



CATALOGUE VOLUME 1
Kitchenware

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NEW SOUTH WALES, HEAD OFFICE AND SHOWROOM

148 McEvoy Street, Alexandria NSW 2015
Telephone: +61 2 8665 4675
Fax: +61 2 9319 2887
Email: sales@tomkin.com.au
Office Hours: Monday to Friday 9.00am - 5:00pm

QUEENSLAND RETAIL

27 Ipswich Road, Woolloongabba QLD 4102
Telephone: +61 7 3252 1277
Fax: +61 7 3854 1703
Email: sales@bensonagencyco.com.au
Office Hours: Monday to Friday 9.00am - 5.00pm
Showroom by Appointment.

SOUTH AUSTRALIA

31 Grove Avenue, Marleston SA 5033
Telephone: +61 8 8297 1122
Fax: +61 8 8297 5889
Email: info@burfittselth.com.au
Office Hours: Monday to Friday 9.00am - 5:00pm

VICTORIA

7/324 Albert Street, Brunswick VIC 3056
Telephone: +61 3 9388 9999
Fax: +61 3 9388 9988
Email: tomkinsales@glasswareandchina.com.au
Office Hours: Monday to Friday 9.00am - 4.30pm

QUEENSLAND COMMERCIAL

14 Gibbon St, Woolloongabba, 4102
Telephone: +61 7 3391 0424
Fax: +61 7 3391 0402
Email: qldsales@tomkin.com.au
Office Hours: Monday to Friday 9:00am - 5:00pm
Showroom by Appointment.

WESTERN AUSTRALIA

Unit 3 / 30 Gympie Way, Willetton WA 6155
Telephone: +61 8 9259 1516
Fax: +61 8 6210 1391
Email: jason@rswa.com.au
Office Hours: Monday to Friday 9.00am - 5:00pm

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KITCHENWARE COLLECTION 2016



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COOKWARE



COOKWARE

ELITE

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



Suitable for electric, gas, induction, ceramic and halogen

Casserole

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

Sold with lid



Saucepot

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

Sold with lid



Stockpot

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

Sold with lid





Saucepan

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

Sold with lid



Sauteuse

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



Frypan

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

No lid



Saute pan

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

Sold with lid



Lid

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



Paella pan

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

Sold with lid



COOKWARE

PADERNO®

PADERNO 1000 SERIES

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



Suitable for electric, gas, induction, ceramic and halogen



Casserole

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

Lid sold separately



Saucepot

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

Lid sold separately



Stockpot

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

Lid sold separately





Saucepan

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

Lid sold separately



Sautepan

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

Lid sold separately



Frypan

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

Lid sold separately



Sauteuse tapered

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

Lid sold separately



Casserole - Series 2100

Item	D	H	Cap
PD2109-36	360	140	14.2L
PD2109-40	400	155	19.5L

Pasta insert

PD1922-36

PD1922-36



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



High carbon polished steel

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



High carbon polished steel

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



Enameled steel

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



Enameled steel deep

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



High carbon steel blinis pan

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



High carbon steel non stick blinis pan

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



APPROVED BY GAS ASSOCIATION

- This all-in-one kit includes everything you need to start making delicious paella, cooked in the outdoors. Just take the set outside, attach to your gas tank, and start cooking.
- The burners offer maximum control and flexibility, supplying even heat under the entire paella pan. Each ring is controlled by its own knob, so you can adjust the heat where and when it's needed

TABARCA

SPECIFICATIONS

Carbon steel paella pan 50 cm (serve 14)
 Gas burner D400. 2 rings (11,42 KW=37,5 Mj)
 Reinforced 3-leg set (height 75 cm)
 Gas regulator and hose: 2.0 kg/hr.
 Outlet pressure 2.8 kpa



IBIZA

SPECIFICATIONS

Carbon steel paella pan 70cm (serves 25)
 Gas burner D600, 3 rings (21,00 KW)
 Gas regulator and hose: 2.0 kg/h outlet pressure 2.8kpa



ANDREU

SPECIFICATIONS

Carbon steel paella pan 45 cm (serves 12)
 Gas burner D400. 2 rings (11,40 KW=37,5 Mj)
 3-leg set with wheels & tray (height 75 cm)
 Gas regulator and hose: 2.0 kg/h.
 Outlet pressure 2.8 kpa





COOKWARE

PROFESSIONAL

- Food grade 18/10 stainless steel
- High polish steam vented lid
- Dripless pouring rim
- 1.0mm stainless steel side walls
- 3ply impact bonded sandwich base with 6mm
- Thick aluminium core
- Internal graduation
- Hollow tubular and water tight ergonomical handles
- European inspired, satin finished with mirror polished feature rim
- Oven Safe to 500°C



Suitable for electric, gas, induction, ceramic and halogen

Brazier

Item	D	H	Cap
73242	280	130	8L

Sold with lid



Saucepot

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

Sold with lid



Stockpot

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

Sold with lid



Multi cooker

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

Sold with lid





Saucepan

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



Paella pan non stick with lid

Item	D	H
73266	280	55
73267	320	60



Frypan

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



Frypan non-stick

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

* pictured with help handle



Pasta insert

Item	D	H
73265	240	180



Multi fit steamer

Item	D	H
73261	200	95

suits 160, 180, 200mm pots



COOKWARE



PROFILE

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



Suitable for electric, gas, ceramic and halogen



Frypan

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



Saute frypan

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



Wok

Item	D	H
63628	280	75



Blini pan

Item	D	H
63600	120	20



Crepe pan

Item	D	H
63626	260	18

EZIGRIP

- Commercial grade pan range
- Handles solidly affixed with forged rivets
- Aluminium body construction for even heat distribution without hot spots
- Machine scrolled base for optimum contact with cooking surface
- Ezigrip frypans with silicone bonded handle heat resistant to 200°C



Suitable for electric, gas, ceramic and halogen

Frypan Ezigrip

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



Blini pan Ezigrip

Item	D	H
63675	120	20





COOKWARE



PREMIER ALUMINIUM

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



Suitable for electric, gas, ceramic and halogen

Stockpot

Item	D	H	Cap
60808	230	185	8L
60810	240	215	10L
60812	250	240	12L
60816	280	255	16L
60820	300	280	20L
60824	320	290	24L
60832	350	320	32L
60840	370	365	40L
60850	405	385	50L
60860	440	405	60L
60880	480	430	80L
60890	510	450	90L
60920	550	495	120L
60940	580	519	140L

Sold with lid



Saucepot

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

Sold with lid



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

Anodised saucepan

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


Anodised frypan

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


Anodised Frypan

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


Saute pan

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





COOKWARE

STEEL COOKWARE

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



Steel frypan heavy gauge
"Carbone Plus"

Item	D	H	G
37120	200	32	3.0mm
37124	240	40	3.0mm
37126	260	43	3.0mm
37128	280	45	3.0mm
37130	300	XX	3.0mm
37132 *	320	50	3.0mm

* two handles



Blue steel frypan

Item	D	H	G
03820	200	45	1.2mm
03824	240	50	1.2mm
03826	260	50	1.2mm
03828	280	54	1.2mm
03832	320	63	1.2mm
03836	360	58	1.2mm
03840	400	70	1.2mm



Blini pan "Carbone Plus"

Item	D	H	G
37112	120	23	2.5mm



Blue steel "Force Blue"

Item	D	H	G
37110	320	58	2mm

BLUE & BLACK STEEL COOKWARE

BLUE STEEL

- Suitable for professional high use kitchens.
- Perfect for sealing, browning and grilling.
- Firmly riveted reinforced handle for extra durability.
- The light weight blue steel plate is suitable for use on all heat sources including induction.
- Allows for high heat which seals quickly keeping vitamins and nutrients in food.
- Hugh fluted and curved body with no sharp angles, enabling the food to slide from the frypan to the plate or dish.
- 1.2 mm thick gauge.
- HACCP accredited.

BLACK STEEL

- These traditional french frypans variously referred to as ron frypans, black steel frypans or carbon steel, are strong and durable.
- Suitable for professional, high use kitchens.
- Perfect for sealing, browning and grilling.
- Firmly riveted reinforced handle for extra durability.
- Suitable for use on all heat sources including induction.
- Efficient heat conductor for even cooking.
- Heavy gauge steel with electrochemical coating which when combined with oil prevents rust and corrosion.
- Allows for high heat which seals quickly keeping vitamins and nutrients in food.
- 3mm thick gauge.



Iron with wood handle and round bottom

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



Black steel frypan

Item	D	H	G
37120	200	45	3mm
37124	240	50	3mm
37126	260	50	3mm
37128	280	54	3mm
37132	320	63	3mm

Iron with 2 handles and round bottom

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







Frypan

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



Suitable for electric, gas, induction, ceramic and halogen

VALIRA BLACK



- Ultra light thanks to its optimized weight
- Reinforced 3 layer non stick coating PFOA3
- Ergonomic handles made with low thermal conductivity metal
- Outstanding heat spread cast aluminium cookware with thick base
- Stackable, easy to clean
- Energy saving and very quick to heat when used on induction cooktops
- Non deformable cast aluminium cookware with thick base



Casserole

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



Silicon handles

Item
73890



- Thermoradint, encapsulated 3ply base for even heat distribution
- Quality stainless steel body
- Dripless pouring rim
- Heat resistant bakelite handles
- Steam vented lid
- Suitable for all cooking surfaces



Suitable for electric, gas, induction, ceramic and halogen



Saucepot

Item	D	H	Cap
73006	240	140	6L



Saucepan

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



Frypan non stick

Item	D	H
73035	240	50



Frypan

Item	D	H
73009	240	50



Profile aluminium

Item	D	G
63628	280	4mm



Baking Sheet Alusteel

Item	L	W	H
37358	600	400	20





COOKWARE



BAKING SHEETS



Aluminium baking sheet reinforced rim heavy gauge



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



Aluminium baking sheet with rolled edge



Item	L	W	H
60365	315	215	20
60366	370	265	20
60367	420	245	20
60368	470	355	20
60370	654	451	25



Baking sheet stainless steel flared edge



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



Baking sheet blue steel flared edge



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



Gastronorm baking sheet blue steel small edge



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



Baking sheet blue steel straight sided

Item	L	W	H
37350	400	300	30
37351	600	400	30
37352 *	530	325	20

* Gast, Norm 1/1



Aluminium roast pan with drop handles

Item	L	W	H
63634	360	270	80
63635	400	300	80
Roast pan rack to suit			
63638	310	260	68
63639	380	260	68



Aluminium baking pan

Item	L	W	H
60376	318	216	40
60377	370	265	40
60378	420	305	40



Aluminium baking pan recessed handles

Item	L	W	H
60396	370	265	70
60397	420	305	70
60398	470	355	70



Roast pan 18/10

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



Aluminium baking pan

Item	L	W	H
60385	368	267	70
60386	420	305	70



Aluminium roasting pan

Item	L	W	H
60361	419	305	102





GASTRONORM PANS

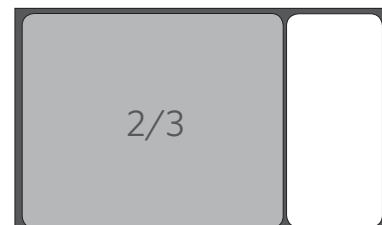
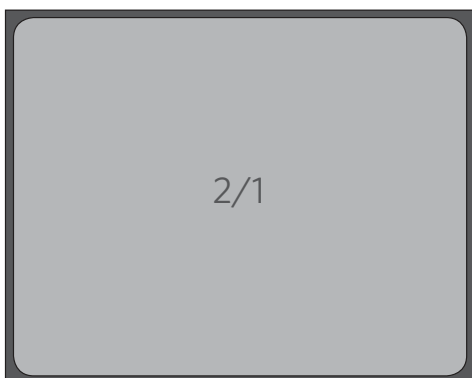


GASTRONORM PANS



GASTRONORM FOOD GRADE 18/10 STAINLESS STEEL PANS

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



2/1 size

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

2/3 size

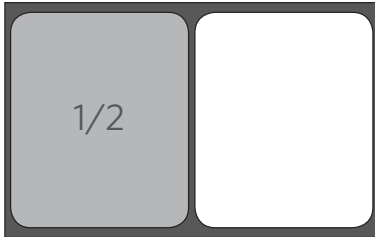
Item	L	W	D	Cap	Cover
GN-23065	354	325	65	5.8L	GNC-23
GN-23100	354	325	100	9L	
GN-23150	354	325	150	13L	

GASTRONORM FOOD GRADE 18/10 STAINLESS STEEL PANS



1/1 size

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



1/2 size

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



1/3 size

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



1/4 size

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



1/6 size

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



1/9 size

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



HEADING NEEDED

STEAMPANS

- Food grade stainless steel
- Anti-jam stacking feature
- Suitable for storing hot pre-cooked and cold pre-cut foods
- Minimum 0.6-0.7 guage
- Electro polish finish
- Reinforced U shape corners
- Lids available
- Kids fit Chef inox GN pan series
- Perfect for caterers, restaurants, buffet set ups and other hot/cold food serving applications. Our Chef inox stainless steel steam pans are versatile and an essential piece to any commercial food application.



Adaptor bar

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



Drain grill 18/10

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



Bain Marie Pot stainless steel

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



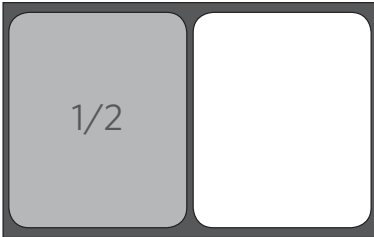
Cannisters stainless steel

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



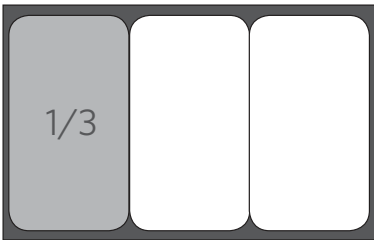
1/1 size

Item	L	W	H	Cap
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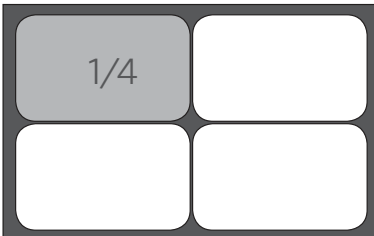
1/2 size

Item	L	W	H	Cap
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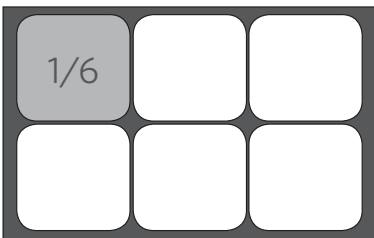
1/3 size

Item	L	W	H	Cap
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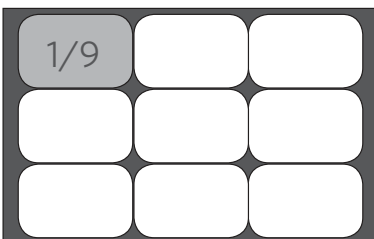
1/4 size

Item	L	W	H	Cap
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1/6 size

Item	L	W	H	Cap
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1/9 size

Item	L	W	H	Cap
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GASTRONORM PANS



HACCP GASTRONORM POLYPROPYLENE PANS

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



HACCP polypropylene coloured lids stackable



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

HACCP GASTRONORM POLYPROPYLENE PANS



1/1 size

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



1/2 size

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



1/3 size

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



1/4 size

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



1/6 size

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



1/9 size

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



GASTRONORM PANS

GASTRONORM FOODSERVICE 18/10 STAINLESS STEEL PANS

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

inoxmacel

Maxipan
gastronorm



1/4 size

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



2/4 size

Item	L	W	H	Cap
M-24020	530	162	20	-
M-24040	530	162	40	-
M-24065	530	162	65	5.8L



1/6 size

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



1/9 size

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



Flat edge style

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

2/1 size

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



1/1 size

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



2/3 size

Item	Perforated	L	W	H	Cap
M-23040	-	354	325	40	3.5L
M-23065	-	354	325	65	5.8L
M-23100	-	354	325	100	9.0L
M-23200	-	354	325	200	17L



1/2 size

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



1/3 size

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





GASTRONORM PANS

GASTRONORM PANS



Lid with handle

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



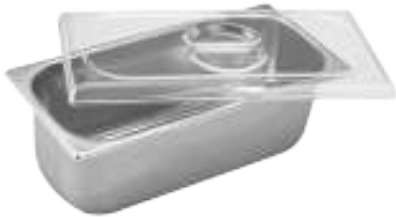
Raised lid for cook chill system

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



Stackable lid

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



Gelatican lid clear

Item	L	W
MXG-941	360	165



Gelatican

Item	L	W	H	Cap
MXG-94005	360	165	120	5L



Drain grill

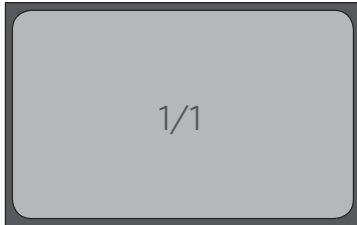
Item	GN	Item	GN
M-310	1/1 size	M-306	1/3 size
M-308	1/2 size		



Adaptor bar

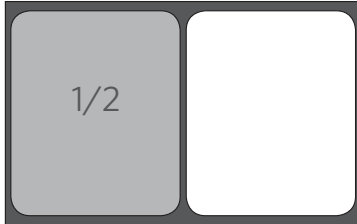
Item	GN
M-401	1/1 size
M-400	1/2 size

- Gastronorm sizing
- Stackable design for easy storage
- Clean ladling and pouring with notched edge
- Top shelf dishwasher safe
- Not suitable for direct heat, microwave or oven
- Melamine suitable for commercial use up to 70°C
- Not recommended for use in a bain-marie or chafing dish unit



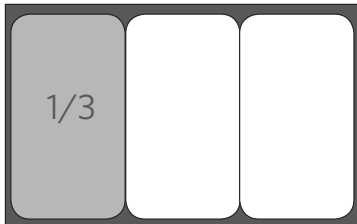
1/1 size

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



1/2 size

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



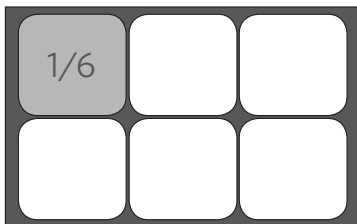
1/3 size

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



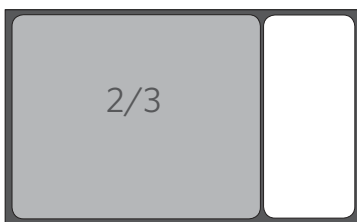
1/4 size

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



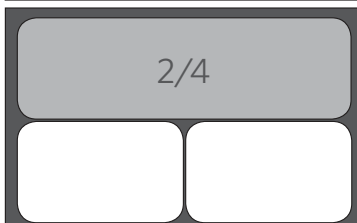
1/6 size

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



2/3 size

Item	L	W	H	Cap
APS83770	354	325	65	4.6



2/4 size

Item	L	W	H	Cap
APS83766	532	160	65	0.3L



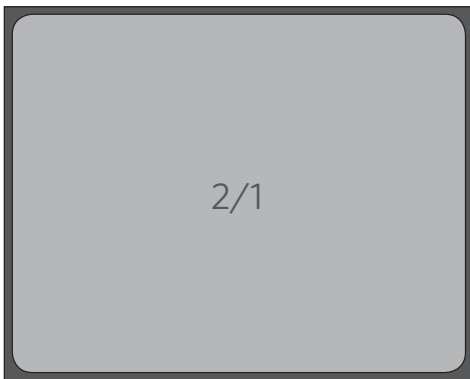
GASTRONORM PANS

CLEAR & BLACK POLYCARBONATE PANS

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

Maxipan
gastronorm

inoxmacel



2/1 size

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

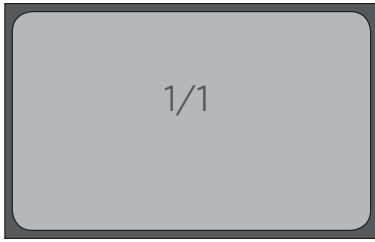


Lid

Clear	GN
PC-21CL	2/1 size
PC-11CL	1/1 size
PC-12CL	1/2 size
PC-13CL	1/3 size
PC-14CL	1/4 size
PC-16CL	1/6 size

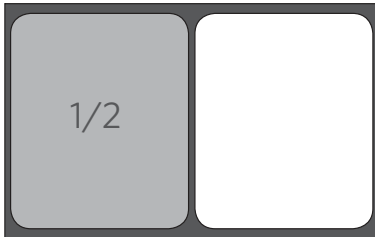


CLEAR & BLACK POLYCARBONATE PANS



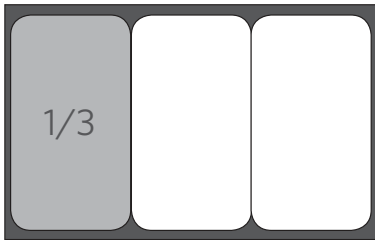
1/1 size

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



1/2 size

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



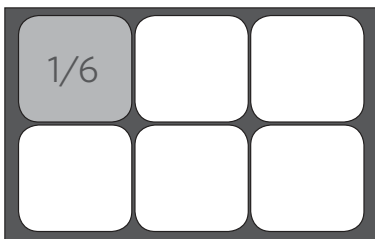
1/3 size

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



1/4 size

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



1/6 size

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



1/9 size

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



GASTRONORM PANS

ENAMEL GASTRONORM PANS



Maxipan GN 1/1 enamel

Item	L	W	H
ME-11020	530	325	20



Maxipan GN 1/1 enamel

Item	L	W	H
ME-11065	530	325	65



Maxipan GN 1/2 enamel

Item	L	W	H
ME-12065	325	265	65



- Chef Inox mixing bowls are functional, ergonomical and durable
- Whether it be mixing dough, floding batter or whisking vinaigrettes, our bowls are an essential in any kitchen
- All Chef Inox bowls are made from stainless steel, robust and heavy gauge, with a satin exterior and high polish interior.

Deep mixing bowl 18/10

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



Deep mixing bowl S/S w/satin band

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



Mixing bowl

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



Tapered mixing bowl heavy gauge

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

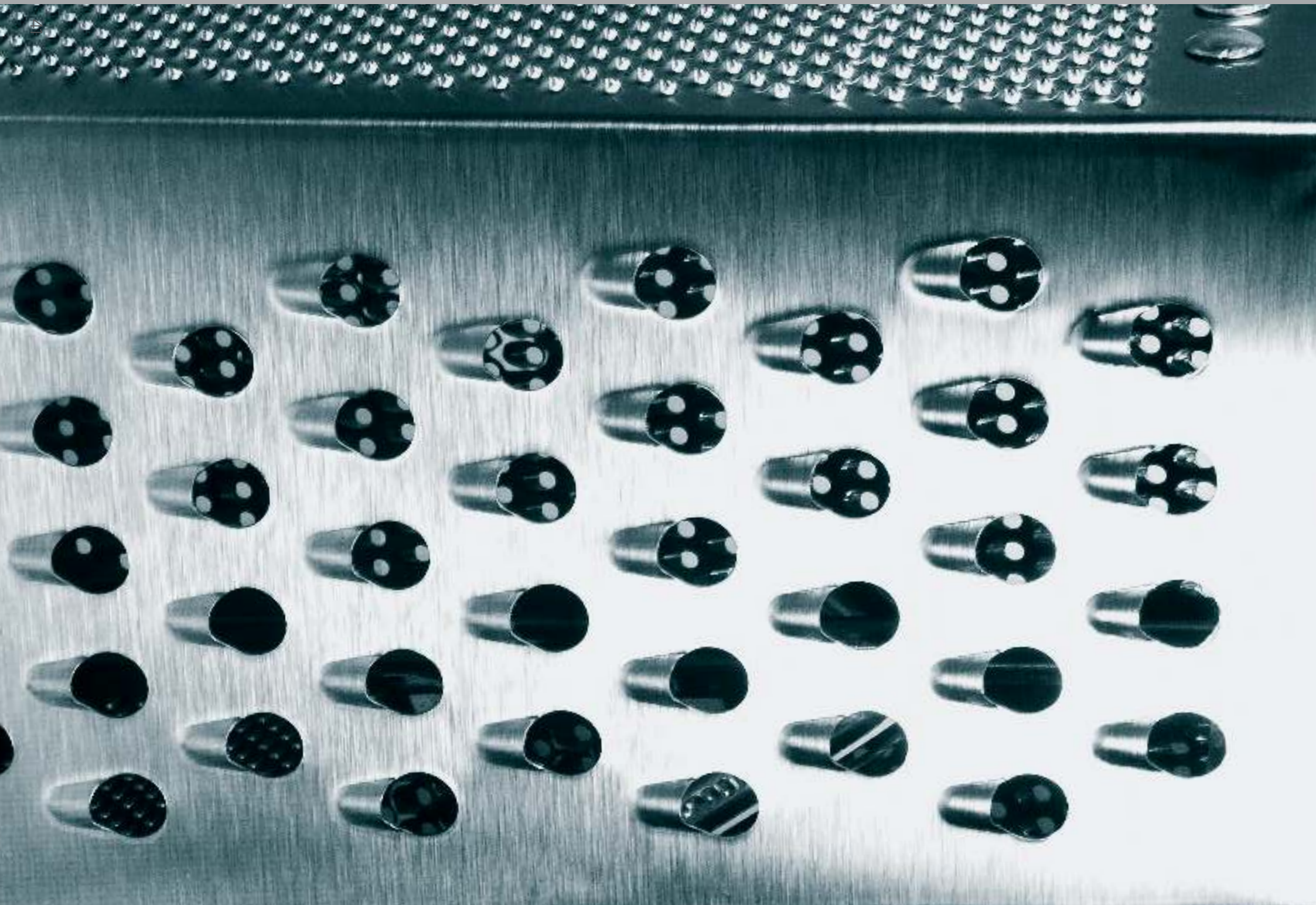


"Lys" stackable tempered glass

DURALEX

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







UTENSILS



UTENSILS

CONICAL STRAINERS



Colander stainless steel

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

4mm holes



Colander footed 18/10

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

4mm holes



Fine conical strainer 18/10

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



Coarse conical strainer 18/10

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



Chinois 18/10 wire gauze

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

* Reinforced pictured



Conical strainer 18/10

Item	L	D	H
38049	430	230	220



STRAINERS



Conical fine 18/10 mesh and body

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

Wire handle



Fine 18/10 mesh and body

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

Wire handle



Gourmet medium 18/10 mesh and body

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



Strainer tinned mesh with wood handle

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



Tinned double mesh

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



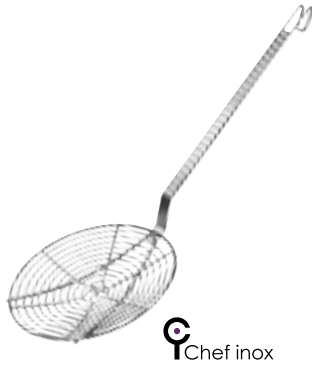
Heavy duty tinned double mesh reinforced

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



UTENSILS

SKIMMERS



Chef inox

Spiral chrome plated

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



Chef inox

Crosswire chrome plated

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



Chef inox

Fine mesh 18/10

Item	D	Hdl
38000	130	230
38002	155	230



metaltex®

Spiral tin plated

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



metaltex®

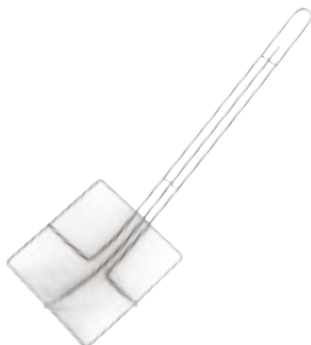
Double mesh chrome plated

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



Fine mesh round chrome plated

Item	D	Hdl
02265	160	345



Fine mesh square chrome plated

Item	D	Hdl
02306	160	350



Rectangular chrome plated

Item	L	W	H	Hdl
02750	375	138	150	320
02751	350	138	150	280
02754	325	175	150	280



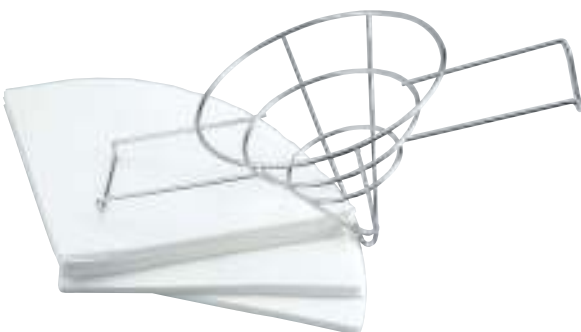
Square chrome plated

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



Round chrome plated

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



Filter paper 50 sheet pack

Item	L	D
03678	240	350
03680	295	410

Thickness: 80 microns



Filter rack frame

Item	L	D
03679	240	210



UTENSILS

LADLES



Ladle 18/10

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

Single piece construction



Ladle 18/10

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

Single piece construction

POTATO PREPARATION



French fry cutter

Item	Chip Size
03362	13
03364	10
03368	7

Cutting frame & block

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

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



Potato ricer stainless steel

Item	L	W	Opening
03342	400	110	110x110



Potato masher wood handle

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

Potato masher 18/10

Item	L	W	Overall
02235	240	125	645



UTENSILS

GRATERS



4 sided PE handle

Item	H	Overall
07342	190	250



4 sided strip handle

Item	H	Overall
07340	170	210
07344	190	235



4 sided tube handle

Item	H	Overall
07352	190	245



4 sided square heady duty

Item	H	Overall
07354	185	225



4 sided tube handle

Item	H	Overall
07345	185	240



Herb grater 18/10

Item	L	W	Opening
07356	225	70	70x70



Multi grater 18/10

Item	L	W	Opening
07355	200	80	50x50



KITCHEN UTENSILS



Solid

Item	L
03311	280
03313	330
03315	380



Perforated

Item	L
03321	280
03323	330
03325	380



Slotted

Item	L
03331	280
03333	330
03335	380



Rice Spoon

Item	L
35121	235



Solid

Item	L
36111	280
36113	330
36115	380



Perforated

Item	L
36121	280
36123	330
36125	380



Slotted

Item	L
36131	280
36133	330
36135	380



Polycarbonate

Item	L
43011-BK	275



Turner solid

Item	L
03042	360



Flexible turner

Item	L
03008	360



Turner slotted

Item	L
03043	360



UTENSILS

SCAPERS & TURNERS PLASTIC HANDLES



Griddle scraper

Item	L	W	Overall
25575	125	80	320



Wide scraper

Item	L	W	Overall
25568	125	100	260



Pizza lifter

Item	L	W	Overall
25560	135	53	315



Pan scraper

Item	L	W	Overall
03058	115	80	245



Pastry server

Item	L	W	Overall
03054	145	66	265



Griddle scraper

Item	L	W	Overall
03052	125	75	295



Flexible turner

Item	L	W	Overall
03053	205	76	375

SCRAPERS & TURNERS WOOD HANDLES



Gridle scraper

Item	L	W	Overall
03022	120	70	295



Wide scraper

Item	L	W	Overall
03030	105	95	260



Burger turner

Item	L	W	Overall
03020	130	110	330



Pan scraper

Item	L	W	Overall
03028	100	120	220



Grill scraper

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



Grill scraper

Item	L	W	Overall
03017	55	110	180



Flexible turner

Item	L	W	Overall
03023	240	75	360



Pastry server

Item	L	W	Overall
03024	145	63	260



UTENSILS

PREPERATION UTENSILS



Salad spinner

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



Paddle beechwood 1pce

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



Paddle S/S

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



Paddle PE

Item	L	Blade
31190	1000	250x110

WHISKS



Flat whisk 4 wire
18/10 sealed

Item	L
30091	250



Piano whisk 12 wire
18/10 sealed

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



French whisk 8 wire
18/10 sealed

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



Piano whisk 12 wire
18/10 sealed

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



Giant mixing whisk 8 wire

Item	L
03639	1200



Whisk 16 wire PP handle

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



UTENSILS

TONGS



Heavy duty S/S with clip



Item	L
36056	250
36057	300
36058	400



Light weight S/S with clip



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



Intensive usage S/S no clip



Item	L
36060	250
36061	300
36062	400



Light weight S/S auto lock



Item	L
03060	230
03061	300



Polycarbonate

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



Polycarbonate

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



Utility tong coloured handle



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



Mini silicone head



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



PREP & PLATE

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



Tong with locking black grip
18/10

Item	L
70150	280
70152	355



Tong with locking red grip
18/10

Item	L
70154	280
70156	355



Tong with lock no grip 18/10
handle

Item	L
70158	280
70160	355





UTENSILS

KITCHEN UTENSILS - PIZZA



Pizza pan blue steel

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



Pizza pan aluminium

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



Pizza cutter wood handle

Item	L	D
06281	250	100



Pizza cutter aluminium handle

Item	L	D
06283	200	95



Pizza cutter non slip handle

Item	L	D
06285	230	100



Pizza cutter 18/10 S/S handle

Item	L	D
32944	220	85



Pizza peel aluminium with wood handle

Item	Blade	Hdl
06200	300x300	610
06201	300x300	1000



Pizza pan grippers S/S

Item	L
06275	190



Cranked wood handle S/S blade

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



Wood handle S/S blade

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



White handle

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



Serrated

Item	Blade	Overall
25555	250x40	400



Green handle

Item	Blade	Overall
25455	150x30	285



Black handle

Item	Blade	Overall
25487-BK	150x30	285



Cranked white handle

Item	Blade	Overall
25550	210x40	380
25551	250x40	440



UTENSILS

COMO UTENSILS - 18/10 STAINLESS STEEL



Solid turner

Item	L	W	H
32901	350	82	105



Slotted turner

Item	L	W	H
32902	350	82	105



Wok turner

Item	L	W	H
32904	360	102	98



Whisk

Item	L	W	H
32915	295	70	155



Kitchen fork

Item	L	W	H
32911	350	30	100



Pasta fork

Item	L	W	H
32913	315	30	74



Potato masher

Item	L	W	H
32912	275	85	80



Soup ladle

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



Sauce ladle

Item	L	W	H
32907	305	22	65



Round skimmer

Item	L	W	H
32908	360	110	110



Solid spoon

Item	L	W	H
32909	355	67	104



Slotted spoon

Item	L	W	H
32910	355	67	104



Melon baller

Item	L	W
32926	170	25
32927	180	30



Lemon zester

Item	L	W	H
32929	160	15	40



Apple corer

Item	L	W	H
32931	225	20	105



Butter curler

Item	L	W
32934	210	35



Garlic press

Item	L	W
32970	185	65



Oyster knife

Item	L	W	H
32935	195	26	70



Icecream scoop

Item	L	W	H
32960	210	44	62



Rice spoon

Item	L	W	H
32914	270	70	100



Pastry/pizza cutter

Item	L	W
32942	175	40



Pastry

Item	L	W
32943	190	60



Pizza cutter

Item	L	W
32944	220	85



Cake server

Item	L	W	H
32947	270	58	120



UTENSILS

COMO UTENSILS - 18/10 STAINLESS STEEL



Spatula

Item	L	W	H
32948	310	30	195



Flat grater

Item	L	W	H
32940	250	58	115



Euro peeler

Item	L	W	H
32932	175	55	55



Swivel peeler

Item	L	W	H
32933	200	16	80



Fixed peeler

Item	L	W	H
32936	190	15	70



Cheese knife

Item	L	W	H
32950	285	35	160



Can opener

Item	L	W
32917	190	50



Cheese slicer

Item	L	W	H
32955	235	75	80

COMO UTENSILS - 18/10 STAINLESS STEEL BODY, NYLON HEAD



Perforated turner

Item	L	W	H
32870	370	90	100
Non-stick			



Solid turner

Item	L	W	H
32871	335	100	100
Non-stick			



Ladle

Item	L	W	H
32872	350	90	100
Non-stick			



Pasta fork

Item	L	W	H
32875	335	65	95
Non-stick			



Potato masher

Item	L	W
32876	270	88
Non-stick		



Spatula

Item	L	W	H
32877	335	64	95
Non-stick			



Spoon

Item	L	W	H
32873	340	62	95
Non-stick			



Slotted spoon

Item	L	W	H
32874	340	62	95
Non-stick			



UTENSILS

NOVACOOK UTENSILS - 18/10 STAINLESS STEEL

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



Mini grater set 3 blades

Item	L	W	H
NVC-32589	75	45	35



Ginger/Citrus grater

Item	H
NVC-32590	100



grater length 65mm

Cheese shaker & grater

Item	H
NVC-32586	95



NOVACOOK UTENSILS - 18/10 STAINLESS STEEL



Mini shaker

Item	D	H
NVC-32566	35	50



Food square 3pc set

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



Food rings 2pc set

Item	D	H
NVC-32576	100	45
	75	45



Honey/Butter knife

Item	L	W
NVC-32573	175	20



Cookbook clip

Item	L
NVC-32555	142



Corn scraper

Item	L	W
NVC-32569	180	40



Mini grater with green silicone handle

Item	L	W
NVC-32560	160	40

10mm spout opening



Salt & peppercorn funnel

Item	L	W
NVC-32563	63	55



Kiwi fruit cutter and spoon

Item	L	W
NVC-32568	120	30



UTENSILS

NOVACOOK UTENSILS - 18/10 STAINLESS STEEL



Buffet tongs

Item	L	W
NVC-32610	190	45



Pizza tong

Item	L	W
NVC-32584	250	80



Fried egg tong

Item	L	W
NVC-32572	220	95



Mini fork tongs

Item	L	W
NVC-32591	198	35



Gourmet food tong 2pc set

Item	L	W
NVC-32582	250	80



Pasta tong

Item	L	W
NVC-32594	210	95



Mini turning tong with green silicone tip

Item	L	W
NVC-32595	205	60



Mini turner with green silicone tip

Item	L	W
NVC-32575	205	60





NOVACOOK UTENSILS - 18/10 STAINLESS STEEL



Mini spaghetti spoon and fork

Item	L
NVC-32588	190



Spoon tong

Item	L	W
NVC-32615	190	50



Capsicum corer

Item	L
NVC-32561	175



Olive straining spoon

Item	L	W
NVC-32564	175	40



Cookpot timer

Item	W
NVC-32600	70



Egg separator set

Item	H	D
NVC-32605	70	65



Clip on egg separator

Item	H	D
NVC-32562	80	70





UTENSILS

NOVACOOK UTENSILS - 18/10 STAINLESS STEEL



Colander spoon

Item	L	W
NVC-32598	325	120



Can strainer

Item	L	W
NVC-32597	230	110



Coffee scoop 15ml and tea strainer

Item	L
NVC-32580	235



Mini pasta spoon

Item	L	W
NVC-32574	160	55



Mini serving spoon

Item	L	W
NVC-32579	165	55



Mini straining spoon

Item	L	W
NVC-32578	160	55



Poached egg serving spoon

Item	L	W
NVC-32599	300	105



Straining spoon

Item	L
NVC-32571	230



Plate lifter

Item	L	W
NVC-32578	175	40





Jumbo tuner

Item	L	W	H
32801	310	85	165



Long tuner

Item	L	W	H
32802	310	80	120



Wok turner

Item	L	W	H
32803	300	92	100



Soup ladle

Item	L	W	H
32804	310	85	165



Solid spoon

Item	L	W	H
32805	310	80	120



Slotted spoon

Item	L	W	H
32806	285	65	95



Pasta fork

Item	L	W	H
32807	290	75	80



Skimmer non stick

Item	L	W	H
32808	330	110	105



Potato masher

Item	L	W	H
32809	230	75	78



Spatula

Item	L	W	H
32810	320	40	165



UTENSILS

GET SET UTENSILS



Slotted spoon

Item	L
GS-3000	320



Solid spoon

Item	L
GS-3001	320



Pasta fork

Item	L
GS-3002	330



Slotted turner

Item	L
GS-3003	340



Solid turner

Item	L
GS-3004	340



Potato masher

Item	L
GS-3005	270



Soup ladle

Item	L
GS-3006	325



Can opener

Item	L
GS-3008	200



Vegetable peeler

Item	L
GS-3009	175



Whisk

Item	L
GS-3010	280



Egg slicer and wedger

Item	L	W
03122	220	82



Egg slicer S/S wire

Item	L	W
03121	112	107



Sandwich guard S/S

Item	L	W	H
07280	180	133	90



Scourer 18/10

Item	Weight
03340	40g
03341	50g



Olive/cherry pitter
18/10

Item	L	H
33000	165	60



Segment squeezer

Item	L	H
07953	85	10



Citrus squeezer 18/10

Item	D	H
07962	130	106



Salt dredge S/S

Item	Capacity
07241	285 ml



Salt dredge 18/10

Item	Dimensions
07243	450 ml



Salt dredge S/S with
handle

Item	Dimensions
07242	285 ml





Butter spreader
wooden handle

Item	L
03035	165

Blade length 100mm



Butter spreader

Item	L
03055	165

Blade length 100mm



Melon baller
wooden handle

Item	L
03178	175



Melon baller

Item	L
03179	175



Butter spreader

Item	L
03185	220



Apple Corer

Item	L
03181	200



Vegetable peeler

Item	L
03180	160



Lemon zester

Item	L
03182	150



Butter curler

Item	L
03184	210



Cheese plane

Item	L
03183	230





CUT KNIVES AND BLADES



CUT KNIVES AND BLADES



VIRTU BLACK

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



Made in Portugal



Paring knife

Item	L
26082	100



Utility knife serrated

Item	L
26084	135



Vegetable knife

Item	L
26086	140



Utility knife

Item	L
26085	160



Granton Santoku

Item	L
26095	180



Chefs knife

Item	L
26087	205



Carving knife

Item	L
26089	205



Bread knife

Item	L
26090	205



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



Reverse parer

Item	Size
26133	70



Steak knife

Item	Blade
26106	115



Paring knife

Item	Size
26130	115
26131	100
26132	90



Utility knife serrated

Item	Size
26140	115
26142	125



Carving fork

Item	Size
26160	150
26161	180



Carving fork curved

Item	Size
26163	150



Sharpening steel

Item	Blade
26170	200
26172	250





CUT KNIVES AND BLADES



BLADE MASTER

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



Reverse parer

Item	Size
26133	70



Steak knife

Item	Blade
26106	115



Paring knife

Item	Size
26130	115
26131	100
26132	90



Utility knife serrated

Item	Size
26140	115
26142	125



Carving fork

Item	Size
26160	150
26161	180



Carving fork curved

Item	Size
26163	150



Boning knife

Item	Blade
26108	150



Filleting knife flexible

Item	Blade
26118	150



Carving knife

Item	Blade
26113	150
26114	200
26115	250



Carving knife flexible

Item	Blade
26117	200



Santoku knife

Item	Size
26150	180



Bread knife serrated

Item	Blade
26119	200



Slicer serrated

Item	Size
26125	200
26127	250



Chefs knife

Item	Blade
26102	150
26103	200
26104	250
26105	300



Cleaver

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





CUT KNIVES AND BLADES



TITANIUM EVO

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



Made in Portugal



Paring knife

Item	L	BL	W
27085	200	90	26



Utility knife serrated

Item	L	BL	W
27087	220	115	28



Vegetable knife

Item	L	BL	W
27088	220	115	38



Chefs knife

Item	L	BL	W
27089	280	125	80



Chefs knife

Item	L	BL	W
27095	310	180	86



Santoku knife

Item	L	BL	W
27097	310	180	104



Bread knife serrated

Item	L	BL	W
27098	310	205	76





Reverse parer

Item	Blade
27000	64



Paring knife

Item	Blade
27001	90



Paring knife

Item	Blade
27002	90



Utility knife

Item	Blade
27003	100



Utility knife serrated

Item	Blade
27004	100

ACCESSORY



Easy pull through sharpener

Item	Size
26100	280



CUT KNIVES AND BLADES



HACCP PROFESSIONAL

Coloured handles help identify each knife with a specific task. Reduces the potential for cross contamination of food during the food preparation process.

High quality blades manufactured from special stainless steel containing Carbon, Chromium and Molybdenum, ensuring high hardness, long lasting edges with high resistance to corrosion and excellent cutting power. Ergonomic non-slip handles made from polypropylene for safety and hygiene. A functional and economical product.



Made in Portugal



Paring knife

Item	L
25001	76



Reverse paring knife

Item	L
25002	70



Utility knife

Item	L
25003	130
25004	150



Utility knife serrated

Item	L
25005	130



Boning knife

Item	L
25006	150



Boning knife

Item	L
25008	150



Bread knife pointed tip

Item	L
25020	200



Roast slicer granton edge

Item	L
25012	250
25013	300
25014	360



Slicer serrated

Item	L
25015	250
25016	300



Bread knife rounded tip

Item	L
25021	200
25025	250



Chefs knife

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



Cleaver

Item	L	g
25300	150	490
25301	180	580



Sharpening steel

Item	L
25310	250
25312	300





CUT KNIVES AND BLADES



HACCP PROFESSIONAL - BAKING & DAIRY



Paring knife

Item	L
25470	90



Paring knife

Item	L
25471	100



Boning knife

Item	L
25483	150



Bagel knife

Item	L
25482	180



Bread knife serrated

Item	L
25481	200



Chefs knife

Item	L
25475	150
25477	250



Pastry knife

Item	L
25484	250



Slicer serrated

Item	L
25473	250
25474	300



HACCP PROFESSIONAL - RAW MEATS

Paring knife

Item	L
25460	90



Paring knife

Item	L
25461	100



Boning knife

Item	L
25466	150



Boning knife

Item	L
25465	150



Chefs knife

Item	L
25463	200



Butchers knife

Item	L
25468	250



HACCP PROFESSIONAL - RAW POULTRY

Paring knife

Item	L
25490	90



Paring knife

Item	L
25491	100



Boning knife

Item	L
25497	150



Chefs knife

Item	L
25493	150
25494	200
25495	250





CUT KNIVES AND BLADES



HACCP PROFESSIONAL - VEGETABLES & FRUITS



Paring knife

Item	L
25440	90



Paring knife

Item	L
25441	100



Paring knife serrated

Item	L
25442	100



Utility knife serrated

Item	L
25443	130



Chefs knife

Item	L
25447	150
25448	200
25449	250



Slicer serrated

Item	L
25445	250



Sharpening steel

Item	L
25451	250



HACCP PROFESSIONAL - RAW FISH & SEAFOOD

Paring knife

Item	L
25401	90



Paring knife

Item	L
25402	100



Utility knife

Item	L
25407	150



Boning knife

Item	L
25408	150



HACCP PROFESSIONAL - RAW MEATS

Filleting knife

Item	L
25409	150

Chefs knife

Item	L
25404	200
25405	250



HACCP PROFESSIONAL - COOKED MEATS

Paring knife

Item	L
25420	90



Paring knife

Item	L
25421	100



Carving fork

Item	L
25431	180



Chefs knife

Item	L
25428	200
25429	250



Roast slicer granton edge

Item	L
25425	250



Slicer serrated

Item	L
25423	250
25424	300





CUT KNIVES AND BLADES



SHEARS



Pork shear 18/10

Item	Size
03983	280



Poultry shear 18/10

Item	Size
03980	260



Multi purpose kitchen shear detachable 18/10

Item	Size
03982	210



Seafood scissor 18/10

Item	Size
03985	190



GET SET KNIVES



Chefs knife

Item	Size
GS-2000	200



Bread knife

Item	Size
GS-2001	200



Vegetable knife

Item	Size
GS-2002	110



Paring knife

Item	Size
GS-2003	90



Carving knife

Item	Size
GS-2005	200





Meat hammer
aluminium head and
wooden hdl

Item	L	W
03000	330	60



Meat hammer
aluminium 1 pce

Item	L	W
03001	260	65



Magnetic utensil and knife
rack wood

Item	Dimensions
05160	330
05165	450
05170	600



Splatter screen

Item	D
34126	260
34129	290
34133	330



Ceramic stove mat

Item	D
34019	190



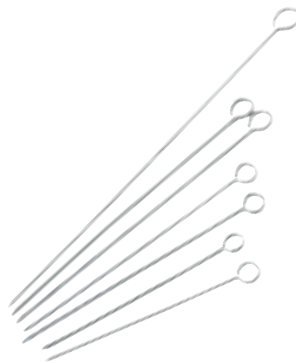
Magnetic utensil and knife
rack black plastic

Item	Dimensions
05172	330
05173	450
05174	600



Fixed hook s/s

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



Flat skewers s/s

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



Round skewers s/s

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



CUT KNIVES AND BLADES

CUTTING BOARD PP

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

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

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

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

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



PP HACCP cutting board

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

* no handle

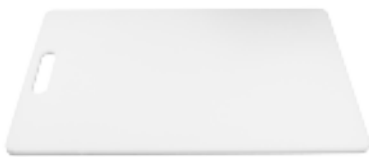
PP HACCP GN 1/1 cutting board

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



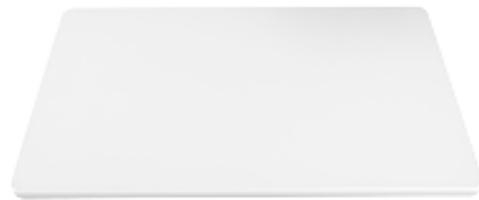


- HACCP food safety accredited
- Heat resistant between -40°C to approximately +95°C
- Colour coded for hygienic food preparation
- Non-Toxic
- Certified for professional food service
- High chemical resistance
- Stain and aroma resistant
- Shock proof
- Unbreakable
- Will not chip, splinter or warp
- Will not dull knives
- Dishwasher safe
- Non-absorbent



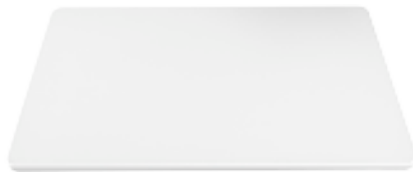
Cutting board PP 12mm thickness w/handle

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



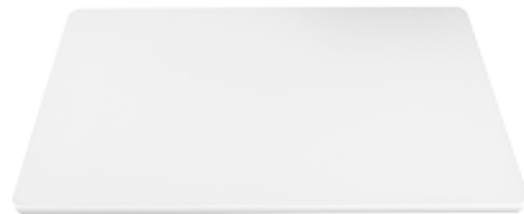
Cutting board PP 12mm thickness

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



PP cutting board 20mm thickness

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



PE cutting boards thickness

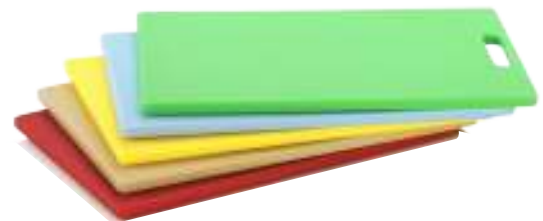
Item	L	W	H
04362	450	610	19
04363	450	750	19

Polyethylene subject to different standards than PP
NOT HACCP COMPLIANT



Rack for boards S/S

Item	Dimensions
04395	320x290



PP cutting board 5pc set

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



CUT KNIVES AND BLADES



ACCESS LA MANDOLINE

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

 Made in France



ACCESS LA MANDOLINE

Access with 2 double blades

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



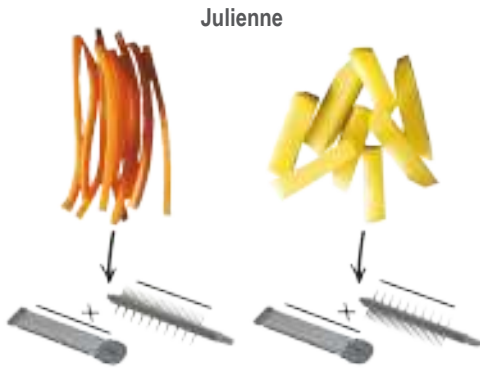
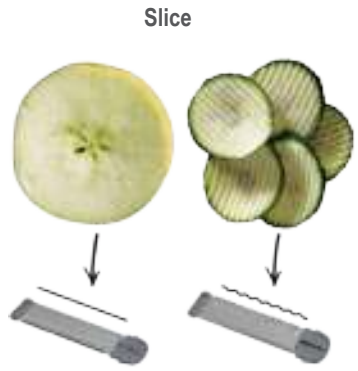
Access double sided straight and serrated

Item	includes
34263	2 and 7mm fits 34250 & 34260



Blade-flat serrated mandoline de buyer

Item	includes
34206	2 and 7mm
34207	2 and 7mm
34202	2 and 7mm
34203	2 and 7mm
34204	2 and 7mm
34205	2 and 7mm



ULTRA LA MANDOLINE

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

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

 Made in France

Ultra with 4 blades

Item	includes
34250	1 double blades 3 julienne blades



Ultra blades

Item	cutting size
34263	double sided stright and serrated



KOBRA V LA MANDOLINE

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

 Made in France

Kobra mandolin

Item	colour
34240	Black





CUT KNIVES AND BLADES



SCOOPS



Aluminium scoop round

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



Aluminium flat scoop

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



Aluminium flat wide scoop

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



Measuring scoop pp

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



Ice scoop

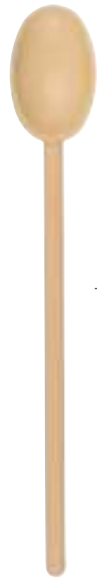
Item	CAP	L	HDL	SCOOP L	D	W
66170	1130ml	370	110	230	80	150

SPOONS & TURNERS



Spoon 15mm thick handle
european beechwood

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



Spoon thermoglass

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

*Australian made
Resistant to 210°C*



Tasting spoon
european beechwood

Item	L
03481	350



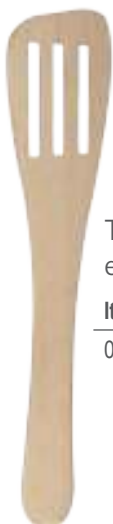
Tasting spoon with hole
european beechwood

Item	L
03480	350



Stirrer
european beechwood

Item	L
03410	300
03411	350



Turner slotted
european beechwood

Item	L
03491	350



Turner solid
european beechwood

Item	L
03490	350



Stirring ladle PA

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

Resistant to 220°C





CUT KNIVES AND BLADES



FOOD MILLS / MOULIES



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

Item	Use
PD2574-37	Food Mill



Tinned heavy duty food mill with 1 blade tinned

Item	Use
PD2575-37	Food Mill



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



320mm food mill 18/10 with 3 blades

Item	Use	Ø
PD2570-32	Food Mill	320



320mm food mill tinned with 3 blades

Item	Use	Ø
PD2573-31	Food Mill	320



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

Item	Use	Ø
PD2577-39	Food Mill	390



Food mill PP with 3 blades

Item	D
34150	200
34151	240



CUT KNIVES AND BLADES



CAN OPENERS



Classic R



EZ-40



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



Replacment parts for Clas-
sicc R and EZ-40

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



Replacment wheel for
05012 EZ-40

Item	Type
05012-W	Wheel



Garlic press aluminium

Item	L	D
03006	150	23



Jumbo garlic press 18/10

Item	L	D
33007	200	38



Como garlic press 18/10

Item	L	D
32970	180	28



Como can opener 18/10

Item	Colour
32917	S/S



Deluxe can opener

Item	Colour
03004-BK	Black
03004-W	White



Get set can opener 18/10

Item	Colour
GS-3008	S/S



PADERNO®



metaltex®

Chef inox



BAKEWARE



BAKEWARE

THERMOMETERS



Celsius and Fahrenheit scale on all thermometers



Oven thermometer 18/10

Item	D	Range
05385	55	65 to 280°C



Fridge/freezer thermometer 18/10

Item	D	Range
05386	55	-30 to +30°C



Meat thermometer 18/10

Item	D	Range
05375	70	60 to 185°C



Candy/ deep fry thermometer 18/10

Item	D	Range
05380	70	60 to 185°C



Pocket thermometer 18/10
case included

Item	D	Range
05371	32	-10 to 100°C



Dough thermometer

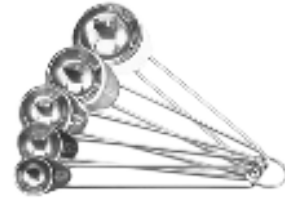
Item	D	Range
05390	32	-20 to 50°C

SCALES, MEASURING SPOONS, CUPS & JUGS



Measuring spoon 4pc set 18/8

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



Measuring spoon 5pc set 18/10

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



Measuring cup 4pc set S/S

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



Measuring cup 4pc set 18/10

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



Measuring jug mls/lt
Graduated blue scale PP

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

Australian made



Measuring jug mls/lt
Graduated clear scale PP

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

Australian made



Measuring jug graduated

Item	Cap
66462	1L

18/8 Stainless Steel



BAKEWARE

FUNNELS



Confectionery funnel 18/10

Item	D	H	Cap
37180	190	180	1.9L



Funnel PC

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



Funnel removable strainer 18/10

Item	D	H
39350	105	100
39351	125	110



Jam funnel 18/10

Item	D	Opening
39360	140	55



pudding mould aluminium

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



Dariole mould aluminium

Item	D	H
66235	67	56



Fluted dariole mould aluminium

Item	D	H
66236	67	56



Pudding mould 18/10

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



Dariole mould 18/10

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



Fluted dariole mould 18/10

Item	D	H
66246	67	56



Soufflé porcelain

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



Custard cup porcelain

Item	D	Cap
901323	90	200ml



BAKEWARE

SIEVES



Sieve 18/10 with 18/10 mesh



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



Flour sieve PC with 18/10 mesh



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



Flour sieve crank handle S/S



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



Flour sieve squeeze handle S/S



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



Rolling pin PE with S/S ball bearings

Item	L	D	Overall
31142	350	80	500



Heavy duty rolling pin aluminium

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



Heavy duty rolling pin beechwood

Item	L	D	Overall
03652	280	60	515



Heavy duty rolling pin beechwood with S/S ball bearings

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



French style rolling pin tapered beechwood

Item	L	D
03658	475	25-40



French style rolling pin beechwood

Item	L	D
03659	500	40



BAKEWARE

PÂTISSERIE & BAKERY



Dough wheel expandable 18/10

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



Roller docker

Item	peg space	W
01400	7	130



Roller docker PP

Item	peg space	W
31021	15	60



Roller docker PP

Item	peg space	W
31022	15	115



Lattice cutter PP

Item	peg space	W
31023	7	100



Dough ruler 80/120mm subdivisions

Item	L	H
31067	640	50

Metric scale with red markings



Pastry brush natural bristles wood handle

Item	W
31511	25
31512	38
31513	50



Pastry brush natural bristles PA reinforced fiberglass

Item	W
31540	40
31541	60
31542	75

Heat resistant to +120°C



Pastry brush natural bristles wood handle

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



Flour brush wood handle

Item	L	Bristle
31550	300	Black
31551	300	Natural



Flour brush PE handle

Item	L	Bristle
31552	300	Black



BAKEWARE



SCRAPERS



Dough



Item	L	H
30852	125	85



Leveller

Item	L	H
31400	116	75



Leveller

Item	L	H
31401	121	80
31402	141	100



Leveller

Item	L	H
31405	118	80



Rounded

Item	L	H
31409	160	120
31413	198	149



Rounded

Item	L	H
31410	113	75



Dough

Item	L	H
31411	120	88



Dough

Item	L	H
31412	115	95



Comb s/s

Item	L	H
01446	110	95



Comb

Item	L	H
31423	93	83



Comb & round teeth

Item	L	H
31421	110	72



Double sided comb

Item	L	H
31420	110	75



Round Edge

Item	L	H
31417	216	128



Cutting

Item	L	H
31415	216	128



Spatula rubber



Item	L
03037	250
03038	350
03039	450



Dough scraper wood handle



Item	L	W
03026	150	75



Dough scraper S/S handle PP



Item	L	W
31167	120	115
31168	135	135



Dough scraper PE handle



Item	L	W
03056	150	75



Dough scraper 18/10



Item	L	W
03025	150	90

Single piece construction



Ravioli cutter wood handle



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



Pastry wheel fluted wood handle



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



BAKEWARE

DECORATING ACCESSORIES



Decorating tubes 52pc set S/S

Item	Contains
00783	52 tubes



Decorating tubes 26pc set S/S

Item	Contains
00782	26 tubes



Piping tubes PP small tips
22pc set

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



Piping tubes PP small tips
12pc set

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



Piping tips PP large
12pc set

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



Plain piping tube

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

*contains 1 of each size



Star piping tube

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

*contains 1 of each size

DECORATING ACCESSORIES



Decorating set

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



Cake and food decorating set 26pc

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



Decorating set 13pc

Item	Contains
00556	12 Tips



Decorating syringe

Item	D
00700	175x40



Decorating set 7pc

Item	Contains
00701	6 Tips



Tube cleaning brush

Item	L	W
31560	100	8



Cake tester

Item	L
01444	130



Fondant smoother

Item	L	W
01448	150	76



BAKEWARE

PASTRY BAGS



Chef Inox polyflex HACCP

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



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



Thermoflex export

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

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



Thermoflex standard

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

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



Suregrip



Item	L
01712	300

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



Disposable pastry bag

Item	D	Pack
00470-30	300	200
00470-45	450	200
00470-53 Comes in dispenser box	530	200



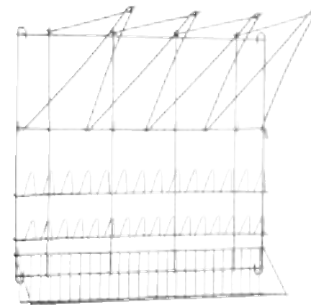
Pastry bag holder PP

Item	D	H
31099	195	230



Disposable pastry bag

Item	D	Pack
01705	425x240	100
01706	500x300	100



Wall rack for pastry bag and piping tubes S/S

Item	D	W
31097	500	500



BAKEWARE

CUTTERS



Heart 6pc set

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



Tear Drop 6pc set

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



Hexagon 6pc set

Item	Size	Metal
01915	45-95	Tin



Rose 6pc set

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



Star 6pc set

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



Square 6pc set

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



Alphabet 26pc set

Item	Size	Metal
01949	25	Tin



Numbers 9pc set

Item	Size	Metal
01902	35	Tin



Animal 10pc set

Item	Size	Metal
01925	35	Tin
01991	35	18/10



Cutter/Mould 29pc

Item	Size	Metal
01970	25-40	Tin



Fruit 12pc set

Item	Size	Metal
01917	30-55	Tin



Aspic 12pc set

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



Round crinkle set

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



Round plain set

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



Plain cutter S/S

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



Plain cutter 4pc S/S

Item	D
01440	38,63,90,110



Crinkled cutter S/S

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



Cookie cutter multi sided S/S

Item	D
01420	55



Doughnut cutter S/S

Item	D
01442/6	63
01442/9	90



BAKEWARE



PORTIONER / ICECREAM SCOOP

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

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



litegrip portioner



Made in the UK



Bonzer Litegrip portioner

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



Portioner / Icecream scoop 18/10

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

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



Dariol mould 12 units

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



Muffin mould 6 units

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



Round tartlet mould 8 units

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



Madeleine mould 9 units

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



Hearts mould 8 units

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



Oval mould 8 units

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



Rectangular mould 9 units

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



Mini kougloff mould 6 units

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



BAKEWARE



TIN PLATED BAKEWARE



Cake pan fluted loose base

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



Quiche pan fluted loose base

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



Tart mould fluted round fixed base

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



Quiche pan rectangular fluted loose base

Item	L	W	H
64040	300	210	25



Brioche mould fluted 10 ribs fixed base

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



Brioche mould fluted 12 ribs fixed base

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



Brioche mould fluted 14 ribs fixed base

Item	D	H
64207	140	60
64208	160	65

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



Quiche pan fluted loose base

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



Cake pan fluted loose base

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



Quiche pan rectangular fluted loose base

Item	L	W	H
67409	300	210	25



Quiche pan fluted rectangular loose base

Item	L	W	H
67408	350	110	25



Brioche mould, fluted 10 ribs fixed base

Item	D	H
67427	75	28
67428	80	30



Tartlet mould, fluted 16 ribs fixed base

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



Tart mould, fluted 36 ribs fixed base

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



BAKEWARE

CAKE PAN



Springform tin plated loose base

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



Tart mould fluted tempered glass base non stick

Item	D	H
67500	260	24



Springform non stick loose base

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



Cake pan aluminium

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



Deep cake pan aluminium

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



BAKEWARE



CAKE PAN

Commercial Quality bakeware collection. Made in Germany.



Loaf pan non stick

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



Loaf pan S/S

Item	L	W	H
68032	250	110	75



Loaf pan tin plate

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



Round yule log 18/10 S/S

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



Roud yule log PP

Item	L	W	H
31037	280	85	60



Triangular yule log 18/10

Item	L	W	H
68755	505	90	78



BAKEWARE

CAKE DECORATION



Revolving cake stand S/S

Item	D	H
00615	300	50



Revolving cake stand MEL

Item	D	H
31001	320	100



Revolving cake stand PS

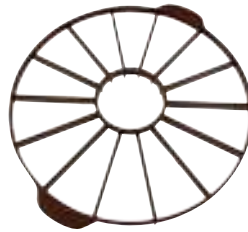
Item	D	H
31000	315	85



Cake ring

Item	D	H	Material
30840	75	30	PS

Not to be used for baking



Cake divider PP

Item	Divisions
31044	10
31045	12
31046	14
31047	16



Cake divider PP double sided

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



Muffin tray aluminium

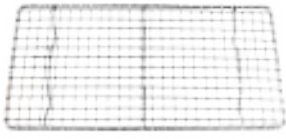
Item	L	W	Cup
66312	360	270	12
66324	520	360	24



Non stick muffin tray aluminium

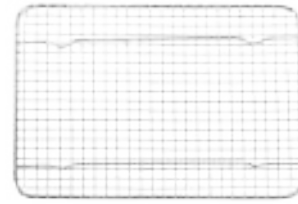
Item	L	W	Cup
66313	360	270	12

COOLING RACKS



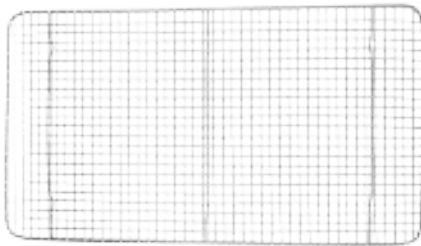
GN cooling rack with legs

Item	GN size	L	W
10306	1/3	125	250



GN cooling rack with legs

Item	GN size	L	W
10308	1/2	200	250



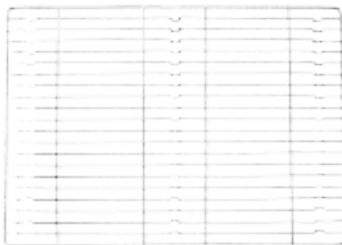
GN cooling rack with legs

Item	GN size	L	W
10310	1/1	450	250



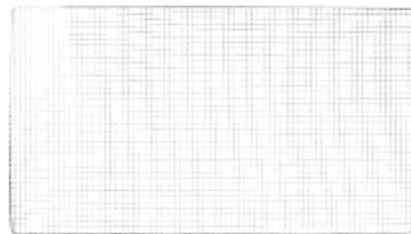
GN wire grid no legs

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



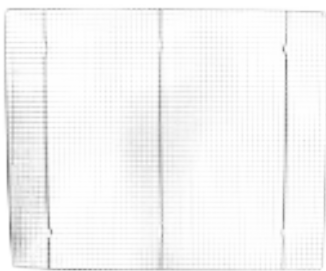
Cooling rack with legs

Item	L	W
10311	450	320



Cooling rack no legs

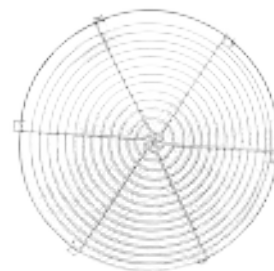
Item	L	W
10316	740	400



Cooling rack

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

10321 has legs, 10320 has no legs



Round cake cooler

Item	L
10330	300
10335	350





STORAGE AND MISCELLANIOUS



STORAGE AND MISCELLANEOUS

CUTLERY STORAGE



Cutlery box 4 compartment

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



Cutlery box 4 compartment GN 1/1

Item	L	W	H	Colour
03641	550	325	100	Grey



Cutlery box 4 compartment S/S

Item	L	W	H
03645	430	260	100



Flatware basket PP 8 compartment

Item	L	W	H
09605	420	210	155



Heavy duty bucket reinforced base

Item	D	H	Cap
07603	320	270	13L



Heavy duty bucket

Item	D	H	Cap
07602	320	255	13L

CUTLERY STORAGE



Cylinder holder 2x2
matte black finish

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



Cylinder holder 2x2
stainless steel

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



Cylinder cutlery holder 4
stainless steel

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



6 cylinder cutlery holder 3x3
stainless steel

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



Flatware cylinder PE

Item	D	H
05255	90	135



Flatware cylinder 18/10

Item	D	H
05250	90	135



STORAGE AND MISCELLANIOUS



BAKING GLOVES & STORAGE



Baking foil (reusable)

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



Storage containers

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



Container with lid PE

Item	L	W	H	Cap
31030	170	140	210	3L

Container wall rack metal wire with PA coating

Item	L	W	H
31031	900	185	125

To suit 31030



Stackable tote box

Item	L	W	H
09616	660	450	230

To suit 09600 trolley

- Cotton gloves in a natural colour - undyed
- Heat resistant up to 220°C
- Machine washable up to +40°C, easy to clean
- European certified



Baking glove 220° reinforced palm & thumb long cuffs

Item	L	W	Weight
31590	400	150	200g



Baking glove 220° reinforced palm & thumb no cuff

Item	L	W	Weight
31591	270	150	230g



Baking glove 220° reinforced palm & thumb short cuffs

Item	L	W	Weight
31593	310	140	330g

SQUEEZE BOTTLES & RACKS



Australian made



Squeeze bottles clear HDPE

Item	Cap
06840	250ml
06845	500ml
06850	1000ml



Squeeze bottles PP

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



Squeeze bottles PP wide mouth

Item	Colour	Cap
06972	Red	480ml
06975	Red	720ml



Squeeze bottles PP wide mouth

Item	Colour	Cap
06971	Yellow	480ml
06974	Yellow	720ml



Squeeze bottles PP wide mouth

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



Docket holder non-clip 18/10

Item	L
05180	450
05185	750
05190	1100



Bottle rack S/S

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



STORAGE AND MISCELLANEOUS



PRESERVING JARS

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



Jar 80ml

Item	D	H	Cap
82310*	60	55	80ml



Jar 140ml

Item	D	H	Cap
82312*	60	70	140ml



Jar 160 ml

Item	D	H	Cap
82314*	60	80	160ml



Jar 370ml

Item	D	H	Cap
82373	100	69	370ml



Jar 580ml

Item	D	H	Cap
82376	100	107	580ml



Jar 850ml

Item	D	H	Cap
82377	100	147	850ml



Jar 165ml

Item	D	H	Cap
82372	80	47	165ml



Jar 290ml

Item	D	H	Cap
82375	100	55	290ml



Jar 290ml

Item	D	H	Cap
82374	80	87	290ml



Glass jar rubber washer
(10 pack)

Item	D
82318	60
82394	80
82395	100



Clamps to suit glass lids
(8 pack)

Item	D
82319	60



Keep fresh plastic covers
(5 pack)

Item	D
82391	60
82392	80
82393	100



STORAGE AND MISCELLANEOUS



PRESERVING JARS



Cylinder 340ml

Item	D	H	Cap
82384*	60	130	340ml



Cylinder 600ml

Item	D	H	Cap
82385*	60	210	600ml



Cylinder 1L

Item	D	H	Cap
82386*	80	210	1040ml



Bottle 290 ml

Item	D	H	Cap
82307	60	140	290ml



Bottle 530ml

Item	D	H	Cap
82308	60	184	530ml



Bottle 1L

Item	D	H	Cap
82309	60	250	1062ml



Tulip 580ml

Item	D	H	Cap
82378	100	85	580ml



Tulip 1L

Item	D	H	Cap
82379	100	147	1062ml



Tulip 220ml

Item	D	H	Cap
82316	70	80	220ml



STORAGE AND MISCELLANEOUS



FIDO PRESERVING JARS

- Bormioli Rocco is the leading supplier of glass storage jars and preserving jars in Italy and many countries around the world
- Fido range is known for traditional preserving i.e. in salt, oil, alcohol and vinegar, all the preserving methods that don't require boiling the jar first.
- Features a unique hermetic sealing system using a rubberseal inside the lid and metal clamps which ensures a completely airtight seal. Perfect for dried goods, pickles and chutneys.
- Glass is the most practical and environmental storage solution



Glass jar 3L

Item	D	H	Cap
340-005	140	242	3L



Glass jar 4L

Item	D	H	Cap
340-006	160	279	4L



Glass jar 5L

Item	D	H	Cap
340-007	175	279	5L



PRESERVING JARS



Terrina jar 125ml

Item	D	H	Cap
340-008	83	71	125ml



Terrina jar 200ml

Item	D	H	Cap
340-009	83	84	200ml



Glass jar 500ml

Item	D	H	Cap
340-000	106	98	500ml



Glass jar 750ml

Item	D	H	Cap
340-001	106	136	750ml



Glass jar 1L

Item	D	H	Cap
340-002	106	160	1L



Glass jar 1.5L

Item	D	H	Cap
340-003	106	220	1.5L



Glass jar 2L

Item	D	H	Cap
340-004	125	216	2L



Fido rubber seal 6 pc

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





STORAGE AND MISCELLANEOUS



QUATTRO STAGIONI PRESERVING JARS

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



Jar 150ml

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



Jar 250ml

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



Jar 300ml

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



QUATTRO STAGIONI PRESERVING JARS



Jar 500ml

Item	D	H	Cap
340-013	90	136	500ml
Lid diam. 86			



Jar 1L

Item	D	H	Cap
340-014	102	171	1000ml
Lid diam. 86			



Jar 1.5L

Item	D	H	Cap
340-015	113	210	1500ml
Lid diam. 86			



Bottle 1L

Item	D	H	Cap
340-018	94	223	1000ml
Lid diam. 56			



Oil Bottle

Item	D	H	Cap
340-019	95	237	500ml



Lid 3pc

Item	D
340-030	56



Lid 2pc

Item	D
340-032	70
340-034	86

MATERIAL FACT SHEET

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

PLEASE NOTE THIS IS A GUIDE ONLY, SUBJECT TO MODIFICATIONS AND AMENDMENTS. PLEASE SEE INDIVIDUAL PRODUCTS FOR SPECIFIC DETAILS