



## Over 20 years of experience

Stalgast company is a family owned business, operating on the HoReCa market since 1990. Stalgast is the market leader in Poland among providers of professional catering equipment for restaurants, bars, hotels and catering companies. Our offer covers a wide range of products produced by well-known manufacturers in the world. We supply customers in Poland and in Europe through out a network of local distributors. Stalgast employs over 300 employees. Experienced and dynamic team of workers provides fast and professional service.



## Warehouse—20.000 m<sup>2</sup>

Advanced Warehouse Management System with 20 000 m<sup>2</sup> warehouse. Over 5 000 products in stock with 97% availability provides fast delivery.
































## Own factory

Since 2008 Stalgast provides customers with high quality and cost effective solutions, due to hi-tech manufacturing equipment. Thanks to close factory location and advanced production systems Stalgast assures quick order realization. As a result of high flexibility and individual approach our motto is: Many concepts, one manufacturer.



Explanation of abbreviations and symbols used in the catalog.

<b>Code</b>	Catalog number	<b>H</b>	Height	<b>S</b>	Productivity
<b>No.</b>	Number	<b>L</b>	Length	<b>K</b>	Quantity
<b>∅</b>	Diameter	<b>V</b>	Capacity	<b>M</b>	Weight
<b>W</b>	Width	<b>T</b>	Temperature	<b>P</b>	Power
<b>D</b>	Depth	<b>N</b>	Rotation speed	<b>U</b>	Power supply

	Electric		Stainless steel 18/10
	Gas		Made of aluminum
	Electric heater		Chrome steel
	Fuel/pasta heater		Made of expanded polypropylene
	Suitable for induction		Made of polycarbonate
	Not suitable for induction		Made of polyethylene
	Suitable for electric heating		Made of polypropylene
	Suitable for gas		Teflon
	Suitable for microwave ovens		Tempered glass
	Dishwasher safe		Stackable
	Not suitable for dishwasher		Device power
	Boiling up to 100°C		Self installation
	Boiling up to 121°C		Maximum load
	Do not boil		Use water hardness of 6°dH in German grading
	Stainless steel		Recommended for Sous Vide
	Stainless steel 18/0		

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- Ladles, skimmers
- Measuring jugs
- Whippers, turners
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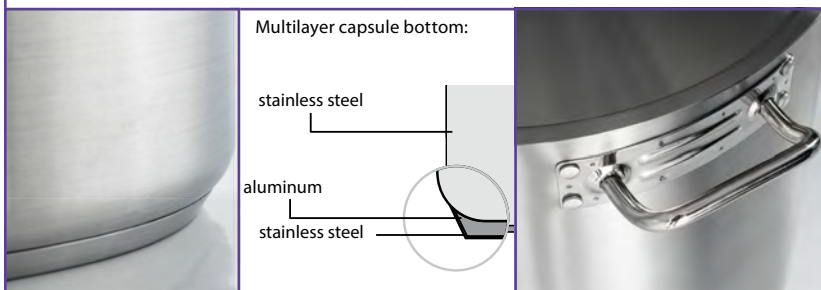
**stalgast**

[www.stalgast.eu](http://www.stalgast.eu)

# HIGH STOCKPOT

- lid included

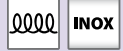
KITCHEN UTENSILS



Code	Ø mm	H mm	V liters
011162	160	120	2,5

Complete offer of pots on pages 7-10

## STAINLESS STEEL SATIN POTS



- multilayer bottom construction ensures even heat distribution
- corrosion proof capsule bottom
- heat resistant multipoint welded handles
- all pots of diameter over 360 mm have additional reinforced edge and handles

### HIGH STOCKPOT

- lid included



Code	Ø mm	H mm	V liters
011162	160	120	2,5
011202	200	200	6,3
011242	240	200	9,0
011282	280	250	15,4
011322	320	260	20,9
011362	360	360	36,6
011402	400	400	50,3
011452	450	450	71,6
011502	500	500	98,2

### MEDIUM STOCKPOT

- lid included



Code	Ø mm	H mm	V liters
012162	160	95	1,9
012202	200	140	4,4
012242	240	160	7,2
012282	280	180	11,1
012322	320	200	16,1
012362	360	220	22,4
012402	400	300	37,7
012452	450	360	57,3
012502	500	320	62,8

# KITCHEN UTENSILS

## STOCKPOT

- lid included

Code	Ø mm	H mm	V liters
013202	200	105	3,3
013242	240	110	5,0
013282	280	130	8,0
013322	320	160	12,9
013362	360	180	18,3
013402	400	250	31,4



## CASSEROLE POT

- lid included

Code	Ø mm	H mm	V liters
016362	360	110	11,2



## SAUCEPAN

- lid included

Code	Ø mm	H mm	V liters
015162	160	95	1,9
015202	200	105	3,3
015242	240	110	5,0
015282	280	130	8,0



## FRYPAN

Code	Ø mm	H mm
014203	200	40
014243	240	42
014283	280	48
014323	320	52
014363	360	65
014403	400	70



## FRYPAN NON-STICK

- teflon coating



Code	Ø mm	H mm
014244	240	42
014284	280	48
014324	320	52





## MULTILAYER STAINLESS STEEL COOKWARE

- professional line of multilayer pots, pans and saucepans
- recommended for cooking milk, sauces and thick soups
- multilayer construction ensures even heat distribution
- made of rust and impact proof mirror polished stainless steel



Multilayer construction

high quality stainless steel interior

aluminum core to ensure even heat distribution

stainless steel magnetic surface



Suitable for induction, gas and electric ranges

**stalgest**



### POT

- sold without lid



Code	Ø mm	H mm	V liters
021124	240	140	6,3
021128	280	160	9,8

### SAUCEPAN

- sold without lid



Code	Ø mm	H mm	V liters
021016	160	75	1,5
021020	200	120	3,8

### FRYPAN



Code	Ø mm	H mm
021424	240	50
021428	280	50

### SAUCEPAN

- sold without lid



Code	Ø mm	H mm	V liters
021722	220	82	3,0

### LID



Code	Ø mm
021916	160
021920	200
021922	220
021924	240
021928	280

# KITCHEN UTENSILS

## HIGH STOCKPOT

- sold without lid

Code	Ø mm	H mm	V liters
011164	160	120	2,5
011204	200	200	6,3
011244	240	200	9,0
011284	280	250	15,4
011324	320	260	20,9
011364	360	360	36,6
011404	400	400	50,3
011454	450	450	71,6
011504	500	500	98,2



## MEDIUM STOCKPOT

- sold without lid

Code	Ø mm	H mm	V liters
012164	160	95	1,9
012204	200	140	4,4
012244	240	160	7,2
012284	280	180	11,1
012324	320	200	16,1
012364	360	220	22,4
012404	400	300	37,7
012454	450	360	57,3
012504	500	320	62,8



## STOCKPOT

- sold without lid

Code	Ø mm	H mm	V liters
013204	200	105	3,3
013244	240	110	5,0
013284	280	130	8,0
013324	320	160	12,9
013364	360	180	18,3
013404	400	250	31,4



## STOCKPOT

- sold without lid

Code	Ø mm	H mm	V liters
016364	360	110	11,2



## SAUCEPAN

- sold without lid

Code	Ø mm	H mm	V liters
015164	160	95	1,9
015204	200	105	3,3
015244	240	110	5,0
015284	280	130	8,0



## SAUCEPAN

- sold without lid

Code	Ø mm	H mm	V liters
017202	200	65	1,2
017242	240	75	2,2



## LID

Code	Ø mm
019164	160
019204	200
019244	240
019284	280
019324	320
019364	360
019404	400
019454	450
019504	500



## NON-STICK ALUMINUM FRYPANS

- teflon coated aluminum frypans
- made of aluminum cast
- epoxied steel handle
- very good and fast heat distribution on whole surface
- frying with very little amount of oil



### FRYPAN



Code	Ø mm	H mm	V liters
031200	200	40	0,9
031240	240	40	1,3
031280	280	45	2,0
031320	320	50	3,0
031360	360	50	4,0
031400	400	55	5,0

### DEEP FRYPAN



Code	Ø mm	H mm	V liters
036200	200	60	1,6
036240	240	65	2,6
036280	280	75	3,8

### CREPES FRYPAN



Code	Ø mm	H mm	V liters
032250	250	20	0,8
032280	280	20	1,1

### FISH FRYPAN



Code	W mm	D mm	H mm	V liters
034380	380	260	40	3,0

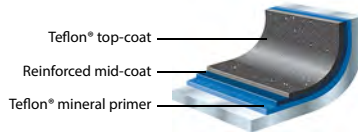
# KITCHEN UTENSILS

## NON-STICK PLATINUM ALUMINUM FRYPANS



- teflon coated aluminum frypans
- original Teflon® with DUPONT® logo
- 3 layer non-stick scratch proof coating
- heat resistant epoxied steel handle
- very good and fast heat distribution on whole surface
- frying with very little amount of oil

3 - layer Teflon coating



## FRYPAN



Induction bottom



Code	Ø mm	H mm	V liters
035240	240	45	2,0
035280	280	50	3,0

## FRYPAN

- frypans of diameter 200 to 280 mm have thickness of 4 mm
- frypans of diameter 320 mm and over have thickness of 5 mm



Code	Ø mm	H mm	V liters
035201	200	35	0,8
035241	240	40	1,2
035281	280	45	2,0
035321	320	50	3,0
035361	360	55	4,0
035401	400	60	5,0



## CREPES FRYPAN

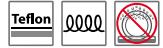


Code	Ø mm	H mm
032261	254 / 220	17
032301	292 / 255	17



## CARBON STEEL FRYPAN

- non-stick coating



Code	Ø mm	H mm
037280	280	40

## PASTA COLANDER

- 4 pasta colanders
- for pots 013324 (p. 11) and 013322 (p. 9)



Code	Ø mm	H mm
020320	300	180

## KETTLE



Code	V liters
096050	5

## STOCKPOT STAND

- welded construction



Code	W mm	D mm	H mm
981954040	400	400	450
981955050	500	500	450
981956060	600	600	450

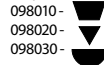
## FISH KETTLE



Code	W mm	D mm	H mm	V liters
095450	450	150	100	6,0
095600	600	180	110	10,5

## BAKING TIN FOR TERRINE

- shapes:



Code	W mm	D mm	H mm	V liters
098010	400	65	35	0,6
098020	400	50	40	0,4
098030	400	50	35	0,5

## LID HANGER

- Ø max. 320 mm
- for 6 lids



Code	W mm	D mm	H mm
019001	290	130	520

# KITCHEN UTENSILS

## CAST IRON COOKWARE<sup>1</sup>

- rust resistant oxidized surface
- cast iron cookware heats evenly, remain hot for long time
- recommended for serving hot dishes
- can be used in ovens, on induction, gas and electric ranges as well as over an open fire



**RONNEBY BRUK**  
SWEDEN

### UNIVERSAL FRYING PAN

- stainless steel handle



Code	Ø mm	H mm	L mm	M kg
042280	280	50	563	3,1

### ROUNDED GRILL FRYING PAN

- stainless steel handle



Code	Ø mm	H mm	L mm	M kg
043250	250	30	506	2,7
043280	290	40	560	3,3

### SQUARED GRILL FRYING PAN

- square



Code	W mm	D mm	H mm	L mm	M kg
044230	230	230	32	375	2,5

### CAST IRON ROAST PAN WITH LID



Code	W mm	D mm	H mm	V liters	M kg
046320	480	220	220	6	8,8

## CAST IRON COOKWARE

- black surface cast iron cookware
- recommended for serving hot dishes
- prepared food remains warm for a long time thanks to thick bottom
- double sided griddle plate can be used on standard gas and electric ranges (recommended for American and Argentinian style steaks)



### SQUARE RIBBED SKILLET

- square



Code	W mm	D mm	H mm	M kg
049003	240	240	30	2,6

### REVERSIBLE DOUBLE GRIDDLE

- double sided (smooth/ribbed)



Code	W mm	D mm	H mm	M kg
049002	480	260	20	5,0

### SIZZLER DISH

- wooden stand and cast iron handle included
- wooden stand dimension: 280x155 mm



Code	W mm	D mm	H mm	M kg
049004	240	140	25	1,13

<sup>1</sup> rinse and dry before use; after use (when product is still warm) wash with brush and dish-washing liquid; after drying lubricate with vegetable oil

## SIEVE

- wooden handle
- L- handle length

Code	Ø mm	L mm
074300	300	430
074350	350	430



INOX

## SIEVE

Code	Ø mm	L mm
076120	120	140
076150	150	150
076180	180	170
076200	200	180



## CHINESE COLANDER

Code	Ø mm	H mm
075201	200	170
075241	240	210



## SIEVE

- 1,5 mm mesh

Code	Ø mm	H mm
073200	200	75
073250	255	80
073300	300	80



## COLANDER

Code	Ø mm	H mm
071230	225 / 140	135
071260	250 / 140	150



## COLANDER

- stainless steel handle

Code	Ø mm	L mm
077220	220	260
077260	260	260



## COLANDER

- with handles

Code	Ø mm	H mm
071360	360 / 200	220
071410	375 / 175	185



## CONICAL COLANDER

- polished steel

Code	Ø mm	H mm
072243	240	140
072283	280	160
072323	320	170
072363	360	190
072403	400	220



## CONICAL COLANDER

- satin steel

Code	Ø mm	H mm
072452	450 / 290	240
072502	500 / 330	260



# KITCHEN UTENSILS

## STAINLESS STEEL PREMIUM BUCKETS

- internal scale
- border 10 mm

INOX

Lindén

### BUCKET



Code	Ø mm	H mm	V liters
091061	235 / 157	245	7
091101	280 / 200	245	10
091121	290 / 200	270	12
091151	305 / 200	310	15

### BUCKET WITH RING



Code	Ø mm	H mm	V liters
092101	280 / 202	265	10
092121	290 / 202	290	12
092151	305 / 202	330	15

### LID



Code	For	Ø mm
093101	091101 and 092101	280
093121	091121 and 092121	290
093151	091151 and 092151	305

## STAINLESS STEEL BUCKETS

- internal scale
- buckets with ring are stackable

INOX

### BUCKET



Code	Ø mm	H mm	V liters
091060	240 / 184	240	7
091100	295 / 203	250	10
091120	295 / 230	275	12
091150	350 / 232	300	15

### BUCKET WITH RING



Code	Ø mm	H mm	V liters
092100	295 / 203	270	10
092120	295 / 230	295	12
092150	350 / 232	320	15

### LID



Code	For	Ø mm
093100	091100 and 092100	295
093120	091120 and 092120	295
093150	091150 and 092150	350





Pasabahçe

## BOWL

- tempered glass, impact resistant, hot and cold temperature safe
- sold in carton quantities (K)

Code	Ø mm	H mm	V liters	K pcs.
400083	60	27	0,03	24
400090	120	53	0,31	6
400091	140	63	0,55	6
400095	172	76	1,20	6
400092	200	87	1,60	6
400093	230	101	2,50	6
400094	262	113	3,70	6



## BOWL

- satin steel

Code	Ø mm	H mm	V liters
081150	150	75	1,0
081200	200	98	2,5
081250	250	120	5,0
081300	300	140	8,0
081360	360	170	14,0
081380	380	180	16,0



## BOWL

- polished steel

Code	Ø mm	H mm	V liters
082160	160	78	1,1
082200	200	88	1,9
082240	240	98	3,0
082280	280	108	4,8
082300	300	113	5,6
082320	320	120	6,5



## BOWL

- polished steel
- the edge is included in the diameter

Code	Ø mm	H mm	V liters
082360	360	100	5,5
082400	400	110	8,0
082500	500	130	14,0
082550	550	145	19,0
082600	600	160	27,0
082700	700	185	45,0
082800	800	205	65,0
082900	900	225	90,0



## KITCHEN BOWL

- satin steel
- with handles

Code	Ø mm	H mm	V liters
083400	400	185	17,0
083450	450	200	24,5
083500	500	220	32,5



## SERVING TROLLEY

- work surface dimension 800x500 mm
- max. load up to 75 kg per shelf
- recommended for gastronomy
- rubber castors with brakes

STORAGE AND TRANSPORT OF FOOD



After reassembling trolley can be stored in small closets or trunks of even small cars. Supplied flat packed for easy assembly.

Code	Product	W mm	D mm	H mm
661020	2-tier serving trolley	860	540	920
661030	3-tier serving trolley	860	540	920

## STAINLESS STEEL GASTRONORM CONTAINERS



- recommended for usage in temperature ranges between -20°C and 300°C
- made of high quality stainless steel, solid construction
- easy to clean
- approximate capacity of GN containers
- two types of GN containers: standard and with handles
- three types of lids available: standard lids, lids for GN with handles, lids with silicone seal
- support / dividing bars available (p. 23)



### USAGE EXAMPLES:

- showcases and cooling tables
- convection ovens
- bain maries
- transportation containers
- food storage in coolers

Height - h



## SIZE



# STORAGE AND TRANSPORT OF FOOD

## GN 2/1

- 650 x 530 mm



Code	H mm	V liters
117020	20	4,4
117040	40	9,0
117060	65	18,0
117100	100	30,0
117150	150	42,0
117200	200	58,0

## GN 1/1

- 530 x 325 mm



Code	H mm	V liters
111020	20	2,2
111040	40	5,0
111060	65	8,0
111100	100	14,0
111150	150	19,0
111200	200	26,0

## GN 2/3

- 325 x 354 mm



Code	H mm	V liters
115020	20	1,5
115040	40	3,5
115060	65	5,5
115100	100	8,0
115150	150	12,0
115200	200	18,0

## GN 1/2

- 325 x 265 mm



Code	H mm	V liters
112020	20	1,2
112040	40	2,0
112060	65	3,5
112100	100	6,0
112150	150	8,5
112200	200	11,5

## GN 2/4

- 162 x 530 mm



Code	H mm	V liters
118040	40	1,75
118060	65	3,50
118100	100	5,50
118150	150	8,50

## LID WITH SEAL

- silicone seal
- vent valve



Code	For
111014	GN 1/1
115014	GN 2/3
112014	GN 1/2
113014	GN 1/3
114014	GN 1/4
116014	GN 1/6

## GN 1/3

• 325 x 176 mm



Code	H mm	V liters
113020	20	0,7
113040	40	1,5
113060	65	2,5
113100	100	3,7
113150	150	5,7
113200	200	7,3

## GN 1/4

• 265 x 162 mm



Code	H mm	V liters
114020	20	0,4
114040	40	1,0
114060	65	1,7
114100	100	2,8
114150	150	3,6
114200	200	5,0

## GN 1/6

• 176 x 162 mm



Code	H mm	V liters
116060	65	1,0
116100	100	1,6
116150	150	2,0
116200	200	2,8

## GN 1/9

• 176 x 108 mm



Code	H mm	V liters
119060	65	0,5
119100	100	0,8
119150	150	1,4

## GN 1/12

• 132 x 108 mm



Code	H mm	V liters
110060	65	0,3
110100	100	0,5

## LID



Code	For
117000	GN 2/1
111000	GN 1/1
115000	GN 2/3
112000	GN 1/2
118000	GN 2/4
113000	GN 1/3
114000	GN 1/4
116000	GN 1/6
119000	GN 1/9
110000	GN 1/12

# STORAGE AND TRANSPORT OF FOOD

## PERFORATED STAINLESS STEEL GN CONTAINERS



- recommended for steaming in convection steam ovens
- made of high quality stainless steel
- approximate capacity of GN containers

### GN 2/1

- 650 x 530 mm



Code	H mm	V liters
127024	20	4,4
127154	150	42,0
127204	200	58,0

### GN 1/1

- 530 x 325 mm



Code	H mm	V liters
121024	20	2,2
121044	40	5,0
121064	65	8,0
121104	100	14,0
121154	150	19,0
121204	200	26,0

### GN 2/3

- 325 x 354 mm



Code	H mm	V liters
125024	20	1,5
125064	65	5,5
125104	100	8,0
125154	150	12,0
125204	200	18,0

### GN 1/2

- 325 x 265 mm



Code	H mm	V liters
122024	20	1,2
122064	65	3,5
122104	100	6,0
122154	150	8,5

## ENAMELED GN CONTAINERS



- excellent thermal conductivity
- approximate capacity of GN containers

### GN 2/1

- 650 x 530 mm



Code	H mm	V liters
107021	20	4,4
107061	65	18,0

### GN 1/1

- 530 x 325 mm



Code	H mm	V liters
101021	20	2,2
101041	40	5,0
101061	65	8,0

### GN 2/3

- 325 x 354 mm



Code	H mm	V liters
105021	20	1,5
105041	40	3,5
105101	100	8,0

## GN LID WITH NOTCH

- handles notch



Handle notch



Code	For
131000	GN 1/1
135000	GN 2/3
132000	GN 1/2
133000	GN 1/3
134000	GN 1/4
136000	GN 1/6

## GN 1/1 NON-STIC COATED CONTAINER

- 530 x 325 mm



Code	H mm	V liters
171020	20	2,5
171040	40	5,5
171060	65	9,0

## GN STRAINER

- straining lid
- for GN 2/1, 1/1, 2/3 and 1/2



Code
100100

## SUPPORTING / DIVIDING BAR



Code	L mm
100321	325
100531	530

# STORAGE AND TRANSPORT OF FOOD

## STAINLESS STEEL GN CONTAINERS WITH HANDLES



- recommended for bain maries and insulated containers
- recommended for usage in temperature ranges between -20°C and 300°C
- made of high quality stainless steel, solid construction
- easy to clean
- approximate capacity of GN containers

Handle up



Handle down



### GN 1/1

• 530 x 325 mm



Code	H mm	V liters
131104	100	14,0
131154	150	19,0
131204	200	26,0

### GN 2/3

• 325 x 354 mm



Code	H mm	V liters
135104	100	8,0
135154	150	12,0
135204	200	18,0

### GN 1/2

• 325 x 265 mm



Code	H mm	V liters
132104	100	6,0
132154	150	8,5
132204	200	11,5

### GN 1/3

325 x 176 mm



Code	H mm	V liters
133104	100	3,7
133154	150	5,7
133204	200	7,3

### GN 1/4

• 265 x 162 mm



Code	H mm	V liters
134104	100	2,8
134154	150	3,6
134204	200	5,0

### GN 1/6

• 176 x 162 mm



Code	H mm	V liters
136104	100	1,6
136154	150	2,0
136204	200	2,8

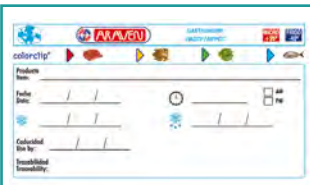


## POLYPROPYLENE GN CONTAINERS WITH LID

- made of non-transparent polypropylene
- ColorClip system - set of color clips for container and lid marking (2x4 clips - green, blue, yellow and red)
- for usage in temperature ranged -40°C do 95°C
- does not absorb smells and tastes
- lid included
- approximate capacity of GN containers
- do not use in bain maries and convection ovens



Label



ColorClip system



### GN 1/1

- 530 x 325 mm



Code	H mm	V liters
161155	150	21,0
161205	200	28,0

### GN 2/3

- 325 x 354 mm



Code	H mm	V liters
165155	150	13,5
165205	200	19,0

### GN 1/2

- 325 x 265 mm



Code	H mm	V liters
162105	100	6,5
162155	150	10,0
162205	200	12,5

### GN 1/3

- 325 x 176 mm



Code	H mm	V liters
163105	100	4,0
163155	150	6,0

### GN 1/4

- 265 x 162 mm



Code	H mm	V liters
164105	100	2,8
164155	150	4,3

### GN 1/6

- 176 x 162 mm



Code	H mm	V liters
166105	100	1,7
166155	150	2,6

### GN 1/9

- 176 x 108 mm



Code	H mm	V liters
169065	65	0,6
169105	100	1,0
169155	150	1,5

# STORAGE AND TRANSPORT OF FOOD

## POLYPROPYLENE GN CONTAINERS



- temperature range between -5°C and 70°C
- made of propylene which does not absorb smells or tastes
- do not use in bain maries and convection ovens
- approximate capacity of GN containers

### GN 1/1

- 530 x 325 mm



Code	H mm	V liters
161060	65	8,0
161100	100	14,0
161150	150	19,0
161200	200	26,0

### GN 1/2

- 325 x 265 mm



Code	H mm	V liters
162060	65	3,5
162100	100	6,0
162150	150	8,5
162200	200	11,5

### GN 1/3

- 325 x 176 mm



Code	H mm	V liters
163100	100	3,7
163150	150	5,7
163200	200	7,3

### GN 1/4

- 265 x 162 mm



Code	H mm	V liters
164060	65	1,7
164100	100	2,8
164150	150	3,6

### GN 1/6

- 176 x 162 mm



Code	H mm	V liters
166060	65	1,0
166100	100	1,6
166150	150	2,0

### LID



Code	For
161000	GN 1/1
162000	GN 1/2
163000	GN 1/3
164000	GN 1/4
166000	GN 1/6

## BLACK POLYCARBONATE GN CONTAINERS

- temperature range between -40°C do +99°C
- made of polycarbonate which does not absorb smells or tastes
- do not use in bain maries and convection ovens
- approximate capacity of GN containers



### GN 1/1

- 530 x 325 mm



### GN 1/2

- 325 x 265 mm



Code	H mm	V liters
151060	65	8,0

Code	H mm	V liters
152060	65	3,5
152100	100	6,0

### 1/3

- 325 x 176 mm



### GN 1/4

- 265 x 162 mm



Code	H mm	V liters
153060	65	2,5
153100	100	3,7
153150	150	5,7

Code	H mm	V liters
154060	65	1,7
154100	100	2,8

### GN 1/6

- 176 x 162 mm



### TIGHT COVER



Code	H mm	V liters
156060	65	1,0
156100	100	1,6
156150	150	2,0

Code	For
141011	GN 1/1
142011	GN 1/2
143011	GN 1/3
144011	GN 1/4
146011	GN 1/6

# STORAGE AND TRANSPORT OF FOOD

## POLYCARBONATE GN CONTAINERS



- temperature range between -40°C and 99°C
- do not use in bain maries and convection ovens
- approximate capacity of GN containers

### GN 1/1

- 530 x 325 mm



Code	H mm	V liters
141060	65	8,0
141100	100	14,0
141150	150	19,0
141200	200	26,0

### GN 1/2

- 325 x 265 mm



Code	H mm	V liters
142060	65	3,5
142100	100	6,0
142150	150	8,5
142200	200	11,5

### GN 1/3

- 325 x 176 mm



Code	H mm	V liters
143060	65	2,5
143100	100	3,7
143150	150	5,7
143200	200	7,3

### GN 1/4

- 265 x 162 mm



Code	H mm	V liters
144060	65	1,7
144100	100	2,8
144150	150	3,6

### GN 1/6

- 176 x 162 mm



Code	H mm	V liters
146060	65	1,0
146100	100	1,6
146150	150	2,0

### GN 1/9

- 176 x 108 mm



Code	H mm	V liters
149060	65	0,5
149100	100	0,8

## LID



Code	For
141000	GN 1/1
142000	GN 1/2
143000	GN 1/3
144000	GN 1/4
146000	GN 1/6
149000	GN 1/9

## TIGHT LID

- for polycarbonate GN containers



Code	For
141011	GN 1/1
142011	GN 1/2
143011	GN 1/3
144011	GN 1/4
146011	GN 1/6
149011	GN 1/9

## GN STRAINER

- drip tray for GN container bottom



Code	For
141019	GN 1/1
142019	GN 1/2
143019	GN 1/3
144019	GN 1/4
146019	GN 1/6

# STORAGE AND TRANSPORT OF FOOD

## FOOD STORAGE CONTAINER



- measuring scale in liters and quarts
- handles
- temperature ranges -40°C do 99°C
- red lid 061410 - for 061050
- blue lid 061420 - for 061110 and 061200



Code	W mm	D mm	H mm	V liters
061050	230	230	200	5,7
061110	300	300	220	11,4
061200	300	300	400	20,8

Code	Product	Color	W mm	D mm
061410	Lid	Red	232	232
061420	Lid	Blue	292	292

## FOOD STORAGE CONTAINER



- handles
- scale
- temperature ranges 5°C do +70°C



Code	Ø mm	H mm	V liters
067101	160	122	1,0
067102	210	105	2,0
067104	260	212	4,0
067106	260	195	6,0
067107	360	270	7,5
067110	360	210	10,0
067115	360	300	15,0
067120	360	375	20,0

Code	Product	Ø mm
067191	Lid	157
067192	Lid	210
067193	Lid	260
067194	Lid	360

# STORAGE AND TRANSPORT OF FOOD

## TRANSPORT AND STORAGE CONTAINER



- in container 062530 fits GN 1/1 200
- in container 062760 fits 2xGN 1/1 150
- made of white polythene
- reinforced bottom which protects against damage during moving on the ground
- special cling cover
- special holes in handles which enable the moisture to escape after washing
- special bottom profile which enables piling up
- container can be washed in dishwashers



Lp	Code	W mm	D mm	H mm	V liters
1.	<b>062531</b>	710	440	270	53
2.	<b>062761</b>	710	440	380	79

## FIFO CONTAINER



- easy stock control (FIFO)
- two lids, loading and unloading
- can be piled up
- equipped with Colorclip system - system of color clips for marking lids and containers



Code	W mm	D mm	H mm	V liters
<b>064100</b>	565	340	200	22,6

## EGG CONTAINER



- 8 trays included
- 30 eggs per tray
- dishwasher safe



Code	W mm	D mm	H mm
<b>061500</b>	354	325	200

## STAINLESS STEEL THERMOSES

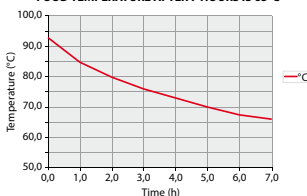


- for food transportation
- lid with silicone, abrasion resistant gasket, held by 6 clips
- flexible plastic bottom protection
- vent valve eliminating the negative pressure

Food temperature distribution in insulated containers with following condition:

- initial food temperature 95°C
- ambient temperature 20°C
- fully loaded container

FOOD TEMPERATURE AFTER 7 HOURS IS 65°C



Double lid with silicone abrasion resistant gasket



Cover held by 6 clips



Ergonomic handles



Double walls and cover with special foam insulation. Keep warm up to 8 hours.



Beverage thermoses with tap



# STORAGE AND TRANSPORT OF FOOD



## THERMOS



Code	Ø mm	H mm	V liters
051104	330	230	10
051154	340	270	15
051204	330	380	20
051254	390	330	25
051354	330	600	35
051504	500	380	50

## THERMOS WITH TAP



Code	Ø mm	H mm	V liters
052104	330	230	10
052154	340	270	15
052204	330	380	20
052254	390	330	25
052354	330	600	35
052504	500	380	50



## POLYETHYLENE TRANSPORT THERMOSES



- dark green color
- extreme durable thanks to thick foam insulation
- for cold and hot food transportation in stainless steel, polycarbonate or polypropylene GN containers
- vent valve

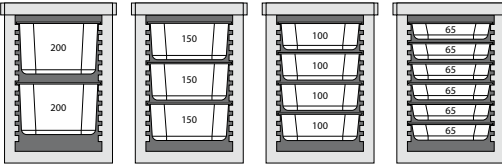
### THERMOS

- special tracks for GN containers
- two ergonomic handles
- removable door gasket
- door opening angle to 270°
- can be used with trolley 059002 (p. 39)
- interior dimension (WxDxH): 535 x 325 x 495 mm

Solid handles



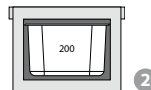
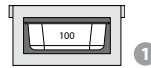
Vent valve



Code	W mm	D mm	H mm	V liters
053870	650	450	625	86

### TERMOS

- lid closed with 4 clamps
- capacity:  
054200 - GN 1/1 100 mm  
054300 - GN 1/1 200 mm



No.	Code	W mm	D mm	H mm	V liters
1.	054200	645	445	205	14
2.	054300	645	445	315	26

# STORAGE AND TRANSPORT OF FOOD

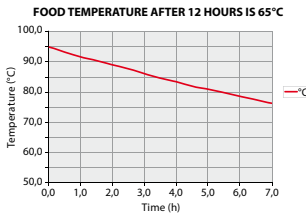
## EXPANDED POLYPROPYLENE INSULATED TRANSPORT CONTAINERS



- made of durable material
- excellent insulation
- easy to clean
- lightweight
- for food transportation in GN or ice cream containers

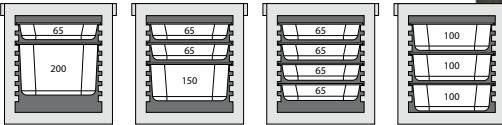
Food temperature distribution in insulated containers with following conditions:

- initial food temperature 95°C
- ambient temperature 20°C
- full loaded container



### THERMO CONTAINER

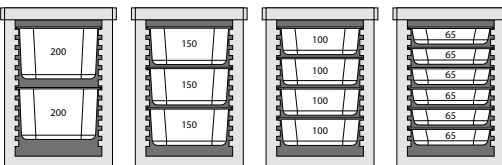
- handy grips
- door opening angle to 270°
- solid stainless steel closing
- removable hinged door
- use GN containers with tight cover



Code	W mm	D mm	H mm	V liters
055056	635	465	390	54

### THERMO CONTAINER

- handy grips
- door opening angle to 270°
- solid stainless steel closing
- removable hinged door
- use GN containers with tight cover



Code	W mm	D mm	H mm	V liters
055106	645	445	625	93

## PREMIUM THERMOBOX GN 1/1

- made of damage proof material
- great thermal insulation properties
- meets the requirements of HACCP
- easy to clean



Code	For	W mm	D mm	H mm	V liters
056150	GN 1/1 h=150 mm	600	400	230	30
056200	GN 1/1 h=200 mm	600	400	280	39
056250	GN 1/1 h=250 mm	600	400	320	46

## ECO THERMOBOX GN1/1

- easy to open
- great thermal insulation properties
- label system
- two colors available

Special construction to ensure tightness after covering



Ergonomic handles make opening easy



Label system



Code	For	W mm	D mm	H mm	V liters
056151	GN 1/1 h=150 mm	600	400	230	30
056201	GN 1/1 h=200 mm	600	400	280	39
056251	GN 1/1 h=250 mm	600	400	320	46
056301	GN 1/1 h=300 mm	600	400	400	61

# STORAGE AND TRANSPORT OF FOOD

## THERMOBOX DELUXE ECO GN 1/1

- universal insulated box made of EPP
- suitable for GN containers containing hot or cold food and beverage
- good thermal insulation
- meets the requirements of HACCP
- easy to clean
- damage proof material
- light - weight of box 1,2 kg
- does not require use of gaskets
- max load: 058201 - 38 kg, 058251 - 46 kg



Code	W mm	D mm	H mm	V liters
058201	690	400	290	38
058251	690	400	335	46

## THERMOBOX DELUXE GN1/1

- universal insulated box made of EPP
- suitable for GN containers containing hot or cold food and beverage
- good thermal insulation
- meets the requirements of HACCP
- easy to clean
- damage proof material
- light - weight of box 1,2 kg
- does not require use of gaskets
- max load: 058200 - 38 kg, 058250 - 46 kg

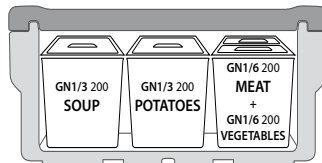


Special construction for easy opening

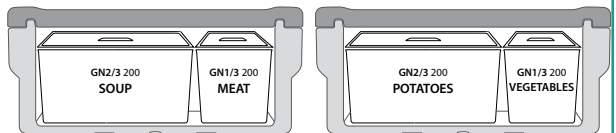


Code	W mm	D mm	H mm	V liters
058200	690	400	290	38
058250	690	400	335	46

Sample configuration shows how one DELUXE container allows to transport of about 14 large lunch servings



Sample configuration shows how two DELUXE containers allow to transport of about 28 large lunch servings



## ICE CREAM THERMO CONTAINER



Code	Product	W mm	D mm	H mm	V liters
054030	Ice cream thermo container	600	400	270	3x8
054097	Containers distance frame for cuvette	600	400	130	-

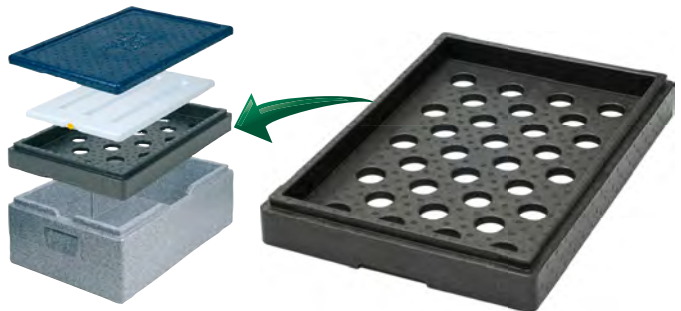
## THERMO CONTAINER 600x400



Code	W mm	D mm	H mm	V liters
056203	685	485	260	53
056303	685	485	360	80

## COOLING PACK FRAME

• sold without cooling pack



Code	For
058098	058200, 058201 058250, 058251

# STORAGE AND TRANSPORT OF FOOD

## ECO THERMOBOX FOR PIZZA

- lightweight



Code	W mm	D mm	H mm	V liters
057301	410	410	330	32
057351	410	410	390	40

## DELIVERY PIZZA BAG

- made of durable nylon
- polyester padding insulation
- big swing flap
- see-through pocket 120x180 mm
- special hang for drying and storage
- ventilation holes

See-through  
pocket  
120x180 mm



Ventilation holes



Code	Description	W mm	D mm	H mm
563452	4 pizzas Ø400 mm or 3 x Ø450 mm	550	500	200

## THERMOBOX TROLLEY

- made of stainless steel
- max load 150 kg
- work surface dimension: 650 x 475 mm



INOX



## THERMOBOX TROLLEY

- made of aluminium
- weight 8,5kg
- max load 150 kg
- dimensions when folded W=420, D=500, H=235 mm
- work surface dimension: 725 x 420 mm



Al



Code	W mm	D mm	H mm
059001	650	475	870

Code	W mm	D mm	H mm
059000	725	420	800

## MOBILE HOT PLATE DISPENSER

- for plates 240, 250, 280, 300 mm
- max. plates stack 500 mm
- heated unit with capsule lid
- 2 wheels with brakes



Code	W mm	D mm	H mm	P kW	U V
665000	450	530	1050	0,45	230



## THERMOBOX TROLLEY

- antislip points on the surface
- ultra silent wheels
- max load 150 kg
- work surface dimension: 660 x 485 mm



Code	W mm	D mm	H mm
059002	660	485	860

# STORAGE AND TRANSPORT OF FOOD

## MOBILE RACK FOR TRAYS AND GN CONTAINERS

- lock on both sides
- 4 swivel plastic wheels with brakes
- space between shelves 80 mm
- capacity:  
662111 - 14 x GN 1/1  
662211 - 14 x GN 2/1



## MOBILE RACK FOR BAKING TRAYS

- lock on both sides
- 4 swivel plastic wheels with brakes
- space between shelves 90 mm
- capacity - 16 x baking tray 600 x 400 mm



Lock on both sides



Code	W mm	D mm	H mm
662111	380	550	1735
662211	590	670	1735



Code	W mm	D mm	H mm
662461	470	620	1735



## POLYPROPYLENE SHELVING UNITS



- for usage in warehouses, cold stores, shops, bakeries, meat and other food processing plants
- made of polypropylene, smooth surface for easy cleaning
- posts and beams reinforced with steel core
- adjustable shelves height
- corner shelves option
- max load for normal shelf 200 kg, corner shelf 180 kg
- shelves dishwasher safe
- side contain of two poles and two connectors
- shelving and link sold in a set of 4 pcs
- corner connector sold in sets (right+left)

Adjustable shelves



### SINGLE ELEMENTS

Code	Product	W mm	D mm	H mm
683091		910	455	-
683092		910	530	-
683093		910	610	-
683121	Shelf with connectors	1220	455	-
683122		1220	530	-
683123		1220	610	-
683000	Corner connector	-	-	-
683801	Sides of the rack	-	455	1800
683803		-	610	1800

# STORAGE AND TRANSPORT OF FOOD

## POLYPROPYLENE FREE-STANDING SHELVING UNITS



W mm	D mm	H mm	Shelves (size 1)	Shelves (size 2)	Sides
910	455	1800	4 x 683091	-	2 x 683801
1220	455	1800	4 x 683121	-	2 x 683801
1820	455	1800	8 x 683091	-	3 x 683801
2130	455	1800	4 x 683091	4 x 683121	3 x 683801
2440	455	1800	8 x 683121	-	3 x 683801
2730	455	1800	12 x 683091	-	4 x 683801
3040	455	1800	8 x 683091	4 x 683121	4 x 683801
3350	455	1800	4 x 683091	8 x 683121	4 x 683801
3660	455	1800	12 x 683121	-	4 x 683801
910	610	1800	4 x 683093	-	2 x 683803
1220	610	1800	4 x 683123	-	2 x 683803
1820	610	1800	8 x 683093	-	3 x 683803
2130	610	1800	4 x 683093	4 x 683123	3 x 683803
2440	610	1800	8 x 683123	-	3 x 683803
2730	610	1800	12 x 683093	-	4 x 683803
3040	610	1800	8 x 683093	4 x 683123	4 x 683803
3350	610	1800	4 x 683093	8 x 683123	4 x 683803
3660	610	1800	12 x 683123	-	4 x 683803

## CORNER SHELVING UNITS



W mm	D mm	H mm	Shelves (size 1)	Shelves (size 2)	Sides	Connectors
910	455	1800	4 x 683091	-	1 x 683801	4 x 683000
1220	455	1800	4 x 683121	-	1 x 683801	4 x 683000
1820	455	1800	8 x 683091	-	2 x 683801	4 x 683000
2130	455	1800	4 x 683091	4 x 683121	2 x 683801	4 x 683000
2440	455	1800	8 x 683121	-	2 x 683801	4 x 683000
2730	455	1800	12 x 683091	-	3 x 683801	4 x 683000
3040	455	1800	8 x 683091	4 x 683121	3 x 683801	4 x 683000
3350	455	1800	4 x 683091	8 x 683121	3 x 683801	4 x 683000
3660	455	1800	12 x 683121	-	3 x 683801	4 x 683000
910	610	1800	4 x 683093	-	1 x 683803	4 x 683000
1220	610	1800	4 x 683123	-	1 x 683803	4 x 683000
1820	610	1800	8 x 683093	-	2 x 683803	4 x 683000
2130	610	1800	4 x 683093	4 x 683123	2 x 683803	4 x 683000
2440	610	1800	8 x 683123	-	2 x 683803	4 x 683000
2730	610	1800	12 x 683093	-	3 x 683803	4 x 683000
3040	610	1800	8 x 683093	4 x 683123	3 x 683803	4 x 683000
3350	610	1800	4 x 683093	8 x 683123	3 x 683803	4 x 683000
3660	610	1800	12 x 683123	-	3 x 683803	4 x 683000

# STORAGE AND TRANSPORT OF FOOD

## CHROME-PLATED WIRE SHELVING UNITS

- adjustable shelves
- max shelf load 200 kg
- shelves and poles sold in a set of 4 pcs
- for warehouse and shop usage



Code	Product	W mm	D mm
680061		610	455
680091		910	455
680121		1220	455
680151		1525	455
681061		610	610
681091	Shelf	910	610
681101		1060	610
681121		1220	610
681151		1525	610
681181		1825	610
676003	Divider	-	460
682001	Pole h=1800 mm		

# FRIDGE

- housing made of powder-coated (white) steel sheets
- electronic thermostat
- digital display
- auto defrost

COOLING



Dust filter.  
Wall thickness 60 mm.  
3 shelves included.  
Stainless steel adjustable feet.  
Self-closing door with a lock.  
Profiled door handle.  
Chilling chamber made of aluminium.  
Shelves dimension: WxD: 530x595 mm.



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
880700	680	810	2010	650/600	-2~+8	0,46	230

**WHITE FRIDGE 1300 I**

- electronic thermostat
- digital display
- auto defrost
- dust filter
- wall thickness 60 mm
- stainless steel adjustable feet
- 6 shelves included
- self-closing door with lock
- profiled door handle
- aluminum cooling chamber
- housing made of powder-coated (white) steel sheets
- shelves dimension WxD: 530x595 mm
- additional accessories p. 61



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>881400</b>	1340	800	2010	1300/1200	-2~+8	0,65	230

**STAINLESS STEEL ECO FRIDGE 1300 I**

- electronic thermostat
- digital display
- auto defrost
- dust filter
- wall thickness 60 mm
- stainless steel adjustable feet
- 6 shelves included
- self-closing door with lock
- profiled door handle
- aluminum cooling chamber
- housing made of stainless steel
- shelves dimension WxD: 530x595 mm
- additional accessories p. 61



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>840129</b>	1340	800	2010	1300	-2 / +8	0,80	230

# COOLING

## FRIDGE / FREEZER GN 2/1 650 L

- construction made in Poland
- modern technology
- silent cooling unit
- exterior and interior made of stainless steel
- digital display
- auto defrost
- dust filter
- auto-evaporation
- polyurethane foam insulation
- 60 mm insulated walls
- stainless steel adjustable feet
- 3 shelves GN2/1 with guides included
- self-closing door with lock
- stainless steel profiled door handle
- shelves dimension WxD: 530x650 mm
- additional accessories p. 61

Made in Poland  
STALGAST RADOM

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
840610	740	850	2100	650	-2 / +8	0,33	230
840611	740	850	2100	650	-20 / -10	0,56	230



## FRIDGE / FREEZER SPLIT DOOR 300+300 L

- digital display
- auto defrost
- dust filter
- wall thickness 60 mm
- adjustable stainless steel feet
- 4 shelves included
- self-closing door
- exterior and interior made of stainless steel
- 2 cooling units: for fridge and freezer
- 2 independently controlled chambers: chilling and freezing
- shelves dimension WxD: 530 x 650 mm
- additional accessories p. 61

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
840602	680	800	2010	300+300	-2 ~ +8 / -10 ~ -20	0,9	230



## COOLING DISPLAY WITH FIXED SHELVES 350 L

- interior light
- ventilated refrigeration system
- electronic thermostat
- automatic defrost
- 5 shelves 535x495 mm
- 7 levels
- weight: 124 kg



Code	Color	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
777450		600	630	1850	360	+2 / +10	124	0,69	230

## COOLING DISPLAY

- excellent for food display and storage
- temperature from 1°C up to 5°C
- capacity: 6 GN 1/3 max. depth
- 40 mm (GN set included)
- interior light
- stainless steel and anodized
- aluminium construction






Code	Capacity	W mm	D mm	H mm	P kW	U V
777134	6xGN 1/3 40 mm	1450	400	260	0,16	230

# COOLING

## COUNTER TOP DISPLAY CHILLER

- interior light
- glass on 4 sides
- ventilated refrigeration system
- 2 adjustable shelves included
- condensate container
- auto defrost






No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	<b>852100</b>		682	450	675	100	0 / +12	0,16	230
2.	<b>852101</b>		682	450	675	100	0 / +12	0,16	230
3.	<b>852102</b>		682	450	675	100	0 / +12	0,16	230

## COUNTERTOP DISPLAY CHILLER 100 I WITH LED LIGHTS

- LED light
- glass on 4 sides
- ventilated refrigeration system
- 2 adjustable shelves included
- condensate container
- auto defrost



No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	<b>852103</b>		682	450	675	100	0 / +12	0,16	230
2.	<b>852104</b>		682	450	675	100	0 / +12	0,16	230
3.	<b>852105</b>		682	450	675	100	0 / +12	0,16	230



## TWO SIDED COOLING FRIDGE 86 L

- interior light
- glass on 4 sides
- ventilated refrigeration system
- 3 adjustable shelves included
- condensate container
- auto-defrost



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
852180	429	425	980	86	0 / +12	0,16	230

## COOLING DISPLAY FRIDGE 235 L

- interior light
- glass on 4 sides
- ventilated refrigeration system
- 4 adjustable shelves included
- condensate container
- auto-defrost



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
852230	515	485	1689	235	0 / +12	0,25	230

# COOLING

## CHILLED DISPLAY FRIDGE 78 I

- interior light
- glass on 4 sides
- ventilated refrigeration system
- 3 adjustable shelves included
- condensate container
- auto defrost



No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	852170		428	386	960	78	0 / +12	0,16	230
2.	852171		428	386	960	78	0 / +12	0,16	230
3.	852172		428	386	960	78	0 / +12	0,16	230

## CHILLED DISPLAY FRIDGE 78 I WITH LED LIGHT

- LED light
- glass on 4 sides
- ventilated refrigeration system
- 3 adjustable shelves included
- condensate container
- auto defrost



No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	852173		428	386	960	78	0 / +12	0,16	230
2.	852174		428	386	960	78	0 / +12	0,16	230
3.	852175		428	386	960	78	0 / +12	0,16	230

## COUNTERTOP DISPLAY CHILLER 120 l WITH LED LIGHT

- LED light
- glass on 4 sides
- ventilated refrigeration system
- 3 levels
- 2 adjustable shelves included
- condensate container
- electronic thermostat
- digital display
- auto defrost



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
852120	702	568	686	120	0 / +12	0,16	230

## REFRIGERATED PREP/SERVERY TOPPER

- electronic thermostat
- digital display
- dust filter
- made of stainless steel
- sold without GN containers
- auto defrost



Code	Capacity (max GN containers height)	W mm	D mm	H mm	T °C	P kW	U V
844540	5 x GN 1/4 (h=100)	1200	335	435	+2 / +10	0,34	230
844641	6 x GN 1/4 (h=100)	1400	335	435	+2 / +10	0,34	230
844741	7 x GN 1/4 (h=100)	1600	335	435	+2 / +10	0,34	230
844840	8 x GN 1/4 (h=100)	1800	335	435	+2 / +10	0,34	230

# COOLING

## FOOD SAMPLE REFRIGERATOR

- streamlined design - no sharp edges
- silent refrigeration unit
- food sample containers included
- 2 shelves included
- made of powder coated metal (white)
- auto defrost



Set of nine boxes containing eight cassettes (220 ml capacity) included

Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
850000	470	510	840	95	-8 / +8	0,105	230

## FRIDGE / FREEZER



- modern construction
- shelf capacity up to 8 kg
- silent refrigeration unit
- ventilated refrigeration system
- made of powder coated metal (white)
- 3 shelves included in fridge
- electronic thermostat
- digital display
- built-in door lock
- fridge - auto defrost
- freezer - manual defrost
- freezer - freezing shelves
- shelves dimension WxD:  
880173 - 505x365 mm  
880174 - 485x410 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>880173</b>	600	600	850	130	0~10	0,09	230
<b>880174</b>	600	600	850	120	-10~-25	0,11	230

## FRIDGE / FREEZER



- modern construction
- shelf capacity up to 8 kg
- silent refrigeration unit
- ventilated refrigeration system
- housing made of stainless steel
- 3 shelves included in fridge
- electronic thermostat
- digital display
- built-in door lock
- fridge - auto defrost
- freezer - manual defrost
- freezer - freezing shelves
- shelves dimension WxD:  
model 880175 - 505x365 mm  
model 880176 - 485x410 mm



No.	Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	<b>880175</b>	600	600	850	130	0 / +10	0,09	230
2.	<b>880176</b>	600	600	850	120	-18 / -20	0,11	230

# COOLING

## FRIDGE / FREEZER

- modern construction
- shelf capacity up to 8 kg
- silent refrigeration unit
- ventilated refrigeration system
- made of powder coated metal (white)
- 3 shelves included in fridge
- electronic thermostat
- digital display
- built-in door lock
- fridge - auto defrost
- freezer - manual defrost
- freezer - freezing shelves
- 880402 with glass door
- shelves dimension WxD:  
model 880400 - 505x365 mm  
model 880401 - 505x365 mm  
model 880401 - 480x410 mm



No.	Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	<b>880400</b>	600	600	1850	350	0~+10	0,11	230
	<b>880401</b>	600	600	1850	350	-10~-25	0,11	230
2.	<b>880402</b>	600	600	1850	350	0~+10	0,11	230

## FRIDGE / FREEZER

- modern construction
- shelf capacity up to 8 kg
- silent refrigeration unit
- ventilated refrigeration system
- housing made of stainless steel
- 3 shelves included in fridge
- electronic thermostat
- digital display
- built-in door lock
- fridge - auto defrost
- freezer - manual defrost
- freezer - freezing shelves
- shelves dimension WxD:  
model 880405 - 505x365 mm  
model 880406 - 480x410 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>880405</b>	600	600	1850	350	0~+10	0,11	230
<b>880406</b>	600	600	1850	350	-10~-25	0,11	230

## FRIDGE / FREEZER

- modern construction
- shelf capacity up to 8 kg
- silent refrigeration unit
- ventilated refrigeration system
- made of powder coated metal (white)
- 3 shelves included in fridge
- electronic thermostat
- digital display
- built-in door lock
- fridge - auto defrost
- freezer - manual defrost
- freezer - freezing shelves
- shelves dimension WxD:  
model 880600 - 635x500 mm  
model 880601 - 655x515 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>880600</b>	775	695	1900	600	0 / +10	0,19	230
<b>880601</b>	775	695	1890	600	-10~-25	0,35	230

## FRIDGE / FREEZER

- modern construction
- shelf capacity up to 8 kg
- silent refrigeration unit
- ventilated refrigeration system
- housing made of stainless steel
- 3 shelves included in fridge
- electronic thermostat
- digital display
- built-in door lock
- fridge - auto defrost
- freezer - manual defrost
- freezer - freezing shelves
- shelves dimension WxD:  
model 880603 - 635x500 mm  
model 880604 - 655x515 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>880602</b>	775	695	1900	600	0~10	0,19	230
<b>880603</b>	775	695	1890	600	-10~-25	0,35	230

# COOLING

## PIZZA PREP 2 DOOR COUNTER FRIDGE

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- counter top made of granite
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 2 shelves with guides included
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843029	2-doors	5x GN 1/6	900	700	1075	240	+2 / +8	0,23	230

## PIZZA PREP 3 DOOR COUNTER FRIDGE WITH THE TOPPER

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- counter top made of granite
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 3 shelves with guides included
- independently controlled topper with digital display
- topper temperature: +2 / +10°C
- sold without GN containers
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843032	3-doors	6x GN 1/4 (h=100 mm)	1400	700	1415	392	+2 / +8	0,34	230



**PIZZA PREP 2 DOOR COUNTER FRIDGE WITH THE TOPPER**

- Construction made in Poland
- cooling unit at right side
- exterior and interior made of stainless steel
- counter top made of granite
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- dust filter
- auto-evaporation of condensate water
- self-closing door
- 60 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 2 shelves with guides included
- independently controlled topper with digital display
- topper temperature: +2 / +10°C
- sold without GN containers
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843202	2-doors	7x GN 1/4 (h=100 mm)	1510	800	1450	250	-2 / +8	0,29	230

**PIZZA PREP 2 DOOR 7 DRAWERS COUNTER FRIDGE WITH THE TOPPER**

- cooling unit at right side
- exterior and interior made of stainless steel
- counter top made of granite
- 7 drawers (without cooling)
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- dust filter
- auto-evaporation of condensate water
- self-closing door
- chamber GN 1/1 standard
- 2 shelves with guides included
- independently controlled topper with digital display
- topper temperature: +2 / +10°C
- sold without GN containers
- wide range of GN containers - see p. 19 - 28



Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843271	2-doors	10x GN 1/4 (h=100 mm)	2025	800	1450	390	-2 / +10	0,34	230

# COOLING

## SALAD PREP COUNTER FRIDGE WITH CURVED GLASS

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- curved front glass
- polyethylene cutting board
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN1/1 standard
- capacity:
  - 842222 - 10 x GN1/4 (max. 150 mm)
  - 842232 - 16 x GN1/4 (max. 150 mm)
- sold without GN containers
- 2-doors fridge - 2 shelves with guides included
- 3-doors fridge - 3 shelves with guides included
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
842222	2-doors	900	700	1300	240	+2 / +8	0,23	230
842232	3-doors	1365	700	1300	392	+2 / +8	0,34	230

## 2 DOOR COUNTER FRIDGE / FREEZER

- Construction made in Poland
- cooling unit at right side
- exterior and interior made of stainless steel
- stainless steel counter top
- 40 mm upstand
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- dust filter
- auto-evaporation of condensate water
- self-closing door
- 60 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 2-doors fridge/freezer - 2 shelves with guides included
- 3-doors fridge/freezer - 3 shelves with guides included
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
841026	2-doors fridge	1360	700	850	250	-2 / +8	0,29	230
841027	2-doors freezer	1360	700	850	250	-10 / -20	0,69	230
841036	3-doors fridge	1795	700	850	390	-2 / +8	0,29	230
841037	3-doors freezer	1795	700	850	390	-10 / -20	0,69	230

## SALAD PREP COUNTER FRIDGE

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- stainless steel GN area cover
- polyethylene cutting board
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN 1/1 standard
- capacity:  
842129 - 10 x GN1/4 (max. 150 mm)  
842139 - 16 x GN1/4 (max. 150 mm)
- sold without GN containers
- 2-doors fridge - 2 shelves with guides included
- 3-doors fridge - 3 shelves with guides included
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
842129	2-doors	900	700	880	240	+2 / +8	0,23	230
842139	3-doors	1365	700	880	392	+2 / +8	0,34	230

# COOLING

## COUNTER FRIDGE

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- stainless steel counter top
- 40 mm upstand
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 2-doors fridge - 2 shelves with guides included
- 3-doors fridge - 3 shelves with guides included
- wide range of GN containers - see p. 19 - 28

Made in Poland  
STALGAST RADOM



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
842029	2-doors	900	700	880	240	+2 / +8	0,23	230
842039	3-doors	1365	700	880	392	+2 / +8	0,23	230

## COOLING COUNTER FRIDGE WITH DRAWERS

- cooling unit at the bottom
- exterior and interior made of stainless steel
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- 35 mm polyurethane foam insulation
- drawers GN 1/1 standard

Made in Poland  
STALGAST RADOM



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
842041	900	700	880	240	+2 / +8	0,34	230

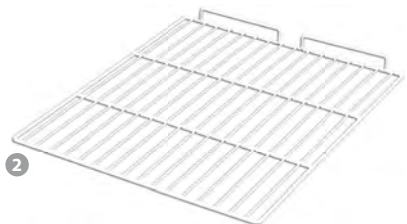
**DRAWERS MODULE**

- 2 drawer module fitted instead of doors
- **only for cooling counters**



Code  
841000

**ADDITIONAL ACCESSORIES FOR FRIDGES AND COUNTERS**



No.	Code	Description	W mm	D mm	L mm
1.	<b>840644</b>	Shelf support set for GN 2/1 cabinets	20	15	650
	<b>841444</b>	Shelf support set for GN 1/1 tables	-	-	-
2.	<b>840645</b>	Coated steel shelf for GN 2/1 cabinets	650	530	-
	<b>841445</b>	Coated steel shelf for GN 1/1 tables	-	-	-

**ADDITIONAL ACCESSORIES FOR COOLING CABINETS**



No.	Code	Product
1.	<b>880245</b>	Shelf for: 880173, 880175, 880400, 880402, 880405
2.	<b>880246</b>	Basket for 880176
3.	<b>880645</b>	Shelf for fridges 600 l
4.	<b>880646</b>	Basket for 880601



# COOLING

## CHEST FREEZER WITH STAINLESS STEEL COVER

- housing made of powder coated metal (white)
- 1 basket included
- electronic thermostat
- digital display
- thick insulated walls
- stainless steel cover
- manual defrost



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>883312</b>	1191	670	842	312	-18	0,25	230
<b>883390</b>	1331	701	830	390	-18	0,25	230
<b>883466</b>	1483	701	830	466	-18	0,25	230

## CHEST FREEZER

- housing made of powder coated metal (white)
- 1 basket included
- electronic thermostat
- digital display
- thick insulated walls
- manual defrost
- built-in door lock
- 4 wheels with breaks

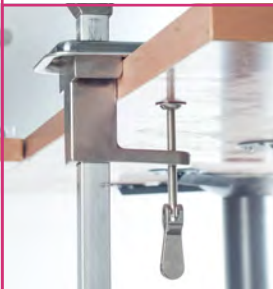


Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
<b>883100</b>	615	582	885	100	-20	0,12	230
<b>883200</b>	765	745	885	200	-20	0,14	230
<b>883300</b>	890	720	960	300	-18	0,18	230
<b>883500</b>	1560	720	900	500	-18	0,25	230

# TABLE TOP CAN OPENER

- blade and wheel included
- for cans 20-400 mm high
- bound to the table with clamp and screws

KITCHEN TOOLS



Bound to the table  
with clamp  
and screws.



2



3

No.	Code	Product	Ø mm	H mm
1.	300640	Can opener	-	640
2.	300000	Wheel	25	-
3.	300010	Blade	-	40

# KITCHEN TOOLS

## MANDOLINE VEGETABLE SLICER-SHREDDER

- helpful in shredding and fantasy cutting
- mandoline set includes: hold fast, 3 Julienne knives (3,5 and 10 mm) and two-sided knives smooth and wavy
- three cutting possibilities: stripes, waves and slices
- made of durable plastic
- blades made of stainless steel
- antislipping legs
- Warning! Blades are extremely sharp
- use with care and caution



Code	W mm	L mm
336600	132	395

## VEGETABLE PEELING MACHINE

- for peeling, cutting and coring
- made of cast iron and nickeled steel
- bottom is equipped with suction pad



Code	W mm	D mm	H mm
331010	320	100	140



## FISH SPATULA



Code L  
312340 340

## SLOTTED TURNER PERFORATED



Code L  
312390 390

## TURNER FORK



Code L  
311500 500

## SERVING SPOON



No. Code L  
mm  
1. 311370 380  
2. 311380 380

## SERVING SPOON



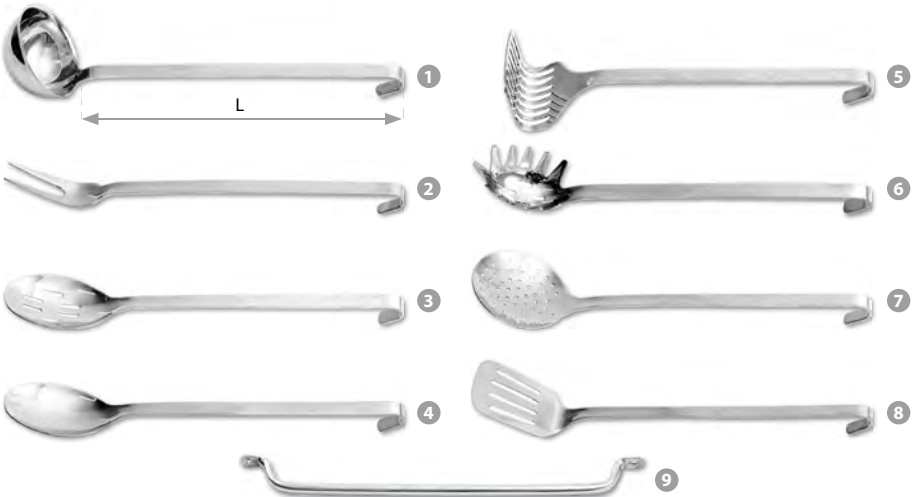
Code L  
311100 460

## SERVING SPOON



Code L  
311101 460

## BUFFET-SERVING SET



No.	Code	Product	L mm	V liters
1.	320010	Ladle	400	0,2
2.	320020	Turner fork	400	-
3.	320030	Perforated spoon	400	-
4.	320040	Serving spoon	400	-
5.	320050	Potato masher	355	-

No.	Code	Product	L mm	V liters
6.	320060	Spaghetti spoon	400	-
7.	320070	Skimmer	400	-
8.	320080	Slotted turner	400	-
9.	320000	Hanger	400	-

# KITCHEN TOOLS

## MONOBLOCK KITCHEN TOOLS

- professional monoblok ladles and skimmers
- free of welds, made from one piece of steel
- easy to clean
- ergonomic handle with hanger



### LADLE



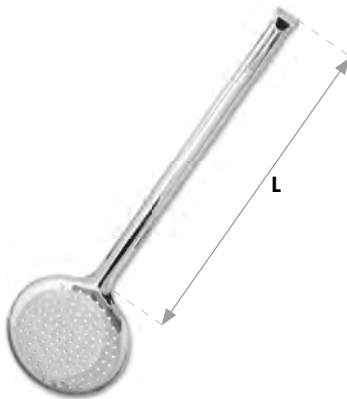
Code	Ø mm	L mm	V liters
323061	60	275	0,06
323081	80	295	0,12
323101	100	340	0,25
323121	120	365	0,40
323141	145	395	0,75
323161	165	430	1,20
323201	200	480	2,00

### LADLE



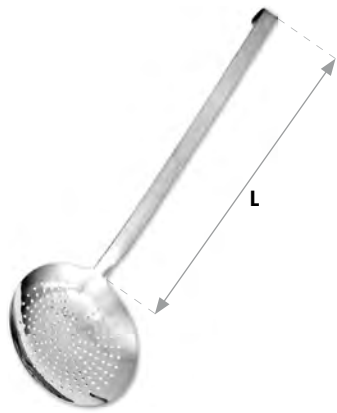
Code	Ø mm	L mm	V liters
323062	65	315	0,07
323082	80	345	0,13
323092	90	362	0,20
323102	100	380	0,25
323122	120	420	0,45
323142	140	440	0,67
323162	160	474	1,00
323182	180	500	1,50
323200	200	555	2,00

### SKIMMER



Code	Ø mm	L mm
324101	100	325
324121	120	360
324141	140	385
324161	160	415
324201	200	480

### SKIMMER



Code	Ø mm	L mm
324100	100	305
324120	120	360
324140	140	380
324160	160	415
324220	220	480



## KITCHEN ACCESSORIES SET

- fiber glass reinforced material
- for Teflon coated surfaces
- dishwasher safe
- high temperature resistance 220°C



No.	Code	Product	Ø mm	L mm	V liters
1.	325120	Tongs	-	250	-
	325130		-	320	-
2.	325030	Perforated spoon	-	350	-
3.	325040	Serving spoon	-	350	-
4.	325010	Ladle	90	310	0,11
5.	325070	Skimmer	-	350	-
6.	325080	Slotted turner	-	300	-

### MINI GRATER



Code	L mm
302100	140

### FISHBONES TWEEZERS



Code	L mm
303220	120

### 6 SIDE GRATER



Code	H mm
302190	190

### FISH GRATER



Code	L mm
303211	235

### FISH GRATER

- with scale container
- made of anodic aluminum
- dishwasher safe



Code
332040

# KITCHEN TOOLS

## SERVING SET

• round handle

INOX



No.	Code	Product	Ø mm	L mm
1.	321010	Skimmer	-	345
2.	321020	Turner fork	-	320
3.	321030	Serving spoon	-	328
4.	321040	Ladle	70	280
	321050		85	310
5.	321060	Spaghetti spoon	-	307
6.	321070	Slotted turner	-	320
7.	321160	Whisk with ball 20 wires	-	270
8.	321090	Melon baller	23	175
9.	321100	Vegetable peeler	-	190
10.	321110	Vegetable peeler	-	165
11.	321120	Pizza wheel	57	190
12.	321140	Pastry wheel	57	190
13.	321150	Can opener	-	220
14.	321000	Hanger	-	355

## WIRE WHIP



INOX

Code	L mm
313300	300
313400	400
313500	500
313600	600

## MESH SKIMMER



INOX

Code	Ø mm	L mm
310160	160	350
310200	200	450

## MESH SKIMMER



INOX

Code	Ø mm	L mm
310161	160	470
310201	200	590
310241	240	570

## FUNNEL

- sieve included
- lower Ø 17 mm



INOX

Code	Ø mm
301131	130
301151	150

## LASAGNE SPATULA

- antislip handle
- perforated

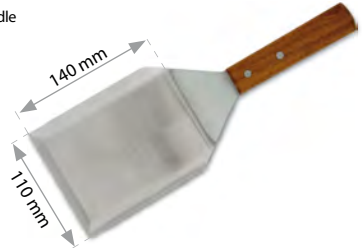


Sanelli

Code	L mm
264170	170

## TURNER

- wooden handle



Code	W mm	L mm
503200	110	300

## TURNER

- wooden handle



Code	W mm	L mm
503230	70	365

## TURNER

- wooden handle
- perforated



Code	W mm	L mm
503240	70	365

# KITCHEN TOOLS

## MEASURING JUG

- transparent
- scale



Code	V liters
506053	0,50
506103	1,00
506203	2,00
506303	3,00
506503	5,00

## MEASURING JUG

- internal scale



INOX

Code	V liters
506052	0,5
506102	1,0
506202	2,0

## POTATO MASHER

INOX

## POTATO MASHER

- made of stainless steel
- wooden handle



Code	L mm
314501	500
314801	800



Code	L mm
314991	1000

## SCOOP

PC



Code	V liters
305020	0,2
305100	1,0
305200	2,0

## SCOOP

INOX



Code	V liters
304017	0,125
304033	0,150
304060	0,450
304101	0,650

## SCOOP

INOX



Code	Ø mm	V liters
304102	100	1



## SAUCE DISPENSER

- for cold sauces only



Code	Color	Ø mm	H mm	V liters
065351		55	210	0,35
065352		55	210	0,35
065353		55	210	0,35
065721		70	240	0,70
065722		70	240	0,70
065723		70	240	0,70

## TAB GRABBER

**AI**



Code	L mm
099102	450
099103	600
099104	900
099105	1200

## TICKETS PIN

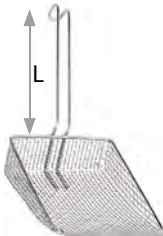
**INOX**



Code	Ø mm	H mm
398100	80	150

## FRENCH FRIES SHOVEL

**INOX**



Code	W mm	D mm	H mm	L mm
310300	170	210	50	210

## RECEPTION RING

- chrome plated

**Cr**



Code	Ø mm	H mm
398000	85	60

## CASH TRAY

**INOX**



Code	W mm	D mm
398150	150	110

## FRENCH FRIES SCOOP

**INOX**



Code
319000

## STIRRER FOR BOILER

**INOX**



Code	L mm
314130	1300

# KITCHEN TOOLS

## SPIRAL CUTTER



Code	L mm
331100	130

## SPIRAL CUTTER



Code	W mm	H mm
334002	90	50

## CHEESE KNIFE



Code	L mm
334010	230

## RICE AND PUREE SCOOP

- ca. 70g, 1/12



Code	L mm
531120	250

## TOMATO CORER



Code	Ø mm	L mm
332991	20	110

## EGG CUTTER

- divides hard boiled eggs into 6 equal segments
- made of anodic aluminum



Code
332070

## EGG SLICER

- divides hard boiled eggs into 11 slices
- made of anodic aluminum



Code
332080



## SPIRAL KNIFE

- double



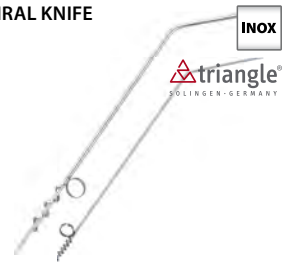
Code	L mm
331080	155

## SPIRAL KNIFE



Code	W mm	D mm	H mm
334001	115	30	150

## SPIRAL KNIFE



Code	Product	W mm
334004	Big spiral	14
334005	Small spiral	10

## CARVING KNIVES

- wide offer of professional carving knives
- ergonomic handles made of glass fiber reinforced polyamide



## GHERKIN CUTTER

- 8 blades
- total length 170 mm
- blade length 35 mm



Code	W mm
334003	23

## DECOZESTER



Code	L mm
334101	132

## CANAL KNIFE

- horizontal



Code	L mm
334102	140

## CANAL KNIFE

- vertical



Code	L mm
334103	140

## KERF KNIFE



Code	L mm
334104	130

## V DECOTATOR



Code	L mm
334105	204

# KITCHEN TOOLS

## MELON BALLER

- double



Code	Ø mm	L mm
334107	20/30	170

## TOMATO CORER



Code
334111

## PEELER

- wave blades



Code	L mm
331070	150

## PARING KNIFE



Code	L mm
334112	170

## CITRUS PEELER



Code	L mm
334113	165

## APPLE CORER



Code	Ø mm	L mm
334114	16	175
334115	20	200

## JULIENNE CUTTER

- knife 334116 with 3 mm Julienne blade in standard



Julienne set (3 blades)  
 slicing blade 45mm    Julienne blade 6mm    Julienne blade 3mm



Code	Product	L mm
334116	Julienne knife	180
334405	Julienne set	180

## CARVING SET

- 8 elements
- set contains:
  - carving tools
  - kerf knives K, L
  - melon baller ř 12

INOX

**triangle**  
SOLINGEN - GERMANY



Code

334403

## CARVING SET

- 8 elements
- set contains:
  - carving tools
  - parking knife S
  - melon baller ř 20
  - ceramic sharpening stone W

INOX

**triangle**  
SOLINGEN - GERMANY



Code

334404

# KITCHEN TOOLS

## CARVING SET

- 7 elements
- set contains:
  - peeler
  - butter curler
  - 2 x melon baller
  - apple corer
  - canal knife
  - zester



INOX

**triangle**<sup>®</sup>  
SOLLINGEN-GERMANY

Code

334406

## THAI KNIFE

- double sided blade

**triangle**<sup>®</sup>  
SOLLINGEN-GERMANY



Code

334401

## REFRIGERATOR THERMOMETER

- temperature range:  $-40 \div 40^{\circ}\text{C}$
- stainless steel housing
- functional grip



Code  
620110

## THERMOMETER

- temperature range:  $-20 \div 50^{\circ}\text{C}$
- metal clip



Code  
620210

## THERMOMETER PROBE

- temperature range:  $0 \div 300^{\circ}\text{C}$
- stainless steel 18/10 housing



Code    Ø    L  
620510    mm    mm  
                 50    160

## DIGITAL THERMOMETER

- temperature range:  $-50 \div 280^{\circ}\text{C}$
- 210 mm probe
- probe cover
- batteries not included (A76 or LR44 batteries)



Optional  
calibration

Code  
620010

## DIGITAL THERMOMETER WITH SWIVEL HEAD

- temperature range:  $-50 \div 300^{\circ}\text{C} / -58 \div 572^{\circ}\text{F}$
- movable stainless steel probe
- read-inhibit function
- measurement units: Celsius and Fahrenheit
- batteries not included (AAA batteries)



Optional  
calibration

Code    W    D    H  
620011    mm    mm    mm  
                 52    21    160

## TERMOHIGROMETR

- temperature range:  $0 \div 50^{\circ}\text{C}$
- humidity  $25 \div 95\%$
- hangable
- batteries not included (AAA batteries)



Optional  
calibration

Code  
620310

## DIGITAL THERMOMETER WITH PROBE

- temperature range:  $-50 \div 300^{\circ}\text{C}$
- 1 m probe
- temperature alarm
- batteries not included (AAA batteries)



Optional  
calibration

Code  
620410

## CONTACTLESS DIGITAL THERMOMETER

- temperature range:  $-50 \div 380^{\circ}\text{C}$
- laser pointer
- for contactless food temperature measurement
- batteries not included (6LR61 batteries)

Digital display



Optional  
calibration

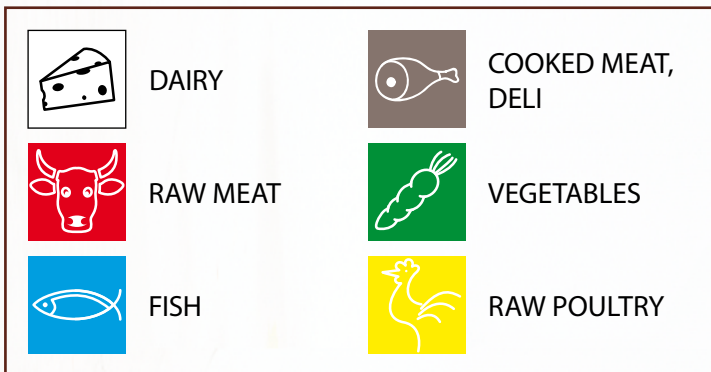
Code  
620711









# CUTTING BOARD

- made of polyethylene
- 6 colors available

KNIVES AND CUTTING BOARDS



Code	Color	Thickness mm	W mm	D mm
341452		13	450	300
341456		13	450	300
341455		13	450	300

Code	Color	Thickness mm	W mm	D mm
341454		13	450	300
341453		13	450	300
341451		13	450	300

# KNIVES AND CUTTING BOARDS

## CUTTING BOARD

- 6 colors available



Code	Color	W mm	D mm	H mm
341621		600	400	20
341622		600	400	20
341623		600	400	20
341624		600	400	20
341625		600	400	20
341626		600	400	20

## CUTTING BOARD

- cutting boards 10 mm thick  
- with ergonomic handle
- cutting boards 20 mm thick  
- with rubber legs



Code	Thickness mm	W mm	D mm
340250	10	250	150
340300	10	300	220
340350	20	350	250
340440	20	440	290
340500	20	500	340
340600	20	600	390

## BUTCHER'S TABLE

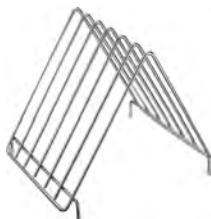
- block made of PE
- cutting board dimension (WxDxH): 500 x 400 x 50 mm
- kitchen axe, see p. 92
- stainless steel stand



Code	H mm
680541	850

## CUTTING BOARD STAND

- for 6 cutting boards



Code	W mm	D mm	H mm
349060	300	270	270



INOX

# KNIVES AND CUTTING BOARDS

## STALGAST FORGED KNIVES

- blade hardness 52-54 HRC
- made of one piece stainless steel
- corrosion proof
- dishwasher safe
- knife set 200009 includes: 218209, 211189, 219209, 209159, 203209, 212259 and case



**stalcast**



No.	Code	Product	L mm
1.	218209	Kitchen knife	200
	218259		250
	218309		300
2.	204259	Cutting knife	250
3.	219209	Bread knife	200
4.	203139	Meat knife	130
	203209		200
5.	204189	Fillet knife	180
6.	209159	Boning knife	150
7.	217139	Steak / tomato knife	130



# KNIVES AND CUTTING BOARDS



Safe  
profiled handle



Special fastened  
handle prevents  
from residues  
collection



No.	Code	Product	L mm
8.	214109	Paring knife	100
9.	216089	Vegetable knife	80
10.	211189	Fork	180
11.	212259	Knife sharpener	250
12.	200009	Knife set	-

# KNIVES AND CUTTING BOARDS

## SANELLI LARIO KNIVES

- line of Lario knives have been specially designed to combine high quality product with ergonomomy
- chrome - molybdenum blades, hardness 54-56 HRC
- ergonomic polypropylene handle
- dishwasher safe



No.	Code	Product	L mm
1.	286210	Kitchen knife	210
	286250		255
2.	286181	Cutting knife	180
	286221		230
3.	286240	Bread knife	235
4.	286241	Roast knife	230

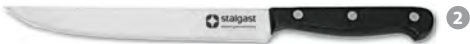
No.	Code	Product	L mm
5.	286060	Vegetable knife	60
6.	286100	Paring knife	95
7.	286091	Paring knife	90
8.	286061	Paring knife	55
9.	286101	Steak/Tomato knife	110

## STALGAST STAINLESS STEEL KNIVES

- blade hardness 52-54 HRC
- special reinforced stainless steel
- dishwasher safe



**stalcast**



No.	Code	Product	L mm
1.	218208	Kitchen knife	190
	218258		240
2.	210208	Roast knife	200
3.	219208	Bread knife	195
4.	209148	Boning knife	140
5.	214108	Paring knife	100
	214138		115

No.	Code	Product	L mm
6.	216088	Vegetable knife	75
7.	211158	Fork	150
8.	227258	Poultry scissors	250
9.	212259	Knife sharpener	250
	212309		300
10.	212258	Diamond knife sharpener	260

# KNIVES AND CUTTING BOARDS

## SANELLI KNIVES

- handle have been designed in institute of ergonomic on Milan polytechnic in order to minimize fatigue during usage
- handle made of two types of materials: hard (red color), ensuring fast embed of blade, and soft (green color), ensuring steady, comfortable grip
- blade is designed for professional usage
- chrome - molybdenum blades, hardness 54-56 HRC
- dishwasher safe



Knife production steps



No.	Code	Product	L mm
1.	218200	Kitchen knife	200
	218250		250
	218300		300
2.	202200	Shredding knife	210
	202240		255
3.	219240	Bread knife	235
	219320		315
4.	220320	Ham knife	315
5.	210240	Roast knife	230
6.	204220	Flexible fillet knife	220

No.	Code	Product	L mm
7.	217120	Steak knife	120
8.	201180	Butcher's knife	180
	201220		220
9.	207160	Boning knife	160
10.	203180	Sticking knife	180
11.	208160	Curved boning knife	160
12.	209160	Boning knife	160
13.	205280	Salmon knife	280
14.	225330	Fish knife	330

# KNIVES AND CUTTING BOARDS



No.	Code	Product	L mm
1.	215120	Tomato knife	115
2.	214100	Paring knife	100
3.	216060	Vegetable knife	60
4.	226180	Japanese Santoku knife	180
5.	226161	Japanese Santoku knife	160
6.	226241	Japanese Yanagi Ba knife	240
7.	229180	Hard cheese knife	180
8.	229220	Soft cheese knife	220

No.	Code	Product	L mm
9.	270260	Spatula	260
10.	270150	Spatula	150
11.	264170	Perforated spatula	170
12.	211330	Fork	180
13.	213160	Kitchen cleaver	160
14.	212220	Knife sharpener	220
	212300		300
15.	231360	Cheese knife with two handles	360

# KNIVES AND CUTTING BOARDS

## STALGAST HACCP ROLLED STEEL KNIVES

- color coded handle
- dishwasher safe



No.	Code	Product	L mm
1.	218251	Kitchen knife	260
2.	203211	Cutting knife	200
3.	222261	Cutting knife	265
4.	210261	Roast knife	270
5.	209131	Boning knife	160
6.	201141	Boning knife	140
7.	208181	Boning knife	185

No.	Code	Product	L mm
8.	208261	Butcher's knife	265
9.	212251	Knife sharpener	250
10.	218252	Kitchen knife	260
11.	220272	Cutting knife	280
12.	214102	Paring knife	100
13.	216062	Vegetable knife	60

# KNIVES AND CUTTING BOARDS

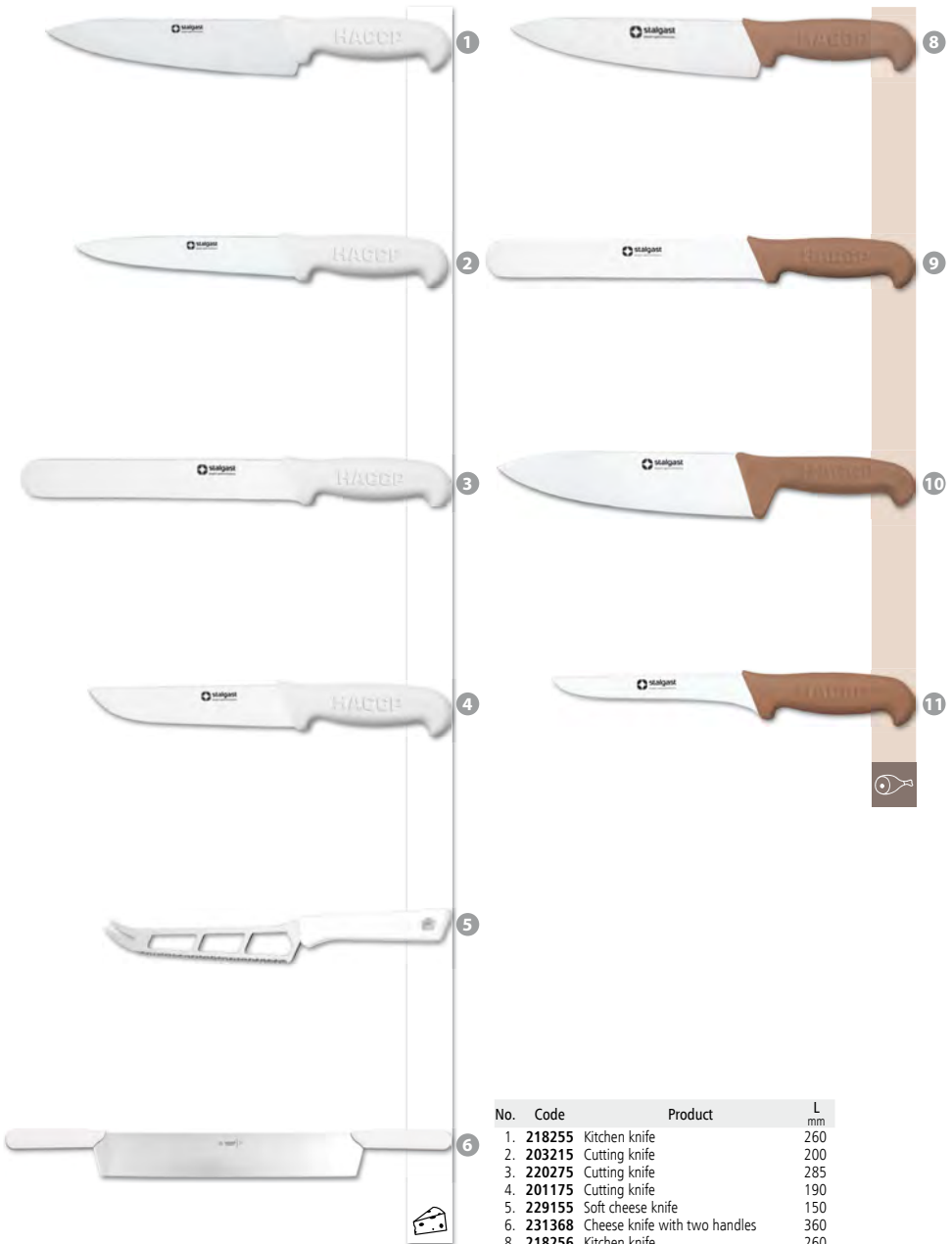


No.	Code	Product	L mm
1.	218204	Kitchen knife	210
2.	218254	Kitchen knife	260
3.	225314	Kitchen knife with teeth	310
4.	203214	Cutting knife	200
5.	222264	Cutting knife	265
6.	204174	Fillet knife	180
7.	204214	Fillet knife	215



No.	Code	Product	L mm
8.	218253	Kitchen knife	260
9.	222263	Cutting knife	260
10.	210263	Roast knife	265
11.	220273	Ham knife	280
12.	223323	Ham knife	320
13.	209133	Boning knife	160
14.	201143	Boning knife	145

# KNIVES AND CUTTING BOARDS



No.	Code	Product	L mm
1.	218255	Kitchen knife	260
2.	203215	Cutting knife	200
3.	220275	Cutting knife	285
4.	201175	Cutting knife	190
5.	229155	Soft cheese knife	150
6.	231368	Cheese knife with two handles	360
8.	218256	Kitchen knife	260
9.	220276	Ham knife	280
10.	222266	Cutting knife	265
11.	209136	Boning knife	160



# KNIVES AND CUTTING BOARDS

## STALGAST STAINLESS STEEL KNIVES

- color coded handle
- dishwasher safe



### CUTTING KNIFE

Code	Color	L mm
281151	Red	160
281152	Green	160
281153	Yellow	160
281154	Blue	160
281155	White	160
281156	Brown	160



### KITCHEN KNIFE

Code	Color	L mm
281211	Red	220
281212	Green	220
281213	Yellow	220
281214	Blue	220
281215	White	220
281216	Brown	220



### KITCHEN KNIFE

Code	Color	L mm
281251	Red	250
281252	Green	250
281253	Yellow	250
281254	Blue	250
281255	White	250
281256	Brown	250



### BONING KNIFE

Code	Color	L mm
283131	Red	130
283133	Yellow	130
283136	Brown	130
283151	Red	150
283153	Yellow	150



### SLICER

- scalloped

Code	Color	L mm
282251	Red	250
282253	Yellow	250
282255	White	250
282256	Brown	250



### FILLET KNIFE

Code	Color	L mm
282151	Red	160
282154	Blue	160



# KNIVES AND CUTTING BOARDS

## CUTTING KNIFE

- serrated blade



Code	Color	L mm
284205		200
284303		300

## PARING KNIFE

Code	Color	L mm
285081		90
285082		90
285083		90
285084		90
285085		90



## PARING KNIFE

Code	Color	L mm
285092		100



## VEGETABLE KNIFE

Code	Color	L mm
285102		105



## CUTTING KNIFE

Serrated blade



Code	Color	L mm
284102		100
284105		105



## SMALL BREAD KNIFE

- serrated blade



Code	Color	L mm
250012		85

# KNIVES AND CUTTING BOARDS

## VEGETABLE PEELER



Code  
332010

## VEGETABLE PEELER



- blade length 35 mm



Code L  
334006 mm 155

## VEGETABLE PEELER



Code L  
334110 mm 170

## VEGETABLE PEELER

- blade width 45 mm



Code  
334007



## MINCING KNIFE

- for herbs mincing



Code L  
334600 mm 180  
334601 mm 230



## MEAT TENDERIZER

- modern device that combines a traditional pestle to meat and incisor, Thanks to the spring loaded system combined with 56 knives lancing meat fibers, work becomes more convenient and more effective.
- preparation of any kind of meat becomes easy and faster
- handle length 185 mm
- WARNING! very sharp blades



Code	Blades	W mm	D mm	H mm
247519	56	265	60	70

## MEAT TENDERIZER

- 2 beating surfaces



Code M  
247040 kg 0,4

## MEAT TENDERIZER

- plastic handle
- 3 beating surfaces



Code M  
247090 kg 0,9

# KNIVES AND CUTTING BOARDS

## MEAT TENDERIZER

- easy to use
- reduces cooking time
- more flavour, less shrinkage
- dishwasher safe
- WARNING! very sharp knives



Code	Color	Blades	W mm	D mm	H mm
247514	Red	45	145	45	103
247510	Yellow	45	145	45	103

## KITCHEN CLEAVER

- antislip handle
- chrome - molybdenum blades



Code	L mm
213160	160

## KITCHEN AXE

- stainless steel blade
- polyethylene handle
- handle length 437 mm
- blade length 230 mm



Code
246230

## CHAINMAIL GLOVE

- size M



Code	Color
240001	Red

## CHAINMAIL GLOVE

- size L



Code	Color
240004	Blue

## MAGNETIC KNIVES RACK

- knives not included



Code	L mm
249338	330
249558	550

# KNIVES AND CUTTING BOARDS

## KITCHEN SCISSORS

INOX



Code	L mm
227180	185

## POULTRY SCISSORS



Code	L mm
227250	250

## POULTRY SCISSORS



Code	L mm
227259	250

## KNIFE SHARPENER



No.	Code	Product	L mm
1.	212220	Sanelli knife sharpener	220
	212300		300
2.	212251	Knife sharpener	250

No.	Code	Product	L mm
3.	212259	Knife sharpener	250
	212309		300
4.	212258	Diamond knife sharpener	250

## ELECTRIC KNIFE SHARPENER

- 2 grinding wheels (fine and coarse) and one stropping wheel
- grinds at 18° to 22° angles – optimum angles recommended by knife manufacturers
- magnetized drawer under grinding wheel captures metal shavings



**WARING**  
COMMERCIAL



Code	W mm	D mm	H mm	P kW	U V
242100	318	146	108	0,025	230

## KNIFE SHARPENER

- comfortable grip providing safety while sharpening
- can be used to sharpen serrated knives
- sharpening element made of tungsten
- easy to use



Code	W mm	D mm	H mm
247500	145	20	60

# POTATO PEELER

- batch up to 6 kg
- polycarbonate cover with safety switch
- timer 0-5 minutes
- optional peel separator

SMALL KITCHEN EQUIPMENT



INOX

Made in Poland  
STALGAST RADOM



Simple compact construction.  
Works silently.  
Easy access to peelers components.



Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V
789060	Potato peeler	390	770	940	60	0,37	400
789003	Peel separator	-	-	-	-	-	-

## BONE BAND SAW

- painted aluminum body
- emergency stop button
- motor brake
- cutting thickness adjustment
- stainless steel work surface and knife guide
- polished aluminum meat pusher
- antislip feet
- very sharp blade - use caution when operating and cleaning



Code	W mm	D mm	H mm	L mm (blade)	M kg	P kW	U V
789215	530	400	850	1550	42	0,75	230

## HAM AND CHEESE SLICING MACHINE

- for slicing ham and cheese
- lacquered aluminum base
- anodic aluminium blade guard and trolley
- ventilated motor
- blade sharpener
- adjustable antislip feet
- maximum slice thickness 12 mm
- teflon coated blade in 722229 and 722259
- very sharp blade - use caution when operating and cleaning



No.	Code	Ø mm (blade)	W mm	D mm	H mm	M kg	P kW	U V
1.	722229	220	520	460	380	16,0	0,12	230
2.	722251	250	520	460	380	16,5	0,15	230
3.	722259	250	520	460	380	16,5	0,15	230

# SMALL KITCHEN EQUIPMENT

## HEAVY DUTY MEAT MINCER

- stainless steel tray
- base made of anodized aluminium and stainless steel
- reverse function
- continuous work up to 8 hours
- sieve diameter 68 mm
- sieve plates 5 and 8 mm included in set
- regulated antislip legs



Code	W mm	D mm	H mm	S kg/h	P kW	U V
721124	517	328	410	220	0,80	230

## SUBSIDIARY MEAT MINCER

- base made of anodized aluminium
- maximum continuous work time 25 min
- 3 sieve plates in set: 2, 5, 8 mm
- sieve diameter 68 mm
- antislip legs



Code	W mm	D mm	H mm	S kg/h	P kW	U V
721129	410	190	350	85	0,25	230

## MEAT MINCERS ACCESSORIES



No.	Code	For	Ø mm
1.	721010	721121, 721124, 7211129	-
	721020	721221	-
2.	721011	721121, 721124, 7211129	2
	721012	721121, 721124, 7211129	3
	721013	721121, 721124, 7211129	4,5
	721014	721121, 721124, 7211129	6
	721015	721121, 721124, 7211129	8
	721016	721121, 721124, 7211129	10
	721021	721221	2
	721022	721221	3
	721023	721221	4,5
	721024	721221	6
	721025	721221	8
	721026	721221	10

## CHEESE GRATER

- antislip legs
- shreds hard cheese, dry bread, nuts, chocolate, etc.
- device operated by presser lever
- not suitable for continuous work



Code	W mm	D mm	H mm	N obr/min	S kg/h	M kg	P kW	U V
721550	280	405	420	1440	40	18,5	0,55	230



**MEAT MINCER**

- base made of anodized aluminium and stainless steel
- removable cap for easy cleaning
- reverse function
- overload protection
- antislip legs
- continuous work up to 8 hours
- sieve plates included in set:  
721121- 5 and 8 mm  
721221- 6 and 8 mm
- sieve diameter 68 mm



No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V
1.	721121	270	499	550	do 160	0,8	230
2.	721221	270	530	500	do 300	1,1	230

# SMALL KITCHEN EQUIPMENT

## VEGETABLE CUTTER WITH SET OF 5 BLADES

- suitable for hotels, restaurants, canteens excellent for cutting big and small vegetables
- cast aluminium housing
- safety micro-switch
- 5 blades included: shredders  $\varnothing=2, \varnothing=4, \varnothing=6$  mm and slices 2, 4 mm
- two functional inlets: 160x75 mm and  $\varnothing=50$  mm

Set of 5 blades



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V
713001	230	570	510	to 40	22,5	0,55	230

## IMMERSION BLENDER

- 2-speed control  
N=15500/20500 rot/min
- not suitable for continuous work

**WARING**  
COMMERCIAL



Code	L mm (arm)	P kW	U V
710930	158	0,18	230

# CHAFING DISH FUEL

- burning time: 4 to 6 hours
- safe
- odorless

TABLEWARE BUFFET



Multitime usage.  
Cotton candlewick provides constant burn temperature and flame size.  
Steel inner ring prevents fuel leakage.  
Tight lid allows transportation and storage of used can.



Code 430000 K pcs 75

# TABLEWARE BUFFET

## CHAFING DISH GN 1/1

- cover with handle
- side handles for easy transportation
- 2 fuel holders and 1 GN 1/1 65 mm container included
- stackable base



Stackable base



Code	W mm	D mm	H mm	V litres
436111	620	360	320	9

## ROLL-TOP CHAFING DISH GN 1/1

- innovative cover construction (made out of one piece of metal)
- 90° Roll-Top cover
- high quality
- side handles for easy transportation
- 2 fuel holders and 1 GN 1/1 65 mm container included
- mounting brackets for electric heater  
Code 430300 or Code 430700 p. 106



Cover made out of one piece of metal



Electric heater mounting



Code	W mm	D mm	H mm	V litres
434099	660	335	400	9

# TABLEWARE BUFFET

## CHAFING DISH WITH 2 SOUP KETTLES

- all elements made of stainless steel
- 2 fuel holders and 2 soup kettles with lids included



Code	W mm	D mm	H mm	V litres
433240	660	335	400	2 x 4

## ROUND CHAFING DISH

- all elements made of stainless steel
- 1 fuel holder and 1 bowl included



Code	Ø mm	H mm	V litres
431400	420	270	4
431750	420	320	7,5

## DELUX ROLL-TOP CHAFING DISH



- for buffets and catering; professional Roll-Top chafing dishes line
- made of high quality stainless steel
- 180° Roll-Top cover
- 3 shapes available: rectangle GN 1/1, oval and round
- fuel holders included

### CHAFING DISH GN 1/1

- 2 fuel holders and 1 GN 1/1 65 mm container included

2 fuel holders included



Code	W mm	D mm	H mm	V litres
437010	670	520	450	9

### OVAL CHAFING DISH

- 2 fuel holders and oval bowl included

2 fuel holders included



Code	W mm	D mm	H mm	V litres
437030	630	520	450	9

### ROUND CHAFING DISH

- 1 fuel holder and round bowl

1 fuel holder included



Code	W mm	D mm	H mm	V litres
437020	460	520	450	6,8

# TABLEWARE BUFFET

## ELECTRIC CHAFING DISH WITH 2 SOUP KETTLES

- bowl made of heat resistant materials
- other elements made of stainless steel
- heater with thermostat
- 2 ladles included



**SUNNEX®**



Code	W mm	D mm	H mm	V litres	P kW	U V
433241	620	480	310	2 x 4	2,0	230

## ELECTRIC CHAFING DISH GN 1/1

- bowl made of heat resistant materials
- other element made of stainless steel
- GN 1/1 100 container included
- heater with thermostat



**SUNNEX®**



Code	W mm	D mm	H mm	V litres	P kW	U V
435130	620	480	300	13	2,0	230

## ELECTRIC CHAFING DISH

- bowl made of heat resistant materials
- other elements made of stainless steel
- GN 1/1 65 container included
- heater with thermostat



**SUNNEX®**

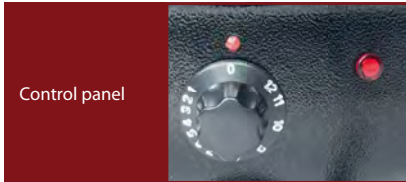


Code	W mm	D mm	H mm	V litres	P kW	U V
435090	570	350	285	8	0,9	230



## ELECTRIC SOUP KETTLE

- for soups and sauces
- cover with flap and hole for a spoon
- painted steel body
- aluminum soup container
- heater with thermostat



Control panel



Code	Ø mm	H mm	V litres	P kW	U V
432100	330	360	10	0,435	230

## ELECTRIC SOUP KETTLE

- stainless steel soup container, cover and water container
- cover with hole for a spoon
- body made of durable material
- heater with thermostat
- ladle included



**SUNNEX**



Code	Ø mm	H mm	V litres	P kW	U V
432101	350	360	10	0,4	230

## ELECTRIC SOUP KETTLE

- compact lightweight construction for easy handling
- removable cover for easy cleaning
- polypropylene body
- polycarbonate cover
- low water alarm light
- heater with thermostat



**SUNNEX**



Code	Ø mm	H mm	V litres	P kW	U V
432104	345	360	10	0,45	230

# TABLEWARE BUFFET

## ELECTRIC HEATER

- temperature range: 65 - 95°C
- easy assembly and disassembly
- height max. 115 mm /min. 90 mm
- for chafing dishes 434099, 436111, 437010, 437030

**SUNNEX**



Assembly



Code	W mm	L mm	P kW	U V
430350	110	160	0,3	230

## ELECTRIC HEATER

- for chafing dish 434099
- temperature range: 65+90°C
- power 0,25 kW
- easy assembly and disassembly



Code	W mm	D mm	U V
430300	250	200	230

## ELECTRIC HEATER

- for chafing dish 434099
- temperature range: 45÷225°C
- 230°C thermal switch
- 5 heating levels
- easy assembly and disassembly

**POWER  
700  
W**



Code	W mm	D mm	P kW	U V
430700	250	200	0,70	230

## CHAFING DISH GEL FUEL

- clear ethanol
- odorless
- burning time: 4 hours (430002)
- non-toxic
- ecological
- clean burning



No.	Code	Products	V litres
1.	430002	Gel in cans	0,2
2.	430003	Gel in a bottle	1,0
3.	430005	Gel in a bucket	5,0

## CHAFING DISH FUEL HOLDER

- for all chafing dishes that use  
canned fuel (Code 430002)  
or gel fuel (Code 430002)

INOX



Code H  
430010 60

# TABLEWARE BUFFET

## SERVING SET

- professional serving set
- made of mirror polished stainless steel made out of one piece of metal
- without welds and curves
- easy to clean
- handle thickness 2,7 mm



No.	Code	Product	L mm	V litres
1.	420012	Perforated spoon	310	-
2.	420022	Serving fork	300	-
3.	420032	Serving spoon	315	-
4.	420042	Serving spatula	315	-
5.	420052	Ladle	310	0,08

## SERVING SPOON

- perforated



Code	L mm
420011	335

## SERVING SPOON



Code	L mm
420031	335

## UNIVERSAL TONGS



Code	L mm
422241	240
422301	300
422401	400

## POLYCARBONATE TONGS



Code	Color	L mm
425110		230
425130		300
425410	Transparent	230
425430	Transparent	300

## ICE CUBE TONGS



Code	L mm
471100	145

## ROAST MEAT TONGS



Code	L mm
421040	210

## BREAD TONGS



Code	L mm
421050	210

## SPAGHETTI TONGS



Code	L mm
421060	200

## SUGAR/ICE CUBE TONGS



Code	L mm
421070	160

## SUGAR CUBE TONGS



Code	L mm
421080	110

## PASTRY TONGS



Code	L mm
423223	220
423283	280

## GRILL TONGS



Code	L mm
423224	220
423284	280

## PASTRY TONGS



Code	L mm
423285	280

# TABLEWARE BUFFET

## PERCOLATOR

- for brewing coffee, tea, herbs, boiling water
- automatic heating function after cooking process
- water level pointer
- safety thermostat
- dropless tap
- made of stainless steel
- temperature range: 70 - 80°C
- temperature light indicator
- power light indicator



Code	Ø	H	V	P	U
	mm	mm	litres	kW	V
752060	225	470	6,5	1,35	230
752120	270	530	12,0	1,35	230
752150	270	600	15,0	1,35	230



## BOILER

- made of mirror polished stainless steel
- temperature range: 30 ÷ 110°C
- safety thermostat
- liquid level pointer
- dropless tap
- time of boiling:  
Code 751102 about 25 min  
Code 751192 about 35 min
- covered heating element
- power light indicator

Temperature control knob



ON/OFF Switch and power light indicator



Covered heating element



Code	Ø mm	H mm	V litres	P kW	U V
751102	225	460	10	2,4	230
751192	275	580	19	2,6	230

# TABLEWARE BUFFET

## COOL DRINK DISPENSER

- beverage containers made of durable, impact proof material
- scale
- special construction for easy maintenance and cleaning
- stirring system for fast beverage chilling
- stainless steel housing



Code	W mm	D mm	H mm	V litres	T °C	M kg	P kW	U V
469101	420	450	635	2x12	+6/ +12	26,5	0,27	230

## CORN FLAKES DISPENSER

- body made of stainless steel
- corn flakes container made of plastic
- do not wash in dishwashers
- capacity: 9,5 liter

Dosing  
mechanism  
(upper view)



Dosing  
mechanism  
(side view)



Code	W mm	D mm	H mm
467000	250	350	690

## BEVERAGE DISPENSER

- body made of mirror polished stainless steel
- beverage container made of polycarbonate
- inner tube designed for cooling with ice
- do not wash in dishwashers



Code	W mm	D mm	H mm
468001	265	350	560



## CATERING THERMOS

- perfect for hot and cold beverages
- body made of stainless steel
- inset made of aluminum
- folded legs for easy storage



Code	V litres
385951	9,5
385140	14,0

## VACUUM JUG

- with push button
- stainless steel insert
- lid and handle made of polypropylene



Code	V litres
382150	1,5
382200	2,0

## VACUUM JUG

- with pump
- steel insert
- lid and handle made of polypropylene



Code	H mm	V litres
383351	360	3,5
383500	450	5,0

## VACUUM JUG

- perfect for hot and cold beverages
- stainless steel thermos
- lid made of black polypropylene



Code	H mm	V litres
382101	210	1,0
382151	245	1,5
382201	285	2,0

## VACUUM JUG

- with pump
- steel insert
- lid and handle made of polypropylene



Code	H mm	V litres
383190	330	1,9
383250	370	2,5

## VACUUM JUG

- hinged lid
- steel insert



Code	H mm	V litres
386100	235	1,00
386150	250	1,50
386200	295	2,00

# TABLEWARE BUFFET

## LID

- 409250 for tray 408301
- 409280 for tray 408360



1



2

No.	Code	Ø mm	H mm
1.	409250	250	110
2.	409280	305	150

## ROTATING MUESLI STAND

- glass bowls included



Code	Ø mm	H mm	V litres
367280	140	280	0,45x3

## PLATTER FOR PLATE

**SUNNEX®**

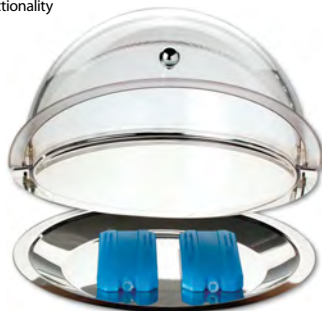
- round



Code	Ø mm
408301	300
408360	360

## COOLING DISPLAY

- for deli, cheese, cakes, snacks serving
- low temperature keeps products fresh longer
- transparent roll top cover
- high quality and functionality
- roll top cover, 2 steel plates and 2 cooling packs included



Code	Ø mm	H mm
419201	380	240

## 2 - LEVEL STAND

- 2 levels
- folded
- for:  
GN 1/2 containers, serving tray 406120, oval tray 401352, plate 387071, platter 387062



Code	W mm	D mm	H mm
419020	185	235	195

## JUG

INOX



Code	V litres
373031	0,3
373051	0,5
373101	1,0
373151	1,5
373201	2,0

## MILK/CREAM JUG

INOX

- for milk foaming and cappuccino preparation



Code	V litres
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

## JUG

INOX



Code	V litres
371200	2,0

## MILK / CREAM JUG

INOX



Code	H mm	V litres
374010	60	0,15
374020	75	0,25
374670	105	0,68

## JUG

- made of glass
- sold in carton quantities (K)



*Pasabahçe*

Code	Ø mm	H mm	V litres	K pcs
400178	62-48	120	0,25	12
400177	78-60	153	0,50	6
400008	97-72	201	1,00	6
400175	112-86	240	1,85	6

## JUG

- made of glass
- sold in carton quantities (K)



*Pasabahçe*

Code	Ø mm	H mm	V litres	K pcs
400176	114-90	234	1,45	6

## PITCHER

- made of polycarbonate



PC

Code	V litres
377170	1,7

## PITCHER

- made of acrylic
- lid included



Code	V litres
377010	2,0

# TABLEWARE BUFFET

## OVAL TRAY

INOX



Code	W mm	D mm
401361	360	250
401421	420	290
401531	530	350

## OVAL TRAY

INOX



Code	W mm	D mm
401252	254	183
401302	302	202
401352	348	233
401402	392	262
401452	448	300
401502	498	346
401552	545	380
401602	599	413
401652	652	453

## OVAL FISH TRAY

INOX



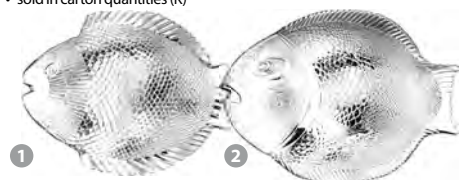
Code	W mm	D mm
403550	550	240
403700	700	290
403780	780	300
403990	1000	340

## FISH PLATE

- tempered glass, impact resistant, hot and cold temperature safe
- sold in carton quantities (K)



Pasabahçe



No.	Code	W mm	D mm	K pcs
1.	400081	260	210	12
2.	400198	335	254	6

## OVAL TRAY

INOX

- deep



Code	W mm	D mm	H mm
402250	250	125	50
402350	350	165	60

## ROLL TOP COOLING DISPLAY GN 1/1

- set includes:  
one cooling unit  
90° roll-top polycarbonate cover  
stainless steel GN 1/1 20 mm  
black polycarbonate container GN 1/1 65 mm
- cover can be bought separately



Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
419100	Cooling display	530	325	240
419112	Cooling pack	235	119	31

## ROLL-TOP COVER GN 1/1 + TRAY GN 1/1

- cover made of polycarbonate



Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
414000	GN 1/1 tray - birch	530	325	-
414020	GN 1/1 tray - mahogany	530	325	-
413001	GN 1/1 tray - granite polyester	530	325	-

## ROLL-TOP COVER GN 1/1 + ELECTRIC CHAFING DISH

- cover made of polycarbonate



Code	Product	W mm	D mm	H mm	V litres	P kW	U V
419000	Roll-Top cover GN 1/1	535	330	175	-	-	-
435090	Electric chafing dish	570	350	285	13	0,9	230

## ROLL-TOP COVER GN 1/1 + GN 1/1 CONTAINER

- cover made of polycarbonate
- stainless steel GN container



Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
111060	Stainless steel GN 1/1 container	530	325	65

# TABLEWARE BUFFET

## SERVING TRAY

- round
- antislip surface
- black



Code	Ø mm	H mm
412350	355	25
412400	405	25

## SERVING TRAY

- round
- rubber coated
- black



Code	Ø mm	H mm
412361	360	40

## SERVING TRAY

- round
- antislip surface
- laminated mahogany
- do not wash in dishwasher



Code	Ø mm	H mm
410360	360	35



## SERVING TRAY

- oval
- antislip surface
- black



Code	W mm	D mm	H mm
415510	510	635	25
415600	600	735	25

## SERVING TRAY

- rectangle
- antislip surface
- black



Code	W mm	D mm
411450	450	350
411500	510	380
411560	560	400
411650	650	450

## SERVING TRAY

- rectangle
- antislip surface
- laminated mahogany



Code	W mm	D mm
410450	450	340
410500	500	360
410550	550	400
410600	600	450



## SERVING TRAY

- size GN 1/1
- antislip surface
- laminated birch



Code	W mm	D mm
414010	530	325



## SERVING TRAY

- size GN 1/1
- smooth surface
- laminated birch



Code	W mm	D mm
414000	530	325



## SERVING TRAY

- size GN 1/1
- polyester reinforced with fiberglass
- smooth surface
- granite color



Code	W mm	D mm
413001	530	325

## SERVING TRAY

- size GN 1/1
- polyester reinforced with fiberglass
- rubber coated
- granite color



Code	W mm	D mm
413010	530	325

## SERVING TRAY

- size GN 1/1
- smooth surface
- laminated mahogany



Code	W mm	D mm
414020	530	325



## SERVING TRAY

- rectangle
- made of polypropylene
- with handles



Code	W mm	D mm	H mm
414090	430	305	30

# TABLEWARE BUFFET

## TRAY

- rectangle

INOX



Code	W mm	D mm	H mm
406250	250	190	25
406280	280	220	25
406310	310	240	25
406340	340	260	25
406400	400	280	25
406460	460	320	25
406550	550	370	25
406640	640	410	25

## TRAY

- GN size

INOX

## TRAY

- size GN 1/1
- chrome-plated handles

INOX

6



Code	GN size	W mm	D mm	H mm
406100	1/1	530	325	16
406120	1/2	265	325	16

Code	W mm	D mm	H mm
406112	530	325	65

## BARRIER POST

- sold without the rope



Code	Ø mm	H mm
689001	300	900

## BARRIER POST

- retractable red tape



Code	Ø mm	H mm
689010	345	965

## ROPE

- for barrier post 689001



Code	Color	L mm
689002	Blue	1500
689003	Black	1500



## SERVING TRAY

- round



Code	Ø mm	H mm
407361	360	20
407411	410	20

INOX

## SERVING TRAY

- round
- 3 levels



Code	Ø mm	H mm
402480	480	44

INOX

## SERVING TRAY

- round
- chrome-plated handles



Code	Ø mm	H mm
406480	480	60

INOX

6

## SERVING TRAY

- size GN 1/1



Code	W mm	D mm	H mm
406111	530	325	40

INOX

6

## SERVING TRAY



Code	W mm	D mm	H mm
402285	285	200	13
402325	325	325	13

INOX

## SERVING TRAY

- rectangle



Code	W mm	D mm	H mm
404400	400	330	20
404480	480	370	25
404600	600	470	25

INOX

## SERVING TRAY

- GN size
- chrome-plated
- decorative edge
- not suitable for direct contact with food



Code	GN size	W mm	D mm	H mm
405389	2/3	354	325	18
405395	1/1	530	325	18

Cr



## SERVING TRAY

- size GN 1/1
- chrome-plated
- decorative edge
- not suitable for direct contact with food



Code	W mm	D mm	H mm
405394	530	325	21

Cr



# TABLEWARE BUFFET

## CATERING TABLE

- foldable
- for indoor and outdoor usage
- easy storage and handling
- painted metal elements
- dimension when folded (WxDxH):  
950112 - 1220x610x50 mm  
950118 - 920x750x95 mm
- load:  
950112 - up to 250 kg  
950118 - up to 300 kg



No.	Code	W mm	D mm	H mm	M kg
1.	950112	1220	610	740	8,9
2.	950118	1840	750	740	16,5

PE

## ROUND CATERING TABLE

- foldable
- for indoor and outdoor usage
- easy storage and handling
- painted metal elements
- dimension when folded (ØxH): 1150x50 mm
- load up to 250 kg



Code	Ø mm	H mm	M kg
950131	1150	740	13,6

250 KG PE

## CATERING CHAIR

- foldable
- for indoor and outdoor usage
- easy storage and handling
- painted metal elements
- dimension when folded (WxDxH):  
465 x 210 x 1150 mm
- load up to 150 kg



Code	W mm	D mm	H mm	M kg
950121	465	530	900	5,88

150 KG PE

## CATERING BENCH

- foldable
- for indoor and outdoor usage
- easy storage and handling
- painted metal elements
- dimension when folded (WxDxH):  
910x250x95 mm
- load up to 300 kg



Code	W mm	D mm	H mm	M kg
950120	1820	250	435	10,6

300 KG PE

# RESTAURANT SET

- sold in 12 pcs. sets
- knife 351080 made of AISI 420 steel

**INOX**  
**18/10**

TABLE TOP



No.	Code	Product	L mm
1.	<b>351060</b>	Table spoon	195
2.	<b>351050</b>	Table fork	192
3.	<b>351080</b>	Table knife	210

No.	Code	Product	L mm
4.	<b>351010</b>	Tea spoon	137
5.	<b>351140</b>	Coffee spoon	114
6.	<b>351120</b>	Dessert fork	135

# TABLE TOP

## ADDITIONAL RESTAURANT SET

• knife 352490 made of AISI 420 steel

**INOX**  
**18/10**



No.	Code	Product	L mm
1.	351350	Fish fork	193
2.	351360	Fish knife	213
3.	352510	Fish serving knife	260
4.	352450	Cake knife	250
5.	352490	Steak knife	210

No.	Code	Product	L mm
6.	352410	Salad serving fork	205
7.	352420	Serving spoon	210
8.	352460	Ladle	185
9.	352480	Sugar spoon	145
10.	352530	Ice cream spoon	145

Handle shape



## CAMBRIDGE SET

• sold in 12 pcs. sets  
• 350080 made of AISI 420 steel

**INOX**  
**18/10**



No.	Code	Product	L mm
1.	350060	Table spoon	196
2.	350050	Table fork	196
3.	350080	Table knife	220

No.	Code	Product	L mm
4.	350010	Tea spoon	141
5.	350140	Coffee spoon	115
6.	350470	Ladle	269

Handle shape



## BAR SET

- sold in 12 pcs.sets

INOX  
18/0

Handle shape



1



2



3



4



No.	Code	Product	L mm
1.	354060	Table spoon	175
2.	354050	Table fork	180
3.	354080	Table knife	210
4.	354010	Tea spoon	135

# TABLE TOP

## CANTEEN SET

• sold in 12 pcs. sets

**INOX  
18/0**

Handle shape



1



2



3



4



No.	Code	Product	L mm
1.	353060	Table spoon	195
2.	353051	Table fork	190

No.	Code	Product	L mm
3.	353081	Table knife	210
4.	353010	Tea spoon	135

## TOWN SET

• sold in 12 pcs. sets

**INOX  
18/0**

Handle shape



1



2



3



4



No.	Code	Product	L mm
1.	357260	Table spoon	190
2.	357250	Table fork	188

No.	Code	Product	L mm
3.	357280	Table knife	210
4.	357210	Tea spoon	137

## CLASSIC SET

• sold in 12 pcs.sets

INOX  
18/0

Handle shape



No.	Code	Product	L mm
1.	357060	Table spoon	190
2.	357050	Table fork	195
3.	357080	Table knife	230
4.	357010	Tea spoon	140
5.	357120	Dessert fork	140
6.	357140	Coffee spoon	100

# TABLE TOP

## CITY SET

- sold in 12 pcs. sets
- 355080 made of AISI 420 steel



1



2



3



4



5



6

No.	Code	Product	L mm
1.	355060	Table spoon	197
2.	355050	Table fork	200
3.	355080	Table knife	235

No.	Code	Product	L mm
4.	355010	Tea spoon	155
5.	355120	Dessert fork	132
6.	355140	Coffee spoon	126

## ADDITIONAL CITY SET

- 355490 made of AISI 420 steel



1



2



3



4



5



6

No.	Code	Product	L mm
1.	355350	Fish fork	200
2.	355360	Fish knife	205
3.	355420	Serving spoon	233

No.	Code	Product	L mm
4.	355440	Cake server	235
5.	355490	Steak knife	235
6.	472010	Cocktail spoon	201

INOX  
18/10

Handle shape





## KINDERGARTEN SET

- recommended for children allergic to nickel
- sold in 12 pcs. sets
- specially designed for children
- knife without sharp edge
- rounded teeth in fork



**INOX**  
**18/0**

Handle shape



No.	Code	Product	L mm
1.	358160	Table spoon	153
2.	358150	Table fork	152

No.	Code	Product	L mm
3.	358180	Table knife	171
4.	358110	Dessert spoon	135

## MARINA SET

- sold in 12 pcs. sets



**INOX**  
**18/0**

Handle shape



No.	Code	Product	L mm
1.	359060	Table spoon	197
2.	359050	Table fork	200
3.	359080	Table knife	210

No.	Code	Product	L mm
4.	359010	Tea spoon	130
5.	359140	Coffee spoon	112

# TABLE TOP

## ROYAL SET

- sold in 12 pcs. sets
- 356080 made of AISI 420 steel



1



2



3



4

No.	Code	Product	L mm
1.	356060	Table spoon	203
2.	356050	Table fork	205

No.	Code	Product	L mm
3.	356080	Table knife	237
4.	356010	Tea spoon	140

INOX  
18/10

Handle shape



## ADDITIONAL ROYAL SET



1



2



3



4



5

No.	Code	Product	L mm
1.	356350	Fish fork	193
2.	356360	Fish knife	190
3.	356120	Dessert fork	142

No.	Code	Product	L mm
4.	356140	Coffee spoon	110
5.	356410	Salad serving fork	192

INOX  
18/10



# TABLE TOP

## BISTRO SERIES

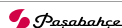


- professional glass for gastronomy
- made from one piece of glass
- safe rounded edges and a glass stand
- dishwasher safe
- ideal solution for catering, weddings and banquets
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400001	45-50	113	0,050	24
2.	400002	95-66	134	0,265	12
3.	400003	107-64	136	0,190	12
4.	400004	68-66	160	0,280	12
5.	400005	64-66	150	0,210	12
6.	400006	51-64	190	0,180	12

## IMPERIAL SERIES



- professional glass for gastronomy, the slim line
- made from one piece of glass
- safe rounded edges and a glass stand
- dishwasher safe
- ideal solution for catering, weddings and banquets
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400023	60-69	162	0,190	12
2.	400021	75-66	172	0,260	12
3.	400020	91-76	207	0,460	12
4.	400022	50-64	212	0,200	12

## SAXON SERIES

- professional glass for gastronomy
- safe rounded edges and a glass stand
- ideal solution for the banquets, restaurants, cafes
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400150	63-60	143	0,195	12
2.	400151	68-70	158	0,240	12
3.	400152	77-75	180	0,360	12
4.	400153	50-60	175	0,150	12

## IMPERIAL PLUS SERIES

- professional glass for gastronomy, the slim line
- toughened glass with high resistance to mechanical and thermal damage
- elegance design fits to any kind of restaurant
- dishwasher safe
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400160	64-70	177	0,230	12
2.	400161	75	197	0,320	12
3.	400163	80-75	210	0,420	12
4.	400162	47-57	196	0,150	12

# TABLE TOP

## ENOTECA GLASSES FOR DRINKS



- professional glass for gastronomy, the slim line
- ideal solution for the banquets, restaurants, cafes
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400140	64-82	225	0,440	6
2.	400141	70-82	235	0,545	6
3.	400143	72-85	244	0,620	6
4.	400142	80-85	228	0,780	6
5.	400144	52-70	225	0,170	6
6.	400145	114-82	178	0,220	6
7.	400146	115-85	220	0,460	6

## PRIMETIME SERIES

- professional glass for gastronomy
- ideal solution for the banquets, restaurants, cafes
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400043	43-64	205	0,165	12
2.	400046	62-64	189	0,338	12
3.	400047	108-75	179	0,500	12
4.	400041	67-75	205	0,400	12
5.	400042	70-75	220	0,520	12
6.	400045	56-64	180	0,240	12

## CUVÉE SERIES

- professional glass for gastronomy
- made of lead-free crystal glass
- highly transparent glass, reflecting the depth of the wine
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400120	61-70	198	0,340	6
2.	400121	55-72	215	0,365	6
3.	400122	60-82	230	0,500	6
4.	400123	66-82	245	0,650	6
5.	400124	48,5-70	220	0,200	6

# TABLE TOP

## BAR & TABLE GLASSES FOR DRINKS



- professional glass for gastronomy
- made of lead-free crystal glass
- highly transparent glass, reflecting the depth of the wine
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400074	60-80	170	0,370	6
2.	400057	96-80	170	0,150	6
3.	400059	122-80	186	0,290	6
4.	400055	109-85	172	0,230	6
5.	400058	68-84	132	0,480	6

## ROCK-S SERIES



- professional glass for gastronomy
- made of lead-free crystal glass
- smooth bevelled edge
- highly transparent glass
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400076	40	72	0,055	6
2.	400071	79	86	0,300	6
3.	400072	66	146	0,350	6
4.	400073	54	200	0,310	6





## BAR &amp; TABLE SERIES

- professional glass for gastronomy
- made of lead-free crystal glass
- smooth bevelled edge
- highly transparent glass, reflecting the depth of the wine
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



1



2



3



4



5



6



7



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400075	44-56	140	0,070	6
2.	400051	45-62	171	0,115	6
3.	400053	63-80	216	0,350	6
4.	400056	45-70	236	0,190	6
5.	400054	74-88	234	0,600	6
6.	400052	74,5-90	233	0,710	6
7.	400050	83-90	250	0,800	6

# TABLE TOP

## CENTRA SERIES



- professional glass for gastronomy
- sold in carton quantities (K)



1



2



3



4



5



6



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400130	45-43	69	0,060	6
2.	400131	69-64	84	0,185	6
3.	400132	83-78	93	0,320	6
4.	400133	56-50	140	0,215	6
5.	400134	60-53	171	0,310	6
6.	400135	68-63	152	0,355	6

## GLASSES



- professional glass for gastronomy
- model 400211 and 400210 stackable
- sold in carton quantities (K)



1



2



3



4



5



6



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400107	75-51	128	0,270	12
2.	400108	88-61	147	0,410	12
3.	400024	85	85	0,300	12
4.	400025	67	146	0,335	12
5.	400211	71-58	84	0,200	12
6.	400210	72-57	118	0,285	12

## ISTANBUL SERIES

- professional glass for gastronomy
- sold in carton quantities (K)



1



2



3



4



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400065	69	80	0,185	12
2.	400068	74-69	89	0,240	12
3.	400064	62-58	134	0,290	12
4.	400069	74-67	161	0,487	12

## SIDE SERIES

- professional glass for gastronomy
- sold in carton quantities (K)



1



2



3



4



5



6



7



8



9



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400035	45-43	68	0,060	12
2.	400230	38	98	0,060	12
3.	400038	57-53	100	0,160	12
4.	400031	74-69	89	0,220	12
5.	400036	83-78	94	0,315	12
6.	400032	56-50	140	0,210	12
7.	400034	63-59	140	0,290	12
8.	400033	60-53	166	0,300	12
9.	400037	68-62	150	0,375	12

# TABLE TOP

## VODKA GLASS

 Pasabahce

- professional glass for gastronomy
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400044	44-35	71	0,040	12
2.	400180	50-35	59	0,030	12
3.	400181	50-35	60	0,040	12
4.	400182	49-37	108	0,050	12
5.	400183	52-34	88	0,060	12

## COCKTAIL GLASS

 Pasabahce

- professional glass for gastronomy
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400184	72	153	0,250	6
2.	400061	85-80	198	0,450	12
3.	400062	74-71	178	0,370	12
4.	400067	73-68	155	0,280	12
5.	400185	55-65	115	0,250	12
6.	400186	68-78	126	0,410	12
7.	400066	115-70	169	0,300	12



Pasabahce

## CASABLANCA SERIES

- professional glass for gastronomy
- toughened glass with high resistance to mechanical and thermal damage
- can be used for hot drinks and in microwave
- recommended for restaurants, bars, pubs, cafes, catering, banquet halls
- ideal for demanding users
- dishwasher safe
- sold in carton quantities (K)



1



2



3



4



5



6



7



8



9



10



11



12



13

No.	Code	Ø mm	H mm	V liters	K pcs
1.	400110	48-35	55	0,036	12
2.	400018	72-47	80	0,140	12
3.	400014	79	84	0,200	12
4.	400019	84	90	0,240	12
5.	400010	92-65	100	0,350	12
6.	400013	78-59	120	0,290	12
7.	400011	83	122	0,360	12
8.	400015	80-55	150	0,360	12
9.	400012	87	132	0,400	12
10.	400016	86-51	160	0,475	12
11.	400017	95-65	177	0,645	12
12.	400220	80	160	0,235	12
13.	400009	210-80	195	1,300	6

# TABLE TOP

## BEER GLASS



- professional glass for gastronomy
- sold in carton quantities (K)



1



2



3

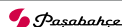


No.	Code	Ø mm	H mm	V liters	K pcs
1.	400104	77-70	134	0,385	12
2.	400105	85-97	136	0,500	12
3.	400106	92-103	154	0,655	12

## BEER GLASS



## BEER GLASS



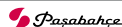
- professional glass for gastronomy
- made of lead-free crystal glass
- highly transparent glass, reflecting the depth of the wine
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
400074	60-80	170	0,370	6

Code	Ø mm	H mm	V liters	K pcs
400039	80-58	180	0,320	12

## BEER GLASS



- professional glass for gastronomy
- sold in carton quantities (K)



1



2




3



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400190	70-62	210	0,410	6
2.	400191	75-70	220	0,510	6
3.	400192	80-73	235	0,660	6

## HOT BEVAREGES GLASS

- professional glass for gastronomy
- sold in carton quantities (K)
- 400195 - includes 6 cups and 6 saucers
- 400194 - includes 6 cups i 6 saucers
- 400098 - tempered glass

 Pasabahce



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400195	60-45	55	0,075	12
2.	400194	85-60	68	0,185	6
3.	400098	76-49	110	0,240	12
4.	400099	82-55	149	0,380	12

## IRISH COFFEE GLASS

- professional glass for gastronomy
- sold in carton quantities (K)

 Pasabahce



Code	Ø mm	H mm	V liters	K pcs
400063	76-69	146	0,225	12

## HOT BEVERAGE CUP

- professional glass for gastronomy
- sold in carton quantities (K)



 Pasabahce



Code	Ø mm	H mm	V liters	K pcs
400100	78	94	0,25	12

## COFFEE LATTE GLASS

- professional glass for gastronomy
- sold in carton quantities



 Pasabahce




Code	Ø mm	H mm	V liters	K pcs
400193	78-68	146	0,26	12

## BOWL FOR CREME BRULEE

- sold in carton quantities (K)



 Pasabahce



Code	Ø mm	H mm	V liters	K pcs
400088	92-54	58	0,180	24

# TABLE TOP

## ICE CREAM CUP

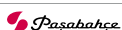


- professional glass for gastronomy
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400080	116-70	118	0,16	6
2.	400086	100-65	82	0,28	6
3.	400096	114-72	105	0,29	6
4.	400097	102-68	142	0,27	6

## SUGAR DISPENSER

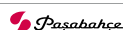


- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
400089	55-66	130	0,24	12

## OIL JUG

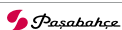


- sold in carton quantities (K)



No.	Code	H mm	V liters	K pcs
1.	400179	157	0,260	12
2.	400279	157	0,260	12

## GRAVY BOAT



- sold in carton quantities (K)



Code	H mm	V liters	K pcs
400084	63	0,060	12
400085	94	0,170	12

## ASHTRAY

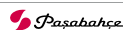


- sold in carton quantities (K)



Code	Ø mm	H mm	K pcs
400007	84-107	37	12

## SALT/PAPER SHAKER



- sold in carton quantities (K)



No.	Code	H mm	K pcs
1.	400082	120	24
2.	400087	94	24



WINE/WATER CARAFE

- professional glass for gastronomy
- sold in carton quantities (K)



Code	Ø mm	H mm	V liters
400070	65-235	240	1,25



WINE CARAFE



- "Bordeaux" type
- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
400174	60-67	176	0,25	12
400173	76-87	213	0,50	6
400172	93-107	262	1,00	6

CARAFE STAND

INOX



Code	H mm
400700	340

WINE CARAFE

- professional glass for gastronomy



1



2



3

No.	Code	Ø mm	H mm	V liters
1.	400200	75	221	1,00
2.	400170	91	255	1,25
3.	400171	80	256	1,00

# TABLE TOP

## PLATE

- toughened glass with high resistance to mechanical and thermal damage
- sold in carton quantities (K)



Pasabahce



Code	Ø mm	H mm	K pcs
400240	200-118	18	4
400241	260-140	20	2

## SOUP PLATE

- toughened glass with high resistance to mechanical and thermal damage
- sold in carton quantities (K)



Pasabahce



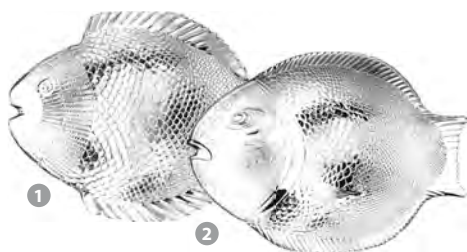
Code	Ø mm	H mm	V liters	K pcs
400242	220-147	37	0,4	4

## FISH PLATE

- sold in carton quantities (K)



Pasabahce



No.	Code	W mm	D mm	K pcs
1.	400081	260	210	12
2.	400198	335	254	6

## BOWL

- sold in carton quantities (K)



Pasabahce



No.	Code	Ø mm	H mm	V liters	K pcs
1.	400083	60	27	0,03	24
2.	400090	120	53	0,31	6
3.	400091	140	63	0,55	6
4.	400095	172	76	1,20	6
5.	400092	200	87	1,60	6
6.	400093	230	101	2,50	6
7.	400094	262	113	3,70	6

## JUG

- sold in carton quantities (K)

Pasabahce



Code	Ø mm	H mm	V liters	K pcs
400178	62-48	120	0,250	12
400177	78-60	153	0,500	6
400008	97-72	201	1,000	6
400175	112-86	240	1,850	6

## JUG

- sold in carton quantities (K)

Pasabahce



Code	Ø mm	H mm	V liters	K pcs
400176	114-90	234	1,450	6

## ISABELL PORCELAIN

- white porcelain
- solid and functional
- microwave safe
- dishwasher safe
- sold in carton quantities (K)
- approximate dimensions



### SOUP PLATE



Code	Ø mm	H mm	V liters	K pcs
387001	230	45	0,35	6

### PLATE



Code	Ø mm	H mm	K pcs
387010	153	16	12
387011	175	20	12
387012	205	20	12
387013	220	21	6
387014	255	24	6
387015	270	25	6
387016	310	25	6

### PLATE



Code	Ø mm	H mm	K pcs
387020	155	20	12
387021	185	20	12
387022	200	22	12

### PIZZA PLATE



Code	Ø mm	H mm	K pcs
387040	305	25	6

### SALAD BOWL



Code	Ø mm	H mm	V liters	K pcs
387030	153	48	0,38	12
387031	180	55	0,63	12

### BOWL



Code	Ø mm	H mm	V liters	K pcs
387032	137	66	0,45	8
387033	150	70	0,60	8

# TABLE TOP

## PLATE



Code	W mm	D mm	H mm	K pcs
387070	170	170	26	6
387071	235	235	33	4
387072	295	295	35	3

## OVAL PLATE



Code	W mm	D mm	H mm	K pcs
387060	250	188	23	6
387061	275	205	25	6
387062	310	228	27	6

## SUGAR BOWL



Code	Ø mm	H mm	V liters	K pcs
387054	95	73	0,3	6

## DIP



Code	Ø mm	H mm	V liters	K pcs
387051	90	27	0,8	12

## DIP



Code	W mm	D mm	H mm	V liters	K pcs
387052	84	84	35	0,1	12

## RAMEKIN



Code	Ø mm	H mm	V liters	K pcs
387080	60	30	0,05	12
387081	70	30	0,07	12

## ESPRESSO CUP



Code	Ø mm	H mm	V liters	K pcs
387042	55/65	60	0,08	8

## CUP

- can be use with saucer 387046



Code	Ø mm	H mm	V liters	K pcs
387044	80/90	55	0,17	6
387045	85/97	60	0,23	6

## CUP

- for saucer 387046



Code	Ø mm	H mm	V liters	K pcs
387047	72/80	64	0,18	8

## MUG



Code	Ø mm	H mm	V liters	K pcs
387090	78	95	0,28	6
387091	90	100	0,43	6

## MUG



Code	W mm	D mm	H mm	V liters	K pcs
387092	65/74	80	89	0,18	6

## MUG

- can be use with saucer 387046



Code	Ø mm	H mm	V liters	K pcs
387041	80	88	0,3	6

## SOUP BOWL WITH HANDLES

- can be use with saucer 387046



Code	Ø mm	H mm	V liters	K pcs
387050	90/100	53	0,25	6

## SAUCER

- can be use with espresso cup 387042



Code	Ø mm	K pcs
387043	115	8

## SAUCER

- can be use with cups 387044, 387045, 387047
- can be use with mug 387041
- can be use with soup bowl 387050



Code	Ø mm	K pcs
387046	140	6

# TABLE TOP

## PLATE

- sold in carton quantities (K)



Code	Ø mm	H mm	K pcs
388341	158	20	6
388342	200	21	6
388343	230	26	6
388344	250	27	6
388345	280	30	3
388346	300	28	3

## PLATE

- sold in carton quantities (K)



Code	Ø mm	K pcs
388411	150	12
388413	200	12
388415	250	12
388416	310	6

## SOUP PLATE

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388351	265	43	0,5	6

## BOWL

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388131	150	43	0,2	12

## PASTA PLATE

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388302	228	74	0,7	4

## BOWL

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388303	384	84	3,0	1

## PLATE

- sold in carton quantities (K)



Code	Ø mm	H mm	K pcs
388142	225	24	12
388143	250	28	12
388144	275	32	12

## SOUP PLATE

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388151	225	45	0,25	6

## MUG

- sold in carton quantities (K)



Code	V liters	K pcs
388424	0,48	6

## ESPRESSO CUP

- sold in carton quantities (K)



Code	Product	V liters	K pcs
388422	Filizanka	0,175	12
388423	Spodek	-	12

## SQUARE BOWL

- sold in carton quantities (K)



Code	W mm	D mm	H mm	V liters	K pcs
388370	170	170	73	0,55	12

## OVAL SLOPING BOWL

- sold in carton quantities (K)



Code	W mm	D mm	H mm	V liters	K pcs
388291	140	150	90	0,2	4

# TABLE TOP

## TEAPOT

- sold in carton quantities (K)



Code	V liters	K pcs
388231	0,3	4
388232	0,7	4

## TEAPOT

- sold in carton quantities (K)



Code	V liters	K pcs
388387	1,85	1

## TEAPOT

- sold in carton quantities (K)



Code	V liters	K pcs
388389	0,43	4

## GRAVY BOAT

- sold in carton quantities (K)



Code	W mm	D mm	H mm	V liters	K pcs
388251	179	55	103	0,12	6

## SUGAR BOWL

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388381	91	98	0,3	12

## SUGAR BOWL

- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
388382	93	58	0,2	12

## BUD VASE

- sold in carton quantities (K)



Code	H mm	K pcs
388335	123	12

## SOUP TUREEN

- sold in carton quantities (K)



Code	W mm	D mm	H mm	V liters	K pcs
388388	227	245	235	2,5	1



## CLASSIC TABLEWARE

- recommended for both professional gastronomy and catering usage
- made of tempered white glass with durable coating
- smooths surfaces underlines classic elegance
- sold in carton quantities



### PLATE



Code	Ø mm	K pcs
388703	235	6
388704	255	6
388705	270	6

### SOUP PLATE



Code	Ø mm	H mm	K pcs
388702	215	29	6

### DESSERT PLATE



Code	Ø mm	H mm	K pcs
388701	195	17	6

### SALAD BOWL



Code	Ø mm	H mm	K pcs
388710	120	54	6

### SALAD BOWL



Code	Ø mm	H mm	K pcs
388711	165	45	8

### SOUP BOWL WITH HANDLES



Code	Product	Ø mm	H mm	V liters	K pcs
388730	Soup bowl	-	52	0,31	6
388731	Saucer	160	16	-	6

### CUP & SAUCER

- set of 6 cups and 6 saucers
- sold in carton quantities (K)



Code	H mm	V liters
388720	67	0,22

### MUG



Code	Ø mm	H mm	V liters	K pcs
388721	78	91	0,32	6

# TABLE TOP

## SPICES SET 2 PCS

- salt shaker
- pepper shaker



Code	H mm
362020	145

## SPICES SET 2 PCS

- salt shaker
- pepper shaker
- napkin holder



Code	H mm
362320	115

## SPICES SET 3 PCS

- salt shaker
- pepper shaker
- toothpicks cup



Code	H mm
362030	155

## SPICES SET 4 PCS

- salt shaker
- pepper shaker
- 2 carafes



Code	H mm
362040	155

## SPICES SET 4 PCS

- salt shaker
- pepper shaker
- 2 carafes



Code	H mm
362140	155

## SPICES SET 5 PCS

- salt shaker
- pepper shaker
- toothpicks cup
- 2 carafes



Code	H mm
362150	170

## SPICES SET 5 PCS

- salt shaker
- pepper shaker
- toothpicks cup
- 2 carafes



Code	Ø mm	H mm
362250	160	200

## ADDITIONAL CONTAINERS FOR SPICES



- | No. | Code   | Product              |
|-----|--------|----------------------|
| 1.  | 362901 | Salt / Pepper shaker |
| 2.  | 362902 | Toothpicks cup       |
| 3.  | 362903 | Carafe               |
| 4.  | 362904 | Carafe               |
| 5.  | 362905 | Carafe cork          |

**SPICES SET 2 PCS**

- salt shaker
- pepper shaker



Code	H mm
362001	115

**SPICES SET 2 PCS WITH NAPKIN HOLDER**

- salt shaker
- pepper shaker
- napkin holder



Code	H mm
362002	115

**LIQUID SPICES SET 2 PCS**

- 2 liquid containers



Code	H mm
362003	180

**SPICES SET 4 PCS**

- salt shaker
- pepper shaker
- 2 liquid containers



Code	H mm
362004	180

**SPICES SET 3 PCS**

- salt shaker
- pepper shaker
- toothpicks cup



Code	H mm
362005	115

**SPICES SET 3 PCS**

- salt shaker
- pepper shaker
- spice container with spoon



Code	H mm
362006	115

**SPICES SET 5 PCS**

- salt shaker
- pepper shaker
- 2 liquid containers
- toothpicks cup



Code	H mm
362007	180

**SUGAR/PARMESAN BOWL**

- spoon included



Code	H mm
362009	125

# TABLE TOP

## SALT AND PEPPER SHAKER

- (1) salt shaker, (2) pepper shaker
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	K mm
1.	388331	42	83	12
2.	388332	42	83	12

*Isabell*

## SALT / PEPPER SHAKER

*Pasabahçe*

- sold in carton quantities (K)



No.	Code	H mm	K mm
1.	400082	120	24
2.	400087	94	24

## OIL JUG

- sold in carton quantities (K)



No.	Code	H mm	V liters	K pcs
1.	400179	157	0,260	12
2.	400279	157	0,260	12

*Pasabahçe*

## GOULASH BOWL

- ladle included



No.	Code	Product	V liters
1.	366800	Goulash bowl	0,80
2.	366050	Ladle	0,05

## SNAIL DISH

- for six snails



Code	W mm	D mm
368060	200	170

## SNAILS CUTLERY



No.	Code
1.	368020
2.	368010

## WOODEN MILL

- adjustable ceramic grinding mechanism
- recommended for salt



Code	H mm
362411	200

## WOODEN MILL

- adjustable steel grinding mechanism
- recommended for pepper and other spices



Code	H mm
362412	200
362413	300
362414	400

## SUGAR BOWL

*Isabell*

- made of porcelain
- sold in carton quantities (K)



Code	Ø mm	H mm	V liters	K pcs
387054	95	73	0,3	6
388381	91	98	0,3	12

## SUGAR BOWL

*Isabell*

- made of porcelain
- sold in 12 pcs. sets



Code	Ø mm	H mm	V liters
388382	93	58	0,2

## SUGAR/PARMESAN BOWL

- spoon included
- made of glass and stainless steel



Code	Ø mm	H mm	V liters
364030	110	70	0,23

## SUGAR DISPENSER

*Paşabahçe*

- made of glass
- sold in 12 pcs. sets



Code	Ø mm	H mm	V liters
400089	55-66	152	0,24

## SUGAR BOWL

INOX



Code	V liters
364010	0,3

## VINEGAR/OIL SPRINKLER

- (1) vinegar, (2) oil



## DISPENSERS

INOX



No.	Code	Description	Ø mm	H mm	V liters
1.	363200	For cinnamon	70	130	0,4
2.	363300	For chocolate	70	130	0,4
3.	363150	For powdered sugar	70	130	0,4

No.	Code	Ø mm	H mm
1.	362500	40	175
2.	362501	40	175

# TABLE TOP

## NAPKIN HOLDER

**INOX**



Code	H mm
364101	80

## NAPKIN HOLDER

**INOX**



Code	H mm
364100	80

## BUD VASE

*Isabell*

- sold in carton quantities (K)



Code	H mm	K pcs
388335	123	12

## GRAVY BOAT

**INOX**



Code	V liters
369150	0,15
369250	0,25
369450	0,45

## BUD VASE

*Pasabahce*

- made of glass
- sold in carton quantities (K)



Code	W mm	D mm	H mm	K pcs
400199	55	55	180	6

## EGG CUP

**INOX**



Code	H mm
364241	50

## GRAVY BOAT

*Pasabahce*

- made of glass
- sold in carton quantities (K)



Code	H mm	V liters	K pcs
400084	63	0,060	12
400085	94	0,170	12

## NAPKIN HOLDER

**Cr**



No.	Code	W mm	D mm	H mm
1.	364203	195	195	65
2.	364204	195	195	190

## PAPER TOWEL HOLDER

**INOX**



Code	Ø mm	H mm
364110	150	330

## GRAVY BOAT

*Isabell*

- made of porcelain
- sold in carton quantities (K)



Code	W mm	D mm	H mm	V liters	K pcs
388251	179	55	103	0,12	6

## BREAD BASKET



INOX



Code	W mm	D mm	H mm
360230	250	180	45
360300	300	240	50

## BREAD BASKET



INOX



Code	Ø mm	H mm
360251	250	55

## BREAD BASKET



PP



Code	W mm	D mm	H mm
361242	232	178	50

## BREAD BASKET



PP



Code	W mm	D mm	H mm
361230	230	150	65
361371	375	150	70

## BREAD BASKET



PP



Code	Ø mm	H mm
361241	240	50

## BREAD BASKET



PP



Code	W mm	D mm	H mm
361235	235	150	70

## CUTLERY BASKET



PP



Code	W mm	D mm	H mm
361270	270	100	50

## CUTLERY BASKET



PP



Code	W mm	D mm	H mm
361380	380	270	90

## CUTLERY BASKET



PP

- can be used with roll-top cover 419000 (p.117)



Code	W mm	D mm	H mm
361530	530	325	70

# TABLE TOP

## SOUP VASE

- two handles
- vase cover with a hole for ladle



Code	Product	Ø mm	V liters
1. 365301	Vase	-	3,0
2. 365011	ladle	80	0,1
3. 365241	Cover	240	-



# BAR BLENDER

- 2 speeds 17000 - 21000 rot/min
- 1,25l acrylic container included
- easy to clean
- enameled cast iron base

**WARING**  
COMMERCIAL



BAR EQUIPMENT



Control panel

Code	Ø mm	H mm	P kW	U V
482025	180	370	0,35	230

# BAR EQUIPMENT

## COCKTAIL SPOON



Code	L mm
472010	200

## COCKTAIL SPOON



Code	L mm
472011	285

## COCKTAIL SPOON



Code	L mm
472020	210

## BOTTLE OPENER



Code	L mm
472100	127

## WAITER'S OPENER



Code	L mm
472140	110

## WAITER'S CORKSCREW



Code	L mm
472999	120

## MEASURING CUP



Code	V liters
474030	0,03
474101	0,10
474251	0,25

## MEASURING CUP

• double sided



No.	Code	V liters
1.	474320	0,02-0,03
2.	474420	0,02-0,04
3.	474525	0,025-0,05

## BOTTLE BRACKET

• for standard 0,7-1,0 litre bottles



Code
475000

## FREE FLOW POURER

• 475970 sold in 12 pcs. sets



No.	Code	L mm
1.	475970	85
2.	475980	103

## CHAMPAGNE BOTTLE CUP



Code	Ø mm	H mm
472030	35	55

## DISPENSER



Code	V liters
475400	0,04
475500	0,05

## THERMO ISOLATING CONTAINER



- made of scrylic
- inner diameter  $\varnothing=100$  mm



Code	$\varnothing$ mm	H mm
477012	120	230

## WINE COOLER



Code	V liters
477201	1,9

## ICE BUCKET

Drainer  
and tongs  
included



Code	$\varnothing$ mm	H mm	V liters
479200	150	220	2
479330	170	230	3
479500	200	250	5

## CHAMPAGNE BUCKET



Code	$\varnothing$ mm	H mm	V liters
477771	210	205	4,5

## CHAMPAGNE BUCKET



Code	$\varnothing$ mm	H mm	V liters
477351	200	205	4,5

## CHAMPAGNE BUCKET STAND



No.	Code	H mm
1.	478610	600
2.	478680	680

## COCKTAIL SHAKER

- 3 pieces



Code	V liters
476050	0,5
476070	0,7

## COCKTAIL SHAKER

- 3 pieces



Code	V liters
476051	0,5
476071	0,7

# BAR EQUIPMENT

## CONDIMENT DISPENSER



Code	W mm	D mm	H mm
473500	500	160	90

## BAR ORGANIZER

• napkin holder 150x150 mm



Code	Color	Ø mm	H mm	V liters
473811	Red	90	330	1,0
473812	Blue	90	330	1,0
473813	Green	90	330	1,0
473814	Brown	90	330	1,0
473815	Yellow	90	330	1,0

## BAR ORGANIZER

• napkin holder 150x150 mm



Code	W mm	D mm	H mm
477100	240	150	105

**PE**

## BAR ORGANIZER

• napkin holder 150x150 mm



Code	W mm	D mm	H mm	V liters
477003	190	240	410	3x1

## BAR MAT



No.	Code	W mm	D mm	H mm
1.	473900	590	80	16
2.	473910	450	300	10



## COCKTAIL STRAINER



Code	L mm
472092	200

## SHELF RACK FOR GLASSES

- model 478020 - 2 banks
- model 478030 - 3 banks
- model 478050 - 5 banks



Code	W mm (front)	W mm (back)	D mm	H mm
478020	200	160	355	70
478030	295	255	355	70
478050	480	450	355	70

## MUDDLER

- for fruits
- made of ABS



Code	L mm
472200	210

## GLASS RIMMER



Code	W mm	D mm	H mm
477000	200	160	70

## MUDDLER

- for ice
- made of ABS



Code	L mm
472201	210

## CITRUS SQUEEZER



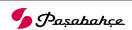
Code	W mm	H mm
473021	75	80

## CITRUS SQUEEZER



Code	Ø mm	H mm	V liters
473000	130	100	0,35

## ASHTRAY



- made of glass



Code	Ø mm	H mm	K szt.
400007	84-107	37	12

# BAR EQUIPMENT

## ELECTRIC JUICER

- device operated by presser lever
- parts having direct contact with food are made of stainless steel

Container, presser and squeezer made of stainless steel



Code	W mm	D mm	H mm	P kW	U V
480021	212	287	396	0,23	230



## CITRUS JUICER

- strainer  $\varnothing=120$  mm



Code	W mm	D mm	H mm
473012	185	225	710

## ELECTRIC JUICER

- 2 removable ends included
- anodized aluminum base
- transparent cover
- suitable for continuous work
- speed 900 rot/min

2 removable ends included



Code	W mm	D mm	H mm	M kg	P kW	U V
480012	315	200	440	5,7	0,18	230



## ICE CRUSHER

- container and drawer made of plastic



Code	W mm	D mm	H mm
471000	160	135	270

## DRINK MIXER

- 2 speeds
- single shaft
- 0,7 l cup included
- auto-start
- cast iron base
- chrome-plated engine casing
- not suitable for continuous work



**WARING**  
COMMERCIAL



Code	W mm	D mm	H mm	P kW	U V
485020	190	220	465	0,11	230

# BAR EQUIPMENT

BAR BLENDER	NUBLEND BLENDER	MARGARITA MADNESS BLENDER	XTREME BLENDER	HEAVY DUTY BLENDER
				
482025	482180, 482181	482241	484100, 484110, 484150	484400
<b>FUNCTION:</b>				
<ul style="list-style-type: none"> <li>power 350W</li> <li>2 speeds motor</li> </ul>	<ul style="list-style-type: none"> <li>power 380W</li> <li>2 speeds continuous and pulse</li> </ul>	<ul style="list-style-type: none"> <li>power 1500 W</li> <li>3 speeds</li> </ul>	<ul style="list-style-type: none"> <li>power 1500W</li> <li>model 484100, 484110, 484111 2 speeds continuous and pulse</li> <li>model 484150 stepless speed control</li> <li>titanium clutch</li> </ul>	<ul style="list-style-type: none"> <li>power 1500W</li> <li>3 continuous speeds and pulse</li> </ul>
<b>EFFICIENCY (drinks per day):</b>				
<b>1-24</b>	<b>25-49</b>	<b>50-74</b>	<b>75+</b>	<b>100+</b>
<b>USAGE AND APPLICATION TYPE:</b>				
<ul style="list-style-type: none"> <li>light to medium beverage preparation</li> </ul>	<ul style="list-style-type: none"> <li>light to medium food and beverage preparation</li> </ul>	<ul style="list-style-type: none"> <li>medium to heavy food and beverage preparation</li> </ul>	<ul style="list-style-type: none"> <li>heavy food and beverage preparation</li> </ul>	<ul style="list-style-type: none"> <li>heavy food preparation</li> </ul>
<b>GREAT FOR USE IN:</b>				
<ul style="list-style-type: none"> <li>bars</li> </ul>	<ul style="list-style-type: none"> <li>bars, small restaurants, small cafes, smoothie shops</li> </ul>	<ul style="list-style-type: none"> <li>bars, restaurants, cafes, smoothie shops</li> </ul>	<ul style="list-style-type: none"> <li>smoothie shops, coffee shops, restaurants, bars, health care, schools, institutions</li> </ul>	<ul style="list-style-type: none"> <li>big restaurants, kindergartens, institutions</li> </ul>
<b>RECOMMENDED APPLICATIONS:</b>				
<ul style="list-style-type: none"> <li>frozen drinks, smoothies, margaritas and more</li> </ul>	<ul style="list-style-type: none"> <li>frozen cocktails, ice cream drinks, dips, salsas</li> </ul>	<ul style="list-style-type: none"> <li>margaritas, daiguri, granitas, sauces, soup and more</li> </ul>	<ul style="list-style-type: none"> <li>fruit smoothies, iced coffe drinks, frozen cocktails, salsas, sauces, soups, desserts, dressings and more</li> </ul>	<ul style="list-style-type: none"> <li>dressings, salsas, sauces, soups, mousses, etc.</li> </ul>





## BAR BLENDER

- 2 speeds 17000 - 21000 rot/min
- 1,25l acrylic container
- easy to clean
- enameled cast iron base
- not suitable for continuous work



Code	Ø mm	H mm	P kW	U V
482025	180	370	0,35	230

## NUBLEND BLENDER

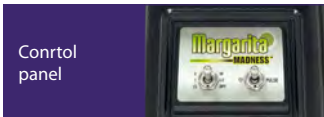
- 2 speeds 17000 - 21000 rot/min
- 1,3l polycarbonate container
- lid with inlet
- pulse function
- not suitable for continuous work



Code	W mm	D mm	H mm	P kW	U V
482180	180	200	415	0,38	230

## MARGARITA MADNESS BLENDER

- 3 speeds 22000/26500/28500 rot/min
- lid with inlet
- polycarbonate base
- suitable for continuous work

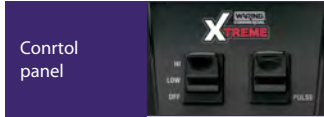


Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
482241	178	254	345	4	18,5	1,5	230

# BAR EQUIPMENT

## XTREME BLENDER

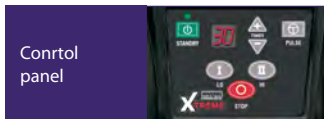
- perfect for cocktails, smoothies
- 2 speeds 26000 - 30000 rot/min
- 2l polycarbonate dishwasher safe container
- special handle
- pulse function



Code	Product	W mm	D mm	H mm	P kW	U V
484100	Blender Xtreme	220	260	480	1,5	230
484001	Jug	-	-	-	-	-

## XTREME BLENDER

- 2 speeds 26000 - 30000 rot/min
- 2l polycarbonate dishwasher safe container
- special handle
- timer 30 seconds
- pulse function
- sound enclosure lid



Code	Product	W mm	D mm	H mm	P kW	U V
484110	Blender Xtreme	235	275	540	1,5	230
484001	Jug	-	-	-	-	-

## XTREME BLENDER

- adjustable speed 1870 - 30000 rot/min
- 4 reprogrammable beverage station
- 2l polycarbonated dishwasher safe container
- special handle
- double pulse function
- sound enclosure lid



Code	Product	W mm	D mm	H mm	P kW	U V
484150	Blender Xtreme	235	275	540	1,5	230
484001	Jug	-	-	-	-	-

## NUBLEND BLENDER

- 2 speeds 17000 - 21000 rot/min
- 1 l stainless steel container
- not suitable for continuous work



Code	Product	W mm	D mm	H mm	P kW	U V
482181	NuBlend Blender	180	200	415	0,38	230
482003	Jug	-	-	-	-	-

## HEAVY DUTY BLENDER

- 3 speeds 15500/18300/20000 rot/min
- 4 l stainless steel container included
- transparent cover
- pulse function
- cast iron base
- suitable for continuous work



Code	Product	W mm	D mm	H mm	P kW	U V
484400	Heavy Duty Blender	160	160	460	1,50	230
484002	Jug	-	-	-	-	-

# BAR EQUIPMENT

## ICE CRUSHER

- portable and compact
- quiet heavy duty motor
- special height adjustment enabling to use containers up to 250 mm
- 2.4 liter bowl and funnel included
- large chute opening for safe, continuous ice cube feed
- suitable for continuous work



Code	W mm	D mm	H mm	M kg	U V
471200	190	250	440	9	230

## ICE CRUSHER

- heavy-duty stainless steel crushing blades
- 2,8 kg ice container included
- efficiency up to 13,6 kg/h
- brushed stainless steel exterior
- large chute and funnel for easy feeding
- container holds up to 12 cups of crushed ice
- not suitable for continuous work



Code	W mm	D mm	H mm	P kW	U V
471700	160	240	390	0,05	230

## MANUAL FILL ICE MAKER

- countertop
- efficiency up to 12 kg/day
- manual water filling
- perfect for small restaurants and bars
- removable 1 kg ice basket
- keeps ice up to 4h
- black ABS housing

Ice cube  
shape



Code	W mm	D mm	H mm	P kW	U V
871101	305	380	380	0,13	230



## WINE COOLER

- LED light
- capacity: 72 bottles
- 4 wooden shelves
- double glazed
- digital display



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
881210	605	705	1020	210	+5 / +18	0,14	230

## BEVERAGE REFRIGERATOR

- 1 shelf included
- black epoxy polyester finished steel outer casing
- ventilated refrigeration system
- silent refrigeration unit
- interior light
- digital temperature display
- adjustable temperature
- built-in door lock
- under-counter
- capacity: 109 bottles  
(bottle dimension h=240 mm, Ø=75 mm)



Code	Door type	W mm	D mm	H mm	V liters	T °C	P kW	U V
882250	Tilt doors, 2-doors	920	535	925	223	0 / +10	0,28	230
882251	Sliding doors, 2-doors	920	535	925	223	0 / +10	0,28	230

# BAR EQUIPMENT

## ICE MAKER

- designed for hotels, restaurants, bars, clubs and "Fast Food" restaurants
- cubes made with immersion method
- ice container included
- insulated walls
- water and outflow connection required



Ice cube shape



Code	W mm	D mm	H mm	S kg/24h	P kW	U V
871120	380	477	590	do 20	0,17	230
871126	420	528	655	do 26	0,22	230

## ICE MAKER

- designed for hotels, restaurants, bars, clubs and "Fast Food" restaurants, supermarket, fish shops, industry and medical points
- cubes made with spray technology
- ice container included
- insulated walls
- water and outflow connection required
- gravitation outflow



Ice shape



No.	Code	Cooling	Water consumption liters/kg	W mm	D mm	H mm	V kg	S kg/24h	M kg	P kW	U V
1.	873901	Air	1,0	500	660	690	20	do 90	59	0,55	230
	873902	Water	6,3	500	660	690	20	do 90	59	0,55	230
2.	873151	Air	1,0	738	690	920	40	do 150	85	0,65	230
	873152	Water	6,4	738	690	920	40	do 150	85	0,65	230

## ICE MAKER

- designed for hotels, restaurants, bars, clubs and "Fast Food" restaurants
- cubes made with spray technology
- ice container included
- insulated walls
- water and outflow connection required
- gravitation outflow



Ice cube shape



No.	Code	Cooling	Water consumption liters/kg	W mm	D mm	H mm	V kg (~cubes)	S kg/24h	M kg	P kW	U V
1.	872651	Air	2,8	738	600	920	40 (~2350)	do 65	77,0	0,65	230
	872652	Water	12,8	738	600	920	40 (~2350)	do 65	77,0	0,65	230
	872801	Air	2,6	738	600	920	40 (~2350)	do 80	86,0	0,80	230
	872802	Water	14,4	738	600	920	40 (~2350)	do 80	86,0	0,80	230
	872901	Air	2,5	738	600	1020	55 (~3240)	do 90	89,0	0,85	230
	872902	Water	14,2	738	600	1020	55 (~3240)	do 90	89,0	0,85	230
2.	872131	Air	2,8	840	740	1075	65 (~3830)	do 130	113,0	1,05	230
	872132	Water	15,3	840	740	1075	65 (~3830)	do 130	113,0	1,05	230
3.	872151	Air	2,6	840	740	1075	65 (~3830)	do 155	118,0	1,40	230
	872152	Water	13,0	840	740	1075	65 (~3830)	do 155	118,0	1,40	230

# BAR EQUIPMENT

## ICE MAKER

- designed for hotels, restaurants, bars, clubs and "Fast Food" restaurants
- cubes made with spray technology
- ice container included
- insulated walls
- water and outflow connection required
- 872211 and 872212 have got casing made of ABS
- gravitation outflow



Model  
872461

Ice cube  
shape



No.	Code	Cooling	Water consumption litres/kg	W mm	D mm	H mm	V kg (~cubes)	S kg/24h	M kg	P kW	U V
1.	872211	Air	4,5	355	404	590	4 (~310)	do 21	27,5	0,32	230
	872212	Water	20,0	355	404	590	4 (~310)	do 21	27,5	0,32	230
2.	872213	Air	4,5	355	404	590	4 (~310)	do 21	27,5	0,32	230
	872214	Water	20,0	355	404	590	4 (~310)	do 21	27,5	0,32	230
3.	872281	Air	5,1	390	460	690	9 (~530)	do 28	37,0	0,37	230
	872282	Water	14,0	390	460	690	9 (~530)	do 28	37,0	0,37	230
4.	872331	Air	3,3	500	580	690	16 (~950)	do 33	48,0	0,37	230
	872332	Water	13,0	500	580	690	16 (~950)	do 33	48,0	0,37	230
	872421	Air	4,0	500	580	690	16 (~950)	do 42	52,0	0,45	230
	872422	Water	15,0	500	580	690	16 (~950)	do 42	52,0	0,45	230
5.	872461	Air	4,0	500	580	800	25 (~1470)	do 46	56,0	0,50	230
	872462	Water	14,0	500	580	800	25 (~1470)	do 46	56,0	0,50	230



# PIZZA OVEN

- stainless steel casing
- temperature control up to 450°C
- chamotte stone plate 20 mm thick
- steam exhaust chimney



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STALGAST RADOM

PIZZA EQUIPMENT



Chamber light




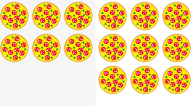






Control panel:  
2 independently controlled  
heaters (top and bottom)

Code	W mm	D mm	H mm	W (work) mm	D (work) mm	H min (work) mm	H max (work) mm	M kg	P kW
781014	975	761	415	658	678	90	145	100	4,45

Complete offer of pizza ovens on page 179

# PIZZA EQUIPMENT

Pizza ovens		Pizza diameter (mm)					
		410	320			360	
Chamber layout							
		Code					
Auxiliary 1-chamber ovens		777254	■				
1-chamber ovens		781010					■
		781014		■			
		781114			■		
		781214				■	
		781314					■
2-chamber ovens		781020					■
		781024		■			
		781124			■		
		781224				■	
		781324					■



## PIZZA OVEN

- stainless steel casing
- temperature control up to 450°C
- chamotte stone plate 20 mm thick
- steam exhaust chimney
- chamber light
- 2 independently controlled heaters (top and bottom)

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Code	W mm	D mm	H mm	W (work) mm	D (work) mm	H min (work) mm	H max (work) mm	M kg	P kW	U V
781014	975	761	415	658	678	90	145	100	4,45	400
781024	975	761	753	658	678	90	145	161	2x4,45	400
781114	975	1091	415	658	1008	90	145	119	6,65	400
781124	975	1091	753	658	1008	90	145	217	2x6,65	400
781214	1305	761	415	986	678	90	145	130	6,45	400
781224	1305	761	753	986	678	90	145	209	2x6,45	400
781314	1305	1091	415	986	1008	90	145	155	9,65	400
781324	1305	1091	753	986	1008	90	145	282	2x9,65	400
781010	1050	826	420	720	720	90	145	115	6	400
781020	1050	826	760	720	720	90	145	205	2x6	400

## PIZZA OVEN BASE

- for self-assembly

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Code	Product	W mm	D mm	H mm
781004	Base for 781014 and 781024	980	770	1000
781104	Base for 781114 and 781124	980	1110	1000
781204	Base for 781214 and 781224	1310	820	1000
781304	Base for 781314 and 781324	1310	1110	1000
781000	Base for 781010 and 781020	1064	840	1005

# PIZZA EQUIPMENT

## PIZZA OVEN

- infrared heaters (1050°C)
- heating chamotte
- adjustable temp. 0-350°C
- timer with continuous work function
- additionally isolated chamber



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
777254	670	580	270	do 350	30	3	230

## DOUGH ROLLING MACHINE

- pizza and bread dough rolling machine
- structure fully made of stainless steel
- food safe resin rollers
- thickness adjustment lever on both units



Code	W mm	D mm	H mm	P kW	U V
786930	490	510	640	0,37	230

## SPIRAL MIXER

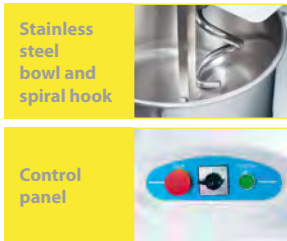
- for heavy dough
- max flour quantity:  
to 6 kg in model 786102  
to 15 kg in model 786202  
to 22 kg in model 786302
- food contact parts are made of stainless steel
- model 786102 – bowl ø 240 mm
- model 786202 – bowl ø 360 mm
- model 786302 – bowl ø 400 mm
- bowl is not removable



Code	Ø mm	W mm	D mm	H mm	V litry	N rot/min	M kg	P kW	U V
<b>786102</b>	240	260	460	540	10	90	35	0,22	230
<b>786202</b>	360	400	630	700	20	100	59	0,75	400
<b>786302</b>	400	440	680	780	30	100	90	1,10	400

## SPIRAL MIXER

- for heavy dough
- max flour quantity:  
3,5 kg for 786100  
7,5 kg for 786200  
11,5 kg for 786350
- food contact parts are made of stainless steel
- security shield on the mixing bowl

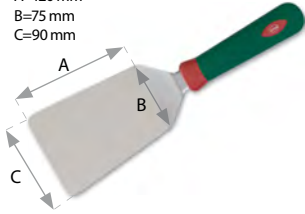


No.	Code	Ø mm	W mm	D mm	H mm	V litry	N rot/min	M kg	P kW	U V
1.	<b>786100</b>	340	360	680	750	10	15	68	0,55	230
2.	<b>786200</b>	360	380	670	735	20	15	70	0,75	230
3.	<b>786350</b>	400	440	770	800	35	8/16	95	0,85/1,1	400

# PIZZA EQUIPMENT

## PIZZA SPATULA

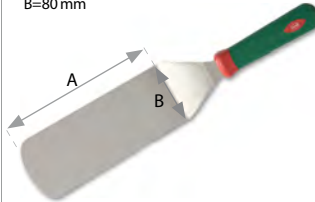
- antislip handle
- A=120 mm
- B=75 mm
- C=90 mm



Code	L mm
270150	150

## PIZZA SPATULA

- antislip handle
- A=200 mm
- B=80 mm



Code	L mm
270260	260

## PIZZA WHEEL

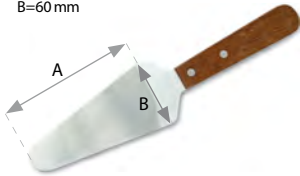
- plain blade



Code	Ø mm
561101	100

## PIE LIFTER

- wooden handle
- A=120 mm
- B=60 mm



Code	L mm
503210	270

## TURNER

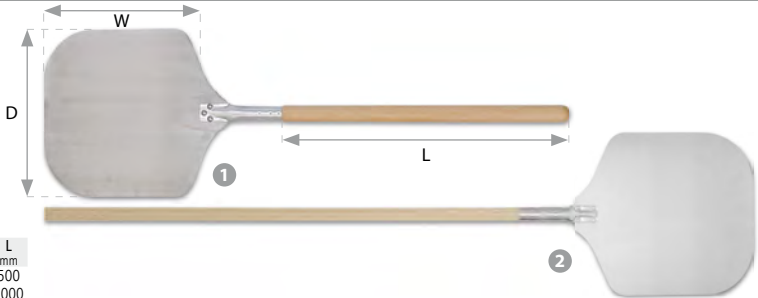
- wooden handle
- A=210 mm
- B=75 mm



Code	L mm
503250	540

## PIZZA PEEL

- made of aluminum
- wooden handle



Code	W mm	D mm	L mm
1. 564051	350	350	500
564101	350	350	1000
2. 564052	300	300	500
564102	300	300	1000

## STOVE BRUSH

- brass bristles

Adjustable head



Code	L mm
564401	1100

## PIZZA THERMOBOX

- durable material
- very good thermo insulation
- easy to clean
- lightweight



Code	W mm	D mm	H mm	V litry
057301	410	410	330	32
057351	410	410	390	40

## DELIVERY PIZZA BAG

- made of durable nylon
- polyester padding insulation
- big swing flap
- see-through pocket 120x180 mm
- special hang for drying and storage
- ventilation holes



See-through  
pocket  
120x180 mm



Ventilation holes



Code	Description	W mm	D mm	H mm
563452	4 pizza Ø400 mm or 3 x Ø450 mm	550	500	200

## BAKERY GLOVES

- made of leather
- 3-fingers



Code	T °C
505011	to 300

## PROTECTIVE GLOVES

- impregnated cotton
- 2-fingers



Code	T °C
505012	to 230

## OIL RESISTANT GLOVES

- made of neoprene
- 5-fingers



Code	T °C
505020	to 300

# PIZZA EQUIPMENT

## PIZZA PLATE

- made of porcelain
- sold in carton quantities (K)
- wide range of porcelain see p. 147 - 153



Code	Ø mm	H mm	K szt.
387040	305	25	6

## DOUGH CONTAINER

- for pizza, pasta dough

PP



Code	W mm	D mm	H mm
563407	600	400	70

## PIZZA PAN

- after use wash, dry and lubricate with oil for rust proof



Code	Ø mm	H mm
560181	180	25
560201	200	25
560221	220	25
560241	240	25
560261	260	25
560281	280	25
560301	300	25
560321	320	25
560361	360	25
560401	400	25
560451	450	30
560501	500	30

## PIZZA SCREEN



Code	Ø mm (inner)	Ø mm (outer)
562231	200	230
562281	250	280
562311	280	300
562330	310	330
562361	350	380
562400	380	400
562460	430	460
562500	480	500



**PIZZA PREP 2 DOOR COUNTER FRIDGE**

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- counter top made of granite
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 2 shelves with guides included
- wide range of GN containers - see p. 19 - 28



Made in Poland  
STALGAST RADOM

Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843029	2-doors	5x GN 1/6	900	700	1075	240	+2 / +8	0,23	230

**PIZZA PREP 3 DOOR COUNTER FRIDGE WITH TOPPER**

- Construction made in Poland
- cooling unit at the bottom
- exterior and interior made of stainless steel
- counter top made of granite
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- auto-evaporation of condensate water
- self-closing door
- 35 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 3 shelves with guides included
- independently controlled topper with digital display
- topper temperature: +2 / +10°C
- sold without GN containers
- wide range of GN containers - see p. 19 - 28



Made in Poland  
STALGAST RADOM

Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843032	3-doors	6x GN 1/4 (h=100 mm)	1400	700	1415	392	+2 / +8	0,34	230

# PIZZA EQUIPMENT

## PIZZA PREP 2 DOOR COUNTER FRIDGE WITH TOPPER

- Construction made in Poland
- movable cooling unit at right side
- exterior and interior made of stainless steel
- counter top made of granite
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- dust filter
- auto-evaporation of condensate water
- self-closing door
- 60 mm polyurethane foam insulation
- chamber GN 1/1 standard
- 2 shelves with guides included
- independently controlled topper with digital display
- topper temperature: +2 / +10°C
- sold without GN containers
- wide range of GN containers - see p. 19-28

Made in Poland  
STALGAST RADOM



Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843202	2-doors	7x GN 1/4 (h=100 mm)	1510	800	1450	250	-2 / +8	0,29	230

## PIZZA PREP 2 DOOR 7 DRAWERS COUNTER FRIDGE WITH THE TOPPER

- movable cooling unit at right side
- exterior and interior made of stainless steel
- counter top made of granite
- 7 drawers (without cooling)
- ventilated refrigeration system
- electronic thermostat
- digital display
- auto defrost
- dust filter
- auto-evaporation of condensate water
- self-closing door
- chamber GN 1/1 standard
- 2 shelves with guides included
- independently controlled topper with digital display
- topper temperature: +2 / +10°C
- sold without GN containers
- wide range of GN containers - see p. 19-28



Code	Description	GN configuration (max GN containers height)	W mm	D mm	H mm	V liters	T °C	P kW	U V
843271	2-doors	10x GN 1/4 (h=100 mm)	2025	800	1450	390	-2 / +10	0,34	230

# PLANETARY MIXER 5 L

- for light cakes and whisk
- mixer rotation speed 131-852 rot / min
- modern design - base made of aluminum
- food contact parts are made of stainless steel



PASTRY AND BAKERY UTENSILS

Set consist of: mixing bowl 5l and 3 mixing tools.  
Security shield on mixing bowl made of polycarbonate.  
Variable speeds.  
Movable head.  
Bowl diameter: 205 mm.  
Removable bowl.



Code	Ø	W	D	H	V	N	M	P	U
	mm	mm	mm	mm	litres	rot/min	kg	kW	V
782050	205	230	350	400	5	131/852	12,2	0,3	230

# PASTRY AND BAKERY UTENSILS

## ICE CREAM SCOOP



- "weight / servings" shown in table describes amount of servings per liter of ice cream



Code	Weight /servings
530300	1/30, portion ~23 g
530400	1/40, portion ~17 g

## ICE CREAM SCOOP



- "weight / servings" shown in table describes amount of servings per liter of ice cream



Code	Weight /servings
531300	1/30, portion ~23 g
531360	1/36, portion ~19 g
531400	1/40, portion ~17 g

## ICE CREAM SCOOP



- stainless steel scoop
- plastic handle
- "weight / servings" shown in table describes amount of servings per liter of ice cream



Code	Weight /servings
532300	1/30, portion ~23 g
532360	1/36, portion ~19 g
532400	1/40, portion ~17 g

## ICE CREAM CUVETTE



Code	W mm	D mm	H mm	V litres
535014	360	165	120	5

## ICE CREAM CUVETTE



Code	W mm	D mm	H mm	V litres
535017	360	250	80	5

## ICE CREAM CUP



Code	Ø mm	H mm	V litres
370102	95	40	0,125
370101	105	65	0,225

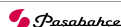
## WAFER STAND

- 4 holes for wafers



Code	W mm	D mm	H mm
536004	95	270	90

## ICE CREAM CUP

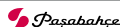


- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm
400080	116-70	118

## ICE CREAM CUP

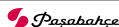


- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm	V litres
400086	100-65	82	0,28

## ICE CREAM CUP

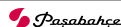


- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm	V litres
400096	114-72	105	0,29

## ICE CREAM CUP



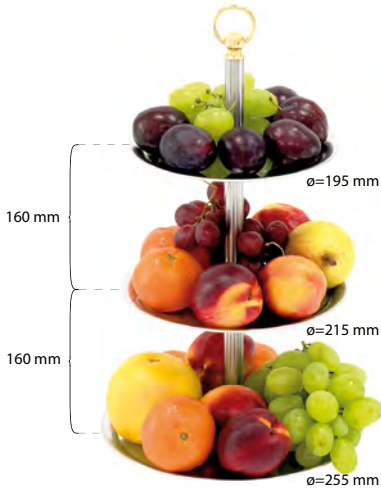
- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm	V litres
400097	102-68	142	0,27

## FRUIT STAND

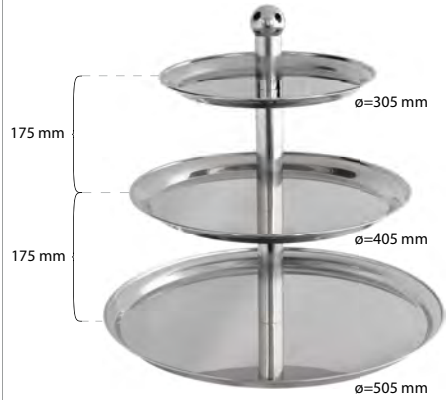
- 3-tier
- plates with border



Code	H
544030	420

## FRUIT STAND

- 3-tier
- plates with border



Code
544032

## FRUIT STAND

- 3-tier
- bowls



Code	Ø	H
544033	220/300/380	550

## FRUIT BASKET

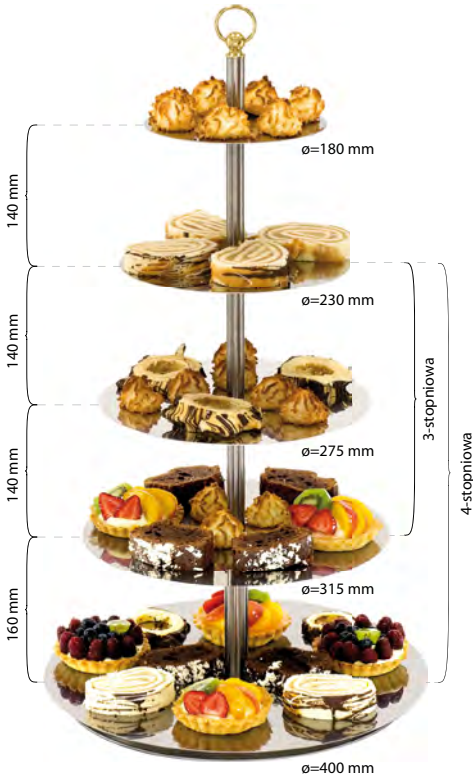


Code	Ø	H
544100	280	380

# PASTRY AND BAKERY UTENSILS

## CAKE STAND

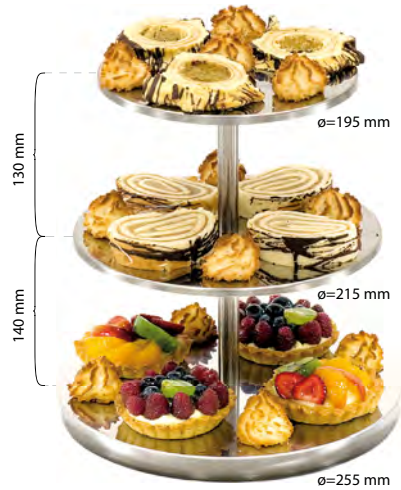
- multi tier (see table below)
- flat plates
- adjustable tier configuration



Code	Product	H mm
542030	3-tier	480
542040	4-tier	600
542050	5-tier	760

## CAKE STAND

- 3-tier
- flat plates



Code	H mm
542031	300

## CAKE STAND

- rotating stand



Code	Ø mm	H mm
545011	330	50

## CAKE STAND

- rotating stand



Code	Ø mm	H mm
545010	300	60

## CAKE STAND

- made of glass
- rotating stand



Code	Ø mm	H mm
545012	300	70

## FILLING TUBE



Code	Ø mm	L mm
516950	4	95

INOX

## DECORATING NOZZLE

- star shape



Code	Ø mm
515020	2
515030	3
515040	4
515050	5
515060	6
515070	7
515080	8
515090	9
515100	10
515110	11
515120	12
515130	13
515140	14
515150	15
515160	16
515180	18

INOX

## DECORATING NOZZLE SET

- 16 nozzles

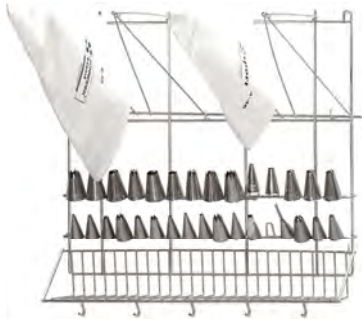


Code	H mm
518100	about 33

INOX

## WALL RACK FOR ICING BAGS AND NOZZLES

- article without accessories
- for 31 nozzles and 4 icing bags



Code	W mm	D mm
510000	510	520

## CUTTING ROLLER



Code	L mm
504010	60

## DOUGH SCRAPER



No.	Code	W mm	D mm
1.	501111	120	80
2.	501150	147	100
3.	501200	205	125
4.	501210	215	125

# PASTRY AND BAKERY UTENSILS

## STANDARD ICING BAG

- made of cotton
- reinforced nozzle
- 3 times coated
- white colour
- rigid
- food safe
- with pendant
- reusable
- strong

Code	L mm
511650	650
511700	700



## EXPORT ICING BAG

- made off cotton
- reinforced nozzle
- 5 times coated
- white colour
- rigid
- with pendant
- reusable
- very strong

Code	L mm
512400	400
512460	460
512500	500
512550	550
512600	600
512650	650



## NYLON FUTURE ICING BAG

- made of perlon
- without reinforced nozzle
- white colour
- soft and elastic
- food safe
- with pendant
- reusable

Code	L mm
513401	400
513461	460
513501	500
513551	550
513601	600
513701	700



## ICING BAGS WITH SILVER IONS

- made of cotton
- white colour
- rigid
- food safe
- reusable
- strong

Code	L mm
511401	400
511461	460
511501	500
511551	550
511601	600



## DISPOSABLE ICING BAGS

- thickness: 75 µm



Code	L mm	K pcs
510010	300	100
510011	460	100

## TUBE BRUSH



Code	L mm
519000	180

## DECORATING NOZZLE

- plain

INOX

Code	Ø mm
514020	2
514040	4
514050	5
514060	6
514080	8
514100	10



## DECORATING NOZZLE

- rose shape

INOX

Code	Ø mm
516050	5
516060	6
516080	8





# PASTRY AND BAKERY UTENSILS

## PASTRY KNIVES



No.	Code	Product	L mm
1.	251311	Knife for cutting cakes (wavy blade)	310
2.	252360	Knife for cutting cakes (smooth blade)	360
3.	252361	Knife for cutting cakes (wavy blade)	360
4.	253302	Biscuit cutter (serrated blade)	300
5.	334218	Cake knife (2 blades: serrated and smooth)	160
	334219	Cake knife (2 blades: wavy and smooth)	160
6.	261260	Confectionery spatula (smooth edge)	260
	261310	Confectionery spatula (smooth edge)	310
	261360	Confectionery spatula (smooth edge)	360
7.	263260	Angular spatula (smooth edge)	260
	263310	Angular spatula (smooth edge)	310

## ROLLING PIN

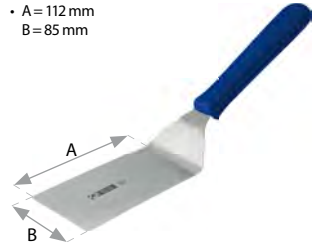
- made of wood
- ball bearing
- L working surface
- handle length 130 mm



Code	Ø mm	L mm
524390	100	395

## SPATULA

- A = 112 mm
- B = 85 mm



Code	L mm
334311	270

## SPATULA

- A = 170 mm
- B = 80 mm



Code	L mm
334324	360

## SPATULA

- made of stainless steel
- plastic handle



No.	Code	W mm	L mm
1.	502080	80	230
2.	502120	120	240

## SPATULA

- made of stainless steel
- wooden handle



Code	W mm	L mm
503220	100	220

# PASTRY AND BAKERY UTENSILS

## EXPANDING PASTRY CUTTER

- one sided (smooth)



Code	Description
527150	5 blades
527170	7 blades

## EXPANDING PASTRY CUTTER

- double sided (corrugated/smooth)



Code	Description
527250	5 blades

## BRUSH

- wooden handle



Code	W mm
523040	40
523080	80

## PASTRY CUTTER

- plain



Code	Ø mm	H mm
528011	34-90	50

## PASTRY CUTTER

- plain



Code	Ø mm	H mm
528010	20-110	30

## PASTRY CUTTER



Code	Ø mm	H mm
528034	80	45
528035	100	45
528036	120	45

## WHISK

- 24 wires



Code	L mm
313251	250
313301	300
313401	400
313451	450
313501	500
313601	600

## BOWL FOR CREME BRULEE

- sold in 24 pcs. sets



Pasabahce



Code	Ø mm	H mm	V litres
400088	92-54	58	0,180

## BAKERY MARKER



Code	Ø mm
526060	65

## PASTRY SPATULA

- thermal resistance up to 220°C



Code	L mm
525251	250
525281	280
525351	350
525451	450

## PASTRY SPATULA

- thermal resistance up to 220°C



Code	L mm
525332	330

## PASTRY SPATULA

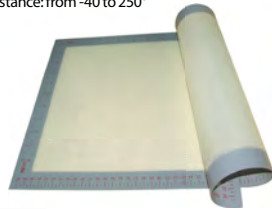
- made of stainless steel
- wooden handle



Code	W mm	D mm
503080	110	155

## BAKING MAT

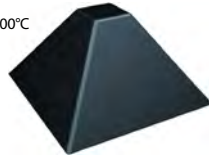
- non stick baking mat
- thermal resistance: from -40 to 250°C



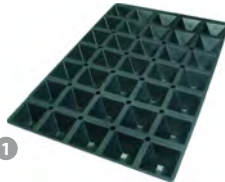
Code	W mm	D mm
521110	520	315
521640	585	385

## SILICONE MOLD

- made of silicone
- can be sterilized
- temperature range: from -60°C to 300°C



1



2



3



No.	Code	Description	ØxD mm (single shape)	WxD mm (silicone mold)	WxDxH mm (single shape)	V litres (single shape)	V litres (silicone mold)	No. of shapes
1.	521202	Silicone mold "Pyramid"	-	600x400	65x65x35	0,06	2,10	35
2.	521203	Silicone mold "Brioszka"	80x36	600x400	-	0,08	2,01	24
3.	521205	Silicone mold "Babka"	73x36	600x400	-	0,09	3,15	35

# PASTRY AND BAKERY UTENSILS

## PLANETARY MIXER 10 L

- for light cakes and whisk
- set consist of: mixing bowl 10l and 3 mixing tools
- food contact parts are made of stainless steel
- movable head
- security shield on mixing bowl
- bowl diameter: 270 mm
- removable bowl
- powder painted steel base



Code	W mm	D mm	H mm	V litres	N rot/min	M kg	P kW	U V
783100	420	380	750	10	189, 362	70	0,37	230

## PLANETARY MIXER 20 L

- for light cakes and whisk
- mixer rotation speed 91/164/294 rot/min
- set consist of: mixing bowl 20l and 3 mixing tools
- food contact parts are made of stainless steel
- movable head
- security shield on mixing bowl
- bowl diameter: 320 mm
- removable bowl



No.	Code	Product
1.	785201	Mixing
2.	785202	Kneading
3.	785203	Foam churning
4.	785204	Bowl

Code	Ø mm	W mm	D mm	H mm	V litres	N rot/min	M kg	P kW	U V
783200	320	415	630	885	20	91, 164, 294	105	0,75	230

# CONTACT GRILL PANINI

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KITCHEN EQUIPMENT



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Adjustable thermostat  
50-300°C.  
Ribbed cast iron plates.



Code	W mm	D mm	H mm	P kW	U V
742031	390	390	195	2,2	230

Full offer of Caterina contact grills on pages 204 - 205

# KITCHEN EQUIPMENT

## TOASTER

- stainless steel casing
- timer
- measurements of the chamber  
WxDxH: 455x260x160 mm
- overheat safety fuse
- grate with handles and height regulation (4 positions)



**GREDIL**

Code	W mm	D mm	H mm	M kg	P kW	U V
743000	610	340	300	15	2,0	230

## SALAMANDER

- stainless steel casing
- movable top part (smooth regulation)  
enabling processing meals of various sizes
- overheat safety fuse
- pull-out tray with grid
- two independently controlled heaters



**GREDIL**

Code	W mm	D mm	H mm	M kg	P kW	U V
744020	450	480	530	38	2,8	230
744000	600	480	530	48	4,0	400

## ELECTRIC GRIDDLE PLATE

- grilling plate made of steel, 10 mm thick
- stainless steel casing
- heating plate made of steel 2/3 smooth 1/3 ribbed
- fat drip tray
- smooth temperature regulation 50-300°C
- 2 heating zones
- overheat safety fuse



**GREDIL**

Code	W mm	D mm	H mm	M kg	P kW	U V
745120	640	440	250	34	3,6	230

## CONTACT GRILLS

- stainless steel casing
- ribbed cast iron plates with ceramic coating
- two heating zones, top and bottom
- overheat safety fuse
- tray for fat drip and leftovers of the grilling process leftovers
- smooth temperature regulation 50-300°C
- wire brush for cleaning included in the set



**GREDIL**

### CONTACT GRILL



2



1



3

No.	Code	Product	W mm	D mm	H mm	T °C	M kg	P kW	U V
1.	742010	Single contact grill	265	325	200	50-300	12,5	1,8	230
2.	742030	Panini contact grill	385	325	200	50-300	18	2,2	230
3.	742020	Double contact grill	525	325	200	50-300	24	3,6	230

# KITCHEN EQUIPMENT

## WAFFLE MAKER

- stainless steel casing
- two cast iron plates with ceramic coating
- special skillet around the iron plate for dough leftovers
- smooth temperature regulation
- overheat safety fuse



**GREDIL**

Code	W mm	D mm	H mm	M kg	P kW	U V
772321	255	410	265	20	2,0	230

## CREPES MACHINE

- stainless steel casing
- diameter of the heating plate 400 mm
- optimal diameter of a crepe 300 mm
- smooth heating surface made of cast iron plate with ceramic coating
- special drawer for storing plates or already prepared crepes in constant temperature
- smooth temperature regulation
- overheat safety fuse



**GREDIL**

Code	W mm	D mm	H mm	M kg	P kW	U V
772281	450	450	240	15	3,0	230



## FRYER

- casing made of stainless steel
- removable containers for deep frying fat
- scope of thermostat regulation 0-190°C
- safety thermostat
- baskets with folding handle



**GREDIL**

## FRYER

- single



Code	W mm	D mm	H mm	Basket dimensions WxDxH mm	V litres	P kW	U V
746035	170	420	270	240x125x100	3	2,2	230
746050	260	420	270	240x205x100	5	3,2	230
746080	270	420	270	240x205x150	8	3,2	230

## FRYER

- double



Code	W mm	D mm	H mm	Basket dimensions WxDxH mm	V litres	P kW	U V
746070	360	420	270	240x125x100	2 x 3	2 x 2,2	230
746100	540	420	270	240x205x100	2 x 5	2 x 3,2	230
746160	550	420	270	240x205x150	2 x 8	2 x 3,2	230

# Contact Grill *caterina*

Code

Single



- 742011
- 742012
- 742013
- 742014
- 742015
- 742016
- 742017

Panini



- 742031
- 742032
- 742033
- 742034
- 742035
- 742036
- 742037

Double



- 742021
- 742022
- 742023
- 742024
- 742025
- 742026
- 742027

Type of plates				Height control blockade
Bottom plate		Top plate	Plates with polymer coating	
Ribbed	Smooth	Ribbed		
■		■		
■		■		■
■		■	■	■
	■	■		
	■	■		■
	■	■	■	■
	■	■	■	
■		■		
■		■		■
■		■	■	■
	■	■		
	■	■		■
	■	■	■	■
	■	■	■	
■		■		
■		■		■
■		■	■	■
	■	■		
	■	■		■
	■	■	■	■
	■	■	■	

# KITCHEN EQUIPMENT

## CONTACT GRILL

- double



Code	W mm	D mm	H mm	P kW	U V
742021	610	390	195	3,6	230
742022	610	390	270	3,6	230
742023	610	390	270	3,6	230
742024	610	390	195	3,6	230
742025	610	390	270	3,6	230
742026	610	390	270	3,6	230
742027	610	390	195	3,6	230

## GRIDDLE PLATE

- 12 mm steel griddle plate
- 2 heating zones
- smooth temperature adjustment
- grease drawer
- body made of stainless steel
- working surface (WxD): 600 x 350 mm



Code	Plate type	W mm	D mm	H mm	P kW	U V
745100	Flat	605	450	175	3,3	230
745101	Flat / Ribbed	605	450	175	3,3	230
745102	Ribbed	605	450	175	3,3	230



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## CONTACT GRILLS

- cast iron work plates, available in 2 versions – ribbed and mixed – ribbed top and flat bottom
- stainless steel casing
- smooth temperature adjustment between 50-300°C
- drip tray for fat and leftovers of the process of grilling
- available in a version with a function of height block (24 mm) protecting from flattening of rolls
- polymer coating (dedicated for grilling sandwiches, rolls, etc.) protects from adherence and makes keeping clean easier
- available in a version with polymer coating
- versions were described in navigational table on pages 202-203

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## CONTACT GRILL



## SINGLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742011	300	390	195	1,8	230
742012	300	390	270	1,8	230
742013	300	390	270	1,8	230
742014	300	390	195	1,8	230
742015	300	390	270	1,8	230
742016	300	390	270	1,8	230
742017	300	390	195	1,8	230

## PANINI CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742031	390	390	195	2,2	230
742032	390	390	270	2,2	230
742033	390	390	270	2,2	230
742034	390	390	195	2,2	230
742035	390	390	270	2,2	230
742036	390	390	270	2,2	230
742037	390	390	195	2,2	230

# Fryer caterina

Code

Basket dimensions (mm)

Single



746033

746063

746083

746088

Double



746034

746064

746084

746363

746089

Chambers capacity						Draining tap
Chamber 1			Chamber 2			
3l	5l	8l	3l	5l	8l	
120x260x135	195x260x135	195x255x185	120x260x135	195x260x135	195x255x185	
■						
	■					
		■				
		■				■
■			■			
	■			■		
		■			■	
■				■		
		■			■	■

# KITCHEN EQUIPMENT

## BAIN MARIE

- made of stainless steel
- overheat fuse
- model 741152 and 741153 insert: GN 1/1 150 mm
- model 741203 insert: GN 1/1 200 mm
- GN container is not included



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Model with tap  
available



Code	Product	W mm	D mm	H mm	T °C	P kW	U V
741152	Counter top bain marie	570	340	242	0÷90	1,2	230
741153	Counter top bain marie with tap	590	340	242	0÷90	1,2	230
741203	Counter top bain marie with tap	590	340	280	0÷90	1,2	230

## HOT DOG ROLLER

- heated rolls
- smooth temperature adjustment
- grease drawer
- body made of stainless steel
- clean after every use



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2



8

No.	Code	Description	Rolls	W mm	D mm	H mm	P kW	U V
1.	750084	Steel rolls	5	552	250	220	0,65	230
2.	750082	Steel rolls	7	552	365	220	0,90	230
3.	750086	Steel rolls	11	552	509	220	1,40	230
4.	750088	Steel rolls	14	552	628	220	1,80	230
5.	750085	Non-stick rolls	5	552	250	220	0,65	230
6.	750083	Non-stick rolls	7	552	365	220	0,90	230
7.	750087	Non-stick rolls	11	552	509	220	1,40	230
8.	750089	Non-stick rolls	14	552	628	220	1,80	230





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## FRYERS

- stainless steel housing
- removable oil tank (8 l fryers available with tap)
- adjustable thermostat 60-190°C
- safety thermostat
- equipped with safety connector which cuts off power when heating element is removed
- wire basket with folding hand

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## FRYER

- single

Model with tap  
available



Code	Product	W mm	D mm	H mm	V litres	S kg/h	P kW	U V
<b>746033</b>	Single fryer	180	410	295	3	4	2,6	230
<b>746063</b>	Single fryer	270	410	295	5	6	3,2	230
<b>746083</b>	Single fryer	270	410	345	8	8	3,2	230
<b>746088</b>	Single fryer with tap	270	410	410	8	8	3,2	230

## FRYER

- double

Model with tap  
available



Code	Product	W mm	D mm	H mm	V litres	S kg/h	P kW	U V
<b>746034</b>	Double fryer	365	410	295	2 x 3	8	2 x 2,6	230
<b>746064</b>	Double fryer	540	410	295	2 x 5	12	2 x 3,2	230
<b>746084</b>	Double fryer	540	410	345	2 x 8	16	2 x 3,2	230
<b>746363</b>	Double fryer	455	410	295	3+5	10	2,6 / 3,2	230
<b>746089</b>	Double fryer with tap	540	465	410	2 x 8	16	2 x 3,2	230

# KITCHEN EQUIPMENT

## WAFFLE MAKER

- stainless steel housing
- 2 cast iron plates
- smooth temperature adjustment
- model 772324 - polymer coated cast iron plates



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Code	W mm	D mm	H mm	P kW	U V
772323	275	420	275	1,9	230
772324	275	420	275	1,9	230

## CREPE MACHINE

- cast iron plate in model 772282
- enameled plate in model 772283
- body made of stainless steel
- smooth temperature adjustment
- don't use sharp tools for cleaning
- wooden spreaders sold in 5 pcs. sets



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No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U V
1.	772282	Crepe machine with cast iron plate	400	-	-	151	3	230
2.	772283	Crepe machine with enameled plate	400	-	-	151	3	230
3.	772289	Round wooden spreader	-	180	180	-	-	-
4.	772288	Flat wooden spreader	-	180	240	-	-	-

## ROLLER GRILL CONTACT GRILLS

- ribbed cast iron plates
- adjustable thermostat up to 300°C
- drip tray
- heat resistant handle
- cleaning brush included



### CONTACT GRILL

- working surface (WxD): 260 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
777213	330	385	220	18	2	230

### CONTACT GRILL

- working surface (WxD):  
777214 - 360 x 240 mm  
777215 - 360 x 360 mm



No.	Code	W mm	D mm	H mm	M kg	P kW	U V
1.	777214	430	385	220	22,5	3,0	230
2.	777215	410	620	340	34,0	3,6	230

### CONTACT GRILL

- working surface (WxD): 535 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
777217	600	385	220	33,5	4,0	400

# KITCHEN EQUIPMENT

## GRIDDLE PLATE

- steel grill plate (10 mm thick)
- quick warming up
- tubular burners
- safety thermostat
- work indicator light
- removable steel splash guard with built drip tray
- body made of stainless steel
- work surface (WxD): 600 x 400 mm



Code	Description	W mm	D mm	H mm	M kg	P kW	U V
777171	2-heating zones	620	450	190	29	6,0	400

## GRIDDLE PLATE

- steel grill plate (10 mm thick)
- quick warming up
- tubular burners
- safety thermostat
- work indicator light
- removable steel splash guard with built drip tray
- body made of stainless steel
- gas nozzles for propane, butane and natural gas (GZ50) included
- work surface (WxD):  
777173 - 400 x 400 mm  
777174 - 600 x 400 mm
- must be installed by certified technician



2



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U
1.	777173	1-heating zones	420	450	190	17	3,2	gas
2.	777174	2-heating zones	620	450	190	27	6,4	gas

## GRIDDLE PLATE

- enamel grill plate
- quick warming up
- spiral heating element
- adjustable thermostat up to 300°C
- work indicator light
- removable steel splash guard with drip tray
- body made of stainless steel
- work surface (WxD): 600 x 400 mm



Code	Description	W mm	D mm	H mm	M kg	P kW	U V
777177	2-heating zones	600	475	230	29	6,0	400

## FRYERS

- cold zone system
- automatic oil filtering
- precision temperature control
- safety thermostat
- wire basket and lid with high temperature resistant handles



## FRYER

- single

Model with tap available



Code	Product	W mm	D mm	H mm	V litres	M kg	P kW	U V
777320	Single fryer	190	425	320	5	5	3,2	230
777321	Double fryer	280	425	320	8	7	3,6	230
777332	Single fryer with tap	350	450	370	12	10	6,4	400

## FRYER

- double



Code	W mm	D mm	H mm	V litres	M kg	P kW	U V
777323	390	425	320	2 x 5	10	2 x 3,2	230
777324	540	425	320	2 x 8	14	2 x 3,6	230

# KITCHEN EQUIPMENT

## HOT DOG ROLLER

- non-stick heating rolls
- 2 separate heating zones in model 777303
- roll length 40 cm



No.	Code	Rolls	W mm	D mm	H mm	M kg	P kW	U V
1.	<b>777300</b>	5	545	320	240	12,5	0,6	230
2.	<b>777301</b>	7	545	320	240	14,0	0,9	230
3.	<b>777303</b>	11	545	460	240	20,0	1,4	230

## HOT-DOG MACHINE

- 3 heating elements for buns
- glass container for boiling sausages
- 2-section basket for 40 sausages
- easy to clean



Code	W mm	D mm	H mm	M kg	P kW	U V
<b>777290</b>	440	300	400	9	0,65	230

## BUN WARMER

- you can place bun warmer underneath roller grill
- chamber size GN 2/3 100
- temperature control
- removable drawer
- dishwasher safe GN container



Code	W mm	D mm	H mm	M kg	P kW	U V
<b>777304</b>	545	460	220	17	0,7	230

## WAFFLE MAKER

- adjustable thermostat up to 300°C
- independent control
- cast iron plates
- removable drip-tray surrounding the bottom plate
- adjustable feet
- waffle patterns:  
brussels - squares 3x5,  
liege - squares 4x6



No.	Code	Waffle pattern	W mm	D mm	H mm	M kg	P kW	U V
1.	777220	Brussels	305	440	230	19	1,6	230
2.	777221	Liege	305	440	230	19	1,6	230

## CREPE MACHINE

- enamelled cast iron plate
- adjustable thermostat up to 280°C
- spiral heating elements in electric models
- wooden spreader included



Code	Ø mm	H mm	M kg	P kW	U V
777242	400	160	14,0	3,6	230

## CREPE MACHINE

- enamelled cast iron plate
- regulation knob and flooding prevention
- drawer for plate warming or pre-cooked crepes storage
- wooden spreader included
- gas nozzles for propane - butane and natural gas (GZ50) included
- must be installed by certified technician



Code	Ø mm	H mm	M kg	P kW	U
777243	400	160	17,5	3,6	gas

# KITCHEN EQUIPMENT

## CONVECTION OVENS

- fan
- timer max 120 min.
- delivered with 2 cooking shelves and 1 pastry tray to model 777260
- delivered with 3 cooking shelves and 1 pastry tray to model 777261 and 777262
- model 777262 features convection heating, quartz salamander, ventilated oven and defrosting
- level amount:
  - 777260 - 3 levels
  - 777261 - 4 levels
  - 777262 - 4 levels
- chamber dimensions (WxDxH):
  - 777260 - 335 x 300 x 230 mm
  - 777261 - 390 x 300 x 255 mm
  - 777262 - 390 x 300 x 255 mm



No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
1.	777260	465	475	280	max 250	16	1,5	230
2.	777261	550	470	330	max 250	18	2,4	230
3.	777262	550	470	330	max 250	18	2,4	230



## TOASTER

- infrared quartz heating elements
- 15 min timer with a lock position for continuous work
- removable handles
- quick max temperature reach - less then 30 sec.
- removable back panel for easy cleaning
- 777101 - 4 heating elements
- 777102 - 6 heating elements
- work surface (WxD):  
777101 - 350 x 240 mm  
777102 - 2 350 x 240 mm



1



2



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V
1.	777101	1-level	450	285	305	10	2,0	230
2.	777102	2-level	450	285	420	12	3,2	230

## TOASTER

- infrared quartz heating elements
- 15 min timer with a lock position for continuous work
- removable handles
- quick max temperature reach - less then 30 sec.
- removable back panel for easy cleaning
- 6 heating elements
- work surfacea (WxD): 520x320 mm
- adapted to GN 1/1 container



Code	Description	W mm	D mm	H mm	S tost/h	M kg	P kW	U V
777107	1-level	640	380	330	200	15	2,7	230

## CONVECTION OVEN

- fan
- temperature range: 0-300°C
- timer max 120 min.
- chamber dimensions (WxDxH):  
470 x 370 x 350 mm
- features convection, quartz salamander,  
ventilated bakery and defrosting functions
- 4 levels



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
777271	595	610	590	0-300	36	3,0	230

# KITCHEN EQUIPMENT

## GYROS ELECTRIC KNIFE

- in set: additional 100 mm knife, knife sharpener
- cutting thickness 0.5 ÷ 8 mm
- knife diameter: 100 mm
- not suitable for dishwasher



Code	W mm	D mm	H mm	M kg	P kW	U V
774901	125	170	190	0,8	230	

## WARMING DISPLAY

- adjustable temperature up to 95°C
- water container
- power switch
- adjustable feet
- capacity: 2xGN 1/1



Code	W mm	D mm	H mm	M kg	P kW	U V
777122	590	350	390	12,0	0,65	230

## WARMING DISPLAY

- illuminated top
- adjustable temperature up to 95°C
- water container
- power switch
- adjustable feet
- capacity 2 x GN 1/1



Code	W mm	D mm	H mm	M kg	P kW	U V
777124	590	350	480	15,0	0,65	230

## GYROS GRILL

- removable perforated tray and drip-tray
- independent heating elements
- 777370 - 3 heaters  
777371 - 4 heaters
- even heating
- gyros meat shovel made of aluminium
- additional accessories available (spit, heat reflector, panoramic glass doors, knife holder)



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V
1.	777370	Batch 15 kg	580	660	695	27	3,6	230
2.	777371	Batch 25 kg	580	660	870	31	5,8	400

## GYROS GRILL

- removable perforated tray and drip-tray
- safety thermostat
- 777373 - 2 burners  
777374 - 3 burners
- gas nozzles for propane - butane and natural gas (G250) included
- must be installed by certified technician
- even heating
- additional accessories available (spit, heat reflector, panoramic glass doors, knife holder)
- must be installed by certified technician



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U
1.	777373	Batch 15 kg	580	660	645	27	7,0	gaz
2.	777374	Batch 25 kg	580	660	870	31	10,5	gaz

## GYROS GRILL ACCESSORIES

- for electric gyros grill 777370 and 777371 and for gas gyros grill 777373 and 777374

No.	Code	Description
1.	774990	Gyros meat shovel Ø 240 mm
2.	777387	Panoramic glass doors
3.	777390	Spit 400 mm
4.	777392	Spit 800 mm
5.	777388	Knife holder



# KITCHEN EQUIPMENT

## TOASTER

- capacity:  
model Code 779040 - 4 toasts  
model Code 779060 - 6 toasts
- timer
- automatic off switch



1



2

No.	Code	W mm	D mm	H mm	P kW	U V
1.	<b>779040</b>	300	225	215	1,8	230
2.	<b>779060</b>	430	225	215	2,5	230

## TOASTER

- made of stainless steel
- ceramic heating elements
- timer
- crumb tray
- sandwich holders sold separately
- chamber dimensions (WxDxH):  
779130 - 370 x 245 x 75 mm  
779161 - 2 360 x 210 x 85 mm
- number of heating elements:  
779130 - 4 heating elements  
779161 - 6 heating elements



1



3



2

No.	Code	Description	W mm	D mm	H mm	P kW	U V
1.	<b>779130</b>	Toaster	515	310	238	2,2	230
2.	<b>779161</b>	Toaster	460	290	435	3,0	230
3.	<b>779198</b>	Sandwich holder	340	95	-	-	-

## SALAMANDER

- movable top
- 2 independent cooking areas
- removable inside tray
- equipped with infrared quartz tubes to grill and glaze plates very quickly



Code	W mm	D mm	H mm	M kg	P kW	U V
777351	600	510	550	44	3,0	230

## GAS STOVE

- reversible cast-iron grid:  
1st side - classic cooking  
2nd side - wok cooking
- removable burner and stainless steel burner cover
- safety thermostat
- control knobs with low position
- gas nozzles for propane - butane and natural gas (GZ50) included
- must be installed by certified technician



Code	W mm	D mm	H mm	M kg	P kW	U
777195	600	630	425	30	14	gas

# KITCHEN EQUIPMENT

## HEATING DISPLAY

- LED light
- glass on 4 sides
- static air circulation
- 2 adjustable shelves included
- removable water container



Code	W	D	H	V	T	P	U
852121	678	568	670	120	+30 / +90	1,10	230
	mm	mm	mm	litres	°C	kW	V

## RICE COOKER

- easy to clean non-stick inner container
- body made of stainless steel
- spoon, fork and 2 scoops in standard
- automatically goes into the process of heating cooked rice
- practical scoop inside the bowl
- preparation of 10 to 36 portion

Spoon, fork  
and 2 scoops  
included



Code	W	D	H	V	M	P	U
771101	470	420	350	6	10,2	1,95	230
	mm	mm	mm	litres	kg	kW	V

## MICROWAVE OVEN

- electronic control
- 3 power levels
- 20 three steps programs memory
- timer up to 1h 40min
- works with polycarbonate GN 1/2 from 65 to 150 mm for defrosting
- stainless steel housing
- capacity 25 kg
- interior chamber dimensions: 335x364x212 mm



Code	W mm	D mm	H mm	P W	U V
775010	520	442	312	1000	230

## MICROWAVE OVEN

- electronic control
- 3 power levels
- 10 three steps programs memory
- child lock
- chamber capacity 30 l
- interior chamber dimensions: 374x378x224 mm



Code	W mm	D mm	H mm	P W	U V
775019	405	490	637	1800	230

# KITCHEN EQUIPMENT

## INDUCTION RANGE

- automatic pots detection and adjustment
- heat holding function
- temperature maintenance function
- electronic power adjustment
- heating power 3500W
- body made of stainless steel
- work diameter Ø 120 - Ø 260
- overheating protection
- use only pots suitable for induction
- ceramic worktop



Control panel!



Cooling fan



Air vents



Code	W mm	D mm	H mm	P kW	U V
770351	325	415	100	3,5	230

## MICROWAVE OVEN

- manual control
- 5 power selection
- defrost function
- 270 mm turntable
- body and chamber made of stainless steel
- capacity 25 liters
- timer 30 min.
- chamber inner dimension: 342x364x232 mm



Control panel!



Turntable



Code	W mm	D mm	H mm	P W	U V
775002	483	420	281	900	230



## MICROWAVE OVEN

- digital control
- body and chamber made of stainless steel
- 30 programs
- capacity 26 liters
- 5 power levels
- chamber dimensions: 370x370x190 mm



Code	W mm	D mm	H mm	P W	U V
775415	464	597	368	1500	230

## MICROWAVE OVEN

- digital control
- body and chamber made of stainless steel
- 30 programs
- capacity 26 liters
- 5 power levels
- chamber dimensions: 370x370x190 mm



Code	W mm	D mm	H mm	P W	U V
775419	464	597	368	1850	230

# KITCHEN EQUIPMENT

## MICROWAVE OVEN

- manual control
- 5 power levels
- made of stainless steel
- capacity 26 liters
- chamber dimensions: 336x349x225 mm



Code	W mm	D mm	H mm	P W	U V
775313	517	412	297	1050	230

## MICROWAVE OVEN

- digital control
- 4 power levels
- body and chamber made of stainless steel
- capacity 26 liters
- chamber dimensions: 336x349x225 mm



Code	W mm	D mm	H mm	P W	U V
775412	517	412	297	1050	230

# TILTING BRATT PAN

- for deep frying
- manual tilt mechanism
- work surface 570x430 mm, height 150 mm
- 9 heating elements



INOX

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FREE STANDING UNITS AND RANGES






Smooth temperature adjustment.  
Work indicator light.  
Temperature control up to 300°C.  
Safety thermostat with automatic reset.  
Made of stainless steel.



Code	W mm	D mm	H mm	T °C	S Chops/h	M kg	P kW	U V
778001	700	800	950	do 300	100	47	5,4	400

# Ranges 700

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		Code		
		Gas		Electric 2,6
		Natural gas G20	Propane-butane G30/31	
Counter top		970511	970513	970500
		970521	970523	
		970611	970613	970600
		970621	970623	
		970631	970633	970700
		970711	970713	
With gas oven		970721	970723	
		971011	971013	
		971021	971023	
		971031	971033	
		971111	971113	
With electric oven		971121	971123	
		971511	971513	971500
		971521	971523	
		971531	972533	
		971611	971613	971600
		971621	971623	
		971631	971633	971700
		971711	971713	
		971721	971723	
		971811	971813	971800
971821	971823			
Free standing		979511	979513	979500
		979521	979523	
		979531	979533	979600
		979611	979613	
		979621	979623	

# FREE STANDING UNITS AND RANGES

Number of burners					Electric oven	
Power (kW)					Static	Convexional
3,5	5,0	7,0	9,0	Total number of burners		
1	1			2		
1		1		2		
1	2	1		4		
1	1	2		4		
	2	2		4		
1	3	2		6		
1	2	2	1	6		
1	2	1		4		
1	1	2		4		
	2	2		4		
1	3	2		6		
1	2	2	1	6		
1	2	1		4		■
1	1	2		4		■
	2	2		4		■
1	2	1		4	■	
1	1	2		4	■	
	2	2		4	■	
1	3	2		6		■
1	2	2	1	6		■
1	3	2		6	■	
1	2	2	1	6	■	
1	2	1		4		
1	1	2		4		
	2	2		4		
1	3	2		6		
1	2	2	1	6		

# FREE STANDING UNITS AND RANGES

## FREE STANDING RANGE

- construction made of stainless steel
- available in versions with 2, 4 and 6 burners
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- work control light
- six power settings
- regulated legs



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Code	Description	W mm	D mm	H mm	P kW	U V
979500	4-heating plates (4x2,6)	800	700	850	10,4	400
979600	6-heating plates (6x2,6)	1200	700	850	15,6	400



## FREE STANDING RANGE

- stainless steel construction
- available in versions with 2, 4 and 6 burners
- various configuration of burners: 3.5kW; 5kW; 7kW- double crown; 9kW- double crown
- pilot flame of the burners
- anti leakage safety device
- reduction of the power of burners to 1/3 (economic mode)
- cast iron grate/gridiron
- regulated legs
- must be installed by certified technician

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Code	Description	W mm	D mm	H mm	P kW	U <sup>1</sup>
979511	4-burners (3,5+2x5+7)	800	700	850	20,5	G20
979513	4-burners (3,5+2x5+7)	800	700	850	20,5	G30
979521	4-burners (3,5+5+2x7)	800	700	850	22,5	G20
979523	4-burners (3,5+5+2x7)	800	700	850	22,5	G30
979531	4-burners (2x5+2x7)	800	700	850	24,0	G20
979533	4-burners (2x5+2x7)	800	700	850	24,0	G30
979611	6-burners (3,5+3x5+2x7)	1200	700	850	32,5	G20
979613	6-burners (3,5+3x5+2x7)	1200	700	850	32,5	G30
979621	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5	G20
979623	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5	G30

# FREE STANDING UNITS AND RANGES

## FREE STANDING RANGE

- stainless steel construction
- available in versions with 2, 4 and 6 burners
- various configuration of burners: 3.5kW; 5kW; 7kW- double crown; 9kW –double crown
- pilot flame of the burners
- anti leakage safety device
- reduction of the power of burners to 1/3 (economic mode)
- cast iron grate/gridiron
- regulated legs
- must be installed by certified technician



Made in Poland  
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Code	Description	W mm	D mm	H mm	P kW	U <sup>1</sup>
999511	4-burners (3,5+2x5+7)	900	900	850	20,5	G20
999513	4-burners (3,5+2x5+7)	900	900	850	20,5	G30
999521	4-burners (3,5+5+2x7)	900	900	850	22,5	G20
999523	4-burners (3,5+5+2x7)	900	900	850	22,5	G30
999531	4-burners (2x5+2x7)	900	900	850	24,0	G20
999533	4-burners (2x5+2x7)	900	900	850	24,0	G30
999541	4-burners (3,5+5+7+9)	900	900	850	24,5	G20
999543	4-burners (3,5+5+7+9)	900	900	850	24,5	G30
999611	6-burners (3,5+3x5+2x7)	1300	900	850	32,5	G20
999613	6-burners (3,5+3x5+2x7)	1300	900	850	32,5	G30
999621	6-burners (3,5+2x5+2x7+9)	1300	900	850	36,5	G20
999623	6-burners (3,5+2x5+2x7+9)	1300	900	850	36,5	G30

<sup>1</sup> available also gas versions G27and G31



# FREE STANDING UNITS AND RANGES

## COUNTER TOP RANGE



- construction made of stainless steel
- available in versions with 2, 4 and 6 heating plates
- cast iron heating plate with the diameter of 220 mm and power of 2,6 kW
- control light
- six power settings
- regulated legs



Made in Poland  
STALGAST RADOM

Code	Description	W mm	D mm	H mm	P kW	U V
970500	2-heating plates (2x2,6)	400	700	250	5,2	400
970600	4-heating plates (4x2,6)	800	700	250	10,4	400
970700	6-heating plates (6x2,6)	1200	700	250	15,6	400

## COUNTER TOP RANGE



- construction made of stainless steel
- available in versions with 2, 4 and 6 burners
- various configuration of burners: 3.5kW; 5kW; 7kW - double crown; 9kW - double crown
- pilot flame of the burners
- anti leakage safety device
- reduction of the power of burners to 1/3 (economic mode)
- cast iron grate/gridiron
- regulated legs
- must be installed by certified technician



Made in Poland  
STALGAST RADOM

Code	Description	W mm	D mm	H mm	P kW	U <sup>1</sup>
970511	2-burners (3,5+5)	400	700	250	8,5	G20
970513	2-burners (3,5+5)	400	700	250	8,5	G30
970521	2-burners (3,5+7)	400	700	250	10,5	G20
970523	2-burners (3,5+7)	400	700	250	10,5	G30
970611	4-burners (3,5+2x5+7)	800	700	250	20,5	G20
970613	4-burners (3,5+2x5+7)	800	700	250	20,5	G30
970621	4-burners (3,5+5+2x7)	800	700	250	22,5	G20
970623	4-burners (3,5+5+2x7)	800	700	250	22,5	G30
970631	4-burners (2x5+2x7)	800	700	250	24,0	G20
970633	4-burners (2x5+2x7)	800	700	250	24,0	G30
970711	6-burners (3,5+3x5+2x7)	1200	700	250	32,5	G20
970713	6-burners (3,5+3x5+2x7)	1200	700	250	32,5	G30
970721	6-burners (3,5+2x5+2x7+9)	1200	700	250	36,5	G20
970723	6-burners (3,5+2x5+2x7+9)	1200	700	250	36,5	G30

# FREE STANDING UNITS AND RANGES

## RANGE WITH OVEN



- construction made of stainless steel
- various configuration of burners: 3.5kW; 5kW; 7kW(double crown), 9kW(double crown)
- pilot flame of the burners
- anti leakage safety device
- reduction of the power of the burners to 1/3 (economic mode)
- cast iron grates
- 1 oven grate included
- removable under burners basins
- three levels for the rails
- oven equipped in one grate 600x400 mm
- control and stand-by light
- measurements of the oven 600x445x285 (WxDxH)
- neutral cabinet with doors
- model: 971111, 971113, 971121, 971123 – gas oven GN 2/1
- model: 971711, 971713, 971721, 971723 – electric oven 600 x 400 mm/ GN 1/1 with a fan (oven)
- electric oven with a fan has three modes of operations: top heater, top and bottom heaters as also as top, bottom heaters and ventilation
- model: 971811, 971813, 971821, 971823 – static electric oven GN 2/1
- static electric oven has three work modes: top heater, bottom heater as well as top and bottom heater
- must be installed by certified technician

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Code	Description	W mm	D mm	H mm	P kW (range/oven)	U <sup>1</sup> (range/oven)
971111	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 6	G20
971113	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 6	G30
971121	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 6	G20
971123	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 6	G30
971711	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G20 / 400
971713	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G30 / 400
971721	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G20 / 400
971723	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G30 / 400
971811	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G20 / 400
971813	6-burners (3,5+3x5+2x7)	1200	700	850	32,5 / 7	G30 / 400
971821	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G20 / 400
971823	6-burners (3,5+2x5+2x7+9)	1200	700	850	36,5 / 7	G30 / 400

<sup>1</sup> available also gas versions G27and G31

## RANGE WITH OVEN



- construction made of stainless steel
- various configuration of burners: 3.5kW; 5kW; 7kW(double crown), 9kW(double crown)
- pilot flame of the burners
- anti leakage safety device
- reduction of the power of the burners to 1/3 (economic mode)
- cast iron grates
- 1 oven grate included
- removable under burners basins
- three levels for the rails
- oven equipped in one grate 600x400 mm
- control and stand-by light
- measurements of the oven 660x445x285 (WxDxH)
- neutral cabinet with doors
- model: 971111, 971113, 971121, 971123 – gas oven GN 2/1
- model: 971711, 971713, 971721, 971723 – electric oven 600 x 400 mm/ GN 1/1 with a fan (oven)
- electric oven with a fan has three modes of operations: top heater, top and bottom heaters as also as top, bottom heaters and ventilation
- model: 971811, 971813, 971821, 971823 – static electric oven GN 2/1
- static electric oven has three work modes: top heater, bottom heater as well as top and bottom heater
- must be installed by certified technician

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Code	Description	W mm	D mm	H mm	P kW (range/oven)	U <sup>1</sup> (range/oven)
971011	4-burners (3,5+2x5+7)	800	700	850	20,5 / 6	G20
971013	4-burners (3,5+2x5+7)	800	700	850	20,5 / 6	G30
971021	4-burners (3,5+5+2x7)	800	700	850	22,5 / 6	G20
971023	4-burners (3,5+5+2x7)	800	700	850	22,5 / 6	G30
971031	4-burners (2x5+2x7)	800	700	850	24,0 / 6	G20
971033	4-burners (2x5+2x7)	800	700	850	24,0 / 6	G30
971511	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G20 / 400
971513	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G30 / 400
971521	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G20 / 400
971523	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G30 / 400
971531	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G20 / 400
971533	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G30 / 400
971611	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G20 / 400
971613	4-burners (3,5+2x5+7)	800	700	850	20,5 / 7	G30 / 400
971621	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G20 / 400
971623	4-burners (3,5+5+2x7)	800	700	850	22,5 / 7	G30 / 400
971631	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G20 / 400
971633	4-burners (2x5+2x7)	800	700	850	24,0 / 7	G30 / 400

# FREE STANDING UNITS AND RANGES

## RANGE WITH OVEN 600x400 / GN 1/1



- construction made of stainless steel
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- available in versions with 4 and 6 heating plates
- work control light
- six power settings
- carved out cooker top
- three levels of guide bars
- oven equipped in one grid measuring 600x400
- control and stand-by light
- measurements of the oven 660x445x285 (WxDxH)
- three work modes of the fan oven:
  - top heater
  - top and bottom heater
  - top heater and bottom heater with ventilator

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Code	Description	W mm	D mm	H mm	P kW (range/oven)	U V
971500	4-heating plates (4x2,6)	800	700	850	10,4 / 7	400
971700	6-heating plates (6x2,6)	1200	700	850	15,6 / 7	400

## RANGE WITH OVEN GN 2/1



- construction made of stainless steel
- cast iron heating plate with the diameter of 220 mm and power of 2.6 kW
- available in versions with 4 and 6 heating plates
- control light
- six power settings
- carved out cooker top
- three levels of guide bars
- oven equipped in one grid 650x530
- control and stand-by light
- measurements of the oven 660x445x285 (WxDxH)
- three work modes of the static oven:
  - top heater
  - bottom heater
  - top and bottom heater

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Code	Description	W mm	D mm	H mm	P kW (range/oven)	U V
971600	4-heating plates (4x2,6)	800	700	850	10,4 / 7	400
971800	6-heating plates (6x2,6)	1200	700	850	15,6 / 7	400

## COUNTER TOP FRYER

- construction made of stainless steel
- control and power supply light
- scope of work up to 190°C
- safety feature shutting off power supply when heating element is raised
- safety thermostat with manual control (reset)
- movable heating elements making cleaning easier
- draining tap for work liquid
- possibility of mounting on a base
- a basket measuring 210x350x110 mm in a set
- 2 baskets 105x350x110 mm (979991) optional

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Code	Product	W mm	D mm	H mm	P kW	U V
972500	Single fryer	400	700	250	9,0	400
972600	Double fryer	800	700	250	18,0	400
979991	Set of two baskets	105	350	110	-	-

## COUNTER TOP GRIDDLE

- construction made of stainless steel
- work surface 2200 cm<sup>2</sup>
- opening for waste in the plate
- grease container
- raised side and back
- control and stand-by light
- scope of work up to 300°C
- safety thermostat with manual control (reset)
- raised back and sides
- two types of plates: smooth (973010), ribbed (973020)
- regulated legs

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Code	W mm	D mm	H mm	P kW	U V
973010	400	700	250	4,0	400
973020	400	700	250	4,0	400

# FREE STANDING UNITS AND RANGES

## COUNTER TOP GRIDDLE



- construction made of stainless steel
- work surface 4400 cm<sup>2</sup>
- two separated working areas
- opening for waste in the plate
- greas container
- raised side and back
- control and stand-by light
- scope of work up to 300°C
- safety thermostat with manual control (reset)
- raised back and sides
- tree types of plates: smooth (973010), ribbed (973020), ½ smooth and ½ ribbed (973120)
- regulated legs

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Code	W mm	D mm	H mm	P kW	U V
973110	800	700	250	8	400
973120	800	700	250	8	400
973130	800	700	250	8	400

## COUNTER TOP WORK TABLE

- construction made of stainless steel
- regulated legs
- possibility of installing on skeletal, built-up opened or built-up base with doors (option)

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Code	W mm	D mm	H mm
970020	400	700	250
970040	800	700	250
970060	1200	700	250

# FREE STANDING UNITS AND RANGES

## SKELETAL BASE FOR COUNTER TOP EQUIPMENT

INOX

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Code	W mm	D mm	H mm
970120	400	565	600
970140	800	565	600
970160	1200	565	600

## BUILT-UP BASE FOR COUNTER TOP EQUIPMENT

• open

INOX

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Code	W mm	D mm	H mm
970220	400	565	600
970240	800	565	600
970260	1200	565	600

## BUILT-UP BASE FOR COUNTER TOP EQUIPMENT

• with doors

INOX

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Code	W mm	D mm	H mm
970320	400	620	600
970340	800	620	600
970360	1200	620	600

# FREE STANDING UNITS AND RANGES

## GAS STOVE

- made of stainless steel
- 9 kW (dual crown) burners
- pilot flame
- safety thermocouple
- 1/3 fire power reduction (safety light)
- perfect for big pots 50 and 100 liters
- must be installed by certified technician



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Code	Product	W mm	D mm	H mm	P kW	U <sup>1</sup>
773001	Single gas stove	580	580	380	9	G20
773003	Single gas stove	580	580	380	9	G30
773011	Double gas stove	1160	580	380	2x9	G20
773013	Double gas stove	1160	580	380	2x9	G30

## ELECTRIC STOVE

- made of stainless steel
- cooking plate 400 mm
- perfect for big pots 50 and 100 liters



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Code	Product	W mm	D mm	H mm	P kW	U V
773020	Single electric stove	580	580	380	5	400
773021	Double electric stove	1160	580	380	2x5	400

<sup>1</sup> available also gas versions - G27 and G31



# SOUS VIDE CIRCULATOR<sup>1</sup>

- perfect for cooking in water bath with precisely temperature control
- heater: 1,4 kW
- ensure temperature stability in the range of -0,1°C to 0,2°C
- temperature adjustable in increments of 0,1°C



NEW TECHNOLOGIES



Large display ensures easy reading.  
Mounted pump allows optimum water circulation.  
Fits with various sizes containers.



Code	W mm	D mm	H mm	M kg	P kW	U V
691100	163	128	320	1,9	1,4	230

## VACUUM PACKING MACHINES

- devices for foodstuffs vacuum packing

Chamber packing machines:

- ideal for packing all kinds of products
- possible to apply both slotted and smooth vacuum bags
- tool for components preparation in sous vide systems and convection-steam ovens at low temperatures by using a smooth bags adapted for cooking



## VACUUM PACKING MACHINE



- device for food products vacuum packaging
- electronic control
- busch vacuum pump with capacity of 8 m<sup>3</sup>/h in model 691350 and 4 m<sup>3</sup>/h in model 691309
- easy chamber cleaning
- max. bag size:
- 250x350 mm for model 691350, 691308
- 200x300 mm for model 691309
- transparent plexiglass lid
- stainless steel body



1

No.	Code	W mm	D mm	H mm	Chamber dimension WxDxH mm	P kW	U V
1.	<b>691350</b>	450	525	385	370x350x150	0,55	230
2.	<b>691309</b>	330	450	295	280x310x85	0,30	230

## VACUUM PACKING MACHINE

- perfect for foodstuff vacuum packaging
- electronic control
- manometric pressure indicator
- stainless steel body
- easy chamber cleaning
- automatic bag holder
- max seal size 290 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
691310	429	359	378	23	0,63	230

## VACUUM PACKING BAGS

- smooth bags for chamber vacuum packing
- bags for cooking in combi ovens
- applicable in a temperature range from -18 to 120°C



Code	W mm	D mm	T °C	K pcs
691921	150	250	to 120	100
691922	200	300	to 120	100
691923	250	350	to 120	100



## VACUUM PACKING BAGS

- slotted bags for chamber and rail vacuum packing
- applicable in a temperature range from -18 to 99°C
- bags thickness 0,75/0,95mm



Code	W mm	D mm	T °C	K pcs
691904	160	230	-18 to 99	100
691905	200	300	-18 to 99	100
691906	250	350	-18 to 99	100



## VACUUM PACKING BAGS

- smooth bags for chamber vacuum packing
- applicable in a temperature range from -18 to 99°C
- bags thickness 0,75



Code	W mm	D mm	T °C	K pcs
691914	160	230	-18 to 99	100
691915	200	300	-18 to 99	100
691916	250	350	-18 to 99	100



## SEAL

- sealing tape for sous-vide probe



Code	L mm
691001	500



## BLAST CHILLER

- fast food cooling or freezing
- rounded corners for easy cleaning
- out flow slot on the bottom of chamber
- built-in aggregate
- electronic control panel
- capacity: 5x GN 1/1
- max load 12 - 18 kg per cycle
- blast cooling: from 70°C to -3°C within only 90 minutes
- cooler starts automatically after blast cooling cycle
- blast freezing: from 70°C to -18°C
- freezer starts automatically after blast freezing cycle
- manual defrosting



Code	W mm	D mm	H mm	P kW	U V
849053	750	740	850	0,98	230

SOUS VIDE CIRCULATOR<sup>1</sup>

- perfect for cooking in water bath with precisely temperature control
- ensure temperature stability in the range of -0,1°C to 0,2°C
- temperature adjustable in increments of 0,1°C
- heater: 0,65 kW
- mounted pump allows optimum water circulation.
- large display ensures easy reading.
- stainless steel lid

Digital display



Code	W mm	D mm	H mm	P kW	U V
691200	415	270	285	0,65	230

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

- full range of stainless steel furniture and kitchen equipment

STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

Made in Poland  
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2014 - 2015

МЕБЕЛЬ И ОБОРУДОВАНИЕ ИЗ НЕРЖАВЕЮЩЕЙ СТАЛИ  
STAINLESS STEEL FURNITURE AND EQUIPMENT  
MÖBEL UND ANLAGEN AUS ROSTFREIEM EDELSTAHL

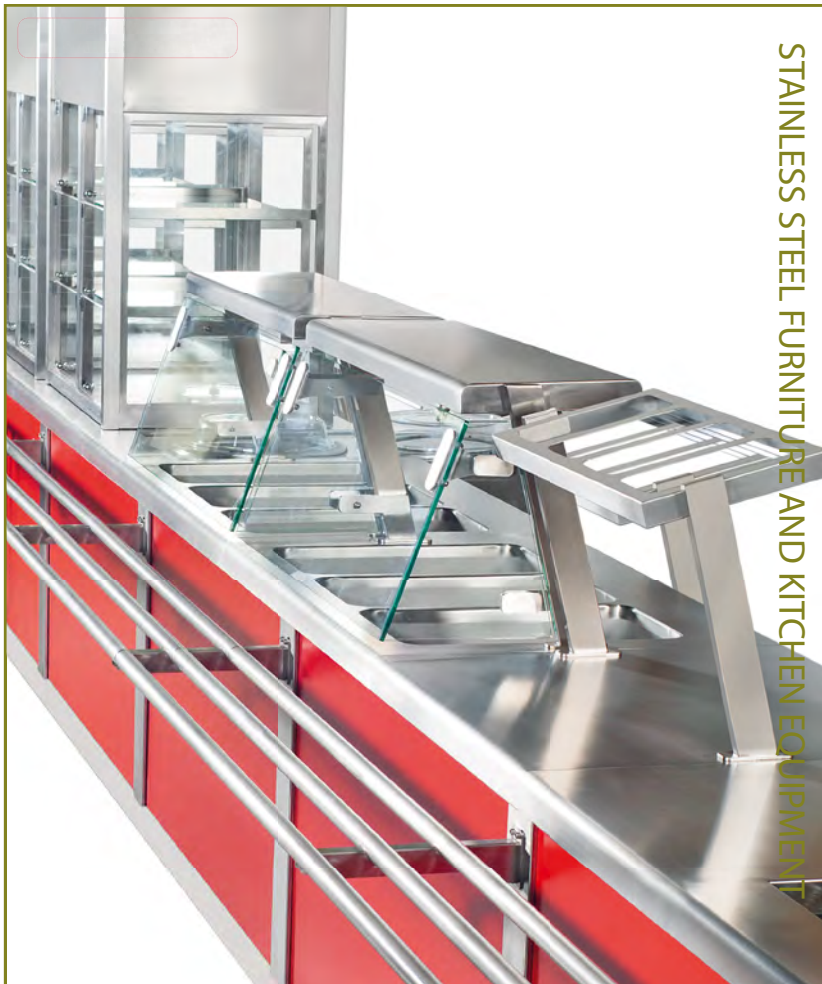
Full offer of stainless steel  
furniture and kitchen  
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# SELF-SERVICE LINES

- full offer:
  - skeletal system
  - the body system
  - building elements



STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT



Full offer of stainless steel ranges available on [www.stalgast.eu](http://www.stalgast.eu)

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## WORK TABLE FOR SELF ASSEMBLY



- made of stainless steel
- table for self-assembly
- legs joined by screws
- suspended drawer for self-assembly  
to the table from W ≥ 600 mm
- 98 232 4 041 to tables D=600
- 98 232 5 041 to tables D=700
- height of lower shelf 150 mm



No.	Code	W mm	D mm	H mm
		Drawer		
1.	<b>98 232 4 041</b>	410	480	260
	<b>98 232 5 041</b>	410	580	260

No.	Code	W mm	D mm	H mm
2.	<b>98 001 6 060</b>	600		
	<b>98 001 6 100</b>	1000	600	850
	<b>98 001 6 120</b>	1200		

No.	Code	W mm	D mm	H mm
2.	<b>98 001 7 060</b>	600		
	<b>98 001 7 100</b>	1000	700	850
	<b>98 001 7 120</b>	1200		

## WORK TABLE WITH SHELF



- made of stainless steel
- table for self-assembly
- legs and shelves bolt screwed
- suspended drawer for self-assembly  
to the table from W ≥ 600 mm
- 98 232 4 041 to tables D=600
- 98 232 5 041 to tables D=700
- height of lower shelf 150 mm



No.	Code	W mm	D mm	H mm
		Drawer		
1.	<b>98 232 4 041</b>	410	480	260
	<b>98 232 5 041</b>	410	580	260

No.	Code	W mm	D mm	H mm
2.	<b>98 004 6 060</b>	600		
	<b>98 004 6 100</b>	1000	600	850
	<b>98 004 6 120</b>	1200		

No.	Code	W mm	D mm	H mm
2.	<b>98 004 7 060</b>	600		
	<b>98 004 7 100</b>	1000	700	850
	<b>98 004 7 120</b>	1200		



## WORK TABLE WITH HINGED DOORS

- made of stainless steel
- welded table
- adjustable shelf
- possible lock assembly



Code	W mm	D mm	H mm
<b>98 015 6 100</b>	1000	600	850
<b>98 015 6 120</b>	1200		

Code	W mm	D mm	H mm
<b>98 015 7 100</b>	1000	700	850
<b>98 015 7 120</b>	1200		

## WORK TABLE WITH HINGED DOORS

- made of stainless steel
- welded table
- adjustable shelf
- possible lock assembly



Code	W mm	D mm	H mm
<b>98 016 6 150</b>	1500	600	850

Code	W mm	D mm	H mm
<b>98 016 7 150</b>	1500	700	850

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## WORK TABLE WITH SLIDING DOOR

- made of stainless steel
- welded table
- adjustable shelf
- possible lock assembly



Code	W mm	D mm	H mm
98 018 6 100	1000		
98 018 6 120	1200	600	850
98 018 6 140	1400		

Code	W mm	D mm	H mm
98 018 7 100	1000		
98 018 7 120	1200	700	850
98 018 7 140	1400		

## WORK TABLE WITH 2 DRAWERS

- made of stainless steel
- welded table
- depth of drawer 200 mm
- possible lock assembly



Code	W mm	D mm	H mm
98 020 6 455	450	600	850

Code	W mm	D mm	H mm
98 020 7 455	450	700	850

## WORK TABLE WITH 3 DRAWERS

- made of stainless steel
- welded table
- depth of drawer 150 mm
- possible lock assembly



Code	W mm	D mm	H mm
98 021 6 455	450	600	850

Code	W mm	D mm	H mm
98 021 7 455	450	700	850

## WORK TABLE WITH 2 DRAWERS AND SHELF

- made of stainless steel
- welded table
- depth of drawer 200 mm
- possible lock assembly



Code	W mm	D mm	H mm
98 026 6 120	1200	600	850

Code	W mm	D mm	H mm
98 026 7 120	1200	700	850

## WORK TABLE WITH 2 DRAWERS WITH SLIDING DOORS

- made of stainless steel
- welded table
- adjustable shelf
- depth of drawer 200 mm
- possible lock assembly



Code	W mm	D mm	H mm
98 034 6 140	1400	600	850

Code	W mm	D mm	H mm
98 034 7 140	1400	700	850

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## WALL CUPBOARD

- made of stainless steel
- welded cabinet
- adjustable shelf
- possible lock assembly



Code	W mm	D mm	H mm
98 170 3 080	800		
98 170 3 100	1000	300	600
98 170 3 120	1200		

Code	W mm	D mm	H mm
98 170 4 080	800		
98 170 4 100	1000	400	600
98 170 4 120	1200		

## HANGING CABINET

- made of stainless steel
- welded cabinet
- adjustable shelf
- possible lock assembly



Code	W mm	D mm	H mm
98 172 3 080	800		
98 172 3 100	1000	300	600
98 172 3 120	1200		

Code	W mm	D mm	H mm
98 172 4 080	800		
98 172 4 100	1000	400	600
98 172 4 120	1200		

## HANGING SHELF

- made of stainless steel
- easy assembling



Code	W mm	D mm	H mm
98 175 3 060	600		
98 175 3 080	800	300	400
98 175 3 100	1000		
98 175 3 120	1200		

Code	W mm	D mm	H mm
98 175 4 060	600		
98 175 4 080	800	400	400
98 175 4 100	1000		
98 175 4 120	1200		



## HANGING SHELF

- made of stainless steel
- easy assembling



Code	W mm	D mm	H mm
98 177 3 060	600		
98 177 3 080	800	300	660
98 177 3 100	1000		
98 177 3 120	1200		

Code	W mm	D mm	H mm
98 177 4 060	600		
98 177 4 080	800	400	660
98 177 4 100	1000		
98 177 4 120	1200		



## TABLE WITH DOUBLE SINK AND SHELF



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tap hole 33 mm
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 500x500x250 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 081 6 100	1000	600	850

Code	W mm	D mm	H mm
98 081 7 100	1000	700	850

## TABLE WITH DOUBLE SINK AND SHELF



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tap hole 33 mm
- table W=1200, has a chambers located centrally
- possibility of draining 90 mm hole for waste disposer connection



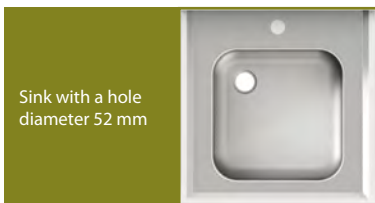
Code	W mm	D mm	H mm
98 082 6 120	1200	600	850
98 082 6 140	1400	600	850

Code	W mm	D mm	H mm
98 082 7 120	1200	700	850
98 082 7 140	1400	700	850

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## TABLE WITH SINK

- made of stainless steel
- table for self-assembly
- legs joined by screws
- tap hole 33 mm
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 500x500x250 mm



Sink with a hole diameter 52 mm

Code	W mm	D mm	H mm
98 062 6 060	600	600	850

Code	W mm	D mm	H mm
98 062 7 070	700	700	850

## TABLE WITH DOUBLE SINK

- table for self-assembly
- legs joined by screws
- tap hole 33 mm
- chamber located centrally
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 400x500x250 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 076 6 100	1000	600	850

Code	W mm	D mm	H mm
98 076 7 100	1000	700	850

## TABLE WITH SINK AND SHELF

- made of stainless steel
- table for self-assembly
- tap hole 33 mm
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 500x500x250 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 069 6 100	1000	600	850
98 069 6 120	1200	600	850

Code	W mm	D mm	H mm
98 069 7 100	1000	700	850
98 069 7 120	1200	700	850

## SINK

- made of stainless steel
- chamber 345x248 mm
- tap hole 33 mm



## BIULT-UP SINK

- made of stainless steel
- chamber 330x300x150 mm
- tap hole 33 mm



Code	W mm	D mm	H mm
98 141 4 040	400	295	150

Code	W mm	D mm	H mm
98 142 4 240	400	410	240

## BIULT-UP SINK WITH TIMER

- made of stainless steel
- chamber enclosed on three sides
- chamber 345x248 mm
- included: spout, time mechanism



Code	W mm	D mm	H mm
98 233 4 040	400	295	240

## CLEANUP SINK

- made of stainless steel
- chamber:  
300x240x100 mm  
400x400x250 mm



Code	W mm	D mm	H mm
98 235 7 050	500	700	850

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## TABLE WITH DOUBLE SINK AND SLIDING DOORS

- made of stainless steel
- welded table
- tap hole 33 mm
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 400x500x250 mm
- possibility of draining 90 mm hole for waste disposer connection
- possible lock assembly



Code	W mm	D mm	H mm
98 089 6 100	1000	600	850

Code	W mm	D mm	H mm
98 089 7 100	1000	700	850

## TABLE WITH SINK AND TILT DOOR

- made of stainless steel
- welded table
- tap hole 33 mm
- tables have a compartment with dimensions 400x400x250 mm
- possibility of draining 90 mm hole for waste disposer connection
- possible lock assembly



Code	W mm	D mm	H mm
98 071 6 050	500	600	850

Code	W mm	D mm	H mm
98 071 7 050	500	700	850



# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## RIGHT UNLOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803012, 803013, 803014

- made of stainless steel
- table for self-assembly
- legs joined by screws



Code	W mm	D mm	H mm
98 129 7 080	800	700	880



## RIGHT UNLOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803011, 803015, 803016, 803017

- made of stainless steel
- table for self-assembly
- legs joined by screws



Code	W mm	D mm	H mm
98 244 7 080	800	740	880



## LEFT UNLOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803012, 803013, 803014

- made of stainless steel
- table for self-assembly
- legs joined by screws



Code	W mm	D mm	H mm
98 130 7 080	800	700	880



## LEFT UNLOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803011, 803015, 803016, 803017

- made of stainless steel
- table for self-assembly
- legs joined by screws



Code	W mm	D mm	H mm
98 245 7 080	800	740	880



# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## RIGHT LOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803012, 803013, 803014



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tables have a compartment with dimensions 400x400x250 mm
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 125 7 080	800	700	880

## RIGHT LOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803011, 803015, 803016, 803017



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tables have a compartment with dimensions 400x400x250 mm
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 240 7 080	800	740	880

## LEFT LOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803012, 803013, 803014



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tables have a compartment with dimensions 400x400x250 mm
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 126 7 080	800	700	880

## LEFT LOAD TABLE FOR SILANOS HOOD DISHWASHER model: 803011, 803015, 803016, 803017



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tables have a compartment with dimensions 400x400x250 mm
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 241 7 080	800	740	880

## TABLE WITH SINK AND PLACE FOR WASHER OR FRIDGE



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tap hole 33 mm
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 400x500x250mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 095 6 120	1200	600	900

Code	W mm	D mm	H mm
98 095 7 120	1200	700	900

## TABLE WITH SINK AND PLACE FOR WASHER OR FRIDGE



- made of stainless steel
- table for self-assembly
- legs joined by screws
- tap hole 33 mm
- table D=600, has a chamber with dimensions 400x400x250 mm
- table D=700, has a chamber with dimensions 500x500x250 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 096 6 120	1200	600	900

Code	W mm	D mm	H mm
98 096 7 120	1200	700	900

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## DOUBLE DEEP POT SINK

- made of stainless steel
- chamber height h=300 mm
- welded basin
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 137 6 120	1200	600	850

Code	W mm	D mm	H mm
98 137 7 120	1200	700	850

## DOUBLE DEEP POT SINK

- made of stainless steel
- chamber height h=400 mm
- welded basin
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 138 6 120	1200	600	850

Code	W mm	D mm	H mm
98 138 7 120	1200	700	850

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## DEEP POT SINK

- made of stainless steel
- chamber height h=300 mm
- welded basin
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 133 6 060	600		
98 133 6 070	700		
98 133 6 080	800	600	850
98 133 6 100	1000		

Code	W mm	D mm	H mm
98 133 7 060	600		
98 133 7 070	700		
98 133 7 080	800	700	850
98 133 7 100	1000		

## DEEP POT SINK

- chamber height h=400 mm
- welded basin
- tap hole 33 mm
- possibility of draining 90 mm hole for waste disposer connection



Code	W mm	D mm	H mm
98 134 6 060	600		
98 134 6 070	700		
98 134 6 080	800	600	850
98 134 6 100	1000		

Code	W mm	D mm	H mm
98 134 7 060	600		
98 134 7 070	700		
98 134 7 080	800	700	850
98 134 7 100	1000		

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## CABINET WITH TILT DOORS

- made of stainless steel
- welded construction
- three adjustable shelves
- maximum load per shelf 70 kg/m<sup>2</sup>



Code	W mm	D mm	H mm
98 152 5 080	800		
98 152 5 100	1000	500	
98 152 6 080	800		1800
98 152 6 100	1000	600	
98 152 7 080	800		700
98 152 7 100	1000	700	

## THROUGH CABINET WITH SLIDING DOOR

- made of stainless steel
- welded construction
- three adjustable shelves
- maximum load per shelf 70 kg/m<sup>2</sup>



Code	W mm	D mm	H mm
98 166 5 080	800		
98 166 5 100	1000	500	
98 166 5 120	1200		
98 166 6 080	800		1800
98 166 6 100	1000	600	
98 166 6 120	1200		
98 166 7 080	800		700
98 166 7 100	1000	700	
98 166 7 120	1200		

## SINGLE UTILITY CABINET WITH SINK

- welded construction
- sink chamber enclosed on three sides
- sink chamber 320x300x150 mm
- ventilation holes
- adjustable shelves
- possibility to change opening of the door (from left to right)
- possible lock assembly



Code	W mm	D mm	H mm
98 146 5 050	500	500	2000

## DOUBLE UTILITY CABINET WITH SINK

- welded construction
- sink chamber enclosed on three sides
- sink chamber 320x300x150 mm
- ventilation holes
- adjustable shelves
- possible lock assembly



Code	W mm	D mm	H mm
98 147 5 100	1000	500	2000

# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## FULL SHELF STORAGE UNIT

- made of stainless steel
- for self assembly
- legs in profile 30x30 mm
- legs connected to the shelves with screws
- maximum load per shelf 70 kg/m<sup>2</sup>



Code	W mm	D mm	H mm
98 185 4 060	600		
98 185 4 080	800		
98 185 4 100	1000	400	
98 185 4 120	1200		1800
98 185 5 060	600		
98 185 5 080	800		
98 185 5 100	1000	500	
98 185 5 120	1200		

Code	W mm	D mm	H mm
98 185 6 060	600		
98 185 6 080	800		
98 185 6 100	1000	600	
98 185 6 120	1200		1800
98 185 7 060	600		
98 185 7 080	800		
98 185 7 100	1000	700	
98 185 7 120	1200		

## PERFORATED SHELF STORAGE UNIT

- made of stainless steel
- for self assembly
- legs in profile 30x30 mm
- legs connected to the shelves with screws
- maximum load per shelf 70 kg/m<sup>2</sup>



Code	W mm	D mm	H mm
98 186 4 060	600		
98 186 4 080	800		
98 186 4 100	1000	400	
98 186 4 120	1200		1800
98 186 5 060	600		
98 186 5 080	800		
98 186 5 100	1000	500	
98 186 5 120	1200		

Code	W mm	D mm	H mm
98 186 6 060	600		
98 186 6 080	800		
98 186 6 100	1000	600	
98 186 6 120	1200		1800
98 186 7 060	600		
98 186 7 080	800		
98 186 7 100	1000	700	
98 186 7 120	1200		



# STAINLESS STEEL FURNITURE AND KITCHEN EQUIPMENT

## BAIN MARIE

- central control of temperature in the chamber
- water bain marie
- drain valve
- maximum depth of containers GN 1/1 200 mm
- power 230 V
- rotary wheels
- stainless steel wheel housing



Code	GN qty	W mm	D mm	H mm	Power kW
98 226 6 093	2	880			1,7
98 226 6 126	3	1205	600	850	3,0
98 226 6 158	4	1530			3,4

## BAIN MARIE

- water bain marie
- drain valve
- maximum depth of containers GN 1/1 200 mm
- power 230 V
- rotary wheels
- stainless steel wheel housing

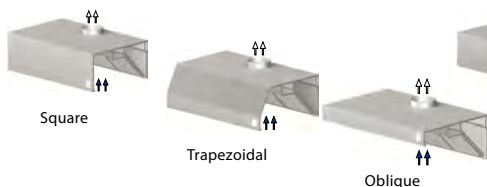


Code	Description	W mm	D mm	H mm	Power kW
98 227 6 093	2-chamber	880			1,70
98 227 6 126	3-chamber	1205	600	850	2,55
98 227 6 158	4-chamber	1530			3,40

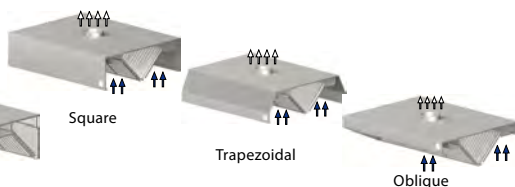
## WALL HOODS AND CENTRAL HOODS

- while ordering please specify: hood dimensions, accessories, diameter and placement of vents
- customer is responsible for right information regarding dimensions, accessories, diameter and placement of vents

### WALL HOOD



### CENTRAL HOOD



## SINGLE AND DOUBLE TABLE STAND



## SINGLE AND DOUBLE HEATED TABLE STAND



## TABLE WITH HEATING CABINET



**and other furniture ...**  
in case of any untypical furniture needs please ask your sale representative

# EGG STERILIZER

- eggs surface and knives sterilizes device
- 30 eggs or 8 knives capacity
- UV lamps sterilizing
- irradiation lasts 150 seconds

HYGIENE

INOX



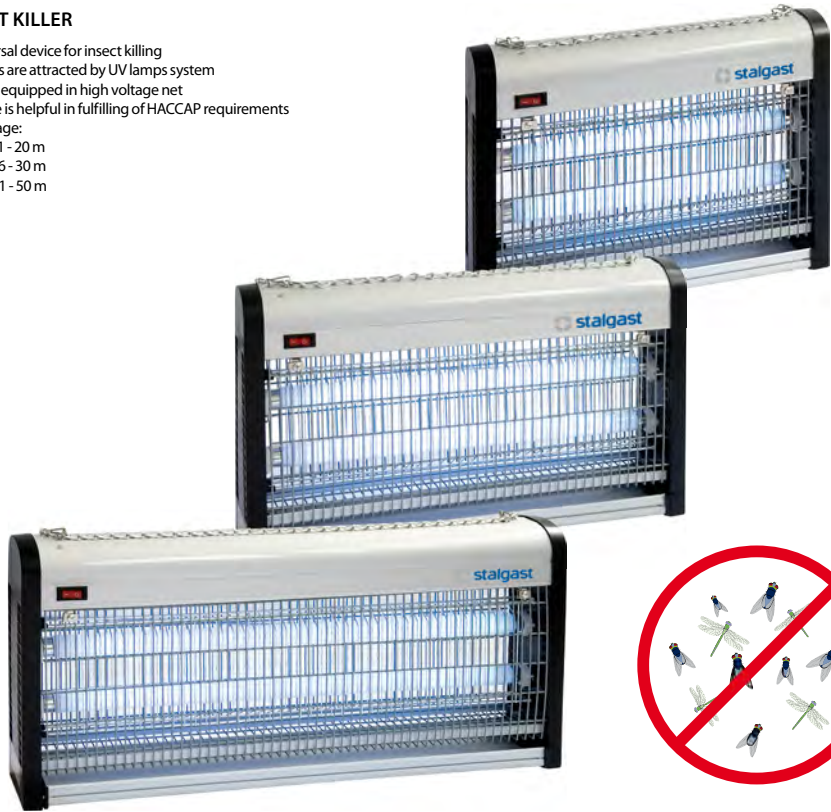
Sterilizing process ensures death of up to 100% of dangerous bacteria and fungus found on egg surface and knives



Code	W mm	D mm	H mm	P W	U V
690552	360	530	245	77	230

## INSECT KILLER

- universal device for insect killing
- insects are attracted by UV lamps system
- trap is equipped in high voltage net
- device is helpful in fulfilling of HACCAP requirements
- coverage:
  - 692211 - 20 m
  - 692216 - 30 m
  - 692221 - 50 m

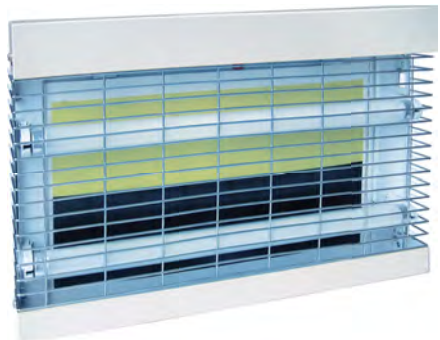


Code	W mm	D mm	H mm	P <sup>1</sup> W	U V
692211	390	100	320	2x10	230
692216	500	95	320	2x15	230
692221	650	95	320	2x18	230

Code	Product	P W
692010	Fluorescent lamp for 692211	10
692015	Fluorescent lamp for 692216	15
692020	Fluorescent lamp for 692221	18

## INSECT KILLER

- shatterproof UV lamp is completely safe for people
- keep out of children reach
- can be used in place of food processing
- only for indoor use
- possible wall mounting
- tray for insects should be cleaned at least once a week
- coverage 30 m<sup>2</sup>



Code	Product	W mm	D mm	H mm	P W	U V
692115	Insect killer	475	65	300	33	230
692002	Shatterproof lamp	-	-	-	-	-
692001	Insect glue for 692115	-	-	-	-	-

## VIKAN BRUSHES

- high-quality, durable brushes to ensure cleanliness and hygiene
- brush bodies made of solid polypropylene, resistant to any dirt
- bristles made of polyester, which does not take up water
- adapted to work in difficult conditions (-25°C to +121°C)
- able to work with corrosive cleaning agents



## CIRCULAR BRUSH

- made of polyester
- hair h = 44 mm
- white handle



Code	Color	Ø mm	H mm
601012	Green	120	95
601013	Yellow	120	95

## TABLE TOPS BRUSH

- polyester
- hair h = 33 mm



Code	Color	W mm	D mm	H mm
601031	Red	185	65	53
601032	Green	185	65	53
601033	Yellow	185	65	53
601034	Blue	185	65	53
601035	White	185	65	53

## BRUSH FOR STAINLESS STEEL

- polyester
- hair h = 34 mm



Code	Color	W mm	D mm	H mm
601041	Red	245	70	50
601042	Green	245	70	50
601044	Blue	245	70	50
601045	White	245	70	50

## WASHING BRUSH

- polyester
- hair h = 33 mm
- white handle



Code	Color	W mm	D mm	H mm
601051	Red	255	60	35
601052	Green	255	60	35
601053	Yellow	255	60	35
601054	Blue	255	60	35
601055	White	255	60	35

## BRUSH FOR HANDS

- polyester
- hair h = 15 mm



Code	Color	W mm	D mm	H mm
601071	Red	118	45	38
601073	Yellow	118	45	38
601074	Blue	118	45	38

## SWEEPER

- polyester
- hair h = 45 mm



Code	Color	W mm	D mm	H mm
602011	Red	340	45	65
602012	Green	340	45	65
602013	Yellow	340	45	65
602014	Blue	340	45	65
602015	White	340	45	65

## FLOOR BRUSH

- polyester
- hair h = 25 mm



Code	Color	W mm	D mm	H mm
600121	Red	270	65	100
600122	Green	270	65	100
600123	Yellow	270	65	100
600124	Blue	270	65	100

## FLOOR SWEEPER

- polyester
- hair h = 45 mm



Code	Color	W mm	D mm	H mm
600131		300	70	115
600133		300	70	115

## DUSTPAN

- polypropylene



Code	Color	W mm	D mm	H mm
602021		300	320	50
602023		300	320	50
602024		300	320	50
602025		300	320	50

## FLOOR SQUEEGEE

- polypropylene + rubber



Code	Description	Color	W mm	D mm	H mm
600141	Squeegee		400	50	100
600142	Squeegee		400	50	100
600143	Squeegee		400	50	100
600144	Squeegee		400	50	100
600145	Squeegee		400	50	100
600147	Rubber		400	-	-
600148	Rubber		400	-	-

## FLOOR SQUEEGEE

- double
- polypropylene + rubber in two rows



Code	Color	W mm	D mm	H mm
600151		500	45	105

## FLOOR SQUEEGEE

- polypropylene+rubber



Code	Description	Color	W mm	D mm	H mm
600162	Squeegee		500	45	105
600169	Rubber		500	-	-

## UNIVERSAL ALUMINUM STICK

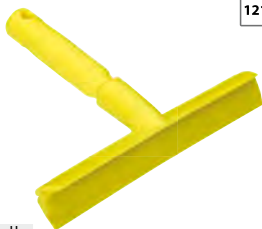
- suitable for all brushes and squeegees
- anodized aluminum



Code	Color	Ø mm	H mm
600111		33	1500
600112		33	1500
600113		33	1500
600114		33	1500
600115		33	1500

## TABLE TOPS SQUEEGEE

- polypropylene+rubber



Code	Color	W mm	D mm	H mm
601061		270	37	205
601063		270	37	205
601064		270	37	205





## APRONS

 Nino Cucina

- white apron with white drawstring
- other aprons with black drawstring
- practical pocket





### APRON MINI



Code	Color	L mm
634011		373
634012		373
634013		373
634015		373



### APRON MIDI



Code	Color	L mm
634021		700
634022		700
634023		700
634025		700

### APRON MAXI



Code	Color	L mm
634031		1000
634033		1000

## CHEF JACKETS

- unisex
- with stainless steel fasteners
- composition: 35% cotton, 65% polyester (200-210 g/m<sup>2</sup>)
- dimensions in table 1 on page 272

## CHEF JACKET

- short sleeve
- white



Code	Size
634072	S
634073	M
634074	L
634075	XL

## CHEF JACKET

- long sleeve
- white



Code	Size
634052	S
634053	M
634054	L
634055	XL
634057	XXXL

## CHEF JACKET

- long sleeve
- black



Code	Size
634062	S
634063	M
634064	L
634065	XL
634066	XXL

## SHIRT



- unisex
- white
- short sleeve
- composition: 35% cotton, 65% polyester (200-210 g/m<sup>2</sup>)
- dimensions in table 3 on page 272



Code	Size
634103	M
634104	L
634105	XL

## APRON



- woman
- white
- with stainless steel fasteners
- composition: 35% cotton, 65% polyester (200-210 g/m<sup>2</sup>)
- dimensions in table 2 on page 272



Code	Size
634083	M
634084	L

## CHEF TROUSERS



- black
- 2 pockets
- rubber at the waist
- dimensions in table 4 on page 272



Code	Size
634803	M
634804	L
634805	XL

# HYGIENE

## HAT

- circuit regulation from 560 to 620 mm
- composition: 35% cotton, 65% polyester



Code  
630601

## HAT

 Nino Cucina

- composition: 35% cotton, 65% polyester
- long lifetime



Code  
634003

## CHEF HAT

- composition 100% fleece




Code	H mm
507221	200
507251	250

## APRON

 Nino Cucina

- composition: 35% cotton, 65% polyester



Code	Color	L mm
634043		960

## TABLES WITH SIZES

- approximate dimensions

### CHEF JACKET

Size	Chest	Back length	Sleeve length	
			(long)	(short)
S	102-106	72-73	49-50	22
M	107-120	74-75	50-51	23
L	121-128	76-78	51-52	24
XL	128-142	79-82	53-54	25
XXL	143-149	83-84	54-55	26
XXXL	150-156	85-86	55-56	26

### APRON

Size	Chest	Apron length	Sleeve length (long sleeve)
M	86-90	108-109	49-50
L	91-100	109-110	50-51

### SHIRT

Size	Chest	Back length
M	115-120	72-77
L	121-134	77-79
XL	135-147	79-81

### CHEF TROUSERS

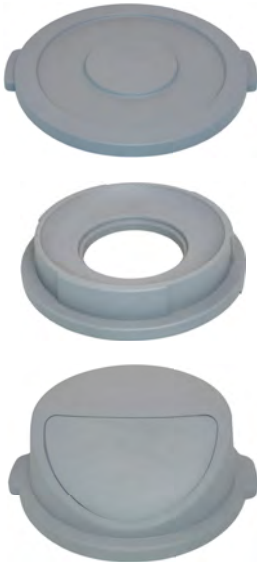
Size	Circuit in the belt	Leg length
M	do 102	113
L	do 104	114
XL	do 106	115



WASTE CONTAINER



- base capacity on wheels:  
068084 - 100 kg  
068124 - 200 kg



Code	Product	Ø mm	H mm
<b>068084</b>	Base with wheels for 068080	403	72
<b>068124</b>	Base with wheels for 068120	455	130

Code	Product	Ø (internal) mm	Ø (external) mm	H mm
<b>068081</b>	Lid to 068080	506	550	36
<b>068082</b>	Lid with a hole to 068080	230	512	100
<b>068083</b>	Hinged lid to 068080	200	558	511
<b>068121</b>	Lid to 068120	575	620	36
<b>068122</b>	Lid with hole to 068120	260	585	120
<b>068123</b>	Hinged lid to 068120	570	625	228



Code	Product	Ø (internal) mm	Ø (external) mm	H mm	V liters
<b>068080</b>	Waste container	455	490	610	80
<b>068120</b>	Waste container	510	550	690	120

INFORMATION PLATE

- adhesive
- diameter Ø=75 mm

INOX



No.	Code	Description
1.	<b>398001</b>	WC Man
2.	<b>398002</b>	WC Woman
3.	<b>398003</b>	No telephone
4.	<b>398004</b>	No smoking

# DISHWASHER

- chamber capacity – 26 l
- boiler capacity – 5,5 l
- door opening height 315 mm
- plate rack, multipurpose rack 500x500 mm and cutlery basket included



Made in Poland  
STALGAST RADOM

DISHWASHING



Rinse liquid pump  
included



Made of stainless steel.  
Stainless steel profiled handle.  
2 pairs of washing – rinsing arms  
– top / bottom.  
Cycle – 180 s.  
Water use 2,5 l/cycle



Code	W mm	D mm	H mm	P kW	U V
801005	565	630	825	4,9	400

Wide range of dishwashers see p. 275 - 279

## DISHWASHER



- Construction made in Poland
- made of stainless steel
- stainless steel profiled handle
- 2 pairs of washing - rinsing arms – top / bottom
- cycle – 180 s.
- chamber capacity – 26l
- boiler capacity – 5,5l
- door opening height 315 mm
- rack 500x500 mm
- plate rack, multipurpose rack and cutlery basket included
- rinse aid dispenser included
- fulfill HACCP requirements
- water use 2,5 l/cycle
- accessories see p. 280-282

Made in Poland  
STALGAST RADOM

Rinse aid  
dispenser  
included



Rinse aid booster pump  
available



Code	Product	W mm	D mm	H mm	P kW	U V
801005	Dishwasher	562	630	825	4,9	400
801006	Dishwasher with washing liquid pump	562	630	825	4,9	400
801007	Dishwasher with washing liquid and drain pump	562	630	825	4,9	400
801015	Dishwasher	562	630	825	3,9	230
801016	Dishwasher with washing liquid pump	562	630	825	3,9	230
801017	Dishwasher with washing liquid and drain pump	562	630	825	3,9	230
801021	Washing liquid pump	67	70	100	-	230
802010	Base	585	565	450	-	-

# DISHWASHING

## GLASS WASHER

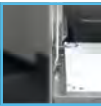
- made of stainless steel
- washing cycle 120 s.
- for washing glassware, cutlery and small plates
- glassware rack and cutlery rack included
- water use: 2,5 l/cycle
- door opening height 210 mm in 804350 and 804351 and 240 mm in 804412, 804413 and 804414
- basket 350x350 in 804350 i 804351 and basket 400x400 in 804412, 804413 and 804414 (wide range of baskets and racks see p. 280 - 282)
- 3 arms:  
bottom - washing and rinsing arms  
top - rinsing arm



Rinse and washing liquid pump included



Double walls to reduce noise level



Code	Product	W mm	D mm	H mm	P kW	U V
804350	Glass washer	425	500	585	2,73	230
804351	Glass washer with drain pump	425	500	585	2,73	230
804412	Glass washer	470	520	635	2,73	230
804413	Glass washer with drain pump	470	520	635	2,73	230
804414	Glass washer with water softener	470	520	635	2,73	230
804010	Base for 804350 and 804351	420	470	700	-	-
804011	Base for 804412, 804413, 804414	475	520	630	-	-

## DISHWASHER

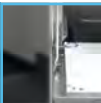
- made of stainless steel
- digital control panel with temperature display
- washing cycle 120/180 s.
- for washing plates, cutlery, glassware
- basket 500x500 (wide range of baskets and racks see p. 280-282)
- plate rack, multi purpose rack and cutlery rack included
- water use: 2,5 l/cycle
- door opening height 320 mm
- 2 rinsing and 2 washing arms



Rinse and washing liquid pump included



Double walls to reduce noise level



Code	Product	W mm	D mm	H mm	P kW	U V
802131	Dishwasher	580	610	840	6,4	400
802134	Dishwasher with automatic water softener	580	610	840	6,4	400
802132	Dishwasher with automatic water softener, rinse booster pump	580	610	840	6,4	400
802133	Dishwasher with automatic water softener, rinse booster pump, drain pump	580	610	840	6,4	400
801021	Washing liquid pump	67	70	100	-	230
802010	Base	585	565	450	-	-

## DISHWASHER

- made of stainless steel
- washing cycle 180 s.
- for washing plates, cutlery, glassware
- plate rack, multi purpose rack and cutlery rack included
- water use: 2,5 l/cycle
- door opening height 320 mm
- basket 500x500 (wide range of baskets and racks see p. 280-282)
- 2 rinsing and 2 washing arms



Rinse and washing liquid pump included in 802102



Double walls to reduce noise level



Code	Product	W mm	D mm	H mm	P kW	U V
802101	Dishwasher	580	610	840	4,9	400
802102	Dishwasher with washing liquid pump	580	610	840	4,9	400
802010	Base for 802011	585	565	450	-	-

## POT WASHER

- made of stainless steel
- rinse booster pump
- washing cycle 60/120/180 s.
- digital control panel with temperature display
- basket size 570x570 mm
- door opening h = 620 mm



Rinse and washing liquid pump included



Code	W mm	D mm	H mm	P kW	U V
805010	680	720	1615	11,7	400

## HOOD DISHWASHER

- made of stainless steel
- cycle 120/180 s.
- plate, cutlery and multi purpose racks included (model 803017 one plate rack)
- 2 pairs of washing-rinsing arms
- water use 3 l/cycle
- door opening height: 405 mm
- racks 500x500 (wide range of baskets and racks see p. 280-282)
- model 803017 - opened dishwasher height H=1955 mm, depth (including handle) D=825 mm, width (including handle) W=725 mm



Rinse and washing liquid pump included



Code	Product	W mm	D mm	H mm	P kW	U V
803012	Hood dishwasher	655	770	1505	11,1	400
803013	Hood dishwasher with rinse booster pump	725	815	1420	11,1	400
803017	Hood dishwasher with washing liquid pump, rinse booster pump and automatic water softener	665	770	1505	7,1	400

## HOOD DISHWASHER

- made of stainless steel
- cycle 120/180 s.
- 2 plate racks, cutlery and multi purpose rack included
- 2 pairs of washing-rinsing arms
- water use 3 l/cycle
- door opening height: 405 mm
- pressed washing chamber
- racks 500x500 (wide range of baskets and racks see p. 280-282)



Rinse and  
washing liquid  
pump included



Code	W mm	D mm	H mm	P kW	U V
803011	655	770	1480	6,75	400

## RACKS TROLLEY

- for rack transportation
- made of polypropylene
- steel pipe handle
- max load up to 150 kg
- swivel wheels



Code	W mm	D mm	H mm
810000	540	540	960

## WASHING LIQUID PUMP

- automatic dosing
- timer controlled
- dosing range: 0,6-3liters/hour
- power supply: 230V



Code	W mm	D mm	H mm
810021	67	70	100

## MULTIPURPOSE BASKET

- fits to glass washer



Code	W mm	D mm
810350	350	350
810400	400	400

## PLATE RACK



Code	Description
810401	Fot basket 810400

## CUTLERY BASKET

PP



Code	W mm	D mm	H mm
815100	430	210	150

## CUTLERY BASKET

PP



Code	Ø mm	H mm
815010	115	145

## CUTLERY BASKET

INOX



Code	Ø mm	H mm
815020	115	145

## CUTLERY BASKET

- GN 1/1 standard

PE



Code	W mm	D mm	H mm
063110	530	325	100

## CUTLERY BASKET HOLDER

- cutlery baskets not included

INOX



Code	W mm	D mm	H mm
815400	265	305	200

## CUTLERY BASKET HOLDER

- cutlery baskets not included

INOX

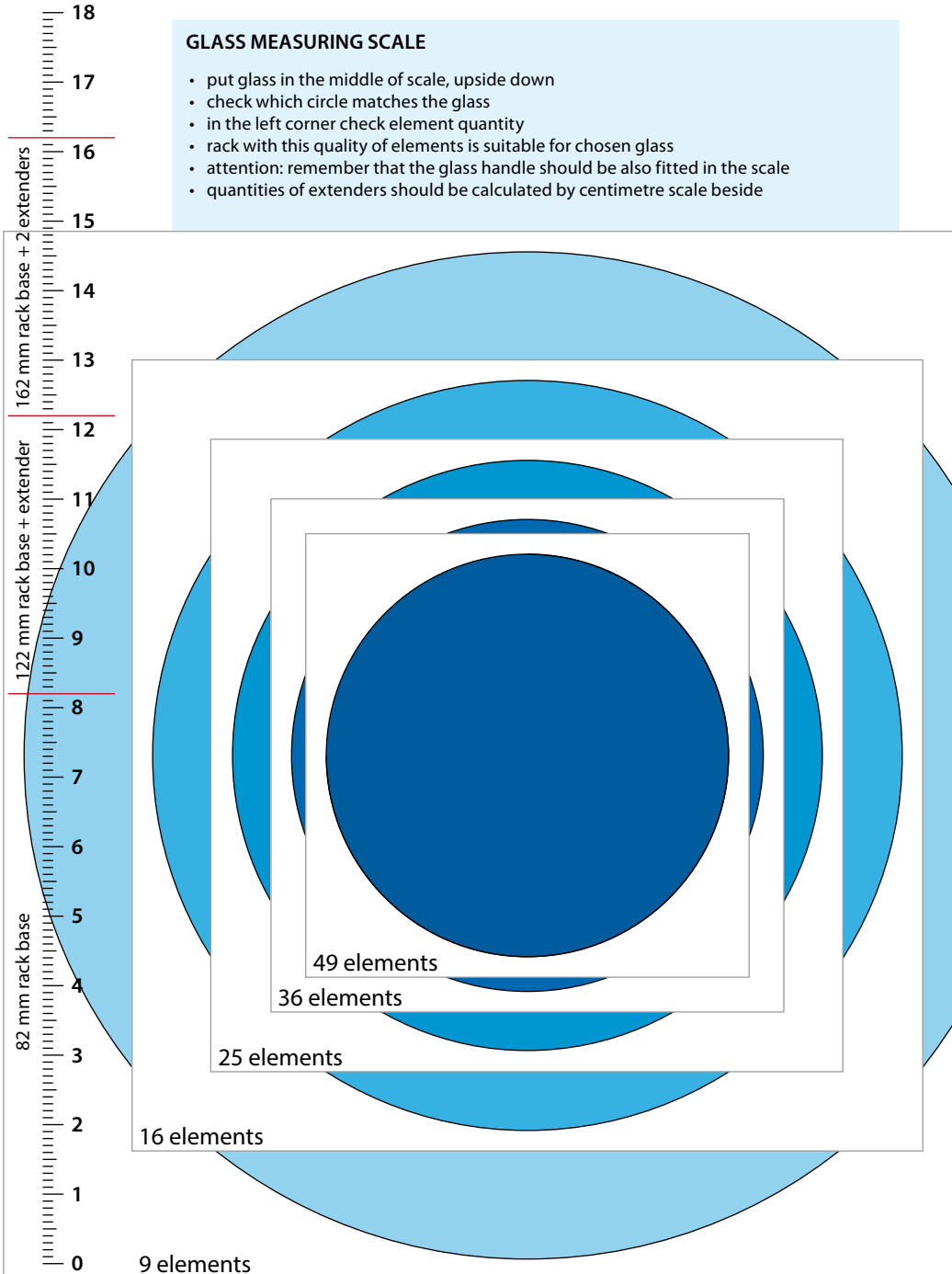


Code	W mm	D mm	H mm
815300	385	150	180



## GLASS MEASURING SCALE

- put glass in the middle of scale, upside down
- check which circle matches the glass
- in the left corner check element quantity
- rack with this quality of elements is suitable for chosen glass
- attention: remember that the glass handle should be also fitted in the scale
- quantities of extenders should be calculated by centimetre scale beside



# DISHWASHING

## GLASSWARE RACK



Code	Description	W mm	D mm	H mm
810900	9 elements	500	500	104
811600	16 elements	500	500	104
812500	25 elements	500	500	104
813600	36 elements	500	500	104
814900	49 elements	500	500	104

## PP EXTENDER



Code	Description	W mm	D mm	H mm
810910	9 elements	500	500	45
811610	16 elements	500	500	45
812510	25 elements	500	500	45
813610	36 elements	500	500	45
814910	49 elements	500	500	45

## CUTLERY RACK



Code	W mm	D mm	H mm
810100	500	500	87

## TRAY RACK



Code	W mm	D mm	H mm
810200	500	500	87

## PLATE RACK



Code	W mm	D mm	H mm
810300	500	500	87

**WATER SOFTENER**

- for dishwashers, convection-steam ovens, coffee machines and ice making machines
- semi-automatic control
- one button regeneration process
- for insert regeneration use salt 820999



Code	W mm	D mm	H mm	U V
822990	180	420	500	230

**WATER SOFTENER**

- for dishwashers, ovens, coffee machines and ice machines
- removes calcium and magnesium compounds from hard water
- water softener can be used where water flow does not exceed 30 l/min
- max water temperature to 45°C
- container 10kg



Code	W mm	D mm	H mm	U V
822999	225	435	475	230

**WATER SOFTENER**

- reduces water hardness
- max water temperature of flowing water 45°C
- cartridge must be regenerated with salt 820999



Code	Ø mm	H mm	V litry
820081	185	410	8
820121	185	510	12
820161	185	610	16

**SALT**

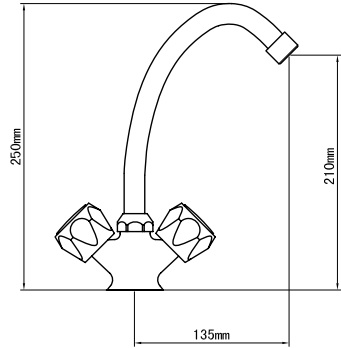
- tablet salt
- sold in 25 kg bags



Code	M kg
820999	25

# DISHWASHING

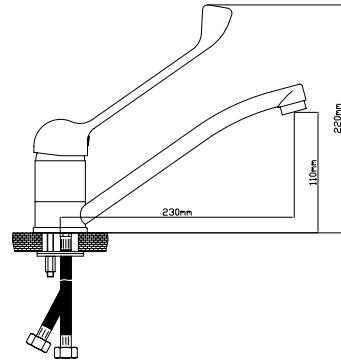
## SINGLE TAP



Code  
651100

## SINGLE TAP

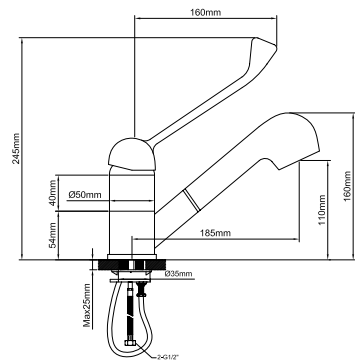
- long single elbow lever



Code  
651110

## SINGLE TAP WITH SHOWER

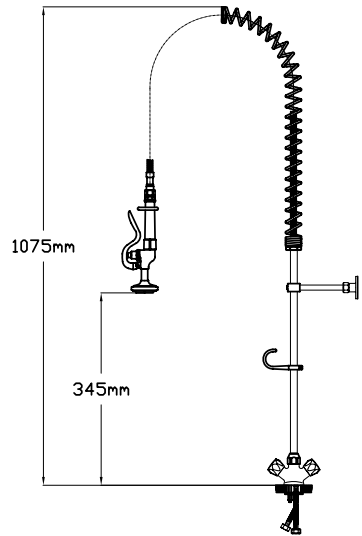
- variable water flow



Code  
651111

## SHOWER SET

- one hole shower set

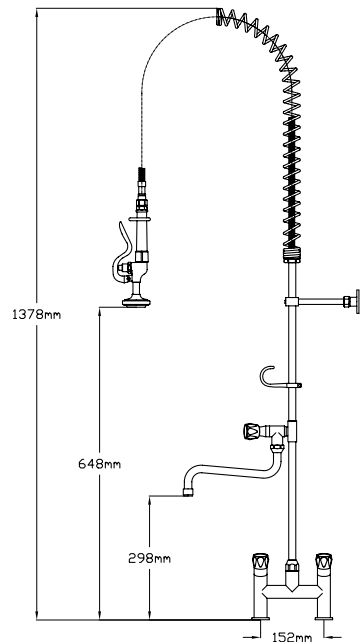


Code

651512

## SHOWER SET

- two holes shower set with tap



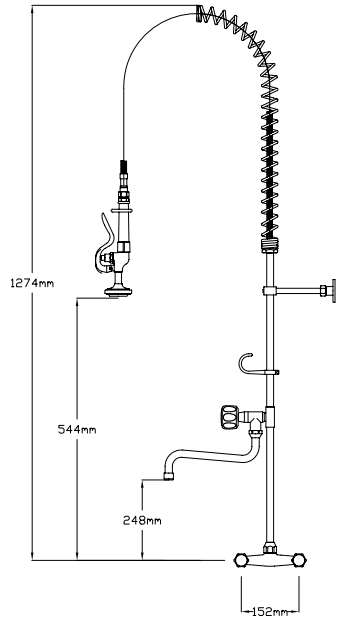
Code

651532

# DISHWASHING

## SHOWER SET

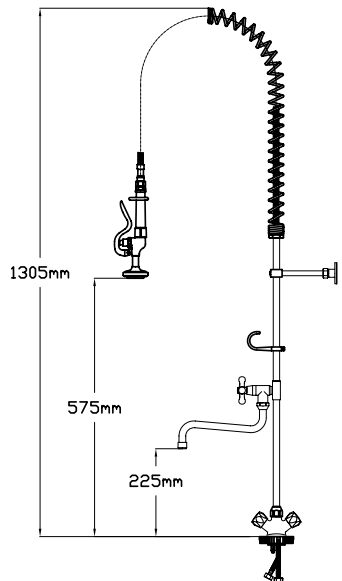
- two holes shower set with tap



Code  
651542

## SHOWER SET

- one hole shower set with tap



Code  
651522

## TABLE WITH SINK

- table D=600 mm - chamber 400x400x250 mm
- table D=700 mm - chamber 500x500x250 mm



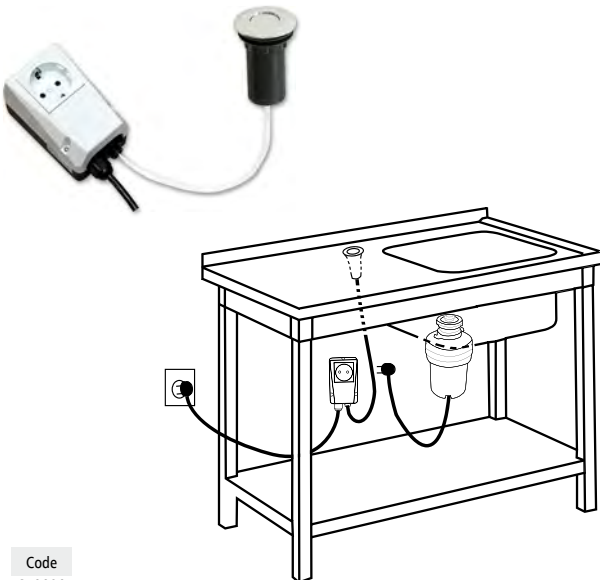
drain hole 90 mm  
for waste disposer  
connection



Code	W mm	D mm	H mm
98 063 6 060	600	600	850
98 063 7 070	700	700	850

## PNEUMATIC SWITCH

- for waste disposer 650022, 650001, 650003
- switch Ø=35 mm



Code  
650090

## WASTE DISPOSER SINK SIPHON

- for 650022, 650001, 650003, 650010



Code  
650099

# DISHWASHING

## WHAT CAN BE GROUND?

- vegetable and fruit peelings
- small poultry bones
- fish heads and bones
- eggshells
- coffee grounds without filters
- melon peels
- cooked meat

Do not throw in twine, plastic and tea bags, wipes and disposable cutlery



## FOOD WASTE DISPOSER

- aluminum alloy rim
- overload protection
- pneumatic switch included

Stainless steel grinding mechanism



Code	Ø	H	N	P	U
	mm	mm	rot/min	KM	V
650022	174	387	4200	0,75	230



## FOOD WASTE DISPOSER

- pneumatic switch included
- stainless steel grinding mechanism
- stainless steel chamber
- overload protection
- stainless steel rim

Pneumatic switch



Code	Ø mm	H mm	P kW	U V
650010	190	330	0,31	230

## FOOD WASTE DISPOSER

- stainless steel grinding disk
- auto-reverse
- Quick-Lock guarantees fast installation
- overload protection, manual reset
- capacity of the grinding chamber from 1 up to 1,7l
- build in pneumatic switch in 650001
- additionally protected chamber in model 650003

in sink erator



1



For continuous work

2

No.	Code	Ø mm	H mm	M kg	P KM	U V
1.	650001	205	312	8,8	0,70	230
2.	650003	200	362	15,00	0,50	230

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