	325	-	**27,80**
4.	**414020**	-	530	325	-	**14,50**
5.	**410450**	-	450	340	-	**17,20**
	410500	-	500	360	-	**22,60**
	410550	-	550	400	-	**23,50**
	410600	-	600	450	-	**29,10**

TRAYS

TRAY

- granite available in sizes GN1/1 or trapezoidal shape
- polyester reinforced with fiberglass
- tray 413010, rubber coated



No.	Code	W mm	D mm	H mm	Price net (€)
1.	**413020**	477	337	15	**12,00**
2.	**413001**	530	325	-	**16,20**
3.	**413010**	530	325	-	**33,80**



TRAY

- available in various sizes including the popular GN1/1
- rounded edges
- resistant to discoloration

PP

No.	Code	W mm	D mm	Price net (€)
1.	**413031**	530	325	**13,30**
2.	**413033**	456	356	**8,60**
3.	**413032**	415	305	**7,13**

WAITER TRAY

- rectangular
- polypropylene with handles

PP



Code	W mm	D mm	H mm	Price net (€)
414090	430	305	30	**6,09**

BUFFET TABLEWARE

FAST FOOD TRAYS

PP

- ideal for small and medium catering establishments
- available in 6 colors and most common sizes
- easy to keep clean



Code	Color	W mm	D mm	Price net (€)
413251		250	350	**2,70**
413252		250	350	**2,70**
413253		250	350	**2,70**
413254		250	350	**2,84**
413255		250	350	**2,84**
413256		250	350	**2,84**

Code	Color	W mm	D mm	Price net (€)
413301		300	400	**3,57**
413302		300	400	**3,57**
413303		300	400	**3,57**
413304		300	400	**3,57**
413305		300	400	**3,57**
413306		300	400	**3,57**

Code	Color	W mm	D mm	Price net (€)
413351		350	450	**5,26**
413352		350	450	**5,26**
413353		350	450	**5,26**
413354		350	450	**5,26**
413355		350	450	**5,26**
413356		350	450	**6,02**

TRAY STAND

Cr

- foldable
- plastic feet protecting the floor from damage
- nylon straps supporting trays







Code	W mm	D mm	H mm	Price net (€)
415000	470	480	780	**49,20**

NEW

SERVICE COVER ROLL-TOP GN 1/2

- cover made of polycarbonate Roll-Top opens 90°
- fits in bread basket 361202
- suitable for PREMIUM and STANDARD GN 1/2 polycarbonate containers
- suitable for GN 1/2 BASIC line steel containers



Code	W mm	D mm	H mm	Price net (€)
419006	336	280	145	**35,00**

SERVING CASE GN 1/1

- complete with: 1 cooling insert, Roll-Top polycarbonate cover opening up to 90°, steel tray GN 1/1 20, black container made of polycarbonate GN 1/1 65
- polycarbonate lid can be purchased separately



Code	Product	W mm	D mm	H mm	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	**50,90**
419100	Refrigerated display cabinet	530	325	240	**107,00**
419112	Cooling insert	235	119	31	**5,60**

ROLL-TOP LID GN 1/1+ TRAY GN 1/1

- cover made of polycarbonate



Code	Product	W mm	D mm	H mm	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	**50,90**
414000	GN 1/1 tray, smooth birch	530	325	-	**19,80**
414020	GN 1/1 tray, smooth mahogany	530	325	-	**14,50**
413001	GN 1/1 tray, polyester granite	530	325	-	**16,20**

ROLL-TOP LID GN 1/1 + ELECTRIC HEATER

- cover made of polycarbonate



Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	-	-	-	**50,90**
435090	Electric heater	570	350	285	8	0,76	230	**200,00**

ROLL-TOP LID GN 1/1 + CONTAINER GN 1/1

- cover made of polycarbonate
- GN 1/1 container made of stainless steel



Code	Product	W mm	D mm	H mm	Price net (€)
419000	Roll-Top lid GN 1/1	535	330	175	**50,90**
111060	GN 1/1 container made of stainless steel	530	325	65	**14,90**



BUFFET COLUMNS

Buffet columns are an excellent solution for arranging breakfast and banquet buffets. Varied height of straight and angular columns, as well as rich assortment of shelves made of wood in two shades of brown, glass shelves and slate plates, allow the possibility of free arrangement in a small space, allowing you to create unique displays of served dishes and snacks. Ease of installation and disassembly and the lightweight design make the column systems ideal for elegant receptions, events and catering.



SLATE PLATE

Code	W mm	D mm	H mm	Price net (€)
399101	200	200	5	**3,67**
399102	200	100	5	**2,44**
399103	300	300	5	**6,87**
399104	300	200	5	**5,15**



GLASS SHELF

Code	W mm	D mm	H mm	Price net (€)
816830	250	250	8	**20,00**
816800	500	250	8	**28,30**
816810	800	250	8	**38,90**



BUFFET COLUMN

INOX

No.	Code	Color	Description	W mm	D mm	H mm	Price net (€)
1.	**815601**		High	150	150	570	**99,80**
2.	**815621**		Low	150	150	355	**65,50**
3.	**815600**		High	150	150	570	**151,00**
	815620		Low	150	150	355	**112,00**



FINGER FOOD SLATE PLATE

- to serve snacks, dishes and desserts
- perfect for tastings and presentations
- made of natural stone with rough edges

SLATE PLATE

- available in 4 GN sizes



Code	Description	W mm	D mm	H mm	K pcs	Price net (€)
399111	GN 1/1	530	325	5	1	**19,20**
399112	GN 1/2	325	265	5	1	**10,40**
399113	GN 1/3	325	175	5	1	**7,37**
399114	GN 1/4	265	160	5	1	**6,05**

SLATE PLATE

- square



Code	W mm	D mm	H mm	K pcs	Price net (€)
399101	200	200	5	1	**3,67**
399103	300	300	5	1	**6,87**
399117	100	100	5	4	**5,07**

SLATE PLATE

- round
- 399118 swivel base



Code	Ø mm	H mm	K pcs	Price net (€)
399118	300	5	1	**16,40**
399119	300	5	1	**7,60**
399120	330	5	1	**8,77**

SLATE PLATE

- available in 2 GN sizes
- with handles



Code	Description	W mm	D mm	H mm	K pcs	Price net (€)
399121	GN 1/1	530	325	5	1	**17,50**
399122	GN 1/2	325	265	5	1	**9,87**

SLATE PLATE

- rectangular



Code	W mm	D mm	H mm	K pcs	Price net (€)
399102	200	100	5	1	**2,44**
399104	300	200	5	1	**5,15**
399115	400	250	5	1	**9,18**
399116	400	120	5	1	**5,19**

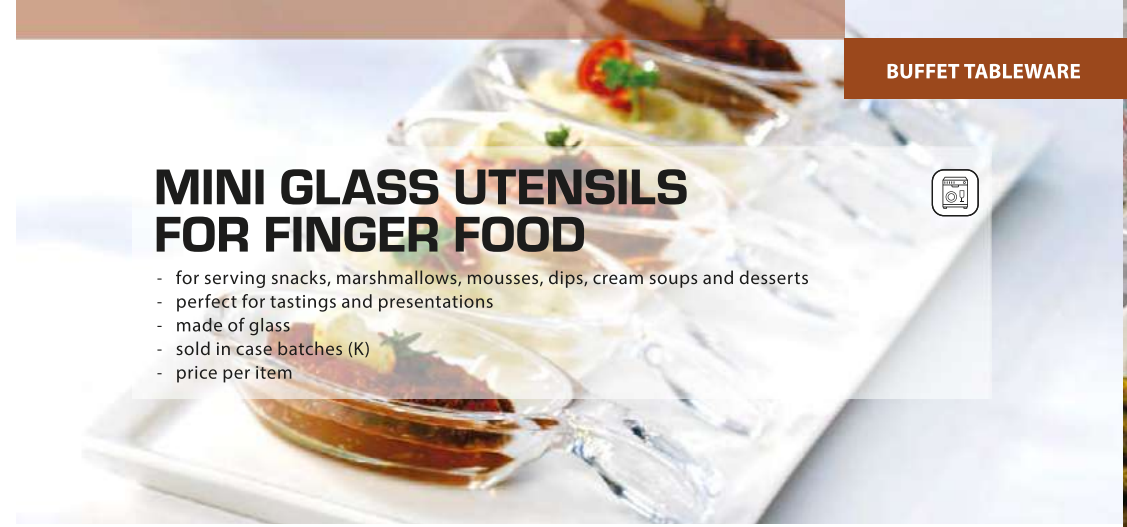
BUFFET BASE

- intended to display and serve snacks, dishes and desserts
- base made of acacia wood
- dedicated slate plate 399431 sold separately
- allows any configuration and product stacking





No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	**399430**	Base	420	320	55	**20,70**
2.	**399431**	Plate	400	300	7	**7,84**



MINI GLASS UTENSILS FOR FINGER FOOD

- for serving snacks, marshmallows, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of glass
- sold in case batches (K)
- price per item



1



2



3



4



5



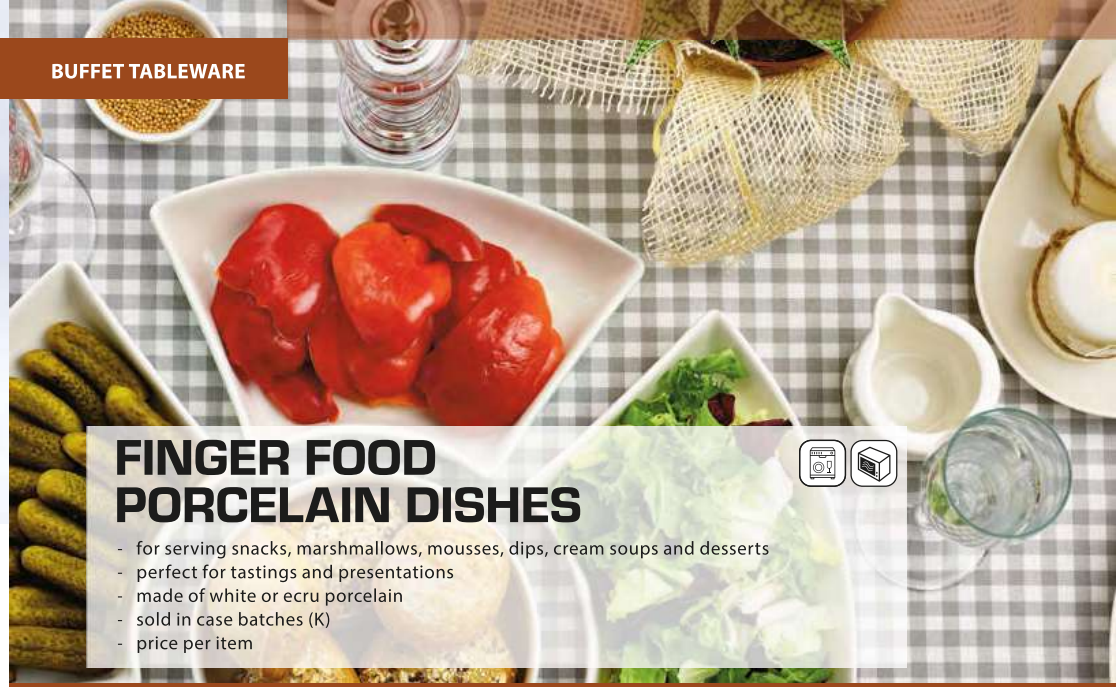
6



7

No.	Code	Product	Ø mm	K pcs	Price net (€)
1.	**400282**	Finger food bowl	96	6	**1,18**
2.	**400283**	Finger food bowl	110	6	**1,18**
3.	**400284**	Finger food bowl	96	6	**1,02**

No.	Code	Product	Ø mm	H mm	V liters*	K pcs	Price net (€)
4.	**400263**	Finger food glass	59	70	0,085	6	**0,73**
5.	**400285**	Finger food utensil	80	45	0,130	24	**1,39**
6.	**400286**	Finger food utensil	83	59	0,220	12	**1,38**
7.	**400341**	Finger food utensil	90	54	0,225	4	**2,98**



FINGER FOOD PORCELAIN DISHES

- for serving snacks, marshmallows, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of white or ecru porcelain
- sold in case batches (K)
- price per item



1

2

3

4

5

6

7

1 DIP

Code	W mm	D mm	H mm	V liters	K pcs	Price net (€)
394108	95	95	60	0,28	6	**5,32**

2 DIP

Code	W mm	D mm	H mm	V liters	K pcs	Price net (€)
394109	110	110	40	0,25	6	**4,60**
394110	130	130	45	0,37	6	**5,11**

3 DIP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
394409	80	40	0,14	6	**2,27**

4 DIP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
394408	60	45	0,09	6	**2,47**

5 DIP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
395332	55	18	0,013	6	**1,08**

6 DIP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
395335	70	20	0,032	6	**1,01**

7 DIP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
395333	58	30	0,05	6	**1,12**

BUFFET TABLEWARE



1 DIP

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
395526	55	30	0,05	6	**1,17**

2 WAVE-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters	K pcs	Price net (€)
394414	165	55	0,30	6	**5,79**

3 MINI SALAD-BOWL SET

Code	W mm	H mm	V liters	K pcs	Price net (€)
394404	330	30	3x0,26	1	**29,70**

4 SPOON/SPOON HOLDER

Code	W mm	H mm	V liters	K pcs	Price net (€)
394416	190	25	0,095	6	**5,58**

5 PLATTER

Code	W mm	D mm	H mm	V liters	K pcs	Price net (€)
394400	193	100	35	6	0,32	**7,29**

6 PLATTER

Code	W mm	D mm	H mm	V liters	K pcs	Price net (€)
394401	210	110	25	0,2	6	**7,04**

7 TRAY

Code	W mm	D mm	H mm	K pcs	Price net (€)
394113	230	115	10	6	**5,24**

8 TEAR-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters	K pcs	Price net (€)
394412	75	40	0,09	6	**3,75**

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

FINGER FOOD UTENSILS

MINI DIP

- smooth steel

INOX



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546042**	67	30	0,06	**0,83**
2.	**546043**	72	48	0,12	**1,67**

MINI DIP

- hammered steel

INOX



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546044**	57	45	0,075	**1,21**
2.	**546045**	72	48	0,12	**1,99**

CUP FOR FRIES

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546022	88	110	0,3	**5,67**

MINI BUCKET

Cu



Code	Ø mm	H mm	V liters	Price net (€)
546040	120	120	0,90	**10,90**

MINI BUCKET

- for serving snacks or side dishes

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546033	90	80	0,325	**4,91**
546034	95	95	0,400	**4,97**
546035	120	120	0,900	**6,60**

CUP FOR FRIES

- 546025 hammered steel

INOX



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546024**	88	85	0,41	**3,46**
2.	**546025**	88	85	0,41	**5,07**

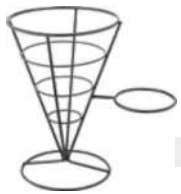
FRENCH FRIES STAND



Code	Ø mm	H mm	Price net (€)
319041	100	150	**4,28**

FRENCH FRIES STAND

- fits 546043 (sold separately)



Code	W mm	D mm	H mm	Price net (€)
319042	220	145	215	**5,04**

PAPER FOR FRIES





Code	W mm	D mm	K pcs	Price net (€)
319010	420	270	500	**47,30**

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

FINGER FOOD BASKET

- for serving snacks or side dishe
- not suitable for contact with food; it is recommended to use paper (code 319010)

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**546052**	80	-	-	65	**6,35**
2.	**546051**	-	100	80	70	**7,26**
3.	**546054**	-	100	100	70	**6,35**



FINGER FOOD BASKET

- for serving snacks or side dishes

No.	Code	W mm	D mm	H mm	Price net (€)
1.	**546061**	100	80	70	**8,82**
2.	**546064**	100	100	70	**7,80**



FINGER FOOD BASKET

- for serving snacks or side dishes

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	**546002**	80	-	-	80	**11,30**
2.	**546014**	-	95	95	60	**7,57**
3.	**546004**	-	100	90	60	**9,38**
4.	**546005**	-	100	90	60	**11,60**



FINGER FOOD MINI OVEN-PAN



Code	W mm	D mm	H mm	V liters	Price net (€)
546058	145	95	45	0,48	**10,20**

FINGER FOOD MINI OVEN-PAN

- for serving snacks or side dishes



Code	W mm	D mm	H mm	V liters	Price net (€)
546007	130	130	50	0,8	**8,42**

FINGER FOOD MINI PAN

- for serving snacks or side dishes



Code	Ø mm	H mm	Price net (€)
546001	115	35	**4,21**

MINI SAUCEPAN



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	**546009**	68	43	0,13	**7,65**
2.	**546010**	110	60	0,38	**13,80**

MINI COLANDER

- for serving snacks or side dishes



Code	Ø mm	H mm	Price net (€)
546021	130	65	**5,42**

MINI MILK DISH



Code	Ø mm	H mm	V liters	Price net (€)
546017	48	80	0,145	**4,70**

FINGER FOOD SPOON



Code	L mm	K pcs	Price net (€)
357300	143	12	**2,46**

SET OF BUFFET BASES

- the set contains three bases with the following dimensions:
  203x203xx220 mm
  177x177x160 mm
  160x152x110 mm
- hammered steel



Code	Price net (€)
546008	**45,10**

MUG

- smooth and durable surface
- lasting color
- heat resistant
- enameled



Code	Ø mm	H mm	V liters*	Price net (€)
547010	80	80	0,400	**4,77**

ESPRESSO CUP

- smooth and durable surface
- lasting color
- heat resistant
- enameled



Code	Ø mm	H mm	V liters*	Price net (€)
547009	50	50	0,100	**3,63**



CATERING

Appliances and accessories necessary to handle external events. Versatile, lightweight and durable catering equipment. Heating lamps that are a great solution for any space requiring maintaining a stable and comfortable temperature.

Heating lamps.....288-291
Hanging heating lamps.....289
Heating table.....290
Pyramid heating lamp.....291
Catering furniture.....292
Covers for catering furniture.....293
Hotel poles.....293

HEATING LAMPS

Heating lamps are not just for catering. They work well wherever there is a need for comfort, warmth and soft, gentle lighting. Home terraces, balconies and camping holidays with a tent or a camper are where these appliances work great.

The use of halogen heat radiators significantly increases the comfort of being in the fresh air. A major advantage of this solution are low losses resulting from the outflow of heated air, and its efficiency when converting energy into heat of approx. 96%. The halogen system is not only safer to use, but also cheaper to operate than solutions using liquid gas. Thanks to the mains supply (230V), they are easy to install and can also be used in closed rooms or tents.

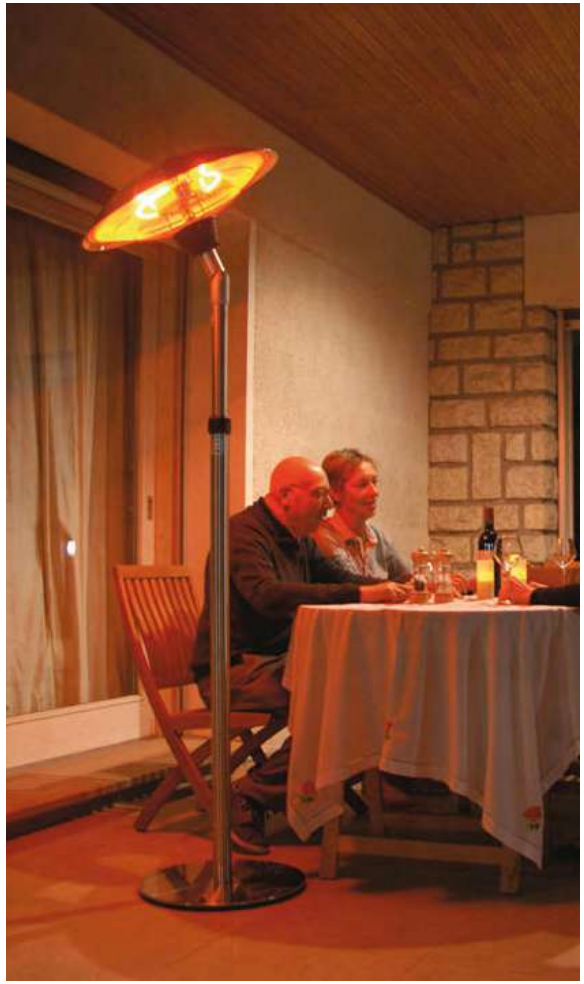
HEATING UMBRELLA

INOX

- intended for heating, e.g.: restaurant gardens, tents, umbrellas
- halogen lamp with a lifetime of approx. 5000h
- operating range approx. 17m^2
- protection rating - IP44
- adjustable height
- folded heating head
- 3 power levels



Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692301	585	1700 - 2050	13,3	2,1	230	**323,00**



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

stalgast professional catering equipment

HANGING HEATING LAMPS

- intended for heating, e.g.: restaurant gardens, tents, umbrellas
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44

INOX



1



2

Remote control included in model 692310 as standard



Folded lamp



1 HANGING HEATING LAMP

- remote control (remote)
- built-in LED lighting
- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692310	585	300	3,2	2,1	230	**223,00**

2 HANGING HEATING LAMP

- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692311	530	300	2,0	1,8	230	**176,00**



3

3 SUSPENDED HEATING LAMP FOR THE UMBRELLA

- suspended umbrella heating system
- allows installing an umbrella with a diameter of 30-65 mm on each leg
- unique design increases the area of effect
- allows folding the umbrella with the heating system installed
- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692312	1000	850	3,6	2,0	230	**188,00**

Umbrella with a mounted heating system



HEATING LAMPS

- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44

AI

1



2



Remote control included in model 692322 as standard



Can be hanged



1 HEATING LAMP

- can be mounted on the wall as well as hanging from the ceiling
- 1 power level

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
692321	455	90	100	1,5	1,5	230	**162,00**

2 HEATING LAMP

- can be mounted on the wall as well as hanging from the ceiling
- remote control (remote)
- 2 power levels

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
692322	1050	90	100	2,4	3,0	230	**370,00**

1 HEATING LAMP

- LED lighting
- 1 power level

Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692334	400	1800	9,3	1,5	230	**450,00**

2 HEATING TABLE

- bar table with heating function
- a red mesh-covered filament
- leg support
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44

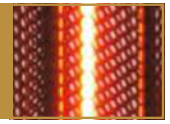
Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
692333	600	1100	17,5	1,5	230	**383,00**

INOX



1

Special protective coating





2

GAS HEATING LAMPS

PYRAMID HEATING LAMP

- base housing made of stainless steel
- connection elements made of aluminium
- tube made of tempered glass, which gives a nice visual effect and even distribution of heat
- security system cutting off gas supply at moment of fall over the radiator
- electric spark generator, powered with bateries (AAA)
- gas usage 945g/h
- gas bottle to be connected in base housing
- control panel installed in heating module
- easy and simple assembly
- cover as option - code 693211



1



2

No.	Code	W mm	L mm	H mm	P kW	U V	Price net (€)
1.	**693210**	520	-	2270	13	G30	**536,00**
2.	**693211**	-	2270	-	-	-	**39,60**

HEATING LAMP

- housing made of powder coated steel
- piezoelectric fuse
- steering by knob beShort burner
- umbrella of lamp effectively and even distributes heat and secures burners
- gas bottle to be put in base housing
- mounting kit included to attach the lamp to the ground
- gas usage 945g/h
- easy and simple assembly
- cover as option - code 693226



1



2

No.	Code	Ø mm	L mm	H mm	P kW	U V	Price net (€)
1.	**693225**	460	-	2210	13	G30	**257,00**
2.	**693226**	-	2210	-	-	-	**34,70**

CATERING FURNITURE

PE

- folded furniture
- can be used both indoors and outdoors
- easy to store and transport
- painted steel elements



1 CATERING TABLE

- table dimensions after folding (WxDxH): 950112: 1220x610x50 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950112	1220	610	740	8,9	**81,30**

2 CATERING TABLE

- table dimensions after folding (WxDxH): 950118: 920x750x95 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950118	1840	750	740	16,5	**114,00**

3 ROUND CATERING TABLE

- table dimensions after folding (ØxH): 1150x50 mm

Code	Ø mm	H mm	M kg	Price net (€)
950131	1150	740	13,6	**110,00**

4 CATERING CHAIR

- chair dimensions after folding (WxDxH): 465x210x1150 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950121	465	530	900	5,88	**51,80**

5 CATERING BENCH

- bench dimensions after folding (WxDxH): 910x250x95 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950120	1820	250	435	10,6	**85,00**

6 BAR TABLE

Code	Ø mm	H mm	M kg	Price net (€)
950141	800	1100	9,3	**82,80**

COVERS FOR CATERING FURNITURE

- covers for catering tables and chairs made of fery flexible material
- 5% elastane, 95% polyeseter
- recommended for banquett halls, restaurants, catering and gastronomic gardens
- available in two most popular colors
- cover can be washed in room temperature



No.	Code	Descriptin	Color	Price net (€)
1.	**950160**	950141 table cover	white	**14,70**
	950163	950141 table cover	black	**14,70**
2.	**950164**	950131 table cover	white	**17,60**
	950167	950131 table cover	black	**19,80**
3.	**950172**	950112 table cover	white	**13,30**
	950175	950112 table cover	black	**12,80**
4.	**950176**	950118 table cover	white	**15,10**
	950179	950118 table cover	black	**15,10**
5.	**950168**	950121 chair cover	white	**10,10**
	950171	950121 chair cover	black	**10,10**





NEW

1 HOTEL POLE

- extendable tape
- red tape

Code	Ø mm	H mm	Price net (€)
689010	310	965	**55,00**

2 HOTEL POLE

- black colour
- pull-out tape
- black tape

Code	Ø mm	H mm	Price net (€)
689011	320	900	**49,00**

3 HOTEL POLE

- sold without rope

Code	Ø mm	H mm	Price net (€)
689001	310	910	**51,40**

4 BARRIER POLE ROPE

- for pole 689001

Code	Color	L mm	Price net (€)
689002		1500	**13,00**
689003		1500	**13,00**





BAR EQUIPMENT

Wide range of accessories, blenders and bar coolers essential in preparing great drinks or cocktails.

Blenders....295-297
Ice makers, ice crushers....307-311
Citrus squeezers....298, 304-305
Mortar, bartender strainers....299
Measuring cups, bartender spoons....300-301
Coolers, champagne buckets, bartending mats....302-303
Bar refrigeration....313-314
Bartender dispensers, glass hanging racks....304
Electric citrus juicers....305-306



WARING BLENDERS

Waring is a producer who was the first to introduce a bar blender 80 years ago. It is now a leading manufacturer of professional equipment for the catering industry.

BAR BLADE TORQ 2.0 WARING COMMERCIAL XTREME



482155



482300



482145



484100, 484110, 484150

DEDICATED TO

- bars
- bars, small restaurants, small cafes, drink points
- bars, restaurants, cafes, drink points
- coffee shops, restaurants, bars, schools, kindergartens, mass caterers

APPLICATION

- light and medium consistency drinks
- light and medium consistency drinks and food
- medium consistency drinks and food
- thick consistency drinks and food

RECOMMENDED USES

- frozen drinks, mousses, margaritas and more
- frozen cocktails, ice-cream-based drinks, sauces, salsa, dips and more
- margaritas, daiquiri, sauces, soups and more
- fruit mousses, ice-cream-based drinks, frozen cocktails, salsa, sauces, soups, desserts, dressings and more

EFFICIENCY (number of drinks per day)

- 1 – 25
- 25 – 49
- 50 – 74
- 74 +

FEATURES

- power 380 W
- 2 rotational speeds
- power 750 W
- 2 continuous speeds and pulse speed
- power 1500 W
- 2 speeds and pulse speed
- power 1500 W
- models 484100, 484110 2 continuous speeds and pulse speed
- model 484150 smooth rotational speed control
- stainless steel clutch

BLENDER BAR

- 2 speeds
- 1.25 l polycarbonate container included
- the appliance is not intended for continuous operation

Control panel





No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**482155**	Blender Bar	180	180	370	1,25	0,38	230	**302,00**
2.	**484006**	Pitcher	-	-	-	1,4	-	-	**146,00**

BLENDER BLADE

- 2 speeds, „Pulse" function
- new knife shape for better crumbling
- lid with a hole
- pitchers can be stacked
- the container is dishwasher-safe



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**482300**	Blender Blade	195	215	410	1,4	0,75	230	**539,00**
2.	**484007**	Pitcher	-	-	-	1,4	-	-	**210,00**

BLENDER TORQ

- 2 speeds 20000/24000 rpm
- new knife shape for better crumbling
- lid with a hole
- pitchers can be stacked
- the container is dishwasher-safe
- „Pulse" function



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**482145**	Blender Torq	190	205	450	1,4	1,5	230	**672,00**
2.	**484008**	Pitcher	-	-	-	1,4	-	-	**221,00**

BAR EQUIPMENT

BLENDER XTREME

- perfect for smoothies
- 2 speeds 26000/30000 rpm
- 2 l polycarbonate container included
- the container is dishwasher-safe
- special handle
- „Pulse" function

Control panel





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters	Price net (€)
1.	**484100**	Blender Xtreme	220	260	480	1,5	230	2	**1020,00**
2	**484001**	Pitcher	-	-	-	-	-	2	**295,00**

BLENDER XTREME

- 2 speeds 26000/30000 rpm
- 2 l polycarbonate container included
- the container is dishwasher-safe
- special handle
- timer 30 seconds
- „Pulse" function
- special noise-reducing lid

Control panel





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters	Price net (€)
1.	**484110**	Blender Xtreme	235	275	540	1,5	230	2	**1290,00**
2.	**484001**	Pitcher	-	-	-	-	-	2	**295,00**

BLENDER XTREME

- adjustable speed 1870-30000 rpm
- 4 programs with the option of changing parameters
- 2 l polycarbonate container included
- the container is dishwasher-safe
- double „Pulse" function
- special noise-reducing lid
- max. „Pulse" speed 45000 rpm

Control panel





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters	Price net (€)
1.	**484150**	Blender Xtreme	235	275	540	1,5	230	2	**1481,00**
2.	**484001**	Pitcher	-	-	-	-	-	2	**295,00**

CORK WITH TUBE

- made of plastic
- price per item



No.	Code	Color	L mm	K pcs	Price net (€)
1.	**475971**	blue	65	12	**0,42**
2.	**475972**	yellow	65	12	**0,42**
3.	**475973**	orange	65	12	**0,42**
4.	**475975**	black	65	12	**0,42**
5.	**475977**	green	65	12	**0,42**

CORK WITH TUBE

- price per item



No.	Code	L mm	K pcs	Price net (€)
1.	**475970**	85	12	**0,43**
2.	**475980**	103	1	**2,00**

CHAMPAGNE CORK



Code	Ø mm	H mm	Price net (€)
472030	35	55	**5,52**

CITRUS PLASTER SQUEEZER

INOX



Code	W mm	H mm	Price net (€)
473021	75	80	**1,37**

CITRUS SQUEEZER

INOX



Code	Ø mm	H mm	V liters	Price net (€)
473000	130	100	0,35	**18,00**

LEMON SQUEEZER

- made of painted aluminum

Al



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

BAR EQUIPMENT





1 2 BARTENDER STRAINER

No.	Code	L mm	Price net (€)
1.	**472092**	200	**5,52**
2.	**472090**	130	**3,37**

3 JULEP BARTENDER STRAINER

Code	D mm	L mm	Price net (€)
472093	75	150	**4,54**

4 5 BARTENDER'S OPENER

No.	Code	L mm	Price net (€)
4.	**472999**	120	**4,58**
5.	**472140**	110	**3,07**

6 MORTAR

- for fruit
- made of ABS plastic

Code	L mm	Price net (€)
472200	210	**3,53**

7 MORTAR

- for crushing ice
- made of ABS plastic

Code	L mm	Price net (€)
472201	210	**3,53**

8 OPENER

Code	L mm	Price net (€)
472100	127	**2,26**

9 BOTTLE OPENER

- non-slip handle

Code	L mm	Price net (€)
472101	180	**2,51**

BOSTON SHAKER

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**476002**	Shaker without glass	90	180	0,9	**5,78**
2.	**476003**	Shaker with glass	90	290	0,9	**8,59**
3.	**476000**	Steel shaker without glass	90	180	0,9	**4,82**
4.	**476001**	Steel shaker with glass	90	290	0,9	**4,85**



COCKTAIL SHAKER

- 3-part

No.	Code	V liters	Price net (€)
1.	**476050**	0,5	**20,40**
	476070	0,7	**22,60**
2.	**476051**	0,5	**10,10**
	476071	0,7	**11,30**

STEEL MUG FOR SHAKER

No.	Code	H mm	V liters	Price net (€)
3.	**472014**	305	0,53	**4,71**



DOUBLE-SIDED SCALE

- made of 18/8 steel



Code	V liters	Price net (€)
474300	0,015-0,030	**1,97**
474301	0,020-0,040	**2,27**
474302	0,025-0,050	**2,63**

SCALE



Code	V liters	Price net (€)
474101	0,10	**3,37**

SCALE



Code	V liters	Price net (€)
474251	0,25	**5,43**

BAR EQUIPMENT

BAR SPOON

- model 472012 packed by 12 pcs.
- price per item



No.	Code	L mm	K pcs.	Price net (€)
1.	**472010**	200	1	**5,16**
2.	**472011**	285	1	**3,86**
3.	**472012**	202	12	**0,88**
4.	**472020**	210	1	**4,49**
5.	**472013**	280	1	**1,63**
6.	**476004**	310	1	**3,14**



CUTTING BOARD

- non-slip coating on the board edges
- temp. resistance up to +90°C

PP

Code	W mm	D mm	H mm	Price net (€)
340270	270	190	9	**6,60**
340351	350	250	10	**13,40**



PEELING KNIFE

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

BARTENDER MAT

- practical pads made of durable plastic
- clean with a damp cloth or rinse under running water, dry



No.	Code	W mm	D mm	H mm	Price net (€)
1.	**473900**	590	80	16	**8,93**
2.	**473910**	450	300	10	**14,60**

SERVER



Code	W mm	D mm	H mm	Price net (€)
477000	200	160	70	**9,45**

BARTENDER'S ASSISTANT

- napkin container 150x150 mm



Code	W mm	D mm	H mm	Price net (€)
477100	240	150	105	**7,64**

BARTENDER CONTAINER

- 5-part



Code	W mm	D mm	H mm	Price net (€)
473500	500	160	90	**22,10**

ACRYLIC COOLER

- cooler made of acrylic



Code	W mm	D mm	H mm	Price net (€)
477280	272	204	194	**20,00**

BARTENDER CONTAINER



Code	Ø mm	H mm	Price net (€)
815025	120	140	**8,67**



THERMAL INSULATION CONTAINER FOR ICE

- drip tray and ice tongs included

Code	Ø mm	H mm	V liters	Price net (€)
479200	150	220	2	**51,00**



THERMAL INSULATION CONTAINER FOR WINE

Code	V liters	Price net (€)
477201	1,9	**19,40**

BOTTLE CONTAINER

- wall-mounted bar container for bottles

INOX Polish Product



Code	W mm	D mm	H mm	Price net (€)
474310	550	100	150	**38,60**

BAR DISPENSER

- for dosing and storage

PE



Code	Color	Ø mm	H mm	V liters	Price net (€)
473811		90	330	1,0	**4,42**
473812		90	330	1,0	**4,42**
473813		90	330	1,0	**4,42**
473814		90	330	1,0	**4,26**
473815		90	330	1,0	**4,26**



1 BUCKET BASE

Code	H mm	Price net (€)
478610	600	**49,40**



2 BUCKET BASE

Code	H mm	Price net (€)
478680	680	**64,20**



3 CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
477771	210	205	4,5	**14,40**



4 CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
477351	200	205	4,5	**13,90**

GUIDE RAILS FOR HANGING GLASSES

- model 478020 - 2 rows
- model 478030 - 3 rows
- model 478050 - 5 rows

Cr



Code	W mm (front)	W mm (back)	D mm	H mm	Price net (€)
478020	200	160	355	70	**7,19**
478030	295	255	355	70	**10,60**
478050	480	450	355	70	**20,30**

CITRUS SQUEEZER

- fruit sieve Ø=120 mm



Code	W mm	D mm	H mm	Price net (€)
473012	185	225	710	**73,90**

BAR EQUIPMENT

CITRUS SQUEEZER

- device operated by a presser lever
- parts in contact with food are made of stainless steel
- speed 1450 rpm

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
480021	212	287	396	0,23	230	**319,00**

The container, presser and squeezer are made of stainless steel





ELECTRIC CITRUS SQUEEZER

- open design
- 2 replaceable squeezing tips
- base made of anodized aluminum
- bowl and sieve made of polycarbonate
- transparent bowl lid
- the appliance is intended for continuous operation
- speed 900 rpm

2 squeezing tips included



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
480012	315	200	440	5,7	0,18	230	**203,00**



CITRUS SQUEEZER

- professional citrus squeezer
- recommended for bars, drink points, restaurants, hotels, hospitals
- housing made of durable polycarbonate
- juice bowl made of stainless steel
- quiet high-power motor provides high performance in a very short time
- speed 1800 rpm
- anti-splash cover
- the parts in contact with food are dishwasher-safe
- the appliance is intended for continuous operation

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
482040	270	255	490	8,8	0,62	230	**1088,00**



VEGETABLE AND FRUIT JUICER

- professional juicer for making fresh juices from hard fruits and vegetables
- casing made of stainless steel
- cutting blade, bowl and juice container made of stainless steel
- pusher and feed tray opening made of ABS plastic
- lid and the pulp container made of polypropylene
- the safety system prevents operation of the device when the lid and the safety locking arm are open
- easy to disassemble
- all elements except for the body are dishwasher safe
- the device is not suitable for ice as well as frozen fruit and vegetables
- stabilizing feet prevent movement of the device during operation



Code	W mm	D mm	H mm	N rot/min	P kW	U V	Price net (€)
483900	250	410	530	3000	0,7	230	**890,00**



ICE MACHINE

- auxiliary ice-maker
- manual water refilling
- electronic control panel
- performance up to 12 kg per day
- ice tank 1 kg
- air-cooled
- retains ice for up to 4 hours
- housing made of durable plastic

Block pattern



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
871101	305	380	380	0,13	230	**318,00**



CRUSHED ICE MACHINE

INOX





- designed for clubs, bars, fast food chainsd, hotels, fish stores, etc.
- makes crushed ice (91% dry ice cubes)
- high efficiency 1l of water = 1 kg of ice
- high performance up to 55kg/24h
- has an ice tray (vol. 10 kg)
- ASI304 SS housing
- insulated walls
- required water connection
- gravity drain

Code	Performance kg/24h (~cubes)	Container capacity kg	Water consumption liters/kg	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
873551	up to 55	10	1	450	620	680	56	0,42	230	**3281,00**



ICE CRUSHER

- plastic container and drawer

Code	W mm	D mm	H mm	Price net (€)
471000	160	135	270	**48,10**

Stainless steel knives



ELECTRIC CRUSHER

- quiet motor
- 2 l container and a funnel included as standard
- containers up to 250 mm high can be used
- large batch hole
- capacity up to 30 kg/h
- steel-resistant cutting edge
- appliance suitable for continuous operation

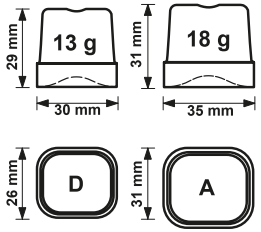


Code	W mm	D mm	H mm	M kg	U V	Price net (€)
471200	190	250	440	9	230	**1129,00**

FREE-STANDING ICE CUBE MACHINES

- designed for hotels, restaurants, clubs and fast food bars.
- air-cooled **(recommended cooling system when installing the machine as a free-standing unit)**
- **lower water consumption compared to water-cooled models**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211

Block pattern





1 2 5 6

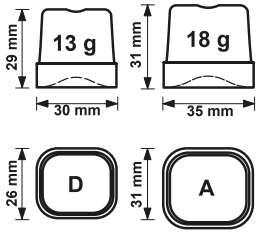
up to 22 kg/24h | up to 22 kg/24h | up to 47 kg/24h | up to 67kg/24h

No.	Code	Performance kg/24h (~cubes)	Container capacity kg	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	**872211**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230	**1179,00**
2.	**872213**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230	**1259,00**
3.	**872281**	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	5,1	0,37	230	**1527,00**
4.	**872331**	up to 35 kg/24 h (~1940)	16 (~950)	A	500	580	800	3,3	0,37	230	**1783,00**
	872421	up to 44 kg/24 h (~2440)	16 (~950)	A	500	580	800	4,0	0,45	230	**1834,00**
5.	**872461**	up to 47 kg/24 h (~2610)	25 (~1470)	A	500	580	910	4,0	0,50	230	**1913,00**
6.	**872651**	up to 67 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	2,8	0,65	230	**2518,00**
	872801	up to 85 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	2,6	0,80	230	**2627,00**
	872901	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	2,5	0,85	230	**2796,00**

ICE CUBE MACHINES INTENDED FOR BUILT-IN INSTALLATION

- designed for hotels, restaurants, clubs and fast food bars.
- **air-cooled (recommended cooling system when installing the machine as a built-in unit, e.g. in a bar under the counter)**
- **quieter work and less heat generation**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211

Block pattern





4 6 7

up to 47 kg/24h | up to 95 kg/24h | up to 130 kg/24h

No.	Code	Performance kg/24h (~cubes)	Container capacity kg	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	**872212**	up tp 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230	**1179,00**
2.	**872214**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230	**1259,00**
3.	**872282**	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	14,0	0,37	230	**1527,00**
4.	**872332**	up to 35 kg/24 h (~1940)	16 (~950)	A	500	580	800	13,0	0,37	230	**1783,00**
	872422	up to 44 kg/24 h (~2440)	16 (~950)	A	500	580	800	15,0	0,45	230	**1834,00**
5.	**872462**	up to 47 kg/24 h (~2610)	25 (~1470)	A	500	580	910	14,0	0,50	230	**1913,00**
6.	**872652**	up to 67 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	12,8	0,65	230	**2518,00**
	872802	up to 85 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	14,4	0,80	230	**2627,00**
	872902	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	14,2	0,85	230	**2796,00**
7.	**872132**	up to 130 (~7220)	65 (~3830)	A	840	740	1185	15,3	1,05	230	**3629,00**
8.	**872152**	up to 155 (~8610)	65 (~3830)	A	840	740	1185	13,0	1,40	230	**3817,00**



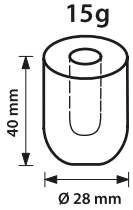
ICE MACHINE

- designed for hotels, restaurants and fast food bars
- formation of cubes by immersion
- has an ice tray
- insulated walls
- required water connection and gravity drain

INOX

Block pattern





up to 26 kg/24h

Code	Performance kg/24h (~cubes)	Container capacity kg	W mm	D mm	H mm	P kW	U V	Price net (€)
871120	up to 20 (~1330)	4 (~265)	380	477	590	0,17	230	**736,00**
871126	up to 26 (~1730)	6 (~400)	420	528	655	0,22	230	**797,00**

ICE FLAKE MAKER

- designed for hotels, restaurants, clubs, fast food bars, supermarkets, fish stores, industry and even medical points
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain

INOX

Flake pattern





up to 95 kg/24h

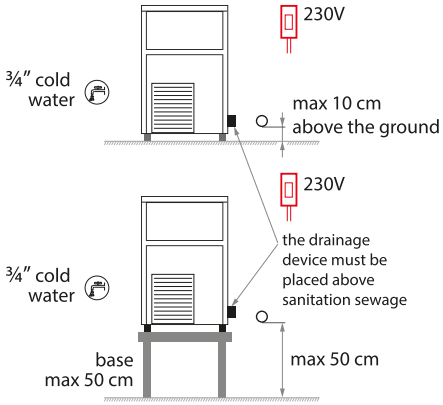


up to 155 kg/24h

No.	Code	Cooling	Performance kg/24h (~flakes)	V kg	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	**873901**	Air	95	20	500	660	800	1,0	0,55	230	**3282,00**
	873902	Water	95	20	500	660	800	6,3	0,55	230	**3282,00**
2.	**873151**	Air	155	40	738	690	1030	1,0	0,65	230	**3688,00**

STANOWISKO PODŁĄCZENIA KOSTKARKI





COMPLEMENTARY PRODUCTS FOR ICE MAKERS

WATER SOFTENER



Code	Page
820081	
820121	480
820161	



Code	Page
822990	480



Code	Page
822998	480

SALT TABLETS



Code	Page
820999	480

WATER FILTER



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822829	
822831	

WATER FLOW COUNTER



Code	Page
823998	477

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with display
- temperature
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- additional shelves and accessories p. 432

882161 sliding doors







No.	Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	**882151**	1-door (opened)	600	530	870	129	+2/+8	0,16	230	B	627	**929,00**
2.	**882160**	2-doors (opened)	900	535	870	254	+2/+8	0,28	230	B	705	**1148,00**
3.	**882161**	2-doors (sliding)	900	535	870	202	+2/+8	0,28	230	-	-	**1204,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 882170: 4 shelves included
- 882171, 882172: 8 shelves included
- additional shelf for: 880170 - code 840652
- additional shelf for: 880171 - code 840653
- additional shelf for: 880172 - code 840654
- additional shelves and accessories p. 432

882171 sliding doors





No.	Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	**882170**	1-door (opened)	600	520	1872	307	+2/+8	0,3	230	B	722	**1640,00**
2.	**882171**	2-doors (sliding)	920	514	1872	490	+2/+8	0,4	230	C	1765	**2397,00**
3.	**882172**	2-doors (opened)	920	520	1872	490	+2/+8	0,4	230	C	1598	**2259,00**

BAR REFRIGERATOR TABLE

- powder coated housing (black)
- LED lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 4 shelves included (882180)
- 6 shelves included (882181)
- additional shelf - cat. no. 840655
- additional shelves and accessories p. 432



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
882180	2-doors (opened)	1462	535	860	350	+2/+8	0,28	230	C	1159	**2282,00**
882181	3-doors (opened	2002	535	860	537	+2/+8	0,28	230	C	1386	**2764,00**

BAR FREEZING DISPLAY CASE

- housing and chamber made of stainless steel
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door
- heated glass
- 2 shelves included
- additional shelves and accessories p. 432



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Price net (€)
880180	595	525	875	100	-10/-15	0,29	230	**1800,00**



CAFE EQUIPMENT

Professional coffee makers will allow you to prepare all types of aromatic coffees. These accessories will allow decorating and serving cakes and desserts impressively.

Coffee grinder.....316
Coffee maker.....317
Refrigerator for coffee milk.....317
Coffee maker table.....318
Milk thermometer.....320
Coffee grounds striker.....319
Glassware for cafes.....320-321
Brush for cleaning coffee makers.....317

COFFEE GRINDERS

- coffee grinders are designed to grind roasted coffee beans and dose them
- the presented offer will be perfect for any type of restaurant serving coffee
- Each Barista will be satisfied with the possibility of precise adjustment of the grinding thickness of the beans
- professional grinder works great with filter coffee machines and portafilter coffee machines without a grinder



1 2 3 4

1 COFFEE GRINDER

- adjustable coffee grinding thickness
- adjustable coffee dose 5–12 g
- integrated coffee tamper
- easy to keep clean
- ABS housing

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486500	170	340	430	0,5	0,27	230	**439,00**

2 COFFEE GRINDER

- automatic
- adjustable coffee grinding thickness
- 2 electronically controlled coffee doses
- 3 grinding modes (1 serving, 2 servings, continuous)
- coffee count
- ABS housing

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486502	170	340	410	0,5	0,27	230	**575,00**

3 COFFEE GRINDER WITH HOPPER, ICONIC

- adjustable grinding thickness
- coffee portion adjustment in the range of: 5 - 12 g
- Integrated coffee tamper
- easy to clean
- ABS housing

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486503	170	340	430	0,5	0,27	230	**797,00**

4 AUTOMATIC COFFEE GRINDER WITH DISPLAY

- adjustable grinding thickness
- electronic coffee portion adjustment
- 3 coffee grinding modes: (1 portion, 2 portions, continuous operation)
- count of coffees made
- ABS housing
- easy to keep clean

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486504	170	340	410	0,5	0,27	230	**897,00**

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

stalgast professional catering equipment

AUTOMATIC COFFEE MACHINE

- 10.1 inch touch screen
- menu of up to 20 different types of drinks
- possibility of connection to external water supply
- grounds container capacity ~ 70 capsules / 700g
- coffee bean tank capacity ~ 1 kg
- regular cleaning system for the milk frothing system

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
486812	410	500	580	8	20,5	2,9	230	**2950,00**



CLEANING BRUSH

- universal brushes for cleaning hoses and coffee makers



Code	Ø mm	L mm	Price net (€)
486721	6	165	**3,38**

REFRIGERATOR FOR COFFEE MILK

- top-quality compressor milk fridge
- dedicated to automatic coffee makers
- double glazed door
- milk hose holes on both sides
- compartment lighting
- forced air circulation



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
844100	220	512	376	7	0~4	21	0,06	230	**331,00**

DRIP COFFEE MAKER

- max. water tank volume 1.8 l
- 1.6-liter coffee pot
- has a work controls
- upper hob
- glass pitcher included
- set of 10 filters included
- housing made of stainless steel with black plastic elements
- non-slip feet



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**752286**	Drip coffee maker	205	385	455	1,6	2,02	230	**224,00**
2.	**752289**	Pitcher	-	-	-	1,6	-	-	**14,30**

CLEANING LIQUID FOR MILK FROTHING SYSTEMS

- designed for daily maintenance of the appliance
- removes milk deposits (fat and protein residues)
- can be used to clean the appliance's outer surfaces
- does not affect the product' flavor and smell
- has a descaling effect



Code	V liters	Price net (€)
648200	1	**5,49**

COFFEE MAKER CLEANER

- designed for cleaning handle coffee makers (group cleaning), automatic coffee machines, porcelain dishes, internal surfaces of vacuum flasks, etc.
- agent for removing tannins and coffee residue
- high-performance powder based on active oxygen



Code	V liters	Price net (€)
648210	0,5	**7,17**

COFFEE MAKER TABLE

INOX

- tilting drawer with a brake and a coffee grounds striker
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine



Coffee grounds drawer



Code	W mm	D mm	H mm	Price net (€)
486700	1000	700	1000	**753,00**

COFFEE MAKER TABLE*

INOX

- tilting drawer with a brake and a coffee grounds striker
- sink with a removable drip tray
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine



Code	W mm	D mm	H mm	Price net (€)
486710	1500	700	1000	**949,00**

Coffee grounds drawer



Drip tray



Sink compartment



PITCHER

INOX

- for frothing milk



Code	V liters	Price net (€)
372035	0,35	**8,58**
372060	0,60	**10,90**
372100	1,00	**12,90**
372150	1,50	**18,40**
372200	2,00	**22,90**

MINI MILK POT

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546017	48	80	0,145	**4,70**

TAMPER



Code	Ø mm	H mm	M kg	Price net (€)
486012	57	94	0,4	**31,40**

AUXILIARY SCALE

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



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	Price net (€)
730011	140	205	41	0,4	0,62	0,1	**81,90**
730012	140	205	41	0,4	2,2	1	**64,30**

COFFEE GROUNDS STRIKER

INOX

- striker for used coffee size GN 1/4



Code	W mm	D mm	H mm	Price net (€)
486014	265	162	102	**15,40**

SPICE DISPENSER

INOX



No.	Code	Description	Ø mm	H mm	V liters	Price net (€)
1.	**363200**	For cinnamon	70	130	0,4	**8,76**
2.	**363300**	For chocolate	70	130	0,4	**9,86**
3.	**363150**	For powdered sugar	70	130	0,4	**9,66**

MILK THERMOMETER

- intended for measuring the temperature of coffee, tea and frothy milk
- temperature range 0–100°C
- clip for attaching to the pitcher included



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

GLASSWARE FOR CAFES

- professional catering glass intended for cafes, restaurants and hotels
- sold in cardboard boxes (K)
- price per item
- the table shows total volume

HOT BEVERAGE GLASSES

- 400195 - price per set (1 cup + 1 saucer)
- 400194 - price per set (1 cup + 1 saucer)



No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400195**	60-45	55	0,075	12	**1,81**
2.	**400194**	85-60	68	0,185	6	**2,72**
3.	**400098**	76-49	110	0,240	12	**1,50**
4.	**400099**	82-55	149	0,380	12	**2,11**



1 IRISH COFFEE GLASS

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400063	76-69	146	0,225	12	**2,51**

2 CAPPUCCINO CUP

- price per set (1 cup and 1 saucer)
- model cat. no. 400256 - saucer diameter: 135 mm
- model cat. no. 400257 - saucer diameter: 117 mm

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400256	91-40	64	0,238	6	**2,77**
400257	64	57	0,09	6	**2,00**

3 ESPRESSO AND WATER GLASS

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400018	72-47	80	0,140	12	**0,84**

4 LATTE GLASS

Code	Ø mm	H mm	V liters	K pcs	Price net (€)
400193	78-68	146	0,260	12	**2,21**
400196	84-75	162	0,360	6	**2,55**
400197	91-75	175	0,455	6	**2,92**



COFFEE CUPS

- complete with stainless steel saucer
- made in light-glass and double-wall technology
- the design ensures retaining both high and low temperatures, as well as protection from the heat and the effect of condensation on the outside of the glass
- price per item
- sold in cardboard boxes (K)
- the table shows total volume

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400901**	Espresso cup	61	54	0,065	2	**13,50**
2.	**400902**	Cappuccino cup	82	73	0,165	2	**15,00**
3.	**400903**	Universal cup	98	88	0,3	2	**16,50**



1 2 3

THERMAL MUGS/GLASSES

- price per item
- sold in case batches
- the table shows total volume



1 2 3

No.	Code	Product	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400904**	Mug	85	113	0,32	2	**16,50**
2.	**400905**	Glass	82	113	0,27	2	**12,90**
3.	**400906**	Latte glass	90	115	0,34	2	**14,50**

Vacuum walls



ICONIC MUGS



1 2

No.	Code	Ø mm	H mm	V liters	K pcs	Price net (€)
1.	**400352**	66	123	0,270	12	**2,62**
2.	**400353**	78	103	0,330	24	**2,47**



BAKERY AND CONFECTIONERY EQUIPMENT

Accessories and appliances heNo.ing confectioners and bakers in making all kinds of pastries, desserts and other sweets.

Ice cream portioners, cuvettes, cups 323-325
Bags, extrusion tips 326-327
Cake and fruit platters 332-334
Baking paper, baking mats.....329
Hot chocolate appliance 330
Planetary mixers.....335-336
Crème brûlée burner, molds 334
Confectioner's knives.....331



ICE CREAM CUVETTES

INOX



ROUND CUVETTE

- cuvette edges gently rounded
- lid made in double-wall technology

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	**535012**	Cuvette	200	250	7,3	**78,40**
2.	**535023**	Cover	-	-	-	**104,00**

ICE CREAM CUVETTE

- lid made of polycarbonate, sold separately

No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	**535032**	Cuvette	360	165	120	5	**24,00**
2.	**535031**	Cuvette	360	250	80	5	**24,00**
3.	**535024**	Lid for model 535031	360	250	-	-	**9,18**
4.	**535025**	Lid for model 535032	360	165	-	-	**7,39**







ICE CREAM CUVETTE

No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	**535014**	360	165	120	5	**21,10**
2.	**535017**	360	250	80	5	**18,90**



ICE CREAM SPATULA

INOX 18/10

- handle made of tritanium
- stainless steel work area



Code	Color	L mm	Price net (€)
533260	transparent	260	**7,83**
533261	transparent	260	**8,60**

ICE CREAM CONE RACK

INOX

Polish Product

- holes for 4 cones



Code	W mm	D mm	H mm	Price net (€)
536004	95	270	90	**32,90**

WASHER FOR ICE CREAM PORTIONER

- enables efficient and thorough cleaning of ice cream accessories
- dedicated for installation in the countertop
- made of stainless steel
- equipped with a tap
- 3/8" valve
- 3/4" connection



Code	W mm	D mm	H mm	Price net (€)
530009	220	120	90	**529,00**

INOX

Maintains workplace hygiene with low water consumption



ICE CREAM PORTIONERS

- weight in the table means the number of servings per 1 liter of ice cream

Convenient handle



High quality mechanism



High quality mechanism





1 ICE CREAM PORTIONER

AI

- made of aluminum

Code	Weight	Price net (€)
530300	1/30, serving ~23 g	**49,20**
530400	1/40, serving ~17 g	**47,60**

2 ICE CREAM PORTIONER

INOX

- made of stainless steel

Code	Weight	Price net (€)
531300	1/30, serving ~23 g	**58,30**
531360	1/36, serving ~19 g	**58,30**
531400	1/40, serving ~17 g	**58,30**

3 ICE CREAM PORTIONER

- scooper made of stainless steel
- handle made of plastic

Code	Weight	Price net (€)
532300	1/30, serving ~23 g	**60,40**
532360	1/36, serving ~19 g	**60,40**
532400	1/40, serving ~17 g	**60,40**

BAKERY AND CONFECTIONERY EQUIPMENT

ICE CREAM CUPS

- sold in case batches
- price per item
- the table shows total volume



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400595**	85	182	0,380	6	**2,46**
2.	**400596**	116	125	0,300	6	**3,84**
3.	**400597**	130	90	0,375	12	**2,68**

No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
4.	**400621**	104	94	0,260	6	**2,03**
5.	**400623**	125	180	0,300	6	**5,91**



No.	Code	Ø mm	H mm	V liters*	K pcs	Price net (€)
1.	**400086**	100-65	82	0,28	6	**1,73**
2.	**400307**	92-68	97	0,25	6	**2,37**
3.	**400096**	114-72	105	0,29	6	**2,69**
4.	**400097**	102-68	142	0,27	6	**2,56**
5.	**400080**	116-70	118	0,16	6	**1,97**
	400258	116-70	133	0,17	6	**2,21**
6.	**400343**	98-70	103	0,25	12	**3,00**

NEW

ICE CREAM SCOOP

INOX



Code	L mm	K pcs	Price net (€)
370105	95	1	**0,30**

ICE CREAM CUP

INOX



Code	Ø mm	H mm	V liters	K pcs	Price net (€)
370101	105	65	0,225	24	**4,31**



DECORATIVE TIPS

INOX



1 STAR TIP

Code	Ø mm	Price net (€)
515020	2	**1,99**
515030	3	**1,99**
515040	4	**1,99**
515050	5	**1,99**
515060	6	**1,99**
515070	7	**1,99**
515080	8	**1,99**
515100	10	**1,99**
515110	11	**1,99**
515120	12	**1,99**
515130	13	**1,99**
515140	14	**1,99**
515150	15	**1,99**
515180	18	**3,63**

2 ROUND TIP

Code	Ø mm	Price net (€)
514020	2	**1,99**
514040	4	**1,99**
514060	6	**1,99**
514080	8	**1,99**
514100	10	**1,99**

3 ROSE TIP

Code	Ø mm	Price net (€)
516050	5	**3,63**
516060	6	**3,63**

4 PETAL TIP

Code	W mm	D mm	Price net (€)
517011	13	3,0	**1,20**

5 LEAF TIP

Code	W mm	D mm	Price net (€)
517020	8	1	**1,20**
517021	10	2	**1,20**

6 RIBBON TIP

Code	W mm	D mm	Price net (€)
517030	12	1,5	**1,20**
517031	16	2,0	**1,20**

7 FILLING TIP

Code	Ø mm	L mm	Price net (€)
516950	4	95	**3,28**

8 SET OF DECORATIVE TIP

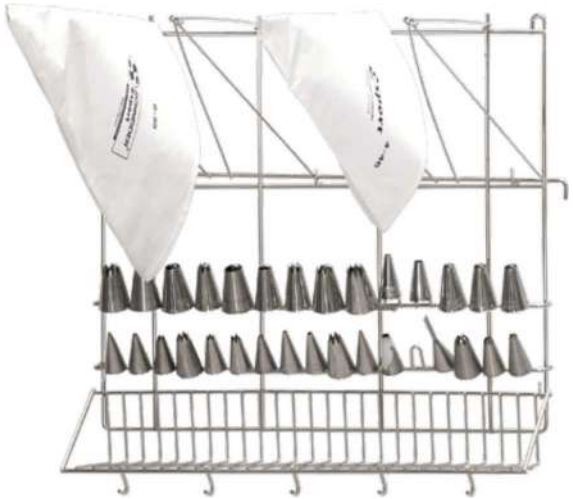
- 29 elements included

Code	H mm	Price net (€)
518100	ok. 33	**29,90**

BAKERY AND CONFECTIONERY EQUIPMENT

RACK FOR BAGS AND TIPS

- price without equipment
- 31 tip hangers
- 4 bag hangers



Code	W mm	D mm	Price net (€)
510000	510	520	**58,00**

EXTRUSION BAG STANDARD

- reinforced tip and edge
- with a hanger

Code	L mm	Price net (€)
511252	250	**5,32**
511302	300	**6,06**
511352	350	**6,42**
511402	400	**7,50**
511452	450	**8,17**
511532	530	**8,91**

DISPOSABLE EXTRUSION BAG

- in a roll
- film thickness: 75 µm



Code	L mm	K pcs	Price net (€)
510010	300	100	**23,70**
510011	460	100	**31,70**

PUNCHING ROLLER

PP



Code	W mm	L mm	Price net (€)
504010	60	210	**4,82**

CUTTING ROLLER

PP



Code	W mm	L mm	Price net (€)
504020	60	210	**4,86**

CUTTERS

- smooth



Code	W mm	H mm	Price net (€)
528010	20-110	30	**36,10**

PLASTIC SCRAPER

PP



No.	Code	W mm	D mm	Price net (€)
1.	**501125**	125	97	**1,37**
2.	**501155**	155	107	**1,37**
3.	**501160**	160	103	**1,46**
4.	**501195**	195	127	**1,46**

MODELING MOLD

INOX



Code	W mm	D mm	H mm	Price net (€)
528050	80	80	45	**5,09**

SILICONE BRUSH

- thermal resistance up to 230°C
- easy to clean
- does not absorb odors



Code	W mm	L mm	Price net (€)
522040	40	240	**5,99**
522080	50	280	**8,18**

CONFECTIONERY AND COOKING RING



Code	Ø mm	H mm	Price net (€)
528034	80	45	**5,70**
528035	100	45	**7,22**
528036	120	45	**8,00**

PASTRY PICKER



No.	Code	L mm	Price net (€)
1.	**525252**	250	**5,81**
	525362	360	**10,80**
	525402	400	**11,30**
2.	**525253**	250	**7,33**
	525363	360	**11,60**
	525403	400	**11,90**

FROTHER

- 24 wires



Code	L mm	Price net (€)
313251	250	**5,61**
313301	300	**4,06**
313401	400	**5,03**

BRUSH

- wooden handle



Code	W mm	Price net (€)
523040	40	**3,23**
523080	80	**8,77**

BAKERY AND CONFECTIONERY EQUIPMENT

STEEL CUP FOR SIFTING

INOX

- ideal for sifting loose products, and preparing and decorating baked goods



Code	Ø mm	H mm	Price net (€)
074450	120	130	**14,10**

ROLLER

- made of wood
- ball bearings
- L working area
- handle length 130 mm



Code	Ø mm	L mm	Price net (€)
524390	85	395	**91,80**

BAKING MAT

- made of silicon
- thermal resistance: -20 +220°C



Code	W mm	D mm	Price net (€)
521110	520	315	**17,20**
521640	585	385	**22,20**

BAKING PAPER

- double-sided silicone coated parchment paper
- intended for baking, cooking, freezing and serving products
- prevents burning
- can be used without fat
- protects dishes from dirt, extends their life time
- for multiple use
- waterproof and biodegradable
- available in ream or roll of paper







No.	Code	Color	W mm	D mm	L m	T °C	K pcs	Price net (€)
1.	**521325**	white	325	530	-	-25 + 230	500	**49,50**
2.	**521400**	white	400	600	-	-25 + 230	500	**64,00**
3.	**521380**	light brown	380	-	100	-25 + 230	1	**21,70**



SPACING MARKER

INOX

- one-sided (smooth)

Code	Description	Price net (€)
527150	5 knives	**77,70**
527170	7 knives	**108,00**



SPACING MARKER

INOX

- double-sided (corrugated/smooth)

Code	Description	Price net (€)
527250	5 knives	**95,70**
527270	7 knives	**83,70**





GUN FOR SAUCES AND CREAMS

INOX

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- 3 tips included: Ø4,5, Ø5, Ø6,5 mm

No.	Code	Product	Ø mm	H mm	L mm	Price net (€)
1.	**510022**	Gun	200	270	2,0	**50,90**
2.	**510023**	Stand	-	190	-	**8,01**

GUN FOR SAUCES AND CREAMS

INOX

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- rack included as standard
- 2 tips included ~Ø=3 and 6 mm
- outlet hole ~ Ø=9mm
- Ø=210 mm ext.
  Ø=190 mm int.

No.	Code	V liters	Price net (€)
3.	**510020**	1,8	**78,10**



HOT CHOCOLATE APPLIANCE

- intended for the preparation of hot chocolate
- rotating mixer to ensure proper circulation
- drip tray

Code	W mm	D mm	H mm	V liters	N rot/min	M kg	P kW	U V	Price net (€)
469105	410	280	460	5	65~85	7	1	230	**596,00**

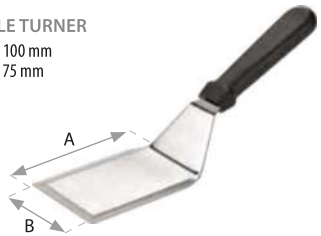
CONFECTIONER'S KNIVES



No.	Code	Product	L mm	Price net (€)
1.	**251311**	Cake cutting knife (wavy blade)	310	**27,60**
2.	**252360**	Knife for cutting pastry (smooth blade)	360	**36,10**
3.	**252361**	Knife for cutting pastry (wavy blade)	360	**41,10**
4.	**253352**	Sponge cake knife (serrated blade)	350	**23,00**
5.	**261260**	Confectionery mass spatula	250	**12,80**
	261310	Confectionery mass spatula	300	**15,10**
	261360	Confectionery mass spatula	350	**15,90**
6.	**263260**	Angle turner (smooth blade)	250	**15,10**
7.	**334218**	Slice knife for cake	160	**12,60**

ANGLE TURNER

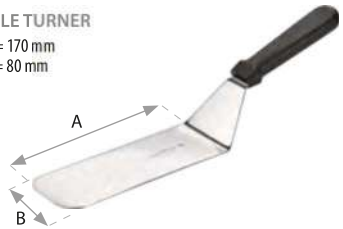
- A = 100 mm
  B = 75 mm



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

ANGLE TURNER

- A = 170 mm
  B = 80 mm



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

SPATULA

- made of stainless steel
- plastic handle



Code	W mm	L mm	Price net (€)
502120	100	240	**10,80**

SPATULA

- made of stainless steel
- wooden handle



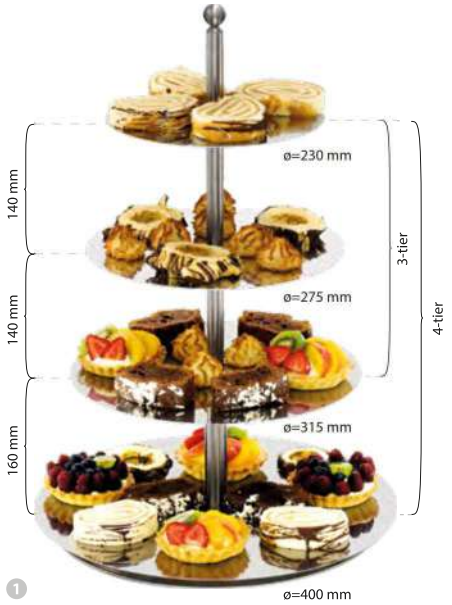
Code	W mm	L mm	Price net (€)
503220	100	220	**3,84**

SPATULA FOR CONFECTIONERY



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

CAKE PLATTERS



1 CAKE PLATTER

- multi-level (see table)
- flat plates
- allows stacking plates at will

Code	Product	H mm	Price net (€)
542030	3-level	480	**156,00**
542040	4-level	600	**230,00**

2 CAKE PLATTER

- 3-level
- flat plates

Code	H mm	Price net (€)
542031	300	**94,30**

3 CAKE PLATTER

- swivel base

Code	Ø mm	H mm	Price net (€)
545011	330	50	**27,40**

4 CAKE PLATTER

- swivel base

Code	Ø mm	H mm	Price net (€)	
545009	250	80	**35,00**	NEW
545010	300	65	**43,60**	

5 CAKE SPATULA

Code	L mm	Price net (€)
355440	235	**9,80**





FRUIT PLATTERS AND BASKETS

MINI FRUIT PLATTERS

- cover included

No.	Code	H mm	K pcs	Price net (€)
1.	**545016**	198	1	**7,81**
2.	**545017**	102	1	**7,39**
3.	**545018**	187	1	**7,57**







FRUIT PLATTER



Code	Ø mm	H mm	K pcs	Price net (€)
545015	370	117	1	**17,40**

COOKIES AND FRUIT PLATTER

NEW



Code	Ø mm	H mm	K pcs	Price net (€)
545024	320	128	1	**10,00**

GLASS PLATTER WITH LID

NEW



Code	Ø mm	H mm	K pcs	Price net (€)
545025	320	110	1	**12,00**

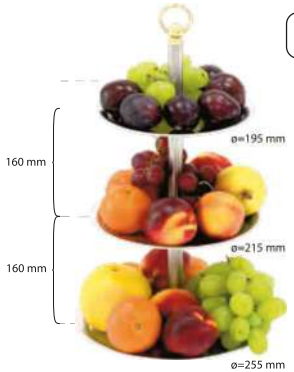
GLASS PLATTER WITH LID

- cover included



Code	Ø mm	H mm	K pcs	Price net (€)
545014	320	262	1	**25,50**

INOX



1

INOX



2

INOX



3

1 FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm	Price net (€)
544030	420	**84,60**

2 FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm	Price net (€)
544032	500	**86,50**

3 FRUIT BASKET

Code	Ø mm	H mm	Price net (€)
544100	280	380	**61,20**

PATERA DO CIASTEK I OWOCÓW

NEW



Code	Ø mm	H mm	H rantu mm	Price net (€)
544036	300	85	~ 10	**40,00**
544037	360	90	~ 15	**51,00**

CRÈME BRÛLÉE BOWL

- ideal for oven baking
- sold in packs of 24 pieces
- price per item



Code	Ø mm	H mm	V liters	Price net (€)
400088	92-54	58	0,180	**1,10**

CRÈME BRÛLÉE BURNER

- intended for caramelizing sauces, creams, as well as for wide use in confectionery and gastronomy
- working time at maximum gas loading:
  500600 - up to 75 min
  500700 - up to 90 min
- flame temperature 1300°C
- sold without gas
- childproof lock

Piezo igniter, adjustable burner flame, flame lock button





1



2

No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	**500600**	128	65	170	0,04	**33,20**
2.	**500700**	153	74	179	0,045	**41,50**

BAKERY AND CONFECTIONERY EQUIPMENT

PLANETARY MIXER

- for light pastry and whipping foam
- model 783050 includes kneading-through with a volume of 5 liters and diameter of 205 mm
- model 783071 includes kneading-through with a volume of 7 liters and diameter of 230 mm
- modern design, base made of aluminum
- parts in direct contact with food are made of stainless steel
- kneading-through equipped with a polycarbonate safety cover with a hole for easy addition of ingredients
- removable kneading-trough
- spring mechanism for raising the upper part of the appliance
- wide range of smooth speed adjustment



3 tips included



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
782050	205	230	350	400	5	12,2	0,3	230	**644,00**
783071	230	250	400	410	7	20	0,3	230	**688,00**

PLANETARY MIXER

- a bowl with a capacity of 10 l and a set of three nozzles included
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 260mm
- removable bowl
- powder coated base

NEW



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783100	260	435	460	725	10	48	0,6	230	**1250,00**

Set of 3 nozzles included



PLANETARY MIXER

- for light pastry and whipping foam
- the set includes a 20-liter kneading-through and a set of three tips
- parts in direct contact with food are made of stainless steel
- kneading-through suspended on movable arms
- safety cover
- kneading-through diameter 320 mm
- removable kneading-trough
- appliance body made of aluminum



Code	Ø mm	W mm	D mm	H mm	V liters	N rot/min	M kg	P kW	U V	Price net (€)
783210	320	470	430	785	20	113/168/400	56	0,75	230	**1378,00**



No.	Code	Product	Price net (€)
1.	**785211**	Light dough mixing tip	**56,60**
2.	**785213**	Foam whipping head	**69,00**
3.	**785214**	Kneading-through	**88,40**

PLANETARY MIXER

- the set includes a bowl with a capacity of 25 l and a set of three nozzles
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 362 mm
- removable bowl
- powder coated base

NEW



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783250	362	450	550	900	25	72	1,5	230	**1900,00**

Set of 3 nozzles included





PIZZERIA EQUIPMENT

Wide range of equipment and accessories essential in every pizzeria.

Pizza ovens....338-347
Spiral mixers....348-349
Pizza trays, mesh....352
Dough containers, oven cleaning brushes....351
Heat-insulated bags, containers....352-353
Cooling tables....354-355
Pizza shovels, spatulas....350
Pizza plates....352
Gloves....353



BASE FOR OVEN

- bolted structure



Polish Product

Code	Product	W mm	D mm	H mm	Price net (€)	
781000	Base for oven 781010, 781020	1064	840	1005	**350,00**	NEW
782010	Base for oven 782001, 782002	785	770	1000	**350,00**	
782011	Base for oven 781501, 781502	910	745	1000	**350,00**	
782012	Base for oven 781411, 781511, 781512	910	1030	1000	**350,00**	
782013	Base for oven 781040, 781421, 781422, 781601, 781602, 781801, 781802	1020	860	1000	**350,00**	
782014	Base for oven 781431, 781432, 781611, 781811, 781812	1020	1220	1000	**350,00**	
782015	Base for oven 781521,781522	1160	745	1000	**350,00**	
782016	Base for oven 781531, 781532	1160	1030	1000	**350,00**	
782017	Base for oven 781702, 781901, 781902	1380	860	1000	**350,00**	
782018	Base for oven 781711, 781712, 781911, 781912	1380	1220	1000	**350,00**	
782019	Base for oven 781045	1095	940	1000	**350,00**	
782020	Base for oven 781301,781302	905	795	1000	**350,00**	
782021	Base for oven 781312	905	1090	1000	**350,00**	
782022	Base for oven 782100, 782120	565	470	1000	**192,00**	

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

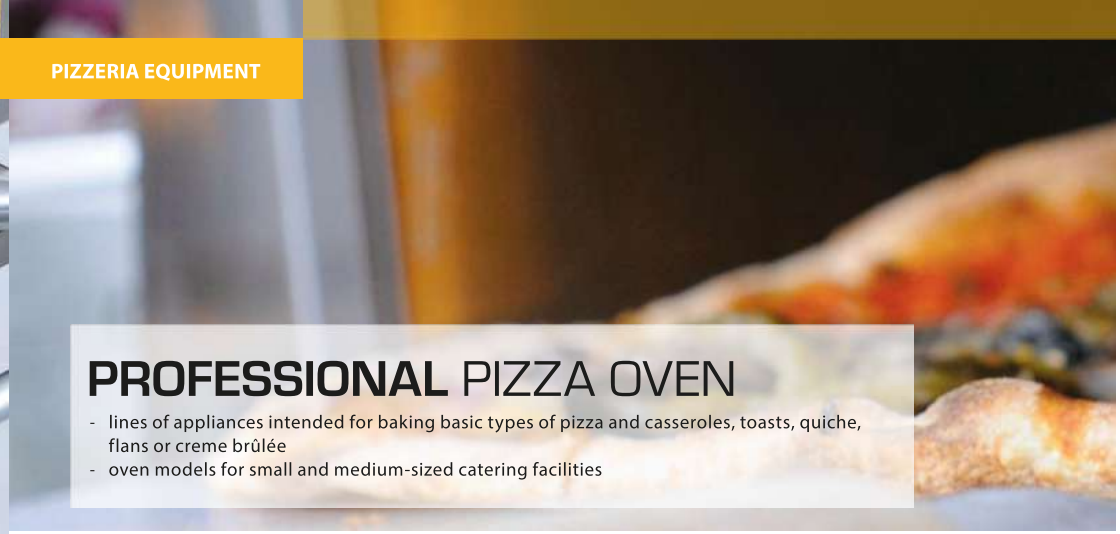
stalgast professional catering equipment

PIZZERIA EQUIPMENT



COMPACT PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities



PROFESSIONAL PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



1 x Ø400mm

PIZZA OVEN

- **intended for pizza with a diameter of 40 cm**
- **working range up to 500°C**

- chamotte plate at the bottom of the compartment
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
782100	Single-compartment furnace	555	460	290	405	405	110	26	2,2	230	**780,00**	
782120	Two-compartment furnace	555	460	535	405	405	180	29	4,4	400	**1422,00**	

OVEN COMPARTMENT LAYOUT:



4 x Ø350mm

GREDIL PIZZA OVEN

- **intended for pizza with a diameter of 35 cm**
- **working range up to 450°C**

- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
782001	Single-compartment furnace	925	835	335	700	700	140	50	4,8	400	**1186,00**	
782002	Two-compartment furnace	925	835	545	700	700	140	91	9,6	400	**1746,00**	

PIZZERIA EQUIPMENT

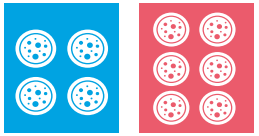




PROFESIONAL STRONG
PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



4 x Ø360mm | 6 x Ø360mm

X-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 and 36 cm**
- **working range up to 500°C**

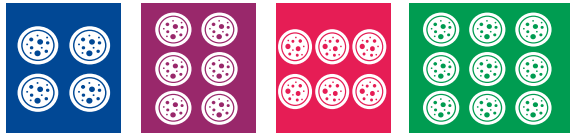
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781421	Single-compartment furnace	1010	850	420	720	720	140	115	6	400	**1534,00**	
781422	Two-compartment furnace	1010	850	750	720	720	140	200	12	400	**2385,00**	
781432	Two-compartment furnace	1010	1210	750	720	1080	140	300	18	400	**3044,00**	

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

OVEN COMPARTMENT LAYOUT:



4 x Ø300mm | 6 x Ø300mm | 6 x Ø300mm | 9 x Ø300mm

E-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 cm**
- **multi-heater heating system**
- **working range up to 500°C**

- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781501	Single-compartment furnace	900	735	420	610	610	140	78	4,2	400	**1646,00**	
781502	Two-compartment furnace	900	735	750	610	610	140	135	8,4	400	**2641,00**	
781512	Two-compartment furnace	900	1020	750	610	910	140	178	14,4	400	**2997,00**	
781521	Single-compartment furnace	1150	735	420	910	610	140	112	6,4	400	**2398,00**	
781522	Two-compartment furnace	1150	735	750	910	610	140	187	12,8	400	**3574,00**	
781531	Single-compartment furnace	1150	1020	420	910	910	140	145	9,6	400	**2686,00**	
781532	Two-compartment furnace	1150	1020	750	910	910	140	252	19,2	400	**4842,00**	

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

PIZZERIA EQUIPMENT

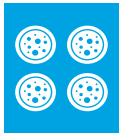


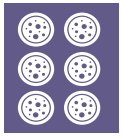


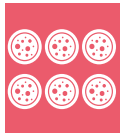
PROFESSIONAL STRONG
PIZZA OVEN

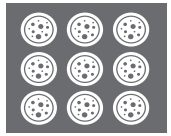
- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:


4 x Ø360mm


6 x Ø360mm


6 x Ø360mm


9 x Ø360mm

F-LINE PIZZA OVEN

- **intended for pizza with a diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 500°C**

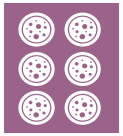
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781601	Single-compartment furnace	1010	850	420	720	720	140	103	5	400	**1811,00**	
781602	Two-compartment furnace	1010	850	750	720	720	140	174	12	400	**2888,00**	
781702	Two-compartment furnace	1370	850	750	1080	720	140	240	18	400	**4278,00**	
781712	Two-compartment furnace	1370	1210	750	1080	1080	140	346	26,4	400	**5269,00**	

OVEN COMPARTMENT LAYOUT:


4 x Ø320mm


6 x Ø320mm

E-LINE PIZZA OVEN

- **intended for pizza with a diameter of 32 cm**
- **working range up to 500°C**

- one-sided grooved chamotte plate
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781301	Single-compartment furnace	900	785	420	660	660	140	73	4,2	400	**1396,00**	
781302	Two-compartment furnace	900	785	750	660	660	140	123	8,4	400	**2064,00**	
781312	Two-compartment furnace	900	1080	750	660	990	140	159	14,4	400	**2490,00**	

PIZZERIA EQUIPMENT

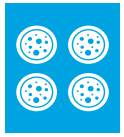




PROFESIONAL GAS STRONG PIZZA OVENS

- line of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



4 x Ø360mm

S-LINE PIZZA OVEN

- **designed for pizza diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 450 °C**
- **entrance temperature drop limiter**
- **galvanized steel housing**

- chamotte plate at the bottom of the chamber
- chamber lighting
- chimney for steam extraction
- independent control of the heaters
- front panel made of stainless steel

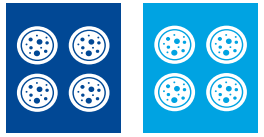
NEW



Polish Product

Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781010	Single-compartment furnace	1050	826	420	720	720	145	115	6	400	**1300,00**	
781020	Two-compartment furnace	1050	826	760	720	720	145	205	2x6	400	**2240,00**	

OVEN COMPARTMENT LAYOUT:



4 x Ø320mm 4 x Ø360mm

GAS-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 and 36 cm**
- **4-burner heating system**
- **electronic temperature control adjustment (adjustment every 1 step)**
- **working range up to 450°C**
- **piezo flame igniter for burners**

- chamotte plate at the bottom of the compartment
- compartment lighting
- compartment entrance reducing temperature loss
- housing made of black-painted steel
- the set includes G30 gas nozzles



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781040	1000	1010	470	620	620	155	112	13,9	G20	**3702,00**	
781045	1095	1110	472	720	720	155	132	17,0	G20	**4370,00**	

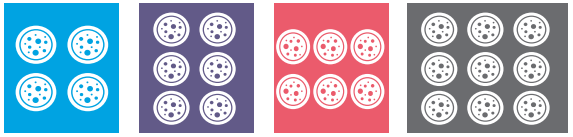
PIZZERIA EQUIPMENT



PROFESIONAL EXTRA POWER
PIZZA OVENS

- lines of very high-performance appliances for baking all types of pizza
- recommended for catering facilities with high traffic

OVEN COMPARTMENT LAYOUT:



4 x Ø360mm | 6 x Ø360mm | 6 x Ø360mm | 9 x Ø360mm

FR-LINE PIZZA OVEN

- **chamotte-lined compartment**
- **intended for pizza with a diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 500°C**

- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Price net (€)	Layout
781801	Single-compartment furnace	1010	850	420	720	720	140	127	5	400	**2271,00**	
781802	Two-compartment furnace	1010	850	750	720	720	140	226	12	400	**3712,00**	
781812	Two-compartment furnace	1010	1210	750	720	1080	140	316	18	400	**4739,00**	
781901	Single-compartment furnace	1370	850	420	1080	720	140	174	9	400	**2963,00**	
781902	Two-compartment furnace	1370	850	750	1080	720	140	306	18	400	**5304,00**	
781912	Two-compartment furnace	1370	1210	750	1080	1080	140	436	26,4	400	**7264,00**	

DOUGH ROLLER

- appliance for rolling dough for pizza and bread
- the roller greatly simplifies and speeds up work
- dough thickness adjustment from approx. 1 ÷ 4 mm
- roll length L=300 mm
- recommended dough weight: 80-210 g
- appliance made of stainless steel
- 2 operating modes: continuous operation/foot switch



Foot switch



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786931	445	340	640	29	0,5	230	**1377,00**

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786100 maximum kneading-through volume up to 6.5 kg (dough)
- 786200 maximum kneading-through volume up to 15 kg (dough)
- 786350 maximum kneading-through volume up to 20 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading-through

Stainless steel kneading-through and hook



Control panel





1



2

No.	Code	Ø mm	W mm	D mm	H mm	V litry	N rot/min	M kg	P kW	U V	Price net (€)
1.	**786100**	340	360	680	750	10	15	68	0,55	230	**999,00**
2.	**786200**	360	380	670	735	20	15	70	0,75	230	**1438,00**

PIZZERIA EQUIPMENT



SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- speeds:
  spiral rotational speed 92–139 rpm
  kneading-through rotational speed 9–14 rpm
- raised head and removable kneading-through
- 786402 maximum kneading-through volume up to 18 kg (dough)
- 786502 maximum kneading-through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786402	400	700	700	94	0,55	400	**2548,00**
786502	450	740	750	127	1,10	400	**3228,00**



SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786102 maximum kneading-through volume up to 8 kg (dough)
- 786202 maximum kneading-through volume up to 15 kg (dough)
- 786302 maximum kneading-through volume up to 22 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading-through

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786102	300	550	620	48	0,37	230	**1298,00**
786202	400	700	680	82	0,90	230	**1627,00**
786302	450	740	730	90	1,10	230	**1870,00**



SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- raised head and removable kneading-through
- 786400 maximum kneading-through volume up to 18 kg (dough)
- 786500 maximum kneading-through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
786400	400	700	700	100	0,9	230	**2226,00**
786500	450	740	750	128	1,3	230	**2548,00**



1 PIZZA SPATULA

- non-slip handle
- A=120 mm, B=75 mm, C=90 mm

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

2 PIZZA SPATULA

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

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

3 PIZZA SPATULA

- wooden handle
- A=120 mm, B=60 mm

Code	L mm	Price net (€)
503210	270	**3,55**

4 PIZZA CUTTING WHEEL

- straight blade

Code	Ø mm	Price net (€)
561101	100	**5,67**

5 PIZZA SPADE

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm	Price net (€)
564022	260	300	200	**16,20**
564052	300	300	500	**27,00**
564102	300	300	1000	**34,90**

6 PIZZA SPADE

- made of beech wood

Code	W mm	D mm	L mm	Price net (€)
564030	350	300	1100	**36,90**
564040	350	350	1100	**51,10**

PIZZERIA EQUIPMENT

PIZZA SPADE

- made of aluminum

Code	W mm	D mm	H mm	Price net (€)
564412	320	300	1200	**62,10**



PIZZA PEEL

- made of aluminum

Code	Ø mm	L mm	Price net (€)
564413	200	1690	**65,90**



BRUSH FOR CLEANING OVENS

- aluminum handle
- bristles made of brass

Code	L mm	Price net (€)
564411	1500	**82,90**



BRUSH FOR CLEANING OVENS

- bristles made of brass
- allows adjusting the brush

Code	L mm	Price net (€)
564401	1100	**140,00**







DOUGH CONTAINER

- perfect for pizza dough, pasta, etc.

PP

No.	Code	Product	W mm	D mm	H mm	V litry	Price net (€)
1.	**563407**	Container	600	400	70	13	**31,20**
2.	**563410**	Container	600	400	100	19	**21,90**
3.	**563411**	Container	400	300	100	10	**12,80**
4.	**563408**	Cover for 563407 and 563410	600	400	20	-	**12,90**
5.	**563412**	Cover for 563411	400	300	20	-	**10,40**

6 CART FOR PIZZA DOUGH CONTAINER

250 kg

- for containers 600x400

Code	Price net (€)
563409	**87,90**

PIZZA PLATES

- sold in cardboard boxes (K)
- price per item

No.	Code	Product	Ø mm	H mm	K pcs	Price net (€)
1.	**390301**	Tina pizza plate	330	20	6	**10,00**
	390302	Tina pizza plate	350	20	6	**12,10**
2.	**388615**	Pizza plate	330	12	6	**3,12**
3.	**394419**	Apulia pizza plate	315	20	6	**8,99**





PIZZA TRAY

- after finishing work, each tray should be thoroughly washed, dried and greased; this treatment serves to protect the tray against corrosion



Code	Ø mm	H mm	Price net (€)
560181	180	25	**4,23**
560201	200	25	**4,74**
560221	220	25	**4,98**
560241	240	25	**5,38**
560261	260	25	**6,40**
560281	280	25	**6,40**
560301	300	25	**7,71**
560321	320	25	**8,11**
560361	360	25	**9,49**
560401	400	25	**12,60**
560451	450	30	**19,70**
560501	500	30	**19,90**

PIZZA MESH

Al



Code	Ø mm (internal)	Ø mm (external)	Price net (€)
562231	200	230	**4,72**
562281	250	280	**4,85**
562311	280	300	**5,13**
562330	310	330	**4,79**
562361	350	380	**6,03**
562400	380	400	**6,84**
562460	430	460	**8,23**
562500	480	500	**10,00**
562600	570	600	**22,30**

PIZZA BAG

- made of strong material - nylon, damage-resistant
- polyester insulation maximally retains temperature, prevents moisture and smell penetration
- large, tilting flap
- transparent pocket for bills 120x180 mm
- has a hanger knot and ventilation holes



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563452	550	500	200	510	500	200	**26,20**

PIZZA BAG

- made of durable vinyl material
- thick insulation retains the temperature, prevents moisture penetration
- large, tilting flap with velcro
- transparent pocket for bills with dimensions (WxD) 165x120 mm
- has comfortable grip for handling and vents



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563453	500	500	300	480	480	285	**21,10**

PIZZERIA EQUIPMENT

THERMAL VACUUM FLASK FOR PIZZA

- durable material with elastic properties
- very good thermal insulation properties
- easy to clean
- light



Code	W mm	D mm	H mm	V liters	Price net (€)
057301	410	410	330	32	**55,70**

THERMAL VACUUM FLASK FOR PIZZA

- size GN 2/3
- tightly fitting lid



Code	W mm	D mm	H mm	V liters	Price net (€)
057231	415	400	265	27	**36,00**

OIL-RESISTANT THERMAL GLOVES FOR BBQ

- made of neoprene
- 5-finger
- non-absorbent



Code	T °C	Price net (€)
505020	up to 100	**45,10**

LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish makes it easier to grip slippery elements
- resistant to detergents, liquids as well to acids and alkalis
- acceptable for food contact



Code	L mm	Price net (€)
505021	300	**23,50**

BAKING GLOVES

- made of leather
- 3-finger



Code	T °C	Price net (€)
505011	up to 300	**50,50**

OVEN GLOVES

- fireproof impregnated cotton
- 2-finger



Code	L mm	T °C	Price net (€)
505013	430	up to 230	**11,50**

BAKING GLOVES

- made of leather
- 2 fingers



Code	L mm	T °C	Price net (€)
505014	410	up to 250	**50,60**

PIZZA REFRIGERATED TABLE

- top made of granite
- 2 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm





Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
843029	5x GN 1/6	900	700	1075	+2 / +8	0,23	230	257	**1434,00**

PIZZA REFRIGERATED TABLE WITH COOLING ADAPTER

- top made of granite
- 3 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445.
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,23	230	C	1262	400	308	4	**3486,00**

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- dust filter
- includes 14 guide rails (2 x 7) for trays 600x400
- adjustable feet (+45mm)
- includes display case 844541



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
843300	1510	800	1430	+2 / +8	257	0,30	230	B	847	428	290	4	**4151,00**

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- 7 neutral drawers
- 7 guide rails for 600x400 trays
- adjustable feet (+45mm)
- includes display case 844541



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net (€)
843310	1510	800	1430	+2 / +8	0,30	230	135	4	**4874,00**

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- 7 neutral drawers
- 14 (2x7) guide rails for 600x400 trays
- adjustable feet (+45mm)
- 10 GN 1/4 display case with a height of up to 150 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net (€)
843271	2020	780	1430	+2 / +8	0,3	230	290	4	**5493,00**



13 MECHANICAL TREATMENT

Appliances used in both small and large gastronomy for cutting, grinding, chopping, peeling, shredding and mixing various types of food.

Meat grinders 362-363
Steak makers and accessories 361-362
Sausage fillers, sausage slicer 364-365
Slicing machines 358-360
Potato peeler 357
Vegetable cutter 366
Manual mixers 366
Vegetable and fruit juicer 367

PEELER

Polish Product

- single batch up to 6 or 12 kg (depending on the model)
- polycarbonate lid with safety switch
- timer with adjustment up to 5 minutes
- simple, compact design
- silent work
- easy access to the peeler's components
- height of the charging chamber: 789061 - 305 mm, 789120 - 385 mm
- allows installing a peeling separator 786003 under the appliance

New design

Improved appliance design





The new, appropriately tilted design of the control panel ensures comfort and safety of use



Abrasive wheel



No.	Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
1.	**789061**	Potato peeler	450	830	930	60	0,55	400	**1600,00**
2.	**789120**	Potato peeler	450	830	930	120	0,55	400	**1990,00**
3.	**789003**	Peel separator	315	562	160	-	-	-	**245,00**



SLICER FOR CURED MEAT AND CHEESE

INOX AI

- housing made of anodized aluminum
- trolley, knobs and screws made of stainless steel
- feed table with dimensions (WxD) 220x180 mm
- solid and reliable structure
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0–13 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722125	250	570	560	475	18	0,12	230	**1305,00**

SLICER FOR CURED MEAT AND CHEESE

INOX AI

- housing made of anodized aluminum
- rolley, knobs and screws made of stainless steel
- feed table with dimensions (WxD) 225x210 mm
- solid and reliable structure
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0–13 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722130	300	640	610	510	21	0,16	230	**1858,00**

MECHANICAL TREATMENT

SLICER FOR CURED MEAT AND CHEESE

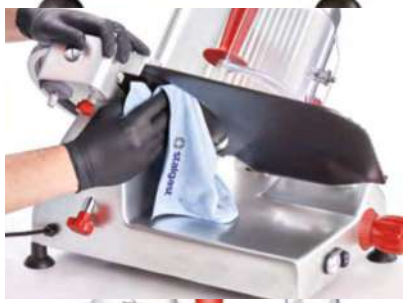
- intended for cutting cheese and cured meat
- housing made of anodized aluminum with non-stick coating
- trolley, knobs and screws made of stainless steel
- non-stick coated blade
- trolley inclined at 45° for easier cutting
- feed table with dimensions (WxD) 270x175 mm
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment at 0–14 mm













Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722141	300	560	680	520	24	0,18	230	**2274,00**

SLICER FOR CURED MEAT AND CHEESE

- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm
- knife cover, the movable wall and knife are covered with a non-stick coating



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722252	250	380	490	380	16	0,32	230	**626,00**
722221	220	380	440	340	14	0,32	230	**539,00**

SLICER FOR CURED MEAT

- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722255	250	380	490	380	16	0,32	230	**572,00**

BONE SAW

- housing of painted aluminum
- safety switch
- motor brake
- adjustable thickness of the cut meat
- work surface and blade made of stainless steel
- meat pusher made of polished aluminum
- non-slip feet
- the device has a very sharp saw—please exercise extreme caution when cutting and cleaning

Code	W mm	D mm	H mm	L mm (blade)	M kg	P kW	U V	Price net (€)
789215	530	400	850	1550	42	0,75	230	**2467,00**





STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 600 cutlets/hour
- size of batch input 164x20 mm
- non-slip feet
- cutter included as standard



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V	Price net (€)
721580	790	260	575	120	19,2	0,35	230	**1657,00**

CRUSHING ADAPTER

- kneading attachment for chopper 721580
- equipped with crushing thickness adjustment
- recommended to prepare meat for chops, bits
- replaces the traditional meat hammering using pounder
- the kneading attachment is not suitable for processing poultry meat

Code	Price net (€)
721581	**663,00**



STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 420 cutlets/hour
- size of batch input 158x23 mm
- non-slip feet
- cutter included as standard











Code	W mm	D mm	H mm	P kW	U V	Price net (€)
721570	500	310	500	0,37	230	**1159,00**

CRUSHING SHAFTS

- recommended to prepare meat for chops, bits
- replace the traditional meat hammering using pounder
- shafts dedicated to the model: 721570
- crushing rollers are not suitable for processing poultry meat

Code	Price net (€)
721571	**200,00**



MEAT GRINDER

- housing made of anodized aluminum
- feeder made of stainless steel
- head and auger made of anodized aluminum
- strainers and knife made of carbon steel
- pusher made of polyethylene
- reverse gear
- strainers: 721011; 721012; 721013; 721014; 721015; 721016; knife: 721010
- temporary capacity 125 kg/h
- complete with 3 strainers 3, 5, and 8 mm (mesh diameter)
- mesh diameter—68 mm
- overload protection—non-slip feet
- includes funnel for stuffing sausages and a dumpling filling tip for small catering establishments
- the appliance is not intended for continuous operation



Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
721129	410	190	350	85	0,25	230	**394,00**

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- removable head for easy cleaning
- head, auger and tray made of stainless steel
- reverse to facilitate the unscrewing of the strainer
- overload protection
- non-slip feet
- continuous work up to 8 hours
- strainers included as standard: 721121 - 5 and 8 mm, 721221 - 6 and 8 mm



No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
1.	**721121**	499	270	550	up to 160	0,8	230	**1031,00**
2.	**721221**	530	270	500	up to 300	1,1	230	**1097,00**

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- input funnel made of polished aluminum alloy
- tray made of stainless steel
- throat made of cast iron
- worm screw made of special aluminum alloy
- reverse to facilitate the unscrewing of the strainer
- continuous work up to 8 hours
- non-slip feet
- complete with strainers: 721124 - 5 and 8 mm, 721224 - 6 and 8 mm



No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
3.	**721124**	517	328	410	220	0,80	230	**732,00**
4.	**721224**	410	328	517	250	0,80	230	**992,00**



ACCESSORIES FOR MEAT GRINDERS

- the table shows the diameter of mesh in the strainer

No.	Code	Ø mm	Suitable for	Price net (€)
1.	**721010**	-	721121, 721124, 721129	**11,10**
	721020	-	721221, 721224	**13,10**
2.	**721011**	2	721121, 721124, 721129	**28,10**
	721012	3	721121, 721124, 721129	**28,10**
	721013	4,5	721121, 721124, 721129	**25,30**
	721014	6	721121, 721124, 721129	**25,30**
	721015	8	721121, 721124, 721129	**24,30**
	721016	10	721121, 721124, 721129	**25,30**
	721021	2	721221, 721224	**32,50**
	721022	3	721221, 721224	**32,50**
	721023	4,5	721221, 721224	**29,80**
	721024	6	721221, 721224	**29,80**
	721025	8	721221, 721224	**30,90**
	721026	10	721221, 721224	**30,90**



SAUSAGE FILLERS

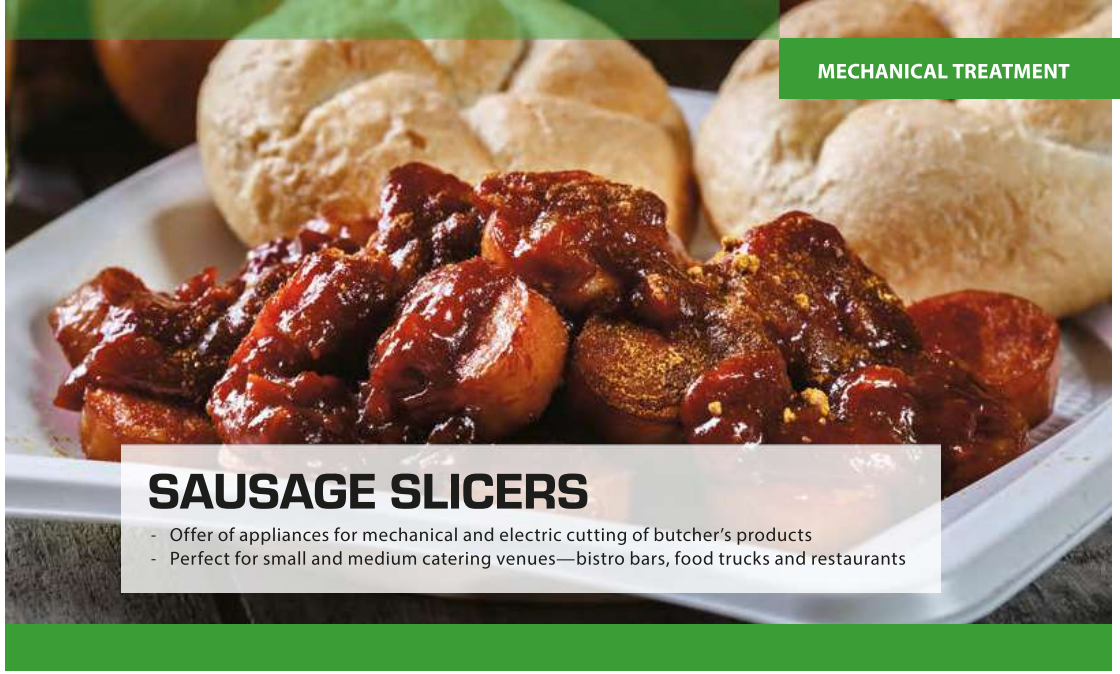
- Excellent quality appliances, intended for use in non-mass catering production as well as for amateur sausage production
- With its reliable and simple design, the appliance is easy, intuitive and convenient to use. High-quality materials used in the appliance guarantee reliable operation and long durability
- Filling cylinder is mounted on both sides of the appliance's body, making it easy to use for left- and right-handed users

SAUSAGE FILLER

- reliable design made of stainless steel
- all removable parts of the device can be washed in a dishwasher
- piston equipped with a batch vent and a flexible replaceable gasket
- drive with gear reduction and two speeds of operation
- appliance equipped with 4 steel replaceable sausage funnels with the following sizes: 16, 22, 32, 38 mm.
- cylinder loading possible without having to disassemble it completely
- easy and even dosing of the filler batch



No.	Code	W mm	D mm	H mm	V liters	M kg	Price net (€)
1.	**721305**	320	290	680	5	11	**283,00**
2.	**721307**	320	330	830	7	12	**317,00**
3.	**721310**	400	360	640	10	12	**393,00**



SAUSAGE SLICERS

- Offer of appliances for mechanical and electric cutting of butcher's products
- Perfect for small and medium catering venues—bistro bars, food trucks and restaurants

SAUSAGE SLICER

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

INOX



Code	W mm	D mm	H mm	Price net (€)
725002	230	162	221	**133,00**

SAUSAGE SLICER

- appliance intended for slicing sausage
- automatic start-up function
- double sickle knife with cutting adjustment from 5 to 30 mm
- non-slip feet

INOX



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
725001	248	189	326	7,1	0,12	230	**233,00**

VEGETABLE CUTTER WITH SET OF 5 BLADES

- suitable for hotels, restaurants, cantines excellent for cutting big and small vegatables
- cast aluminium housing
- safety micro-switch
- 5 blades included: shredders Ø=2, Ø=4, Ø=6 mm and slices 2, 4 mm
- two functional inlets: 160x75 mm and Ø=50 mm



Set of 5 blades



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V	Price net (€)
713003	230	570	510	up to 40	22,5	0,55	230	**1150,00**

ACCESSORIES

- usage of 8 and 9 only possible when combined with a cutting disc

No	Code	Description	Price net (€)
1.	**280300**	chips disc, Ø 3 mm	**70,00**
2.	**280416**	chips disc, L 4 mm	**70,00**
3.	**280317**	chips disc, Ø 7 mm	**70,00**
4.	**280095**	slices disc, Ø 2 mm	**70,00**
5.	**280126**	slices disc, Ø 4 mm	**70,00**
6.	**280108**	slices disc, Ø 8 mm	**70,00**
	280110	slices disc, Ø 10 mm	**70,00**
7.	**280444**	julienne disc, 4x4 mm	**70,00**
8.	**280607**	fries disc, 8x8 mm	**70,00**
	280614	fries disc, 10x10 mm	**70,00**
9.	**280379**	cube disc, 8x8x8 mm	**70,00**
	280386	cube disc, 10x10x10 mm	**70,00**



BAMIX GASTRO MIXER

- complete with: 3 tips (star knife, whipping disc, mixing disc)
- handle for wall mounting with space for tips
- 2 speeds:
  model 710200 - 10000/17000 rpm
  model 710350 - 18000/22000 rpm



Code	L mm (arm)	P kW	U V	Price net (€)
710200	180	0,20	220-240	**381,00**
710350	280	0,35	220-240	**645,00**

MANUAL MIXER

- 2 speeds 15500/20500 rpm
- the appliance is not intended for continuous operation



Code	L mm (arm)	P kW	U V	Price net (€)
710930	158	0,18	230	**125,00**

VEGETABLE AND FRUIT JUICER

- professional juicer for making fresh juices from hard fruits and vegetables
- casing made of stainless steel
- cutting blade, bowl and juice container made of stainless steel
- pusher and feed tray opening made of ABS plastic
- lid and the pulp container made of polypropylene
- the safety system prevents operation of the device when the lid and the safety locking arm are open
- easy to disassemble
- all elements except for the body are dishwasher safe
- the device is not suitable for ice as well as frozen fruit and vegetables
- stabilizing feet prevent movement of the device during operation



Code	W mm	D mm	H mm	N rot/min	P kW	U V	Price net (€)
483900	250	410	530	3000	0,7	230	**890,00**

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



THERMAL TREATMENT

Small kitchen appliance that complements the kitchen equipment, as well as basic tools for heat treatment of various types of food.

Contact grills 369, 373, 376, 388
Deep fryers 370, 374, 377
Wafer makers, crepe makers 372, 375, 380
Grill hobs 371, 374, 379
Gyros makers 385-387
Microwaves 391-393
Roller heater for sausages 370, 378
Chicken grill 384
Adjustable bain-maries 375
Toasters, quartz toasters, convection ovens, salamander 371, 381-383
Induction cooker 393-394
Sous Vide circulator and accessories 395-396
Steam ovens and accessories 397-401

CONTACT GRILL

- housing made of stainless steel
- corrugated cast iron plates
- two heating zones, top and bottom
- fuse to prevent overheating the appliance
- trough for grease and grilling residue
- smooth temperature control 50–300°C


1

Corrugated surface




2


3

No.	Code	Product	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
1.	**742010**	Single contact grill	265	325	200	50-300	12,5	1,8	230	**254,00**
2.	**742030**	Contact grill panini	385	325	200	50-300	18	2,2	230	**335,00**
3.	**742020**	Double contact grill	525	325	200	50-300	24	3,6	230	**468,00**

FRYERS

- housing made of stainless steel
- removable frying grease containers
- thermostat adjustment range 60–190°C
- safety thermostat
- baskets with folding handle


1


4

No.	Code	Product	W mm	D mm	H mm	Basket dimensions WxDxH mm	V liters	P kW	U V	Price net (€)
1.	**746035**	Single fryer	170	420	270	240x125x100	3	2,2	230	**122,00**
2.	**746050**	Single fryer	260	420	270	240x205x100	5	3,2	230	**171,00**
3.	**746070**	Double fryer	360	420	270	240x125x100	2x3	2x2,2	230	**231,00**
4.	**746100**	Double fryer	540	420	270	240x205x100	2x5	2x3,2	230	**278,00**

ROLLER HEATER FOR SAUSAGES

- heated non-stick rollers
- two heating zones
- removable drip tray
- smooth temperature control
- wash after each use; leaving residue will block the rollers



Code	N° rolls	W mm	D mm	H mm	P kW	U V	Price net (€)
770100	11	550	475	175	1,1	230	**354,00**

THERMAL TREATMENT

TOASTER

- housing made of stainless steel
- timer switch
- chamber size WxDxH: 455x260x160 mm
- fuse to prevent overheating the appliance
- height-adjustable grate with handgrips (4 positions)

Grate made of chromed steel





Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
743000	640	320	300	15	2,0	230	**236,00**



SALAMANDER

- housing made of stainless steel
- movable upper part (smooth adjustment) allowing treatment of food of various sizes
- fuse to prevent overheating the appliance
- extendable tray with a grate
- model 744000 two independently controlled heaters

Grate made of chromed steel

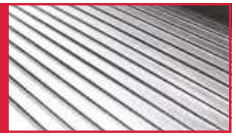


Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
744020	450	480	530	38	2,8	230	**736,00**
744000	600	480	530	48	4,0	400	**854,00**

GRILL HOB

- 10 mm thick steel grill hob
- housing made of stainless steel
- steel hob
- grease drawer
- smooth temperature control 50–300°C
- 2 heating zones
- fuse to prevent overheating the appliance

Corrugated surface





Code	Type of hob	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
745120	1/2 Smooth | 1/2 Corrugated	640	440	175	34	3,5	230	**248,00**
745121	Smooth	640	440	175	34	3,5	230	**234,00**

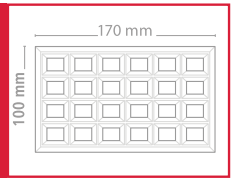
WAFER MAKER

- housing made of stainless steel
- two cast iron plates with ceramic coating
- smooth temperature control
- fuse to prevent overheating the appliance

Ceramic coating to prevent sticking



Wafer dimensions



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
772321	255	410	265	20	2,0	230	**286,00**

PROVEN WAFER RECIPE:
1.5 cups flour
2 eggs
1 cup milk
2 tbsp sugar
2 tbsp vegetable butter
1 flat teaspoon baking powder
pinch of salt



PANCAKE MAKER

- housing made of stainless steel
- heating plate diameter 400mm
- optimum pancake diameter 300mm
- smooth heating surface of cast iron plates with ceramic coating
- special drawer to store plates or prepared pancakes at constant temperature
- smooth temperature control
- fuse to prevent overheating the appliance

The built-in drawer can be used to store utensils or ready pancakes





Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
772281	450	450	240	15	3,0	230	**254,00**

THERMAL TREATMENT

caterina



CONTACT GRILLS

caterina

- solid double sided ribbed working surface for perfect temperature distribution
- bottom plate with edge for comfort and hygienic work
- temperature control up to 300°C
- safety thermostat
- work switch and set temperature indicator
- heat resistant handle
- tray for grease and grilling residue
- available in single, double and Panini version



SINGLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742018	310	360	200	1,8	230	**281,00**



PANINI CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742038	430	360	200	2,2	230	**311,00**

DOUBLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742028	570	360	200	3,6	230	**482,00**

Corrugated surface





FRYER

- available in single and double version with drain tap
- solid basket and lid equipped with handgrips resistant to high temperatures
- temperature control knob 60-200°C
- "cold zone" system preventing burning
- removable control panel for easy cleaning





No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	**746042**	Single fryer	200	430	265	3,5	2	230	**175,00**
	746067	Single fryer	200	430	315	5	2	230	**207,00**
	746069	Single fryer	290	430	265	5	3	230	**206,00**
2.	**746043**	Double fryer	415	430	265	2x3,5	2x2	230	**317,00**
	746068	Double fryer	415	430	315	2x5	2x2	230	**377,00**
	746079	Double fryer	585	430	265	10	6	230	**347,00**
3.	**746096**	Single fryer with tap	300	510	390	8	3	230	**294,00**
	746097	Double fryer with tap	610	510	390	2x8	6	230	**539,00**

GRILL HOB

- heating plate 2/3 smooth; 1/3 ribbed
- 2 heating zones
- temperature control by knob 50-300°C
- fast heat up of plate
- work switch and set temperature indicator
- safety edge
- grease drawer



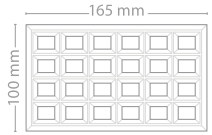
Code	W mm	D mm	H mm	P kW	U V	Price net (€)
745104	720	460	240	3,5	230	**623,00**

WAFER MAKER

- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- timer up to 5 min
- heat resistant handle



Wafer dimensions



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
772326	320	380	240	1,5	230	**395,00**

PANCAKE MAKER

- cast iron hob with teflon coating
- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator





No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**772284**	Crepe maker	400	450	470	220	3	230	**328,00**
2.	**772289**	Wooden round spatula	-	180	180	-	-	-	**14,40**

ADJUSTABLE BAIN-MARIE

- appliances made of stainless steel
- fitted with a fuse to prevent overheating
- model 741155 and 741156 batch: GN 1/1 150 mm
- model 741205 batch: GN 1/1 200 mm



Tap version available



Code	Product	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
741155	Adjustable bain-marie	340	570	242	0÷85	1,2	230	**160,00**
741156	Adjustable bain-marie with a tap	340	590	242	0÷85	1,2	230	**189,00**
741205	Adjustable bain-marie with a tap	340	590	280	0÷85	1,2	230	**217,00**

ROLLER GRILL CONTACT GRILLS

- corrugated cast iron plates
- temperature adjustment up to 300°C
- drawer for grease and grilling residue
- heat-resistant handles
- cleaning brush included

CONTACT GRILL PANINI

- working surface (WxD): 360 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777214	430	385	220	22,5	3,0	230	**884,00**

SINGLE CONTACT GRILL

- working surface (WxD): 260 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777213	330	385	220	18	2	230	**699,00**

DOUBLE CONTACT GRILL

- working surface (WxD): 535 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777217	600	385	220	33,5	4,0	400	**1131,00**

THERMAL TREATMENT

FRYERS

- „cold zone" system
- automatic oil filtering
- precise temperature adjustment
- safety thermostat
- basket and lid equipped with handgrips resistant to high temperatures



FRYER

- single

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
777320	Single fryer	190	425	320	5	5	3,2	230	**332,00**
777325	Single deep fryer with a tap	265	450	360	8	8	3,6	230	**612,00**
777333	Single deep fryer with a tap	350	470	350	12	10	6,4	400	**718,00**

FRYER

- double



Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
777323	Double fryer	390	425	320	2 x 5	10	2 x 3,2	230	**652,00**
777326	Double deep fryer with a tap	590	450	370	2 x 8	15	2 x 3,6	230	**1002,00**

ROLLER HEATER FOR SAUSAGES

- non-stick rolls
- two heating zones in model 777303
- roll length 40 cm



No.	Code	N° rolls	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777300**	5	545	320	240	12,5	0,6	230	**964,00**
2.	**777301**	7	545	320	240	14,0	0,9	230	**1258,00**
3.	**777303**	11	545	460	240	20,0	1,4	230	**1499,00**



HOT DOG APPLIANCE

- 3 heating elements for heating bread rolls
- glass container for steaming
- basket for 40 hot dogs divided into 2 sections
- easy to keep clean

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777290	440	300	400	9	0,65	230	**652,00**

BREAD ROLL HEATER

- water heater can be placed under the sausage roller heater
- chamber size GN 2/3 100
- temperature regulator
- pull-out drawer
- the GN container is dishwasher-safe



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777304	545	460	220	17	0,7	230	**790,00**

GRILL HOB

- 10 mm thick steel grill hob
- fast hob heating
- spiral heaters
- temperature adjustment up to 300°C
- appliance work indicator
- removable steel hob cover with built-in grease trough
- housing made of stainless steel
- working surface (WxD): 600 x 400 mm



Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777171	2-heating zones	620	450	190	29	6,0	400	**872,00**

GRILL HOB

- 10 mm thick steel grill hob
- fast hob heating
- star-shaped burners
- safety thermostat
- appliance work indicator
- removable steel hob cover with built-in grease trough
- housing made of stainless steel
- includes propane-butane and natural gas nozzles (GZ50)
- gas appliances must be connected by authorized persons
- working surface (WxD):
  777173 - 400 x 400 mm
  777174 - 600 x 400 mm



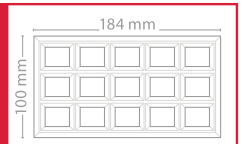
2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
1.	**777173**	1-heating zone	420	450	190	17	3,2	gas	**699,00**
2.	**777174**	2-heating zones	620	450	190	27	6,4	gas	**1078,00**

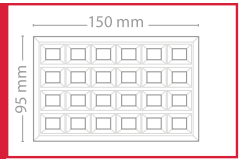
WAFER MAKER

- very short wafer baking time, 2–3 minutes after preheating the device
- temperature adjustment up to 300°C
- cast iron hobs
- removable through around the dough residue tray
- adjustable feet
- wafer patterns:
  Brussels - squares 3x5
  Liège - squares 4x6

Wafer dimensions Brussels model 777220



Wafer dimensions Liège model 777221



PROVEN WAFER RECIPE:
1.5 cups flour
2 eggs
1 cup milk
2 tbsp sugar
2 tbsp vegetable butter
1 flat teaspoon baking powder
pinch of salt



1 2

No.	Code	Wafer pattern	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777220**	Brussels	305	440	230	19	1,6	230	**1087,00**
2.	**777221**	Liege	305	440	230	19	1,6	230	**1112,00**

PANCAKE MAKER

- cast iron, enameled hob
- temperature adjustment up to 280°C
- spiral heating elements
- wooden spatula for spreading the dough included



Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
777242	400	190	14,0	3,6	230	**588,00**

PANCAKE MAKER

- cast iron, enameled hob
- adjustment knob and leakage protection
- burners in the shape of eight-pointed star
- wooden spatula for spreading the dough included
- gas appliance set includes propane-butane and natural gas nozzles (GZ50)
- gas appliances must be connected by authorized persons



Code	Ø mm	H mm	M kg	P kW	U	Price net (€)
777243	400	160	17,5	3,6	gas	**612,00**

THERMAL TREATMENT

TOASTER

- quartz heating elements
- timer switch, max. 15 min with continuous work function
- removable handgrips
- maximum working temperature achieved in less than 30 sec.
- performance:
  777101 - 150 toasts / h,
  777102 - 300 toasts /h
- removable back panel for easy cleaning of the appliance
- 777101 - 4 heaters, 777102 - 6 heaters
- working surface (WxD):
  777101 - 350x240 mm
  777102 - (2) 350x240 mm



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777101**	1-level	450	285	305	10	2,0	230	**378,00**
2.	**777102**	2-levels	450	285	420	12	3,2	230	**572,00**

TOASTER

- quartz heating elements
- timer switch, max. 15 min with continuous work function
- removable handgrips
- maximum working temperature achieved in less than 30 sec.
- removable back panel for easy cleaning of the appliance
- 6 heaters
- working surface (WxD): 520x320 mm
- adjusted to GN 1/1



Code	Description	W mm	D mm	H mm	S toast/h	M kg	P kW	U V	Price net (€)
777107	1-level	640	380	330	200	15	2,7	230	**1008,00**

CONVECTION OVEN

- universal appliance for baking bread, pastries, meat as well as for baking cheese and casseroles
- fan
- temp. adjustment 0-300 °C
- time switch, max. 120 min
- features convection, quartz salamander, defrosting
- 4 levels
- chamber dimensions (WxDxH): 470 x 370 x 350 mm



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
777271	595	610	590	0-300	36	3,0	230	**1534,00**

CONVECTION OVEN

- very fast heating (up to 250°C in 7 min)
- time switch, max. 120 min
- equipment:
  model 777264 - 2 grilles and 1 baking tray (310x300 mm)
  model 777265, 777266 - 3 grilles, 1 baking tray (410x335 mm)
  model 777266 features convection, quartz salamander, ventilated pastry oven and defrosting
- 5 levels of baking
- chamber dimensions (WxDxH):
  777264; 320x325x265 mm
  777265; 410x360x250 mm
  777266; 410x360x250 mm





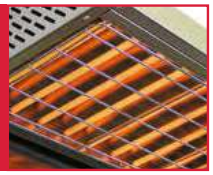


No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
1.	**777264**	460	550	355	max 250	20	1,5	230	**944,00**
2.	**777265**	550	550	355	max 250	21	2,4	230	**962,00**
3.	**777266**	550	550	355	max 250	22	2,6	230	**1106,00**

SALAMANDER

- movable head allowing treatment of food of various sizes
- two independently controlled heating zones
- removable tray

Quartz heating elements





Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777351	600	510	550	44	3,0	230	**2641,00**

THERMAL TREATMENT

TOASTER

- volume:
  model code 779040 - 4 toasts
  model code 779060 - 6 toasts
- toasting time adjustment
- automatic switch
- toast hole size 28x148 mm
- hole depth ~130 mm

Timer



Crumbs drawer





1



2

No.	Code	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**779040**	300	225	215	1,8	230	**168,00**
2.	**779060**	430	225	215	2,5	230	**216,00**

TOASTER

- appliance made of stainless steel
- ceramic heating elements
- timer switch
- drawer for baking residues
- handgrip sold separately
- usable dimensions of the interior (WxDxH):
  779131 - 360x210 x95 mm
  779161 - (2) 360x210x85 mm
- number of heaters:
  779131 - 4 heaters
  779161 - 6 heaters



1



2



3

No.	Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	**779131**	Toaster	460	300	305	2,0	230	**243,00**
2.	**779161**	Toaster	460	300	440	3,0	230	**286,00**
3.	**779198**	Sandwich holder	340	95	-	-	-	**5,48**

STOVE

- double-sided cast iron grate:
  1 side - for classic cooking
  2 side - for cooking in a wok
- easily removable burner with a stainless steel cover
- safety thermostat
- includes propane-butane and natural gas nozzles (G20)
- gas appliances must be connected by authorized persons

14 kW



Code	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
777195	600	630	425	30	14	gas	**940,00**

CHICKEN GRILL

- intended for roasting poultry, venison, roast, pork knuckles etc.
- 3 independently controlled skewers
- capacity 12-15 chickens
- average LPG consumption 1.41 kg/h; natural gas 1.86 m^3/h
- chamber lighting
- removable drip tray
- includes nozzles for G20 and G30



Code	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
785300	1110	480	920	87	17	gas	**2767,00**

THERMAL TREATMENT

GYROS

- removable perforated tray and grease container
- fitted with independent heating elements
  777370 - 3 heaters
  777371 - 4 heaters
- post length:
  777370 - 400 mm
- even heating
- kebab scoop made of aluminum
- option of buying another post, heat shield, panoramic door, knife attachment



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	**777370**	Batch 15 kg	580	660	695	27	3,6	230	**1455,00**
2.	**777371**	Batch 25 kg	580	660	870	31	5,8	400	**1589,00**

GYROS

- removable perforated tray and grease container
- fitted with radiators with a safety thermocouple
  777373 - 2 radiators
  777374 - 3 radiators
- includes propane-butane and natural gas nozzles (G20)
- gas appliances must be connected by authorized persons
- post length:
  777373 - 400 mm
- even heating
- option of buying another post, heat shield, panoramic door, knife attachment



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
1.	**777373**	Batch 15 kg	580	660	645	27	7,0	gas	**1724,00**
2.	**777374**	Batch 25 kg	580	660	870	31	10,5	gas	**1713,00**

GAS GYROS MAKER

- fat tray included
- fitted with radiators with a safety thermocouple



Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V	Price net (€)
777520	GD 2	Batch 30 kg	395	500	920	695	7,0	G30	**1302,00**
777521	GD 2	Batch 30 kg	395	500	920	695	7,0	G20	**1363,00**
777530	GD 3	Batch 40 kg	510	590	920	695	10,5	G30	**1311,00**
777531	GD 3	Batch 40 kg	510	590	920	695	10,5	G20	**1393,00**
777540	GD 4	Batch 70 kg	510	590	1120	895	14,0	G30	**1413,00**
777541	GD4/S	Batch 70 kg	510	590	1120	895	11,0	G20	**1413,00**
777550	GD 5	Batch 120 kg	650	600	1310	1080	17,5	G30	**2080,00**
777551	GD 5	Batch 120 kg	650	600	1310	1080	17,5	G20	**2121,00**

ELECTRIC GYROS MAKER

- fat tray included
- fitted with radiators with chamotte plates for better heat accumulation



Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V	Price net (€)
777525	E 2	Batch 30 kg	450	500	920	695	6	400	**1564,00**
777535	E 3	Batch 50 kg	450	500	1120	895	9	400	**1735,00**

THERMAL TREATMENT

GAS GYROS MAKER

- fat tray included
- motor fixed inside the base of the appliance
- fitted with radiators with a thermocouple

Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V	Price net (€)
777560	F GD4/S	Batch 70 kg	620	760	1040	895	14	G30	**1890,00**
777561	F GD4	Batch 70 kg	620	760	1040	895	14	G20	**1854,00**



POTIS GYROS ACCESSORIES

GYROS SKEWER

- gyros meat skewer
- dedicated to models E3, G3, GD4



Code	L mm	Price net (€)
777582	895	**52,40**

SKEWER PIN

- skewer pin locking the disc
- dedicated to models E3,G3,GD4



Code	Price net (€)
777583	**1,69**

GYROS MOTOR

- drive motor for Potis gyros series E, G, GD
- suitable for all top-mounted models
- stainless steel housing
- rotation left/right/home position
- using in appliances from other manufacturers will void the drive warranty



Code	N rot/min.	P kW	U V	Price net (€)
777586	1	3,5	230	**228,00**

SKEWER BOTTOM HANDLE

- intended for adjusting the distance between the skewer and the burners
- model 777588 dedicated to appliances from the series E,G,GD with upper drive
- model 777589 dedicated to appliances from the series E,G,GD with lower drive



No.	Code	Description	Price net (€)
1.	**777588**	lower	**32,50**
2.	**777589**	upper	**32,50**

SKEWER STAND

- gyros skewer stand
- intended for manual preparation of meat batch
- dedicated to posts used in electric and gas models



Code	W mm	D mm	H mm	Price net (€)
777584	235	235	125	**42,10**

SKEWER STAND

- gyros skewer stand with reinforced design
- intended for manual preparation of meat batch for gyros
- dedicated to posts used in electric and gas models



Code	W mm	D mm	H mm	Price net (€)
777585	350	350	105	**124,00**

GREASE TUB

- grease drip tub dedicated to the GD4 model

Code	W mm	D mm	H mm	Price net (€)
777581	650	650	50	**163,00**



GYROS PLATE

- GD4 gyros skewer disc supporting the meat batch

Code	Ø mm	Price net (€)
777587	190	**40,30**



GYROS SCOOP

- intended for skimming meat from the gyros base
- properly profiled shape
- made of stainless steel
- handle made of plastic

Code	Ø mm	Price net (€)
777590	220	**64,80**



ELECTRIC GYROS KNIFE

- silent work
- soft start
- protection against flooding (patented)
- complete with: 2 80 mm blades and a sharpener
- model 777615, 777618 waterproof
- cleaning function in model 777618

Code	Model	W mm	D mm	H mm	N rot/min	S kg/24h	M kg	P kW	U V	Price net (€)
777612	S120 PLUS	125	170	190	6500	60	0,87	0,12	230	**947,00**
777615	S150 PLUS	125	170	190	7500	90	0,93	0,20	230	**1230,00**
777618	S180 PLUS	125	170	190	8500	200	0,93	0,25	230	**1402,00**



RRATED KNIFE BLADE

- serrated blade dedicated to models S120 Plus, S150 Plus, 180 Plus



Code	Ø mm	Price net (€)
777591	80	**79,60**

CONTACT GRILL

- corrugated cast iron plates
- temperature adjustment up to 300°C
- drawer for grease and grilling residue
- heat-resistant handles
- working surface (WxD): 450x270 mm

Code	Model	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777645	PK 2745	510	500	300	33	3	230	**533,00**



THERMAL TREATMENT



ELECTRIC GYROS KNIFE

- non-slip rubber housing
- cutting thickness 0.5÷8 mm
- blade diameter 100 mm
- complete with: 2 knives and a sharpener

Code	W mm	D mm	H mm	N rot/min	M kg	P kW	U V	Price net (€)
774905	125	170	190	2200	0,8	0,08	230	**163,00**



RICE COOKING APPLIANCE

- easy to clean, non-stick internal container
- stainless steel housing
- removable container
- spoon and fork and 2 scoops included as standard
- automatically goes through the heating process after cooking rice
- practical measuring scale inside the bowl
- prepares from 10 to 36 servings of rice
- do not use sharp tools

Includes 2 measuring cups, spoon and fork



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
771101	470	420	350	6	10,2	1,95	230	**243,00**



ELECTRIC GYROS KNIFE

- cutting width 0.5 ÷ 8 mm
- blade diameter 100 mm

Includes: 100 mm knife, knife sharpener



Code	W mm	D mm	H mm	N rot/min	M kg	P kW	U V	Price net (€)
774901	125	170	190	2200	0,8	0,08	230	**237,00**

FOOD DRYER, 10 TRAYS DEHYDRATOR

INOX

- stainless steel housing
- ideal device for drying fruit, vegetables, meat, fish, etc.
- digital control panel
- working time regulation from 0 to 24 hours with 30 minutes intervals
- temperature regulation, range from 35 to 75 °C with 5 °C intervals
- the set includes 10 grates ~ 400x395 mm, the maximum load per grate is ~ 0.6 kg
- hot air distributed by a silent fan ensures even drying result, no need to turn the trays around
- transparent door allows to observe the drying process





Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690310	430	535	420	1,10	230	**390,00**

HEATING DISPLAY CASE

- LED lighting
- glazed on 4 sides
- static air circulation
- 2 adjustable shelves included
- water container
- removable container



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Price net (€)
852121	678	568	670	120	+30 / +90	1,10	230	**846,00**

THERMAL TREATMENT

MICROWAVE

- manual control
- 5 power levels
- defrost function
- 270 mm rotating disc
- clock range of 30 min
- chamber and appliance housing made of stainless steel
- chamber size: 340x345x230 mm

900 W | CHAMBER [25l]

Control panel



Turning disc





Code	W mm	D mm	H mm	P W	U V	Price net (€)
775002	483	420	281	900	230	**238,00**

MICROWAVE

- electronic control
- 3 power levels
- allows saving 20 programs in 3 steps
- clock range 1h 40min
- allows using polycarbonate GN 1/2 h = 65 ÷ 150 mm for thawing
- chamber and appliance housing made of stainless steel
- chamber internal dimensions: 335x364x212 mm

1000 W | CHAMBER [25l]



Code	W mm	D mm	H mm	P W	U V	Price net (€)
775010	520	442	312	1000	230	**529,00**

MICROWAVE

- manual control, 5 power levels 100%, 70%, 50%, 30%, 15% in model 775313
- electronic touchscreen control panel with 4 power levels 100%, 70%, 50%, 30% in model 775412
- an effective magnetron guarantees even heating and gentle defrosting of products
- allows creating and saving 30 own programs in model 775412
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 336x349x225 mm



CHAMBER [26l] | 1050 W | INOX

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775313	Manual panel	517	412	297	1050	230	**538,00**

NEW

MICROWAVE

- electronic touchscreen control panel
- internal dimensions: 336x349x225 mm
- 4 power levels
- allows saving 20 programs
- LED display
- 2 stages of cooking
- maximum cooking time 30 minutes
- end of cooking cycle alarm
- +30 sec. button
- defrost button



CHAMBER [26l] | 1100 W | INOX

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775412	Electronic panel	527	412	297	1100	230	**580,00**

MICROWAVE

- manual control, 5 power levels
- end of the cycle sound signal
- ceramic bottom, double interior lighting
- „REPEAT" function repeating the last cycle
- „ONE TOUCH" function automatically extends the cycle with a single touch for 20 more seconds
- The dual microwave emission source located at the top of the chamber guarantees even food heating
- internal dimensions: 370x370x190 mm



CHAMBER [26l] | 1500 W | 1850 W | INOX

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775315	Manual panel	464	597	368	1500	230	**1186,00**
775319	Manual panel	464	597	368	1850	230	**1478,00**

THERMAL TREATMENT

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 25%, 13%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm



1500 W
CHAMBER [26 l]
INOX

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775415	Manual panel	464	597	368	1500	230	**1153,00**

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 20%, 10%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm



CHAMBER [26 l]
1850 W
INOX

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775419	Electronic panel	464	597	368	1850	230	**1422,00**

INDUCTION COOKER

- housing made of plastics
- electronic safety control to prevent overheating
- smooth temp. control 60-240
- display of working parameters
- pot detection system
- induction field with a diameter of 190 mm
- non-slip feet



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
770201	298	360	65	2,5	2,0	230	**107,00**

INDUCTION COOKER

INOX
Polish Product

- professional induction stove dedicated to small and medium gastronomy, also great at home
- reduces energy consumption by approx. 45% compared to traditional heating equipment
- stainless steel housing made in extrusion technology
- impact-resistant ceramic induction hob
- automatic detection of dishes and adjustment of the heating surface to their diameter (2 zones)
- bottom diameter of the vessels used Ø 120-Ø 320 mm

Requires using dishes designed for induction technology:



Enameled saucepan | Iron or enameled kettle | Cast iron saucepan | Iron pot | Stainless steel pot | Iron oven-pan | steel WOK

Glass touchscreen panel with dedicated timer

- work at constant power 10-20 level (1-9 pulse work), adjustable in steps
- ability to work with timer 001-479 min - set every 1 min
- 3 quick setting levels depending on the operating mode:
  a) 1/10/20 for power mode or
  b) 50/140/240 for temperature mode
- work with preset temperature 50-240°C (step adjustment)

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
770351	325	425	100	3,5	230	**295,00**



High-performance ventilation system adapted to continuous operation



Smooth work surface makes it easy to keep clean



The grease filter guarantees long and reliable operation of the appliance



Safety edge



Glass touchscreen panel with dedicated timer



Housing made of stainless steel





SOUS-VIDE TECHNOLOGY

- Sous Vide is a technology that ensures preservation of unique aromas, flavors, firmness and juiciness in the slow cooking of vacuum-packed products at low temperatures, guaranteeing the highest quality of dishes
- extends the shelf life of products, semi-finished products and ready meals significantly, without losing their culinary value
- technology recommended for use in small and medium catering establishments, especially in restaurants, catering points, health food outlets, as well as in bakeries, bars and discos

For an offer of vacuum packers and bags, go to p. 244-247

SOUS-VIDE COOKING CIRCULATOR

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- large backlit display for easy readouts
- built-in pump allows even circulation of water
- protection against too low water level
- intended for placing in containers and pots with the capacity up to 30 l

1200 W



Adjustable mounting bracket



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
691196	100	161	335	1,8	1,2	230	**238,00**

SOUS-VIDE COOKING CIRCULATOR

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- built-in pump allows even circulation of water
- protection against too low water level
- attachable in any containers with a flat or rounded edge
- designed for continuous operation

1500 W



Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
691100	Circulator	145	115	325	-	1,9	1,5	230	**311,00**
141202	Container GN 1/1 polycarbonate	530	325	200	26	-	-	-	**28,30**
142202	Container GN 1/2 polycarbonate	325	265	200	11,5	-	-	-	**13,50**

SOUS-VIDE GN 1/1 COOKING CIRCULATOR

caterina

- ensures temperature stability with accuracy of 0.1°C
- built in pump
- protection against water level
- electronic control panel
- sealed lid
- tap for water drainage
- large capacity adapted to the needs of professional gastronomy kitchens



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691250	620	360	280	0,7	230	**717,00**

VACUUM BAGS STAND

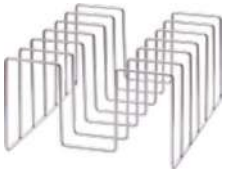
- dedicated for packing unit for liquids, code 691312
- made out of stainless steel



Code	Price net (€)
691251	**61,30**

CIRCULATOR STAND

- dedicated for GN 1/1 containers
- made of stainless steel
- has 6 chambers



Code	Price net (€)
691252	**44,80**

UNIVERSAL TONGS

SIL

- silicon-coated, do not damage the structure of sous-vide bags



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

INSULATING BALLS

- **reduce heat losses by up to 90%, replace the container lid by floating on water surface**
- reduce water losses by limiting evaporation (particularly important in case of no water refilling)
- increase thermal stability
- reduce energy consumption



Code	K pcs	Price net (€)
691190	100	**22,00**

THERMAL TREATMENT

STAINLESS STEEL GRILL

INOX



Code	Description	W mm	D mm	Price net (€)
103114	GN 1/1	530	325	**13,60**

STAINLESS STEEL GRILL

- GN offer p. 218–223

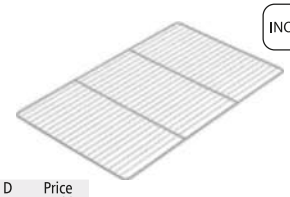
INOX



Code	Description	W mm	D mm	Price net (€)
103115	GN 1/1	530	325	**20,20**

GRATE

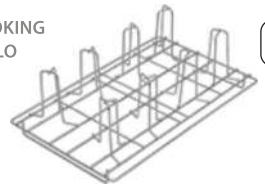
INOX



Code	W mm	D mm	Price net (€)
103644	600	400	**27,40**

GRID FOR COOKING CHICKENS POLO

INOX



Code	Description	W mm	D mm	Price net (€)
917102	GN 1/1	530	325	**58,90**

BAKING SHEET

- solid sheet
- 3 lipping edges
- thickness:
  911101 - 1.5 mm
  911102 - 2 mm

Al



Code	W mm	D mm	Price net (€)
911101	600	400	**23,10**
911102	600	400	**30,50**

BAKING SHEET

- solid silicone-coated sheet
- 3 lipping edges
- thickness 1.5 mm

Al



Code	W mm	D mm	Price net (€)
911111	600	400	**45,00**

BAKING SHEET

- perforated sheet
- 3 lipping edges
- thickness 1.5 mm

Al

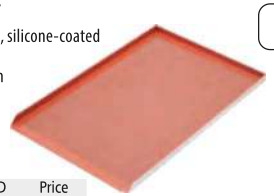


Code	W mm	D mm	Price net (€)
911201	600	400	**22,50**

BAKING SHEET

- perforated sheet, silicone-coated
- 3 lipping edges
- thickness 1.5 mm

Al



Code	W mm	D mm	Price net (€)
911211	600	400	**42,40**

ENAMELED TRAY GN 1/1

- enamelled sheet prevents sticking
- easy to clean



Code	Description	W mm	D mm	Price net (€)
101021	GN 1/1	530	325	**13,80**

CHROME GRILL

Cr



Code	W mm	D mm	Price net (€)
914402	470	330	**14,70**

stalgast

STALGAST STEAM OVENS MADE BY PIRON



EC Easy Control

Simplicity of use for immediate control

We know how important it is to have an oven able to do exactly what you need.
That's why we designed an user experience focused on extreme ease of use and maximum results.

The manual control allows the chef to use the functions simply and intuitively

- Steam and convection cooking
- Double glass door with tempered glass and air gap
- Universal container rack for pastry EN 600x40 and for gastronomy GN 1/1
- Cooking chamber in high resistance stainless steel AISI 304
- 3 fan speeds for the user to select the correct airflow
- Electromechanical control

THERMAL TREATMENT




Standard model



STEAM
(Humidity Regulation)
Steam percentage regulation

FAN SPEED
Set different fan speed
(3 different speeds available)

TIMER
Regulation of cooking time

TEMPERATURE
Regulation of cooking chamber temperature

Plus model



STEAM
(Humidity Regulation)
Steam percentage regulation

FAN SPEED
Set different fan speed
(3 different speeds available)

CHIMNEY
(Optimal Climatic)
Chimney regulation
(3 different positions available)

TIMER
Regulation of cooking time

TEMPERATURE
Regulation of cooking chamber temperature

CORE PROBE
Set core probe temperature

Standard model





Code	966040	966060	966100
N° trays	4	6	10
Compatible trays	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	760x720x560	780x850x810	780x850x1180
Space between trays (mm)	75	80	80
Power (kW)	6,3	9,2	13,8
Voltage	400V 3N~/ 230V 1N~	400V 3N~/ 230V 1N~	400V 3N~
Weight (kg)	55	110	125
N° servings	40-80	60-110	90-150
Price net (€)	**2458,00**	**4077,00**	**4681,00**

Plus model





Code	967040	967060	967100
N° trays	4	6	10
Compatible trays	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x620	780x850x810	780x850x1180
Space between trays (mm)	75	80	80
Power (kW)	7,8	10,5	15,7
Voltage	400V 3N~/ 230V 1N~	400V 3N~/ 230V 1N~	400V 3N~
Weight (kg)	90	110	125
N° servings	40-80	60-110	90-150
Price net (€)	**4059,00**	**4367,00**	**6230,00**

General technical characteristics

	Standard	Plus
Hertz	50/60 Hz	
Temperature	30 - 260°C	
Mechanical side opening	standard from right to left	
Water connection	•	
Fan speed	3	
Core probe	-	single point
Control	manual	
Cooking phases	-	
Insertable recipes	-	

	Standard	Plus
Preloaded recipes	-	
Pre-heating	-	
Reverse Air Flow	•	
Sator Steam	-	•
Humidity regulation	•	
Humidity Injection	-	
Optimal Climatic	-	•
Automatic washing system	-	

Accessories

CONNECTION KIT FOR OVENS



Code	Price net (€)
966001	188,00

CONNECTION KIT FOR TWO OVENS



Code	Price net (€)
966002	139,00

WHEELS FOR OVEN BASES



Code	Price net (€)
966003	212,00

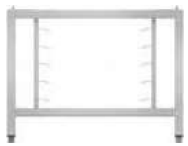
SHOWER SET



Code	Price net (€)
966005	168,00

BASE FOR THE PIRON OVEN FOR 5 TRAYS

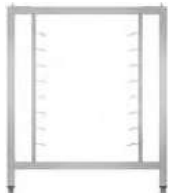
- fits 966100, 967100



Code	Price net (€)
966008	729,00

BASE FOR THE PIRON OVEN FOR 8 TRAYS

- fits 966060, 967040, 967060



Code	Price net (€)
966009	874,00

OVEN PROOFER

- fits 966100, 967100



Code	Price net (€)
966004	1533,00

OVEN PROOFER

- fits 966060, 967040, 967060



Code	Price net (€)
966007	1565,00

CONDENSATION HOOD FOR OVENS

- don't use with 966040



Artikelnr.	Price net (€)
966006	2148,00



10 COOLING

All kinds of refrigeration and freezing equipment that is an essential equipment element for any type of catering establishment, ensuring the proper storage of food.

Refrigerated and freezing cabinets 404-405, 414, 416-419
Salad refrigerated tables, cooling tops 410-411, 413
Refrigerated and freezing tables 406-409, 414
Display cases 416-417, 420-425
Refrigeration 600 x 400 414-415
Bar tables and display cabinets. 426-429
Box freezers 430
Shock cooler 431
Accessories for refrigerated cabinets and tables 432

COOLING

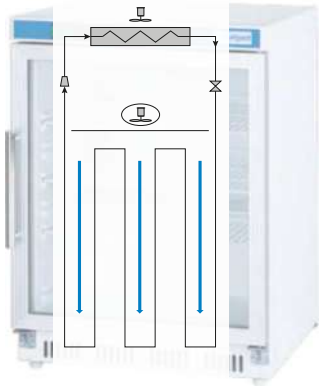
DESCRIPTION OF ADDITIONAL MARKINGS FOR THE COOLING CHAPTER:

- Refrigeration appliance
- / or
- Static system
- 600/400 For confectionery/bakery trays
- GN 2/1 For gastronomic containers
- Hinged door
- Freezing appliance
- \+ and
- Dynamic system
- GN 1/1 For gastronomic containers
- The case opens from two sides
- Sliding doors

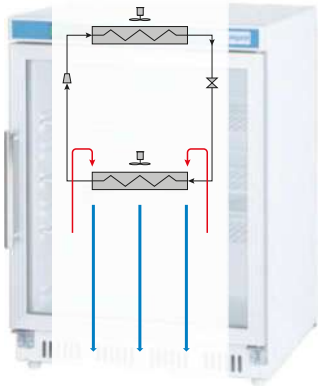
TYPES OF COOLING SYSTEMS:

Static (the so-called gravitational cooling), where warmer and, therefore, thinner air layers accumulate in the upper part of the appliance, while the cooler ones fall down (making the lower shelves always cooler than the upper ones). Stalgast static appliances use a **mixing fan** (to facilitate movement) in the compartment to equalize the preset temperature.

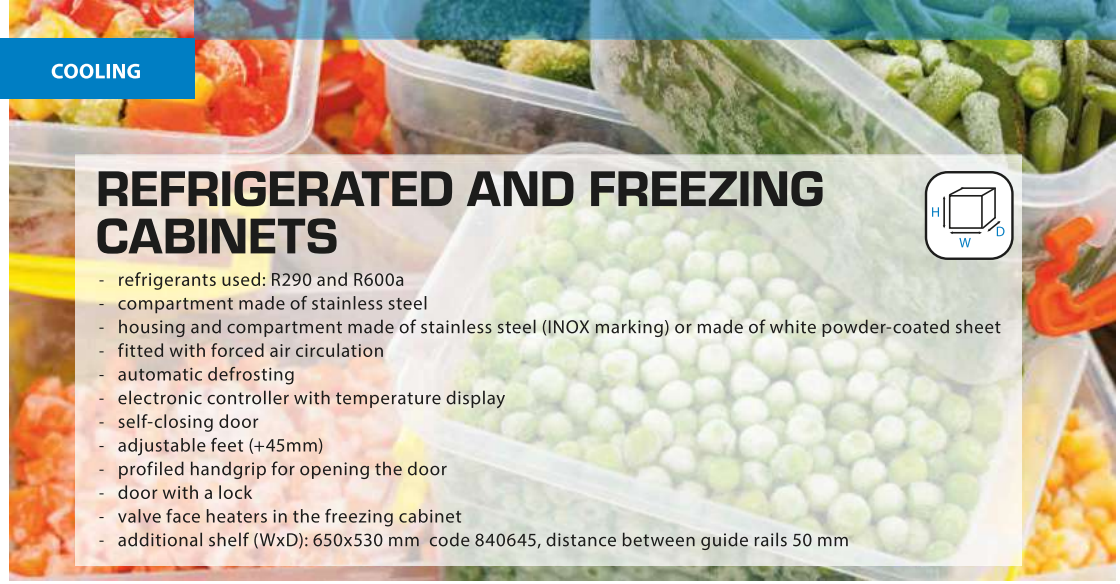
Dynamic (the so-called forced cooling), where the air circulation ensures quick cooling of freshly placed products and even distribution of low temperature inside the device. Special mechanism stops the ventilation when the door is opened, which prevents hot air from flowing in, allowing the food to maintain a constant temperature.



static system diagram



dynamic system diagram



REFRIGERATED AND FREEZING CABINETS

- refrigerants used: R290 and R600a
- compartment made of stainless steel
- housing and compartment made of stainless steel (INOX marking) or made of white powder-coated sheet
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45mm)
- profiled handgrip for opening the door
- door with a lock
- valve face heaters in the freezing cabinet
- additional shelf (WxD): 650x530 mm code 840645, distance between guide rails 50 mm



FREEZING OR REFRIGERATED CABINET

840590
- 3 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644

840620 and 840621
- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - code 840643

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
1.	**840590**	680	810	2000	-2 / +8	0,353	230	C	434	537	376	4	**2064,00**
2.	**840620**	740	830	2000	-2 / +8	0,23	230	C	634	589	444	4	**2397,00**
	840621	740	830	2000	-18 / -22	0,6	230	D	2632	589	444	4	**2867,00**



FREEZING OR REFRIGERATED CABINET
- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - code 840643

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
840130	1480	830	2000	-2 / +8	0,4	230	C	1028	1311	1004	4	**3736,00**
840145	1480	830	2000	-10 / -22	0,77	230	D	4555	1311	1004	4	**4197,00**

FREEZING-COOLING CABINET

- 4 shelves included
- insulation thickness 60 mm
- 2 independent compartments and aggregates
- dedicated guide rails - code 840644



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
840602	680	845	2000	-2/8 / -10/-20	0,25/0,3	230	128,5/128,5	**3268,00**

COOLING CABINET

- 3 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880700	680	810	2000	-2 / +8	0,353	230	C	434	537	376	4	**1972,00**
880701	680	810	2000	-2/-20	0,51	230	D	2054	573	376	4	**2018,00**

COOLING CABINET

- 6 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
881400	1340	845	2000	-2 / +8	0,45	230	C	675	1173	770	4	**2546,00**
881401	1340	845	2000	-10/-20	0,71	230	D	3165	1173	770	4	**3119,00**

COOLING AND FREEZING TABLES

- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking)
- fitted with forced air circulation
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- adjustable feet
- distance between guide rails 50 mm
- dedicated guide rails - 841443, additional shelf - code 841445

FREEZING OR REFRIGERATED TABLE

- 2 shelves GN 1/1 in 2-door tables
- valve face heaters in freezing tables
- insulation thickness 60 mm
- 11 levels for guide rails



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
841026	2-door refrigeration	1360	700	850	2 / +8	0,3	230	B	724	314	205	5	**2249,00**
841027	2-doors freezing	1360	700	850	-10 / -20	0,47	230	D	2537	314	205	4	**2696,00**

FREEZING OR REFRIGERATED TABLE

- 3 shelves GN 1/1 in 3-door tables
- valve face heaters in freezing tables
- insulation thickness 60 mm
- 11 levels for guide rails



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
841036	3-door refrigeration	1795	700	850	2 / +8	0,3	230	B	894	465	358	5	**2567,00**
841037	3-doors freezing	1795	700	850	-10 / -20	0,57	230	D	3197	465	358	4	**3027,00**

REFRIGERATED TABLE

- drawers in GN 1/1 standard
- insulation thickness 35 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
842041	900	700	880	+2 / +8	0,155	230	C	821	257	130	4	**2640,00**

REFRIGERATED TABLE

- 2 shelves GN 1/1
- insulation thickness 35 mm
- 8 levels for guide rails



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
842029	900	700	880	+2 / +8	0,155	230	C	933	257	201	4	**1284,00**

REFRIGERATED TABLE

- 3 shelves GN 1/1
- insulation thickness 35 mm
- 8 levels for guide rails



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
842039	1365	700	880	+2 / +8	0,235	230	C	1150	400	308	4	**1713,00**



FREEZING TABLE

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
842045	943	700	850	-10 / -20	86	0,26	230	D	2537	257	201	4	**2144,00**

REFRIGERATED TABLE

- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- sink dimensions: 400x400x150 mm



Code	W mm	D mm	H mm	T °C	U V	V liters	Price net (€)
841061	1510	700	850	-2 / +8	230	390	**3165,00**

COOLING

MODULES WITH DRAWERS

- module with 2 drawers mounted instead of the door- any layout of module dedicated to refrigerated tables 841026 and 841036
- drawer dimensions (WxDxH): 300x520x140 mm also fits: 841061, 841062, 84100, 841052



Code	Price net (€)
841000	**840,00**

REFRIGERATED TABLE

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- 11 levels for guide rails (shelves or GN)



Code	W mm	D mm	H mm	T °C	U V	V liters	Price net (€)
841052	1795	700	850	-2 / +8	230	465	**3704,00**



SALAD REFRIGERATED TABLES

- refrigerants used: R290 and R600a
- housing and chamber made of stainless steel
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with an opening lock
- maximum height of GN containers 150mm
- 8 levels for guide rails
- insulation thickness 35 mm
- distance between guide rails 50 mm
- additional shelf - code 841445, dedicated guide rails - 841443
- table prices do not include containers



SALAD REFRIGERATED TABLE

- 2 shelves GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
842129	10 x GN 1/4	900	700	885	+2 / +8	0,155	230	201	**1310,00**



SALAD REFRIGERATED TABLE

- 3 shelves GN 1/1

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
842139	16 x GN 1/4	1365	700	885	+2 / +8	0,235	230	308	**1743,00**

COOLING

REFRIGERATED TABLE WITH SALAD ADAPTER

- 2 shelves GN 1/1
- hinged cover in the adapter
- stainless steel work tabletop



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
842328	5 x GN 1/6	900	700	1006	+2 / +8	0,155	230	201	**1709,00**

SALAD REFRIGERATED TABLE WITH ADAPTER

- 2 shelves GN 1/1



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
842222	10 x GN 1/4	900	700	1345	+2 / +8	0,155	230	201	**1640,00**

SALAD REFRIGERATED TABLE WITH ADAPTER

- 3 shelves GN 1/1



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
842232	16 x GN 1/4	1365	700	1345	+2 / +8	0,235	230	308	**2190,00**



REFRIGERATED AND FREEZING TABLES

- refrigerants used: R290 and R600a
- electronic controller with temperature display
- automatic defrosting
- maximum height of GN containers 150 mm (price does not include containers)
- table housing and chamber made of stainless steel
- self-closing door with open door lock
- tables fitted with automatic condensate evaporation



PIZZA REFRIGERATED TABLE

- top made of granite
- 2 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
843029	5x GN 1/6	900	700	1090	+2 / +8	0,155	230	285	**1434,00**



PIZZA REFRIGERATED TABLE WITH COOLING ADAPTER

- top made of granite
- 3 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445.
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,235	230	C	1150	400	308	4	**3486,00**

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
844540	5 x GN 1/4	1200	335	427	+2 / +8	0,11	230	**1007,00**

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
844641	6 x GN 1/4	1400	335	427	+2 / +8	0,11	230	**1043,00**

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
844541	7 x GN 1/4	1500	335	427	+2 / +8	0,11	230	**1067,00**
844741	7 x GN 1/4	1600	335	427	+2 / +8	0,11	230	**1090,00**

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
844840	8 x GN 1/4	1800	335	427	+2 / +8	0,122	230	**1159,00**



FREEZING OR REFRIGERATED CABINET 600 X 400

- adjustable stainless steel legs
- self-closing door with key lock
- profiled door handle
- valve face heaters in the freezer cabinet
- includes 10 guide rails for 600x400 trays
- adjustable feet (+45mm)

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
840810	740	990	2000	+2 / +8	143	0,33	230	C	790	852	619	4	**2867,00**
840811	740	990	2000	-18 / -22	152	0,7	230	D	3149	852	619	4	**3440,00**



FREEZING TABLE 600 X 400

- dust filter
- 7 levels for guide rails (price does not include guide rails)
- 2 shelves with handles included
- adjustable feet (+45mm)

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
841041	1510	800	890	-10 / -20	140	0,30	230	D	2966	477	290	4	**2626,00**



FREEZING TABLE 600 X 400

- dust filter
- 7 levels for guide rails (price does not include guide rails)
- 3 shelves with handles included
- adjustable feet (+45mm)

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
841040	2020	800	890	-10 / -20	152	0,30	230	D	3517	625	444	4	**3657,00**

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- dust filter
- includes 14 guide rails (2 x 7) for trays 600x400
- adjustable feet (+45mm)
- includes display case 844541



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
843300	1510	800	1430	+2 / +8	257	0,30	230	B	847	428	290	4	**4151,00**

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- 7 neutral drawers
- 7 guide rails for 600x400 trays
- adjustable feet (+45mm)
- includes display case 844541



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net (€)
843310	1510	800	1430	+2 / +8	0,30	230	135	4	**4874,00**

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- 7 neutral drawers
- 14 (2x7) guide rails for 600x400 trays
- adjustable feet (+45mm)
- 10 GN 1/4 display case with a height of up to 150 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class	Price net (€)
843271	2020	780	1430	+2 / +8	0,3	230	290	4	**5493,00**



REFRIGERATED AND FREEZING CABINETS AND DISPLAY CABINETS

- refrigerants used: R290 and R600a
- silent generator
- built-in key lock
- electronic controller with temperature display



FREEZING OR REFRIGERATED DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 5 shelves included WxD: 460x550 mm
- additional shelf - code 840648

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
850010	680	700	1990	+2 / +8	0,3	230	420	B	643	**2109,00**
850011	680	700	1990	-18 / -22	0,85	230	420	D	4015	**3130,00**



FREEZING OR REFRIGERATED DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 10 shelves included WxD: 460x610 mm
- additional shelf - code 840650

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
850020	1370	700	1990	+2 / +8	0,5	230	930	B	1024	**3039,00**
850021	1370	700	1990	-18 / -22	1	230	930	F	8586	**4426,00**

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 652x530 mm, 1 pc 652x211 mm
- shelf load capacity - 8 kg
- additional shelf - code 880645



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
880604	775	695	1900	+2 / +8	0,13	230	469	B	820	**1800,00**

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 502x440 mm, 1 pc 502x201 mm
- shelf load capacity 8 kg
- additional shelf - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
880402	600	600	1850	+2 / +8	0,13	230	258	B	773	**1296,00**

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 502x440 mm, 1 pc 502x201 mm
- shelf load capacity 8 kg
- additional shelf - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
880177	600	585	855	+2 / +8	0,105	230	78	B	584	**929,00**



FREEZING OR REFRIGERATED CABINET

- appliance made of powder coated sheet metal (white)
- shelf load capacity up to 8 kg
- cooling cabinet 880600 - automatic defrosting
- freezer cabinet 880601 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880600 - 3 pcs 652x530 mm, 1 pc 652x211 mm
  model 880601 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880600 - code 880645

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880600	775	695	1900	0 / +8	0,13	230	C	672	620	476	4	**1606,00**
880601	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4	**1743,00**



FREEZING OR REFRIGERATED CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880400 - automatic defrosting
- freezer cabinet 880401 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880400 - 3 pcs 502x440 mm, 1 pc 502x211 mm
  model 880401 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880400 - code 880245
- internal parameters WxDxH: 510x485x1620 mm

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880400	600	600	1850	0 / +8	0,13	230	C	478	361	265	4	**1169,00**
880401	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4	**1296,00**



FREEZING OR REFRIGERATED CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880173 - automatic defrosting
- freezer cabinet 880174 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880173 - 2 pcs 502x440 mm, 1 pc 502x211 mm
  model 880174 - 485x410 mm
- refrigerated display cabinet with 4 shelves included
- shelf load capacity 8 kg
- additional shelf for 880173 - code 880245

Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880173	600	585	855	0 / +8	0,1	230	A	409	129	78	4	**803,00**
880174	600	585	855	-10 / -18	0,11	230	A	511	129	78	4	**895,00**

FREEZING OR REFRIGERATED CABINET

- appliance housing made of stainless steel
- shelf load capacity up to 8 kg
- cooling cabinet 880602 - automatic defrosting
- freezer cabinet 880603 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880602 - 3 pcs 652x530 mm, 1 pc 652x211 mm
  model 880603 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880602 - code 880645
- model 880602 - cabinet interior made of plastic



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880602	775	695	1900	0 / +8	0,13	230	C	672	620	476	4	**1857,00**
880603	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4	**1996,00**

FREEZING OR REFRIGERATED CABINET

- appliance housing made of stainless steel
- cooling cabinet 880405 - automatic defrosting
- freezer cabinet 880406 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880405 - 3 pcs 652x530 mm, 1 pc 652x211 mm model
  880603 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880405 - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880405	600	600	1850	0 / +8	0,13	230	C	478	361	265	4	**1456,00**
880406	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4	**1583,00**

FREEZING OR REFRIGERATED CABINET

- appliance housing made of stainless steel
- freezer cabinet 880176 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880175 - 2 pcs 502x440 mm, 1 pc 502x211 mm model
  880176 - 485x410 mm
- refrigerated display cabinet with 3 shelves included
- shelf load capacity - 8 kg
- additional shelf for 880175 - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
880175	600	585	855	0 / +8	0,1	230	A	409	129	78	4	**917,00**
880176	600	585	855	-10 / -18	0,105	230	A	511	129	78	4	**1010,00**



REFRIGERATED DISPLAY CABINETS GLAZED FROM ALL SIDES

- refrigerants used: R290 and R600a
- automatic defrosting
- electronic controller with temperature display

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- 4 wheels with brakes
- double walls



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Climate class	Price net (€)
852150	1515	675	1210	-2 / 8	182	0,49	230	510	C	2700	4	**3627,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- 4 wheels with brakes
- double walls



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Climate class	Price net (€)
852130	915	675	1210	-2 / 8	135	0,48	230	300	C	2702	4	**2686,00**

REFRIGERATED DISPLAY CABINET

- lighting
- electronic controller with temperature display
- 5 shelves WxD 535x495 included



Code	Color	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
777450	silver	600	630	1850	360	+2 / +10	124	0,69	230	**2804,00**

REFRIGERATED DISPLAY CABINET

- lighting
- 4 adjustable shelves included WxD: 460x385 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852230	515	485	1689	235	0 / +12	0,25	230	B	1622	**1337,00**

DISPLAY CABINET

- LED lighting
- with temperature display
- automatic defrosting
- condensate drip tray
- 3 display levels



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
852111	1008	413	940	+2 / +8	0,21	230	201	C	1806	**2443,00**



REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone 6 (up to +27°C/relative humidity 70%)
- 3 round glass shelves
- stainless steel housing

Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class	Price net (€)
852160	480	1030	100	-2 / 8	50	0,21	230	C	1376	6	**1153,00**



REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone N (+16 - +32 °C)
- rotating frame with 4 chrome shelves

Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class	Price net (€)
852161	450	983	72	-2 / 8	38	0,17	230	C	1041	N	**1313,00**



REFRIGERATED DISPLAY CABINET

- through display case
- lighting
- 3 adjustable shelves included
- automatic defrosting

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852180	429	425	980	86	0 / +12	0,16	230	C	1184	**715,00**

DISPLAY CABINET

- LED lighting
- 3 adjustable shelves included



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852176	430	390	986	78	-2 / 8	42	0,18	230	C	1073	**1161,00**

REFRIGERATED DISPLAY CABINET

- lighting
- 3 adjustable shelves included
- automatic defrosting 852173, 852174, 852145
  - LED lighting





No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	**852170**		428	386	960	78	0 / +12	0,16	230	C	1003	**586,00**
2.	**852171**		428	386	960	78	0 / +12	0,16	230	C	1003	**586,00**
3.	**852172**	silver	428	386	960	78	0 / +12	0,16	230	C	1003	**634,00**
4.	**852173**		428	386	960	78	0 / +12	0,16	230	C	1003	**634,00**
5.	**852174**		428	386	960	78	0 / +12	0,16	230	C	1003	**634,00**
6.	**852175**	silver	428	386	960	78	0 / +12	0,16	230	C	1003	**692,00**

You can find bakery and confectionery equipment on pages 323-336







REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	Climate class	Price net (€)
852122	697	578	678	120	0 / +12	55	0,18	230	C	1490	4	**1313,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852120	702	568	686	120	0 / +12	0,16	230	B	1141	**1055,00**

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray







No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	**852103**		682	450	675	100	0 / +12	0,16	230	B	912	**791,00**
2.	**852104**		682	450	675	100	0 / +12	0,16	230	B	912	**791,00**
3.	**852105**	silver	682	450	675	100	0 / +12	0,16	230	B	912	**848,00**

COOLING



REFRIGERATED DISPLAY CABINETS FOR DISPLAYING STARTERS OR SUSHI

- refrigerants used: R290 and R600a
- LED lighting
- glazed on three sides
- sliding doors
- GN containers included
- lifted front shield
- automatic defrosting
- sliding doors



BAR TABLES, CABINETS, DISPLAY CABINETS

- refrigerants used: R290 and R600a
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with open door lock
- glass door

REFRIGERATED DISPLAY CABINET



GN 1/3

Code	Container layout (maximum GN height)	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
777134	6 x GN 1/3 40 mm	1450	400	260	+1 / +5	0,16	230	**1750,00**

BAR REFRIGERATED TABLE

- powder coated housing (black)
- LED lighting
- 4 shelves included
- additional shelf - code 840655



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882180	1462	535	860	0 / +10	0,32	230	250	C	1159	**2282,00**

BAR REFRIGERATED TABLE

- powder coated housing (black)
- LED lighting
- 6 shelves included
- additional shelf - code 840655



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882181	2002	535	860	0 / +10	0,32	230	386	C	1385	**2764,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 2 shelves included



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882151	600	535	870	+2 / +8	0,1054	230	129	B	627	**929,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 4 shelves included



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
882161	900	535	870	+2 / +8	0,112	230	202	**1204,00**

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 4 shelves included



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882160	900	535	870	+2 / +8	0,112	230	230	B	705	**1148,00**



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 4 shelves included, additional shelf - code 840652

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882170	1-door (hinged door)	600	520	1872	+2 / +8	0,17	230	307	B	722	**1640,00**



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 8 shelves included, additional shelf - code 840653

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882171	2-door (sliding doors)	920	520	1872	+2 / +8	0,25	230	490	C	1765	**2397,00**



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 8 shelves included, additional shelf - code 840654

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
882172	2-door (hinged door)	920	520	1872	+2 / +8	0,25	230	490	C	1598	**2259,00**



BAR FREEZING DISPLAY CASE

- housing and chamber made of stainless steel
- LED lighting
- heated door window
- two shelves included



BOX FREEZERS

- R600a refrigerant
- powder coated housing (white)
- manual controller with adjustable cooling capacity from 1-7
- LED chamber lighting
- 1 basket and 1 partition included
- thick insulation walls
- manual defrost
- cover handle with closure function

NEW

BAR FREEZING DISPLAY CASE



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
880180	595	525	875	-10 / -15	0,28	230	100	**1800,00**



You can find bar equipment on pages 295-314









BOX FREEZER

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Wheels pcs.	Price net (€)
1.	**883101**	574	564	845	-18	0,105	230	93	2	**440,00**
2.	**883201**	950	564	845	-18	0,120	230	190	2	**555,00**
3.	**883301**	1116	644	845	-18	0,130	230	282	2	**660,00**
4.	**883401**	1275	740	825	-18	0,110	230	354	4	**870,00**
5.	**883501**	1535	740	825	-18	0,125	230	488	6	**1130,00**

COOLING



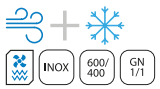
SHOCK FREEZERS/REFRIGERATORS

- refrigerants used: R290 and R600a
- electronic controller with temperature display
- rounded corners of the cooling compartment for easy cleaning
- forced air circulation
- automatic switching to cooling mode
- adjustable feet
- allows using GN 1/1 and 400x600 trays

SHOCK REFRIGERATOR a device designed for quick cooling or freezing of prepared dishes

- shock cooling: from +70°C to +3°C in 90 minutes
- shock freezing: from +70°C to -18°C in 240 minutes







SHOCK COOLER

Code	W mm	D mm	H mm	Capacity GN	P kW	U V	Price net (€)
849033	750	750	770	3	1,15	230	**2849,00**
849053	750	750	890	5	1,43	230	**3025,00**
849073	750	750	1260	7	1,49	230	**3621,00**
849103	750	750	1260	10	1,49	230	**4497,00**

ACCESSORIES FOR CABINETS AND REFRIGERATED TABLES

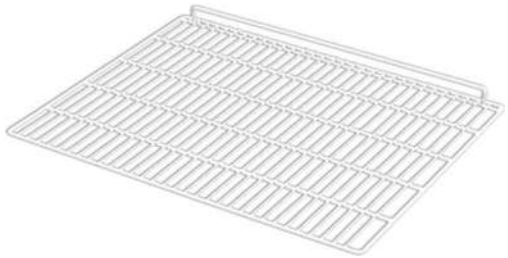
GUIDE RAILS FOR CABINETS AND TABLES



Code	Product	W mm	D mm	L mm	Price net (€)
840644	Set of guide rails for cabinet GN 2/1	20	15	650	**39,60**
841443	Set of guide rails for tables GN 1/1	20	15	550	**35,80**
840643	Set of guides for cupboards 840620, 840621, 840130, 840145	20	15	640	**41,80**

SHELVES FOR CABINETS AND TABLES

- plasticized steel shelves
- model 840655 made of stainless steel



Code	Product	W mm	D mm	Price net (€)
840151	Shelf for model 882151	410	320	**21,70**
880245	Shelf for models 880173, 880175,880400, 880402, 880405	500	400	**19,20**
880645	Shelf for models 880600, 880602, 880604	650	525	**20,30**
840652	Shelf for models 882170	515	335	**24,10**
840653	Shelf for models 882171	400	360	**47,90**
840654	Shelf for models 882172	400	335	**24,10**
840655	Shelf for models 882181	430	395	**50,80**
840645	Shelf for cabinets GN 2/1	530	650	**21,50**
103644	Shelf for models 840811, 840810, 840041, 840040, 843300	600	400	**27,40**



FURNITURE

Stainless steel furniture is a solution for gastronomy, allowing for optimal use of space in every kitchen and providing storage room for equipment and other articles necessary in catering.

Working tables 441, 445
Cupboards, cabinets, shelves 441-442, 447
Tables with sink, washbasins 438-439, 445-446
Tables with compartment basin 440
Overflow plug with a screen 446
Warehouse racks 447
DRIVEVENT ECONOMIC hoods 448

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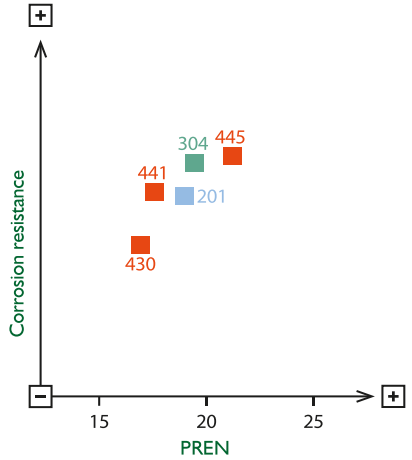
professional catering equipment

Ferritic steel and pitting corrosion - corrosion resistance and magnetism.

Corrosion resistance is achieved by introducing appropriate alloy additives into the steel. In the case of stainless steel, it is chrome, which gives exceptional resistance to corrosion and high temperatures.

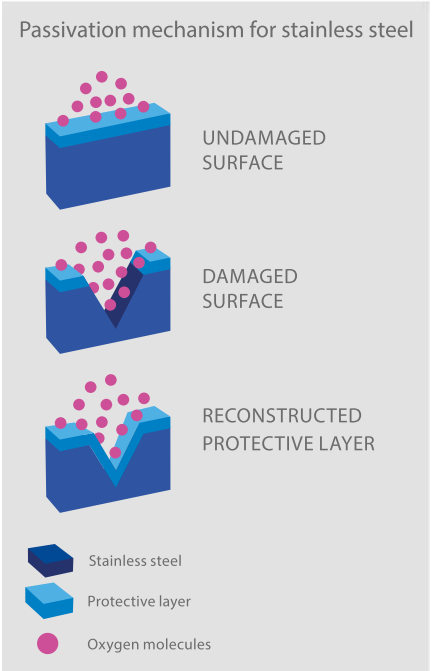
Ferritic steel contains chromium and other elements that are responsible for the formation of an invisible layer protecting surfaces against corrosion. Thanks to them, the damaged surface rebuilds itself due to contact with oxygen in the air.

Corrosion resistance depends on chromium content in steel and not on its physical properties, structure or magnetism.



Typical values for potential pitting corrosion under NaCl at 0.02M, 23°C, pH6 according to PREN (%Cr+3.3%Mo+16%N)

Source: Brytan, Z. (2014). Vademecum Stali Nierdzewnej. Stowarzyszenie Stal Nierdzewna.



Magneticity is a property of structural layout and has no effect on corrosion resistance.

The best resistance to pitting corrosion is achieved in steel with chromium content from a minimum of 17.5% of volume. Ferritic steel containing 17.5% chromium are modern alloys, increasingly replacing older austenitic grades, such as 304.

The excellent usability of ferritic steel in gastronomy applications is confirmed by over 150,000 furniture items and devices used by our customers.

Characteristics of our furniture

All our products made of stainless steel are a monolithic welded or bolted structure according to the product's design requirements. All furniture is fitted with adjustable feet and a protective equipotential pin.

TABLES, SINKS, WASHBASINS (WALL-MOUNTED)
– include rear edge as standard

TABLE TOPS
–made of stainless steel
– reinforced underneath with double-laminated panel
– the edge of the plate at the rear is protected by a stainless steel profile

TABLE FEET
– made of square profiles
– adjustable feet in the range from +20 mm to -5 mm

TABLE BASES
– reinforced in the upper part with a metal frame or square profile
– clearance between the floor and the lower edge of the profile, shelves, or bottom of the furniture

DOORS
– made of two layers of sheet metal in the form of a stiffened can
– fitted with a magnetic latch
– fitted with a recessed handgrip (handle) made of ABS

SLIDING DOORS
– suspended in the body on a stainless steel guide and moved by means of rollers
– cradle at the bottom for easy disassembly of the door

RACKS
– rack shelves reinforced by bending the inside edge and using metal profiles (omega type)
– maximum load on the shelves is 70 kg/m2.
– adjustable feet in the range from +20 mm to -5 mm
– legs made of square profiles or angles

CABINETS
– cabinet bodies made of stainless steel
– cabinet legs made of square profiles
– cabinet shelves reinforced by bending the inside edge and using metal profiles (omega type)

DRAWERS
– made of stainless steel
– guide rails made of galvanized steel, three sections, ball-bearings, allowing full drawer extension
– assembly and disassembly of guides in the cabinet body does not require tools
– the drawer's front panel is made of two layers of sheet metal
– maximum load up to 25 kg
– fitted with a recessed handgrip (handle) made of ABS

TABLE TOPS WITH SINKS
– lowered by 19 mm around the perimeter of the top edge
– reinforced with metal profiles (omega type)
– equipped with a hole for a diameter tap min. 33 mm

SINK COMPARTMENTS
– made of stainless steel
– equipped with a siphon hole

BASINS
– made of stainless steel
– equipped with a blind hole for a diameter tap min. 33 mm

CARTS
– welded structure
– dimensions include the cart's outer contour



WELDED FURNITURE

INOX

Polish Product

72h FURNITURE

Stainless steel welded are in stock. Thanks to our offer you can equip your kitchen in few days*.

* In some cases the order lead time may change

PAGES: 438-442

WASHBASIN

- compartment size 345x248 mm
- tap hole on the right ø 30 mm

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
610000	400	295	150	**124,00**





For dispenser offer, see page 454

WASHBASIN

- compartment built-up on three sides
- compartment size 330x300x150 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
610001	400	410	240	**216,00**



TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
614066	600	600	850	**368,00**



TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- compartment on the right
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
614306	1000	600	850	**440,00**



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

stalgast professional catering equipment

TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- left compartment
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
614106	1000	600	850	**440,00**
614126	1200			**476,00**

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- the table with D=600 mm has 400x400x250 mm compartments
- the table with D=700 mm has 400x500x250 mm compartments
- ø33 mm tap hole between compartments
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
614706	1000	600	850	**562,00**
614707	1000	700		**584,00**

TABLE WITH A 2-COMPARTMENT SINK WITH WING DOORS

- tap hole between compartments with 33 mm in diameter
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
616306	1000	600	850	**847,00**

TABLE WITH A 2-COMPARTMENT SINK WITH SLIDING DOORS

- tap hole between compartments with 33 mm in diameter
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
616407	1000	600	850	**959,00**



For offer of overflow plugs with a strainer, see page 446

TABLE WITH 1-COMPARTMENT BASIN

- compartment height h=300 mm
- 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
611466	600	600	850	**370,00**
611486	800	600		**403,00**
611506	1000	600		**440,00**
611487	800	700		**422,00**

TABLE WITH 1-COMPARTMENT BASIN

- compartment height h=400 mm
- 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
611686	800	600	850	**442,00**
611706	1000	600		**488,00**
611687	800	700		**465,00**
611707	1000	700		**508,00**

TABLE WITH 2-COMPARTMENT BASIN

- compartment height h=300 mm
- 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
611606	1200	600	850	**675,00**
611607	1200	700		**714,00**

TABLE WITH 2-COMPARTMENT BASIN

- compartment height h=400 mm
- 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
611806	1200	600	850	**743,00**

HANGING CABINET (SLIDING DOORS)

- adjustable shelf
- maximum shelf load 70 kg/m²

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
615603	1000	300	600	**490,00**
615623	1200	300	600	**543,00**
615604	1000	400	600	**436,00**
615624	1200	400	600	**483,00**



HANGING CABINET (WING DOORS)

- adjustable shelf
- maximum shelf load 70 kg/m²

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
615503	1200	400	600	**408,00**



WORKING TABLE WITH SHELF

- welded table
- tabletop reinforced with laminated board

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
612306	1000			**265,00**
612326	1200	600	850	**296,00**
612346	1400			**322,00**
612307	1000			**284,00**
612327	1200	700	850	**317,00**
612347	1400			**350,00**





WORKING TABLE WITH SLIDING DOORS

- adjustable shelf
- tabletop reinforced with laminated board

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
612006	1000	600	850	**579,00**
616126	1200	600	850	**637,00**
612007	1000	700	850	**743,00**
616127	1200	700	850	**814,00**

STORAGE CABINET (WING DOORS)

- three adjustable shelves

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
617106	1000	600	1800	**946,00**



UTILITY CABINET WITH WASHBASIN

- washbasin compartment built-in on three sides
- compartment size 320x300x150 mm
- vents
- adjustable shelf
- possibility of refitting doors

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
617000	500	500	2000	**657,00**



PASS-THROUGH CABINET (SLIDING DOORS)

- two adjustable shelves
- maximum shelf load 70 kg/m²

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
615386	800	600	1800	**1187,00**



UTILITY CABINET WITH WASHBASIN

- washbasin compartment built-in on three sides
- compartment size 320x300x150 mm
- vents
- adjustable shelf

72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
617010	1000	500	2000	**1177,00**





SCREW-JOINED FURNITURE FOR SELF-ASSEMBLY

INOX

Polish Product

72h FURNITURE

All of our furniture models are in stock. Thanks to our offer you can equip your kitchen in a few days*.

* In some cases the order lead time may change

PAGES: 444-447

FURNITURE FOR SELF-ASSEMBLY



1



2



3

EASY ASSEMBLY
and quick result!

Feet fixing



Mounting of the shelves



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

stalgast professional catering equipment

INTERIOR TABLE WITHOUT SHELF

- legs joined using screws
- tabletop reinforced with laminated board



72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
611066	600	600	850	**175,00**
611086	800	600	850	**201,00**
611106	1000	600	850	**222,00**
611127	1200	700	850	**265,00**

INTERIOR TABLE WITH SHELF

- legs and shelf joined using screws
- tabletop reinforced with laminated board



72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
611266	600	600	850	**203,00**
611286	800	600	850	**235,00**
611306	1000	600	850	**265,00**
611326	1200	600	850	**296,00**
611346	1400	600	850	**322,00**
611386	1800	600	850	**387,00**
611307	1000	700	850	**284,00**
611327	1200	700	850	**317,00**
611357	1500	700	850	**368,00**
611387	1800	700	850	**417,00**

TABLE WITH SINGLE-COMPARTMENT SINK WITHOUT SHELF

- legs joined using screws
- 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 483-490

Sink with a hole diameter 52 mm





72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
613466	600	600	850	**333,00**

TABLE WITH SINGLE-COMPARTMENT SINK WITH SHELF

- legs and shelf joined using screws
- 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- offer dedicated to Stalgast taps p. 483-490



72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
613306	1000	600	850	**440,00**

TABLE WITH A 2-COMPARTMENT SINK WITHOUT SHELF

- legs joined using screws
- 33 mm tap hole between compartments
- central compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
615106	1000	600	850	**471,00**

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- legs joined using screws
- 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
613706	1000	600	850	**562,00**

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- legs and shelf joined using screws
- 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 483-490

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
613726	1200	600	850	**665,00**
613746	1400			**637,00**

OVERFLOW PLUG WITH A SCREEN

INOX

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
  250 mm model 651220
  300 mm model 651225
  400 mm model 651235
- proper operation requires purchasing the plug socket 651210



No.	Code	Product	Ø mm	H mm	Price net (€)
1.	**651235**	Plug	48	350	**23,20**
2.	**651225**	Plug	48	250	**18,60**
3.	**651220**	Plug	48	200	**17,40**
4.	**651210**	Plug socket	70	44	**14,40**

SINGLE HANGING SHELF, ADJUSTABLE

- shelf depth 270 mm



72h FURNITURE

Code	W mm	D mm	H mm	Price net (€)
610010	1200	300	400	**93,60**

DOUBLE HANGING SHELF, ADJUSTABLE

- shelf depth 270 mm



Code	W mm	D mm	H mm	Price net (€)
610020	1200	300	660	**197,00**

STORAGE RACK SOLID SHELVES

- feet made from 30x30 mm profiles
- legs joined with shelves using screws
- maximum shelf load 70 kg/m^2

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
610064	600	400	1800	**270,00**
610084	800	400	1800	**298,00**
610104	1000	400	1800	**322,00**
610105	1000	500	1800	**350,00**
610125	1200	500	1800	**383,00**
610106	1000	600	1800	**381,00**
610126	1200	600	1800	**417,00**

STORAGE RACK PERFORATED SHELVES

- feet made from 30x30 mm profiles
- legs joined with shelves using screws
- maximum shelf load 70 kg/m^2

72h FURNITURE



Code	W mm	D mm	H mm	Price net (€)
610305	1000	500	1800	**399,00**
610307	1000	700	1800	**470,00**

DRIVEVENT ECONOMIC HOODS

WALL MOUNTED BOX SHAPED EXHAUST HOOD

- hood with fan E1 of up to 1300m^3/h efficiency
- Tube stub of 250 mm diameter
- electronic control with LED lighting IP 65
- light switch integrated with fan controller
- labirynth filter included
- grease tray with drainage stub pipe
- tight construction of exhausting chamber

Polish Product

INOX



Code	W mm	D mm	H mm	Fan power W	U V	Price net (€)
611000	1000	1200	450	200	230	**1701,00**
611200	1200	900	450	420	200	**1857,00**

WALL MOUNTED BOX SHAPED EXHAUST HOOD

- hood with fan E3 of up to 2500m^3/h efficiency
- Tube stub of 315 mm diameter
- electronic control with LED lighting IP 65
- light switch integrated with fan controller
- labirynth filter included
- grease tray with drainage stub pipe
- tight construction of exhausting chamber
- power supply 230V

Polish Product

INOX



Code	W mm	D mm	H mm	Fan power W	U V	Price net (€)
611800	2000	900	550	420	230	**2550,00**



HYGIENE

Equipment helpful in hygiene management, as well as in maintaining HACCP system standards and other quality management systems in restaurants, hotels, bars and mass catering establishments.

Insecticide lamps.....458-459
Waste container.....455-457
Catering footwear.....453
Workwear.....450-453
Universal egg/knife sterilizer.....459
Cleaning brushes, broom, sweeping brush, floor sweeping and cleaning sets.....460-461
Soap dispenser, hand towel dispenser . 454, 462
Safety cabinet.....454
Ozone generator, disinfection unit - fogger . 463

CHEF'S BLOUSE

- unisex
- fastened with stainless steel latches
- ingredients: 35% COT, 65% PES (200-210 g/m²)
- sizes in table 1



1



2 3

1 CHEF'S SWEATSHIRT
- short sleve
- white

Code	Size	Price net (€)
634072	S	26,60
634073	M	26,60
634074	L	26,60
634075	XL	26,60

2 CHEF'S SWEATSHIRT
- long sleve
- white

Code	Size	Price net (€)
634052	S	27,60
634053	M	27,60
634054	L	27,60
634055	XL	27,60

3 CHEF'S SWEATSHIRT
- long sleve
- black

Code	Size	Price net (€)
634062	S	29,00
634063	M	29,00
634064	L	29,00
634065	XL	29,00

SIZE TABLES

- sizes in the tables are approximate

CHEF'S SWEATSHIRT (Table No.1)

Size	Chest circumference	Back length	Sleve length (long sleve)	Sleve length (short sleve)
S	102-106	72-73	49-50	22
M	107-120	74-75	50-51	23
L	121-128	76-78	51-52	24
XL	128-142	79-82	53-54	25
XXL	143-149	83-84	54-55	26
XXXL	150-156	85-86	55-56	26

(Table No.2)

Size	Height	Chest circumference
M	164-170	88-92
L	170-176	96-100
XL	176-182	104-108
XXL	182-188	112-116

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

stalgast professional catering equipment

V-NECK SWEATSHERT

- unisex
- white
- short sleve
- ingredients: 35% COT, 65% PES (200-210 g/m^2)
- sizes in table 1

Code	Size	Price net (€)
634103	M	**27,60**
634104	L	**27,60**
634105	XL	**27,60**

APRON

- female
- white
- fastened with stainless steel latches
- ingredients: 35% COT, 65% PES (200-210 g/m^2)
- sizes in table 3



Code	Size	Price net (€)
634083	M	**36,80**
634084	L	**36,80**

CHEF'S PANTS

- black
- 2 pockets
- with rubber at the waist
- sizes in table 3



Code	Size	Price net (€)
634803	M	**34,40**
634804	L	**34,40**
634805	XL	**34,40**

CAPS

TOQUE

- circumference adjustment with velcro from 560 to 620 mm
- contains 35% cotton, 65% polyester



Code	Price net (€)
630601	**7,45**

CHEF'S HAT

- made of 100% fleece
- price per item



Code	H mm	K szt.	Price net (€)
507221	200	20	**0,65**
507251	250	20	**0,83**

CAP

- ingredients: 65% polyester, 35% cotton
- keeps its shape long



Code	Price net (€)
634003	**7,20**

SIZE TABLES

- sizes in the tables are approximate

APRON (Table No.2)			
Size	Chest circumference	Apron length	Sleve length (long sleve)
M	86-90	108-109	49-50
L	91-100	109-110	50-51

V-NECK SWEATSHERT (Table No.1)		
Size	Chest circumference	Apron length
M	72-77	115-120
L	77-79	121-134
XL	79-81	135-147

PANTS (Table No.3)		
Size	Circumference	Length
M	do 102	113
L	do 104	114
XL	do 106	115

PINAFORES

- white pinafore with white straps
- other pinafores have black straps



MINI PINAFORE

- practical double pocket 40x120/175x210 mm

Code	Color	L mm	Price net (€)
634011		373	**9,77**
634013		373	**9,77**

MIDI PINAFORE

- practical double pocket 35x200/185x200 mm

Code	Color	L mm	Price net (€)
634021		700	**10,50**
634022		700	**10,50**
634023		700	**10,50**
634025		700	**10,50**

MAXI PINAFORE

- no pockets

Code	Color	L mm	Price net (€)
634031		1000	**12,10**
634033		1000	**12,40**

APRON

- contains 35% cotton, 65% polyester
- adjustable belt in model 634041, 634042



No.	Code	Color	L mm	Price net (€)
1	634041		920	**19,40**
2	634042		920	**19,40**
3	634043		960	**12,20**

WATERPROOF APRON

- made of polyester knitted fabric coated with polyvinyl chloride
- material resistant to water, fats, disinfectants and mechanical damage
- material grammage: 350 grams / m^2
- material thickness: 0.50 mm

Code	Color	L mm	Price net (€)
634044		800	**17,80**



PROTECTIVE GLOVES

- Perfect for general protection
- excellent adhesion on dry and wet surfaces
- contoured shape ensures high comfort of use
- the inner side of the gloves is covered with flocked cotton which provides extra comfort of use
- length approx. 320 mm, material thickness approx. 0,7 mm

Code	Size	Price net (€)
505051	S	**3,64**
505052	M	**3,64**
505053	L	**3,64**
505054	XL	**3,64**



CATERING FOOTWEAR

- chef work shoes intended for employees of the catering industry
- light and comfortable
- fitted with a special insert to increase comfort
- waterproof
- easy to put on and clean
- fitted with a non-slip sole ensuring work safety
- resistant to grease and detergents

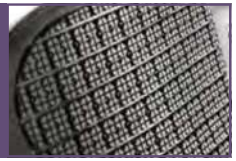


Code	Size	Insert length mm	Price net (€)
635238	38	255	**32,60**
635240	39/40	263	**32,60**
635241	41	272	**32,60**
635242	42	280	**32,60**
635243	43	289	**32,60**
635244	44/45	297	**32,60**

Insert increasing comfort of use



Non-slip sole



SAFETY CABINET

- dedicated for social rooms in workplaces, schools to keep work and personal clothes
- powder coated steel
- vents for proper air circulation
- door lock
- easy to maintain clean
- visible card holder on door
- practical shelf and split chamber inside



Clothes rail with hooks



Code	Description	W mm	D mm	H mm	Price net (€)
662001	1 door	400	450	1700	**135,00**
662006	2 door	800	450	1700	**267,00**

HAND TOWEL DISPENSER

INOX

- stainless steel
- dedicated for universal hand towels ZZ
- with max. size 270x100mm
- wall mounted
- visible quantity control
- lock with key



Code	W mm	D mm	H mm	Price net (€)
643000	275	105	365	**59,60**

SOAP DISPENSER

INOX

- stainless steel
- made for liquid soaps
- wall mounted
- visible usage level of soap
- reusable
- non spill valve



Code	W mm	D mm	H mm	V liters	Price net (€)
643500	100	65	155	0,5	**28,30**

TRASH CAN

INOX

- pedal mechanism allows contactless opening of the basket
- inner lining made of plastic, with holder



No.	Code	Color	Ø mm	H mm	V liters	Price net (€)
1	**068201**	satin	300	440	20	**44,40**
2	**068202**	gloss	300	440	20	**39,60**

TABLE BIN

INOX

- swing cover



Code	Ø mm	H mm	V liters	Price net (€)
068203	120	160	1,5	**13,20**

WASTE CONTAINER

- made of high quality plastic
- slim design allows fitting the container in small spaces
- has comfortable grips for handling
- grip for easy emptying







No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	**067060**	Waste container	507	272	632	60	**89,00**
2.	**067061**	Trash cover 067060	523	288	70	-	**72,80**

ASHTRAY WITH BIN FOR RUBBISH

INOX

- cigarette butt container
- non-slip rubber base improves stability of the basket and protects the floor against scratches
- ashtray 068213 powder coated



No.	Code	Color	Ø mm	H mm	V liters	Price net (€)
1	**068211**	gloss	200	700	15	**57,10**
2	**068212**	satin	200	700	15	**62,30**
3	**068213**	black	200	700	15	**52,20**



UNIVERSAL CONTAINERS

- recommended for use as waste containers
- certified for food contact, also recommended for use as food storage containers



WASTE CONTAINER 38 L

No.	Code	Product	Color	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
1.	**068041**	Container		363	468	440	38	**28,20**
2.	**068042**	Container		363	468	440	38	**28,20**
3.	**068043**	Container		363	468	440	38	**28,20**
4.	**068044**	Container		363	468	440	38	**43,20**
5.	**068045**	Cover		398	447	52	-	**8,70**
6.	**068046**	Cover		398	447	52	-	**8,70**
7.	**068047**	Cover		398	447	52	-	**8,70**
8.	**068048**	Cover		398	447	52	-	**14,30**

WASTE CONTAINER 75 L

No.	Code	Product	Color	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
1.	**068751**	Container		455	558	590	75	**69,30**
2.	**068752**	Container		455	558	590	75	**69,30**
3.	**068753**	Container		455	558	590	75	**69,30**
4.	**068754**	Container		455	558	590	75	**69,30**
5.	**068761**	Cover		500	548	66	-	**11,20**
6.	**068762**	Cover		500	548	66	-	**11,20**
7.	**068763**	Cover		500	548	66	-	**11,20**
8.	**068764**	Cover		500	548	66	-	**16,40**



WASTE CONTAINER 120 L

No.	Code	Product	Color	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
1.	**068125**	Container		520	630	700	120	**56,50**
2.	**068126**	Container		520	630	700	120	**56,50**
3.	**068127**	Container		520	630	700	120	**56,50**
4.	**068128**	Container		520	630	700	120	**83,60**
5.	**068135**	Cover		565	614	59	-	**13,90**
6.	**068136**	Cover		565	614	59	-	**13,90**
7.	**068137**	Cover		565	614	59	-	**13,90**
8.	**068138**	Cover		565	614	59	-	**20,50**
9.	**068145**	Lid with a hole		185	568	129	-	**32,30**
10.	**068146**	Lid with a hole		185	568	129	-	**32,30**
11.	**068147**	Lid with a hole		185	568	129	-	**33,00**
12.	**068148**	Lid with a hole		185	568	129	-	**32,30**



WHEELED BASE

- fits waste containers with a capacity of 75 and 120 liters
- system fixing the container to the base



Code	Ø mm	H mm	Price net (€)
068144	464	168	**75,70**



Profiled handgrips



PP

1 LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068081	Lid for 068080	506	550	36	**14,00**
068121	Lid for 068120	575	620	36	**16,50**

2 LID WITH A HOLE

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068082	Lid with a hole for 068080	230	512	100	**18,00**
068122	Lid with a hole for 068120	260	585	120	**18,70**

3 TILTED LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068083	Tilted lid for 068080	200	558	511	**33,80**
068123	Tilted lid for 068120	570	625	228	**29,50**

4 WASTE CONTAINER

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
068080	Waste container	455	490	610	80	**50,60**
068120	Waste container	510	550	690	120	**61,60**

5 WHEELED BASE

- wheelbase load capacity:
  068084 - 100 kg
  068124 - 200 kg

Code	Product	Ø mm	H mm	Price net (€)
068084	Wheeled base for 068080	403	72	**33,70**
068124	Wheeled base for 068120	455	130	**42,70**

WASTE BAG STAND

- foot clamp button
- 2 wheels with brakes for easy movement of the stand
- intended for bags up to 120 l
- for indoor use

INOX



Foot clamp button



Flexible rubber supporting the bag



Code	W mm	D mm	H mm	Price net (€)
068000	420	580	960	**123,00**

INSECTICIDE LAMP

- UV lamp to combat flying insects
- quiet work, no odor
- for indoor use only
- wall-mounted, suspension or standing
- energy-efficient, high-performance device
- easy-to-clean housing with removable bottom tray
- trap with a high voltage grid
- has a chain handle
- working range:
  692211 - 20 m
  692216 - 30 m
  692221 - 50 m



Code	W mm	D mm	H mm	P1 W	U V	Price net (€)
692211	390	100	320	2x10	230	**55,70**
692216	500	95	320	2x15	230	**64,00**
692221	650	95	320	2x20	230	**72,20**

Code	Product	P1 W	Price net (€)
692010	Świetlówka do 692211	10	**3,47**
692015	Świetlówka do 692216	15	**3,88**
692020	Świetlówka do 692221	18	**4,32**

INSECTICIDE LAMP

- large, easy-to-clean tray
- strong and robust housing made of fireproof plastic
- can be hanged
- lifetime of LED lamps ~20,000 h
- working range:
- 692116 up to 80 m²
  692216 up to 100 m²
  692213 up to 150 m²



Code	W mm	D mm	H mm	P1 W	U V	Price net (€)
692116	437	100	265	2X4	230	**53,70**
692212	542	100	265	2X6	230	**60,60**
692213	696	100	265	2X8	230	**69,80**

Code	Product	U W	Price net (€)
692016	LED lamp for 692116	4	**9,67**
692012	LED lamp for 692212	6	**10,70**
692013	LED lamp for 692213	8	**11,80**

INSECTICIDAL LAMP, LED

- a spatter-free UV lamp with glue is designed to work against flying insects
- quiet operation, no smelling
- for indoor use only
- strong and durable housing made of fireproof plastic
- energy-saving and efficient device
- large, easy-to-clean tray
- operating range up to ~ 100 m²
- lifetime of LED lamps ~ 20,000 hours



Code	Product	W mm	D mm	H mm	L mm	P1 W	U V	Price net (€)
692315	Insecticidal lamp	532	140	320	-	2x6	230	**106,00**
692003	Glue for insecticide lamp 692315	-	-	-	-	-	-	**5,86**
692012	LED lamp for 692315				450	6	230	**10,70**

INSECTICIDAL LAMP WITH A FAN, OUTDOOR, WATERPROOF, P 0.04 KW

- power cord length ~ 1 m
- Waterproof grade: IPX4
- strong and durable housing made of fireproof plastic
- hanging option (wall, ceiling)
- powerful and quiet fan with a container for insects
- range of operation up to: ~ 750 m²
- UV lamp life: ~ 8,000 hours



Code	Product	Ø mm	H mm	M kg	P W	U V	Price net (€)
692265	Insecticidal lamp	320	580	3,8	40	230	**200,00**
692266	UV tube for lamp 692265	-	-		-	-	**16,50**

UNIVERSAL EGG/KNIFE STERILIZER

INOX

- device with UV lamps for surface disinfection of eggs, knives and utensils
- 30 eggs or 17 knives 320 mm long and 40 mm high can be disinfected at one time
- irradiation (sterilization) time: 150 seconds
- automatic lamp switches-off when the drawer is open
- chrome steel grille
- one irradiation cycle kills up to 100% of bacteria: salmonella, E. Coli, cocci, aerobes, coliform bacteria and fungi



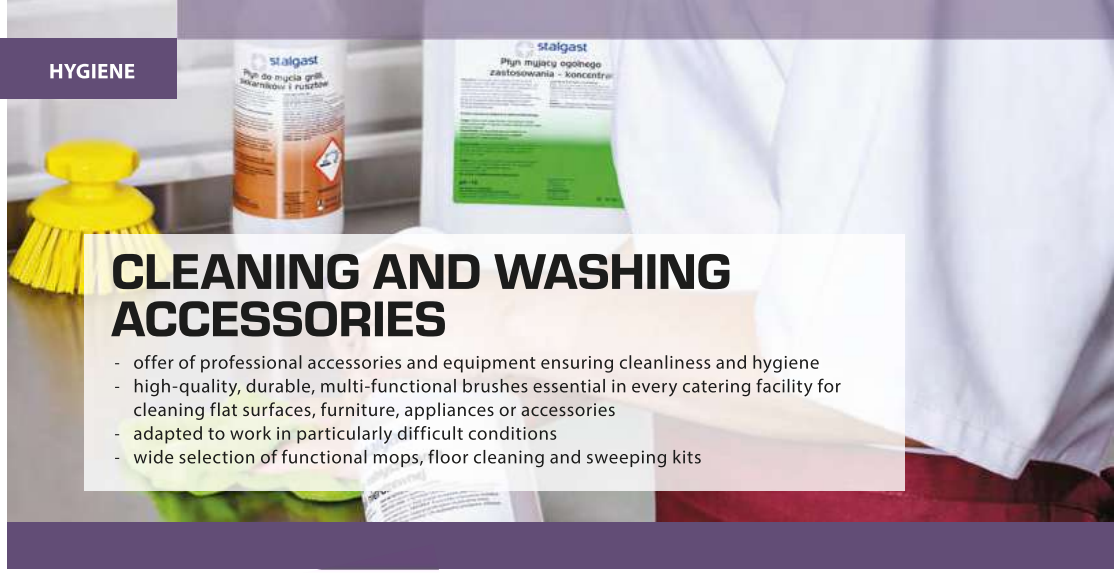
Chrome steel grid



Control panel



Code	W mm	D mm	H mm	P W	U V	Price net (€)
690552	360	530	245	77	230	**399,00**



CLEANING AND WASHING ACCESSORIES

- offer of professional accessories and equipment ensuring cleanliness and hygiene
- high-quality, durable, multi-functional brushes essential in every catering facility for cleaning flat surfaces, furniture, appliances or accessories
- adapted to work in particularly difficult conditions
- wide selection of functional mops, floor cleaning and sweeping kits



NARROW BRUSH

- narrow shape facilitates access to hard-to-reach places
- comfortable plastic handle makes cleaning easier
- perfect for cleaning tiles, joints, taps etc.

Code	Color	W mm	D mm	H mm	Price net (€)
667825		220	20	85	**5,20**



CLEANING BRUSH

- perfect for cleaning chopping boards
- cleans gaps and corners flawlessly

Code	Description	Color	W mm	D mm	H mm	Price net (€)
667573	for hands		127	64	74	**5,74**



MULTIFUNCTION BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hanged on a hanger

Code	Color	W mm	D mm	H mm	Price net (€)
667141		240	75	75	**10,60**
667143		240	75	75	**10,60**



TABLETOP BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hanged on a hanger

Code	Color	W mm	D mm	H mm	Price net (€)
667053		285	45	75	**8,77**

ROUND HAND BRUSH

- hard bristles



Code	Color	Ø mm	H mm	Price net (€)
622332		100	95	**24,80**
622333		100	95	**24,80**
622335		100	95	**24,80**



BROOM

- two levels of stick mounting for universal use
- fits stick 666389

Code	Color	W mm	D mm	H mm	Price net (€)
666231		320	46	220	**8,51**
666233		320	46	220	**8,51**



SWEEPING BRUSH

- universal cleaning brush

Code	Color	W mm	D mm	H mm	Price net (€)
666953		450	65	100	**20,40**



SWEEPING KIT

- has wheels that make it easier to move around large surfaces
- lockable lid to prevent spillage
- brush holder included

Code	W mm	D mm	H mm	Price net (€)
669112	332	144	958	**44,00**



STOOL ON WHEELS

- possible load up to 160 kg
- it has wheels for movement, blocked by pressure
- surface coated with a soft non-slip material
- compliant with EN 14183:2003

Code	Ø mm	H mm	Price net (€)
669330	406	343	**93,50**



FIBER MOPS REFILL

- high-quality mop made of modern material that guarantees high absorbency and accurate dirt removal
- fits stick 666389

Code	Color	Price net (€)
603064	blue	**7,01**



UNIVERSAL STICK

Code	L mm	Price net (€)
666389	1520	**8,19**

AUTOMATIC SOAP DISPENSER

- contactless operation
- intended for gel soap
- simple and easy mounting on a wall or a stand item 643600
- made of durable plastic
- refillable tank
- non-spill valve
- fluid level control visor
- powered by 4 AA batteries (not included)

AUTOMATIC DISINFECTING LIQUID DISPENSER

- contactless operation
- designed for disinfecting liquids
- simple and easy mounting on a wall or a stand item 643600
- made of durable plastic
- refillable tank
- non-spill valve
- fluid level control visor
- powered by 4 AA batteries (not included)



1 2

STAND FOR AUTOMATIC DISPENSERS

- dedicated to dispensers 643520 and 642530
- made of powder coated steel
- dispenser cover made of stainless steel
- distance from the floor to the dispenser about 1020 mm
- drip tray included, distance from the dispenser about 157 mm



3

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	Price net (€)
1.	**643520**	Soap dispenser	-	140	107	235	1,1	**48,10**
2.	**643530**	Liquid dispenser	-	140	107	235	1,1	**52,50**
3.	**643600**	Stand for dispensers	170	-	-	1320	-	**47,90**



LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish makes it easier to grip slippery elements
- resistant to detergents, liquids as well to acids and alkalis
- acceptable for food contact

Code	L mm	Price net (€)
505021	300	**23,50**



DISINFECTION UNIT - FOGGER

- device for disinfestation of rooms, facilities and devices by means of fogging
- application: disinfestation, elimination of mosquito, flies, fumigation, odor removal, dust removal, temperature control and temperature reduction
- performance: up to 260 ml/min
- spraying range: up to 10 m
- working temperature 0-40°C
- fluid tank capacity: 4,5 l
- power cord length: 5 m
- weight: 4 kg

Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
649450	460	260	430	4,5	3,5	1,2	230	**215,00**



OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 5000 mg/h (30-70 m³ / 45-90 min)
- one-time disinfection range up to 50 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,065 kW/230 V

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690620	180	280	180	0,065	230	**403,00**



OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 10000 mg/h (30-150 m³ / 30-90 min)
- one-time disinfection range up to 100 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,095 kW/230 V

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690640	180	280	180	0,095	230	**484,00**



OZONE GENERATOR

- application: ozonation of rooms, vehicles - air purification of pollutants, viruses, fungi, tobacco smoke and other odors
- efficiency: 10000 mg/h (30-150 m³ / 30-90 min)
- housing material: stainless steel
- one-time disinfection range up to 100 m³
- airflow 80-100 m³/h
- maximum working time: 120 min
- power/voltage: 0,10 kW/ 230 V

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691640	180	320	170	0,1	230	**636,00**



DISHWASHING

Professional dishwashers guaranteeing the highest performance and speed of washing and scalding.

Dishwashers with sanitization function 465-473
Racks for dishwashers.....474-476
Water softeners 477-480
Touchless washbasins.....482
Water column for line 700.....489
Fillers and taps 483-490
Organic waste shredders..... 481-482
Drip trays for plates.....477



EVO 2 HY-NRG DISHWASHERS

MAXIMUM SAVINGS thanks to the innovative HY-NRG rinsing function. The system is based on a special pump that increases water pressure and technology that maintains the preset temperatures for individual processes. HY NRG also involves the precise and continuous dosing of water used for washing and rinsing.

HY-NRG means lower energy consumption due to using high-quality energy-saving components.

Thanks to the advanced technology, appliances in the HY-NRG series are ready to work 25 minutes after commissioning.

EVO 2 dishwashers are designed for large and medium catering establishments. Thanks to a specially prepared software and equipment, they do not require cleaning by staff after a full day of work. Cleaning can be done automatically.

LP57 - EFFICIENCY AND SIZE

Batch height
up to 620 mm

Basket size
up to 570/ 620 mm

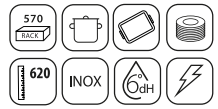




LP57 EVO 2 POT AND TRAY SCALDER

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures
- quiet operation of the appliance
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- system HY-NRG maintains constant pressure
- and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 620 mm
- the appliance should have a water
- purifier instaled to protect it from scaling
- (cold water supply)
- adjustable feet (45mm)





Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
805020	Dishwasher with detergent dispenser and a rinse boosting pump	685	720	1690	11,42	400	**7650,00**

N1300 EVO 2 HOOD SCALDER

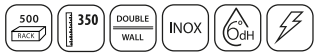
- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 405 mm
- batch inlet 430 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier instaled to
- protect it from scaling
- adjustable feet (45mm)





Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803055	Hood dishwasher	750	870	1500	11,42	400	**7300,00**
803056	Hood dishwasher with automatic water softener	750	870	1500	11,42	400	**7600,00**

UNIVERSAL DISHWASHER WITH SANITIZATION FUNCTION N50 EVO 2



- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation of the appliance
- suitable for washing utensils, cutlery and glass
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- dishwasher with a built-in discharge pump has a system that automatically pumping out water from the compartment in case of no work in more than 3 hours
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 350 mm
- includes 2 baskets for plates, universal basket and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling (cold water supply)



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
802200	Universal dishwasher	600	635	855	6,6	400	**4350,00**
802201	Universal dishwasher with automatic water softener	600	635	855	6,6	400	**4600,00**
802202	Universal dishwasher with automatic water softener and drain pump	600	635	855	6,6	400	**4900,00**
802010	Base for universal dishwasher	575	560	450	-	-	**200,00**

N1000 EVO 2 HOOD SCALDER

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 405 mm
- batch inlet 430 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier instaled to protect it
- from scaling
- adjustable feet (45mm)





Code	W mm	D mm	H mm	P kW	U V	Price net (€)
803050	750	870	1500	6,75	400	**6100,00**

The offer covering BASKETS, WATER TREATMENT SYSTEMS and ACCESSORIES can be found on pages 474-480







STALGAST DISHWASHERS

- Stalgast undercounter dishwashers - finalist of the "Good design" contest

finalist of the competition DOBRY WZÓR 2017

POLISH QUALITY



Made in Poland: modern **catering equipment factory in Radom.**

In 2008, we launched a factory in Radom manufacturing stainless steel catering furniture, dishwashers, heating lines, serving lines and plastic catering accessories.

Top washing-rinsing arms



Pressed washing chamber



Ergonomic design of guides



Bottom washing-rinsing arms



Hood lifting handle



HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- the appliance should have a water purifier instaled to protect it from scaling
- adjustable feet (45mm)



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803021	Hood dishwasher manual	728	816	1505	10,8	400	**2890,00**

HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- digital temperature display for the boiler and compartment
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- the appliance should have a water purifier instaled to protect it from scaling
- adjustable feet (45mm)



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803035	Hood dishwasher digital	728	816	1505	10,8	400	**3250,00**
803036	Hood-type dishwasher with built-in rinse boosting pump	728	816	1505	10,8	400	**3980,00**
803037	Hood type dishwasher with built-in rinse boosting pump and a drain pump	728	816	1505	10,8	400	**4250,00**

In 2017, thanks to our new series of dishwashers and glassware washers with sanitization function, we became a finalist of the Good Design Competition organized by the Polish Institute of Industrial Design in Warsaw (Instytut Wzornictwa Przemysłowego).

finalist of the competition DOBRY WZÓR 2017

UNIVERSAL DISHWAHER POWER DIGITAL

- professional dishwasher with sanitization function
- electronic control
- surface filter as standard
- dishwasher adapted to wash GN 1/1 trays
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling







Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801555	Universal dishwasher 500x500 with rinse-aid and detergent dispenser	565	685	835	6,4	400	**2000,00**
801556	Universal dishwasher 500x500 with rinse-aid, detergent dispenser and a drain pump	565	685	835	6,4	400	**2100,00**
801565	Universal dishwasher 500x500 with rinse-aid, detergent dispenser and a rinse boosting pump	565	685	835	6,4	400	**2200,00**
801566	Universal dishwasher 500x500 with rinse-aid, detergent dispenser, a drain pump and a rinse boosting pump	565	685	835	6,4	400	**2406,00**
802010	Base for universal dishwasher	575	560	450	-	-	**200,00**

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser incleded in all model as a standard
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier instaled to protect it from scaling



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801505	Universal dishwasher with rinse-aid dispenser	565	685	835	4.9/3.4	400/230V	**1640,00**
801506	Universal dishwasher with rinse-aid and detergent dispenser	565	685	835	4.9/3.4	400/230V	**1730,00**
801507	Universal dishwasher with rinse-aid, detergent dispenser and drain pump	565	685	835	4.9/3.4	400/230V	**1840,00**
801516	Universal dishwasher with rinse-aid, detergent dispenser and rinse boosting pump	565	685	835	4.9/3.4	400/230V	**1980,00**
801517	Universal dishwasher with rinse-aid, detergent dispenser, drain pump and rinse boosting pump	565	685	835	4.9/3.4	400/230V	**2100,00**
801021	Detergent dispenser	67	70	100	-	230	**109,00**
801993	Surface filter	552	540				**170,00**
802010	Base for universal dishwasher	575	560	450	-	-	**200,00**

GLASSWARE WASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing glassware, cutlery and small plates
- height adjusted for glass and porcelain cleaning in models 801350 /801351/801352 - 250 mm, in models 801400/801401 - 300 mm
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 3 arms (washing and rinsing arms at the bottom, rinsing arm at the top)
- water consumption 2.4 liters/cycle
- rack sizes: 801400/801401/801402 - 400x400 mm, 801350/801351/801352 - 350x350 mm
- includes a universal glassware rack and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801350	Glassware dishwasher with rinse-aid and detergent dispenser	415	530	680	2,77	230	**1150,00**
801351	Glassware dishwasher with rinse-aid,detergent dispenser and a drain pump	415	530	680	2,77	230	**1230,00**
801352	Glassware dishwasher without dispensers	415	530	665	2,77	230	**1090,00**
801400	Glassware dishwasher with rinse-aid and detergent dispenser	465	565	720	2,77	230	**1240,00**
801401	Glassware dishwasher with rinse-aid, detergent dispenser and a drain pump	465	565	720	2,77	230	**1330,00**
801402	Glassware dishwasher 400x400 without dispensers	465	565	700	2,77	230	**1190,00**
804012	Dishwasher base 400x400	475	460	630	-	-	**200,00**

DISHWASHER SET WITH BASE

- **dishwasher set with stand, with or without a detergent dispenser**
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser incleded in all model as a standard
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier instaled to protect it from scaling
- base made of stainless steel, two levels of guide rails for 500x500 mm baskets
- base dimensions 575x560x450 mm (WxDxH)

320 · GN 1/1 · 6dH · 500 RACK · INOX



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801501	Universal dishwasher with base	565	685	1285	4.9/3.4	400/230	**1990,00**
801502	Universal dishwasher with built-in detergent dispenser and base	565	685	1285	4.9/3.4	400/230	**2100,00**
801993	Surface filter	552	540	-	-	-	**170,00**

CUTLERY CUP

INOX



Code	Ø mm	H mm	Price net (€)
815020	115	145	**8,31**

CUTLERY CUP

PP



Code	Ø mm	H mm	Price net (€)
815010	115	145	**2,53**

CUTLERY CONTAINER

INOX



Code	Ø mm	H mm	Price net (€)
815025	120	140	**8,67**

CUTLERY CUP CONTAINER

- container without cups

Polish Product · INOX





No.	Code	W mm	D mm	H mm	Price net (€)
1.	**815300**	385	150	180	**58,70**
2.	**815400**	265	305	200	**63,90**

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE



Code	W mm	D mm	H mm	Price net (€)
063110	530	325	100	**11,90**

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE



Code	W mm	D mm	H mm	Price net (€)
063210	530	325	100	**8,69**

CUTLERY RACK

PP



Code	W mm	D mm	H mm	Price net (€)
815100	430	210	150	**11,20**

CUTLERY RACK

PP



Polish Product

Code	W mm	D mm	H mm	Price net (€)
810100	500	500	100	**17,00**

PLATE RACK

PP



Polish Product

Code	W mm	D mm	H mm	Price net (€)
810300	500	500	100	**17,00**

GLASSWARE RACK

PP



Polish Product

Code	W mm	D mm	H mm	Price net (€)
810501	500	500	100	**17,00**

TRAY BASKET GN 1/1

PP



Polish Product

Code	W mm	D mm	H mm	Price net (€)
810210	500	500	100	**17,00**

UNIVERSAL BASKET

- fits into the glassware washer

PP



Code	W mm	D mm	Price net (€)
810350	350	350	**25,40**
810400	400	400	**29,40**

PLATE RACK

- for washing plates, glassware and trays
- fits into the glassware washer

PP



Code	W mm	D mm	H mm	Price net (€)
810150	400	400	110	**25,80**

RACK TROLLEY

150 kg

- for transporting baskets
- steel pipe handle
- all wheel are swivelling

Code	W mm	D mm	H mm	Price net (€)
810000	540	540	960	**161,00**



GLASSWARE RACK

Polish Product

PP

9pcs.



16pcs.



25pcs.



36pcs.



49pcs.



Code	Description	W mm	D mm	H mm	Price net (€)
810900	9 pieces	500	500	104	**19,00**
811600	16 pieces	500	500	104	**19,00**
812500	25 pieces	500	500	104	**19,00**
813600	36 pieces	500	500	104	**19,00**
814900	49 pieces	500	500	104	**19,00**

BASKET ADAPTER

Polish Product

PP

9pcs.



16pcs.



25pcs.



36pcs.



49pcs.



Code	Description	W mm	D mm	H mm	Price net (€)
810910	9 pieces	500	500	45	**13,00**
811610	16 pieces	500	500	45	**13,00**
812510	25 pieces	500	500	45	**13,00**
813610	36 pieces	500	500	45	**13,00**
814910	49 pieces	500	500	45	**13,00**

PLATE DRIP TRAY

- possibility of storing up to 40 plates with Ø160 mm

Code	W mm	D mm	H mm	Price net (€)
010100	1000	255	500	**145,00**



PLATE RACK

- 17 compartment
- for basket 810400

Code	W mm	D mm	H mm	Price net (€)
810401	340	100	80	**8,50**



PLATE PLASTIC RACK

- 12 compartment
- for basket 810150

Code	W mm	D mm	H mm	Price net (€)
810120	295	90	75	**5,89**



WATER FILTER

- reduce the carbonate hardness of drinking water
- they prevent limescale in connected terminal appliances
- they rackd heavy metal ions, e.g. lead and copper
- reduce water cloudiness
- reduce organic contaminants affecting the water's taste
- they remove chlorine residues in filtered and tap water

The filter consists of a head and a replaceable cartridge mounted to the head









1 HEAD

- heads with factory-preset bypass 0% or 30%
- JG8 or 3/8" connection
- 30% bypass heads intended for supplying boiler appliances

Code	Product	Description	Price net (€)
822801	Purity C head by-pass 30%	3/8" connection	**53,60**
822800	Purity C head by-pass 0%	JG8 connection	**53,60**

2 HEAD CARTRIDGE

Code	W mm	D mm	H mm	S liters	Price net (€)
822825	149	149	554	5889	**256,00**
822827	124	123	476	3464	**164,00**
822829	117	108	421	2086	**112,00**
822831	117	108	265	831	**71,00**

3 WATER METER

- 3/8" thread
- flow range 10-100 liters/h

Code	Price net (€)
823998	**132,00**

WATER FILTER

- prevents limescale in connected appliances
- it rackds heavy metal ions, e.g. lead and copper
- reduce organic contaminants affecting the water's taste
- guarantees longer service life of connected appliances

WATER FILTER

- universal water filter
- electronic measurement and display module: automatic indication of the remaining filter capacity, information on exceeding the filter's capacity

Electronic measurement and display module



Code	Product	Ø mm	H mm	S liters	Price net (€)
823402	Purity 450	249	408	4217	**921,00**
823401	Removable cartridge for 823402	-	-	4217	**156,00**





WATER FILTER

- prevents deposits and dirt in convection steam ovens

Code	Product	Ø mm	H mm	S liters	Price net (€)
823045	Purity 450 Steam	249	408	3680	**699,00**
823046	Removable cartridge for 823045	-	-	3680	**184,00**

WATER FILTER

- prevents the formation of deposits in dishwashers
- ensures optimal quality of washing glassware, cutlery and dishes



Code	Product	W mm	D mm	H mm	S liters	Price net (€)
824130	Purity 1200 Clean	288	255	550	12000	**1320,00**
824131	Removable cartridge for 824130	-	-	-	12000	**252,00**

HEAD

- fits filters 822060, 822080 and 822850
- connection 3/8



Code	Price net (€)
822185	**47,00**

NEW

WATER FLOW COUNTER

- 3/8 nut
- max. programmable amount of L 99500
- the meter shows the current flow and the remaining amount of water before replacement of the cartridge
- fits filters 822060, 822080 and 822850
- water flow 1.5 - 14 l / min
- sound signaling informing about the need to replace the cartridge
- powered by AAA batteries supplied in the set



Code	Price net (€)
823850	**70,00**

CARTRIDGE

- quick and easy replacement
- chlorine reduction ~ 85%
- improves the taste and smell of water
- water pH stabilization
- 822060 designed for devices serving drinking water, perfect for making espresso froth
- 822080 designed for ice cube makers, coffee machines and vending machines
- 822850 designed for convection ovens, coffee machines, vending machines



Code	Product	S liters	Price net (€)
822060	Cartridge - ONE MG+	6000	**130,00**
822080	Cartridge - ONE UF	8000	**145,00**
822850	Cartridge - ONE C	18500	**75,00**

COARSE WATER FILTER

- the coarse nanotube filter is intended for installation on water connection lines
- extends the life of the resin in all water softeners and water conditioners
- protects appliances against contamination
- 100 µm filtration
- transparent lampshade allows viewing the degree of contamination in the cartridge
- 3/4" connection



No.	Code	Product	Ø mm	H mm	K pcs.	M kg	Price net (€)
1.	**820011**	Coarse water filter	84	180	-	1,5	**22,80**
2.	**820010**	Removable cartridge	-	-	1	-	**5,55**

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- maximum water flow ~ 8.33l/min
- automatic regeneration depends on water consumption
- the regeneration process does not block the operation of powered appliances
- maximum water temperature up to 45°C
- salt container approx. 10 kg
- the cartridge should be regenerated with salt tablets (catalog code 820999)
- automatic



Code	W mm	D mm	H mm	U V	Price net (€)
822998	200	360	510	230	**515,00**

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- semi-automatic control system
- regeneration process initiated by pressing the regeneration button
- the cartridge should be regenerated with salt, catalog code 820999



Code	W mm	D mm	H mm	U V	Price net (€)
822990	180	420	500	230	**370,00**

WATER SOFTENER

- appliance reducing water hardness
- reduces limescale deposits in appliances and extends the operation of heaters
- maximum temperature of flowing water 45°C
- the cartridge should be regenerated with salt, catalog code 820999
- recommended water meter 823998



Code	Ø mm	H mm	V liters	Price net (€)
820081	185	410	8	**120,00**
820121	185	510	12	**137,00**
820161	185	610	16	**173,00**

SALT TABLETS

- salt in the form of tablets



Code	M kg	Price net (€)
820998	10	**6,94**
820999	25	**12,80**

OVERFLOW PLUG WITH A SCREEN

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
  250 mm model 651220
  300 mm model 651225
  400 mm model 651235
- proper operation requires purchasing the plug socket 651210

INOX



No.	Code	Product	Ø mm	H mm	Price net (€)
1.	**651235**	Plug	48	350	**23,20**
2.	**651225**	Plug	48	250	**18,60**
3.	**651220**	Plug	48	200	**17,40**
4.	**651210**	Plug socket	70	44	**14,40**

ORGANIC WASTE SHREDDERS

- the shredder breaks down waste in a stream of cold water into microparticles, and drains them in liquid form into the sewage system.
- allows shredding:
  vegetable and fruit peelings
  small chicken bones
  egg shells
  coffee grounds without filters
  melon shell
  cooked meat

ORGANIC WASTE SHREDDER

- shredder disc made of stainless steel
- auto-reverse affecting the grinder's trouble-free operation
- Quick-Lock™ mounting kit for quick installation
- overload protection, manual reset
- grinding compartment capacity from 1 to 1.7 liters
- model 65001 built-in pneumatic switch





No.	Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
1.	**650001**	205	312	8,8	0,4	230	**1048,00**
2.	**650003**	210	370	15	0,4	230	**1713,00**

ORGANIC WASTE SHREDDER

- shredder compartment made of stainless steel
- overload protection
- pneumatic switch included

INOX



Code	Ø mm	H mm	N rot/min.	P kW	U V	Price net (€)
650025	170	330	4000	0,56	230	**197,00**

PNEUMATIC SWITCH

- for assembly with 650001 and 650003 shredders



Code	Price net (€)
650090	**71,90**



ORGANIC WASTE SHREDDER

- flange made of aluminum alloy
- overload protection
- pneumatic switch included

Shredder mechanism made of stainless steel



Code	Ø mm	H mm	N rot/min.	P kW	U V	Price net (€)
650022	174	387	4200	0,56	230	**238,00**

CONTACTLESS WASHBASIN WITH A KNEE SWITCH AND A TAP

- easy, hygienic knee operation by pressing the front panel
- rim spout included
- made of stainless steel
- dimensions of the chamber: ~ diameter 350 mm and depth 120 mm

INOX



Code	W mm	D mm	H mm	Price net (€)
610004	400	400	225	**301,00**

CONTACTLESS WASHBASIN WITH KNEE SWITCH, TAP AND A SOAP DISPENSER

- easy, hygienic knee operation by pressing the front panel
- the set includes a tap, soap dispenser, hydraulic jack, assembly elements and 1/2 inch ~50 cm hoses
- made of stainless steel
- chamber dimensions: ~400x335x205 mm

INOX

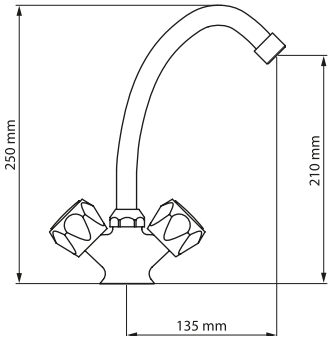


Code	W mm	D mm	H mm	Price net (€)
610005	400	330	570	**270,00**



WASHBASIN TAP

- single-hole washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm

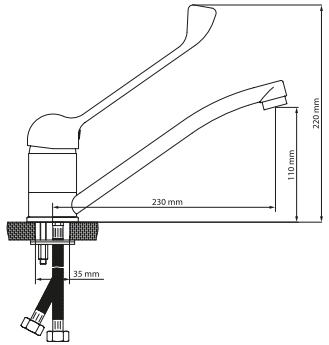


Code	Price net (€)
651100	**79,60**



WASHBASIN TAP

- single-hole elbow washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm



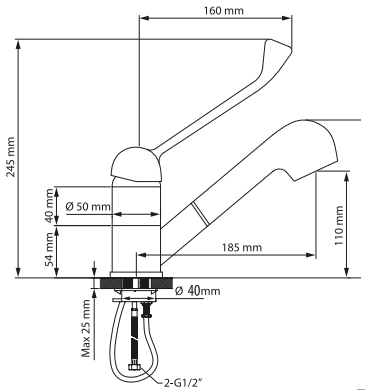
Code	Price net (€)
651110	**113,00**



Shower with 500 mm extension cord

SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- sink-mounted tap, required hole in the sink Ø40mm

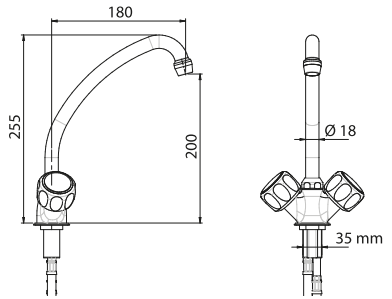


Code	Price net (€)
651111	**177,00**

WASHBASIN TAP

- single-hole washbasin tap
- required hole in the sink Ø33-35mm



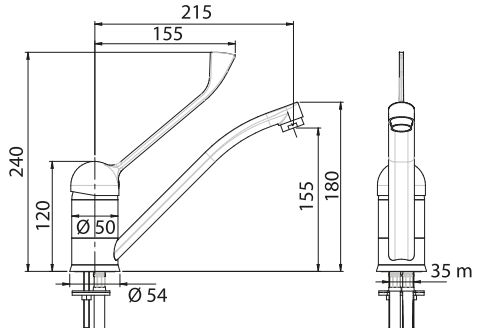


Code	Price net (€)
651102	**91,40**

WASHBASIN TAP

- single-hole elbow washbasin tap
- required hole in the sink Ø33-35mm



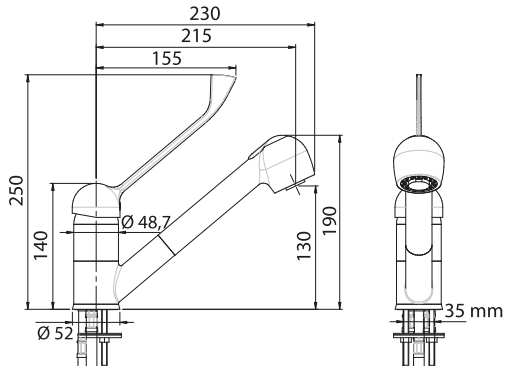


Code	Price net (€)
651112	**105,00**

SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- required hole in the sink Ø33-35mm





Code	Price net (€)
651113	**175,00**

SHOWER FAUCET

- single-hole faucet recommended for "open" kitchens





required hole in the sink Ø33-35mm

Code	Price net (€)
651114	**380,00**

FAUCET WITH EXTENDABLE SHOWER

- single-hole faucet recommended for "open" kitchens





required hole in the sink Ø33-35mm

Code	Price net (€)
651115	**465,00**

NON-CONTACT FAUCET WITH INFRARED SENSOR

- required hole in the sink Ø=33 mm
- powered by electricity with a voltage of 100-240 V
- can be powered by batteries 4xAA 1.5 V in case of power failure
- operating pressure, min / max 0.5 ÷ 8 bar (recommended 3 bar)
- maximum sensor distance 10 cm ± 2 cm - water flow 6 l / min at a pressure of 3 bar



Code	Price net (€)
651116	**555,00**

PREMIUM SHOWER SET

- can be hanged on the ceiling
- spring handle
- maximum water flow ~ 12l/min / ~ 3 bar
- with a 1/2'' tip included as standard
- recommended water temperature 5-85°C
- recommended working pressure ~0.5-3 bar



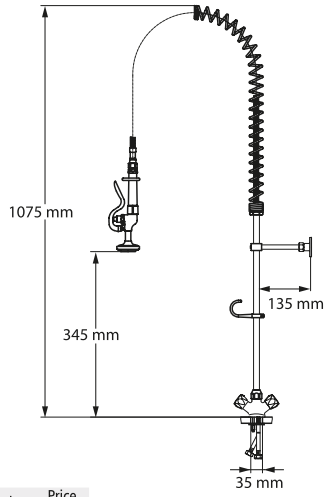
Code	L mm	Price net (€)
651201	3000	**193,00**

FILLERS



FILLER

- standing faucet, 1-hole with spray washer
- standing faucet fastened to the sink table, with wall bracket
- required hole in the sink Ø33-35mm

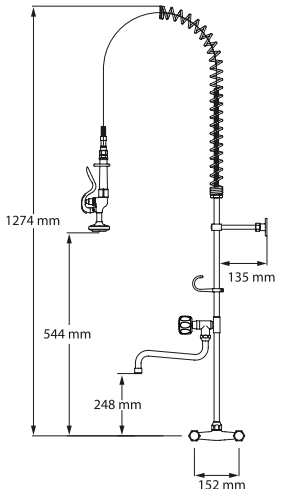


Code	Price net (€)
651512	**274,00**

FILLER

- standing faucet, 2-hole with spray washer and spout
- standing faucet fastened to wall, with wall bracket



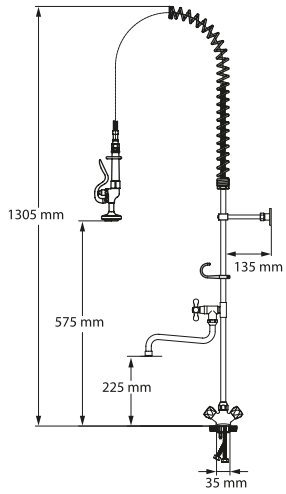


Code	Price net (€)
651542	350,00

FILLER

- standing faucet, 1-hole with spray washer and spout
- standing faucet fastened to the sink table, with wall bracket, required hole in the sink Ø33-35mm



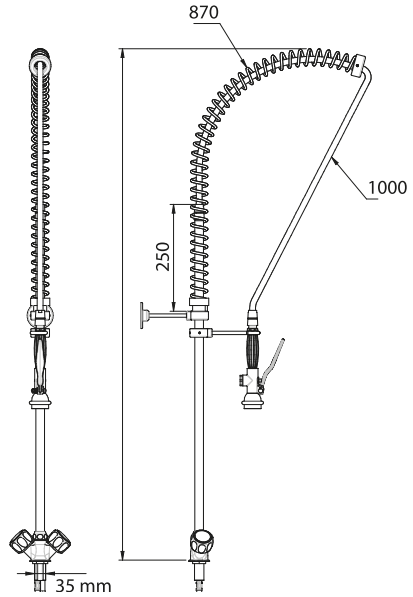


Code	Price net (€)
651522	295,00

FILLER

- standing faucet, 1-hole with spray washer
- required hole in the sink Ø33-35mm



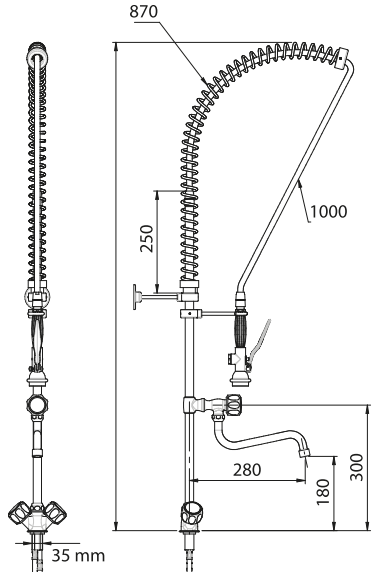


Code	Price net (€)
651513	316,00

FILLER

- standing faucet, 1-hole with spray washer and spout
- required hole in the sink Ø33-35mm





Code	Price net (€)
651524	328,00

FILLER

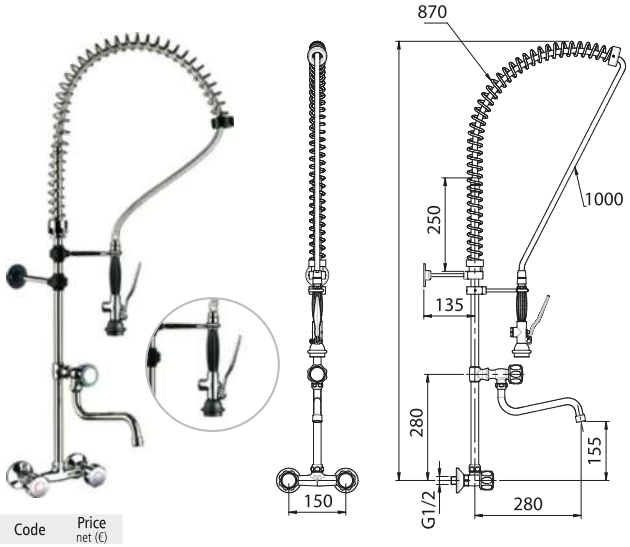
- standing faucet, 1-hole with spray washer and elbow spout
- required hole in the sink Ø33-35mm



Code	Price net (€)
651525	**445,00**

FILLER

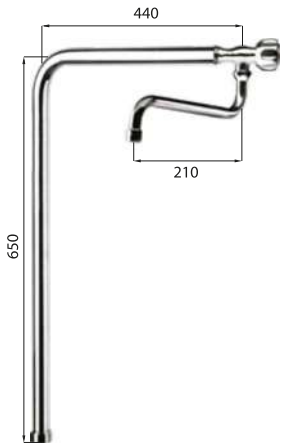
- standing faucet, 2-hole with spray washer and spout (wall-mounted)



Code	Price net (€)
651543	**354,00**

WATER COLUMN FOR LINE 700

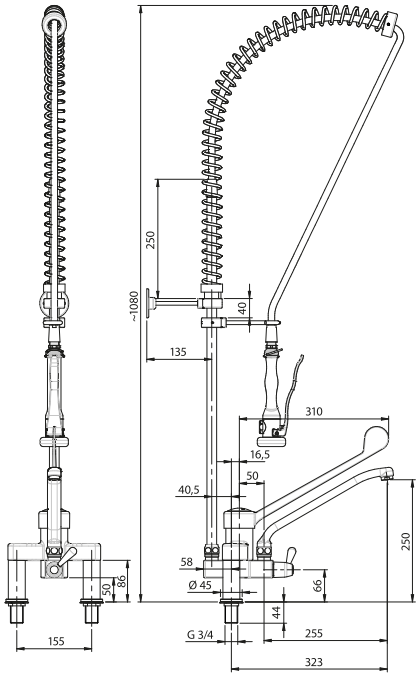
- dedicated for island assembly of 700 line appliances



Code	H mm	Price net (€)
651601	675	**220,00**

ELBOW FILLER WITH SPOUT AND SHOWER

Code	Price net (€)
651527	**599,00**





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