

CATALOG

MAY | 2026



 **stalgast**
power of gastronomy



We support gastronomy
in ECO style



Polish production,
European quality



>7500 products
in stock



20 000
pallet spaces



More than 600
employees



98% product
availability

We have been supporting gastro businesses in Poland and abroad for **over 30 years!**

We are a team of professionals in various areas: engineers and designers, sales managers who are also your product advisors, culinary experts and service technicians. We have a business approach to gastronomy and share your strive to succeed. That's why we advise, support, cooperate but, above all, build long-lasting partnerships. We offer effective solutions and reliable equipment, while supporting our customers all the way from business idea to fully functioning successful business. Gastronomy is our passion. In cooperation with the best specialists, we produce gastronomy equipment and select products from renowned global manufacturers.

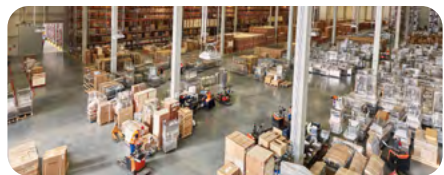
We are happy to share our experience and knowledge of gastronomy with you!

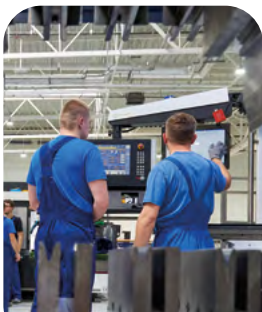


Our Logistics Center, built in 2018, is one of the largest and most advanced in the industry. We use state-of-the-art equipment and processes to ensure safe and fast deliveries to our domestic and foreign customers.

- 20 000 pallet capacity
- Same-day shipments
- Over 7500 products in stock
- 10 ramps

Stalgast Modern Logistics Center





Polish production

Modern Factory of Gastronomy Equipment in Radom.

We have been manufacturing gastronomy equipment and accessories since 2008. Our factory in Radom was completely overhauled in 2020 to ensure we operate the most advanced production facilities.

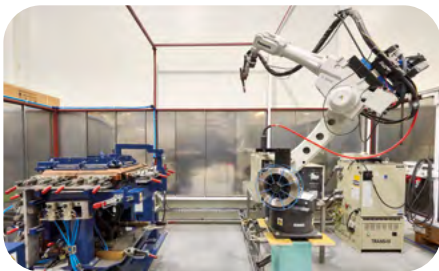
Our products include "24h" and „on demand" stainless steel furniture, professional dishwashers, ventilation hoods, commercial kitchen range and serving lines.

We are the only company in the country that manufactures gastronomic accessories made of plastic, including dishwasher baskets and cutting boards. We keep adding new products from this group to our offer.

As a market leader, we have introduced Innovative, environmentally friendly solutions in the production of stainless steel furniture, and we are successfully expanding this process on other product ranges.



Our 20-strong Research and Development Center is constantly working to ensure the quality of our products.



**We work with
220 partners
in over 40 countries**



stalgastr.eu



export@stalgastr.com

EXPLANATIONS OF ICONOGRAPHIES AND ABBREVIATIONS USED IN THE CATALOG



power supply



stainless steel



copper-coated



gas supply



stainless steel 18/0



Teflon-coated



heating with an electric heater



stainless steel 18/10



ceramic coating



fuel heating



made of polystyrene



tempered glass



can be used for induction



made of aluminum



crystal



cannot be used for induction



made of chromed steel



marked glass



can be used on electric stoves



made of polypropylene foam



can be stacked



can be used on gas stoves



made of polycarbonate



recommended for Sous Vide



can be used in microwave ovens



made of polyethylene



for self-assembly



dishwasher safe



made of polypropylene



order processing time within 72h



not dishwasher safe



made of nylon



use water with a hardness up to 6°dH as per German scale



recommended for convection ovens



made of silicon



LED lighting



recommended for coffee machines



made of wood



device power



compartment capacity



BPA free



maximum load



in accordance with HACCP standards



intended for food contact



has certification

	refrigeration device		or		oven compartment layout
	freezing device		and		maximum height of the washed dish
	static system		size WxDxH mm		double wall design
	dynamic system		temperature range		recommended application in ovens
	hinged door		maximum temperature		dishwasher basket 350x350 mm
	opens from both sides		suitable for washing glassware		dishwasher basket 400x400 mm
	sliding door		suitable for washing plates		dishwasher basket 500x500 mm
	for gastronomic containers		suitable for washing pots		dishwasher basket 570x620 mm
	for confectionery/ bakery trays		adapted to wash GN 1/1 trays		Polish product Stalgast Radom

Code	catalog number
No.	number
Ø	diameter
W	width
D	depth
H	height

L	length
V	volume
T	temperature
W (usable)	usable width
D (usable)	usable depth
H (usable)	usable height

N	rotation speed
S	performance
K	number of pieces in a box
M	mass
P	power
U	power supply

TABLE OF CONTENTS

8-18

COOKWARE

Kitchen cookware set	9
Premium pots	10
Base for pots	11
Complementary accessories	11
Frying pans	12-17
WOK pans	12
Titanium-coated frying pans	13
Frying pans with non-stick coating	13-17
Comfort frying pans	14-15
Cast iron cookware	18

19-41

KITCHEN UTENSILS

Buckets	20
Salad spinner	21
Bowls, tubs	22
Sieves, colanders	23-24
Kitchen tools	25-27
Serving accessories	28-29
Spatulas, whisks	28-31
Scoops, graters	32, 34-35
Displays	36-37
Dispensers	36-37
Tweezers, tongs	38-39
Can opener	40
Manual vegetable slicing appliances	40
Thermometers	41

42-61

KNIVES AND CUTTING BOARDS

Knives and kitchen knife sets	43-53
Magnetic strips	54
Sharpeners and steels	56
Kitchen scissors, peelers	57
Butcher's block	57
Mallets	58
Cutting boards	59-61

62-78

ACCESSORIES AND TABLEWARE

Cutlery	63-70
Tableware	71-72
Spice kits	73
Spice grinders	76
Bread baskets	76-78
Tableware accessories	74-75
Soup vase, table lamps	78

79-102

FOOD STORAGE AND TRANSPORT

GN containers	80-86
Transport containers	87-88
Transport thermal insulation containers	89-95
Pizza bags	93
Tray sealing machine	96
Packers and packer accessories	97-98
Transport and waiter carts, racks	99-102

103-120

BUFFET TABLEWARE

Heating lamps for dishes	104
Heaters, heater fuel	105-110
Soup cookers, kettles, boilers	110-112
Pitchers, table vacuum flasks	113-114
Beverage cooling units and dispensers	115
Trays	116-117
Platters	118
Finger food slate plates	118-119
Finger food utensils	118-120

121-124

CATERING

Heating lamp	122
Catering furniture	123
Covers for catering furniture	123
Hotel poles	123

125-144

BAR EQUIPMENT

Blenders	126-127
Pourers, champagne corks, dispensers	128
Bartender's openers, squeezers	129
Mortars, bartender strainers, jiggers	130
Cocktail shakers, bartender spoons	131-132
Bartending accessories	132-134
Coolers, stands, champagne buckets	135
Citrus juicers and squeezers	136-137
Ice makers, ice crushers	137-142
Bar refrigeration	143-144

145-150

CAFE EQUIPMENT

Automatic coffee machine	146
Coffee grinder	146
Drip coffee maker	146
Refrigerator for coffee milk	147
Coffee maker table	148
Pitcher, tamper, coffee grounds striker, spice dispenser	149-150

151-161

BAKERY AND CONFECTIONERY EQUIPMENT

Ice cream cuvettes, cone racks, spatulas	152
Extrusion bags, tips	153
Rolling pins, confectioner's knives and spatulas	154-155
Hot chocolate appliance	156
Cake and fruit platters	157-158
Crème brûlée burner	158
Planetary mixers	159-161

162-170 PIZZERIA EQUIPMENT


Pizza oven	163
Spiral mixers	163-164
Pizza shovels, spatulas	165-167
Dough containers, oven cleaning brushes	166
Pizza trays, mesh	168
Heat-insulated bag, containers	168-169
Gloves	169
Pizza refrigerated tables	170

171-179 MECHANICAL TREATMENT


Potato peeler	172
Slicing machines	173-175
Steak makers and accessories	176
Meat grinders	177-178
Sausage fillers, sausage slicer	179

180-201 THERMAL TREATMENT


Deep fryers	181, 183, 187
Contact grills	182, 185-186
Griddle plates	183, 188
Bain-marie	184
Wafer and crepe makers	184, 189-190
Roller heater for sausages	186
Convection and pizza ovens	192
Toasters, salamanders	191, 193
Rice cooking appliance	194
Gyros/Kebab grills	195
Microwaves	196-198
Induction cookers	198-200
Sous Vide circulator	201

202-237 COOKING LINE 700 AND FREESTANDING DEVICES


LINE 700	
Cookers	206-215
Grills	216-219
Fryers	220
Fries warmer	221
Pans	222-223
Wok	224
Bain-maries	225
Pasta cookers	226-227
Neutral elements	228
Bases and accessories	229
FREESTANDING DEVICES	
Gas, induction and electric burner stoves	231-233
Gas induction and electric freestanding gas tops	234-237

238-257 CONVECTION STEAM OVENS


GASTRONOMIC convection steam ovens	
Stalgast ClassicCook	242
Stalgast SmartCook	243-244
Accessories	245-246
REGENERATION convection ovens	
St-Fast convection-microwave oven	248
FM RX ovens	252-254
Accessories	254-255
Accessories for Stalgast and FM ovens	256-257

258-286 COOLING


Refrigerators and freezers	260-263, 275-277
Refrigerated and freezing counters	264-266
Salad refrigerated counters, cooling tops	267-268
Refrigerated and freezing pizza counters	269-271
Display cases	270-273
Refrigerated counter/base	274
Bar tables and display cabinets	278-282
Blast chillers and freezers	283
Chest freezers	284-285
Accessories for refrigerated/freezing counters and cabinets	286

287-297 STAINLESS STEEL FURNITURE


Washbasin	290
Wall tables	290-292, 294-295
Wall-mounted cabinets	292
Storage cabinets	293
Wall-mounted shelf/shelves	296-297
Storage racks	296-297
Cleaning cabinet with washbasin	297

298-308 HYGIENE


Workwear	299-300
Paper towel dispensers	300
Safety cabinet	301
Waste container	302-303
Insecticide lamps	304-305
Universal egg/knife sterilizer	305
Chemicals	306-308

309-326 DISHWASHING


Dishwashers	310-316
Cutlery cups and containers	317
Racks for dishwashers	318-319
Water softeners	320
Organic waste shredders	321
Fillers and taps	322-326
Water column for line 700	323



COOKWARE

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

Kitchen cookware set	9
Premium pots	10
Base for pots	11
Complementary accessories	11
Frying pans	12-17

WOK pans	12
Titanium-coated frying pans	13
Frying pans with non-stick coating	13-17
Comfort frying pans	14-15
Cast iron cookware	18

KITCHEN COOKWARE SET

- pots made of stainless steel
- multi-layer encapsulated base
- glass lids
- set includes:
 - saucepan Ø 16 cm, 1.4 l, with lid
 - small pot Ø 18 cm, 2 l, with lid
 - medium pot Ø 20 cm, 2.8 l, with lid
 - large pot Ø 24 cm, 5.5 l, with lid
 - stainless steel frying pan with non-stick coating Ø 24 cm



A glass lid allows the cooking process to be monitored without lifting it, prevents splashing, and helps retain heat in the food



A non-stick coating that prevents food from sticking during cooking.



Ergonomic handles



Ergonomic handles



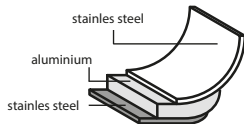
Code	Price net (€)
020002	120,00

PREMIUM LINE POTS

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



Multi-layer capsule bottom



Lids included



Multi-point welded handles



HIGH POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
011162	160	120	2,5	34,00
011202	200	200	6,3	49,50
011242	240	200	9,0	61,00
011282	280	250	15,4	78,00
011322	320	260	20,9	119,00
011342	320	320	25,7	130,00
011362	360	360	36,6	163,80
011402	400	400	50,3	201,00
011452	450	450	71,6	284,30
011502	500	500	98,2	346,10

MEDIUM POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
012162	160	95	1,9	33,00
012202	200	140	4,4	42,60
012242	240	160	7,2	56,00
012282	280	180	11,1	67,80
012322	320	200	16,1	108,20
012362	360	220	22,4	130,80
012402	400	300	37,7	175,00
012452	450	360	57,3	254,40
012502	500	320	62,8	254,40

LOW POT

- with lid

Code	Ø mm	H mm	V* liters	Price net (€)
013202	200	105	3,3	41,30
013242	240	110	5,0	48,50
013282	280	130	8,0	62,50
013322	320	160	12,9	101,90
013362	360	180	18,3	123,60
013402	400	250	31,4	167,90



BASE FOR POTS

- welded structure



Code	W mm	D mm	H mm	Price net (€)
010404	400	400	400	130,00
010505	500	500	400	149,00
010606	600	600	400	199,00

SAUCEPAN

- with lid



Code	Ø mm	H mm	V* liters	Price net (€)
015162	160	95	1,9	29,50
015202	200	105	3,3	39,00
015242	240	110	5,0	49,00
015282	280	130	8,0	63,60

SAUCEPAN

- without lid



Code	Ø mm	H mm	V* liters	Price net (€)
015164	160	95	1,9	24,50
015204	200	105	3,3	29,90
015244	240	110	5,0	39,00
015284	280	130	8,0	49,20

STEWING POT

- with lid



Code	Ø mm	H mm	V* liters	Price net (€)
016362	360	110	11,2	110,20

COOKING INSERTS

- the set includes 4 inserts
- suitable for low pot
- 013322 (p. 10)



Code	Ø mm	H mm	Price net (€)
020320	300	180	105,00

SAUCEPAN

- without lid



Code	Ø mm	H mm	V* liters	Price net (€)
017202	200	65	1,2	25,50
017242	240	75	2,2	31,00

PANS

- dedicated to frying
- induction compatible
- fast and even heat distribution over the entire surface



PAN

- pans 014323, 014363 and 014403 have an additional handle

INOX

Code	Ø mm	H mm	Price net (€)
014203	200	40	23,00
014243	240	42	29,40
014283	280	48	33,50
014323	320	52	53,00
014363	360	65	66,10
014403	400	70	85,40



WOK PAN

- model 037400 satin steel
- model 037401 polished steel



1



2

Handle
attachment
037400



Handle
attachment
037401



No.	Code	Ø mm	H mm	L (handle) mm	Price net (€)
1.	037400	400	120	200	25,00
2.	037401	400	120	185	36,00

NON-STICK PAN

- Teflon-coated



Code	Ø mm	H mm	Price net (€)
014244	240	42	47,00
014284	280	48	57,00
014324	320	52	74,00

**CARBON STEEL PAN**

- with a non-stick coating

Code	Ø mm	H mm	Price net (€)
037280	280	40	22,00

**TITANIUM-COATED PANS****TITANIUM-COATED PAN**

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

**Pan bottom**

Code	Ø mm	H mm	Price net (€)
034240	240	55	69,00
034280	280	55	79,00
034320	320	55	95,00

**TITANIUM-COATED PAN**

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

**Pan bottom**

Code	Ø mm	H mm	Price net (€)
034241	240	50	75,00
034281	280	55	90,00



ALUMINUM PANS WITH NON-STICK COATING, COMFORT PLUS



- dedicated to frying
- induction compatible
- fast and even heat distribution over the entire surface
- suitable for frying with a small amount of fat
- ergonomic, non-heating handles

Pan bottom



PANCAKE PAN

Code	Ø mm	H mm	V liters	Price net (€)
018247	240	28	0,9	47,00
018287	280	30	1,3	55,00

AI



PAN

Code	Ø mm	H mm	V liters	Price net (€)
018246	240	47	1,6	50,00
018286	280	51	2,4	57,00
018326	320	55	3,5	66,00
018366	360	59	4,8	93,00
018406	400	63	6,3	111,00

AI



WOK PAN

Code	Ø mm	H mm	V liters	Price net (€)
018261	280	93	4,2	64,00
018321	320	95	5,3	75,00
018361	360	120	8,5	110,00

AI



ALUMINUM PANS WITH NON-STICK COATING, COMFORT

- dedicated to frying
- fast and even heat distribution over the entire surface
- suitable for frying with a small amount of fat
- ergonomic, non-heating handles



PANCAKE PAN

Code	Ø mm	H mm	V liters	Price net (€)
018264	260	30	1,1	39,00

Al



PAN

Code	Ø mm	H mm	V liters	Price net (€)
018204	200	42	1,0	31,00
018244	240	47	1,6	37,90
018284	280	51	2,4	46,00
018324	320	53	2,9	53,00
018364	360	59	4,8	77,00
018404	400	63	6,3	90,00

Al



ALUMINUM PANS WITH NON-STICK COATING, COMFORT GRAPHITE



PANCAKE PAN WITH GRANITE COATING

Code	Ø mm	H mm	V liters	Price net (€)
018263	260	29	1,1	36,00
018303	300	31	1,5	44,00

Al



PAN WITH GRANITE COATING

Code	Ø mm	H mm	V liters	Price net (€)
018203	200	42	0,9	27,40
018243	240	47	1,6	36,00
018283	280	51	2,4	44,00
018323	320	55	3,5	52,00
018363	360	59	4,8	73,00
018403	400	63	6,4	88,00

Al



Straight handle in model 018363 and 018403

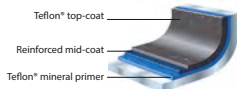


ALUMINUM PANS WITH NON-STICK COATING, PLATINUM



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

3-layer Teflon coating



1 PAN

- induction layer on the bottom of the pan

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



2 PANCAKE PAN

- induction layer on the bottom of the pan

Code	Ø mm	H mm	Price net (€)
032260	255/215	17	27,00



Epoxy steel handle



1 PAN

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

Code	Ø mm	H mm	V liters	Price net (€)
035201	200	35	0,8	18,00
035241	240	40	1,2	22,10
035281	280	45	2,0	28,90
035321	320	50	3,0	34,40
035361	360	55	4,0	45,90
035401	400	60	5,0	58,80



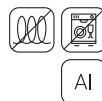
2 PANCAKE PAN

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



ALUMINUM PANS WITH NON-STICK COATING

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



PAN

Code	Ø mm	H mm	V liters	Price net (€)
031200	200	40	0,9	43,00
031240	240	40	1,3	49,00
031280	280	45	2,0	54,00
031320	320	50	3,0	67,00
031360	360	50	4,0	88,00
031400	400	55	5,0	105,00



DEEP PAN

Code	Ø mm	H mm	V liters	Price net (€)
036200	200	60	1,6	76,00
036240	240	65	2,6	81,00
036280	280	75	3,8	92,00



PANCAKE PAN

Code	Ø mm	H mm	V liters	Price net (€)
032250	250	20	0,8	42,00
032280	280	20	1,1	46,00



FISH PAN

Code	W mm	D mm	H mm	V liters	Price net (€)
034380	380	260	40	3,0	135,00



CAST IRON COOKWARE



- cast iron dishes with a black surface obtained thanks to the firing process
- ideal for serving hot dishes
- the thick bottom slows down the cooling of food
- cast ironware should be rinsed and dried before use; after use, wash them while still warm, preferably with dishwashing liquid, using a brush; always lubricate with vegetable oil after drying

GRILL PAN

- square



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

PLATTER

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



Code	W mm	D mm	H mm	M kg	Price net (€)
049004	240	140	25	1,13	16,20

PLATTER

- black cast iron mini-dish, ideal for serving hot meals
- black color obtained in the firing process
- maintains high temperature of the served dishes over a long time
- cast iron vessels require maintenance by greasing the surface with edible oil
- wooden stand included (WxD: 310x160 mm)



Code	W mm	D mm	H mm	V liters	Price net (€)
049012	210	150	55	0,8	27,00



KITCHEN UTENSILS

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

Buckets.....	20	Scoops, measuring cups, graters....	32, 34-35
Salad spinner.....	21	Displays.....	36-37
Bowls, tubs.....	22	Dispensers.....	36-37
Sieves, colanders.....	23-24	Tweezers, tongs.....	38-39
Kitchen tools.....	25-27	Can opener.....	40
Serving accessories.....	28-29	Manual vegetable slicing appliances.....	40
Spatulas, whisks.....	28-31	Thermometers.....	41

PREMIUM BUCKETS OF STAINLESS STEEL

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

INOX



BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
091061	235 / 157	245	7	59,00
091101	280 / 200	245	10	70,00
091151	305 / 200	310	15	87,00



RING BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
092101	280 / 202	265	10	94,00
092151	305 / 202	330	15	112,00



LID

- 093101 suitable for buckets 091101 and 092101
- 093151 suitable for buckets 091151 and 092151

Code	Ø mm	Price net (€)
093101	280	28,00
093151	305	34,00

STAINLESS STEEL BUCKETS

- scale inside the bucket
- ring buckets can be stacked



INOX



BUCKET

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



RING BUCKET

Code	Ø mm	H mm	V liters	Price net (€)
092103	275/200	285	10	56,70
092123	290/200	305	12	64,00
092153	300/200	354	15	63,90



LID

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

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



Water drainage
hose



Removable
basket



SALAD SPINNER

- made of durable plastic
- water drainage system



BUCKET

- made of durable white polyethylene
- thermal endurance of -40°C to 90°C
- internal graduation of up to 10 l
- does not absorb odors
- no lid



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

Code	W mm	D mm	V liters	Price net (€)
094100	290	290	12,0	15,00

BOWL

- polished steel

INOX

Code	Ø mm	H mm	V liters	Price net (€)
082180	180	80	1,2	4,80
082200	200	80	1,6	6,60
082240	240	100	2,7	8,00
082280	280	100	4,0	9,10
082300	300	110	5,0	10,30
082320	320	110	6,0	12,10
082360	360	130	8,0	15,30



BOWL

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

INOX

Code	Ø mm	H mm	V liters	Price net (€)
081161	160	75	1	8,40
081201	200	90	2	13,70
081241	240	110	3.5	17,60
081281	280	132	6.2	23,10
081301	300	140	7	25,00
081351	350	160	11.5	34,80
081401	400	180	16.5	45,00



BOWL

- satin steel

INOX

Code	Ø mm	H mm	V liters	Price net (€)
083400	400	185	14,5	84,00
083450	450	200	21,0	99,00
083500	500	220	28,0	122,00



TUB

- satin steel
- with handles

INOX

Code	Ø mm	H mm	V liters	Price net (€)
082400	400	110	8,0	18,10
082500	500	130	14,0	26,20
082550	550	145	19,0	29,70
082600	600	160	27,0	41,40
082700	700	185	45,0	68,10
082800	800	205	65,0	97,90
082900	900	225	90,0	126,00



SIEVE

INOX



Code	Ø mm	L mm	Price net (€)
076120	120	140	5,10
076150	150	150	6,60
076180	180	170	7,20
076200	200	180	8,20

TERRINE MOLD

• shape of molds:

098010 - 
098020 - 

INOX



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

DENSE-MESH CONE SIEVE

INOX



CONE SIEVE

INOX



Dense mesh



Code	Ø mm	H mm	Price net (€)
075200	200	150	70,70
075240	240	180	91,00

Perforation
1.8 mm



Code	Ø mm	H mm	Price net (€)
075201	200	170	17,00
075241	240	210	20,10

SIFTING MESH

• mesh approx. 1 mm

INOX



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

4 SIEVING MESH KIT

• 4 different mesh diameters of approx:
0,75 x 0,75 mm
1 x 1 mm
2 x 2 mm
3 x 3 mm

INOX



Sieve mesh



Code	Ø mm	Price net (€)
073210	210	30,00

COLANDER

- stainless steel handle
- perforation 3.4 mm

INOX



Code	Ø mm	L mm	Price net (€)
077220	220	260	93,00
077260	260	260	107,00

SIEVE

- wooden handle
- L - handle length

INOX



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

COLANDER

- with handles

INOX

SHALLOW COLANDER

INOX

DEEP COLANDER

INOX



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

Code	Ø mm	Price net (€)
071255	255	8,50
071285	285	10,00
071315	315	11,00

Code	Ø mm	Price net (€)
071280	280	13,00
071320	320	15,00

SLOTTED TUB

- satin steel

INOX

SLOTTED TUB

- polished steel

INOX

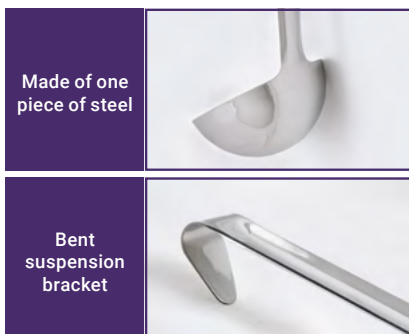


Code	Ø mm	H mm	Price net (€)
072452	450 / 290	240	156,00
072502	500 / 330	260	164,00

Code	Ø mm	H mm	Price net (€)
072363	360	190	62,40
072403	400	220	74,70

MONOBLOCK KITCHEN TOOLS

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



1 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
324101	100	325	6,20
324121	120	360	8,60
324141	140	385	10,90
324161	160	415	14,60
324201	200	480	29,00

2 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
324100	100	305	7,90
324120	120	360	11,70
324140	140	380	14,20
324160	160	415	17,80



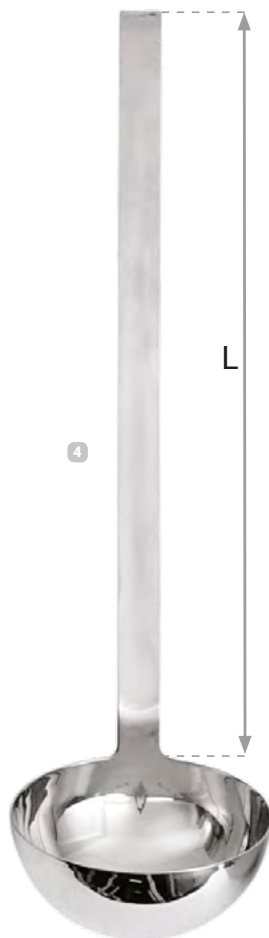
3 LADLE

Code	Ø mm	L mm	V liters	Price net (€)
323061	60	275	0,06	4,20
323081	80	295	0,12	6,60
323101	100	340	0,25	9,30
323121	120	365	0,40	12,50
323141	145	395	0,75	19,00
323201	200	480	2,00	33,90



4 LADLE

Code	Ø mm	L mm	V liters	Price net (€)
323062	65	315	0,07	7,40
323082	80	345	0,13	9,30
323092	90	362	0,20	10,40
323102	100	380	0,25	12,50
323122	120	420	0,45	15,20
323142	140	440	0,67	18,00
323162	160	474	1,00	20,20
323182	180	500	1,50	25,60





MONOBLOCK KITCHEN TOOLS

INOX

No.	Code	Product	L mm	V liters	Price net (€)
1.	320010	Ladle	400	0,18	12,00
2.	320020	Turning fork	400	-	9,00
3.	320030	Perforated spoon	400	-	9,00
4.	320040	Serving spoon	400	-	9,00

No.	Code	Product	L mm	V liters	Price net (€)
5.	320060	Spaghetti spoon	400	-	9,00
6.	320070	Slotted spoon	400	-	9,00
7.	320080	Spatula	400	-	9,00

MONOBLOCK KITCHEN TOOLS

INOX

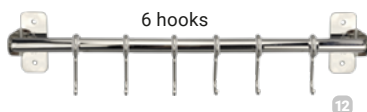


No.	Code	Product	L mm	Price net (€)
1.	312340	Fish spatula	340	31,60
2.	311500	Turning fork	500	44,00
3.	311100	Serving spoon	460	9,50

KITCHEN TOOLS

• round handle

INOX



No.	Code	Product	Ø mm	L mm	Price net (€)
1.	321010	Slotted spoon	-	345	6,20
2.	321020	Turning fork	-	320	4,60
3.	321030	Serving spoon	-	328	4,60
4.	321040	Ladle	70	280	5,30
	321050	Ladle	85	310	5,90
5.	321060	Spaghetti spoon	-	307	5,60
6.	321070	Spatula	-	320	5,40
7.	321160	Wire whisk with ball (20 wires)	-	270	3,40
8.	321100	Vegetable peeler	-	190	7,30
9.	321110	Vegetable peeler	-	165	6,20
10.	321120	Straight roller blade	57	190	5,90
11.	321150	Can opener	-	220	14,40
12.	321001	Hanger with hooks	-	400	11,30

SERVING ACCESSORIES

INOX



No.	Code	Product	L mm	Price net (€)
1.	320011	Ladle	355	11,50
2.	320021	Fork	390	11,00
3.	320031	Perforated spoon	395	12,00
4.	320041	Serving spoon	390	12,00

No.	Code	Product	L mm	Price net (€)
5.	320061	Spaghetti spoon	330	11,50
6.	320071	Slotted spoon	390	12,00
7.	320081	Perforated spatula	395	12,00
8.	320082	Spatula	385	12,00

SERVING ACCESSORIES

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



No.	Code	Product	L mm	V liters	Price net (€)
1.	420012	Perforated spoon	310	-	7,20
2.	420032	Serving spoon	315	-	7,80
3.	420052	Ladle	310	0,08	10,10

SPATULA

- made of stainless steel
- plastic handle



Code	W mm	D mm	Price net (€)
503118	118	100	5,00

SERVING ACCESSORIES



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



No.	Code	Product	L mm	Price net (€)
1.	325120	Tongs	250	6,40
2.	325130		320	8,90
3.	325030	Perforated spoon	350	9,40
3.	325040	Serving spoon	350	9,60

No.	Code	Product	Ø mm	L mm	V liters	Price net (€)
4.	325010	Ladle	90	310	0,11	9,60
5.	325070	Slotted spoon	-	350	-	8,90
6.	325080	Spatula	-	350	-	9,40

SPATULAS



1 SPATULA

2 SPATULA

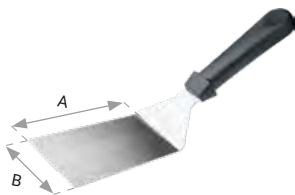
3 SPATULA
• perforated4 SPATULA
• solid

Code	W mm	D mm	Price net (€)
334165	165	75	5,50

Code	W mm	D mm	Price net (€)
334175	174	71	7,00

Code	W mm	D mm	Price net (€)
334251	250	73	7,50

Code	W mm	D mm	Price net (€)
334252	250	73	7,60



TURNER

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

Code	L mm	Price net (€)
503205	280	10,00



TURNER

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

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



TURNER

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

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



TURNER

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

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



ANGLE TURNER

- wooden handle
- A=140 mm, B=100 mm

Code	W mm	L mm	Price net (€)
503200	100	300	7,80



TURNER

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

Code	W mm	L mm	Price net (€)
503230	70	365	5,00



SPATULA FOR CONFECTIONERY

- plastic handle

Code	L mm	Price net (€)
261090	100	6,80



ANGLED SPATULA

- A=135 mm, B=50 mm

Code	W mm	L mm	Price net (€)
334321	50	300	17,00



1 WHISK

- steel working section
- plastic handgrip

Code	L mm	Price net (€)
313250	250	7,20
313350	350	8,60
313450	450	9,30
313550	550	10,70

2 WHISK

Code	L mm	Price net (€)
313300	300	4,60
313400	400	6,10
313500	500	8,00
313600	600	8,30

3 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
310160	160	350	42,00
310200	200	450	59,00

4 SLOTTED SPOON

Code	Ø mm	L mm	Price net (€)
310161	160	470	9,40
310201	200	590	12,20
310241	240	570	14,40

5 POTATO MASHER

- round working head

Code	L mm	Price net (€)
314300	300	22,00
314460	460	27,00
314610	610	29,00

6 POTATO MASHER

- rectangular working head

Code	L mm	Price net (€)
314301	300	23,00
314461	460	26,00
314611	610	28,00

7 COOKING PADDLE

- made of stainless steel

Code	L mm	Price net (€)
314130	1460	37,50

8 PADDLE

- thickness 20 mm

Code	L mm	Price net (€)
314075	700	36,00
314100	1000	39,00
314125	1250	45,00

SCOOP



AI



Code	V liters	Price net (€)
304072	0,47	7,00
304073	0,68	10,20

SCOOP

INOX



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

SCOOP



AI



Code	V liters	Price net (€)
304350	0,355	6,00
304710	0,710	11,00



SCOOP

INOX



Code	Ø mm	V liters	Price net (€)
304102	100	1	28,00

FRIES SCOOP

INOX



Code	Price net (€)
319000	24,60

FUNNEL

- sieve included
- lower diameter 17 mm

INOX



Code	Ø mm	Price net (€)
301151	150	8,90



MELTED BUTTER DISPENSER

- recommended for greasing bread before toasting
- simple and convenient to use



INOX



Code	W mm	D mm	H mm	Price net (€)
065062	180	160	100	30,00

BURGER PRESS

INOX



Code	Ø mm	H mm	Price net (€)
065063	140	73	12,00

DEEP FRYER FILTERS

- recommended for removing food particles left after frying from the oil
- ensure a longer service life of the fryer oil



Code	Ø mm	K szt.	Price net (€)
319011	254	50	14,00

HANDLE / FRAME FOR DEEP FRYER FILTER

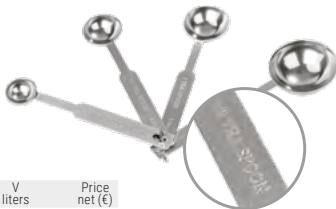


Code	Ø mm	W mm	H mm	Price net (€)
319012	240	477	243	6,00

MEASURING SPOON

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

INOX



Code	V liters	Price net (€)
506010	0,00125 - 0,015	7,40

MEASURING CUPS

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

INOX



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

MEASURING JUG

- transparent
- scale



PP



Code	V liters	Price net (€)
506053	0,50	1,70
506103	1,00	3,00
506303	3,00	5,90
506503	5,00	9,10
506203	2,00	6,00

MEASURING JUG

- scale inside the pitcher

INOX



Code	V liters	Price net (€)
506052	0,5	12,20
506102	1,0	14,30
506202	2,0	22,90

4 - SIDED GRATER

- non-slip base
- convenient handle

INOX



No.	Code	W mm	D mm	H mm	Price net (€)
1.	302191	100	80	230	21,50
2.	302192	-	-	230	7,00

HEXAGONAL GRATE

INOX



Code	H mm	Price net (€)
302190	190	8,30

NARROW GRATER

- grater for spices, fruit, vegetables, and cheese
- catalog No. 302920 – medium holes
- catalog No. 302922 – fine holes

No.	Code	D mm	L mm	Price net (€)
1.	302920	35	405	22,00
2.	302922	35	405	25,00



BONING STRIP

Code	L mm	Price net (€)
099102	450	8,60
099103	600	11,60
099104	900	18,00
099105	1200	22,90



Al

GRATER

- zester for citrus fruits, cheese, and spices

INOX



Code	L mm	Price net (€)
302300	325	9,00

RECEPTION BELL

- chromed

Cr



Code	Ø mm	H mm	Price net (€)
398000	85	60	5,50

RECEIPT TRAY

INOX



Code	W mm	D mm	Price net (€)
398150	150	110	3,60

SHELF WITH SPICE CONTAINERS

- volume 5xGN
- 1/9 65mm

PL STALGAST RADOM

INOX



Code	W mm	D mm	H mm	Price net (€)
815500	629	200	250	116,00

BONING SKEWER

INOX



Code	Ø mm	H mm	Price net (€)
398100	80	150	3,00

DISPLAY FOR GN CONTAINERS

- containers and lids sold separately



No.	Code	Volume	W mm	D mm	H mm	Price net (€)
1.	815200	3x GN 1/6 max. 150 mm	510	230	230	69,00
2.	815250	3x GN 1/6 and 2x GN 1/9 max. 150 mm	730	230	230	89,00
3.	815240	5x GN 1/4 max. 150 mm	840	300	275	99,00

CUTLERY CONTAINER

- sold without containers
- compatible with containers 815020 and 815010
- made of durable, scratch-resistant ABS plastic
- opening diameter: 97 mm



Code	W mm	D mm	H mm	Price net (€)
815360	350	290	405	39,00

SAUCE DISPENSER WITH PUMP

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



Code	Description	W mm	D mm	H mm	V liters	Price net (€)
065164	GN 1/4	265	162	190	4,3	34,50
065166	GN 1/6	176	162	190	2,6	27,00
065169	GN 1/9	176	108	190	1,5	25,00

SAUCE DISPENSER

- for cold sauces only



No.	Code	Colour	Ø mm	H mm	V liters	Price net (€)
1.	065722	Yellow	70	240	0,70	1,30
2.	065721	Red	70	240	0,70	1,30
3.	065723	White	70	240	0,70	1,30

DISPLAYS



No.	Code	Product	Ø mm	W mm	D mm	H mm	Price net (€)
1.	065105	Display for sauce dispensers 5 bottles	5x75	435	110	120	53,00
2.	065115	Display for sauce dispensers 5 bottles	5x75	435	110	120	45,00
3.	348030	Rack for 3 hot dogs	-	217	110	118	29,50
4.	348031	Rack for 3 hot dogs	-	217	110	118	23,00

INOX

SAUCE DISPENSER WITH PUMP

- dispenser made of stainless steel
- GN (height: 200 mm) container included

INOX



No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	065806	165	270	390	5,25	295,00
2.	065804	165	180	380	3,00	310,00

SAUCE DISPENSER WITH PUMP

- GN 1/6 stainless steel container
- lid with pump

INOX



Code	W mm	D mm	H mm	V liters	Price net (€)
065316	162	176	280	3	155,00

SAUCE DISPENSER WITH PUMP

- frame made of stainless steel
- 2 sauce compartments, 2x2 l – model 065902
- 3 sauce compartments, 3x2 l – model 065903
- colored lids for ease of use

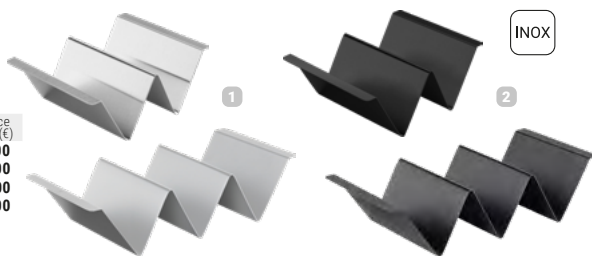


No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	065902	270	250	335	2x2	150,00
2.	065903	390	250	335	3x2	215,00

SANDWICH DISPLAY STAND WITH HANDLE

- recess width: 64 mm

No.	Code	Number of compartments	W mm	D mm	H mm	Price net (€)
1.	348042	2	150	100	50	7,00
	348043	3	215	100	50	8,00
2.	348052	2	150	100	50	4,00
	348053	3	215	100	50	5,00



INOX

SANDWICH DISPLAY STAND

No.	Code	Number of compartments	W mm	D mm	H mm	Price net (€)
3.	348050	5	347	120	52	19,00



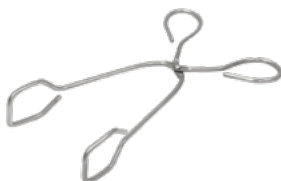
INOX

CAKE TONGS



Code	L mm	Price net (€)
423285	280	6,30

GRILL TONGS



Code	L mm	Price net (€)
423224	220	4,50
423284	280	4,80

ICE TONGS



Code	L mm	Price net (€)
471101	180	2,40

SPAGHETTI TONGS



Code	L mm	Price net (€)
421060	240	3,40

ROAST TONGS



Code	L mm	Price net (€)
421040	210	5,00

BREAD TONGS



Code	L mm	Price net (€)
421050	210	6,00

UNIVERSAL TONGS



Code	L mm	Price net (€)
422241	240	4,20
422301	300	4,30
422401	400	5,50

POLYCARBONATE TONGS



Code	L mm	Price net (€)
425110	230	2,50

POLYCARBONATE TONGS



Code	L mm	Price net (€)
425410	230	2,50

UNIVERSAL TONGS

SIL



Code	L mm	Price net (€)
422243	230	5,00
422303	300	5,50

UNIVERSAL TONGS

SIL



Code	L mm	Price net (€)
422242	230	4,30
422302	300	7,90

FISH SCRAPER



Code	L mm	Price net (€)
303211	235	3,20

TWEEZERS FOR FISH-BONE REMOVAL

INOX



Code	L mm	Price net (€)
303220	120	2,00

CURVED TWEEZERS

INOX



Code	L mm	Price net (€)
422251	250	2,70

LEMON SQUEEZER

- made of painted aluminum



AI



No.	Code	Ø mm	L mm	Price net (€)
1.	474000	55	208	10,20
2.	474001	80	225	6,80

RICE/PURÉE PORTIONER

- weight approx. 70g, 1/12



stöckel



Code	L mm	Price net (€)
531120	250	85,00

RICE PORTIONER

- the portioner may not be used with harder products such as ice cream
- weight approx. 70g, 1/12



Code	L mm	Price net (€)
531121	250	19,00

GARLIC SQUEEZER

- made of akulon
- easy to clean modular design



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

DECORATIVE KNIFE

- 334090 – straight blade
- 334272 – curved blade



No.	Code	L* mm	Price net (€)
1.	334090	90	8,50
2.	334272	60	10,00

CAN OPENER

- is fixed to the tabletop with cramp and screws
- knife with wheel included
- opens cans with a height of 20 to 400 mm



No.	Code	Product	Ø mm	H mm	Price net (€)
1.	300640	Can opener	-	640	112,00
2.	300000	Wheel	25	-	12,90
3.	300010	Blade	-	40	6,40

APPLE PEELING AND CUTTING APPLIANCE

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



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

MANUAL FOOD MILL

- 3 interchangeable puréeing discs included: 1.5 / 2.2 / 2.8 mm



Code	Ø mm	Price net (€)
336130	240	41,00

MANDOLINE SLICER

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



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

TEMPERATURE INDICATOR

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



Code	Price net (€)
620110	5,90

THERMOMETER PROBE

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



Code	Ø mm	L mm	Price net (€)
620510	50	160	6,30

TIMER

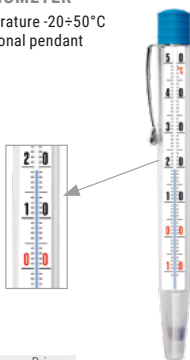
- time range up to 99 min 59 s
- counting up and down available
- sold without batteries



Code	Price net (€)
620898	6,00

THERMOMETER

- temperature -20÷50°C
- functional pendant



Code	Price net (€)
620210	6,80

ELECTRONIC THERMOMETER

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



Code	Price net (€)
620010	27,60

ELECTRONIC THERMOMETER WITH MOVABLE HEAD

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



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

THERMO-HYGROMETER

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



Code	Price net (€)
620310	31,80

NON-CONTACT DIGITAL THERMOMETER

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



Code	Price net (€)
620711	41,10



KNIVES AND CUTTING BOARDS

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

Knives and kitchen knife sets	43-53
Magnetic strips	54
Sharpeners and steels	56
Kitchen scissors, peelers	57

Butcher's block	57
Mallets	58
Cutting boards	59-61

SANELLI KNIVES PREMANA PROFESSIONAL LINE

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

INOX



blade shape refined with the utmost care

blade shaft deeply embedded in the handle



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

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

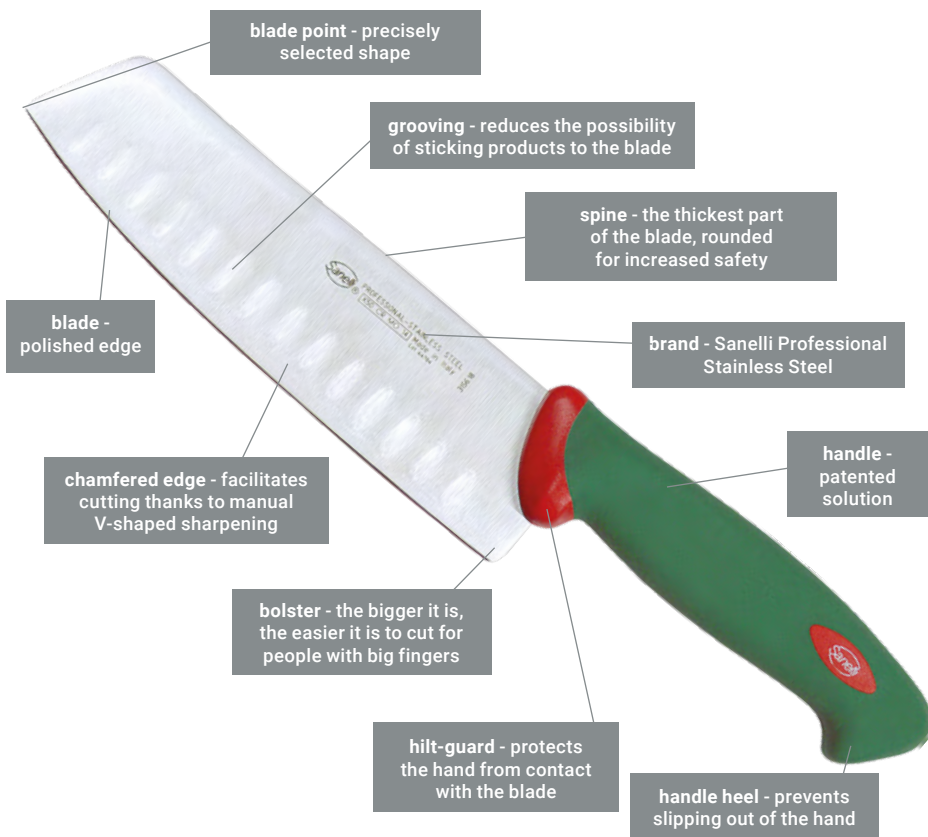


FOR VERSATILE USE IN CATERING AND WIDE APPLICATION IN FOOD INDUSTRIES

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



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





1



2



3



4



5



6



7



8



9



10



11



12



13

No.	Code	Product	L mm*	Price net (€)
1.	218200	Kitchen knife	200	43,80
	218250	Kitchen knife	255	59,50
	218300	Kitchen knife	300	72,80
2.	202200	Shredding knife	210	61,00
	202240	Shredding knife	255	71,00
3.	219240	Bread knife	235	40,70
	219320	Bread knife	315	51,80
4.	220320	Smoked meat knife	315	53,00
5.	210240	Roasting knife	230	39,50

No.	Code	Product	L mm*	Price net (€)
6.	204220	Flexible filleting knife	220	40,10
7.	201180	Butcher's knife	180	46,00
	201220	Butcher's knife	230	53,00
8.	207160	Straight boning knife	155	38,80
9.	203180	Notching knife	180	42,30
10.	208160	Curved boning knife	160	38,40
11.	209160	Narrow boning knife	160	37,90
12.	205280	Salmon knife	275	42,10
13.	225330	Fish knife	330	74,40



The full range of knife kits on p. 54-55

SET OF KNIVES

- the set includes rolled knives:
218250, 219240, 207160, 214100, 216060
and a 460x160 mm (WxD) buckle case

No.	Code	Product	L mm*	Price net (€)
1.	215120	Tomato knife	115	19,60
2.	214100	Peeling knife	100	17,20
3.	216060	Vegetable knife	60	16,60
4.	226180	Japanese knife	180	54,80
5.	226161	Japanese santoku knife	160	38,00
6.	270260	Spatula	260	74,40
7.	270150	Spatula	150	59,10
8.	264170	Perforated spatula	170	50,00
9.	213160	Cleaver	160	88,10
10.	212220	Steel	220	56,80
	212300	Steel	300	75,60
11.	231360	Cheese knife with two handles	360	144,00
12.	200005	Sanelli knives set	-	167,00



SANELLI FORGED STEEL KNIVES – ERGOFORGE LINE



- specially designed knife shape intended for professional use
- blade forged using the traditional method from a single piece of high-hardness chrome-molybdenum steel (54–56 HRC)
- excellent balance between the handle and the blade ensures a secure grip and ergonomic handling
- handle made of acetal resin
- provides high cutting performance with optimal blade flexibility and easy sharpening



No.	Code	Product	L mm*	Price net (€)
1.	280420	Kitchen knife	200	82,00
2.	280425	Kitchen knife	250	99,00
3.	280122	Roasting knife	220	62,00
4.	280610	Peeling knife	100	39,00
5.	280806	Filleting knife	150	59,00
6.	280807	Peeling knife	70	38,00
7.	280808	Steel	200	49,00

SANELI KNIVES



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



The full range of knife
kits on p. 54-55

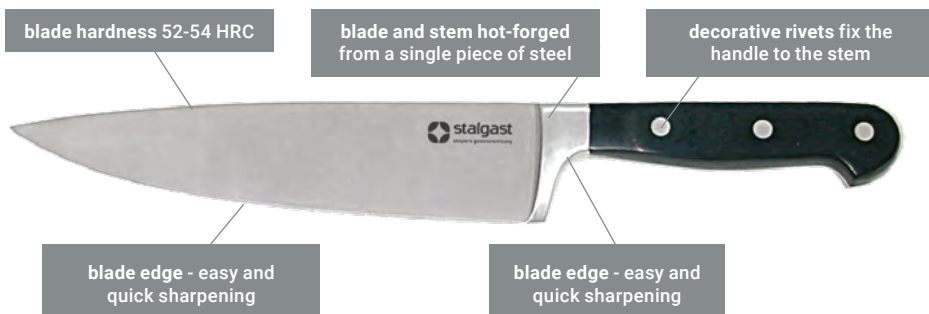
No.	Code	Product	L mm*	Price net (€)
1.	286212	Kitchen knife	210	36,90
	286252	Kitchen knife	255	43,00
2.	286182	Utility knife	180	28,90
	286222	Utility knife	230	35,00
3.	286243	Roasting knife	230	25,50
4.	286242	Bread knife	235	25,10
5.	286102	Peeling knife	95	11,00
	287110	Peeling knife	110	7,50

No.	Code	Product	L mm*	Price net (€)
6.	287111	Peeling knife	110	7,50
7.	287112	Tomato knife	120	9,00
8.	287120	Universal knife	120	8,40
9.	286062	Vegetable knife	60	10,80
	287070	Vegetable knife	70	7,50

STALGAST KNIFE MADE OF FORGED STEEL



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



The full range of knife kits on p. 54-55

No.	Code	Product	L mm*	Price net (€)
1.	218209	Kitchen knife	200	12,70
	218259	Kitchen knife	255	13,80
	218309	Kitchen knife	300	15,00
2.	219209	Bread knife	200	10,50
3.	203139	Meat knife	130	7,90
	203209	Meat knife	200	10,40
4.	209159	Filleting knife	155	8,20
	204189	Filleting knife	180	8,50

No.	Code	Product	L mm*	Price net (€)
5.	217139	Steak/tomato knife	115	6,90
6.	214109	Peeling knife	100	5,90
7.	216089	Vegetable knife	80	6,30
8.	211189	Fork	180	11,20
9.	212259	Steel	250	6,30



STALGAST KNIVES
OF ROLLED STEEL

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

Blade
hardened
by rolling



Safe profiled
handle



The full range of knife kits on p 103-105

No.	Code	Product	L mm*	Price net (€)
1.	218208	Kitchen knife	210	6,60
	218258	Kitchen knife	240	8,50
2.	210208	Roasting knife	200	4,90
3.	219208	Bread knife	195	5,20
4.	214108	Peeling knife	100	3,50
	214138	Peeling knife	115	3,90

No.	Code	Product	L mm*	Price net (€)
5.	216088	Vegetable knife	75	3,70
6.	211158	Fork	150	3,40
7.	227259	Poultry shears	250	11,00
8.	212259	Steel	250	6,30
	212309	Steel	300	8,40

STALGAST HACCP KNIVES OF ROLLED STEEL



HACCP
marking
system



RAW
MEAT



VEGETA-
BLES



RAW
POULTRY



FISH



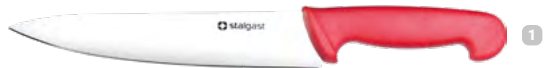
DAIRY



COOKED MEAT
SMOKED MEAT

1 UTILITY KNIFE

Code	Colour	L mm*	Price net (€)
281211	Red	220	4,90
281212	Green	220	4,90
281213	Yellow	220	4,90
281214	Blue	220	4,90
281216	Brown	220	4,90



2 KITCHEN KNIFE

Code	Colour	L mm*	Price net (€)
281251	Red	250	5,70
281252	Green	250	5,70
281253	Yellow	250	5,70
281254	Blue	250	5,70
281255	White	250	5,70
281256	Brown	250	5,70



3 CUTTING KNIFE

Code	Colour	L mm*	Price net (€)
282151	Red	160	4,60
282154	Blue	160	4,40



4 PEELING KNIFE

Code	Colour	L mm*	Price net (€)
285081	Red	90	1,40
285082	Green	90	1,60
285083	Yellow	90	1,50



5 PEELING KNIFE

Code	Colour	L mm*	Price net (€)
285092	Green	100	2,20



6 PEELING KNIFE

Code	Colour	L mm*	Price net (€)
285102	Green	105	2,00



7 BREAD ROLL KNIFE

Code	Colour	L mm*	Price net (€)
250012	Green	85	2,30



PROFESSIONAL HACCP CATERING KNIVES



- blade made of X50CrMoV15 chrome-molybdenum-vanadium steel
- comfortable, lightweight PP (polypropylene) handle, available in various HACCP color-coding options

HACCP
marking
system



RAW
MEAT



VEGETA-
BLES



RAW
POULTRY



FISH



DAIRY



COOKED MEAT
SMOKED MEAT

1 VEGETABLE AND FRUIT KNIFE

- serrated blade

Code	Colour	L mm*	Price net (€)
283028	●	120	11,00



2 VEGETABLE KNIFE

- curved blade

Code	Colour	L mm*	Price net (€)
283078	●	75	6,70



3 PEELING KNIFE

- straight blade

Code	Colour	L mm*	Price net (€)
283098	●	90	8,00



4 MEAT SLICING KNIFE

Code	Colour	L mm*	Price net (€)
283107	●	190	19,00



5 BONING KNIFE

Code	Colour	L mm*	Price net (€)
283117	●	145	16,00



6 BONING KNIFE

Code	Colour	L mm*	Price net (€)
283157	●	150	26,00



7 SOFT CHEESE KNIFE

Code	Colour	L mm*	Price net (€)
283130	○	130	15,00

**8 MEAT SLICING KNIFE**

Code	Colour	L mm*	Price net (€)
283187	●	180	18,00
283188	●	180	16,30

**9 CLEAVER**

Code	Colour	L mm*	Price net (€)
283197	●	200	38,00

**10 KITCHEN KNIFE**

Code	Colour	L mm*	Price net (€)
283217	●	210	24,00
283218	●	210	24,30
283219	●	210	23,00

**11 KITCHEN KNIFE**

Code	Colour	L mm*	Price net (€)
283257	●	250	28,00
283258	●	250	28,00

**12 BREAD KNIFE**

• wavy blade

Code	Colour	L mm*	Price net (€)
283226	○	250	21,00

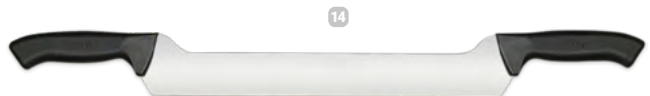
**13 FILLETING KNIFE**

• flexible blade

Code	Colour	L mm*	Price net (€)
284259	●	250	24,00

**14 BLOCK CHEESE KNIFE**

Code	Colour	L mm*	Price net (€)
283351	●	350	64,00



MAGNET STRIP WITH JOOKS



No.	Code	Number of hooks	L mm	Price net (€)
1.	248458	5	450	12,40
2.	248608	6	625	16,50

MAGNET STRIP

- modern design
- recommended for „open“ kitchens



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

MAGNET STRIP



Code	L mm	Price net (€)
249338	330	4,60
249558	550	7,20

SET OF KNIVES

- the set includes rolled knives: 218250, 219240, 207160, 214100, 216060 and a 460x160 mm (WxD) buckle case



Code	Price net (€)
200005	167,00

KNIVES KITS

SANNELII SET WITH STRIP

- non-slip handle made of durable Santoprene and polypropylene with added Biomaster antibacterial agent
- chrome-molybdenum steel blade
- blade hardness 54-56 HRC



No.	Code	Product	L mm*	Price net (€)
1.	249558	Magnet strip	550	7,20
2.	218200	Kitchen knife	200	43,80
3.	264170	Turner	170	50,00
4.	204220	Flexible filleting knife	220	40,10
5.	201220	Butcher's knife	230	53,00
6.	209160	Boning knife	160	37,90
7.	214100	Peeling knife	100	17,20



ROLLED KNIVES SET WITH A STRIP

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



No.	Code	Product	L mm*	Price net (€)
1.	249338	Magnet strip	330	4,60
2.	212309	Steel	300	8,40
3.	218208	Kitchen knife	210	6,60
4.	210208	Roasting knife	200	4,90
5.	211158	Fork	150	3,40
6.	214108	Peeling knife	100	3,50

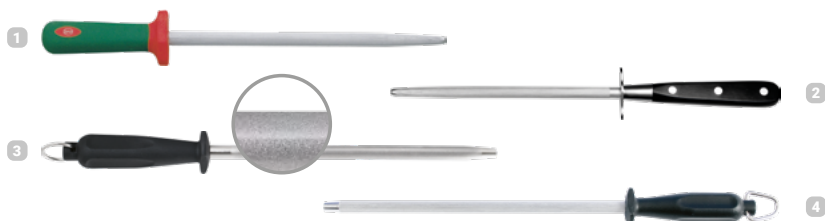
SET OF FORGED KNIVES

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



No.	Code	Product	L mm*	Price net (€)
1.	249338	Magnetic strip	330	4,60
2.	212259	Steel	250	6,30
3.	211189	Fork	180	11,20
4.	218209	Kitchen knife	200	12,70
5.	219209	Bread knife	200	10,50
6.	203209	Meat knife	200	10,40
7.	209159	Filleting knife	155	8,20

STEELS



No.	Code	Product	L mm*	Price net (€)
1.	212220	Sanelli steel	220	56,80
	212300	Sanelli steel	300	75,60
2.	280808	Sanelli honing steel, forged	200	49,00
3.	212259	Steel	250	6,30
	212309	Steel	300	8,40
4.	212257	Diamond steel	255	17,00

KNIFE SHARPENER

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



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

KNIFE SHARPENER

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



Code	D mm	H mm	L mm	Price net (€)
247501	51	64	198	15,80

KNIFE SHARPENER

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



Code	W mm	D mm	H mm	Price net (€)
247502	145	63	52	22,30

PROTECTIVE GLOVE

- size M



Code	Price net (€)
240001	149,00

KNIFE SHARPENING DEVICE

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



Code	W mm	D mm	H mm	N rev/min	P kW	V V	Price net (€)
242001	226	98	100	6600	0,09	230	199,00

CUTTING BOARD

- made of beech wood
- thickness 20 mm



No.	Code	W mm	D mm	H mm	Price net (€)
1.	342250	300	250	20	19,00
2.	342400	400	300	20	23,00
3.	342500	500	300	20	30,00

BUTCHER'S BLOCK

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

PE



Code	W mm	D mm	H mm	Price net (€)
680541	500	400	860	309,00

SCISSORS



No.	Code	Product	L mm	Price net (€)
1.	227180	Kitchen scissors	185	8,40
2.	227250	Poultry shears	250	59,80
3.	227259	Poultry shears	250	11,00
4.	227220	Kitchen scissors	220	5,50

PEELERS

No.	Code	Product	Blade length mm	L mm	Price net (€)
1.	334118	Peeler smooth blade	55	125	6,00
2.	334100	Vegetable peeler	50	100	3,50



CHEF'S MALLER

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

INOX



Code	Blades	W mm	D mm	H mm	Price net (€)
247519	56	265	60	70	49,00

MEAT TENDERIZER

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

INOX



Code	Colour	Blades	W mm	D mm	H mm	Price net (€)
247514	■	45	145	45	103	33,00

MEAT MALLER

- 2 crushing surfaces

AI



Code	M kg	L mm	Price net (€)
247040	0,4	250	9,50



HACCP CUTTING BOARDS

- made of polypropylene
- available in 6 colors



HACCP
marking system



FISH



DAIRY



COOKED MEAT
SMOKED MEAT



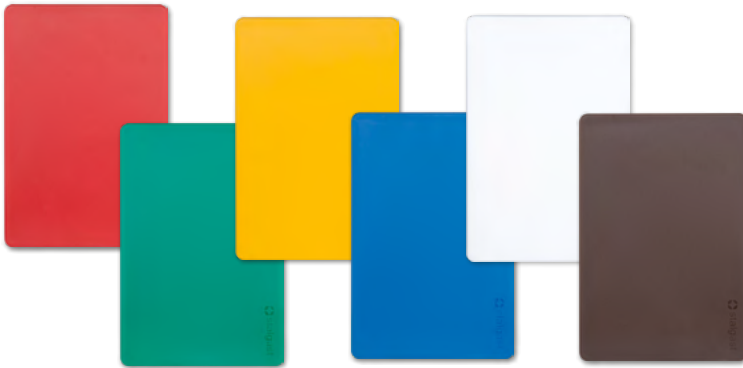
RAW
MEAT



VEGETABLES



RAW
POULTRY



HACCP BOARD SET

- set of boards made of polypropylene in 6 colors



Code	Description	Price net (€)
341450	450x300 smooth	380,00
341320	GN 1/2 with cut-out	35,00
341530	GN 1/1 with cut-out	230,00

DESKA DO KROJENIA HACCP 450X300

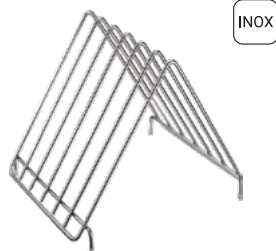
- double-sided, smooth

Code	Colour	W mm	D mm	H mm	Price net (€)
341451	Red	450	300	13	10,00
341452	Green	450	300	13	10,00
341453	Yellow	450	300	13	10,00
341454	Blue	450	300	13	10,00
341455	White	450	300	13	10,00
341456	Brown	450	300	13	10,00

BOARD STAND

- rack for 6 boards

Code	W mm	D mm	H mm	Price net (€)
349060	300	270	270	20,90



INOX

BOARDS WITH CUT-OUT

HACCP CUTTING BOARD GN 1/2

- two-sided:
- smooth
- with cut-out

Code	Colour	W mm	D mm	H mm	Price net (€)
341321	●	325	265	12	9,90
341322	●	325	265	12	9,90
341323	●	325	265	12	9,90
341324	●	325	265	12	9,90
341325	□	325	265	12	9,90
341326	●	325	265	12	9,90



HACCP CUTTING BOARD GN 1/1

- two-sided:
- smooth
- with cut-out

Code	Colour	W mm	D mm	H mm	Price net (€)
341531	●	530	325	15	18,00
341532	●	530	325	15	18,00
341533	●	530	325	15	18,00
341534	●	530	325	15	18,00
341535	□	530	325	15	18,00
341536	●	530	325	15	18,00



HACCP600X400 CUTTING BOARD

- two-sided:
- smooth
- with cut-out

Code	Colour	W mm	D mm	H mm	Price net (€)
341631	●	600	400	18	26,00
341632	●	600	400	18	26,00
341633	●	600	400	18	26,00
341634	●	600	400	18	26,00
341635	□	600	400	18	26,00
341636	●	600	400	18	26,00



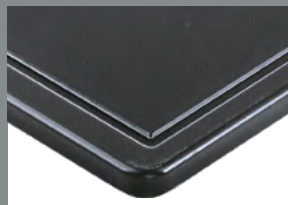
CUTTING BOARD

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

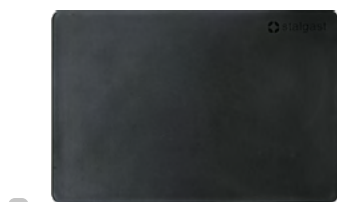


No.	Code	Description	W mm	D mm	H mm	Price net (€)
1.	341457	Smooth board	450	300	13	10,00
2.	341327	Board with a cut-out GN 1/2	325	265	12	9,90
	341537	Board with a cut-out GN 1/1	530	325	15	18,00
	341637	Board with a cut-out	600	400	18	26,00

Board with a cut-out



Two-sided smooth board



1



2

CUTTING BOARD

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



Code	W mm	D mm	H mm	Price net (€)
340270	270	190	9	6,90
340351	350	250	10	13,40





ACCESSORIES AND TABLEWARE

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

Cutlery.....	63-70
Tableware.....	71-72
Spice kits	73
Spice grinders	76

Bread baskets	76-78
Tableware accessories.....	74-75
Soup vase, table lamps.....	78

MODERN CUTLERY

- price per item
- knife 350080 made of AISI 420 steel

No.	Code	Product	L mm	K pcs	Price net (€)
1.	350060	Table spoon	195	12	2,00
2.	350050	Table fork	193	12	2,00
3.	350080	Table knife	221	12	2,20
4.	350010	Tea spoon	138	12	1,50



HOTEL CUTLERY

- price per item
- knife 350180 made of AISI 420 steel

No.	Code	Product	L mm	K pcs	Price net (€)
1.	350160	Table spoon	195	12	2,10
2.	350150	Table fork	193	12	2,10
3.	350180	Table knife	221	12	2,40
4.	350110	Tea spoon	138	12	1,40
5.	350140	Coffee spoon	114	12	1,20
6.	350120	Cake fork	139	12	1,40



BANQUET CUTLERY

- price per item

No.	Code	Product	L mm	K pcs	Price net (€)
1.	355860	Table spoon	200	12	1,90
2.	355850	Table fork	200	12	1,90
3.	355880	Table knife	226	12	2,90
4.	355810	Tea spoon	134	12	1,30
5.	355840	Coffee spoon	109	12	1,90
6.	355820	Cake fork	141	12	1,40



BAR CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pcs	Price net (€)
1.	354060	Table spoon	175	12	0,50
2.	354050	Table fork	180	12	0,50
3.	354080	Table knife	210	12	0,90
4.	354010	Tea spoon	135	12	0,40



BISTRO CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pcs	Price net (€)
1.	355061	Table spoon	176	12	0,43
2.	355051	Table fork	176	12	0,43
3.	355081	Table knife	205	12	1,00
4.	355011	Tea spoon	132	12	0,33



INOX
18/0

CANTEEN CUTLERY

• price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	353060	Table spoon	195	12	0,40
2.	353051	Table fork	190	12	0,40
3.	353081	Table knife	210	12	0,90
4.	353010	Tea spoon	135	12	0,30



RESTAURANT CUTLERY

• price per item

INOX
18/0



No.	Code	Product	L mm	K pes	Price net (€)
1.	351061	Table spoon	187	12	0,80
2.	351051	Table fork	190	12	0,80
3.	351081	Table knife	205	12	0,80
4.	351011	Tea spoon	135	12	0,50



INOX
18/0

CLASSIC CUTLERY

• price per item



No.	Code	Product	L mm	K pcs	Price net (€)
1.	357060	Table spoon	190	12	1,15
2.	357050	Table fork	195	12	1,00
3.	357080	Table knife	230	12	1,40
4.	357010	Tea spoon	140	12	0,80
5.	357120	Cake fork	140	12	0,80
6.	357140	Coffee spoon	100	12	0,70



RESTAURANT CUTLERY

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

INOX
18/10

No.	Code	Product	L mm	K pcs	Price net (€)
1.	351060	Table spoon	195	12	2,40
2.	351050	Table fork	192	12	2,40
3.	351080	Table knife	210	12	3,20
4.	351010	Tea spoon	137	12	1,40
5.	351140	Coffee spoon	120	12	1,40
6.	351120	Cake fork	145	12	1,40



CUTLERY FOR CHILDREN

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

INOX
18/0

KIDS CUTLERY

- handle pattern that encourages children to use
- knife 358280 with rounded tip and fine smooth blade

No.	Code	Product	L mm	K pcs	Price net (€)
1.	358260	Table spoon	161	12	1,90
2.	358250	Table fork	166	12	1,80
3.	358280	Table knife	180	12	2,00
4.	358210	Dessert spoon	138	12	1,50

PRE-SCHOOL CUTLERY

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



No.	Code	Product	L mm	K pcs	Price net (€)
1.	358160	Table spoon	153	12	1,20
2.	358150	Table pastry fork	152	12	1,10
3.	358180	Table knife	171	12	1,90
4.	358110	Dessert spoon	135	12	1,00



TABLEWARE



Libra Line



FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388801	190	10	6	1,50
388802	270	15	6	3,00



DEEP PLATE

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388803	230	33	0,52	6	2,00



SALAD BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388804	125	59	0,42	6	1,80



BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388807	165	64	0,88	6	2,40



MUG

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388808	82	86	0,30	6	3,60
388810	80	87	0,27	6	3,70



PLATTER

• oval

Code	W mm	D mm	H mm	K pcs	Price net (€)
388813	300	220	18	2	4,40
388814	355	270	21	2	6,20



PIZZA PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388815	320	25	6	7,40



BROTH BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388816	100	58	0,30	6	5,10



CUP

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388817	85	71	0,25	6	3,90

BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388818	105	50	0,24	6	1,00
388819	125	54	0,36	6	1,40
388820	150	64	0,62	6	2,10
388821	180	75	1,14	6	3,00



Iberus Line



FLAT PLATE

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388851	200	20	6		1,80
388852	250	23	6		2,50



DEEP PLATE

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388853	230	35	0,64	6	2,20



SALAD-BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388854	140	73	0,60	6	1,00



CUP

No.	Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
1.	388855	90	74	0,25	6	3,80
2.	388865	135	17	-	6	1,50

2

1



BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388856	140	61	0,48	6	1,80



PLATTER

• oval

Code	W mm	D mm	H mm	K pcs	Price net (€)
388859	350	260	28	6	6,70



TRIPE SOUP BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388860	135	80	0,70	6	5,00



BROTH BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388861	95	60	0,30	6	4,80



1



2

MUG

No.	Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
1.	388862	80	87	0,27	6	3,10
2.	388863	80	90	0,30	6	4,30



Hiberus Line



DEEP PLATE

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388953	215	35	0,55	6	2,40



FLAT PLATE

Code	Ø mm	H mm	K pcs	Price net (€)
388950	150	18	6	1,10
388951	200	18	6	1,70
388952	255	26	6	2,60



SALAD BOWL

Code	Ø mm	H mm	V* liters	K pcs	Price net (€)
388954	125	59	0,30	6	1,10
388955	160	51	0,55	6	1,80



1 2-ELEMENT SPICE SET

- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362001	115	5,70

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER

- salt shaker
- pepper shaker
- napkin holder

Code	H mm	Price net (€)
362002	115	7,80

3 4-ELEMENT SPICE SET

- salt shaker
- pepper shaker
- 2 containers for liquid spices

Code	H mm	Price net (€)
362004	180	14,00

4 2-ELEMENT SPICE SET

- salt shaker
- pepper shaker

Code	H mm	Price net (€)
362020	145	12,00

5 5-ELEMENT SPICE SET

- salt shaker
- pepper shaker
- 2 containers for liquid spices
- toothpick container

Code	H mm	Price net (€)
362040	170	9,00

6 ADDITIONAL SPICE CONTAINERS

Code	Price net (€)
362901	2,20



SAUCEBOAT

Code	V liters	Price net (€)
369150	0,15	4,60
369250	0,25	6,40
369450	0,45	9,00

OIL AND VINEGAR DISPENSER

- price per item

Code	V liters	K pcs	Price net (€)
400209	0,18	12	15,00



EGG HOLDER

Code	H mm	Price net (€)
364241	50	1,10

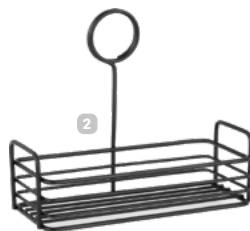




1



3



2

SPICE ORGANIZER

No.	Code	W mm	D mm	H mm	Price net (€)
1.	319043	165	-	216	8,00
2.	319044	195	86	180	8,50
3.	319045	155	135	140	19,00



1



2



3



4

SALT SHAKER / PEPPER SHAKER

• price per item

No.	Code	V liters	K pcs	Price net (€)
1.	400076	0,06	12	12,00
2.	400077	0,09	12	13,50
3.	400078	0,03	12	12,00
4.	400079	0,06	12	11,60



TABLECLOTH CLIP

Code	W mm	D mm	Price net (€)
364000	48	41	1,00

INOX



MENU HOLDER

Code	H mm	Price net (€)
486031	102	2,30



GLASS SUGAR DISPENSER

• stainless steel lid with dispenser
• price per item

Code	V liters	K pcs	Price net (€)
400075	0,18	12	20,00



TABLE BIN

• swing cover

INOX

Code	Ø mm	H mm	V liters	Price net (€)
068203	120	160	1,5	13,20

STEAK AND PIZZA KNIFE

Code	L mm	K pcs	Price net (€)
298120	120	1	13,00



NAPKIN HOLDER



No.	Code	W mm	D mm	H mm	Price net (€)
1.	364101	-	-	80	2,80
2.	364102	120	30	87	5,00
3.	364100	-	-	80	6,50
4.	364110	-	-	80	8,00

No.	Code	W mm	D mm	H mm	Price net (€)
5.	364111	-	-	75	9,00
6.	364112	-	-	75	8,00
7.	364204	195	195	190	10,50
8.	319046	195	195	78	11,00

SNAIL ACCESSORIES

- tray for 6 servings



No.	Code	Product	W mm	D mm	L mm	Price net (€)
1.	368010	Snail fork	-	-	135	1,30
2.	368020	Snail tong	-	-	-	3,20
3.	368060	Snail plate	200	170	-	6,60

NAPKIN HOLDER

- Cat. no. 364205 – suitable for standard 1/8 napkins when folded to 12/9 cm
- Cat. no. 364206 – suitable for 17/17 cm dispenser standard napkins



No.	Code	W mm	D mm	H mm	Price net (€)
1.	364205	100	115	145	9,70
2.	364206	100	115	185	9,90

SPICE GRINDER

- housing made of rubberwood
- 362415, 362417 – non-corrosive ceramic grinding mechanism, recommended for grinding salt and other spices
- 362416, 362418 – grinding mechanism made of durable stainless steel, recommended for grinding pepper and other spices

No.	Code	Grinding	Ø mm	H mm	Price net (€)
1.	362415	Salt	50	213	7,00
2.	362416	Pepper	60	312	10,20
3.	362417	Salt	55	263	8,50
4.	362418	Pepper	60	365	14,50



BREAD BASKET

- reinforced with steel wire
- imitates wicker
- available in 6 GN sizes



Code	Description	W mm	D mm	H mm	Price net (€)
361201	GN 1/1	530	325	80	30,60

CUTLERY BASKET



Code	W mm	D mm	H mm	Price net (€)
361270	270	100	50	9,00

BREAD BASKET



No.	Code	Description	W mm	D mm	H mm	Price net (€)
1.	361230	oval	230	150	65	3,00
2.	361235	oval	235	150	70	7,50



**BREAD BASKET**

• elongated



No.	Code	W mm	D mm	H mm	Price net (€)
1.	361381	380	165	80	9,10
2.	361382	380	165	80	9,10

No.	Code	W mm	D mm	H mm	Price net (€)
3.	361231	230	115	75	3,20
4.	361233	230	115	75	3,20

CUTLERY BASKET

No.	Code	W mm	D mm	H mm	Price net (€)
1.	361232	230	90	50	1,00
2.	361234	230	90	50	2,00





1



2

BREAD BASKET WITH ROLL-TOP COVER

- opened cover 90°

No.	Code	Description	Ø mm	W mm	D mm	Price net (€)
1.	419001	GN 1/1	-	530	325	63,00
2.	419202	round	395	-	-	42,00

SOUP VASE

- vase with two handles for easy handling
- vase lid with a cutout for ladle
- vase width with handles 290 mm



3

2

1

No.	Code	Product	Ø mm	L mm	H mm	V liters	Price net (€)
1.	365301	Soup vase	245	-	135	3,0	28,70
2.	365011	Ladle	80	330	-	0,09	5,80
3.	365241	Cover	245	-	-	-	18,40

TABLE LAMP

- elegant lamp designed for restaurants and offices
- rechargeable power supply, 1200 mAh battery
- 3 brightness levels
- operating time: 3-5 hours



1



2



3



4



5

No.	Code	Colour	Ø mm	W mm	D mm	H mm	Price net (€)
1.	694321	■	80	-	-	320	26,00
2.	694322	■	80	-	-	320	26,00
3.	694371	■	-	110	110	375	29,00
4.	694372	□	-	110	110	375	29,00
5.	694381	■	-	110	110	375	27,00



FOOD STORAGE AND TRANSPORT

Containers used for food storage and in heat treatment processes. Transport carts, together with GN containers, create an ideal solution for transporting all kinds of dishes.

GN containers	80-86
Transport containers	87-88
Transport thermal insulation containers	89-95
Pizza bags	93

Tray sealing machine	96
Packers and packer accessories	97-98
Transport and waiter carts	99-101
Racks	102

STAINLESS STEEL GN CATERING CONTAINERS, STANDARD



GN CONTAINER 2/1



Code	W mm	D mm	H mm	V liters	Price net (€)
117020	650	530	20	4,4	33,00
117040	650	530	40	9,0	33,50
117060	650	530	65	18,0	36,30
117100	650	530	100	30,0	44,70
117150	650	530	150	42,0	56,80
117200	650	530	200	58,0	73,30

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
111020	530	325	20	2,2	11,90
111040	530	325	40	5,0	12,90
111060	530	325	65	8,0	14,90
111100	530	325	100	14,0	19,60
111150	530	325	150	19,0	29,80
111200	530	325	200	26,0	35,70

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters	Price net (€)
115020	325	354	20	1,5	8,30
115040	325	354	40	3,5	10,40
115060	325	354	65	5,5	12,40
115100	325	354	100	8,0	16,90
115150	325	354	150	12,0	25,80
115200	325	354	200	18,0	30,50

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
112020	325	265	20	1,2	6,20
112040	325	265	40	2,0	7,90
112060	325	265	65	3,5	8,50
112100	325	265	100	6,0	11,50
112150	325	265	150	8,5	18,40
112200	325	265	200	11,5	24,00

GN CONTAINER 2/4



Code	W mm	D mm	H mm	V liters	Price net (€)
118040	162	530	40	1,75	9,90
118060	162	530	65	3,50	12,10
118100	162	530	100	5,50	15,80

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
113020	325	176	20	0,7	5,50
113040	325	176	40	1,5	6,90
113060	325	176	65	2,5	7,40
113100	325	176	100	3,7	9,70
113150	325	176	150	5,7	16,00
113200	325	176	200	7,3	18,10

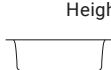
Height - h



200



150



100



65



40



20

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
114020	265	162	20	0,4	4,40
114040	265	162	40	1,0	6,00
114060	265	162	65	1,7	6,30
114100	265	162	100	2,8	8,50
114150	265	162	150	3,6	12,90
114200	265	162	200	5,0	16,00

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
116060	176	162	65	1,0	5,30
116100	176	162	100	1,6	7,00
116150	176	162	150	2,0	10,10
116200	176	162	200	2,8	14,20

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
119060	176	108	65	0,5	4,30
119100	176	108	100	0,8	6,60
119150	176	108	150	1,4	8,70

GN CONTAINER 1/12



Code	W mm	D mm	H mm	V liters	Price net (€)
110100	132	108	100	0,5	5,10

GN LID



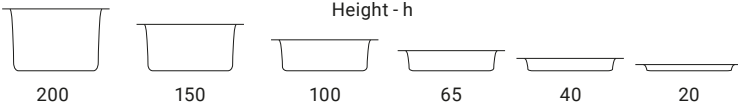
Code	Description	Price net (€)
117000	GN 2/1	38,00
111000	GN 1/1	13,70
115000	GN 2/3	11,20
112000	GN 1/2	7,90
118000	GN 2/4	9,00
113000	GN 1/3	5,80
114000	GN 1/4	5,00
116000	GN 1/6	3,50
119000	GN 1/9	2,90

AIRTIGHT LID



Code	Description	Price net (€)
111014	GN 1/1	36,10
115014	GN 2/3	30,30
112014	GN 1/2	26,00
113014	GN 1/3	20,00
114014	GN 1/4	19,00
116014	GN 1/6	12,10

Height - h



STAINLESS STEEL GN CATERING CONTAINERS, PERFORATED, STANDARD

- recommended for steaming in convection steam ovens



GN CONTAINER 1/1



GN CONTAINER 2/3



GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
121024	530	325	20	2,2	16,00
121044	530	325	40	5,0	17,90
121064	530	325	65	8,0	19,00
121104	530	325	100	14,0	25,10
121154	530	325	150	19,0	35,80
121204	530	325	200	26,0	40,50

Code	W mm	D mm	H mm	V liters	Price net (€)
125064	325	354	65	5,5	14,20

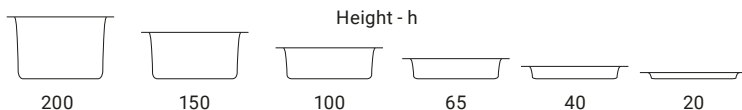
Code	W mm	D mm	H mm	V liters	Price net (€)
122064	325	265	65	3,5	11,40
122104	325	265	100	6,0	13,80
122154	325	265	150	8,5	22,70

CANTILEVER SLAT

- allows placing GN containers in refrigerated counters, baines maries, thermoses, etc.

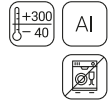
INOX

Code	L mm	Price net (€)
100321	325	6,90
100531	530	8,00



GN CATERING CONTAINERS AND BAKING TRAYS

• designed for use in convection-steam ovens



NON-STICK GN 1/1 BAKING TRAY

NON-STICK RIBBED GRILL TRAY GN 1/1

NON-STICK OMELETTE AND PANCAKE TRAY GN 1/1



Code	W mm	D mm	H mm	Price net (€)
917001	530	325	26	35,20

Code	W mm	D mm	H mm	Price net (€)
917004	530	325	30	37,30

Code	W mm	D mm	H mm	Price net (€)
917012	530	325	35	41,20

NON-STICK BAKING TRAY

NON-STICK GN 1/1 CONTAINER, COMFORT



INOX

Code	W mm	D mm	H mm	Price net (€)
917640	600	400	11	41,50

Code	W mm	D mm	H mm	V liters	Price net (€)
191021	530	325	20	2,2	37,20
191041	530	325	40	5,0	41,80



STEEL GN CATERING CONTAINERS, STANDARD

• made of enamel-coated steel, conduct heat well



GN CONTAINER 2/1

Code	W mm	D mm	H mm	V liters	Price net (€)
107061	650	530	65	18,0	42,00

GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters	Price net (€)
101021	530	325	20	2,2	14,50
101041	530	325	40	5,0	17,00
101061	530	325	65	8,0	19,50



Height - h



200



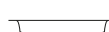
150



100



65



40



20

POLYPROPYLENE GN CATERING CONTAINERS, BUFFET SAFE



- do not use in bain maries and convection steam ovens
- lid must be purchased separately

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
161064	530	325	65	8,0	9,00
161104	530	325	100	14,0	10,30
161154	530	325	150	19,0	14,00
161204	530	325	200	26,0	17,00

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
162064	325	265	65	3,5	4,00
162104	325	265	100	6,0	4,70
162154	325	265	150	8,5	6,00
162204	325	265	200	11,5	7,50

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
163064	325	176	65	2,5	3,00
163104	325	176	100	3,7	3,60
163154	325	176	150	5,7	5,00
163204	325	176	200	7,3	6,00

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
164064	265	162	65	1,7	2,30
164104	265	162	100	2,8	2,80
164154	265	162	150	3,6	3,50

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
166064	176	162	65	1,0	1,70
166104	176	162	100	1,6	2,00
166154	176	162	150	2,0	2,80

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
169064	176	108	65	0,5	1,50
169104	176	108	100	0,8	1,80
169154	176	108	150	1,4	2,20

TIGHT-FITTING LID – BUFFET SAFE

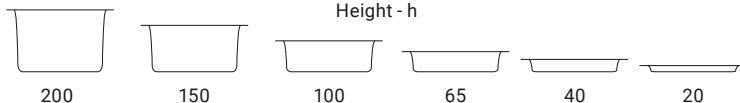
- tight-sealing lid dedicated to Buffet Safe containers



Code	Description	Price net (€)
161004	GN 1/1	6,00
162004	GN 1/2	3,00
163004	GN 1/3	2,30
164004	GN 1/4	1,90
166004	GN 1/6	1,45
169004	GN 1/9	0,90



Height - h





POLYPROPYLENE GN CATERING CONTAINERS WITH LID

- made of translucent polypropylene with ColorClip system - a set of colored clips for marking the lid and container
- do not absorb odors and flavors
- cover included
- do not use in bain maries and ovens



GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters	Price net (€)
161155	530	325	150	21,0	37,00
161205	530	325	200	28,0	43,00

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters	Price net (€)
165155	325	354	150	13,5	36,00
165205	325	354	200	19,0	38,00

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters	Price net (€)
162105	325	265	100	6,5	25,40
162155	325	265	150	10,0	29,00
162205	325	265	200	12,5	32,20

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters	Price net (€)
163105	325	176	100	4,0	18,00
163155	325	176	150	6,0	20,00

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters	Price net (€)
164105	265	162	100	2,8	12,00
164155	265	162	150	4,3	13,00

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters	Price net (€)
166105	176	162	100	1,7	10,00
166155	176	162	150	2,6	10,50

FOOD STORAGE AND TRANSPORT



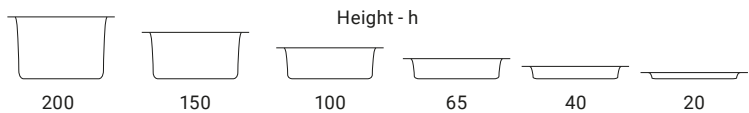
GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters	Price net (€)
169065	176	108	65	0,6	7,00
169105	176	108	100	1,0	8,00
169155	176	108	150	1,5	9,00

Label

ColorClip system



CONTAINER

- specially designed grips for easy container handling
- containers have a scale
- temperature range from -5°C to +70°C



LID



Code	Ø mm	H mm	V liters	Price net (€)
067110	310	210	10,0	13,00
067120	310	375	20,0	19,80

Code	Ø mm	Price net (€)
067194	310	5,00

TRANSPORT CONTAINER

- food container with tightly fitting lid
- has a reinforced base and contoured handles
- holes in the handles to prevent moisture residue after washing
- properly profiled bottom and cover allow for stacking
- containers GN 1/1 200 can be stacked inside containers 062531 and 062532
- containers 2xGN 1/1 150 can be stacked inside containers 062761 and 062762



Profiled handgrips



1



2

No.	Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
1.	062531	○	710	440	270	53	64,10
	062761	○	710	440	380	79	83,40
2.	062532	●	710	440	270	53	64,10
	062762	●	710	440	380	79	83,40

FIFO CONTAINER

- easy stocks control (FIFO)
- split cover, loading and unloading
- fitted with the ColorClip system - a set of colored clips for marking the lid and container (2x4 clips - green, blue, yellow, red)



Code	W mm	D mm	H mm	V liters	Price net (€)
064100	565	340	200	22,6	33,70
064101	415	340	200	16,0	29,90
064102	395	200	200	7,0	16,20

EGG CONTAINER

- supplied with 4 trays
- capacity of one tray: 30 eggs
- container size: GN 2/3



Code	W mm	D mm	H mm	Price net (€)
061500	354	325	200	49,00

CONTAINER FOR DRY GOODS

- smooth surface and rounded edges make cleaning easy
- transparent window allows quick identification of the contents
- wheels with a diameter of 80 mm
- hinged two-piece lid
- the container holds approximately 56 kg of flour or 73 kg of sugar



Code	W mm	D mm	H mm	V liters	Price net (€)
064990	400	750	715	102	289,00

SET OF 4 EGG TRAYS

- set dedicated to container 061500
- each tray holds 30 eggs
- perforation ensures proper air circulation



Code	W mm	D mm	H mm	Price net (€)
061504	290	290	40	17,00

POLYETHYLENE TRANSPORT THERMAL CONTAINERS



- made of khaki-colored polyethylene
- very durable due to thick insulation made of polyurethane foam
- suitable for transporting hot or cold dishes in steel, polycarbonate or polypropylene GN containers
- equipped with a release vent

Robust grips
for handling

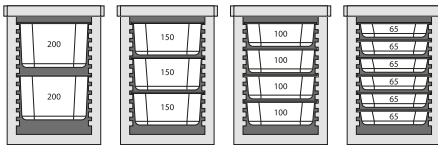


Vent valve



VACUUM FLASK

- special guides for GN containers
- two ergonomic grips for handling
- removable door seal
- door opened by 270°
- the flask can be used with a cart 059002 p. 99
- internal dimensions (WxDxH): 535 x 325 x 495 mm

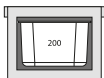


Code	W mm	D mm	H mm	V liters	Price net (€)
053870	650	450	625	86	394,00



VACUUM FLASK

- lid closed with four latches
- volume: GN 1/1 200 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
054300	645	445	315	26	270,00

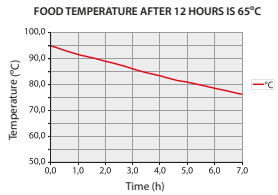


THERMAL INSULATED TRANSPORT CONTAINERS MADE OF EXPANDED POLYPROPYLENE (EPP)



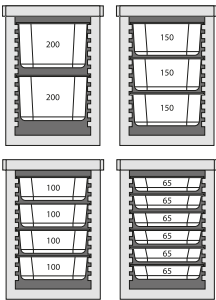
- durable material with flexible, impact-resistant properties
- excellent thermal insulation performance
- easy to clean
- lightweight, designed for transporting dishes in GN containers

The temperature distribution of food in the thermal insulated container under the following conditions:
- initial temperature of food +95°C
- ambient temp. +20°C
- container fully loaded



THERMAL INSULATED CONTAINER

- ergonomic carry handles
- door opens 270°
- durable stainless steel latch
- removable door
- GN containers with tight-fitting lids must be used



Code	W mm	D mm	H mm	V liters	Price net (€)
055106	645	445	625	93	375,00

GN 1/1 THERMAL INSULATED CONTAINER

- construction designed to facilitate easy opening
- interior shape allows easy removal of GN containers

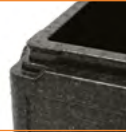


Code	Colour	Fits	W mm	D mm	H mm	V liters	Price net (€)
056231	●	GN 1/1 h=200 mm	595	395	290	42	49,00

GN 1/1 THERMAL INSULATED CONTAINER

- construction designed for easy opening
- interior shape facilitates easy removal of GN containers
- space for a labeling plate to assist with identification

Special sealing
closure design
ensuring a
tight-fitting lid



Ergonomic
handles for
easy opening



Designated space
for a labeling
plate to facilitate
identification



Code	Fits	W mm	D mm	H mm	V liters	Price net (€)
056151	GN 1/1 h=150 mm	600	400	230	30	62,00
056201	GN 1/1 h=200 mm	600	400	280	39	66,00
056251	GN 1/1 h=250 mm	600	400	320	46	63,00
056301	GN 1/1 h=300 mm	600	400	400	61	87,00

GN 1/1 THERMAL INSULATED CONTAINER

- ergonomic handles
- easy-opening construction
- interior shape designed for easy removal of GN containers



Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
058201	●	675	400	290	37	89,00
058251	●	675	400	335	45	98,00

THERMAL INSULATED CONTAINER WITH HANDLE

- convenient and practical plastic carrying strap
- recommended for outdoor catering applications



Code	W mm	D mm	H mm	V liters	Price net (€)
054201	360	285	365	20	59,00

THERMAL INSULATED CONTAINER FOR ICE CREAM TUBS



Code	W mm	D mm	H mm	V liters	Price net (€)
054030	600	400	270	3x8	89,00

THERMAL INSULATED CONTAINER 600 x 400



Code	W mm	D mm	H mm	V liters	Price net (€)
056203	685	485	260	53	87,00
056303	685	485	360	80	106,00

THERMAL INSULATED CONTAINER FOR PIZZA

- GN 2/3 size
- tight-fitting lid



Code	W mm	D mm	H mm	V liters	Price net (€)
057231	415	400	265	27	46,00

THERMAL INSULATED CONTAINER FOR PIZZA

- made of very lightweight material



Code	W mm	D mm	H mm	V liters	Price net (€)
057301	410	410	330	32	58,00

PIZZA BAG

- made of durable vinyl material
- thick insulation retains the temperature, prevents moisture penetration
- large, tilting flap with velcro
- transparent pocket for bills with dimensions (WxD) 165x120 mm
- has comfortable grip for handling and vents

Vents to
drain excess
moisture



2



1

No.	Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
1.	563451	450	450	120	430	430	100	13,00
2.	563453	500	500	300	480	480	285	24,00

THERMAL BAG

- transport thermal bag suitable for shopping or lunchboxes
- convenient carrying handles
- transparent pocket for receipts
- thermal insulation with a PE foam layer
- interior made of aluminum foil, providing additional insulation and easy cleaning
- top-loading design, zipper closure



Code	W mm	D mm	H mm	Price net (€)
563455	580	350	380	10,50

PLASTIC THERMOS

- made of low-density polyethylene for food contact
- double walls
- "monobloc" design
- impact resistant
- recyclable
- non-drip faucet



No.	Code	Colour	W mm	D mm	H mm	V liters	Price net (€)
1.	053100	■	295	420	500	10	253,00
2.	053200	■	295	420	675	20	286,00

S.S.T. CONTAINERS WITH THERMAL INSULATION



- thermal containers to transport food
- lid with silicone seal, abrasion resistant, fitted with 6 latches
- base of flexible plastic to protect against mechanical damage to the thermoses and floor
- they have a vent valve to eliminate underpressure
- grip located on the lid serves to move the lid only

Double lid
with silicone
seal, abrasion
resistant



Six latches
holding the lid



Ergonomic
transport
handles



Double walls
and lid insulated
with special
foam retaining
heat for 8 hours



Vacuum flasks
for beverages
with a tap





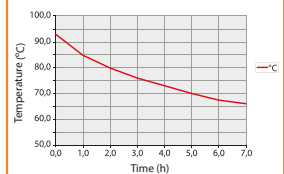
VACUUM FLASK

Code	Ø mm	H mm	V liters	Price net (€)
051104	330	235	10	195,00
051154	330	295	15	210,00
051204	330	365	20	243,00
051254	330	440	25	256,00
051304	330	475	30	274,00
051354	330	585	35	296,00
051504	480	400	50	320,00



The temperature distribution of food in the steel container under the following conditions:
 - initial temperature of food +95°C
 - ambient temp. +20°C
 - container fully loaded

FOOD TEMPERATURE AFTER 7 HOURS IS 65°C



VACUUM FLASK WITH TAP

Code	Ø mm	H mm	V liters	Price net (€)
052154	330	295	15	225,00
052204	330	365	20	262,00
052254	330	585	25	272,00



TRAY SEALING MACHINE

- professional device for catering companies
- easy and quick to use
- an effective way of packing ready meals
- hygienic and tight packaging

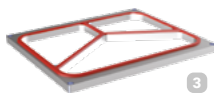
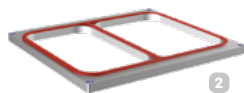
TRAY SEALING MACHINE

- made of high quality stainless steel
- smooth and precise temperature control
- automatic foil cut-off
- stretcher to prevent foil curling
- welding pressure damper
- insulated handle to prevent overheating
- welding surface covered with a specialized eflon
- non-slip feet
- on / off light indication system with flooding protection
- warm-up time up to 10 minutes
- foil sealing time up to 3 seconds
- temperature control range 0-220 °C
- tray matrix included

MATRIX

- made of a special corrosion-resistant aluminum alloy

Single-chamber matrix included



No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	691935	Tray sealing machine	-	260	565	220	0,65	230	1100,00
2.	691936	Two-chamber matrix	-	-	-	-	-	-	120,00
3.	691937	Three-chamber matrix	-	-	-	-	-	-	119,00
4.	691938	Single-chamber matrix	113	-	-	-	-	-	125,00

COMPARTMENT VACUUM PACKING UNITS



- appliances for vacuum-packing of food and liquid products
- ideal for packing all kinds of Products
- device used in the sous vide cooking process at low temperatures
- while using the devices, you can use both slotted bags as well as smooth bags
- electronic control

VACUUM PACKAGING MACHINE

- pressure gauge (manometric indicator)
- sealing bar length: 290 mm
- sealing width: single seal, 4 mm
- suitable for use with smooth and embossed (channelled) bags
- automatic and manual operating modes available
- adjustable vacuum time and sealing time
- efficient air pump: 77 l/h
- maximum bag thickness: 120 µm
- maximum height of packed product: 110 mm



Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691310	360	430	370	300x290x~80	0,63	230	1290,00

VACUUM PACKAGING MACHINE

- pressure gauge (manometric indicator)
- sealing bar length: 350 mm (model 691350)
- sealing width: double seal, 2 x 3.5 mm
- suitable for use with smooth and embossed (channelled) bags
- automatic and manual operating modes
- adjustable vacuum extraction time and bag sealing time
- efficient Busch oil pump, 133 l/h (model 691350)
- maximum bag thickness: 130 µm



Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V	Price net (€)
691350	450	554	365	370x350x150	0,40	230	3900,00



VACUUM BAGS

- plain bags for chamber pack machines
- bags for cooking in convection steam ovens
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +120°C
- the package contains (K) pieces, price per pack

Code	W mm	D mm	T °C	K pcs	Price net (€)
691921	150	250	up to 120	100	19,50
691922	200	300	up to 120	100	32,00
691923	250	350	up to 120	100	44,00



VACUUM BAGS

- plain bags for chamber pack machines
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +99°C
- bag thickness 0.75 µm
- the package contains (K) pieces, price per pack

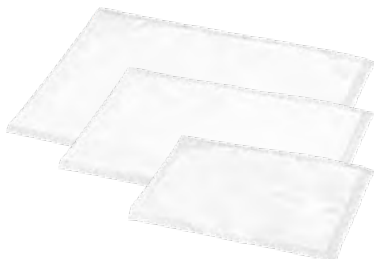
Code	W mm	D mm	T °C	K pcs	Price net (€)
691914	160	230	-18 up to 99	100	9,00
691915	200	300	-18 up to 99	100	13,80
691916	250	350	-18 up to 99	100	18,50



VACUUM BAGS

- slit bags (knurled) for strip packers
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +99°C
- bag thickness 0.75/0.95 µm
- the package contains (K) pieces, price per pack

Code	W mm	D mm	T °C	K pcs	Price net (€)
691907	160	230	-18 up to 99	100	11,50
691908	200	300	-18 up to 99	100	17,50
691909	250	350	-18 up to 99	100	25,50



PLATFORM CART

- non-slip points on the surface
- work surface dimensions 660 x 485 mm



Code	W mm	D mm	H mm	Price net (€)
059002	720	490	810	136,00

PLATFORM CART

- folded
- working area dimensions 650x475 mm
- does not have wheel lock



INOX



Code	W mm	D mm	H mm	Price net (€)
059001	740	480	870	325,00

TRANSPORT CART FOR GN CONTAINERS AND BAKING TRAYS



INOX

- fitted with double-sided locking for GN containers and trays
- 4 swivel castors, 2 with brakes
- distance between shelves 80 mm
- volume:
 - 662111 14 x container GN 1/1
 - 662211 14 x container GN 2/1
 - 662461 16 x baking tray 600 x 400 mm

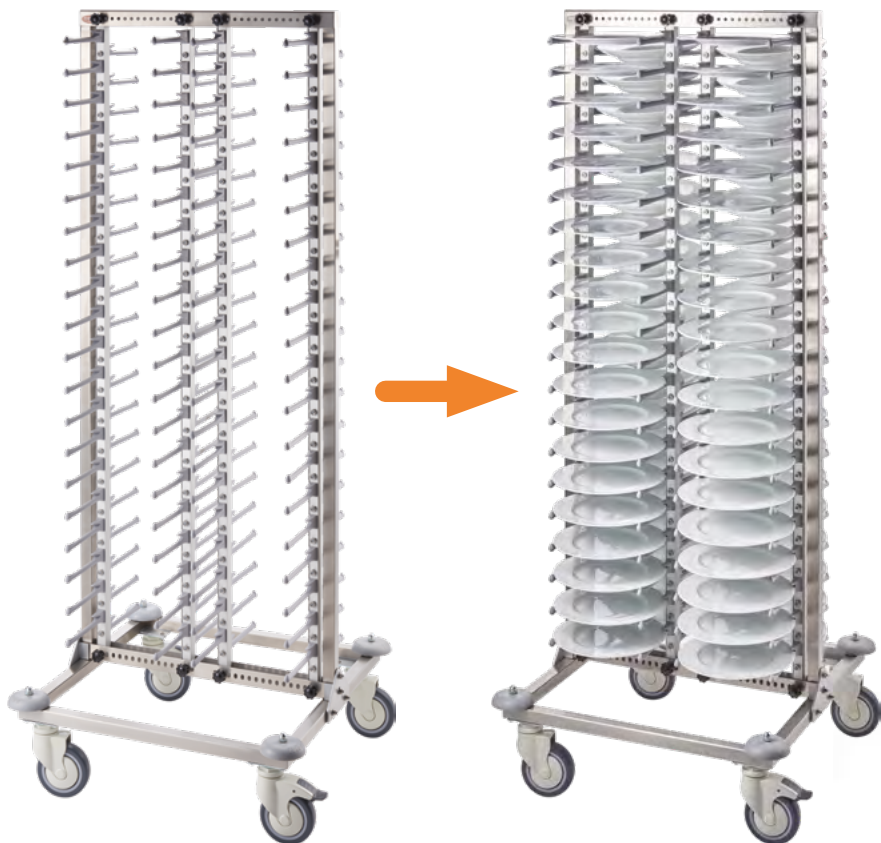
Has double-sided protection against the containers sliding out



No.	Code	W mm	D mm	H mm	Price net (€)
1.	662111	380	550	1735	280,00
	662211	590	670	1735	373,00
2.	662461	470	620	1735	365,00

PLATE TRANSPORT TROLLEY

- capacity: 80 plates
- frame made of stainless steel
- equipped with 4 wheels, including 2 with brakes
- designed for plates with a diameter of 160–320 mm
- maximum plate weight: 1.1 kg



Code	W mm	D mm	H mm	Price net (€)
664001	720	720	1820	1290,00



SERVING CARTS

- intended for small and large catering establishments
- particularly recommended for restaurants, banquet and wedding halls, canteens and catering establishments
- rubber wheels, 2 with brakes
- working area dimensions 800x500 mm



SERVING CART STANDARD



Code	Product	W mm	D mm	H mm	Price net (€)
661020	2-shelf cart	845	525	940	155,00
661030	3-shelf cart	845	525	940	197,00



SERVING CART PREMIUM

- ideal for catering
- for self-assembly
- may be covered e.g. with a tablecloth



Code	Product	W mm	D mm	H mm	Price net (€)
661040	2-shelf cart	850	530	800	165,00
661050	3-shelf cart	850	530	800	190,00



SERVING CART

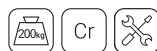
- intended for large and small catering establishments
- recommended as a waiter cart and an independent, mobile workplace with the possibility of storage
- made of durable plastic
- working area dimensions 620x420 mm
- 4 swivel castors, 2 with brakes
- distance between shelves 290 mm



Code	W mm	D mm	H mm	Price net (€)
661035	860	425	910	149,00

CHROME STEEL RACK

- shelf mount with height adjustment
- the load capacity per rack shelf is up to 200 kg
- for use in warehouses, stores, etc.



Shelf mount with height adjustment



Code	W mm	D mm	H mm	Price net (€)
680062	610	455	1800	183,00
680092	910	455	1800	225,00
680122	1220	455	1800	276,00
680152	1525	455	1800	311,00
681062	610	610	1800	208,00
681092	910	610	1800	253,00
681102	1060	610	1800	301,00
681122	1220	610	1800	332,00
681152	1525	610	1800	391,00
681182	1825	610	1800	450,00



MODULAR ALUMINIUM SHELVING SYSTEMS



- structure made of anodized aluminium
- shelves made of ABS plastic
- suitable for operation in temperatures from -30°C to 60°C
- maximum load per shelf: up to 120 kg
- possibility to create continuous shelving runs

STORAGE RACK

Code	W mm	D mm	H mm	Price net (€)
686091	900	460	1680	515,00
686092	900	560	1680	569,00
686151	1510	460	1680	689,00
686152	1510	560	1680	769,00



BUFFET TABLEWARE

Buffet equipment for storing, serving, transporting and serving ready meals and beverages, both during outdoor events and directly at the premises.

Heating lamps for dishes..... 104
Heaters, heater fuel105-110
Soup cookers, kettles, boilers 110-112
Pitchers, table vacuum flasks 113-114
Beverage cooling units and dispensers... 115

Trays 116-117
Platters 118
Finger food slate plates 118-119
Finger food utensils118-120

HEATING LAMPS FOR DISHES



FOOD HEATING LAMP

- movable post



Code	Ø mm	H mm	P kW	U V	Price net (€)
692400	270	700	0,25	230	175,00

FOOD HEATING LAMP

- 2 heating elements
- possibility of placing the GN 1/1 tray
- base dimensions: 360 x 480 mm



Code	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
692500	170	360	480	600	0,5	230	142,00

BULB FOR HEATING LAMPS



Code	Ø mm	H mm	P kW	U V	Price net (€)
692510	140	175	0,25	230	8,90

FOOD HEATING LAMP

- height adjustment from 90 cm to 170 cm



Code	Colour	Ø mm	P kW	U V	Price net (€)
692600	●	173	0,25	230	84,00
692601	●	173	0,25	230	84,00
692602	●	173	0,25	230	92,00

FOOD HEATING LAMP

- height adjustment from 90 cm to 170 cm



Code	Colour	Ø mm	P kW	U V	Price net (€)
692610	●	290	0,25	230	90,50
692611	●	290	0,25	230	90,50
692612	●	290	0,25	230	99,00

CATERING HEATERS

- catering heaters offer for serving dishes at optimal temperatures
- the power source may be flammable fuel or an electric heater
- the containers' size and volume of the can be adjusted to the user's individual needs
- the Catering, Buffet and Hotel lines allow equipping every catering facility or catering company

CATERING LINE

INOX

- an economy line designed for frequent use requirements
- equipped with removable covers, with the option of suspension or Roll-Top
- all heaters have handling grips



GN 1/1 HEATER

- complete with: 2 fuel containers and 1 container GN 1/1 65 mm



Code	W mm	D mm	H mm	V liters	Price net (€)
436110	605	360	240	9	59,20

Removable lid
with handle



2 fuel containers
included





ROLL-TOP HEATER GN 1/1

- opened monoblock cover (90°)
- complete with: 2 fuel containers, container GN1/1 65 mm



Heater fixing



Code	W mm	D mm	H mm	V liters	Price net (€)
434090	600	360	380	9	155,00

BUFFET LINE

- an elegant line of high-quality heaters with a universal system of hinged covers and Roll-Tops, facilitating their operation
- models in this line allow choosing the heating method

INOX

ROLL-TOP HEATER GN 1/1

- opened cover 180°
- including: 2 fuel containers, container GN1/1 65 mm



Heater mounting brackets



Code	W mm	D mm	H mm	V liters	Price net (€)
437011	660	335	400	9	219,00



GN 1/1 ELECTRIC HEATER

- tub made of heat-resistant plastics
- heater with thermostat
- including: GN 1/1 container 65 mm



SUNNEX®

Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
435090	570	350	285	8	0,76	230	204,00

HOTEL LINE

INOX

- a line of highly-polished functional, elegant heaters of top quality and modern design
- they use innovative systems that facilitate operation:
a hinged cover with a window and Roll-Top



GN 1/1 HEATER

- opened cover 180°
- including: GN1/1 dish container and 2 fuel containers



Code	W mm	D mm	H mm	V liters	Price net (€)
437010	670	520	450	9	273,00

GN 1/1 FOOD WARMER

- housing made of stainless steel
- slow-closing lid with glass window

Code	W mm	D mm	H mm	V liters	Price net (€)
437801	575	480	295	11,2	270,00



WATER HEATER

- designed to heat water
- made of stainless steel
- 1 fuel container included



Code	W mm	D mm	H mm	V liters	Price net (€)
431113	320	330	570	13	175,00



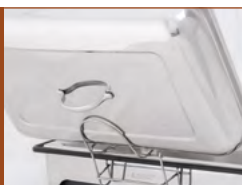
GN 1/1 ELECTRIC HEATER

- tub made of heat-resistant plastics
- other elements made of stainless steel
- heater with thermostat
- included: GN 1/1 container 100 mm



Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
435130	620	480	300	13	2,0	230	261,00

Lid holder



Control panel



Well fitted lid



Durable, stainless steel tub



ELECTRIC HEATER WITH SOUP KETTLES

- tub made of heat-resistant plastics
- other elements made of stainless steel
- heater with thermostat
- complete with: 2 kettles, 2 lids, 2 spoons



Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
433241	620	480	310	2 x 4	2,0	230	295,00

FUEL FOR FOOD WARMERS

- burning time approx. 4–6 hours
- safe and odorless
- reusable, thanks to the ability to relight
- cotton wick ensures a consistent burning temperature and flame size
- steel ring inside the can prevents fuel leakage
- tight-fitting lid allows safe transport and storage of a used can



Code	K pcs	Price net (€)
430001	1	2,30

Cotton wick



Safe and odorless



Cap



GEL FUEL FOR FOOD WARMERS

- made of pure ethanol
- odorless
- burning time: approx. 3 hours (model 430002)
- non-toxic
- environmentally friendly
- does not produce soot or stain cookware

No.	Code	Product	V liters	K pcs	Price net (€)
1.	430002	Gel in a can	0,2	1	1,80
2.	430003	Gel in a bottle	1,0	1	5,50
3.	430005	Gel in a bucket	5,0	1	24,00



1

2

3

FUEL AND GEL CONTAINER

- fits all can heaters for a can of gel code 430002

Code	H mm	Price net (€)
430010	60	4,00



HEATING COMPONENT FOR HEATERS

- height adjustable automatically, max. 112 mm, min. 90 mm
- intended for heaters: 434090, 436110, 437010, 437011
- easy assembly and disassembly



SUNNEX®

Assembly method



Code	W mm	D mm	P kW	U V	Price net (€)
430350	110	160	0,35	230	66,80



HEATING COMPONENT FOR HEATERS

- temperature 65 ÷ 90°C
- intended for heaters: 434090, 437010, 437011
- easy assembly and disassembly

Code	W mm	D mm	P kW	U V	Price net (€)
430300	250	200	0,25	230	74,40



HEATING COMPONENT FOR HEATERS

- heater with symostat
- 5 heating levels
- temperature 45 ÷ 225°C
- catalog No. 430401 – compatible with food warmers 434090 and 437011
- catalog No. 430700 – compatible with food warmers 434090, 437010, 437011
- easy assembly and disassembly

Code	W mm	D mm	P kW	U V	Price net (€)
430401	230	200	0,40	230	51,00
430700	250	200	0,70	230	95,70

Control knob



Easy assembly and disassembly



ELECTRIC BOILERS FOR SOUPS

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a cutout for spoon
- housing made of matt steel
- heater with thermostat

capacity 5.7 l

Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432110	280	340	5,7	0,3	230	112,00



ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- electronic control panel with temperature display
- temperature control 65-95°C with steps every 1°C
- fitted with a lid with a cutout for spoon
- housing made of matt steel

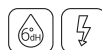
Control panel



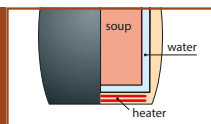
Code	Product	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432115	Soup boiler	395	340	9	0,4	230	143,00
432190	Cauldron batch - additional	245	255	10	-	-	43,30

ELECTRIC SOUP BOILER

- recommended for soups, creams and sauces
- fitted with a lid with a flap and cutout for spoon
- housing made of matt steel
- heater with thermostat



Even heating
through a water
jacket



Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432100	340	370	8,5	0,4	230	120,00

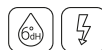
ELECTRIC SOUP BOILER

- soup container, lid and water container made of stainless steel
- lid with a cutout for spoon
- housing made of high impact plastic
- heater with thermostat
- spoon included

Soup container
made of
stainless steel



Code	Ø mm	H mm	V liters	P kW	U V	Price net (€)
432101	390	360	10	0,4	230	210,00



SUNNEX®

WATER HEATER

- designed to heat water
- made of stainless steel
- 1 fuel container included

Code	W mm	D mm	H mm	V* liters	Price net (€)
431113	320	330	570	13	175,00



COOKER

- device intended for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- liquid level indicator in the tank
- safety thermostat
- drip-proof tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light

No.	Code	Product	Ø mm	W mm	D mm	H mm	V* liters	P kW	U V	Price net (€)
1.	751102	Cooker	225	-	-	460	10	2,4	230	125,00
	751192	Cooker	275	-	-	580	19	2,6	230	162,00
2.	383300	Drip tray	-	300	150	20	-	-	-	24,00



DOUBLE-WALLED BOILER

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- liquid level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light
- scale indicator light

Code	Ø mm	H mm	V* liters	P kW	U V	Price net (€)
751209	241	480	9	2,4	230	186,00
751220	288	602	18	2,4	230	212,00



GASTRONOMIC BOARDS

- boards recommended for food service establishments
- ideal for presenting seasonal menus
- easy to clean

CHALK MARKERS

- set of 8 pieces
- recommended for chalkboards



Code	K pcs	Price net (€)
486008	8	9,50

TABLETOP SIGN

- black information board with a wooden base



No.	Code	W mm	D mm	H mm	Price net (€)
1.	486023	160	43	290	4,90
2.	486024	180	43	345	12,50

GASTRONOMIC SIGNBOARD / PAVEMENT SIGN

- black double-sided chalkboard
- wooden frame in a universal color
- equipped with a safety lock to prevent accidental folding



Code	W mm	H mm	Price net (€)
486052	520	850	70,00

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	383250	-	360	2,5	33,50
2.	383140	140	10	-	6,00

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	383400	-	380	4,0	43,20
	383500	-	430	5,0	48,30
2.	383140	140	10	-	6,00

CATERING THERMAL INSULATION CONTAINER

- perfect for hot and cold beverages
- housing made of stainless steel
- interior made of aluminum
- folding legs for easy storage



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	385951	230	410	9,5	59,30
	385140	230	560	14,0	89,70
2.	383140	140	10	-	6,00



TABLE VACUUM FLASK

- housing made of polypropylene
- double-walled glass insert



Code	V liters	Price net (€)
382152	1,5	15,50



TABLE VACUUM FLASK

- push-button operation
- housing made of polypropylene
- double-walled glass insert



Code	V liters	Price net (€)
382153	1,5	15,50



TABLE VACUUM FLASK

- fitted with a lid with a flap
- steel insert

INOX

Code	H mm	V liters	Price net (€)
386100	235	1,00	43,80
386150	250	1,50	43,40
386200	295	2,00	47,50



TABLE VACUUM FLASK

- with button
- steel insert
- polypropylene lid and handle

Code	V liters	Price net (€)
382150	1,5	18,40
382200	2,0	19,60



TABLE VACUUM FLASK

- perfect for hot and cold beverages
- stainless steel vacuum flask
- unscrewed lid made of polypropylene in black

Code	H mm	V liters	Price net (€)
382151	245	1,5	20,60
382201	285	2,0	20,90



PITCHER

INOX

Code	V liters	Price net (€)
373051	0,5	10,00
373101	1,0	16,00
373151	1,5	21,40
373201	1,9	24,00



PITCHER

- for frothing milk

INOX

Code	V liters	Price net (€)
372035	0,35	9,00
372060	0,60	12,50
372100	1,00	17,00
372150	1,50	22,50
372200	2,00	28,00



PITCHER

INOX

Code	V liters	Price net (€)
371200	2,0	25,60

BEVERAGE COOLING UNIT

- efficient mixing system
- body made of stainless steel
- juice container made of durable polycarbonate
- low noise level at 55 dB
- drip tray included



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
469102	430	430	632	2x12	+3 ~ +8	28	0,3	230	1350,00

FROZEN BEVERAGE DISPENSER

- appliance for preparing frozen beverages
- illuminated lid
- electronic temperature control
- high-performance compressor
- easy to keep clean
- containers can be illuminated (day/night mode)
- coolant: R290a
- drip tray included



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
469112	470	510	810	2x12	62	0,9	230	2900,00

BEVERAGE DISPENSER

- housing made of highly polished stainless steel
- liquid container made of polycarbonate
- removable drip grid
- ice container inside the dispenser



Code	W mm	D mm	H mm	V liters	Price net (€)
468001	265	350	560	8	124,00

BEVERAGE DISPENSER

- housing made of highly polished stainless steel
- liquid container made of polycarbonate
- ice container inside the dispenser



Code	W mm	D mm	H mm	V liters	Price net (€)
468002	220	280	510	5	143,00

BREAKFAST CEREALS DISPENSER

- housing made of highly polished stainless steel
- cereal container made of plastic
- portion dispensing mechanism



Code	W mm	D mm	H mm	V liters	Price net (€)
467001	185	240	600	4	116,00

WAITER'S TRAY

- coated with a non-slip surface
- available in black and in three shapes: round, oval, or rectangular

No.	Code	Ø mm	W mm	D mm	H mm	Price net (€)
1.	412350	355	-	-	25	8,00
	412400	405	-	-	25	10,80
2.	411450	-	405	305		9,90
	411500	-	460	360		15,10
	411560	-	510	380		20,00
	411650	-	650	450		33,90



TRAY

- temperature range: +80°C / -10°C; not suitable for sterilization, but dishwasher-safe
- anti-slip surface
- laminated



LAMINATED TRAY



Code	W mm	D mm	Price net (€)
414020	530	325	20,00

Code	W mm	D mm	H mm	Price net (€)
414371	530	370	15	21,90

TRAY

- resistant to temperatures in the range -40°C to +130°C



No.	Code	W mm	D mm	H mm	Price net (€)
1.	413370	530	370	17	18,00
2.	413460	460	360	20	14,90
3.	413530	530	325	17	17,60



TRAY

- anti-slip coating
- laminated
- temperature range from +80 °C to -10 °C, it cannot be scalded, but it is dishwasher safe



No.	Code	W mm	D mm	H mm	Price net (€)
1.	414531	530	325	15	20,70
2.	414532	530	325	15	20,70
3.	414533	530	325	15	20,70



TRAY

- granite in size GN 1/1
- polyester reinforced with fiberglass
- tray 413010, rubber coated



Code	W mm	D mm	Price net (€)
413001	530	325	16,40

TRAY

- available in various sizes including the popular GN1/1
- rounded edges
- resistant to discoloration



No.	Code	W mm	D mm	Price net (€)
1.	413031	530	325	13,30
2.	413033	456	356	9,00
3.	413032	415	305	7,30



TRAY STAND

- foldable
- plastic feet protecting the floor from damage
- nylon straps supporting trays

Cr

Nylon
straps



Plastic feet



Code	W mm	D mm	H mm	Price net (€)
415000	470	480	780	54,10

LID



Code	Ø mm	H mm	Price net (€)
409250	250	110	21,00

PLATTER

• edge 3 mm

INOX



Code	W mm	D mm	Price net (€)
401252	254	183	5,20
401302	302	202	7,00
401352	348	233	8,30
401402	392	262	11,50
401502	498	346	17,50

DISPLAY TRAY

• rectangular

INOX



Code	W mm	D mm	H mm	Price net (€)
406250	270	210	25	12,70
406280	300	235	25	15,60
406310	325	250	25	16,60
406340	355	275	25	21,80
406400	420	295	25	26,30
406460	480	340	25	35,40
406550	580	365	25	59,70

SERVING CASE GN 1/1

- complete with: 1 cooling insert, Roll-Top polycarbonate cover opening up to 90°, steel tray GN 1/1 20, black container made of polycarbonate GN 1/1 65
- polycarbonate lid can be purchased separately



Code	Product	W mm	D mm	H mm	Price net (€)
419100	Refrigerated display cabinet	530	325	240	107,00
419112	Cooling insert	200	120	30	5,90



SLATE PLATE

Code	W mm	D mm	H mm	Price net (€)
399101	200	200	5	3,70
399102	200	100	5	2,40
399103	300	300	5	6,90
399104	300	200	5	5,20



1



2

BUFFET COLUMN

INOX

No.	Code	Colour	Description	W mm	D mm	H mm	Price net (€)
1.	815601	●	High	150	150	570	120,00
2.	815621	●	Low	150	150	355	86,00

FINGER FOOD SLATE PLATE

- to serve snacks, dishes and desserts
- perfect for tastings and presentations
- made of natural stone with rough edges

SLATE PLATE

- available in 4 GN sizes



Code	Description	W mm	D mm	H mm	K pcs	Price net (€)
399111	GN 1/1	530	325	5	1	19,20
399112	GN 1/2	325	265	5	1	10,40
399113	GN 1/3	325	175	5	1	7,40
399114	GN 1/4	265	160	5	1	6,10

SLATE PLATE

- square



Code	W mm	D mm	H mm	K pcs	Price net (€)
399101	200	200	5	1	3,70
399103	300	300	5	1	6,90
399117	100	100	5	4	5,10

SLATE PLATE

- round



Code	Ø mm	H mm	K pcs	Price net (€)
399119	300	5	1	7,60
399120	330	5	1	8,80

SLATE PLATE

- available in 2 GN sizes
- with handles



Code	Description	W mm	D mm	H mm	K pcs	Price net (€)
399122	GN 1/2	325	265	5	1	9,90

SLATE PLATE

- rectangular



Code	W mm	D mm	H mm	K pcs	Price net (€)
399102	200	100	5	1	2,40
399104	300	200	5	1	5,20
399115	400	250	5	1	9,20
399116	400	120	5	1	5,20

FINGER FOOD UTENSILS

MINI DIP

- smooth steel

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546043	72	48	0,12	1,70

MINI DIP

- hammered steel

INOX



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	546044	57	45	0,075	1,30
2.	546045	72	48	0,120	2,00

CUP FOR FRIES

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546022	88	110	0,3	7,70

MINI BUCKET



Code	Ø mm	H mm	V liters	Price net (€)
546040	120	120	0,90	14,00

MINI BUCKET

• for serving snacks or side dishes

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546034	95	95	0,400	5,00
546035	120	120	0,900	6,60

CUP FOR FRIES

• 546025 hammered steel

INOX



No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	546024	88	85	0,41	4,90
2.	546025	88	85	0,41	5,10

MINI SAUCEPAN

INOX



Code	Ø mm	H mm	V liters	Price net (€)
546009	68	43	0,13	8,00

NAPKIN BASKET



Code	W mm	D mm	H mm	Price net (€)
319046	195	195	78	11,00

FRENCH FRIES STAND



Code	Ø mm	H mm	Price net (€)
319041	100	150	4,30

FINGER FOOD SNACK BASKET



Code	Ø mm	H mm	Price net (€)
319047	115	82	5,50

SERVING BASKET



Code	W mm	D mm	H mm	Price net (€)
319048	270	170	295	19,00

FRUIT BASKET



Code	Ø mm	H mm	Price net (€)
319049	270	130	12,00



CATERING

Appliances and accessories necessary to handle external events. Versatile, lightweight and durable catering equipment. Heating lamps that are a great solution for any space requiring maintaining a stable and comfortable temperature.

Heating lamp	122
Catering furniture	123
Covers for catering furniture	123
Hotel poles	123

HEATING LAMP

- outdoor heat lamp
- excellent heating performance combined with an attractive 360° visual effect
- housing made of tempered glass
- designed for use with propane, butane, or propane-butane gas
- volcanic lava stones included (1.5 kg)
- equipped with wheels for easy mobility
- gas connection hose included



Code	W mm	D mm	H mm	P kW	U	Price net (€)
693220	420	420	1360	11	Gas	450,00

CATERING FURNITURE

- folded furniture
- can be used both indoors and outdoors
- easy to store and transport
- painted steel elements



1 CATERING TABLE

- table dimensions after folding (WxDxH): 1220x610x50 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950112	1220	610	740	8,9	83,00

4 CATERING CHAIR

- chair dimensions after folding (WxDxH): 475x170x1150 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950121	475	530	870	4,5	52,00

2 CATERING TABLE

- table dimensions after folding (WxDxH): 920x760x90 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950118	1830	760	740	13,7	115,00

5 CATERING BENCH

- bench dimensions after folding (WxDxH): 910x280x90 mm

Code	W mm	D mm	H mm	M kg	Price net (€)
950120	1830	280	430	8,8	78,00

3 ROUND CATERING TABLE

- table dimensions after folding (ØxH): 1150x50 mm

Code	Ø mm	H mm	M kg	Price net (€)
950131	1150	740	13,6	111,00

6 BAR TABLE

Code	Ø mm	H mm	M kg	Price net (€)
950141	800	1100	9,3	84,00

COVERS FOR CATERING FURNITURE

- covers for catering tables and chairs made of very flexible material
- 5% elastane, 95% polyester
- recommended for banquet halls, restaurants, catering and gastronomic gardens
- available in two most popular colors
- cover can be washed in room temperature

No.	Code	Description	Colour	Price net (€)
1.	950160	950141 table cover	○	15,50
	950163	950141 table cover	●	15,50
2.	950172	950112 table cover	○	15,00
	950175	950112 table cover	●	14,00
3.	950176	950118 table cover	○	16,00
	950179	950118 table cover	●	16,00
4.	950168	950121 chair cover	○	11,00
	950171	950121 chair cover	●	11,00



1 HOTEL POLE

- black colour
- pull-out rope
- price per piece

Code	Ø mm	H mm	K pcs	Price net (€)
689011	320	900	2	51,50

2 HOTEL POLE

- sold without rope

Code	Ø mm	H mm	Price net (€)
689001	320	1000	52,00

3 BARRIER POLE ROPE

- for pole 689001

Code	Colour	L mm	Price net (€)
689003	●	1500	13,50





BAR EQUIPMENT

Wide range of accessories, blenders and bar coolers essential in preparing great drinks or cocktails.

Blenders.....126-127
 Pourers, champagne corks, dispensers...128
 Bartender's openers, squeezers.....129
 Mortars, bartender strainers, jiggers.....130
 Cocktail shakers, bartender spoons...131-132

Bartending accessories.....132-134
 Coolers, champagne buckets, stands.....135
 Citrus juicers and squeezers.....136-137
 Ice makers, ice crushers.....137-142
 Bar refrigeration.....143-144

BAR BLENDER

- designed to make cocktails or drinks with crushed ice
- rotation stepless adjustment
- stainless steel cutting blades
- automatic stop when the jar is removed
- temporarily increased speed during operation, if needed, with the "pulse" button
- lid with a hole
- metal drive coupling
- pusher included



2

3

1



No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
1.	484416	Blender	195	230	490	2,00	28000	1,6	230	129,00
2.	484016	Jug	-	-	-	1,60	-	-	-	53,00
3.	484020	Jug	-	-	-	2,00	-	-	-	53,00

BAR BLENDER

- designed for preparing cocktails and crushed-ice beverages
- continuously variable speed control
- cutting blades made of stainless steel
- automatic shut-off when the jug is removed
- built-in timer: 1–5 minutes
- lid with opening
- metal coupling
- pusher included



2

3

1



No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
1.	484419	Blender	200	240	490	2,00	32000	2,0	230	175,00
2.	484016	Jug	-	-	-	1,60	-	-	-	53,00
3.	484020	Jug	-	-	-	2,00	-	-	-	53,00

BAR BLENDER

- designed to make cocktails or drinks with crushed ice
- rotation stepless adjustment
- stainless steel cutting blades
- automatic stop when the jar is removed
- built-in 1–5 minute timer
- 3 dedicated operating programs
- lid with a hole
- metal drive coupling
- pusher included



2

3

1



No.	Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
1.	484421	Blender	200	220	490	2,00	32000	2,0	230	220,00
2.	484016	Jug	-	-	-	1,60	-	-	-	53,00
3.	484020	Jug	-	-	-	2,00	-	-	-	53,00

BAR BLENDER

- designed for preparing cocktails and crushed-ice beverages
- sound-insulating cover
- pulse function
- continuously variable speed control
- pusher included
- additional jug available: 484051

**BLENDER JUG**

Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
484050	Blender	225	259	468	1,6	13000 / 23000	1,5	230	430,00
484051	Jug	-	-	-	1,6	-	-	-	79,00

**BAR BLENDER**

- designed for preparing cocktails and crushed-ice beverages
- pulse operation
- continuously variable speed control
- pusher included
- additional jug available: 484030

**BLENDER JUG**

Code	Product	W mm	D mm	H mm	V liters	N rpm	P kW	U V	Price net (€)
484730	Blender	193	221	483	2,0	13000 / 23000	1,1	230	180,00
484030	Jug	-	-	-	2,0	-	-	-	83,00



POURER

- made of plastic
- price per item



No.	Code	Colour	L mm	K pcs	Price net (€)
1.	475975	■	65	12	0,50

BALL POURER



Code	V liters	Price net (€)
475020	0,025	3,00
475035	0,035	3,00
475050	0,050	3,00

ALCOHOL DISPENSER

- designed for stands 475110 and 475140



Code	V liters	Price net (€)
475251	0,025	9,00
475351	0,035	9,50
475551	0,045	10,00

BOTTLE STAND WITH DISPENSER

- 475110 – wall-mounted
- 475140 – shelf-mounted
- 30 ml dispenser included
- recommended bottle height: H 240–350 mm

No.	Code	Mounting	H mm	V liters	Price net (€)
1.	475110	wall-mounted	390	0,03	20,50
2.	475140	shelf-mounted	390	0,03	25,00



POURER

- 475985 – self-closing
- price per item



No.	Code	L mm	K pcs	Price net (€)
1.	475980	114	1	2,20
2.	475986	103	6	3,00
3.	475985	120	2	11,00

CHAMPAGNE CORK



Code	Ø mm	H mm	Price net (€)
472030	35	55	5,50

CHAMPAGNE CORK

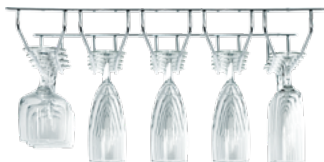
- 472031 – sold in packs of 2 pieces
- price per item



Code	Ø mm	H mm	K pcs	Price net (€)
472031	35	55	2	9,00

GUIDE RAILS FOR HANGING GLASSES

- 5 rows



No.	Code	W mm (front)	W mm (back)	D mm	H mm	Price net (€)
1.	478050	480	450	355	70	20,30

Cr

GLASS HANGING RAILS

- single-row



No.	Code	W mm (front)	W mm (back)	D mm	H mm	Price net (€)
1.	478010	120	55	400	40	13,00
2.	478011	120	55	400	40	11,00

BOTTLE OPENER

- wall-mounted



Code	Price net (€)
472110	6,00

OPENER

- 472102, 472105 - thickness: 2 mm



No.	Code	W mm	L mm	Price net (€)
1.	472100	43	127	2,80
2.	472102	30	90	4,00
3.	472105	40	178	5,50

WAITER'S CORKSCREW



No.	Code	L mm	Price net (€)
1.	472999	120	4,00
2.	472140	110	3,10
3.	472996	110	6,00

No.	Code	L mm	Price net (€)
4.	472997	110	6,00
5.	472998	120	7,50

LEMON SQUEEZER

- made of painted aluminum



No.	Code	Ø mm	L mm	Price net (€)
1.	474000	55	208	10,20
2.	474001	80	225	6,80

Al

CITRUS SQUEEZER

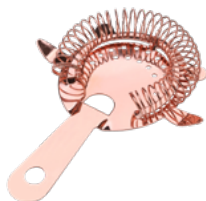
INOX



Code	Ø mm	H mm	V liters	Price net (€)
473000	130	100	0,35	18,00

BARTENDER STRAINER

- copper coating
- hand wash recommended



Code	W mm	D mm	H mm	Price net (€)
472091	148	118	30	11,00

BARTENDER STRAINER



Code	Ø mm	L mm	Price net (€)
472092	10,3	215	9,00

JULEP BARTENDER STRAINER



Code	W mm	L mm	Price net (€)
472060	78	165	8,00

CONICAL BAR STRAINER



1

2

No.	Code	Ø mm	L mm	Price net (€)
1.	472081	80	213	6,00
2.	472082	80	213	8,00

MORTAR

- for fruit
- made of ABS plastic



Code	L mm	Price net (€)
472200	210	3,70

MORTAR

- steel handle



Code	L mm	Price net (€)
472202	200	6,50

MORTAR

- copper-plated handle
- hand wash recommended



Code	L mm	Price net (€)
472203	200	5,50

MEASURING CUP WITH EXTERNAL SCALE



Code	V liters	Price net (€)
474251	0,25	6,80

MEASURING CUP WITH EXTERNAL SCALE

- 15-75 ml



Code	V liters	Price net (€)
474075	0,075	9,00

DOUBLE-SIDED MEASURING JIGGER

- made of 18/8 stainless steel



No.	Code	V liters	Price net (€)
1.	474301	0,020-0,040	2,70
	474302	0,025-0,050	3,40
2.	474305	0,025-0,050	8,00
3.	474306	0,025-0,050	12,50
4.	474307	0,025-0,050	13,00

COCKTAIL SHAKER

• 3-part



No.	Code	V liters	Price net (€)
1.	476070	0,7	35,00
2.	476051	0,5	10,50
	476071	0,7	11,30
3.	476050	0,5	27,00
4.	476055	0,5	21,00
5.	476075	0,7	24,00
6.	476080	0,8	12,00

PARISIAN SHAKER



Code	V liters	Price net (€)
476081	0,65	25,00

BOSTON SHAKER



No.	Code	Colour	Ø mm	H mm	V liters	Price net (€)
1.	476000	■	90	180	0,9	5,90
2.	476082	■	-	-	0,8	27,00

STEEL MUG FOR SHAKER



Code	H mm	V liters	Price net (€)
472014	130	0,53	4,90

SHAKER GLASS

• designed for use with
a Boston-type shaker



Code	V liters	K pcs	Price net (€)
476045	0.45	48	3,00



BAR SPOON

- price per item

No.	Code	L mm	K pcs	Price net (€)
1.	472010	200	1	5,20
2.	472011	285	1	4,20
3.	472015	400	1	8,00
4.	472016	300	1	6,00
5.	472020	210	1	4,70

PEELING KNIFE



Code	L mm*	Price net (€)
285092	100	2,20

CUTTING BOARD

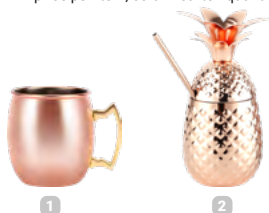
- non-slip coating on the board edges
- temp. resistance up to +90°C



Code	W mm	D mm	H mm	Price net (€)
340270	270	190	9	6,90
340351	350	250	10	13,40

COPPER COCKTAIL SERVING VESSELS

- made of stainless steel
- durable copper coating
- modern design
- price per item, sold in carton quantities



No.	Code	Ø mm	H mm	V liters	K pcs	M kg	Price net (€)
1.	472040	78	90	0,40	1	-	11,00
2.	472045	96	205	0,47	1	-	23,00
3.	472050	92	100	0,50	1	-	12,00
4.	472210	64	218	0,21	2	-	31,00



No.	Code	Ø mm	H mm	V liters	K pcs	M kg	Price net (€)
5.	472225	120	162	0,25	2	-	21,00
6.	472245	96	98	0,45	2	-	24,00
7.	472250	90	210	-	2	0,5	30,00



ICE PICK

- made of stainless steel
- handle made of wood and zinc alloy
- designed for working with large blocks of ice



No.	Code	W mm	H mm	M kg	Price net (€)
1.	472211	61	188	0,16	19,00
2.	472213	36	176	0,11	18,00

INOX

BARTENDER MAT

- practical pads made of durable plastic
- clean with a damp cloth or rinse under running water, dry



No.	Code	W mm	D mm	H mm	Price net (€)
1.	473900	590	80	16	9,00
2.	473910	450	300	10	16,10
3.	473905	600	200	9	11,00



BARTENDER'S ASSISTANT

- napkin container 140x130 mm



Code	W mm	D mm	H mm	Price net (€)
477100	240	150	105	7,60

BARTENDER CONTAINER

- 5-part



Code	W mm	D mm	H mm	Price net (€)
473500	500	160	90	25,00

BARTENDER STATION

- 5 garnish containers with lids
- 2 large containers for bar accessories



Code	W mm	D mm	H mm	Price net (€)
473600	600	150	85	36,00

GLASS RIMMER STATION

- 3 expandable tiers of containers for glass and rim garnishes



Code	W mm	D mm	H mm	Price net (€)
477000	200	160	75	16,00

ORGANIZER / CUP HOLDER FOR BEVERAGE CUPS

PP

- features 4 openings with a diameter of 105 mm and a height of 205 mm



No.	Code	W mm	D mm	H mm	Price net (€)
1.	486016	108	325	250	7,60

BOTTLE CONTAINER

PL STALGAST RADOM

INOX

- wall-mounted bar container for bottles



No.	Code	W mm	D mm	H mm	Price net (€)
1.	474310	550	100	150	35,00

BARTENDER CONTAINER



No.	Code	Ø mm	H mm	Price net (€)
1.	815025	120	140	9,00

COCKTAIL AROMA BOTTLE

- 473001 – equipped with an atomizer



1



2



3

No.	Code	Ø mm	H mm	V liters	Price net (€)
1.	473001	67	106	0,10	14,00
2.	473002	35	110	0,03	14,00
3.	473003	65	136	0,15	11,50

TABLETOP SIGN

- black information sign with a wooden base



1



2

No.	Code	W mm	D mm	H mm	Price net (€)
1.	486023	160	-	290	4,90
2.	486024	180	345	-	12,50

SILICONE ICE CUBE TRAY

- 471001 – capacity: 15 cubes, 30 × 30 × 30 mm
- 471002 – capacity: 6 cubes, 50 × 50 × 50 mm

SIL



1



2

No.	Code	W mm	D mm	H mm	Price net (€)
1.	471001	190	120	35	8,00
2.	471002	170	110	52	7,00

SILICONE MOULD

- 471003 – capacity: 2 × Ø 58 mm
- 471004 – capacity: 8 × Ø 50 mm

SIL



1



2

No.	Code	W mm	D mm	H mm	Price net (€)
1.	471003	165	75	76	6,00
2.	471004	250	120	60	10,00

THERMAL INSULATION CONTAINER FOR ICE



- drip tray and ice tongs included



Code	Ø mm	H mm	V liters	Price net (€)
479200	150	220	2	51,00

THERMAL INSULATION CONTAINER FOR WINE



1

2

No.	Code	V liters	Price net (€)
1.	477201	1,9	19,40
2.	477202	1,9	40,00

CHAMPAGNE BOWL



1

2

No.	Code	Ø mm	H mm	Price net (€)
1.	477991	350	230	50,00
2.	477992	350	230	60,00

CHAMPAGNE BUCKET



Code	Ø mm	H mm	V liters	Price net (€)
477771	210	205	4,5	17,30

CHAMPAGNE BUCKET



Code	Ø mm	H mm	V liters	Price net (€)
477351	200	205	4,5	16,70

CHAMPAGNE BUCKET



Code	Ø mm	H mm	V liters	Price net (€)
477441	190	200	4	30,00

TABLE STAND FOR ICE BUCKET

- holder ring diameter for bucket: approx. 17 cm



Code	W mm	D mm	H mm	Price net (€)
478616	420	175	120	15,00

BUCKET BASE

No.	Code	H mm	Price net (€)
1.	478610	600	54,30
2.	478680	680	64,20
3.	478690	725	45,00



1

2

3

GLASS POLISHING MACHINE

- equipped with 5 rollers that remove streaks and water marks while additionally polishing
- hot air blower
- replaceable brushes, set Item No. 469000

INOX



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
469001	290	345	520	41	1,15	230	1350,00

BRUSHES FOR GLASS POLISHING MACHINE



Code	Price net (€)
469000	180,00

CITRUS SQUEEZER

- fruit sieve Ø=120 mm



Code	W mm	D mm	H mm	Price net (€)
473012	185	225	710	74,00

CITRUS SQUEEZER

- device operated by a presser lever
- parts in contact with food are made of stainless steel
- speed 1450 rpm

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
480021	212	287	396	0,23	230	325,00

The
container,
presser and
squeezer
are made of
stainless
steel



ELECTRIC CITRUS SQUEEZER

- open design
- 2 replaceable squeezing tips
- base made of anodized aluminum
- bowl and sieve made of polycarbonate
- transparent bowl lid
- the appliance is intended for continuous operation
- speed 900 rpm

2 squeezing
tips included



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
480012	315	200	440	5,7	0,18	230	207,00



ICE DISPENSER

- used to produce crushed ice
- dedicated to bars, nightclubs, hotels, and fishmonger's shops
- high capacity up to 90 kg/24 h
- insulated 5 kg ice container
- compatible with a 3/4-inch water connection
- gravity drain
- air-cooled
- refrigerant R290
- AISI304 stainless steel housing

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
873550	396	708	871	61	0,44	230	7000,00



ELECTRIC ICE CRUSHER

- cutting blades and roller made of stainless steel
- large, convenient feed opening
- dedicated container for crushed ice GN 1/6, 150 mm

INOX



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V	Price net (€)
471160	175	270	490	30	9	0,25	230	328,50

ICE CRUSHER

- plastic container and drawer

Stainless steel knives



Code	W mm	D mm	H mm	Price net (€)
471000	160	135	270	54,00

ICE MACHINE

- auxiliary ice-maker
- manual water refilling
- electronic control panel
- performance up to 12 kg per day
- ice tank 1 kg
- air-cooled
- retains ice for up to 4 hours
- housing made of durable plastic

Block
pattern

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
871101	305	380	380	0,13	230	340,00

CRUSHED
ICE MACHINE

- designed for clubs, bars, fast food chains, hotels, fish stores, etc.
- makes crushed ice (91% dry ice cubes)
- high efficiency 1l of water = 1 kg of ice
- high performance up to 55 kg/24 h
- has an ice tray (vol. 10 kg)
- ASI304 SS housing
- insulated walls
- required water connection
- gravity drain

Code	Performance kg/24h (~cubes)	Container capacity kg	Water consumption liters/kg	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
873551	55	10	1	450	620	680	56	0,42	230	4350,00

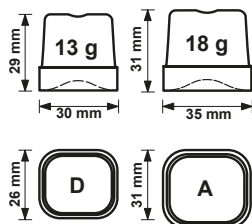
FREE-STANDING ICE CUBE MACHINES



Block pattern



- designed for hotels, restaurants, clubs and fast food bars
- air-cooled (**recommended cooling system when installing the machine as a free-standing unit**)
- **lower water consumption compared to water-cooled models**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872211



1

up to 21 kg/24h



2

up to 21 kg/24h



5

up to 48 kg/24h



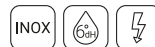
6

up to 72 kg/24h

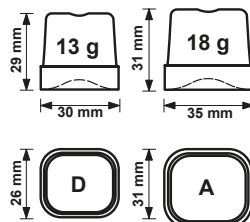
No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	872211	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230	1530,00
2.	872213	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230	1635,00
3.	872281	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	5,1	0,37	230	1925,00
4.	872331	up to 38 kg/24 h (~1940)	16 (~950)	A	500	580	800	3,3	0,37	230	2280,00
	872421	up to 42 kg/24 h (~2440)	16 (~950)	A	500	580	800	4,0	0,45	230	2370,00
5.	872461	up to 48 kg/24 h (~2610)	25 (~1470)	A	500	580	910	4,0	0,50	230	2545,00
6.	872651	up to 72 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	2,8	0,65	230	3409,00
	872801	up to 80 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	2,6	0,80	230	3695,00
	872901	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	2,5	0,85	230	3895,00

ICE CUBE MACHINES INTENDED FOR BUILT- IN INSTALLATION

- designed for hotels, restaurants, clubs and fast food bars.
- water-cooled (**recommended cooling system when installing the machine as a built-in unit, e.g. in a bar under the counter**)
- **quieter work and less heat generation**
- formation of cubes by spraying
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain
- ABS housing in model 872212



Block
pattern



4

up to 48 kg/24h



6

up to 95 kg/24h

No.	Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	Block type	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	872212	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230	1555,00
2.	872214	up to 21 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230	1695,00
3.	872282	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	14,0	0,37	230	2010,00
4.	872332	up to 38 kg/24 h (~1940)	16 (~950)	A	500	580	800	13,0	0,37	230	2295,00
	872422	up to 42 kg/24 h (~2440)	16 (~950)	A	500	580	800	15,0	0,45	230	2470,00
5.	872462	up to 48 kg/24 h (~2610)	25 (~1470)	A	500	580	910	14,0	0,50	230	2595,00
6.	872652	up to 72 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	12,8	0,65	230	3465,00
	872802	up to 80 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	14,4	0,80	230	3785,00
	872902	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	14,2	0,85	230	4030,00



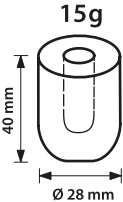
up to 26 kg/24h

ICE MACHINE

- designed for hotels, restaurants and fast food bars
- formation of cubes by immersion
- has an ice tray
- insulated walls
- required water connection and gravity drain



Block pattern



Code	Performance kg/24h (~cubes)	Container capacity kg (~cubes)	W mm	D mm	H mm	P kW	U V	Price net (€)
871120	up to 20 (~1330)	4 (~265)	380	477	590	0,17	230	890,00
871126	up to 26 (~1730)	6 (~400)	420	528	655	0,22	230	950,00

ICE FLAKE MAKER

- designed for hotels, restaurants, clubs, fast food bars, supermarkets, fish stores, industry and even medical points
- has an ice container (capacity is given in the technical data table)
- insulated walls
- required water connection and drain
- gravity drain



Flake pattern



1

up to 113 kg/24h



2

up to 153 kg/24h

No.	Code	Cooling	Performance kg/24h (~flakes)	V kg	W mm	D mm	H mm	Water consumption liters/kg	P kW	U V	Price net (€)
1.	873901	Air	do 113	20	500	660	800	1,0	0,55	230	4460,00
	873902	Water	do 113	20	500	660	800	6,3	0,55	230	4455,00
2.	873151	Air	do 153	40	738	690	1030	1,0	0,65	230	5355,00

DUAL-ZONE WINE COOLER

- capacity: up to 2 x 20 bottles
- electronic thermostat with temperature display
- two independent compartments with separate
- temperature control
- suitable for built-in installation
- wooden shelves: 2 x 5 pieces
- LED lighting
- lockable glass door with triple-glazed glass
- black housing
- refrigerant: R600a

LED



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
881120	595	575	820	120	2-20	50	0,09	230	1190,00

SINGLE-ZONE WINE COOLER

- capacity: up to 116 bottles
- electronic thermostat with temperature display
- suitable for built-in installation
- wooden shelves: 11 pieces
- LED lighting
- lockable glass door, triple-glazed
- black housing
- refrigerant: R600a

LED



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
881240	595	680	1354	280	2-20	95	0,16	230	1500,00

BAR REFRIGERATOR

- interior made of aluminium
- LED lighting
- hinged door with key lock
- forced air circulation
- automatic defrosting
- electronic thermostat
- height-adjustable feet (adjustment range: 10 mm)
- refrigerant: R290

LED



1



2



3

No.	Code	Number of shelves	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	882133	2	600	530	835	133	0-10	43	0,110	230	650,00
2.	882213	2x2	900	530	835	198	0-10	58	0,130	230	790,00
3.	882323	2x3	1350	530	835	308	0-10	79	0,150	230	990,00

BAR REFRIGERATOR

- interior made of stainless steel
- LED lighting
- hinged door with key lock
- forced air circulation
- automatic defrosting
- electronic thermostat
- height-adjustable feet (adjustment range: 10 mm)
- refrigerant: R290

LED



No.	Code	Number of shelves	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	882143	2	600	530	835	133	0-10	43	0,110	230	999,00
2.	882243	2x2	900	530	835	198	0-10	58	0,130	230	1300,00
3.	882343	2x3	1350	530	835	308	0-10	79	0,150	230	1790,00

BAR REFRIGERATOR

- interior made of aluminium
- LED lighting
- sliding doors with key lock
- forced air circulation
- automatic defrosting
- electronic thermostat
- height-adjustable feet (adjustment range: 10 mm)
- refrigerant: R290

LED



No.	Code	Number of shelves	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	882214	2x2	900	530	835	198	0-10	59	0,130	230	880,00
2.	882324	2x3	1350	530	835	308	0-10	82	0,150	230	1100,00



CAFE EQUIPMENT

Professional coffee makers will allow you to prepare all types of aromatic coffees. These accessories will allow decorating and serving cakes and desserts impressively.

Automatic coffee machine 146
Coffee grinder 146
Drip coffee maker 146
Refrigerator for coffee milk 147

Coffee maker table 148
Pitcher, tamper, coffee grounds striker,
spice dispenser 149-150

AUTOMATIC COFFEE MACHINE

- 10.1-inch touchscreen
- menu offering up to 20 different beverage types
- option to connect to an external water supply
- grounds container capacity: approx. 70 coffee pucks / 700 g
- coffee bean hopper capacity: approx. 1 kg
- system for regular automatic cleaning of the milk frothing circuit



DESCALER

No.	Code	Price net (€)
1.	648011	9,80

COFFEE MACHINE FILTER

No.	Code	Price net (€)
2.	822310	82,00

COFFEE MACHINE

No.	Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
3.	486812	410	500	580	8	20,5	2,9	230	3199,00

DRIP COFFEE MAKER

- drip coffee brewing system
- water tank capacity: 2.2 l
- coffee jug included
- lower warming plate maintains serving temperature



No.	Code	V liters	Price net (€)
1.	752218	1,8	35,00

No.	Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
2.	752222	203	403	469	1,8	2,06	230	280,00

COFFEE GRINDERS

- coffee grinders are designed to grind roasted coffee beans and dose them
- the presented offer will be perfect for any type of restaurant serving coffee
- Each Barista will be satisfied with the possibility of precise adjustment of the grinding thickness of the beans
- professional grinder works great with filter coffee machines and portafilter coffee machines without a grinder



1 COFFEE GRINDER

- adjustable coffee grinding thickness
- adjustable coffee dose 5-12 g
- integrated coffee tamper
- easy to keep clean
- ABS housing



Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486500	170	340	430	0,5	0,27	230	540,00

2 COFFEE GRINDER

- automatic
- adjustable coffee grinding thickness
- 2 electronically controlled coffee doses
- 3 grinding modes (1 serving, 2 servings, continuous)
- coffee count
- ABS housing



Code	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
486502	170	340	410	0,5	0,27	230	699,00



1



2

CUP WARMER

- heated cabinet recommended for use with coffee machine 486812
- two heated levels
- housing made of tempered glass and steel



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
486001	320	420	470	11	0,075	230	840,00

COFFEE ORGANIZER

- organizer designed to keep the coffee station tidy and well organized
- recommended for cups, stirrers, sugar sachets, and other accessories



Code	W mm	D mm	H mm	Price net (€)
486015	356	256	180	45,00

ORGANIZER / CUP HOLDER FOR BEVERAGE CUPS

- features 4 openings with a diameter of 105 mm and a height of 205 mm



Code	W mm	D mm	H mm	Price net (€)
486016	108	325	250	7,60

MILK REFRIGERATOR

- milk cooler dedicated to automatic coffee machines
- black housing
- modern design
- glass front with temperature display and control
- 844108 – maximum milk capacity: 4 l
- 844110 – maximum milk capacity: 6 l
- can be installed on either side of the coffee machine
- lockable door with key
- 844110 – removable feet option (dimensions: 240 × 420 × 527 mm)



1



2

No.	Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	844108	240	470	472	8	1-5	12	0,065	230	740,00
2.	844110	240	420	610	10	1-5	14	0,065	230	950,00

MILK REFRIGERATOR FOR COFFEE

- high-quality compressor-based milk refrigerator
- dedicated to automatic coffee machines
- double-glazed door
- milk hose openings on both sides
- illuminated interior chamber
- forced air circulation



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
844100	220	512	376	8,1	0~4	21	0,06	230	345,00

MILK REFRIGERATOR WITH CUP-WARMING CABINET

- dual-function unit designed to save space
- recommended for use with coffee machine 486812
- two cup-warming levels
- milk refrigerator capacity: 3.5 l



Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
844486	310	430	640	3,5	-1~5	32,5	0,17	230	1699,00

COFFEE MAKER TABLE

- tilting drawer with a brake and a coffee grounds striker
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine

INOX

Coffee grounds drawer



Code	W mm	D mm	H mm	Price net (€)
486700	1000	700	1000	805,00

COFFEE MAKER TABLE*

- tilting drawer with a brake and a coffee grounds striker
- sink with a removable drip tray
- sink dimensions: 325 × 354 × 200 mm
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine

INOX

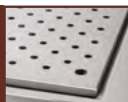


Code	W mm	D mm	H mm	Price net (€)
486710	1500	700	1000	920,00

Coffee grounds drawer



Drip tray



Sink compartment



SPICE DISPENSER

INOX



No.	Code	Description	Ø mm	H mm	V liters	Price net (€)
1.	363200	For cinnamon	70	130	0,4	9,20
2.	363300	For chocolate	70	130	0,4	9,90
3.	363150	For powdered sugar	70	130	0,4	9,70



PITCHER

• for frothing milk

INOX



Code	V liters	Price net (€)
372035	0,35	9,00
372060	0,60	12,50
372100	1,00	17,00
372150	1,50	22,50
372200	2,00	28,00

AUXILIARY SCALE

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



Code	W mm	D mm	H mm	Weighing pan WxD mm	M kg	Scope kg	Precision g	Price net (€)
730011	140	205	41	132x125	0,4	0,62	0,1	83,50

COFFEE GRINDER OR COFFEE MAKER KNOCK OUT DRAWER

- easy-to-clean, removable rubber ø 35 mm knock-out bar
- inner drawer dimensions: 250x320x70 mm
- non-slip feet for stable operation



1



2

No.	Code	W mm	D mm	H mm	Price net (€)
1.	486017	245	345	90	99,00
2.	486018	245	345	90	116,90

TAMPER



Code	Ø mm	H mm	M kg	Price net (€)
486013	58	90	0,4	32,00

TAMPER



Code	Ø mm	H mm	M kg	Price net (€)
486113	58	85	0,32	26,00

TAMPER



Code	Ø mm	H mm	M kg	Price net (€)
486012	58	94	0,4	34,50

TAMPER MAT

- made of silicone
- maximum tamper diameter: 58 mm
- dishwasher-safe



Code	Colour	W mm	D mm	H mm	Price net (€)
486005	■	125	140	30	13,00

TAMPING STATION

- made of silicone and stainless steel
- maximum tamper diameter: 58 mm



Code	Colour	W mm	D mm	H mm	Price net (€)
486006	■/■	80	140	55	25,00

CLEANING LIQUID FOR MILK FROTHING SYSTEMS

- designed for daily maintenance of the appliance
- removes milk deposits (fat and protein residues)
- can be used to clean the appliance's outer surfaces
- does not affect the product's flavor and smell
- has a descaling effect

Code	V liters	Price net (€)
648200	1	6,00



DESCALER

- an effective agent for removing limescale from appliances that come into contact with water, such as combi-steam ovens, dishwashers, water boilers, coffee brewers, coffee machines, etc.

Code	V liters	Price net (€)
648010	1	9,00
648050	5	39,00
648100	10	74,00



COFFEE GROUNDS STRIKER

- striker for used coffee size GN 1/4

INOX



Code	W mm	D mm	H mm	Price net (€)
486014	265	162	102	19,00

CITRIC ACID-BASED DESCALER

- an effective agent for removing limescale from appliances that come into contact with water, such as combi-steam ovens, dishwashers, water boilers, brewers, coffee machines, etc.
- prevents re-formation of limescale
- effective at low temperatures
- recommended for automatic coffee machines



Code	V liters	Price net (€)
648011	1,0	9,80



BAKERY AND CONFECTIONERY EQUIPMENT

Accessories and appliances helping confectioners and bakers in making all kinds of pastries, desserts and other sweets.

Ice cream cuvettes, cone racks, spatulas. .152
 Extrusion bags, tips153
 Rolling pins,
 confectioner's knives and spatulas . 154-155
 Hot chocolate appliance156

Cake and fruit platters.....157-158
 Crème brûlée burner158
 Planetary mixers.....159-161

ICE CREAM CUVETTE



No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	535014	360	165	120	5	21,70
2.	535017	360	250	80	5	19,50

ICE CREAM CONE RACK

- holes for 4 cones



Code	W mm	D mm	H mm	Price net (€)
536004	270	95	90	32,90

ICE CREAM CONE RACK

- holes for 4 cones



Code	W mm	D mm	H mm	Price net (€)
536005	270	95	90	25,00

DOUGH SCRAPER / PASTRY CUTTER



Code	W mm	D mm	Price net (€)
334150	150	75	5,70

DOUGH SCRAPER / PASTRY CUTTER

- rounded edge allows for easy and effortless emptying of bowls



Code	H mm	L mm	Price net (€)
501140	93	140	0,60

ICE CREAM SPATULA



Code	W mm	D mm	L mm	Price net (€)
533262	98	75	227	4,00

SPATULA FOR CONFECTIONERY



Code	L mm	Price net (€)
261090	100	6,80

SPATULA

- made of stainless steel
- wooden handle



Code	W mm	L mm	Price net (€)
503220	100	220	3,80

SPATULA

- plastic handle



Code	W mm	D mm	Price net (€)
503118	118	100	5,00

DECORATIVE TIPS

INOX

FROTHER

• 24 wires



STAR TIP

Code	Ø mm	Price net (€)
515180	18	2,70



ROSE TIP

Code	Ø mm	Price net (€)
516050	5	2,70
516060	6	2,70



EXTRUSION BAG

- single-use
- film thickness: 80 µm



Code	L mm	K pcs	Price net (€)
510355	355	50	3,00
510405	405	50	3,60
510455	455	50	4,40

DISPOSABLE EXTRUSION BAG

- in a roll
- film thickness: 75 µm



Code	L mm	K pcs	Price net (€)
510010	300	100	23,70
510011	460	100	31,70

Code	L mm	Price net (€)
313251	250	4,60
313301	300	5,10
313401	400	5,50

EXTRUSION BAG

- made of synthetic material
- flexible, smooth, and durable
- reusable



Code	L mm	Price net (€)
512301	300	4,00
512351	350	5,00
512401	400	6,00
512451	450	7,00

EXTRUSION BAG

- made of cotton and polyurethane
- strong and durable
- reusable



Code	L mm	Price net (€)
513301	300	4,00
513351	350	5,00
513401	400	6,00
513451	450	7,00

DECORATING TIPS FOR PIPING BAGS

- set of 26 filling and decorating accessories



Code	W mm	D mm	H mm	Price net (€)
518126	200	100	50	24,00

ROLLING PIN

- made of wood
- ball bearings
- L working area
- handle length 130 mm



Code	Ø mm	L mm	Price net (€)
524390	85	395	98,00

ROLLING PIN

- made of wood
- equipped with a bearing mechanism



Code	Ø mm	L mm	Price net (€)
524431	70	460	32,00

ROLLING PIN

- 524471 – stainless steel coating
- 524472 – non-stick coating
- working surface length: 250 mm



No.	Code	Ø mm	L mm	Price net (€)
1.	524471	63	470	36,00
2.	524472	63	470	45,00

DOUGH SPATULA

- silicone spatula
- hanging hole
- heat resistance up to +260 °C



No.	Code	L mm	W mm	Price net (€)
1.	525253	250	260	6,00
2.	525252	250	260	5,10
	525362	360	260	9,00
	525402	400	260	9,00

CUTTERS

- smooth



Code	W mm	H mm	Price net (€)
528010	20-110	30	36,10

CONFECTIONERY AND COOKING RING



Code	Ø mm	H mm	Price net (€)
528034	80	45	5,70
528035	100	45	7,20
528036	120	45	8,00

BRUSH

- wooden handle



Code	W mm	Price net (€)
523040	40	3,20
523080	80	8,80

PASTRY KNIVES AND SPATULAS

- blades made of stainless steel
- comfortable plastic handles

Wavy stainless steel blade



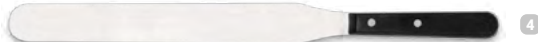
Serrated blade



Flexible working part suitable
for dough and creams



Flexible working part for
doughs and creams



Smooth blade for
doughs and creams



Working part length 200
/ 250 mm, suitable for
doughs and creams



No.	Code	Product	L mm*	Price net (€)
1.	252351	Cake slicing knife	350	31,00
2.	253351	Sponge cake knife	350	24,00
3.	261250	Pastry spatula	250	23,00

No.	Code	Product	L mm*	Price net (€)
4.	261300	Pastry spatula	300	24,00
5.	261301	Pastry knife / pastry spatula	350	19,00
6.	263250	Offset pastry spatula	250	24,50



GUN FOR SAUCES AND CREAMS

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- 3 tips included: Ø4,5, Ø5, Ø6,5 mm

INOX

No.	Code	Product	Ø mm	H mm	V liters	Price net (€)
1.	510022	Gun	200	270	2,0	50,90
2.	510023	Stand	-	190	-	8,00

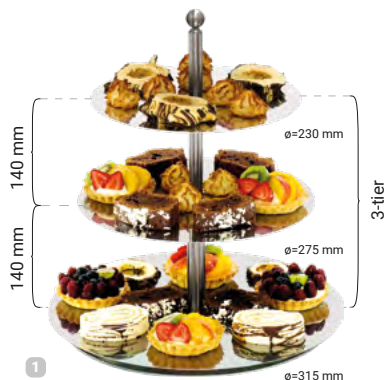
HOT CHOCOLATE APPLIANCE

- intended for the preparation of hot chocolate
- rotating mixer to ensure proper circulation
- drip tray

Code	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
469105	410	280	460	5	65~85	7	1	230	656,00



CAKE PLATTERS



1 CAKE PLATTER

- multi-level
- flat plates
- allows stacking plates at will

Code	H mm	Price net (€)
542030	480	188,00

2 CAKE PLATTER

- 3-level
- flat plates

Code	H mm	Price net (€)
542031	300	107,00

3 CAKE PLATTER

- stainless steel cake platter with rim
- dedicated lid: 419300

Code	Ø mm	H mm	Price net (€)
545012	310	85	55,00

4 ROTATING STAINLESS STEEL CAKE PLATTER

- stainless steel cake platter
- with rim
- model with rotating base
- dedicated lid: 419300

Code	Ø mm	H mm	Price net (€)
545013	310	85	65,00

5 LID WITH HANDLE

- recommended for cake platter models 545012 and 545013

Code	Ø mm	H mm	Price net (€)
419300	310	180	12,00

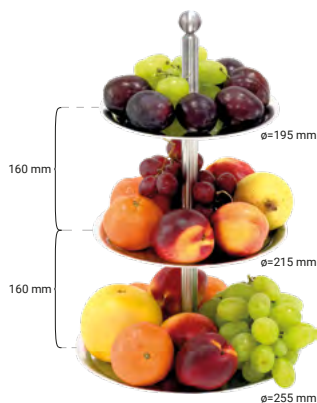
6 CAKE PLATTER

- rotating base

Code	Ø mm	H mm	Price net (€)
545011	330	45	33,00

7 CAKE SPATULA

Code	L mm	Price net (€)
355440	235	11,50



FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm	Price net (€)
544030	420	99,00

INOX



INOX

FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm	Price net (€)
544032	500	101,00

CRÈME BRÛLÉE BURNER

- intended for caramelizing sauces, creams, as well as for wide use in confectionery and gastronomy
- working time at maximum gas loading:
 - 500600 - up to 75 min
 - 500700 - up to 90 min
- flame temperature 1300°C
- sold without gas
- childproof lock

No.	Code	W mm	D mm	H mm	V liters	Price net (€)
1.	500600	128	65	170	0,04	33,20
2.	500700	153	74	179	0,045	42,00

GAS BURNER

- safe and easy installation on a gas cartridge
- large, powerful flame with adjustment
- flame temperature: 1300 °C
- gas cartridge not included



Code	W mm	D mm	H mm	T °C	M kg	Price net (€)
500650	165	55	75	1300	0,183	30,00



Piezo igniter,
adjustable burner
flame, flame
lock button



PLANETARY MIXER

- for light pastry and whipping foam
- model 783050 includes kneading-through with a volume of 5 liters and diameter of 205 mm
- model 783071 includes kneading-through with a volume of 7 liters and diameter of 230 mm
- modern design, base made of aluminum
- parts in direct contact with food are made of stainless steel
- kneading-through equipped with a polycarbonate safety cover with a hole for easy addition of ingredients
- removable kneading-trough
- spring mechanism for raising the upper part of the appliance
- wide range of smooth speed adjustment



3 tips included



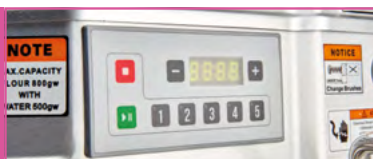
Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
782050	205	230	350	400	5	12,2	0,3	230	657,00
783071	230	250	400	410	7	20	0,3	230	688,00

PLANETARY MIXER

- for light pastry and whipping foam
- removable steel kneading-trough
- adjustable timer in 30-second increments from 1 to 30 minutes
- electronic, 5-step, infinitely variable speed control
- automatic overload switch
- kneading-trough guard with microswitch
- sound signal



Control panel



3 tips included



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783070	345	435	510	7	20	0,65	230	1120,00

MULTIFUNCTIONAL PLANETARY MIXER



- multifunctional appliance suitable for working with all types of dough, including heavy doughs
- maximum flour capacity:
 - 783101 – 2.5 kg
 - 783201 – 5 kg
 - 783301 – 7.5 kg
- three independent controls, one for each tool, with up to 10 speed levels per tool
- digital display showing time and speed
- timer, stopwatch, and audible end-of-cycle signal



Speed range dependent on the tool – 10 speeds per tool

Dough hook: 783101: 52–242 RPM
783201: 60–240 RPM
783301: 60–240 RPM

Flat beater (paddle): 783101: 52–323 RPM
783201: 60–320 RPM
783301: 60–320 RPM

Whisk: 783101: 52–500 RPM
783201: 60–503 RPM
783301: 60–503 RPM



No.	Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
1.	783101	420	510	720	10	42	0,75	230	1399,00
2.	783201	490	600	820	20	63	1,10	230	1799,00
3.	783301	560	720	1060	30	70	1,10	230	1800,00

3 tips included



PLANETARY MIXER

- a bowl with a capacity of 10 l and a set of three nozzles included
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 260mm
- removable bowl
- powder coated base

Set of
3 nozzles
included



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783100	260	435	460	725	10	56	0,6	230	1270,00



PLANETARY MIXER

- for light pastry and whipping foam
- the set includes a 20-liter kneading-through and a set of three tips
- parts in direct contact with food are made of stainless steel
- kneading-through suspended on movable arms
- safety cover
- kneading-through diameter 320 mm
- removable kneading-through
- appliance body made of aluminum

No.	Code	Product	Price net (€)
1.	785213	Foam whipping head	71,00
2.	785214	Kneading-through	93,00

1

2



Code	Ø mm	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
783210	320	470	430	785	20	113/168/400	56	0,75	230	1299,00



PLANETARY MIXER

- the set includes a bowl with a capacity of 25 l and a set of three nozzles
- three speed levels
- parts in direct contact with food made of stainless steel
- bowl suspended on movable arms
- safety cover
- bowl diameter 362 mm
- removable bowl
- powder coated base

Set of
3 nozzles
included



Code	Ø mm	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
783250	362	450	550	900	25	83	1,5	230	1938,00





PIZZERIA EQUIPMENT

Wide range of equipment and accessories essential in every pizzeria.

Pizza oven163
 Spiral mixers..... 163-164
 Pizza shovels, spatulas 165-167
 Dough containers,
 oven cleaning brushes.....166

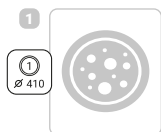
Pizza trays, mesh 168
 Heat-insulated bag, containers..... 168-169
 Gloves169
 Pizza refrigerated tables.....170

PIZZA OVEN

- designed for pizzas with a diameter of 41 cm
- operating temperature range up to 350 °C
- quartz heating elements
- chamotte stone plate on the bottom of the baking chamber
- interior chamber lighting
- independent control of upper and lower heating elements
- timer with continuous operation function
- housing made of stainless steel



Oven
compartment
layout:



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
777254	670	580	270	up to 350	32	3	230	1600,00

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786100 maximum kneading-through volume up to 6.5 kg (dough)
- 786200 maximum kneading-through volume up to 15 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading-through



Stainless
steel
kneading-
through
and hook



Control
panel



1



2

No.	Code	Ø mm	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
1.	786100	340	360	680	750	10	15	68	0,55	230	999,00
2.	786200	360	380	670	735	20	15	70	0,75	230	1467,00

SPIRAL MIXER

- for heavy doughs
- digital panel to control speed and operating time
- 10 speed levels
- maximum kneading-trough capacity of 5.2 kg (dough)
- parts in direct contact with food are made of stainless steel
- metal movable kneading-trough guard
- kneading-trough reverse
- sound signal

Stainless steel kneading-trough and hook



Control panel



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
786010	320	550	440	10	32	0,75	230	1270,00

SPIRAL MIXER

- for heavy doughs
- digital panel to control speed and operating time
- 10 speed levels
- 786023 maximum kneading-trough capacity of 12 kg (dough)
- 786034 maximum kneading-trough capacity of 18.7 kg (dough)
- 786045 maximum kneading-trough capacity of 30 kg (dough)
- parts in direct contact with food are made of stainless steel
- metal movable kneading-trough guard
- feet to stabilize the device
- kneading-trough reverse
- sound signal
- infinitely variable speed control
- "Pause" function

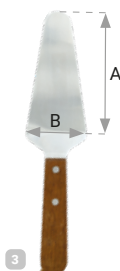
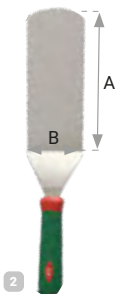
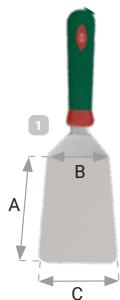
Control panel



Stainless steel kneading-trough and hook



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
786023	730	550	770	23	90	1,3	230	2260,00
786034	850	520	860	34	120	1,8	230	2740,00
786045	850	520	920	45	145	2,6	230	3430,00



1 PIZZA SPATULA

- non-slip handle
- A=120 mm, B=75 mm, C=90 mm



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

2 PIZZA SPATULA

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



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

3 PIZZA SPATULA

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



Code	L mm	Price net (€)
503210	270	4,00

4 PIZZA CUTTING WHEEL

- straight blade

Code	Ø mm	Price net (€)
561101	100	5,70

5 PIZZA SPADE

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm	Price net (€)
564022	260	300	200	19,90
564052	260	300	450	27,00
564102	260	300	1000	34,90

6 PIZZA SPADE

- made of beech wood



Code	W mm	D mm	L mm	Price net (€)
564030	350	300	1100	41,00

PIZZA SPADE

- made of aluminum

Code	W mm	D mm	L mm	Price net (€)
564412	320	300	1200	64,00



PIZZA PEEL

- made of aluminum

Code	Ø mm	L mm	Price net (€)
564413	200	1690	66,50



BRUSH FOR CLEANING OVENS

- bristles made of brass
- allows adjusting the brush

Code	L mm	Price net (€)
564411	1500	73,90



1



4



3



6

DOUGH CONTAINER

- perfect for pizza dough, pasta, and similar products
- temperature resistance from -40 °C to +80 °C



6 CART FOR PIZZA DOUGH CONTAINER

- for containers 600x400



No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	563407	Container	600	400	70	13	31,80
2.	563410	Container	600	400	100	19	21,90
3.	563411	Container	400	300	100	10	12,80
4.	563408	Cover for 563407 and 563410	600	400	20	-	12,90
5.	563412	Cover for 563411	400	300	20	-	10,40

Code	Price net (€)
563409	89,00



OPERATIONAL PIZZA PEEL

- peel designed for handling and maneuvering pizzas inside the oven
- comfortable handle
- hanging hole in the handle
- supplied for self-assembly (handle to be assembled)

Code	Handle length mm	Ø mm	L mm	Price net (€)
564123	972	228	1200	41,00



AI

OVEN CLEANING BRUSH

- aluminium handle
- working part with brass bristles and steel scraper
- hanging hole in the handle
- supplied for self-assembly

Code	L mm	Price net (€)
564420	1200	30,00



PIZZA PEEL

- wooden handle
- aluminium working surface
- hanging hole in the handle
- supplied for self-assembly

No.	Code	Handle length mm	W mm	D mm	L mm	Price net (€)
1.	564642	325	305	335	640	32,00
2.	564852	515	305	335	850	28,00



PIZZA PEEL

- perforated aluminium pizza peel
- hanging hole in the handle
- supplied for self-assembly

Code	Handle length mm	W mm	D mm	L mm	Price net (€)
564660	310	300	350	660	40,00



AI

PIZZA TRAY

- after finishing work, each tray should be thoroughly washed, dried and greased; this treatment serves to protect the tray against corrosion



Code	Ø mm	H mm	Price net (€)
560241	240	25	11,00
560261	260	15	7,50
560281	280	25	7,50
560301	300	25	8,50
560321	320	25	8,30
560361	360	25	9,50
560401	400	25	13,00
560451	450	40	19,70
560501	500	40	21,00

PIZZA MESH



Code	Ø mm (internal)	Ø mm (external)	Price net (€)
562281	250	280	4,90
562311	280	300	5,10
562330	310	330	5,50
562361	350	380	6,00
562400	380	400	6,80
562460	430	460	8,20
562500	480	500	10,20
562600	570	600	22,30

PIZZA TRAY

- made of anodized aluminium



Code	Ø mm	Price net (€)
560302	300	15,00
560332	330	16,00
560402	400	20,00
560452	450	26,00

PIZZA BAG

- made of durable vinyl material
- thick insulation retains the temperature, prevents moisture penetration
- large, tilting flap with velcro
- transparent pocket for bills with dimensions (WxD) 165x120 mm
- has comfortable grip for handling and vents



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	Price net (€)
563451	450	450	120	430	430	100	13,00
563453	500	500	300	480	480	285	24,00

THERMAL BAG

- transport thermal bag suitable for shopping or lunchboxes
- convenient carrying handles
- transparent receipt pocket
- thermal insulation with PE foam layer
- interior lined with aluminum foil, providing additional insulation and easy cleaning
- top-loading design with zipper closure



Code	W mm	D mm	H mm	Price net (€)
563455	580	350	380	10,50

THERMAL INSULATED CONTAINER FOR PIZZA

- made of a durable material with elastic properties
- excellent thermal insulation performance
- easy to clean
- lightweight



Code	W mm	D mm	H mm	V liters	Price net (€)
057301	410	410	330	32	58,00

THERMAL INSULATED CONTAINER FOR PIZZA

- GN 2/3 size
- tight-fitting lid



Code	W mm	D mm	H mm	V liters	Price net (€)
057231	415	400	265	27	46,00

OIL-RESISTANT THERMAL GRILLING GLOVES

- made of neoprene
- five-finger design
- non-absorbent
- price per pair



Code	T °C	Price net (€)
505020	up to 100	40,00

BAKERY GLOVES

- made of leather
- three-finger design
- price per pair



Code	T °C	Price net (€)
505011	up to 300	50,50

OIL-RESISTANT GLOVES

- high thermal resistance
- five-finger design
- made of neoprene
- price per pair



No.	Code	L mm	T °C	Price net (€)
1.	505016	350	300	14,00
2.	505017	450	300	17,00

OVEN GLOVES

- fireproof impregnated cotton
- 2-finger



Code	L mm	T °C	Price net (€)
505013	430	up to 230	14,00

KITCHEN GLOVE

- made of fire-retardant impregnated cotton
- two-finger design
- price per item



Code	L mm	T °C	K pcs	Price net (€)
505015	430	up to 230	1	7,00

BAKING GLOVES

- made of leather
- 2 fingers
- price per item



Code	L mm	T °C	Price net (€)
505014	410	up to 250	55,70

REFRIGERATED PIZZA COUNTER

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 2 grates with guides included
- automatic and manual defrost function
- extension capacity of 5 x GN 1/6 (max. 150 mm)
- insulation thickness of ~35 mm
- granite countertop
- 2 GN 1/1 shelves
- dedicated guides - code 841443



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	V liters net	Climate class	Price net (€)
833029	5 x GN 1/6	900	700	1090	+2 / +8	0,17	230	240	198	4	1145,00

**REFRIGERATED PIZZA COUNTER
WITH DISPLAY CASE**

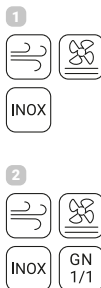
- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- GN 1/1 standard chamber
- 3 grates with guides included
- automatic and manual defrost function
- 3 GN shelves
- dedicated guides - code 841443



Code	Układ pojemników	W mm	D mm	H mm	T °C	P kW	U V	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
833037	8 x GN 1/6	1365	700	1090	+2 / +8	0,24	230	1294	402	308	4	1599,00

**REFRIGERATED PIZZA COUNTER WITH
DISPLAY CASE ON WHEELS**

- housing and interior made of stainless steel
- dynamic air circulation
- electronic controller with temperature display
- dust filter
- self-closing doors with locking mechanism
- automatic and manual defrost function
- dedicated display case - code 834630 and 834641
- front wheels equipped with a brake
- top made of granite
- układ pojemników nadstawy:
834630: volume 6x GN 1/3 (max H = 150 mm)
834641: volume 6x GN 1/4 (max H = 150 mm)
- 3 GN 1/1 shelves included
- dedicated guides - code 831443
- dedicated shelf - code 831445
- sold without GN containers
- display case sold separately



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V liters net	Climate class	Price net (€)
1.	834630	1400	395	440	+2 / +8	0,11	230	-	-	-	-	4	689,00
	834641	1400	335	440	+2 / +8	0,11	230	-	-	-	-	4	610,00
2.	833031	1400	700	1120	+2 / +8	0,24	230	E	1825	368	219	4	1570,00



MECHANICAL TREATMENT

Appliances used in both small and large gastronomy for cutting, grinding, chopping, peeling, shredding and mixing various types of food.

Potato peeler 172
Slicing machines 173-175
Steak makers and accessories 176

Meat grinders 177-178
Sausage fillers, sausage slicer 179

PEELER

- laser-engraved ergonomic control panel
- single batch up to 6 or 12 kg (depending on the model)
- silent work
- polycarbonate lid with safety switch
- timer with adjustment up to 5 minutes
- peeling separator code 786003 sold separately
- peeling disc available as an optional accessory or included in the starter set
- disc compatible with models 789061 and 789120

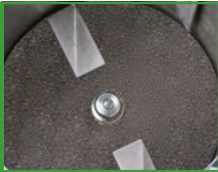
New design
Improved
appliance design



The new,
appropriately tilted
design of the control
panel ensures comfort
and safety of use



Abrasive wheel



No.	Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
1.	789061	Potato peeler	450	830	930	60	0,55	400	1650,00
2.	789120	Potato peeler	450	830	930	120	0,55	400	2030,00
3.	789003	Peel separator	315	562	160	-	-	-	165,00
4.	789001	Peeling disc	-	-	-	-	-	-	190,00

SLICER FOR CURED MEAT AND CHEESE



- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm
- knife cover, the movable wall and knife are covered with a non-stick coating



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722252	250	380	490	380	16	0,32	230	655,00
722221	220	380	440	340	14	0,32	230	620,00

SLICER FOR CURED MEAT



- housing made of anodized aluminum
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0-10 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722255	250	380	490	380	16	0,32	230	629,00

MECHANICAL TREATMENT



COLD CUTS AND CHEESE SLICER

- housing made of anodized aluminium
- carriage, knobs, and screws made of stainless steel
- feed table dimensions (W x D): 220 x 180 mm
- robust and proven construction
- motor with reinforced drive system
- removable carriage for easy cleaning and hygiene maintenance
- built-in sharpener
- slicing thickness adjustment: 0-13 mm



INOX

Al



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722125	250	570	560	475	18	0,12	230	1850,00

COLD CUTS AND CHEESE SLICER

- housing made of anodized aluminium
- carriage, knobs, and screws made of stainless steel
- feed table dimensions (W x D): 225 x 210 mm
- robust and proven construction
- motor with reinforced drive system
- removable carriage for easy cleaning and hygiene maintenance
- built-in sharpener
- slicing thickness adjustment: 0-13 mm



INOX

Al



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722130	300	640	610	510	21	0,16	230	2100,00

COLD CUTS AND CHEESE SLICER

- designed for slicing cheese and cold cuts
- housing made of anodized aluminium with non-stick coating
- carriage, knobs, and screws made of stainless steel
- blade with non-stick coating
- carriage inclined at 45° for easier slicing
- feed table dimensions (W x D): 270 x 175 mm
- motor with reinforced drive system
- removable carriage for easy cleaning and hygiene maintenance
- built-in sharpener
- slicing thickness adjustment: 0–14 mm



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
722141	300	560	680	520	24	0,18	230	2500,00

STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 420 cutlets/hour
- size of batch input 158x23 mm
- non-slip feet
- cutter included as standard



High performance



Easy to clean



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
721570	500	310	500	0,37	230	1650,00

TENDERIZING ROLLERS

- recommended for preparing meat for cutlets and steaks
- replace traditional meat tenderizing using a meat mallet
- rollers dedicated to model 721570
- not suitable for processing poultry meat



Code	Price net (€)
721571	245,00

MEAT TENDERIZER MACHINE

- housing made of stainless steel
- feed opening dimensions: 180 x 30 mm
- supplied with cutting (tenderizing) rollers



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
721572	220	495	410	0,3	230	930,00



MEAT GRINDER

- housing made of anodized aluminum
- feeder made of stainless steel
- head and auger made of anodized aluminum
- strainers and knife made of carbon steel
- pusher made of polyethylene
- reverse gear
- strainers: 721011; 721012; 721013; 721014; 721015; 721016; knife: 721010
- temporary capacity 125 kg/h
- complete with 3 strainers 3, 5, and 8 mm (mesh diameter)
- mesh diameter - 68 mm
- overload protection - non-slip feet
- includes funnel for stuffing sausages and a dumpling filling tip for small catering establishments
- the appliance is not intended for continuous operation



Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
721129	410	190	350	85	0,25	230	414,00



ACCESSORIES FOR MEAT GRINDERS

- the table shows the diameter of mesh in the strainer

No.	Code	Ø mm	Suitable for	Price net (€)
1.	721010	-	721121, 721124, 721129	12,00
	721020	-	721221, 721224	14,00
2.	721011	2,5	721121, 721124, 721129	30,00
	721012	3	721121, 721124, 721129	30,00
	721013	4,5	721121, 721124, 721129	27,00
	721014	6	721121, 721124, 721129	27,00
	721015	8	721121, 721124, 721129	28,00
	721016	10	721121, 721124, 721129	27,00
	721023	4,5	721221, 721224	31,00

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- removable head for easy cleaning
- head, auger and tray made of stainless steel
- reverse to facilitate the unscrewing of the strainer
- overload protection
- non-slip feet
- continuous work up to 8 hours
- strainers included as standard:
721121 - 5 and 8 mm, 721221 - 6 and 8 mm



1



2

No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
1.	721121	499	270	550	up to 160	0,8	230	1031,00
2.	721221	530	270	500	up to 300	1,1	230	1097,00

MEAT GRINDER

- base made of anodized aluminum and stainless steel
- input funnel made of polished aluminum alloy
- tray made of stainless steel
- throat made of cast iron
- worm screw made of special aluminum alloy
- reverse to facilitate the unscrewing of the strainer
- continuous work up to 8 hours
- non-slip feet
- complete with strainers:
721124 - 5 and 8 mm,
721224 - 6 and 8 mm



3



4

No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
3.	721124	517	328	410	220	0,80	230	769,00
4.	721224	410	328	517	250	0,80	230	992,00

SAUSAGE FILLERS

- excellent quality appliances, intended for use in non-mass catering production as well as for amateur sausage production
- with its reliable and simple design, the appliance is easy, intuitive and convenient to use. High-quality materials used in the appliance guarantee reliable operation and long durability
- filling cylinder is mounted on both sides of the appliance's body, making it easy to use for left- and right-handed users

SAUSAGE FILLER

- reliable design made of stainless steel
- all removable parts of the device can be washed in a dishwasher
- piston equipped with a batch vent and a flexible replaceable gasket
- drive with gear reduction and two speeds of operation
- appliance equipped with 4 steel replaceable sausage funnels with the following sizes: 16, 22, 32, 38 mm.
- cylinder loading possible without having to disassemble it completely
- easy and even dosing of the filler batch

No.	Code	W mm	D mm	H mm	V liters	M kg	Price net (€)
1.	721305	320	290	680	5	11	283,00
2.	721307	320	330	830	7	12	333,00



MEAT MIXER

- mixer with a tilting bowl
- manual drive operated by a hand crank
- enables thorough meat mixing and kneading
- removable components for easy hygiene and cleaning
- non-slip feet for stable operation

Code	Max. load kg	W mm	D mm	H mm	V liters	Price net (€)
721410	6,5 - 7	390	250	370	10	350,00
721420	13 - 16	450	300	420	20	410,00
721430	20 - 25	480	330	420	30	550,00



MEAT MIXER

- device designed for mixing and kneading meat
- equipped with 4 wheels with brakes for easy mobility
- tilting bowl allows easy removal of the mixture
- working parts made of stainless steel
- reverse gear

Code	W mm	D mm	H mm	V liters	N rpm	M kg	P kW	U V	Price net (€)
721450	820	510	1100	50	40	148	1,1	230	3300,00





THERMAL TREATMENT

Small kitchen appliance that complements the kitchen equipment, as well as basic tools for heat treatment of various types of food.

Deep fryers	181, 183, 187
Contact grills	182, 185-186
Griddle plates	183, 188
Bain-marie	184
Wafer and crepe makers	184, 189-190
Roller heater for sausages	186
Convection and pizza ovens	192

Toasters, salamanders	191, 193
Rice cooking appliance	194
Cyros/Kebab grills	195
Microwaves	196-198
Induction cookers	198-200
Sous Vide circulator	201



INDUCTION FRYER

- housing made of stainless steel
- precise temperature control via display
- even and fast operation
- drain tap ensures safe operation



No.	Code	Basket dimensions WxDxH mm	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	746781	185x240x145	290	490	418	8	20-190	12,5	3,5	230	540,00
2.	746782	185x240x145	518	490	418	2x8	20-190	24	2x3,5	230	899,00

CONTACT GRILLS

caterina



- solid double sided ribbed working surface for perfect temperature distribution
- bottom plate with edge for comfort and hygienic work
- temperature control up to 300°C
- safety thermostat
- work switch and set temperature indicator
- heat resistant handle
- tray for grease and grilling residue
- available in single, double and Panini version



SINGLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742018	310	360	200	1,8	230	281,00



PANINI CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742038	430	360	200	2,2	230	323,00

DOUBLE CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
742028	570	360	200	3,6	230	482,00



Corrugated
surface



FRYER

- available in single and double version with drain tap
- solid basket and lid equipped with handgrips resistant to high temperatures
- temperature control knob 60-200°C
- "cold zone" system preventing burning
- removable control panel for easy cleaning



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
1.	746067	Single fryer	200	430	315	5	2	230	207,00
	746069	Single fryer	290	430	265	5	3	230	210,00
2.	746068	Double fryer	415	430	315	2x5	2x2	230	392,00
	746079	Double fryer	585	430	265	10	6	230	354,00
3.	746096	Single fryer with tap	300	510	390	8	3	230	294,00
	746097	Double fryer with tap	610	510	390	2x8	6	230	539,00

ELECTRIC COUNTERTOP GRIDDLE

- heating plate 2/3 smooth; 1/3 ribbed
- 2 heating zones
- temperature control by knob 50-300°C
- fast heat up of plate
- work switch and set temperature indicator
- safety edge
- grease drawer



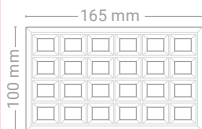
Code	W mm	D mm	H mm	P kW	U V	Price net (€)
745104	720	460	240	3,5	230	623,00

WAFER MAKER

- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- timer up to 5 min
- heat resistant handle



Wafer dimensions



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
772326	320	380	240	1,5	230	340,00



PANCAKE MAKER

- cast iron hob with teflon coating
- temperature adjustment by knob 50-300°C
- work switch and set temperature indicator
- spatulas sold in sets of 5



1

No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V	Price net (€)
1.	772284	Crepé maker	400	450	470	220	3	230	344,00
2.	772289	Wooden round spatula	-	165	200	-	-	-	14,40

DROP-IN BAIN-MARIE

- appliances made of stainless steel
- fitted with a fuse to prevent overheating
- model 741155 and 741156 batch: GN 1/1 150 mm
- model 741205 batch: GN 1/1 200 mm

Tap version available



Code	Product	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
741155	Drop-in bain-marie	340	570	242	0÷85	1,2	230	160,00
741156	Drop-in bain-marie with a tap	340	590	242	0÷85	1,2	230	189,00
741205	Drop-in bain-marie with a tap	340	590	280	0÷85	1,2	230	217,00

CONTACT GRILLS

- ribbed cast iron plates
- temperature control up to 300 °C
- grease tray for fat and grilling residues
- heat-resistant handles
- cleaning brush included

PANINI CONTACT GRILL

- working surface (W × D): 360 × 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777214	430	385	220	22,5	3,0	230	1080,00

SINGLE CONTACT GRILL

- working surface (W × D): 260 × 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777213	330	385	220	18	2	230	880,00

CONTACT PANINI GRILL WITH TIMER

- cooking surface: 360 × 240 mm
- timer with 3 selectable time settings
- audible signal at the end of the program
- fast plate heat-up time: approx.
8.5 minutes to 280 °C
- even heat distribution
- 3 heating modes: top, bottom, top + bottom



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777224	400	475	310	24	3,4	230	1400,00

DOUBLE CONTACT GRILL

- working surface (W × D): 535 × 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777217	600	385	220	33,5	4,0	400	1400,00
777218	600	385	220	33,5	4,0	230	1330,00

CERAMIC GRILL

- glass-ceramic contact grill
- upper plate ribbed, lower plate smooth
- cooking surface: 335 x 304 mm
- temperature range: 0–400 °C
- reaches 270 °C in 150 seconds
- timer with 3 selectable time settings
- audible signal at the end of the program
- removable grease tray
- easy to clean

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777215	390	600	260	14	3	230	1700,00



ROLL-TYPE SAUSAGE WARMER

- non-stick rollers
- two heating zones in model 777303
- roller length: 40 cm

No.	Code	N° rolls	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	777300	5	545	320	240	12,5	0,6	230	1200,00
2.	777301	7	545	320	240	14,0	0,9	230	1500,00
3.	777303	11	545	460	240	20,0	1,4	230	1800,00

HOT DOG MACHINE

- 3 heating elements for warming buns
- glass container for steam cooking
- basket for 40 sausages, divided into 2 sections
- easy to clean

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777290	440	300	400	9	0,65	230	800,00



BUN WARMER

- warmer can be placed under a roller sausage warmer
- chamber size: GN 2/3, depth 100 mm
- temperature control
- pull-out drawer
- GN container dishwasher-safe

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777304	545	460	220	17	0,7	230	1000,00

DEEP FRYERS

- cold-zone system
- precise temperature control
- safety thermostat
- basket and lid equipped with heat-resistant handles



SINGLE FRYER

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
777320	Single fryer	190	425	320	5	5	3,2	230	370,00
777325	Single fryer with tap	265	450	360	8	8	3,6	230	620,00
777333	Single fryer with tap	350	470	350	12	10	6,4	400	840,00

DOUBLE FRYER

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
777323	Double fryer	390	425	320	2 x 5	10	2 x 3,2	230	730,00
777326	Double fryer with tap	590	450	370	2 x 8	15	2 x 3,6	230	1150,00

FREESTANDING FRYER WITH CABINET

- high-performance electric fryer with cabinet
- basket size:
 - single-tank: 205 x 305 x 145 mm
 - double-tank: 2 x 128 x 320 x 145 mm
- three power levels for versatile use (model 777160):
 - 4 kW – temperature maintenance
 - 8 kW – operation with fresh products
 - 12 kW – operation with frozen products
- cold-zone system
- convenient oil-draining system
- safety thermostat



Code	Product	W mm	D mm	H mm	V liters	S kg/h	M kg	P kW	U V	Price net (€)
777160	Single fryer	400	600	980	16	25	34	12	380	2200,00
777210	Double fryer	400	600	980	2 x 10	30	38	2 x 6	380	2700,00

GRIDDLE PLATE

- steel griddle plate with a thickness of 10 mm
- fast plate heating process
- spiral heating elements
- temperature control up to 300 °C
- operation indicator light
- removable steel splash guard with integrated grease channel
- housing made of stainless steel
- working surface (W × D): 600 × 400 mm



Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777171	2 heating zones	620	450	190	29	6,0	400	1100,00

GRIDDLE PLATE

- steel griddle plate with a thickness of 10 mm
- fast heat-up time
- star-shaped burners
- safety thermostat
- operation indicator light
- removable steel splash guard with integrated grease channel
- housing made of stainless steel
- supplied with nozzles for propane-butane gas and natural gas (GZ50)
- working surface (W × D):
 - 777173: 400 × 400 mm
 - 777174: 600 × 400 mm



2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
1.	777173	1 heating zone	420	450	190	17	3,2	gas	1200,00
2.	777174	2 heating zones	620	450	190	27	6,4	gas	1100,00

GRIDDLE PLATE

- enamelled steel griddle plate
- heating plate thickness: 4 mm
- plate heat-up time: approx. 8 minutes
- two independent heating zones
- temperature range: 100–300 °C
- grease container dishwasher-safe



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777172	600	450	190	29	3,5	230	1450,00



GRIDDLE PLATE

- enamelled steel griddle plate
- heating plate thickness: 4 mm
- plate heat-up time: approx. 8 minutes
- two independent heating zones
- dishwasher-safe grease container
- 2 thermocouples for safety
- piezoelectric ignition

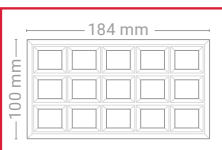


Code	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
777175	600	450	190	32	5,5	gas	1600,00

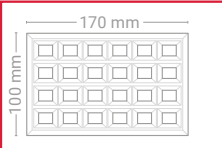
WAFFLE MAKER

- very short waffle baking time: 2–3 minutes after preheating
- temperature control up to 300 °C
- cast iron heating plates
- removable drip channel around the plate for excess batter
- adjustable feet
- waffle patterns available:
 - Brussels – 3 × 5 squares
 - Liège – 4 × 6 squares

Brussels waffle
dimensions –
models 777220
and 777222



Liège waffle
dimensions –
model 777221



3



2

No.	Code	Waffle pattern	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	777220	Brussels	305	440	230	19	1,6	230	1250,00
2.	777221	Liège	305	440	230	19	1,6	230	1250,00
3.	777222	Brussels	550	440	230	38	2 x 1,6	230	2400,00

CREPE MAKER

- cast iron, enamel-coated heating plate
- temperature control up to 280 °C
- spiral heating elements
- wooden batter spreader included



Code	Ø mm	H mm	M kg	P kW	U V	Price net (€)
777242	400	190	14,0	3,6	230	650,00



CREPE MAKER

- cast iron, enamel-coated heating plate
- control knob with flame failure safety device
- eight-arm star-shaped gas burners
- wooden batter spreader included
- supplied with nozzles for propane-butane gas and natural gas (GZ50)
- gas appliances must be connected by authorized/qualified personnel



Code	Ø mm	H mm	M kg	P kW	U	Price net (€)
777243	400	200	17,5	3,6	gaz	750,00

CREPE MAKER

- 2 cast iron, enamelled, scratch-resistant heating plates
- temperature range: 0–300 °C
- independent temperature control
- even heat distribution



Code	Ø mm	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777244	2 x 400	860	480	240	44	2 x 3,6	230	1740,00

- TOASTER
- quartz heating elements
- timer up to 15 minutes, with continuous operation function
- removable handles
- maximum operating temperature reached in under 30 seconds
- capacity:
 - 777101 – 150 toasts/hour
 - 777102 – 300 toasts/hour
- removable rear panel for easy cleaning
- number of heating elements:
 - 777101 – 4 heaters
 - 777102 – 6 heaters
- working surface (W × D):
 - 777101 – 350 × 240 mm
 - 777102 – (2 ×) 350 × 240 mm



1



2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	777101	1 level	450	285	305	10	2,0	230	440,00
2.	777102	2 levels	450	285	420	12	3,2	230	600,00

TOASTER

- quartz heating elements
- timer with a maximum of 15 minutes, including a continuous operation function
- removable handles
- maximum operating temperature reached in under 30 seconds
- removable rear panel for easy cleaning
- 6 heating elements
- working surface (W × D): 520 × 320 mm
- compatible with GN 1/1



Code	Description	W mm	D mm	H mm	S toast/h	M kg	P kW	U V	Price net (€)
777107	1 level	640	380	330	200	15	2,7	230	1180,00

CONVECTION OVEN

- versatile appliance for baking bread, pastries, meat, as well as grilling cheese and casseroles
- fan-assisted operation
- temperature control from 0 to 300 °C
- timer adjustable up to 120 minutes
- features convection, quartz salamander, and defrost functions
- 4 shelf levels
- chamber dimensions (W × D × H): 470 × 370 × 350 mm



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
777271	595	610	590	0-300	36	3,0	230	1550,00

CONVECTION OVEN

- very fast heat-up time (up to 270 °C in 7 minutes)
- timer adjustable up to 120 minutes
- Model 777263 – supplied with 2 perforated trays (255 × 310 mm), compatible with GN 1/2 size
- Model 777264 – supplied with 2 wire racks (310 × 300 mm)
- Models 777265, 777266 – supplied with 3 wire racks and 1 baking tray (410 × 335 mm)
- Model 777266 features convection, quartz salamander, fan-assisted baking, and defrost functions
- 5 baking levels
- Chamber dimensions (W × D × H):
 777263: 270 × 330 × 320 mm
 777264: 320 × 325 × 265 mm
 777265: 410 × 360 × 250 mm
 777266: 410 × 360 × 250 mm



No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
1.	777264	460	550	355	max 270	20	1,5	230	897,00
2.	777265	550	550	355	max 270	21	2,4	230	914,00
3.	777266	550	550	355	max 270	22	2,6	230	1100,00
4.	777263	370	535	495	max 250	20	1,5	230	940,00

PIZZA OVEN

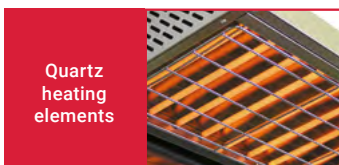
- designed for pizzas with a diameter of 41 cm
- operating temperature range up to 350 °C
- quartz heating elements
- chamotte stone plate on the bottom of the baking chamber
- interior chamber lighting
- independent control of upper and lower heating elements
- timer with continuous operation function
- housing made of stainless steel



Nr kat	W mm	D mm	H mm	T °C	M kg	P kW	U V	Price net (€)
777254	670	580	270	up to 350	32	3	230	1600,00

SALAMANDER GRILL

- adjustable lifting head allowing preparation of dishes of various sizes
- two independently controlled heating zones
- removable tray



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777351	600	510	550	44	3,0	230	3300,00



SALAMANDER GRILL

- movable head with ceramic heating elements
- Model 777361 – 2 independently controlled heating zones
- Model 777381 – 3 independently controlled heating zones
- PDS cookware detection system
- heats up to 400 °C in 5 seconds
- up to 35% energy savings
- continuous operation mode
- easy to clean

Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777361	600	640	590	56	3	230	4000,00
777381	800	640	590	60	4,5	380	4800,00



FOOD DRYER, 10 TRAYS DEHYDRATOR

- stainless steel housing
- ideal device for drying fruit, vegetables, meat, fish, etc.
- digital control panel
- working time regulation from 0 to 24 hours with 30 minutes intervals
- temperature regulation, range from 35 to 75 °C with 5 °C intervals
- the set includes 10 grates ~ 400x395 mm, the maximum load per grate is ~ 0.6 kg
- hot air distributed by a silent fan ensures even drying result, no need to turn the trays around
- transparent door allows to observe the drying process

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
690310	430	535	420	1,10	230	406,00

INOX



GAS STAND

- double-sided cast iron grate:
side 1 – for standard cooking
side 2 – for wok cooking
- easily removable burner with stainless steel flame guard
- safety thermostat
- supplied with nozzles for propane-butane
gas and natural gas (G20)
- gas appliances must be connected by qualified personnel



Code	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
777195	600	630	425	30	14	gas	1250,00

RICE COOKING APPLIANCE

- easy to clean, non-stick internal container
- stainless steel housing
- removable container
- spoon and fork and 2 scoops included as standard
- automatically goes through the heating process after cooking rice
- practical measuring scale inside the bowl
- prepares from 10 to 36 servings of rice
- do not use sharp tools

Includes
2 measuring
cups, spoon
and fork



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V	Price net (€)
771101	470	420	350	6	10,2	1,95	230	249,00

GYROS / KEBAB GRILL

- removable perforated tray and fat collection container
- equipped with independently controlled heating elements
- 777370 – 3 heating elements
- 777371 – 4 heating elements
- skewer length:
777370 – 400 mm
- even heat distribution
- aluminium kebab shovel included



1



2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
1.	777370	Load 15 kg	580	660	695	27	3,6	230	1900,00
2.	777371	Load 25 kg	580	660	870	31	5,8	400	2100,00

GYROS / KEBAB GRILL

- removable perforated tray and fat collection container
- equipped with radiant heaters with safety thermocouple
- 777373 – 2 radiant heaters
- 777374 – 3 radiant heaters
- supplied with nozzles for propane-butane gas and natural gas (G20)
- gas appliances must be connected by qualified personnel
- skewer length: 777373 – 400 mm
- even heat distribution



1



2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U	Price net (€)
1.	777373	Load 15 kg	580	660	645	27	7,0	gas	1999,00
2.	777374	Load 25 kg	580	660	870	31	10,5	gas	2300,00

MICROWAVE

- manual control with rotary knob, time adjustment
- high-performance magnetron ensures efficient operation
- flat ceramic base without a turntable
- end-of-cycle audible alarm



Code	Chamber dimensions mm	W mm	D mm	H mm	V liters	M kg	P W	U V	Price net (€)
775303	327x346x200	511	432	311	25	14,7	1,55	230	470,00

MICROWAVE

- electronic control
- high-performance magnetron ensures even heating and gentle defrosting of food
- flat base without a turntable
- 5 power levels:
0% (pause), 20% (defrost), 50%, 70%, 100%
- programmable control panel with numeric keypad
- end-of-cycle audible alarm



Code	Chamber dimensions mm	W mm	D mm	H mm	V liters	M kg	P W	U V	Price net (€)
775402	327x346x200	511	432	311	25	14,7	1,55	230	502,00

MICROWAVE

- manual control
- 5 power levels
- defrost function
- 270 mm rotating disc
- clock range of 30 min
- chamber and appliance housing made of stainless steel
- chamber size: 340x345x230 mm

900w [25l]



Code	W mm	D mm	H mm	P W	U V	Price net (€)
775002	483	420	281	900	230	214,00

MICROWAVE

- electronic control
- 3 power levels
- allows saving 20 programs in 3 steps
- clock range 1h 40min
- allows using polycarbonate GN 1/2
h=65÷150 mm for thawing
- chamber and appliance housing made of stainless steel
- chamber internal dimensions: 335x364x212 mm



1000w [25l]



Code	W mm	D mm	H mm	P W	U V	Price net (€)
775010	520	442	312	1000	230	476,00

MICROWAVE

- manual control, 5 power levels 100%, 70%, 50%, 30%, 15%
- an effective magnetron guarantees even heating and gentle defrosting of products
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 336x349x225 mm

INOX 1050w [26l]



Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775313	Manual control panel	517	412	297	1050	230	484,00

MICROWAVE

- manual control, 5 power levels
- audible signal indicating end of cycle
- LED interior lighting
- ceramic base
- "REPEAT" function to repeat the last cycle
- "ONE TOUCH" function that automatically extends the cycle by 20 seconds with a single touch
- dual microwave emission system positioned at the top of the chamber ensures even heating of food
- internal dimensions: 370 x 370 x 190 mm

INOX 1850w [26l]



Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775319	Manual control panel	464	597	368	1850	230	1329,00

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 20%, 10%
- two effective and efficient magnetrons guarantee even heating and gentle defrosting of products
- allows creating and saving 30 own programs
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 370x370x190 mm



[26l]

1850w

INOX

Code	Description	W mm	D mm	H mm	P W	U V	Price net (€)
775419	Manual control panel	464	597	368	1850	230	1299,00

HEATING PLATE

- shatter-resistant glass surface with a high-quality aluminium frame
- glass-ceramic surface, 5 mm thick
- operating temperature range: 60 °C – 105 °C
- temperature adjustment in 5 °C increments
- maximum load: 15 kg



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
770250	380	550	25	0,23	230	120,00

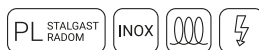
INDUCTION COOKER

- 2 completely independent cooking zones
- large and durable glass cooking surface
- continuous operation up to 8 hours
- 20 power levels
- recommended cookware diameter: 2 x Ø 280 mm
- timer



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
777700	400	700	250	21	2 x 3	230	2400,00

INDUCTION COOKER



- professional induction cooker designed for small and medium food service operations, also ideal for home use
- reduces energy consumption by approx. 45% compared to traditional heating appliances
- stainless steel housing manufactured using press-forming technology
- damage-resistant ceramic induction cooking surface
- automatic cookware detection and adaptive heating surface adjustment to the cookware diameter (2 zones)
- heating zone diameter: Ø 260 mm (minimum cookware base diameter: Ø 120 mm)

Requires using dishes designed for induction technology:



Enameled
saucepan



Iron
or enameled
kettle



Cast iron
saucepan



Iron pot



Stainless steel
pot



Iron oven-pan



steel WOK

Glass touchscreen panel with dedicated timer

- work at constant power 10-20 level (1-9 pulse work), adjustable in steps
- ability to work with timer 001-479 min - set every 1 min
- 3 quick setting levels depending on the operating mode:
 - a) 1/10/20 for power mode or
 - b) 50/140/240 for temperature mode
- work with preset temperature 50-240°C (step adjustment)

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
770351	325	425	100	3,5	230	326,00



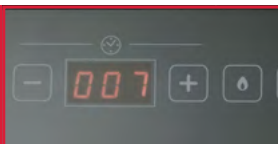
High-performance
ventilation
system adapted
to continuous
operation



Smooth work
surface makes it
easy to keep clean



Glass touchscreen
panel with
dedicated timer



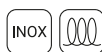
Housing made
of stainless steel





INDUCTION COOKER

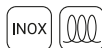
- glass-ceramic surface
- stainless steel housing
- temperature range: 60 °C – 240 °C
- temperature adjustment in 20 °C increments
- 10 power levels
- LCD display
- rotary knob control



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
770356	395	395	95	3,5	230	499,00

INDUCTION COOKER

- stainless steel body
- glass-ceramic surface
- touch slider control
- white LED indicator
- power cable without plug



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
770361	400	600	155	5	400	990,00

SOUS-VIDE TECHNOLOGY

- sous vide is a cooking technology that preserves the unique aromas, flavors, firmness, and juiciness of food through a slow, low-temperature cooking process of vacuum-sealed products, ensuring the highest quality of dishes.
- significantly extends the shelf life of products, semi-finished items, and ready-to-eat meals without compromising their culinary qualities
- a technology recommended for small and medium food service operations, particularly restaurants, catering services, healthy-food outlets, as well as pastry shops, bars, and nightclubs

SOUS-VIDE COOKING CIRCULATOR

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- built-in pump allows even circulation of water
- protection against too low water level
- attachable in any containers with a flat or rounded edge
- designed for continuous operation

1500w



Code	W mm	D mm	H mm	M kg	P kW	U V	Price net (€)
691100	145	115	325	1,9	1,5	230	350,00

SOUS-VIDE GN 1/1 COOKING CIRCULATOR

- ensures temperature stability with accuracy of 0.1°C
- built in pump
- protection against water level
- electronic control panel
- sealed lid
- tap for water drainage
- large capacity adapted to the needs of professional gastronomy kitchens

caterina

SOUS
VIDE

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
691250	620	360	280	0,7	230	650,00





COOKING LINE 700

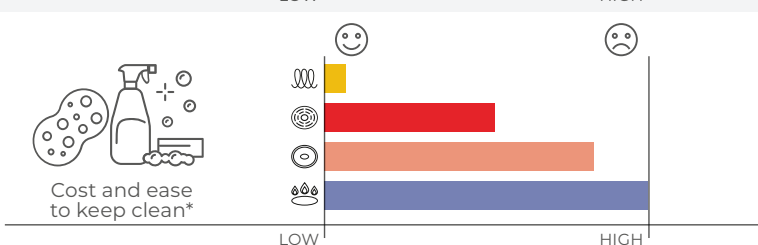
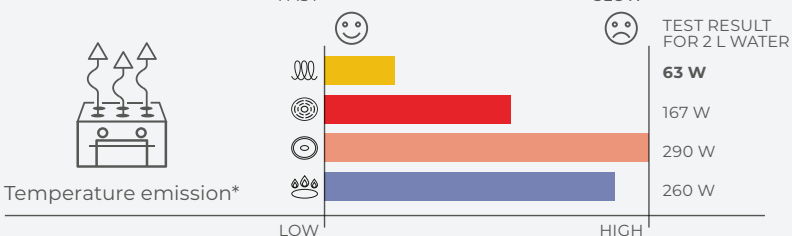
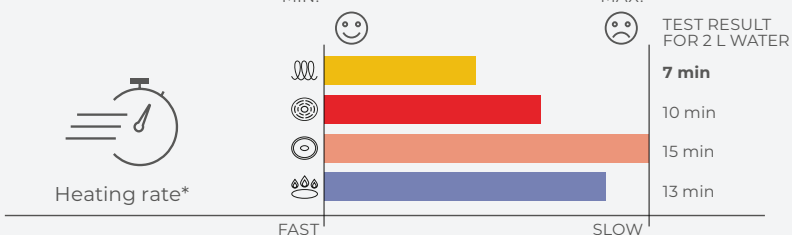
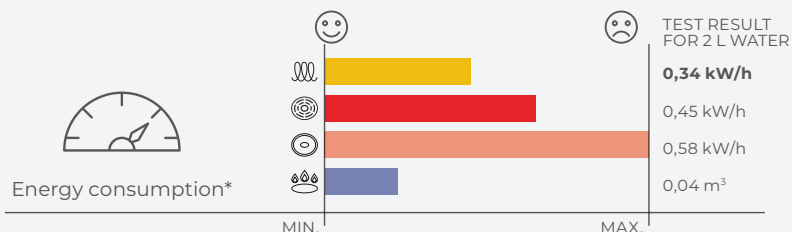
LINE 700

Cookers.....	206-215
Grills	216-219
Fryers	220
Fries warmer	221
Pans	222-223
Wok.....	224
Bain-maries	225
Pasta cookers.....	226-227
Neutral elements.....	228
Bases and accessories.....	229

FREESTANDING DEVICES

Gas, induction and electric burner stoves	231-233
Gas induction and electric freestanding gas tops	234-237

COOKING TECHNOLOGY COMPARISON



COOKING LINE 700 FREESTANDING DEVICES



**Glass
oven door**



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

**Ergonomic
door handle**



- convenient and safe use
- easy to keep clean

**Higher
chimneys
in gas
appliances**



- increasing appliance performance
- guaranteed safety and work ergonomics

**Design ensures
comfort of use**



- guaranteed high hygiene at work
- easy to keep clean

ERGONOMIC - SAFETY - MODERN DESIGN

Stalgast 700 line offers a full range of cooking equipment for professional kitchen facilities, taking into account the individual needs of the customer / investor

- Innovative design solutions provide users with comfortable and safe service
- The high-precision connection system allows the user to arrange the elements in a line or as a kitchen island
- Modern design is a perfect solution for premises with open and semi-open kitchens
- Components from world renowned leaders: EGO, SCHNEIDER-ELECTRIC, HELCRA, SELFA, RICA, FLAMGAS guarantee the appliances' reliability and safety
- Our 700 line equipment was designed with respect for environment



Intuitive
control system

- laser engraved clear and permanent markings of functions and work parameters
- conveniently tilting panel for improved ergonomics

GAS RANGE

- all types of cookware can be used
- universal ovens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- equipment is adapted to individual technological requirements
- excellent solution for small, medium and large catering establishments

INOX


 PL STALGAST
RADOM

4-BURNER RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **available on request in gas versions G27 and G31**
- glass oven door
- dimensions of electric oven with convection
600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven
GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting
- adjustable feet



Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9710110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G20	static	2399,00
9710130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G30	static	2399,00
9710210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G20	static	2499,00
9710230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G30	static	2499,00
9710310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G20	static	2549,00
9710330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G30	static	2549,00
9715110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7,03	G20 / 400	convection	2749,00
9715130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7,03	G30 / 400	convection	2749,00
9715210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7,03	G20 / 400	convection	2799,00
9715230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7,03	G30 / 400	convection	2799,00
9715310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7,03	G20 / 400	convection	2800,00
9715330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7,03	G30 / 400	convection	2800,00
9716110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G20 / 400	static	2600,00
9716130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G30 / 400	static	2600,00
9716210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G20 / 400	static	2620,00
9716230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G30 / 400	static	2620,00
9716310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G20 / 400	static	2640,00
9716330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G30 / 400	static	2640,00
970000	Reducer cap for grate	-	200	200	-	-	-	-	13,00
970005	WOK overlay	225	-	-	35	-	-	-	47,00

* Feature available for electric ovens only.

6-BURNER RANGE WITH OVEN

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- neutral cupboard with doors
- different burner configurations: 3,5kW; 5kW; 7kW double-crown; 9kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **available on request in gas versions G27 and G31**
- glass oven door
- dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric oven with convection GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **oven with humidity control feature***
- oven compartment lighting
- adjustable feet

**Intuitive
control
system**

**Ergonomic
oven door
handle**

**Humidity
control
system***


Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9711110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G20	static	3240,00
9711130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G30	static	3240,00
9711210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G20	static	3299,00
9711230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G30	static	3299,00
9717110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7,03	G20 / 400	convection	3449,00
9717130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7,03	G30 / 400	convection	3449,00
9717210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7,03	G20 / 400	convection	3499,00
9717230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7,03	G30 / 400	convection	3499,00
9718110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G20 / 400	static	3320,00
9718130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G30 / 400	static	3320,00
9718210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G20 / 400	static	3390,00
9718230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G30 / 400	static	3390,00
970000	Reducer cap for grate	-	200	200	-	-	-	-	13,00
970005	WOK overlay	225	-	-	35	-	-	-	47,00

ECO GAS RANGES

- all types of cookware can be used
- universal ovens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment is adapted to individual technological requirements
- excellent solution for small, medium and large catering establishments

INOX



PL

 STALGAST
RADOM

4-BURNER RANGE WITH OVEN, ECO

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- different burner configurations: 3,5kW, 5kW
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **available on request in gas versions G27 and G31**
- dimensions of electric oven with convection: 600x400/GN1/1: 660x445x285 (WxDxH)
- three levels of rails
- **oven with humidity control feature**
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9713610	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G20 / 400	convection	2390,00
9713630	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G30 / 400	convection	2390,00
9713710	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G20 / 400	convection	2390,00
9713730	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G30 / 400	convection	2390,00

6-BURNER RANGE WITH OVEN, ECO

- ergonomic knobs
- **laser-engraved front panel**
- work and power light*
- **appliance protection system available via the control panel**
- neutral cupboard
- different burner configurations: 3,5kW; 5kW
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **available on request in gas versions G27 and G31**
- dimensions of electric oven with convection: 600x400/GN1/1: 660x445x285 (WxDxH)
- three levels of rails
- **oven with humidity control feature**
- adjustable feet

**Intuitive
control
system**

**Ergonomic
oven door
handle**

**Humidity
control
system***


Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type	Price net (€)
9714310	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G20 / 400	convection	2850,00
9714330	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G30 / 400	convection	2850,00
9714410	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G20 / 400	convection	2850,00
9714430	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G30 / 400	convection	2850,00

COOKING TOP

- ergonomic knobs
- **laser-engraved front panel**
- different burner configurations: 3,5kW; 5kW; 7kW double-crown
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **available on request in gas versions G27 and G31**
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet

Cast iron grids



Removable large stove bowl



Code	Description	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
9705110	2-burners (3,5+5)	-	400	700	250	8,5	G20	795,00
9705130	2-burners (3,5+5)	-	400	700	250	8,5	G30	795,00
9705210	2-burners (3,5+7)	-	400	700	250	10,5	G20	800,00
9705230	2-burners (3,5+7)	-	400	700	250	10,5	G30	800,00
9706110	4-burners (3,5+2x5+7)	-	800	700	250	20,5	G20	1330,00
9706130	4-burners (3,5+2x5+7)	-	800	700	250	20,5	G30	1330,00
9706210	4-burners (3,5+5+2x7)	-	800	700	250	22,5	G20	1345,00
9706230	4-burners (3,5+5+2x7)	-	800	700	250	22,5	G30	1345,00
9706310	4-burners (2x5+2x7)	-	800	700	250	24,0	G20	1350,00
9706330	4-burners (2x5+2x7)	-	800	700	250	24,0	G30	1350,00
9707110	6-burners (3,5+3x5+2x7)	-	1200	700	250	32,5	G20	1750,00
9707130	6-burners (3,5+3x5+2x7)	-	1200	700	250	32,5	G30	1750,00
9707210	6-burners (3,5+2x5+2x7+9)	-	1200	700	250	36,5	G20	1760,00
9707230	6-burners (3,5+2x5+2x7+9)	-	1200	700	250	36,5	G30	1760,00
970000	Reducer cap for grate	-	200	200	-	-	-	13,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	83,00
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	-	96,00
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	-	109,00
970005	WOK overlay	225	-	-	35	-	-	47,00

Reducer cap recommended for 3.5 kW and 5 kW burners



INDUCTION RANGES

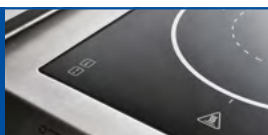
- intended for thermal processing in utensils dedicated to induction technology
- induction technology offers reduced energy consumption and better work dynamics compared to gas and traditional electric tops and ranges
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- intended for small, medium and large catering establishments



INDUCTION COOKER

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

Display



Ceramic induction hobs



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9705100	2 hobs	400	700	850	7	400	2499,00
9706100	4 hobs	800	700	850	14	400	4400,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	83,00
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	96,00

CERAMIC TOPS

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



CERAMIC COOKING TOP

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



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9705500	2 hobs	400	700	250	5	400	790,00
9706500	4 hobs	800	700	250	10	400	1410,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	83,00
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	96,00

ELECTRIC RANGES

- all types of cookware can be used
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment better meets customer's need and requirements
- intended for small, medium and large catering establishments

INOX



PL

STALGAST
RADOM

4-HOB ELECTRIC RANGE WITH OVEN

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



Humidity
control
system



Pressed
stove bowl



Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type	Price net (€)
9715000	4 hobs	800	700	850	10,4 / 7	400	convection	2400,00
9716000	4 hobs	800	700	850	10,4 / 7	400	static	2400,00

6-HOB ELECTRIC RANGE WITH OVEN

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

Intuitive
control
system



Humidity
control
system



Auxiliary
cupboard



Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type	Price net (€)
9717000	6 hobs	1200	700	850	15,6 / 7	400	convection	2830,00
9718000	6 hobs	1200	700	850	15,6 / 7	400	static	2830,00

ELECTRIC HOB TOP

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

Ergonomic control panel



Rounded edges



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9705000	2 hobs	400	700	250	5,2	400	599,00
9706000	4 hobs	800	700	250	10,4	400	910,00
9707000	6 hobs	1200	700	250	15,6	400	1210,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	83,00
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	96,00
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	109,00

FRY TOPS AND GRILLS

INOX

PL STALGAST
RANDOM

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

GAS FRY TOP



- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- grease container
- spark generator powered by 230V
- elevated rear edges
- **available on request in gas versions G27 and G31**
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U	Price net (€)
9730110	Single smooth	400	700	250	6,5	G20	1350,00
9730130	Single smooth	400	700	250	6,5	G30	1350,00
9730210	Single ribbed	400	700	250	6,5	G20	1370,00
9730230	Single ribbed	400	700	250	6,5	G30	1370,00
9731110	Double smooth	800	700	250	13	G20	2380,00
9731130	Double smooth	800	700	250	13	G30	2380,00
9731210	Double ribbed	800	700	250	13	G20	2380,00
9731230	Double ribbed	800	700	250	13	G30	2380,00
9731310	Double smooth/ribbed	800	700	250	13	G20	2390,00
9731330	Double smooth/ribbed	800	700	250	13	G30	2390,00

Waste and
grease drawer



Easy to clean
surface



ELECTRIC FRY TOP



- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two independent heating zones
- waste and grease discharge hole
- grease container
- elevated rear edges
- can be installed on open skeletal structure or base with a door
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9730100	Single smooth	400	700	250	4,05	400	1049,00
9730200	Single ribbed	400	700	250	4,05	400	1245,00
9731100	Double smooth	800	700	250	8,1	400	1699,00
9731200	Double ribbed	800	700	250	8,1	400	1800,00
9731300	Double smooth/ribbed	800	700	250	8,1	400	1800,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	83,00
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	96,00

Smooth/
ribbed hob



Ergonomic
control panel



ELECTRIC FRY TOP WITH LID



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



Thermometer



Humidity control system



Code	Description	W mm	D mm	H mm	U V	P kW	Price net (€)
9731190	Smooth	800	700	430	400	8,1	1900,00
9731290	Ribbed	800	700	430	400	8,1	2010,00
9731390	Smooth/ribbed	800	700	430	400	8,1	2010,00

WATER GRILL



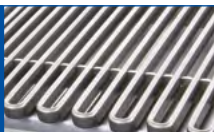
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- smooth temperature control
- **special grid integrated with the heater that quickly reaches the operating temperature**
- **steam grilling system makes the food more juicy and crispy**
- grease and condensate flow down into a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



Ergonomic control panel



Integrated grate with heater



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9732000	Water grill	400	700	250	4,08	400	2030,00
9733000	Water grill	800	700	250	8,16	400	3100,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	83,00
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	96,00

CHROME FRY TOPS AND GRILLS

INOX

PL STALGAST
RADOM

- designed for contact frying and grilling of various types of products; natural gas, propan-butan or electric-powered
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed for small, medium and large gastronomy

GAS FRY TOP, CHROME GRIDDLE



- chrome griddle
- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working surface: 2200/4400 cm²**
- working temperature range up to 300°C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- spark generator powered by 230V
- elevated rear edges
- can be mounted on a frame base or on a cabinet base with doors
- **available on request in gas versions G27 and G31**
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U	Price net (€)
9736110	Single smooth	400	700	250	6,5	G20	1570,00
9736130	Single smooth	400	700	250	6,5	G30	1570,00
9736210	Single ribbed	400	700	250	6,5	G20	1650,00
9736230	Single ribbed	400	700	250	6,5	G30	1620,00
9737110	Double smooth	800	700	250	13	G20	2999,00
9737130	Double smooth	800	700	250	13	G30	2999,00
9737210	Double ribbed	800	700	250	13	G20	2999,00
9737230	Double ribbed	800	700	250	13	G30	2999,00
9737310	Double smooth/ribbed	800	700	250	13	G20	2999,00
9737330	Double smooth/ribbed	800	700	250	13	G30	2999,00

Waste and
grease drawer



Easy to clean
surface



ELECTRIC FRY TOP, CHROME GRIDDLE



- chrome griddle
- ergonomic knobs
- **laser-engraved front panel z kontrolkami pracy i zasilania**
- **appliance protection system available via the control panel**
- **working surface: 2200/4400 cm²**
- working temperature range up to 300°C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- elevated rear edges
- can be mounted on a frame base or on a cabinet base with doors
- adjustable feet



Smooth/
ribbed hob



Ergonomic
control panel



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
9736100	Single smooth	400	700	250	4,05	400	1240,00
9736200	Single ribbed	400	700	250	4,05	400	1375,00
9737100	Double smooth	800	700	250	8,1	400	1990,00
9737200	Double ribbed	800	700	250	8,1	400	2100,00
9737300	Double smooth/ribbed	800	700	250	8,1	400	2100,00



LAVA GRILL

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



Type V
grid ideal
for grilling
meat and
vegetables



Lava stones
included



Type S grid
ideal for
grilling fish
and seafood



Ash drawer



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
9732010	Lava grill (grate V)	400	700	850	8	G20	1750,00
9732030	Lava grill (grate V)	400	700	850	8	G30	1750,00
9732110	Lava grill (grate S)	400	700	850	8	G20	1800,00
9732130	Lava grill (grate S)	400	700	850	8	G30	1800,00
9733010	Lava grill (grate V)	800	700	850	16	G20	2100,00
9733030	Lava grill (grate V)	800	700	850	16	G30	2100,00
9733110	Lava grill (grate S)	800	700	850	16	G20	2100,00
9733130	Lava grill (grate S)	800	700	850	16	G30	2100,00
973997	Type S fish grate for 400 units	-	-	-	-	-	150,00
973998	Type S fish grate for 800 units	-	-	-	-	-	330,00
973999	Lava stones	-	-	-	-	-	22,00

FRYERS

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

INOX

PL STALGAST
RADOM

GAS FRYER

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

Frying oil
container
with filter

Efficient
gas
burner
system



Code	Product	W mm	D mm	H mm	V liters	P kW	U V	Price net (€)
9725110	Single fryer	400	700	850	17	15	G20	2550,00
9725130	Single fryer	400	700	850	17	15	G30	2550,00
9725210	Double fryer	400	700	850	2x7	12	G20	3560,00
9725230	Double fryer	400	700	850	2x7	12	G30	3560,00

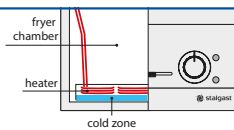


ELECTRIC FRYER

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



Cold zone



Possibility of
placing two
baskets in the
compartment



Code	Product	W mm	D mm	H mm	W (basket) mm	D (basket) mm	H (basket) mm	V liters	P kW	U V	Price net (€)
9725000	Single fryer	400	700	250	210	350	110	10	9	400	1520,00
9725500	Single fryer on a stand with door	400	700	850	310	340	150	15	15	400	1850,00
9726000	Double fryer	800	700	250	210	350	110	2x10	18	400	2390,00
979991	Set of two baskets for 9725000, 9726000	105	350	110	-	-	-	-	-	-	225,00

FRIES WARMER

INOX

PL STALGAST
RADOM

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

FRIES WARMER



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



Efficient
heating lamp



Drip strainer



Ergonomic
control panel



Handles
for easy
removal of
the container



Code	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
9724500	400	700	440	up to 75	1	230	1170,00

PANS

INOX

PL STALGAST
RADOM

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

GAS BRATT PAN



- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- spark generator powered by 230V
- **allows manual dosage of water**
- **precise manual mechanism of tilting the working bowl**
- **narrow bowl outflow**
- **smoothly adjustable lid opening**
- **bowl working surface 0.35m²**
- **volume 48 l***
- **intended for stewing, cooking and frying**
- temperature control in the range 100-300°C
- **available on request in gas versions G27 and G31**
- adjustable feet

Automatic
temperature
control



Precise bowl
tilting system



Code	W mm	D mm	H mm	P kW	S chops/h	U	V liters	Price net (€)
9740010	800	700	850	17	~200	G20	48	3549,00
9740030	800	700	850	17	~200	G30	48	3549,00

ELECTRIC BRATT PAN



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

Water pourer



Outflow adapted to small utensils



Ergonomic control panel



Code	W mm	D mm	H mm	P kW	S chops/h	U V	V liters	Price net (€)
9740000	800	700	850	10,8	~200	400	58	3450,00

MULTIFUNCTION PAN

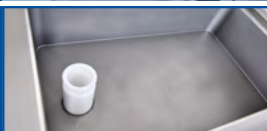


- intended for stewing, frying, cooking and grilling
- ergonomic knobs
- laser-engraved front panel
- work and power light
- appliance protection system available via the control panel
- bowl contents release
- bowl stopper with safety overflow
- working surface 0.16m²
- volume 13 liters*
- chimney use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

Chute for GN containers



Working bowl with stopper



Code	Product	W mm	D mm	H mm	V liters	S kg/h	P kW	U V	Price net (€)
9741000	Pan	400	700	850	13	90	5	400	1590,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	-	83,00

INDUCTION WOK

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



PL STALGAST
RADOM

WOK

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



Display



Induction bowl



Code	Product	W mm	D mm	H mm	V liters	P kW	U	Price net (€)
9704005	Wok	400	700	850	25	5	400	2200,00
9700020	Chimney grid net for modules 400 mm	400	-	-	-	-	-	83,00

WOK PAN

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

Code	Ø mm	H mm	Price net (€)
037400	400	120	25,00
037401	400	120	36,00



BAIN-MARIES

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



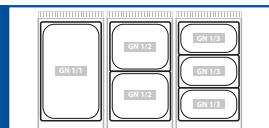
BAIN-MARIE

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

Functional control panel



3 examples of GN setups



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
9720000	Bain-marie	400	700	250	0,8	230	795,00
9721000	Bain-marie	800	700	250	1,6	230	1200,00
9700020	Chimney grid net for modules 400 mm						83,00
9700040	Chimney grid net for modules 800 mm						96,00

PASTA COOKER

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



GAS PASTA COOKER



- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system against running without water, available via the control panel**
- spark generator powered by 230V
- **allows manual dosage of water**
- solenoid valve for filling with water
- overflow hole
- water drain outlet
- **possibility of using GN 1/3 baskets and/or the GN set 2x1/6**
- **available on request in gas versions G27 and G31**
- the price does not include pasta baskets
- adjustable feet

Water pourer



Drip tray



Code	Product	W mm	D mm	H mm	V liters	P kW	U	Price net (€)
9745110	Pasta cooker	400	700	850	25	9,1	G20	2140,00
9745130	Pasta cooker	400	700	850	25	9,1	G30	2140,00
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-	120,00
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-	175,00

ELECTRIC PASTA COOKER



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

Ergonomic control panel



Pasta baskets



Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V	Price net (€)
9745000	Pasta cooker	400	700	850	15	6	400	1699,00
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-	120,00
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-	175,00
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-	83,00



NEUTRAL ELEMENTS

PL STALGAST
RADOM

INOX

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

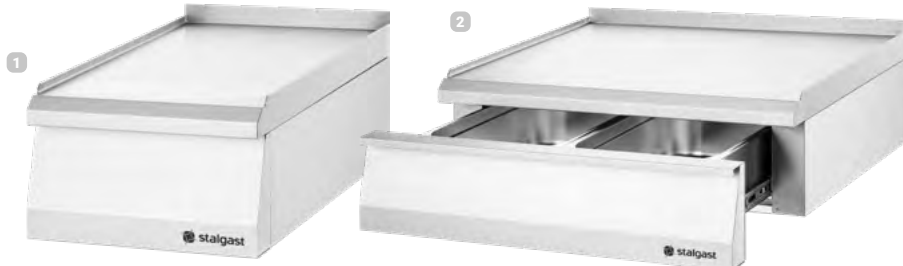
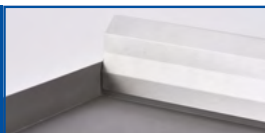
NEUTRAL STATION

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

Pull-out
drawer in GN
standard



Chimney use
optional



No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	9700200	Neutral station	400	700	250	315,00
	9700400	Neutral station	800	700	250	399,00
	9700600	Neutral station	1200	700	250	450,00
2.	9700210	Neutral station with drawer	400	700	250	420,00
	9700410	Neutral station with drawer	800	700	250	535,50
	9700610	Neutral station with 2 drawers	1200	700	250	756,00
	9700020	Chimney grid net for modules 400 mm	-	-	-	83,00
	9700040	Chimney grid net for modules 800 mm	-	-	-	96,00
	9700060	Chimney grid net for modules 1200 mm	-	-	-	109,00

BASES AND ACCESSORIES

PL STALGAST
RADOM

INOX

- intended for storage and increasing the functionality of adjustable appliances
- intended for small, medium and large catering establishments

BASES FOR DEVICES

- reinforced base elements
- possibility to set up three 400 appliances on a 1200 base
- adjustable feet (45mm)
- bases with drawers – drawer load capacity up to 25 kg



No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	9701200	Skeletal base	400	575	600	210,00
	9701400	Skeletal base	800	575	600	305,00
	9701600	Skeletal base	1200	575	600	399,00
2.	9702200	Open base	400	575	600	330,80
	9702400	Open base	800	575	600	410,00
	9702600	Open base	1200	575	600	503,00
3.	9703200	Base with doors	400	640	600	419,00
	9703400	Base with doors	800	640	600	573,30
	9703600	Base with doors	1200	640	600	683,60
4.	9703100	Base with drawers	400	640	600	530,00
	9703300	Base with drawers	800	640	600	760,00
	9703500	Base with drawers	1200	640	600	950,00

DOORS FOR BASES

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



CHIMNEY GRID NET

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



Code	Product	Price net (€)
9700020	Chimney for 400 mm modules	83,00
9700040	Chimney for 800 mm modules	96,00
9700060	Chimney for 1200 mm modules	109,00

REDUCER CAP

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



Code	Ø mm	H mm	Price net (€)
9700000	225	35	13,00

No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	9700041	Door 400 - left	393	110	441	105,00
	9700042	Door 400 - right	393	110	441	105,00
2.	9700061	Door 600 - left	593	110	441	125,00
	9700062	Door 600 - right	593	110	441	125,00

COUNTERTOP CONNECTION STRIP



No.	Code	Product	W mm	D mm	H mm	Price net (€)
1.	9700071	Low short	8	589	19	33,00
	9700072	Low medium	8	619	19	38,00
	9700073	Low long	8	660	19	40,00
2.	9700081	High short	7	589	40	38,00
	9700082	High medium	7	617	40	43,00

WOK OVERLAY

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



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

FREESTANDING DEVICES

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



GAS STOCKPOT STOVE

PL STALGAST
RADOM

INOX



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

TOP LINE STOCKPOT STOVES

- cast iron grids
- **9kW double-crown burner**
- pilot flame
- burner with flame safety device
- **burner power reduction to 1/3 (economical flame)**
- **suitable for large pots of 50 to 100 l**
- **available on request in gas versions G27 and G31**
- adjustable feet



Code	Product	W mm	D mm	H mm	P kW	U	Price net (€)
773001	Single stove	567	607	380	9	G20	520,00
773003	Single stove	567	607	380	9	G30	520,00
773011	Double stove	1140	607	380	2x9	G20	899,00
773013	Double stove	1140	607	380	2x9	G30	899,00
773000	Reducer cap for grate	300	300	10	-	-	20,00

STANDARD LINE POWER STOCKPOT STOVE

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



Code	W mm	D mm	H mm	P kW	U	Price net (€)
773035	567	607	394	14	G20	599,00
773036	567	607	394	11	G30	599,00

STANDARD LINE AUXILIARY STOCKPOT STOVE

- stainless steel grill
- burner pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- suitable for pots up to 40 l
- **available on request in gas versions G27 and G31**
- adjustable feet

Code	W mm	D mm	H mm	P kW	U	Price net (€)
773051	340	340	340	5	G30	346,50
773052	340	340	340	5	G20	346,50



INDUCTION STOCKPOT STOVES

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



INDUCTION STOCKPOT STOVE

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

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
773025	500	500	380	5	400	1785,00
773028	600	600	380	8	400	2099,00



INDUCTION COOKING STAND

- ergonomic control knobs
- 11 power levels, adjustable via rotary knob
- durable glass-ceramic cooking surface
- adjustable feet
- made of stainless steel
- minimum cookware base diameter: 16 cm
- maximum load: 50 kg

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
773135	400	400	380	5	400	1099,00
773138	500	500	380	8	400	1499,00
773139	556	582	434	8	400	1800,00



ELECTRIC STOCKPOT STOVES

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

INOX



PL

STALGAST
RADOM

ELECTRIC STOCKPOT STOVE

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



Code	W mm	D mm	H mm	P kW	U V	Price net (€)
773020	580	580	380	5	400	1050,00

FREESTANDING GAS TOPS

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



FREESTANDING GAS TOP

- cast iron grids
- available in 4 and 6-burner versions
- different burner configurations: 3,5kW; 5kW; 7kW (double-crown); 9kW (double-crown)
- pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- **available on request in gas versions G27 and G31**
- adjustable feet



No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
1.	979511	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G20	1490,00
	979513	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30	1490,00
	979521	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20	1490,00
	979523	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30	1490,00
	979531	4-burners (2x5+2x7)	-	800	700	850	24,0	G20	1490,00
	979533	4-burners (2x5+2x7)	-	800	700	850	24,0	G30	1490,00
	979611	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20	2090,00
	979613	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30	2090,00
	979621	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20	2090,00
	979623	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G30	2090,00
2.	970000	Reducer overlay	200	200	-	-	-	-	13,00
	970005	WOK overlay	225	-	-	35	-	-	47,00

REDUCER CAP

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



FREESTANDING GAS TOP

- available in 4 and 6-burner versions
- different burner configurations: 3,5kW; 5kW; 7kW double-crown; 9kW double-crown
- pilot flame
- flame safety device
- **burner power reduction to 1/3 (economical flame)**
- removable dishwasher-safe bowl
- **available on request in gas versions G27 and G31**
- adjustable feet



Cast iron
grids



No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U	Price net (€)
1.	999511	4-burners (3,5+2x5+7)	-	900	900	850	20,5	G20	1599,00
	999513	4-burners (3,5+2x5+7)	-	900	900	850	20,5	G30	1599,00
	999521	4-burners (3,5+5+2x7)	-	900	900	850	22,5	G20	1599,00
	999523	4-burners (3,5+5+2x7)	-	900	900	850	22,5	G30	1599,00
	999531	4-burners (2x5+2x7)	-	900	900	850	24,0	G20	1599,00
	999533	4-burners (2x5+2x7)	-	900	900	850	24,0	G30	1599,00
	999541	4-burners (3,5+5+7+9)	-	900	900	850	24,5	G20	1599,00
	999543	4-burners (3,5+5+7+9)	-	900	900	850	24,5	G30	1599,00
	999551	4-burners (9+9+9+9)	-	900	900	850	36	G20	1599,00
	999553	4-burners (9+9+9+9)	-	900	900	850	36	G30	1599,00
	999611	6-burners (3,5+3x5+2x7)	-	1300	900	850	32,5	G20	2230,00
	999613	6-burners (3,5+3x5+2x7)	-	1300	900	850	32,5	G30	2230,00
	999621	6-burners (3,5+2x5+2x7+9)	-	1300	900	850	36,5	G20	2230,00
	999623	6-burners (3,5+2x5+2x7+9)	-	1300	900	850	36,5	G30	2230,00
2.	970000	Reducer overlay	200	200	-	-	-	-	13,00
	970005	WOK overlay	225	-	-	35	-	-	47,00

REDUCER CAP

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



INDUCTION RANGETOPS

- designed for thermal treatment of food using induction suitable cookware
- induction technology is exceptionally power saving. It provides better working dynamics and lower energy consumption compared to gas or ceramic/iron cast electric hobs
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- intended for small, medium and large gastronomy



FREESTANDING INDUCTION COOKER

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



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
979510	2 induction fields	400	700	850	7	400	3250,00
979610	4 induction fields	800	700	850	14	400	5290,00

Ceramic
induction
hobs



FREESTANDING ELECTRIC HOB TOPS

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the cooking line or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

INOX



PL

STALGAST
RADOM

FREESTANDING ELECTRIC HOB TOP

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



Code	Description	W mm	D mm	H mm	P kW	U V	Price net (€)
979500	4 hobs	800	700	850	10,4	400	1099,00
979600	6 hobs	1200	700	850	15,6	400	1700,00



CONVECTION STEAM OVENS

Convection steam ovens are versatile appliances for professional kitchens to ensure the highest quality of prepared food.

GASTRONOMIC convection steam ovens	
Stalgast ClassicCook	242
Stalgast SmartCook	243-244
Accessories	
for gastronomic ovens	245-246

REGENERATION convection ovens	
St-Fast convection-microwave oven ...	248
FM RX ovens	252-254
Accessories	
for regeneration ovens	254-255

Accessories	
for Stalgast and FM ovens	256-257

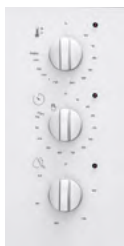
14 MODELS

stalga

Convection steam ovens **GASTRONOMIC**

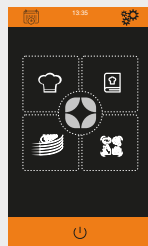
Manual control

- Manual control panel
- Humidity regulation from 0 to 100%
- Timer up to 120 minutes and non-stop mode
- Manual chimney control
- Fan reverse
- Internal LED lighting
- End of the cycle signalling
- Door switch
- Double safety glass
- Drip tray
- Safety thermostat
- Water connection $\frac{3}{4}$ "
- Easy to clean
- Electric or gas ovens



Touchscreen control

- 5 or 7 inch touchscreen control panel
- Fan reverse
- End of cycle alarm
- Door switch
- Safety thermostat
- Internal LED lighting
- Water connection $\frac{3}{4}$ "
- Double, safety glass
- 10-step fan speed control
- Steam control - programmable chimney
- 3 cooking modes: cooking, baking and steam cooking
- Multi-point probe, core probe (optional), vacuum probe (optional)
- Control of cooking with time, core probe or Delta T
- 120 programs with 6 cooking stages each
- AllOnTime, MultiCook, Clima Control
- Regeneration / food temperature maintenance
- User configurable, cookbook with pictures
- Electric or gas version



Functions and equipmen



MANUAL COOKING

Enables easy setting of the operating modes for any dishes, without the need to create a recipe. Simplifies the food preparation process.



120 PROGRAMS 6 STAGES EACH

The oven operates 120 programs in 6 stages.



STEAM CONTROL

The technology enables precise humidity level adjustment inside the oven's chamber within the range from 0 to 100%, with fine adjustment of 5%.



COOKBOOK

All ovens with touchscreen control have an installed cookbook. Line Stalgast SmartCook has easy to read cookbook. The book has as many as 72 recipes, divided into 8 groups. In addition, each dish has a photo, which improves the intuitiveness of the cook's work.



FAN CONTROL

10 regulation levels of the fan operating with a reverse allow to prepare the most delicate dishes. Changing direction of fan rotation ensures even temperature distribution inside the chamber, even when fully loaded.

HACCP

HACCP DATA RECORD

The oven records the history of the operating modes and parameters of the device in the HACCP system (Hazard Analysis and Critical Control Points). One can easily save the report on a USB drive.



CLIMA CONTROL

The chimney control enables fast lowering of the humidity level inside the chamber. Automatic chimney opening before the end of the operation of the device function is available which allows to achieve the desired level of baking.



PREMIX GAS BURNER

Available in all gas stoves, new burner which lowers gas consumption. Its construction enables even temperature distribution inside the oven's chamber.



DELTA T

Advanced mode which requires the use of the attached to the stove probe. It allows to maintain a constant temperature difference inside the product and the oven chamber. Slow baking lowers weight loss of the product and provides the perfect culinary effect.



REGENERATION / TEMPERATURES MAINTENANCE

Regeneration allows to reheat previously prepared dishes, preserving taste and aesthetic qualities. Temperature maintenance allows delayed meals serving.



MULTIPOINT PROBE

Enables the use of an additional probe to measure temperature in three different points (optional).



PROOFING

This function is particularly often used in bakery and confectionery for control of dough proofing. Constant temperature during dough proofing ensures great pastries results.



VACUUM PROBE

Provides the highest precision of temperature measurement inside of the food with the vacuum cooking technique SOUS-VIDE. 1.5 mm diameter thin probe is adapted for use with vacuum bags (optional).



PLANNING

Delayed start function allows to save time. Scheduling device working hours allows to prepare long cooking dishes for desired time.



FAST COOLING

Automatic cooling of the chamber to the desired temperature, so that one could start preparing the next dish faster.



MULTIWASH

Depending on the level of dirt in the chamber there are 3 automatic washing programs available. The length of individual washing cycles is: 51', 81', 111'. **For ovens not equipped with automatic washing system, one can purchase a shower.**



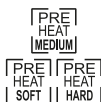
ALLONTIME

A mode that allows serving of many dishes at the same time. A clear signal will inform when the next products is to be added so that all the products were ready at the same time.



MULTICOOK

The convection steam oven allows to prepare many products at the same time, without mixing flavours and aromas. The device can be loaded and unloaded continuously. The device will inform the user once a specific product is ready.



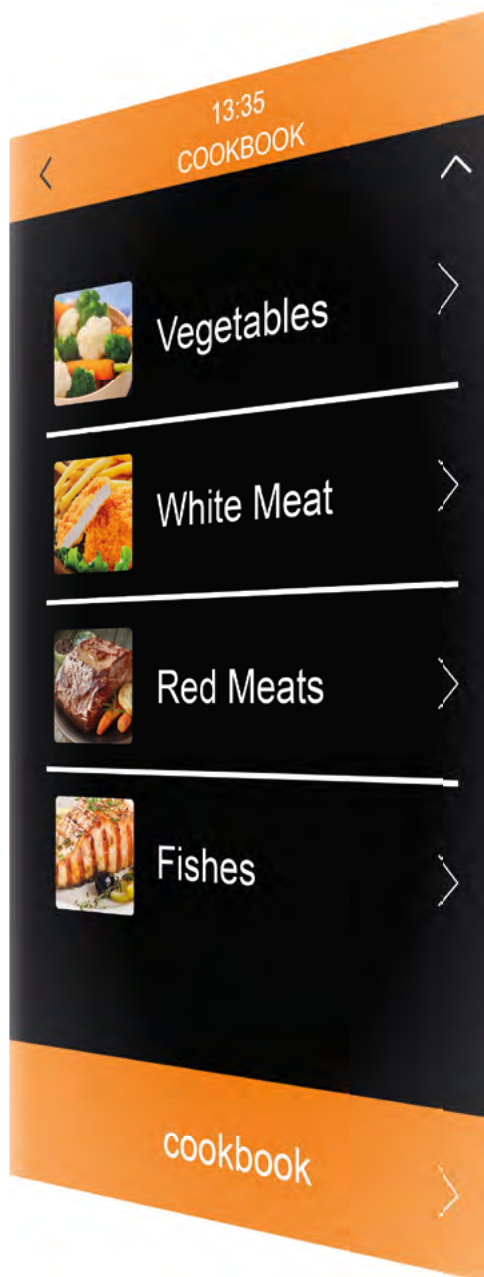
MULTIPREHEAT

3 oven preheating modes: soft (+10 °C), medium (+20 °C), hard (+30 °C). Depending on how much the chamber is loaded it is possible to preheat the chamber to a higher temperature.



SOUS-VIDE

A process of slow cooking in vacuum. This technology allow to retain the nutritional value, taste and aroma of the products. Sous-vide probe (additionally available) will help to maintain the optimal temperature of the prepared product in the oven.



Stalgast **ClassicCook** ovens



GN 1/1



Code	9100043	9100045	9100049
Number of shelves	5 (GN 1/1)	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 860 x 690 mm	790 x 860 x 830 mm	790 x 860 x 1100 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	250°C	250°C	250°C
Weight	52 kg	78 kg	106 kg
Power	Current	Current	Current
Electric power	7,75 kW	10,2 kW	18,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	3900,00	5150,00	6550,00



GN 1/1

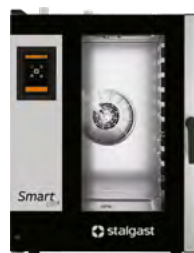


Code	9100046	9100050
Number of shelves	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 960 x 850 mm	790 x 960 x 1120 mm
Minimum temperature	50°C	50°C
Maximum temperature	250°C	250°C
Weight	125 kg	140 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	14 kW	20 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	9050,00	10050,00

Stalgast **SmartCook** ovens



Code	9100044	9100047	9100051
Number of shelves	5 (GN 1/1)	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 860 x 690 mm	790 x 860 x 830 mm	790 x 860 x 1100 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	270°C	270°C	270°C
Weight	54 kg	78 kg	106 kg
Power	Current	Current	Current
Electric power	7,75 kW	10,2 kW	18,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	6950,00	8700,00	10200,00



Code	9100048	9100052
Number of shelves	7 (GN 1/1)	11 (GN 1/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 960 x 850 mm	790 x 960 x 1120 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	125 kg	140 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	14 kW	20 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	13100,00	14280,00

Stalgast **SmartCook** ovens



GN 2/1



Code	9100053	9100055
Number of shelves	7 (GN 2/1)	11 (GN 2/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 1280 x 830 mm	790 x 1280 x 1100 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	120 kg	160 kg
Power	Current	Current
Electric power	14,2 kW	28,5 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	11150,00	13450,00



GN 2/1

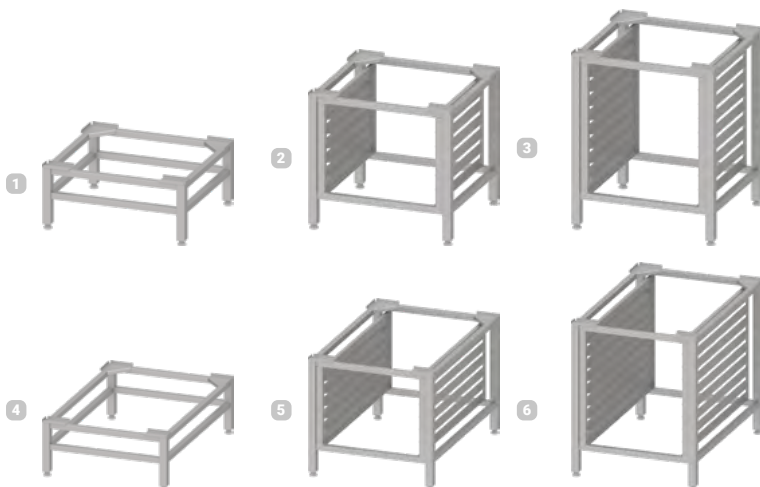


Code	9100054	9100056
Number of shelves	7 (GN 2/1)	11 (GN 2/1)
Distance between guides	~ 67 mm	~ 67 mm
Dimensions (WxDxH)	790 x 1280 x 850 mm	790 x 1280 x 1110 mm
Minimum temperature	50°C	50°C
Maximum temperature	270°C	270°C
Weight	145 kg	175 kg
Power	Gas / Electricity	Gas / Electricity
Gas type	G20	G20
Gas power	20 kW	28 kW
Electric power	0,65 kW	0,65 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	14500,00	15999,00

Accessories **GASTRONOMIC** ovens



BASES



No.	Code	Compatible with	W mm	D mm	H mm	
1.	9057931	Gastronomic ovens GN 1/1	704	645	300	209,00
2.	9057961	Gastronomic ovens GN 1/1	704	645	650	390,00
3.	9057981	Gastronomic ovens GN 1/1	704	645	850	440,00
4.	9057932	Gastronomic ovens GN 2/1	704	1008	300	249,00
5.	9057962	Gastronomic ovens GN 2/1	704	1008	650	420,00
6.	9057982	Gastronomic ovens GN 2/1	704	1008	850	465,00

CONVECTION STEAM OVENS

HOOD

- the device includes: motor with exhaust fan, steam condenser
- connection exhaust outlet ø 120 mm

Code	Compatible with	W mm	D mm	H mm	Price net (€)
9100581	Gastronomic ovens GN 1/1, electric	790	840	275	2960,00
9100583	Ovens 9100053 and 9100055	790	1270	345	3600,00



INSTALLATION KIT

No.	Code	Product	Compatible with	Price net (€)
1.	9100832	Installation kit for connection of 1 convection steam/1 convection steam oven with a hood	Stalgast electric ovens	500,00
2.	9100835	Installation kit for hydraulic connection of 2 convection steam ovens/2 convection steam ovens with a hood	Stalgast electric ovens	700,00



STACKING KIT

Code	Compatible with	W mm	D mm	H mm	Price net (€)
9100586	Gastronomic ovens GN 1/1, electric	788	758	78	1099,00



WATER PRESSURE REDUCER

- recommended for Stalgast ClassicCook ovens
- 3/4 inch connection
- 2 bar water pressure reducer



Code	Price net (€)
9100018	85,00

PROBE

- dedicated to Stalgast ovens



Code	Product	Price net (€)
9100376	External sous-vide probe	381,10
9100620	External multi-point probe	276,00
9100375	External core probe	285,00



14
MODELS

Convection ovens
REGENERATION



ST-FAST CONVECTION-MICROWAVE OVEN

- high-resolution touch screen
- capacity to store up to 300 recipes
- quick start – predefined program with selected settings
- 10 microwave power levels
- 6 turbine fan speed levels
- combined convection + microwave cooking
- up to 9 individual steps per recipe
- HACCP system
- stainless steel cooking chamber with rounded corners for easy cleaning
- continuous operation mode
- USB port
- Wi-Fi connectivity



No.	Code	Colour	W mm	D mm	H mm	Chamber dimensions WxDxH mm	T °C	M kg	P kW	U V	Price net (€)
1.	909721	■	425	748	580	320x315x190	275	78	3,75	230	9200,00
	909731	■	425	748	580	320x315x190	275	78	3,75	230	9300,00
2.	909722	■	425	660	600	320x315x190	275	78	6,00	400	10500,00
	909732	■	425	660	600	320x315x190	275	78	6,00	400	10600,00

BAKING BASKET

- ribbed



Code	W mm	D mm	Price net (€)
909754	270	270	80,00

BAKING BASKET

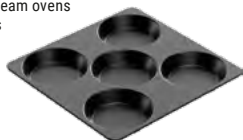
- smooth



Code	W mm	D mm	Price net (€)
909755	265	265	90,00

TRAY FOR EGGS, OMELETTES, AND PANCAKES

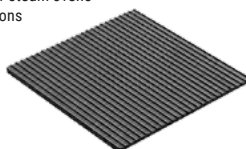
- space for 5 eggs
- recommended for use in convection ovens and combi-steam ovens for smaller portions



Code	W mm	D mm	Price net (€)
909882	280	290	300,00

GRILL TRAY

- non-stick, ribbed surface
- recommended for use in convection ovens and combi-steam ovens for smaller portions



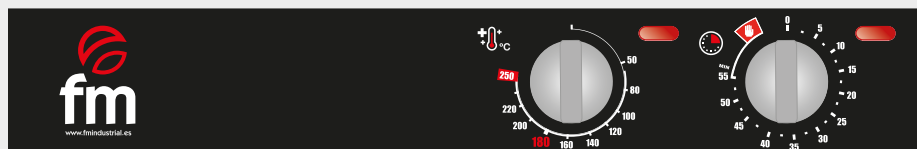
Code	W mm	D mm	Price net (€)
909884	300	300	260,00



bajgiel z ziarnem

croissant z nadzieniem

FM RX ovens



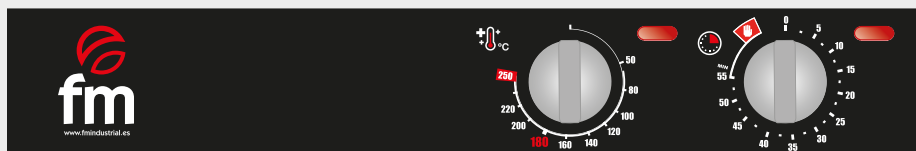
Manual control

			
	912057	912058	912059
Chamber humidification	OPTION	✓	✓
Reversible fan			✓
Chamber lighting			✓
End-of-cycle indicator			✓
Door safety switch			✓
Timer up to 60 minutes / continuous operation mode	✓	✓	✓
Safety thermostat	✓	✓	✓
Tray spacing: 80 mm	✓	✓	✓
3 perforated trays included	✓		
4 wire racks included			✓
4 perforated trays included		✓	



Electronic control

		
	912060	912061
Chamber humidification	✓	✓
Up to 100 programs with 4 steps each	✓	✓
Automatic preheating	✓	✓
Humidity injection from 0 to 100%	✓	✓
Reversible fan (2 speeds)	✓	✓
Chamber lighting	✓	✓
Door safety switch	✓	✓
Safety thermostat	✓	✓
Tray spacing: 80 mm	✓	✓
4 wire racks included	✓	✓

FM **RX** ovens

Manual control

					
	912522	912527	912528	912529	912541
Chamber humidification	OPTION	OPTION	✓	OPTION	✓
Reversible fan		✓	✓	✓	✓
Chamber lighting		✓	✓	✓	✓
End-of-cycle indicator		✓	✓	✓	✓
Door safety switch		✓	✓	✓	✓
Timer up to 60 minutes / continuous operation mode	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓
Tray spacing: 80 mm	✓	✓	✓	✓	✓
3 perforated trays included		✓	✓		
4 wire racks included				✓	✓
4 perforated trays included	✓				



Electronic control

		
	912544	912545
Chamber humidification	✓	✓
Up to 100 programs with 4 steps each	✓	✓
Automatic preheating	✓	✓
Humidity injection from 0 to 100%	✓	✓
Reversible fan (2 speeds)	✓	✓
Chamber lighting	✓	✓
End-of-cycle indicator	✓	✓
Door safety switch	✓	✓
Safety thermostat	✓	✓
Tray spacing: 80 mm	✓	✓
4 wire racks included	✓	✓

FM **RX** ovens

Manual control



Code	912057	912058	912059
Number of shelves	3 (340x240 / GN 1/2)	4 (430x340 / GN 2/3)	4 (600x400 / GN 1/1)
Dimensions (WxDxH)	500 x 550 x 455 mm	590 x 665 x 540 mm	820 x 805 x 555 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	250°C	250°C	250°C
Weight	22 kg	35 kg	55 kg
Power	Current	Current	Current
Electric power	2,25 kW	3,1 kW	6,3 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	1040,00	1359,00	2999,00

Manual control



Code	912522	912527	912528
Number of shelves	4 (430x340 / GN 2/3)	3 (600x400 / GN 1/1)	3 (600x400 / GN 1/1)
Dimensions (WxDxH)	590 x 665 x 540 mm	820 x 805 x 480 mm	820 x 805 x 480 mm
Minimum temperature	50°C	50°C	50°C
Maximum temperature	250°C	250°C	250°C
Weight	35 kg	45 kg	45 kg
Power	Current	Current	Current
Electric power	3,1 kW	3,9 kW	3,9 kW
Voltage	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz
Price net (€)	1200,00	2130,00	2330,00

FM **RX** ovens

Manual control



Code	912529	912541
Number of shelves	4 (600x400 / GN 1/1)	4 (600x400 / GN 1/1)
Dimensions (WxDxH)	820 x 805 x 560 mm	820 x 805 x 560 mm
Minimum temperature	50°C	50°C
Maximum temperature	250°C	250°C
Weight	52 kg	55 kg
Power	Current	Current
Electric power	5,7 kW	6,3 kW
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	2450,00	3150,00

Electronic control



Code	912060	912061
Number of shelves	4 (430x340 / GN 2/3)	4 (600x400 / GN 1/1)
Dimensions (WxDxH)	590 x 710 x 540 mm	820 x 805 x 560 mm
Minimum temperature	50°C	50°C
Maximum temperature	260°C	260°C
Weight	40 kg	55 kg
Power	Current	Current
Electric power	3,2 kW	6,3 kW
Voltage	230 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	2499,00	3299,00

FM **RX** ovens

Electronic control



Code	912544	912545
Number of shelves	4 (430x340 / GN 2/3)	4 (600x400 / GN 1/1)
Dimensions (WxDxH)	590 x 705 x 540 mm	820 x 805 x 560 mm
Minimum temperature	50°C	50°C
Maximum temperature	260°C	260°C
Weight	40 kg	55 kg
Power	Current	Current
Electric power	3,2 kW	6,3 kW
Voltage	230 V - 50/60 Hz	400 V - 50/60 Hz
Price net (€)	2550,00	3650,00

Accessories for **REGENERATION** ovens

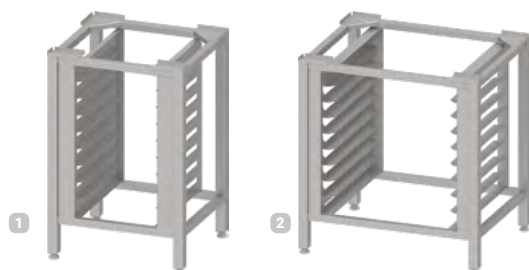
PROOFER / PROOFING CHAMBER

- independent manual control panel
- capacity: 8 trays 600 x 400 mm

Code	912604
Number of shelves	8 (600x400)
Distance between guides	~ 80 mm
Dimensions (WxDxH)	760 x 700 x 980 mm
Minimum temperature	30°C
Maximum temperature	85°C
Weight	42 kg
Power	Current
Electric power	1,4 kW
Voltage	230 V - 50/60 Hz
Price net (€)	2000,00



BASES



No.	Code	Compatible with	W mm	D mm	H mm	Price net (€)
1.	905123	FM RX ovens 430x340	572	514	850	330,00
2.	905126	FM RX ovens 600x400	802	630	850	370,00

CATERING PUMP KIT
FOR RX OVENS

Code	Price net (€)
912781	170,00

HOOD

- the device includes: motor with exhaust fan, steam condenser
- connection exhaust outlet $\varnothing$ 120 mm

Code	Compatible with	W mm	D mm	H mm	Price net (€)
912631	1 FM RX ovens 600x400	820	850	275	1990,00
912706	2 FM RX ovens 600x400	820	850	275	2150,00



STACKING KIT

Code	Compatible with	W mm	D mm	H mm	Price net (€)
912554	FM RX ovens 430x340	590	675	40	600,00
912556	FM RX ovens 600x400	820	800	40	600,00



STEAM CONDENSER

Code	Compatible with	W mm	D mm	H mm	Price net (€)
912552	FM RX ovens - connection for 1 oven	720	85	450	600,00
912553	FM RX ovens - connection for 2 ovens	580	120	180	1050,00



Accessories for Stalgast and FM ovens


NON-STICK GN 1/1 TRAY

Code	W mm	D mm	H mm	Price net (€)
917001	530	325	26	35,20


**NON-STICK RIBBED
GRILL TRAY GN 1/1**

Code	W mm	D mm	H mm	Price net (€)
917004	530	325	30	37,30


**NON-STICK EGG AND
PANCAKE TRAY GN 1/1**

Code	W mm	D mm	H mm	Price net (€)
917012	530	325	35	41,20


NON-STICK BAKING TRAY

Code	W mm	D mm	H mm	Price net (€)
917640	600	400	11	41,50


NON-STICK GRILL TRAY GN 1/1

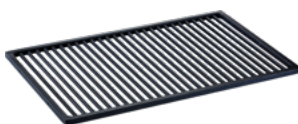
Code	W mm	D mm	Price net (€)
917003	530	325	290,00


EGG AND PANCAKE TRAY GN 1/1

Code	W mm	D mm	Price net (€)
917028	530	325	192,00


ENAMELLED GN 1/1 BAKING TRAY

Code	W mm	D mm	Price net (€)
917036	530	325	190,00


GRILL RACK GN 1/1

Code	W mm	D mm	Price net (€)
917037	530	325	320,00


ENAMELLED FRYING TRAY

Code	W mm	D mm	H mm	V litry	Price net (€)
101021	530	325	20	2,2	14,50


SOLID ENAMELLED BAKING TRAY

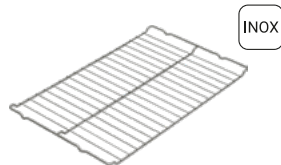
Code	W mm	D mm	H mm	V litry	Price net (€)
101041	530	325	40	5,0	17,00


**PERFORATED ALUMINIUM
BAKING TRAY**

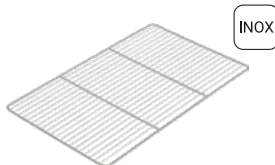
Code	W mm	D mm	Price net (€)
917340	430	340	33,00


ALUMINIUM BAKING TRAY

Code	W mm	D mm	Price net (€)
917431	430	340	33,00

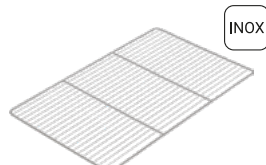

INOX
STAINLESS STEEL GRILL

Code	Description	W mm	D mm	Price net (€)
103114	GN 1/1	530	325	12,60

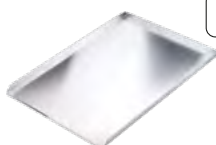

INOX
STAINLESS STEEL GRILL

• GN offer p. 80-82

Code	Description	W mm	D mm	Price net (€)
103115	GN 1/1	530	325	18,20

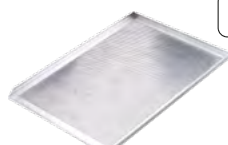

INOX
GRID FOR CHICKEN

Code	W mm	D mm	Price net (€)
103644	600	400	24,70


AI
BAKING SHEET

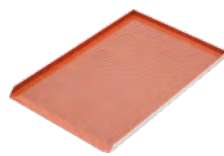
- solid sheet, 3 lipping edges
- thickness: 911101 - 1.5 mm, 911102 - 2 mm

Code	W mm	D mm	Price net (€)
911101	600	400	30,00
911102	600	400	35,00


AI
BAKING SHEET

- perforated sheet, 3 lipping edges
- thickness: 1.5 mm

Code	W mm	D mm	Price net (€)
911201	600	400	35,00


AI
BAKING SHEET

- perforated sheet, silicone-coated
- 3 lipping edges
- thickness: 1.5 mm

Code	W mm	D mm	Price net (€)
911211	600	400	52,00

SHOWER KIT

Code	L mm	Price net (€)
651202	2000	75,00


OIL-RESISTANT THERMAL GLOVES

- made of neoprene
- five-finger, non-absorbent

Code	T °C	Price net (€)
505020	up to 100	40,00


CLEANING DETERGENT

Code	V liters	Price net (€)
647105	10	79,00
647205	20	149,00


RINSE AID

Code	V liters	Price net (€)
647056	5	33,00
647106	10	59,00


CLEANING AND RINSING DETERGENT

- suitable for manual cleaning of ovens or for automatic oven cleaning systems with a single dispenser

Code	V liters	Price net (€)
908111	5	70,00





COOLING

All kinds of refrigeration and freezing equipment that is an essential equipment element for any type of catering establishment, ensuring the proper storage of food.

Refrigerators and freezers.....	260-263, 275-277
Refrigerated and freezing counters.....	264-266
Salad refrigerated counters, cooling tops.....	267-268
Refrigerated and freezing pizza counters.....	269-271

Display cases.....	270-273
Refrigerated counter/base.....	274
Bar tables and display cabinets.....	278-282
Blast chillers and freezers.....	283
Chest freezers.....	284-285
Accessories for refrigerated/freezing counters and cabinets.....	286

DESCRIPTION OF ADDITIONAL MARKINGS FOR THE COOLING CHAPTER:



Refrigeration appliance



Freezing appliance



or



and



Static system



Dynamic system



For confectionery/bakery trays



For gastronomic containers



For gastronomic containers



Opens from both sides



Hinged doors



Sliding doors

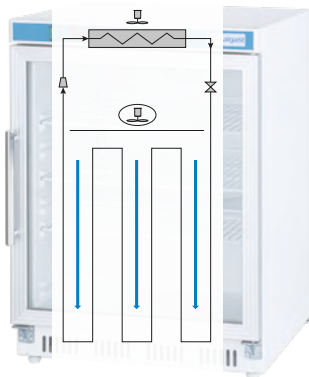


LED lighting

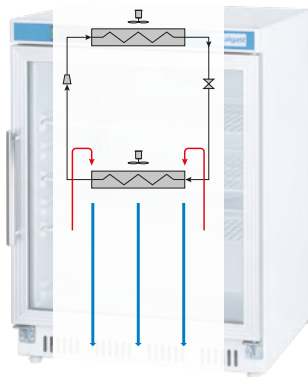
TYPES OF COOLING SYSTEMS:

Static (the so-called gravitational cooling), where warmer and, therefore, thinner air layers accumulate in the upper part of the appliance, while the cooler ones fall down (making the lower shelves always cooler than the upper ones). Stalgast static appliances use a **mixing fan** (to facilitate movement) in the compartment to equalize the preset temperature.

Dynamic (the so-called forced cooling), where the air circulation ensures quick cooling of freshly placed products and even distribution of low temperature inside the device. Special mechanism stops the ventilation when the door is opened, which prevents hot air from flowing in, allowing the food to maintain a constant temperature.



static system diagram



dynamic system diagram

REFRIGERATORS & FREEZERS



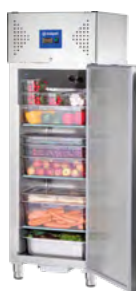
- refrigerants used: R290
- housing and compartment made of stainless steel (INOX marking)
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45 mm)
- profiled handle for convenient opening
- door lock
- valve face heaters in the freezing cabinet
- LED lighting

SINGLE-DOOR REFRIGERATOR / FREEZER ON LEGS

- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 20 levels for guide rails - 830592
- 22 levels for guide rails - 830622 i 830627
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
1.	830592	680	810	2010	-2 / +8	0,17	230	D	826	600	396	4	1450,00
2.	830622	740	830	2010	-2 / +8	0,21	230	D	982	650	465	4	1499,00
	830627	740	830	2010	-18 / -22	0,48	230	D	2474	650	465	4	1800,00



DOUBLE-DOOR REFRIGERATOR / FREEZER ON LEGS

- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 2x 22 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
1.	830132	1480	830	2010	-2 / +8	0,44	230	D	1590	1300	960	4	2480,00
2.	830147	1480	830	2010	-18 / -22	0,78	230	D	3833	1300	960	4	2800,00



REFRIGERATORS & FREEZERS



- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking) or white powder-coated sheet
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45 mm)
- profiled handle for convenient opening
- door lock
- valve face heaters in the freezing cabinet
- LED lighting

SINGLE-DOOR WHEELED REFRIGERATOR / FREEZER

- front wheels equipped with a brake
- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 20 levels for guide rails - 830590
- 22 levels for guide rails - 830620 i 830621
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645
- front wheels equipped with a brake



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
1.	830590	680	810	2010	-2 / +8	0,17	230	D	826	600	396	4	1520,00
2.	830620	740	830	2010	-2 / +8	0,21	230	D	982	650	465	4	1555,00
	830621	740	830	2010	-18 / -22	0,48	230	D	2474	650	465	4	1999,00



DOUBLE-DOOR WHEELED REFRIGERATOR / FREEZER

- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 2x 22 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - Code 830644
- dedicated shelves - Code 830645
- front wheels equipped with a brake



No.	Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
1.	830130	1480	830	2010	-2 / +8	0,44	230	D	1590	1300	960	4	2580,00
2.	830145	1480	830	2010	-18 / -22	0,78	230	D	3833	1300	960	4	2910,00



MEAT AGING REFRIGERATOR

- designed for professional dry aging of meat
- precise digital controller
- temperature range: 1–4 °C
- humidity range: 60%–90%
- refrigerant: R600a
- equipped with UVC lamp sterilization, activated carbon filter, and a dedicated tray for a salt block
- UV-resistant tempered glass door
- supplied with 3 shelves, 1 hanger bar for hooks, and 2 hooks
- energy-saving fan control system
- adjustable shelves
- temperature and humidity alarm

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	Price net (€)
852400	700	800	1650	1 ~ 4°C	102	0,160	230	400	3600,00



SINGLE-DOOR REFRIGERATOR

- digital display
- automatic defrosting
- dust filter
- wall thickness: 60 mm
- height-adjustable stainless steel feet
- supplied with 3 GN 2/1 plastic shelves
- self-closing door with lock
- profiled ergonomic door handle
- housing and inner chamber made of stainless steel
- 21 shelf guide levels



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
840590	680	810	2000	-2 / +8	0,35	230	C	434	537	376	4	1700,00

SINGLE-DOOR REFRIGERATOR-FREEZER

- 4 shelves included
- insulation thickness 60 mm
- 2 independent compartments and aggregates
- dedicated shelves - code 840645



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
840602	680	845	2000	-2/8 / -10/-20	0,25/0,3	230	128,5/128,5	2450,00



SINGLE-DOOR REFRIGERATOR

- equipped with 4 swivel castors, 2 with brakes
- supplied as standard with 3 GN 2/1 shelves
- 20 levels for guide rails
- LED lighting
- dedicated guide rails - code 840644
- dedicated shelves - code 840645



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V net liters	Climate class	Price net (€)
830700	680	810	2000	-2 / +10	115	0,175	230	D	671	396	4	1450,00



DOUBLE-DOOR REFRIGERATOR

- equipped with 4 swivel castors, 2 with brakes
- supplied as standard with 6 GN 2/1 shelves
- 2x 20 levels for guide rails
- LED lighting
- dedicated guide rails - code 840644
- dedicated shelves - code 840645



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V net liters	Climate class	Price net (€)
831400	1340	810	2000	-2 / +10	170	0,35	230	D	1509	791	4	1920,00



REFRIGERATED & FREEZING COUNTERS



- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel (INOX marking)
- fitted with forced air circulation
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- adjustable feet

REFRIGERATED COUNTER

- 2 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- 2x 8 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
832029	900	700	875	+2 / +8	0,17	230	C	940	240	179	4	930,00

REFRIGERATED COUNTER

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- 3x 8 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
832039	1365	700	875	-2 / +8	0,24	230	E	1825	368	219	4	1390,00

REFRIGERATED COUNTER

- 4 drawers compartment in GN 1/1 standard
- insulation thickness 35 mm
- drawer working height: H = 150 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
832041	900	700	875	+2 / +8	0,17	230	C	898	220	92	4	1650,00

FREEZER COUNTER

- 2 GN 1/1 shelves as standard
- dust filter
- insulation thickness: 60 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
842045	943	700	850	-10 / -20	0,26	230	D	2537	257	201	4	1550,00

REFRIGERATED COUNTER WITH RISER

- 2 shelves compartment in GN 1/1 standard - 831260
- 3 shelves compartment in GN 1/1 standard - 831360
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445
- rear riser dimensions: 15 x 100 mm



No.	Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
1.	831260	Cooling	1360	700	850	-2 / +8	0,21	230	C	919	282	220	4	1550,00
2.	831360	Cooling	1795	700	850	-2 / +8	0,23	230	C	1145	417	312	4	1820,00

REFRIGERATED OR FREEZER COUNTER

- 2 shelves compartment in GN 1/1 standard
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
831026	Cooling	1360	700	850	-2 / +8	0,21	230	C	827	282	187	4	1500,00
831027	Freezing	1360	700	850	-18 / -22	0,52	230	D	2420	282	187	4	1870,00

REFRIGERATED OR FREEZER COUNTER

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 50 mm
- 13 levels for guide rails
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Description	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
831036	Cooling	1795	700	850	-2 / +8	0,23	230	C	1166	417	312	4	1850,00
831037	Freezing	1795	700	850	-18 / -22	0,56	230	D	3100	417	312	4	2080,00



REFRIGERATED SALAD COUNTERS



- refrigerants used: R290 and R600a
- housing and chamber made of stainless steel
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with an opening lock
- maximum height of GN containers 150mm
- insulation thickness 35 mm
- table prices do not include containers

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
832129	10 x GN 1/4	900	705	875	+2 / +8	0,17	230	240	900,00

REFRIGERATED SALAD COUNTER

- 3 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	U V	V liters	Price net (€)
832139	16 x GN 1/4	1365	700	875	-2 / +8	230	368	1350,00

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- hinged cover in the adapter
- stainless steel work tabletop
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
832328	5 x GN 1/6	900	700	1000	+2 / +8	0,17	230	240	1050,00

REFRIGERATED SALAD COUNTER

- 2 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
832222	10 x GN 1/4	900	705	1300	+2 / +8	0,24	230	240	1400,00

REFRIGERATED SALAD COUNTER

- 3 shelves compartment in GN 1/1 standard
- cutting board made of polypropylene
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
832232	16 x GN 1/4	1365	705	1300	+2 / +8	0,24	230	368	1560,00

REFRIGERATED AND FREEZING PIZZA COUNTERS



- refrigerants used: R290 and R600a
- electronic controller with temperature display
- automatic defrosting
- maximum height of GN containers 150 mm (price does not include containers)
- table housing and chamber made of stainless steel
- self-closing door with open door lock
- tables fitted with automatic condensate evaporation

REFRIGERATED PIZZA COUNTER WITH DISPLAY CASE

- 3 shelves compartment in GN 1/1 standard
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
833037	8 x GN 1/6	1365	700	1090	+2 / +8	0,24	230	402	1599,00

REFRIGERATED PIZZA COUNTER

- 2 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters	Price net (€)
833029	5 x GN 1/6	900	700	1090	+2 / +8	0,17	230	240	1145,00

Example configuration of pizza refrigerated counter 833031 with adjustable refrigerated display case 834630



REFRIGERATED DISPLAY CASE WITH GLASS FOR REFRIGERATED COUNTER 833031



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834630	6 x GN 1/3	1400	395	440	+2 / +8	0,11	230	689,00
834641	6 x GN 1/4	1400	335	440	+2 / +8	0,11	230	610,00

REFRIGERATED PIZZA COUNTER ON WHEELS

- 3 shelves compartment in GN 1/1 standard
- insulation thickness 35 mm
- dedicated guide rails - code 831443
- dedicated shelves - code 831445



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
833031	1400	700	1120	+2 / +8	0,24	230	E	1825	368	219	4	1570,00

REFRIGERATED DISPLAY CASE



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834631	6 x GN 1/3	1500	395	435	+2 / +8	0,11	230	695,00
834541	7 x GN 1/4	1500	335	440	+2 / +8	0,11	230	630,00

REFRIGERATED DISPLAY CASE WITH GLASS
FOR REFRIGERATED COUNTER 833271

Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834930	9 x GN 1/3	2000	395	440	+2 / +8	0,11	230	810,00
834141	10 x GN 1/4	2000	335	440	+2 / +8	0,11	230	780,00

REFRIGERATED PIZZA COUNTER 600X400

- 7 neutral drawers
- wheels
- dedicated display case - code 834141



Code	W mm	D mm	H mm	T °C	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Price net (€)
833271	2025	800	1000	-2 / +8	230	C	941	580	300	2350,00

REFRIGERATED DISPLAY CASE



GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834540	5 x GN 1/4	1200	335	440	+2 / +8	0,11	230	600,00

REFRIGERATED DISPLAY CASE



GN 1/3
GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834630	6 x GN 1/3	1400	395	440	+2 / +8	0,11	230	689,00
834631	6 x GN 1/3	1500	395	440	+2 / +8	0,11	230	695,00
834641	6 x GN 1/4	1400	335	440	+2 / +8	0,11	230	610,00

REFRIGERATED DISPLAY CASE



GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834840	8 x GN 1/4	1800	335	440	+2 / +8	0,11	230	699,00

REFRIGERATED DISPLAY CASE



GN 1/3
GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834730	7 x GN 1/3	1600	395	440	+2 / +8	0,11	230	750,00
834541	7 x GN 1/4	1500	335	440	+2 / +8	0,11	230	630,00

REFRIGERATED DISPLAY CASE



GN 1/3



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834930	9 x GN 1/3	2000	395	440	+2 / +8	0,11	230	810,00

REFRIGERATED DISPLAY CASE



GN 1/4



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	Price net (€)
834141	10 x GN 1/4	2000	335	440	+2 / +8	0,11	230	780,00

REFRIGERATED COUNTER / BASE



- improves workflow efficiency in the kitchen and enhances ergonomics
- designed to operate at ambient temperatures from +16 °C to +32 °C
- static cooling system with a circulating fan ensuring uniform temperature distribution inside the chamber
- dedicated for use with freestanding appliances

REFRIGERATED BASE

- appliances with hinged doors
- compatible with GN 1/1 containers, height: 150 mm



No.	Code	GN size	W mm	D mm	H mm	Price net (€)
1.	887026	GN 1/1 h=150	1200	700	600	3300,00
2.	887036	GN 1/1 h=150	1600	700	600	3850,00
3.	887046	GN 1/1 h=150	2000	700	600	4300,00

REFRIGERATED BASE

- units with drawer module
- full-extension drawers, load capacity up to 50 kg
- compatible with GN 1/1 containers, height: 150 mm



No.	Code	GN size	W mm	D mm	H mm	Price net (€)
4.	887126	GN 1/1 h=150	1200	700	600	4530,00
5.	887136	GN 1/1 h=150	1600	700	600	5850,00
6.	887146	GN 1/1 h=150	2000	700	600	6400,00

REFRIGERATED BASE

- units with drawer module
- full-extension drawers, load capacity up to 50 kg
- compatible with GN 1/1 and GN 2/1 containers, height: 150 mm



No.	Code	GN size	W mm	D mm	H mm	Price net (€)
7.	887236	GN 1/1 h=150, GN 2/1 h=150	1600	700	600	4900,00
8.	887246	GN 1/1 h=150, GN 2/1 h=150	2000	700	600	5990,00

REFRIGERATED AND FREEZING CABINETS AND DISPLAY CABINETS



- refrigerants used: R290 and R600a
- silent generator
- built-in key lock
- electronic controller with temperature display

SINGLE-DOOR REFRIGERATOR / FREEZER

- cabinet made of powder-coated sheet steel (white)
- shelf load capacity: up to 8 kg
- refrigerator cabinet 880600 – automatic defrosting
- freezer cabinet 880601 – 7 freezing shelves (manual defrosting)
- shelf dimensions (W x D):
code 880600: 3 pcs 652 x 530 mm, 1 pc 652 x 211 mm
code 880601: 655 x 515 mm
- refrigerator cabinet supplied with 4 shelves as standard
- additional shelf for 880600 – Code 880645



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
880600	775	695	1900	0 / +8	0,13	230	C	672	620	476	4	1270,00
880601	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4	1380,00

REFRIGERATION OR FREEZER CABINET

- cabinet made of powder-coated sheet steel (white)
- refrigeration cabinet 880400 – automatic defrosting
- freezer cabinet 880401 – 7 freezing shelves (manual defrosting)
- shelf dimensions (W x D):
code 880400: 3 pcs 505 x 410 mm, 1 pc 502 x 211 mm
code 880401: 480 x 410 mm
- refrigeration cabinet supplied with 4 shelves as standard
- additional shelf for 880400 – Code 880245
- Internal dimensions (W x D x H): 510 x 485 x 1620 mm



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
880400	600	600	1850	0 / +8	0,13	230	C	478	361	265	4	910,00
880401	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4	1030,00

REFRIGERATION OR FREEZER CABINET

- cabinet made of powder-coated sheet steel (white)
- refrigeration cabinet 880173 – automatic defrosting
- freezer cabinet 880174 – freezing shelves (manual defrosting)
- shelf dimensions (W × D):
code 880173: 2 pcs 502 × 440 mm, 1 pc 502 × 211 mm
code 880174: 485 × 410 mm
- refrigeration cabinet supplied with 3 shelves as standard
- shelf load capacity: 8 kg
- additional shelf for 880173 – Code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
880173	600	585	855	0 / +8	0,1	230	A	409	129	78	4	620,00
880174	600	585	855	-10 / -18	0,11	230	A	511	129	78	4	700,00

REFRIGERATION OR FREEZER CABINET

- housing made of stainless steel
- shelf load capacity: up to 8 kg
- refrigeration cabinet 880602 – automatic defrosting
- freezer cabinet 880603 – 7 freezing shelves (manual defrosting)
- shelf dimensions (W × D):
code 880602: 3 pcs 652 × 530 mm, 1 pc 652 × 211 mm
code 880603: 655 × 515 mm
- refrigeration cabinet supplied with 4 shelves as standard
- additional shelf for 880602 – Code 880645
- code 880602: cabinet interior made of plastic



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
880602	775	695	1900	0 / +8	0,13	230	C	672	620	476	4	1450,00
880603	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4	1590,00

REFRIGERATION OR FREEZER CABINET

- housing made of stainless steel
- refrigeration cabinet 880405 – automatic defrosting
- freezer cabinet 880406 – 7 freezing shelves (manual defrosting)
- shelf dimensions (W × D):
code 880405: 3 pcs 652 × 530 mm, 1 pc 652 × 211 mm
code 880406: 480 × 410 mm
- refrigeration cabinet supplied with 4 shelves as standard
- additional shelf for 880405 – Code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
880405	600	600	1850	0 / +8	0,13	230	C	478	361	265	4	1100,00
880406	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4	1250,00

REFRIGERATION OR FREEZER CABINET

- housing made of stainless steel
- refrigeration cabinet 880175 – supplied with 3 shelves as standard
- freezer cabinet 880176 – equipped with freezing shelves (manual defrosting)
- shelf dimensions (W × D):
code 880175: 2 pcs 502 × 440 mm, 1 pc 502 × 211 mm
code 880176: 485 × 410 mm
- shelf load capacity: 8 kg
- additional shelf for 880175 – Code 880245

Interior of freezer
cabinet 880176



Code	W mm	D mm	H mm	T °C	P kW	U V	Energy class	Energy consumption kWh/year	V liters	V net liters	Climate class	Price net (€)
880175	600	585	855	0 / +8	0,1	230	A	409	129	78	4	720,00
880176	600	585	855	-10 / -18	0,105	230	A	511	129	78	4	790,00

GLASS-DOOR REFRIGERATED
CABINET WITH DISPLAY PANEL

- forced air circulation
- automatic defrosting
- mechanical thermostat
- glass door with double safety glazing
- 4 castors, 2 with brakes
- self-closing door
- vertical LED interior lighting
- illuminated advertising header panel
- rear-mounted refrigeration unit increases usable interior space and improves user comfort
- refrigerant:
code 850390 – R600a
code 850590 – R290



No.	Code	Number of shelves in the compartment	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	Price net (€)
1.	850390	4	577	605	1978	0-10	70	0,250	230	386	870,00
2.	850590	4x2	870	605	1996	0-10	112	0,510	230	569	1500,00

DUAL-ZONE WINE COOLER

- capacity: up to 2 x 20 bottles
- electronic thermostat with temperature display
- two independent compartments with separate
- temperature control
- suitable for built-in installation
- wooden shelves: 2 x 5 pieces
- LED lighting
- lockable glass door with triple-glazed glass
- black housing
- refrigerant: R600a

LED

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
881120	595	575	820	120	2-20	50	0,09	230	1190,00



SINGLE-ZONE WINE COOLER

- capacity: up to 116 bottles
- electronic thermostat with temperature display
- suitable for built-in installation
- wooden shelves: 11 pieces
- LED lighting
- lockable glass door, triple-glazed
- black housing
- refrigerant: R600a

LED

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
881240	595	680	1354	280	2-20	95	0,16	230	1500,00



BAR REFRIGERATOR

- interior made of aluminium
- LED lighting
- hinged door with key lock
- forced air circulation
- automatic defrosting
- electronic thermostat
- height-adjustable feet (adjustment range: 10 mm)
- refrigerant: R290

LED

No.	Code	Number of shelves	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	882133	2	600	530	835	133	0-10	43	0,110	230	650,00
2.	882213	2x2	900	530	835	198	0-10	58	0,130	230	790,00
3.	882323	2x3	1350	530	835	308	0-10	79	0,150	230	990,00

1



2



3



BAR REFRIGERATOR

- interior made of stainless steel
- LED lighting
- hinged door with key lock
- forced air circulation
- automatic defrosting
- electronic thermostat
- height-adjustable feet (adjustment range: 10 mm)
- refrigerant: R290

LED



No.	Code	Number of shelves	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	882143	2	600	530	835	133	0-10	43	0,110	230	999,00
2.	882243	2x2	900	530	835	198	0-10	58	0,130	230	1300,00
3.	882343	2x3	1350	530	835	308	0-10	79	0,150	230	1790,00

BAR REFRIGERATOR

- interior made of aluminium
- LED lighting
- sliding doors with key lock
- forced air circulation
- automatic defrosting
- electronic thermostat
- height-adjustable feet (adjustment range: 10 mm)
- refrigerant: R290

LED



No.	Code	Number of shelves	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	882214	2x2	900	530	835	198	0-10	59	0,130	230	880,00
2.	882324	2x3	1350	530	835	308	0-10	82	0,150	230	1100,00

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included (W x D): 3 pcs 652 x 530 mm, 1 pc 652 x 211 mm
- shelf load capacity - 8 kg
- additional shelf - code 880645



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
880604	775	695	1900	+2 / +8	0,13	230	469	B	820	1490,00



Electronic
controller with
temperature
display



Shelf load
capacity: up
to 8 kg



Touch-sensitive
glass panel with
dedicated timer



Housing made of
stainless steel



REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included (W x D): 3 pcs 502 x 440 mm, 1 pc 502 x 201 mm
- shelf load capacity 8 kg
- additional shelf - code 880245



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Energy class	Energy consumption kWh/year	Price net (€)
880402	600	600	1850	+2 / +8	0,13	230	258	B	773	1050,00



FULLY GLASS REFRIGERATED DISPLAY CABINETS



- use of refrigerants: R290 and R600a
- automatic defrosting
- electronic controller with temperature display

REFRIGERATED DISPLAY CASE

- pass-through display case
- LED lighting
- 3 adjustable shelves included
- automatic defrosting



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852180	429	425	980	86	0 / +12	0,16	230	C	1184	660,00



REFRIGERATED DISPLAY CABINET

- LED lighting (LED bulb)
- supplied with 3 adjustable shelves
- automatic defrosting
- code 852174 – side LED lighting



No.	Code	Colour	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
1.	852170	○	428	386	960	78	0 / +12	0,16	230	C	1003	540,00
2.	852171	●	428	386	960	78	0 / +12	0,16	230	C	1003	540,00
3.	852174	●	428	386	960	78	0 / +12	0,16	230	C	1003	590,00



REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852120	702	568	686	120	0/+12	0,16	230	B	1141	995,00

REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray



Code	Colour	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852103	□	682	450	675	100	0/+12	0,16	230	B	912	730,00
852104	●	682	450	675	100	0/+12	0,16	230	B	912	740,00

REFRIGERATED DISPLAY CABINET

- lighting
- 4 adjustable shelves included WxD: 460x385 mm



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V	Energy class	Energy consumption kWh/year	Price net (€)
852230	515	485	1689	235	0/+12	0,25	230	B	1622	1250,00



BLAST CHILLERS AND FREEZERS



- refrigerants used: R455a
- electronic controller with temperature display
- rounded corners of the cooling compartment for easy cleaning
- forced air circulation
- automatic switching to cooling mode
- adjustable feet
- allows the use of GN 1/1 and 400 × 600 mm trays

BLAST CHILLER/FREEZER are devices designed for quick cooling or freezing of prepared dishes.

Blast CHILLING:

from +70°C to +3°C in 90 minutes

Blast FREEZING:

from +70°C to -18°C in 240 minutes



BLAST CHILLER

Code	W mm	D mm	H mm	GN Capacity	P kW	U V	Price net (€)
849033	750	750	770	3	1,15	230	3550,00
849053	750	750	890	5	1,43	230	4050,00
849073	750	750	1260	7	1,49	230	6900,00
849103	750	750	1260	10	1,49	230	6700,00



CHEST FREEZERS



- refrigerant used: R600a
- powder-coated housing (white)
- manual controller with cooling performance adjustment from 1 to 7
- LED chamber lighting
- supplied with 1 basket and 1 divider
- thick insulation walls
- manual defrosting
- lid handle equipped with a lock
- stated dimensions include the handle and hinge



1



2



3

CHEST FREEZER

No.	Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Wheels pcs	Price net (€)
1.	883311	1116	644	845	-18	0,105	230	282	2	570,00
2.	883411	1535	754	830	-18	0,110	230	412	6	860,00
3.	883511	1680	746	852	-18	0,115	230	485	6	980,00



CHEST FREEZERS

- refrigerant used: R600a
- white powder-coated housing
- manual temperature control
- digital temperature display
- LED interior lighting
- supplied with 2 baskets and 1 divider
(code 883295 supplied with 1 basket and 1 divider))
- lockable lid with key



1



2



3

CHEST FREEZER

No.	Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	883402	1316	743	840	395	-24	50,5	0,15	230	1020,00
2.	883502	1492	743	840	454	-24	61,0	0,17	230	1090,00
3.	883602	1775	743	840	555	-24	72,0	0,20	230	1350,00



1



2



3

CHEST FREEZER WITH STAINLESS STEEL LID

No.	Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	Price net (€)
1.	883295	1041	743	840	295	-24	44,5	0,15	230	900,00
2.	883395	1316	743	840	395	-24	50,5	0,15	230	1090,00
3.	883459	1492	743	840	454	-24	61,0	0,17	230	1200,00



SET OF WHEELS FOR CHEST FREEZERS

Code	Price net (€)
883001	55,00



PLASTIC BASKET FOR CHEST FREEZERS

Code	W mm	D mm	H mm	Price net (€)
883002	200	510	130	23,00

ACCESSORIES FOR REFRIGERATED / FREEZING COUNTERS AND CABINETS



MODULE OF 2 DRAWERS FOR REFRIGERATED TABLES GN 1/1

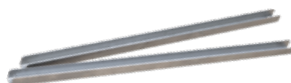
- module with 2 drawers installed in place of the door
- 831000 - dedicated for use with models of refrigerated tables GN 1/1 with an aggregate on the side of the table
- 831001 - dedicated for use with models of refrigerated tables GN 1/1 with an aggregate at the bottom of the table

No.	Code	Drawer size	Price net (€)
1.	831000	304x525x140 mm	410,00
2.	831001	304x525x90 mm	410,00

GUIDE RAILS FOR CABINETS AND COUNTERS

- guide rails sold in sets (1 set = 2 guide rails)
- price per set

Code	Product	Price net (€)
830644	Set of guide rails for cabinets GN 2/1	31,00
831443	Set of guide rails for counters GN 1/1	43,00



SHELVES FOR CABINETS AND COUNTERS

- plasticized steel shelves

Code	Product	W mm	D mm	Price net (€)
830645	Shelf for cabinets GN 2/1	-	-	25,00
831445	Shelf for counters GN 1/1	-	-	24,00
880245	Shelf for cabinets 880173, 880175, 880400, 880402, 880405	500	410	19,00
880645	Shelf for cabinets 880600, 880602, 880604	650	520	19,00
103644	Shelf for devices with a compartment of 600x400 mm	600	400	24,70



STAINLESS STEEL POLISHING LIQUID

- removes dust, grease, and fingerprints
- gently polishes the surface
- leaves a streak-free shine



Code	V liters	Price net (€)
649010	1	17,00

CLEANING LIQUID FOR REFRIGERATORS AND REFRIGERATED DISPLAY CABINETS

- recommended for refrigerators and refrigerated display cabinets
- effectively removes grease and other contaminants
- leaves no streaks or smears
- features odor-neutralizing properties



Code	V liters	Price net (€)
643510	1	8,00



STAINLESS STEEL FURNITURE

Stainless steel furniture is a solution for gastronomy, allowing for optimal use of space in every kitchen and providing storage room for equipment and other articles necessary in catering.

WELDED FURNITURE

Washbasin	290
Wall tables with a sink/s	290-291
Wall tables with basin	291-292
Wall-mounted cabinets	292
Table with sliding doors	292
Storage cabinets	293

SCREW-JOINED FURNITURE

Wall working tables	294
Wall tables with a sink/s	294-295
Wall-mounted shelf/shelves	296-297
Storage racks	296-297
Cleaning cabinet with washbasin	297

FURNITURE ACCORDING TO CUSTOM DESIGNS

As an expert in catering, we offer comprehensive aid in matching furniture specifically for your specific needs. Call us, and our consultant will help you create an offer that perfectly matches your requirements.

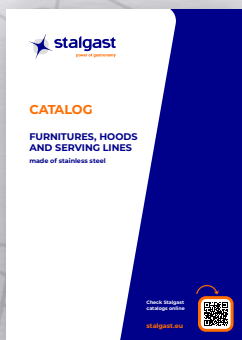


construction consulting



technological solutions tailored to individual needs

**SEE OUR LINE OF ERGONOMIC AND FUNCTIONAL EQUIPMENT
TAILORED TO THE NEEDS OF ANY TYPE OF GASTRONOMY!**



Ergonomic and safe cooking line furniture fits any kitchen! Equipped with adjustable feet and a protective equipotential pin for ground connection the line matches all businesses.

For full offer check
Stalgast catalogs online

stalga.st.eu/catalogs



Characteristics of Our Stainless Steel Furniture

All of our stainless steel products feature a monolithic construction, assembled by welding, spot welding, or bolting, depending on the structural requirements of the specific product. All furniture items are equipped with adjustable feet and include a protective equipotential bonding pin.



TABLES, SINKS, BASINS (WALL-MOUNTED)

- flat upstand: 40 mm



TABLETOPS

- made of stainless steel
- reinforced from underneath with a double-laminated board



TABLE LEGS

- made of 40 × 40 mm square profiles
- equipped with height-adjustable feet, adjustable from +25 mm to -5 mm



TABLE BASES

- stiffened in the upper section with a metal frame or square profile
- prepared for connection of an equipotential bonding conductor



DOORS

- made of two layers of sheet metal in the form of a reinforced box structure
- equipped with a magnetic latch
- fitted with a recessed ABS handle



SLIDING DOORS

- suspended inside the body on a stainless steel guide rail and moved using rollers
- guided in the lower section by a guide block, enabling easy door removal



CABINETS

- cabinet bodies made of stainless steel
- cabinet legs made of square profiles
- cabinet shelves reinforced by inward-folded edges and metal profiles (omega type)



RACKS

- shelves reinforced by inward-folded edges and metal profiles (omega type)
- maximum evenly distributed shelf load up to 70 kg/m²
- equipped with height-adjustable feet (+25 mm to -5 mm)
- legs made of square profiles



TABLETOPS WITH SINKS

- made of AISI 304 stainless steel
- lowered by 5 to 15 mm relative to the top edge of the tabletop
- tabletop reinforced with metal profiles (omega type), attached using adhesive technology, without welding or visible spot welds
- equipped with a tap hole with a minimum diameter of 33 mm
- welded corners



SINK BOWLS

- made of stainless steel
- equipped with a siphon outlet hole
- drain hole in the bowl: Ø 52 mm



BASINS

- made of stainless steel
- equipped with a tap hole with a minimum diameter of 33 mm
- side-positioned drain hole in the bowl: Ø 52 mm

WELDED FURNITURE

- high quality of workmanship

INOX

PL STALGAST
RADOM

BUILT-IN HAND WASH BASIN

- bowl enclosed on three sides
- bowl dimensions: 330 × 300 × 150 mm
- centrally positioned tap hole in the bowl, Ø 33 mm



Code	W mm	D mm	H mm	Price net (€)
610001	400	410	240	90,00

TABLE WITH 1-COMPARTMENT SINK AND SHELF

- high hygienic standard
- pressed (embossed) tabletop
- table equipped with a bowl with dimensions: 400 × 400 × 250 mm
- centrally positioned tap hole in the bowl, Ø 33 mm



Code	W mm	D mm	H mm	Price net (€)
614066	600	600	850	335,00

TABLE WITH 1-COMPARTMENT SINK AND SHELF

- high hygienic standard
- pressed (embossed) tabletop with a slope towards the bowl
- ribbed draining surface
- bowl positioned on the right-hand side
- table equipped with a bowl with dimensions: 400 × 400 × 250 mm
- centrally positioned tap hole in the bowl, Ø 33 mm



Code	W mm	D mm	H mm	Price net (€)
614306	1000	600	850	425,00

TABLE WITH 1-COMPARTMENT SINK AND SHELF

- high hygienic standard
- pressed (embossed) tabletop with a slope towards the bowl
- ribbed draining surface
- bowl positioned on the left-hand side
- table equipped with a bowl with dimensions: 400 × 400 × 250 mm
- centrally positioned tap hole in the bowl, Ø 33 mm

Code	W mm	D mm	H mm	Price net (€)
614106	1000	600	850	430,00
614126	1200	600	850	475,00


TABLE WITH 2-COMPARTMENT SINK AND HINGED DOORS

- high hygienic standard
- pressed (embossed) tabletop
- tap hole positioned between the bowls, Ø 33 mm
- table equipped with bowls with dimensions: 400 × 400 × 250 mm
- doors fitted with recessed ABS handles

Code	W mm	D mm	H mm	Price net (€)
616306	1000	600	850	710,00


TABLE WITH 2-COMPARTMENT SINK AND SLIDING DOORS

- high hygienic standard
- pressed (embossed) tabletop
- tap hole positioned between the bowls, Ø 33 mm
- table equipped with bowls with dimensions: 400 × 400 × 250 mm
- fitted with recessed ABS handles

Code	W mm	D mm	H mm	Price net (€)
616407	1000	600	850	740,00


TABLE WITH 1-COMPARTMENT BASIN

- bowl height: H = 300 mm
- centrally positioned tap hole in the bowl, Ø 33 mm

Code	W mm	D mm	H mm	Price net (€)
611466	600	600	850	230,00
611486	800	600	850	265,00
611506	1000	600	850	320,00
611487	800	700	850	285,00



TABLE WITH 1-COMPARTMENT BASIN

- bowl height: H = 400 mm
- centrally positioned tap hole in the bowl, Ø 33 mm

Code	W mm	D mm	H mm	Price net (€)
611686	800	600	850	295,00
611706	1000	600	850	340,00
611687	800	700	850	330,00
611707	1000	700	850	370,00



WALL-MOUNTED CABINET (SLIDING DOORS)

- adjustable shelf
- maximum load per shelf: 70 kg/m²
- doors fitted with recessed ABS handles

Code	W mm	D mm	H mm	Price net (€)
615603	1000	300	600	460,00
615623	1200	300	600	510,00
615604	1000	400	600	499,00
615624	1200	400	600	575,00



WALL-MOUNTED CABINET (HINGED DOORS)

- adjustable shelf
- maximum load per shelf: 70 kg/m²
- doors fitted with recessed ABS handles

Code	W mm	D mm	H mm	Price net (€)
615503	1200	400	600	540,00



WALL TABLE WITH SLIDING DOORS

- adjustable shelf
- tabletop reinforced with a laminated board
- doors fitted with recessed ABS handles

Code	W mm	D mm	H mm	Price net (€)
612006	1000	600	850	580,00
612007	1000	700	850	750,00
616126	1200	600	850	695,00
616127	1200	700	850	750,00



STORAGE CABINET (HINGED DOORS)

- three shelves
- doors fitted with recessed ABS handles
- shelf configuration: 3 shelves – middle shelf fixed, 2 adjustable

Code	W mm	D mm	H mm	Price net (€)
617106	1000	600	1800	1170,00


CLEANING CABINET WITH HAND WASH BASIN

- hand wash basin bowl enclosed on three sides
- bowl dimensions: 320 × 300 × 150 mm
- ventilation openings
- adjustable shelf
- reversible door configuration
- doors fitted with recessed ABS handles

Code	W mm	D mm	H mm	Price net (€)
617000	500	500	2000	770,00


PASS-THROUGH CABINET (SLIDING DOORS)

- two adjustable shelves
- maximum load per shelf: 70 kg/m²

Code	W mm	D mm	H mm	Price net (€)
615386	800	600	1800	1180,00



SCREW-JOINED FURNITURE FOR SELF-ASSEMBLY

- high quality of workmanship



WALL TABLE WITHOUT SHELF

- legs connected using bolts
- tabletop reinforced with a laminated board

Code	W mm	D mm	H mm	Price net (€)
611066	600	600	850	150,00
611086	800	600	850	180,00
611106	1000	600	850	200,00
611127	1200	700	850	250,00



WALL TABLE WITH SHELF

- legs and shelf connected using bolts
- tabletop reinforced with a laminated board

Code	W mm	D mm	H mm	Price net (€)
611266	600	600	850	180,00
611286	800	600	850	220,00
611306	1000	600	850	270,00
611326	1200	600	850	315,00
611346	1400	600	850	360,00
611386	1800	600	850	430,00
611307	1000	700	850	310,00
611327	1200	700	850	340,00
611357	1500	700	850	395,00
611387	1800	700	850	460,00



TABLE WITH SINGLE-COMPARTMENT SINK WITHOUT SHELF

- high hygienic standard
- pressed (embossed) tabletop
- legs connected using bolts
- centrally positioned tap hole in the bowl, Ø 33 mm
- table equipped with a bowl with dimensions: 400 × 400 × 250 mm

Code	W mm	D mm	H mm	Price net (€)
613466	600	600	850	325,00



TABLE WITH SINGLE-COMPARTMENT SINK AND SHELF

- high hygienic standard
- pressed (embossed) tabletop with a slope towards the bowl
- ribbed draining surface
- legs and shelf connected using bolts
- centrally positioned tap hole in the bowl, Ø 33 mm
- table equipped with a bowl with dimensions: 400 × 400 × 250 mm

Code	W mm	D mm	H mm	Price net (€)
613306	1000	600	850	440,00


TABLE WITH DOUBLE-COMPARTMENT SINK WITHOUT SHELF

- high hygienic standard
- pressed (embossed) tabletop
- legs connected using bolts
- tap hole positioned between the bowls, Ø 33 mm
- bowls positioned centrally
- table equipped with bowls with dimensions: 400 × 400 × 250 mm

Code	W mm	D mm	H mm	Price net (€)
615106	1000	600	850	470,00


TABLE WITH DOUBLE-COMPARTMENT SINK AND SHELF

- high hygienic standard
- pressed (embossed) tabletop
- legs connected using bolts
- tap hole positioned between the bowls, Ø 33 mm
- table equipped with bowls with dimensions: 400 × 400 × 250 mm

Code	W mm	D mm	H mm	Price net (€)
613706	1000	600	850	590,00


TABLE WITH DOUBLE-COMPARTMENT SINK AND SHELF

- high hygienic standard
- pressed (embossed) tabletop with a slope towards the bowls
- ribbed draining surface (Code 613746)
- legs and shelf connected using bolts
- tap hole positioned between the bowls, Ø 33 mm
- table equipped with bowls with dimensions: 400 × 400 × 250 mm

Code	W mm	D mm	H mm	Price net (€)
613726	1200	600	850	605,00
613746	1400	600	850	680,00



ADJUSTABLE WALL-MOUNTED SHELF

- shelf depth: 270 mm



Code	Description	W mm	D mm	H mm	Price net (€)
610010	Single shelf	1200	300	400	70,00
610020	Double shelf	1200	300	660	115,00

STORAGE RACK – SOLID SHELVES

- legs made of 30 × 30 mm profiles
- legs attached to the shelves using bolts
- maximum load per shelf: 70 kg/m²



Code	W mm	D mm	H mm	Price net (€)
610064	600	400	1800	210,00
610084	800	400	1800	270,00
610104	1000	400	1800	320,00
610105	1000	500	1800	390,00
610125	1200	500	1800	430,00
610106	1000	600	1800	420,00
610126	1200	600	1800	490,00

STORAGE RACK – PERFORATED SHELVES

- legs made of 30 × 30 mm profiles
- legs attached to the shelves using bolts
- maximum load per shelf: 70 kg/m²



Code	W mm	D mm	H mm	Price net (€)
610305	1000	500	1800	400,00
610307	1000	700	1800	480,00

WALL-MOUNTED SHELF FOR EQUIPMENT

- made of stainless steel
- wall-mounted, fixed with screws
- screws not included
- mounting holes: 7.5 mm
- hole caps included
- maximum load: 60 kg

Code	Product	Shelf dimensions mm	W mm	D mm	H mm	Price net (€)
616055	Oven shelf	550x569	550	600	300	90,00
617060	Oven shelf	600x669	600	700	300	110,00
615060	Salamander shelf	600x469	600	500	300	79,00
616065	Salamander shelf	650x569	650	600	300	99,00
616050	Microwave shelf	500x569	500	600	300	79,00
615055	Microwave shelf	550x469	550	500	300	79,00


CLEANING CABINET WITH HAND WASH BASIN

- basin bowl enclosed on three sides
- bowl dimensions: 330 x 300 x 150 mm
- ventilation openings
- adjustable shelf
- reversible door option for single-door cabinet

Code	W mm	D mm	H mm	Price net (€)
617010	1000	500	2000	1200,00


OVERFLOW PLUG WITH STRAINER

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
 - 250 mm - code 651220
 - 300 mm - code 651225
- proper operation requires purchasing the plug socket - code 651210

No.	Code	Product	Ø mm	H mm	Price net (€)
1.	651225	Plug	48	250	23,00
2.	651220	Plug	48	200	22,00
3.	651210	Plug socket	70	44	18,00


1

2

3
INOX



HYGIENE

Equipment helpful in hygiene management, as well as in maintaining HACCP system standards and other quality management systems in restaurants, hotels, bars and mass catering establishments.

Workwear	299-300
Paper towel dispensers	300
Safety cabinet	301
Waste container	302-303

Insecticide lamps	304-305
Universal egg/knife sterilizer	305
Chemicals	306-308

CHEF JACKET

- unisex
- long sleeves
- fastened with stainless steel snap buttons
- fabric composition: 35% cotton, 65% polyester (200-210 g/m²)



Code	Size	Chest circumference	Back length	Sleeve length	Price net (€)
634052	S	102-106	72-73	49-50	26,00
634053	M	107-120	74-75	50-51	28,00
634054	L	121-128	76-78	51-52	24,80

CAP

- ingredients: 65% polyester, 35% cotton
- keeps its shape long



Code	Price net (€)
634003	8,00

CHEF'S HAT

- made of 100% fleece
- price per item



Code	H mm	Price net (€)
507221	200	1,00
507251	250	1,10

MINI PINAFORE

- practical double pocket: 40 × 120 / 175 × 210 mm



Code	Colour	L mm	Price net (€)
634011	■	373	10,00

MIDI PINAFORE

- practical double pocket: 35 × 200 / 185 × 200 mm



Code	Colour	L mm	Price net (€)
634021	■	700	10,50
634023	■	700	10,50

APRONS

- fabric composition: 35% cotton, 65% polyester
- adjustable waist strap in models: 634041, 634042

No.	Code	Colour	L mm	Price net (€)
1.	634041	■	920	30,00
2.	634042	■	920	30,00
3.	634043	■	960	12,20



PAPER TOWEL DISPENSER

- wall-mounted

INOX



Code	D mm	H mm	L mm	Price net (€)
643620	260	250	400	35,00

PAPER TOWEL DISPENSER

- freestanding
- non-slip base locks

INOX

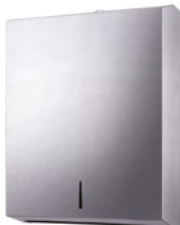


Code	D mm	H mm	L mm	Price net (€)
643630	400	925	520	70,00

PAPER TOWEL DISPENSER

- made of stainless steel
- designed for universal ZZ paper towels
- maximum towel size: 270 x 100 mm
- simple and easy wall-mounted installation
- paper level inspection window lockable with a key

INOX



Code	W mm	D mm	H mm	Price net (€)
643000	275	105	365	59,60

WATERPROOF PINAFORE

- made of polyester knit fabric coated with polyvinyl chloride (PVC)
- material resistant to water, grease, disinfectants, and mechanical damage



Code	Colour	L mm	Price net (€)
634044		800	33,00

SOAP DISPENSER

- made of stainless steel
- designed for liquid soap
- simple and easy wall-mounted installation
- soap level inspection window
- refillable reservoir
- drip-free valve

INOX



Code	W mm	D mm	H mm	V liters	Price net (€)
643500	100	65	155	0,5	28,30

SAFETY CABINET

- dedicated for social rooms in workplaces, schools to keep work and personal clothes
- powder coated steel
- vents for proper air circulation
- door lock
- easy to maintain clean
- visible card holder on door
- practical shelf and split chamber inside



Clothes rail with hooks



Code	Description	W mm	D mm	H mm	Price net (€)
662001	1 door	400	450	1700	155,00
662006	2 doors	800	450	1700	265,00

WASTE BAG STAND

- foot clamp button
- 2 wheels with brakes for easy movement of the stand
- intended for bags up to 120 l
- for indoor use

INOX

Foot clamp button



Flexible rubber supporting the bag



Code	W mm	D mm	H mm	Price net (€)
068000	430	530	960	135,00

TRASH CAN

- pedal mechanism allows contactless opening of the basket
- inner lining made of plastic, with holder



INOX

Code	Description	Ø mm	H mm	V liters	Price net (€)
068202	gloss	300	440	20	58,00

TABLE BIN

- swing cover



INOX

Code	Ø mm	H mm	V liters	Price net (€)
068203	120	160	1,5	13,20

ASHTRAY WITH BIN FOR RUBBISH

- cigarette butt container
- non-slip rubber base improves stability of the basket and protects the floor against scratches
- powder coated

INOX



Code	Colour	Ø mm	H mm	V liters	Price net (€)
068213	■	200	700	15	64,00

WASTE CONTAINER

- made of high quality plastic
- slim design allows fitting the container in small spaces
- has comfortable grips for handling
- grip for easy emptying



Cover handle



Ergonomic handle



Grips for easy emptying



1



2

No.	Code	Product	W mm	D mm	H mm	V liters	Price net (€)
1.	067060	Waste container	507	272	632	60	80,10
2.	067061	Trash cover 067060	523	288	70	-	65,50



1 LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	Price net (€)
068081	Lid for 068080	506	550	36	14,00
068121	Lid for 068120	575	620	36	16,50

2 WASTE CONTAINER



Code	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
068080	455	490	610	80	50,60
068120	510	550	690	120	61,60

3 WHEELED BASE

• wheelbase load capacity: 068084 - 100 kg, 068124 - 200 kg

Code	Product	Ø mm	H mm	Price net (€)
068084	Wheeled base for 068080	403	130	33,70
068124	Wheeled base for 068120	455	130	42,70

1 COVER

Code	Product	Colour	Ø (wew.) mm	Ø (zew.) mm	H mm	Price net (€)
068048	Lid for 068044	●	398	447	52	12,90
068764	Lid for 068754	●	500	548	66	16,40
068138	Lid for 068128	●	565	614	59	19,00

2 WASTE CONTAINER

Code	Colour	Ø (inner) mm	Ø (outer) mm	H mm	V liters	Price net (€)
068044	●	363	468	440	38	44,00
068754	●	455	558	590	75	62,40
068128	●	520	630	700	120	75,20

3 WHEELED BASE

- fits waste containers with a capacity of 75 and 120 liters
- system fixing the container to the base

Code	Ø mm	H mm	Price net (€)
068144	464	168	70,00



INSECTICIDE LAMP

- UV lamp to combat flying insects
- quiet work, no odor
- for indoor use only
- wall-mounted, suspension or standing
- energy-efficient, high-performance device
- easy-to-clean housing with removable bottom tray
- trap with a high voltage grid
- has a chain handle
- working range:
692211 - 20 m
692216 - 30 m
692221 - 50 m



Code	W mm	D mm	H mm	P1* W	U V	Price net (€)
692211	390	100	320	2x10	230	53,00
692216	500	95	320	2x15	230	67,00
692221	650	95	320	2x20	230	72,00

Code	Product	P1* W	Price net (€)
692010	Lamp for 692211	10	3,80
692015	Lamp for 692216	15	4,30
692020	Lamp for 692221	18	4,70

INSECTICIDE LAMP

- large, easy-to-clean tray
- strong and robust housing made of fireproof plastic
- can be hanged
- lifetime of LED lamps ~20,000 h
- working range:
692116 up to 80 m²
692212 up to 100 m²
692213 up to 150 m²



Code	W mm	D mm	H mm	P1* W	U V	Price net (€)
692116	437	100	265	2X4	230	49,00
692212	542	100	265	2X6	230	56,00
692213	696	100	265	2X8	230	67,00

INSECTICIDAL LAMP, LED

- a spatter-free UV lamp with glue is designed to work against flying insects
- quiet operation, no smelling
- for indoor use only
- strong and durable housing made of fireproof plastic
- energy-saving and efficient device
- large, easy-to-clean tray
- operating range up to ~ 100 m²
- lifetime of LED lamps ~ 20,000 hours



Code	Product	W mm	D mm	H mm	L mm	P1* W	U V	Price net (€)
692315	Insecticidal lamp	532	140	320	-	2x6	230	110,00
692003	Glue for insecticide lamp 692315	-	-	-	-	-	-	5,00

UNIVERSAL STERILIZER

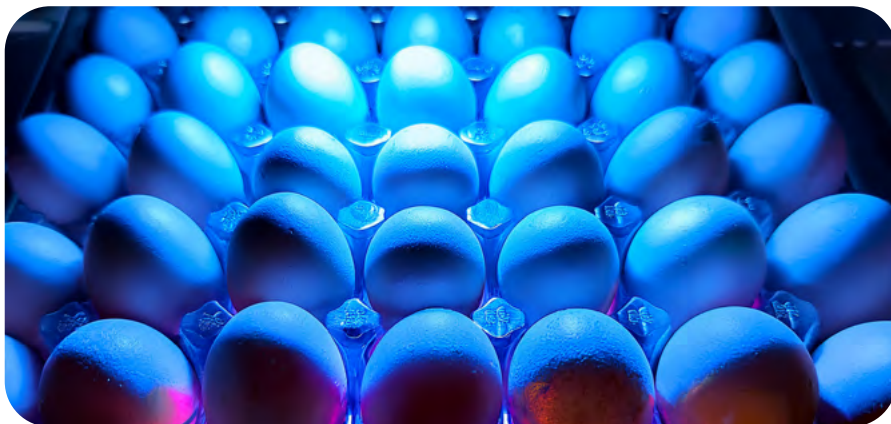
- device with UV lamps for surface disinfection of eggs, knives and utensils
- 30 eggs or 17 knives 320 mm long and 40 mm high can be disinfected at one time
- irradiation (sterilization) time: 150 seconds
- automatic lamp switches-off when the drawer is open
- chrome steel grille
- one irradiation cycle kills up to 100% of bacteria: salmonella, E. Coli, cocci, aerobes, coliform bacteria and fungi



INOX



Code	W mm	D mm	H mm	M kg	P W	U V	Price net (€)
690552	425	430	280	11	77	230	399,00





CHEMICALS



- professional cleaning liquids compliant with HACCP system requirements, helping to maintain proper hygiene not only in professional kitchen back-of-house areas

DISHWASHER DETERGENT

- designed for use in dishwashers for washing items made of stainless steel, plastic, porcelain, glass, and cutlery

Code	V liters	Price net (€)
641050	5	31,00
641100	10	59,00
641200	20	105,00



DISHWASHER RINSE AID

- provides shine and prevents streaks and stains on washed surfaces
- acidic rinse aid for rinsing items made of stainless steel, porcelain, cutlery, plastic containers, and glass

Code	V liters	Price net (€)
642050	5	44,00
642100	10	81,00



DESCALER

- an effective agent for removing limescale from water-contact devices such as combi steam ovens, dishwashers, water boilers, brewers, coffee machines, etc.
- prevents re-deposition of limescale
- effective at low temperatures

Code	V liters	Price net (€)
648010	1	9,00
648050	5	39,00
648100	10	74,00



SALT TABLETS

- salt in tablet form
- sold in 10 kg and 25 kg bags

Code	M kg	Price net (€)
820998	10	14,00
820999	25	35,00

**GLASS AND MIRROR CLEANER**

- recommended for glass display cases and glazed surfaces
- unique alcohol-based formula leaves no streaks, ensuring a spotless shine
- effectively removes stubborn dirt and grime
- reduces cleaning time and eliminates the need for polishing
- bottle equipped with a trigger spray for easy application on surfaces

Code	V liters	Price net (€)
646010	1	5,00

**CLEANER FOR REFRIGERATORS AND REFRIGERATED DISPLAY CABINETS**

- recommended for refrigerators and refrigerated display cabinets
- effectively removes grease and other contaminants
- leaves no streaks or marks
- features odor-neutralizing properties
- can be used without the need to switch off the appliance

Code	V liters	Price net (€)
643510	1	8,00

**STAINLESS STEEL POLISH**

- removes dust, grease, and fingerprints
- gently polishes the surface
- leaves a streak-free shine

Code	V liters	Price net (€)
649010	1	17,00



RINSE AID FOR COMBI STEAM OVENS

- rinse aid dedicated for use with the cleaning system in Stalgast SmartCook and FM ovens
- must be used in combination with cleaning detergents 647105 or 647205



Code	V liters	Price net (€)
647056	5	33,00
647106	10	59,00

CLEANING DETERGENT FOR COMBI STEAM OVENS

- cleaning detergent dedicated for use with the washing system in Stalgast SmartCook and FM ovens
- must be used in combination with rinse aids 647056 or 647106



Code	V liters	Price net (€)
647105	10	79,00
647205	20	149,00

GRILL, OVEN, AND GRATE CLEANER

- effectively removes all greasy deposits typical in the food industry
- suitable for professional ovens, kitchen ovens, grills, and smoker chambers



Code	V liters	Price net (€)
647010	1	7,50
647050	5	26,00

CLEANING AND POLISHING DETERGENT

- for manual cleaning of ovens or for automatic oven cleaning systems with a single dispenser



Code	V liters	Price net (€)
908111	5	70,00

MILK FROTHING SYSTEM CLEANER

- designed for daily maintenance of the appliance
- removes milk residues (fat and protein deposits)
- can be used for cleaning external surfaces of the appliance
- does not affect the taste or aroma of the product
- features descaling properties



Code	V liters	Price net (€)
648200	1	6,00

DESCALER

- citric acid-based



Code	V liters	Price net (€)
648011	1,0	9,80



DISHWASHING

Professional dishwashers guaranteeing the highest performance and speed of washing and scalding.

Dishwashers..... 310-316
Cutlery cups and containers 317
Racks for dishwashers..... 318-319
Water softeners 320

Organic waste shredders..... 321
Fillers and taps 322-326
Water column for line 700..... 323



STALGAST DISHWASHERS

AQUA



**Made in Poland:
Modern catering
equipment factory in
Radom.**

In 2008, we launched a factory in Radom manufacturing stainless steel catering furniture, dishwashers, heating lines, serving lines and plastic catering accessories.

Did you know that...

in our factory we manufacture professional dishwashers for the catering industry, used for dishwashing and appreciated in professional kitchens all over the world!

AQUA

Our Dishwasher Family



**MODERN
DESIGN**



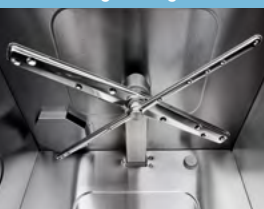
**HIGH
QUALITY**



**RELIABILITY AND
DURABILITY**

Stalgast dishwashers are designed with your needs in mind. We offer a comprehensive and cost-efficient range of undercounter dishwashers (for glassware and universal use), hood-type dishwashers, as well as pot and tray washers — all designed and manufactured in our factory.



Top
washing-rinsing arms

Pressed chamber



Control panel

Bottom
washing-rinsing armsUniversal
basket included**POT AND TRAY DISHWASHER**

- professional dishwasher for pots and trays with sanitization function
- electromechanical control
- peristaltic detergent and rinse aid dispenser
- cycle time: 180 / 360 sec.
- indicator lights for boiler and wash chamber heating operation
- drain pump
- rinse booster pump
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption: 2.1–4 liters/cycle
- maximum height of the washed items: 620 mm
- rack size: 620 x 570 mm
- universal rack included
- the appliance should have a water purifier installed to protect it from limescale buildup

PL STALGAST
RADOM

INOX

570
XXX

620

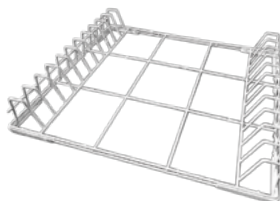
AQUA

Code	W mm	D mm	H mm	P kW	U V	Price net (€)
805025	690	830	1700	12,2	400	5350,00

TRAY AND GN CONTAINER RACK

- for dishwasher model 805025
- maximum GN container height: 40 mm
- capacity: 11 trays / GN containers

Code	W mm	D mm	Price net (€)
810025	570	620	110,00



HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 120/180 sec.
- digital temperature display for the boiler and compartment
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- racks included: a rack for plates, a glassware rack and a cutlery rack and container
- the appliance should have a water purifier installed to protect it from scaling

AQUA


Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803021	Hood-type dishwasher with built-in detergent dispenser	728	816	1505	10,8	400	3036,40

HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- digital temperature display for the boiler and compartment
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 415 mm (+/- 5mm)
- rack 500x500 mm
- includes 3 racks: a rack for plates, a universal rack and a rack for glassware, as well as a cutlery container
- the appliance should have a water purifier installed to protect it from scaling

AQUA


Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
803035	Hood-type dishwasher with built-in detergent dispenser	728	816	1505	10,8	400	3414,50
803036	Hood-type dishwasher with built-in detergent dispenser and a rinse boosting pump	728	816	1505	10,8	400	4181,80
803037	Hood-type dishwasher with built-in detergent dispenser, rinse boosting pump and a drain pump	728	816	1505	10,8	400	4421,80

Top washing-rinsing arms



Pressed chamber



Ergonomic design of guides



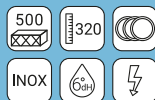
Bottom washing-rinsing arms



Hood lifting handle



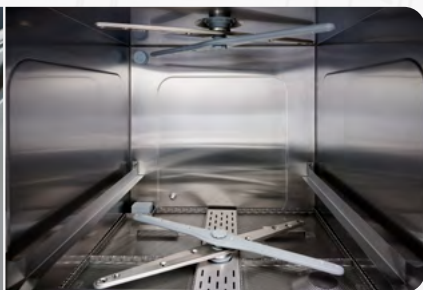
STALGAST DISHWASHERS AQUA SERIES



AQUA

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- surface filter as standard
- dishwasher adapted to wash GN 1/1 trays
- detergent and rinse aid dispenser
- cycle time 90/120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- the appliance should have a water purifier installed to protect it from scaling



Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801555	Universal dishwasher 500x500 with detergent dispenser	565	685	835	6,4	400	2100,00
801556	Universal dishwasher 500x500 with detergent dispenser and a drain pump	565	685	835	6,4	400	2200,00
801565	Universal dishwasher 500x500 with detergent dispenser and a rinse boosting pump	565	685	835	6,4	400	2288,70
801566	Universal dishwasher 500x500 with detergent dispenser, a drain pump and a rinse boosting pump	565	685	835	6,4	400	2502,90
802010	Base for universal dishwasher	575	560	450	-	-	200,00
801993	Surface Filter for Universal Dishwasher	552	540	100	-	-	159,00

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser (in selected versions)
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack size: 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier installed to protect it from scaling



AQUA

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801505	Universal dishwasher	565	685	835	4,9 / 3,4	400 / 230	1705,70
801506	Universal dishwasher with detergent dispenser	565	685	835	4,9 / 3,4	400 / 230	1835,50
801507	Universal dishwasher with detergent dispenser and drain pump	565	685	835	4,9 / 3,4	400 / 230	1951,90
801516	Universal dishwasher with detergent dispenser and rinse boosting pump	565	685	835	4,9 / 3,4	400 / 230	2060,00
801517	Universal dishwasher with detergent dispenser, drain pump and rinse boosting pump	565	685	835	4,9 / 3,4	400 / 230	2184,60
801021	Detergent dispenser	67	70	100	-	230	107,80
802010	Base for universal dishwasher	575	560	450	-	-	200,00
801993	Surface Filter for Universal Dishwasher	552	540	100	-	-	159,00

GLASSWARE WASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing glassware, cutlery and small plates
- height adjusted for glass and porcelain cleaning
in models 801350, 801351 - 250 mm,
in models 801400, 801401 - 300 mm
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 3 arms (washing and rinsing arms at the bottom, rinsing arm at the top)
- water consumption 2.4 liters/cycle
- rack sizes:
801350, 801351 - 350x350 mm,
801400, 801401 - 400x400 mm
- includes a universal glassware rack and cutlery container
- the appliance should have a water purifier installed to protect it from scaling

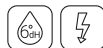


AQUA

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801350	Glassware dishwasher with detergent dispenser	415	530	680	2,77	230	1200,00
801351	Glassware dishwasher with detergent dispenser and a drain pump	415	530	680	2,77	230	1279,30
801352	Glassware dishwasher without dispensers	415	530	665	2,77	230	1134,00
801400	Glassware dishwasher with detergent dispenser	465	565	720	2,77	230	1289,60
801401	Glassware dishwasher with detergent dispenser and a drain pump	465	565	720	2,77	230	1397,70
801402	Glassware dishwasher without dispensers	465	565	700	2,77	230	1238,10
804012	Dishwasher base 400x400	475	460	630	-	-	200,00

DISHWASHER SET WITH BASE

- dishwasher set with stand, with or without a detergent dispenser
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser (in selected versions)
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- rack size: 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- sound signal at the end of the washing cycle
- allows using a surface filter
- the appliance should have a water purifier installed to protect it from scaling
- base made of stainless steel, two levels of guide rails for 500x500 mm baskets
- base dimensions 575x560x450 mm (WxDxH)

**AQUA**

Code	Product	W mm	D mm	H mm	P kW	U V	Price net (€)
801501	Universal dishwasher with base	565	685	1285	4.9/3.4	400/230	2024,00
801502	Universal dishwasher with built-in detergent dispenser and base	565	685	1285	4.9/3.4	400/230	2112,00

PLATE DRIP TRAY

- possibility of storing up to 40 plates with Ø160 mm



Code	W mm	D mm	H mm	Price net (€)
10100	1000	255	500	145,00

**SAUCER HOLDER FOR RACK**

- 12 compartments
- for rack 810150



Code	W mm	D mm	H mm	Price net (€)
810120	295	90	75	7,00



CUTLERY CUP

INOX



Code	Ø mm	H mm	Price net (€)
815020	115	145	8,50

CUTLERY CUP

PP



Code	Ø mm	H mm	Price net (€)
815010	115	145	2,60

CUTLERY CONTAINER

INOX



Code	Ø mm	H mm	Price net (€)
815025	120	140	9,00

CUTLERY CUP CONTAINER

- container without cups

PL STALGAST
RADOM

INOX



No.	Code	W mm	D mm	H mm	Price net (€)
1.	815300	385	150	180	56,90
2.	815400	265	305	200	62,00

CUTLERY BASKET

PP



Code	W mm	D mm	H mm	Price net (€)
815100	430	210	150	11,80

CUTLERY CONTAINER
HOLDER / DISPLAY

- sold without containers
- compatible containers:
815020, 815010
- made of durable, scratch-
resistant ABS plastic
- opening diameter: 97 mm



Code	W mm	D mm	H mm	Price net (€)
815360	350	290	405	39,00

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE



Code	W mm	D mm	H mm	Price net (€)
063110	530	325	100	11,90



CUTLERY RACK

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm	Price net (€)
810100	500	500	100	17,00

PLATE RACK

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm	Price net (€)
810300	500	500	100	17,70

GLASSWARE RACK

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm	Price net (€)
810501	500	500	100	17,70

TRAY BASKET GN 1/1

PP



PL STALGAST
RADOM

Code	W mm	D mm	H mm	Price net (€)
810210	500	500	100	17,70

UNIVERSAL BASKET

- fits into the glassware
- washer

PP



Code	W mm	D mm	Price net (€)
810350	350	350	26,00
810400	400	400	33,70

PLATE RACK

PP

- for washing plates, glassware and trays
- fits into the glassware washer



Code	W mm	D mm	H mm	Price net (€)
810150	400	400	110	27,50

RACK TROLLEY

- for transporting baskets
- steel pipe handle
- all wheel are swivelling



Code	W mm	D mm	H mm	Price net (€)
810000	540	540	960	164,00

PROTECTIVE COVER FOR GLASS RACKS

- protective cover made of synthetic material
- weather-resistant
- high mechanical durability
- equipped with Velcro straps



Code	W mm	D mm	H mm	Price net (€)
812761	510	510	762	19,00
812762	510	510	1524	31,00

GLASSWARE RACK

PL STALGAST
RADOM

PP

9pcs



16pcs



25pcs



36pcs



49pcs



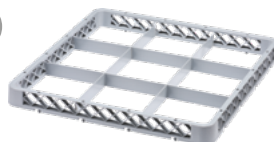
Code	Description	W mm	D mm	H mm	Price net (€)
810900	9 pieces	500	500	104	16,00
811600	16 pieces	500	500	104	19,80
812500	25 pieces	500	500	104	19,80
813600	36 pieces	500	500	104	19,80
814900	49 pieces	500	500	104	19,80

BASKET ADAPTER

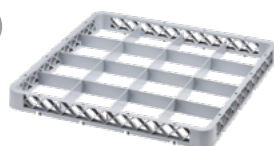
PL STALGAST
RADOM

PP

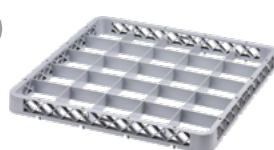
9pcs



16pcs



25pcs



36pcs



49pcs



Code	Description	W mm	D mm	H mm	Price net (€)
810910	9 pieces	500	500	45	13,50
811610	16 pieces	500	500	45	13,50
812510	25 pieces	500	500	45	11,00
813610	36 pieces	500	500	45	9,90
814910	49 pieces	500	500	45	9,90

WATER FLOW COUNTER

- 3/8 nut
- max. programmable amount of L 99500
- the meter shows the current flow and the remaining amount of water before replacement of the cartridge
- water flow 1.5 - 14 l / min
- sound signaling informing about the need to replace the cartridge
- powered by AAA batteries supplied in the set



Code	Price net (€)
823850	99,00

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- maximum water flow ~ 8.33 l/min
- automatic regeneration depends on water consumption
- the regeneration process does not block the operation of powered appliances
- maximum water temperature up to 45°C
- salt container approx. 10 kg
- the cartridge should be regenerated with salt tablets (Code 820999)
- automatic



Code	W mm	D mm	H mm	U V	Price net (€)
822998	200	360	510	230	560,00

WATER SOFTENER

- appliance reducing water hardness
- reduces limescale deposits in appliances and extends the operation of heaters
- maximum temperature of flowing water 45°C
- the cartridge should be regenerated with salt (Code 820999)
- recommended water meter (Code 823998)



Code	Ø mm	H mm	V litres	Price net (€)
820081	185	410	8	130,00
820121	185	510	12	160,00
820161	185	610	16	180,00

COARSE WATER FILTER

- the coarse nanotube filter is intended for installation on water connection lines
- extends the life of the resin in all water softeners and water conditioners
- protects appliances against contamination
- 50 µm filtration
- transparent lampshade allows viewing the degree of contamination in the cartridge
- 3/4" connection



No.	Code	Product	Ø mm	H mm	K pcs	M kg	Price net (€)
1.	820011	Coarse water filter	84	180	-	1,5	30,00
2.	820010	Replaceable cartridge	-	-	1	-	8,00

WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- semi-automatic control system
- regeneration process initiated by pressing the regeneration button
- the cartridge should be regenerated with salt (Code 820999)



Code	W mm	D mm	H mm	U V	Price net (€)
822990	180	420	500	230	420,00

SALT TABLETS

- salt in tablet form
- sold in 10 kg and 25 kg bags



Code	M kg	Price net (€)
820998	10	14,00
820999	25	35,00

ORGANIC WASTE SHREDDERS



- the shredder breaks down waste in a stream of cold water into microparticles, and drains them in liquid form into the sewage system
- allows shredding:
 - vegetable and fruit peelings
 - small chicken bones
 - egg shells
 - coffee grounds without filters
 - melon shell
 - cooked meat

ORGANIC WASTE SHREDDER

- flange made of aluminum alloy
- overload protection
- pneumatic switch included

Shredder
mechanism made
of stainless steel



Code	Ø mm	H mm	N rpm	P kW	U V	Price net (€)
650022	174	387	4200	0,56	230	238,00

PNEUMATIC SWITCH

Code	Price net (€)
650090	73,30



OVERFLOW PLUG WITH STRAINER

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
 - 250 mm - code 651220
 - 300 mm - code 651225
- proper operation requires purchasing the plug socket - code 651210

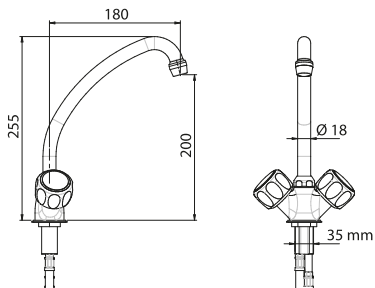
No.	Code	Product	Ø mm	H mm	Price net (€)
1.	651225	Plug	48	250	23,00
2.	651220	Plug	48	200	22,00
3.	651210	Plug socket	70	44	18,00



INOX

WASHBASIN TAP

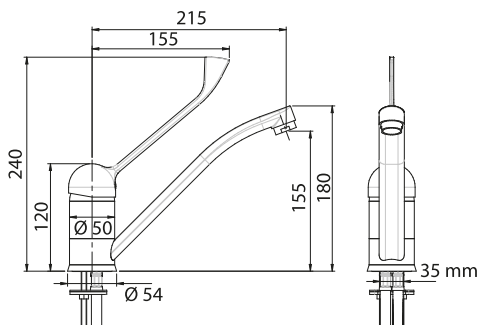
- single-hole washbasin tap
- required sink hole diameter: Ø 33–35 mm



Code	Price net (€)
651102	99,00

WASHBASIN TAP

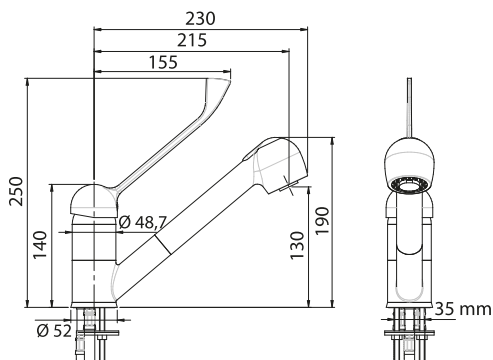
- single-hole elbow washbasin tap
- required sink hole diameter: Ø 33–35 mm



Code	Price net (€)
651112	115,00

WASHBASIN TAP WITH SPRAY

- single-hole elbow washbasin tap with pull-out spray
- adjustable water stream
- required sink hole diameter: Ø 35 mm



Code	Price net (€)
651113	193,00

SHOWER FAUCET

- single-hole faucet recommended for "open" kitchens



required sink hole diameter:
Ø 33–35 mm

Code	Price net (€)
651114	365,00

FAUCET WITH EXTENDABLE SHOWER

- single-hole faucet recommended for "open" kitchens

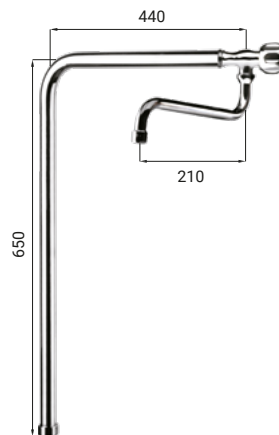


required sink hole diameter:
Ø 33–35 mm

Code	Price net (€)
651115	465,00

WATER COLUMN FOR LINE 700

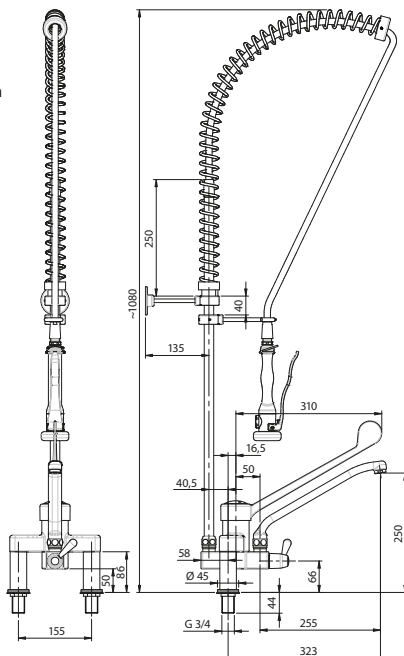
- dedicated for island assembly of 700 line appliances



Code	H mm	Price net (€)
651601	675	240,00

VERTICAL TAP

- required sink hole diameter: Ø 27 mm



Code	Price net (€)
651527	649,00

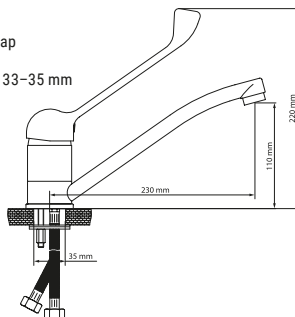




WASHBASIN TAP

- single-hole elbow washbasin tap
- sink-mounted tap
- required sink hole diameter: Ø 33–35 mm

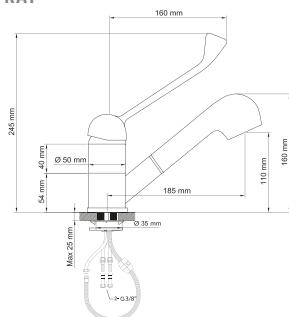
Code	Price net (€)
651110	107,00



WASHBASIN TAP WITH SPRAY

- single-hole elbow washbasin tap with pull-out spray
- adjustable water stream
- sink-mounted tap, required sink hole diameter: Ø 40 mm

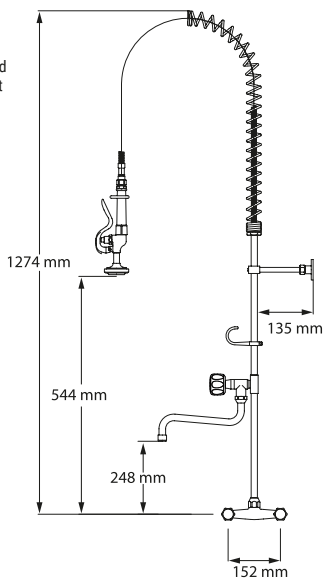
Code	Price net (€)
651111	168,00



FILLER

- standing faucet, 2-hole with spray washer and spout
- standing faucet fastened to wall, with wall bracket

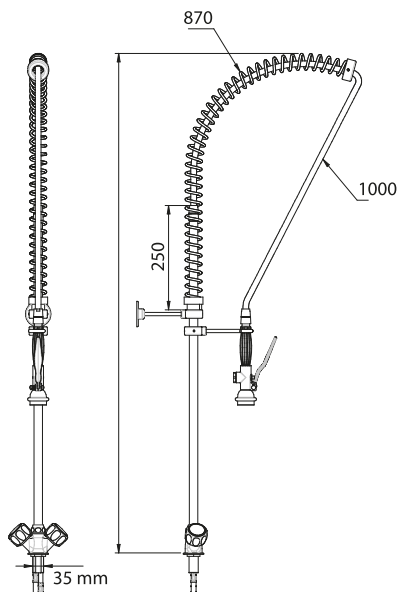
Code	Price net (€)
651542	390,00



FILLER

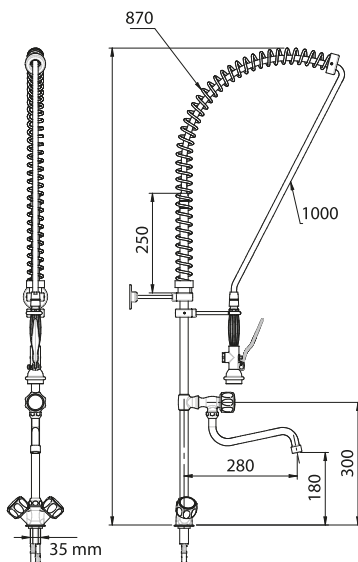
- standing, single-hole faucet with spray washer
- required sink hole diameter: Ø 33–35 mm

Code	Price net (€)
651513	316,00

**FILLER**

- standing, single-hole sink tap with spray washer and spout
- required sink hole diameter: Ø 33–35 mm

Code	Price net (€)
651524	377,00

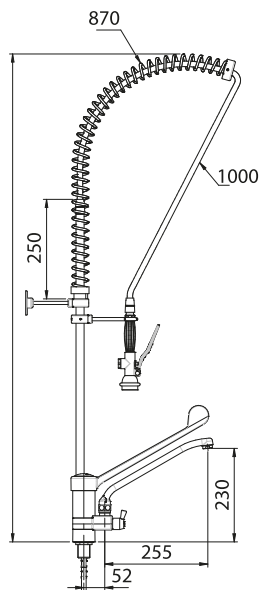
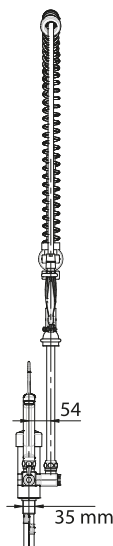


FILLER

- standing, single-hole faucet with spray washer and elbow spout
- required sink hole diameter: Ø 33–35 mm



Code	Price net (€)
651525	506,00

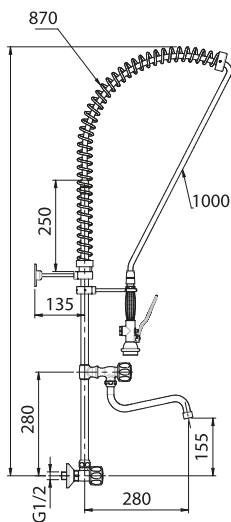
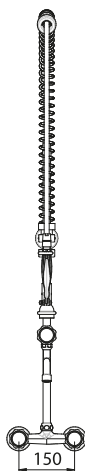


FILLER

- standing faucet, 2-hole with spray washer and spout (wall-mounted)



Code	Price net (€)
651543	380,00



Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
010100	316	018286	14	052254	95	068124	303	083500	22
010404	11	018287	14	053100	93	068128	303	091061	20
010505	11	018303	15	053200	93	068138	303	091063	20
010606	11	018321	14	053870	89	068144	303	091101	20
011162	10	018323	15	054030	92	068202	302	091103	20
011202	10	018324	15	054201	92	068203	74, 302	091123	20
011242	10	018326	14	054300	89	068213	302	091151	20
011282	10	018361	14	055106	90	068754	303	091153	20
011322	10	018363	15	056151	91	068764	303	092101	20
011342	10	018364	15	056201	91	071255	24	092103	20
011362	10	018366	14	056203	92	071280	24	092123	20
011402	10	018403	15	056231	90	071285	24	092151	20
011452	10	018404	15	056251	91	071315	24	092153	20
011502	10	018406	14	056301	91	071320	24	093101	20
012162	10	020002	9	056303	92	071360	24	093103	20
012202	10	020320	11	057231	92, 169	071410	24	093123	20
012242	10	031200	17	057301	92, 169	072190	21	093151	20
012282	10	031240	17	058201	91	072363	24	093153	20
012322	10	031280	17	058251	91	072403	24	094100	21
012362	10	031320	17	059001	99	072452	24	098010	23
012402	10	031360	17	059002	99	072502	24	098020	23
012452	10	031400	17	061500	88	073200	23	099102	35
012502	10	032250	17	061504	88	073210	23	099103	35
013202	10	032260	16	062531	87	073250	23	099104	35
013242	10	032261	16	062532	87	073300	23	099105	35
013282	10	032280	17	062761	87	074300	24	100321	82
013322	10	032301	16	062762	87	074350	24	100531	82
013362	10	034240	13	063110	317	075200	23	101021	83, 256
013402	10	034241	13	064100	88	075201	23	101041	83, 256
014203	12	034280	13	064101	88	075240	23	101061	83
014243	12	034281	13	064102	88	075241	23	103114	257
014244	13	034320	13	064990	88	076120	23	103115	257
014283	12	034380	17	065062	33	076150	23	103644	257, 286
014284	13	035200	16	065063	33	076180	23	107061	83
014323	12	035201	16	065105	36	076200	23	110100	81
014324	13	035240	16	065115	36	077220	24	111000	81
014363	12	035241	16	065164	36	077260	24	111014	81
014403	12	035280	16	065166	36	081161	22	111020	80
015162	11	035281	16	065169	36	081201	22	111040	80
015164	11	035321	16	065316	37	081241	22	111060	80
015202	11	035361	16	065721	36	081281	22	111100	80
015204	11	035401	16	065722	36	081301	22	111150	80
015242	11	036200	17	065723	36	081351	22	111200	80
015244	11	036240	17	065804	37	081401	22	112000	81
015282	11	036280	17	065806	37	082180	22	112014	81
015284	11	037280	13	065902	37	082200	22	112020	80
016362	11	037400	12, 224	065903	37	082240	22	112040	80
017202	11	037401	12, 224	067060	302	082280	22	112060	80
017242	11	049003	18	067061	302	082300	22	112100	80
018203	15	049004	18	067110	87	082320	22	112150	80
018204	15	049012	18	067120	87	082360	22	112200	80
018243	15	051104	95	067194	87	082400	22	113000	81
018244	15	051154	95	068000	301	082500	22	113014	81
018246	14	051204	95	068044	303	082550	22	113020	80
018247	14	051254	95	068048	303	082600	22	113040	80
018261	14	051304	95	068080	303	082700	22	113060	80
018263	15	051354	95	068081	303	082800	22	113100	80
018264	15	051504	95	068084	303	082900	22	113150	80
018283	15	052154	95	068120	303	083400	22	113200	80
018284	15	052204	95	068121	303	083450	22	114000	81

PRODUCT CODE INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
114014	81	162205	85	215120	46	281214	51	304033	32
114020	81	163004	84	216060	46	281216	51	304060	32
114040	81	163064	84	216088	50	281251	51	304072	32
114060	81	163104	84	216089	49	281252	51	304073	32
114100	81	163105	85	217139	49	281253	51	304101	32
114150	81	163154	84	218200	45, 54	281254	51	304102	32
114200	81	163155	85	218208	50, 55	281255	51	304350	32
115000	81	163204	84	218209	49, 55	281256	51	304710	32
115014	81	164004	84	218250	45	282151	51	310160	31
115020	80	164064	84	218258	50	282154	51	310161	31
115040	80	164104	84	218259	49	283028	52	310200	31
115060	80	164105	85	218300	45	283078	52	310201	31
115100	80	164154	84	218309	49	283098	52	310241	31
115150	80	164155	85	219208	50	283107	52	311100	26
115200	80	165155	85	219209	49, 55	283117	52	311500	26
116000	81	165205	85	219240	45	283130	53	312340	26
116014	81	166004	84	219320	45	283157	52	313250	31
116060	81	166064	84	220320	45	283187	53	313251	153
116100	81	166104	84	225330	45	283188	53	313300	31
116150	81	166105	85	226161	46	283197	53	313301	153
116200	81	166154	84	226180	46	283217	53	313350	31
117000	81	166155	85	227180	57	283218	53	313400	31
117020	80	169004	84	227220	57	283219	53	313401	153
117040	80	169064	84	227250	57	283226	53	313450	31
117060	80	169065	86	227259	50, 57	283257	53	313500	31
117100	80	169104	84	231360	46	283258	53	313550	31
117150	80	169105	86	240001	56	283351	53	313600	31
117200	80	169154	84	242001	56	284259	53	314075	31
118000	81	169155	86	247040	58	285081	51	314100	31
118040	80	191021	83	247500	56	285082	51	314125	31
118060	80	191041	83	247501	56	285083	51	314130	31
118100	80	200005	46, 54	247502	56	285092	51, 132	314300	31
119000	81	201180	45	247514	58	285102	51	314301	31
119060	81	201220	45, 54	247519	58	286062	48	314460	31
119100	81	202200	45	248458	54	286102	48	314461	31
119150	81	202240	45	248608	54	286182	48	314610	31
121024	82	203139	49	249338	55, 55, 54	286212	48	314611	31
121044	82	203180	45	249448	54	286222	48	319000	32
121064	82	203209	49, 55	249558	54, 54	286242	48	319011	33
121104	82	204189	49	250012	51	286243	48	319012	33
121154	82	204220	45, 54	252351	155	286252	48	319041	120
121204	82	205280	45	253351	155	287070	48	319043	74
122064	82	207160	45	261090	30, 152	287110	48	319044	74
122104	82	208160	45	261250	155	287111	48	319045	74
122154	82	209159	49, 55	261300	155	287112	48	319046	75, 120
125064	82	209160	45, 54	261301	155	287120	48	319047	120
161004	84	210208	50, 55	263250	155	298120	74	319048	120
161064	84	210240	45	264170	30, 46, 54	300000	40	319049	120
161104	84	211158	50, 55	270150	30, 46, 165	300010	40	320010	26
161154	84	211189	49, 55	270260	30, 46, 165	300640	40	320011	28
161155	85	212220	46, 56	280122	47	301151	32	320020	26
161204	84	212257	56	280420	47	302190	34	320021	28
161205	85	212259	49, 50, 55, 56	280425	47	302191	34	320030	26
162004	84	212300	46, 56	280610	47	302192	34	320031	28
162064	84	212309	50, 55, 56	280806	47	302300	35	320040	26
162104	84	213160	46	280807	47	302920	35	320041	28
162105	85	214100	46, 54	280808	56, 47	302922	35	320060	26
162154	84	214108	50, 55	281211	51	303211	39	320061	28
162155	85	214109	49	281212	51	303220	39	320070	26
162204	84	214138	50	281213	51	304017	32	320071	28

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
320080	26	340270	61, 132	351080	69	364000	74	388820	71
320081	28	340351	61, 132	351081	67	364100	75	388821	71
320082	28	341320	59	351120	69	364101	75	388851	72
321001	27	341321	60	351140	69	364102	75	388852	72
321010	27	341322	60	353010	66	364110	75	388853	72
321020	27	341323	60	353051	66	364111	75	388854	72
321030	27	341324	60	353060	66	364112	75	388855	72
321040	27	341325	60	353081	66	364204	75	388856	72
321050	27	341326	60	354010	64	364205	75	388859	72
321060	27	341327	61	354050	64	364206	75	388860	72
321070	27	341450	59	354060	64	364241	73	388861	72
321100	27	341451	59	354080	64	365011	78	388862	72
321110	27	341452	59	355011	65	365241	78	388863	72
321120	27	341453	59	355051	65	365301	78	388865	72
321150	27	341454	59	355061	65	368010	75	388950	72
321160	27	341455	59	355081	65	368020	75	388951	72
323061	25	341456	59	355440	157	368060	75	388952	72
323062	25	341457	61	355810	63	369150	73	388953	72
323081	25	341530	59	355820	63	369250	73	388954	72
323082	25	341531	60	355840	63	369450	73	388955	72
323092	25	341532	60	355850	63	371200	114	398000	35
323101	25	341533	60	355860	63	372035	114, 149	398100	35
323102	25	341534	60	355880	63	372060	114, 149	398150	35
323121	25	341535	60	357010	68	372100	114, 149	399101	119, 118
323122	25	341536	60	357050	68	372150	114, 149	399102	119, 118
323141	25	341537	61	357060	68	372200	114, 149	399103	119, 118
323142	25	341631	60	357080	68	373051	114	399104	119, 118
323162	25	341632	60	357120	68	373101	114	399111	119
323182	25	341633	60	357140	68	373151	114	399112	119
323201	25	341634	60	358110	70	373201	114	399113	119
324100	25	341635	60	358150	70	382150	114	399114	119
324101	25	341636	60	358160	70	382151	114	399115	119
324120	25	341637	61	358180	70	382152	114	399116	119
324121	25	342250	57	358210	70	382153	114	399117	119
324140	25	342400	57	358250	70	382200	114	399119	119
324141	25	342500	57	358260	70	382201	114	399120	119
324160	25	348030	36	358280	70	383140	113	399122	119
324161	25	348031	36	361201	76	383250	113	400075	74
324201	25	348042	37	361230	76	383300	112	400076	74
325010	29	348043	37	361231	77	383400	113	400077	74
325030	29	348050	37	361232	77	383500	113	400078	74
325040	29	348052	37	361233	77	385140	113	400079	74
325070	29	348053	37	361234	77	385951	113	400209	73
325080	29	349060	60	361235	76	386100	114	401252	118
325120	29	350010	63	361270	76	386150	114	401302	118
325130	29	350050	63	361381	77	386200	114	401352	118
331010	40	350060	63	361382	77	388801	71	401402	118
332030	39	350080	63	362001	73	388802	71	401502	118
334090	40	350110	63	362002	73	388803	71	406250	118
334100	57	350120	63	362004	73	388804	71	406280	118
334118	57	350140	63	362020	73	388807	71	406310	118
334150	152	350150	63	362040	73	388808	71	406340	118
334165	29	350160	63	362415	76	388810	71	406400	118
334175	29	350180	63	362416	76	388813	71	406460	118
334251	29	351010	69	362417	76	388814	71	406550	118
334252	29	351011	67	362418	76	388815	71	409250	118
334272	40	351050	69	362901	73	388816	71	411450	116
334321	30	351051	67	363150	149	388817	71	411500	116
336003	40	351060	69	363200	149	388818	71	411560	116
336130	40	351061	67	363300	149	388819	71	411650	116

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
412350	116	437011	106	473910	133	484421	126	512351	153
412400	116	437801	107	474000	39, 129	484730	127	512401	153
413001	117	467001	115	474001	39, 129	486001	147	512451	153
413031	117	468001	115	474075	130	486005	150	513301	153
413032	117	468002	115	474251	130	486006	150	513351	153
413033	117	469000	136	474301	130	486008	113	513401	153
413370	116	469001	136	474302	130	486012	150	513451	153
413460	116	469102	115	474305	130	486013	150	515180	153
413530	116	469105	156	474306	130	486014	150	516050	153
414020	116	469112	115	474307	130	486015	147	516060	153
414371	116	471000	138	474310	134	486016	134, 147	518126	153
414531	116	471001	134	475020	128	486017	149	523040	155
414532	116	471002	134	475035	128	486018	149	523080	155
414533	116	471003	134	475050	128	486023	113, 134	524390	154
415000	117	471004	134	475110	128	486024	113, 134	524431	154
419001	78	471101	38	475140	128	486031	74	524471	154
419100	118	471160	138	475251	128	486052	113	524472	154
419112	118	472010	132	475351	128	486113	150	525252	154
419202	78	472011	132	475551	128	486500	146	525253	154
419300	157	472014	131	475975	128	486502	146	525362	154
420012	28	472015	132	475980	128	486700	148	525402	154
420032	28	472016	132	475985	128	486710	148	528010	155
420052	28	472020	132	475986	128	486812	146	528034	155
421040	38	472030	128	476000	131	500600	158	528035	155
421050	38	472031	128	476045	131	500650	158	528036	155
421060	38	472040	132	476050	131	500700	158	531120	39
422241	38	472045	132	476051	131	501140	152	531121	39
422242	39	472050	132	476055	131	503118	28, 152	533262	152
422243	39	472060	130	476070	131	503200	30	535014	152
422251	39	472081	130	476071	131	503205	30	535017	152
422301	38	472082	130	476075	131	503210	165	536004	152
422302	39	472091	130	476080	131	503220	152	536005	152
422303	39	472092	130	476081	131	503230	30	542030	157
422401	38	472100	129	476082	131	505011	169	542031	157
423224	38	472102	129	477000	133	505013	169	544030	158
423284	38	472105	129	477100	133	505014	169	544032	158
423285	38	472110	129	477201	135	505015	169	545011	157
425110	38	472140	129	477202	135	505016	169	545012	157
425410	38	472200	130	477351	135	505017	169	545013	157
430001	109	472202	130	477441	135	505020	169, 257	546009	120
430002	109	472203	130	477771	135	506010	34	546022	119
430003	109	472210	132	477991	135	506015	34	546024	120
430005	109	472211	132	477992	135	506052	34	546025	120
430010	109	472213	132	478010	129	506053	34	546034	120
430300	110	472225	132	478011	129	506102	34	546035	120
430350	110	472245	132	478050	129	506103	34	546040	120
430401	110	472250	132	478610	135	506202	34	546043	119
430700	110	472996	129	478616	135	506203	34	546044	119
431113	107, 112	472997	129	478680	135	506303	34	546045	119
432100	111	472998	129	478690	135	506503	34	560241	168
432101	111	472999	129	479200	135	507221	299	560261	168
432110	110	473000	129	480012	137	507251	299	560281	168
432115	111	473001	134	480021	137	510010	153	560301	168
432190	111	473002	134	484016	126	510011	153	560302	168
433241	108	473003	134	484020	126	510022	156	560321	168
434090	106	473012	136	484030	127	510023	156	560332	168
435090	106	473500	133	484050	127	510355	153	560361	168
435130	108	473600	133	484051	127	510405	153	560401	168
436110	105	473900	133	484416	126	510455	153	560402	168
437010	107	473905	133	484419	126	512301	153	560451	168

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
560452	168	611487	291	642100	306	681182	102	721020	177
560501	168	611506	291	643000	300	686091	102	721023	177
561101	165	611686	292	643500	300	686092	102	721121	178
562281	168	611687	292	643510	286, 307	686151	102	721124	178
562311	168	611706	292	643620	300	686152	102	721129	177
562330	168	611707	292	643630	300	689001	124	721221	178
562361	168	612006	292	646010	307	689003	124	721224	178
562400	168	612007	292	647010	308	689011	124	721305	179
562460	168	613306	295	647050	308	690310	193	721307	179
562500	168	613466	294	647056	257, 308	690552	305	721410	179
562600	168	613706	295	647105	257, 308	691100	201	721420	179
563407	166	613726	295	647106	257, 308	691250	201	721430	179
563408	166	613746	295	647205	257, 308	691310	97	721450	179
563409	166	614066	290	648010	150, 306	691350	97	721570	176
563410	166	614106	291	648011	146, 150	691907	98	721571	176
563411	166	614126	291	648050	150, 306	691908	98	721572	176
563412	166	614306	290	648100	150, 306	691909	98	722125	174
563451	93, 168	615055	297	648200	150, 308	691914	98	722130	174
563453	93, 168	615060	297	649010	286, 307	691915	98	722141	175
563455	93, 168	615106	295	650022	321	691916	98	722221	173
564022	165	615386	293	650090	321	691921	98	722252	173
564030	165	615503	292	651102	322	691922	98	722255	173
564052	165	615603	292	651110	324	691923	98	730011	149
564102	165	615604	292	651111	324	691935	96	741155	184
564123	167	615623	292	651112	322	691936	96	741156	184
564411	166	615624	292	651113	322	691937	96	741205	184
564412	166	616050	297	651114	323	691938	96	742018	182
564413	166	616055	297	651115	323	692003	305	742028	182
564420	167	616065	297	651202	257	692010	304	742038	182
564642	167	616126	292	651210	297, 321	692015	304	745104	183
564660	167	616127	292	651220	297, 321	692020	304	746067	183
564852	167	616306	291	651225	297, 321	692116	304	746068	183
610001	290	616407	291	651513	325	692211	304	746069	183
610010	296	617000	293	651524	325	692212	304	746079	183
610020	296	617010	297	651525	326	692213	304	746096	183
610064	296	617060	297	651527	323	692216	304	746097	183
610084	296	617106	293	651542	324	692221	304	746781	181
610104	296	620010	41	651543	326	692315	305	746782	181
610105	296	620011	41	651601	323	692400	104	751102	112
610106	296	620110	41	661020	101	692500	104	751192	112
610125	296	620210	41	661030	101	692510	104	751209	112
610126	296	620310	41	661035	101	692600	104	751220	112
610305	296	620510	41	661040	101	692601	104	752218	146
610307	296	620711	41	661050	101	692602	104	752222	146
611066	294	620898	41	662001	301	692610	104	770250	198
611086	294	634003	299	662006	301	692611	104	770351	199
611106	294	634011	299	662111	99	692612	104	770356	200
611127	294	634021	299	662211	99	693220	122	770361	200
611266	294	634023	299	662461	99	694321	78	771101	194
611286	294	634041	299	664001	100	694322	78	772284	184
611306	294	634042	299	680062	102	694371	78	772289	184
611307	294	634043	299	680092	102	694372	78	772326	184
611326	294	634044	300	680122	102	694381	78	773000	231
611327	294	634052	299	680152	102	721010	177	773001	231
611346	294	634053	299	680541	57	721011	177	773003	231
611357	294	634054	299	681062	102	721012	177	773011	231
611386	294	641050	306	681092	102	721013	177	773013	231
611387	294	641100	306	681102	102	721014	177	773020	233
611466	291	641200	306	681122	102	721015	177	773025	232
611486	291	642050	306	681152	102	721016	177	773028	232

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
773035	231	777700	198	811600	319	832041	265	872901	140
773036	231	782050	159	811610	319	832129	267	872902	141
773051	232	783070	159	812500	319	832139	267	873151	142
773052	232	783071	159	812510	319	832222	268	873550	137
773135	232	783100	161	812761	318	832232	268	873551	139
773138	232	783101	160	812762	318	832328	268	873901	142
773139	232	783201	160	813600	319	833029	170, 270	873902	142
775002	196	783210	161	813610	319	833031	170, 270	880173	276
775010	197	783250	161	814900	319	833037	170, 269	880174	276
775303	196	783301	160	814910	319	833271	271	880175	277
775313	197	785213	161	815010	317	834141	273, 271	880176	277
775319	197	785214	161	815020	317	834540	272	880245	286
775402	196	786010	164	815025	134, 317	834541	273, 271	880400	275
775419	198	786023	164	815100	317	834630	170, 272	880401	275
777101	191	786034	164	815200	36	834631	271, 272	880402	280
777102	191	786045	164	815240	36	834641	170, 272	880405	276
777107	191	786100	163	815250	36	834730	273	880406	276
777160	187	786200	163	815300	317	834840	272	880600	275
777171	188	789001	172	815360	36, 317	834930	271, 273	880601	275
777172	188	789003	172	815400	317	840590	262	880602	276
777173	188	789061	172	815500	35	840602	263	880603	276
777174	188	789120	172	815601	118	842045	265	880604	280
777175	188	801021	315	815621	118	844100	147	880645	286
777195	194	801350	315	820010	320	844108	147	881120	143, 278
777210	187	801351	315	820011	320	844110	147	881240	143, 278
777213	185	801352	315	820081	320	844486	147	882133	143, 278
777214	185	801400	315	820121	320	849033	283	882143	144, 279
777215	186	801401	315	820161	320	849053	283	882213	143, 278
777217	185	801402	315	820998	307, 320	849073	283	882214	144, 279
777218	185	801501	316	820999	307, 320	849103	283	882243	144, 279
777220	189	801502	316	822310	146	850390	277	882323	143, 278
777221	189	801505	315	822990	320	850590	277	882324	144, 279
777222	189	801506	315	822998	320	852103	282	882343	144, 279
777224	185	801507	315	823850	320	852104	282	883001	285
777242	190	801516	315	830130	261	852120	282	883002	285
777243	190	801517	315	830132	260	852170	281	883295	285
777244	190	801555	314	830145	261	852171	281	883311	284
777254	163, 192	801556	314	830147	260	852174	281	883395	285
777263	192	801565	314	830590	261	852180	281	883402	285
777264	192	801566	314	830592	260	852230	282	883411	284
777265	192	801993	314, 315	830620	261	852400	262	883459	285
777266	192	802010	314, 315	830621	261	871101	139	883502	285
777271	191	803021	313	830622	260	871120	142	883511	284
777290	186	803035	313	830627	260	871126	142	883602	285
777300	186	803036	313	830644	286	872211	140	887026	274
777301	186	803037	313	830645	286	872212	141	887036	274
777303	186	804012	315	830700	263	872213	140	887046	274
777304	186	805025	312	831000	286	872214	141	887126	274
777320	187	810000	318	831001	286	872281	140	887136	274
777323	187	810025	312	831026	266	872282	141	887146	274
777325	187	810100	318	831027	266	872331	140	887236	274
777326	187	810120	316	831036	266	872332	141	887246	274
777333	187	810150	318	831037	266	872421	140	905123	255
777351	193	810210	318	831260	265	872422	141	905126	255
777361	193	810300	318	831360	265	872461	140	9057931	245
777370	195	810350	318	831400	263	872462	141	9057932	245
777371	195	810400	318	831443	286	872651	140	9057961	245
777373	195	810501	318	831445	286	872652	141	9057962	245
777374	195	810900	319	832029	264	872801	140	9057981	245
777381	193	810910	319	832039	264	872802	141	9057982	245

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
908111	257, 308	917028	256	9706000	215	9725110	220	979510	236
909721	248	917036	256	9706100	211	9725130	220	979511	234
909722	248	917037	256	9706110	210	9725210	220	979513	234
909731	248	917340	256	9706130	210	9725230	220	979521	234
909732	248	917431	256	9706210	210	9725500	220	979523	234
909754	248	917640	83, 256	9706230	210	9726000	220	979531	234
909755	248	950112	123	9706310	210	9730100	216	979533	234
909882	248	950118	123	9706330	210	9730110	216	979600	237
909884	248	950120	123	9706500	212	9730130	216	979610	236
9100018	246	950121	123	9707000	215	9730200	216	979611	234
9100043	242	950131	123	9707110	210	9730210	216	979613	234
9100044	243	950141	123	9707130	210	9730230	216	979621	234
9100045	242	950160	124	9707210	210	9731100	216	979623	234
9100046	242	950163	124	9707230	210	9731110	216	979991	220
9100047	243	950168	124	9710110	206	9731130	216	979992	226, 227
9100048	243	950171	124	9710130	206	9731190	217	979993	226, 227
9100049	242	950172	124	9710210	206	9731200	216	999511	235
9100050	242	950175	124	9710230	206	9731210	216	999513	235
9100051	243	950176	124	9710310	206	9731230	216	999521	235
9100052	243	950179	124	9710330	206	9731290	217	999523	235
9100053	244	970000	229	9711110	207	9731300	216	999531	235
9100054	244	9700020	229	9711130	207	9731310	216	999533	235
9100055	244	9700040	229	9711210	207	9731330	216	999541	235
9100056	244	9700041	229	9711230	207	9731390	217	999543	235
9100375	246	9700042	229	9713610	208	9732000	217	999551	235
9100376	246	970005	229	9713630	208	9732010	219	999553	235
9100581	246	9700060	229	9713710	208	9732030	219	999611	235
9100583	246	9700061	229	9713730	208	9732110	219	999613	235
9100586	246	9700062	229	9714310	209	9732130	219	999621	235
9100620	246	9700071	229	9714330	209	9733000	217	999623	235
9100832	246	9700072	229	9714410	209	9733010	219		
9100835	246	9700073	229	9714430	209	9733030	219		
911101	257	9700081	229	9715000	213	9733110	219		
911102	257	9700082	229	9715110	206	9733130	219		
911201	257	9700200	228	9715130	206	9736100	218		
911211	257	9700210	228	9715210	206	9736110	218		
912057	252	9700400	228	9715230	206	9736130	218		
912058	252	9700410	228	9715310	206	9736200	218		
912059	252	9700600	228	9715330	206	9736210	218		
912060	253	9700610	228	9716000	213	9736230	218		
912061	253	9701200	229	9716110	206	9737100	218		
912522	252	9701400	229	9716130	206	9737110	218		
912527	252	9701600	229	9716210	206	9737130	218		
912528	252	9702200	229	9716230	206	9737200	218		
912529	253	9702400	229	9716310	206	9737210	218		
912541	253	9702600	229	9716330	206	9737230	218		
912544	254	9703100	229	9717000	214	9737300	218		
912545	254	9703200	229	9717110	207	9737310	218		
912552	255	9703300	229	9717130	207	9737330	218		
912553	255	9703400	229	9717210	207	973997	219		
912554	255	9703500	229	9717230	207	973998	219		
912556	255	9703600	229	9718000	214	973999	219		
912604	254	9704005	224	9718110	207	9740000	223		
912631	255	9705000	215	9718130	207	9740010	222		
912706	255	9705100	211	9718210	207	9740030	222		
912781	255	9705110	210	9718230	207	9741000	223		
917001	83, 256	9705130	210	9720000	225	9745000	227		
917003	256	9705210	210	9721000	225	9745110	226		
917004	83, 256	9705230	210	9724500	221	9745130	226		
917012	83, 256	9705500	212	9725000	220	979500	237		

A

Accessories for meat grinders	177
Accessories for refrigerated / freezing counters and cabinets	286
Additional spice containers	73
Adjustable wall-mounted shelf	296
Airtight lid	81
Alcohol dispenser	128
Aluminum baking tray	256
Aluminum pans with non-stick coating	17
Aluminum pans with non-stick coating, comfort	15
Aluminum pans with non-stick coating, comfort graphite	15
Aluminum pans with non-stick coating, comfort plus	14
Aluminum pans with non-stick coating, platinum	16
Angle turner	30
Angled spatula	30
Aprons	299
Ashtray with bin for rubbish	302
Automatic coffee machine	146
Auxiliary scale	149

B

Bain-marie	225
Bain-maries	225
Bakery gloves	169
Baking basket	248
Baking gloves	169
Baking sheet	257
Ball pourer	128
Banquet cutlery	63
Bar blender	126-127
Bar cutlery	64
Bar refrigerator	143-144, 278-279
Bar spoon	132
Bar table	123
Barrier pole rope	124
Bartender container	133-134
Bartender mat	133
Bartender station	133
Bartender strainer	130
Bartender's assistant	133
Base for pots	11
Base for universal dishwasher	314-315
Base with doors	229
Base with drawers	229
Bases	245, 255
Bases and accessories	229
Bases for devices	229
Basket adapter	319
Beverage cooling unit	115
Beverage dispenser	115
Bistro cutlery	65
Blade	40
Blast chiller	283
Blast chillers and freezers	283
Blender	126-127
Blender jug	127
Block cheese knife	53

Board stand	60
Board with a cut-out	61
Board with a cut-out GN 1/1	61
Board with a cut-out GN 1/2	61
Boards with cut-out	60
Boning knife	52, 54
Boning skewer	35
Boning strip	35
Boston shaker	131
Bottle container	134
Bottle opener	129
Bottle stand with dispenser	128
Bowl	22, 71-72
Bread basket	76-77
Bread basket with roll-top cover	78
Bread knife	45, 48-50, 53, 55
Bread roll knife	51
Bread tongs	38
Breakfast cereals dispenser	115
Broth bowl	71-72
Brush	155
Brush for cleaning ovens	166
Brushes for glass polishing machine	136
Bucket	20-21
Bucket base	135
Buffet column	118
Built-in hand wash basin	290
Bulb for heating lamps	104
Bun warmer	186
Burger press	33
Butcher's block	57
Butcher's knife	45, 54

C

Cake fork	63, 68-69
Cake platter	157
Cake platters	157
Cake slicing knife	155
Cake spatula	157
Cake tongs	38
Can opener	27, 40
Canteen cutlery	66
Cantilever slat	82
Cap	299
Carbon steel pan	13
Cart for pizza dough container	166
Cast iron cookware	18
Catering bench	123
Catering chair	123
Catering furniture	123
Catering heaters	105
Catering pump kit for rx ovens	255
Catering table	123
Catering thermal insulation container	113
Cauldron batch - additional	111
Ceramic cooking top	212
Ceramic grill	186
Ceramic tops	212
Chalk markers	113
Champagne bowl	135
Champagne bucket	135
Champagne cork	128
Cheese knife with two handles	46

Chef jacket	299
Chef's hat	299
Chef's mallet	58
Chemicals	306
Chest freezer	284-285
Chest freezer with stainless steel lid	285
Chest freezers	284-285
Chimney grid net	229
Chrome fry tops and grills	218
Chrome steel rack	102
Citric acid-based descaler	150
Citrus squeezer	129, 136-137
Classic cutlery	68
Cleaner for refrigerators and refrigerated display cabinets	307
Cleaning and polishing detergent	308
Cleaning and rinsing detergent	257
Cleaning cabinet with hand wash basin	293, 297
Cleaning detergent	257
Cleaning detergent for combi steam ovens	308
Cleaning liquid for milk frothing systems	150
Cleaning liquid for refrigerators and refrigerated display cabinets	286
Cleaver	46, 53
Coarse water filter	320
Cocktail aroma bottle	134
Cocktail shaker	131
Coffee grinder	146
Coffee grinder or coffee maker knock out drawer	149
Coffee grinders	146
Coffee grounds striker	150
Coffee machine	146
Coffee machine filter	146
Coffee maker table	148
Coffee maker table*	148
Coffee organizer	147
Coffee spoon	63, 68-69
Colander	24
Cold cuts and cheese slicer	174-175
Compartment vacuum packing units	97
Cone sieve	23
Confectionery and cooking ring	155
Conical bar strainer	130
Contact grills	182, 185
Contact panini grill with timer	185
Container	87, 166
Container for dry goods	88
Convection oven	191-192
Cooker	112
Cooking inserts	11
Cooking paddle	31
Cooking technology comparison	203
Cooking top	210
Cooling insert	118
Copper cocktail serving vessels	132
Countertop connection strip	229
Cover	78, 303
Cover for 563407 and 563410	166
Cover for 563411	166
Covers for catering furniture	124
Crème brûlée burner	158

Creme maker	184, 190
Crushed ice machine	139
Cup	71-72
Cup for fries	119-120
Cup warmer	147
Curved boning knife	45
Curved tweezers	39
Cutlery basket	76-77, 317
Cutlery container	36, 317
Cutlery container holder / display	317
Cutlery cup	317
Cutlery cup container	317
Cutlery for children	70
Cutlery rack	318
Cutters	155
Cutting board	57, 61, 132
Cutting knife	51

D

Decorating tips for piping bags	153
Decorative knife	40
Decorative tips	153
Deep colander	24
Deep fryer filters	33
Deep fryers	187
Deep pan	17
Deep plate	71-72
Dense-mesh cone sieve	23
Descaler	146, 150, 306, 308
Deska do krojenja haccp 450x300	59
Detergent dispenser	315
Diamond steel	56
Dishwasher base 400x400	315
Dishwasher detergent	306
Dishwasher rinse aid	306
Dishwasher set with base	316
Display for GN containers	36
Display for sauce dispensers	36
Display tray	118
Displays	36
Disposable extrusion bag	153
Door 400 - left	229
Door 400 - right	229
Door 600 - left	229
Door 600 - right	229
Doors for bases	229
Double contact grill	182, 185
Double fryer	183, 187, 220
Double fryer with tap	183, 187
Double stove	231
Double-door refrigerator	263
Double-door refrigerator / freezer on legs	260
Double-door wheeled refrigerator / freezer	261
Double-sided measuring jig	130
Double-walled boiler	112
Dough container	166
Dough scraper / pastry cutter	152
Dough spatula	154
Drip coffee maker	146
Drip tray	112
Drop-in bain-marie	184
Drop-in bain-marie with a tap	184
Dual-zone wine cooler	143, 278

E

Eco gas ranges	208
Egg and pancake tray GN 1/1	256
Egg container	88
Egg holder	73
Electric boilers for soups	110
Electric bratt pan	223
Electric citrus squeezer	137
Electric countertop griddle	183
Electric fry top	216
Electric fry top with lid	217
Electric fry top, chrome griddle	218
Electric fryer	220
Electric heater with soup kettles	108
Electric hot top	215
Electric ice crusher	138
Electric pasta cooker	227
Electric ranges	213
Electric soup boiler	110-111
Electric stockpot stove	233
Electric stockpot stoves	233
Electronic thermometer	41
Electronic thermometer with movable head	41
Enamelled frying tray	256
Enamelled GN 1/1 baking tray	256
External core probe	246
External multi-point probe	246
External sous-vide probe	246
Extrusion bag	153

F

Faucet with extendable shower	323
Fifo container	88
Filler	324-326
Filleting knife	47, 49, 53, 55
Finger food slate plate	119
Finger food snack basket	120
Finger food utensils	119
Fish knife	45
Fish pan	17
Fish scraper	39
Fish spatula	26
Flat plate	71-72
Flexible filleting knife	45, 54
Foam whipping head	161
Food dryer, 10 trays dehydrator	193
Food heating lamp	104
Fork	28, 50, 55
Freestanding devices	230
Freestanding electric hob top	237
Freestanding electric hob tops	237
Freestanding fryer with cabinet	187
Freestanding gas top	234-235
Freestanding gas tops	234
Free-standing ice cube machines	140
Freestanding induction cooker	236
Freezer counter	265
French fries stand	120
Fries scoop	32
Fries warmer	221
Frother	153
Frozen beverage dispenser	115

Fruit basket	120
Fruit platter	158
Fry tops and grills	216
Fryer	183
Fryers	220
Fuel and gel container	109
Fuel for food warmers	109
Fully glass refrigerated display cabinets	281
Funnel	32

G

Garlic squeezer	39
Gas bratt pan	222
Gas burner	158
Gas fry top	216
Gas fry top, chrome griddle	218
Gas fryer	220
Gas pasta cooker	226
Gas range	206
Gas stand	194
Gas stockpot stove	231
Gastronomic boards	113
Gastronomic signboard / pavement sign	113
Gel fuel for food warmers	109
Gel in a bottle	109
Gel in a bucket	109
Gel in a can	109
Glass and mirror cleaner	307
Glass hanging rails	129
Glass polishing machine	136
Glass rimmer station	133
Glass sugar dispenser	74
Glass-door refrigerated cabinet with display panel	277
Glassware dishwasher with detergent dispenser	315
Glassware dishwasher with detergent dispenser and a drain pump	315
Glassware dishwasher without dispensers	315
Glassware rack	318-319
Glassware washer	315
Glue for insecticide lamp 692315	305
GN 1/1 electric heater	106, 108
GN 1/1 food warmer	107
GN 1/1 h=150	274
GN 1/1 h=150, GN 2/1 h=150	274
GN 1/1 heater	105, 107
GN 1/1 thermal insulated container	90-91
GN catering containers and baking trays	83
GN container 1/1	80, 82-85
GN container 1/12	81
GN container 1/2	80, 82, 84-85
GN container 1/3	80, 84-85
GN container 1/4	81, 84-85
GN container 1/6	81, 84-85
GN container 1/9	81, 84, 86
GN container 2/1	80, 83
GN container 2/3	80, 82, 85
GN container 2/4	80
GN lid	81

Grater	35
Grid for chicken	257
Griddle plate	188
Grill pan	18
Grill rack GN 1/1	256
Grill tongs	38
Grill tray	248
Grill, oven, and grate cleaner	308
Guide rails for cabinets and counters	286
Guide rails for hanging glasses	129
Gun	156
Gun for sauces and creams	156
Gyros / kebab grill	195

H

Haccp board set	59
Haccp cutting board GN 1/1	60
Haccp cutting board GN 1/2	60
Haccp cutting boards	59
Haccp600x400 cutting board	60
Handle / frame for deep fryer filter	33
Hanger with hooks	27
Heating component for heaters	110
Heating lamp	122
Heating lamps for dishes	104
Heating plate	198
Hexagonal grate	34
High pot	10
Hood	246, 255
Hood-type dishwasher	313
Hood-type dishwasher with built-in detergent dispenser	313
Hood-type dishwasher with built-in detergent dispenser and a rinse boosting pump	313
Hood-type dishwasher with built-in detergent dispenser, rinse boosting pump and a drain pump	313
Hot chocolate appliance	156
Hot dog machine	186
Hotel cutlery	63
Hotel pole	124

I

Ice cream cone rack	152
Ice cream cuvette	152
Ice cream spatula	152
Ice crusher	138
Ice cube machines intended for built-in installation	141
Ice dispenser	137
Ice flake maker	142
Ice machine	139, 142
Ice pick	132
Ice tongs	38
Induction cooker	198-200, 211
Induction cooking stand	232
Induction fryer	181
Induction ranges	211
Induction rangetops	236
Induction stockpot stove	232
Induction stockpot stoves	232
Induction wok	224

Insecticidal lamp	305
Insecticidal lamp, led	305
Insecticide lamp	304
Installation kit	246

J

Japanese knife	46
Japanese santoku knife	46
Jug	126-127
Julep bartender strainer	130

K

Kids cutlery	70
Kitchen cookware set	9
Kitchen glove	169
Kitchen knife	45, 47-51, 53-55
Kitchen scissors	57
Kitchen tools	27
Kneading-through	161
Knife sharpener	56
Knife sharpening device	56
Knives kits	54

L

Ladle	25-29, 78
Laminated tray	116
Lamp for 692211	304
Lamp for 692216	304
Lamp for 692221	304
Lava grill	219
Lava grill (grate s)	219
Lava grill (grate v)	219
Lava stones	219
Lemon squeezer	39, 129
Lid	20, 87, 118, 303
Lid for 068044	303
Lid for 068080	303
Lid for 068120	303
Lid for 068128	303
Lid for 068754	303
Lid with handle	157
Low pot	10

M

Magnet strip	54-55
Magnet strip with jooks	54
Magnetic strip	55
Matrix	96
Measuring cup with external scale	130
Measuring cups	34
Measuring jug	34
Measuring spoon	34
Meat aging refrigerator	262
Meat grinder	177-178
Meat knife	49, 55
Meat mallet	58
Meat mixer	179
Meat slicing knife	52-53
Meat tenderizer	58
Meat tenderizer machine	176
Medium pot	10
Melted butter dispenser	33

Menu holder	74
Microwave	196-198
Microwave shelf	297
Midi pinafore	299
Milk frothing system cleaner	308
Milk refrigerator	147
Milk refrigerator for coffee	147
Milk refrigerator with cup-warming cabinet	147
Mini bucket	120
Mini dip	119
Mini pinafore	299
Mini saucepan	120
Modern cutlery	63
Modular aluminium shelving systems	102
Module of 2 drawers for refrigerated tables GN 1/1	286
Monoblock kitchen tools	25-26
Mortar	130
Mug	71-72
Multifunction pan	223
Multifunctional planetary mixer	160

N

Napkin basket	120
Napkin holder	75
Narrow boning knife	45
Narrow grater	35
Neutral elements	228
Neutral station	228
Neutral station with 2 drawers	228
Neutral station with drawer	228
Non-contact digital thermometer	41
Non-stick baking tray	83, 256
Non-stick egg and pancake tray GN 1/1	256
Non-stick GN 1/1 baking tray	83
Non-stick GN 1/1 container, comfort	83
Non-stick GN 1/1 tray	256
Non-stick grill tray GN 1/1	256
Non-stick omelette and pancake tray GN 1/1	83
Non-stick pan	13
Non-stick ribbed grill tray GN 1/1	83, 256
Notching knife	45

O

Offset pastry spatula	155
Oil and vinegar dispenser	73
Oil-resistant gloves	169
Oil-resistant thermal gloves	257
Oil-resistant thermal grilling gloves	169
Open base	229
Opener	129
Operational pizza peel	167
Organic waste shredder	321
Organic waste shredders	321
Organizer / cup holder for beverage cups	134, 147
Oven cleaning brush	167
Oven gloves	169
Oven shelf	297
Overflow plug with strainer	297, 321

P

Paddle 31
Pan 12, 14-17, 223
Pan with granite coating 15
Pancake maker 184
Pancake pan 14-17
Pancake pan with granite coating 15
Panini contact grill 182, 185
Pans 12, 222
Paper towel dispenser 300
Parisian shaker 131
Pass-through cabinet 293
Pasta basket (GN 1/3) 226-227
Pasta basket (GN 1/6) 226-227
Pasta cooker 226-227
Pastry knife / pastry spatula 155
Pastry knives and spatulas 155
Pastry spatula 155
Peeler 172
Peeler smooth blade 57
Peelers 57
Peeling knife 46-48, 50-52, 54-55, 132
Perforated aluminium baking tray 256
Perforated spatula 28, 46
Perforated spoon 26, 28-29
Pitcher 114, 149
Pizza bag 93, 168
Pizza cutting wheel 165
Pizza mesh 168
Pizza oven 163, 192
Pizza peel 166-167
Pizza plate 71
Pizza spade 165-166
Pizza spatula 165
Pizza tray 168
Planetary mixer 159, 161
Plastic basket for chest freezers 285
Plastic thermos 93
Plate drip tray 316
Plate rack 318
Plate transport trolley 100
Platform cart 99
Platter 18, 71-72, 118
Plug 297, 321
Plug socket 297, 321
Pneumatic switch 321
Polycarbonate tongs 38
Polyethylene transport
thermal containers 89
Polypropylene GN catering
containers with lid 85
Polypropylene GN catering containers,
buffet safe 84
Pot and tray dishwasher 312
Potato masher 31
Poultry shears 50, 57
Pourer 128
Premium buckets of stainless steel 20
Premium line pots 10
Pre-school cutlery 70
Probe 246
Professional hacop catering knives 52
Proofer / proofing chamber 254
Protective cover for glass racks 318

Protective glove 56

R

Rack for 3 hot dogs 36
Rack trolley 318
Receipt tray 35
Reception bell 35
Reducer cap 229, 234-235
Reducer cap for grate 206-207, 210, 231
Reducer overlay 234-235
Refrigerated & freezing counters 264
Refrigerated and freezing cabinets
and display cabinets 275
Refrigerated and freezing
pizza counters 269
Refrigerated base 274
Refrigerated counter 264-265
Refrigerated counter / base 274
Refrigerated counter with riser 265
Refrigerated display cabinet 280-282
Refrigerated display case 271-273
Refrigerated or freezer counter 266
Refrigerated pizza counter 170, 270
Refrigerated pizza counter
600x400 271
Refrigerated pizza counter
on wheels 270
Refrigerated pizza counter
with display case 170, 269
Refrigerated pizza counter
with display case on wheels 170
Refrigerated salad counter 267-268
Refrigerated salad counters 267
Refrigeration or freezer cabinet 275-277
Refrigerators & freezers 260-261
Replaceable cartridge 320
Restaurant cutlery 67, 69
Rice cooking appliance 194
Rice portioner 39
Rice/purée portioner 39
Ring bucket 20
Rinse aid 257
Rinse aid for combi steam ovens 308
Roast tongs 38
Roasting knife 45, 47-48, 50, 55
Rolled knives set with a strip 55
Rolling pin 154
Roll-top heater GN 1/1 106
Roll-type sausage warmer 186
Rose tip 153
Rotating stainless steel cake platter 157
Round catering table 123

S

Safety cabinet 301
Salad bowl 71-72
Salad spinner 21
Salamanca grill 193
Salamanca shelf 297
Salmon knife 45
Salt shaker / pepper shaker 74
Salt tablets 307, 320
Sandwich display stand 37
Sandwich display stand with handle 37

Sanelli forged steel knives –
Ergoforge line 47
Sanelli honing steel, forged 56
Sanelli knives 48
Sanelli knives
Premana Professional Line 43
Sanelli knives set 46
Sanelli steel 56
Sannelli set with strip 54
Sauce dispenser 36
Sauce dispenser with pump 36-37
Sauceboat 73
Saucepan 11
Saucer holder for rack 316
Sausage filler 179
Sausage fillers 179
Scissors 57
Scoop 32
Screw-joined furniture
for self-assembly 294
Serving accessories 28-29
Serving basket 120
Serving cart 101
Serving cart premium 101
Serving carts 101
Serving case GN 1/1 118
Serving spoon 26-29
Set of 4 egg trays 88
Set of forged knives 55
Set of guide rails
for cabinets GN 2/1 286
Set of guide rails
for counters GN 1/1 286
Set of knives 46, 54
Set of wheels for chest freezers 285
Shaker glass 131
Shallow colander 24
Shelf for cabinets GN 2/1 286
Shelf for counters GN 1/1 286
Shelf for devices with a compartment
of 600x400 mm 286
Shelf with spice containers 35
Shelves for cabinets and counters 286
Shower faucet 323
Shower kit 257
Shredding knife 45
Sieve 23-24
Sifting mesh 23
Silicone ice cube tray 134
Silicone mould 134
Single contact grill 182, 185
Single fryer 183, 187, 220
Single fryer on a stand with door 220
Single fryer with tap 183, 187
Single stove 231
Single-chamber matrix 96
Single-door refrigerator 263
Single-door refrigerator 262
Single-door refrigerator / freezer 275
Single-door refrigerator /
freezer on legs 260
Single-door refrigerator-freezer 263
Single-door wheeled refrigerator /
freezer 261
Single-zone wine cooler 143, 278
Skeletal base 229

Slate plate	118-119
Slicer for cured meat	173
Slicer for cured meat and cheese	173
Slotted spoon	25-29, 31
Slotted tub	24
Smoked meat knife	45
Smooth board	61
Snail accessories	75
Snail fork	75
Snail plate	75
Snail tongs	75
Soap dispenser	300
Soft cheese knife	53
Solid enamelled baking tray	256
Soup boiler	111
Soup vase	78
Sous-vide cooking circulator	201
Sous-vide GN 1/1 cooking circulator	201
Sous-vide technology	201
Spaghetti spoon	26-28
Spaghetti tongs	38
Spatula	26-29, 46, 152
Spatula for confectionery	30, 152
Spatulas	29
Spice dispenser	149
Spice grinder	76
Spice organizer	74
Spiral mixer	163-164
Sponge cake knife	155
Stacking kit	246, 255
Stainless steel buckets	20
Stainless steel GN catering containers, perforated, standard	82
Stainless steel GN catering containers, standard	80
Stainless steel grill	257
Stainless steel polish	307
Stainless steel polishing liquid	286
Stalgast dishwashers	310
Stalgast dishwashers aqua series	314
Stalgast hacpp knives of rolled steel	51
Stalgast knife made of forged steel	49
Stalgast knives of rolled steel	50
Stand	156
Standard line auxiliary stockpot stove	232
Standard line power stockpot stove	231
Star tip	153
Steak and pizza knife	74
Steak maker	176
Steam condenser	255
Steel	46-47, 50, 55-56
Steel GN catering containers, standard	83
Steel mug for shaker	131
Steels	56
Stewing pot	11
St-fast convection-microwave oven	248
Storage cabinet (hinged doors)	293
Storage rack	102
Storage rack – perforated shelves	296
Storage rack – solid shelves	296
Straight boning knife	45
Straight roller blade	27

Surface filter for universal dishwasher	314-315
--	---------

T

Table bin	74, 302
Table fork	63-70
Table knife	63-70
Table lamp	78
Table spoon	63-70
Table stand for ice bucket	135
Table vacuum flask	113-114
Table with 1-compartment basin	291-292
Table with 1-compartment sink and shelf	290-291
Table with 2-compartment sink and hinged doors	291
Table with 2-compartment sink and sliding doors	291
Table with double-compartment sink and shelf	295
Table with double-compartment sink without shelf	295
Table with single-compartment sink and shelf	295
Table with single-compartment sink without shelf	294
Tablecloth clip	74
Tabletop sign	113, 134
Tableware	71
Tamper	150
Tamper mat	150
Tamping station	150
Tea spoon	63-69
Temperature indicator	41
Tenderizing rollers	176
Terrine mold	23
Thermal bag	93, 168
Thermal insulated container	90
Thermal insulated container 600 x 400	92
Thermal insulated container for ice cream tubs	92
Thermal insulated container for pizza	92, 169
Thermal insulated container with handle	92
Thermal insulated transport containers made of expanded polypropylene (epp)	90
Thermal insulation container for ice	135
Thermal insulation container for wine	135
Thermo-hygrometer	41
Thermometer	41
Thermometer probe	41
Three-chamber matrix	96
Tight-fitting lid – buffet safe	84
Timer	41
Titanium-coated pan	13
Titanium-coated pans	13
Toaster	191
Tomato knife	46, 48
Tongs	29
Top line stockpot stoves	231

Transport cart for GN containers and baking trays	99
Transport container	87
Trash can	302
Trash cover 067060	302
Tray	116-117
Tray and GN container rack	312
Tray basket GN 1/1	318
Tray for eggs, omelettes, and pancakes	248
Tray sealing machine	96
Tray stand	117
Tripe soup bowl	72
Tub	22
Turner	30, 54
Turning fork	26-27
Tweezers for fish-bone removal	39
Two-chamber matrix	96
Type s fish grate for 400 units	219
Type s fish grate for 800 units	219

U

Universal basket	318
Universal dishwasher	314-315
Universal dishwasher 500x500 with detergent dispenser	314
Universal dishwasher 500x500 with detergent dispenser and a drain pump	314
Universal dishwasher 500x500 with detergent dispenser and a rinse boosting pump	314
Universal dishwasher 500x500 with detergent dispenser, a drain pump and a rinse boosting pump	314
Universal dishwasher with base	316
Universal dishwasher with built-in detergent dispenser and base	316
Universal dishwasher with detergent dispenser	315
Universal dishwasher with detergent dispenser and drain pump	315
Universal dishwasher with detergent dispenser and rinse boosting pump	315
Universal dishwasher with detergent dispenser, drain pump and rinse boosting pump	315
Universal knife	48
Universal sterilizer	305
Universal tongs	38-39
Utility knife	48, 51

V

Vacuum bags	98
Vacuum flask	89, 95
Vacuum flask with tap	95
Vacuum packaging machine	97
Vegetable and fruit knife	52
Vegetable knife	46, 48, 50, 52
Vegetable peeler	27, 57
Vertical tap	323
Wafer maker	184

Waffle maker	189
Waiter's corkscrew	129
Waiter's tray	116
Wall table with shelf	294
Wall table with sliding doors	292
Wall table without shelf	294
Wall-mounted cabinet	292
Wall-mounted shelf for equipment	297
Washbasin tap	322, 324
Washbasin tap with spray	322, 324
Waste bag stand	301
Waste container	302-303
Water column for line 700	323
Water flow counter	320
Water grill	217
Water heater	107, 112
Water pressure reducer	246
Water softener	320
Waterproof pinafore	300
Welded furniture	290
Wheel	40
Wheeled base	303
Whisk	31
Wire whisk with ball (20 wires)	27
Wok	224
Wok overlay . 206-207, 210, 229, 234-235	
Wok pan	12, 14, 224
Wooden round spatula	184



All listed products meet the requirements of the New Approach Directives.



Products intended to come into contact with food meet the requirements for safety and health in accordance with Regulation 1935/2004 of the European Parliament and of the Council.

The information contained in the catalog is not an offer within the meaning of the law. Issuing a new catalog invalidates all the terms and conditions set out in previous issues. Orders not carried out due to stock shortages will be confirmed in writing with a deadline provided. The Seller reserves the right to change the price and withdraw products from sale; information about said changes shall be published on the website. All prices quoted exclude Value Added Tax. Products in the catalog can be replaced with other products of equal properties (parameters) without notice. To increase the readability of the photos, some products were shown with additional equipment not included in them. Photos in this catalog are for illustration; the actual product may differ from the one in the image. The certification of measurement products used for commercial purposes lies with the customer. Do not wash aluminum products in the dishwasher. All rights reserved: copying in whole or in part without permission is prohibited.



Contact us



Stalgast sp. z o. o.
Promenada Business Center
ul. Ostrobramska 75C
04-175 Warsaw, Poland



www.stalgast.eu
E-mail:
export@stalgastr.com

KSEN54_2026_04_30

