

Tomkin™

KITCHENWARE CATALOGUE 2014



C
chef inox
the professionals choice



Dear Customers,

After searching the world for almost 40 years we are proud to present our latest catalogue featuring the most comprehensive range of kitchenware in Australia.

Here are some of the names from around the world:

-  Paderno (Italy) for high end commercial pots and pans
-  Ivo Cutlerias (Portugal) for professional chef knives
-  Inox Macel (Italy) for gastronorm kitchenware
-  Cookut,  Guery,  De Buyer (France)
-  Thermohausser (Germany)
-  Metaltex and  Ghidini (Italy)
-  Mitchell & Cooper (United Kingdom)
-  Chef Inox (Australia)
-  Valira (Spain)
-  Novacook (China)
-  Unica (Singapore)
-  August Thomsen (USA)

We also have Australian suppliers producing high quality commercial kitchenware. All these products as well as our Chef Inox range from Australia, Europe and Asia are used by leading chefs in restaurants worldwide, and are suitable for professional kitchens or the budding home chef. Our aim is to provide our customers with a complete one-stop shop service.



Chef inox

the professionals choice

ABOUT

Chef Inox kitchenware is developed for the professional arena with the Chef in mind. It is designed to be reliable, durable and easy to maintain, making it a firm favourite with Chefs.

As one of the most established kitchenware brands in Australian hospitality, Chef Inox is an industry pioneer for commercial tools of the trade that assist in the preparation and cooking of food. Encompassing cookware, bakeware, utensils and accessories, Chef Inox has a reputation built on the calibre and breadth of its product range, as well as the solid partnerships and long-standing relationships with suppliers, factories and warehouses, that ensure consistency and quality of product.

As a brand that you can trust, Chef Inox is proudly benchmarked by its product guarantee that cements the usage of the best quality materials, our commitment to research, development and maintenance of environmentally friendly manufacturing practices.

BRAND

Since its foundation in 1989, Chef Inox has consistently built on the foundations of its core range by introducing innovative new products that coincide with new cooking techniques and technologies. Represented by a broad variety of styles and materials, the Chef Inox brands and sub-brands help customers to identify the different features of products by highlighting the benefits and capabilities of each range. Continuing down this path,

2014 has welcomed the introduction of several new ranges and the launch of fresh branding represented by a new logo and colour scheme to compliment the evolution and expansion of the Chef Inox brand.



AT HOME

Chef Inox recognise that people at home want to experience the brands quality and thus our range has been extended, tailored and beautifully packaged for the retail market to deliver products to the needs of 'at home' users. Chef Inox Prep & plate is the latest sub-brand representing high quality Chef Inox utensils that the chef would use in the preparation, cooking and plating of food. Other retail sub-brands include Chef Inox Como utensils, Chef Inox Professional stainless steel cookware and Chef Inox Gravity 2.0 cast aluminium cookware with its unique DuPont™ Teflon® colour coating which reduces abrasion from cooking utensils, guaranteeing a long lasting nonstick surface that won't scratch, stain or chip.





WHAT IS HACCP?

HACCP (Hazard Analysis and Critical Control Points) is an international principle defining the requirements for effective control of food safety. HACCP compliance helps organisations to focus on the hazards that affect food safety and hygiene, and identify them by setting up a management system during the food production process.

ARE YOU FOOD-SAFE?

It is important to recognise that focusing on delivering 'safe food' is only part of the equation and that 'non-food' products used in the food production process also have the ability to contaminate food. Non-food products, materials, equipment and services can have a big impact on the safety of food and on the operation of a food safety program. In Australia there are strict guidelines and laws surrounding the safety of food and authorities are becoming increasingly stringent on regulating non-food products as well. HACCP Australia certifies a selection of servingware and food storage equipment as food-safe and suitable for use in food storage, preparation and serving operations of businesses that operate in accordance with a HACCP based food safety programme. Products are put through a rigorous testing process to achieve HACCP accreditation, so if a product is labeled with its approval, you know it is superior.

HOW WE CAN HELP?

Tomkin demonstrates our commitment to food safety and customer satisfaction by delivering a broad range of products which are HACCP accredited. It is our solution to hygiene & safety in your workplace and we pride ourselves on the quality of this range.

WHAT CLASSIFIES A FOOD-SAFE PRODUCT?

- Well designed with 'food-safe' characteristics
- Non-toxic
- Easy to clean and easy to handle
- Appropriate for use
- Likely to reduce the risk of any form of contamination
- Designed for a low consequence of error in use
- Contributing to food safety in their use

Be aware of what you're buying and to look out for the HACCP logo which indicates that the products being purchased are food-safe.

For more information on the HACCP accreditation program visit www.haccp.com.au







Cook

COOKWARE

SERVE

GASTRONORM PANS

Use

UTENSILS

8

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CUT

KNIVES AND BLADES

BAKE

BAKEWARE

STORE

STORAGE AND MISC.

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COOK
COOKWARE



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- Food grade 18/10 stainless steel suitable for all cooktops
- HACCP accredited
- Strengthened tubular and water tight handles, ergonomically shaped
- Intensive 3 ply, 6.0mm thermal base for fast, even and efficient heat distribution
- European inspired satin finished body, inside and out, with 1.0mm gauge side walls



Suitable for electric, gas, induction, ceramic and halogen



Casserole

Item	D	H	Cap
70465	280	120	7.25L
70466	320	150	12L
70467	360	170	17L
70476	400	145	18L
70477	450	160	25L
70478	500	190	37L

Sold with lid



Saucepot

Item	D	H	Cap
70481	200	130	4L
70482	240	150	6.7L
70483	280	170	10.25L
70484	320	190	15L
70485	360	220	22L
70486	400	240	30L

Sold with lid



Stockpot

Item	D	H	Cap
70408	220	220	8.25L
70412	240	240	10.75L
70416	280	270	16.5L
70420	320	270	21.50L
70424	320	320	25.50L
70432	360	360	36.50L
70442	400	400	50L
70444	450	450	70L
70446	500	500	98L

Sold with lid





Saucepan

Item	D	H	Cap
70450	140	80	1.2L
70452	160	110	2.2L
70453	180	120	3L
70454	200	130	4L
70455	220	140	5.25L

Sold with lid



Sauteuse

Item	D	H	Cap
70456	160	60	1.1L
70457	200	70	1.8L
70459	240	80	2.9L
No lid			



Frypan

Item	D	H
70470	200	45
70471	245	50
70472	260	55
70473	280	60
70474	320	65

No lid



Saute pan

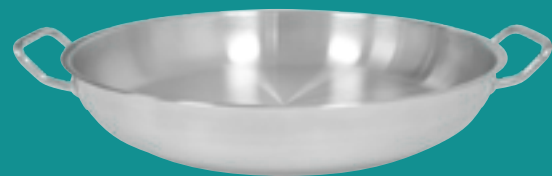
Item	D	H	Cap
70462	200	80	2.5L
70463	240	85	3.7L
70464	280	95	5.8L

Sold with lid



Lid

Item	D	Item	D
70487	140	70493	260
70488	160	70494	280
70489	180	70496	320
70490	200	70497	360
70491	220	70498	400
70492	240	70499	450



Paella pan

Item	D	H
70447	320	65
70448	360	70
70449	400	75

Sold with lid





- Made in Italy
- Sandwiched 3 ply thermoradiant base (s/s-alum-s/s)
- 18/10 stainless steel Satin Finished Body
- Double thick base, concaved when cold and flat when hot
- Satin polished inside and out
- Dripless pouring rim
- Commercial grade, uniform thickness base and walls
- Tubular, heat resistant and water tight handles, ergonomically shaped



Suitable for electric, gas, induction, ceramic and halogen



Casserole

Item	D	H	Cap
71404	320	110	9.2L
71405	360	130	13.0L
71406	400	145	18L
71407	450	155	24.6L
71408	500	190	37L

Lid sold separately



Saucepot

Item	D	H	Cap
71425	200	120	3.8L
71427	240	145	6.5L
71428	280	160	9.8L
71429	320	195	15.4L
71430	360	215	20.5L

Lid sold separately



Stockpot

Item	D	H	Cap
71410	220	220	8.3L
71411	240	240	10.5L
71412	280	280	17L
71413	320	320	25.5L
71414	360	360	36.5L
71415	400	400	50L

Lid sold separately





Frypan

Item	D	H
71470	200	50
71471	240	50
71472	280	55
71473	320	60

Lid sold separately



Sautepan

Item	D	H	Cap
71464	160	65	1.3L
71465	180	70	1.8L
71466	200	75	2.5L
71467	240	80	3.7L
71468	280	95	5.8L

Lid sold separately



Sauteuse tapered

Item	D	H	Cap
71460	160	60	1L
71461	180	60	1.2L
71462	200	65	1.6L
71463	240	75	2.7L

Lid sold separately



Saucepan

Item	D	H	Cap
71450	120	70	0.8L
71451	140	80	1.2L
71452	160	95	1.9L
71453	180	108	2.7L
71454	200	120	3.8L
71455	220	130	5L
71456	160	80	1.6L
71457	180	90	2.3L
71458	200	100	3.0L
71459	240	120	5.4L

Lid sold separately



Lid

Item	D	Item	D
71481	140	71486	240
71482	160	71487	280
71483	180	71488	320
71484	200	71489	360
71485	220	71490	400

also suits 2100 Series



- Made In Italy
- Sandwiched 3 ply thermoradiant base (s/s-alum-s/s)
- Double thick base, concaved when cold and flat when hot
- Satin polished 18/10 finish inside and out with mirror polished edge
- Commercial grade, uniform thickness base and walls
- Hollow tubular stay cool heat resistant water tight handles in s/s, ergonomically shaped
- Extra thick edged and double thick base
- To be used as 24 hours service cookware



Suitable for electric, gas, induction, ceramic and halogen



Casserole

Item	D	H	Cap
PD2109-20	200	80	2.5L
PD2109-24	240	95	4.3L
PD2109-28	280	110	6.7L
PD2109-32	320	125	10L
PD2109-36	360	140	14.2L
PD2109-40	400	155	19.5L
PD2109-45	450	170	27L
PD2109-50	500	190	37L

Lid sold separately



Saucepot

Item	D	H	Cap
PD2107-16	160	110	2.1L
PD2107-20	200	130	4L
PD2107-24	240	150	6.5L
PD2107-28	280	175	10.8L
PD2107-32	320	195	15.7L
PD2107-36*	360	215	22L
PD2107-40*	400	245	30.8L
PD2107-45	450	275	44L
PD2107-50	500	320	63L

Lid sold separately

*segment colander available



Stockpot

Item	D	H	Cap
PD2101-16	160	160	3.2L
PD2101-20	200	200	6.2L
PD2101-24	240	240	10L
PD2101-28	280	280	16.5L
PD2101-32	320	320	24L
PD2101-36	360	360	36L
PD2101-40	360	360	36L
PD2101-45	400	400	50L
PD2101-50	450	450	70L

Lid sold separately



Saucepan

Item	D	H	Cap
PD1106-14	140	80	1.2L
PD1106-16	160	110	2.1L
PD1106-20	200	130	4L
PD1106-24	240	150	6.5L
PD1106-28*	280	175	10.8L
PD1106-32*	320	195	15.7L
PD1106-36*	360	215	22L

Lid sold separate *with help handle



Saute pan

Item	D	H	Cap
PD1108-16	160	65	1.3L
PD1108-20	200	80	2.5L
PD1108-24	240	95	4.3L
PD1108-28*	280	110	6.7L
PD1108-32*	320	125	10L
PD1108-36*	360	140	14.2L

* with help handle



Sauteuse curved

Item	D	H	Cap
PD1113-18	180	70	1.7L
PD1113-20	200	75	2.2L
PD1113-24	240	85	3.3L
PD1113-26	260	90	4.2L

Lid sold separately



Frypan

Item	D	H
PD1114-20	200	50
PD1114-24	240	50
PD1114-28	280	55
PD1114-32	320	60
PD1114-36	360	60
PD1114-40	400	60



Frypan non-stick

Item	D	H
PD1117-20	200	50
PD1117-24	240	50
PD1117-28	280	55
PD1117-32	320	60



Paella pan

Item	D	H
PD1115-20	200	50
PD1115-24	240	50
PD1115-28	280	55
PD1115-32	320	60
PD1115-36	360	60
PD1115-40	400	60
PD1115-45	450	60





paella pan



- Made in Spain, Valencia the home of paella
- Intensive and durable suitable for everyday professional use and are available in two ranges, high carbon "polished steel" and "enamel"
- Even and quick heat distribution
- Pan is extremely durable for every day professional use
- Suitable for gas & electric cookers, open flame, charcoal grill as well as oven safe
- Easy to clean and low maintenance



High carbon polished steel

Item	D	H	Hdl	Por	Item	Ø	D	Hdl	Por
63720	200	35	2	1/2	63742	420	54	2	8-10
63726	260	37	2	1-2	63755	550	60	2	12-15
63730	300	41	2	2-4	63765	650	56	2	20-25
63734	340	46	2	4-6	63780	800	71	2	30-40
63738	380	49	2	6-8					



High carbon polished steel

Item	D	H	Hdl	Por
63790*	900	73	4	40-60



Enameled steel

Item	D	H	Hdl	Por
63810	100	25	2	tapas
63815	150	25	2	tapas
63820	200	25	2	tapas
63826	260	37	2	2
63830	300	41	2	4
63834	340	45	2	6
63840	400	45	2	9



Enameled steel deep

Item	D	H	Hdl	Por
63914	140	40	2	tapas
63916	160	40	2	tapas
63928	280	80	2	3
63932	320	91	2	5-10
63936	360	105	2	10-15
63940	400	107	2	15-20



High carbon steel blinis pan

Item	D	H	Hdl	Por
63700	120	25	1	1
63710	140	25	1	1



High carbon steel non stick blinis pan

Item	D	H	Hdl	Por
63705	120	25	1	1
63715	140	25	1	1



- Food grade 18/10 stainless steel
- High polish steam vented lid
- Dripless pouring rim
- 1.0mm stainless steel side walls
- 3ply impact bonded sandwich base with 6mm
- Thick aluminium core
- Internal graduation
- Hollow tubular and water tight ergonomical handles
- European insired, satin finished with mirror polished feature rim



Suitable for electric, gas, induction, ceramic and halogen

Brazier

Item	D	H	Cap
73240	200	100	3L
73241	240	125	5.5L
73242	280	130	8L

Sold with lid

Saucepot

Item	D	H	Cap
73225	200	130	4L
73226	240	150	6.75L
73227	280	175	10.75L

Sold with lid

Stockpot

Item	D	H	Cap
73210	200	200	6.25L
73211	240	200	9L
73212	240	240	10.75L
73213	280	240	14.75L

Sold with lid

Multi cooker

Item	includes	D	Cap
73125-4	stockpot pasta insert steamer lid	255	9L

Sold with lid





**Paella pan
non stick with lid**

Item	D	H
73266	280	55
73267	320	60



Saucepan

Item	D	H	Cap
73251	140	80	1.2L
73252	160	110	2.2L
73253	180	120	3L
73254	200	130	4L



Frypan

Item	D	H
73270	200	45
73271	240	50
73272*	280	55



Frypan non-stick

Item	D	H
73276	200	45
73277	240	50
73278*	280	55

* pictured with help handle



Pasta insert

Item	D	H
73265	240	180



Multi fit steamer

Item	D	H
73261	200	95

suits 160, 180, 200mm pots



- Aluminium body construction leads to superb heat distribution qualities with no hot spots
- Machine scrolled base for optimum contact with cooking surface
- DuPont Teflon Platinum, heavy duty non stick interior
- Forged rivetted handles coated with heat resistant epoxy resin
- 4mm Gauge Aluminium
- Heat resistant up to 500 degrees



Suitable for electric, gas, ceramic and halogen



Frypan

Item	D	H
63608	200	35
63609	240	40
63611	280	45
63613	320	50
63614	360	53



Saute frypan

Item	D	H
63630	240	65
63631	260	68
63632	280	75



Wok

Item	D	H
63628	280	75



Blini pan

Item	D	H
63600	120	20



Crepe pan

Item	D	H
63626	260	18



- Commercial grade pan rage
- Handles solidly affixed with forged rivets
- Aluminium body construction for even heat distribution without hot spots

- Machine scrolledbase for optimum contact with cooking surface
- Ezigrip frypans with silicone bonded handle heat resistant to 200°C



Suitable for electric, gas, ceramic and halogen

Frypan Ezigrip

Item	D	H
63670	200	35
63671	240	35
63672	260	35
63673	280	35



Blini pan Ezigrip

Item	D	H
63675	120	20





- Strong and riveted tubular stainless steel handles, stay cool
- Durable 4mm gauge construction leads to superb even heat distribution without hot spots
- Suitable for all cooktops other than induction
- Inside and out brushed satin polishing
- Reinforced and thickened rim



Suitable for electric, gas, ceramic and halogen

Stockpot

Item	D	H	Cap
60808	230	185	8L
60810	240	215	10L
60812	250	240	12L
60816	280	255	16L
60820	300	280	20L
60824	320	290	24L
60832	350	320	32L
60840	370	365	40L
60850	405	385	50L
60860	440	405	60L
60880	480	430	80L
60890	510	450	90L
60920	550	495	120L

Sold with lid



Saucepot

Item	D	H	Cap
60715	300	200	15L
60720	320	240	20L
60725	350	255	25L
60732	405	250	32L
60750	480	290	50L

Sold with lid



- Commercial intensive with 4mm aluminium walls and base
- Aluminium body construction for even heat distribution without hot spots
- Hard finish for superior strength and durability
- Suitable for all cooktops other than induction

Anodised saucepan

Item	Lid	D	H	Cap
06001	06001-C	160	100	1.5L
06002	06002-C	200	110	2.5L
06003	06003-C	220	110	3.5L
06004	06004-C	240	120	4.5L
06005	06005-C	250	140	5.5L
06007	06007-C	260	140	7L
06010	06010-C	300	150	10L



Anodised frypan

Item	D
06118	180
06120	200
06125	250
06130	300
06135	350



Anodised Frypan

Item	D
63118	180
63120	200
63125	250
63130	300
63135	350



Saute pan

Item	D	H	Cap
06101	200	60	1.9L
06103	250	60	2.8L
06105	300	67	4.7L





- These traditional french frypans variously referred to as iron frypans, black steel frypans or carbone steel frypans are strong and durable
- Suitable for professional high use kitchens
- Perfect for searing, browning and grilling
- Firmly riveted reinforced handle for extra durability
- Suitable for use on all heat sources including induction
- Efficient heat conductor for even cooking
- Heavy gauge steel with electrochemical coating when combined with oil prevents rust and corrosion
- The more the pan is used the better the performance, the darker it becomes the better it is for natural non stick qualities
- Allows for high heat which seals quickly keeping vitamins and nutrients in food
- 3mm thick gauge



**Steel frypan heavy gauge
“Carbone Plus”**

Item	D	H	G
37120	200	32	3.0mm
37122	220	38	3.0mm
37124	240	40	3.0mm
37126	260	43	3.0mm
37128	280	45	3.0mm
37130	300	48	3.0mm
37132 *	320	50	3.0mm
37136 *	360	58	3.0mm

* two handles



Oval frypan “Carbone Plus”

Item	D	H	G
37150	320	23	3.0mm



Blini pan “Carbone Plus”

Item	D	H	G
37112	120	23	2.5mm



Paella pan “Carbone Plus”

Item	D	H	G
37160	300	42	3mm
37161	350	42	3mm
37162	400	51	3mm
37163	450	53	3mm
37164	500	53	3mm
37165	600	57	3mm



- The “LaLyonnaise” is the traditional “granny-style” frying pan.
- The light weight blue steel plate is suitable for low power heat sources
- Recommended frying, braising or browning
- HACCP accredited
- High fluted and curved skirt, no sharp angles, enabling the food to slide from the frying pan to the plate or dish
- Firmly riveted handles for extra durability
- For intensive use in professional kitchens



Frypan “La Lyonnaise”

Item	D	H	G
03816	160	37	1.2mm
03818	180	40	1.2mm
03820	200	42	1.2mm
03822	220	40	1.2mm
03824	240	48	1.2mm
03826	260	50	1.2mm
03828	280	51	1.2mm
03830	300	55	1.2mm
03832	320	58	1.2mm
03836	360	62	1.5mm
03840	400	70	1.5mm



Crepe “Force Blue”

Item	D	H	G
03919	180	1.6	2.0mm
03920	200	1.7	2.0mm
03923	240	1.7	2.0mm
03926*	260	1.5	2.5mm

* Black Steel



Grill pan “Carbone Plus”

Item	L	W	G
37170	380	26	2.5



Grill pan “La Plancha”

Item	L	W	G
37175	380	26	2.5mm

GRAVITY 2.0



- 100% PFOA free
- 6mm base and 4mm thick wall provides optimal heat distribution and retention to create ideal cooking conditions
- One piece east aluminium body provides strength and durability
- Scratch resistant which even permits the use of metal utensils
- Cast stainless steel heat resistant riveted handles

- Dupont "teflon select" 4 diamond advanced 3 layer coating system for optimum non stick performance.
- Available in three fashionable colours Mars, Saturn & Venus
- Dishwasher safe
- Oven safe to 200°C



Suitable for electric, gas, induction, ceramic and halogen



Venus wok 5lt

Item	D	H
73903-25	320	115



Venus mini wok 3lt

Item	D	H
73903-40	280	78



Mars wok 5lt

Item	D	H
73901-25	320	115



Mars mini wok 3lt

Item	D	H
73901-40	280	78



Saturn wok 5lt

Item	D	H
73902-25	320	115



Saturn mini wok 3lt

Item	D	H
73902-40	280	78



Glass Lid

Item	D
73910-20	200
73910-24	240
73910-28	280



Venus paella pan 6lt

Item	D	H
73903-20	350	66



Mars paella pan 6lt

Item	D	H
73901-20	350	66



Saturn paella pan 6lt

Item	D	H
73902-20	350	66



Venus frypan

Item	D	H
73903-05	200	42
73903-07	240	42
73903-10	280	42



Mars frypan

Item	D	H
73901-05	200	42
73901-07	240	42
73901-10	280	42



Saturn frypan

Item	D	H
73902-05	200	42
73902-07	240	42
73902-10	280	42



- Aire is the first collection of strong, effective, quality cast Aluminium frypans weighing 30% less than comparable pans
- Non stick, Ultra light, high quality cast Aluminium cookware
- Base produces 4-times the electromagnetic waves from induction hobs than other cookware
- Reinforced 3 layer non stick coating PFOA3
- Stainless steel cold touch handles
- Stackable, easy to clean



Suitable for electric, gas, induction, ceramic and halogen



Frypan

Item	D	H	Cap	Weight
73800	200	50	0.7L	710g
73810	260	50	1.1L	1190g
73815	300	50	1.4L	1400g



Grillpan

Item	L	W	H	Weight
73830	280	280	35	1378g



- Suitable for use on induction, ceramic, gas & electric cooktops
- cook on induction in under one minute saving time & energy
- Made in Spain under European quality standards
- Built with a special anchoring system to withstand thermal shock and warping

Casserole low

Item	D	H	Cap	Weight
73826	280	75	3.5L	2140g


Wok

Item	D	H	Weight
73825	300	80	1048g


Paella pan

Item	D	H	Weight
73827	300	53	1280g

The classic casserole

VALIRA BLACK

- Ultra light thanks to its optimized weight
- Reinforced 3 layer non stick coating PFOA3
- Ergonomic handles made with low thermal conductivity metal
- Outstanding heat spread cast aluminium cookware with thick base

- Stackable, easy to clean
- Energy saving and very quick to heat when used on induction cooktops
- Non deformable cast aluminium cookware with thick base


Casserole

Item	D	H	Cap	Weight
73850	200	100	2.5L	1530g
73855	240	105	4L	1970g
73860	280	110	5.75L	2800g


Silicon handles

Item
73890



A natural ceramic coating

Ecolon™
coating

- 1 - Non-stick ceramic coating
- 2 - Ceramic under layer
- 3 - Aluminium body
- 4 - Ceramic under layer
- 5 - Heat-distributing ceramic coating

NO PFOA NO PTFE



CERAMIC FRYPAN



Raspberry

Item	D	H
CKF-FRYP20P	200	50
CKF-FRYP24P	240	53
CKF-FRYP28P	280	53



Orange

Item	D	H
CKF-FRYP20O	200	50
CKF-FRYP24O	240	53
CKF-FRYP28O	280	53



Mocha

Item	D	H
CKF-FRYP20C	200	50
CKF-FRYP24C	240	53
CKF-FRYP28C	280	53



White

Item	D	H
CKF-FRYP20W	200	50
CKF-FRYP24W	240	53
CKF-FRYP28W	280	53

The latest French cookware brand, which is becoming a firm favourite with keen cooks around the world. It brings you innovative, stylish and eco-friendly products offering a fresh take on utensils. The ranges draw from France's long tradition and expertise in kitchen accessories, but also look to the future. Cookut means modern technology, intelligent design and bright colours.

- The hi-tech cast aluminium is four times lighter than the standard cast iron
- Non stick inside and out, for easy cleaning
- The ceramic coating manufacturing process using natural mineral materials is far more environmentally friendly (fewer CO² emissions) than standard non-stick coating

WOK



Apple

Item	D	H
CKF-WOK28G	280	80



Raspberry

Item	D	H
CKF-WOK28P	280	80



Orange

Item	D	H
CKF-WOK28O	280	80



Mocha

Item	D	H
CKF-WOK28C	280	80



Snow

Item	D	H
CKF-WOK28W	280	80



lid w / bakelite handle

Item	D
CKF-LID20	200
CKF-LID24	240
CKF-LID28	280

COCOTTE



* Mitts and lid included

Apple

Item	D	H
CKF-PAN24G	240	120



* Mitts and lid included

Orange

Item	D	H
CKF-PAN24O	240	120



* Mitts and lid included

Mocha

Item	D	H
CKF-PAN24C	240	120



* Mitts and lid included

Snow

Item	D	H
CKF-PAN24W	240	120

**Profile aluminium**

Item	D	G
63628	280	4mm

**Blue steel "Force Blue"**

Item	D	H	G
37110	320	58	2mm

**Iron with wood handle and round bottom**

Item	D
05230	300
05233	330
05235	350
05238	380
05240	400

**Iron with 2 handles and round bottom**

Item	D
05214	350
05216	400
05218	450
05220	500
05224	600



- Thermoradint, encapsulated 3ply base for even heat distribution
- Quality stainless steel body
- dripless pouring rim
- heat resistant bakelite handles
- steam vented lid
- suitable for all cooking surfaces



Suitable for electric, gas, induction, ceramic and halogen



Saucepot

Item	D	H	Cap
73006	240	140	6L



Saucepan

Item	D	H	Cap
73001	140	73	1L
73002	160	84	1.5L
73003	180	93	2.5L



Frypan non stick

Item	D	H
73035	240	50



Frypan

Item	D	H
73009	240	50



Aluminium baking sheet reinforced rim heavy gauge

Item	L	W	H
60352	330	450	25
60355	450	650	25



Aluminium baking sheet with rolled edge

Item	L	W	H
60365	318	216	19
60366	368	267	19
60367	419	305	19
60368	470	356	19
60369	521	419	19
60370	654	451	25



Baking sheet stainless steel flared edge

Item	L	W	H
37330	400	300	1.5
37331	600	400	1.5



Baking sheet blue steel flared edge

Item	L	W	H
37312	400	300	1.5
37324	600	400	1.5



Gastronorm baking sheet blue steel small edge

Item	GN	L	W	H
37301	1/1	530	325	1.5
37302	2/1	650	530	1.5



Baking sheet blue steel straight sided

Item	L	W	H
37350	400	300	30
37351	600	400	30
37352 *	530	325	20
PD1745-50	500	350	30

* Gast, Norm 1/1



Aluminium roast pan with drop handles

Item	L	W	H
63634	360	270	80
63635	400	300	80
63636	450	305	80
Roast pan rack to suit			
63638	305	260	68
63639	350	260	68



Aluminium baking pan

Item	L	W	H
60376	318	216	38
60377	368	267	38
60378	419	305	38
60379	470	356	38
60380	521	419	38
60381	610	457	38



Aluminium pan recessed handles

Item	L	W	H
60361	419	305	102



Aluminium baking pan recessed handles

Item	L	W	H
60395	318	216	51
60397	419	305	70
60398	470	356	70
60399	521	419	70
60400	610	457	70



Roast pan 18/10

Item	L	W	H
07780	410	310	75
07784	500	350	75
07785	610	405	75



Aluminium baking pan

Item	L	W	H
60385	368	267	70
60387	470	356	70
60388	521	419	70



SERVE

GASTRONORM PANS





GASTRONORM FOOD GRADE 18/10 STAINLESS STEEL PANS 38



HACCP GASTRONORM POLYPROPYLENE PANS 40



GASTRONORM FOODSERVICE 18/10 STAINLESS STEEL PANS 42



GASTRONORM PANS 44



GASTRONORM MELAMINE 45



CLEAR & BLACK POLYCARBONATE PANS 46



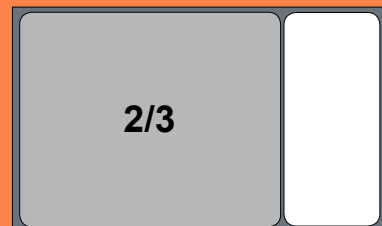
ENAMEL GASTONORM PANS 48



MIXING BOWLS 49



- HACCP accredited
- Gastronorm sizes
- All pans are branded and size embossed
- 18/10 food grade stainless steel, min gauge 0.6mm
- Suitable for freezing, heating, preparing and storing food
- Reinforced edges on pans and lids provide a secure fit
- Anti-jam design



2/1 size

Item	L	W	H	Cap
GN-21020	650	530	20	5L
GN-21065	650	530	65	18L

2/3 size

Item	L	W	D	Cap	Cover
GN-21020	354	325	65	5.8L	GNC-23
GN-21065	354	325	100	9L	
GN-23150	354	325	150	13L	


1/1 size

Item	Perforated	L	W	H	Cap	Cover
GN-11020	GNP-11020	530	325	20	2.5L	GNC-11
GN-11065	GNP-11065	530	325	65	8.8L	
GN-11100	GNP-11100	530	325	100	13.7L	
GN-11150	GNP-11150	530	325	150	20L	


1/2 size

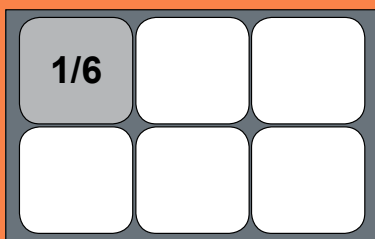
Item	Perforated	L	W	H	Cap	Cover
GN-12020		325	265	20	1.4L	GNC-12
GN-12065	GNP-12065	325	265	65	4L	
GN-12100	GNP-12100	325	265	100	6L	
GN-12150	GNP-12150	325	265	150	9.2L	


1/3 size

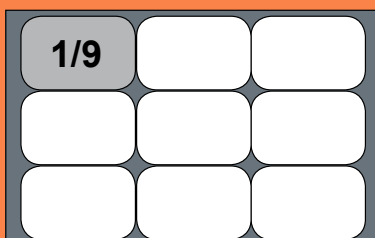
Item	L	W	H	Cap	Cover
GN-13065	325	180	65	2.4L	GNC-13
GN-13100	325	180	100	3.5L	
GN-13150	325	180	150	5.4L	


1/4 size

Item	L	W	H	Cap	Cover
GN-14065	265	162	65	1L	GNC-14
GN-14100	265	162	100	2.5L	
GN-14150	265	162	150	3.5L	


1/6 size

Item	L	W	H	Cap	Cover
GN-16065	176	162	65	1L	GNC-16
GN-16100	176	162	100	1.5L	
GN-16150	176	162	150	2.3L	


1/9 size

Item	L	W	D	Cap	Cover
GN-19065	176	108	65	0.6L	GNC-19
GN-19100	176	108	100	1L	



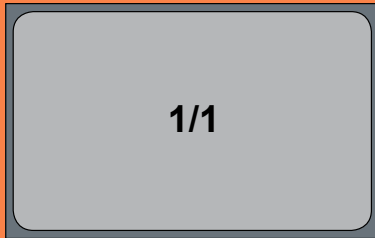
- Manufactured in Italy to International Gastronorm Standard DIN66075
- Odourless, transparent, dish washer safe, easy to clean, stackable
- Suitable for use -40°C to 100°C
- Certification includes NSF, UNI EN ISO 9001, 9002 and CE 0123
- Made from polypropylene, fully compliant with food contact sanitation requirement
- Transparent for easy identification
- HACCP accredited
- Graduations marked externally
- Airtight sealed coloured covers



HACCP polypropylene coloured lids stackable



Lids to suit GN Size	Blue	Green	Red	White	Yellow
1/1	PPL-11BL	PPL-11GN	PPL-11R	PPL-11W	PPL-11Y
1/2	PPL-12BL	PPL-12GN	PPL-12R	PPL-12W	PPL-12Y
1/3	PPL-13BL	PPL-13GN	PPL-13R	PPL-13W	PPL-13Y
1/4	PPL-14BL	PPL-14GN	PPL-14R	PPL-14W	PPL-14Y
1/6	PPL-16BL	PPL-16GN	PPL-16R	PPL-16W	PPL-16Y
1/9	PPL-19BL	PPL-19GN	PPL-19R	PPL-19W	PPL-19Y


1/1 size

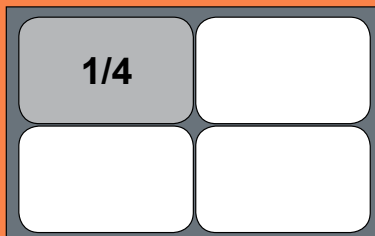
Pan	L	W	H	Cap	Drain Grill
PP-11020	530	325	65	8.8L	PP-311
PP-11065	530	325	100	13.7L	
PP-11100	530	325	150	20L	
PP-11150	530	325	200	27.8L	


1/2 size

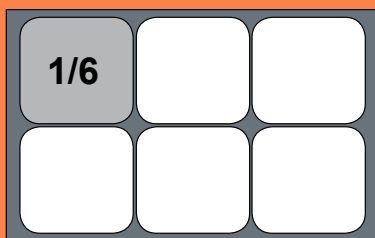
Pan	L	W	H	Cap	Drain Grill
PP-12065	325	265	65	4L	PP-312
PP-12100	325	265	100	6L	
PP-12150	325	265	150	9.2L	
PP-12200	325	265	200	12L	


1/3 size

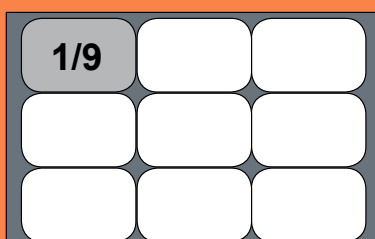
Pan	L	W	H	Cap	Drain Grill
PP-13065	325	180	65	2.4L	PP-313
PP-13100	325	180	100	3.5L	
PP-13150	325	180	150	5.4L	
PP-13200	325	180	200	7.2L	


1/4 size

Pan	L	W	H	Cap	Drain Grill
PP-14065	265	162	65	2.4L	PP-314
PP-14100	265	162	100	3.5L	
PP-14150	265	162	150	5.4L	


1/6 size

Pan	L	W	H	Cap	Drain Grill
PP-16065	176	162	65	1L	PP-316
PP-16100	176	162	100	1.5L	
PP-16150	176	162	150	2.3L	


1/9 size

Pan	L	W	H	Cap
PP-19065	176	108	65	0.6L
PP-19100	176	108	100	1L

- AISI 304 - 18/10 Stainless Steel Maxipans by Inox Macel.
- Manufactured in Italy to International Gastronorm Standard DIN66075.
- Certification includes NSF, UNI EN ISO 9001, 9002 and CE 0123.
- Suitable for all ovens including convection
- Electro - polished to ensure an ultra smooth, fully passivated and brightened surface that will resist corrosion for many years



1/4 size

Item	L	W	H	Cap
M-14020	265	162	20	-
M-14040	265	162	40	-
M-14065	265	162	65	1.7L
M-14100	265	162	100	2.5L
M-14150	265	162	150	3.8L
M-14200	265	162	200	4.8L

2/4 size

Item	L	W	H	Cap
M-24020	530	162	20	-
M-24040	530	162	40	-
M-24065	530	162	65	5.8L
M-24100	530	162	100	9L
M-24150	530	162	150	13L

1/6 size

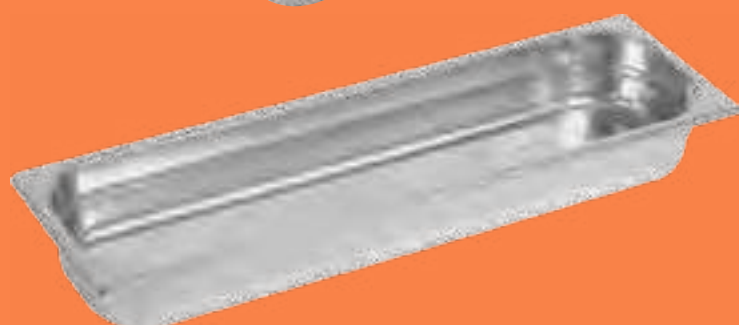
Item	L	W	H	Cap
M-16065	176	162	65	1L
M-16100	176	162	100	1.5L
M-16150	176	162	150	2.3L
M-16200	176	162	200	3.2L

1/9 size

Item	L	W	D	Cap
M-19065	176	108	65	0.6L
M-19100	176	108	100	1L

Flat edge style

Item	GN size	L	W	H
M-21021	2/1	650	530	20
M-11021	1/1	530	325	20
M-12021	1/2	325	265	20



2/1 size

Item	Perforated	L	W	H	Cap
M-21020	MP-21020	650	530	20	5L
M-21040	MP-21040	650	530	40	10L
M-21065	MP-21065	650	530	65	18L
M-21100	MP-21100	650	530	100	30L
M-21150	MP-21150	650	530	150	42.8L
M-21200	MP-21200	650	530	200	58L



1/1 size

Item	Perforated	L	W	H	Cap
M-11020	MP-11020	530	325	20	2.75L
M-11040	MP-11040	530	325	40	5.5L
M-11050	-	530	325	50	7L
M-11055	MP-11055	530	325	55	7.6L
M-11065	MP-11165	530	325	65	8.8L
M-11100	MP-11100	530	325	100	13.7L
M-11150	MP-11150	530	325	150	20L
M-11200	MP-11200	530	325	200	27.8L



2/3 size

Item	Perforated	L	W	H	Cap
M-23020	MP-23040	354	325	20	1.75L
M-23040	-	354	325	40	3.5L
M-23065	MP-23065	354	325	65	5.8L
M-23100	MP-23100	354	325	100	9.0L
M-23150	MP-23150	354	325	150	13L
M-23200	MP-23200	354	325	200	17L



1/2 size

Item	Perforated	L	W	H	Cap
M-12020	MP-12020	325	265	20	1.2L
M-12040	MP-12040	325	265	40	2.4L
M-12050	-	325	265	50	3L
M-12065	MP-12065	325	265	65	4L
M-12100	MP-12100	325	265	100	6L
M-12150	MP-12150	325	265	150	9.2L
M-12200	MP-12200	325	265	200	12L



1/3 size

Item	L	W	H	Cap
M-13020	325	176	20	0.7L
M-13040	325	176	40	1.45L
M-13050	325	176	50	1.75L
M-13055	325	176	55	2L
M-13065	325	176	65	2.4L
M-13100	325	176	100	3.5L
M-13150	325	176	150	5.4L
M-13200	325	176	200	7.2L





Lid with handle

Item	GN	Item	GN
M-111	1/1 size	M-161	1/6 size
M-121	1/2 size	M-191	1/9 size
M-131	1/3 size	M-231	2/3 size
M-141	1/4 size	M-241	2/4 size

Lid with silicone seal

Item	GN	Item	GN
MSC-111	1/1 size	MSC-131	1/3 size
MSC-231	2/3 size	MSC-141	1/4 size
MSC-121	1/2 size	MSC-161	1/6 size

Raised lid for cook chill system

Item	GN
M-111R	1/1 size
M-121R	1/2 size
M-131R	1/3 size

Stackable lid

Item	GN
M-111S	1/1 size
M-121S	1/2 size
M-131S	1/3 size

Gelatipan lid clear

Item	L	W
MXG-941	360	165

Gelatipan

Item	L	W	H	Cap
MXG-94005	360	165	120	5L
MXG-97005	210	200	170	5.2L
MXG-97006	210	200	200	6.15L
MXG-95018	420	200	250	18L

Drain grill

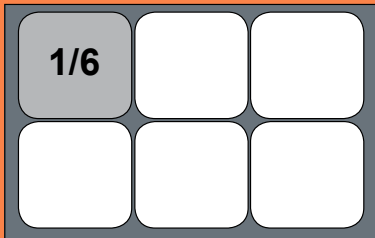
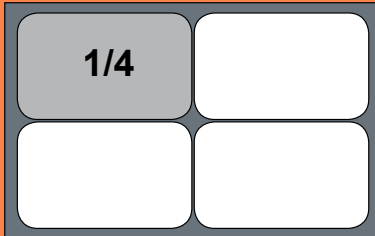
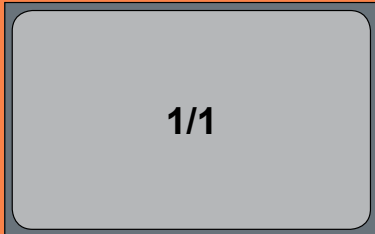
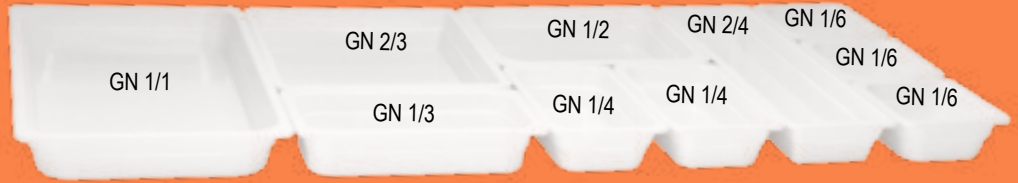
Item	GN	Item	GN
M-310	1/1 size	M-308	1/2 size
M-309	2/3 size	M-306	1/3 size

Adaptor bar

Item	GN
M-401	1/1 size
M-400	1/2 size

- Gastronorm sizing
- Stackable design for easy storage
- Clean ladling and pouring with notched edge
- Top shelf dishwasher safe

- Not suitable for direct heat, microwave or oven
- Melamine suitable for commercial use up to 70°C
- Not recommended for use in a bain-marie or chafing dish unit



1/1 size

Item	L	W	H	Cap
APS83772	530	325	65	7.1L
APS83773	530	325	100	11L

1/2 size

Item	L	W	H	Cap
APS83768	325	265	65	3L
APS83769	325	265	100	5.5L

1/3 size

Item	L	W	H	Cap
APS83764	325	180	65	2L
APS83765	325	180	100	31.5L

1/4 size

Item	L	W	H	Cap
APS83762	256	162	65	13.5L
APS83763	256	162	100	22L

1/6 size

Item	L	W	H	Cap
APS83760	176	162	65	0.8L
APS83761	176	162	100	1.25L

2/3 size

Item	L	W	H	Cap
APS83770	354	325	65	4.6

2/4 size

Item	L	W	H	Cap
APS83766	532	160	65	0.3L



- Manufactured in Italy
- Keeps contents as cold as stainless steel
- Graduations are marked externally
- Stacks without wedging or sticking
- Will not crack, bend, discolour or dent
- Withstands temperatures -100° C to +100° C
- Odorless, dishwasher safe, easy to clean
- HACCP accredited
- Certification includes NSF, UNI 150, CSI, CE 0123, 9001, 9002
- 100% Bayer polycarbonate, best on the market!



2/1 size

Black	Clear	L	W	H	Cap
PC-21150BK	PC-21150CL	650	530	150	40.5L
PC-21200BK	PC-21200CL	650	530	200	55L

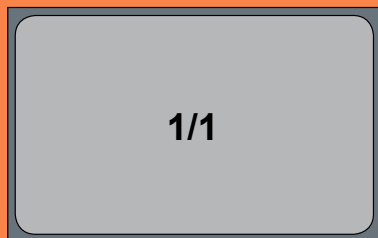


Lid

Black	GN	Clear	GN
PC-21BK	2/1 size	PC-21CL	2/1 size
PC-11BK	1/1 size	PC-11CL	1/1 size
PC-12BK	1/2 size	PC-12CL	1/2 size
PC-13BK	1/3 size	PC-13CL	1/3 size
PC-14BK	1/4 size	PC-14CL	1/4 size

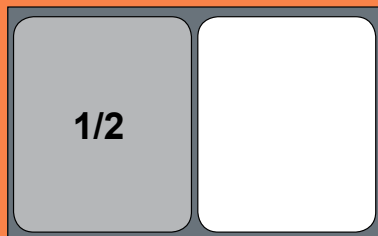
Flat lid

Black	GN	Clear	GN
PC-11BKF	1/1 size	PC-11CLF	1/1 size
PC-12BKF	1/2 size	PC-12CLF	1/2 size
PC-13BKF	1/3 size	PC-13CLF	1/3 size



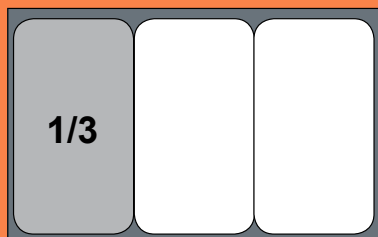
1/1 size

Black	Clear	L	W	D	C
PC-11065BK	PC-11065CL	530	325	65	7.4Lt
PC-11100BK	PC-11100CL	530	325	100	12.6Lt
PC-11150BK	PC-11150CL	530	325	150	18Lt
PC-11200BK	PC-11200CL	530	325	200	25Lt



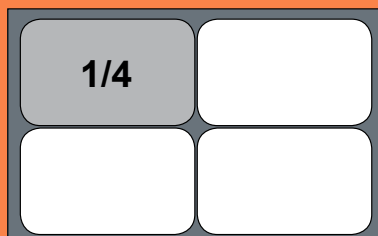
1/2 size

Black	Clear	L	W	D	C
PC-12065BK	PC-12065CL	325	265	65	3.5Lt
PC-12100BK	PC-12100CL	325	265	100	5.5Lt
PC-12150BK	PC-12150CL	325	265	150	8.5Lt
PC-12200BK	PC-12200CL	325	265	200	11Lt



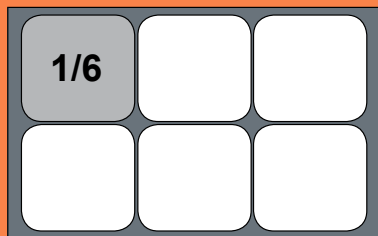
1/3 size

Black	Clear	L	W	D	C
PC-13065BK	PC-13065CL	325	176	65	3.5Lt
PC-13100BK	PC-13100CL	325	176	100	5.5Lt
PC-13150BK	PC-13150CL	325	176	150	8.5Lt
PC-13200BK	PC-13200CL	325	176	200	11Lt



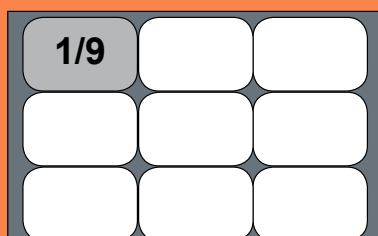
1/4 size

Black	Clear	L	W	D	C
PC-14065BK	PC-14065CL	265	162	65	3.5Lt
PC-14100BK	PC-14100CL	265	162	100	5.5Lt
PC-14150BK	PC-14150CL	265	162	150	8.5Lt
PC-14200BK	PC-14200CL	265	162	200	11Lt



1/6 size

Black	Clear	L	W	D	C
PC-16065BK	PC-16065CL	176	162	65	3.5Lt
PC-16100BK	PC-16100CL	176	162	100	5.5Lt
PC-16150BK	PC-16150CL	176	162	150	8.5Lt
PC-16200BK	PC-16200CL	176	162	200	11Lt



1/9 size

Black	Clear	L	W	D	C
PC-19065BK	PC-19065CL	176	108	65	3.5Lt
PC-19100BK	PC-19100CL	176	108	100	5.5Lt



Maxipan GN 1/1 enamel

Item	L	W	H
ME-11020	530	325	20



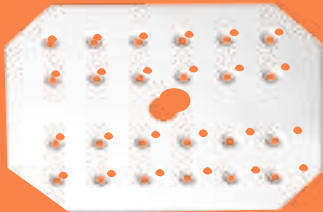
Maxipan GN 1/1 enamel

Item	L	W	H
ME-11065	530	325	65



Maxipan GN 1/2 enamel

Item	L	W	H
ME-21065	325	265	65



Drain grill 18/10

Item	L	W	H
50310	524	220	10
50308	280	219	10



Adaptor bar

Item	GN
50302	1/1 size
50301	1/2 size



Bain Marie Pot stainless steel

Item	D	H	Cap	Lid No
05806	166	204	4L	05816
05808	215	204	8L	05818
05810	267	204	11L	05820



Cannisters stainless steel

Item	D	H	Cap	Lid No
05401	108	137	1L	05411
05402	124	175	2L	05412
05403	156	184	3L	05413
05404	165	187	4L	05414
05406	184	222	6L	05416
05408	203	251	8L	05418

- Chef Inox mixing bowls are functional, ergonomical and durable
- Whether it be mixing dough, floding batter or whisking vinaigrettes, our bowls are an essential in any kitchen

- All Chef Inox bowls are made from stainless steel, robust and heavy guage, with a satin exterior and high polish interior

Deep mixing bowl 18/10

Item	D	H	Cap
70501	158	70	0.9L
70502	208	83	1.8L
70503	213	88	2.8L
70504	245	102	3.75L
70505	270	120	5.75L
70508	300	130	7.5L
70512	360	160	11.5L



Deep mixing bowl S/S w/satin band

Item	D	H	Cap
70521	160	100	1.5L
70523	200	120	2.7L
70525	240	140	5L
70526	280	170	8L



Mixing bowl

Item	D	H	Cap
07201	160	55	0.6L
07202	195	63	1.1L
07203	235	75	2.2L
07205	285	95	3.6L
07208	340	107	6.5L
07209	370	120	8L
07213	410	135	10L
07217	445	135	13L
07220	470	150	17L



Tapered mixing bowl heavy guage

Item	D	H	Cap
70580	160	85	1L
70581	200	100	2L
70582	240	110	2.5L
70583	280	125	4.5L
70584	320	140	6L
70585	360	155	9L
70586	400	180	14L

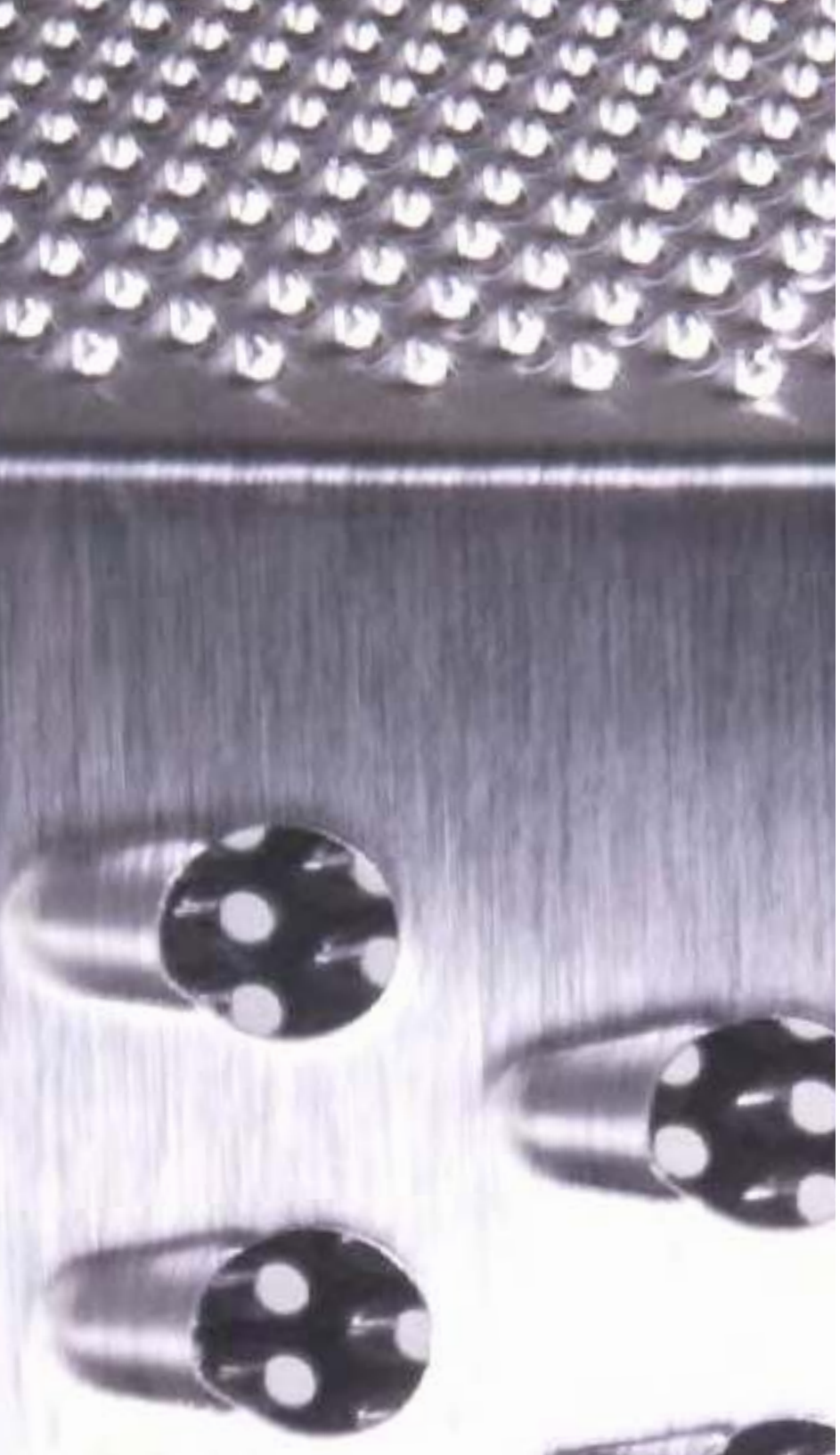


DURALEX®

“Lys” stackable tempered glass

Item	D	Cap	Item	D	Cap
500-200	60	36ml	500-205	140	500ml
500-201	80	70ml	500-206	170	920ml
500-202	90	120ml	500-207	200	1550ml
500-203	105	200ml	500-209	260	3400ml
500-204	120	310ml	500-210	310	5800ml





USE UTENSILS



CONICAL STRAINERS	52	WHISKS	63
STRAINERS	53	TONGS	64
SKIMMERS	54	KITCHEN UTENSILS - PIZZA	66
FRY BASKETS & ACCESSORIES	55	SPATULAS	67
LADLES	56	COMO UTENSILS	68
POTATO PREPARATION	57	NOVACOOK UTENSILS	72
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KITCHEN UTENSILS	59	GET SET UTENSILS	78
SCAPERS & TURNERS PLASTIC HANDLES	60	KITCHEN GADGETS	79
SCRAPERS & TURNERS WOOD HANDLES	61	UTENSILS	80
PREPERATION UTENSILS	62	UNIVERSAL CORER	81





Colander stainless steel

Item	D	H	Cap
07403	230	95	3L
07405	285	102	5L
07408	330	140	8L
07413	375	165	13L

4mm holes



Colander footed 18/10

Item	D	H
70220	320	160
70222	360	180
70224	400	200
70226	450	210

4mm holes



Fine conical strainer 18/10

Item	L	D	H
03847	400	180	200
03848	450	200	230
03849	470	230	260
03850	520	250	290
03852	560	300	340



Coarse conical strainer 18/10

Item	L	D	H
03867	400	180	200
03868	450	200	230
03869	470	230	260
03870	520	250	290
03872	560	300	340



Chinois 18/10 wire gauze

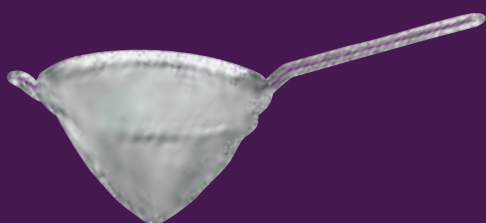
Item	L	D	H
38040	430	220	190
38041*	450	220	220

* Reinforced pictured



Conical strainer 18/10

Item	L	D	H
38045	360	140	180
38048	400	200	210
38049	430	230	220



Conical fine 18/10 mesh and body

Item	D	H
38080	80	100
38100	100	130
38120	120	150
38160	160	175
38180	180	190
38200	200	220

Wire handle



Fine 18/10 mesh and body

Item	D	H
33080	80	100
33100	100	120
33120	120	150
33150	150	180
33180	180	180
33200	200	200

Wire handle



Gourmet medium 18/10 mesh and body

Item	L	D
32410	185	70
32411	220	100
32412	310	140
32413	340	160
32414	390	200



Strainer tinned mesh with wood handle

Medium	Fine	L	D
03191	03091	170	70
03193	03093	280	120
03194	03094	300	140
03195	03095	320	160
03196	03096	340	180
03198	03098	360	200
03199		500	230
03200		530	260



Tinned double mesh

Item	L	D
03495	330	160
03496	340	180
03498	360	200
03499	500	230
03500	520	260



Heavy duty tinned double mesh reinforced

Item	L	D
03523	500	230
03526	530	260
03530	790	300
03535	850	350



Spiral chrome plated

Item	D	Hdl
02214	140	335
02216	160	335
02218	180	335
02220	200	335
02224	240	335



Crosswire chrome plated

Item	D	Hdl
02314	140	340
02316	160	340
02318	180	340
02320	200	340
02323	230	340



Fine mesh 18/10

Item	L	D
38000	230	130
38002	230	155



Spiral tin plated

Item	D	Hdl
02414	140	430
02416	160	430
02418	180	430
02420	200	520
02424	240	520
02428	280	520



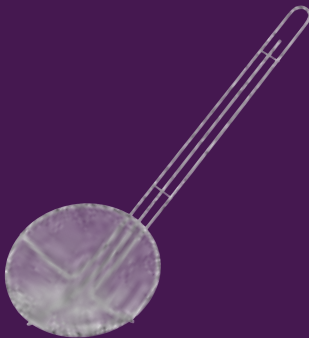
Double mesh chrome plated

Item	L	D
02516	370	160
02520	430	200
02524	450	240



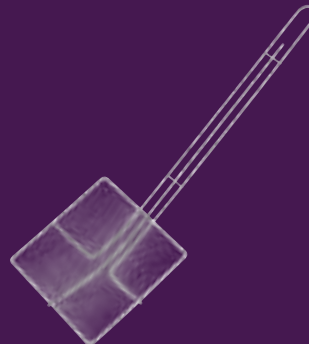
Skimmer fine mesh 18/10

Item	D	Hdl
PD1991-16	160	400



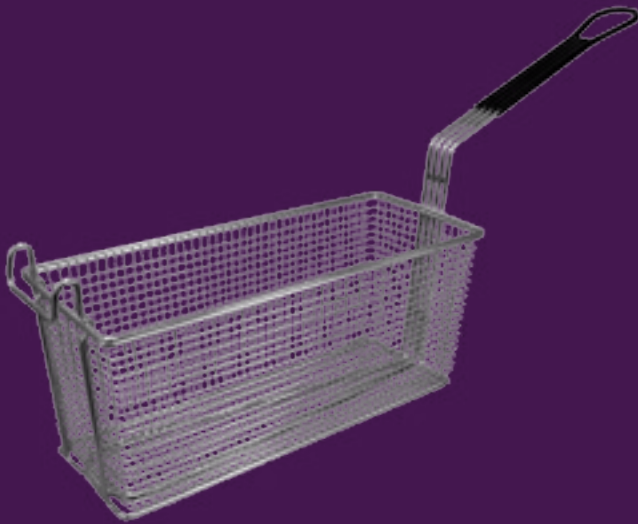
Fine mesh round chrome plated

Item	D	Hdl
02265	160	345



Fine mesh square chrome plated

Item	D	Hdl
02306	160	350



Rectangular chrome plated

Item	L	W	H	Hdl
02750	375	138	150	320
02751	350	138	150	280
07254	325	175	150	280



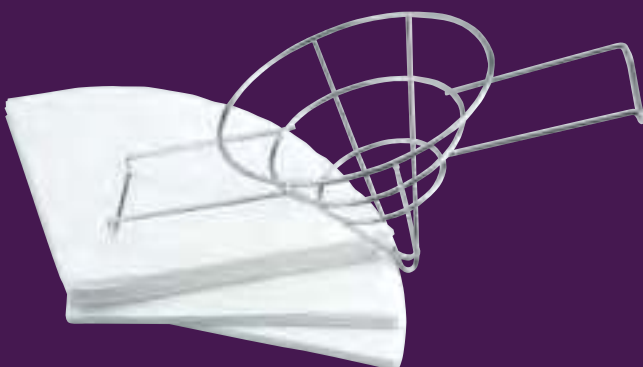
Square chrome plated

Item	L	W	H	Hdl
02752	225	220	150	240
02753	150	200	150	240



Round chrome plated

Item	D	H	Hdl
02715	150	140	210
02720	200	140	210
02725	250	140	210
02730	300	130	210



Filter paper 50 sheet pack

Item	L	D
03678	240	350
03680	295	410

Thickness: 80 microns



Filter rack frame

Item	L	D
03679	240	210



Ladle 18/10

Item	C	D	Hdl
30100	70ml	60	330
30102	120ml	80	360
30103	250ml	100	410
30104	500ml	120	460
30105	750ml	140	500
30106	1200ml	160	540

Single piece construction



Ladle 18/10

Item	C	D	Hdl
36001	30ml	55	300
36002	60ml	70	300
36004	120ml	80	355
36006	180ml	90	385
36008	240ml	100	385
36012	360ml	120	385

Single piece construction



Long tubular handle 18/10

Item	C	D	Hdl
PD1968-18	1500ml	180	750
PD1968-20	2000ml	200	750
PD1968-24	4000ml	240	750



Ladle 18/10

Item	C	D	Hdl
PD1970-06	70ml	65	300
PD1970-08	120ml	80	320
PD1970-09	200ml	90	320
PD1970-10	250ml	100	370
PD1970-11	330ml	110	380
PD1970-12	500ml	120	400
PD1970-14	750ml	140	440
PD1970-16	1000ml	160	470

Single piece construction



French fry cutter

Item	Chip Size
03362	13
03364	10
03368	7

Cutting frame & block

Item	Chip Size
03362-FB	13
03364-FB	10
03368-FB	7

- Heavy duty cast body
- Cast iron handle
- Stainless steel trough
- Wall or bench mounted
- Brass bearings



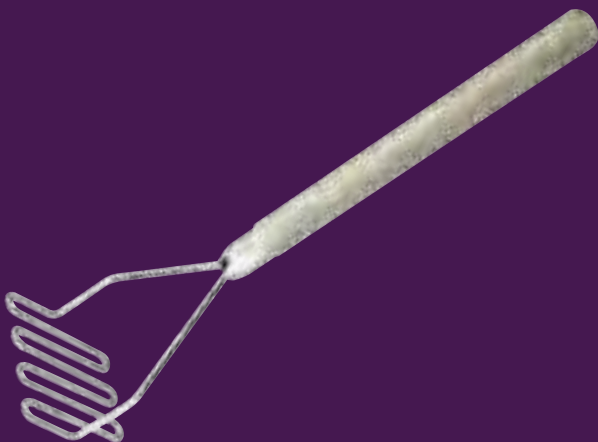
Potato ricer stainless steel

Item	L	W	Opening
03342	400	110	110x110



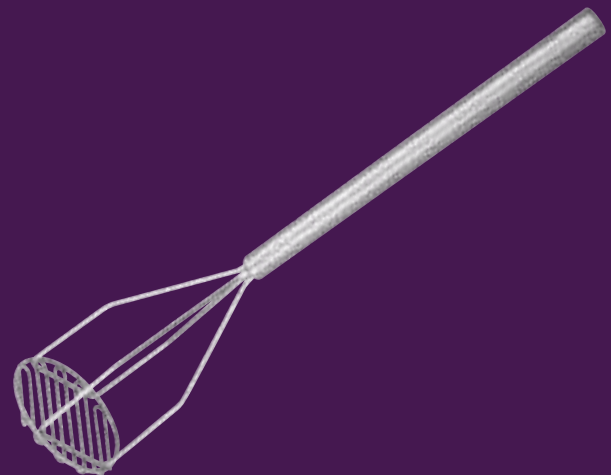
Potato press 18/10

Item	L	W	D
03343	265	80	80



Potato masher wood handle

Item	L	W	Overall
02240	105	85	300
02241	115	110	450
02242	145	130	550



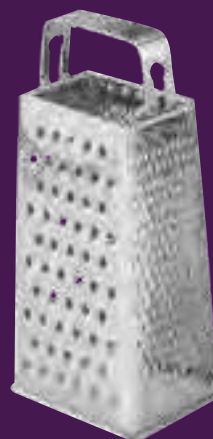
Potato masher 18/10

Item	L	W	Overall
02235	240	125	645



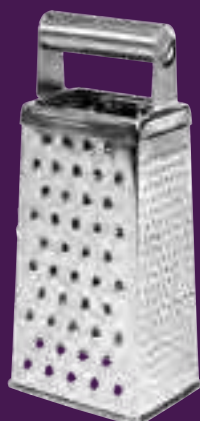
4 sided PE handle

Item	H	Overall
07342	190	250



4 sided strip handle

Item	H	Overall
07340	170	210
07344	190	235



4 sided tube handle

Item	H	Overall
07352	190	245



4 sided square heavy duty

Item	H	Overall
07354	185	225



4 sided tube handle

Item	H	Overall
07345	185	240



Herb grater 18/10

Item	L	W	Opening
07356	225	70	70x70



Multi grater 18/10

Item	L	W	Opening
07355	200	80	50x50



Solid

Item	L
03311	280
03313	330
03315	380



Perforated

Item	L
03321	280
03323	330
03325	380



Slotted

Item	L
03331	280
03333	330
03335	380



Rice Spoon

Item	L
35121	235



Solid

Item	L
36111	280
36113	330
36115	380



Perforated

Item	L
36121	280
36123	330
36125	380



Slotted

Item	L
36131	280
36133	330
36135	380



Polycarbonate

Item	L
43011-BK	275



Turner solid

Item	L
03042	360



Flexible turner

Item	L
03008	360



Turner slotted

Item	L
03043	360



Turner

Item	L	W	Overall
25562	200	75	390



Griddle scraper

Item	L	W	Overall
25575	125	80	320



Pizza lifter

Item	L	W	Overall
25560	135	53	315



Wide scraper

Item	L	W	Overall
25568	125	100	260



Pastry server

Item	L	W	Overall
03054	145	66	265



Pan scraper

Item	L	W	Overall
03058	115	80	245



Flexible turner

Item	L	W	Overall
03053	205	76	375



Griddle scraper

Item	L	W	Overall
03052	125	75	295



Griddle scraper

Item	L	W	Overall
03022	120	70	295



Wide scraper

Item	L	W	Overall
03030	105	95	260



Burger turner

Item	L	W	Overall
03020	130	110	330



Pan scraper

Item	L	W	Overall
03028	100	120	220



Grill scraper

Item	L	W	Overall
03014	110	115	215
03015	125	115	215



Grill scraper

Item	L	W	Overall
03017	55	110	180



Flexible turner

Item	L	W	Overall
03023	240	75	360



Pastry server

Item	L	W	Overall
03024	145	63	260



Salad spinner

Item	D	H	Cap
PD9888-10	330	430	12L
PD9888-20	430	520	25L



Paddle beechwood 1pce

Item	L	Item	L
03418	450	03436	900
03420	500	03442	1050
03424	600	03448	1200
03430	750		



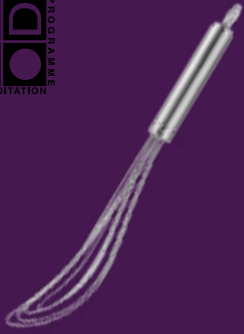
Paddle S/S

Item	L	Blade
03402	600	235x115
03403	750	235x115
03404	900	235x115



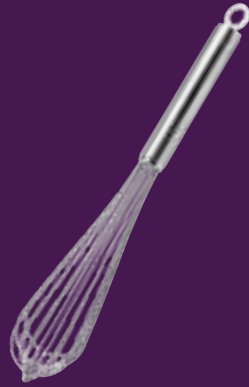
Paddle PE

Item	L	Blade
31190	1000	250x110



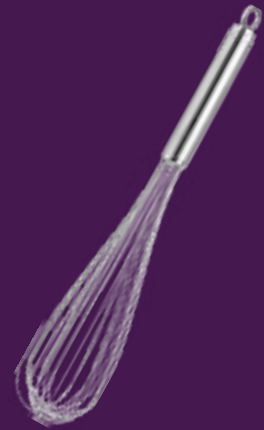
**Flat whisk 4 wire
18/10 sealed**

Item	L
30090	200
30091	250
30092	300
30093	350



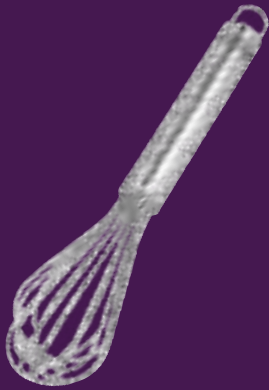
**French whisk 8 wire
18/10 sealed**

Item	L	Item	L
30070	250	30074	450
30071	300	30075	500
30072	350	30076	550
30073	400	30077	600



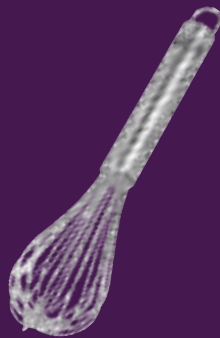
**Piano whisk 12 wire
18/10 sealed**

Item	L
30080	250
30081	300
30082	350
30083	400
30084	450



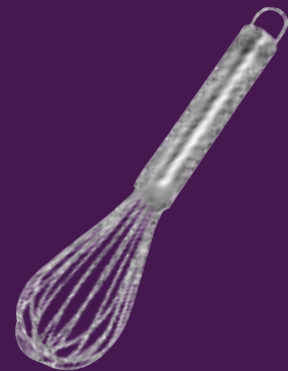
**French whisk 8 wire
18/10 sealed**

Item	L	Item	L
36625	250	36645	450
36630	300	36650	500
36635	350	36655	550
36640	400	36660	600



**Piano whisk 12 wire
18/10 sealed**

Item	L
03725	250
03730	300
03735	350



**Piano whisk 12 wire
18/10 sealed**

Item	L
36725	250
36730	300
36735	350
36740	400
36745	450

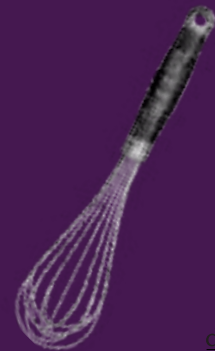


Flat whisk 4 wire

Item	L
03750	200

Giant mixing whisk 8 wire

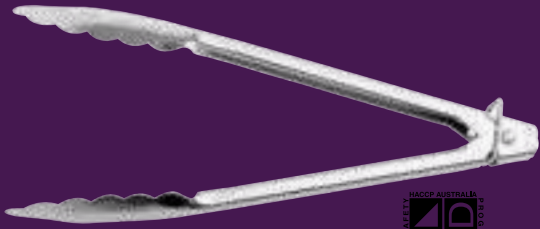
Item	L
03639	1200



Whisk 16 wire PP handle

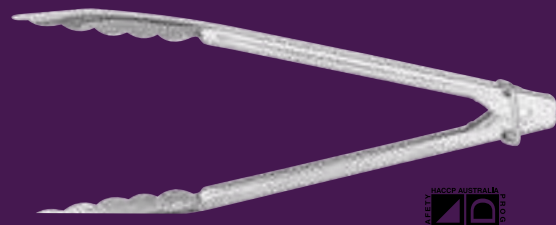
Item	L	Item	L
36800	250	36803	400
36801	300	36804	450
36802	350	36805	500





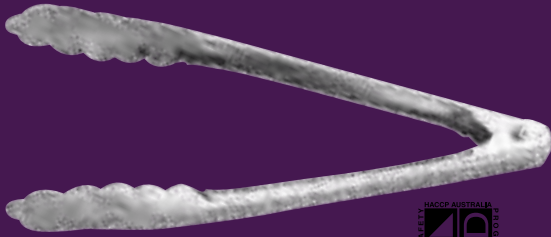
Heavy duty S/S with clip

Item	L
36056	250
36057	300
36058	400



Light weight S/S with clip

Item	L
03064-C	240
03074-C	300
03065-C	400



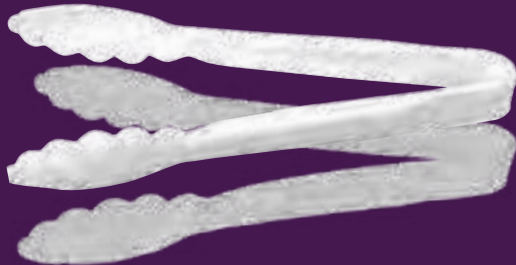
Intensive usage S/S no clip

Item	L
36060	250
36061	300
36062	400



Light weight S/S auto lock

Item	L
03060	230
03061	300



Polycarbonate

Item	Colour	L
43060-W	White	240
43060-CL	Clear	240



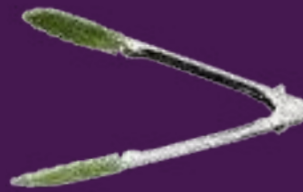
Polycarbonate

Item	L
43070-BK	160
43060-BK	240
43061-BK	300



Utility tong coloured handle

Handle	230mm	300mm
White	36070	36080
Blue	36071	36081
Brown	36072	36082
Green	36073	36083
Red	36074	36084
Yellow	36075	36085
Black	36076	36086



Mini silicone head

Head	Item	L
Black	36050-BK	180
Blue	36050-BL	180
Green	36050-GN	180
Red	36050-R	180
S/S	36050	180



C Chef inox
PREP & PLATE

- Made of heavy gauge food grade 18/10 stainless steel
- Cushioned slip resistant rubber handles
- Pull lock mechanism to ensure safety and easy storage
- Product carded, ready for retail sale
- Wide perforated scalloped head



Tong with locking black grip 18/10

Item	L
70150	280
70152	355



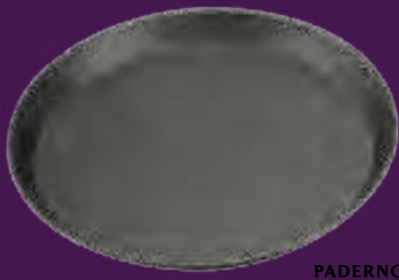
Tong with locking red grip 18/10

Item	L
70154	280
70156	355



Tong with lock no grip 18/10 handle

Item	L
70158	280
70160	355



PADERNO

Pizza pan double coated non stick

Item	D	H
06253	260	25
06254	280	25
06255	320	25



PADERNO

Pizza pan blue steel

Item	D	H
06219	180	25
06220	200	25
06222	220	25
06224	240	25
06226	260	25
06228	280	25
06230	300	25
06232	320	25
06236	360	25
06240	400	25



Chef inox

Pizza pan aluminium

Item	D	H
06206	150	5
06208	200	5
06209	230	5
06210	250	5
06211	280	5
06212	300	5
06213	330	5
06214	350	5
06215	380	5
06218	450	5



Pizza cutter wood handle

Item	L	D
06281	250	100



Pizza cutter aluminium handle

Item	L	D
06283	200	95



Pizza cutter non slip handle

Item	L	D
06285	230	100



Pizza cutter 18/10 S/S handle

Item	L	D
32944	220	85



Pizza peel aluminium with wood handle

Item	D	Hdl
06200	300x300	910
06201	300x300	1300



Pizza pan grippers S/S

Item	L
06275	190



**Cranked wood handle
S/S blade**

Item	Blade	Overall
22304	100x19	215
22306	150x26	270
22308	200x30	330
22310	250x39	380
22312	300x44	420



Wood handle S/S blade

Item	Blade	Overall
20304	100x19	215
20306	150x27	270
20308	200x31	330
20310	250x38	380
20312	300x45	440



Brown handle

Item	Blade	Overall
25437	265x40	415



Serrated

Item	Blade	Overall
25555	250x40	400



White handle

Item	Blade	Overall
25486	100x26	235
25487	150x30	285
25488	200x34	330
25489	250x40	415



Cranked white handle

Item	Blade	Overall
25550	210x40	380
25551	250x40	440



Green handle

Item	Blade	Overall
25455	150x30	285



Black handle

Item	Blade	Overall
25487-BK	150x30	285



Red handle

Item	Blade	Overall
25487-R	150x30	285



Solid turner

Item	L	W	H
32901	350	82	105



Slotted turner

Item	L	W	H
32902	350	82	105



Fish turner

Item	L	W	H
32903	320	206	82



Wok turner

Item	L	W	H
32904	360	102	98



Kitchen fork

Item	L	W	H
32911	350	30	100



Pasta fork

Item	L	W	H
32913	315	30	74



Potato masher

Item	L	W	H
32912	275	85	80



Whisk

Item	L	W	H
32915	295	70	155



Soup ladle

Item	L	W	H
32905	330	30	95
32906	310	22	83



Sauce ladle

Item	L	W	H
32907	305	22	65



Round skimmer

Item	L	W	H
32908	360	110	110



Solid spoon

Item	L	W	H
32909	355	67	104



Slotted spoon

Item	L	W	H
32910	355	67	104



Melon baller

Item	L	W
32926	170	25
32927	180	30



Lemon zester

Item	L	W	H
32929	160	15	40



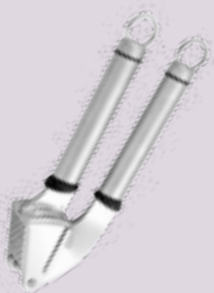
Apple corer

Item	L	W	H
32931	225	20	105



Butter curler

Item	L	W
32934	210	35



Garlic press

Item	L	W
32970	185	65



Oyster knife

Item	L	W	H
32935	195	26	70



Grapefruit knife

Item	L	W	H
32930	193	20	73



Icecream scoop

Item	L	W	H
32960	210	44	62



Pastry brush

Item	L	W	H
32924	190	30	55



Rice spoon

Item	L	W	H
32914	270	70	100



Pastry/pizza cutter

Item	L	W
32942	175	40



Pastry

Item	L	W
32943	190	60



Pizza cutter

Item	L	W
32944	220	85



Spatula

Item	L	W	H
32948	310	30	195



Mini turner

Item	L	W	H
32946	255	50	140



Cake server

Item	L	W	H
32947	270	58	120



Flat grater

Item	L	W	H
32940	250	58	115



Julienne peeler

Item	L	W	H
32939	175	55	55



Euro peeler

Item	L	W	H
32932	175	55	55



Swivel peeler

Item	L	W	H
32933	200	16	80



Fixed peeler

Item	L	W	H
32936	190	15	70



Cheese knife

Item	L	W	H
32950	285	35	160



Cheese cleaver

Item	L	W	H
32951	225	45	105



Cheese slicer

Item	L	W	H
32955	235	75	80



Can opener

Item	L	W
32917	190	50



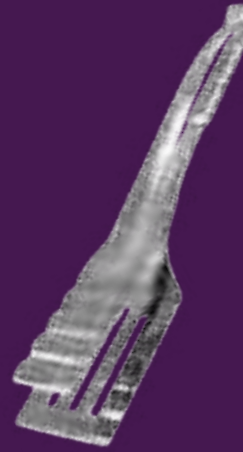
BBQ Turner

Item	L	W	H
32980	440	82	285



BBQ knife 18/10

Item	L	W	H
32984	395	540	220



BBQ tong 18/10

Item	L	W	H
32986	480	75	295



BBQ Fork

Item	L	W	H
32982	440	65	285



Perforated turner

Item	L	W	H
32870	370	90	100

Non-stick



Solid turner

Item	L	W	H
32871	335	100	100

Non-stick



Ladle

Item	L	W	H
32872	350	90	100

Non-stick



Pasta fork

Item	L	W	H
32875	335	65	95

Non-stick



Potato masher

Item	L	W
32876	270	88

Non-stick



Spatula

Item	L	W	H
32877	335	64	95

Non-stick



Spoon

Item	L	W	H
32873	340	62	95

Non-stick



Slotted spoon

Item	L	W	H
32874	340	62	95

Non-stick



Novacook is dedicated to providing innovative kitchenware products that make cooking easier. Their unique approach to design makes all kitchen preparation simple and efficient.

All novacook utensils are 18/10 stainless steel



novacook
innovative kitchenware



Mini grater set 3 blades

Item	L	W	H
NVC-32589	75	45	35



Ginger/Citrus grater

Item	H
NVC-32590	100



grater length 65mm

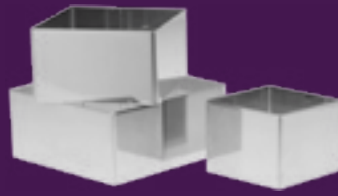
Cheese shaker & grater

Item	H
NVC-32586	95



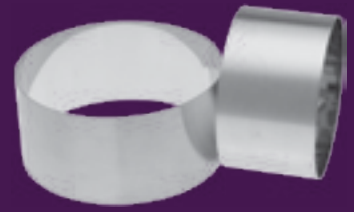
Mini shaker

Item	D	H
NVC-32566	35	50



Food square 3pc set

Item	L	W	H
NVC-32602	60	60	45
	80	80	45
	100	100	45



Food rings 2pc set

Item	D	H
NVC-32576	100	45
	75	45



Honey/Butter knife

Item	L	W
NVC-32573	175	20



Cookbook clip

Item	L
NVC-32555	142



Corn scraper

Item	L	W
NVC-32569	180	40



Mini grater with green silicone handle

Item	L	W
NVC-32560	160	40



Salt & peppercorn funnel

Item	L	W
NVC-32563	63	55



Kiwi fruit cutter and spoon

Item	L	W
NVC-32568	120	30



Buffet Tong

Item	L	W
NVC-32610	190	45



Pizza tong

Item	L	W
NVC-32584	250	80



Fried egg tong

Item	L	W
NVC-32572	220	95



Mini fork tong

Item	L	W
NVC-32591	198	35



Gourmet food tong 2pc set

Item	L	W
NVC-32584	250	80



Pasta tong

Item	L	W
NVC-32594	210	95



Salad tong

Item	L	W
NVC-32593	230	45



Mini turning tong with green silicone tip

Item	L	W
NVC-32595	205	60



Mini turner with green silicone tip

Item	L	W
NVC-32575	205	60





Fruit/Cocktail fork

Item	L
NVC-32565	210

Tubular handle



Mini spaghetti spoon and fork

Item	L
NVC-32588	190



Spoon tong

Item	L	W
NVC-32615	190	50



Capsicum corer

Item	L
NVC-32561	175



Olive straining spoon

Item	L	W
NVC-32564	175	40



Fish bone tweezer

Item	L
NVC-32567	205



Cookpot timer

Item	W
NVC-32600	70



Egg seperator set

Item	H	D
NVC-32605	70	65



Clip on egg seperator

Item	H	D
NVC-32562	80	70





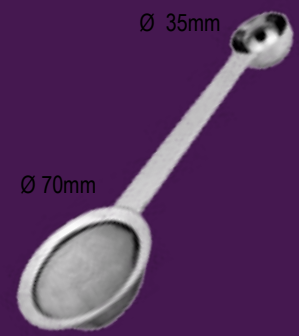
Colander spoon

Item	L	W
NVC-32598	325	120



Can strainer

Item	L	W
NVC-32597	230	110



Coffee scoop 15ml and tea strainer

Item	L
NVC-32580	235



Mini pasta spoon

Item	L	W
NVC-32574	160	55



Mini serving spoon

Item	L	W
NVC-32579	165	55



Mini straining spoon

Item	L	W
NVC-32578	160	55



Poached egg serving spoon

Item	L	W
NVC-32599	300	105



Straining spoon

Item	L
NVC-32571	230

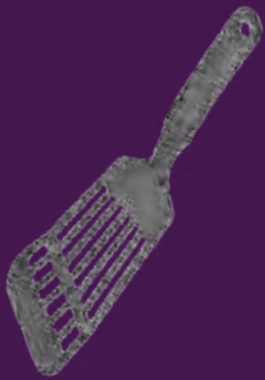


Plate lifter

Item	L	W
NVC-32578	175	40



Non-Stick, Solid 1pc construction heat resistant to 210°C. PA Polyamide



Jumbo turner

Item	L	W	H
32801	310	85	165



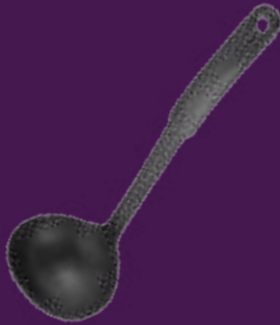
Long turner

Item	L	W	H
32802	310	80	120



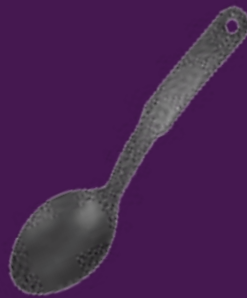
Wok turner

Item	L	W	H
32803	300	92	100



Soup ladle

Item	L	W	H
32804	310	85	165



Solid spoon

Item	L	W	H
32805	310	80	120



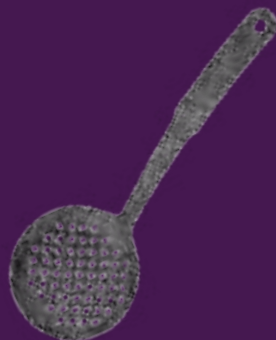
Slotted spoon

Item	L	W	H
32806	285	65	95



Pasta fork

Item	L	W	H
32807	290	75	80



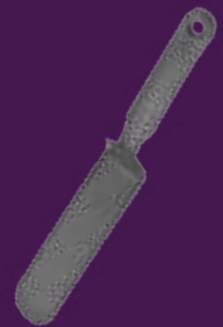
Skimmer non stick

Item	L	W	H
32808	330	110	105



Potato masher

Item	L	W	H
32809	230	75	78



Spatula

Item	L	W	H
32810	320	40	165



Slotted spoon

Item	L
GS-3000	320



Solid spoon

Item	L
GS-3001	320



Pasta fork

Item	L
GS-3002	330



Slotted turner

Item	L
GS-3003	340



Solid turner

Item	L
GS-3004	340



Potato masher

Item	L
GS-3005	270



Soup ladle

Item	L
GS-3006	325



Can opener

Item	L
GS-3008	200



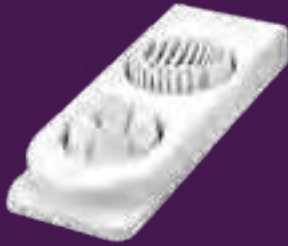
Vegetable peeler

Item	L
GS-3009	175



Whisk

Item	L
GS-3010	280



Egg slicer and wedger

Item	L	W
03122	220	82



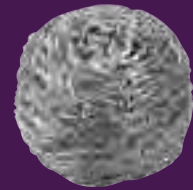
Egg slicer S/S wire

Item	L	W
03121	112	107



Sandwich guard S/S

Item	L	W	H
07280	180	133	90



Scourer 18/10

Item	Weight
03340	40g
03341	50g



Olive/Cherry pitter 18/10

Item	L	H
33000	165	60



Segment squeezer

Item	L	H
07953	85	10



Citrus squeezer 18/10

Item	D	H
07962	130	106



Citrus hand juicier

Item	L
03415	165



Salt dredge S/S

Item	Capacity
07241	285 ml



Salt dredge 18/10

Item	Dimensions
07243	450 ml



Salt dredge S/S with handle

Item	Dimensions
07242	285 ml



**Butter spreader
wooden handle**

Item	L
03035	165
Blade length 100mm	



Butter spreader

Item	L
03055	165
Blade length 100mm	



**Melon baller
wooden handle**

Item	L
03178	175



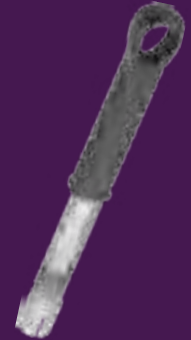
Melon baller

Item	L
03179	175



Butter spreader

Item	L
03185	220



Apple Corer

Item	L
03181	200



Vegetable peeler

Item	L
03180	160



Lemon zester

Item	L
03182	150



Butter curler

Item	L
03184	210



Cheese plane

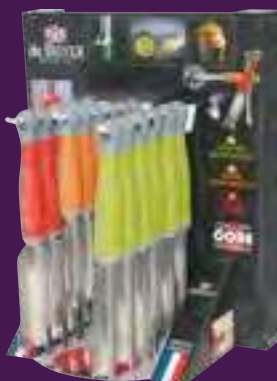
Item	L
03183	230



The DeBuyer universal corer is a patented system for food preparation. De Buyer corer can manually extract the core, hollow out, top and tail and allows for stuffing. High quality design allows for universal use when preparing various fruits and vegetables. The corer is made from a stainless steel blade with tubes marked with 10mm graduations. Incorporated into the design is an anti-slip ergonomic polypropylene handle.



Easy to display stands with electronic POS video screen showing step-by-step user guide



18pc display stand

Item	L	W	D
03161	350	150	129



Corer 12 mm

Item	Tube	C
03162	90	12



Corer 20mm

Item	Tube	C
03163	112	20



Corer 30mm

Item	Tube	C
03165	112	30



KNIVES AND BLADES

CUT



IVO - VIRTU BLACK	84	ACCESSORIES	97
IVO - ASIAN FUKUI	85	CUTTING BOARD PP	98
IVO - BLADE MASTER	86	MANDOLINE	100
IVO - TITANIUM EVO	88	SCOOPS	102
IVO - PARING KNIFE COUNTER PACK	89	SPOONS & TURNERS	103
IVO - ACCESSORIES	89	FOOD MILLS / MOULIES	104
IVO - HACCP PROFESSIONAL	90	CAN OPENERS	106
IVO - SHEARS	96	CAN OPENERS & GARLIC PRESSES	107
GET SET - KNIVES	96		





Made in Portugal

- One-piece, hot-dropped fully forged knife, from a single blank
- Commercially durable range suited to high usage environments
- Virtu Black is black throughout the entire body of the knife and will not sharpen to another colour, unlike coated stainless steel.
- Superior cutting performance with antimagnetic stainless steel handle AISI304
- Suitably packaged for retail sale
- Sophisticated design provides superior handling, balance, safety and hygiene
- Designed to resist rust and corrosion for the life of the product
- Made from the finest, high carbon, special alloyed, surgical German stainless steel containing exact proportions of carbon, chromium, molybdenum and vanadium (x55 Cr Mo v14)

Paring knife

Item	L
26082	100



Utility knife serrated

Item	L
26084	135



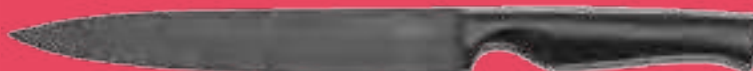
Vegetable knife

Item	L
26086	140



Utility knife

Item	L
26085	160



Granton Santoku

Item	L
26095	180



Chefs knife

Item	L
26087	205



Carving knife

Item	L
26089	205



Bread knife

Item	L
26090	205





- Commercially durable knife range
- Suitable for use in both commercial and domestic kitchens
- Superior cutting performance
- Constructed from the finest quality German Stainless Steel containing exact proportions of carbon, chromium, molybdenum and vanadium (x50 Cr Mo v15)

- Design modelled on the blacksmiths of Fukui region, Japan who have been forging steel for over 800 years
- One-piece, fully forged, full tang knives
- Comfortable, durable and sleek structured handles made from Polyoxymethylene (POM)
- Modern design with with old world European craftsmanship

Petty knife

Item	L
27050	120 Utility knife



Deba knife

Item	L
27068	150 Filleting knife



Usuba knife

Item	L
27075	170 Vegetable knife



Granton santoku knife

Item	L
27060	180 Multipurpose knife



Granton gyuto knife

Item	L
27065	205 Chef's knife



Yanagiba knife

Item	L
27052	205 Sushi and Sashimi knife



Yanagiba knife

Item	L
27054	260 Straight cut sashimi knife





Made in Portugal this top of the line perfectly balanced series features hot-dropped forged Solingen premium grade high carbon stainless steel blades. Full tang and bolster with ergonomic Hostaform-C high impact resistant handles with solid spun rivets, ensuring handles never work loose. (H.R.C ~54-56) It takes 38 stages of forging, tempering, grinding and polishing to manufacture the IVO knife that is recognised around the world as a mark of quality.

Reverse parer

Item	Size
26133	70



Steak knife

Item	Blade
26106	115



Paring knife

Item	Size
26130	115
26131	100
26132	90



Utility knife serrated

Item	Size
26140	115
26142	125



Carving fork

Item	Size
26160	150
26161	180



Carving fork curved

Item	Size
26163	150



Sharpening steel

Item	Blade
26170	200
26172	250



Boning knife

Item	Blade
26108	150


Filleting knife flexible

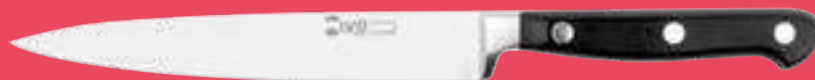
Item	Blade
26118	150


Carving knife

Item	Blade
26113	150
26114	200
26115	250


Carving knife flexible

Item	Blade
26117	200


Santoku knife

Item	Size
26150	180


Bread knife serrated

Item	Blade
26119	200


Slicer serrated

Item	Size
26125	200
26127	250


Chefs knife

Item	Blade
26102	150
26103	200
26104	250
26105	300


Cleaver

Item	Blade	g
26180	140	550
26181	160	600
26182	180	700





Made in Portugal

IVO® TITANIUM EVO

- Lightweight and economical range
- Superior cutting power and performance in comparison to traditional knife blades
- Commercially durable range suited to high usage environment
- Polypropylene handle provides ergonomic and proper handling
- Blade of stainless steel, titanium coated, greater protection and less risk of corrosion.



Paring knife

Item	L	BL	W
27085	200	90	26



Utility knife serrated

Item	L	BL	W
27087	220	115	28



Vegetable knife

Item	L	BL	W
27088	220	115	38



Chefs knife

Item	L	BL	W
27089	280	125	80



Chefs knife

Item	L	BL	W
27095	310	180	86



Santoku knife

Item	L	BL	W
27097	310	180	104



Bread knife serrated

Item	L	BL	W
27098	310	205	76





Kitchen Knives made with surgical grade stainless steel - 20 knives per pack



Reverse parer

Item	Blade
27000	64



Paring knife

Item	Blade
27001	90



Paring knife

Item	Blade
27002	90



Utility knife

Item	Blade
27003	100



Utility knife serrated

Item	Blade
27004	100

ACCESSORIES



Easy pull through sharpener

Item	Size
26100	280



Knife block with stainless steel band

Item	D	H
27019	110	225



Coloured handles help identify each knife with a specific task. Reduces the potential for cross contamination of food during the food preparation process. High quality blades manufactured from special stainless steel containing Carbon, Chromium and Molybdenum, ensuring high hardness, long lasting edges with high resistance to corrosion and excellent cutting power. Ergonomic non-slip handles made from polypropylene for safety and hygiene. A functional and economical product.

Paring knife

Item	L
25001	76



Reverse paring knife

Item	L
25002	70



Utility knife

Item	L
25003	130
25004	150



Utility knife serrated

Item	L
25005	130



Boning knife

Item	L
25006	150


Boning knife

Item	L
25008	150


Bread knife pointed tip

Item	L
25020	200


Roast slicer granton edge

Item	L
25012	250
25013	300
25014	360


Slicer serrated

Item	L
25015	250
25016	300


Bread knife rounded tip

Item	L
25021	200
25025	250


Chefs knife

Item	L
25106	150
25108	200
25109	230
25110	250
25112	300


Cleaver

Item	L	g
25300	150	490
25301	180	580


Sharpening steel

Item	L
25310	250
25312	300





Paring knife

Item	L
25470	90



Paring knife

Item	L
25471	100



Boning knife

Item	L
25483	150



Bagel knife

Item	L
25482	180



Dough knife

Item	L
25480	200



Bread knife serrated

Item	L
25481	200



Chefs knife

Item	L
25475	150
25477	250



Butchers knife

Item	L
25479	250



Pastry knife

Item	L
25484	250



Sharpening steel

Item	L
26080	250



Slicer serrated

Item	L
25473	250
25474	300



RAW MEATS
Paring knife

Item	L
25460	90


Paring knife

Item	L
25461	100


Boning knife

Item	L
25466	150


Boning knife

Item	L
25465	150


Chefs knife

Item	L
25463	200


Butchers knife

Item	L
25468	250


Sharpening steel

Item	L
25469	250


RAW POULTRY
Paring knife

Item	L
25490	90


Paring knife

Item	L
25491	100


Boning knife

Item	L
25497	150


Chefs knife

Item	L
25493	150
25494	200
25495	250


Sharpening steel

Item	L
25499	250





VEGETABLES AND FRUITS

Paring knife

Item	L
25440	90



Paring knife

Item	L
25441	100



Paring knife serrated

Item	L
25442	100



Utility knife serrated

Item	L
25443	130



Chefs knife

Item	L
25447	150
25448	200
25449	250



Slicer serrated

Item	L
25445	250



RAW FISH AND SEAFOOD

Paring knife

Item	L
25401	90



Paring knife

Item	L
25402	100



Utility knife

Item	L
25407	150



Boning knife

Item	L
25408	150



Filleting knife

Item	L
25409	150



Chefs knife

Item	L
25404	200
25405	250


Sharpening steel

Item	L
25410	250


COOKED MEATS

Paring knife

Item	L
25420	90


Paring knife

Item	L
25421	100


Boning knife

Item	L
25432	150


Boning knife

Item	L
25433	150


Carving fork

Item	L
25431	180


Chefs knife

Item	L
25428	200
25429	250


**Roast slicer
granton edge**

Item	L
25425	250


Slicer serrated

Item	L
25423	250
25424	300





Pork shear 18/10

Item	Size
03983	280



Poultry shear 18/10

Item	Size
03980	260



Multi purpose kitchen shear detachable 18/10

Item	Size
03982	210



Seafood scissor 18/10

Item	Size
03985	190

GET SET KNIVES



Chefs knife

Item	Size
GS-2000	200



Bread knife

Item	Size
GS-2001	200



Vegetable knife

Item	Size
GS-2002	110



Paring knife

Item	Size
GS-2003	90



Carving knife

Item	Size
GS-2005	200





**Meat hammer
aluminium head
and wooden hdl**

Item	L	W
03000	330	60



**Meat hammer
aluminium 1 pce**

Item	L	W
03001	260	65



**Magnetic utensil and
knife rack wood**

Item	Dimensions
05160	330
05165	450
05170	600



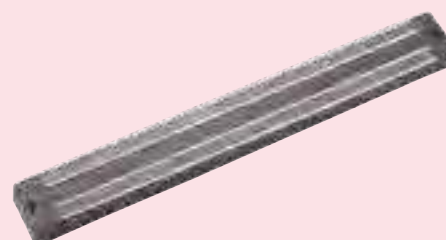
Splatter screen

Item	D
34126	260
34129	290
34133	330



Ceramic stove mat

Item	D
34019	190



**Magnetic utensil and
knife rack black plastic**

Item	Dimensions
05172	330
05173	450
05174	600



Fixed hook s/s

Item	D	G
BH-012003	80	4
BH-012004	100	4
BH-012006	120	5
BH-012007	140	5
BH-012009	160	6
BH-012012	180	8



Flat skewers s/s

Item	L	G
03770	100	3
03771	150	3
03772	200	3
03773	250	3
03774	300	3
03775	350	3
03776	560	5



Round skewers s/s

Item	L	G
03888	200	3
03890	250	3
03892	300	3



- Raw Meat
- Baking & Dairy
- Raw Poultry
- Raw Fish & Seafood
- Cooked Meat
- Fruit & Vegetables



Coloured boards provide a great tool for controlling crosscontamination in a commercial environment. Colour-coding of cutting boards and other utensils designates specific colours to particular food types which can prevent bacteria from raw foods contaminating cooked foods. It also minimises incidences of food tainting, in which strong flavours, such as fish are transferred to more delicately flavoured foods.

HACCP Australia recommends the following colour codes which are widely accepted in Australian kitchens (above next to the HACCP logo)

Clive Withinshaw of HACCP Australia says "We have evaluated a number of cutting board against our standard and, to date, only Tomkin Australia's Chef Inox Colour Coded Cutting boards have been certified as conforming to the HACCP Australia Standard. They definitely represent the best in terms of hygienic design and materials".

The Chef Inox Colour Coded boards are manufactured using hygienic, tough polypropylene provides an autoclavable product with high chemical, stain and aroma resistance. These cutting boards will not dull knives, chip, splinter nor warp. They are colour coded, dishwasher safe, non-absorbent and have a temperature range of 20°C to 105°C. They represent the high standard that busy commercial food handlers demand - especially those which to meet the exacting standards of modern food safety standards - particularly important for sure products that have frequent food contact.

PP HACCP cutting board

L	W	H	Blue	Brown	Green	Red	Yellow
230	380	12	04340	04341	04342	04343	04344
300	450	12	04345	04346	04347	04348	04349
380	510	12	04350*	04351*	04352*	04353*	04354*

* no handle

PP HACCP GN 1/1 cutting board

L	W	H	White	Blue	Brown	Green	Red	Yellow
530	325	20	04382	04385	04386	04387	04383	04384

- HACCP food safety accredited
- Heat resistant between -40°C to approximately +95°C
- Colour coded for hygienic food preparation
- Non-Toxic
- Certified for professional food service
- High chemical resistance
- Stain and aroma resistant

- Shock proof
- Unbreakable
- Will not chip, splinter or warp
- Will not dull knives
- Dishwasher safe
- Non-absorbent



Cutting board PP 12mm thickness w/handle

Item	L	W	H
04311	200	270	12
04314	250	150	12
04315	205	355	12
04319	250	400	12
04320	300	450	12



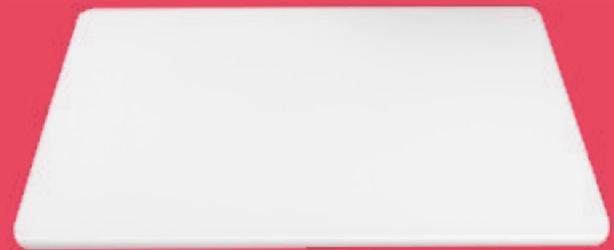
Cutting board PP 12mm thickness

Item	L	W	H
04321	380	510	12
04322	450	610	12



PP cutting board 20mm thickness

Item	L	W	H
04359	300	450	20
04360	380	510	20



PE cutting boards thickness

Item	L	W	H
04362	450	610	19
04363	450	750	19

Polyethylene subject to different standards than PP
NOT HACCP COMPLIANT



Rack for boards S/S

Item	Dimensions
04395	320x290



PP cutting board 5pc set

Item	L	W	H
44319 - SET	250	400	12
44320 - SET	300	450	12



ACCESS LA MANDOLINE



Made in France

The access mandoline is a high quality mandoline capable of julienne, waffle cut, slices, lozenges and straight cuts. Made from high grade stainless steel.

Access with 2 double blades

Item	includes
34260	4 & 10mm julienne double sided straight and serrated

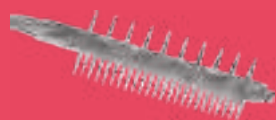
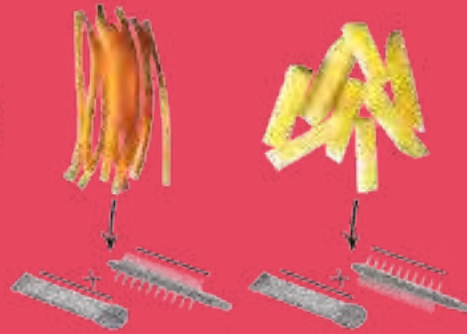
Slice



Waffle cut



Julienne



Access double sided julienne

Item	includes
34261	2 and 7mm
34262	4 and 10mm

Access double sided straight and serrated

Item	includes
34263	2 and 7mm
	fits 34250 & 34260

Pro v long pusher

Item	Colour
34230	Grey
	fits 34260 & 34250

Pusher

Item	Colour
34212	Black
	fits 34250 & 34260

ULTRA LA MANDOLINE



Made in France

The Ultra mandoline can cube 2,4 and 10mm lozenges, slices, crinkle cut, juliennes and waffle cut. Made from brushed stainless steel. Comes with a double horizontal blade (straight and serrated) as well as 3 julienne blades 2,4 & 10mm.

Also features a slider to hold fruits and vegetables and aids cutting with an ergonomic plastic pusher. This unit is compact and the blades store under the mandoline.



Ultra with 4 blades

Item	includes
34250	1 double blades 3 julienne blades

Ultra blades

Item	cutting size
34252	julienne 2mm
34253	julienne 4mm
34254	julienne 10mm
34263	double sided stright and serrated



KOBRA V LA MANDOLINE



Made in France

Kobra V is the complete hand held slicer with pusher. Made from stainless steel and composite polymers. The mandoline is made in Thiers and is renowned for its high standards. The Kobra cuts at the exact angle of 19.3° for that perfect cut. This versatile slicer can cut all types of fruit and vegetables even those with the softest skin.



Kobra mandolin

Item	colour
34240	Black



Aluminium scoop round

Item	CAP	L
66012	140ml	120 x 60
66016	340ml	160 x 80
66020	680ml	200 x 100
66023	1070ml	230 x 120
66026	1610ml	260 x 140
66030	2380ml	300 x 160



Aluminium flat scoop

Item	CAP	L
66145	113ml	120 x 68
66150	226ml	140 x 85
66155	453ml	190 x 110



Aluminium flat wide scoop

Item	CAP	L	HDL	SCOOP L	D	W
66165	650ml	360	120	230	85	145



Measuring scoop pp

Item	CAP	L
31071	50ml	160
31072	100ml	200
31073	250ml	260
31074	500ml	315
31075	1000ml	385



Ice scoop

Item	CAP	L	HDL	SCOOP L	D	W
66170	1130ml	370	110	230	80	150



Spoon 15mm thick handle european beechwood

Item	L
03450	250
03452	300
03454	350
03456	400
03458	450
03460	500



Spoon thermoglass

Item	L
03406-N	290
03407-N	380
03408-N	450

Australian made

Resistant to 210°C



Tasting spoon european beechwood

Item	L
03481	350



Tasting spoon with hole european beechwood

Item	L
03480	350



Stirrer european beechwood

Item	L
03410	300
03411	350



Turner slotted european beechwood

Item	L
03491	350



Turner solid european beechwood

Item	L
03490	350



Stirring ladle PA

Item	L	Item	L
31191	250	31194	400
31192	300	31195	450
31193	350	31196	500

Resistant to 220°C



18/10 heavy duty food mill with 1 blade 370mm

Item	Use	Size
2574-37	Food Mill	
2575-90	blade	1mm
2575-91	blade	1.5mm
2575-92	blade	2.5mm
2575-93	blade Includ	3mm
2575-94	blade	4mm
2575-99	Hdl	



Tinned heavy duty food mill with 1 blade tinned

Item	Use	Size
2575-37	Food Mill	
2575-90	blade	1mm
2575-91	blade	1.5mm
2573-92	blade	2.5mm
2575-93	blade Includ	3mm
2575-94	blade	4mm
2575-99	Hdl	



Used to strain and puree fruits and vegetables. Comes with interchangeable cutting plates allowing for a variety of textures. By placing the cooked fruits and vegetables in the mill and turning the crank, the semi circular blade sweeps over, compresses and scrapes the food.



320mm food mill 18/10 with 3 blades

Item	Use	Size
2570-32	Food Mill	
2570-91	blade	1.5mm
2570-92	blade	2.5mm
2570-94	blade	4mm
2570-99	Hdl	



320mm food mill tinned with 3 blades

Item	Use	Size
2573-31	Food Mill	
2573-91	blade	1.5mm
2573-92	blade	2.5mm
2573-94	blade	4mm
2573-99	Hdl	



390 mm tripod food mill tinned with stand and 1 blade 14kg

Item	Use	Size
2577-39	Food Mill	
2577-90	Blade	1.0mm
2577-92	Blade	2.0mm
2577-93	Blade	3.0mm
2577-94	Blade	4.00mm



Food mill PP with 3 blades

Item	D
34150	200
34151	240



Classic R

EZ-40

Item	Type	Can Size		Wheel	Shaft
		<360mm	<560mm	D	L
05000	Classic R	P		25	415
05003	Classic R	P		25	640
05012	EZ-40		P	40	415
05015	EZ-40		P	40	640



Replacment parts for Classic R and EZ-40

Item	Type
05000-B	Blade
05000-H	Handle
05000-W	Wheel
05000-D	Clamp Base



Replacment wheel for 05012 EZ-40

Item	Type
05012-W	Wheel



Garlic press aluminium

Item	L	D
03006	150	23



Jumbo garlic press 18/10

Item	L	D
33007	200	38



Como garlic press 18/10

Item	L	D
32970	180	28



Como can opener 18/10

Item	Colour
32917	S/S



Deluxe can opener

Item	Colour
03004-BK	Black
03004-W	White



Get set can opener 18/10

Item	Colour
GS-3008	S/S



BAKE

BAKEWARE



THERMOMETERS	101	PASTRY BAG ACCESSORIES	113
SCALES, MEASURING SPOONS, CUPS & JUGS	102	CUTTERS	114
FUNNELS	103	PORTIONER / ICECREAM SCOOP	115
PÂTISSERIE & BAKERY	104	MOUL'FLEX SILICONE MOULDS	116
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ROLLING PINS	106	TIN PLATED BAKEWARE	118
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PASTRY BAGS	112	COOLING RACKS	123



**Oven thermometer 18/10**

Item	D	Range
05385	55	65 to 280°C

**Fridge/freezer thermometer 18/10**

Item	D	Range
05386	55	-30 to +30°C

**Meat thermometer 18/10**

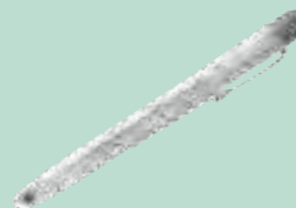
Item	D	Range
05375	70	60 to 185°C

**Candy/ deep fry thermometer 18/10**

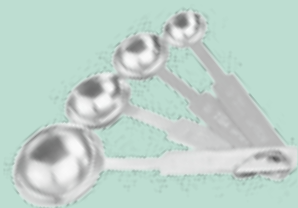
Item	D	Range
05380	70	60 to 185°C

**Pocket thermometer 18/10
case included**

Item	D	Range
05371	32	-10 to 100°C

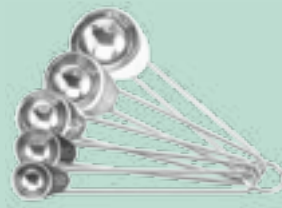
**Dough thermometer**

Item	D	Range
05390	32	-20 to 50°C



Measuring spoon 4pc set 18/8

Item	Measure	Cap
66468	1/4 teaspoon	1.25ml
	1/2 teaspoon	2.5ml
	1 teaspoon	5ml
	1US tablespoon	15ml



Measuring spoon 5pc set 18/10

Item	Measure	Cap
32535	1/4 teaspoon	1.25ml
	1/2 teaspoon	2.25ml
	1 teaspoon	5ml
	2 teaspoon	10ml
	1US table spoon	15ml



Measuring cup 4pc set S/S

Item	Measure	Cap
66465	1/4 cup	60ml
	1/3 cup	80ml
	1/2 cup	125ml
	1 cup	250ml



Measuring cup 4pc set 18/10

Item	Measure	Cap
66466	1/4 cup	60ml
	1/3 cup	80ml
	1/2 cup	125ml
	1 cup	250ml



**Measuring jug mls/lt
Graduated blue scale PP**

Item	Cap
31051	0.25L
31052	0.5L
31053	1L
31054	2L
31056	3L
31058	5L

Australian made



**Measuring jug mls/lt
Graduated clear scale PP**

Item	Cap
31060	0.25L
31061	0.5L
31062	1L
31063	2L
31064	3L
31065	5L

Australian made



Measuring jug graduated

Item	Cap
66462	1L
18/8 Stainless Steel	

FUNNELS



de BUYER
DEPUIS 1830

Confectionery funnel 18/10

Item	D	H	Cap
37180	190	180	1.9L
37185	175	165	1.5L



PADERNO

Funnel 18/10

Item	D	H
PD2562-12	120	140
PD2562-14	140	170
PD2562-20	200	200
PD2562-25	250	250
PD2562-30	300	300



PADERNO

Funnel PC

Item	D	H
31080	80	85
31081	100	105
31082	120	125
31084	140	155
31085	180	200



Chef inox

Funnel removable strainer 18/10

Item	D	H
39350	105	100
39351	125	110



Chef inox

Jam funnel 18/10

Item	D	Opening
39360	140	55



Pudding mould aluminium

Item	D	H
66231	65	35
66232	75	42
66233	85	55



Dariole mould aluminium

Item	D	H
66235	67	56



Fluted dariole mould aluminium

Item	D	H
66236	67	56



Pudding mould 18/10

Item	D	H
66241	65	35
66242	75	42
66243	85	55



Dariole mould 18/10

Item	D	H
66245	67	56
66250	50	50
66251	60	60
66252	65	65
66253	70	70
66254	85	85



Fluted dariole mould 18/10

Item	D	H
66246	67	56



Soufflé porcelain

Item	D	Cap
901310	80	90ml
901311	85	120ml
901312	90	180ml
901314	100	250ml
901315	175	1000ml



Custard cup porcelain

Item	D	Cap
901323	90	200ml



Sieve 18/10 with 18/10 mesh

Item	D	H	Mesh
39308	200	75	1mm
39310	250	75	1mm
39312	300	75	1mm
39314	350	75	1mm
39316	400	75	1mm



Flour sieve PC with 18/10 mesh

Item	D	H	Mesh
31115	305	100	2.8mm
31116	305	100	1.8mm
31117	305	100	1.2mm
31118	305	100	0.8mm
31110	185	100	0.5mm



Sieve with 18/10 mesh

Item	D	H	Mesh
PD2605-30	300	100	1mm
PD2605-35	350	110	1mm
PD2604-30	300	100	3mm
PD2604-35	350	110	3mm
PD2606-30	300	100	7mm



Flour sieve crank handle S/S

Item	D	H	Cap
39395	105	145	5 Cup
39398	155	165	8 Cup



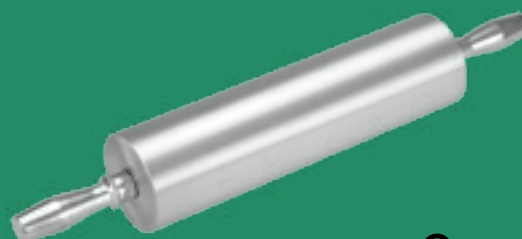
Flour sieve squeeze handle S/S

Item	D	H	Cap
39391	95	128	3 Cup
39392	125	130	5 Cup



Rolling pin PE with S/S ball bearings

Item	L	D	Overall
31142	350	80	500



Heavy duty rolling pin aluminium

Item	L	D	Overall
03663	330	90	550
03665	380	90	610
03667	455	90	675



**Croissant cutter S/S with PE handles
1 section**

Item	Section	Overall
31155	210x117	440



**Rolling pin wood fully sealed with
S/S ball bearings**

Item	L	D	Overall
31149	300	90	560
31150	350	90	610
31151	400	90	660
31152	450	90	710



Heavy duty rolling pin beechwood

Item	L	D	Overall
03652	280	60	515



**Heavy duty rolling pin beechwood
with S/S ball bearings**

Item	L	D	Overall
03653	330	70	535
03655	380	70	585
03657	455	70	675



**French style rolling pin tapered
beechwood**

Item	L	D
03658	475	25-40



French style rolling pin beechwood

Item	L	D
03659	500	40



Dough wheel expandable 18/10

Item	Min/Max	Cutters
01395	12/125	5 Wheel
01396	12/125	6 Wheel
01397	12/125	7 Wheel



Roller docker

Item	peg space	W
01400	7	130



Roller docker PP

Item	peg space	W
31021	15	60



Roller docker PP

Item	peg space	W
31022	15	115



Lattice cutter PP

Item	peg space	W
31023	7	100



Dough ruler 80/120mm subdivisions

Item	L	H
31067	640	50

Metric scale with red markings



**Pastry brush natural bristles
wood handle**

Item	W
31511	25
31512	38
31513	50



**Pastry brush natural bristles
PA reinforced fiberglass**

Item	W
31540	40
31541	60
31542	75

Heat resistant to +120°C



**Grease brush round natural
bristles wood handle**

Item	D
31521	25



**Pastry brush natural bristles
wood handle**

Item	W	Item	W
31501	25	31505	62
31502	38	31506	75
31503	50	31510	100



Flour brush wood handle

Item	L	Bristle
31550	300	Black
31551	300	Natural



Flour brush PE handle

Item	L	Bristle
31552	300	Black



Dough

Item	L	H
30852	125	85



Leveller

Item	L	H
31400	116	75



Leveller

Item	L	H
31401	121	80
31402	141	100



Leveller

Item	L	H
31405	118	80



Rounded

Item	L	H
31409	160	120
31413	198	149



Rounded

Item	L	H
31410	113	75



Dough

Item	L	H
31411	120	88



Dough

Item	L	H
31412	115	95



Comb s/s

Item	L	H
01446	110	95



Comb

Item	L	H
31423	93	83



Comb & round teeth

Item	L	H
31421	110	72



Double sided comb

Item	L	H
31420	110	75



Round Edge

Item	L	H
31417	216	128



Cutting

Item	L	H
31415	216	128



Spatula rubber

Item	L
03037	250
03038	350
03039	450



Spatula rubber

Item	L
31390	250
31391	350
31392	450



Dough scraper wood handle

Item	L	W
03026	150	75



Dough scraper S/S handle PP

Item	L	W
31167	120	115
31168	135	135



Dough scraper PE handle

Item	L	W
03056	150	75



Dough scraper 18/10

Item	L	W
03025	150	90

Single piece construction



Ravioli cutter wood handle

Item	D	L
03394	36	80
03395	48	90
03396	60	110



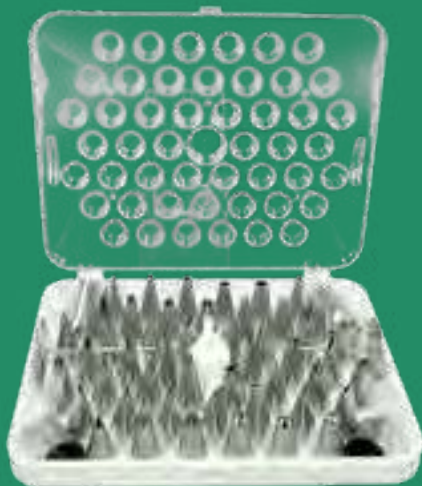
Pastry wheel fluted wood handle

Item	D	L	W
03397	30	160	2
03398	40	170	3



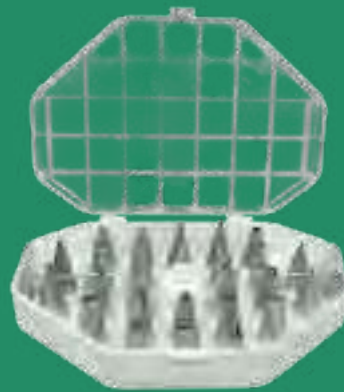
Dough wheel fluted S/S

Item	D	L	W
31132	57	185	3



Decorating tubes 52pc set S/S

Item	Contains
00783	52 tubes



Decorating tubes 26pc set S/S

Item	Contains
00782	26 tubes



Piping tubes PP small tips 22pc set

Item	Contents
31102	2, 4, 6, 8 stars 2,3,4,5,6,7,8,10 plain 8 garnish 2 couplings



Piping tubes PP small tips 12pc set

Item	Contents
31103	3,5,7,9 stars 5,7,9,11 plain 4 garnish



Piping tips PP large 12pc set

Item	Contents
31104	11,13,15,17 stars 11,13,15,17 plain 4 garnish



Plain piping tube

Item	D
00740-7P*	all sizes
00743-P	3mm
00745-P	5mm
00747-P	7mm
00749-P	9mm
00751-P	11mm
00753-P	13mm
00755-P	15mm

*contains 1 of each size



Star piping tube

Item	D
00720-7S*	all sizes
00723-S	3mm
00725-S	5mm
00727-S	7mm
00729-S	9mm
00731-S	11mm
00733-S	13mm
00735-S	15mm

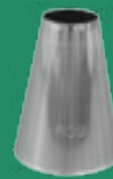
*contains 1 of each size



Star piping tube 10ps set S/S

Item	D
00420-9S*	all sizes

*contains 1 of each size



Plain piping tube 10 pc set S/S

Item	D
00440-9P*	all sizes

*contains 1 of each size


Decorating set

Item	Contents
00334-C	6 decorating tubes 1 25cm pastry pag 1 delrin coupling


Cake and food decorating set 26pc

Item	Contents
00590	14 decorating tubes 2 pastry bags 2 flower nails 2 pastry tubes 1 delrin coupling 1 spatula 100mm 4 food colours


Decorating set 13pc

Item	Contains
00556	12 Tips


Decorating syringe

Item	D
00700	175x40


Decorating set 7pc

Item	Contains
00701	6 Tips


Tube cleaning brush

Item	L	W
31560	100	8


Cake tester

Item	L
01444	130


Fondant smoother

Item	L	W
01448	150	76



Chef Inox polyflex HACCP

Item	L	Item	L
01725	200	01740	400
01726	250	01745	450
01730	300	01750	500
01735	350	01760	600

- The only reusable HACCP approved piping bag
- Long lasting even with frequent washing
- Reduces bacteria growth and bad odour
- Suitable for all mixtures
- Food safe plastic
- Seamless



Thermoflex export

Item	L	Item	L
01790	250	01798*	550
01791	310	01799*	600
01793	340	01800*	650
01794*	400	01801*	700
01796*	460	01802*	750
01797*	500	*reinforced tip	

- Foodsafe
- Grease Proof
- Heavy duty quality
- Sizes 400-700mm with reinforced tip
- All bags with seam and hanger



Thermoflex standard

Item	L	Item	L
01770	250	01776*	550
01771	310	01777*	600
01772	340	01778*	650
01773*	400	01779*	700
01774*	460	01780*	750
01775*	500	*reinforced tip	

- Foodsafe
- Standard quality
- Grease proof
- Sizes 400-700mm with reinforced tip
- Cotton or cotton blend with multiple plastic coating
- All bags with seam and hanger



Ultraflex

Item	L	Item	L
01600	250	01609	550
01601	280	01610	600
01605	400	01611	650
01607	460	01612	700
01608	500		

- Foodsafe
- Seamless
- Grease proof
- Extremely flexible
- Synthetic fibre with multiple plastic coating



Suregrip

Item	L	Item	L
01712	300	01716	400
01714	350	01718	450

- Foodsafe
- Plastic coated cloth bag
- Flexible, more pliable with use
- Stain and grease resistant



Disposable pastry bag

Item	D	Pack
00470-30	300	200
00470-45	450	200
00470-53	530	200

Comes in dispenser box



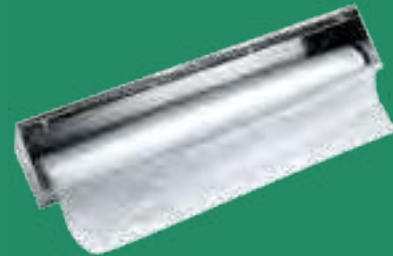
Pastry bag holder PP

Item	D	H
31099	195	230



Disposable pastry bag

Item	D	Pack
01705	425x240	100
01706	500x300	100



Disposable pastry bag perforated on roll

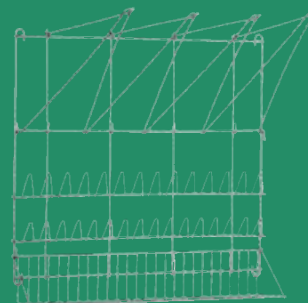
Item	D	Roll
01701	560x295	200

Does not include dispenser



Wall rack for pastry bags S/S

Item	D	H
31095	500x420	260



Wall rack for pastry bag and piping tubes S/S

Item	D	W
31097	500	500



Heart 6pc set

Item	Size	Metal
01904	50-90	Tin
01981	50-90	18/10



Teardrop 6pc set

Item	Size	Metal
01913	50-95	Tin
01993	50-95	18/10



Hexagon 6pc set

Item	Size	Metal
01915	45-95	Tin



Rose 6pc set

Item	Size	Metal
01912	40-95	Tin
01992	40-95	18/10



Star 6pc set

Item	Size	Metal
01905	45-90	Tin
01982	45-90	18/10



Square 6pc set

Item	Size	Metal
01914	35-70	Tin
01994	35-70	18/10



Alphabet 26pc set

Item	Size	Metal
01949	25	Tin



Numbers 9pc set

Item	Size	Metal
01902	35	Tin



Animal 10pc set

Item	Size	Metal
01925	35	Tin
01991	35	18/10



Cutter/Mould 29pc

Item	Size	Metal
01970	25-40	Tin



Fruit 12pc set

Item	Size	Metal
01917	30-55	Tin



Aspic 12pc set

Item	Size	Metal
01946	15	Tin
01947	20	Tin
01948	30	Tin
01950	35	Tin
01989	30	18/10



Round crinkle set

Item	Size	Metal	Pce
01907	25-95	Tin	11
01909	25-115	Tin	14
01983	25-95	18/10	11
01984	25-115	18/10	14



Round plain set

Item	Size	Metal	Pce
01957	25-95	Tin	11
01959	35-115	Tin	14
01985	25-95	18/10	11
01986	25-115	18/10	14



Plain cutter S/S

Item	D
01440/4	38
01440/6	63
01440/7	90
01440/10	110



Plain cutter 4pc S/S

Item	D
01440	38,63,90,110



Crinkled cutter S/S

Item	D
01441/5	38
01441/6	63
01441/7	90
01441/10	110



Cookie cutter multi sided S/S

Item	D
01420	55



Doughnut cutter S/S

Item	D
01442/6	63
01442/9	90

PORTIONER / ICECREAM SCOOP



The lightweight and efficient handle featured on all Bonzer portioners are guaranteed against breakage. Each model features a central scraper activating spindle and patented integral return mechanism with no springs to break.

- Easily identified by colour coded handles
- Quick release stainless steel bowl and scraper unit
- High quality food grade stainless steel
- Designed and manufactured in the UK
- Reliable exact measurements
- Size signifies scoops per litre
- Dishwasher safe

**Bonzer Litegrip portioner**

Item	Size	Colour
21506	No. 6	White
21508	No. 8	Grey
21510	No.10	Ivory
21512	No. 12	Green
21514	No. 14	Skyblue
21516	No. 16	Royal Blue
21520	No. 20	Yellow
21524	No. 24	Red
21530	No. 30	Black
21540	No. 40	Orchid
21560	No. 60	Pink
21570	No. 70	Plum
21599	No. 100	Orange


Portioner / Icecream scoop 18/10

Item	Size	Item	Size
21110	No. 10	21130	No. 30
21112	No. 12	21140	No. 40
21116	No.16	21160	No. 60
21120	No. 20	21170	No. 70
21124	No. 24	21200	No. 100

- Flexible non stick moulds for baking and freezing
- Temperature tolerance of -40°C to 280°C
- Foodgrade Platinum silicone
- Easy to turn out
- Capacity indicated is for individual unit



Dariol mould 12 units

Item	Cap	D	Tray size
67600	40ml	40	175 x 275x35



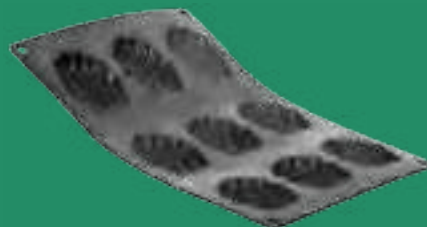
Muffin mould 6 units

Item	Cap	D	Tray size
67603	100ml	72	175 x 300x30



Round tartlet mould 8 units

Item	Cap	D	Tray size
67606	40ml	65	175 x 300x17



Madeleine mould 9 units

Item	Cap	L	W	Tray size
67608	30ml	45	18	175 x 300x18



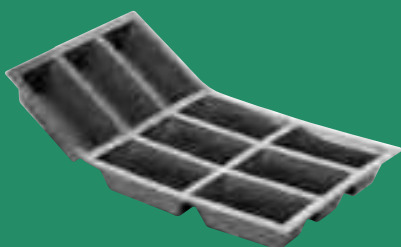
Hearts mould 8 units

Item	L	W	Tray size
67613	65	41	175 x 300x35



Oval mould 8 units

Item	Cap	L	W	Tray size
67614	100ml	65	41	175 x 300x35



Rectangular mould 9 units

Item	Cap	L	W	Tray size
67615	90ml	80	30	175 x 300x30



Mini kougloff mould 6 units

Item	Cap	H	D	Tray size
67616	90ml	36	70	175 x 300x36



- The patented R'System® has perforations located between the various imprints of the sheet allowing a reduction in cooking time
- All products are made from foodgrade Platinum silicone without peroxide, allowing for intensive use
- R'System® is economic in its use of the number of cavities on the one baking sheet
- Moul'flex moulds are safe for oven cooking and freezing, -40°C to +300°C
- Made in France



Mini cake mould

Item	Units	H	D	Tray size
67340	12	10	120	600 x 400
67342	6	10	160	600 x 400



Mini brioche mould 24 units

Item	H	D	Tray size
67317	35	77	600 x 400



Mini muffin mould 70 units

Item	H	D	Tray size
67307	30	45	600 x 400



Cube mould 54 units

Item	L	W	H	Tray size
67345	45	45	45	600 x 400



Fluted bordelais mould 54 units

Item	H	D	Tray size
67322	50	55	600 x 400



Fluted kougloff mould 35 units

Item	H	D	Tray size
67325	34	72	600 x 400



Florentine mould 40 units

Item	H	D	Tray size
67305	11	60	600 x 400



Madeleine mould 44 units

Item	L	W	H	Tray size
67320	80	45	18	600 x 400



Mini tartlet mould

Item	Units	H	D	Tray size
67332	40	15	50	530 x 325 GN 1/1
67335	60	9	45	600 x 400



Hemisphere mould

Item	Units	H	D	Tray size
67310	18	35	70	530 x 325 GN 1/1
67312	28	35	70	600 x 400

Mini cakes mould

Item	Units	L	W	H	Tray size
67301	20	100	50	30	530 x 325 GN 1/1
67303	30	100	50	30	600 x 400



Mini pyramid mould

Item	Units	L	W	H	Tray size
67313	28	68	68	34	530 x 325 GN 1/1
67315	35	68	68	34	600 x 400

Muffin mould 24 units

Item	H	D	Tray size
67327	40	70	530 x 325 GN 1/1
67330	40	70	600 x 400



Yule log mould transparent round 4 units

Item	L	W	H	Tray size
67337	500	72	63	600 x 400

Yule log mould transparent square 4 units

Item	L	W	H	Tray size
67338	500	70	70	600 x 400



Cake pan fluted loose base

Item	D	H
64010	100	30
64018	180	40
64020	200	45
64023	230	45
64025	250	47
64028	280	50



Quiche pan fluted loose base

Item	D	H
64112	120	18
64120	200	25
64124	240	25
64128	280	25
64132	320	25



Tart mould fluted round fixed base

Item	D	H
64085	85	16
64095	95	18
64105	105	20



Quiche pan rectangular fluted loose base

Item	L	W	H
64040	300	210	25



Brioche mould fluted 10 ribs fixed base

Item	D	H
64204	75	28
64205	80	30
64206	90	32



Brioche mould fluted 12 ribs fixed base

Item	D	H
64201	60	20
64202	65	25
64203	70	26



Brioche mould fluted 14 ribs fixed base

Item	D	H
64207	140	60
64208	160	65

- Commercial quality, non stick patisserie and bakeware collection
- Featuring Quantum 2 double coated commercial quality
- Made in France



Quiche pan fluted loose base

Item	D	H
67410	200	25
67411	240	25
67412	260	25
67413	280	25
67414	320	25



Cake pan fluted loose base

Item	D	H
67401	100	30
67402	180	40
67403	200	45
67404	230	45
67405	250	47
67406	280	50



Quiche pan rectangular fluted loose base

Item	L	W	H
67409	300	210	25



Quiche pan fluted rectangular loose base

Item	L	W	H
67408	350	110	25



Brioche mould, fluted 10 ribs fixed base

Item	D	H
67427	75	28
67428	80	30



Tartlet mould, fluted 16 ribs fixed base

Item	D	H
67430	60	9
67431	70	10
67432	80	12
67433	100	20



Tart mould, fluted 36 ribs fixed base

Item	D	H
67416	85	16
67417	95	18
67418	105	20

CAKE PAN



FISKO

**Springform tin plated
loose base**

Item	D	H
68422	220	65
68424	240	65
68426	260	65
68428	280	65



FISKO

**Springform 18/10
tempered glass base**

Item	D	H
68030	205	65



FISKO

**Springform non stick
loose base**

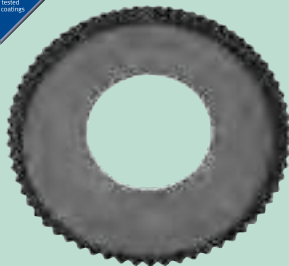
Item	D	H
67444	240	65
67446	260	65
67448	280	65
67449	300	65



FISKO

Tart fluted mould non stick

Item	D	H
67466	280	24



FISKO

**Tart mould fluted tempered
glass base non stick**

Item	D	H
67500	260	24



PADERNO

Savarin mould aluminium

Item	D	H
PD7060-14	140	55
PD7060-20	200	65
PD7060-22	220	65
PD7060-26	260	85
PD7060-30	300	85


Cake pan aluminium

Item	D	H
66381	150	50
66382	200	50
66383	250	50
66384	300	50
66385	350	50


Deep cake pan aluminium

Item	D	H
66391	150	75
66392	200	75
66393	250	75
66394	300	75
66395	350	75

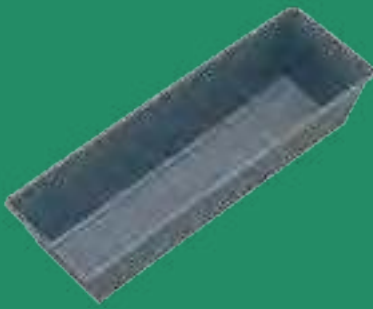


PADERNO

**Loaf pan non stick
aluminium**

Item	L	W	H
PD7064-22	220	90	70
PD7064-26	260	100	80

Commercial Quality bakeware collection. Made in Germany.



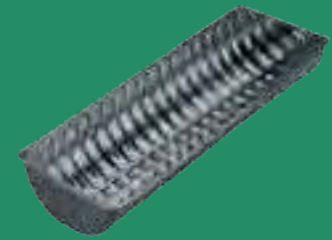
Loaf pan non stick

Item	L	W	H
67454	250	110	75
67456	300	110	75
67458	350	110	75



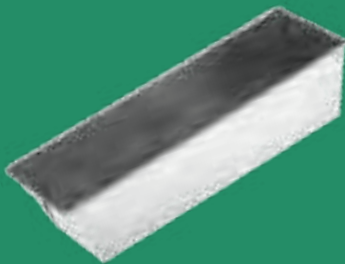
Large loaf pan non stick

Item	L	W	H
67464	350	150	100



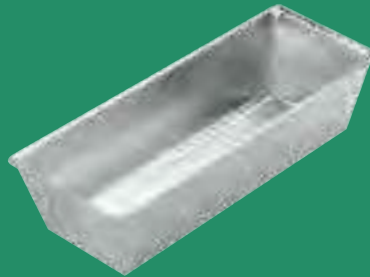
Ribbed loaf pan semi circle non stick

Item	L	W	H
67460	305	110	50



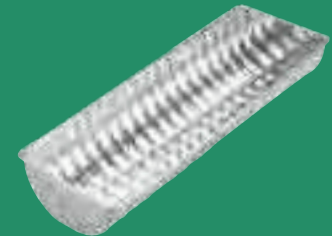
Loaf pan S/S

Item	L	W	H
68032	250	110	75
68034	300	110	75
68036	350	110	75



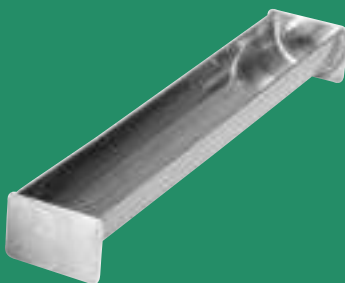
Loaf pan tin plate

Item	L	W	H
68530	300	110	75
68535	350	110	75



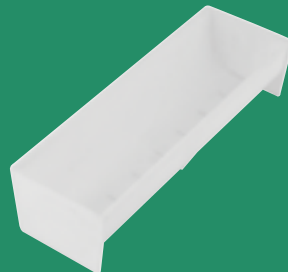
Ribbed loaf pan tin plate semi circle

Item	L	W	H
68512	305	110	50



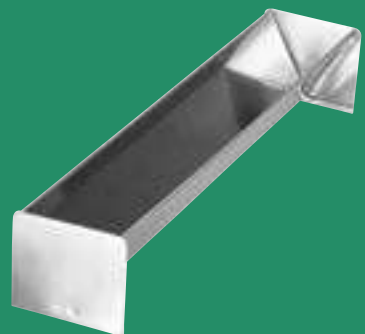
Round yule log 18/10 S/S

Item	L	W	H
68750	350	60	50
68751	500	70	50
68752	500	80	56



Rould yule log PP

Item	L	W	H
31037	280	85	60



Triangular yule log 18/10

Item	L	W	H
68755	505	90	78



Revolving cake stand S/S

Item	D	H
00615	300	50



Revolving cake stand MEL

Item	D	H
31001	320	100



Revolving cake stand PS

Item	D	H
31000	315	85



Cake plate SAN

Item	D	H
31012	300	25



Cake ring

Item	D	H	Material
30840	75	30	PS
30842	150	40	PS
30844	280	70	ABS

Not to be used for baking



Cake divider PP

Item	Divisions
31044	10
31045	12
31046	14
31047	16
31049	20



Muffin tray aluminium

Item	L	W	Cup
66312	360	270	12
66324	520	360	24



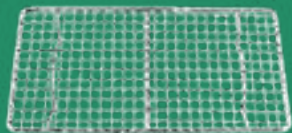
Non stick muffin tray aluminium

Item	L	W	Cup
66313	360	270	12



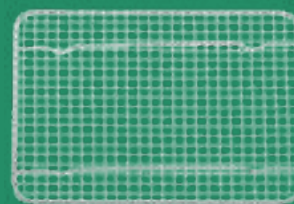
Cake divider PP double sided

Item	Divisions
31038	8 or 12
31039	12 or 16
31040	14 or 16
31041	12 or 18
31042	14 or 18



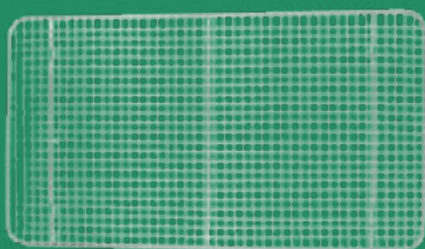
GN cooling rack with legs

Item	GN size	L	W
10306	1/3	125	250



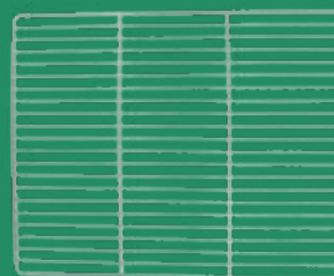
GN cooling rack with legs

Item	GN size	L	W
10308	1/2	200	250



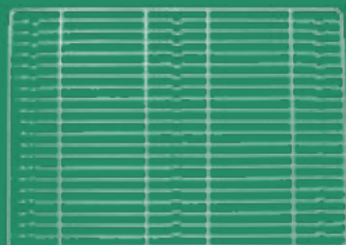
GN cooling rack with legs

Item	GN size	L	W
10310	1/1	450	250



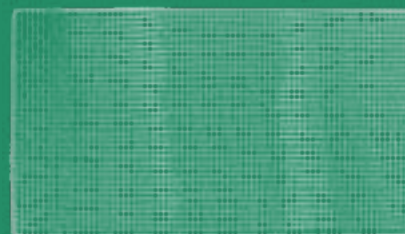
GN wire grid no legs

Item	GN size	L	W
10325	1/1	530	325
10326	2/1	650	530



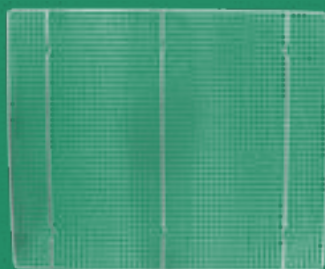
Cooling rack with legs

Item	L	W
10311	450	320



Cooling rack no legs

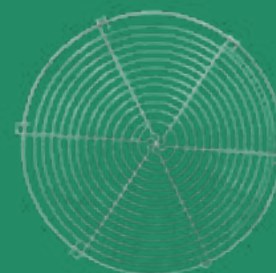
Item	L	W
10316	740	400



Cooling rack

Item	GN size	L	W
10321	2/1	650	530
10320		740	400

10321 has legs, 10320 has no legs



Round cake cooler

Item	L
10330	300
10335	350



STORE

STORAGE AND MISC.



CUTLERY STORAGE	138	FIDO PRESERVING JARS	144
BAKING GLOVES & STORAGE	140	QUATTRO STAGIONI PRESERVING JARS	146
SQUEEZE BOTTLES & RACKS	141		
WECK PRESERVING JARS	142		





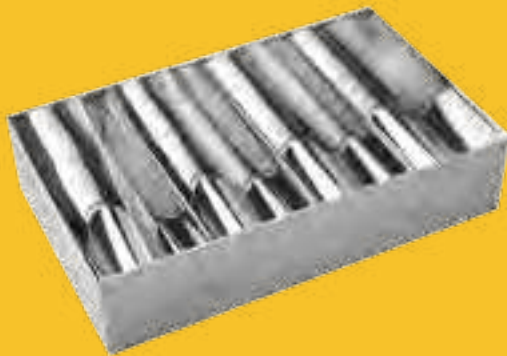
Cutlery box 4 compartment

Item	L	W	H	Colour
03640-BK	550	330	100	Black
03640-GY	550	330	100	Grey
03640-W	550	330	110	White



Cutlery box 4 compartment GN 1/1

Item	L	W	H	Colour
03641	550	325	100	Grey



Cutlery box 4 compartment S/S

Item	L	W	H
03645	430	260	100



Flatware basket PP 8 compartment

Item	L	W	H
09605	420	210	155



Heavy duty bucket reinforced base

Item	D	H	Cap
07603	320	270	13L



Heavy duty bucket

Item	D	H	Cap
07602	320	255	13L



**Cylinder holder 2x2
matte black finish**

Item	L	W	H
05242	310	255	210
hole diameter 104mm			



**Cylinder holder 2x2
stainless steel**

Item	L	W	H
05244	310	255	210
hole diameter 104mm			



**Cylinder cutlery holder 4
stainless steel**

Item	L	W	H
05243	500	200	190
hole diameter 104mm			



**6 cylinder cutlery holder 3x3
stainless steel**

Item	L	W	H
05245	380	300	210
hole diameter 104mm			



Flatware cylinder PE

Item	D	H
05255	90	135



Flatware cylinder 18/10

Item	D	H
05250	90	135



Baking foil (reusable)

Item	L	W
31601	400	600
31603	500	800
31605	580	980



Storage containers

Item	L	W	H	Cap
09620	255	195	90	3L
09622	280	210	115	5L
09624	355	285	120	9L



Container with lid PE

Item	L	W	H	Cap
31030	170	140	210	3L

**Container wall rack
Metal wire with PA coating**

Item	L	W	H
31031	900	185	125

To suit 31030



Stackable tote box

Item	L	W	H
09616	660	450	230

To suit 09600 trolley

- Cotton gloves in a natural colour - undyed
- Heat resistant up to 220°C

- Machine washable up to +40°C, easy to clean
- European certified



**Baking glove 220°
reinforced palm & thumb
long cuffs**

Item	L	W	Weight
31590	400	150	200g



**Baking glove 220°
reinforced palm & thumb
no cuff**

Item	L	W	Weight
31591	270	150	230g



**Baking glove 220°
reinforced palm & thumb
short cuffs**

Item	L	W	Weight
31593	310	140	330g



australian made



Squeeze bottles clear HDPE

Item	Cap
06840	250ml
06845	500ml
06580	1000ml



Squeeze bottles PP

Item	Colour	Cap
06942	Red	340ml
06952	Yellow	340ml
06962	Clear	340ml



Squeeze bottles PP wide mouth

Item	Colour	Cap
06972	Red	480ml
06975	Red	720ml



Squeeze bottles PP wide mouth

Item	Colour	Cap
06971	Yellow	480ml
06974	Yellow	720ml



Squeeze bottles PP wide mouth

Item	Colour	Cap
06970	Clear	480ml
06973	Clear	720ml
06976	Clear	950ml



Docket holder non-clip 18/10

Item	L
05180	450
05185	750
05190	1100



Bottle rack S/S

Item	L	W	H	Cap
07972	560	100	153	5 bottles
07973	815	100	153	8 bottles
07974	1070	100	153	10 bottles



PRESERVING JARS

- Features an open tapered shape that's easier to fill and empty
- A fresh and novel way to present all courses from entree to dessert, party favours, candle holders and lolly jars
- All jars come with lids. Clips and seals sold separately*
- Dishwasher and microwave safe (remove seals and clips)
- For preserving, presentation and portion control
- Jars stack for convenient storage



Jar 80ml

Item	D	H	Cap
APS82310*	60	55	80ml



Jar 140ml

Item	D	H	Cap
APS82312*	60	70	140ml



Jar 160ml

Item	D	H	Cap
APS82314*	60	80	160ml



Jar 370ml

Item	D	H	Cap
APS82373	100	69	370ml



Jar 580ml

Item	D	H	Cap
APS82376	100	107	580ml



Jar 850ml

Item	D	H	Cap
APS82377	100	147	850ml



Jar 165ml

Item	D	H	Cap
APS82372	80	47	165ml



Jar 290ml

Item	D	H	Cap
APS82375	100	55	290ml



Jar 290ml

Item	D	H	Cap
APS82374	80	87	290ml



Glass jar rubber washer (10 pack)

Item	D
APS82318	60
APS82394	80
APS82395	100



Clamps to suit glass lids (8 pack)

Item	D
APS82319	60



Keep fresh plastic covers (5 pack)

Item	D
APS82391	60
APS82392	80
APS82393	100



Cylinder 340ml

Item	D	H	Cap
APS82384*	60	130	340ml



Cylinder 600ml

Item	D	H	Cap
APS82385*	60	210	600ml



Cylinder 1L

Item	D	H	Cap
APS82386*	80	210	1040ml



Bottle 290 ml

Item	D	H	Cap
APS82307	60	140	290ml



Bottle 530ml

Item	D	H	Cap
APS82308	60	184	530ml



Bottle 1L

Item	D	H	Cap
APS82309	60	250	1062ml



Tulip 580ml

Item	D	H	Cap
APS82378	100	85	580ml



Tulip 1L

Item	D	H	Cap
APS82379	100	147	1062ml



Tulip 220ml

Item	D	H	Cap
APS82316	70	80	220ml





- Bormioli Rocco is the leading supplier of glass storage jars and preserving jars in Italy and many countries around the world
- Fido range is known for traditional preserving i.e, in salt, oil, alcohol and vinegar, all the preserving methods that dont require boiling the jar first.
- Features a unique hermetic sealing system using a rubberseal inside the lid and metal clamps which ensures a completely airtight seal. Perfect for dried goods, pickles and chutneys.
- Glass is the most practical and environmental storage solution



Glass jar 3L

Item	D	H	Cap
340-005	140	242	3L



Glass jar 4L

Item	D	H	Cap
340-006	160	279	4L



Glass jar 5L

Item	D	H	Cap
340-007	175	279	5L



Terrina jar 125ml

Item	D	H	Cap
340-008	83	71	125ml



Terrina jar 200ml

Item	D	H	Cap
340-009	83	84	200ml



Glass jar 500ml

Item	D	H	Cap
340-000	106	98	500ml



Glass jar 750ml

Item	D	H	Cap
340-001	106	136	750ml



Glass jar 1L

Item	D	H	Cap
340-002	106	160	1L



Glass jar 1.5L

Item	D	H	Cap
340-003	106	220	1.5L



Glass jar 2L

Item	D	H	Cap
340-004	125	216	2L



Fido rubber seal 6 pc

Item	Fits
330-305	All jars except Terrina jar
330-303	Only Terrina jar





- Designed for home made preserves with industrial processing criteria
- Combines the traditional qualities of preserving in glass with the safety features and guarantees of modern vacuum sealing
- The special feature is the sealing gasket in the lid which allows air/gas to escape while at the same time preventing water form entering during the preserving process.



Jar 150ml

Item	D	H	Cap
340-010	75	83	150ml
Lid diam. 56			



Jar 250ml

Item	D	H	Cap
340-011	86	93	250ml
Lid diam. 70			



Jar 300ml

Item	D	H	Cap
340-012	94	97	300ml
Lid diam. 70			



Bottle 1L

Item	D	H	Cap
340-018	94	223	1000ml

Lid diam. 56



Jar 500ml

Item	D	H	Cap
340-013	90	136	500ml

Lid diam. 86



Jar 1L

Item	D	H	Cap
340-014	102	171	1000ml

Lid diam. 86



Jar 1.5L

Item	D	H	Cap
340-015	113	210	1500ml

Lid diam. 86



Oil Bottle

Item	D	H	Cap
340-019	95	237	500ml



Lid 3pc

Item	D
340-030	56



Lid 2pc

Item	D
340-032	70
340-034	86



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00420-9S	120	01714	122	01992	124	03052	60	03396	119	03774	97	04363	99
00440-9P	120	01716	122	01993	124	03053	60	03397	119	03775	97	04382	98
00470-30	123	01718	122	01994	124	03054	60	03398	119	03776	97	04383	98
00470-45	123	01725	122	02214	54	03055	80	03402	62	03816	25	04384	98
00470-53	123	01726	122	02216	54	03056	119	03403	62	03818	25	04385	98
00556	121	01730	122	02218	54	03058	60	03404	62	03820	25	04386	98
00590	121	01735	122	02220	54	03060	64	03406-N	103	03822	25	04387	98
00615	134	01740	122	02224	54	03061	64	03407-N	103	03824	25	04395	99
00700	121	01745	122	02235	57	03064-C	64	03408-N	103	03826	25	05000	106
00701	121	01750	122	02240	57	03065-C	64	03410	103	03828	25	05000-B	106
00720-7S	120	01760	122	02241	57	03074-C	64	03411	103	03830	25	05000-D	106
00723-S	120	01770	122	02242	57	03091	53	03415	79	03832	25	05000-H	106
00725-S	120	01771	122	02265	54	03093	53	03418	62	03836	25	05000-W	106
00727-S	120	01772	122	02306	54	03094	53	03420	62	03840	25	05003	106
00729-S	120	01773	122	02314	54	03095	53	03424	62	03847	52	05012	106
00731-S	120	01774	122	02316	54	03096	53	03430	62	03848	52	05012-W	106
00733-S	120	01775	122	02318	54	03098	53	03450	103	03849	52	05015	106
00735-S	120	01776	122	02320	54	03121	79	03452	103	03850	52	05160	97
00740-7P	120	01777	122	02323	54	03122	79	03454	103	03852	52	05165	97
00743-P	120	01778	122	02414	54	03161	81	03456	103	03867	52	05170	97
00745-P	120	01779	122	02414	54	03162	81	03458	103	03868	52	05172	97
00747-P	120	01780	122	02416	54	03163	81	03460	103	03869	52	05173	97
00749-P	120	01790	122	02418	54	03165	81	03480	103	03870	52	05174	97
00751-P	120	01791	122	02420	54	03178	80	03481	103	03872	52	05180	141
00753-P	120	01793	122	02424	54	03179	80	03490	103	03888	97	05185	141
00755-P	120	01794	122	02428	54	03180	80	03491	103	03890	97	05190	141
00782	120	01796	122	02516	54	03181	80	03495	53	03892	97	05214	32
00783	120	01797	122	02520	54	03182	80	03496	53	03919	25	05216	32
01395	116	01798	122	02524	54	03183	80	03498	53	03920	25	05218	32
01396	116	01799	122	02715	55	03184	80	03500	53	03923	25	05220	32
01397	116	01800	122	02720	55	03185	80	03523	53	03926	25	05224	32
01400	116	01801	122	02725	55	03191	53	03526	53	03980	96	05230	32
01420	125	01802	122	02730	55	03193	53	03530	53	03982	96	05233	32
01440	125	01902	124	02750	55	03194	53	03535	53	03983	96	05235	32
01440/10	125	01904	124	02751	55	03195	53	03639	63	03985	96	05238	32
01440/4	125	01905	124	02752	55	03196	53	03640-BK	138	04311	99	05240	32
01440/6	125	01907	125	02753	55	03198	53	03640-GY	138	04314	99	05242	139
01440/7	125	01909	125	03000	97	03199	53	03640-W	138	04315	99	05243	139
01441/10	125	01912	124	03001	97	03200	53	03641	138	04319	99	05244	139
01441/5	125	01913	124	03004-BK	107	03311	59	03645	138	04320	99	05245	139
01441/6	125	01914	124	03004-W	107	03313	59	03652	115	04321	99	05250	139
01441/7	125	01915	124	03006	107	03315	59	03653	115	04322	99	05255	139
01442/6	125	01917	124	03008	59	03321	59	03655	115	04340	98	05371	110
01442/9	125	01925	124	03014	61	03323	59	03657	115	04341	98	05375	110
01444	121	01946	124	03015	61	03325	59	03658	115	04342	98	05380	110
01446	118	01947	124	03017	61	03331	59	03659	115	04343	98	05385	110
01448	121	01948	124	03020	61	03333	59	03663	115	04344	98	05386	110
01600	122	01949	124	03022	61	03335	59	03665	115	04345	98	05390	110
01601	122	01950	124	03023	61	03340	79	03667	115	04346	98	05401	48
01605	122	01957	125	03024	61	03341	79	03678	55	04347	98	05402	48
01607	122	01959	125	03025	119	03342	57	03679	55	04348	98	05403	48
01608	122	01970	124	03026	119	03343	57	03680	55	04349	98	05404	48
01609	122	01981	124	03028	61	03362	57	03725	63	04350	98	05406	48
01610	122	01982	124	03030	61	03362-FB	57	03730	63	04351	98	05408	48
01611	122	01983	125	03035	80	03364	57	03735	63	04352	98	05806	48
01612	122	01984	125	03037	119	03364-FB	57	03750	63	04353	98	05808	48
01701	123	01985	125	03038	119	03368	57	03771	97	04354	98	05810	48
01705	123	01986	125	03039	119	03368-FB	57	03772	97	04359	99	06001	23
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06005	23	07217	49	21506	126	25437	67	2575-37	104	27065	85	31061	111
06007	23	07220	49	21508	126	25440	94	2575-90	104	27068	85	31062	111
06010	23	07241	79	21510	126	25441	94	2575-91	104	27075	85	31063	111
06101	23	07242	79	21512	126	25442	94	2575-92	104	27085	88	31064	111
06103	23	07243	79	21514	126	25443	94	2575-94	104	27087	88	31065	111
06105	23	07254	55	21516	126	25445	94	2575-99	104	27088	88	31067	116
06118	23	07280	79	21520	126	25447	94	2577-39	105	27089	88	31071	102
06120	23	07340	58	21524	126	25448	94	2577-90	105	27095	88	31072	102
06125	23	07342	58	21530	126	25449	94	2577-92	105	27097	88	31073	102
06130	23	07344	58	21540	126	25455	67	2577-93	105	27098	88	31074	102
06135	23	07345	58	21560	126	25460	93	2577-94	105	27132	24	31075	102
06200	66	07352	58	21570	126	25461	93	26080	92	30070	63	31080	112
06201	66	07354	58	21599	126	25463	93	26082	84	30071	63	31081	112
06206	66	07355	58	22304	67	25465	93	26084	84	30072	63	31082	112
06208	66	07356	58	22306	67	25466	93	26085	84	30073	63	31084	112
06209	66	07403	52	22308	67	25468	93	26086	84	30080	63	31085	112
06210	66	07405	52	22310	67	25469	93	26087	84	30081	63	31095	123
06211	66	07408	52	22312	67	25470	92	26089	84	30082	63	31097	123
06212	66	07413	52	25001	90	25471	92	26090	84	30083	63	31099	123
06213	66	07602	138	25002	90	25473	92	26095	84	30084	63	31102	120
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06215	66	07780	35	25004	90	25475	92	26102	87	30091	63	31104	120
06218	66	07784	35	25005	90	25477	92	26103	87	30092	63	31110	114
06219	66	07785	35	25006	91	25479	92	26104	87	30093	63	31115	114
06220	66	07953	79	25008	91	25480	92	26105	87	30100	56	31116	114
06222	66	07962	79	25012	91	25481	92	26106	86	30102	56	31117	114
06224	66	07972	141	25013	91	25482	92	26108	87	30103	56	31118	114
06226	66	07973	141	25014	91	25483	92	26113	87	30104	56	31132	119
06228	66	07974	141	25015	91	25484	92	26114	87	30105	56	31142	115
06230	66	09605	138	25016	91	25486	67	26115	87	30106	56	31149	115
06232	66	09616	140	25020	91	25487	67	26117	87	30840	134	31150	115
06236	66	09620	140	25021	91	25487-BK	67	26118	87	30842	134	31151	115
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06253	66	09624	140	25106	91	25488	67	26125	87	30852	118	31155	115
06254	66	10306	135	25108	91	25489	67	26127	87	31000	134	31167	119
06255	66	10308	135	25109	91	25490	93	26130	86	31001	134	31168	119
06275	66	10310	135	25110	91	25491	93	26131	86	31012	134	31190	62
06281	66	10311	135	25112	91	25493	93	26132	86	31021	116	31191	103
06283	66	10316	135	25300	91	25494	93	26133	86	31022	116	31192	103
06285	66	10320	135	25301	91	25495	93	26140	86	31023	116	31193	103
06580	141	10321	135	25310	91	25497	93	26142	86	31030	140	31390	119
06840	141	10325	135	25312	91	25499	93	26150	87	31031	140	31391	119
06845	141	10326	135	25401	94	25550	67	26160	86	31037	133	31392	119
06942	141	10330	135	25402	94	25551	67	26161	86	31038	134	31400	118
06952	141	10335	135	25404	95	25555	67	26163	86	31039	134	31401	118
06962	141	20304	67	25405	95	25560	60	26170	86	31040	134	31402	118
06970	141	20306	67	25407	94	25562	60	26172	86	31041	134	31405	118
06971	141	20308	67	25408	94	25568	60	26180	87	31042	134	31409	118
06972	141	20310	67	25409	94	25575	60	26181	87	31044	134	31410	118
06973	141	20312	67	25410	95	2570-32	105	26182	87	31045	134	31411	118
06974	141	21110	126	25420	95	2570-91	105	27000	89	31046	134	31412	118
06975	141	21112	126	25421	95	2570-92	105	27001	89	31047	134	31413	118
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31560	121	32940	70	34253	101	37130	24	500-206	49	63626	20	64205	130
31590	140	32942	69	34254	101	37136	24	500-207	49	63628	20	64206	130
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31603	140	32946	70	34263	100	37162	24	50302	48	63632	20	66016	102
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32413	53	32960	69	36006	56	37180	112	60365	34	63672	21	66150	102
32414	53	32970	70	36008	56	37185	112	60366	34	63673	21	66155	102
32535	111	32970	107	36012	56	37301	34	60367	34	63675	21	66165	102
32801	77	32980	71	36050	64	37302	34	60368	34	63700	17	66170	102
32802	77	32982	71	36050-BK	64	37312	34	60369	34	63705	17	66231	113
32803	77	32984	71	36050-BL	64	37324	34	60370	34	63710	17	66232	113
32804	77	32986	71	36050-GN	64	37330	34	60376	35	63715	17	66233	113
32805	77	33000	79	36050-R	64	37331	34	60377	35	63720	17	66235	113
32806	77	33007	107	36056	64	37350	34	60378	35	63726	17	66236	113
32807	77	330-303	145	36057	64	37351	34	60379	35	63730	17	66241	113
32808	77	330-305	145	36058	64	37352	34	60380	35	63734	17	66242	113
32809	77	33080	53	36060	64	38000	54	60381	35	63738	17	66243	113
32810	77	33100	53	36061	64	38002	54	60385	35	63742	17	66245	113
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32877	71	340-003	145	36076	64	38120	53	60715	22	63826	17	66313	134
32901	68	340-004	145	36111	59	38160	53	60720	22	63830	17	66324	134
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32906	68	340-009	145	36125	59	39312	114	60810	22	63928	17	66385	132
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67342	128	70154	65	70521	49	73035	33	901312	113	CKF-LID24	31	GS-3005	78
67345	128	70156	65	70523	49	73125-4	18	901314	113	CKF-LID28	31	GS-3006	78
67401	131	70158	65	70525	49	73210	18	901315	113	CKF-PAN24C	31	GS-3008	78
67402	131	70160	65	70526	49	73211	18	901323	113	CKF-PAN24G	31	GS-3008	107
67403	131	70220	52	70580	49	73212	18	APS82307	143	CKF-PAN24O	31	GS-3009	78
67404	131	70222	52	70581	49	73213	18	APS82308	143	CKF-PAN24W	31	GS-3010	78
67405	131	70224	52	70582	49	73225	18	APS82309	143	CKF-WOK28C	31	M-11020	43
67406	131	70226	52	70583	49	73226	18	APS82310	142	CKF-WOK28G	31	M-11021	42
67408	131	70408	10	70584	49	73227	18	APS82312	142	CKF-WOK28O	31	M-11040	43
67409	131	70412	10	70585	49	73240	18	APS82314	142	CKF-WOK28P	31	M-11050	43
67410	131	70416	10	70586	49	73241	18	APS82316	143	CKF-WOK28W	31	M-11055	43
67411	131	70420	10	71404	12	73242	18	APS82318	142	GN-11020	39	M-11065	43
67412	131	70424	10	71405	12	73251	19	APS82319	142	GN-11020	39	M-111	44
67413	131	70432	10	71406	12	73252	19	APS82372	142	GN-11065	39	M-11100	43
67414	131	70442	10	71407	12	73253	19	APS82373	142	GN-11100	39	M-11150	43
67416	131	70444	10	71408	12	73254	19	APS82374	142	GN-11150	39	M-111S	44
67417	131	70446	10	71410	12	73261	19	APS82375	142	GN-12020	39	M-11200	43
67418	131	70447	11	71411	12	73265	19	APS82376	142	GN-12065	39	M-11W	44
67427	131	70448	11	71412	12	73266	19	APS82377	142	GN-12100	39	M-12020	43
67428	131	70449	11	71413	12	73267	19	APS82378	143	GN-12150	39	M-12021	42
67430	131	70450	11	71414	12	73270	19	APS82379	143	GN-13065	39	M-12040	43
67431	131	70452	11	71415	12	73271	19	APS82384	143	GN-13100	39	M-12050	43
67432	131	70453	11	71425	12	73272	19	APS82385	143	GN-13150	39	M-12065	43
67433	131	70455	11	71427	12	73276	19	APS82386	143	GN-14065	39	M-121	44
67444	132	70456	11	71428	12	73277	19	APS82391	142	GN-14100	39	M-12100	43
67446	132	70457	11	71429	12	73278	19	APS82392	142	GN-14150	39	M-12150	43
67448	132	70459	11	71430	12	73800	28	APS82393	142	GN-16065	39	M-121R	44
67449	132	70462	11	71450	13	73810	28	APS82394	142	GN-16100	39	M-121S	44
67454	133	70463	11	71451	13	73815	28	APS82395	142	GN-16150	39	M-12200	43
67456	133	70464	11	71452	13	73825	29	APS83760	45	GN-19065	39	M-13020	43
67458	133	70465	10	71453	13	73826	29	APS83761	45	GN-19100	39	M-13040	43
67460	133	70466	10	71454	13	73827	29	APS83762	45	GN-21020	38	M-13050	43
67464	133	70467	10	71455	13	73830	28	APS83763	45	GN-21020	38	M-13055	43
67466	132	70470	11	71456	13	73850	29	APS83764	45	GN-21065	38	M-13065	43
67500	132	70471	11	71457	13	73855	29	APS83765	45	GN-21065	38	M-131	44
67600	127	70472	11	71458	13	73860	29	APS83766	45	GN-23150	38	M-13100	43
67603	127	70473	11	71459	13	73890	29	APS83768	45	GNC-11	39	M-13150	43
67606	127	70474	11	71460	13	73901-05	27	APS83769	45	GNC-12	39	M-131R	44
67608	127	70476	10	71461	13	73901-07	27	APS83770	45	GNC-13	39	M-131S	44
67613	127	70477	10	71462	13	73901-10	27	APS83772	45	GNC-14	39	M-13200	43
67614	127	70478	10	71463	13	73901-20	27	APS83773	45	GNC-16	39	M-14020	42
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NVC-32561	75	PC-12CLF	46	PD1114-36	16	PD2605-35	114	PPL-16Y	40
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MATERIAL FACT SHEET

MATERIAL	ABBREVIATION	HEAT RESISTANCE	FEATURES
Acrylonitrile Butadiene Styrene	ABS	approx -30°C up to +95°C	Shockproof, dishwasher-proof
Expanded Polypropylene	EPP	approx -40°C up to +120°C	Lightweight, break-resistant odour and tasteless, dishwasher-proof
High-density-polyethylene	HDPE	approx -40°C up to +95°C	Unbreakable, shock-proof, for a short period of time resistant against boiling water
Melamine	MF	up to approx +95°C	Lightweight, break-resistant odour and tasteless, dishwasher-proof
Low-density-polethylene	LDPE	from -40°C up to approx +100°C	Unbreakable, shock-proof, resistant and dimensional stable against boiling water
Polyamide 6	PA6	up to approx +130°C	Glassfibre-reinforcement possible, hard wearing, unbreakable
Polycarbonate	PC	up to approx +135°C	Very stable and breakable,sterilisation possible, dimensional stability in boiling water
Polyoxymethylene	POM	from - 40°C up to approx 140°C	Dimensional and temperature stability, dishwasher-proof
Polypropylene	PP	up to approx +125°C	Unbreakable, shock-proof resistant and dimensional stable against boiling water, sterilisation possible
Polystyrene	PS	up to approx +75°C	Shock- and scratch-proof for parts under normal stress shock, cut & acid proof
Formica	Formica	up to approx +150°C	Scratch resistance, sterilisation possible, to a certain extent shock, cut & acid proof
Styrene acrylonitrile	SAN	up to approx +95°C	Very hard surface, scratch resistant and shock proof
Low-density-polethylene	LDPE	from -40°C up to approx +100°C	Unbreakable, shock-proof, resistant and dimensional stable against boiling water
Stainless steel (18/10)	S/S	Special high chromium and nickel-alloyed grades resist scaling and retain strength at high temperatures.	The easy cleaning ability of stainless makes it the first choice for strict hygiene conditions.



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