Reliable quality
in building
your business.

stalgast
professional catering equipment



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stalgast
professional catering equipment

FAMILY BUSINESS

Environmentally friendly technologies

Polish manufacturing
European quality

>7000 products
in stock

29 000
pallet spaces

over 500
employees

98% product availability

We've been supporting the catering businesses of our customers for 30 years because their success is our success. We are a team of professionals specializing in many areas—designers of catering equipment, professional marketers, who are also product advisors, culinary experts, equipment installers and service technicians. We espouse a business-oriented approach to the catering industry and we understand the necessity of success. Because of that we not only provide advice, but also support our customers, cooperate with them, and develop strong partner relationships. We recommend the best solutions, offer the most reliable equipment and we try to ensure the safety of our customers, starting from their idea for a company all the way to their successful conduct of a catering business. **The catering industry is our passion.** We produce catering equipment and select the products of renowned international manufacturers in cooperation with the best specialists.

We have many years of experience in the catering industry as well as extensive knowledge that we are happy to share.

WE COOPERATE WITH 300 RECIPIENTS IN 34 COUNTRIES

learn more at: **stalgast.eu**
e-mail: **export@stalgast.com**

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+48 22 509 30 93

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OUR INVESTMENTS

Modern Logistics and Manufacturing Center

In 2018, we launched the industry's most advanced Logistics Center, in which we use state of the art processes and technologies for the organization of the distribution to domestic and foreign customers

- 29 000 pallet spaces
- Shipment on the day of the order
- more than 7000 products in stock

The new Stalgast Radom factory launched production in August 2019.









POLISH MANUFACTURING

State of the art Catering Equipment Production Plant in Radom.

In the factory in Radom, launched in 2008, we produce stainless steel catering furniture 24/7 and upon special orders, as well as dishwashers and glassware washers with sanitization functions, heating lines and food serving lines.

As the only company in the country, we produce catering accessories made of plastics, including racks for dishwashers and cutting boards. We are gradually expanding our offer to include new products from this group.

As a market leader, we have introduced innovative and environmentally friendly solutions in the production of stainless steel catering furniture. We are gradually expanding this process to other manufactured devices.

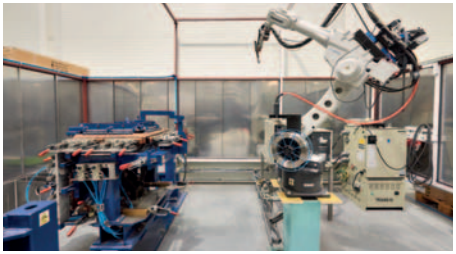
- State of the art machine park
- Meticulous quality control procedures
- An experienced team of R&D professionals
- World-class design work







In August 2019, we launched a new factory, where we produce heating lines from the "700 series" as well as dishwashers.





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Please, feel free to explore our latest product offer!

NEW PRODUCTS ARE ON PAGES:

Wok 28
Standard line power stove 34
Gredil pots 43
Wok pans 48
Vegetable slicers 78-79
Ohaus auxiliary scales 80
Electronic thermometer with probe 70
Milk thermometr 334
Knives kits 102-103
Knife sharpener 104
Cutting board 109, 310
Steak cutlery 131
Cutlery, Bistro line 117
Cutlery, Koneser line 115
Opal Glass tableware 197
Stalgast porcelain, Koneser line 161
Stalgast porcelain, Bistro line 159
Bistro glasses 193
Beer glasses 208
Nonix beer glass 187
Risus glasses 196
Grande-s glasses 201
Elysia glass 203
Hudson glass 203
Tin Can glass 203
Glass, Timeless line 198
Sorgente glasses 187
Stone glass 187
Longue glass 187
Wind glass 187
Lubiana porcelain, Afrodyta line 164
Lubiana porcelain, Kaszub, Hel line 166
Lubiana porcelain, Wersal, America line 168
Tina pizza plate 367
Packing unit for liquids 239
Waiter cart 253
Buffet base 291
Mini glass utensils for Finger Food 285
Heater for heating appliances 266
Electric soup boiler 10 l 269
Beverage cooling unit 277
Smoothie dispenser 277
Finger food basket 289
Buffet column 293
Julep cocktail strainer 310
Drinking straw 312
Waring blender pitcher 533
Ice cream spoon 306
iSi Nitro Whip siphon and cartridges 336
Pizza dough container 366
E-Line pizza oven 359
Accessories for meat grinders 375
Sausage slicer 79
Caterina fryer 388
Potis gyros makers 399-400
Potis gyros makers accessories 400-401
GGF chicken rotisserie 398
Stalgast steam ovens made by Piron 414
Cooling table with drawers 427
Cooling table with sink 426
Pizza table with a cooling top and 600x400 mm drawers . 433
Adjustable refrigerated display showcase 431
Refrigerated display showcases 438
Rotary refrigerated display 440
Gastronomic shoes 469
Salt tablets 499
Cutlery container 496
Premium shower set 508

EXPLANATIONS OF ICONOGRAPHIES AND ABBREVIATIONS USED IN THE CATALOG


power supply


gas supply


heating with an electric heater


fuel heating


can be used for induction


cannot be used for induction


can be used on electric stoves


can be used on gas stoves


can be used in microwave ovens


dishwasher safe


not dishwasher safe


manual chamber humidification


fan with adjustable rotation direction



compartment capacity



stainless steel



stainless steel 18/0



stainless steel 18/10


can be stacked



maximum temperature



recommended for Sous vide



made of polystyrene



made of aluminum



made of chromed steel



made of polypropylene foam



made of polycarbonate



made of polyethylene



made of polypropylene



made of nylon



made of silicon



biomaster Antibacterial


made of wood



copper-coated



Teflon-coated



ceramic coating


tempered glass


crystal


marked glass



device power


for self-assembly



maximum load

use water with a hardness up to 60dH as per German scale

LED lighting

intended for food contact

BPA free

ecological/energy-saving product

Code	Catalog number
No.	number
Ø	diameter
W	width
D	depth

H	height
L	lenght
V	volume
T	temperature
N	rotation speed

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

stalgast
ekspert gastronomiczny

refrigeration appliance

freezing appliance

/ or

\+ and

static system

dynamic system

600/400 for confectionery/bakery trays

GN 2/1 for gastronomic containers

hinged door

sliding door

the case opens from two sides

size WxDxH mm

80° temperature range

suitable for washing glassware

recommended application in ovens

suitable for washing plates

oven compartment layout

suitable for washing pots

350 RACK dishwasher basket 350x350 mm

adapted to wash GN 1/1 trays

450 RACK dishwasher basket 450x450 mm

320 maximum height of the washed dish

500 RACK dishwasher basket 500x500 mm

has certification

570 RACK dishwasher basket 570x620 mm

Polish product Stalgast Radom

DOUBLE WALL double wall design

HACCP in accordance with HACCP standards

72h FURNITURE order processing time within 72h*



HEATING LINE 700 UNITS & RANGES

01

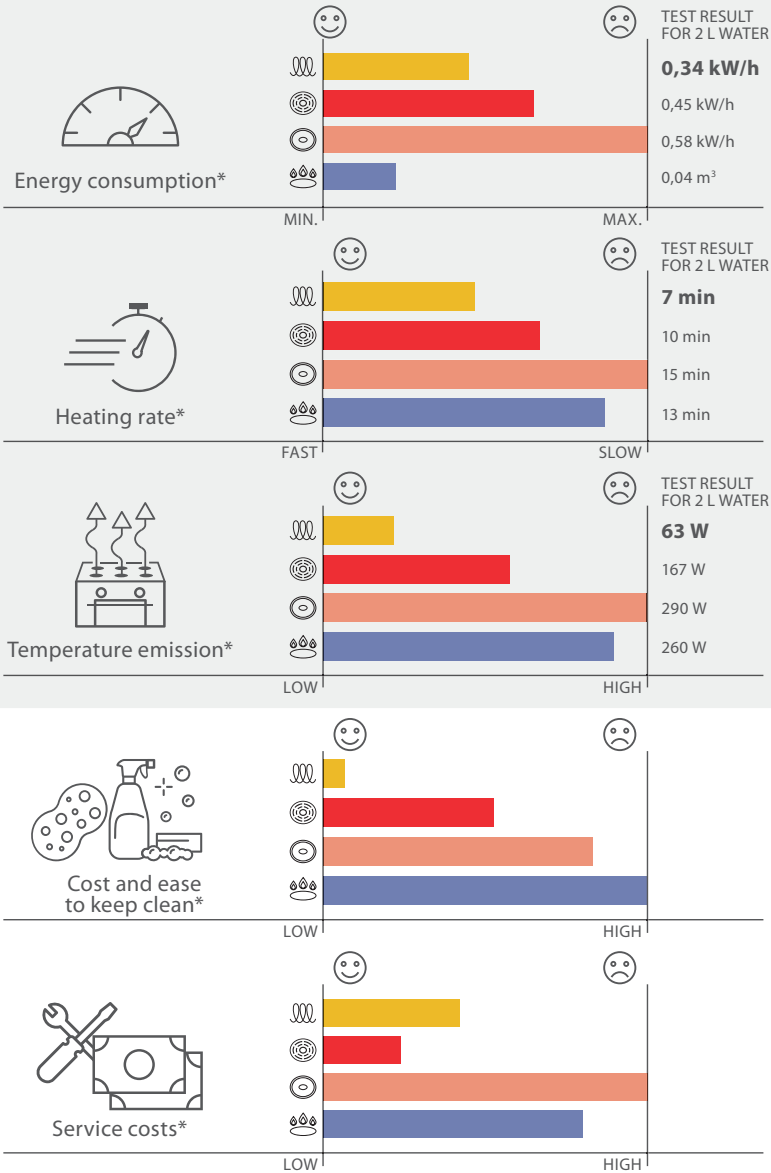
LINE 700

Gas, induction, infrared and electric cookers....12-19
Grills....20-22
Fryers....23
Pans....24-25
Pasta makers....26-27
Wok....28
Bain-maries....29
Neutral elements....30
Bases and accessories....31

AUXILIARY DEVICES

Gas, induction and electric burner stools....33-36
Gas and electric freestanding stoves....37-39
Convection oven....40
Electric pan....41

Heating technology comparison



* Test result for boiling 2 liters of water in one cooking zone.

HEATING CHAIN LINE 700
AUXILIARY 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

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ERGONOMIC - SAFETY - MODERN DESIGN

Stalgast 700 line was intended as a comprehensive equipment of 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, SCHNIDER-ELECTRIC, HELCRA, SELFA, RICA, FLAM GAS guarantee the appliances' reliability and safety
- Devices from line 700 are designed with energy savings and ecology in mind



Intuitive control system

- clear and permanent marking of features and work parameters, made by means of laser engraving
- appropriately tilted panel ensuring ergonomic work

GAS RANGE

- intended for thermal processing in all types of kitchen utensils using natural or liquid gas
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

INOX

Polish Product

finalista konkursu DOBRY WZÓR 2018

4-BURNER RANGE WITH OVEN

- modern design
- 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 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available 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 (45mm)

NEW



Code	Description	Ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9710110	4-burners (3.5 + 2x5 + 7)	-	800	700	850	20,5 / 6	G20	static
9710130	4-burners (3.5 + 2x5 + 7)	-	800	700	850	20,5 / 6	G30	static
9710210	4-burners (3.5 + 5 +2x7)	-	800	700	850	22,5 / 6	G20	static
9710230	4-burners (3.5 + 5 +2x7)	-	800	700	850	22,5 / 6	G30	static
9710310	4-burners (2x5 + 2x7)	-	800	700	850	24,0 / 6	G20	static
9710330	4-burners (2x5 + 2x7)	-	800	700	850	24,0 / 6	G30	static
9715110	4-burners (3.5 + 2x5 +7)	-	800	700	850	20,5 / 7	G20 / 400	convection
9715130	4-burners (3.5 + 2x5 +7)	-	800	700	850	20,5 / 7	G30 / 400	convection
9715210	4-burners (3.5 + 5 + 2x7)	-	800	700	850	22,5 / 7	G20 / 400	convection
9715230	4-burners (3.5 + 5 + 2x7)	-	800	700	850	22,5 / 7	G30 / 400	convection
9715310	4-burners (2x5 + 2x7)	-	800	700	850	24,0 / 7	G20 / 400	static
9715330	4-burners (2x5 + 2x7)	-	800	700	850	24,0 / 7	G30 / 400	static
9716110	4-burners (3.5 + 5 + 2.7)	-	800	700	850	20,5 / 7	G20 / 400	static
9716130	4-burners (3.5 + 5 + 2.7)	-	800	700	850	20,5 / 7	G30 / 400	static
9716210	4-burners (3.5 + 5 + 2x7)	-	800	700	850	22,5 / 7	G20 / 400	static
9716230	4-burners (3.5 + 5 + 2x7)	-	800	700	850	22,5 / 7	G30 / 400	static
9716310	4-burners (2.5 + 2x7)	-	800	700	850	24,0 / 7	G20 / 400	static
9716330	4-burners (2.5 + 2x7)	-	800	700	850	24,0 / 7	G30 / 400	static
990998	Oven grate 600x400	-	600	400	-	-	-	-
990999	Oven grate GN2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

*feature available for electric ovens only.

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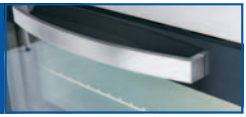
6-BURNER RANGE WITH OVEN

- modern design
- 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: 3.5 kW; 5 kW; 7kW double-crown; 9kW double-crown
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available 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 (45mm)

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
9711110	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5 / 6	G20	static
9711130	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5 / 6	G30	static
9711210	6-burners (3.5 + 3x5 + 2x7 + 9)	-	1200	700	850	36,5 / 6	G20	static
9711230	6-burners (3.5 + 3x5 + 2x7 + 9)	-	1200	700	850	36,5 / 6	G30	static
9717110	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5 / 7	G20 / 400	convection
9717130	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5 / 7	G30 / 400	convection
9717210	6-burners (3.5 + 3x5 + 2x7 + 9)	-	1200	700	850	36,5 / 7	G20 / 400	convection
9717230	6-burners (3.5 + 3x5 + 2x7 + 9)	-	1200	700	850	36,5 / 7	G30 / 400	convection
9718110	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5 / 7	G20 / 400	static
9718130	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5 / 7	G30 / 400	static
9718210	6-burners (3.5 + 3x5 + 2x7 + 9)	-	1200	700	850	36,5 / 7	G20 / 400	static
9718230	6-burners (3.5 + 3x5 + 2x7 + 9)	-	1200	700	850	36,5 / 7	G30 / 400	static
990998	Oven grate 600x400	-	600	400	-	-	-	-
990999	Oven grate 2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

*feature available for electric ovens only.

GAS BOILING TOP

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- cast iron grids
- pilot flame
- flame safety device
- **also available 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 (20 mm)

Cast iron grids



Removable large stove bowl





Code	Description	Ø mm	W mm	D mm	H mm	P kW	U
9705110	2-burners (3.5+5)	-	400	700	250	8,5	G20
9705130	2-burners (3.5+5)	-	400	700	250	8,5	G30
9705210	2-burners (3.5+7)	-	400	700	250	10,5	G20
9705230	2-burners (3.5+7)	-	400	700	250	10,5	G30
9706110	4-burners (3.5+2x5+7)	-	800	700	250	20,5	G20
9706130	4-burners (3.5+2x5+7)	-	800	700	250	20,5	G30
9706210	4-burners (3.5+2x5+7)	-	800	700	250	22,5	G20
9706230	4-burners (3.5+2x5+7)	-	800	700	250	22,5	G30
9706310	4-burners (2x5+2x7)	-	800	700	250	24,0	G20
9706330	4-burners (2x5+2x7)	-	800	700	250	24,0	G30
9707110	6-burners (3.5+3x5+2x7)	-	1200	700	250	32,5	G20
9707130	6-burners (3.5+3x5+2x7)	-	1200	700	250	32,5	G30
9707210	6-burners (3.5+2x5+2x7+9)	-	1200	700	250	36,5	G20
9707230	6-burners (3.5+2x5+2x7+9)	-	1200	700	250	36,5	G30
970000	Reducer cap for grate	-	200	200	-	-	-
9700020	Chimney for modules 400 mm	-	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-	-
9700060	Chimney for modules 1200 mm	-	-	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-



Reducer cap recommended for 3.5kW and 5kW burners

INDUCTION RANGES

INOX

Polish Product

- 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
- 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

- modern design
- 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**
- **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 (45mm)



Display



Ceramic induction hobs



Code	Description	W mm	D mm	H mm	P kW	U V
9705100	2 hobs	400	700	850	7	400
9706100	4 hobs	800	700	850	14	400
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

INFRARED TOPS

INOX

Polish Product

- intended for thermal processing in all types of kitchen utensils using electricity
- technology used in infrared stoves gives energy savings and work dynamics, unavailable for appliances with with cast iron electric hobs
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- intended for small, medium and large catering establishments

CERAMIC BOILING TOP

- modern design
- 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 (20 mm)

Intuitive control panel



Ceramic hobs





Code	Description	W mm	D mm	H mm	P kW	U V
9705500	2 hobs	400	700	250	5	400
9706500	4 hobs	800	700	250	10	400
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

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ELECTRIC RANGES

INOX

Polish Product

- intended for thermal processing in all types of kitchen utensils using electricity
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

4-HOB ELECTRIC RANGE WITH OVEN

- modern design
- 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 (45mm)



Humidity control system



Pressed stove bowl



Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9715000	4 hobs	800	700	850	10,4 / 7	400	convection
9716000	4 hobs	800	700	850	10,4 / 7	400	static
990998	Oven grate 600x400	600	400	-	-	-	
990999	Oven grate GN 2/1	650	530	-	-	-	

6-HOB ELECTRIC RANGE WITH OVEN

- modern design
- 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 (45mm)

Intuitive control system



Humidity control system



Auxiliary cupboard





Code	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9717000	6 hobs	1200	700	850	15,6 / 7	400	convection
9718000	6 hobs	1200	700	850	15,6 / 7	400	static
990998	Oven grate 600x400	600	400	-	-	-	-
990999	Oven grate GN 2/1	650	530	-	-	-	-

ELECTRIC BOILLING TOP

- modern design
- 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 (20 mm)

Ergonomic control panel



Rounded edges





Code	Description	W mm	D mm	H mm	P kW	U V
9705000	2 hobs	400	700	250	5,2	400
9706000	4 hobs	800	700	250	10,4	400
9707000	6 hobs	1200	700	250	15,6	400
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-
9700060	Chimney for modules 1200 mm	-	-	-	-	-

GRILLS

INOX

Polish Product

- intended for direct thermal processing of food, consisting in grilling or frying
- 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 GRILL TOP

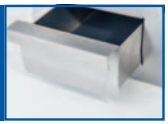
- modern design
- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working surface 2200/4400 cm²**
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- spark generator powered by 230V
- grease container
- high side and rear lipping
- **available in gas versions G27 and G31**
- adjustable feet (20 mm)



Code	Description	W mm	D mm	H mm	P kW	U
9730110	Single smooth	400	700	250	6,5	G20
9730130	Single smooth	400	700	250	6,5	G30
9730210	Single ribbed	400	700	250	6,5	G20
9730230	Single ribbed	400	700	250	6,5	G30
9731110	Double smooth	800	700	250	13	G20
9731130	Double smooth	800	700	250	13	G30
9731210	Double ribbed	800	700	250	13	G20
9731230	Double ribbed	800	700	250	13	G30
9731310	Double smooth/ribbed	800	700	250	13	G20
9731330	Double smooth/ribbed	800	700	250	13	G30
9731000	Cover	786	623	185	-	-

NEW

Waste and grease drawer



Easy to clean surface



ELECTRIC GRILL TOP

- modern design
- 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
- high side and rear lipping
- can be installed on open skeletal structure or base with a door
- **optional cover for 800 mm plate (973100)**
- **cover 973100 allows reducing energy consumption down to 30%**
- adjustable feet (20 mm)



Code	Description	W mm	D mm	H mm	P kW	U V
9730100	Single smooth	400	700	250	4,0	400
9730200	Single ribbed	400	700	250	4,0	400
9731100	Double smooth	800	700	250	8,1	400
9731200	Double ribbed	800	700	250	8,1	400
9731300	Double smooth/ribbed	800	700	250	8,1	400
9731000	Cover	786	623	185	-	-
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

NEW

Smooth/ribbed hob



Ergonomic control panel



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ELECTRIC GRILL TOP WITH LID

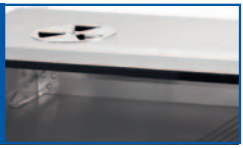
- enhances the cooking effect of grilled products
- **energy consumption reduced by approx. 30%**
- lid structure made of stainless steel
- **has a glass, thermometer and baffles**
- the height of the grill with the lid open, approx. 920 mm
- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- working surface 2200/4400 cm^2
- 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 (20 mm)



Termometer



Humidity control system



Code	Description	W mm	D mm	H mm	U V	P kW
9731190	Smooth	800	700	430	400	8,1
9731290	Ribbed	800	700	430	400	8,1
9731390	Smooth/ribbed	800	700	430	400	8,1

WATER GRILL

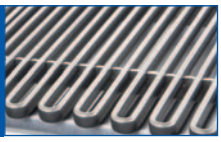
- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- smooth temperature control
- **special grid integrated with the heater that quickly reaches the operating temperature**
- **steam grilling system makes the food more juicy and crispy**
- grease and condensate 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 (20 mm)



Ergonomic control panel



Integrated grate with heater



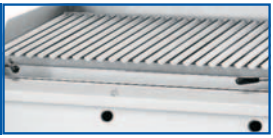
Code	Description	W mm	D mm	H mm	P kW	U V
9732000	Water grill	400	700	250	4,1	400
9733000	Water grill	800	700	250	8,2	400
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

LAVA GRILL

- modern design
- **laser-engraved front panel**
- burner with flame safety device
- burner pilot flame
- spark generator powered by 230V
- **smooth temperature control in the range 120-300°C**
- **appliances with an S or V grate**
- **also available in gas versions G27 and G31**
- adjustable feet (45mm)



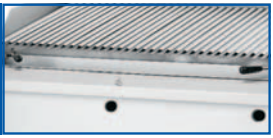
Type V grid ideal for grilling meat and vegetables



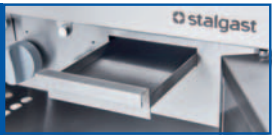
Lava stones included



Type S grid ideal for grilling fish and seafood



Ash drawer



Code	Product	W mm	D mm	H mm	P kW	U V	
9732010	Lava grill (grate V)	400	700	850	6,5	G20	
9732030	Lava grill (grate V)	400	700	850	6,5	G30	
9732110	Lava grill (grate S)	400	700	850	6,5	G20	
9732130	Lava grill (grate S)	400	700	850	6,5	G30	
9733010	Lava grill (grate V)	800	700	850	13	G20	
9733030	Lava grill (grate V)	800	700	850	13	G30	
9733110	Lava grill (grate S)	800	700	850	13	G20	
9733130	Lava grill (grate S)	800	700	850	13	G30	
973997	Type S fish grate for 400 units	-	-	-	-	-	NEW
973998	Type S fish grate for 400 units	-	-	-	-	-	NEW
973999	Lava stones	-	-	-	-	-	NEW

FRYERS

INOX Polish Product

- intended for direct thermal processing of food, consisting in frying; 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 FRYER

- **compartment capacity up to 17 liters**
- burner with flame safety device
- burner pilot flame
- spark generator powered by 230V
- temperature control in the range 90-190°C
- „cold zone" system
- **frying fat 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 fat container with filter included**
- **also available in gas versions G27 and G31**
- adjustable feet (45mm)

Frying fat container with filter



Efficient gas burner system





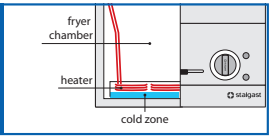
Code	Product	W mm	D mm	H mm	V liters	P kW	U V
9725110	Single fryer	400	700	850	17	15	G20
9725130	Single fryer	400	700	850	17	15	G30
9725210	Double fryer	400	700	850	2x7	12	G20
9725230	Double fryer	400	700	850	2x7	12	G30

ELECTRIC FRYER

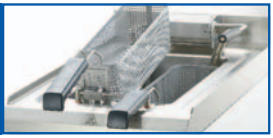
- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- temperature range up to 190°C
- „cold zone" system
- power cut protection after removing the heater
- movable heating elements for easy cleaning
- safe frying fat 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 (20 mm)



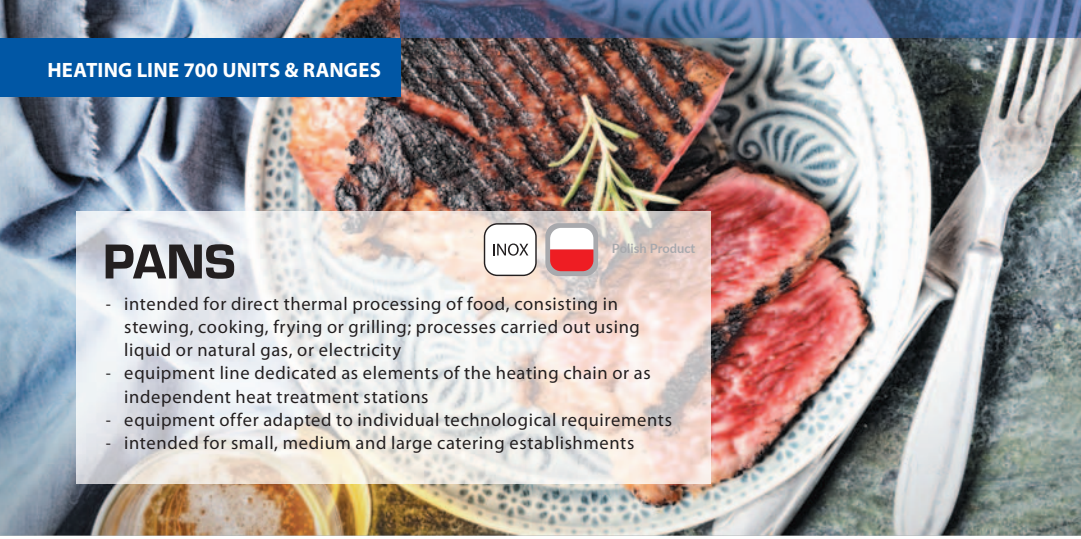
Cold zone



Possibility of placing two baskets in the compartment



Code	Product	W mm	D mm	H mm	V liters	P kW	U V
9725000	Single fryer	400	700	250	10	9	400
9725500	Single fryer	400	700	850	15	15	400
9726000	Double fryer	800	700	250	2x10	18	400
979991	Set of two baskets for 9725000, 9726000	105	350	110	-	-	-



PANS

INOX

Polish Product

- 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

TILTED GAS PAN

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- spark generator powered by 230V
- **precise manual mechanism of tilting the working bowl**
- **narrow bowl outflow**
- **smoothly adjustable lid opening**
- **bowl working surface 0.35m²**
- **volume 60 l**
- **intended for stewing, cooking and frying**
- temperature control in the range 100-300°C
- **also available in gas versions G27 and G31**
- adjustable feet (45mm)

Automatic temperature control



Precise bowl tilting system





Code	W mm	D mm	H mm	P kW	S chops/h	U	V liters
9740010	800	700	850	17	~200	G20	60
9740030	800	700	850	17	~200	G30	60

NEW

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TILTED ELECTRIC PAN

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- **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 60 l**
- **intended for stewing, cooking and frying**
- temperature control in the range 60-300°C
- adjustable feet (45mm)



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
9740000	800	700	850	10,8	~200	400	60

MULTIFUNCTION PAN

- **intended for stewing, frying, cooking and grilling**
- modern design
- 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 19 liters**
- **chimney use optional**
- adjustable feet (45mm)



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
9741000	Pan	400	700	850	19	90	5	400
9700020	Chimney for modules 400 mm	-	-	-	-	-	-	-



PASTA MAKERS

Polish Product

INOX

- 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 MAKER

- modern design
- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system against running without water, available via the control panel**
- spark generator powered by 230V
- 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**
- **also available in gas versions G27 and G31**
- the price does not include pasta baskets
- adjustable feet (45mm)



Water pourer



Drip tray



Code	Product	W mm	D mm	H mm	V liters	P kW	U	
9745110	Pasta maker	400	700	850	25	9,1	G20	NEW
9745130	Pasta maker	400	700	850	25	9,1	G30	
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-	
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-	

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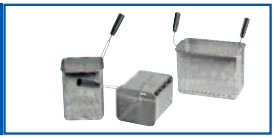
ELECTRIC PASTA MAKER

- modern design
- 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 (45mm)

Ergonomic control panel

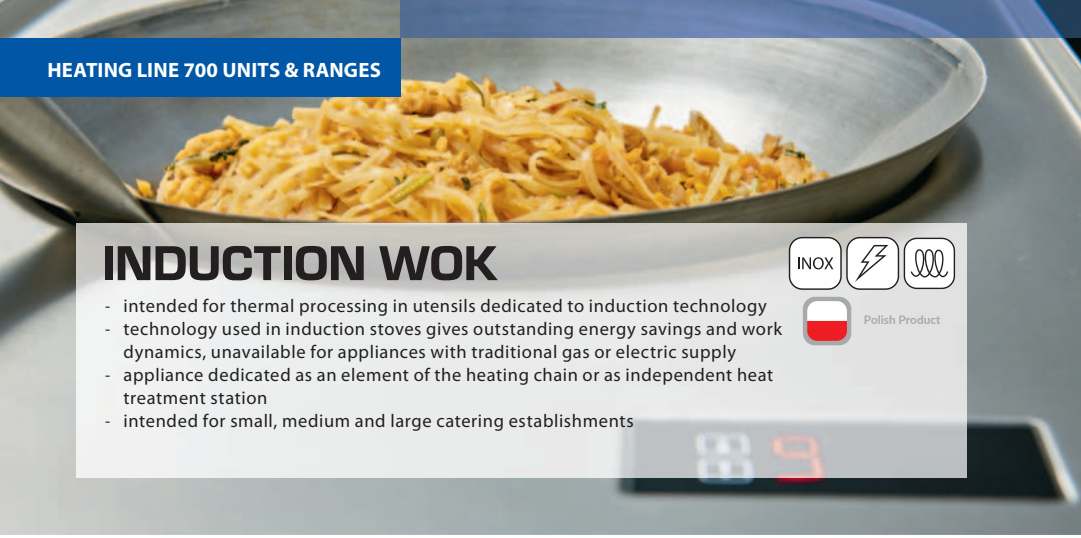


Pasta baskets





Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V
9745000	Pasta maker	400	700	850	15	6	400
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-
9700020	Chimney for modules 400 mm	-	-	-	-	-	-



INDUCTION WOK

INOX

Polish Product

- 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

WOK

NEW

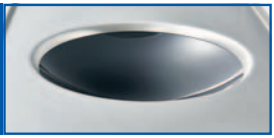
- modern design
- ergonomic knob
- **laser-engraved front panel**
- **induction bowl diameter 290 mm, 5 kW**
- **9 power levels controlled by a knob**
- **efficient cooling system**
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliance in the version without a combustion chimney**
- **chimney use optional**
- adjustable feet (45mm)



Display



Induction bowl



Code	Product	W mm	D mm	H mm	V liters	P kW	U V
9704005	Wok	400	700	850	25	5	400
9700020	Chimney for modules 400 mm	400	-	-	-	-	-

WOK PAN

- 037400 Satin steel, handle length 200 mm
- 037401 polished steel, handle length 185 mm



Code	Ø mm	H mm
037400	400	120
037401	400	120

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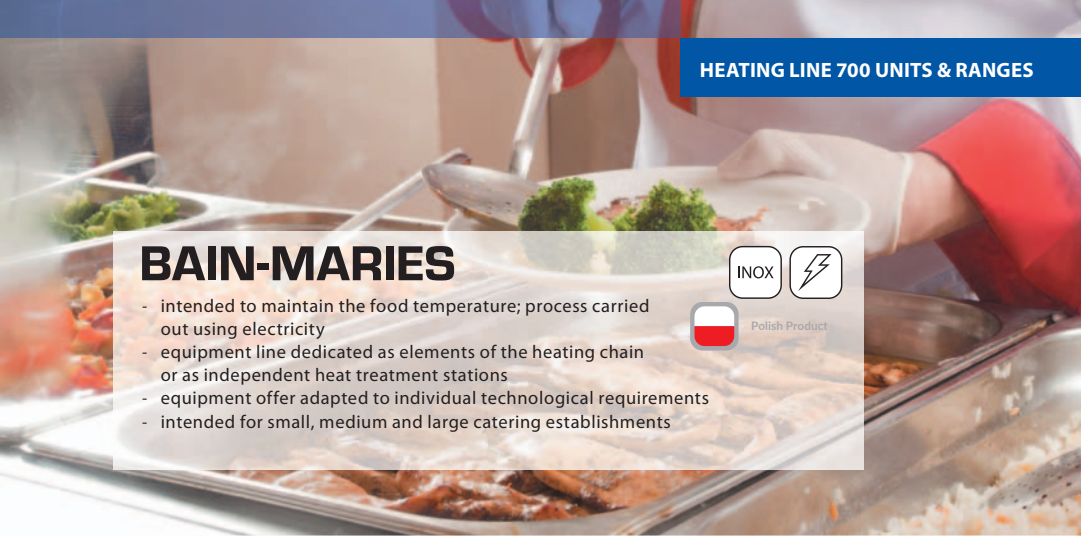


BAIN-MARIES

INOX

Polish Product

- 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 stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments

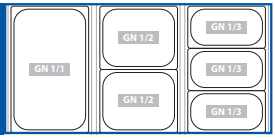
BAIN-MARIE

- modern design
- 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)
- 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 (20 mm)

Functional control panel



3 examples of GN setups





Code	Product	W mm	D mm	H mm	P kW	U V
9720000	Bain-marie	400	700	250	0,8	230
9721000	Bain-marie	800	700	250	1,6	230
9700020	Chimney for modules 400 mm					
9700040	Chimney for modules 800 mm					



NEUTRAL ELEMENTS

INOX

Polish Product

- 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

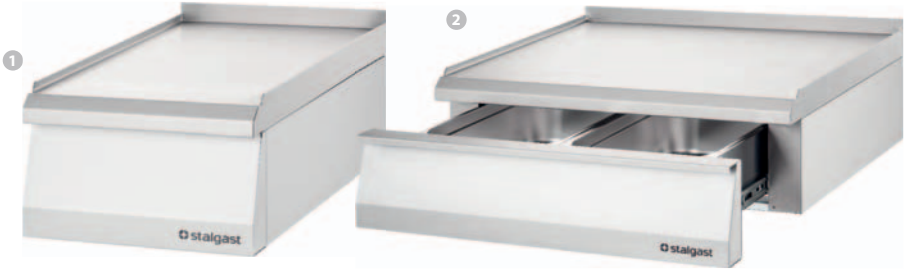
- **fully-extendable drawer (9700210, 9700410, 9700610)**
- **chimney use optional**
- can be installed on open skeletal structure or base with a door

Pull-out drawer in GN standard



Chimney use optional





No.	Code	Product	W mm	D mm	H mm
1.	**9700200**	Neutral station	400	700	250
	9700400	Neutral station	800	700	250
	9700600	Neutral station	1200	700	250
2.	**9700210**	Neutral station with drawer	400	700	250
	9700410	Neutral station with drawer	800	700	250
	9700610	Neutral station with 2 drawers	1200	700	250
	9700020	Chimney for modules 400 mm	-	-	-
	9700040	Chimney for modules 800 mm	-	-	-
	9700060	Chimney for modules 1200 mm	-	-	-

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BASES AND ACCESSORIES

INOX

Polish Product

- intended for storage and increasing the functionality of adjustable appliances
- base line dedicated as elements of the heating chain
- 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)

No.	Code	Product	W mm	D mm	H mm
1.	**9701200**	Skeletal base	400	565	600
	9701400	Skeletal base	800	565	600
	9701600	Skeletal base	1200	565	600
2.	**9702200**	Open base	400	565	600
	9702400	Open base	800	565	600
	9702600	Open base	1200	565	600
3.	**9703200**	Base with doors	400	620	600
	9703400	Base with doors	800	620	600
	9703600	Base with doors	1200	620	600







CHIMNEY

- 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
9700020	Chimney for modules 400 mm
9700040	Chimney for modules 800 mm
9700060	Chimney for modules 1200 mm





REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners

Code	Ø mm	H mm
970000	225	35



WOK OVERLAY

- allows using WOK cookware directly on a gas stove grate
- made of stainless steel

NEW

Code	W mm	D mm
970005	200	200

AUXILIARY DEVICES

- intended for thermal processing in all types of kitchen utensils up to 100 liters using gas or electricity, including induction technology
- appliances may be used as auxiliary elements of the heating chain or as independent heat treatment stations
- intended for small and medium catering establishments and mass catering points
- thanks to modern production technology and the components used, the appliances guarantee high efficiency and a long service life



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GAS STOCKPOT STOVE

INOX

Polish Product

- 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 1/5 (economical flame up to 20% of normal gas consumption)**
- **suitable for large pots of 50 to 100 l**
- **also available in gas versions G27 and G31**
- adjustable feet (20 mm)





Efficient and economical gas burner, cast iron grids



Code	Product	W mm	D mm	H mm	P kW	U	
773001	Single stove	565	605	380	9	G20	
773003	Single stove	565	605	380	9	G30	
773011	Double stove	1140	605	380	2x9	G20	
773013	Double stove	1140	605	380	2x9	G30	
773000	Reducer cap for grate	300	300	10	-	-	NEW

STANDARD LINE POWER STOCKPOT STOVE

- **removable stainless steel grate**
- **14 kW burner**
- burner pilot flame
- burner with flame safety device
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- **dedicated for large pots of 50 to 100 l**
- adjustable feet (20 mm)
- using pots with Ø 450-500 mm recommended

NEW



14 kW burner



Code	W mm	D mm	H mm	P kW	U
773035	565	605	380	14	G20
773036	565	605	380	11	G30

STANDARD LINE AUXILIARY STOCKPOT STOVE

- stainless steel grill
- burner pilot flame
- flame safety device
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- suitable for pots up to 40 l
- nozzles for G20 included
- **also available in gas versions G27 and G31**
- adjustable feet (20 mm)



Code	W mm	D mm	H mm	P kW	U	
773051	340	340	340	5	G30	
773052	340	340	340	5	G20	NEW

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INDUCTION STOCKPOT STOVES

INOX

Polish Product

- 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 k**nob
- **efficient cooling system**
- pot detection system
- **very robust ceramic plate**
- work parameters display
- **dedicated for large pots of 50 to 100 l**
- adjustable feet (20 mm)



Code	W mm	D mm	H mm	P kW	U V
773025	500	500	380	5	400
773028	600	600	380	8	400



ELECTRIC STOCKPOT STOVES

INOX

Polish Product

- 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

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 (20 mm)



Code	W mm	D mm	H mm	P kW	U V
773020	580	580	380	5	400

stalgast professional catering equipment



FREE STANDING GAS RANGES

INOX

Polish Product

- intended for thermal processing in all types of kitchen utensils using natural or liquid gas
- 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

FREE STANDING GAS RANGE

- cast iron grids
- available in 4and 6-burner versions
- different burner configurations: 3.5 kW; 5 kW; 7kW (double-crown); 9kW (double-crown);
- pilot flame
- flame safety device
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- **also available in gas versions G27 and G31**
- adjustable feet (20 mm)



1

No.	Code	Description	Ø mm	W mm	D mm	H mm	P kW	U
1.	**979511**	4-burners (3.5 + 2x5 + 7)	-	800	700	850	20,5	G20
	979513	4-burners (3.5 + 2x5 + 7)	-	800	700	850	20,5	G30
	979521	4-burners (3.5 +5 + 2x7)	-	800	700	850	22,5	G20
	979523	4-burners (3.5 +5 + 2x7)	-	800	700	850	22,5	G30
	979531	4-burners (2x5 + 2x7)	-	800	700	850	24,0	G20
	979533	4-burners (2x5 + 2x7)	-	800	700	850	24,0	G30
	979611	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5	G20
	979613	6-burners (3.5 + 3x5 + 2x7)	-	1200	700	850	32,5	G30
	979621	6-burners (3.5 + 2x5 + 2x7 + 9)	-	1200	700	850	36,5	G20
	979623	6-burners (3.5 + 2x5 + 2x7 + 9)	-	1200	700	850	36,5	G30
2.	**970000**	Reducer overlay	-	200	200	-	-	-
	970005	WOK overlay	225	-	-	35	-	-

REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners



2

FREE STANDING GAS RANGE

- available in 4and 6-burner versions
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown; 9kW double-crown
- pilot flame
- flame safety device
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- **also available in gas versions G27 and G31**
- adjustable feet (20 mm)



1

Cast iron grids



No.	Nr kat	Description	Ø mm	W mm	D mm	H mm	P kW	U
1.	**999511**	4-burners (3.5 + 2x5 + 7)	-	900	900	850	20,5	G20
	999513	4-burners (3.5 + 2x5 + 7)	-	900	900	850	20,5	G30
	999521	4-burners (3.5 + 5 +2x7)	-	900	900	850	22,5	G20
	999523	4-burners (3.5 + 5 +2x7)	-	900	900	850	22,5	G30
	999531	4-burners (2x5 + 2x7)	-	900	900	850	24,0	G20
	999533	4-burners (2x5 + 2x7)	-	900	900	850	24,0	G30
	999541	4-burners (3.5 + 5 + 7 + 9)	-	900	900	850	24,5	G20
	999543	4-burners (3.5 + 5 + 7 + 9)	-	900	900	850	24,5	G30
	999551	4-burners (9 + 9 + 9 + 9)	-	900	900	850	36	G20
	999553	4-burners (9 + 9 + 9 + 9)	-	900	900	850	36	G30
	999611	6-burners (3.5 + 3x5 + 2x7)	-	1300	900	850	32,5	G20
	999613	6-burners (3.5 + 3x5 + 2x7)	-	1300	900	850	32,5	G30
	999621	6-burners (3.5 + 2x5 + 2x7 + 9)	-	1300	900	850	36,5	G20
	999623	6-burners (3.5 + 2x5 + 2x7 + 9)	-	1300	900	850	36,5	G30
2.	**970000**	Reducer overlay	-	200	200	-	-	-
	970005	WOK overlay	225	-	-	35	-	-

REDUCER CAP

- allows work with small utensils, recommended for 3.5kW and 5kW burners



2

stalgast professional catering equipment

FREE STANDING ELECTRIC RANGES

INOX

Polish Product

- intended for thermal processing in all types of kitchen utensils using electricity
- 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

FREE STANDING ELECTRIC RANGE

- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- available in 4and 6-hob versions
- **pressed stove plate**
- adjustable feet (20 mm)



Code	Description	W mm	D mm	H mm	P kW	U V
979500	4 hobs	800	700	850	10,4	400
979600	6 hobs	1200	700	850	15,6	400



MULTIFUNCTIONAL CONVECTION OVEN

INOX

Polish Product

- intended for all cooking processes that do not require the compartment fogging feature
- appliances dedicated for small and medium catering establishments, particularly recommended for mass catering points

MULTIFUNCTIONAL CONVECTION OVEN

- **3 operating modes:**
  - top heater (toaster feature)
  - fan heater (convection feature)
  - fan heater together with top heater (convection feature plus toaster)
- **120-minute timer with continuous operation feature**
- **combination of three ovens optional**
- compartment suitable for 600x400 and GN1/1 trays
- oven compartment size 660x445x285 mm
- three levels of rails
- **stainless steel grill included**
- work and power controls
- front and doors made of stainless steel
- housing made of galvanized steel
- adjustable feet (20mm)





Code	Product	W mm	D mm	H mm	P kW	U V
965000	Oven	800	620	600	6	400
960000	Connection set	-	-	-	-	-

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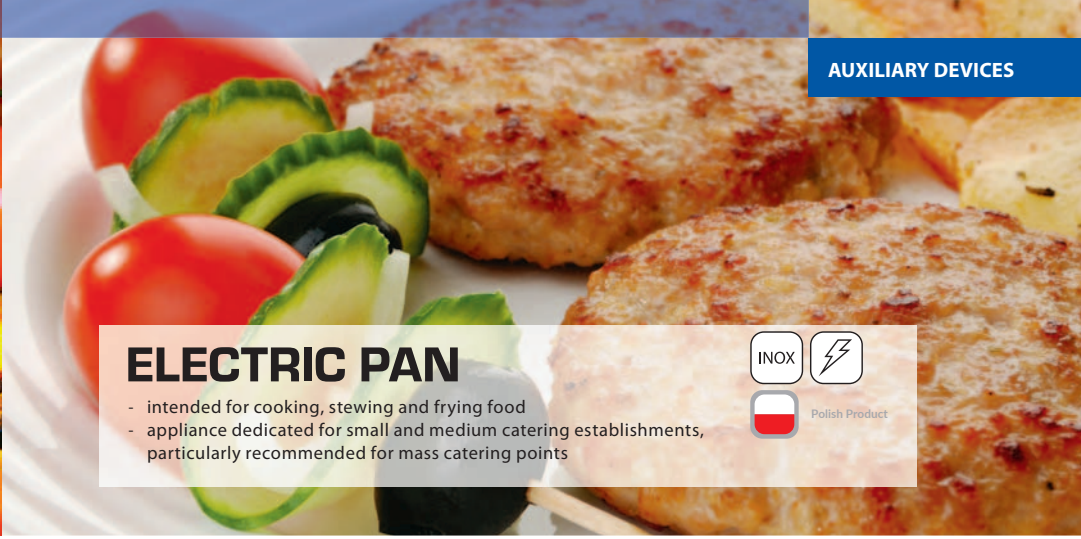


ELECTRIC PAN

- intended for cooking, stewing and frying food
- appliance dedicated for small and medium catering establishments, particularly recommended for mass catering points

INOX

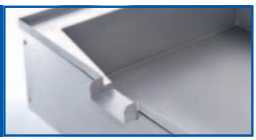
Polish Product

TILTED PAN

- **large bowl working surface 0.27 m² allows preparing many products at the same time**
- manual bowl tilting for emptying its contents quickly and efficiently
- **volume 40 l**
- extremely stable appliance structure
- adjustable feet (20 mm)



Bowl made of stainless steel



Smooth temperature control



Reinforced base design



Additional equipment: shower set 651202



Code	Product	W mm	D mm	H mm	T °C	S chops/h	P kW	U V
778002	Pan	700	786	912	do 300	100	6,3	400
651202	Shower set	-	-	-	-	-	-	-



KITCHEN UTENSILS

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

Gredil pots 43
Premium Line pots 44-45
Three-layer pots 47
Plate drip tray 46
Set of pots and complementary accessories ..45-46
Premium Line pans 48
Platinum pans with non-stick coating 49-50
Wok pans 48
Cast iron cookware 51-53



GREDIL POTS

- line of pots made of stainless steel
- **multi-layer sandwich bottom**
- non-heating multi-point fixtures
- **lids included**
- **all pots have reinforced riveted handles**

INOX

NEW

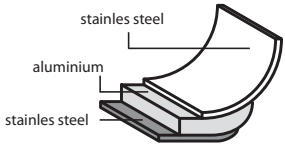


1



2

Dno typu sandwich



1 HIGH POT

- with lid

Code	Ø mm	H mm	V* liters
011245	240	200	9
011285	280	250	15,4
011325	320	260	20,9
011345	320	320	25,7
011365	360	360	36,6
011405	400	400	50,3
011455	450	450	71,6
011505	500	500	98,2

2 MEDIUM POT

- with lid

Code	Ø mm	H mm	V* liters
012285	280	180	11,1
012325	320	200	16,1
012365	360	220	22,4
012405	400	260	32,6
012455	450	360	57,3

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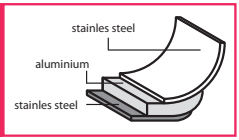
* the table shows total volume

PREMIUM LINE POTS

- line of pots made of stainless steel
- **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
011162	160	120	2,5
011202	200	200	6,3
011242	240	200	9,0
011282	280	250	15,4
011322	320	260	20,9
011342	320	320	25,7
011362	360	360	36,6
011402	400	400	50,3
011452	450	450	71,6
011502	500	500	98,2

MEDIUM POT
- with lid



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

LOW POT
- with lid



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

HIGH POT
- without lid



Code	Ø mm	H mm	V* liters
011204	200	200	6,3
011244	240	200	9,0
011284	280	250	15,4
011324	320	260	20,9
011344	320	320	25,7
011364	360	360	36,6
011404	400	400	50,3
011454	450	450	71,6
011504	500	500	98,2

MEDIUM POT
- without lid



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

LOW POT
- without lid



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

* the table shows total volume

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STEWING POT
- with lid



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

STEWING POT
- without lid



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

LID



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

SAUCEPAN
- with lid



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

SAUCEPAN
- without lid



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

SAUCEPAN
- without lid



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

POT SET
- 8-piece utensil set
- 3 pots with lids
  Ø 160 h 75 mm 1.6 l
  Ø 180 h 85 mm 2.2 l
  Ø 220 h 150 mm 5.8 l
- saucepan with lid Ø 140 h 65 mm 1 l
- lids made of tempered glass and stainless steel with a hole for steam release



Code
020001

HANGER FOR LIDS

- Ø max. 320 mm
- for 6 lids



Code	W mm	D mm	H mm
019001	290	130	520

PLATE DRIP TRAY

- possibility of storing up to 40 plates with Ø160 mm

Code	W mm	D mm	H mm
010100	1000	255	500







BASE FOR POTS

- welded structure

Code	W mm	D mm	H mm
010404	400	400	450
010505	500	500	450
010606	600	600	450



FISH COOKING POT



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

COOKING INSERTS

- the set includes 4 inserts
- suitable for low pot 013322 (p. 44), 013324 (p. 44)



Code	Ø mm	H mm
020320	300	180

THREE-LAYER POTS MADE OF STAINLESS STEEL

INOX

- line of professional pots, saucepans and pans
- made of highly polished, rust- and impact-resistant stainless steel
- recommended for milk, sauces and fatty foods
- three-layer design ensures even distribution of heat; thanks to this technology, the meals heat up quickly and do not burn

1



1 POT

- without lid

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

2

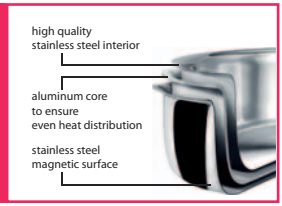


2 SAUCEPAN

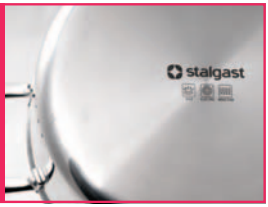
- without lid

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

Three-layer structure



Suitable for cooking on induction, gas and electric stoves



3



3 PAN

Code	Ø mm	H mm
021424	240	50
021428	280	50

4



4 SAUCEPAN

- without lid

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

5



5 LID

Code	Ø mm
021920	200
021922	220
021928	280

PANS

WOK PAN

- model 037400 satin steel
- model 037401 polished steel

NEW



No.	Code	Ø mm	H mm	L (uchwytu) mm
1.	**037400**	400	120	200
2.	**037401**	400	120	185

NON-STICK PAN

- with a Xylan non-stick coating
- easily cleaned surface

NEW



Code	Ø mm	H mm
014245	240	50
014285	280	55

TITANIUM-COATED PAN

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

Al



Code	Ø mm	H mm
034240	240	55
034280	280	55
034320	320	55

TITANIUM-COATED PAN

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

Al



Code	Ø mm	H mm
034241	240	50
034281	280	55

PAN

- pans 014403 and 014363 have an additional handle

INOX



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

NON-STICK PAN

- Teflon-coated

Teflon



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

CERAMIC PAN

- riveted silicone-coated stainless steel handle
- suitable lids 019204, 019244, 019284, respectively

Ceramic



Code	Ø mm	H mm
018240	240	50
018280	280	55

CARBON STEEL PAN

- with a non-stick coating



Code	Ø mm	H mm
037280	280	40

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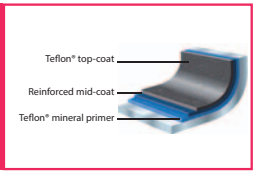
ALUMINUM PANS WITH PLATINUM NON-STICK COATING

- 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
035200	200	35	0,8
035240	240	45	2,0
035280	280	50	3,0



2 PANCAKE PAN

- induction layer on the bottom of the pan

Code	Ø mm	H mm
032260	255/215	17
032300	292/255	17



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



2 PANCAKE PAN

Code	Ø mm	H mm
032261	255 / 215	17
032301	292 / 255	17



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



DEEP PAN

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



PANCAKE PAN

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



FISH PAN

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



CAST IRON COOKWARE

- cast iron utensils have an oxidised surface to prevent rusting
- the utensils warm up evenly, keeping the heat for a long time
- ideal for serving hot dishes
- recommended for cooking over open fire, as well as in ovens and on gas stoves, ceramic and induction hobs
- cast ironware sould 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

PAN

- stainless steel handle



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

GRILL PAN

- stainless steel handle



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

GRILL PAN

- square



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

OVEN-PAN



Code	W mm	D mm	H mm	V liters	M kg
046320	390	220	220	6	8,8

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
- double-sided grill hob recommended for standard gas and electric burners (perfect for preparing American and Argentinian steaks)
- cast ironware sould 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

Grooved bottom perfect for grilling





Code	W mm	D mm	H mm	M kg
049003	230	230	35	2,6

GRILL HOB

- double-sided (smooth/grooved)



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

PLATTER

- wooden stand and cast iron handle included
- base dimensions: 280 x 155 mm



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

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CAST IRON SERVING DISHES

- black cast iron mini-dishes, ideal for serving hot meals
- black color obtained in the firing process
- maintains high temperature of the served dishes over a logn time
- cast iron vessels require maintenance by greasing the surface with edible oil

MINI POT

- cover included



Code	W mm	D mm	H mm	V liters
049015	120	90	63	0,3

MINI POT

- cover included



Code	Ø mm	H mm	V liters
049016	100	63	0,25

MINI PAN

- wooden stand included
- silicone handle



Code	W mm	D mm	H mm	V liters
049014	370	180	35	0,4

MINI PAN

- silicone handle



Code	Ø mm	H mm	V liters
049017	160	40	0,6

PLATTER

- wooden stand included



Code	W mm	D mm	H mm	V liters
049011	170	120	45	0,5

PLATTER

- wooden stand included



Code	W mm	D mm	H mm	V liters
049012	210	150	55	0,8

PLATTER

- wooden stand included



Code	Ø mm	H mm	V liters
049013	150	50	0,7



KITCHEN TOOLS

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

Buckets 55
Salad spinner 56
Bowls, tubs 57
Sieves, colanders 58-59
Serving accessories 60-63
Spatulas, whisks, graters 64-66
Potato mashers 65
Scoops, pitchers, measuring cups 66-67
Displays, thermometers 69-70
Dispensers, racks for sauces 71
Tweezers, tongs, openers 72-73
Decoration knives and accessories 74-76
Apple peeling and cutting appliance 77
Tomato slicer and accessories 79
Manual vegetable slicing appliances and accessories 78
Scales 80-82
Sausage slicer 79

PREMIUM BUCKETS OF STAINLESS STEEL

INOX

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



BUCKET

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



RING BUCKET

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



LID

- 093101 suitable for buckets 091101 and 092101
- 093121 suitable for buckets 091121 and 092121
- 093151 suitable for buckets 091151 and 092151

Code	Ø mm
093101	280
093121	290
093151	305

STAINLESS STEEL BUCKETS

INOX

- scale inside the bucket
- ring buckets can be stacked



BUCKET

Code	Ø mm	H mm	V liters
091063	230/155	250	7
091103	293/205	245	10
091123	295/230	275	12
091153	300/200	340	15



RING BUCKET

Code	Ø mm	H mm	V liters
092103	275/200	285	10
092123	290/200	305	12
092153	300/200	354	15



LID

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

Code	Ø mm
093103	275
093123	290
093153	300

SALAD SPINNER

- made of durable plastic
- water drainage system

PP



Removable basket



Water drainage hose



Code	Ø mm	H mm	V liters
072190	420	580	19

BOWL

- profiled edge for easier emptying of the utensil
- acceptable for food contact



PP

Code	Ø mm	H mm	V liters
086170	144	112	1,2
086210	178	122	2,0
086250	217	135	3,2
086310	265	150	5,7
086380	328	167	10,0

BOWL

- polished steel

INOX



Code	Ø mm	H mm	V liters
082180	180	80	1,7
082200	200	90	2,3
082240	240	110	4,0
082280	280	130	6,0
082300	300	145	7,0
082320	320	150	8,2
082360	360	160	11,5

BOWL

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

INOX



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

BOWL

- tempered glass with high mechanical strength and thermal resistance
- sold in case batches (K)



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

BOWL

- polished steel

INOX



Code	Ø mm	H mm	V liters
082161	160	60	0,7
082201	200	70	1,2
082221	220	80	1,6
082251	250	90	2,3
082281	280	95	3,0
082311	310	105	5,0
082341	340	115	6,0
082371	375	120	8,0

BOWL

- satin steel

INOX



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

TUB

- satin steel
- with handles

INOX



Code	Ø mm	H mm	V liters
083400	400	185	14,5
083450	450	200	21,0
083500	500	220	28,0

SIEVE

INOX



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

TERRINE MOLD

INOX

- shape of molds:
  098010 -
  098020 -
  098030 -



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

DENSE-MESH CONE SIEVE

INOX



Dense mesh



Code	Ø mm	H mm
075200	200	150
075240	240	180

CONE SIEVE

INOX



Perforation
1.8 mm



Code	Ø mm	H mm
075201	200	170
075241	240	210

SIFTING MESH

INOX

- mesh approx. 1 mm



Code	Ø mm	H mm
073200	210	70
073250	250	75
073300	310	75

4 SIEVING MESH KIT

INOX

- 4 different mesh diameters of approx.:
  0.75 x 0.75 mm
  1 x 1 mm
  2 x 2 mm
  3 x 3 mm



Sieve mesh



Code	Ø mm
073210	210

stalgast
professional catering equipment

COLANDER

- stainless steel handle
- perforation 3.4 mm

INOX



Code	Ø mm	L mm
077220	220	260
077260	260	260

SIEVE

- wooden handle
- L - handle length

INOX



Code	Ø mm	L mm
074300	300	430
074350	350	430

COLANDER

INOX



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

COLANDER

- with handles

INOX



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

SLOTTED TUB

- polished steel

INOX



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

SLOTTED TUB

- satin steel

INOX



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

MONOBLOCK KITCHEN TOOLS

INOX

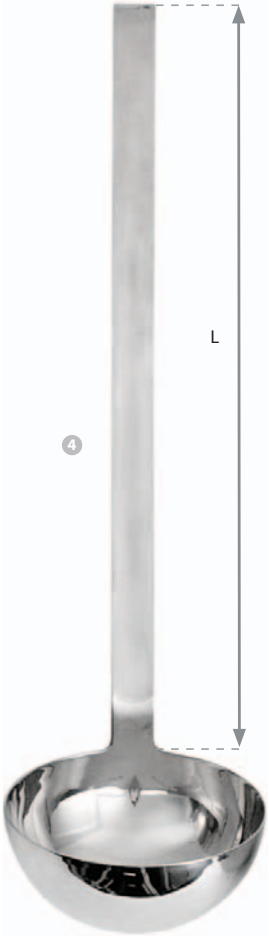
- professional ladles and monoblock slotted spoons
- weldless, made of one piece of steel
- easy to clean
- ergonomic bent suspension bracket

Made of one piece of steel



Bent suspension bracket





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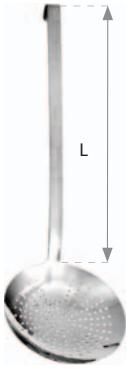

3



1 SLOTTED SPOON

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

2 SLOTTED SPOON

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

3 LADLE

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

4 LADLE

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

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MONOBLOCK KITCHEN TOOLS

INOX

No.	Code	Produkt	L mm	V liters
1.	**320010**	Ladle	400	0,18
2.	**320020**	Turning fork	400	-
3.	**320030**	Perforated spoon	400	-
4.	**320040**	Serving spoon	400	-

No.	Code	Produkt	L mm	V liters
5.	**320050**	Potato masher	355	-
6.	**320060**	Spaghetti spoon	400	-
7.	**320070**	Slotted spoon	400	-
8.	**320080**	Spatula	400	-

MONOBLOCK KITCHEN TOOLS

INOX

1



2



3



No.	Code	Produkt	L mm
1.	**312340**	Fish spatula	340
2.	**311500**	Turning fork	500
3.	**311100**	Serving spoon	460

KITCHEN TOOLS

INOX

- round handle





























No.	Code	Produkt	Ø mm	L mm
1.	**321010**	Slotted spoon	-	345
2.	**321020**	Turning fork	-	320
3.	**321030**	Serving spoon	-	328
4.	**321040**	Ladle	70	280
	321050	Ladle	85	310
5.	**321060**	Spaghetti spoon	-	307
6.	**321070**	Spatula	-	320
7.	**321160**	Wire whisk with ball (20 wires)	-	270
8.	**321090**	Hollower	23	175
9.	**321100**	Vegetable peeler	-	190
10.	**321110**	Vegetable peeler	-	165
11.	**321120**	Straight roller blade	57	190
12.	**321140**	Corrugated roller blade	57	190
13.	**321150**	Can opener	-	220
14.	**321000**	Hanger with hooks	-	355

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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	Produkt	L mm	V liters
1.	**420012**	Perforated spoon	310	-
2.	**420022**	Serving fork	300	-
3.	**420032**	Serving spoon	315	-
4.	**420042**	Serving spatula	315	-
5.	**420052**	Ladle	310	0,08

SERVING 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	Produkt	L mm
1.	**325120**	Tongs	250
	325130	Tongs	320
2.	**325030**	Perforated spoon	350
3.	**325040**	Serving spoon	350

No.	Code	Produkt	Ø mm	L mm	V liters
4.	**325010**	Ladle	90	310	0,11
5.	**325070**	Slotted spoon	-	350	-
6.	**325080**	Spatula	-	300	-

SPATULAS



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

Code	L mm
503205	280

2 ANGLE TURNER
- plastic handle
- A = 200 mm, B = 75 mm

Code	L mm
503235	370

3 ANGLE TURNER
- A = 112 mm, B = 85 mm

Code	L mm
334311	270

4 ANGLE TURNER
- A = 170 mm, B = 80 mm

Code	L mm
334324	360

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

Code	L mm
270150	150

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

Code	L mm
270260	260

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

Code	L mm
264170	170

8 ANGLE TURNER
- wooden handle
- A = 140 mm, B = 110 mm

Code	W mm	L mm
503200	110	300

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

Code	W mm	L mm
503230	70	365

10 TURNER
- wooden handle
- perforated
- A = 200 mm, B = 70 mm

Code	W mm	L mm
503240	70	365



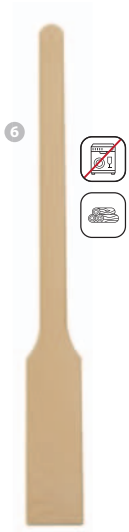
Plastic handgrip













115 mm

1 STEEL ROD

- steel working section
- plastic handgrip

Code	L mm
313250	250
313350	350
313450	450
313550	550

2 SCUTCHER

Code	L mm
313300	300
313400	400
313500	500
313600	600

3 SLOTTED SPOON

Code	Ø mm	L mm
310160	160	350
310200	200	450

4 SLOTTED SPOON

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

5 POTATO MASHER

Code	L mm
314300	300
314460	460
314610	610

6 MIXER

- made of beech wood
- thickness 20 mm

Code	L mm
314075	750
314100	1000
314125	1250

7 KETTLE MIXER

Code	L mm
314130	1350

SCOOP

AI



Code	V liters
304071	0,18
304072	0,35
304073	0,68

SCOOP

INOX



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

SCOOP

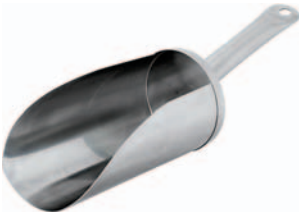
PC



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

SCOOP

INOX



Code	Ø mm	V liters
304102	100	1

SPICE GRATER



Code	L mm
302161	255

LEMON/PARMESAN GRATE



Code	L mm
302160	255

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MEASURING SPOON

INOX

- 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



Code	V liters
506010	0,00125 - 0,015

MEASURING CUPS

INOX

- 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



Code	V liters
506015	0,06-0,25

MEASURING JUG

PP

- transparent
- scale



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

MEASURING JUG

INOX

- scale inside the pitcher



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

FUNNEL

INOX

- sieve included
- lower diameter 17 mm



Code	Ø mm
301131	130
301151	150

HEXAGONAL GRATE

INOX



Code	H mm
302190	190







1 RECEPTION BELL

- chromed

Cr

Code	Ø mm	H mm
398000	85	60

2 RECEIPT TRAY

INOX

Code	W mm	D mm
398150	150	110

3 BONING STRIP

AI

Code	L mm
099102	450
099103	600
099104	900
099105	1200

FRIES SCOOP

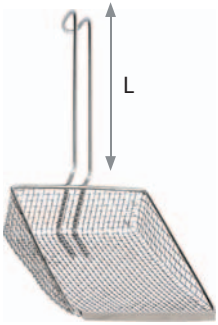
INOX



Code
319000

FRIES SCOOP

INOX



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

BONING SKEWER

INOX



Code	Ø mm	H mm
398100	80	150

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DISPLAY FOR GN CONTAINERS

INOX

- 815200 - volume 3 x GN 1/6 max 150 mm
- 815250 - volume 3 x GN 1/6 and 2 x GN 1/9 max 150 mm
- 815240 - volume 5 x GN 1/4 max 150 mm
- containers and lids sold separately



1



2

Polish Product



3

No.	Code	W mm	D mm	H mm
1.	**815200**	510	230	230
2.	**815250**	730	230	230
3.	**815240**	840	300	275

SHELF WITH SPICE CONTAINERSY

- volume 5xGN 1/9 65 mm



INOX

Polish Product

Code	W mm	D mm	H mm
815500	629	200	250

TEMPERATURE INDICATOR

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



Code
620110

THERMOMETER PROBE

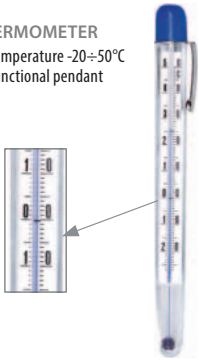
- temperature indicator -0 ÷ 300°C
- stainless steel housing 18/10



Code	Ø mm	L mm
620510	50	160

THERMOMETER

- temperature -20÷50°C
- functional pendant



Code
620210

ELECTRONIC THERMOMETER

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



Code
620010

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
620011	52	21	160

THERMO-HYGROMETER

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



Code
620310

ELECTRONIC THERMOMETER WITH PROBE

- temperature range 0 ÷ 300 °C / 32 ÷ 572 °F
- stainless steel probe
- probe cord length 1000 mm
- temperature alarm
- low battery indicator
- sold without batteries (matching AAA battery)



Code	W mm	D mm	H mm
620412	73	22	126

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
620711



SAUCE DISPENSER WITH PUMP

HACCP

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

PP

Code	Description	W mm	D mm	H mm	V liters
065169	GN 1/9	176	108	190	1,5
065166	GN 1/6	176	162	190	2,6

SAUCE DISPENSER

PE

- for cold sauces only





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

FIFO SAUCE DISPENSER

PE

- made of slightly transparent plastic
- wide opening with a cap for easy filling
- silicone non-drip system for precise sauce dispensing
- fifo system ensuring safety and product control
- easy to clean
- for cold sauces only

NEW

Code	Ø mm	H mm	V liters
065001	62	165	0,355
065002	60	208	0,470
065003	70	208	0,590
065004	75	208	0,710
065005	87	208	0,950

DISPLAYS

INOX

Polish Product

No.	Code	Produkt	Ø mm	W mm	D mm	H mm
1.	**348050**	Sandwich display with 5 compartments	-	347	120	52
2.	**065100**	Display for sauce dispensers 3 bottles	3x72	265	110	120
	065105	Display for sauce dispensers 5 bottles	5x72	435	110	120
3.	**348030**	Rack for 3 hot dogs	-	217	110	118

1



2



3



LEMON SQUEEZER

- made of painted aluminum

Al



Code	Ø mm	L mm
474000	55	208

CAN OPENER



Code
334011

GARLIC SQUEEZER

- made of akulon
- easy to clean modular design



Code	L mm
332030	180

EGG CUTTER

- 2 blades
- able to cut into quarters and slices (~ 5 mm)

NEW



Code	W mm	D mm	H mm
332071	120	95	40

RICE AND MASHED POTATOES PORTIONER

- weight approx. 70g, 1/12

NEW



Code	L mm
531120	250

FISH SCRAPER



Code	L mm
303211	235

TOMATO HOLLOWER



Code	Ø mm	L mm
332991	20	110

TWEEZERS FOR FISH-BONE REMOVAL



Code	L mm
303220	120

TWEEZERS



Code	L mm
422211	210
422311	300

ICE TONGS



Code	L mm
471100	145

SUGAR/ICE TONGS

NEW



Code	L mm
421070	160

SUGAR TONGS

NEW



Code	L mm
421080	110

PASTRY TONGS



Code	L mm
423223	120
423283	280

CAKE TONGS



Code	L mm
423285	280

GRILL TONGS

INOX



Code	L mm
423224	220
423284	280

SPAGHETTI TONGS



Code	L mm
421060	200

NEW

ROAST TONGS



Code	L mm
421040	210

UNIVERSAL TONGS



Code	L mm
422241	240
422301	300
422401	400

UNIVERSAL TONGS

SIL



Code	L mm
422242	230
422302	300
422402	400

NEW

BREAD TONGS



Code	L mm
421050	210

ICE TONGS



Code	L mm
471101	180

UNIVERSAL TONGS

SIL



Code	L mm
422243	230
422303	300

NEW

POLYCARBONATE TONGS

PC



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

DECORATION KNIVES

INOX

- large selection of professional decoration knives
- ergonomic plastic handles


1


2


3


4


5


6


7


8


9


10

No.	Code	Product	Ø mm	L mm
01.	**334102**	Vertical decorative channel knife	-	155
02.	**334101**	Citrus decoration knife	-	132
03.	**334106**	Decorative butter knife	-	197
04.	**334105**	Decoration knife	-	204
05.	**334103**	Horizontal decoration channel knife	-	140
06.	**334111**	Tomato hollower	-	145
07.	**334107**	Double pellet hollower	20/30	170
08.	**334112**	Peeling knife	-	170
09.	**334113**	Citrus peeling knife	-	170
10.	**334114**	Apple hollower	16	185
	334115	Apple hollower	20	210

KITCHEN TOOLS
CARVING SET

- 7 elements
- set includes:
  vegetable peeler
  decorative butter knife
  2x decorative knife for balls: 15 mm and 22 mm
  citrus decorative knife
  vertical decorative channel knife
  apple hollower

INOX





Code
334406

JULIENNE DECORATIVE KNIFE

INOX



Blade



Code	blade lenght mm	L mm
334120	55	125

CURVED DECORATIVE KNIFE

- narrow blade



Code	L mm
334070	70

STRAIGHT DECORATIVE KNIFE

- narrow blade



Code	L mm
334080	80

CARVING SET

- includes 22 elements
  knives have a wooden handle
- the set includes:
  „U", „V" decorative knives
  decorative knife for balls
  fluted cutter
  flat peeler
  other carving tools

INOX



Code
333002

CARVING SET

- includes 80 elements
- the set includes:
  decoration knives "U","V"
  decorative knife for balls
  cutters of different shapes
  vegetable sharpener
  peelers
  fluted cutters
  other carving tools

INOX



Code
333001

CAN OPENER

- knife with wheel included
- opens cans with a height of 20 to 400 mm

Fixed to the tabletop with a screw clamp and screws





2



3



1

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

APPLE PEELING AND CUTTING APPLIANCE

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



NEW

AI

Nr kat	W mm	D mm	H mm
331010	100	130	280

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SLICER

AI

- appliance intended for chopping soft and hard vegetables and fruits
- knife and guide rails made of stainless steel
- 8-part blade
- ergonomic work handle
- wide range of additional accessories

NEW



No.	Code	Produkt	W mm	D mm	H mm	M kg
1.	**333016**	Slicer	203	203	457	2,0
2.	**333316**	Slicer blade 6 pieces	-	-	-	-
3.	**333116**	Slicer blade 8 pieces	-	-	-	-
4.	**333416**	Pusher for the slicer 6 pieces	-	-	-	-
5.	**333216**	Pusher for the slicer 8 pieces	-	-	-	-

NEW



VEGETABLE SLICER

AI

- appliance intended for slicing soft and hard vegetables and fruits
- model 333015 serrated blade 6.3 mm
- model 333315 serrated blade 4.7 mm
- non-slip feet
- wide range of additional accessories

No.	Code	Produkt	W mm	D mm	H mm	M kg
1.	**333015**	Slicer	254	483	762	7,0
2.	**333315**	Slicer	254	483	762	8,0
3.	**333215**	Blade 6 knives	-	-	-	-
4.	**333115**	Blade 7 knives	-	-	-	-
5.	**333415**	Pusher for the slicer	-	-	-	-

BARS AND DICE VEGETABLE SLICER

AI

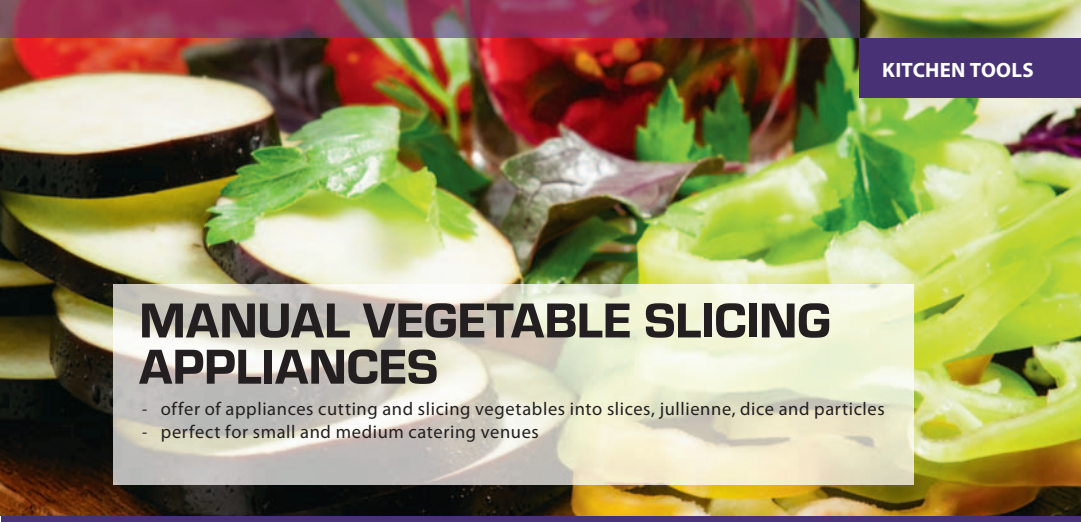
- appliance intended for chopping and julienning soft and hard vegetables and fruits
- mesh diameter 9 mm
- knife and guide rails made of stainless steel
- perfectly designed mechanism allows smooth operation
- ergonomic work handle

NEW



No.	Code	Produkt	W mm	D mm	H mm	M kg
1.	**333014**	Slicer	215	225	515	3,2
2.	**333314**	Blade with pusher 6.3 mm	-	-	-	-
3.	**333114**	Blade with pusher 9.5 mm	-	-	-	-
4.	**333214**	Blade with pusher 12 mm	-	-	-	-

stalgast professional catering equipment



MANUAL VEGETABLE SLICING APPLIANCES

- offer of appliances cutting and slicing vegetables into slices, jullienne, dice and particles
- perfect for small and medium catering venues



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

NEW

Code	W mm	D mm	H mm
336003	400	170	135

ALUMINUM TOMATO SLICER

- appliance intended for slicing soft vegetables and fruits
- simple and stable structure
- serrated blade included
- slice thickness 6.3 mm
- lock to prevent pulling the trolley
- non-slip feet with suction cups
- easy to clean

Al

NEW



No.	Code	Produkt	W mm	D mm	H mm	M kg
1.	**333042**	Slicer	190	381	216	4,22
2.	**333142**	Serrated blade	-	-	-	

SAUSAGE SLICER

- appliance intended for slicing sausages and soft vegetables and fruits
- simple and easy to use lever mechanism
- slice thickness 18 mm, number of knives 10
- stable worktop fixing by means of suction cups
- easy disassembly

INOX

NEW



Code	W mm	D mm	H mm
725002	230	162	221

AUXILIARY SCALES

NEW

- intended for work in the kitchen as auxiliary or control appliances
- LCD display
- multiple taring
- able to work without power supply
- overload protection

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, ozt, dwt
- model 730011 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	M kg	Scope kg	Precision g
730011	140	205	41	0,4	0,62	0,1
730012	140	205	41	0,4	2,2	1

AUXILIARY SCALE

- battery and mains power supply (230 V)
- working time on battery approx. 100 hours
- checkweighing feature
- measurement stabilization time approx. 3 seconds
- LCD display with backlight
- 4 adjustable feet, spirit level
- ABS case



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
730030	255	305	115	3,2	3	0,5
730060	255	305	115	3,2	6	1
730150	255	305	115	3,2	15	2
730301	255	305	115	3,2	30	5

AUXILIARY SCALE

- waterproof scales - IP68 - allowing safe weighing of liquids and work in humid environments
- battery and mains power supply (230 V)
- working time on battery approx. 50 hours
- checkweighing feature
- measurement stabilization time approx. 0.5 seconds
- 2 LCD displays with backlight
- 4 adjustable feet, backlit level
- stainless steel housing



Waterproof scale



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
730031	256	280	121	3,9	3	0,5
730061	256	280	121	3,9	6	1,0
730151	256	280	121	3,9	15	2,0

CALCULATOR SCALES

- application in catering, trade, industry and pharmacies
- touch keyboard with replaceable pad (allows describing PLU codes)
- 4 adjustable feet, spirit level
- ABS case
- verified scales

CALCULATOR SCALE

- battery and mains power supply (230 V)
- working time on battery approx. 180 hours
- 2 LCD displays with backlight
- transport grip
- integrated power supply recess



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
731152	351	359	111	4,2	15	5

CALCULATOR SCALE

- mains power supply (230 V) (battery supply optional)
- 2 LCD displays with backlight (one on a boom)
- 2x16 buttons PLU quick access codes
- integrated power supply recess
- RS 232 port for work with cash registers, computer and printers (option paid extra)





Display from the customer side

Code	W mm	D mm	H mm	M kg	Scope kg	Precision g
731153	351	391	424	3,8	15	5

STORE SCALES

- application in catering, trade, industry and pharmacies
- 4 adjustable feet
- verified scales
- ABS case

STORE SCALE

- mains or battery power supply with automatic shutdown
- LCD display
- proximity sensors for touchless scale taring
- features: percentage weighing, piece counting, totaling, result retention
- transport lock, measurement stabilization time approx. 1 second
- backlit level
- menu lock
- anti-theft protection
- optional interface handling modules: USB, RS232, Ethernet



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	U V
730036	240	250	74	1,5	3,2	1	230
730066	240	250	74	1,5	6,4	2	230
730156	240	250	74	1,5	16,0	5	230

WAREHOUSE SCALES

- suitable for work in warehouses, stores and wholesalers
- design resistant to shocks and vibrations
- overload protection
- 4 adjustable feet, spirit level
- verified scales

WAREHOUSE SCALE

- checkweighing feature, subtotals, totals
- movable display
- platform made of stainless steel
- platform dimensions WxD:
  model 732351 - 650 x 500 mm
  model 732061, 732151 - 550 x 420 mm



Code	W mm	D mm	H mm	M kg	Scope kg	Precision g	U V
732061	550	668	920	24	60	20	230
732151	550	668	920	24	150	50	230
732351	600	675	920	32	300	100	230



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 84-103
Cutting boards 106-110
Cleavers, mallets 87, 90, 97, 111
Kitchen scissors 96, 112
Sharpeners and steels 87, 90-92, 95, 104
Butcher's block 111
Magnetic strips 101



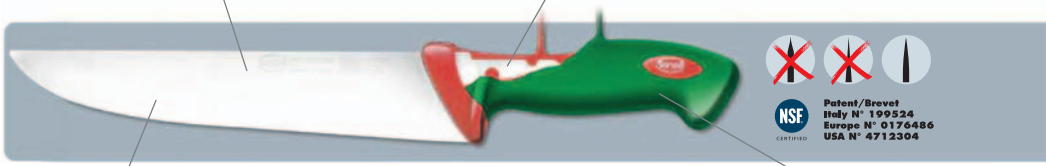
SANELLI KNIVES PREMANA PROFESSIONAL LINE

INOX

- 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

blade shape refined with the utmost care

blade shaft deeply embedded in the handle



Patent/Brevet
Italy N° 199524
Europe N° 0176486
USA N° 4712304

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

Biomaster ANTIMICROBIAL

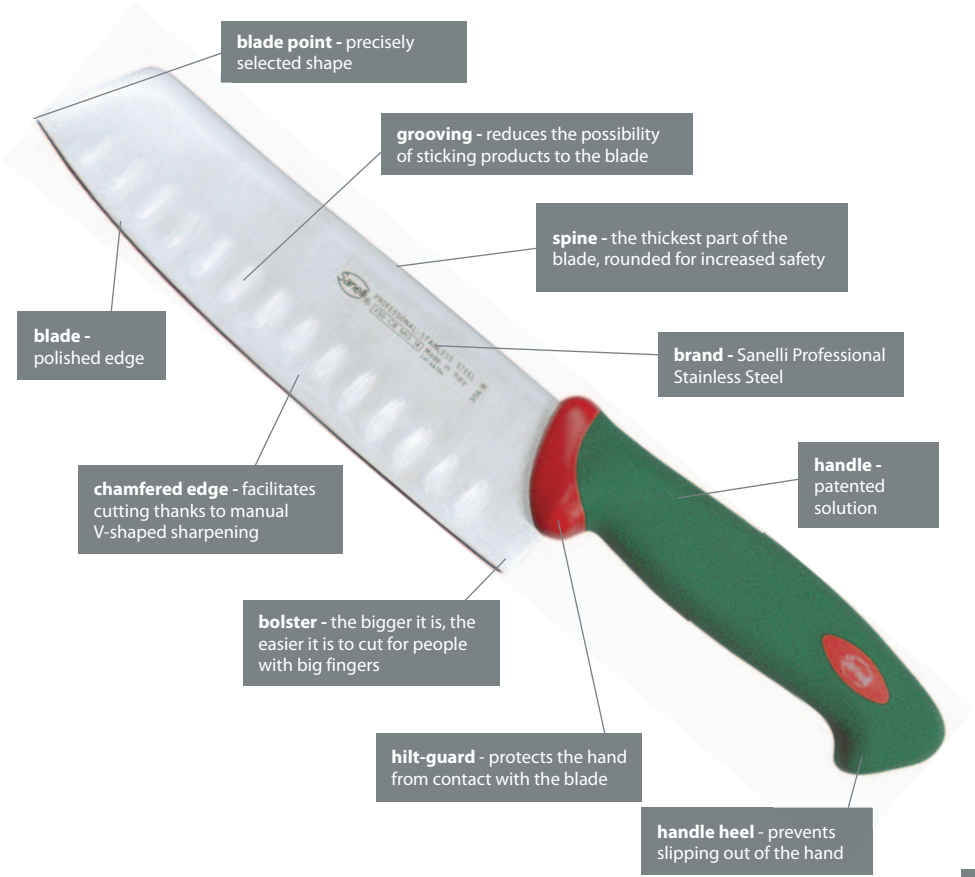
stalgast professional catering equipment

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°) 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

Biomaster ANTIMICROBIAL

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)































No.	Code	Product	L mm*
1.	**218200**	Kitchen knife	200
	218250	Kitchen knife	255
	218300	Kitchen knife	300
2.	**202200**	Shredding knife	210
	202240	Shredding knife	255
3.	**219240**	Bread knife	235
	219320	Bread knife	315
4.	**220320**	Smoked meat knife	315
5.	**210240**	Roasting knife	230
6.	**204220**	Flexible filleting knife	220

No.	Code	Product	L mm*
7.	**226090**	Oyster knife	90
8.	**201180**	Butcher's knife	180
	201220	Butcher's knife	230
9.	**207160**	Straight boning knife	155
10.	**203180**	Notching knife	180
11.	**208160**	Curved boning knife	160
12.	**209160**	Narrow boning knife	160
13.	**205280**	Salmon knife	275
14.	**225330**	Fish knife	330

*blade length shown in the table

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professional catering equipment














15 - The set includes the following knives: 201220, 204220, 209160, 214100, 218200, 264170 spatula and 249558 board
- The full range of knife kits on p. 102-103




No.	Code	Product	L mm*
1.	**215120**	Tomato knife	115
2.	**214100**	Peeling knife	100
3.	**216060**	Vegetable knife	60
4.	**226180**	Japanese knife	180
5.	**226161**	Japanese santoku knife	160
6.	**229180**	Hard cheese knife	180
7.	**270260**	Spatula	260

No.	Code	Product	L mm*
8.	**270150**	Spatula	150
9.	**264170**	Perforated spatula	170
10.	**213160**	Cleaver	160
11.	**212220**	Steel	220
	212300	Steel	300
12.	**231360**	Cheese knife with two handles	360
13.	**200008**	Sanelli knives set with a strip	-

NEW

SANELLI SKIN KNIVES

INOX

- 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



No.	Code	Product	L mm*
1.	**286212**	Kitchen knife	210
	286252	Kitchen knife	255
2.	**286182**	Utility knife	180
	286222	Utility knife	230

No.	Code	Product	L mm*
3.	**286243**	Roasting knife	230
4.	**286242**	Bread knife	235
5.	**286102**	Peeling knife	95
6.	**286062**	Vegetable knife	60

STEAK/TOMATO KNIFE



Code	L mm*
286101	100

BREAD ROLL KNIFE



Code	L mm*
286200	110

*blade length shown in the table



STALGAST ELITE FORGED KNIVES

stalgast

INOX

- perfectly designed from the blade, edge, spine, from base to stem
- ergonomic and hygienic design preventing the accumulation of leftover at the joints
- perfectly made and perfectly balanced
- hot-forged from a single steel rod, subjected to a process consisting of 50 stages





































18

- The set includes forged knives: 292150,293065, 293090, 291150,295180,290200, 294230, 293115,291230, 212257 steel and 201000 cover
- The full range of knife kits on p. 102-103



No.	Code	Product	L mm*
1.	**290200**	Kitchen knife	200
	290250	Kitchen knife	250
2.	**290201**	Corrugated kitchen knife	200
3.	**291230**	Kitchen knife	230
4.	**291150**	Boning knife	150
5.	**293115**	Boning knife	115
6.	**293090**	Peeling knife	90
7.	**293065**	Vegetable knife	65
8.	**294230**	Bread knife	210
9.	**294250**	Cake knife	250

No.	Code	Product	L mm*
10.	**296180**	Cleaver	180
11.	**296181**	Corrugated cleaver	180
12.	**295180**	Santoku knife	180
13.	**295131**	Corrugated Santoku knife	130
14.	**297160**	Knife for soft cheeses with holes	160
15.	**292150**	Straight fork	150
16.	**292151**	Curved fork	150
17.	**212257**	Diamond steel	255
18.	**200006**	Elite forged knives set in cover	-

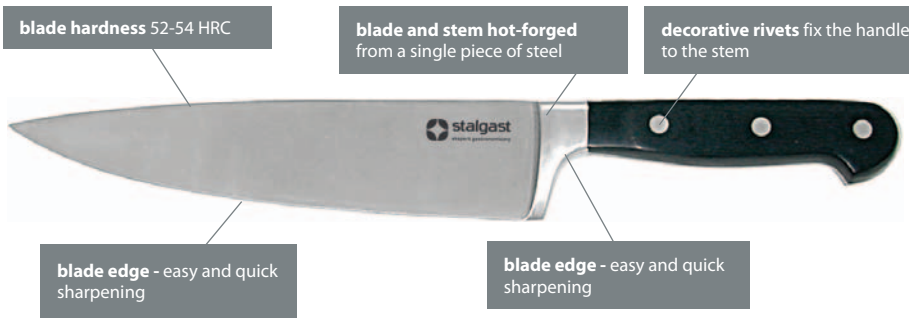
NEW

* blade length shown in the table

STALGAST KNIFE MADE OF FORGED STEEL

INOX

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







10
- The set includes forged knives: 218209, 219209, 209159, 203209 212259 steel, 211189 forged fork and Velcro-fastened cover
- The full range of knife kits on p. 102-103



No.	Code	Product	L mm*
1.	**218209**	Kitchen knife	200
	218259	Kitchen knife	250
	218309	Kitchen knife	300
2.	**219209**	Bread knife	200
3.	**203139**	Meat knife	130
	203209	Meat knife	200

No.	Code	Product	L mm*
4.	**209159**	Filleting knife	155
	204189	Filleting knife	180
5.	**217139**	Steak/tomato knife	115
6.	**214109**	Peeling knife	100
7.	**216089**	Vegetable knife	80
8.	**211189**	Fork	180
9.	**212259**	Steel	250
10.	**200009**	Forged knives set	-

*blade length shown in the table

STALGAST KNIVES OF ROLLED STEEL

stalgast

INOX

- 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







10 - The set includes the following knives: 218208, 210208, 214108, 212309 steel, 211158 fork and 249338 magnetic strip
- The full range of knife kits on pp. 108-109



No.	Code	Product	L mm*
1.	**218208**	Kitchen knife	210
	218258	Kitchen knife	240
2.	**210208**	Roasting knife	200
3.	**219208**	Bread knife	195
4.	**209148**	Boning knife	150
5.	**214108**	Peeling knife	100
	214138	Peeling knife	115

No.	Code	Product	L mm*
6.	**216088**	Vegetable knife	75
7.	**211158**	Fork	150
8.	**227259**	Poultry shears	250
9.	**212259**	Steel	250
	212309	Steel	300
10.	**200007**	Rolled knives set with a strip	-

NEW

* blade length shown in the table



JAPANESE KNIVES

stalgast

INOX

- perfectly designed from the blade, edge, spine, from base to stem
- the production process includes 50 stages
- hot forged from one piece of steel
- they have a hardness of 54-56 HRC
- made of high quality alloy of German surgical steel with a martensitic structure
- the blade's cutting edge is sharpened on one side in accordance with Japanese tradition



High quality of the blade



Wooden handle









No.	Code	Product	L mm*
1.	**298210**	Japanese Sashimi knife	210
	298240	Japanese Sashimi knife	240
2.	**298180**	Japanese Naikiri knife	180
3.	**298165**	Japanese Santoku knife	165
4.	**298150**	Japanese Deba knife	150

CERAMIC KNIVES

- non-coloring ceramic blades, do not react with sliced food
- easy to clean
- perfect for cutting fruit, vegetables, sushi and boneless meat
- blades do not require frequent sharpening
- the knives should be properly placed in the dishwasher, so as to prevent breaking them
- recommended sharpener code 242001

Blades do not require frequent sharpening



Ergonomic handgrip made of plastic





1



2



3



4

No.	Code	Product	L mm*
1.	**206015**	Santoku knife	150
2.	**206100**	Vegetable knife	100
3.	**206150**	Kitchen knife	150
4.	**206200**	Kitchen knife	200

* blade length shown in the table

PREMIUM HACCP STAINLESS STEEL KNIVES

INOX PP HACCP

- made of high quality X50CrMoV15 steel;
- non-slip handle
- ergonomic and hygienic handle design preventing the accumulation of leftovers at the joints

1 KITCHEN KNIFE

Code	Color	L mm*
283261		260
283262		260
283263		260
283264		260
283265		260
283266		260



1

2 KITCHEN KNIFE

Code	Color	L mm*
283251		250
283252		250
283253		250



2

3 KITCHEN KNIFE

Code	Color	L mm*
283201		200
283202		200
283203		200



3

4 STEEL

Code	Color	L mm*
283231		230
283232		230
283233		230
283234		230
283235		230
283236		230



4

HACCP

5 CUTTING KNIFE

Code	Color	L mm*
283181		180
283182		180
283183		180
283184		180
283185		180
283186		180



6 UTILITY KNIFE

Code	Color	L mm*
284181		180
284182		180
284183		180
284184		180
284185		180
284186		180



7 UTILITY KNIFE

Code	Color	L mm*
284151		150
284152		150
284153		150
284154		150
284155		150
284156		150



8 PEELING KNIFE

Code	Color	L mm*
283091		90
283092		90
283093		90
283094		90
283095		90
283096		90



9 VEGETABLE KNIFE

- serrated blade

Code	Color	L mm*
283142		100



10 VEGETABLE KNIFE

Code	Color	L mm*
283062		60



11 HERB SCISSORS

Code	L mm*
227200	200



* blade length shown in the table

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HACCP

1 MEAT KNIFE

Code	Color	L mm*
283101		200
283104		200
283105		200



2 BONING KNIFE

- narrow

Code	Color	L mm*
283111		150
283114		150
283115		150



3 BONING KNIFE

- curved

Code	Color	L mm*
283121		150
283123		150
283125		150



4 CLEAVER

Code	Color	L mm*
283191		180
283195		180





5 CLEAVER

Code	Color	L mm*
283304		300



6 KITCHEN KNIFE

- serrated

Code	Color	L mm*
225314		310

HACCP



1

1 BUTCHER'S KNIFE

Code	Color	L mm*
284251		250
284301		300



2

2 BUTCHER'S KNIFE

- curved

Code	Color	L mm*
284311		250



3

3 BREAD KNIFE

Code	Color	L mm*
283256		250
283306		300



4

4 CHEESE KNIFE WITH TWO HANDLES

Code	Color	L mm*
283366		360

5 SOFT CHEESE KNIFE



5

Code	Color	L mm*
283156		150

* blade length shown in the table

stalgast professional catering equipment

STALGAST HACCP KNIVES OF ROLLED STEEL

HACCP INOX

- STALGAST HACCP KNIVES OF ROLLED STEEL

HACCP marking system			
	RAW MEAT	VEGETABLES	RAW POULTRY
	FISH	DAIRY	COOKED MEAT SMOKED MEAT

1 UTILITY KNIFE

Code	Color	L mm*
281151		160
281152		160
281153		160
281154		160
281155		160
281156		160



2 KITCHEN KNIFE

Code	Color	L mm*
281211		220
281212		220
281213		220
281214		220
281215		220
281216		220



3 KITCHEN KNIFE

Code	Color	L mm*
281251		250
281252		250
281253		250
281254		250
281255		250
281256		250



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*blade length shown in the table

HACCP

4 UTILITY KNIFE

Code	Color	L mm*
284205		200
284303		300



4

5 CUTTING KNIFE

Code	Color	L mm*
282151		160
282154		160



5

6 PEELING KNIFE

Code	Color	L mm*
285081		90
285082		90
285083		90



6

7 PEELING KNIFE

Code	Color	L mm*
285092		100



7

8 VEGETABLE KNIFE

- serrated blade

Code	Color	L mm*
285102		105



8

9 BREAD ROLL KNIFE

Code	Color	L mm*
250012		85



9

* blade length shown in the table



CHEF'S COVER FOR KNIVES

- 10 knife compartments
- fitted with a belt with a length adjustment of 810-1370 mm
- compartment for pens, business cards and other accessories
- max knife length 450 mm
- cover closed with plastic latches
- ID on the back with a slide-out name plate for personal data

Code	W mm	D mm	H mm
201000	515	230	80



MAGNET STRIP WITH HOOKS

PP

NEW

No.	Code	number of hooks	L mm
1.	**248308**	2	330
2.	**248458**	5	450
3.	**248608**	6	600



MAGNET STRIP

INOX

NEW

- modern design
- recommended for „open" kitchens

Code	L mm
249448	406

MAGNET STRIP

Code	L mm
249338	330
249558	550



KNIVES KIT

NEW

ROLLED KNIVES SET WITH A STRIP

- the set includes rolled knives 218208, 210208, 214108, 212309 steel, 211158 fork and 249338 magnetic 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



MAGNET STRIP

STEEL



KITCHEN KNIFE



ROASTING KNIFE



FORK



PEELING KNIFE



Code
200007

SET OF FORGED KNIVES WITH A COVER

- the set includes forged knives: 218209, 219209, 209159, 203209, 212259 steel, 211189 forged fork
- handle adjusted in a way that prevents the accumulation of leftovers at the joints
- made of forged steel
- blade hardness 52-54HRC

STEEL



FORK



KITCHEN KNIFE



BREAD KNIFE



MEAT KNIFE



FILLETING KNIFE



COVER



Code
200009

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SANNELII SET WITH STRIP

- the set includes rlled knives: 201220, 204220, 209160, 214100, 218200, 264170 spatula and 249558 board
- non-slip handle made of durable Santoprene and polypropylene with added Biomaster antibacterial agent
- chrome-molybdenum steel blade
- blade hardness 54-56 HRC

Code
200008



MAGNET STRIP



KITCHEN KNIFE



TURNER



FLEXIBLE FILLETING KNIFE



FLEXIBLE FILLETING KNIFE



BONING KNIFE



PEELING KNIFE

SET OF FORGED KNIVES WITH A COVER

- 10 knife compartments
- the set includes forged knives: 292150, 293065, 293090, 291150, 295180, 290200, 294230, 293115, 291230 212257 steel and 201000 cover
- ergonomic handle made in a way that eliminates accumulating leftovers at the joints
- blade made from a forged rod of X50CrMoV15 grade steel



DIAMOND STEEL



FORK



SANTOKU KNIFE



KITCHEN KNIFE



BREAD KNIFE



KITCHEN KNIFE



BONING KNIFE



STEAK/TOMATO KNIFE



PEELING KNIFE



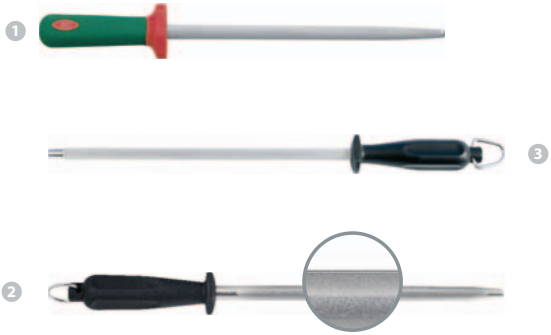
VEGETABLE KNIFE



COVER

Code
200006

STEELS





No.	Code	Product	L mm*
1.	**212220**	Sanelli steel	220
	212300	Sanelli steel	300
2.	**212259**	Steel	250
	212309	Steel	300
3.	**212257**	Sanelli steel	255

No.	Code	Color	L mm*
4.	**283231**		230
	283232		230
	283233		230
	283234		230
	283235		230
	283236		230

KNIFE SHARPENER

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



Code	W mm	D mm	H mm
247500	145	20	60

KNIFE SHARPENER

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



Code	W mm	D mm	H mm
247501	190	50	60

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



NEW

Code	W mm	D mm	H mm
247502	145	63	52

* blade length shown in the table

KNIFE SHARPENING MACHINE

- electric appliance, perfect for quick and easy sharpening of various types of knives
- has an easily replaceable abrasive lining
- case made of plastic
- sharpening angle 6° - 30°

0,18 kW





Code	W mm	D mm	H mm	N rev/min	P kW	U V
242000	320	110	120	2500	0,18	230

KNIFE SHARPENING MACHINE

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

0,09 kW







Code	W mm	D mm	H mm	N rev/min	P kW	V V
242001	226	98	100	6600	0,09	230

HACCP CUTTING BOARDS

- made of polypropylene
- available in 6 colors
- PZH-certified

Polish Product

HACCP

PP

HACCP marking system:

RAW MEAT | VEGETABLES | RAW POULTRY | FISH | DAIRY | COOKED MEAT SMOKED MEAT



HACCP 450X300 CUTTING BOARD

- smooth two-sided

Code	Color	W mm	D mm	H mm
341451		450	300	13
341452		450	300	13
341453		450	300	13
341454		450	300	13
341455		450	300	13
341456		450	300	13

HACCP BOARD SET

- set of boards made of polypropylene in 6 colors



Code	Description
341450	450x300 smooth
341320	GN1/2 with cut out
341530	GN1/1 with cut out

BOARD STAND

- rack for 6 boards

INOX



Code	W mm	D mm	H mm
349060	300	270	270

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Boards with cut-out

HACCP CUTTING BOARD GN 1/2

- smooth two-sided with cut-out

Code	Color	W mm	D mm	H mm
341321		325	265	12
341322		325	265	12
341323		325	265	12
341324		325	265	12
341325		325	265	12
341326		325	265	12



HACCP CUTTING BOARD GN 1/1

- smooth two-sided with cut-out

Code	Color	W mm	D mm	H mm
341531		530	325	15
341532		530	325	15
341533		530	325	15
341534		530	325	15
341535		530	325	15
341536		530	325	15



HACCP600X400 CUTTING BOARD

- smooth two-sided with cut-out

Code	Color	W mm	D mm	H mm
341631		600	400	18
341632		600	400	18
341633		600	400	18
341634		600	400	18
341635		600	400	18
341636		600	400	18





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

PP

Polish Product

No.	Code	Description	W mm	D mm	H mm
1.	**341457**	Smooth board	450	300	13
2.	**341327**	Board with a cut-out GN 1/2	325	265	12
	341537	Board with a cut-out GN 1/1	530	325	15
	341637	Board with a cut-out	600	400	18

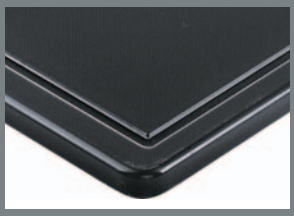


1



2

Board with a cut-out



Two-sided smooth board



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CUTTING BOARD

PE

- boards with a thickness of 10 mm have an ergonomic carrying handle
- boards with a thickness of 20 mm are additionally fitted with rubber feet

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

Non-slip feet





CUTTING BOARD

PP

- 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

Non-slip coating on the board edges





Code	W mm	D mm	H mm
340270	270	190	9
340351	350	250	10



CUTTING BOARD

- made of beech wood
- boards 342250, 342400, 342500 thickness 20 mm
- boards 344400, 344500, 344600 thickness 40 mm





No.	Code	W mm	D mm	H mm
1.	**342250**	300	250	20
2.	**342400**	400	300	20
3.	**342500**	500	300	20
4.	**344400**	400	300	40
	344500	500	350	40
	344600	600	350	40

GROOVED BREAD CUTTING BOARD

- made of beech wood with a thickness of 30 mm



Code	W mm	D mm	H mm
343400	400	250	30

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BUTCHER'S BLOCK

- block plate made of beech and hornbeam wood
- solid and stable structure
- models 684516, 684416, 684511, 684411 on a stainless steel base





No.	Code	W mm	D mm	H mm
1.	**684516**	400	500	850
	684416	400	400	850
	684511	400	500	800
	684411	400	400	800
2.	**684515**	400	500	150
	684415	400	400	150
	684510	400	500	100
	684410	400	400	100

BUTCHER'S BLOCK

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



Code	W mm	D mm	H mm
680541	500	400	860

MEAT MALLET

- 2 crushing surfaces

Al



Code	M kg	L mm
247040	0,4	250

MEAT MALLET

- non-slip handle made of polypropylene

Al



Code	M kg	L mm
247030	0,2	230

MEAT MALLET

- plastic handle
- 3 crushing surfaces

INOX



Code	M kg
247090	0,9

MEAT TENDERIZER

INOX

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



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

CHEF'S MALLET

INOX

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



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

STEEL GLOVE

INOX



Code	Color	Size
240001		M
240004		L

SCISSORS

INOX











No.	Code	Product	L mm
1.	**227180**	Kitchen scissors	185
2.	**227250**	Poultry shears	250
3.	**227259**	Poultry shears	250
4.	**227240**	Poultry shears	240
5.	**227200**	Herb scissors	200

PEELERS

INOX

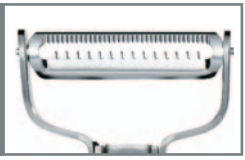






No.	Code	Product	Blade lenght mm	L mm
1.	**334118**	Peeler smooth blade	55	125
	334119	Peeler corrugated blade	55	125
	334120	Julienne decorative knife	55	125
2.	**334006**	Peeler	35	155
3.	**334110**	Peeler	33	185

Blade model 334120



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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 114-128
Glass and porcelain 130-181, 186-209
Mortar with pestle 214
Spice kits 211-212
Sauceboats, napkin holders 217
Menu holder 213
Bread baskets 215-216
Casserole dishes 184-185
Enamelware 182-183

CATERING CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**354160**	Table spoon	178	12
2.	**354150**	Table fork	197	12
3.	**354180**	Table knife	208	12
4.	**354110**	Tea spoon	138	12



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KONESER CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**355160**	Table spoon	188	12
2.	**355150**	Table fork	188	12
3.	**355180**	Table knife	205	12
4.	**355110**	Tea spoon	135	12



BAR CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**354060**	Table spoon	175	12
2.	**354050**	Table fork	180	12
3.	**354080**	Table knife	210	12
4.	**354010**	Tea spoon	135	12

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BISTRO CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**355061**	Table spoon	176	12
2.	**355051**	Table fork	176	12
3.	**355081**	Table knife	205	12
4.	**355011**	Tea spoon	132	12



CANTEEN CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**353060**	Table spoon	195	12
2.	**353051**	Table fork	190	12
3.	**353081**	Table knife	210	12
4.	**353010**	Tea spoon	135	12

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ECO RESTAURANT CUTLERY

- price per item



No.	Code	Product	L mm	K pcs
1.	**351061**	Table spoon	187	12
2.	**351051**	Table fork	190	12
3.	**351081**	Table knife	205	12
4.	**351011**	Tea spoon	135	12



CLASSIC CUTLERY

INOX 18/0

- price per item

No.	Code	Product	L mm	K pcs
1.	**357060**	Table spoon	190	12
2.	**357050**	Table fork	195	12
3.	**357080**	Table knife	230	12
4.	**357010**	Tea spoon	140	12
5.	**357120**	Cake fork	140	12
6.	**357140**	Coffee spoon	100	12



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ARDILA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**357460**	Table spoon	197	12
2.	**357450**	Table fork	201	12
3.	**357480**	Table knife	225	12
4.	**357410**	Tea spoon	133	12



NAVIA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**350260**	Table spoon	189	12
2.	**350250**	Table fork	201	12
3.	**350280**	Table knife	240	12
4.	**350210**	Tea spoon	139	12
5.	**350240**	Cake spatula	220	1
6.	**350270**	Soup ladle	305	1



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SEGURA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**355760**	Table spoon	185	12
2.	**355750**	Table fork	193	12
3.	**355780**	Table knife	230	12
4.	**355710**	Tea spoon	133	12
5.	**355740**	Coffee spoon	115	12
6.	**355720**	Cake fork	136	12



DUERO CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**356660**	Table spoon	206	12
2.	**356650**	Table fork	206	12
3.	**356680**	Table knife	225	12
4.	**356610**	Tea spoon	143	12
5.	**356620**	Desert fork	185	12
6.	**356640**	Coffee spoon	116	12



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EBRO CUTLERY

- price per item

INOX 18/0



No.	Code	Product	L mm	K pcs
1.	**350660**	Table spoon	206	12
2.	**350650**	Table fork	206	12
3.	**350680**	Table knife	240	12
4.	**350610**	Tea spoon	140	12



TAMBRE CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**355660**	Table spoon	200	12
2.	**355650**	Table fork	200	12
3.	**355680**	Table knife	218	12
4.	**355610**	Tea spoon	147	12
5.	**355640**	Cake spatula	220	1
6.	**355670**	Soup ladle	305	1



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RESTAURANT CUTLERY

INOX 18/10

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



No.	Code	Product	L mm	K pcs
1.	**351060**	Table spoon	195	12
2.	**351050**	Table fork	192	12
3.	**351080**	Table knife	210	12
4.	**351010**	Tea spoon	137	12
5.	**351140**	Coffee spoon	114	12
6.	**351120**	Cake fork	145	12



TURIA CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**350560**	Table spoon	198	12
2.	**350550**	Table fork	218	12
3.	**350580**	Table knife	229	12
4.	**350510**	Tea spoon	140	12





STEAK AND PIZZA CUTLERY

STEAK AND PIZZA KNIFE

- knoves with handle made out of durable plastic or wood
- blade made of high-quality stainless steel
- models with plastic handle can be washed in dishwasher

Ergonomic handle made of durable plastic



No.	Code	Product	Color	L mm	K pcs
1.	**298110**	Steak and pizza knife		110	1
	298111	Steak and pizza knife		110	1
2.	**298115**	Steak and pizza knife		115	1
	298116	Steak and pizza knife		115	1
3.	**298120**	Steak and pizza Jumbo knife		120	1
	298121	Steak and pizza Jumbo knife		120	1



STEAK AND PIZZA CUTLERY

- made of AISI 430 steel
- handgrip made of plastic
- serrated knife blade

No.	Code	Product	L mm	K pcs
1.	**298100**	Knife	100	1
2.	**298101**	Fork	95	1

NEW



PIZZA PLATES

- sold in case batches (K)
- price per item



No.	Code	Product	Ø mm	H mm	K pcs	
1.	**390301**	Tina pizza plate	330	20	6	NEW
	390302	Tina pizza plate	350	20	6	NEW
2.	**388615**	Pizza plate	330	12	6	
3.	**394419**	Apulia pizza plate	315	20	6	



CUTLERY AND PORCELAIN FOR CHILDREN

CUTLERY FOR CHILDREN

INOX 18/0

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

KIDS CUTLERY

- handle pattern that encourages children to use

No.	Code	Product	L mm	K pcs
1.	**358061**	Table spoon	168	12
2.	**358051**	Table pastry fork	172	12
3.	**358081**	Table knife	182	12
4.	**358011**	Dessert spoon	133	12

PRE-SCHOOL CUTLERY

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

Safe, rounded teeth



Bladeless knife to learn cutting



No.	Code	Product	L mm	K pcs
1.	**358160**	Table spoon	153	12
2.	**358150**	Table pastry fork	152	12
3.	**358180**	Table knife	171	12
4.	**358110**	Dessert spoon	135	12



PORCELAIN FOR CHILDREN

- high quality set of utensils designed specifically for children
- dimensions and total capacities are approximate
- sold in case batches (K)











No.	Code	Product	Ø mm	H mm	V liters	K pcs	
1.	**395950**	Flat plate	160	-	-	6	
2.	**395951**	Flat plate	210	-	-	6	
	395954	Flat plate	240	-	-	6	
3.	**395952**	Soup bowl	170	-	0,5	6	
4.	**395955**	Deep plate	200	-	0,6	6	NEW
5.	**395953**	Mug	78	100	0,25	6	

OPAL GLASS TABLEWARE

- white decorated tableware for use in professional gastronomy, recommended for school canteens, catering and hospitals
- made of tempered glass
- perfectly smooth surface prevents the absorption of foreign substances, which ensures maximum safety and hygiene
- increased resistance to mechanical damage and scratches
- resistant to thermal shock

NEW

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**388751**	Flat plate	200	18	-	6
2.	**388752**	Flat plate	255	22	-	6
3.	**388753**	Deep plate	235	36	0,6	6







BLACK AND COLORED PORCELAIN

- black porcelain, smooth and decorated
- color porcelain available in two colors
- durable enamel coating
- dimensions and total capacities are approximate
- sold separately



Black porcelain

1 FLAT PLATE

- smooth

Code	Ø mm	H mm	K pcs
396101	255	25	1
396102	305	35	1

2 DEEP PLATE

- smooth

Code	Ø mm	H mm	V ml	K pcs
396103	230	55	180	1
396104	305	65	450	1

3 FLAT PLATE

- ribbed plate edge

Code	Ø mm	H mm	K pcs
396111	255	30	1
396112	305	40	1

4 DEEP PLATE

- ribbed plate edge

Code	Ø mm	H mm	V ml	K pcs
396113	265	60	320	1
396114	305	70	500	1

Color porcelain

1 SALAD-BOWL

Code	Ø mm	H mm	V liters
396151	135	75	0,6

2 SALAD-BOWL

Code	Ø mm	H mm	V liters
396161	135	75	0,6

3 FLAT PLATE

Code	Ø mm	H mm
396152	200	30

4 FLAT PLATE

Code	Ø mm	H mm
396153	260	35

5 FLAT PLATE

Code	Ø mm	H mm
396162	200	30

6 FLAT PLATE

Code	Ø mm	H mm
396163	260	35



STALGAST PORCELAIN

Polish Product

- 4 porcelain lines in two hues of white and ecru and 2 lines in white decorated with blue strip give unlimited possibilities of table arrangement
- meets all quality and technical requirements specified in European standards
- porcelain dishes can be used without restrictions as to the method and time of washing and the cleaning agents used
- all plates are made from organic raw materials by means of isostatic pressing, guaranteeing their excellent stability and resistance
- the possibility to pile up utensils in even, high stacks up to 100 plates translates into substantial space savings
- due to low thermal conductivity, food and drinks cool down at a slower rate
- covered with the toughest glaze, which allows the vessels' surface to remain smooth, shiny and scratch-resistant

APULIA
p. 135-143



PRATO
p. 144-147



TARANTO
p. 148-150



LIGURIA
p. 151-158



BISTRO
p. 159-160



KONESER
p. 161-162



APULIA

- smooth pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- available in seven lines
- has reinforced edges





Apulia **A**

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	
395300	160	20	6	
395301	190	15	6	
395302	210	15	6	
395354	240	20	6	NEW
395303	270	20	6	
395320	320	25	6	

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395304	225	40	0,5	6

3 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395321	280	150	3,3	1

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
395353	Broth bowl	100	70	0,315	6
395340	Saucer	160	-	-	6

5 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
395309	Broth bowl	111	63	0,38	6
395340	Saucer	160	-	-	6

6 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395317	130	65	0,55	6
395318	160	70	0,90	6
395319	230	83	2,20	6

7 PLATTER

- oval

Code	W mm	D mm	H mm	K pcs
395312	160	116	15	6
395313	240	174	22	6
395314	310	220	27	6
395315	360	265	34	6

8 PLATTER

- round

Code	Ø mm	H mm	K pcs
395320	320	25	6

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Apulia **A**

1 PITCHER

Code	W mm	H mm	V liters	K pcs
395323	160	110	0,45	6

2 PITCHER

Code	W mm	H mm	V liters	K pcs
395325	140	135	0,37	6
395326	170	165	0,72	1

3 SAUCEBOAT

Code	W mm	H mm	V liters	K pcs
395327	200	65	0,4	6

4 VASE

Code	Ø mm	H mm	V liters	K pcs
395331	35	145	0,185	6

5 MUG

Code	Ø mm	H mm	V liters	K pcs
395336	87	95	0,35	6

6 CUP

7 8

No.	Code	Product	Ø mm	H mm	V liters	K pcs
6.	**395350**	Cup	70	45	0,10	6
	395341	Saucer	110	-	-	6
7.	**395351**	Cup	80	60	0,21	6
	395342	Saucer	145	-	-	6
8.	**395352**	Cup	100	60	0,28	6
	395340	Saucer	160	-	-	6

9 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
395310	85	90	0,28	6

10 EGG HOLDER

Code	Ø mm	H mm	V liters	K pcs
395330	47	43	0,043	6

11 MINI PITCHER

Code	Ø mm	H mm	V liters	K pcs
395334	47	45	0,045	6

12 SALT SHAKER / PEPPER SHAKER

13

No.	Code	Product	H mm	K pcs
12.	**395328**	Salt shaker	60	6
13.	**395329**	Pepper shaker	60	6

14 DIP

15 16

No.	Code	Ø mm	H mm	V liters	K pcs
14.	**395333**	58	30	0,046	6
15.	**395335**	70	20	0,032	6
16.	**395332**	55	18	0,013	6



Apulia **B**

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
394117	180	180	20	6
394118	210	210	20	6
394119	250	250	25	6
394120	270	270	25	6

2 DEEP PLATE

Code	W mm	D mm	H mm	V liters	K pcs
394102	210	210	40	0,5	6

3 SALAD-BOWL
4

No.	Code	W mm	D mm	H mm	K pcs
3.	**394135**	180	150	50	6
4.	**394136**	230	145	45	6

5 SALAD-BOWL

Code	W mm	D mm	H mm	V liters	K pcs
394109	110	110	40	0,25	6
394110	130	130	45	0,37	6
394100	170	170	55	0,75	6
394111	230	230	67	1,80	6

6 BROTH BOWL

Code	Product	Ø mm	W mm	D mm	H mm	V liters	K pcs
394150	Broth bowl	110	-	-	67	0,38	6
394140	Saucer	-	180	180	-	-	6

7 DIP

Code	W mm	D mm	H mm	V liters	K pcs
394108	95	95	60	0,28	6

8 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
394133	220	175	20	6
394134	290	230	25	6

9 TRAY
10
11

No.	Code	W mm	D mm	H mm	K pcs
9.	**394113**	230	115	10	6
10.	**394131**	240	240	10	6
11.	**394114**	250	150	15	6

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Apulia **B**

1 NAPKIN HOLDER

Code	W mm	H mm	K pcs
395338	110	85	6

2 MUG

Code	Ø mm	H mm	V liters	K pcs
394137	90	95	0,35	6

3 CUP

4

5

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	K pcs
3.	**394153**	Cup	75	-	-	70	0,2	6
	394142	Saucer	-	140	140	-	-	6
4.	**394154**	Cup	83	-	-	75	0,24	6
	394142	Saucer	-	140	140	-	-	6
5.	**394155**	Cup	110	-	-	65	0,36	6
	394140	Saucer	-	180	180	-	-	6





Apulia **C**

1 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395911	240	90	1,6	6

2 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395915	325	200	4,5	1

3 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
395900	220	177	20	6
395901	290	230	30	6

4 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395902	210	50	0,7	6

5 PLATTER

Code	W mm	D mm	H mm	K pcs
395913	380	290	30	6





Apulia **D**

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
395200	190	20	6
395201	260	20	6
395211	320	32	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395202	225	30	0,33	6

3 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395212	130	40	0,25	6
395213	170	50	0,50	6
395214	230	65	1,10	6
395215	260	70	1,80	6

4 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395217	300	215	3,4	1

5 PITCHER/SAUCEBOAT

6

No.	Code	Product	W mm	H mm	V liters	K pcs
5.	**395216**	Sauceboat	215	80	0,37	6
6.	**395206**	Pitcher	115	90	0,22	6

7 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
395205	70	135	0,24	6

8 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
395251	Cup	75	70	0,190	6
395241	Saucer	135	-	-	6

9 MUG

Code	Ø mm	H mm	V liters	K pcs
395221	75	100	0,28	6

10 PLATTER

Code	W mm	D mm	H mm	K pcs
395209	220	155	20	6
395210	330	230	27	6

11 PLATTER

Code	Ø mm	H mm	K pcs
395211	320	32	6

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Apulia E

1 SOUP VASE

Code	W mm	H mm	V liters	K pcs
394022	350	190	3,5	1

2 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
394018	120	60	0,38	6
394019	190	85	1,50	6
394020	210	95	1,80	6

3 FLAT PLATE

Code	Ø mm	H mm	K pcs
394000	160	20	6
394001	190	20	6
394002	210	20	6
394003	270	20	6
394017	320	25	6

4 DEEP PLATE

5 - 394006 recommended for pasta

6

No.	Code	Ø mm	H mm	V liters	K pcs
4.	**394004**	225	35	0,3	6
5.	**394005**	230	40	0,7	6
6.	**394006**	270	55	1,2	6

7 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
394052	Broth bowl	100	60	0,29	6
394040	Saucer	150	-	-	6

8 PLATTER

Code	W mm	D mm	H mm	K pcs
394014	240	175	20	6
394015	310	220	25	6
394016	360	265	30	6

9 PLATTER

Code	Ø mm	H mm	K pcs
394017	320	25	6



Apulia **E**

1 PITCHER

Code	Ø mm	H mm	V liters	K pcs
394012	270	150	1,36	1

2 PITCHER

Code	W mm	H mm	V liters	K pcs
394011	125	85	0,22	6

3 SAUCEBOAT

Code	W mm	H mm	V liters	K pcs
394021	180	77	0,5	6

4 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
394010	90	100	0,22	6

5 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
394051	Cup	75	70	0,2	6
394042	Saucer	145	-	-	6

6 MUG

Code	Ø mm	H mm	V liters	K pcs
394023	85	100	0,34	6

Apulia **F**

1 PITCHER

Code	W mm	H mm	V liters	K pcs
395607	225	195	1,56	1

2 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
395602	85	100	0,33	6

3 PITCHER

Code	W mm	H mm	V liters	K pcs
395603	120	105	0,32	6
395604	140	143	0,59	6

4 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
395651	Cup	83	70	0,22	6
395641	Saucer	160	-	-	6

5 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
395650	Cup	60	55	0,08	6
395640	Saucer	115	-	-	6

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Apulia supplementary set

1 CAKE PLATTER

Code	Ø mm	H mm	K pcs
394403	320	85	1

2 CASSEROLE DISH

Code	W mm	D mm	H mm	K pcs
394405	265	200	45	1
394406	360	250	45	1

3 MINI SALAD-BOWL SET
4

No.	Code	W mm	D mm	H mm	V liters	K pcs
3.	**394402**	230	230	55	4 x 0,14	1
4.	**394404**	330		30	3 x 0,26	1

5 SALAD-BOWL

Code	W mm	H mm	V liters	K pcs
394414	165	55	0,3	6

6 PLATTER
7

No.	Code	W mm	D mm	H mm	V liters	K pcs
6.	**394400**	190	100	35	0,32	6
7.	**394401**	210	110	25	0,2	6

8 TRAY

Code	W mm	D mm	H mm	K pcs
394407	360	250	25	1

9 SPOON HOLDER

Code	W mm	H mm	V liters	K pcs
394416	190	25	0,095	6

10 SALAD-BOWL

Code	W mm	H mm	V liters	K pcs
394412	75	40	0,09	6

11 NAPKIN RING

Code	Ø mm	H mm	K pcs
394411	55	60	6

12 DIP
13

No.	Code	Ø mm	H mm	V liters	K pcs
12.	**394409**	80	40	0,14	6
13.	**394408**	60	45	0,14	6

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PRATO

- decorated pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- available in two lines
- has reinforced edges





Prato A

1 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395012	330	200	4	1

2 FLAT PLATE

Code	Ø mm	H mm	K pcs
395000	190	20	6
395001	210	27	6
395002	265	25	6
395023	320	30	6

3 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395003	235	40	0,7	6

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
395053	Broth bowl	82	75	0,35	6
395040	Saucer	160	-	-	6



5 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395014	135	65	0,42	6

6 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395013	130	40	0,25	6
395015	170	50	0,48	6
395016	230	65	1,20	6
395017	260	70	1,8	6



7 PLATTER

Code	W mm	D mm	H mm	K pcs
395018	150	92	30	6

8 PLATTER

Code	W mm	D mm	H mm	K pcs
395019	230	157	30	6
395020	280	205	30	6
395021	320	230	30	6
395022	355	273	30	6



9 PLATTER

Code	Ø mm	H mm	K pcs
395023	320	30	6





Prato **A**

1 **PITCHER**

2

No.	Code	Ø mm	H mm	V liters	K pcs
1.	**395011**	220	175	1,15	1
2.	**395010**	230	225	1,37	1

3 **VASE**

Code	Ø mm	H mm	V liters	K pcs
395025	40	140	0,23	6

4 **SAUCEBOAT**

Code	W mm	H mm	V liters	K pcs
395024	225	70	0,38	6

5 **PITCHER**

Code	W mm	H mm	V liters	K pcs
395008	105	100	0,26	6

6 **SUGAR BOWL**

Code	W mm	H mm	V liters	K pcs
395009	140	95	0,27	6

7 **CUP**

8

9

No.	Code	Product	Ø mm	H mm	V liters	K pcs
7.	**395050**	Cup	70	53	0,1	6
	395041	Saucer	130	-	-	6
8.	**395052**	Cup	75	82	0,21	6
	395042	Saucer	150	-	-	6
9.	**395051**	Cup	93	56	0,22	6
	395042	Saucer	150	-	-	6

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Prato B

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
395700	190	20	6
395701	250	25	6
395715	320	32	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395702	225	35	0,5	6

3 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395721	310	220	3,5	1

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
395753	Broth bowl	105	60	0,25	6
395740	Saucer	150	-	-	6

5 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395716	130	40	0,3	6
395719	260	70	1,9	6
395717	170	60	0,5	6

6 CUP

7

No.	Code	Product	Ø mm	H mm	V liters	K pcs
6.	**395752**	Cup	80	73	0,20	6
	395750	Cup	60	60	0,08	6
7.	**395751**	Cup	100	55	0,25	6
	395740	Saucer	150	-	-	6

8 PLATTER

Code	W mm	D mm	H mm	K pcs
395713	220	135	25	6
395714	335	210	30	6

9 PLATTER

Code	Ø mm	H mm	K pcs
395715	320	32	6

TARANTO

- decorated porcelain in warm ecru color
- durable enamel coating
- has reinforced edges
- dimensions and total capacities are approximate
- sold in case batches (K)





Taranto

1 FLAT PLATE

Code	Ø mm	H mm	K pcs	
395400	170	22	6	
395401	190	22	6	
395402	210	25	6	
394024	240	20	6	NEW
395403	265	25	6	
395428	320	35	6	

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395404	235	42	0,7	6

3 BROTH BOWL

4

No.	Code	Product	Ø mm	H mm	V liters	K pcs
4.	**395458**	Broth bowl	110	60	0,36	6
	395442	Saucer	160	-	-	6
5.	**395457**	Broth bowl	97	58	0,27	6
	395442	Saucer	160	-	-	6

5 PLATTER

Code	W mm	D mm	H mm	K pcs
395423	180	90	30	6

6 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395430	170	50	0,50	6
395432	260	70	1,7	6

7 PLATTER

Code	W mm	D mm	H mm	K pcs
395425	290	205	30	6

8 PLATTER

Code	Ø mm	H mm	K pcs
395428	320	35	6

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Taranto

1 PITCHER

Code	W mm	H mm	V liters	K pcs
395418	145	125	0,56	6

2 SUGAR BOWL

Code	W mm	H mm	V liters	K pcs
395414	135	100	0,27	6

3 NAPKIN HOLDER

Code	W mm	H mm	K pcs
395439	100	75	6

4 CUP

5

No.	Code	Product	Ø mm	H mm	V liters	K pcs
4.	**395450**	Cup	67	48	0,10	6
	395443	Saucer	130	-	-	6
5.	**395452**	Cup	100	60	0,27	6
	395442	Saucer	160	-	-	6

6 CUP

7

No.	Code	Product	Ø mm	H mm	V liters	K pcs
6.	**395455**	Cup	93	55	0,23	6
	395444	Saucer	150	-	-	6
7.	**395453**	Cup	110	60	0,35	6
	395442	Saucer	160	-	-	6

8 CUP

9

No.	Code	Product	Ø mm	H mm	V liters	K pcs
8.	**395454**	Cup	70	50	0,1	6
	395443	Saucer	130	-	-	6
9.	**395456**	Cup	75	82	0,21	6
	395444	Saucer	150	-	-	6

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LIGURIA

- smooth porcelain in warm ecru color
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- available in six lines



Liguria **A**

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
395800	180	180	20	6
395801	210	210	20	6
395802	250	250	25	6
395803	270	270	25	6

2 DEEP PLATE

Code	W mm	D mm	H mm	V liters	K pcs
395806	210	210	40	0,5	6

3 DEEP PLATE

Code	W mm	D mm	H mm	V liters	K pcs
395804	170	170	55	0,7	6

4 DEEP PLATE

Code	W mm	D mm	H mm	V liters	K pcs
395805	205	205	45	0,7	6

5 NAPKIN HOLDER

Code	W mm	H mm	K pcs
395828	105	80	6

6 MUG

Code	Ø mm	H mm	V liters	K pcs
395827	85	95	0,32	6

7 BROTH BOWL

Code	Product	Ø mm	W mm	D mm	H mm	V liters	K pcs
395833	Broth bowl	110	65	65	65	0,37	6
395840	Saucer	-	180	180	-	-	6

8 CUP

Code	Product	Ø mm	W mm	D mm	H mm	V liters	K pcs
395831	Cup	75	-	-	70	0,20	6
395842	Saucer	-	140	140	-	-	6

9 SUGAR BOWL

Code	W mm	H mm	V liters	K pcs
395811	90	130	0,32	6

10 CUP

11

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	K pcs
10.	**395830**	Cup	60	-	-	52	0,10	6
	395841	Saucer	-	110	110	-	-	6
11.	**395832**	Cup	80	-	-	75	0,23	6
	395841	Saucer	-	110	110	-	-	6

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Liguria **B**

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
395500	190	25	6
395501	260	25	6
395515	310	35	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395502	205	45	0,7	6

3 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395522	275	145	3	1

4 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395520	230	60	1,40	6

5 CUP
6

No.	Code	Product	Ø mm	H mm	V liters	K pcs
5.	**395550**	Cup	60	50	0,10	6
	395541	Saucer	110	-	-	6
6.	**395551**	Cup	75	60	0,19	6
	395542	Saucer	130	-	-	6

7 PITCHER

Code	W mm	H mm	V liters	K pcs
395508	105	60	0,15	6

8 DIP
9

No.	Code	Ø mm	H mm	V liters	K pcs
8	**395526**	55	30	0,05	6
9	**395525**	70	20	0,040	6

10 PLATTER

Code	W mm	D mm	H mm	K pcs
395512	260	150	25	6

11 PLATTER

Code	Ø mm	H mm	K pcs
395515	310	35	6





Liguria C

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
394200	160	20	6
394201	210	15	6
394202	270	20	6
394205	320	23	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
394203	230	40	0,6	6

3 DEEP PLATE FOR PASTA

Code	Ø mm	H mm	V liters	K pcs
394204	270	53	1	6

4 SOUP VASE

Code	W mm	H mm	V liters	K pcs
394210	275	160	3	1

5 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
394254	Broth bowl	110	60	0,36	6
394240	Saucer	180	-	-	6

6 PITCHER

7

No.	Code	W mm	H mm	V liters	K pcs
6.	**394218**	180	150	0,53	1
7.	**394219**	210	90	0,5	1

8 CUP

No.	Code	Product	Ø mm	H mm	V liters	K pcs
8.	**394252**	Cup	75	70	0,200	6
	394242	Saucer	145	-	-	6

9 PLATTER

Code	W mm	D mm	H mm	K pcs
394206	240	170	23	6
394207	310	217	25	6
394208	360	260	32	6

10 PLATTER

Code	Ø mm	H mm	K pcs
394205	320	23	6

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Liguria **D**

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
395100	230	20	6
395101	290	20	6
395113	320	30	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395102	240	40	0,4	6

3 SOUP VASE

Code	W mm	H mm	V liters	K pcs
395119	310	190	3	1

4 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395115	160	55	0,46	6
395116	230	70	1,40	6
395117	250	95	2,60	6

5 CUP
6

No.	Code	Product	Ø mm	H mm	V liters	K pcs
5.	**395150**	Cup	65	50	0,09	6
	395140	Saucer	115	-	-	6
6.	**395151**	Cup	100	60	0,26	6
	395141	Saucer	160	-	-	6

7 PLATTER

Code	W mm	D mm	H mm	K pcs
395110	240	170	20	6
395111	310	217	25	6
395112	360	260	30	6

8 PLATTER

Code	Ø mm	H mm	K pcs
395113	320	30	6



Liguria E

1 **FLAT PLATE**

Code	W mm	D mm	H mm	K pcs
394300	200	200	23	6
394301	250	250	23	6

2 **FLAT PLATE**

Code	W mm	D mm	H mm	K pcs
394500	220	175	20	6
394501	290	230	25	6

3 **DEEP PLATE**

Code	W mm	D mm	H mm	V liters	K pcs
394303	210	210	40	0,5	6

4 **PITCHER**

Code	W mm	H mm	V liters	K pcs
394309	105	85	0,2	6

5 **SUGAR BOWL**

Code	W mm	D mm	H mm	V liters	K pcs
394308	70	70	105	0,24	6

6 **CUP**

7

No.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	K pcs
6.	**394304**	Cup	57	-	-	55	0,1	6
	394305	Saucer	-	110	110	10	-	6
7.	**394306**	Cup	75	-	-	70	0,2	6
	394307	Saucer	-	135	135	10	-	6



Liguria F

1 **FLAT PLATE**

2

No.	Code	W mm	D mm	K pcs
1.	**395852**	210	210	6
	395853	270	270	6
2.	**395851**	300	230	6

3 **DEEP PLATE**

Code	W mm	D mm	V liters	K pcs
395854	185	185	0,3	6

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ECRU color porcelain dishes

1 DOUBLE BOWL

Code	W mm	D mm	H mm	V liters	K pcs
397250	250	120	60	2 x 0,165	4

2 SET OF 3 BOWLS

Code	W mm	D mm	H mm	V liters	K pcs
397251	360	150	40	3 x 0,15	1

3 PLATTER

Code	W mm	D mm	H mm	K pcs
395423	180	90	30	6

4 DIP

Code	Ø mm	H mm	V liters	K pcs
395526	55	30	0,05	6

5 SET OF 4 BOWLS

Code	W mm	D mm	H mm	V liters	K pcs
397252	330	90	60	4 x 0,08	3

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WHITE color porcelain dishes

1 MINI SALAD-BOWL SET

2

No.	Code	W mm	D mm	H mm	V liters	K pcs
1.	**394402**	230	230	55	4 x 0,14	1
2.	**394404**	330	-	30	3 x 0,26	1

3 PLATTER

4

No.	Code	W mm	D mm	H mm	V liters	K pcs
3.	**394401**	210	110	25	0,2	6
4.	**394400**	190	100	35	0,32	6

5 TRAY

Code	W mm	D mm	H mm	K pcs
394113	230	115	10	6

6 DIP

Code	W mm	D mm	H mm	V liters	K pcs
394108	95	95	60	0,28	6

7 WAVE-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters	K pcs
394414	165	55	0,3	6

8 SALAD-BOWL

Code	W mm	D mm	H mm	V liters	K pcs
394109	110	110	40	0,25	6
394110	130	130	45	0,37	6

9 TEAR-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters	K pcs
394412	75	40	0,09	6

10 SPOON HOLDER

Code	W mm	H mm	V liters	K pcs
394416	190	25	0,095	6

11 DIP

12

13

14

15

No.	Code	Ø mm	H mm	V liters	K pcs
11.	**395332**	55	18	0,013	6
12.	**395333**	58	30	0,046	6
13.	**394408**	60	45	0,14	6
14.	**395335**	70	20	0,032	6
15.	**394409**	80	40	0,14	6

stalgast
professional catering equipment

BISTRO PORCELAIN

- smooth pure white porcelain, decorated with a thin blue strip
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

NEW





Bistro

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
395980	215	27	6
395981	260	27	6

2 DEEP PLATE

Code	Ø mm	K pcs
395982	190	6

3 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395989	140	70	0,54	6
395990	160	70	0,75	6

4 MUG

Code	Product	Ø mm	H mm	V liters	K pcs
395986	Mug	92	100	0,35	6
395988	Saucer	150	-	-	6

NEW

5 MUG

Code	Ø mm	H mm	V liters	K pcs
395987	92	100	0,35	6

6 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
395983	90	100	0,2	6

7 PITCHER

Code	W mm	H mm	V liters	K pcs
395984	125	95	0,2	6

8 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
395985	Cup	84	73	0,2	6
395988	Saucer	150	-	-	6

9 SALT SHAKER / PEPPER SHAKER

10

No.	Code	Product	H mm	K pcs
9.	**395992**	Salt shaker	80	6
10.	**395993**	Pepper shaker	80	6

11 RECTANGULAR PLATTER

Code	W mm	D mm	H mm	K pcs
395991	335	200	30	6

KONESER PORCELAIN

- smooth pure white porcelain, decorated with a blue strip
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

NEW



Koneser

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
395960	190	15	6
395961	210	15	6
395962	270	20	6
395979	240	20	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
395963	225	40	0,5	6

3 SOUP VASE

Code	Ø mm	H mm	V liters	K pcs
395969	280	150	3,3	6

4 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
395975	Broth bowl	100	70	0,315	6
395976	Saucer	160	-	-	6

5 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
395967	130	65	0,55	6
395968	160	70	0,90	6

6 MUG

Code	Ø mm	H mm	V liters	K pcs
395974	87	95	0,35	6

7 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
395964	80	100	0,28	6

8 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
395977	Cup	80	60	0,210	6
395978	Saucer	145	-	-	6

9 SALT SHAKER / PEPPER SHAKER

10

No.	Code	Product	H mm	K pcs
9.	**395970**	Salt shaker	60	6
10.	**395971**	Pepper shaker	60	6

11 EGG HOLDER

Code	Ø mm	H mm	V liters	K pcs
395972	47	43	0,043	6

12 DIP

Code	Ø mm	H mm	V liters	K pcs
395973	58	30	0,046	6

13 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs
395965	240	174	22	6
395966	310	220	27	6

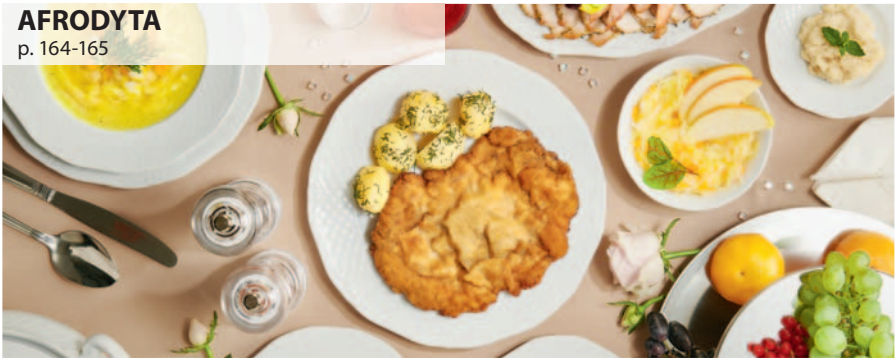


PORCELANA LUBIANA

Polish Product

- 3 pure white porcelain lines give unlimited possibilities of table arrangement
- meets all quality and technical requirements specified in European standards
- porcelain dishes can be used without restrictions as to the method and time of washing and the cleaning agents used
- the possibility to pile up utensils in even, high stacks translates into substantial space savings
- due to low thermal conductivity, food and drinks cool down at a slower rate
- covered with the toughest glaze, which allows the vessels' surface to remain smooth, shiny and scratch-resistant

AFRODYTA
p. 164-165



WERSAL
p. 166-167



KASZUB / HEL
p. 168-170



AFRODYTA

- decorated pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)

NEW



Afrodyta

1 SOUP VASE

Code	W mm	H mm	V liters	K szt.
390023	290	190	3,0	1

2 SALAD-BOWL

Code	Ø mm	H mm	V liters	K szt.
390010	140	40	0,30	6
390011	185	55	0,70	6
390012	230	65	1,40	6

3 FLAT PLATE

Code	Ø mm	H mm	K szt.
390017	240	20	6
390018	170	20	6
390019	190	20	6
390020	210	20	6
390021	260	20	6
390022	270	20	6

4 BROTH BOWL

Code	Produkt	Ø mm	H mm	V liters	K szt.
390001	Broth bowl	150	55	0,3	6
390014	Saucer	170	-	-	6

5 DEEP PLATE

Code	Ø mm	H mm	V liters	K szt.
390016	225	35	0,5	6

6 SUGAR BOWL

Code	Ø mm	H mm	V liters	K szt.
390002	100	125	0,29	6

7 MUG

Code	Ø mm	H mm	V liters	K szt.
390007	80	85	0,3	6

8 PITCHER

Code	W mm	H mm	V liters	K szt.
390003	105	80	0,18	6

9 CUP
10
11

No.	Code	Produkt	Ø mm	H mm	V liters	K szt.
9.	**390005**	Cup	60	50	0,10	6
	390013	Saucer	135	-	-	6
10.	**390006**	Cup	85	55	0,19	6
	390015	Saucer	160	-	-	6
11.	**390004**	Cup	90	60	0,25	6
	390015	Saucer	160	-	-	6

12 OVAL PLATTER

Code	W mm	D mm	H mm	K szt.
390009	280	200	20	6
390008	330	230	25	6



WERSAL

- smooth pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

NEW



1 FLAT PLATE

Code	Ø mm	H mm	K szt.
390419	160	20	6
390420	170	15	6
390421	190	20	6
390422	210	20	6
390423	240	25	6
390424	265	25	6
390425	270	25	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K szt.
390418	225	35	0,5	6

3 BOWL

Code	Ø mm	H mm	V liters	K szt.
390103	150	60	0,5	6

4 SALAD-BOWL

Code	Ø mm	H mm	V liters	K szt.
390426	170	45	0,55	12
390427	185	55	0,70	12

5 BROTH BOWL

6

No.	Code	Ø mm	H mm	V liters	K szt.
6.	**390401**	125	70	0,30	6
	390417	160	-	-	6
7.	**390402**	155	70	0,32	6
	390417	160	-	-	6

7 SAUCEBOAT

Code	W mm	H mm	V liters	K szt.
390414	160	80	0,36	6

8 PITCHER

Code	W mm	D mm	H mm	V liters	K szt.
390405	110	85	85	0,2	6

9 SUGAR BOWL

Code	Ø mm	H mm	V liters	K szt.
390403	100	110	0,25	6

10 PITCHER

Code	W mm	D mm	H mm	V liters	K szt.
390404	165	85	140	0,5	6

11 PITCHER

Code	W mm	H mm	V liters	K szt.
390410	175	180	0,82	6

12 PITCHER

Code	W mm	H mm	V liters	K szt.
390105	70	50	0,045	12

13 CUP

14

15

No.	Code	Produkt	Ø mm	H mm	V liters	K szt.
13.	**390408**	Cup	65	60	0,11	12
	390416	Saucer	120	-	-	12
14.	**390407**	Cup	90	65	0,20	6
	390415	Saucer	145	-	-	6
15.	**390409**	Cup	90	70	0,25	6
	390417	Saucer	160	-	-	6

16 DIP

No.	Code	Ø mm	H mm	V liters	K szt.
16.	**390102**	65	35	0,06	12
17.	**390101**	80	40	0,10	12

18 OVAL PLATTER

Code	W mm	D mm	H mm	K szt.
390411	280	205	25	6
390412	320	235	30	6



KASZUB / HEL

- smooth pure white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- has reinforced edges

NEW





Kaszub / Hel

1 SALAD-BOWL

Code	Ø mm	H mm	V liters	K szt.
390215	160	45	0,4	12
390216	230	60	1,0	6

2 PASTA PLATE

Code	Ø mm	H mm	V liters	K szt.
390230	260	90	1,7	6

3 SOUP VASE

Code	W mm	H mm	V liters	K szt.
390239	250	220	3,5	1

4 FLAT PLATE

Code	Ø mm	H mm	K szt.
390233	160	20	12
390234	170	20	6
390235	190	20	6
390236	210	25	6
390237	245	25	6
390238	265	35	6

5 DEEP PLATE

Code	Ø mm	H mm	V liters	K szt.
390228	230	40	0,6	6
390229	240	40	0,8	6

6 DEEP PLATE

Code	Ø mm	H mm	V liters	K szt.
390231	270	50	1,0	6
390232	290	50	1,3	6

7 BROTH BOWL

8

No.	Code	Produkt	Ø mm	H mm	V liters	K szt.
7.	**390201**	Broth bowl	160	60	0,32	6
	390221	Saucer	160	-	-	6
8.	**390202**	Broth bowl	140	60	0,32	6
	390227	Saucer	160	-	-	6

9 SAUCEBOAT

Code	W mm	H mm	V liters	K szt.
390217	125	50	0,12	6
390218	145	60	0,22	6

10 OVAL PLATTER

11

No.	Code	W mm	D mm	H mm	K szt.
10.	**390223**	240	160	30	6
11.	**390224**	190	195	35	6

12 OVAL PLATTER

Code	W mm	D mm	H mm	K szt.
390225	210	135	30	6
390226	240	140	35	6



Kaszub / Hel

1 MILK PITCHER

Code	W mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
390204	100	85	0,16	6	

2 PIT

Code	W mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
390208	145	125	0,46	4	

3 SUGAR BOWL

Code	Ø mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
390203	100	80	0,25	6	

4 SALAD-BOWL

Code	Ø mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
390104	115	50	0,3	12	

5 BOWL

Code	Ø mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
390214	140	80	0,6	6	

6 MUG
7 8

No.	Code	Ø mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
6.	**390211**	65	65	0,10	6	
7.	**390212**	85	95	0,25	6	
8.	**390213**	90	125	0,40	6	

9 MUG
10

No.	Code	Ø mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
9.	**390209**	90	100	0,35	6	
10.	**390210**	95	130	0,60	6	

11 CUP
12 13

No.	Code	Produkt	Ø mm	H mm	V liters	K szt.	Cena (zł) netto (brutto)
11.	**390206**	Cup	70	45	0,09	12	
	390219	Saucer	120	-	-	12	
12.	**390205**	Cup	90	60	0,20	6	
	390220	Saucer	155	-	-	6	
13.	**390207**	Cup	70	80	0,20	6	
	390222	Saucer	145	-	-	6	

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professional catering equipment

ELEGANTIA PORCELAIN

- made to satisfy the most demanding tastes, taking contemporary design into account
- stands out with its great quality, functionality and unique style
- wide range of products allows obtaining an exceptionally universal porcelain line
- the smooth ecru porcelain line has a durable enamel coating and reinforced edges
- dimensions and total capacities are approximate
- sold in case batches (K)





Elegantia

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
397130	180	16	6
397002	205	18	6
397003	232	20	4
397004	255	25	3
397005	280	25	3

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
397029	230	39	0,74	4

3 FLAT PLATE

Code	W mm	D mm	H mm	V liters	K pcs
397022	245	183	23	0,28	2
397023	285	210	25	0,40	2

4 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
397017	150	150	20	6
397018	200	200	28	4
397019	250	250	30	2
397020	300	300	30	2

5 DEEP PLATE

Code	W mm	D mm	H mm	V liters	K pcs
397124	235	235	40	1,23	4

6 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
397015	270	270	30	3

7 SAUCER FOR BROTH BOWL

Code	Description	Ø mm	H mm	K pcs
397046	Saucer for broth bowl 397045	155	20	6



Elegantia

1 BOWL

Code	Ø mm	H mm	V liters	K pcs
397425	130	65	0,42	4

2 BOWL

Code	Ø mm	H mm	V liters	K pcs
397041	150	55	0,45	6
397140	175	56	0,57	4

3 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
397141	155	47	0,37	4

4 CAPPUCCINO CUP

Code	Description	Ø mm	H mm	V liters	K pcs
397057	Cup	105	54	0,3	4
397058	Saucer	155	23	-	4
397055	Cup	97	58	0,24	6

5 MUG

Code	Ø mm	H mm	V liters	K pcs
397071	77	97	0,26	6

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Elegantia

1 SAUCEBOAT

Code	Description	W mm	D mm	H mm	V liters	K pcs
397044	Saucer	207	60	130	0,32	3
397133	Saucer	195	93	20	-	6
397134	Saucer	210	107	23	-	6

2 DOUBLE BOWL

Code	W mm	D mm	H mm	V liters	K pcs
397250	250	120	60	2 x 0,165	4

3 SET OF 3 BOWLS

Code	W mm	D mm	H mm	V liters	K pcs
397251	360	150	40	3 x 0,15	1

4 SET OF 4 BOWLS

Code	W mm	D mm	H mm	V liters	K pcs
397252	330	90	60	4 x 0,08	3

stalgast
professional catering equipment

ISABELL PORCELAIN

- smooth white porcelain
- durable enamel coating
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item





1 FLAT PLATE

Code	Ø mm	H mm	K pcs
388101	170	20	12
388102	180	22	6
388103	200	23	6
388104	230	23	6
388105	240	23	4
388106	250	25	4
388107	270	25	4
388108	280	33	3
388109	310	30	3

2 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
388152	145	39	0,220	12
388153	170	43	0,350	5
388154	220	40	0,500	6

3 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
388122	180	34	0,150	6
388123	200	40	0,210	6
388124	230	40	0,300	4
388125	250	45	0,350	4
388126	305	45	0,550	3

4 PEPPER SHAKER

Code	Ø mm	H mm	K pcs
388150	40	80	24

5 SALT SHAKER

Code	Ø mm	H mm	K pcs
388140	40	80	24

6 DIP

7

No.	Code	Ø mm	H mm	V liters	K pcs
6.	**388234**	75	28	0,065	12
7.	**388233**	50	18	0,030	24

8 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
388239	Cup	100	65	0,260	6
388240	Saucer	145	20	-	12

9 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
388237	Cup	85	60	0,170	12
388238	Saucer	140	20	-	12

10 CUP

Code	Product	Ø mm	H mm	V liters	K pcs
388235	Cup	60	55	0,090	12
388236	Saucer	120	18	-	12

11 BROTH BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
388165	Broth bowl	100	60	0,270	6
388166	Saucer	140	20	-	12
388167	Broth bowl	120	75	0,380	6
388168	Saucer	140	25	-	12

12 OVAL PLATTER

Code	W mm	D mm	H mm	K pcs
388145	295	210	20	3
388146	350	250	25	3
388147	400	290	30	3
388148	450	330	30	3

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1 WASE

Code	W mm	H mm	V liters	K pcs
388170	300	175	3,500	1

2 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
388161	100	48	0,200	12
388162	125	60	0,380	6
388163	150	70	0,700	12

3 SPICE KIT

Code	W mm	D mm	H mm	K pcs
388160	120	60	92	12

4 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
388219	200	45	0,650	6

5 FLAT PLATE

Code	Ø mm	H mm	K pcs
388211	150	17	12
388212	180	21	6
388213	200	26	6
388214	230	26	4
388215	250	29	4
388216	300	35	4
388217	360	35	3
388218	410	42	3

6 MUG

Code	Ø mm	H mm	V liters	K pcs
388138	80	92	0,300	12

7 MUG

Code	Ø mm	H mm	V liters	K pcs
388139	80	85	0,280	12

8 PITCHER

Code	W mm	H mm	V liters	K pcs
388182	160	98	0,400	2
388184	170	120	0,640	2

9 CUP

Code	Description	Ø mm	H mm	V liters	K pcs
388191	Cup	65	49	0,090	12
388192	Saucer	120	-	-	12

10 CUP

Code	Description	Ø mm	H mm	V liters	K pcs
388193	Cup	85	55	0,250	12
388194	Saucer	155	24	-	12
388195	Cup	95	60	0,300	12
388196	Saucer	160	24	-	12

11 SUGAR BOWL

Code	Ø mm	H mm	V liters	K pcs
388183	96	101	0,320	6

12 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs
388241	310	240	30	4
388242	360	260	26	3
388243	410	290	29	3
388244	470	330	34	3





1 SALAD-BOWL

Code	W mm	D mm	H mm	V liters	K pcs
388135	120	120	70	0,400	6
388136	150	150	65	0,550	4
388137	200	200	90	1,700	4

2 POT WITH CUP AND SAUCER

Code	W mm	H mm	V liters	K pcs
388181	170	135	0,350	1

3 MUG

Code	Ø mm	H mm	V liters	K pcs
388149	85	95	0,350	12

4 PITCHER

Code	W mm	H mm	V liters	K pcs
388175	80	85	0,100	6
388176	115	110	0,290	6
388177	130	125	0,450	6

5 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
388132	140	140	15	6
388133	175	175	20	6
388134	235	235	25	4

6 SAUCEBOAT

Code	W mm	D mm	H mm	V liters	K pcs
388171	175	55	105	0,160	6
388172	230	95	135	0,500	6

7 VASE

Code	H mm	V liters	K pcs
388174	140	0,130	6

8 PASTA PLATE

Code	Ø mm	H mm	V liters	K pcs
388127	270	42	0,300	4

9 BOWL

Code	Ø mm	H mm	V liters	K pcs
388155	110	45	0,230	6
388156	130	55	0,400	12
388157	145	65	0,550	12

10 DIP

11

No.	Code	W mm	D mm	H mm	V liters	K pcs
10.	**388254**	80	80	20	-	24
11.	**388253**	75	75	50	0,125	24

12 CREME BRULEE DISH

Code	Ø mm	H mm	V liters	K pcs
388185	70	32	0,060	24
388186	80	35	0,100	24
388187	90	40	0,130	12
388188	100	50	0,300	12
388189	135	53	0,480	12

13 PIZZA PLATE

Code	Ø mm	H mm	K pcs
388120	330	15	4

stalgast
professional catering equipment

OPAL GLASS TABLEWARE

- classic white, smooth, decorated tableware for use in professional catering establishments
- made of tempered glass, resistant to thermal shock, with increased resistance to mechanical damage
- recyclable
- perfectly smooth surface prevents the absorption of foreign substances, which ensures maximum safety
- does not absorb flavors and odors
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

NEW





Toledo line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
388601	200	19	6
388602	250	23	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
388603	240	36	0,6	6

3 BOWL

Code	Ø mm	H mm	V liters	K pcs
388607	175	45	0,6	6

4 SALAD-BOWL

Code	Product	Ø mm	H mm	V liters	K pcs
388604	Salad-bowl	125	80	0,5	4
388605	Saucer	145	18	-	6

5 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
388606	190	80	1,4	6

6 PLATTER OVAL

Code	W mm	D mm	H mm	K pcs
388612	220	21	140	6
388613	300	27	220	6
388614	350	27	270	6

7 MUG

Code	Ø mm	H mm	V liters	K pcs
388608	81	107	0,32	6

8 MUG

9

No.	Code	Ø mm	H mm	V liters	K pcs
8.	**388610**	74	90	0,25	24
9.	**388611**	80	99	0,34	12

10 PLATTER

Code	Ø mm	H mm	K pcs
388615	330	12	6

NEW

Performa line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
388661	155	16	6
388662	195	18	6
388663	235	20	6
388664	260	21	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
388665	225	30	0,350	6

3 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
388671	170	51	0,500	6

4 BOWL

Code	Ø mm	H mm	V liters	K pcs
388668	100	41	0,170	6
388669	140	57	0,500	6
388670	170	69	0,920	6

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Performa line

1 PLATTER OVAL

Code	W mm	D mm	K pcs
388672	220	143	6
388673	300	218	6

2 CUP

3

4

No.	Code	Product	Ø mm	H mm	V liters	K pcs	
2.	**388674**	Cup	75	51	0,13	6	
	388677	Saucer	123	15		6	
3.	**388675**	Cup	85	59	0,22	6	
	388678	Saucer	160	18		6	NEW
4.	**388676**	Cup	93	64	0,28	6	
	388678	Saucer	160	18		6	

Parma line

1 FLAT PLATE

Code	W mm	D mm	H mm	K pcs
388621	210	180	18	6
388622	280	200	17	6
388623	340	240	17	6

Ebro line

1 FLAT PLATE

Code	Ø mm	H mm	K pcs
388651	200	18	6
388652	255	22	6

2 DEEP PLATE

Code	Ø mm	H mm	V liters	K pcs
388653	235	36	0,6	6

3 SALAD-BOWL

Code	Ø mm	H mm	V liters	K pcs
388654	135	70	0,5	4

4 BOWL

5

No.	Code	Ø mm	H mm	V liters	K pcs
4.	**388656**	125	53	0,35	6
5.	**388657**	230	98	2	3

6 PLATTER OVAL

Code	W mm	H mm	K pcs
388658	230	21	6
388659	355	27	6

7 CUP WITH SAUCER

- saucer diameter 160 mm

Code	Ø mm	H mm	V liters	K pcs
388655	81	76	0,25	6

8 PLATTER ROUND

Code	Ø mm	H mm	K pcs
388660	320	26	6



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ENAMELWARE

- smooth and durable surface
- lasting color
- heat resistant
- ideal for serving





Enamelware

1 FLAT PLATE

Code	Ø mm	H mm
547002	200	15
547003	240	20

2 DEEP PLATE

Code	Ø mm	H mm
547004	220	45

3 SALAD-BOWL

Code	Ø mm	H mm	V liters
547005	160	65	0,650

4 PLATTER

Code	W mm	D mm	H mm	V liters
547006	180	130	40	0,420
547007	200	145	43	0,500
547008	220	170	47	0,750

5 MUG

- without lug

Code	Ø mm	H mm	V liters
547001	90	90	0,300

6 MUG
7

No.	Code	Ø mm	H mm	V liters
6.	**547010**	80	80	0,400
7.	**547011**	90	90	0,570

8 ESPRESSO CUP

Code	Ø mm	H mm	V liters
547009	50	50	0,100

CASSEROLE DISHES

- made of thick and heat-resistant ceramics
- perfectly suited for baking and serving meat, pasta and other dishes served straight from the oven
- they warm up evenly and keep the temperature for a long time
- two interesting colors will match any tableware
- avoid thermal shock
- thermal resistance up to +250°C
- sold in case batches (K)





Caserole dishes

1 CASEROLE DISH

- round

Code	Ø mm	H mm	V liters	K pcs
045000	120	40	0,27	6
045002	160	55	0,65	6

2 CASEROLE DISH

- oval

Code	W mm	D mm	H mm	V liters	K pcs
045004	143	98	43	0,23	6
045005	154	112	50	0,35	6
045006	176	127	60	0,50	6
045007	193	140	64	0,70	6

3 CASEROLE DISH

- round

Code	Ø mm	H mm	V liters	K pcs
045009	76	45	0,10	6
045008	93	53	0,20	6

4 CASEROLE DISH

- round

Code	Ø mm	H mm	V liters	K pcs
045012	100	24	0,10	6
045013	132	35	0,26	6

5 CASEROLE DISH WITH HANDLE

- round

Code	Ø mm	H mm	H mm	V liters	K pcs
045011	127	25	156	0,16	6

6 CASEROLE DISH WITH HANDLE

- oval

Code	W mm	D mm	H mm	V liters	K pcs
045010	200	115	29	0,23	6



BORMIOLI ROCCO GLASS

- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item

ROCK BAR GLASS

NEW



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400611**	Vodka glass	51	64	0,070	6
2.	**400612**	Low glass	76	84	0,200	6
3.	**400613**	Low glass	84	92	0,270	6
4.	**400614**	Low glass	91	101	0,390	6
5.	**400615**	Tall glass	72	135	0,290	6
6.	**400616**	Tall glass	79	141	0,360	6
7.	**400617**	Tall glass	83	121	0,370	6
8.	**400618**	Tall glass	90	131	0,480	6
9.	**400619**	Tall glass	96	163	0,650	6





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IRISH BEER GLASS

NEW



Code	Ø mm	H mm	V liters	K pcs
400117	85	160	0,568	6

NONIX BEER GLASS

NEW



Code	Ø mm	H mm	V liters	K pcs
400118	90	152	0,585	6

DRINKS AND COCKTAILS GLASS

NEW



No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400506**	87	174	0,420	6
2.	**400507**	87	194	0,500	6

SORGENTE GLASSES



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400526**	Vodka glass	42	74	0,070	6
2.	**400527**	Low glass	84	105	0,420	6
3.	**400538**	Tall glass	83	152	0,460	6

NEW

STONE GLASSES



NEW

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400528**	Low glass	89	107	0,390	6
2.	**400529**	Tall glass	83	155	0,490	6

LONGUE GLASSES



NEW

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400631**	Low glass	81	82	0,390	6
2.	**400632**	Tall glass	88	106	0,490	6

WIND GLASS



NEW

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400635**	Low glass	75	95	0,300	6
2.	**400636**	Low glass	80	101	0,350	6
3.	**400637**	Tall glass	78	138	0,480	6



RESTAURANT LINE GLASST

- laser cutting guarantees a thinner edge
- glass does not contain lead, is recyclable
- perfectly transparent and light
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item



1



2



3

NEW



4



5

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400565**	White wine glass	83	215	0,425	12
2.	**400566**	Red wine glass	83	215	0,525	12
3.	**400567**	Champagne glass	75	215	0,240	4
4.	**400568**	Glass	85	105	0,430	3
5.	**400569**	Decanter	185	211	1,610	1

TEMPERED GLASS

- glass dedicated to the Horeca industry
- high-quality tempered glass
- sold in case batches (K) pcs
- price per item
- the table shows total volume



Lp	Code	Product	Cecha litry	Ø mm	H mm	V liters	K pcs
1.	**400533**	Wine glass	0,2	87	216	0,440	6
2.	**400534**	Wine glass	0,25	95	230	0,550	6
3.	**400531**	Wine glass	0,2	95	238	0,600	6
4.	**400562**	Champagne glass	0,1	78	245	0,260	6
5.	**400563**	Champagne glass	0,1	62	235	0,230	6
6.	**400542**	Low glass	0,2	73	88	0,255	6
7.	**400543**	Tall glass	0,2	59	166	0,310	6
8.	**400536**	Beer glass	0,3	80	186	0,390	6
9.	**400537**	Shaker beer glass	0,4	88	158	0,590	6
10.	**400535**	Pilsner beer glass	0,4	78	278	0,545	6
11.	**400115**	Beer mug	0,3	74	133	0,37	6
	400116	Beer mug	0,5	90	157	0,67	6



SERVING GLASS

- high-quality serving glass
- perfect for creative product display
- dimensions and total capacities are approximate
- sold in case batches (K)
- price per item



QUATTRO STAGIONI BOTTLE

- sold without a cap



Code	Ø mm	H mm	V liters	K pcs
400581	64	116	0,200	12
400582	73	155	0,400	12

QUATTRO STAGIONIJAR

- sold without a cap



Code	Ø mm	H mm	V liters	K pcs
400591	86	93	0,250	12
400592	90	136	0,500	12



FIDO JAR

- lid with gasket included



Code	Ø mm	H mm	V liters	K pcs
400575	83	71	0,125	6
400576	83	84	0,200	6
400577	98	100	0,350	6

JAR MUG



Code	Ø mm	H mm	V liters	K pcs
400350	67	130	0,45	12

ATTRO STAGIONI JAR CUP

- model 400585 sold without a cap
- model 400586 complete with cap



Code	Ø mm	H mm	V liters	K pcs
400585	78	136	0,415	12
400586	96	146	0,750	8

CAP



Code	Description	Ø mm	K pcs
400588	Cap for 400585,400591,400592	70	6
400589	Cap for 400581,400582	56	6

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BASIC BOTTLE
- ight closure



Code	Ø mm	H mm	V liters	K pcs
400354	31-70	245	0,500	6
400355	31-74	308	1,00	12

SWING BOTTLE
- tight closure



Code	H mm	V liters	K pcs
400571	192	0,250	12
400572	253	0,500	12

ICE-CREAM AND DESSERT CUPS

- sold in case batches (K) pcs
- price per item
- the table shows total volume

NEW





1 2 3

No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400595**	85	182	0,380	6
2.	**400596**	116	125	0,300	6
3.	**400597**	130	90	0,375	12



1 2 3 4 5 6

No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400598**	110	60	0,225	12
2.	**400599**	115	99	0,360	6
3	**400621**	104	94	0,260	6

No.	Code	Ø mm	H mm	V liters	K pcs
4.	**400622**	100	166	0,280	6
5.	**400623**	125	180	0,300	6
6.	**400624**	110	140	0,345	6



NEW

THERMAL GLASS

- thermal utensils are made of ultra light and heat-resistant glass in the double-wall technology
- borosilicate glass
- excellent transparency and excellent surface quality gives unlimited possibilities of arrangement and presentation of drinks, both hot and cold
- made in light-glass and double-wall technology
- the design ensures retaining both high and low temperatures, as well as protection from the heat and the effect of condensation on the outside of the glass

COFFEE CUPS

- complete with stainless steel saucer
- price per item
- sold in case batches
- the table shows total volume



1



2



3

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400901**	Espresso cup	61	54	0,065	2
2.	**400902**	Cappuccino cup	82	73	0,165	2
3.	**400903**	Universal cup	98	88	0,3	2

THERMAL MUGS/GLASSES

- price per item
- sold in case batches
- the table shows total volume



1



2



3

wall vacuum



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400904**	Mug	85	113	0,32	2
2.	**400905**	Glass	82	113	0,27	2
3.	**400906**	Latte glass	90	150	0,34	2

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CATERING GLASS

- sold in case batches (K) pcs
- price per item
- the table shows total volume

BISTRO GLASSES

- made in monoblock technology, i.e. from one piece of glass
- reinforced, rounded edge and foot
- designed for frequent use
- perfect for catering, wedding and banquet halls, and more
- suitable for frequent dishwashing


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10

No.	Code	Product	Ø mm	H mm	V liters	K pcs	
1.	**400001**	Liqueur glass	45-50	113	0,050	24	
2.	**400026**	Cognac glass	60	124	0,395	12	NEW
3.	**400002**	"Kir" type cocktail glass	95-66	134	0,265	12	
4.	**400003**	Martini glass	107-64	136	0,190	12	
5.	**400005**	White wine glass	64-66	150	0,210	12	
6.	**400004**	Red wine glass	68-66	160	0,280	12	
7.	**400006**	Champagne glass	51-64	190	0,180	12	
8.	**400286**	Low glass	83	59	0,220	12	
9.	**400030**	Low glass	86	91	0,380	12	NEW
10.	**400040**	Tall glass	88	121	0,510	12	NEW

IMPERIAL GLASSES

- professional catering glass with slender lines
- made in monoblock technology, i.e. from one piece of glass
- reinforced, rounded edge and foot
- designed for frequent use
- perfect for catering, wedding and banquet halls, and more
- suitable for frequent dishwashing





1 2 3 4

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

IMPERIAL PLUS GLASSES

- professional catering glass with slender lines
- tempered glass with high mechanical strength and thermal resistance
- elegant design fits all types of catering establishments
- suitable for frequent dishwashing



1 2 3 4

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

PRIMETIME GLASSES

- reinforced, rounded edge and foot
- perfect solution for banquet halls, restaurants, cafes, bars and more



1 2 3 4 5 6

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400045**	Sweet wine glass	56-64	180	0,240	12
2.	**400046**	White wine glass	62-64	189	0,338	12
3.	**400047**	Burgundy/water glass	108-75	179	0,500	12
4.	**400041**	Light red wine glass (Chianti)	67-75	205	0,400	12
5.	**400042**	Heavy red wine glass (Bordeaux)	70-75	220	0,520	12
6.	**400043**	Champagne glass	43-64	205	0,165	12

ALLEGRA GLASSES

- professional catering glass with modern design
- reinforced, rounded edge and foot
- perfect solution for cafes, restaurants, hotels and more





1 2 3 4 5

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400250**	Low glass	67	110	0,425	6
2.	**400251**	Tall glass	65	148	0,470	6
3.	**400252**	Red wine glass	64	218	0,490	6
4.	**400253**	White wine glass	57	217	0,350	6
5.	**400254**	Champagne glass	45	226	0,195	6



ENOTECA GLASSES

- professional catering glass with slender lines
- reinforced, rounded edge and foot
- perfect solution for banquet halls, restaurants, cafes, bars and more



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400140**	Ligth white wine glass	64-82	225	0,440	6
2.	**400141**	Heavy white wine glass	70-82	235	0,545	6
3.	**400143**	Red wine glass	72-85	244	0,620	6
4.	**400142**	Burgundy glass	80-85	228	0,780	6

No.	Code	Product	Ø mm	H mm	V liters	K pcs
5.	**400144**	Champagne glass	52-70	225	0,170	6
6.	**400145**	Martini glass	114-82	178	0,220	6
7.	**400146**	Margarita glass	115-85	220	0,460	6

RISUS GLASSES

- perfect solution for banquet halls, restaurants, cafes, bars and more



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400164**	White wine glass	95	183	0,360	12
2.	**400165**	Red wine glass	101	193	0,455	12
3.	**400166**	Red wine glass	108	208	0,550	12

NEW

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LYRIC GLASSES

- perfect for catering, wedding and banquet halls, and more





No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400331**	White wine glass	70-68	185	0,230	6
2.	**400332**	Red wine glass	76-78	195	0,320	6
3.	**400333**	Burgundy glass	85-80	200	0,400	6
4.	**400334**	Champagne glass	55-68	210	0,210	6
5.	**400335**	Glass	93-55	90	0,370	12

MONTE CARLO GLASSES



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400311**	Low glass	69	109	0,39	6
2.	**400312**	Tall glass	65	148	0,46	6
3.	**400313**	Wine glass	58	215	0,260	6
4.	**400314**	Wine glass	60	233	0,325	6



TIMELESS GLASSES

- professional catering glass with modern design
- designed for frequent use
- the volume given is the total capacity
- sold in case batches (K)
- price per item





No.	Code	Product	Ø mm	H mm	V liters	K pcs	
1.	**400321**	Vodka glass	82-42	61	0,062	4	
2.	**400322**	Wine glass	87-75	151	0,320	4	
3.	**400320**	Red wine glass	88	195	0,330	12	NEW
4.	**400324**	Cocktail glass	100-85	198	0,500	4	
5.	**400329**	Martini glass	116	172	0,230	12	NEW
6.	**400323**	Champagne glass	110-82	157	0,255	4	NEW
7.	**400325**	Low glass	72-67	83	0,200	12	
8.	**400326**	Low glass	85-79	96	0,340	4	
9.	**400327**	Tall glass	67-62	143	0,295	4	
10.	**400328**	Tall glass	77-70	161	0,450	4	
11.	**400330**	Mixing vessel with a spout	107	150	0,725	6	NEW

CARRE GLASSES



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400155**	Glass	73-53	82	0,205	6
2.	**400156**	Glass	85-62	91	0,310	6

BAROQUE GLASSES






No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400125**	Glass	61-36	100	0,100	6
2.	**400126**	Glass	75-43	105	0,230	6
3.	**400127**	Glass	90-56	92	0,300	6
4.	**400128**	Glass	80-50	138	0,365	3

KARAT GLASSES





No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400221**	Glass	75-65	75	0,200	6
2.	**400222**	Glass	72-62	100	0,250	6
3.	**400223**	Glass	72-55	146	0,330	6

GRANADA GLASSES

- tinted glass




No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400277**	Glass	75-58	109	0,290	6
2.	**400278**	Glass	76-54	136	0,345	6



CASABLANCA GLASSES

- designed for frequent use
- tempered glass with high mechanical strength and thermal resistance (400009 jug, 400220 water glass, non-tempered)
- can be used for hot beverages and in the microwave
- recommended for restaurants, bars, pubs, cafes, catering, banquet halls and more
- perfect solution for demanding users
- suitable for frequent dishwashing







No.	Code	Product	Ø mm	H mm	V liters	K pcs	
1.	**400110**	Vodka glass	48-35	55	0,036	12	
2.	**400018**	Low glass	72-47	80	0,140	12	
3.	**400014**	Glass	79	84	0,200	12	
4.	**400019**	Low glass	84	90	0,240	12	
5.	**400010**	Low glass	92-65	100	0,350	12	
6.	**400013**	Glass	78-59	120	0,290	12	
7.	**400011**	Glass	83-61	122	0,360	12	
8.	**400015**	Tall glass	80-55	150	0,360	12	
9.	**400012**	Glass	87	132	0,400	12	
10.	**400016**	Tall glass	86-51	160	0,475	12	
11.	**400017**	Tall glass	95-65	177	0,645	12	
12.	**400220**	Water glass	80-65	160	0,235	12	
13.	**400027**	Beer mug	72	164	0,375	6	NEW
14.	**400009**	Pitcher	210-80	195	1,300	6	

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GRANDE-S GLASSES





1 2 3 4



5 6 7

No.	Code	Product	Ø mm	H mm	V liters	K pcs	
1.	**400213**	Low glass	89-60	98	0,310	12	
2.	**400215**	Low glass	98	105	0,410	12	NEW
3.	**400212**	Low glass	69	100	0,190	12	NEW
4.	**400214**	Tall glass	76-50	128	0,280	12	
5.	**400216**	Tall glass	71	160	0,300	12	NEW
6.	**400217**	Tall glass	79	155	0,375	12	NEW
7.	**400218**	Tall glass	86	160	0,480	12	NEW

NEXT GLASSES

No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400211**	Low glass	71-58	84	0,200	12
2.	**400210**	Tall glass	72-57	118	0,285	12



1 2

SIDE GLASSES



1 2 3 4 5

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



6 7 8 9

ISTANBUL GLASSES



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

CENTRA GLASSES



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

GLASSES



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400107**	Glass	75-51	128	0,270	12
2.	**400108**	Glass	88-61	147	0,410	12
3.	**400024**	Low glass	75-53,5	85	0,300	12
4.	**400025**	Tall glass	59-50	146	0,335	12

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HUDSON GLASSES



NEW



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400227**	Martini glass	114	163	0,230	12
2.	**400228**	Cocktail glass	85	205	0,655	12

TIN CAN GLASS



NEW



No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400231**	73	88	0,280	12
2.	**400232**	77	98	0,350	12
3.	**400233**	79	123	0,490	12

ELYSIA GLASS

NEW



Code	Ø mm	H mm	V liters	K pcs
400226	76	150	0,445	12

VODKA SHOT GLASSES





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

COCKTAIL GLASSES



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400184**	Drinks glass	72	153	0,250	6
2.	**400061**	Cocktail glass	85-80	198	0,450	12
3.	**400062**	Cocktail glass	74-71	178	0,370	12
4.	**400067**	Cocktail glass	73-68	155	0,280	12
5.	**400185**	Cognac glass	55-65	115	0,250	12
6.	**400186**	Cognac glass	68-78	126	0,380	12
7.	**400066**	Margarita glass	115-70	169	0,300	12

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CAPPUCCINO/ESPRESSO CUP

- price per set (1 cup + 1 saucer)



Code	Ø mm	H mm	V liters	K pcs
400256	91-40	64	0,238	6
400257	64	57	0,09	6

IRISH COFFEE GLASS



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



HOT BEVERAGE MUG



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

LATTE GLASS



Code	Ø mm	H mm	V liters	K pcs
400193	78-68	146	0,260	12
400196	84-75	162	0,360	6
400197	91-75	175	0,455	6

HOT BEVERAGE GLASS

- 400195 - price per set (1 cup + 1 saucer)
- 400194 - price per set (1 cup + 1 saucer)
- 400098 tempered glass



1 2 3 4

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

MUG



1



2



3



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400300**	Mug	81-49	119	0,325	24
2.	**400400**	Mug	86-66	98	0,340	24
3.	**400308**	Mug with saucer	90-67	114	0,400	2

CUP WITH SAUCER



1



2



No.	Code	Product	Ø mm	H mm	V liters	K pcs
1.	**400309**	Espresso cup with saucer	58-29	59	0,072	6
2.	**400310**	Cup with saucer	82-42	82	0,215	6

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CUPS



1



2



3



4



5



6

No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400086**	100-65	82	0,28	6
2.	**400307**	92-68	97	0,25	6
3.	**400096**	114-72	105	0,29	6
4.	**400097**	102-68	142	0,27	6
5.	**400080**	116-70	118	0,16	6
	400258	116-70	133	0,17	6
6.	**400259**	85	86	0,245	6

SAUCEBOAT



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

ASHTRAY



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

CREME BRULEE DISH



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

BEER MUG



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

BEER MUGS

- marked glass



Code	Ø mm	H mm	V liters	K pcs
400115	74	133	0,37	6
400116	90	157	0,67	6

TULIPE BEER GLASS

- glass recommended for 0.5 l beer



Code	Ø mm	H mm	V liters	K pcs
400201	79-69	160	0,570	48

BEER GLASS



Code	Ø mm	H mm	V liters	K pcs
400109	88	154	0,570	48

BEER GLASS







No.	Code	Ø mm	H mm	K pcs
1.	**400168**	67	202	6
2.	**400187**	67	188	6
3.	**400188**	75	210	6

BEER GLASS

- 400190 for 0,3 l beer
- 400191 for 0,4 l beer
- 400192 for 0,5 l beer

No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400039**	80-58	180	0,320	12
2.	**400390**	80	210	0,55	12
3.	**400190**	70-62	210	0,410	6
	400191	75-70	220	0,510	6
	400192	80-73	235	0,660	6



GLASS WASHER

- glass washers in three popular sizes, 2/4, 1/3 and 1/6
- stainless steel work area
- 1/2 thread connection
- models 651000 and 651001 have rubber feet for placement on the tabletop
- model 651002 equipped with a drip grid, for mounting in the tabletop only
- connection cables not included



No.	Code	W mm	D mm	H mm
1.	**651000**	180	165	120
2.	**651001**	330	180	120
3.	**651002**	650	220	25


1


2


3

JUG

- for liquids of max. temperature 65°C



1



2

No.	Code	Ø mm	H mm	V liters	K pcs
1.	**400178**	62-48	120	0,250	12
	400177	78-60	153	0,500	6
	400008	97-72	201	1,000	6
	400175	112-86	240	1,850	6
2.	**400176**	114-90	234	1,450	6

BOTANICA VASE



Code	Ø mm	H mm	V liters
400361	145	280	2,850

WINE/WATER DECANTER



Code	Ø mm	H mm	V liters	K pcs
400206	51-63	172	0,25	12
400207	64-80	203	0,50	6
400208	79-94	249	1,00	6

WINE DECANTER

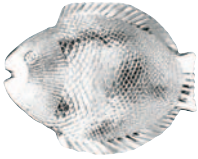
- „bordeaux" type



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

FISH PLATE

- tempered glass with high mechanical strenght and thermal resistance



Code	W mm	D mm	K pcs
400081	260	210	12

BOWL

- tempered glass



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

SOUP BOWL

- tempered glass with high mechanical strenght and thermal resistance



Code	Ø mm	H mm	V liters	K pcs
400243	106	83	0,485	12

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SPICE KITS


1


2


3


4


5


6


7


8

1 2-ELEMENT SPICE SET
- salt shaker
- pepper shaker

Code	H mm
362020	145

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER
- salt shaker
- pepper shaker
- napkin holder

Code	H mm
362320	115

3 4-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 decanters for liquid spices

Code	H mm
362141	160

4 3-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- toothpick container

Code	H mm
362030	155

5 2-ELEMENT SPICE SET
- salt shaker
- pepper shaker

Code	H mm
362021	140

6 4-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 decanters for liquid spices

Code	Ø mm	H mm
362140	160	200

7 5-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 decanters for liquid spices
- toothpick container

Code	H mm
362150	155

8 5-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 decanters for liquid spices
- toothpick container

Code	H mm
362250	170

ADDITIONAL SPICE CONTAINERS

No.	Code	Product
1.	**362901**	Salt/pepper shaker
2.	**362904**	Decanter for liquid spices


1 2


1


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8

1 2-ELEMENT SPICE SET
- salt shaker
- pepper shaker

Code	H mm
362001	115

2 2-ELEMENT SPICE SET WITH NAPKIN HOLDER
- salt shaker
- pepper shaker
- napkin holder

Code	H mm
362002	115

3 2-ELEMENT SET FOR LIQUID SPICES
- 2 containers for liquid spices

Code	H mm
362003	180

4 4-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 containers for liquid spices

Code	H mm
362004	180

5 3-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- toothpick container

Code	H mm
362005	115

6 3-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- spice container with a spoon

Code	H mm
362006	115

7 5-ELEMENT SPICE SET
- salt shaker
- pepper shaker
- 2 containers for liquid spices
- toothpick container

Code	H mm
362007	180

8 SUGAR BOWL/PARMESAN DISPENSER
- spoon included

Code	H mm
362009	125

SUGAR BOWL

- made of glass
- price per item



Code	Ø mm	H mm	V liters	K pcs
400089	55-66	152	0,24	12

SUGAR BOWL

INOX



Code	V liters
364010	0,3

SALT SHAKER, PEPPER SHAKER

- price per item



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

MENU HOLDER

NEW



Code	H mm
486031	102

TABLE BIN

- swing cover

INOX

NEW



Code	Ø mm	H mm	V liters
068203	120	160	1,5

OLIVE OIL PITCHER

- price per item





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

SPICE GRINDER

- ceramic grinding mechanism
- made of rubber wood
- adjustable grinding thickness
- recommended for grinding salt

Code	H mm
362411	200



SPICE GRINDER

- steel grinding mechanism
- made of rubber wood
- adjustable grinding thickness
- recommended for grinding pepper and other spices

Code	H mm
362412	200
362413	300
362414	400



SPICE GRINDER

- universal ceramic grinding mechanism
- made of acrylic
- adjustable grinding thickness
- recommended for grinding salt, pepper and other spices



Code	H mm
362401	200
362402	300

SPICE GRINDER

- universal ceramic grinding mechanism
- recommended for salt and pepper
- adjustable grinding thickness
- made of rubber wood



No.	Code	Product	Color	H mm
1.	**362421**	"Queen"		200
2.	**362422**	"King"		200

MORTAR WITH PESTLE

- for crushing, grinding and grating herbs and spices
- made of marble (polished exterior)
- matt interior and mallet finishing



Code	Ø mm	D mm
362130	120	110

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BREAD BASKET

INOX

No.	Code	W mm	D mm	H mm	Ø mm
1.	**360230**	250	180	45	
	360300	300	240	50	
2.	**360251**	-	250	55	250



1



2

BREAD BASKET

PP

No.	Code	Ø mm	W mm	D mm	H mm
3.	**361242**	-	232	178	50
4.	**361230**	-	230	150	65
	361371	-	375	150	70
5.	**361241**	240	-	-	50



4



5



3

BREAD BASKET

PP

- you can use the Roll Top cover 419000 p. 284

No.	Code	Description	W mm	D mm	H mm
6.	**361530**	GN 1/1	530	325	70
7.	**361380**	oval	380	270	90
8.	**361235**	oval	235	150	70



7



6



8

BREAD BASKET

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

PP



1



2

No.	Code	Description	W mm	D mm	H mm	
1.	**361201**	GN 1/1	530	325	80	
	361202	GN 1/2	325	265	80	
	361203	GN 1/3	325	175	80	
	361204	GN 1/4	265	160	80	
	361206	GN 1/6	175	160	80	
	361205	GN 2/3	325	355	80	
2.	**361301**	GN1/1	530	325	80	NEW
	361302	GN1/2	325	265	80	NEW

Wire reinforced edge



BREAD BAG

- round
- wash at 30°C
- outer material 100% cotton



Code	Ø mm	H mm
361001	170	80

BREAD BAG

- oval
- wash at 30°C
- outer material 100% cotton



Code	W mm	D mm	H mm
361002	200	150	70

CUTLERY BASKET

PP



Code	W mm	D mm	H mm
361270	270	100	50

GROOVED BREAD CUTTING BOARD

- made of beech wood with a thickness of 30 mm



Code	W mm	D mm	H mm
343400	400	250	30

BREAD BASKET WITH ROLL-TOP COVER

- size GN 1/1
- opened cover 90°



Code	W mm	D mm	
419001	530	325	NEW

READ BASKET WITH ROLL-TOP COVER

- round
- opened cover 90°



Code	Ø mm	
419202	395	NEW

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NAPKIN HOLDERS









No.	Code	W mm	D mm	H mm
1.	**364101**	-	-	80
2.	**364100**	-	-	80
3.	**364203**	195	195	65
	364204	195	195	190
4.	**364111**	-	-	75

SNAIL ACCESSORIES







1 SNAIL PLATE

- tray for 6 servings

Code	W mm	D mm
368060	200	170

2 SNAIL TONGS

Code
368020

3 SNAIL FORK

Code
368010

EGG HOLDER



Code	H mm
364241	50

SAUCEBOAT

- made of glass
- price per item



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

SAUCEBOAT



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

SOUP VASE

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

INOX



Ergonomic grips for handling



No.	Code	Product	Ø mm	L mm	H mm	V liters
1.	**365301**	Soup vase	245	-	135	3,0
2.	**365011**	Ladle	80	330	-	0,09
3.	**365241**	Cover	245	-	-	-

STEW POT

- ladle included



No.	Code	Product	V liters
1.	**366800**	Stew pot	0,80
2.	**366050**	Ladle (additional)	0,05

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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 220-226
Drip rack for GN containers 254
Transport thermal insulation containers 244-250
Transport and waiter carts 252-253
Racks 255-257
Transport containers 237-238
Packers and packer accessories 239-243
Pizza bag 251
Plate heating distributor 252



GN CATERING CONTAINERS **STAINLESS STEEL**

A wide range of GN catering containers and accessories available in three lines: Premium, Standard, Eco, intended for storage, display and transport of food as well as use in heat treatment processes.

PREMIUM



A range of stainless steel containers for applications in the wide temperature range from –40 to +300°C.
The offer comes complete with two types of lids (basic and with gasket) and a high-quality aluminum container coated with Teflon.

INOX 18/10

page 222

STANDARD



The line consists of the widest range of containers made of stainless steel: smooth, perforated, with handles and enamelled. Recommended for applications in the temperature range from –40 to +300°C.
The offer comes complete with three types of lids: basic, with cutout for handles and with a silicone seal.

INOX

pages from 223 to 226

ECO



Economical line of smooth containers made of stainless steel Recommended for applications in the temperature range from –40 to +300°C.
The offer comes complete with two types of lids: basic and with a silicone seal.

INOX

page 227

Optional accessories:







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GN CATERING CONTAINERS MADE OF PLASTIC

A wide range of GN catering containers and accessories made of polypropylene or polycarbonate, available in three lines: Premium, Standard and with a HACCP marking system, intended for storage, display and transport of food.

PREMIUM

Available types:



The line of the top-quality containers made of polycarbonate, recommended for storage and display of food in the temperature range from –40 to +110°C.
The offer comes complete with two types of lids: basic and clicker, plus drainers.

PC

pages from 228 to 230

STANDARD

Available types:



The line consists of the widest range of containers made of polypropylene for applications in the temperature range from –5 to +70°C, and made of polycarbonate for applications in the temperature range from –40 to +99°C.
The offer comes complete with two types of lids: basic and clicker, plus drainers.

PP PC

pages from 231 to 234

HACCP

Premium/Araven



Offer covering containers made of polypropylene intended for storage and transport of food in the temperature range from –40 to +95°C with a HACCP marking system.
Containers in the Araven line come complete with lids and the ColorClip system

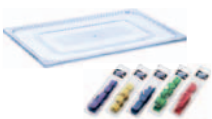
PP

pages from 235 to 236

Optional accessories:







STAINLESS STEEL GN CATERING CONTAINERS, PREMIUM

- recommended for steaming in convection steam ovens
- cantilever slat - page 226

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
111022	530	325	20	2,5
111042	530	325	40	5,0
111062	530	325	65	8,8
111102	530	325	100	13,7
111152	530	325	150	20,0
111202	530	325	200	27,8

GN CONTAINER 1/1

- perforated



Code	W mm	D mm	H mm	V liters
121042	530	325	40	5,0
121062	530	325	65	8,8
121102	530	325	100	13,7
121152	530	325	150	20,0
121202	530	325	200	27,8

GN CONTAINER 1/1 NON-STICK

Al | Teflon



Code	W mm	D mm	H mm	V liters
171020	530	325	20	2,5
171040	530	325	40	5,5
171060	530	325	65	9,0

GN LID



Code	Description	Cena (zł) netto (brutto)
111002	GN 1/1	**60,00** (73,80)

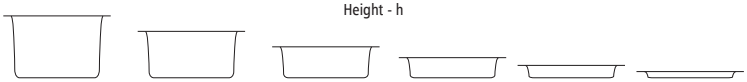
AIRTIGHT LID

- silicone gasket
- venting hole



Code	Description
111012	GN 1/1

Height - h



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STAINLESS STEEL GN CATERING CONTAINERS, STANDARD



GN CONTAINER 2/1



Code	W mm	D mm	H mm	V liters
117020	650	530	20	4,4
117040	650	530	40	9,0
117060	650	530	65	18,0
117100	650	530	100	30,0
117150	650	530	150	42,0
117200	650	530	200	58,0

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
111020	530	325	20	2,2
111040	530	325	40	5,0
111060	530	325	65	8,0
111100	530	325	100	14,0
111150	530	325	150	19,0
111200	530	325	200	26,0

GN CONTAINER 2/3



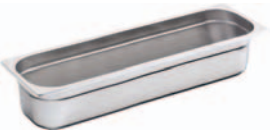
Code	W mm	D mm	H mm	V liters
115020	325	354	20	1,5
115040	325	354	40	3,5
115060	325	354	65	5,5
115100	325	354	100	8,0
115150	325	354	150	12,0
115200	325	354	200	18,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
112020	325	265	20	1,2
112040	325	265	40	2,0
112060	325	265	65	3,5
112100	325	265	100	6,0
112150	325	265	150	8,5
112200	325	265	200	11,5

GN CONTAINER 2/4

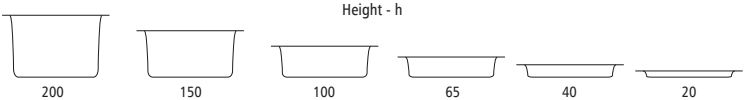


Code	W mm	D mm	H mm	V liters
118040	162	530	40	1,75
118060	162	530	65	3,50
118100	162	530	100	5,50
118150	162	530	150	8,50

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
113020	325	176	20	0,7
113040	325	176	40	1,5
113060	325	176	65	2,5
113100	325	176	100	3,7
113150	325	176	150	5,7
113200	325	176	200	7,3





GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
114020	265	162	20	0,4
114040	265	162	40	1,0
114060	265	162	65	1,7
114100	265	162	100	2,8
114150	265	162	150	3,6
114200	265	162	200	5,0

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
116060	176	162	65	1,0
116100	176	162	100	1,6
116150	176	162	150	2,0
116200	176	162	200	2,8

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
119060	176	108	65	0,5
119100	176	108	100	0,8
119150	176	108	150	1,4

GN CONTAINER 1/12



Code	W mm	D mm	H mm	V liters
110100	132	108	100	0,5

GN LID



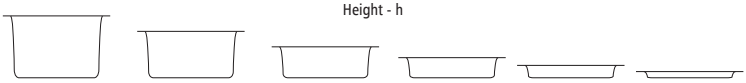
Code	Description
117000	GN 2/1
111000	GN 1/1
115000	GN 2/3
112000	GN 1/2
118000	GN 2/4
113000	GN 1/3
114000	GN 1/4
116000	GN 1/6
119000	GN 1/9
110000	GN 1/12

AIRTIGHT LID



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

Height - h



stalgast professional catering equipment

STAINLESS STEEL GN CATERING CONTAINERS, WITH MOBILE HANDGRIPS

- recommended for baine maries and heat-insulated containers
- cantilever slat - page 226

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
131104	530	325	100	14,0
131154	530	325	150	19,0
131204	530	325	200	26,0

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters
135104	325	354	100	8,0
135154	325	354	150	12,0
135204	325	354	200	18,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
132104	325	265	100	6,0
132154	325	265	150	8,5
132204	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
133104	325	176	100	3,7
133154	325	176	150	5,7
133204	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
134104	265	162	100	2,8
134154	265	162	150	3,6
134204	265	162	200	5,0

GN CONTAINER 1/6

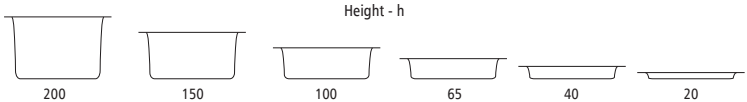


Code	W mm	D mm	H mm	V liters
136104	176	162	100	1,6
136154	176	162	150	2,0
136204	176	162	200	2,8

GN COVER WITH HOLES FOR THE HANDLE

Code	Description
131000	GN 1/1
132000	GN 1/2
133000	GN 1/3
134000	GN 1/4





STAINLESS STEEL GN CATERING CONTAINERS, PERFORATED

- recommended for steaming in convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
121024	530	325	20	2,2
121044	530	325	40	5,0
121064	530	325	65	8,0
121104	530	325	100	14,0
121154	530	325	150	19,0
121204	530	325	200	26,0

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters
125064	325	354	65	5,5
125104	325	354	100	8,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
122064	325	265	65	3,5
122104	325	265	100	6,0
122154	325	265	150	8,5

CANTILEVER SLAT

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



Code	L mm
100321	325
100531	530

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
107021	650	530	20	4,4
107061	650	530	65	18,0

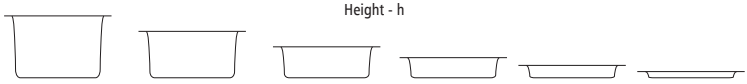
GN CONTAINER 1/1

Code	W mm	D mm	H mm	V liters
101021	530	325	20	2,2
101041	530	325	40	5,0
101061	530	325	65	8,0



GN CONTAINER 2/3

Code	W mm	D mm	H mm	V liters
105041	325	354	40	3,5



STAINLESS STEEL GN CATERING CONTAINERS, ECO





GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
111021	530	325	20	2,2
111041	530	325	40	5,0
111061	530	325	65	8,0
111101	530	325	100	14,0
111151	530	325	150	19,0
111201	530	325	200	26,0

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

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
112021	325	265	20	1,2
112041	325	265	40	2,0
112061	325	265	65	3,5
112101	325	265	100	6,0
112151	325	265	150	8,5
112201	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
113021	325	176	20	0,7
113041	325	176	40	1,5
113061	325	176	65	2,5
113101	325	176	100	3,7
113151	325	176	150	5,7
113201	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
114061	265	162	65	1,7
114101	265	162	100	2,8
114151	265	162	150	3,6
114201	265	162	200	5,0

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
116061	176	162	65	1,0
116101	176	162	100	1,6
116151	176	162	150	2,0
116201	176	162	200	2,8

GN CONTAINER 1/9

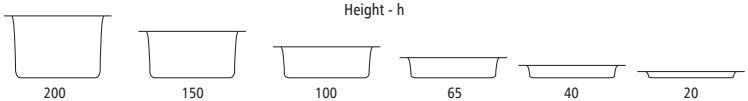


Code	W mm	D mm	H mm	V liters
119061	176	108	65	0,5
119101	176	108	100	0,8

GN LID



Code	Description
111001	GN 1/1
112001	GN 1/2
113001	GN 1/3
114001	GN 1/4
116001	GN 1/6
119001	GN 1/9

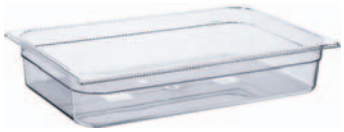


POLYCARBONATE GN CATERING CONTAINERS, PREMIUM

- do not use in bain maries and convection steam ovens
- big impact resistance
- scales in liters

PC

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
141061	530	325	65	9,0
141101	530	325	100	13,3
141151	530	325	150	20,0
141201	530	325	200	26,4

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
142061	325	265	65	4,0
142101	325	265	100	6,1
142151	325	265	150	9,0
142201	325	265	200	11,9

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
143061	325	175	65	2,5
143101	325	175	100	3,8
143151	325	175	150	5,5
143201	325	175	200	7,1

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
144061	265	164	65	1,7
144101	265	164	100	2,6
144151	265	164	150	3,8
144201	265	164	200	4,8

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
146061	176	162	65	1,0
146101	176	162	100	1,6
146151	176	162	150	2,3
146201	176	162	200	2,8

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
149061	176	108	65	0,6
149101	176	108	100	0,9

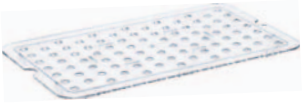
GN LID



Code	Description
141001	GN 1/1
142001	GN 1/2
143001	GN 1/3
144001	GN 1/4
146001	GN 1/6
149001	GN 1/9

GN DRIP TRAY

- on the bottom of the GN container



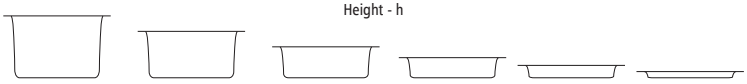
Code	Description
141018	GN 1/1
142018	GN 1/2

GN LID TIGHT



Code	Description
141014	GN 1/1
142014	GN 1/2
143014	GN 1/3
144014	GN 1/4
146014	GN 1/6
149014	GN 1/9

Height - h



stalgast professional catering equipment

POLYCARBONATE GN CATERING CONTAINERS, BLACK PREMIUM

- do not use in bain maries and convection steam ovens
- big impact resistance

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
151061	530	325	65	9,0
151101	530	325	100	13,3
151151	530	325	150	20,0
151201	530	325	200	26,4

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
152061	325	265	65	4,0
152101	325	265	100	6,1
152151	325	265	150	9,0

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
153061	325	175	65	2,5
153101	325	175	100	3,8
153151	325	175	150	5,5
153201	325	175	200	7,1

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
154061	265	164	65	1,7
154101	265	164	100	2,6
154151	265	164	150	3,8
154201	265	164	200	4,8

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
156061	176	162	65	1,0
156101	176	162	100	1,6
156151	176	162	150	2,3
156201	176	162	200	2,8

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
159101	176	108	100	0,9

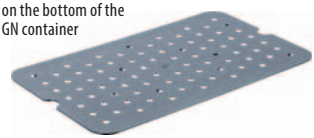
GN LID



Code	Description
151001	GN 1/1
152001	GN 1/2
153001	GN 1/3
154001	GN 1/4
159001	GN 1/9

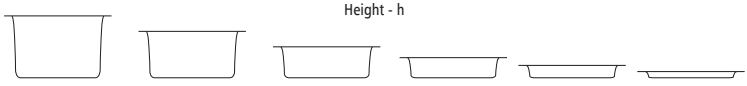
GN DRIP TRAY

- on the bottom of the GN container



Code	Description
151018	GN 1/1
152018	GN 1/2

Height - h



POLYCARBONATE GN CATERING CONTAINERS, WHITE PREMIUM

PC

40 +110 −

- do not use in bain maries and convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
181061	530	325	65	9,0
181101	530	325	100	13,3
181151	530	325	150	20,0
181201	530	325	200	26,4

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
182061	325	265	65	4,0
182151	325	265	150	9,0

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
183061	325	175	65	2,5
183101	325	175	100	3,8
183201	325	175	200	7,1

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
184061	265	162	65	1,7
184101	265	164	100	2,6
184151	265	164	150	3,8
184201	265	164	200	4,8

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
186061	176	162	65	1,0
186101	176	162	100	1,6
186151	176	162	150	2,3

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
189061	176	108	65	0,6
189101	176	108	100	0,9

GN LID



Code	Description
181001	GN 1/1
183001	GN 1/3
186001	GN 1/6
189001	GN 1/9

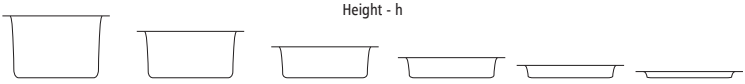
GN DRIP TRAY

- on the bottom of the GN container



Code	Description
182018	GN 1/2

Height - h



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POLYPROPYLENE GN CATERING CONTAINERS, STANDARD

- do not use in bain maries and convection steam ovens



GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
161062	530	325	65	8,0
161102	530	325	100	14,0
161152	530	325	150	19,0
161202	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
162062	325	265	65	3,5
162102	325	265	100	6,0
162152	325	265	150	8,5
162202	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
163062	325	176	65	2,5
163102	325	176	100	3,7
163152	325	176	150	5,7
163202	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
164062	265	162	65	1,7
164102	265	162	100	2,8
164152	265	162	150	3,6

GN CONTAINER 1/6



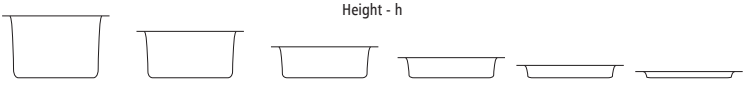
Code	W mm	D mm	H mm	V liters
166062	176	162	65	1,0
166102	176	162	100	1,6
166152	176	162	150	2,0

GN LID



Code	Description
161002	GN 1/1
162002	GN 1/2
163002	GN 1/3
164002	GN 1/4
166002	GN 1/6

Height - h



POLYCARBONATE GN CATERING CONTAINERS, STANDARD

- do not use in bain maries and convection steam ovens
- scales in liters and quarts

Polish Product

40 +99 −

PC

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
141062	530	325	65	8,0
141102	530	325	100	14,0
141152	530	325	150	19,0
141202	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
142062	325	265	65	3,5
142102	325	265	100	6,0
142152	325	265	150	8,5
142202	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
143062	325	176	65	2,5
143102	325	176	100	3,7
143152	325	176	150	5,7
143202	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
144062	265	162	65	1,7
144102	265	162	100	2,8
144152	265	162	150	3,6

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
146062	176	162	65	1,0
146102	176	162	100	1,6
146152	176	162	150	2,0

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
149062	176	108	65	0,5
149102	176	108	100	0,8

GN LID



Code	Description
141002	GN 1/1
142002	GN 1/2
143002	GN 1/3
144002	GN 1/4
146002	GN 1/6
149002	GN 1/9

GN LID TIGHT

PE

- only suitable for polycarbonate containers



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

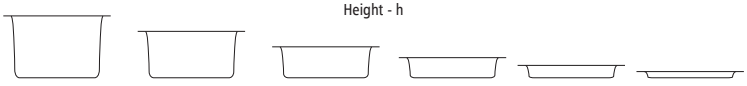
GN DRIP TRAY

- on the bottom of the GN container



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

Height - h



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POLYCARBONATE GN CATERING CONTAINERS, BLACK STANDARD

- do not use in bain maries and convection steam ovens

Polish Product

40 +99 −

PC

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
151062	530	325	65	8,0
151102	530	325	100	14,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
152062	325	265	65	3,5
152102	325	265	100	6,0

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
153062	325	176	65	2,5
153102	325	176	100	3,7
153152	325	176	150	5,7

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
154062	265	164	65	1,7
154102	265	164	100	2,8
154152	265	164	150	3,6

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
156062	176	162	65	1,0
156102	176	162	100	1,6
156152	176	162	150	2,0

GN LID



Code	Description
151002	GN 1/1
152002	GN 1/2
153002	GN 1/3
154002	GN 1/4
156002	GN 1/6

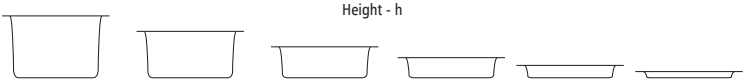
GN LID TIGHT

PE

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



Height - h



POLYCARBONATE GN CATERING CONTAINERS, WHITE STANDARD

- do not use in bain maries and convection steam ovens

Polish Product

PC

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
181062	530	325	65	8

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
182062	325	265	65	3,5
182102	325	265	100	6,0

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
183062	325	176	65	2,5
183102	325	176	100	3,7

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
184062	265	164	65	1,7
184102	265	164	100	2,8

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
186062	176	162	65	1,0
186102	176	162	100	1,6
186152	176	162	150	2,0

LID

Code	Description
181002	GN 1/1
182002	GN 1/2
183002	GN 1/3
184002	GN 1/4
186002	GN 1/6

GN LID TIGHT

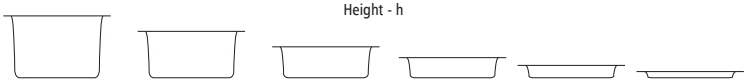
- only suitable for polycarbonate containers

PE

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



Height - h



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POLYPROPYLENE GN CATERING CONTAINERS, PREMIUM

- made of transparent polypropylene without Bisphenol
- do not use in bain maries and convection steam ovens

Polish Product
40 +80
PP

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V liters
161061	530	325	65	9,0
161101	530	325	100	13,3
161151	530	325	150	20,0
161201	530	325	200	26,4

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
162061	325	265	65	4,0
162101	325	265	100	6,1
162151	325	265	150	9,0
162201	325	265	200	11,9

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
163061	325	175	65	2,5
163101	325	175	100	3,8
163151	325	175	150	5,5
163201	325	175	200	7,1

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
164061	265	164	65	1,7
164101	265	164	100	2,6
164151	265	164	150	3,8
164201	265	164	200	4,8

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
166061	176	162	65	1,0
166101	176	162	100	1,6
166151	176	162	150	2,3
166201	176	162	200	2,8

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
169061	176	108	65	0,6
169101	176	108	100	0,9

LATCH COVER GN

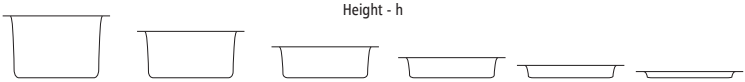
Code	Description
161014	GN 1/1
162014	GN 1/2
163014	GN 1/3
164014	GN 1/4
166014	GN 1/6
169014	GN 1/9



Label



Height - h



HACCP

POLYPROPYLENE GN CATERING CONTAINERS WITH LID

PP

BPA free

- 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
161155	530	325	150	21,0
161205	530	325	200	28,0

GN CONTAINER 2/3



Code	W mm	D mm	H mm	V liters
165155	325	354	150	13,5
165205	325	354	200	19,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V liters
162105	325	265	100	6,5
162155	325	265	150	10,0
162205	325	265	200	12,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V liters
163105	325	176	100	4,0
163155	325	176	150	6,0

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V liters
164105	265	162	100	2,8
164155	265	162	150	4,3

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V liters
166105	176	162	100	1,7
166155	176	162	150	2,6

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V liters
169065	176	108	65	0,6
169105	176	108	100	1,0
169155	176	108	150	1,5

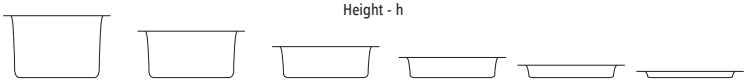
Label



ColorClip system



Height - h



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CONTAINER WITH SCALE

PC

- scale in liters and quarters
- grips for easy container handling
- temperature range from -40°C to +99°C
- red lid 061410 - for model 061050
- blue lid 061420 - for models 061110 and 061200







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

LID

Code	Description	Color	W mm	D mm
061410	Cover		232	232
061420	Cover		292	292

CONTAINER

PP

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







Code	Ø mm	H mm	V liters
067101	125	122	1,0
067102	180	105	2,0
067104	180	212	4,0
067106	220	195	6,0
067107	220	270	7,5
067110	310	210	10,0
067115	310	300	15,0
067120	310	375	20,0

LID

Code	Description	Ø mm
067191	Cover	125
067192	Cover	180
067193	Cover	220
067194	Cover	310

TRANSPORT CONTAINER

PP

- 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 062761 and 062762
- containers 2xGN 1/1 150 can be stacked inside containers 062761 and 062762

Profiled handgrips





Lp	Code	Color	W mm	D mm	H mm	V liters
1.	**062531**		710	440	270	53
	062761		710	440	380	79
2.	**062532**		710	440	270	53
	062762		710	440	380	79

FIFO CONTAINER

PP

- 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
064100	565	340	200	22,6
064101	415	340	200	16,0
064102	395	200	200	7,0

EGG CONTAINER

PP

- 8 trays included (4 trays in container + 4 replacement trays)
- capacity per tray - 30 eggs



Code	W mm	D mm	H mm
061500	354	325	200

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PACKING UNIT FOR LIQUIDS

- vacuum packing unit for chilled liquids and all food products
- housing made of stainless steel
- door made of high quality plastics
- ergonomic door handle
- electronic pressure indicator
- max weld width 254 mm
- welding strip with bag hangers
- round-edged chamber for easy cleaning
- can be hanged on a wall
- non-slip feet
- dedicated bags for packing liquids and food products, see page 243

NEW



Possibility of packing liquids



Code	Chamber size WxDxH mm	W mm	D mm	H mm	M kg	P kW	U V
691312	315x30-80x261	346	249	421	14,5	0,4	230

VACUUM BAGS STAND

- dedicated for packing unit for liquids, code 691312
- made out of stainless steel



NEW

Code
691251

CHAMBER VACUUM PACKING MACHINES

- appliances for vacuum-packing of food 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 PACKING MACHINE

- manometric pressure indicator
- max weld width:
  691313 - 260 mm
  691314 - 300 mm
- round-edged chamber for easy cleaning
- chamber made of stainless steel
- transparent polycarbonate cover
- automatic lid opening

Code	Chamber size WxDxH mm	W mm	D mm	H mm	M kg	P kW	U V
691313	280x395x50	330	480	356	26,7	1	230
691314	300x350x50	360	425	356	26,7	1	230

VACUUM PACKING MACHINE

- special handle in the compartment for holding the bag
- max weld width 290mm
- sucking time 5-60 sec.
- performance 4.6 m^3/h
- ergonomic handle for opening the lid
- transparent polycarbonate cover
- electronic control panel with marinating function



Code	W mm	D mm	H mm	M kg	Chamber size WxDxH mm	P kW	U V
691311	360	470	378	23	300x290x100	0,63	230

VACUUM PACKING MACHINE

- round-edged chamber for easy cleaning
- transparent cover
- maximum size of the bags used:
  250x350 mm for 691350
  200x300 mm for 691309
- Busch vacuum pump with the following performance:
  8 m^3/h in model 691350
  4 m^3/h in model 691309



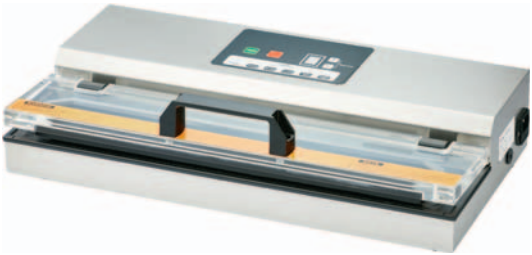
No.	Code	W mm	D mm	H mm	Chamber size WxDxH mm	P kW	U V
1.	**691350**	450	525	385	370x350x150	0,55	230
2.	**691309**	330	450	295	280x310x85	0,30	230

STRIP VACUUM PACKINGMACHINES

- appliances for vacuum-packing of food products
- ideal for packaging loose products and delicate dry products
- dedicated as an auxiliary unit
- only slit bags should be used

VACUM PACKING MACHINE

- digital display
- marinating function
- adjustable welding time
- pump performance 1.38m^3/h
- max weld width 406mm



Code	W mm	D mm	H mm	M kg	P kW	U V
691303	490	260	125	7,2	0,67	230

VACUUM PACKING MACHINE

- digital display
- 4 welding functions
- pump performance 0.96 m^3/h
- max weld width 310mm



Code	W mm	D mm	H mm	M kg	P kW	U V
691304	390	275	150	6,3	0,7	230

SOUS-VIDE INSULATING BALLS

- reduce heat losses by up to 90%
- reduce evaporation and water losses
- increase thermal stability
- reduce energy consumption

Reduce heat and water losses





Code	K szt.
691190	100

VACUUM CONTAINER

- container dedicated for packers 691301, 691302
- recommended hose 691933



Code	Ø mm	H mm	V liters
691931	145	92	0,6

VACUUM CONTAINER

- container dedicated for packers 691301, 691302
- recommended hose 691933



Code	W mm	D mm	H mm	V liters
691932	215	215	142	2,5

PLUG FOR FOR VACUUM PACKING OF WINE - SET OF 3 PIECES

- plug for vacuum closing of wine bottles, oil and non-carbonated liquids to extend their freshness
- plug dedicated to hose 691933

Packer hose not included





Code	Ø mm	H mm
475960	30	60

VACUUM PACKING HOSE

- hose for bags 475960 and containers 691931, 691932
- hose dedicated for vacuum packers 691301, 691302



Code	L mm
691933	600



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 psc.
691921	150	250	to 120	100
691922	200	300	to 120	100
691923	250	350	to 120	100

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 psc.
691914	160	230	-18 to 99	100
691915	200	300	-18 to 99	100
691916	250	350	-18 to 99	100

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 psc.
691907	160	230	-18 to 99	100
691908	200	300	-18 to 99	100
691909	250	350	-18 to 99	100

VACUUM BAGS FOR PACKAGING LIQUIDS

- plain bags for chamber pack machines
- adapted for packing chilled liquids and other food products
- vertical hanging holes
- can be used in the temperature range from -18 to 99°C
- dedicated for 691312
- the package contains (K) pieces



Code	W mm	D mm	H mm	V liters	T °C	K psc.
691924	140	230	55	1,0	-18 to 99	50
691925	200	300	55	2,0	-18 to 99	50
691926	250	300	55	2,5	-18 to 99	50

STAINLESS STEEL TRANSPORT THERMAL INSULATION CONTAINERS

INOX

- 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



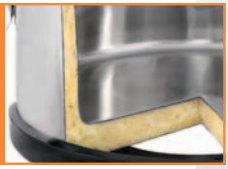
Six latches holding the lid



Ergonomic handling grips



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



Vacuum flasks for beverages with a tap





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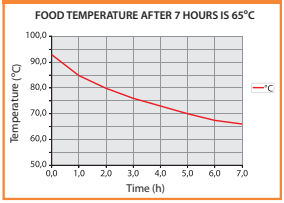
VACUUM FLASK

Code	Ø mm	H mm	V liters
051104	330	235	10
051154	330	295	15
051204	330	365	20
051254	330	440	25
051304	330	475	30
051354	330	585	35
051504	480	400	50



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



VACUUM FLASK WITH TAP

Code	Ø mm	H mm	V liters
052104	330	235	10
052154	330	295	15
052204	330	365	20
052254	330	585	25
052504	480	400	50



BASIC LINE STEEL VACUUM FLASKS

INOX

Polish Product

- lid with silicone seal, abrasion resistant, fitted with 6 latches
- double walls and lid insulated with special foam retaining heat for 8 hours
- Polish product
- grip located on the lid serves to move the lid only



VACUUM FLASK

Code	Ø mm	H mm	V liters
051101	330	210	10
051151	330	270	15
051201	330	365	20
051251	330	390	25
051301	330	450	30
051351	330	560	35

POLYETHYLENE TRANSPORT THERMAL CONTAINERS

PE

- 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

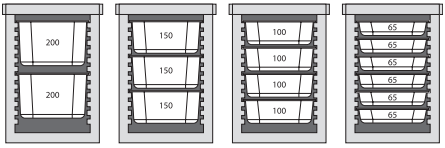


Vent valve



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 cat. no. 059002 p. 252
- internal dimensions (WxDxH): 535 x 325 x 495 mm



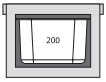


Code	W mm	D mm	H mm	V liters
053870	650	450	625	86

VACUUM FLASK

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







Code	W mm	D mm	H mm	V liters
054300	645	445	315	26

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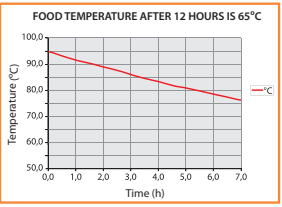
THERMAL INSULATION TRANSPORT CONTAINERS MADE OF POLYPROPYLENE FOAM

EPP

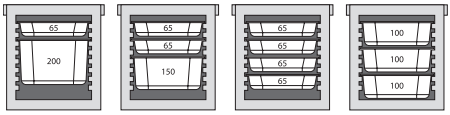
- durable material with elastic properties
- very good thermal insulation properties
- easy to clean
- lightweight, adapted to transport food in GN containers

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



THERMAL VACUUM FLASK

- convenient handles
- opened doors 270°
- durable stainless steel fastening
- removable door
- use GN containers with an air-tight lid

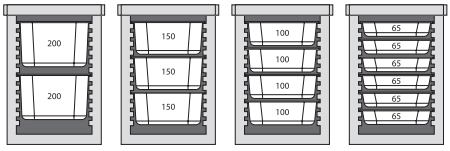


Code	W mm	D mm	H mm	V liters
055056	645	445	475	65



THERMAL VACUUM FLASK

- convenient handles
- opened doors 270°
- durable stainless steel fastening
- removable door
- use GN containers with an air-tight lid



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



THERMAL VACUUM FLASK GN 1/1

- designed for easy opening
- interior shape designed for easier extraction of GN containers

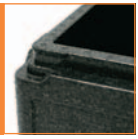


Code	Color	Suitable for	W mm	D mm	H mm	V liters
056231		GN 1/1 h=200 mm	595	395	290	42

THERMAL VACUUM FLASK GN 1/1

- designed for easy opening
- interior shape designed for easier extraction of GN containers
- plate space for easy labeling
- available in two colors

Special closure design sealing the lid



Ergonomic handles for easy opening



Plate space for easy labeling





No.	Code	Color	Suitable for	W mm	D mm	H mm	V liters
1.	**056150**		GN 1/1 h=150 mm	600	400	230	30
	056200		GN 1/1 h=200 mm	600	400	280	39
	056250		GN 1/1 h=250 mm	600	400	320	46
2.	**056151**		GN 1/1 h=150 mm	600	400	230	30
	056201		GN 1/1 h=200 mm	600	400	280	39
	056251		GN 1/1 h=250 mm	600	400	320	46
	056301		GN 1/1 h=300 mm	600	400	400	61



1

THERMAL VACUUM FLASK GN 1/1

- ergonomic handles
- designed for easy opening
- interior shape designed for easier extraction of GN containers
- available in two colors



2

No.	Code	Color	W mm	D mm	H mm	V liters
1.	**058201**		675	400	290	37
	058251		675	400	335	45
2.	**058200**		675	400	290	37
	058250		675	400	335	45

THERMAL VACUUM FLASK WITH HANDGRIP

- convenient and practical plastic carrying strap
- recommended for use in outdoor catering
- model 054311 has two lid closures and a separate space for descriptions



Code	W mm	D mm	H mm	V liters
054201	360	285	365	20
054311	410	330	390	31

THERMAL INSULATION CONTAINER FOR ICE CUVETTEES



Code	W mm	D mm	H mm	V liters
054030	600	400	270	3x8

THERMAL VACUUM FLASK 600X400



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

THERMAL VACUUM FLASK FOR PIZZA

- size GN 2/3
- tightly fitting lid



Code	W mm	D mm	H mm	V liters
057231	415	400	265	27

THERMAL VACUUM FLASK FOR PIZZA

- - made of very lightweight material



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

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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

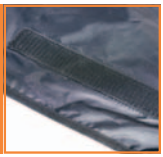
NEW



Transparent pocket 165x120 mm



Velcro



Vents to drain excess moisture



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563453	500	500	300	480	480	285

PIZZA BAG

- made of strong material - nylon, damage-resistant
- polyester insulation maximally retains temperature, prevents moisture and smell penetration
- large, tilting flap
- transparent pocket for bills 120x180 mm
- has a hanger knot and ventilation holes



Transparent pocket 120x180 mm



Vents



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563452	550	500	200	510	500	200

PLATFORM CART

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



Code	W mm	D mm	H mm
059001	740	480	870

PLATFORM CART

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



Code	W mm	D mm	H mm
059002	730	480	890

PLATE HEATING DISTRIBUTOR

- cart for plates with a diameter of 240, 250, 280, 300 mm
- maximum plate stack height 500 mm
- half-round cover included
- 2 wheels with brakes



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

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
- maximum lifting capacity up to 50 kg per shelf
- 4 swivel castors, 2 with brakes
- distance between shelves 290 mm

NEW







Code	W mm	D mm	H mm
661035	410	835	910

SERVING CART

- working area dimensions 800x500 mm
- maximum lifting capacity up to 75 kg per shelf
- ideal for catering
- rubber wheels, 2 with brakes
- for self-assembly

INOX



Wheels with brakes



After folding, the cart can be stored in small compartments and in the trunks of small cars



Code	Product	W mm	D mm	H mm
661020	2-shelf cart	860	540	920
661030	3-shelf cart	860	540	920

SERVING CART

- working area dimensions 800x500 mm
- maximum lifting capacity up to 75 kg per shelf
- ideal for catering
- rubber wheels, 2 with brakes
- for self-assembly
- may be covered e.g. with a tablecloth

INOX



Code	Product	W mm	D mm	H mm
661040	2-shelf cart	850	530	800
661050	3-shelf cart	850	530	800

TRANSPORT CART FOR GN CONTAINERS

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

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

Has double-sided protection against the containers sliding out





NEW



TRANSPORT CART FOR BAKING TRAYS

INOX

- fitted with double-sided locking for baking trays
- 4 swivel castors, 2 with brakes
- distance between shelves 80 mm
- volume: 16 x baking tray 600 x 400 mm

Code	W mm	D mm	H mm
662461	470	620	1735



DRIP RACK FOR GN CONTAINERS

INOX

- two levels of profiled shelves
- for containers GN 1/1 20 mm and tray sizes GN
- recommended rack placement near a drain

Code	W mm	D mm	H mm
682060	600	550	1130

Two levels of profiled shelves



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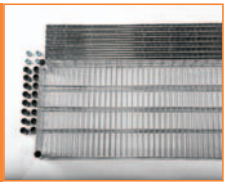
CHROME STEEL RACK

- intended for warehouses, stores, catering kitchens
- 4 adjustable shelves
- the load capacity per rack shelf is up to 150 kg

Cr

Easy to assemble



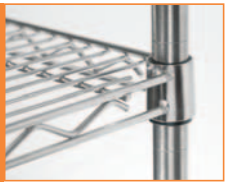
Code	W mm	D mm	H mm	M kg
680200	900	455	1800	10,6

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.

Cr

Shelf mount with height adjustment





Code	W mm	D mm	H mm
680062	610	455	1800
680092	910	455	1800
680122	1220	455	1800
680152	1525	455	1800
681062	610	610	1800
681092	910	610	1800
681102	1060	610	1800
681122	1220	610	1800
681152	1525	610	1800
681182	1825	610	1800

POLYPROPYLENE RACKS

PP

- for use in warehouses, cold rooms, freezers, washing rooms, stores, bakeries, butchers shops and other food industry facilities
- modular design
- easy to assemble and disassemble
- allows placing the rack in the I, L or U shape
- smooth surface easy to clean
- the load capacity per rack shelf is up to 200 kg, for corner shelves up to 180 kg
- for self-assembly



INDIVIDUAL ELEMENTS

No.	Code	Product	W mm	D mm	H mm
1.	**683091**	Shelf with connectors	910	455	-
1.	**683092**	Shelf with connectors	910	530	-
1.	**683093**	Shelf with connectors	910	610	-
1.	**683121**	Shelf with connectors	1220	455	-
1.	**683122**	Shelf with connectors	1220	530	-
1.	**683123**	Shelf with connectors	1220	610	-
2.	**683000**	corner connector	-	-	-
3.	**683801**	Rack side	-	455	1800
3.	**683802**	Rack side		530	1800
3.	**683803**	Rack side	-	610	1800

Shelf mounts with height adjustment



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FREE-STANDING RACK

Code	W mm	D mm	H mm
683001	910	455	1800
683002	1220	455	1800
683003	1820	455	1800
683004	2130	455	1800
683005	2440	455	1800
683006	2730	455	1800
683007	3040	455	1800
683008	3350	455	1800
683009	3660	455	1800
683010	910	530	1800
683011	1220	530	1800
683012	1820	530	1800
683013	2130	530	1800
683014	2440	530	1800
683015	2730	530	1800
683016	3040	530	1800
683017	3350	530	1800
683018	3660	530	1800
683019	910	610	1800
683020	1220	610	1800
683021	1820	610	1800
683022	2130	610	1800
683023	2440	610	1800
683024	2730	610	1800
683025	3040	610	1800
683026	3350	610	1800
683027	3660	610	1800

CORNER RACK

- designed for mounting with standalone shelves
- corner connections included

Code	W mm	D mm	H mm
683050	910	455	1800
683051	1220	455	1800
683052	1820	455	1800
683053	2130	455	1800
683054	2440	455	1800
683055	2730	455	1800
683056	3040	455	1800
683057	3350	455	1800
683058	3660	455	1800
683059	910	530	1800
683060	1220	530	1800
683061	1820	530	1800
683062	2130	530	1800
683063	2440	530	1800
683064	2730	530	1800
683065	3040	530	1800
683066	3350	530	1800
683067	3660	530	1800
683068	910	610	1800
683069	1220	610	1800
683070	1820	610	1800
683071	2130	610	1800
683072	2440	610	1800
683073	2730	610	1800
683074	3040	610	1800
683075	3350	610	1800
683076	3660	610	1800





BUFFET TABLEWARE

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

Heaters, heater fuel 260-265
Soup cookers, kettles 267-269
Pitchers, table vacuum flasks 273-275
Trays 279-279, 281-283
Reflex Mini heating lamps for dishes 259
Heating lamps for dishes 259
Platters 279
Finger food utensils 288-290
Finger food slate plates 291
Buffet columns 292-293
Beverage cooling unit, smoothie dispenser 277

HEATING LAMPS FOR DISHES

- designed to keep food warm
- recommended for restaurants, catering establishments, wedding venues, fast food joints

REFLEX MINI HEATING LAMP

- made of steel, copper-plated
- protected with transparent varnish to prevent discoloration and natural aging processes
- the lamp can be used as an E27 standard lighting lamp

NEW



Code	Color	Ø mm	P kW	U V
692620		210	0,25	230
692621		210	0,25	230

FOOD HEATING LAMP

- lamp emitting heat radiation
- movable post



Code	Ø mm	H mm	P kW	U V
692400	270	700	0,25	230

FOOD HEATING LAMP

- lamp emitting heat radiation
- 2 heating elements
- possibility of placing the GN 1/1 tray



Code	W mm	D mm	H mm	P kW	U V
692500	360	480	605	0,5	230

FOOD HEATING LAMP

- lamp emitting heat radiation
- height adjustment from 90cm to 170cm



Code	Color	Ø mm	P kW	U V
692600		173	0,25	230
692601		173	0,25	230
692602		173	0,25	230

FOOD HEATING LAMP

- lamp emitting heat radiation
- height adjustment from 90cm to 170cm



Code	Color	Ø mm	P kW	U V
692610		290	0,25	230
692611		290	0,25	230
692612		290	0,25	230



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 equiping every catering facility or catering company

CATERING LINE

INOX

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

ROUND HEATER

- complete with: 1 fuel container, 1 round food container, lid



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

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
436110	605	360	240	9

HEATER WITH KETTLES

- complete with: 2 fuel containers, 2 kettles with lids



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

ROLL-TOP HEATER GN 1/1

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





Code	W mm	D mm	H mm	V liters
434090	600	360	380	9

BUFFET LINE

INOX

- 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

ROLL-TOP HEATER

- model 437041 includes a 1/1 65 mm container 65 and 2 fuel containers
- model 437042 includes a 1/2 65 mm container and 2 fuel containers
- soft-closing lid with easy and quick disassembly

NEW







Code	Description	W mm	D mm	H mm
437041	GN1/1	575	410	345
437042	GN1/2	370	350	345



ROUND ROLL-TOP HEATER

- opened monoblock cover (180°)
- complete with: 1 fuel container, food container

Code	W mm	D mm	H mm	V liters
437021	470	530	530	6,3

ROLL-TOP HEATER GN 1/1

- opened cover 90°
- complete with: 2 fuel containers, container GN 1/1 65 mm





Code	W mm	D mm	H mm	V liters
434099	600	400	365	9

ROLL-TOP HEATER GN 1/1

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





Code	W mm	D mm	H mm	V liters
437011	660	335	400	9

GN 1/1 ELECTRIC HEATER

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



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

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

ROUND HEATER

- opened cover 180°
- including: round container for dishes and 1 fuel container



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



OVAL HEATER

- opened cover 180°
- including: elliptical container for dishes and 2 fuel containers

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

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
437010	670	520	450	9



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

Lid holder



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

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
433241	620	480	310	2 x 4	2,0	230

GN 1/1 TILTING HEATER

- the heater can be removed from the base and used on an induction stove
- complete with: 2 fuel containers
- soft-closing lid with easy and quick disassembly

Lid equipped with a glazed window



Can be used on an induction stove



Tilt protection system when opening the lid





Code	W mm	D mm	H mm
438010	630	500	270

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HEATER FUEL

- burning time approx. 4÷6 hours
- safe, odorless
- PZH-certified product
- reusable thanks to the possibility of rekindling
- the cotton wick ensures a constant burning temperature and flame size
- the steel ring inside the can prevents fuel leakage
- hermetic lid allows carrying and storing the can during use



Code	K psc.
430001	24







HEATER GEL

- pure ethanol
- odorless
- burning time: approx. 3 hours (430002)
- non-toxic
- ecological
- does not burn dishes



Lp.	Code	Product	V liters
1.	**430002**	Gel in a can	0,2
2.	**430003**	Gel in a bottle	1,0
3.	**430005**	Gel in a bucket	5,0

FUEL AND GEL CONTAINER

- fits all can heaters for fuel can code 430000 and for a can of gel code 430002



Code	H mm
430010	60

HEATER BURNER

- adjustable flame burner
- stainless steel housing
- convenient flame adjustment knob
- intended for heaters: 436110, 434090, 433240, 437010, 437011, 437030
- refilled with gas for lighters



Code	Ø mm	W mm	H mm	V liters
430100	77	160	76	0,07



HEATING COMPONENT FOR HEATERS

- height adjustable automatically, max. 112 mm, min. 90 mm
- intended for heaters: 433240, 434090, 436110, 437010, 437011, 437030
- easy assembly and disassembly

Assembly method





Code	W mm	D mm	P kW	U V
430350	110	160	0,35	230



HEATING COMPONENT FOR HEATERS

- temperature 65 ÷ 90°C
- intended for heaters: 434090, 434099, 437010, 437011
- easy assembly and disassembly

Code	W mm	D mm	P kW	U V	
430300	250	200	0,25	230	
430400	230	200	0,40	230	NEW

HEATING COMPONENT FOR HEATERS

- heater with symostat
- 5 heating levels
- temperature 45 ÷ 225°C
- intended for heaters: 434090, 434099, 437010, 437011
- easy assembly and disassembly

Control knob



Easy installation for heaters



Code	W mm	D mm	P kW	U V	
430401	230	200	0,40	230	NEW
430700	250	200	0,70	230	



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 keep clean
- handle thickness 2.7 mm



Lp.	Code	Product	L mm	V liters
1.	**420012**	Perforated spoon	310	-
2.	**420022**	Serving fork	300	-
3.	**420032**	Serving spoon	315	-

Lp.	Code	Product	L mm	V liters
4.	**420042**	Serving spatula	315	-
5.	**420052**	Ladle	310	0,08

MENU HOLDER

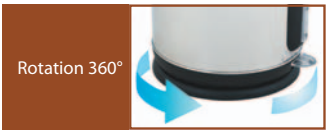


Code	H mm
486031	102

ELECTRIC KETTLE

- made of polished stainless steel
- large lid for easy pouring
- water level indicator
- automatic switch
- overheating protection
- base enabling rotating the kettle by 360°
- power indicator light







Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
751900	333	232	286	4,2	1,4	2	230

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
432110	280	340	5,7	0,3	230

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







Code	Ø mm	H mm	V liters	P kW	U V
432115	395	340	9	0,4	230

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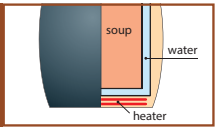
ELECTRIC SOUP BOILER

- 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



Soup container made of stainless steel





Code	Ø mm	H mm	V liters	P kW	U V
432100	340	370	10	0,4	230

CAULDRON BATCH

- fits models 432100, 432115

Code	Ø mm	H mm	V liters
432190	245	255	10

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
432101	350	360	10	0,4	230

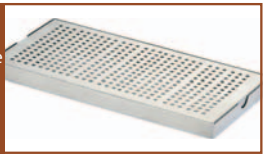
GREDIL COOKER

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

NEW



Possibility to use the 383300 drip tray



Lp.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	
1.	**751105**	Cooker	280	-	-	487	10	1,5	230	
	751185	Cooker	365	-	-	498	18	2,5	230	
2.	**383300**	Drip tray	-	300	150	-	-	-	-	NEW

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



Control knob



Built-in heater



Switch and work lamp



Lp.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	
1.	**751102**	Cooker	225	-	-	460	10	2,4	230	
	751192	Cooker	275	-	-	580	19	2,6	230	
2.	**383300**	Drip tray	-	300	150	-	-	-	-	NEW

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DOUBLE-WALLED BOILER

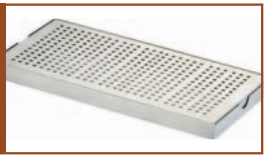
GREDIL

- 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
- beverage level indicator in the tank
- safety thermostat
- device made of highly polished stainless steel
- built-in heater
- power indicator light



NEW

It is possible to use the 383300 drip tray



Lp.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V	
1.	**751106**	Cooker	230	-	-	500	10	1,5	230	
	751186	Cooker	290	-	-	498	18	2,5	230	
2.	**383300**	Drip tray	-	300	150	-	-	-	-	NEW

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



Drip tray



Control panel



Code	Ø mm	H mm	V liters	P kW	U V
751209	241	480	9	2,4	230
751220	288	602	18	2,4	230

BREWER

- device for brewing tea, herbs, and heating water
- after the brewing process is finished, the appliance automatically switches to the hot beverage heating function
- beverage level indicator in the tank
- safety thermostat
- non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light



Brewing strainer



Built-in heater



Switch and work lamp



Lp.	Code	Product	Ø mm	W mm	D mm	H mm	V liters	P kW	U V
1.	**752060**	Brewer	225	-	-	470	6,5	1,35	230
	752120	Brewer	270	-	-	530	12,0	1,35	230
	752150	Brewer	270	-	-	600	15,0	1,35	230
2.	**383300**	Drip tray	-	300	150	-	-	-	-

DOUBLE-WALLED BREWER

- device for brewing tea, herbs, and heating water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- beverage level indicator in the tank
- safety thermostat
- removable drip tray and non-drip tap
- device made of highly polished stainless steel
- heating from 70°C to 80°C
- temperature indicator light
- power indicator light
- scale indicator light



Drip tray



Control panel



Code	Ø mm	H mm	V liters	P kW	U V
753060	241	480	6	1,5	230
753150	288	602	16	1,5	230

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TABLE VACUUM FLASK

- with button
- steel insert
- polypropylene lid and handle



Code	V liters
382150	1,5
382200	2,0

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
382101	210	1,0
382151	245	1,5
382201	285	2,0

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



Opened lid with pump button lock



Lp.	Code	Product	Ø mm	H mm	V liters	
1.	**383190**	Vacuum flask	-	320	1,9	
	383250	Vacuum flask	-	360	2,5	
2.	**383140**	Drip tray	140	20	-	NEW

TABLE VACUUM FLASK

- with pump
- steel insert
- polypropylene lid and handle



Opened lid with pump button lock



Lp.	Code	Product	Ø mm	H mm	V liters	
1.	**383400**	Vacuum flask	-	380	4,0	NEW
	383500	Vacuum flask	-	430	5,0	
2.	**383140**	Drip tray	140	20	-	NEW

CATERING THERMAL INSULATION CONTAINER

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

Screwed lid with handling grips





Lp.	Code	Product	Ø mm	H mm	V liters
1.	**385951**	Vacuum flask	230	410	9,5
	385140	Vacuum flask	230	560	14,0
2.	**383140**	Drip tray	140	20	-

TABLE VACUUM FLASK

- fitted with a lid with a flap
- steel insert

INOX



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

PITCHER

INOX



Code	V liters
373051	0,5
373101	0,9
373151	1,4
373201	1,9

PITCHER

INOX



Code	H mm	V liters
374010	60	0,15
374020	75	0,25

PITCHER

- for frothing milk

INOX



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

PITCHER

INOX



Code	V liters
371200	2,0

PITCHER

- made of polycarbonate

PC



Code	V liters
377170	1,7

PITCHER

- made of glass
- for liquids of max. temperature 65°C
- sold in case batches (K)
- price per item



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

PITCHER

- made of glass
- for liquids of max. temperature 65°C
- sold in case batches (K)
- price per item



Code	Ø mm	H mm	V liters	K psc.
400176	114-90	234	1,45	6

PITCHER

- made of acrylic



Code	V liters
377020	2,0

PITCHER

- made of acrylic
- lid included



Code	V liters
377010	2,0

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
468001	265	350	560	8

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
468002	220	280	510	5

BREAKFAST CEREALS DISPENSER

- housing made of highly polished stainless steel
- cereal dish made of plastic



Code	W mm	D mm	H mm	V liters
467000	250	350	690	9,5

CEREALS DISPENSER

- housing made of highly polished stainless steel
- cereal dish made of plastic
- serving dispensing mechanism



Code	W mm	D mm	H mm	V liters
467001	185	240	600	4

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BEVERAGE COOLING UNIT

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

NEW

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

SMOOTHIE 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: R404a
- drip tray included

NEW



Code	W mm	D mm	H mm	V liters	M kg	P kW	U V
469112	470	510	810	2x12	62	0,9	230

DISPLAY TRAY

- size GN 2/3 i 1/1
- chromed, with a decorative edge
- not fit for direct contact with food



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

DISPLAY TRAY

- size GN 1/1
- chromed, with a decorative edge
- not fit for direct contact with food



Code	W mm	D mm	H mm
405394	530	325	21

DISPLAY TRAY

- rectangular



Code	W mm	D mm	H mm
406250	270	210	25
406280	280	220	25
406310	310	240	25
406340	340	260	25
406400	400	280	25
406460	460	320	25
406550	550	370	25
406640	640	410	25

RECTANGULAR

- size GN 1/1 and 1/2



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

DISPLAY TRAY

- size GN 1/1
- with chrome handles



Code	GN size	W mm	D mm	H mm
406112	1/1	530	325	65

DISPLAY TRAY
- round

INOX



Code	Ø mm	H mm
407361	360	20
407411	410	20

DISPLAY TRAY
- size GN 1/1

6 INOX



Code	W mm	D mm	H mm
406111	530	325	40

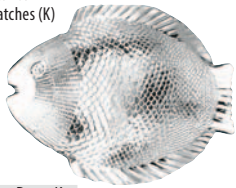
PLATTER
- deep

INOX



Code	W mm	D mm	H mm
402350	350	165	60

FISH PLATTER
- tempered glass with high mechanical strength and thermal resistance
- sold in case batches (K)
- price per item



Code	W mm	D mm	K psc.
400081	260	210	12

LID
- fits tray 408301



Code	Ø mm	H mm
409250	250	110

PLATTER UNDER THE PLATEX
- round



Code	Ø mm
408301	300

PLATTER

3 mm edge



Code	W mm	D mm
401252	254	183
401302	302	202
401352	348	233
401402	392	262

Code	W mm	D mm
401452	448	300
401502	498	346
401552	545	380
401602	599	413

INOX



SERVING CASE

- perfect for serving smoked meat, cheese, cakes and snacks
- thanks to the inserts' low temperature, the products stay fresh longer
- Roll-Top transparent lid
- highest quality and functionality
- including: Roll-Top lid, 2 steel trays, 2 cooling inserts



Code	Ø mm	H mm
419201	380	240

DISPLAY

- display for sugar, cream, sweets, etc.
- base made of stainless steel
- 3 plastic containers



Code	W mm	D mm	H mm	V liters
477003	230	180	415	3x1

ROTARY STAND

- glass bowls included



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

TWO-LEVEL STAND

- two levels
- folded
- fits: GN containers 1/2, display tray 406120, platter 401352, poles 399104 and 399103



Code	W mm	D mm	H mm
419020	185	235	195

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WAITER TRAYS







PP







1 WAITER TRAY

- round
- non-slip
- laminated mahogany
- do not scald!

Code	Ø mm	H mm
410360	360	35

2 WAITER TRAY

- round
- non-slip
- black

Code	Ø mm	H mm
412350	355	25
412400	405	25

3 WAITER TRAY

- oval
- non-slip
- black

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

4 WAITER TRAY

- rectangular
- non-slip
- black

Code	W mm	D mm
411450	405	305
411500	460	360
411560	510	380
411650	650	450

5 WAITER TRAY

- rectangular
- non-slip
- laminated mahogany

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

6 WAITER TRAY

- rectangular
- polypropylene with handles

Code	W mm	D mm	H mm
414090	430	305	30

FAST FOOD TRAYS

PP

- ideal for small and medium catering establishments
- available in 6 colors and most common sizes
- easy to keep clean

NEW



Code	Color	W mm	D mm
413251		250	350
413252		250	350
413253		250	350
413254		250	350
413255		250	350
413256		250	350

Code	Color	W mm	D mm
413301		300	400
413302		300	400
413303		300	400
413304		300	400
413305		300	400
413306		300	400

Code	Color	W mm	D mm
413351		350	450
413352		350	450
413353		350	450
413354		350	450
413355		350	450
413356		350	450

TRAY STAND

Cr

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

Nylon straps



Plastic feet





NEW

Code	W mm	D mm	H mm
415000	470	480	780

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TRAYS



4 TRAY
- size GN 1/1
- polyester reinforced with fiberglass
- smooth granite

Code	W mm	D mm
413001	530	325

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

Code	W mm	D mm
413010	530	325

1 TRAY
- size GN 1/1
- internal dimensions 470x280 mm
- rounded edges
- resistant to discoloration

Code	W mm	D mm
413031	530	325

6 TRAY
- smooth polyester trapezoid-shaped tray
- reinforced with fiberglass

Code	W mm	D mm	H mm
413020	477	337	15

7 WAITER TRAY
- size GN 1/1
- smooth birch
- laminated

Code	W mm	D mm
414000	530	325

2 TRAY
- internal dimensions 412x312mm
- recommended for cafes
- rounded edges
- resistant to discoloration

Code	W mm	D mm
413033	456	356

8 WAITER TRAY
- size GN 1/1
- non-slip
- laminated birch

Code	W mm	D mm
414010	530	325

9 WAITER TRAY
- size GN 1/1
- smooth mahogany
- laminated

Code	W mm	D mm
414020	530	325

3 TRAY
- internal dimensions 375x267 mm
- recommended for fast food
- rounded edges
- resistant to discoloration

Code	W mm	D mm
413032	415	305

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
419000	Roll-Top lid GN 1/1	535	330	175
419100	Refrigerated display cabinet	530	325	240
419112	Cooling insert	235	119	31

ROLL-TOP LID GN 1/1+ TRAY GN 1/1

- cover made of polycarbonate



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

ROLL-TOP LID GN 1/1 + ELECTRIC HEATER

- cover made of polycarbonate



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

ROLL-TOP LID GN 1/1 + CONTAINER GN 1/1

- cover made of polycarbonate
- GN 1/1 container made of stainless steel



Code	Product	W mm	D mm	H mm
419000	Roll-Top lid GN 1/1	535	330	175
111060	GN 1/1 container made of stainless steel	530	325	65

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MINI GLASS UTENSILS FOR FINGER FOOD

- for serving snacks, marshmallows, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of glass
- sold in case batches (K)
- price per item



1



2



3



4



5



6



7



8

Lp.	Code	Product	Ø mm	L mm	K psc.
1.	**400281**	Finger food bowl	-	120	6
2.	**400282**	Finger food bowl	96	-	6
3.	**400283**	Finger food bowl	110	-	6
4.	**400284**	Finger food bowl	96	-	6

Lp.	Code	Product	Ø mm	H mm	V liters	K psc.
5.	**400263**	Finger food glass	59	70	0,085	6
6.	**400261**	Glass salad bowl	130		0,430	6
7.	**400285**	Finger food utensil	80	45	0,130	24
8.	**400286**	Finger food utensil	83	59	0,220	12



FINGER FOOD PORCELAIN DISHES

- for serving snacks, marshmallows, mousses, dips, cream soups and desserts
- perfect for tastings and presentations
- made of white or ecru porcelain
- sold in case batches (K)
- price per item



1 DIP

Code	W mm	D mm	H mm	V liters	K psc.
394108	95	95	60	0,28	6

2 DIP

Code	W mm	D mm	H mm	V liters	K psc.
394109	110	110	40	0,25	6
394110	130	130	45	0,37	6

3 DIP

Code	Ø mm	H mm	V liters	K psc.
394409	80	40	0,14	6

4 DIP

Code	Ø mm	H mm	V liters	K psc.
394408	60	45	0,09	6

5 DIP

Code	Ø mm	H mm	V liters	K psc.
395332	55	18	0,013	6

6 DIP

Code	Ø mm	H mm	V liters	K psc.
395335	70	20	0,032	6

7 DIP

Code	Ø mm	H mm	V liters	K psc.
395333	58	30	0,05	6

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1 SET OF 4 BOWLS

Code	W mm	D mm	H mm	V liters	K psc.
397252	330	90	60	4x0,08	3

2 DOUBLE BOWL

Code	W mm	D mm	H mm	V liters	K psc.
397250	250	120	60	2x0,165	4

3 DIP

Code	Ø mm	H mm	V liters	K psc.
395526	55	30	0,05	6

4 SET OF 3 BOWLS

Code	W mm	D mm	H mm	V liters	K psc.
397251	360	150	40	3x0,15	1

5 OVAL PLATTER

Code	W mm	D mm	H mm	K psc.
395423	180	90	30	6

6 WAVE-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters	K psc.
394414	165	55	0,30	6

7 MINI SALAD-BOWL SET

Code	W mm	D mm	H mm	V liters	K psc.
394402	230	230	55	4x0,14	1

8 MINI SALAD-BOWL SET

Code	W mm	H mm	V liters	K psc.
394404	330	30	3x0,26	1

9 SPOON/SPOON HOLDER

Code	W mm	H mm	V liters	K psc.
394416	190	25	0,095	6

10 PLATTER

Code	W mm	D mm	H mm	V liters	K psc.
394400	193	100	35	6	0,32

11 PLATTER

Code	W mm	D mm	H mm	V liters	K psc.
394401	210	110	25	0,2	6

12 TRAY

Code	W mm	D mm	H mm	K psc.
394113	230	115	10	6

13 TEAR-SHAPED SALAD-BOWL

Code	W mm	H mm	V liters	K psc.
394412	75	40	0,09	6

FINGER FOOD UTENSILS

MINI DIP
- smooth steel

INOX



Lp.	Code	Ø mm	H mm	V liters
1.	**546042**	67	30	0,06
2.	**546043**	72	48	0,12

MINI DIP
- hammered steel

INOX



Lp.	Code	Ø mm	H mm	V liters
1.	**546044**	57	45	0,075
2.	**546045**	72	48	0,12

CUP FOR FRIES

INOX



Code	Ø mm	H mm	V liters
546022	88	110	0,3

MINI BUCKET

Cu



Code	Ø mm	H mm	V liters
546040	120	120	0,90

MINI BUCKET
- for serving snacks or side dishes

INOX



Code	Ø mm	H mm	V liters
546033	90	80	0,325
546034	95	95	0,400
546035	120	120	0,900

CUP FOR FRIES
- 546025 hammered steel

INOX



Lp.	Code	Ø mm	H mm	V liters
1.	**546024**	88	85	0,41
2.	**546025**	88	85	0,41

FRENCH FRIES STAND



Code	Ø mm	H mm
319041	100	150

FRENCH FRIES STAND
- fits 546043 (sold separately)



Code	W mm	D mm	H mm
319042	220	145	215

PAPER FOR FRIES, STAND

INOX



Lp.	Code	Product	Ø mm	W mm	D mm	H mm	K psc.
1.	**319010**	Paper for fries	-	420	270	-	500
2.	**319020**	Stand	130	-	-	160	-
3.	**319030**	Stand	130	-	-	215	-

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FINGER FOOD BASKET

- for serving snacks or side dishe
- not suitable for contact with food; it is recommended to use paper (code 319010)

Lp.	Code	Ø mm	W mm	D mm	H mm
1.	**546052**	80	-	-	65
2.	**546051**	-	100	80	70
3.	**546054**	-	100	100	70

NEW







FINGER FOOD BASKET

- for serving snacks or side dishes

Lp.	Code	Ø mm	W mm	D mm	H mm
1.	**546012**	80	-	-	80
2.	**546061**	-	100	80	70
3.	**546064**	-	100	100	70

NEW

Cu







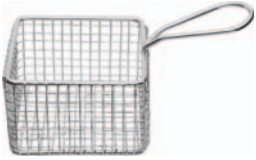
FINGER FOOD BASKET

- for serving snacks or side dishes

Lp.	Code	Ø mm	W mm	D mm	H mm
1.	**546002**	80	-	-	80
2.	**546014**	-	95	95	60
3.	**546004**	-	100	90	60
4.	**546005**	-	100	90	60

INOX









FINGER FOOD MINI PAN

- for serving snacks or side dishes

INOX



Code	Ø mm	H mm
546001	115	35

MINI SAUCEPAN

INOX



Lp.	Code	Ø mm	H mm	V liters
1.	**546009**	68	43	0,13
2.	**546010**	110	60	0,38

MINI COLANDER

- for serving snacks or side dishes

INOX



Code	Ø mm	H mm
546021	130	65

MINI MILK DISH

INOX





Code	Ø mm	H mm	V liters
546017	48	80	0,145
546015	77	125	0,600

FINGER FOOD MINI OVEN-PAN

Cu



Code	W mm	D mm	H mm	V liters
546058	145	95	45	0,48

FINGER FOOD MINI OVEN-PAN

- for serving snacks or side dishes

INOX



Code	W mm	D mm	H mm	V liters
546007	130	130	50	0,8

FINGER FOOD SPOON

INOX

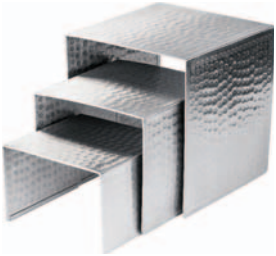


Code	L mm	K psc.
357300	143	12

SET OF BUFFET BASES

- the set contains three bases with the following dimensions:
  203x203xx220 mm
  177x177x160 mm
  160x152x110 mm
- hammered steel

INOX



Code
546008

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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	GN size	W mm	D mm	H mm	K psc.
399111	GN 1/1	530	325	5	1
399112	GN 1/2	325	265	5	1
399113	GN 1/3	325	175	5	1
399114	GN 1/4	265	160	5	1

SLATE PLATE

- square



Code	W mm	D mm	H mm	K psc.
399101	200	200	5	1
399103	300	300	5	1
399117	100	100	5	4

SLATE PLATE

- round
- 399118 swivel base



Code	Ø mm	H mm	K psc.
399118	300	5	1
399119	300	5	1
399120	330	5	1

SLATE PLATE

- available in 2 GN sizes
- with handles



Code	GN size	W mm	D mm	H mm	K psc.
399121	GN 1/1	530	325	5	1
399122	GN 1/2	325	265	5	1

SLATE PLATE

- rectangular



Code	W mm	D mm	H mm	K psc.
399102	200	100	5	1
399104	300	200	5	1
399115	400	250	5	1
399116	400	120	5	1

BUFFET BASE

- intended to display and serve snacks, dishes and desserts
- base made of acacia wood
- dedicated slate plate 399431 sold separately
- allows any configuration and product stacking



Lp.	Code	Product	W mm	D mm	H mm
1.	**399430**	Base	420	320	55
2.	**399431**	Plate	400	300	7



BUFFET COLUMNS

Buffet columns are an excellent solution for arranging breakfast and banquet buffets. Varied height of straight and angular columns, as well as rich assortment of shelves made of wood in two shades of brown, glass shelves (choice of four lengths of 25 cm, 50 cm, 80 cm, 110 cm), allow the possibility of free arrangement in a small space, allowing you to create unique displays of served dishes and snacks. Ease of installation and disassembly and the lightweight design make the column systems ideal for elegant receptions, events and catering.

WOODEN SHELF

- light brown



Code	Description	W mm	D mm	H mm
815710	Top part	250	250	15
815700	Top part	250	250	15

WOODEN SHELF

- dark brown



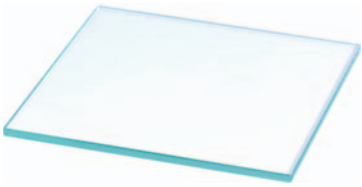
Code	Description	W mm	D mm	H mm
815880	Shelf	250	250	15
815850	Shelf	500	250	15
815860	Shelf	800	250	15
815870	Shelf	1100	250	15

SLATE PLATE



Code	W mm	D mm	H mm
399101	200	200	5
399102	200	100	5
399103	300	300	5
399104	300	200	5

GLASS SHELF



Code	W mm	D mm	H mm
816830	250	250	8
816800	500	250	8
816810	800	250	8

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BUFFET COLUMN



Lp.	Code	Description	W mm	D mm	H mm
1.	**815600**	High	150	150	570
	815620	Low	150	150	355
2.	**815610**	High - left	150	150	570
	815611	High - right	150	150	570
	815630	Low - left	150	150	355
	815631	Low - right	150	150	355

CORNER BUFFET COLUMN

- made of powder-coated steel



Lp.	Code	Description	W mm	D mm	H mm
1.	**815601**	High	150	150	570
2.	**815621**	Low	150	150	355



HOTEL POLE

- extendable tape
- red tape



Code	Ø mm	H mm
689010	310	1250

HOTEL POLE

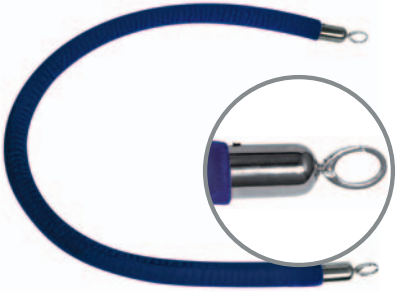
- sold without rope



Code	Ø mm	H mm
689001	310	1010

BARRIER POLE ROPE

- for pole 689001



Code	Color	L mm
689002		1500
689003		1500



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 umbrella 296
Hanging heating lamps 297-298
Bar table 299
Catering furniture 300

HEATING LAMPS

Heating lamps are not just for catering. They work well wherever there is a need for comfort, warmth and soft, gentle lighting. Home terraces, balconies and camping holidays with a tent or a camper are where these appliances work great.

The use of halogen heat radiators significantly increases the comfort of being in the fresh air. A major advantage of this solution are low losses resulting from the outflow of heated air, and its efficiency when converting energy into heat of approx. 96%. The halogen system is not only safer to use, but also cheaper to operate than solutions using liquid gas. Thanks to the mains supply (230V), they are easy to install and can also be used in closed rooms or tents.

HEATING UMBRELLA

INOX

- intended for heating, e.g.: restaurant gardens, tents, umbrellas
- halogen lamp with a lifetime of approx. 5000h
- operating range approx. 17m2
- protection rating - IP44
- adjustable height (692301)
- folded heating head (692301)
- 3 power levels





No.	Code	Ø mm	H mm	M kg	P kW	U V
1.	**692300**	750	2050	13,3	2,1	230
2.	**692301**	585	1700 - 2050	13,3	2,1	230



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HANGING HEATING LAMPS

- intended for heating, e.g.: restaurant gardens, tents, umbrellas
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44

INOX



1



2



3

Remote control included in model 692310 as standard



Folded lamp



1 HANGING HEATING LAMP

- remote control (remote)
- built-in LED lighting
- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V
692310	585	300	3,2	2,1	230

2 HANGING HEATING LAMP

- 3 power levels

Code	Ø mm	H mm	M kg	P kW	U V
692311	530	300	2,0	1,8	230

3 SUSPENDED HEATING LAMP FOR THE UMBRELLA

- suspended umbrella heating system
- allows installing an umbrella with a diameter of 30-65 mm on each leg
- unique design increases the area of effect
- allows folding the umbrella with the heating system installed
- 3 power levels

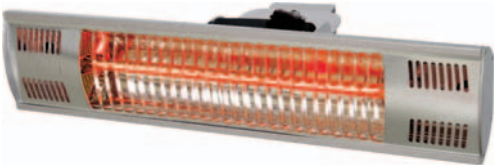
Code	Ø mm	H mm	M kg	P kW	U V
692312	1000	850	3,6	2,0	230

Umbrella with a mounted heating system



HEATING LAMPS

- intended for heating, e.g.: restaurant gardens, tents, restaurant rooms
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44



1

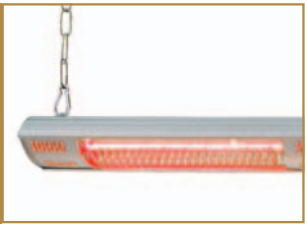


2

Remote control included in model 692322 as standard



Can be hanged



1 HEATING LAMP

- can be mounted on the wall as well as hanging from the ceiling
- 1 power level

Code	W mm	D mm	H mm	M kg	P kW	U V
692321	455	90	100	1,5	1,5	230

2 HEATING LAMP

- can be mounted on the wall as well as hanging from the ceiling
- remote control (remote)
- 2 power levels

Code	W mm	D mm	H mm	M kg	P kW	U V
692322	1050	90	100	2,4	3,0	230

stalgast professional catering equipment

HEATING LAMPS

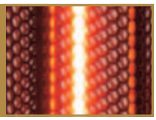
- przeznaczone do ogrzewania np.: ogródków
  intended for heating, e.g.: restaurant gardens, tents, restaurant rooms
- a red mesh-covered filament
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44

INOX





Special protective coating



1 HEATING LAMP

- LED lighting
- 1 power level

Code	Ø mm	H mm	M kg	P kW	U V
692331	400	1800	8,5	1,5	230

2 HEATING LAMP

- lamp designed for heating the space under the tables

Code	Ø mm	H mm	M kg	P kW	U V
692332	250	650	8,5	1,5	230

HEATING TABLE

- bar table with heating function
- a red mesh-covered filament
- leg support
- halogen lamp with a lifetime of approx. 5000h
- protection rating - IP44

INOX



Code	Ø mm	H mm	M kg	P kW	U V
692333	600	1100	17,5	1,5	230

CATERING FURNITURE

PE

- 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): 950112: 1220x610x50 mm

Code	W mm	D mm	H mm	M kg
950112	1220	610	740	8,9

2 CATERING TABLE

- table dimensions after folding (WxDxH): 950118: 920x750x95 mm

Code	W mm	D mm	H mm	M kg
950118	1840	750	740	16,5

3 ROUND CATERING TABLE

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

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

4 CATERING CHAIR

- chair dimensions after folding (WxDxH): 465x210x1150 mm

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

5 CATERING BENCH

- bench dimensions after folding (WxDxH): 910x250x95 mm

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

6 BAR TABLE

Code	Ø mm	H mm	M kg
950141	800	1100	9,3

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BAR EQUIPMENT

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

Ice makers and blenders 302-308, 318-321
Ice crushers 37
Citrus squeezers 315
Juicers 309, 316-317
Shakers, waiter openers 310-311
Measuring cups and dispensers 311
Soda siphon 315
Bar refrigeration 323-324



STALGAST BLENDERS

STALGAST PROFESSIONAL BLENDER

- perfect for smoothies
- smooth rotation adjustment
- pitcher with a volume of 1,5 l made of BPA-free polycarbonate included
- the pitcher is dishwasher-safe
- pitchers can be stacked
- „Pulse" function
- pusher included





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters	
1.	**484200**	Blender	200	230	450	0,95	230	1,5	NEW
2.	**484250**	Pitcher	-	-	-	-	-	2	
3.	**484255**	Pitcher	-	-	-	-	-	1,5	

STALGAST PROFESSIONAL BLENDER

- perfect for smoothies
- electronic control panel
- 3 rotational speeds
- 3 automatic programs 35s, 60s, 90s
- pitcher with a volume of 2 l made of BPA-free polycarbonate included
- the pitcher is dishwasher-safe
- „Pulse" function
- pusher included





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters	
1.	**484210**	Blender	200	230	520	0,95	230	2	NEW
2.	**484250**	Pitcher	-	-	-	-	-	2	
3.	**484255**	Pitcher	-	-	-	-	-	1,5	

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professional catering equipment

STALGAST PROFESSIONAL BLENDER

- can be built-in on the tabletop
- perfect for smoothies
- cover reducing noise by up to 80%
- electronic control panel
- 3 rotational speeds
- 3 automatic programs 35s, 60s, 90s
- pitcher with a volume of 1,5 l made of BPA-free polycarbonate included
- the pitcher is dishwasher-safe
- pitchers can be stacked
- „Pulse" function
- pusher included





Can be mounted on a tabletop



Metal clutch





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters	
1.	**484220**	Blender	280	300	460	0,95	230	1,5	NEW
2.	**484255**	Pitcher	-	-	-	-	-	1,5	

PITCHER

NEW



Code	V liters
484250	2

PITCHER

- designed to optimize the preparation time for individual drinks

NEW



Code	V liters
484255	1,5

WARING BLENDERS



Mixology - the art of preparing beverages (drinks) properly by harmoniously combining
flavors according to strictly defined recipes and rules. Blenders allow getting the desired and exceptional consistency of fruit drinks, milk shakes, creams and vegetable or fruit mousses with minimal effort. The secret to virtually unlimited possibilities
of this appliance stems from the pitcher's unique design and special shape, and quality of the blades adapted to the rotation speed of up to 45,000 rpm. Smooth adjustment of the rotational speed (in the tallest model) allows mixing in such a way that only the fruit's pulp and skin is blended, leaving seeds intact. Another outstanding feature of one of the Waring blenders is its feature that allows saving 4 blending
programs, which allows carrying out repetitive mixing cycles, even taking into account the appliance's slow start.

Full glassware offer on p. 186-209



Code	Product
400108	Glass



Code	Product
400004	Glass



Code	Product
400062	Glass



WARING BLENDERS

Waring is a producer who was the first to introduce a bar blender 80 years ago. It is now a leading manufacturer of professional equipment for the catering industry.

BAR BLADE TORQ 2.0 WARING COMMERCIAL XTREME

	482155	482300, 482340	482145, 482160	484100, 484110, 484115, 484150
				
DEDICATED TO				
	- bars	- bars, small restaurants, small cafes, drink points	- bars, restaurants, cafes, drink points	- coffee shops, restaurants, bars, schools, kindergartens, mass caterers
APPLICATION				
	- light and medium consistency drinks	- light and medium consistency drinks and food	- medium consistency drinks and food	- thick consistency drinks and food
RECOMMENDED USES				
	- frozen drinks, mousses, margaritas and more	- frozen cocktails, ice-cream-based drinks, sauces, salsa, dips and more	- margaritas, daiquiri, sauces, soups and more	- fruit mousses, ice-cream-based drinks, frozen cocktails, salsa, sauces, soups, desserts, dressings and more
EFFICIENCY (number of drinks per day)				
	- 1 – 25	- 25 – 49	- 50 – 74	- 74 +
FEATURES				
	- power 380 W - 2 rotational speeds	- power 750 W - 2 continuous speeds and pulse speed	- power 1500 W - 2 speeds and pulse speed	- power 1500 W - models 484100, 484110 2 continuous speeds and pulse speed - models 484150 and 484115 smooth rotational speed control - stainless steel clutch

BLENDER BAR

- 2 speeds
- 1.25 l polycarbonate container included
- the appliance is not intended for continuous operation

Control panel



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V
1.	**482155**	Blender Bar	180	180	370	1,25	0,38	230
2.	**484006**	Pitcher	-	-	-	1,4	-	-



BLENDER BLADE

- 2 speeds, „Pulse" function
- timer 60 seconds in model 482340
- new knife shape for better crumbling
- lid with a hole
- pitchers can be stacked
- the container is dishwasher-safe

Control panel in model 482340



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V
1.	**482300**	Blender Blade	195	215	410	1,4	0,75	230
2.	**482340**	Blender Blade	195	215	410	1,4	0,75	230
3.	**484007**	Pitcher	-	-	-	1,4	-	-



BLENDER TORQ

- 2 speeds 20000/24000 rpm
- timer 60 seconds in model 482160
- new knife shape for better crumbling
- lid with a hole
- pitchers can be stacked
- the container is dishwasher-safe
- „Pulse" function

Control panel in model 482160



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V
1.	**482145**	Blender Torq	190	205	450	1,4	1,5	230
2.	**482160**	Blender Torq	190	205	450	1,4	1,5	230
3.	**484008**	Pitcher	-	-	-	1,4	-	-



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BLENDER XTREME

- perfect for smoothies
- 2 speeds 26000/30000 rpm
- 2 l polycarbonate container included
- the container is dishwasher-safe
- special handle
- „Pulse" function

BPA FREE
All materials that come in contact with food

Control panel



NEW



No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters
1.	**484100**	Blender Xtreme	220	260	480	1,5	230	2
2.	**484005**	Pitcher	-	-	-	-	-	1,4
	484001	Pitcher	-	-	-	-	-	2

BLENDER XTREME

- smooth speed adjustment 1500/20000 rpm
- 2 l polycarbonate container included
- lid with a hole
- pitchers can be stacked
- the container is dishwasher-safe
- „Pulse" function 32,000 rpm

BPA FREE
All materials that come in contact with food

Smooth rotation adjustment



NEW



No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters
1.	**484115**	Blender Xtreme	220	260	480	1,5	230	2
2.	**484005**	Pitcher	-	-	-	-	-	1,4
	484001	Pitcher	-	-	-	-	-	2

BLENDER XTREME

- 2 speeds 26000/30000 rpm
- 2 l polycarbonate container included
- the container is dishwasher-safe
- special handle
- timer 30 seconds
- „Pulse" function
- special noise-reducing lid







2

1

No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters
1.	**484110**	Blender Xtreme	235	275	540	1,5	230	2
2.	**484005**	Pitcher	-	-	-	-	-	1,4
	484001	Pitcher	-	-	-	-	-	2





2

1

BLENDER XTREME

- adjustable speed 1870-30000 rpm
- 4 programs with the option of changing parameters
- 2 l polycarbonate container included
- the container is dishwasher-safe
- double „Pulse" function
- special noise-reducing lid
- max. „Pulse" speed 45000 rpm





No.	Code	Product	W mm	D mm	H mm	P kW	U V	V liters
1.	**484150**	Blender Xtreme	235	275	540	1,5	230	2
2.	**484005**	Pitcher	-	-	-	-	-	1,4
	484001	Pitcher	-	-	-	-	-	2

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CORK WITH TUBE

- made of plastic
- price per item



No.	Code	Color	L mm	K psc.
1.	**475971**	blue	65	12
2.	**475972**	yellow	65	12
3.	**475973**	orange	65	12
4.	**475975**	black	65	12
5.	**475977**	green	65	12

CORK WITH TUBE

- 12-pack
- price per item



No.	Code	L mm	K psc.
1.	**475970**	85	12
2.	**475980**	103	1

CHAMPAGNE CORK



Code	Ø mm	H mm
472030	35	55

CITRUS PLASTER SQUEEZER

INOX



Code	W mm	H mm
473021	75	80

CITRUS SQUEEZER

INOX



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

LEMON SQUEEZER

- made of painted aluminum

Al



Code	Ø mm	L mm
474000	55	208



1 2 BARTENDER STRAINER

No.	Code	L mm
1.	**472092**	200
2.	**472090**	130

3 JULEP BARTENDER STRAINER

Code	D mm	L mm
472093	75	150

4 5 BARTENDER'S OPENER

No.	Code	L mm
3.	**472999**	120
4.	**472140**	110

6 MORTAR

- for fruit
- made of ABS plastic

Code	L mm
472200	210

7 MORTAR

- for crushing ice
- made of ABS plastic

Code	L mm
472201	210

8 OPENER

Code	L mm
472100	127

9 BOTTLE OPENER

- non-slip handle

Code	L mm
472101	180

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BOSTON SHAKER



No.	Code	Product	Ø mm	H mm	V liters
1	**476002**	Shaker without glass	90	180	0,9
2	**476003**	Shaker with glass	90	290	0,9
3	**476000**	Steel shaker without glass	90	180	0,9
	476001	Steel shaker with glass	90	290	0,9

COCKTAIL SHAKER

- 3-part



No.	Code	V liters
1.	**476050**	0,5
	476070	0,7
2.	**476051**	0,5
	476071	0,7

DOUBLE-SIDED SCALE

- made of 18/8 steel



Code	V liters
474300	0,015-0,030
474301	0,020-0,040
474302	0,025-0,050

SCALE



Code	V liters
474101	0,10

SCALE



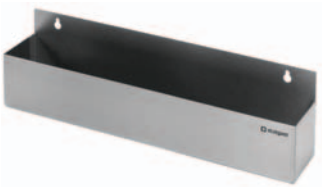
Code	V liters
474251	0,25

BOTTLE CONTAINER

- wall-mounted bar container for bottles

INOX

Polish Product



Code	W mm	D mm	H mm
474310	550	100	150

BAR DISPENSER

- for dosing and storage

PE



Code	Color	Ø mm	H mm	V liters
473811		90	330	1,0
473812		90	330	1,0
473813		90	330	1,0
473814		90	330	1,0
473815		90	330	1,0

DRINKING STRAW

- made of stainless steel
- intended for multiple uses
- scratch resistant
- cleaning brush included
- ecological product

INOX



No.	Code	Color	L mm	K psc.
1.	**477215**		215	50
2.	**477216**		215	50
3.	**477217**		215	50
4.	**477315**		215	50
5.	**477316**		215	50
6.	**477317**		215	50

NEW

BAR SPOON

- model 472012 packed by 12 pcs.
- price per item



No.	Code	L mm	K psc.
1.	**472010**	200	1
2.	**472011**	285	1
3.	**472012**	202	12
4.	**472020**	210	1
5.	**472013**	280	1

NEW

GUIDE RAILS FOR HANGING GLASSES

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



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

BARTENDER CONTAINER



Code	Ø mm	H mm
815025	120	140

CUTTING BOARD

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

PP



NEW



No.	Code	Product	W mm	D mm	H mm	L mm
1.	**340270**	Cutting board	270	190	9	-
	340351	Cutting board	350	250	10	-
2.	**285092**	Peeling knife	-	-	-	100

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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
1.	**473900**	590	80	16
2.	**473910**	450	300	10

SERVER



Code	W mm	D mm	H mm
477000	200	160	70

BARTENDER'S ASSISTANT

- napkin container 150x150 mm



Code	W mm	D mm	H mm
477100	240	150	105

BARTENDER CONTAINER

- 5-part



Code	W mm	D mm	H mm
473500	500	160	90

ACRYLIC COOLER

- cooler made of acrylic



Code	W mm	D mm	H mm
477280	272	204	194

THERMAL INSULATION CONTAINER FOR WINE

- made of acrylic
- inner diameter Ø=100 mm



Code	Ø mm	H mm
477012	120	230



THERMAL INSULATION CONTAINER FOR ICE

- drip tray and ice tongs included

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



GLASS COOLER

- made of glass
- price per item

Code	Ø mm	H mm	V liters	K psc.
400361	145	280	2,85	4



THERMAL INSULATION CONTAINER FOR WINE

Code	V liters
477201	1,9



1 BUCKET BASE

Code	H mm
478610	600



2 BUCKET BASE

Code	H mm
478680	680



3 CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters
477771	210	205	4,5



4 CHAMPAGNE BUCKET

Code	Ø mm	H mm	V liters
477351	200	205	4,5

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ISI SODA SIPHON

- pressure control valve for maximum comfort and safety
- for the preparation of sparkling water and flavored drinks
- practical dispenser
- internal measuring scale preventing overfilling
- dedicated soda cartridges code 500010

INOX

NEW



Code	V liters
500500	1

SODAMAKER CLASSIC WATER SIPHON

- retro-style designer siphon
- working elements made of stainless steel
- gentle water dispensing system
- drip-proof tap
- internal measuring scale against overfilling

NEW





Code	V liters
500505	1

WATER SIPHON CARTRIDGES

- ISI SODA - each cartridge contains 8.4g of pure CO2
- cartridges made of the highest quality steel
- each cartridge is weighed electronically, which provides gas filling guarantee
- cartridges can be used in all siphons available on the market
- only ISI cartridges can be used in ISI siphons without voiding the warranty

NEW



Code	Product	K psc.
500010	SODA cartridges	10

TWIST'N SPARKLE WATER SIPHON

- easy and safe to use
- recyclable transparent PET bottle
- a pack of cartridges (6 pcs) as standard

NEW





Code	V liters
500504	0,95



NEW

VEGETABLE AND FRUIT JUICER

- professional juicer for making fresh juices from hard fruits and vegetables
- casing made of stainless steel
- cutting blade, bowl and juice container made of stainless steel
- pusher and feed tray opening made of ABS plastic
- lid and the pulp container made of polypropylene
- the safety system prevents operation of the device when the lid and the safety locking arm are open
- easy to disassemble
- all elements except for the body are dishwasher safe
- the device is not suitable for ice as well as frozen fruit and vegetables
- stabilizing feet prevent movement of the device during operation

Code	W mm	D mm	H mm	N rot/min	P kW	U V
483900	250	410	530	3000	0,7	230

CITRUS SQUEEZER

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

The container, presser and squeezer are made of stainless steel





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



NEW

CITRUS SQUEEZER

- professional citrus squeezer
- recommended for bars, drink points, restaurants, hotels, hospitals
- housing made of durable polycarbonate
- juice bowl made of stainless steel
- quiet high-power motor provides high performance in a very short time
- speed 1800 rpm
- anti-splash cover
- the parts in contact with food are dishwasher-safe
- the appliance is intended for continuous operation

Code	W mm	D mm	H mm	M kg	P kW	U V
482040	270	255	490	8,8	0,62	230

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
480012	315	200	440	5,7	0,18	230

CITRUS SQUEEZER

- fruit sieve Ø=120 mm



Code	W mm	D mm	H mm
473012	185	225	710

ICE CRUSHER

- plastic container and drawer

Stainless steel knives





Code	W mm	D mm	H mm
471000	160	135	270

ELECTRIC CRUSHER

- quiet motor
- 2 l container and a funnel included as standard
- containers up to 250 mm high can be used
- large batch hole
- capacity up to 30 kg/h
- steel-resistant cutting edge
- appliance suitable for continuous operation

NEW



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

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
871101	305	380	380	0,13	230

CRUSHED ICE MACHINE

INOX





- designed for clubs, bars, fast food chainsd, hotels, fish stores, etc.
- makes crushed ice (91% dry ice cubes)
- high efficiency 1l of water = 1 kg of ice
- high performance up to 55kg/24h
- has an ice tray (vol. 10 kg)
- AISI304 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
873551	55	10	1	450	620	680	56	0,42	230

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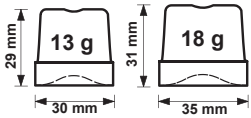
FREE-STANDING ICE CUBE MACHINES

- 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

INOX

Block pattern









1

22 kg/24h



2

22 kg/24h



5

47 kg/24h



6

67 kg/24h

No.	Code	Performance kg/24h (~cubes)	container capacity kg	Block type	W mm	D mm	H mm	water consumption liters/kg	P kW	U V
1.	**872211**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230
2.	**872213**	up to 22 kg/24 h (~1690)	4 (~310)	D	355	404	590	4,5	0,32	230
3.	**872281**	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	5,1	0,37	230
4.	**872331**	up to 35 kg/24 h (~1940)	16 (~950)	A	500	580	800	3,3	0,37	230
	872421	up to 44 kg/24 h (~2440)	16 (~950)	A	500	580	800	4,0	0,45	230
5.	**872461**	up to 47 kg/24 h (~2610)	25 (~1470)	A	500	580	910	4,0	0,50	230
6.	**872651**	up to 67 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	2,8	0,65	230
	872801	up to 85 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	2,6	0,80	230
	872901	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	2,5	0,85	230

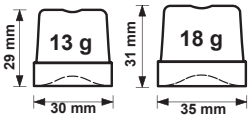
ICE CUBE MACHINES INTENDED FOR BUILT-IN INSTALLATION

- designed for hotels, restaurants, clubs and fast food bars.
- **air-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 872211



Block pattern









4

up to 47 kg/24h



6

up to 95 kg/24h



7

130 kg/24h

No.	Code	Performance kg/24h (~cubes)	container capacity kg	Block type	W mm	D mm	H mm	water consumption liters/kg	P kW	U V
1.	**872212**	22 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230
2.	**872214**	22 kg/24 h (~1690)	4 (~310)	D	355	404	590	20,0	0,32	230
3.	**872282**	up to 29 kg/24 h (~1610)	9 (~530)	A	390	460	690	14,0	0,37	230
4.	**872332**	up to 35 kg/24 h (~1940)	16 (~950)	A	500	580	800	13,0	0,37	230
	872422	up to 44 kg/24 h (~2440)	16 (~950)	A	500	580	800	15,0	0,45	230
5.	**872462**	up to 47 kg/24 h (~2610)	25 (~1470)	A	500	580	910	14,0	0,50	230
6.	**872652**	up to 67 kg/24 h (~3720)	40 (~2350)	A	738	600	1030	12,8	0,65	230
	872802	up to 85 kg/24 h (~4720)	40 (~2350)	A	738	600	1030	14,4	0,80	230
	872902	up to 95 kg/24 h (~5270)	55 (~3240)	A	738	600	1130	14,2	0,85	230
7.	**872132**	up to 130 (~7220)	65 (~3830)	A	840	740	1185	15,3	1,05	230
8.	**872152**	up to 155 (~8610)	65 (~3830)	A	840	740	1185	13,0	1,40	230

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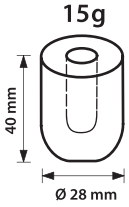
ICE MACHINE

- 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

INOX

Block pattern





up to 26 kg/24h

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

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

INOX

Flake pattern





up to 95 kg/24h

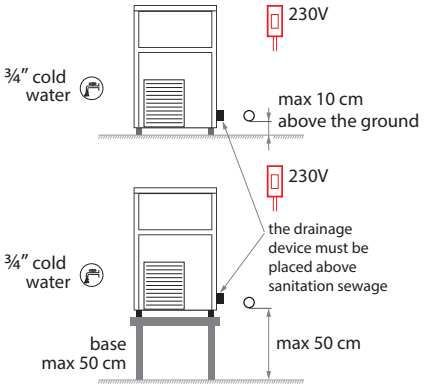


up to 155 kg/24h

No.	Code	Cooling	Performance kg/24h (~flakes)	V kg	W mm	D mm	H mm	water consumption liters/kg	P kW	U V
1.	**873901**	Air	95	20	500	660	800	1,0	0,55	230
	873902	Water	95	20	500	660	800	6,3	0,55	230
2.	**873151**	Air	155	40	738	690	1030	1,0	0,65	230

ICE MAKER CONNECTION STATION





COMPLEMENTARY PRODUCTS FOR ICE MAKERS

WATER SOFTENER



Code	Page
820081	
820121	499
820161	



Code	Page
822990	499



Code	Page
822998	499

SALT TABLETS



Code	Page
820999	499

WATER FILTER



Code	Page
822825	
822827	497
822829	
822831	

WATER FLOW COUNTER



Code	Page
823998	497

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REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with display
- temperature
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- additional shelves and accessories p. 450



1



2

882161 sliding doors



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
882151	1-door (opened)	600	530	870	129	+2/+8	0,16	230
882160	2-doors (opened)	900	535	870	254	+2/+8	0,28	230
882161	2-doors (sliding)	900	535	870	202	+2/+8	0,28	230

BAR REFRIGERATOR TABLE

- powder coated housing (black)
- LED lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 4 shelves included (882180)
- 6 shelves included (882181)
- additional shelf - cat. no. 840655
- additional shelves and accessories p. 450



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
882180	2-doors (opened)	1462	535	860	350	+2/+8	0,28	230
882181	3-doors (opened	2002	535	860	537	+2/+8	0,28	230

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door with open door lock
- 882170: 4 shelves included
- 882171, 882172: 8 shelves included
- additional shelf for: 880170 - code 840652
- additional shelf for: 880171 - code 840653
- additional shelf for: 880172 - code 840654
- additional shelves and accessories p. 450



Code	Description	W mm	D mm	H mm	V liters	T °C	P kW	U V
882170	1-door (opened)	600	520	1872	307	+2/+8	0,3	230
882171	2-doors (sliding)	920	514	1872	490	+2/+8	0,4	230
882172	2-doors (opened)	920	520	1872	490	+2/+8	0,4	230

BAR FREEZING DISPLAY CASE

- housing and chamber made of stainless steel
- forced air circulation
- electronic controller with temperature display
- automatic defrosting
- automatic condensate evaporation
- self-closing door
- heated glass
- 2 shelves included
- additional shelves and accessories p. 450



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
880180	595	525	875	100	-10/-15	0,29	230



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.

Pressure coffeemakers 326-329
Coffee grinder 329-330
Drip coffee maker 330
Refrigerator for coffee milk 327
Coffee maker table 331
Milk thermometer 334
Coffee grounds striker 334
Glassware for cafes 332-333
Coffee maker chemicals 335
Brushes for cleaning coffee makers 330

COFFEE MACHINES

- professional coffee makers designed for cafes, confectioneries, hotels, restaurants and offices
- allow preparing many types of coffee and beverages such as espresso, lungo, cappuccino, latte, hot milk, hot frothed milk, hot water
- dedicated water filters p. 497-498

COFFEE MACHINE

- automatic coffee maker
- housing made of stainless steel
- touchscreen control panel
- grinder with adjustable coffee grinding thickness
- water tank vol. 1,8l
- coffee tank capacity 250g
- movable spout h=60–140 mm
- adjustable coffee strength 7–12 g
- adjustable amount of coffee—30–250 ml
- coffee grounds container: 50 servings
- pressure: 19 bar
- adjustable coffee brewing temperature
- possibility of using ground coffee
- coffee count

NEW



Autonomous milk frothing system and preparation of milk-containing coffee



Code	W mm	D mm	H mm	M kg	P kW	U V
486960	240	440	520	16	1,35	230

CLEANING BRUSH FOR COFFEE MACHINES



Code	Ø mm	L mm
486011	10	145

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COFFEE MACHINE

- automatic coffee maker
- 3.5″ touchscreen
- menu in English
- milk container included as standard
- grinder with adjustable coffee grinding thickness
- water tank vol. 2l
- possibility to connect to a larger water tank
- coffee tank capacity 500g
- movable spout h=75-115mm
- adjustable coffee strength 6.5–10.5 g
- adjustable amount of coffee—30–250 ml
- coffee grounds container: 60 servings
- pressure: 19 bar
- adjustable coffee brewing temperature
- possibility of using ground coffee
- coffee count



Code	W mm	D mm	H mm	M kg	P kW	U V
486950	320	465	540	11,7	1,35	230



Adjustable spout



Drip tray



Space for cups



Touchscreen

REFRIGERATOR FOR COFFEE MILK

- top-quality compressor milk fridge
- dedicated to automatic coffee makers
- double glazed door
- milk hose holes on both sides
- compartment lighting
- forced air circulation

NEW

Compatible with most coffee makers





Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
844100	220	512	376	7	0~4	21	0,11	230

1-GROUP COFFEE MAKER

- electronic control
- possibility to program 4 portions of water for each group
- copper water boiler
- water tank vol. 2,75l
- steam valve
- hot water valve



Code	W mm	D mm	H mm	V liters	P kW	U V
486050	250	420	410	1,5	2,1	230



1-GROUP COFFEE MAKER

- electronic control
- possibility to program 4 portions of water for each group
- copper water boiler

Code	W mm	D mm	H mm	V liters	P kW	U V
486200	460	590	530	6	2,8	230

1-GROUP COFFEE MAKER WITH GRINDER

- electronic control
- possibility to program 4 portions of water for each group
- copper water boiler
- built-in automatic coffee grinder with a power of 0.45 kW
- grinder rotational speed 1300 rpm
- adjustable coffee servings 5–12 g



Code	W mm	D mm	H mm	V liters	P kW	U V
486400	460	590	630	6	2,8	230

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2-GROUP COFFEE MAKER

- electronic control
- possibility to program 4 portions of water for each group
- copper water boiler
- pressure indicator



Code	W mm	D mm	H mm	V liters	P kW	U V
486100	650	530	480	11,5	2,5	230

2-GROUP COFFEE MAKER

- electronic control
- possibility to program 4 portions of water for each group
- copper water boiler



Code	W mm	D mm	H mm	V liters	P kW	U V
486300	460	590	530	6	2,8	230

2-GROUP COFFEE MAKER WITH A DISPLAY

- electronic display with scale warning and the need for cleaning
- electronic water temperature control in the boiler
- precise temperature control using "PID" technology
- independent coffee temperature setting for each group
- possibility to program 4 portions of water for each group
- copper water boiler
- pressure indicator



Code	W mm	D mm	H mm	V liters	P kW	U V
486150	680	590	550	11,5	4,79	400

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 litres	P kW	U V
486502	170	340	410	0,5	0,275	230

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
486500	170	340	430	0,5	0,27	230

DRIP COFFEE MAKER

- max. water tank volume 1.8 l
- 1.6-liter coffee pot
- has a work controls
- upper hob
- glass pitcher included
- set of 10 filters included
- housing made of stainless steel with black plastic elements
- non-slip feet



No.	Code	Product	W mm	D mm	H mm	V liters	P kW	U V
1.	**752286**	Drip coffee maker	205	385	455	1,6	2,02	230
2.	**752289**	Pitcher	-	-	-	1,6	-	-

ISI THERMO XPRESSWHIP SIPHON

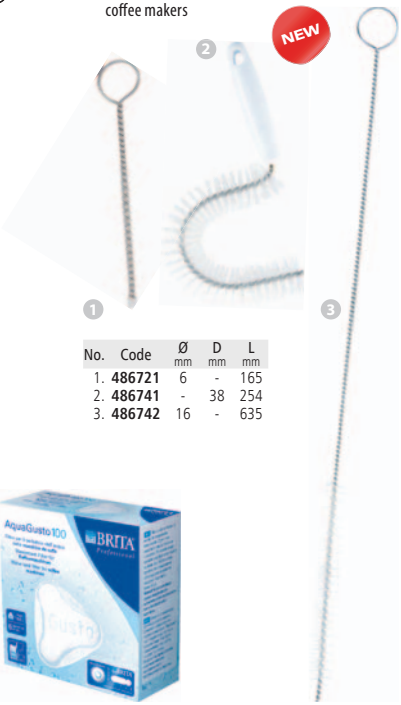
- automatic siphon for whipped cream and sauces
- thanks to insulation, the siphon retains the temperature of the dish (dedicated to restaurants, cafes and confectionaries)
- bottle made of stainless steel, fitted with double insulated walls
- dispensing by pressing the button
- equipment: non-slip base, drip grille
- silicone gasket resistant to high temperatures
- closed system - meets HACCP standards
- dedicated CREAM cartridges



Code	V liters
500410	1

CLEANING BRUSH

- universal brushes for cleaning hoses and coffee makers



No.	Code	Ø mm	D mm	L mm
1.	**486721**	6	-	165
2.	**486741**	-	38	254
3.	**486742**	16	-	635

WATER FILTER

- capacity up to 100 liters or up to 6 months of use
- maximum water tank volume 1.5 liters
- water preparation time for use min. 6 hours
- can be used in all commercially available coffee makers with a water tank, without adapters, no assembly needed
- the replacement indicator (time-specific) reminds about replacing the filter
- easy installation and filter replacement directly by the user
- improves coffee's flavor, aroma and appearance
- protects against limescale

NEW

Code	Ø mm	H mm
822300	85	26

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COFFEE MAKER TABLE

INOX

- 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



Coffee grounds drawer



Code	W mm	D mm	H mm
486700	1000	700	1000

COFFEE MAKER TABLE*

INOX

- tilting drawer with a brake and a coffee grounds striker
- sink with a removable drip tray
- cupboard for water softening filter
- utensil drawer
- a hole in the tabletop for connecting the coffee machine

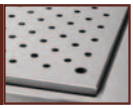


Code	W mm	D mm	H mm
486710	1500	700	1000

Coffee grounds drawer



Drip tray



Sink compartment



*the table is sold without the tap

GLASSWARE FOR CAFES

- professional catering glass intended for cafes, restaurants and hotels
- sold in cardboard boxes (K)
- price per item
- the table shows total volume

HOT BEVERAGE GLASSES

- 400195—price per set (1 cup + 1 saucer)
- 400194—price per set (1 cup + 1 saucer)









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

IRISH COFFEE GLASS



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

LATTE GLASS



Code	Ø mm	H mm	V liters	K pcs.
400193	78-68	146	0,260	12
400196	84-75	162	0,360	6
400197	91-75	175	0,455	6

CAPPUCCINO CUP

- price per set (1 cup and 1 saucer)
- model cat. no. 400256—saucer diameter: 135 mm
- model cat. no. 400257—saucer diameter: 117 mm



No.	Code	Ø mm	H mm	V liters	K pcs.
1.	**400256**	91-40	64	0,238	6
2.	**400257**	64	57	0,09	6

ESPRESSO AND WATER GLASS



Code	Ø mm	H mm	V liters	K pcs.
400018	72-47	80	0,140	12

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COFFEE CUPS

- complete with stainless steel saucer
- made in light-glass and double-wall technology
- the design ensures retaining both high and low temperatures, as well as protection from the heat and the effect of condensation on the outside of the glass
- price per item
- sold in cardboard boxes (K)
- the table shows total volume

No.	Code	Product	Ø mm	H mm	V liters	K pcs.
1.	**400901**	Espresso cup	61	54	0,065	2
2.	**400902**	Cappuccino cup	82	73	0,165	2
3.	**400903**	Universal cup	98	88	0,3	2


1


2


3

THERMAL MUGS/GLASSES

- price per item
- sold in case batches
- the table shows total volume


1


2


3

No.	Code	Product	Ø mm	H mm	V liters	K pcs.
1.	**400904**	Mug	85	113	0,32	2
2.	**400905**	Glass	82	113	0,27	2
3.	**400906**	Latte glass	90	115	0,34	2

Vacuum walls



CUPS

- price per item
- sold in case batches
- the table shows total volume

No.	Code	Product	Ø mm	H mm	V liters	K pcs.
1.	**400309**	Espresso cup with saucer	58-29	59	0,072	6
2.	**400310**	Cup with saucer	82-42	82	0,215	6


1


2

PITCHER

- for frothing milk

INOX



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

MINI MILK POT

INOX



Code	Ø mm	H mm	V liters
546017	48	80	0,145
546015	77	125	0,600

TAMPER

NEW



Code	Ø mm	H mm	M kg
486012	57	94	0,4

COFFEE GROUNDS STRIKER

- striker for used coffee size GN 1/4

INOX

NEW



Code	W mm	D mm	H mm
486014	265	162	102

SPICE DISPENSER

INOX



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

MILK THERMOMETER

- intended for measuring the temperature of coffee, tea and frothy milk
- temperature range 0–100°C
- clip for attaching to the pitcher included



NEW

Code	Ø mm	L mm
620610	43	110

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' flavor and smell
- has a descaling effect



Nr kat.	V liters
648200	1

COFFEE MAKER CLEANER

- designed for cleaning handle coffee makers (group cleaning), automatic coffee machines, porcelain dishes, internal surfaces of vacuum flasks, etc.
- agent for removing tannins and coffee residue
- high-performance powder based on active oxygen



Code	V liters
648210	0,5

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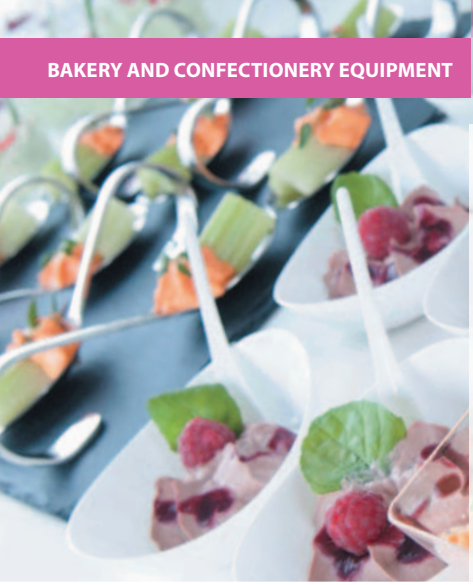
BAKERY AND CONFECTIONERY EQUIPMENT

Accessories and appliances helping confectioners and bakers in making all kinds of pastries, desserts and other sweets.

Cartridges and siphons 336-339
Ice cream portioners, cuvettes, cups 341-343
Bags, extrusion tips 340, 344-345
Cake and fruit platters 349-350
Planetary mixers 352
Hot chocolate appliance 351
Crème brûlée burner, molds 351
Confectioner's knives 348



SIPHONS

INOX

- perfect solution for cafes, pubs, confectioneries, ice cream parlors, restaurants and catering establishments
- necessary for the preparation of dishes in molecular gastronomy
- culinary and water siphons available
- enhance the flavor of creams, whipped cream, sauces, foam, Espumas mousses, soups and more
- easy to use and reliable
- allows prior preparation of whipped cream and sauces in siphons and keeping them in the cold store up to several days
- only use ISI cartridges; using other cartridges will void the warranty

ISI NITRO WHIP SIPHON

- siphon for preparing coffee, tea and cold nitrogen-saturated beverages
- for use with cold products at a temperature of 1 to 30°C
- head made of stainless steel
- easy operation and cleaning
- maximum working pressure 10 bar
- includes straight tip made of stainless steel
- dedicated iSi Nitro cartridges cat. no. 500026

Code	Product	K pcs.	V liters
500126	Siphon	1	1,0
500026	Nitro cartridges	16	-

NEW



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ISI SIPHON FOR WHIPPED CREAM

- siphon for making whipped cream, creams and cold mousses
- siphon volume: 0.5 and 1 liter
- head made of stainless steel
- how to use: pour 0.5 liters of cream (30%), insert 1 cartridge, shake the siphon; it is recommended
- to cool the siphon and cream beforehand (use 2 cartridges to whip 1 liter of cream)
- dedicated CREAM cartridges
- **the only HACCP-certified system**

NEW



Tulip tip included as standard



Code	V liters
500051	0,5
500101	1,0

ISI GOURMET WHIP SIPHON

- siphon for making whipped cream, creams and hot mousses
- the appliance can be heated in a baine marie up to 75°C
- siphon head made of stainless steel
- silicone gasket resistant to high temperatures
- dedicated CREAM cartridges



NEW

3 tips included as standard



Code	V liters
500205	0,5
500210	1,0

ISI THERMO WHIP SIPHON

- siphon for making whipped cream, creams and hot and cold mousses
- thanks to insulation, the siphon retains the temperature of the dish (dedicated to restaurants, cafes and confectionaries)
- the appliance can be heated in a baine marie up to 75°C
- bottle fitted with double insulated walls
- silicone ring protecting against heat
- silicone gasket resistant to high temperatures
- easy to keep clean
- dedicated CREAM cartridges



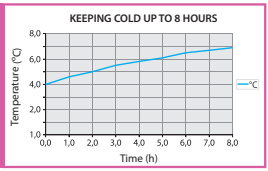
NEW

3 tips included as standard

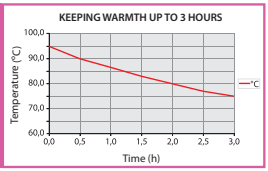


Code	V liters
500305	0,5

Temperature distribution of products in the ISI Thermo Whip Plus siphon under the following conditions:
- initial temperature of the products 4°C



Temperature distribution of products in the ISI Thermo Whip Plus siphon under the following conditions:
- initial temperature of the products 95°C





ISI THERMO XPRESSWHIP SIPHON

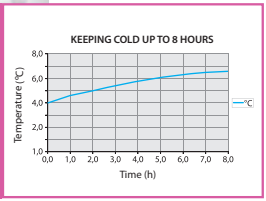
- automatic siphon for whipped cream and sauces
- thanks to insulation, the siphon retains the temperature of the dish (dedicated to restaurants, cafes and confectionaries)
- bottle made of stainless steel, fitted with double insulated walls
- dispensing by pressing the button
- equipment: non-slip base, drip grille
- silicone gasket resistant to high temperatures
- closed system—meets HACCP standards
- dedicated Professional cartridges

Code	V liters
500410	1

NEW



Temperature distribution of products in the ISI Thermo Xpress Whip siphon under the following conditions:
- initial product temperature 4°C
- ambient temp. 24°C







WHIPPED CREAM SIPHON

- siphon for making whipped cream, creams and cold mousses
- non-slip bottle cover made of silicon
- bottle made of high quality stainless steel
- two tips included as standard
- dedicated Professional cartridges

NEW

Code	Product	V liters
500125	Dessert Whip Mini	0,25
500150	Dessert Whip Mini Plus	0,5

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SIPHON CARTRIDGES

- iSi Professional are cartridges with a larger capacity, guaranteeing up to 20% greater performance
- for making whipped cream, desserts, creams, soups and sauces
- each cartridge contains 8.4g of pure N2O
- cartridges made of the highest quality steel
- each cartridge is weighed electronically, which provides gas filling guarantee
- cartridges can be used in all siphons available on the market
- only iSi cartridges can be used in iSi siphons without voiding the warranty

NEW



Code	Product	K pcs.
500015	Professional cartridges	10
500016	Professional cartridges	24
500017	Professional cartridges	50

NITRO CARTRIDGES

- intended for the preparation of nitro drinks
- each cartridge contains 2.4g of pure nitrogen
- provide gas filling guarantee
- made in accordance with HACCP and the highest hygiene standards
- dedicated to the iSi Nitro Whip siphon code 500126

NEW



Code	Product	K pcs.
500026	Nitro cartridges	16

ACCESSORIES FOR ISI SIPHONS

NEW

- accessories are not fit for use in Dessert Whip Mini and Mini Plus models





1 STRAIGHT TIP

Code
500001

2 TULIP TIP

Code
500002

3 SET OF TIPS

Code
500006

4 SET OF FILLING TIPS

Code
500007

5 RAPID INFUSION SET

Code
500011

6 SIEVE WITH FUNNEL

Code
500009









ICE CREAM SPATULA

- handle made of tritanium
- stainless steel work area

INOX 18/10

Code	Color	L mm
533260	transparent	260
533261		260



ICE CREAM CONE RACK

- holes for 4 cones

INOX

Polish Product

Code	W mm	D mm	H mm
536004	95	270	90



WASHER FOR ICE CREAM PORTIONER

- enables efficient and thorough cleaning of ice cream accessories
- dedicated for installation in the countertop
- made of stainless steel
- equipped with a tap
- 3/8" valve
- 3/4" connection

NEW

Code	W mm	D mm	H mm
530009	220	120	90



INOX

Maintains workplace hygiene with low water consumption



ICE CREAM PORTIONERS

stöckel

- weight in the table means the number of servings per 1 liter of ice cream



Convenient handle



High quality mechanism



High quality mechanism



1 ICE CREAM PORTIONER

- made of aluminum

Al

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

2 ICE CREAM PORTIONER

- made of stainless steel

INOX

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

3 ICE CREAM PORTIONER

- scooper made of stainless steel
- handle made of plastic

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



ICE CREAM CUVETTES

INOX





ROUND CUVETTE

- cuvette edges gently rounded
- lid made in double-wall technology

NEW

No.	Code	Product	Ø mm	H mm	V liters
1.	**535012**	Cuvette	200	250	7,3
2.	**535023**	Cover	-	-	-

ICE CREAM CUVETTE

- lid made of polycarbonate, sold separately

NEW

No.	Code	Product	W mm	D mm	H mm	V liters
1.	**535032**	Cuvette	360	165	120	5
2.	**535031**	Cuvette	360	250	80	5
3.	**535024**	Lid for model 535031	360	250	-	-
4.	**535025**	Lid for model 535032	360	165	-	-









ICE CREAM CUVETTE

No.	Code	W mm	D mm	H mm	V liters
1.	**535014**	360	165	120	5
2.	**535017**	360	250	80	5





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ICE CREAM CUPS

NEW

- sold in case batches
- price per item
- the table shows total volume


4


5


6


1


2


3


7


8


9

No.	Code	Ø mm	H mm	V liters	K pcs.
1.	**400595**	85	182	0,380	6
2.	**400596**	116	125	0,300	6
3.	**400597**	130	90	0,375	12
4.	**400598**	110	60	0,225	12
5.	**400599**	115	99	0,360	6

No.	Code	Ø mm	H mm	V liters	K pcs.
6.	**400621**	104	94	0,260	6
7.	**400622**	100	166	0,280	6
8.	**400623**	125	180	0,300	6
9.	**400624**	110	140	0,345	6


1


2


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4


5


6

No.	Code	Ø mm	H mm	V liters	K pcs.
1.	**400086**	100-65	82	0,28	6
2.	**400307**	92-68	97	0,25	6
3.	**400096**	114-72	105	0,29	6
4.	**400097**	102-68	142	0,27	6
5.	**400080**	116-70	118	0,16	6
	400258	116-70	133	0,17	6
6.	**400259**	85	86	0,245	6

ICE CREAM SCOOP

INOX



Code	L mm	K pcs.
370105	95	24

ICE CREAM CUP

INOX



Code	Ø mm	H mm	V liters	K pcs.
370101	105	65	0,225	1

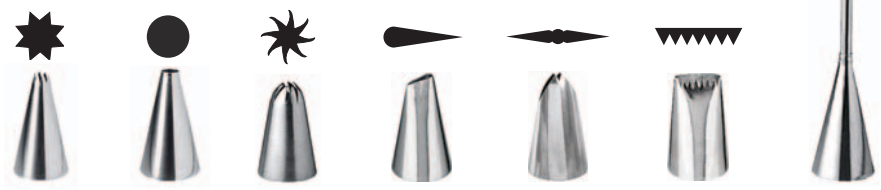
NEW



8

DECORATIVE TIPS

INOX



1 2 3 4 5 6 7

1 STAR TIP

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

6 RIBBON TIP

Code	W mm	D mm
517030	12	1,5
517031	16	2,0

2 ROUND TIP

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

4 PETAL TIP

Code	W mm	D mm
517010	10	2,5
517011	13	3,0

7 FILLING TIP

Code	Ø mm	L mm
516950	4	95

3 ROSE TIP

Code	Ø mm
516050	5
516060	6
516080	8

5 LEAF TIP

Code	W mm	D mm
517020	8	1
517021	10	2

8 SET OF DECORATIVE TIP

- 29 elements included

Code	H mm
518100	ok. 33

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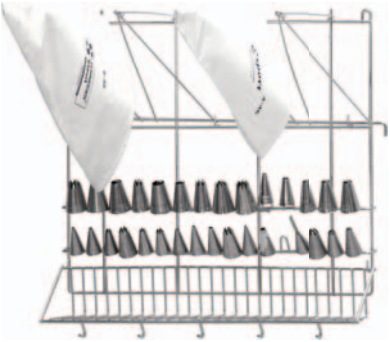
RACK FOR BAGS AND TIPS

- price without equipment
- 31 tip hangers
- 4 bag hangers



Code	W mm	D mm
510000	510	520

EXTRUSION BAG STANDARD

- reinforced tip and edge
- with a hanger

Code	L mm
511252	250
511302	300
511352	350
511402	400
511452	450
511532	530

DISPOSABLE EXTRUSION BAG

- in a roll
- film thickness: 75 µm



Code	L mm	K pcs.
510010	300	100
510011	460	100

STEEL CUP FOR SIFTING

- ideal for sifting loose products, and preparing and decorating baked goods

INOX



Code	Ø mm	H mm
074400	100	130
074450	120	130

PUNCHING ROLLER

PP



Code	W mm	L mm
504010	60	210

CUTTING ROLLER

PP



Code	W mm	L mm
504020	60	210

CUTTERS

- smooth



Code	W mm	H mm
528010	20-110	30

MODELING MOLD

INOX



Polish Product

Code	W mm	D mm	H mm
528050	80	80	45

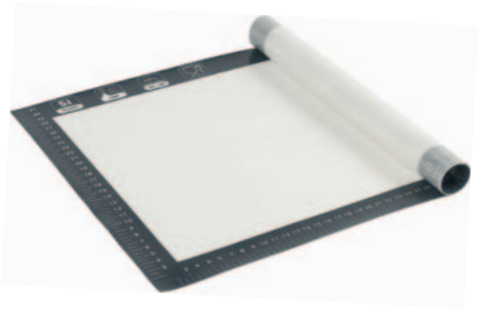
CONFECTIONERY AND COOKING RING



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

BAKING MAT

- made of silicon
- thermal resistance: -20 +220°C



Code	W mm	D mm
521110	520	315
521640	585	385

ROLLER

- made of wood
- ball bearings
- L working area
- handle length 130 mm



Code	Ø mm	L mm
524390	100	395

PLASTIC SCRAPER

PP



No.	Code	W mm	D mm
1.	**501125**	125	97
2.	**501155**	155	107
3.	**501160**	160	103
4.	**501195**	195	127

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INOX



1



2



3

1 SPACING MARKER

- one-sided (smooth)

Code	Description
527150	5 knives
527170	7 knives

2 SPACING MARKER

- double-sided (corrugated/ smooth)

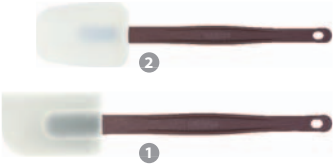
Code	Description
527250	5 knives
527270	7 knives

3 GUN FOR SAUCES AND CREAMS

- intended for dispensing sauces, creams, liquid chocolate
- perfect for decorating confectionery or food
- rack included as standard
- 2 tips included ~Ø=3 and 6 mm
- outlet hole ~ Ø=9mm
- Ø=210 mm ext. Ø=190 mm int.

Code	V liters
510020	1,8

PASTRY PICKER



2

1

No.	Code	L mm
1.	**525252**	250
	525362	360
	525402	400
2.	**525253**	250
	525363	360
	525403	400

SILICONE BRUSH

- thermal resistance up to 230°C
- easy to clean
- does not absorb odors



Code	W mm	L mm
522040	40	240
522080	50	280

FROTHER

- 24 wires



Code	L mm
313251	250
313301	300
313401	400

BRUSH

- wooden handle



Code	W mm
523040	40
523080	80

CONFECTIONER'S KNIVES



No.	Code	Product	L mm
1.	**251311**	Cake cutting knife (wavy blade)	310
2.	**252360**	Knife for cutting pastry (smooth blade)	360
3.	**252361**	Knife for cutting pastry (wavy blade)	360
4.	**253352**	Sponge cake knife (serrated blade)	350
5.	**261260**	Confectionery mass spatula	250
	261310	Confectionery mass spatula	300
	261360	Confectionery mass spatula	350
6.	**263260**	Angle turner (smooth blade)	250
	263310	Angle turner (smooth blade)	300
7.	**334218**	Slice knife for cake	160

ANGLE TURNER

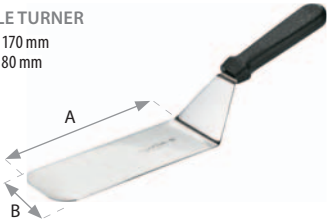
- A = 100 mm
  B = 75 mm



Code	L mm
334311	270

ANGLE TURNER

- A = 170 mm
  B = 80 mm



Code	L mm
334324	360

SPATULA

- made of stainless steel
- plastic handle



Code	W mm	L mm
502120	100	240

SPATULA

- made of stainless steel
- wooden handle



Code	W mm	L mm
503220	100	220

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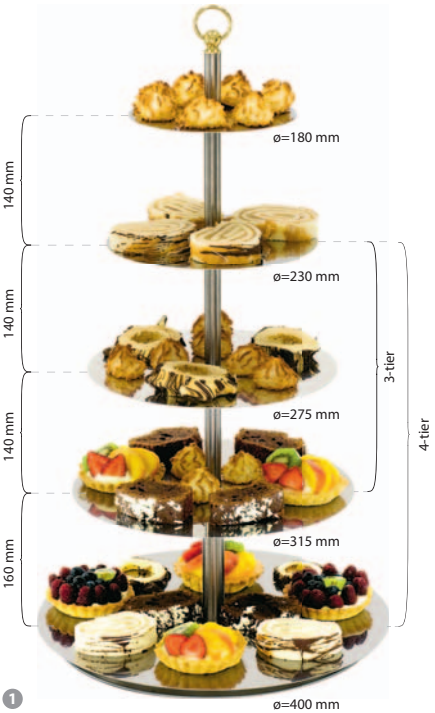
CAKE PLATTERS



1

1 CAKE PLATTER
- multi-level (see table)
- flat plates
- allows stacking plates at will

Code	Product	H mm
542030	3-level	480
542040	4-level	600

2 CAKE PLATTER
- 3-level
- flat plates

Code	H mm
542031	300

3 CAKE PLATTER
- swivel base

Code	Ø mm	H mm
545011	330	50

4 CAKE PLATTER
- swivel base

Code	Ø mm	H mm
545010	300	60

5 CAKE PLATTER
- made of glass
- swivel base

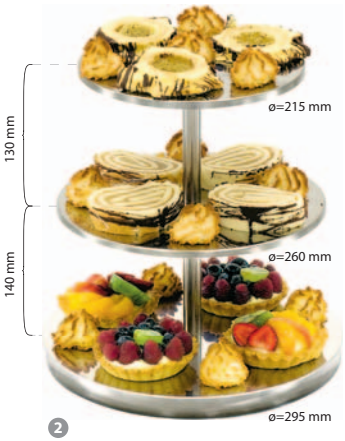
Code	Ø mm	H mm
545012	300	70

6 GLASS PLATTER
- smooth surface

Code	Ø mm
545013	280

7 CAKE SPATULA

Code	L mm
355440	235



2



3



4



5



6

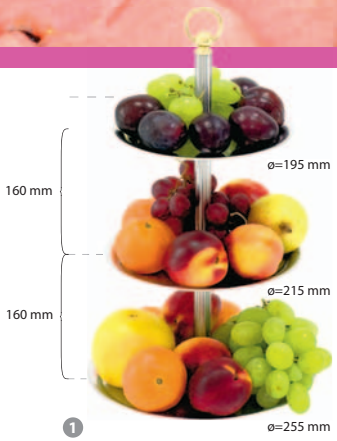


7



FRUIT PLATTERS AND BASKETS

INOX

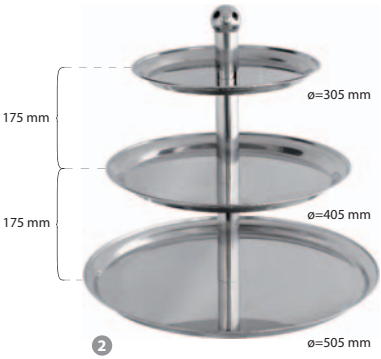


1

1 FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm
544030	420



2

2 FRUIT PLATTER

- 3-level
- plates with an edge

Code	H mm
544032	500



3

3 FRUIT BASKET

Code	Ø mm	H mm
544100	280	380

PLATTER WITH SHADE

- cover included



Code	Ø mm	H mm	K pcs.
545014	320	262	1

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No.	Code	W mm	D mm	H mm	V liters
1.	**500600**	128	65	170	0,04
2.	**500700**	153	74	179	0,045

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

Piezo igniter, adjustable burner flame, flame lock button



CRÈME BRÛLÉE BOWL

- ideal for oven baking
- sold in packs of 24 pieces
- price per item



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



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 rot/min	M kg	P kW	U V
469105	410	280	460	5	65~85	7	1	230

NEW

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	
782050	205	230	350	400	5	12,2	0,3	230	
783071	230	250	400	410	7	20	0,3	230	NEW

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-trough
- appliance body made of aluminum

Code	Ø mm	W mm	D mm	H mm	V liters	N rot/min	M kg	P kW	U V
783210	320	470	430	785	20	113/168/400	56	0,75	230





No.	Code	Product
1.	**785212**	Light dough kneading tip
2.	**785211**	Light dough mixing tip
3.	**785213**	Foam whipping head
4.	**785214**	kneading-through

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PIZZERIA EQUIPMENT

Wide range of equipment and accessories essential in every pizzeria

Pizza ovens 354-361
Spiral mixers 363-364
Pizza trays, mesh 367
Heat-insulated bags, containers 367-368
Cooling tables 369
Pizza shovels, spatulas 365-366



COMPACT PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



1 x Ø400mm

PIZZA OVEN

- **intended for pizza with a diameter of 40 cm**
- **working range up to 500°C**

- chamotte plate at the bottom of the compartment
- compartment lighting
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

NEW



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
782100	Single-compartment furnace	555	460	290	405	405	110	26	2,2	230	
782120	Two-compartment furnace	555	460	535	405	405	180	29	4,4	400	

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PROFESSIONAL PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



4 x Ø350mm

GREDIL PIZZA OVEN

- **intended for pizza with a diameter of 35 cm**
- **working range up to 450°C**

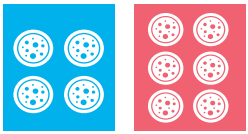
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
782001	Single-compartment furnace	925	835	335	700	700	140	50	4,8	400	
782002	Two-compartment furnace	925	835	545	700	700	140	91	9,6	400	



OVEN COMPARTMENT LAYOUT:



4 x Ø360mm | 6 x Ø360mm

X-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 and 36 cm**
- **working range up to 500°C**

- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781421	Single-compartment furnace	1010	850	420	720	720	140	115	6	400	
781422	Two-compartment furnace	1010	850	750	720	720	140	200	12	400	
781432	Two-compartment furnace	1010	1210	750	720	1080	140	300	18	400	



PROFESSIONAL STRONG PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



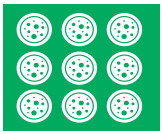
4 x Ø300mm



6 x Ø300mm



6 x Ø300mm



9 x Ø300mm

E-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 cm**
- **multi-heater heating system**
- **working range up to 500°C**

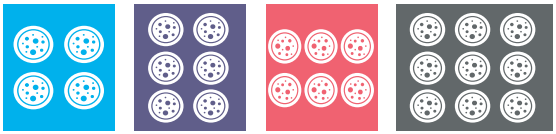
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781501	Single-compartment furnace	900	735	420	610	610	140	78	4,2	400	
781502	Two-compartment furnace	900	735	750	610	610	140	135	8,4	400	
781512	Two-compartment furnace	900	1020	750	610	910	140	178	14,4	400	
781521	Single-compartment furnace	1150	735	420	910	610	140	112	6,4	400	
781522	Two-compartment furnace	1150	735	750	910	610	140	187	12,8	400	
781531	Single-compartment furnace	1150	1020	420	910	910	140	145	9,6	400	
781532	Two-compartment furnace	1150	1020	750	910	910	140	252	19,2	400	



OVEN COMPARTMENT LAYOUT:



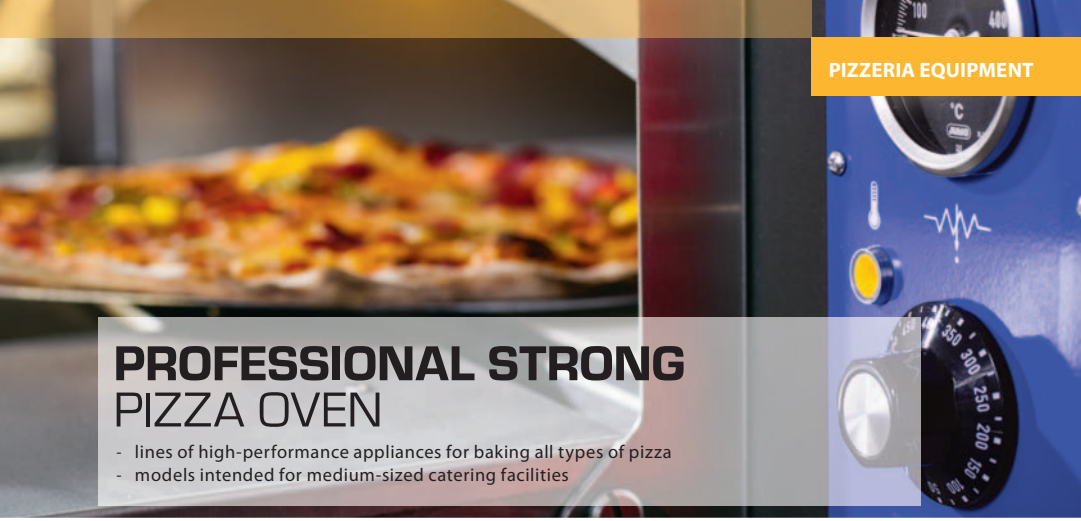
F-LINE PIZZA OVEN

- **intended for pizza with a diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 500°C**

- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781601	Single-compartment furnace	1010	850	420	720	720	140	103	5	400	
781602	Two-compartment furnace	1010	850	750	720	720	140	174	12	400	
781702	Two-compartment furnace	1370	850	750	1080	720	140	240	18	400	
781712	Two-compartment furnace	1370	1210	750	1080	1080	140	346	26,4	400	



PROFESSIONAL STRONG
PIZZA OVEN

- lines of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



4 x Ø320mm



6 x Ø320mm

E-LINE PIZZA OVEN

- **intended for pizza with a diameter of 32 cm**
- **working range up to 500°C**

- one-sided grooved chamotte plate
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

NEW



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781301	Single-compartment furnace	900	785	420	660	660	140	73	4,2	400	
781302	Two-compartment furnace	900	785	750	660	660	140	123	8,4	400	
781312	Two-compartment furnace	900	1080	750	660	990	140	159	14,4	400	



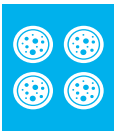
PROFESSIONAL STRONG GAS PIZZA OVENS

- line of high-performance appliances for baking all types of pizza
- models intended for medium-sized catering facilities

OVEN COMPARTMENT LAYOUT:



4 x Ø320mm



4 x Ø360mm

GAS-LINE PIZZA OVEN

- **intended for pizza with a diameter of 30 and 36 cm**
- **4-burner heating system**
- **electronic temperature control adjustment (adjustment every 1 step)**
- **working range up to 450°C**
- **piezo flame igniter for burners**

- chamotte plate at the bottom of the compartment
- compartment lighting
- compartment entrance reducing temperature loss
- housing made of black-painted steel
- the set includes G30 gas nozzles

NEW



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781040	1000	1010	470	620	620	155	112	13,9	G20	
781045	1095	1110	472	720	720	155	132	17,0	G20	

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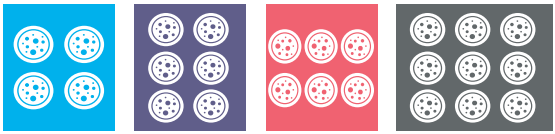
PROFESSIONAL EXTRA POWER PIZZA OVENS

- lines of very high-performance appliances for baking all types of pizza
- recommended for catering facilities with high traffic

OVEN COMPARTMENT LAYOUT:



4 x Ø360mm | 6 x Ø360mm | 6 x Ø360mm | 9 x Ø360mm

FR-LINE PIZZA OVEN

- **chamotte-lined compartment**
- **intended for pizza with a diameter of 36 cm**
- **multi-heater heating system**
- **working range up to 500°C**

- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel



Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm	M kg	P kW	U V	Layout
781801	Single-compartment furnace	1010	850	420	720	720	140	127	5	400	
781802	Two-compartment furnace	1010	850	750	720	720	140	226	12	400	
781812	Two-compartment furnace	1010	1210	750	720	1080	140	316	18	400	
781901	Single-compartment furnace	1370	850	420	1080	720	140	174	9	400	
781902	Two-compartment furnace	1370	850	750	1080	720	140	306	18	400	
781912	Two-compartment furnace	1370	1210	750	1080	1080	140	436	26,4	400	



BASE FOR OVEN

- bolted structure



Polish Product

Code	Product	W mm	D mm	H mm	
782010	Base for oven 781014, 781024	785	770	1000	
782011	Base for oven 782001, 782002	910	745	1000	
782012	Base for oven 781401, 781402, 781501, 781502	910	1030	1000	
782013	Base for oven 781411, 781412, 781511, 781512	1020	860	1000	
782014	Base for oven 781040, 781421, 781422, 781601, 781602, 781801, 781802	1020	1220	1000	
782015	Base for oven 781431, 781432, 781611, 781612, 781811, 781812	1160	745	1000	
782016	Base for oven 781521, 781522	1160	1030	1000	
782017	Base for oven 781531, 781532	1380	860	1000	
782018	Base for oven 781701, 781702, 781901, 781902	1380	1220	1000	
782019	Base for oven 781711, 781712, 781911, 781912	1095	940	1000	NEW

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DOUGH ROLLER

- appliance for rolling dough for pizza and bread
- the roller greatly simplifies and speeds up work
- dough thickness adjustment from approx. 1 ÷ 4 mm
- roll length L=300 mm
- recommended dough weight: 80-210 g
- appliance made of stainless steel
- 2 operating modes: continuous operation/foot switch



Foot switch



Code	W mm	D mm	H mm	M kg	P kW	U V
786931	510	490	640	29	0,5	230

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)
- 786350 maximum kneading-through volume up to 20 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

Lp.	Code	Ø mm	W mm	D mm	H mm	V liters	N rot/min	M kg	P kW	U V
1.	**786100**	340	360	680	750	10	15	68	0,55	230
2.	**786200**	360	380	670	735	20	15	70	0,75	230
3.	**786350**	400	440	770	800	35	8/16	95	0,85/1,1	400



SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- 786102 maximum kneading-through volume up to 8 kg (dough)
- 786202 maximum kneading-through volume up to 18 kg (dough)
- 786302 maximum kneading-through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel
- permanently installed kneading-through

Code	W mm	D mm	H mm	M kg	P kW	U V
786102	270	540	560	48	0,37	230
786202	400	690	630	82	0,9	230
786302	440	830	720	110	1,3	230

SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- speeds:
  spiral rotational speed 92–139 rpm
  kneading-through rotational speed 9–14 rpm
- raised head and removable kneading-through
- 786402 maximum kneading-through volume up to 18 kg (dough)
- 786502 maximum kneading-through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V
786402	470	720	640	94	0,55	400
786502	460	840	730	127	1,1	400



NEW



SPIRAL MIXER

- for heavy dough e.g. pizza, dumplings
- raised head and removable kneading-through
- 786400 maximum kneading-through volume up to 18 kg (dough)
- 786500 maximum kneading-through volume up to 25 kg (dough)
- parts in direct contact with food are made of stainless steel

Code	W mm	D mm	H mm	M kg	P kW	U V
786400	400	690	630	100	0,9	230
786500	440	830	720	128	1,3	230

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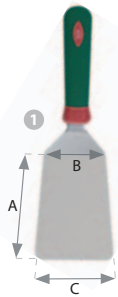

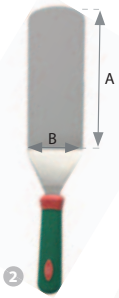





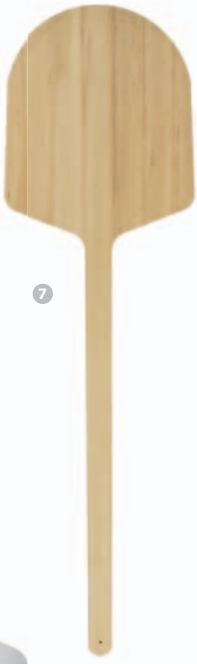

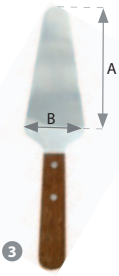



1 PIZZA SPATULA

- non-slip handle
- A=120 mm, B=75 mm, C=90 mm

Code	L mm
270150	150

2 PIZZA SPATULA

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

Code	L mm
270260	260

3 PIZZA SPATULA

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

Code	L mm
503210	270

4 PIZZA SPATULA

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

Code	L mm
503250	540

5 PIZZA CUTTING WHEEL

- straight blade

Code	Ø mm
561101	100

6 PIZZA SPADE

- made of aluminum
- wooden handle

Code	W mm	D mm	L mm	
564022	260	300	200	NEW
564052	300	300	500	
564102	300	300	1000	

7 PIZZA SPADE

- made of beech wood

Code	W mm	D mm	L mm
564030	350	300	1100
564040	350	350	1100

PIZZA SPADE

- made of aluminum

Code	W mm	D mm	H mm
564412	320	300	1200

PIZZA PEEL

- made of aluminum

Code	Ø mm	L mm
564413	200	1690

BRUSH FOR CLEANING OVENS

- aluminum handle
- bristles made of brass

Code	L mm
564411	1500

BRUSH FOR CLEANING OVENS

- bristles made of brass
- allows adjusting the brush

Code	L mm
564401	1100





1



2

1 DOUGH CONTAINER

- perfect for pizza dough, pasta, etc.

PP

Code	W mm	D mm	H mm
563407	600	400	70
563410	600	400	100

NEW

2 COVER FOR CAKE CONTAINER

PP

Code	W mm	D mm	H mm
563408	600	400	20



3

NEW

3 CART FOR PIZZA DOUGH CONTAINER

250 kg

Code
563409

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PIZZA PLATES

- sold in cardboard boxes (K)
- price per item

Lp.	Code	Product	Ø mm	H mm	K pcs.
1.	**390301**	Tina pizza plate	330	20	6
	390302	Tina pizza plate	350	20	6
2.	**388615**	Pizza plate	330	12	6
3.	**394419**	Apulia pizza plate	315	20	6







PIZZA TRAY

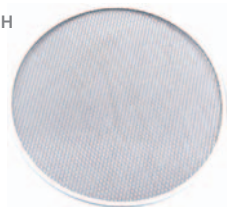
- after finishing work, each tray should be thoroughly washed, dried and greased; this treatment serves to protect the tray against corrosion



Code	Ø mm	H mm
560181	180	25
560201	200	25
560221	220	25
560241	240	25
560261	260	25
560281	280	25
560301	300	25
560321	320	25

Code	Ø mm	H mm
560361	360	25
560401	400	25
560451	450	30
560501	500	30

PIZZA MESH



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

PIZZA BAG

- made of strong material—nylon, damage-resistant
- polyester insulation maximally retains temperature, prevents moisture and smell penetration
- large, tilting flap
- transparent pocket for bills 120x180 mm
- has a hanger knot and ventilation holes



Code	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H (usable) mm
563452	550	500	200	510	500	200

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
563453	500	500	300	480	480	285

THERMAL VACUUM FLASK FOR PIZZA

- durable material with elastic properties
- very good thermal insulation properties
- easy to clean
- light



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

THERMAL VACUUM FLASK FOR PIZZA

- size GN 2/3
- tightly fitting lid





Code	W mm	D mm	H mm	V liters
057231	415	400	265	27

OIL-RESISTANT THERMAL GLOVES FOR BBQ

- made of neoprene
- 5-finger
- non-absorbent



Code	T °C
505020	up to 100

LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish makes it easier to grip slippery elements
- resistant to detergents, liquids as well to acids and alkalis
- acceptable for food contact



Code	L mm
505021	300

BAKING GLOVES

- made of leather
- 3-finger



Code	T °C
505011	up to 300

OVEN GLOVES

- fireproof impregnated cotton
- 2-finger



Code	L mm	T °C
505013	430	up to 230

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PIZZA REFRIGERATED TABLE

- top made of granite
- 2 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm



Code	Container layout (maximum GN height)	W mm	D mm	H mm	T °C	P kW	U V	V liters
843029	5x GN 1/6	900	700	1090	+2 / +8	0,155	230	285

PIZZA REFRIGERATED TABLE WITH COOLING ADAPTER

- top made of granite
- 3 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445.
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm



Code	Container layout	W mm	D mm	H mm	T °C	P kW	U V	energy class	energy consumption kWh/rok	V liters	V liters net	Climate class
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,235	230	C	1150	400	308	4



MECHANICAL TREATMENT

Appliances used in both small and large gastronomy for cutting, grinding, chopping, peeling, shredding and mixing various types of food.

Meat grinders 377-378
Steak makers and accessories 375-376
Slicing machines 372-374
Sausage fillers 379
Potato peeler 371
Manual mixers 381

PEELER

INOX

- single batch up to 6 or 12 kg (depending on the model)
- polycarbonate lid with safety switch
- timer with adjustment up to 5 minutes
- allows installing a peeling separator 786003 under the appliance
- simple, compact design
- silent work
- easy access to the peeler's components



1

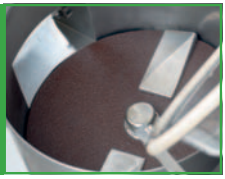
2

Polish Product

Control panel



Abrasive wheel



No.	Code	Product	W mm	D mm	H mm	S kg/h	P kW	U V
1.	**789060**	Potato peeler	415	780	880	60	0,37	400
	789120	Potato peeler	450	820	920	120	0,55	400
2.	**789003**	Peel separator	315	562	160	-	-	-

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
722252	250	380	490	380	16	0,32	230
722221	220	380	440	340	14	0,32	230

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
722255	250	380	490	380	16	0,32	230











SLICER FOR CURED MEAT AND CHEESE

INOX AI

- housing made of anodized aluminum
- trolley, knobs and screws made of stainless steel
- feed table with dimensions (WxD) 220x180 mm
- solid and reliable structure
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0–13 mm



NEW

Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V
722125	250	570	560	475	18	0,12	230

SLICER FOR CURED MEAT AND CHEESE

INOX AI

- housing made of anodized aluminum
- rolley, knobs and screws made of stainless steel
- feed table with dimensions (WxD) 225x210 mm
- solid and reliable structure
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment 0–13 mm

NEW



Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V
722130	300	640	610	510	21	0,16	230

SLICER FOR CURED MEAT AND CHEESE

- intended for cutting cheese and cured meat
- housing made of anodized aluminum with non-stick coating
- trolley, knobs and screws made of stainless steel
- non-stick coated blade
- trolley inclined at 45° for easier cutting
- feed table with dimensions (WxD) 270x175 mm
- motor with an additionally reinforced drive
- removable trolley makes it easy to keep clean
- built-in sharpener
- cutting adjustment at 0–14 mm

NEW













Code	Ø mm (knife)	W mm	D mm	H mm	M kg	P kW	U V
722141	300	560	680	520	24	0,18	230

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BONE SAW

- housing of painted aluminum
- safety switch
- motor brake
- adjustable thickness of the cut meat
- work surface and blade made of stainless steel
- meat pusher made of polished aluminum
- non-slip feet
- the device has a very sharp saw—please exercise extreme caution when cutting and cleaning



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



STEAK MAKER



- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 600 cutlets/hour
- size of batch input 164x20 mm
- non-slip feet
- cutter included as standard

Easy to assemble



Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V
721580	790	260	575	120	19,2	0,35	230

CRUSHING ADAPTER

- kneading attachment for chopper 721580
- equipped with crushing thickness adjustment
- recommended to prepare meat for chops, bits
- replaces the traditional meat hammering using pounder
- the kneading attachment is not suitable for processing poultry meat

Code
721581

NEW



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



Trimming jig



Easy to keep clean



High performance



Easy to assemble



Code	W mm	D mm	H mm	P kW	U V
721570	500	310	500	0,37	230

CRUSHING SHAFTS

- recommended to prepare meat for chops, bits
- replace the traditional meat hammering using pounder
- shafts dedicated to the model: 721570
- crushing rollers are not suitable for processing poultry meat



Code
721571

STEAK MAKER

- recommended for restaurants, butchers, kebab joints, etc.
- designed to soften and prepare meat for chops, cuts, fillets, steaks
- performance up to 250 cutlets/hour
- size of batch input 158x23 mm
- non-slip feet
- cutter included as standard



Code	W mm	D mm	H mm	M kg
721590	550	310	450	6,5

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
721129	190	410	350	85	0,25	230

MEAT GRINDER

INOX

- housing, throat, feeder, strainer fixing screw made of anodized aluminum
- knife and strainers made of carbon steel
- pusher made of plastic
- temporary capacity: 125 kg/h
- reverse gear
- 3 strainers in a set with ø 3mm, 5mm, 8mm holes
- strainers with a diameter of 62
- includes funnel for stuffing sausages and a dumpling filling tip
- the appliance is not intended for continuous operation
- single maximum operating time is 25 min
- non-slip feet

NEW



Code	W mm	D mm	H mm	M kg	P kW	U V
721075	175	356	373	5,2	0,25	230

MEAT GRINDER

INOX

- 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
1.	**721121**	499	270	550	up to 160	0,8	230
2.	**721221**	530	270	500	up to 300	1,1	230

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





No.	Code	W mm	D mm	H mm	S kg/h	P kW	U V
1	**721124**	517	328	410	220	0,80	230
2	**721224**	410	328	517	250	0,80	230

ACCESSORIES FOR MEAT GRINDERS

- the table shows the diameter of mesh in the strainer

No.	Code	Ø mm	Suitable for	
1.	**721010**	-	721121, 721124, 721129	
	721020	-	721221, 721224	
2.	**721011**	2	721121, 721124, 721129	
	721012	3	721121, 721124, 721129	
	721013	4,5	721121, 721124, 721129	
	721014	6	721121, 721124, 721129	
	721015	8	721121, 721124, 721130	
	721016	10	721121, 721124, 721129	
3.	**721021**	2	721221, 721224	
	721022	3	721221, 721224	NEW
	721023	4,5	721221, 721224	
	721024	6	721221, 721224	
	721025	8	721221, 721224	NEW
	721026	10	721221, 721224	NEW



stalgast professional catering equipment



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

NEW





No.	Code	W mm	D mm	H mm	V liters	M kg
1.	**721305**	320	290	680	5	11
2.	**721307**	320	330	830	7	12
3.	**721310**	400	360	640	10	12



NEW

SAUSAGE SLICERS

- Offer of appliances for mechanical and electric cutting of butcher's products
- Perfect for small and medium catering venues—bistro bars, food trucks and restaurants

SAUSAGE SLICER

INOX

- appliance intended for slicing sausages and soft vegetables and fruits
- simple and easy-to-use lever mechanism
- slice thickness 18 mm, number of knives 10
- stable worktop fixing by means of suction cups
- easy disassembly

Code	W mm	D mm	H mm
725002	230	162	221



SAUSAGE SLICER

INOX

- appliance intended for slicing sausage
- automatic start-up function
- double sickle knife with cutting adjustment from 5 to 30 mm
- non-slip feet

Code	W mm	D mm	H mm	M kg	P kW	U V
725001	248	189	326	7,1	0,12	230



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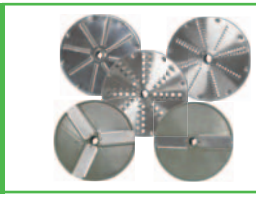
VEGETABLE CUTTER WITH SET OF 5 BLADES

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



Set of 5 blades

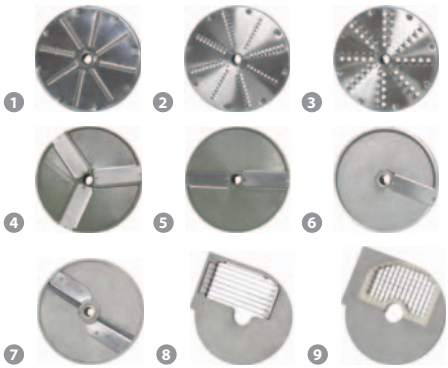


Code	W mm	D mm	H mm	S kg/h	M kg	P kW	U V
713003	230	570	510	up to 40	22,5	0,55	230

ACCESSORIES

- usage of 8 and 9 only possible when combined with a cutting disc

No	Code	Description
1.	**280300**	chips disc, Ø 3 mm
2.	**280416**	chips disc, L 4 mm
3.	**280317**	chips disc, Ø 7 mm
4.	**280095**	slices disc, Ø 2 mm
5.	**280126**	slices disc, Ø 4 mm
6.	**280108**	slices disc, Ø 8 mm
	280110	slices disc, Ø 10 mm
7.	**280444**	julienne disc, 4x4 mm
8.	**280607**	fries disc, 8x8 mm
	280614	fries disc, 10x10 mm
9.	**280379**	cube disc, 8x8x8 mm
	280386	cube disc, 10x10x10 mm



BAMIX GASTRO MIXER

- complete with: 3 tips (star knife, whipping disc, mixing disc)
- handle for wall mounting with space for tips
- 2 speeds:
  model 710200—10000/17000 rpm
  model 710350—18000/22000 rpm

NEW



Code	L mm (arm)	P kW	U V
710200	180	0,20	230
710350	280	0,35	230

MANUAL MIXER

- 2 speeds 15500/20500 rpm
- the appliance is not intended for continuous operation

NEW



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



THERMAL TREATMENT

Small kitchen appliance that complements the kitchen equipment, as well as basic tools for heat treatment of various types of food.

Contact grills, deep fryers .383-384, 387-388, 390-391
Roller heater for sausages 384, 392
Wafer makers, crepe makers 385, 389, 394
Grill hobs, gyros makers..... 386, 398, 399-402
Microwaves 408-412
Adjustable bain-maries 389
Toasters, quartz toasters, convection ovens, salamander..... 395-397
Induction cooker..... 404-405
Sous Vide circulator and accessories 406-407
Steam ovens and accessories..... 414-419

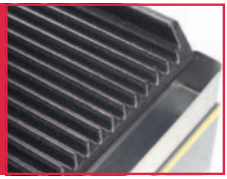
CONTACT GRILL

- housing made of stainless steel
- corrugated cast iron plates
- two heating zones, top and bottom
- fuse to prevent overheating the appliance
- trough for grease and grilling residue
- smooth temperature control 50–300°C



1

Corrugated surface





2



3

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

GREDIL

FRYERS

- housing made of stainless steel
- removable frying grease containers
- thermostat adjustment range 60–190°C
- safety thermostat
- baskets with folding handle



1



4

No.	Code	Product	W mm	D mm	H mm	Basket dimensions WxDxH mm	V liters	P kW	U V
1.	**746035**	Single fryer	170	420	270	240x125x100	3	2,2	230
2.	**746050**	Single fryer	260	420	270	240x205x100	5	3,2	230
3.	**746070**	Double fryer	360	420	270	240x125x100	2 x 3	2 x 2,2	230
4.	**746100**	Double fryer	540	420	270	240x205x100	2 x 5	2 x 3,2	230

ROLLER HEATER FOR SAUSAGES

- heated non-stick rollers
- two heating zones
- removable drip tray
- smooth temperature control
- wash after each use; leaving residue will block the rollers

NEW



Code	N° rolls	W mm	D mm	H mm	P kW	U V
770100	11	550	475	175	1,1	230

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WAFER MAKER

- housing made of stainless steel
- two cast iron plates with ceramic coating
- smooth temperature control
- fuse to prevent overheating the appliance

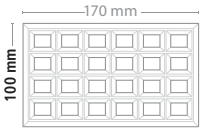
PROVEN WAFER RECIPE:

1.5 cups flour
2 eggs
1 cup milk
2 tbsp sugar
2 tbsp vegetable butter
1 flat teaspoon baking powder
pinch of salt

Ceramic coating to prevent sticking



Wafer dimensions



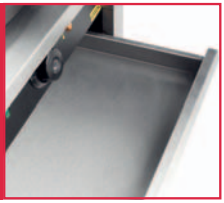


Code	W mm	D mm	H mm	M kg	P kW	U V
772321	255	410	265	20	2,0	230

PANCAKE MAKER

- housing made of stainless steel
- heating plate diameter 400mm
- optimum pancake diameter 300mm
- smooth heating surface of cast iron plates with ceramic coating
- special drawer to store plates or prepared pancakes at constant temperature
- smooth temperature control
- fuse to prevent overheating the appliance

The built-in drawer can be used to store utensils or ready pancakes





Code	W mm	D mm	H mm	M kg	P kW	U V
772281	450	450	240	15	3,0	230

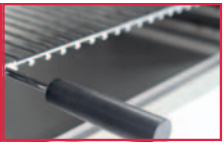
GREDIL

TOASTER

- housing made of stainless steel
- timer switch
- chamber size WxDxH: 455x260x160 mm
- fuse to prevent overheating the appliance
- height-adjustable grate with handgrips (4 positions)



Grate made of chromed steel



Code	W mm	D mm	H mm	M kg	P kW	U V
743000	640	320	300	15	2,0	230



SALAMANDER

- housing made of stainless steel
- movable upper part (smooth adjustment) allowing treatment of food of various sizes
- fuse to prevent overheating the appliance
- extendable tray with a grate
- model 744000 two independently controlled heaters

Grate made of chromed steel

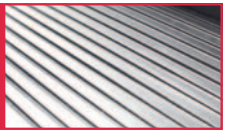


Code	W mm	D mm	H mm	M kg	P kW	U V
744020	450	480	530	38	2,8	230
744000	600	480	530	48	4,0	400

GRILL HOB

- 10 mm thick steel grill hob
- housing made of stainless steel
- steel hob
- grease drawer
- smooth temperature control 50–300°C
- 2 heating zones
- fuse to prevent overheating the appliance

Corrugated surface





Code	Type of hob	W mm	D mm	H mm	M kg	P kW	U V
745120	2/3 Smooth | 1/3 Corrugated	640	440	175	34	3,6	230
745121	Smooth	640	440	175	34	3,6	230

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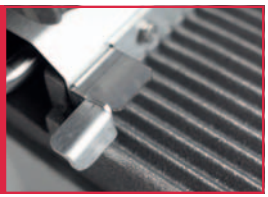
CONTACT GRILLS

Polish Product

- cast iron work plates
- housing made of stainless steel
- smooth temperature control 50–300°C
- tray for grease and grilling residue
- available in a version with a height lock feature (24 mm) to protect against crushing bread rolls

Brake for lowering and raising the hob



Vents







CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742011	300	390	195	1,8	230

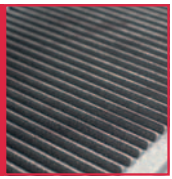
CONTACT GRILL PANINI

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

CONTACT GRILL

Code	W mm	D mm	H mm	P kW	U V
742021	610	390	195	3,6	230

Corrugated surface





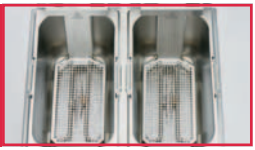
FRYERS

Polish Product

FRYER
- housing made of stainless steel
- removable frying grease containers
- thermostat adjustment range 60÷190°C
- baskets with folding handles
- special basket and lid catch
- rotating control panel with lock
- cold zone
- laser-engraved control panel



Heating zone protection



Smooth temperature control



Code	Product	W mm	D mm	H mm	V liters	S kg/h	P kW	U V	
746036	Single fryer	193	455	290	3	4	2,6	230	NEW
746037	Double fryer	383	455	290	2 x 3	8	2 x 2,6	230	NEW
746065	Single fryer	282	455	290	5	6	3,2	230	
746066	Double fryer	563	455	290	2x5	12	2x3,2	230	
746364	Double fryer	473	455	290	3+5	10	2,6 / 3,2	230	

FRYER
- housing made of stainless steel
- pressed oil tank
- thermostat adjustment range 60÷190°C
- safety thermostat
- reinforced basket and handgrip design
- special basket and lid catch
- rotating control panel with lock
- easy to keep clean
- cold zone
- laser-engraved control panel

NEW

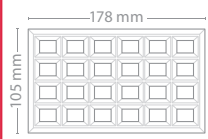


Code	Product	W mm	D mm	H mm	V liters	S kg/h	P kW	U V
746094	Single deep fryer with a tap	285	515	420	8	8	3,2	230
746095	Double deep fryer with a tap	563	536	380	2x8	16	2x3,2	230

WAFER MAKER

- housing made of stainless steel
- two cast iron plates
- smooth temperature control

Wafer dimensions





Code	W mm	D mm	H mm	P kW	U V
772323	275	420	275	1,9	230

Polish Product

PANCAKE MAKER

- cast iron hob
- housing made of stainless steel
- smooth temperature control
- do not use sharp cleaning tools
- spatulas sold in sets of 5 pcs



2



1

No.	Code	Product	Ø mm	W mm	D mm	H mm	P kW	U V
1.	**772282**	Crepe maker with a cast iron hob	400	-	-	151	3	230
2.	**772289**	Wooden round spatula	-	180	180	-	-	-

Polish Product

ADJUSTABLE 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



NEW



Code	Product	W mm	D mm	H mm	T °C	P kW	U V
741155	Adjustable bain-marie	340	570	242	0÷85	1,2	230
741156	Adjustable bain-marie with a tap	340	590	242	0÷85	1,2	230
741205	Adjustable bain-marie with a tap	340	590	280	0÷85	1,2	230

ROLLER GRILL
CONTACT GRILLS

- corrugated cast iron plates
- temperature adjustment up to 300°C
- drawer for grease and grilling residue
- heat-resistant handles
- cleaning brush included

CONTACT GRILL PANINI

- working surface (WxD): 360 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
777214	430	385	220	22,5	3,0	230

SINGLE CONTACT GRILL

- working surface (WxD): 260 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
777213	330	385	220	18	2	230

DOUBLE CONTACT GRILL

- working surface (WxD): 535 x 240 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
777217	600	385	220	33,5	4,0	400

FRYERS

- „cold zone" system
- automatic oil filtering
- precise temperature adjustment
- safety thermostat
- basket and lid equipped with handgrips resistant to high temperatures



FRYER

- single

Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V
777320	Single fryer	190	425	320	5	5	3,2	230
777325	Single deep fryer with a tap	265	450	360	8	8	3,6	230
777333	Single deep fryer with a tap	350	470	350	12	10	6,4	400

FRYER

- double



Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V
777323	Double fryer	390	425	320	2 x 5	10	2 x 3,2	230
777326	Double deep fryer with a tap	590	450	370	2 x 8	15	2 x 3,6	230

ROLLER HEATER FOR SAUSAGES

- non-stick rolls
- two heating zones in model 777303
- roll length 40 cm



No.	Code	No rolls	W mm	D mm	H mm	M kg	P kW	U V
1.	**777300**	5	545	320	240	12,5	0,6	230
2.	**777301**	7	545	320	240	14,0	0,9	230
3.	**777303**	11	545	460	240	20,0	1,4	230



HOT DOG APPLIANCE

- 3 heating elements for heating bread rolls
- glass container for steaming
- basket for 40 hot dogs divided into 2 sections
- easy to keep clean

Code	W mm	D mm	H mm	M kg	P kW	U V
777290	440	300	400	9	0,65	230

BREAD ROLL HEATER

- water heater can be placed under the sausage roller heater
- chamber size GN 2/3 100
- temperature regulator
- pull-out drawer
- the GN container is dishwasher-safe



Code	W mm	D mm	H mm	M kg	P kW	U V
777304	545	460	220	17	0,7	230

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GRILL HOB

- 10 mm thick steel grill hob
- fast hob heating
- spiral heaters
- temperature adjustment up to 300°C
- appliance work indicator
- removable steel hob cover with built-in grease trough
- housing made of stainless steel
- working surface (WxD): 600 x 400 mm



Code	Description	W mm	D mm	H mm	M kg	P kW	U V
777171	2-heating zones	620	450	190	29	6,0	400

GRILL HOB

- 10 mm thick steel grill hob
- fast hob heating
- star-shaped burners
- safety thermostat
- appliance work indicator
- removable steel hob cover with built-in grease trough
- housing made of stainless steel
- includes propane-butane and natural gas nozzles (GZ50)
- gas appliances must be connected by authorized persons
- working surface (WxD):
  777173 - 400 x 400 mm
  777174 - 600 x 400 mm



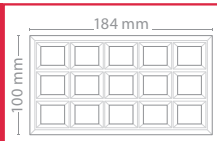
2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U
1.	**777173**	1-heating zone	420	450	190	17	3,2	gas
2.	**777174**	2-heating zones	620	450	190	27	6,4	gas

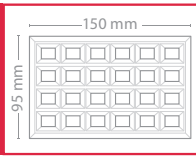
WAFER MAKER

- very short wafer baking time, 2–3 minutes after preheating the device
- temperature adjustment up to 300°C
- cast iron hobs
- removable through around the dough residue tray
- adjustable feet
- wafer patterns:
  brussels—squares 3x5
  liege—squares 4x6

Wafer dimensions Brussels model 777220



Wafer dimensions Liege model 777221



PROVEN WAFER RECIPE:

1.5 cups flour
2 eggs
1 cup milk
2 tbsp sugar
2 tbsp vegetable butter
1 flat teaspoon baking powder
pinch of salt



No.	Code	Wafer pattern	W mm	D mm	H mm	M kg	P kW	U V
1.	**777220**	Brussels	305	440	230	19	1,6	230
2.	**777221**	Liege	305	440	230	19	1,6	230

PANCAKE MAKER

- cast iron, enameled hob
- temperature adjustment up to 280°C
- spiral heating elements
- wooden spatula for spreading the dough included



Code	Ø mm	H mm	M kg	P kW	U V
777242	400	190	14,0	3,6	230

PANCAKE MAKER

- cast iron, enameled hob
- adjustment knob and leakage protection
- burners in the shape of eight-pointed star
- wooden spatula for spreading the dough included
- gas appliance set includes propane-butane and natural gas nozzles (GZ50)
- gas appliances must be connected by authorized persons



Code	Ø mm	H mm	M kg	P kW	U
777243	400	160	17,5	3,6	gaz

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TOASTER

- quartz heating elements
- timer switch, max. 15 min with continuous work function
- removable handgrips
- maximum working temperature achieved in less than 30 sec.
- performance:
  777101 - 150 toasts / h,
  777102 - 300 toasts /h
- removable back panel for easy cleaning of the appliance
- 777101 - 4 heaters, 777102 - 6 heaters
- working surface (WxD):
  777101 - 350x240 mm
  777102 - (2) 350x240 mm



1 2

No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V
1.	**777101**	1-level	450	285	305	10	2,0	230
2.	**777102**	2-levels	450	285	420	12	3,2	230

TOASTER

- quartz heating elements
- timer switch, max. 15 min with continuous work function
- removable handgrips
- maximum working temperature achieved in less than 30 sec.
- removable back panel for easy cleaning of the appliance
- 6 heaters
- working surface (WxD): 520x320 mm
- adjusted to GN 1/1



Code	Description	W mm	D mm	H mm	S toast/h	M kg	P kW	U V
777107	1-level	640	380	330	200	15	2,7	230

CONVECTION OVEN

- universal appliance for baking bread, pastries, meat as well as for baking cheese and casseroles
- fan
- temp. adjustment 0-300 °C
- time switch, max. 120 min
- features convection, quartz salamander, defrosting.
- 4 levels
- chamber dimensions (WxDxH): 470 x 370 x 350 mm



Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
777271	595	610	590	0-300	36	3,0	230

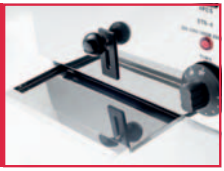
TOASTER

- volume:
  model code 779040—4 toasts
  model code 779060—6 toasts
- toasting time adjustment
- automatic switch
- toast hole size 28x148 mm
- hole depth ~130 mm

Timer



Crumbs drawer





1



2

No.	Code	W mm	D mm	H mm	P kW	U V
1.	**779040**	300	225	215	1,8	230
2.	**779060**	430	225	215	2,5	230

TOASTER

- appliance made of stainless steel
- ceramic heating elements
- timer switch
- drawer for baking residues
- handgrip sold separately
- usable dimensions of the interior (WxDxH):
  779131 - 360x210 x95 mm
  779161 - (2) 360x210x85 mm
- number of heaters:
  779131—4 heaters
  779161—6 heaters



1



2



3

No.	Code	Product	W mm	D mm	H mm	P kW	U V
1.	**779131**	Toaster	460	300	305	2,0	230
2.	**779161**	Toaster	460	300	440	3,0	230
3.	**779198**	Sandwich holder	340	95	-	-	-

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CONVECTION OVEN

- very fast heating (up to 250°C in 7 min)
- time switch, max. 120 min
- equipment:
  model 777264—2 grilles and 1 baking tray (310x300 mm)
  model 777265, 777266—3 grilles, 1 baking tray (410x335 mm)
  model 777266 features convection, quartz salamander, ventilated pastry oven and defrosting
- 5 levels of baking
- chamber dimensions (WxDxH):
  777264; 320x325x265 mm
  777265; 410x360x250 mm
  777266; 410x360x250 mm



1



2



3

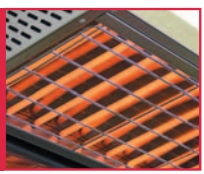
No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
1.	**777264**	460	550	355	max 250	20	1,5	230
2.	**777265**	550	550	355	max 250	21	2,4	230
3.	**777266**	550	550	355	max 250	22	2,6	230

SALAMANDER

- movable head allowing treatment of food of various sizes
- two independently controlled heating zones
- removable tray



Quartz heating elements



Code	W mm	D mm	H mm	M kg	P kW	U V
777351	600	510	550	44	3,0	230

TABORET

- double-sided cast iron grate:
  1 side - for classic cooking
  2 side - for cooking in a wok
- easily removable burner with a stainless steel cover
- safety thermostat
- includes propane-butane and natural gas nozzles (G20)
- gas appliances must be connected by authorized persons

14 kW



Code	W mm	D mm	H mm	M kg	P kW	U
777195	600	630	425	30	14	gas

CHICKEN GRILL

- intended for roasting poultry, venison, roast, pork knuckles etc.
- 3 independently controlled skewers
- capacity 12–15 chickens
- average LPG consumption 1.41 kg/h; natural gas 1.86 m^3/h
- chamber lighting
- removable drip tray
- includes nozzles for G20 and G30

NEW



Code	W mm	D mm	H mm	M kg	P kW	U
785300	1110	480	920	87	17	gas

GAS GYROS MAKER

- fat tray included
- fitted with radiators with a safety thermocouple
- option to buy G30 nozzles for G20 appliances

NEW



Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V
777520	GD 2	Batch 30 kg	395	500	920	695	7,0	G30
777530	GD 3	Batch 40 kg	510	590	920	695	10,5	G30
777540	GD 4	Batch 70 kg	510	590	1120	895	14,0	G30
777541	GD4/S	Batch 70 kg	510	590	1120	895	11,0	G20
777550	GD 5	Batch 120 kg	650	600	1310	1080	17,5	G30

ELECTRIC GYROS MAKER

- fat tray included
- fitted with radiators with chamotte plates for better heat accumulation

NEW



Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V
777525	E 2	Batch 30 kg	450	500	920	460	6	400
777535	E 3	Batch 50 kg	450	500	1120	700	9	400

GAS GYROS MAKER

- fat tray included
- motor fixed inside the base of the appliance
- fitted with radiators with a thermocouple

NEW



Code	Model	Description	W mm	D mm	H mm	L (skewer) mm	P kW	U V
777560	F GD4/S	Batch 70 kg	620	760	1040	895	14	G30

POTIS GYROS ACCESSORIES

NEW

GYROS SKEWER

- gyros meat skewer
- dedicated to models E3, G3, GD4



Code	L mm
777582	895

SKEWER PIN

- skewer pin locking the disc
- dedicated to models E3,G3,GD4



Code
777583

SKEWER STAND

- gyros skewer stand
- intended for manual preparation of meat batch
- dedicated to posts used in electric and gas models



Code	W mm	D mm	H mm
777584	235	235	125

GYROS MOTOR

- drive motor for Potis gyros series E, G, GD
- suitable for all top-mounted models
- stainless steel housing
- rotation left/right/home position
- using in appliances from other manufacturers will void the drive warranty



Code	N rot/min.	P kW	U V
777586	1	3,5	230

SKEWER BOTTOM HANDLE

- intended for adjusting the distance between the skewer and the burners
- model 777588 dedicated to appliances from the series E,G,GD with upper drive
- model 777589 dedicated to appliances from the series E,G,GD with lower drive



1



2

No.	Code	Description
1.	**777588**	lower
2.	**777589**	upper

SKEWER STAND

- gyros skewer stand with reinforced design
- intended for manual preparation of meat batch for gyros
- dedicated to posts used in electric and gas models



Code	W mm	D mm	H mm
777585	350	350	105

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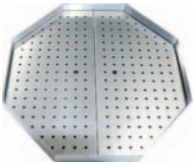
GREASE TUB

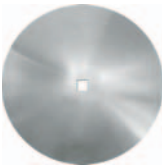
- grease drip tub dedicated to the GD4 model



Code	W mm	D mm	H mm
777581	650	650	50

GYROS PLATE

- GD4 gyros skewer disc supporting the meat batch



Code	Ø mm
777587	190

GYROS SCOOP

- intended for skimming meat from the gyros base
- properly profiled shape
- made of stainless steel
- handle made of plastic



Code	Ø mm
777590	220

ELECTRIC GYROS KNIFE

- silent work
- soft start
- protection against flooding (patented)
- complete with: 2 80 mm blades and a sharpener
- model 777615, 777618 waterproof
- cleaning function in model 777618



Code	Model	W mm	D mm	H mm	N rot/min	S kg/24h	M kg	P kW	U V
777612	S120 PLUS	125	170	190	6500	60	0,87	0,12	230
777615	S150 PLUS	125	170	190	7500	90	0,93	0,20	230
777618	S180 PLUS	125	170	190	8500	200	0,93	0,25	230

RRATED KNIFE BLADE

- serrated blade dedicated to models S120 Plus, S150 Plus, 180 Plus



Code	Ø mm
777591	80

CONTACT GRILL

- corrugated cast iron plates
- temperature adjustment up to 300°C
- drawer for grease and grilling residue
- heat-resistant handles
- working surface (WxD): 450x270 mm



Code	Model	W mm	D mm	H mm	M kg	P kW	U V
777645	PK 2745	510	500	300	33	3	230

GYROS

- removable perforated tray and grease container
- fitted with independent heating elements
  777370—3 heaters
  777371—4 heaters
- post length:
  777370 - 400 mm
- even heating
- kebab scoop made of aluminum
- option of buying another post, heat shield, panoramic door, knife attachment



No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U V
1.	**777370**	Batch 15 kg	580	660	695	27	3,6	230
2.	**777371**	Batch 25 kg	580	660	870	31	5,8	400

GYROS

- removable perforated tray and grease container
- fitted with radiators with a safety thermocouple
  777373—2 radiators
  777374—3 radiators
- includes propane-butane and natural gas nozzles (G20)
- gas appliances must be connected by authorized persons
- post length:
  777373 - 400 mm
- even heating
- option of buying another post, heat shield, panoramic door, knife attachment



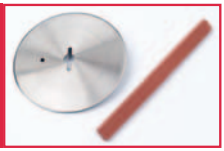
No.	Code	Description	W mm	D mm	H mm	M kg	P kW	U
1.	**777373**	Batch 15 kg	580	660	645	27	7,0	gas
2.	**777374**	Batch 25 kg	580	660	870	31	10,5	gas



ELECTRIC GYROS KNIFE

- cutting width 0.5 ÷ 8 mm
- blade diameter 100 mm

Includes: 100 mm knife, knife sharpener



Code	W mm	D mm	H mm	N rot/min	M kg	P kW	U V
774901	125	170	190	2200	0,8	0,08	230

ELECTRIC GYROS KNIFE

- non-slip rubber housing
- cutting thickness 0.5÷8 mm
- blade diameter 100 mm
- complete with: 2 knives and a sharpener



Code	W mm	D mm	H mm	N rot/min	M kg	P kW	U V
774905	125	170	190	2200	0,8	0,08	230

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
771101	470	420	350	6	10,2	1,95	230





INDUCTION COOKER

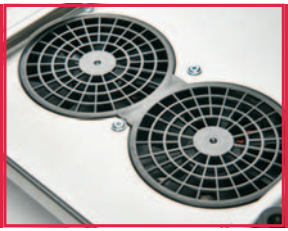
INOX

Polish Product

- professional induction stove dedicated to small and medium gastronomy, also great at home
- reduces energy consumption by approx. 45% compared to traditional heating equipment
- stainless steel housing made in extrusion technology
- impact-resistant ceramic induction hob
- automatic detection of dishes and adjustment of the heating surface to their diameter (2 zones)
- bottom diameter of the vessels used Ø 120—Ø 320 mm



High-performance ventilation system adapted to continuous operation



Smooth work surface makes it easy to keep clean



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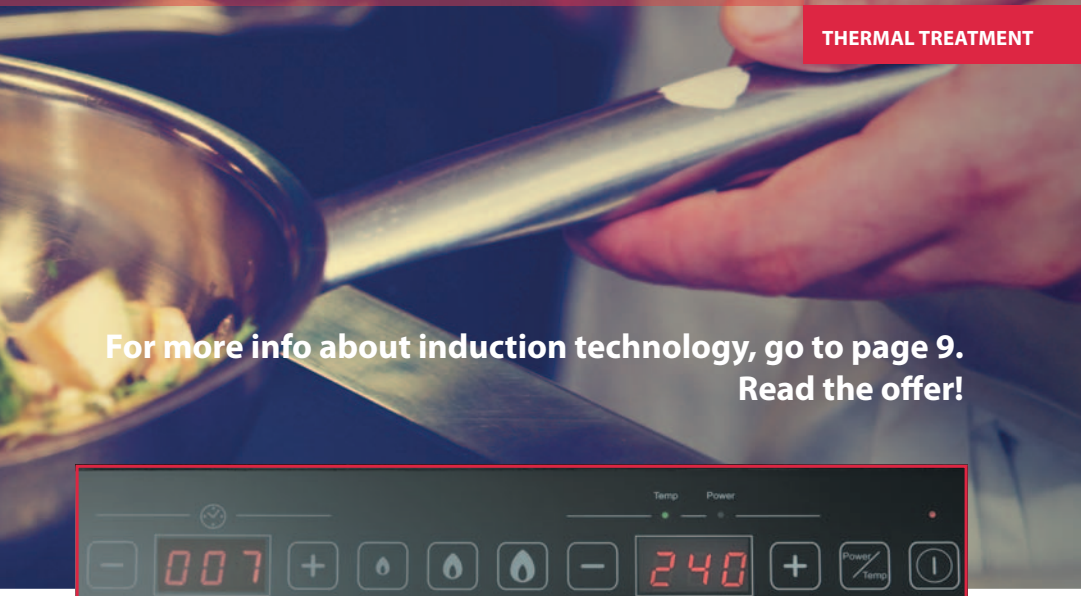


For more info about induction technology, go to page 9.
Read the offer!

Glass touchscreen panel with dedicated timer

Housing made of stainless steel



Glass touchscreen panel with dedicated timer

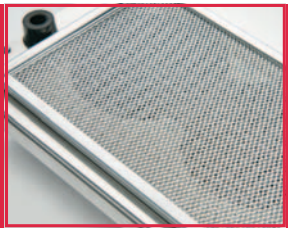
- work at constant power 10–20 level (1–9 pulse work), adjustable in steps
- ability to work with timer 001—479 min—set every 1 min
- 3 quick setting levels depending on the operating mode:
  a) 1/10/20 for power mode or
  b) 50/140/240 for temperature mode
- work with preset temperature 50–240°C (step adjustment)

Code	W mm	D mm	H mm	P kW	U V
770351	325	425	100	3,5	230

- **Requires using dishes designed for induction technology:**



The grease filter guarantees long and reliable operation of the appliance



Safety edge



SOUS-VIDE TECHNOLOGY

- Sous Vide is a technology that ensures preservation of unique aromas, flavors, firmness and juiciness in the slow cooking of vacuum-packed products at low temperatures, guaranteeing the highest quality of dishes
- extends the shelf life of products, semi-finished products and ready meals significantly, without losing their culinary value
- technology recommended for use in small and medium catering establishments, especially in restaurants, catering points, health food outlets, as well as in bakeries, bars and discos

For an offer of vacuum packers and bags, go to pp. 239-243

SOUS-VIDE COOKING CIRCULATOR

1200 W

- ensures temperature stability with accuracy of 0.1°C
- temperature adjustment pitch by 0.1°C
- large backlit display for easy readouts
- built-in pump allows even circulation of water
- protection against too low water level
- intended for placing in containers and pots with the capacity up to 30 l



Adjustable mounting bracket



Code	W mm	D mm	H mm	M kg	P kW	U V
691196	100	161	335	1,8	1,2	230

SOUS-VIDE COOKING CIRCULATOR

1500 W

- 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



Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V	
691100	Circulator	145	115	325	-	1,9	1,5	230	NEW
141202	Container GN 1/1 polycarbonate	530	325	200	26	-	-	-	
142202	Container GN 1/2 polycarbonate	325	265	200	11,5	-	-	-	

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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
- electronic control panel
- large capacity adapted to the needs of professional gastronomy kitchens

NEW

Bag rack included





Code	W mm	D mm	H mm	T °C	M kg	P kW	U V
691250	568	429	277	5-99	7,5	2	230

VACUUM BAGS STAND

- dedicated for packing unit for liquids, code 691312
- made out of stainless steel

NEW

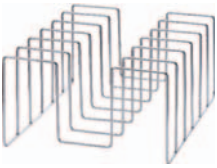


Code
691251

CIRCULATOR STAND

- dedicated for GN 1/1 containers
- made of stainless steel
- has 6 chambers

NEW



Code
691252

UNIVERSAL TONGS

SIL

- silicon-coated, do not damage the structure of sous-vide bags



Code	L mm
422242	230
422302	300
422402	400

INSULATING BALLS

- **reduce heat losses by up to 90%, replace the container lid by floating on water surface**
- reduce water losses by limiting evaporation (particularly important in case of no water refilling)
- increase thermal stability
- reduce energy consumption

NEW



Code	K pcs.
691190	100



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



Code	W mm	D mm	H mm	P W	U V
775002	483	420	281	900	230

Turning disc



Control panel



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MICROWAVE

1000 W | CHAMBER 25l

- 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



Code	W mm	D mm	H mm	P W	U V
775010	520	442	312	1000	230

MICROWAVE

1800 W | CHAMBER 30l

- electronic control
- 3 power levels
- allows saving 10 programs in 3 steps and 10 programs in 1 step
- child lock
- chamber internal dimensions: 374x378x224 mm
- 2 treatment levels (ceramic shelf)



Code	W mm	D mm	H mm	P W	U V
775019	490	637	405	1800	230



PROFESSIONAL MICROVAWES
MEDIUM DUTY LINE 1050W

- intended for heating and gently defrosting products
- dedicated to small gastronomic establishments with medium traffic

INOX

MICROWAVE

- manual control, 5 power levels 100%, 70%, 50%, 30%, 15% in model 775313
- electronic touchscreen control panel with 4 power levels 100%, 70%, 50%, 30% in model 775412
- an effective magnetron guarantees even heating and gentle defrosting of products
- allows creating and saving 30 own programs in model 775412
- interior easy to keep clean
- no moving parts in the oven's bottom
- chamber internal dimensions: 336x349x225 mm

1050 W | CHAMBER 26l



1



2

No.	Code	Description	W mm	D mm	H mm	P W	U V
1.	**775313**	Manual panel	517	412	297	1050	230
2.	**775412**	Electronic panel	517	412	297	1050	230

Perfectly smooth ceramic bottom without rotary plate



Perfect repeatable culinary result



stalgast professional catering equipment



PROFESSIONAL MICROWAVES
HEAVY DUTY LINE 1500W

- intended for quickly heating and gently defrosting products
- dedicated for small and medium catering venues with high traffic

INOX

MICROWAVE

- electronic touchscreen control panel with 5 power levels 100%, 70%, 50%, 25%, 13%
- 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



The capacious interior allows working with GN 2/3 dishes or containers



Double source of microwave emission guarantees even heating of dishes



Easy to keep clean



Quick access to saved programs



Code	Description	W mm	D mm	H mm	P W	U V
775415	Electronic panel	464	597	368	1500	230



PROFESSIONAL MICROWAVES
SUPER HEAVY DUTY LINE 1850W

- intended for very quickly heating and gently defrosting products
- dedicated to catering facilities with very high traffic

INOX

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



CHAMBER 26l

1850 W

The capacious interior allows working with GN 2/3 dishes or containers



Double source of microwave emission guarantees even heating of dishes



Easy to keep clean



Perfect culinary result



Code	Description	W mm	D mm	H mm	P W	U V
775419	Electronic panel	464	597	368	1850	230

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HEATING DISPLAY CASE

- perfect for storing hot-served products
- temperature adjustment up to 95°C
- water container
- switch
- adjustable feet
- volume: 2xGN 1/1



Code	W mm	D mm	H mm	M kg	P kW	U V
777122	590	350	390	12,0	0,65	230

HEATING DISPLAY CASE

- LED lighting
- glazed on 4 sides
- static air circulation
- 2 adjustable shelves included
- water container
- removable container



Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
852121	678	568	670	120	+30 / +90	1,10	230

stalgast

STALGAST STEAM OVENS MADE BY PIRON

NEW



EC Easy Control

Simplicity of use for immediate control

We know how important it is to have an oven able to do exactly what you need.
That's why we designed an user experience focused on extreme ease of use and maximum results.

The manual control allows the chef to use the functions simply and intuitively

- Steam and convection cooking
- Double glass door with tempered glass and air gap
- Universal container rack for pastry EN 600x40 and for gastronomy GN 1/1
- Cooking chamber in high resistance stainless steel AISI 304
- 3 fan speeds for the user to select the correct airflow
- Electromechanical control

stalgast professional catering equipment



Standard model



STEAM
(Humidity Regulation)
Steam percentage regulation

FAN SPEED
Set different fan speed
(3 different speeds available)

TIMER
Regulation of cooking time

TEMPERATURE
Regulation of cooking chamber temperature

Plus model



STEAM
(Humidity Regulation)
Steam percentage regulation

FAN SPEED
Set different fan speed
(3 different speeds available)

CHIMNEY
(Optimal Climatic)
Chimney regulation
(3 different positions available)

TIMER
Regulation of cooking time

TEMPERATURE
Regulation of cooking chamber temperature

CORE PROBE
Set core probe temperature

Standard model





Code	966040	966060	966100
N° trays	4	6	10
Compatible trays	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	760x720x560	780x850x810	780x850x1180
Space between trays (mm)	75	80	80
Power (kW)	6,3	9,2	13,8
Voltage	400V 3N~/ 230V 1N~	400V 3N~/ 230V 1N~	400V 3N~
Weight (kg)	55	110	125
N° servings	40-80	60-110	90-150

Plus model





Code	967040	967060	967100
N° trays	4	6	10
Compatible trays	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x620	780x850x810	780x850x1180
Space between trays (mm)	75	80	80
Power (kW)	7,8	10,5	15,7
Voltage	400V 3N~/ 230V 1N~	400V 3N~/ 230V 1N~	400V 3N~
Weight (kg)	90	110	125
N° servings	40-80	60-110	90-150

General technical characteristics

	Standard	Plus
Hertz	50/60 Hz	
Temperature	30 - 260°C	
Mechanical side opening	standard from right to left	
Water connection	•	
Fan speed	3	
Core probe	-	single point
Control	manual	
Cooking phases	-	
Insertable recipes	-	

	Standard	Plus
Preloaded recipes	-	
Pre-heating	-	
Reverse Air Flow	•	
Sator Steam	-	•
Humidity regulation	•	
Humidity Injection	-	
Optimal Climatic	-	•
Automatic washing system	-	

Accessories

CONNECTION KIT FOR OVENS



Code
966001

CONNECTION KIT FOR TWO OVENS



Code
966002

WHEELS FOR OVEN BASES



Code
966003

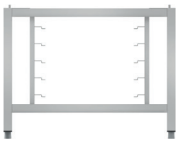
SHOWER SET



Code
966005

BASE FOR THE PIRON OVEN FOR 5 TRAYS

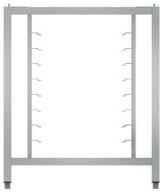
- fits 966100, 967100



Code
966008

BASE FOR THE PIRON OVEN FOR 8 TRAYS

- fits 966060, 967040, 967060



Code
966009

OVEN PROOFER

- fits 966100, 967100



Code
966004

OVEN PROOFER

- fits 966060, 967040, 967060



Code
966007

CONDENSATION HOOD FOR OVENS

- don't use with 966040



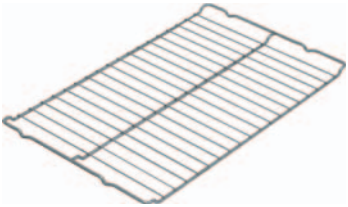
Artikelnr.
966006



OVEN ACCESSORIES

STAINLESS STEEL GRILL

INOX

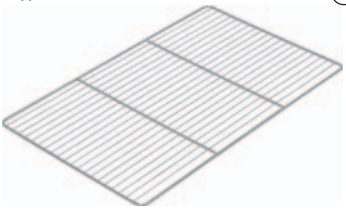


Code	Description	W mm	D mm
103114	GN 1/1	530	325

STAINLESS STEEL GRILL

- GN offer pp. 209–227

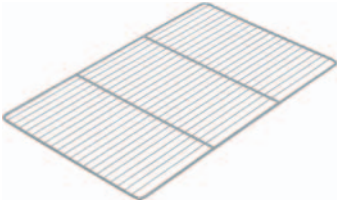
INOX



Code	Description	W mm	D mm
103115	GN 1/1	530	325

GRATE

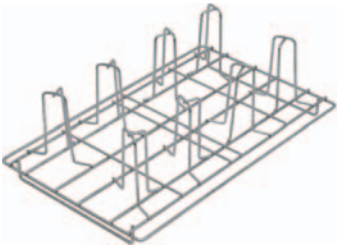
INOX



Code	W mm	D mm
103644	600	400

GRID FOR COOKING CHICKENS POLO

INOX



Code	Description	W mm	D mm
917102	GN 1/1	530	325

BAKING SHEET

Al

- solid sheet
- 3 lipping edges
- thickness:
  911101 - 1.5 mm
  911102 - 2 mm

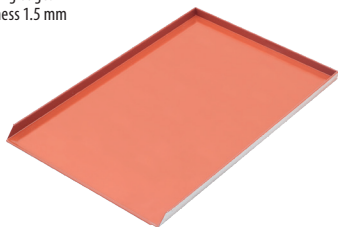


Code	W mm	D mm
911101	600	400
911102	600	400

BAKING SHEET

Al

- solid silicone-coated sheet
- 3 lipping edges
- thickness 1.5 mm



Code	W mm	D mm
911111	600	400

BAKING SHEET

Al

- perforated sheet
- 3 lipping edges
- thickness 1.5 mm

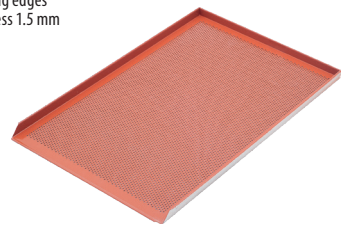


Code	W mm	D mm
911201	600	400

BAKING SHEET

Al

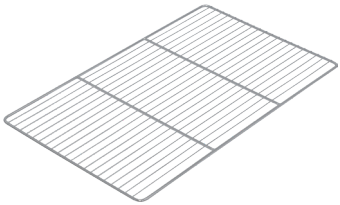
- perforated sheet, silicone-coated
- 3 lipping edges
- thickness 1.5 mm



Code	W mm	D mm
911211	600	400

GRILL

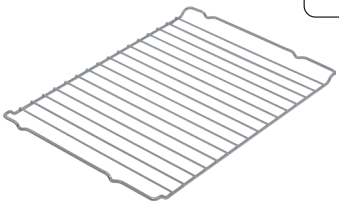
INOX



Code	W mm	D mm
103644	600	400

CHROME GRILL

Cr



Code	W mm	D mm
914402	470	330

ENAMELED TRAY GN 1/1

- enamelled sheet prevents sticking
- easy to clean



Code	Description	W mm	D mm
101021	GN 1/1	530	325



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.

Refrigerated and freezing cabinets 422-423, 432, 434-437
Refrigerated and freezing tables 424-430, 432-433, 444
Display cases 438-443
Refrigeration 600 x 400 432-433
Box freezers 448
Shock cooler 449

DESCRIPTION OF ADDITIONAL MARKINGS FOR THE COOLING CHAPTER:

Refrigeration appliance

Freezing appliance

/ or

\+ and

Static system

Dynamic system

600/400 For confectionery/bakery trays

GN 1/1 For gastronomic containers

GN 2/1 For gastronomic containers

The case opens from two sides

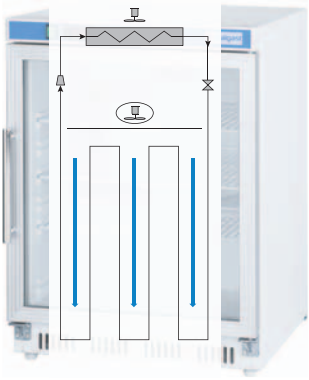
Hinged door

Sliding doors

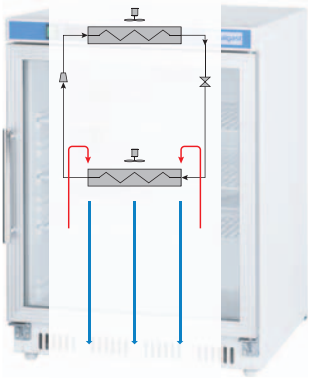
TYPES OF COOLING SYSTEMS:

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

REFRIGERATED AND FREEZING CABINETS



- refrigerants used: R290 and R600a
- compartment made of stainless steel
- housing and compartment made of stainless steel (INOX marking) or made of white powder-coated sheet
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45mm)
- profiled handgrip for opening the door
- door with a lock
- valve face heaters in the freezing cabinet
- additional shelf (WxD): 530x650 mm - code 840645, distance between guide rails 50 mm



1 2 INOX GN 2/1

FREEZING OR REFRIGERATED CABINET

840590
- 3 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644

840620 and 840621
- lighting
- automatic condensate evaporation
- 3 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - code 840643

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
1.	**840590**	680	810	2000	-2 / +8	0,353	230	C	434	537	376	4
2.	**840620**	740	830	2000	-2 / +8	0,23	230	C	634	589	444	4
	840621	740	830	2000	-18 / -22	0,6	230	D	2632	589	444	4



INOX GN 2/1

FREEZING OR REFRIGERATED CABINET

- lighting
- automatic condensate evaporation
- 6 shelves GN 2/1 with a set of guide rails
- 21 levels for guide rails
- insulation thickness 70 mm
- dedicated guide rails - code 840643

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
840130	1480	830	2000	-2 / +8	0,4	230	C	1028	1311	1004	4
840145	1480	830	2000	-10 / -22	0,77	230	D	4555	1311	1004	4

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FREEZING-COOLING CABINET

- 4 shelves included
- insulation thickness 60 mm
- 2 independent compartments and aggregates
- dedicated guide rails - code 840644



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
840602	680	845	2000	-2/8 / -10/-20	0,25/0,3	230	128,5/128,5

COOLING CABINET

- 3 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644



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
880700	680	810	2000	-2 / +8	0,353	230	C	434	537	376	4

COOLING CABINET

- 6 shelves included
- 21 levels for guide rails
- insulation thickness 60 mm
- dedicated guide rails - code 840644



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
881400	1340	845	2000	-2 / +8	0,45	230	C	675	1173	770	4

COOLING AND FREEZING TABLES

- 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
- distance between guide rails 50 mm
- dedicated guide rails - 841443, additional shelf - code 841445



INOX GN 1/1

FREEZING OR REFRIGERATED TABLE

- 2 shelves GN 1/1 in 2-door tables
- valve face heaters in freezing tables
- insulation thickness 60 mm
- 11 levels for guide rails

Code	Description	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
841026	2-door refrigeration	1360	700	850	-2 / +8	0,3	230	B	724	314	205	5
841027	2-doors freezing	1360	700	850	-10 / -20	0,47	230	D	2537	314	205	4



INOX GN 1/1

FREEZING OR REFRIGERATED TABLE

- 3 shelves GN 1/1 in 3-door tables
- valve face heaters in freezing tables
- insulation thickness 60 mm
- 11 levels for guide rails

Code	Description	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
841036	3-door refrigeration	1795	700	850	2 / +8	0,3	230	B	894	465	358	5
841037	3-doors freezing	1795	700	850	-10 / -20	0,57	230	D	3197	465	358	5

REFRIGERATED TABLE

- drawers in GN 1/1 standard
- insulation thickness 35 mm



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
842041	900	700	880	+2 / +8	0,155	230	C	821	257	130	4

REFRIGERATED TABLE

- 2 shelves GN 1/1
- insulation thickness 35 mm
- 8 levels for guide rails



Code	Description	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
842029	2-door	900	700	880	+2 / +8	0,155	230	C	933	257	201	4

REFRIGERATED TABLE

- 3 shelves GN 1/1
- insulation thickness 35 mm
- 8 levels for guide rails



Code	Description	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
842039	3-door	1365	700	880	+2 / +8	0,235	230	C	1150	400	308	4



INOX GN 1/1

FREEZING TABLE

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard

NEW

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	energy class	energy consumption kWh/year	V liters	V liters net	climate class
842045	943	700	850	-10 / -20	86	0,26	230	D	2537	257	201	4

INOX GN 1/1

REFRIGERATED TABLE

- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- sink dimensions: 400x400x150 mm



NEW

Code	W mm	D mm	H mm	T °C	U V	V liters
841061	1510	700	850	-2 / +8	230	390

INOX GN 1/1

REFRIGERATED TABLE

- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- sink dimensions: 400x400x150 mm



NEW

Code	W mm	D mm	H mm	T °C	U V	V liters
841062	2020	700	850	-2 / +8	230	580

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MODULES WITH DRAWERS

- module with 2 drawers mounted instead of the door- any layout of module dedicated to refrigerated tables 841026 and 841036
- drawer dimensions (WxDxH): 300x520x140 mm also fits: 841061, 841062, 84100, 841052



Code
841000

REFRIGERATED TABLE

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- 11 levels for guide rails (shelves or GN)



Code	W mm	D mm	H mm	T °C	U V	V liters
841051	1360	700	850	-2 / +8	230	314

REFRIGERATED TABLE

- 2 shelves with guide rails included
- dust filter
- insulation thickness 60 mm
- compartment in GN 1/1 standard
- 11 levels for guide rails (shelves or GN)



Code	W mm	D mm	H mm	T °C	U V	V liters
841052	1795	700	850	-2 / +8	230	465



SALAD REFRIGERATED TABLES

- 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
- 8 levels for guide rails
- insulation thickness 35 mm
- distance between guide rails 50 mm
- additional shelf - code 841445, dedicated guide rails - 841443
- table prices do not include containers



INOX GN 1/1

SALAD REFRIGERATED TABLE

- 2 shelves GN 1/1

Code	Description	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
842129	2-door	10 x GN 1/4	900	700	885	+2 / +8	0,155	230	201



INOX GN 1/1

SALAD REFRIGERATED TABLE

- 3 shelves GN 1/1

Code	Description	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
842139	3-door	16 x GN 1/4	1365	700	885	+2 / +8	0,235	230	308

REFRIGERATED TABLE WITH SALAD ADAPTER

- 2 shelves GN 1/1
- hinged cover in the adapter
- stainless steel work tabletop



Code	Description	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
842328	2-door	5 x GN 1/6	900	700	1006	+2 / +8	0,155	230	201

SALAD REFRIGERATED TABLE WITH ADAPTER

- 2 shelves GN 1/1



Code	Description	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
842222	2-door	10 x GN 1/4	900	700	1345	+2 / +8	0,155	230	201

SALAD REFRIGERATED TABLE WITH ADAPTER

- 3 shelves GN 1/1



Code	Description	Container layout	W mm	D mm	H mm	T °C	P kW	U V	V liters
842232	3-door	16 x GN 1/4	1365	700	1345	+2 / +8	0,235	230	308



REFRIGERATED AND FREEZING TABLES

- 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



INOX GN 1/1

PIZZA REFRIGERATED TABLE

- top made of granite
- 2 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm

Code	Container layout (maximum GN height)	W mm	D mm	H mm	T °C	P kW	U V	V liters
843029	5x GN 1/6	900	700	1090	+2 / +8	0,155	230	285



INOX GN 1/1

PIZZA REFRIGERATED TABLE WITH COOLING ADAPTER

- top made of granite
- 3 shelves GN 1/1 (shelf load capacity up to 60 kg)
- additional shelf - code 841445.
- insulation thickness 35 mm
- 8 levels for guide rails, dedicated guide rails 841443, distance between guide rails 50 mm

Code	Container layout	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
843032	6 x GN 1/4	1400	700	1450	+2 / +8	0,235	230	C	1150	400	308	4

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V
844540	5 x GN 1/4	1200	335	427	+2 / +8	0,11	230

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V
844641	6 x GN 1/4	1400	335	427	+2 / +8	0,11	230

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V	
844541	7 x GN 1/4	1500	335	427	+2 / +8	0,11	230	NEW
844741	7 x GN 1/4	1600	335	427	+2 / +8	0,11	230	

REFRIGERATED DISPLAY CABINET



GN 1/4

Code	Capacity	W mm	D mm	H mm	T °C	P kW	U V
844840	8 x GN 1/4	1800	335	427	+2 / +8	0,122	230



INOX 600/400

FREEZING OR REFRIGERATED CABINET 600 X 400

- adjustable stainless steel legs
- self-closing door with key lock
- profiled door handle
- valve face heaters in the freezer cabinet
- includes 10 guide rails for 600x400 trays
- adjustable feet (+45mm)

NEW

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	energy class	energy consumption kWh/year	V liters	V liters net	Climate class
840810	740	990	2000	+2 / +8	143	0,33	230	C	790	852	619	4
840811	740	990	2000	-18 / -22	152	0,7	230	D	3149	852	619	4

600/400 INOX

FREEZING TABLE 600 X 400

- dust filter
- 7 levels for guide rails (price does not include guide rails)
- 2 shelves with handles included
- adjustable feet (+45mm)



NEW

Code	Description	W mm	D mm	H mm	T °C	M kg	P kW	U V	energy class	energy consumption kWh/year	V liters	V liters net	Climate class
841041	2-doors	1510	800	890	-10 / -20	140	0,30	230	D	2966	477	290	4

600/400 INOX

FREEZING TABLE 600 X 400

- dust filter
- 7 levels for guide rails (price does not include guide rails)
- 3 shelves with handles included
- adjustable feet (+45mm)



NEW

Code	Description	W mm	D mm	H mm	T °C	M kg	P kW	U V	energy class	energy consumption kWh/year	V liters	V liters net	Climate class
841040	3-doors	2020	800	890	-10 / -20	152	0,30	230	D	3517	625	444	4

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PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- dust filter
- includes 14 guide rails (2 x 7) for trays 600x400
- adjustable feet (+45mm)
- includes display case 844541





NEW

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	energy class	energy consumption kWh/year	V liters	V liters net	Climate class
843300	1510	800	1430	+2 / +8	257	0,30	230	B	847	428	290	4

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- 7 neutral drawers
- 7 guide rails for 600x400 trays
- adjustable feet (+45mm)
- includes display case 844541





NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class
843310	1510	800	1430	+2 / +8	0,30	230	135	4

PIZZA REFRIGERATED TABLE, 600X400

- top made of granite
- 7 neutral drawers
- 14 (2x7) guide rails for 600x400 trays
- adjustable feet (+45mm)
- 10 GN 1/4 display case with a height of up to 150 mm





NEW

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters	Climate class
843271	2020	780	1430	+2 / +8	0,3	230	290	4



REFRIGERATED AND FREEZING CABINETS AND DISPLAY CABINETS

- refrigerants used: R290 and R600a
- silent generator
- built-in key lock
- electronic controller with temperature display



FREEZING OR REFRIGERATED DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 5 shelves included WxD: 460x550 mm
- additional shelf - code 840648

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
850010	680	700	1990	+2 / +8	0,3	230	420
850011	680	700	1990	-18 / -22	0,85	230	420



FREEZING OR REFRIGERATED DISPLAY CABINET

- illuminated advertising panel
- appliance made of powder coated sheet metal (white)
- LED lighting in doors
- automatic defrosting
- 10 shelves included WxD: 460x610 mm
- additional shelf - code 840650

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
850020	1370	700	1990	+2 / +8	0,5	230	930
850021	1370	700	1990	-18 / -22	1	230	930

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 652x530 mm, 1 pc 652x211 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
880604	775	695	1900	+2 / +8	0,13	230	469

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 502x440 mm, 1 pc 502x201 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
880402	600	600	1850	+2 / +8	0,13	230	258

REFRIGERATED DISPLAY CABINET

- appliance made of powder coated sheet metal (white)
- automatic defrosting
- 4 shelves included WxD: 3 502x440 mm, 1 pc 502x201 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
880177	600	585	855	+2 / +8	0,105	230	78



FREEZING OR REFRIGERATED CABINET

- appliance made of powder coated sheet metal (white)
- shelf load capacity up to 8 kg
- cooling cabinet 880600 - automatic defrosting
- freezer cabinet 880601 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880600 - 3 pcs 652x530 mm, 1 pc 652x211 mm
  model 880601 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- 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 liters net	climate class
880600	775	695	1900	0 / +8	0,13	230	C	672	620	476	4
880601	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4



FREEZING OR REFRIGERATED CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880400 - automatic defrosting
- freezer cabinet 880401 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880400 - 3 pcs 502x440 mm, 1 pc 502x211 mm
  model 880401 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880400 - code 880245
- internal parameters WxDxH: 510x485x1620 mm

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
880400	600	600	1850	0 / +8	0,13	230	C	478	361	265	4
880401	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4



FREEZING OR REFRIGERATED CABINET

- appliance made of powder coated sheet metal (white)
- cooling cabinet 880173 - automatic defrosting
- freezer cabinet 880174 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880173 - 2 pcs 502x440 mm, 1 pc 502x211 mm
  model 880174 - 485x410 mm
- refrigerated display cabinet with 4 shelves included
- 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 liters net	climate class
880173	600	585	855	0 / +8	0,1	230	A	409	129	78	4
880174	600	585	855	-10 / -18	0,105	230	A	511	129	78	4

FREEZING OR REFRIGERATED CABINET

- appliance housing made of stainless steel
- shelf load capacity up to 8 kg
- cooling cabinet 880602 - automatic defrosting
- freezer cabinet 880603 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880602 - 3 pcs 652x530 mm, 1 pc 652x211 mm
  model 880603 - 655x515 mm
- refrigerated display cabinet with 4 shelves included
- additional shelf for 880602 - code 880645
- model 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 liters net	climate class
880602	775	695	1900	0 / +8	0,13	230	C	672	620	476	4
880603	775	695	1900	-10 / -18	0,3	230	B	989	620	469	4

FREEZING OR REFRIGERATED CABINET

- appliance housing made of stainless steel
- cooling cabinet 880405 - automatic defrosting
- freezer cabinet 880406 - 7 freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880405 - 3 pcs 652x530 mm, 1 pc 652x211 mm model
  880603 - 480x410 mm
- refrigerated display cabinet with 4 shelves included
- 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 liters net	climate class
880405	600	600	1850	0 / +8	0,13	230	C	478	361	265	4
880406	600	600	1850	-10 / -18	0,15	230	B	894	361	258	4

FREEZING OR REFRIGERATED CABINET

- appliance housing made of stainless steel
- freezer cabinet 880176 - freezer shelves (manual defrosting)
- shelf dimensions WxD:
  model 880175 - 2 pcs 502x440 mm, 1 pc 502x211 mm model
  880176 - 485x410 mm
- refrigerated display cabinet with 3 shelves included
- shelf load capacity - 8 kg
- additional shelf for 880175 - code 880245



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
880175	600	585	855	0 / +8	0,1	230	A	409	129	78	4
880176	600	585	855	-10 / -18	0,105	230	A	511	129	78	4



REFRIGERATED DISPLAY CABINETS GLAZED FROM ALL SIDES

- refrigerants used: R290 and R600a
- automatic defrosting
- electronic controller with temperature display





REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- 4 wheels with brakes
- double walls

NEW

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	climate class
852150	1515	675	1210	-2 / 8	182	0,49	230	510	4





REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- 4 wheels with brakes
- double walls

NEW

Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V liters	climate class
852130	915	675	1210	-2 / 8	135	0,48	230	510	4

stalgast professional catering equipment

REFRIGERATED DISPLAY CABINET

- lighting
- electronic controller with temperature display
- 5 shelves WxD 535x495 included



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

REFRIGERATED DISPLAY CABINET

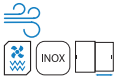
- lighting
- 4 adjustable shelves included WxD: 460x385 mm



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

DISPLAY CABINET

- LED lighting
- with temperature display
- automatic defrosting
- condensate drip tray
- 3 display levels





Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
852111	1008	413	940	+2 / +8	0,21	230	201



INOX

REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone 6 (up to +27°C/relative humidity 70%)
- 3 round glass shelves
- stainless steel housing

NEW

Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	climate class
852160	480	1030	100	-2 / 8	50	0,21	230	6



INOX

REFRIGERATED DISPLAY CABINET

- LED lighting
- climate zone N (+16 - +32 °C)
- rotating frame with 4 chrome shelves

NEW

Code	Ø mm	W mm	V liters	T °C	M kg	P kW	U V	climate class
852161	450	983	72	-2 / 8	38	0,17	230	N



REFRIGERATED DISPLAY CABINET

- through display case
- lighting
- 3 adjustable shelves included
- automatic defrosting

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

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DISPLAY CABINET

- LED lighting
- 3 adjustable shelves included





NEW

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V
852176	430	390	986	78	-2 / 8	42	0,18	230

REFRIGERATED DISPLAY CABINET

- lighting
- 3 adjustable shelves included
- automatic defrosting 852173, 852174, 852145 - LED lighting









No.	Code	Color	W mm	D mm	H mm	V liters	T °C	P kW	U V
1.	**852170**		428	386	960	78	0 / +12	0,16	230
2.	**852171**		428	386	960	78	0 / +12	0,16	230
3.	**852172**	silver	428	386	960	78	0 / +12	0,16	230
4.	**852173**		428	386	960	78	0 / +12	0,16	230
5.	**852174**		428	386	960	78	0 / +12	0,16	230
6.	**852175**	silver	428	386	960	78	0 / +12	0,16	230

You can find **bakery and confectionery equipment** on pages 335-352











REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included

NEW

Code	W mm	D mm	H mm	V liters	T °C	M kg	P kW	U V	climate class
852122	697	578	678	120	0 / +12	55	0,18	230	4



REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray

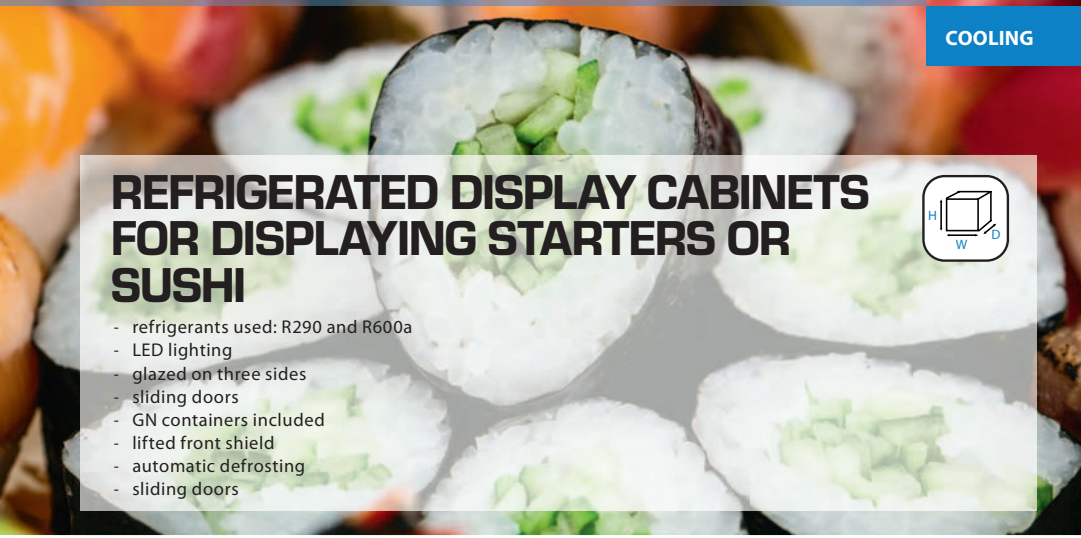
Code	W mm	D mm	H mm	V liters	T °C	P kW	U V
852120	702	568	686	120	0 / +12	0,16	230



REFRIGERATED DISPLAY CABINET

- LED lighting
- 2 adjustable shelves included
- condensate drip tray

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



REFRIGERATED DISPLAY CABINETS FOR DISPLAYING STARTERS OR SUSHI

- refrigerants used: R290 and R600a
- LED lighting
- glazed on three sides
- sliding doors
- GN containers included
- lifted front shield
- automatic defrosting
- sliding doors

REFRIGERATED DISPLAY CABINET

- electronic controller with temperature display
- additional glass heating
- 2 evaporators for perfect temperature distribution
- heated front glass



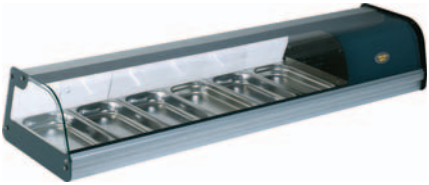
GN 1/3

GN 1/3

Code	Container layout (maximum GN height)	W mm	D mm	H mm	T °C	P kW	U V
844940	4 x GN 1/3 20 mm	1200	415	300	0 / +6	0,16	230
844950	5 x GN 1/3 20 mm	1500	415	300	0 / +6	0,16	230

REFRIGERATED DISPLAY CABINET

Al INOX



GN 1/3

Code	Container layout (maximum GN height)	W mm	D mm	H mm	T °C	P kW	U V
777134	6 x GN 1/3 40 mm	1450	400	260	+1 / +5	0,16	230



BAR TABLES, CABINETS, DISPLAY CABINETS

- refrigerants used: R290 and R600a
- automatic defrosting and automatic condensate evaporation
- electronic controller with temperature display
- self-closing door with open door lock
- glass door



BAR REFRIGERATED TABLE

- powder coated housing (black)
- LED lighting
- 4 shelves included
- additional shelf - code 840655

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
882180	1462	535	860	0 / +10	0,32	230	250



BAR REFRIGERATED TABLE

- powder coated housing (black)
- LED lighting
- 6 shelves included
- additional shelf - code 840655

Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
882181	2002	535	860	0 / +10	0,32	230	386

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 2 shelves included





Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
882151	600	535	870	+2 / +8	0,1054	230	129

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 4 shelves included





Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
882161	900	535	870	+2 / +8	0,112	230	202

REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 4 shelves included





Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
882160	900	535	870	+2 / +8	0,112	230	230



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 4 shelves included, additional shelf - code 840652

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	V liters
882170	1-door (hinged door)	600	520	1872	+2 / +8	0,17	230	307



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 8 shelves included, additional shelf - code 840653

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	V liters
882171	2-door (sliding doors)	920	520	1872	+2 / +8	0,25	230	490



REFRIGERATED BOTTLE DISPLAY CABINET

- powder coated housing (black)
- lighting
- 8 shelves included, additional shelf - code 840654

Code	Description	W mm	D mm	H mm	T °C	P kW	U V	V liters
882172	2-door (hinged door)	920	520	1872	+2 / +8	0,25	230	490



BAR FREEZING DISPLAY CASE

- housing and chamber made of stainless steel
- LED lighting
- heated door window
- two shelves included

BAR FREEZING DISPLAY CASE

- housing and chamber made of stainless steel
- LED lighting
- heated door window
- two shelves included





Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
880180	595	525	875	-10 / -15	0,28	230	100

You can find **bar equipment** on pages 301-324





BOX FREEZERS

- refrigerants used: R290 and R600a
- housing made of powder-coated sheet (white)
- 1 bin included
- electronic controller with temperature display
- thick insulation walls

BOX FREEZER

- stainless steel cover top
- manual defrosting



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
883312	1190	660	850	≤-18	0,2	230	312
883390	1330	695	850	≤-18	0,23	230	390
883466	1485	695	850	≤-18	0,23	230	466

BOX FREEZER

- manual defrosting
- has 4 wheels
- models 883300 and 883500 have a built-in key lock
- compartment lighting
- flap opening handle
- flap opening lock



Code	W mm	D mm	H mm	T °C	P kW	U V	V liters
883100	553	588	811	-18 / -25	0,2	230	86
883200	953	588	811	-18 / -25	0,2	230	183
883300	1195	750	910	-18 / -25	0,2	230	277
883500	1795	750	910	-18 / -25	0,25	230	462



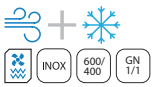
SHOCK FREEZERS/REFRIGERATORS

- refrigerants used: R290 and R600a
- electronic controller with temperature display
- rounded corners of the cooling compartment for easy cleaning
- forced air circulation
- automatic switching to cooling mode
- adjustable feet
- can be used as a base for Unox Chef Top Mind.Maps ovens GN 1/1
- allows using GN 1/1 and 400x600 trays

SHOCK REFRIGERATOR a device designed for quick cooling or freezing of prepared dishes

- shock cooling: from +70°C to +3°C in 90 minutes
- shock freezing: from +70°C to -18°C in 240 minutes







SHOCK COOLER

Code	W mm	D mm	H mm	Capacity GN	P kW	U V
849033	750	740	760	3	1,30	230
849053	750	740	850	5	0,98	230
849073	750	740	1260	7	1,49	230
849103	750	740	1260	10	1,63	230

ACCESSORIES FOR CABINETS AND REFRIGERATED TABLES

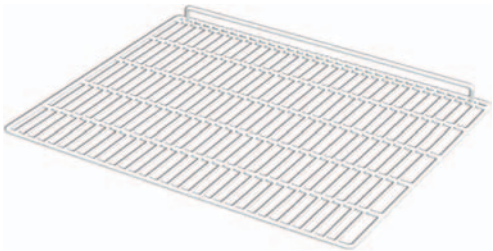
GUIDE RAILS FOR CABINETS AND TABLES



Code	Product	W mm	D mm	L mm
840644	Set of guide rails for cabinet GN 2/1	20	15	650
841443	Set of guide rails for tables GN 1/1	20	15	550
840643	Set of guides for cupboards 840620, 840621, 840130, 840145	20	15	640

SHELVES FOR CABINETS AND TABLES

- plasticized steel shelves
- model 840655 made of stainless steel



Code	Product	W mm	D mm	
880245	Shelf for models 880173, 880175,880400, 880402, 880405	500	400	
880645	Shelf for models 880600, 880602, 880604	650	525	
840648	Shelf for models 850010, 850011	545	480	NEW
840650	Shelf for models 850020, 850021	615	445	NEW
840652	Shelf for models 882170	515	335	NEW
840653	Shelf for models 882171	400	360	NEW
840654	Shelf for models 882172	400	335	NEW
840655	Shelf for models, 882181	430	395	NEW
840645	Shelf for cabinets GN 2/1	650	530	
841445	Shelf for tables GN 1/1	530	335	
103644	Shelf for models 840811, 840810, 840041, 840040, 843300	600	400	



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.

Wall-sided and central tables..... 458, 463
Cupboards, cabinets, shelves 459-460
Tables with sink and washbasin 456-458, 464-465
Washbasins.....456
Warehouse racks.....466

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.

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- **construction consulting**
- **technological solutions tailored to individual needs**

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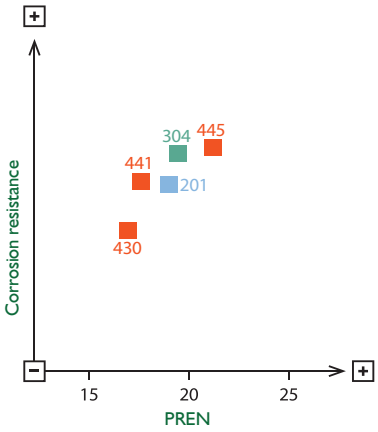
Ferritic steel and pitting corrosion - corrosion resistance and magnetism.

Corrosion resistance is achieved by introducing appropriate alloy additives into the steel. In the case of stainless steel, it is chrome, which gives exceptional resistance to corrosion and high temperatures.

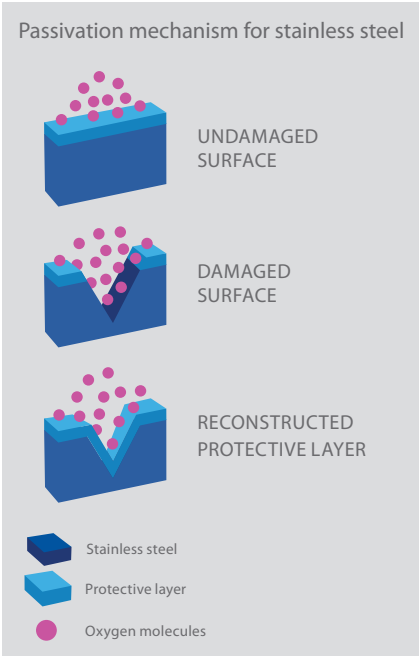
Ferritic steel contains chromium and other elements that are responsible for the formation of an invisible layer protecting surfaces against corrosion. Thanks to them, the damaged surface rebuilds itself due to contact with oxygen in the air.

Corrosion resistance depends on chromium content in steel and not on its physical properties, structure or magnetism.



Typical values for potential pitting corrosion under NaCl at 0.02M, 23°C, pH6 according to PREN (%Cr+3.3%Mo+16%N)

Source: Brytan, Z. (2014). Vademecum Stali Nierdzewnej. Stowarzyszenie Stal Nierdzewna.



Magneticity is a property of structural layout and has no effect on corrosion resistance.

The best resistance to pitting corrosion is achieved in steel with chromium content from a minimum of 17.5% of volume. Ferritic steel containing 17.5% chromium are modern alloys, increasingly replacing older austenitic grades, such as 304

The excellent usability of ferritic steel in gastronomy applications is confirmed by over 150,000 furniture items and devices used by our customers.

Characteristics of our furniture

All our products made of stainless steel are a monolithic welded or bolted structure according to the product's design requirements. All furniture is fitted with adjustable feet and a protective equipotential pin.

TABLES, SINKS, WASHBASINS (WALL-MOUNTED)
– include rear edge as standard

TABLE TOPS
–made of stainless steel
– reinforced underneath with double-laminated panel
– the edge of the plate at the rear is protected by a stainless steel profile

TABLE FEET
– made of square profiles
– adjustable feet in the range from +20 mm to -5 mm

TABLE BASES
– reinforced in the upper part with a metal frame or square profile
– clearance between the floor and the lower edge of the profile, shelves, or bottom of the furniture

DOORS
– made of two layers of sheet metal in the form of a stiffened can
– fitted with a magnetic latch
– fitted with a recessed handgrip (handle) made of ABS

SLIDING DOORS
– suspended in the body on a stainless steel guide and moved by means of rollers
– cradle at the bottom for easy disassembly of the door

RACKS
– rack shelves reinforced by bending the inside edge and using metal profiles (omega type)
– maximum load on the shelves is 70 kg/m2.
– adjustable feet in the range from +20 mm to -5 mm
– legs made of square profiles or angles

CABINETS
– cabinet bodies made of stainless steel
– cabinet legs made of square profiles
– cabinet shelves reinforced by bending the inside edge and using metal profiles (omega type)

DRAWERS
– made of stainless steel
– guide rails made of galvanized steel, three sections, ball-bearings, allowing full drawer extension
– assembly and disassembly of guides in the cabinet body does not require tools
– the drawer's front panel is made of two layers of sheet metal
– maximum load up to 25 kg
– fitted with a recessed handgrip (handle) made of ABS

TABLE TOPS WITH SINKS
– lowered by 19 mm around the perimeter of the top edge
– reinforced with metal profiles (omega type)
– equipped with a hole for a diameter tap min. 33 mm

SINK COMPARTMENTS
– made of stainless steel
– equipped with a siphon hole

BASINS
– made of stainless steel
– equipped with a blind hole for a diameter tap min. 33 mm

CARTS
– welded structure
– dimensions include the cart's outer contour

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WELDED FURNITURE

INOX

Polish Product

72h FURNITURE

Stainless steel welded are in stock. Thanks to our offer you can equip your kitchen in few days.

PAGES: 456-459

WASHBASIN

- compartment size 345x248 mm
- tap hole on the right ø 30 mm

72h FURNITURE

Code	W mm	D mm	H mm
610000	400	295	150



WASHBASIN

- compartment built-up on three sides
- compartment size 330x300x150 mm
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
610001	400	410	240



TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
614066	600	600	850



TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- compartment on the right
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
614306	1000	600	850



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TABLE WITH A 1-COMPARTMENT SINK WITH SHELF

- left compartment
- the table has a 400x400x250 mm compartment
- ø 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
614106	1000	600	850
614126	1200		



TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- the table with D=600 mm has 400x400x250 mm compartments
- the table with D=700 mm has 400x500x250 mm compartments
- ø33 mm tap hole between compartments
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
614706	1000	600	850
614707	1000	700	



TABLE WITH 1-COMPARTMENT BASIN

- compartment height h=300 mm
- 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
611466	600	600	850
611486	800	600	
611506	1000	600	
611487	800	700	



TABLE WITH 1-COMPARTMENT BASIN

- compartment height h=400 mm
- 33 mm tap hole in the middle of the compartment
- offer dedicated to Stalgast taps p. 502

72h FURNITURE

Code	W mm	D mm	H mm
611686	800	600	850
611706	1000	600	
611687	800	700	
611707	1000	700	



TABLE WITH A 2-COMPARTMENT SINK WITH WING DOORS

- tap hole between compartments with 33 mm in diameter
- the table has 400x400x250 mm compartments
- offer dedicated to Stalgast taps p. 502

72h FURNITURE



Code	W mm	D mm	H mm
616306	1000	600	850

OVERFLOW PLUG WITH A SCREEN

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
  250 mm model 651220
  300 mm model 651225
  400 mm model 651235
- proper operation requires purchasing the plug socket 651210

INOX

NEW



Lp.	Code	Produkt	Ø mm	H mm
1.	**651235**	Plug	48	350
2.	**651225**	Plug	48	250
3.	**651220**	Plug	48	200
4.	**651210**	Plug socket	70	44

WORKING TABLE WITH SHELF

- welded table
- tabletop reinforced with laminated board

72h FURNITURE



Code	W mm	D mm	H mm
612306	1000		
612326	1200	600	850
612346	1400		
612307	1000		
612327	1200	700	850
612347	1400		



WORKING TABLE WITH SLIDING DOORS

- adjustable shelf
- tabletop reinforced with laminated board

72h FURNITURE

Code	W mm	D mm	H mm
612006	1000	600	850
616126	1200	600	850

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HANGING CABINET (SLIDING DOORS)

- adjustable shelf
- maximum shelf load 70 kg/m2

72h FURNITURE



Code	W mm	D mm	H mm
615604	1000	400	600
615624	1200	400	600

SINGLE HANGING SHELF, ADJUSTABLE

- shelf depth 270 mm



72h FURNITURE

Code	W mm	D mm	H mm
610010	1200	300	400

DOUBLE HANGING SHELF, ADJUSTABLE

- shelf depth 270 mm



Code	W mm	D mm	H mm
610020	1200	300	660

PASS-THROUGH CABINET SLIDING DOORS

- two adjustable shelves
- maximum shelf load 70 kg/m^2

72h FURNITURE



Code	W mm	D mm	H mm
615386	800	600	1800

STORAGE CABINET (WING DOORS)

- three adjustable shelves

72h FURNITURE



Code	W mm	D mm	H mm
617106	1000	600	1800

UTILITY CABINET WITH WASHBASIN

- washbasin compartment built-in on three sides
- compartment size 320x300x150 mm
- vents
- adjustable shelf
- possibility of refitting doors

72h FURNITURE



Code	W mm	D mm	H mm
617000	500	500	2000

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SCREW-JOINED FURNITURE FOR SELF-ASSEMBLY

INOX

Polish Product

72h FURNITURE

All of our furniture models are in stock. Thanks to our offer you can equip your kitchen in a few days.

PAGES: 462-466

FURNITURE FOR SELF-ASSEMBLY



1



2



3

EASY ASSEMBLY
and quick result!

Feet fixing



Mounting of the shelves



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INTERIOR TABLE WITHOUT SHELF

- legs joined using screws
- tabletop reinforced with laminated board

72h FURNITURE

Code	W mm	D mm	H mm
611066	600	600	850
611086	800	600	850
611106	1000	600	850
611127	1200	700	850

INTERIOR TABLE WITH SHELF

- legs and shelf joined using screws
- tabletop reinforced with laminated board

72h FURNITURE



Code	W mm	D mm	H mm
611266	600	600	850
611286	800	600	850
611306	1000	600	850
611326	1200	600	850
611346	1400	600	850
611386	1800	600	850
611307	1000	700	850
611327	1200	700	850
611357	1500	700	850
611387	1800	700	850

TABLE WITH SINGLE-COMPARTMENT SINK WITHOUT SHELF

- legs joined using screws
- 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- dedicated Stalgast taps offer p. 502

72h FURNITURE



Sink with a hole diameter 52 mm



Code	W mm	D mm	H mm
613466	600	600	850

TABLE WITH SINGLE-COMPARTMENT SINK WITH SHELF

- legs and shelf joined using screws
- 33 mm tap hole in the middle of the compartment
- the table has a 400x400x250 mm compartment
- dedicated Stalgast taps offer p. 502

72h FURNITURE



Code	W mm	D mm	H mm
613306	1000	600	850

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TABLE WITH A 2-COMPARTMENT SINK WITHOUT SHELF

- legs joined using screws
- 33 mm tap hole between compartments
- central compartments
- the table has 400x400x250 mm compartments
- dedicated Stalgast taps offer p. 502

72h FURNITURE



Code	W mm	D mm	H mm
615106	1000	600	850



TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- legs joined using screws
- 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- dedicated Stalgast taps offer p. 502

72h FURNITURE

Code	W mm	D mm	H mm
613706	1000	600	850

TABLE WITH A 2-COMPARTMENT SINK WITH SHELF

- legs and shelf joined using screws
- 33 mm tap hole between compartments
- the table has 400x400x250 mm compartments
- dedicated Stalgast taps offer p. 502

72h FURNITURE



Code	W mm	D mm	H mm
613726	1200	600	850
613746	1400		



STORAGE RACK SOLID SHELVES

- feet made from 30x30 mm profiles
- legs joined with shelves using screws
- maximum shelf load 70 kg/m^2

72h FURNITURE

Code	W mm	D mm	H mm
610064	600	400	1800
610084	800	400	1800
610104	1000	400	1800
610105	1000	500	1800
610125	1200	500	1800
610106	1000	**600**	**1800**
610126	1200	**600**	**1800**



STORAGE RACK PERFORATED SHELVES

- feet made from 30x30 mm profiles
- legs joined with shelves using screws
- maximum shelf load 70 kg/m^2

72h FURNITURE

Code	W mm	D mm	H mm
610305	1000	500	1800
610307	1000	700	1800



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.

Insecticide lamps 478
Waste container 472-477
Cleaning brushes, broom, sweeping brush, floor sweeping and cleaning sets, microfibre cloth 479-482
Workwear 468-471
Hangers for accessories, stool on wheels 480-481

PINAFORES

- white pinafore with white straps
- other pinafores have black straps







MINI PINAFORE

- practical double pocket 40x120/175x210 mm

Code	Color	L mm
634011		373
634013		373

MIDI PINAFORE

- practical double pocket 35x200/185x200 mm

Code	Color	L mm
634021		700
634022		700
634023		700
634025		700

MAXI PINAFORE

- no pockets

Code	Color	L mm
634031		1000
634033		1000

APRON

- contains 35% cotton, 65% polyester
- adjustable belt in model 634041, 634042

Lp.	Code	Color	L mm
1	**634041**		920
2	**634042**		920
3	**634043**		960



stalgast professional catering equipment



WATERPROOF APRON

- made of polyester fabric coated with polyvinyl chloride
- material resistant to water, grease, disinfectants and mechanical damage
- material weight: 350 gram/m^2
- material thickness: 0.50 mm

NEW

Code	Color	L mm
634044		800

CATERING FOOTWEAR

- chef work shoes intended for employees of the catering industry
- light and comfortable
- fitted with a special insert to increase comfort
- waterproof
- easy to put on and clean
- fitted with a non-slip sole ensuring work safety
- resistant to grease and detergents

NEW

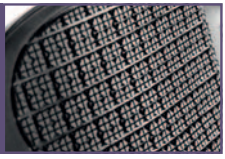


Code	Size	Insert length mm
635238	38	255
635240	39/40	263
635241	41	272
635242	42	280
635243	43	289
635244	44/45	297

Insert increasing comfort of use



Non-slip sole



CHEF'S BLOUSE

- unisex
- fastened with stainless steel latches
- ingredients: 35% COT, 65% PES (200-210 g/m²)
- sizes in table 1



1



2 3

1 CHEF'S SWEATSHIRT

- short sleve
- white

Code	Size
634072	S
634073	M
634074	L
634075	XL

2 CHEF'S SWEATSHIRT

- long sleve
- white

Code	Size
634052	S
634053	M
634054	L
634055	XL

3 CHEF'S SWEATSHIRT

- long sleve
- black

Code	Size
634062	S
634063	M
634064	L
634065	XL

CHEF'S SWEATSHIRT

- long-sleeved denim chef's sweatshirt
- fastened with silver press studs, with a pocket on the sleeve
- decorative patches on the elbows
- made of 100% high-quality Egyptian cotton, weight 230g/m²
- sizes in table 2



Code	Size
634093	M
634094	L
634095	XL
634096	XXL

NEW

SIZE TABLES

- sizes in the tables are approximate

CHEF'S SWEATSHIRT (Table No.1)				
Size	Chest circumference	Back length	Sleve length (long sleve)	(short sleve)
S	102-106	72-73	49-50	22
M	107-120	74-75	50-51	23
L	121-128	76-78	51-52	24
XL	128-142	79-82	53-54	25
XXL	143-149	83-84	54-55	26
XXXL	150-156	85-86	55-56	26

(Table No.2)		
Size	Height	Chest circumference
M	164-170	88-92
L	170-176	96-100
XL	176-182	104-108
XXL	182-188	112-116

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V-NECK SWEATSHERT

- unisex
- white
- short sleve
- ingredients: 35% COT, 65% PES (200-210 g/m²)
- sizes in table 1



Code	Size
634103	M
634104	L
634105	XL

APRON

- female
- white
- fastened with stainless steel latches
- ingredients: 35% COT, 65% PES (200-210 g/m²)
- sizes in table 3



Code	Size
634083	M
634084	L

CHEF'S PANTS

- black
- 2 pockets
- with rubber at the waist
- sizes in table 3



Code	Size
634803	M
634804	L
634805	XL

CAPS

TOQUE

- circumference adjustment with velcro from 560 to 620 mm
- contains 35% cotton, 65% polyester



Code
630601

CHEF'S HAT

- made of 100% fleece
- price per item



Code	H mm	K pcs
507221	200	20
507251	250	20

CAP

- ingredients: 65% polyester, 35% cotton
- keeps its shape long



Code
634003

SIZE TABLES

- sizes in the tables are approximate

V-NECK SWEATSHERT (Table No.1)		
Size	Chest circumference	Apron length
M	72-77	115-120
L	77-79	121-134
XL	79-81	135-147

APRON (Table No.2)			
Size	Chest circumference	Apron length	Sleve length (long sleve)
M	86-90	108-109	49-50
L	91-100	109-110	50-51

PANTS (Table No.3)		
Size	Circumference	Length
M	up to 102	113
L	up to 104	114
XL	up to 106	115

TRASH CAN

INOX

- pedal mechanism allows contactless opening of the basket
- inner lining made of plastic, with holder



Lp.	Code	Color	Ø mm	H mm	V liters
1	**068201**	satin	300	440	20
2	**068202**	gloss	300	440	20

ASHTRAY WITH BIN FOR RUBBISH

INOX

- cigarette butt container
- non-slip rubber base improves stability of the basket and protects the floor against scratches
- ashtray 068213 powder coated



Lp.	Code	Color	Ø mm	H mm	V liters
1	**068211**	gloss	200	700	15
2	**068212**	satin	200	700	15
3	**068213**	black	200	700	15

TABLE BIN

INOX

- swing cover



Code	Ø mm	H mm	V liters
068203	120	160	1,5

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











Lp.	Code	Product	W mm	D mm	H mm	V liters
1.	**067060**	Waste container	507	272	632	60
2.	**067061**	Trash cover 067060	523	288	70	-

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UNIVERSAL CONTAINERS

- recommended for use as waste containers
- certified for food contact, also recommended for use as food storage containers

NEW

WASTE CONTAINER 38 L

Lp.	Code	Product	Color	Ø (inner) mm	Ø (outer) mm	H mm	V liters
1.	**068041**	Container		363	468	440	38
2.	**068042**	Container		363	468	440	38
3.	**068043**	Container		363	468	440	38
4.	**068044**	Container		363	468	440	38
5.	**068045**	Cover		398	447	52	-
6.	**068046**	Cover		398	447	52	-
7.	**068047**	Cover		398	447	52	-
8.	**068048**	Cover		398	447	52	-



1



2



3



4


5


6


7


8

NEW



1



2



5



6



3



4



7



8

WASTE CONTAINER 75 L

Lp.	Code	Product	Color	Ø (inner) mm	Ø (outer) mm	H mm	V liters
1.	**068751**	Container		455	558	570	75
2.	**068752**	Container		455	558	570	75
3.	**068753**	Container		455	558	570	75
4.	**068754**	Container		455	558	570	75
5.	**068761**	Cover		500	548	66	-
6.	**068762**	Cover		500	548	66	-
7.	**068763**	Cover		500	548	66	-
8.	**068764**	Cover		500	548	66	-

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NEW



1



2



3



4



5
6
7
8



9
10
11
12

WASTE CONTAINER 120 L

Lp.	Code	Product	Color	Ø (inner) mm	Ø (outer) mm	H mm	V liters
1.	**068125**	Container		520	630	700	120
2.	**068126**	Container		520	630	700	120
3.	**068127**	Container		520	630	700	120
4.	**068128**	Container		520	630	700	120
5.	**068135**	Cover		565	614	59	-
6.	**068136**	Cover		565	614	59	-
7.	**068137**	Cover		565	614	59	-
8.	**068138**	Cover		565	614	59	-
9.	**068145**	Lid with a hole		185	568	129	-
10.	**068146**	Lid with a hole		185	568	129	-
11.	**068147**	Lid with a hole		185	568	129	-
12.	**068148**	Lid with a hole		185	568	129	-



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
068144	464	168

PP



Profiled handgrips



1 LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm
068081	Lid for 068080	506	550	36
068121	Lid for 068120	575	620	36

2 LID WITH A HOLE

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm
068082	Lid with a hole for 068080	230	512	100
068122	Lid with a hole for 068120	260	585	120

3 TILTED LID

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm
068083	Tilted lid for 068080	200	558	511
068123	Tilted lid for 068120	570	625	228

4 WASTE CONTAINER

Code	Product	Ø (inner) mm	Ø (outer) mm	H mm	V liters
068080	Waste container	455	490	610	80
068120	Waste container	510	550	690	120

5 WHEELED BASE

- wheelbase load capacity:
  068084 - 100 kg
  068124 - 200 kg

Code	Product	Ø mm	H mm
068084	Wheeled base for 068080	403	72
068124	Wheeled base for 068120	455	130

WASTE BAG STAND

INOX

- foot clamp button
- 2 wheels with brakes for easy movement of the stand
- intended for bags up to 120 l
- for indoor use

NEW



Foot clamp button



Flexible rubber supporting the bag

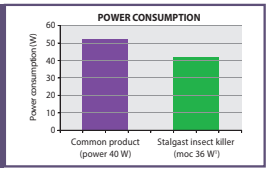


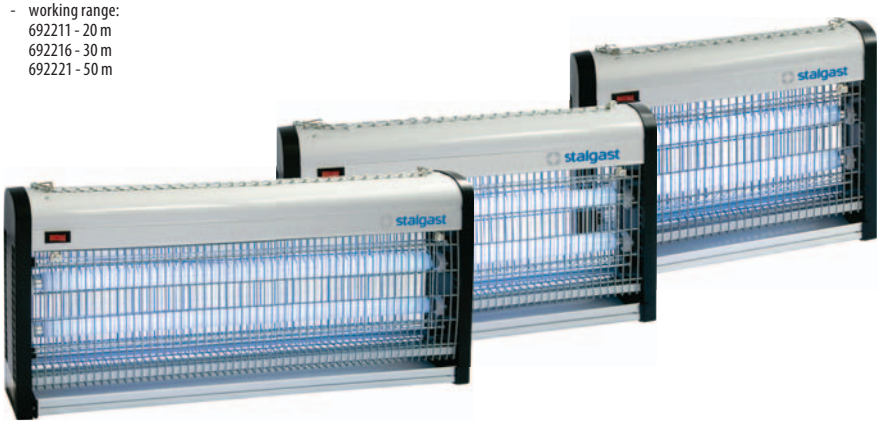
Code	W mm	D mm	H mm
068000	420	580	960

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

Power consumption*



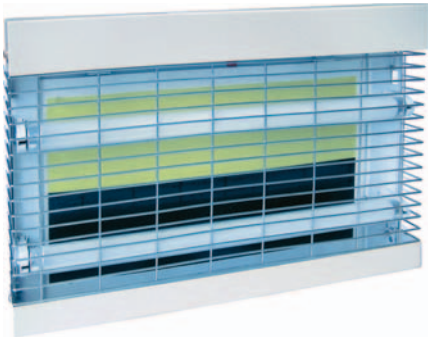


Code	W mm	D mm	H mm	P¹ W	U V
692211	390	100	320	2x10	230
692216	500	95	320	2x15	230
692221	650	95	320	2x20	230

Code	Product	P W
692010	Fluorescent lamp for model 692211	10
692015	Fluorescent lamp for model 692216	15
692020	Fluorescent lamp for model 692221	18

INSECTICIDE LAMP

- shatterproof UV lamp for combating 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
- working range 30 m



Code	Product	W mm	D mm	H mm	P¹ W	U V
692115	Insecticide lamp	475	65	300	2x15	230
692002	Shatterproof fluorescent lamp	-	-	-	-	-
692001	Flypaper for lamp 692115	-	-	-	-	-

*P¹ power of fluorescent lamps



CLEANING AND WASHING ACCESSORIES

- offer of professional accessories and equipment ensuring cleanliness and hygiene
- high-quality, durable, multi-functional brushes essential in every catering facility for cleaning flat surfaces, furniture, appliances or accessories
- adapted to work in particularly difficult conditions
- wide selection of functional mops, floor cleaning and sweeping kits



NARROW BRUSH

- narrow shape facilitates access to hard-to-reach places
- comfortable plastic handle makes cleaning easier
- perfect for cleaning tiles, joints, taps etc.

Code	Color	W mm	D mm	H mm
667825		220	20	85



WIRE BRUSH

- narrow shape facilitates access to hard-to-reach places
- comfortable plastic handle makes cleaning easier
- wire bristles effectively remove difficult dirt

Code	W mm	D mm	H mm
667773	280	37	70



VEGETABLE CLEANING BRUSH

- can be hanged on a hanger
- texturing tip

Code	Color	W mm	D mm	H mm
666114		120	51	40



CLEANING BRUSH

- perfect for cleaning chopping boards
- cleans gaps and corners flawlessly

Lp.	Code	Description	Color	W mm	D mm	H mm
1.	**667254**	for boards		150	64	50
2.	**667573**	for hands		127	64	74



MULTIFUNCTION BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hanged on a hanger

Code	Color	W mm	D mm	H mm
667141		240	75	75
667143		240	75	75



TABLETOP BRUSH

- comfortable plastic grip makes cleaning easier
- durable and strong bristles
- can be hanged on a hanger

Code	Color	W mm	D mm	H mm
667052		285	45	75
667053		285	45	75



ROUND HAND BRUSH

- hard bristles

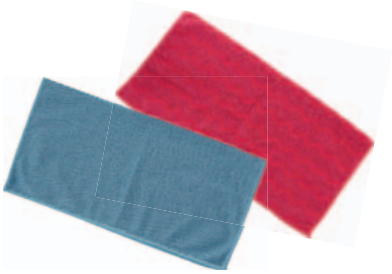
Code	Color	Ø mm	H mm
622332		100	95
622333		100	95
622335		100	95



STAINLESS STEEL BRUSH

- hard bristles

Code	Color	L mm
624331		254
624333		254



MICROFIBER CLOTH

- double edge finish for increased durability
- they retain their quality of up to 500 washes at 100°C

Code	Description	Color	W mm	D mm
664801	For glassware		406	406
664813	Universal		406	406



STOOL ON WHEELS

- possible load up to 160 kg
- it has wheels for movement, blocked by pressure
- surface coated with a soft non-slip material
- compliant with EN 14183:2003

Code	Ø mm	H mm
669330	406	343

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BROOM

- two levels of stick mounting for universal use
- fits stick 666389

Code	Color	W mm	D mm	H mm
666231		320	46	220
666233		320	46	220



SWEEPING BRUSH

- universal cleaning brush

Code	Color	W mm	D mm	H mm
666951		450	65	100
666953		450	65	100

SWEEPING KIT

- dustpan and brush included
- the whole is well-fitting and easy to store
- durable and lightweight design facilitates everyday work

Code	W mm	D mm	H mm
669260	311	210	67



SWEEPING KIT

- has wheels that make it easier to move around large surfaces
- lockable lid to prevent spillage
- brush holder included

Lp.	Code	Product	W mm	D mm	H mm
1.	**669112**	Dustpan with cover	332	144	958
2.	**669621**	Sweeping brush	270	36	890



ACCESSORY HANGER

- helps maintain order in cleaning accessories

Code	W mm	D mm	H mm
669411	457	83	108



UNIVERSAL STICK

Code	L mm
666389	1520



FIBER MOPS REFILL

- high-quality mop made of modern material that guarantees high absorbency and accurate dirt removal
- fits stick 666389



Code	Color
603064	

LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish makes it easier to grip slippery elements
- resistant to detergents, liquids as well to acids and alkalis
- acceptable for food contact



Code	L mm
505021	300

FLOOR CLEANING KIT

- light and easy to use
- mop made of cotton
- comfortable plastic handle for easy handling
- perfect for cleaning smooth surfaces
- buckets and drip trays can be stacked
- the bucket has a special embossing for easy emptying







Lp.	Code	Product	W mm	D mm	H mm	L mm	V liters
1.	**603231**	Mop bucket	430	312	316	-	14
2.	**603271**	Complete mop	-	-	-	1500	-
3.	**603272**	Mop refill 603271	-	-	-	-	-

BABY CHANGING TABLE

- changing table with safety belt
- Microban antibacterial coating
- made of durable plastic
- shelf for accessories
- 10cm deep when folded
- convenient handle for folding and unfolding

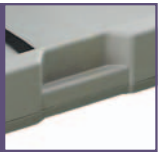


Code	W mm	D mm	H mm
067071	845	546	855

Tissue dispenser



Closing grip



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DISHWASHING

Professional dishwashers guaranteeing the highest performance and speed of washing and scalding.

Dishwashers with sanitization function 485-491
Racks for dishwashers 494-495
Water softeners 499
Plate drip trays 497
Fillers and taps 502-509
Organic waste shredders 500-501
Water column for line 700 509



EVO 2 HY-NRG DISHWASHERS

MAXIMUM SAVINGS thanks to the innovative HY-NRG rinsing function. The system is based on a special pump that increases water pressure and technology that maintains the preset temperatures for individual processes. HY NRG also involves the precise and continuous dosing of water used for washing and rinsing.

HY-NRG means lower energy consumption due to using high-quality energy-saving components.

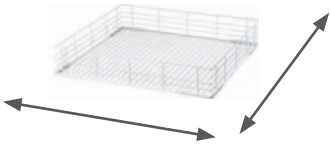
Thanks to the advanced technology, appliances in the HY-NRG series are ready to work 25 minutes after commissioning.

EVO 2 dishwashers are designed for large and medium catering establishments. Thanks to a specially prepared software and equipment, they do not require cleaning by staff after a full day of work. Cleaning can be done automatically.

LP57 - EFFICIENCY AND SIZE

Batch height
up to 620 mm

Basket size
up to 570/ 620 mm





LP57 EVO 2 POT AND TRAY SCALDER

- professional dishwasher with sanitization function
- double-walled compartment and door design ensures
- quiet operation of the appliance
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- system HY-NRG maintains constant pressure
- and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 620 mm
- the appliance should have a water
- purifier instaled to protect it from scaling
- (cold water supply)
- adjustable feet (45mm)





Code	Product	W mm	D mm	H mm	P kW	U V	
805020	Dishwasher with detergent dispenser and a rinse boosting pump	685	720	1690	11,42	400	
810020	Basket	570	620	-	-	-	NEW

N1300 EVO 2 HOOD SCALDER



- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sek.
- color electronic display
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 405 mm
- batch inlet 430 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier instaled to
- protect it from scaling
- adjustable feet (45mm)



Code	Product	W mm	D mm	H mm	P kW	U V
803055	Hood dishwasher	750	870	1500	11,42	400
803056	Hood dishwasher with automatic water softener	750	870	1500	11,42	400

N1000 EVO 2 HOOD SCALDER



- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 405 mm
- batch inlet 430 mm
- includes 2 baskets for plates, universal basket and cutlery basket
- the appliance should have a water purifier instaled to protect it
- from scaling
- adjustable feet (45mm)



Code	W mm	D mm	H mm	P kW	U V
803050	750	870	1500	6,75	400

UNIVERSAL DISHWASHER WITH SANITIZATION FUNCTION N50 EVO 2



- professional dishwasher with sanitization function
- double-walled compartment and door design ensures quiet operation of the appliance
- suitable for washing utensils, cutlery and glass
- detergent and rinse aid dispenser
- cycle time 60/120/180/480 sec.
- color electronic display
- dishwasher with a built-in discharge pump has a system that automatically pumping out water from the compartment in case of no work in more than 3 hours
- the HY-NRG system maintains constant pressure and temperature during rinsing
- stand-by function to save energy
- automatic compartment cleaning after the day
- water consumption 2.7 liters/cycle
- maximum height of the washed dishes and glassware 350 mm
- includes 2 baskets for plates, universal basket and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling (cold water supply)



Code	Product	W mm	D mm	H mm	P kW	U V
802200	Universal dishwasher	600	635	855	6,6	400
802201	Universal dishwasher with automatic water softener	600	635	855	6,6	400
802202	Universal dishwasher with automatic water softener and drain pump	600	635	855	6,6	400
802010	Base for universal dishwasher	574	556	450	-	-

The offer covering BASKETS, WATER TREATMENT SYSTEMS and ACCESSORIES can be found on pages 494-501





STALGAST DISHWASHERS

- Stalgast undercounter dishwashers - finalist of the "Good design" contest

finalist of the contest:

DOBRY WZÓR 2017

POLISH QUALITY



Made in Poland: modern **catering equipment factory in Radom.**

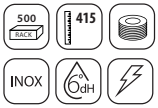
In 2008, we launched a factory in Radom manufacturing stainless steel catering furniture, dishwashers, heating lines, serving lines and plastic catering accessories.

stalgast

HOOD-TYPE DISHWASHER

- professional dishwasher with sanitization function
- electromechanical control system
- suitable for washing trays, glassware, cutlery and plates
- detergent and rinse aid dispenser
- 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 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 instaled to protect it from scaling
- adjustable feet (45mm)



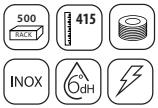


Code	Product	W mm	D mm	H mm	P kW	U V
803020	Hood dishwasher manual	690	794	1500	6,8	400

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 instaled to protect it from scaling
- adjustable feet (45mm)





Code	Product	W mm	D mm	H mm	P kW	U V
803025	Hood dishwasher digital	690	794	1500	11,1	400
803026	Hood-type dishwasher with built-in rinse boosting pump	690	794	1500	11,1	400
803027	Hood type dishwasher with built-in rinse boosting pump and a drain pump	690	794	1500	11,1	400

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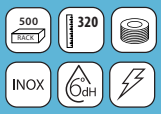
In 2017, thanks to our new series of dishwashers and glassware washers with sanitization function, we became a finalist of the Good Design Competition organized by the Polish Institute of Industrial Design in Warsaw (Instytut Wzornictwa Przemysłowego).



finalist of the contest:



UNIVERSAL DISHWAHER POWER DIGITAL

- 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 instaled to protect it from scaling







Code	Product	W mm	D mm	H mm	P kW	U V
801555	Universal dishwasher 500x500 with rinse-aid and detergent dispenser	565	636	836	6,4	400
801556	Universal dishwasher 500x500 with rinse-aid, detergent dispenser and a drain pump	565	636	836	6,4	400
801565	Universal dishwasher 500x500 with rinse-aid, detergent dispenser and a rinse boosting pump	565	636	836	6,4	400
801566	Universal dishwasher 500x500 with rinse-aid, detergent dispenser, a drain pump and a rinse boosting pump	565	636	836	6,4	400
802010	Base for universal dishwasher	574	556	450	-	-

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 /801351/801352 - 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: 801400/801401/801402 - 400x400 mm, 801350/801351/801352 - 350x350 mm
- includes a universal glassware rack and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling





Code	Product	W mm	D mm	H mm	P kW	U V
801350	Glassware dishwasher with rinse-aid and detergent dispenser	415	530	665	2,77	230
801351	Glassware dishwasher with rinse-aid,detergent dispenser and a drain pump	415	530	665	2,77	230
801352	Glassware dishwasher without dispensers	415	530	665	2,77	230
801400	Glassware dishwasher with rinse-aid and detergent dispenser	465	565	700	2,77	230
801401	Glassware dishwasher with rinse-aid, detergent dispenser and a drain pump	465	565	700	2,77	230
801402	Glassware dishwasher 400x400 without dispensers	465	565	700	2,77	230
804012	Dishwasher base 400x400	475	460	630	-	-

UNIVERSAL DISHWASHER

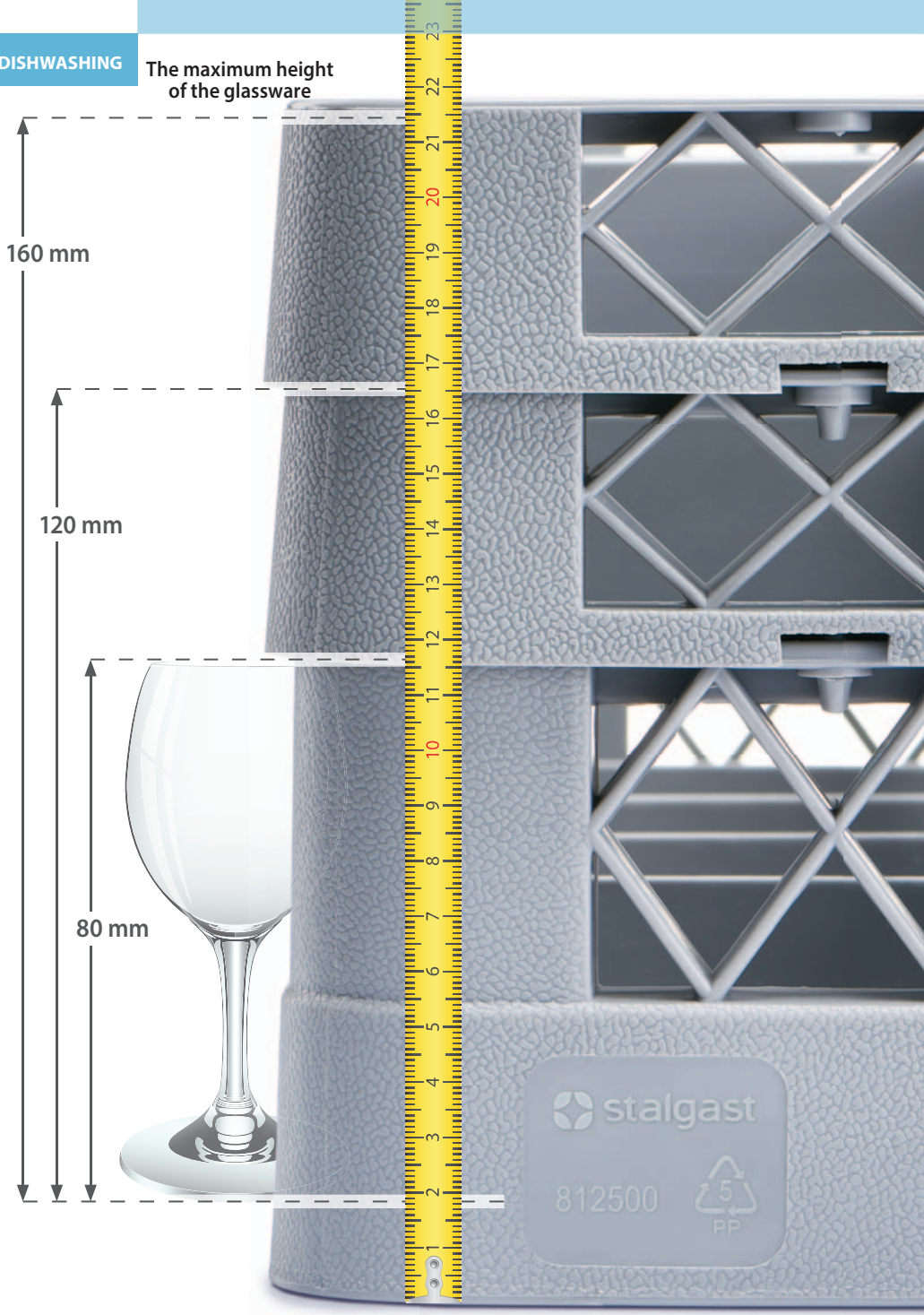
- professional dishwasher with sanitization function
- electromechanical control
- dishwasher adapted to wash GN 1/1 trays
- rinse-aid dispenser incleded in all model as a standard
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 320 mm
- rack 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 instaled to protect it from scaling





Code	Product	W mm	D mm	H mm	P kW	U V
801505	Universal dishwasher with rinse-aid dispenser	565	665	835	4.9/3.4	400/230V
801506	Universal dishwasher with rinse-aid and detergent dispenser	565	665	835	4.9/3.4	400/230V
801507	Universal dishwasher with rinse-aid, detergent dispenser and drain pump	565	665	835	4.9/3.4	400/230V
801516	Universal dishwasher with rinse-aid, detergent dispenser and rinse boosting pump	565	665	835	4.9/3.4	400/230V
801517	Universal dishwasher with rinse-aid, detergent dispenser, drain pump and rinse boosting pump	565	665	835	4.9/3.4	400/230V
801021	Detergent dispenser	67	70	100	-	230
802010	Base for universal dishwasher	574	556	450	-	-

The maximum height of the glassware



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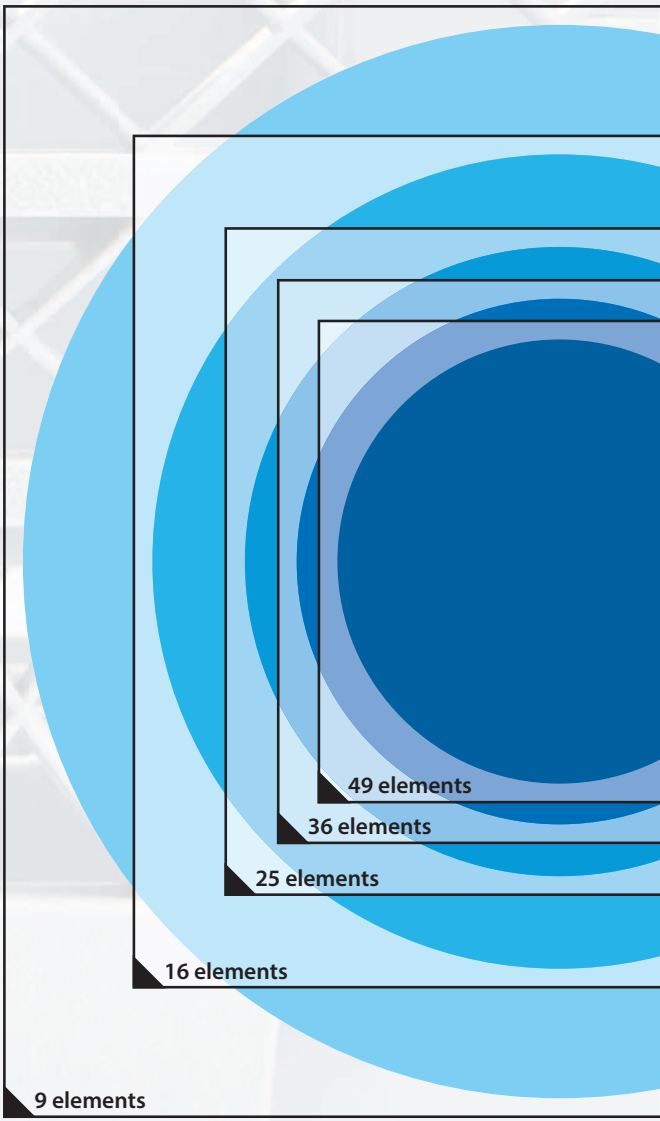
RACKS
RAK SYSTEM

Select the correct rack!

1. Put the glass upside down on the provided chart.
2. Check which semicircle corresponds to the diameter of the glass.
3. Read the number of pieces that can be placed in the rack in the bottom left corner of the square corresponding to the given semicircle. Select the appropriate rack and extender for the number of pieces indicated in the bottom of the square.
4. If the measured glass has handles (e.g. beer mugs), the entire vessel along with the handle has to fit within the square indicating the number of pieces in the given rack.
5. The necessary number of extenders is determined by applying the glass to the 80, 120, 160 mm size chart.



CUTLERY RACK

PP



Polish Product

Code	W mm	D mm	H mm
810100	500	500	100

PLATE RACK

PP



Polish Product

Code	W mm	D mm	H mm
810300	500	500	100

GLASSWARE RACK

PP



Polish Product

Code	W mm	D mm	H mm
810501	500	500	100

TRAY BASKET GN 1/1

PP

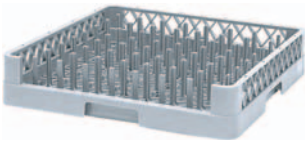


Polish Product

Code	W mm	D mm	H mm
810210	500	500	100

TRAY RACK

PP



Polish Product

Code	W mm	D mm	H mm
810200	500	500	100

RACK TROLLEY

- for transporting baskets
- steel pipe handle
- all wheel are swivelling

150 kg



Code	W mm	D mm	H mm
810000	540	540	960

PLATE RACK

- for washing plates, glassware and trays
- fits into the glassware washer

PP



NEW

Code	W mm	D mm	H mm
810150	400	400	110

UNIVERSAL BASKET

- fits into the glassware washer

PP



Code	W mm	D mm
810350	350	350
810400	400	400

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GLASSWARE RACK

Polish Product

PP











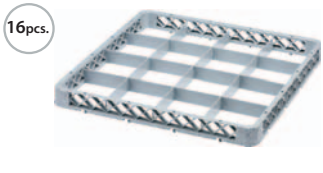
Code	Description	W mm	D mm	H mm
810900	9 pieces	500	500	104
811600	16 pieces	500	500	104
812500	25 pieces	500	500	104
813600	36 pieces	500	500	104
814900	49 pieces	500	500	104

BASKET ADAPTER

Polish Product

PP











Code	Description	W mm	D mm	H mm
810910	9 pieces	500	500	45
811610	16 pieces	500	500	45
812510	25 pieces	500	500	45
813610	36 pieces	500	500	45
814910	49 pieces	500	500	45

CUTLERY CUP

INOX



Code	Ø mm	H mm
815020	115	145

CUTLERY CUP

PP



Code	Ø mm	H mm
815010	115	145

CUTLERY CONTAINER

INOX



Code	Ø mm	H mm
815025	120	140

CUTLERY CUP CONTAINER

- container without cups

INOX





Polish Product

No.	Code	W mm	D mm	H mm
1.	**815300**	385	150	180
2.	**815400**	265	305	200

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE



Code	W mm	D mm	H mm
063110	530	325	100

CUTLERY CONTAINER

- container external size equal to GN 1/1

PE

NEW



Code	W mm	D mm	H mm
063210	530	325	100

CUTLERY RACK

PP



Code	W mm	D mm	H mm
815100	430	210	150

PLATE PLASTIC RACK

- 12 compartment
- for basket 810150

PP

NEW



Code	W mm	D mm	H mm
810120	295	90	75

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PLATE DRIP TRAY

- possibility of storing up to 40 plates with Ø160 mm



NEW



Code	W mm	D mm	H mm
010100	1000	255	500

PLATE RACK

- 17 compartment
- for basket 810400



Code	W mm	D mm	H mm
810401	340	100	80

WATER FILTER



NEW

- reduce the carbonate hardness of drinking water
- they prevent limescale in connected terminal appliances
- they rackd heavy metal ions, e.g. lead and copper
- reduce water cloudiness
- reduce organic contaminants affecting the water's taste
- they remove chlorine residues in filtered and tap water

The filter consists of a head and a replaceable cartridge mounted to the head





1



2



3

1 HEAD

- heads with factory-preset bypass 0% or 30%
- JG8 or 3/8" connection
- 30% bypass heads intended for supplying boiler appliances

Code	Product	Description
822801	Purity C head by-pass 30%	3/8" connection
822800	Purity C head by-pass 0%	JG8 connection

2 HEAD CARTRIDGE

Code	W mm	D mm	H mm	S liters
822825	149	149	554	5889
822827	124	123	476	3464
822829	117	108	421	2086
822831	117	108	265	831

3 WATER METER

- 3/8" thread

Code
823998

WATER FILTER

- prevents limescale in connected appliances
- it rackds heavy metal ions, e.g. lead and copper
- reduce organic contaminants affecting the water's taste
- guarantees longer service life of connected appliances

NEW

WATER FILTER

- universal water filter
- electronic measurement and display module: automatic indication of the remaining filter capacity, information on exceeding the filter's capacity

Electronic measurement and display module





Code	Product	Ø mm	H mm	S liters
823402	Purity 450	249	408	4217
823401	Removable cartridge for 823402	-	-	4217



WATER FILTER

- prevents deposits and dirt in convection steam ovens

Code	Product	Ø mm	H mm	S liters
823045	Purity 450 Steam	249	408	3680
823046	Removable cartridge for 823045	-	-	3680



WATER FILTER

- prevents the formation of deposits in dishwashers
- ensures optimal quality of washing glassware, cutlery and dishes

Code	Product	W mm	D mm	H mm	S liters
824130	Purity 1200 Clean	288	255	550	12000
824131	Removable cartridge for 824130	-	-	-	12000

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
- 100 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
1.	**820011**	Coarse water filter	84	180	-	1,5
2.	**820010**	Removable cartridge	-	-	1	-

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WATER SOFTENER

- intended for dishwashers, convection steam ovens, coffee makers and ice makers
- maximum water flow ~ 8.33l/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 (catalog code 820999)
- automatic



Code	W mm	D mm	H mm	U V
822998	200	360	510	230

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, catalog code 820999



Code	W mm	D mm	H mm	U V
822990	180	420	500	230

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, catalog code 820999
- recommended water meter 823998

Code	Ø mm	H mm	V litry
820081	185	410	8
820121	185	510	12
820161	185	610	16



SALT TABLETS

- salt in the form of tablets
- sold in 25 kg bags

Code	M kg
820999	25



SALT TABLETS

- salt in the form of tablets
- sold in 10 kg bags

Code	M kg
820998	10

NEW



OVERFLOW PLUG WITH A SCREEN

- dedicated to washbasins and sinks
- stainless steel strainer prevents clogging the drain
- recommended for compartments with the following depths:
  250 mm model 651220
  300 mm model 651225
  400 mm model 651235
- proper operation requires purchasing the plug socket 651210

INOX

No.	Code	Product	Ø mm	H mm
1.	**651235**	Plug	48	350
2.	**651225**	Plug	48	250
3.	**651220**	Plug	48	200
4.	**651210**	Plug socket	70	44

NEW



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

- shredder disc made of stainless steel
- auto-reverse affecting the grinder's trouble-free operation
- Quick-Lock™ mounting kit for quick installation
- overload protection, manual reset
- grinding compartment capacity from 1 to 1.7 liters
- model 65001 built-in pneumatic switch

NEW





No.	Code	Ø mm	H mm	M kg	P kW	U V
1.	**650001**	205	312	8,8	0,4	230
2.	**650003**	210	370	15	0,4	230

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ORGANIC WASTE SHREDDER

- shredder compartment made of stainless steel
- overload protection
- pneumatic switch included

NEW



Code	Ø mm	H mm	N obr/min.	P kW	U V
650025	170	330	4000	0,56	230

PNEUMATIC SWITCH

- for assembly with 650001 and 650003 shredders



Code
650090



ORGANIC WASTE SHREDDER

- flange made of aluminum alloy
- overload protection
- pneumatic switch included

Shredder mechanism made of stainless steel

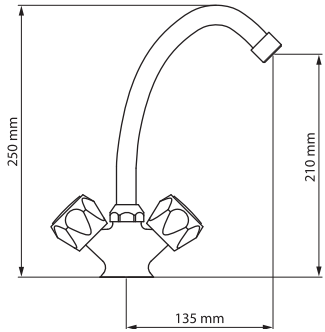


Code	Ø mm	H mm	N obr/min	P kW	U V
650022	174	387	4200	0,56	230



WASHBASIN TAP

- single-hole washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm

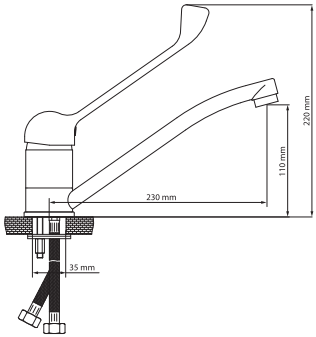


Code
651100



WASHBASIN TAP

- single-hole elbow washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm

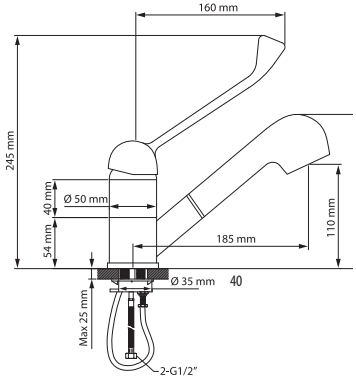


Code
651110



SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- sink-mounted tap, required hole in the sink Ø40mm



Code
651111

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SHOWER FAUCET

- single-hole faucet recommended for "open" kitchens





required hole in the sink
Ø33-35mm

Code
651114

FAUCET WITH EXTENDABLE SHOWER

- single-hole faucet recommended for "open" kitchens





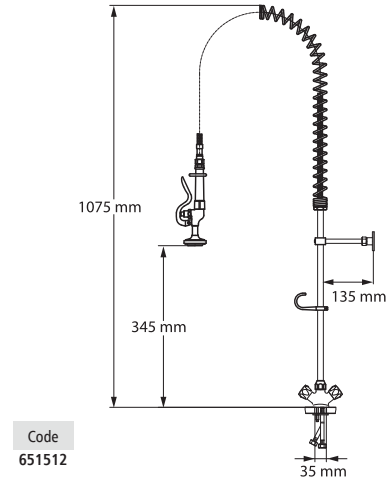
required hole in the sink
Ø33-35mm

Code
651115

FILLER

- standing faucet, 1-hole with spray washer
- standing faucet fastened to the sink table, with wall bracket
- required hole in the sink Ø33-35mm



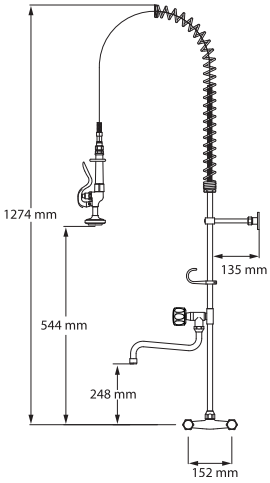


Code
651512

FILLER

- standing faucet, 2-hole with spray washer and spout
- standing faucet fastened to wall, with wall bracket





Code
651542

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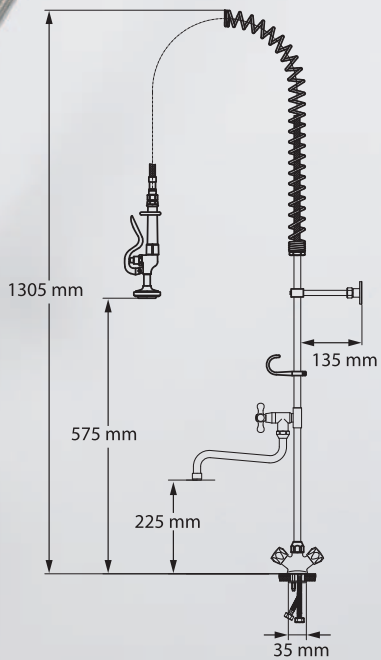
professional catering equipment

FILLER

- standing faucet, 1-hole with spray washer and spout
- standing faucet fastened to the sink table, with wall bracket, required hole in the sink Ø33-35mm



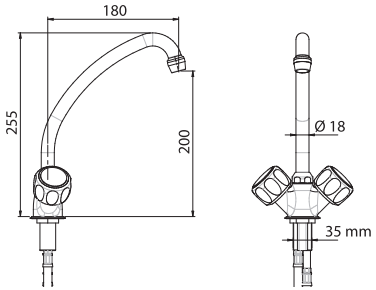
Code
651522

WASHBASIN TAP

- single-hole washbasin tap
- required hole in the sink Ø33-35mm







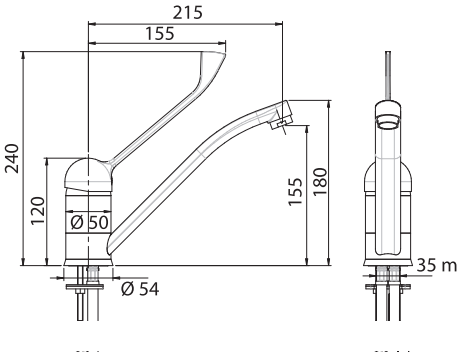
Code
651102

WASHBASIN TAP

- single-hole elbow washbasin tap
- required hole in the sink Ø33-35mm







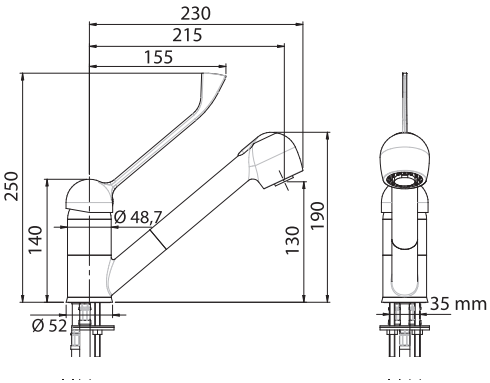
Code
651112

SHOWER FAUCET

- single-hole elbow washbasin tap with pull-out shower
- variable waterjet
- required hole in the sink Ø33-35mm







Code
651113

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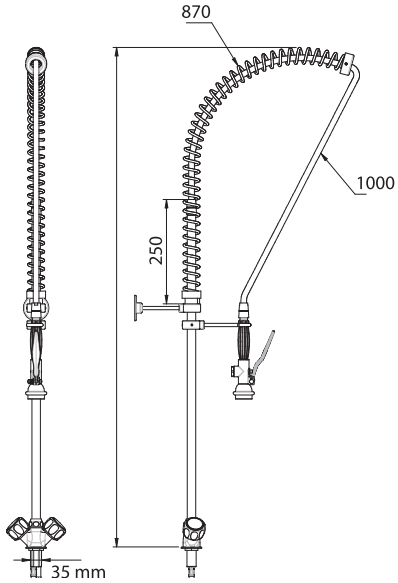
FILLER

- standing faucet, 1-hole with spray washer
- required hole in the sink Ø33-35mm



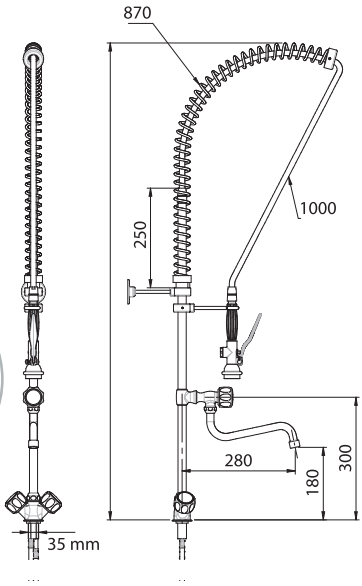


Code
651513

FILLER

- standing faucet, 1-hole with spray washer and spout
- required hole in the sink Ø33-35mm

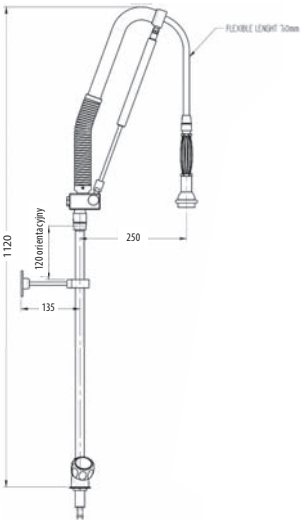




Code
651524

AUTOMATIC FILLER WITHOUT SPOUT

- standing faucet, 1-hole with spray washer
- required hole in the sink Ø33





Code
651514

PREMIUM SHOWER SET

- can be hanged on the ceiling
- spring handle
- maximum water flow ~ 12l/min / ~ 3 bar
- with a 1/2" tip included as standard
- recommended water temperature 5-85°C
- recommended working pressure ~0.5-3 bar

Code	L mm
651201	3,0

NEW



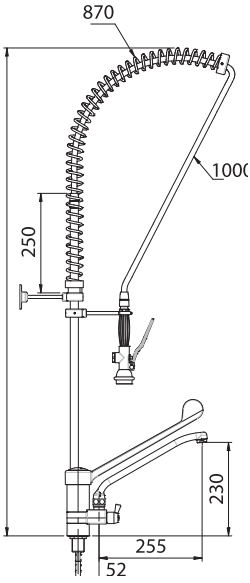
stalgast professional catering equipment

FILLER

- standing faucet, 1-hole with spray washer and elbow spout
- required hole in the sink Ø33-35mm



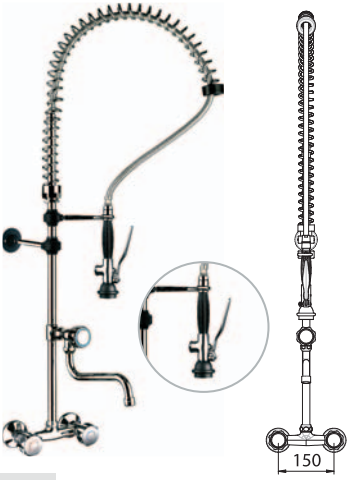


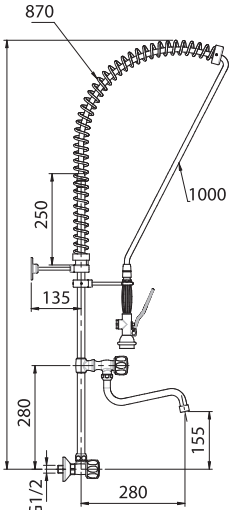


Code
651525

FILLER

- standing faucet, 2-hole with spray washer and spout (wall-mounted)





Code
651543

WATER COLUMN FOR LINE 700

- dedicated for island assembly of 700 line appliances



Code	H mm
651601	675



8-41 HEATING CHAIN LINE 700, AUXILIARY APPLIANCES

Gas, induction, infrared and electric cookers ... 12-19
Grills ... 20-22
Fryers ... 23
Pans ... 24-25
Noodle makers ... 26-27
Wok ... 28
Bain-maries ... 29
Neutral elements ... 30
Bases and accessories ... 31
Line 700 auxiliary devices ... 32-41
Gas, induction and electric burner stools ... 33-36
Gas and electric freestanding stoves ... 37-39
Convection oven ... 40
Electric pan ... 41



42-53 KITCHEN UTENSILS

Gredil pots ... 43
Premium Line pots ... 44-45
Three-layer pots ... 47
Plate drip tray ... 46
Set of pots and complementary accessories ... 45-46
Premium Line pans ... 48
Platinum pans with non-stick coating ... 49-50
Wok pans ... 48
Cast iron cookware ... 51-53



54-82 KITCHEN TOOLS

Buckets ... 55
Salad spinner ... 56
Bowls, tubs ... 57
Sieves, colanders ... 58-59
Serving accessories ... 60-63
Spatulas, whisks, graters ... 64-66
Potato mashers ... 65
Scoops, pitchers, measuring cups ... 66-67
Displays, thermometers ... 69-70
Dispensers, racks for sauces ... 71
Tweezers, tongs, openers ... 72-73
Decoration knives and accessories ... 74-76
Apple peeling and cutting appliance ... 77
Tomato slicer and accessories ... 79
Manual vegetable slicing appliances and accessories ... 78
Scales ... 80-82
Sausage slicer ... 79



83-112 KNIVES AND CUTTING BOARDS

Knives and kitchen knife sets ... 84-103
Cutting boards ... 106-110
Cleavers, mallets ... 87, 90, 97, 111
Kitchen scissors ... 96, 112
Sharpeners and steels ... 87, 90-92, 95, 104
Butcher's block ... 111
Magnetic strips ... 101



113-218 ACCESSORIES AND TABLEWARE

Cutlery ... 114-128
Glass and porcelain ... 130-181, 186-209
Mortar with pestle ... 214
Spice kits ... 211-212
Sauceboats, napkin holders ... 217
Menu holder ... 213
Bread baskets ... 215-216
Casserole dishes ... 184-185
Enamelware ... 182-183



219-257 FOOD STORAGE AND TRANSPORT

GN containers ... 220-226
Drip rack for GN containers ... 254
Transport thermal insulation containers ... 244-250
Transport and waiter carts ... 252-253
Racks ... 255-257
Transport containers ... 237-238
Packers and packer accessories ... 239-243
Pizza bag ... 251
Plate heating distributor ... 252



258-294 BUFFET TABLEWARE

Heaters, heater fuel ... 260-265
Soup cookers, kettles ... 267-269
Pitchers, table vacuum flasks ... 273-275
Trays ... 279-279, 281-283
Reflex Mini heating lamps for dishes ... 259
Heating lamps for dishes ... 259
Platters ... 279
Finger food utensils ... 288-290
Finger food slate plates ... 291
Buffet columns ... 292-293
Beverage cooling unit, smoothie dispenser ... 277



295-300 CATERING

Heating umbrella ... 296
Hanging heating lamps ... 297-298
Bar table ... 299
Catering furniture ... 300



301-324 BAR EQUIPMENT

Ice makers and blenders ... 302-308, 318-321
Ice crushers ... 37
Citrus squeezers ... 315
Juicers ... 309, 316-317
Shakers, waiter openers ... 310-311
Measuring cups and dispensers ... 311
Soda siphon ... 315
Bar refrigeration ... 323-324

stalgast

325-334 CAFE EQUIPMENT



Pressure coffeemakers 326-329
Coffee grinder 329-330
Drip coffee maker 330
Refrigerator for coffee milk 327
Coffee maker table 331
Milk thermometer 334
Coffee grounds striker 334
Glassware for cafes 332-333
Coffee maker chemicals 335
Brushes for cleaning coffee makers 330

335-352 BAKERY AND CONFECTIONERY EQUIPMENT



Cartridges and siphons 336-339
Ice cream portioners, cuvettes, cups 341-343
Bags, extrusion tips 340, 344-345
Cake and fruit platters 349-350
Planetary mixers 352
Hot chocolate appliance 351
Crème brûlée burner, molds 351
Confectioner's knives 348

353-369 PIZZERIA EQUIPMENT



Pizza ovens 354-361
Spiral mixers 363-364
Pizza trays, mesh 367
Heat-insulated bags, containers 367-368
Cooling tables 369
Pizza shovels, spatulas 365-366

370-381 MECHANICAL TREATMENT



Meat grinders 377-378
Steak makers and accessories 375-376
Slicing machines 372-374
Sausage fillers 379
Potato peeler 371
Manual mixers 381

382-419 THERMAL TREATMENT



Contact grills, deep fryers 383-384, 387-388, 390-391
Roller heater for sausages 384, 392
Wafer makers, crepe makers 385, 389, 394
Grill hobs, gyros makers 386, 398, 399-402
Microwaves 408-412
Adjustable bain-maries 389
Toasters, quartz toasters, convection ovens, salamander 395-397
Induction cooker 404-405
Sous Vide circulator and accessories 406-407
Steam ovens and accessories 414-419

420-450 COOLING



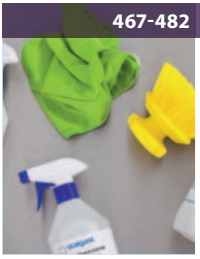
Refrigerated and freezing cabinets 422-423, 432, 434-437
Refrigerated and freezing tables 424-430, 432-433, 444
Display cases 438-443
Refrigeration 600 x 400 432-433
Box freezers 448
Shock cooler 449

451-466 FURNITURE



Wall-sided and central tables 458, 463
Cupboards, cabinets, shelves 459-460
Tables with sink and washbasin ... 456-458, 464-465
Washbasins 456
Warehouse racks 466

467-482 HYGIENE



Insecticide lamps 478
Waste container 472-477
Cleaning brushes, broom, sweeping brush, floor sweeping and cleaning sets, microfibre cloth 479-482
Workwear 468-471
Hangers for accessories, stool on wheels 480-481

483-509 DISHWASHING



Dishwashers with sanitization function 485-491
Racks for dishwashers 494-495
Water softeners 499
Plate drip trays 497
Fillers and taps 502-509
Organic waste shredders 500-501
Water column for line 700 509

1-9

700 line 12-31

A

Accessories for cabinets and refrigerated tables.....450
Accessories for iSi siphons 340
Accessories for meat grinders 378
Accessory hanger.....481
Acrylic cooler.....313
Additional spice containers 211
Adjustable electric stove 19
Adjustable gas stove 14
Airtight lid..... 222, 224
Aluminum tomato slicer.....79
Angle turner 64, 348
Apple peeling and cutting appliance.....77
Apron 468, 471
Ashtray.....207
Ashtray with bin for rubbish 472
Attro stagioni jar cup.....190
Automatic filler without spout 508
Auxiliary devices 32

B

Baby changing table 482
Bain-maries 29
Baking gloves.....368
Baking mat 346
Baking sheet.....419
Bamix gastro mixer.....381
Bar dispenser 311
Bar freezing display case 324, 447
Bar refrigerated table.....444
Bar spoon.....312
Bar table 300
Bar tables, cabinets, display cabinets 444
Barman scales.....311
Barrier pole rope 294
Bars and dice vegetable slicer.....78
Bartender container 312, 313
Bartender mat 313
Bartender strainer.....310
Bartender's assistant.....313
Bartender's opener 310
Base for oven 362
Base for pots.....46
Base for the Piron oven.....417
Bases and accessories.....31
Basic bottle.....191
Basket adapter.....495
Beer mug.....189, 208
Beverage cooling unit.....277
Beverage dispenser.....276
Blenders.....302-308
Board stand.....106
Bone saw 375
Boning knife 97, 103
Boning skewer 68
Boning strip 68
Boston shaker.....311
Botanica vase 210
Bottle container.....311
Bottle opener 310
Bowls ..56-57, 167, 170, 173, 178, 180-181, 210
Box freezer 448
Box freezers 448
Bread bag 216
Bread basket.....215, 216
Bread basket with roll-top cover.....216
Bread knife 98, 102, 103
Bread roll heater 392
Bread roll knife.....88, 100
Breakfast cereals dispenser.....276
Brewer 272
Broom.....481
Broth bowl..... 136, 138, 141, 145, 147, 149, ...152, 154, 162, 165, 167, 169, 176
Brush 347
Brush for cleaning ovens 366
Bucket base.....314
Buckets 55
Buffet base 291
Buffet column.....293
Buffet columns.....292
Buffet line 261
Butcher's block..... 111
Butcher's knife 98

C

Cake platter.....143, 349
Cake platters.....349
Cake spatula 349
Can opener 72, 77
Cantilever slat.....226
Cap 190, 471
Cap for 400581,400582.....190
Cap for 400585,400591,400592 190
Cappuccino cup 173, 332
Cappuccino/espresso cup.....205
Caps 471
Cart for pizza dough container 366
Carving set 75, 76
Caserole dish.....185
Caserole dish with handle 185
Casserole dish.....143
Casserole dishes.....184
Cast iron cookware 51, 52
Cast iron serving dishes 53
Catering bench.....300
Catering chair.....300
Catering footwear 469
Catering furniture 300
Catering heaters.....260
Catering line 260
Catering table.....300
Catering thermal insulation container.....274
Cauldron batch.....269
Ceramic boiling top 16
Ceramic knives 94
Ceramic stove 16
Cereals dispenser.....276
Champagne bucket 314
Champagne cork 309
Cheese knife with two handles.....98

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professional catering equipment

Chef's blouse....470
Chef's cover for knives....101
Chef's hat....471
Chef's mallet....111
Chef's pants....471
Chef's sweatshirt....470
Chicken grill....398
Chimneys for line 700....14 -16, 19-21, 29, 30
Chimney....31
Chimney for modules 1200 mm....14, 19, 30
Chimney for modules 400 mm..14-16, 19-21, ...25, 27, 29, 30
Chimney for modules 800 mm..14-16, 19-21, ...29, 30
Chrome grill....419
Chrome steel rack....255
Circulator....406
Citrus plaster squeezer....309
Citrus squeezer....309, 316, 317
Cleaning and washing accessories....479
Cleaning brush....330, 479
Cleaning brush for coffee machines....326
Cleaning liquid for milk frothing systems..334
Cleaver....97
Coarse water filter....498
Cocktail shaker....311
Coffee cups....192
Coffee grinder....329, 330
Coffee grounds striker....334
Coffee machine....326, 327
Coffee machine table....331
Coffee maker cleaner....334
Colander....59
Complementary products for ice makers..322
Condensation hood for ovens....417
Confectioner's knives....348
Confectionery and cooking ring....346
Connection kit for ovens....417
Connection kit for two ovens....417
Contact grill....383, 387, 401
Contact grill panini....387, 390
Contact grille....387
Container....237
Container GN 1/1 polycarbonate....406
Container GN 1/2 polycarbonate....406
Container with scale....237
Convection oven....395, 397
Cooker....270
Cooking inserts....46
Cooling and freezing tables....424
Cooling cabinet....423
Cork with tube....309
Corner buffet column....293
Corner rack....257
Cover....102, 103
Cover for cake container....366
Creme brűlée bowl....351
Creme brűlée burner....351
Creme brulee dish....178, 207
Crushed ice machine....318
Crushing adapter....375
Crushing shafts....376
Cup....137, 139, 140, 142, 146-147, 150, ..152-156, 160, 162, 165, 167, 170, 176-177, 181
Cup for fries....288
Cup with saucer....181, 206
Cups....207, 333
Curved decorative knife....75
Cutlery....114-130
Cutlery basket....216
Cutlery container....496
Cutlery cup....496
Cutlery rack....494, 496
Cutters....346
Cutting board....108-110, 312
Cutting boards....106-107, 110
Cutting knife....96, 100
Cutting roller....345

D

Decoration knives....74
Decorative tips....344
Deep plate....133, 136, 138-141, 145, 147, ...149,152-156, 160, 162, 165, 167, ...169, 172, 176, 177, 180, 181, 183
Deep plate for pasta....154
Diamond steel....103
Dip....137, 138, 143, 153, 157, 158, ...162, 167, 176, 178, 286, 287
Dishwashers....488-499
Display....280
Display cabinet....439, 441
Display for GN containers....69
Display tray....278, 279
Displays....71
Disposable extrusion bag....345
Double contact grill....390
Double fryer....23
Double hanging shelf, adjustable....459
Double-walled boiler....271
Double-walled brewer....272
Dough container....366
Dough roller....363
Drinking straw....312
Drip coffee maker....330
Drip rack for GN containers....254

E

Egg container....238
Egg cutter....72
Egg holder....137, 162, 217
Electric boilers for soups....268
Electric boilling top....19
Electric burner stoves....36
Electric citrus squeezer....317
Electric crusher....317
Electric fryer....23
Electric grill top....20
Electric grill top with lid....21
Electric gyros knife....401, 403
Electric gyros maker....399
Electric heater with soup kettles....264
Electric kettle....267
Electric pan....41
Electric pasta maker....27
Electric ranges....17
Electric soup boiler....268, 269

Electric stockpot stove 36
Electric stove with oven 17, 18
Electric stoves 17, 39
Electronic thermometer 70
Electronic thermometer with movable head . 70
Electronic thermometer with probe 70
Enameled tray GN 1/1 419
Enamelware 182
Espresso and water glass 332
Espresso cup 183
Extrusion bag standard 345

F

Faucet with extendable shower 503
Fiber mops refill 482
Fido jar 190
Fifo container 238
Fifo sauce dispenser 71
Filler 504-505, 507, 509
Filleting knife 102
Filling tip 344
Finger food basket 289
Finger food mini pan 290
Finger food slate plate 291
Finger food spoon 290
Finger food utensils 288
Fish plate 210
Fish platter 279
Fish scraper 72
Flat plate ..... 133, 136, 138-141, 145, 147, 149, ... 152-156, 160, 162, 165, 167, ... 169, 172, 176-178, 180, 181, 183
Floor cleaning kit 482
Food heating lamp 259
for finger food 285
Fork 102, 103
Free standing electric range 39
Free standing gas range 37
Free-standing electric stove 39
Freestanding gas stove 37
Free-standing rack 257
Freezing or refrigerated cabinet . 422, 436, 437
Freezing or refrigerated cabinet 600 x 400 . . 432
Freezing or refrigerated display cabinet . . . 434
Freezing or refrigerated table 424
Freezing table 426
Freezing table 600 x 400 432
Freezing-cooling cabinet 423
French fries stand 288
Fries scoop 68
Frother 347
Fruit basket 350
Fruit platter 350
Fruit platters and baskets 350
Fryer 388, 391
Fryers 23, 384, 388, 391
Fuel and gel container 265
Funnel 67
Furniture for self-assembly 462

G

Garlic squeezer 72
Gas boiling top 14
Gas burner stoves 33
Gas Burners 12, 13
Gas fryer 23
Gas grill top 20
Gas gyros maker 399, 400
Gas pasta maker 26
Gas range 12
Gas range with oven 12, 13
Gas stockpot stove 33
Gas stoves 12, 37
Glass 186-209
Glass cooler 314
Glass platter 349
Glass shelf 292
Glass washer 209
Glassware for cafes 332
Glassware rack 494, 495
Glassware washer with sanitization function . 491
GN 1/1 electric heater 262, 264
GN 1/1 heater 260, 263
GN 1/1 tilting heater 264
GN containers 220-236
GN drip tray 228-230, 232
GN lid 222, 224, 227-233
Grate 418
Grease tub 401
Gredil cooker 270
Grid for cooking chickens polo 418
Grill 419
Grills 20
Guide rails for cabinets and tables 450
Guide rails for hanging glasses 312
Gun for sauces and creams 347
Gyros 402
Gyros motor 400
Gyros plate 401
Gyros scoop 401
Gyros skewer 400

H

HACCP board set 106
Hanger for lids 46
Hanging cabinet (sliding doors) 459
Hanging heating lamp 297
Hanging heating lamps 297
Head 497
Head cartridge 497
Heater burner 265
Heater fuel 265
Heater gel 265
Heater with kettles 260
Heating component for heaters 266
Heating display case 413
Heating lamp 298, 299
Heating lamps 296, 298, 299
Heating lamps for dishes 259
Heating table 299
Heating umbrella 296
heavy duty line 1500w 411
Herb scissors 96
Hexagonal grate 67
Hood-type dishwasher 489
Hot beverage glasses 332

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professional catering equipment

Hot beverage mug 205
Hot chocolate appliance 351
Hot dog appliance 392
Hotel line 263
Hotel pole 294

I

Ice cream cone rack 341
Ice cream cup 344
Ice cream cups 343
Ice cream cuvette 342
Ice cream cuvettes 342
Ice cream portioner 341
Ice cream portioners 341
Ice cream scoop 344
Ice cream spatula 341
Ice crusher 317
Ice cube machines 318-321
Ice maker connection station 322
Ice-cream and dessert cups 191
Individual elements 256
Induction burner stoves 35
Induction cooker 15, 404
Induction ranges 15
Induction stockpot stove 35
Induction stoves 15
Induction wok 28
Infrared stoves 16
Infrared top 16
Insecticide lamp 478
Insulating balls 407
Interior table with shelf 463
Interior table without shelf 463
iSi Gourmet Whip siphon 337
iSi nitro whip siphon 336
iSi siphon for whipped cream 337
iSi soda siphon 315
iSi Thermo Whip siphon 337
iSi Thermo Xpresswhip siphon 330, 338

J

Japanese knives 93
Jar mug 190
Jug 210
Julep bartender strainer 310
Julienne decorative knife 75

K

Kettle mixer 65
Kitchen knife 95, 97, 99, 102, 103
Kitchen tools 62, 75
Knife sharpener 104
Knives kit 102

L

Ladle 60
Latch cover GN 235
Latex gloves 368, 482
Lava grill 22
Leaf tip 344
Lemon squeezer 72, 309
Lemon/parmesan grate 66
Lid 45, 47, 55, 234, 237, 279, 476
Lid with a hole 476
Lp57 Evo 2 pot and tray scalder 485

M

Magnet strip 101-103
Magnet strip with hooks 101
Mandoline slicer 79
Manual mixer 381
Manual vegetable slicing appliances 79
Maxi pinafore 468
Measuring cups 67
Measuring jug 67
Measuring spoon 67
Meat grinder 377, 378
Meat knife 97, 102
Meat mallet 111
Meat tenderizer 111
Menu holder 213, 267
Microfiber cloth 480
Microwave 408-412
Midi pinafore 468
Milk pitcher 170
Milk thermometer 334
Mini bucket 288
Mini colander 290
Mini dip 288
Mini milk dish 290
Mini milk pot 334
Mini pinafore 468
Mini pitcher 137
Mini pot 53
Mini saucepan 290
Mixer 65
Modeling mold 346
Modules with drawers 427
Monoblock kitchen tools 60, 61
Mortar 310
Mortar with pestle 214
Mug 137, 139, 140, 142, 152, 160, 162, 165, 170, 173, 177, 178, 180, 183, 206
Multifunction brush 480
Multifunction pan 25
Multifunctional convection stove 40

N

N1000 Evo 2 hood scalder 486
N1300 Evo 2 hood scalder 486
Napkin holder 139, 150, 152
Napkin holders 217
Napkin ring 143
Narrow brush 479
Neutral elements 30
Neutral station 30
Neutral station with 2 drawers 30
Neutral station with drawer 30
Nitro cartridges 339
Non-contact digital thermometer 70

O

Oil-resistant thermal gloves for BBQ 368
Olive oil pitcher 213
Opal glass tableware 131, 179
Opener 310
Organic waste shredder 500, 501
Organic waste shredders 500
Oval heater 263
Oval platter 165, 167, 169, 176, 287
Oven accessories 418
Oven gloves 368
Oven grate 2/1 13
Oven grate 600x400 ..... 12, 13, 17, 18
Oven grate GN 2/1 ..... 17, 18
Oven grate GN2/1 12
Oven proofer 417
Overflow plug with a screen 458, 500

P

Packing unit for liquids 239
Pan 41, 47-51
Pancake maker 385, 389, 394
Paper for fries, stand 288
Pass-through cabinet sliding doors 459
Pasta basket (standard GN 1/3) 26, 27
Pasta basket (standard GN 1/6) 26, 27
Pasta maker 26, 27
Pasta plate 169, 178
Pastry picker 347
Peeler 371
Peelers 112
Peeling knife 96, 100, 102, 103
Pepper shaker 176
Petal tip 344
Pinafores 468
Pit 170
Pitcher ..... 137, 142, 146, 150, 153, 154, 156, ... 160, 165, 167, 177, 178, 274, 275, 303, 334
Pitcher/sauceboat 140
Pizza bag 251, 367
Pizza cutting wheel 365
Pizza mesh 367
Pizza ovens ..... 354 -361
Pizza peel 366
Pizza plates 129, 367
Pizza refrigerated table 369, 430
Pizza refrigerated table, 600x400 433
Pizza spade 365, 366
Pizza tray 367
Planetary mixer 352
Plastic scraper 346
Plate drip tray 46, 497
Plate heating distributor 252
Plate rack 494
Platform cart 252
platinum non-stick coating 49
Platter .... 52, 53, 136, 139-141, 143, 145, 147, ... 149, 153-155, 157, 158, 180, 183, 279, 287
Platter oval 162, 177, 180, 181
Platter round 181
Platter under the platex 279
Platter with shade 350
Pneumatic switch 501
Polyethylene transport thermal containers .. 246
Polypropylene racks 256
Porcelain ..... 132 -181
Porcelain for finger food 286-287
Porcelana isabell 175
Porcelana Lubiana 163
Pot with cup and saucer 178
Potato masher 65
Potis gyros accessories 400
Pots 43, 44, 45, 47
Premium HACCP stainless steel knives 95
Premium shower set 508
Professional microwaves
super heavy duty line 1850W 412
Punching roller 345

Q

Quattro stagioni bottle 190
Quattro stagioni jar 190

R

Rack for bags and tips 345
Rack for plates in the basket 497
Rack for saucers in the basket 496
Rack trolley 494
Rapid infusion set 340
Read basket with roll-top cover 216
Receipt tray 68
Reception bell 68
Rectangular 278
Rectangular platter 160
Reducer cap 31, 37, 38
Reducer cap for grate 12-14, 33
Reducer overlay 37, 38
Reflex mini heating lamp 259
Refrigerated and freezing
cabinets and display cabinets 434
Refrigerated and freezing tables 430
Refrigerated bottle display cabinet .. 323, 324, ... 445, 446
Refrigerated display cabinet ..... 431, 435, ... 438-443
Refrigerated display cabinets
for displaying starters or sushi 443
Refrigerated display cabinets
glazed from all sides 438
Refrigerated table 425-427
Refrigerated table with salad adapter 429
Refrigerator for coffee milk 327
Ribbon tip 344
Rice and mashed potatoes portioner 72
Rice cooking appliance 403
Roasting knife 102
Rolled knives set with a strip 102
Roller 346
Roller grill contact grille 390
Roller heater for sausages 384, 392
Roll-top heater 261
Roll-top heater GN 1/1 ..... 261, 262
Roll-top lid GN 1/1 + container GN 1/1 284
Roll-top lid GN 1/1 + electric heater 284
Roll-top lid GN 1/1+ tray GN 1/1 284

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professional catering equipment

Rose tip 344
Rotary stand 280
Round catering table....300
Round cuvette 342
Round hand brush 480
Round heater 260, 263
Round roll-top heater 261
Round tip....344
Rrated knife blade 401

S

Salad refrigerated table 428
Salad refrigerated table with adapter 429
Salad refrigerated tables 428
Salad spinner 56
Salad-bowl .. 133, 136, 138-141, 143, 145, 147, ...149, 153, 155, 158, 160, 162, 165, 167, ...169, 170, 173, 176-178, 180, 181, 183
Salamander.... 386, 397
Salt shaker....176
Salt shaker / pepper shaker 137, 160, 162
Salt shaker, pepper shaker 213
Salt tablets 322, 499
Sanelli knives Premana professional line ...84
Sanelli Skin knives....88
Sannelii set with strip....103
Santoku knife 103
Sauce dispenser 71
Sauce dispenser with pump....71
Sauceboat ....137, 142, 146, 167, 169, ... 174, 178, 207, 217
Saucer....180
Saucer for broth bowl 172
Sausage filler 379
Sausage fillers 379
Sausage slicer....79, 380
Sausage slicers....380
Scales....80-82
Scissors 112
Scoop 66
Screw-joined furniture for self-assembly ..461
Scutcher....65
Server....313
Serving accessories 63, 267
Serving cart....253
Serving case 280
Serving case GN 1/1....284
Set of buffet bases....290
Set of decorative tip 344
Set of filling tips....340
Set of forged knives with a cover 102, 103
Set of tips....340
Set of two baskets for 9725000, 9726000...23
Shelf with spice containersy 69
Shelves for cabinets and tables....450
Shock cooler 449
Shock freezers/refrigerators 449
Shower faucet.... 502, 503, 506
Shower set....41, 417
Sieves.... 58, 59, 340
Sifting mesh 58
Silicone brush....347
Single contact grill....390
Single fryer 23
Single hanging shelf, adjustable....459
Single stove....33
Siphon cartridges....339
Siphons 336
Size tables....470, 471
Skewer bottom handle....400
Skewer pin....400
Skewer stand 400
Slate plate....291, 292
Slicer....78
Slicer for cured meat....372
Slicer for cured meat and cheese 372-374
Slotted spoon 60, 65
Slotted tub 59
Smoothie dispenser....277
Snail accessories....217
Snail fork 217
Snail plate 217
Sodamaker classic water siphon 315
Soft cheese knife 98
Soup bowl 210
Soup vase.... 136, 139-141, 145, 147, ... 153-155, 162, 165, 169, 218
Sous-vide technology 406
Spacing marker 347
Spatula....348
Spatulas....64
Spice dispenser....334
Spice grater....66
Spice grinder....214
Spice kit....177
Spice kits 211
Spice sets....211, 212
Spiral mixer.... 363, 364
Spoon holder....143, 158
Spoon/spoon holder 287
Stainless steel brush 480
Stainless steel grill....418
Stainless steel transport thermal insulation containers 244
Stalgast elite forged knives 89
Stalgast HACCP knives of rolled steel 99
Stalgast knife made of forged steel 91
Stalgast knives of rolled steel 92
Stalgast steam ovens made by Piron 414
Standard line auxiliary stockpot stove....34
Standard line power stockpot stove....34
Standard line power stove 34
Star tip 344
Steak and pizza knife....129
Steak maker 375, 376
Steak/tomato knife 88, 103
Steel 95, 102
Steel cup for sifting 345
Steel glove.... 111
Steel GN catering containers, standard 226
Steel rod....65
Steels 104
Stew pot....218
Storage cabinet (wing doors) 460
Storage rack perforated shelves 466
Storage rack solid shelves....466
Straight decorative knife 75
Straight tip 340

Sugar bowl ..137, 140, 142, 146, 150, 152, 156, ...160, 162, 165, 167, 170, 177, 213
Sugar bowl/parmesan dispenser 212
Suspended heating lamp for the umbrella .297
Sweeping brush 481
Sweeping kit.....481
Swing bottle.....191

T

Table bin 213, 472
Table vacuum flask.....273, 274
Tables with sink..... 464-468
Tabletop brush 480
Taboret.....398
Tamper.....334
Temperature indicator 70
Terrine mold 58
Thermal insulation container for ice 314
Thermal insulation container for ice cuvettees ..250
Thermal insulation container for wine...313, 314
Thermal insulation transport containers
made of polypropylene foam 247
Thermal vacuum flask for pizza..... 250, 368
Thermal vacuum flasks.....245-251
Thermo-hygrometer.....70
Thermometer 70
Thermometer probe 70
Tilted electric pan 25
Tilted gas pan.....24
Tilted lid.....476
Tilted pan 41
Toaster..... 386, 395, 396
Tomato hollower 72
Tongs 72, 73, 217, 407
Top line stockpot stoves 33
Toque.....471
Transport cart for baking trays 254
Transport cart for GN containers.....254
Transport container.....238
Trash can 472
Tray basket GN 1/1.....494
Tray rack.....494
Trays.....283
Tub 57
Tulip tip 340
Turner.....64, 103
Tweezers 72
Tweezers for fish-bone removal 72
Twist'n sparkle water siphon.....315
Two-level stand 280

U

Universal basket.....494
Universal containers 473
Universal stick 481
Universal washer with sanitization function ..491
Utility cabinet with washbasin 460
Utility knife..... 96, 99, 100

V

Vacum packing machine.....241
Vacuum bags.....243
Vacuum bags stand..... 239, 407
Vacuum container 242
Vacuum packing hose.....242
Vacuum packing machines.....239-241
Vase 137, 146, 178
Vegetable and fruit juicer.....316
Vegetable cleaning brush.....479
Vegetable cutter blades 381
Vegetable knife 96, 100, 103
Vegetable slicer 78
V-neck sweatshert.....471

W

Wafer maker..... 385, 389, 394
Washbasin.....456
Washbasin tap 502, 506
Washer for ice cream portioner.....341
Waste bag stand.....477
Waste container.....472, 476
Waste container 120 l 475
Waste container 38 l 473
Waste container 75 l 474
Water column for line 700 509
Water filter 322, 330, 497, 498
Water flow counter 322
Water grill 21
Water meter 497
Water siphon cartridges.....315
Water softener 322, 499
Waterproof apron 469
Waza.....177
Welded furniture 455
Wheeled base.....475, 476
Wheels for oven bases.....417
Whipped cream siphon.....338
Wine decanter 210
Wine/water decanter 210

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