

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

CONTENTS

4	48	52	56	60	68
BONZER®	TUCKER BURN GUARD® PROTECTIVE APPAREL	ChefsChoice	crustastun	DITO SAMA	Dynamic®
Elements 5-13 Barware 14-27 Can Openers 28-31 Portioners 32-37 Cutting Boards 38-39 Protective Gloves 40-41 Dispensers 42-47	Protective Apparel 50-51	Knife Sharpeners 54-55	Crustastun 58-59	Food Processor 62-63 Vegetable Slicer 64-65 Combined Cutter & Veg Slicer 66-67	Stick Blenders 70-73 Food Processors & Slicers 74-75
76	82	86	90	96	118
Excalibur AMERICA'S BEST DEHYDRATOR	Hotmix PRO THE CHEFS' CHOICE	Kisag Switzerland	KitchenAid	MATFER BOURGEAT	NEMOX PROFESSIONAL GLASS
Dehydrators 78-81	Thermal Blenders & Frozen Processors 84-85	Stick Blenders 88-89	Stand Mixers 92-93 Accessories 94-95	Cookware 98-103 Baking & Pastry Tools 104-109 Utensils 110-113 Gastronorm Containers 114-115 Clearing Trolleys 116-117	Ice Cream Machines 120-121 Standing Ice Cream Machines 122-123
124	128	136	142		
OHAUS	silikomart professional	triangle WWW.TRIANGLE-TOOLS.COM	ZEROLL		
Scales 126-127	Moulds 130-135	Utensils 138-141	Ice Cream Scoops & Spades 144-145		

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

MitchellcooperLtd Bonzerprofessional

MitchellcooperLtd

THE WORKHORSE FOR



THE WORKFORCE



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[®]
ELEMENTS



NEW
front of
house range



FSC
www.fsc.org
FSC® A000503
The mark of
responsible forestry

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.



Cake Stand
Small, medium, large
Walnut

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



Buffet Straight Bowl
Small, medium, large
Walnut

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



Buffet Concave Bowl
Small, medium
Walnut

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



Buffet Basket
Small, medium, large
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



Box Riser
Small, medium
Walnut

Code: 15 x 15 x 15cm: 13099-08
20 x 20 x 20cm: 13099-09



Block Riser
Small, medium, large
Oak

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



Rectangular Step Riser
Set of 3
Walnut

Code: 13099-03



Three Step Riser
Set of 3
Walnut

Code: 13099-01



Oval Step Riser
Set of 3
Walnut

Code: 13099-02



Crate Riser
Small, medium, large, extra large
Oak

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



3 Layer Stand
Small, medium, large
Oak

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



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

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

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



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 BOARD:

FITS
into GN 1/1
trays

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

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



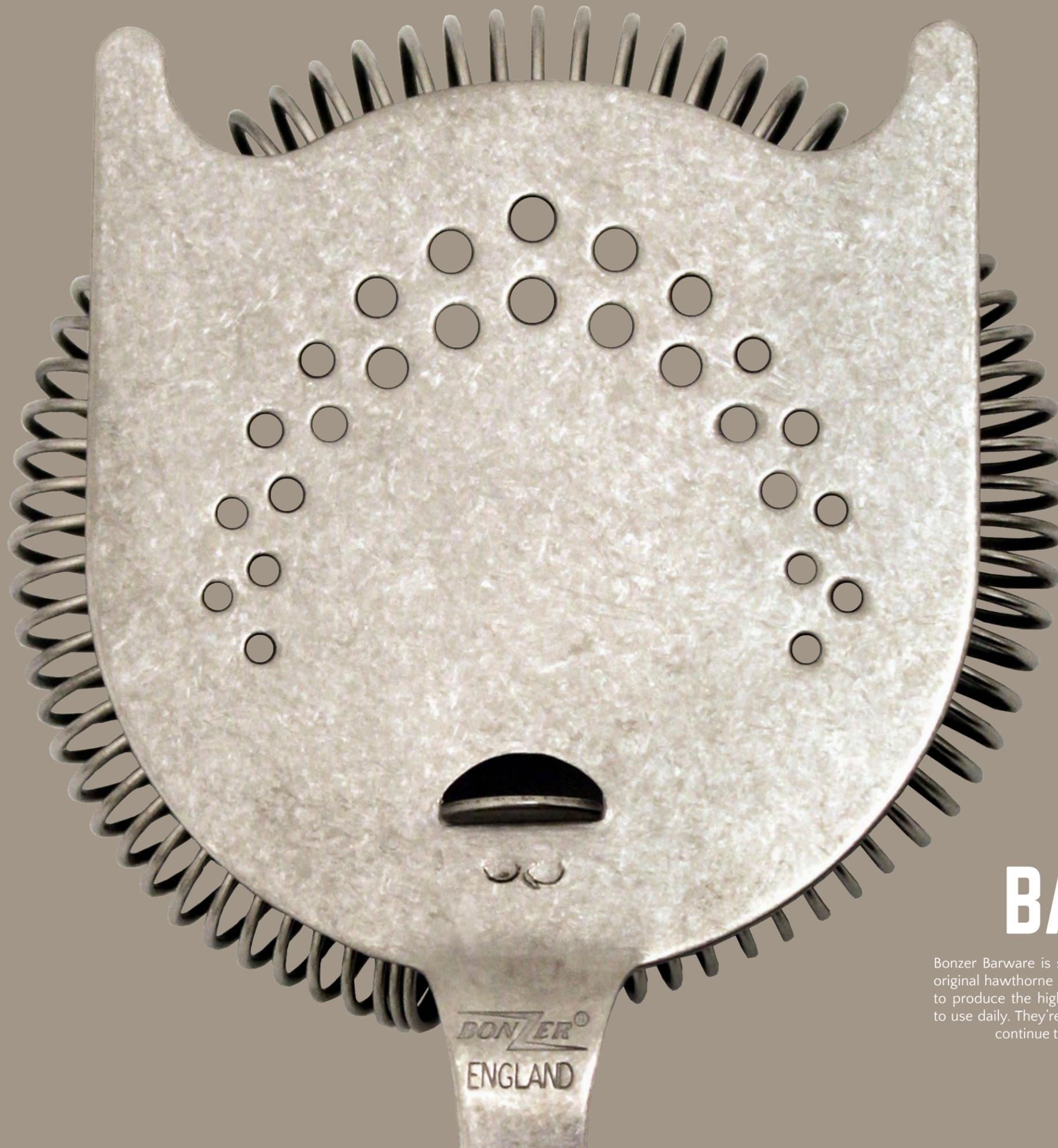
Cafes



Bakeries



SCAN
for full range online



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



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

SS DS



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

SS DS



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

SS DS



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

SS DS

CLASSIC RANGE



Hawthorne Strainer
High quality oversized spring with secure spring
Ergonomic design

SS



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

SS



Fine Strainer
Fine mesh
Dishwasher safe

SS



Items marked * include our Lifetime Warranty Promise

JIGGERS



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

SS



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

SS DS G C



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



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

SS

DS

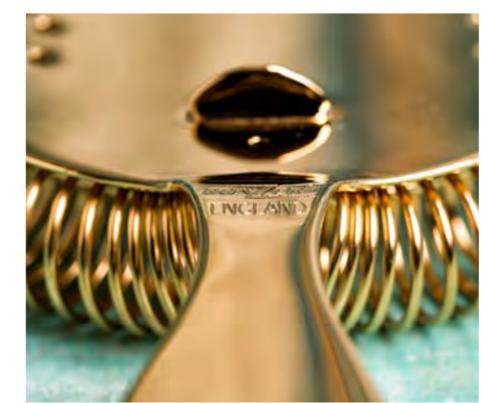


Mixing Vessel
Stainless steel alternative to a mixing glass
22oz

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"

*



Code: 12561-01

Heritage Acetal Muddler
10"



Bespoke
branding
available



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

Code: 10095-01



Ice Tongs



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



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.



Bespoke branding available

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.



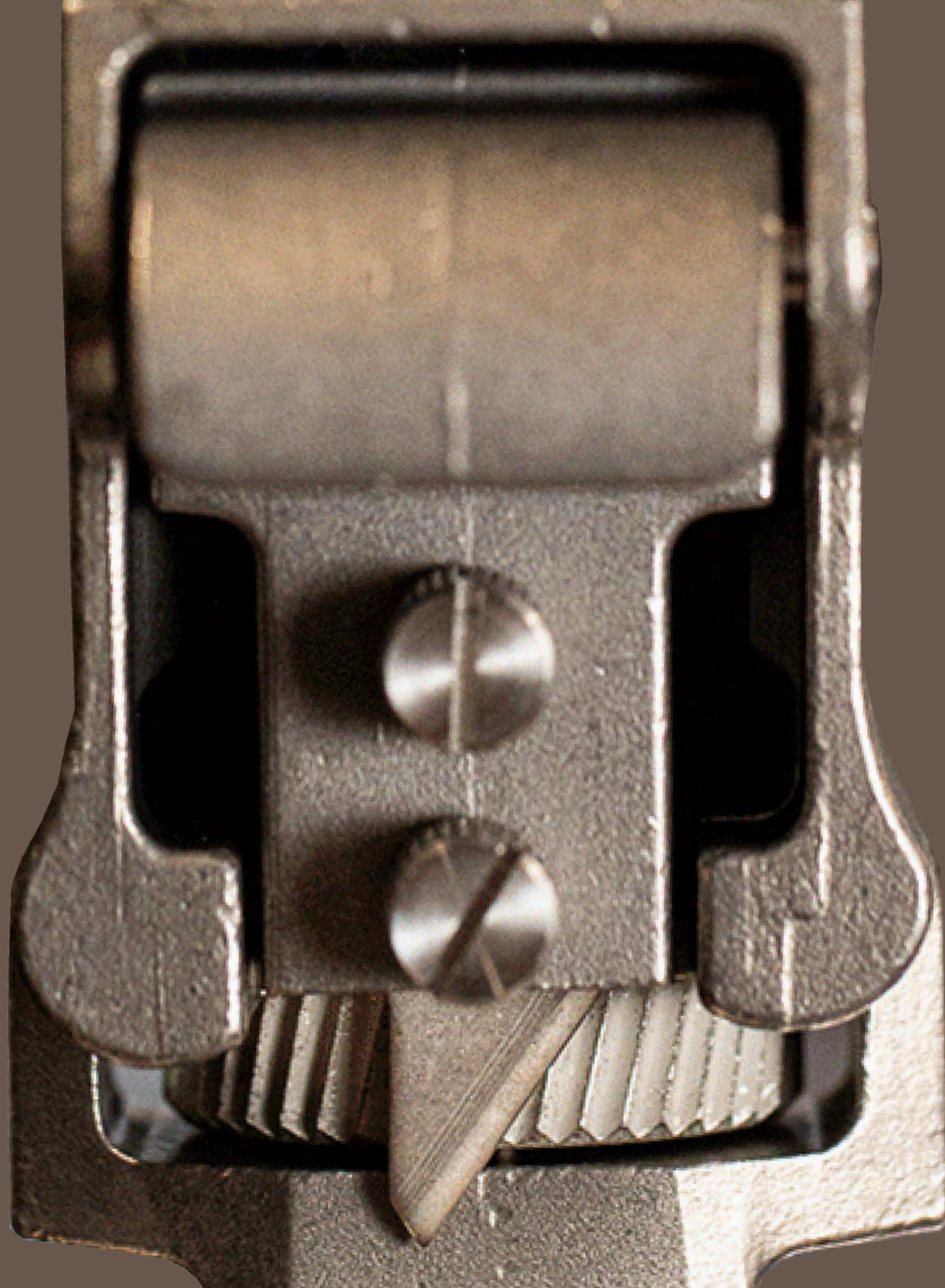
Bespoke branding available

Space for complete bar kit
High quality leather or waxed canvas



12789-01 12789-02

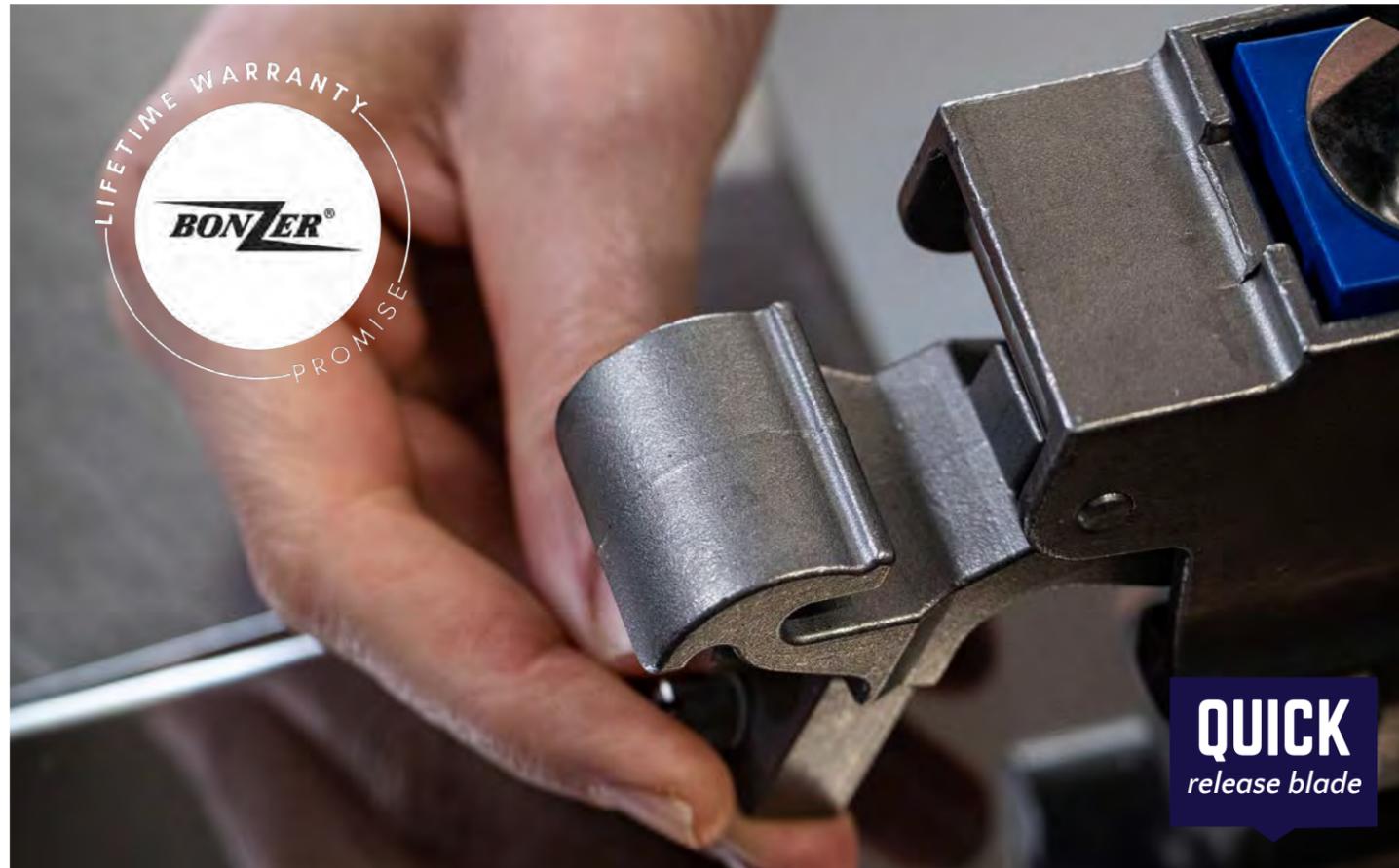




CAN OPENERS

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

 <p>10 cans per day</p> <p>Code: 16" Shaft: 10071-01 25" Shaft: 10071-04</p> <p>Classic R 16" & 25" shaft lengths</p>  <p>Made in the UK</p>	 <p>20 cans per day</p> <p>Code: 16" Shaft: 10080-01 25" Shaft: 10080-02</p> <p>EZ-20 Quick Release Blade 16" & 25" shaft lengths</p>   <p>NSF certified Made in the UK</p>	 <p>Code: Classic R: 10291-03 EZ-20: 10291-01 EZ-40-60/Titan: 10291-02</p> <p>Spares Replacement Blade and Wheel Packs Replace blade and wheel every 3-6 months</p>  <p>Made in the UK</p>
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40MM WHEEL CAN OPENER - (OPENS CANS TWICE AS FAST)

 <p>40 cans per day</p> <p>Code: 16" Shaft: 10081-01 25" Shaft: 10081-03</p> <p>EZ-40 16" & 25" shaft lengths</p>   <p>NSF certified Made in the UK</p>	 <p>60 cans per day</p> <p>Code: 16" Shaft: 10082-01 25" Shaft: 10082-02</p> <p>EZ-60 Stainless body & longer handle 16" & 25" shaft lengths</p>   <p>NSF certified Made in the UK</p>	 <p>60+ cans per day</p> <p>Code: 25" Shaft: 12594-01</p> <p>Titan Stainless body & handle 25" shaft length</p>   <p>NSF certified Made in the UK</p>
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Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/
Fast food



Cafes



Care Homes



LIFETIME WARRANTY
Register your Can Opener for a lifetime warranty.



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.



“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.



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.



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.



Colour, bowl size and codes:



Industries used in:



PORTIONER PRODUCT DETAILS

Litegrip | Unigrip
Size 70 / Plum
14ml / 0.49oz /
Mayonnaise, N
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

Litegrip
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
Bulgur 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

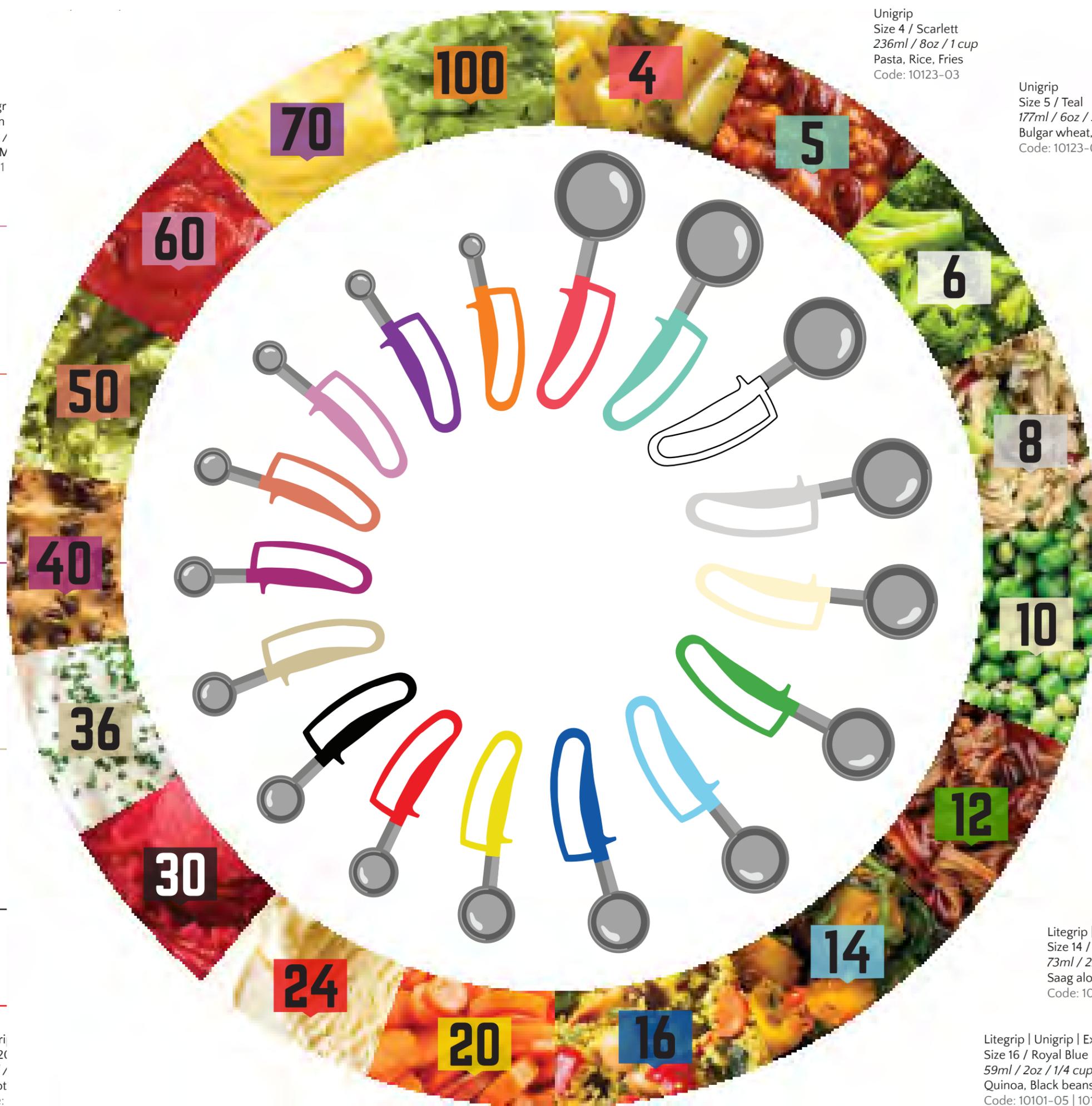
Litegrip | Unigrip | Extended Unigrip
Size 8 / Grey
110ml / 3.8oz / 1/2 cup
Cauliflower, Tuna mayo
Code: 10101-03 | 10123-08 | 10124-16

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:



EAZICLEAN OVENWEAR



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

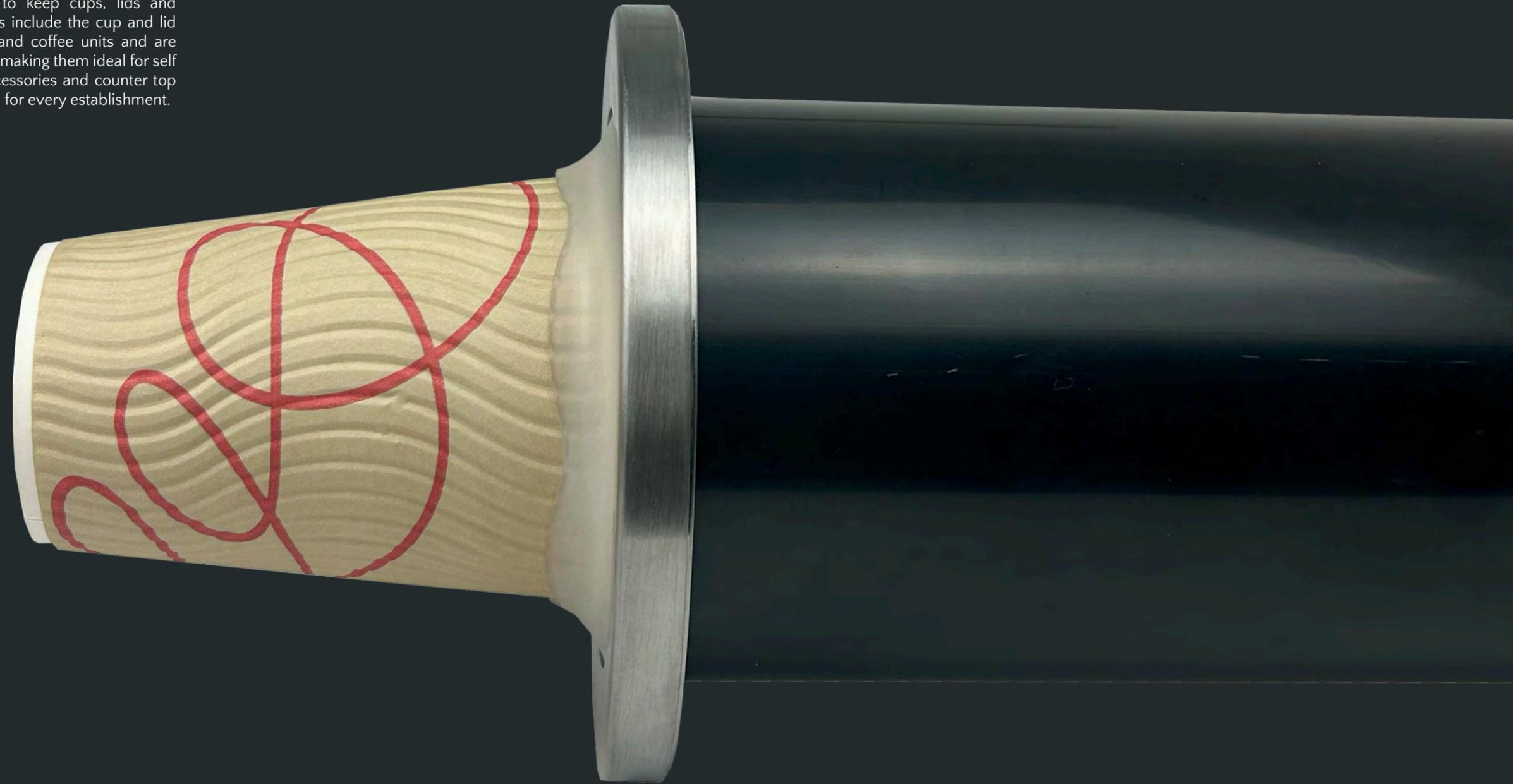
Code: 12670-03

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 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 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 certified
Made in the UK



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

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

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 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 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 certified
Made in the UK

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

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



Dishwasher safe

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



Dishwasher safe

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.



Industries used in:

- Hospitals
- Hotels
- Fast Food
- Bakeries
- Cafes
- Leisure Centres

QUALITY PROTECTION



**& PERSONAL
SAFETY**



SCAN
for brand page

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

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



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

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

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

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



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

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



PROTECTIVE APPAREL



THE EVOLUTION

OF SHARPENING

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.





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



Chef's Choice

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.



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

Code: 12749-01

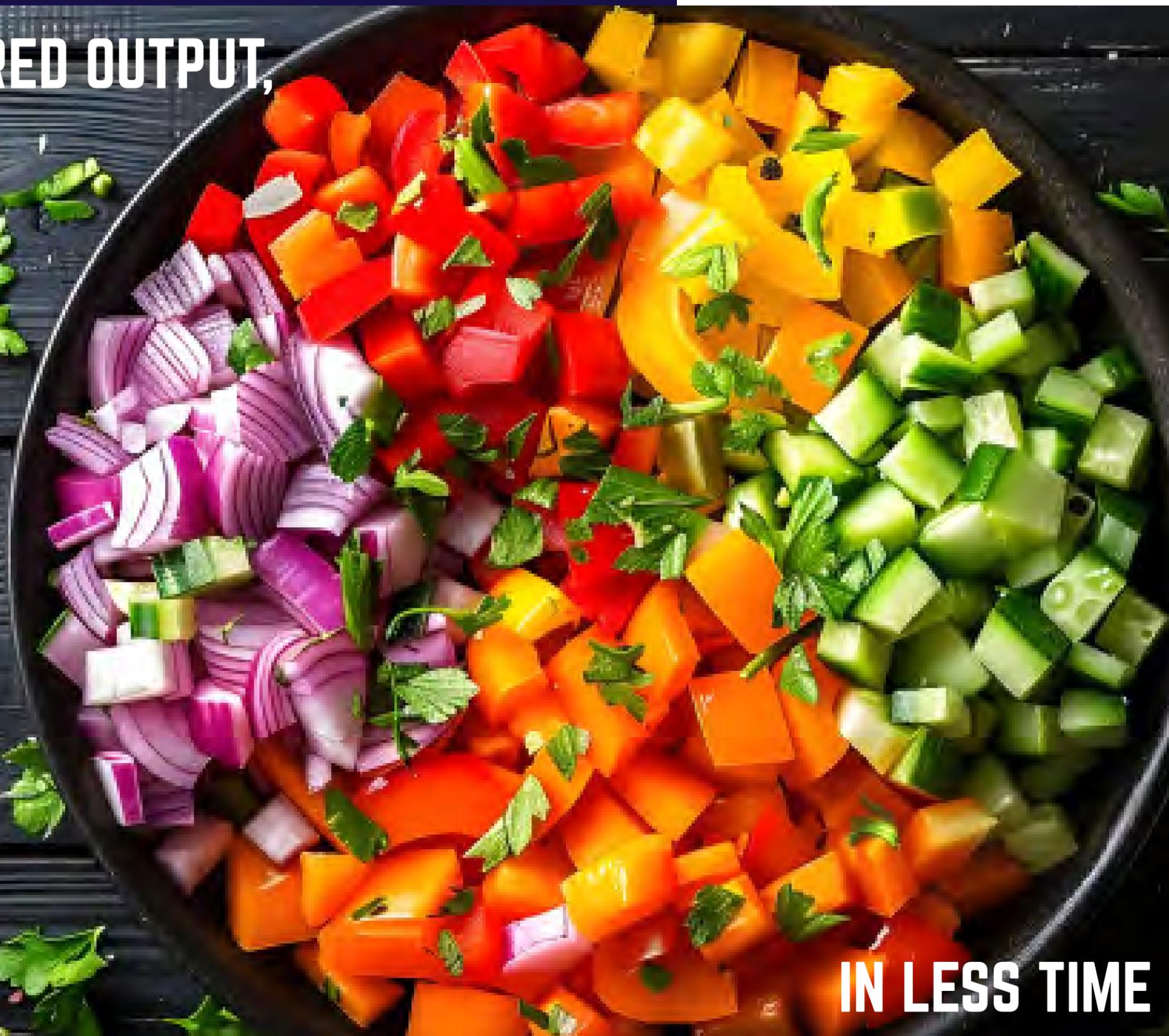
Unique sponge wetting scoop:



2 simple settings:



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

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

Code: 13087-03

Prep4You Food Processor - Single Speed
2.6l bowl
1500 rpm



NEW

Code: 13087-01

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



NEW

Code: 13104-01

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

Included:



Code: 2.6l:13115-04
3.6l:13115-05

Micro-Toothed Blade Rotor



Code: 2.6l:13115-02
3.6l:13115-03

Smooth Blade Rotor
Various sizes



Code: 13115-01

Transparent Co-polyester Bowl
2.6l only

Optional extras:

FOOD PROCESSOR

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



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



Prep4You Veg Slicer - Single Speed
3 disc set
1500 rpm



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



NEW
Prep4You Combined Veg Slicer and Processor
- Variable Speed
3.6l bowl / 3 disc set
500-3600 rpm



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



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

PREP4YOU - ACCESSORIES

DISCS:

SLICERS	CODE	SIZE
	13089-12	1mm
	13089-13	2mm
	13089-14	3mm
	13089-15	4mm
	13089-16	5mm
	13089-17	6mm
	13089-20 (aluminium)	8mm
13089-21 (aluminium)	10mm	
WAVY SLICERS		
	13089-18	3mm
	13089-19	5mm

SHREDDERS	CODE	SIZE
	13089-09	2mm
	13089-10	4mm
	13089-11 (french fries)	8mm
GRATERS		
	13089-04	2mm
	13089-05	3mm
	13089-06	4mm
	13089-07	7mm
PARMESAN GRATER		
	13089-08	

DICING:

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

DICING KITS	CODE	SIZE
	13089-25	8mm
	13089-26	10mm

SETS:

SET OF 3	CODE	SIZE
	13089-03	2mm + 5mm slicer, 3mm grater

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

CLEANING:

CLEANING TOOL	CODE	
	13089-24	

EJECTOR	CODE	
	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



SINCE 1964

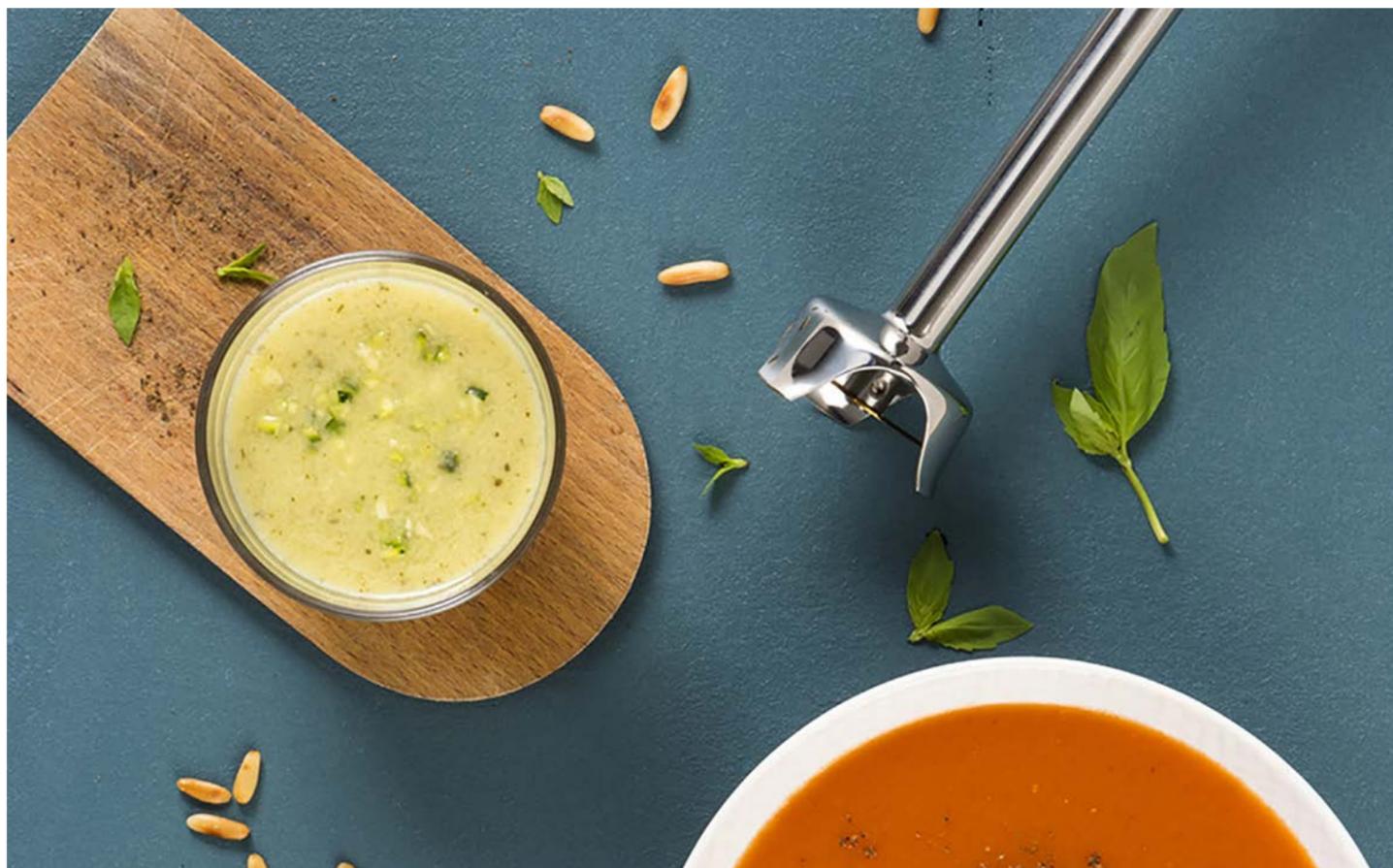


SCAN
for brand page



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



DMX160
4 blades and jug
Detachable

Code: 12939-01



JUNIOR - 225MM SHAFT / 270 WATT



MX225
Monoblock

Code: 12940-01



DMX225
Detachable shaft

Code: 12941-01



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



DMX300
Detachable shaft

Code: 12943-01



**20-40L
capacity**



MASTER - 410MM SHAFT / 600 WATT



Code: 12944-01

MX91-410
Monoblock



DMX91-410
Detachable shaft



Code: 12945-01

Master Combi 410
Whisk and blender
Detachable



40-100L
capacity

Code: 12946-01

SMX SERIES



75-300L
capacity

SMX600 Turbo
600mm shaft
850 watts

Code: 12948-01



75-300L
capacity

SMX800 Turbo
800mm shaft
1000 watts

Code: 12947-01

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



1-2
lettuce heads

Salad Spinner 5L
Sealed cover
Fast efficient action

Code: 12937-01



2-5
lettuce heads

Salad Spinner 10 & 20L
High capacity
Fast efficient action

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





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.



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 Parallelex 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

Essential

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



SCAN
for how to choose the right dehydrator for you



Code: 10414-01

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

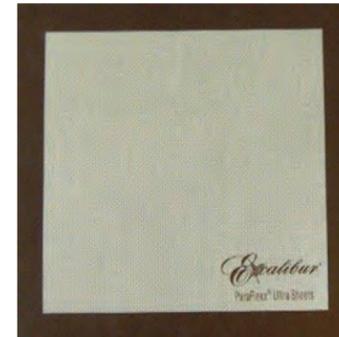


Code: 10417-05

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



Code: 12995-01



Code: 12994-01

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

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



SCAN
for full range online

SET & FORGET



FOOD
PREPARATION



SCAN
for brand page

Hotmix[®] 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

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

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 its 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
Shaft vertical speeds	1,000-2,500 rpm
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

Code: 12597-01



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

Code: 40-12596-01

Code: 50-12596-02



CAN OPENER



Code: 10321-01

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





CULINARY ADVENTURES

HUNGRY FOR



SCAN
for brand page

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



Pasta Shapes Press
6 blades

Code: 12880-10



Pasta Sheet Roller
Adjustable thickness

Code: 12880-11



Pasta Cutter
3 pieces

Code: 12880-12



Slicer & Shredder
3 quick change blades

Code: 12880-04



Mincer
Course and fine grinding plates

Code: 12880-03



Sifter & Scales
Automatic sifting & weighing

Code: 12880-05



ACCESSORIES



Citrus Juicer
Quick & extracts seeds

Code: 12880-02



Spiralizer
4 blades & peeler

Code: 12880-13



Vegetable Slicer
2 blade thicknesses included

Code: 12880-09



KitchenAid

SPARE BOWLS



Ergo Handle Bowl
6.6L, 5.2L

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



6.6L J Handle Bowl
Fits professional and heavy duty

Code: 12878-10



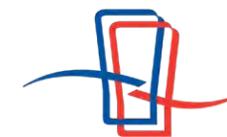
4.8L Glass Bowl
Silicone lid included

Code: 12878-07

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.





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



Wok
35cm
Traditional wooden handle

Code: 10153-01

BLACK STEEL



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



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

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



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)

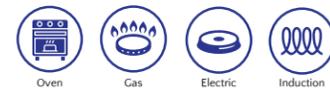
CODE	ØMM
10168-01	200
10168-02	240
10168-03	280
10168-04	320



CLASSE CHEF+



ELITE PRO



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

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



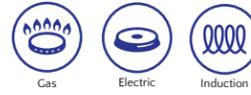
Round Pan
Various sizes
Thick aluminium (3-5mm)

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



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



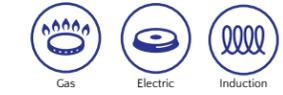
Wok
350mm
Stainless steel

Code: 10233-02



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



MASTER BOURGEOIS



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

Code: 400 x 300mm: 10636-01
600 x 400mm: 10636-02
GN1/1: 10636-03



Alu Perforated Sheet
3mm perforations

Code: 600 x 400mm: 10654-02
GN1/1: 10654-03



Blue Steel Sheet
Distortion resistant
Designed for hard work

Code: 400 x 300mm: 10710-01
530 x 320: 10710-02
600 x 400: 10710-03



Blue Steel Perforated Sheet
60 x 40mm

Code: 10707-01

PASTRY TOOLS



Plastic Lattice Pastry Roller - Diamond
Quickly piercing dough
Even lattice

Code: 11202-01



Plastic Lattice Pastry Roller - Docker
Quickly piercing dough
Even lattice

Code: 11202-02



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

Code: C6: 11754-10
C8: 11754-12
D6: 11754-14
F6: 11754-22



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

Code: 11832-01



Exal Sheet
1.7mm non stick coating
Ultimate endurance

Code: 400 x 300mm: 10878-01
600 x 400mm: 10878-02
530 x 325mm: 10878-03



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

Code: 12714-04



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

Code: 418 x 300: 11006-01
585 x 385mm: 11006-02
510 x 325mm: 11006-04



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

Code: 530 x 300mm: 10829-01
600 x 400mm: 10829-02
400 x 300mm: 10829-03



Polythene Disp Piping Bags
Transparent polyethylene
100 bags

Code: 11315-01



Polyethylene Piping Bags Roll
53 x 26cm
100 bags

Code: 11390-01



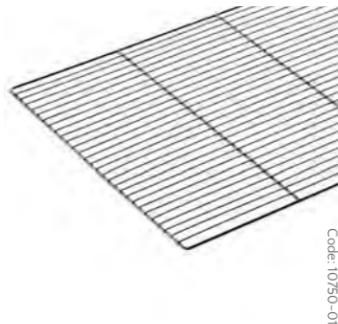
Flexible Pastry Bag
450 & 500mm
Reusable and environmentally friendly

Code: 450mm: 11021-05
500mm: 11021-06



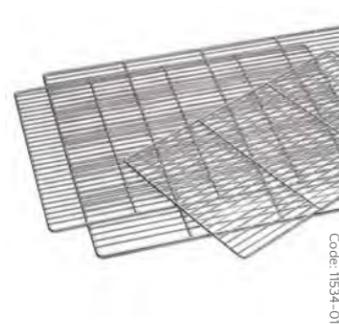
Disp Comfort Piping Bags - 100
460mm
Comfort XL

Code: 10793-01



Chrome Flat Grid 5
Designed to circulate heat evenly
Chrome finish

Code: 10750-01



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

Code: 11534-01



Ch/St Cake Cooler W Feet
280mm

Code: 10729-03



Baking Beans 1Kg
1kg
Ceramic

Code: 10684-02



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

Code: 11405-01



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

Code: 11406-01



S/S Automatic Funnel 185ml
Piston funnel
Minimal mess

Code: 11409-01



S/S Genoise Saw
570mm
Adjustable blade spacing

Code: 11529-01



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

Code: Round: 10883-01
Straight: 10883-02



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

Code: 25mm: 11018-01
30mm: 11018-02
35mm: 11018-03
40mm: 11018-04
45mm: 11018-05
50mm: 11018-06
60mm: 11018-07
70mm: 11018-08



Nylon Fibre Brush
Various sizes
Durable composite sealed handle

Code: 30mm: 11145-01
40mm: 11145-02
50mm: 11145-03
70mm: 11145-05



Natural Bristle Round Pastry Brush
60mm
Durable composite sealed handle

Code: 11389-01



Alu Flour Scoop
Various sizes

Code: 210mm: 10642-01
250mm: 10642-03
265mm: 10642-04



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

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 PIn Cutter
Round plain pastry cutter
Non-stick

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



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

Code: 100mm: 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



Exoglass Round Cutter Box
Box of 7
30-100mm

Code: 10912-02



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for full range online



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



MATFER BOURGNEAT



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

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: 10917-05
500mm: 10917-08



Safety Can Opener
Cuts through side of rim

Code: 11799-01



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

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



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



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



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



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



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



SCAN
for full range online



GASTRONORM CONTAINERS



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

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



Code: 4L: 1134-04
8L: 1134-05
7.5L: 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

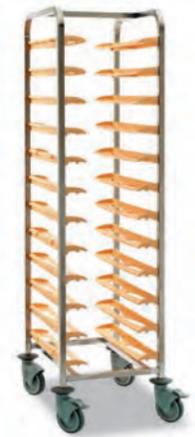


CLEARING TROLLEYS



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: 1077A-02
200 roll: 1077B-03



Disposable Trolley Covers for GN 1/1
Pack 300
Plastic

Code: 12795-01



& TOP QUALITY

**COMBINING
TECHNOLOGICAL INNOVATION**



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

25 MIN
preparation



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

Code: 10452-03

12 MIN
preparation



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

Code: 10444-03

12 MIN
preparation



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

Code: 10446-03

10 MIN
preparation



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

Code: 10449-03

NEMOX



STANDING ICE CREAM MACHINES



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

Code: 10442-03



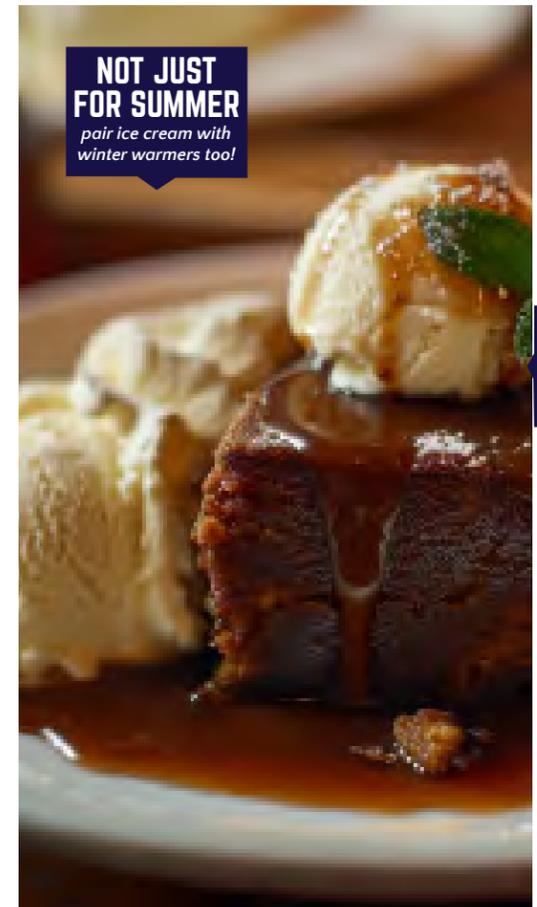
Gelato 12K
Bowl volume 6l
Frontal production extraction
Hourly production: 17

Code: 10443-03



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

Code: 10445-03



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[®]
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.

NATURAE

NATURAE

NEW



NEW

Code: 13011-01



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

NEW

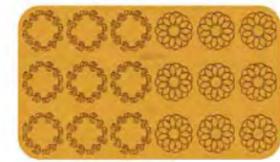
Code: 13011-03



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

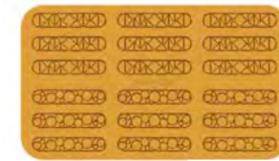
Code: 13011-05



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

NEW

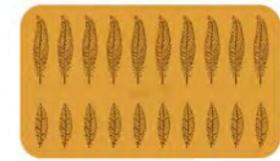
Code: 13011-06



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



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

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

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: 12248-015

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

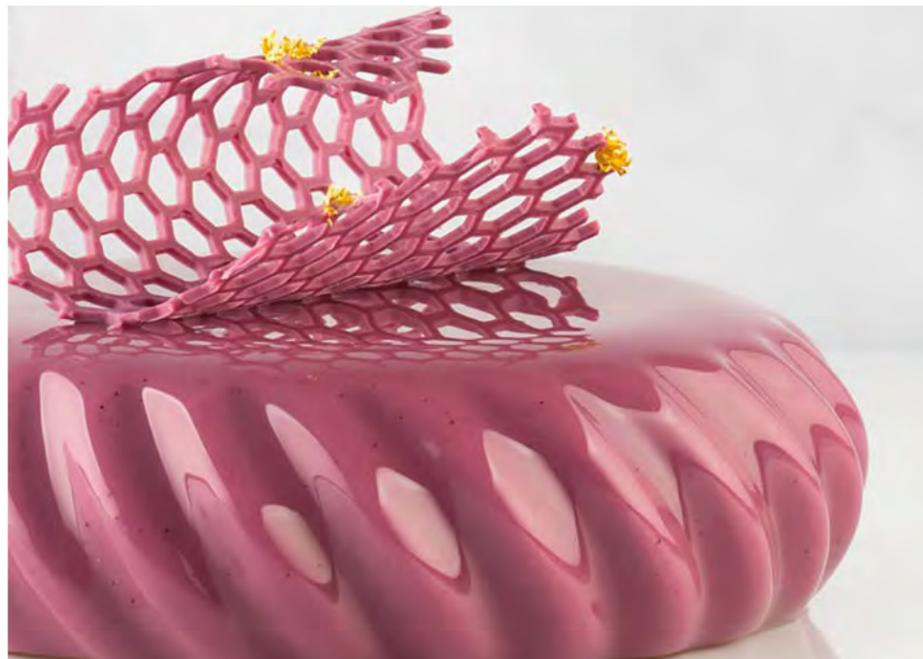
STECCOFLEX



Code: 12248-18

Secret
Ø45 x 35mm
40ml volume

NEW



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

SilkMART
PROFESSIONAL

MULTIFLEX



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



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

TARTE RINGS



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



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



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



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



MOULD SHEETS



5 x Muffin - Large
135ml
81 x 32mm



6 x Muffin - Medium
100ml
69 x 35mm



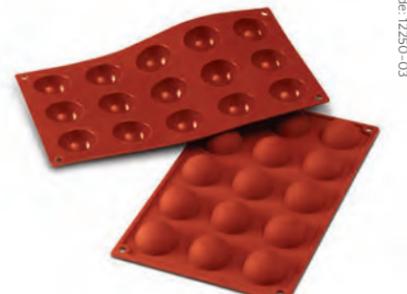
11 x Muffin - Small
50ml
51 x 28mm



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



6 x Big Savarin
62ml
Ø72 x 23mm



15 x Half Sphere
20ml
Ø40 x 20mm



FULL RANGE
AVAILABLE
on request

PERFECT FUNCTIONALITY



SUPERIOR QUALITY

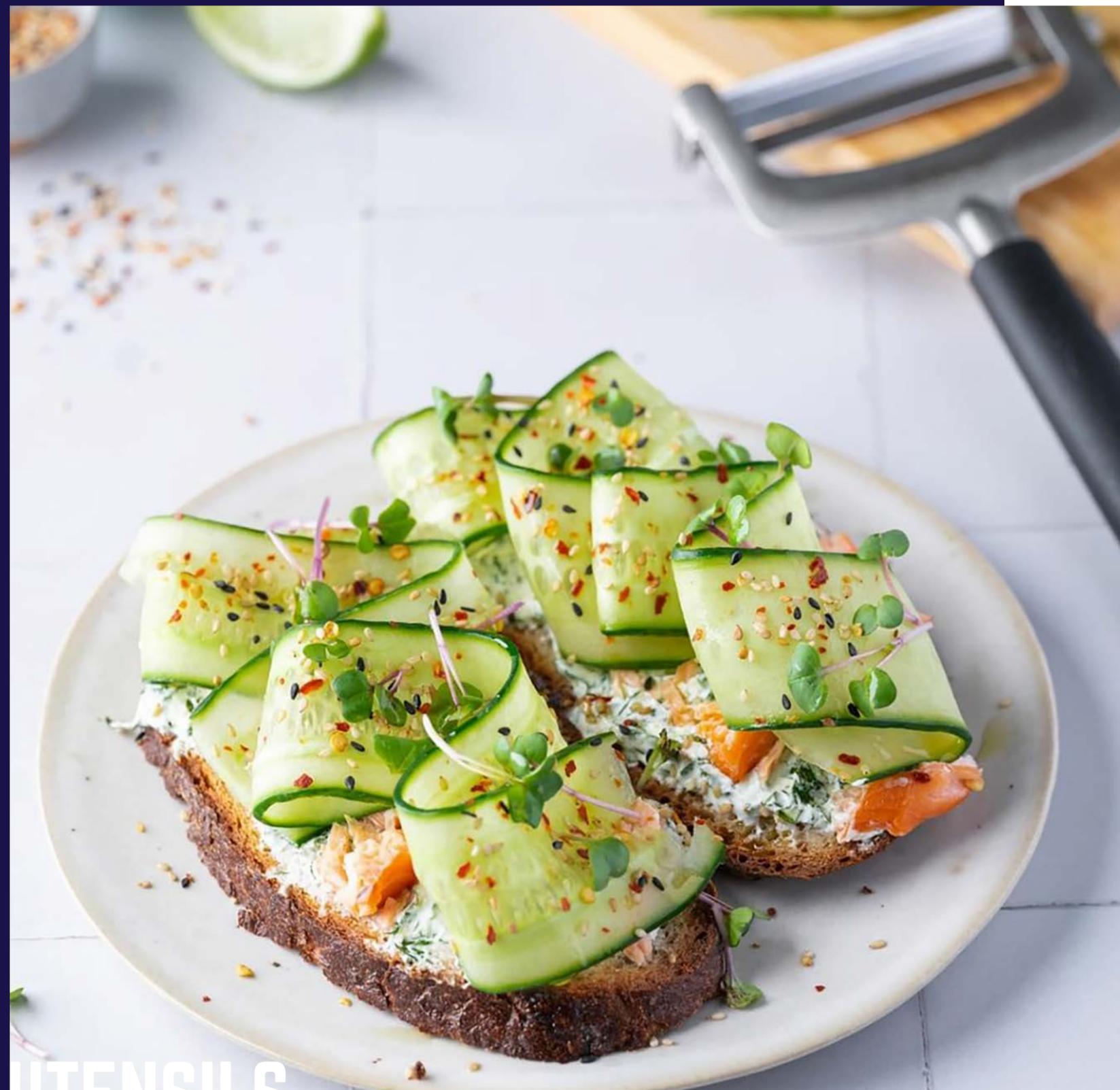


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SCAN
for brand page



UTENSILS

PEELERS



Horizontal Peeler 50mm
Straight blade
50mm wide

Code: 12502-01



Horizontal Peeler 90mm
Straight blade
90mm wide

Code: 12502-02



Vertical Peeler
Straight blade
50mm wide

Code: 12509-01



3 in 1 Narrow Peeler
3 blade julienne set

Code: 12491-01



3 in 1 Wide Peeler
3 blade set

Code: 12492-01



Julienne Peeler
Dishwasher safe

Code: 12604-02



Spiral Peeler
Dishwasher safe

Code: 12604-01



Double Edge Peeler
Straight blade
Stainless steel

Code: 12497-01

CORERS



Quick Corer
Curved sharp blade

Code: 12507-01



Apple Corer
Dishwasher safe

Code: 12494-01

SLICERS



8 Blade Slicer
Parallel Knives

Code: 12493-01



Fine Slicer
Safety pusher

Code: 12428-01



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

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

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: 12883-01

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

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

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



triangle



ICE CREAM SCOOP

THE ICONIC



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



Zerolon Scoop
 With non stick coating
 6 colour coded sizes available

Code: 12386-03

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

Code: 12386-02



Zerolon Spade
 With non stick coating
 1 size available



Zeroll Spade
 Preserves ice cream
 1 size available



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