

# Utilities & Smalls

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti cookware and Grunter knives.

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#### 5 REASONS WHY

- High quality buffetware since 1996
- Designed, engineered and manufactured to the highest standards
- Parts are repairable and replaceable
- Highest quality stainless steel material & exceeds all rigid quality standards
- Extensive references with prestigious clients



#### 5 REASONS WHY

- Established brand since 2009
- Extensive range of value products
- Solutions for front and back of house
- Products for the everyday rigor of a commercial kitchen
- Continuous improvement and expansion of the range



#### 5 REASONS WHY

- Trusted for generations
- High durability
- Innovative technology
- Inspire food safety & sustainability
- Create efficiency and profitability



#### 5 REASONS WHY

- Trusted quality and value
- A wide variety of options
- Products that offer confidence to any establishment
- Functional products with modern designs
- Continuous expansion to meet changing needs



#### 5 REASONS WHY

- Established in 1866
- Swiss crafted cutlery
- Guaranteed quality throughout the ranges
- Manufactured using only the best stainless steel
- Beautifully designed yet functional

18/10

UTILITIES AND SMALLS

## SERVING UTENSILS



**SAUCE LADLE**  
**SH-110ASE202**  
18CM (1)



**SERVING SPOON**  
**SH-110ASE205**  
22CM (1)



**SERVING FORK**  
**SH-110ASE206**  
23CM (1)



**SALAD SPOON**  
**SH-110ASE512**  
22CM (1)



**CHEESE KNIFE**  
**SH-110ASE506**  
22CM (1)



**CHAFING DISH SPOON**  
**SH-110ASE502**  
38CM (1)



**SALAD FORK**  
**SH-110ASE513**  
22CM (1)



**SOUP LADLE**  
**SH-110ASE201**  
29CM (1)



**CHAFING SLOTTED SPOON**  
**SH-110ASE503**  
38CM (1)



**CAKE LIFTER**  
**SH-110ASE516**  
23.6CM (1)



**SUGAR TONG**  
**SH-110ASE514**  
10.5CM (1)



**ICE TONG**  
**SH-110ASE507**  
17CM (1)



**BREAD TONG**  
**SH-110ASE501**  
17.5CM (1)



**PASTRY TONG**  
**SH-110ASE510**  
18CM (1)



**UNIVERSAL TONG LARGE**  
**SH-110ASE509**  
22.5CM (1)



**SALAD SERVING TONG LARGE**  
**SH-110ASE505**  
31CM (1)



**SOUP LADLE S/STEEL**  
**SLS0029**  
305MM



**SERVING SPOON S/STEEL**  
**SSS0320**  
345MM



**PERFORATED SERVING SPOON S/STEEL**  
**PSS0320**  
345MM



**PASTA LADLE S/STEEL**  
**PLS0029**  
350MM



**MEAT FORK S/STEEL**  
**MFS0031**  
355MM



SERVING UTENSILS



**SHELLY TONG**  
STS0001  
250MM - S/STEEL



**SPRING TONG**  
STS0023  
245MM - S/STEEL



**TRADITIONAL SERVING SPOON**  
JS-T109  
S/STEEL (12)



**TRADITIONAL SERVING FORK**  
JS-T114  
S/STEEL (12)





BUFFETWARE



**CARVING KNIFE**  
BUF1008  
320MM



**CARVING FORK**  
BUF2008  
280MM



**SERVING TONGS**  
BUF0009  
SCISSOR TYPE



**SERVING TONGS**  
BUF1009  
1 PIECE



**SPOUT LADLE**  
BUF0004 - 30ML  
BUF0005 - 59ML



**NOTCHED SPOON**  
BUF0002  
300MM



**SLOTTED SPOON**  
BUF0003  
300MM



**SOLID SPOON**  
BUF0001  
300MM



**PASTRY SERVER**  
BUF0007  
300MM



**SPOON REST**  
SRC0001  
210MM - S/STEEL



SERVING UTENSILS



**FEATURES**

- Made with acetal plastic for unbelievable strength and flexibility
- Dishwasher safe



**SCALLOP TONG**  
STB0150  
15CM



**SCALLOP TONG**  
STB0230 - 23CM  
STB0350 - 30.5CM



**POLYCARBONATE SOLID SPOON**  
PSS0028  
28CM L



**POLYCARBONATE SOLID SPOON**  
PSS0033  
33CM L (12)



**SLOTTED TURNER**  
HHT0330  
33.5CM

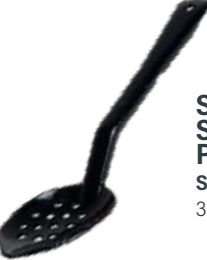


**PERFORATED DELI SPOON**  
PPS0028  
33CM



**FEATURES**

- Break resistant polycarbonate
- Withstands temperatures of up to 100°C
- Serving spoons have a notch to rest on the edge of a non-slip food pan
- Dishwasher safe



**SERVING SPOON PERFORATED**  
SSP3330  
330MM



**BUFFET SPOON SOLID**  
BSS3300  
250MM



**LADLE SOLID**  
LDS3001  
30ML

BASTING SPOONS



**BASTING SPOON PERFORATED PVC HANDLE**  
BSP1330  
330MM



**BASTING SPOON SOLID PVC HANDLE**  
BSS1330  
330MM



**BASTING SPOON PERFORATED**  
BSP0330 - 330MM  
BSP0400 - 400MM



**BASTING SPOON SOLID**  
BSS0330 - 330MM  
BSS0400 - 400MM

COOKING UTENSILS



POT FORK  
PFS0400  
400MM



GRILL FORK LIFTER  
GFL0500  
500MM



PASTA FORK  
PFS0300  
300MM

ASSORTED TONGS



PASTRY  
TGP1200  
240MM



PASTRY  
PTS0235  
235 X 12MM  
S/STEEL



SCISSOR  
SERVING  
SST0001  
260MM



SPAGHETTI  
TGS1200  
200MM



ICE  
ITS0175  
175 X 22MM  
S/STEEL



SALAD  
CLIPPER  
TGS0200  
200MM



BIRD CLAW  
TGB0200  
200MM



POM  
TGP0200  
200MM



CATERING  
TGC0210  
210MM

TONGS - HEAVY DUTY

- FEATURES**
- These tongs are extra heavy duty and long lasting for commercial use.
  - Designed specifically for fish, meat, burgers, etc.



GRILL/BRAAI  
TGG0420  
420MM



FISH TURNER  
TGF0420  
420MM



HAMBURGER TURNER  
TGH0420  
420MM



ASSORTED TONGS



GRILL BRAAI  
TGG0200  
200MM



GRILL/BRAAI  
TGG0400  
400MM  
CHROME PLATED



UTILITY  
TGU0250 - 250MM S/STEEL  
TGU0300 - 300MM S/STEEL  
TGU0400 - 400MM S/STEEL  
UTILITY EXTRA  
HEAVY DUTY  
TGU1250  
250MM S/STEEL

COLOURED UTILITY TONGS

- FEATURES**
- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
  - Can also be used in conjunction with our coloured knives and cutting boards.
  - In line with HACCP requirements.



- TCU0300 - 300MM ○  
TCU1300 - 300MM ●  
TCU2300 - 300MM ●  
TCU3300 - 300MM ●  
TCU4300 - 300MM ●  
TCU5300 - 300MM ●

TWEEZERS - S/STEEL



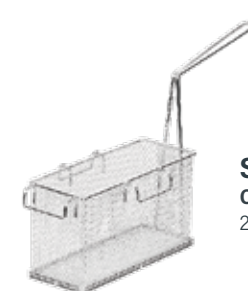
KITCHEN  
TWEEZERS  
KTS0001  
250MM



KITCHEN  
TWEEZERS  
(PRECISION TIP)  
KTS0002  
260MM



DEEP FYRER BASKETS



**SQUARE**  
**CBS0250**  
250 X 100 X 130MM



**SQUARE**  
**CBS1250**  
250 X 200 X 130MM



**SQUARE**  
**CBS0280**  
280 X 170 X 130MM



**SQUARE**  
**CBS2280**  
280 X 179 X 130MM



**SQUARE**  
**CBS0400**  
400 X 300 X 150MM



**DEEP FRYER**  
**FFB3200**  
BASKET (FOR FFA3200)



**DEEP FRYER**  
**SPARE BASKET**  
**FFB2260**  
S/STEEL



**MCCAIN/ANVIL**  
**FFB2260**  
250 X 200 X 120MM



**HEAVY DUTY**  
**CBS1280**  
280 X 170 X 130MM



**ROUND**  
**CBR0127** - 127 X 102MM  
**CBR0165** - 165 X 102MM  
**CBR0203** - 203 X 102MM  
**CBR0254** - 254 X 102MM  
**CBR0305** - 305 X 102MM  
**CBR1305** - 305 X 152MM



PASTA BASKET

- FEATURES**
- Ideal to prepare portions of pasta and vegetables



**ROUND**  
**PBR1160**  
160 x 200MM

CHIP BAGGING SCOOP



**S/STEEL**  
**CBS0001**  
190 X 200MM

SKIMMERS



**SQUARE - REINFORCED**  
**SKS0170**  
170 X 170 X 510MM



**SQUARE**  
**SKS0150**  
150 X 120 X 460MM



**SQUARE**  
**SKS0178**  
178 X 152 X 580MM



**ROUND**  
**SKR0152** - 152 X 490MM  
**SKR0178** - 178 X 500MM  
**SKR0203** - 203 X 530MM  
**SKR0254** - 254 X 600MM



**SPIDER**  
**SKS1140** - 140 X 485MM  
**SKS1180** - 180 X 500MM  
**SKS1200** - 200 X 535MM



OIL FILTER BAGS AND STAND

- FEATURES**
- Prolong the life of your oil by filtering twice a day, and at the end of every shift add 10% new oil.
  - This is enough to rejuvenate the oil.
  - This method realizes high annual savings in oil costs.



**OIL RESIDUAL**

**RE-USE OIL**

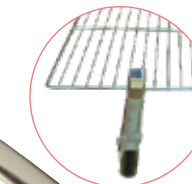
**STAND CONICAL**  
**OFS0001** - 470MM

**BAGS**  
**OFB0001** - (10 PACKS OF 50)  
**BAGS HEAVY DUTY**  
**OFB0002** - (10 PACKS OF 50)

MULTI PURPOSE GRIPPER



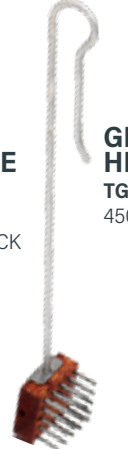
**PAN GRIPPER**  
**PGS0195**  
195MM - STEEL



GRILL BRUSHES



**GRILL BRUSH**  
**BLACK HANDLE**  
**SDS0300**  
300MM  
HARD BRISTLE - BLACK



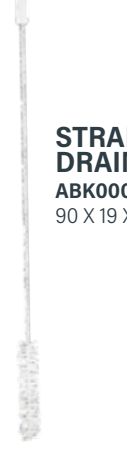
**GRILL BRUSH**  
**HEAVY DUTY**  
**TGB0450**  
450MM



**SQUARE**  
**ABK0000**  
50 X 10 X 7,5CM



**L SHAPED**  
**ABK0001**  
63 X 18 X 10CM



**STRAIGHT**  
**DRAIN VALVE**  
**ABK0002**  
90 X 19 X 4CM

SCRAPERS



**FISH**  
FSM0001



**FISH SCALER**  
FSS0235  
235MM - S/STEEL



**GRIDDLE  
PLASTIC HANDLE**  
GRS0100  
100MM



**MEAT**  
MSN0002  
170MM - S/STEEL

HAMBURGER TURNERS



**BEVELLED  
EDGE**  
HTB0120  
120MM



**LONG HANDLE  
WOOD**  
HTL0200  
200MM



**SOLID**  
HTS0200  
200MM - PVC



**PERFORATED**  
HTP0200  
200MM - PVC

EGG LIFTER AND TURNERS



**EGG LIFTER**  
ELS0400  
400MM S/STEEL



**PANCAKE TURNER**  
PTS0350  
350MM SLATTED

CAKE SERVERS



**CAKE SERVER**  
CSW0140  
140MM

OLIVE AND CHERRY PITTER



**OLIVE AND CHERRY PITTER**  
OCP0001  
S/STEEL

CONDIMENT HOLDERS



**CONDIMENT STAND**  
CSS0004  
OIL/VINEGAR/SALT/PEPPER  
**REPLACEMENT**  
CSS1004  
SALT/PEPPER (12PK)  
CSS2004  
OIL/VINEGAR



**OIL AND VINEGAR  
BOTTLE SINGLE**  
OVB0001  
300ML



**OIL AND VINEGAR  
BOTTLE SET**  
OVB0002  
2 X 200ML

CONDIMENT SERVER



**FEATURES**

- Save money with three accurate portion control settings
- Easy fingertip control assures dispensing of pre-measured amounts, therefore eliminating waste
- Adjustable collar for accurate portion control
- Pumps directly from No. 10 tin

**COMPLETE JAR AND PUMP**  
CPS0003

**OTHER ORDER CODES**  
CPS0001 - PUMP ONLY S/STEEL  
CPS0002 - JAR ONLY - 2LT

TOAST RACK



**6 SLICES**  
TRS0006

**SPECIFICATIONS**  
SIZE : 140 X 75 X 125MM  
WEIGHT : 142G

TABLE NUMBER STANDS



**PLASTIC**  
TNS0010 - 1 - 10  
TNS0020 - 11 - 20  
TNS0030 - 21 - 30



**S/STEEL**  
TNS0100 - 100MM  
TNS0200 - 200MM  
TNS0300 - 300MM

RESERVED TABLE SIGNS



**PLASTIC**  
RTS0002  
(WHITE)



**PLASTIC**  
RTS0003  
(CLEAR)



**S/STEEL**  
RTS0001

## PLASTIC DISPENSERS



**PDR1250** - 250ML  
**PDR1500** - 500ML  
**PDY1250** - 250ML  
**PDY1500** - 500ML  
**PDC1250** - 250ML  
**PDC1500** - 500ML  
**PDC1000** - 1LT

6 Pack



### FEATURES

- Proper food rotation - Sauce fills from the top, dispenses from the bottom.
- Swift - Increased speed of service.
- Industry gold standard - Premium squeeze
- bottle for busy restaurants.
- Ease of use - Easy to fill and clean.

### FIFO SQUEEZE BOTTLE

**FSB0001**  
475ML (1)



## SHAKERS



**SALT SHAKER  
S/STEEL**  
**SSS0001**  
WITH HANDLE



**SALT SHAKER  
ALUMINIUM**  
**SSA0001**  
65 X 90MM  
WITH HANDLE



**LONG SALT SHAKER  
S/STEEL**  
**SSS1001**  
WITH HANDLE



**POLYCARBONATE  
CHEESE SHAKER**  
**PCS0135**  
300ML - CLEAR (12)

**CAMBRO**



**SUGAR DISPENSER  
GLASS**  
**SDG0001**  
300ML

## CAN OPENERS TABLE MOUNTED

### FEATURES - COB0001

- Designed for AIO catering cans. Simple to use and geared for minimum effort
- Advanced blade technology avoids metal fragments and sharp edges
- Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans, opener is self adjusting for can height



**BONZER  
COB0001**  
INDUSTRIAL



**CATER ACE  
COC0001**  
WITH TABLE CLAMP



## CAN OPENERS - HAND HELD



**HEAVY DUTY  
COZ0001**



**ZANGEN  
COZ0002**



**POTATO MASHER**  
**PMS0600**  
125 X 140 X 635MM  
S/STEEL



**POTATO RICER**  
**PRI0001**  
100 X 100 X 100MM  
INDUSTRIAL

## GARLIC PRESS



**HEAVY DUTY  
GPA0001**



## HAND SQUEEZER



**CITRUS SQUEEZER**  
**HCS0001**  
270G - ORANGE

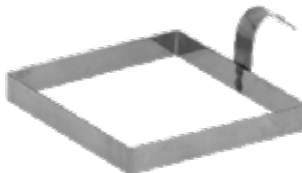
## EGG RINGS



**ROUND HEAVY DUTY**  
**ERR1095**  
95MM



**ROUND**  
**ERR0095**  
95MM



**SQUARE**  
**ERS0095**  
95 X 95MM



**OMELETTE RING**  
**OML0190**  
190MM



## CONE HOLDER

### FEATURES

- Use as a merchandiser - Increase sales
- Can hold 22 - 24 cones per tube



**GELATI - 6 TUBE**  
**CHG0006**  
220 X 910MM



**BILL SPIKE**  
**BSS0180**  
180MM S/STEEL



**SERVICE BELL**  
**SBS2001**  
STEEL

## ICE-CREAM SCOOPS

### FEATURES

- Great for portion control

### NOTE

Scoop size indicate the size based on the number of scoops needed to fill 3.8LT. Bigger Number = Smaller Scoop



**DISHER**  
**ICD0012** - NO. 12 (95ML)  
**ICD0014** - NO. 14 (90ML)  
**ICD0016** - NO. 16 (80ML)  
**ICD0020** - NO. 20 (55ML)  
**ICD0024** - NO. 24 (50ML)

**SCOOP**  
**ICS0016** - NO. 16 (80ML)  
**ICS0020** - NO. 20 (55ML)

## SERVICE



**NOTE HOLDER ZAPPA**  
**NHZ0450** - 450MM  
**NHZ1000** - 1000MM



## SALAD DRYERS - PLASTIC HEAVY DUTY

### FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and S/Steel parts
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Solid and durable



**12LT**  
**SDP0012**  
**SPECIFICATIONS**  
CAPACITY : 12LT  
CIRCUMFERENCE : 330MM  
HEIGHT : 430MM  
WEIGHT : 2.8KG



**25LT**  
**SDP0025**  
**SPECIFICATIONS**  
CAPACITY : 25LT  
CIRCUMFERENCE : 430MM  
HEIGHT : 520MM  
WEIGHT : 4KG



## ROUND FUNNELS - S/STEEL



**ROUND**  
**FRS0180**  
180MM



**ROUND WITH REMOVABLE STRAINER**  
**FRS0120** - 120MM  
**FRS0200** - 200MM

## STRAINERS



**CHINOIS**  
**STC0240**  
STRAINER - 240MM

**Note**  
Ideal for sauces



**CONICAL**  
**CSS0180** - 180MM S/STEEL  
**CSS0240** - 240MM S/STEEL

**Note**  
Ideal for pasta and vegetables



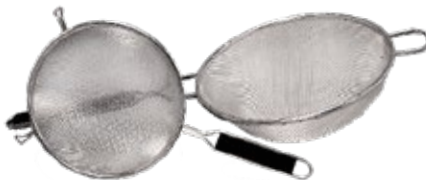
**CHINA CAP**  
**STC1205** - 205MM  
**STC1300** - 300MM

**Note**  
Ideal for vegetables



**REINFORCED**  
**STM1260** - 260MM  
**STM1300** - 300MM  
**STM1350** - 350MM

**Note**  
All purpose heavy duty strainers



**SINGLE MESH**  
**STM0260** - 260MM  
**DOUBLE MESH**  
**STM2200** - 200MM  
**STM2230** - 230MM  
**STM2260** - 260MM

**Note**  
All purpose strainers



## COLANDERS



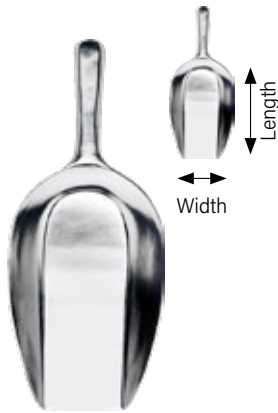
**S/STEEL**  
**CLS0260** - 260MM  
**CLS0280** - 280MM  
**CLS0340** - 340MM  
**CLS0380** - 380MM



**ALUMINIUM HEAVY DUTY**  
**CLA0400** - 400MM  
**S/STEEL EXTRA HEAVY DUTY**  
**CLS1400** - 400MM



SCOOPS



**ALUMINIUM**  
SCA0135 - 80 X 30 X 130MM  
SCA0160 - 110 X 53 X 160MM  
SCA0250 - 150 X 40 X 250MM  
SCA0265 - 160 X 50 X 265MM  
SCA0310 - 200 X 60 X 305MM  
SCA0350 - 260 X 80 X 380MM  
SCA0400 - 280 X 165 X 400MM  
SCA0430 - 320 X 100 X 430MM



**ALUMINIUM ROUND**  
SCA1230 - 145 X 240 X 75MM  
SCA1350 - 260 X 360 X 130MM  
SCA1400 - 300 X 410 X 160MM



**ALUMINIUM**  
USC0020 - 20CM  
USC0225 - 22.5CM



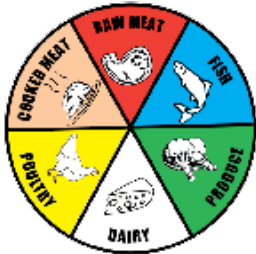
**PLASTIC - ABS MATERIAL**  
PSA0175 - 17.5CM  
PSA0225 - 22.5CM

PORTION SERVERS - SOLID

Used for pies, portion control, pizza toppings, etc.

FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.



**RED**  
PSS0008  
59ML



**IVORY**  
PSS0004  
88ML



**GREEN**  
PSS0003  
118ML



**BLUE**  
PSS0002  
236ML

LADLES - SOLID



LDS0011 - 15ML  
LDS0001 - 30ML  
LDS0002 - 59ML  
LDS0004 - 118ML  
LDS0006 - 177ML  
LDS0008 - 236ML  
LDS0012 - 354ML



**SILICONE**  
SSS0030  
300MM  
SSS0038  
380MM  
Use up to 204°C



**FULL SILICONE SPATULA**  
SIS0001  
Use up to 200°C



**PLASTIC HANDLE SPATULA**  
SIS0030  
300MM

NEW



**SILICONE SPATULA**  
SIS0420  
420MM

WOODEN SPOONS



**HEAVY DUTY**  
WSP0300 - 300MM  
WSP0400 - 400MM  
WSP0450 - 450MM  
WSP0500 - 500MM  
WSP0600 - 600MM  
WSP0800 - 800MM  
WSP1000 - 1000MM

PAP STIRRERS



**S/STEEL**  
PSS0600 - 600MM  
PSS1200 - 1200MM  
**PLASTIC**  
PSP1500  
1500MM

RICE SPOON

NEW



**S/STEEL**  
RSC0001  
24CM

DISH 'N TOTE



**GREY**  
DTH0001  
500 X 400 X 130MM

**Note**  
Compatible with DCT1002



UTENSIL HOLDERS



**4 PLASTIC INSERTS**  
UHS0004



CUTLERY TRAYS - GREY



**3 DIVISION**  
CTH0003  
500 X 300MM



**4 DIVISION**  
CTH0004  
500 X 300MM

GRATERS

FEATURES

- S/Steel body. 6 sides for multi grating of cheese, onions and vegetables (GR51006)



PARMESAN  
CHEESE GRATER  
PCG0001



HEAVY DUTY  
4 SIDED  
GRS2006



6 SIDED - S/STEEL  
GRS1006



HAND GRATERS



GREEN (FINE)  
HGV0002



RED (ROUGH)  
HGV0001



FINE  
HGR0003  
390 X 45 X 15MM  
MEDIUM  
HGR0002  
390 X 45 X 15MM



VICTORINOX

OVEN MITTS

FEATURES

- Can safely be used for temperatures of up to 232°C



PYRO  
OMP0380  
380MM PAIR

FEATURES

- Can safely be used for temperatures of up to 232°C



PYRO  
OMP0600  
600MM PAIR

FEATURES

- Can safely be used for temperatures of up to 100°C



LEATHER - RED  
OML0400  
400MM PAIR

FEATURES

- Can safely be used for temperatures of up to 176°C



SILICONE COATED  
SILVER  
OMT0330  
330MM PAIR

SILICONE OVEN MITT

FEATURES

- Can safely be used for temperatures of up to 280°C
- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand



SILICONE  
OMS0001  
320MM EACH



|                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>CASSEROLE POT</b></p> <p><b>FEATURES</b></p> <ul style="list-style-type: none"><li>• Wide bottoms are for maximum heat conduction<br/>Ideal for slow cooking stews, sauces, soups, casseroles and roasts</li><li>• Two loop handles for easier pouring and movement</li></ul> | <p><b>LOW CASSEPOLE POT</b></p> <p><b>FEATURES</b></p> <ul style="list-style-type: none"><li>• Wide heating surface allows the cooking of meats and vegetables<br/>Ideal for long slow cooking</li><li>• Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables</li></ul> | <p><b>STOCK POT</b></p> <p><b>FEATURES</b></p> <ul style="list-style-type: none"><li>• Thick base for good slow simmer</li><li>• Ideal for stocks, soups, pastas, bulk vegetables and seafood</li><li>• Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer</li></ul> |
| <p><b>FRYING PAN</b></p> <p><b>FEATURES</b></p> <ul style="list-style-type: none"><li>• Curved side walls for easy stirring food out of the pan</li><li>• Ideal for frying, scrambling, sauteing or searing</li><li>• Sloped sides prevent steam from forming in the pan</li></ul>  | <p><b>SAUTE PAN</b></p> <p><b>FEATURES</b></p> <ul style="list-style-type: none"><li>• Wide bottom area for maximum heat conduction</li><li>• Ideal for sauteing, searing, deglazing, poaching and stir frying</li><li>• Straight high sides help contain food and expose all sides to heat</li></ul>                                             | <p><b>SAUCE PAN</b></p> <p><b>FEATURES</b></p> <ul style="list-style-type: none"><li>• Hybrid sauce pan and frying pan</li><li>• Saute, brown, poach, create a stir fry and build a sauce</li><li>• Curved sides allow for thorough and efficient whisking of ingredients</li></ul>                                                                                         |



S/STEEL COOKWARE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee on selected ranges.

FEATURES

- 18/10 S/Steel 2MM thick, satin finished
- Anatomical heat resistant and S/Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: S/Steel / aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.



Radius specially designed for easy and fast cleaning

S/Steel handles for easy handling and heat-resistance

Inside and outside satin polishing

Triple thermo-diffusive sandwich base (S/Steel-Alu-S/Steel)



INDUC



GAS



VITRO



ELECTR



Aluminium



Cold



Hot



## POTS - S/STEEL

5 YEAR WARRANTY



## CASSEROLE

**PSC0006** - 6LT - 240 X 140MM  
**PSC0010** - 10LT - 280 X 180MM  
**PSC0012** - 12LT - 300 X 180MM  
**PSC0016** - 16LT - 320 X 190MM  
**PSC0020** - 20LT - 350 X 210MM  
**PSC0030** - 30LT - 400 X 250MM  
**PSC0060** - 60LT - 500 X 310MM



5 YEAR WARRANTY



## STOCK

**PSS1016** - 16LT - 280 X 280MM  
**PSS1032** - 32LT - 350 X 350MM  
**PSS1050** - 50LT - 400 X 400MM



5 YEAR WARRANTY



## LOW CASSEROLE

**PSC4004** - 4LT - 240 X 95MM  
**PSC4008** - 8LT - 300 X 120MM  
**PSC4019** - 19.5LT - 400 X 155MM



1 YEAR WARRANTY



## LOW CASSEROLE

**POC0089** - 8.9LT W/LID  
**PRC0089** - 8.9LT W/LID  
**PGC0089** - 8.9LT W/LID



## PANS - S/STEEL

## FEATURES

- Equipped with two easy pouring spouts (PSS2016)
- S/Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Triple thermo-diffusive sandwich base
- Made of 18/10 S/Steel

5 YEAR WARRANTY

SAUCE WITH  
SIDE SPOUTS

**PSS2016**  
 1.5LT



5 YEAR WARRANTY



## SAUTE

**PSS0027** - 2.7LT - 240 X 60MM  
**PSS0037** - 3.7LT - 280 X 60MM  
**PSS0047** - 4.7LT - 320 X 60MM  
**PSS0067** - 6.7LT - 350 X 70MM



5 YEAR WARRANTY



## SAUCE

**PSS0016** - 1.6LT - 160 X 80MM  
**PSS0023** - 2.3LT - 180 X 90MM  
**PSS0031** - 3.1LT - 200 X 100MM



18/10

## S/STEEL WOKS

5 YEAR WARRANTY



## ROUND FLAT BOTTOM

**WRF1036**  
 360MM

5 YEAR WARRANTY



## ROUND BOTTOM

**WRS1036**  
 360MM



## S/STEEL PANS - INDUCTION

## FEATURES

- Frying pans made of 18/10 S/Steel
- The special Impact welding system of the sandwich bottom (S/Steel-Alu) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The Excalibur non-stick coating is applied on this range

5 YEAR WARRANTY

FRY  
EXCALIBUR

**PSF6024**  
 240MM

5 YEAR WARRANTY

FRY  
PSF6018

180MM



PANS

WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, Fusion can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money



**FRYING PAN 'CERAMIC COATED' S/STEEL**  
PCF1024 - 240MM  
PCF1028 - 280MM  
PCF1032 - 320MM



FEATURES

- Grill of cast aluminium with durable non-stick coating PFOA free and S/Steel handle



**GRILL PAN 'BLACK SERIES' CAST ALUM INDUCTION**  
PCG0028  
280 X 280MM



NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

New 'Black Series' range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.

FEATURES

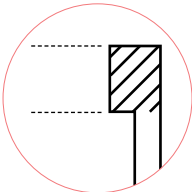
- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens



**FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION**  
PCF0024 - 240MM  
PCF0028 - 280MM  
PCF0030 - 300MM



ALUMINIUM COOKWARE



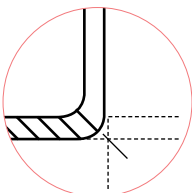
Reinforced rims



Ergonomic handles



Extremely strong riveted handles



Reinforced base



USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discolouration.
- Minerals in water and foods may stain aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon. After simmering, scour, wash normally, rinse in hot water and dry immediately.
- Stains and discolouration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes. then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the aluminium.



POTS - ALUMINIUM

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

FEATURES

- 99.5% extra heavy pure aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit extra heavy duty base
- Extra heavy duty base
- Can be used on an open flame
- S/Steel handles



CASSEROLE

- PAC0008 - 8LT - 250 X 150MM
- PAC0012 - 12LT - 300 X 180MM
- PAC0020 - 20LT - 350 X 210MM
- PAC0030 - 30LT - 400 X 250MM
- PAC0060 - 60LT - 500 X 310MM
- PAC0105 - 105LT - 600 X 370MM



STOCK

- PAS0025 - 25LT - 320 X 320MM
- PAS0034 - 34LT - 350 X 350MM
- PAS0050 - 50LT - 400 X 400MM



PANS - ALUMINIUM



FRY

- PAF0024 - 240MM
- PAF0032 - 320MM
- PAF0040 - 400MM



PANS - ALUMINIUM

FEATURES

- Manufactured from the very best quality aluminium which allows fast and even heat distribution
- Not for oven use
- Easy to clean
- Multi layer non-stick coating



FRY NON-STICK

- PAF6020 - 200MM
- PAF6028 - 280MM



FRY NON-STICK

- PAF1020 - 200MM
- PAF1032 - 320MM
- PAF1036 - 360MM
- PAF1024 - 240MM
- PAF1124 - 240MM
- PAF1224 - 240MM
- PAF1324 - 240MM
- PAF1424 - 240MM



PANS - BLACK IRON



IRON FRY

- PBF1300 - 300MM
- PBF1360 - 360MM
- PBF1400 - 400MM
- PBF1450 - 460MM



IRON OMELETTE

- PBO1180 - 180MM
- PBO1240 - 240MM

PANS

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1 and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



PANS

FEATURES

- This Lyonnaise profile pan made from 2MM (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction
- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly the more you use and appropriately maintain it, the slicker the surface will become
- For all heat sources (induction only with moderate temperatures)



FEATURES

- Perfect for open flame
- Non stick coating



POTS - ALUMINIUM CASSEROLE (VALUE)



POTS - S/STEEL

FEATURES

- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable



**CASSEROLE (VALUE)**  
**PSC3019** - 2.4LT - 160 X 120MM  
**PSC3044** - 4.4LT - 200 X 140MM  
**PSC3006** - 6LT - 220 X 155MM  
**PSC3010** - 10LT - 280 X 155MM  
**PSC3012** - 12LT - 260 X 225MM  
**PSC3016** - 16LT - 280 X 250MM  
**PSC3020** - 20LT - 320 X 260MM  
**PSC3030** - 30LT - 360 X 300MM



**STOCK (VALUE)**  
**PSS3016**  
14LT - 260 X 260MM

PANS - ALUMINIUM

This range of cookware is made from light weight 4mm aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



**SAUTE**  
**PAS0003** - 3LT - 250 X 70MM  
**PAS0005** - 5LT - 300 X 66MM  
**PAS0008** - 8LT - 350 X 70MM



PANS



**CONICAL SAUCE PAN S/STEEL**  
**CPS0180** - 1.15LT - 180MM  
**CPS0220** - 1.45LT - 200MM  
**CPS0240** - 2.8LT - 240MM



**FRY (VALUE) S/STEEL**  
**PSF3020** - 200 X 40MM  
**PSF3024** - 240 X 50MM  
**PSF3032** - 320 X 50MM



**FRY (VALUE) ALUMINIUM**  
**PAF2024** - 240MM  
**PAF2032** - 320MM  
**PAF2036** - 360MM



EGG POACHER

FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups



**ALUMINIUM 4 CUP**  
**EPA0004**  
**REPLACEMENT CUP**  
**EPA1004**



ROASTING PAN

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- S/Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



**ALUMINIUM NON STICK**  
**RPA0450**  
450 X 320MM



ROASTING PANS



**ALUMINIUM  
FIXED HANDLES**  
RPA0400  
400 X 300MM



**ALUMINIUM  
FOLDING HANDLES**  
RPA1400  
400 X 300MM





**ALUMINIUM OVAL ROASTER**  
RSA0001 - 210 X 300 X 140MM - SMALL  
RSA0002 - 240 X 360 X 180MM - LARGE



**RECTANGULAR S/STEEL**  
RSR0001  
390 x 290 x 160MM

STEAK AND KIDNEY DISHES - S/STEEL



**SK1**  
SKS0001 - 235 X 180 X 35MM  
**SK2**  
SKS0002 - 295 X 210 X 40MM  
**SK3**  
SKS0003 - 355 X 250 X 50MM  
**SK4 - SHALLOW**  
SKS0004 - 395 X 275 X 55MM  
**SK4 - DEEP**  
SKS1004 - 395 X 275 X 75MM  
**SK5 - DEEP**  
SKS0005 - 490 X 365 X 65MM  
**SK5 - SHALLOW**  
SKS1005 - 490 X 365 X 35MM  
**SK6**  
SKS0006 - 590 X 390 X 45MM

BAKING TRAYS



**ALUMINIUM**  
BTA0001 - 650 X 530 X 10MM  
BTA0002 - 600 X 400 X 12MM  
BTA0006 - 520 X 420 X 19MM  
BTA0007 - 529 X 420 X 38MM  
BTA0008 - 650 X 530 X 40MM  
BTA0011 - 600 X 400 X 20MM  
BTA0014 - 600 X 400 X 40MM



**ENAMELLED - BLACK**  
BTE0010 - 535 X 325 X 10MM  
BTE0020 - 535 X 325 X 20MM  
BTE0040 - 535 X 325 X 40MM  
BTE0065 - 535 X 325 X 65MM

Standard gastronorm sizes

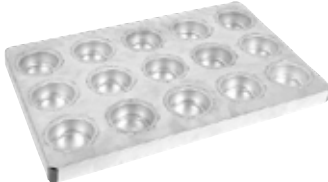
ALUSTEEL



**SMALL MUFFIN**  
BTA0033  
35 CUP  
600 X 400MM



**REGULAR MUFFIN**  
BTA0032  
24 CUP  
600 X 400MM



**LARGE MUFFIN**  
BTA0031  
15 CUP  
600 X 400MM



**JUMBO MUFFIN**  
BTA0030  
15 CUP  
600 X 400MM



**ALUSTEEL BISCUIT**  
BTA0020  
600 X 400 X 20MM



QUICHE PANS



**NON STICK**  
QPN0280 - 285MM  
QPN0300 - 320MM



BAKING SHEETS - NON-STICK

FEATURES

- Can withstand temperatures of -40°C to +300°C
- Can be reused 2000 times
- Thick and durable



**EXOPAT**  
**BMN0530** - 520 X 315MM  
**BMN0600** - 585 X 385MM  
(TO FIT 600 X 400MM BAKING TRAY)



**TEFLON SHEET**  
**TSR0400** - 400 X 600MM  
**TSR0450** - 450 X 750MM  
**TSR0580** - 580 X 750MM



FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods
- Can also be used in conjunction with our coloured knives and cutting boards
- In line with HACCP requirements

WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types



- CBP0380 - 380 X 240 X 12MM
- CBP0440 - 440 X 290 X 12MM
- CBP0500 - 500 X 380 X 13MM
- CBP0600 - 600 X 450 X 12MM
- CBP0610 - 610 X 610 X 40MM
- CBP1255 - 405 X 255 X 10MM
- CBP1500 - 500 X 380 X 13MM
- CBP2255 - 405 X 255 X 10MM
- CBP2500 - 500 X 380 X 13MM
- CBP3500 - 500 X 380 X 13MM
- CBP3255 - 405 X 255 X 10MM
- CBP4255 - 405 X 255 X 10MM
- CBP4500 - 500 X 380 X 13MM
- CBP5255 - 405 X 255 X 10MM
- CBP5500 - 500 X 380 X 13MM

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**STAND - CHROME**  
CBS0006



Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

- CBP7255 - 255 X 400 X 10MM
- CBP7500 - 500 X 380 X 13MM

- 
- 



KNIVES



**BUTCHER - FLUTED**  
**KNV2250**  
250MM



**BUTCHER**  
**KNV1200** - 200MM  
**KNV1250** - 50MM  
**KNV1300** - 310MM



**SKINNING**  
**KNV2150**  
150MM



**CARVING/COOKS**  
**KNV3150** - 150MM  
**KNV3152** - 220MM  
**KNV5200** - 200MM  
**KNV5250** - 250MM  
**KNV5300** - 310MM



**BONING - NARROW**  
**KNV4180**  
180MM



**BONING - NARROW**  
**KNV4150**  
150MM



**SLICING**  
**KNV6300**  
300MM



**SALMON - SERRATED**  
**KNV7300**  
300MM



**CHEESE AND BUTTER**  
**CKV0002**  
240MM



VICTORINOX

KNIVES

WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria

WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types

Note

Available in these colours:



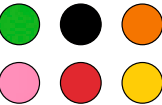
PARING - PLAIN

KNV9080 - 80MM

KNV9010 - 100MM

Note

Available in these colours (on request):



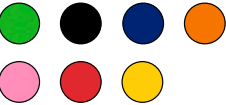
STEAK KNIFE

KNV8110

110MM

Note

Available in these colours (on request):



STEAK FORK

KNF8110

190MM



CHEESE KNIFE

KNV9210

210MM



CARVING UTILITY

KNV0220

220MM



SHAPING CURVED

KNV9055

160MM



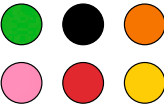
PARING - SERRATED

KNV9180 - 80MM

KNV9110 - 100MM

Note

Available in these colours (on request):



POINTED STEAK KNIFE

KNV7110

110MM



BREAD

KNV7200

200MM



CARVING UTILITY

KNV0180 - 180MM



CARVING FORK

CFV0002

270MM



KITCHEN SHARPENING STEEL

KFV0003

250MM



VICTORINOX

FORGED KNIVES



CARVING COOKS

KFV6200 - 200MM

KFV6250 - 250MM



PARING/STEAK

KFV8120

120MM



CARVING

KFV2200 - 200MM



PARING - CURVED

KFV8070

80MM



SLICING - FLUTED

KFV6260

260MM



BREAD

KFV9200

230MM



CARVING FORK

KFV1001

280MM



VICTORINOX

KNIFE ROLL BAGS

FEATURES

- Fully adjustable velcro knife holder to accomodate any combination of knives



**SMALL ROLL BAG ONLY**  
**KSV0001**  
**SPECIFICATIONS**  
MATERIAL : POLYESTER  
LENGTH - CLOSED : 48CM  
LENGTH - OPENED : 56CM  
HEIGHT - OPENED : 48CM



**Note**  
Knives not included



**LARGE ROLL BAG ONLY**  
**KSV0002**  
**SPECIFICATIONS**  
MATERIAL : POLYESTER  
LENGTH - CLOSED : 48CM  
LENGTH - OPENED : 82CM  
HEIGHT - OPENED : 48CM

KNIFE SETS



**CLASSIC**  
**KVS0015**  
3 PIECE PRISM PARING SET  
**SET CONSISTS OF**  
Tomato and sausage knife,  
paring knife plain and paring  
knife serrated



**PARING KNIVES**  
**VPK0001**  
SET OF 3  
**SET CONSISTS OF**  
Tomato & sausage knife,  
paring knife plain and paring  
knife serrated



**ZEST PARING**  
**VZP0001**  
SET OF 3  
**SET CONSISTS OF**  
Tomato and sausage knife,  
potato peeler and paring  
knife plain



KNIVES



**BONING NARROW**  
**KNG4200**  
200MM



**SKINNING**  
**KNG2150**  
150MM



**BONING NARROW**  
**KNG4150**  
150MM



|                 |   |
|-----------------|---|
| <b>BUTCHER</b>  |   |
| KNG1200 - 200MM | ● |
| KNG1320 - 200MM | ● |
| KNG1720 - 200MM | ● |
| KNG1520 - 200MM | ● |
| KNG1220 - 200MM | ● |
| KNG1620 - 200MM | ○ |
| KNG1420 - 200MM | ● |
| KNG1250 - 250MM | ● |
| KNG1300 - 300MM | ● |



|                 |   |
|-----------------|---|
| <b>COOKS</b>    |   |
| KNG5200 - 200MM | ● |
| KNG5250 - 250MM | ● |
| KNG8250 - 250MM | ● |
| KNG3250 - 250MM | ● |
| KNG9250 - 250MM | ● |
| KNG7250 - 250MM | ● |
| KNG4250 - 250MM | ○ |
| KNG6250 - 250MM | ● |
| KNG5300 - 300MM | ● |



|                     |   |
|---------------------|---|
| <b>BONING BROAD</b> |   |
| KNG3150 - 150MM     | ● |
| KNG5150 - 150MM     | ● |
| KNG8150 - 150MM     | ● |
| KNG1150 - 150MM     | ● |
| KNG6150 - 150MM     | ● |
| KNG9150 - 150MM     | ○ |
| KNG7150 - 150MM     | ● |



KNIVES



SALMON/HAM SLICER - SERRATED  
KNG7300  
300MM



SALMON/HAM SLICER - PLAIN  
KNG6300  
300MM



SASHIMI  
KNG0010  
255MM



SHAPING - CURVED  
KNG9050  
50MM



BREAD  
KNP8200  
200MM



BREAD KNIFE  
KNG8200  
200MM



PARING  
KNG9100 - 100MM  
KNG7100 - 100MM  
KNG4100 - 100MM  
KNG6100 - 100MM  
KNG3100 - 100MM  
KNG8100 - 100MM  
KNG5100 - 100MM



PARING - SHARP TIP  
KNP9110  
110MM



PARING  
KNP9075  
75MM



FORGED KNIVES



COOKS  
KFG5150 - 150MM  
KFG5200 - 200MM  
KFG5250 - 250MM



CARVING  
KFG1150 - 150MM  
KFG1200 - 200MM  
KFG1250 - 250MM



PARING  
KFG9115  
115MM



BREAD  
KFG8200  
200MM



BONING - NARROW  
KFG3150  
150MM



PARING  
KFG9090  
90MM



SHARPENING STEEL  
KFG0002  
200MM



CARVING FORK  
KFG0001  
310MM



MEAT CLEAVER  
CLA0200 - 230MM  
CLA0240 - 255MM



SANTUKA  
KNG0011  
180MM

KNIFE SETS - FORGED



**12 PIECE**  
**KSG0012**  
SET CONSISTS OF  
KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150,  
KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KFG0002



**6 PIECE**  
**KNG0006**  
SET CONSISTS OF  
KNG1200, KNG3150, KNG6300, KNG8200, KNG5200,  
KNG9100

KNIFE BAGS



**ROLL BAG ONLY**  
**KST0002**  
FOR 12 PIECE

**Note**  
Knives not included



**ROLL BAG ONLY**  
**KST0001**  
FOR 6 PIECE

**Note**  
Knives not included

GREAT SAVINGS - BUY IN BULK



**PARING KNIFE**  
**COLOUR**  
**KNG0002**  
100MM  
BOX SET 60 PIECE



**PARING KNIFE**  
**BLACK**  
**KNG0001**  
100MM  
BOX SET 20 PIECE



NEW

KNIVES



**BUTCHER**  
**KNC1250**  
245MM



**SKINNING**  
**KNC2150**  
150MM



**COOKS**  
**KNC5250**  
245MM



**BONING**  
**KNC3150**  
150MM



**NARROW BONING**  
**KNC4150**  
150MM



**SERRATED BREAD**  
**KNC8200**  
200MM



**PARING**  
**KNC9100**  
100MM



**BAKERS SERRATED**  
**KNB9070**  
70MM



## KNIFE STERILISING CABINET



### FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass allows viewing to know when cycle is complete
- Magnetic door latch
- Lockable unit
- The unit can either be wall mounted or freestanding
- The sterilizing lamp switches off automatically when the door is opened
- Low power output of only 15W, only effective if lamp is changed every 8000 hours (1-2) years

### 30 KNIVES KSC1001

|                       |                         |
|-----------------------|-------------------------|
| <b>SPECIFICATIONS</b> |                         |
| VOLTAGE               | : 230V                  |
| DIMENSIONS            | : 634H X 185D X 527W MM |
| WEIGHT                | : 14KG                  |
| POWER                 | : 25W                   |

**avenia**

## KNIFE SHARPENERS



**STEEL EGGINGTON**  
SSE0350  
350MM



**STEEL GRUNTER**  
SSM0300 - 300MM  
SSM0350 - 350MM



**ELECTRIC  
CHEF'S CHOICE**  
EKS0120



**ELECTRIC**  
EKS0001



**HAND HELD  
ACCUSHARP**  
KSH0002



**HAND HELD  
LANSKY**  
KSH0001



**SHARPENING STONE**  
SSK0001  
WATER BASE  
50 X 150 X 25MM  
SSK0002  
OIL BASE  
50 X 150 X 25MM



**BRUNTER**

## MAGNETIC KNIFE HOLDERS



**MKH0450** - 450MM  
**MKH0600** - 600MM



**BRUNTER**

## KNIFE

### FEATURES:

- Handle removable for easy cleaning



**CHOPPING KNIFE  
TWO HANDLE**  
CKT0210  
255MM



**CUT RESISTANT  
GLOVE**  
CRG1000  
CHAIN MAIL

## OYSTER KNIVES



**TRIANGLE**  
KNO0001  
165MM



**STRAIGHT BLADE**  
KNO0002  
155MM

**triangle**  
SOLINGEN-GERMANY

## SPREADERS



**SANDWICH SPREADER**  
SWS0001  
190MM



**BUTTER PADS WOODEN**  
BPW0001  
290MM

**BRUNTER**

## CHEESE CUTTERS



**MANUAL**  
**CCM0400**  
400MM  
**REPLACEMENT WIRE**  
**XCCM0005**  
(CRIMP-ON ENDS)  
(Pack of 6)



**MINI**  
**CCM0030**  
200 X 115MM



## ALUMINIUM EGG SLICER AND WEDGER



**EGG WEDGER**  
**EWA0001**  
6 SEGMENT



**EGG SLICER**  
**ESA0010**  
10 WIRE

## HAND HELD SLICERS



- FEATURES**
- S/Steel and polymer composite
  - Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, pineapples, etc)
  - Micro-serration of the blade enables the thinnest cut of fruit / vegetable with skin and preserves their flesh composition

**KOBRA**  
**SHK0001**

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. s/steel for best quality and longer lifespan. Supplied with 1 straight cut blade, 1 crinkle cut blade and 1 double horizontal blade (straight/serrated) and 1 double julienne blade (4MM & 10MM).



**MANDOLINE SLICER S/STEEL**  
**MAS0001**  
WITH PUSHER

**Note**  
Spare blades available on request



## PEELERS



**ASPARAGUS**  
**HAND**  
**S/STEEL**  
**APH0001**  
155MM



**POTATO S/STEEL**  
**HAND**  
**PPH0001**  
145MM



**POTATO PEELER**  
**HAND**  
**PPH0002**  
180MM



**POTATO**  
**MULTIPLE**  
**BLADE**  
**PPM0003**



**POTATO**  
**PPV0001**  
RED



**POTATO**  
**PPV0002**  
BLACK



**TOMATO & KIWI**  
**PPV0004**  
SERRATED EDGE



**POTATO UNIVERSAL**  
**BLACK**  
**PPV0003**



**VICTORINOX**



## JULIENNE SLICING SET



**FINE SLICER HAND**  
**FSH0001**



**JULIENNE SLICING**  
**JSS0003**  
INCLUDES 1 STRAIGHT BLADE,  
2 JULIENNE BLADES



HAND UTENSILS NON-SLIP

Ergonomically designed non - slip, easy grip handles



**APPLE CORER S/STEEL**  
**ACS0020**  
178 X 230 X 20MM  
30MM DIAMETER



**BUTTER CURLER**  
**S/STEEL - BLACK**  
**BCS0001**  
23 X 210 X 33MM



**MELON BALLER**  
**SINGLE**  
**MBS0028**  
133 X 35 X 20MM  
30MM DIAMETER



**POTATO PEELER**  
**RUBBER HANDLE**  
**STRAIGHT**  
**PPH0003**  
175 X 30 X 20MM



**POTATO PEELER**  
**RUBBER HANDLE**  
**TRIANGLE**  
**PPH0004**  
163 X 52 X 20MM



**LEMON ZESTER**  
**S/STEEL**  
**LZS0001**  
160 X 30 X 20MM

BALLER AND CANAL KNIFE

For decorative fruits



**MELON BALLER**  
**DOUBLE**  
**MBD1026**  
26MM/22MM



**CANAL KNIFE**  
**S/STEEL**  
**CKS0001**  
170MM

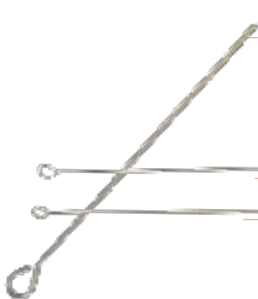


CARVING SET

**CARVING SET**  
**TRIANGLE**  
**CST0003**  
3 PIECE

- SET CONSISTS OF**
- Melon baller single 10MM
  - Double melon baller 22MM and 30MM
  - Decorating tool.

SKEWERS - S/STEEL



**MEAT SPIKE/**  
**SOSATIE STICK**  
**MSS0001**

**KEBAB SKEWER**  
**OVAL**  
**KSS1300**  
300MM (PACK OF 12)

**KEBAB SKEWER**  
**FLAT**  
**KSS0300**  
300MM (PACK OF 12)



BUTCHER HOOKS



- S/STEEL HOOKS**  
**SHS2100** - 4"/100MM (PACK OF 12)  
**SHS2150** - 6"/150MM (PACK OF 12)  
**SHS2200** - 8"/200MM (PACK OF 12)  
**STEEL SWIVEL HOOKS**  
**SHS2250** - 10"/250MM  
**STEEL S HOOKS - GALVANISED**  
**SHS0100** - 4"/100MM (PACK OF 12)  
**SHS0150** - 6"/150MM (PACK OF 12)  
**SHS0200** - 8"/200MM (PACK OF 12)  
**STEEL SWIVEL HOOKS**  
**GALVANISED**  
**SHS0250** - 10"/250MM (PACK OF 12)  
**STEEL BILTONG HOOKS**  
**GALVANISED**  
**SHB0001** - PACK OF 1000

HAND MEAT MALLETS



**WOODEN HANDLE**  
**MMH0001**  
300MM



**ALUMINIUM**  
**MMH0002**  
250MM

BUTCHER BLOCK AND STAND

FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder



- BUTCHER BLOCK**  
**AND STAND PE**  
**BBP0610**  
610 X 610MM  
**SPECIFICATIONS**  
CUTTING SURFACE : 610 X 610MM  
DIMENSIONS : 616 X 616 X 940MM  
FLAT PACK : 200 X 910 X 620MM  
WEIGHT : 16KG  
**OTHER ORDER CODES**  
**CUTTING BOARD PE**  
**CBP0610**  
610 X 610 X 40MM  
**BUTCHER BLOCK STAND ONLY**  
**BBS0610**

SHEARS



**PORK SHEARS**  
PSG0002  
280MM



**POULTRY SHEARS**  
PSG0001  
265MM



**MULTIPURPOSE SHEARS**  
MSG0001  
300MM - BLACK



**MULTIPURPOSE SHEARS**  
MSV0001  
200MM - RED



**MULTIPURPOSE SHEARS**  
MSV0002  
200MM - BLACK



VICTORINOX

HAND SAW



**PLASTIC HANDLE**  
HSP0550  
550MM  
**BLADES ONLY**  
HSP1002  
550MM



BAR OPTICS



**WALL MOUNTED**  
BOS0004  
4 BOTTLES



Guaranteed that each measure is exactly 25ML

**PLASTIC ECLIPSE**  
BOP0025  
25ML



**PLASTIC SPEED POURERS**  
PSP0001  
(PACK OF 10)  
ASSORTED COLOURS



**SPEED POURERS METAL**  
SPM1001  
**METAL TAPERED**  
SPM1002

COCKTAIL AND BOSTON SHAKERS - S/STEEL



**COCKTAIL SHAKER**  
CSS0700  
700ML



**BOSTON SHAKER**  
BSS0828  
828ML

BAR MUDDLER

The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.



**MUDDLER PLASTIC**  
MUD0210  
240MM



**S/STEEL**  
CSS0001



**FOR BOSTON SHAKER**  
CSB0001



TOT DRAINER - S/STEEL



**TOT DRAINER**  
TDS0001  
200 X 160 X 35MM

TOT MEASURES - S/STEEL



**TOT MEASURE**  
TMS0001  
25/50ML



**TOT MEASURE**  
TMS0002  
25/50ML

NEW



**JAPANESE STYLE JIGGER**  
TMS0003  
25/50ML

WAITERS FRIENDS



**WITH BOTTLE OPENER PLASTIC**  
WFI0001



**CHROME**  
WFI1001



**ECONO PLASTIC**  
WFI2001



**WITH BOTTLE OPENER - PLASTIC ITALIAN DESIGN**  
WFI0002



**WITH BOTTLE OPENER - CHROME**  
WFI1002



BOTTLE OPENERS



**BLACK**  
BBS0001



**S/STEEL**  
BBS0002



BOTTLE OPENER AND BOTTLE CAP CATCHER



**BOTTLE OPENER WALL MOUNTED**  
BOW0001  
47 X 100 X 30MM



**BOTTLE TOP CATCHER WALL MOUNTED PLASTIC**  
BOW0002  
145 X 36 X 310MM

WINE OPENERS



**CORK SCREW RAPID CHROME**  
CSR0001



**WING TYPE WINE OPENER - CHROME**  
WTO0001

BAR AND SERVICE MATS - BLACK

FEATURES

- Durable



**SERVICE MAT**  
MTS0300  
300 X 450MM



**BAR MAT**  
MTB0070  
70 X 580MM

BAR CADDIES

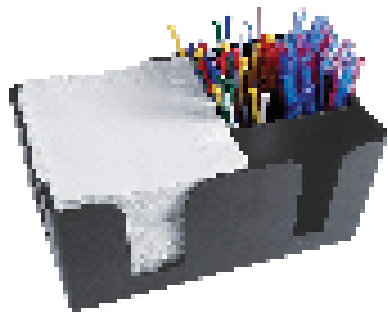


**DELUXE 6 DIVISION BLACK**  
BCD0006



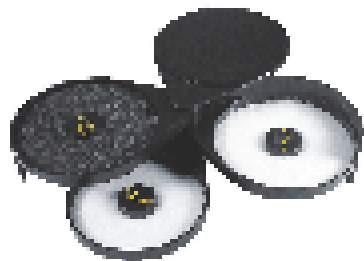
**CONDIMENT HOLDER S/STEEL**  
BCD2006

BAR CADDY CONDIMENT HOLDER



**BLACK**  
BCD0001  
**Note**  
Excludes condiments

GLASS RIMMER



**COMBINATION  
3 TIER - BLACK**  
GRC0003

STORE 'N POURS



**COMPLETE**  
SNP0001 - 1LT ●  
SNP0002 - 2LT ●  
SNP2001 - 1LT ●  
SNP2002 - 2LT ●  
SNP3001 - 1LT ●  
SNP3002 - 2LT ●  
SNP4001 - 1LT ●  
SNP4002 - 2LT ●  
SNP5001 - 1LT ○  
SNP5002 - 2LT ○

BAR SPOONS - S/STEEL



**STRAIGHT**  
BSS0280  
280MM



**TWIST / MUDDLER**  
BSS1280  
280MM

ICE BUCKET STAND - TABLE MOUNTED



**S/STEEL**  
IBS0001



ICE BUCKET STANDS FLOOR STANDING



**CHROME PLATED**  
IBS0002  
715MM

**Note**  
Excludes Ice Bucket



**S/STEEL**  
IBS0006

ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



**ALUMINIUM**  
**IBA0003**  
1.3LT - MINI  
160 X 125MM



**DOUBLE  
WALLED WITH  
LID - S/STEEL**  
**IBD0001**  
1LT - MINI



**KNOB WITH  
S/STEEL**  
**IBS0010**  
1.2 LT - MINI



**WINE COOLER  
DOUBLE  
WALLED  
S/STEEL**  
**WCC0001**  
1.9LT - 12 X 20CM



**WINE  
ALUMINIUM**  
**IBA0001**  
8LT - 195 X 216MM



**PLASTIC  
WITH LID**  
**IBP1012** - 1.2LT  
**IBP1020** - 2LT

**TUFF TRAYS®**



**VALUE  
S/STEEL**  
**IBS0008**  
4LT - 215 X 205MM



**WINE  
S/STEEL**  
**IBS0004**  
4LT - 215 X 190MM



**CHAMPAGNE  
S/STEEL**  
**IBS0003**  
8LT - 225 X 255MM



**BUCKET AND  
LID S/STELL**  
**BKS0020** - 20LT  
**BKS0015** - 15LT  
**BKS0012** - 12LT

ASHTRAYS



**ROUND  
S/STEEL**  
**SAS0001**  
SMALL



**WIND PROOF  
S/STEEL**  
**SAS1001**  
115MM X 70MM



**CLUB  
ROUND - GLASS**  
**AS0030-41**  
102MM



CAMTREAD NON-SLIP FIBERGLASS TRAYS



FEATURES

- Camtread trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy duty construction with metal reinforcement rods eliminates warping
- Rubber liner is permanently bonded to the tray
- Stain and odour resistant
- Dishwasher safe



**ROUND**  
**CFT0355** - 35.5CM - BLACK  
**CFT0405** - 40.5CM - BLACK



**OVAL**  
**CFT0685** - 56 X 68.5CM - BLACK  
**CFT0735** - 60 X 73.5CM - BLACK



**RECTANGULAR**  
**CFT5150**  
38 X 51.5CM

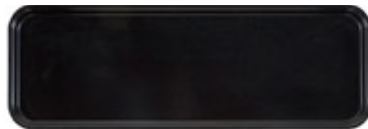


CAMTRAYS



FEATURES

- Extremely durable fiberglass construction
- Shock and impact resistant
- Scratch and stain resistant
- Excellent for heavy duty use
- 5 year pro - rated warranty
- Personalisation - printing



**MARKET TRAY  
FIBERGLASS  
BLACK**  
**MFT0250**  
22.5 X 64.9 X 2.5CM



**POLYPROPYLENE  
FAST FOODTRAY  
RED**  
**PFT0410**  
30 X 41CM

# TUFF TRAYS

Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics

## FEATURES

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Withstands acids and staining
- Colour of trays will never fade
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't



### RECTANGULAR NO. 4

TTR2104 ●  
TTR2204 ○

#### SPECIFICATIONS

DIMENSIONS : 210MM X 300MM



### RECTANGULAR DISPLAY TRAY NO. 5

TTR2105 ●  
TTR2205 ○

#### SPECIFICATIONS

DIMENSIONS : 450 X 310MM



### RECTANGULAR NO. 6

TTR2306 ●  
TTR2406 ○

### RECTANGULAR NO. 6 - NON-SLIP

TTR3306 ●  
TTR3406 ○

#### SPECIFICATIONS

DIMENSIONS : 280 X 400mm

## Note

Also available on request in these colours:



# TUFF TRAYS



### RECTANGULAR NO. 12

TTR2112 ●  
TTR2212 ●  
TTR2312 ●  
TTR2412 ○

### RECTANGULAR NO. 12 NON-SLIP

TTR3112 ●  
TTR3212 ●  
TTR3312 ●  
TTR3412 ○

#### SPECIFICATIONS

DIMENSIONS : 355 X 435MM



### RECTANGULAR NO. 13

TTR3013 ●  
TTR3113 ○

#### SPECIFICATIONS

DIMENSIONS : 325 X 530MM



TUFF TRAYS



RECTANGULAR NO. 14  
TTR2114 ●  
TTR2314 ●  
TTR2414 ○



RECTANGULAR NO. 14  
NON-SLIP  
TTR3114 ●  
TTR3314 ●  
TTR3414 ○

SPECIFICATIONS  
DIMENSIONS : 380 X 525MM



ROUND - 320MM  
TTR2332 ●



ROUND - 320MM - NON-SLIP  
TTR1132 ●  
TTR1232 ●  
TTR1332 ●

SPECIFICATIONS  
DIMENSIONS : 320MM



ROUND - 400MM  
TTR2340 ●



ROUND - 400MM - NON-SLIP  
TTR1140 ●  
TTR1340 ●

SPECIFICATIONS  
DIMENSIONS : 400MM

TUFF TRAYS



FOOD TRAY  
TTR3613  
3 COMPARTMENTS  
SPECIFICATIONS  
DIMENSIONS : 345 X 264 X 33MM



CAFETERIA TRAY - WHITE  
TTR3713  
3 COMPARTMENTS  
SPECIFICATIONS  
DIMENSIONS : 345 X 205 X 20MM



RECTANGULAR UTILITY - WHITE  
TTR2415  
SPECIFICATIONS  
DIMENSIONS : 300 X 150MM  
  
**Note**  
Any of these trays can also be branded with a corporate logo or brand  
Minimum quantity required for printing: 300



RECTANGULAR NO. 18  
TTR2318 ●  
TTR2418 ○  
RECTANGULAR NO. 18 - NON-SLIP  
TTR3318 ●  
SPECIFICATIONS  
DIMENSIONS : 430 X 585MM

## SERVICE TRAYS



### RECTANGULAR UTILITY BLACK

TRN0380

380 X 510MM

### ROUND UTILITY BLACK

TRN0356 - 356MM

TRN0040 - 400MM

Global



## ROUND TRAY



### ROUND - S/STEEL

TRS0330

330MM



## TRAY STAND

### FEATURES

- Wooden tray stand is durable, lightweight and provides upmarket appearance

### WOOD

TRS0002

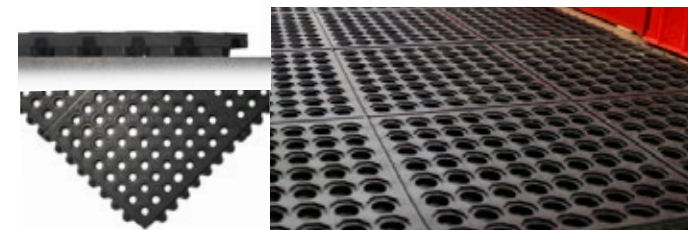
Global

## INNOVATIVE MATS

### FEATURES

- Interlocking rubber tiles
- Ideal for bars and kitchens
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces

- Effective anti-fatigue properties
- Easy to install, move, clean and replace
- Versatile interlocking rubber floor tiles



### FATIGUE STEP

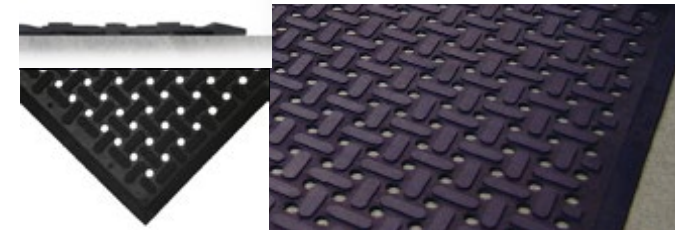
SS010006 - 0.9M X 0.9M X 14MM

SS010001 - 0.9M X 0.9M X 19MM

## INNOVATIVE MATS

### FEATURES

- Hygienic anti-microbial properties
- 100% nitrile - excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance
- Open holes allow spilt liquids to drain efficiently



- Cushioned surface for comfort / reduced breakage
- Easily cleaned in a commercial washing machine
- Bevelled edges all round
- Best-selling 'safety floor' kitchen mat

### KMAT

KM010001

1.4 X 0.85M

### FEATURES

- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids



- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards
- An economical anti-fatigue mat

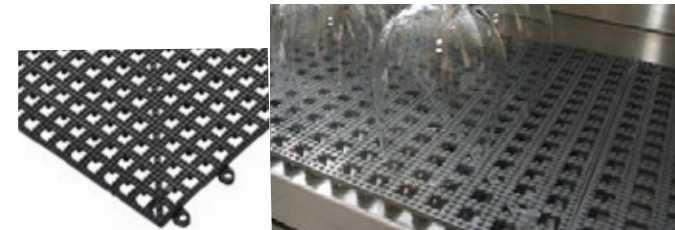
### RAMPMAT

RP010001

1.5M X 0.9M X 10MM

### FEATURES

- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate



- Simply interlink to cover desired area
- Easily cleaned in a commercial dishwasher
- Hygienic storage surface for glasses

### FLEXI-DECK

FD010001

30 X 30CM (PACK OF 9)

### FEATURES

- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable



- Manufactured from foam PVC
- Gives surfaces enhanced grip

### GRIPSAFE

GS010001 - 0.6 X 10M

GS010002 - 0.6 X 1.2M

## INNOVATIVE MATS

### FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even out performs cotton
- Flexible, ultra-fine fibres provide deep - cleaning action on passing footwear
- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly - does not require chemical pre-treatment or washing detergents
- Economical anti-fatigue mats

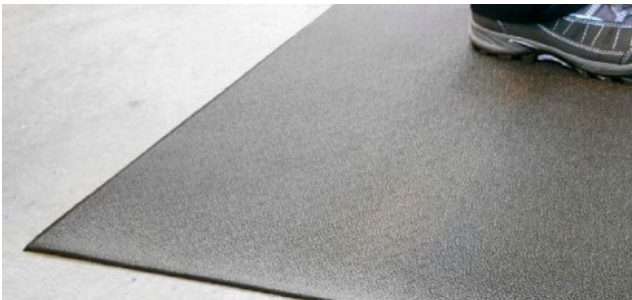


### MICRO-FIBRE

**MF010001** - 0.9 X 0.6M  
**MF010002** - 0.9 X 1.5M

### FEATURES

- Orthomat® is regarded as one of the leading names in anti-fatigue matting
- Specifically designed to reduce the onset of fatigue caused by prolonged standing
- Durable, yet very comfortable matting
- Manufactured from 100% closed cell PVC foam, providing the right balance of underfoot cushioning and support, while encouraging healthy circulation
- Durable and comfortable Orthomat®



### ORTHOMAT - BLACK

**AF010004**  
0.45 X 0.9M



## PIZZA PANS



### PERFORATED ALUMINIUM ROUND

**PPR1200** - 200MM  
**PPR1250** - 250MM  
**PPR1300** - 300MM  
**PPR1400** - 355MM



### ALUMINIUM ROUND

**PPR0200** - 200MM  
**PPR0250** - 250MM  
**PPR0300** - 300MM

## PIZZA SCREENS



### ALUMINIUM ROUND

**PSA1180** - 280MM  
**PSA1195** - 300MM  
**PSA1210** - 330MM  
**PSA0430** - 430MM



## PIZZA CUTTERS AND LIFTERS



**PRO LIFTER ROUND**  
**PCT2003**  
260MM



**CUTTER HEAVY DUTY W/HANDLE**  
**PCT1001**  
130MM



**CUTTER (BLACK) PLASTIC HANDLE**  
**PCT1100**  
100MM



## PIZZA SCOOP AND SHOVELS



**SCOOP S/STEEL ROUND HEAD**  
**PSR1500**  
1500 X 215MM



**SHOVEL WOODEN SQUARE HEAD**  
**PSS1600**  
1300MM  
345 X 345MM



**PIZZA SHOVEL S/STEEL HANDLE**  
**PSS2000**  
1600MM

PLASTIC DOUGH SCRAPERS



**ROUNDED**  
PSR0110  
110MM



**STRAIGHT**  
PSR0180  
180MM



**SCRAPER**  
PSR0198  
198 X 148MM



**SCRAPER**  
PSR0216  
216 X 128MM



**SCRAPER**  
PSR0121  
121 X 81MM



**SCRAPER**  
PSR2110  
110 X 80MM



**SCRAPER**  
PSR0148  
148 X 99MM



DOUGH CUTTERS



**PLASTIC HANDLE**  
DCS0002 - 135 X 135MM  
DCS0003 - 120 X 120MM  
**PLASTIC HANDLE - FLEXIBLE**  
DCS0004  
120 X 150MM



**WOOD HANDLE**  
DCS0001 - 150 X 115MM  
DCS0005 - 150 X 190MM

CHEFS GAS TORCHES

The essential tool for any pastry chef. For creme brulée, browning, etc.



**LIGHT DUTY**  
CTG0001



**HEAVY DUTY**  
CTG0002

ROLLING PINS

To preserve wooden rolling pin, do not soak in water



**ALUMINIUM**  
RPA0380  
380MM



**ALUMINIUM**  
RPA1450  
450MM



**WOOD**  
RPW0300  
300MM  
RPW0350  
350MM  
RPW0400  
400MM



**WOOD  
ECONOMY**  
RPW0375  
375MM



**POLYPROPYLENE**  
RPP0350  
350MM

DOUGH CUTTERS



**PLAIN**  
DCC1055  
55MM



**CRIMPED**  
DCC0035  
35MM



**2 WAY**  
DCC2035  
35MM

CROISSANT CUTTER



**BAKERY**  
CCB1001  
120MM



CUTTER SETS - S/STEEL



**PLAIN**  
RCP0010 - 10 PIECE  
RCP0020 - 20 PIECE  
**FLUTED**  
RCF0010  
10 PIECE

NEW



**MOUSSE RINGS ROUND**  
MRR0001  
3 PIECE

NEW



**MOUSSE RINGS SQUARE**  
MRS0001  
3 PIECE

EXPANDABLE DOUGH CUTTER WHEELS



**PLAIN**  
DCW1007  
7 WHEEL  
**FLUTED**  
DCW2007  
7 WHEEL



NOZZLE SETS



**PLASTIC**  
NSA0012 - 12 PIECE - ASSORTED  
NSP0006 - 6 PIECE - PLAIN  
NSP1006 - 6 PIECE - STAR



**STAR - METAL**  
NSM1010  
10 PIECE



**PLAIN - METAL**  
NSM0010  
10 PIECE



**PLAIN - S/STEEL**  
NSS0012  
12 PIECE

NOZZLES - INDIVIDUAL



INDIVIDUAL STAR - METAL

NIM1002 - 2MM  
NIM1003 - 3MM  
NIM1004 - 4MM  
NIM1005 - 5MM  
NIM1006 - 6MM  
NIM1007 - 7MM  
NIM1008 - 8MM  
NIM1009 - 9MM  
NIM1010 - 10MM

NIM1011 - 11MM  
NIM1012 - 12MM  
NIM1013 - 13MM  
NIM1014 - 14MM  
NIM1015 - 15MM  
NIM1016 - 16MM  
NIM1017 - 17MM  
NIM1018 - 18MM



INDIVIDUAL PLAIN - METAL

NIM2002 - 2MM  
NIM2003 - 3MM  
NIM2004 - 4MM  
NIM2005 - 5MM  
NIM2006 - 6MM  
NIM2007 - 7MM  
NIM2008 - 8MM  
NIM2009 - 9MM  
NIM2010 - 10MM  
NIM2011 - 11MM

NIM2012 - 12MM  
NIM2013 - 13MM  
NIM2014 - 14MM  
NIM2015 - 15MM  
NIM2016 - 16MM  
NIM2017 - 17MM  
NIM2018 - 18MM  
NIM2020 - 20MM  
NIM2022 - 22MM  
NIM2024 - 24MM



**STAR - S/STEEL**  
NSS1012  
12 PIECE



**CREAM HORN - S/STEEL**  
CHS0001



NOZZLE SETS - POLYCARBONATE



**ASSORTED PLAIN**  
**NSP0012**  
12 PIECE  
**ASSORTED**  
**NSP0024**  
24 PIECE



**POLYURETHANE**  
**PBP0040** - 400MM  
**PBP0045** - 450MM  
**PBP0050** - 500MM



PIPING BAGS

FEATURES

- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology

- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- Freezable up to -30°C



**PIPING BAG**  
**PBT0500** - 500MM NO. 5  
**PBT0550** - 550MM NO. 6  
**PBT0600** - 600MM NO. 7  
**PBT0650** - 650MM NO. 8  
**PBT0250** - 250MM NO. 0  
**PBT0280** - 280MM NO. 1  
**PBT0340** - 340MM NO. 2  
**PBT0400** - 400MM NO. 3  
**PBT0460** - 460MM NO. 4



**DISPOSABLE**  
**DPB0001**  
530 X 270MM - ROLL OF 72



PIPING BAG RACK



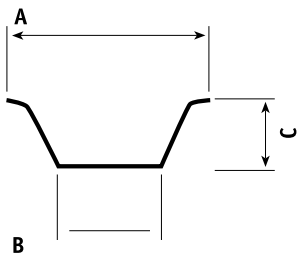
**WALL RACK**  
**PBT0001**  
510 X 445MM  
For storing bags and nozzles when not in use



MIXING BOWLS



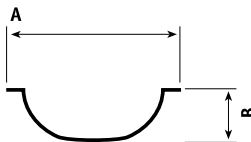
**TAPERED**  
**MBT0001** - MB 1 - 265 X 80MM (2.4LT)  
**MBT0002** - MB 2 - 285 X 100MM (4LT)  
**MBT0003** - MB 3 - 310 X 120MM (5.5LT)  
**MBT0004** - MB 4 - 380 X 130MM (8LT)  
**MBT0005** - MB 5 - 450 X 130MM (13LT)  
**MBT0006** - MB 6 - 480 X 175MM (17LT)  
**MBT1002** - MB 2 (MINI) - 180 X 65MM (800ML)



| BOWL    | SIZE A | SIZE B | SIZE C |
|---------|--------|--------|--------|
| MBT0001 | 265MM  | 150MM  | 80MM   |
| MBT0002 | 285MM  | 170MM  | 100MM  |
| MBT0003 | 310MM  | 200MM  | 120MM  |
| MBT0004 | 380MM  | 225MM  | 130MM  |
| MBT0005 | 450MM  | 250MM  | 130MM  |
| MBT0006 | 480MM  | 250MM  | 175MM  |
| MBT1002 | 180MM  | 90MM   | 65MM   |



**ROUND - S/STEEL**  
**MBS0220** - 220MM (1.9LT)  
**MBS0240** - 240MM (2.8LT)  
**MBS0290** - 290MM (4.7LT)  
**MBS0340** - 340MM (7.5LT)  
**MBS0400** - 400MM (12.3LT)



| BOWL    | SIZE A | SIZE B |
|---------|--------|--------|
| MBS0220 | 220MM  | 95MM   |
| MBS0240 | 240MM  | 110MM  |
| MBS0290 | 290MM  | 130MM  |
| MBS0340 | 340MM  | 150MM  |
| MBS0400 | 400MM  | 170MM  |



**MEASURING BOWL S/STEEL NOTCHED ROUND**  
**MBS0001** - 800ML  
**MBS0002** - 1200ML  
**MBS0003** - 2500ML



MEASURING JUGS

Embossed and printable measures



**PLASTIC**  
MJP0001 - 1LT  
MJP0002 - 2LT  
MJP0005 - 5LT



**S/STEEL**  
MJS0500 - 500ML  
MJS0001 - 1LT  
MJS0002 - 2LT

S/STEEL SIEVES



**RIM SIEVE**  
SSS3001 - 300MM  
SSS3002 - 350MM  
SSS3003 - 400MM  
SSS3004 - 450MM



**MANUAL S/STEEL**  
CJM0001  
167 X 95MM

CITRUS JUICER

BASTING BRUSHES



**HOG'S HAIR**  
BBH0040 - 240 X 40MM  
BBH0060 - 240 X 60MM  
BBH0075 - 240 X 75MM



**NYLON**  
BBH1040 - 240 X 40MM  
BBH1060 - 240 X 60MM



**FULL SILICONE BLACK**  
SBB0001  
260 X 45MM

BOARD BRUSH

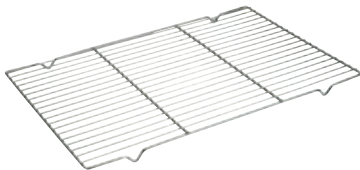


**BOARD BRUSH**  
BRB0001  
300MM

COOLING TRAY

FEATURES

- Can be used in an Anvil Grande Forni Oven



**COOLING TRAY**  
CTR0600  
600 X 400MM



**PLASTIC**  
TTP0300  
300 X 85MM



**ALUMINIUM**  
TTA0300  
300 X 85MM

ICING STAND TURNTABLES

SPRING FORM TINS



**ROUND**  
SFT2024 - 240MM  
SFT2026 - 260MM  
SFT2028 - 280MM

CAKE DIVIDERS - PLASTIC



**265MM**  
CDP0010 - 10 PIECES  
CDP0012 - 12 PIECES  
CDP0014 - 14 PIECES  
CDP0016 - 16 PIECES

## SPRING FORM TINS



**NON-STICK**  
**SFT3024** - 240MM  
**SFT3026** - 260MM  
**SFT3028** - 280MM



**ROUND S/STEEL**  
**CRR0200** - 200 X 58MM  
**CRR0250** - 250 X 58MM  
**CRR0300** - 300 X 58MM

## SPONGE TIN



**STR0200**  
 200 X 70MM



## BREAD TRAYS - ALUSTEEL



**SINGLE PAN**  
**BTA0040**  
 270 X 100 X 115MM



**FARM LOAF**  
**BTA0041**  
 1.5KG  
 300 X 100 X 112MM



**MADERA PAN**  
**BTA0042**  
 155 X 100 X 75MM

## CAKE TINS

## BREAD TRAYS



**FIVE TRAY - ALUSTEEL**  
**BTA0500**  
 584 X 284 X 115MM  
 270 X 100 X 115MM - PER BREAD PAN



**THREE TRAY - ALUSTEEL**  
**BTA0050**  
 354 X 284 X 115MM



**FIVE TRAY BREAD PAN LID**  
**MILD STEEL**  
**BTA0501**  
 589 X 289MM

**Note**  
 Lid for BTA0500



## SILICONE MOULDS



**ROUND PLAIN EDGE**  
**MSR0260**  
 255 X 40MM



**ROUND FLUTED EDGE**  
**MSR0280**  
 255 X 32MM



**MUFFIN 6 CUPS**  
**MSM0006**  
 70 X 40MM



**MUFFIN 5 CUP**  
**MSM0005**  
 80 X 40MM



## SILICONE MOULDS

### FEATURES

- Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40° up to +280°C



**FORMAFLEX  
6 PORTION  
GUGELHUPF**  
MSG0006  
300 x 175MM



**RECTANGULAR**  
MSR0240  
275MM



**GUGELHUPF**  
MSG0220  
240MM



**MUFFIN 12 CUPS**  
MSM0012  
70 X 30MM



## LATTICE CUTTER WHEEL AND SPIKE ROLLER



**LATTICE CUTTER  
WHEEL**  
LCW0150  
130 X 210MM



**SPIKE ROLLER  
PLASTIC**  
SRP0001  
120 X 210MM



## ICING SPATULAS / PALLET KNIVES

Ideal for splitting sponge and large bakes



**PALLET KNIFE  
SCALLOPED**  
PKS2360  
360MM



**PALLET KNIFE  
SERRATED BLADE**  
PKS0310  
250MM



**ICING SPATULA**  
ISM0210 - 210MM  
ISM0250 - 250MM  
ISM0300 - 300MM  
ISM0360 - 360MM



**ICING SPATULA  
TAPERED BLADE**  
ISM2250  
250MM



**SLOTTED PASTRY  
SERVER TRIANGLE**  
SPS0001  
290MM



## WHISKS - S/STEEL



**FRENCH**  
WHF0300 - 300MM  
WHF0350 - 350MM  
WHF0400 - 400MM  
WHF0450 - 450MM  
WHF0500 - 500MM  
WHF0550 - 550MM



**PIANO**  
WHP0250 - 250MM  
WHP0300 - 300MM  
WHP0350 - 350MM  
WHP0400 - 400MM

## WHISK AND MOULDS

Less work, faster results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed for rapid whisk.



**RAPID SPEED WHISK**  
WHS0320  
300MM



**CARAMEL (DARIOL)  
MOULD ALUMINIUM**  
CMA0070  
70 X 45MM



**QUEEN CAKE MOULDS**  
QCM0080  
80 X 30MM



## CREAM CHARGERS

### FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products

- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 X the ingredients added
- Lower cost per serving!

### ISI CHARGER ADVANTAGES

- Cream chargers contains 8G of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O

### CREAM CHARGERS

**CBL0001**  
BOX OF 10



## WHIPS

### FEATURES

- Double walled S/Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations

- Fixed, S/Steel dispensing valve in head
- Red head gasket with excellent resistance to high and low temperatures
- Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use ISI Cream Bombs



**THERMO WHIP PLUS**  
CGI2500  
500ML

### FEATURES

- For hot and cold preparations
- S/Steel bottle and head
- Two different sizes to suit any kitchen: 0.5LT, 1LT
- Three different decorator tips with S/Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning

- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements



**GOURMET WHIP**  
CGI4001 - 1LT



## WHIPS & CREAM CHARGERS

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge

For a guaranteed 100% yield use ISI



**CREAM PROFI WHIP PLUS**  
CGI0500 - 500ML  
CGI0001 - 1LT



**CREAM CHARGERS**  
CBL0001  
BOX OF 10

## SODA SIPHON



**SODA SIPHON ISI**  
SSC0001  
1LT - CLASSIC



**SODA BOMBS**  
SBL0010  
BOX OF 10



## KITCHEN TIMERS

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



**ELECTRONIC**  
KTE0001



**DIGITAL MANUAL  
60 MINUTES**  
DTM0060

## OIL TESTERS

### FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 testers
- With instructions for use



**OIL TESTER KIT**  
OTK0002  
2 PACK FOR TRIAL

### FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization
- With instructions for use
- Packed in box of 10



**OIL TESTER KIT**  
OTK0010  
PACK OF 10

## THERMOMETERS

### FEATURES

- -50 +530°C
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95



**INFRARED LASER**  
THI0001  
-50°C to +530°C

### FEATURES

- -50 +300°C / -58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer



**MINI INFRARED**  
THI0002  
-50°C to +300°C

- With pouch - Hanging box
- Instructions for use
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

- Instructions for use
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points

# THERMOMETERS

## FEATURES

- 50 +200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20 +150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- S/Steel piercing probe: 125MM - ø3.5MM



- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature +65°c
- Slim design, easy to carry around
- Digital display for ease of use

## ELECTRONIC WATER RESISTANT THERMOLAB THE0120

## FEATURES

- 50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20+120°C) otherwise ±2°C
- Strong S/Steel piercing probe: 125MM - ø5MM



- In blister packaging with instructions for use
- Water resistant
- Ideal for large cuts of meat in buffet settings
- Frozen meats

## DIGITAL T-BAR STRONG PROBE THE0003

## FEATURES

- 50 +70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - IN/OUT



- With instructions for use
- In blister packaging
- Programmable alarm that will only stop ringing if it is turned off
- Magnet cable: 100CM

## DIGITAL FRIDGE/FREEZER THE0005 FRIDGE / FREEZER THERMOMETER

## FEATURES

- +80 +200 °C
- Division: 1°C



- With grey polyamide alimentary protection sleeve

## CANDY - PLASTIC SLEEVE WITHOUT MERCURY INTERNAL SCALE GLASS THE0007 LENGTH: 430MM

# THERMOMETERS

## FEATURES

- +50 +100°C
- Ø 45MM + Coloured zones
- Calibratable by screw
- S/Steel probe: 125MM with a diameter ø4MM



- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every use

## COFFEE, CAPPUCCINO, MILK THE0008 125MM

## FEATURES

- 0 +120°C
- Ø 33MM
- S/Steel probe 140MM

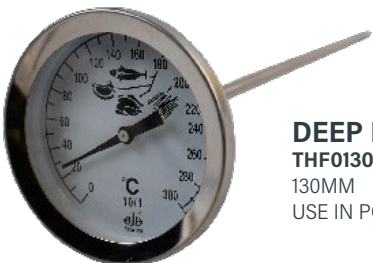


- Use for core temperatures of roasts, joints of meat
- In blister packaging

## ROASTING STEEL STEM COOKING THR0140 140MM

## FEATURES

- Deep frying thermometer
- 0 +300°C
- Display resolution: 0.1°



## DEEP FRYING THF0130 130MM USE IN POTS, DEEP FAT FRYERS



## POCKET DIAL THP0130 130MM KEEP IN POCKET TO TEST TEMPERATURES

# THERMOMETERS

## FEATURES

- 50 +200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20 +150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- S/Steel piercing probe: 120MM - Ø3.5MM



- Cable: 100cm
- Recalibratable by screw at the back
- In blister packaging with instructions for use
- Recalibrateable by user

**DIGITAL + TIMER COOKING**  
**THE0006**

## FEATURES

- 30 +30°C
- With clip
- In blister packaging



**S/STEEL FRIDGE / FREEZER**  
**THF0001**

## FEATURES

- +50 +300°C / 10°C
- S/Steel Ø 50MM
- In blister packaging



**OVEN**  
**THO0001**  
ON STAND

## FEATURES

- 20 +100°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof



- With instructions for use
- In blister packaging.
- S/Steel probe: 120MM with a diameter ø2.5MM
- Includes precision certificate



**HACCP DIGITAL**  
**THD0120**

# THERMOMETERS

## FEATURES

- 50 +300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - DATA HOLD



**HACCP DIGITAL WITH ROTARY PROBE**  
**THD0115**

## FEATURES

- 0 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- S/Steel probe: 150MM - Ø4MM
- S/Steel cable: 100CM
- With instructions for use



- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Oven safe
- Water resistant
- Great for HACCP check on core temperature

**DIGITAL FOLDING SCREEN OVEN**  
**THE0004**

**Note**  
Remember to disinfect probe after every use



SCALES



**PORTION  
ELECTRONIC  
PSE2005**  
5KG X 1G  
INCREMENTS



**PORTION  
MECHANICAL (WITH BOWL)**  
PSM0005 - 4KG  
PSM0015 - 15KG



FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Splash proof
- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0KG - 6KG (2G increments); from 6KG - 15KG (5G increments)



**RETAIL ELECTRONIC  
RSE6020**  
6/15 KG (2/5G) DELUXE

**ORDER CODES**  
**RECHARBEABLE BATTERY FOR DS673  
(PSE0006/15/30)**  
XRSE1030

FEATURES

- A must for every kitchen or bakery
- Platform size: 295 X 215MM
- Splash proof
- PSE2006 waterproof (fully submergable)



**PORTION ELECTRONIC**  
PSE0006 - 3/6KG (1/2G)  
PSE0015 - 6/15KG (2/5G)  
PSE0030 - 15/30KG (5/10G)  
**RECHARBEABLE BATTERY FOR DS673  
(PSE0006/15/30)**  
XRSE1030



**PORTION ELECTRONIC  
PSE2006**  
3/6KG (1/2g) S/STEEL

**Note**  
Battery not included



SCALES

FEATURES

- Complete dual display
- Integrated cassette to main chassis of scale
- Robust construction



**DIGITAL PRINTING WITH DUAL POLE  
DISPLAY-SM320-P**  
RSE3015  
15KG/5G

**SM320-P**  
EXCLUSIVE TO BCE

FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0KG - 6KG (2G increments); from 6KG - 15KG (5G increments)



**RETAIL ELECTRONIC INCL POLE  
RSE7020**  
6/15KG (2/5G)  
**OTHER ORDER CODES**  
**RECHARBEABLE BATTERY FOR DS673  
(PSE0006/15/30)**  
XRSE1030



## SCALES

### FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours (option)
- KG/lb Conversion
- Advanced weighing technology
- PSE1060- 60KG = 20G increments
- PSE1150- 150KG= 50G increments
- PSE1300- 300KG = 100G increments

**5** YEAR WARRANTY



### PLATFORM ELECTRONIC

PSE1060  
60KG  
380 X 380MM (PSE1060)

OTHER ORDER CODES

### PLATFORM ELECTRONIC

PSE1150 - 150KG  
PSE1300 - 300KG  
360 X 480MM (PSE1150 and PSE1300)

### RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300

XPSE0009

### FEATURES

- Essential for any busy butchery to accurately weigh carcasses
- S/Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300KG
- Weight in 100G increments
- Strong and durable
- Robust construction
- Includes digital control
- Large LED display
- High internal resolution 1/3000

**5** YEAR WARRANTY



### PLATFORM / CARCASS ELECTRONIC

PSM3300  
300KG

### Note

FREE INSTALLATION IN SOUTH AFRICA  
Stand sold separately