



QUANTUM  
PRO



*By chefs for chefs*



# Kitchen Collection



# ABOUT US

## ABOUT Q INDUSTRIES

Q Industries is your one-stop destination for integrated hospitality solutions. We take care of all your procurement needs, collaborating with you to devise the most innovative and cost-effective solution that works best for your business.

Based in Singapore, and with offices in South East Asia, our extensive range of products can be found in some of the most reputable hospitality establishments all over the world.

Our products come in a multitude of styles, designs and price points that cater to the unique requirements of our clients in different sectors of the hospitality and food service industries. Our integrated services are designed to simplify your procurement decisions, starting from your first enquiry with us, to the time the complete solution arrives at your doorstep.

## OUR HISTORY

Established in 1987, Q Industries has delivered products to new hotel and resort openings throughout Asia Pacific and elsewhere around the world. From humble beginnings focusing on the Singapore market, we have since moved further ashore with sales offices and warehouse facilities in neighbouring countries like Malaysia and Vietnam. Our nearly 30 years of experience in the hospitality industry has enabled us to have an extensive global client network in countries that include India, Africa, and the Middle East.

## OUR INTEGRATED APPROACH

At Q Industries, we simplify matters for our clients. You can count on us to do the work for you, from start to finish. Experience the difference with our unique 5D integrated approach: Discover, Define, Design, Develop, and Deliver.

### Discover

We call this the getting-to-know-you phase, where we seek to understand your company's positioning and target customers, and the overall experience you wish to create.

### Define

Next, we put our minds together to define what works, or consider a customised solution from us.

### Design












When it comes to creativity, we have a unique solution for your business, making sure you have everything you need to maximise the overall experience for your customers, and create that lasting impression.

### Develop

Next, we turn this vision into reality by developing a combination of products sourced from our global network of suppliers.

### Deliver

Finally, our experienced logistics team will make sure that all your products are delivered right to your doorstep at the promised time.

<b>1</b>	<b>POTS &amp; PANS</b>	
<b>2</b>	<b>GN CONTAINERS</b>	
<b>3</b>	<b>TROLLEYS &amp; STORAGE</b>	
<b>4</b>	<b>UTENSILS</b>	
<b>5</b>	<b>KITCHEN KNIVES</b>	
<b>6</b>	<b>PASTRY</b>	
<b>7</b>	<b>BAKERY</b>	
<b>8</b>	<b>ICE CREAM &amp; SUGAR WORKS</b>	
<b>9</b>	<b>CHOCOLATE WORKS</b>	
<b>10</b>	<b>ELECTRICAL EQUIPMENT</b>	
<b>11</b>	<b>PORTIONS &amp; BAR</b>	



# POTS & PANS

# STAINLESS STEEL 18/10 COOKWARE

Equip your kitchen with Quantum Pro™, our in-house premium brand of cookware that is designed for utility and built to last. Made from STS304, all Quantum Pro™ products are hard-wearing and food-safe. The unique design allows heat to be apportioned evenly at the base, keeping food warm for a long time. Quantum Pro™ products are corrosion- and heat-resistant, and feature a middle layer at the base made of aluminium, one of the best conductors of heat. Handles are welded on securely, ensuring they can sustain considerable weight and pressure. Quantum Pro™ products are strong yet lightweight enough for easy handling, and are suitable for use with a variety of cookers. Made to endure the harsh conditions of the professional kitchen, they can withstand daily cleaning, and are 100% dishwasher-safe.



SAUCE PAN HIGH SS

Ref.	Ø mm	H mm	Cap ℓ
160P.3805.011	120	80	0.75
127P.3805.021	140	75	1.1
160P.3805.021	140	80	1.1
160P.3805.031	160	110	3
160P.3805.041	180	120	4
160P.3805.051	200	140	7



SAUTEUSE SS

Ref.	Ø mm	H mm	Cap ℓ
160P.3815.031	160	70	1.5
160P.3815.041	180	80	2
160P.3815.051	200	90	3
160P.3815.061	240	100	5
160P.3815.071	280	110	7.5



SHALLOW CASSEROLE SS

Ref.	Ø mm	H mm	Cap ℓ
160P.3915.031	160	80	1.5
160P.3915.041	180	80	3.2
160P.3915.051	200	90	4
160P.3915.061	240	100	5.1
160P.3915.071	280	110	7.5
160P.3915.081	320	150	12
160P.3915.101	360	170	17
160P.3915.111	400	190	29
160P.3915.121	450	210	36
160P.3915.131	500	230	40



DEEP CASSEROLE SS

Ref.	Ø mm	H mm	Cap ℓ
160P.3925.031	160	110	2
160P.3925.041	180	120	3
160P.3925.051	200	140	4
160P.3925.061	240	150	7
160P.3925.071	280	170	11
160P.3925.081	320	190	15
160P.3925.091	360	220	23
160P.3925.111	400	250	32
160P.3925.121	450	280	43
160P.3925.131	500	300	59

**STOCK POT SS**

Ref.	Ø mm	H mm	Cap ℓ
160P.3935.031	160	150	3
160P.3935.051	200	170	6.3
160P.3935.061	240	240	9.8
160P.3935.071	280	280	17
160P.3935.081	320	240	26
160P.3935.091	360	360	35
160P.3935.111	400	400	52
160P.3935.121	450	450	70
160P.3935.131	500	500	100

**STOCK POT WITH TAP**

Ref.	Ø mm	H mm	Cap ℓ
109P.3945.081	320	330	25
109P.3945.091	360	360	36
109P.3945.111	400	400	50
109P.3945.121	450	450	70

**LID FOR POT SS**

Ref.	Ø mm
160P.3795.031	160
160P.3795.041	180
160P.3795.051	200
160P.3795.061	240
160P.3795.071	280
160P.3795.081	320
160P.3795.101	360
160P.3795.111	400
160P.3795.121	450
160P.3795.131	500

**WOK HEMISPHERIC BOTTOM SS**

Ref.	Ø mm
115P.3865.071	280
115P.3865.101	360

**WOK FLAT BOTTOM SS**

Ref.	Ø mm
115P.3875.001	280
115P.3875.101	360

**WOK IRON STEEL HEMISPHERIC**

Ref.	Ø mm
110P.3886.101	360

**SAUTE PAN SS**

Ref.	Ø mm	H mm	Cap ℓ
160P.3825.031	160	60	1
160P.3825.041	180	60	1.2
160P.3825.051	200	65	1.6
160P.3825.061	240	75	2.7

**SAUTE PAN CURVED SS**

Ref.	Ø mm	Cap ℓ
115P.3835.041	180	2
115P.3835.051	200	2.5
115P.3835.061	240	4.3
115P.3835.071	280	6.7

**FRYING PAN SS**

Ref.	Ø mm	H mm
160P.3845.051	200	45
160P.3845.061	240	45
160P.3845.071	280	50
160P.3845.081	320	55
160P.3845.101	360	60
160P.3845.111	400	65




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**FRYING PAN SS NON STICK**

Ref.	Ø mm	H mm
127P.3855.051	200	40
127P.3855.061	240	45
127P.3855.071	280	55
127P.3855.081	320	60
127P.3855.101	360	65
127P.3855.111	400	65




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**STEAM CASSEROLE SS**

Ref.	Ø mm
127P.3895.071	280
127P.3895.081	320




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**SEGMENT COLANDER 1/4 SS**

Ref.	Ø mm
115P.3905.101	360




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**FISH POACHER WITH LID AND GRILL SS**

Ref.	L mm	B mm	H mm
115P.4105.001	600	165	160



# BAIN-MARIES STAINLESS STEEL



## BAIN-MARIE SS SQUARE TYPE A

Ref.	L mm	B mm	H mm	Cap ℓ
109P.3775.005	240	240	75	4
109P.3775.006	240	240	160	9
109P.3775.004	240	240	230	13



## BAIN-MARIE SS SQUARE TYPE B

Ref.	L mm	B mm	H mm	Cap ℓ
109P.3775.007	160	160	75	1.5
109P.3775.008	160	160	160	3.5
109P.3775.009	160	160	240	5



## BAIN-MARIE SS RECTANGULAR TYPE C

Ref.	L mm	B mm	H mm	Cap ℓ
109P.3775.001	160	110	55	0.5
109P.3775.002	160	110	75	1
109P.3775.003	160	110	160	2.5



## LID FOR BAIN-MARIE SS

Ref.	L mm	B mm	Type
109P.3795.001	240	240	A
109P.3795.002	160	160	B
109P.3795.003	160	110	C



## BAIN MARIE ROUND WITH HANDLE SS

Ref.	Ø mm	H mm	Cap ℓ
110P.3775.011	120	115	1.3
110P.3775.021	140	140	2.1
110P.3775.031	160	160	3.2
110P.3775.041	180	180	4.6
110P.3775.051	200	200	6.3



## FOOD STORAGE CANISTER SS WITHOUT LID

Ref.	Ø mm	H mm	Cap ℓ
110P.3785.031	160	130	2.5
110P.3785.051	200	165	5
110P.3785.061	240	200	8
110P.3785.071	280	230	14

# NONSTICK ALUMINIUM COOKWARE WITH CAST IRON HANDLE



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PFOA FREE



## FRYING PAN ALUMINIUM NON STICK

Ref.	Ø mm
127P.3958.031	160
127P.3958.041	180
127P.3958.051	200
127P.3598.151	220
127P.3598.061	240
127P.3598.161	260
127P.3598.071	280
127P.3598.081	320
127P.3598.101	360
127P.3598.111	400



## BLINIS PAN ALUMINIUM NON STICK

Ref.	Ø mm
127P.3968.011	120



## PANCAKE PAN ALUMINIUM NON STICK

Ref.	Ø mm
127P.3968.161	260
127P.3968.171	300



## SAUTE PAN CURVED ALUMINIUM NON STICK

Ref.	Ø mm	H mm
110P.3988.061	240	70
110P.3988.071	280	70



## FISH PAN ALUMINIUM NON STICK OVAL

Ref.	L mm	B mm
127P.3998.001	360	260
127P.3998.002	400	290



## FISH PAN ALUMINIUM NON STICK RECTANGULAR

Ref.	L mm	B mm
127P.4008.001	380	260



.....  
**FRYING PAN ALUMINIUM**  
**NON STICK INDUCTION**  
.....

Ref.	Ø mm
110P.3958.051	200
110P.3958.061	240
110P.3958.071	280
110P.3958.081	320



.....  
**BLINIS PAN ALUMINIUM**  
**NON STICK INDUCTION**  
.....

Ref.	Ø mm
110P.3968.161	260

# ROASTING PANS



## ROASTING PAN MOVING HANDLES SS

Ref.	L mm	B mm	H mm
127P.3705.001	250	180	45
127P.4065.002	300	220	50
127P.4065.003	350	260	53
127P.4065.004	400	280	56
127P.4065.005	450	320	75
127P.4065.006	500	360	85



## ROASTING PAN LARGE MOVING HANDLES SS

Ref.	L mm	B mm	H mm
127P.4065.007	400	300	80
127P.4065.008	500	400	80
127P.4065.009	600	450	80
127P.4065.010	700	450	95



## ROASTING PAN ALUMINIUM MOVING HANDLES

Ref.	L mm	B mm	H mm
127P.4068.001	300	220	75
127P.4068.002	350	260	78
127P.4068.003	400	270	85
127P.4068.004	450	320	90
127P.4068.005	400	300	60
127P.4068.006	450	320	70
127P.4068.007	500	350	80
127P.4068.008	550	370	90
127P.4068.009	600	400	90
127P.4068.010	650	430	100
127P.4068.011	700	450	100



## ROASTING PAN ALUMINIUM FIX HANDLES

Ref.	L mm	B mm	H mm
127P.4078.001	400	300	60
127P.4078.002	450	320	70
127P.4078.003	500	350	80
127P.4078.004	600	400	90
127P.4078.005	650	430	100



## ROASTING PAN ALUMINIUM FIX HANDLES

Ref.	L mm	B mm	H mm
115P.4088.001	400	300	65
115P.4088.002	500	350	70
115P.4088.003	600	400	90





# HEAVY DUTY STEEL FRENCH LYONER PANS



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## FRYING PAN STEEL

Ref.	Ø mm
110P.4016.041	180
110P.4016.051	200
110P.4016.151	220
110P.4016.061	240
110P.4016.161	260
110P.4016.071	280
110P.4016.081	320
110P.4016.101	360
110P.4016.111	400
110P.4016.121	450
110P.4016.131	500



## PAELLA PAN STEEL

Ref.	Ø mm
127P.4056.061	240
127P.4056.071	280
127P.4056.081	320
127P.4056.101	360
127P.4056.111	400
127P.4056.131	500
127P.4056.141	600
127P.4056.181	700
127P.4056.191	800
127P.4056.201	900



## PANCAKE PAN STEEL

Ref.	Ø mm
110P.4036.041	180
110P.4036.051	200
110P.4036.151	220



## FISH PAN STEEL OVAL

Ref.	L mm	B mm
110P.4046.001	320	240
110P.4046.002	360	270
110P.4046.003	400	290



## BLINIS PAN STEEL

Ref.	Ø mm
110P.4026.011	120

# FRONT OF THE HOUSE STAINLESS STEEL COOKWARE

Front of the House stainless steel cookware - innovative 5 layer material, a combination of stainless steel on the outside and aluminium on the inside. Suitable for all heat sources and oven cooking. One-piece construction that does not distort. Riveted handles made of cast stainless steel



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## SAUCE PAN SS

Ref.	Ø mm	H mm	Cap ℓ
110P.3805.021	140	70	1.2
110P.3805.031	160	80	1.8
110P.3805.041	180	90	2.5
110P.3805.051	200	100	3.4



## SAUTEUSE SS

Ref.	Ø mm	H mm	Cap ℓ
110P.3825.051	200	65	1.7
110P.3825.061	240	70	3



## STRAIGHT SAUTE PAN SS

Ref.	Ø mm	H mm	Cap ℓ
110P.3815.051	200	65	1.8
110P.3815.062	240	75	3



## LID SS

Ref.	Ø mm
110P.3795.011	120
110P.3795.021	140
110P.3795.031	160
110P.3795.041	180
110P.3795.051	200
110P.3795.061	240
110P.3795.071	280



## SAUTE PAN WITH LID SS

Ref.	Ø mm	H mm	Cap ℓ
110P.3915.061	240	70	2.6



## SAUTE PAN WITH LID ROUNDED SS

Ref.	Ø mm	H mm	Cap ℓ
110P.3915.071	280	150	3





**STEWPAN WITH LID SS**

Ref.	Ø mm	H mm	Cap ℓ
110P.4175.031	160	90	1.8
110P.4175.051	200	110	3.4
110P.4175.061	240	130	5.4
110P.4175.071	280	150	10.4



**FRYING PAN SS**

Ref.	Ø mm	H mm
110P.3845.051	200	40
110P.3845.061	240	40
110P.3845.071	280	45
110P.3845.081	320	50



**FRYING PAN NON STICK SS**

Ref.	Ø mm	H mm
110P.3855.051	200	40
110P.3855.061	240	40
110P.3855.071	280	45
110P.3855.081	320	50



**WOK WITH 2 HANDLES SS**

Ref.	Ø mm	H mm	Cap ℓ
110P.3875.081	320	120	4

# FRONT OF THE HOUSE COPPER COOKWARE

An assurance of quality cooking with a material composed of 90% copper and 10% stainless steel, a single-piece skirt and bottom. This material diffuses heat evenly and quickly: not only on the bottom, but also on the sides; a heating circuit is created and the food is cooked evenly. For all cooktops except induction. Also available in brass handles.



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OVEN



## SET OF 5 Ø12-20CM

Ref.  
110P.3800.001



## STEWPAN WITH LID SS

Ref.	Ø mm
110P.3800.011	120
110P.3800.021	140
110P.3800.031	160
110P.3800.041	180
110P.3800.051	200



## CONICAL SAUTE-PAN, NO LID

Ref.	Ø mm
110P.3820.031	160
110P.3820.051	200
110P.3820.061	240



## SAUTE-PAN, NO LID

Ref.	Ø mm
110P.3820.032	160
110P.3820.052	200
110P.3820.062	240
110P.3820.071	280



## FRYPAN

Ref.	Ø mm
110P.3950.051	200
110P.3950.061	240
110P.3950.071	280
110P.3950.081	320



## SAUTE PAN WITH LID, W/ 2 CAST IRON HANDLES

Ref.	Ø mm
110P.3820.053	200
110P.3820.063	240
110P.3820.072	280





.....  
**STEWPAN WITH LID, CAST-IRON HANDLES**  
.....

Ref.	Ø mm
110P.4170.031	160
110P.4170.051	200
110P.4170.061	240
110P.4170.071	280



.....  
**HIGH STEWPAN WITH LID**  
.....

Ref.	Ø mm
110P.4170.062	240



.....  
**STOCKPOT WITH LID**  
.....

Ref.	Ø mm
110P.3930.051	200



.....  
**LID, CAST-IRON HANDLE**  
.....

Ref.	Ø mm
110P.3790.011	120
110P.3790.021	140
110P.3790.031	160
110P.3790.041	180
110P.3790.051	200
110P.3790.061	240
110P.3790.071	280

# FRONT OF THE HOUSE COPPER COOKWARE

Copper for exceptional cooking combined with a stainless steel interior for easy cleaning. 90% copper - 10% stainless steel - 2 mm thickness across the bottom and the skirt of a single block. Polished finish. Suitable for all cooktops including Induction. Riveted and ergonomic French-style long handle and side handles in cast stainless steel.



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## SAUCEPAN COPPER

Ref.	Ø mm	H mm	Cap ℓ
110P.3804.021	140	73	1.2
110P.3804.031	160	83	1.8
110P.3804.041	180	93	2.5
110P.3804.051	200	105	3.3
110P.3804.061	240	124	6



## FRYING PAN COPPER

Ref.	Ø mm	H mm
110P.3954.051	200	40
110P.3954.061	240	40
110P.3954.071	280	40
110P.3954.081	320	40



## STRAIGHT SAUTE PAN COPPER

Ref.	Ø mm	H mm	Cap ℓ
110P.3824.031	160	55	1
110P.3824.051	200	58	1.8
110P.4174.063	240	66	3



## SAUTE PAN AND LID COPPER

Ref.	Ø mm	H mm	Cap ℓ
110P.3024.071	280	100	4.9



## SAUTE PAN CONICAL COPPER

Ref.	Ø mm	H mm	Cap ℓ
110P.3824.001	200	72	1.7
110P.3825.002	240	82	3.1



## SAUTE PAN WITH 2 HANDLES COPPER

Ref.	Ø mm	H mm	Cap ℓ
110P.3824.061	240	68	3.1
110P.3824.071	280	92	4.9



**STEW PAN COPPER**

Ref.	Ø mm	H mm	Cap ℓ
110P.4174.031	160	88	1.8
110P.4174.051	200	103	3.3
110P.4174.062	240	123	5.4
110P.4174.071	280	135	8



**WOK WITH 2 HANDLES  
COPPER**

Ref.	Ø mm	H mm	Cap ℓ
110P.3874.081	320	120	4

# PATE MOULDS



## PATE MOULD RIDGED TINPLATE

Ref.	L mm	B mm	H mm
129P.4142.001	250	65	75
129P.4142.002	300	70	80
129P.4142.003	350	75	85
129P.4142.004	400	75	85
129P.4142.005	500	85	85



## PATE MOULD PLAIN TINPLATE

Ref.	L mm	B mm	H mm
129P.4142.006	200	65	85
129P.4142.007	250	65	85
129P.4142.008	300	70	85
129P.4142.009	350	75	85
129P.4142.010	400	75	85
129P.4142.011	500	85	85



## PATE MOULD PLAIN NON STICK

Ref.	L mm	B mm	H mm
109P.4157.001	300	70	80
119P.4157.004	300	80	80
119P.4157.005	400	80	80
119P.4157.006	500	80	80
119P.4157.002	300	40	60
119P.4157.003	500	40	60



## PATE MOULD ROUND WITH LID CAST ALUMINIUM

Ref.	L mm	B mm
115P.4138.001	55	240
115P.4138.002	80	250



## PATE MOULD TRIANGULAR WITH LID CAST ALUMINIUM

Ref.	L mm	B mm	H mm
115P.4138.003	400	75	85



## PATE MOULD HALF-ROUND WITH LID CAST ALUMINIUM

Ref.	L mm	B mm	H mm
115P.4138.004	250	80	80



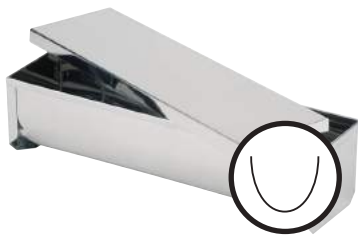
## PATE MOULD ROUND WITH LID CAST ALUMINIUM

Ref.	L mm	B mm	H mm
115P.4138.005	240	55	75



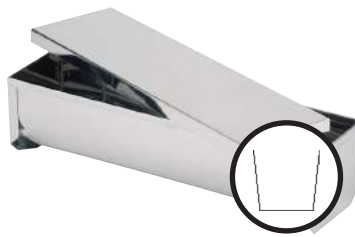


# TERRINE MOULDS STAINLESS STEEL



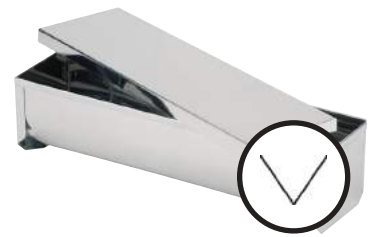
**TERRINE MOULD WITH LID  
ROUNDED**

Ref.	L mm	B mm	H mm
103P.4165.002	180	75	70
103P.4165.003	230	75	70
103P.4165.004	280	75	70
103P.4165.005	380	75	70
103P.4165.001	275	55	50
103P.4165.009	500	100	90



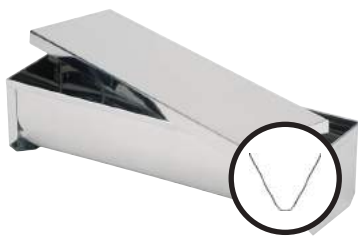
**TERRINE MOULD WITH LID  
SQUARE FLARED**

Ref.	L mm	B mm	H mm
103P.4165.006	300	70	80



**TERRINE MOULD WITH LID  
TRIANGULAR**

Ref.	L mm	B mm	H mm
103P.4165.007	260	80	75
103P.4165.010	500	100	90



**TERRINE MOULD WITH LID  
TRIANGULAR ROUNDED**

Ref.	L mm	B mm	H mm
103P.4165.008	260	80	75



**GN CONTAINERS**



## USAGE

UTILISATION	STAINLESS STEEL 18/10	POLYCARBONATE	POLYPROPYLENE
Maximum temperature °C	250°C	120°C	100°C
Minimum temperature °C	(-40°C)	(-40°C)	(-20°C)
Storage usage	Suitable	Suitable	Suitable
Bain Marie usage	Suitable	Suitable	Not recommended
Cooking	Suitable	Not recommended	Not recommended
Blast chilling	Suitable	Suitable	Suitable
Hot transport	Suitable	Suitable	Suitable
Cold transport	Suitable	Suitable	Suitable

## GASTRONORM CONTAINERS

	Size	Ref.	L mm	B mm	H Mm	Cap ℓ
	<b>GN 2/1</b>	160G.2205.211	650	530	20	6.2
		160G.2205.212	650	530	40	12.4
		160G.2205.213	650	530	65	20.2
		160G.2205.214	650	530	100	31
		160G.2205.215	650	530	150	46.5
		160G.2205.216	650	530	200	62
	<b>GN 1/1</b>	160G.2205.111	530	325	20	1.5
		160G.2205.112	530	325	40	6
		160G.2205.113	530	325	65	9.8
		160G.2205.114	530	325	100	15
		160G.2205.115	530	325	150	22.5
		160G.2205.116	530	325	200	30
	<b>GN 2/3</b>	160G.2205.232	345	325	40	3.9
		160G.2205.233	345	325	65	6.4
		160G.2205.234	345	325	100	9.9
		160G.2205.235	345	325	150	14.8
		160G.2205.236	345	325	200	18
	<b>GN 1/2</b>	160G.2205.122	325	265	40	2.9
		160G.2205.123	325	265	65	4.7
		160G.2205.124	325	265	100	7.2
		160G.2205.125	325	265	150	10.8
		160G.2205.126	325	265	200	14.4

	Size	Ref.	L mm	B mm	H Mm	Cap ℓ
	<b>GN 2/4</b>	160G.2205.242	530	162	40	2.8
		160G.2205.243	530	162	65	4.5
		160G.2205.244	530	162	100	6.9
		160G.2205.245	530	162	150	13.8
	<b>GN 1/3</b>	160G.2205.132	325	176	40	1.8
		160G.2205.133	325	176	65	2.9
		160G.2205.134	325	176	100	4.5
		160G.2205.135	325	176	150	6.8
		160G.2205.136	325	176	200	9
	<b>GN 1/4</b>	160G.2205.142	265	162	40	1.3
		160G.2205.143	265	162	65	2.1
		160G.2205.144	265	162	100	3.2
		160G.2205.145	265	162	150	4.9
		160G.2205.146	265	162	200	6.5
	<b>GN 1/6</b>	160G.2205.163	176	162	65	1.4
		160G.2205.164	176	162	100	1.6
		160G.2205.165	176	162	150	2.4
		160G.2205.166	176	162	200	3.4
	<b>GN 1/9</b>	160G.2205.193	176	108	65	1
		160G.2205.194	176	108	100	1.3





# LID FOR GASTRONORM CONTAINERS



			
	STANDARD LID	LID WITH LADLE NOTCH	LID WITH SILICON SEAL
Size	Ref.	Ref.	Ref.
<b>GN 2/1</b> 650 mm X 530 mm	160G.2215.021	160G.2225.021	160G.2235.021
<b>GN 1/1</b> 530 mm X 325 mm	160G.2215.011	160G.2225.011	160G.2235.011
<b>GN 2/3</b> 345 mm X 325 mm	160G.2215.023	160G.2225.023	160G.2235.023
<b>GN 1/2</b> 325 mm X 365 mm	160G.2215.012	160G.2225.012	160G.2235.012
<b>GN 2/4</b> 530 mm X 162 mm	160G.2215.024	160G.2225.024	-
<b>GN 1/3</b> 325 mm X 176 mm	160G.2215.013	160G.2225.013	160G.2235.013
<b>GN 1/4</b> 176 mm X 162 mm	160G.2215.014	160G.2225.014	160G.2235.014
<b>GN 1/6</b> 762 mm X 162 mm	160G.2215.016	160G.2225.016	160G.2235.016
<b>GN 1/9</b> 176 mm X 108 mm	160G.2215.019	160G.2225.019	-

# PERFORATED GASTRONORM CONTAINERS

	Size	Ref.	L mm	Bmm	H mm
	<b>GN 2/1</b>	160G.2245.211	530	325	20
		160G.2245.212	530	325	40
		160G.2245.213	530	325	65
		160G.2245.214	530	325	100
		160G.2245.215	530	325	150
		160G.2245.216	530	325	200
	<b>GN 1/1</b>	160G.2245.111	345	325	20
		160G.2245.112	345	325	40
		160G.2245.113	345	325	65
		160G.2245.114	345	325	100
		160G.2245.115	345	325	150
		160G.2245.116	345	325	200
	<b>GN 2/3</b>	160G.2245.231	325	265	20
		160G.2245.232	325	265	40
		160G.2245.233	325	265	65
		160G.2245.234	325	265	100
		160G.2245.235	325	265	150
		160G.2245.236	325	265	200
	<b>GN 1/2</b>	160G.2245.121	325	265	20
		160G.2245.122	325	265	40
		160G.2245.123	325	265	65
		160G.2245.124	325	265	100
		160G.2245.125	325	265	150
		160G.2245.126	325	265	200
	<b>GN 1/3</b>	160G.2245.131	325	176	20
		160G.2245.132	325	176	40
		160G.2245.133	325	176	65
		160G.2245.134	325	176	100
		160G.2245.135	325	176	150
		160G.2245.136	325	176	200



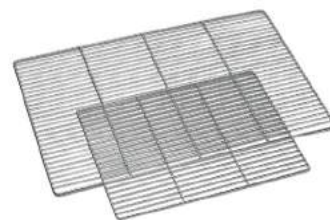


# STAINLESS STEEL GASTRONORM CONTAINER ACCESSORIES



## GASTRONORM PERFORATED INLAY

Ref.	L mm	B mm	Type
160G.2255.001	325	530	GN 1/1
160G.2255.002	325	530	GN 1/2



## GASTRONORM GRATE

Ref.	L mm	B mm	Type
152G.2255.003	650	530	GN 2/1
152G.2255.004	530	325	GN 1/1



## GASTRONORM SEPARATION BAR

Ref.	L mm	B mm
160G.2265.011	530	GN 1/1
160G.2265.012	325	GN 1/2



## GRIP FOR HOT DISHES OR PLATES

Ref.	L mm	B mm
127G.2255.005	19	3



## GASTRONORM STRAINER








Ref.	L mm	B mm	H mm
103G.2255.006	385	230	60

## NON STICK GASTRONORM CONTAINERS

	Size	Ref.	L mm	B mm	H mm	Cap ℓ
	GN 2/1	160G.2277.211	650	530	10	
		160G.2277.212	650	530	20	6.2
		160G.2277.213	650	530	40	12.4
		160G.2277.214	650	530	65	20.2
		160G.2277.215	650	530	100	31
		160G.2277.216	650	530	150	46.5
		160G.2277.217	650	530	200	62
	GN 1/1	160G.2277.111	530	325	10	
		160G.2277.112	530	325	20	1.5
		160G.2277.113	530	325	40	6
		160G.2277.114	530	325	65	9.8
		160G.2277.115	530	325	100	15
		160G.2277.116	530	325	150	22.5
		160G.2277.117	530	325	200	30
	GN 2/3	160G.2277.231	345	325	20	
		160G.2277.232	345	325	40	3.9
		160G.2277.233	345	325	65	6.4
		160G.2277.234	345	325	100	9.9
		160G.2277.235	345	325	150	14.8
		160G.2277.236	345	325	200	18
	GN 1/2	160G.2277.121	325	265	20	1.4
		160G.2277.122	325	265	40	2.9
		160G.2277.123	325	265	65	4.7
		160G.2277.124	325	265	100	7.2
		160G.2277.125	325	265	150	10.8
		160G.2277.126	325	265	200	14.4
	GN 1/3	160G.2277.131	325	176	20	
		160G.2277.132	325	176	40	1.8
		160G.2277.133	325	176	65	2.9
		160G.2277.134	325	176	100	4.5
		160G.2277.135	325	176	150	6.8
		160G.2277.136	325	176	200	9
	GN 1/4	160G.2277.141	265	162	20	
		160G.2277.143	265	162	65	2.1
		160G.2277.144	265	162	100	3.2
		160G.2277.145	265	162	150	4.9
		160G.2277.146	265	162	200	6.5
	GN 1/6	160G.2277.163	176	162	65	1.4
		160G.2277.164	176	162	100	1.6
		160G.2277.165	176	162	150	2.4
		160G.2277.166	176	162	200	3.4



# POLYCARBONATE GASTRONORM CONTAINERS

	Size	Ref.	L mm	B mm	H mm	Cap ℓ
	<b>GN 2/1</b>	122G.228P.215	650	530	150	38
		122G.228P.216	650	530	200	50
	<b>GN 1/1</b>	122G.228P.113	530	325	65	7.7
		122G.228P.114	530	325	100	12
		122G.228P.115	530	325	150	18
		122G.228P.116	530	325	200	24
	<b>GN 1/2</b>	122G.228P.123	325	265	65	3.4
		122G.228P.124	325	265	100	5.3
		122G.228P.125	325	265	150	7.9
		122G.228P.126	325	265	200	10
	<b>GN 1/3</b>	122G.228P.133	325	176	65	2.2
		122G.228P.134	325	176	100	3.1
		122G.228P.135	325	176	150	4.7
		122G.228P.136	325	176	200	6
	<b>GN 1/4</b>	122G.228P.143	265	162	65	2.2
		122G.228P.144	265	162	100	3.2
		122G.228P.145	265	162	150	
		122G.228P.146	265	162	200	
	<b>GN 1/6</b>	122G.228P.163	176	162	65	0.7
		122G.228P.164	176	162	100	1.2
		122G.228P.165	176	162	150	1.8
		122G.228P.166	176	162	200	2.2
	<b>GN 1/9</b>	122G.228P.193	176	108	65	0.5
		122G.228P.194	176	108	100	0.8

## LID FOR GASTRONORM CONTAINERS



### LID FOR GASTRONORM CONTAINER

Size	Ref.	L mm	B mm
GN 2/1	122G.229P.021	650	530
GN 1/1	122G.229P.011	530	325
GN 1/2	122G.229P.012	325	265
GN 1/3	122G.229P.013	325	176
GN 1/4	122G.229P.014	265	162
GN 1/6	122G.229P.016	176	162
GN 1/9	122G.229P.019	176	108

## GASTRONORM PERFORATED INLAY



### GASTRONORM PERFORATED INLAY

Ref.	L mm	B mm	Type
122G.230P.001	530	325	GN 1/1
122G.230P.002	325	265	GN 1/2
122G.230P.003	650	350	GN 2/1





# POLYPROPYLENE GASTRONORM CONTAINERS

	Size	Ref.	L mm	B mm	H mm	Cap ℓ
	<b>GN 1/1</b>	122G.231P.113	530	325	65	7
		122G.231P.114	530	325	100	12
		122G.231P.115	530	325	150	17
	<b>GN 1/2</b>	122G.231P.123	325	265	65	4
		122G.231P.124	325	265	100	6
		122G.231P.125	325	265	150	7.5
	<b>GN 1/3</b>	122G.231P.134	325	176	100	3.5
		122G.231P.135	325	176	150	5
	<b>GN 1/4</b>	122G.231P.144	265	162	100	2.5
		122G.231P.145	265	162	150	3.5
	<b>GN 1/6</b>	122G.231P.164	176	162	100	1.5
		122G.231P.165	176	162	150	2
	<b>GN 1/9</b>	122G.231P.194	176	108	100	0.8

# LID FOR GASTRONORM CONTAINERS

							
	Clear	White	Yellow	Red	Green	Blue	Black
<b>GN 1/1</b> 530 mm X 325 mm	122G.2320.011	122G.2321.011	122G.2322.011	122G.2323.011	122G.2324.011	122G.2325.011	122G.2326.011
<b>GN 1/2</b> 325 mm X 365 mm	122G.2320.012	122G.2321.912	122G.2322.012	122G.2323.012	122G.2324.012	122G.2325.012	122G.2326.012
<b>GN 1/3</b> 325 mm X 176 mm	122G.2320.013	122G.2321.913	122G.2322.013	122G.2323.013	122G.2324.013	122G.2325.013	122G.2326.013
<b>GN 1/4</b> 176 mm X 162 mm	122G.2320.014	122G.2321.014	122G.2322.014	122G.2323.014	122G.2324.014	122G.2325.014	122G.2326.014
<b>GN 1/6</b> 762 mm X 162 mm	122G.2320.016	122G.2321.016	122G.2322.016	122G.2323.016	122G.2324.016	122G.2325.016	122G.2326.016
<b>GN 1/9</b> 176 mm X 108 mm	122G.2320.019	122G.2321.019	122G.2322.019	122G.2323.019	122G.2324.019	122G.2325.019	122G.2326.019





# TROLLEYS & STORAGE

# WASTE BINS & CONTAINERS



## PEDAL BIN ON WHEELS

Ref.	Cap ℓ	Colour
138T.1871.090	90	White ○
138T.1873.090	90	Red ●
138T.1875.090	90	Blue ●
138T.1872.090	90	Yellow ●
138T.1874.090	90	Green ●



## WASTE BIN ON WHEELS

Ref.	Cap ℓ
138T.1870.080	80
138T.1870.120	120
138T.1870.240	240



## WASTE CONTAINER

Ref.	Cap ℓ
138T.1880.770	770





# STACKABLE PLASTIC BOXES EURONORM



## STACKABLE BOX CLOSED GREY

Ref.	L mm	B mm	H mm	Cap ℓ
102T.1808.001	600	400	50	8
102T.1808.002	600	400	73	12
102T.1808.003	600	400	150	28
102T.1808.004	600	400	175	33
102T.1808.005	600	400	235	45
102T.1808.006	600	400	320	60



## STACKABLE DOUGH CONTAINER CLOSED WHITE

Ref.	L mm	B mm	H mm	Cap ℓ
138T.1801.001	600	400	130	23



## STACKABLE BOX PERFORATED SIDES GREY

Ref.	L mm	B mm	H mm	Cap ℓ
102T.1818.001	600	400	73	12
102T.1818.002	600	400	150	28
102T.1818.003	600	400	235	45
102T.1818.004	600	400	320	60



## STACKABLE BOX PERFORATED SIDES AND BOTTOM GREY

Ref.	L mm	B mm	H mm	Cap ℓ
102T.1828.001	600	400	73	12
102T.1828.002	600	400	150	28
102T.1828.003	600	400	175	33
102T.1828.004	600	400	320	60



## LID FOR STACKABLE BOX

Ref.	L mm	B mm	Colour
138T.1701.001	600	400	White
102T.1708.001	600	400	Grey

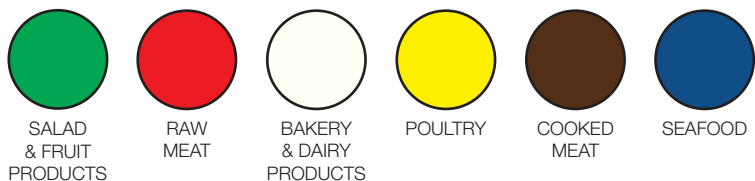


## DOLLY FOR STORAGE CONTAINER

Ref.	L mm	B mm
102T.1730.001	600	400

# STACKABLE PLASTIC BOXES EURONORM COLOR CODED

EURONORM STORAGE CRATES COLOR CODING



## STACKABLE BOX CLOSED

Ref.	L mm	B mm	H mm	Colour
138T.1803.001	600	400	120	Red ●
138T.1805.001	600	400	120	Blue ●
138T.1802.001	600	400	120	Yellow ●
138T.1804.001	600	400	120	Green ●
138T.1803.002	600	400	140	Red ●
138T.1805.002	600	400	140	Blue ●
138T.1802.002	600	400	140	Yellow ●
138T.1804.002	600	400	140	Green ●
138T.1803.003	600	400	170	Red ●
138T.1805.003	600	400	170	Blue ●
138T.1802.003	600	400	170	Yellow ●
138T.1804.003	600	400	170	Green ●
138T.1803.004	600	400	210	Red ●
138T.1805.004	600	400	210	Blue ●
138T.1802.004	600	400	210	Yellow ●
138T.1804.004	600	400	210	Green ●
138T.1803.005	600	400	270	Red ●
138T.1805.005	600	400	270	Blue ●
138T.1802.005	600	400	270	Yellow ●
138T.1804.005	600	400	270	Green ●
138T.1803.006	600	400	320	Red ●
138T.1805.006	600	400	320	Blue ●
138T.1802.006	600	400	320	Yellow ●
138T.1804.006	600	400	320	Green ●

## LID FOR STACKABLE BOX

Ref.	L mm	B mm	Colour
138T.1703.001	600	400	Red ●
138T.1705.001	600	400	Blue ●
138T.1702.001	600	400	Yellow ●
138T.1704.001	600	400	Green ●



**STACKABLE BOX PERFORATED SIDES**

Ref.	L mm	B mm	H mm	Colour
138T.1813.001	600	400	120	Red ●
138T.1815.001	600	400	120	Blue ●
138T.1812.001	600	400	120	Yellow ●
138T.1814.001	600	400	120	Green ●
138T.1813.002	600	400	140	Red ●
138T.1815.002	600	400	140	Blue ●
138T.1812.002	600	400	140	Yellow ●
138T.1814.002	600	400	140	Green ●
138T.1813.003	600	400	170	Red ●
138T.1815.003	600	400	170	Blue ●
138T.1812.003	600	400	170	Yellow ●
138T.1814.003	600	400	170	Green ●
138T.1813.004	600	400	210	Red ●
138T.1815.004	600	400	210	Blue ●
138T.1812.004	600	400	210	Yellow ●
138T.1814.004	600	400	210	Green ●
138T.1813.005	600	400	270	Red ●
138T.1815.005	600	400	270	Blue ●
138T.1812.005	600	400	270	Yellow ●
138T.1814.005	600	400	270	Green ●
138T.1813.006	600	400	320	Red ●
138T.1815.006	600	400	320	Blue ●
138T.1812.006	600	400	320	Yellow ●
138T.1814.006	600	400	320	Green ●

**STACKABLE BOX PERFORATED SIDES AND BOTTOM**

Ref.	L mm	B mm	H mm	Colour
138T.1823.001	600	400	120	Red ●
138T.1825.001	600	400	120	Blue ●
138T.1822.001	600	400	120	Yellow ●
138T.1824.001	600	400	120	Green ●
138T.1823.002	600	400	140	Red ●
138T.1825.002	600	400	140	Blue ●
138T.1822.002	600	400	140	Yellow ●
138T.1824.002	600	400	140	Green ●
138T.1823.003	600	400	170	Red ●
138T.1825.003	600	400	170	Blue ●
138T.1822.003	600	400	170	Yellow ●
138T.1824.003	600	400	170	Green ●
138T.1823.004	600	400	210	Red ●
138T.1825.004	600	400	210	Blue ●
138T.1822.004	600	400	210	Yellow ●
138T.1824.004	600	400	210	Green ●
138T.1823.005	600	400	270	Red ●
138T.1825.005	600	400	270	Blue ●
138T.1822.005	600	400	270	Yellow ●
138T.1824.005	600	400	270	Green ●
138T.1823.006	600	400	320	Red ●
138T.1825.006	600	400	320	Blue ●
138T.1822.006	600	400	320	Yellow ●
138T.1824.006	600	400	320	Green ●

# GASTRONORM STORAGE CONTAINERS POLYPROPYLENE



## GASTRONORM CONTAINER 1/1

Ref.	L mm	B mm	H mm
138T.1570.113	530	325	65
138T.1570.114	530	325	100
138T.1570.115	530	325	150
138T.1570.116	530	325	200



## GASTRONORM CONTAINER 1/2

Ref.	L mm	B mm	H mm
138T.1580.123	325	265	65
138T.1580.124	325	265	100
138T.1580.125	325	265	150
138T.1580.126	325	265	200



## GASTRONORM CONTAINER 1/3

Ref.	L mm	B mm	H mm
138T.1590.133	325	176	65
138T.1590.134	325	176	100
138T.1590.135	325	176	150
138T.1590.136	325	176	200



## GASTRONORM CONTAINER 1/4

Ref.	L mm	B mm	H mm
138T.1600.143	265	162	65
138T.1600.144	265	162	100
138T.1600.145	265	162	150
138T.1600.146	265	162	200



## GASTRONORM CONTAINER 1/6

Ref.	L mm	B mm	H mm
138T.1610.163	176	162	65
138T.1610.164	176	162	100
138T.1610.165	176	162	150
138T.1610.166	176	162	200



## GASTRONORM CONTAINER 1/9

Ref.	L mm	B mm	H mm
138T.1620.193	176	108	65
138T.1620.194	176	108	100



## LID WITH COLORED CLIP FOR GN 1/1

Ref.	L mm	B mm	Type
138T.1640.001	530	325	GN 1/1
138T.1640.002	325	265	GN 1/2
138T.1640.003	325	176	GN 1/3
138T.1640.004	265	162	GN 1/4
138T.1640.005	176	162	GN 1/6
138T.1640.006	176	108	GN 1/9



## PERFORATED BOTTOM FOR GN 1/1

Ref.	L mm	B mm
138T.1630.002	530	325



## PERFORATED BOTTOM FOR GN 1/2

Ref.	L mm	B mm
138T.1630.001	325	265





# GRADUATED STORAGE BOXES POLYCARBONATE



## STORAGE BOX SQUARE

Ref.	L mm	B mm	H mm	Cap ℓ
107T.1660.001	185	185	100	1.9
107T.1660.002	185	185	187	3.8
107T.1660.003	215	215	185	5.7
107T.1660.004	215	215	230	7.6

## STORAGE BOX RECTANGULAR

Ref.	L mm	B mm	H mm	Cap ℓ
107T.1660.005	265	310	210	11.4
107T.1660.006	265	310	320	17.2
107T.1660.007	265	310	400	20.8



## LID FOR CONTAINER

Ref.	L mm	B mm	Cap ℓ	Colour
107T.1694.001	185	185	1.9 & 3.8	Green
107T.1693.001	215	215	5.7 & 7.6	Red
107T.1695.001	265	310	11.4 & 20.8	Blue

# MEAT TRAYS WITH PERFORATED INLAY STAINLESS STEEL



## MEAT TRAY

Ref.	L mm	B mm	H mm
115T.1710.001	320	230	55
115T.1710.002	410	310	55
115T.1710.003	500	350	55

# DISPENSERS



## SQUEEZE DISPENSER 0.24 ℓ

Ref.	Colour	
127T.1540.001	Clear	○
127T.1542.001	Yellow	●
127T.1543.001	Red	●



## SQUEEZE DISPENSER 0.4 ℓ

Ref.	Colour	
127T.1540.002	Clear	○
127T.1542.002	Yellow	●
127T.1543.002	Red	●



## SQUEEZE DISPENSER 0.7 ℓ

Ref.	Colour	
127T.1540.003	Clear	○
127T.1542.003	Yellow	●
127T.1543.003	Red	●



## GN 1/1 CUTLERY BOX POLYPROPYLENE GREY

Ref.	L mm	B mm	H mm
115T.1520.001	530	325	100





# FOOD CONTAINERS



## ROUND FOOD STORAGE CONTAINER 2 HANDLES

Ref.	Ø mm	H mm	Cap ℓ
146T.1550.035	390	480	35
146T.1550.050	450	480	50
146T.1550.075	490	580	75
146T.1550.110	520	670	110



## LID FOR FOOD CONTAINER

Ref.	Ø mm
146T.1650.035	390
146T.1650.050	450
146T.1650.075	490
146T.1650.110	520



## DOLLY FOR FOOD CONTAINER

Ref.
146T.1740.001



## MOBILE INGREDIENT BIN WITH LID

Ref.	L mm	B mm	H mm	Cap ℓ
138T.1720.080	335	710	740	80
138T.1720.100	395	710	750	100
107T.1720.140	455	710	755	140



## VEGETABLE CRISPER WITH LID

Ref.	L mm	B mm	H mm	Cap ℓ
107T.1850.001	560	610	580	121

# TRAY TROLLEY STAINLESS STEEL



## TRAY TROLLEY WITH WORK TOP

Ref.	L mm	B mm	H mm	Tiers	Type
152T.1840.002	590	690	900	7	GN 2/1
152T.1840.001	390	570	900	7	GN 1/1



## TRAY TROLLEY

Ref.	L mm	B mm	H mm	Tiers	Type
152T.1830.001	510	630	170	12	GN 1/1
152T.1830.002	460	630	170	18	GN 1/1
152T.1830.003	640	930	170	2X12	GN 1/1



## TRAY TROLLEY

Ref.	L mm	B mm	H mm	Tiers	Type
152T.1830.005	760	660	170	20	GN 2/1
152T.1830.006	640	460	170	20	GN 1/1
152T.1830.007	710	530	170	20	600X400



## TRAY TROLLEY

Ref.	L mm	B mm	H mm	Tiers	Type
152T.1830.008	590	690	170	18	GN 2/1



## PROTECTION COVER FOR TROLLEY

Ref.	L mm	B mm	H mm	Tiers	Type
152T.1170.001	400	580	160	18	GN 1/1
152T.1170.002	620	710	160	18	GN 2/1



## INSULATED COVER FOR TROLLEY

Ref.	L mm	B mm	H mm	Tiers	Type
152T.1770.003	420	600	160	20	GN 1/1



**GASTRONORM TRAY TROLLEY**

Ref.	L mm	B mm	H mm
151T.1780.001	1270	620	1705

**SERVING TROLLEYS STAINLESS STEEL**



**SERVING TROLLEY FLATPACKED**

Ref.	L mm	B mm	H mm	Tiers
115T.1790.001	950	550	970	2
115T.1790.002	950	550	970	3



**SERVING TROLLEY**

Ref.	L mm	B mm	H mm	Tiers
151T.1790.003	1095	695	960	2
151T.1790.004	1095	695	960	3



**SERVING TROLLEY**

Ref.	L mm	B mm	H mm	Tiers
115T.1780.002	1020	500	900	2
115T.1780.003	1020	500	900	3



**PLATFORM CART**

Ref.	L mm	B mm	H mm	Cap ℓ
151T.1760.001	630	570	900	150
151T.1760.002	870	570	900	150



**PLATFORM TROLLEY OPEN**

Ref.	L mm	B mm	H mm
151T.1760.002	1270	620	1705

**BANQUETING TROLLEYS HEATED**



**BANQUETING TROLLEY FOR GN 2/1**

Ref.	L mm	B mm	H mm	Tiers	Type
151T.1490.001	733	941	1134	10	Without Humidification
151T.1500.001	733	941	1134	10	With Humidification



**BANQUETING TROLLEY FOR GN 2/1**

Ref.	L mm	B mm	H mm	Tiers	Type
151T.1490.002	733	941	1880	20	Without Humidification
151T.1500.002	733	941	1880	20	With Humidification



**BANQUETING TROLLEY FOR GN 1/1**

Ref.	L mm	B mm	H mm	Tiers	Type
151T.1490.003	524	817	708	5	Without Humidification
151T.1490.004	528	821	1134	10	Without Humidification
151T.1490.005	528	821	1489	15	Without Humidification





## BANQUETING TROLLEYS CHILLED



**BANQUETING TROLLEY FOR GN 2/1**

Ref.	L mm	B mm	H mm	Tiers
151T.1480.001	733	941	1786	15



**BANQUETING TROLLEY FOR GN 1/1**

Ref.	L mm	B mm	H mm	Tiers
151T.1480.002	528	821	1750	15

## DISH CARTS



**DISH CART POLYPROPYLENE FOR 560 PLATES 190-305MM**

Ref.	L mm	B mm	H mm
127T.1530.001	960	710	810



**VINYL COVER FOR DISH CART**

Ref.	L mm	B mm	H mm
127T.1530.002	960	710	600

# HOT PLATE DISPENSERS / LOWERATORS



## LOWERATOR 1 COLUMN

Ref.	L mm	B mm	H mm
151T.1670.001	530	485	900



## LOWERATOR 2 COLUMNS

Ref.	L mm	B mm	H mm	Cap ℓ
151T.1670.002	960	485	900	150



## LOWERATOR 2 COLUMNS FOR PLATES 215-320MM

Ref.	L mm	B mm	H mm
151T.1670.003	530	485	900



## LOWERATOR UNIVERSAL

Ref.	L mm	B mm	H mm
151T.1670.004	960	485	900





# PLATE RACKS



## PLATE RACK MOBILE

Ref.	L mm	B mm	H mm	Type
123T.1750.001	600	600	179	104 Plates



## PLATE RACK WALL MODEL

Ref.	L mm	B mm	Type
123T.1750.002	240	700	12 Plates



## PLATE RACK TABLE MODEL

Ref.	L mm	B mm	H mm	Type
123T.1750.004	480	480	890	52 Plates
123T.1750.003	520	290	730	24 Plates



## PROTECTION COVER PLATE RACK

Ref.	Type
123T.1750.004	104 Plates



## INSULATED COVER PLATE RACK

Ref.	Type
123T.1750.005	104 Plates



**UTENSILS**



# STAINLESS STEEL STRAINERS AND COLANDERS



## PASTA STRAINER WITH HANDLE

Ref.	Ø mm
127U.6170.240	240
127U.6170.280	280



## CONICAL STRAINER

Ref.	Ø mm
127U.6140.100	100
127U.6140.120	120
127U.6140.140	140
127U.6140.160	160
127U.6140.180	180
127U.6140.200	200
127U.6140.220	220
127U.6140.240	240



## CONICAL STRAINER WITH MESH AND RIM

Ref.	Ø mm
127U.6160.180	180
127U.6160.200	200
127U.6160.220	220
127U.6160.240	240



## CONICAL STRAINER FINE MESH

Ref.	Ø mm
127U.6150.080	80
127U.6150.100	100
127U.6150.120	120
127U.6150.140	140
127U.6150.160	160
127U.6150.180	180



## STAND FOR CONICAL STRAINER

Ref.	Ø mm	H mm
149U.6110.180	180	280



## HEMISPHERIC COLANDER

Ref.	Ø mm
115U.5450.240	240
115U.5450.290	290
115U.5450.340	340



**CONICAL COLANDER  
WITH STAND**

Ref.	Ø mm	H mm	Cap ℓ
127U.5450.400	400	260	18
127U.5450.450	450	290	20
127U.5450.500	500	330	22



**SOUP STRAINER FINE MESH**

Ref.	Ø mm
127U.6180.080	80
127U.6180.100	100
127U.6180.120	120
127U.6180.140	140
127U.6180.160	160
127U.6180.180	180
127U.6180.200	200
127U.6180.230	230



**SOUP STRAINER WITH  
INTERCHANGEABLE MESH**

Ref.	Ø mm
109U.6190.220	220
109U.6190.260	260
109U.6190.300	300
109U.6190.340	340



**SPARE MESH FOR SOUP  
STAINER MEDIUM**

Ref.	Ø mm	Mesh mm
109U.6120.220	220	1.5
109U.6120.260	260	1.5
109U.6120.300	300	1.5
109U.6120.340	340	1.5



**SPARE MESH FOR SOUP  
STRAINER DOUBLE**

Ref.	Ø mm	Mesh mm
109U.6130.220	220	0.4 & 3.5
109U.6130.260	260	0.4 & 3.5
109U.6130.300	300	0.4 & 3.5
109U.6130.340	340	0.4 & 3.5





# MESH SIEVES



## FLOUR SIEVE PLASTIC RIM

Ref.	Ø mm	Mesh mm
146U.5890.105	305	0.5
146U.5890.108	305	0.8
146U.5890.112	305	1.2
146U.5890.118	305	1.8
146U.5890.128	305	2.8



## SUGAR SIEVE PLASTIC RIM

Ref.	Ø mm	Mesh mm
146U.5910.200	200	0.5



## SIEVE STAINLESS STEEL RIM

Ref.	Ø mm	Mesh
115U.5900.001	270	Fine
115U.5900.003	270	Medium
115U.5900.005	270	Coarse



## SIEVE STAINLESS STEEL RIM

Ref.	Ø mm	Mesh
115U.5900.002	400	Fine
115U.5900.004	400	Medium
115U.5900.006	400	Coarse



## FLOUR SIFTER

Ref.	Ø mm	Cap Kg
127U.5510.100	100	0.35
127U.5510.120	120	0.5



## BOUILLON CLOTH

Ref.	L mm	B mm
115U.5410.700	700	700

## BOWLS AND KITCHEN PAILS



**MIXING BOWL  
STAINLESS STEEL**

Ref.	Ø mm	Cap ℓ
115U.5690.160	160	0.75
115U.5690.200	200	1.5
115U.5690.240	240	2.8
115U.5690.300	300	5
115U.5690.350	350	8
115U.5690.390	390	10



**KITCHEN BOWL CONICAL  
STAINLESS STEEL**

Ref.	Ø mm	Cap ℓ
115U.5570.160	160	1
115U.5570.210	210	2
115U.5570.260	260	3
115U.5570.280	280	5
115U.5570.310	310	6
115U.5570.340	340	8
115U.5570.400	400	11



**KITCHEN BOWL  
CONICAL 2 HANDLES SS**

Ref.	Ø mm	H mm	Cap ℓ
127U.5580.361	360	160	11
127U.5580.401	400	180	15
127U.5580.450	450	200	22
127U.5580.500	500	220	30



**MIXING BOWL HEMISPHERIC  
2 HANDLES SS**

Ref.	Ø mm	H mm	Cap ℓ
127U.5580.220	220	110	2.7
127U.5580.260	260	130	4
127U.5580.320	320	170	9.5
127U.5580.360	360	180	12
127U.5580.400	400	210	14.5



**STAND FOR HEMISPHERIC  
BOWL STAINLESS STEEL**

Ref.
127U.55800.006



**MIXING BOWL  
POLYPROPYLENE WHITE**

Ref.	Ø mm	Cap ℓ
146U.5680.190	190	1
146U.5680.240	240	2.5
146U.5680.280	280	4.5
146U.5680.325	325	6
146U.5680.360	360	9
146U.5680.400	400	13





**EGG WHITE BOWL COPPER**

Ref.	Ø mm	H mm	Cap ℓ
110U.5490.260	260	130	4.5
110U.5490.300	300	150	7
110U.5490.400	400	200	16.7



**ZABAGLIONE BOWL COPPER**

Ref.	Ø mm	H mm	Cap ℓ
129U.6414.160	160	120	1.8



**PAIL ON BASE STAINLESS STEEL**

Ref.	Ø mm	H mm	Cap ℓ
115U.5425.320	320	270	12.5
115U.5425.350	350	320	15



**LID FOR PAIL STAINLESS STEEL**

Ref.	Ø mm
115U.5420.320	320
115U.5420.350	350

**BABA DRAINING RACKS AND TRUFFLE GRIDS**



**GRID WITH FEET STAINLESS STEEL**

Ref.	L mm	B mm	H mm
103U.5565.001	590	390	26



**TRAY WITH RIM ALUMINIUM**

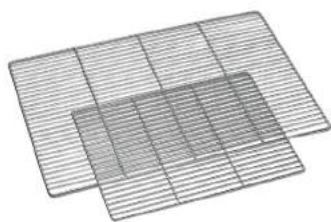
Ref.	L mm	B mm	H mm
103U.6290.001	600	400	25



**TRUFFLE GRID STAINLESS STEEL**

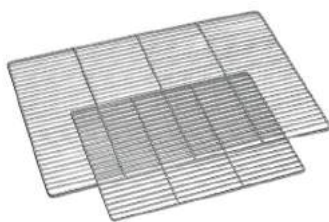
Ref.	L mm	B mm	H mm
146U.6300.001	580	390	10

# GRATES



## GRATE NO FEET CHROME

Ref.	L mm	B mm	Type
144U.5730.005	530	320	GN 1/1
144U.5730.006	650	530	GN 2/1
144U.5730.001	300	200	
144U.5730.002	400	300	
144U.5730.003	600	400	
144U.5730.004	800	600	



## GRATE NO FEET STAINLESS STEEL

Ref.	L mm	B mm	Type
152U.5710.001	530	325	GN 1/1
152U.5710.002	650	530	GN 2/1
152U.5710.003	600	400	



## GRATE WITH FEET STAINLESS STEEL

Ref.	L mm	B mm	Type
144U.5725.001	530	320	GN 1/1
144U.5725.002	650	530	GN 2/1
144U.5725.003	300	200	
144U.5725.004	400	300	
144U.5725.005	600	400	
144U.5725.006	800	600	



## ROUND GRATE WITHOUT FEET STAINLESS STEEL

Ref.	Ø mm
119U.5740.200	200
119U.5740.240	240
119U.5740.280	280
119U.5740.320	320



## ROUND GRATE WITH FEET STAINLESS STEEL

Ref.	Ø mm
119U.5750.200	200
119U.5750.240	240
119U.5750.280	280
119U.5750.320	320
119U.5750.360	360



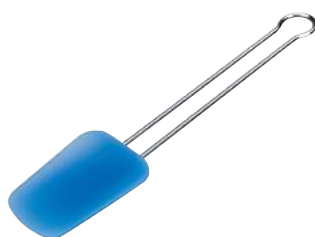


# SPATULAS



## SPATULA

Ref.	L mm
149U.6040.001	300
149U.6040.002	400
149U.6040.003	500
149U.6040.004	600
149U.6040.005	800
149U.6040.006	1000
149U.6040.007	1200



## SPOON SHAPED SPATULA SILICONE

Ref.	L mm	B mm
127U.6000.001	75	50
127U.6000.002	90	60



## SPATULA PERFORATED POLYAMIDE

Ref.	L mm
103U.5990.001	300



## SPATULA NON FLEXIBLE POLYAMIDE

Ref.	L mm
103U.5990.002	290



## SPATULA POLYAMIDE

Ref.	L mm
103U.5990.003	350



## SPATULA SLOTTED POLYAMIDE

Ref.	L mm
103U.5990.004	350



## SPATULA WITH THERMOMETER

Ref.	L mm
127U.6080.001	290

# SPOONS AND SCRAPERS



.....

**SPOON  
POLYGLASS**

.....

Ref.	L mm
129U.6090.220	220
129U.6090.300	300
129U.6090.380	380



.....

**SERVING SPOON  
POLYAMIDE**

.....

Ref.	L mm
103U.5880.350	350



.....

**SERVING SPOON  
PERFORATED POLYAMIDE**

.....

Ref.	L mm
103U.5870.350	350



.....

**SPOON  
BEECHWOOD**

.....

Ref.	L mm
109U.6040.250	250
109U.6040.300	300
109U.6040.350	350
109U.6040.400	400



.....

**PLATE SCRAPER  
RUBBER**

.....

Ref.	L mm
129U.5800.250	250
129U.5800.300	300
129U.5800.400	400





# STAINLESS STEEL LADLES, SKIMMERS AND SPATULAS



## LADLE ONE PIECE

Ref.	Ø mm	Cap ℓ
127U.5610.001	65	0.07
127U.5610.002	80	0.12
127U.5610.003	90	0.2
127U.5610.004	100	0.25
127U.5610.005	120	0.5
127U.5610.006	140	0.75
127U.5610.007	160	1
115U.5610.008	200	2



## LADLE ONE PIECE PERFORATED

Ref.	Ø mm
127U.5610.011	80
127U.5610.009	100
127U.5610.010	120



## LADLE ONE PIECE WITH SPOUT

Ref.	Ø mm
129U.5610.012	60



## BASTING SPOON

Ref.	L mm
127U.5390.001	370



## SIDE BASTING SPOON

Ref.	L mm
127U.5390.002	370



## KITCHEN FORK

Ref.	L mm	Prongs
127U.5590.001	570	2
127U.5590.002	570	3



## SPATULA PERFORATED

Ref.	Ø mm	L mm
127U.6010.001	100	380
127U.6010.002	120	380



## SPATULA

Ref.	Ø mm	L mm
127U.6010.003	100	380
127U.6010.004	120	380



## REDUCING SPATULA

Ref.	Ø mm	L mm
109U.5830.001	130X130	850



**LONG FISH TURNER**

Ref.	Ø mm	L mm
34800120	205X80	370



**SKIMMER**

Ref.	Ø mm
127U.5920.001	80
127U.5920.002	100
127U.5920.003	120
127U.5920.004	140
127U.5920.005	160
115U.5920.006	180
	200



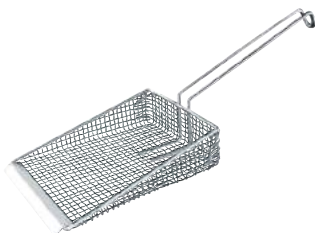
**FRENCH FRY SKIMMER**

Ref.	Ø mm
127U.5930.001	140
127U.5930.002	160
127U.5930.003	180
127U.5930.004	200
127U.5930.005	240
127U.5930.006	280



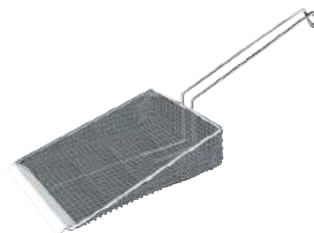
**BIRD'S NEST FRYER**

Ref.	Ø mm
115U.5400.001	60 - 80
115U.5400.002	80 - 100



**CHIP SHOVEL LIFTED EDGE**

Ref.	L mm	L mm
115U.5440.001	200	170



**CHIP SHOVEL LIFTED EDGE  
DOUBLE MESH**

Ref.	L mm	L mm
115U.5440.002	200	170





# TONGS



## STEAK TONGS

Ref.	L mm
109U.6270.001	530



## UTILITY TONGS

Ref.	L mm
127U.6260.001	240
127U.6260.002	300
127U.6260.003	400



## DRESSING TONGS

Ref.	L mm
103U.6260.004	145
103U.6260.005	300



## SUSHI TONGS TITANIUM

Ref.	L mm
101U.6280.001	200



## SUSHI AND SASHIMI TONGS TITANIUM

Ref.	L mm
101U.6280.002	140



## SUSHI AND SASHIMI TONGS TITANIUM

Ref.	L mm
101U.6280.003	200



## SOFT LONG TONGS

Ref.	L mm
101U.6280.004	250



## SERVING TONGS SPAGHETTI

Ref.	L mm
137U.6230.001	235
137U.6230.002	300



## SERVING TONGS BUFFET

Ref.	L mm
137U.6230.003	230



**SERVING TONGS  
ASPARAGUS**

Ref.	L mm
137U.6230.004	190



**SERVING TONGS  
VEGETABLE**

Ref.	L mm
137U.6230.005	195



**SERVING TONGS**

Ref.	L mm
137U.6230.006	195
137U.6230.007	230



**BREAD TONGS**

Ref.	L mm
137U.6230.008	230



**ICE CUBE TONGS**

Ref.	L mm
137U.6230.009	130
137B.2080.001	180
137U.6230.011	200



**SUGAR TONGS**

Ref.	L mm
137U.6230.012	125



**PASTRY TONGS**

Ref.	L mm
137U.6230.013	180



**PASTRY SCISSOR SERVER**

Ref.	L mm
137U.6230.014	185
137U.6230.015	210





# SPATULAS AND TURNERS STAINLESS STEEL WITH PLASTIC HANDLE



## LONG STRAIGHT SPATULA

Ref.	L mm
127U.5970.150	150
127U.5970.200	200
127U.5970.250	250
127U.5970.300	300
127U.5970.350	350



## LONG BENT SPATULA

Ref.	L mm
127U.6050.200	200
127U.6050.250	250
127U.6050.300	300



## TRIANGULAR CLEANING SPATULA

Ref.	Ø mm	L mm
115U.6020.80	80	100
127U.6020.115	115	100



## WIDE CLEANING SPATULA

Ref.	B mm
130U.6030.120	120
130U.6030.200	200



## HAMBURGER TURNER PLAIN

Ref.	L mm	B mm
127U.6310.001	215	75



## HAMBURGER TURNER PERFORATED

Ref.	L mm	B mm
127U.6310.002	215	75



## WIDE TURNER

Ref.	L mm	B mm
103U.6330.120	120	87



## STRAIGHT SPATULA

Ref.	L mm	B mm
127U.6060.135	135	70



## FISH OR OMELETTE SPATULA

Ref.	L mm
103U.6060.300	300

## WHISKS STAINLESS STEEL



### CHEF WHISK ANTI SLIP HANDLE

Ref.	L mm
115U.6370.250	250
115U.6370.300	300
115U.6370.350	350
115U.6370.400	400
115U.6390.300	450
115U.6370.500	500



### BALLOON WHISK

Ref.	L mm
103U.6400.350	350
103U.6400.450	450



### WHISK STAINLESS STEEL HANDLE

Ref.	L mm
115U.6390.250	250
115U.6370.450	300
115U.6390.350	350
115U.6390.400	400
115U.6390.450	450
115U.6390.500	500
115U.6390.600	600

## STAINLESS STEEL KETTLE UTENSILS



### ICE CREAM AND FOOD SPATULA PERFORATED

Ref.	L mm
115U.5980.001	800
115U.5980.002	1000
115U.5980.003	1200



### FOOD SPATULA

Ref.	L mm
115U.5980.004	1250





**WHISK**

Ref.	L mm
127U.6380.001	1000
127U.6380.002	1200



**LADLE**

Ref.	L mm
115U.5600.001	1000

**FLOUR SCOOPS AND MEASURING JUGS**



**FLOUR SCOOP ALUMINIUM**

Ref.	L mm	Cap ℓ
115U.5500.001	210	0.2
115U.5500.002	250	0.3
115U.5500.003	265	0.41
115U.5500.004	310	0.65
115U.5500.005	350	1.1
115U.5500.006	400	1.8
115U.5500.007	430	2.6



**FLOUR SCOOP  
POLYCARBONATE**

Ref.	Cap ℓ
137B.5500.008	0.18
137B.5500.009	0.36
137B.5500.010	0.72



**WAREHOUSE SCOOP  
ALUMINIUM**

Ref.	L mm
115U.5500.011	320



**CHIP BAGGER UNIVERSAL**

Ref.	L mm
115U.5440.001	140



**SET OF 4 MEASURING CUPS**

Ref.	Cap ℓ
127U.5630.001	0.06
	0.08
	0.125
	0.25



**SET OF 5 MEASURING  
SPOONS**

Ref.	Cap ml
127U.5630.002	0.62 - 15



**MEASURING JUG  
POLYPROPYLENE**

Ref.	Ø mm	L mm	Cap ℓ
146U.5640.001	85	100	0.25
146U.5640.002	105	105	0.5
146U.5640.003	125	145	1
146U.5640.004	135	170	2
146U.5640.005	155	210	3
146U.5640.006	190	240	5



**GRADUATED JUG WITHOUT  
FOOT STAINLESS STEEL**

Ref.	Ø mm	H mm	Cap ℓ
103U.5650.003	120	130	1
103U.5650.004	140	170	2



**GRADUATED JUG WITH  
FOOT STAINLESS STEEL**

Ref.	Cap ℓ
115U.5650.005	1
115U.5650.006	2

**STAINLESS STEEL FUNNELS**



**FUNNEL**

Ref.	Ø mm
127U.5540.001	120
127U.5540.002	160
127U.5540.003	200
127U.5540.004	240



**FUNNEL WITH SIEVE**

Ref.	Ø mm
127U.5540.001	100
127U.5540.002	120
127U.5540.003	150



**FONDANT FUNNEL**

Ref.	Ø mm	H mm	Cap ℓ
149U.5520.001	190	180	1.9



**STAND FOR FONDANT  
FUNNEL**

Ref.	H mm
149U.5520.002	190





# STAINLESS STEEL GRATERS



## FOUR-SIDED GRATER

Ref.	H mm
115U.5550.001	180



## GRATER WITH NON SLIP HANDLE

Ref.	Ø mm	L mm	B mm	Type
127U.5550.002	2	135	60	Fine
127U.5550.003	4	135	60	Medium
127U.5550.004	6	135	60	Coarse
127U.5550.005	10	135	60	Narrow
127U.5550.006	22	135	60	Fine Slices



## PARMESAN GRATER WITH BASIN

Ref.	L mm	B mm	H mm
149U.5550.007	194	110	115



## NUTMEG GRATER

Ref.	L mm	B mm	H mm
149U.5550.008	136	44	28



## POTATO PRESS

Ref.	L mm	B mm
115U.5810.001	300	110



## POTATO RICER WITH 3 DISCS

Ref.	L mm	B mm	H mm
149U.5810.002	320	90	125

# VEGETABLE MINCERS



## SMALL VEGETABLE MINCER WITH 3 DISCS STAINLESS STEEL

Ref.	Ø mm	Type
149U.6350.001	200	1.5 - 2-4 mm



## VEGETABLE MINCER WITH 3 DISCS STAINLESS STEEL

Ref.	Ø mm	Material
149U.5670.001	310	Stainless Steel
149U.5670.002	310	Tin



## VEGETABLE MINCER WITH 1 DISC STAINLESS STEEL

Ref.	Ø mm	Type
149U.6360.001	370	3 mm



## DISC FOR VEGETABLE MINCER 37303437

Ref.	Ø mm	Type
149U.6350.001.01	370	1 mm
149U.6350.001.02	370	1.5 mm
149U.6350.001.03	370	2 mm
149U.6350.001.04	370	3 mm
149U.6350.001.05	370	4mm



## VEGETABLE MINCER WITH 1 DISC TIN

Ref.	Ø mm	Type
149U.6360.001	370	3 mm



## DISC FOR VEGETABLE MINCER 37303537

Ref.	Ø mm	Type
149U.6360.001.01	370	1mm
149U.6360.001.02	370	1.5mm
149U.6360.001.03	370	2mm
149U.6360.001.04	370	3mm
149U.6360.001.05	370	4mm



**VEGETABLE MINCER ON TRIPOD  
WITHOUT DISCS TIN**

Ref.	Ø mm
149U.5660.001	390



**DISC FOR VEGETABLE MINCER ON TRIPOD  
37303739**

Ref.	Ø mm	Type
149U.5660.001.01	390	1 mm
149U.5660.001.02	390	1.5 mm
149U.5660.001.03	390	2 mm
149U.5660.001.04	390	3 mm
149U.5660.001.05	390	4 mm



**SALAD DRYER**



**SALAD DRYER**

Ref.	Ø mm	H mm	Cap ℓ
114U.5840.001	330	420	10
114U.5840.002	430	500	20

# MANDOLINES AND SLICERS



## MANDOLINE WITH PUSHER LUX

Ref.	L mm	B mm
127U.5620.001	420	140



## MANDOLINE SWING BLACK

Ref.	L mm	B mm	H mm
110U.5620.002	400	200	15



## MANDOLINE WITHOUT SLICER

Ref.	L mm	B mm	H mm
149U.5620.003	410	135	45



## SLICER FOR MANDOLINE

Ref.	L mm	B mm	H mm
149U.5620.004	175	120	45



## MANDOLINE LE ROUET

Ref.	L mm	B mm	H mm
149U.5620.005	370	140	250



## JAPANESE MANDOLINE 3 BLADES

Ref.	L mm	B mm	H mm	Type
149U.5620.006	315	115	23	65 mm
149U.5620.007	345	145	23	95 mm





**MINI GUITAR**

Ref.	Type	Product Type
149U.5620.008	5 mm	Round
149U.5620.009	7 mm	Round
149U.5620.010	10 mm	Round
149U.5620.011	5 mm	Flat
149U.5620.012	7 mm	Flat
149U.5620.013	10 mm	Flat

**MAXI GUITAR**

Ref.	Type	Product Type
149U.5620.014	7 mm	Round
149U.5620.015	10 mm	Round
149U.5620.016	7 mm	Flat
149U.5620.017	10 mm	Flat



**TRUFFLE SLICER**

Ref.	L mm	B mm	H mm
149U.5620.018	189	81	18

**FRENCH FRIES CUTTER**

Ref.	L mm	B mm	H mm
149U.5530.001	400	200	15



**BLADE FOR FRENCH FRIES CUTTER**

Ref.	L mm	B mm
149U.5530.001.01	60	60
149U.5530.001.02	80	80
149U.5530.001.03	100	100
149U.5530.001.04	130	130

**PUSHER FOR FRENCH FRIES CUTTER**

Ref.	L mm	B mm
149U.5530.001.05	60	60
149U.5530.001.06	80	80
149U.5530.001.07	100	100
149U.5530.001.08	130	130



**KALI PROFESSIONAL APPLE PEELER**

Ref.	L mm	B mm	H mm
149U.5530.002	320	130	210



**APPLE PEELER**

Ref.	L mm	B mm	H mm
149U.5530.003	320	90	190



**APPLE PEELER ON VACUUM FOOT**

Ref.	L mm	B mm	H mm
149U.5530.004	320	130	190

**FRUIT AND VEGETABLE PREPARATION UTENSILS**



**MELON BALLER ROUND**

Ref.	Ø mm
103U.5370.001	10
103U.5370.002	15
103U.5370.003	18
103U.5370.004	25
103U.5370.005	30



**DOUBLE MELON BALLER ROUND**

Ref.	Ø mm
103U.5370.006	22/25
103U.5370.007	25/30



**MELON BALLER OVAL**

Ref.	L mm
103U.5370.008	160





**MELON BALLER  
OVAL FLUTED**

Ref. L mm  
103U.5370.009 160



**MELON BALLER  
HEART SHAPED**

Ref. L mm  
103U.5370.010 160



**PARING KNIFE**

Ref. L mm  
103U.5370.011 210



**POTATO PEELER**

Ref. L mm B mm  
149U.5370.012 120 55



**VEGETABLE PEELER**

Ref. L mm  
103U.5370.013 170



**VEGETABLE SWIVEL PEELER**

Ref. L mm  
103U.5370.014 170



**ORANGE PEELER**

Ref. L mm  
103U.5370.015 175



**JULIENNE CUTTING KNIFE**

Ref. L mm  
127U.5370.016 185



**ASPARAGUS PEELER**

Ref. L mm B mm  
127U.5370.014 110 20



**DECORATING KNIFE**

Ref. L mm  
103U.5370.018 190



**GRAPEFRUIT KNIFE**

Ref. L mm  
103U.5370.019 210



**CARVING TOOLS  
SET OF 18 PIECES**

Ref.  
149U.5370.020



**COURGETTE CORER**

Ref. L mm  
103U.5370.021 230



**APPLE CORER PLAIN**

Ref. L mm  
103U.5370.022 160



**APPLE CORER SCALLOPED**

Ref. Ø mm  
101U.5370.023 15



**APPLE CORER HEART**

Ref. Ø mm  
127U.5370.024 20



**PINEAPPLE CORER**

Ref. L mm B mm  
127U.5370.025 230 100



**PINEAPPLE CUTTER AND  
PEELER WITH CANISTER**

Ref. Cap ℓ  
127U.5380.001 1



**MANGO SPLITTER**

Ref. L mm B mm  
149U.5380.002 220 130



**APPLE AND PEAR SLICER**

Ref. L mm  
127U.5380.003 185



**JUICE PRESS**

Ref. L mm  
115U.5380.004 240



**RADISH DECORATOR**

Ref. L mm  
115U.5380.005 190



**OLIVE STONER**

Ref. L mm  
115U.5380.006 180



**CHERRY STONER**

Ref. L mm  
115U.5380.007 144



**BUTTER CURLER**

Ref. L mm  
103U.5380.008 190



**LEMON DECORATER RIGHT HANDED**

Ref. L mm  
103U.5380.009 150



**LEMON DECORATER RIGHT AND LEFT HANDED**

Ref. L mm  
103U.5380.010 150



**ZESTER**

Ref. L mm  
103U.5380.011 150



**EGG TOP CUTTER PROFESSIONAL**

Ref. L mm  
149U.5380.012 110



**EGG SCISSORS SS**

Ref. L mm  
149U.5380.013 100



**EGG CUTTER SLICES**

Ref. L mm  
115U.5380.014 150



**EGG CUTTER 6 PARTS**

Ref. L mm  
115U.5380.015 190



**EGG SEPARATOR**

Ref. L mm B mm H mm  
115U.5380.016 200 75 25



**NUT CRACKER**

Ref. L mm  
115U.5380.017 150



**LOBSTER CRACKER**

Ref. L mm  
115U.5380.018 212



**GARLIC PRESS**

Ref. L mm  
115U.5380.019 160



**FISH SCALER**

Ref.	L mm
115U.5380.020	209



**PIZZA WHEEL**

Ref.	L mm
127U.5380.021	100

**HOLDERS**



**TICKET HOLDER  
ALUMINIUM**

Ref.	L mm
127U.6220.001	305
127U.6220.002	460
127U.6220.003	610
127U.6220.004	760
127U.6220.005	915



**WALL HANGER WITH HOOKS**

Ref.	L mm	Type
127U.6220.006	400	6 Hooks
127U.6220.007	600	8 Hooks
127U.6220.008	1000	12 Hooks



**RECIPE HOLDER WITH 10  
A4 SLIDES**

Ref.	L mm	B mm
129U.6220.009	385	246



**PLASTIC SLIDES FOR  
HOLDER 52841852**

Ref.	Set of
129U.6220.009.01	10





# PEPPER & SALT MILLS AND SHAKERS



**PEPPER MILL WOOD DARK**

Ref.	H mm
103U.5760.001	150



**SALT MILL WOOD DARK**

Ref.	H mm
103U.5760.005	150



**PEPPER MILL WOOD DARK**

Ref.	H mm
103U.5760.002	300
103U.5760.003	400



**PEPPER SHAKER WITH SCREW CAP ALUMINIUM**

Ref.	Ø mm	H mm
115U.5760.004	70	140



**SALT SHAKER WITH SCREW CAP ALUMINIUM**

Ref.	Ø mm	H mm
115U.5760.006	80	190



**SHAKER WITH PLASTIC CAP STAINLESS STEEL**

Ref.	Ø mm	H mm	Type
103U.5760.007	55	75	Large Holes 5 mm
103U.5760.008	55	75	Mesh Top
103U.5760.009	55	75	Small Holes 1.5 mm
103U.5760.010	55	75	Medium Holes 2.5 mm

# CAN OPENERS



## CAN OPENER STEEL TO BE BOLTED

Ref.	H mm
149U.5430.001	550



## CAN OPENER STEEL WITH CLAMP

Ref.	H mm
149U.5430.002	550



## CAN OPENER EPOXY STEEL TO BE BOLTED

Ref.	H mm
149U.5430.003	400



## BLADE FOR CAN OPENER

Ref.	H mm
149U.5430.004	10



## WHEEL FOR CAN OPENER

Ref.	H mm
149U.5430.005	10



## PALM CAN OPENER

Ref.	L mm	B mm	H mm
149U.5430.006	130	80	70



## CAN OPENER BUTTERFLY MODEL

Ref.	H mm
115U.5430.007	160





# CREAM WHIPPERS AND SODA SYPHONS



## CREAMER STAINLESS STEEL

Ref.	Cap ℓ
125U.6200.001	0.5
125U.6200.002	1



## CREAMER SYMPHONY MODEL

Ref.	Cap ℓ
125U.6200.003	0.25
125U.6200.004	0.5



## SODA SYPHON

Ref.	Colour
125U.6201.001	Silver
125U.6203.001	Red
125U.6206.001	Black



## CREAM CHARGES PACK OF 25

Ref.
125U.5460.001



## SODA CHARGES PACK OF 10

Ref.
125U.5950.001



## WHIP SUPPORT

Ref.
101U.6200.008



## AIR KIT FOR WHIPS

Ref.	Includes
101U.6200.009	5 Tubes And Needle

# THERMOMETERS



## BAKER THERMOMETER PLASTIC HOUSING

Ref.	Range
149U.6210.001	-10°/+60°C



## CHARCUTIER THERMOMETER PLASTIC HOUSING

Ref.	Range
149U.6210.002	-10°/+120°



## SUGAR THERMOMETER PLASTIC HOUSING

Ref.	Range
149U.6210.003	+80°/+200°



## SUGAR THERMOMETER STAINLESS STEEL HOUSING

Ref.	Range
149I.2640.004	+80°/+200°



## FREEZER THERMOMETER

Ref.	Range
149U.6210.005	-40°/+25°C



## HAM THERMOMETER GLASS

Ref.	Range
149U.6210.006	+30°/+100°





**MEAT THERMOMETER**

Ref. 127U.6210.007 Range 54-88°C



**OVEN THERMOMETER**

Ref. 127U.6210.008 Range 0 - 600°C



**SALT MANAGER AND THERMOMETER**

Ref. 149U.6210.009 L mm 230 Cap cm 23



**POCKET THERMOMETER**

Ref. 149U.6210.010 Range -50°/+150°



**ADJUSTABLE THERMOMETER**

Ref. 149U.6210.011 Range -50°C/+300



**DIGITAL COOKING THERMOMETER**

Ref. 127U.6210.012 Range 0-300°C



**INFRARED THERMOMETER WITH LASER**

Ref. 149U.6210.013 Range -50°/+400°



**DUO THERMOMETER INFRARED WITH PROBE**

Ref. 149U.6210.621 Range -55°/+250°C



METRIC SYRUP DENSITY METER

Ref.	L mm	Range
129U.5470.001	160	1100 - 1400 G/L



TEST TUBE FOR SYRUP DENSITY METER

Ref.
129U.5470.002



DIGITAL TIMER WITH ALARM

Ref.
127U.5480.001





# WEIGHING SCALES



## ELECTRICAL SCALE MODEL WITH COLUMN

Ref.	Range
149U.5850.001	60Kg/10Gr
149U.5850.002	150Kg/20Gr
149U.5850.003	300Kg/50Gr



## ELECTRICAL SCALE SMALL

Ref.	Range
149U.5850.004	1Kg/0,5Gr
149U.5850.005	3Kg/1Gr



## ELECTRICAL SCALE MEDIUM

Ref.	Range
149U.5850.006	5Kg/0,5Gr
149U.5850.007	10Kg/1Gr



## ELECTRICAL SCALE LARGE

Ref.	Range
149U.5850.008	6Kg/0,5Gr
149U.5850.009	12Kg/1Gr
149U.5850.010	30Kg/2Gr
149U.5850.011	50Kg/5Gr



## POCKET SCALE

Ref.	Range
149U.5850.012	0,1Gr-200Gr



## MECHANICAL SCALE

Ref.	Range
129U.5860.001	1kg/5gr
127U.5860.002	5kg
127U.5860.003	10kg
127U.5860.004	15kg



→ F. DICK

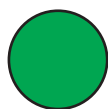
# KITCHEN KNIVES



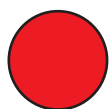
## PRODYNAMIC KNIVES

ProDynamic knives are designed for use in all cooking areas. Hygienically driven, the handles are made of solid plastic that is injection moulded around the high quality blade. ProDynamic knives is the competitive and functional choice for all professionals

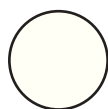
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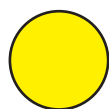
SALAD  
& FRUIT  
PRODUCTS



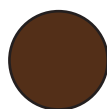
RAW  
MEAT



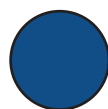
BAKERY  
& DAIRY  
PRODUCTS



POULTRY



COOKED  
MEAT



SEAFOOD

Color-coded professional kitchen knives that are made from premium hardened European steel with ergonomic handles. These well balanced knives guarantee a perfect cut in all food preparation areas following HACCAP standards

## KITCHEN KNIVES



### KITCHEN KNIFE

Ref.	L mm	Colour
117K.3036.013	130	Black ●



### KITCHEN KNIFE

Ref.	L mm	Colour
117K.3034.016	160	Green ●
117K.3035.016	160	Blue ●
117K.3036.016	160	Black ●
117K.3037.016	160	Brown ●



### KITCHEN KNIFE

Ref.	L mm	Colour
117K.3036.018	180	Black ●

## TOMATO KNIVES



### TOMATO KNIFE

Ref.	L mm	Colour
117K.3390.011	200	Black ●

# PARING KNIVES



## PARING KNIFE

Ref.	L mm	Colour
117K.3162.008	80	Yellow ●
117K.3163.008	80	Red ●
117K.3164.008	80	Green ●
117K.3165.008	80	Blue ●
117K.3166.008	80	Black ●



## PARING KNIFE

Ref.	L mm	Colour
117K.3161.011	100	White ○
117K.3162.011	100	Yellow ●
117K.3163.011	100	Red ●
117K.3164.011	100	Green ●
117K.3165.011	100	Blue ●
117K.3166.011	100	Black ●



## PARING KNIFE SERRATED

Ref.	L mm	Colour
117K.3171.011	110	White ○
117K.3172.011	110	Yellow ●
117K.3173.011	110	Red ●
117K.3174.011	110	Green ●
117K.3175.011	110	Blue ●
117K.3176.011	110	Black ●



## BIRD'S BEAK PEELING KNIFE

Ref.	L mm	Colour
117K.2704.005	60	Green ●
117K.2706.007	60	Black ●





# CHEF'S KNIVES



## CHEF'S KNIFE

Ref.	L mm	Colour
117K.2862.016	160	Yellow ●
117K.2863.016	160	Red ●
117K.2864.016	160	Green ●
117K.2865.016	160	Blue ●
117K.2866.016	160	Black ●
117K.2867.016	160	Brown ●



## CHEF'S KNIFE

Ref.	L mm	Colour
117K.2861.021	200	White ○
117K.2862.021	200	Yellow ●
117K.2863.021	200	Red ●
117K.2864.021	200	Green ●
117K.2865.021	200	Blue ●
117K.2866.021	200	Black ●
117K.2867.021	200	Brown ●



## CHEF'S KNIFE

Ref.	L mm	Colour
117K.2861.026	260	White ○
117K.2862.026	260	Yellow ●
117K.2863.026	260	Red ●
117K.2864.026	260	Green ●
117K.2865.026	260	Blue ●
117K.2866.026	260	Black ●
117K.2867.026	260	Brown ●



## CHEF'S KNIFE

Ref.	L mm	Colour
117K.2861.030	300	White ○
117K.2862.030	300	Yellow ●
117K.2863.030	300	Red ●
117K.2864.030	300	Green ●
117K.2865.030	300	Blue ●
117K.2866.030	300	Black ●



## CHEF'S KNIFE SERRATED EDGE

Ref.	L mm	Colour
117K.2874.026	260	Green ●
117K.2876.026	260	Black ●

# SLICING KNIVES



## SLICER, CARVING

Ref.	L mm	Colour
117K.3292.021	210	Yellow ●
117K.3293.021	210	Red ●
117K.3295.021	210	Blue ●
117K.3296.021	210	Black ●



## SLICER, CARVING

Ref.	L mm	Colour
117K.3296.026	260	Black ●



## SLICER, SERRATED EDGE

Ref.	L mm	Colour
117K.3321.030	300	White ○
117K.3322.030	300	Yellow ●
117K.3323.030	300	Red ●
117K.3324.030	300	Green ●
117K.3325.030	300	Blue ●
117K.3326.030	300	Black ●
117K.3327.030	300	Brown ●



## SLICER, SERRATED EDGE

Ref.	L mm	Colour
117K.3326.040	400	Black ●





# STICKING KNIVES



## STICKING KNIFE

Ref.	L mm	Colour
117K.3352.018	180	Yellow ●
117K.3353.018	180	Red ●
117K.3355.018	180	Blue ●
117K.3356.018	180	Black ●



## STICKING KNIFE

Ref.	L mm	Colour
117K.3352.021	210	Yellow ●
117K.3353.021	210	Red ●
117K.3355.021	210	Blue ●



## STICKING KNIFE WIDE

Ref.	L mm	Colour
117K.3362.013	130	Yellow ●
117K.3363.013	130	Red ●
117K.3364.013	130	Green ●
117K.3365.013	130	Blue ●
117K.3366.013	130	Black ●



## STICKING KNIFE WIDE

Ref.	L mm	Colour
117K.3361.015	150	White ○
117K.3362.015	150	Yellow ●
117K.3363.015	150	Red ●
117K.3364.015	150	Green ●
117K.3365.015	150	Blue ●
117K.3366.015	150	Black ●



## STICKING KNIFE WIDE

Ref.	L mm	Colour
117K.3361.018	180	White ○
117K.3362.018	180	Yellow ●
117K.3364.018	180	Green ●
117K.3365.018	180	Blue ●
117K.3366.018	180	Black ●



## STICKING KNIFE WIDE

Ref.	L mm	Colour
117K.3363.018	200	Red ●

# BONING KNIVES



## BONING KNIFE CURVED

Ref.	L mm	Colour	
117K.2741.013	130	White	○
117K.2742.013	130	Yellow	●
117K.2743.013	130	Red	●
117K.2745.013	130	Blue	●
117K.2746.013	130	Black	●



## BONING KNIFE CURVED

Ref.	L mm	Colour	
117K.2741.015	150	White	○
117K.2742.015	150	Yellow	●
117K.2743.015	150	Red	●
117K.2744.015	150	Blue	●
117K.2745.015	150	Black	●



## BONING KNIFE STRAIGHT

Ref.	L mm	Colour	
117K.2762.013	130	Yellow	●
117K.2763.013	130	Red	●
117K.2764.013	130	Green	●
117K.2765.013	130	Blue	●
117K.2766.013	130	Black	●



## BONING KNIFE STRAIGHT

Ref.	L mm	Colour	
117K.2762.015	150	Yellow	●
117K.2763.015	150	Red	●
117K.2764.015	150	Green	●
117K.2765.015	150	Blue	●
117K.2766.015	150	Black	●





## BREAD KNIVES



### BREAD KNIFE SERRATED EDGE

Ref.	L mm	Colour
117K.2772.021	210	Yellow- ●
117K.2776.021	210	Black ●
117K.2771.021	210	White ○



### BREAD KNIFE SERRATED EDGE

Ref.	L mm	Colour
117K.2776.026	260	Black ●

## SALMON SLICERS



### SALMON KNIFE, SCALLOPED EDGE

Ref.	L mm	Colour
117K.3056.030	300	Black ●



### SALMON SLICER

Ref.	L mm	Colour
117K.3316.030	300	Black ●
117K.3315.030	300	Blue

## FISH FILLETING KNIVES



### FISH FILLETING KNIFE

Ref.	L mm	Colour	
117K.2965.018	180	Blue	●
117K.2966.018	180	Black	●



### FISH FILLETING KNIFE

Ref.	L mm	Colour	
117K.2965.021	210	Blue	●
117K.2966.021	210	Black	●

## SKINNING KNIVES



### SKINNING KNIFE

Ref.	L mm	Colour	
117K.3285.015	150	Blue	●
117K.3286.015	150	Black	●
117K.3283.015	150	Red	●



### SKINNING KNIFE

Ref.	L mm	Colour	
117K.3285.018	180	Blue	●





# BUTCHER KNIVES



## BUTCHER KNIFE

Ref.	L mm	Colour	
117K.2792.018	180	Yellow	●
117K.2793.018	180	Red	●
117K.2795.018	180	Blue	●



## BUTCHER KNIFE

Ref.	L mm	Colour	
117K.2792.021	210	Yellow	●
117K.2793.021	210	Red	●
117K.2795.021	210	Blue	●
117K.2796.021	210	Black	●



## BUTCHER KNIFE

Ref.	L mm	Colour	
117K.2791.026	260	White	○
117K.2792.026	260	Yellow	●
117K.2793.026	260	Red	●
117K.2795.026	260	Blue	●
117K.2796.026	260	Black	●



## BUTCHER KNIFE

Ref.	L mm	Colour	
117K.2791.030	300	White	○
117K.2792.030	300	Yellow	●
117K.2793.030	300	Red	●
117K.2794.030	300	Green	●
117K.2795.030	300	Blue	●
117K.2796.030	300	Black	●



## BUTCHER KNIFE WIDE TIP

Ref.	L mm	Colour	
117K.2805.018	180	Blue	●
117K.2805.021	210	Blue	●
117K.2806.021	210	Black	●



## BUTCHER KNIFE WIDE TIP

Ref.	L mm	Colour	
117K.2803.026	260	Red	●
117K.2805.026	260	Blue	●
117K.2806.026	260	Black	●



## BUTCHER KNIFE WIDE TIP

Ref.	L mm	Colour	
117K.2803.030	300	Red	●
117K.2805.030	300	Blue	●
117K.2806.030	300	Black	●

## SANDWICH KNIVES



### SANDWICH KNIFE

Ref.	L mm
117K.2770.011	110



### SANDWICH & BREAD KNIFE

Ref.	L mm	Colour
117K.2776.018	180	Black ●



### SANDWICH & BREAD KNIFE

Ref.	L mm	Colour
117K.2776.023	230	Black ●

## UNIVERSAL KNIVES



### UNIVERSAL KNIFE, SERRATED

Ref.	L mm	Colour
117K.3401.026	260	White ○
117K.3402.026	260	Yellow ●
117K.3405.026	260	Blue ●
117K.3406.026	260	Black ●





# CLEAVERS



## CLEAVER

Ref.	L mm	Cap L	Colour	
117K.2920.015	150	0.53	Black	●
117K.2920.018	180	0.54	Black	●
117K.2926.020	200	0.64	Black	●

# SHARPENING STEELS



## SHARPENING STEEL, ROUND

Ref.	L mm	Colour	
117K.4192.030	300	Yellow	●
117K.4193.030	300	Red	●
117K.4194.030	300	Green	●
117K.4195.030	300	Blue	●
117K.4196.030	300	Black	●



## SHARPENING STEEL DUO CERAMIC/DIAMOND

Ref.	L mm	Colour	
117K.3251.025	250	White	○



## SHARPENING STEEL MULTIRON OVAL

Ref.	L mm	Colour	
117K.3252.030	300	Yellow	●



## SHARPENING STEEL DIAMOND OVAL

Ref.	L mm	Colour	
117K.4186.025	250	Black	●



## SHARPENING STEEL MULTICUT FLAT

Ref.	L mm	Colour	
117K.3256.028	280	Black	●



## SHARPENING STEEL OVAL BLACK

Ref.	L mm	Colour	
117K.4186.030	300	Black	●



**SHARPENING STEEL  
EUROCUT BLACK**

Ref.	L mm	Colour
117K.3256.030	300	Black ●

**KITCHEN FORKS**



**KITCHEN FORK**

Ref.	L mm	Colour
117K.3026.013	130	Black ●



**KITCHEN FORK**

Ref.	L mm	Colour
117K.3022.015	150	Yellow ●
117K.3023.015	150	Red ●
117K.3025.015	150	Blue ●
117K.3026.015	150	Black ●



**KITCHEN FORK FORGED**

Ref.	L mm	Colour
117K.3023.018	180	Red ●
117K.3026.018	180	Black ●



**CARVING FORK**

Ref.	L mm	Colour
117K.2836.017	170	Black ●





# CUTTING BOARDS

High density cutting boards made under high pressure from first class polyethylene (HDPE 500). All cutting boards are delivered standard with anti slip pads and rounded safety corners according to HACCP standards.



## RED CARVING BOARD NO GROOVE

Ref.	L mm	B mm	H mm	Size
115K.2823.002	500	300	20	
115K.2823.004	600	350	20	
127K.2823.001	325	265	20	GN 1/2
115K.2823.003	530	325	20	GN 1/1



## BLUE CARVING BOARD NO GROOVE

Ref.	L mm	B mm	H mm	Size
115K.2825.002	500	300	20	
115K.2825.004	600	350	20	
127K.2825.001	325	265	20	GN 1/2
115K.2825.003	530	325	20	GN 1/1



## GREEN CARVING BOARD NO GROOVE

Ref.	L mm	B mm	H mm	Size
115K.2824.002	500	300	20	
115K.2824.004	600	350	20	
127K.2824.001	325	265	20	GN 1/2
115K.2824.003	530	325	20	GN 1/1



## YELLOW CARVING BOARD NO GROOVE

Ref.	L mm	B mm	H mm	Size
115K.2822.002	500	300	20	
115K.2822.004	600	350	20	
127K.2822.001	325	265	20	GN 1/2
115K.2822.003	530	325	20	GN 1/1



**WHITE CARVING BOARD NO GROOVE**

Ref.	L mm	B mm	H mm	Size
115K.2821.002	500	300	20	
115K.2821.004	600	350	20	
127K.2821.001	325	265	20	GN 1/2
115K.2821.003	530	325	20	GN 1/1

**BROWN CARVING BOARD NO GROOVE**

Ref.	L mm	B mm	H mm	Size
115K.2827.002	500	300	20	
115K.2827.004	600	350	20	
127K.2827.001	325	265	20	GN 1/2
115K.2827.003	530	325	20	GN 1/1

**ACCESSORIES**



**HOLDER FOR 6 CARVING BOARDS**

Ref.	L mm	B mm	H mm
115K.3820.001	280	310	260



**CUTTING BOARD PLASTIC SCRAPER**

Ref.
129K.2940.001



**SPARE BLADE FOR CUTTING BOARD PLASTIC**

Ref.
129K.2940.002



**MAGNETIC KNIFE RACK**

Ref.	L mm
103K.3100.001	330
103K.3100.002	450
103K.3100.003	600



**BLOCK BRUSH**

Ref.
117K.2720.001



**KITCHEN SHEARS**

Ref.
117K.3260.020





**KITCHEN SHEARS FORGED**

Ref. L mm  
117K.4200.020 200



**OYSTER KNIFE**

Ref.  
103K.3150.001



**SALMON TWEEZERS**

Ref. L mm  
109K.2980.015 150



**FISH BONE TWEEZERS**

Ref. L mm  
117K.2980.013 130



**LOBSTER PICK SET OF 6**

Ref. L mm  
127K.3080.002 185



**LOBSTER CRACKER**

Ref. L mm  
127K.3080.001 185



**FISH FIN SHEARS**

Ref.  
117K.3265.020



**POULTRY SCISSORS**

Ref. L mm  
115K.3180.001 250



**FISH SCRAPER**

Ref. L mm  
117K.2970.001 100



**MINCING KNIFE SINGLE BLADE**

Ref. L mm  
117K.3120.023 230



**MINCING KNIFE DOUBLE BLADE**

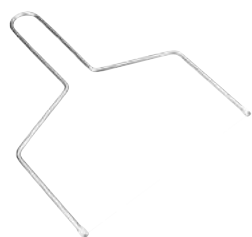
Ref. L mm  
117K.3110.023 230



**RAPID STEEL ACTION SET**

Ref. L mm  
117K.3190.001 100

# CHEESE KNIVES



**SOFT CHEESE WIRE CUTTER**

Ref.	L mm
127K.2840.002	170



**CHEESE CUTTING WIRE**

Ref.	L mm
115K.2850.003	650



**CHEESE SLICER**

Ref.	L mm
115K.2850.021	210



**CHEESE KNIFE ETCHED BLADE**

Ref.	L mm
117K.2850.011	110
117K.2850.026	260
117K.2850.030	300



**BRIE CHEESE KNIFE**

Ref.	L mm
117K.1920.015	150



**SOFT CHEESE KNIFE**

Ref.	L mm
117K.2840.015	150





## BREAD CUTTER



### BREAD CUTTER ON BASE

Ref.	L mm	B mm	H mm
127K.2770.001	585	110	80

## HOOKS, NEEDLES AND SKEWERS



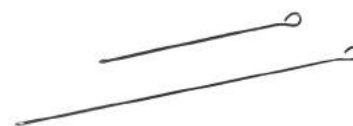
### S-SHAPED MEAT HOOK

Ref.	L mm
115K.3330.001	100
115K.3330.002	120
115K.3330.003	140
115K.3330.004	160
115K.3330.005	180



### LARDING AND DRESSING NEEDLES

Ref.	Set of
117K.3070.001	6



### KEBAB SKEWER FIXED RING

Ref.	L mm
115K.3010.025	250
115K.3010.030	300
115K.3010.035	350



### SKEWER LILLY

Ref.	L mm
115K.3270.025	250
115K.3270.030	300



### SKEWER SWORD

Ref.	L mm
115K.3270.032	320

# ICE CARVING TOOLS



## FLAT CHISEL

Ref.	B mm
149K.2900.001	25
149K.2900.002	35
149K.2900.003	40
149K.2900.004	60



## ANGLED CHISEL

Ref.	B mm	Type
149K.2890.001	10X10	60°
149K.2890.002	20X20	60°
149K.2890.003	30X30	90°



## SCALPER CHISEL

Ref.	L mm	B mm
149K.2910.001	580	35



## ICE PICK

Ref.	B mm	Prongs
149K.3000.001	230	1
149K.3000.002	230	6



## ICE SAW

Ref.	L mm
149K.3000.003	210



## ICE SAW HEAVY DUTY

Ref.	L mm
149K.3000.004	300
149K.3000.005	530



## ICE TONG

Ref.	L mm
149K.3000.006	530





# BUTCHER TOOLS



## METAL MESH APRON

Ref.	L mm	B mm
149K.3000.006	780	550



## METAL MESH GLOVE

Ref.	Size
117K.2670.001	Extra Small
117K.2670.002	Small
117K.2670.003	Medium
117K.2670.004	Large
117K.2670.005	Extra Large



## BLADE GUARD

Ref.	L mm
117K.2710.011	110
117K.2710.012	120
117K.2710.016	160
117K.2710.026	260
117K.2710.030	300



## BEEF SPLITTER

Ref.	L mm
117K.2690.035	330



## MEAT TENDERIZER ALUMINIUM

Ref.	L mm
109K.3370.002	225



## KITCHEN STRING DISPENSER

Ref.	L mm	B mm
129K.3040.002	180	125



## CUTLET BAT

Ref.	gr
117K.2930.001	1100



## HAM BONER CURVED BLADE

Ref.	L mm
117K.2810.023	230



## AMERICAN TENDERIZER

Ref.	L mm	H mm
127K.3370.001	120	20



**SPARE BLADE FOR BONE SAW**

Ref.	L mm
117K.2740.003	400
117K.2740.004	450



**SAUSAGE FILLER**

Ref.	L mm
117K.3210.001	220



**SAUSAGE FILLER HEAVY DUTY**

Ref.	L mm	B mm
117K.3210.002	180	125
117K.3210.003		
117K.3210.004		



**KITCHEN STRING**

Ref.	L mm
129K.3040.001	1750



**BACON RIPPER**

Ref.	L mm
117K.2680.022	220



**HAMBURGER PRESS**

Ref.	Ø mm	Size
149K.2990.001	90X100	Oval
149K.2990.002	105	Round



**BRINE TESTER**

Ref.	L mm
117K.2780.002	220



**BRINE INJECTOR**

Ref.	L mm
117K.2780.001	220



**RIB PULLER INCL. 2 SPARE LOOPS**

Ref.	L mm
117K.2810.022	220



.....  
**BONE SAW REMOVABLE  
BLADE**  
.....

Ref.            mm  
117K.2730.035    400



.....  
**BONE SAW**  
.....

Ref.            mm  
117K.2730.050    450

## DECONTAMINATION CUPBOARDS



.....  
**KNIFE STERILIZATION CABINET**  
.....

Ref.	L mm	B mm	H mm	Size
129K.3060.001	320	125	575	10 Knives
129K.3060.002	320	125	575	20 Knives

## KNIFE SETS



.....  
**TEXTILE ROLL BAG (EMPTY)  
FOR 11 PIECES**  
.....

Ref.            mm  
117K.3380.001    450



**ACTIVE CUT**

Ref.  
117K.3230.000

Knives	L mm
PARING KNIFE	90
BONING KNIFE FLEXIBLE	150
FILLETING KNIFE	180
CARVING KNIFE	210
BREAD KNIFE	210
UTILITY & PASTRY KNIFE	260
SANTOKU KNIFE SCALLOPED EDGE	180
CHEF KNIFE	210
CHEF KNIFE	260
SALMON SLICER	320



**PREMIER PLUS**

Ref.  
117K.3230.001

Knives	L mm
PEELING KNIFE	70
PARING KNIFE	90
BONING KNIFE	130
FILLETING KNIFE FLEXIBLE	180
CARVING KNIFE	210
CARVING KNIFE SERRATED EDGE	210
BREAD KNIFE	210
SANTOKU KNIFE SCALLOPED EDGE	180
CHEF KNIFE	210
CHEF KNIFE	260



**1905**

Ref.  
117K.3230.002

Knives	L mm
PEELING KNIFE	70
PARING KNIFE	90
BONING KNIFE FLEXIBLE	150
FILLETING KNIFE FLEXIBLE	180
CARVING KNIFE	210
CARVING KNIFE SERRATED EDGE	210
BREAD KNIFE	210
SANTOKU KNIFE SCALLOPED EDGE	180
CHEF KNIFE	210
CHEF KNIFE	260



**PRO DYNAMIC ROLL BAG 8  
PIECE SET**

Ref.  
117K.3230.003

Knives	L mm
PEELING KNIFE	50
KITCHEN KNIFE	70
BONING KNIFE	150
CHEF KNIFE	210
FILLETING KNIFE	210
UTILITY & PASTRY KNIFE	260
BUFFET TONGS	250
SHARPENING STEEL	250





**ACTIVECUT ROLL BAG 6  
PIECE SET**

Ref.  
117K.3230.004

Knives	L mm
PARING KNIFE	90
BONING KNIFE	150
CHEF KNIFE	210
UTILITY & PASTRY KNIFE	260
MEAT FORK	200
SHARPENING STEEL	250



**PREMIER PLUS ROLL BAG 6  
PIECE SET**

Ref.  
117K.3230.005

Knives	L mm
PARING KNIFE	90
BONING KNIFE	130
CHEF KNIFE	210
UTILITY & PASTRY KNIFE	260
MEAT FORK	200
SHARPENING STEEL	250



**1905 MAGNETIC CASE 5  
PIECE SET**

Ref.  
117K.3230.006

Knives	L mm
PARING KNIFE	90
BONING KNIFE	130
CHEF KNIFE	210
CARVING KNIFE	210
UTILITY & PASTRY KNIFE	260



**PREMIER PLUS KNIFE  
BLOCK 4 PIECE SET**

Ref.  
117K.3230.007

Knives	L mm
PARING KNIFE	90
CHEF KNIFE	230
SANTOKU KNIFE SCALLOPED EDGE	180
BREAD KNIFE	210



**PASTRY**



# PASTRY BAGS AND DECORATING NOZZLES



## PASTRY BAG SUPERNYL

Ref.	L mm
129P.0640.007	250
129P.0640.008	300
129P.0640.009	350
129P.0640.010	400
129P.0640.011	450
129P.0640.012	500
129P.0640.013	600



## DECORATION BAG PERGAMYN

Ref.	L mm	Set of
146P.0640.007	210	1000



## PASTRY BAG "MASTERFLEX" MICROWAVABLE

Ref.	L mm
146P.0640.001	340
146P.0640.002	400
146P.0640.003	460
146P.0640.004	500
146P.0640.005	600



## DISPOSABLE PASTRY BAG IN POLYETHYLENE

Ref.	L mm
130P.0640.006	550



## BRUSH FOR CLEANING PASTRY TUBES

Ref.	L mm
146P.0090.001	180



## ADAPTER FOR PASTRY TUBES

Ref.	L mm
146P.0010.001	85



## WALL RACK FOR DISPOSABLE PASTRY BAGS

Ref.
130P.0640.016



## SUPPORT FOR PASTRY BAG AND DECORATING TUBES

Ref.	L mm
146P.0640.014	230



## WALL RACK FOR PASTRY BAGS AND TUBES

Ref.	L mm	B mm
129P.0640.015	500	500



**PLAIN DECORATING TUBES  
STAINLESS STEEL**

Ref. Set of  
130P.0285.002 10



**STAR DECORATING TUBES  
STAINLESS STEEL**

Ref. Set of  
130P.0285.003 10



**DECORATING TUBES  
STAINLESS STEEL**

Ref. Set of  
129P.0285.001 26



**PLAIN DECORATING TUBES  
POLYCARBONATE**

Ref. Set of  
129P.028P.003 6



**STAR DECORATING TUBES  
POLYCARBONATE**

Ref. Set of  
129P.028P.004 6



**ASSORTED PASTRY TUBES  
POLYCARBONATE**

Ref. Set of  
129P.028P.001 12



**ASSORTED PASTRY TUBES  
POLYCARBONATE**

Ref. Set of  
129P.028P.002 24





# CUTTERS



## PASTRY CUTTER PLAIN

Ref.	Ø mm	L mm
103P.0650.002	60	185



## PASTRY CUTTER FLUTED

Ref.	Ø mm	L mm
103P.0650.001	60	185



## EXPANDING DOUGH CUTTER 5 WHEELS PLAIN

Ref.
130P.0390.002



## EXPANDING DOUGH CUTTER 5 WHEELS FLUTED

Ref.
130P.0390.001



## EXPANDING DOUGH CUTTER 7 WHEELS PLAIN

Ref.
130P.0390.004



## EXPANDING DOUGH CUTTER 7 WHEELS FLUTED

Ref.
130P.0390.003



## CROISSANT CUTTER MINI

Ref.	L mm	B mm
136P.0300.002	70	100



## CROISSANT CUTTER SINGLE

Ref.	L mm	B mm
130P.0300.003	110	150



## CROISSANT CUTTER DOUBLE

Ref.	L mm	B mm
130P.0300.001	180	200



**LATTICE PIE TOP CUTTER  
STAINLESS STEEL**

Ref.	L mm
130P.0335.001	120



**LATTICE PIE TOP CUTTER  
PLASTIC**

Ref.	L mm
130P.033P.004	120



**ROLLER DOCKER PLASTIC**

Ref.	L mm
130P.082P.001	120



**CUTTING ROLLER PLASTIC**

Ref.	L mm
130P.033P.001	60



**LATTICE CUTTER PLASTIC**

Ref.	Ø mm
146P.033P.003	300



**CUTTING ROLLER  
POLYETHYLENE 15MM**

Ref.	L mm
146P.033P.002	190



**GUITAR WITH 3 CUTTING  
FRAMES 22.5, 30, 45MM**

Ref.	L mm	B mm	H mm
130P.0330.001	60	390	130





# DOUGH SCRAPERS



**DOUGH SCRAPER  
STAINLESS STEEL STRAIGHT**

Ref.	L mm	B mm
129P.0405.002	110	105



**DOUGH SCRAPER  
STAINLESS STEEL ROUND**

Ref.	L mm	B mm
129P.0405.001	110	105



**DOUGH SCRAPER PLASTIC  
TEETH**

Ref.	L mm	B mm
146P.024P.002	110	75



**PLASTIC DOUGH SCRAPER  
TRIANGULAR TEETH**

Ref.	L mm	B mm
129P.040P.004	93	83



**DOUGH SCRAPER  
TRAPEZOID PLASTIC**

Ref.	L mm	B mm
130P.040P.003	215	130



**DOUGH SCRAPER  
HALF-CIRCLE PLASTIC**

Ref.	L mm	B mm
130P.040P.001	120	90
130P.040P.002	195	150

# DECORATING COMBS AND RULERS



## DECORATING COMB FOR CHARLOTTE PLASTIC

Ref.	L mm
136P.024P.001	700



## FRAME FOR CHARLOTTE STAINLESS STEEL

Ref.	L mm	B mm	H mm
130P.0535.007	590	390	15



## RUBBER COMB FOR WOOD EFFECT

Ref.	L mm
129P.024R.001	100
129P.024R.002	150



## COMB WITH 5 REMOVABLE BLADES

Ref.	L mm
136P.024R.003	700



## GRADUATED RULER PLASTIC

Ref.	L mm	B mm
130P.072P.001	640	50



## FRAME FOR BISCUIT AND CHOCOLATE PLASTIC

Ref.	L mm	B mm	H mm
130P.053P.001	600	400	3
130P.053P.002	600	400	4
130P.053P.003	600	400	5



## SPATULA FOR FRAME PLASTIC

Ref.	L mm	B mm
130P.054P.001	500	110





# ROLLING PINS



## ROLLING PIN WITH HANDLE WOOD

Ref.	Ø mm	L mm
127P.0831.002	70	70
127P.0831.003	80	80



## ROLLING PIN BALL BEARING WOOD

Ref.	Ø mm	L mm
130P.0851.001	300	80
130P.0851.002	350	80
130P.0851.003	400	80
130P.0851.004	450	80
130P.0851.005	500	80



## ROLLING PIN BEECHWOOD

Ref.	Ø mm	L mm
127P.0831.001	45	500



## ROLLING PIN NYLON

Ref.	Ø mm	L mm
129P.0837.001	45	500



## ROLLING PIN POLYETHYLENE

Ref.	L mm
130P.083P.005	350
130P.083P.006	500



## ROLLING PIN ADJUSTABLE WITH RINGS

Ref.	L mm
129P.0830.001	400



## NON STICK ROLLING PIN WITH HANDLES

Ref.	L mm
127P.0837.002	400



## ROLLING PIN WITH HANDLE FLUTED

Ref.	L mm
129P.0830.002	400



## ROLLING PIN BALL BEARING STAINLESS STEEL

Ref.	L mm
127P.0855.001	450



**ROLLING PIN NOUGAT  
NICKEL STEEL**

Ref.	Ø mm	L mm
129P.0836.001	35	350



**FLUTED ROLLING PIN FOR  
CAMEL ALUMINIUM**

Ref.	Ø mm	L mm
129P.0838.001	35	220



**DECORATING ROLLING PIN  
DECOR "BRICK" PLASTIC**

Ref.	L mm
129P.083P.001	400



**DECORATING ROLLING PIN  
DECOR "STRIPS" PLASTIC**

Ref.	L mm
129P.083P.004	400



**DECORATING ROLLING PIN  
DECOR "HEARTS" PLASTIC**

Ref.	L mm
129P.083P.002	400



**DECORATING ROLLING PIN  
DECOR "STARS" PLASTIC**

Ref.	L mm
129P.083P.003	400





# STAINLESS STEEL CAKE RINGS



## TART RING ROLLED EDGE

Ref.	Ø mm	H mm
110P.1155.004	80	20
110P.1155.005	100	20
110P.1155.006	120	20
110P.1155.007	140	20
110P.1155.008	160	20
110P.1155.009	180	20
110P.1155.010	200	20
110P.1155.011	220	20
110P.1155.012	240	20
110P.1155.013	260	20
110P.1155.014	280	20
110P.1155.015	300	20
110P.1155.016	320	20



## CAKE RING

Ref.	Ø mm	H mm
818P.0415.001	140	35
818P.0415.002	160	35
818P.0415.003	180	35
818P.0415.004	200	35
818P.0415.005	220	35
818P.0415.006	240	35
818P.0415.007	260	35
818P.0415.008	280	35
818P.0415.009	300	35



## MOUSSE RING

Ref.	Ø mm	H mm
119P.0615.003	100	45
119P.0615.004	120	45
119P.0615.005	140	45
119P.0615.006	160	45
119P.0615.007	180	45
119P.0615.008	200	45
119P.0615.009	220	45
119P.0615.010	240	45
119P.0615.011	260	45
119P.0615.012	280	45



## ICE CREAM CAKE RING

Ref.	Ø mm	H mm
119P.0575.001	120	60
119P.0575.002	140	60
119P.0575.003	160	60
119P.0575.004	180	60
119P.0575.005	200	60
119P.0575.006	220	60
119P.0575.007	240	60
119P.0575.008	260	60
119P.0575.009	280	60
119P.0575.010	300	60



## RIBBON FOR MOUSSE 305 MTR

Ref.	H mm
130P.0780.001	35
130P.0780.002	45
130P.0780.003	65



## EXPANDING CAKE RING

Ref.	Ø mm	H mm
127P.0670.001	160 - 300	45



**SQUARE CAKE FRAME**

Ref.	L mm	B mm	H mm
119P.0185.043	120	120	45
119P.0185.044	160	160	45
119P.0185.045	200	200	45
119P.0185.046	240	240	45
130P.0415.010	280	280	45



**SQUARE EXPANDING CAKE FRAME**

Ref.	L mm	B mm	H mm
110P.0125.002	300 - 570	300 - 570	50



**RECTANGULAR MOUSSE FRAME**

Ref.	L mm	B mm	H mm
110P.0615.001	570	90	40



**PARTY BREAD RING**

Ref.	Ø mm	H mm
818P.0635.002	200	90
110P.0635.001	200	120



**RECTANGULAR CAKE FRAME**

Ref.	L mm	B mm	H mm
110P.0535.004	570	370	25
110P.0535.005	570	370	35
110P.0535.006	570	370	45



**RECTANGULAR EXPANDING CAKE FRAME**

Ref.	L mm	B mm	H mm
110P.0125.001	430 - 840	290 - 560	50



**OVAL CAKE RING**

Ref.	L mm	H mm
130P.0185.005	200	40
130P.0185.006	220	40
130P.0185.007	240	40
130P.0185.008	260	40
130P.0185.009	280	40



**TEARDROP CAKE RING**

Ref.	L mm	H mm
130P.0175.025	180	40
130P.0175.026	220	40
130P.0175.027	260	40
130P.0175.028	280	40



**COMMA SHAPED CAKE RING**

Ref.	L mm	B mm	H mm
110P.0175.002	140	200	40
110P.0175.003	160	210	40
110P.0175.004	180	250	40
110P.0175.005	200	300	40
110P.0175.006	220	310	40
110P.0175.007	240	250	40





**HEART SHAPED CAKE RING**

Ref.	L mm	H mm
110P.0175.008	140	40
110P.0175.009	160	40
110P.0175.010	180	40
110P.0175.011	200	40
110P.0175.012	220	40
110P.0175.013	240	40



**HEXAGON CAKE RING**

Ref.	L mm	H mm
818P.0175.014	160	160
818P.0175.015	180	180
818P.0175.016	200	200
818P.0175.017	220	220
818P.0175.018	240	240
818P.0175.019	260	260



**OCTAGON CAKE RING**

Ref.	L mm	B mm	H mm
818P.0175.020	180	180	40
818P.0175.021	200	200	40
818P.0175.022	220	220	40
818P.0175.023	240	240	40
818P.0175.024	260	260	40



**CONVEX SQUARE CAKE RING**

Ref.	L mm	B mm	H mm
146P.1155.001	140	140	50
146P.1155.002	160	160	50
146P.1155.003	180	180	50
119P.0175.001	200	200	50



**TRIANGLE CAKE RING**

Ref.	L mm	B mm	H mm
110P.1155.017	200	200	45
110P.1155.018	250	250	45
110P.1155.019	300	300	45

# SMALL STAINLESS STEEL CAKE RINGS



## SMALL CAKE RING

Ref.	Ø mm	H mm
119P.0185.036	60	30
119P.0185.037	70	30
119P.0185.038	80	30



## SMALL CAKE RING

Ref.	Ø mm	H mm
119P.0185.039	50	35
119P.0185.040	60	35



## SMALL CAKE RING

Ref.	Ø mm	H mm
119P.0185.030	65	40
119P.0185.041	75	40



## SMALL CAKE RING

Ref.	Ø mm	H mm
119P.0185.031	50	45
119P.0185.032	60	45
119P.0185.033	70	45
119P.0185.034	80	45



## SMALL CAKE RING

Ref.	Ø mm	H mm
119P.0185.042	50	60
119P.0185.035	60	60



## SMALL CAKE FRAME SQUARE

Ref.	L mm	B mm	H mm
119P.0185.028	50	50	30



## SMALL CAKE FRAME RECTANGULAR

Ref.	L mm	B mm	H mm
119P.0185.027	80	45	30



## SMALL CAKE RING HEART

Ref.	Ø mm	H mm
119P.0175.030	65	30



## SMALL CAKE RING DROP

Ref.	L mm	B mm	H mm
119P.0175.029	80	60	30





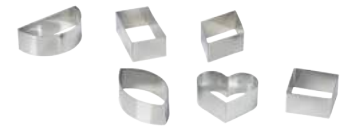
.....  
**SMALL CAKE FRAME  
TRIANGLE**  
.....

Ref.	L mm	B mm	H mm
119P.0185.029	90	80	45



.....  
**SMALL CAKE FRAME OVAL**  
.....

Ref.	L mm	H mm
119P.0185.026	75	45



.....  
**SMALL CAKE FRAME  
POINTED OVAL**  
.....

Ref.	L mm	H mm
818P.0125.003	90	30



# CAKE RINGS MICROPERFORATED STAINLESS STEEL



## CAKE RING ROUND

Ref.	Ø mm	H mm
136P.0185.014	70	20
136P.0185.015	150	20
136P.0185.016	170	20
136P.0185.017	190	20



## CAKE RING ROUND

Ref.	Ø mm	H mm
136P.0185.018	150	35
136P.0185.019	170	35
136P.0185.020	190	35



## CAKE RING SQUARE

Ref.	L mm	B mm	H mm
136P.0185.021	65	65	20
136P.0185.022	150	150	20
136P.0185.024	190	190	20



## CAKE RING SQUARE

Ref.	L mm	B mm	H mm
136P.0185.023	150	150	35
136P.0185.025	190	190	35



## CAKE RING OVAL

Ref.	L mm	B mm	H mm
136P.0185.001	190	70	20
136P.0185.003	290	90	20



## CAKE RING OVAL

Ref.	L mm	B mm	H mm
136P.0185.002	190	70	35
136P.0185.004	290	90	35



## CAKE RING RECTANGULAR

Ref.	L mm	B mm	H mm
136P.0185.010	190	70	20
136P.0185.012	290	90	20



## CAKE RING RECTANGULAR

Ref.	L mm	B mm	H mm
136P.0185.011	190	70	35
136P.0185.013	290	90	35



## SILICONE MICROPERFORATED MAT

Ref.	L mm	B mm
136P.0929.010	600	400





# PASTRY CUTTERS



## ROUND PLAIN CUTTERS STAINLESS STEEL

Ref. Set of  
127P.0650.010 6



## ROUND PLAIN CUTTERS NYLON

Ref. Set of  
127P.0650.009 6



## ROUND FLUTED CUTTERS STAINLESS STEEL

Ref. Set of  
127P.0650.007 6



## ROUND FLUTED CUTTERS NYLON

Ref. Set of  
127P.0650.008 6



## OVAL PLAIN CUTTERS STAINLESS STEEL

Ref. Set of  
127P.0650.005 6



## OVAL PLAIN CUTTERS NYLON

Ref. Set of  
127P.0650.006 6



## OVAL FLUTED CUTTERS STAINLESS STEEL

Ref. Set of  
127P.0650.004 6



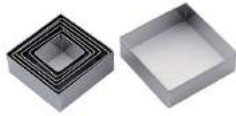
## OVAL FLUTED CUTTERS NYLON

Ref. Set of  
127P.0650.003 6



## VOL-AU-VENT CUTTERS TINPLATE

Ref. Ø mm Set of  
818P.0352.003 105-250 12



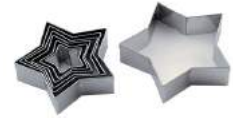
**SQUARE CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.004	27-65	7



**DROP CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.002	35-90	7



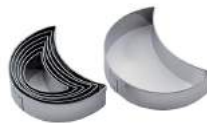
**STAR CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.005	30-90	7



**HEART CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.003	35-85	7



**HALF-MOON CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.031	42-86	7



**HEXAGON CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.032	42-75	7



**FLOWER CUTTERS**  
**STAINLESS STEEL**

Ref.	Ø mm	Set of
130P.0355.030	30-90	7



**ALPHABET CUTTERS**  
**TINPLATE**

Ref.	L mm	Set of
818P.0352.005	25	26



**NUMBER CUTTERS**  
**TINPLATE**

Ref.	L mm	Set of
818P.0352.006	35	10



**GEOMETRIC CUTTERS**  
**TINPLATE**

Ref.	Set of
146P.0352.004	15
818P.0352.001	42



**PRALINE CUTTERS**  
**STAINLESS STEEL**

Ref.	Set of
130P.0355.025	9



**PETIT-FOURS CUTTERS**  
**STAINLESS STEEL**

Ref.	Set of
146P.0355.028	9





DOUGH CUTTERS "CARDS"  
TINPLATE

Ref.	Set of
818P.0362.001	4



CHRISTMAS TREE CUTTER  
STAINLESS STEEL

Ref.	L mm	H mm
119P.0355.007	80	30
119P.0355.008	100	30
119P.0355.009	200	45



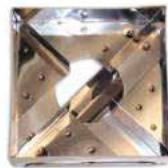
SANTA CLAUS CUTTER  
TINPLATE

Ref.	L mm	H mm
146P.0352.002	230	30



DOUGHNUT CUTTER  
STAINLESS STEEL

Ref.	Ø mm	H mm
146P.0355.023	60/25	20
146P.0355.024	80/40	20



WINDMILL CUTTER  
STAINLESS STEEL

Ref.	L mm	B mm
818P.1685.001	100	100



CINNAMON STAR CUTTER  
STAINLESS STEEL

Ref.	Ø mm	H mm
146P.0355.022	50	97



SHOOTING STAR CUTTER  
SET STAINLESS STEEL

Ref.	L mm	H mm
146P.0355.035	87/127/167	20



SHOOTING STAR CUTTER  
STAINLESS STEEL

Ref.	L mm	H mm
119P.0355.033	140	30
119P.0355.034	320	45



**FISH CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.013	145	65	35



**BELL CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.011	130	110	30



**GINGERBREAD MAN  
CUTTER STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.016	250	220	30



**ANGEL CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.010	140	100	30



**BOOT CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.012	140	110	30



**SNOWMAN CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.019	145	80	30



**HEDGEHOG CUTTERS**

Ref.	Ø mm	H mm
146P.0355.027	60/75/90	30



**BUNNY CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.006	200	170	30



**BUNNY HEAD CUTTER  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
146P.0355.017	170	125	30



**BEAR HEAD CUTTER WITH  
HANDLE STAINLESS STEEL**

Ref.	Ø mm	H mm
130P.0355.020	80/65	20



**SCALLOP CUTTER WITH  
HANDLE STAINLESS STEEL**

Ref.	L mm
818P.0885.002	110



**SCALLOP CUTTER DOUBLE  
WITH HANDLE SS**

Ref.	L mm
818P.0885.001	110





**APPLE TURNOVER CUTTER  
WITH HANDLE SS**

Ref.	L mm	B mm
110P.0355.018	170	125



**HEART CUTTER WITH  
HANDLE STAINLESS STEEL**

Ref.	Ø mm	H mm
130P.0355.029	55/65/80	20



**DOUBLE SQUARE CUTTER  
WITH HANDLE SS**

Ref.	L mm	B mm
818P.0325.001	110	110



**FLOWER CUTTER WITH  
HANDLE STAINLESS STEEL**

Ref.	Ø mm	H mm
130P.0355.014	89	20
130P.0355.015	91	20



**SUNFLOWER CUTTER WITH  
HANDLE STAINLESS STEEL**

Ref.	Ø mm	H mm
146P.0355.026	100	25



**BUTTERFLY CUTTER WITH  
HANDLE STAINLESS STEEL**

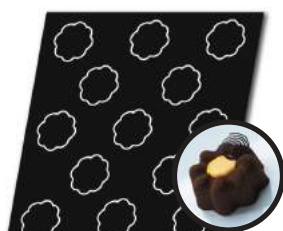
Ref.	Ø mm	H mm
130P.0355.021	60/90	20



# FLEXIPAN

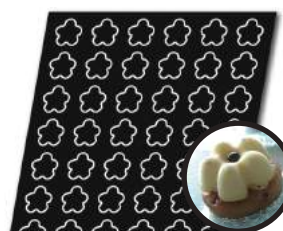
Flexipan has changed the way of working in the food industry. It is made from a combination of fiberglass & silicon that gives it its unique non-stick quality. The long life durability of the product makes it possible to use up to 2500 times. It can be used in temperatures as high as +280° and as low as -40°. Suitable for both sweet and savoury creations.

## FLEXIPAN CLASSIC SHAPES



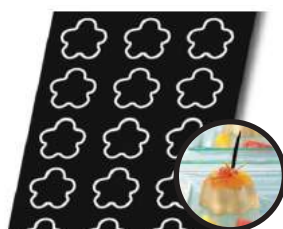
### FLEXIPAN ROSACE 78MM DEPTH 35MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.089	600	400	100	18
112P.0450.177	400	300	100	28



### FLEXIPAN MINI CHARLOTTES 35MM DEPTH 15MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.262	600	400	9	60
112P.0450.180	400	300	9	30



### FLEXIPAN CHARLOTTES 62MM DEPTH 35MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.116	600	400	60	24
112P.0450.019	400	300	60	12



### FLEXIPAN CHARLOTTES 78MM DEPTH 40MM

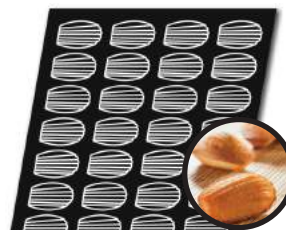
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.086	600	400	100	18
112P.0450.275	400	300	100	8





**FLEXIPAN MINI MADELEINES**  
**52X33MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.246	600	400	15	56
112P.0450.176	400	300	15	28



**FLEXIPAN MADELEINES**  
**78X47MM DEPTH 19MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.207	600	400	35	40
112P.0450.101	400	300	35	20



**FLEXIPAN MINI SAINT HONORE CROWN**  
**54MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.199	600	400	22	35
112P.0450.070	400	300	22	15



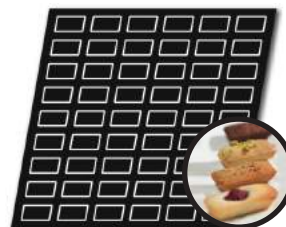
**FLEXIPAN SAINT HONORE CROWN**  
**80MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.091	600	400	70	18
112P.0450.280	400	300	70	8



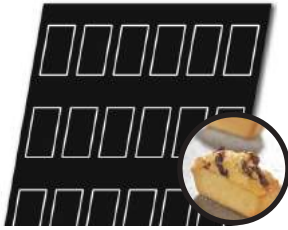
**FLEXIPAN SAINT HONORE CROWN**  
**150MM DEPTH 26MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.256	600	400	260	6



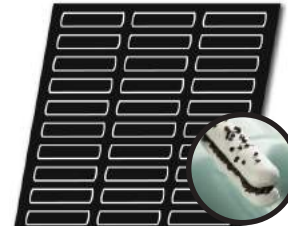
**FLEXIPAN FINANCIERS**  
**50X26MM DEPTH 11MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.284	600	400	10	84
112P.0450.215	400	300	10	42
112P.0450.194	325	265	10	35



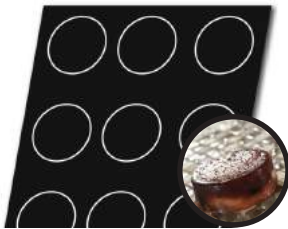
**FLEXIPAN FINANCIERS**  
**86X46MM DEPTH 14MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.119	600	400	45	24
112P.0450.001	400	300	45	12



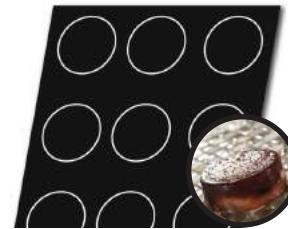
**FLEXIPAN CHAMPAGNE BISCUITS**  
**109X24MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.218	600	400	20	45



**FLEXIPAN TARTES TATIN**  
**82MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.083	600	400	135	15



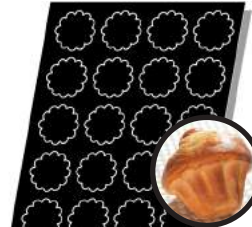
**FLEXIPAN TARTES TATIN**  
**100MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.060	600	400	245	12
112P.0450.258	400	300	245	6



**FLEXIPAN TARTES TATIN**  
**105MM DEPTH 40MM**

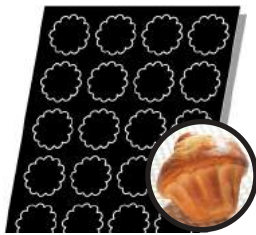
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.059	600	400	350	12
112P.0450.259	400	300	350	6



**FLEXIPAN FLUTED BRIOCHES**  
**68MM DEPTH 25MM**

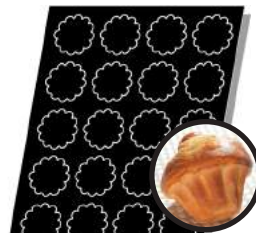
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.126	600	400	60	24
112P.0450.028	400	300	60	12





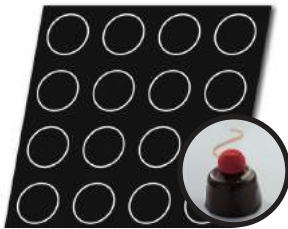
**FLEXIPAN FLUTED BRIOCHES**  
**78MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.123	600	400	105	24
112P.0450.025	400	300	105	12



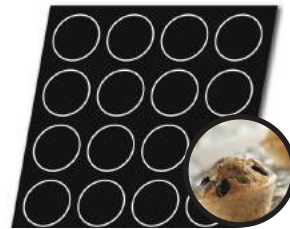
**FLEXIPAN FLUTED BRIOCHES**  
**81MM DEPTH 37MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.124	600	400	105	24
112P.0450.026	400	300	105	12



**FLEXIPAN CUPCAKES**  
**73/55MM DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.118	600	400	125	24
112P.0450.022	400	300	125	12



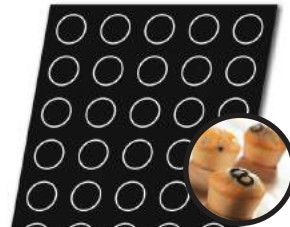
**FLEXIPAN WIDE MOUTHED MUFFINS**  
**79/43MM DEPTH 36MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.006	600	400	115	24
112P.0450.003	400	300	115	12



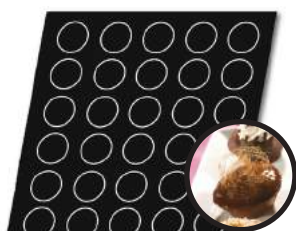
**FLEXIPAN MUSHROOM MUFFINS**  
**70/40MM DEPTH 43MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.071	530	325	90	15



**FLEXIPAN MINI MUFFINS**  
**51/38MM DEPTH 29MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.210	600	400	45	40
112P.0450.104	400	300	45	20



**FLEXIPAN MINCED PIES**  
**58/40MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.208	600	400	35	40
112P.0450.102	400	300	35	20



**FLEXIPAN CROWN MUFFINS**  
**108/51MM DEPTH 44MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.247	600	400	185	12
112P.0450.021	400	300	185	6



**FLEXIPAN LOW MUFFINS**  
**91/72MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.069	600	400	190	15



**FLEXIPAN JUMBO MUFFINS**  
**82/69MM DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.068	600	400	220	15



**FLEXIPAN DARIOLES**  
**65/42MM DEPTH 55MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.065	600	400	128	15



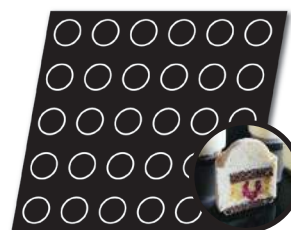


# FLEXIPAN ROUND SHAPES



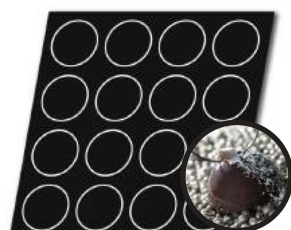
## FLEXIPAN MINI HALF SPHERES

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.219	600	400	6	45
112P.0450.269	400	300	5	63
112P.0450.227	400	300	10	48
112P.0450.293	600	400	6	96
112P.0450.226	400	300	6	48
112P.0450.272	600	400	10	70
112P.0450.197	400	300	10	35
112P.0450.196	325	265	10	35



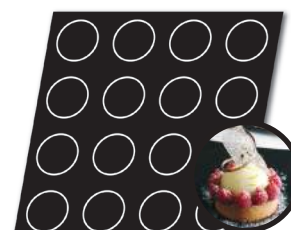
## FLEXIPAN HALF SPHERES 42MM DEPTH 21MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.221	600	400	20	48
112P.0450.128	400	300	20	24
112P.0450.097	325	265	20	20



## FLEXIPAN HALF SPHERES 58MM DEPTH 31MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.173	600	400	50	28
112P.0450.029	325	265	50	12



## FLEXIPAN HALF SPHERES 70MM DEPTH 40MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.129	600	400	105	24
112P.0450.030	400	300	105	12
112P.0450.287	325	265	105	9



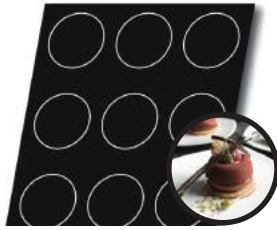
## FLEXIPAN HALF SPHERES 80MM DEPTH 40MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.130	600	400	125	24
112P.0450.031	400	300	125	12



## FLEXIPAN ROUND SAVARINS 70MM DEPTH 23MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.158	600	400	65	24
112P.0450.051	400	300	65	12



**FLEXIPAN ROUND SAVARINS  
66MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.201	600	400	50	35



**FLEXIPAN MINI ROUND SAVARINS  
41MM DEPTH 12MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.149	325	265	10	24
112P.0450.185	400	300	10	30
112P.0450.267	600	400	10	60



**FLEXIPAN BIG SAVARINS  
80MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.015	400	300	70	12
112P.0450.112	600	400	70	24



**FLEXIPAN VOLCANO  
70MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.282	400	300	80	8
112P.0450.094	600	400	80	18



**FLEXIPAN MINI VOLCANO  
40MM DEPTH 22MM**

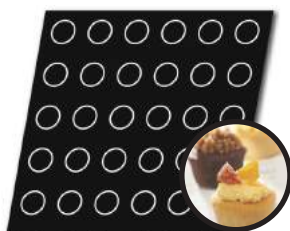
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.152	400	300	20	24
112P.0450.243	600	400	20	54



**FLEXIPAN MINI VOLCANO  
45MM DEPTH 24MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.211	600	400	22	40





**FLEXIPAN MINI CYLINDERS**  
**40MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.142	400	300	25	24
112P.0450.225	600	400	25	48



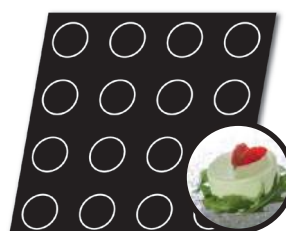
**FLEXIPAN MINI CYLINDERS**  
**40MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.239	600	400	25	54



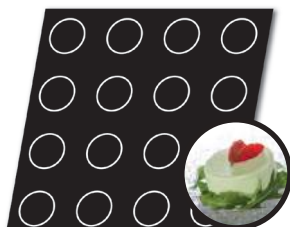
**FLEXIPAN MINI CYLINDERS**  
**38MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.238	600	400	14	54



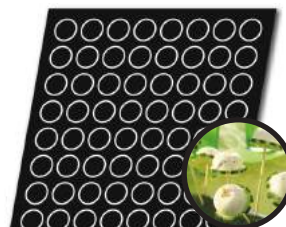
**FLEXIPAN BOTTOM CYLINDERS**  
**63MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.113	600	400	65	24



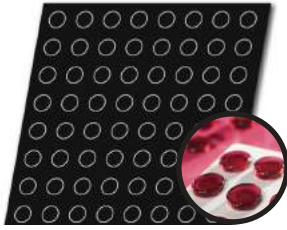
**FLEXIPAN HIGH CYLINDERS**  
**63MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.288	325	265	90	9
112P.0450.032	400	300	90	12
112P.0450.131	600	400	90	24



**FLEXIPAN POMPONETTES**  
**36MM DEPTH 17MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.191	325	265	14	30
112P.0450.230	400	300	14	48
112P.0450.294	600	400	14	96



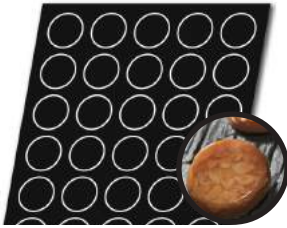
**FLEXIPAN MEDALLIONS**  
**28MM DEPTH 8MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.222	400	300	5	48
112P.0450.291	600	400	5	96



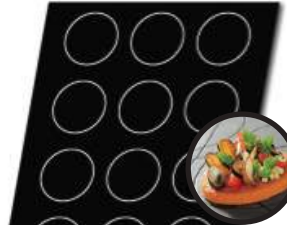
**FLEXIPAN FLORENTINERS**  
**78MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.023	400	300	50	12
112P.0450.120	600	400	50	24



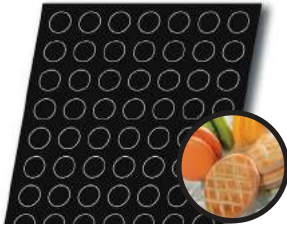
**FLEXIPAN MINI FLORENTINERS**  
**59MM DEPTH 13MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.103	400	300	30	20
112P.0450.209	600	400	30	40



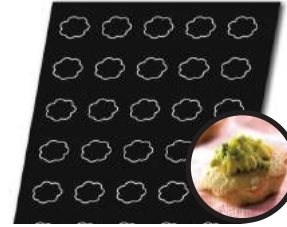
**FLEXIPAN FLORENTINERS XL**  
**91MM DEPTH 8MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.066	600	400	60	15



**FLEXIPAN SHORTBREADS - MACAROONS**  
**38MM DEPTH 3MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.274	600	400	1	77



**FLEXIPAN MINI FLUTED TARTLETES**  
**46X38MM DEPTH 15MM**

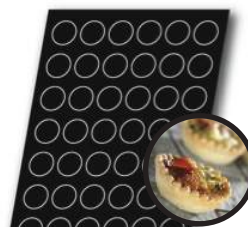
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.004	400	300	1	20
112P.0450.009	600	400	1	40





**FLEXIPAN MINI TARTLETS**  
**42/28MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.139	325	265	13	24
112P.0450.186	400	300	13	30
112P.0450.268	600	400	13	60



**FLEXIPAN MINI QUICHES**  
**48/34MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.107	325	265	20	20
112P.0450.148	400		20	24
112P.0450.229	600		20	48



**FLEXIPAN TARTLETS**  
**77/50MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.061	400	300	65	12
112P.0450.165	600	400	65	24



**FLEXIPAN QUICHES/PIES**  
**96/74MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.078	600	400	135	15



**FLEXIPAN QUICHES**  
**102MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.233	325	265	140	5
112P.0450.077	600	400	140	15



**FLEXIPAN ROUND BRIOCHES**  
**79MM DEPTH 15MM**

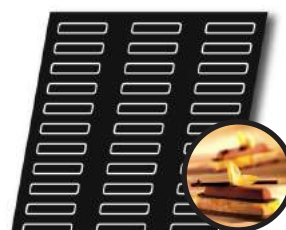
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.050	400	300	65	12
112P.0450.157	600	400	65	24

# FLEXIPAN RECTANGULAR SHAPES



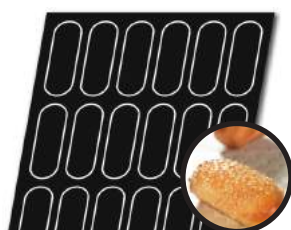
## FLEXIPAN FLUTED INGOTS 106X46MM DEPTH 25MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.027	400	300	90	12
112P.0450.125	600	400	90	24



## FLEXIPAN HALF CYLINDERS 85X17MM DEPTH 15MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.127	400	300	20	24
112P.0450.220	600	400	20	48



## FLEXIPAN LONG BRIOCHES 130X48MM DEPTH 18MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.039	400	400	80	12
112P.0450.138	600	300	80	24



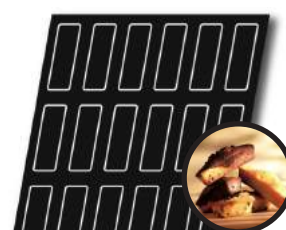
## FLEXIPAN MINI BRIOCHES 70X30MM DEPTH 10MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.140	400	300	15	24
112P.0450.223	600	400	15	48



## FLEXIPAN MINI INGOTS 40X15MM DEPTH 12MM

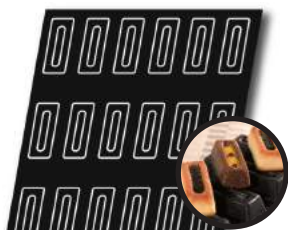
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.264	400	300	6	60
112P.0450.062	600	400	6	120



## FLEXIPAN INGOTS 120X40MM DEPTH 25MM

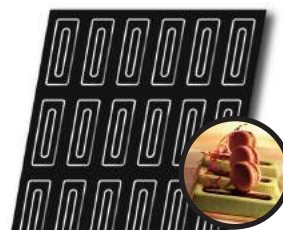
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.033	400	300	100	12
112P.0450.132	600	400	100	24





**FLEXIPAN INGOTS WITH CAVITY**  
**100X40MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.034	400	300	70	12
112P.0450.133	600	400	70	24



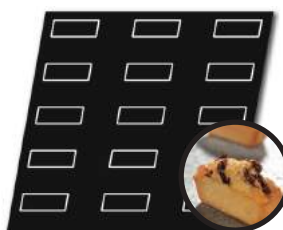
**FLEXIPAN INGOTS WITH CAVITY**  
**120X40MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.035	400	300	90	12
112P.0450.134	600	400	90	24



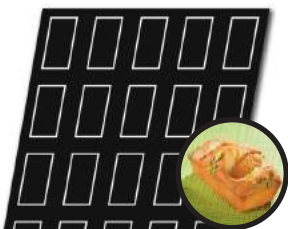
**FLEXIPAN FLUTED CAKES**  
**110X60MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.277	400	300	105	8
112P.0450.084	600	400	105	16



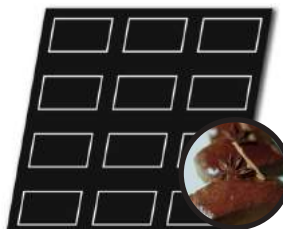
**FLEXIPAN CAKES SMALL**  
**80X30MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.018	400	300	55	12
112P.0450.115	600	400	55	24



**FLEXIPAN CAKES MEDIUM**  
**89X46MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.017	400	300	110	12
112P.0450.166	600	400	110	25



**FLEXIPAN CAKES LARGE**  
**102X58MM DEPTH 30MM**

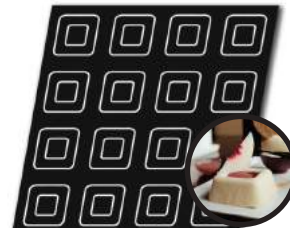
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.285	400	300	139	9
112P.0450.085	600	400	139	18

# FLEXIPAN SQUARE SHAPES



## FLEXIPAN SQUARE SAVARINS 56X56MM DEPTH 24MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.081	400	300	45	15
112P.0450.202	600	400	45	35



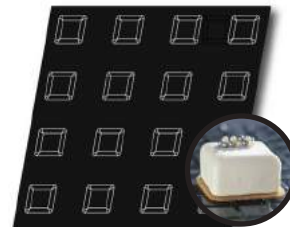
## FLEXIPAN SQUARE SAVARINS 70X70MM DEPTH 30MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.057	400	300	100	12
112P.0450.163	600	400	100	24



## FLEXIPAN MINI SQUARE SAVARINS 37X37MM DEPTH 17MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.007	400	300	15	30
112P.0450.011	600	400	15	60



## FLEXIPAN MINI CASKETS 50X50MM DEPTH 29MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.040	400	300	65	12
112P.0450.141	600	400	65	24



## FLEXIPAN CASKETS 65X65MM DEPTH 35MM

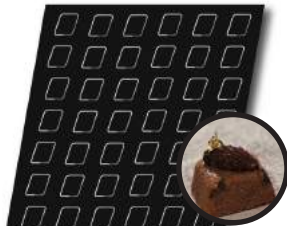
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.064	530	325	110	15



## FLEXIPAN SQUARES 56X56MM DEPTH 24MM

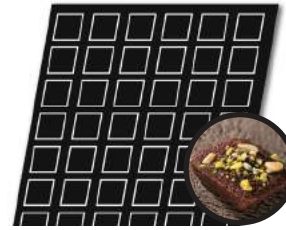
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.082	400	300	60	15
112P.0450.203	600	400	60	35





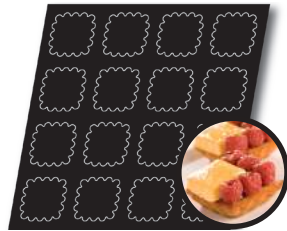
**FLEXIPAN MINI HIGH SQUARES**  
**37X37MM DEPTH 17MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.182	400	300	18	30
112P.0450.263	600	400	18	60



**FLEXIPAN MINI LOW SQUARES**  
**45X45MM DEPTH 12MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.183	400	300	20	30
112P.0450.265	600	400	20	60



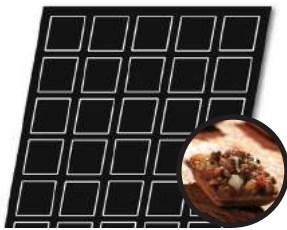
**FLEXIPAN FLUTED SQUARE TARTLETS**  
**78X78MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.002	400	300	70	12
112P.0450.005	600	400	70	24



**FLEXIPAN CHOCOLATE BARS**  
**70X70MM DEPTH 30MM**

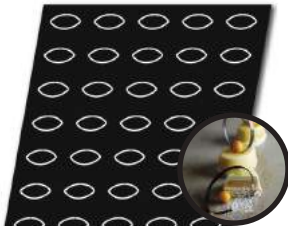
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.020	400	300	90	12
112P.0450.117	600	400	90	24



**FLEXIPAN SQUARE TARTLETS**  
**60X60MM DEPTH 15MM**

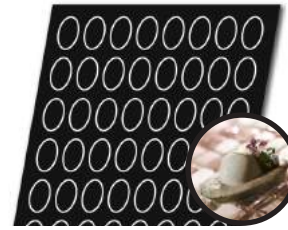
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.111	400	300	40	20
112P.0450.213	600	400	40	40

# FLEXIPAN OVAL SHAPES



## FLEXIPAN MINI OVALS 51X31MM DEPTH 20MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.105	325	265	20	20
112P.0450.170	400	300	20	25
112P.0450.236	600	400	20	50



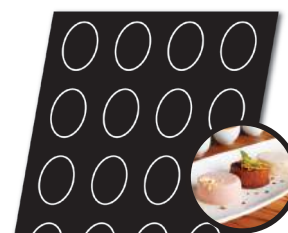
## FLEXIPAN FLAT BOTTOM OVALS 57X35MM DEPTH 12MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.192	400	300	18	32
112P.0450.270	600	400	18	64



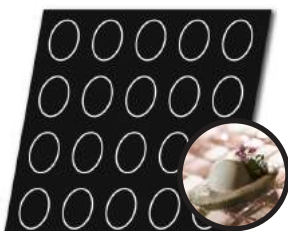
## FLEXIPAN OVALS 70X50MM DEPTH 25MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.074	400	300	55	15
112P.0450.189	600	400	55	30



## FLEXIPAN OVALS 85X60MM DEPTH 30MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.047	400	300	100	12
112P.0450.109	600	400	100	20



## FLEXIPAN OVALS 70X50MM DEPTH 30MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.075	400	300	75	15
112P.0450.190	600	400	75	30



## FLEXIPAN OVALS 96X45MM DEPTH 28MM

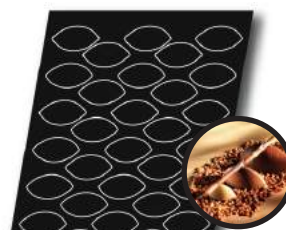
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.154	400	300	80	12
112P.0450.155	600	400	80	24





**FLEXIPAN MINI QUENELLES**  
**42X22MM DEPTH 17MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.237	400	300	5	50
112P.0450.013	600	400	5	100



**FLEXIPAN MEDIUM QUENELLES**  
**67X36MM DEPTH 27MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.217	530	325	20	43



**FLEXIPAN QUENELLES**  
**84X44MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.088	400	300	50	18
112P.0450.193	530	325	50	32



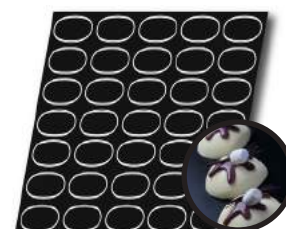
**FLEXIPAN MINI ROUND QUENELLES**  
**42X26MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.008	400	300	5.6	36
112P.0450.012	600	400	5.6	72



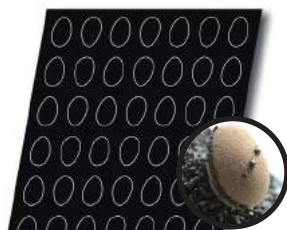
**FLEXIPAN ROUND QUENELLES**  
**60X40MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.079	325	265	30	15
112P.0450.090	400	300	30	18
112P.0450.216	600	400	30	42



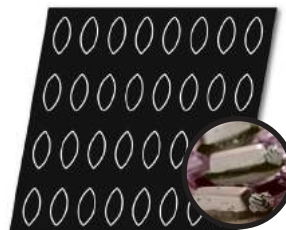
**FLEXIPAN LITTLE SHELLS**  
**55X39MM DEPTH 22MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.168	400	300	27	25
112P.0450.234	600	400	27	50



**FLEXIPAN MINI EGGS**  
**55X35MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.175	400	300	20	28
112P.0450.245	600	400	20	56



**FLEXIPAN MINI OVAL TARTLETS**  
**66X27MM DEPTH 11MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.146	400	300	10	24
112P.0450.228	600	400	10	48



**FLEXIPAN OVAL TARTLETS**  
**106X45MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.073	400	300	35	15
112P.0450.188	600	400	35	30



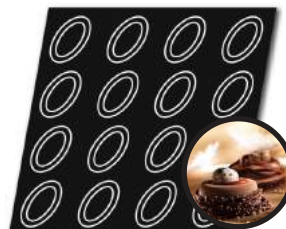
**FLEXIPAN OVAL SAVARINS XXL**  
**100X80MM DEPTH 45MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.046	600	400	230	12



**FLEXIPAN OVAL SAVARINS MEDIUM**  
**70X50MM DEPTH 22MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.072	400	300	48	15
112P.0450.187	600	400	48	30



**FLEXIPAN OVAL SAVARINS LARGE**  
**80X60MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.249	325	265	70	6
112P.0450.045	400	300	70	12
112P.0450.153	600	400	70	24





**FLEXIPAN MINI OVAL SAVARINS**  
**40X30MM DEPTH 12MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.184	400	300	9	30
112P.0450.266	600	400	9	60



**FLEXIPAN DROP SAVARINS**  
**94X60MM DEPTH 31MM**

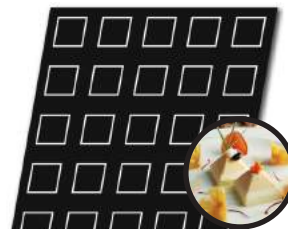
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.167	600	400	95	25

## FLEXIPAN TRIANGULAR SHAPES



**FLEXIPAN PYRAMIDS**  
**71X71MM DEPTH 41MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.289	325	265	90	9
112P.0450.049	400	300	90	12
112P.0450.156	600	400	90	24



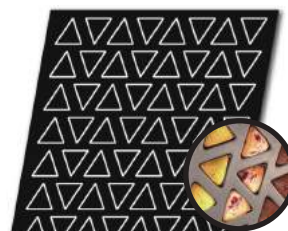
**FLEXIPAN PYRAMIDS**  
**50X50MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.048	325	265	50	12
112P.0450.200	600	400	50	35



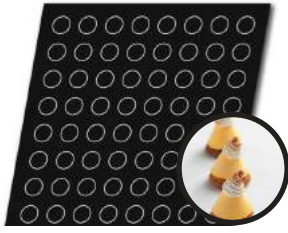
**FLEXIPAN MINI PYRAMIDS**  
**35X35MM DEPTH 23MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.106	325	400	15	20
112P.0450.147	400	300	15	24
112P.0450.240	600	265	15	54



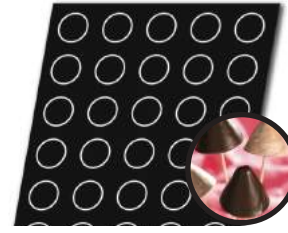
**FLEXIPAN TRIANGLES**  
**48X41MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.214	400	300	7	40
112P.0450.283	600	400	7	80



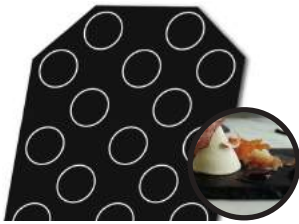
**FLEXIPAN MINI CONES**  
**30MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.224	400	300	6	48
112P.0450.292	600	400	6	96



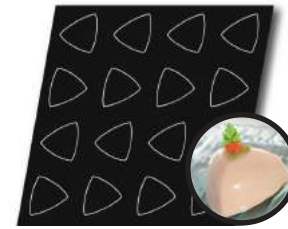
**FLEXIPAN INSERTS FOR CONES**  
**50MM DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.100	400	300	24	20
112P.0450.206	600	400	24	40



**FLEXIPAN CONES**  
**70MM DEPTH 60MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.096	600	400	80	20



**FLEXIPAN SAPPHIRES**  
**70X70MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.053	400	300	75	12
112P.0450.159	600	400	75	24



**FLEXIPAN SAVARIN SAPPHIRES**  
**70X70MM DEPTH 32MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.054	400	300	80	12
112P.0450.160	600	400	80	24



**FLEXIPAN MINI SAPPHIRES**  
**40X40MM DEPTH 24MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.150	400	300	17	24
112P.0450.241	600	400	17	54



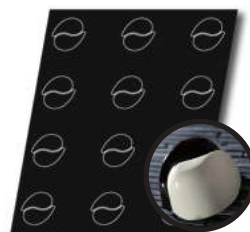


# FLEXIPAN DESIGNER SHAPES



## FLEXIPAN MINI INTERLACING DROPS 59MM DEPTH 35MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.042	400	300	65	12
112P.0450.143	600	400	65	24



## FLEXIPAN INTERLACING DROPS 76MM DEPTH 45MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.067	600	400	105	15



## FLEXIPAN MINI DROPS 52X32MM DEPTH 20MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.174	400	300	18	28
112P.0450.244	600	400	18	56



## FLEXIPAN LANDSCAPES 75MM DEPTH 24MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.171	600	400	80	27



## FLEXIPAN PEARLS 73MM DEPTH 40MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.076	530	325	100	15



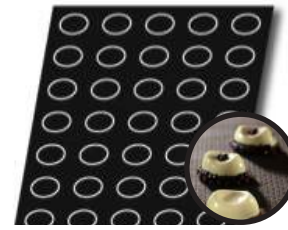
## FLEXIPAN LITTLE WAVES 79X49MM DEPTH 25MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.038	400	300	76	12
112P.0450.137	600	400	76	24



**FLEXIPAN LITTLE CUSHIONS**  
**71X57MM DEPTH 23MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.036	400	300	70	12
112P.0450.135	600	400	70	24



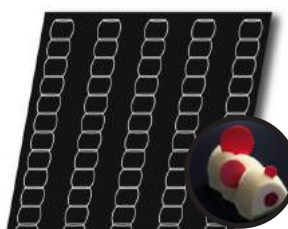
**FLEXIPAN MINI ONDULOS**  
**50X35MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.169	400	300	18	25
112P.0450.235	600	400	18	50



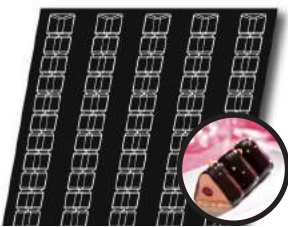
**FLEXIPAN MINI CATERPILLARS**  
**102X40MM DEPTH 36MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.041	400	300	90	12
112P.0450.172	600	400	90	27



**FLEXIPAN CATERPILLARS**  
**495X40MM DEPTH 36MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.232	600	400	450	5



**FLEXIPAN ANNAPURNAS**  
**495X40MM DEPTH 33MM**

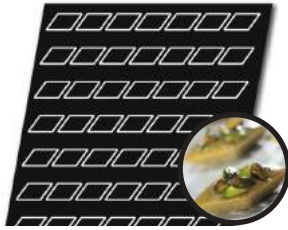
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.231	600	400	370	5



**STAINLESS STEEL FRAME FOR FLEXIPAN ANNAPURNA, CATERPILLAR & LOGS XXL**

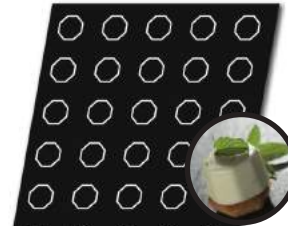
Ref.
112P.0455.001





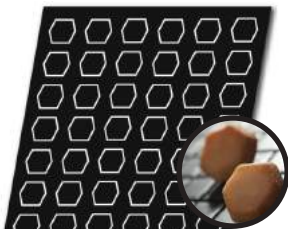
**FLEXIPAN LOZENGES**  
**60X35MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.195	400	300	9	35
112P.0450.271	600	400	9	70



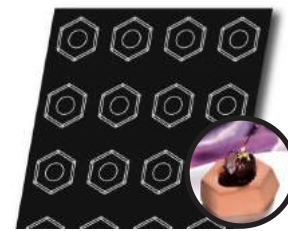
**FLEXIPAN OCTAGONS**  
**43X40MM DEPTH 26MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.108	400	300	28	20
112P.0450.212	600	400	28	40



**FLEXIPAN HEXAGONS**  
**45X40MM DEPTH 12MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.179	400	300	12	60
112P.0450.261	600	400	12	30



**FLEXIPAN HEXAGONS**  
**80MM DEPTH 25MM**

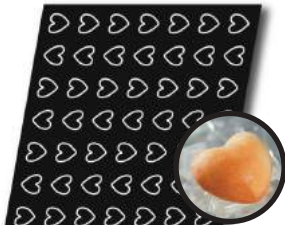
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.099	600	400	90	20



**FLEXIPAN SCOOP OUT**  
**85X61MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.055	400	300	90	12
112P.0450.161	600	400	90	24

# FLEXIPAN FESTIVE SHAPES



**FLEXIPAN MINI ROUNDED HEARTS**  
**41X38MM DEPTH 16MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.198	400	300	15	35
112P.0450.273	600	400	15	70



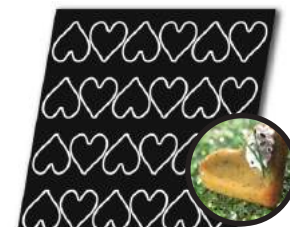
**FLEXIPAN ROUNDED HEARTS**  
**75X65MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.052	400	300	81	12
112P.0450.110	600	400	81	20



**FLEXIPAN INTERLACING HEARTS**  
**120X113MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.205	400	300	200	4
112P.0450.278	600	400	200	8



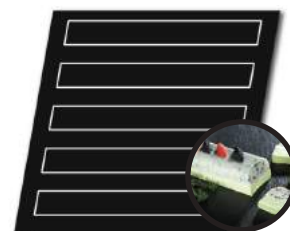
**FLEXIPAN MINI HEARTS**  
**52X49MM DEPTH 10MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.181	400	300	15	30



**FLEXIPAN HEARTS**  
**66X62MM DEPTH 35MM**

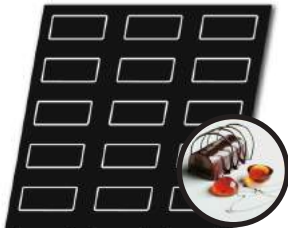
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.098	600	400	90	20



**FLEXIPAN INSERT LOGS**  
**339X40MM DEPTH 39MM**

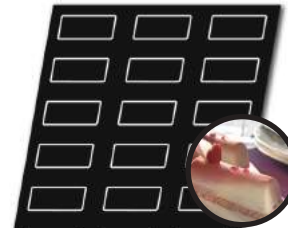
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.296	600	400	450	8





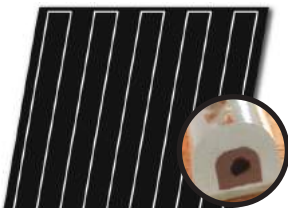
**FLEXIPAN MINI LOGS SMALL  
95X40MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.279	325	265	80	8
112P.0450.044	400	300	80	12
112P.0450.145	600	400	80	24



**FLEXIPAN MINI LOGS MEDIUM  
122X42MM DEPTH 32MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.043	400	300	115	12
112P.0450.144	600	400	115	24



**FLEXIPAN INSERT LOGS XXL  
495X40MM DEPTH 39MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.295	600	400	700	5



**FLEXIPAN STARS  
80X65MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.058	400	300	35	12
112P.0450.164	600	400	35	24



**FLEXIPAN STARS IN RELIEF  
90X75MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.281	400	300	95	8



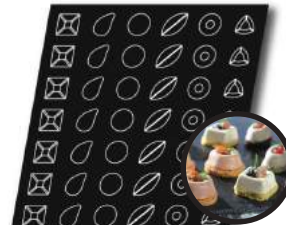
**FLEXIPAN CHRISTMAS TREES  
90X85MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.276	400	300	100	8
112P.0450.095	600	400	100	20



**FLEXIPAN SPOONS**  
**90X28MM DEPTH 12MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.092	400	300	15	18
112P.0450.204	600	400	15	36



**FLEXIPAN MINI SAVARINS VARIOUS SIZES**  
**DEPTH 15MM**

Ref.	L mm	B mm	Indent
112P.0450.151	400	300	24
112P.0450.242	600	400	54



**FLEXIPAN DELICACIES VARIOUS SIZES**  
**DEPTH 22MM**

Ref.	L mm	B mm	Indent
112P.0450.178	400	300	30
112P.0450.260	600	400	60



**FLEXIPAN SMILES**  
**78MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.080	600	400	90	15



**FLEXIPAN TEDDY BEARS**  
**90X55MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.290	400	300	80	9
112P.0450.093	600	400	80	18



**FLEXIPAN LITTLE MEN**  
**70X65MM DEPTH 12MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.037	400	300	30	12
112P.0450.136	600	400	30	24





**FLEXIPAN BUTTERFLIES**  
**70X60MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.016	400	300	60	12
112P.0450.114	600	400	60	24



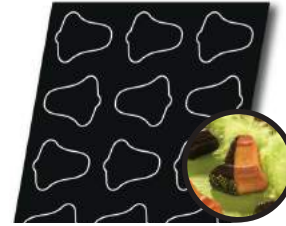
**FLEXIPAN FISHES**  
**99X59MM DEPTH 25MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.286	400	300	100	9
112P.0450.087	600	400	100	18



**FLEXIPAN SHELLS**  
**80X75MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.056	400	300	70	12
112P.0450.162	600	400	70	24



**FLEXIPAN BELLS**  
**102X92MM DEPTH 29MM**

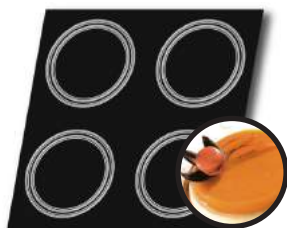
Ref.	L mm	B mm	Vol ml	Indent
112P.0450.063	600	400	130	15



**FLEXIPAN FLOWERS**  
**62X49MM DEPTH 26MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.024	400	300	60	12
112P.0450.121	600	400	60	24

# FLEXIPAN INDIVIDUAL MOULDS



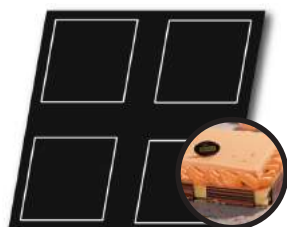
**FLEXIPAN DOUBLE INSERT**  
**160MM DEPTH 28MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.248	600	400	460	6



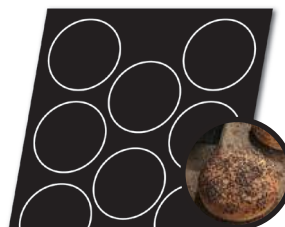
**FLEXIPAN TWO RINGS DECOR & INSERT**  
**180-120MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.010	600	400	230	6



**FLEXIPAN SQUARE INSERTS**  
**150X150MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.257	600	400	300	6



**FLEXIPAN ROUNDS**

Ref.	L mm	B mm	Vol ml	Indent
112P.0450.252	600	400	360	6
112P.0450.250	600	400	200	6
112P.0450.254	600	400	250	6
112P.0450.253	600	400	390	6
112P.0450.255	600	400	240	6
112P.0450.251	600	400	300	6
112P.0450.014	600	400	75	11





# CUTTERS FOR FLEXIPAN



**STAINLESS STEEL  
CUTTER CHARLOTTE**

Ref.  
112P.0355.036



**STAINLESS STEEL CUTTER  
MEDIUM CHARLOTTE**

Ref.  
112P.0355.042



**STAINLESS STEEL  
CUTTER SAPPHIRE**

Ref.  
112P.0355.048



**STAINLESS STEEL  
CUTTER HEART**

Ref.  
112P.0355.038



**STAINLESS STEEL CUTTER  
INTERLACING HEARTS**

Ref.  
112P.0355.041



**STAINLESS STEEL CUTTER  
SPOON**

Ref.  
112P.0355.049



**STAINLESS STEEL  
CUTTER QUENELLE**

Ref.  
112P.0355.047



**STAINLESS STEEL  
CUTTER EGG**

Ref.  
112P.0355.047



**STAINLESS STEEL  
CUTTER HEXAGON**

Ref.  
112P.0355.039



**STAINLESS STEEL CUTTER  
SQUARE**

Ref.  
112P.0355.050  
112P.0355.051



**STAINLESS STEEL  
CUTTER MINI LOG**

Ref.  
112P.0355.045



**STAINLESS STEEL CUTTER  
MINI SAPPHIRE**

Ref.  
112P.0355.046



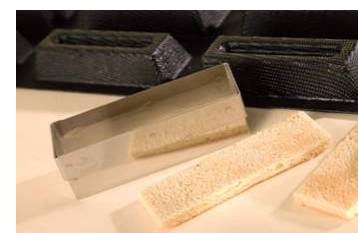
**STAINLESS STEEL  
CUTTER MINI HEART**

Ref.  
112P.0355.044



**STAINLESS STEEL  
CUTTER MINI DROP**

Ref.  
112P.0355.043



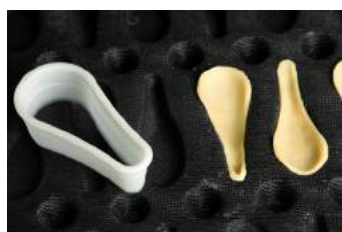
**STAINLESS STEEL  
CUTTER INGOT**

Ref.  
112P.0355.040



**EXOGLASS CUTTER  
OVAL**

Ref.	L mm	B mm
112P.0420.002	115	70
112P.0420.003	85	50



**EXOGLASS CUTTER  
SPOON**

Ref.  
112P.0420.011



**EXOGLASS CUTTER  
SQUARE**

Ref.	L mm	B mm
112P.0420.012	40	40
112P.0420.013	55	55
112P.0420.014	70	70



**EXOGLASS CUTTER  
ROUND**

Ref.	Ø mm
112P.0420.006	35
112P.0420.007	50
112P.0420.008	60
112P.0420.009	75
112P.0420.010	95
112P.0420.004	120
112P.0420.005	130



**EXOGLASS CUTTER  
MINI HEART**

Ref.	L mm	B mm
112P.0420.001	85	50



**EXOGLASS CUTTER  
STAR**

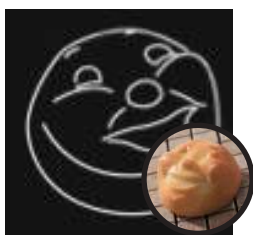
Ref.
112P.0420.015



# FLEXIPAT

Flexipat® has all the advantages of Flexipan®; its flexibility and self-supporting stability. Above all the non-stick properties allows for easy turning out of the product without any risk of breakage. The applications of Flexipat® are similar to those of Silpat®.

## FLEXIPAT SHAPES



**FLEXIPAT KOLOBOCS**  
**79MM DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.004	600	400	130	24



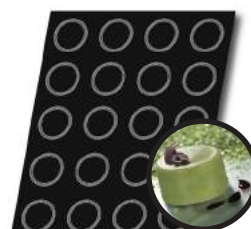
**FLEXIPAT LIONS**  
**77X88MM DEPTH 34MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.006	600	400	120	24



**FLEXIPAT PANDAS**  
**77X65MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.007	600	400	100	24



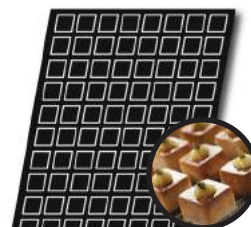
**FLEXIPAT CYLINDERS**  
**70MM DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.002	600	400	148	24



**FLEXIPAT KOUGLOFFS**  
**80MM DEPTH 54MM**

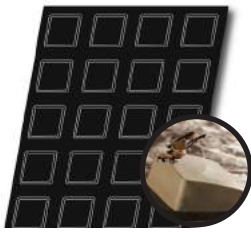
Ref.	L mm	B mm	Vol ml	Indent
112P.0460.005	600	400	150	24



**FLEXIPAT CUBES**  
**30X30MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.008	600	400	17	96





**FLEXIPAT BASIC CHIC**  
**70X70MM DEPTH 34MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.001	600	400	130	24



**FLEXIPAT DIAMONDS**  
**79MM DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0460.003	600	400	100	24

## MATS FLEXIPAT



**FLEXIPAT BAKING MAT**

Ref.	L mm	B mm	H mm
112P.0460.009	555	360	10
112P.0460.011	555	360	20
112P.0460.010	480	380	13



**FRAME FOR FLEXIPAT**  
**STAINLESS STEEL**

Ref.	L mm	B mm	H mm
112P.0535.002	550	355	45
112P.0535.001	476	275	45

# SILPAT

Silpat® is a non-stick pastry mat with lasting non-stick properties and easy cleaning. Silpat® is much more economical than silicone paper. Silpat® is ideal for all types of baking and ideal for sugar craft. It is effective for baking or freezing and can be used at temperatures varying from -40°C to + 300°C



## SILPAT PASTRY MAT

Ref.	L mm	B mm	Type
112P.0949.001	530	325	GN 1/1
112P.0949.002	650	530	GN 2/1
112P.0949.003	600	400	Pastry Size
112P.0949.004	400	300	Sugar Lamp

# SILPAIN

Silpain® is a non-stick perforated mat for baking or freezing items. It can be used at temperatures varying from -40°C to +280°C. Silpain® is effective for baking and for freezing. Silpain® mat can be used as well for baking tarts and tartlets in stainless steel rings. The bottom of tartlets is perfectly flat by baking on this mat.



## SILPAIN PASTRY MAT

Ref.	L mm	B mm	Type
112P.0939.001	520	315	GN 1/1
112P.0939.002	640	520	GN 2/1
112P.0939.003	585	385	Pastry Size





# BAKING SHEETS



.....

## NON STICK ALUMINIUM BAKING RELEASE PAPER UNIVERSAL PACK OF 500 SHEETS

.....

Ref.	L mm	B mm
136P.0049.001	600	400

.....

## SILICONE MAT MACAROONS

.....

Ref.	L mm	B mm
136P.0929.001	585	385



# SILFORM CHOUX

Silform's® non-stick properties are effective in freezing, proving and baking for either crusty or soft bread. They are available in a variety of pre-formed shapes such as hot-dogs rolls, soft rolls, mini-baguettes, small sandwich rolls, panini, focaccia, etc. These mats can be used on any kind of grids or pastry trays. For use in ventilated ovens, perforated aluminium trays will be preferred so as to optimise the heat transfer. Silform® can be used at temperature varying from -40°C to 280°C.



## SILFORM MINI ECLAIRS 70X30MM DEPTH 10MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.005	400	300	15	24
112P.0959.009	600	400	15	48



## SILFORM ECLAIRS FOR RIGHT HANDED 125X25MM DEPTH 5MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.004	600	400	15	18



## SILFORM ECLAIRS FOR LEFT HANDED 125X25MM DEPTH 5MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.003	600	400	15	18



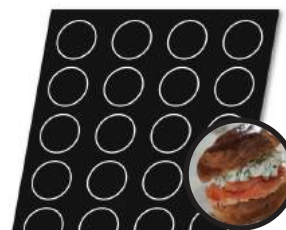
## SILFORM BABY CHOUX 30MM DEPTH 5MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.011	600	400	4	59



## SILFORM CHOUQUETTES 38MM DEPTH 10MM

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.010	600	400	14	54



## SILFORM BIG CHOUX 67MM DEPTH 15MM

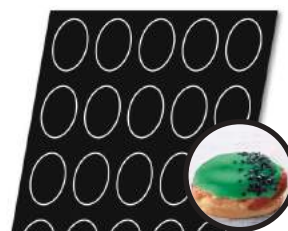
Ref.	L mm	B mm	Vol ml	Indent
112P.0959.010	600	400	48	28





**SILFORM PARIS BREST**  
**80MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.002	400	300	50	12
112P.0959.006	600	400	50	24



**SILFORM OVAL SHAPES**  
**90X60MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0959.001	400	300	56	12
112P.0959.007	600	400	56	25

**SILFORM BREADS**



**SILFORM ROUND BURGER BUNS**  
**102MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.003	600	400	140	15



**SILFORM ROUND BUNS**  
**104MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.001	600	400	160	12



**SILFORM ROUND BUNS**  
**104MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.009	400	300	160	6



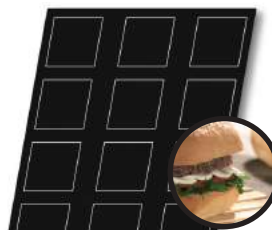
**SILFORM SQUARE BUNS**  
**70X70MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.006	600	400	110	24



**SILFORM SQUARE BUNS**  
**70X70MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.002	400	300	110	12



**SILFORM SQUARE BURGER BUNS**  
**93X93MM DEPTH 28MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.004	600	400	200	15



**SILFORM LONG BREADS**  
**314X60MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.008	600	400	435	6



**SILFORM LONG BREADS**  
**314X60MM DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.007	400	300	435	3



**SILFORM LOAFS**  
**245X115MM DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
112P.0969.005	400	300	1100	2





# PAVOFLEX

Pavoflex is the platinum line of silicone moulds with original, innovative and trendy shapes. Temperature resistant from -40°C up to +280°C.



## PAVOFLEX QUENELLES 66X33MM DEPTH 30MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.011	600	400	32	49



## PAVOFLEX MINI-QUENELLES 42X20MM DEPTH 20MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.009	600	400	8	100



## PAVOFLEX ROUND QUENELLES 66X35MM DEPTH 26MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.012	600	400	34	49



## PAVOFLEX MINI ROUND QUENELLES 42X22MM DEPTH 17MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.008	600	400	9	100



## PAVOFLEX SMALL LOGS 550X18MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.013	600	400	124	9



## PAVOFLEX LOGS 550X40MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.007	600	400	600	5



**PAVOFLEX KUPOLAS**  
**DIAMETER 60MM - DEPTH 58MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.005	600	400	110	35



**PAVOFLEX TRILOS**  
**75X72MM DEPTH 58MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.015	600	400	95	54



**PAVOFLEX OVALS**  
**85X50MM DEPTH 43MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.010	600	400	100	25



**PAVOFLEX GIANDUGIAS**  
**90X30MM DEPTH 53MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.004	600	400	83	40



**PAVOFLEX LEVANTE**  
**DIAMETER 80MM - DEPTH 53MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.006	600	400	110	24



**PAVOFLEX TANGOS**  
**50X50MM DEPTH 58MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.014	600	400	130	35



**PAVOFLEX CYLINDERS**  
**DIAMETER 65MM - DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.002	600	400	130	24



**PAVOFLEX FOOTBALLS**  
**DIAMETER 80MM - DEPTH 45MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.003	600	400	150	24





**PAVOFLEX BIG MUFFINS**  
**DIAMETER 85MM - DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0689.001	600	400	235	24

**PAVOFLEX MIGNONS**



**PAVOFLEX HALF-SPHERES**  
**DIAMETER 42MM - DEPTH 21MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.005	600	400	20	77



**PAVOFLEX MINI HALF-SPHERES**  
**DIAMETER 30MM - DEPTH 18MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.008	600	400	9	126



**PAVOFLEX POMPONNETTE**  
**DIAMETER 36MM - DEPTH 17MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.013	600	400	13	104



**PAVOFLEX MINI TARTLETS**  
**DIAMETER 48MM - DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.009	600	400	21	60



**PAVOFLEX PETIT FOURS**  
**DIAMETER 40MM - DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.012	600	400	22	77



**PAVOFLEX MINI-MADELEINES**  
**52X33MM DEPTH 15MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.011	600	400	15	72



**PAVOFLEX MINI-FINANCIERS**  
**49X26MM DEPTH 11MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.010	600	400	11	90



**PAVOFLEX BABELS**  
**DIAMETER 40MM - DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.001	600	400	25	54



**PAVOFLEX VERTIGOS**  
**DIAMETER 40MM - DEPTH 27MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.019	600	400	25	54



**PAVOFLEX SQUARE SAVARINS**  
**38X38MM DEPTH 13MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.018	600	400	14	77



**PAVOFLEX FLOW**  
**60X24MM DEPTH 23MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.004	600	400	25	77



**PAVOFLEX ROUND SAVARINS**  
**DIAMETER 40MM - DEPTH 13MM**

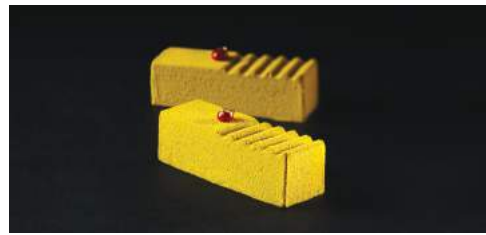
Ref.	L mm	B mm	Vol ml	Indent
136P.0699.016	600	400	13	77





**PAVOFLEX ROUND MIGNONS**  
**60X24MM DEPTH 23MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.015	600	400	25	72



**PAVOFLEX LOGS**  
**60X24MM DEPTH 21MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.007	600	400	29	72



**PAVOFLEX CONES**  
**DIAMETER 40MM - DEPTH 43MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.002	600	400	30	54



**PAVOFLEX RIGO**  
**DIAMETER 35MM - DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.014	600	400	25	54



**PAVOFLEX INTRIGO**  
**DIAMETER 40MM - DEPTH 28MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.006	600	400	25	54



**PAVOFLEX CUBES**  
**30X30MM DEPTH 30MM**

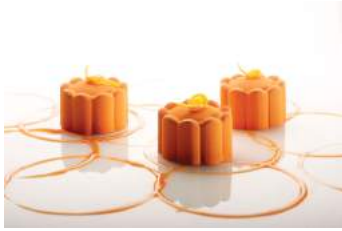
Ref.	L mm	B mm	Vol ml	Indent
136P.0699.003	600	400	25	54



**PAVOFLEX SLANTED CYLINDERS**  
**DIAMETER 35MM - DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0699.017	600	400	25	54

# PAVOFLEX MONOPORTION



## PAVOFLEX CHARLOTTE DIAMETER 65MM - DEPTH 38MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.007	600	400	105	24



## PAVOFLEX PAPILLONS 100X52MM DEPTH 35MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.032	600	400	105	20



## PAVOFLEX CROISSANTS 100X60MM DEPTH 36MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.010	400	300	105	20



## PAVOFLEX LIPS 93X50MM DEPTH 36MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.025	600	400	105	20



## PAVOFLEX LEAVES 86X56MM DEPTH 36MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.022	400	300	105	24



## PAVOFLEX SPIRALS DIAMETER 75MM - DEPTH 38MM

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.040	600	400	130	24





**PAVOFLEX WAVES**  
**83X62MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.047	600	400	130	24



**PAVOFLEX CEASERS**  
**70X70MM DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.006	600	400	130	24



**PAVOFLEX INTRECCIOS**  
**DIAMETER 70MM - DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.019	600	400	130	24



**PAVOFLEX BOCCIOLOS**  
**DIAMETER 70MM - DEPTH 42MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.002	600	400	130	24



**PAVOFLEX RINGS**  
**DIAMETER 70MM - DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.037	600	400	110	24



**PAVOFLEX VERTIGOS**  
**DIAMETER 70MM - DEPTH 44MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.046	600	400	110	24



**PAVOFLEX HEARTS**  
**78X77MM DEPTH 34MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.018	600	400	110	24



**PAVOFLEX PARENTESI**  
**72X52MM DEPTH 44MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.033	600	400	100	24



**PAVOFLEX TEKNOS**  
**58X50MM DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.043	600	400	115	24



**PAVOFLEX ECLISSE**  
**DIAMETER 72MM - DEPTH 41MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.014	600	400	110	24



**PAVOFLEX ONDINA**  
**80X45MM DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.031	600	400	130	25



**PAVOFLEX CONES**  
**DIAMETER 65MM - DEPTH 65MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.009	600	400	125	24



**PAVOFLEX RIGO**  
**DIAMETER 60MM - DEPTH 45M**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.036	600	400	119	24



**PAVOFLEX FANTASIA**  
**DIAMETER 75MM - DEPTH 48MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.015	600	400	120	24



**PAVOFLEX INTRIGO**  
**DIAMETER 70MM - DEPTH 42MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.020	600	400	100	24



**PAVOFLEX KOUGLOPFS**  
**DIAMETER 70MM - DEPTH 24MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.021	600	400	70	24





**PAVOFLEX BABELS**  
**DIAMETER 58MM - DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.001	600	400	130	24



**PAVOFLEX CUBES**  
**50X50MM DEPTH 50MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.011	600	400	115	28



**PAVOFLEX MADELEINES**  
**78X45MM DEPTH 18MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.027	600	400	35	44



**PAVOFLEX MUFFINS**  
**DIAMETER 50MM - DEPTH 48MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.029	600	400	45	54



**PAVOFLEX PYRAMIDS**  
**70X70MM DEPTH 45MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.034	600	400	80	35



**PAVOFLEX BRIOCHETTE**  
**DIAMETER 79MM - DEPTH 37MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.005	600	400	100	24



**PAVOFLEX MUFFINS**  
**DIAMETER 70MM - DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.030	600	400	130	24



**PAVOFLEX TRITTIKO**  
**120X32MM DEPTH 32MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.044	600	400	115	20



**PAVOFLEX FLOW**  
**120X33MM DEPTH 32MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.016	600	400	100	20



**PAVOFLEX HALF-SPHERES**  
**DIAMETER 70MM - DEPTH 40MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.017	600	400	120	24



**PAVOFLEX BOUQUETS**  
**130X30MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.003	600	400	110	20



**PAVOFLEX ROUNDS**  
**123X35MM DEPTH 32MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.038	600	400	100	20



**PAVOFLEX MOVE**  
**120X35MM DEPTH 36MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.028	600	400	100	20



**PAVOFLEX LIBRA**  
**120X30MM DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.023	600	400	110	20



**PAVOFLEX TWIST**  
**122X22MM DEPTH 33MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.045	600	400	100	20



**PAVOFLEX LOGS**  
**120X30MM DEPTH 32MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.026	600	400	110	20





**PAVOFLEX SOFT**  
**120X35MM DEPTH 38MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.039	600	400	115	20



**PAVOFLEX DISCO**  
**DIAMETER 180MM - DEPTH 30MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.012	600	400	600	6



**PAVOFLEX BOUQUETS FOR 2**  
**DIAMETER 120MM - DEPTH 35MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.004	600	400	350	12



**PAVOFLEX CHRISTMAS LOGS**  
**560X80MM DEPTH 63MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.008	600	400	2376	4



**PAVOFLEX TEDDY BEARS**  
**90X78MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.042	600	400	90	20



**PAVOFLEX LIONS**  
**90X87MM DEPTH 20MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.024	600	400	90	20



**PAVOFLEX RABBITS**  
**93X74MM DEPTH 24MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.035	600	400	90	20



**PAVOFLEX SQUIRRELS**  
**98X70MM DEPTH 27MM**

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.041	600	400	90	20



.....  
**PAVOFLEX DRAGONS**  
**120X65MM DEPTH 25MM**  
.....

Ref.	L mm	B mm	Vol ml	Indent
136P.0709.013	600	400	80	20





# MAGIC DÉCOR SILICONE MATS

Create intricate edible lace sheets and detail for cakes, cupcakes and cookies. Magic Décor Cake Lace is a powder mix that is easy to use. Simply follow the instructions provided - mix the powder to create a special icing, spread onto the Magic Décor silicone mats and bake for the necessary time stated, cool and simply peel off. The mixture can be coloured if required. The cake lace can be cut using scissors to your desired size. It is elastic so when handling the cake lace, it will not tear, nor will it break, it is easy and flexible to handle.



.....

### STRIPE SILICONE MAT ANTWERP

.....

Ref.	L mm	B mm
136P.0929.011	390	85



.....

### STRIPE SILICONE MAT ARGENTAN

.....

Ref.	L mm	B mm
136P.0929.012	390	85



.....

### STRIPE SILICONE MAT TATTING

.....

Ref.	L mm	B mm
136P.0929.013	390	85



.....

### STRIPE SILICONE MAT ALENÇON

.....

Ref.	L mm	B mm
136P.0929.014	390	85



.....

### STRIPE SILICONE MAT VENETIAN

.....

Ref.	L mm	B mm
136P.0929.015	390	85



.....

### STRIPE SILICONE MAT MACRAMÉ

.....

Ref.	L mm	B mm
136P.0929.016	368	135



.....

### STRIPE SILICONE MAT POINT DE GAZE

.....

Ref.	L mm	B mm
136P.0929.017	368	135



.....

### STRIPE SILICONE MAT MECHLIN

.....

Ref.	L mm	B mm
136P.0929.018	368	135



.....

### STRIPE SILICONE MAT PEASANT

.....

Ref.	L mm	B mm
136P.0929.019	390	85



**STRIPE SILICONE MAT  
NOTTINGHAM**

Ref.	L mm	B mm
136P.0929.020	390	85



**STRIPE SILICONE MAT  
TORCHON**

Ref.	L mm	B mm
136P.0929.021	390	85



**STRIPE SILICONE MAT  
TAPE**

Ref.	L mm	B mm
136P.0929.022	390	85



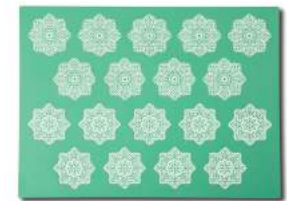
**STRIPE SILICONE MAT  
PLAUEN**

Ref.	L mm	B mm
136P.0929.023	390	85



**STRIPE SILICONE MAT  
LILLE**

Ref.	L mm	B mm
136P.0929.024	390	85



**SILICONE MAT  
ANTIQUE**

Ref.	L mm	B mm
136P.0929.002	400	300



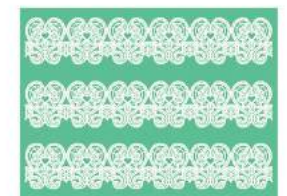
**SILICONE MAT  
MEDICIS**

Ref.	L mm	B mm
136P.0929.003	400	300



**SILICONE MAT  
HONITON**

Ref.	L mm	B mm
136P.0929.004	400	300



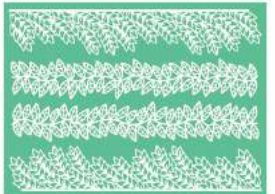
**SILICONE MAT  
ENTRE-DOUX**

Ref.	L mm	B mm
136P.0929.005	400	300



**SILICONE MAT  
SPANISH**

Ref.	L mm	B mm
136P.0929.006	400	300



**SILICONE MAT  
FLORENTINE**

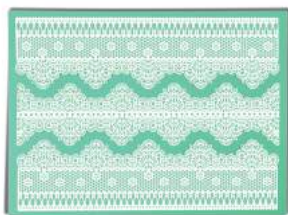
Ref.	L mm	B mm
136P.0929.007	400	300



**SILICONE MAT  
BISSETE**

Ref.	L mm	B mm
136P.0929.008	400	300





**SILICONE MAT  
VALENCIENNES**

Ref.	L mm	B mm
136P.0929.009	400	300



**MAGIC DÉCOR  
POWDER MIX**

Ref.	Cap g
136P.0520.001	250
136P.0520.002	500
136P.0520.003	3000

## TRANSFER SHEETS FOR CUPCAKES



**TRANSFER SHEETS FOR  
CUPCAKE DECORATION**

Ref.	L mm	B mm
136B.0530.001	340	260



**TRANSFER SHEETS FOR  
CUPCAKE DECORATION**

Ref.	L mm	B mm
136B.0530.002	340	260

## RELIEF DISCS



**SNOWFLAKE**

Ref.	Ø mm
112P.0760.002	240



**ROSETTE**

Ref.	Ø mm
112P.0760.001	240

# RELIEF PASTRY MATS



**LABYRINTH**

Ref.	L mm	B mm
112P.0770.011	575	375



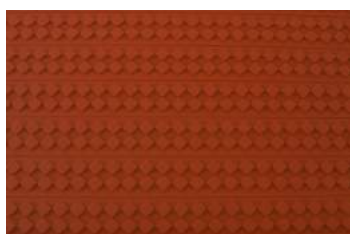
**VENETIAN**

Ref.	L mm	B mm
112P.0770.016	575	375



**FRAME FOR RELIEF PASTRY MAT**

Ref.	L mm	B mm	H mm
112P.0535.002	550	355	45



**SMALL SQUARE**

Ref.	L mm	B mm
130P.0770.014	600	400



**HEARTS**

Ref.	L mm	B mm
130P.0770.009	600	400



**GREEK SQUARE**

Ref.	L mm	B mm
130P.0770.007	600	400



**FLOWER**

Ref.	L mm	B mm
130P.0770.003	600	400



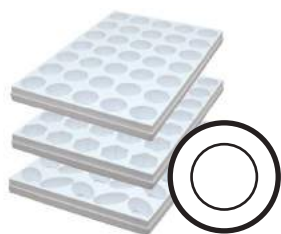
**MAJOLICA**

Ref.	L mm	B mm
130P.0770.012	600	400



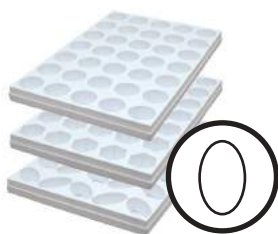


# PLASTIC MULTI MOULDS FOR 35 INDIVIDUAL CAKES



## MULTIMOULD TRAY 35 ROUNDS

Ref.	L mm	B mm
130P.062P.006	600	400



## MULTIMOULD TRAY 35 OVALS

Ref.	L mm	B mm
130P.062P.005	600	400



## MULTIMOULD TRAY 35 HEXAGONS

Ref.	L mm
130P.062P.003	600



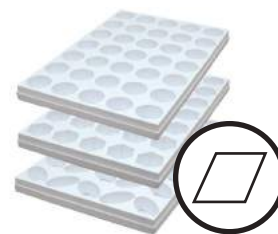
## MULTIMOULD TRAY 35 COMMAS

Ref.	L mm	B mm
130P.062P.001	600	400



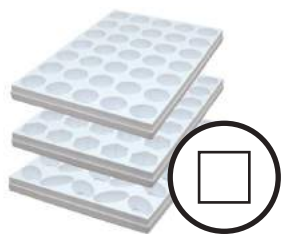
## MULTIMOULD TRAY 35 TRIANGLES

Ref.	L mm	B mm
130P.062P.009	600	400



## MULTIMOULD TRAY 35 LOZENGES

Ref.	L mm
130P.062P.004	600



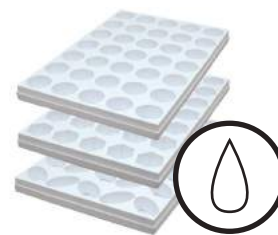
## MULTIMOULD TRAY 35 SQUARES

Ref.	L mm	B mm
130P.062P.007	600	400



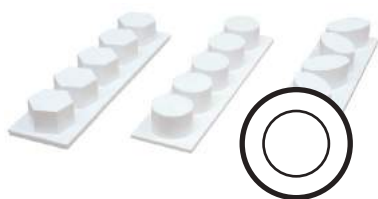
## MULTIMOULD TRAY 35 HEARTS

Ref.	L mm	B mm
130P.062P.002	600	400



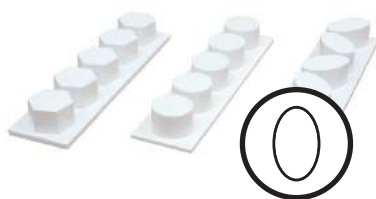
## MULTIMOULD TRAY 35 TEARDROPS

Ref.	L mm
130P.062P.008	600



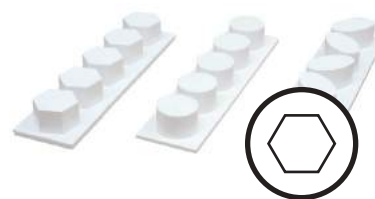
**EXTRACTOR F/ TRAY  
35 ROUNDS**

Ref.	Ø mm	H mm
130P.037P.006	65	45



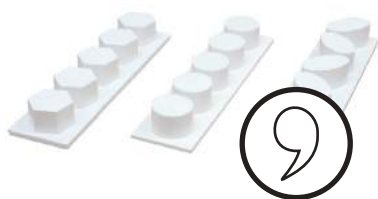
**EXTRACTOR F/ TRAY  
35 OVALS**

Ref.	L mm	B mm	H mm
130P.037P.005	85	50	45



**EXTRACTOR F/ TRAY  
35 HEXAGONS**

Ref.	Ø mm	H mm
130P.037P.003	63	45



**EXTRACTOR F/ TRAY  
35 COMMAS**

Ref.	L mm	B mm	H mm
130P.037P.001	90	58	45



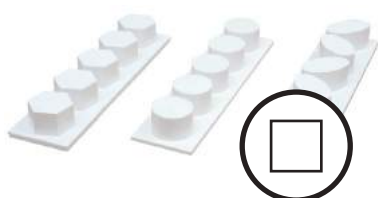
**EXTRACTOR F/ TRAY  
35 TRIANGLES**

Ref.	L mm	B mm	H mm
130P.037P.009	65	65	45



**EXTRACTOR F/ TRAY  
35 LOZENGES**

Ref.	L mm	B mm	H mm
130P.037P.004	65	65	45



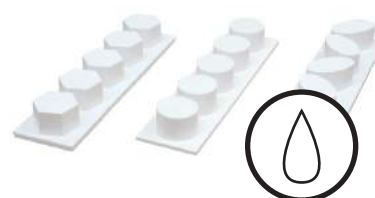
**EXTRACTOR F/ TRAY  
35 SQUARES**

Ref.	L mm	B mm	H mm
130P.037P.007	65	65	45



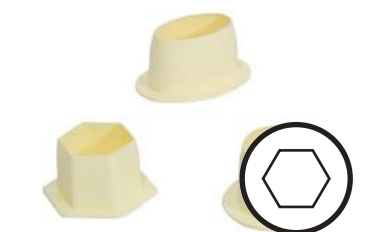
**EXTRACTOR F/ TRAY  
35 HEARTS**

Ref.	L mm	B mm	H mm
130P.037P.002	75	70	45



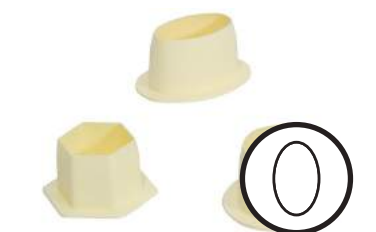
**EXTRACTOR F/ TRAY  
35 TEARDROPS**

Ref.	L mm	B mm	H mm
130P.037P.008	90	58	45



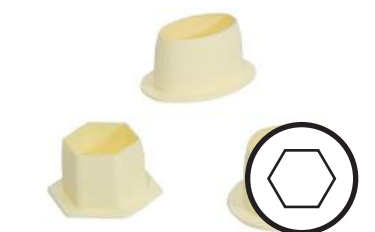
**CUTTER F/ TRAY  
35 ROUNDS**

Ref.	Ø mm	H mm
130P.035P.006	65	45



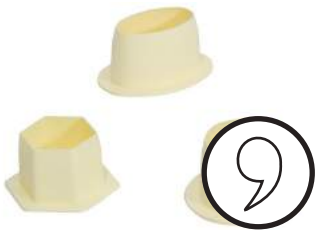
**CUTTER F/ TRAY  
35 OVALS**

Ref.	L mm	B mm	H mm
130P.035P.005	85	50	45



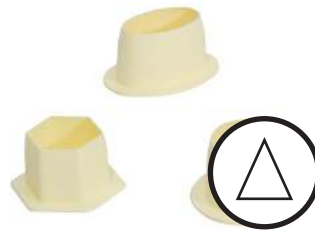
**CUTTER F/ TRAY  
35 HEXAGONS**

Ref.	Ø mm	H mm
130P.035P.003	63	45



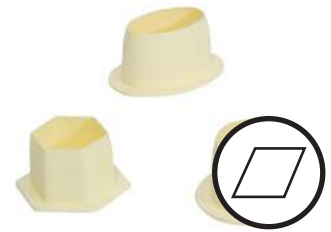
**CUTTER F/ TRAY**  
**35 COMMAS**

Ref.	L mm	B mm	H mm
130P.035P.001	90	58	45



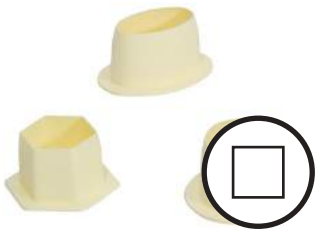
**CUTTER F/ TRAY**  
**35 TRIANGLES**

Ref.	L mm	B mm	H mm
130P.035P.009	65	65	45



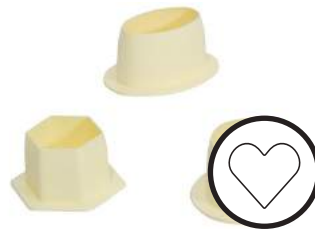
**CUTTER F/ TRAY**  
**35 LOZENGES**

Ref.	L mm	B mm	H mm
130P.035P.004	65	65	45



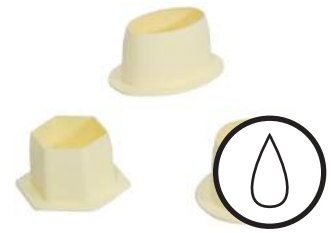
**CUTTER F/ TRAY**  
**35 SQUARE**

Ref.	L mm	B mm	H mm
130P.035P.004	65	65	45



**CUTTER F/ TRAY**  
**35 HEARTS**

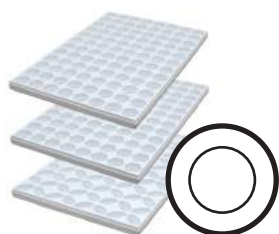
Ref.	L mm	B mm	H mm
130P.035P.002	75	70	45



**CUTTER F/ TRAY**  
**35 TEARDROPS**

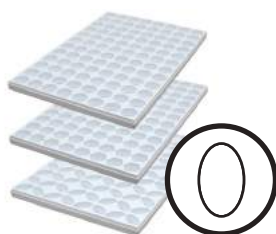
Ref.	L mm	B mm	H mm
130P.035P.008	90	58	45

# PLASTIC MULTI MOULDS FOR 96 INDIVIDUAL CAKES



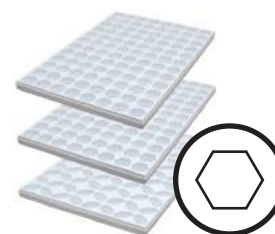
## MULTIMOULD TRAY 96 ROUNDS

Ref.	L mm	B mm
130P.062P.015	600	400



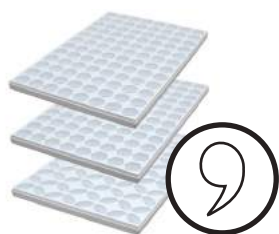
## MULTIMOULD TRAY 96 OVALS

Ref.	L mm	B mm
130P.062P.014	600	400



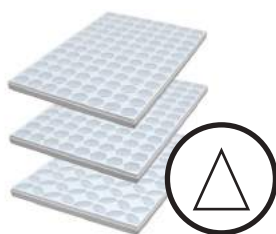
## MULTIMOULD TRAY 96 HEXAGONS

Ref.	L mm	B mm
130P.062P.012	600	400



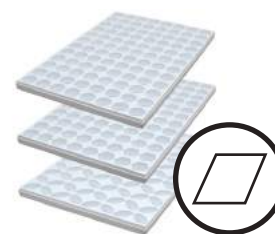
## MULTIMOULD TRAY 96 COMMAS

Ref.	L mm	B mm
130P.062P.010	600	400



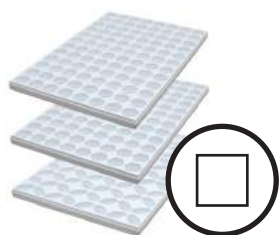
## MULTIMOULD TRAY 96 TRIANGLES

Ref.	L mm	B mm
130P.062P.018	600	400



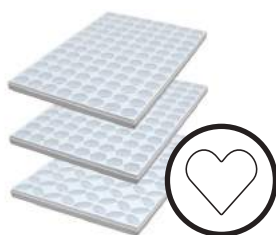
## MULTIMOULD TRAY 96 LOZENGES

Ref.	L mm	B mm
130P.062P.013	600	400



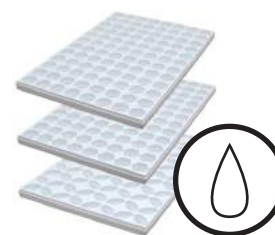
## MULTIMOULD TRAY 96 SQUARES

Ref.	L mm	B mm
130P.062P.016	600	400



## MULTIMOULD TRAY 96 HEARTS

Ref.	L mm	B mm
130P.062P.011	600	400



## MULTIMOULD TRAY 96 TEARDROPS

Ref.	L mm	B mm
130P.062P.017	600	400



**EXTRACTOR F/ TRAY**  
**96 ROUNDS**

Ref.	Ø mm	H mm
130P.037P.015	25	40



**EXTRACTOR F/ TRAY**  
**96 OVALS**

Ref.	L mm	B mm	H mm
130P.037P.014	50	30	25



**EXTRACTOR F/ TRAY**  
**96 HEXAGONS**

Ref.	Ø mm	H mm
130P.037P.012	25	40



**EXTRACTOR F/ TRAY**  
**96 COMMAS**

Ref.	L mm	B mm	H mm
130P.037P.010	55	35	25



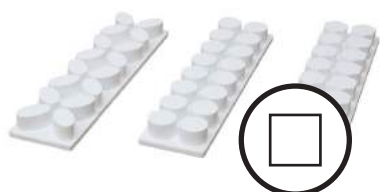
**EXTRACTOR F/ TRAY**  
**96 TRIANGLES**

Ref.	L mm	B mm	H mm
130P.037P.018	40	40	25



**EXTRACTOR F/ TRAY**  
**96 LOZENGES**

Ref.	L mm	B mm	H mm
130P.037P.013	56	38	25



**EXTRACTOR F/ TRAY**  
**96 SQUARES**

Ref.	L mm	B mm	H mm
130P.037P.013	35	35	25



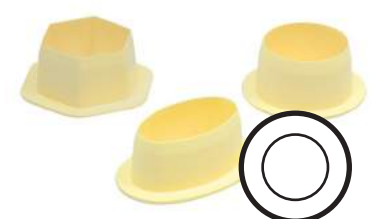
**EXTRACTOR F/ TRAY**  
**96 HEARTS**

Ref.	L mm	B mm	H mm
130P.037P.011	48	45	25



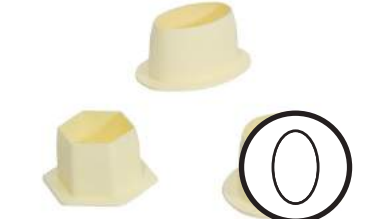
**EXTRACTOR F/ TRAY**  
**96 TEARDROPS**

Ref.	L mm	B mm	H mm
130P.037P.017	50	35	25



**CUTTER F/ TRAY**  
**96 ROUNDS**

Ref.	Ø mm	H mm
130P.035P.015	40	25



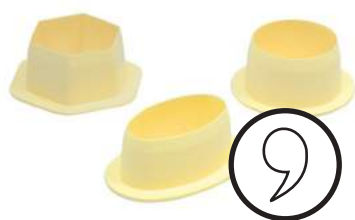
**CUTTER F/ TRAY**  
**96 OVALS**

Ref.	L mm	B mm	H mm
130P.035P.014	50	30	25



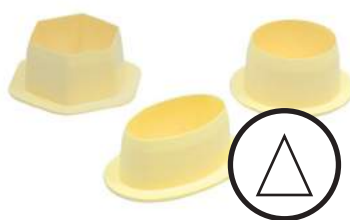
**CUTTER F/ TRAY**  
**96 HEXAGONS**

Ref.	Ø mm	H mm
130P.035P.012	40	25



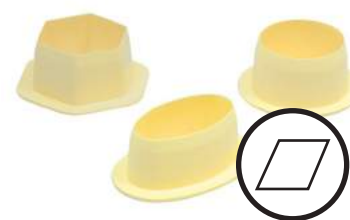
**CUTTER F/ TRAY  
96 COMMAS**

Ref.	L mm	B mm	H mm
130P.035P.010	55	35	25



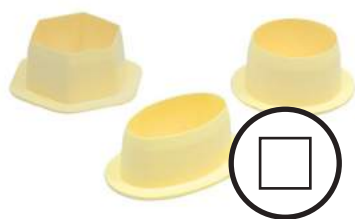
**CUTTER F/ TRAY 96  
TRIANGLES**

Ref.	L mm	B mm	H mm
130P.035P.018	40	40	25



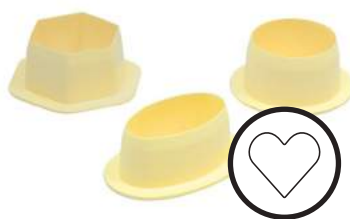
**CUTTER F/ TRAY  
96 LOZENGES**

Ref.	L mm	B mm	H mm
130P.035P.013	56	38	25



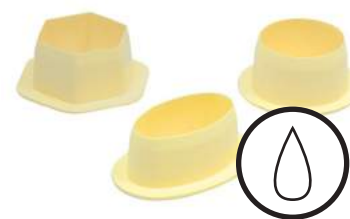
**CUTTER F/ TRAY  
96 SQUARES**

Ref.	L mm	B mm	H mm
130P.035P.016	35	35	25



**CUTTER F/ TRAY  
96 HEARTS**

Ref.	L mm	B mm	H mm
130P.035P.011	48	45	25



**CUTTER F/ TRAY  
96 TEARDROPS**

Ref.	L mm	B mm	H mm
130P.035P.017	50	35	25



# LARGE MOULDS STAINLESS STEEL



## PYRAMID

Ref.	L mm	B mm	H mm	Vol ml
110P.0145.018	40	40	27	10
110P.0145.019	60	60	40	50
110P.0145.020	75	75	50	90
110P.0145.021	90	90	60	160
110P.0145.022	120	120	80	390
110P.0145.023	150	150	100	770
110P.0145.024	190	190	130	1500



## HALF SPHERE

Ref.	Ø mm	L mm	Vol ml
110P.0145.009	40	20	20
110P.0145.010	60	27	50
110P.0145.011	80	40	130
110P.0145.012	100	50	250
110P.0145.013	120	60	450
110P.0145.014	140	70	670
110P.0145.015	160	80	1000
110P.0145.016	180	90	1460
110P.0145.017	200	100	2060



## DARIOLE

Ref.	Ø mm	L mm	Vol ml
146P.0145.005	45	40	50
146P.0145.006	55	50	70
146P.0145.007	65	60	100
146P.0145.008	85	80	150



## CREAM HORN

Ref.	Ø mm	L mm
146P.0145.001	25	90
146P.0145.002	30	120
146P.0145.003	35	140
146P.0145.004	40	160



### CREAM ROLL

Ref.	Ø mm	L mm
110P.0295.001	15	100
110P.0295.002	20	105
110P.0295.003	25	100



### YULE LOG HALF ROUND

Ref.	L mm	B mm	H mm
129P.1565.002	500	70	50
129P.1565.003	500	80	55



### COMB FOR YULE LOG

Ref.	B mm
129P.1565.001	80



### YULE LOG ROUND REMOVABLE ENDS

Ref.	L mm	B mm	H mm
110P.0145.026	500	80	65



### YULE LOG TRAPEZOID

Ref.	L mm	B mm	H mm
110P.0145.027	500	80	65



### YULE LOG TRIANGULAR

Ref.	L mm	B mm	H mm
127P.0145.028	500	90	70





**YULE LOG DODO**

Ref.	L mm	B mm	H mm
110P.0145.025	500	80	62



**CHARLOTTE WITHOUT LID**

Ref.	Ø mm	H mm
110P.0745.001	97	60
110P.0745.002	117	70
110P.0745.003	140	80
110P.0745.004	160	90
110P.0745.005	177	100
110P.0745.006	198	110



**TINPLATE CROQUEMBOUCHE**

Ref.	Ø mm	H mm
129P.0312.004	160	300
129P.0312.001	200	400
129P.0312.002	240	500
129P.0312.003	280	600



**BAKING BEANS ALUMINIUM**

Ref.	Kg
129P.0848.001	1

# MOULDS NON STICK

Fine steel with a non stick coating. Perfect for pastry creations as it combines the cooking quality of tinfoil with the fuss free, easy to clean element of a non-stick surface.



## PLAIN BOAT

Ref.	L mm	H mm	Set of
119P.0077.010	80	12	12
119P.0077.011	90	12	12
119P.0077.007	100	13	12
119P.0077.008	110	13	12
119P.0077.009	120	13	12



## FLUTED BOAT

Ref.	L mm	H mm	Set of
119P.0077.006	90	12	12
119P.0077.003	100	12	12
119P.0077.004	110	13	12
119P.0077.005	120	14	12



## RAMEKIN

Ref.	Ø mm	H mm	Set of
119P.1457.001	80	50	3



## CHARLOTTE

Ref.	L mm	B mm	H mm	Set of
119P.0227.001	180	180	100	3



## HEART

Ref.	L mm	B mm	H mm	Set of
119P.0147.001	160	150	35	3
119P.0147.002	225	187	37	3



## BAVAROIS

Ref.	Ø mm	H mm	Set of
119P.0057.001	180	90	3



### KOUGLOPH

Ref.	Ø mm	H mm
146P.0817.001	160	85
146P.0817.002	200	105
146P.0817.003	240	125



### TROIS FRERES

Ref.	Ø mm	H mm
129P.1517.001	105	40
129P.1517.002	160	45
129P.1517.003	200	40
129P.1517.004	220	40



### CLOSED SAVARIN

Ref.	Ø mm	H mm	Set of
129P.0877.001	50	12	12
129P.0877.002	55	13	12
129P.0877.003	60	15	12
119P.0877.006	65	15	12
119P.0877.007	70	17	12
129P.0877.004	75	17	12
119P.0877.005	80	20	12



### FLAN

Ref.	Ø mm	H mm	Set of
129P.0447.007	60	17	25
129P.0447.008	65	17	25
129P.0447.009	70	17	25
129P.0447.002	75	18	12
129P.0447.003	80	18	12
129P.0447.004	85	18	12
129P.0447.005	90	19	12
129P.0447.006	95	20	12
129P.0447.001	100	21	12



### FINANCIER

Ref.	L mm	B mm	H mm	Set of
129P.0557.001	86	43	12	25
129P.0557.002	95	47	12	25
129P.0557.003	98	52	14	25



### DARIOLE

Ref.	Ø mm	H mm	Set of
129P.0867.001	45	45	6
129P.0867.002	50	50	6
129P.0867.003	55	55	6
129P.0867.004	60	60	6
129P.0867.005	65	65	6
129P.0867.006	70	70	6



**BRIOCHE**

Ref.	Ø mm	H mm	Set of
129P.0087.007	100	40	
129P.0087.008	120	45	
119P.0087.001	140	50	3
119P.0087.002	160	65	3
119P.0087.003	180	73	3
119P.0087.004	200	79	3
119P.0087.005	220	86	3
119P.0087.006	240	100	3



**BRIOCHE WITH SMALL WAVES**

Ref.	Ø mm	H mm	Set of
129P.0087.014	55	15	25
129P.0087.015	60	20	25
129P.0087.016	65	21	25
129P.0087.017	70	24	25
129P.0087.011	75	25	12
129P.0087.012	80	30	12
129P.0087.013	90	32	12



**POMPONNETTE**

Ref.	Ø mm	H mm	Set of
129P.0737.001	40	16	25
129P.0737.002	45	18	25
129P.0737.003	50	21	25
129P.0737.004	55	22	25
129P.0737.005	60	23	25
129P.0737.006	65	24	25
129P.0737.007	70	26	25



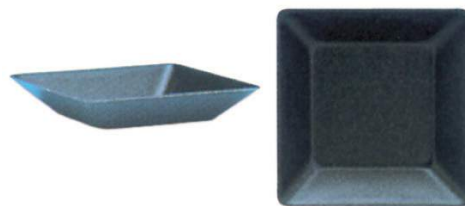
**ROUND PLAIN DEEP CAKE**

Ref.	Ø mm	H mm
129P.0157.001	100	30
129P.0157.002	120	32
129P.0157.003	140	35
129P.0157.004	160	37
129P.0157.005	180	40
129P.0157.006	200	40
129P.0157.007	220	42
129P.0157.008	240	42
129P.0157.009	260	45
129P.0157.010	280	45
129P.0157.011	300	48
129P.0157.012	320	50
129P.0157.013	340	52
129P.0157.014	360	55
129P.0157.015	400	55



### SPRING CAKE

Ref.	Ø mm	H mm
119P.0957.001	240	70
119P.0957.002	260	70
119P.0957.003	280	70



### SQUARE TARTLET

Ref.	L mm	B mm	H mm	Set of
129P.1257.014	57	57	10	25
129P.1257.015	68	68	12	25



### ROUND PLAIN TARTLET

Ref.	L mm	H mm	Set of
129P.1255.014	45	9	25
129P.1255.015	50	9	25
129P.1255.016	55	9	25
129P.1255.017	60	10	25
129P.1255.018	65	10	25
129P.1255.019	70	10	25
129P.1255.020	75	11	25
129P.1255.021	80	12	25
129P.1255.022	85	13	25
119P.1257.013	90	12	
119P.1257.012	100	12	



### DEEP ROUND PLAIN TARTLET

Ref.	Ø mm	H mm	Set of
129P.1257.001	45	12	25
129P.1257.002	50	12	25
129P.1257.003	55	13	25
129P.1257.004	60	15	25
129P.1257.005	65	16	25
129P.1257.006	70	17	25
129P.1257.007	75	19	25
129P.1257.008	80	20	25



**ROUND FLUTED TARTLET**

Ref.	Ø mm	H mm	Set of
119P.0497.001	60	10	12
129P.0497.010	65	10	25
119P.0497.006	70	10	12
129P.0497.011	75	12	25
119P.0497.007	80	12	12
129P.0497.009	85	13	12
119P.0497.008	90	15	12
119P.0497.003	100	18	12
119P.0497.004	110	20	12
119P.0497.005	120	20	12



**PLAIN TART**

Ref.	Ø mm	H mm
129P.0997.006	120	21
129P.0997.007	140	22
129P.0997.008	160	22
129P.0997.009	180	23
129P.0997.010	200	23
129P.0997.011	220	23
129P.0997.012	240	23
129P.0997.013	260	23
129P.0997.014	280	23
129P.0997.015	300	25
129P.0997.016	320	27



**FRUIT TART**

Ref.	Ø mm	H mm
129P.0487.001	200	25
129P.0487.002	220	25
129P.0487.003	240	25
129P.0487.004	260	25
129P.0487.005	280	25



**FLUTED TART**

Ref.	Ø mm	H mm	Set of
129P.0487.013	160	20	
129P.0487.014	180	22	
119P.0487.006	200	25	3
119P.0487.007	220	25	3
119P.0487.008	240	25	3
119P.0487.009	260	25	3
119P.0487.010	280	25	3
119P.0487.011	300	25	3
119P.0487.012	320	25	3

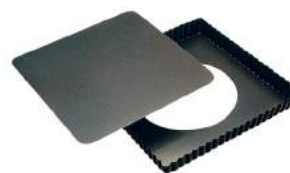


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### FLUTED ROUND TART LOOSE BOTTOM

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Ref.	Ø mm	H mm	Set of
119P.0997.001	200	25	3
119P.0997.002	240	25	3
119P.0997.003	280	25	3



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### SQUARE FLUTED CAKE LOOSE BOTTOM

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Ref.	L mm	B mm	H mm
119P.0997.017	230	230	25



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### RECTANGULAR FLUTED CAKE LOOSE BOTTOM

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Ref.	L mm	B mm	H mm	Set of
119P.0997.005	350	110	25	3



# MOULDS TINPLATE

Used in the pastry industry for several hundred years due to its malleable quality that enables complex forms to be created. It rapidly transmits heat and ensuring the even heating and colour development of the pastry



## PLAIN BOAT

Ref.	L mm	H mm	Set of
119P.0072.010	80	12	12
119P.0072.011	90	12	12
119P.0072.007	100	13	12
119P.0072.008	110	13	12
119P.0072.009	120	13	12



## FLUTED BOAT

Ref.	L mm	H mm	Set of
119P.0072.006	90	12	12
119P.0072.003	100	12	12
119P.0072.004	110	13	12
119P.0072.005	120	14	12



## HEART

Ref.	L mm	B mm	H mm	Set of
119P.0142.012	160	150	35	3
119P.0142.013	225	187	37	3



## KOUGLOPH

Ref.	Ø mm	B mm	H mm
129P.0592.001	160	70	14
129P.0592.002	200	100	
129P.0592.003	240	120	



## BAVAROIS

Ref.	Ø mm	H mm	Set of
119P.0052.001	180	90	3



## FLAN

Ref.	Ø mm	H mm	Set of
119P.0447.011	90	19	12





**CLOSED SAVARIN**

Ref.	Ø mm	H mm	Set of
119P.0872.001	65	15	12
119P.0872.002	70	17	12
119P.0872.003	80	20	12



**OPEN SAVARIN**

Ref.	Ø mm	H mm	Set of
119P.0872.006	80	20	12
119P.0872.004	220	45	3
119P.0872.005	240	50	3



**BRIOCHE WITH SMALL WAVES**

Ref.	Ø mm	H mm	Set of
119P.0082.001	60	25	12
119P.0082.002	70	28	12
119P.0082.003	75	30	12
119P.0082.004	80	32	12
119P.0082.005	90	35	12



**BRIOCHE WITH WIDE RIBS**

Ref.	Ø mm	H mm	Set of
119P.0082.006	140	48	3
119P.0082.007	160	55	3
119P.0082.008	180	56	3
119P.0082.009	200	72	3
119P.0082.010	220	87	3



**POMPONNETTE**

Ref.	Ø mm	H mm	Set of
129P.0732.001	40	16	12
129P.0732.002	45	18	12
129P.0732.003	50	21	12
129P.0732.004	55	22	12
129P.0732.005	60	23	12
129P.0732.006	65	24	12
129P.0732.007	70	26	12



**ROUND PLAIN DEEP CAKE**

Ref.	Ø mm	H mm	Set of
119P.0142.001	10	34	3
119P.0142.002	160	40	3
119P.0142.003	180	45	3
119P.0142.004	200	45	3
119P.0142.005	220	50	3
119P.0142.006	240	50	3
119P.0142.007	260	50	3
119P.0142.008	280	50	3
119P.0142.009	300	53	3
119P.0142.010	320	53	3



### ROUND FLUTED DEEP CAKE

Ref.	Ø mm	H mm	Set of
119P.0472.005	200	45	3
119P.0472.006	250	50	3



### ROUND FLUTED DEEP CAKE LOOSE BOTTOM

Ref.	Ø mm	H mm	Set of
119P.0472.001	100	30	12
119P.0472.002	150	40	3
119P.0472.003	200	45	3
119P.0472.004	250	50	3



### SQUARE CAKE

Ref.	L mm	B mm	H mm
129P.0152.001	140	140	35
129P.0152.002	160	160	35
129P.0152.003	180	180	35
129P.0152.004	200	200	35
129P.0152.005	220	220	35
129P.0152.006	240	240	35
129P.0152.007	260	260	35



### SQUARE CAKE LOOSE BOTTOM

Ref.	L mm	B mm	H mm
119P.0992.027	230	230	25



### FINANCIER

Ref.	L mm	B mm	H mm	Set of
119P.0552.001	98	51	14	12



### RECTANGULAR GENOISE

Ref.	L mm	B mm	H mm
119P.0032.001	300	200	35
119P.0032.002	350	250	35
119P.0032.003	400	300	35
119P.0032.004	510	360	50
119P.0032.005	610	410	50





**RECTANGULAR BRIOCHE**

Ref.	L mm	B mm	H mm
129P.0082.013	250	85	40
129P.0082.014	300	85	40



**RECTANGULAR CAKE  
LOOSE BOTTOM**

Ref.	L mm	B mm	H mm	Set of
119P.0992.015	350	110	25	3



**ROUND PLAIN TARTLET**

Ref.	Ø mm	H mm	Set of
129P.1255.006	45	9	25
129P.1255.007	50	9	25
129P.1255.008	55	9	25
129P.1255.009	60	10	25
129P.1255.010	65	10	25
129P.1255.011	70	10	25
129P.1255.003	75	11	12
129P.1255.004	80	12	12
129P.1255.001	85	13	12
129P.1255.005	90	13	12
129P.1255.002	100	13	12



**ROUND PLAIN DEEP TARTLET**

Ref.	Ø mm	H mm	Set of
129P.1252.001	45	12	25
129P.1252.002	50	12	25
129P.1252.003	55	13	25
129P.1252.004	60	15	25
129P.1252.005	65	16	25
129P.1252.006	70	17	25
129P.1252.007	75	19	25
129P.1252.008	80	20	25



**ROUND FLUTED TARTLET**

Ref.	Ø mm	H mm	Set of
119P.0482.003	60	10	12
119P.0482.004	80	12	12
119P.0482.005	90	15	12
119P.0482.001	100	18	12
119P.0482.002	110	20	12



**FLUTED TART  
WITH LARGE WAVES**

Ref.	Ø mm	H mm	Set of
119P.0992.010	120	20	12
119P.0992.011	140	25	3
119P.0992.009	200	35	3
119P.0992.012	220	35	3
119P.0992.013	240	35	3
119P.0992.014	260	35	3



### FLUTED TART

Ref.	Ø mm	H mm	Set of
119P.0992.001	200	25	3
119P.0992.002	220	25	3
119P.0992.003	240	25	3
119P.0992.004	260	25	3
119P.0992.005	280	25	3
119P.0992.006	300	25	3
119P.0992.007	320	25	3

### FLUTED TART LOOSE BOTTOM

Ref.	Ø mm	H mm	Set of
119P.0482.006	200	25	3
119P.0482.007	220	25	3
119P.0482.008	240	25	3
119P.0482.009	260	25	3
119P.0482.010	280	25	3
119P.0482.011	300	25	3
119P.0482.012	320	25	3



### PLAIN TART

Ref.	Ø mm	H mm
129P.0992.016	120	21
129P.0992.017	140	22
129P.0992.018	160	22
129P.0992.019	180	23
129P.0992.020	200	23
129P.0992.021	220	23
129P.0992.022	240	23
129P.0992.023	260	23
129P.0992.024	280	23
129P.0992.025	300	25
129P.0152.026	320	27





# PETITS-FOURS MOULDS TINPLATE AND NON STICK



## ASSORTED FORMS

Ref.	Set of	Material
119P.0717.003	60	Non Stick
119P.0712.003	60	Tinplate



## PLAIN ROUND

Ref.	Ø mm	Set of	Material
129P.1257.010	35	25	Non Stick
129P.1257.011	40	25	Non Stick
129P.1255.012	35	25	Stainless Steel
129P.1255.013	40	25	Stainless Steel



## DEEP PLAIN ROUND

Ref.	Ø mm	Set of	Material
129P.1257.009	35	25	Non Stick
129P.1252.009	35	25	Tinplate



## FLUTED ROUND

Ref.	Ø mm	Set of	Material
129P.0497.002	45	25	Non Stick
129P.0492.001	45	25	Tinplate



## SAVARIN

Ref.	Ø mm	Set of	Material
129P.0877.008	35	25	Non Stick
129P.0877.009	40	25	Non Stick
129P.0877.010	45	25	Non Stick
129P.0872.007	35	25	Tinplate
129P.0872.008	40	25	Tinplate
129P.0872.009	45	25	Tinplate



## DAISY

Ref.	Ø mm	Set of	Material
119P.0717.001	45	12	Non Stick
119P.0712.001	45	12	Tinplate



### POMPONNETTE

Ref.	Ø mm	Set of	Material
129P.0737.008	30	25	Non Stick
129P.0737.009	35	25	Non Stick
129P.0732.008	30	25	Tinplate
129P.0732.009	35	25	Tinplate



### BOAT

Ref.	Ø mm	Set of	Material
129P.0077.002	62	25	Non Stick
129P.0072.002	62	25	Tinplate



### DEEP BOAT

Ref.	Ø mm	Set of	Material
119P.0077.001	60	60	Non Stick
119P.0072.001	60	60	Tinplate



### PLAIN OVAL

Ref.	Ø mm	Set of	Material
129P.0147.003	51	25	Non Stick
129P.0142.011	51	25	Tinplate



### RIBBED OVAL

Ref.	Ø mm	Set of	Material
119P.0507.001	45	12	Non Stick
119P.0502.001	45	12	Tinplate



### STRIPED OVAL

Ref.	Ø mm	Set of	Material
129P.0717.004	47	25	Non Stick
129P.0142.014	47	25	Tinplate





**FLUTED OVAL**

Ref.	Ø mm	Set of	Material
119P.0787.001	45	12	Non Stick
119P.0782.001	45	12	Tinplate



**RECTANGULAR**

Ref.	L mm	Set of	Material
119P.0497.002	50	12	Non Stick
119P.0712.002	50	12	Tinplate



**LOZENGE**

Ref.	L mm	B mm	Set of	Material
119P.0602.001	60	60	12	Non Stick
119P.0602.002	60	60	12	Tinplate



**TRIANGLE**

Ref.	L mm	B mm	Set of	Material
129P.0717.005	45	45	25	Non Stick
129P.0962.003	45	45	25	Tinplate



**SQUARE MOULD**

Ref.	L mm	B mm	Set of	Material
129P.0967.001	35	35	25	Non Stick
129P.0962.002	35	35	25	Tinplate



**RIDGED SQUARE**

Ref.	L mm	B mm	Set of	Material
129P.0965.001	40	40	25	Non Stick
129P.0962.001	40	40	25	Tinplate



### FLUTED SQUARE

Ref.	L mm	B mm	Set of	Material
119P.0997.004	35	35	12	Non Stick
119P.0992.008	35	35	12	Tinplate



### DARIOLE

Ref.	Ø mm	Set of	Material
129P.0277.001	25	25	Non Stick
129P.0272.001	25	25	Tinplate



### FLAN

Ref.	Ø mm	B mm	Material
129P.0447.010	45	25	Non Stick
129P.0447.012	45	25	Tinplate



### BRIOCHE

Ref.	Ø mm	Set of	Material
129P.0087.010	35	25	Non Stick
129P.0087.009	45	25	Non Stick
129P.0082.011	35	25	Tinplate
129P.0082.012	45	25	Tinplate



### OAK LEAF

Ref.	Ø mm	L cm	B cm	H mm	Set of	Material
119P.1257.017	120	12	2	2	12	Non - Stick
119P.1252.010	120	12	2	2	12	Tinplate



### WINE LEAF

Ref.	Ø mm	L cm	B cm	H mm	Set of	Material
119P.1257.016	120	12	2	2	12	Non - Stick
119P.1252.011	120	12	2	2	12	Tinplate



## CANNELE MOULDS



### NON STICK CANNELE

Ref.	Ø mm	H mm	Set of	Material
119P.0218.001	55	50	6	Aluminium

### CANNELE

Ref.	Ø mm	H mm	Material
110P.0214.001	35	33	Copper
110P.0214.002	45	42	Copper
110P.0214.003	55	50	Copper

## JELLYFLEX: FRUIT JELLY MOULDS



### 24 ORANGE SLICES

Ref.	L mm	B mm	H mm
136P.0580.005	320	230	180

### 24 PEARS

Ref.	L mm	B mm	H mm
136P.0580.007	320	230	180

### 24 HEARTS

Ref.	L mm	B mm	H mm
136P.0580.004	320	230	180



### 24 HALF SPHERES

Ref.	L mm	B mm	H mm
136P.0580.003	320	230	180

### 24 GRAPES

Ref.	L mm	B mm	H mm
136P.0580.002	320	230	180

### 24 BERRIES

Ref.	L mm	B mm	H mm
136P.0580.001	320	230	180



**24 PINEAPPLES**

Ref.	L mm	B mm	H mm
136P.0580.008	320	230	180

**24 STRAWBERRIES**

Ref.	L mm	B mm	H mm
136P.0580.009	320	230	180

**24 PEACHES**

Ref.	L mm	B mm	H mm
136P.0580.006	320	230	180

**LIQUEUR FUNNELS & CREAM FILLERS**



**FONDANT FUNNEL**

Ref.	L mm	B mm	Cap ℓ
110P.0510.003	190	180	1.9



**STAND FOR FONDANT FUNNEL**

Ref.	L mm
110P.0510.001	150



**MINI FONDANT FUNNEL WITH STAND**

Ref.	L mm	B mm
110P.0510.002	150	155



**SMALL CREAM OR JAM FILLING MACHINE**

Ref.	Cap ℓ
129P.0430.002	3



**LARGE CREAM OR JAM FILLING MACHINE**

Ref.	Cap ℓ
129P.0430.001	7





# STACKING FRAMES



## 3 STACKING FRAMES TO MAKE CAKE AND MOUSSE WITH SHEET AND COMB

Ref.	L mm	B mm
129P.0890.003	600	400
129P.0890.002	400	300
129P.0890.001	390	390



## STACKING FRAME

Ref.	L mm	B mm	H mm	Colour
129P.0892.003	600	400	10	Yellow ●
129P.0893.003	600	400	15	Red ●
129P.0896.003	600	400	20	Black ●



## STACKING FRAME

Ref.	L mm	B mm	H mm	Colour
129P.0892.002	400	300	10	Yellow ●
129P.0893.002	400	300	15	Red ●
129P.0896.002	400	300	20	Black ●

## STACKING FRAME

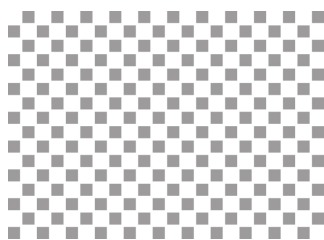
Ref.	L mm	B mm	H mm	Colour
129P.0892.001	390	390	10	Yellow ●
129P.0893.001	390	390	15	Red ●
129P.0896.001	390	390	20	Black ●



## SHEET FOR STACKING FRAMES STAINLESS STEEL

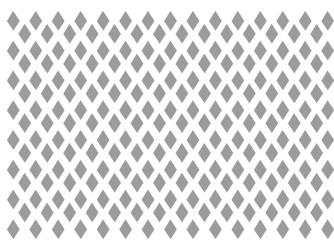
Ref.	L mm	B mm
129P.0895.003	600	400
129P.0895.002	400	300
129P.0895.001	390	390

# STENCILS - PLASTIC DECORATION GRILLS



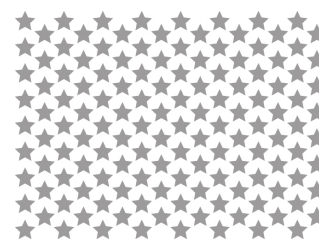
**CHECKERED**

Ref.	L mm	B mm
130P.038P.002	600	400



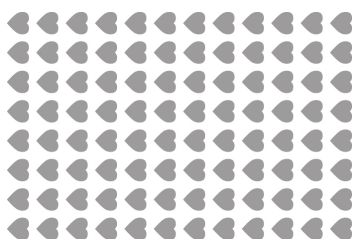
**LOZENGES**

Ref.	L mm	B mm
130P.038P.007	600	400



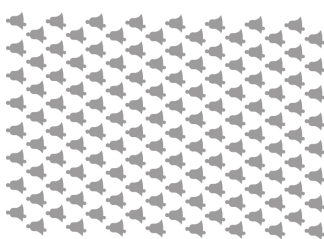
**STARS**

Ref.	L mm	B mm
130P.038P.013	600	400



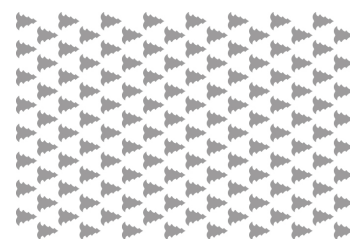
**HEARTS**

Ref.	L mm	B mm
130P.038P.005	600	400



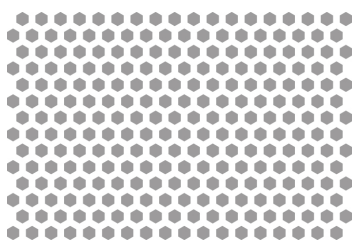
**BELLS**

Ref.	L mm	B mm
130P.038P.001	600	400



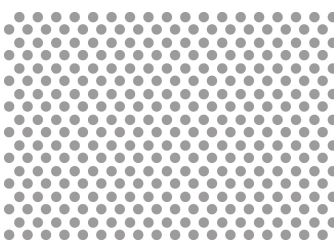
**CHRISTMAS TREES**

Ref.	L mm	B mm
130P.038P.015	600	400



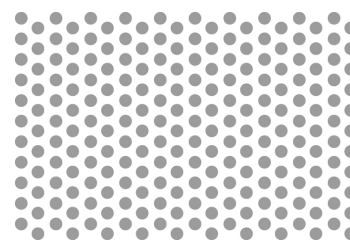
**HEXAGONS**

Ref.	L mm	B mm
130P.038P.015	600	400



**SMALL ROUNDS**

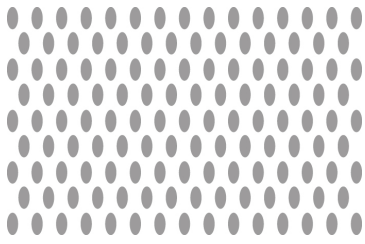
Ref.	L mm	B mm
130P.038P.011	600	400



**ROUNDS**

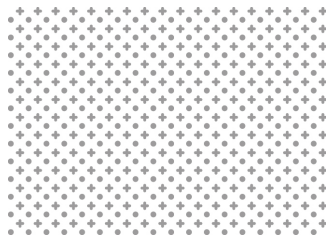
Ref.	L mm	B mm
130P.038P.011	600	400





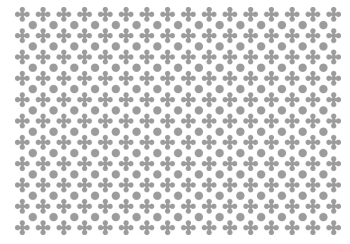
**OVALS**

Ref.	L mm	B mm
130P.038P.008	600	400



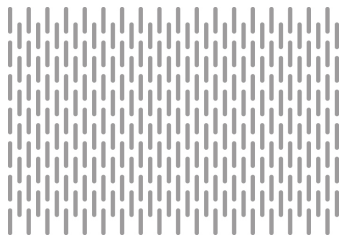
**SMALL CLOVER**

Ref.	L mm	B mm
130P.038P.010	600	400



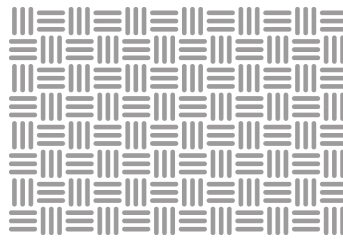
**CLOVER**

Ref.	L mm	B mm
130P.038P.003	600	400



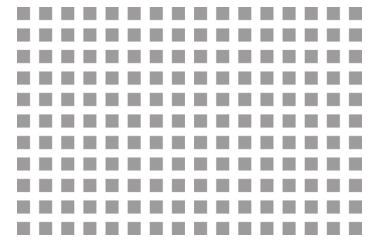
**TUBES**

Ref.	L mm	B mm
130P.038P.014	600	400



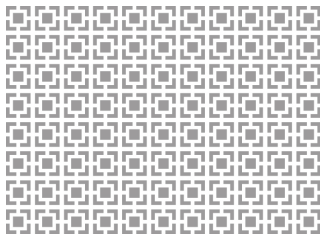
**ZIG ZAG**

Ref.	L mm	B mm
130P.038P.016	600	400



**SQUARES**

Ref.	L mm	B mm
130P.038P.012	600	400



**FANCY SQUARES**

Ref.	L mm	B mm
130P.038P.004	600	400



## DECORATION MASKS PLASTIC



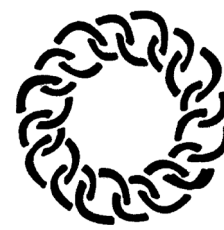
**SUNRISE**

Ref.	L mm	B mm
130P.038P.019	600	400



**FLAMES**

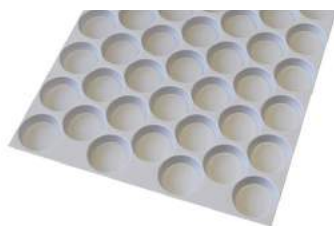
Ref.	L mm	B mm
130P.038P.017	600	400



**RING**

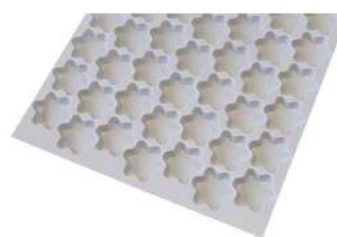
Ref.	L mm	B mm
130P.038P.018	600	400

## CUTTING SHEETS PLASTIC



**PLAIN ROUNDS**

Ref.	Ø mm	L cm	B cm	Indent
136P.036P.009	53	580	390	53
136P.036P.018	40	580	390	95



**STARS**

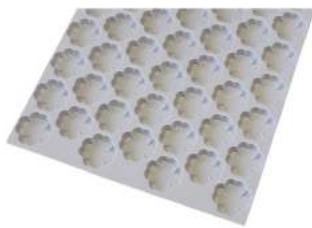
Ref.	Ø mm	L cm	B cm	Indent
136P.036P.014	50	580	390	63



**BELLS**

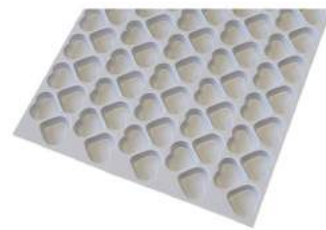
Ref.	Ø mm	L cm	B cm	Indent
136P.036P.010	60	580	390	55





**CLOVER LEAVES**

Ref.	Ø mm	L cm	B cm	Indent
136P.036P.013	45	580	390	60



**HEARTS**

Ref.	Ø mm	L cm	B cm	Indent
136P.036P.017	50	580	48	95



**HALF MOONS**

Ref.	Ø mm	L cm	B cm	Indent
136P.036P.001	40	580	390	95



**DROPS**

Ref.	Ø mm	L cm	B cm	Indent
136P.036P.003	60	580	390	36



**THREEFOLDS**

Ref.	Ø mm	L cm	B cm	Indent
136P.036P.015	50	580	390	68



**CHRISTMAS 6 ASSORTED SHAPES**

Ref.	L cm	B cm
130P.036P.012	570	390



**EASTER 5 ASSORTED SHAPES**

Ref.	L cm	B cm
130P.036P.006	570	390



**HALLOWEEN 5 ASSORTED SHAPES**

Ref.	L cm	B cm
130P.036P.007	570	390



### CARDS 4 ASSORTED SHAPES

Ref.	L cm	B cm
130P.036P.004	570	390



### ANIMALS 8 ASSORTED SHAPES

Ref.	L cm	B cm
130P.036P.016	570	390



### SEA CREATURES 5 ASSORTED SHAPES

Ref.	L cm	B cm
130P.036P.008	570	390



### FRUIT 6 ASSORTED SHAPES

Ref.	L cm	B cm
130P.036P.011	570	390

## CAKE ACCESSORIES



### PLASTIC CAKE DIVIDER DOUBLE SIDED

Ref.	Ø mm	Pieces
146P.011P.005	265	8/12
146P.011P.001	265	12/16
146P.011P.003	265	14/16
146P.011P.002	265	12/18
146P.011P.004	265	14/18



### CAKE SAW WITH TWO BLADES ADJUSTABLE

Ref.	L mm
146P.0190.001	430



### SPARE BLADE FOR CAKE SAW

Ref.	L mm
146P.0060.001	430



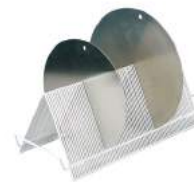
**CAKE LIFTER  
STAINLESS STEEL**

Ref.	Ø mm
130P.0135.001	280



**CAKE SHEET  
ALUMINIUM**

Ref.	Ø mm
146P.0168.001	260
146P.0168.002	280
146P.0168.003	300
146P.0168.004	320



**STAND FOR 70  
CAKE SHEETS**

Ref.	L mm	B mm	H mm
146P.0980.001	500	200	180

## DISPLAY CAKE STANDS



**REVOLVING CAKE STAND  
ROUND STAINLESS STEEL**

Ref.	Ø mm	H mm
130P.0105.001	320	100



**REVOLVING CAKE STAND  
RECTANGULAR SS**

Ref.	L mm	B mm	H mm
130P.0105.002	410	310	100



**REVOLVING CAKE STAND  
PLASTIC**

Ref.	Ø mm	H mm
130P.010P.001	310	60
129P.0100.001	320	100



**WEDDING CAKE STAND  
ALUMINIUM**

Ref.	H mm
146P.0208.001	380
146P.0208.002	550
146P.0208.003	720
146P.0208.004	890
146P.0208.005	1230
146P.0208.006	1400



**CAKE STAND  
PLASTIC**

Ref.	Ø mm	B mm	H mm
129P.020P.001	320	230	180



**CAKE STAND  
PLASTIC**

Ref.	Ø mm	B mm	H mm
129P.020P.002	320	230	180



.....  
**CAKE STAND  
PLASTIC**  
.....

Ref.	Ø mm	B mm	H mm
130P.010P.002	320	230	180

## DECORATING TOOLS



.....  
**AIR BRUSH DOUBLE ACTION**  
.....

Ref.
130P.0020.001



.....  
**COMPRESSOR FOR AIR  
BRUSH**  
.....

Ref.	Bar
130P.0020.001	2.5



.....  
**SUPPORT FOR AIR BRUSH**  
.....

Ref.





# FOOD COLOURING



## LIQUID FOOD COLOURING 190 GRAMS

Ref.	Colour
130P.0520.012	White
130P.0520.007	Orange
130P.0520.002	Blue
130P.0520.005	Light Blue
130P.0520.013	Yellow
130P.0520.003	Brown
130P.0520.001	Black
130P.0520.008	Pink
130P.0520.010	Red
130P.0520.004	Green
130P.0520.011	Violet
130P.0520.006	Lemon
130P.0520.009	Pistache



## POWDER FOOD COLOURING 20 GRAMS

Ref.	Colour
129P.0525.001	Sky Blue
129P.0523.002	Strawberry Red
129P.0524.001	Apple Green
129P.0520.014	Black Currant
129P.0520.017	Inca Gold
129P.0523.001	Raspberry Red
129P.0521.001	Silver
129P.0520.015	Copper
129P.0520.016	Gold



## COOLING SPRAY FOR PASTRY

Ref.	Cap ml
130P.1920.001	400



## COATING SPRAY FOR PASTRY

Ref.	Cap ml
130P.0230.001	400



## HOT AIR BLOWER

Ref.
129P.0560.001

# PASTRY SPRAY GUN



## PASTRY SPRAY GUN KREBS LM25

Ref.	Cap ml
129P.0660.003	700



## ROUND RAY NOZZLE

Ref.	L mm
129P.0660.005	0.4
129P.0660.006	0.6
129P.0660.007	0.8



## FLAT RAY NOZZLE

Ref.
129P.0660.004



## EXTENSION NOZZLE

Ref.	Cap ml
129P.0660.001	700



## CONTAINER WITH LID

Ref.	Cap ml
129P.0660.001	700





**BAKERY**

## BREAD AND CAKE PANS TINPLATE



### STRAIGHT BREAD OR CAKE PAN

Ref.	L mm	B mm	H mm
129B.3510.001	120	80	70
129B.3510.002	140	80	70
129B.3510.003	160	80	70
129B.3510.004	180	80	70
129B.3510.005	200	80	80
129B.3510.006	250	80	80
129B.3510.007	300	80	80
129B.3510.008	400	80	80
129B.3510.009	500	80	80



### FLAIRED BREAD OR CAKE PAN

Ref.	L mm	B mm	H mm
119B.3510.010	150	70	55
119B.3510.011	180	80	65
119B.3510.012	210	90	70
119B.3510.013	240	90	70
119B.3510.014	270	105	80
119B.3510.015	300	105	80

## ROUND BREAD MOULDS BLUE STEEL



### TRIPLE ROUND BREAD MOULD

Ref.	L mm	Weight
129B.3510.016	300	50
129B.3510.017	300	70





## BREAD OR CAKE PANS NON STICK



### STRAIGHT BREAD OR CAKE PAN

Ref.	L mm	B mm	H mm
129B.3510.018	140	80	70
129B.3510.019	160	80	70
129B.3510.020	180	80	70
129B.3510.021	200	80	80
129B.3510.022	250	80	80
129B.3510.023	300	80	80
129B.3510.024	400	80	80
129B.3510.025	500	80	80



### LOAF PAN NON STICK

Ref.	L mm	B mm	H mm
129B.3517.001	200	95	80
129B.3517.002	250	95	80
129B.3517.003	300	95	80
129B.3517.004	350	95	80
129B.3517.005	400	95	80
129B.3517.006	450	95	80
129B.3517.007	500	95	80



### STRAIGHT BREAD PAN WITH COVER

Ref.	L mm	B mm	H mm
129B.3520.001	180	85	75
129B.3520.002	250	90	75
129B.3520.003	270	100	90
129B.3520.004	290	110	100
129B.3520.005	400	100	100
129B.3520.006	400	120	120
129B.3520.007	400	145	145

## BANNETONS



### FERMENTING CROWN DOUGH BASKET WITH CLOTH

Ref.	Ø mm
129B.3550.001	260
129B.3550.002	300
129B.3550.003	330
129B.3550.004	360



### FERMENTING DOUGH BASKET WITH CLOTH

Ref.	Ø mm
129B.3550.005	210
129B.3550.006	240
129B.3550.007	270
129B.3550.008	290



**BREAD BASKET ROUND COUNTRY STYLE**

Ref.	Ø mm	Weight Kg
146B.3480.001	190	0.5
146B.3480.002	220	1.0
146B.3480.003	250	1.5
146B.3480.004	290	2.0



**BREAD BASKET OVAL COUNTRY STYLE**

Ref.	L mm	B mm	Weight Kg
146B.3480.005	240	140	0.5
146B.3480.006	260	160	1.0
146B.3480.007	320	180	1.5
146B.3480.008	360	200	2.0



**BREAD BASKET LONG COUNTRY STYLE**

Ref.	L mm	B mm	Weight Kg
146B.3480.009	340	130	1
146B.3480.010	430	130	1.5
146B.3480.011	460	150	2
146B.3480.012	500	170	3



**ROUND BREAD PROOFING BASKET POLYPROPYLENE**

Ref.	Ø mm	Weight Kg	Colour
146B.3764.002	190	0.5	Green
146B.3769.002	220	1.0	Orange
146B.3765.002	250	1.5	Blue



**RECTANGULAR BREAD PROOFING BASKET POLYPROPYLENE**

Ref.	L mm	B mm	Weight Kg	Colour
146B.3764.001	270	120	0.5	Green
146B.3769.001	350	130	1.0	Orange
146B.3765.001	420	140	1.5	Blue



# FRENCH BREAD SHEETS ALUMINIUM



## BAGUETTE SHEET

Ref.	L mm	B mm	Indents
129B.3440.001	600	400	5
129B.3440.002	800	430	6
129B.3440.003	650	430	6
129B.3440.004	750	430	7
129B.3440.006	850	430	8
129B.3440.007	600	430	8
129B.3440.005	790	580	9
129B.3440.008	790	580	9

## SPECIALITY SHEETS



### NON STICK BAGUETTE SHEET

Ref.	L mm	B mm
119B.3447.001	380	320



### STAINLESS STEEL TUILE SHEET

Ref.	L mm	B mm
129B.3445.001	350	320



**NON STICK TUILE SHEET**

Ref.	L mm	B mm
119B.3447.002	350	240



**STAINLESS STEEL DENTS DE LOUP SHEET**

Ref.	L mm	B mm
129B.3445.002	350	290



**NON STICK DENTS DE LOUP SHEET**

Ref.	L mm	B mm
119B.3447.003	300	290



**NON STICK BAKING TRAY FOR MUFFINS**

Ref.	L mm	B mm	Weight Kg	Indent
110B.3447.004	380	270	35	12



**NON STICK BAKING TRAY FOR MINI FINANCIERS**

Ref.	L mm	B mm	Indent
119B.3447.005	290	198	12



**NON STICK BAKING TRAY FOR MINI TARTLETTES**

Ref.	Ø mm	Indent
119B.3447.006	80	12



**STAINLESS STEEL BAKING SHEET FOR SMALL YULE LOGS WITH REMOVABLE ENDS**

Ref.	L mm	B mm	H mm	Indent
110B.3445.003	400	380	40	9



**BAKING SHEET FINGER BISCUIT TINPLATE**

Ref.	L mm	B mm	Indent
129B.3442.001	350	120	10



**NON STICK BAKING SHEET FOR ECLAIRES**

Ref.	Indent
119B.3447.007	8



**BAKING SHEET FOR MADELEINES TINPLATE**

Ref.	L mm	B mm	Indent
129B.3442.002	395	250	40



**NON STICK BAKING SHEET FOR MADELEINES**

Ref.	L mm	B mm	Indent
110B.3447.008	260	200	12
119B.3447.009	395	125	20



**SILICONE BAKING TRAY MACAROONS**

Ref.	L mm	B mm	Indents
136P.0049.001	380	300	42



# PIZZA TRAYS & SHEETS



## PIZZA SCREEN ALUMINIUM

Ref.	Ø mm
110B.3638.001	280
110B.3638.002	310
110B.3638.003	330
110B.3638.004	380
110B.3638.005	430
110B.3638.006	480



## PIZZA TRAY ROUND NON STICK

Ref.	Ø mm
119B.3647.001	155
119B.3647.002	240
119B.3647.003	300
119B.3647.004	340



## PIZZA TRAY ROUND PERFORATED NON STICK

Ref.	Ø mm
119B.3647.005	300
119B.3647.006	340



## PIZZA SHEET ROUND BLUE STEEL

Ref.	Ø mm
110B.3646.001	200
110B.3646.002	240
110B.3646.003	260
110B.3646.004	280
110B.3646.005	320
110B.3646.006	360
110B.3646.007	400





# BAKING TRAYS



## ALUMINIUM BAKING TRAY

Ref.	L mm	B mm	Type
110B.3438.002	530	325	
110B.3438.003	600	400	
110B.3438.001	400	300	GN 1/1



## ALUMINIUM BAKING TRAY PERFORATED

Ref.	L mm	B mm	H mm	Type
146B.3438.005	530	325	10	
146B.3438.006	600	400	10	
110B.3438.004	400	300	10	GN 1/1



## ALUMINIUM BAKING TRAY PERFORATED ONE SIDE OPEN

Ref.	L mm	B mm	H mm	Type
146B.3438.007	600	400	20	GN 1/1



## ALUMINIUM BAKING TRAY NON STICK

Ref.	L mm	B mm	H mm	Type
110B.3688.001	400	300	10	
110B.3688.003	600	400	10	
110B.3688.002	530	325	10	GN 1/1
110B.3688.004	650	350	10	GN 2/1



## STEEL BAKING TRAY STRAIGHT EDGE

Ref.	L mm	B mm	H mm	Type
110B.3716.001	400	300	20	
110B.3716.003	600	400	20	
110B.3716.002	530	325	20	GN 1/1
110B.3716.004	650	530	20	GN 2/1



## STEEL BAKING TRAY OBLIQUE EDGE

Ref.	L mm	B mm	H mm	Type
110B.3726.002	400	300	10	
110B.3726.005	600	400	10	
110B.3726.001	325	265	10	GN 1/2
110B.3726.004	530	325	10	GN 1/1
110B.3726.006	650	530	10	GN 2/1



**STAINLESS STEEL BAKING TRAY  
STRAIGHT EDGE**

Ref.	L mm	B mm	H mm	Type
110B.3715.002	400	300	10	
110B.3715.004	600	400	20	
110B.3715.001	325	265	20	GN 1/2
110B.3715.003	530	325	15	GN 1/1
110B.3715.005	650	530	15	GN 2/1



**STAINLESS STEEL BAKING TRAY  
OBLIQUE EDGE**

Ref.	L mm	B mm	H mm	Type
110B.3715.006	400	300	10	
110B.3715.008	600	400	10	
110B.3715.007	530	325	10	GN 1/1
110B.3715.009	650	530	10	GN 2/1



**STAINLESS STEEL BAKING TRAY  
GASTRONORM**

Ref.	L mm	B mm	H mm	Type
127B.3715.010	530	325	20	GN 1/1
127B.3715.011	530	325	55	GN 1/1
127B.3715.012	650	530	20	GN 2/1
127B.3715.013	650	530	65	GN 2/1



**SILICONE BAKING TRAY  
PERFORATED**

Ref.	L mm	B mm	Type
146B.3759.003	600	400	
146B.3759.001	530	325	GN 1/1
146B.3759.002	650	530	GN 2/1



**ALUMINIUM BAKING SHEET  
MICROPERFORATED**

Ref.	L mm	B mm	H mm
53890660	600	400	20





# BAKERY ACCESSORIES



## BAKER'S BLADE WITH PROTECTIVE COVER STAINLESS STEEL

Ref.	L mm	Set of
129B.3455.001	150	10



## BAKER'S BLADE - STRAIGHT STAINLESS STEEL

Ref.	L mm	Set of
129B.3455.002	145	2



## BAKER'S BLADE - CURVED STAINLESS STEEL

Ref.	L mm	Set of
129B.3455.003	145	2



## BAKER'S BLADE - LUMP STAINLESS STEEL

Ref.	L mm	Set of
129B.3455.004	145	2

# BREAD MARKERS



## BREAD MARKER RECTANGULAR

Ref.	L mm	B mm	Type
130B.3500.001	140	100	Plastic Square
130B.3500.002	140	110	Honeycomb
130B.3500.003	165	85	Honeycomb



## BREAD MARKER PLASTIC - SUN

Ref.	Ø mm
130B.3500.004	125



### BREAD MARKER PLASTIC - FLOWER

Ref.	Ø mm
130B.3500.005	125



### BREAD MARKER KAISER WITH HOLE PLASTIC

Ref.	Ø mm	L mm
130B.3500.006	80	80



### BREAD MARKER KAISER WITHOUT HOLE PLASTIC

Ref.	Ø mm	L mm
130B.3500.007	80	80



### BREAD MARKER PLASTIC - SPIRAL

Ref.	L mm
130B.3500.008	80



### BREAD MARKER PLASTIC - SMILE

Ref.	L mm
130B.3500.009	80





# BAKERY BRUSHES



## FLAT PASTRY BRUSH PLASTIC

Ref.	Ø mm	H mm
129B.3660.001	60	25
129B.3660.002	60	30
129B.3660.003	60	35
129B.3660.004	60	40
129B.3660.005	60	45
129B.3660.006	60	50
129B.3660.007	60	60
129B.3660.008	60	75



## ROUND PASTRY BRUSH PLASTIC

Ref.	Ø mm	L mm
129B.3660.009	15	60



## BREAD BRUSH WITH WOODEN HANDLE

Ref.	Ø mm	Rows
146B.3490.001	245	4
146B.3490.002	320	5
146B.3490.003	410	6
146B.3490.004	460	7



## OVEN BRUSH WITHOUT HANDLE

Ref.	L mm
129B.3600.001	320
129B.3600.002	450



## WOODEN HANDLE FOR OVEN BRUSH

Ref.	Ø mm
129B.3600.003	3500



## FLOUR BRUSH WITH WOODEN HANDLE

Ref.	L mm	Colour
146B.3560.002	300	Black
146B.3560.001	300	Beige



## FLOUR BRUSH WITHOUT HANDLE BLACK BRISTLES

Ref.	L mm	B mm
129B.3560.003	210	45



## OVEN BRUSH WITH SCRAPER AND BRASS WIRE

Ref.	L mm
129B.3600.004	200



## WOODEN HANDLE FOR OVEN BRUSH WITH SCRAPER

Ref.	L mm
129B.3600.005	3500

## OVEN PEELS



### ROUND OVEN PEEL WITHOUT HANDLE

Ref.	Ø mm
129B.3610.001	350



### RECTANGULAR OVEN PEEL WITHOUT HANDLE

Ref.	Size mm
129B.3610.002	600X180
129B.3610.003	600X200
129B.3610.004	600X240
129B.3610.005	600X300
129B.3610.006	600X400



### BEECHWOOD HANDLE FOR WOODEN OVEN PEELS

Ref.	L mm
129B.3620.001	3500
129B.3620.002	4000
129B.3620.003	4500



### ALUMINIUM OVEN PEEL WITHOUT HANDLE

Ref.	Size mm
129B.3618.001	600X580X20



### BEECHWOOD HANDLE FOR ALUMINIUM OVEN PEEL

Ref.	L mm	For
129B.3628.001	3000	52803260



### SQUARE OVEN PEEL STAINLESS STEEL

Ref.	Size mm	L mm
110B.3625.001	360X360	950



### ROUND OVEN PEEL

Ref.	Ø mm	L mm
136B.3620.004	260	1600
136B.3620.005	300	1601
136B.3620.006	350	1602



### WALL SUPPORT FOR STAINLESS STEEL PEELS

Ref.
129B.3745.001





**ICE CREAM  
&  
SUGAR WORKS**

# ICE CREAM SCOOPS



## ROUND ICE CREAM SCOOP STAINLESS STEEL

Ref.	Ø mm	Cap
115I.2650.001	70	1/8
115I.2650.002	66	1/10
115I.2650.003	63	1/12
115I.2650.004	56	1/16
115I.2650.005	53	1/20
115I.2650.006	50	1/24
115I.2650.007	48	1/30
115I.2650.008	44	1/40
115I.2650.009	69	1/50
115I.2650.010	37	1/60
115I.2650.011	35	1/70
115I.2650.012	31	1/100



## ICE CREAM SCOOP OVAL

Ref.	Ø mm	L mm	Cap
103I.2650.013	60	225	1/30



## ICE CREAM DIPPER ALUMINIUM

Ref.	Cap
115I.2650.014	1/20
115I.2650.015	1/24



## ICE CREAM DIPPER TEFLON

Ref.	Cap
109I.2650.016	1/20
109I.2650.017	1/24





## ICE CREAM ACCESSORIES



### ICE CREAM PORTIONER CONTAINER WITH WATER CONNECTION

Ref.	L mm	B mm
115I.2660.001	220	120



### RECTANGULAR ICE CREAM MOULD STAINLESS STEEL

Ref.	L mm	B mm	H mm
109I.2660.002	285	95	45
109I.2660.003	335	115	45
109I.2660.004	340	140	45



### ICE CREAM BOMB MOULD

Ref.	Ø mm	H mm	Cap ℓ
109I.2660.005	80	45	0.12
109I.2660.006	100	70	0.25
109I.2660.007	120	80	0.5
109I.2660.008	140	90	0.75
109I.2660.009	160	95	1
109I.2660.010	180	110	1.5
109I.2660.011	200	120	2



### CASSATA MOULD STAINLESS STEEL

Ref.	Ø mm	H mm	Cap ℓ
109I.2660.012	95	85	0.5
109I.2660.013	125	100	1

# ICE CREAM ON STICK MOULDS



.....

## DISPOSABLE PUSH-UP LOLLY MOULD PACK OF 100 PIECES

.....

Ref.	Cap ℓ
130I.2560.001	0.09



.....

## DISPLAY FOR 28 PUSH-UP LOLLIES

.....

Ref.	L mm	B mm	H mm
130I.2560.002	400	310	90



.....

## PACK OF 50 WOODEN STICKS

.....

Ref.
136I.2550.001
136I.2550.002



.....

## DISPLAY FOR ICE CREAM LOLLIES POLYCARBONATE

.....

Ref.	L mm	B mm
136I.2550.003	360	235





# SILICON ICE CREAM MOULDS

Range of innovation moulds to create stick ice creams. A Pavogel silicone mould has a special hinge system opening that enables easy stick insertion and quick hygienic product extraction.



Malibu



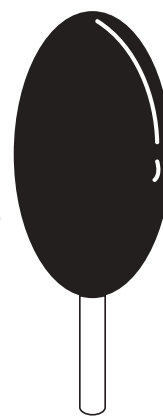
Acapulco



Maracaibo



Honolulu



Waikiki



Ipanema



Cupcake



Linear



Bubbles



Round



## KIT 4 ICE CREAM ON STICK MOULDS + TRAY + 50 WOODEN STICKS

Ref.	L mm	B mm	Cap ℓ	Form
136l.2550.004	95	52	0.085	Malibu
136l.2550.005	95	50	0.09	Acapulco
136l.2550.006	85	48	0.085	Maracaibo
136l.2550.007	83	84	0.1	Honolulu
136l.2550.008	110	35	0.07	Ipanema

## KIT 4 MINI ICE CREAM ON STICK MOULDS + TRAY + 50 WOODEN STICKS

Ref.	L mm	B mm	Cap ℓ	Form
136l.2550.009	72	40	0.035	Malibu
136l.2550.010	65	65	0.037	Maracaibo
136l.2550.011	70	40	0.035	Waikiki
136l.2550.012	70	50	0.04	Cupcake
136l.2550.013	60	20	0.025	Linear
136l.2550.014	60	25	0.02	Bubbles
136l.2550.015	60	23	0.02	Round

# SEMIFREDDO MOULDS

Wide range of soft ice-cream moulds of various sizes and forms. The moulds are made of durable but flexible plastic that facilitate easy extraction.



## SEMIFREDDO MOULD

Ref.	L mm	B mm	H mm	Set of
130I.2580.001	180/110	98/57	52/30	2



## SEMIFREDDO MOULD

Ref.	L mm	B mm	H mm	Set of
130I.2580.002	248/178	146/105	68/50	2



## SEMIFREDDO MOULD

Ref.	L mm	B mm	H mm	Set of
130I.2580.003	225/177	182/144	74/55	2



## SEMIFREDDO MOULD

Ref.	L mm	B mm	H mm	Set of
130I.2580.004	250/180	116/84	70/50	2



## SEMIFREDDO MOULD

Ref.	L mm	B mm	H mm	Set of
130I.2580.005	250/180	95/68	62/52	2



## SEMIFREDDO MOULD

Ref.	L mm	B mm	H mm	Set of
130I.2580.006	243/196	130/117	35/40	2



**SEMIFREDDO MOULD**

Ref.	L mm	B mm	H mm	Set of
130I.2580.007	194/157	194/157	45/35	2



**SEMIFREDDO MOULD**

Ref.	L mm	B mm	H mm	Set of
130I.2580.008	197/147	197/147	55/45	2



**SEMIFREDDO MOULD**

Ref.	L mm	B mm	H mm	Set of
130I.2580.009	204/163	204/163	35/40	2



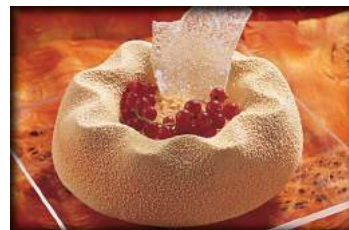
**SEMIFREDDO MOULD**

Ref.	Ø mm	H mm	Set of
130I.2580.010	205/165	45/40	2



**SEMIFREDDO MOULD**

Ref.	Ø mm	H mm	Set of
130I.2580.011	210/160	40/45	2



**SEMIFREDDO MOULD**

Ref.	Ø mm	H mm	Set of
130I.2580.012	205/1600	55/50	2



**SEMIFREDDO MOULD**

Ref.	Ø mm	H mm	Set of
130I.2580.013	195/160	50/40	2



**SEMIFREDDO MOULD**

Ref.	L mm	B mm	H mm	Set of
130I.2580.014	190/150	190/150	50/45	2

# ICE CREAM MACHINES



## SORBETIERE 230V - 100 W

Ref.	L mm	B mm	H mm	Cap ℓ
115l.2530.001	450	300	270	3



## SORBETIERE 230V - 350 W

Ref.	L mm	B mm	H mm	Cap ℓ
115l.2530.002	510	350	350	5



## SORBETIERE 230V - 650 W

Ref.	L mm	B mm	H mm	Cap ℓ
115l.2530.003	620	450	450	10





# SUGAR TOOLS



**SUGAR HEATING LAMP - 500W**

Ref.	L mm	B mm
129I.2640.001	340	340



**SUGAR HEATING LAMP - 1000W**

Ref.	L mm	B mm
129I.2640.002	340	340



**NON STICK SURFACE FOR SUGAR HEATING LAMP**

Ref.	L mm	B mm
129I.2640.003	310	310



**THERMOMETER SUGAR**

Ref.	Range
149I.2640.004	+80°/+200°



**THERMOMETER HOLDER STAINLESS STEEL**

Ref.	H mm
129I.2640.005	450



**LATEX GLOVES TO WORK WITH SUGAR**

Ref.	Size
130I.2640.006	6/6.5
130I.2640.007	7/7.5
130I.2640.008	8/8.5



**SUGAR SCISSORS**

Ref.
129I.2640.009



**SUGAR PUMP**

Ref.
130I.2640.010



**COPPER SUGAR PAN**

Ref.	Ø mm	H mm	Cap ℓ
129I.2640.011	160	90	1.8
129I.2640.012	180	100	2.5
129I.2640.013	200	110	3.5



**REFRACTOMETER**

Ref.	L mm	Type
129I.2540.001	170	0-56%



**SPIRIT LAMP GLASS**

Ref.
129I.2540.002



**COOLING SPRAY F/ PASTRY**

Ref.	Cap ℓ
130P.1920.001	0.4



**GAS BLOWTORCH**

Ref.
129I.2630.001



**GAS BLOWTORCH HEAD  
DELIVERED WITHOUT GAS**

Ref.
127I.2630.002



**CARAMELIZER ELECTRIC  
220V - 650W**

Ref.	Ø mm
127I.2630.003	100



**GAS BLOWTORCH**

Ref.
129I.2630.004





## MOULDS FOR SUGAR FORM SILICON



### LEAF

Ref.	L mm	B mm
129I.2610.001	115	60
129I.2610.002	90	73
129I.2610.003	80	60
129I.2610.004	85	60



### FLOWER

Ref.	L mm	B mm
129I.2610.005	35	35



### ORCHID

Ref.	L mm	B mm
129I.2610.006	82	82

## EASY FLEUR NICKEL PLATED ALUMINIUM



### EASY FLEUR

Ref.
129I.2620.001
129I.2620.002

# MARZIPAN TOOLS AND ACCESSORIES



## MODELING TOOLS MARZIPAN

Ref.	Set of
130I.2590.001	6



## MODELING TOOLS MARZIPAN

Ref.	Set of
130I.2590.002	12



## MARZIPAN KNIFE

Ref.	L mm	B mm
130I.2590.003	82	82



## MARZIPAN NIPPERS PLAIN

Ref.	L mm	Type
146I.2570.001	12.5-19	Open Eye
146I.2570.002	12.5-19	Close Eye
146I.2570.003	12.5-19	Open V
146I.2570.004	12.5-19	Close V
146I.2570.005	12.5-19	Open Curve
146I.2570.006	12.5-19	Close Curve
146I.2570.007	12.5-19	Straight Line
146I.2570.008	12.5-19	Heart



## MARZIPAN NIPPERS SERRATED

Ref.	L mm	Type
146I.2570.009	12.5-19	Open Eye
146I.2570.010	12.5-19	Close Eye
146I.2570.011	12.5-19	Open V
146I.2570.012	12.5-19	Close V
146I.2570.013	12.5-19	Open Curve
146I.2570.014	12.5-19	Close Curve
146I.2570.015	12.5-19	Straight Line
146I.2570.016	12.5-19	Heart



## SHINY SPRAY FOR POLISHING MARZIPAN

Ref.	Cap ℓ
130I.1920.002	0.4



**CHOCOLATE  
WORKS**

# CHOCOLATE FOUNTAINS & TEMPERING MACHINES



## CHOCOLATE MELTING CONTAINER

Ref.	L mm	B mm	H mm	Cap ℓ
130C.2470.001	410	230	135	3.6
130C.2470.002	400	330	135	6
130C.2470.003	440	390	135	9
130C.2470.004	600	380	135	13.7



## CHOCOLATE DIPPING MACHINE WITHOUT COVER - 200W

Ref.	Ø mm	H mm	Cap ℓ
129C.2500.001	240	175	3.5



## COOLING TRAY EPP

Ref.	L mm	B mm	H mm	Type
146C.2480.001	530	320	40	-20°C



## HEATING PLATE FOR CHOCOLATE 230V

Ref.	L mm	B mm	H mm
130C.2510.001	400	320	11



## CHOCOLATE FOUNTAIN

Ref.	Ø mm	H mm	Weight Kg	Size
129C.2340.001	210	400	1.5	Small
129C.2340.002	330	600	2.5	Medium
129C.2340.003	370	800	5.0	Large



# CHOCOLATE TOOLS



## DIPPING FORKS FOR CHOCOLATE

Ref.	Set of
130C.2490.001	10



## CHOCOLATE GRATER FLAT

Ref.	L mm	B mm
146C.2350.001	120	115



## CHOCOLATE GRATE OBLIQUE

Ref.	L mm	B mm
146C.2350.002	120	110



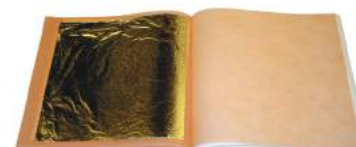
## CHOCOLATE GRATER GIROLE PLASTIC

Ref.	Ø mm	H mm
110C.2350.003	220	150



## CHOCOLATE SPRAY

Ref.	Cap L	Type
130C.1920.003	0.4	White Velvet
130C.1920.004	0.4	Milk Velvet
130C.1920.005	0.4	Dark Velvet



## GOLD SHEETS

Ref.	L mm	B mm	Set of
129C.2520.001	80	80	25



## SILVER SHEETS

Ref.	L mm	B mm	Set of
129C.2520.002	80	80	25



## TRANSPARENT PLASTIC SHEETS

Ref.	L mm	B mm	Set of
129C.2520.003	360	340	15

\* For Relief Decoration with Assorted Patterns



## PRECUT SHEETS 50 MICRON

Ref.	L mm	B mm	Set of
129C.2520.004	600	400	100

# SILKSCREEN TRANSFER SHEET FOR CHOCOLATE



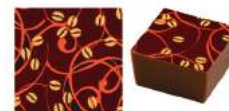
## SILKSCREEN SHEET DOT ART

Ref.	L mm	B mm	Set of
136C.2440.001	400	250	20



## SILKSCREEN SHEET CIRCLES

Ref.	L mm	B mm	Set of
136C.2440.002	400	250	15



## SILKSCREEN SHEET COFFEE BEAN SWIRL

Ref.	L mm	B mm	Set of
136C.2440.003	400	250	15



## SILKSCREEN SHEET STRIPES ORANGE

Ref.	L mm	B mm	Set of
136C.2440.004	400	250	15



## SILKSCREEN SHEET STRIPES PURPLE

Ref.	L mm	B mm	Set of
136C.2440.005	400	250	15



## SILKSCREEN SHEET STRIPES YELLOW

Ref.	L mm	B mm	Set of
136C.2440.006	400	250	15



## SILKSCREEN SHEET COPPER SWIRL

Ref.	L mm	B mm	Set of
136C.2440.007	400	250	15



## SILKSCREEN SHEET BAMBOO

Ref.	L mm	B mm	Set of
136C.2440.008	400	250	15



## SILKSCREEN SHEET MUSIC NOTES

Ref.	L mm	B mm	Set of
136C.2440.009	400	250	15



**SILKSCREEN SHEET  
ABSTRACT GREEN**

Ref.	L mm	B mm	Set of
136C.2440.010	400	250	15



**SILKSCREEN SHEET  
FLOWER BURST**

Ref.	L mm	B mm	Set of
136C.2440.011	400	250	15

## SERIGRAFIE TRANSFER SHEETS FOR CHOCOLATE

Transfer sheets in warm, cool, classic and thematic tones with metallized colour. Each silkscreen box contains 30 sheets measuring 340 x 260 mm.



**SERIGRAFIE SHEET  
GOLD**

Ref.	L mm	B mm	Set of
136C.2450.001	340	260	30



**SERIGRAFIE SHEET  
GOLD-RED/RUBY-SILVER**

Ref.	L mm	B mm	Set of
136C.2450.002	340	260	30



**SERIGRAFIE SHEET  
GOLD-SILVER**

Ref.	L mm	B mm	Set of
136C.2450.003	340	260	30



**SERIGRAFIE SHEET  
GOLD-RED-RUBY**

Ref.	L mm	B mm	Set of
136C.2450.004	340	260	30



**SERIGRAFIE SHEET  
WHITE-ORANGE-COPPER**

Ref.	L mm	B mm	Set of
136C.2450.005	340	260	30



**SERIGRAFIE SHEET  
COPPER**

Ref.	L mm	B mm	Set of
136C.2450.006	340	260	30



**SERIGRAFIE SHEET  
GOLD**

Ref.	L mm	B mm	Set of
136C.2450.007	340	260	30



**SERIGRAFIE SHEET  
BLACK-SILVER**

Ref.	L mm	B mm	Set of
136C.2450.008	340	260	30



**SERIGRAFIE SHEET  
RED-RUBY**

Ref.	L mm	B mm	Set of
136C.2450.009	340	260	30



**SERIGRAFIE SHEET  
YELLOW**

Ref.	L mm	B mm	Set of
136C.2450.010	340	260	30



**SERIGRAFIE SHEET  
YELLOW**

Ref.	L mm	B mm	Set of
136C.2450.011	340	260	30



**SERIGRAFIE SHEET  
BROWN**

Ref.	L mm	B mm	Set of
136C.2450.012	340	260	30



**SERIGRAFIE SHEET  
YELLOW**

Ref.	L mm	B mm	Set of
136C.2450.013	340	260	30



**SERIGRAFIE SHEET  
RED-BLACK**

Ref.	L mm	B mm	Set of
136C.2450.014	340	260	30



**SERIGRAFIE SHEET  
BLACK-WHITE**

Ref.	L mm	B mm	Set of
136C.2450.015	340	260	30



**SERIGRAFIE SHEET  
RED-ORANGE**

Ref.	L mm	B mm	Set of
136C.2450.016	340	260	30





# CHOCOLATE MOULDS SPECIAL



## MOCCA CUPS

Ref.	Ø mm	H mm	Indents
130C.2430.001	51	32	7



## SAUCERS FOR MOCCA CUPS

Ref.	Ø mm	Indents
130C.2430.002	80	5



## COFFEE CUPS

Ref.	Ø mm	H mm	Indents
130C.2430.003	59	36	7



## SAUCERS FOR COFFEE CUPS

Ref.	Ø mm	Indents
130C.2430.004	91	3



## CHOCOLATE BAR SQUARE

Ref.	L mm	B mm	Indents
130C.2420.001	150	70	5



## CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	Indents	Indents
130C.2420.002	150	70	5	5



CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	H mm	Indents
108C.2420.003	275	135	24	14



CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	H mm	Indents
108C.2420.004	275	135	24	7



CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	H mm	Indents
108C.2420.005	275	135	24	4



CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	H mm	Indents
108C.2420.006	275	135	24	3



CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	H mm	Indents
108C.2420.007	275	135	24	3



CHOCOLATE BAR RECTANGULAR

Ref.	L mm	B mm	H mm	Indents
40753901	275	135	24	8





**CHOCOLATE MOULD SPOON**

Ref.	L mm	B mm
130C.2430.005	95	25



**CHOCOLATE MOULD CHAMP BOTTLE**

Ref.	L mm	H mm
146C.2430.006	64	220



**CHOCOLATE MOULD CHAMP CORK**

Ref.	L mm	B mm	H mm
146C.2430.007	35	24	12



# CHOCOLATE MOULDS PRALINE



**ROSETTES**  
**29X19MM**

Ref.	L mm	B mm	Indents
146C.2390.001	275	135	24



**ROUNDS**  
**28X24MM**

Ref.	L mm	B mm	Indents
130C.2390.002	275	175	40



**OCTAGONS**  
**25X25MM**

Ref.	L mm	B mm
130C.2390.003	275	175



**TRIANGLES WITH STRIPES**  
**39X28X17MM**

Ref.	L mm	B mm	Indents
130C.2390.004	275	175	30



**OVALS**  
**38X28X18MM**

Ref.	L mm	B mm	Indents
130C.2390.005	275	175	30



**OVALS**  
**35X23X16MM**

Ref.	L mm	B mm	Indents
130C.2390.006	275	175	36



**PYRAMIDS**  
**26X26X20MM**

Ref.	L mm	B mm	Indents
130C.2390.007	275	175	30



**SQUARES**  
**20X20X15MM**

Ref.	L mm	B mm	Indents
130C.2390.008	275	175	30



**RECTANGLES**  
**35X20X17MM**

Ref.	L mm	B mm	Indents
130C.2390.009	275	175	40





**MINI GIANDIUJAS**  
**48X18.5X19MM**

Ref.	L mm	B mm	Indents
130C.2390.010	275	135	16



**LEAVES**  
**38X22X15MM**

Ref.	L mm	B mm	Indents
130C.2390.011	275	175	32



**FLOWERS**  
**26X15MM**

Ref.	L mm	B mm	Indents
130C.2390.027	275	115	40



**SQUARES STRIPED**  
**27X27X18MM**

Ref.	L mm	B mm	Indents
130C.2390.013	275	115	28



**FANCY RECTANGLES**  
**31X23X12MM**

Ref.	L mm	B mm	Indents
130C.2390.014	275	115	24



**HEARTS**  
**35X22X16MM**

Ref.	L mm	B mm	Indents
130C.2390.015	275	175	35



**GRIOTTES**  
**30X22MM**

Ref.	L mm	B mm	Indents
130C.2390.016	275	175	28



**ROUNDS**  
**30X19MM**

Ref.	L mm	B mm	Indents
130C.2390.017	275	175	28



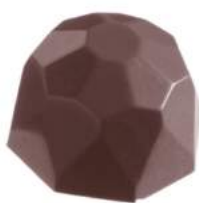
**WAVY OVALS**  
**30X18X15MM**

Ref.	L mm	B mm	Indents
130C.2390.018	275	175	30



**SQUARES**  
**25X25X23MM**

Ref.	L mm	B mm	Indents
130C.2390.019	275	175	40



**DIAMONDS**  
**28X18MM**

Ref.	L mm	B mm	Indents
130C.2390.020	275	175	28



**FLAT SQUARES**  
**32X32X4MM**

Ref.	L mm	B mm	Indents
	275	175	24



**GIFTS**  
**32X22X20MM**

Ref.	L mm	B mm	Indents
130C.2390.022	275	175	30



**PRESENTS**  
**29X29X20MM**

Ref.	L mm	B mm	Indents
146C.2390.023	275	135	24



**SPHERES**  
**25MM**

Ref.	L mm	B mm	Indents
146C.2390.024	275	135	36



**CLOVERS**  
**28X32X15MM**

Ref.	L mm	B mm	Indents
130C.2390.025	275	175	32



**WAVY RECTANGLES**  
**31X20X16MM**

Ref.	L mm	B mm	Indents
130C.2390.026	275	175	30



**ROUNDS WITH FLOWERS**  
**26X15MM**

Ref.	L mm	B mm	Indents
130C.2390.012	275	175	35



**MISPLACED OVALS**  
**38X30X15MM**

Ref.	L mm	B mm	Indents
130C.2390.028	275	175	20



**DOUBLE TRIANGLES**  
**30X25X15MM**

Ref.	L mm	B mm	Indents
130C.2390.029	275	175	20



**BABELS**  
**29X18MM**

Ref.	L mm	B mm	Indents
130C.2390.030	275	175	24



**COFFEE BEANS**  
**17X12X5MM**

Ref.	L mm	B mm	Indents
130C.2390.031	275	175	130



**FANS**  
**31X26X15MM**

Ref.	L mm	B mm	Indents
130C.2390.032	275	175	42



**HEARTS**  
**40X42X15MM**

Ref.	L mm	B mm	Indents
130C.2390.033	275	175	15



**VULCANOES**  
**30X20MM**

Ref.	L mm	B mm	Indents
130C.2390.034	275	175	24



**TRIANGLES**  
**33X33X15MM**

Ref.	L mm	B mm	Indents
130C.2390.035	275	175	24



**WAVY SQUARES**  
**33X25X12MM**

Ref.	L mm	B mm	Indents
130C.2390.036	275	175	24



**BUTTERFLIES**  
**31X24X13MM**

Ref.	L mm	B mm	Indents
130C.2390.037	275	175	35



**SEA CREATURES**  
**38X20X7MM**

Ref.	L mm	B mm	Indents
146C.2390.038	275	135	28



**MERLION**  
**43X26X18MM**

Ref.	L mm	B mm	Indents
146C.2390.039	275	135	24



# CHOCOLATE MOULDS PRALINE POLYCARBONATE



**RECTANGULAR TILT**  
**14X37X19MM**

Ref.	L mm	B mm	Indents
136C.2400.001	275	135	21



**RECTANGULAR RISE**  
**17X37X17MM**

Ref.	L mm	B mm	Indents
136C.2400.002	275	135	21



**RECTANGULAR GROOVED**  
**15X37X15MM**

Ref.	L mm	B mm	Indents
136C.2400.003	275	135	21



**RECTANGULAR TWIST**  
**15X37X19MM**

Ref.	L mm	B mm	Indents
136C.2400.004	275	135	21



**RECTANGULAR SWAY**  
**17X37X17MM**

Ref.	L mm	B mm	Indents
136C.2400.005	275	135	21



**RECTANGULAR RIDGED**  
**16X37X16MM**

Ref.	L mm	B mm	Indents
136C.2400.006	275	135	21



**RECTANGLE WAVE**  
**17X37X17MM**

Ref.	L mm	B mm	Indents
136C.2400.007	275	135	21



**SPHERE LINED**  
**30X18MM**

Ref.	L mm	B mm	Indents
136C.2400.008	275	135	21



**SPHERE FOLD**  
**30X18MM**

Ref.	L mm	B mm	Indents
136C.2400.009	275	135	21





**CYLINDER EXCLAMATION**  
**22X18X28MM**

Ref.	L mm	B mm	Indents
136C.2400.010	275	135	24



**TRIGANGLE SWELL**  
**22X21X28MM**

Ref.	L mm	B mm	Indents
136C.2400.011	275	135	24



**SQUARE DOT**  
**18X18X28MM**

Ref.	L mm	B mm	Indents
136C.2400.012	275	135	24



**CYLINDER TURN**  
**21X28MM**

Ref.	L mm	B mm	Indents
136C.2400.013	275	135	24



# CHOCOLATE MOULDS PRALINE ARTISANAL POLYCARBONATE



**ROUND CIRCLE  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.001	275	135	21



**ROUND FORK  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.002	275	135	21



**ROUND WAVE  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.003	275	135	21



**ROUND SMOOTH  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.004	275	135	21



**SQUARE FANTASY  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.005	275	135	21



**SQUARE DOT  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.006	275	135	21



**SQUARE LINE  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.007	275	135	21



**SQUARE SMOOTH  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.008	275	135	21



**RECTANGULAR LINE  
28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.009	275	135	21





**RECTANGULAR FORK**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.010	275	135	21



**RECTANGULAR DOT**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.011	275	135	21



**RECTANGULAR SMOOTH**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.012	275	135	21



**OVAL LINE**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.013	275	135	21



**OVAL RHOMBUS**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.014	275	135	21



**OVAL KNOB**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.015	275	135	21



**OVAL SMOOTH**  
**28X14MM**

Ref.	L mm	B mm	Indents
136C.2380.016	275	135	21



# CHOCOLATE MOULDS 3D MAGNETIC



**EGG CRACKED TOP**  
**23X30X23MM**

Ref.	L mm	Indents
130C.2360.001	275	28



**EGG PLAIN**  
**23X32X23MM**

Ref.	L mm	Indents
130C.2360.002	275	28



**EGG GROVE TOP**  
**23X30X23MM**

Ref.	L mm	Indents
130C.2360.003	275	28



**SPHERE PLAIN**  
**26X26X26MM**

Ref.	L mm	Indents
130C.2360.004	275	28



**SPHERE QUARTER**  
**26X26X26MM**

Ref.	L mm	Indents
130C.2360.005	275	28



**SPHERE TOP INDENT**  
**26X26X26MM**

Ref.	L mm	Indents
130C.2360.006	275	28



**SPHERE SIDE INDENT**  
**26X26X26MM**

Ref.	L mm	Indents
130C.2360.007	275	28



**SPHERE RINGS**  
**28X24X24MM**

Ref.	L mm	Indents
130C.2360.008	275	28



**HEART TILT 3D**  
**31X27X21MM**

Ref.	L mm	Indents
130C.2360.009	275	28





**HEART 3D**  
**32X18X28MM**

Ref.	L mm	B mm	Indents
130C.2360.010	275	175	28

## CHOCOLATE MOULDS SPHERE POLYCARBONATE



**SPHERE**  
**20MM**

Ref.	L mm	B mm	Indents
108C.2400.014	275	175	40



**SPHERE**  
**25MM**

Ref.	L mm	B mm	Indents
108C.2400.015	275	175	36



**SPHERE**  
**27MM**

Ref.	L mm	B mm	Indents
108C.2400.016	275	175	32



**SPHERE**  
**30MM**

Ref.	L mm	B mm	Indents
108C.2400.017	275	175	24



**HALF SPHERE**  
**50X25MM**

Ref.	L mm	B mm	Indents
108C.2400.018	275	175	12



**HALF SPHERE**  
**59X29MM**

Ref.	L mm	B mm	Indents
108C.2400.019	275	175	8





**HALF SPHERE  
70X35MM**

Ref.	L mm	B mm	Indents
108C.2400.020	275	175	6



**HALF SPHERE  
80X40MM**

Ref.	L mm	B mm	Indents
108C.2400.021	275	175	6



**HIGH HALF SPHERE  
29X25MM**

Ref.	L mm	B mm	Indents
108C.2400.022	275	175	24



**HIGH HALF SPHERE  
30X25MM**

Ref.	L mm	B mm	Indents
108C.2400.023	275	175	21



**HIGH HALF SPHERE  
35X30MM**

Ref.	L mm	B mm	Indents
108C.2400.024	275	175	21



**HIGH HALF SPHERE  
45X38MM**

Ref.	L mm	B mm	Indents
108C.2400.025	275	175	14

## MAGNETIC MOULDS POLYCARBONATE



**BUNNY**

Ref.	L mm	B mm	H mm
108C.2370.002	150	70	60
108C.2370.001	200	90	80



**BUDDHA**

Ref.	L mm	B mm	H mm
108C.2370.003	150	113	113



# PRALINE MOULDS VARIOUS



**TERRACOTTA WARRIOR**  
**125X41.5X15MM**

Ref.	L mm	B mm	Indents
108C.2390.040	275	135	4



**MANNEKE PIS**  
**80X36X13MM**

Ref.	L mm	B mm	Indents
108C.2390.041	275	135	9



**MATRJOŠKA**  
**50X26X12MM**

Ref.	L mm	B mm	Indents
108C.2390.042	275	135	16



**ARABIC COFFEE POT**  
**42.5X30X18.5MM**

Ref.	L mm	B mm	Indents
108C.2390.043	275	135	14



**PHAROAH**  
**41X31X18MM**

Ref.	L mm	B mm	Indents
108C.2390.044	275	135	24



**BAMBOO STICK**  
**115X15X18MM**

Ref.	L mm	B mm	Indents
108C.2390.045	275	135	9



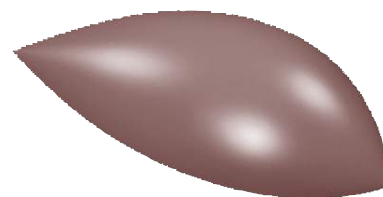
**CINNAMON STICK**  
**33.5X18X9.5MM**

Ref.	L mm	B mm	Indents
108C.2390.046	275	135	24



**CHOCOLATE DIMSUM**  
**MOULD 28X19MM**

Ref.	L mm	B mm	Indents
108C.2390.047	275	135	21



**CHOCOLATE QUENELLE**  
**MOULD 45.5X25X12.5MM**

Ref.	L mm	B mm	Indents
108C.2390.048	275	135	16



**ANIMALS 5 FIGURES  
DIFFERENT SIZES**

Ref.	L mm	B mm	Indents
108C.2390.049	275	135	15



**ROBOT  
55X42X15MM**

Ref.	L mm	B mm	Indents
108C.2390.050	275	135	10

**CHOCOLATE MOULDS HALLOWEEN**



**PUMPKIN**

Ref.	L mm	B mm	H mm
130C.2430.008	140	140	150
130C.2430.009	110	95	45



**SKELETON**

Ref.	L mm	B mm	H mm
130C.2430.010	75	55	100



**FRANKENSTEIN**

Ref.	L mm	B mm	H mm
130C.2430.011	75	50	90



**VAMPIRE**

Ref.	L mm	B mm	H mm
130C.2430.012	120	55	95



**DRACULA**

Ref.	L mm	B mm	H mm
130C.2430.013	55	50	85



**CAT WITH PUMPKIN**

Ref.	L mm	B mm	H mm
130C.2430.014	85	70	85



## CHOCOLATE MOULDS SAINT NICHOLAS



**SAINT NICHOLAS ON HORSE**

Ref. H mm  
130C.2430.015 110



**SAINT NICHOLAS**

Ref. H mm  
130C.2430.016 110  
130C.2430.017 140

## CHOCOLATE MOULDS CHRISTMAS



**CHRISTMAS 3 SCENES**

Ref. H mm  
130C.2430.018 110



**SANTA WITH SACK  
WITH TOYS**

Ref. L mm H mm Indents  
130C.2430.019 95 95 4



**SANTA WITH SACK  
AND LANTERN**

Ref. H mm  
130C.2430.020 110  
130C.2430.021 140  
130C.2430.022 190



**SANTA WITH SACK  
WITH TOYS**

Ref. H mm  
130C.2430.023 110



**SANTA CLAUS WITH CHILD**

Ref. H mm  
130C.2430.024 140  
130C.2430.025 220



**SANTA ON SLEIGH**

Ref. H mm  
130C.2430.026 120



**SANTA WITH TOYS IN SACK**

Ref.	H mm
130C.2430.027	145



**CHRISTMAS TREE**

Ref.	L mm	B mm	H mm
130C.2430.028	90	80	37



**SNOWMAN**

Ref.	H mm
130C.2430.029	114
130C.2430.030	150



**CHRISTMAS BOOT**

Ref.	H mm
130C.2430.031	125
130C.2430.032	135



**ANGEL WITH CANDLE**

Ref.	L mm	Indents
130C.2430.033	80	3
130C.2430.034	125	2
130C.2430.035	175	



**ANGEL WITH FAWN**

Ref.	H mm
130C.2430.036	125



**CANDLE**

Ref.	H mm
130C.2430.037	415



**CHOCOLATE HOUSE**

Ref.	H mm
136C.2430.038	180



**CANDLE MOULD**

Ref.	L mm	H mm	H mm
136C.2430.039	200	110	85





**CHRISTMAS TREE**

Ref.	H mm	Cap ℓ
136C.2430.028	75	90

**CHOCOLATE MOULDS EASTER**



**PLAIN EGG**

Ref.	L mm	B mm	H mm	Set of
130C.2410.001	36	23	12	9
130C.2410.002	80	60	25	2
130C.2410.003	110	80	40	
130C.2410.004	125	94	44	
130C.2410.005	140	100	50	
130C.2410.006	154	110	55	
130C.2410.007	220	160	85	1/2 Egg



**CRACKED EGG**

Ref.	L mm	B mm	H mm	Set of
130C.2410.008	39	25	13	7
130C.2410.009	64	44	26	3
130C.2410.010	83	54	24	2
130C.2410.011	96	70	40	
130C.2410.012	140	100	49	1/2 Egg



**EGG 4 PARTS**

Ref.	H mm
130C.2410.013	130



**3 MELTED EGGS**

Ref.	H mm	Weight Gr
136C.2410.014	200	250



**2 THERMOFORMED EGGS**

Ref.	H mm	Weight Gr
136C.2410.015	200	350



**LAYERED EGG**

Ref.	H mm	Weight Gr
136C.2410.016	200	400



**SHIFTED EGG**

Ref.	H mm	Weight Gr
136C.2410.017	200	400



**EGG**

Ref.	H mm	Weight Gr
136C.2410.018	200	350



**EGG SURPRISE**

Ref.	H mm	Weight Gr
136C.2410.019	200	300



**RIBBED EGG**

Ref.	H mm	Weight Gr
136C.2410.020	200	350
136C.2410.021	200	350





**EASTER 3 DIFFERENT SCENES**

Ref.	H mm
130C.2410.022	100



**3 CHICKS**

Ref.	L mm	B mm	H mm
130C.2410.023	65	84	80



**2 HENS**

Ref.	L mm	B mm	H mm
130C.2410.024	94	108	106



**LAUGHING BUNNY**

Ref.	H mm
130C.2410.025	130
130C.2410.026	170
130C.2410.027	275
130C.2410.028	360



**BUNNY SIDE VIEW**

Ref.	L mm	B mm	H mm
130C.2410.029	74	122	18
130C.2410.030	115	200	25



**FAT SITTING BUNNY**

Ref.	L mm	B mm	H mm
130C.2410.031	79	58	12



**LAUGHING CHICKEN**

Ref.	H mm
130C.2410.032	165
130C.2410.033	205



**HEN ON A NEST**

Ref.	H mm
130C.2410.034	85
130C.2410.035	120



**ROOSTER**

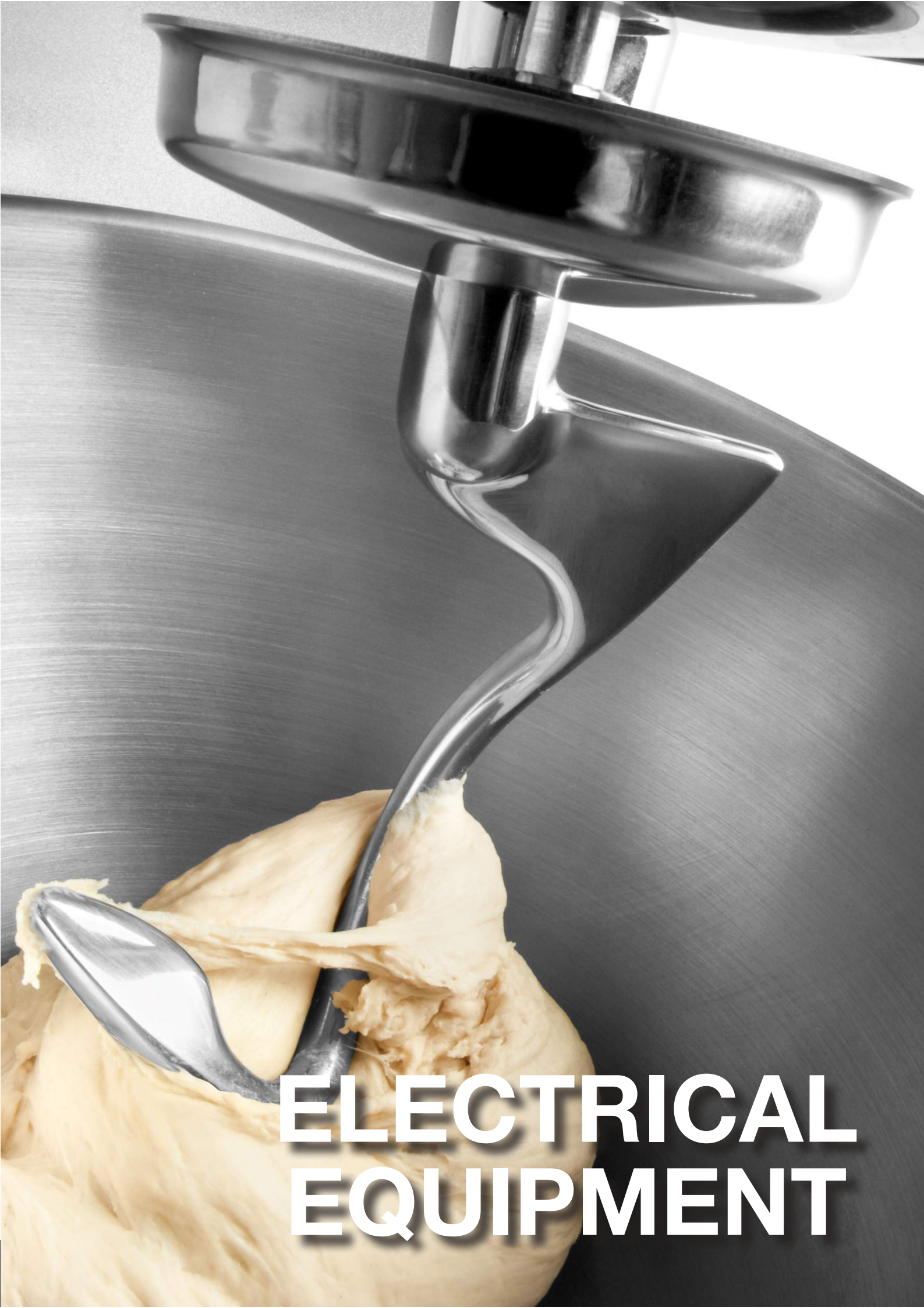
Ref.	H mm
130C.2410.036	170
130C.2410.037	265



**BELL**

Ref.	H mm
130C.2410.038	100
130C.2410.039	115
130C.2410.040	190





**ELECTRICAL  
EQUIPMENT**

# CUTTERS AND VEGETABLE SLICERS



## R3-1500 TABLE MODEL

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.001	210	320	400	3.7

Includes Metal Cutter Bowl With Handle, Straight Stainless Steel Blade. Single Speed 1500 Rpm, Pulse Function. 230V



## R201

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.002	220	280	500	2.9

1 Speed: 1500Rpm, Pulse Function, Industrial Induction Motor, Delivered With Stainless Steel. Cutter Bowl 2.9Ltr With Brushed Finish And Ergonomic Handle In Polycarbonate, Vegetable Slicer. Inside Ejection, Incl. 1 Slicing Disc (2.0 mm), 1 Grating Disc (2.0 mm), 1 Smooth Blade. 230V.



## R301

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.003	330	300	550	3.7

2 Machines In 1: A Cutter Bowl And A Vegetable Preparation Attachment On The Same Motor Base, Industrial Induction Motor, 1 Speed, 1500Rpm, Pulse Function, Delivered With Stainless Steel Bowl 3.7Ltr With Brushed Finish And Ergonomic Handle, Vegetable Slicer With Ejection Equipped With 1 Half-Moon Hopper And 1 Cylindrical Hopper, Incl. 2 Slicing Discs (2.0 mm, 4.0 mm), 1 Grating Disc (2.0 mm), 2 Slicing Discs Julienne (4X4.0 mm, 8X8.0 mm). 230V.



## R301 ULTRA 230V

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.004	330	300	550	3.7

2 Machines In 1: A Cutter Bowl And A Vegetable Preparation Attachment On The Same Motor Base, Industrial Induction Motor, 1 Speed, 1500Rpm, Pulse Function, Delivered With Stainless Steel Bowl 3.7Ltr With Brushed Finish And Ergonomic Handle, Vegetable Slicer With Ejection Equipped With 1 Half-Moon Hopper And 1 Cylindrical Hopper, Incl. 2 Slicing Discs (2.0 mm, 4.0 mm), 1 Grating Disc (2.0mm), 2 Slicing Discs Julienne (4X4.0 mm, 8X8.0 mm). 230V.

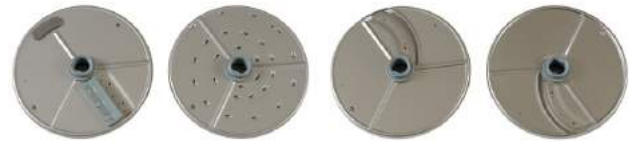




**R652 VV WITHOUT DISCS**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.005	380	350	670	7

2 Machines In 1: A Cutter Bowl And A Vegetable Preparation Attachment On The Same Metal Motor Base, 2 Speeds: 750/1500Rpm, Industrial Induction Motor, Voltage, Pulse Function, Delivered With Stainless Steel Bowl 7Ltr With Handle And Smooth Blade, Incl. Vegetable Slicer Attachment With 1 Half Moon Hopper And 1 Cylindrical Hopper, Discs Not Included. 230V.



**DISC FOR R652VV SET OF 8**

Ref.
141E.1440.005.01

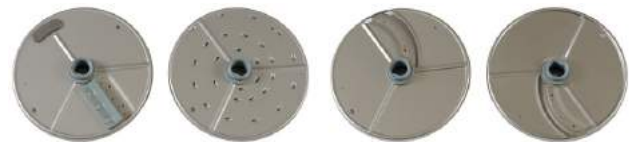
Slicer 2&5 mm, Grater 2&5 mm, Julienne 3X3 & 4X4 mm, Dicing Equipment 10X10x10 & 20X20x20 mm, French Fries Equipment 10X10x10 mm, Wall Disc Holder.



**CL50 MONOPHASE WITHOUT DISCS**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.006	350	320	590	7

1 Speed, 375Rpm, Motor Base Made In Polycarbonate, Automatic Restart Of The Machine With The Pusher, Delivered With Metal Bowl And Lid, 1 Large Hopper And 1 Cylindrical Hopper, No Discs Included. 230V.



**DISCS FOR CL 50 SET OF 8**

Ref.
141E.1440.006.01

Slicer 2&5 mm, Grater 2&5 mm, Julienne 3X3 & 4X4 mm, Dicing Equipment 10X10x10 & 20X20x20 mm, French Fries Equipment 10X10x10mm, Wall Disc Holder.



**BLIXER 3**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.007	210	320	420	3.7

3000Rpm, Stainless Steel Motor Shaft, Pulse Function, Delivered With Stainless Steel Bowl 3.7Ltr With Handle, Fine Serrated Blade, Sealed Lid, Lid Scraper. 230V



**BLIXER 4**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.008	230	300	460	4.5

Includes 4.5Ltr Stainless Steel Bowl With Handle, Serrated Stainless Steel Blade, Lid With Scraper Arm. Double Speed 1500/3000 Rpm, Pulse Function. 230V



**BLIXER 4V**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.009	230	300	460	4,5

Includes 4.5Ltr Stainless Steel Bowl With Handle, Serrated Stainless Steel Blade, Lid With Scraper Arm. Variable Speed 300/3500 Rpm. 230V

**BLIXER 5 PLUS**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1440.010	270	340	500	5,5

2 Speeds, 1500/3000Rpm, Metal Motor Base, Stainless Steel Motor Shaft, Pulse Function, Delivered With Stainless Steel Bowl 5.5Ltr With Handle, Fine Serrated Blade, Sealed Lid, Lid Scraper. 230V





# KITCHENAID MIXERS



## K5 HEAVY DUTY BOWL-LIFT STAND MIXER 220 - 240V, 315W

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1240.002	260	340	410	5



## BOWL FOR K5

Ref.	Cap ℓ
115E.1240.002.01	5



## DOUGH HOOK FOR K5

Ref.
115E.1240.002.03



## WHISK FOR K5

Ref.
115E.1240.002.04



## FLAT BEATER FOR K5

Ref.
115E.1240.002.05



## LID FOR BOWL FOR K5

Ref.
115E.1240.002.02





**K45 CLASSIC TILT-HEAD STAND MIXER WHITE,  
220-240V, 250 W**

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1240.001	358	221	353	4.28

**BOWL FOR K45**

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1240.001.01	210	330	350	4.28



**DOUGH HOOK FOR K45**

Ref.
115E.1240.001.02

**WHISK FOR K45**

Ref.
115E.1240.001.03



**FLAT BEATER FOR K45**

Ref.
115E.1240.001.04





## THERMOCHEF STAND MIXER



.....

### THERMOCHEF STAND MIXER

**220-240V, 37 - 100°C, 1150W**

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Ref.	L mm	B mm	H mm	Cap ℓ
127E.1240.003	460	430	410	2

## HAND MIXERS



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### GASTRO 200 DOUBLE SPEED 230V

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Ref.	L mm
127E.1240.004	200



.....

### GASTRO 350 DOUBLE SPEED 230V

.....

Ref.	L mm
127E.1240.005	350



.....

### HAND MIXER SEMI-PROFESSIONAL

**220-240V, 800W**

.....

Ref.
127E.1240.006

# POWER HAND MIXERS



**MINI MIXER MX014 CORDLESS 230V, 9.6W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.001	160	1-8	1.4



**MINI MIXER MD95 230V, 200W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.002	180	1-12	1.2



**JUNIOR MONOBLOC MIXER 230V, 200W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.003	225	5-25	1.7



**SENIOR MIXER PMX98 230V, 300W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.004	300	20-40	2.3



**MASTER MIXER MX91 230V, 460W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.005	410	40-100	34



**SUPER MIXER SMX 600 230V, 650W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.006	600	75-200	6



**SUPER MIXER SMX 800 230V, 800W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.007	680	75-300	6.6



**WHISK FT 97 230V, 350W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1470.001	245	2-20	3.3



**COMBI MIXER WHISK MF 2000 230V, 460W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.008	410	40-100	4.5



**MOTORBLOCK MASTER RANGE 230V, 460W**

Ref.	L mm	Weight Kg
114E.1340.009	350	2.7



**TUBE MIXER MASTER RANGE**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.010	420	20-100	1



**TUBE POTATO MASHER MASTER RANGE**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.011	420	30	1.9



**WHISK MASTER RANGE**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.012	245	5-20	0.9



**CUTTER BOWL MASTER RANGE**

Ref.	Ø mm	Cap ℓ
114E.1340.013	220	5



**POTATO MASHER PP 97 230V, 460W**

Ref.	L mm	Cap ℓ	Weight Kg
114E.1340.014	520	20-100	5



**HOLDER FOR MIXERS HANDSFREE KIT**

Ref.	Ø mm	Weight Kg
114E.1340.015	600	2,3
114E.1340.016	800	2,6
114E.1340.017	1000	2,8



# BUTCHERY MACHINES



**MEAT MINCER 230V TYPE 8, 380W**

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1200.001	240	300	340	4.28



**MEAT MINCER 230V TYPE 12, 750W**

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1200.002	370	220	440	4.28



**MEAT MINCER 230V TYPE 22, 1100W**

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1200.003	480	300	440	4.28



**MEAT SLICER GRAVITY FEED ECONOMY 230V**

Ref.	Ø mm	L mm	B mm	H mm	Type
115E.1210.004	250	420	480	350	185W
115E.1210.005	300	420	500	430	245W



**MEAT SLICER VOLANO ALUMINIUM  
EPOXY RED**

Ref.	Ø mm	L mm	B mm	H mm
115E.1210.006	300	600	720	740



**FOOT FOR VOLANO RED**

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1220.001	380	560	800	4.28

# NOODLE MACHINES



## NOODLE MACHINE MANUAL

Ref.	L mm	B mm	H mm
115E.1290.001	360	320	280

## NOODLE MACHINE ELECTRIC

Ref.	L mm	B mm	H mm
115E.1290.002	360	320	280



## CYLINDER FOR NOODLE MACHINE

Ref.	B mm	Type
115E.1300.001	15	Capelli
115E.1300.002	20	Tagliatelle
115E.1300.003	40	Trinette
115E.1300.004	65	Fettuccine
115E.1300.005	120	Lasagne

## RAVIOLI MOULD

Ref.	L mm	B mm	Indents
149E.1300.006	320	14	36
149E.1300.007	290	105	44



# ELECTRIC PASTA MACHINE



**PASTA MACHINE ELECTRIC TO MIX DOUGH AND FORM 12 TYPES OF PASTA, 300W**

Ref.	L mm	B mm	H mm	Weight Kg
105E.1100.001	480	250	460	1.5



**BRONZE STOPPER**

Ref.
105E.1100.001.01



**CASERECCES**

Ref.	L mm	B mm
105E.1100.001.02	9	5



**FUSILS**

Ref.	Ø mm
105E.1100.001.03	9



**PAPPARDELLE**

Ref.	Ø mm
105E.1100.001.04	16



**GNOCCI**

Ref.	Ø mm
105E.1100.001.05	12



**CAPELLI D'ANGELO**

Ref.	Ø mm
105E.1100.001.06	1



**SPAGHETTI**

Ref.	Ø mm
105E.1100.001.07	2



**SPAGHETTI ALLA CHITARRA**

Ref.	L mm	B mm
105E.1100.001.08	2	2



**TAGLIOLINI**

Ref.	Ø mm
105E.1100.001.09	3



**FETUCCINE**

Ref.	Ø mm
105E.1100.001.10	8



**PASTA SFOGLIA**

Ref.	Ø mm
105E.1100.001.11	135



**CANNELONI**

Ref.	Ø mm
105E.1100.001.12	25



**BIGOLI**

Ref.	Ø mm
105E.1100.001.13	3



# SALAMANDERS, GRILLS AND FRYERS



## SALAMANDER STAINLESS STEEL 230V, 3000W

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1360.001	450	520	530	4.28



## IRON CONTACT GRILL 230V

Ref.	L mm	B mm	H mm	Type
115E.1140.001	290	400	210	Single 1800W
115E.1140.002	570	400	210	Double 3600W



## CERAMIC CONTACT GRILL 230V

Ref.	L mm	B mm	H mm	Type
115E.1140.003	330	460	180	Single 1600W
115E.1140.004	620	460	180	Double 3200W



## GYROS GRILL 230V

Ref.	L mm	B mm	H mm	Weight Kg	Type
142E.1140.005	580	660	700	15	3600W
142E.1140.006	580	660	870	25	5800W



## FRYER WITH THERMOSTAT STAINLESS STEEL

Ref.	L mm	B mm	H mm	Weight Kg	Type
105E.1130.001	430	265	340	8	3250W
105E.1130.002	560	430	340	2X8	6500W



## PASTA COOKER WITH 3 MESH BASKETS

Ref.	L mm	B mm	H mm	Weight Kg	Type
115E.1320.001	540	350	320	25	3250W

# FRIX AIR

FRIXAIR speeds up the preparation of appetizers, entrées, main courses, and desserts and is ideal for making mousse, sorbets, ice cream, sauces and soups, cocktails and hors d'oeuvres.

Fast and easy to operate, just pour the ingredients into the single serving plastic bowl. Store in a freezer at a temperature of -20°C to deep-freeze the ingredients.

The "START" push button activates a two-minute working cycle.  
The "FAST" push button activates a one-minute working cycle.

FRIXAIR also features a rinsing function, that saves time when cleaning the blade between use of similar ingredients. The serving bowls are made of a special material that can be used directly in a microwave oven. They are also dishwasher safe.



## FRIX AIR - 230V

Ref.	L mm	B mm	H mm	Includes
585E.1110.001	330	205	495	2 SS Blades 1 Whipping Blade 2 Rubber Seals 2 SS Bowl Holders 5 Bowls With Lid 1 Blade Removing Tool

## PLASTIC BOWLS MICROWAVE SAFE

Ref.	Set of
595E.1120.001	50



## SET OF ACCESSORIES

Ref.	Includes
595E.1120.002	2 SS Bowl Holders 2 Gaskets 2 SS Blades





# SOUS-VIDE COOKING



## NOON THERMOSTAT DIGITAL 230V, 1800W

Ref.	L mm	B mm	H mm	Cap
171E.1390.001	160	120	314	6Ltr/Min



## RECIPIENT FOR NOON GN 1/1 STAINLESS STEEL

Ref.	L mm	B mm	H mm	Cap ℓ
171E.1390.002	560	330	240	27



## TURBIGOMME SELF ADHESIVE JOINT FOR SOUS VIDE

Ref.	L mm
171E.1390.003	5000



## WHIP CLIP FOR SIPHONES AND BOTTLES

Ref.	Ø mm
101E.1390.004	50-120



## ARCHIVAL GRID FOR HANGING COOKING BAGS

Ref.	L mm	B mm	H mm
171E.1390.005	340	210	40

# NITRO COOKING



## TEPPAN NITRO CONTAINER

Ref.	L mm	B mm	Cap ℓ
161E.1270.001	420	3.5	160



## NITROGEN CONTAINER

Ref.	Cap ℓ
101E.1270.002	10
161E.1270.003	20
161E.1270.004	30



## INSTANT TRANSFER KIT

Ref.	L mm	B mm
101E.1270.005	2	2



## NITRO SPRAY

Ref.	Cap ℓ
161E.1270.006	0.3
161E.1270.007	0.5



## DRY ICE CONDENSATOR

Ref.
101E.1270.008



## FACE PROTECTION MASK

Ref.
101E.1270.009



## PAIR NITRO GLOVES

Ref.
101E.1270.010



## NITRO BOWL

Ref.	Ø mm	Cap ℓ
161E.1270.012	220	2.5
161E.1270.011	180	1.0



## NITRO GLASS

Ref.	Ø mm	Cap ℓ
101E.1270.013	90	0.075



**NITRO BOWL**

Ref.	Ø mm	Cap ℓ
161E.1270.014	130	0.55
161E.1270.015	80	0.2



**NITRO COULANT  
ROUND MOULD**

Ref.	Ø mm	H mm
161E.1270.016	40	80



**NITRO COULANT  
SQUARE MOULD**

Ref.	L mm	B mm	H mm
161E.1270.017	40	40	80

## VACUUM PACKING MACHINES



**VACUUM PACKING MACHINE STAINLESS STEEL  
230V, 500W**

Ref.	L mm	B mm	H mm	Cap
105E.1420.001	488	382	345	8 M <sup>3</sup> /Hr



**VACUUM PACKING MACHINE PLASTIC, 130W**

Ref.	L mm	B mm	H mm
105E.1420.002	400	185	100



**BAGS FOR VACUUM MACHINE PACK OF 50**

Ref.	L mm	B mm
105E.1430.001	250	150
105E.1430.002	300	250
105E.1430.003	400	300

# INDUCTION COOKING



**INDUCTION COOKER STAINLESS STEEL  
230V, 3500W**

Ref.	L mm	B mm	H mm
105E.1170.001	445	340	117



**INDUCTION COOKER 230V, 2000W**

Ref.	L mm	B mm	H mm
105E.1170.002	340	285	64



**INDUCTION COOKER WOK STAINLESS STEEL  
230V, 3100W**

Ref.	L mm	B mm	H mm
115E.1170.003	420	380	200





# HOT & COLD PLATES AND LAMPS



## BUFFET DISPLAY COOL GN1/1

Ref.	L mm	B mm	H mm	Cap
115E.1040.001	530	330	40	8 M <sup>3</sup> /Hr



## STAINLESS STEEL HOT PLATE 230V

Ref.	L mm	B mm	H mm	Type
105E.1060.001	500	370	64	250W
105E.1060.002	900	450	64	450W
105E.1060.003	1000	500	64	600W



## HEAT SHADE ALUMINIUM COPPER

Ref.	Ø mm
115E.1050.001	180



## COOLING PLATE F/ BUFFETDISPLAY GN1/1

Ref.	L mm	B mm	H mm
115E.1040.002	530	330	30



## STAINLESS STEEL HEATING PLATE WITH HOT BUFFET ITEM 230V

Ref.	L mm	B mm	H mm	Type
105E.1060.004	738	560	560	800W
105E.1060.005	1270	650	800	1350W



## LAMP FOR HEAT SHADE RED, 175W

Ref.
115E.1050.002

# OVENS



## STAINLESS STEEL COMBI MICROWAVE OVEN 230V

Ref.	L mm	B mm	H mm	Cap ℓ	Type
115E.1310.001	490	290	400	23	2400W
115E.1310.002	520	325	480	30	2500W
115E.1310.003	540	300	460	30	2200W



## PIZZA OVEN 60 - 420°C

Ref.	L mm	B mm	H mm	Type
115E.1310.004	660	660	140	Single 3200W
115E.1310.005	1320	1320	280	Double 4800W



## STAND F/ PIZZA OVEN

Ref.
115E.1310.006





# SMOKERS



## STAINLESS STEEL SMOKING OVEN 230V, 500W

Ref.	L mm	B mm	H mm
115E.1370.001	710	410	210



## STAINLESS STEEL SMOKING OVEN 230V, 1300W

Ref.	L mm	B mm	H mm
115E.1370.002	450	430	240



## MIX FOR SMOKING OVEN

Ref.	Weight Kg
115E.1370.003	1



## INSTANT SMOKER

Ref.	101E.1370.004
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## SUPER SMOKER AND AROMATIZER

Ref.	101E.1370.005
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## SMOKING STATION

Ref.	101E.1370.006
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**COVER STAINLESS STEEL WITH VALVE FOR SUPER SMOKER FOR GN1/1**

Ref.	L mm	B mm	H mm
101E.1370.007	530	325	210



**JACK DANIELS WOOD CHIPS**

Ref.	Weight Kg	B mm	H mm
101E.1370.008	1	430	240



**SAWDUST**

Ref.	Weight Kg	Type
141E.1370.009	0,08	Oak
141E.1370.010	0,08	Beech



**PACK OF 5 SCREENS**

Ref.	Size
141E.1370.011	XS
141E.1370.012	XL



**AROMATIC SMOKER**

Ref.
101E.1370.013



**AROMATIC FILTERS COMPACT COTTON**

Ref.
101E.1370.014



**GLASS CLOCHE WITH VALVE**

Ref.	Ø mm
141E.1370.015	130
141E.1370.017	180
141E.1370.016	160

**BAIN MARIE**



**BAIN MARIE 150MM DEEP 230V  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm	Type
105E.1010.001	540	338	248	1200W GN 1/1
105E.1010.002	540	338	248	1200W 2XGN 1/2
105E.1010.003	540	338	248	1200W 3XGN1/3

**SOUP WARMER & CHEESE GRATER**



**ELECTRIC SOUP-WARMER  
STAINLESS STEEL - 8L**

Ref.	Ø mm	H mm	Cap ℓ	Weight Kg
103E.1380.001	400	370	10	4.64



**ELECTRIC CHEESE GRATER , 600W**

Ref.	L mm	B mm	H mm
115E.1090.001	420	250	350

## RICE COOKER AND SUSHI DISPLAY



**ELECTRIC RICE COOKER, 1950W**

Ref.	Ø mm	H mm	Cap ℓ
115E.1350.001	460	370	5.4



**SUSHI DISPLAY 5XGN1/2, 180W  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm
105E.1400.001	1800	425	295

## TOASTERS



**TOASTER STAINLESS STEEL CASING**

Ref.	Slots	Type
115E.1410.001	4	2000W
115E.1410.002	6	3000W



**DELUXE TOASTER STAINLESS STEEL CASING**

Ref.	Slots	Type
115E.1410.003	4	2000W
115E.1410.004	6	3000W



**CONVEYOR TOASTER 230V, 2240W  
STAINLESS STEEL**

Ref.	L mm	B mm	H mm	Cap Hr	Weight Kg
105E.1410.005	440	368	385	150 Toasts	17.4



# BLENDERS AND JUICERS



## BLENDER WITH BEAKER

Ref.	L mm	B mm	H mm	Cap ℓ	Type
145E.1020.001	215	230	610	2	Polycarbonate
145E.1030.001	215	230	610	2	Stainless Steel
145E.1020.002	220	220	590	4	Polycarbonate
145E.1030.002	220	220	590	4	Stainless Steel



## BLENDER ROTOR GK900 BEAKER NOT INCLUDED, 800W

Ref.	Weight Kg
143E.1020.005	4.25



## BEAKER POLYCARBONATE FOR GK900

Ref.	Cap ℓ
143E.1020.003	2



## BEAKER STAINLESS STEEL FOR GK900

Ref.	Cap ℓ
143E.1030.003	2



## BEAKER POLYCARBONATE FOR GK900

Ref.	Cap ℓ
143E.1020.004	4



## BEAKER STAINLESS STEEL FOR GK900

Ref.	Cap ℓ
143E.1030.004	4



**BAR BLENDER**  
**230V, 400W**

Ref.	L mm	B mm	H mm	Cap ℓ
120E.1000.001	170	200	390	1.25



**BAR BLENDER**  
**230V, 450W**

Ref.	L mm	B mm	H mm	Cap ℓ
120E.1000.002	160	200	410	1.25



**CENTRIFUGAL JUICER, 1300W**

Ref.	L mm	B mm	H mm
145E.1190.001	330	560	610



**CENTRIFUGAL JUICER FOR CONTINUOUS USE,**  
**HOPPER 75MM, 230V, 240W**

Ref.	L mm	B mm	H mm
115E.1190.002	190	310	380



**SILENT BLENDER 62, 1000W**

Ref.	L mm	B mm	H mm	Cap ℓ
145E.1190.003	200	250	440	2



**ULTRA CENTRIFUGAL JUICER, 700W**

Ref.	L mm	B mm	H mm	Cap ℓ
141E.1190.004	235	535	502	6.5



**SLOW JUICER VRT402HDS**

Ref.	L mm	B mm	H mm	Weight Kg
111E.1190.005	178	216	394	10



**NUTRITION CENTER JUICER OMEGA 8226**

Ref.	L mm	B mm	H mm	Weight Kg
111E.1190.006	165	368	394	9.7



**CENTRIFUGAL JUICER, HOPPER 80MM,  
230V, 800W**

Ref.	L mm	B mm	H mm	Cap ℓ
145E.1190.007	260	470	450	2



**JUICER 230V, 130W**

Ref.	L mm	B mm	H mm
145E.1190.007	200	300	350



**JUICER SUPER 230V**

Ref.	L mm	B mm	H mm
115E.1190.009	200	300	390



**JUICER 71C CHROME BASE  
230V, 130W**

Ref.	L mm	B mm	H mm
145E.1190.010	170	300	350



**MILKSHAKER SINGLE 230V, 120W**

Ref.	L mm	B mm	H mm	Cap L
145E.1190.011	180	190	530	0.7



# CREPE MAKERS & WAFFLE IRONS



## CREPE MAKER STAINLESS STEEL 230V

Ref.	L mm	B mm	H mm	Type
115E.1080.001	450	490	240	3000W Single
115E.1080.002	860	490	240	3000W Double



## WAFFLE IRON BRUSSELS STAINLESS STEEL 230V

Ref.	L mm	B mm	H mm	Type
105E.1460.001	285	360	255	2200W Single
105E.1460.002	600	360	265	4400W Double



## WAFFLE IRON DOUBLE TEFLON COATING 230V, 1600W

Ref.	L mm	B mm	H mm
115E.1460.003	400	160	220



## WAFFLE IRON DELUXE ROTATING, 1000W

Ref.	L mm	B mm	H mm
105E.1460.004	495	250	385



# ICE CRUSHER & ICE CUBE MACHINES



## ICE CRUSHER ELECTRIC 230V, 60W

Ref.	L mm	B mm	H mm	Cap ℓ
115E.1160.001	150	240	240	0,6



## ICE CRUSHER 230V, 130W

Ref.	L mm	B mm	H mm	Weight Kg
145E.1160.002	350	240	470	1,2



## ICE CUBE MACHINE "COMPACT ICE" 230V, 145W

Ref.	L mm	B mm	H mm	Cap Hr	Weight Kg
105E.1160.003	440	360	454	15Kg	23



## ICE CUBE MACHINE 230V

Ref.	L mm	B mm	H mm	Cap 24 Hr	Type
105E.1160.004	555	385	665	25Kg	220W
105E.1160.005	635	550	825	35Kg	380W



# POPCORN, COTTON CANDY, CONFIT MACHINES AND DEHYDRATORS



## POPCORN MACHINE, 1500W

Ref.	L mm	B mm	H mm
115E.1070.001	520	380	690



## COTTON CANDY MACHINE MINI PRO, 1080W

Ref.	Ø mm	H mm
101E.1070.002	600	220



## COTTON CANDY SQUARE STICK PACK OF 250

Ref.	L mm	B mm	H mm
101E.1070.003	4	4	200



## CONFIT KIT ADAPTABLE TO KITCHENAID MIXER

Ref.
101E.1070.004



## DEHYDRATOR 3900 9 TRAYS 230V

Ref.
101E.1070.005



## SUPPORT TRAY FOR DEHYDRATOR

Ref.
101E.1070.006



**TRAY FOR DEHYDRATOR**

Ref.	Material
101E.1070.007	Net Tray
101E.1070.008	Teflon Sheet
101E.1070.009	Silicon Sheet

**POLISHERS**



**GLASS POLISHER 230V, 1100W**

Ref.	L mm	B mm	H mm
105E.1330.001	340	305	520



**CUTLERY POLISHER BENCH MODEL  
230V, 500W**

Ref.	L mm	B mm	H mm
105E.1330.002	590	450	400



**CUTLERY POLISHER MOBILE WITH CUTLERY  
BOX AND SIDE TABLE, STAINLESS STEEL, 230V**

Ref.	L mm	B mm	H mm	Type
105E.1330.003	690	595	780	900W

# INSECT KILLERS



## INSECT KILLER UV, 24W

Ref.	L mm	B mm	H mm	Cap M <sup>3</sup>
105E.1180.001	265	95	265	6-8



## INSECT KILLER UV, 33W

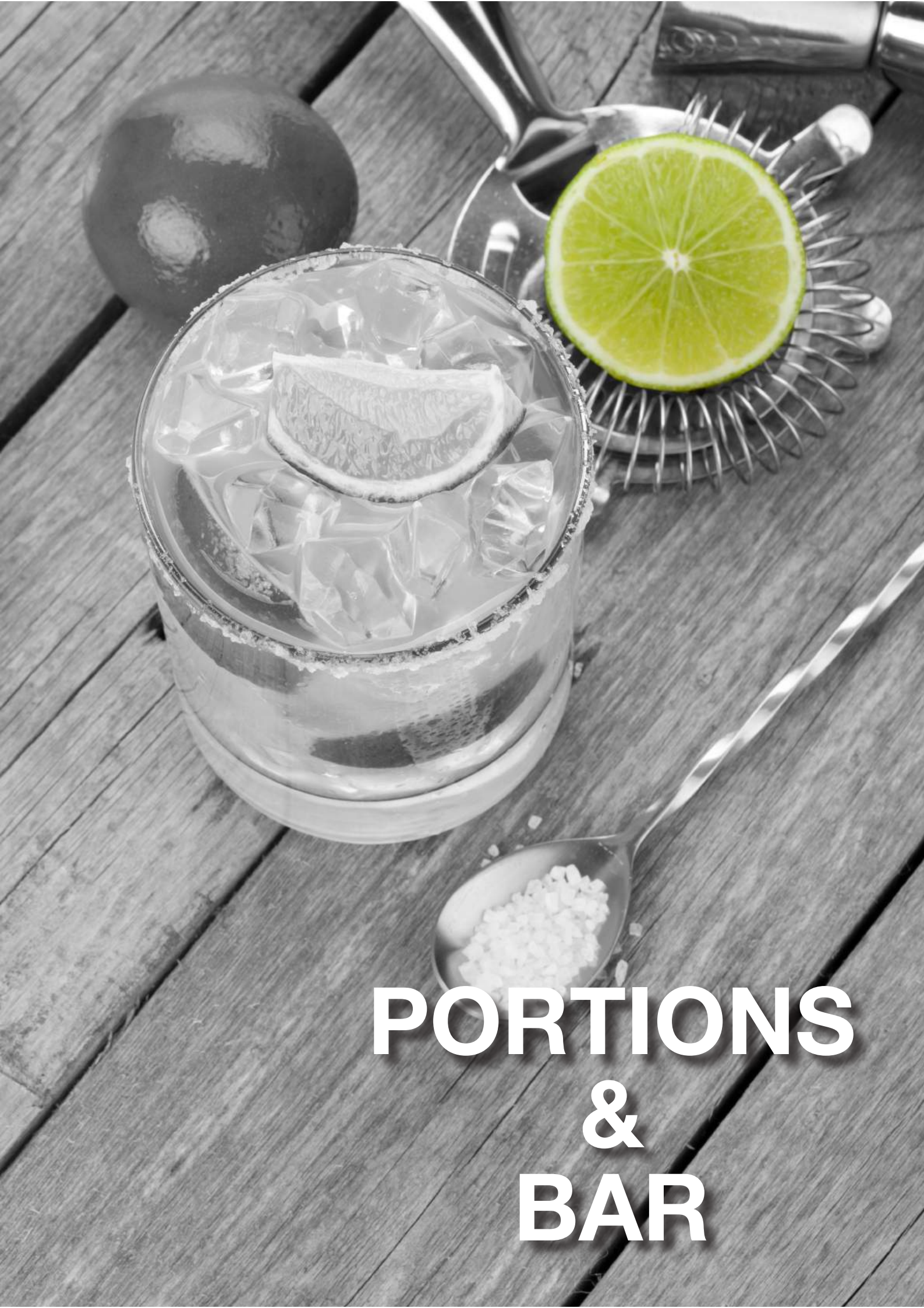
Ref.	L mm	B mm	H mm	Cap M <sup>3</sup>
105E.1180.002	390	95	305	10



## INSECT KILLER UV, 45W

Ref.	L mm	B mm	H mm	Cap M <sup>3</sup>
105E.1180.003	645	100	635	12





# PORTIONS & BAR

# CANS



## ALUMINIUM CAN WITH LID OVAL

Ref.	B mm	H mm	Set of
101B.1890.001	50	35	100



## ALUMINIUM CAN WITH LID ROUND

Ref.	Ø mm	H mm	Set of
101B.1890.002	105	24	100



## ALUMINIUM CAN WITH LID RECTANGULAR

Ref.	Ø mm	B mm	H mm	Set of
101B.1890.003	20	110	55	100



## TIN CAN WITH LID OVAL

Ref.	Ø mm	B mm	H mm	Set of
101B.1900.001	38	130	85	50



## TIN CAN WITH LID ROUND

Ref.	Ø mm	H mm	Set of
101B.1900.002	127	30	50
101B.1900.003	120	22	100



## CAN CLOSER FOR 30188105

Ref.
101B.1910.001





# GIN TONIC BOTTLES



## GIN TONIC GLASS BOTTLE

Ref.	L ml	Cap ℓ	Set of
101B.1930.000	200	0.2	24







## GIN TONIC BOTTLE SEALER

Ref.
101B.1930.001







## CROWN BOTTLE CAPS

Ref.	Set of	Colour
101B.1930.002	100	Gold 
101B.1930.003	100	Green 
101B.1930.004	100	Red 
101B.1930.005	100	Silver 



## GIN TONIC BOTTLE LABELS

Ref.	Set of	Colour
101B.1930.006	250	Gold 
101B.1930.007	250	Green 
101B.1930.008	250	Red 
101B.1930.009	250	Silver 



## BOTTLE LABEL EMOSSER

Ref.
101B.1930.010

# ALUMINIUM TUBES



## TUBE WHITE

Ref.	Cap ℓ	Set of
101B.1940.001	0.007	100
101B.1940.002	0.015	100
101B.1940.003	0.030	100



## TUBE SILVER

Ref.	Cap ℓ	Set of
101B.1940.004	0.007	100
101B.1940.005	0.015	100
101B.1940.006	0.030	100



## TUBE COPPER

Ref.	Cap ℓ	Set of
101B.1940.007	0.007	100
101B.1940.008	0.015	100
101B.1940.009	0.030	100



## TUBE BLACK

Ref.	Cap ℓ	Set of
101B.1940.010	0.007	100
101B.1940.011	0.015	100



## SPECIAL TUBE SEALER

Ref.
101B.1940.012





# YOGHURT POTS



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## GLASS YOGHURT POT

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Ref.	Cap ℓ	Set of
101B.1950.002	0.12	100
101B.1950.001	0.4	36

---

## THERMO SEALABLE COVER

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Ref.	Cap ℓ	Set of
101B.1960.001	0.12	750
101B.1960.002	0.4	750



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## CUSTOMIZABLE MINI PRINT FOR COVERS

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Ref.
101B.1960.003



# COCKTAIL SMOKERS



## COCKTAIL SMOKER

Ref.  
101B.1970.001



## HEAVY WHEEL KIT FOR COCKTAIL SMOKER

Ref.  
101B.1970.002



## COCKTAIL SMOKING COVER

Ref.	Ø mm	H mm
101B.1970.003	185	250



## LONG DRINK SMOKING COVER

Ref.	Ø mm	H mm
101B.1970.004	135	300



## COOL BAR INSTANT GLASS FROSTER 230V

Ref.	Ø mm	Set of	Colour
101B.1970.005	200	320	Copper
101B.1970.006	200	320	Silver
101B.1970.007	200	320	Black



## DEWAR FLASH FOR LIQUID NITROGEN STORAGE

Ref.	Ø mm	Cap ℓ
101B.1970.008	200	3





# SHAKERS & MIXING GLASSES



## SHAKER IN 3 PIECES STAINLESS STEEL

Ref.	Cap ℓ
137B.1980.001	0.25
137B.1980.002	0.5
137B.1980.003	0.75



## BOSTON SHAKER STAINLESS STEEL

Ref.	L cl	Cap ℓ	Colour
137B.1988.004	90	0.9	Grey
137B.1986.005	90	0.9	Black
137B.1982.006	90	0.9	Yellow
137B.1983.007	90	0.9	Red



## BOSTON SHAKER 2 PIECES STAINLESS STEEL

Ref.
137B.1980.008



## GLASS F/ SHAKER BOSTON

Ref.	Cap ℓ	Type
137B.1990.001	0.47	Regular
137B.1990.002	0.41	Tempered
137B.1990.003	0.47	Scaled
137B.1990.004	0.41	



## MIXING GLASS WITH LIP

Ref.	Cap ℓ
103B.2000.001	0.95

# SPOONS



## STIRRING SPOON

Ref.	L mm	Type
137B.2010.001	300	A
137B.2010.002	240	B
137B.2010.003	280	C With Pestle



## ICE SPOON

Ref.	Ø mm
137B.2010.004	150



## PICKLE FORK

Ref.	L mm
137B.2020.001	125



## SPOON HOLDER STAINLESS STEEL

Ref.	Ø mm	H mm
137B.2010.005	70	80





# JIGGERS AND STRAINERS

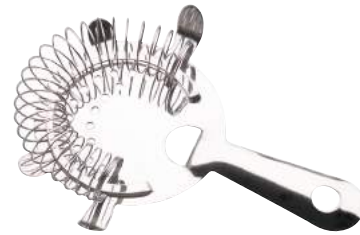


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## DOUBLE JIGGER

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Ref.	Cap cl
137B.2030.001	1,5-2
137B.2030.003	3-5
137B.2030.002	2-5

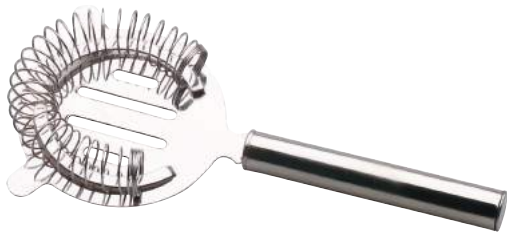


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## COCKTAIL STRAINER

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Ref.	
137B.2030.004	



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## COCKTAIL STRAINER

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Ref.	
137B.2030.005	



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## COCKTAIL JULEP STRAINER

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Ref.	Ø mm
137B.2030.006	150

# PESTLES



## POLYPROPYLENE SMOOTH COCKTAIL PESTLE

Ref.	L mm	Colour	
137B.2040.001	210	Black	●
137B.2040.002	210	White	○



## POLYPROPYLENE RIBBED COCKTAIL PESTLE

Ref.	L mm	Colour	
137B.2040.003	215	Black	●
137B.2040.004	215	White	○



## WOOD COCKTAIL PESTLE

Ref.	L mm	Colour	
137B.2040.005	190	Black	●
137B.2040.006	250	Black	●





# BAR UTENSILS



## BOTTLE OPENER

Ref.	Type
137B.2050.001	Wall-Mounted
137B.2050.002	Table-Mounted



## SPARE SCREW FOR BOTTLE OPENER

Ref.
137B.2050.003



## BAR BLADE

Ref.	L mm
137B.2050.004	140



## BAR BLADE

Ref.	L mm	Colour
137B.2050.005	180	Black ●
137B.2050.006	180	Red ●
137B.2050.007	180	Yellow ●
137B.2050.008	180	Green ●
137B.2050.009	180	Orange ●



## WAITER'S CORK SCREW

Ref.
137B.2050.010



## WAITER'S FRIEND

Ref.	L mm
103B.2050.011	120



**BOTTLE OPENER WITH COLLECTOR**

Ref. L mm  
115B.2050.012 300



**LEMON SLICE SQUEEZER**

Ref.  
115B.2060.001



**LEMON SQUEEZER WITH STRAINER**

Ref.  
115B.2060.002



**CITRUS KNIFE**

Ref. L mm  
137B.2070.001 210



**ICE CUBE TONG**

Ref. L mm  
137B.2080.001 180



**ICE BUCKET WITH TONG STAINLESS STEEL**

Ref.	Ø mm	H mm	Cap ℓ
103B.2100.001	140	120	1.0
103B.2100.002	140	220	1.3





**PUNCH BOWL STAINLESS STEEL**

Ref.	Ø mm
137B.2090.001	400



**PUNCH BOWL INSULATED STAINLESS STEEL**

Ref.	Ø mm	H mm	Cap ℓ
103B.2090.002	440	240	10.5



**STEEL CHAMPAGNE OPENER**

Ref.
137B.2080.002



**ICE SCOOP STAINLESS STEEL**

Ref.
137B.2100.003



**ICE SCOOP POLYCARBONATE**

Ref.	Cap ℓ
137U.2100.008	0.18
137U.2100.009	0.36
137U.2100.010	0.72



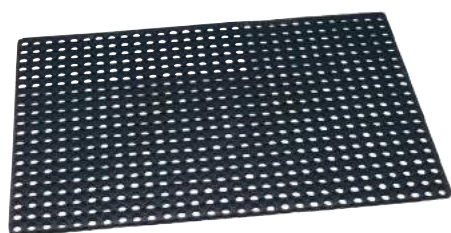
**ICE BOX PLASTIC**

Ref.	L mm	B mm	H mm	Cap ℓ
103B.2100.004	200	200	170	3.4
103B.2100.005	270	270	150	5.4



**PLASTIC BAR MAT**

Ref.	L mm	B mm	Colour
137B.2116.001	600	85	Black ●
137B.2112.002	600	85	Yellow ●
137B.2119.003	600	85	Orange ●
137B.2116.004	460	305	Black ●



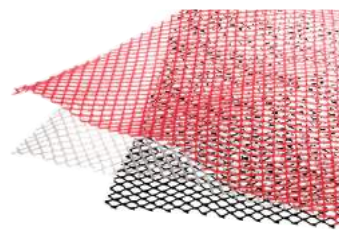
**NON SLIP MATTING**

Ref.	L mm	B mm
137B.2116.008	910	910
137B.2116.009	1200	800
137B.2116.010	1500	1000



**CARVING BOARD W/ GROOVE BLACK**

Ref.	L mm	B mm	H mm
137B.2126.001	50	30	2



**PROTECTION MESH FOR BAR**

Ref.	L mm	B mm	Colour
137B.2116.005	6100	610	Black ●
137B.2113.006	6100	610	Red ●
137B.2110.007	6100	610	Clear ○



**NON SLIP CARPET HOOK**

Ref.	Set of
137B.2110.011	25





# STORAGE BOTTLES



## VERSUS BOTTLE

Ref.	Cap ℓ	Colour	
137B.2133.001	0.5	Red	●
137B.2132.002	0.5	Yellow	●
137B.2134.003	0.5	Green	●



## VERSUS SPARE CONTAINER

Ref.	Cap ℓ
137B.2140.001	0.5



## VERSUS BOTTLE

Ref.	Cap ℓ	Colour	
137B.2133.004	1	Red	●
137B.2132.005	1	Yellow	●
137B.2134.006	1	Green	●
137B.2139.007	1	Orange	●



## VERSUS SPARE CONTAINER

Ref.	Cap ℓ
137B.2140.002	1



## VERSUS BOTTLE

Ref.	Cap ℓ	Colour	
137B.2133.008	2	Red	●
137B.2132.009	2	Yellow	●
137B.2134.010	2	Green	●
137B.2139.011	2	Orange	●



## VERSUS SPARE CONTAINER

Ref.	Cap ℓ
137B.2140.003	2



## VERSUS POURING SPOUT

Ref.	Ø mm	
137B.2153.001	Red	●
137B.2152.002	Yellow	●
137B.2154.003	Green	●
137B.2159.004	Orange	●



## VERSUS LID

Ref.	Ø mm	
137B.2163.001	Red	●
137B.2162.002	Yellow	●
137B.2164.003	Green	●
137B.2169.004	Orange	●

# MEASURING POURERS



## FREEFLOW POURER STRAIGHT

Ref.  
137B.2170.002



## MEASURING LIQUOR POURER

Ref.	Cap cc
115B.2170.004	20
115B.2170.005	35
115B.2170.006	40
115B.2170.007	50



## WINE POURING STOPPER

Ref.	L mm
137B.2170.003	140



## SHELF BRACKET FOR ONE BOTTLE WITH LIQUOR POURER

Ref.	Cap cl
103B.2170.009	2



## PLASTIC CHROME WINE POURERS

Ref.	Set of
115B.2170.008	12





# GARNISH BOXES AND RIMMERS



## CONDIMENT BOX

Ref.	L mm	B mm	H mm	Compartments
137B.2180.001	490	150	90	3
137B.2180.002	490	150	90	4
137B.2180.003	490	150	90	6



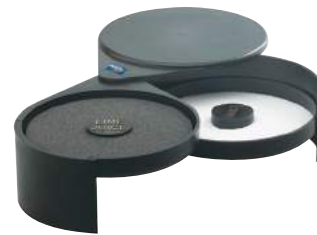
## SPARE CONTAINER FOR CONDIMENT BOX

Ref.	L mm	B mm	Cap ℓ
137B.2180.006	70	140	0.47
137B.2180.005	110	140	0.71
137B.2180.004	140	140	0.95



## BAR ORGANIZER PLASTIC BLACK

Ref.	L mm	B mm	H mm
137B.2180.007	240	240	100



## PLASTIC GLASS RIMMER

Ref.	Compartments
137B.2190.001	2
137B.2190.002	3



## SPONGE FOR GLASS RIMMER

Ref.
137B.2190.003

## INDEX

## A

ADAPTER FOR PASTRY TUBES	104
AIR BRUSH	209
AIR BRUSH COMPRESSOR	209
AIR BRUSH SUPPORT	209
AIR KIT FOR WHIPS INCLUDES 53 TUBES AND NEEDLE	74
ALPHABET CUTTERS	119
ALUMINIUM CAN WITH LID	301
AMERICAN TENDERIZER	98
ANGEL CUTTER	121
APPLE AND PEAR SLICER	69
APPLE CORER	69
APPLE PEELER	67
APPLE PEELER ON VACUUM FOOT	67
APPLE TURNOVER CUTTER WITH HANDLE	122
ARCHIVAL GRID FOR HANGING COOKING BAGS	281
AROMATIC FILTERS COMPACT COTTON	289
AROMATIC SMOKER	289
ASPARAGUS PEELER	68

## B

BACON RIPPER	99
BAGUETTE SHEET ALUMINIUM	216
BAIN MARIE	290
BAIN MARIE SS	6
BAKER'S BLADE	222
BAKER'S BLADE WITH PROTECTIVE COVER	222
BAKING SHEET FOR ECLAIRES	218
BAKING SHEET FOR FINGER BISCUITS	217
BAKING SHEET FOR MADELEINES	218
BAKING SHEETS	156
BAKING TRAY	220
BAKING TRAY FOR MACAROONS	218
BANNETONS	214
BANQUETING TROLLEY	41
BAR BLADE	310
BAR ORGANIZER PLASTIC BLACK	316
BEAR HEAD CUTTER WITH HANDLE	121
BEECH SAWDUST	289
BEECHWOOD HANDLE	225
BEEF SPLITTER	98
BELL CUTTER	121
BIRD'S BEAK PEELING KNIFE	81
BIRD'S NEST FRYER	55
BLADE FOR CAN OPENER	73
BLADE FOR FRENCH FRIES CUTTER	66
BLADE GUARD	98
BLENDERS	292
BLINIS PAN ALUMINIUM NON STICK	7
BLINIS PAN ALUMINIUM NON STICK INDUCTION	8
BLINIS PAN STEEL	10
BLOCK BRUSH	93
BONE SAW	100

BONE SAW REMOVABLE BLADE	100
BONING KNIFE	85
BOOT CUTTER	121
BOSTON SHAKER	306
BOTTLE LABEL EMBOSSER	302
BOTTLE OPENER	310
BOTTLE OPENER WITH COLLECTOR	311
BOUILLON CLOTH	48
BREAD AND CAKE PANS NON STICK	214
BREAD AND CAKE PANS TINPLATE	213
BREAD BRUSH	224
BREAD CUTTER ON BASE	96
BREAD KNIFE	86
BREAD MARKER	222
BREAD TONGS	57
BRINE INJECTOR	99
BRINE TESTER	99
BRUSH FOR CLEANING PASTRY TUBES	104
BUFFET DISPLAY COOL GN1/1	286
BUNNY CUTTER	121
BUNNY HEAD CUTTER	121
BUTCHER KNIFE	88
BUTCHERY MACHINES	276
BUTTER CURLER	70
BUTTERFLY CUTTER WITH HANDLE	122

## C

CAKE LIFTER	206
CAKE RING	117
CAKE SAW	205
CAKE SHEET	206
CAKE STANDS	208
CAN CLOSER	301
CAN OPENER	73
CANNELE MOULDS	200
CARAMELIZER ELECTRIC 220V	234
CARVING BOARD	92
CARVING BOARD W/ GROOVE BLACK	313
CARVING TOOLS SET OF 18 PIECES	68
CASSATA MOULD	228
CENTRIFUGAL JUICER FOR CONTINUOUS USE, HOPPER 75MM, 230V	294
CERAMIC CONTACT GRILL	280
CHEESE CUTTING WIRE	95
CHEESE GRATER ELECTR	290
CHEESE KNIFE	95
CHEESE SLICER	95
CHEF'S KNIFE	82
CHERRY STONER	69
CHIP BAGGER UNIVERSAL	60
CHIP SHOVEL LIFTED EDGE	55
CHISEL	97
CHOCOLATE DIPPING MACHINE WITHOUT COVER	239
CHOCOLATE FOUNTAIN	239
CHOCOLATE GRATER	240
CHOCOLATE MELTING CONTAINER	239
CHOCOLATE MOULD - CHAMP BOTTLE	246
CHOCOLATE MOULD - CHOCOLATE BAR	244
CHOCOLATE MOULD - COFFEE CUPS	244
CHOCOLATE MOULD - MOCCA CUPS	244
CHOCOLATE MOULD - SPOON	246
CHOCOLATE MOULD -CHAMP CORK	246
CHOCOLATE MOULDS 3D MAGNETIC	255
CHOCOLATE MOULDS CHRISTMAS	260
CHOCOLATE MOULDS EASTER	262
CHOCOLATE MOULDS HALLOWEEN	259
CHOCOLATE MOULDS SAINT NICHOLAS	260
CHOCOLATE MOULDS SPHERE POLYCARBONATE	256
CHOCOLATE SPRAY	240
CHRISTMAS CUTTERS	120
CINNAMON STAR CUTTER	120
CITRUS KNIFE	311
CLEAVER	90
COCKTAIL JULEP STRAINER	308
COCKTAIL PESTLE	309
COCKTAIL SMOKER	305
COCKTAIL SMOKING COVER	305
COCKTAIL STRAINER	308
COMB WITH 5 REMOVABLE BLADES	109
COMMA SHAPED CAKE RING	113
CONDIMENT BOX	316
CONFI KIT ADAPTABLE TO KITCHENAID MIXER	297
CONICAL COLANDER WITH STAND	47
CONICAL SAUTE-PAN, NO LID	13
CONICAL STRAINER	46
CONICAL STRAINER WITH MESH AND RIM	46
CONVEX SQUARE TART RING	114
COOL BAR INSTAND GLASS FROSTER 230V	305
COOLING PLATE F/ BUFFETDISPLAY	286
COOLING SPRAY F/ PASTRY	234
COOLING TRAY	239
COPPER SUGAR PAN	234
COTTON CANDY MACHINE	297
COTTON CANDY SQUARE STICK PACK OF 250	297
COURGETTE CORER	69
COVER INSULATED PLATE RACK	44
COVER PROTECTION PLATE RACK	44
COVER WITH VALVE FOR SUPER SMOKER	289
CREAM CHARGES PACK OF 25	74
CREAMER STAINLESS STEEL	74
CREAMER SYMPHONY MODEL	74
CREPE MAKER STAINLESS STEEL	295
CROISSANT CUTTER	106
CROWN BOTTLE CAPS	302
CUSTOMIZABLE MINI PRINT FOR COVERS	304
CUTLERY BOX POLYPROPYLENE GREY	37



<b>I</b>					
ICE BOX PLASTIC	312	LATTICE PIE TOP CUTTER	107	MIXING GLASS WITH LIP	306
ICE BUCKET WITH TONG	311	LEMON DECORATER RIGHT AND LEFT HANDED	70	MOBILE INGREDIENT BIN WITH LID	38
ICE CREAM AND FOOD SPATULA PERFORATED	59	LEMON DECORATER RIGHT HANDED	70	MODELING TOOLS MARZIPAN	237
ICE CREAM BOMB	228	LEMON SLICE SQUEEZER	311	MOULDS FOR SUGAR FORM	236
ICE CREAM CAKE RING	112	LEMON SQUEEZER W/ STRAINER	311	MOULDS NON STICK	185
ICE CREAM MOULDS SILICON	230	LID FOR BAIN-MARIE SS	6	MOULDS TINPATE	193
ICE CREAM ON STICK MOULDS	229	LID FOR CONTAINER	36	MOUSSE RING	112
ICE CREAM SCOOPS	227	LID FOR FOOD CONTAINER	38		
ICE CRUSHER	296	LID FOR GASTRONORM CONTAINER	22	<b>N</b>	
ICE CUBE MACHINE	296	LID FOR PAIL STAINLESS STEEL	4	NET TRAY FOR DEHYDRATOR	298
ICE CUBE TONG	311	LID FOR POT SS	32	NITRO BOWL	283
ICE CUBE TONGS	57	LID FOR STACKABLE BOX	11	NITRO COULANT MOULD	284
ICE PICK	97	LID SS	35	NITRO GLASS	283
ICE SAW	97	LID WITH COLORED CLIP	22	NITRO SPRAY	283
ICE SCOOP POLYCARBONATE	312	LID WITH LADLE NOTCH FOR GASTRONORM CONTAINER	22	NITROGEN CONTAINER	283
ICE SCOOP STAINLESS STEEL	312	LID WITH SILICON SEAL FOR GASTRONORM CONTAINER	22	NON SLIP CARPET HOOK	313
ICE SPOON	307	LID, CAST-IRON HANDLE	14	NON SLIP MATTING	313
ICE TONG	97	LIQUEUR FUNNELS & CREAM FILLERS	201	NON STICK BAGUETTE SHEET	216
INDUCTION COOKER	285	LOBSTER CRACKER	70	NON STICK BAKING TRAY FOR MINI FINANCIERS	217
INDUCTION COOKER WOK	285	LOBSTER PICK SET OF 6	94	NON STICK BAKING TRAY FOR MINI TARTLETES	217
INSECT KILLER UV	299	LONG BENT SPATULA	58	NON STICK BAKING TRAY FOR MUFFINS	217
INSTANT SMOKER	288	LONG DRINK SMOKING COVER	305	NON STICK SURFACE FOR SUGAR HEATING LAMP	234
INSTANT TRANSFER KIT	283	LONG FISH TURNER	55	NOODLE MACHINES	277
INSULATED COVER FOR TROLLEY	39	LONG STRAIGHT SPATULA	58	NOON THERMOSTAT DIGITAL 230V	282
IRON CONTACT GRILL	280	LOWERATOR 1 COLUMN	43	NOZZLES	211
		LOWERATOR 2 COLUMNS	43	NUMBER CUTTERS	119
		LOWERATOR UNIVERSAL	43	NUT CRACKER	70
				NUTMEG GRATER	62
<b>J</b>		<b>M</b>		<b>O</b>	
JACK DANIELS WOOD CHIPS	289	MAGIC DECOR SILICONE MATS	172	OAK SAWDUST	289
JAPANESE MANDOLINE 3 BLADES	65	MAGNETIC KNIFE RACK	93	OCTAGON CAKE RING	114
JELLYFLEX: FRUIT JELLY MOULDS	200	MAGNETIC MOULDS POLYCARBONATE	257	OLIVE STONER	69
JUICE PRESS	69	MANDOLINE LE ROUET WITH PUSHER	65	ORANGE PEELER	68
JUICERS	293	MANDOLINE SWING BLACK	65	OVAL CAKE RING	113
JULIENNE CUTTING KNIFE	68	MANDOLINE WITH PUSHER LUX	65	OVAL CUTTERS	118
		MANDOLINE WITHOUT SLICER	65	OVEN BRUSH	224
		MANGO SPLITTER	69	OYSTER KNIFE	94
		MARZIPAN KNIFE	237		
		MARZIPAN NIPPERS	237	<b>P</b>	
		MAXI GUITAR	66	PAELLA PAN STEEL	10
		MEASURING JUG POLYPROPYLENE	61	PAIL ON BASE STAINLESS STEEL	50
		MEASURING LIQUOR POURER	315	PAIR NITRO GLOVES	283
		MEAT TENDERISER ALUMINIUM	98	PALM CAN OPENER	73
		MEAT TRAY	37	PANCAKE PAN ALUMINIUM NON STICK	7
		MECHANICAL SCALE	78	PANCAKE PAN STEEL	10
		MELON BALLER	67	PARING KNIFE	68
		MESH SAFETY GLOVE	98	PARING KNIFE	81
		METRIC SYRUP DENSITY METER	77	PARMESAN GRATER WITH BASIN	62
		MICROWAVE OVEN	289	PARTY BREAD RING	113
		MINCING KNIFE DOUBLE BLADE	94	PASTA COOKER WITH 3 MESH BASKETS	280
		MINCING KNIFE SINGLE BLADE	94	PASTA MACHINE STOPPER	278
		MINI GUITAR	66	PASTA STRAINER WITH HANDLE	46
		MIX FOR SMOKING OVEN	288	PASTIC MINI MOULDS	176
		MIXING BOWL HEMISPHERIC 2 HANDLES STAINLESS STEEL	49	PASTRY BAG	104
		MIXING BOWL POLYPROPYLENE WHITE	49	PASTRY BRUSH	224
		MIXING BOWL STAINLESS STEEL	49	PASTRY CUTTER	106
				PASTRY SCISSOR SERVER	57



PASTRY SPRAY GUN	211	PUNCH BOWL INSULATED	312	SAUTE PAN WWITH 2 HANDLES COPPER	15
PASTRY TONGS	57	PUSHER FOR FRENCH FRIES CUTTER	66	SAUTE-PAN, NO LID	13
PATE MOULD HALF-ROUND WITH LID CAST ALUMINIUM	17			SAUTEUSE SS	3
		<b>R</b>		SAUTEUSE SS	11
PATE MOULD PLAIN NON STICK	17	RADISH DECORATOR	69	SAW BLADES	99
PATE MOULD PLAIN TINPLATE	17	RAPID STEEL ACTION SET	94	SCALLOP CUTTER	121
PATE MOULD RIDGED TINPLATE	17	RAVIOLI MOULD	277	SEGMENT COLANDER 1/4 SS	5
PATE MOULD ROUND WITH LID CAST ALUMINIUM	17	RECIPE HOLDER WITH 10 A4 SLIDES	71	SEMIFREDDO MOULDS	231
PATE MOULD ROUND WITH LID CAST ALUMINIUM	17	RECIPIENT FOR NOON GN 1/1 STAINLESS STEEL	281	SERIGRAFIE SHEET	242
PATE MOULD TRIANGULAR WITH LID CAST ALUMINIUM	17	RECTANGULAR CAKE FRAME	113	SERVING SPOON	53
		RECTANGULAR EXPANDING CAKE FRAME	113	SERVING TONGS	57
PAVOFLEX	160	RECTANGULAR ICE CREAM MOULD	228	SERVING TROLLEY	40
PAVOFLEX MIGNON	162	RECTANGULAR MOUSSE FRAME	113	SERVNG TONGS VEGETABLE	57
PAVOFLEX MONOPORTION	165	RECTANGULAR OVEN PEEL	225	SET OF 4 MEASURING CUPS	60
PEDAL BIN ON WHEELS	31	REDUCING SPATULA	54	SET OF 5 MEASURING SPOONS	60
PEPPER MILL WOOD DARK	72	REFRACTOMETER	234	SHAKER IN 3 PIECES	306
PEPPER SHAKER WITH SCREW CAP ALUMINIUM	72	RELIEF DISCS	174	SHAKER WITH PLASTIC CAP STAINLESS STEEL	72
PERFORATED BOTTOM	35	RELIEF PASTRY MATS	175	SHALLOW CASSEROLE SS	3
PETIT-FOURS CUTTERS	119	REVOLVING CAKE STANDS	208	SHARPENING STEEL	90
PETITS-FOURS MOULDS	196	RIB PULLER	99	SHEET FOR STACKING FRAMES	202
PICKLE FORK	307	RIBBON FOR MOUSSE	112	SHELF BRACKET FOR ONE BOTTLE WITH LIQUOR POURER	315
PINEAPPLE CORER	69	RICE COOKER ELECTRIC	291		
PINEAPPLE CUTTER AND PEELER WITH CANISTER	69	ROASTING PAN ALUMINIUM	9	SHINY SPRAY FOR POLISHING MARZIPAN	237
PIZZA OVEN	287	ROASTING PAN LARGE SS MOVING HANDLES	9	SHOOTING STAR CUTTER	120
PIZZA SCREEN ALUMINIUM	219	ROASTING PAN SS MOVING HANDLES	9	SIDE BASTING SPOON	54
PIZZA SHEET ROUND	219	ROLLER DOCKER PLASTIC	107	SIEVE STAINLESS STEEL RIM	48
PIZZA TRAY ROUND	219	ROLLING PIN	110	SILENT BLENDER SANTOS 62	293
PIZZA TRAY ROUND PERFORATED	219	ROLLING PIN	111	SILFORM BREADS	158
PIZZA WHEEL	71	ROUND CAKE RING	112	SILFORM CHOUX	157
PLASTIC BAR MAT	313	ROUND CUTTERS	118	SILICONE MAT MACAROONS	156
PLASTIC CAKE DIVIDER	205	ROUND FOOD STORAGE CONTAINER 2 HANDLES	38	SILICONE MICROPERFORATED MAT	117
PLASTIC CHROME WINE POURERS	315	ROUND GRATE WITH FEET STAINLESS STEEL	51	SILKSCREEN SHEET	241
PLASTIC GLASS RIMMER	316	ROUND GRATE WITHOUT FEET STAINLESS STEEL	51	SILPAIN PASTRY MAT	155
PLASTIC MULTI MOULDS	179	ROUND OVEN PEEL	225	SILPAT PASTRY MAT	155
PLASTIC SCRAPER FOR CRAVING BOARD	93	RUBBER COMB FOR WOOD EFFECT	109	SILVER SHEETS	240
PLASTIC SLIDES FOR HOLDER PACK OF 10	71			SKEWER LILLY	96
PLATE RACK MOBILE	44	<b>S</b>		SKEWER SWORD	96
PLATE RACK TABLE MODEL	44	S-SHAPED MEAT HOOK	96	SKIMMER	55
PLATE RACK WALL MODEL	44	SAFETY APRON	98	SKINNING KNIFE	87
PLATE SCRAPER	53	SALAD DRYER	64	SLICER FOR MANDOLINE	65
PLATFORM CART	40	SALAMANDER STAINLESS STEEL	280	SLICING KNIFE	83
PLATFORM TROLLEY OPEN	41	SALMON KNIFE	86	SMALL CAKE FRAME OVAL	116
POCKET SCALE	78	SALMON TWEEZERS	94	SMALL CAKE FRAME POINTED OVAL	116
POPCORN MACHINE	297	SALT MANAGER AND THERMOMETER	76	SMALL CAKE FRAME RECTANGULAR	115
POTATO PEELER	68	SALT MILL WOOD DARK	72	SMALL CAKE FRAME SQUARE	115
POTATO PRESS	62	SALT SHAKER WITH SCREW CAP ALUMINIUM	72	SMALL CAKE FRAME TRIANGLE	116
POTATO RICER WITH 3 DISCS	62	SANDWICH KNIFE	89	SMALL CAKE RING DROP	115
POULTRY SCISSORS	94	SAUCE PAN HIGH SS	3	SMALL CAKE RING HEART	115
POWER HAND MIXERS	273	SAUCE PAN SS	11	SMALL ROUND CAKE RING	115
PRALINE CHOCOLATE MOULDS	247	SAUCEPAN COPPER	15	SMALL VEGETABLE MINCER WITH 3 DISCS STAINLESS STEEL	63
PRALINE CHOCOLATE MOULDS ARTISINAL POLYCARBONATE	253	SAUSAGE FILLER	99		
		SAUTE PAN AND LID COPPER	15	SMOKER AND AROMATIZER	288
PRALINE CHOCOLATE MOULDS POLYCARBONATE	251	SAUTE PAN CONICAL COPPER	15	SMOKING STATION	288
PRALINE CUTTERS	119	SAUTE PAN CURVED ALUMINIUM NON STICK	7	SNOWMAN CUTTER	121
PRALINE MOULDS VARIOUS	258	SAUTE PAN CURVED SS	4	SODA CHARGES PACK OF 10	74
PRECUT SHEETS 50 MICRON	240	SAUTE PAN SS	4	SODA SYPHON	74
PROTECTION COVER FOR TROLLEY	39	SAUTE PAN WITH LID ROUNDED SS	11	SOFT LONG TONGS	56
PROTECTION MESH FOR BAR	313	SAUTE PAN WITH LID SS	11	SORBETIERE 230V	233
PUNCH BOWL	312	SAUTE PAN WITH LID, W/ 2 CAST IRON HANDLES	13	SOUP STRAINER FINE MESH	47

SOUP STRAINER WITH INTERCHANGEABLE MESH	47	SUNFLOWER CUTTER WITH HANDLE	122	VOL-AU-VENT CUTTERS	118
SOUP-WARMER ELECTR S/S 8L	290	SUPPORT FOR PASTRY BAG AND DECORATING TUBES	104		
SPARE BLADE FOR PLASTIC SCRAPER	93			<b>W</b>	
SPARE CONTAINER FOR CONDIMENT BOX	316	SUPPORT TRAY FOR DEHYDRATOR	297	WAFFLE IRON	295
SPARE MESH FOR SOUP STAINER MEDIUM	47	SUSHI AND SASHIMI TONGS TITANIUM	56	WAITER'S CORK SCREW	310
SPARE MESH FOR SOUP STRAINER DOUBLE	47	SUSHI TONGS TITANIUM	56	WAITER'S FRIEND	310
SPARE SCREW FOR BOTTLE OPENER	310			WALL HANGER WITH HOOKS	71
SPATULA	52	<b>T</b>		WALL RACK FOR DISPOSABLE PASTRY BAGS	104
SPATULA FOR FRAME PLASTIC	109	TEARDROP CAKE RING	113	WALL RACK FOR PASTRY BAGS AND TUBES	104
SPECIAL TUBE SEALER	303	TERRINE MOULD WITH LID SS	18	WALL SUPPORT FOR STAINLESS STEEL PEELS	225
SPIRIT LAMP GLASS	234	TERRINE MOULD XL WITH LID SS	18	WAREHOUSE SCOOP ALUMINIUM	60
SPONGE FOR GLASS RIMMER	316	TEST TUBE FOR SIRUP DENSITY METER	77	WASHER FOR ICE CREAM SERVERS WITH WATER CONNECTION	228
SPOON	53	TEXTILE ROLL BAG (EMPTY) FOR 11 PIECES	100	WASTE BIN ON WHEELS	31
SPOON HOLDER	307	THERMO SEALABLE COVER	304	WASTE CONTAINER	31
SPOON SHAPED SPATULA	52	THERMOCHEF STAND MIXER	272	WHEEL FOR CAN OPENER	73
SPRAY GUN CONTAINER WITH LID	211	THERMOMETER	75	WHIP CLIP FOR SIPHONES AND BOTTLES	281
SQUARE CUTTERS	119	THERMOMETER HOLDER STAINLESS STEEL	234	WHIP SUPPORT	74
SQUARE ENTREMETS FRAME	113	THERMOMETER SUGAR	234	WHISK	59
SQUARE EXPANDING CAKE FRAME	113	TICKET HOLDER ALUMINIUM	71	WHISK	60
SQUARE OVEN PEEL	225	TIN CAN WITH LID OVAL	301	WIDE CLEANING SPATULA	58
SQUEEZE DISPENSER	37	TIN CAN WITH LID ROUND	301	WIDE TURNER	58
STACKABLE BOX	33	TOASTER STAINLESS STEEL CASING	291	WINE POURING STOPPER	315
STACKABLE DOUGH CONTAINER CLOSED WHITE	32	TOMATO KNIFE	80	WOK FLAT BOTTOM SS	4
STACKING FRAMES	202	TRANSFER SHEETS FOR CUPCAKE DECORATION	174	WOK HEMISPHERIC BOTTOM SS	4
STAINLESS STEEL BAKING SHEETS	217	TRANSPARENT PLASTIC SHEETS	240	WOK IRON STEEL HEMISPHERIC	4
STAINLESS STEEL CONVEYOR TOASTER 230V	291	TRAY TROLLEY	39	WOK WITH 2 HANDLES COPPER	16
STAINLESS STEEL HEATING PLATE WITH HOT BUFFET ITEM	286	TRAY TROLLEY WITH WORK TOP	39	WOK WITH 2 HANDLES SS	12
STAINLESS STEEL HOT PLATE	286	TRAY WITH RIM ALUMINIUM	50	WOODEN HANDLE	224
STAINLESS STEEL SMOKING OVEN 230V	288	TRIANGLE CAKE RING	114		
STAINLESS STEEL SUSHI DISPLAY 5XGN1/2	291	TRIANGULAR CLEANING SPATULA	58	<b>Z</b>	
STAND F/ PIZZA OVEN	287	TRIPLE ROND BREAD MOULD	213	ZABAGLIONE BOWL COPPER	50
STAND FOR CAKE SHEETS	206	TRUFFLE GRID STAINLESS STEEL	50	ZESTER	70
STAND FOR CONICAL STRAINER	46	TRUFFLE SLICER	66		
STAND FOR FONDANT FUNNEL	61	TUBE BLACK	303		
STAND FOR HEMISPHERIC BOWL STAINLESS STEEL	49	TUBE COPPER	303		
STAR CUTTERS	119	TUBE SILVER	303		
STEAK TONGS	56	TUBE WHITE	303		
STEAM CASSEROLE SS	5	TUILE SHEET	216		
STEEL CHAMPAGNE OPENER	312	TURBIGOMME SELF ADHESIVE JOINT FOR SOUS VIDE	281		
STENCILS - PLASTIC DECORATION GRILLS	203				
STEW PAN COPPER	16	<b>U</b>			
STEW PAN WITH LID SS	12	UNIVERSAL KNIFE	89		
STEW PAN WITH LID, CAST-IRON HANDLES	14	UTILITY TONGS	56		
STICKING KNIFE	84				
STIRRING SPOON	307	<b>V</b>			
STOCK POT SS	4	VACUUM PACKING MACHINE	284		
STOCKPOT WITH LID	14	VACUUM PACKING MACHINE PLASTIC	284		
STOCKPOT WITH TAP	4	VEGETABLE CRISPER WITH LID PLASTIC	38		
STORAGE BOX RECTANGULAR	36	VEGETABLE MINCER ON TRIPOD WITHOUT DISCS TIN	64		
STORAGE BOX SQUARE	36				
STRAIGHT SAUTE PAN COPPER	15	VEGETABLE MINCER WITH 1 DISC STAINLESS STEEL	63		
STRAIGHT SAUTE PAN SS	11	VEGETABLE MINCER WITH 1 DISC TIN	63		
STRAIGHT SPATULA	58	VEGETABLE MINCER WITH 3 DISCS	63		
SUGAR HEATING LAMP	234	VEGETABLE PEELER	68		
SUGAR PUMP	234	VERSUS BOTTLE	314		
SUGAR SCISSORS	234	VERSUS LID	314		
SUGAR SIEVE PLASTIC RIM	48	VERSUS POURING SPOUT	314		
SUGAR TONGS	57	VINYL COVER FOR DISH CART	42		

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