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Catalogue 2016

NEW TECHNOLOGIES

SOUS VIDE CIRCULATOR

- perfect for cooking in water bath with precisely temperature control
- heater: 1,4 kW
- ensure temperature stability in the range of -0,1°C to 0,2°C
- temperature adjustable in increments of 0,1°C

Large display ensures easy reading



Mounted pump allows optimum water circulation



Recommended with GN1/1 200 polycarbonate container





Code	Product	W mm	D mm	H mm	V liters	M kg	P kW	U V
691100	Circulator	145	115	325	-	1,9	1,4	230
141200	GN 1/1 polycarbonate container	530	325	200	26	-	-	-

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VACUUM PACKING SEALERS

- food product vacuum packing machine
- ideal for packaging dry and delicate food products
- dedicated as an auxiliary device
- should be used only with ribbed bags

VACUUM PACKING MACHINE

- digital display
- four sealing functions
- sealing time 0-6 s
- pump capacity 0,96 m3/h
- maximum seal width 310 mm



Code	W mm	D mm	H mm	M kg	P kW	U V
691302	386	300	110	6,3	0,7	230

CHAMBER VACUUM PACKING MACHINES

- food product vacuum packing machine
- ideal for packing any kind of product
- the ideal device for use with a low temperatures Sous Vide cooking method
- can be used both ribbed and smooth vacuum packing bags

VACUUM PACKING MACHINE

- easy clean chamber with rounded corners
- transparent cover for easy food viewing
- vacuum bag maximum size:
  250x350 mm for 691350
  200x300 mm for 691309
- Busch vacuum pump with capacity of :
  8 m^3/h in 691350
  4 m^3/h in 691309



1

No.	Code	W mm	D mm	H mm	Chamber dimension WxDxH mm	P kW	U V
1.	**691350**	450	525	385	370x350x150	0,55	230
2.	**691309**	330	450	295	280x310x85	0,30	230

VACUUM PACKING MACHINE

- special vacuum bag holder in a chamber
- maximum seal width 290 mm
- machine suction cycle 5-60 s
- capacity 4,6 m³/h
- chamber dimensions (W x D x H): 300x290x100 mm

Rounded chamber edges for easy cleaning



Transparent polycarbonate cover



Ergonomic cover handle



Electronic control panel with marinating function





Code	W mm	D mm	H mm	M kg	P kW	U V
691311	429	359	378	23	0,63	230

NEW TECHNOLOGIES

VACUUM PACK BAGS

SOUS VIDE

- smooth bags for chamber vacum packing
- bags for cooking in combi ovens
- applicable in a temperature range from -18 to 120°C
- (K) pc in one package
- price for one package



Sealed bags ensure longer expiry date of food product



Code	W mm	D mm	T °C	K pcs
691921	150	250	do 120	100
691922	200	300	do 120	100
691923	250	350	do 120	100

VACUUM PACKING BAGS

SOUS VIDE

- slotted bags for chamber and rail vacum packing
- applicable in a temperature range from -18 to 99°C
- bags thickness 0,75/0,95mm
- (K) pc in one package
- price for one package



Sealed bags ensure longer expiry date of food product



Code	W mm	D mm	T °C	K pcs
691907	160	230	-18 do 99	100
691908	200	300	-18 do 99	100
691909	250	350	-18 do 99	100

VACUUM PACKING BAGS

SOUS VIDE

- smooth bags for chamber vacum packing
- applicable in a temperature range from -18 to 99°C
- bags thickness 0,75
- (K) pc in one package
- price for one package



Sealed bags ensure longer expiry date of food product



Code	W mm	D mm	T °C	K pcs
691914	160	230	-18 do 99	100
691915	200	300	-18 do 99	100
691916	250	350	-18 do 99	100

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VACUUM PACKAGING CANISTER

- compatible with machines 691301, 691302
- vacuum machine suction house included



Code	Ø mm	H mm	V liters
691931	145	92	0,6

VACUUM PACKAGING CANISTER

- compatible with machines 691301, 691302
- vacuum machine suction house included



Code	W mm	D mm	H mm	V liters
691932	215	215	142	2,5

WINE BOTTLE VACUUM STOPPER

- stopper for vacuum packing wine bottles, olive oil and non-carbonated liquids
- designed for suction hose 691933

Suction hose (not part of the set)





Code	Ø mm	H mm
475960	30	60

SEAL

- sealing tape for sous-vide probe



Code	L mm
691001	500

VACUUM PACK SUCTION HOSE

- suction hose for canisters and stoppers 691931, 691932, 475960
- hose designed for vacuum packing machines 691301, 691302



Code	L mm
691933	600

02 **KITCHEN UTENSILS**

Bowls, conical colanders and strainers helping to create dishes with an unforgettable taste, flavor and texture and professional pots and pans for food heat treatment process.

01 **MEDIUM STOCKPOT** Code **012282** (page 14)
02 **STOCKPOT** Code **013202** (page 14)
03 **NON-STICK FRYPAN** Code **014244** (page 16)
04 **COLANDER** Code **071230** (page 22)

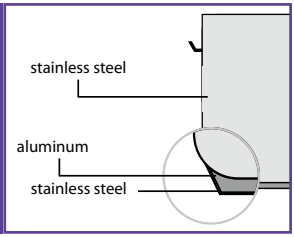


STAINLESS STEEL SATIN POTS

INOX

- line of professional stainless steel satin pots
- multilayer bottom construction ensures even heat distribution
- corrosion proof capsule bottom
- heat resistant multipoint welded handles
- all pots of diameter over 360 mm have additional reinforced edge and handles

Multilayer capsule bottom



Multilayer bottom construction ensures even heat distribution



Heat resistant multipoint welded handles



Suitable for induction, gas and electric ranges





KITCHEN UTENSILS

HIGH STOCKPOT

- lid included



Code	Ø mm	H mm	V liters
011162	160	120	2,5
011202	200	200	6,3
011242	240	200	9,0
011282	280	250	15,4
011322	320	260	20,9
011342	320	320	25,7
011362	360	360	36,6
011402	400	400	50,3
011452	450	450	71,6
011502	500	500	98,2

MEDIUM STOCKPOT

- lid included



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

STOCKPOT

- lid included



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

CASSEROLE POT

- lid included



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

HIGH STOCKPOT

- sold without lid



Code	Ø mm	H mm	V liters
011164	160	120	2,5
011204	200	200	6,3
011244	240	200	9,0
011284	280	250	15,4
011324	320	260	20,9
011344	320	320	25,7
011364	360	360	36,6
011404	400	400	50,3
011454	450	450	71,6
011504	500	500	98,2

MEDIUM STOCKPOT

- sold without lid



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

STOCKPOT

- sold without lid



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

CASSEROLE POT

- sold without lid



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

LID



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

LID HANGER

- Ø max. 320 mm
- for 6 lids



Code	W mm	D mm	H mm
019001	290	130	520

STOCKPOT STAND

- welded construction



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

KITCHEN UTENSILS

SAUCEPAN

- lid included



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

SAUCEPAN

- sold without lid



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

SAUCEPAN

INOX

- sold without lid



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

CERAMIC FRYING PAN

Ceramic

- ceramic coating providing non-stick cooking surface
- stainless steel and silicone coated riveted handle
- encapsulated bottom ensures corrosion resistance
- lids 019204, 019244, 019284 fit respectively



Code	Ø mm	H mm
018200	200	45
018240	240	50
018280	280	55

FRYPAN

- corrosion proof capsule bottom
- fit lids from page 15



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

NON-STICK FRYPAN

Teflon

- Teflon coated
- encapsulated bottom ensures rust resistance
- fit lids from page 15



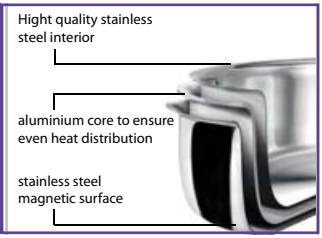
Code	Ø mm	H mm
014244	240	42
014284	280	48
014324	320	52

MULTILAYER STAINLESS STEEL COOKWARE

INOX

- line of professional multilayer pots, pans and saucepans
- made of rust and impact proof mirror polished stainless steel
- recommended for cooking milk, sauces and thick soups
- multilayer construction ensures even heat distribution

Multilayer construction



Suitable for induction, gas and electric ranges



POT

- sold without lid



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

SAUCEPAN

- sold without lid



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

FRYPAN



Code	Ø mm	H mm
021424	240	50
021428	280	50

SAUCEPAN

Teflon

- sold without lid



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

LID



Code	Ø mm
021916	160
021920	200
021922	220
021924	240
021928	280

NON-STICK ALUMINUM FRYPANS

- Teflon coated aluminum frypans
- made of aluminum cast
- epoxied steel handle
- very good and fast heat distribution on whole surface
- frying with very little amount of oil

Al Teflon

MATFER BOURGEAT

FRYPAN



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

DEEP FRYPAN



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

CREPES FRYPAN



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

FISH FRYPAN



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

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NON-STICK PLATINUM ALUMINUM FRYPANS

- Teflon coated aluminum frypans
- original Teflon® with DUPONT® logo
- 3 layer non-stick scratch proof coating
- heat resistant epoxied steel handle
- very good and fast heat distribution on whole surface
- frying with very little amount of oil

3 - layer Teflon coating



Epoxied steel handle



FRYPAN

Induction bottom





Code	Ø mm	H mm	V liters
035240	240	45	2,0
035280	280	50	3,0

FRYPAN

- frypans of diameter 200 to 280 mm have thickness of 4 mm
- frypans of diameter 320 mm and over have thickness of 5 mm



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

CREPES FRYPAN



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

CARBON STEEL FRYPAN

- non-stick coating



Code	Ø mm	H mm
037280	280	40

KITCHEN UTENSILS

CAST IRON COOKWARE

- rust resistant oxidized surface
- cast iron cookware heats evenly, remain hot for long time
- recommended for serving hot dishes
- can be used in ovens, on induction, gas and electric ranges as well as over an open fire
- rinse and dry before use; after use (when product is still warm) wash with brush and dish-washing liquid; after drying lubricate with vegetable oil

RONNEBY BRUK SWEDEN

UNIVERSAL FRYING PAN

- stainless steel handle



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

ROUNDED GRILL FRYING PAN

- stainless steel handle



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

GRILL FRYING PAN

- square



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

CAST IRON ROAST PAN WITH LID



Code	W mm	D mm	H mm	V liters	M kg
046320	480	220	220	6	8,8

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CAST IRON COOKWARE

- black surface cast iron cookware
- recommended for serving hot dishes
- prepared food remains warm for a long time thanks to thick bottom
- double sided griddle plate can be used on standard gas and electric ranges (recommended for American and Argentinian style steaks)
- rinse and dry before use; after use (when product is still warm) wash with brush and dish-washing liquid; after drying lubricate with vegetable oil

SQUARE RIBBED SKILLET

- square

Ribbed bottom excellent for grilling





Code	W mm	D mm	H mm	M kg
049003	240	240	30	2,6

REVERSIBLE DOUBLE GRIDDLE

- double sided (smooth /ribbed)



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

SIZZLER DISH

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



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

KITCHEN UTENSILS

COLANDER

INOX

- stainless steel handle



Code	Ø mm	L mm
077220	220	260
077260	260	260

SIEVE

INOX

- wooden handle
- L - handle length



Code	Ø mm	L mm
074300	300	430
074350	350	430

COLANDER

INOX



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

COLANDER

INOX

- with handles



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

CONICAL COLANDER

INOX

- polished steel



Code	Ø mm	H mm
072243	240	140
072283	280	160
072323	320	170
072363	360	190
072403	400	220

CONICAL COLANDER

INOX

- satin steel



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

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SAUCE GUN WITH STAND

INOX

- excellent tool for dispensing sauces,dressings, liquid chocolate
- ideal for confectionery and food decoration
- with the stand
- two nozzles ~ Ø = 3 mm and 6 mm
- orifice ~ Ø = 9mm
- Ø = 210 mm outer Ø = 190 mm inner



Code	V liters
510020	1,8

BOWL

- tempered glass, impact resistant, hot and cold temperature safe
- sold in carton quantities (K)

Paşabahçe



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

BOWL

INOX

- satin steel



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

BOWL

INOX

- polished steel



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

BOWL

INOX

- polished steel
- the edge is included in the diameter



Code	Ø mm	H mm	V liters
082360	360	160	11,5
082400	400	110	8,0
082500	500	130	14,0
082550	550	145	19,0
082600	600	160	27,0
082700	700	185	45,0
082800	800	205	65,0
082900	900	225	90,0

KITCHEN BOWL

INOX

- satin steel
- with handles



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

KITCHEN UTENSILS

PASTA COLANDER

- 4 pasta colanders
- for pot 013322 (p 14), 013324 (p 15)



Code	Ø mm	H mm
020320	300	180

FISH KETTLE



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

KETTLE



Code	V liters
096050	5

BAKING TIN FOR TERRINE

- shapes:
  098010 -
  098020 -
  098030 -



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

CONICAL STRAINER WITH DENSE MESH



Dense mesh

Code	Ø mm	H mm
075200	200	150
075240	240	180

SIEVE



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

CHINESE COLANDER



Perforation 1,8 mm

Code	Ø mm	H mm
075201	200	170
075241	240	210

SIEVE

- 1,5 mm mesh



Code	Ø mm	H mm
073200	230	55
073250	245	60
073300	320	80

STAINLESS STEEL PREMIUM BUCKETS

- internal scale
- border 10 mm

INOX

Lindén

BUCKET



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

BUCKET WITH RING



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

LID

- 093101 for 10 l buckets
- 093121 for 12 l buckets
- 093151 for 15 l buckets



Code	For	Ø mm
093101	091101 i 092101	280
093121	091121 i 092121	290
093151	091151 i 092151	305

STAINLESS STEEL BUCKETS

- internal scale
- buckets with ring are stackable

INOX

BUCKET



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

BUCKET WITH RING



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

LID



Code	For	Ø mm
093103	091103 i 092103	275
093123	091123 i 092123	290
093153	091153 i 092153	300

03 STORAGE AND TRANSPORT OF FOOD

Containers used both for food storage as well as for hot food processing and transport trolleys creating, together with containers, a perfect transport solution for all kinds of food.

01 **THERMOS WITH TAP** Code **052204** (page 44)
02 **GASTRONORM CONTAINER GN 1/4** Code **114100** (page 29)
03 **THERMOBOX** Code **058200** (page 47)
04 **GASTRONORM CONTAINERGN 1/2** Code **112100** (page 28)



STAINLESS STEEL GASTRONORM CONTAINERS

- recommended for usage in temperature ranges between -20°C and 300°C
- made of high quality stainless steel, solid construction
- easy to clean
- approximate capacity of GN containers
- two types of GN containers: standard and with handles
- three types of lids available: standard lids, lids for GN with handles, lids with silicone seal
- support / dividing bars available (p. 30)

USAGE EXAMPLES:

- showcases and cooling tables
- convection ovens
- bain maries
- transportation containers
- food storage in coolers



Smooth edges



Rounded corners



SIZE



Hight - h



STORAGE AND TRANSPORT OF FOOD

GN 2/1

- 650 x 530 mm



Code	H mm	V liters
117020	20	4,4
117040	40	9,0
117060	65	18,0
117100	100	30,0
117150	150	42,0
117200	200	58,0

GN 1/1

- 530 x 325 mm



Code	H mm	V liters
111020	20	2,2
111040	40	5,0
111060	65	8,0
111100	100	14,0
111150	150	19,0
111200	200	26,0

GN 2/3

- 325 x 354 mm



Code	H mm	V liters
115020	20	1,5
115040	40	3,5
115060	65	5,5
115100	100	8,0
115150	150	12,0
115200	200	18,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
112020	20	1,2
112040	40	2,0
112060	65	3,5
112100	100	6,0
112150	150	8,5
112200	200	11,5

GN 2/4

- 162 x 530 mm



Code	H mm	V liters
118040	40	1,75
118060	65	3,50
118100	100	5,50
118150	150	8,50

LID WITH SEAL

- silicone seal
- vent valve



Code	For
111014	GN 1/1
115014	GN 2/3
112014	GN 1/2
113014	GN 1/3
114014	GN 1/4
116014	GN 1/6

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
113020	20	0,7
113040	40	1,5
113060	65	2,5
113100	100	3,7
113150	150	5,7
113200	200	7,3

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
114020	20	0,4
114040	40	1,0
114060	65	1,7
114100	100	2,8
114150	150	3,6
114200	200	5,0

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
116060	65	1,0
116100	100	1,6
116150	150	2,0
116200	200	2,8

GN 1/9

- 176 x 108 mm



Code	H mm	V liters
119060	65	0,5
119100	100	0,8
119150	150	1,4

GN 1/12

- 132 x 108 mm



Code	H mm	V liters
110100	100	0,5

LID



Code	For
117000	GN 2/1
111000	GN 1/1
115000	GN 2/3
112000	GN 1/2
118000	GN 2/4
113000	GN 1/3
114000	GN 1/4
116000	GN 1/6
119000	GN 1/9
110000	GN 1/12

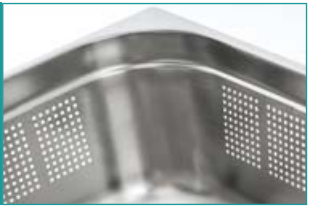
PERFORATED STAINLESS STEEL GN CONTAINERS

- recommended for steaming in convection steam ovens
- made of high quality stainless steel
- approximate capacity of GN containers

Perforation 2,7 mm



Rounded corners



GN 1/1

- 530 x 325 mm



Code	H mm	V liters
121024	20	2,2
121044	40	5,0
121064	65	8,0
121104	100	14,0
121154	150	19,0
121204	200	26,0

GN 2/3

- 325 x 354 mm



Code	H mm	V liters
125064	65	5,5
125104	100	8,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
122064	65	3,5
122104	100	6,0
122154	150	8,5

SUPPORTING / DIVIDING BAR

- allows to place GN containers in refrigerated counters, bains maries, thermoses, etc.



Code	L mm
100321	325
100531	530

stalgast

GASTRONORM CONTAINERS MADE OF ECO STAINLESS STEEL

- recommended for usage at temperatures of -20 ° C to 300 ° C
- made of stainless steel
- easy to clean
- GN capacity is approximate

USAGE EXAMPLES

- counter and display fridges
- steam convection ovens
- bain maries
- transport thermoses
- food in cold storages

GN 1/1

- 530 x 325 mm



Code	H mm	V liters
111021	20	2,2
111041	40	5,0
111061	65	8,0
111101	100	14,0
111151	150	19,0
111201	200	26,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
112021	20	1,2
112041	40	2,0
112061	65	3,5
112101	100	6,0
112151	150	8,5
112201	200	11,5

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
113041	40	1,5
113061	65	2,5
113101	100	3,7
113151	150	5,7
113201	200	7,3

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
114061	65	1,7
114101	100	2,8
114151	150	3,6

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
116061	65	1,0
116101	100	1,6
116151	150	2,0
116201	200	2,8

GN 1/9

- 176 x 108 mm



Code	H mm	V liters
119101	100	0,8

ENAMELED GN CONTAINERS

- excelent thermal conductivity
- approximate capacity of GN containers

Smooth coating



Rounded corners



GN 2/1

- 650 x 530 mm



Code	H mm	V liters
107021	20	4,4
107061	65	18,0

GN 1/1

- 530 x 325 mm



Code	H mm	V liters
101021	20	2,2
101041	40	5,0
101061	65	8,0

GN 2/3

- 325 x 354 mm



Code	H mm	V liters
105021	20	1,5
105041	40	3,5

GN 1/1 NON-STICK COATED CONTAINER

Al Teflon

- 530 x 325 mm



Code	H mm	V liters
171020	20	2,5
171040	40	5,5
171060	65	9,0

GN LID WITH NOTCH

Handle notch





Code	For
131000	GN 1/1
135000	GN 2/3
132000	GN 1/2
133000	GN 1/3
134000	GN 1/4
136000	GN 1/6

stalgast

STAINLESS STEEL GN CONTAINERS WITH HANDLES

- recommended for bain maries and insulated containers
- recommended for usage in temperature ranges between -20°C and 300°C
- made of high quality stainless steel, solid construction
- easy to clean
- approximate capacity of GN containers

Handle up



Handle down



GN 1/1

- 530 x 325 mm



Code	H mm	V liters
131104	100	14,0
131154	150	19,0
131204	200	26,0

GN 2/3

- 325 x 354 mm



Code	H mm	V liters
135104	100	8,0
135154	150	12,0
135204	200	18,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
132104	100	6,0
132154	150	8,5
132204	200	11,5

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
133104	100	3,7
133154	150	5,7
133204	200	7,3

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
134104	100	2,8
134154	150	3,6
134204	200	5,0

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
136104	100	1,6
136154	150	2,0
136204	200	2,8

POLYCARBONATE GN CONTAINERS

- temperature range between -40°C and 99°C
- made of odor and flavor non- absorbing material
- do not use in bain maries and convection ovens
- approximate capacity of GN containers

Smooth edges



Scales in liters and quarts



GN 1/1

- 530 x 325 mm



Code	H mm	V liters
141060	65	8,0
141100	100	14,0
141150	150	19,0
141200	200	26,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
142060	65	3,5
142100	100	6,0
142150	150	8,5
142200	200	11,5

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
143060	65	2,5
143100	100	3,7
143150	150	5,7
143200	200	7,3

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
144060	65	1,7
144100	100	2,8
144150	150	3,6

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
146060	65	1,0
146100	100	1,6
146150	150	2,0

GN 1/9

- 176 x 108 mm



Code	H mm	V liters
149060	65	0,5
149100	100	0,8

LID

Smooth edges





Code	For
141000	GN 1/1
142000	GN 1/2
143000	GN 1/3
144000	GN 1/4
146000	GN 1/6
149000	GN 1/9

SILICONE LID

araven

- universal
- for all kinds of GN containers



Code	For
111005	GN 1/1
115005	GN 2/3
112005	GN 1/2
113005	GN 1/3
114005	GN 1/4
116005	GN 1/6

TIGHT LID

- for polycarbonate GN containers



Code	For
141011	GN 1/1
142011	GN 1/2
143011	GN 1/3
144011	GN 1/4
146011	GN 1/6
149011	GN 1/9

GN STRAINER

- drip tray for GN container bottom



Code	For
141019	GN 1/1
142019	GN 1/2
143019	GN 1/3
144019	GN 1/4
146019	GN 1/6

POLYCARBONATE GASTRONORM CONTAINERS

- made of transparent polycarbonate
- can be used at a temperature from -40 ° C to 95 ° C
- do not absorb odors and flavors
- the opportunity to purchase a sealed cover
- GN approximate capacity
- not for use in bain maries and ovens

Label



Optional sealed lid



GN 1/1

- 530 x 325 mm



Code	H mm	V liters
141105	100	13,0
141155	150	20,0
141205	200	25,3

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
142105	100	6,0
142155	150	9,5
142205	200	11,3

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
143105	100	4,0
143155	150	6,0
143205	200	6,7

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
144105	100	1,5
144155	150	2,1

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
146065	65	1,1
146105	100	1,5
146155	150	2,1

GN LID WITH SEAL



Code	For
141005	GN 1/1
142005	GN 1/2
143005	GN 1/3
144005	GN 1/4
146005	GN 1/6

BLACK POLYCARBONATE GN CONTAINERS

- temperature range between -40°C do +99°C
- made of polycarbonate which does not absorb smells or tastes
- do not use in bain maries and convection ovens
- approximate capacity of GN containers

GN 1/1

- 530 x 325 mm



Code	H mm	V liters
151060	65	8,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
152060	65	3,5
152100	100	6,0

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
153060	65	2,5
153100	100	3,7

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
154060	65	1,7
154100	100	2,8

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
156060	65	1,0
156100	100	1,6
156150	150	2,0

TIGHT COVER



Code	For
141011	GN 1/1
142011	GN 1/2
143011	GN 1/3
144011	GN 1/4
146011	GN 1/6

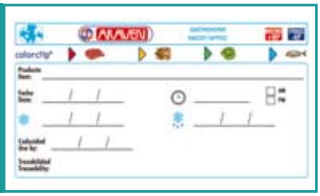
STORAGE AND TRANSPORT OF FOOD

POLYPROPYLENE GN CONTAINERS WITH LID

- made of non-transparent polypropylene
- ColorClip system - set of color clips for container and lid marking (2x4 clips - green, blue, yellow and red)
- for usage in temperature ranged -40°C do 95°C
- does not absorb smells and tastes
- lid included
- approximate capacity of GN containers
- do not use in bain maries and convection ovens

PP araven HACCP

Label



ColorClip system



GN 1/1

- 530 x 325 mm



Code	H mm	V liters
161155	150	21,0
161205	200	28,0

GN 2/3

- 325 x 354 mm



Code	H mm	V liters
165155	150	13,5
165205	200	19,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
162105	100	6,5
162155	150	10,0
162205	200	12,5

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
163105	100	4,0
163155	150	6,0

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
164105	100	2,8
164155	150	4,3

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
166105	100	1,7
166155	150	2,6

GN 1/9

- 176 x 108 mm



Code	H mm	V liters
169065	65	0,6
169105	100	1,0
169155	150	1,5

POLYPROPYLENE GN CONTAINERS

- temperature range between -5°C and 70°C
- made of propylene which does not absorb smells or tastes
- do not use in bain maries and convection ovens
- approximate capacity of GN containers

GN 1/1

- 530 x 325 mm



Code	H mm	V liters
161060	65	8,0
161100	100	14,0
161150	150	19,0
161200	200	26,0

GN 1/2

- 325 x 265 mm



Code	H mm	V liters
162060	65	3,5
162100	100	6,0
162150	150	8,5
162200	200	11,5

GN 1/3

- 325 x 176 mm



Code	H mm	V liters
163100	100	3,7
163150	150	5,7
163200	200	7,3

GN 1/4

- 265 x 162 mm



Code	H mm	V liters
164060	65	1,7
164100	100	2,8
164150	150	3,6

GN 1/6

- 176 x 162 mm



Code	H mm	V liters
166060	65	1,0
166100	100	1,6
166150	150	2,0

LID



Code	For
161000	GN 1/1
162000	GN 1/2
163000	GN 1/3
164000	GN 1/4
166000	GN 1/6

STORAGE AND TRANSPORT OF FOOD

FOOD STORAGE CONTAINER

PC 100°C

- measuring scale in liters and quarts
- handles
- temperature ranges -40°C do 99°C
- red lid 061410 - for 061050
- blue lid 061420
  - for 061110 and 061200







Code	W mm	D mm	H mm	V liters
061050	230	230	200	5,7
061110	300	300	220	11,4
061200	300	300	400	20,8

Code	Description	Color	W mm	D mm
061410	Lid		232	232
061420	Lid		292	292

FOOD STORAGE CONTAINER

PP 100°C

- handles
- scale
- temperature ranges 5°C do +70°C









Code	Ø mm	H mm	V liters
067101	125	122	1,0
067102	180	105	2,0
067104	180	212	4,0
067106	220	195	6,0
067107	220	270	7,5
067110	310	210	10,0
067115	310	300	15,0
067120	310	375	20,0

Code	Description	Ø mm
067191	Lid	125
067192	Lid	180
067193	Lid	220
067194	Lid	310

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TRANSPORT AND STORAGE CONTAINER

PE

- in container 062530 fits GN 1/1 200
- in container 062760 fits 2xGN 1/1 150
- made of white polythene
- reinforced bottom which protects against damage during moving on the ground
- special cling cover
- special holes in handles which enable the moisture to escape after washing
- special bottom profile which enables piling up
- dishwasher safe

Profiled handles





1



2

No.	Code	W mm	D mm	H mm	V liters
1.	**062531**	710	440	270	53
2.	**062761**	710	440	380	79

FIFO CONTAINER

PP

araven

- easy stock control (FIFO)
- two lids, loading and unloading
- can be piled up
- equipped with Colorclip system - system of color clips for marking lids and containers



Code	W mm	D mm	H mm	V liters
064100	565	340	200	22,6
064101	415	340	200	16,0
064102	395	200	200	7,0

EGG CONTAINER

PP

araven

- 8 trays included
- 30 eggs per tray
- dishwasher safe





Code	W mm	D mm	H mm
061500	354	325	200

STORAGE AND TRANSPORT OF FOOD

POLYETHYLENE TRANSPORT THERMOSES

- dark green color
- extreme durable thanks to thick foam insulation
- for cold and hot food transportation in stainless steel, polycarbonate or polypropylene GN containers
- vent valve

THERMOS

- special tracks for GN containers
- two ergonomic handles
- removable door gasket
- door opening angle to 270°
- can be used with trolley 059002 (p. 50)
- interior dimension (WxDxH): 535 x 325 x 495 mm

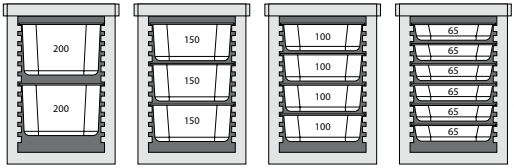


Solid handles for transportation



Vent valve



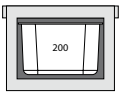


Code	W mm	D mm	H mm	V liters
053870	650	450	625	86

THERMOS

- lid closed with 4 clamps
- capacity: GN 1/1 200 mm







Code	W mm	D mm	H mm	V liters
054300	645	445	315	26

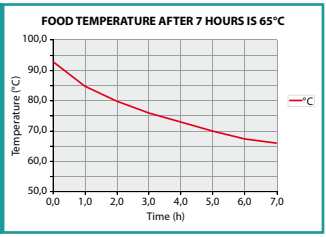
stalgast

STAINLESS STEEL THERMOSES

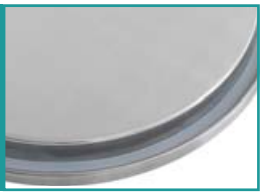
INOX

- for food transportation
- lid with silicone, abrasion resistant gasket, held by 6 clips
- flexible plastic bottom protection
- vent valve eliminating the negative pressure

Food temperature distribution in insulated containers with following conditions:
- initial food temperature 95°C
- ambient temperature 20°C
- fully loaded container



Double lid with silicone abrasion resistant gasket



Cover held by 6 clips



Ergonomic handles



Double walls and cover with special foam insulation. Keeps the warmth for up to 8 hours.



Beverage thermoses with tap







THERMOS



Code	Ø mm	H mm	V liters
051104	330	230	10
051154	340	270	15
051204	330	380	20
051254	390	330	25
051354	330	600	35
051504	500	380	50

THERMOS WITH TAP



Code	Ø mm	H mm	V liters
052104	330	230	10
052154	340	270	15
052204	330	380	20
052254	390	330	25
052354	330	600	35
052504	500	380	50

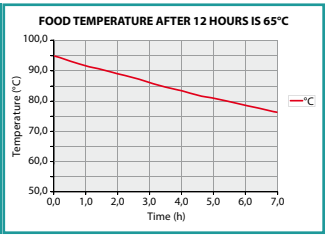
EXPANDED POLYPROPYLENE INSULATED TRANSPORT CONTAINERS

EPP

THERMO FUTURE BOX®

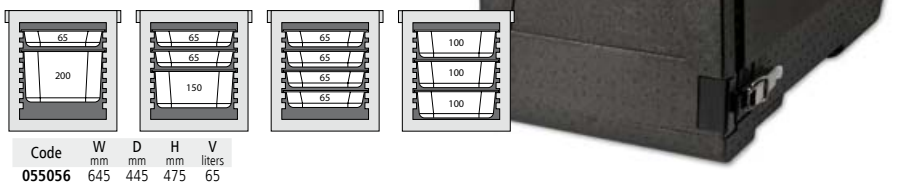
- made of durable material
- excellent insulation
- easy to clean
- lightweight
- for food transportation in GN or ice cream containers

Food temperature distribution in insulated containers with following conditions:
- initial food temperature 95°C
- ambient temperature 20°C
- full loaded container



THERMO CONTAINER

- handy grips
- door opening angle to 270°
- solid stainless steel closing
- removable hinged door
- use GN containers with tight cover

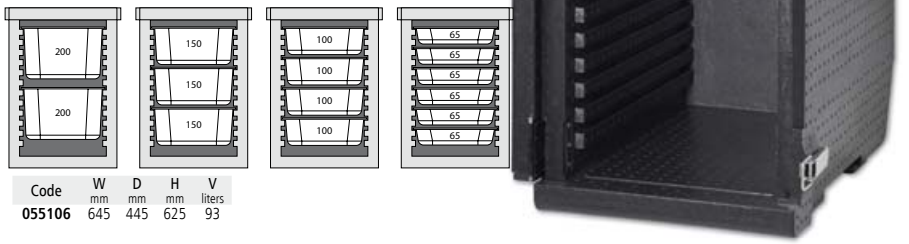




Code	W mm	D mm	H mm	V liters
055056	645	445	475	65

THERMO CONTAINER

- handy grips
- door opening angle to 270°
- solid stainless steel closing
- removable hinged door
- use GN containers with tight cover





Code	W mm	D mm	H mm	V liters
055106	645	445	625	93

STORAGE AND TRANSPORT OF FOOD

THERMO CONTAINER GN 1/1

- design for easy opening
- shape of the interior facilitating the extraction of GN containers

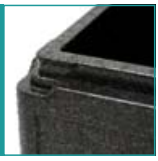


Code	Color	For	W mm	D mm	H mm	V liters
056231		GN 1/1 h=200 mm	595	395	290	42

ECO THERMOBOX GN1/1

- easy to open
- great thermal insulation properties
- label system
- two colors available

Special construction to ensure tightness after covering



Ergonomic handles make opening easy



Label system





1

No.	Code	Color	For	W mm	D mm	H mm	V liters
1.	**056150**		GN 1/1 h=150 mm	600	400	230	30
	056200		GN 1/1 h=200 mm	600	400	280	39
	056250		GN 1/1 h=250 mm	600	400	320	46
2.	**056151**		GN 1/1 h=150 mm	600	400	230	30
	056201		GN 1/1 h=200 mm	600	400	280	39
	056251		GN 1/1 h=250 mm	600	400	320	46
	056301		GN 1/1 h=300 mm	600	400	400	61

THERMOBOX GN 1/1

- ergonomic handles
- design for easy opening
- shape of the interior facilitating the extraction of GN containers
- available in two colors

Special construction for easy opening





1



2

No.	Code	Color	W mm	D mm	H mm	V liters
1.	**058201**		675	400	290	37
	058251		675	400	335	45
2.	**058200**		675	400	290	37
	058250		675	400	335	45

STORAGE AND TRANSPORT OF FOOD

ICE CREAM THERMO CONTAINER





Code	Product	W mm	D mm	H mm	V liters
054030	Ice cream thermo container	600	400	270	3x8
054097	Containers distance frame for cuvette	600	400	130	-

THERMO CONTAINER 600x400



Code	W mm	D mm	H mm	V liters
056203	685	485	260	53
056303	685	485	360	80

05 **KITCHEN TOOLS**

The most frequently used in daily catering duty kitchen utensils will provide excellent support in any food preparation process.

01 **6 SIDE GRATER** Code **302190** (page 88)
02 **MEASURING JUG** Code **506102** (page 88)
03 **LADLE** Code **323121** (page 79)
04 **TERMOHIGROMETR** Code **620310** (page 97)
05 **FUNNEL** Code **301151** (page 88)



MONOBLOCK KITCHEN TOOLS

- professional monoblok ladles and skimmers
- free of welds, made of one piece of steel
- easy to clean
- ergonomic handle with hanger

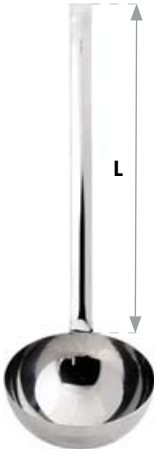
Made of one piece of steel



Bent handle for hanging

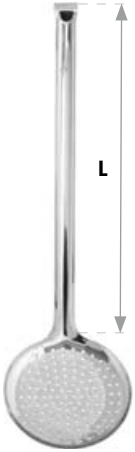


LADLE



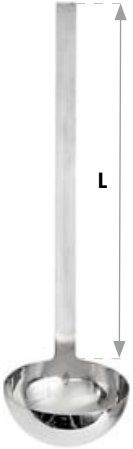
Code	Ø mm	L mm	V liters
323061	60	275	0,06
323081	80	295	0,12
323101	100	340	0,25
323121	120	365	0,40
323141	145	395	0,75
323161	165	430	1,20
323201	200	480	2,00

SKIMMER



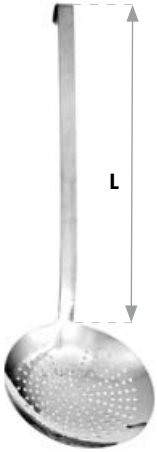
Code	Ø mm	L mm
324101	100	325
324121	120	360
324141	140	385
324161	160	415
324201	200	480

LADLE



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

SKIMMER



Code	Ø mm	L mm
324100	100	305
324120	120	360
324140	140	380
324160	160	415
324220	220	480

KITCHEN TOOLS

FISH SPATULA



Code	L mm
312340	340

SLOTTED TURNER PERFORATED



Code	L mm
312390	390

TURNER FORK



Code	L mm
311500	500

SERVING SPOON



Code	L mm
311380	380

SERVING SPOON



Code	L mm
311100	460

SERVING SPOON



Code	L mm
311101	460

BUFFET-SERVING SET





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

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

SERVING SET

INOX

- round handle

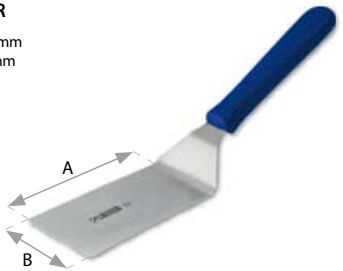


No.	Code	Product	Ø mm	L mm
1.	**321010**	Skimmer	-	345
2.	**321020**	Turner fork	-	320
3.	**321030**	Serving spoon	-	328
4.	**321040**	Ladle	70	280
	321050		85	310
5.	**321060**	Spaghetti spoon	-	307
6.	**321070**	Slotted turner	-	320
7.	**321160**	Whisk with ball 20 wires	-	270
8.	**321090**	Melon baller	23	175
9.	**321100**	Vegetable peeler	-	190
10.	**321110**	Vegetable peeler	-	165
11.	**321120**	Pizza wheel	57	190
12.	**321140**	Pastry wheel	57	190
13.	**321150**	Can opener	-	220
14.	**321000**	Hanger	-	355

KITCHEN TOOLS

TURNER

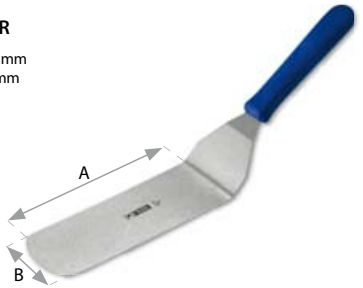
- A = 112 mm
  B = 85 mm



Code	L mm
334311	270

TURNER

- A = 170 mm
  B = 80 mm



Code	L mm
334324	360

TURNER

- antislip handle



Code	L mm
270150	150

TURNER

- antislip handle



Code	L mm
270260	260

TURNER

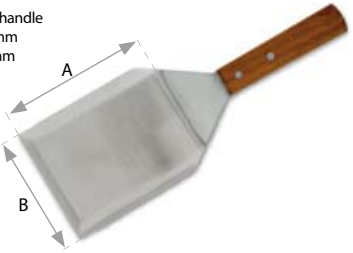
- antislip handle
- perforated



Code	L mm
264170	170

TURNER

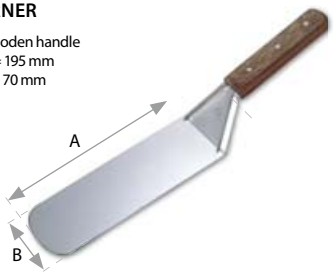
- wooden handle
- A = 140 mm
  B = 110 mm



Code	W mm	L mm
503200	110	300

TURNER

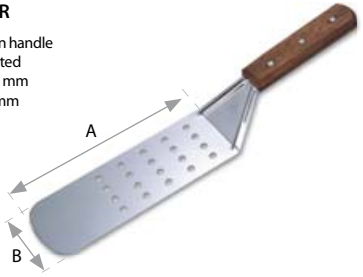
- wooden handle
- A = 195 mm
  B = 70 mm



Code	W mm	L mm
503230	70	365

TURNER

- wooden handle
- perforated
- A = 200 mm
  B = 70 mm



Code	W mm	L mm
503240	70	365

KITCHEN ACCESSORIES SET

- fiber glass reinforced material
- for Teflon coated surfaces
- dishwasher safe
- high temperature resistance 220°C



No.	Code	Product	Ø mm	L mm	V liters
1.	**325120**	Tongs	-	250	-
	325130	Tongs	-	320	-
2.	**325030**	Perforated spoon	-	350	-
3.	**325040**	Serving spoon	-	350	-
4.	**325010**	Ladle	90	310	0,11
5.	**325070**	Skimmer	-	350	-
6.	**325080**	Slotted turner	-	300	-

SERVING SET

INOX 18/10

- professional serving set
- made of mirror polished stainless steel made out of one piece of metal
- without welds and curves
- easy to clean
- handle thickness 2,7 mm



No.	Code	Product	L mm	V liters
1.	**420012**	Perforated spoon	310	-
2.	**420022**	Serving fork	300	-
3.	**420032**	Serving spoon	315	-
4.	**420042**	Serving spatula	315	-
5.	**420052**	Ladle	310	0,08

KITCHEN TOOLS

WIRE WHIP

INOX



Code	L mm
313300	300
313400	400
313500	500
313600	600

MESH SKIMMER

INOX



Code	Ø mm	L mm
310160	160	350
310200	200	450

MESH SKIMMER

Cr



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

POTATO MASHER

INOX



Code	L mm
314501	500
314801	800

POTATO MASHER

- made of stainless steel
- wooden handle



Code	L mm
314991	1000

STIRRER FOR BOILER

INOX



Code	L mm
314130	1300

SAUCE DISPENSER

- for cold sauces only



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

GN DISPLAY STAND

- 815200 -for 3x GN 1/6 max 150
- 815250- for 3x GN 1/6 and 2 x GN 1/9 max 150



Code	W mm	D mm	H mm
815200	510	230	230
815250	730	230	230

SHELF WITH SPICE CONTAINERS

- including 5xGN 1/9 65mm



Code	W mm	D mm	H mm
815500	629	200	250

SANDWICH DISPLAY STAND

- 5 compartments



Code	W mm	D mm	H mm
348050	347	120	52

SAUCE BOTTLES DISPLAY STAND

- for 3 bottles



Code	Ø mm	W mm	D mm	H mm
065100	3x72	265	110	120

HOT-DOG STAND

INOX

- stainless steel
- 348030 for 3 hot-dogs
- 348040 for 4 hot- dogs



Code	W mm	D mm	H mm
348030	217	110	118
348040	282	110	118

KITCHEN TOOLS

RECEPTION RING

Cr

- chrome plated



Code	Ø mm	H mm
398000	85	60

CASH TRAY

INOX



Code	W mm	D mm
398150	150	110

TAB GRABBER

Al



Code	L mm
099102	450
099103	600
099104	900
099105	1200

FRENCH FRIES SCOOP

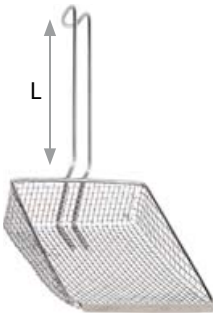
INOX



Code
319000

FRENCH FRIES SHOVEL

INOX



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

TICKETS PIN

INOX



Code	Ø mm	H mm
398100	80	150

FINGER FOOD MINI BUCKET

Cu

100°C



Code	Ø mm	H mm	V liters
546040	120	120	0,90

FINGER FOOD MINI ROASTING PAN

Cu

100°C



Code	W mm	D mm	H mm	V liters
546058	145	95	45	0,48

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MINI COLANDER

INOX

- for serving side orders and tapas foods



Code	Ø mm	H mm
546021	130	65

MINI BUCKET

INOX

- for serving side orders and tapas foods



Code	Ø mm	H mm	V liters
546033	90	80	0,325
546034	95	95	0,400
546035	120	120	0,900

FINGER FOOD MINI ROASTING PAN

INOX

- for serving side orders and tapas foods



Code	W mm	D mm	H mm	V liters
546007	130	130	50	0,8

FRIES PAPER

- printed paper



Code	W mm	D mm	K pcs
319010	420	270	500

FINGER FOOD ROUND BASKET

INOX

- for serving side orders and tapas foods



Code	Ø mm	H mm
546002	80	80

FINGER FOOD BASKET

- for serving side orders and tapas foods



Code	W mm	D mm	H mm
546004	100	90	60

FINGER FOOD BASKET

INOX

- for serving side orders and tapas foods



Code	W mm	D mm	H mm
546005	100	90	90

KITCHEN TOOLS

MEASURING JUG

PP

- transparent
- scale



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

MEASURING JUG

INOX

- internal scale



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

SCOOP

INOX



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

SCOOP

PC



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

FUNNEL

INOX

- sieve included
- lower Ø 17 mm



Code	Ø mm
301131	130
301151	150

SCOOP

INOX



Code	Ø mm	V liters
304102	100	1

6 SIDE GRATER

INOX



Code	H mm
302190	190

MINI GRATER

INOX



Code	L mm
302100	140

SPIRAL CUTTER



Code	L mm
331100	130

GARLIC PRESS

- made of polyamide



Code
332030

TOMATO CORER

INOX



Code	Ø mm	L mm
332991	20	110

RICE AND PUREE SCOOP

INOX

- ca. 70g, 1/12



Code	L mm
531120	250

EGG CUTTER

Al

- divides hard boiled eggs into 6 equal segments
- made of anodic aluminum



Code
332070

EGG SLICER

Al

- divides hard boiled eggs into 11 slices
- made of anodic aluminum



Code
332080

LEMON SQUEEZER

Al

- wykonany z malowanego aluminium



Code	Ø mm	L mm
474000	55	208

FISH GRATER

INOX



Code	L mm
303211	235

FISH GRATER

Al

- with scale container
- made of anodic aluminum
- dishwasher safe



Code
332040

KITCHEN TOOLS

ICE CUBE TONGS



Code	L mm
471100	145

ROAST MEAT TONGS



Code	L mm
421040	210

BREAD TONGS



Code	L mm
421050	210

SPAGHETTI TONGS



Code	L mm
421060	200

SUGAR/ICE CUBE TONGS

- 421070 - sugar/ice cube tongs
- 421080 - ice cube tongs



No.	Code	L mm
1.	**421070**	160
2.	**421080**	110

FISHBONES TWEEZERS

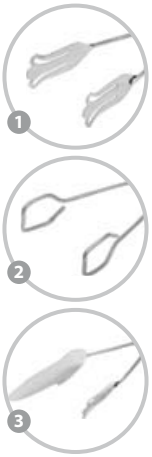
INOX



Code	L mm
303220	120

PASTRY TONGS





No.	Code	Product	L mm
1.	**423223**	Pastry tongs	220
	423283	Pastry tongs	280
2.	**423224**	Grill tongs	220
	423284	Grill tongs	280
3.	**423285**	Pastry tongs	280

ICE CUBE TONGS

INOX



Code	L mm
471101	180

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MATFER BOURGEAT

MANDOLINE VEGETABLE SLICER-SHREDDER

- helpful in shredding and fantasy cutting
- mandoline set includes: hold fast, 3 Julienne knives (3,5 and 10 mm) and two-sided knives smooth and wavy
- three cutting possibilities: stripes, waves and slices
- made of durable plastic
- blades made of stainless steel
- antislipping legs
- Warning! Blades are extremely sharp
- use with care and caution

Pressure handle with pins



Julienne blades 3,5 & 10 mm



Smooth blade



Wavy blade







Code	W mm	L mm
336600	132	395

KITCHEN TOOLS

SPIRAL KNIFE

INOX



Code	W mm	D mm	H mm
334001	115	30	150

SPIRAL KNIFE

INOX



Code	Product	W mm
334004	Big spiral	14
334005	Small spiral	10

GARNISHING KNIVES

- large selection of professional garnishing knives
- ergonomic handle of glass fiber reinforced polyamide

INOX

triangle® SOLINGEN-GERMANY

GHERKIN CUTTER

- 8 blades
- total length 170 mm
- blade length 35 mm



Code	W mm
334003	23

DECOZESTER



Code	L mm
334101	132

CANAL KNIFE

- horizontal



Code	L mm
334102	140

CANAL KNIFE

- vertical



Code	L mm
334103	140

KERF KNIFE



Code	W mm	H mm
334002	90	50

V DECOTATOR



Code	L mm
334105	204

MELLON BALLER

- double



Code	Ø mm	L mm
334107	20/30	170

TOMATO CORER



Code
334111

PEELER

- wave blades



Code	L mm
331070	150

PARING KNIKE



Code	L mm
334112	170

CITRUS PEELER



Code	L mm
334113	165

APPLE CORER



Code	Ø mm	L mm
334114	16	175
334115	20	200

JULIENNE CUTTER

- knife 334116 with 3 mm Julienne blade in standard



Code	Product	L mm
334116	Julienne knife	180
334405	Julienne set	180

Julienne set (3 blades)

slicing blade 45mm | Julienne blade 6mm | Julienne blade 3mm



KITCHEN TOOLS

THAI KNIFE

triangle SOLINGEN·GERMANY

- double sided blade



Code
334401

CARVING SET

INOX

- contains 80 pieces
- wooden handles
- set includes:
  - carving knives „U", „V"
  - ballers
  - cutters of various shapes
  - vegetable sharpener
  - peelers
  - crinkle knives
  - other carving tools



Code
333001

CARVING SET

INOX

- contains 22 pieces• wooden handles
- set includes:
  - carving knives „U", „V"
  - baller
  - crinkle knives
  - flat peeler-
  - other carving tools



Code
333002

stalgast

CARVING SET

- 8 pieces
- set contains:
  - carving tools
  - kerf knives K, L
  - melon baller ř 12

INOX

triangle SOLINGEN-GERMANY



Code
334403

CARVING SET

- 8 pieces
- set contains:
  - carving tools
  - parking knife S
  - melon baller ř 20
  - ceramic sharpening stone W

INOX

triangle SOLINGEN-GERMANY



Code
334404

CARVING SET

- 7 pieces
- set contains:
  - peeler
  - butter curler
  - 2 x melon baller
  - apple corer
  - canal knife
  - zester

INOX

triangle SOLINGEN-GERMANY



Code
334406

KITCHEN TOOLS

TABLE TOP CAN OPENER

- blade and wheel included
- for cans 20-400 mm high
- bound to the table with clamp and screws

Bound to the table with clamp and screws.





1



2



3

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

VEGETABLE PEELING MACHINE

- for peeling, cutting and coring
- made of cast iron and nickeled steel
- bottom is equipped with suction pad



Code	W mm	D mm	H mm
331010	320	100	140

REFRIGERATOR THERMOMETER

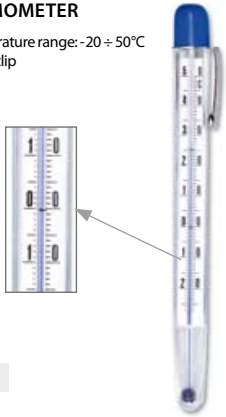
- temperature range: -40 ÷ 40°C
- stainless steel housing
- functional grip



Code
620110

THERMOMETER

- temperature range: -20 ÷ 50°C
- metal clip



Code
620210

THERMOMETER PROBE

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



Code	Ø mm	L mm
620510	50	160

DIGITAL THERMOMETER

- temperature range: -50 ÷ 280°C
- 210 mm probe
- probe cover
- batteries not included (A76 or LR44 batteries)



Optional calibration

Code
620010

DIGITAL THERMOMETER WITH SWIVEL HEAD

- temperature range: -50 ÷ 300°C / -58 ÷ 572°F
- movable stainless steel probe
- read-inhibit function
- measurement units: Celsius and Fahrenheit
- batteries not included (AAA batteries)



Optional calibration

Code	W mm	D mm	H mm
620011	52	21	160

TERMOHIGROMETR

- temperature range: 0 ÷ 50°C
- humidity 25÷95%
- hangable
- batteries not included (AAA batteries)



Optional calibration

Code
620310

DIGITAL THERMOMETER WITH PROBE

- temperature range: -50 ÷ 300°C
- 1 m probe
- temperature alarm
- batteries not included (AAA batteries)



Optional calibration

Code
620410

CONTACTLESS DIGITAL THERMOMETER

- temperature range: -50 ÷ 380°C
- laser pointer
- for contactless food temperature measurement
- batteries not included (6LR61 batteries)

Digital display



Optional calibration

Code
620711



06 **KNIVES AND CUTTING BOARDS**

Knife lines are designed to obtain high quality product with good ergonomics. Professional cutting boards have a task to serve them as long as possible while maintaining hygiene standards.

01 **BREAD KNIFE** Code **219209** (page 101)
02 **KITCHEN KNIFE** Code **218251** (page 105)
03 **MAGNETIC KNIVES RACK** Code **249338** (page 110)
04 **KITCHEN KNIFE** Code **218259** (page 101)
05 **CUTTING BOARD** Code **341453** (page 113)



CERAMIC KNIVES

- resistant to food coloring, do not react with food
- easy to clean
- ideal for slicing fruit, vegetables, sushi and boneless meat
- should be laid flat in the dishwasher to prevent from blade chipping
- frequent blade sharpening not required - recommended blade sharpener code 242001

Ergonomic synthetic handle



Blades do not require sharpening





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

KNIVES AND CUTTING BOARDS

STALGAST STAINLESS STEEL KNIVES

- blade hardness 52-54 HRC
- handle fitting preventing debris accumulation in joining areas
- knife blades made of stainless roll-formed steel
- dishwasher safe

Safe profiled handle



Blade made of roll-formed steel




1


2


3


4


5


6


7


8


9

No.	Code	Product	L mm
1.	**218208**	Kitchen knife	190
	218258	Kitchen knife	240
2.	**210208**	Roast knife	200
3.	**219208**	Bread knife	195
4.	**209148**	Boning knife	140
5.	**214108**	Paring knife	100
	214138	Paring knife	115

No.	Code	Product	L mm
6.	**216088**	Vegetable knife	75
7.	**211158**	Fork	150
8.	**227259**	Poultry scissors	250
9.	**212259**	Knife sharpener	250
	212309	Knife sharpener	300

STALGAST FORGED KNIVES

- blade hardness 52-54 HRC
- made of forged steel
- handle fitting preventing debris accumulation in joining areas
- 200009 knife set includes: 218209, 211189, 219209, 209159, 203209, 212259 (cover included)

Safe profiled handle



Handle fitting preventing debris accumulation in joining areas





No.	Code	Product	L mm
1.	**218209**	Kitchen knife	200
	218259	Kitchen knife	250
	218309	Kitchen knife	300
2.	**204259**	Cutting knife	250
3.	**219209**	Bread knife	200
4.	**203139**	Meat knife	130
	203209	Meat knife	200

No.	Code	Product	L mm
5.	**209159**	Boning knife	155
	204189	Fillet knife	180
6.	**217139**	Steak / tomato knife	130
7.	**214109**	Paring knife	100
8.	**216089**	Vegetable knife	80
9.	**211189**	Fork	180
10.	**212259**	Knife sharpener	250

KNIVES AND CUTTING BOARDS

SANELLI KNIVES

- handle made of two types of materials: hard (red color) and soft (green color), ensuring steady, comfortable grip
- blade is designed for professional usage
- chrome - molybdenum blades, hardness 54-56 HRC
- dishwasher safe

INOX

Sanelli

Knife production steps





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

No.	Code	Product	L mm
7.	**217120**	Steak knife	120
8.	**201180**	Butcher's knife	180
	201220	Butcher's knife	230
9.	**207160**	Boning knife	155
10.	**203180**	Sticking knife	180
11.	**208160**	Curved boning knife	160
12.	**209160**	Boning knife	160
13.	**205280**	Salmon knife	275
14.	**225330**	Fish knife	330

stalgast



No.	Code	Product	L mm
1.	**215120**	Tomato knife	115
2.	**214100**	Paring knife	100
3.	**216060**	Vegetable knife	60
4.	**226180**	Japanese knife	180
5.	**226161**	Japanese Santoku knife	160
6.	**226241**	Japanese Yanagi Ba knife	240
7.	**229180**	Hard cheese knife	180
8.	**229220**	Soft cheese knife	220

No.	Code	Product	L mm
9.	**270260**	Spatula	260
10.	**270150**	Spatula	150
11.	**264170**	Perforated spatula	170
12.	**211330**	Fork	180
13.	**213160**	Kitchen cleaver	160
14.	**212220**	Knife sharpener	220
	212300	Knife sharpener	300
15.	**231360**	Cheese knife with two handles	360

SANELLI LARIO KNIVES

- line of Lario knives have been specially designed to combine high quality product with ergonomy
- chrome - molybdenum blades, hardness 54-56 HRC
- ergonomic polypropylene handle
- dishwasher safe



No.	Code	Product	L mm
1.	**286210**	Kitchen knife	210
	286250	Kitchen knife	255
2.	**286181**	Cutting knife	180
	286221	Cutting knife	230

No.	Code	Product	L mm
3.	**286060**	Vegetable knife	60
4.	**286241**	Roast knife	230
5.	**286240**	Bread knife	235
6.	**286100**	Paring knife	95

STALGAST HACCP ROLLED STEEL KNIVES

- color coded handle
- dishwasher safe

INOX

HACCP



No.	Code	Product	L mm
1.	**218251**	Kitchen knife	260
2.	**203211**	Cutting knife	200
3.	**222261**	Cutting knife	265
4.	**210261**	Roast knife	270
5.	**209131**	Boning knife	160
6.	**201141**	Boning knife	140
7.	**208181**	Boning knife	185

No.	Code	Product	L mm
8.	**208261**	Butcher's knife	265
9.	**212251**	Knife sharpener	250
10.	**218252**	Kitchen knife	260
11.	**220272**	Cutting knife	280
12.	**214102**	Paring knife	100
13.	**216062**	Vegetable knife	60

KNIVES AND CUTTING BOARDS





No.	Code	Product	L mm
1.	**218204**	Kitchen knife	210
2.	**218254**	Kitchen knife	260
3.	**225314**	Kitchen knife with teeth	310
4.	**203214**	Cutting knife	200
5.	**222264**	Cutting knife	265
6.	**204174**	Fillet knife	180
7.	**204214**	Fillet knife	215

No.	Code	Product	L mm
8.	**218253**	Kitchen knife	260
9.	**222263**	Cutting knife	260
10.	**210263**	Roast knife	265
11.	**220273**	Ham knife	280
12.	**223323**	Ham knife	320
13.	**209133**	Boning knife	160
14.	**201143**	Boning knife	145

stalgast



1



2



3



4



5



6



7



8



9



10

No.	Code	Product	L mm
1.	**218255**	Kitchen knife	260
2.	**203215**	Cutting knife	200
3.	**220275**	Cutting knife	285
4.	**201175**	Cutting knife	190
5.	**229155**	Soft cheese knife	150
6.	**231368**	Cheese knife with two handles	360
7.	**218256**	Kitchen knife	260
8.	**220276**	Ham knife	280
9.	**222266**	Cutting knife	265
10.	**209136**	Boning knife	160

KNIVES AND CUTTING BOARDS

STALGAST STAINLESS STEEL KNIVES

- color coded handle
- dishwasher safe

CUTTING KNIFE

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



KITCHEN KNIFE

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



KITCHEN KNIFE

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



BONING KNIFE

Code	Color	L mm
283131		130
283151		150



FILLET KNIFE

Code	Color	L mm
282151		160
282154		160



CUTTING KNIFE

- serrated blade



Code	Color	L mm
284205		200
284303		300

PARING KNIFE



Code	Color	L mm
285081		90
285082		90
285083		90

PARING KNIFE



Code	Color	L mm
285092		100

VEGETABLE KNIFE



Code	Color	L mm
285102		105

SMALL BREAD KNIFE

- serrated blade



Code	Color	L mm
250012		85

KNIVES AND CUTTING BOARDS

VEGETABLE PEELER

- blade length 33 mm



Code
332010

VEGETABLE PEELER

triangle SOLINGEN·GERMANY

- blade length 35 mm



Code	L mm
334006	155

VEGETABLE PEELER

triangle SOLINGEN·GERMANY

- blade length 33 mm



Code	L mm
334110	170

VEGETABLE PEELER

triangle SOLINGEN·GERMANY

- blade length 45 mm



Code
334007

MINCING KNIFE

triangle SOLINGEN·GERMANY

- for herbs mincing



Code	L mm
334600	180
334601	230

KITCHEN SCISSORS

INOX



Code	L mm
227180	185

POULTRY SCISSORS

Sanelli



Code	L mm
227250	250

POULTRY SCISSORS



Code	L mm
227259	250

MAGNETIC KNIVES RACK

- knives not included



Code	L mm
249338	330
249558	550



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CHEFS KNIFE CASE

- 10 knife compartments
- fitted with a strap with adjustable length 810-1370 mm
- pens, business cards and other accessories compartments
- max blade length 450 mm
- lockable cover with plastic latches
- ID sliding plate at the rack's back



Code	W mm	D mm	H mm
201000	515	230	80

FORGED BLADE KNIFE SET •

- 6 knife compartments
- set includes forged blade knives: 218209, 219209, 209159, 203209,knife sharpener 212259 and forged steel fork 211189
- cover with Velcro fastening included





Code
200009

KNIVES AND CUTTING BOARDS

KNIFE SHARPENER



No.	Code	Product	L mm
1.	**212220**	Sanelli knife sharpener	220
	212300	Sanelli knife sharpener	300
2.	**212251**	Knife sharpener	250

No.	Code	Product	L mm
3.	**212259**	Knife sharpener	250
	212309	Knife sharpener	300
4.	**212257**	Diamond knife sharpener	255

KITCHEN CLEAVER

- antislip handle
- chrome - molybdenum blade



Code	L mm
213160	160

KITCHEN AXE

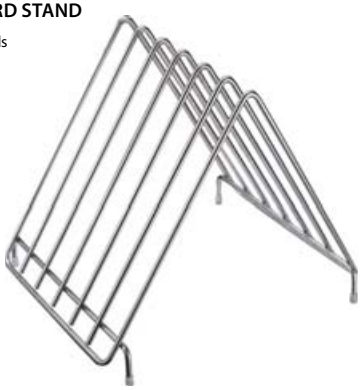
- stainless steel blade
- polyethylene handle
- handle length 437 mm
- blade length 230 mm



Code
246230

CUTTING BOARD STAND

- for 6 cutting boards





Code	W mm	D mm	H mm
349060	300	270	270

CUTTING BOARDS

- made of polyethylene
- 6 colors available

PE

HACCP

HACCP marking system:

DAIRY | FISH | VEGETABLES

RAW MEAT | COOKED MEAT DELI | RAW POULTRY

CUTTING BOARD



Code	Color	W mm	D mm	H mm
341621		600	400	20
341622		600	400	20
341623		600	400	20
341624		600	400	20
341625		600	400	20
341626		600	400	20

CUTTING BOARD



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

KNIVES AND CUTTING BOARDS

CUTTING BOARD

- cutting boards 10 mm thick
  - with ergonomic handle
- cutting boards 20 mm thick
  - with rubber legs

PE

Non-slip legs





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

BUTCHERS BLOCK TABLE

- beech and hornbeam wood block
- robust and stable construction
- stainless steel base in models 684516, 684416, 684511, 684411



Nr kat	W mm	D mm	H mm
684516	400	500	850
684416	400	400	850
684511	400	500	800
684411	400	400	800
684515	400	500	150
684415	400	400	150
684510	400	500	100
684410	400	400	100

BUTCHERS TABLE

- block made of PE
- cutting board dimension (WxDxH): 500 x 400 x 50 mm
- stainless steel stand



Nr kat	H mm
680541	850

KNIVES AND CUTTING BOARDS

MEAT TENDERIZER

- professional softening meat chopper
- 2 row blades made of high quality stainless steel
- handy
- it makes meat more delicate, soft and juicier
- meat fibers are cut, not mashed
- meat processing time as well as frying, baking or grilling is significantly reduced
- removable bottom part for cleaning
- CAUTION when washing! - very sharp blades.



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

MEAT TENDERIZER

INOX

- combination of traditional hammer tenderizer with a chopper
- 56 cutting blades connected with spring unit
- meat processing time as well as frying, baking or grilling is significantly reduced
- handle length 185 mm
- Caution! Be careful when washing - very sharp blades.



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

KNIFE SHARPENER

- comfortable grip providing safety while harpening
- can be use to sharpen serrated knives
- sharpening element made of tungusten
- easy to use



Code	W mm	D mm	H mm
247500	145	20	60

CHAINMAIL GLOVE

INOX



Code	Color	Size
240001		M
240004		L

MEAT TENDERIZER

Al

- 2 beating surfaces



Code	M kg
247040	0,4

MEAT TENDERIZER

INOX

- plastic handle
- 3 beating surfaces



Code	M kg
247090	0,9

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ELECTRIC KNIFE SHARPENER

POWER 0,09 kW

- max. grinding angle 30 °
- no water in sharpening process
- diamond sharpening stone
- does not overheat or destroy steel blades
- safe for ceramic knives
- drawer for captured shavings

Diamont abrasive



Drawer for captured shavings





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

08 **TABLEWARE BUFFET**

Buffet equipment for storing and serving ready-made food and beverages. It also provides food transport and customer service both during outdoor events as well as directly in the premises.

01 **ROLL-TOP CHAFING DISH** Code **437011** (page 132)
02 **VACUUM JUG** Code **386150** (page 151)
03 **BOILER** Code **751102** (page 149)



TABLEWARE BUFFET

CHAFING DISH FUEL

- burning time: 4 to 6 hours
- safe
- odorless
- multitime usage
- cotton candlewick provides constant burn temperature and flame size
- steel inner ring prevents fuel leakage
- tight lid allows transportation and storage of used can

Cotton candlewick



Safe, odorless



Special cup





Code	K pcs
430001	75

CHAFING DISH GEL FUEL

- clear ethanol
- odorless
- burning time: 4 hours (430002)
- non-toxic
- ecological
- clean burning



No.	Code	Product	V litres
1.	**430002**	Gel in cans	0,2
2.	**430003**	Gel in a bottle	1,0
3.	**430005**	Gel in a bucket	5,0

CHAFING DISH FUEL HOLDER

- for all chafing dishes that use canned fuel (Code 430000) or gel fuel (Code 430002)



Code	H mm
430010	60

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CHEFS BLOW TORCH

- ideal for caramelizing sugar, custards, flans, meringue pies, bread puddings, melting cheese, skinning tomatoes, browning meats and much more
- operation time with up to 75 minutes
- flame temperature 1300 °C
- sold without gas
- child safety lock



Piezo trigger ignition, adjustable flame, flame lock button



Code	W mm	D mm	H mm	V litres
500600	128	65	170	0,04

CHEFS BLOW TORCH

- ideal for caramelizing sugar, custards, flans, meringue pies, bread puddings, melting cheese, skinning tomatoes, browning meats and much more
- operation time with up to 90 minutes
- flame temperature 1300 °C
- sold without gas
- child safety lock



Piezo trigger ignition, adjustable „Turbo" flame, flame lock button



Code	W mm	D mm	H mm	V litres
500700	153	74	179	0,045

CHAFER BURNER

- adjustable flame burner
- stainless steel• knob to adjust the flame
- suitable for chafers: 436110, 434090, 433240, 437010, 437011, 437030



Adjustable flame



Code	Ø mm	W mm	H mm	V litres
430100	77	160	76	0,07

ELECTRIC HEATER

POWER 0,35 kW

- temperature range: 65 - 95°C
- easy assembly and disassembly
- hight max. 115 mm /min. 90 mm
- for chafing dishes 434099, 436111, 437010, 437030





Code	W mm	D mm	P kW	U V
430350	110	160	0,35	230

CHAFING DISH HEATER

MOC 0,24 kW

- for chafing dish 437010, 437011, 433240, 434090
- temperature range: 65÷90°C
- power 0,25 kW
- easy assembly and disassembly



Code	W mm	D mm	P kW	U V
430300	250	200	0,25	230

CHAFING DISH HEATER

POWER 0,7 kW

- for chafing dish 434099
- temperature range: 45÷225°C
- 230°C thermal switch
- 5 heating levels
- easy assembly and disassembly
- for chafing dish 437010, 437011, 433240, 434090







Code	W mm	D mm	P kW	U V
430700	250	200	0,70	230

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CHAFING DISH WITH 2 SOUP KETTLES

- all elements made of stainless steel
- 2 fuel holders and 2 soup kettles with lids included



Code	W mm	D mm	H mm	V litres
433240	660	335	400	2 x 4

ROUND CHAFING DISH

- all elements made of stainless steel
- 1 fuel holder and 1 bowl included



Code	Ø mm	H mm	V litres
431400	420	270	4
431750	420	320	7,5

TABLEWARE BUFFET

CHAFING DISH GN 1/1

INOX

- lift-off lid with top handle, two side carry handles
- complete with two fuel containers and one 1/1 GN container 65 mm
- stackable base



Code	W mm	D mm	H mm	V litres
436110	605	360	240	9

ROLL-TOP CHAFING DISH GN 1/1

INOX PALIWO

- lift-off lid (90°)
- high quality workmanship, two side carry handles
- complete with two fuel containers and one 1/1 GN container 65 mm

Lift-off lid (90°)



Heater mounting





Code	W mm	D mm	H mm	V litres
434090	600	360	380	9

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DELUX ROLL-TOP CHAFING DISH

- for buffets and catering; professional Roll-Top chafing dishes line
- made of high quality stainless steel
- lift-off Roll-Top lid 180°

CHAFING DISH GN 1/1

- 2 fuel holders
  and 1 GN 1/1 65 mm container included

2 fuel holders included





Code	W mm	D mm	H mm	V litres
437010	670	520	450	9

OVAL CHAFING DISH

- 2 fuel holders
  and oval bowl included

2 fuel holders included





Code	W mm	D mm	H mm	V litres
437030	630	520	450	9

ROUND CHAFING DISH

- 1 fuel holder
  and round bowl

1 fuel holder included





Code	W mm	D mm	H mm	V litres
437020	460	520	450	6,8

ROLL-TOP CHAFING DISH GN 1/1

- lift-off Roll-Top lid 180°
- complete with two fuel containers and one 1/1 GN container 65 mm
- heater installation handles p. 128

Monoblock lid



Heater installation handles





Code	W mm	D mm	H mm	V litres
437011	660	335	400	9

ROUND ROLL-TOP CHAFING DISH

- lift-off Roll-Top lid 180°
- complete with one fuel container and one catering container
- heater installation handles p.128

Monoblock lid



Heater installation handles





Code	W mm	D mm	H mm	V litres
437021	465	515	470	6,5

ELECTRIC CHAFING DISH WITH 2 SOUP KETTLES

- bowl made of heat resistant materials
- other elements made of stainless steel
- heather with thermostat
- 2 ladles included



Control panel



Code	W mm	D mm	H mm	V litres	P kW	U V
433241	620	480	310	2 x 4	2,0	230

ELECTRIC CHAFING DISH GN 1/1

- bowl made of heat resistant materials
- other element made of stainless steel
- GN 1/1 100 container included
- heater with thermostat



Control panel



Lid holder



Code	W mm	D mm	H mm	V litres	P kW	U V
435130	620	480	300	13	2,0	230

ELECTRIC CHAFING DISH

- bowl made of heat resistant materials
- other elements made of stainless steel
- GN 1/1 65 container included
- heater with thermostat



Control panel

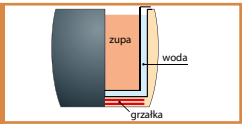


Code	W mm	D mm	H mm	V litres	P kW	U V
435090	570	350	285	8	0,9	230

ELECTRIC SOUP KETTLE

- for soups and sauces
- cover with flap and hole for a spoon
- painted steel body
- aluminum soup container
- heater with thermostat

Even heating through the water chamber



Stainless steel soup container





Code	Ø mm	H mm	V litres	P kW	U V
432100	330	360	10	0,435	230

ELECTRIC SOUP KETTLE

- stainless steel soup container, cover and water container
- cover with hole for a spoon
- body made of durable material
- heater with thermostat
- ladle included

Stainless steel soup container





Code	Ø mm	H mm	V litres	P kW	U V
432101	350	360	10	0,4	230

ELECTRIC SOUP KETTLE

- compact lightweight construction for easy handling
- removable cover for easy cleaning
- polypropylene body
- polycarbonate cover
- low water alarm light
- heater with thermostat



Code	Ø mm	H mm	V litres	P kW	U V
432104	345	360	10	0,45	230

ROLL TOP COOLING DISPLAY GN 1/1

- set includes:
  one cooling unit
  90° roll-top polycarbonate cover
  stainless steel GN 1/1 20 mm
  black polycarbonate container GN 1/1 65 mm
- cover can be bought separately



Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
419100	Cooling display	530	325	240
419112	Cooling pack	235	119	31

ROLL-TOP COVER GN 1/1 + TRAY GN 1/1

- cover made of polycarbonate



Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
414000	GN 1/1 tray - birch	530	325	-
414020	GN 1/1 tray - mahogany	530	325	-
413001	GN 1/1 tray - granite polyester	530	325	-

ROLL-TOP COVER GN 1/1 + ELECTRIC CHAFING DISH

- cover made of polycarbonate



Code	Product	W mm	D mm	H mm	V litres	P kW	U V
419000	Roll-Top cover GN 1/1	535	330	175	-	-	-
435090	Electric chafing dish	570	350	285	13	0,9	230

ROLL-TOP COVER GN 1/1 + GN 1/1 CONTAINER

- cover made of polycarbonate
- stainless steel GN container



Code	Product	W mm	D mm	H mm
419000	Roll-Top cover GN 1/1	535	330	175
111060	Stainless steel GN 1/1 container	530	325	65

BEVERAGE DISPENSER

- body made of mirror polished stainless steel
- beverage container made of polycarbonate
- inner tube designed for cooling with ice
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
468001	265	350	560	8

BEVERAGE DISPENSER

- body made of mirror polished stainless steel
- beverage container made of polycarbonate
- inner tube designed for cooling with ice
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
468002	220	280	510	5

CORN FLAKES DISPENSER

- body made of stainless steel
- corn flakes container made of plastic
- dosing mechanism
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
467000	250	350	690	9,5

CORN FLAKES DISPENSER

- body made of stainless steel
- corn flakes container made of plastic
- dosing mechanism
- do not wash in dishwashers



Code	W mm	D mm	H mm	V litres
467001	185	240	600	4

LID

- 409250 for tray 408301
- 409280 for tray 408360



No.	Code	Ø mm	H mm
1.	**409250**	250	110
2.	**409280**	305	150

PLATTER FOR PLATE

- round



Code	Ø mm
408301	300

COOLING DISPLAY

- for deli, cheese, cakes, snacks serving
- low temperature keeps products fresh longer
- transparent roll top cover
- high quality and functionality
- roll top cover, 2 steel plates and 2 cooling packs included



Code	Ø mm	H mm
419201	380	240

3 TIER MULTI RACK

- for sugar, powder cream, sweets, etc.
- steel base
- containers made of plastic
- 3 containers



Code	W mm	D mm	H mm	V litres
477003	190	240	410	3x1

ROTATING MUESLI STAND

- glass bowls included



Code	Ø mm	H mm	V litres
367280	140	280	0,45x3

TWO LEVEL STAND

- two levels
- folding
- fit GN 1/2, display tray 406120, dish 401352, plate 387071, dish 387062, slate boards 39104, 399103



Code	W mm	D mm	H mm
419020	185	235	195

TABLEWARE BUFFET

OVAL TRAY

INOX

Rant 10 mm



Code	W mm	D mm
401361	360	250
401421	420	290
401531	530	350

OVAL TRAY

INOX

Rant 3 mm



Code	W mm	D mm
401252	254	183
401302	302	202
401352	348	233
401402	392	262
401452	448	300
401502	498	346
401552	545	380
401602	599	413
401652	652	453

OVAL TRAY

INOX

- deep

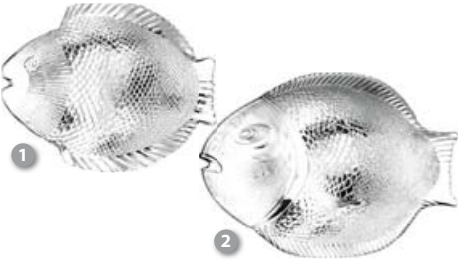


Code	W mm	D mm	H mm
402250	250	125	50
402350	350	165	60

FISH PLATE

- tempered glass, impact resistant, hot and cold temperature safe
- sold in carton quantities (K)

Paşabahçe



No.	Code	W mm	D mm	K pcs
1.	**400081**	260	210	12
2.	**400198**	335	254	6







TABLEWARE BUFFET

STRAIGHT BUFFET COLUMN



Code	Opis	W mm	D mm	H mm
815600	High	150	150	570
815620	Low	150	150	355

ANGULAR BUFFET COLUMN



Code	Opis	W mm	D mm	H mm
815610	High - left	150	150	570
815611	High -right	150	150	570
815630	Low - left	150	150	355
815631	Low - right	150	150	355

WOODEN BOARD

- light brown



Code	Description	W mm	D mm	H mm
815700	Mazer	250	250	15
815830	Shelf	250	250	15
815800	Shelf	500	250	15
815810	Shelf	800	250	15
815820	Shelf	1100	250	15

WOODEN BOARD

- dark brown



Code	Description	W mm	D mm	H mm
815710	Mazer	250	250	15
815880	Shelf	250	250	15
815850	Shelf	500	250	15
815860	Shelf	800	250	15
815870	Shelf	1100	250	15

GLASS BOARD



Code	W mm	D mm	H mm
816830	250	250	8
816800	500	250	8
816810	800	250	8

SLATE BOARD



Code	W mm	D mm	H mm
399101	200	200	5
399102	200	100	5
399103	300	300	5
399104	300	200	5

GLASS FOR FINGER FOOD

- for serving snacks, mousses, dips, creamy soups and desserts
- perfect for tastings and presentations
- made of glass
- sold in carton quantities (K)
- price per 1pc

FINGER FOOD BOWL



Code	Ø mm	H mm	V litres	K pcs
400260	100-46	45	0,16	6

FINGER FOOD BOWL



Code	Ø mm	H mm	V litres
400262	82	36	0,28

FINGER FOOD BOWL



Code	Ø mm	H mm	V litres	K pcs
400264	125-59	55	0,425	6

FINGER FOOD GLASS



Code	Ø mm	H mm	V litres	K pcs
400263	59	70	0,085	6

DISPOSABLES FOR FINGER FOOD

- for serving snacks, mousses, dips, creamy soups and desserts
- perfect for tastings and presentations
- made of polystyrene
- package includes (K) pieces
- price per 1pc

FINGER FOOD GLASS



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**399010**	56	43	0,05	50
2.	**399011**	60	64	0,09	50

FINGER FOOD SQUARE GLASS



No.	Code	W mm	D mm	H mm	V litres	K pcs
1.	**399002**	51	51	33	0,05	12
2.	**399003**	51	51	55	0,09	12

FINGER FOOD BOWL



Code	W mm	D mm	H mm	K pcs
399016	90	84	32	50



FINGER FOOD SPOON



Code	W mm	D mm	H mm	K pcs
399001	121	42	20	100

FINGER FOOD SPOON



Code	W mm	D mm	H mm	K pcs
399004	90	226	4	50

FINGER FOOD SPOON



Code	W mm	D mm	H mm	K pcs
399009	119	40	20	100

FINGER FOOD SPOON



Code	W mm	D mm	H mm	K pcs
399012	98	20	119	250

FINGER FOOD TOOTHPICK



Code	W mm	D mm	H mm	K pcs
399005	82	3	3	250

FINGER FOOD TOOTHPICK



Code	W mm	D mm	H mm	K pcs
399013	88	15	6	250

FINGER FOO SMALL PLATE



Code	W mm	D mm	H mm	K pcs
399014	160	104	18	20

FINGER FOOD SMALL PLATE



Code	W mm	D mm	H mm	K pcs
399015	97	79	15	50

FINGER FOOD SMALL SQUARE PLATE



Code	W mm	D mm	H mm	K pcs
399008	80	80	15	25
399007	127	127	15	20
399006	280	280	15	12

PORCELAIN FINGER FOOD DISHES

- ideal for snacks, mousses, dips, creamy soups and desserts
- perfect for tastings and presentations
- made of porcelain in white or ecru color
- sold in carton quantities (K)
- price per 1 piece

DIP

- Apulia B line



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

SALAD BOWL

- Apulia B line



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

SALAD BOWL

- Apulia C line



Code	Ø mm	H mm	V litres	K pcs
395910	130	50	0,3	6

WAVE SALAD BOWL

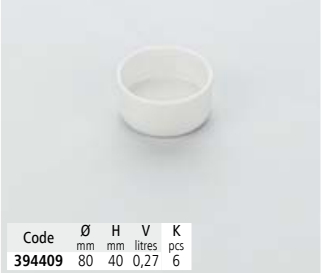
- complementary Apulia set



Code	W mm	H mm	V litres	K pcs
394414	165	55	0,30	6

DIP

- complementary Apulia set



Code	Ø mm	H mm	V litres	K pcs
394409	80	40	0,27	6

TEAR SALAD BOWL

- complementary Apulia set



Code	W mm	H mm	V litres	K pcs
394412	75	40	0,09	6
394413	110	55	0,36	6

SPOON/SPOON HOLDER

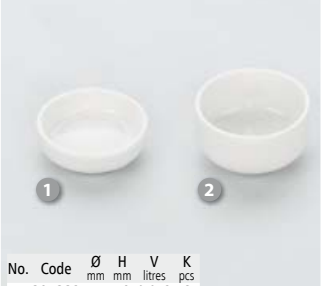
- complementary Apulia set



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

DIP

- Apulia A line



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**395332**	55	18	0,013	6
2.	**395333**	58	30	0,046	6

DIP

- Apulia A line



Code	Ø mm	H mm	V litres	K pcs
395335	70	13	0,032	6

TABLEWARE BUFFET

DIP

- complementary Apulia set



Code	Ø mm	H mm	V litres	K pcs
394408	60	45	0,09	6

OVAL SERVING PLATE

- complementary Apulia set



Code	W mm	H mm	V litres	K pcs
394400	193	35	6	0,32

OVAL SERVING PLATE

- complementary Apulia set



Code	W mm	H mm	V litres	K pcs
394401	210	25	0,2	6

TRAY

- rectangle



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

MINI SALAD BOWL SET

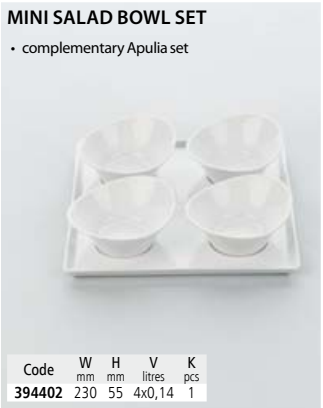
- complementary Apulia set



Code	W mm	H mm	V litres	K pcs
394404	330	30	3x0,26	1

MINI SALAD BOWL SET

- complementary Apulia set



Code	W mm	H mm	V litres	K pcs
394402	230	55	4x0,14	1

DIP

- Liguria A line



Code	W mm	H mm	V litres	K pcs
395818	95	58	0,28	6

SALAD BOWL

- Liguria A line



Code	W mm	H mm	V litres	K pcs
395819	110	40	0,24	6
395820	130	45	0,39	6

DIP

- Liguria B line



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**395525**	70	20	0,04	6
2.	**395526**	55	30	0,07	6

DISH

- Liguria B line



Code	W mm	H mm	K pcs
395516	235	37	6

OVAL DISH

- Taranto line



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

SAUCE DISH

- Elegantia line



Code	Ø mm	H mm	V litres	K pcs
397109	66	25	0,05	12
397087	90	36	0,15	6

DIP

- Elegantia line



Code	Ø mm	H mm	V litres	K pcs
397069	73	20	0,035	6

FINGER FOOD BOWL

- Elegantia line



Code	W mm	D mm	H mm	V litres	K pcs
397264	120	95	46	0,08	8

FINGER FOOD BOWL

- Elegantia line



Code	W mm	D mm	H mm	V litres	K pcs
397370	103	42	25	0,035	24

DOUBLE BOWL

- Elegantia line



Code	W mm	D mm	H mm	V litres	K pcs
397250	250	120	60	2x0,165	4

3 BOWL SET

- Elegantia line



Code	W mm	D mm	H mm	V litres	K pcs
397251	360	150	40	3x0,15	1

4 BOWL SET

- Elegantia line



Code	W mm	D mm	H mm	V litres	K pcs
397252	330	90	60	4x0,08	3

FINGER FOOD SPOON



Code	L mm	K pcs
357300	143	12

FINGER FOOD SLATE BOARD

- for serving snacks, side orders and deserts
- ideal for food testing presentations
- made of slate



No.	Code	W mm	D mm	H mm
1.	**399101**	200	200	5
2.	**399102**	200	100	5
3.	**399103**	300	300	5
4.	**399104**	300	200	5

MINI FINGER FOOD FRYPAN

INOX

- for serving side orders and tapas foods



Code	Ø mm	H mm
546001	115	35

MINI SAUCEPAN

INOX



Code	Ø mm	H mm	V litres
546009	68	43	0,13
546010	110	60	0,38

MINI COLANDER

INOX

- for serving side orders and tapas foods



Nr kat	Ø mm	H mm
546021	130	65

MINI MILK CAN

INOX



Code	Ø mm	H mm	V litres
546017	48	80	0,145
546015	77	125	0,600

MINI BASKET

Cu

100°C



Nr kat	Ø mm	H mm	V litres
546040	120	120	0,90

MINI BASKET

INOX

- for serving side orders and tapas foods



Nr kat	Ø mm	H mm	V litres
546033	90	80	0,325
546034	95	95	0,400
546035	120	120	0,900

FINGER FOOD MINI ROASTING PAN

Cu

100°C



Code	W mm	D mm	H mm	V litres
546058	145	95	45	0,48

FINGER FOOD MINI ROASTING PAN

INOX

- for serving side orders and tapas foods



Code	W mm	D mm	H mm	V litres
546007	130	130	50	0,8

FRIES PAPER

- sheet 500pcs
- printed paper



Nr kat	W mm	D mm	K pcs
319010	420	270	500

FINGER FOOD ROUND BASKET

INOX

- for serving side orders and tapas foods



Code	Ø mm	H mm
546002	80	80

FINGER FOOD BASKET

INOX

- for serving side orders and tapas foods



Code	W mm	D mm	H mm
546004	100	90	60

FINGER FOOD BASKET

INOX

- for serving side orders and tapas foods



Code	W mm	D mm	H mm
546005	100	90	90

PERCOLATOR

- for brewing coffee, tea, herbs, boiling water
- automatic heating function after cooking process
- water level pointer
- safety thermostat
- dropless tap
- made of stainless steel
- temperature range: 70 - 80°C
- temperature light indicator
- power light indicator

Brewing strainer



ON/OFF Switch and power light indicator



Covered heating element





Code	Ø mm	H mm	V litres	P kW	U V
752060	225	470	6,5	1,35	230
752120	270	530	12,0	1,35	230
752150	270	600	15,0	1,35	230

BOILER

- made of mirror polished stainless steel
- temperature range: 30 ÷ 110°C
- safety thermostat
- liquid level pointer
- dropless tap
- time of boiling:
  Code 751102 about 25 min
  Code 751192 about 35 min
- covered heating element
- power light indicator

Temperature control knob



ON/OFF Switch and power light indicator



Covered heating element





Code	Ø mm	H mm	V litres	P kW	U V
751102	225	460	10	2,4	230
751192	275	580	19	2,6	230

CATERING THERMOS

- perfect for hot and cold beverages
- body made of stainless steel
- inset made of aluminum
- folded legs for easy storage



Removable lid with carrying handle



Code	V litres
385951	9,5
385140	14,0

VACUUM JUG

- with pump
- steel insert
- lid and handle made of polypropylene



Removable lid with pump button blockage



Code	H mm	V litres
383351	360	3,5
383500	450	5,0

VACUUM JUG

- with pump
- steel insert
- lid and handle made of polypropylene



Removable lid with pump button blockage



Code	H mm	V litres
383190	330	1,9
383250	370	2,5

JUG

INOX



Code	V litres
373031	0,3
373051	0,5
373101	1,0
373151	1,5
373201	2,0

VACUUM JUG

INOX

- hinged lid
- steel insert



Code	H mm	V litres
386100	235	1,00
386150	250	1,50
386200	295	2,00

VACUUM JUG

- with push button
- stainless steel insert
- lid and handle made of polypropylene

Removable lid with a red button





Code	V litres
382150	1,5
382200	2,0

VACUUM JUG

- perfect for hot and cold beverages
- stainless steel thermos
- lid made of black polypropylene

Removable lid





Code	H mm	V litres
382101	210	1,0
382151	245	1,5
382201	285	2,0

MILK / CREAM JUG

INOX



Code	H mm	V litres
374010	60	0,15
374020	75	0,25

MILK/CREAM JUG

INOX

- for milk foaming and cappuccino preparation



Code	V litres
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

JUG

INOX



Code	V litres
371200	2,0

PITCHER

PC

- made of polycarbonate



Code	V litres
377170	1,7

JUG

Paşabahçe

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400178	62-48	120	0,25	12
400177	78-60	153	0,50	6
400008	97-72	201	1,00	6
400175	112-86	240	1,85	6

JUG

Paşabahçe

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400176	114-90	234	1,45	6

JUG

- made of acrylic



Code	V litres
377020	2,0

PITCHER

- made of acrylic
- lid included



Code	V litres
377010	2,0

SERVING TRAY

INOX

- round



Code	Ø mm	H mm
407361	360	20
407411	410	20

SERVING TRAY

INOX

- round
- 3 levels



Code	Ø mm	H mm
402480	480	44

SERVING TRAY

INOX 6

- round
- chrome-plated handles



Code	Ø mm	H mm
406480	480	60

SERVING TRAY

INOX 6

- size GN 1/1



Code	W mm	D mm	H mm
406111	530	325	40

SERVING TRAY

INOX



Code	W mm	D mm	H mm
402285	285	200	13
402325	325	325	13

SERVING TRAY

INOX

- rectangle



Code	W mm	D mm	H mm
404400	400	330	20
404480	480	370	25
404600	600	470	25

SERVING TRAY

- GN size
- chrome-plated
- decorative edge
- **not suitable for direct contact with food**



Code	Rozmiar GN	W mm	D mm	H mm
405389	2/3	354	325	18
405395	1/1	530	325	18

SERVING TRAY

- size GN 1/1
- chrome-plated
- decorative edge
- **not suitable for direct contact with food**



Code	W mm	D mm	H mm
405394	530	325	21

TRAY

- rectangle



Code	W mm	D mm	H mm
406250	250	190	25
406280	280	220	25
406310	310	240	25
406340	340	260	25
406400	400	280	25
406460	460	320	25
406550	550	370	25
406640	640	410	25

TRAY

- GN size



Code	GN size	W mm	D mm	H mm
406100	1/1	530	325	16
406120	1/2	265	325	16

TRAY

- size GN 1/1
- chrome-plated handles



Code	GN size	W mm	D mm	H mm
406112	1/1	530	325	65

SERVING TRAY

- round
- antislip surface
- laminated mahogany
- do not wash in dishwasher



Code	Ø mm	H mm
410360	360	35

SERVING TRAY

- round
- antislip surface
- black



Code	Ø mm	H mm
412350	355	25
412400	405	25

SERVING TRAY

- oval
- antislip surface
- black



Code	W mm	D mm	H mm
415510	510	635	25
415600	600	735	25

SERVING TRAY

- rectangle
- antislip surface
- black



Code	W mm	D mm
411450	450	350
411500	510	380
411560	560	400
411650	650	450

SERVING TRAY

- rectangle
- antislip surface
- laminated mahogany



Code	W mm	D mm
410450	450	340
410500	500	360
410550	550	400
410600	600	450

SERVING TRAY

- size GN 1/1
- antislip surface
- laminated birch



Code	W mm	D mm
414010	530	325

SERVING TRAY

- size GN 1/1
- smooth surface
- laminated birch



Code	W mm	D mm
414000	530	325

SERVING TRAY

- size GN 1/1
- polyester reinforced with fiberglass
- smooth surface
- granite color



Code	W mm	D mm
413001	530	325

SERVING TRAY

- size GN 1/1
- polyester reinforced with fiberglass
- rubber coated
- granite color



Code	W mm	D mm
413010	530	325

SERVING TRAY

- size GN 1/1
- smooth surface
- laminated mahogany



Code	W mm	D mm
414020	530	325

SERVING TRAY

- rectangle
- made of polypropylene
- with handles



Code	W mm	D mm	H mm
414090	430	305	30

ICE CUBE TONGS



Code	L mm
471100	145

ROAST MEAT TONGS



Code	L mm
421040	210

BREAD TONGS



Code	L mm
421050	210

SPAGHETTI TONGS



Code	L mm
421060	200

SUGAR/ICE CUBE TONGS



Code	L mm
421070	160

SUGAR CUBE TONGS



Code	L mm
421080	110

PASTRY TONGS



Code	L mm
423223	220
423283	280

GRILL TONGS



Code	L mm
423224	220
423284	280

PASTRY TONGS



Code	L mm
423285	280

SERVING SET

INOX 18/10

- professional serving set
- made of mirror polished stainless steel made out of one piece of metal
- without welds and curves
- easy to clean
- handle thickness 2,7 mm



No.	Code	Product	L mm	V litres
1.	**420012**	Perforated spoon	310	-
2.	**420022**	Serving fork	300	-
3.	**420032**	Serving spoon	315	-
4.	**420042**	Serving spatula	315	-
5.	**420052**	Ladle	310	0,08

POLYCARBONATE TONGS

PC



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

UNIVERSAL TONGS

INOX

Reinforst quality construction





Code	L mm
422241	240
422301	300
422401	400

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CATERING FURNITURE

PE

- foldable
- for indoor and outdoor usage
- easy storage and handling
- painted metal elements

CATERING TABLE

- dimension when folded (WxDxH):
  950112 - 1220x610x50 mm
  950118 - 920x750x95 mm
- load:
  950112 - up to 250 kg
  950118 - up to 300 kg



No.	Code	W mm	D mm	H mm	M kg
1.	**950112**	1220	610	740	8,9
2.	**950118**	1840	750	740	16,5

CATERING TABLE

250 KG

- dimension when folded (ØxH): 1150x50 mm
- load up to 250 kg



Code	Ø mm	H mm	M kg
950131	1150	740	13,6

CATERING CHAIR

150 KG

- dimension when folded (WxDxH):
  465 x 210 x 1150 mm
- load up to 150 kg



Code	W mm	D mm	H mm	M kg
950121	465	530	900	5,88

CATERING BENCH

300 KG

- dimension when folded (WxDxH):
  910x250x95 mm
- load up to 300 kg



Code	W mm	D mm	H mm	M kg
950120	1820	250	435	10,6

BARRIER POST

- retractable red tape



Code	Ø mm	H mm
689010	345	965

BARRIER POST

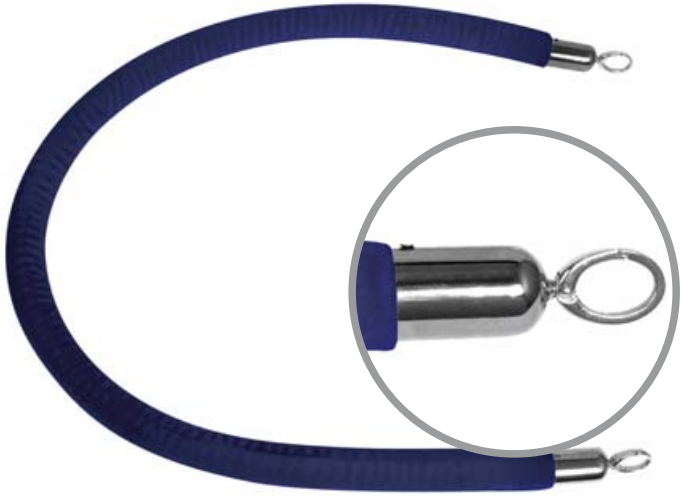
- sold without the rope



Code	Ø mm	H mm
689001	300	900

ROPE

- for barrier post 689001



Code	Color	L mm
689002		1500
689003		1500

09 **TABLE TOP**

Porcelain and cutlery with simple design is a classic tableware recommended for professional catering. It also includes a modern line of glass designed for frequent use, recommended for restaurants, bars, pubs, cafes , catering services and others.

01 **WOODEN MILL** Code **362413** (page 246)
02 **TABLE SPOON CITY** Code **355060** (page 174)
03 **PLATE** Code **387070** (page 196)
04 **WINE GLASS PRIMETIME** Code **400042** (page 178)



TABLE TOP

BAR SET

- sold in 12 pcs. sets

INOX 18/0



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

Handle shape



CANTEEN SET

- sold in 12 pcs. sets

INOX 18/0



No.	Code	Product	L mm
1.	**353060**	Table spoon	195
2.	**353051**	Table fork	190

No.	Code	Product	L mm
3.	**353081**	Table knife	210
4.	**353010**	Tea spoon	135

Handle shape



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TOWN SET

INOX 18/0

- sold in 12 pcs. sets









No.	Code	Product	L mm
1.	**357260**	Table spoon	190
2.	**357250**	Table fork	188
3.	**357280**	Table knife	210
4.	**357210**	Tea spoon	137

Handle shape



CLASSIC SET

INOX 18/0

- sold in 12 pcs. sets













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

Handle shape



NOVA SET

- sold in 12pcs sets
- price per 1pc



Handle shape



No.	Code	Product	L mm
1.	**357360**	Table spoon	187
2.	**357350**	Table fork	190
3.	**357380**	Table knife	218
4.	**357310**	Tea spoon	133

No.	Code	Product	L mm
5.	**357320**	Dessert fork	140
6.	**357340**	Coffee spoon	103
7.	**472012**	Latte spoon	202

ADDITIONAL RESTAURANT SET

- knife 352490 made of AISI 420 steel

INOX 18/10

Handle shape



1



2



3



4



5



6



No.	Code	Product	L mm
1.	**352510**	Fish serving knife	260
2.	**352490**	Steak knife	210
3.	**352410**	Salad serving fork	205
4.	**352420**	Serving spoon	210
5.	**352460**	Ladle	185
6.	**352480**	Sugar spoon	145

TABLE TOP

RESTAURANT SET

- sold in 12 pcs. sets
- knife 351080 made of AISI 420 steel

INOX 18/10



Handle shape



No.	Code	Product	L mm
1.	**351060**	Table spoon	195
2.	**351050**	Table fork	192
3.	**351080**	Table knife	210

No.	Code	Product	L mm
4.	**351010**	Tea spoon	137
5.	**351140**	Coffee spoon	114
6.	**351120**	Dessert fork	135

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MARINA SET

INOX 18/0

- sold in 12 pcs. sets



No.	Code	Product	L mm
1.	**359060**	Table spoon	197
2.	**359050**	Table fork	200
3.	**359080**	Table knife	210

No.	Code	Product	L mm
4.	**359010**	Tea spoon	130
5.	**359140**	Coffee spoon	112

Handle shape



CAMBRIDGE SET

INOX 18/10

- sold in 12pcs sets (except 350470- sold by 1pc)
- price per 1pc
- stainless steel AISI420
- price per 1pc



No.	Code	Product	L mm
1.	**350060**	Table spoon	196
2.	**350050**	Table fork	196
3.	**350080**	Table knife	220

No.	Code	Product	L mm
4.	**350010**	Tea spoon	141
5.	**350140**	Coffee spoon	115
6.	**350470**	Ladle	269

Handle shape



KINDERGARTEN SET

INOX 18/0

- recommended for children allergic to nickel
- sold in 12 pcs. sets
- specially designed for children
- knife without sharp edge
- rounded pikes in fork

Save, rounded pikes



Knife without blade to learn cutting



Handle shape





No.	Code	Product	L mm
1.	**358160**	Table spoon	153
2.	**358150**	Table fork	152

No.	Code	Product	L mm
3.	**358180**	Table knife	171
4.	**358110**	Dessert spoon	135

PIAWA SET

- sold in 12pcs sets
- price per 1pc



1



2



3



4



5



6



7



8

No.	Code	Product	L mm
1.	**355260**	Table spoon	196
2.	**355250**	Table fork	196
3.	**355280**	Table knife	220
4.	**355210**	Tea spoon	141

No.	Code	Product	L mm
5.	**355240**	Coffee spoon	115
6.	**355220**	Dessert fork	151
7.	**355351**	Fish fork	188
8.	**355361**	Fish knife	196

Handle shape



PIAWA SET

- sold in 12pcs sets
- price per 1pc



1



2



3



4



5



6



7



8

No.	Code	Product	L mm
1.	**355261**	Dessert spoon	178
2.	**355251**	Dessert fork	177
3.	**355281**	Dessert knife	194
4.	**355441**	Cake server	228

No.	Code	Product	L mm
5.	**355271**	Service spoon	220
6.	**355272**	Service fork	219
7.	**355273**	Gravy spoon	179
8.	**355270**	Soup ladle	269

Handle shape



LUKKA SET

- sold in 12pc sets
- price per 1pc



1



2



3



4



5



6



7



8

No.	Code	Product	L mm
1.	**356260**	Table spoon	197
2.	**356250**	Table fork	193
3.	**356280**	Table knife	212
4.	**356210**	Tea spoon	138

No.	Code	Product	L mm
5.	**356240**	Coffee spoon	118
6.	**356220**	Dessert fork	175
7.	**356351**	Fish fork	191
8.	**356361**	Fish knife	206

Handle shape



LUKKA SET

- sold in 12pc sets
- price per 1pc

















No.	Code	Product	L mm
1.	**356261**	Dessert spoon	186
2.	**356251**	Dessert fork	174
3.	**356281**	Dessert knife	199
4.	**356241**	Cake server	216

No.	Code	Product	L mm
5.	**356271**	Service spoon	219
6.	**356272**	Service fork	225
7.	**356273**	Gravy spoon	176
8.	**356270**	Soup ladle	269

Handle shape



stalgast

ROYAL SET

- sold in 12 pcs. sets
- 356080 made of AISI 420 steel

INOX 18/10













No.	Code	Product	L mm
1.	**356060**	Table spoon	203
2.	**356050**	Table fork	205
3.	**356080**	Table knife	237
4.	**356010**	Tea spoon	140

No.	Code	Product	L mm
5.	**356120**	Dessert fork	142
6.	**356140**	Coffee spoon	110

Handle shape



TABLE TOP

CITY SET

INOX 18/10

- sold in 12 pcs. sets
- 355080 and 355490 made of AISI 420 steel



















No.	Code	Product	L mm
1.	**355060**	Table spoon	197
2.	**355050**	Table fork	200
3.	**355080**	Table knife	235
4.	**355010**	Tea spoon	155
5.	**355120**	Dessert fork	132

No.	Code	Product	L mm
6.	**355140**	Coffee spoon	126
7.	**355440**	Cake server	235
8.	**355490**	Steak knife	235
9.	**472010**	Cocktail spoon	201

Handle shape



stalgast








	Cafes	Restaurants	Bars	Catering Service	Hotels	Banquet Halls	Pubs & Clubs
Bistro set				■	■	■	
Saxon set	■	■	■		■	■	
Imperial set				■	■	■	
Imperial PLUS set	■	■	■	■	■	■	■
Primetime set	■	■	■				■
Allegra set	■	■			■		
Enoteca set	■	■			■		
Centra	■		■				■
Casablanca	■		■	■	■	■	■
Istanbul	■	■	■	■	■	■	
Side	■		■		■		■
Bar&Table set	■	■			■		
Cuvee set	■	■			■		
Rock-s set	■	■			■		

TABLE TOP

BISTRO SERIES

- professional glass for catering
- made from one piece of glass
- safe rounded edges and a glass stand
- dishwasher safe
- ideal solution for catering, weddings and banquets
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400001**	45-50	113	0,050	24
2.	**400002**	95-66	134	0,265	12
3.	**400003**	107-64	136	0,190	12
4.	**400005**	64-66	150	0,210	12
5.	**400004**	68-66	160	0,280	12
6.	**400006**	51-64	190	0,180	12

IMPERIAL SERIES

- slim line professional glass for catering
- made from one piece of glass
- safe rounded edges and a glass stand
- dishwasher safe
- ideal solution for catering, weddings and banquets
- sold in carton quantities (K)



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

SAXON SERIES

- professional glass for catering
- safe rounded edges and a glass stand
- ideal solution for the banquets, restaurants, cafes
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400150**	63-60	143	0,195	12
2.	**400151**	68-70	158	0,240	12
3.	**400152**	77-75	180	0,360	12
4.	**400153**	50-60	175	0,150	12

IMPERIAL PLUS SERIES

- slim line professional glass for catering
- toughened glass with high resistance to mechanical and thermal damage
- elegance design fits to any kind of restaurant
- dishwasher safe
- sold in carton quantities (K)



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

TABLE TOP

PRIMETIME SERIES

- professional glass for catering
- ideal solution for the banquets, restaurants, cafes
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400045**	56-64	180	0,240	12
2.	**400046**	62-64	189	0,338	12
3.	**400047**	108-75	179	0,500	12
4.	**400041**	67-75	205	0,400	12
5.	**400042**	70-75	220	0,520	12
6.	**400043**	43-64	205	0,165	12

ALLEGRA GLASSES

- modern design professional glass for catering
- reinforced rounded rim and foot
- ideal for cafes, restaurants, hotels
- sold in carton quantities (K)
- price per piece
- total capacity



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400250**	67	110	0,425	6
2.	**400251**	65	148	0,470	6
3.	**400252**	64	218	0,490	6
4.	**400253**	57	217	0,350	6
5.	**400254**	45	226	0,195	6

ENOTECA GLASSES FOR DRINKS

Paşabahçe

- slim line professional glass for catering
- ideal solution for the banquets, restaurants, cafes
- sold in carton quantities (K)





No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400140**	64-82	225	0,440	6
2.	**400141**	70-82	235	0,545	6
3.	**400143**	72-85	244	0,620	6
4.	**400142**	80-85	228	0,780	6
5.	**400144**	52-70	225	0,170	6
6.	**400145**	114-82	178	0,220	6
7.	**400146**	115-85	220	0,460	6

BAR & TABLE SERIES

- professional glass for catering
- made of lead-free crystal glass
- smooth bevelled edge
- highly transparent glass, reflecting the depth of the wine
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)





No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400075**	44-56	140	0,070	6
2.	**400051**	45-62	171	0,115	6
3.	**400053**	63-80	216	0,350	6
4.	**400056**	45-70	236	0,190	6
5.	**400054**	74-88	234	0,600	6
6.	**400052**	74,5-90	233	0,710	6
7.	**400050**	83-90	250	0,800	6

CUVÉE SERIES

- professional glass for catering
- made of lead-free crystal glass
- highly transparent glass, reflecting the depth of the wine
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400120**	61-70	198	0,340	6
2.	**400121**	55-72	215	0,365	6
3.	**400122**	60-82	230	0,500	6
4.	**400123**	66-82	245	0,650	6
5.	**400124**	48,5-70	220	0,200	6

BAR & TABLE GLASSES FOR DRINKS

- professional glass for catering
- made of lead-free crystal glass
- highly transparent glass, reflecting the depth of the wine
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400074**	60-80	170	0,370	6
2.	**400057**	96-80	170	0,150	6
3.	**400059**	122-80	186	0,290	6
4.	**400055**	109-85	172	0,230	6
5.	**400058**	68-84	132	0,480	6

TABLE TOP

VODKA GLASS

- professional glass for catering
- sold in carton quantities (K)



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

COCKTAIL GLASS

- professional glass for catering
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400184**	72	153	0,250	6
2.	**400061**	85-80	198	0,450	12
3.	**400062**	74-71	178	0,370	12
4.	**400067**	73-68	155	0,280	12
5.	**400185**	55-65	115	0,250	12
6.	**400186**	68-78	126	0,410	12
7.	**400066**	115-70	169	0,300	12

ISTANBUL SERIES

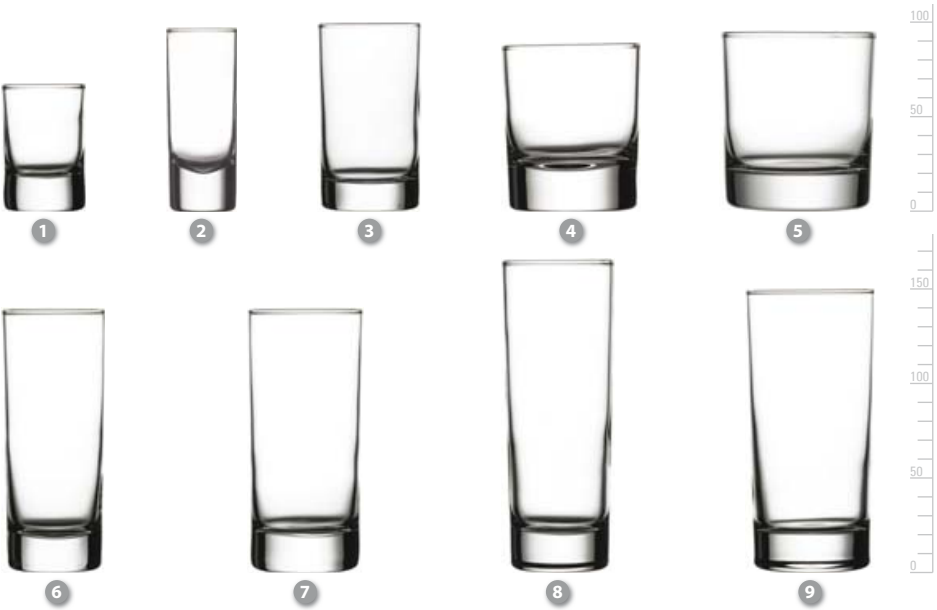
- professional glass for catering
- sold in carton quantities (K)



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

SIDE SERIES

- professional glass for catering
- sold in carton quantities (K)



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

TABLE TOP

GRANDE-S GLASS

- professional glass for catering
- stackable
- sold in carton quantities (K)
- price per piece
- total capacity



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400213**	89-60	98	0,310	12
2.	**400214**	70-54	132	0,320	12

NEXT SERIES

- professional glass for catering
- sold in carton quantities (K)



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

ROCK-S SERIES

- professional glass for catering
- made of lead-free crystal glass
- smooth bevelled edge
- highly transparent glass
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400076**	40	72	0,055	6
2.	**400071**	79	86	0,300	6
3.	**400072**	66	146	0,350	6
4.	**400073**	54	200	0,310	6

CENTRA SERIES

- professional glass for catering
- sold in carton quantities (K)



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

GLASSES

- professional glass for catering
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400107**	75-51	128	0,270	12
2.	**400108**	88-61	147	0,410	12
3.	**400024**	85	85	0,300	12
4.	**400025**	67	146	0,335	12

CASABLANCA SERIES

- professional glass for catering
- toughened glass with high resistance to mechanical and thermal damage
- can be used for hot drinks and in microwave
- recommended for restaurants, bars, pubs, cafes, catering, banquet halls
- ideal for demanding users
- dishwasher safe
- sold in carton quantities (K)



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

HOT BEVAREGES GLASS

- professional glass for catering
- sold in carton quantities (K)
- 400195 - includes 6 cups and 6 saucers
- 400194 - includes 6 cups i 6 saucers
- 400098 - tempered glass



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

IRISH COFFEE GLASS

- professional glass for catering
- sold in carton quantities (K)



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

COFFEE LATTE GLASS

- professional glass for catering
- sold in carton quantities



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

CAPPUCCINO CUP

- professional glass for catering
- the price per set (set = 1 cup and 1 saucer)
- sold in carton quantities (K)
- total capacity
- saucer diameter: 135 mm



Code	Ø mm	H mm	V litres	K pcs
400256	91-40	64	0,238	6

ESPRESSO CUP

- professional glass for catering
- the price per set (set = 1 cup and 1 saucer)
- sold in carton quantities (K)
- total capacity
- saucer diameter: 117 mm



Code	Ø mm	H mm	V litres	K pcs
400257	64	57	0,09	6

BEER GLASS

- professional glass for catering
- sold in carton quantities (K)



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

BEER GLASS

- profesional glass for catering
- sold in carton quantities
- price per piece
- total capacity given



Code	Ø mm	H mm	V litres	K pcs
400390	80	210	0,55	12

BEER GLASS

- professional glass for catering
- made of lead-free crystal glass
- highly transparent glass, reflecting the depth of the wine
- classic shapes fit to every type of restaurant
- keeps their shine after more than 2000 washings
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400074	60-80	170	0,370	6

BEER GLASS

- professional glass for catering
- sold in carton quantities



Code	Ø mm	H mm	V litres	K pcs
400039	80-58	180	0,320	12

BEER GLASS

- professional glass for catering
- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400190**	70-62	210	0,410	6
2.	**400191**	75-70	220	0,510	6
3.	**400192**	80-73	235	0,660	6

TULIPE BEER GLASS

- profesional glass for catering
- sold in carton quantities
- price per piece
- total capacity given
- recommended for 0,5l of beer



Code	Ø mm	H mm	V litres	K pcs
400201	79-69	160	0,570	12

PLATE

- toughened glass with high resistance to mechanical and thermal damage
- sold in carton quantities (K)



Code	Ø mm	H mm	K pcs
400240	200-118	18	4
400241	260-140	20	2

SOUP PLATE

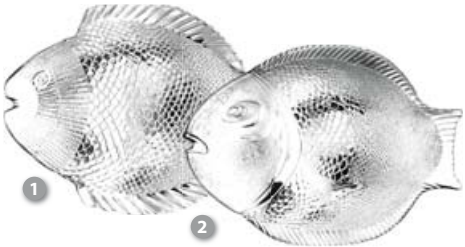
- toughened glass with high resistance to mechanical and thermal damage
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400242	220-147	37	0,4	4

FISH PLATE

- sold in carton quantities (K)



No.	Code	W mm	D mm	K pcs
1.	**400081**	260	210	12
2.	**400198**	335	254	6

BOWL

- sold in carton quantities (K)



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400083**	60	27	0,03	24
2.	**400090**	120	53	0,31	6
3.	**400091**	140	63	0,55	6
4.	**400095**	172	76	1,20	6
5.	**400092**	200	87	1,60	6
6.	**400093**	230	101	2,50	6
7.	**400094**	262	113	3,70	6

JUG

- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400178	62-48	120	0,250	12
400177	78-60	153	0,500	6
400008	97-72	201	1,000	6
400175	112-86	240	1,850	6

JUG

- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400176	114-90	234	1,450	6

ICE CREAM CUP

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400258	116-70	133	0,17	6

ICE CREAM CUP

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400080	116-70	118	0,16	6

ICE CREAM CUP

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400086	100-65	82	0,28	6

ICE CREAM CUP

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400096	114-72	105	0,29	6

ICE CREAM CUP

- made of glass
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400097	102-68	142	0,27	6



WINE CARAFE

- professional glass for catering



Code	Ø mm	H mm	V litres
400200	75	221	1

WINE CARAFE

- professional glass for catering



Code	Ø mm	H mm	V litres
400170	91	255	1,25

WINE CARAFE

- professional glass for catering



Code	Ø mm	H mm	V litres
400171	80	256	1,00

CARAFE STAND

INOX



Code	H mm
400700	340

WINE / WATER CARAFE

- professional glass for catering



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400206**	51-63	172	0,25	12
2.	**400207**	64-80	203	0,50	6
3.	**400208**	79-94	249	1,00	6

WINE/WATER CARAFE

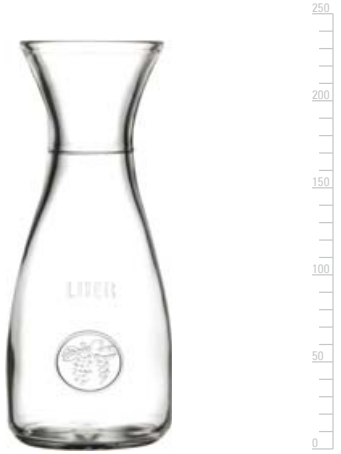
- professional glass for catering
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres
400070	65-235	240	1,25

WINE CARAFE

- "Bordeaux" type
- sold in carton quantieties
- price per piece



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

HOT BEVERAGE CUP

- professional glass for catering
- sold in carton quantities (K)



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

SUGAR DISPENSER

- sold in carton quantities (K)



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

SUGAR DISPENSER

- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
400089	55-66	130	0,24	12

OIL JUG

- sold in carton quantities (K)



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

GRAVY BOAT

- sold in carton quantities (K)



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

ASHTRAY

- sold in carton quantities (K)



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

SALT/PAPER SHAKER

- sold in carton quantities (K)



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

BUD VASE

- made of glass
- sold in carton quantities (K)



Code	W mm	D mm	H mm	K pcs
400199	55	55	180	6



BOTANICA FLOWER VASE



Code	Ø mm	H mm	V litres
400360	110	290	5

BOTANICA FLOWER VASE

- made of glass
- price per piece



Code	Ø mm	H mm	V litres
400361	145	280	2,85

ISABELL CHINA

- reinforced rims
- durable glass coating
- dishwasher safe
- microwave safe
- approximate dimensions and capacities
- sold in carton quantities (K)

Isabell

DEEP PLATE

- price per piece



Code	Ø mm	H mm	V litres	K pcs
387001	230	45	0,35	6

PLATE



Code	Ø mm	H mm	K pcs
387010	153	16	12
387011	175	20	12
387012	205	20	12
387013	220	21	6
387014	255	24	6
387015	270	25	6
387016	310	25	6

DEEP PLATE



Code	Ø mm	H mm	V litres	K pcs
387111	230	39	0,7	6

PLATE



Code	Ø mm	H mm	K pcs
387020	155	20	12
387021	185	20	12
387022	200	22	12

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
387030	153	48	0,38	12
387031	180	55	0,63	12

BOWL



Code	Ø mm	H mm	V litres	K pcs
387032	137	66	0,45	8
387033	150	70	0,60	6

TABLE TOP

SQUARE PLATE



Code	W mm	D mm	H mm	K pcs
387070	170	170	26	6
387071	235	235	33	4
387072	295	295	35	3

OVAL PLATE



Code	W mm	D mm	H mm	K pcs
387060	250	188	23	6
387061	275	205	25	6
387062	310	228	27	6

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
387054	95	73	0,3	6

PIZZA PLATE



Code	Ø mm	H mm	K pcs
387040	305	25	6

DIP



No.	Code	Ø mm	W mm	D mm	H mm	V litres	K pcs
1.	**387051**	90	-	-	27	0,8	12
2.	**387052**	-	84	84	35	0,1	12

RAMEKIN



Code	Ø mm	H mm	V litres	K pcs
387080	60	30	0,05	12
387081	70	30	0,07	12

ESPRESSO CUP



Code	Ø mm	H mm	V litres	K pcs
387042	55/65	60	0,08	8

CUP

- fits the saucer 387046



Code	Ø mm	H mm	V litres	K pcs
387044	80/90	55	0,17	6
387045	85/97	60	0,23	6

CUP

- fits the saucer 387046



Code	Ø mm	H mm	V litres	K pcs
387047	72/80	64	0,18	8

MUG



Code	Ø mm	H mm	V litres	K pcs
387090	78	95	0,28	6
387091	90	100	0,43	6

MUG

- fits the saucer 387046



Code	Ø mm	H mm	V litres	K pcs
387041	80	88	0,3	6

SOUP BOWL

- fits the saucer 387046



Code	Ø mm	H mm	V litres	K pcs
387050	90/100	53	0,25	6

SAUCER

- fits the espresso cup 387042



Code	Ø mm	K pcs
387043	115	8

SAUCER

- fits the cups 387044, 387045, 387047
- fits the mug 387041
- fits the soup bowl 387050



Code	Ø mm	K pcs
387046	140	6

10 years of continuous design

STALGAST PORCELAIN

New lines of porcelain in two shades of white and ecru give unlimited possibilities to arrange the table.

They meet all European quality and technical standards.

Porcelain may be washed with any detergent and without any time and method limitations.

All plates are made of organic materials by isostatic pressing what guarantees their excellent stability and resistance.

Ability to stack up the dishes in sets of 100pcs saves a lot of space.

Thanks to the low heat condutivity food and drinks cool down slowly.

Covered with the hardest enamel, allowing surface to remain smooth, shiny and scratch resistant.

The perfect solution for cafes and restaurants boasting a wide range of expertly shaped plates and dishes with a multitude of accessories.







stalgast

Liguria

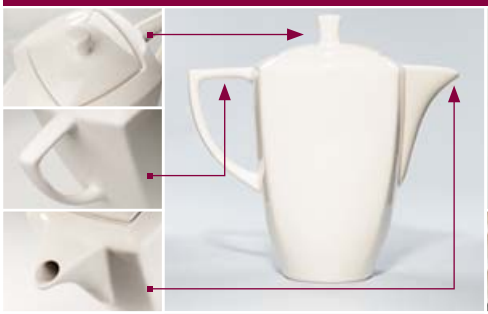


Liguria Porcelain

- warm ecru color fine china
- durable enamel coating
- total dimensions and capacities are approximate
- sold in carton quantities (K)
- available in five lines

stalgast

Liguria **A**





SALAD BOWL



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

DEEP PLATE



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

TABLE TOP

DEEP PLATE



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

DEEP PLATE



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

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 180mm



Code	Ø mm	H mm	V litres	K pcs
395810	110	65	0,37	6

SOUP VASE



Code	W mm	H mm	V litres	K pcs
395823	320	195	3,6	1

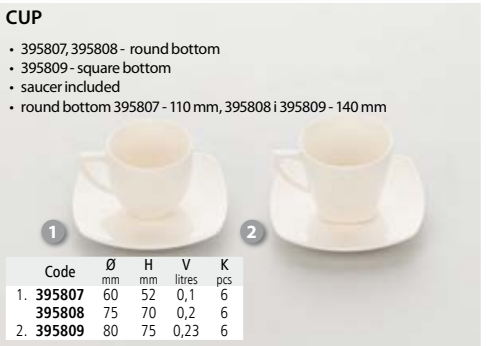
DIP / SALAD BOWL



No.	Code	W mm	H mm	V litres	K pcs
1.	**395818**	95	58	0,28	6
2.	**395819**	110	40	0,24	6
	395820	130	45	0,39	6
	395821	230	67	1,60	6

CUP

- 395807, 395808 - round bottom
- 395809 - square bottom
- saucer included
- round bottom 395807 - 110 mm, 395808 i 395809 - 140 mm



	Code	Ø mm	H mm	V litres	K pcs
1.	**395807**	60	52	0,1	6
	395808	75	70	0,2	6
2.	**395809**	80	75	0,23	6

MUG



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

POT



Code	W mm	H mm	V litres	K pcs
395813	240	150	1,1	1

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POT



Code	W mm	H mm	V litres	K pcs
395814	220	210	1,5	1

SUGAR BOWL



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

JUG



Code	W mm	H mm	V litres	K pcs
395812	125	75	0,22	6

PLATTER

- oval



Code	W mm	D mm	H mm	K pcs
395815	220	155	22	6
395816	350	235	33	6

PLATTER

- sqaure



Code	W mm	D mm	H mm	K pcs
395817	290	290	30	6

TRAY

- square



Code	W mm	D mm	H mm	K pcs
395824	240	240	10	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
395822	180	90	0,58	6

NAPKIN HOLDER



Code	W mm	H mm	K pcs
395828	105	80	6

HEATER



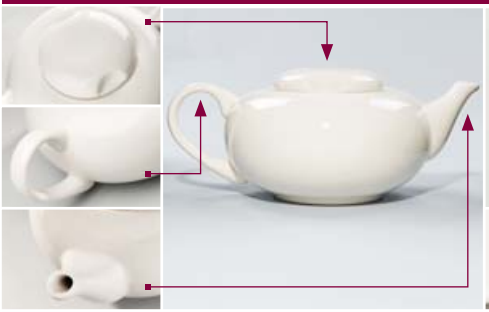
Code	W mm	D mm	H mm	K pcs
395829	125	125	70	6

SALT/PEPPER SHAKER



No.	Code	Description	H mm	K pcs
1.	**395825**	Salt shaker	80	6
2.	**395826**	Pepper shaker	95	6

Liguria **B**





PLATE



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

DEEP PLATE



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

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 10mm



Code	Ø mm	H mm	V litres	K pcs
395506	110	60	0,35	6

SOUP VASE



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

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395517	130	45	0,35	6
395518	160	50	0,60	6
395519	210	55	1,10	6
395520	230	60	1,40	6

CUP

- saucer included
- saucer diameter:
  395503 - 110 mm
  395504 - 130 mm
  395505 - 180 mm



Code	Ø mm	H mm	V litres	K pcs
395503	60	50	0,1	6
395504	75	60	0,19	6
395505	100	75	0,37	6

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
395507	75	65	0,22	6

JUG



Code	W mm	H mm	V litres	K pcs
395508	105	60	0,15	6
395509	125	85	0,33	6

JUG



Code	Ø mm	H mm	V litres	K pcs
395510	260	105	1,3	1

PLATTER

- oval



Code	W mm	D mm	H mm	K pcs
395511	220	120	23	6
395512	260	150	25	6
395513	290	162	25	6
395514	330	204	30	6

PLATTER

- round



Code	Ø mm	H mm	K pcs
395515	310	35	6

SERVING DISH



Code	W mm	H mm	K pcs
395516	235	37	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
395521	155	75	0,48	6

EGG CUP



Code	Ø mm	H mm	V litres	K pcs
395524	47	45	0,04	6

DIP



Code	Ø mm	H mm	V litres	K pcs
395525	70	20	0,04	6

DIP



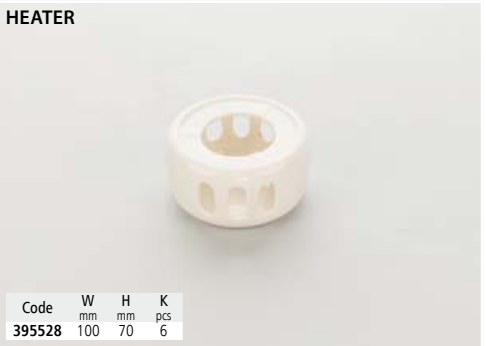
Code	Ø mm	H mm	V litres	K pcs
395526	55	30	0,07	6

SALT/PEPPER SHAKER



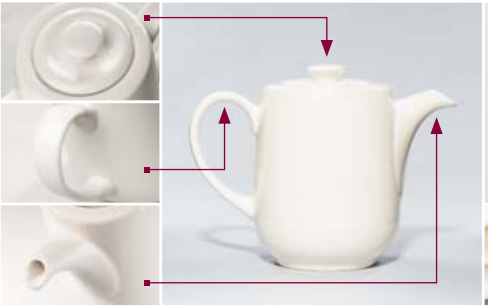
No.	Code	Description	H mm	K pcs
1.	**395523**	Salt shaker	60	6
2.	**395527**	Pepper shaker	70	6

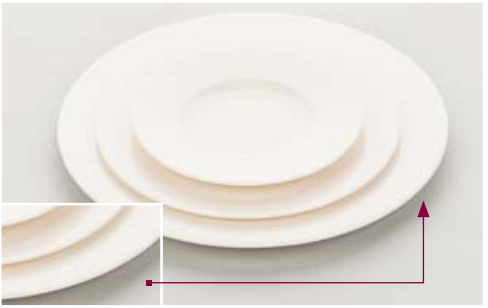
HEATER



Code	W mm	H mm	K pcs
395528	100	70	6

Liguria **C**





stalgast

PLATE



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

DEEP PLATE

- recommended for pasta



Code	Ø mm	H mm	K pcs
394203	230	40	6

DEEP PLATE



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

SOUP BOWL WITH HANDLE

- saucer included
- saucer diameter 180mm



Code	Ø mm	H mm	V litres	K pcs
394220	110	60	0,36	6

SOUP VASE



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

DIP / SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
394223	130	45	0,33	6
394224	160	50	0,63	6

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
394225	210	95	1,9	6

CUP

- saucer included
- saucer diameter:
  394213- 115mm
  394214- 145mm
  394215-160mm



Code	Ø mm	H mm	V litres	K pcs
394213	60	67	0,096	6
394214	75	70	0,200	6
394215	100	77	0,350	6

POT



Code	W mm	H mm	V litres	K pcs
394211	220	165	1,25	6

SUGAR BOWL



Code	W mm	H mm	V litres	K pcs
394212	80	100	0,25	6

JUG



Code	W mm	H mm	V litres	K pcs
394216	120	95	0,30	6
394217	140	105	0,48	6

POT



No.	Code	W mm	H mm	V litres	K pcs
1.	**394218**	180	150	0,53	1
2.	**394219**	210	90	0,5	1

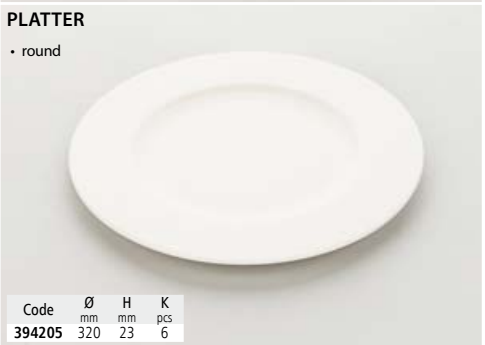
SALT/PEPPER SHAKER



No.	Code	Description	H mm	K pcs
1.	**394221**	Salt shaker	60	6
2.	**394222**	Pepper shaker	60	6

PLATTER

- round



Code	Ø mm	H mm	K pcs
394205	320	23	6

PLATTER

- oval



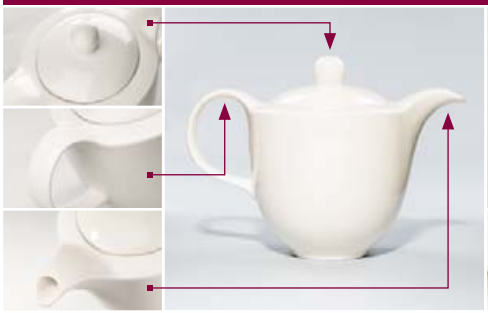
Code	W mm	D mm	H mm	K pcs
394206	240	170	23	6
394207	310	217	25	6
394208	360	260	32	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
394209	175	80	0,5	6

Liguria **D**



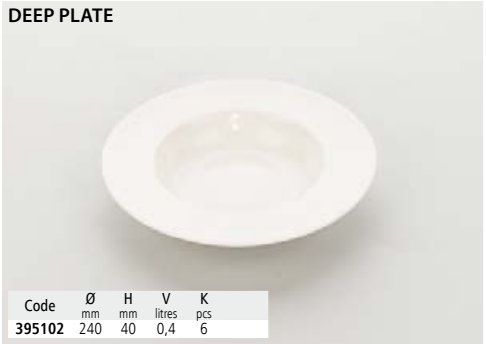


PLATE



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

DEEP PLATE



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

SOUP VASE



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

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395114	130	45	0,30	6
395115	160	55	0,46	6
395116	230	70	1,40	6
395117	250	95	2,60	6

CUP

- saucer included
- saucer diameter 115mm



Code	Ø mm	H mm	V litres	K pcs
395103	65	50	0,09	6

CUP

- saucer included
- saucer diameter 160mm



Code	Ø mm	H mm	V litres	K pcs
395104	100	60	0,26	6

TABLE TOP

CUP

- saucer included
- saucer diameter 160mm



Code	Ø mm	H mm	V litres	K pcs
395105	90	65	0,26	6

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
395106	100	110	0,24	6

JUG



Code	W mm	H mm	V litres	K pcs
395107	145	70	0,28	6

POT



Code	W mm	H mm	V litres	K pcs
395108	245	155	1,14	1

POT



Code	W mm	H mm	V litres	K pcs
395109	225	160	1,07	1

PLATTER

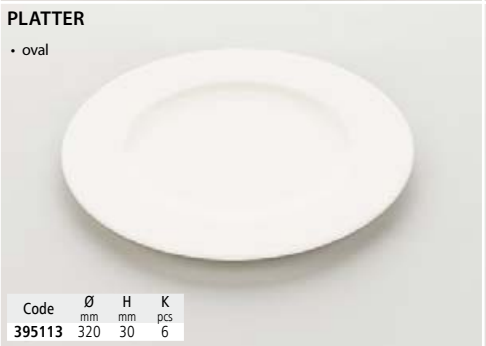
- round



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

PLATTER

- oval



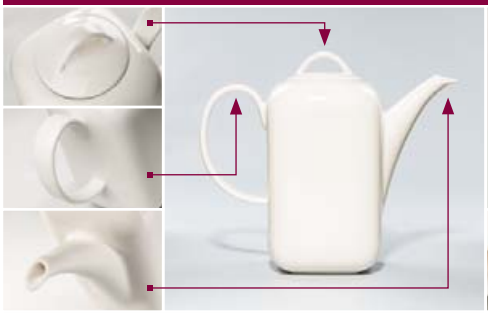
Code	Ø mm	H mm	K pcs
395113	320	30	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
395118	170	75	0,47	6

Liguria **E**





PLATE



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

DEEP PLATE



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

SOUP VASE



Code	W mm	H mm	V litres	K pcs
394313	290	180	4	1

CUP



Code	Product	Ø mm	W mm	H mm	V litres	K pcs
394304	Cup	57	-	55	0,096	6
394305	Saucer	-	110	10	-	6

CUP



Code	Product	Ø mm	H mm	V litres	K pcs
394306	Cup	75	70	0,2	6
394307	Saucer	135	10	-	6

POT



Code	W mm	H mm	V litres	K pcs
394310	250	130	1,3	1

TABLE TOP

POT



Code	W mm	H mm	V litres	K pcs
394311	220	190	1,2	1

SUGAR BOWL



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

JUG



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

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
394312	170	90	0,6	6

VASE



Code	W mm	H mm	V litres	K pcs
394314	190	285	1,3	6

PLATE



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

SALAD BOWL



Code	W mm	D mm	H mm	V litres	K pcs
394502	180	154	50	0,52	6

SALAD BOWL



Code	W mm	D mm	H mm	V litres	K pcs
394503	230	145	45	1,1	6

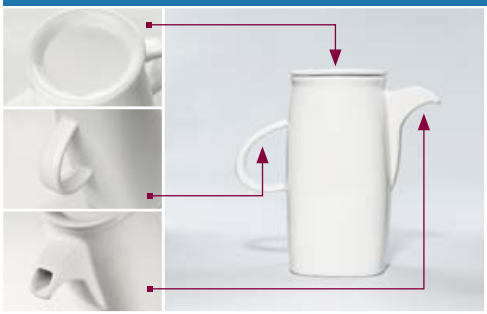
Apulia



Apulia Porcelain

- smooth pure white china
- durable enamel coating
- total dimensions and capacities are approximate
- sold in carton quantities (K)
- available in six lines
- strenghtened rims

Apulia **A**





PLATE



Code	Ø mm	H mm	K pcs
395300	160	20	6
395301	190	15	6
395302	210	15	6
395303	270	20	6

DEEP PLATE



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

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 160mm



Code	Ø mm	H mm	V litres	K pcs
395308	100	70	0,315	6

SOUP BOWL WITH HANDLES



Code	Ø mm	H mm	V litres	K pcs
395309	111	63	0,38	6

SOUP VASE



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

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395316	95	80	0,28	6
395317	130	65	0,55	6
395318	160	70	0,90	6
395319	230	83	2,20	6

CUP

- saucer included
- saucer diameter:
  395305 - 110 mm
  395306 - 145 mm
  395307 - 160 mm



Code	Ø mm	H mm	V litres	K pcs
395305	70	45	0,10	6
395306	80	60	0,21	6
395307	100	60	0,28	6

MUG



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

POT



Code	W mm	H mm	V litres	K pcs
395311	110	85	0,19	6
395323	160	110	0,45	6
395324	190	130	0,84	1

POT



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

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
395310	80	100	0,28	6

PLATTER

- oval



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

PLATTER

- round



Code	Ø mm	H mm	K pcs
395320	320	25	6

SAUCE JUG



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

SALT/PEPPER SHAKER



No.	Code	Description	H mm	K pcs
1.	**395328**	Salt shaker	60	6
2.	**395329**	Pepper shaker	60	6

EGG CUP



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

OIL JUG



Code	Ø mm	H mm	V litres	K pcs
395322	50	150	0,2	6

DIP



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**395335**	70	13	0,032	6
2.	**395332**	55	18	0,013	6
3.	**395333**	58	30	0,046	6

MINI JUG



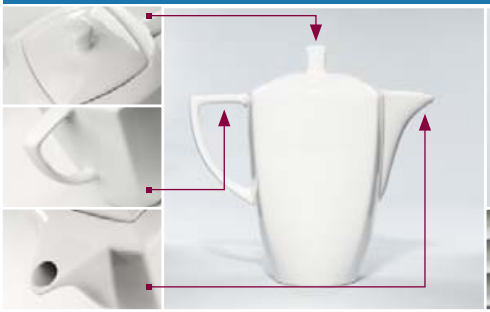
Code	Ø mm	H mm	V litres	K pcs
395334	47	45	0,045	6

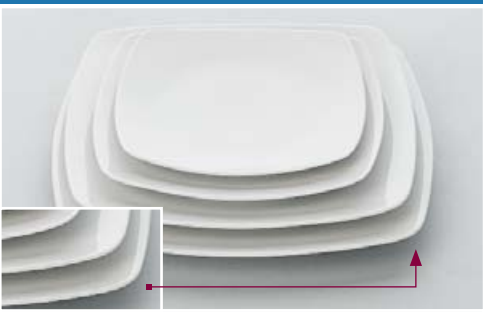
VASE



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

Apulia **B**





PLATE



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

SALAD BOWL



Code	W mm	H mm	V litres	K pcs
394100	170	55	0,75	6

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
394101	205	40	0,66	6

PLATE



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

DEEP PLATE



Code	W mm	H mm	K pcs
394135	180	50	6

SALAD BOWL



Code	W mm	H mm	K pcs
394136	230	45	6

DEEP PLATE



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

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 180 mm



Code	Ø mm	H mm	V litres	K pcs
394103	110	67	0,38	6

SOUP VASE



Code	W mm	H mm	V litres	K pcs
394112	325	205	4	1

DIP



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

SALAD BOWL



Code	W mm	H mm	V litres	K pcs
394109	110	40	0,25	6
394110	130	45	0,37	6
394111	230	67	1,8	6

CUP

- saucer included
- saucer diameter:
  394121 - 110 mm
  394124 - 140 mm
  94125 - 180 mm



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**394121**	60	60	0,09	6
2.	**394124**	83	75	0,24	6
3.	**394125**	110	65	0,36	6

TABLE TOP

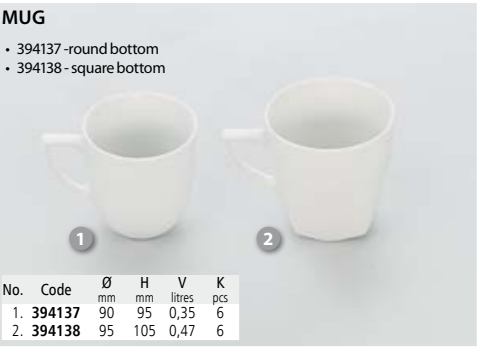
CUP



Code	Ø mm	H mm	V litres	K pcs
394122	60	55	0,1	6
394123	75	70	0,2	6

MUG

- 394137 -round bottom
- 394138 - square bottom



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**394137**	90	95	0,35	6
2.	**394138**	95	105	0,47	6

POT



Code	W mm	H mm	V litres	K pcs
394128	225	215	1,6	1

JUG



Code	W mm	H mm	V litres	K pcs
394104	130	85	0,22	6

POT



Code	W mm	H mm	V litres	K pcs
394105	245	150	1,2	1

SUGAR BOWL



Code	W mm	H mm	V litres	K pcs
394126	85	135	0,34	6

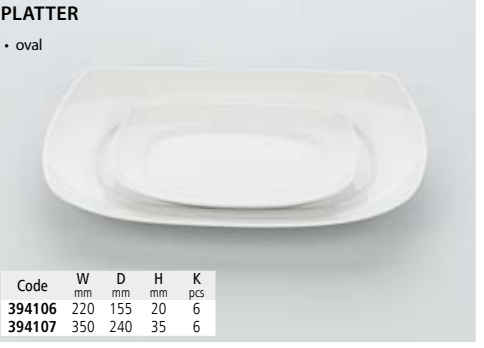
JUG



Code	Ø mm	H mm	V litres	K pcs
394127	50	130	0,24	6

PLATTER

- oval



Code	W mm	D mm	H mm	K pcs
394106	220	155	20	6
394107	350	240	35	6

TRAY

- 394131 - rectangular
- 394113 - square



No.	Code	W mm	D mm	H mm	K pcs
1.	**394131**	240	240	10	6
2.	**394113**	230	115	10	6

TRAY

- rectangular



Code	W mm	D mm	H mm	K pcs
394114	250	150	150	6

PLATTER

- square



Code	W mm	D mm	H mm	K pcs
394129	290	290	25	6

NAPKIN HOLDER



Code	W mm	H mm	K pcs
395338	110	85	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
394130	185	95	0,6	6

EGG CUP



Code	W mm	D mm	H mm	V litres	K pcs
394115	110	110	25	0,045	6

SALT/PEPPER SHAKER



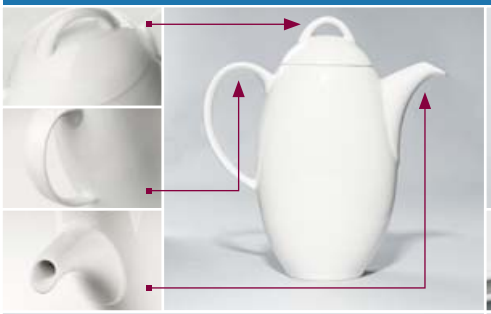
No.	Code	Description	H mm	K pcs
1.	**394116**	Salt shaker	80	6
2.	**394132**	Pepper shaker	85	6

HEATER



Code	W mm	H mm	K pcs
395339	130	80	6

Apulia **C**



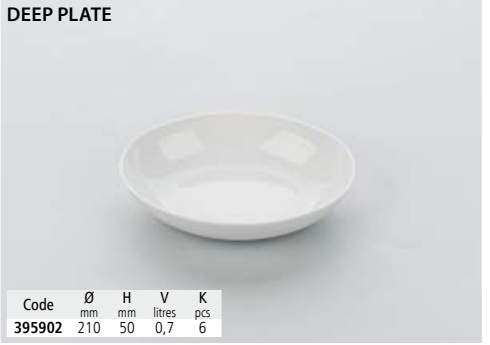


PLATE



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

DEEP PLATE



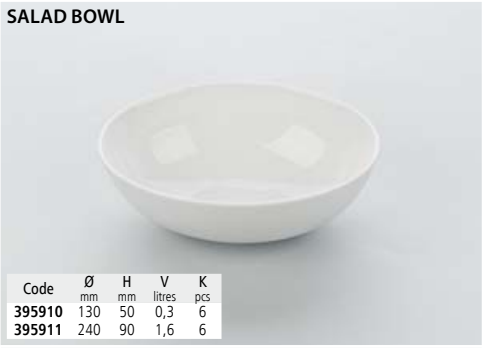
Code	Ø mm	H mm	V litres	K pcs
395902	210	50	0,7	6

SOUP VASE



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

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395910	130	50	0,3	6
395911	240	90	1,6	6

CUP

- saucer included
- saucer diameter:
  395903 - 120 mm
  395904 - 150 mm
  395905 - 220 mm



Code	Ø mm	H mm	V litres	K pcs
395903	60	55	0,1	6
395904	75	70	0,2	6
395905	100	80	0,4	6

POT



No.	Code	W mm	H mm	V litres	K pcs
1.	**395909**	220	240	1,36	1
2.	**395908**	265	175	1,70	1

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
395906	100	130	0,32	6

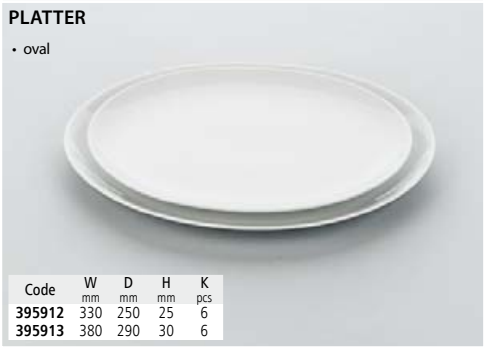
JUG



Code	W mm	H mm	V litres	K pcs
395907	100	105	0,27	6

PLATTER

- oval



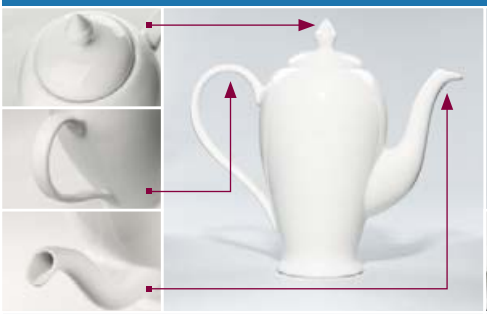
Code	W mm	D mm	H mm	K pcs
395912	330	250	25	6
395913	380	290	30	6

SAUCE JUG



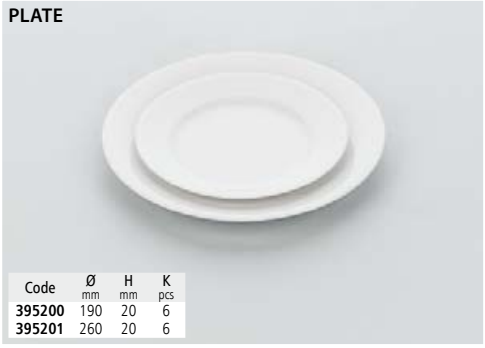
Code	W mm	H mm	V litres	K pcs
395914	210	90	0,85	6

Apulia **D**



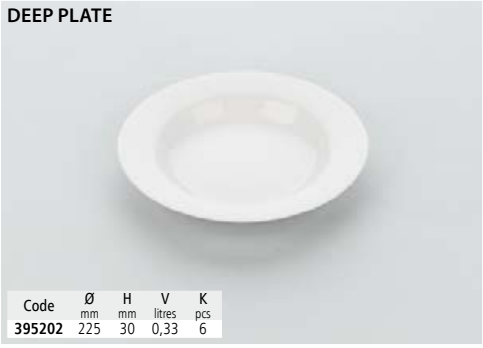


PLATE



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

DEEP PLATE



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

TABLE TOP

SOUP VASE



Code	W mm	H mm	V litres	K pcs
395217	300	215	4,5	1

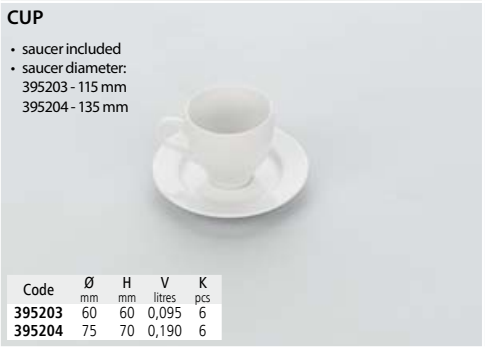
SALAD BOWL



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

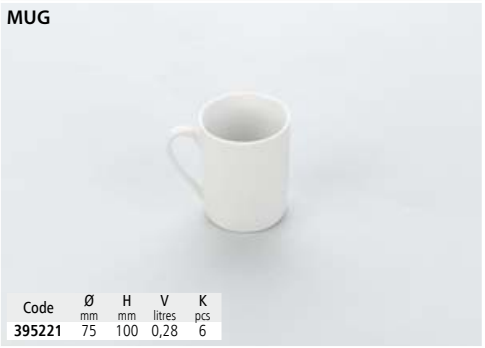
CUP

- saucer included
- saucer diameter:
  395203 - 115 mm
  395204 - 135 mm



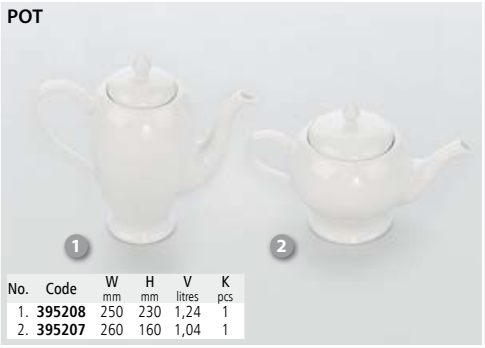
Code	Ø mm	H mm	V litres	K pcs
395203	60	60	0,095	6
395204	75	70	0,190	6

MUG



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

POT



No.	Code	W mm	H mm	V litres	K pcs
1.	**395208**	250	230	1,24	1
2.	**395207**	260	160	1,04	1

SUGAR BOWL



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

JUG



Code	W mm	H mm	V litres	K pcs
395206	115	90	0,22	6

PLATTER

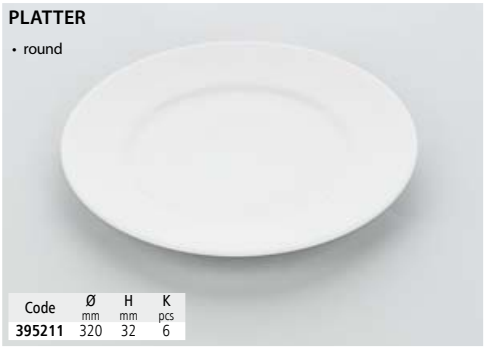
- oval



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

PLATTER

- round



Code	Ø mm	H mm	K pcs
395211	320	32	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
395216	215	80	0,37	6

EGG CUP



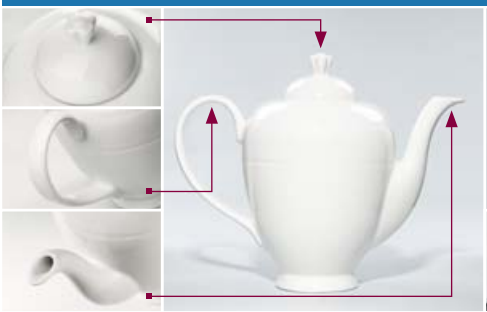
Code	Ø mm	H mm	V litres	K pcs
395220	50	50	0,05	6

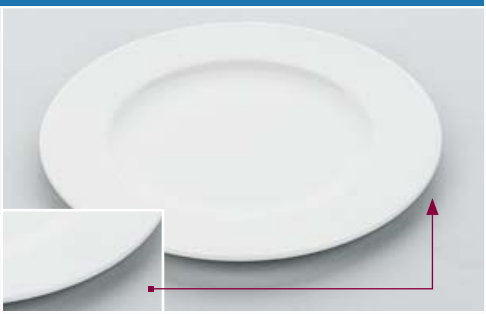
SALT/PEPPER SHAKER



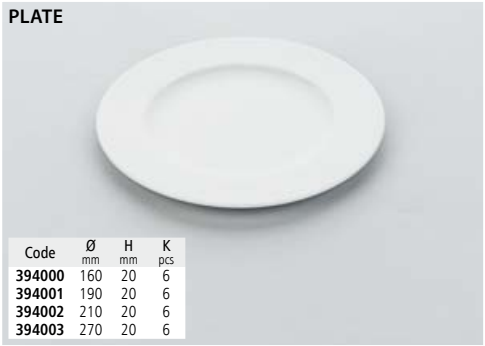
No.	Code	Description	H mm	K pcs
1.	**395218**	Salt shaker	60	6
2.	**395219**	Pepper Shaker	60	6

Apulia **E**





PLATE



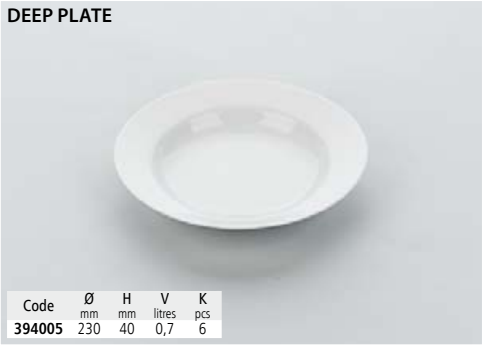
Code	Ø mm	H mm	K pcs
394000	160	20	6
394001	190	20	6
394002	210	20	6
394003	270	20	6

DEEP PLATE



Code	Ø mm	H mm	V litres	K pcs
394004	225	35	0,3	6

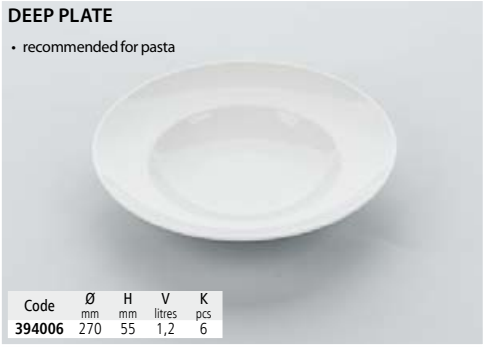
DEEP PLATE



Code	Ø mm	H mm	V litres	K pcs
394005	230	40	0,7	6

DEEP PLATE

- recommended for pasta



Code	Ø mm	H mm	V litres	K pcs
394006	270	55	1,2	6

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 150mm



Code	Ø mm	H mm	V litres	K pcs
394009	100	60	0,29	6

SOUP VASE



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

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
394018	120	60	0,38	6

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
394019	190	85	1,50	6
394020	210	95	1,80	6

CUP

- saucer included
- saucer diameter 115 mm



Code	Ø mm	H mm	V litres	K pcs
394007	60	70	0,1	6

CUP

- saucer included
- saucer diameter 145 mm



Code	Ø mm	H mm	V litres	K pcs
394008	75	60	0,2	6

MUG



Code	Ø mm	H mm	V litres	K pcs
394023	75	100	0,28	6

POT



Code	Ø mm	H mm	V litres	K pcs
394013	250	200	1,35	1

POT



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

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
394010	90	115	0,22	6

JUG



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

SAUCE JUG



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

PLATTER

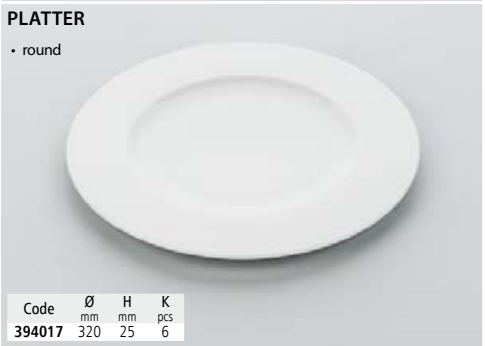
- oval



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

PLATTER

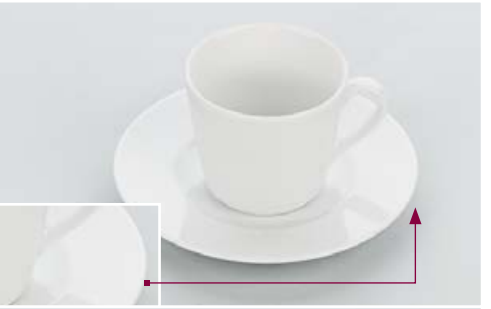
- round



Code	Ø mm	H mm	K pcs
394017	320	25	6

Apulia **F**





CUP

- saucer included
- saucer diameter 115 mm



Code	Ø mm	H mm	V litres	K pcs
395600	60	55	0,08	6

CUP

- saucer included
- saucer diameter 160 mm



Code	Ø mm	H mm	V litres	K pcs
395601	83	70	0,22	6

POT



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

POT



Code	W mm	H mm	V litres	K pcs
395606	245	155	1,5	1

JUG



Code	W mm	H mm	V litres	K pcs
395603	120	105	0,32	6
395604	140	143	0,59	6
395605	175	183	1,10	6

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
395602	85	112	0,33	6

Additional set **Apulia**

PLATTER

- oval



Code	W mm	H mm	V litres	K pcs
394400	193	35	0,32	6

PLATTER

- oval



Code	W mm	H mm	V litres	K pcs
394401	210	25	0,2	6

MINI SALAD BOWL SET



Code	W mm	H mm	V litres	K pcs
394402	230	55	4 x 0,14	1

CAKE STAND



Code	Ø mm	H mm	K pcs
394403	320	85	1

MINI SALAD BOWL SET



Code	W mm	H mm	V litres	K pcs
394404	330	30	3 x 0,26	1

BAKING DISH



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

TRAY

- rectangular



Code	W mm	H mm	K pcs
394407	360	20	1

BAKING DISH



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

DIP



Code	Ø mm	H mm	V litres	K pcs
394408	60	45	0,09	6

DIP



Code	Ø mm	H mm	V litres	K pcs
394409	80	40	0,27	6

SALAD BOWL

- drop shaped



Code	W mm	H mm	V litres	K pcs
394412	75	40	0,09	6
394413	110	55	0,36	6

NAPKIN RING



Code	Ø mm	H mm	K pcs
394411	55	60	6

WAVE SALAD BOWL

- wave shaped



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

SPOON HOLDER



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

SPICE CONTAINERS TRAY

- match spice coitainers:
  395328, 395329, 395218, 395219, 394418



Code	Ø mm	H mm	K pcs
394417	135	10	6

MUSTARD DIPPER



Code	Ø mm	H mm	V litres	K pcs
394418	45	100	0,095	6

Taranto



Taranto porcelain

- warm ecru color fine china
- durable enamel coating
- the total dimensions and capacities are approximate
- strenghtened rims

stalgast

Taranto





PLATE



Code	Ø mm	H mm	K pcs
395400	170	22	6
395401	190	22	6
395402	210	25	6
395403	265	25	6

DEEP PLATE



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

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 160mm
- 395412 - stackable



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**395412**	97	58	0,27	6
2.	**395413**	110	60	0,36	6

SOUP VASE



Code	W mm	H mm	V litres	K pcs
395434	320	200	3,1	1

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395429	130	40	0,25	6
395430	170	50	0,50	6
395431	230	63	1,20	6
395432	260	70	1,70	6

CUP

- saucer included
- saucer diameter:
  395405- 130mm
  395406- 150mm
  395407- 160mm



Code	Ø mm	H mm	V litres	K pcs
395405	67	45	0,10	6
395406	87	58	0,22	6
395407	100	60	0,27	6

CUP

- saucer included
- saucer diameter:
  395410- 150mm
  395408- 160mm



Code	Ø mm	H mm	V litres	K pcs
395410	93	55	0,23	6
395408	110	60	0,35	6

CUP

- saucer included
- saucer diameter 130mm



Code	Ø mm	H mm	V litres	K pcs
395409	70	50	0,1	6

CUP

- saucer included
- saucer diameter 150mm



Code	H mm	V litres	K pcs	K pcs
395411	82	73	0,21	6

MUG



Code	Ø mm	H mm	V litres	K pcs
395440	85	95	0,34	6

MUG



Code	Ø mm	H mm	V litres	K pcs
395441	95	95	0,48	6

POT



Code	W mm	H mm	V litres	K pcs
395419	120	130	0,325	6

POT



Code	W mm	H mm	V litres	K pcs
395420	230	220	1,25	1

POT



Code	W mm	H mm	V litres	K pcs
395421	140	190	0,57	1
395422	210	170	1,1	1

JUG



Code	W mm	H mm	V litres	K pcs
395415	40	55	0,05	6

JUG



Code	W mm	H mm	V litres	K pcs
395416	90	80	0,146	6
395417	105	100	0,25	6
395418	145	125	0,56	6

SUGAR BOWL



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

PLATTER



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

PLATTER

- oval



Code	W mm	D mm	H mm	K pcs
395424	230	155	33	6
395425	280	205	30	6
395426	320	230	30	6
395427	355	270	30	6

PLATTER

- round



Code	Ø mm	H mm	K pcs
395428	320	35	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
395433	220	65	0,4	6

NAPKIN HOLDER



Code	W mm	H mm	K pcs
395439	100	75	6

SALT SHAKER



Code	Ø mm	H mm	K pcs
395437	30	75	6

PEPPER SHAKER



Code	Ø mm	H mm	K pcs
395436	30	75	6

EGG CUP



Code	Ø mm	H mm	V litres	K pcs
395438	50	50	0,05	6

VASE



Code	Ø mm	H mm	V litres	K pcs
395435	40	135	0,19	6

Prato

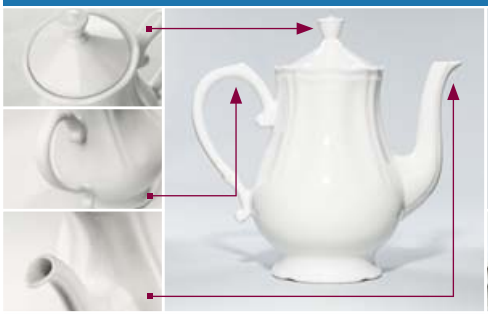


Prato Porcelain

- pure white color fine china
- durable enamel coating
- the total dimensions and capacities are approximate
- sold in carton quantities (K)
- available in two lines
- strenghtened rims

stalgast

Prato **A**





PLATE



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

DEEP PLATE



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

TABLE TOP

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 160mm



Code	Ø mm	H mm	V litres	K pcs
395007	82	75	0,23	6

SOUP VASE



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

SALAD BOWL



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

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395013	130	40	0,25	6
395015	170	50	0,48	6
395016	230	65	1,20	6
395017	260	70	1,80	6

CUP

- saucer included
- saucer diameter 130 mm



Code	Ø mm	H mm	V litres	K pcs
395004	70	53	0,11	6

CUP

- saucer included
- saucer diameter 150 mm



Code	Ø mm	H mm	V litres	K pcs
395005	93	56	0,22	6

CUP

- saucer included
- saucer diameter 150 mm



Code	Ø mm	H mm	V litres	K pcs
395006	115	60	0,35	6

POT



Code	Ø mm	H mm	V litres	K pcs
395010	230	225	1,37	1

POT



Code	Ø mm	H mm	V litres	K pcs
395011	220	175	1,15	1

JUG



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

SUGAR BOWL



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

PLATTER

- oval



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

PLATTER

- oval



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

PLATTER

- round



Code	Ø mm	H mm	K pcs
395023	320	30	6

SAUCE JUG



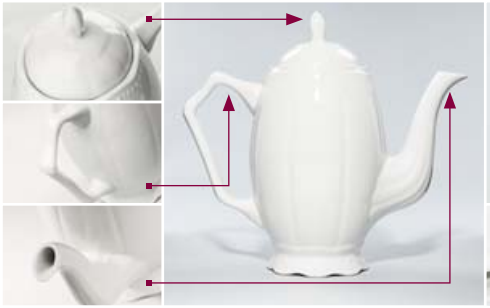
Code	W mm	H mm	V litres	K pcs
395024	225	70	0,38	6

VASE



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

Prato **B**



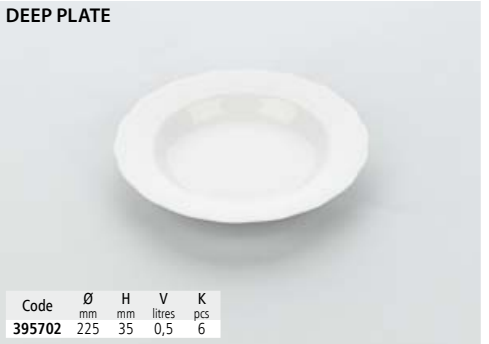


PLATE



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

DEEP PLATE



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

SOUP BOWL WITH HANDLES

- saucer included
- saucer diameter 150mm



Code	Ø mm	H mm	V litres	K pcs
395706	105	60	0,29	6

SOUP VASE



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

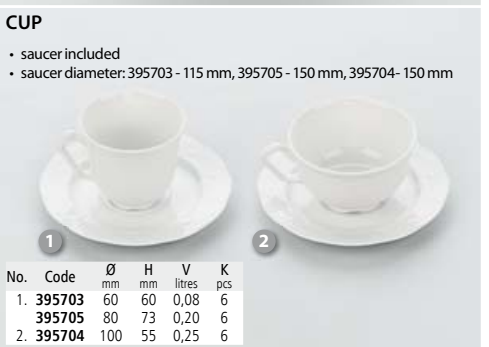
SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
395716	130	40	0,3	6
395717	170	60	0,5	6
395718	230	65	1,8	6
395719	260	70	1,9	6

CUP

- saucer included
- saucer diameter: 395703 - 115 mm, 395705 - 150 mm, 395704- 150 mm



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**395703**	60	60	0,08	6
	395705	80	73	0,20	6
2.	**395704**	100	55	0,25	6

POT



No.	Code	W mm	H mm	V litres	K pcs
1.	**395712**	250	225	1,3	1
2.	**395711**	250	165	1,2	1

SUGAR BOWL



Code	Ø mm	H mm	V litres	K pcs
395708	90	150	0,27	6

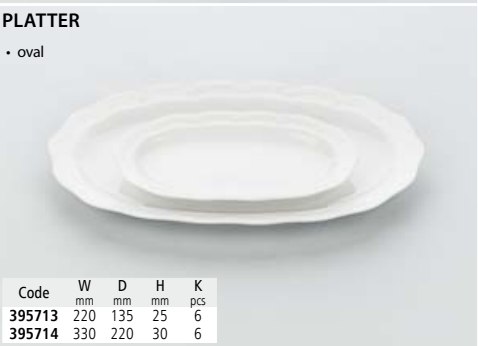
JUG



Code	W mm	H mm	V litres	K pcs
395710	110	90	0,25	6

PLATTER

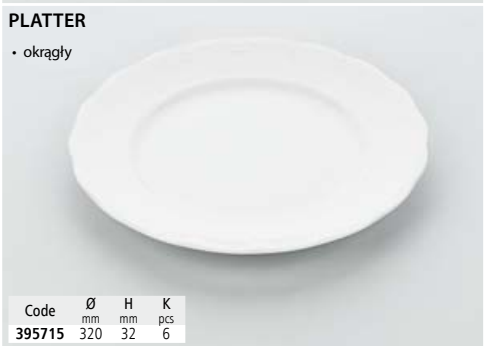
- oval



Code	W mm	D mm	H mm	K pcs
395713	220	135	25	6
395714	330	220	30	6

PLATTER

- okrągły



Code	Ø mm	H mm	K pcs
395715	320	32	6

SAUCE JUG



Code	W mm	H mm	V litres	K pcs
395720	230	80	0,5	6

EGG CUP



Code	Ø mm	H mm	V litres	K pcs
395723	50	50	0,04	6

SALT/PEPPER SHAKER



No.	Code	Description	H mm	K pcs
1.	**395722**	Salt shaker	75	6
2.	**395724**	Pepper shaker	75	6

Elegantia



ELEGANTIA PORCELAIN

„Elegantia" is a new line of beautiful and versatile fine china tableware in warm ecru color.

It is designed to meet the most demanding tastes of restaurateurs and their guests.

Modern design meets the latest catering trends.

Attractive and universal items of great quality, unique style and exceptional functionality.

A wide range of elements in unlimited combination allows to create a unique buffet style, as well as meet the high expectations of restaurateurs.

Oven, microwave dishwasher and freezer proof.

Elegantia Porcelain

- ecru color smooth china
- durable enamel coating
- the total dimensions and capacities are approximate
- sold in carton quantities (K)

stalgast

PLATE



Code	Ø mm	H mm	K pcs
397001	154	15	12
397130	180	16	6
397002	205	18	6
397003	232	20	4
397004	255	25	3
397005	280	25	3

PLATE

- square



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

DEEP PLATE



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

PLATE

- square



Code	W mm	D mm	H mm	K pcs
397013	212	212	24	4
397014	235	235	30	4
397015	270	270	30	3

DEEP PLATE



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

SOUP BOWL WITH HANDLES



Code	Description	Ø mm	H mm	V litres	K pcs
397045	SOUP BOWL WITH HANDLES	110	50	0,3	6
397046	Spodek do 39745	155	20	-	6

PASTA PLATE



Code	Ø mm	H mm	V litres	K pcs
397021	310	50	1,6	3

PLATE

- triangle



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

PLATTER



Code	W mm	D mm	H mm	K pcs
397037	260	190	23	7
397038	305	220	27	3

PLATTER



Code	W mm	D mm	H mm	V litres	K pcs
397080	253	135	42	0,31	6

RAMEKIN



Code	Ø mm	H mm	V litres	K pcs
397109	66	25	0,05	12
397087	90	36	0,15	6

DIP



Code	Ø mm	H mm	V litres	K pcs
397069	73	20	0,035	6

TABLE TOP

DOUBLE BOWL



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

3 SECTION DISH



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

4 SECTION DISH



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

SALAD BOWL



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

BOWL



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

BOWL



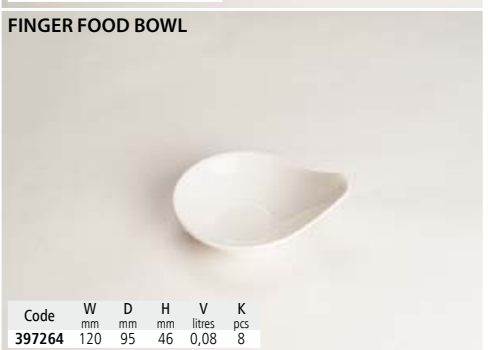
Code	Ø mm	H mm	V litres	K pcs
397041	150	55	0,45	6
397140	175	56	0,57	4

BOWL



Code	W mm	D mm	H mm	V litres	K pcs
397107	230	130	80	0,31	4

FINGER FOOD BOWL



Code	W mm	D mm	H mm	V litres	K pcs
397264	120	95	46	0,08	8

FINGER FOOD BOWL



Code	W mm	D mm	H mm	V litres	K pcs
397370	103	42	25	0,035	24

CAPPUCCINO CUP



Code	Description	Ø mm	H mm	V litres	K pcs
397055	Cup	97	58	0,24	6
397057	Cup	105	54	0,3	4
397056	Saucer for 397055	145	23	-	6
397058	Saucer for 397057	155	23	-	4

ESPRESSO CUP



Code	Description	Ø mm	H mm	V litres	K pcs
397273	Cup	63	47	0,09	6
397274	Saucer for 397273	146	19	-	6

CUP



Code	Description	Ø mm	H mm	V litres	K pcs
397047	Cup	85	60	0,19	6
397048	Saucer for 397047	145	20	-	6

CUP



Code	Description	Ø mm	H mm	V litres	K pcs
397049	Cup	73	43	0,12	6
397050	Saucer for 397049	117	17	-	8

CUP



Code	Description	Ø mm	H mm	V litres	K pcs
397051	Cup	83	62	0,21	6
397052	Saucer for 397051	147	19		8

SAUCE JUG



Code	Description	W mm	D mm	H mm	V litres	K pcs
397043	SAUCE JUG	175	50	100	0,18	4
397133	Saucer for 397043	195	93	20	-	6
397044	SAUCE JUG	207	60	128	0,32	3
397134	Saucer for 397044	210	107	23	-	6

MUG



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

MUG



Code	Ø mm	H mm	V litres	K pcs
397072	82	107	0,31	6

MUG



Code	Ø mm	H mm	V litres	K pcs
397104	78	90	0,31	6

3-PIECE SPICES SET



Code	W mm	D mm	H mm	K pcs
397086	125	55	90	1

SALT/PEPPER SHAKER



No.	Code	Description	H mm	K pcs
1.	**397065**	Salt shaker	85	12
2.	**397066**	Pepper shaker	85	12

VASE



Code	Ø mm	H mm	V litres	K pcs
397068	32	155	0,085	6

SUGAR BOWL



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**397063**	87	60	0,24	6
2.	**397197**	71	85	0,32	6

JUG



Code	W mm	D mm	H mm	V litres	K pcs
397061	52	40	99	0,13	6

POT



Code	Ø mm	H mm	V litres	K pcs
397135	190	110	0,65	1

Practico



PRACTICO PORCELAIN

„Practico" - a collection of fine china created to meet requirements of customers looking for a good quality durable tableware at a reasonable price.

Line assortment has been designed in order to meet the needs of catering facilities.

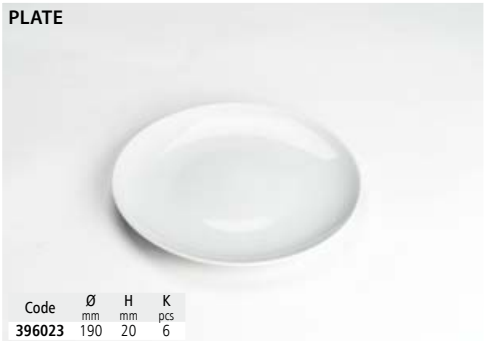
Handy, comfortable and resistant tableware suited for use in microwave ovens, refrigerators and professional dishwashers.

Practico Porcelain

- white color smooth china
- durable enamel coating
- the total dimensions and capacities are approximate
- sold in carton quantities (K)

stalgast

PLATE



Code	Ø mm	H mm	K pcs
396023	190	20	6

PLATE



Code	Ø mm	H mm	K pcs
396006	190	20	6
396003	270	25	6

PLATE



Code	Ø mm	H mm	K pcs
396012	230	25	6

PLATE



Code	Ø mm	H mm	K pcs
396002	240	24	6

TABLE TOP

DEEP PLATE



Code	Ø mm	H mm	V litres	K pcs
396016	205	38	0,58	6

DEEP PLATE



Code	Ø mm	H mm	V litres	K pcs
396005	230	40	0,75	6

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
396020	140	60	0,57	6

SALAD BOWL



Code	Ø mm	H mm	V litres	K pcs
396007	200	60	0,75	6

MUG



Code	Ø mm	H mm	V litres	K pcs
396014	85	97	0,29	

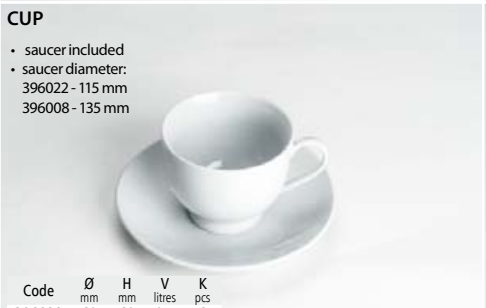
MUG



Code	Ø mm	H mm	V litres	K pcs
396015	85	100	0,37	6

CUP

- saucer included
- saucer diameter:
  396022 - 115 mm
  396008 - 135 mm



Code	Ø mm	H mm	V litres	K pcs
396022	60	60	0,1	6
396008	80	73	0,18	6

CUP

- saucer included
- saucer diameter 155mm



Code	Ø mm	H mm	V litres	K pcs
396009	85	68	0,23	6

CLASSIC TABLEWARE

- recommended for both professional gastronomy and catering usage
- made of tempered white glass with durable coating
- smooths surfaces underlines classic elegance
- sold in carton quantities

PLATE



Code	Ø mm	K pcs
388703	235	6
388705	270	6

DEEP PLATE



Code	Ø mm	H mm	K pcs
388702	215	29	6

DESSERT PLATE



Code	Ø mm	H mm	K pcs
388701	195	17	6

SALAD BOWL



Code	Ø mm	H mm	K pcs
388710	120	54	6

SALAD BOWL



Code	Ø mm	H mm	K pcs
388711	165	45	8

SOUP BOWL



Code	Product	Ø mm	H mm	V litres	K pcs
388730	SOUP BOWL WITH HANDLES	-	52	0,31	6
388731	Spodek	160	16	-	6

CUP & SAUCER

- set of 6 cups and 6 saucers
- price per set



Code	H mm	V litres
388720	67	0,22

MUG



Code	Ø mm	H mm	V litres	K pcs
388721	78	91	0,32	6

TABLE TOP

BREAD BASKET

PP



Code	W mm	D mm	H mm
361270	270	100	50

BREAD BASKET

PP



Code	W mm	D mm	H mm
361380	380	270	90

BREAD BASKET

PP

- can be used with roll-top cover 419000



Code	W mm	D mm	H mm
361530	530	325	70



ROUNDED BREAD BAG

- wash at 30 °
- outer material 100% cotton



Code	Ø mm	H mm
361001	170	80

OVAL BREAD BAG

- wash at 30 °
- outer material 100% cotton



Code	W mm	D mm	H mm
361002	200	150	70

BREAD BASKET

INOX



Code	W mm	D mm	H mm
360230	250	180	45
360300	300	240	50

BREAD BASKET

INOX



Code	Ø mm	H mm
360251	250	55

BREAD BASKET

PP



Code	W mm	D mm	H mm
361242	232	178	50

BREAD BASKET

PP



Code	W mm	D mm	H mm
361230	230	150	65
361371	375	150	70

BREAD BASKET

PP



Code	Ø mm	H mm
361241	240	50

BREAD BASKET

PP



Code	W mm	D mm	H mm
361235	235	150	70

TABLE TOP

WOODEN MILL

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



Code	H mm
362411	200

WOODEN MILL

- steel mechanism
- made of rubber tree wood
- adjustable grinding
- recommended for pepper and other spieces



Code	H mm
362412	200
362413	300
362414	400

SALT / PEPPER SHAKER

Paşabahçe

- sold in carton quantities (K)



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

OIL JUG

Paşabahçe

- sold in carton quantities (K)



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

SUGAR DISPENSER

Paşabahçe

- made of glass
- sold in 12 pcs. sets



Code	Ø mm	H mm	V litres
400089	55-66	152	0,24

SUGAR BOWL

Isabell

- made of porcelain
- sold in carton quantities (K)



Code	Ø mm	H mm	V litres	K pcs
387054	95	73	0,3	6

SUGAR BOWL

INOX



Code	V litres
364010	0,3

SPICES SET 2 PCS

- salt shaker
- pepper shaker



Code	H mm
362020	145

SPICES SET 2 PCS

- salt shaker
- pepper shaker
- napkin holder



Code	H mm
362320	115

SPICES SET 3 PCS

- salt shaker
- pepper shaker
- toothpicks cup



Code	H mm
362030	155

SPICES SET 4 PCS

- salt shaker
- pepper shaker
- 2 carafes



Code	H mm
362140	155

SPICES SET 5 PCS

- salt shaker
- pepper shaker
- toothpicks cup
- 2 carafes



Code	Ø mm	H mm
362250	160	200

SPICES SET 5 PCS

- salt shaker
- pepper shaker
- toothpicks cup
- 2 carafes



Code	H mm
362150	170

ADITTIONAL CONTAINERS FOR SPIECES



No.	Code	Product
1.	**362901**	Salt / Pepper shaker
2.	**362902**	Toothpicks cup
3.	**362904**	Carafe
4.	**362905**	Carafe cork

SPICES SET 2 PCS

- salt shaker
- pepper shaker



Code	H mm
362001	115

SPICES SET 2 PCS WITH NAPKIN HOLDER

- salt shaker
- pepper shaker
- napkin holder



Code	H mm
362002	115

LIQUID SPICES SET 2 PCS

- 2 liquid containers



Code	H mm
362003	180

SPICES SET 4 PCS

- salt shaker
- pepper shaker
- 2 liquid containers



Code	H mm
362004	180

SPICES SET 3 PCS

- salt shaker
- pepper shaker
- toothpicks cup



Code	H mm
362005	115

SPICES SET 3 PCS

- salt shaker
- pepper shaker
- spice container with spoon



Code	H mm
362006	115

SPICES SET 5 PCS

- salt shaker
- pepper shaker
- 2 liquid containers
- toothpicks cup



Code	H mm
362007	180

SUGAR/PARMESAN BOWL

- spoon included



Code	H mm
362009	125

SOUP VASE

- two handles
- vase cover with a hole for ladle
- vase width with handles 290 mm

Ergonomic handles for carrying



The set contains vase lid and the ladle









	Code	Product	Ø mm	L mm	H mm	V litres
1.	**365301**	Vase	245	-	135	3,0
2.	**365011**	ladle	80	330	-	0,1
3.	**365241**	Cover	245	-	-	-

GOULASH BOWL

- ladle included



No.	Code	Product	V litres
1.	**366800**	Goulash bowl	0,80
2.	**366050**	Ladle (additional)	0,05

TABLE TOP

NAPKIN HOLDER

INOX



Code	H mm
364101	80

NAPKIN HOLDER

INOX



Code	H mm
364100	80

NAPKIN HOLDER

Cr



No.	Code	W mm	D mm	H mm
1.	**364203**	195	195	65
2.	**364204**	195	195	190

SNAIL DISH

- for six snails



Code	W mm	D mm
368060	200	170

EGG CUP

INOX



Code	H mm
364241	50

PAPER TOWEL HOLDER

INOX



Code	Ø mm	H mm
364110	150	330

SNAIL PLIER



Code
368020

SNAIL FORK



Code
368010

GRAVY BOAT

Paşabahçe

- made of glass
- sold in carton quantities (K)



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

GRAVY BOAT

INOX



Code	V litres
369150	0,15
369250	0,25
369450	0,45

stalgast

10 **CAFE EQUIPMENT**

Professional coffee machines for all types of aromatic coffees from smooth esspressos to dense velvety lattes . Presented accessories provide impressive decorating arrangements for cakes and desserts.

01 **FILTER COFFE MAKER** Code. **752286** (page 252)



01 **FILTER COFFE MAKER**

FILTER COFFE MAKER

- max. water tank capacity 1.8 l
- coffee pot capacity1.6 l
- has a WORK indicator
- upper heating plate
- glass jug included
- including 10 filters
- casing made of stainless steel with black plastic elements
- Non-slip feet



No.	Code	Product	W mm	D mm	H mm	V litres	P kW	U V
1.	**752286**	Filter coffee maker	205	385	455	1,6	2,02	230
2.	**752289**	Jug	-	-	-	1,6	-	-

JUG

INOX

- for milk foam and preparing CAPPUCINO



Code	V litres
372035	0,35
372060	0,60
372100	1,00
372150	1,50
372200	2,00

MINI MILK CAN

INOX



Code	Ø mm	H mm	V litres
546017	48	80	0,145
546015	77	125	0,600

ISI THERMO XPRESSWHIP SYPHON

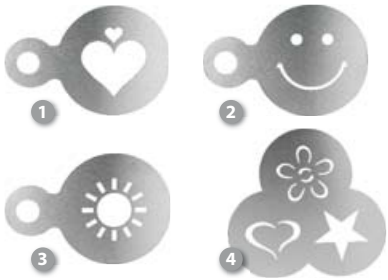
- automatic siphon for whipped cream and sauces
- thanks to siphon insulation maintains the foods temperature
- (dedicated to restaurants, cafes and pastry shops)
- bottle made of stainless steel,
- double insulated walls
- dosage by pressing
- features: non-slip base, drip tray
- silicone seal resistant to high temperature
- closed system - meets the standards of HACCP
- dedicated CREAM cartridges



Code	V litres
500410	1

STENCILS

INOX



No.	Code	Product	Ø mm	W mm	D mm
1.	**486000**	„Heart" stencil	100	-	-
2.	**486001**	„Face" stencil	100	-	-
3.	**486002**	„Sun" stencil	100	-	-
4.	**486003**	Triple stencil	-	175	155

SHAKERS

INOX



No.	Code	Description	Ø mm	H mm	V litres
1.	**363200**	For cinnamon	70	130	0,4
2.	**363300**	For chocolate	70	130	0,4
3.	**363150**	For caster sugar	70	130	0,4

CAFE GLASSWARE

- professional catering glass for cafes, restaurants and hotels
- sold in carton quantities
- price per item
- table shows total capacity

FULLY TEMPERED

Paşabahçe

HOT DRINK GLASSES

- 400195 - price per set (set = 1 cup + 1 saucer)
- 400194 - price per set (set = 1 cup + 1 saucer)



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

IRISH COFFE GLASS



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

LATTE GLASS



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

CAPPUCCINO CUP

- price per set (set = 1 cup + 1 saucer)
- model Code 400256 - saucer diameter: 135 mm
- model Code 400257 - saucer diameter: 117mm



No.	Code	Ø mm	H mm	V litres	K pcs
1.	**400256**	91-40	64	0,238	6
2.	**400257**	64	57	0,09	6

ESSPESSO AND WATER GLASS



Code	Ø mm	H mm	V litres	K pcs
400018	72-47	80	0,140	12

stalgast

11 **BAR EQUIPMENT**

Bar accessories and blenders for drink or cocktail preparation. Simple , elegant and crystal clear ice cube will complement them.

01 **ICE CRUSHER** Code **471000** (page 265)
02 **WAITER'S CORKSCREW** Code **472999** (page 261)
03 **COCKTAIL SHAKER** Code **476071** (page 260)
04 **BAR BLENDER** Code **482025** (page 257)



BAR EQUIPMENT

MEASURING CUP

- double sided



No.	Code	V litres
1.	**474320**	0,020-0,035
2.	**474525**	0,030-0,045

MEASURING CUP



Code	V litres
474101	0,10
474251	0,25

MEASURING CUP

- double sided
- made of stainless steel 18/8



Code	V litres
474300	0,015-0,030
474301	0,020-0,040
474302	0,025-0,050

FREE FLOW POURER

- 475970 sold in 12 pcs. sets



No.	Code	L mm
1.	**475970**	85
2.	**475980**	103

CHAMPAGNE BOTTLE CUP



Code	Ø mm	H mm
472030	35	55

BOSTON SHAKER

- model 476000 without glass
- model 476001 with glass



Code	Ø mm	H mm	V litres
476000	90	180	0,9
476001	90	290	0,9

COCKTAIL SHAKER

- 3 pieces



Code	V litres
476050	0,5
476070	0,7

COCKTAIL SHAKER

- 3 pieces



Code	V litres
476051	0,5
476071	0,7

COCKTAIL SPOON

- model 472012 - 12 piece set



No.	Code	L mm
1.	**472010**	200
2.	**472011**	285
3.	**472012**	202
4.	**472020**	210

COCKTAIL STRAINER



Code	L mm
472092	200

WAITER'S CORKSCREW



Code	L mm
472999	120

WAITER'S CORKSCREW



Code	L mm
472140	110

BOTTLE OPENER



Code	L mm
472100	127

MUDDLER

- for fruits
- made of ABS



Code	L mm
472200	210

MUDDLER

- for fruits
- made of ABS



Code	L mm
472201	210

CITRUS SQUEEZER



Code	W mm	H mm
473021	75	80

CITRUS SQUEEZER



Code	Ø mm	H mm	V litres
473000	130	100	0,35

CITRUS SQUEEZER

Al

- made of painted aluminum



Code	Ø mm	L mm
474000	55	208

BAR EQUIPMENT

WINE COOLER



Code	V litres
477201	1,9

GLASS WINE COOLER

- made of glass
- price per item



Code	Ø mm	H mm	V litres
400361	145	280	2,85

ICE BUCKET

- drainer and tongs included



Code	Ø mm	H mm	V litres
479200	150	220	2
479330	170	230	3
479500	200	250	5

CHAMPAGNE BUCKET STAND



1



2

No.	Code	H mm
1.	**478610**	600
2.	**478680**	680

CHAMPAGNE BUCKET



Code	Ø mm	H mm	V litres
477771	210	205	4,5

CHAMPAGNE BUCKET



Code	Ø mm	H mm	V litres
477351	200	205	4,5

BAR MAT

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



No.	Code	W mm	D mm	H mm
1.	**473900**	590	80	16
2.	**473910**	450	300	10

GLASS RIMMER



Code	W mm	D mm	H mm
477000	200	160	70

BAR ORGANIZER

- napkin holder 150x150 mm



Code	W mm	D mm	H mm
477100	240	150	105

CONDIMENT DISPENSER



Code	W mm	D mm	H mm
473500	500	160	90

AKRYLIC COOLER

- cooler made of acrylic



Code	W mm	D mm	H mm
477280	272	204	194

THERMO ISOLATING CONTAINER

- made of acrylic
- inner diameter Ø=100 mm



Code	Ø mm	H mm
477012	120	230

BAR EQUIPMENT

BOTTLE BRACKET

- for standard 0,7-1,0 litre bottles



No.	Code	Product	V litres
1.	**475000**	Bottle bracket	-
2.	**475400**	Dispenser	0,04
2.	**475500**	Dispenser	0,05

WINE RACK

INOX

- rack for 4 bottles
- 4 mounting holes



No.	Code	W mm	D mm	H mm
1.	**346040**	130	90	450
2.	**347040**	130	90	450

BAR POURERS

PE

- for dispensing and storage



Code	Kolor	Ø mm	H mm	V litres
473811		90	330	1,0
473812		90	330	1,0
473813		90	330	1,0
473814		90	330	1,0
473815		90	330	1,0

BOTTLE CAP CONTAINER

INOX



Code	W mm	D mm	H mm
473400	140	80	235

BRASS GLASS RACK

- model 478020 - 2 banks
- model 478030 - 3 banks
- model 478050 - 5 banks



Code	W mm (front)	W mm (back)	D mm	H mm
478020	200	160	355	70
478030	295	255	355	70
478050	480	450	355	70

BAR CONTAINER



Code	Ø mm	H mm
815025	121	144

12 **PIZZA EQUIPMENT**

Essential equipment and accessories to prepare delicious pizza.

01 **PIZZA PEEL** Code **564051** (page 281)
02 **BAKERY GLOVES** Code **505011** (page 280)
03 **DELIVERY PIZZA BAG** Code **563452** (page 280)
04 **PIZZA PAN** Code **560201** (page 282)
05 **PIZZA OVEN** Code **781014** (page 276)
06 **PIZZA WHEEL** Code **561101** (page 281)



PIZZA EQUIPMENT

PIZZA THERMOBOX

- durable material
- very good thermo insulation
- easy to clean
- lightweight



Code	W mm	D mm	H mm	V litres
057301	410	410	330	32
057351	410	410	390	40

DELIVERY PIZZA BAG

- made of durable nylon
- polyester padding insulation
- big swing flap
- see-through pocket 120x180 mm
- special hang for drying and storage
- ventilation holes



Code	Description	W mm	D mm	H mm
563452	4 pizza Ø400 mm or 3 x Ø450 mm	550	500	200

OIL RESISTANT OVEN GLOVES

- made of neoprene
- 5-fingers
- non-absorbent



Code	T °C
505020	do 300

LATEX GLOVES

- made of latex with a seamless polyamide lining
- crinkled finish helps to handle slippery objects
- resistant to detergents, liquid and acids and alkalis
- food contact aprooved



Code	L mm
505021	300

BAKERY GLOVES

- made of leather
- 3-fingers



Code	T °C
505011	do 300

PROTECTIVE GLOVES

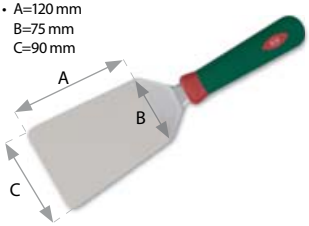
- impregnated cotton
- 2-fingers



Code	L mm	T °C
505013	430	do 230

PIZZA SPATULA

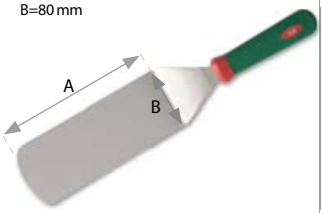
- antislip handle
- A=120 mm
  B=75 mm
  C=90 mm



Code	L mm
270150	150

PIZZA SPATULA

- antislip handle
- A=200 mm
  B=80 mm



Code	L mm
270260	260

PIZZA WHEEL

- plain blade



Code	Ø mm
561101	100

PIZZA SPATULA

- wooden handle
- A=120 mm
  B=60 mm



Code	L mm
503210	270

TURNER

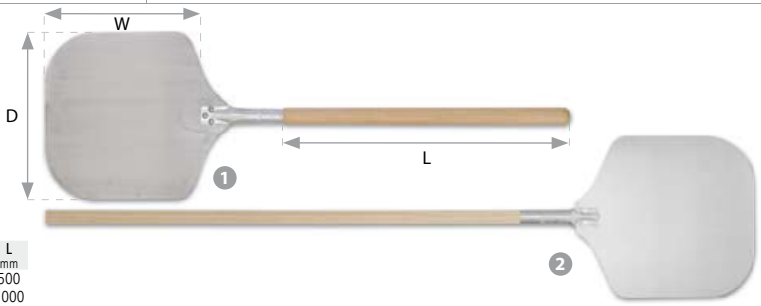
- wooden handle
- A=210 mm
  B=75 mm



Code	L mm
503250	540

PIZZA PEEL

- made of aluminum
- wooden handle



No.	Code	W mm	D mm	L mm
1.	**564051**	350	350	500
	564101	350	350	1000
2.	**564052**	300	300	500
	564102	300	300	1000

STOVE BRUSH

- brass bristles

Adjustable head





Code	L mm
564401	1100

PIZZA EQUIPMENT

DOUGH CONTAINER

PP

- for pizza, pasta dough



Code	W mm	D mm	H mm
563407	600	400	70

PIZZA PLATE

Isabell

- made of porcelain
- sold in carton quantities (K)
- wide range of porcelain see p. 195-243



Code	Ø mm	H mm	K pcs
387040	305	25	6

APULIA PIZZA PLATE

stalgast

- made of porcelain
- sold in carton quantities
- price per item
- wide range of porcelain see p. 195-243



Code	Ø mm	H mm	K pcs
394419	315	20	6

PIZZA PAN

- after use wash, dry and lubricate with oil for rust proof



Code	Ø mm	H mm
560181	180	25
560201	200	25
560221	220	25
560241	240	25
560261	260	25
560281	280	25
560301	300	25
560321	320	25
560361	360	25
560401	400	25
560451	450	30
560501	500	30

PIZZA SCREEN

Al



Code	Ø mm (inner)	Ø mm (outer)
562231	200	230
562281	250	280
562311	280	300
562330	310	330
562361	350	380
562400	380	400
562460	430	460
562500	480	500

13 PASTRY AND BAKERY UTENSILS

Accessories and professional equipment helping pastry chefs and bakers to create all kinds of cakes, desserts and other sweets.

01 **ICE CREAM CUVETTE** Code **535014** (page 285)
02 **ICE CREAM SCOOP** Code **531300** (page 284)
03 **ICE CREAM SCOOP** Code **532300** (page 284)
04 **ICE CREAM SCOOP** Code **530300** (page 284)
05 **ICE CREAM CUP** Code **370101** (page 284)
06 **ICE CREAM CUP** Code **400080** (page 284)



PASTRY AND BAKERY UTENSILS

ICE CREAM CUP

Paşabahçe

- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm
400080	116-70	118
400258	116-70	133

ICE CREAM SCOOP

stöckel Al

- "weight / servings" shown in table describes amount of servings per liter of ice cream



Code	Grammage
530300	1/30, porcja ~23 g
530400	1/40, porcja ~17 g

Comfortable grip



ICE CREAM CUP

Paşabahçe

- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm	V litres
400086	100-65	82	0,28

ICE CREAM SCOOP

stöckel INOX

- "weight / servings" shown in table describes amount of servings per liter of ice cream



Code	Grammage
531300	1/30, portion ~23 g
531360	1/36, portion ~19 g
531400	1/40, portion ~17 g

High quality mechanism



ICE CREAM CUP

Paşabahçe

- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm	V litres
400096	114-72	105	0,29

ICE CREAM SCOOP

stöckel

- "weight / servings" shown in table describes amount of servings per liter of ice cream



Code	Gramatura
532300	1/30, portion ~23 g
532360	1/36, portion ~19 g
532400	1/40, portion ~17 g

Wysoka jakość mechanizmu



ICE CREAM CUP

Paşabahçe

- made of glass
- sold in 6 pcs. sets



Code	Ø mm	H mm	V litres
400097	102-68	142	0,27

ICE CREAM CUP

INOX



Code	Ø mm	H mm	V litres
370102	95	40	0,125
370101	105	65	0,225

WAFER STAND

INOX

- 4 holes for wafers



Code	W mm	D mm	H mm
536004	95	270	90

ICE CREAM CUVETTE



Code	W mm	D mm	H mm	V litres
535014	360	165	120	5

ICE CREAM CUVETTE



Code	W mm	D mm	H mm	V litres
535017	360	250	80	5

PASTRY CUTTER

- plain



Code	Ø mm	H mm
528011	34-90	50

PASTRY CUTTER

- plain



Code	Ø mm	H mm
528010	20-110	30

PASTRY CUTTER



Code	Ø mm	H mm
528034	80	45
528035	100	45
528036	120	45

BAKING MAT

- non stick baking mat
- thermal resistance: from -40 to 250°



Code	W mm	D mm
521110	520	315
521640	585	385

PASTRY CUTTER

INOX

- square



Code	W mm	D mm	H mm
528050	80	80	45

PASTRY CUTTER

INOX

- traingle



Code	L mm	H mm
528051	80	45

SILICONE MOLD

- made of silicone
- can be sterilized
- temperature range: from -60°C to 300°C

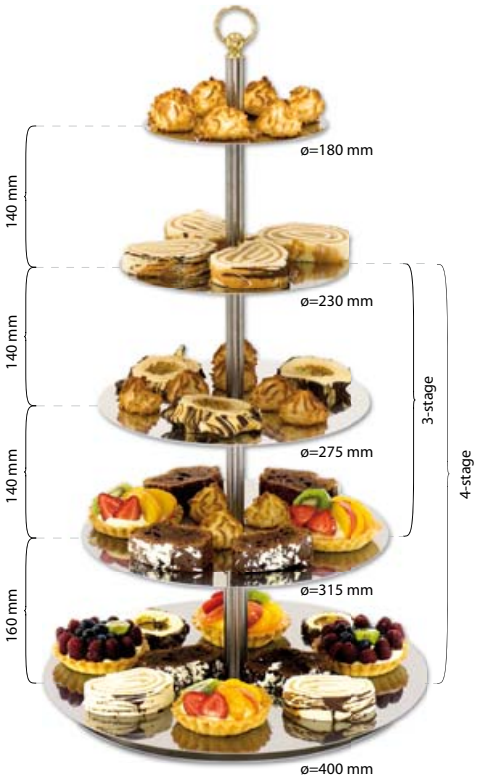


No.	Code	Product	ØxD mm (single shape)	WxD mm (silicone mold)	WxDxH mm (single shape)	V litres (single shape)	V litres (silicone mold)	No. of shapes
1.	**521202**	Silicone mold "Pyramid"	-	600x400	65x65x35	0,06	2,10	35
2.	**521203**	Silicone mold "Brioszka"	80x36	600x400	-	0,08	2,01	24
3.	**521205**	Silicone mold "Babka"	73x36	600x400	-	0,09	3,15	35

PASTRY AND BAKERY UTENSILS

CAKE STAND

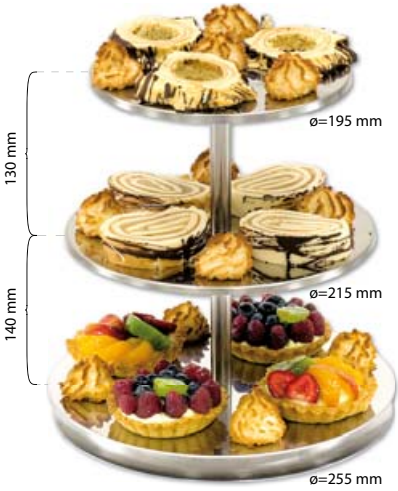
- multi tier (see table below)
- flat plates
- adjustable tier configuration



Code	Product	H mm
542030	3-tier	480
542040	4-tier	600
542050	5-tier	760

CAKE STAND

- 3-tier
- flat plates



Code	H mm
542031	300

CAKE STAND

- rotating stand



Code	Ø mm	H mm
545011	330	50

CAKE STAND

- rotating stand



Code	Ø mm	H mm
545010	300	60

CAKE STAND

- made of glass
- rotating stand



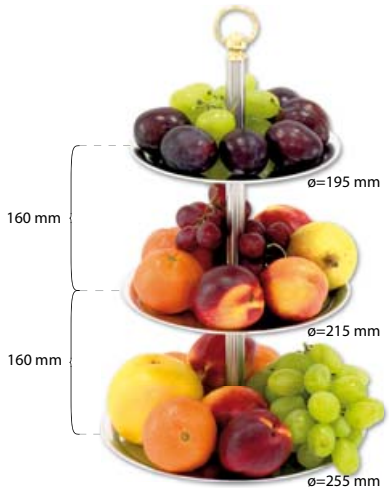
Code	Ø mm	H mm
545012	300	70

stalgast

FRUIT STAND

INOX

- 3-tier
- plates with border



Code	H mm
544030	420

FRUIT STAND

INOX

- 3-tier
- plates with border



Code	H mm
544032	500

FRUIT BASKET

INOX



Code	Ø mm	H mm
544100	280	380

FRUIT BASKET

INOX



Code	Ø mm	H mm
544101	245	190

FRUIT BASKET

INOX



Code	Ø mm	H mm
544102	290	75

PASTRY AND BAKERY UTENSILS

DECORATING NOZZLE "STAR"

INOX

Code	Ø mm
515020	2
515030	3
515040	4
515050	5
515060	6
515070	7
515080	8
515090	9
515100	10
515110	11
515120	12
515130	13
515140	14
515150	15
515160	16
515180	18



DECORATING NOZZLE "ROSE"

INOX

Code	Ø mm
516050	5
516060	6
516080	8



FILLING TUBE

INOX

Code	Ø mm	L mm
516950	4	95



DECORATING NOZZLE

INOX

Code	Ø mm
514020	2
514040	4
514050	5
514060	6
514080	8
514100	10



WALL RACK FOR ICING BAGS AND NOZZLES

- article without accessories
- for 31 nozzles and 4 icing bags



Code	W mm	D mm
510000	510	520

DECORATING NOZZLE SET

INOX

- 16 nozzles



Code	H mm
518100	ok. 33

TUBE BRUSH



Code	L mm
519000	180

STANDARD ICING BAG

- made off cotton
- reinforced nozzle
- 3 times coated
- white colour
- rigid
- food safe
- with pendant
- reusable
- strong



Code	L mm
511650	650
511700	700

EXPORT ICING BAG

- made off cotton
- reinforced nozzle
- 5 times coated
- white colour
- rigid
- with pendant
- reusable
- very strong



Code	L mm
512400	400
512460	460
512500	500
512550	550
512600	600
512650	650

NYLON FUTURE ICING BAG

- made of perlon
- without reinforced nozzle
- white colour
- soft and elastic
- food safe
- with pendant
- reusable



Code	L mm
513401	400
513461	460
513501	500
513551	550
513601	600
513701	700

ICING BAGS WITH SILVER IONS

- made of cotton
- white colour
- rigid
- food safe
- reusable
- strong



Code	L mm
511401	400
511461	460
511501	500
511551	550
511601	600

DISPOSABLE ICING BAGS

- thickness: 75 µm



Code	L mm	K szt.
510010	300	100
510011	460	100

CUTTING ROLLER



Code	L mm
504010	60

SAUCE GUN WITH STAND

INOX

- excellent tool for dispensing sauces,dressings, liquid chocolate
- ideal for confectionery and food decoration
- with the stand
- with two nozzles ~ Ø = 3 mm and 6 mm
- orifice ~ Ø = 9mm•
- Ø = 210 mm outer Ø = 190 mm inner



Code	V litres
510020	1,8

PASTRY AND BAKERY UTENSILS

EXPANDING PASTRY CUTTER

- double sided (corrugated/smooth)



Code	Description
527250	5 blades

EXPANDING PASTRY CUTTER

- one sided (smooth)



Code	Description
527150	5 blades
527170	7 blades

BRUSH

- wooden handle



Code	W mm
523040	40
523080	80

WHISK

- 24 wires



Code	L mm
313251	250
313301	300
313401	400

BOWL FOR CREME BRULEE[1]

- ideal for baking in oven
- sold in 24 pcs. sets.
- price per item

Paşabahçe



Code	Ø mm	H mm	V litres
400088	92-54	58	0,180

BAKERY MARKER



Code	Ø mm
526060	65

DOUGH SCRAPER



No.	Code	W mm	D mm
1.	**501111**	120	80
2.	**501150**	147	100
3.	**501200**	205	125
4.	**501210**	215	125

PASTRY SPATULA

- made of stainless steel
- wooden handle



Code	W mm	D mm
503080	110	155

PASTRY SPATULA

PE

- thermal resistance up to 220°C



No.	Code	L mm
1.	**525251**	250
	525281	280
	525351	350
	525451	450
2.	**525332**	330

PASTRY SPACULA

- made of one piece of stainless steel

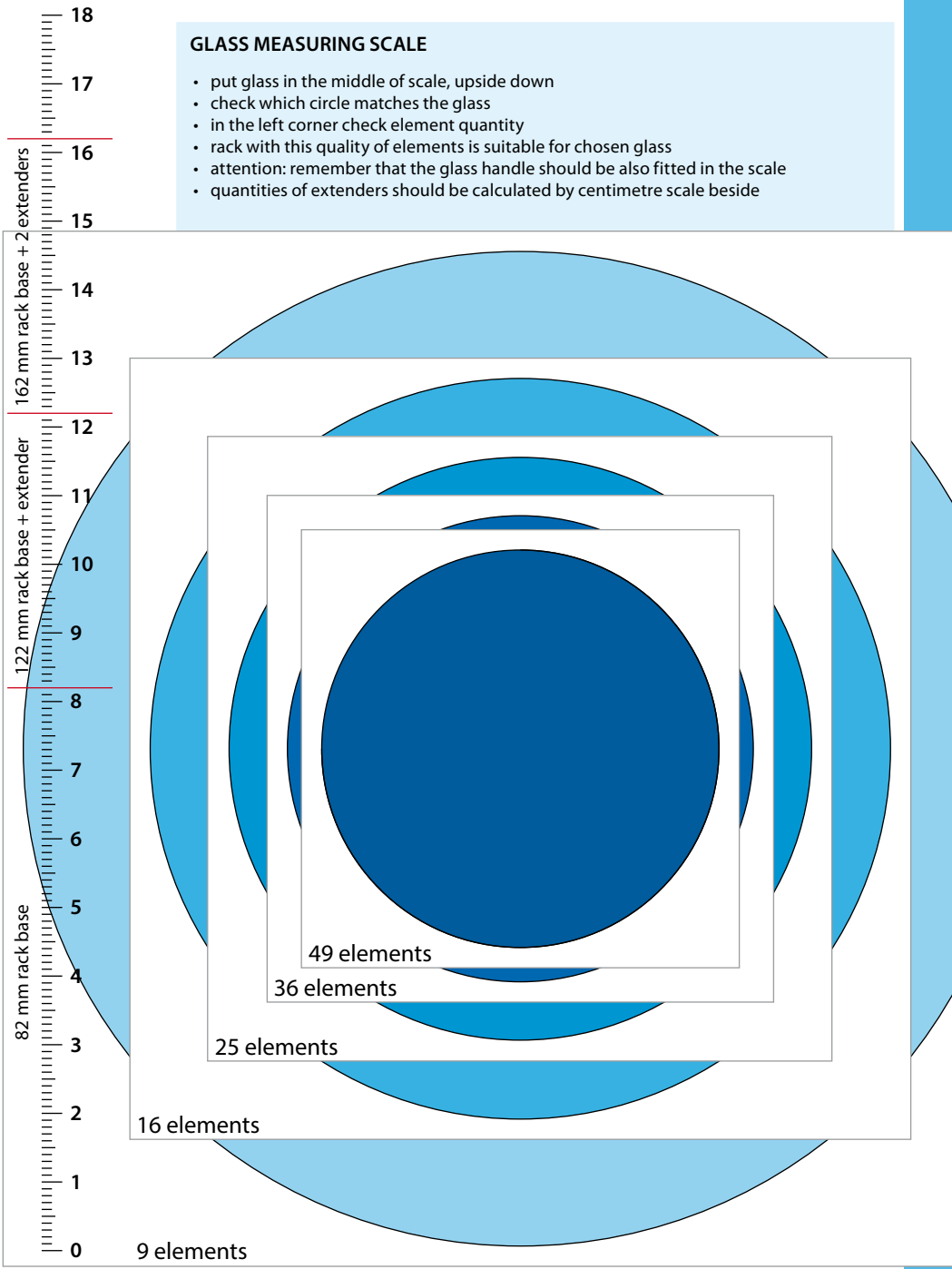


Code	W mm	D mm
503081	150	110

[1] Chefs blow torches for creme bulle -see p. 127

GLASS MEASURING SCALE

- put glass in the middle of scale, upside down
- check which circle matches the glass
- in the left corner check element quantity
- rack with this quality of elements is suitable for chosen glass
- attention: remember that the glass handle should be also fitted in the scale
- quantities of extenders should be calculated by centimetre scale beside



GLASSWARE RACK

PP











Code	Description	W mm	D mm	H mm
810900	9 elements	500	500	104
811600	16 elements	500	500	104
812500	25 elements	500	500	104
813600	36 elements	500	500	104
814900	49 elements	500	500	104

EXTENDER

PP











Code	Description	W mm	D mm	H mm
810910	9 elements	500	500	45
811610	16 elements	500	500	45
812510	25 elements	500	500	45
813610	36 elements	500	500	45
814910	49 elements	500	500	45

CUTLERY BASKET

INOX



Code	Ø mm	H mm
815020	115	145

CUTLERY BASKET

INOX



Code	Ø mm	H mm
815025	115	127

CUTLERY BASKET

PP



Code	Ø mm	H mm
815010	115	145

CUTLERY BASKET

PE

- GN 1/1 standard



Code	W mm	D mm	H mm
063110	530	325	100

CUTLERY BASKET HOLDER

INOX

- cutlery baskets not included



Code	W mm	D mm	H mm
815300	385	150	180

CUTLERY BASKET HOLDER

INOX

- cutlery baskets not included



Code	W mm	D mm	H mm
815400	265	305	200

CUTLERY RACK

PP



Code	W mm	D mm	H mm
810100	500	500	87

PLATE RACK

PP



Code	W mm	D mm	H mm
810300	500	500	87

RACKS TROLLEY

- for rack transportation
- made of polypropylene
- steel pipe handle
- max load up to 150 kg
- swivel wheels



Code	W mm	D mm	H mm
810000	540	540	960

TRAY RACK

PP



Code	W mm	D mm	H mm
810200	500	500	87

MULTIPURPOSE BASKET

PP

- fits to glass washer



Code	W mm	D mm
810350	350	350
810400	400	400

CUTLERY BASKET

PP



Code	W mm	D mm	H mm
815100	430	210	150

PLATE RACK



Code	Description
810401	For basket 810400

WATER SOFTENER

- for dishwashers, convection-steam ovens, coffee machines and ice making machines
- semi-automatic control
- one button regeneration process
- for insert regeneration use salt 820999



Code	W mm	D mm	H mm	U V
822990	180	420	500	230

WATER SOFTENER

- for dishwashers, convection-steam ovens, coffee machines and ice makers
- maximum water flow 30l / min.
- automatic regeneration depends on water consumption
- regeneration process will not block the work of devices
- maximum water temperature up to 45 °C
- salt container approx. 10 kg
- cartridge must be regenerated with salt tablet (ref 820999)
- automatic



Code	W mm	D mm	H mm	U V
822998	200	360	510	230

WATER SOFTENER

- reduces water hardness
- max water temperature of flowing water 45°C
- cartridge must be regenerated with salt 820999



Code	Ø mm	H mm	V liters
820081	185	410	8
820121	185	510	12
820161	185	610	16

SALT

- tablet salt
- sold in 25 kg bags



Code	M kg
820999	25

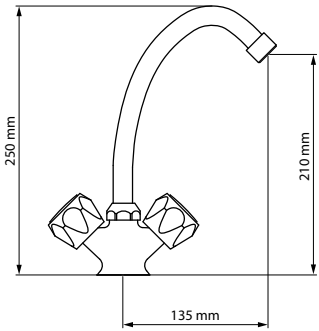
DISHWASHING

SINGLE TAP

Tap fitted to the sink, required hole in the sink Ø = 35 mm







Code
651100

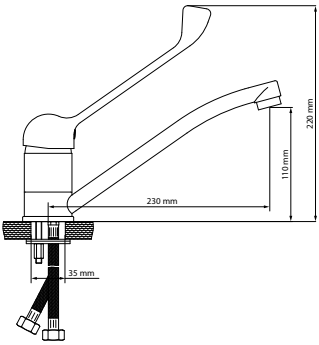
SINGLE TAP

- long single elbow lever

Tap fitted to the sink, required hole in the sink Ø = 35 mm







Code
651110

PRE-RINSE SPRAY

- -single pedestal tap with long single elbow lever and with pre-rinse spray
- -variable water flow

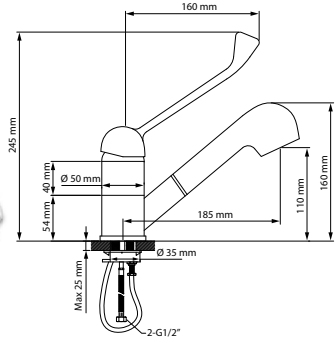
Tap fitted to the sink, required hole in the sink Ø = 35 mm



Spray with 500 mm long hose







Code
651111

stalgast

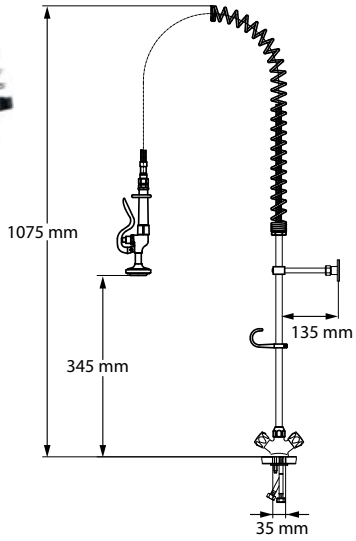
PRE-RINSE SET

- single pedestal pre-rinse set with tap

Wall mounted pre-rinse set fitted to table with sink, required hole in the sink Ø = 35 mm







Code
651512

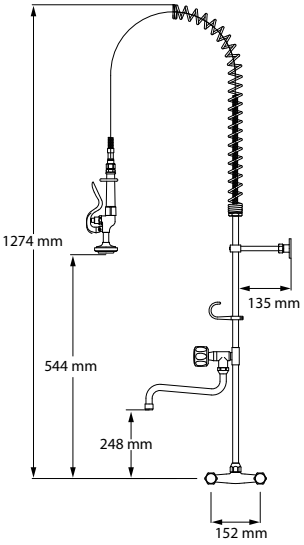
PRE-RINSE SET

- Wall fitted double pedestal pre-rinse set with tap

Wall fitted double pedestal pre-rinse set with tap







Code
651542

PRE-RINSE SET

- single pedestal pre-rinse set with tap

Wall mounted pre-rinse set fitted to table with sink, required hole in the sink Ø = 35 mm



Code
651522

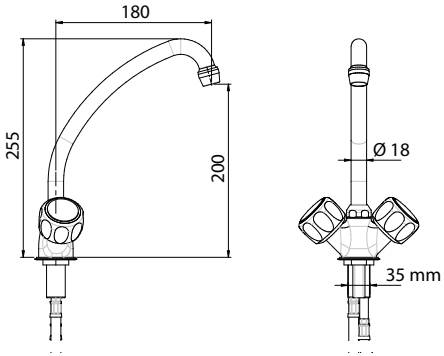
stalgast

MIXER TAP

MONOLITH

- mixer tap





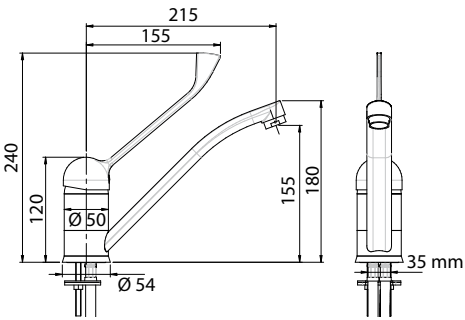
Code
651102

MIXER TAP

MONOLITH

- long single elbow lever





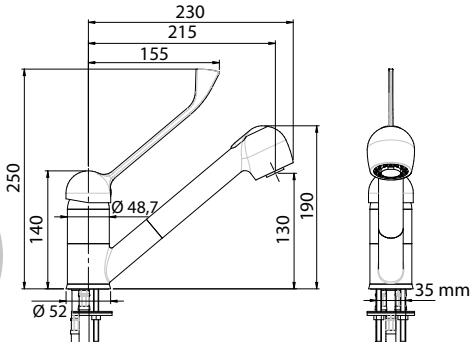
Code
651112

MIXER TAP WITH PRE-RINSE SPRAY

MONOLITH

- mixer tap with long elbow lever and with pre-rinse spray
- variable water flow





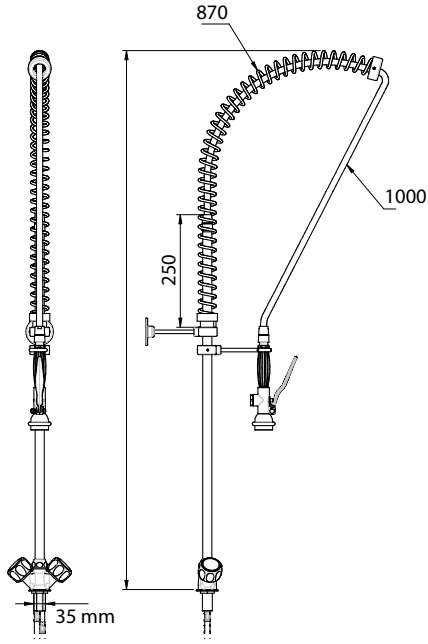
Code
651113

PRE-RINSE SET

MONOLITH

- single hole pre-rinse set





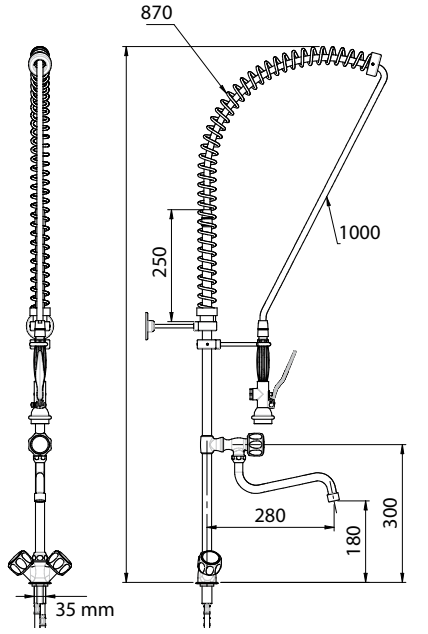
Code
651513

PRE-RINSE SET

MONOLITH

- single hole pre-rinse set with mixer tap





Code
651524

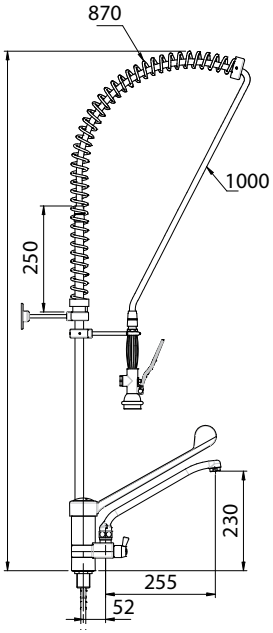
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PRE-RINSE SET

MONOLITH

- single pedestal pre-rinse set with long lever mixer tap





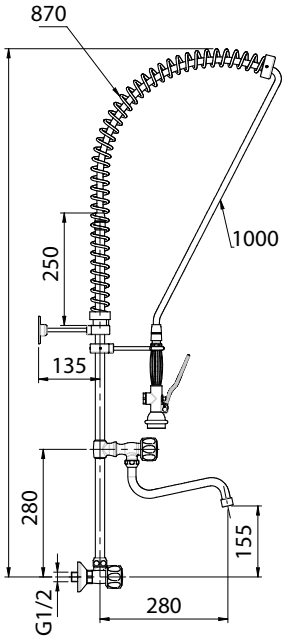
Code
651525

PRE-RINSE SET

MONOLITH

- wall mounted double pedestal pre-rinse set with mixer tap,





Code
651543

SUITABLE FOR SHREDDING:

- vegetable and fruit peelings
- small poultry bones
- fish heads and bones
- eggshells
- coffee grounds without filters
- melon peels
- cooked meat

Do not throw in twine, plastic and tea bags, wipes and disposable cutlery



FOOD WASTE DISPOSER

- aluminum alloy rim
- overload protection
- pneumatic switch included

INOX

Stainless steel shredding mechanism





Code	Ø mm	H mm	N rot/min	P KM	U V
650022	174	387	4200	0,75	230

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FOOD WASTE DISPOSER

- stainless steel grinding disk
- auto-reverse
- Quick-Lock guarantees fast installation
- overload protection, manual reset
- capacity of the grinding chamber from 1 up to 1,7 l
- build in pneumatic switch in 650001
- additionally protected chamber in model 650003

Grinding chamber and its components are made of stainless steel







No.	Code	Ø mm	H mm	M kg	P KM	U V
1.	**650001**	205	312	8,8	0,70	230
2.	**650003**	200	362	15,00	0,50	230



export@stalgast.com
www.stalgast.eu