

ISSUE  
01

M&C

MITCHELL & COOPER  
EST. 1879

# COMPLETE PRODUCT GUIDE

**INTRODUCING:**

**BONZER®**  
ELEMENTS

**PERFECT FOR:**

Packing a punch in all sized kitchens with the newly redesigned KitchenAid 5.2L Heavy-Duty Bowl Mixer

**JUST IN:**

Save up to 95% preparation time with our new partnership from Dito Sama and their Prep4You range





# WELCOME TO OUR CATALOGUE

Dear Valued Customers,

It is with great pleasure that I introduce you to our latest collection, featuring the innovative Dito Sama Prep4You machines and the exquisite Bonzer Elements wooden products.

At Mitchell & Cooper, we are committed to providing you with the highest quality products that combine functionality, durability, and aesthetic appeal. In this edition we introduce two new ranges, Dito Sama and Bonzer Elements. Dito Sama Prep4You machines are designed to revolutionize your kitchen experience, offering unparalleled efficiency and precision. These machines will elevate chefs culinary creations to new heights.

In addition to our cutting-edge kitchen equipment, we are proud to present Bonzer Elements wooden products. Crafted with meticulous attention to detail, these items bring a touch of natural elegance to any space. From beautifully designed risers and displays to unique decorative pieces, each product is a testament to our dedication to craftsmanship and sustainability.

We invite you to explore our catalogue and discover the perfect additions to your business. Thank you for choosing M&C, where quality and innovation meet.

Warm regards,

Guy Cooper  
Managing Director

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## HOW TO ORDER



### BECOME A DISTRIBUTOR

At Mitchell & Cooper Ltd we take immense pride in serving our valued customers by supplying them with renowned catering equipment brands, solidifying our position as industry leaders.

Create an account on our website and become a trusted partner.

**Alternatively:**  
Place your order via email to:  
sales@mitchellcooper.co.uk

**Contact us:**  
+44 (0)1825 765511

### DELIVERY

#### Mainland Great Britain:

- Next day delivery for orders placed before 1:00pm
- FREE delivery on orders above £250
- £7.95 delivery (ex VAT) on orders below £250
- Next day AM delivery available (at additional cost)

#### Northern Ireland & Republic of Ireland:

- 1-3 day delivery
- FREE delivery on orders above £350/€400
- £24.95 delivery on orders below £350/€400

#### Highlands & Islands:

- 1-3 day delivery
- FREE delivery over £350
- £40 delivery on orders below £350

#### Channel Islands:

- 1-3 day delivery
- FREE delivery on orders above £350
- £54 delivery on orders below £350

#### Rest of the world:

- Delivery to be advised
- Carriage is worked on an individual basis

JOIN US: mitchellandcooper bonzerprofessional

Mitchell & Cooper Ltd Bonzer

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MitchellcooperLtd



Being The Professionals Choice means to provide skillful individuals in the hospitality sector with the right tools for the job at any given time using innovative solutions with the confidence of unparalleled quality, durability and dependability.





**BONZER<sup>®</sup>**  
ELEMENTS



**NEW**  
front of  
house range





Our complete range of wooden displayware, crafted from high-quality oak and walnut, ensures timeless elegance and enduring appeal, seamlessly integrating into any decor style. With bespoke options also available, customers can customize their pieces to perfectly match their individual needs and aesthetic preferences, providing both functionality and sophisticated charm.

FEATURES

**Craftsmanship**  
The attention to detail and skill involved in handcrafted wooden displays creates unique, timeless pieces that enhance any space. Craftsmanship in wooden display products ensures exceptional quality and durability, elevating the aesthetic appeal and functionality of the items.

**Highest Quality Wood**  
The rich, natural grain and colour of oak and walnut add a touch of elegance and sophistication, significantly enhancing the overall aesthetic appeal. Using high-quality wood such as oak and walnut instead of cheaper acacia provides superior strength and longevity, making the products more durable and resilient over time.

**Timeless Elegance**  
This enduring appeal not only adds a sense of sophistication and class but also provides long-lasting value and versatility. Timeless elegance in wooden displayware is crucial as it ensures the pieces remain stylish and relevant across different eras, enhancing the decor of any setting.

**Complete Range Available For Display**  
The comprehensive selection ensures that every piece, from shelves to stands, can seamlessly integrate into any decor style, providing both functionality and aesthetic harmony. Having a complete range of displayware available allows customers to find precisely what they need to suit their specific display requirements and preferences.

**FSC Certified**  
Our buffet displayware products are meticulously crafted from FSC-certified wood, offering not only a sophisticated and stylish presentation but also a strong commitment to environmental sustainability and responsible forestry practices, ensuring that every piece contributes to the preservation of our planet's forests for future generations.



Code: 17 x 8.5cm: 13094-01  
27 x 13cm: 13094-02  
32.5 x 21cm: 13094-03

Cake Stand  
Small, medium, large  
*Walnut*



Code: 18 x 8cm: 13095-04  
24 x 8cm: 13095-05  
30 x 10cm: 13095-06

Buffet Straight Bowl  
Small, medium, large  
*Walnut*



Code: 12 x 7cm: 13095-07  
14 x 9cm: 13095-08

Buffet Concave Bowl  
Small, medium  
*Walnut*



Code: 15 x 15 x 15cm: 13096-01  
34 x 26 x 17.5cm: 13096-02  
36.5 x 26 x 27cm: 13096-03

Buffet Basket  
Small, medium, large  
*Walnut*



Code: 15 x 15 x 15cm: 13099-07  
20 x 20 x 20cm: 13099-08

Box Riser  
Small, medium  
*Walnut*



Code: 29 x 29 x 7.5cm: 13099-04  
29 x 29 x 11cm: 13099-05  
29 x 29 x 15cm: 13099-06

Block Riser  
Small, medium, large  
*Oak*



Code: 13099-03

Rectangular Step Riser  
Set of 3  
*Walnut*



Code: 13099-01

Three Step Riser  
Set of 3  
*Walnut*



Code: 13099-02

Oval Step Riser  
Set of 3  
*Walnut*



Code: 16.5 x 16.5 x 9cm: 13099-09  
20 x 20 x 10.5cm: 13099-10  
25 x 25 x 11.5cm: 13099-11  
29 x 29 x 12.5cm: 13099-12

Crate Riser  
Small, medium, large, extra large  
*Oak*



Code: Small: 13101-10  
Medium: 13101-09  
Large: 13101-08

3 Layer Stand  
Small, medium, large  
*Oak*



Code: Walnut: 13100-08  
Oak: 13100-09  
Black: 13100-10  
White: 13100-11

Afternoon Tea Stand  
22 x 24 x 55cm  
*Walnut, Oak, Black, White*



# ROUND STAND & ACCESSORIES



## ROUND STAND & ACCESSORIES

### BUFFET STAND:



Code: 13100-04

Buffet Stand Small (bowl not included)  
22 x 9.5cm  
Black stainless steel



Code: 13100-05

Buffet Stand Medium (bowl not included)  
22 x 18.5cm  
Black stainless steel



Code: 13100-06

Buffet Stand Large (bowl not included)  
22 x 26.5cm  
Black stainless steel



Code: 13100-07

Buffet Stand Extra Large (bowl not included)  
22 x 35.5cm  
Black stainless steel

### BUFFET STAND COMPATIBLE WITH:



Code: 21 x 7.5cm, 13095-01  
24.5 x 9.5cm, 13095-02  
28.5cm x 10cm, 13095-03

Buffet Bowl  
Small, medium, large  
Walnut



Code: Walnut: 13102-01  
Oak: 13102-02

Buffet Plinth  
32 x 2.5cm  
Walnut, Oak

### SMALL TRIO LEG STAND:



Code: 13100-01

Trio Leg Stand Small (platter not included)  
36 x 16.5cm  
Black stainless steel



Code: 13097-02

Buffet Platter Small  
30 x 3.5cm  
Walnut

### MEDIUM TRIO LEG STAND:



Code: 13100-02

Trio Leg Stand Medium (platter not included)  
33 x 24.5cm  
Black stainless steel



Code: 13097-01

Buffet Platter Medium  
35 x 4cm  
Walnut

### LARGE TRIO LEG STAND:



Code: 13100-03

Trio Leg Stand Large (platter not included)  
44 x 33.5cm  
Black stainless steel



Code: 13097-03

Buffet Platter Large  
41.5 x 4.5cm  
Walnut





RECTANGLE STAND & ACCESSORIES

GN 1/2 TRAYS:



Code: 13098-01

Stand Tray Low GN 1/2  
26.5 x 32.5 x 4.5cm  
Oak



Code: 13098-02

Stand Tray High GN 1/2  
26.5 x 32.5 x 7.5cm  
Oak

COMPATIBLE WITH:



Code: 13101-01

1 Tier Stand GN 1/2 (tray not included)  
26.5 x 32.5 x 22cm  
Oak



Code: 13101-03

2 Tier Stand GN 1/2 (trays not included)  
26.5 x 32.5 x 44cm  
Oak



Code: 13101-05

3 Tier Stand GN 1/2 (trays not included)  
26.5 x 32.5 x 65cm  
Oak

TRAYS  
not included

GN 1/1 TRAYS:



Code: 13098-03

Stand Tray Low GN 1/1  
53 x 32.5 x 4.5cm  
Oak



Code: 13098-04

Stand Tray High GN 1/1  
53 x 32.5 x 7.5cm  
Oak



Code: 13098-05

Bread Cutting Board GN 1/1  
53 x 32.5 x 8cm  
Oak

FITS  
into GN 1/1  
trays

COMPATIBLE WITH:



Code: 13101-02

1 Tier Stand GN 1/1  
53 x 32.5 x 22cm  
Oak



Code: 13101-04

2 Tier Stand GN 1/1  
53 x 32.5 x 44cm  
Oak



Code: 13101-06

3 Tier Stand GN 1/1  
53 x 32.5 x 65cm  
Oak

TRAYS  
not included

COMPLETE UNIT:



Code: 13101-07

Tray Stand  
50 x 40 x 37cm  
Oak

Industries used in:



Hotels



Restaurants/  
Fast Food



Cafes



Bakeries

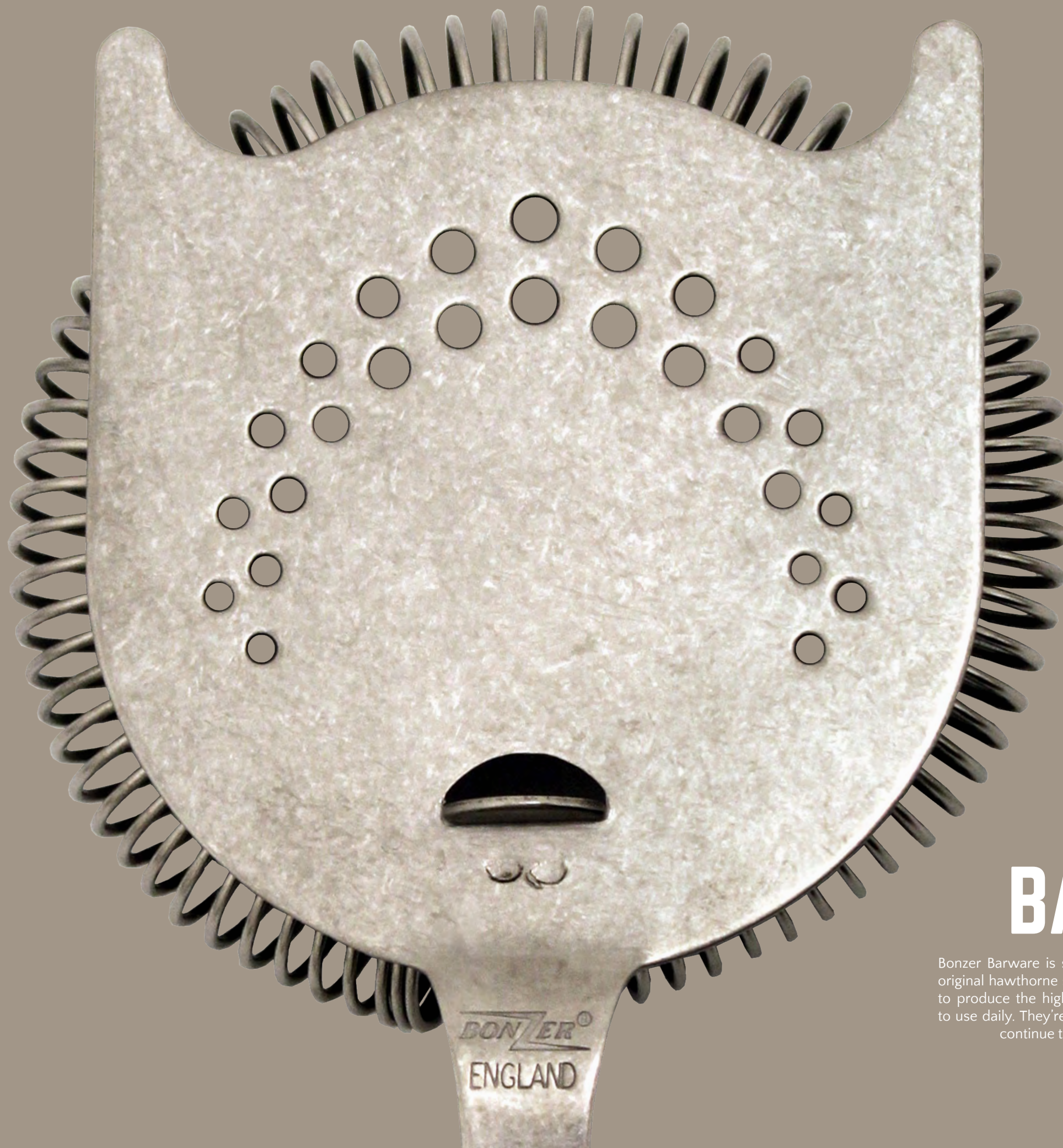
www.mitchellcooper.co.uk



SCAN  
for full range online

RECTANGLE STAND & ACCESSORIES





# BARWARE

Bonzer Barware is synonymous with quality. From the designers of the original hawthorne strainer and twisted bar spoon, Bonzer has continued to produce the highest quality bar tools that are built for professionals to use daily. They're at home in every cocktail bar around the world and continue to look great even after many years hard use.





Bonzer Barware combines elegant design with exceptional functionality, offering a range of high-quality tools that enhance the bartending experience. Crafted by professionals for professional use, each piece ensures precise performance and durability, making it an indispensable addition to any bar setup. Our bespoke branding department offer a unique service to lift any brand with customised barware.

## FEATURES

**Functionality**  
All of the Bonzer strainers feature the curved handle which is aligned for optimum comfort of use that fits perfectly in the hand, whatever your preferred straining style is.

**Finish**  
Made from 304 stainless steel, the tools have been designed to serve a lifetime. Available in stainless steel, distressed steel and silver, gold, copper plating for an added touch of luxury.

**The Complete Set**  
Four perfectly balanced heritage inspired strainers that fuse elegant style and functionality.

**Bespoke Branding**  
Our signature barware is fully customisable to elevate your brand and deliver a unique experience whether it is for gifting, brand awareness or corporate events, our in-house services will add a touch of class and sophistication. Screen printing, pad printing, etching/engraving and impact branding available.



## HERITAGE RANGE



Code: Stainless steel: 10087-04  
Distressed steel: 10087-05

Heritage Hawthorne Strainer  
High quality oversized spring with secure spring  
*Ergonomic design*

SS DS



Code: Stainless steel: 10085-04  
Distressed steel: 10085-05

Heritage Fine Strainer  
Fine mesh for super smooth drink  
*Designed to perform with Hawthorne*

SS DS



Code: Stainless steel: 10092-04  
Distressed steel: 10092-05

Heritage Julep Strainer  
A timeless classic  
*Ideal for use with Mixing Vessels*

SS DS



Code: Stainless steel: 10095-04  
Distressed steel: 10095-05

Heritage Sprung Julep Strainer  
Designed for throwing drinks  
*Oversized spring keeps strainer extra secure*

SS DS

## CLASSIC RANGE



Code: 10447-02

Hawthorne Strainer  
High quality oversized spring with secure spring  
*Ergonomic design*

SS



Code: 10448-02

Sprung Julep Strainer  
Antique style spring with thicker coil  
*Makes perfect juleps*

SS



Code: 12917-01

Fine Strainer  
Fine mesh  
*Dishwasher safe*

SS



LIFETIME WARRANTY  
BONZER®  
PROMISE

Items marked \* include our Lifetime Warranty Promise

## JIGGERS



Code: 20/40ml: 10118-02  
25/50ml: 10118-03  
30/60ml: 10118-07

Classic Jigger  
High quality stainless steel  
20/40ml, 25/50ml, 30/60ml

SS



Code: 25/50ml: SS: 10511-02 / DS: 1511-06 / Copper: 10511-04  
1/2oz: SS: 10511-03 / Copper: 10511-05 / Gold: 10511-01

Japanese Jigger  
Stainless steel  
25/50ml, 1/2oz

SS DS G C



Code: 12821-01

Cocktails Made Easy Jigger  
The ultimate jigger for speed and accuracy  
*Measurement options for 1.5ml-60ml*



Created By Simon Difford, Crafted By Bonzer  
The Easy Jigger®: your go-to cocktail measure for home and pro bartending. Its unique design, with clear red markings visible from above, offers versatile grip options. Ranging from 1.25 ml to 60 ml (1/24 oz to 2 oz), it displays both ounce and millilitre measurements.



# BOSTON TINS



## BOSTON TINS



**Heritage Boston Tins**  
Premium thick stainless steel tins with integrated bottom weight  
20 & 28oz

Code: 20/28oz 12746-03  
20oz: 12746-01  
28oz: 12746-02

**NEW**

## FEATURES

**Lifetime Warranty**  
Built to last with our Bonzer Lifetime Warranty Promise.

**Quality Materials**  
This duo is crafted from thicker quality gauge materials to ensure they are perfectly balanced and robust, yet flexible

**Weighted Base**  
A key design feature to guarantee the ultimate experience in bartending is the seamless integrated weighted base to provide the perfect seal when shaking.



Bespoke branding available



**Boston Tins Stainless Steel**  
Weighted base  
16-28oz

Code: 16oz/28oz 12662-01  
16oz: 12662-02  
28oz: 12662-03  
18/28oz: 12662-04



**Boston Tins Distressed Steel**  
Weighted base  
16-28oz

Code: 16oz/28oz 12679-01  
16oz: 12679-02  
28oz: 12679-03  
18/28oz: 12679-04

SS

DS



**Mixing Vessel**  
Stainless steel alternative to a mixing glass  
22oz

Code: 10104-01

SS

## COLOURS AVAILABLE:



SS DS G C

\*MOQs apply





Code: 12583-01

Heritage Stainless/Wood Muddler  
10"



Code: 12586-01

Heritage Wooden Muddler  
10"

\*



Bespoke  
branding  
available

Code: 12561-01

Heritage Acetal Muddler  
10"



Code: 10058-01

Standard Muddler  
8"

\*



Code: 12580-01

Heritage Stainless Muddler  
10"



Code: Lewes Bag & Muddle: 10097-02  
Lewes Bag Only: 10097-01

Lewes Bag & Muddler  
10"



Code: 25cm EPNS: 10103-03  
25cm: 10103-06  
40cm: 10103-08

Bonzer Classic Mixing Spoon  
5ml bowl and muddler end  
25 & 40cm



Code: 30cm: 10399-01  
50cm: 10399-09

Droplet Mixing Spoon  
5ml bowl and droplet end  
25,40 & 50cm



Code: 30cm: 12338-01  
40cm: 12338-02  
50cm: 12338-03

Triple Spear Mixing Spoon  
5ml bowl and trident end  
25,40 & 50cm



Bespoke  
branding  
available



Tasting Spoon  
Pack of 12



Code: 12811-02

**No More Tasting Straws**  
The Bonzer Tasting Spoon is changing the game in cocktail service. Designed to offer the mixologist a 1ml tasting sample before serving. A great alternative to a traditional throw away straw.





Mexican Elbow  
Citrus press

Code: 10102-01



Jerry Springer Whisk  
Whisk for adding extra foam to egg whites  
*Just pop in to dry shake*

e: 10095-01



Ice Tongs  
SS C

Code: SS10202-03  
Copper: 10202-02



Telescopic Bar Spoon  
5ml bowl  
*Extends 160-415mm*

Code: 10120-01



Bar Blade  
With pourer release

Code: 10060-01



12oz Ice Scoop  
Ergonomic design

Code: 10094-01



Salsa Wine Bucket

Code: 12226-01



Straw Holder  
Straws up to 200mm

Code: 10335-01



Bar Board  
6x10"

Code: 10062-01



Wine Saver  
Remove air from bottle and  
keeps fresh

Code: 12381-05  
Spare Stopper: 12381-03



Spillstop Oversized Pourers  
Pack of 12

Code: 12659-03



Spillstop Pourer S/S  
Pack of 12  
*Standard & jetflow available*

Code: Standard: 12659-02  
jetflow: 12659-01



Bonzer Pourers  
Pack of 12  
*Chrome & stainless steel available*

Code: Chrome: 10114-01  
Stainless Steel: 10114-02



Pulltap Original Corkscrew  
Quick and easy to use

Code: 12157-01



Pulltap Parrot Corkscrew  
Double action lift design

Code: 12155-01



Cantilever Corkscrew  
Burgandy

Code: 10357-02





# COCKTAIL KITS

## COCKTAIL KITS



**GREAT**  
for  
beginners

Code: Stainless steel 12590-06  
Distressed steel 12590-07

7 Piece Cocktail Kit  
Tins, Jigger, Muddler, Spoon, Strainer & Bag

SS DS



Bespoke  
branding  
available



Code: 12563-01



Classic Cocktail Kit  
All the essentials  
12 piece kit

SS



Code: 12578-01



Heritage Cocktail Kit  
All the essential Heritage tools  
12 piece kit

SS



Code: 12566-01



Premium Cocktail Kit  
Classic tools plus citrus press  
13 piece kit

SS



Code: 12572-01



Elite Cocktail Kit  
Includes chopping board and bar blade  
15 piece kit

SS

Industries used in:



Hotels



Restaurants



Bars





# APRONS & TOOL ROLL

## BARMAN'S APRON



Stand out from the rest with the Bonzer apron. Available in a range of colours and textiles, all with a premium cotton lining, antique gold details, contrast stitching and quality webbing ties. Finished with practical pockets for tools, note pads and cloths.



Stylish, comfortable, practical  
3 colours available



12790-01 12790-02 12790-03

## BARMAN'S TOOL ROLL



Large enough to carry up to 24 pieces of equipment the Bonzer Barman's Roll is available in 2 finishes. Both colours have the same wipe clean tan lining, secure elasticated tool holders and come with a fully adjustable leather strap.



Space for complete bar kit  
High quality leather or waxed canvas

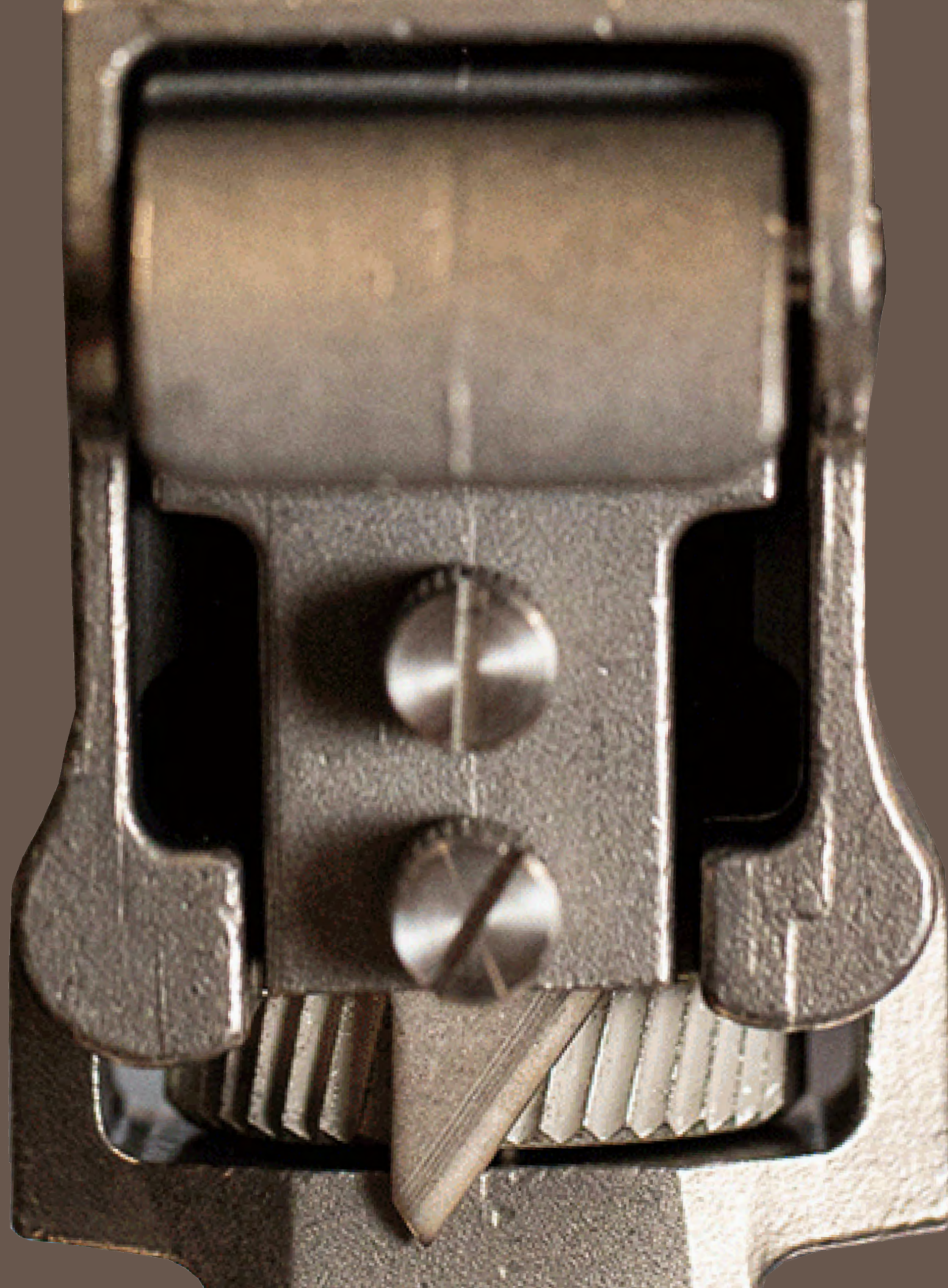


12789-01 12789-02



SCAN  
for full range online



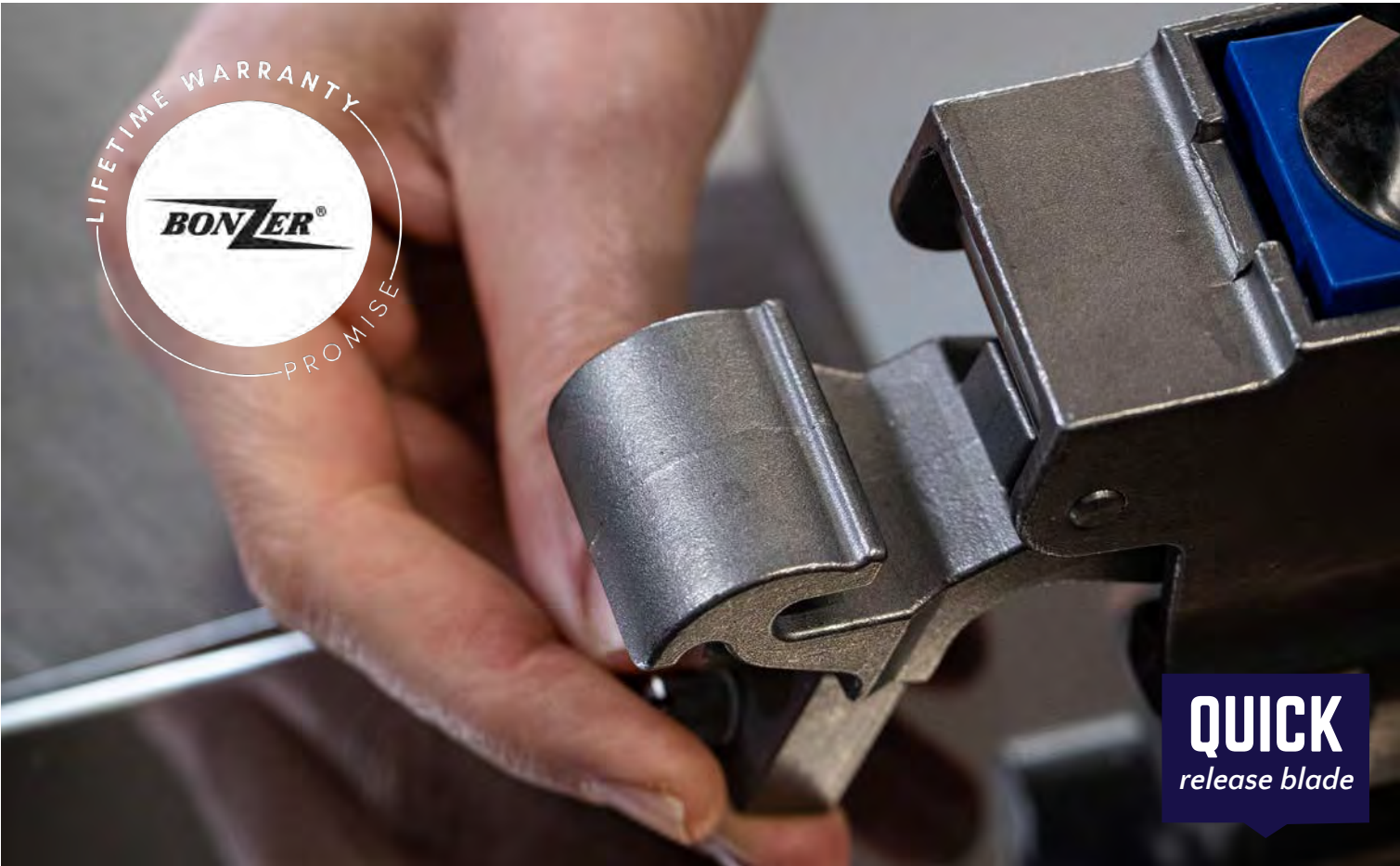


# CAN OPENERS

The Bonzer Can Opener, often referred to affectionately as “The Bonzer” is renowned for its smooth, effortless operation. Opening even the largest catering cans is simple, hygienic and safe. All Bonzer products are made by our own Bonzer technicians in our East Sussex factory and are sold with a lifetime warranty. Choose the right opener for the job and a show it some love with a new replacement blade & wheel every so often and it won’t let you down!



CAN OPENERS



For 90 years, Bonzer bench top Can Openers have been manufactured to the same excellence and high standard that went into the first model in the 1930’s. Built to last and survive the harsh working environment of commercial kitchens, all Bonzer Can Openers proudly include a lifetime warranty and a quick release blade for easy cleaning.

FEATURES

- Red Knob**  
The Bonzer name and Red Knob mean British quality. If it doesn’t have a red knob, it’s not a bonzer.
- Ergonomic Design**  
For comfort and ease of use, Bonzer Can Openers have been carefully designed and perfected over the years taking into consideration how users interact with the tools they are working.
- Patented ‘Quick Release Blade’**  
Unique to Bonzer, all Can Openers feature an easy to removable blade carrier.

**Eaziclean**  
Designed in such a way that they can easily be taken apart for thorough cleaning, keep EHO’s happy with a Bonzer Eaziclean model.

- Spares**  
Spares are available for all Can Openers to ensure a smooth operation. Our wheels are made from gear cutting grade steel, able to withstand intense pressures and last longer, whilst the blades contain an antibacterial coating for increased safety.
- NSF Certified**  
Our can openers are certified hygienic by NSF. (excluding Classic R)
- Calculator**  
We have developed a can open calculator to highlight the savings in both time and money you can make by using the correct Bonzer can opener for the job, find it on our website.

25MM WHEEL CAN OPENER



10  
cans per day

Code: 16" Shaft: 10071-01  
25" Shaft: 10071-04



Made in the UK



20  
cans per day

Code: 16" Shaft: 10080-01  
25" Shaft: 10080-02



NSF certified



Made in the UK



Spares  
Replacement Blade and Wheel Packs  
Replace blade and wheel every 3-6 months



Made in the UK

Classic R  
16" & 25" shaft lengths

EZ-20  
Quick Release Blade  
16" & 25" shaft lengths

40MM WHEEL CAN OPENER - (OPENS CANS TWICE AS FAST)



40  
cans per day

Code: 16" Shaft: 10081-01  
25" Shaft: 10081-03



NSF certified



Made in the UK



60  
cans per day

Code: 16" Shaft: 10082-01  
25" Shaft: 10082-02



NSF certified



Made in the UK



60+  
cans per day

Code: 25" Shaft: 12584-01



NSF certified



Made in the UK

EZ-40  
16" & 25" shaft lengths

EZ-60  
Stainless body & longer handle  
16" & 25" shaft lengths

Titan  
Stainless body & handle  
25" shaft length

Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/  
Fast food



Cafes



Care Homes

LIFETIME WARRANTY  
Register your Can Opener for a lifetime warranty.

30

www.mitchellcooper.co.uk

www.mitchellcooper.co.uk

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# PORTIONERS

Bonzer Portioners are the perfect solution for reducing food waste, saving money, and increasing restaurant profits. These innovative tools allow you to measure and serve consistent portions of food, ensuring that you use the right amount of ingredients and avoid over-serving. Bonzer Portioners are easy to use, durable, and hygienic. They come in a complete range of sizes and with colour matched handles to suit your menu and preferences. With Bonzer Portioners, you can improve your food quality, customer satisfaction, and bottom line.



# PORTIONERS



“In the first year, we saved over £100,000 in food costs alone. Not only that we also eradicated a large portion of food wastage on site, which gave additional savings. Not only have we saved money. We have also managed to make this a much slicker operation. I would encourage anyone to investigate the potential that introducing a portioner regime can bring to a location.”

Geoff Moyle, *Catering Manager, Freeman Hospital*

## FEATURES

### Extensive Size Range

Offering flexibility for a vast range of produce to be portioned in specific quantities.

### Colour Coded

All handles are colour coded for different sizes, making it easier to quickly identify the correct size for use.

### Choice of Handle Design

Choose from two handle designs (Unigrip and Litegrip). Each is designed with the users preference in mind. The squeeze operation on the Unigrip is generated from the thumb. The Litegrip is generated from the palm of the users hand.

### Solid Construction

The method of joining the bowl tube to the bowl is incredibly strong as it fuses the two parts together to ensure no chance of breakage. The material used in the handles has a memory allowing the compressed handle to flex back to the same position time and time again. Guaranteed to stand the test of time with over 750,000 repetitions showing no sign of fatigue.

### No Food Traps

Bonzer Portioners are designed with this in mind; simplicity of our design prevents food traps.

### Length

The Unigrip model is available in two lengths, standard and extended. The extended model designed to reach easily into deep gastronorm containers.

## UNIGRIP PORTIONER



17  
sizes available

A robust, advanced design with a stainless steel bowl and mechanism featuring the one piece universal handle with built in spring. Constructed for either thumb or squeeze operation, the ergonomically shaped Unigrip Portioner offers maximum comfort and ease of use.

The scrapers short drive shaft and smooth single gear mechanism allow power for scooping and releasing even the stiffest foods.

With 17 varying capacities with the bowl sizes ranging from 10-139ml diameter, each with colour coded handle and size number denoting portions per litre for easy differentiation.



Dishwasher safe



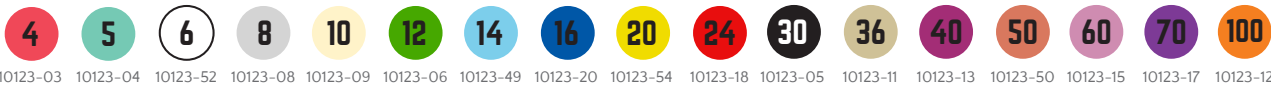
NSF certified



Made in the UK

UPGRADED  
HANDLE  
Smoother & lighter  
squeeze!

Colour, bowl size and codes:



## UNIGRIP EXTENDED PORTIONER



15  
sizes available

The same great features of the Unigrip with the added benefit of a longer shaft to scoop to the bottom of even the deepest pans.

As with all portioners, manufactured in our East Sussex Factory, these portioning scoops are built to last and won't let you down.



Dishwasher safe



NSF certified



Made in the UK

UPGRADED  
HANDLE  
Smoother & lighter  
squeeze!

Colour, bowl size and codes:



## LITEGRIP PORTIONER



15  
sizes available

The Litegrip was designed for both left and right hand use featuring a ergonomic hand squeeze operation and easy food release.

The lightweight and balanced handle (guaranteed against breakage) features a central scraper activating spindle and patent integral return mechanism with no springs to break.



Dishwasher safe

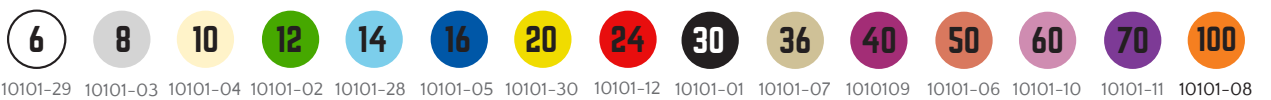


NSF certified



Made in the UK

Colour, bowl size and codes:



Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/  
Fast Food



Dessert  
Houses



Food  
Manufacturing



Cafes



Care Homes



SCAN  
for full range online



PORTIONER  
PRODUCT  
DETAILS

Litegrip | Unigrip  
Size 70 / Plum  
14ml / 0.49oz /  
Mayonnaise, M  
Code: 10101-11

Litegrip | Unigrip | Extended Unigrip  
Size 60 / Pink  
16ml / 0.56oz / 1 tablespoon  
Ketchup, Salad onions  
Code: 10101-10 | 10123-15 | 10124-14

Litegrip | Unigrip | Extended Unigrip  
Size 50 / Terracotta  
19ml / 0.68oz / 4 teaspoon  
Guacamole, Pine nuts  
Code: 10101-06 | 10123-50 | 10124-12

Litegrip | Unigrip | Extended Unigrip  
Size 40 / Orchid  
21ml / 0.75oz / 1 1/2 tablespoon  
Cashews, Cookie dough  
Code: 10101-09 | 10123-13 | 10124-11

Litegrip | Unigrip | Extended Unigrip  
Size 36 / Mushroom  
28ml / 0.98oz / 1 3/4 tablespoon  
Sour cream, Cheese sauce  
Code: 10101-07 | 10123-11 | 10124-10

Litegrip | Unigrip | Extended Unigrip  
Size 30 / Black  
33ml / 1.17oz / 2 1/4 tablespoon  
Coleslaw, Sorbet  
Code: 10101-01 | 10123-05 | 10124-09

Litegrip | Unigrip | Extended Unigrip  
Size 24 / Red  
45ml / 1.58oz / 3 tablespoon  
Ice cream, Yogurt  
Code: 10101-12 | 10123-18 | 10124-08

Litegri  
Size 20  
53ml /  
Carrot  
Code:

Unigrip  
Size 4 / Scarlett  
236ml / 8oz / 1 cup  
Pasta, Rice, Fries  
Code: 10123-03

Unigrip  
Size 5 / Teal  
177ml / 6oz / 3/4 cup  
Bulgar wheat, Chilli  
Code: 10123-04

  
**TAKE A LOOK**  
at our suggestions or  
create your own and  
tag us  
@bonzerprofessional

Litegrip | Unigrip | Extended Unigrip  
Size 6 / White  
139ml / 4.8oz / 5/8 cup  
Bolognese, Gravy, Broccoli  
Code: 10101-29 | 10123-52 | 10124-13

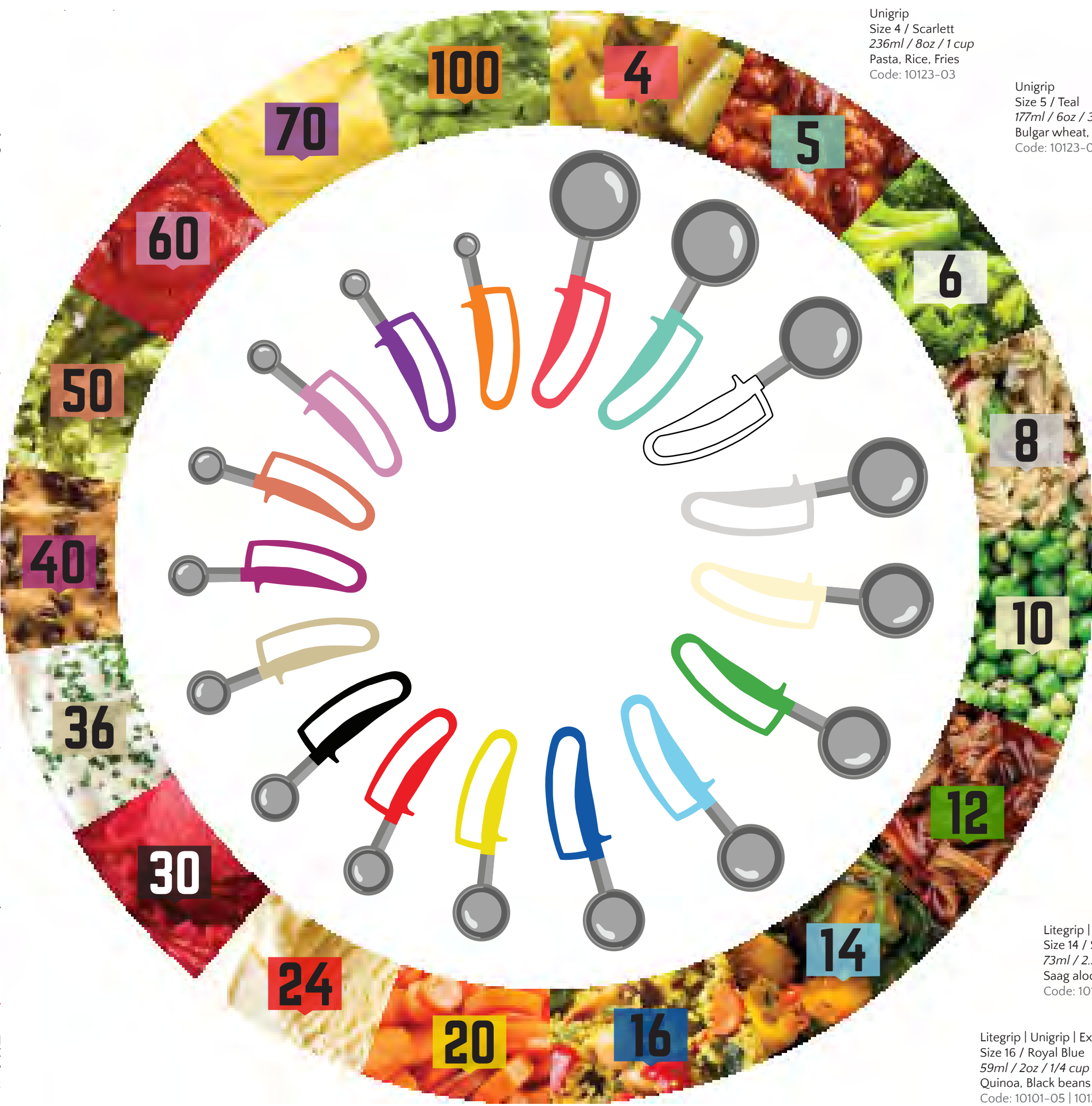
Litegrip | Unigrip | Extended Unigrip  
Size 8 / Grey  
110ml / 3.8oz / 1/2 cup  
Cauliflower, Tuna mayo  
Code: 10101-03 | 10123-08 | 10124-16

Litegrip | Unigrip | Extended Unigrip  
Size 10 / Ivory  
96ml / 3.3oz / 3/8 cup  
Peas, Baked beans  
Code: 10101-04 | 10123-09 | 10124-01

Litegrip | Unigrip | Extended Unigrip  
Size 12 / Green  
84ml / 2.9oz / 1/3 cup  
Sweetcorn, Pulled pork  
Code: 10101-02 | 10123-06 | 10124-03

Litegrip | Unigrip | Extended Unigrip  
Size 14 / Sky Blue  
73ml / 2.5oz / 1/3 cup  
Saag aloo, Burger mince  
Code: 10101-28 | 10123-49 | 10124-04

Litegrip | Unigrip | Extended Unigrip  
Size 16 / Royal Blue  
59ml / 2oz / 1/4 cup  
Quinoa, Black beans  
Code: 10101-05 | 10123-20 | 10124-05





# HIGH DENSITY CUTTING BOARDS

# CUTTING BOARDS



Size: 18" x 12" x 1/2" / 46 x 30 x 1.2cm



Dishwasher  
safe



NSF  
certified

WILL NOT WARP IN DISHWASHER



Code: 10382-01 (blue)



Code: 10382-03 (brown)



Code: 10382-04 (green)



Code: 10382-05 (red)



Code: 10382-06 (white)



Code: 10382-08 (yellow)

Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/  
Fast Food



Dessert  
Houses



Food  
Manufacturing



Cafes



Care Homes



Transport  
Hubs



Bakeries





# EAZICLEAN OVENWEAR

## FEATURES

### Protection

The eaziclean ovenwear range has been created to protect kitchen professionals from heat, steam, hot water and grease.

### Certification

The silicone ovenwear is fully CE certified and offers a high level of dexterity and comfort.

### Comfort

Including a 100% polycotton inner lining for the ultimate protection to both the front and back of hands.

### Eaziclean Technology

With Eaziclean technology, it's as simple as washing your hands to keep these ovenwear looking brand new!



## EAZICLEAN HOT MITT



NEW

The 45cm gauntlet style sleeve adds an important forearm safety feature to the mitt when reaching into the deepest ovens.

45cm silicone mitt - pair  
One size

Code: 12670-05

## EAZICLEAN HOT GLOVE



With the same great qualities as the Hot Mitt, the 5 finger Hot Gloves offers an alternative grip to offer precision and confidence.

Silicone 5 finger glove - pair  
One size

Code: 12670-03

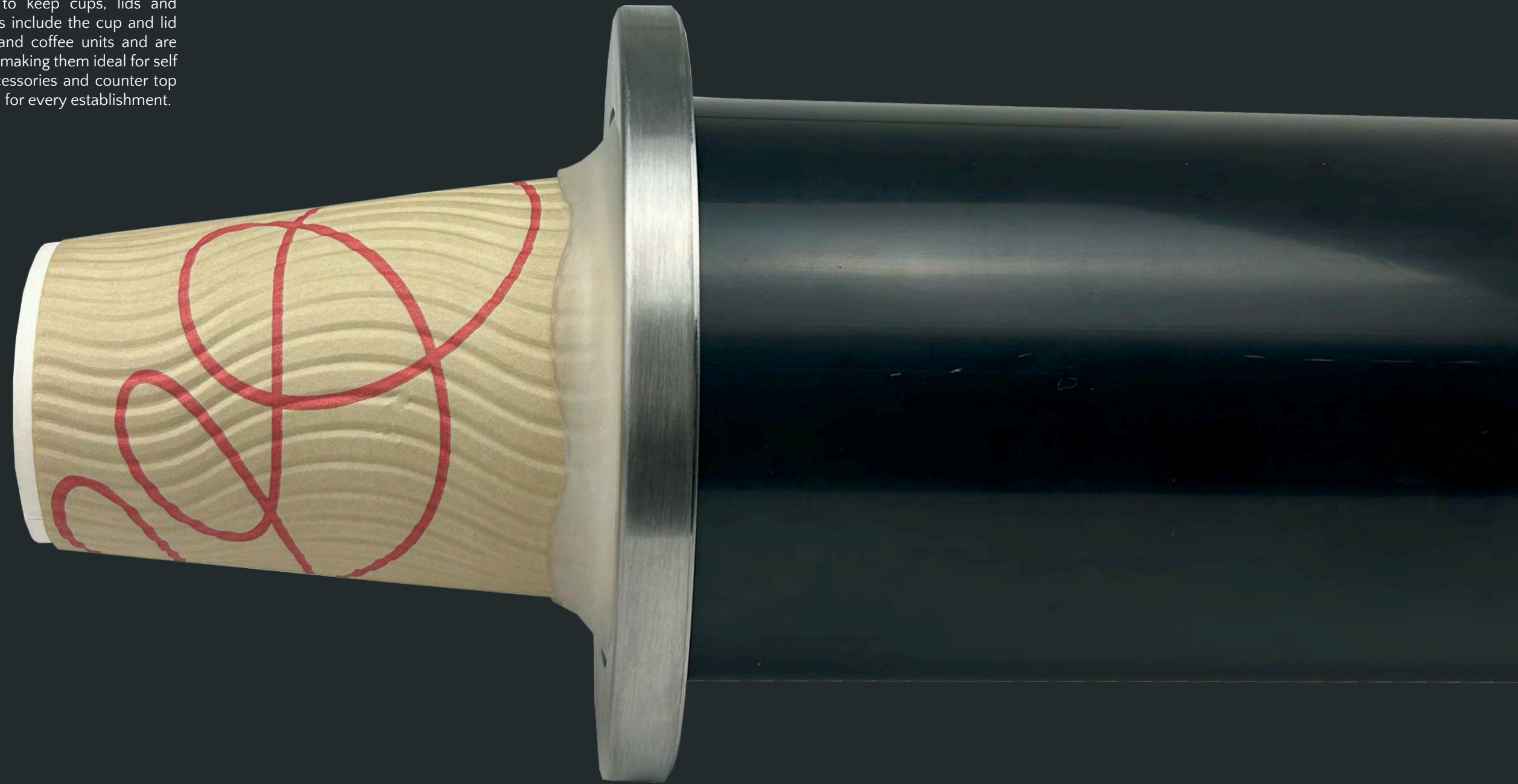
Industries used in:





# DISPENSERS

The Bonzer Dispenser range offer solutions to keep cups, lids and condiments neat, hygienic and tidy. Best sellers include the cup and lid dispensers that can be mounted in counters and coffee units and are designed to release only one cup or lid at a time making them ideal for self service environments. A complete range of accessories and counter top units complete the range and provide an option for every establishment.







Streamline your beverage service with Bonzer Cup Dispensers. Engineered for efficiency and hygiene, these dispensers neatly organize and dispense cups, accommodating a range of sizes. Their robust, space-saving design ensures easy integration into any setting, from bustling cafes to self-serve stations. With Bonzer’s innovative dispensing gasket, each cup is accessible with minimal effort and maximum cleanliness. Elevate your service experience with Bonzer Cup Dispensers—where functionality meets superior convenience.

FEATURES

- NSF Certified**

**Complete Range Of Sizes**  
From espresso cups to XL cinema cups the range of in counter dispensers can accommodate.

**Cup Diameter**  
The cup diameters range from an espresso cup to cinema sized cups. with all the standard sizes in between.

**Warranty**  
2 year warranty on all parts (excluding gasket).
- Made in the UK**  
The complete range of in counter dispensers are manufactured in the UK and therefore come with the confidence they won't let you down.

**Spare Gaskets Available**  
With a complete range of spare gaskets it's easy to change cup sizes and maintain the units.

**Bespoke Options Available**  
We can create bespoke solutions for coffee units and counters. If space is an issue we can design a custom solution to fit your design.



**XS-XL**



Code: 450mm: 12574-01  
600mm: 12574-03

Plastic Elevator Cup Dispenser  
Horizontal or vertical Mounted  
Tube length: 450-600mm

NSF  
NSF certified

Made in the UK

**XS-XL**



Code: 450mm: 12577-01  
600mm: 12577-02

Stainless Elevator Cup Dispenser  
Horizontal or vertical Mounted  
Tube length: 450-600mm

NSF  
NSF certified

Made in the UK



Code: SGPA: 10110-01  
SGPB: 10110-02

Original Pull-Type Wall Mounted Dispenser  
SGPA: 55-65mm  
SGPB: 65-73mm

NSF  
NSF certified

Made in the UK



**XXL-XXXL Available**  
450-600mm Elevator Cup Dispensers available on request for your dispensing needs. (MOQs may apply)

Code: 450mm: 12575-04  
600mm: 12575-01



Plastic Lid Dispenser  
Horizontal or vertical mounted  
Tube Length: 450-600mm

NSF  
NSF certified

Made in the UK

Code: 450mm: 12579-01  
600mm: 12579-03



Stainless Lid Dispenser  
Horizontal or vertical mounted  
Tube Length: 450-600mm

NSF  
NSF certified

Made in the UK

See website for codes



Gaskets for Cup Dispensers  
Engineered silicone for a perfect fit  
5 sizes from 62mm-115mm

NSF  
NSF certified

Made in the UK

See website for codes



Gaskets for Lid Dispensers  
Engineered silicone for a perfect fit  
4 sizes from 79mm-90mm

NSF  
NSF certified

Made in the UK

ACCESSORIES



Code: 12277-01

Tube Support Bracket  
For cup and lid dispensers  
Ideal for horizontal mountings



Code: 153mm: 10112-01  
173mm: 10112-02

Bonzer Waste Chutes  
Counter mounted  
Ring diameter available: 153mm, 173mm



Code: 10119-02

Straw Holder  
Counter mounted  
Ring diameter: 153mm  
Length: 150mm



**SCAN**  
for FAQs and guides





COUNTERTOP  
DISPENSERS

NEW

TABLE TOP CUP HOLDER



Code: 13013-02

Countertop  
Size: 225x435x111mm



Bonzer Countertop Cup & Lid Holder is your versatile solution for keeping cups and lids organized in style! Whether you're running a bustling coffee shop, a busy cafeteria, or simply want to declutter kitchen, this sleek and functional holder has got you covered.

NEW

CONDIMENT DISPENSER



Code: 13017-01

Countertop  
Size: 197x300x100mm



The Bonzer Condiment Dispenser, the perfect addition to any café or coffee shop looking to enhance their customer experience. This sleek and efficient dispenser is meticulously designed to keep your condiments fresh and organized, ensuring that every serving is a delight.



SCAN  
for exclusive blog

Industries used in:



Hospitals



Hotels



Fast Food



Bakeries



Cafes



Leisure Centres



# QUALITY PROTECTION



**SCAN**  
for brand page

# & PERSONAL SAFETY

**TUCKER**  
**BURNGUARD®**  
PROTECTIVE APPAREL

Tucker Safety Products, Inc. was founded in 1986 by Vincent Tucker to produce the highest quality protective apparel in foodservice and kitchen operations. Vincent's catering experience exposed him to weaknesses found with commodity protective products in the commercial kitchen.



Code: 15" : 10251-01  
18" : 10251-02



Burnguard Poly Cotton Conventional Mitt Single  
Protects up to 232°C  
15 & 18" available

Code: 36" : 10252-01  
42" : 10252-02



Burnguard QuickKlean Apron  
Protects up to 232°C  
36 & 42" available

Code: 15" : 10254-01  
18" : 10254-02



Burnguard QuickKlean Puppet Mitt Single  
Removable 100% cotton terry liner  
15 & 18" available

Code: 15" : 10250-01  
18" : 10250-02



Burnguard Nomex Conventional Mitt Single  
Durable nomex exterior  
15 & 18" available



# PROTECTIVE APPAREL





# Chef'sChoice®

Established for over 20 years, Chefs Choice is a world leading brand in the field of knife sharpening. Chefs Choice offers the home cook and professionals worldwide the most extensive choice of 100% diamond abrasive knife sharpeners.



**SCAN**  
for brand page



# KNIFE SHARPENERS



## KNIFE SHARPENERS

### ELECTRIC:



Code: 12652-01

Diamond Hone Angle Select Sharpener 1520  
Sharpens both 15° & 20° blades  
For straight & serrated knives  
*Diamond abrasives*



Code: 12653-01

2100 Diamond Hone Electric Sharpener  
High performance heavy duty sharpener  
*Diamond abrasives*



Code: 12654-01

Asian Knife Electric Sharpener  
2 stage sharpener for 15° blades  
*Diamond Abrasives*

### MANUAL:



Code: 12655-01

Diamond Hone Pro Knife Sharpener  
Sharpener for European, American & Asian Blade  
*Diamond Abrasives*



Code: 12656-01

Diamond Hone Knife Sharpener  
Two stage manual sharpener  
For straight and serrated knives  
*Diamond abrasives*



# CRUSTACEAN STUNNING SYSTEM



SCAN  
for brand page

## THE WORLD'S ONLY HUMANE

crustastun

A ground breaking appliance designed to revolutionise the way we stun crustaceans. Unlike traditional methods, this innovative device ensures the humane despatch of lobsters, crayfish, and crabs before cooking. With the Crustastun, you can enjoy guilt-free seafood knowing it's been prepared with the utmost compassion.





# CRUSTASTUN

## FEATURES

### Humane

Never again cook or butcher animals alive. Crustastun is recognised by a number of leading welfare groups, including the RSPCA, as a humane and swift method of stunning crustaceans.

### Easy to Use

The live crustacean is placed inside the brine-filled unit and the lid is closed. A pre-set electric current is delivered at the touch of a button.

### Quick

Compared to boiling, which can take up to three minutes to kill even a small lobster, and cutting the animal in half which is unreliable, Crustastun interrupts the nerve function of the animal within half a second, meaning the shellfish can not

feel pain. The animal is also killed in under 10 seconds, making it a dramatically quicker process compared to existing methods.

### Stress Free

The speed and efficiency of Crustastun reduces stress in animals.

### Improve Meat Quality

During multiple blind taste tests, the quality of meat on the plate was dramatically improved when using the Crustastun vs Boiling. Taking just 0.5 second to be knocked unconscious the crustacean has significantly less stress hormone released which ensures the meat stays tender. A softer texture and better tasting end product is produced with the Crustastun.



Code: 12/49-01

Crustastun  
Power supply: 220-240V or 110-120V  
Maximum power 1200W  
Patents worldwide

### Unique sponge wetting scoop:



### 2 simple settings:



SCAN

for downloads & resources



THE DESIRED OUTPUT,

IN LESS TIME



Professionals offering the most suitable range of proven high quality equipment with the highest standards of hygiene and safety at work. For more than 75 years, their main goal has been to turn freshness into a “home-like” experience for the world’s most demanding customers.



SCAN  
for brand page



# FOOD PROCESSOR

## FOOD PROCESSOR

### FEATURES

#### Speed

Available in two speeds: single and variable dependent on your functionality and culinary needs. Each speed obtains uniform results consistently every time.

#### Compact

With a small footprint, the food processors are easy to move around and store away.

#### Convenient

Transparent lid equipped with scraper and central hole to add ingredients for continuous working

#### Blades

Two blade choices: micro-toothed blade rotor for chopping, grinding, mixing and emulsifying and the smooth blade rotor for more concise clean cuts or delicate items such as fresh herbs.

#### Reliable

Durable and reliable, the industrial induction motor ensures long life and silent operations. Featuring an asynchronous, direct drive motor, it provides extra power without the need for maintenance.

### PREP4YOU FOOD PROCESSOR 2.6/3.6L BOWL



NEW

Prep4You Food Processor - Single Speed  
2.6l bowl  
1500 rpm



NEW

Prep4You Food Processor - Variable Speed  
2.6l bowl  
500-3600 rpm



NEW

Prep4You Food Processor - Variable Speed  
3.6l bowl  
500-3600 rpm

#### Included:



Micro-Toothed Blade Rotor



Smooth Blade Rotor  
Various sizes



Transparent Co-polyester Bowl  
2.6l only

#### Optional extras:

SPEED	PHASES	POWER	RPM	NET WEIGHT
Single	1ph	500w	1500	16.1kg
Variable	1ph	750w	500-3600	17.2kg

Industries used in:



Hospitals



Hotels



Education



Restaurants



Cost Sector



SCAN  
for user video



# VEGETABLE SLICER



## VEGETABLE SLICER

### FEATURES

#### Speed

Available in two speeds: single and variable dependent on your functionality and culinary needs for high productivity and maximum flexibility.

#### Compact

With a small footprint, the food processors are easy to move around and store away.

#### Time

Quick and easy to use saving up to 95% of time by avoiding manual preparations.

#### Discs

Slice, dice, grate and shred with a variety of 22 operational disks and grids in different sizes.

#### Reliable

Durable and reliable, the industrial induction motor ensures long life and silent operations. Featuring an asynchronous, direct drive motor, it provides extra power without the need for maintenance.

### PREP4YOU VEGETABLE SLICER



**NEW**

Prep4You Veg Slicer - Variable Speed  
No disc set  
500-1200 rpm

Code: 13086-01



**NEW**

Prep4You Veg Slicer - Single Speed  
3 disc set  
1500 rpm

Code: 13086-03



Moon hopper: 1.2lt capacity



Small hopper: Ø 55mm



Extra small hopper: Ø 25mm

SPEED	PHASES	POWER	RPM	NET WEIGHT
Single	1ph	500w	1500	14kg
Variable	1ph	750w	500-1200	15kg

Industries used in:



Hospitals



Hotels



Education



Restaurants



Cost Sector



SCAN  
for user video



PREP4YOU - COMBINED CUTTER & VEGETABLE SLICER



**NEW**

Code: 13088-03

Prep4You Combined Veg Slicer and Processor  
- Single Speed  
2.6l bowl / 3 disc set  
1500 rpm

**NEW**

Code: 13088-01

Prep4You Combined Veg Slicer and Processor  
- Variable Speed  
2.6l bowl  
500-3600 rpm

**NEW**

Code: 13103-01

Prep4You Combined Veg Slicer and Processor  
- Single Speed  
3.6l bowl / 3 disc set  
1500 rpm

**NEW**

Code: 13103-02

Prep4You Combined Veg Slicer and Processor  
- Variable Speed  
3.6l bowl  
500-3600 rpm

PREP4YOU - ACCESSORIES

DISCS:

SLICERS	CODE	SIZE	SHREDDERS	CODE	SIZE
	13089-12	1mm		13089-09	2mm
	13089-13	2mm		13089-10	4mm
	13089-14	3mm		13089-11 (french fries)	8mm
	13089-15	4mm	GRATERS		
	13089-16	5mm		13089-04	2mm
	13089-17	6mm		13089-05	3mm
	13089-20 (aluminium)	8mm		13089-06	4mm
	13089-21 (aluminium)	10mm		13089-07	7mm
WAVY SLICERS			PARMESAN GRATER		
	13089-18	3mm		13089-08	
	13089-19	5mm			

DICING:

DICING GRID	CODE	SIZE	COMBINE WITH	DICING KITS	CODE	SIZE
	13089-22	8x8mm	13089-20		13089-25	8mm
	13089-23	10x10mm	13089-21		13089-26	10mm

SETS:

SET OF 3	CODE	SIZE	SET OF 6	CODE	SIZE
	13089-03	2mm + 5mm slicer, 3mm grater		13089-01	2mm, 5mm + 10mm slicer, 3mm + 7mm grater, 10x10 dicing grid

CLEANING:

CLEANING TOOL	CODE	EJECTOR	CODE
	13089-24		13089-27

SAVE UP TO 95% OF PREPARATION TIME:

	TOMATO	CUCUMBER	CELERY ROOT	ONION	CABBAGE	PIZZA CHEESE	CARROT
DISK	10x10mm dicing	2mm slicing	4mm shredding	8x8mm dicing	1mm slicing	7mm grating	3mm grating
AMOUNT	2kg	2kg	3kg	5kg	3kg	5kg	3kg
MANUAL TIME	10min 37 sec	6min 45sec	26min 5sec	37min 58sec	15min 6sec	34min 31sec	37min 4sec
P4Y TIME	26 sec	1min 19 sec	1min 27sec	1min 39sec	2min 34sec	2min 45sec	3min 37sec





# DYNAMIC CREATIONS



**SCAN**  
for brand page

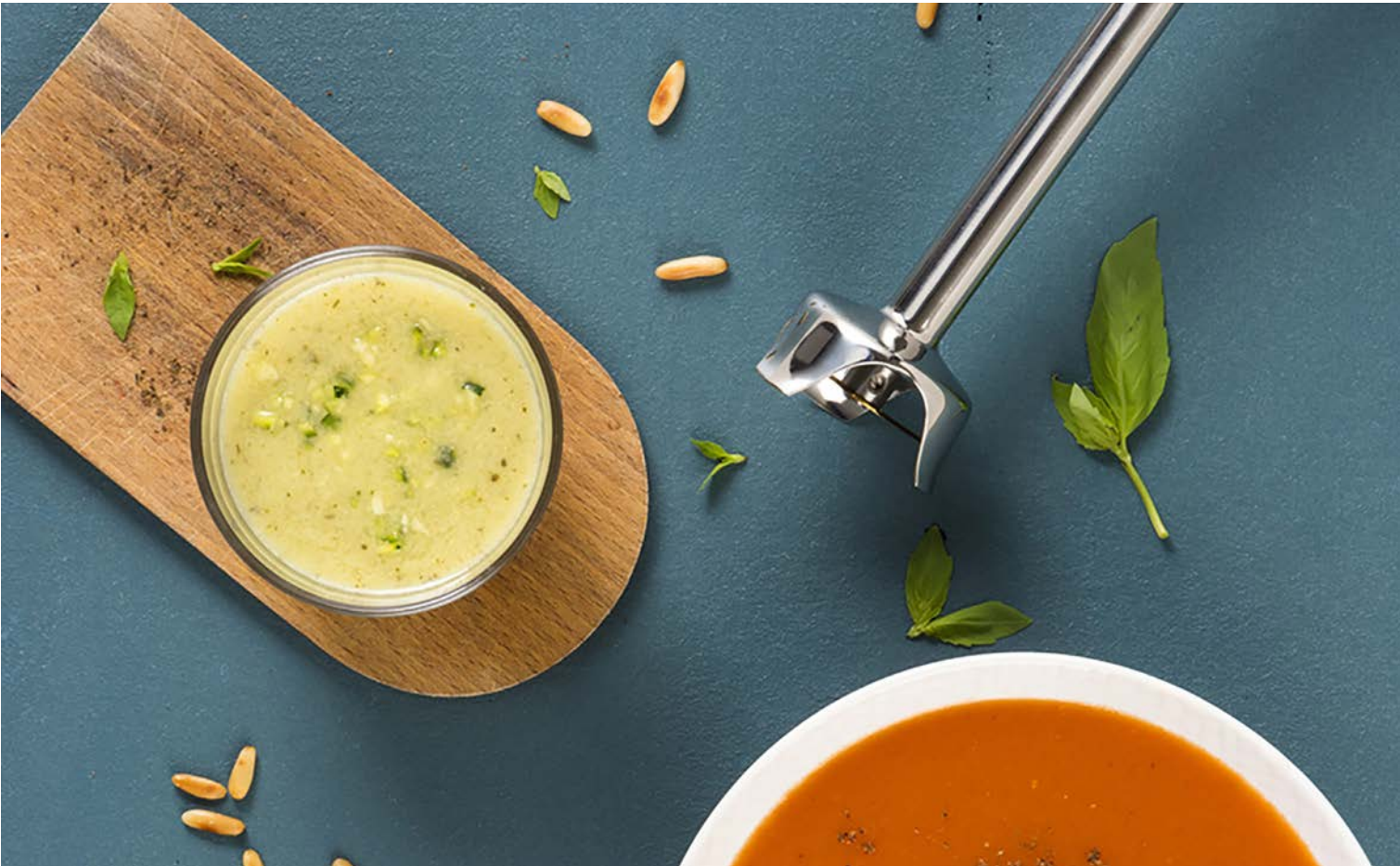
## SINCE 1964



Dynamic designs, manufactures and offers the largest and widest range on the market: fixed and detachable commercial mixers with a great selection of accessories providing incredible versatility.



# STICK BLENDERS



Dynamic stick blenders are revered for their versatility and reliability, catering to the needs of chefs and culinary professionals across the globe. With robust construction and powerful motors, Dynamic stick blenders excel in blending, emulsifying, and purees, delivering consistently smooth results in commercial kitchens.

Complete range available for special order – contact us!

## FEATURES

- Robust**  
Stainless steel mixer tube and titanium-plated blade. Ultra-resistant, optimising it's duration over time in the context of intensive use.
- Hygienic**  
Detachable foot made from 100% stainless steel for easy cleaning and maintenance,
- Comfort**  
Ergonomic design for easy handling and weight perfectly adapted to the user.
- Safety**  
Unlocking safety feature to ensure you are in control.



## MINI - 160MM SHAFT / 250 WATT



MX160  
Monoblock

Code: 12938-01



Code: 12938-01



DMX160  
4 blades and jug  
Detachable

Code: 12939-01



1-8L  
capacity

## JUNIOR - 225MM SHAFT / 270 WATT



MX225  
Monoblock

Code: 12940-01



Code: 12940-01



DMX225  
Detachable shaft

Code: 12941-01



1-25L  
capacity

**Monoblock:**  
Simple, no gearing, quiet, less vibration

**Detachable Shaft:**  
Option to add accessories including whisk, ricer, emulsifier available.

## SENIOR - 300MM SHAFT / 350 WATT



MX300  
Monoblock

Code: 12942-01



Code: 12942-01



DMX300  
Detachable shaft

Code: 12943-01



20-40L  
capacity



MASTER - 410MM SHAFT / 600 WATT



MX91-410  
Monoblock

Code: 12944-01



DMX91-410  
Detachable shaft

Code: 12945-01



Master Combi 410  
Whisk and blender  
Detachable

Code: 12946-01



40-100L  
capacity

SMX SERIES



SMX600 Turbo  
600mm shaft  
850 watts

Code: 12948-01



SMX800 Turbo  
800mm shaft  
1000 watts

Code: 12947-01

75-300L  
capacity

75-300L  
capacity

GIGAMIX XS BLENDER



High Capacity  
Single Phase  
Fast efficient action

Code: 12949-01





40-300L  
capacity

**FEATURES**

- Retractable compact equipment
- Blocking system
- Accessory storage box
- Works directly in pots
- Offers long service lifetime for intensive use
- Long operating lifetime
- 100% stainless steel for a perfect hygiene unparalleled durability
- Handy wheels

SALAD SPINNERS



Salad Spinner 5L  
Sealed cover  
Fast efficient action

Code: 12937-01



Salad Spinner 10 & 20L  
High capacity  
Fast efficient action

Code: 10L: 12935-01  
20L: 12936-01

1-2  
lettuce heads

2-5  
lettuce heads



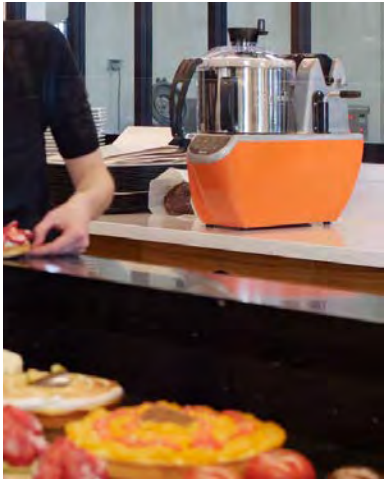




FOOD PROCESSORS  
& SLICERS



Dynacube  
Manual slicer & dicer  
Stainless steel blade assemblies  
Dishwasher safe



Scan to see complete range online.

Dynamic food processors are esteemed for their efficiency and precision in handling various food preparation tasks in professional kitchens. With innovative design features and high-performance capabilities, Dynamic Food Processors streamline chopping, slicing, grating, and blending, enhancing productivity and culinary creativity for chefs and food service establishments.



Vegetable Slicer / Food Processor Combined  
Variable speed  
Combined control panel

Code: 12950-01



Vegetable Slicer  
2 speeds  
320 & 640 RPM

Code: 12951-01



Food Processor  
2 speeds  
Pulse & reverse  
350 & 3500 RPM

Code: 12952-01



Blend and Mix  
10 variable speeds  
Pulse & reverse  
350-3500 RPM

Code: 12954-01





AT IT'S FINEST

DEHYDRATION,

*Excalibur*  
AMERICA'S BEST DEHYDRATOR

Excalibur products are for individuals who cultivate a lifestyle of health and well-being. Products that are functional yet transformational, empowering you to alter the way you live, feel and nourish the body. Since 1973, Excalibur has consistently introduced advancements related to the mechanics of dehydration. In the process of perfecting dehydration, a legacy was born. Excalibur dehydrators are still manufactured with the same passion and performance values that defined the brand since its inception.



SCAN  
for brand page





# DEHYDRATORS

## DEHYDRATORS

### FEATURES

**Space**  
Boasting optimum square feet of drying space to meet all dehydrating needs with dishwasher safe stainless trays for enough space to dry a variety of foods.

**Patented Hyperwave Technology**  
Two-phase drying, ideal for various drying methods with Hyperwave Technology and Horizontal Parallax Air Flow fluctuates the temperature to remove water from food with a continuous circulation of thermostatically controlled warm air for even drying without tray rotation.

**Easy-To-Use**  
Set precise time and temperature with the easy-to-use LED control panel with temperature ranging from 85°F to 165°F for up to 80 hours. In addition, the control panel also features a progress bar that provides a visual representation of drying progress and the unit will automatically shut off when drying is complete.

**Easy View**  
Monitor the drying process without opening the door through the top clear glass window.

### 6 TRAY PERFORMANCE DIGITAL DEHYDRATOR



Code: 12996-01

Stainless steel  
Hideaway door  
2 stage drying

- 9.6 square feet
- 6 dishwasher-safe chrome trays
- 600 watts
- Top window

NEW

### 10 TRAY PERFORMANCE DIGITAL DEHYDRATOR



Code: 12997-01

Stainless steel  
Hideaway door  
2 stage drying

- 16 square feet
- 10 dishwasher-safe chrome trays
- 800 watts
- Top window

NEW







10 Tray Select Digital Dehydrator  
60 hour drying time  
16 square foot

Code: 12995-01



6 Tray Select Digital Dehydrator  
60 hour drying time  
9.6 square foot

Code: 12994-01



Code: 10414-01

10 Tray Digital Stainless Dehydrator  
Full stainless  
99 hour timer  
2 stage drying



Code: 10417-05

9 Tray Basic Dehydrator  
Easy clean plastic construction  
26 hour timer  
Single stage drying

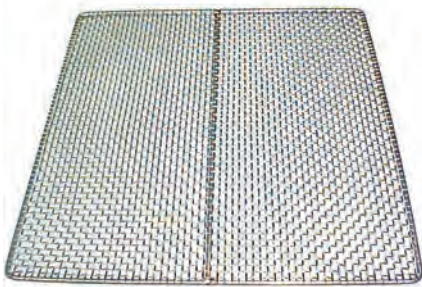


ACCESSORIES



Code: 12101-02

Paraflex Drying Sheet  
Non stick baking sheet  
Ideal for drying purees



Code: 12293-01

Stainless Steel Tray  
15 x 15"  
Time saving





# SET & FORGET



## FOOD PREPARATION



SCAN  
for brand page

**Hotmix<sup>®</sup> PRO**  
THE CHEFS' CHOICE  
made in Italy

With many, exclusive features, HotmixPRO machines are one of today's most technologically advanced solutions to make the Chefs' lives easier. Think of a kitchen tool that remembers your recipes and is able to reproduce them. Without your intervention.





# THERMAL BLENDERS & FROZEN PROCESSORS

## THERMAL BLENDERS & FROZEN PROCESSORS

### HOTMIXPRO GASTRO



Code: 12842-01

The HotmixPRO Gastro is a cutting-edge-multi-functional cooking appliance designed to elevate culinary experiences in professional kitchens. Offering unparalleled versatility, this advanced tool combines the functionalities of a mixer, blender, cutter and cooker into one compact unit. With precise temperature control and adjustable speed settings, chefs can effortlessly prepare a wide range of dishes, from sauces and soups to creams and doughs with consistent results every time. It's intuitive interface and robust construction make it an indispensable asset for chefs seeking efficiency and quality in their culinary endeavours.

#### SPECIFICATIONS

Max bowl capacity	2 litres
RPM min/max	0-12,000 rpm
Speeds	26
Max continuous time	4 hours
Temperature range	24-190°C
Heating power	800 watts
Motor power	1,500 watts
Max total power	2,350 watts

HotmixPRO

### EASY GIAZ



Code: 12844-01

The HotmixPRO Easy Giaz is a professional-grade immersion blender crafted to meet the demands of the busy commercial kitchens. Engineered for efficiency and ease of use, this versatile tool boasts a powerful motor and durable stainless steel construction, enabling chefs to blend, mix and emulsify with precision and speed. With it's ergonomic design and intuitive controls, the Easy Giaz offers seamless operation, making it ideal for preparing a variety of culinary creations, from smooth sauces and velvety soups to ice cream, purées and emulsions.

#### SPECIFICATIONS

Beaker capacity	1.3 litres
Single portion size	80g
Speed	10 portions in 60 seconds
Blade speeds	3
	1,000-2,500 rpm
Shaft vertical speeds	3
Air settings	3 (max 1.8 bar)
Power	1,800 watts



**FOR HOBBY CHEFS**



**AND  
PROFESSIONALS**



Kisag stick blenders are renowned for their exceptional blending performance and durability, making them a preferred choice in professional kitchens worldwide. With ergonomic designs and powerful motors, Kisag stick blenders effortlessly tackle a variety of blending tasks, from soups and sauces to smoothies and purees, with precision and ease.



**SCAN**  
for brand page



STICK BLENDERS



STICK BLENDERS



Powerstick Blender 20  
2 speeds  
250 watt  
15,000 & 20,000 RPM



Powerstick Blender 40 / 50  
Ergonomic comfort grip  
15 minute continuous run time  
14,000 & 17,000 RPM



CAN OPENER



Handheld Can Opener  
Smooth durable action  
Soft touch grip  
Stainless steel mechanism







# CULINARY ADVENTURES

HUNGRY FOR



## KitchenAid

KitchenAid has always relied upon the professional world for advice, insight and suggestions when developing its products. Unique not only for this reason but also for its high-quality manufacturing, they will fire up your culinary passion with proven performance. Whether you're a beginner or already well on your way to becoming an expert, KitchenAid is your ideal partner: all its appliances are inspired, designed and developed in partnership with professional chefs.



# STAND MIXERS



## STAND MIXERS

### PROFESSIONAL BOWL LIFT STAND MIXER 6.9L



The classic stand mixer has robust and durable metal design and a smooth rounded finish designed for professionals. This makes cleaning it a breeze. It's direct drive motor is silent and long lasting, and the original planetary action provides fast thorough mixing.

#### SPECIFICATIONS

Bowl size	6.9 litre
Power	325 watts
Maximum speed	200 RPM
Max quantity of cake	4.5kg

Colours and codes:



12846-03 12846-02

### HEAVY-DUTY BOWL LIFT STAND MIXER 6.6L



The KitchenAid Heavy-Duty Mixer is a powerful and versatile kitchen tool that can be used for various tasks, including mixing, kneading and whipping. The latest edition features a slow start half speed for folding and slowly incorporating ingredients. The 6.6 litre (usable size) stainless steel bowl, makes it ideal for large batches of food.

#### SPECIFICATIONS

Bowl size	6.6 litre
Power	375 watts
Maximum speed	200 RPM
Max quantity of cake	4.5kg

Colours and codes:



12847-06 12847-05 12847-04

### HEAVY-DUTY BOWL LIFT STAND MIXER 5.2L



NEW

Redesigned from the inside out, KitchenAid's smallest bowl lift stand mixer packs a punch for professional kitchens. With more power in the bowl than ever before. This machine is ready to take on toughest tasks with confidence.

#### SPECIFICATIONS

Bowl size	5.2 litre
Power	375 watts
Speed settings	11
Cupcakes (40g each)	84 units

Colours and codes:



13091-05 13091-04 13091-01 13091-02 13091-03

### K45 TILT HEAD MIXER 4.3L



A popular entry-level model. It features a robust, stable and durable full metal construction and a smooth rounded design. It is durable, reliable and gives you the power to do more of what you love in the kitchen. A true classic with baking being just the beginning.

#### SPECIFICATIONS

Bowl size	4.3 litre
Power	275 watts
Maximum speed	220 RPM
Max quantity of cake	2.5kg

Colours and codes:



12849-01



ACCESSORIES



Code: 12880-10

Pasta Shapes Press  
6 blades



Code: 12880-11

Pasta Sheet Roller  
Adjustable thickness



Code: 12880-12

Pasta Cutter  
3 pieces



Code: 12880-04

Slicer & Shredder  
3 quick change blades



Code: 12880-03

Mincer  
Course and fine grinding plates



Code: 12880-05

Sifter & Scales  
Automatic sifting & weighing



ACCESSORIES



Code: 12880-02

Citrus Juicer  
Quick & extracts seeds



Code: 12880-13

Spiralizer  
4 blades & peeler



Code: 12880-09

Vegetable Slicer  
2 blade thicknesses included



KitchenAid

SPARE BOWLS



Code: 6.6L: 12878-09  
5.2L: 12878-11

Ergo Handle Bowl  
6.6L, 5.2L



Code: 12878-10

6.6L J Handle Bowl  
Fits professional and heavy duty



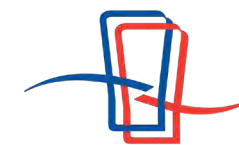
Code: 12878-07

4.8L Glass Bowl  
Silicone lid included



# DEVELOPING TOOLS THAT

# HELP CREATE NEW TASTES



**MATFER BOURGEAT**

For over two centuries, Matfer Bourgeat, a 100% French industrial group, has become the world leader in equipment for professional kitchens and laboratories. This success is driven by a very French passion for taste and quality as well as by an unquenchable appetite for innovation.



**SCAN**  
for brand page





# COOKWARE

Bourgeat cookware is engineered for superior heat distribution and durability, making it a top choice for professional kitchens. Crafted from high-quality materials, each piece ensures even cooking and long-lasting performance, handling rigorous culinary tasks with ease. The elegant design and robust construction of Bourgeat cookware enhance both functionality and style in any cooking environment.



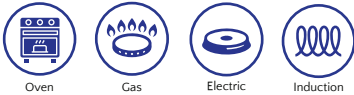


# NON-STICK FRYING PANS

## NON-STICK FRYING PANS

### BLUE STEEL

### BLACK STEEL



Wok  
35cm  
Traditional wooden handle

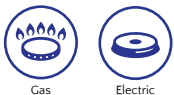
Code: 10153-01



Frying Pan  
Heat seasoning before use  
Mild steel (2-3mm)

CODE	ØMM
10147-03 (crepe)	220
10152-01	220
10152-02	240
10152-03	260
10152-04	280
10152-05	300
10152-06	320

### CLASSE CHEF



Blinis Pan  
120mm  
Thick aluminium (3-5mm)



Code: 10163-01  
250mm; 10164-01  
280mm; 10164-02

Crepe Pan  
Various sizes  
Thick aluminium (3-5mm)



Round Pan  
Various sizes  
Thick aluminium (3-5mm)

CODE	ØMM
10167-01	160
10167-02	200
10167-03	220
10167-04	240
10167-05	260
10167-06	280
10167-07	320
10167-08	360
10167-09	400



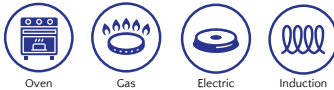
Saute Pan  
Various sizes  
Thick aluminium (3-5mm)

CODE	ØMM
10168-01	200
10168-02	240
10168-03	280
10168-04	320

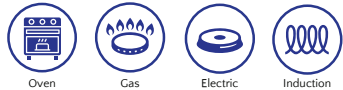


MAISON BOURGEOISE

### CLASSE CHEF+



### ELITE PRO



Flared Saute Pan  
Various sizes  
Thick aluminium (3-5mm)

Code: 240mm; 10172-01  
280mm; 10172-02



Round Pan  
Various sizes  
Thick aluminium (3-5mm)

Code: 200mm; 10177-01  
240mm; 10177-02  
280mm; 10177-03



Frying Pan  
Various sizes  
Thick aluminium (3-5mm)

CODE	ØMM
10183-01	200
10183-02	240
10184-03	280
10184-04	320



TRADITION

High-end stainless steel pots and pans combining a thick body with mirror-polished reinforcements and strong welded frames without rivets.



CODE	ØMM
10201-01	240
10201-02	280
10201-03	320
10201-04	360

Braising Pot - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10223-01	240
10223-02	280
10223-03	320

Casserole Pot - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10225-01	200
10225-02	240
10225-03	280

Flare Saute Pan  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10226-02	240
10226-03	280
10226-04	320

Frying Pan  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10230-01	140
10230-02	160
10230-03	180
10230-04	200
10230-05	240

Sauce Pan - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10231-01	200
10231-02	240
10231-03	280

Saute Pan - No Lid  
Various sizes  
*Suitable for all hob types*



Wok  
350mm  
*Stainless steel*

Code: 10233-02



EXCELLENCE

100% stainless steel pots and pans for demanding chefs, featuring a thick body and patented cold handles.



CODE	ØMM
10184-01	240
10184-02	280
10184-03	320
10184-04	360
10184-05	400

Casserole Pot - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10188-01	240
10188-02	280
10188-03	320
10188-04	360
10188-05	400

Sauce Pot - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10189-01	120
10189-02	140
10189-03	160
10189-04	180
10189-05	200
10189-06	240
10189-07	280

Sauce Pan  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10190-01	200
10190-02	240
10190-03	280

Saute Pan - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10193-01	240
10193-02	280
10193-03	320
10193-04	360
10193-05	400

Stockpot - No Lid  
Various sizes  
*Suitable for all hob types*



CODE	ØMM
10187-01	140
10187-02	160
10187-03	180
10187-04	200
10187-05	240
10187-06	280
10187-07	320
10187-08	360
10187-09	400

Lids  
Various sizes  
*Compatible with traditional and excellence pots and pans*





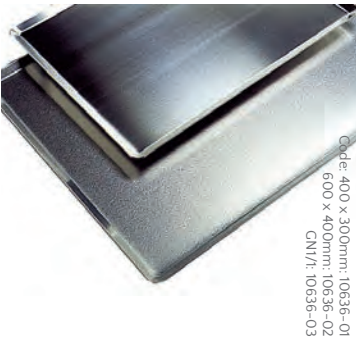


# BAKING & PASTRY TOOLS

Matfer baking and pastry tools are designed with precision and durability in mind, ensuring exceptional results for both professional and home bakers. Their high-quality materials and ergonomic designs facilitate effortless handling and consistent performance, whether you're creating delicate pastries or intricate confections. Each tool is crafted to withstand the demands of a busy kitchen, making them a trusted choice for achieving perfect baking results.



BAKING TRAYS



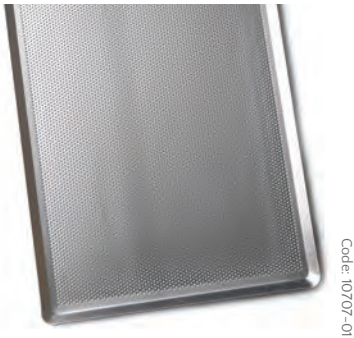
Alu Display Sheet  
Oven safe  
Thin gripped edges



Alu Perforated Sheet  
3mm perforations



Blue Steel Sheet  
Distortion resistant  
Designed for hard work



Blue Steel Perforated Sheet  
60 x 40mm



Exal Sheet  
1.7mm non stick coating  
Ultimate endurance



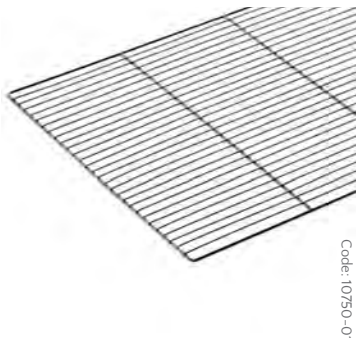
Silpat Non Stick Mat GN 1/1  
530 x 325mm  
Up tp 2000 cooking times



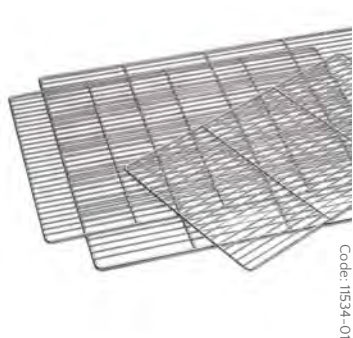
Exopat Baking Mat  
-40 - +350°  
Over 2000 cycles



Ecopap Silicon Baking Paper  
Unbleached brown paper  
Non-stick silicone coating



Chrome Flat Grid 5  
Designed to circulate heat evenly  
Chrome finish



S/S GN Flat Grid - GN1/1  
Stainless steel



Ch/St Cake Cooler W Feet  
280mm



Baking Beans 1Kg  
1kg  
Ceramic



Exoglass Dough Scraper - Round  
Dividing and portioning bread dough  
Scraping leftovers



Natural Flat Pastry Brush Plastic Hnd  
Various sizes  
Durable composite sealed handle



Nylon Fibre Brush  
Various sizes  
Durable composite sealed handle



Natural Bristle Round Pastry Brush  
60mm  
Durable composite sealed handle

PASTRY TOOLS



Plastic Lattice Pastry Roller - Diamond  
Quickly piercing dough  
Even lattice



Plastic Lattice Pastry Roller - Docker  
Quickly piercing dough  
Even lattice



S/S Star Tubes 2 - C6  
Single piece without rolled edges  
Various sizes



Export Tubes Box 12  
Compatible with all piping bags  
Made from durable poly-carbonate



Polythene Disp Piping Bags  
Transparent polyethylene  
100 bags



Polyethylene Piping Bags Roll  
53 x 26cm  
100 bags



Flexible Pastry Bag  
450 & 500mm  
Reusable and environmentally friendly



Disp Comfort Piping Bags - 100  
460mm  
Comfort XL



Automatic Portion Funnel 0.75L  
Includes wire stand  
Instant portioning of preparations



Automatic Portion Funnel 1.5L  
4 nozzles and wire stand  
Ergonomic design



S/S Automatic Funnel 185ml  
Piston funnel  
Minimal mess



S/S Genoise Saw  
570mm  
Adjustable blade spacing



Alu Flour Scoop  
Various sizes





MOULDS



Exopan Round Pate Mould  
125mm

Code: 10991-02



Gastroflex 12 Mini Cake Mould 75mm  
Non-stick material  
Dishwasher safe

Code: 10573-01



Gastroflex 15 Mini Muffin Mold  
45mm  
Non-stick material  
Dishwasher safe

Code: 10574-01



Exoglass Tube -  
D25mm x 100mm  
6 pack

Code: 10929-01



Exoglass Fluted Tart Mould 12  
Rigid composite material  
Heat range up to 250°C

Code: 10900-01  
90mm: 10900-04



Exoglass Millasson Mould x 12 -  
D100mm  
-20 to 250°C  
Uniform bake

Code: 10906-01



Exoglass Mini Pie Mould x 12  
-20 to 250°C  
Uniform bake

Code: Fluted: 10911-01  
Standard: 10911-02



Exoglass Tart Ring  
Pack of 6  
Non-stick

Code: 100mm: 10927-01  
90mm: 10927-08



Exopan Round Fluted Tart Mould  
240mm  
Non stick

Code: 10990-03



Exopan Round Fluted Qch Pan  
240mm  
Removable bottom

Code: 10988-02



Exopan Brioche Mould  
14 wave  
Single  
120 x 45mm

Code: 10935-02



Exopan Mini Brioche Mould  
10 wave  
Pack of 12  
75 x 28mm

Code: 10936-01



Exopan Fluted Round Cake Pan  
100 x 30mm  
Rigid composite material

Code: 10946-01



Exopan Millasson Mould Box  
100 & 80mm: Pack of 12  
60mm: Pack of 25  
Non stick

Code: 100mm: 10953-01  
80mm: 10953-03  
60mm: 10954-01



Non Stick Exopan Ramekins  
Pack of 2  
90 x 40ml

Code: 10979-02

MOULDS



S/S Flan Ring  
Stainless steel  
Rolled edge

Code: 160mm: 11763-03  
180mm: 11763-04  
200mm: 11763-05  
220mm: 11763-06



S/S Ice Cake Ring  
Bottomless  
Other sizes available on request

Code: 120mm: 11561-01  
160mm: 11561-03  
240mm: 11561-07



S/S Mousse Ring  
Stainless steel  
Perfecting shape in pastry work

Code: 120mm: 11595-01  
140mm: 11595-02  
160mm: 11595-03  
200mm: 11595-05  
240mm: 11595-07



Exoglass Round Pln Cutter  
Round plain pastry cutter  
Non-stick

Code: 80mm: 10914-11  
90mm: 10914-13



Exoglass Round Cutter Box  
Box of 7  
30-100mm

Code: 10912-02







# UTENSILS

Matfer cooking utensils are renowned for their superior craftsmanship and ergonomic design, providing chefs with reliable tools that enhance both precision and comfort in the kitchen. Made from high-quality materials, these utensils are built to withstand rigorous use while delivering exceptional performance and durability.



UTENSILS



Mandolin Slicer 1000  
Compact and light  
Slanted blade for perfect cuts

Code: 11101-01  
Spare pusher: 10569-14



Mandolin Slicer 2000  
Accurate slice thickness adjustment  
up to 10mm  
Non-skid pads

Code: 11103-01  
Spare pusher: 10569-12  
Spare blade: 10569-13



Stainless Steel Mandolin  
3 different cut thicknesses  
Straight or serrated

Code: 11585-01  
Pusher: 11353-01



Egg Slicer/Cutter  
Stainless steel wires  
10 round/oval slices

Code: 10640-01



Beechwood Spatula  
Heat resistant  
Ideal for non stick pans

Code: 10696-04



Elvea Spatula  
Super flexible  
Ideal for cold working

Code: 250mm: 10857-01  
350mm: 10857-02  
450mm: 10857-03



Elveo Spatula  
Super flexible  
Withstand temperatures up to 175°C

Code: 250mm: 10858-01  
350mm: 10858-02  
450mm: 10858-03



Exoglass Spatula  
Rigid  
Heat resistant up to 220°C

Code: 250mm: 10921-01  
300mm: 10921-02  
350mm: 10921-03  
400mm: 10921-04  
450mm: 10921-05  
500mm: 10921-06



Exoglass Spoon - Beige  
Withstand high temperatures  
Dishwasher safe

Code: 300mm: 10923-01  
350mm: 10923-02  
450mm: 10923-03



Exoglass Spoon - Bev. Flat  
350mm  
Robust, non-deformable monoblock

Code: 10923-04



Exoglass Pelton Turner - Bent  
300mm  
Heat resistant up to 220°C

Code: 10909-01



Exoglass Pelton Turner  
300mm  
Heat resistant up to 220°C

Code: 10909-03



SkimAll Spoon  
120mm  
Ideal for boiling water or hot oil

Code: 11731-01



Exoglass Sieve Strainer  
Various sizes  
Designed for intense use

Code: 0.7mm: 10919-01  
1mm: 10919-02



Exoglass Bouillon Strainer  
Double mesh and rod reinforcement  
Designed for intense use

Code: 10889-01



Holder for Exoglass Strainer  
Stainless steel

Code: 11559-01

UTENSILS



Exoglass Egg White Whisk  
450mm  
Ergonomic watertight handle

Code: 10897-01



Exoglass Sauce Whisk  
Various sizes  
Heat resistant up to 220°C

Code: 250mm: 10917-01  
300mm: 10917-02  
350mm: 10917-03  
400mm: 10917-04  
450mm: 10917-06  
500mm: 10917-08



Safety Can Opener  
Cuts through side of rim

Code: 11739-01



Poly Board Plane 202  
Restoring an old chopping board to new  
Removes scrapes and cuts

Code: 11261-01  
2 x blades: 10594-01



Swing Salad Spin Dryer  
Transparent lid  
Multiple gear system

Code: XS: 11864-02  
XL: 11864-01



Vacuum Pack Cooking Bags  
Quantity 100  
Usable with all bell machines

Size: 200 x 300mm: 12735-02  
300 x 400mm: 12735-03



Knife/Butter Spreader  
2 in 1: notched and soft side  
Ergonomic

Code: 11733-01



Oyster Knife with Guard  
140mm  
Comfortable handle

Code: 11628-01

GLOVES



Bakers Mitt Pair  
Heat resistant up to 300°C  
Leather

Code: 12405-01



Bakers Glove Pair  
Heat resistant up to 300°C  
Leather

Code: 12404-01



SCAN  
for full range online

MATIER BOURGEOIS





GASTRONORM  
CONTAINERS



Code: 7L, 1134-03  
12L, 1134-01  
72L, 1134-02

Modulus Gastronorm Container GN 1/1  
325 x 530mm  
Various depths



Code: 4L, 1134-04  
8L, 1134-05  
75L, 1134-06

Modulus Gastronorm Container GN 1/2  
325 x 265mm  
Various depths



Code: 3.5L, 1134-07  
5L, 1134-08

Modulus Gastronorm Container GN 1/3  
325 x 176mm  
Various depths



Code: 3.5L, 1134-10

Modulus Gastronorm Container GN 1/4  
162 x 265mm



Code: 1.5L, 1134-11  
2L, 1134-12

Modulus Gastronorm Container GN 1/6  
162 x 176mm  
Various depths



Code: 0.8L, 1134-15

Modulus Gastronorm Container GN 1/9  
180 x 176mm  
Various depths



Code: 8L, 1134-14  
12L, 1134-13

Modulus Gastronorm Container  
GN 2/3  
325 x 354mm



Code: 11285-01

Modulus Gastronorm Lid GN 1/1  
325 x 530mm  
Polypropylene



Code: 11285-02

Modulus Gastronorm Lid GN 1/2  
325 x 265mm  
Polypropylene



Code: 11285-03

Modulus Gastronorm Lid GN 1/3  
325 x 176mm  
Polypropylene



Code: 11285-04

Polypro. Lid For Rigid Box - GN1/4  
400 x 600mm  
Polypropylene



Code: 11285-05

Modulus Gastronorm Lid GN 1/6  
162 x 176mm  
Polypropylene



Code: 11285-07

Modulus Gastronorm Lid GN 2/3  
325 x 354mm  
Polypropylene



Code: 11285-06

Modulus Gastronorm Lid GN 1/9  
180 x 176mm  
Polypropylene





CLEARING  
TROLLEYS



7 level GN1/1 Racking Trolley  
Soundproof worktop  
4 casters, 2 breaks

Code: 12487-01



12 Tray Clearing Trolley  
12 shelf (vertical) 24 shelf (side by side)  
Firmly holds trays in place

Code: 12484-01



GN1/1 Racking Trolley  
15 & 20 level  
Max load: 20kg per shelf

Code: 15 level: 12488-01  
20 level: 12488-02



GN2/1 Racking Trolley  
15 & 20 level  
Max load: 20kg per shelf

Code: 15 level: 12489-01  
20 level: 12489-02

COVERS



Trolley Covers for GN 2/1  
Various roll size  
Plastic

Code: 300 roll: 10770-02  
200 roll: 10770-03



Code: 12795-01

Disposable Trolley Covers for GN 1/1  
Pack 300  
Plastic





**& TOP QUALITY**

**COMBINING  
TECHNOLOGICAL INNOVATION**



**SCAN**  
*for brand page*

**NEMOX®**  
PROFESSIONAL CLASS

Nemox is an innovative company specialising in the design and manufacture of high-quality gelato and ice cream machines, known for their precision engineering and reliability. With a commitment to blending tradition with modern technology, Nemox continues to delight customers worldwide with its range of stylish and efficient frozen dessert equipment.



# ICE CREAM MACHINES



Nemox Gelato machines combine advanced technology with user-friendly design, enabling professionals to create authentic, high-quality gelato with ease. Their durable construction and efficient performance ensure consistently smooth and creamy results, making them a valuable addition to any kitchen or commercial setup.

## FEATURES

**Time Saving**  
These machines are designed to produce batches of gelato quickly, making them perfect for high-demand environments such as busy restaurants, cafés, and gelaterias where speed and productivity are essential.

**Robust**  
Durable construction ensures that these machines are built with robust, high-quality materials designed to endure the rigours of continuous, high-volume use in demanding professional settings, providing reliable performance and longevity even under frequent operation.

**Diverse**  
Versatile functionality allows these machines to expertly craft a wide range of frozen desserts, including not only rich and creamy gelato but also refreshing sorbet, indulgent ice cream, granita and smooth frozen yogurt, catering to diverse tastes and preferences.

**i-Green Technology**  
Nemox i-Green Technology represents the company's dedication to sustainability and eco-friendliness in its product development and manufacturing processes. By integrating energy-efficient features and eco-friendly materials, Nemox iGreen Technology aims to minimise environmental impact while delivering top-notch performance in its gelato and ice cream machines.



# ICE CREAM MACHINES



Gelato Chef 5L  
Bowl volume 2.5l  
Compact  
Hourly production: 2.8l



Gelato 4K Touch  
Bowl volume 2.5l  
Simple one touch  
Hourly production: 5.6l



Gelato 5K Crea  
Bowl volume 3.2l  
Powerful and compact  
Hourly production: 7.0l



Gelato 6K Crea  
Bowl volume 5.0l  
Largest countertop machine  
Hourly production: 10l





STANDING ICE CREAM  
MACHINES



12 MIN  
preparation

Gelato 10K Crea  
Bowl volume 6l  
Compact floor standing  
Hourly production: 14l

Code: 10442-03



12 MIN  
preparation

Gelato 12K  
Bowl volume 6l  
Frontal production extraction  
Hourly production: 17

Code: 10443-03



12 MIN  
preparation

Gelato 5+5K Touch  
Bowl volume 2x3.2l  
Run two flavours simultaneously  
Hourly production: 14l

Code: 10445-03



NOT JUST  
FOR SUMMER  
pair ice cream with  
winter warmers too!

NEMOX



# EASE OF USE



# & PINPOINTING ACCURACY



When your work relies on consistent results, you need to trust that your equipment will deliver day after day, project after project. OHAUS has built this trust for more than a century, working with our customers across a global network of 20 countries on six continents.



**SCAN**  
for brand page





SCALES

COMPACT CX5200



Code: 12080-01

AC and battery powered  
Low profile design  
5kg x 1g accuracy

VALOR 1000



Code: 12351-02

Rechargeable battery  
Back light  
6kg x 1g accuracy





# CREATING NEW SHAPES,



# OF TASTE



**SCAN**  
for brand page

**silikomart<sup>®</sup>**  
professional

Silikomart is an avant-garde hotbed that combines craftsmanship, technology and innovation to give free expression to new forms of pastry, food and contemporary design.



**NEW**



**NEW**

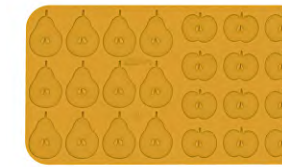
Code: 13011-01



**Botanica**  
Small: Ø46 x 2mm / Large: Ø84 x 2mm  
*Up to 3000 times use*

**NEW**

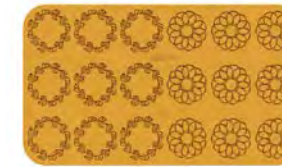
Code: 13011-03



**Mela & Pera**  
Mela: 60 x 51 x 2mm / Pera: 80 x 56 x 1.5mm  
*Up to 3000 times use*

**NEW**

Code: 13011-04



**Corona**  
Small: Ø68 x 2mm / Large: Ø77 x 2mm  
*Up to 3000 times use*

**NEW**

Code: 13011-05



**Eden**  
Small: 73 x 33 x 2mm / Large: 73 x 47 x 2mm  
*Up to 3000 times use*

**NEW**

Code: 13011-06



**Lampo**  
131 x 26 x 2mm  
*Up to 3000 times use*

**NEW**

Code: 13011-07



**Piuma**  
Small: 79 x 23 x 2mm / Large: 121 x 28 x 2mm  
*Up to 3000 times use*

**NEW**

Code: 13011-08



**Bosco**  
Small: 60.5 x 37 x 2mm / Large: 71 x 69 x 2mm  
*Up to 3000 times use*

**NEW**

Code: 13011-09



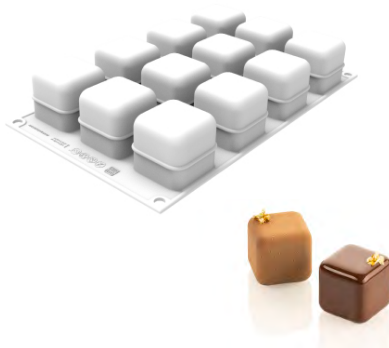
**Foresta**  
Small: 66 x 30 x 2mm / Medium: 62 x 43 x 2mm  
*Up to 3000 times use*



**SCAN**  
*for full range online*



MODERN SINGLE PORTIONS



Code: 12248-22

Cubo 3D  
45 x 45 x 45  
85ml volume

NEW



Code: 12248-23

Kiku  
Ø58 x 37mm  
70ml volume

NEW



Code: 12248-24

Cilindro 3D  
Ø50 x 55mm  
100ml volume

NEW

MINI DESSERTS



Code: 12248-19

Essenziale  
Ø45 x 20mm  
30ml volume

NEW



Code: 12248-20

Quenelle  
44 x 21 x 20mm  
10ml volume

NEW



Code: 12248-21

Gem  
40 x 40 x 23mm  
30ml volume

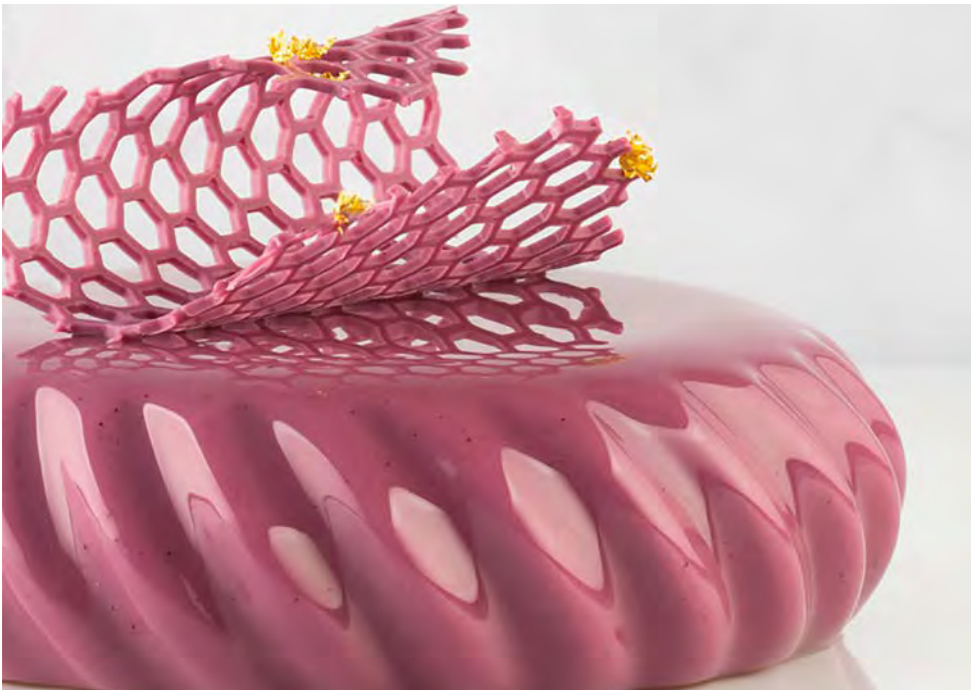
NEW



Code: 12248-18

Secret  
Ø45 x 35mm  
40ml volume

NEW



CURVEFLEX



Code: 12248-06

Truffles  
8 x 81ml  
Temperature range: -60 to +230°C



Code: 12248-02

Mini Truffles  
15 x 20ml  
Temperature range: -60 to +230°C



Code: 12248-01

Globe  
15 x 26ml  
Temperature range: -60 to +230°C



Code: 12248-015

Stone  
8 x 85ml  
Temperature range: -60 to +230°C



Code: 12248-04

Quenelle  
12 x 24ml  
Temperature range: -60 to +230°C



Code: 12248-03

Pillow  
8 x 80ml  
150, 200, 250mm

STECOFLEX



Code: 12255-04

Mini  
16 x 50ml  
100 sticks included



Code: 12255-03

Classic  
12 x 93ml  
50 sticks included




Code: 12255-05

Tango  
12 x 90ml  
50 sticks included




MULTIFLEX



Code: 12251-02

Mul3d-Egg  
5 x 100ml  
Temperature range: -60 to +230°C



Code: 12251-01

Mul3d-58  
5 x 102ml  
Temperature range: -60 to +230°C

TARTE RINGS



Code: 12882-02

Round 190mm Set - Silicone  
Mould 160mm x 1 Ring  
Oven safe up to 180°C



Code: 12882-03

Fleur 80mm Set - Silicone  
Mould x 6 Rings  
Oven safe up to 180°C



Code: 12882-01

Round 80mm Set - Silicone  
Mould 67mm x 6 Rings  
Oven safe up to 180°C




Code: 12882-04

Square 80x80mm Set- Silicone  
Mould 67x67mm x 6 Rings  
Oven safe up to 180°C




MOULD SHEETS




Code: 12250-12

5 x Muffin - Large  
135ml  
81 x 32mm




Code: 12250-15

6 x Muffin - Medium  
100ml  
69 x 35mm




Code: 12250-01

11 x Muffin - Small  
50ml  
51 x 28mm



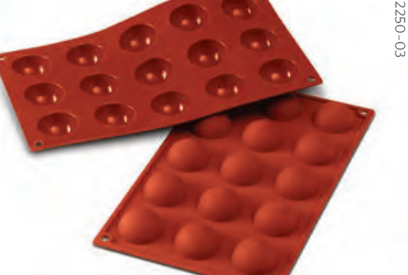
Code: 12250-02

12 x Cake Mould  
70ml  
79 x 29 x 30mm



Code: 12250-13

6 x Big Savarin  
62ml  
Ø72 x 23mm



Code: 12250-03

15 x Half Sphere  
20ml  
Ø40 x 20mm



FULL RANGE  
AVAILABLE  
on request



PERFECT FUNCTIONALITY



SUPERIOR QUALITY



Triangle tools is a reputable catering equipment manufacturer known for producing high-quality kitchen utensils and appliances, serving the culinary industry with innovative designs and durable products that streamline food preparation and enhance efficiency in professional kitchens worldwide.



SCAN  
for brand page





PEELERS



Code: 12502-01

Horizontal Peeler 50mm  
Straight blade  
50mm wide



Code: 12502-02

Horizontal Peeler 90mm  
Straight blade  
90mm wide



Code: 12509-01

Vertical Peeler  
Straight blade  
50mm wide



Code: 12491-01

3 in 1 Narrow Peeler  
3 blade julienne set



Code: 12492-01

3 in 1 Wide Peeler  
3 blade set



Code: 12604-02

Julienne Peeler  
Dishwasher safe



Code: 12604-01

Spiral Peeler  
Dishwasher safe



Code: 12497-01

Double Edge Peeler  
Straight blade  
Stainless steel

CORERS



Code: 12507-01

Quick Corer  
Curved sharp blade



Code: 12494-01

Apple Corer  
Dishwasher safe

SLICERS



Code: 12493-01

8 Blade Slicer  
Parallel Knives



Code: 12428-01

Fine Slicer  
Safety pusher



SCAN  
for full range online



BALLERS



Melon Baller Oval  
Oval scoop

Code: 12506-01



Dual Melon Baller  
Dishwasher safe  
22/25mm

Code: 12498-01



Melon Ballers  
With easy release hole  
6 sizes available

Code: 10mm: 12505-01  
15mm: 12505-02  
18mm: 12505-03  
22mm: 12505-04  
25mm: 12505-05  
30mm: 12505-06



Melon Baller Curly  
Curly scoop

Code: 12495-01

KNIVES



Canal Knife  
Triangular  
Dishwasher safe

Code: 11498-01



Canal Knife  
Square  
Dishwasher safe

Code: 10218-01



Grapefruit Knife  
Serrated blade  
Curved tip

Code: 12501-01



Spreading Knife  
10cm  
Grid etching

Code: 12483-01

PALLET KNIVES



Large Cranked Pallet Knife  
150 & 200mm

Code: 150mm: 12503-01  
200mm: 12503-02



Large Pallet Knife  
150, 200, 250mm

Code: 150mm: 12504-01  
200mm: 12504-02  
250mm: 12504-03



Small Pallet Knife  
120 & 150mm

Code: 120mm: 12508-01  
150mm: 12508-02

SPATULAS



Slotted Spatula - Thin  
Cranked thin profile 12cm  
Sharpened edge

Code: 12268-01



Slotted Tuner  
Tapered profile  
Sharpened edge

Code: 12269-01



Slotted Spatula - Wide  
Cranked wide profile 12cm  
Sharpened edge

Code: 12268-02

UTENSILS



Butter Curler  
Stainless steel  
Dishwasher safe

Code: 10215-01



De Stalker  
Cutting cup

Code: 12496-01



Zester  
Stainless steel  
5 cutting holes

Code: 12510-01



Garlic Cutter  
Easy to clean

Code: 12500-01

TONGS



Chef Tongs  
Barbecue 300mm: 12408-01  
Barbecue 350mm: 12408-02  
Barbecue cranked 350mm: 12408-03  
Tweezer straight 200mm: 12408-04  
Double Cranked 200mm: 12408-05  
Tweezer cranked 150mm: 12408-06







THE ICONIC

ICE CREAM  
SCOOP



SCAN  
for brand page

**ZEROLL®**

Elevate your dessert game with Zeroll Ice Cream Scoops. Designed for pros, our scoops offer precision and efficiency. With heat-conductive fluid technology, they effortlessly scoop through ice cream. Trust Zeroll for perfect portions every time.



SCOOPS & SPADES



SCOOPS & SPADES

Codes: Size 30 Red: 12387-06  
Size 24 Silver: 12387-05  
Size 20 Gold: 12387-01  
Size 16 Green: 12387-04  
Size 12 Blue: 12387-03  
Size 10 Brown: 12387-02

Codes: Size 30 Red: 12385-07  
Size 24 Silver: 12385-08  
Size 20 Gold: 12385-04  
Size 16 Green: 12385-03  
Size 12 Blue: 12385-02  
Size 10 Brown: 12385-01



Zeroll Scoop  
Classic design  
6 colour coded sizes available



Zerolon Scoop  
With non stick coating  
6 colour coded sizes available



Zeroll Spade  
Preserves ice cream  
1 size available



Zerolon Spade  
With non stick coating  
1 size available







THE BURNT CHEF  
PROJECT

**TACKLING WORLDWIDE  
MENTAL HEALTH STIGMA**  
TO CREATE A HEALTHIER  
INDUSTRY VIA TRAINING,  
EDUCATION, RESEARCH, AND  
FREE THERAPY SUPPORT

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 Call **0800 085 1376 (UK)**  
**+44 (0)20 7938 0963 (Global)**

 **burntchef@cicwellbeing.com**



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[WWW.THEBURNTCHEFPROJECT.COM](http://WWW.THEBURNTCHEFPROJECT.COM)  
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**BRANDS INSIDE:**

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**crustastun**

**DITO SAMA**

**Dynamic®**

*Excalibur*  
AMERICA'S BEST DEHYDRATOR

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