Fine Vine

PROFFSSIONAL TABLETOP & BAR





www.candola.cz



PERFECTLY SERVED

WE KNOW WHAT WE DO

WE HAVE A SOLID BACKGROUND ON THE MARKET

We are a part of an international group, whose purpose and mission is to produce and sell, through a network of dealers, top quality solutions for the catering industry. We offer branded products with distinct quality and style. We are dedicated to bring you a product range of which we are proud. Fine Dine's commitment translates to direct and immediate availability of products from our warehouse in Central Europe and from supporting warehouses of our dealers across the country.





WORKING WITH PASSION We create our offer with pride and commitment

- we analyse all new products and trends on the European and global markets. The most important in our business are our clients' needs, therefore we identify our goals with their success.

WE ADVISE, BECAUSE WE HAVE THE KNOW-HOW

Just tell us about your needs and we will show you possibilities. Together we will choose the best solution adjusted to the profile of the place, its tasks and staff. Our sales force is created by people with years of experience in the HoReCa industry.

Thanks to the knowledge of our Regional Sales Managers and employees in other departments, we provide services at the highest level.



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CONSTANT VERIFYING OF OUR SERVICES QUALITY

We build new sales channels, constantly expand our offer, we invest in people and optimize processes.

We work with renowned chefs and bartenders, who contribute to designing products directed to you.

We are not only up to date – we are ahead of the trends and try to set the course.

5

WE PROVIDE SUPPORT THANKS TO DEDICATED REPRESENTATIVES

Regional Sales Manager prepares an offer that will meet all your expectations and the Sales Coordinator from the office level takes care of logistics and orders fulfillment.



WE HAVE OUR OWN WAREHOUSES AND ADVANCED LOGISTICS

Thanks to them we are able to deliver the goods to the customer very quickly. Fine Dine's leading idea is the availability of goods directly and immediate delivery from our central warehouse in Poland and from our partners' support warehouses throughout the country.







I like to create, to design new flavors I always try to set myself the highest goals in pursuing my great passion, which is cooking. I am also happy to see that people like my dishes - that I can please them.

Culinary art is an area in which development is endless,
I am constantly educating myself and I am proud that
I will be supported on this path by Fine Dine - a company with which I share the same values - passion, ambition, as well as the constant pursuit of excellence. In Great Britain for 2019 (National Chef of the Year 2019)."

Chef Kuba Winkowski Ambassador Fine Dine

Winner of the prestigious Industry Title of the Best Chef in Great Britain for 2019 (National Chef of the Year 2019).



In my career, I have seen many bartenders working on improperly selected equipment. To release completely the passion in them their work tools should be carefully selected. It will increase significantly the business profitabilty and affect its futher development.

Barmatic – is a brand that I know well. I consult, approve projects and co-create products, which are directed to you.

Tomek Malek

Multiple Bartender World Champion in the Flair category
The head of the ROOTS Cocktail Bar at the "Vodka House" in Warsaw

Let's make a great bar together





FLAGSHIP SHOWROOM

We recommend a visit to our flagship showroom located in Warsaw. You can see there the best solutions for each type of gastronomic establishment. Our employees will be happy to provide you with information about products and asnwer all questions. We invite You from Monday to Friday from 8.00 a.m. to 4.00 p.m. See you there!

BARTENDER ACADEMY FINE DINE

Established a few years ago, it turned out to be a perfect source of bartending knowledge for thousands of customers, companies and a meeting place for global industry authorities.

The knowledge we provide relates to any types of bars, ranging from cafe places, through fresh points, pubs, clubs and restaurants. Training that take place cyclically are also available in LIVESTREAMING technology.

This allows authorized people to participate even when it is impossible to appear in the Academy facility.



Recommended by the Association of Polish Bartenders We are a company that is constantly improving and increasing the quality level of manufactured products and services. This is evidenced not only by our beliefs and opinions of our clients, but also by tests and certificates of leading European certification bodies. In 2019, we implemented the ISO 9001: 2015 quality management system, confirming the high standard of organization of all processes in our company. In 2020, we obtained the AQAP certificate, which places us among the accredited suppliers of NATO troops. This year, we also did not rest on our laurels - the implementation and application of the ISO 14001: 2015 Environmental Management System standards, confirmed by a certificate, guarantees that all our production and distribution activities are carried out in accordance with the principles of environmental protection and activities aimed at reducing the consumption of raw materials and energy.



We have included environmental protection in the company's business strategy:

- we are abandoning plastic as a filler for product packaging in favor of bioplastic and recycled paper
- 90% of our packaging is made from recycled material or from certified production
- 90% of refrigeration devices operate on ecological agents
- · we segregate waste in all our locations

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- our cars will be hybrids or plug-in hybrids only by the end of 2022
- we reduced the number of business trips, partially moving to remote meetings
- · we raise the environmental awareness of the team
- we cooperate with producers who care about environmental protection
- we limit printed correspondence and send invoices by e-mail
 Thank you for caring for our planet with us.







PARTNERSHIP



BARMATIC brand devices have been recommended by the international bartending community represented by INTERNATIONAL BARTENDERS ASSOCIATION The quality, durability and applied technologies distinguished BARMATIC products from among the whole range of international manufacturers of bar equipment. BARMATIC has become a model solution for creating a bar space.

Established in 1951 by seven of the world's most important bartending organizations. Years later, it became the most powerful organization associating bartenders from over 64 countries. The goal of the IBA guild is to maintain high standards of the profession and to show development paths for its members.



ASSOCIATION OF POLISH BARMEN

 the most important Polish organization of bartenders, as the only one belonging to the world association IBA

PARTNER OF THE CULINARY COMPETITION

SIRH/+BOCUSE D'OR

Bocuse d'Or is the most prestigious culinary competition in which great emphasis is placed on creativity, technique, taste and texture. The event is aimed at promoting and developing young talents, promoting the diversity of culinary heritage and gastronomy.





FINE DINE STAND FOR PLATES

code	mm
991181	100x170x(H)115



FINE DINE CUTLERY SUITCASE

code	
991186	



FINE DINE CUTLERY STAND

code	mm
991184	460x460x(H)1700

FINE DINE PRESENTATION SYSTEM

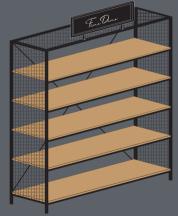
Our company owes its success to unique products - modern and reliable as well as exemplary cooperation with dealers network. We have prepared for ours distributors a special presentation system at favorable prices.





FINE DINE EXHIBITION TABLE

code	mm
991185	1800×900×(H)750



FINE DINE EXHIBITION STAND

code	mm
991182	1380x450x(H)2250



FINE DINE SALES RACK

- possibility of any configuration
- to order

OUR BRANDS:

AMER★**BOX**



































a'la carte porcelain



catering tableware 146 banquet porcelain 118



wooden boards 153



cast iron pots 156



melamine 157



158



non-slip surface tray 168



beechwood serving tray, 170



polyester tray 172



polypropylene tray, 173



table accessories 175



178



champagne glasses 182 202



dessert glasses 208



carafe and decanters 212



bowls 215

Glasses

Table



Navarino line 218



Amarone black line 222



Torino line 225



Cantine line 229



Corfu line 230



Steak and pizza cutlery 232

Cutlery



chafing dishes 238



cast iron buffet dishes 246



buffet systems 248



dispensers 265



toasters 273



porcelain containers 274

Buffet



Chef de cuisine



Déglon knives 302



blenders and mixers 318



vacuum sealer 326



BIGRIG™ hand mixer 328



GN containers

Kitchen

Catering



dishwasher rack 344



thermo catering container 350



insulated carriers 356



service trolley 372



catering furniture 404



tablecloths 378



bar accessories





416

ice cube makers 430 446



wine refrigerators

460

Bar



Fine Dine

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ASIAN CONCEPT

Gastronomy has been booming for some time now when it comes to places serving Asian-style dishes. People like to go to bars and restaurants for sushi, ramen or pad thai. This cuisine is characterized by fresh ingredients and excellent spices. Serving meals in many parts of Asia is considered

to be an element of culture and national identity, so you must not forget about the appropriate tableware. At Fine Dine, the selection of products for this segment of the restaurant market is as rich and varied as the flavors of Asia.



- 1. Silk deep plate 774731, 774700; p. 46
- 2. Porcelanowy Saucepan Coal 04ALM003145; p. 74
- 3. Beryl conical bowl 772850; p. 49
- 4. Beryl flat plate 772812, 772836; p. 48
- 5. Lazur ramekin 774748; p. 50

AMERICAN CONCEPT

American cuisine has been very popular in the world for many years. Burgers have permanently found their way to the menu of many restaurants and it is no longer just inexpensive fast food. The market is developing strongly towards exquisite, quality sandwiches. American restaurants attract not only with burgers and fries, but also with a kitchen full of steaks, grilled dishes and characteristic desserts. At Fine Dine you will find burger and steak plates in many colors and sizes, serving boards, fries baskets as well as sharp and sturdy steak cutlery.

- 1. Ceramic mug for fries 9428110; p. 157
- 2. Iris deep coupe plate 778210; p. 35
- 3. Twilight flat plate 04ALM004956; p. 81
- 4. Corfu steak knife, p. 254
- 5. Wooden pepper mill 7152LNL; p. 161















As one of the world's leading manufacturers of high-quality ceramic tableware, Churchill has a long history of delivering innovative, top-quality and functional products to the catering market. Established in 1795, the company has been producing ceramics for 225 years in Stoke on Trent,

England, and using a combination of rich historical experience and the latest technological advances.

The Churchill brand enjoys great recognition around the world and a strong reputation as a manufacturer and reliable supplier of high-quality porcelain. The international presence of the Churchill brand is constantly expanding. To date, Churchill products are used in catering facilities in more than 70 countries around the world, thanks to a strong global network of distributors.





PORLAND

Porland is the first and only producer to use a special recipe with an unusually high content of alumina for the production of porcelain.

Designed to suit all kinds of gastronomy applications, Alumilite porcelain represents a milestone in the history of tableware. The products combine the most popular and preferred features of various types of porcelain: the same surface resistance as hard porcelain and the warm cream color of soft porcelain. Strengthened structure, transparency, high mechanical and surface strength, as well as a creamy color, make Porland porcelain a product you dreamed of. Durability is confirmed by a lifetime warranty against edge chipping in flat plates.





Fine Dine porcelain is traditional Vitrified porcelain dedicated as the best in its class for the catering market. Depending on the line it is characterized by warm, creamy or snow-white colour. Perfectly smooth surface is free of any defects and has a solid quality and enamel thickness. Porcelain is made of high quality materials free of toxic ingredients (e.g. lead and cadmium).

The perfect proportion between thickness and weight of porcelain guarantees that it is friendly in use. Thick edges protect against edge chipping and allow to use in convection-steam ovens and microwaves. Double firing in high temperatures (1050 and 1400 °C) ensures adequate dyrability of material which is confirmed by a 5-year warranty for edge chipping (flat elements).







Fine Dine Earth Colours is fancy tableware characterized by exceptional ornamentation imitating shapes and colours of nature. It's both high quality hand decorated Vitrified porcelain that is covered by 5-year warranty for edge chipping as well as selected ones stoneware's composite, a bit less resistant to damage mechanically but perfect in its form and colour.





FINE DINE EARTH COLOURS

NEW

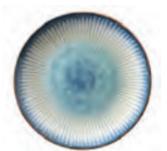
GALAXY LINE

Porcelain Galaxy provides an opportunity to stock up on elegant and fashionable plates, platters and bowls with a guarantee of durability and strength of the product.

This contemporary tableware is specially designed for casual and dynamic venues. Offering an unparalleled combination of quality, durability and good looks, the Galaxy collection is competitively priced and has the parameters to meet all your needs.

Material: Vitrified porcelain Firing temperature: 1050° and 1400°C Heat resistance: 180°C Warranty: 5 years against chipping (only for flat plates)





FLAT PLATE

6	code	mm	pcs
	768822	ø300	6
	768839	ø270	6
	768846	ø210	12



HIGH EDGE PLATE

code	mm	pcs
768884	ø290	6
768891	ø210	12



PASTA PLATE

code	mm	pcs
768945	ø300	6
768952	ø260	6



OVAL PLATE

code	mm	pcs	
769119	290x160	6	
769126	200x110	12	



BOWL

code	ml	mm	pcs	
768969	400	ø200	12	



5 FD Earth 5 year warranty





TRIANGULAR PLATE

code	mm	pcs
700181	210	6
700198	270	6





FLAT PLATE

code

768853

768860

768877

HIGH EDGE PLATE

code

768907

768914







mm

ø300

ø270

ø210

mm

ø290

ø210

pcs

6

6

12

pcs

6

12





FINE DINE EARTH COLOURS

ESSENCE LINE

Essence uses the concept of original shapes to reflect our changing lifestyle and provide a truly unique dining experience.

The neutral gray tones used on the white porcelain softly add color to your presentation and offer the freedom to mix and match a variety of tableware.

This rugged collection brings a fresh look to your table setting and is the perfect choice for a casual bistro effect or adding a dash of innovation to casual dining.

Material: Vitrified porcelain Firing temperature: 1050° and 1400°C Heat resistance: 180°C



pcs

6

12





OVAL PLATE

code	mm
 769140	290x160
769157	200x110

PASTA PLATE

code	mm	pcs
768921	ø300	6
768938	ø260	6





TRIANGULAR PLATE

code	mm	pcs
769171	270×270	6
769164	210x210	6



BOWL

code	ml	mm	pcs
768976	400	ø200	12



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FINE DINE EARTH COLOURS

LINES: SERENITY AND INFINITY

Create an elegant setting for your dishes thanks to the unique tableware with original decorations.

The modern and graceful embossing on the Serenity and Infinity collections is inspired by the depth of the ocean. The added value is the fact that porcelain has the durability and technical parameters required in the catering environment.

Material: Vitrified porcelain Firing temperature: 1050° and 1400°C Heat resistance: 180°C Warranty: 5 years against chipping (only for flat plates)







FLAT PLATE



Ð	SERENITY	INFINITY	
mm	code	code	pcs
ø300	789087	789179	6
ø270	760192	789155	6
ø210	760185	789148	6

HIGH EDGE PLATE



	SERENITY	INFINITY	
mm	code	code	pcs
ø290	760222	789223	6
ø210	760215	789216	6

OVAL DISH



		OUT
	SERENITY	
mm	code	pcs
290x170	760253	6
190x110	760246	6

TRIANGULAR PLATE



	SERENITY	INFINITY	
mm	code	code	pcs
270x270	769218	769195	6
110×110	769201	769188	6







	SERENITY	INFINITY	
mm	code	code	pcs
ø300	789094	789209	6
ø260	760239	789193	6

BOWL



	SERENITY	INFINITY	
mm	code	code	pcs
ø200	760208	789186	6





FLAT PLATE



	CRUST	NORDIC	
mm	code	code	pcs
ø230	779347	779422	6
ø270	779354	779439	4
ø300	779361	779446	3

SHALLOW BOWL



	CRUST	NORDIC	
mm	code	code	pcs
ø200	779378	779453	4



PASTA PLATE



	CRUST	NORDIC	
mm	code	code	pcs
ø275	779415	779491	4

BOWL FOR SOUP WITH A LID

NEW



	CRUST	NORDIC	
mm	code	code	pcs
ø140	769829	769867	6





RECTANGULAR PLATE NEW



	CRUST	NORDIC	
mm	code	code	pcs
295x148	769836	769874	3
335x205	769843	769881	2

RECTANGULAR PLATE

NEW



	CRUST NORDIC		
mm	code	code	pcs
468×100	769850	769898	6



BOWL



	CRUST	NORDIC	
mm	code	code	pcs
ø110	779385	779460	6

RAMEKIN



	CRUST	NORDIC	
mm	code	code	pcs
ø70x(H)40	779408	779484	12

SERVING PLATE WITH HANDLE



				CRUST	NORDIC	
18500000			mm	code	code	ро
100000			300x220x(H)30	779392	779477	4
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FINE DINE EARTH COLOURS

LINES: VANILLA, IRIS, DAHLIA, ARANDO, OLIVE

A rich collection of hand-decorated porcelain in four juicy colors. Match the orange, blue, navy blue and grey elements for a unique and surprising table look, and the food will look just as good as it tastes. The tableware is durable and resistant, designed to withstand the hardships of

use in a professional kitchen.

Material: Vitrified porcelain Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

Warranty: 5 years against chipping

(only for flat plates)







6	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø190	781142	778180	778395	778609	777978	6
ø240	781159	778197	778401	778616	777985	6
ø260	781166	778203	778418	778623	777992	6







	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø210	781463	778333	778548	778753	778128	6
ø270	781296	778326	778531	778746	778111	4

COUPE PLATE



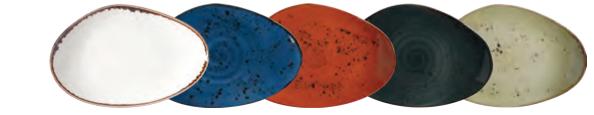
	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø230	781173	778210	778425	778630	778005	6

PASTA PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø270	781234	778258	778463	778678	778043	6

ORGANIC SHAPE PLATE



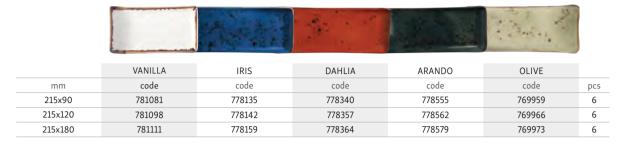
	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
350x210	781227	778241	778456	778661	778036	6





NEW

SERVING PLATE



RECTANGULAR PLATE



VANILLA IRIS DAHLIA ARANDO OLIVE mm code code code code code pcs 300x150 769638 769652 769645 769676 769669 6



RECTANGULAR PLATE



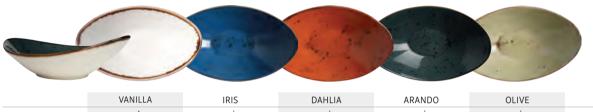
	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
300x200	781197	778234	778449	778654	778029	6





	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
270x240	781623	779750	779767	779774	779743	6

BOAT BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
250x160	781180	778227	778432	778647	778012	6

STACKABLE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø80	781128	778166	778371	778586	769980	24
ø120	781135	778173	778388	778593	769997	12

BOWL





SHALLOW BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø200	781470	778814	778821	778838	778807	6



MUG



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
280	781487	779965	779972	779989	779958	6

ESPRESSO CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
90	781258	778272	778487	778692	778067	6

SAUCER 5

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø115	781265	778289	778494	778708	778074	6



CAPPUCCINO CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
350	781272	778296	778500	778715	778081	6

SAUCER 5



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø160	781289	778302	778517	778722	778098	6

COFFEE CUP



CUP

NEW

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
250	769485	769508	769492	769522	769515	6

SAUCER 5



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
mm	code	code	code	code	code	pcs
ø140	769539	769553	769546	769577	769560	6

BEVERAGE POT



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
500	769584	769607	769591	769621	769614	6

CREAMER











NEW

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE	
ml	code	code	code	code	code	pcs
85	769683	769706	769690	769720	769713	6









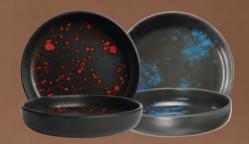




LINES: BLOOM AND FLORA

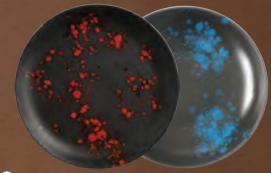
Our Bloom collection is made of black porcelain, with contrasting flecks adding a touch of casual elegance to the matte finish. Each piece is unique and looks almost too good to be true, but is still

SHALLOW BOWL



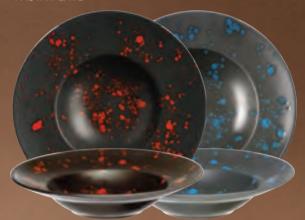
	BLOOM	FLORA	
mm	code	code	pcs
ø200	779019	780848	4

FLAT PLATE



6	BLOOM	FLORA	
mm	code	code	pcs
ø190	778968	779996	6
ø260	778975	780794	6

PASTA PLATE



	BLOOM	FLORA	
mm	code	code	pcs
ø280	779002	780831	6







HIGH EDGE PLATE



	BLOOM	FLORA	
mm	code	code	pcs
ø270	778982	780824	6

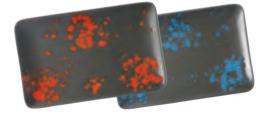
PRESENTATION PLATE



	BLOOM	FLORA	
mm	code	code	pcs
240x270	779781	780855	6

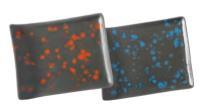


RECTANGULAR PLATE



	BLOOM	FLORA	
mm	code	code	pcs
300x200	779859	780886	6

SERVING PLATE



	BLOOM	FLORA	
mm	code	code	pcs
215x90	779866	780893	6
215x120	779873	780930	6
215x180	779880	780947	6



DEEP PLATE



	BLOOM	FLORA	
mm	code	code	pcs
ø230	779842	780879	4

COUPE BOWL



	BLOOM	FLORA	
mm	code	code	pcs
ø250	779835	780862	6

BOAT BOWL



	BLOOM	FLORA	
mm	code	code	pcs
250x160	779897	780954	4

BOWL



	BLOOM	FLORA	
mm	code	code	pcs
ø150	779903	780961	6

ESPRESSO CUP



CUP

	BLOOM	FLORA	
ml	code	code	pcs
90	779910	780978	6

SAUCER 5

	BLOOM	FLORA	
mm	code	code	pcs
ø115	779927	780985	6

CAPPUCCINO CUP



CUP

	BLOOM	FLORA	
ml	code	code	pcs
350	779934	781067	6

SAUCER 5

	BLOOM	FLORA	
mm	code	code	pcs
ø160	779941	781074	6

^{*} applies to selected products











FINE DINE EARTH COLOURS

LINES: RUBIN, OPAL, TURKUS, ONYX, NEFRYT, AGAT

Porcelain characterized by an exceptional resistance of the glaze. The blaze of colours enables highlighting the unique composition of any dish. Material: Vitrified porcelain
Firing temperature: 1050° and 1400°C
Heat resistance: 180°C
Warranty: 5-years warranty for edge chipping
(all flat elements)







5	RUBIN	OPAL	TURKUS	ONYX	NEFRYT	AGAT	
mm	code	code	code	code	code	code	pcs
ø210	774908	777701	775110	775028	775295	775202	12
ø270	774915	774465	774496	774588	774526	774557	12
ø300	774922	774472	774502	774595	774533	774464	6





PASTA PLATE

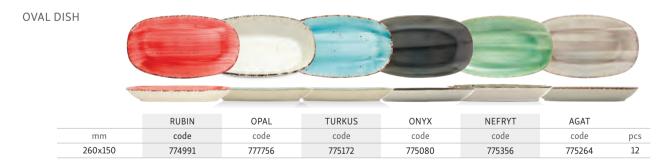


	RUBIN	OPAL	TURKUS	ONYX	NEFRYT	AGAT	
mm	code	code	code	code	code	code	pcs
ø260	774946	777718	775127	775035	775301	775219	6
ø300	774939	774489	774519	774601	774540	774571	6

STACKABLE BOWL







CUP WITH SAUCER







FINE DINE EARTH COLOURS

LINES: SILK, TOPAZ, BERYL, LAZUR, MOON, WATERFALL

Fine Dine Earth Colours porcelain was inspired by the lively shades of nature and the changing seasons of the year. It provides unlimited presentation options. Every product is hand made, which gives the porcelain an eclectic appearance.

Material: selected stoneware composite Firing temperature: 850°C and 1320°C Heat resistance: 150°C



SILK FLAT PLATE

code	mm	pcs
774694	ø254	3
774687	ø207	5



SILK DEEP PLATE

code	mm	pcs
774731	ø203	2
774700	ø152	5



SILK RECTANGULAR DISH

code	mm	pcs
774717	272x150	3







SILK PRESENTATION PLATE

code	mm	pcs
781753	ø203	3



SILK DEEP PRESENTATION BOWL

code	mm	pcs
781777	ø267	2
781760	ø216	3



SILK DIP DISH

code	mm	pcs
781746	ø89	12





SILK CONICAL BOWL

code	mm	pcs
774724	ø225	2



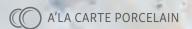
SILK GOURMET BOWL

code	mm	pcs
770993	ø270	6
774762	ø190	12



SILK RAMEKIN - SET OF 12 PCS

code	mm	pcs
774779	ø50	12









LINES: BERYL, LAZUR AND TOPAZ

Fine Dine Earth Colours porcelain was inspired by the lively shades of nature and the changing seasons of the year. It provides for unlimited presentation options.

Every product is hand made, which gives the porcelain an eclectic

appearance.



FLAT PLATE



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø254	781784	772812	772805	3
ø207	781791	772836	772829	5

DEEP PLATE



	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø203	781838	772911	772904	2
ø152	781821	772898	772881	5







	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
272x150	781814	772874	772867	2





ORGANIC SHAPE PLATE





	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø225x(H)90	781807	772850	772843	2







	TOPAZ	BERYL	LAZUR	
mm	code	code	code	pcs
ø89	781715	781722	781739	12

A'LA CARTE PORCELAIN









code	mm	pcs
770269	ø260	6
770986	ø200	6

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MOON FLAT PLATE

MOON LINE

Moon line is a natural, primal and unique in touch. Craft style of mat, structural stoneware as well as contrasting colour will meet

code	mm	pcs
781647	ø279	3
781630	ø254	3



MOON ORGANIC SHAPE PLATE

code	mm	pcs
774793	ø330	2
774786	ø260	3



MOON OVAL PLATE FOR SERVING

code	mm	pcs
774816	ø355	3
774809	ø250	5
//4809	Ø250	5



MOON BOWL

code	mm	pcs
774823	ø210	3



MOON GOURMET BOWL

code	e mm	pcs
78166	61 ø270	1
78165	54 ø190	3



MOON ASIAN BOWL

code	mm	pcs
781678	ø203	2

















NEW

PORLAND CERAMICS

LINES: IRONSTONE, IRISSA, GENESIS, NATURA

The Ironstone, Genesis, Irissa, Natura collections include thoughtful, functional and affordable items in a variety of shapes and sizes that easily withstand professional use. This stunning series features an exciting and informal assortment of decorated plates, platters, bowls and accessories made of ceramic composite in four colours. Offering an unparalleled combination of resistance, exceptional durability and an original look, the collections are competitively priced and have features that will satisfy all your requirements.

Material: high-strength ceramic composite Firing temperature: 1180°C Heat resistance: 240°C Warranty: 1 year for chipping edges (applies to flat plates)

55

The Ironstone tableware harmonizes with a modern, minimalist and loft decor, it will be perfect for casual restaurants. The collection consists of two types of shallow plates in several sizes, soup plates, bowls and cups and is made of resistant stoneware, fired at a very high temperature. Metallic accents are distributed unevenly, which resembles hand-painted dishes, this decoration perfectly emphasizes the uniqueness of the dishes and the chef.





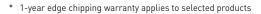
IRONSTONE FLAT PLATE

1 code	mm	pcs
04SWA000041	ø280	6
04SWA000049	ø220	6
04SWA000057	ø170	6



IRONSTONE PRESENTATION PLATE

code	mm	pcs
04SWA000033	ø300	6





IRONSTONE WALLED PLATE

code	mm	pcs
04SWA000017	ø300	6
04SWA000001	ø270	6
04SWA000089	ø210	6
04SWA000081	ø150	6





IRONSTONE DEEP PLATE

code	mm	pcs
04SWA000105	ø230	6



IRONSTONE DEEP PLATE COUPE

code	mm	pcs
04SWA000073	ø280	6



IRONSTONE BOWL

code	mm	pcs
04SWA000129	ø140	6



IRONSTONE BOWL

code	mm	pcs
04SWA000065	ø140	6



IRONSTONE BOWL WITH HANDLE

code	mm	pcs
04SWA000097	ø140	6



IRONSTONE RECTANGULAR DISH

code	mm	pcs
04SWA000025	280x150	2



IRONSTONE MUG

code	ml	pcs
04SWA000009	295	6

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IRISSA LINE

The assortment includes thoughtful, functional and inexpensive components in a variety of shapes and sizes that easily withstand trials of professional use.

This stunning series features an exciting and informal assortment of decorated plates, platters, bowls and accessories made of durable stoneware. No two pieces of this tableware will look exactly the same, and the intensity of the pattern will vary from one piece to another, creating the impression of being handcrafted for an even more interest-







- applies to selected products





IRISSA FLAT PLATE

1 code	mm	pcs
04SWA000043	ø280	6
04SWA000051	ø220	6
04SWA000059	ø170	6



IRISSA PRESENTATION PLATE

code	mm	pcs
04SWA000035	ø300	6



IRISSA WALLED PLATE

code	mm	pcs
04SWA000019	ø300	6
04SWA000003	ø270	6
04SWA000091	ø210	6
04SWA000083	ø150	6



IRISSA DEEP PLATE

code	mm	pcs
04SWA000107	ø230	6



IRISSA DEEP PLATE COUPE

code	mm	pcs
04SWA000075	ø280	6



IRISSA BOWL

code	mm	pcs
04SWA000131	ø140	6



IRISSA BOWL

code	mm	pcs
04SWA000067	ø140	6



IRISSA BOWL WITH HANDLE

code	mm	pcs
04SWA000099	ø140	6



IRISSA RECTANGULAR DISH

code	mm	pcs
04SWA000027	280x150	2



IRISSA MUG

code	ml	pcs
04SWA000011	295	6





the shapes and colors of nature. Due to the production

technology, each element is unique.















GENESIS FLAT PLATE

1 code	mm	pcs
04SWA000045	ø280	6
04SWA000053	ø220	6
04SWA000061	ø170	6



GENESIS PRESENTATION PLATE

code	mm	pcs
04SWA000037	ø300	6



GENESIS WALLED PLATE

code	mm	pcs
04SWA000021	ø300	6
04SWA000005	ø270	6
04SWA000096	ø210	6
04SWA000088	ø150	6



GENESIS DEEP PLATE

code	mm	pcs
04SWA000112	ø230	6



GENESIS DEEP PLATE COUPE

code	mm	pcs
04SWA000080	ø280	6



GENESIS BOWL

code	mm	pcs
04SWA000133	ø140	6



GENESIS BOWL

code	mm	pcs
04SWA000070	ø140	6



GENESIS BOWL WITH HANDLE

code	mm	pcs
04SWA000104	ø140	6



GENESIS RECTANGULAR DISH

code	mm	pcs
04SWA000029	280x150	2



GENESIS MUG

code	ml	pcs
04SWA000013	295	6















NATURA FLAT PLATE

1 code	mm	pcs
04SWA000048	ø280	6
04SWA000056	ø220	6
04SWA000064	ø170	6



NATURA PRESENTATION PLATE

code	mm	pcs
04SWA000040	ø300	6



NATURA WALLED PLATE

code	mm	pcs
04SWA000024	ø300	6
04SWA000008	ø270	6
04SWA000094	ø210	6
04SWA000086	ø150	6



NATURA DEEP PLATE

code	mm	pcs
04SWA000110	ø230	6



NATURA DEEP PLATE COUPE

code	mm	pcs
04SWA000078	ø280	6



NATURA BOWL

code	mm	pcs
04SWA000136	ø140	6



NATURA BOWL

code	mm	pcs
04SWA000072	ø180	6



NATURA BOWL WITH HANDLE

code	mm	pcs
04SWA000102	ø140	6



NATURA RECTANGULAR DISH

code	mm	pcs
04SWA000032	280x150	2



NATURA MUG

code	ml	pcs
04SWA000016	295	6

^{*} Warranty: 1 year for chipping edges – applies to selected products





PORLAND LYKKE BROWN

Lykke Brown revolves around the philosophy of gathering more of those precious moments of joy, spending happier times at home, creating a pleasant atmosphere at meals, being in the moment, and sharing it with your loved ones. At Porland, we believe happiness comes from being perfectly in tune with nature, hence, Lykke contains pastel colours, natural textures, and minimalist designs, along with color harmonies that bear nature's positivity. Lykke's environmentally friendly manufacturing ensures we are giving back to the nature, to be able to keep being inspired from its beauty. Since 1976, Porland strives for perfection by means of experience, innovative approaches, and modern manufacturing techniques. We are, and we will be dedicated to share and multiply the joy and happiness in living spaces through our massive product range.

Material: Alumilite porcelain

Firing temperature: 1050° and 1350°t

Heat resistance: 180°C









FLAT PLATE

code	mm	pcs
04ALM005950	ø310	6
04ALM005943	ø250	12
04ALM005935	ø170	12



WALLED PLATE

code	mm	pcs
04ALM005791	ø300	6
04ALM005786	ø270	6
04ALM005776	ø180	12



OVAL PLATE

code	mm	pcs	
04ALM005961	325x234	6	
04ALM005955	274×197	6	



BOWL

code	mm	pcs
04ALM005805	ø100	24



BOWL COUPE

code	ml	mm	pcs
04ALM005973	44	ø270	6
04ALM005801	42	ø220	6



SAUCEBOAT

code	ml	mm	pcs
04ALM005987	200	86x66x(H)77	24



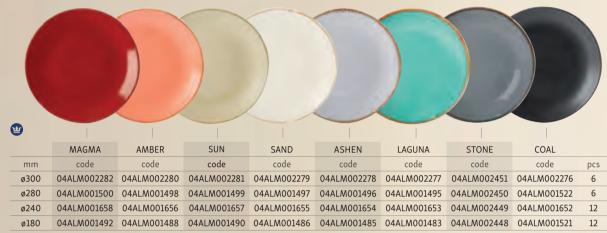
PORLAND SEASONS

LINES: MAGMA, AMBER, SUN, SAND, ASHEN, LAGUNA, STONE, COAL

All colors of Seasons porcelain can be freely combined to create a unique table setting. Thanks to a special production process and hand-applied decorations on the edges, each product is original and unique. Made of Alumilite porcelain with over 30% aluminum oxide (alumina) for unmatched durability.

Material: Alumilite porcelain
Firing temperature: 1050° and 1350°C
Heat resistance: 180°C
Warranty: lifetime edge chip
(applies to selected products)





COUPE PLATE

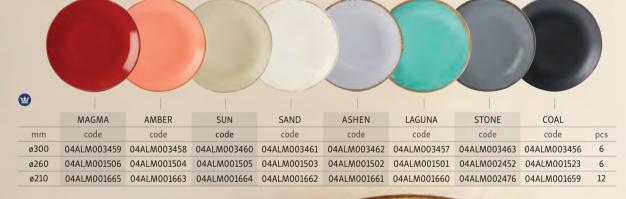


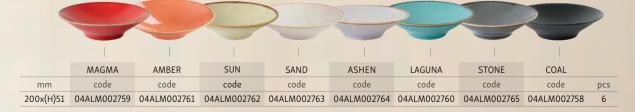




PLATE ON FOOT



DEEP PLATE



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PIZZA PLATE





	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
ø320	04ALM001482	04ALM001473	04ALM001474	04ALM001472	04ALM001471	04ALM001470	04ALM002447	04ALM001520	6
ø280	04ALM001651	04ALM001649	04ALM001650	04ALM001648	04ALM001647	04ALM001646	04ALM002446	04ALM001645	6





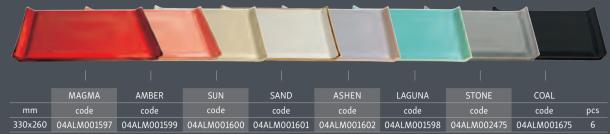
	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
ø300	04ALM002253	04ALM002251	04ALM002252	04ALM002250	04ALM002249	04ALM002248	04ALM002474	04ALM002247	6
ø260	04ALM002260	04ALM002258	04ALM002259	04ALM002257	04ALM002256	04ALM002255	04ALM002472	04ALM002254	6



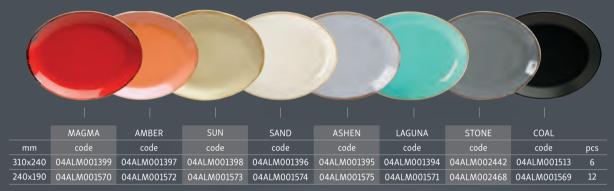




STEAK PLATE

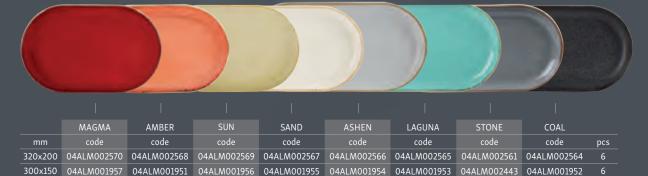


OVAL PLATE





OVAL PLATTER





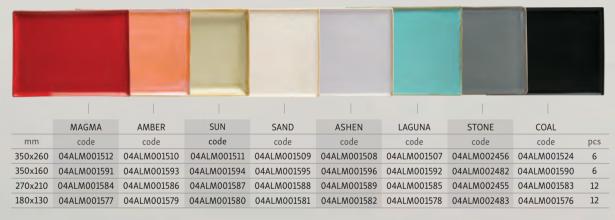




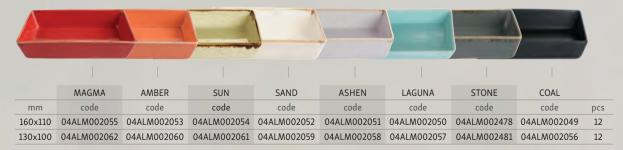
RECTANGULAR DISH



RECTANGULAR TRAY



DISH









CONICAL BOWL



DISH



BOWL









FRYING PAN



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	code	code	code	code	code	code	code	pcs
140x(H)6	2 04ALM003143	04ALM003141	04ALM003142	04ALM003140	04ALM003139	04ALM003138	04ALM003144	04ALM003137	1





	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
160x(H)85	04ALM003151	04ALM003149	04ALM003150	04ALM003148	04ALM003147	04ALM003146	04ALM003152	04ALM003145	1





BAKING DISH

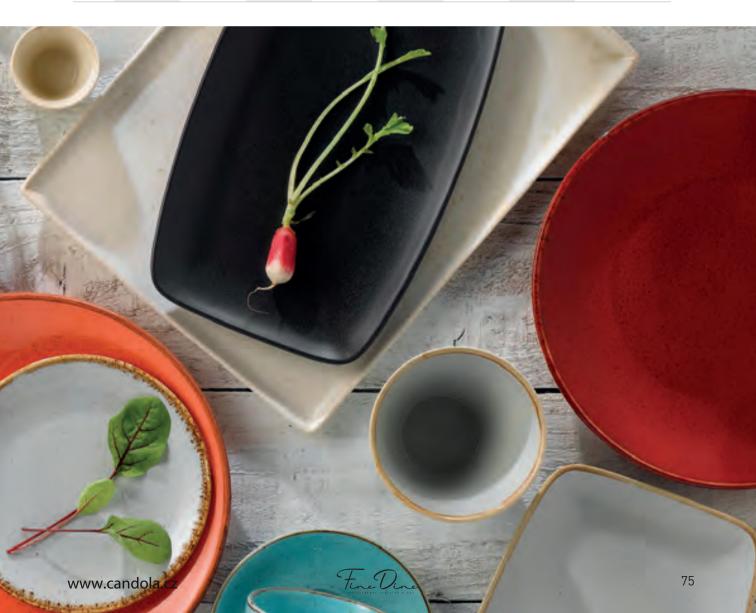


	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
ø210	04ALM001680	04ALM001678	04ALM001679	04ALM001677	04ALM001676	04ALM001674	04ALM002590	04ALM001673	6
ø170	04ALM001672	04ALM001670	04ALM001671	04ALM001669	04ALM001668	04ALM001667	04ALM002473	04ALM001666	12
ø146	04ALM001604	04ALM001606	04ALM001607	04ALM001608	04ALM001609	04ALM001605	04ALM002589	04ALM001603	12

OVAL MINI DISH



	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
ø110	04ALM001632	04ALM001634	04ALM001635	04ALM001636	04ALM001637	04ALM001633	04ALM002470	04ALM001631	24







24

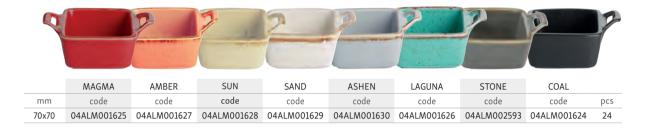
MINI DISH WITH HANDLE



04ALM001710 04ALM001708 04ALM001709 04ALM001707 04ALM001706 04ALM001705 04ALM002594 04ALM001704

MINI BAKING DISH

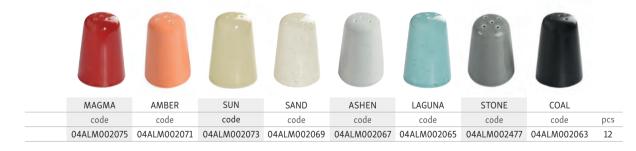
ø60



MINI BAKING DISH



SALT SHAKER



PEPPER SHAKER





LEGANT ESPRESSO CUP



	l l		1	1	1	I	ı		
	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	pcs							
80	04ALM001717	04ALM001719	04ALM001720	04ALM001721	04ALM001722	04ALM001718	04ALM002499	04ALM001716	24

SAUCER

	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
ø120	04ALM001724	04ALM001726	04ALM001727	04ALM001728	04ALM001729	04ALM001725	04ALM002492	04ALM001723	24

ELEGANT CUP



CUP									
	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
ml	code	pcs							
320	04ALM001453	04ALM001451	04ALM001452	04ALM001450	04ALM001449	04ALM001448	04ALM002454	04ALM001517	12
250	04ALM001412	04ALM001409	04ALM001410	04ALM001408	04ALM001407	04ALM001406	04ALM002453	04ALM001515	24

SAUCER

	MAGMA	AMBER	SUN	SAND	ASHEN	LAGUNA	STONE	COAL	
mm	code	pcs							
ø160	04ALM001422	04ALM001418	04ALM001420	04ALM001417	04ALM001415	04ALM001413	04ALM002445	04ALM001516	12

CREAMER











TEA POT







PORLAND

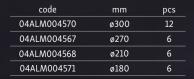
LINE: ANILLO, TWILIGHT

A minimalist collection especially suited to European cuisine.
Creamy porcelain with a charming decoration is a stylish base for a creative presentation of dishes.

Material: Alumilite porcelain Firing temperature: 1050° and 1350°C Heat resistance: 180°C

ANILLO LINE ANILLO PLATE WITH RIM

The decoration of the collection, recognized as the most fashionable tableware of the year, is a real bestseller and a highlight of the set table.









PORLAND THIN-WALLED PORCELAIN

LINES: PURE, ILLUSION, PURE SEASONS, CHOPIN, BACH

The high content of aluminum oxide makes the porcelain in a delicate cream color durable and translucent. An uncompromising combination of style, elegance and modernity. Collections intended mainly for the tasting menu. The plates can be supplemented with elements of other collections.

Material: Alumilite thin-walled porcelain Firing temperature: 1050°and 1350°C

Heat resistance: 180°C

PURE PLATE

code		pcs
04ALM002781	ø340	12
04ALM002782	ø270	12
04ALM002780	ø220	12



PURE BOWL

code		pcs
04ALM002783	ø170	12



ILLUSION FLAT PLATE

code	mm	pcs
04ALM005309	ø270	6
04ALM004950	ø210	6

ILLUSION BOWL

code	mm	pcs
04ALM005152	ø260	1

ILLUSION DEEP PLATE

code	mm	pcs
04ALM004952	ø200	6

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PURE SEASONS LINE

A series that harks back to the past and looks very modern at the same time. To make the way of serving as important as what you serve, we have completed the collection with four harmonious colors.



PURE SEASONS COAL FLAT PLATE

code	mm	pcs
04ALM003249	ø340	12
04ALM003251	ø270	12
04ALM003255	ø220	12



PURE SEASONS COAL BOWL

code	mm	ml	pcs
04ALM003259	ø170	415	12



PURE SEASONS SAND FLAT PLATE

code	mm	pcs
04ALM003250	ø340	12
04ALM003252	ø270	12
04ALM003256	ø220	12



PURE SEASONS SAND BOWL

code	mm	ml	pcs
04ALM003260	ø170	415	12









PURE SEASONS MAGMA FLAT PLATE

code	mm	pcs
04ALM003248	ø340	12
04ALM003253	ø270	12
04ALM003257	ø220	12



PURE SEASONS MAGMA BOWL

code	mm	ml	pcs
04ALM003261	ø170	415	12



PURE SEASONS STONE FLAT PLATE

code	mm	pcs
04ALM003247	ø340	12
04ALM003254	ø270	12
04ALM003258	ø220	12



PURE SEASONS STONE BOWL

code	mm	ml	pcs
04ALM003262	ø170	415	12

85













BACH LINE

A delicate collection of coffee tableware made of high-quality thin-walled porcelain. The decor on the saucers gives a fresh and modern look. It perfectly complements porcelain from the Chopin Anillo or Grazia lines



BACH CREAMER

code	ml	pcs
04ALM004501	200	6
04ALM004344	110	6



BACH SAUCER

code	mm	pcs
04ALM004370	150	6
04ALM004369	120	6



BACH MUG

code	ml	pcs
04ALM004343	300	



BACH CUP

code	ml	pcs
04ALM004372	200	6

BACH SAUCER

code	mm	pcs
04ALM004981	ø150	



BACH ESPRESSO CUP

code	ml	pcs
04ALM004371	80	6

BACH SAUCER

code	mm	pcs
04ALM004980	ø120	6













WALLED PLATE



COUPE PLATE



PROFILE WIDE RIM BOWL





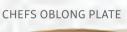
^{*} applies to selected products



OBLONG PLATE



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	code	code	code	pcs
295x140	SDESOP111	SPGSOP111	SWHSOP111	6





	PETAL PINK	BARLEY WHITE	LAVENDER	BLUEBERRY	
mm	code	code	code	code	pcs
298x153	SPPSXO111	SWHSX0111	SLASXO111	SBBSXO111	6

PROFILE WIDE RIM BOWL



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	MUSTARD SEED YELLOW	SPICED ORANGE	
mm	ml	code	code	code	code	code	pcs
ø240	284	SDESVWBM1	SPGSVWBM1	SWHSVWBM1	SMSSVWBM1	SSOSVWBM1	12



COUPE BOWL



a		DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	MUSTARD SEED YELLOW	SPICED ORANGE	LAVENDER	BLUEBERRY	
mm	ml	code	code	code	code	code	code	code	code	pcs
ø248	1136	SDESEVB91	SPGSEVB91	SPPSEVB91	SWHSEVB91	SMSSEVB91	SSOSEVB91	SLASEVB91	SBBSEVB91	12

ROUND TRACE PLATE



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
m	m	code	code	code	pcs
ø2	86	SDESOG111	SPGSOG111	SWHSOG111	12
ø2	64	SDESOG101	SPGSOG101	SWHSOG101	12
ø2	10	SDESOG81	SPGSOG81	SWHSOG81	12

ROUND TRACE BOWL



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	code	pcs
ø253	1100	SDESOGB11	SPGSOGB11	SWHSOGB11	12



TRIANGULAR PLATE



	DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	MUSTARD SEED YELLOW	SPICED ORANGE	LAVENDER	BLUEBERRY	
mm	code	code	code	code	code	code	code	code	pcs
ø311	SDESTR121	SPGSTR121		SWHSTR121					6
ø265	SDESTR101	SPGSTR101		SWHSTR101	SMSSTR101	SSOSTR101		SBBSTR101	12
ø229	SDESTR91	SPGSTR91	SPPSTR91	SWHSTR91	SMSSTR91	SSOSTR91	SLASTR91	SBBSTR91	12



TRIANGULAR BOWL



		DUCK EGG BLUE	PEPPERCORN GREY	PETAL PINK	BARLEY WHITE	MUSTARD SEED YELLOW	SPICED ORANGE	LAVENDER	BLUEBERRY	
mm	ml	code	code	code	code	code	code	code	code	pcs
ø235	600	SDESTRB91	SPGSTRB91	SPPSTRB91	SWHSTRB91	SMSSTRB91	SSOSTRB91	SLASTRB91		12
ø185	370	SDESTRB71	SPGSTRB71		SWHSTRB71				SBBSTRB71	12
ø153	260			SPPSTRB61		SMSSTRB61	SSOSTRB61	SLASTRB61	SBBSTRB61	



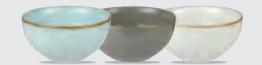








SOUP BOWL



		DUCK EGG	PEPPERCORN	BARLEY	
		BLUE	GREY	WHITE	
mm	ml	code	code	code	pcs
ø132	470	SDESRBL61	SPGSRBL61	SWHSRBL61	12

SAUCE DISH



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	code	pcs
ø80	90	SDESSD31	SPGSSD31	SWHSSD31	12

CHURCHILL Stonecast®

ZEST SNACK BOWL



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	code	pcs
ø121	340	SDESZE121	SPGSZE121	SWHSZE121	12

PROFILE SUGAR

227

ø98



code

SPGSSSGR1

code

SWHSSSGR1

pcs

code

SDESSSGR1



MUG

4



		DUCK EGG BLUF	PEPPERCORN GRFY	BARLEY WHITF	
		DLUE	GKET	VV □ I I ⊑	
mm	ml	code	code	code	pcs
(H)110	340	SDESVM121	SPGSVM121	SWHSVM121	12



		DUCK EGG	PEPPERCORN	BARLEY	
		BLUE	GREY	WHITE	
mm	ml	code	code	code	pcs
(H)105	426	SDESSB151	SPGSSB151	SWHSSB151	4

^{*} applies to selected products











CAPPUCCINO CUP



_				
		DUCK EGG	PEPPERCORN	BARLEY
		BLUE	GREY	WHITE
mm	ml	code	code	code
ø110	340	SDESCB281	SPGSCB281	SWHSCB281
ø95	227	SDESCB201	SPGSCB201	SWHSCB201

ESPRESSO CUP



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	code	pcs
ø65	90	SDESCEB91	SPGSCEB91	SWHSCEB91	12

CAPPUCCINO SAUCER



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	code	code	code	pcs
ø156	SDESCSS1	SPGSCSS1	SWHSCSS1	12

ESPRESSO SAUCER



	DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	code	code	code	pcs
ø118	SDESESS1	SPGSESS1	SWHSESS1	12





STACKING CUP



JUG



		DUCK EGG BLUE	PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	code	pcs
(H)70	114	SDESSJ41	SPGSSJ41	SWHSSJ41	4

STACKING BOWL



		PEPPERCORN GREY	BARLEY WHITE	
mm	ml	code	code	pcs
115x(H)55	360	SPGSVB141	SWHSVB141	6



ACCENTS BLUEBERRY LINE

Choose an interesting alternative to single-color porcelain from the Churchill brand! Stonecast Accents brings white space to the iconic Stonecast cymbal design. The decoration gives the collection a contemporary character while maintaining a rustic character. A perfect setting for sophisticated dishes. Crockery designed to match the Barley White and Blueberry collections also fits perfectly with other colors in the collection.



















STONECAST ACCENTS BLUEBERRY COUPE PLATE

code	mm	pcs
ASBLEV111	ø288	12



STONECAST ACCENTS BLUEBERRY COUPE BOWL

code	mm	ml	pcs
ASBLEVB91	ø248	1136	12



STONECAST ACCENTS BLUEBERRY COUPE PLATE

code	mm	pcs
ASBLEVP81	ø217	12



STONECAST ACCENTS BLUEBERRY TRIANGULAR PLATE

code	mm	pcs
ASBLTR101	ø260	12
ASBLTR91	ø229	12



STONECAST ACCENTS BLUEBERRY TRIANGULAR BOWL

code	mm	ml	pcs
ASBLTRB91	ø235	600	12
ASBLTRB71	ø185	370	12



BLUEBERRY CHEFS OBLONG PLATE

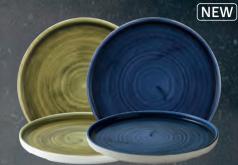
code	mm	pcs
ASBLXO111	298x153	12

^{*} applies to selected products



A'LA CARTE PORCELAIN

WALLED PLATE



	PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	pcs
ø260	PLGRWP261	PLULWP261	6
ø210	PLGRWP211	PLULWP211	6

COUPE PLATE



	GREEN	PLUME ULTRAMARINE	
mm	code	code	pcs
ø288	PLGREV111	PLULEV111	12
ø217	PLGREVP81	PLULEVP81	12

PLUME LINE

The Stonecast Plume collection evokes the fluidity of fresh paint with a gentle brush stroke. The unique formula of the decoration consists of a layer of colors that interact and blend with each other to create a distinctive effect. Hand-crafted, each element of the Plume Olive and Plume Ultramarine collections is a unique creation with a varied pattern and balance of light and dark tones. Churchill Super Vitrified porcelain is one of the strongest in the world and provides long-term use and save money.



COUPE BOWL



	PLUME GREEN	PLUME ULTRAMARINE	
mm ml	code	code	pcs
ø248 1136	PLGREVB91	PLULEVB91	12

CHEFS OBLONG PLATE



	PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	pcs
298x153	PLGRXO111	PLULXO111	12

^{*} applies to selected products















TRIANGULAR BOWL



		PLUME GREEN	PLUME ULTRAMARINE	
mm	ml	code	code	pcs
ø235	600	PLGRTRB91	PLULTRB91	12
ø153	260	PLGRTRB61	PLULTRB61	12

TRIANGULAR PLATE





	PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	pcs
ø229	PLGRTR91	PLULTR91	12

SUGAR BOWL



		PLUME GREEN	PLUME ULTRAMARINE	
mm	ml	code	code	pcs
98x(H)62	227	PLGRSSGR1	PLULSSGR1	12

MUG



		PLUME GREEN	PLUME ULTRAMARINE	
mm	ml	code	code	pcs
106x(H)110	340	PLGRVM121	PLULVM121	12

CUP AND SAUCER



(1)			
	PLUME GREEN	PLUME ULTRAMARINE	
mm ml	code	code	pcs
110x(H)65 340	PLGRCB281	PLULCB281	12
95x(H)55 227	PLGRCB201	PLULCB201	12

ESPRESSO CUP AND SAUCER



		PLUME GREEN		
mm	ml	code	code	pcs
65x(H)55	100	PLGRCEB91	PLULCEB91	12



	PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	pcs
ø156	PLGRCSS1	PLULCSS1	12



	PLUME GREEN	PLUME ULTRAMARINE	
mm	code	code	pcs
ø118	PLGRESS1	PLULESS1	12



AQUEOUS LINE

Introducing Stonecast Aqueous, a porcelain inspired by the color and fluidity of water. The modern Aqueous tableware collection is available in the two colors Bayou and Lagoon, reminiscent of the shades found in natural water reservoirs. Additionally, this high-quality porcelain is decorated with an original decoration that mimics the effect of accumulating liquid. As with all the other series in the Stonecast collection, Stonecast Aqueous is hand-finished, giving the product a refined look, and each element is unique.



TRIANGULAR PLATE



	AQUEOUS BAYOU	AQUEOUS LAGOON	
mm	code	code	pcs
ø265	SABTTR101	SALGTR101	12
ø229		SALGTR91	12
ø192	SABTTR71		12

TRIANGULAR BOWL



		AQUEOUS BAYOU	AQUEOUS LAGOON	
mm	ml	code	code	pcs
ø235	600	SABTTRB91	SALGTRB91	12
ø185	370	SABTTRB71	SALGTRB71	12















COUPE PLATE



	AQUEOUS BAYOU	AQUEOUS LAGOON	
mm	code	code	pcs
ø288	SABTEV111	SALGEV111	12
ø217	SABTEVP81	SALGEVP81	12

DEEP COUPE PLATE





		AQUEOUS BAYOU	AQUEOUS LAGOON	
mm	ml	code	code	pcs
ø248	1136	SABTPD251	SALGPD251	12











PATINA IRON BLACK LINE

Stonecast Patina is inspired by the shades and surface textures that have been created over time and shaped on natural materials. Patina is a modern and surprising interpretation of the antique sheen effect of aging. The nature of the Stonecast manufacturing process makes each piece slightly different, which adds charm to the entire collection. Various shapes and sizes of plates, cups and bowls as well as a subdued color make them the perfect complement to the Kintsugi collection.















STONECAST PATINA IRON BLACK WALLED PLATE

code	mm	pcs
PAIBWP211	ø210	6
PAIBWP261	ø260	6



STONECAST PATINA IRON BLACK COUPE PLATE

code	mm	pcs
PAIBEV111	ø288	12
PAIBEVP81	ø217	12



STONECAST PATINA IRON BLACK WIDE RIM BOWL

code	mm	ml	pcs
PAIBVWBL1	ø280	468	12





STONECAST PATINA IRON **BLACK TRIANGULAR PLATE**

code	mm	pcs
PAIBTR101	ø265	12
PAIBTR91	ø229	12



STONECAST PATINA IRON BLACK TRIANGULAR BOWL

code	mm	ml	pcs
PAIBTRB91	ø235	600	12
PAIBTRB71	ø185	370	12



STONECAST PATINA IRON **BLACK COUPE BOWL**

code	mm	ml	pcs
PAIBEVB91	ø248	1136	12

^{*} applies to selected products



STONECAST PATINA IRON BLACK CAPPUCCINO CUP

code	mm	ml	pcs
PAIBCB281	110x(H)56	340	12
PAIBCB201	95x(H)65	227	12



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MONOCHROME IRON BLACK CAPPUCCINO SAUCER

code	mm	pcs
MOIBCSS1	ø156	12



STONECAST PATINA IRON BLACK ESPRESSO CUP

code	mm	ml	pcs
PAIBCEB91	65x(H)55	100	12



MONOCHROME IRON BLACK ESPRESSO SAUCER

code	mm	pcs
MOIBESS1	ø118	12



code

PAIBXO111

STONECAST PATINA IRON BLACK SUGAR BOWL

code	mm	ml	pcs
PAIBSSGR1	98x(H)62	227	12

mm

298x153

pcs



STONECAST PATINA IRON BLACK MUG

code	111111	1111 F	JCS
PAIBVM121 (H)110 3	340	12





KINTSUGI AGATE GREY LINE

The Kintsugi collection is a modern interpretation of the Japanese art of repairing broken ceramics. The intricate, irregular pattern has a subtle, reactive texture that makes each piece unique and creates a beautiful composition on the table. The decoration is made under the glaze, which provides an additional protective layer and makes the porcelain more durable. Perfect for Asian cuisine, they are perfect for designer interiors. It is worth noting that most of the products in the collection are covered by a lifetime warranty against any chipping on the edges.



STUDIO PRINTS KINTSUGI AGATE GREY COUPE PLATE

		pcs
KTAGEV111	ø288	12
KTAGEVP81	ø217	12





STUDIO PRINTS KINTSUGI AGATE GREY TRIANGULAR BOWL

code	mm	ml	pcs
KTAGTRB91	ø235	600	12
KTAGTRB71	ø185	370	12



code	mm	pcs
KTAGTR101	ø265	12
KTAGTR91	ø229	12



STUDIO PRINTS KINTSUGI AGATE GREY CHEFS OBLONG PLATE

code	mm	pcs
KTAGXO111	298x153	12

* applies to selected products



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STUDIO PRINTS HOMESPUN ACCENTS

LINES: JASPER GREY AND AQUAMARINE

Homespun Accents is one of the most original Churchill collections, and at the same time a proposition for modern and minimalist interiors. Plates designed to balance the use of color and interesting texture with a simple and smooth white space. The print is made under the glaze for increased durability, finished with a hand-applied decoration and printed with a reactive color, making each piece unique.

COUPE PLATE



	JASPER GREY	AQUAMARINE	(NEW)
mm	code	code	pcs
ø288	HAJGEV111	HAAMEV111	12
ø260	HAJGEV101	HAAMEV101	12

COUPE PLATE



	JASPER GREY	AQUAMARINE	(NEW)
mm	code	code	pcs
ø217	HAJGEVP81	HAAMEVP81	12
ø165	HAJGEVP61	HAAMEVP61	12

COUPE BOWL



		JASPER GREY	AQUAMARINE	NEW
mm	ml	code	code	pcs
ø248	1136	HAJGEVB91	HAAMEVB91	12
ø182	426	HAIGEVB71	HAAMEVB71	12

CHEFS OBLONG PLATE



	JASPER GREY	AQUAMARINE	NEW
mm	code	code	pcs
298x153	HAJGXO111	HAAMXO141	12

STUDIO PRINTS RAKU

LINES: TOPAZ BLUE AND QUARTZ BLACK

Studio Prints Raku's collections are a contemporary approach to traditional craft ceramics. Irregular decorations under the glaze are created thanks to the innovative Churchill decorating process inspired by the traditional glazing process, which gives expressive and exciting results. Referring to the traditional craftsmanship glaze finish, Studio Prints Raku provides the durability and safety of use required in a professional gastronomy environment.



COUPE PLATE



	RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	code	code	pcs
ø288	RKTBEV111	RKBQEV111	12
a217	DVTDEV/D01	DVDOEVD01	12

WALLED PLATE



	RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	code	code	pcs
ø260x(H)20	RKTBWP261	RKBQWP261	6
ø210x(H)20	RKTBWP211	RKBOWP211	 6









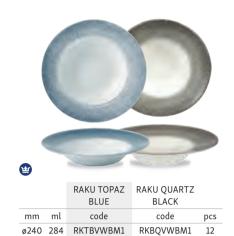




WIDE RIM BOWL



WIDE RIM BOWL



COUPE BOWL



		RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	ml	code	code	pcs
ø248	1136	RKTBEVB91	RKBQEVB91	12
ø182	426	RKTBEVB71	RKBQEVB71	12

CHEFS OBLONG PLATE



	RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	code	code	pcs
298x153	RKTBXO111	RKBQXO111	6
269x127	RKTBXO101	RKBQXO101	6

ROUND TRACE PLATE



	RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	code	code	pcs
ø286	RKTBOG111	RKBQOG111	12
ø210	RKTBOG81	RKBQOG81	12

ROUND TRACE BOWL



		RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	ml	code	code	pcs
ø253	1100	RKTBOGB11	RKBQOGB11	12

















TRIANGULAR BOWL



		RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	ml	code	code	pcs
ø235	600	RKTBTRB91	RKBQTRB91	12

TRIANGLE CHEFS PLATE





	RAKU TOPAZ BLUE	RAKU QUARTZ BLACK	
mm	code	code	pcs
355x188	RKTBTC351	RKBQTC351	6
265x205	RKTBTC261	RKBQTC261	12

CAPPUCCINO CUP



ESPRESSO CUP



CAPPUCCINO SAUCER



ESPRESSO SAUCER







STUDIO PRINTS MINERAL

LINES: MINERAL BLUE, MINERAL GREEN

Mineral is part of the Studio Prints® collection, a range of contemporary designs that celebrate the history of ceramics. A line inspired by the surface texture created by traditional craft glazes. The nature of the reactive printing process makes each copy of the Mineral collection a unique piece of work. The decoration is made using the innovative Churchill



technology and the pattern creates a subtle spotted effect. The print is placed directly under the glaze, creating a protective layer over the decoration that gives the strength and safety required in a professional gastronomy environment. The line comes with a lifetime warranty against any chipping on round plates.



MINERAL BLUE COUPE PLATE

code	mm	pcs
MNBLEV111	ø288	12
MNBLEVP81	ø217	12



MINERAL BLUE OVAL CHEFS PLATE

mm	pcs
347x173	6
299x150	12



MINERAL BLUE COUPE BOWL

code	mm	ml	pcs
MNBLEVB91	ø248	1136	12
MNBLEVB71	ø182	426	12



MINERAL BLUE ROUND TRACE PLATE

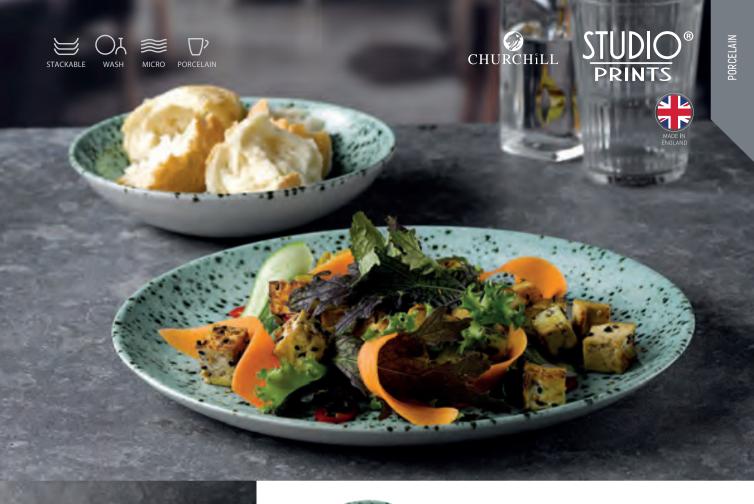
code	mm	pcs
MNBLOG111	ø286	12
MNBLOG101	ø264	12
MNBLOG81	ø210	12



MINERAL BLUE ROUND TRACE BOWL

code	mm	ml	pcs
MNBLOGB11	ø253	1100	12









MINERAL GREEN COUPE PLATE

code	mm	pcs
MNGREV111	ø288	12
MNGREVP81	ø217	12



MINERAL GREEN OVAL CHEFS PLATE

code	mm	pcs
MNGROV351	347x173	6
MNGROV301	299x150	12



MINERAL GREEN COUPE BOWL

code	mm	ml	pcs
MNGREVB91	ø248	1136	12
MNGREVB71	ø182	426	12



MINERAL GREEN ROUND TRACE PLATE

code	mm	pcs
MNGROG111	ø286	12
MNGROG101	ø264	12
MNGROG81	ø210	12





MINERAL GREEN ROUND TRACE BOWL

code	mm	ml	pcs
MNGROGB11	ø253	1100	12



NOURISH

LINES: ANDORRA GREEN, SEATTLE GREY, OSLO BLUE

The Nourish collection includes a range of glass artisan-style glazed starter bowls and dips that create a variety of colors and unique touches. The wide range of Nourish products is original in form and varied in terms of type and application. Perfect for Asian dishes, tapas, soups and appetizers, it is a perfect complement to fresh products from around the world.

















ANDORRA GREEN CONTOUR SHALLOW BOWL

code	mm	ml	pcs
RBGNBSB91	ø130x(H)45	260	12
RBGNBSB61	ø116x(H)40	200	12



ANDORRA GREEN CONTOUR CHIP MUG

code	mm	ml	pcs
RBGNBSCM1	ø100x(H)80	290	12



SEATTLE GREY CONTOUR DEEP BOWL

code	mm	ml	pcs
RBGYBSDB1	ø102x(H)60	240	12



SEATTLE GREY CONTOUR DIP POT

code	mm	ml	pcs	
RBGYBSD41	ø85x(H)50	110	12	
RBGYBSD21	ø70x(H)40	60	12	



ANDORRA GREEN CONTOUR DEEP BOWL

code	mm	ml	pcs
RBGNBSDB1	ø102x(H)60	240	12



ANDORRA GREEN CONTOUR DIP POT

code	mm	ml	pcs
RBGNBSD41	ø85x(H)50	110	12
RBGNBSD21	ø70x(H)40	60	12



SEATTLE GREY CONTOUR SNACK BOWL

code	mm	ml	pcs
RBGYBS141	ø130x(H)65	400	12



OSLO BLUE DEEP BOWL

code	mm	ml	pcs
RBBLDPBW1	ø155x(H)70	770	6



ANDORRA GREEN CONTOUR SNACK BOWL

code	mm	ml	pcs
RBGNBS141	ø130x(H)65	400	12



SEATTLE GREY CONTOUR SHALLOW BOWL

code	mm	ml	pcs
RBGYBSB91	ø130x(H)45	260	12
RBGYBSB61	ø116x(H)40	200	12



SEATTLE GREY CONTOUR CHIP MUG

code	mm	ml	pcs	
RBGYBSCM1	ø100x(H)80	290	12	



OSLO BLUE NOODLE BOWL

code	mm	ml	pcs
RBBLNDBL1	ø183x(H)80	1075	6



Fine Dine

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BLOW



			BARLEY WHITE	DUCK EGG	
r	nm	ml	code	code	pcs
ø90	x(H)60	230	NSSWSSB81	NSSDSSB81	12

NOURISH SIENA BARLEY WHITE CHIP MUG



		BARLEY	DUCK	
		WHITE	EGG	
mm	ml	code	code	pcs
ø87x(H)82	300	NSSWSSCM1	NSSDSSCM1	12

NOURISH SIENA BARLEY WHITE DIP POT



		BARLEY	DUCK	
		WHITE	EGG	
mm r	ml	code	code	pcs
ø75x(H)50 1	10	NSSWSSDP1	NSSDSSDP1	12

NOURISH BARLEY WHITE SIDED DISH



		BARLEY WHITE	DUCK EGG	
mm	ml	code	code	pcs
ø120x(H)30	170	NSSWSSMD1	NSSDSSMD1	12

NOURISH SIENA BARLEY WHITE SOUP BOWL



	BARLEY	DUCK	
	WHITE	EGG	
mm ml	code	code	pcs
ø120x(H)65 426	NSSWSSSB1	NSSDSSSB1	12



BANQUET PORCELAIN



LINES: ISLA AND PROFILE

The distinctive and elegant Isla embossing mimics the natural beauty and patterns of the coast. A sublime and stylish design that does not compromise durability and performance for professional use. Super Vitrified material meets the highest quality standards, and the versatile, multi-functional and effective elements offer unlimited possibilities for the presentation of dishes.

Material: Super Vitrified Firing temperature: 1250° and 1100°C Heat resistance: 180°C Warranty: lifetime edge chip (applies to selected products)



ISLA WIDE RIM PLATE

code	mm	pcs
WHISIF111	ø305	12
WHISIF581	ø276	12
WHISIF91	ø234	12
WHISIP81	ø210	12
WHISIP651	ø170	12



ISLA PRESENTATION PLATE

code	mm	pcs
WHISIP121	ø305	12



ISLA WIDE RIM BOWL

code	mm	ml	pcs
WHISIWBL1	ø280	468	12



ISLA WIDE RIM BOWL

code	mm	ml	pcs
WHISIWBM1	ø240	284	12



ISLA RIM SOUP

code	mm	ml	pcs
WHISIRSB1	ø249	500	12

Fine Dine



ISLA OATMEAL

code	mm	ml	pcs
WHISIPOB1	ø170	256	12

* applies to selected products







ISLA BEVERAGE POT

code	ml	pcs
WHISIT151	426	4



ISLA MUG

code	ml	pcs
WHISIM121	340	12



ISLA SUGAR BOWL

code	mm	ml	pcs
WHISISGR1	ø98	227	12

















PROFILE LINE

The Profile tableware has a sturdy body with a slim but reinforced rolled edge for increased chipping resistance and excellent durability. The collection includes a variety of shapes and sizes, which makes it suitable for many applications and meets all the expectations of restaurateurs and chefs.

Designed to be stacked safely to maximize space saving. Super Vetrified porcelain is resistant to high thermal shock, has been tested to withstand 5,000 cycles in the dishwasher and meets the quality standards of catering tableware set by the British Standards Institute, BS 8654.



WHITE PROFILE PLATE

code	mm	pcs
WHVP111	ø305	12
WHVP581	ø276	12
WHVP101	ø261	12
WHVP81	ø210	12
WHVP651	ø170	12



WHITE PROFILE RIM SOUP

code	mm	ml	pcs
WHVRSB1	ø249	500	6



WHITE PROFILE DEEP **COUPE PLATE**

code	mm	pcs
WHPD251	ø255x(H)30	6



WHITE PROFILE WIDE RIM BOWL

code	mm	ml	pcs
WHVWBL1	ø280	468	6



WHITE CYLINDER BUTTER PAD

code	mm	ml	pcs
WHCBB1	60	28	12





WHITE NOODLE BOWL

code	mm	ml	pcs
WHNDBL1	183x(H)85	1075	6



WHITE PROFILE STACKING BOWL

mm	ml	pcs
ø115x(H)55	360	6
ø115x(H)45	280	6
	ø115x(H)55	ø115x(H)55 360









WHITE HANDLED STACKING BOWL

code	mm	ml	pcs
WHVH141	ø115x(H)55	360	6



WHITE COMPACT TEA SAUCER

code	mm	pcs
WHFS61	ø152	24



WHITE PROFILE SUGAR

code	mm	ml	pcs
WHSSGR1	ø98	227	12



WHITE PROFILE SALT

code	mm	pcs
WHSSA1	(H)70	12



WHITE PROFILE PEPPER

code	mm	pcs
WHSPE1	(H)70	12



WHITE PROFILE JUG

code	mm	ml	pcs
WHSJ41	(H)70	114	4











WHITE PROFILE STACKING CUP

code	mm	ml	pcs
WHVSC31	ø53	90	24



code	mm	ml	pcs
WHVSC31	ø53	90	24



W

code	mm	pcs
WHVSS1	ø128	12



WHITE ELEGANT BEVERAGE POT

code	ml	pcs
WHEB151	426	4



STAINLESS STEEL TEA FILTER

code	mm	pcs
SSTF1	ø60x(H)72	4



WHITE SACHET HOLDER

code	mm	pcs
WHSH1	117x73	6



WHITE PROFILE STACKING CUP

code	mm	ml	pcs
WHVSC81	ø70	220	12





code	mm	pcs
WHVSM1	ø150	12



WHITE PROFILE MUG

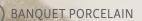






* applies to selected products







ALUMILITE PORLAND PORCELAIN

LINES: STORM, DOVE, LINE, PERSPECTIVE

It brings to mind tradition and durability. A wide range of products and durability make it an ideal banquet proposal, and the timeless design will also work in casual and fine dining restaurants.

Material: porcelana Alumilite
Firing temperature: 1050° and 1350°C
Heat resistance: 180°C
Warranty: lifetime edge chip
(applies to selected products)

















STORM FLAT PLATE

code	mm	pcs
04ALM001129	ø300	12
04ALM001128	ø280	12
04ALM001202	ø220	12



STORM PLATTER

code	mm	pcs
04ALM002084	250x340	6
04ALM001827	210x290	12
04ALM001826	160x230	6



STORM DEEP PLATE

code	mm	pcs
04ALM001133	ø250	12



STORM BOWL

code	mm	ml	pcs
04ALM001854	ø240	930	6
04ALM001777	ø160	405	8
04ALM002343	ø60		36



STORM SOUP BOWL

code	mm	ml	pcs
04ALM001242	ø110	275	12

STORM SAUCER FOR SOUP BOWL

code	mm	pcs
04ALM000055	ø170	12



STORM PEPPER SHAKER

code	pcs
04ALM001234	12

STORM SALT SHAKER

code	pcs
04ALM001233	12



STORM SUGAR BOWL

code	mm	ml	pcs
04ALM001257	ø100	210	6



STORM ELEGANT CUP

code	ml	pcs
04ALM001239	320	24
04ALM001246	64	24



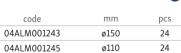
code	mm	pcs
04ALM001244	ø170	12
04ALM001245	ø110	24



STACKED CUP STORM

code	ml	pcs
04ALM001254	177	24
04ALM001236	75	24

STORM SAUCER





STORM BEVERAGE POT

pcs

16

code	ml	pcs
04ALM002237	480	6



STORM MILK JUG

code	ml	pcs
04ALM001250	120	6

^{*} applies to selected products



ml

295

STORM MUG

code

04ALM001232











DOVE FLAT WITHOUT RIM PLATE

code	mm	pcs
04ALM002376	ø300	10
04ALM002540	ø280	12
04ALM002379	ø240	12
04ALM002373	ø200	12



DOVE FLAT RIM PLATE

code	mm	pcs
04ALM001349	ø300	6
04ALM000873	ø280	6
04ALM001348	ø240	12
04ALM000876	ø200	12
04ALM002951	ø160	24
	04ALM001349 04ALM000873 04ALM001348 04ALM000876	04ALM001349 ø300 04ALM000873 ø280 04ALM001348 ø240 04ALM000876 ø200



DOVE PLATE

code	mm	pcs
04ALM000075	ø300	12
04ALM000151	ø270	6
04ALM000079	ø230	12
04ALM000062	ø200	12
04ALM000074	ø170	12













DOVE FLAT RIM PLATE

code	mm	pcs
04ALM000874	ø230x(H)44	6



DOVE DEEP PLATE

code	mm	pcs
04ALM000044	ø220	6



DOVE PLATE

code	mm	pcs
04ALM000421	ø270	6
04ALM000066	ø250	12



DOVE OVAL PLATTER

code	mm	pcs
04ALM000015	330x240	6
04ALM000016	260x180	6
04ALM000017	240×170	6



DOVE PLATTER

code	mm	pcs
04ALM000081	190×150	6
04ALM000099	160x120	12



DOVE RAMEKIN

mm	pcs
ø60	36
	mm ø60



DOVE SKEW BOWL

code	mm	ml	pcs
04ALM000088	ø240	830	6
04ALM000100	ø220	560	6
04ALM000090	ø180	320	6
04ALM000101	ø100	40	12



DOVE BOWL

code	mm	pcs
04ALM000508	ø120	28



DOVE STACKABLE BOWL

code	mm	ml	pcs
04ALM000083	ø150	560	6



DOVE EGG DISH

code	pcs
04ALM000001	12



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DOVE SAUCE BOAT WITH STAND

code	pcs
04ALM003128	1





DOVE NAPKIN HOLDER

code	mm	pcs
04ALM001392	40x140	24





DOVE CREAMER

code	ml	pcs
04ALM000023	455	6
04ALM000030	260	6



DOVE CREAMER

code	mm	ml	pcs
04ALM000003	101x75x(H)83	155	24
04ALM000002	90x90x(H)67	85	24



DOVE ELEGANT CUP

code	ml	pcs
04ALM000327	320	24
04ALM000069	207	24
04ALM000045	80	24

D	\cap	F	SA	Ш	\cap	F	R
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code	mm	pcs
04ALM000068	ø160	24
04ALM000046	ø120	24



DOVE PEPPER SHAKER

code	pcs
04ALM000183	12

DOVE SALT SHAKER

code	pcs
04ALM000182	12



DOVE SOUP POT WITH EARS

cod	e	mm	ml	pcs
04ALM0	00384	110x(H)52	285	6

DOVE SOUP POT SAUCER

code	mm	pcs
04AI M001138	ø170	12



code	ml	pcs
04ALM002141	685	6
04ALM000027	370	6



DOVE CONTAINER FOR SACHETS

code	mm	pcs
04ALM000022	70x120	6





128













DOVE CUP

code	ml	pcs
04ALM002045	280	6

DOVE SAUCER

code	mm	pcs
04ALM000377	ø160	6



DOVE STACKED CUP

code	ml	pcs
04ALM000056	177	12
04ALM003455	90	12

DOVE SAUCER



code	mm	pcs
04ALM000055	ø150	12
04ALM003585	ø120	12



DOVE MUG

code	ml	pcs
04ALM001232	295	16



DOVE SAUCEPAN

code	mm	ml	pcs
04ALM002842	ø150	700	1



code	mm	ml	pcs
04ALM002828	ø140	350	1



DOVE STACKABLE MUG

(:ode	ml	pcs
04AL	M001368	345	16



DOVE SAUCEPAN

code	mm	ml	pcs
04ALM002917	ø150	700	1



DOVE PAN

code	mm	ml	pcs
04ALM002916	ø140	350	1



DOVE TOOTHPICKS CONTAINER

code	mm	pcs
04ALM000008	ø50	24



BANQUET PORCELAIN



1 LINE FLAT PLATE

code	mm	pcs
04ALM002268	ø320	12
04ALM002180	ø270	12
04ALM002173	ø230	12
04ALM002155	ø200	12
04ALM002178	ø170	12



LINE OVAL PLATTER

code	mm	pcs
04ALM002793	ø280	12
04ALM002142	ø250	



LINE DEEP PLATE

code	mm	pcs
04ALM002154	ø250	12



LINE BOWL

code	mm	ml	pcs
04ALM002152	ø220	820	12
04ALM002151	ø180	550	12



LINE DISH

code	mm	pcs
04ALM002688	190×120	12



LINE RAMEKIN

code	mm	pcs
04ALM002196	ø60	12

combines simple design with a delicately crimped edge. The multitude of products and the highest quality porcelain make it an ideal choice for attractive banquets.



















LINE SOUP BOWL

code	mm	ml	pcs
04ALM002785	ø110	275	12

LINE SAUCER

code	mm	pcs
04ALM002178	ø170	12



LINE ELEGANT ESPRESSO CUP

code	ml	pcs
04ALM002266	90	12

LINE SAUCER

code	mm	pcs
04ALM002265	120	12



LINE CREAMER

code	ml	pcs
04ALM002787	230	12

* applies to selected products www.candola.cz



code	pcs
04ALM002149	12

LINE SALT SHAKER

code	pcs
04ALM002148	12



LINE EGGS DISH

code	pcs
04ALM002172	24



LINE SUGAR BOWL WITH LID

code	mm	ml	pcs
04ALM002177	ø100	220	12



LINE NAPKIN HOLDER

code	pcs
04ALM002792	6



LINE ELEGANT CUP

code	ml	pcs
04ALM002267	250	12

LINE SAUCER

code	mm	pcs
04ALM002271	160	12



LINE STACKABLE CUP

code	ml	pcs
04ALM002285	180	12
04ALM002559	80	12

LINE SAUCER

code	mm	pcs
04ALM002284	ø150	12
04ALM002558	ø120	12



LINE MUG

ml	pcs
250	6
	ml 250



LINE BEVERAGE POT

code	ml	pcs
04ALM002176	850	6
04ALM002168	500	6
04ALM002931	435	6



















PERSPECTIVE DIVIDED DIP TRAY

code	mm	pcs
04ALM000274	147x95x(H)24	12



PERSPECTIVE DIP BOWL

code		pcs
04ALM000277	111x92x(H)33	



PERSPECTIVE SAUCE BOWL

code	mm	ml	pcs
04ALM000256	62x62x(H)32	23	24



PESPECTIVE TEA POT

code	ml	pcs	
04AI M000264	420	6	



PERSPECTIVE CAPPUCCINO CUP

code		pcs
04ALM000278	260	

PERSPECTIVE CAPPUCCINO SAUCER

code		pcs
04ALM000282	ø180	



PERSPECTIVE BOWL

code	mm	ml	pcs
04ALM000269	210x165x(H)58	600	6
04ALM000270	170x135x(H)50	330	6



PERSPECTIVE SALT&PEPPER MULTI HOLE

code	mm	pcs
04ALM000294	55x47x(H)66	12



PERSPECTIVE CREAMER

code	ml	pcs
04ALM000266	215	12

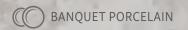


PERSPECTIVE ESPRESSO CUP

code	ml	pcs
04ALM000290	80	6

PERSPECTIVE ESPRESSO SAUCER

code	mm	pcs
04ALM000291	ø140	6



SACKABLE WA







FINE DINE PERLA LINE

High-quality porcelain with strengthened glaze, with a warm shade of ivory. It has a characteristic embossing, which emphasizes the composition of a dish. The reinforced edges guarantee durability, which is confirmed by the 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping

(all flat elements)









PERLA COUPE PLATE

mm	pcs
ø300	6
ø270	12
ø240	12
ø200	12
ø160	12
	ø300 ø270 ø240 ø200



PERLA DEEP PLATE

code	mm	pcs
774120	ø230	12



PERLA OVAL DISH

code	mm	pcs
774168	340x240	6
774151	290x200	6
774144	240×170	6
774137	210×140	6



PERLA BOWL

code	ml	pcs
774199	1230	6
774182	660	12
774175	350	12



PERLA SOUP BOWL

code	ml	pcs
774205	300	12

PERLA SAUCER

code	mm	pcs
774212	ø180	12



PERLA SOUP TUREEN

code	ml	pcs
774267	3200	1



PERLA TEA POT

code	ml	pcs
774250	600	6



PERLA MILK JUG

code	ml	pcs
774243	150	6



PERLA CUP WITH SAUCER

code	ml	pcs
774236	230	12
774229	90	12



PERLA SALT SHAKER

code	pcs
774274	24

PERLA PEPPER SHAKER

code	pcs
774281	24



CREMA/PERLA NAPKIN HOLDER

code	pcs
774311	12



PERLA DRESSING BOWL

code	ml	pcs
774298	400	6
77.1250		

PERLA SAUCER

code	mm	pcs
774304	180	12















FINE DINE CREMA LINE

Traditional dedicated porcelain, the best in class for the catering sector. The Crema line is characterized by a warm, cream colour without embedded defects, and a solid quality of the glaze. High-quality materials that do not contain toxic components (e.g. lead and cadmium) are used in the manufacture of the porcelain. The perfect proportions of the thickness and weight of the porcelain make it user-friendly. The thickened edges protect against chipping and allow for use in combi-steam ovens and microwave ovens. The Fine Dine Crema porcelain has a 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain Firing temperature: 1050° and 1400°C Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping

(all flat elements)







CREMA COUPE PLATE

code	mm	pcs
770603	ø300	6
770597	ø270	12
770580	ø240	12
770573	ø200	12
770566	ø160	12



CREMA RIMLESS PLATE

code	mm	pcs
770368	ø300	12
770351	ø270	12
774960	ø250	6
770344	ø210	12
770337	ø170	12



CREMA HIGH EDGE PLATE

code	mm	pcs
789117	ø290	6
789100	ø190	12



CREMA DEEP PLATE

code	mm	pcs
770610	ø230	12



CREMA PASTA PLATE

code	mm	pcs
770290	ø300	6
770283	ø260	6



CREMA PRESENTATION PLATE

code	mm	pcs
770375	ø318	12



CREMA OVAL DISH

code	mm	pcs
770672	390x270	6
770665	340x240	6
770658	290x200	6
770641	210×140	6



CREMA STACKABLE BOWL

code	mm	ml	pcs
770696	ø140	660	12
770689	ø120	380	12
774458	ø80	90	24



CREMA BOWL

code	mm	ml	pcs
770627	ø230	1230	6
770320	ø190	750	12
770313	ø140	310	12



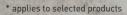
CREMA CONICAL BOWL

code	mm		pcs
774410	130x60	300	6
774427	160x64	500	6
774434	190x75	1000	6



CREMA NAPKIN HOLDER

code	pcs
774311	12











CREMA SOUP TUREEN

code	ml	pcs
770764	3200	1



CREMA SOUP BOWL

code	ml	pcs
770771	300	12

CREMA SAUCER

code	mm	pcs
770788	ø170	12



CREMA DRESSING BOWL

code	ml	pcs
770276	400	6

CREMA SAUCER

code	mm	pcs
770634	ø200	12







CREMA TEA POT

code	ml	pcs
770757	500	6



CREMA MILK JUG

code	ml	pcs
770252	200	6



CREMA SUGAR BOWL WITH LID

code	mm	pcs
770832	ø100	12



CREMA STACKABLE CUP

code	ml	pcs
770733	230	12

CREMA SAUCER

	Ì
code	pcs
770740	12



CREMA STACKABLE CUP

code	ml	pcs
770719	90	12

CREMA SAUCER

code	pcs
770726	12



CREMA ELEGANT CUP WITH SAUCER

code	ml	pcs
770382	230	12
770399	70	12



CREMA PARIS MUG

code	ml	pcs
770412	275	12



CREMA STACKABLE MUG

code	ml	pcs
770429	250	12



CREMA EGG CUP

code	mm	pcs
770825	ø50x(H)45	24



CREMA SALT SHAKER

code	mm	pcs
770795	ø50x(H)70	24



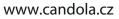
code	mm	pcs
770801	ø50x(H)70	24



CREMA TOOTHPICK HOLDER

code	mm	pcs
770818	ø40x(H)50	24

^{*} applies to selected products







FINE DINE GOURMET LINE

The modern shape of this line forms a harmonious combination with bold, designer interiors and dishes of the 21st century. The classic white colour will emphasize the austerity of interiors and the form of the served dish. The 5-year warranty is a proof of the quality and durability of the Gourmet porcelain.

Material: Vitrified porcelain Firing temperature: 1050° and 1400°C Heat resistance: 180°C Warranty: 5-years warranty for edge chipping (all flat elements)



GOURMET COUPE PLATE

code	mm	pcs
773345	ø170	12
773352	ø210	12
773369	ø250	12
773376	ø270	12
773383	ø300	6



GOURMET OVAL DISH

code	mm	pcs
773406	240×190	6
773413	290x230	6
773420	340x270	6
773437	390×310	6



140





GOURMET DEEP PLATE

code	mm	pcs
773390	ø220	12



GOURMET SOUP TUREEN

code	ml	pcs
773567	3200	1



GOURMET SOUP BOWL

code	ml	pcs
773475	380	12

GOURMET SAUCER

code	mm	pcs
773482	ø120	12



GOURMET DRESSING BOWL

code	ml	pcs
773499	400	6

GOURMET SAUCER

code	mm	pcs
773505	200x155	6



GOURMET BOWL

code	ml	pcs
773468	1000	6
773451	500	12
773444	250	12



code	ml	pcs
773536	600	6



GOURMET SUGAR BOWL

code	ml	mm	pcs
773543	180	ø100x(H)45	12



code	ml	mm	pcs
773543	180	ø100x(H)45	12

GOURMET STACKABLE CUP WITH SAUCER

code	ml	pcs
773529	230	12
773512	90	12



GOURMET MILK JUG

code	ml	pcs
773550	150	6



FINE DINE BIANCO LINE

High-quality, white catering porcelain. It is made of high-quality kaolin with uniform consistency. The double firing process guarantees unparalleled durability, while the machine glazing process ensures unique scratch resistance. The Fine Dine Bianco porcelain has a 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping (all flat elements)











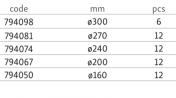






BIANCO FLAT PLATE

code	mm	pcs
794098	ø300	6
794081	ø270	12
794074	ø240	12
794067	ø200	12
794050	ø160	12





BIANCO PASTA PLATE

C	ode	mm	pcs
79	9413	ø300	6
799	9406	ø260	6



BIANCO RIMLESS PLATE

code	mm	pcs
770146	ø300	6
770139	ø270	12
770122	ø210	12



BIANCO HIGH EDGE PLATE

code	mm	pcs
789131	ø290	6
789124	ø190	12



BIANCO OVAL DISH

mm	pcs
390x270	6
340x240	6
290x200	6
240x170	6
210x140	6
	390x270 340x240 290x200 240x170



BIANCO WIDE RIM FLAT PLATE

code	mm	pcs
774366	ø310	6



BIANCO WIDE RIM DEEP PLATE

code	mm	pcs
774373	ø270	6



BIANCO DEEP PLATE

code	mm	pcs
799420	ø230	12



BIANCO SLANTED BOWL

code	ml	mm	pcs
770153	300	ø180	12



BIANCO BOWL

code	ml	mm	pcs
799482	2750	ø270	6
799475	1245	ø230	6
770115	750	ø190	12
770092	310	ø140	12



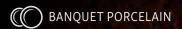
BIANCO STACKABLE BOWL

code	ml	mm	pcs
799468	660	ø140	6
799451	380	ø120	6
774335	90	ø80	24
774328	40	ø60	24



BIANCO SQUARE FLAT PLATE

code	mm	pcs
770078	260x260	6
770061	240x240	6
770054	210x210	12













BIANCO SQUARE BOWL

code	mm	pcs
770047	150x150	12



BIANCO BAKING OVAL DISH

code	ml	mm	pcs
770221	750	240x150	6



code	mm	pcs
770214	a131v(H)70	12





BIANCO SOUP TUREEN

code	ml	mm	pcs
799345	3200	290x(H)200	1



BIANCO DRESSING BOWL

ml	pcs
400	12
	400

BIANCO SAUCER

code	mm	pcs
799192	ø200	12



BIANCO SOUP BOWL

799383 300	pcs
	12

BIANCO SAUCER

mm	pcs
ø170	12







BIANCO TEA POT

code	ml	pcs
799314	500	6



BIANCO ELEGANT CUP WITH SAUCER

code	ml	pcs
770160	230	12
770177	70	12



BIANCO STACKABLE CUP WITH SAUCER

code	ml	pcs
799352	230	12
799376	90	12



BIANCO MILK JUG

code	ml	pcs
774342	165	6
799321	100	6



BIANCO PARIS MUG

code	ml	pcs
770184	275	12



BIANO STACKABLE MUG

code	ml	pcs
770245	250	12



BIANCO SUGAR BOWL

code	mm	pcs
799338	ø100x(H)85	24



BIANCO NAPKIN HOLDER

code	mm	pcs
799239	115x60x(H)70	24



BIANCO VASE

code	mm	pcs
799260	ø65x(H)125	12





code	mm	pcs
799215	ø50x(H)70	24

BIANCO PEPPER SHAKER

code	mm	pcs
799222	ø50x(H)70	24



BIANCO EGG CUP

code	mm	pcs
799253	ø50x(H)45	24



BIANCO TOOTHPICK HOLDER

code	ml	pcs
799246	ø40x(H)50	24





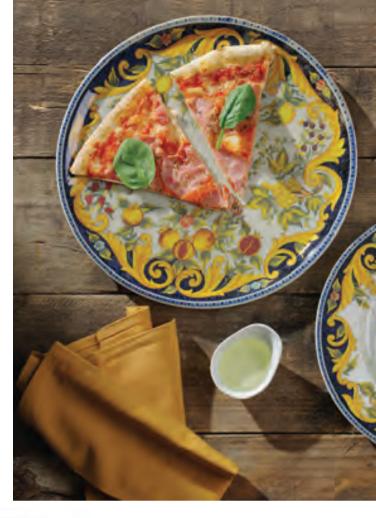








Bearing in mind that pizza is an essential item in many menu cards, we have created the Speciale collection, which combines quality with an affordable price. Made of very durable porcelain, they are perfect for difficult conditions of professional use. The snow-white plates, available in sizes 28 and 33 cm, have been supplemented with elements in fashionable colors that perfectly harmonize with each other and emphasize the appearance of the dish. The decorations are made under glaze, so they can be washed in dishwashers and microwave ovens without any worries.





SPECIALE PIZZA PLATE, WHITE

code	mm	
774847	ø330	
774830	ø280	



SPECIALE PIZZA PLATE, DECORATED

code	mm
77/1892	ø330



SPECIALE PIZZA PLATE, **GRANITE**

code	mm	
	774885	ø330



SPECIALE PIZZA PLATE, YELLOW

code	mm
774861	ø330



SPECIALE PIZZA PLATE, GREY

code	mm
774854	ø330



SPECIALE PIZZA PLATE, ORANGE

code	mm
774878	ø330







SPECIALE BAROCCO PIZZA PLATE

code	mm	pcs	
779507	ø310	6	



BAROCCO FLAT PLATE

code	mm	pcs
779514	ø260	12
779521	ø210	12



SPECIALE CAPRI PIZZA PLATE

code	mm	pcs
779538	ø330	6
779545	ø310	6



CAPRI FLAT PLATE

code	mm	pcs
779552	ø260	12
779569	ø210	12

www.candola.cz







Arcoroc catering tableware is made of the durable Opal® material patented by Arc International, which is up to 3 times more durable than regular hotel porcelain.



STACKABLE

Possibility to stack selected products.



WEIGHT

Selected products have undergone weight control.



PROFESSIONAL 2000 CYCLES

Perfect quality even after 2000 washes in selected gastronomic dishwashers.



Resistant to shocks and mechanical impacts.



MICROWAVE SAFE Can be used in microwave



fluctuating up to 130°C.

THERMAL SHOCK
RESISTANT



100% RECYCLABLE

148

Completely recyclable.



PERFECTLY NON-POROUS

U% porosity guarantees protection against the growth of bacteria.











SWEET LINE/FRIEND'S TIME LINE



SWEET LINE PASTA PLATE

code	mm	pcs
L2805	ø280x(H)45	6



FRIEND'S TIME PIZZA PLATE

code	mm	pcs
C8016	ø321x(H)24	6



FRIEND'S TIME STEAK PLATE

code	mm	pcs
J4651	300x260x(H)30	6



FRIEND'S TIME PASTA PLATE



FRIEND'S TIME PIZZA PLATE



FRIEND'S TIME STEAK PLATE

code	mm	pcs	code	mm	pcs	code	mm	pcs
P1138	ø285x(H)45	6	P1139	ø321x(H)24	6	P1140	300x260x(H)30	6
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TRIANON LINE



TRIANON FLAT PLATE

code	mm	pcs	
D6871	ø310x(H)25	4	
N8244	ø273x(H)25	6	
D6890	ø245x(H)24	6	
D6887	ø195x(H)16	6	
D6886	ø155x(H)13	6	



TRIANON DEEP PLATE

code	mm	pcs
D6889	ø225x(H)35	6



TRIANON OVAL PLATTER

code	mm	pcs
D6877	350x240x(H)26	4
D6891	290x214x(H)22	4









TRIANON DISH

code	mm	pcs
D6885	220x140x(H)28	6



TRIANON SOUP BOWL

code	ml	mm	pcs
D6879	300	ø98x(H)59	4



TRIANON BOWL

code	ml	mm	pcs
D6881	2500	ø240x(H)98	6
D6882	1050	ø180x(H)78	6
D6884	340	ø120x(H)56	6



TRIANON BOWL

code	ml	mm	pcs
D6883	565	ø160x(H)52	8



TRIANON BOWL

code	ml	mm	pcs
D6878	460	ø132x(H)71	6



TRIANON MUG

code	ml	mm	pcs
D6880	290	a82x(H)90	6



TRIANON CUP AND SAUCER

code	ml	mm	pcs
D6922	280	ø94x(H)72	6
D6926	saucer	ø160x(H)17	6
D6921	220	ø87x(H)67	6
D6925	saucer	ø145x(H)16	6















EVERYDAY / EVOLUTION / RESTAURANT LINE



EVERYDAY FLAT PLATE

code	mm	pcs
H9859	ø265x(H)21	6
G0564	ø245x(H)21	6
G0565	ø195x(H)15	6



EVERYDAY DEEP PLATE

code	ml	mm	pcs
G0563	650	ø225x(H)30	6



EVERYDAY BOWL

code	ml	mm	pcs
H4122	330	ø120x(H)53	6



EVOLUTION BOWL

code	ml	mm	pcs	
63379	480	ø165x(H)45	8	



EVOLUTION MUG

code	ml	mm	pcs
63391	300	ø79x(H)93	6



BOCK MUG

code	ml	mm	pcs
E7104	250	ø68x(H)89	6



RESTAURANT BOWL

code	mm	pcs	
50061	ø160x(H)51	6	



RESTAURANT SOUP BOWL

code	ml	mm	pcs
28891	310	ø102x(H)58	6





RESTAURANT MUG

code	ml	mm	pcs
18316	290	ø79x(H)90	6
36140	250	ø72x(H)89	12



RESTAURANT SAUCER

code	mm	pcs
22712	ø153	6





Fine Dine

WOODEN BOARDS

Made of high-quality natural wood, the Fine Dine boards are perfect for serving a wide range of dishes, from classic starters, through tapas, to burgers and steaks. Each product is unique, so you can create your own unique atmosphere in the restaurant.



ACACIA SERVING BOARD

code	mm	pcs
9217096	330x220x(H)15	1



TEAK WOOD CHURRASCO BOARD

code	mm	pcs
13332352	400x240	1



GAMBIA SERVING BOARD

code	mm	pcs
462618	460x268x(H)18	1



GAMBIA SERVING BOARD

code	mm	pcs
3849593	380x300x(H)15	1





THE CAST IRON COOKWARE LAVA

The cast iron cookware is coated with two layers of enamel and double-fired, making it easy to clean, non-sticky and requires no seasoning. Channels in specially designed

covers are designed to increase steam circulation and at the same time moisturize the food. They can be used on all heat sources and are dishwasher safe.





CAST IRON MINI CASSEROLE, BLUE

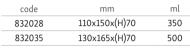
CAST IRON MINI

code

832073

832080

CASSEROLE, GREEN





832066



CAST IRON FRYING PAN, INTEGRAL WITH METAL HANDLES, GREEN

code	mm	ml
832110	170x345x(H)46	400

170x345x(H)46

400



code	mm	ml
832127	110×150×(H)70	350
832134	130x165x(H)70	500



CAST IRON FRYING PAN, INTEGRAL WITH METAL HANDLES, ORANGE

code	mm	ml
832165	170x345x(H)46	400

CAST IRON MINI CASSEROLE, RED

code	mm	ml
832172	110x150x(H)70	350
832189	130x165x(H)70	500



CAST IRON FRYING PAN, INTEGRAL WITH METAL HANDLES, RED

code	mm	ml
832233	170x345x(H)46	400

WOODEN PLATTER WITH MAGNETIC FEATURE

code	mm	
832240	ø180x(H)10	
832271	ø140	





CAST IRON POTS



Cast iron retains heat, keeping the food hot on the table. Before using for the first time, the dishes should be washed thoroughly with warm soapy water. Then rub the cooking oil into the cast iron and roast it by placing it in an oven preheated to 200°C for 15 minutes. This matures the surface of the cast iron, which enhances durability and helps create a non-stick coating. Clean it after use by washing it with a damp cloth.



CAST IRON DISH WITH A WOODEN BASE

code	mm	pcs
5112637	ø155	1



CAST IRON PAN WITH A WOODEN BASE

code	mm	pcs
HE912	ø220	1



CAST IRON PAN WITH A WOODEN BASE

code	mm	pcs
1495207	ø135	1



CAST IRON SOUP DISH WITH A WOODEN BASE

code	mm	pcs
2427747	135x105x(H)80	1



GRIDDLE/GRILL DUO PAN, INTEGRAL METAL HANDLES AND WOODEN SERVICE STAND. DIM. 26X32 CM

code	mm	ml
832257	300x396x(H)62	2290



SERVICE DISH, RECTANGULAR, C/WITH WOODEN PLATTER, DIM. 18X25 CM (This product doesn't include sauce cups)

code	mm	ml
832264	280x395x(H)33	180











LITTLE CHEF MELAMINE MINI ROUND SAUCEPAN

code	mm	pcs
564509	162x121x(H)30	6



LITTLE CHEF MELAMINE MINI ROUND PAN

code	de mm		
564530	189x147x(H)37	6	
564523	150x115x(H)37	6	



LITTLE CHEF MELAMINE MINI RECTANGULAR GRIDDLE PAN

code	mm	
564516	320x162x(H)20	



LITTLE CHEF MELAMINE MINI OVAL PAN

code	code mm	
564554	263x140x(H)37	6
564547	155x80x(H)37	6



FRENCH FRIES BASKET, BLACK

code	mm		
201710464	120x100x(H)85		



ROUND FRENCH FRIES BASKET, BLACK

code	mm
201710769	83x(H)80



ROUND FRENCH FRIES BASKET, COPPER

code	mm		
20178286	95x(H)75		



CERAMIC MUG FOR FRIES

code	mm	pcs
9428110	103x(H)97	12



code	mm	pcs
65580140	ø116x(H)140	6









The Bisetti company, which has been producing mills since 1945, is the perfect combination of traditional craftsmanship with the latest technology. Their products are completely manufactured in Italian plants to guarantee the value of "Made in Italy" and high quality standards. Thanks to the cooperation with renowned designers and professionals, Bisetti grinders are suitable for both home and professional use.

What is particularly important to us, the company thinks about the future and the environment:

- The wood comes from well-managed and FSC®-certified forests that meet strict environmental, social and economic standards.
- By using the new water painting process, it was possible to reduce the emission of VOCs (Volatile Organic Compounds) to the environment by -95% compared to the use of solvent-based paints
- Production waste collection and recovery system with the new generation biomass boilers - low CO₂ emissions and zero methane gas consumption.
- By the end of 2022, it is planned to install a photovoltaic system for self-supply with electricity.
 The selection of Bisetti salt and pepper mills offers a wide range of products to suit any style and table.













MECHANISM

- · Specialized pepper and salt mechanism for perfect operation.
- 10-year warranty on mechanisms and related components for an equally long service life.

 Certainty that we are supported by a company with 70 years of history.









The mechanism of the pepper mill:

The mechanism of the Bisetti pepper mill is made of hardened steel. A double row of crushers arranged on the carousel holds and guides the peppercorns for a perfect grinding. The zinc coating protects the grinding system from oxidation, ensuring sharpness and wear resistance. All mechanisms comply with EC and FDA regulations for the food industry.

Salt mill mechanism:

The mechanism of the Bisetti salt mill is made of high-resistance ceramics. All metal parts are made of stainless steel and aluminum to resist corrosion. All mechanisms comply with EC and FDA regulations for the food industry.







TRENTO PEPPER MILL

code	4150NE	4150B
colour	black	white
height	(H)165 mm	(H)165 mm

TRENTO SALT MILL

code	4150MSNE	4150MSB		
colour	black	white		
height	(H)165 mm	(H)165 mm		







FIRENZE PEPPER MILL

code	6250LNL	6251LNL	6252LNL	6250LBL	6251LBL	6252LBL	6250LRL	6251LRL	6252LRL
colour	black	black	black	white	white	white	red	red	red
height	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm

FIRENZE SALT MILL

code	6250MSLNL	6251MSLNL	6252MSLNL	6250MSLBL	6251MSLBL	6252MSLBL	6250MSLRL	6251MSLRL	6252MSLRL
colour	black	black	black	white	white	white	red	red	red
height	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm	(H)220 mm	(H)320 mm	(H)420 mm







SORRENTO PEPPER MILL

code	7151N	7152N	7151T	7152T	7151LNL	7152LNL	7151LRL	7152LRL	7151LBL	7152LBL
colour	natural	natural	walnut	walnut	black	black	red	red	white	white
height	(H)190 mm	(H)250 mm								

SORRENTO SALT MILL

code	7151MSN	7152MSN	7151MST	7152MST	7151MSLNL	7152MSLNL	7151MSLRL	7152MSLRL	7151MSLBL	7152MSLBL
colour	natural	natural	walnut	walnut	black	black	red	red	white	white
height	(H)190 mm	(H)250 mm								















VINTAGE PEPPER MILL

code	7121T	7121A	7121B
colour		blue	white
height	(H)190 mm	(H)190 mm	(H)190 mm

VINTAGE SALT MILL

code	7121MST	7121MSA	7121MSB
colour		blue	white
height	(H)190 mm	(H)190 mm	(H)190 mm







ANTIQUE PEPPER MILL

code	4450BR	4451BR
height	(H)200 mm	(H)275 mm

ANTIQUE SALT MILL

code	4450MSBR	4451MSBR
height	(H)200 mm	(H)275 mm



Fine Dine

www.candola.cz





NEW

MILANO ACRYLIC PEPPER MILL

code	8420	8430	8440
height	(H)175 mm	(H)220 mm	(H)320 mm

MILANO ACRYLIC SALT MILL

code	8420S	8430S	8440S
height	(H)175 mm	(H)220 mm	(H)320 mm









CAPRI ACRYLIC SALT MILL & PEPPER MILL SET

code 9320SETPS height (H)165 mm





MONTANA TRAYS

Made of compressed layers of impregnated paper of melamine with a synthetic resin molded under pressure at high temperature. The surface is sealed with a double layer of high-pressure melamine to allow normal washing. Laminated trays have a non-slip rubber surface fastened directly to the trays. They are characterized by resistance to chemicals, stains and scratches. Note: all laminated trays must be dry before stacking.



MONTANA NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs
507018	430x610	12
507117	370x530	24
507216	325x530	24
507025	360x460	24
507469	330x430	24



MONTANA OVAL, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs
507933	290x210	24
507568	265x200	24
507964	230x160	24



MONTANA ROUND NON-SLIP SURFACE TRAY WITH HIGH RIM, WALNUT

code	mm	pcs
507773	ø420x(H)30 mm	12
507766	ø360x(H)30 mm	12
507711	ø320x(H)35 mm	12





MONTANA ROUND, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	
507865	ø380	24	

AMER★BOX®

NEVADA TRAYS

High-quality polyester trays are made of a solid mat of long glass fibers, additionally reinforced for high resistance to impacts and scratches.

The dyed isophthalene polyester resin has excellent resistance to chemicals and UV radiation.

Can be washed in a dishwasher at any frequency.

The distance that is created between the stacked trays facilitates air circulation.



NEVADA FLAT SURFACE TRAY WITH FLAT EDGE, GRANITE

code	mm	pcs	
876619	GN 1/1 - 530x325	18	
876602	GN 1/2 - 325x265	18	



Method of preparing materials for printing:

- texts should be converted into curves
- photo materials should be at 304 dpi
- file formats: ai, eps, pdf, tiff, jpg

Choose a tray and send us your logotype



View the project in electronic version and order the design

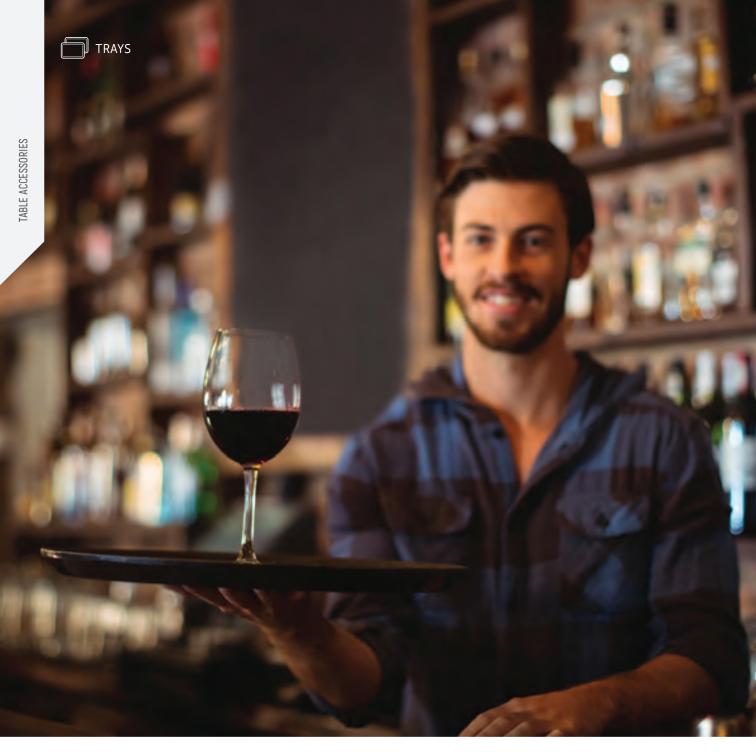


Production time: 6 weeks



Pick up the order









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BEECHWOOD SERVING TRAY, ROUND, NON-SLIP SURFACE

- · Made of several layers of real beech veneer with synthetic resin molded in high-temperature pressure.
- The surface is sealed with a double layer of high-pressure melamine to allow hand washing (dishwasher safe only for very short cycles).
- The non-slip surface and the high edge of the tray ensure the stability of the dishes and the safety of guest service.
 High thermal resistance (from -10°C to +100°C) allows serving
- both cold and warm dishes.

code	mm
PH558516000	ø320
PH558526000	ø360
PH558536000	ø420

CAMBRO









MYKONOS – MAHOGANY SERVING TRAY, RECTANGULAR, NON-SLIP SURFACE

- Stylish Mykonos laminate trays with non-slip surface for use at banquets, cafes, restaurants and catering.
- Durable and resistant, made of layers of special paper soaked in melamine, combined with a synthetic resin under pressure and high temperature.
- The non-slip surface guarantees the stability of the dishes being carried and the safe handling of guests.
- · Stackable for easy storage and transport.
- Designed for manual washing (washing in dishwashers only in very short cycles).
- · NOTE: Use in heated carts is not recommended.

code	shape	mm
MY4361E73	rectangle	430x610
MY3753E73	rectangle	370x530
MY3646E73	rectangle	360x460
MY3343E73	rectangle	330x430
MY3253E73	rectangle	325x530
MY3800E73	round	ø380
MY2129E73	oval	210x290



mahogany

wood light

oak

wood dark

wood graphite



-10 °C +100 °C

CAPRI SERVING TRAY

- Capri-laminated smooth trays with high thermal resistance (from -10°C to +100°C) allow serving both cold and warm dishes.
- Elegant colors: oak, mahogany or graphite wood, as well as high resistance to chemicals and staining, make them ideal for use in restaurants, hotels, cafes and catering.
- Additional advantages include easy storage due to the possibility of stacking and the possibility of washing in commercial dishwashers (once a day).
- · NOTE: All laminate trays must be dry before stacking.
- · Use in heated carts is not recommended

code	colour	mm
CA3253E73	mahogany	325x530
CA3753E86	wood light	370x530
CA3753E87	oak	370x530
CA3753E88	wood dark	370x530
CA3343E86	wood light	330x430
CA3343E87	oak	330x430
CA3343E88	wood dark	330x430
CA3343E82	wood graphite	330x430









VERSA POLYESTER TRAY, GRANITE

- Polyester trays are made of a solid, reinforced mat made of long glass fibers, additionally reinforced for high impact resistance.
- Granite colored isophthalic-polyester resin with high chemical and UV resistance.
- Operating temperature range from -40°C to +140°C.
- Trays adapted for intensive use the smooth surface of the trays is easy to clean, the possibility of frequent washing in the dishwasher as needed.
- · Reinforced polyester corners protect the edges against impacts.
- When stacked, they allow airflow for quick drying and ideal storage conditions.

VERSA POLYESTER TRAY, SMOOTH WITH FLAT RIM, GRANITE

code	mm	
VE3253A29	325x530	

VERSA POLYESTER TRAY, SMOOTH WITH HIGH RIM, GRANITE

code	mm
VE3646A29	360x460







VERSA POLYESTER TRAY WITH FLAT RIM, GRANITE

- Designed for use in food service establishments, especially self-service restaurants and canteens.
- Made from fiberglass reinforced polyester, resistant to scratches, stains and chemicals.
- Possibility to carry hot and cold food thanks to high temperature resistance (from -40°C to 140°C).
- · Reinforced corners for safe use.
- · Smooth surface for easy cleaning.

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- Specially shaped handles for improved air circulation when drying and stacking.
- · Dishwasher safe.

code	colour	mm
GZ4002A83	graphite	325x530
GZ3980A83	graphite	370x530





FAST FOOD POLYPROPYLENE TRAY, TEXTURED

- Made of polypropylene, Fast Food trays are resistant to deformation, impacts and scratches and are perfect for self-service establishments and canteens.
- The trays are light (340 g) and comfortable, and the rounded rims and the reinforced edge structure facilitate safe handling.
- Available in 6 colors with a textured non-slip surface, which additionally masks minor scratches.
- The trays are stackable and dishwasher safe in a short cycle (60 seconds at max. 80°C, once a day).
- Temperature resistant from -10°C to 80°C, but not recommended for heated carts.

code	colour	mm
1216FF107	gray	300x410
1216FF110	black	300x410
1216FF119	green	300x410
1216FF163	red	300x410
1216FF167	brown	300x410
1216FF186	blue	300x410
1418FF107	gray	355x457
1418FF110	black	355x457
1418FF119	green	355x457
1418FF163	red	355x457
1418FF167	brown	355x457
1418FF186	blue	355x457





- The Camtread Tray is made of sturdy glass fiber for strength and a smooth surface, while the Polyester Resin is impact and stain-resistant.
- · Rough rubber surface guarantees good adhesion.
- Durable, scratch and heat resistant (temperature resistance from -10°C to +100°C).



- Suitable for intensive use in bars, restaurants, banquets and catering.
- · Dishwasher safe.

CAMTREAD® SERVING TRAY, ROUND, NON-SLIP SURFACE

code	colour	mm
1400CT110	black	ø355x(H)21
1400CT522	burgundy	ø355x(H)21
1600CT110	black	ø405x(H)21
1600CT522	burgundy	ø405x(H)21

CAMTREAD® SERVING TRAY, OVAL, NON-SLIP SURFACE

2700CT110 black 685x560x(H)3	2

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SKIATOS BLACK CHAMPAGNE BUCKET

code	mm
171585	Ø210x(H)160



DOUBLE WALL CHAMPAGNE BOWL

· polished steel, chamber structure

code	mm
594131	ø430x(H)240



SKIATOS CHAMPAGNE BUCKET RACK

code	mm
171967	Ø190x360x(H)180



MADEIRA ROOMSERVICE TRAY

code	mm
505113	603x402



LETTUCE TONGS

code	mm	
171431	220	



CAKE TONGS

code	mm	
171448	215	



ICE TONGS

code	mm
171455	160



SUGAR TONGS

code	mm	
171462	160	



PASTA TONGS

code	mm	
171424	220	



Chef & Sommelier

The Chef & Sommelier® brand symbolizes the art of living that embodies the richness of French gastronomy and oenology. The result of the work of specialists from the Arc Research Center was the introduction of a new generation of lead-free Krysta crystal glass, which perfectly meets the needs of professional gastronomy in terms of both refined elegance and durability in everyday use, as well as resistance to shocks and detergents. Krysta is the cleanest and most transparent crystal glass available on the market. The masterful composition of raw materials guarantees flawless shine and the experience of perfect sound that delights the most sophisticated tastes.

ARCOROC

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Arcoroc glass is durable and practical – designed for intensive use. A wide range of products, from classic glasses to sophisticated decanters and bar glass, will meet the expectations of every gastronomic point. Our offer includes fully tempered products with increased resistance to shocks and temperature changes, as well as with the "High Transparency – Purity" certificate, made of the highest quality glass in the purest form with a transparent structure. Arcoroc is the second most popular brand used by professionals around the world, sold in over 150 countries.



















The glasses are made of the highest quality crystal glass, which is perfectly transparent and shiny, and above all extremely durable. In addition, the champagne glass has an effect that enhances the effervescence.





The Cabernet line offers a wide range of glasses for every occasion. Classic lines available in three different shapes: tulip, balloon and lyre will satisfy the most demanding customers. Perfect proportions and a thin rim of the glass enhance the aroma and taste of each wine.

6 pcs



6 pcs

6 pcs

6 pcs





LIMA	LIMA
HIGHBALL GLASS	HIGHBALL GLASS
L2356	L8110
450 ml	400 ml
ø77x(H)160 mm	ø77x(H)130 mm
6 pcs	6 pcs





LIMA
LOWBALL GLASS
G3367
350 ml
ø94x(H)83 mm
6 pcs





PRIMARY GLASS	PRIMARY GLASS G3322	
G3323		
440 ml	360 ml	
ø87(H)110 mm	ø81(H)102 mm	
6 pcs	6 pcs	











VIGNE	VIGNE
HIGHBALL GLASS	HIGHBALL GLASS
L2369	G3674
450 ml	330 ml
ø70x(H)165 mm	ø69x(H)126 mm
6 pcs	6 pcs





VIGNE	VIGNE
HIGHBALL GLASS	LOWBALL GLASS
G3658	L2370
220 ml	370 ml
ø61x(H)111 mm	ø93x(H)87 mm
6 pcs	6 pcs





VIGNE	VIGNE
LOWBALL GLASS	LOWBALL GLASS
G3666	G3659
310 ml	200 ml
ø84x(H)83 mm	ø75x(H)74 mm
6 pcs	6 pcs



VOLARE BANQUET LINE

The Volare Banquet Collection is a right-shaped glass for catering with strong stem for durability and stability. The glasses are produced in two versions: 430 ml and 330 ml and 180 ml for champagne, so you can enjoy all kinds of wine in them. The shape of these glasses has been designed to provide the perfect balance between appearance, durability and practicality. This series is ideal for customers who are looking for good quality glasses with a simple and modern design at an affordable price category. The Volare Banquet line has excellent parameters for professional dishwasher cleaning, and their short stem makes them easy to insert into baskets.



781869

320 ml

ø55x(H)190 mm

781852

430 ml

ø65x(H)200 mm

180 ml

ø50x(H)200 mm



VINA JULIETTE LINE

Certified glass with high transparency: 100% purity, 0% color (Juliette line).











VINA JULIETTE
WINE GLASS
N5993
500 ml
ø92x(H)217 mm
6 pcs

VINA JULIETTE	
WINE GLASS	
N4907	
400 ml	
ø87x(H)206 mm	
6 pcs	

VINA JULIETTE WINE GLASS N5163 300 ml Ø79x(H)188 mm 6 pcs

VINA JULIETTE
CHAMPAGNE GLASS
N5082
230 ml
ø72x(H)218 mm
6 pcs





VINA JULIETTE	VINA JULIETTE
GLASS	GLASS
N5994	N5995
400 ml	350 ml
ø88x(H)110 mm	ø94x(H)83 mm
6 pcs	6 pcs



CAN GLASS N6545 470 ml ø76x(H)134 mm 6 pcs





VINA LINE

Vina is a basic collection of glasses. The elegant design of the line makes it functional for all restaurants, wine bars and cocktail bars. They can serve both red and white wine, as well as sweet wines. The tulip shape and the narrow rim of the glass will capture the aromas, ensuring a pleasant tasting experience. This collection has high durability and parameters that allow for professional washing in industrial dishwashers. Guarantee of series continuity.















TEMPERED GLASS

Selected product lines have been subjected to full hardening process that increases product life from 10 to 50 times.

HIGH IMPACT RESISTANCE

Hardening increases the resistance to mechanical shock five times. A smaller number of scratches, cracks and bruises guarantee savings.

SHOCK-RESISTANT

Thermal toughened products are resistant to temperature changes to 135°C without the risk of damaging the product.

GLASS SAFETY

This type of glass is completely safe for service. The broken glass breaks down into small pieces with bunt edges.

RESTO LINE





RESTO GLASS	RESTO GLASS
L9392	L8409
250 ml	200 ml
ø76x(H)127 mm	ø70x(H)116 mm
6 pcs	6 pcs







STACKABLE







GRANITY	GRANITY	GRANITY
HIGHBALL GLASS	HIGHBALL GLASS	HIGHBALL GLASS
J2598	J2601	J2603
650 ml	460 ml	420 ml
ø96x(H)178 mm	ø87x(H)160 mm	ø89x(H)130 mm
6 pcs	6 pcs	6 pcs







GRANITY	
HIGHBALL GLASS	
J2607	
350 ml	
ø85x(H)122 mm	
6 pcs	

GRANITY GRANITY HIGHBALL GLASS HIGHBALL GLASS J2605 J2608 310 ml 200 ml ø75x(H)140 mm ø64x(H)127 mm 6 pcs 6 pcs







GRANITY LOWBALL GLASS J2614 270 ml ø85z(H)98 mm 6 pcs

GRANITY	GRANITY
LOWBALL GLASS	LOWBALL GLASS
J2611	J2610
200 ml	160 ml
ø80x(H)81 mm	ø73x(H)73 mm
6 pcs	6 pcs







12 pcs



12 pcs



NORVEGE		
HIGHBALL GLASS		
61698		
320 ml		
ø74x(H)125 mm		
12 pcs		

NORVEGE
HIGHBALL GLA
60440
270 ml

12 pcs

NORVEGE SS HIGHBALL GLASS 61697 250 ml ø72x(H)114 mm ø77x(H)94 mm

NORVEGE HIGHBALL GLASS 60024 200 ml ø72x(H)88 mm

NORVEGE HIGHBALL GLASS 60026 160 ml ø65x(H)82 mm 12 pcs

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NEW YORK	NEW YORK	NEW YORK	NEW YORK	NEW YORK
HIGHBALL GLASS	LOWBALL GLASS	HIGHBALL GLASS	LOWBALL GLASS	HIGHBALL GLASS
L7340	L7334	L7335	L7339	N4136
470 ml	380 ml	350 ml	250 ml	400 ml
ø87x(H)144 mm	ø89x(H)100 mm	ø74x(H)144 mm	ø81x(H)84 mm	ø78x(H)156 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs







BE POP	BE POP
HIGHBALL GLASS	LOWBALL GLASS
L8688	L8687
350 ml	300 ml
ø69x(H)148 mm	ø84x(H)82 mm
6 pcs	6 pcs









ESKALE HART GLASS	ESKALE HART GLASS	ESKALE HART GLASS
L3750	L3751	N6551
310 ml	180 ml	90 ml
ø91x(H)87 mm	ø77x(H)78 mm	ø58x(H)80 mm
6 pcs	6 pcs	6 pcs

BROADWAY LINE

A combination of functionality, high durability and beautiful design. The original character and details of carved Broadway stemware and glasses enhance the presentation of each cocktail.







BROADWAY	BROADWAY	BROADWAY
GIN STEMGLASS	COCTAIL STEMGLASS	COUPE STEMGLASS
P8821	P8795	P8796
580 ml	210 ml	250 ml
ø107x(H)195 mm	ø118x(H)155 mm	ø115x(H)138 mm
6 pcs	6 pcs	6 pcs





ARCOROC





BROADWAY		
HIGHBALL GLASS		
L7255		
380 ml		
ø75x(H)145 mm		

6 pcs



BROADWAY HIGHBALL GLASS L7256 280 ml Ø67,5x(H)134 mm 6 pcs



BROADWAY LOWBALL GLASS L7254 300 ml ø85x(H)91 mm



BROADWAY SHOT GLASS L7253 50 ml ø49x(H)60 mm 6 pcs

















STACK UP	STACK UP
HIGHBALL GLASS	HIGHBALL GLASS
H5641	H5642
470 ml	400 ml
ø87x(H)147 mm	ø83x(H)144 mm
6 pcs	6 pcs





STACK UP HIGHBALL GLASS	STACK UP HIGHBALL GLASS
H7763	H7764
350 ml	290 ml
ø78x(H)140 mm	ø76x(H)119 mm
6 pcs	6 pcs



STACK UP LOWBALL GLASS	STACK UP LOWBALL GLASS
H5646	J0317
320 ml	265 ml
ø92x(H)92 mm	ø85x(H)92 mm
6 pcs	6 pcs



STACK UP	STACK UP
LOWBALL GLASS	SHOT GLASS
H5647	J8039
210 ml	45 ml
ø83x(H)80 mm	ø50x(H)60 mm
6 pcs	12 pcs

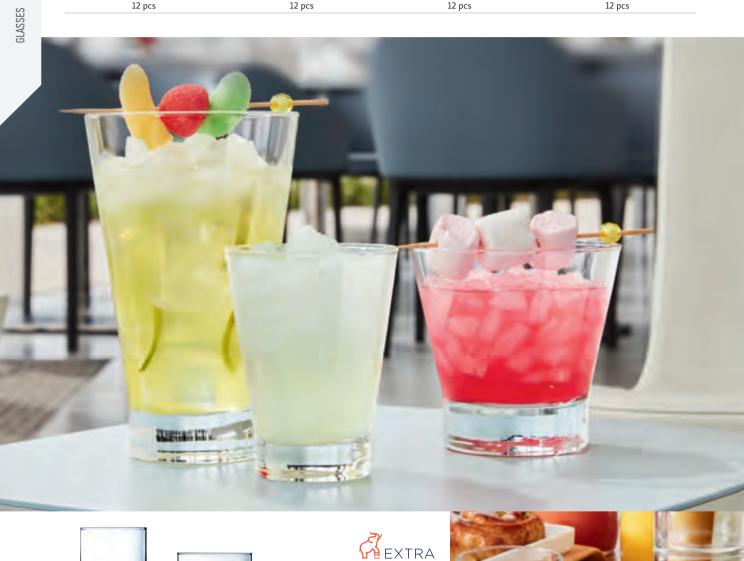








SHETLAND HIGHBALL GLASS	SHETLAND HIGHBALL GLASS	SHETLAND LOWBALL GLASS	SHETLAND LOWBALL GLASS
79698	79728	79741	C8222
420 ml	350 ml	320 ml	90 ml
ø89x(H)146 mm	ø83x(H)138 mm	ø97x(H)97 mm	ø60x(H)78 mm
12 pcs	12 pcs	12 pcs	12 pcs













LOG HIGHBALL GLASS	LOG LOWBALL GLASS	LOG LOWBALL GLASS	
L9946	L9945	L8690	
320 ml	270 ml	220 ml	
ø70x(H)120 mm	ø77x(H)93 mm	ø73x(H)79 mm	
6 pcs	6 pcs	6 pcs	





















| ISLANDE |
|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
| HIGHBALL GLASS |
15012	N6640	N6642	N6641	J3314	N6643	J4238
310 ml	290 ml	220 ml	220 ml	170 ml	160 ml	100 ml
ø60x(H)164 mm	ø63x(H)145 mm	ø53x(H)152 mm	ø58x(H)131 mm	ø52x(H)125 mm	ø55x(H)100 mm	ø51x(H)87 mm
24 pcs	6 pcs	6 pcs	6 pcs	6 pcs	6 pcs	12 pcs













BRIXTON	
HIGHBALL GLASS	
P9411	
450 ml	
ø82x(H)157 mm	
6 pcs	

BRIXTON	
HIGHBALL GLASS	
P4187	
380 ml	
ø77x(H)150 mm	
6 pcs	

BRIXTON HIGHBALL GLASS	BRIXTON LOWBALL GLASS
P9067	P4188
350 ml	300 ml
ø87x(H)112 mm	ø86x(H)96 mm
6 pcs	6 pcs

















AMERICA'20S COCKTAIL COUPE GLASS
779255
230 ml
ø98x(H)175 mm
6 pcs

AMERICA'20S GIN&TONIC GLASS
779279
745 ml
ø109x(H)226 mm

6 pcs

AMERICA'20S		
MARTINI GLASS		
779286		
250 ml		
ø108x(H)180 mm		
6 ncs		

AMERICA'20S COCKTAIL GLASS 779262 250 ml ø78x(H)202 mm 6 pcs

AMERICA'20S LOWBALL GLASS 779293 380 ml ø88x(H)92 mm

AMERICA'20S HIGHBALL GLASS 779309 480 ml ø73,5x(H)162 mm 6 pcs



GLASSES - GIN & TONIC

GLASSES HURRICANE TYPE





VINA GIN	MONTI
STEMGLASS	GIN GLASS
P7908	Q1257
580 ml	580 ml
ø106x(H)209 mm	ø106x(H)187 mm
6 pcs	6 pcs

ARCOROC



HURRICANE	куото
COCKTAIL GLASS	GLASS
54584	P1849
440 ml	310 ml
ø86x(H)208 mm	ø81x(H)179 mm
6 pcs	6 pcs



CHAMPAGNE GLASSES











OPEN UP LINE	SUBLYM LINE	CABERNET LINE	CABERNET LINE
U1051	L2762	D0796	48024
200 ml	210 ml	240 ml	160 ml
ø74x(H)234 mm	ø70x(H)240 mm	ø70x(H)235 mm	ø70x(H)225 mm
6 pcs	6 pcs	6 pcs	6 pcs









VINA JULIETTE LINE	BRIO FLUTE	BRIO COUPE
N5082	J1478	L8941
230 ml	160 ml	210 ml
ø72x(H)218 mm	ø65x(H)198 mm	ø83x(H)192 mm
6 pcs	6 pcs	6 pcs

GLASS - HIGH-PROOF ALCOHOLS







ø99x(H)86 mm 6 pcs







WATER/BEER GLASSES



DESSERT GLASS

ARCOROC





VERSATILE DESSERT CUP	VERSATILE DESSERT CUP
H4668	H3951
40 ml	120 ml
ø60x(H)62 mm	ø98x(H)90 mm
2 pcs	6 pcs



CHIQUITO DESSERT CUP J4764 230 ml ø82x(H)59 mm 6 pcs













MIER DESSERT CUP	PALMIER DESSERT CUP	QUADRO DESSERT CUP	QUADRO DESSERT CUP	SEYCHELLES DESSERT CUP
58010	58012	12615	N6653	34741
210 ml	370 ml	360 ml	500 ml	200 ml
ø127x(H)100 mm	ø120x(H)201 mm	ø81x(H)191 mm	ø87x(H)220 mm	ø105x(H)80 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs
	210 ml ø127x(H)100 mm	58010 58012 210 ml 370 ml a127x(H)100 mm a120x(H)201 mm	58010 58012 12615 210 ml 370 ml 360 ml p127x(H)100 mm ø120x(H)201 mm ø81x(H)191 mm	58010 58012 12615 N6653 210 ml 370 ml 360 ml 500 ml p127x(H)100 mm ø120x(H)201 mm ø81x(H)191 mm ø87x(H)220 mm



JAZZED DESSERT CUP

N8367

410 ml

ø127x(H)198 mm

6 pcs







MAEVA	DOTS
DESSER	T CUP
L668	38
350	ml
ø120x(H)	74 mm
6 pc	cs



MAEVA VINTAGE
DESSERT CUP
L6692
350 ml
ø120x(H)74 mm
6 pcs













FORTUNA DESSERT CUP
770511
300 ml
ø125x(H)180 mm
6 pcs

ALASKA DESSERT CUP	
770528	
260 ml	
ø104x(H)94 mm	
6 ncs	

ROCK BAR DESSERT CUP 770542 380 ml ø85x(H)182 mm 6 pcs

YPSILON DESSERT CUP	
770559	
375 ml	
ø130x(H)90 mm	
12 pcs	





FIDO JAR

code	mm	ml	pcs
776131	ø106x(H)100	500	1
776124	ø98,4x(H)98	350	1
775646	ø83x(H)84	200	12
775639	Ø83x(H)71	125	12



QUATTRO STAGIONI JAR WITH HANDLE

code	mm	ml	pcs
775615	ø84x(H)135	415	12



QUATTRO STAGIONI CAPS - SET 2 PCS

code	suitable	pcs
776117	775608 and 775615	2











VOLUTO CUP	VOLUTO CUP	VOLUTO CUP	VOLUTO SOUCER	
L3694	L3693	L3692	L3697	
320 ml	250 ml	220 ml		
ø106x(H)111 mm	ø104x(H)91 mm	ø107x(H)71 mm	ø140 mm	
6 pcs	6 pcs	6 pcs	6 pcs	











LATINO	
GLASS	
G3871	
290 ml	
78x(H)150 mn	n



SHETLAND HIGHBALL	
GLASS	
C8222	
90 ml	
60x(H)78 mm	(
12 pcs	



APETIZER	
BARIL	
N6550	
160 ml	
ø58x(H)80 mm	
12 pcs	

CARAFE AND DECANTERS



(C&S Chef & Sommelier





OPEN UP CARAFE	OPENING DECANTER	VINA
D6653	D2142	P3604
1400 ml	900 ml	1400 ml
ø145x(H)314 mm	ø214x(H)241 mm	ø156x(H)243 mm
1 pcs	1 pcs	6 pcs











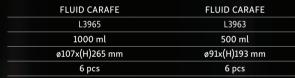


MISURA CARAFE	YPSILON CARAFE	YPSILON CARAFE	YPSILON CARAFE
770498	775783	775790	775806
1000 ml	250 ml	500 ml	1000 ml
ø108x(H)262 mm	ø68x(H)165 mm	ø84x(H)204 mm	ø104x(H)255 mm
12 pcs	12 pcs	6 pcs	6 pcs









JUGS AND BOTTLES

ARCOROC





ARC JUG	ARC JUG
E7258	E7255
500 ml	1000 ml
ø126x(H)146 mm	ø151x(H)202 mm
12 pcs	6 pcs





ARC JUG	ARC JUG
E7254	53061
1300 ml	1600 ml
ø163x(H)217 mm	ø165x(H)242 mm
6 pcs	6 pcs





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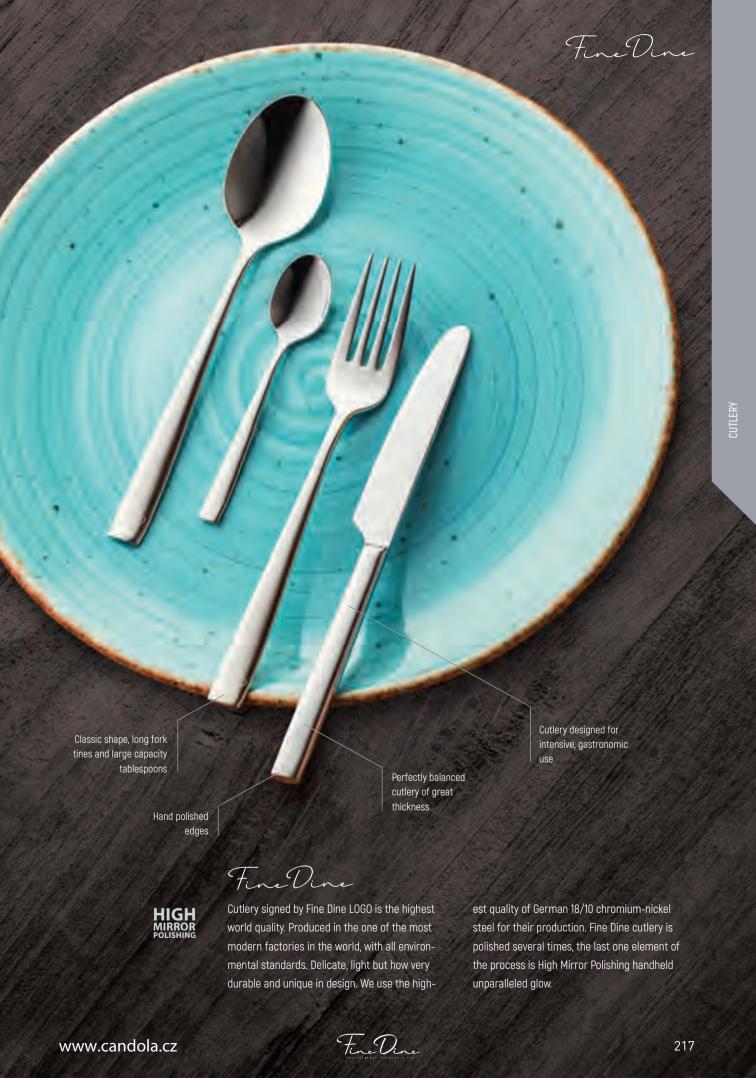


| EMPILABLE BOWL |
|----------------|----------------|----------------|----------------|----------------|
| 10011 | 10018 | 10040 | 10019 | 10000 |
| 35 ml | 75 ml | 150 ml | 240 ml | 385 ml |
| ø58x(H)105 mm | ø73x(H)32 mm | ø88x(H)39 mm | ø103x(H)45 mm | ø118x(H)54 mm |
| 6 pcs |

| EMPILABLE BOWL |
|----------------|----------------|----------------|----------------|----------------|
| 10003 | 10027 | 10022 | 10021 | 10029 |
| 620 ml | 1100 ml | 1800 ml | 2900 ml | 6000 ml |
| ø138x(H)52 mm | ø170x(H)78 mm | ø200x(H)92 mm | ø230x(H)105 mm | ø290x(H)133 mm |
| 6 pcs |









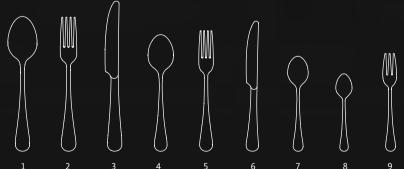
NAVARINO LINE





18/10 STAINLESS STEEL





		code	length (mm)	pcs
1.	Dinner spoon	766002	207	12
2.	Dinner fork	765999	206	12
3.	Dinner knife	765982	231	12
4.	Dessert spoon	766170	179	12
5.	Dessert fork	766187	185	12

		code	length (mm)	pcs
6.	Dessert knife	766163	200	12
7.	Tea spoon	766125	146	12
8.	Coffee spoon	766149	119	12
9.	Cake fork	766156	150	12





LUGANO LINE

Dinner spoon
Dinner fork
Dinner knife
Dessert spoon
Dessert fork





18/10 STAINLESS



219



Ш	Ш	Ш	Ш
1	2	3	4
code		length (mm)	pcs
764701		207	12
764718		207	12
764695		230	12
764732		181	12
764749		184	12

		code	length (mr	n) pcs
6.	Dessert knife	764725	200	12
7.	Tea spoon	764756	142	12
8.	Coffee spoon	764763	111	12
9.	Cake fork	764770	147	12





AMARONE GOLD LINE

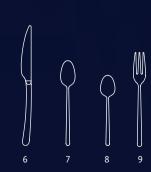


18/10 STAINLESS









		code	length (mm)	pcs
1.	Dinner spoon	764329	211	12
2.	Dinner fork	764336	213	12
3.	Dinner knife	764312	237	12
4.	Dessert spoon	764381	184	12
5.	Dessert fork	764398	184	12

		code	length (mm)	pcs
6.	Dessert knife	764374	190	12
7.	Tea spoon	764343	146	12
8.	Coffee spoon	764367	119	12
9.	Cake fork	764350	153	12

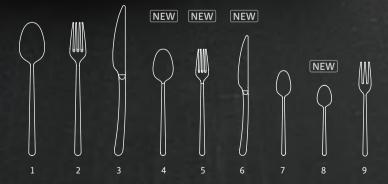


AMARONE BLACK LINE



18/10 STAINLESS STEEL





		code	length (mm)	pcs
1.	Dinner spoon	764831	211	12
2.	Dinner fork	764848	213	12
3.	Dinner knife	764824	237	12
4.	Dessert spoon	764862	184	12
5.	Dessert fork	764879	184	12

		code	length (mm)	pcs
6.	Dessert knife	764855	190	12
7.	Tea spoon	764886	146	12
8.	Coffee spoon	764893	119	12
9.	Cake fork	764909	153	12

Dinner spoon

Dinner fork

Dinner knife

5. Dessert fork

Dessert spoon

length (mm)

190

146

119

153

pcs

12

12



code

764923

764930

764916

764954

764961



length (mm)

211

213

237

184

184



pcs

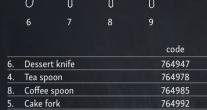
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12

12







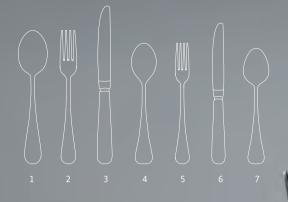






NEW

BAGUETTE LINE





		code	length (mm)	pcs
	Dinner spoon	769225	206	12
	Dinner fork	769232	207	12
	Dinner knife	769249	243	12
	Dessert spoon	769263	186	12
	Dessert fork	769256	187	12
	Dessert knife	769270	219	12
	Spoon for the broth	769331	178	12
8.	Fish fork	769317	190	12
	Fish knife	769324	217	12
10.	Tea spoon	769300	133	12
11.	Coffee spoon	769294	112	12
12.	Cake fork	769287	157	12
13.	Steak knife	769348	234	12

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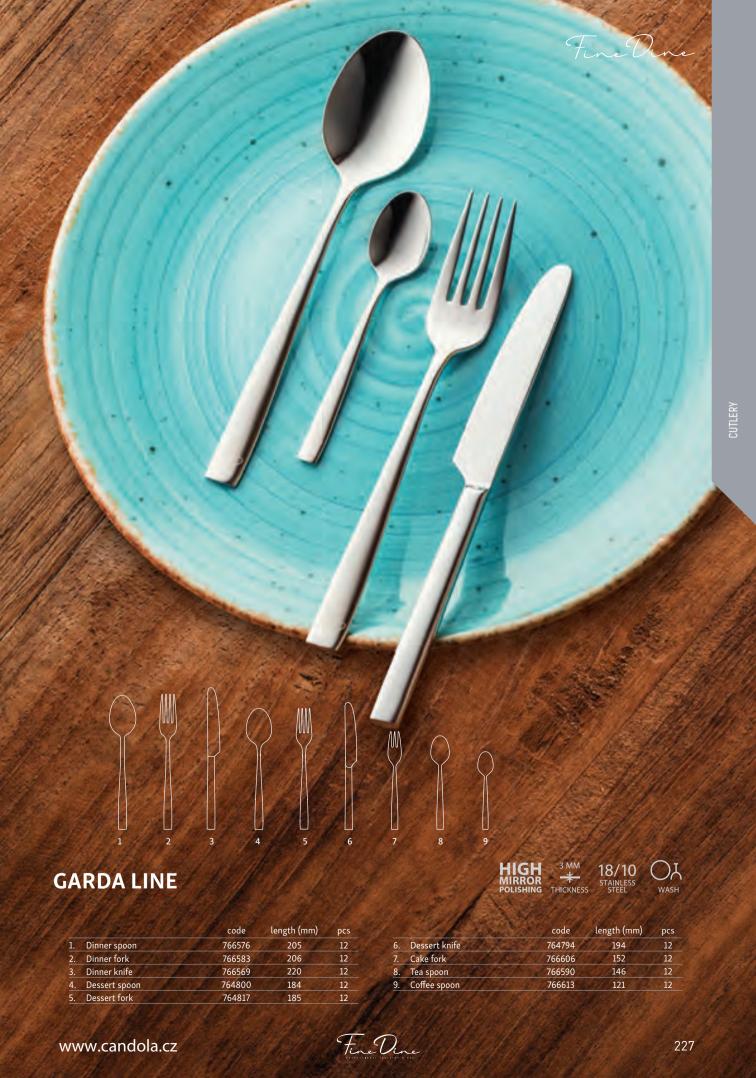




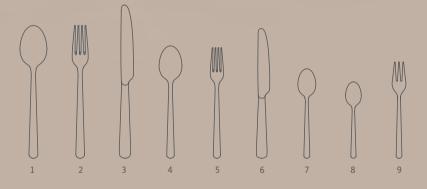
COMO LINE

		code	length (mm)	pcs
1.	Dinner spoon	766446	196	12
2.	Dinner fork	766453	198	12
3.	Dinner knife	766439	216	12
4.	Dessert spoon	766507	187	12
5.	Dessert fork	766514	187	12
6.	Dessert knife	766491	190	12

	code	length (mm)) pcs
rk	766477	150	12
on	766460	137	12
poon	766484	115	12
oon	766552	192	12
nife	766545	156	12
	rk on spoon ooon knife	rk 766477 on 766460 spoon 766484 ooon 766552	rk 766477 150 on 766460 137 spoon 766484 115 soon 766552 192







ADRIA LINE

		code	length (mm)	pcs
1.	Dinner spoon	766200	196	12
2.	Dinner fork	766217	196	12
3.	Dinner knife	766224	226	12
4.	Dessert spoon	766255	179	12
5.	Dessert fork	766231	180	12

		code	length (mm)	pcs
6.	Dessert knife	766262	192	12
7.	Tea spoon	766248	142	12
8.	Coffee spoon	766279	113	12
9.	Cake fork	764787	150	12



CANTINE LINE

2 MM + 18/0 STAINLESS



		code	length (mm)	pcs
1.	Dinner spoon	764558	197	12
2.	Dinner fork	764541	197	12
3.	Dinner knife	764534	215	12

		code	length (mm)	pcs
4.	Cake fork	764565	150	12
5.	Tea spoon	764572	145	12
6.	Latte spoon	764596	198	12







TRAMONTINA



		code	colour	set (pcs)	blade length/ knife length (mm)
1.	Steak and pizza knife set	29899155	brown	6	215
2.	Steak and pizza table fork set	29899157	brown	6	200
3.	steak and pizza knife set	29899154	red	6	215
4.	steak and pizza table fork set	29899156	red	6	200
5.	Spanish style steak knife set	29899173	brown	6	220
6.	Spanish style steak knife set	29899172	red	6	220
7.	Gaucho steak knife set	29899159	brown	6	235
8.	Gaucho steak fork set	29899161	brown	6	210
9.	Jumbo steak cutlery set	29899163	brown	2+2	255, 220
10.	Jumbo steak cutlery set	29899162	red	2+2	255, 220
11.	Dinner spoon	29810171	brown	12	195
12.	Tea spoon	29810176	brown	12	150
13.	French style steak knives	29810023	brown	12	225
14.	French style steak fork	29810159	brown	12	220







Round induction chafing dishes

Fine Dine induction heaters are characterized not only by a solid structure, but also uniqueness in terms of design and efficiency. The bottom distributes heat evenly, minimizing hot spots that cause food to stick and burn. Lid is easy to disassemble for easy cleaning. Available in three vivid colors, they will make every buffet unique.

ROUND INDUCTION CHAFING DISH - RED

code	832974
dimensions	420x365x(H)185 mm
capacity	4500 ml



ROUND INDUCTION CHAFING DISH - YELLOW

code	832981
dimensions	420x365x(H)185 mm
capacity	4500 ml





ROUND INDUCTION CHAFING DISH - BLUE

code	832998
dimensions	420x365x(H)185 mm
capacity	4500 ml



BUILT-IN INDUCTION COOKER

Have a look at the countertop mounted induction heater with a black crystal glass heating surface. It has 10-step power regulation and is equipped with electronic protection against overheating. Touch panel and LED display.

code	239551	CC	ode	239193	
dimensions	350x350 mm	di	mensions	ø245x(H)68 mm	
power/voltage	1000 W/230 V	p	ower	800 W	



Induction chafing dishes

Fine Dine induction chafing dishes are elegant buffet equipment made of top quality stainless steel. Each line has been adapted to the needs of buffet and catering. The dishes may be placed directly on induction plates or a frame with guides which make it easier to install an induction heater. In addition, some dishes are equipped with steel GN containers and fuel containers.

DE LUXE LINE



DE LUXE ECO LINE



PREMIUM LINE





311FFFT

Fine Dine



De Luxe line

- · Highly solid structure
- · Case made of highly-polished stainless steel, 1.5 mm thick
- · Removable glazed cover with slow-close mechanism
- · Cover fall block mechanism
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table. The condensate is drained into the water container
- Thick (8 mm) capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs
- Support with adjustable height, which prevents the tipping of the chafing dish in case of rapid opening of the cover
- · Chafing dish frame made of 2.7 mm steel
- · To be used directly on induction hobs, or on a frame
- · Fuel container with a tilting element adjusting the flame size
- · Powering elements for the induction heater
- · Vertically adjustable fuel holder







INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses.

10-step power regulation, equipped in electronic protection against overheating.

The touch panel and LED display are suitable to be mounted in the worktop.

Suitable for induction heaters equipped with an additional adapter.

It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W



PORCELAIN CONTAINER

code	size	mm
783009	GN 1/1	530x325
783016	GN 1/2	325x265
783023	GN 1/3	325x176
783092	GN 2/3	325x354



DE LUXE INDUCTION CHAFING DISH GN 1/1 WITH GLASS LID



DE LUXE INDUCTION C	HAFING	DISH
GN 2/3 WITH GLASS LII	D	

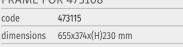


DE L	IXE INDUCTION CHAFING DI	SH
ROU	ID 9L WITH GLASS LID	

code	473108	code	473122	code	473160
dimensions	585x465x(H)180 mm	dimensions	470x405x(H)180 mm	dimensions	460x432x(H)280 mm









FRAME FOR 473122

code	473139
dimensions	488x375x(H)230 mm



FRAME FOR 473160

code	473177				
dimensions	377x377x(H)185 mm				





De Luxe Eco line

- · The best value for money.
- · Very solid construction
- · Housing made of polished stainless steel
- · Removable cover with a slow-close mechanism
- · Dripless patent: a specially profiled gutter in the raised lid prevents condensation from dripping onto the table, the condensate is discharged into a container with water
- Thick, capsule ,sandwich' bottom (stainless steel/aluminum/chrome steel) combines the properties of aluminum in terms of heat distribution with the durability and magnetic properties of stainless steel, necessary for use on heaters and induction plates
- · Height-adjustable support, preventing the heater from tipping over in case of sudden opening of the cover
- · Frame for heaters made of AISI 304 steel, 2 mm thick
- · To be used directly on induction cookers or on a frame
- · Fuel container with hinged element regulating the size of the flame
- · Fastening elements for the induction heater
- · Vertically adjustable fuel holder







INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing.

10-step power regulation, equipped in electronic protection against overheating.

The touch panel and LED display are suitable to be mounted in the worktop.

Suitable for induction heaters equipped with an additional

It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W



PORCELAIN CONTAINER

code	size	mm
783009	GN 1/1	530x325
783016	GN 1/2	325x265
783023	GN 1/3	325x176
783092	GN 2/3	325x354



DE LUXE ECO CHAFING DISH WITH GLASS COVER GN 1/1



DE LUXE ECO GN 2/3 CHAFING DISI
WITH A GLASS LID



DE LUXE ECO DEEP INDUCTION HEATER WITH GLASS LID. 11 L

code	471159	code	204849	code	473474
dimensions	585x465x(H)180 mm	dimensions	405x480x(H)170 mm	dimensions	430x480x(H)275 mm



FRAME FOR 471159

code	471166
dimensions	655x374x(H)230 mm



FRAME FOR 204849

code	204856
dimensions	470x370x(H)245 mm



NEW

NEW

FRAME FOR 473474

code	473481
dimensions	450x450x(H)245 mm

Premium line

- · Highly solid structure
- · Case made of highly-polished stainless steel, 0.8 mm thick
- · Tilted unglazed cover with slow-close mechanism and a vent valve
- · Cover fall block mechanism
- · Easily removable cover no tools required
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table.
- Mechanism facilitating removal of the GN container from the water dish
- Thick capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium
- · Additional spoon container mounted on the right wall of the chafing dish case



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing.

10-step power regulation, equipped in electronic protection against overheating.

The touch panel and LED display are suitable to be mounted in the workton.

Suitable for induction heaters equipped with an additional adapter.

It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W

induction heating





fuel heating



* applies only to the Premium model, Premium Glass models have a Spring type mechanism (you can stop at a chosen place)



PORCELAIN CONTAINER

code	size	mm
783009	GN 1/1	530x325
783016	GN 1/2	325x265
783023	GN 1/3	325x176
783092	GN 2/3	325x354



Fine Dine







PREMIUM CHAFING DISH WITH GLASS COVER GN 1/1



PREMIUM INDUCTION CHAFING DISH ROUND 11L



PREMIUM INDUCTION CHAFING DISH ROUND 11L WITH GLASS LID

code	473061	code	473412	code	473085	code	473467
dimensions	585x455x(H)210 mm	dimensions	590x410x(H)200 mm	dimensions	495x470x(H)325 mm	dimensions	460x420x(H)290 mm



code

dimensions 540x415x(H)165 mm

473078

FRAME

code 473092

dimensions 310x430x(H)165 mm

Excellent line

- · Highly solid structure
- · Case made of highly-polished stainless steel
- · Capsule sandwich-type bottom (stainless steel/aluminium/chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs

EXCELLENT CHAFING DISH GN 1/1 ROLLTOP

code	473016
dimensions	625x500x(H)440 mm





Cast iron buffet dishes

- Cast iron cookware is coated with two layers of enamel and double-fired, making it easy to clean, non-sticky and requires no seasoning.
- · Channels in specially designed covers are designed

to increase steam circulation and at the same time moisturize the food.

• They can be used on all heat sources and are dishwasher safe.



CAST IRON ROUND CASSEROLE, BLUE



6700 ml



CAST IRON ROUND CASSEROLE, GREEN

code	832097
dimensions	360x290x(H)135 mm
capacity	6700 ml



CAST IRON ROUND CASSEROLE, ORANGE

code	832141
dimensions	360x290x(H)135 mm
capacity	6700 ml



CAST IRON ROUND CASSEROLE, RED

code	832196
dimensions	360x290x(H)135 mm
capacity	6700 ml

www.candola.cz

capacity



- overheating protection.
- · Touch panel and LED display.

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V
power, voltage	1000 11/230 1

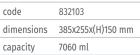




code	832059
dimensions	385x255x(H)150 mm
capacity	7060 ml



CAST IRON OVAL CASSEROLE, GREEN





CAST IRON OVAL CASSEROLE, ORANGE

code 832158 dimensions 385x255x(H)150 mm capacity 7060 ml



CAST IRON OVAL CASSEROLE, RED

code	832226
dimensions	385x255x(H)150 mm
capacity	7060 ml





Buffet systems





Skiatos System

The Skiatos buffet system developed by Fine Dine is a comprehensive set of products, including heaters, dispensers, stands and displays, which can be supplemented with elements made of melamine, as well as products from the Madeira and Vetro collections. The Skiathos collection is characterized by elegant and high-quality design, but also flexibility and functionality, which allows it to meet the various requirements of the hotel, event and catering industry. All steel elements are made of the highest quality powder coated stainless steel in a dust-free chamber, thanks to which they are more resistant to scratches, fully corrosion-resistant and easy to clean. The buffet racks and dispensers can be assembled and disassembled in a few simple steps and without the use of tools, making it easy to transport and store even in the smallest of spaces. The appearance and style of the system will add an exclusive, modern chic to the buffet, and its functionality makes it possible to take the presentation to a new level.

- Simple and quick setup
- Easy to clean products and fingerprints are nowhere to be seen
- The highest quality of the materials used
- A wide range of products





VACUUM JUG

- · Double walled stainless steel.
- · Seamless structure. Vacuum insulation.
- $\boldsymbol{\cdot}$ Metal chromed cover, lever, spout and handle.
- · High insulation value.

code	capacity (l)	øxH mm
445815	0,6	120x168
445822	1	136x188
445839	1,5	136x258





INDUCTION HEATER WITH POWER REGULATOR

- 239193

see page 271

SKIATOS INDUCTION COFFEE URN

code	capacity (l)	mm
171530	16	300x300x(H)650







· holds 78 cups and 22 saucers

code	mm
172131	360x360x(H)580



SKIATOS WHITE THREE-LEVEL BUFFET DISPLAY STAND WITH GLASS TRAY

code	mm
171943	605x235x(H)605



SKIATOS BLACK THREE-LEVEL BUFFET DISPLAY STAND WITH GLASS TRAY

code	mm
171950	605x235x(H)605



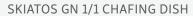




INDUCTION HEATER WITH POWER REGULATOR - 239193

- see page 271





code	capacity (l)	mm	
171684	9	350x710x(H)470	
171691	9	350x710x(H)470	



SKIATOS FLAKE DISPENSER

code	capacity (l)	mm
171493	4	220x140x(H)635
171523	4	220x140x(H)635



SKIATOS DRINK DISPENSER

code	capacity (l)	mm
171479	7	345x345x(H)570
171486	7	345x345x(H)570

SKIATOS WHITE BUFFET STAND

code	mm
171592	200x200x(H)120
171646	200x200x(H)220
171660	200x200x(H)320

SKIATOS BLACK BUFFET STAND

code	mm
171639	200x200x(H)120
171653	200x200x(H)220
171677	200x200x(H)320







SKIATOS WHITE BUFFET STAND IN A SET OF PLEXIGLASS

code	mm
171974	310x310x(H)135
171998	410x410x(H)160
172018	510x510x(H)200
172032	615x615x(H)240



SKIATOS WHITE BUFFET STAND FOR A BOWL

code	mm	
172070	280x280x(H)130	
172056	320x320x(H)148	



SKIATOS WHITE BUFFET BASE

code	mm
172094	210x210x(H)120
172117	240×240×(H)170



SKIATOS BLACK BUFFET STAND IN A SET OF PLEXIGLASS

code	mm
171981	310x310x(H)135
172001	410x410x(H)160
172025	510x510x(H)200
172049	615x615x(H)240



SKIATOS BLACK BUFFET STAND FOR A BOWL

code	mm	
172087	280x280x(H)130	
172063	320x320x(H)148	



SKIATOS BLACK BUFFET BASE

code	mm	
172100	210x210x(H)120	
172124	240x240x(H)170	



SKIATOS BLACK CHAMPAGNE BUCKET

code	mm
171585	Ø210x(H)160



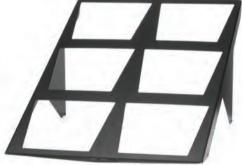
code	mm
171967	Ø190x360x(H)180







171547



171554



SKIATOS WHITE BUFFET DISPLAY FOR BOWLS

code	mm	
171547	500x745x(H)330	
171561	333x375x(H)120	

BOWL OF MELAMINE FOR DISPLAYS 171547 AND 171554, WHITE

code	mm
991248	240x240x(H)100



SKIATOS BLACK BUFFET DISPLAY FOR BOWLS

code	mm
171554	500x745x(H)330
171578	333x375x(H)120

BOWL OF MELAMINE FOR DISPLAYS 171561 AND 171578, WHITE

code	mm
991249	100x100x(H)45



MADEIRA DISPLAYS

Madeira buffet boxes are made of oak wood, which is so beautiful, durable and resistant. Can be used as a container for bread or fruits but are particularly suitable for exposure used an oak slab or melamine trays. Thanks to them you can create multidimensional composition easily.





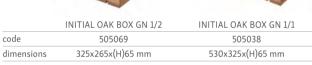
	OAK TRAY GN 1/2	OAK TRAY GN 1/1
code	505083	505052
dimensions	325x265x(H)20 mm	530x325x(H)20 mm





















	OAK TRAY GN 1/2	OAK TRAY GN 1/1
code	505083	505052
dimensions	325x265x(H)20 mm	530x325x(H)20 mm



	BASIS FOR GN 1/3 TRAYS	BASIS FOR GN 1/2 TRAYS	BASIS FOR GN 1/1 TRAYS
code	561058	561041	561034
dimensions	325x176 mm	325x265 mm	530x325 mm

₽ BUFFET SYSTEMS

code



	BUFFET BASE	MADEIRA STAND	MADEIRA STAND	MADEIRA STAND
code	505090	664469	664452	664445
dimensions	175×175×(H)165 mm	120x120x(H)120 mm	170x170x(H)170 mm	220x220x(H)220 mm









BREAD BAG / BASKET Made of washable kraft paper, suitable for contact with food.



code ø170x(H)150 mm dimensions



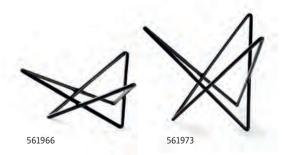
429211 ø170x(H)150 mm



BREADBASKET-BAG



1413742 code ø250x(H)120 mm dimensions



NON-SLIP DISPLAY STAND

- Steel frame with PVC coatingSupports a variety of display trays and bowls

code	561966	561973
dimensions	260x230x(H)100	265x230x(H)200



NON-SLIP DISPLAY STAND

- Steel frame with PVC coatingSupports a variety of display trays and bowls

code	561980	561997
dimensions	ø200x(H)100	ø200x(H)200



VETRO DISPLAYS

Simple buffet stairs stands have many uses. Three types of stairs with different dimensions give the possibilty of using with various buffet stands.

The Vetro collection is completed by trays incompatible with GN standard sizes.









SEVEN-STEP TRANSPARENT GLASS BUFFET STAIRS EXTENDED DOWNWARDS

SIX-STEP TRANSPARENT GLASS BUFFET STAIRS STRAIGHT 429747

FOUR-STEP TRANSPARENT GLASS BUFFET STAIRS STRAIGHT

	BOTTET STAINS EXTENDED BOWNINGS	00112131/11133111/110111	DOTTET STATES STRUCTURE
code	429730	429747	429754
dimensions	680x255 (top)/455 (bottom)x(H)200 mm	600x450x(H)240 mm	400x350x(H)125 mm
glass thickness	6 mm	5 mm	5 mm







SEVEN-STEP TRANSPARENT GLASS

SIX-STEP TRANSPARENT GLASS BUFFET STAIRS STRAIGHT

FOUR-STEP TRANSPARENT GLASS BUFFET STAIRS STRAIGHT

	DUFFET STAIKS EXTENDED DOWNWARDS	DUFFEL STAIKS STRAIGHT	DUFFELSIAIRSSIRAIGHT
code	429761	429778	429785
dimensions	680x255 (top)/455 (bottom)x(H)200 mm	600x450x(H)240 mm	400x350x(H)125 mm
glass thickness	6 mm	5 mm	5 mm







BASE FOR SEVEN-STEP BUFFET STAIRS

BASE FOR SIX-STEP BUFFET STAIRS 429976

BASE FOR FOUR-STEP BUFFET STAIRS 429990

code 429983 dimensions (H)200 mm

(H)240 mm

429990 (H)120 mm











	GLASS TRAY GN 1/1	GLASS TRAY GN 1/2	GLASS TRAY GN 2/4	GLASS SQUARE TRAY 300X300 MM
	CLEAR	CLEAR	CLEAR	CLEAR
code	429822	429839	429846	429952
dimensions	530x325 mm	325x265 mm	530x162 mm	300x300 mm









	BLACK GLASS TRAY	BLACK GLASS TRAY	BLACK GLASS TRAY	BLACK GLASS SQUARE
	GN 1/1	GN 1/2	GN 2/4	TRAY
code	429884	429891	429938	429969
dimensions	530x325 mm	325x265 mm	530x162 mm	300x300 mm







SKIATOS INDUCTION COFFEE URN

- Housing made of durable polished AISI 304 stainless steel
- Insulated, double-walled stainless steel keeps you warm for a long time
- Particularly suitable for hotels, canteens, catering services and buffets
- · Removable feet for easy storage and transport
- · Large capacity 16 liters
- · Non-drip tap
- · Easy to clean
- · With drip tray included
- · To be used with heater 239193

code	capacity (l)	mm
171530	16	300x300x(H)650





Fine Dine

DE LUXE DISPENSERS FOR FLAKES AND MILK

Stainless steel dispensers in Fine Dine quality. Milk can has a convenient pourer and handle for easy carrying.

Thanks to the dosing mechanism in flakes' dispenser we can pour perfect amount and tight closure will keep flakes fresh and crispy.

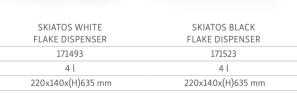
SKIATOS FLAKE DISPENSERS

Removable lid and container - easy to clean. Powder coated stainless steel housing. Durable acrylic container. Large capacity - 4 liters. An indispensable element of breakfast buffets.



MILK DISPENSER	FLAKES DISPENSER
426111	426135
6 l	5 l
230x350x(H)500 mm	230x350x(H)900 mm





Fine Dine

DE LUXE JUICE DISPENSER

The juice and drink dispenser is made of polished stainless steel. It has a removable container for easy filling. It is equipped with a special ice tube to cool the drink. Capacity 5 I.

SKIATOS DRINK DISPENSER

Removable lid and container – easy to clean. Powder-coated stainless steel housing. Large 7 I glass container. Efficient cooling is provided by ice tanks inside the lampshade. Drip tray included. Non-drip tap.



JUICE DISPENSER
426128
5 l
230x350x(H)770 mm



VINTAGE STYLE DISPENSER FOR ALL TYPES OF JUICES AND SMOOTHIES

An additional ring ensures hermetic closure of the dispenser, thanks to which the juices remain full of vitamins and retain their taste for longer.



JUICE DISPENSER



STAND FOR JUICE DISPENSER

9627204	561072
8,5 l	
210x(H)410 mm	





You can use **Quattro Stagioni** jars as an attractive way to store, present or serve ready meals. Modern design, tight, hermetic closure, are resistant to high temperature and rust. They are dishwasher safe.



QUATTRO STAGIONI JAR WITH HANDLE

code	mm	ml	pcs.	
775615	ø84x(H)135	415	12	



QUATTRO STAGIONI CAPS - SET 2 PCS

code	suitable	pcs.
776117	775608 and 775615	2







SWING BOTTLE	SWING BOTTLE	SWING BOTTLE
775721	775738	775745
250 ml	500 ml	1000 ml
ø64x(H)192 mm	ø77x(H)253 mm	ø94x(H)306 mm
28 pcs.	12 pcs.	6 pcs.



FIDO JAR

code	mm	ml	pcs.
776131	ø106x(H)100	500	1
776124	ø98,4x(H)98	350	1
775646	ø83x(H)84	200	12
775639	ø83x(H)71	125	12



BARMATIC

EVERGREEN AUTOMATIC, INSTANTANEOUS WATER BOILER

The impressive Evergreen water boiler is solidly made of stainless steel. It can be used in cafes, bars, hotels, conference rooms and wherever you need a continuous stream of heated water for the preparation of coffee, herbs, tea or instant drinks. Thanks to the Double Tank technology, the fresh water does not mix with the heated one immediately after refilling. The cooker maintains high temperature for a long time - the main tank with hot water is protected with thermal linings against rapid heat loss. This solution also reduces energy consumption. The device uses high-power heaters - this is a guarantee of quick water heating. The cooker has an intuitive system of sensors that watch over the correct heating of the water (cold water, heating, heated water) and the main switch protected against moisture, where the on/off position is indicated by a light element. The model is mounted on 4 rubber feet to prevent slipping on

Optional equipment (to be ordered separately): the BARMATIC 10.5 filter station (947098) allows you to get rid of the tarnish resulting from boiling water with a high content of calcium and chlorine compounds and guarantees high resistance to limescale deposits.

model	201657	
capacity	10 l	
dimensions	248x303x(H)593 mm	
power/voltage	3 kW/ 230 V	
waga	13 kg	

3/4" WATER CONNECTION

automatic water intake







THERMOSTAT

DRIP TRAY INCLUDED

the worktop.

Fine Dine

EXCELLENT CAULDRON SOUP - 8 L

- A solid, professional electric kettle is used to keep food warm for a long time and is intended for soups, sauces and stews.
- It is characterized by comfort and intuitive operation, it can be used at the buffet, as well as in catering.



temperature range from 0 to 65°C



lid with a cutout for a spoon



code	capacity (l)	mm	W/V
860311	8	ø340x(H)360	435/230



lid and water container made of stainless steel



regulation of heating power







BUILT-IN INDUCTION COOKER

Have a look at the countertop mounted induction heater with a black crystal glass heating surface. It has 10-step power regulation and is equipped with electronic protection against overheating.

Touch panel and LED display.

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V



adapter. It is possible to buy an adapter for the heater (239186).

INDUCTION HEATER WITH POWER REGULATOR

code	239193
dimensions	ø245x(H)68 mm
power/voltage	800 W/230 V



NEW

INDUCTION COOKER

The unique induction hob with a rectangular induction coil allows you to set several pans at the same time to keep the food warm before serving. 11 power levels adjustable by a knob. Temperature range: 40°C - 100°C. Electronic protection against overheating.

code	239896
dimensions	460x315x(H)62 mm
power/voltage	800 W/230 V







Fine Dine conveyor toasters

- $\boldsymbol{\cdot}$ The pass-through toaster is perfect for professional gastronomy
- Works with a power of 2200W and allows you to set 3 heating modes
- The equipment is made of stainless steel, which makes it solid, resistant to corrosion and easy to clean
- It has 2 dispensing trays and two separate heating elements with a power of 1300W each
- · Available in red and black



CONVEYOR TOASTER - BLACK

code	mm	W/V	
261323	418x368x(H)387	2240 / 230	



CONVEYOR TOASTER - RED

code	mm	W/V	
261330	418x368x(H)387	2240 / 230	





PORCELAIN CONTAINER - WHITE

code	size	mm
783009	GN 1/1	530x325x(H)65
783092	GN 2/3	350x325x(H)65
783016	GN 1/2	325x265x(H)65
783023	GN 1/3	325x176x(H)65

PORCELAIN CONTAINER - YELLOW

code	size	mm
783375	GN 1/1	530x325x(H)65
783290	GN 2/3	350x325x(H)65
783245	GN 1/2	325x265x(H)65
783146	GN 1/3	325x176x(H)65

PORCELAIN CONTAINER - RED

code	size	mm
783368	GN 1/1	530x325x(H)65
783283	GN 2/3	350x325x(H)65
783238	GN 1/2	325x265x(H)65
783139	GN 1/3	325x176x(H)65

PORCELAIN CONTAINER - GREEN

code	size	mm
783382	GN 1/1	530x325x(H)65
783337	GN 2/3	350x325x(H)65
783252	GN 1/2	325x265x(H)65
783184	GN 1/3	325x176x(H)65

PORCELAIN CONTAINER - BLUE

code	size	mm
783351	GN 1/1	530x325x(H)65
783276	GN 2/3	350x325x(H)65
783221	GN 1/2	325x265x(H)65
783122	GN 1/3	325×176×(H)65

PORCELAIN CONTAINER - BLACK

code	size	mm
783399	GN 1/1	530x325x(H)65
783344	GN 2/3	350x325x(H)65
783269	GN 1/2	325x265x(H)65
783191	GN 1/3	325x176x(H)65





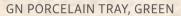






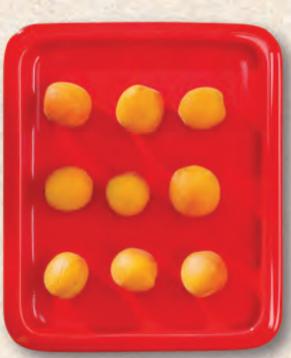
GN porcelain trays

The collection of buffet porcelain is made in accordance with GN standards, which is extremely important in the hotel and catering industry. The trays are ergonomic, attract attention with their juicy color and have increased resistance to damage and temperature. They allow the perfect presentation of dishes for any occasion.



code	size	mm
783665	GN 1/1	530x325x(H)20
783443	GN 2/4	530x163x(H)20
783498	GN 1/2	325x265x(H)20







GN PORCELAIN TRAY, RED

code	size	mm
783672	GN 1/1	530x325x(H)20
783450	GN 2/4	530x163x(H)20
783511	GN 1/2	325x265x(H)20







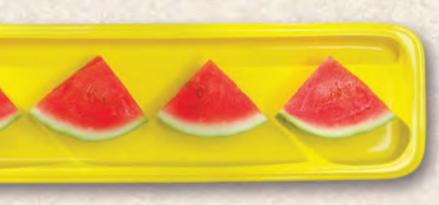
GN PORCELAIN TRAY, BLACK

code	size	mm
783689	GN 1/1	530x325x(H)20
783467	GN 2/4	530x163x(H)20
783528	GN 1/2	325x265x(H)20



GN PORCELAIN TRAY, BLUE

code	size	mm
783542	GN 1/1	530x325x(H)20
783436	GN 2/4	530x163x(H)20
783481	GN 1/2	325x265x(H)20



GN PORCELAIN TRAY, YELLOW

code	size	mm
783696	GN 1/1	530x325x(H)20
783474	GN 2/4	530x163x(H)20
783535	GN 1/2	325x265x(H)20









ALCHEMY BUFFET PORCELAIN

Delicious Alchemy porcelain with various patterns to suit every mood and occasion. Versatile and durable, multifunctional items and eye-catching elements offer unlimited possibilities for presenting dishes on the buffet. A premium collection designed for hoteliers, restaurateurs and chefs who want to create a unique dining experience for their guests.





ALCHEMY MOONSTONE PLATE

code	mm	pcs.
APRSMP131	265x355	6
APRSMP111	215x288	6
APRSMP81	167x225	12



ALCHEMY BALANCE TEAR DISH

code	mm	ml	pcs.
APRBATD11	293	653	6
APRBATD91	236	340	6
APRBATD61	160	142	12



ALCHEMY MOONSTONE BUFFET BOWL

code	mm	ml	pcs.
APRSMB401	246x182	1136	6
APRSMB301	203x157	852	6
APRSMB201	177x132	568	12
APRSMB101	105x143	284	12



ALCHEMY BALANCE COUPE BUFFET BOWL

code	mm	pcs.
APRBAC141	ø385	4
APRBAC101	ø265	6
APRBAC81	ø203	6



ALCHEMY BALANCE FOOTED SOUP BOWL

code	mm	ml	pcs.
APRBAFSB1	ø150x(H)105	340	6



ALCHEMY BALANCE RICE BOWL

code	mm	ml	pcs.
APRBAR161	ø140x(H)55	440	12
APRBARB91	ø110x(H)65	256	24
APRBARB41	ø90x(H)50	125	24













ALCHEMY BUFFET TRAYS

Create eye-catching buffet displays with Alchemy's buffet trays. This range is ideal for buffet presentations, lunches and conference catering. The Alchemy Buffet collection is a creative evolution of shapes that accentuate the stunning Balance and Moonstone profiles.





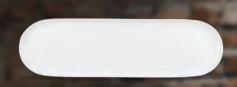


code	mm	pcs
APRBART51	580x200	4
APRBART21	560x163	4
APRBART31	530x325	2
APRBART41	460x100	4
APRBART1	300x145	6
APRBART61	170×100	6



ALCHEMY BALANCE WHITE **SQUARE BUFFET TRAY**

code	mm	pcs
APRBAST1	303x303	4



ALCHEMY MOONSTONE OVAL LRG BUFFET TRAY

code	mm	pcs
APRSMBTL1	580x200	4
APRSMBTM1	580x150	4
APRSMRTS1	580x100	4





RUSTICS LINE

Rustics Porcelain Buffet Bowls add expressiveness to buffet displays with their vibrant colors. The collections are

complemented by cups with an ergonomic shape. The perfect complement to the Rainbow buffet!



RUSTICS BLACK SPARKLE RIPPLE DELI BOWL

mm	ml	pcs.
ø210x(H)90	2180	4
ø165x(H)90	1180	6
	ø210x(H)90	ø210x(H)90 2180



RUSTICS RED SPARKLE RIPPLE DELI BOWL

code	mm	ml	pcs.
ZCRRRB741	ø210x(H)90	2180	4
ZCRRRB401	ø165x(H)90	1180	6



RUSTICS GREEN SPARKLE RIPPLE DELI BOWL

code	mm	ml	pcs.
ZCGRRB741	ø210x(H)90	2180	4
ZCGRRB401	ø165x(H)90	1180	6



SNUG MUGS MUG BLACK

code	mm	ml	pcs.
ZCASMGBK1	ø100x(H)80	355	6



SNUG MUGS MUG RED

code	e mm		pcs.	
ZCASMGRD1	ø100x(H)80	355	6	



SNUG MUGS MUG GREEN

code	mm	ml	pcs.
ZCASMGGR1	ø100x(H)80	355	6













mm	pcs.	code	code	code	code
350x260	6	04ALM001512	04ALM001510	04ALM001511	04ALM001509
350x160	6	04ALM001591	04ALM001593	04ALM001594	04ALM001595
270x210	6	04ALM001584	04ALM001586	04ALM001587	04ALM001588
190x180	12	04AI M001577	04AI M001579	04ALM001580	04AI M001581

OVAL MINI DISH









code code code mm ø110 12 04ALM001632 04ALM001634 04ALM001635 04ALM001636

MINI DISH WITH HANDLE









code code mm code code 18 ø60 04ALM001710 04ALM001708 04ALM001709 04ALM001707

MINI BAKING DISH

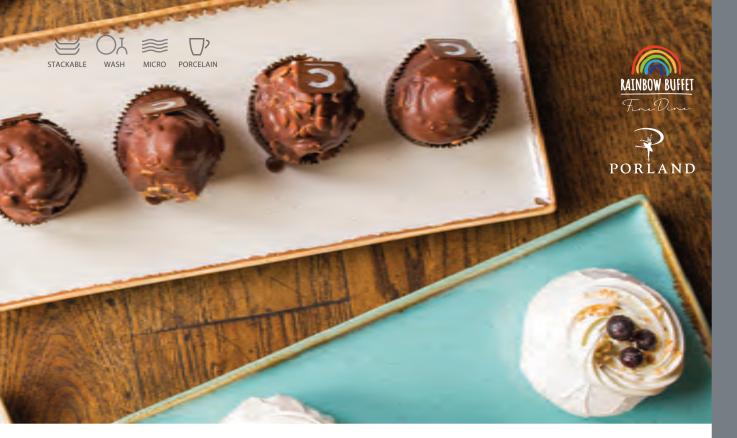








mm	pcs.	code	code	code	code
70x70	18	04ALM001625	04ALM001627	04ALM001628	04ALM001629











code	
04ALM001508	
04ALM001596	
04ALM001589	
04ALM001582	

04ALM001507
04ALM001592
04ALM001585
04ALM001578
THE PARTY OF THE P

code



04ALM002456











code 04ALM001637

code 04ALM001633

04ALM002470

04ALM001631









code 04ALM001706

code 04ALM001705

code 04ALM002594

code 04ALM001704











 code
 code

 04ALM001630
 04ALM001626

04ALM002593

code 04ALM001624





VERSATILE DESSERT CUP

code	mm	ml	pcs.
H3951	ø98x(H)90	120	6
H4668	ø60x(H)62	40	2



APETIZER BARIL

code	mm	ml	pcs.
N6550	ø58x(H)80	160	6



APETIZER SHETLAND

code	mm	ml	pcs.
C8222	ø60x(H)78	90	6



APETIZER ESKALE

code	mm	ml	pcs.
L3751	ø77x(H)78	180	6
N6551	ø58x(H)80	90	6



Fine Dine



MELAMINE APPETIZING SPOON

code	mm	pcs.
566534	135x45	24



VETRO FINGERFOOD SQUARE TRANSPARENT GLASS DISH

code	mm	pcs.
429792	80x80	12



VETRO FINGERFOOD RAIN DROP TRANSPARENT GLASS DISH

code	mm	pcs.
429815	80x100	12



MELAMINE APPETIZING SPOON

code	mm	pcs.
566596	135x45	24



VETRO FINGERFOOD SQUARE BLACK GLASS DISH

code	mm	pcs.
429860	80x80	12



VETRO FINGERFOOD RAIN DROP BLACK GLASS DISH

code	mm
429877	80x100



NECESSITY OBLIQUE FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789070	90	24



NECESSITY DROP FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789032	90	24



NECESSITY HANDLE FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789049	100	24



NECESSITY PORCELAIN FINGERFOOD DISH

code	mm	pcs.
789056	80	24



NECESSITY SQUARE FINGERFOOD PORCELAIN DISH

code	mm	pcs.
789063	50	24





Melamine

The Fine Dine melamine is made of the best materials available in the market. It is perfect for serving cold dishes and snacks. The broad selection of shapes and forms improves the presentation of dishes in buffets or gourmet restaurants. Melamine dishes are exceptionally light and impact resistant. They can be washed in dishwashers.







Fine Dine



ROCK SLANTED BOWL, BLACK

NEW

code	capacity (ml)	dimensions (mm)
562321	1100	282x275x(H)115
562307	700	232x225x(H)95



code	capacity (ml)	dimensions (mm)	
562345	1600	260x220x(H)95	





ROCK SLANTED BOWL, BLACK

code	size	dimensions (mm)	
562383	GN 1/1	530x325	
562307	GN 1/2	265x325(H)95	



ROCK SLANTED BOWL, GREY

code	size	dimensions (mm)
562390	GN 1/1	530x325
562376	GN 1/2	265x325(H)95



ROCK SLANTED BOWL, GREY

code	capacity (ml)	dimensions (mm)
562338	1100	282x275x(H)115
562314	700	232x225x(H)95

NEW



BUFFET BOWL, GREY

code	capacity (ml)	dimensions (mm)
562352	1600	260x220x(H)95











SLANTED BOWL MADE OF MELAMINE, BLACK

code	dimensions (mm)	
779675	ø262x(H)138	
779668	ø233x(H)125	



VELOCITY MELAMINE RAMEKIN

code	capacity (l)	mm	pcs.	
561720	100	ø85x(H)45	12	_
561713	80	ø80x(H)40	12	
561706	50	ø70x(H)35	12	_
565650	50	ø70x(H)35	set of 4 pcs.	NEW



MELAMINE ROUND CAKE STAND

code	mm
561775	ø310x(H)160
566572	ø310x(H)80



MELAMINE SAUCE LADLE

Capacity 40 ml

code	length (mm)	colour	pcs.
563632	180	white	6
563649	180	black	6



SLANTED BOWL MADE OF MELAMINE, WHITE

code	dimensions (mm)	
779712	ø262x(H)138	
779705	ø233x(H)125	



VELOCITY MELAMINE SLANTED BOWL

code	mm	pcs.
564592	110x110x(H)100	12
564585	97x97x(H)80	12
564578	70x70x(H)60	12



MELAMINE SQUARE CAKE STAND

code	mm
566527	310x310x(H)160
566589	310x310x(H)80











MELAMINE GN 1/1 PLATTER

code	dimensions (mm)	
561607	530x325x(H)20	



MELAMINE RECTANGULAR PLATTER

code	dimensions (mm)
561515	495x270x(H)56
561508	360x205x(H)38



MELAMINE GASTRONORM TRAYS WITH SLIM RIM

code	size	dimensions (mm)
566008	GN 1/1	530x325x(H)20
566015	GN 1/2	325x265x(H)20
566022	GN 1/3	325x176x(H)20
566046	GN 1/4	265x162x(H)20
566053	GN 2/4	525x160x(H)20



MELAMINE BANQUET TRAY GN 2/3

code	dimensions (mm)	
566930	354x325x(H)20	



GN TRAY IN MELAMINE, BLACK

code	size	dimensions (mm)
870648	GN 1/1	530x325x(H)30
870655	GN 1/2	325x265x(H)30
870686	GN 2/4	530x162x(H)30
870662	GN 1/3	325x176x(H)30
870679	GN 1/4	265x162x(H)30



GN TRAY IN MELAMINE, WHITE

code	size	dimensions (mm)
870693	GN 1/1	530x325x(H)30
870747	GN 1/2	325x265x(H)30
870778	GN 2/4	530x162x(H)30
870754	GN 1/3	325x176x(H)30
870761	GN 1/4	265x162x(H)30



MELAMINE SQUARE BOWL, BLACK

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MELAMINE SQUARE BOWL, WHITE

code	dimensions (mm)
779637	190x190x(H)90
779620	125x125x(H)65



MELAMINE SQUARE BOWL

code	dimensions (mm)
561584	270x270x(H)105
561577	190x190x(H)100
561560	130x130x(H)65



CONCRETE BOWLS

A collection of designer bowls in three sizes made of concrete; perfect for buffets decorated in an industrial style. The non-slip base makes the bowls stay firmly on wooden stands.

CONCRETE BOWL	CONCRETE BOWL	CONCRETE BOWL
566268	566275	566282
1100 ml	1700 ml	2500 ml
ø220x(H)60/105 mm	ø260x(H)75/130 mm	ø295x(H)85/145 mm

BUFFET STAND - ACACIA WOOD	BUFFET STAND - ACACIA WOOD
566312	566329
Ø150x(H)100 mm	ø250x(H)150 mm



















| EMPILABLE BOWL |
|----------------|----------------|----------------|----------------|----------------|
| 10011 | 10018 | 10040 | 10019 | 10000 |
| 35 ml | 75 ml | 150 ml | 240 ml | 385 ml |
| ø58x(H)105 mm | ø73x(H)32 mm | ø88x(H)39 mm | ø103x(H)45 mm | ø118x(H)54 mm |
| 6 pcs. |

EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
10003	10027	10022
620 ml	1100 ml	1800 ml
ø138x(H)52 mm	ø170x(H)78 mm	ø200x(H)92 mm
6 pcs.	6 pcs.	6 pcs.

EMPILABLE BOWL	EMPILABLE BOWL
10021	10029
2900 ml	6000 ml
ø230x(H)105 mm	ø290x(H)133 mm
6 pcs.	6 pcs.

BUFFET





code	Nº		lenght (mm)
6099720-C	1	Oryx – bread knife 8"	390
3959017-C	2	Empire Café pie server	322
3959616-C	3	Empire Café ladle ø 7 cm	323
3959219-C	4	Empire Café service spoon	343
3959821-C	5	Empire Café tongs	243
171431	6	Lettuce tongs	220
171448	7	Cake tongs	215
171455	8	Ice tongs	160
171462	9	Sugar tongs	160
171424	10	Pasta tongs	220

CHEF DE CUISINE KITCHEN EQUIPMENT

Chef de cuisine, based on its many years of experience in the industry, combined with advanced technology, has specialized in the production of 18/10 stainless steel cookware with the highest strength and parameters adapted to professional applications. The production technology is based on the innovative Dynamic Impact system - impact bonding, which means that the three-layer coating, serving as the bottom in each professional vessel, is made by the impact method under a pressure of 2,500 tons. The forged thermal bottom has a specially profiled bottom, which under the influence of tem-

18/10











perature changes its shape to a perfectly flat, which means that even at very high temperatures it retains the ability to cook and fry evenly.

At the bottom of the vessel, between two layers of **CrNi acid steel**, there is an aluminium layer of almost 10mm thickness, depending on the size (CrNi steel 0.7 mm + Al 8.0 mm + CRNi 1.2 mm steel). The material used is characterized by low surface porosity, which ensures easy cleaning, is characterized by exceptional resistance to damage, and at the same time does not react with food, protecting it against the effects of acids.





The bottom retains heat, but also distributes heat quickly and evenly, which **saves about 60% of energy** compared to pots made with ordinary soldering technology.

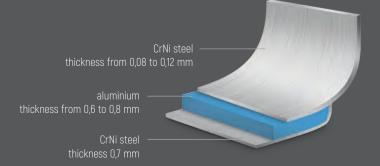
The rigid edge technology obtained thanks to the appropriate rim profile, the strictly defined composition of 18/10 steel and the laboratory-selected thickness of the side walls (up to 1.2 mm) prevents deformations due to shock temperature changes. For the convenience of use, the dishes are equipped with ergonomic handles, spot- riveted up to 10 points, which additionally ensures the highest durability.

Chef de cuisine pots can be used on all possible types of cookers (gas, ceramic, electric and induction) and can also be washed in the dishwasher.





SANDWICH BOTTOM triple-layer aluminum / steel bottom for fas and even heat distribution

























code	mm	L
831144	ø200x(H)170	5,3
831151	ø240x(H)195	8,8
831168	ø280x(H)230	14,2
831175	ø320x(H)275	22,1
831182	ø360x(H)290	29,5
831199	ø450x(H)280	44
831229	ø500x(H)300	58



DEEP CASSEROLE

code	mm	L
831083	ø160x(H)110	2
831236	ø200x(H)130	4,1
831243	ø240x(H)150	7
831250	ø280x(H)170	11
831267	ø320x(H)190	15
831274	ø360x(H)220	23
831281	ø400x(H)250	32
831298	ø450x(H)220	35



SHALLOW CASSEROLE

code	mm	
831304	ø160x(H)70	1,4
831311	ø200x(H)90	3
831328	ø240x(H)105	4,7
831335	ø280x(H)120	7,4
831342	ø320x(H)150	12,1
831359	ø360x(H)170	17,3
831366	ø400x(H)190	25





CONVEX LID

code	mm	
831373	ø160	
831380	ø180	
831397	ø200	
831427	ø240	
831434	ø280	
831441	ø320	
831458	ø360	
831465	ø400	
831472	ø450	
831489	ø500	
831496	ø600	



SAUCEPAN

code		mm	L
831663		ø120x(H)60	0,7
831670		ø160x(H)70	1,4
831687		ø160x(H)110	2,2
831694		ø180x(H)90	2
831724		ø180x(H)120	3,1
831731		ø200x(H)130	4,1
831748		ø200x(H)100	2,8
831755		ø240x(H)105	4,7
831762		ø240x(H)150	6,8
831779	handle	ø280x(H)170	10,5















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IMPRESSIVE FRYING PAN

High-quality, innovative coating inside and outside as well healthy cooking. The pans are made of 4 mm thick aluminum, thanks to which they heat up quickly and evenly, and at covered with a durable, double non-stick coating that ensures that the ingredients do not burn, and you can use less fat for frying. The ventilated, ergonomic 18/10 stainless steel

handle is attached with three rivets, and the handle insulation is made of plastic, which ensures that the pan lies firmly in allows you to quickly and conveniently hang the item on a hook. them on the table and serve dishes to guests. The products are easy to clean and, importantly in a professional kitchen, they can be washed in the dishwasher.



IMPRESSIVE FRYING PAN WITH DOUBLE NON-STICK COATING

code	mm
621011	ø240
621028	ø280
621035	ø320
621042	ø360

2. non-stick coating

















The elegant Prime Pans by Chef de Cuisine are made of durable, polished stainless steel and have an incredibly durable bottom shaped with Dynamic Impact technology and come with a free 10-year warranty!

High-quality products with a multi-layer 8 mm thick bottom perfectly conduct heat, while the non-heating, ventilated handle



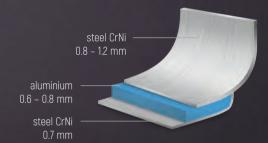


ensures comfortable work. Thanks to the poured, heat-resistant, non-stick coating, cleaning is extremely simple and you can prepare dishes with a minimum amount of fat. The pans can be used on all conceivable types of cookers and are dishwasher



STAINLESS STEEL FRYING PAN

code	mm	L
831526	ø200x(H)50	1,6
831533	ø240x(H)55	2,5
831540	ø280x(H)60	3,7



STAINLESS STEEL FRYING PAN

code		mm	L
831557	handle	ø320x(H)70	6
831564	handle	ø360x(H)70	8
831571	handle	ø400x(H)80	10

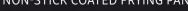


NON-STICK COATED FRYING PAN

code	mm	L
831588	ø200x(H)50	1,6
831595	ø240x(H)55	2,5
831625	ø280x(H)60	3,7



code		mm	L
831632	handle	ø320x(H)70	6
831649	handle	ø360x(H)70	8,1
831656	handle	ø400x(H)80	10,1



code		mm	L
831632	handle	ø320x(H)70	6
831649	handle	ø360x(H)70	8,1
831656	handle	ø400x(H)80	10,1









For almost 100 years, the French company Déglon has become one of the leading brands in the production of knives and accessories for kitchen and serving dishes. Willing to accompany professionals, enthusiasts and gourmets in their daily lives and to facilitate their work, the company has based its activities on the commitment to create products that are useful, innovative and covered by a lifetime warranty. Durability is the most important requirement, so Déglon's technical teams prioritize the following 4 core areas:

Choosing the best steel

Advances in technology have made stainless steel increasingly productive in terms of cutting force, corrosion resistance and flexibility. A good steel for making knives typically contains 85% iron, 13 to 15% chromium (anti-corrosive agent) and also about 0.4% carbon (a factor determining the hardness of the blades).

Other ingredients such as molybdenum, vanadium and nickel may be added in very small amounts to increase corrosion resistance or extend the life of the cutting edge.

Obtaining the best heat treatment

Hardening involves heating the steel to a temperature of about 1040°C, and then rapidly cooling it, which increases the hardness of the blade.

A second heating to about 200°C (called ,tempering") followed by a slow cooling produces blades that have excellent impact and corrosion resistance, and are tough, cut and long lasting.

Adaptating of the blade profile and thickness to each application

Knife blades have always been forged since the beginning of metal processing, but since the advent of rolling techniques (crushing metal between two rollers located very close to each other) in the 1920s, the production of cut blades has developed. This modern process provides blades with high regularity and lower cost, while guaranteeing excellent mechanical and cutting properties. Many professional knives are still manufactured with forged blades, but once the blades (whether forged or cut) have been properly machined, aesthetics should be the only selection criterion, or the material from which the handle is made.

Choosing and applying the best sharpening angle

It will provide the best cut from the first use and will last longer than the average for most major international brands. Déglon is one of the few knife manufacturers in the world to have a standardized knife cutting time control machine. This approach allows you to achieve unprecedented cutting performance.

Many people still prefer wooden handles because of their aesthetic qualities and feel in the hand, but the use of the plastic injection molding method allowed for the creation of ergonomic and original shapes while reducing production costs while maintaining high hygiene standards by eliminating any gaps.

COMPLIANCE WITH ALL THESE CRITERIA ALLOWS OUR CUSTOMERS TO OFFER A LIFETIME WARRANTY* on DÉGLON knives, spatulas and serving accessories.

* (the warranty applies to normal use of the product)

In contact with a saline environment, if the dishwasher is not properly adjusted, in the presence of low pH water (below 7) or some liquids (vinegar, cola, etc.), small spots of oxidation may appear on the blade. We advise you to avoid leaving your tools in contact with moisture and food and to dry them well after cleaning.











CERTIFICAT

CERTIFICAT QUALITÉ GARANTIE À VIE

DÉGLON

lifetime warranty - it covers knives, spatulas and serving tools within normal use

blade made of high-quality stainless steel - it provides a balance between durability, flexibility and corrosion resistance

each piece subjected to quality control - at the last stage control of the estimated cutting time

ergonomic handle - made of materials resistant to washing in a dishwasher, sterilization and impacts

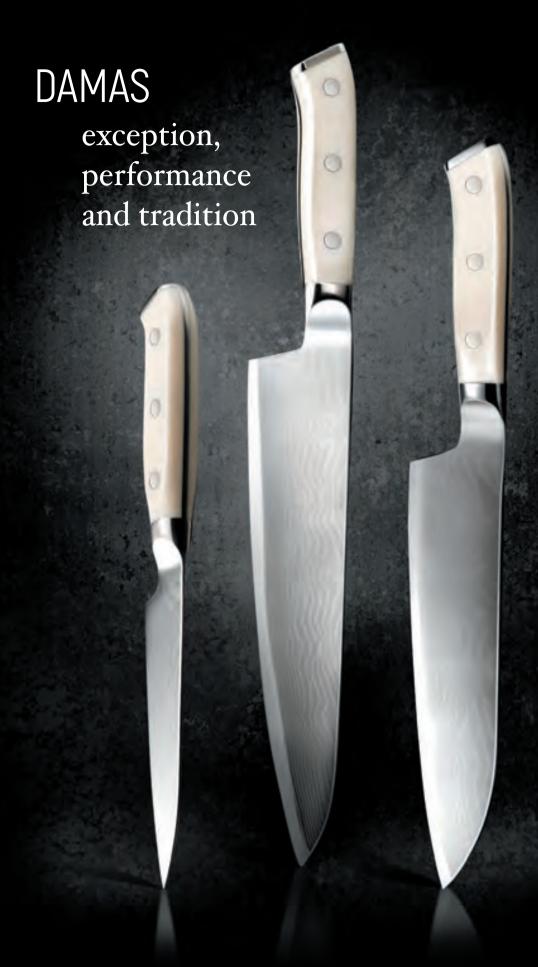
use of the best sharpening angle - service life higher than average for most major international brands

advanced hardening process - ensures long life and sharpness

a full range of specialized products

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Fine Dine





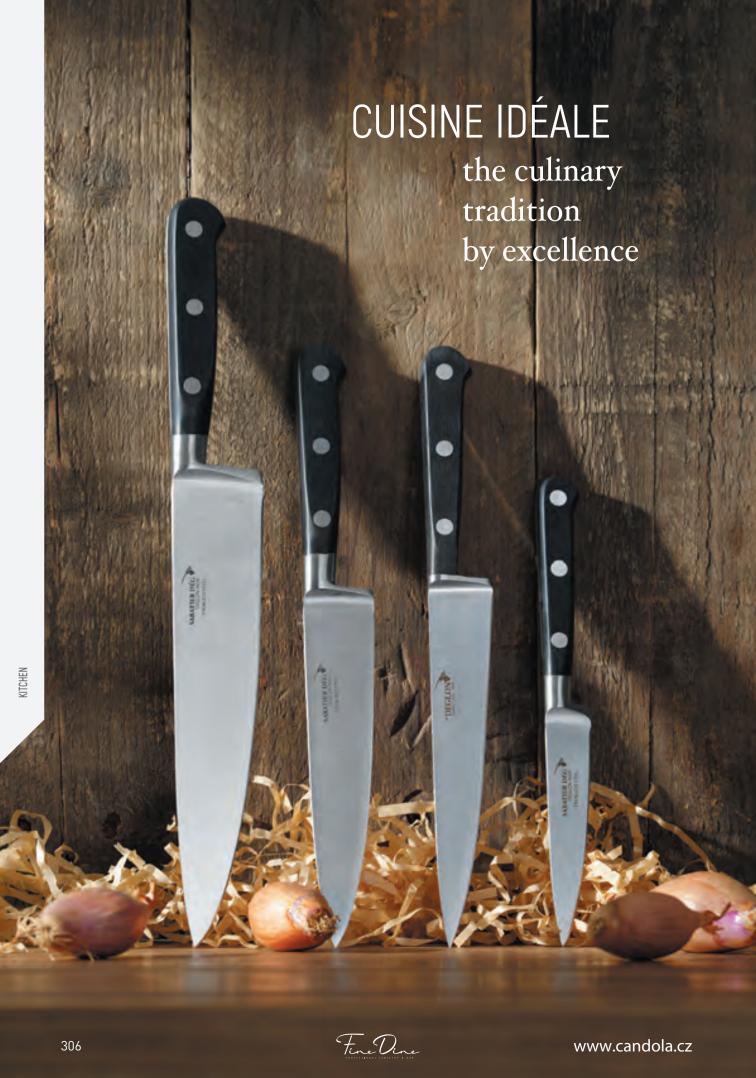


DAMAS

Knives offering cutting quality, aesthetics and comfort of use: Blade composed in its heart of the famous AUS10 steel, highly loaded in carbon, bringing hardness and longevity of cutting. On both sides, 33 layers of 2 steels: 420 & 431, ensuring exceptional anti-rusting property and aesthetics.

Handle made of «Corian» material: excellent resistance to shocks, stains, UV and bacteria.

code	N°		blade length (mm)
5807211-C	1	Paring knife	110
5807218-C	2	Santoku knife	180
5807220-C	3	Chefs knife	200
5807225-C	4	Chefs knife	250









CUISINE IDÉALE

This series offers an optimum balance between a traditional design and guaranteed sturdiness thanks to its massive bolster.

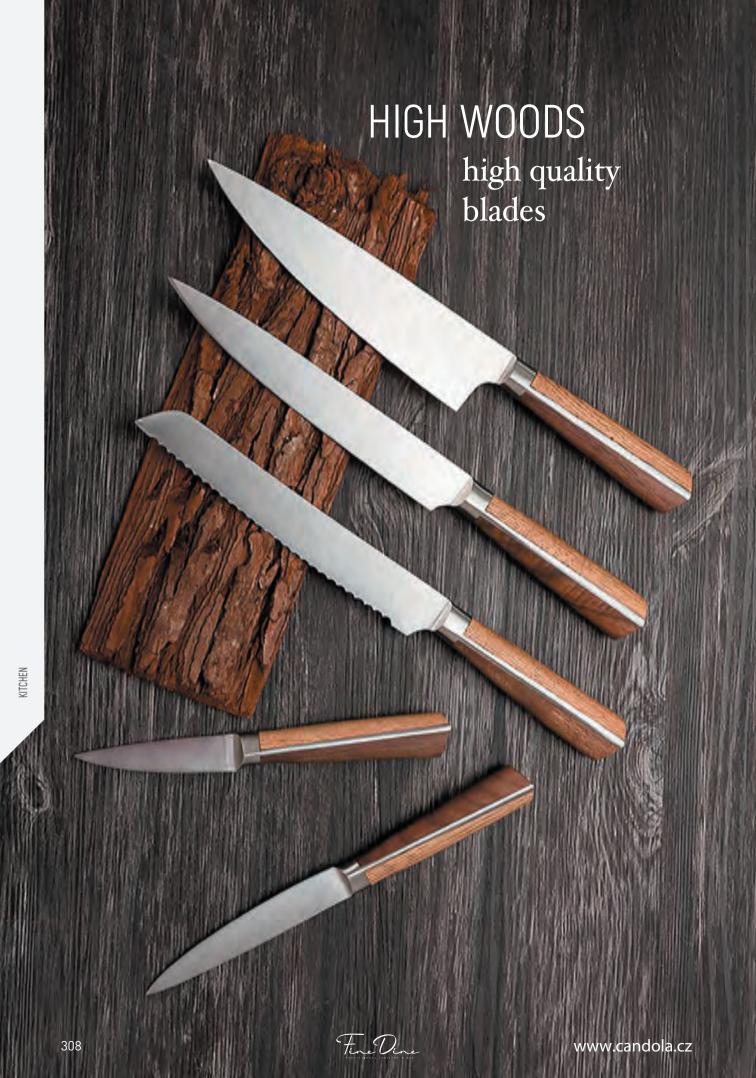
Stainless steel blade with molybdenum and vanadium.

A massive and round bolster for a greater maneuverability.

A thermoplastic handle, assembled with 3 traditional rivets

– dishwasher safe.

code	N°		blade length (mm)
6004010-C	1	Paring knife	100
6004015-C	2	Utility knife	150
6004020-C	3	Chefs knife	200
6004025-C	4	Chefs knife	250
6044117-C	5	Chefs fork	170
6084015-C	6	Canadian fillet knife	150
6114020-C	7	Bread knife	200
6144025-C	8	Slicing knife	250









HIGH WOODS

The innovative combination of two noble woods with steel High quality blades, an amazing design combining white oak and walnut tree

Blades made of 5CrMov15 martensitic stainless steel: performance as a choice.

High level of hardness (55-57 HRC) for an increased cutting edge lifetime. High chromium content for an excellent resistance to corrosion.

A «carved» bolster made of 430 stainless steel, just like a bridge between the original handle shape and the professional blades with a traditional design.

An unconventional and ergonomic handle design with a diamond shape that combines wood and steel: in this knife collection, the handle is made of two noble woods, white oak and walnut wood (darker tone) emphasised by a tang made of 430 stainless steel.

code	Nº		blade length (mm)
5985009-C	1	Paring knife	90
5985015-C	2	Utility knife	150
5985018-C	3	Santoku knife	180
5985020-C	4	Chefs knife	200
5985025-C	5	Chefs knife	250
5985120-C	6	Bread knife	200

NEW



BONNE CUISINE

Conceived to withstand a demanding use, this traditional series offers a very complete range. Blades made of X46Cr13 stainless steel.

A long-tang blade assembled with 3 tubular rivets for a greater sturdiness.

Handle with a guard and a "corbain" (curved handle's bottom) for an optimum holding.

Made of ABS – dishwasher safe.

Nº		blade length (mm)
1	Paring knife	100
2	Utility knife	150
3	Chefs knife	200
4	Chefs knife	250
5	Canadian fillet knife	170
6	Canadian fillet knife	200
7	Ham knife	280
8	Cleaver	180
	1 2 3 4 5 6 7	1 Paring knife 2 Utility knife 3 Chefs knife 4 Chefs knife 5 Canadian fillet knife 6 Canadian fillet knife 7 Ham knife





MAXIFIL

Stainless steel Black ABS dishwasher safe handle with aluminium rivets.

code	Nº		blade length (mm)
7804025-C	1	Butchers knife	200
7804030-C	2	Butchers knife	300
7824014-C	3	Boning knife	140
7824017-C	4	Boning knife	170
7844015-C	5	Narrow boning knife	150
7884020-C	6	Flexible skinning knife	200



NEW



code	Nº		blade length (mm)
6704018-V	1	Professional fish descaler	304
6709011-C	2	Fish bone tongs	300
0460928-V	3	Oyster knife with guard – molded	155
2300405-C	4	Dune – oyster knife	255
6934015-C	5	Slotted cheese knife	390
6934011-C	6	Parmesan cheese knife	190
6304013-C	7	Cheese knife – massive bolster	285





code	Nº		blade length (mm)
6534028-C	1	Pastry knife	465
6414015-V	2	Palette knife – molded	260
6414021-V	3	Palette knife – molded	325
6414025-V	4	Palette knife – molded	370
6414030-V	5	Palette knife – molded	420
6414035-V	6	Palette knife – molded	470
6414518-V	7	Cranked palette knife	290
6414525-V	8	Cranked palette knife	360
6414530-V	9	Cranked palette knife	410
6451010-V	10	Triangular spatula	230
6474018-V	11	Chocolate-coating spatula	240
2714013-V	12	Whisk	240
2764011-V	13	Pastry brush	210

NEW





code	N°		blade length (mm)
2564607-V	1	Pastry wheel ø37 mm - plain	170
2564010-C	2	Professional pizza wheel ø80 mm - molded	385
6434515-V	3	Stopglisse - large turner	260
3845015-V	4	Mashed potatoes	255
3945131-V	5	Fine grater	310
3945731-V	6	Ultra coarse grater	310
3945139-V	7	Fine grater	390
3945539-V	8	Coarse grater	390
3934114-V	9	Strainer ø14 cm	280
3934120-V	10	Strainer ø20 cm	375











code	Nº		blade length (mm)
3708022-C	1	Dressing tongs-straight-22 cm	280
3708030-C	2	Dressing tongs-straight-30 cm	300
3710116-C	3	Dressing tongs curved ends	280
1514011-V	4	Tomato knife	220
2044007-V	5	Peeler	175
2045005-V	6	Speed peeler	170
2542111-V	7	Apple corer – large model	230
5624111-V	8	Grapefruit knife	210
2404422-V	9	Melon baller 22 mm – sharpened	167
2404428-V	10	Melon baller 28 mm – sharpened	170
2504105-V	11	Lemon decorator	155
2514105-V	12	Decozest	155
2524104-V	13	Zester	145
6304009-V	14	Paring knife	200
1194091-C	15	2 curved paring knives – molded	285
1204691-C	16	2 paring knives	285
1204692-C	17	2 paring knives	285





code	Nº		blade length (mm)
3745015-V	1	Cooks curved fork	270
3855016-V	2	Plain serving spoon – short	280
3855021-V	3	Plain serving spoon – long	325
3865016-V	4	Perf. serving spoon – short	280
3865021-V	5	Perf. serving spoon – long	320
3895017-V	6	Serrated pastry server	290



code	N°		blade length (mm)
9975600-C	1	Manual sharpener	225
3344530-V	2	Round sharpening steel – 300 mm	435





ELECTRIC KNIFE SHARPENER, 4-DISC

Efficient and easy to use - sharpening in one step - 2 to 3 consecutive strokes are enough to get a sharp and burr-free edge on all well-kept knives

No adjustments or special skills are needed.

The sharpening angle is given by the crossing of 4 discs and the guide positioning the blade, which ensures precise and regular sharpening. The knife sharpener is universal: suitable for all types of knives, smooth or serrated, with short (kitchen, table, steak, etc.) or long (cutting, butcher, ham, etc.) blades.

Compact size.

Weight 950 g.

code	mm	V
820650	155x145x(H)95	230





Switches, varied speed





The Wave ~ Action® system constantly pushes the mix down towards the blades for a smoothie effect

code	HBF510-CE*	HBF510S-CE*
container	stackable copolyester jug with a capacity of 1.4 l (BPA-free)	stainless steel container, capacity of 1.8 l, with a comfortable one Easy-Grip handle
controls	switches, varied speed	switches, varied speed
dimensions	190x210x(H)490 mm	190x210x(H)515 mm
power	1789 W	1789 W
voltage	230 V	230 V
weight	5,1 kg	5,1 kg
accessories	copolyester (Tritan) container	stainless steel container
code	6126-455-CE	6126-510S-CE



21 cm 19 cm 51,5 cm

HBF510S-CE

HBF 510/S EXPEDITOR™ CULINARY BLENDER

Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.

Slicing function - the smooth transition between low and high speed.

2.4 HP engine - has enough torque to cut products.

Patented Wave-Action® system - forces the products to constantly pass through the blades to ensure proper emulsification of the mixture.

All metal cutting mechanism - long life.

A large scoop (118 ml) - makes it easy to add liquids to the emulsion while blending. Stainless steel blades - cope with products quickly.

Jar Pad Sensor - turns off the engine when the container is removed from the socket. Robust **metal drive clutch**.













HBF510-CE





One-Touch CHOP Function Unique, versatile feature that offers you the ultimate control over foods consistency





The Wave ~ Action® system constantly pushes the mix down towards the blades for a smoothie effect

code	HBF600-CE	HBF600S-CE
container	stackable polycarbonate jug with a capacity of 1.8 l	stainless steel container, capacity of 1.8 l, with a comfortable one Easy-Grip handle
controls	electronic touchpad	electronic touchpad
dimensions	178x229x(H)458 mm	178x229x(H)483 mm
power	750 W	750 W
voltage	230 V	230 V
weight	6,4 kg	5,9 kg
accessories	polycarbonate container	stainless steel container
code	6126-HBF600	6126-HBF600S

HBF 600/S EXPEDITOR™ CULINARY BLENDER

3 HP engine - has enough torque to cut products.

Large scoop - it makes it easier to add liquids to the emulsion while blending. **Patented Wave~Action® system** - forces the products to continuously pass through the blades to ensure proper emulsification of the mixture.

Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade

- Ensures that these components will be free from defects in material or workmanship for their entire service life.

Slicing function - switching between low speed and user-selected high speed. **Variable speed and pulse blend** - for blending, pureeing, grinding, chopping and emulsifying.



320













Equipped with a wide variety of touch controls and a variable speed dial to provide multiple possibilities for every commercial kitchen





The Wave ~ Action® system constantly pushes the mix down towards the blades for a smoothie effect



Features a unique transparent lid for optimal control over food texture and consistency. Large 120 ml dosing cup makes adding liquid for emulsions easy while blending hot and cold food

code	HBF1100S-CE	
dimensions	226x378x(H)481 mm	
power	3,5 KM	
voltage	230 V	
weight	11 kg	





HBH1100 S EXPEDITOR™ CULINARY BLENDER

Save time - the HBF1100S is fully equipped to achieve great results in a short time, from the efficient 3.5 hp engine to the specially designed blade to the large capacity container.

Unique slicing feature - manipulates the blades between the slow speed and the cook's selected blend speed. Such pulsating movements cause the products to move continuously, even with a small amount of liquid in the container. Perfect for hummus, salsa, smoothies and dressings.

Programmable buttons - give the user a lot of possibilities and precise control. As a result, the recipes are repeatable, which saves time. You can easily adapt to menu changes by modifying the programmed cycles using a memory card.

Speed control - the ability to smoothly adjust the speed from low (ideal for salads, cutting and grinding) to high (for a quick smoothie consistency).

Pre-programmed Timer Buttons - the user can take care of other tasks by using the 4 timer buttons and choosing between HIGH, VARIABLE, CHOP or PULSE modes.

Lid Lock Function - Designed with safety in mind. The lock function with indicator light is to ensure that the blender will not start if the jug and lid are not properly fitted.

Low profile - provides convenient access to the container on each kitchen counter. It also makes it easier to move the blender between different stations. Durable construction

- made for long-term use in kitchens with high work intensity.

HBF 510/S Expeditor™

HBF 600/S Expeditor™



Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.

Slicing function - the smooth transition between low and high speed.

2.4 HP engine - has enough torque to cut products.

Patented Wave-Action® system - forces the products to constantly pass through the blades to ensure proper emulsification of the mixture.

All metal cutting mechanism - long life.

A large scoop (118 ml) - makes it easy to add liquids to the emulsion while blending.

Stainless steel blades - cope with products quickly.

Jar Pad Sensor - turns off the engine when the container is removed from the socket.

Robust metal drive clutch.

3 HP engine - has enough torque to cut products. **Large scoop** - it makes it easier to add liquids to the emulsion while blending.

Patented Wave-Action® system - forces the products to continuously pass through the blades to ensure proper emulsification of the mixture.

Lifetime Warranty on Stainless Steel Cutting
Mechanism and Blade - Ensures that these
components will be free from defects in material
or workmanship for their entire service life.
Slicing function - switching between low speed
and user-selected high speed.

Variable speed and pulse blend - for blending, pureeing, grinding, chopping and emulsifying.







HBH1100 S Expeditor™

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Programmable buttons - give the user a lot of possibilities and precise control. As a result, the recipes are repeatable, which saves time. You can easily adapt to menu changes by modifying the programmed cycles using a memory card.

Speed control - the ability to smoothly adjust the speed from low (ideal for salads, cutting and grinding) to high (for a quick smoothie consistency).

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Lid Lock Function - Designed with safety in mind. The lock function with indicator light is to ensure that the blender will not start if the jug and lid are not properly fitted.

Low profile - provides convenient access to the container on each kitchen counter. It also makes it easier to move the blender between different stations.

Durable construction - made for long-term use in kitchens with high work intensity.



HBF1100S-CF

1151 22000 62
3,5 KM
4 l, stainless steel
✓
varied
✓
✓
cover lock
✓
3 years
transparent cover,
clock/user program buttons
226x378x(H)481 mm
3,5 KM
230 V
11 kg
✓
✓
✓
✓
✓
✓
✓
V
<i>V</i>
<i>V</i>
✓

Hamilton Beach

STAND MIXER - 8 QUART CPM800

COMPACT, DURABLE AND VERSATILE



Tilt head

 quick and easy exchange of tips and removal of the bowl. This functionality makes it much easier to add ingredients and access the sides of the bowl.

Strong tips

Stainless steel. The heavy-duty dough hook, beater and whisk have splash guards to keep ingredients away from the hub area.

8 liter stainless steel bowl Equipped with 2 handles for safe carrying of contents.

It covers material and manufacturing defects for a period of 2 years from the date of purchase.

Global Warranty

Metal gears

Hard metal gears adjust speed and torque for all three tips.

Die-cast aluminum body

Smooth, elegant and built to last for years of everyday use.
The surface is easy to clean.

Seven speed levels + pulsation mode

Electronic speed control. Adjust the speed of mixing during operation.

Easy-to-use START/STOP buttons

Easy to handle and sealed for exceptional cleanliness, durability and water resistance. A flashing LED light lets you know when the device is on and ready for use.

BPA-free plastic bowl cover

Prevents splashing. Equipped with a protective cover for the bowl with a large chute for adding ingredients. The 230 V model is equipped with a lid lock to meet safety requirements.

Built for versatility and energy-saving for all types of catering kitchens, our stand mixer is not just for small bakeries and patisseries. From restaurant chains and independent venues to catering and healthcare facilities, the 8-liter CPM800 from Hamilton Beach Commercial® gives your business a versatile utility that gives you the ability to create countless different recipes in small batches. Use it for everything from whipped cream, meringues and toppings to mashed potatoes, pancake

dough - even your favorite chocolate chip cookie recipe - all quickly and efficiently without the hard work. A variable 7-position knob gives you the control you need to achieve the repeatable effect you're looking for. The durable stainless steel attachments are designed for whipping, mixing, beating and kneading - giving you more time and freedom to be creative in your kitchen.

code	mm	W/V
CPM800-CE	350x430x(H)400	1500/230





ACUVIDE™ 1000 IMMERSION CIRCULATOR

DESIGNED FOR COMMERCIAL KITCHENS

Water level markings In case the water level is too high or too low, you will hear an audible alarm and the equipment will automatically turn off. Cleaning cycle and reminder - removes calcification to ensure proper operation of the circulation pump SISE

Dishwasher safe

The stainless steel housing can be removed from the device and placed in the dishwasher.

IPX7 design

It prevents malfunctions in the event of accidental dropping into water.

Clear display with touchpad controls

The top number shows the water temperature within one-tenth of a degree and the bottom number shows the remaining cooking time in hours and minutes. The touchpad controls sit flush with the device surface for easy cleaning. This device also has a cleaning cycle and reminder to remove calcification, which allows you to maintain the best performance of your circulator. Displays the temperature in degrees Fahrenheit or Celsius with an accuracy of 0.1°.

Adjustable clock

- up to 99 hours of cooking.

Adjustable clamp

Easily attaches the circulator to containers of different heights. No additional tools are needed.

Water jet circulator

Constantly stirs the heated water (heats up to 95°C) for uniform cooking. The 1,200 W pump keeps up to 30 liters of water at an even, constant temperature.

Combined with PrimaVac™ chamber

packers, it is a complete solution for commercial sous vide cooking.

code	W/V
HSV1000-CE	1200/230



Vacuum sealing provides the flexibility needed for a wide range of tasks, both to keep food fresh and colored, and to be easy to store, preserve, marinate or sous vide cooking. 10 automatic vacuum sealing programs. The adjustable gentle airflow slows down the compressions, which protects delicate foods.

The gas supply extends the shelf life of the food and keeps the color fresh, and also creates a protective cushion in the bag to prevent crushing (HVC406 only).

The packing machines are equipped with **JetAire** ™ **pumps**. These are high-power vane pumps, made of the highest quality materials, thus guaranteeing reliability and durability in conditions of intensive use.

They ensure the removal of 99.9% of the air, possible optimization of the pump operation.

PrimaVac[™] packers are equipped with an oil change reminder and a built-in oil heating function.



Sealing strip
Protected with a silicone
coating for easy cleaning
and food safety



Reset button Conveniently located on the back of the device, next to the detachable power cord



Repair Kit
PrimaVac ™ packaging machines
are equipped with everything
necessary to ensure efficient
operation









code	HVC254-CE	HVC305-CE	HVC406-CE
control	touchpad	touchpad	touchpad
dimensions	337x456x(H)377 mm	379x491x(H)373 mm	494x616x(H)486 mm
chamber dimensions	285x345x(H)93 mm	320x380x(H)75 mm	428x511x(H)132 mm
maximum bag size	254x330 mm	330x356 mm	406x508 mm
bar length	254 mm	305 mm	406 mm
oower	300 W	400 W	1000 W
voltage	230 V	230 V	230 V
pump capacity	8 m³	10 m³	20 m³
weight	29 kg	34,9 kg	73,9 kg
user programs – 10 programs	✓	✓	✓
vacuum cycle time control – from 10 to 60 s	<i>V</i>	V	~
regulation of sealing time – from 0 to 3 sec	<i>V</i>	V	~
regulation of the cooling down time – from 3 to 9.9 s	✓	√	·
airflow regulation – from 2 to 9.9 s	✓	V	·
reminder about changing the oil	✓	V	~
gas connection			✓
10 cm leg extension			V





BIGRIG™ HAND MIXER

THE MOST POWERFUL ENGINE IN ITS CLASS – LONG-LASTING



Variable speed Thumb Drive™ with color LED backlight

> Mixing speeds: min. 3,000 rpm max. 15,000 rpm



A reliable and highly efficient device for the preparation of soups, sauces and vegetable purees.

The blender is equipped with a **stainless steel** blade with a guard that quickly mixes, chops, rubs or emulsifies the ingredients. Ergonomic design, comfortable **2-position handle of the base**, with **Light-Touch** controls allows you to place your hand in different positions for comfortable use. The 100% sealed, removable stainless steel arm is ideal for continuous operation and **high-volume mixing**. The unit comes with a power stand, stainless steel arm and **wall mount hanger**.



code	dimensions (mm)	mixing arm length (mm)	max. capacity (l)	power/voltage (W/V)
HMI012-CE	780x216	305	up to 23	1000/230
HMI014-CE	820x216	355	up to 53	1000/230
HMI016-CE	880x216	406	up to 87	1000/230
HMI018-CE	930x216	457	up to 121	1000/230
HMI021-CE	1000×216	533	up to 158	1000/230
HMI02W	490x110	Bi	gRig Whisk Attachm	ient

blade





code	HMI200-CE		
dimensions	Ø76x(H)445 mm		
power	175 W		
voltage	230 V		
weight	1,9 kg		

IMMERSION BLENDER

Heavy Duty - Long-life motor design and food grade stainless steel cutting arm.

Versatility - The interchangeable cutting attachment and two speeds ensure versatility in professional kitchens, allowing you to easily make creams and sauces directly in the pan, churning proteins, butter and preparing cakes.

23 cm stainless steel arm - the thick arm allows not only to easily reach deep into pots and bowls but also easy to disassemble for washing.

Innovative Blade Guard - helps to keep clean and reduces splash and clogs.

Double insulation - a two-core cable makes it easy to use and store.

PIZZA DOUGH BOX

AMER★**BOX**

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable with or without lids.
- Dishwasher safe.



WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight

One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly

The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work

the dough is easier and quicker to stretch.
 This is not possible with metal containers
 that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

Stackable

During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

No rounded edges

Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



700129

PROFI LINE PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- Stackable with or without lids.
- Lid sold separately (700174).
- Dishwasher safe

code	liters	int. mm	mm
700129	14,5	560x360x(H)75	600x400x(H)80
700143	19,5	560x360x(H)100	600x400x(H)105
700174		lid	

BUDGET LINE PIZZA DOUGH BOX

- Made of food-grade polyethylene, harmless to human health.
- Stackable with or without lids.
- Lid sold separately (700068).

700013

- Dishwasher safe

code	liters	int. mm	mm	
700013	14,5	560x360x(H)75	600x400x(H)80	
700020	19,5	560x360x(H)100	600x400x(H)105	
700068		lid		

GN STAINLESS STEEL CONTAINERS





High-quality stainless steel GN containers are universal dishes that can be used in almost all types of catering establishments. The containers are made of 18/10 stainless steel (AISI 304) with 0.8 mm wall thickness, have reinforced edges and are available in sizes from GN 2/1 to GN 1/9. Standard and perforated - ideal for preparing, freezing, storing and heating

food. The offer also includes GN lids, which together with the container form a tight vessel that prevents the product from drying out and the penetration of odors and is absolutely necessary for storing and maintaining food hygiene in your kitchen.



LID FOR CONTAINER



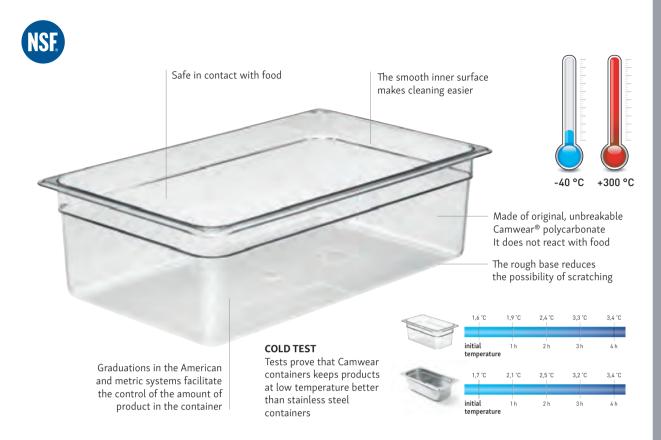
LID WITH SEAL COVER



LID WITH SPOON RECESS

CAMWEAR® GN POLYCARBONATE CONTAINERS





Intended for food storage, transport and serving of meals. Full safety and hygiene thanks to the damage-resistant and unbreakable Camwear® polycarbonate. It is non-reactive with food, has the lowest level of impurities and is completely BPA-free. Graduations in the US and metric systems make it easy to control the amount of product in the container.

Keeps the temperature low, better than stainless steel containers High thermal resistance (from -40°C to +99°C) favors the wide use of containers in gastronomy. The possibility of stacking and saving space. Suitable for washing in dishwashers.



PERFORATED DRAIN SHELF FOR CAMWEAR® SERIES GN CONTAINERS

Designed to drain excess water from food placed in a GN container

Safe in contact with food

Perforated, it provides proper storage conditions for food and prevents it from submerging in drained water



CAMWEAR LID WITH GASKET, ONLY FOR CAMWEAR® SERIES GN CONTAINERS AND TRANSPARENT POLYPROPYLENE GN CONTAINERS

It is used to protect the contents of containers GN Tight, protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal Made of food-safe material

www.candola.cz

CONTAINERS GN TRANSPARENT POLYPROPYLENE





An indispensable tool for storing, transporting and serving meals

Made of durable, transparent polypropylene High chemical resistance ensures safety during contact with food

High thermal resistance (from -40°C to +70°C) makes

the product widely used in gastronomy

The steekehle entire makes it essies to steek the container.

The stackable option makes it easier to store the containers

during transport and helps to save space Keeps the temperature down effectively to a degree similar

to that of stainless steel cookware

Suitable for washing in a dishwasher

It is used to protect the contents of GN containers

Tight, it protects food against leakage and extends its shelf

life up to 3 days thanks to the internal seal

Made of food-safe material

CAMWEAR® SEAL COVER, ONLY FOR GN CONTAINERS OF THE CAMWEAR® SERIES AND MADE OF TRANSPARENT POLYPROPYLENE

It is used to protect the contents of containers GN Tight, protects food against leakage and extends its shelf life up to 3 days thanks to the internal seal Made of food-safe material









GN 2/1 – 650x530 mm

		STAINLESS STEEL	
liters	height (mm)	code	
57,5	200	831786	
28,5	100	831793	

GN 1/1 – 530x325 mm

014 1/1 - 33		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
lts	L -: -l-+ ()			
liters	height (mm)	code	code	code
25,6	200	831823	18CW135	18PP190
19,5	150	831830	16CW135	16PP190
13,0	100	831847	14CW135	14PP190
8,5	65	831854	12CW135	12PP190
Perforated				
	200	832448		
	150	832455		
	100	832462		
	65	832479		
Lid				
normal		832646		
with seal cov	er	832585	10PPCWSC190	10PPCWSC190
with spoon r	ecess	832745		
Perforated d	rain shelf		10CWD135	

GN 2/3 - 354x325 mm

	33 1/(323 111111		
		STAINLESS STEEL	
liters	height (mm)	code	
18	200	831861	
13	150	831878	
9	100	831885	
5,5	65	831892	
Perforate	ed		
	100	832486	
	65	832493	
Lid			
normal		832653	
with spoo	on recess	832752	

GN 1/2 - 325x265 mm

0111/2 32	3/L03 111111			
		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
11,7	200	831922	28CW135	28PP190
8,9	150	831939	26CW135	26PP190
5,9	100	831946	24CW135	24PP190
3,9	65	831977	22CW135	22PP190
Perforated				
	100	832523		
	65	832530		
Lid				
normal		832660		
with seal cov	er	832592	20PPCWSC190	20PPCWSC190
with spoon re	ecess	832769		
Perforated d	rain shelf		20CWD135	



CAMBRO



CAMBRO



GN 2/4 - 530x162 mm

		STAINLESS STEEL	
liters	height (mm)	code	
5,2	100	832349	
2,3	65	832431	
Lid			
normal		832738	

GN 1/3 - 325x176 mm

014 1/2	J2JX170 IIIIII			
		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
6,9	200	831984	38CW135	38PP190
5,3	150	831991	36CW135	36PP190
3,6	100	832288	34CW135	34PP190
2,4	65	832295	32CW135	32PP190
Perforated	i			
	150	832547		
	100	832554		
	65	832561		
	40	832578		
Lid				
normal		832677		
with seal c	over	832622	30PPCWSC190	30PPCWSC190
with spoor	n recess	832776		
Perforated	d drain shelf		30CWD135	

GN 1/4 - 265x162 mm

		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
5,5	200	832301		
3,7	150	832318	46CW135	46PP190
2,5	100	832325	44CW135	44PP190
1,7	65	832332	42CW135	42PP190
Lid				
normal		832684		
with seal o	cover	832639	40PPCWSC190	40PPCWSC190
with spoor	n recess	832783		
Perforated drain shelf			40CWD135	

GN 1/6 - 176x162 mm

T/ OXIOZ IIIIII			
	STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
height (mm)	code	code	code
200	832356		
150	832363	66CW135	66PP190
100	832370	64CW135	64PP190
65	832387	62CW135	62PP190
	832691		
over		60PPCWSC190	60PPCWSC190
n recess	832790		
d drain shelf		60CWD135	
	height (mm) 200 150 100 65	STAINLESS STEEL	STAINLESS STEEL COPOLIESTER height (mm) code code 200 832356









CAMBRO



GN 1/8 - 161x132 mm

		COPOLIESTER
liters	height (mm)	code
1,5	150	86CW135
1,0	100	84CW135
0,7	65	82CW135
Lid		
with seal c	cover	80PPCWSC190
Perforated drain shelf		80CWD135

GN 1/9 - 176x108 mm

0112/3	17 OX 10 O 111111			
		STAINLESS STEEL	COPOLIESTER	POLIPROPYLEN
liters	height (mm)	code	code	code
1,4	150		96PCW135	
0,85	100	832394	94CW135	94PP190
0,57	65	832424	92CW135	92PP190
Lid		832721		
with seal	cover		90PPCWSC190	90PPCWSC190
Perforated drain shelf			90CWD135	



CAMWEAR® POLYCARBONATE CONTAINER, 83.3 L





Intended for storing food products

Made of odor-resistant and stain-resistant clear polycarbonate, safe for contact with food and extends its freshness Crystal clear – the ability to quickly identify the stored contents of the container without removing the cover The high thermal resistance of Camwear® material in the range from -40°C to +99°C allows the container to be stored also in refrigerated cabinets Smooth surface inside, easy to clean

The rough surface of the bottom increases the scratch resistance and the stability of the container Space-saving thanks to the possibility of multi-storey storage Capacity: 83.3l

Suitable for washing in dishwashers The container fits with a polycarbonate lid (1826CCW135)

code	liters	mm
182615CW135	83.3	460x660x(H)380

CAMWEAR® POLYCARBONATE COVER FOR CONTAINER 182615CW135

Designed for a storage container (182615CW135) with matching dimensions (457 × 660 mm)
Helps to keep food fresh longer
Made of resistant polycarbonate with a thermal tolerance range from -40°C to 99°C, thanks to which the container with the lid can also be stored in a refrigerator
Suitable for washing in dishwashers



H-PANS™ HIGH HEAT RESISTANT PAN WITH A HANDLE







Suitable for all furnaces, including single-sided and continuous furnaces

A large thermal range (from -40°C to +190°C) allows you to heat, bake and grill food or store food in refrigerated cabinets

High heating efficiency thanks to the flat base Reinforced handle with a special texture and finger space for safe cooking, equipped with holes for draining residual water after cleaning

Capacity: 2.4 I

Suitable for washing in dishwashers Can be used in microwave ovens

code	liters	mm
32HP1H150	2.4	176x325x(H)65



www.candola.cz

CAMSQUARE® TRANSPARENT POLYPROPYLENE FOOD STORAGE CONTAINER



Provides convenient storage of various types of food in the kitchen and in storage spaces

Made of food-safe, chemical-resistant polypropylene
It enables constant control of the contents thanks to its transparent walls and a printed scale
It is suitable for use in the temperature range from -40°C to 70°C
The design enables storied storage and saves space
Suitable for washing in dishwashers

code	liters	mm
2SFSPP190	1,9	185×185×(H)100
4SFSPP190	3,8	185x185x(H)187
6SFSPP190	5,7	215x215x(H)185
8SFSPP190	7,6	215×215×(H)230
12SFSPP190	11,4	256x310x(H)210
18SFSPP190	17,2	256x310x(H)320
22SFSPP190	20,8	256x310x(H)400

* Height including lid. Dimensions including handles.



COVER FOR CAMBRO'S CAMSQUARE® CONTAINER

Fits in the CamSquare® polypropylene food container
Made of food-safe polypropylene
Effectively protects the contents of the container against
external factors and against pouring out
Suitable for washing in dishwashers

code	suitables for containers	colour
SFC2452	1,9 l and 3,8 l	green
SFC6451	5,7 l and 7,6 l	red
SFC12453	11,4 l, 17,2 l and 20,8 l	navy



CAMWEAR® MEASURING CUP WITH A HANDLE

CAMBRO

Cast and printed measuring bars in blue (metric scale) and red (US scale)







2 l 200MCCW135



Strong, unbreakable handle

Designed for precise volume measurement of loose products and liquids

Made of Camwear $\ensuremath{^{\tiny{\$}}}$ – polycarbonate resistant to dents, stains and acids

Does not absorb odors

Equipped with 2 divisions – metric and American

A sturdy, break-resistant handle makes it easy to carry Suitable for washing in dishwashers

400MCCW135

code	liters
100MCCW135	1
200MCCW135	2
400MCCW135	4

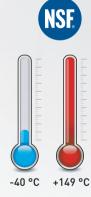
CAMWEAR® SPOONS

CAMWEAR® BUFFET SPOON, BLACK

Fits in the CamSquare® polypropylene food container Made of food-safe polypropylene Effectively protects the contents of the container against external factors and against pouring out Suitable for washing in dishwashers

code	mm	
SPO8CW110	206x38	





341

WASTE CONTAINER

Containers are made of strong plastic for various applications. The construction doesn't crack and doesn't rub off and is resistant for against dents. Specially designed cover system will facilitate everyday work.







COVER FOR ROUND CONTAINER

code	for container	mm
691045	120 l	ø580
691410	80 l	ø550



COVER WITH HOLE FOR ROUND CONTAINER

code	for container	mm
691052	120 l	ø580x(H)80
691427	80 l	ø515x(H)107



FLIP OPEN COVER FOR ROUND CONTAINER

code	for container	mm
691069	120 l	ø580x(H)190
691434	80 l	560x505x(H)185



TROLLEY FOR ROUND CONTAINER

code	for container	mm
691076	120 l	ø580x(H)130
691441	80 l	ø405x(H)165



ROUND WASTE CONTAINER

code	L	mm
691038	120	ø580x(H)700
691403	80	ø550x(H)615



WASTE CONTAINER

Waste containers are ideal for throwing away waste without using hands - they will help ensure full hygiene in your kitchen. Well-fitted, overlaping cover of container will help to stop odors





LID WITH HANDLE FOR SLIM RECTANGLE CONTAINER 60 L

code	hole	mm
691144	rectangular	440x300x(H)100
691175	round	440x300x(H)100



SLIM RECTANGLE CONTAINER 60 L

code	mm	L
691137	440x320x(H)580	60



SLIM RECTANGLE CONTAINER

code	mm	L
691151	504x412x(H)673	68
691168	504x412x(H)820	87

GLASS RACK - PERFECT WASHING AND SANITARY STORAGE SYSTEM

Wash, transport and store - all in one

AMERBOX racks are easy to handle with 1,3 cm overlap area and smooth sides. These racks interstack with all racks from major dishrack manufacturers. Open inside compartments provide thorough circulation of water and cleaning solutions and promote quick and thorough drying.

Extremely durable, long-lasting polypropylene built to withstand chemicals and high temperatures up to 200 $^{\circ}$ F (93 $^{\circ}$ C).

Closed external walls are designed for optimum cleaning and storage racks keep finger and contaminants out and reduce the risk of breakage and injury. Easy to carry, easy to grip handles on all four sides as well as smooth overlapping sides and rounded corners reduce the risk of injury.





NSF



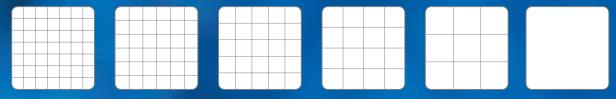
HEALTH SAFETY

Full-sided rack and extra options, namely upper cover and trolley, assure efficient and safe transport of glass and protect it against pests.



NO MORE WET FLOOR

Bath is a strong point of the trolley, it collects the water dripping from the glass in the baskets.





Large perforated bottom facilitates thorough penetration of water and detergent during washing.



FINGERPRINTS-FREE GLASS

Full-sided rack protects the washed glass against unnecessary touch during storage or transport to destination, which reduces the time needed for additional polishing.



QUICK IDENTIFICATION OF GLASS

Various colors of base rack bottom help quickly identify the type of glass even from a distance, without the need to remove stacked baskets.



CONVENIENT STORAGE AND TRANSPORT

Suitably shaped edges of rack allow stacking, which reduces the footprint in warehouse and increases packing and transport efficiency.



Made of polypropylene highly resistant to detergents and high temperature (up to 199°F/+93°C)

Easy car

and manual

transport

CAMRACK® UNIVERSAL DISHWASHER RACK







CAMRACK® UNIVERSAL DISHWASHER RACK

• The Extender ID (CECBL6000) clip can be attached to the basket - the clip is not included in the set





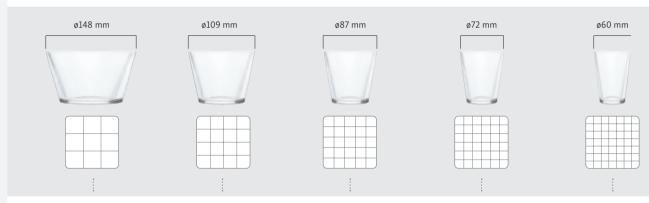








BR258110	BR258119	BR258151	BR258163	BR258186	BR258416
black	green	grey	red	blue	cranberry
500x500x(H)101 mm					



FULL DROP RACK EXTENDER 500×500 MM GREY, E1 MODEL



HALF DROP RACK EXTENDER 500×500 MM GREY, E2 MODEL









CAMRACK® DISHWASHER FLATWARE RACK

- Designed for storing and washing cutlery and small kitchen utensils in gastronomic dishwashers
- The checkered bottom prevents small items from falling out of the basket, while making them easier to wash and dry
- · Special handles facilitate the transport of the basket
- $\boldsymbol{\cdot}$ The possibility of stacking the baskets in tiers allows you to save space

code	colour	mm
FR258151	grey	500x500x(H)101



CAMRACK® DISHWASHER PLATE RACK

- · Designed for storing and washing both shallow and deep plates or bowls
- High stability of the dishes thanks to supporting posts allowing for loading:
 - 10 deep plates, bowls, plate up to ø25.4 cm
 - 18 pieces of flat plates ø25.4 cm
 - 12 pieces of flat plates, ø30.5 cm
 - 27 pieces of ø19 cm flat plates
 - 9 trays ø36 × 46 cm

code	colour	mm
PR59314151	grey	500x500x(H)101





CART FOR CAMRACK® 500×500 MM UNIVERSAL RACKS

- Designed to transport Camrack® 500×500 mm universal racks.
- · Made of polypropylene resistant to cracking, rust and corrosion.
- · Easy to move thanks to 4 swivel castors.

code		mm
	877807	500x500x(H)180 mm





LID FOR 500×500 MM RACKS

- · Protects dishwasher racks from any undesirable external factors.
- Improves the hygiene of the dishes during storage by minimalising the risk of contamination with dust and dirt.
- · Dishwasher safe.

code	mm
877791	500x500x(H)35 mm





BEVERAGE CONTAINER

Perfect for catering companies, hospitals, schools, outdoor events and wherever the sanitary safety of transported food is important.

The chambers in the GN system allow you to load food straight from the oven or refrigerator, which saves time and allows you to maintain the desired temperature of the transported product.

Possibility of loading from the front or from the top (depending on from the thermos model) guarantees that it will meet the needs of each customer.

Due to the thick insulation, the temperature drop of food during transport is minimal.

The wide opening angle of the thermos flasks facilitates loading and unloading operations in all conditions.

Easily removable door and gasket do not require any tools, which makes it easy to keep the thermos clean at the highest level.





LOOKS

- · Can be placed directly on the table
- · Safe, rounded corners
- Neutral colors

RESISTANCE

- · Shock and impact resistant
- · Strong housing made of high-quality LDPE polyethylene
- · Thick foam insulation
- Solid closing and sealing buckles made of nylon fiber, resistant to cracks
- · High-temperature resistant rubber seal with silicone

FUNCTIONALITY

- · Chambers adapted to GN 1/1, 1/2, 1/3 containers
- · Vent valve for easy opening of covers and doors
- · Stackable vacuum flasks reduce floor space and speed up transport
- · Practical handles for manual transport integrated in the housing
- · Easily removable gaskets for easy cleaning
- · Can be washed in gastronomic dishwashers
- · Optional trolley for quick and easy transport

THERMO CATERING CONTAINER



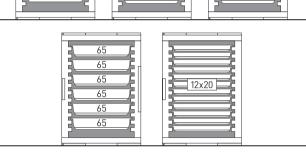
2X GN 1/1 - 200, FRONT-LOADED

- · For use in professional dining, cafeterias, hotels and catering.
- Excellent thermal insulation for hot and cold foods.
- · Excellent performance:
 - for warm dishes, the temperature decreases by 1.5 °C/h.
 - for cold dishes, increase in temperature by 1°C/h.
- · Rugged, impact-resistant LDPE construction
 - seamless molded.
- · Double-walled polyurethane foam insulated.
- · 2 hopper carry handles.
- · Hinged door with buckle closure (270° opening) with internal gasket.
- · Hinges and buckle made of PA6.
- · Solid guides formed in the chamber housing.
- · Distance between guides: 30 mm.
- · Suitable for GN 1/1 containers in various configurations:
 - 12 x GN: H=20 mm
 - 6 x GN: H=65 mm
 - 4 x GN: H=100 mm
 - 3 x GN: H=150 mm
 - 2 x GN: H=200 mm
- · Operating Temperature -40 to +100°C.
- · Stackable.

code	878019
dimensions	477x680x(H)620 mm
internal dimensions	335x533x(H)590 mm
number of rails	12

CART FOR THERMAL INSULATING **CONTAINER**

code	878026	
dimensions	530x710x(H)230 mm	













ELECTRIC THERMOCONTAINER

- · Durable and safe construction. The thermos is suitable for storing and transporting various sizes of GN containers.
- · HDPE polyethylene with thick foam insulation ensures food safety for 4 hours without electricity.
- · Ventilation caps on the front of the door help release steam and pressure inside, keeping food naturally
- When connected, the LED will turn on to indicate that the appliance is heating up to keep the food warm.
- Easy to read digital display showing the temperature inside the device.
- Maintains both high and low content temperature
 Guide rails pressed in the chamber housing
- Two large ergonomic handles
- Internal dimensions: 335x533x(H)590 mm
 Suitable for 1/1 GN containers:
- IPX3 waterproof grade
- Maximum temperature 68°C

code	707692
dimensions	477x680x(H)620 mm
internal dimensions	335x533x(H)590 mm
power	200 W
voltage	230 V
waterproof grade	IPX3



electric heater



digital display



ergonomic handles



THERMO CATERING CONTAINER

ERGONOMIC DESIGN

Shatterproof, ergonomic built-in handles for comfortable carrying by two people.

CAMBRO



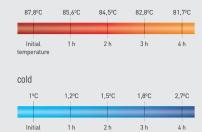
PRESSURE AND HUMIDITY CONTROL Vent.





Temperature retention

hot



FAST ACCESS

One 23 cm nylon clasp for quick opening and closing.



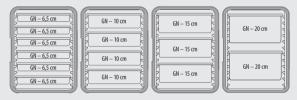
Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

KEEPS TEMPERATURE

Thanks to polyurethane insulation, hot food stays hot and cold food stays cold.

REMOVABLE GASKETProvides an airtight seal.

Examples of sets



Note: Place the containers on the guides. They must not be placed on the floor of the Camcart Thermos. Please use containers of the indicated dimensions. Note: For best results, load containers with a temperature of 82° to 88°C. Loading metal food containers above 121°C may damage the carrier or the cart.

FRONT-LOADING THERMOS GN 1/1

- The Cambro Ultra Pan Carrier® 6N 1/1 front loading heat insulating container is a must-have catering equipment.
- Durable and tight, made of resistant polyethylene, allows you to transport hot or cold food.
- Thick foam insulation to keep the food at the right temperature, both hot and cold, for more than 4 hours.
- · It is equipped with a pressure equalizing vent.

- The built-in gasket and wide nylon latches ensure hermetic closure of the thermos.
- · Holds up to 6 full-size 1/1 GN containers.
- · Suitable for washing in a dishwasher.
- · Net weight: 14.99 kg.

code	int. mm	mm
UPC400110	425x620x(H)620	340x535x(H)490

UPC400 THERMOS TROLLEY

- The Camdolly® trolley by Cambro is designed for the comfortable and safe transport of food flasks.
- Designed for the transport of UPC400110 insulated containers loaded from the front.
- $\boldsymbol{\cdot}$ Made of polypropylene resistant to cracking, rust and corrosion.
- · Easy to move thanks to 4 swivel castors ø89 mm.
- · The sturdy trolley can withstand loads of up to 159 kg.
- · Net weight: 8.03 kg.



 code
 int. mm
 mm

 CD400110
 710x530x(H)230
 635x460



NEW

ERGONOMIC DESIGN Shatterproof, ergonomic built-in handles for comfortable carrying by two people.

PRESSURE AND HUMIDITY CONTROL

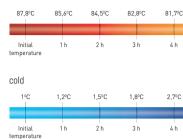
Vent.



CAMBRO

Temperature retention

hot



FAST ACCESS

One 23 cm nylon clasp for quick opening and closing.



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

NOTE: Loading temperatures above 121°C may damage

the insulating container

NOTE: Containers should be placed on the guides only.

KEEPS TEMPERATURE Thanks to polyurethane insulation, hot food stays hot and cold food

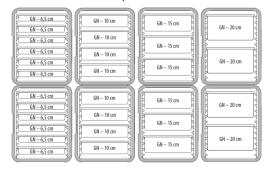
stays cold.

REMOVABLE GASKET Provides an airtight seal.

FRONT-LOADING FLASK ULTRA CAMCART® GN 1/1

- The Cambro GN 1/1 front loading insulated container is a practical accessory for the efficient transport of hot or cold food, while maintaining the right temperature, especially during catering.
- Durable, uniform housing made of polyethylene is resistant to mechanical damage.
- · Swinging doors open to full width, facilitating the loading of the thermos.
- Built-in gasket and wide nylon latches ensure hermetic closure of the thermos.
- Ventilation valve that maintains an appropriate level of moisture inside the thermos. 4 wheels - 2 fixed and 2 swivel (1 brake), facilitating maneuvering.
- · Structural elements that absorb impacts. Easy to clean.
- Large thermoses with two compartments for transporting hot or cold food.
- Hard polyethylene shell and thick foam insulation around the cabinet and between the compartments
- · A secure, removable seal keeps food warm for many hours.

Examples of sets



- · Easy to maintain, will not dent, crack, chip, rust or break.
- · Durable nylon latches open easily and close securely.
- · Doors open fully for easy loading and unloading.
- · Molded-in ergonomic handles ensure easy maneuvering.
- Molded-in bumpers minimize damage to walls, furniture and other objects.

code	int. mm	mm
UPC800110	520x690x(H)1370	330x545x(H)485

Removable cover for efficient loading and unloading





RELIABLE AND DURABLE and handling Made of homogeneous polyethylene with thick foam insulation.

2°C

2°C

2,5°C

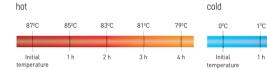
CAMBRO

TOP LOADING THERMOS CAMCARRIERS® GN 1/1, 38 L

- · Top-load thermoses to carry one full-size container of hot or cold food.
- Robust and durable, made of homogeneous polyethylene with thick foam insulation.
- · Four-sided molded handles for easy portability and handling.
- · Partitions can be used to separate several containers with fractional dimensions.
- · The containers are easy to remove thanks to the finger cutouts.
- · Containers can be stacked and stacked for transport and storage.
- Suitable for washing in a dishwasher.
- · Net weight: 8.42 kg

code	int. mm	mm	
UPC101110	620x425x(H)620	535x340x(H)490	

Temperature retention



Note: Place the containers on the guides. They must not be placed on the Camcart floor. Please use containers of the indicated dimensions. Note: For best results, load GN containers with a temperature of 82° to 88°C. Loading metal food containers above 121°C may damage the carrier or the cart.

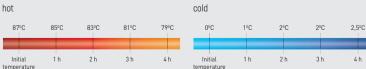
AMER*BOX®

INSULATED CATERING CONTAINER GN 1/1 - 200, TOP-LOADED

- · Excellent thermal insulation for hot and cold dishes
- · Durable and impact-resistant LDPE construction seamlessly formed, tight
- · Double walls insulated with a layer of polyurethane foam
- · The lid is closed with 4 buckles made of PA6
- · Designed to transport GN containers:
 - 1 x GN 1/1: H = 200 mm
 - 2 x GN 1/2: H = 200 mm
 - 3 x GN 1/3: H = 200 mm
- · Handles ensuring safe transport of full containers
- · Operating temperature range from -40 to +100°C
- · Stackable

code	878033
dimensions	630x440x(H)305 mm
GN height	200 mm

Temperature retention

















2x GN 1/3



1x GN 1/1

2x GN 1/2

2x GN 1/4 1x GN 1/2

1x GN 2/3 1x GN 1/3

3x GN 1/3

4x GN 1/4

6x GN 1/6

Fine Dine



355

NEW

THERMALLY INSULATED BEVERAGE CONTAINER WITH A TAP, 18 L

- · A container for storing, transporting and serving hot and cold drinks, while maintaining its appropriate temperature, especially during catering.
- · Made of seamless food-safe polyethylene.
- · Thick foam insulation to maintain the right temperature of a hot or cold drink.
- Equipped with a non-drip tap with two settings: for continuous pouring and for measuring drinks.
- The tap is located in a recess, located within the outline of the thermos, which prevents accidental breakage during transport.
- Solid latches securing the lid and handy E-Z GRIP handles ensure easy and safe transport.
- Air vent valve in the lid to equalize pressure in the thermos flask, which makes it easier to open.
- The 'sta-stack" system for stacking thermos flasks and saving storage space.
- Stand for filling large cups or jugs.
- Suitable for washing in a dishwasher.

code	capacity (l)	mm
500LCD110	18	420x230x(H)620



CAMTAINERS®

Strong plastic buckles tightly secure the lid and are stainless.

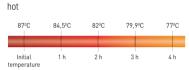
AIR-REALEASE

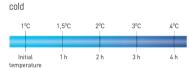
Equalizes the pressure. It makes it much easier to open the container. Built-in E-Z Grip handles. For convenient, safe transport.

FAUCET IN THE RECESS

Holds large cups. Enables even pouring and eliminates dripping. Two positions: one for continuous dispensing, the other for individual dispensing.

Temperature retention

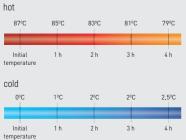




INSULATED BAVERAGE CONTAINER WITH TAP

- · For use in professional dining, cafeterias, hotels and catering.
- Excellent thermal insulation for hot and cold drinks with dual polyurethane insulated walls.
- Rugged, impact-resistant LDPE construction - seamless molded.
- Eco-friendly, recyclable material.
- 2 or 4 ergonomic handles on top of the thermos for easy handling.
- Staples made of PA.
- Black, non-drip tap inserted into the recess (protection against damage during transport).
- · Easy to keep clean.
- Cover with gasket.
- Vented ventilation for easy opening of lid.
- Operating Temperature -40 to +100°C.
- Stackable.

Temperature retention





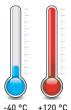


Modular cup holder (EPPBEVH1110)

CAMBRO

Description label space for content identification









PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR BEVERAGES, TOP-LOADED

- A thermo-insulating box with a fitted lid designed for the transport of bottles and other containers with drinks at the right temperature, especially useful in gastronomy and catering, where high resistance to mechanical damage is required
- The thermobox holds 12 0.75-liter tall wine bottles or 12 1.5-liter plastic bottles

code	liters	int. mm	mm
EPPBEVBKST110	35	358x273x(H)367	420x335x(H)420

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

- A thermo-insulating box with a fitted lid, especially useful in gastronomy and catering, where high resistance to mechanical damage and maintaining a stable temperature inside the container are required
- Accommodates 1 GN 1/2 container with a maximum height of 200 mm or several correspondingly smaller containers
- Vertical recesses inside keep GN containers in place and facilitate loading and unloading

code	liters	int. mm	mm
EPP280BKST110	22.3	330x270x(H)253	390x330x(H)316



Steam exhaust vents keep the bottom of the pizza crispy



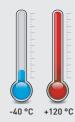
PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR PIZZA, TOP-LOADED

- System of vents to evacuate steam from the chamber to preserve the crispy bottom of the pizza
- · Insulation thickness: 30 mm
- · Very light (density: 30g/l)
- Weight: 1.07 kg (EPPZ35265BST110) or 1.3 kg (EPPZ35330BST110)

code	capacity	int. mm	mm
EPPZ35265BST110	6 boxes 330×330×(H)40 mm	350x350x(H)265	410x410x(H)339
EPPZ35330BST110	8 boxes 330×330×(H)40 mm	350x350x(H)330	410x410x(H)404







SIMPLE OPENING AND CLOSING

The contoured edges of the door allow easy opening and closing. Solid bolts guarantee the durability of the container

HANDLES ALONG THE UPPER PART

allow the container to be gripped from all sides

Durable hinges and bolts allow the door to be opened at an angle of 270° and left open at the side for easy access to product. Thanks to the cliders

FULL ACCESS IN THE RANGE OF 270°

to products. Thanks to the sliders, the door is tightly closed during transport



TEMPERATURE RETENTION

Condensate leakage protection

PLACE FOR A LABEL WITH DESCRIPTION to identify the content



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)

CAM GOBOX® EPP300110 capacity



CAM GOBOX® EPP400110 capacity

GN – 6,5 cm (SN – 6,5 cm) (SN – 6,5	GN – 10 cm	GN – 15 cm	GN – 20 cm
12 9	GN – 10 cm	GN – 15 cm	GN – 20 cm

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, GN 1/1

- · Especially useful for catering companies
- · Front loader with door opening to 270°
- Slanted edges of the door make it easier to latch the container, and durable bolts allow the door to be tightly closed
- The design provides additional space in the rear wall of the chamber to place the heating or cooling element - such a plate arrangement prevents condensation from dripping onto the trays and ensures even temperature distribution in the chamber
- Built-in condensation barrier prevents condensate leakage from the thermobox
- · Ergonomic built-in handles along the top 4 edges for easy portability

code	liters	int. mm	mm
EPP300110	60	535x330x(H)370	640x440x(H)475
EPP400110	86	535x330x(H)525	640x440x(H)625





CAMBRO

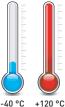




- · Capacity: 126 I
- · Top, separate guide for a Camwarmer® 1/1 heating insert
- 6 guides for 600 × 400 mm containers
- · Distance between the guides: 60 mm

code	liters	int. mm	mm	
EPP4060F6R110	126	615x410x(H)585	770x540x687	





PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITH 9 BUILT-IN GUIDES

- · Capacity: 126 I
- · Top, separate guide for a Camwarmer® 1/1 heating insert
- 9 guides for 600 × 400 mm containers
- · Distance between the guides: 35 mm

code	liters	int. mm	mm	
EPP4060F9R110	126	615x410x(H)585	770x540x687	



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600×400 MM CONTAINERS, WITHOUT GUIDES

- · Capacity: 155 l
- · Without runners
- For $600 \times 400 \text{ mm}$ trays

code	liters	int. mm	mm
EPP4060FNR110	155	615x410x(H)585	770x540x687



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, 600×400 MM, WITH ADJUSTABLE GUIDES

- · Capacity: 155 l
- · 2 pairs of runners for 600 × 400 mm trays
- · Smooth adjustment of the distance between the runners

code	liters	int. mm	mm
EPP4060FADJR110	155	615x410x(H)585	770x540x687



Camchiller® chilling plates (CP2632443) or Camwarmer® warming plates (HP3253444)







ergonomic various configurations handles GN containers

THERMOBOX BASIC GN 1/1 200

- · Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from 4°F to 230°F [-20°C to +110°C].
- · With recessed handles at the side.

code	708019
capacity	40 l
dimensions	600x400x(H)285 mm









1x GN 1/1

2x GN 1/2

2x GN 1/4 1x GN 1/2







4x GN 1/4

1x GN 2/3 1x GN 1/3

1x GN 1/3



2x GN 1/6 2x GN 1/3

6x GN 1/6



THERMOBOX PROFI LINE GN 1/1 200

- $\,\cdot\,\,$ Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other thermoboxes.
- · Temperature resistant from 4°F to 230°F (-20°C to +110°C).
- Practical integrated handles allow for comfortable carrying
- The thermoboxes are stackable both with and without lids.

code	708026
capacity	39 l
dimensions	674x400x(H)287 mm

Made of expanded polypropylene (EPP), CFC free, 100% recyclable

MOLDING AND SLOTING SYSTEM

ensures stable fixing of the lid

and safe transport of food

EASY LOADING AND UNLOADING

The recesses in the inner wall allow easy loading and unloading for GN 1/1 and GN 1/2 containers. Simple internal walls allow the containers to be stacked inside

INSULATION THICKNESS: 30 MM

Perfect insulation keeps hot meals high and cold dishes low



the transporter



see lids in differnt colours for Cam GoBox® containers (only EPP160110)

see adapter for Camchiller® chilling plate GN 1/1 (EPPCTL110)





CAPACITY OF CAM GOBOX® EPP160110



	_
GN – 6,5 cm	<u> </u>
GN – 6,5 cm	
GN – 6,5 cm	J

_		
	GN – 6,5 cm	\exists
	GN — 10 cm	=
		-





CAPACITY OF CAM GOBOX® EPP180LH110

GN – 6,5 cm
GN – 6,5 cm
GN – 6,5 cm
GN – 6,5 cm

GN – 6,5 cm
GN – 6,5 cm
GN – 10 cm

GN – 6,5 cm
GN – 10 cm
GN — 10 cm

<u> </u>	GN _ 6.5 cm	<u>_</u>
H	GN – 6,5 cm	4
	GN — 15 cm	



- The internal size of the thermobox is adapted to GN 1/1 or GN 1/2
- · Vertical recesses inside keep GN containers in place and facilitate unloading and loading

code	liters	int. mm	mm
EPP160110	35,5	538x338x(H)195	600x400x(H)257
EPP180LH110	46	538x355x(H)255	680x400x(H)321



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® ECONOMY 46 L, GN 1/1, GN 1/2

code	liters	int. mm	mm
EPP180E110	46	538x338x(H)254	600x400x(H)316
EPP180110	46	538x338x(H)254	600x400x(H)316





EASY LOADING AND UNLOADING

The recesses in the inner wall allow easy loading and unloading for GN 1/1 and GN 1/2 containers. Simple internal walls allow the containers to be stacked inside the transporter

Designed to transport disposable food containers or 5 liter ice cream containers



PLACE FOR A LABEL WITH DESCRIPTION to identify the content







PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, GN 1/1

code	liters	int. mm	mm
EPP180XL110	50.5	548x368x(H)250	610x430x(H)320
EPP180XLT110	64.5	548x368x(H)320	610x430x(H)390



PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, 600×400 MM

- The 300 mm high container compartment accommodates trays and 600 × 400 mm containers
- · Capacity: 80 l
- · Net weight: 1700 g

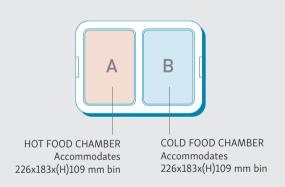
code	liters	int. mm	mm
EPP4060T300110	80	625x425x(H)305	690x490x(H)370

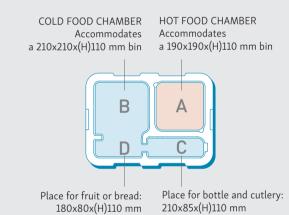




PROFESSIONAL GRADE INSULATED
CARRIER CAM GOBOX®
WITH 2 AND 4 COMPARTMENTS







- The perfect solution for mass catering establishments: schools, hospitals and nursing homes
- · Designed to accommodate a complete meal including cutlery
- Made of very light polypropylene foam resistant to fat and most chemicals
- Environmentally friendly 100% recyclable
- · Safe in contact with food
- · Internal dividers stabilize disposable containers

- Excellent thermal insulation the container maintains the right temperature of a set of hot and cold dishes for over 2 hours
- Space for a label with a description of the content and additional space for stickers
- · Stackable storage possible
- · Suitable for washing in dishwashers
- · Weight: 275 g (EPPMDB4428159) or 400 g (EPPMD4835159)

code	number of chambers	int. mm	mm
EPPMDB4428159	2	452x183x(H)109	437x276x(H)175
EPPMD4835159	4	400x290x(H)110	480x350x(H)167







INSULATED CARRIER BAG, FOLDABLE, UNIVERSAL CAMBRO GOBAGS®



- Cambro thermal insulation bag ideal for transporting food to the customer
- $\boldsymbol{\cdot}$ Necessary equipment for every gastronomic and catering point
- $\,\cdot\,$ Nylon shell for effective moisture management
- · Reliable insulation layer keeps food hot or cold

- · Convenient bag opening
- 2 high-strength handles guarantee the stability of the food during delivery to the customer
- · Compact, foldable form for easy storage

code	pojemność (l)	mm
GBD101011110	17	255x255x(H)280
GBD121515110	42	305x380x(H)380
GBD211417110	78	535x355x(H)430





INSULATED PIZZA BAG CAMBRO GOBAGS®

- A thermal insulation bag ensures that the pizza is safely transported during delivery to the customer
- Made of the highest quality material: dual-purpose thick polyester [600 denier]
- $\cdot\,$ High-density insulation layer keeps the food at the correct temperature
- · Proper ventilation of the interior ensures the supply of air
- · Easy to clean dishwasher safe
- · 2 durable and light handles ensure stable transport of food

code	capacity	mm
GBP216110	2 pizzas ø406 mm or 3 pizzas ø355 mm	420x460x(H)165
GBP318110	3 pizze ø457 mm or 4 pizzas ø406 mm	445x510x(H)190
GBP518110	5 pizzas ø457 mm or 6 pizzas ø406 mm	495x495x(H)320
GBP220110	2 pizzas ø510 mm or 3 pizzas ø457 mm	430x550x(H)165



CAMBRO GOBAGS® INSULATED, FOLDABLE BACKPACK WITH REMOVABLE COMPARTMENT





- Thermal insulation backpack ideal for restaurants, eateries and fast food outlets
- · Indispensable in the work of couriers delivering ready-made meals on bicycles, scooters or motorbikes
- A special thermal partition inside the backpack compartment allows for the simultaneous transport of warm and cold food
- Top and front opening for easy loading and unloading of ready meals in the backpack
- · High-density insulation layer keeps your meals at the right temperature
- Durable and comfortable shoulder straps of the backpack ensure transport comfort and stabilize the contents of the backpack during transport
- · Additional side handles allow you to carry the product in your hand

- · Pockets for spices, cutlery and other small items
- · Closure of the backpack with buckles and Velcro
- An additional buckle on the chest allows you to keep the backpack in an upright position
- Reflective tape increases the visibility and safety of the supplier when riding a bicycle, scooter or motorcycle
- $\boldsymbol{\cdot}$ Compact and foldable form of the backpack enables convenient storage
- · Vinyl interior of the product is easy to clean
- · Black colour

code	mm
GBBP111417110	355x280x(H)430
GBBP151417110	355x380x(H)430

ACCESSORIES FOR INSULATED CONTAINERS



CAMCHILLER® CHILLING PLATE, BLUE

- Allows you to extend the storage time of dishes at low temperature during transport
- Can be placed in all thermal insulation containers capable of holding GN 1/1 (CP3253443) or smaller (CP2632443)
- Before use, the cartridge must be placed in the freezer in a horizontal position for 8 hours
- Reusable
- · Suitable for washing in dishwashers
- NOTE: The cooling element must be defrosted and at room temperature before it is put into the dishwasher
- Weight: 3.9 kg (CP3253443) or 1.75 kg (CP2632443)
- NOTE: The cooling element reduces the internal height of the thermal insulation box by 30 mm

code	suitable for	mm
CP3253443	Cam GoBox® GN 1/1	530x325x(H)30
CP2632443	Cam GoBox® GN 1/2	325x265x(H)30



CAMWARMER® WARMING PLATE, RED

- Allows you to extend the storage time of dishes at high temperature during transport
- Can be placed in all insulating containers capable of holding GN 1/1 (HP3253444) or smaller (HP2632444)
- · Before use, the cartridge should be placed in hot water for 40 minutes
- · Reusable
- Weight: 3.9 kg (HP3253444) or 1.75 kg (HP2632444)
- NOTE: The heating element reduces the inner height of the thermal box by 30 mm

code	suitable for	mm
HP3253444	Cam GoBox® GN 1/1	530x325x(H)30
HP2632444	Cam GoBox® GN 1/2	325x265x(H)30







ADAPTER FOR CAMCHILLER® GN 1/1 CHILLING PLATE

code	suitable for	mm
EPPCTS110	EPP160110 i EPP180LH110	600x400x(H)87

CAMBRO

LID FOR CAM GOBOX® INSULATED, TOP-LOADED CARRIERS (EPP160110)

- Designed for use with Cam GoBox® top-loading insulated containers, it facilitates the differentiation and segregation of containers during transport
- Made of foamed polypropylene (EPP), extremely resistant to mechanical damage and weather conditions, does not contain CFC, is 100% recyclable
- · Net weight: 28 g
- · Suitable for washing in dishwashers

code	colour	mm
EPP3253LID110	Black	600x400x(H)34
EPP3253LID360	Green	600x400x(H)34
EPP3253LID361	Yellow	600x400x(H)34
EPP3253LID362	Blue	600x400x(H)34
EPP3253LID363	Orange	600x400x(H)34
EPP3253LID365	Red	600x400x(H)34



Cup holder (EPPBEVH1)
The chambers are tapered to fit many
cup sizes: 71 mm at the bottom
to 89 mm at the top of the chamber

MODULAR BEVERAGE HOLDER FOR INSULATED CARRIER EPPBEVBKST110

- · Designed to stabilize beverage cups during transport
- · Made of durable polypropylene
- · A single handle holds 3 cups from 0.35 L to 0.7 L
- · Can be combined into modules
- Tapered cup slots to fit a variety of cup sizes: from ø89 mm on top to ø71 mm on the bottom of the opening
- · Suitable for washing in dishwashers
- Suitable for the Cam GoBox® thermal insulating beverage container (EPPBEVBKST110 - holds up to 5 holders for 15 cups)

code	mm
EPPBEVH1110	114x325x(H)125



container code	number of drinks	number of holders
EPP180xxx	15 (in one layer) 30 (in two layers)	5 (in one layer) 10 (in two layers)
EPP160xxx	15	5

* One layer is only recommended for mugs with hot drinks. Use with cup lids to prevent spillage during transport.

Two layers are possible for cups up to 350 ml

CAMDOLLY® FOR CAM GOBOX® GN 1/1 INSULATED CARRIERS

- Designed to transport thermal insulating containers from the Cam GoBox® series, it facilitates the fulfillment of large orders
- Equipped with 4 swivel wheels, including 2 with brakes, for efficient driving of the trolley
- · Made of durable ABS plastic
- · Carrying capacity: 250 kg
- Net weight: 4.5 kg (CD3253EPP158) or 5.27 kg (CD4060EPP158)

code	suitable for	mm
CD3253EPP158	Cam GoBox® GN 1/1	692x426x(H)167
CD4060EPP158	Cam GoBox® 4060	710x510x(H)167













up to 50 plates in one stack

front wheels with brakes

Examples of sets



4 columns - plates of



6 columns - plates of ø118-230 mm



4 columns - plates of ø115 mm 5 columns - plates of ø128 mm 5 columns - plates of ø102 mm 2 columns - plates of ø140 mm 2 columns - plates of ø231 mm 2 columns - plates of ø334 mm 2 columns - plates of ø230 mm

PLATE TROLLEY

- · Assures safe transport of tableware.
- · Mobile polyethylene guards make it possible to load plates of various sizes.
- · Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- · Number of plates stacks: 6.
- · Number of plates per stack: 50.
- · Wheels resistant to uneven ground, non-marking even
- · Two castor wheels with brakes ø10 mm, large wheels
- · Shock and impact resistant.
- · Vinyl cover to meet strict sanitary standards included.
- · Plates diameter from ø170 to ø330 mm.

code	877906
dimensions	930x720x(H)800 mm
number of plates stacks	6
number of plates per stack	50
plates diameter	115 up to 330 mm



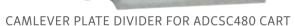
TRANSPORT AND STORAGE CADDY FOR ROUND PLATES, COMPACT, S-SERIES

- · Designed to transport and store stacks of round plates of different diameters
- Made of durable polyethylene.
- Lightweight construction, rotomolded in one piece.
- Resistant to mechanical damage.
- Handles on four sides.
- 4 movable CamLever dividers (included) that divide the rack space according to the diameter of the dishes and stabilise the stacks.
- Smooth surface and rounded corners easy to clean.
- · Swivel, low-noise castors coated with non-marking rubber.
- · Colour: speckled grey.
- · Weight: 35.2 kg.

ADCSC480

- · Max. load: 227 kg (provided that the load is distributed evenly).
- · Number of plate stacks: 4 or 5.
- · Standard capacity (4 compartments):
- 350 plates of ø229 mm or 280 plates of ø235-305 mm.
- · Load capacity can be increased up to 560 plates of ø146-191 mm or 350 plates of ø197-222 mm by using 4 additional CamLever dividers (ADCSCT4480; to be purchased separately).
- The set includes: vinyl cover with identification pocket (7.6×12.7 cm).

686x686x(H)807



- Made of polyethylene resistant to mechanical damage.
- · Thanks to the CamLever, the division can easily be moved and securely mounted to the bottom of the cart.
- The division enables stabilisation of the transported stacks of plates and divide the loading space to match the diameter of the plates.

ADCSCT4480



Ergonomic handles integrated flush with each side wall, making the ADC33 compact and easy to handle.

TRANSPORT AND STORAGE TROLLEY

- · Designed for transporting and storing dishes of various shapes and sizes.
- Suitable for plates with a diameter of 11-33 cm.
- · The ability to adapt the structure to the user's needs.
- · Made of polyethylene. 6 vessel separation towers.
- Ergonomic built-in handles
- Rigid center wheel, 4 swivel casters.
- Resistance to mechanical damage.
- Easy to clean.
- Vinyl cover included.
- Capacity: up to 480 plates.
- Maximum lifting capacity: 227 kg.
- Net weight: 30.9 kg.

code mm ADC33110 984x760x(H)838



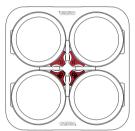


Plate measurements: ø235 do ø305 mm Plate stacks: 4 Collective capacity: 280 pcs.



Plate measurements: ø229 mm Plate stacks: 5 Collective capacity: 350 pcs.



Examples of sets



4 columns - plates of ø110-330 mm



4 columns - plates of ø110-330 mm 1 columns - plates of ø175-300 mm



oval plates of



oval plates of 292x219 mm 203-292 x 127-219 mm 1 columns - plates of ø406 mm



AMER★BOX®

3-SHELF SERVICE TROLLEY

- · Versatile, durable and reliable three-shelf service trolley is made on an aluminum frame made of glass fiber reinforced polypropylene
- Two of the rubber coated, smooth and quiet wheels are equipped with brakes
- · Designed for intensive continuous operation, it is easy to clean and disinfect. Manufactured in accordance with hygiene and safety requirements from material that meets European food standards
- Maximum load 120 kg
- · Cutlery and waste containers are sold separately

code	832875
dimensions	1070x520x(H)960 mm



code	832936
dimensions	335x230x(H)445 mm



CUTLERY CONTAINER FOR SERVICE TROLLEY

code	832943
dimensions	335x230x(H)180mm





CUTLERY TRAY

- · Made of polyethylene.
- · 4 sections.

code	877968
dimensions	520x290x(H)95 mm



MADEIRA OAK WAITER'S **TROLLEY**

code	664483
dimensions	820x460x(H)850 mm



ICE TROLLEY ICS125L SLIDING LID®

- · The ICS125L Sliding Lid® ice trolley by Cambro is a practical product that allows you to transport ice cubes while maintaining the right temperature.
- · Polyethylene housing.
- · Thick foam insulation.
- · Resistance to mechanical damage.
- · Drain shelf.
- · 2 steering castors at the front with brakes, 2 fixed castors at the rear.
- · Molded ergonomic handles.
- · Protective cover.
- · Easy to clean.
- · Capacity: 57 kg.
- · Net weight: 24.4 kg.

code capacity (l) 125 984x760x(H)838 ICS125L110



MAX 110 L

INSULATED ICE CONTAINER - 110 L

- · Ideal to transport ice cubes or flakes over long distances.
- · Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- · Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- · Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- · Profiled drain for melted ice in chamber, with tap.
- · Delivered ready-to-use, does not require assembly.
- · 4 wheels, 2 with brakes (large ø20 mm, small ø10 mm).
- · Tap, scoop and drip tray included.

code	877883
capacity	110 l
dimensions	585x800x(H)745 mm

AMER★BOX®



Fine Dine

with brakes





- Intended for the transport and storage of loose goods.
- · Made of polyethylene.
- · Transparent, sliding cover.
- Adapted to the height of standard worktops.
 4 wheels 2 rear fixed and 2 front swivel wheels, ensuring stability and facilitating maneuvering the stroller.
- · Capacity: 102 I.
- · The capacity of selected loose products:
- sugar 103 kg,
- flour 68 kg.
- · Net weight: 12.62 kg.
- · The set includes a hook for hanging the dustpan.

code	capacity (l)	mm
IBS27148	102	420x750x(H)710



















CAMSHELVING® BASICS PLUS STORAGE RACK MADE OF COMPOSITE PLASTIC WITH 4 VENTED SHELVES



- $\boldsymbol{\cdot}$ Designed for convenient storage of supplies in any catering facility
- Made of a composite material that provides lightness and strength at the same time, and is recyclable
- · Will not rust, does not contain cadmium
- · Stable, easy to install
- Can be easily adapted to the needs of the kitchen by adjusting the height of the shelves
- · Excellent ventilation thanks to special openings in the shelves
- High thermal resistance (from -38°C to +88°C) for use in a hot kitchen as well as in a cold room or freezer
- · The segmented elements are dishwasher safe
- · Possibility of combining into storage lines
- $\cdot\,$ Max. load for the entire rack: 800 kg (190 kg for one shelf)

code	mm
CBU183672V4	915x460x(H)1830
CBU213672V4	915x540x(H)1830









· Foldable to suitcase model for easy transporting and storage

code	dimensions (mm)	max. load (kg)
810910	1830x750x(H)740	150
810927	1520x700x(H)740	150



BUFFET TABLE

dimensions (mm)
1800x740x(H)740



AMER★**BOX**®



FOLDING SQUARE CATERING TABLE

code	dimensions (mm)
810347	870x870x(H)740



CATERING CHAIR - BLACK

code	dimensions (mm)
810989	540x440x(H)840



CATERING CHAIR - WHITE

code	dimensions (mm)
810965	540x440x(H)840





BUFFET TABLE ROUND

code	dimensions (mm)
810941	ø1800x(H)740
810996	ø1500x(H)740

BUFFET TABLE

code	dimensions (mm)
810934	1220x610x(H)740



code	dimensions (mm)
810958	ø800x(H)1100



TROLLEY FOR TRANSPORTING CATERING TABLES

- · Powder coated metal
- · Makes it easy to transport round and square tables
- Can accommodate up to 10 round or 20+ rectangular tables in vertical position
- · Tables can be stacked

100100 0011 00 01001100	
code	811221
dimensions	1800x850x(H)990 mm



TABLECLOTHS

BAR TABLE COVER

- Fabric: Jersey 160 g/m²
- 90% polyester 10% elastane
- · Non-iron
- · Perfect colour fastness





813157	813164
white	black
ø80-85x(H)105-115 cm	ø80-85x(H)105-115 cm

813829	813836
white	black
ø70-85x(H)105-115 cm	ø70-85x(H)105-115 cm

FOLDING CHAIR COVER



AMER★**BOX**®



TROLLEY FOR LAUNDRY

- · Stainless steel construction with a removable laundry bag
- · 4 wheels, 2 of which are steering

code	691083	
dimensions	900x650x(H)850 mm	



Fine Dine

SYMPOSIUM RECTANGULAR TABLECLOTH

- · Fabric: Jersey 160 g/m²
- Non-iron
- · 90% polyester 10% elastane
- · Perfect colour fastness



TABLE COVER SYMPOSIUM ROUND

- Fabric: Jersey 160 g/m²
- · Non-iron
- 90% polyester 10% elastane
- · Perfect colour fastness



WHY US?

7 MOST IMPORTANT REASONS WHY IT IS WORTH TO COMPLETE A PROJECT OF YOUR BAR WITH FINE DINE BAR!

1

WE OPERATE WITH PASSION

We are bar freaks and have a lot of passion.

We love our work and we love to act. Let's meet

- you will immediately understand why you should
work with us.





2

WE HAVE EXPERIENCE

We have in-depth knowledge of technology bar stalls. Our team consists of bartenders with many years of experience and numerous achievements. We are a partner of two important institutions:

Association of Polish Bartenders and SCA Poland.

3

WE TEST THE DEVICES

We are practitioners – we test all recommended devices personally. On our profiles on social media you will find tips and videos from test sessions. You must check it out!







4

WE CREATE TAILOR-MADE SOLUTIONS

We understand that each place is different and we can adjust the offer to your individual needs. Perfectly matched elements will be put together perfectly an organized technology project.

WE All of free

WE TRAIN

All our clients can use our training system free of charge. We offer 4 training options tailored to the purchased equipment types.



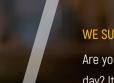


6

WE CONSULT THE OFFERS

Regardless of whether you plan to open a cafe, pub, restaurant, club or fresh point - we will help you create an attractive offer for your consumers.

We will support you in arranging the menu of drinks, cocktails, desserts or snacks.



WE SUPPORT BAR OPENINGS

Are you worried if you can handle it on the opening day? It will be pure pleasure with us. Our bartenders will support you, help organize the work of the team and avoid possible mistakes.



www.candola.cz $\overline{f_{ine}}$ $\overline{D_{ine}}$ 381

We have many suggestions for you. Each of them is supported by an in-depth analysis of needs and intentions. We sew bars professionally. Let's talk about the idea you would like to implement.

EVERGREEN AUTOMATIC FLOW WATER BOILER

Teas and herbal infusions will surprise guests with the perfect temperature and quality of the water.

FINE DINE cookers have been adapted to efficient work in the bar.

You can make dozens of drinks in one moment and it will not lower the temperature in the water reservoir.

see page 426

HAMILTON BEACH JUICER

Durable and efficient bar juicer. Orange juice is 3 minutes and 2.5 oranges.

see page 414



BARMATIC INTENSION CONVECTION OVEN

It's not just another microwave oven regular convection oven having pre-made baking and cooking programs. Tarts, hot snacks, toasted soups we will prepare it in a few minutes.

Delight customers of the premises with the possibility preparing dishes even late.

see page 512

DISHWASHER BARMATIC PURITY

Nothing else is needed to make washing EASY, FAST, REPEATABLE and PERFECT.

The Barmatic bar dishwasher does not emit steam to the bar. It is quiet and extremely economical in operation. With its use, you can wash over 1000 glasses per hour.

see page 446

BARMATIC SUBZERO BLAST CHILLER

You will freeze in a few moments:

- · GLASSES
- ALCOHOL
- BAR SORBET
- · WATER TO CRAFT ICE

see page 452

BARMATIC MINERAL CRUSHER

Probably the most powerful and durable bar crusher available in the market. The housing is covered with an additional layer protective. Engine cooling system installed.

see page 422

BARMATIC CREAMON WHIPPING CREAM MACHINE

Your source of whipped cream at the bar. The tank holds up to 5 liters. Get it quickly needed product for shakes, coffees frozen and other bar desserts.

see page 424

HAMILTON BEACH SUMMIT® BLENDER

With this machine you can quickly realize: smoothies, frozen coffee, ice tea, lemonade, milk shake, and many other interesting things suggestions for clients.

see page 409

HAMILTON BEACH OTTO JUICER

Must Have in a modern bar.
The juicer provides fresh juice from vegetables, fruits and herbs.

see page 416

BARMATIC COOLICE ICE MAKER

We chose an ice cube maker which will not disappoint at a crucial moment. The technology used in it is not prone to water hardness. Applied in it air pre-filters enabling for self-maintenance of the system cooling.

In a way, you get the perfect ice economical and reliable.

see page 430



BARMATIC OSMOSIS

It is a station that adjusts the water to your washing up needs. It is of particular importance in the case of glass washing. A washing effect unmatched by others types of treatment systems.

see page 450

BARMATIC CANDOR BARCOOLER

Made of high-quality stainless steel – bar cooler. It has increased load capacity of shelves and increased resistance against cracks in the plating of the internal refrigerated compartment.

see page 458

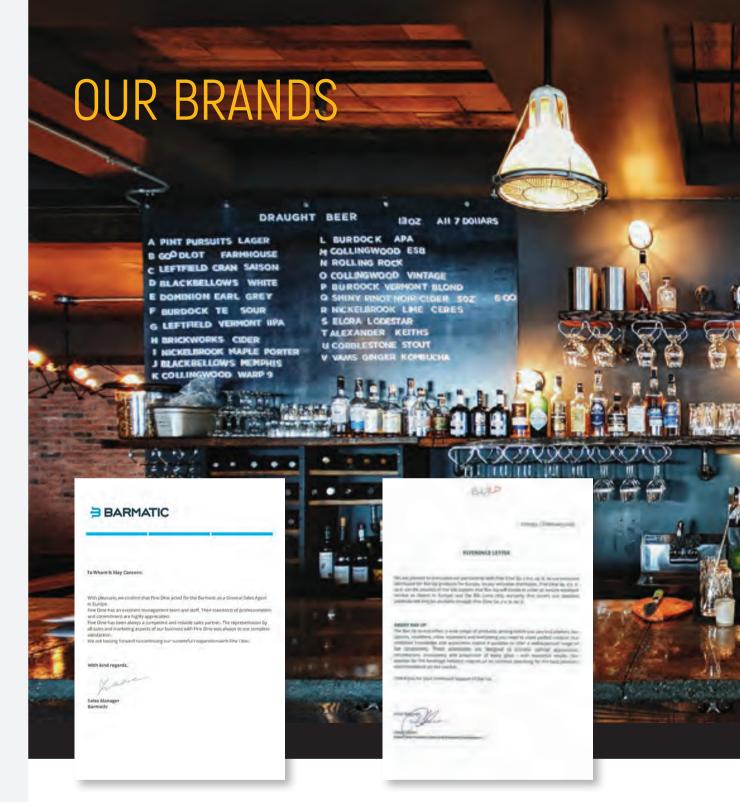
FILTER SYSTEM FOR BARMATIC ICE MAKERS

Dedicated ice maker filters have deposits that allow you to work all year round without the need for replacement.

The main task of the filter is separation smells, tastes from the water. It stops also particles of leachate from drains and softens the water.

see page 444



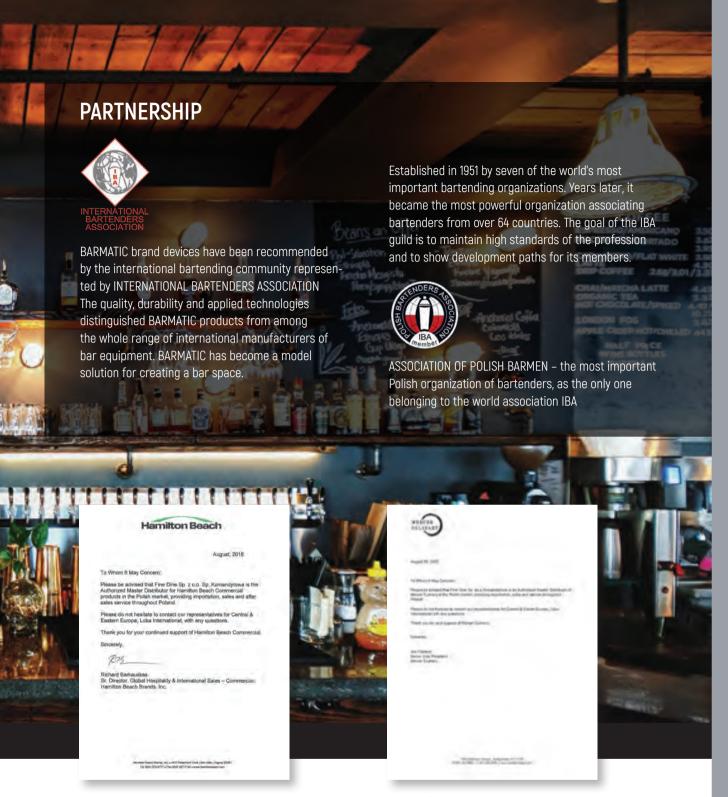




Barmatic is a supplier of excellent quality bar equipment, that meets the needs of bartenders with true passion, improves the work of professionals and helps the less experienced employees of catering establishments. The manufacturer tries to find the best solution to meet all requirements and adapt the equipment to the gastronomy point.



The Bar Up brand offers a wide range of products, among which you can find shakers, bar spoons, muddlers, citrus squeezers and everything you need to make perfect cocktail. Our extensive knowledge and experience makes it possible to offer a well-balanced range of bar accessories. These accessories are designed to provide optimal appearance, temperature, consistency and proportion of every glass – with masterful results. Our passion for the beverage industry inspires us to continue searching for the best products and innovations on the market.



Hamilton Beach

Hamilton Beach Commercial is the undisputed leader in the American and global market. For over 100 years, it has been continuously providing high-quality, innovative products to hotels, restaurants and bars. The first mixer was designed by the founder of the Hamilton Beach company in 1911, since then the next products introduced to the market are to minimize the preparation time of drinks, cocktails, drinks and shakes. Currently, the range of products includes both basic bar blenders and mixers, fully automatic and programmable blenders and squeezers as well as self-service blending stations ideal for all catering establishments.



The Bar Up brand offers a wide range of products, including shakers, bar spoons, muddlers, citrus squeezers and everything you need to make the perfect cocktail. Our extensive knowledge and experience enable us to offer a well-balanced range of bar accessories. These ACCESSORIES are designed to ensure the optimal appearance, temperature, consistency and proportion in any glass – with champion results.

Our passion for the beverage industry inspires us to constantly search for the best products and innovations on the market.











BOSTON ECO BOSTON ECO SHAKER SHAKER

SHAKER - GLASS



WEIGHTED SHAKER/TIN SET

COCKTAIL SHAKER/TIN SET 700 ML + 500 ML

	- GLASS	BLACK						
593042 NEW	593066 NEW	596678 NEW	592830	593196	593226	593233	593240	592991
		black	stainless steel	stainless steel	antique copper	gold	black gloss	vintage
800 ml	450 ml	800 ml	828 + 532 ml	828 + 532 ml	828 + 532 ml	828 + 532 ml	828 ml	828 + 532 ml
				ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm	ø92x(H)178 mm



3-PC ECO COCKTAIL SHAKER SET

3-PC JAPANESE COCKTAIL SHAKER SET

593004 NEW	593035 NEW	976371	593622	593639	593646	593592	592854
stainless steel	stainless steel	stainless steel	antique copper	gold	black gloss	vintage	copper
750 ml	750 ml	700 ml	700 ml	700 ml	700 ml	700 ml	700 ml



CLASSIC HAWTHORNE SPRING BAR STRAINER

976449	596753 NEW	593257	593264	593271	593288	596784	592878
stainless steel	stainless steel	stainless steel	antique copper	gold	black gloss	vintage	copper
	165 mm	155 mm	155 mm	155 mm	155 mm	155 mm	155 mm



JULEP STRAINER

976456	593295	593387	593394	593417	596791	593370 NEW	596685 NEW
stainless steel	stainless steel	antique copper	gold	black gloss	vintage	copper	stainless steel
	165 mm	165 mm	165 mm	165 mm	165 mm	160 mm	160 mm













HEAVY-DUTY SPRING BAR STRAINER

596869	596852	596838	596845	592861
antique copper	gold	black gloss	vintage	copper
150 mm	150 mm	150 mm	150 mm	150 mm



FINE MESH STRAINER, BOWL	FINE MESH STRAINER, BOWL	FINE MESH STRAINER, BOWL	TWEEZER, STRAIGHT, BLACK PVD	PRECISION TONG, STRAIGHT	TWEEZERS, ROUND HEAD, COATED, BLACK
638170 NEW	593738	592892	680131	593776	680216 NEW
black	gold plated	copper	stainless steel	stainless steel	stainless steel
ø75x220 mm	89x264 mm	89x264 mm	300 mm	300 mm	305 mm



BARTENDER SPOON WITH A FOOT

593097 (NEW)	596968 (NEW)	594124	593523	593530	593547	592922
stainless steel	stainless steel	stainless steel	antique copper	gold	black gloss	copper
27x27x(H)266 mm	380 mm	300 mm	400 mm	400 mm	400 mm	400 mm



	CLASSIC BARTENDING SPOON WITH FORK					
976494	593554	593561	593578	593585	592939	592946
stainless steel	stainless steel	antique copper	gold	black gloss	copper	copper
400 mm	315 mm	315 mm	315 mm	315 mm	315 mm	340 mm



























				JAPANESE S	TYLE JIGGER				
593424	976425	593455	593448	593462	593486	593479	593493	596661	596692
25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml
stainless steel	stainless steel	black gloss	black gloss	antique copper	antique copper	gold	gold	vintage	vintage
15 ml + 35 ml	10 ml+30 ml	15 ml + 35 ml	10 ml + 30 ml	15 ml +35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml +30 ml	15 ml +35 ml	10 ml +30 ml















Ŋ		- 32	
	0	55	
	DOUBLE V		

WINE COOLER STAND 593608 NEW stainless steel ø185x(H)740 mm



425992 galvanized steel 400x330x(H)220 mm

594131 polished steel, chamber structure ø430x240 mm





PARTY TUB	PARTY TUB, 13,5L	ECO PARTY TUB, 9,5L
593165 (NEW)	471500 (NEW)	471524 <u>NEW</u>
transparent plastic	stainless steel	stainless steel
470x290x(H)230 mm	ø370x(H)230 mm	ø350x(H)230 mm











CHAMPAGNE COOLER, 3,3 L	Cł
593202 NEW	
stainless steel	

ø220x(H)190 mm

CHAMPAGNE COOLER, 3,5 L
593103 NEW
stainless steel

ø210x(H)210 mm



WINE COOLER
TABLE BRACKET
593905 NEW
stainless steel
ø195x(H)510 mm

CHAMPAGNE COOLER, 3 L 593158 NEW

plastic 220x185x(H)226 mm

WINE COOLER EPP

593813	NEW

ø142x(H)210











FREE-FLOW FL	OW POURER, LONG	SLOW POURER WITH	BARTENDER POURER	BARTENDER POURER	DASHER TOPS,	MEDIUM FLOW POURER
POURER - LONG	COPPER - 12 PCS	FLIP TOP - 6 PCS	- SET OF 2	- SET OF 6	- SET OF 3	- SET OF 6
590140 NEW	593363 NEW	599334 NEW	976531	594254	593769	599372
with plastic stopper	ø30x120 mm	ø30x120 mm	35 ml	steel/cork	steel/natural cork	chrome spout with soft collar







EVA FREE FLOW POURER - SET OF 6



EVA FREE FLOW POURER FLUORESCENT COLOURS - SET OF 6



599457 2x blue, 2x red, 2x green EVA material







BAR MAT IN A ROLL	RUBBER BAR MAT	BAR SERVICE MAT	BAR SERVICE MAT
594179	597965	597972	597989
5000x610 mm	80x600 mm	453x305x(H)15 mm	300x150x(H)10 mm



DRAINAGE MAT - SET OF 5 597958 313x209 mm



GLASS BRUSH WITH ALUMINUM BASE 552681 ø150x(H)190 mm



GLASS BRUSH WITH PLASTIC BASE 696002 190x100x(H)180 mm



GLASS BRUSH WITH PLASTIC BASE 696040 190x100x(H)250 mm



GEAR ROLL

15 ml, (H)121 mm

BARFLY MIXOLOGY 592977



BARTENDER ARMBANDS, SET OF 2, BLACK 505519



MIXOLOGIST WRISTBAND 505717



















594001 594278 596777 300x200 mm 810x160x(H)100 mm 200x160x(H)75 mm for 8 bottles



2-PIECE BAR DISPENSER, 800 ML

- Replaceable tip and lid
- For dosing, mixing and storage of beverages
- Removable upper part



COCKTAIL MUG,



MUGS COPPER PLATED 400 ML



MUGS COPPER PLATED

	COPPER-PLATED, 500 ML	400 ML	500 ML
557600	593356 NEW	596982 NEW	596975 NEW
ø90x(H)300 mm	(H)89 mm	ø85x(H)105 mm	ø97x(H)100 mm



LEMON AND LIME SLICER





NAPKIN HOLDER WITH 3 COMPARTMENTS



130x130x(H)100 mm

NAPKIN HOLDER, COPPER-PLATED 593349















679012 190x105 mm



SILICON ICE BALL MAKERS, 6 CAVITIES

679029 Ø45 mm



SILICON ICE CUBE MAKERS, 6 CAVITIES

679036

6x kostka 50x50x50 mm



SILICON ICE CUBE MAKERS, 15 CAVITIES 679043

SILICONE ICE SHOT GLASS MAKER,

6 CAVITIES 679050 125x190x(H)60 mm



SILICONE ICE SHOT GLASS MAKER, 4 CAVITIES

679067 122x122x(H)60 mm

15x kostka 30x30x30 mm

ICE CUBE TRAY WITH LID

679005

335x180 mm



JAPANESE ICE PICK 593653

178 mm

DELUXE ICE CHIPPER, SQUARE WOOD HANDLE 593660

203 mm



WOOD ICE MALLET

593684 343 mm



LARGE ICE SCOOP 700 ML
594216
plastik

ALUMINUM BARTENDER SCOOP 521434 NEW 220x80 mm

ALUMINUM BARTENDER SCOOP 521410 220x80 mm

ICE BOX 10 DOUBLE WA 594759 ø292x(H)220



) L, ALLS	WHITE ICE CONTAINER 5 L, DOUBLE WALLS	DOUBLE WALL ICE PAIL 5 L
	594742	594704
mm	ø190x(H)200 mm	ø200x(H)230 mm









ATOMIZER/MISTER	BAR SIPHON	SODA CHARGERS CO ₂
596937	588574 NEW	588406 NEW
15 ml	1 l	10 pcs
(H)121 mm	ø100x(H)320 mm	





TABLE BEER TAP		
598955	598962	
3 l	5 l	
ø100x(H)815 mm	ø100x(H)1150 mm	

BEER SKIMMER – SET OF 6 PCS. 565360 235x26 mm

1R

Fine Dine



BARTENDER GAS JET

Refillable - automatic ignition Gas cartridge not included With removable base

> 198209 145x(H)190 mm



Various tips included

199008 200 ml









SMOKING GUN PRO

Removable combustion chamber
Adjustable fan speed
Integrated frame
The set includes a smoke gun, a nozzle tube,
apple tree shavings and white walnut
Weight: 450 g
For 4x AA batteries - not included

kod	mm
199985	171,5x82,6x(H)146,1

GLASS CLOCHE WITH A VENTILATION OPENING

Made of borosilicate glass, equipped with a silicone hole for the smoke supply hose Perfect for use in conjunction with a smoke gun It allows you to create a spectacular way of presenting dishes to customers

kod	mm
199657	ø130v(H)282





HBB908R-CE

The basic bartender blender dedicated to small gastronomy allows you to blend soft ingredients even in 25 seconds. Two speeds - blending precision for a wide variety of drinks. Durability and efficiency - four durable stainless steel blades. 1.25 I beaker - Impact-resistant polycarbonate beaker with a measuring cup and an easy-to-read scale for easy filling and dosing. The convenient handle makes pouring easy. Powerful engine with a peak power of 1 HP. It works well even

with intensive use.

The lid opening sensor prevents blending with the jug lid removed.



HBBQ08D.CE

HDD9UOK-CE	
stackable polycarbonate jug with a capacity of 1.25 l	
controls: switch, 2 speeds	
195x205x(H)400 mm	
746 W/230 V	
3,28 kg	

ACCESSORIES

polycarbonate container	stainless steel container,
1,25 l	0,95 l
6126-908R	6126-9085





The Wave - Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect. Auxiliary bartender blender dedicated to small gastronomy, giving you the opportunity to create your favorite smoothie in 20 seconds.

Two speeds with pulse blending option – offers variety and precision of blending for a wide variety of drinks.

Durability and efficiency - four durable stainless steel blades.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

Powerful engine with a peak power of 1.6 HP.

The wide opening of the jug can accommodate even large ingredients, which reduces the preparation time of cocktails.



	HBB255-CE	HBB255S-CE
	stackable copolyester jug with a capacity of 1.4 l (BPA-free)	stackable of stainless steel jug with a capacity of 0.95 l
	controls: 2 speeds, pulse blend	controls: 2 speeds, pulse blend
188x2	188x216x(H)412 mm	168x216x(H)429 mm
	1193 W/230 V	1193 W/230 V
	4,4 kg	4,5 kg

ACCESSORIES	
copolyester (Tritan) container	stainless steel container
6126-455-CE	6126-255S-CE



 $\label{the wave action system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades.$

The Wave ~ Action® system is a uniquely designed container and blades for a smoothie effect. This blender model gives you the opportunity to create your favorite smoothie in 15 seconds.

Timer and two speeds with pulse blend option – the timer is a must for busy bartenders. Two speeds offer blending variety and precision for a wide variety of drinks.

Durability and efficiency – four durable stainless steel blades.

1.4 I stackable jug – impact-resistant copolyester jug with an easy-to-read

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

Powerful 2.4 HP engine.

graduation.

Durable and easy-to-use **sealed switches** ensure a long service life.

The lid opening sensor prevents blending with the jug lid removed.



HBH455-CE

stackable copolyester jug with a capacity of 1.4 l (BPA-free)

controls: 2 speeds, timer pulse blend

187x216x(H)448 mm

1790 W/230 V

5,3 kg

ACCESSORIES

copolyester (Tritan) container

6126-455-CE



HBB908R-CE

HBB255-CE

HBB255S-CE

HBH455-CE

Smoothie in 25 seconds 0,5 l of drinks in 25 seconds Smoothie in 20 seconds 0,5 l of drinks in 20 seconds

/ Smoothie in 20 seconds 0,5 l of drinks in 20 seconds Smoothie in 15 seconds 0,5 l of drinks in 15 seconds

746 W

stackable polycarbonate jug with a capacity of 1.25 l



stackable copolyester jug with a capacity of 1.4 I (BPA-free)

1193 W

stackable of stainless steel jug with a capacity of 0.95 I



stackable copolyester jug with a capacity of 1.4 I (BPA-free)



2 speeds



2 speeds, pulse blend



2 speeds, pulse blend



2 speeds, timer pulse blend



System SureGrip™



System SureGrip™



System SureGrip™



System SureGrip™



www.candola.cz







195x205x(H)400 mm	188x216x(H)412 mm	168x216x(H)429 mm	187x216x(H)448 mm
230 V	230 V	230 V	230 V
3,28 kg	4,4 kg	4,5 kg	5,3 kg
1 year for FREE! warranty	2 years for FREE! warranty	2 years for FREE! warranty	2 years for FREE! warranty

stackable polycarbonate jug with a capacity of 1.25 l		copolyester (Tritan) container	stackable of stainless steel jug with a capacity of 0.95 l	copolyester (Tritan) container
6126-908R	6126-908S	6126-455-CE	6126-255S-CE	6126-455-CE



The Wave ~ Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

The silky creamy texture of the drinks

 - the Wave ~ Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture. Two speeds and a pulse blend – offer a precise blend for a wide variety of drinks. Timer with auto switch – indispensable for busy bartenders who can take care of other tasks thanks to it.

880 W Motor – Built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

1.8 I stackable container – impact-resistant polycarbonate container with an easy-to-read scale.

HBH550-CE

polycarbonate container, 1,8 l

paddle switches are built to last & easy to operate. Timer with automatic shutoff frees up operators for other tasks

178x203x(H)457 mm

880 W/230 V

6,3 kg

ACCESSORIES

polycarbonate jug

6126-650





The Wave-Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

The silky creamy texture of the drinks

 - the Wave~Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

Smoothie in 12 seconds – while thirsty customers are waiting, you can blend 0.5 l of drinks in just 12 seconds.

Two speeds, Jump cycle and pulse blend – offer a precise blend for a wide variety of drinks.

Timer with auto switch - indispensable for busy bartenders who can take care of other tasks thanks to it

880 W Motor – built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

1.8 I stackable container – impact-resistant polycarbonate container with an easy-to-read scale.

polycarbonate container, 1,8 l

two speeds, jump cycle and pulse blend

178x203x(H)457 mm

880 W/230 V

5,1 kg



QuietBlend™ technology – significantly reduces the sound of the engine, together with the Quiet Shield™ housing it allows to reduce noise to the level of a conversation in the premises.

Compact dimensions – the width of the blender 22 cm allows you to easily place it on the bar.

The open QuietShield™ housing is up to a maximum height of 56 cm.

Powerful motor – 1,000 W maximum motor motor with specially designed air circulation that helps to prevent overheating of the motor and extend its life. Preloaded programs – popular drinks available under 5 buttons and over 100 additional cycles. Dedicated programs can be easily downloaded thanks to the memory card.

Quiet Shield™ Sensor - turns the engine off when the user lifts the QuietShield™ housing.

Lifetime Warranty on Stainless Steel Cutting

Mechanism and Blade - Ensures that these components will be free from defects in material or workmanship for their entire service life.

The Wave-Action® system - regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades.

The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

Overheating Protection - The display alerts the user when the engine overheats and recommends a quick cool-down cycle.

polycarbonate container, 1,4 l
control: touchpad
216x286x(H)470 mm
1000 W/230 V
9 kg
ACCESSORIES
polycarbonate container, 1,4 l
6126-750

HBH750-CE





Auto Blend "One Touch Sensor Blending" – constantly monitors blending power and speed to recognize when the perfect consistency is achieved.

Hundreds of preloaded programs - reduce the need to select different programs for different drinks and save time. QuietShield ™ soundproofing hood - reduces blender noise.

The silky creamy texture of the drinks

 the Wave ~ Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture. Cavitation Control – Detects when cavitation is present and prompts the user to add fluid. Thanks to this, the user does not have to waste time watching the blender, and the drinks are always successful. Airflow System – Forces cool air to circulate continuously around the motor, allowing blending one after another and extending the life of the blender. Quiet Shield ™ Sensor – turns the engine off when the user lifts the QuietShield ™ housing.

приозо-се	
polycarbonate container, 1,	8 l
control: touchpad	
229x305x(H)483 mm	
1000 W/230 V	
10,57 kg	

LIBLIOEN CE



ENDURA™ motor technology – a new generation of brushless induction motors provides 2.5 times longer and 50% more economical operation compared to traditional motors.

Compact dimensions – the width of the blender is 22 cm which allows it to be placed directly on the bar. The open QuiedShield™ housing extends up to a maximum height of 53 cm.

QuiedShield™ Sensor – turns the motor off when the user lifts the QuiedShield™ housing.

The silky creamy texture of the drinks

 - the Wave-Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

One-touch blending functions - choose from over 30 pre-programmed blending cycles.

2 liter polycarbonate container.

Lifetime Warranty on Stainless Steel Cutting
Mechanism and Blade - Ensures that these
components will be free from defects in material
or in production for their entire service life.

HBH950-CE	
polycarbonate container, 2 l	
control: touchpad	
216x286x(H)445 mm	
1000 W/230 V	
11,1 kg	

ACCESSORIES
polycarbonate container, 2 l
6126-950







WASHER FOR JUGS AND BLENDERS

Suitable for cleaning various jugs – cleans all jugs, cups and containers with a maximum capacity of 2 liters.

Strong construction – stainless steel nozzle and impact-resistant polycarbonate.

Easy to use – just press to activate spraying. Compact shape and size – with a base of 160 mm square and a height of 133 mm, it will easily fit into any sink.

Raised nozzle – for more thorough cleaning. Suction cup feet – ensure the stability of the washer.

Flexible hose, 0.7 m long, inner diameter 3/8 "/ 10 mm with rotating hose connection. Activate by pressing.

It does not require electrical power.



Just press to activate spraying

BCR100

160x160x(H)133 mm

water flow 8 521 pm (60 psi)

0,5 kg



TEMPEST IN-COUNTER KIT

It allows the HBH650 and HBF600 models to be mounted directly on the countertop. Kit includes: stainless steel bracket, hardware template and counterweights

CK650 297x297x(H)278 mm 2,7 kg



BLENDER TAMPER ACCESSORY

Black plastic blender pusher fits following devices: HBH550, HBH650, HBH850, HBF600



BT650



FROTHING JAR

The AirWhip carafe froths and aerates your milk in seconds. An innovative solution from Hamilton Beach Commercial, thanks to which we can whip milk even with a low

fat content. Dedicated to blenders: HBH750 and HBH950. The JP750 washer is required for HBH550, HBH650, HBH850 devices.

6126-751 1,4 l

Jar pad for Eclipse container 6126-751

JP750



AIRWHIP

BA

HMD 200/300/400[®] SINGLE-SPINDLE AND TRIPLE-SPINDLE DRINK MIXER

TRIPLE-SPINDLE DRINK MIXER



HMD400P-CE

Professional mixers by Hamilton Beach are reliable devices for customers who expect perfect results and high efficiency.

They help save staff time by easy and quick operation.

The offer also includes a compact wall model.

Optimum performance – an excellent choice for a large number of shakes prepared.

Efficiency – 1/3 HP motors mix up to twice as fast to maximize efficiency and reduce waiting times.

Triple power – each engine is level to reduce vibrations. All motors have an extended service life thanks to sealed self-lubricating bearings.

Two methods of starting

the motor – the user can start and stop mixing by placing the cup in the guide.







SINGLE-SPINDLE DRINK MIXER



The motor can be activated by a cup or manually with a pulse switch.

HMD200P-CE

A variety of drinks and dishes – great for everything from blending ice shakes to making drinks quickly, to blending eggs, pancake cakes and waffles.

Efficiency – The more efficient 1/3 HP motor mixes up to twice as fast, so customers don't have to wait long. **Precision Motor** – Motor is level to minimize vibration. Extended service life thanks to sealed self-lubricating bearings.

Two methods of starting the motor

 $\mbox{-}$ the user can start and stop mixing by placing the cup in the guide.

HMD200P-CE	
165x171x(H)521 mm	
300 W	
230 V	
7 kg	
ACCESSORIES	
steel container	
110E	



The rubber collar prevents juice from entering the machine's engine

3 reinforced stainless steel conical heads: 1 for lemons and limes, 1 for oranges

and 1 for grapefruits

HCJ967-CE

3 reinforced conical heads – small for lemons and limes, medium for oranges and large for grapefruits. Each head has a stainless steel cap for added durability.

FRESHMARK ELECTRIC

CITRUS JUICER

Quiet Motor – the extremely quiet motor of the 96700 model makes it a welcome addition to any home.

High discharge chute – positioned 21.6 cm from

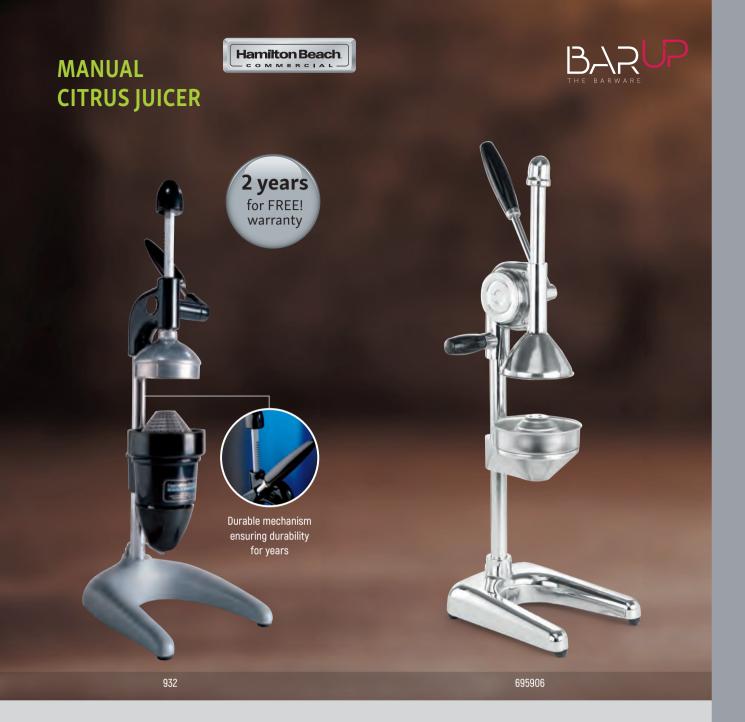
the table top to allow juicing to be squeezed into a variety of containers.

Low center of gravity - makes the juicer more stable

Durability – heavy duty metal housing, strong screen and conical heads.

The rubber collar prevents juice from entering the machine's engine.

HCJ967-CE
260x254x(H)470 mm
250 W
230 V
13,6 kg



Durability – recommended all over the world due to its efficient and reliable operation and classic design.

Versatility – suitable for squeezing pure juice from lemons, limes, oranges and grapefruits.

Maximum juicing – the juicer arm exerts more than 900 kg of pressure to extract the maximum amount of juice with minimal peel and pulp residue.

Sieve and funnel – can be removed for cleaning.

Acid-resistant finish – both the metal elements and the enamel finish are resistant to the effects of citrus acids.

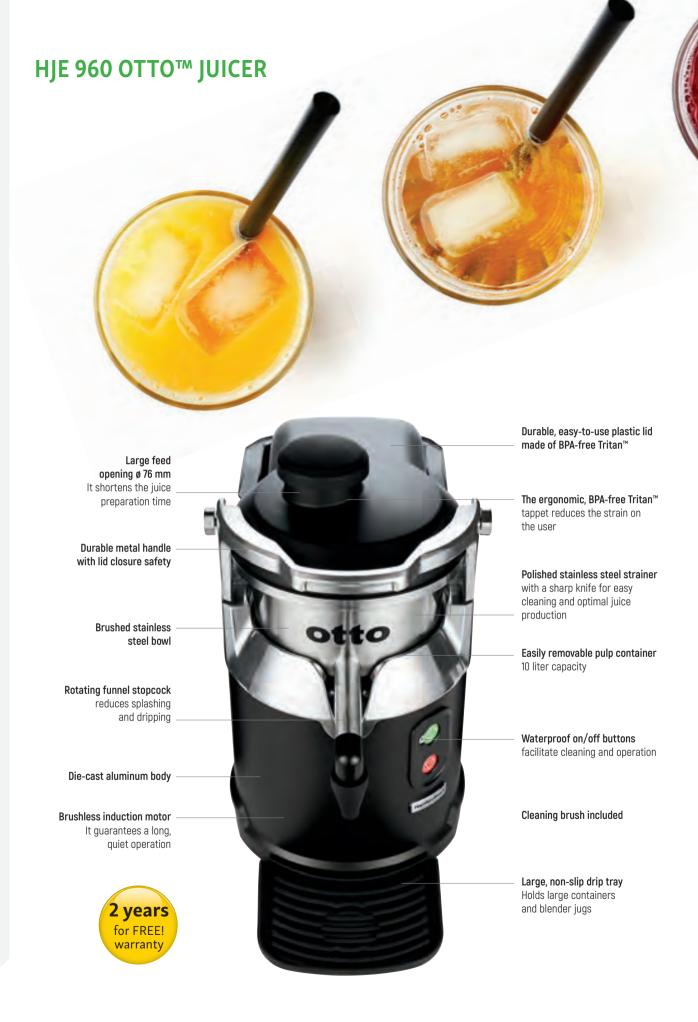
932

178×230×(H)495 mm 6 kg Lever made of high quality zinc alloy and chrome steel Handle for increased stability Thanks to the spring, it returns to the starting position on its own Squeezing part (press and container) in stainless steel

695906

225x180x(H)510 mm

416







Designed to ensure maximum efficiency and freshness of squeezed juices. The powerful, yet quiet, brushless induction motor with two-way cooling fans is designed for continuous operation. Made of stainless steel, aluminum and BPA (Bisphenol) free Tritan™. Comfortable working height of the device and stability allow for efficient organization of work. A product dedicated to professional gastronomy, characterized by durability, ease of use and cleaning.

HJE960-CE	
322x638x(H)527 mm	
1200 W / 230 V	

34,3 kg

ACCESSORIES continuous tank UTC960







Hamilton Beach

SUPREME JUICE EXTRACTOR 2.0

For making juice from hard fruits and vegetables.

With the BARMATIC SUPREME multijuicer you can prepare fresh juices, lemonades, radlers, ice tea, alcohol cocktails and spritzers.

Stainless steel housing, bowl, juice jug and grater disc. Loading tray opening and pusher made of ABS plastic, pulp container and lid made of polypropylene. Grinding wheel speed 3000 rpm.

Safe to use, can only be operated with the lid and the safety arm closed. It is not suitable for ice and frozen fruit/vegetables.

BARMATIC SUPREME 2.0 - this is a new generation of the SUPREME model, which has been popular for years. The unit was refined with a precision disposal system, the juice buffer capacity was increased and the downpipe was raised. The Barmatic Supreme 2.0 has a super guiet SPRINT-class motor.

221112

250x410x(H)530 mm

700 W/230 V









BARMATIC

Health and safety Security "Shoulder" Only correctly folded

device will allow starting up

Resistant to acids Construction made of resistant stainless steel for liquids with low pH

Durable construction Elements made of polymers

adapted to intensive use. A strong

clutch transmits power from the motor to the disc

High power, quiet work
The producer relied on energy
economical and very efficient unit
Soundproofing of the engine
compartment

A large tank It will even fit "shavings from processing 28 kg of raw material

No dripping

The damper closes the outflow juice during the change of the vessel

Profile adapted to jugs You can use with dishes and jugs

On/off with IPX1 protection Water tightness of the control system. Safety of operation.

Does not slip on the counter Suction cups on the legs of the juicer prevent movement

Leaves and herbs

Change of type squeezed juice

No need full cleaning

Rinse out with water

Hipershave's shield rubs and combines with juice 1 year warranty

PROFESSIONAL BAR CRUSHER BARMATIC MINERAL

- · Device adapted for continuous operation.
- Intended for cafes, drink-bars, restaurants, discothegues.
- The crusher is very simple and safe to use.

VERY EFFICIENT ICE BREAKERS

8 breakers with teeth intercepting ice cubes from the feeder. Hardened shields and shaft, protected against corrosion.

PERMANENT BLINDING DISCS

Alternating disk setting allows even pressure on the crushed ice cubes. Permanent fusion with the shaft guarantees durability and no backlash.

DRIVE

Thanks to the use of a high-power engine, the crusher guarantees stable operation and long life of the device.

COOLING

Mechanism cooled by a turbine Ø80 mm allows you to efficiently circulate air inside the mechanism.

WATER DRAIN

Possibility to connect the crusher to the water drain, which eliminates condensation in the outlet part.

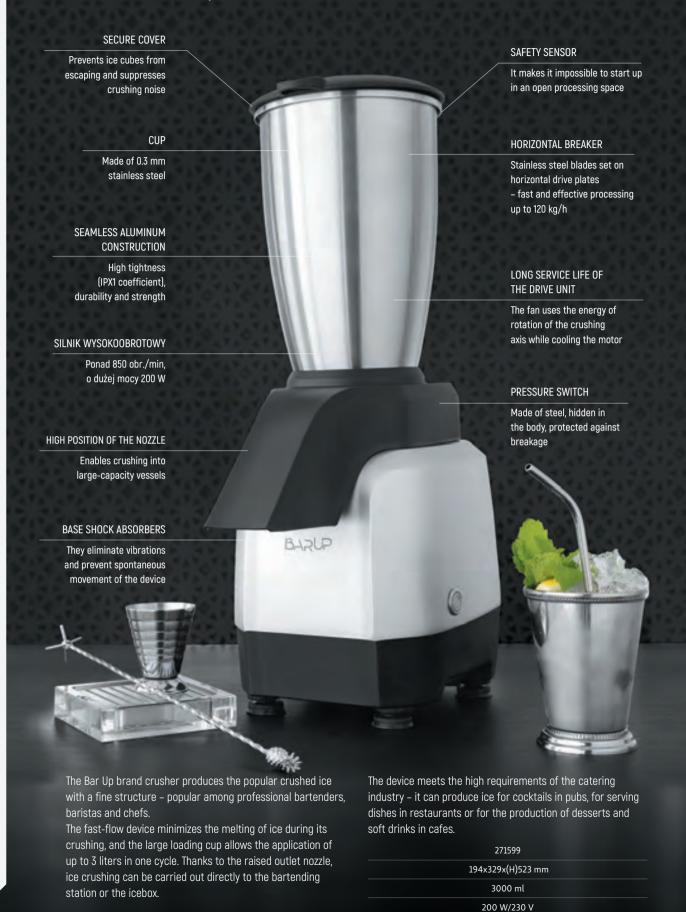






LARGE CONTAINER

The capacity is twice larger than the loading well.







STAINLESS STEEL HOUSING ICE CRUSHER

Brushed stainless steel housing

Wide ice charging chute made of ABS plastic

Robust crushing mechanism with stainless steel knives

Transparent container with a maximum capacity of 12 cups of crushed ice (2.7 liters)

Productivity: up to 12 kg/h

It is not intended for continuous operation

271520

170x260x(H)460 mm

80 W/230 V



ICE CRUSHER

Chrome zinc alloy Stainless steel knife Ice shovel included Removable container

695708

160x140x(H)270 mm





WHIPPED CREAM AUTOMAT CREMONA 2.0

Intended for pastry shops, cafes, ice cream parlours and restaurants. Whipped cream is always made with the correct temperature and consistency.

The removable elements of the dosing nozzle enable thorough cleaning and a high level of hygiene.

EXTRA COLD temperature switch increasing the cooling capacity in case of high temperatures in the room.

CREAM COOLING FOR THE WHOLE SECTION - transfer of temperature values prevailing in a part of the tank

to the dispenser nozzle.

Air cooled.

Tank capacity 2,5 L. Removable container. Performance 50 kg/h.



290958

230x400+160(H)430 mm

500 W/230 V

25 kg





AR







CREAM WHIPPER

Graphite, aluminum bottle, cartridge holder and head made of aluminum, 3 polypropylene heads and a brush in the set Not for preparing hot sauces For use with cartridges (N₂0) for whipping cream siphons, cartridges are not included

CARTRIDGES FOR WHIPPED CREAM SIPHON

N₂O 5-year shelf life Expiry date on the cartridges Note: use in Liss, Kidde, ISI and Kaiser siphons does not invalidate the warranty!

	CARTRIDGES FOR WHIPPED
CREAM WHIPPER	CREAM SIPHON
588437	586907
0,95 l	50 pcs cartridges
ø95x(H)320 mm	

EVERGREEN AUTOMATIC, INSTANTANEOUS WATER BOILER

The impressive Evergreen water boiler is solidly made of stainless steel. It can be used in cafes, bars, hotels, conference rooms and wherever you need a continuous stream of heated water for the preparation of coffee, herbs, tea or instant drinks. Thanks to the Double Tank technology, the fresh water does not mix with the heated one immediately after refilling. The cooker maintains high temperature for a long time – the main tank with hot water is protected with thermal linings against rapid heat loss. This solution also reduces energy consumption. The device uses high-power heaters - this is a guarantee of quick water heating. The cooker has an intuitive system of sensors that watch over the correct heating of the water (cold water, heating, heated water) and the main switch protected against moisture, where the on/off position is indicated by a light element. The model is mounted on 4 rubber feet to prevent slipping on the worktop.

Optional equipment (to be ordered separately): the BARMATIC 10.5 filter station (947098) allows you to get rid of the tarnish resulting from boiling water with a high content of calcium and chlorine compounds and guarantees high resistance to limescale deposits.

model	201657	
capacity	10 l	
dimensions	248x303x(H)593 mm	
power	3 kW	
voltage	230 V	
weight	13 kg	

LARGE CAPACITY

and quick preparation of large quantities of hot water

REDUCED POWER CONSUMPTION

HIGH DURABILITY

thanks to the use of the highest quality stainless steel

THERMOSTAT

AUTOMATIC MAIN WATER FILLING

NON-DRIP TAP

3/4" WATER CONNECTION

automatic water intake

TEMPERATURE REGULATION

thermostatically, stepless 98 °C cooking temperature, 80 °C maintenance temperature

DRIP TRAY INCLUDED





428



COFFEEMAKER FILTERS





Universal filter HoReCa with head - NEW on the market

A complete water filtration station for powering automatic and cob plated espresso machines. The system is dedicated to places with high demand for filtered water. Periodic performance – 1 year.

Filtration prevents scale build-up.

The station has a wall mounting system.

code	947050
dimensions	250x90x(H)340 mm

Inserts for the HoReCa universal filter

A set of exchangeable cartridges. Water filtration station for power supply automatic and cobble machines. Periodic performance – 1 year.

code	947067

FILTRATION DESCRIPCION

The Horeca universal filter technology is based on a three-stage system water adjustment. The carbon cartridge removes harmful chlorine and its derivatives. It eliminates unwanted aftertaste and aroma. It improves the feeling of freshness. Ultra filtration allows you to stop, very small molecules with a size of 0.1 micron contained in water. The next two stages are responsible for stopping scale deposits on surfaces with which water has contact. In contrast to traditional softening deposits the hardness of water is not changed. The component of BS + responds for this innovativee action.



Filter for coffee machines with a head 4.5

Complete water filtration station designed for automatic, manual coffee machines and boilers.

Flow efficiency: 4,500 portions of coffee or tea.

code	947074
dimensions	420x85x(H)300 mm

Filter inserts for coffee machines 4.5

A set of exchangeable cartridges. Water filtering station for automatic, manual coffee machines and boilers.

Flow efficiency: 4,500 portions of coffee or tea.

code	947081	

Filter for coffee machines with a head 10.5

Complete water filtration station designed for automatic or manual coffee machines, and boilers.
Flow efficiency: 10,500 portions of coffee or tea.

code	947098
dimensions	420x173x(H)300 mm

Filter inserts for coffee machines 10.5

A set of exchangeable cartridges. Water filtering station for automatic, manual coffee machines and boilers. Flow efficiency: 10,500 portions of coffee or tea.

code 947104



FILTRATION DESCRIPTION

Cartridge with carbon block - removes mechanical impurities bigger than 5 microns, and chlorine and its poisonous derivatives. This allows for the elimination of adverse taste and smell sensations. The subsequent filtration stages remove ions responsible for the carbonate hardness of water - which prevents scale deposits on heating elements of devices. Hot beverages prepared using a refill are devoid of a scum (so-called "tea scum"). Serial placement cartridges allow more accurate descaling.

5 years warranty for the evapo-

The new Barmatic ice cube makers will provide ice cubes for drinks or for cooling food products in bars, restaurants, hotels and supermarkets. They are a combination of reliability and durability with professional workmanship. The devices produce crysteel clear Bright Ice by a spraying method, with low energy consumption, economically, efficiently and quietly. Each ice maker in the Coolice series passes not only electrical and safety tests, but also a circuit test of the refrigerant and the water system, which guarantees its 100% tightness*. During the ice sample testing, we check compliance with the production quantity, size and bone transparency assumptions.

Ice cube makers of the Coolice series

are also subjected to performance tests in
specially constructed cabins, where the conditions they must
meet are reflected in humidity and tropical temperature.
Ice-cooled ice cube makers from the Coolice series can be used
wherever other machines have stopped functioning, and water
cooling is not possible due to low resources.

vears

warranty

* Along with the icemaker, you get a checklist that has been validated by production engineers



Barmatic Coolice ice cube makers are devices: GUARANTEFING COMFORT FOR BAR CUSTOMERS

- · Quiet production and ice with excellent properties
- · Soundproof construction module polyurethane, bridgeless
- · Quiet production magnetic pump
- · Modern Embraco engine on shock-absorbing cushions

WANTED BY BARTENDERS

- · XXL tanks
- Perfectly clear cubes high-pressure spray technology with metal trigger
- · Cube size weight 18 g, 35x31x31 mm
- · Speed door rail door hidden in the body
- Reduction of melting thanks to the tank made in the sandwich technology and the core of polyurethane foam
- · "Tropical grade" allows operation even at high temperatures

APPRECIATED BY SANITARY INSPECTORS

- · Antibacterial ice tank and production chamber
- Dedicated cleaning program switch on the front of the panel – regular disinfection possible
- Antibacterial copper matrix prevents the build-up of minerals in ice baskets

EXPECTED BY THE TECHNOLOGIST AND ARCHITECT

- Capacity up to 90 kg/24 h placed under the tabletop maximum device height 822 mm
- Full housing on both sides, ventilation system does not require side spacers
- Very low construction depth, max 600 mm you can fit the device on the back bar
- Ice maker drain supported by a pump location of the ice maker regardless of the height of the water outlet

GIVING RELIABILITY TO TECHNICAL SERVICES

- Multi-stage control each unit with a production-proven cooling, electric, water and ventilation system. At the last stage, control of the conformity of production and quality of the cubes
- Premium class status the use of components from reputable brands
- · Unification of electronic parts programmable components
 - one electronic board for all models
- · Deposits of service parts located in Poland

GREAT DEMAND FOR ECOLOGY

- The icemaker uses the environmentally neutral refrigerant R290 it does not destroy ozone.
- Zero-waste even after many years, you will be able to refurbish your machine with the parts still available
- 90% of the parts can be recycled

SATISFYING INVESTORS

- Quick return on investment thanks to the Collice series ice cube maker you can make from 100 to 450 cocktails a day
- Low operating costs
- Durability a dedicated cooling path prevents overheating of pumps, compressor and electronic systems, the icemaker meets the highest European standards
- · Self-maintenance (cleaning and descaling) no service costs
- · Aesthetics and easy cleaning housing made of high-quality steel
- Access to training seminars







ICE250	ICE350	ICE500	ICE700	ICE900
355x435x(H)590 mm	500x580x(H)690 mm	500x580x(H)800 mm	738x600x(H)822 mm	738x600x(H)822 mm
21 kg/24 h	33 kg/24 h	47 kg/24 h	66 kg/24 h	85 kg/24 h
refill container 4 kg	refill container 16 kg	refill container 28 kg	refill container 40 kg	refill container 40 kg
R290	R290	R290	R290	R290
310 W/230 V	510 W/230 V	590 W/230 V	840 W/230 V	1070 W/230 V
26 kg	38 kg	45 kg	75 kg	83 kg





www.candola.cz

Drain pump



Air pre-filters



Filling the steel structure

Fine Dine 431

Ice cube makers with their own tank are indispensable in every gastronomic establishment. They are available in air-cooled (AR) or water-cooled (W) versions. Compact dimensions and the possibility of building-in make them perfect for bars and restaurants.

2 years warranty



ECO-FRIENDLY

The device uses the environmentally neutral refrigerant R290

SENSOR OF SCALING THE PRODUCTION SYSTEM AND WATER CHANNELS

Informs about the need for immediate descaling, prevents production stoppage

USB

Record of device parameters facilitating service diagnostics

LED VIEW

Shows the current status of the device (washing mode, full/stand by, production mode)

FRONT AIR EXCHANGERS

Allows coolant to be changed even with clogged side screens



LARGE STORAGE TANK

Provides accumulation of night production

AUTOMATIC WASHING SYSTEM

facilitates operation and lowers operating costs

CASE

Made of high-quality stainless steel, durability and ease of maintenance

TOUCH RESTART WITH ON/OFF FUNCTION

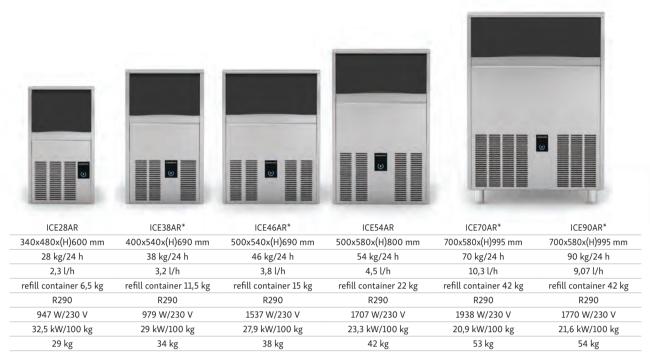
Quick access in the event of shutdown due to external factors

SCT TREATMENT

Product safety guarantee, the technology of electroplating production elements minimizes the risk of the penetration of metal particles







^{*} available on request





ICE28WR*	ICE38WR*	ICE46WR*	ICE54WR*	ICE70WR*	ICE90WR*
340x480x(H)600 mm	400x540x(H)690 mm	500x540x(H)690 mm	500x580x(H)800 mm	700x580x(H)995 mm	700x580x(H)995 mm
28 kg/24 h	38 kg/24 h	46 kg/24 h	54 kg/24 h	70 kg/24 h	90 kg/24 h
40,1 l/h	43,2 l/h	37,1 l/h	43,4 l/h	45,8 l/h	47,6 l/h
refill container 6,5 kg	refill container 11,5 kg	refill container 15 kg	refill container 22 kg	refill container 42 kg	refill container 42 kg
R290	R290	R290	R290	R290	R290
947 W/230 V	979 W/230 V	1537 W/230 V	1707 W/230 V	1938 W/230 V	1770 W/230 V
23 kW/100 kg	20,3 kW/100 kg	25,1 kW/100 kg	20,6 kW/100 kg	18,3 kW/100 kg	16,3 kW/100 kg
29 kg	34 kg	38 kg	42 kg	53 kg	54 kg

 $^{^{}st}$ available on request

- · BARMATIC Flake shellers produce SOFT & CLOD class ice. It is a form of ice characterized by the delicacy of flakes and excellent humidity (mixed form 15% and 25%), which contributes to the freshness of the displayed food products. The durability of ice dust is due to the low temperatures at which the production process takes place.
- The shellers from this collection use the WATER SAFE system. which ensures minimum use of water with maximum use.
- Due to its physical properties, this ice is readily used in:
- Restaurants for displaying products and preparing dishes
- Bars ensures the efficient production of cocktails
- SPA salons and medical offices for treatments aimed at cardiovascular stimulation and pain relief
- Markets for displaying products
- Bakeries and meat processing plants affects the regulation of dough rising processes, lowers the temperature of the processed meats

AIR PREFILTER

Protects the cooling system. Guarantee of uninterrupted ice production thanks to simple and quick maintenance

LARGE TANKS

On-board or modular ones can accommodate from 50% to 100% of daily production

CONDENSATE PUMP

(additional option code 229514) - enables the discharge of condensed water even to high-placed drains



CASE

Made of high-quality stainless steel - easy to clean and durable for years



HORECA FILTER

(additional option, code 947050) - eliminates the taste and smell, prevents scale build-up on the evaporator, guarantees lower maintenance requirements

DIAGNOSTIC PANEL

24-hour control of device parameters and connected media

MINIMUM WATER REQUIREMENT

Affects the reduction of operating costs

JETAIR FAN

Technology enabling operation at higher ambient temperatures (angular cooling consumption, steel blades)

FRONT AIR EXCHANGERS

They allow air to be drawn in even with blocked screens side





Performance

erformance			
94 kg cubes/24h	120 kg cubes/24h	200 kg cubes/24h	200 kg cubes/24h
MATHOR STATE OF THE PARTY OF TH	BLANATE	# Advisor	- BANHATIC
FLAKE90CA	FLAKE120A	FLAKE200A	FLAKE200CA
500x597x(H)694 mm	564x536x(H)531 mm	564x536x(H)531 mm	700x616x(H)995 mm
up to 94 kg/24 h*	up to 120 kg/24 h*	up to 200 kg/24 h*	up to 200 kg/24 h*
refill container 18 kg	-	_	refill container 50 kg
	recommended refill container	recommended refill container	
	+ adapter required - connector BIN155 BIN255+KF205-255	+ adapter required - connector BIN155 BIN255+KF205-255	
3,2 l water/h	+ adapter required – connector BIN155	+ adapter required - connector BIN155	6,4∣water/h
3,2 l water/h R134a	+ adapter required – connector BIN155 BIN255+KF205-255	+ adapter required – connector BIN155 BIN255+KF205-255	6,4 l water/h R134a
·	+ adapter required – connector BIN155 BIN255+KF205-255 4 l water/h	+ adapter required – connector BIN155 BIN255+KF205-255 6,5 l water/h	· · · · · · · · · · · · · · · · · · ·
R134a	+ adapter required - connector BIN155 BIN255+KF205-255 4 l water/h R134a	+ adapter required - connector BIN155 BIN255+KF205-255 6,5 l water/h R404a	R134a

 $^{^*}$ at feed water temperature +10 °C and ambient temperature +10 °C FLAKE120A, FLAKE200A without built-in refill container (container must be ordered separately)



DICE AIR-COOLED ICE CUBE MACHINE



- High-performance appliances, ideal for hotels, restaurants, bars, discos and other eateries
- 3 sizes of ice cubes available: dice, half-dice, large (selectable when ordering)
- Transparent cubes, produced by the method of distributing water on a vertical evaporator with a lattice
- The continuous flow of water guarantees the transparency of the cubes and their uniform structure, free of air bubbles
- · Housing made entirely of stainless steel

- · Electronic control
- The offer includes two eco models that use the environmentally friendly refrigerant R290 for cooling
- A wide selection of separate ice storage containers to meet the needs of each customer
- · Water connection and drainage connection required
- · Equipped with a cord with a 230V earthed plug
- · Ice reserve container and optional adapter required



KBODY OF HIGH-QUALITY STAINLESS STEEL

Easy maintenance and cleaning, durability for years, R290 refrigerant

COOLING SYSTEM SUPPORTED BY AIR PREFILTERS

It prevents the condenser from becoming dusty and consequently damaging the unit

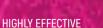
VERTICAL EVAPORATOR

The gravitational-mechanical technology enables the rapid production of ice cubes



WASH SYSTEM

The manually initiated cleaning and descaling mode allows the cycle to be carried out without calling the service



COOLING DESIGN

BARMATIC

Five-arm suction fan, equipped with metal jet blades

ROTARY ICE CUBE WEIGHT REGULATOR

Service facilitation

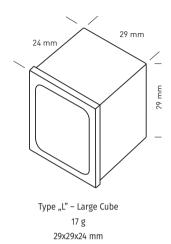
4CLICK

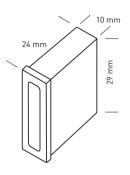
It allows a tool-free view into the production chamber



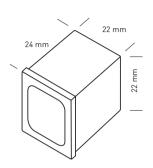
3 ICE CUBE SIZES

The device produces L-size cubes in standard, other sizes available on request.





Type "H-D" – Half-Large Cube* 6 g 10x29x24 mm



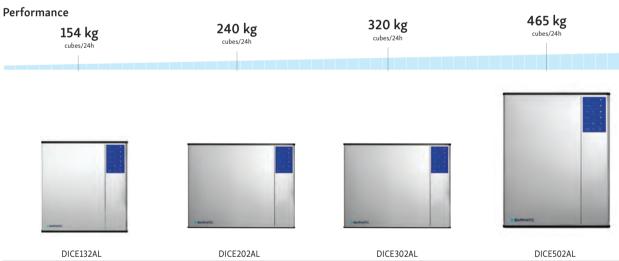
Type "D" – Dice Cube*

10 g

22x22x24 mm

* available on request





DICE132AL	DICE202AL	DICE302AL	DICE502AL
cube type – to choose from when ordering			
D, H-D, L	D, H-D, L	D, H-D, L	D, H-D, L
560x620x(H)575 mm	760x620x(H) 575 mm	760x620x(H)575 mm	760x620x(H)725 mm
up to 154 kg/24 h*	up to 240 kg/24 h*	up to 320 kg/24 h*	up to 465 kg/24 h*
Dice 168/ Half-Dice 275/ Large 110 szt.	Dice 234/ Half-Dice 370/ Large 140 szt.	Dice 234/ Half-Dice 370/ Large 140 szt.	Dice 342/ Half-Dice 555/ Large 210 szt.
recommended refill container + possible adapter (connector) BIN155	recommended refill container + possible adapter (connector) BIN255	recommended refill container + possible adapter (connector) BIN255	recommended refill container + possible adapter (connector) BIN255 BIN + KFM405
7 l water/h	12 l water/h	14,5 l water/h	20,2 l water/h
R404a	R404a	R404a	R404a
15,9 kWh/100 kg	14,8 kWh/100 kg	13 kWh/100 kg	13,47 kWh/100 kg
850 W/230 V	1100 W/230 V	1400 W/230 V	2150 W/230 V
53 kg	70 kg	71 kg	98 kg

 $^{^{\}ast}$ at feed water temperature +10 °C and ambient temperature +10 °C available on request



NUGGET ICE PELLET GENERATOR 270 kg/24 h

- Do you need large amounts of crushed ice and you don't like wasting your time? The ice pellet generator is the perfect solution for you. It has high efficiency, and thanks to the fact that it produces ice in conditions of reduced humidity (maximum 8%)
 you do not need to crush it additionally! How is it working?
 Low humidity means that the ice does not stick together and
- goes to the trays in the form of ready-made lumps with a size of 11x13 mm.
- The aesthetic qualities of the ice cubes make it an ideal solution for display systems.
- · Perfect for cocktail bars, fresh points, bistros and cafes.

- The device does not require supervision when the optional refill container is full, the device stops producing ice
- The housing is made entirely of stainless steel, which guarantees many years of use
- · Electronic control
- · Easy and quick assembly
- · Water connection and drainage connection required
- · The necessary ice reserve container and a possible adapter
- · Supplied with an electric cable without a plug
- · Only available in the air-cooled version
- Recommended supply container + required adapter connector: D105, D155, D205 + KF205-255, D305 + KF305, D255 + KF205-255



Technology of granulate formation

Ice cream granules are produced by a vertical cylinder with an internal rotating screw that scrapes the ice from the inside surface of the evaporator. This ice is lifted to the exit of the cylinder and continues to land in the store tank. The capacity of this tank is 9 kg.





model	NUGGET270S
dimensions	538x663x(H)650 mm
performance	270 kg/24 h*
refill container	order separately
water consumption	9 l/h
refrigerant	R404a
power	1200 W
power consumption/ per 100 kg of ice	11,6 kWh/100 kg
voltage	230 V
net weight	78 kg
gross weight	87 kg
Adapter for connection	
Nugget generator with refill co	ontainer
model	KFC105-155

*at feed water temperature +10 °C and ambient temperature +10 °C





BARMATIC

REFILL CONTAINER FOR DICE ICE CUBE MACHINE, FLAKE ICE SHELLER, NUGGET ICE PELLET GENERATOR



- A necessary element of the ice cube makers for the correct operation of the machine
- · Used to store ice supply
- Housing with a new elegant look, made of stainless steel, door made of durable plastic
- Robust door frame resistant to frequent opening thanks to ROTOCAST technology
- · High density polyurethane insulation for excellent temperature retention
- Increase of the insulation coefficient thanks to the easily removable door seal
- The interior of the polyethylene container is easy to clean and to maintain high sanitary standards
- · Steel adjustable feet 135-185 mm
- Adapter required to connect some models of ice machines and refill containers
- Gravity drainage to sewage required

Adapter (connector) of the ice cube maker with a refill container

- · Made of stainless steel
- · Ensures the stability of ice machines on larger refill containers

code	
KF205-255	Adapter (connector) of the ice cube maker with a refill container
KFM405	Adapter (connector) of the ice cube maker with a refill container







BIN155	BIN255	BIN405
560x872x(H)1271 mm	762x866x(H)1271 mm	1227x868x(H)1274 mm
depth with the door open 1155 mm	depth with the door open 1155 mm	depth with the door open 1155 mm
capacity up to 168 kg*	capacity up to 243 kg*	capacity up to 406 kg*
48 kg	55 kg	73 kg
a connector is not necessary	a connector is required KF 205-255	a connector is required KFM405

 $^{^{\}ast}$ at feed water temperature +10 °C and ambient temperature +10 °C



440



The Firmness ice cube maker is used to produce crystal clear ice cubes (30x30x30 mm) in the cube shape desired by bartenders. Air-cooled (211038) or water-cooled (211045), it is suitable for installation under worktops and in system furniture.

Housing and container made of high-quality stainless steel, includes an integrated storage container with a double bottom for water drainage.

The device uses the environmentally friendly refrigerant R290.

model	211038	211045
type	air-cooled	water-cooled
dimensions	910x560x(H)800* mm	910x560x(H)800* mm
performance	65 kg/24 h	65 kg/24 h
ambient temp.	10-40 °C	10-45 °C
container	36 kg	36 kg
water consumption for ice production	1,3 l/kg	9,6 l/kg
voltage	230 V	230 V
weight	81 kg	81 kg

 $^{^{}st}$ the legs can be removed to be placed under the table top – the height will be reduced by 10 mm





ICE FORM

in craft bars)

with hinged floor

UNDERCOUNTER CONSTRUCTION

910x560x(H)790 mm

STERILITY

a fresh portion of water is taken for each production cycle

HIGH CAPACITY

- 65 kg/24 h



przedni skraplacz

THE TANK – 36-40 kg

- display equipped with commands, automatic control of ice production

ECOLOGICAL / ECONOMICAL

- reduced energy and water consumption thanks to the management system

OPTIONS

- Can be connected to central cooling
- Possibility to install a drain pump



It is a device that offers not only ice cubes, but also crushed ice. So it meets a wide variety of needs: it provides the perfect ice for drinks, smoothies, desserts, but also for cooling or displaying products. Due to the priority switch on the front cover, it is possible to control the production of ice cubes or crushed ice according to demand. The ice-making process with the injection system is reliable, highly efficient and, thanks to the low water consumption, also economical. The housing of the device is made entirely of high-quality stainless steel. In addition to durability, this feature is of great hygienic importance as it makes it easier to keep clean.

Importantly, the user can also easily completely remove the cassette of the injection unit from the icemaker for cleaning and disinfection. The Firmness produces perfectly hygienic, crystal clear and transparent ice cubes in a cubic format with an edge length of 30x30x30 mm. Such an ice cube is most desired by many bartenders and restaurateurs not only for its visual qualities but also for its slow-release properties when cooling drinks and preparing cocktails. This makes the taste of the drink less changed and we obtain a long-lasting cooling effect.



model	271049
dimensions	890x700x(H)1830 mm
efficiency (per day)	125 kg/5000 ice cubes
stock	130 kg
water consumption/ per 1 kg of ice	2 l/kg
voltage	230 V
power	1,17 kW
weight	172 kg

2 in 1

crystal clarity of ice cubes (bright ice) and perfect crushed ice



AIR COOLING

device with high efficiency and effectiveness

BREAKER BLOCK

crusher with maximum efficiency, equipped with a block of breakers with thresholds enabling crushing frozen ice

EASY TO CLEAN AND DISINFECT

simple, solid structure made of stainless steel

INDICATOR OF ICE PRODUCTION OR CRUSHING

autonomous operation of the device

MODEL ADAPTED TO CONTINOUS WORK

CUBE SHAPED ICE (3x3x3 cm)

- guarantees slow dissolution and do not change the taste of beverages

* available on request





ICEMAKER FILTERS

FILTRATION DESCRIPCION

Water filtration station for use in ice generators bar has a triple treatment system. The first stage is to obtain clarity of water - thanks to the removal of impurities, solids above 20 microns. The second stage is getting rid of chlorine and its derivatives affecting taste and smell.

The last action is the neutralization of calcium carbonate which prevents scale build-up on surfaces in contact with water. The 3.0 series filters are a great solution that guarantees excellent

ice quality and they have impact on the life of ice generators. The system allows you to get maximum water flow of 1 l/minute.

Maximal water hardness of 500 ppm. Maximum working pressure 6 bar.

Connections compatible with BARMATIC and ICEMATIC ice cream makers.

The station is equipped with a three-way valve to facilitate rinsing and venting the filter system.





Filter with an icemaker head 3.0

A complete water filtration station designed for undercounter ice makers and seeders.

Periodic capacity: 12 months or 30,000 liters.

The station has a wall mounting system.

code	947012
dimensions	180x90x(H)340 mm

Filter insert for ice makers 3.0

Periodic capacity: 12 months or 30,000 liters.

COC	e	947029
COC	e	947029



Icemaker filter with a head 9.0

A complete water filtration station for ice-cream makers, skin-dryers, Nugget generators with capacities above 55 kg of ice for 24 hours. Flow capacity 90,000 liters.

The station has a wall mounting system.

code	947036
dimensions	340x90x(H)340 mm

Filter insert for ice makers 9.0

Flow capacity 90,000 liters.

code 947043



DRAIN PUMP FOR CUBES

- Dynamic Ice Maker Pump. It enables the drainage of condensate $\mbox{\bf up}$ to a height of 5.5 m.
- Pump with accessories ready for wall or floor mounting.
- Suitable for four inlet connections.
- Quiet and reliable operation.
- Alarm integrated in the second level switch.
- Motor thermal protection.
- Large tank volume.

code 229514



SEE OUR FLAG PRO SERIES MODEL. DISHWASHER PURITY BARMATIC.

HIGH EFFICIENCY

Up to 1080 glasses long type per hour!

REPEATABILITY

Our aim is to deliver the highest quality during each wash. We realized it thanks to the application of independent rinsing pump which ensures constant efficiency independently from water pressure drops in the facility

RAPES FRAGRANCE

In standard dishwashers, organic remains tend to hide in hard to reach nooks of the dishwasher (eg under the basket guides).

In the BARMATIC dishwasher we used a construction that prevents it. Thanks to this, when washing, it stops moving fragrances of the products served.

HYGIENE AND PURITY - the washing compartment has been formed from large stainless sheets, thick steel, and the number of connections, which are not solid material, we have reduced by 60%. In this way, we have ensured the highest standard of cleanliness and antibacterial safety.

6 PROGRAMS

suitable for dishes with different dirty levels.

DO NOT BRAKE GLASSES

In standard dishwashers, dishes sometimes break when washing. This is due to too high pressure starter, which knocks them over in the chamber. Because of that in the BARMATIC dishwasher we used the SOFT START system, which guarantees a quiet start of the device operation and minimizes losses in your bar. Real "must have"!

SOFT START is the solution that made barmatic become a part of our bar.

3 year
warranty for
washing
arms

GLASS COOLING

5 year warranty for the filtration system

SUPER SILENT

Thanks to the use of double walls and double doors closing the dishwasher, we managed to significantly reduce the noise accompanying the washing process. This makes working in the bar much more enjoyable.

DOUBLE SKIN - the device has a two-layer casing that reduces the noise accompanying the washing process.

 \sim

THE RIGHT TEMPERATURES

Washing at 60°C Rinsing at 85°C

The optimal way to fight bacteria and viruses. Glass rinsing at 70°C

The water temperature changes depending on the selected program LASS / DELICATE PORCELAIN / LARGE DIRT/MEDIUM DIRT / FAST WASHING / WASHING BAR TOOLS

SIMPLICITY

We base on transparent solutions and avoid unnecessary complications. One button allows you to control all processes occurring in the dishwasher during the washing cycle.

BARMATIC was designed in cooperation with practitioners and ideally suits their needs.

CLEAR VIEW - one button that illuminates different colors corresponding to various stages of the process.

WASHES WITHOUT RELIEF

No more polishing the dishes removed from the dishwasher. The DRIP STOP system collects the water left over after washing and make sure that no droplet drops onto the dishes being washed.

DRIP STOP - an inclined ceiling that collects water after the process on the outskirts of the basket with dishes.

HIGH DISHES

The Barmartic dishwasher compartment was designed with a view about the bars and needs that arise in them. Easily we can put in it high glass for beer or large pitchers for punch and lemonade. Barmatic was assisted by an international bartending team with the design devices.

The dishwasher will fit dishes up to 340 mm high.

COOLING SYSTEM

The last step of glass washing is cooling by water with a reduced calcium content. Thanks to that, the glass can be used immediately after removing it from the dishwasher.

SAVING

In addition to energy and water, an important cost of using the dishwasher are include cleaning and polishing products. With a large numer of dishes and cycles it is really big expense. That's why it's so important to use the equivalent dispensers - they decide if you will pay some amount of money, or more.

PRECISION PRO - dispensers that we've used in the dishwasher BARMATIC guarantees the best washing result at the lowest possible use of washing and glossing products.





Fine Dine



PURITY DISHWASHER



CONSTRUCTION

- Washing chamber with rounded corners to facilitate cleaning
- Double-layer and insulated casing
- Sloping "anti-dripping" ceiling of the washing chamber preventing dripping for washed dishes
- Adjustable steel feet

WASHING PARAMETERS

- Maximum height of items to be washed 340 mm
- Possibility to clean GN containers (530x325 mm)

EQUIPMENT

- ENERGY RECOVERY heat recovery from steam and water removed to pre-heating of the feed water - up to 35% energy savings
- Water regeneration system that saves water, detergents, electricity
- PLUS system guaranteeing rinsing at constant, high temperature
- LCD function display
- Multi-language operating menu
- Self-diagnostic system, separate for the user and service
- Detergent dispenser (DDE)
- Rinse aid dispenser
- Rinsing aid pump (PAP)

- Drain pump (PS)

- Surface filter in the washing chamber (DF)
- Independently powered washing and rinsing arms

HACCP SECURITY

- DVGW (Break Tank) system to prevent water backflow from dishwasher to the water network by polluting it and other water receivers
- Thermostop system guaranteeing scalding at + 85°C
- ECONOMIC type chamber saving water, detergents, energy and affecting the increase of water quality

TECHNICAL PARAMETERS

- Washing pump: maximum power 0,25 kW, capacity 650 l/min
- Rinsing aid pump (PAP)
- Drain pump (PS)
- Noise level ca. 61 dB
- Required water supply hardness 2-8 (° F French scale)
- The required water supply pressure is 200-400 kPa
- 34 ,water supply connection, external thread
- 24 mm outflow diameter
- Required temperature of water in connection 10°C

code	COOL500PRO
destiny	plates, mugs, cups, glass, cutlery GN containers, kitchen equipment
control	electronic
dimensions	600x610(+390)x(H)850 mm
amount / l. cleaning cycles A: with partial water exchange B: with total water exchange	4/90 s, 120 s, 180 s, 60 s ¹⁾ 2/180 s, 360 s ¹⁾
efficiency at water supply +50°C	cycles A: 30/30/20/25 baskets/h cycles B: 10/10 baskets/h
water consumption per 1 washing cycle	cycles A: 2,5 L cycles B: 7 L
temperature of the washing water	60°C
rinsing water temperature infiltrating	85°C
capacity and boiler power	14 L / 6 kW
capacity and bath power	A: 10 L / 1,1 kW, B: 7 L / 1,1 kW
connection power	6,65 kW
voltage	400 V
weight	64,5 kg
standard baskets	basket for plates 500x500x(H)105 mm, universal basket 500x500x(H)105 mm, cutlery basket Ø120x(H)120 mm





The specified washing times can be extended by the time required to reach the water temperature of +85°C in the boiler.



FILTERS FOR REVERSE OSMOZIS

The principle characteristic of reverse osmosis

Cold water from the supply pipe flows through the pre-insert item, which stops sand, mud, rust, river slime and other small-sized sediments greater than 5 microns and removes chlorine and its toxic derivatives.

Then it is administered to the osmotic membrane that constitutes a barrier for organic and inorganic dissolved pollutants in water, solids, heavy metals, radioactive elements and carcinogens. The membrane only permits molecules water, because it has pores with a diameter of 0.0001 micrometres. Clean demineralized water is directed to the final device, and saline water is discharged into the sewage system. After filtration molecular water flows through a cartridge with a mineralizing deposit, impregnating it with mineral salt ions. ¹

¹ Membrane removes from 90% to 95% of impurities found in water, thanks to which we get crystal clear water. Diaphragm replacement every 2-5 years.





Reverse osmosis filter 2.0 in stainless steel cover

Molecular filtration system. Removal of up to 95% of impurities and reduction TDS. The result is a perfect water to get the best result of washing glass, cutlery and porcelain. System recommended for Barmatic dishwashers DW and ES/PRO series duefor full compatibility of systems allowing to get big savings on water and electricity. The station contains a pre-filter molecules - 947128.

code	947111
nominal capacity	2800 L/d
maximum capacity	4100 L/d
working pressure	2,2-6 bar
temperature range of supply water	4-38°C
connections	3/4"
dimensions	420x150x(H)445 mm
dimensions power supply	420x150x(H)445 mm 230 V
	. ,
power supply	230 V
power supply maximum TDS	230 V 1500 ppm

Prefilter for reverse osmosis filter 2.0

Interchangeable cartridge for pre-filtration in 2.0 system

code	947128
------	--------





code

AUTOMATIC SOFTENER FOR WATER

The use of a softener **extends the life of catering equipment**. In the softener there is an ion exchange process in which calcium ions and magnesium responsible for the hardness of water, are caught by the resin ion-exchange inside the softener. **It lowers the costs of servicing catering equipment** through effective prevention deposition of boiler scale in them.

- The device has a control head that allows setting operating parameters of a water treatment system adapted to your needs
- Elements inside the head made of high quality ceramics, which are resistant to abrasion, corrosion and deposition (including iron). This technology provides a perfect seal inside driver, and thus long-term and trouble-free operation.
- Automatic volumetric bed regeneration process upon reaching the capacity of the ion-exchange bed, the softener starts automatically regeneration process with brine.
- Thanks to the control panel, you can precisely define, among others work time devices, duration of regeneration and volume of water to be treated
- Protection against access for children thanks to the function automatic control lockout
- Diameter of water connection 3/4 "
- Working pressure: 1.5-6.0 bar
- Working environment temperature: 5-38°C
- Max. Supply water temperature: 38°C
- Recovery time: 37 min
- Color: black cover, gray tank

couc	94/100
type	automatic volume
dimensions of the device	210x375x(H)500 mm
nominal flow	0,3 m³/h
salt consumption for	0,7 kg
1 regeneration cycle	10 kg
recovery tank	6,7 L/min
max. water flow rate	1600 L
yield for 10°dH	4 modes: – volume-delayed – volumetric-immediate – intelligent-delayed – intelligent-immediate
protection against access of children – automatic key lock	YES
dimensions of the ionite reservoir diameter/height [inches]	Ø7 x 17"
the amount of bed	5,5 L
power/voltage	18 W/230 V
electronic control panel	YES
weight	9,9 kg

947166







Cooling or freezing shock is the best natural way to prolong durability and maintain the freshness of food.

external dimensions	658x630x(H)420 mm
internal dimensions	340x363x(H)270 mm
chamber capacity	3x GN 2/3
distance between the guides	80 mm
cooling capacity up to +3°C freezing capacity up to -18°C/-40°C	9 kg per cycle 7 kg per cycle
power/voltage	520 W/230 V
net weight	45 kg



www.candola.cz

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The BARMATIC blast chiller is the answer to the need to have own in the kitchen or bar a small machine, but at the same time a large cooling power and even freezing up to -40 °C to ideally suited creation of fancy alcohol sorbets and ice-cream based on liqueurs.

Thanks to its compact construction, it can be placed on top of the neutral counter, refrigerating or freezing table. Small height of the machine allows you to set it even on the shelf under the counter, which will save a lot of space to your work, which in the kitchen is never too much. An easy-to-use digital panel allows precise positioning of all cooling parameters.

The standard probe enables control of the cooling process and its automatic completion exactly at the moment

obtaining the desired temperature by food.

Cooling with the use of a set time is ideal for small dishes such as blueberries, strawberries, mushrooms, etc.

The chamber is adapted to GN 2/3 containers
The door has a gasket and a hinge on the left
Comfortable profiled handle for opening the door
The frame of the door is equipped with a heater to prevent
freezing door in rapid freezing cycles
Cooling the unit with air
All of the pieces are made of stainless steel
Trouble-free operation in ambient temperature up to + 43 °C
and humidity relative air up to 65%
Coolant: R404A / R507





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ICE WITH A STORY

ICE CREATED FROM WATER FLOWING IN THE MOUNTAIN CREEK OR FROM A RIVER FLOWING THROUGH MAZURIAN ECO-AREAS? OR MAYBE SOME GLACIER WATER? WANNA SHOW YOUR KNOWLEDGE? GET TO WORK!

There are many possibilities. The goal is to make the consumer hear the interesting story of the prepared cocktail. Ice matrices will be needed to create ice.



THE GLASS MUST BE FROZEN - ALL EXPERIENCED BARTENDERS KNOW THAT, DO NOT GET SUPRISED.

Our freezer allows you to instantly freeze dozens of shots in just a few minutes.

FREEZING ALCOHOL

DO YOU NEED TO CHILL OR FREEZE ALCOHOL TO AN OILY LIQUID? NO PROBLEM!

You need just a few minutes for it. The temperature of the environment in which you place a drink can be even -40° C.

BARTENDER SORBET

BARTENDER DESSERTS ARE THE ART OF BEING CREATIVE. AN INTERESTING LINE OF ALCOHOL WITH MIXED FRUITS AND SUGARS IS AN EXPRESSION OF EXCELLENT SKILLS.

The frozen mixture is added to cocktails in the form of split fragments or "snow drifts" using the "shaving" technique of ice. Both ways give you great opportunities.

JAPANESE STYLE

THE ART OF CREATING DIAMONDS. BALLS OR OTHER TRICKY ICE SHAPES - ENTERTAIN YOUR WAITING GUESTS.

Create a block of ice quickly. Use the skewer to separate a piece of ice and create your art according to the Japanese principle of ice processing. The Japanese ice knife will help you with this.

WORTH TO REMEMBER

The freezing point of alcohols in specified percentages:

11,3%	20,3%	29,9%	33,8%	39%	46,3%	56,1%
-5°C	-10 6°C	-18 9ºC	-23 6°C	-28.7ºC	-33 Q ⁰ C	-Δ1 ⁰ C

BONUS

Customers who purchase Barmatic blast chillers participate in ice processing training - JAPAN style.











Cooling function forced by a ventilator, leveling temperature in the entire cooling chamber.



Shock cooling function up to + 3 °C. A function for cooling some parts of white, pink and sparkling wines.



Shock freeze function up to -18 °C. Cooling function for liqueurs and distillates that do not require exposure at room temperature.



Shock freeze function up to -40 °C. The function allows you to create your own ice blocks, bar desserts based on mixtures of alcohols and freeze serving glass.



Freezing/shock cooling function with probe ideal to control the degree of freezing or cooling of the lower parts of the material (ice block, desserts).



Freeze/cool function based solely on the time of freezing/chilling.



Defrosting function, removing ice accumulated in the chamber.



Acoustic signal after completing the cooling/freezing



The chamber is adapted to GN 2/3 containers





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Fine Dine



BACKBAR SYMBIOSE BAR COOLER

With the help of the BACKBAR SYMBIOSE system, you can create complete bar facilities from easily defined refrigeration segments. A wide range of configurations allows you to prepare a sequence for all types of cocktail bars, restaurants or cafes serving drinks based on fresh products.

- A small machine room with high capacity is supported by a modern fan and compressor
- ALL IN ONE possibility to choose segments with doors, 2 or 3 drawers
- · Reinforced door and drawer fronts adapted to heavy-duty work
- SPEED AIR COOLED system highly efficient air-blowing turbines. High circulation promotes rapid cooling of products
- · Lighting for cabins with SCANDINAVIAN LIGHT SYSTEM half-shades provides a toned effect

















- SHELBY drawer guides have a revised structure and the small height suitable for fruit guarantees an extended freshness time.
- Low profile allows the use of the refrigerator in many rooms, the system does not require additional circulation space
- Easy operation of the device and adaptation to the users' own maintenance
- · Increased load capacity of shelves
- · Bar locks protect against unauthorized access
- The outer structure is made of thick steel plate covered with a safe varnish coat in an elegant matte black color
- · Self-closing doors based on magnetic lines installed in the seals
- The device is adapted to work at high external temperature even 38°C
- · Insulation thickness: 40 mm

	229910	229927	229934
model	2-door	3-door	4-door
capacity	315 l	500 l	618 l
dimensions	1460x515x(H)860 mm	2085x515x(H)860 mm	2540x515x(H)860 mm
temperature range	2-8 °C	2-8 °C	2-8 °C
refrigerant	R290	R290	R290
power/voltage	224 W/230 V	351 W/230 V	430 W/230 V
noise level	52 dB	52,5 dB	53 dB
weight	91 kg	119 kg	149 kg

*available on request

ADDITIONAL ACCESSORIES

237403	full drawers 2x 1/2
237410	full drawers 3x 1/3
237427	shelves for wine 5 pcs.

HOW TO CHOOSE A DEVICE:

- 1. Specify the available space (string length)
 - 2540 mm 4 segments
 - 2085 mm 3 segments
 - 1460 mm 2 segments
- 2. Select the required configuration for each segment:
 - a) SINGLE DOORS OPENING ENTIRE BEVERAGE/BEER BOXES
 shelves with a high load capacity that can hold
 - shelves with a high load capacity that can hold up to 60 bottles of beer or other drinks
 - b) TWO DRAWERS FOR DRINKS/ALCOHOL 2 drawers on the integrated SHELBY guides

- c) THREE DRAWERS FOR FRUIT/GLASS 3 drawers on integrated SHELBY runners. Fruit and vegetables stored in the atmosphere of the drawers will keep their freshness longer. The drawers are also suitable for cooling the barium glass.
- 3. If you need to, select ACCESSORIES in horizontal form shelves for wine (shelves can hold more than 20 bottles).

IF YOU DON'T KNOW WHAT YOU NEED – CALL US +48 22 120 20 00 OR CONTACT ONE OF OUR DESIGNERS.





- A compact refrigerator ideally suited to alcohol, intended for shops, bars and hotels. It has transparent double glass doors through which you can see all the content.
- The interior is made of stainless steel which is resistant to cracks and more hygienic.







BARMATIC

ELECTRONIC CONTROL PANEL WITH DISPLAY

The control panel displays the current temperature inside the cabin.

OWN PROGRAMMING

TWO SAFE SHELVES

The bartending refrigerator has two shelves characterized by high load tolerance. You can fit here many bottles of drinks, spirits.

ATTRACTIVE EXPOSURE

Products placed inside they are illuminated with a led system with adjusted intensity luminous to bar conditions.

FORCED BY THE VENTILATOR CIRCULATION OF COLD AIR

Products at the front and back, bottom and up - they are cooled evenly.



AUTOMATIC DEFROSTING

Fully automatic system defroster allows you to keep perfect product display.

REINFORCED DOOR FRAME

Amplified frame of the door guaranteeing long-term and trouble-free use.

RELIABLE CONSTRUCTION

The construction is made of high quality stainless steel.

IDEAL FOR INSTALLATION IN BAR CONSTRUCTIONS

Moved fresh air taking system to the foot does not interfere with the possibilities installation on the sides.

THERMOISOLATION THICK LAYERS
SEPARATE COOLER BOOTS FROM OTHER
HEAT EMITERS LOCATED UNDER THE BAR
TABLE









	235843	235980	233771	235997
color	silver	black	silver	black
capacity	108 L	108 L	208 L	208 L
dimensions	600x500x(H)840 mm	600x500x(H)840 mm	900x500x(H)840 mm	900x500x(H)840 mm
temperature range	2-10 °C	2-10 °C	2-10 °C	2-10 °C
refrigerant	R600a	R600a	R600a	R600a
power/voltage	230 V	230 V	175 W/230 V	175 W/230 V
internal casing	inner aluminium	inner aluminium	inner aluminium	inner aluminium
external casing	stainless steel	stainless steel	stainless steel	stainless steel
thermostat	yes	yes	yes	yes

DUAL ZONE WINE REFRIGERATOR, GLASS DOOR

The Aurora wine cooler by Barmatic is designed to store wine in ideal conditions of temperature, light and humidity. Thanks to two zones and an adjustable temperature range (from + 5°C to + 22°C), the refrigerator can store different types of wine at the same time. Conveniently monitor and regulate the temperature (°C or °F) via the digital display and electronic thermostat. Black, powder-coated housing, glass door (blocking UV rays) with an elegant stainless steel handle.

Climate class: N-ST. Energy class: G (A-G).





QUIET OPERATION

Thanks to air circulators embedded in the chamber and a low-emission compressor

HASSLE-FREE SERVICE

Fan assisted static cooling, automatic defrost, cooling unit located at the back of the refrigerator

SAFEGUARD

Access lock and magnetic seal

CLIMATE CLASS

It can be used even in places where the temperature reaches 32°C



CELLAR FUNCTION

Steel walls with a polyurethane membrane provide a temperature-stabilizing shield and eliminate the frequency of heat surges

SMOOTH BLUE LED

Non-aggressive interior lighting makes it possible to recognize the wine

ENO-TRONIC

Two temperature zones controlled by an electronic thermostat system

AIRBAG

The compressor damper reduces vibrations of the compressor, which could adversely affect the structure of the wine

UNDERCOUNTER

Low profile allows use under the counter, thanks to front cooling, the device can be insteelled on both sides, you can change the direction of the door opening

SOMMELIER ARRANGEMENT

The arrangement of the shelves in the refrigerator (from the top):

2x red wine, white wine, white/rosé wine, sparkling wine



DOUBLE/ARGON GLASS

to prevent condensation

prevents the degradation of

UV FILTER

TWO SEPARATE CABINS

The zones have separate doors, this prevents temperature interference in areas that we do not have to open. Independent cooling of the cabins with the possibility of deactivating the zones

INTELLIGENT TEMPERATURE MEASUREMENT

It takes into account losses with the door open

AIR INTAKE AT THE BOTTOM

Enables built-in installations. Two compressors with low power consumption

	237663	237748 NEW
colour	black	black
capacity	133 l, 46 bottles	450 l, 142 bottles
number of shelves	5 beech shelves	13 beech shelves
dimensions	595x588x(H)820 mm	595x680x(H)1805 mm
temp. range	5-22 °C	5-22 °C
refrigerant	R600a	R600a
power/voltage	90W/230 V	90W/230 V

UNDERCOUNTER BAR FREEZER MISTRAL

A modern and compact freezer is an indispensable element of every bar and cafe equipment. It is made of stainless steel on the outside and strong ABS plastic on the inside, which makes it durable and easy to clean. The aesthetics are additionally enhanced by the blue illuminated main switch on the control panel and the door with elegant side slants. The device is equipped with a digital thermostat that allows you to easily, quickly and accurately determine the temperature inside the freezer compartment. This lowers the operating cost, stabilizes the cooling value and increases the usefulness of the deposited products. The freezer can operate in a very wide

range of cooling temperatures: -23/-18 °C. Security in the form of a signal in the event of improperly closed doors reduces losses on organic products and significantly affects energy efficiency. Operator-initiated defrosting system prevents ice build-up on the evaporator and increases freezing efficiency. When used in built-in furniture, there are two height-adjustable feet at the front for leveling the equipment and two rollers at the back, perfect for moving the freezer. The adjustable door closed with a key adjusts to the needs and conditions of the client's premises.

model	229941
capacity	200 l
dimensions	598x580x(H)838 mm
chamber dimensions	493x478x(H)635 mm
height between shelves	50 mm
number of shelves	2
temperature range	-23 – -18 °C
energy class	Α
oower	56 W
voltage	230 V
weight	41 kg
noise level	40 dB

COOLHOOD CONSTRUCTION

long-term temperature maintenance is ensured by the material used in the insulation of the refrigerator walls: C5H10 (thickness 70 mm)

MAGNETIC DOORS

tight doors increase cooling efficiency and affect the durability of products

ECOLOGICAL

he freezer uses the ecological refrigerant R290



LARGE CAPACITY

at the front

QUIET

the freezer compartment with a capacity of 200 liters is divided into two adjustable shelves. You can fit around 48 regular bottles of alcohol or even 8 cuvettes of ice cream there

thanks to a modern compressor and soundproof covers. They allow for quiet operation in the bar, which is especially important if the refrigerator is installed

THE CIRCULATION TURBINE

supports the static cooling and guarantees even distribution of the frost air in the chamber

THE CLIMATIC CLASS 3

allows for effective operation of the device in rooms and bar buildings with increased air temperature (+30°C) and 60% relative humidity





UNDER-COUNTER BAR REFRIGERATOR MISTRAL

The compact refrigerator, solidly made of stainless steel, is the perfect solution for small eateries, such as bars and cafes, which do not need large and heavy refrigeration equipment. The modern compressor and soundproofing covers ensure quiet operation in the premises. The 70mm thick C5H10 insulator used in the insulation of the refrigerator walls guarantees long-term temperature maintenance (Coolhood construction). Thus, it affects the sanitary and epidemiological safety of stored products, and also reduces electricity consumption. The Mistral refrigerator is a good choice for those who care about the environment, thanks to the use of ecological refrigerant R600a. The cooling element is placed along the rear wall of the chamber, and the cooling is supported by

a circulating turbine, which ensures even distribution of cooled air throughout the chamber. Tight doors with magnetic closure increase cooling efficiency and affect the durability of products. The key protects against unauthorized access. High climatic class 3 allows for effective operation of the device in rooms and bar buildings with increased air temperature (+ 30°C) and 60% relative humidity. The elegant bar design is achieved thanks to the blue illuminated main switch on the control panel. Modern doors with side slants are also adjustable, which allows you to adjust the refrigerator to the client's needs and premises. There are two height-adjustable feet on the front to level the equipment, and two rollers on the back to help you move it.

LOWER COSTS

the energy class at the A++ level means that it is not competitive on the market when it comes to operating costs

DURABILITY

the outer casing is made of stainless steel, while the inner casing is made of strong ABS, which is easy to keep clean

model	236581
capacity	200 l
dimensions	598x580x(H)838 mm
chamber dimensions	477x443x(H)652 mm
number of shelves	2 + 1 on the bottom
temperature range	0 - 8 °C
energy class	A++
power	56 W
voltage	230 V
weight	43 kg
noise level	40 dB

LARGE CAPACITY

refrigerator compartment divided by two adjustable shelves. Chamber capacity 200 I

TIMED AUTOMATIC DEFROST

prevents ice build-up on the evaporator

ALARM

sound and light signal initiated when the door is not closed properly. This protection reduces losses on organic products and significantly affects energy efficiency.

THE DIGITAL PROGRAMMER

thermostat allows you to easily, quickly and accurately determine the temperature inside the bar refrigerator cabin. It lowers the cost of operation, stabilizes the cooling value and increases the usefulness of the deposited products

LARGE SCALE OF COOLING

the device can work in the temperature range: 0 to +8 °C



This small toaster with great possibilities will be used in restaurants, bistros, catering, food trucks, cafes and pubs, guaranteeing a reduction in the preparation time and work in a minimum space. The device is noiseless, comfortable to use and emits little heat. In addition, it is characterized by an extraordinary speed of achieving readiness for work - several seconds of heating up to 300 °C. It has two separately defined heat treatment zones, each of which can accommodate GN 1/1. Smaller cookware can be used by placing them on the enclosed Scandinavian Heat Storage Grids.

The Quartz Toaster is versatile: it allows you to grill, bake,

The advantage of the device is high heating efficiency

- the thermal effect is focused on the product, while
the air is not heated, it is not important to close the space,
which makes it easier to control the baking condition.

	264348	
dimensions	685x396x(H)452 mm	
power/voltage	4500 W/400 V	











9 POWERFUL QUARTZ PANELS

the device heats up instantly and is ready for operation



STEAM FAST

10 discharge nozzles on the left and right side of the body

INCREASED SLOTS

they strengthen the toasting of dishes, allow the use of GN containers up to 70 mm high

STEEL HEATING SCREENS

intensify the toasting of dishes
- directing the rays to the bottom
of the dishes

BASE SEPARATORS

the possibility of preparing dishes keep the device at a safe distance from the table top, preventing it from overheating

CYCLE PROGRAMMER

timer from 1 to 15 minutes or set it to the continuous mode for keeping meals warm or baking



OXYGEN BARTENDING STATION

Oxygen Barmatic is a bartending and washing station, which is convenient and practical bar equipment. Made of stainless steel, it is durable and corrosion-resistant and provide an ergonomic and easy-to-clean workplace for the bartender.

OXYGEN is a modern system of specialized stainless steel furniture

that allows you to increase the profitability of bars by:

- · speeding up the production of cocktails all items within easy reach
- · systematization of positions, thus reducing the demand for employees
- · reducing the area of the bars
- · lowering investment costs









OXYGEN BARTENDING STATION

- Compact dimensions employees of medium height effortlessly and quickly can serve cocktails to people sitting at the bar and pick up the empty glasses
- There is a 12-bottle shelf for guick work, 1-meter long
- Ice chamber, zones for cooling juices and alcohols with a 40 mm thermally damped wall, and a horizontal zone with 12 mm blocking insulation - this reduces ice melting and keeps the bottles cool for longer
- Two large rail boxes for packaging segregation
- Matrix for 9 pcs GN 1/9 containers (100 mm high)

code	991165	
dimensions	1000x650x(H)900 mm	



OXYGEN WASH STATION

- Narrow (400 mm), the station will be the perfect helper for any bartender
- Can be placed on the left or right side of the bartending station (also common for two stands)
- The full-size washing chamber guarantees quick and unobtrusive washing of large items (e.g. blender jugs)
- A thick/overrun cutting board, when moved, reveals a chute for organic waste. Moving it further allows you to rinse it off.

code	991166	
dimensions	400x650x(H)900 mm	



OXYGEN DRAINER

- Complementing the OXYGEN set a drip tray mounted in a bar top
- The working length of the extension is compatible with the bartending station – 1000 mm, width 150 mm
- Condensate drain along the entire length (8 mm holes), in the lower part, terminated with a valve
- Possibility to connect to the drain or drain the collected water to the sink

code	991168	
dimensions	1000x150 mm	

* Basin faucet, GN 1/9 (height 100 mm) and drain siphons are not included in the package.





6

6

567487

FINE DINE EARTH COLOURS - JERSEY LINE

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

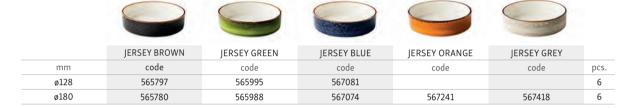
Heat resistance: 180°C

HIGH EDGE PLATE



6	JERSEY BROWN	JERSEY GREEN	JERSEY BLUE	JERSEY ORANGE	JERSEY GREY	
mm	code	code	code	code	code	pcs.
ø162		565926				6
ø205	565742	565933	567050			6
ø254	565773	565940	567067	567234	567395	6

STACKABLE BOWL



TRIANGULAR PLATE



SHALLOW BOWL

6



567296

567326

ESPRESSO CUP AND SAUCER

265

ø130

565865



567159



CUP AND SAUCER



	JERSEY BROWN	JERSEY GREEN	JERSEY BLUE	JERSEY ORANGE	JERSEY GREY	
ml	code	code	code	code	code	pcs.
160	565872	567005	567166	567333	567494	6
350	565889	567012	567173	567340	567524	6
	160	ml code 160 565872	ml code code 160 565872 567005	ml code code code 160 565872 567005 567166	ml code code code 160 565872 567005 567166 567333	ml code code code code code 160 565872 567005 567166 567333 567494

SAUCER	JERSEY BROWN	JERSEY GREEN	JERSEY BLUE	JERSEY ORANGE	JERSEY GREY	
mm	code	code	code	code	code	pcs.
ø150	565896	567029	567180	567357	567531	6



MUG



	JERSEY GREY	
ml	code	pcs.
300	567548	6

FINE DINE EARTH COLOURS - HONEYCOMB LINE

Material: Fine China porcelain Firing temperature: 800° and 1280°C

Heat resistance: 150°C

















		3 FLAT PLATE, ACK		B FLAT PLATE, RAY	HONEYCOMB FLAT PLATE, WHITE	HONEYCOMB FLAT PLATE, BRONZE
code	773116	773130	773123	773147	773239	773192
mm	ø275	ø210	ø275	ø210	ø275	ø275
pcs.	6	6	6	6	6	6















HONEYCOMB PASTA	
PLATE, BLACK	

HONEYCOMB PASTA

HONEYCOMB BOWL

	PLATE, BLACK	PLATE, WHITE					
			BLACK	BRONZE	GRAY	BEIGE	WHITE
code	773154	773253	773178	773222	773185	773307	773260
mm	ø255	ø255	ø120x(H)85	ø120x(H)85	ø120x(H)85	ø120x(H)85	ø120x(H)85
ml			500	500	500	500	500
pcs.	3	3	6	6	6	6	6

A'LA CARTE PORCELAIN









FINE DINE EARTH COLOURS - LINES: ATELIER, QUINTANA, RAINBOW

Material: Fine China porcelain Firing temperature: 800° and 1280°C

Heat resistance: 150°C





	ATELIER COUPE PLATE	ATELIER PASTA PLATE
code	773314	773321
mm	ø275	ø255
pcs.	6	3









	QUINTANA FLAT PLATE	QUINTANA BOWL	QUINTANA SOUP BOWL
code	2936028	2936120	2936013
mm	ø275	ø195x(H)52	ø130x(H)50
ml			450
ncs	6	6	6









	QUINTANA DISH	QUINTANA MUG	QUINTANA ESPRESSO SAUCER	QUINTANA CUP			
code	2936208	2936009	2936112	2936008			
mm	ø80x(H)60	ø90x(H)94	ø120	ø80x(H)67			
ml		450		220			
pcs.	6	6	6	6			

	RAINBOW BOWL
	- SET OF 12 PCS
code	8126116
mm	ø160x(H)65
ml	850
pcs.	1







FINE DINE EARTH COLOURS – LINES: BASALT, BRASS, MARINE, CARBON, WAVE, PEARL, Q BASIC

Material: selected stoneware composite Firing temperature: 1180°C Heat resistance: 180°C









	BASALT PRESENTATION PLATE	BASALT FLAT PLATE		BASALT FLAT PLATE	BASALT DIP BOWL
code	771273	771280	771297	771662	771648
mm	ø320	ø285	ø210	ø160	80x(H)35
ml					85
pcs.	4	6	6	8	8









	BASALT COUPE PLATE	BASALT PASTA PLATE	BASALT RECTANGULAR PLATTER	BASALT BOWL
code	771303	771310	771327	771617
mm	ø270	ø220	275x155	160x55
ml		900		450
pcs.	4	6	6	6











	PEARL FLAT PLATE	PEARL CO	UPE PLATE	PEARL OVAL PLATTER	PEARL BOWL	PEARL DIP BOWL
code	772638	772690	772645	772683	772652	772614
mm	ø310	ø305x(H)50	ø265x(H)40	340	ø115x(H)50	70x40
					245	100
pcs.	4	4	6	4	6	6









	WAVE PRESENTATION PLATE	WAVE FLAT PLATE		WAVE BOWL	WAVE DIP BOWL	
code	772584	772553	772546	772577	775539	
mm	ø265	ø310	ø285	110×50	70×40	
ml				245	100	
pcs.	6	4	6	12	12	















	CARBON OVAL PLATTER
code	772492
mm	350x285
ml	







565728 220x(H)71





FINE DINE EARTH COLOURS – LINES: VIOLA, SAPPHIRE, ANTOINETTE, PLATO, VULCANO

Material: selected stoneware composite Firing temperature: 850° and 1320°C Heat resistance: 150°C



	VIOLA FLAT PLATE		VIOLA FLAT PLATE VIOLA BOWL		SAPPHIRE FLAT PLATE	SAPPHIRE OVAL PLATE	SAPPHIRE OVAL BOWL
code	4291398	8634529	4290730	470270	8642121	8642127	8642120
mm	ø310	ø270	ø215	190x175x(H)60	205x175	ø275x230	ø195x165
ncs	4	4	6	6	6	4	4





	VULCANO FLAT PLATE		O BOMF	VULCANO PEPPER/SALI SETINCL. MINI SPOON	
code	776438	776452	776452	776469	
mm	ø270	ø250	ø180		
pcs.	6	6	6	6	

FINE DINE EARTH COLOURS - ALABASTER LINE

Material: selected stoneware composite Firing temperature: 800° and 1120°C Heat resistance: 120°C





	ALABASTER FLAT PLATE	ALABASTER COUPE PLATE
code	770443	770450
mm	240x240	160x160
pcs.	6	6

FINE DINE EARTH COLOURS - LINES: DIVERSE, LAVISH, MODERN, BRILLIANT

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C









	AQUA BLUE DIVERSE COUPE BOWL				E DIVERSE	AQUA BLUE DIVERSE BOWL	AQUA BLUE DIVERSE RAMEKIN
					RECTANGULAR PLATTER		
code	776964	776957	776940	776933	776919	776971	776995
mm	ø275	ø230	ø200	345x235	240x165	ø115	
ml							70
pcs.	6	6	6	6	12	6	12









	LAVISH DARK BROWN	LAVISH DARK BROWN/GREEN	LAVISH BROWN	LAVISH DARK BROWN
	FLAT PLATE	FLAT PLATE	BOWL	BOWL
code	776483	776490	776513	776520
mm	ø260	ø285	205x(H)60	155x(H)45
DCS.	6	6	8	6









	LAVISH DEEP	LAVISH BROWN	LAVISH OVAL PLATE,	LAVISH OVAL PLATE,
	PLATE ON A BASE, BROWN	BOWL	DARK BROWN	DARK BROWN
code	776537	776551	776605	776582
mm	225x(H)45	125x(H)40	310×205×(H)40	330x225x(H)35
pcs.	8	12	8	6









	MODERN	IOM	DERN	MODERN	BRILLIANT
	HIGH EDGE PLATE	COUPE	PLATE	BOWL	BOWL
code	776667	776711	776704	776681	776841
mm	205x(H)25	260x(H)73	230x(H)70	100x(H)42	135x(H)60
pcs.	4	12	12	48	6





















	RUSTIC COP	RUSTIC COPPER DIVERSE		RUSTIC COPPER DIVERSE		PER DIVERSE	RUSTIC COPPER DIVERSE	RUSTIC COPPER DIVERSE	
	FLAT PLATE	WITH RIM	FLAT PLA	TE COUPE	COUPE	BOWL	RAMEKIN	FRIES MUG	
code	777046	777039	777077	777060	777145	777121	777183	777190	
mm	ø210	ø180	ø240	ø190	ø275	ø200			
ml							130	320	
pcs.	6	6	6	6	6	6	12	6	









	RUSTIC COPPER DIVERSE	ROSE DIVERSE		ROSE DIVERSE	ROSE DIVERSE	
	MUG	COUP	BOWL	BOWL	FRIES MUG	
code	777206	777312	777305	777350	777336	
mm		ø230	ø200	ø115		
ml	320				320	
pcs.	6	6	6	6	6	

FINE DINE EARTH COLOURS - LINES: LAGUNA, ASHEN

Material: Alumilite porcelain

Firing temperature: 1050° and 1350°C

Heat resistance: 180°C





	LAGUNA	ASHEN
	BOWL	MUG
code	771433	04ALM001455
mm	ø160	
ml	850	340
pcs.	6	6

FINE DINE EARTH COLOURS - SPLENDID LINE

















	DUSK ROUNDED EDGE PLATE	DUSK HIGH	EDGE PLATE	DUSK HI	GH BOWL
code	B2414003	B2414005	B2414007	B2414009	B2414011
mm	ø268x(H)30	ø110x(H)25	ø255x(H)29	ø95x(H)63	ø140x(H)73
ml				186	405
pcs.	8	8	8	8	8







	DUSK FLAT PLATE	DUSK HOURGLAS	SS-SHAPED BOWL	DUSK GOURMET BOWL
code	B2414013	B2414015	B2414016	B2414019
mm	ø235	ø90x(H)40	ø175x(H)40	ø80x(H)45
ml		310	840	
pcs.	4	12	4	8

SURFACE INDI GREY LINE

Material: selected stoneware composite Firing temperature: 850° and 1320°C

Heat resistance: 150°C

SERAX







	SURFACE INDI GREY		SURFACE	INDI GREY	SURFACE INDI	
	FLAT PLATE			DEEP COUPE PLATE		GREY BOWL
code	B5116200B	B5116201B	B5116203B	B5116205B	B5116227	B5116207B
mm	ø160x(H)15	ø210x(H)15	ø270x(H)15	ø190x(H)40	ø230x(H)40	ø90x(H)40
ml						100
pcs.	8	8	8	8	8	8







	SURFACE INDI GREY	SURFACE INDI GREY	SURFACE INDI GREY CUP	SURFACE INDI GREY
	BOWL WITH LID	PLATTER	WITH SAUCER	MUG
code	B5116210B	B5116219B	B5116223B	B5118228B
mm	ø130x(H)50	355x170x(H)20	ø95x(H)70/SAUCER 160	ø90x(H)85
ml	300		230	300
pcs.	4	4	8	4

DÉ LINE







DÉ FLAT PLATE WITH WHITE CENTER



SERAX

DÉ HIGH EDGE PLATE

	WITHDLA	CICCLIVILIC	VVIIII VVIII	IL CLIVILIN		
code	B4019311	B4019328	B4019312	B4019327	B4019342	B4019346
mm	ø175	ø280	ø175	ø280	ø185x(H)42	ø240x(H)42
pcs.	2	2	2	2	2	2

COUPE URBANISTIC LINE

URBANISTIC FLAT PLATE



URBANISTIC FLAT PLATE



URBANISTIC FLAT PLATE

	WHITE		GF	RAY	RED	
code	B4917601	B4917602	B4917613	B4917614	B4917616	B4917617
mm	ø200	ø280	ø200	ø280	ø200	ø280
pcs.	4	4	4	4	4	4



URBANISTIC DEEP COUPE PLATE



URBANISTIC BOWL



URBANISTIC BOWL



URBANISTIC BOWL

	GRAY	WH	WHITE		GRAY		RED	
code	B4919725	B4919720	B4919721	B4919723	B4919724	B4919726	B4919727	
mm	ø210x(H)45	ø105x(H)45	ø150x(H)60	ø105x(H)45	ø150x(H)60	ø105x(H)45	ø150x(H)60	
ml	900	200	600	200	600	200	600	
pcs.	4	8	8	8	8	8	8	



OUTLET A'LA CARTE PORCELAIN













LEGACY COOPER LINE





	LEGACY COPPER	LEGACY	COPPER	
	DEEP PLATE	FLAT	PLATE	
code	04ALM004379	04ALM004377	04ALM004345	
mm	ø220	ø270	ø200	
pcs.	6	6	6	

LEGACY AND GRAZIA LINES



















	LEGACY	LEG/	ACY	LEGACY		GRAZIA PLATE		GRAZIA
	DEEP PLATE	FLAT F	LATE	BOWL		WITHOUT EDGE		BOWL
code	04ALM004334	04ALM004326	04ALM004325	04ALM004329	04ALM002918	04ALM002864	04ALM002865	04ALM002862
mm	ø220	ø270	ø200	ø210x(H)75	ø320	ø270	ø210	ø160
pcs.	8	7	6	6	12	12	12	12















CHEF&SOMMELIER







	SAVOR CARMEL PLATE	MOON CARAMEL PLATE	SAVOR BLACK CLOCHE
code	S0784	S1114	S0783
mm	ø310x(H)58	ø310x(H)20	ø172x(H)94
ml	300		
pcs.	6	6	6







	PURITY CARAMEL PLATE	PURITY TAUPE PLATE	PURITY BLACK PLATE
code	S1065	S1066	S1064
mm	280×280×(H)20	280x280x(H)20	280x280x(H)20
pcs.	6	6	6

PORCELAIN LUZERNE EVOLUTION





















	EVOLUTION OVAL PLATTER	EVOLUTION DIP BOWL	MILK JUG
code	797242	797280	797297
mm	355x260x(H)60	80x80x(H)50	100x60x(H)65
ml		82	105
pcs.	12	72	48







	C	UP	SAL	ICER	EVOLUTION TEA POT 400 ML	
code	797341	797358	797365	797372	797334	
mm	135x115x(H)63	100x80x(H)48	185×155×(H)29	130x110x(H)21	165x95x(H)100	
ml	250	90			400	
pcs.	48	48	48	48	12	

PORCELAIN LUZERNE MANHATTAN

Material: Fine China porcelain Firing temperature: 800° and 1280°C Heat resistance: 180°C





MANHATTAN	WIDE	RIM
COLD D	LATE	

MANHATTAN WIDE RIM SILVER PLATE

MANHATTAN WIDE RIM PLATE

	002012/112	0.2122				
code	797396	797846	797013	797020	797037	797044
mm	ø320x(H)37	ø320x(H)37	ø295x(H)27	ø275x(H)27	ø230x(H)23	ø160x(H)23
pcs.	12	12	12	24	24	48









	MANHATTAN PLAT	E WITHOUT RIM	MANHAT	ΓAN NARROW F	RIM PLATE	DEEP PLATE	DEEP PLATE
code	797051	797068	797099	797105	797112	797075	797082
mm	ø305x(H)13	ø270x(H)12	ø305x(H)30	ø270x(H)26	ø210x(H)18	ø260x(H)48	ø285x(H)69
ml						205	632
pcs.	12	24	12	24	24	12	12





	SOUP E	BOWL	CL	JP	BUTTER PAD	MISKA	MANHATTAN	TEAPOT
	SOUP BOWL	SAUCER	CUP	SAUCER			TEAPOT	LID
code	797129	797150	797136	797143	797174	797167	797181	797198
mm	155x105x(H)52	ø160x(H)18	120x90x(H)61	ø160x(H)21	ø65x(H)30	ø145x(H)76	195x115x(H)115	
ml	242				40	650	459	
pcs.	24	48	48	48	144	36	12	12



PORCELANA LUZERNE STONE

Materiał: porcelana typu Fine China Temperatura wypalania: 800° i 1280°C Odporność na temperaturę: 180°C



















MARBLE BO'		MARBLE PLATE	STORM PLATE	SAMA OVAL PLATE
799741	799758	799772	799796	799895
ø255x(H)78	ø140x(H)68	ø276x(H)32	ø275x(H)36	290x245x(H)44
2880	675			
6	36	12	24	12
	799741 ø255x(H)78	ø255x(H)78 ø140x(H)68 2880 675	799741 799758 799772 ø255x(H)78 ø140x(H)68 ø276x(H)32 2880 675	799741 799758 799772 799796 ø255x(H)78 ø140x(H)68 ø276x(H)32 ø275x(H)36 2880 675



	SAMA BRITFAN	SAMA BOWL	CHESTNUT DEEP PLATE		TRACY BOWL
code	799871	799857	799888	799833	799802
mm	168x99x(H)49	155×145×(H)69	280x215x(H)71	230x180x(H)57	ø290x(H)80
ml		420	1280	780	2500
pcs.	6	48	12	36	6



BANQUET PORCELAIN

LUZERNE IVORY LINE

Material: Fine China porcelain Firing temperature: 800° and 1280°C Heat resistance: 180°C









		FLAT PLATE				DEEP PLATE		KLOCHE FOR DEEP PLATE	ORIENTAL	
									OVAL P	LATTER
code	797402	797419	797426	797457	797464	797488	797860	797471	793879	793866
mm	ø360x(H)32	ø305x(H)27	ø270x(H)25	ø165x(H)17	ø310x(H)58	ø260x(H)51	ø235x(H)48	ø220x(H)96	375x280x(H)40	355x290x(H)48
ml					720	530	330			
pcs.	6	12	24	48	12	24	24	12	12	12



	ORIENTAL DEEP PLATE		SIGNATURE		PIZZA PLATE	SIGNA	ATURE	OVAL P	LATTER
	WITHOUT RIM	W	IDE RIM PLA	TE		PASTA	PLATE		
code	797921	793893	793909	793916	797495	793923	793930	797518	797525
mm	ø265x(H)44	ø320x(H)34	ø270x(H)29	ø195x(H)18	ø340x(H)16	ø310x(H)59	ø265x(H)42	450x345x(H)56	420x315x(H)46
ml	985					350	180	2170	1600
pcs.	24	12	24	36	12	12	12	6	6



12

24

48

pcs.

485

24

48





















	PEPPER SHAKER	EGG CUP	SUGAR BOWL	MUG		MILK JUG
				MUG	LID	
code	797778	797730	797754	797655	797662	797686
mm	50x40x(H)68	ø55x(H)58	95x70x(H)54	ø110x(H)102	ø85x(H)12	130x75x(H)80
ml				275		200
pcs.	12	60	48	36	36	48









TEA POT

TEA POT WITH HANDLE

STACKABLE CUP

		WIIIIIANDLL				
			CUP	SAUCER	CUP	SAUCER
code	797716	793725	797617	797587	797631	797648
mm	170×100×(H)104	160x140x(H)57	110x85x(H)57	ø150x(H)20	80x65x(H)44	ø120x(H)18
ml	740	435	190		75	
pcs.	12	24	48	48	48	48

FINE DINE PALAZZO LINE

Material: Vitrified porcelain Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C



















	PALAZZO F	FLAT PLATE	PALAZZ	O BOWL	PALAZZO TEA POT	PALAZZO MILK JUG
code	773604	773598	773697	773680	773758	773772
mm	ø270	ø255	ø230x(H)65	ø190x(H)60	165x(H)130	100x(H)90
ml			1000	450	500	200
pcs.	12	12	6	12	6	6









	PALAZZO SO	OUP BOWL	PALAZZO CUP	PALAZZO SUGAR BOWL	PALAZZO PEPPER SHAKER
	SOUP BOWL	SAUCER	WITHOUT SAUCER		
code	773710	773727	773741	773765	773796
mm		ø158		ø95x(H)115	ø55x(H)50
ml	250		180	250	
pcs.	12	12	12	6	24











FINE DINE CLASSIC LINE

Material: Vitrified porcelain Firing temperature: 1050°C and 1400°C Heat resistance: 180°C











	CLASSIC FLAT PLATE	CLASSIC (OVAL DISH	CLASSI	C BOWL	CLASSIC SUGAR BOWL	CLASSIC MILK JUG
code	773833	773895	773888	773949	773932	774045	774038
mm	ø280	310x240	290x220				
ml				550	360	300	240
pcs.	6	6	6	12	12	12	6











	CLASSIC SAUCER FOR SOUP BOWL	CLASSIC SAUCER FOR DRESSING BOWL		IC CUP SAUCER	CLASSIC TEA POT	CLASSIC COFFEE POT
code	773925	773970	774007	773994	774014	774021
mm	ø180	ø160				
ml			220	90	475	1220
pcs.	12	6	12	12	6	6

ZENIX INTENSITY LINE

Zenix mineral material Heat resistance: 180°C























	INTENSITY	FLAT PLATE	INTENSITY STEAK PLATE	INTENSITY DEEP PLATE	INTENSITY OVAL PLATTER
code	P3964	H7496	G9144	G4396	G4975
mm	ø255x(H)19	ø240x(H)20	300x260x(H)30	ø220x(H)37	350x260x(H)26
ml				350	
pcs.	6	6	6	6	4



















	INTENSITY RISOTTO PLATE	INTENSITY PASTA PLATE	INTENSITY BOWL	INTENSIT	Y SAUCER
code	G9822	G4399	H4481	L2437	H9984
mm	ø290x(H)58	ø285x(H)45	ø160x(H)46	ø160x(H)20	ø140x(H)18
ml	450		160		
pcs.	6	6	6	6	6









SEASON'S BAR BOWL

SEASON'S BAR BOWL

INTENSITY INTENSITY CUP

ZEN BOWL

		INTENSITION					
				CUP	SAUCER		
code	H4444	H3427	L1200	J6992	J7429	J4252	J6536
mm	ø225x(H)107	ø200x(H)99	110x(H)49	ø56x(H)60	ø115x(H)15	ø160x(H)85	ø113x(H)50
ml	180	120	200	90		900	250
pcs.	6	6	6	6	6	6	6

RESTAURANT LINE







	RESTAURANT FLAT PLATE	RESTAURANT BOWL	RESTAURANT BOWL
code	22530	43315	25285
mm	ø195x(H)22	ø170×(H)78	ø120x(H)26
ml		2050	110
pcs.	6	6	6

CADIX LINE







	CADIX FLAT PLATE			CADIX DEEP PLATE		CADIX BOWL	
code	D7380	H4132	H4129	J6691	H4130	P4164	37789
mm	ø275x(H)25	ø250x(H)24	ø196x(H)17	ø238x(H)39	ø226x(H)34	ø240x(H)99	ø120x(H)53
ml						2700	330
pcs.	6	6	6	6	6	6	6











DÉLICE LINE









	DELICE	BLANC	DELICE BLANC	DÉLICE BLANC	DÉLICE
	FLAT SQU	ARE PLATE	FLAT SQUARE PLATE	DEEP PLATE	BOWL
code	P3954	C9871	C9866	C9850	C9857
colour	white	black	white	black	black
mm	269x269x(H)29	269x269x(H)29	190×190×(H)23	200x200x(H)55	ø238x(H)80
pcs.	6	6	6	6	6

BRUSH LINE





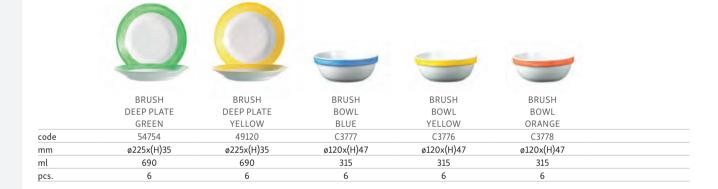








	BRUSH	BRUSH	BRUSH	BRUSH	BRUSH	BRUSH
	FLAT PLATE	FLAT PLATE	DESSERT PLATE	DESSERT PLATE	DESSERT PLATE	DESSERT PLATE
	BLUE	ORANGE	GREEN	YELLOW	ORANGE	BLUE
code	48926	49120	49142	49139	49138	54759
mm	ø235x(H)26	ø235x(H)26	ø195x(H)22	ø195x(H)22	ø195x(H)22	ø225x(H)35
ml						690
pcs.	6	6	6	6	6	6



EBRO AND TOLEDO LINES

















	EBRO FLAT PLATE	EBRO DE	EP PLATE	EBRO BOWL	TOLEDO	SAUCER
code	735114	735053	735138	735084	775974	775981
mm	ø318	ø320x(H)49	ø235x(H)37	ø124	ø130x(H)18	ø145x(H)17,5
ml				345		
pcs.	6	6	6	6	6	6





BUFFET PORCELAIN











	HALF-ROUND BUFFET	SQUARE	RECTANGULAR	CONICAL	SLANTED
	PLATE	FLAT PLATE	BUFFET PLATTER	BUFFET BOWL	BUFFET BOWL
code	793619	793510	793534	797594	793756
mm	330x210x(H)31	265x265x(H)15	470x325x(H)32	ø145x(H)90	100x(H)55
ml				710	
pcs.	12	12	6	48	24









	TAPERED BUFFET	BUFFET	PLATTER	TRIPLE PRESENTATION	DEEP OVAL	BUFFET BOWL
	BOWL	- W	AVE	PLATE	PLATTER	WITH HANDLE
code	793657	793565	793572	793749	793596	793664
mm	275x(H)118	355x260x(H)40	330x285x(H)35	300x95x(H)26	360x215x(H)74	320x215x(H)117
pcs.	12	6	12	12	12	6







	SIMPLICITY TRAY	SIMPLICITY BOWL	FLORA FLAT PLATE
code	11010360	11010242	787014
mm	255	265x265x(H)15	ø200

APETIZERS









	BOWL- PICCOLO WAVE	SQUARE BOWL	PICCOLO BOWL	BOWL WITH HANDLES
code	793695	793718	793688	793701
mm	110×100×(H)33	80x80x(H)24	110x80x(H)43	95x70x(H)36
pcs.	48	72	48	48











	APETIZER	DISH FOR APPETIZERS,	DISH FOR APPETIZERS,	HALFTONE FINGERFOOD SPOON	ACCESSORY SPOON
	CARDINAL	SET OF 6 PCS	SET OF 6 PCS	FOR SERVING SNACKS	BLACK MELAMINE
code	R0734	7102060	7102088	84158	83888
mm	ø68x(H)52	60-80x(H)50	70-88	ø55x(H)70	100x45
1	100				









	SLATE IN WOODEN FRAME*	WILD IRREGULAR PLATE	SMOOTH SLATE PLATE
code	WS2030M	W40	M5010
mm	200x300	ø300	500x100

^{*} without bark



				MARBLE TRAY	APPEARANCE
					- ROUND WITH HANDLE
code	772997	566251	566244	772973	561300
mm	298x197x(H)25	400x150x(H)30	300x200x(H)30	ø330	424x300x(H)15
ncc	6	1	1	6	1

AMER★BOX®



	MONTANA NON-SLIP	MONTANA SERVING TRAY,	NEVADA FLAT SURFACE TRAY	NEVADA STANDARD
	SURFACE TRAY, WALNUT	SMOOTH, WALNUT	WITH FLAT EDGE, GRANITE	FLAT SURFACE TRAY, GRANITE
code	507117	507230	876510	876640
mm	370x530	325x530	530x370	GN 1/1 - 530x325
pcs.	24	24	18	12

CAMBRO

MYKONOS - MAHOGANY SERVING TRAY, RECTANGULAR, NON-SLIP SURFACE

	RECTANGULAR, NON-SLIP SURFACE
code	MY2026E73
mm	200x265





roltex®













 WAVE WOOD-LIKE TRAY DARK WOOD

 code
 R063077

 mm
 430x330

WAVE WOOD-LIKE TRAY LIGHT WOOD R063076 430x330

WAVE WOOD-LIKE TRAY
WARM WOOD
R063079
430x330













	WENGE	
	LAMINATED TRAY	
code	R002070	
mm	530x325	

WENGE
LAMINATED TRAY
R004070
460x360

WENGE LAMINATED TRAY R006070 375x265

WENGE LAMINATED TRAY LS5100140070 Ø450













	PURO TRAY
	WARM VINTAGE
code	R511080
mm	Ø360

	1
PURO TRAY	
VINTAGE	
R511110	

Ø360

PURO TRAY OAK	
R511111	
Ø360	









PATUREL TRAY

LAMINATED NON-SLIP TRAY,

	TEAK	
code	S004071	R025323
mm	460x360	435x310









PLASTIC TRAY, CHERRY R027221 code 455x355 mm

PLASTIC TRAY,	
BLACK	
R027028	
455x355	

PLASTIC TRAY, GREY R047044 430x330

POLYESTER TRAY WITH FLAT RIM, GREY R056044 430x330













	S-PLANK TRAY
ode	R071112
	4.3

code	R071112	R083112
mm	600x200x(H)5	400x300x(H)5
weight	1100 g	920 g

RECTANGULAR TRAY GN 2/4 OAK 84209

















	MACARON	MACARON	MACARON	GRANDS CEPAGES	GRANDS CEPAGES	VERSAILLES
	WINE GLASS	WINE GLASS	CHAMPAGNE GLASS	WINE GLASS	WINE GLASS	WINE GLASS
code	L9414	L9267	L9348	J9088	E6102	G1416
ml	600	400	300	250	470	580
mm	ø105x(H)235	ø93x(H)200	ø81x(H)195	Ø77x(H)185	Ø97x(H)229	Ø78x(H)230
pcs.	6	6	6	6	6	6





pcs.









Fine Dine



	OENOLOGUE EXPERT
	CHAMPAGNE GLASS
code	U0952
ml	260
mm	ø71x(H)215

GRANDS CEPAGES
CHAMPAGNE GLASS
E6250
240

ø70x(H)235

6

MACARON	
CHAMPAGNE GLASS	
L9348	
300	
a81v(H)195	

VOLARE CHAMPAGNE GLASS 777787 190 ø55x(H)225 6

Krysta
EXTRA STRONG
CRYSTAL
GLASS

CHAMPAGNE GLASS 2200007 645 (H)224 6

(C&S)









	ASKA	ASKA	ASKA	MACARON
	GLASS	GLASS	GLASS	GLASS
code	L8508	L8507	L8675	777787
ml	450	380	350	190
mm	ø83x(H)140	ø90x(H)101	ø76x(H)123	ø55x(H)225
ncc	6	6	6	6













	ROCK BAR HIGHBALL GLASS	ROCK BAR HIGHBALL GLASS	CORTINA GLASS	DIAMOND LOWBALL GLASS	GLASS FOR WHISKY	NEW YORK GLASS FOR WHISKY
code	776315	734995	776414	776339	1000016	3500015
ml	285	480	255	385	350	320
mm	ø72x(H)134,5	ø90x(H)131	ø73,5x(H)88	ø84x(H)92,5	(H)91	(H)94
pcs.	6	6	6	6	6	6











	ELISA	SALTO ORANGE	DISCO LOUNGE	DISCO LOUNGE	NONIC
	LOWBALL GLASS	GLASS	HIGHBALL GLASS	GLASS	HIGHBALL GLASS
code	J4591	J8479	L3656	L3677	P4016
ml	230	320	470	350	660
mm	ø73x(H)82	ø90x(H)84	ø83x(H)160	ø78x(H)135	ø90x(H)159
pcs.	6	6	6	6	











	PRINCESA	PRINCESA	PRINCESA	PRINCESA	PRINCESA
	HIGHBALL GLASS	HIGHBALL GLASS	LOWBALL GLASS	LOWBALL GLASS	LOWBALL GLASS
code	J4079	42440	J4171	J4168	J4169
ml	340	280	170	310	230
mm	ø66x(H)148	ø66x(H)127	ø64x(H)85	ø79x(H)94	ø70x(H)85
ncs	6	6	6	6	6













	MACASSAR	RENDEZ-VOUS	ISAO	ODEO	ODEO
	HIGHBALL GLASS	HIGHBALL GLASS	GLASS	LOWBALL GLASS	HIGHBALL GLASS
code	N9886	N9889	829/58	0215/31	0215/34
ml	360	360	580	310	340
mm	ø84x(H)129,5	ø83,5x(H)129,5	ø191x(H)92	ø84x(H)100	ø73x(H)143
pcs.	6	6	6	6	6









	HAWAI	ALEMANA	BACCHUS	HANOI
	COCTAIL GLASS	COCTAIL GLASS	COCTAIL GLASS	COCTAIL GLASS
code	E0530	L3380	18223	836/41
ml	440	440	380	410
mm	ø79x(H)220	ø84x(H)169	ø87x(H)158	ø74x(H)167
pcs.	6	6	6	6

Duroboz. **ARCOROC** WEST LOOP HERITAGE MONTI COCTAIL GLASS COCTAIL GLASS COCTAIL GLASS code Q4027 Q1325 2998/26 270 ø113x(H)168 210 ø116x(H)156 ml 260 ø111x(H)132 mm pcs.





ARCOROC







	VIGNE	HOT SHOT	WEINLAND VODKA
	VODKA GLASS	GLASS	GLASS
code	71602	21554	1000020
ml	70	34	80
mm	ø54x(H)145	ø45x(H)70	ø47x(H)62
pcs.	12	6	6

ARCOROC









	BEER LEGEND	BEER LEGEND	SKULL	BRITANNIA
	GLASS	GLASS	GLASS	GLASS
code	L9942	L9943	N6644	3199
ml	470	470	900	570
mm	ø93x(H)134	ø78x(H)190	164x(H)160	Ø135x(H)124
pcs.	6	6	6	6

C&S Chef&Sommelier









	CABERNET	LEGEND	IMPERIAL	IMPERIAL	CERVOISE
	GLASS	GLASS	GLASS	GLASS	GLASS
code	L3618	L9938	4730052	F1716	24941
ml	350	470	500	375	620
mm	Ø74x(H)172	ø94x(H)165	(H)240	(H)198	ø89x(H)207
pcs.	6	6	6	6	6













ARCOROC

	DIAMOND	PEPITE	JAZZED	LATINO	DESSERT CUP
	DESSERT CUP	DESSERT CUP	DESSERT CUP	GLASS	
code	770535	53496	H4368	H7510	J4687
ml	360	200	250	420	380
mm	ø117x(H)99	ø108x(H)60	ø155x(H)133	(H)160	
pcs.	6	6	6	6	6













	KRUG	KRUG	ONE FOR ALL	VERSAILLES	MISURA
	EXCLUSIVE JUG	EXCLUSIVE JUG	CARAFE	CARAFE	CARAFE
code	8515470	8515485	8650650	G5491	770481
ml	500	1500	1000	1500	500
nm	ø97x(H)142	ø131x(H)213	ø160x(H)285	ø233(H)260	ø84x(H)235
pcs.	6	6	1	6	12

ARCOROC











	UNISSON	POMPEI	POMPEI	POMPEI	POMPEI
	BOWL	BOWL	BOWL	BOWL	BOWL
ode	L6511	776018	776025	776049	776056
nl	600	240	350	1060	1700
nm	ø140x(H)70	ø105x(H)53	ø120x(H)60	ø170x(H)85	ø200x(H)100
ncs.	6	6	6	6	6









	APETIZER	WELCOME	DOUBLE WALL CUP	OFFICINA 1825 OLIVE
	EXPERIENCE	FINGER FOOD DISH,	WITH SAUCER	BOTTLE
		SET OF 6 PCS	- SET OF 2 PCS	
code	3510010	26NDC	777688	777893
ml	150	60	300	268
mm	(H)80	50x50	ø98x(H)88	Ø63x(H)190
pcs.	6	1	set of 2 pcs	2









	OFFICINA	1825 SALT	QUATTRO	QUATTRO	STAGIONI
	AND PEPP	ER SHAKER	JAR	JA	AR
code	777909	777916	779231	779224	779200
	salt shaker	pepper shaker			
ml	240	240	40	3800	2400
mm	Ø64x(H)110	Ø64x(H)110	ø59x(H)55	ø160x(H)264	ø143x(H)192
ncs.	12	12	12	6	6

ml mm pcs.



MIAMI LINE

MIRROR THICKNESS TEEL

WASH

		code	length (mm)	pcs.
1.	Dinner spoon	765838	202	12
2.	Dinner fork	765845	202	12
3.	Dinner knife	765852	228	12
4.	Dessert knife	765883	195	12
5.	Fish fork	765913	195	12
6.	Fish knife	765920	210	12
7.	Dough spatula	765951	255	12



MERKURY LINE

MIRROR THICKNESS

18/10 STAINLESS STEEL

WASH

		code	length (mm)	pcs.
1.	Dinner spoon	765708	203	12
2.	Dinner knife	765722	228	12
3.	Dessert knife	765753	193	12
4.	Dessert spoon	765739	163	12
5.	Fish knife	765791	210	12
6.	Fish fork	765784	200	12
7.	Tea spoon	765777	133	12
8.	Coffee spoon	765760	110	12
9.	Service fork	765814	270	12



ALANYA LINE

2.5 MM THICKNESS TAINLESS STEEL

WASH

		code	length (mm)	pcs.
1.	Fish knife	766293	222	12
2.	Fish fork	766286	189	12



BARCELONA LINE

3 MM THICKNESS

18/0 STAINLESS STEEL

WASH

		code	length (mm)	pcs.
1.	Dessert knife	765494	218	12
2.	Dessert spoon	765500	156	12
3.	Fish knife	765562	210	12
4.	Fish fork	765555	190	12
5.	Coffee spoon	765517	113	12
6.	Spoon gourmet	765470		



BELEK LINE

MIRROR POLISHING THICKNESS THEEL

		code	length (mm)	pcs.
1.	Dinner spoon	766309	214	12
2.	Dessert knife	766354	197	12
3.	Dessert spoon	766330	163	12
4.	Fish fork	766392	193	12
5.	Tea spoon	766422	134	12
6.	Coffee spoon	766415	120	12
7.	Service spoon	766361	266	12
8.	Service fork	766378	270	12
9.	Service knife	766385	195	12



INFINITY LINE

3 MM

MIRROR POLISHING THICKNESS TAINLESS STEEL

WASH

		code	length (mm)	pcs.
1.	Dinner spoon	765579	208	12
2.	Dinner fork	765586	208	12
3.	Dinner knife	765593	240	12
4.	Dessert spoon	765609	177	12
5.	Dessert knife	765623	206	12
6.	Fish fork	765654	176	12
7.	Fish knife	765661	198	12
8.	Service spoon	765678	275	12
9.	Service fork	765685	271	12
10.	Dough spatula	765692	257	12







entry Fine Dine

CUBE LINE		5 MM THICKNESS	18/0 STAINLESS STEEL	OJ wash
		code	length (mm)	pcs.
1.	Dinner spoon	760024	206	12
2.	Dinner fork	760017	212	12
3.	Dinner knife	760000	234	12
4.	Dessert spoon	760055		12
5.	Dessert fork	760048	189	12
6.	Dessert knife	760031	205	12
7.	Tea spoon	760062	143	12

entry Fine Dine

ELEG	ANT LINE	4 MM + THICKNESS	18/0 STAINLESS STEEL	WASH
		code	length (mm)	pcs.
1.	Dinner spoon	777411	205	12
2.	Dinner fork	777404	206	12
3.	Dinner knife	777398	233	12
4.	Dessert spoon	777442	174	12
5.	Dessert fork	777435	174	12
6.	Dessert knife	777428	201	12
7.	Tea spoon	777473	137	12
8.	Coffee spoon	777480	103	12
9.	Cake fork	777466	155	12
10.	Fish knife	777497	198	12
11.	Fish fork	777503	184	12
12.	Steak knife	777510	223	12
13.	Butter knife	777459	170	12
14.	Latte spoon	777527	222	12

entry Fine Dine

DUKI	E LINE	3 MM + THICKNESS	18/0 STAINLESS STEEL	WASH
		code	length (mm)	pcs.
1.	Dinner spoon	760109	205	12
2.	Dinner fork	760116	200	12
3.	Dinner knife	760093	240	12
4.	Dessert spoon	760130	182	12
5.	Dessert fork	760147	180	12
6.	Dessert knife	760123	207	12
7.	Tea spoon	760154	141	12
8.	Coffee spoon	760178	117	12
9.	Cake fork	760161	143	12









CANTINE LINE

2 MM + 18/0 STAINLESS STEEL

WASH

 code
 length (mm)
 pcs.

 1.
 Latte spoon
 764596
 198
 12





BOHEME LINE

MIRROR THICKNESS

18/0 STAINLESS STEEL

		code	length (mm)	pcs.
1.	Dinner spoon	10231101	209	12
2.	Dinner fork	10231102	209	12
3.	Dinner knife	10231103	235	12
4.	Dessert knife	10231106	204	12
5.	Tea spoon	10231107	135	12
6.	Coffee spoon	10231108	114	12
7.	Service spoon	10231110	250	12
8.	Service fork	10231111	250	12
9.	Dinner knife with full handle	10231112	235	12
10.	Cake fork	10231115	155	12
11.	Dough spatula	10231116	243	12
12.	Fish service knife	10231118	254	12
13.	Fish fork	10231121	207	12
14.	Salad spoon	10231122	250	12
15.	Salad fork	10231123	250	12
16.	Mirror dinner spoon	10231125	195	12
17.	Soup spoon	10231135	180	12
18.	Steak knife	10231136	224	12
19.	Butter knife	10231137	170	12
20.	Spoon for gourmet sauce	10231139	180	12
21.	Spoon for sauce	10231140	184	12
22.	Latte spoon	10231144	165	12
23.	Spoon for french sauce	10231145	208	12



MIRROR THICKNESS

18/10 STAINLESS STEEL

		code	length (mm)	pcs.
1.	Dinner spoon	10201101	209	12
2.	Dinner fork	10201102	209	12
3.	Dinner knife	10201103	235	12
4.	Dessert spoon	10201104	180	12
5.	Dessert fork	10201105	180	12
6.	Dessert knife	10201106	204	12
7.	Tea spoon	10201107	136	12
8.	Coffee spoon	10201108	114	12
9.	Service spoon	10201110	250	12
10.	Service fork	10201111	250	12
11.	Dinner knife with full handle	10201112	235	12
12.	Dessert knife with full handle	10201113	204	12
13.	Cake fork	10201115	155	12
14.	Dough spatula	10201116	243	12
15.	Cake knife	10201117	236	12
16.	Fish service knife	10201118	253	12
17.	Fish service fork	10201119	251	12
18.	Fish knife	10201120	210	12
19.	Fish fork	10201121	207	12
20.	Salad spoon	10201122	250	12
21.	Salad service fork	10201123	250	12
22.	Ice cream spoon	10201124	140	12
23.	Mirror dinner spoon	10201125	195	12
24.	Spoon for the broth	10201135	190	12
25.	Steak knife	10201136	224	12
26.	Butter knife	10201137	170	12
27.	Spoon for sauce gourmet	10201139	180	12
28.	Spoon for sauce	10201140	184	12
29.	Latte spoon	10201144	165	12
30.	Spoon for sauce french	10201145	208	12













	DE LUXE INDUCTION
	CHAFING DISH ROUND 10L
code	473337

DE LUXE INDUCTION CHAFING DISH ROUND 61

FRAME FOR 473306

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

	CHALING DISH KOOND TOL	CHALING DISH KOOND OL		TOR UNDERNEATH WATER FAIR
code	473337	473320	473313	809709
mm	ø590x(H)540/580	ø590x(H)540/580	530x530x(H)230	200x320









DE LUXE ECO 6 L ROUND CHAFING

FRAME FOR 204863 PREMIUM INDUCTION CHAFING

FRAME FOR 473429

	DISH WITH GLASS LID		DISH ROUND 6L WITH GLASS LID	
code	204863	204870	473443	473290
mm	Ø455x(H)260	Ø455x(H)260	455x500x(H)195	370x420x(H)165







EXCELLENT INDUCTION CHAFING DISH GN 2/3 code 473399 410x470x(H)180 mm

EXCELLENT INDUCTION CHAFING DISH ROUND 10L 473023

458x465x(H)250

EXCELLENT INDUCTION

CHAFING DISH ROUND 6L 473375 455x535x(H)180







mm	400x370x(H)143	ø410x(H)143	ø480x(H)143
code	473405	473047	473382
	FRAME FOR 473399	FRAME FOR 473023	FRAME FOR 473375













	SKYCAP STAND	SKYCAP STAND	SKYCAP STAND	SKYCAP STAND	SKYCAP STAND
code	D62377	SM227	D623RB	D620RB	SM241
	stainless steel	stainless steel	in matt black steel	in matt black steel	in matt black steel
mm	152x152x(H)203	203x203x(H)457	152x152x(H)203	152x152x(H)305	203x203x(H)457











TEMPERED GLASS PLATE, TRANSPARENT code GTR20

TEMPERED GLASS PLATE, TRANSPARENT GTS14

MULTI CHEF™ 7" **BUFFET BASE** SM234 matt black

SOLARIS LED LAMP

LED102 23 different colors, 6 kinds of light dynamics settings Remote control included

mm 851x197 356x356

549x345x(H)178













33222

SUPERBOX GN 1/4 ACACIA WOOD code 11622

FRUIT AND BREAD
BASKET
30201
240x240

FRUIT BASKET 53230000 ø400x(H)60











RECTANGULAR POLYPROPYLENE **BASKET BROWN**

RECTANGULAR POLYPROPYLENE BASKET, BEIGE

BREAD BASKET

RECTANGULAR TRAY

83417

300x210

code 50711 50710 50605 400x300x(H)100 400x300x(H)100 ø200 mm



	STAINLESS STEEL MENU
	HOLDER
code	00021
nm	45x45x(H)85



83403

355x180









	BAMBOO NATURAL	ВАМВОС	BLACK	COPPER BUFFET	COPPER BUFFET
	CONTAINER	CONTA	AINER	STAND	STAND
code	775479	775509	775523	565698	565599
	GN 1/1	GN 1/1	GN 1/3		
mm	530x325x(H)65	530x325x(H)65	325x177x(H)65	250x121x(H)200	150x100x(H)100



(H) mm			100		
	stand + 3x GN 1/3	stand + 3x GN 1/6	coantainer GN 1/6	stand + 3x 1 L	
code	561911	561928	561898	561935	
	WITH MELAMINE COANTAINERS GN 1/3	WITH MELAMINE C	OANTAINERS GN 1/6	WITH MELAMINE COANTAINERS 1 L	
	BUFFET DISPLAY STAND	BUFFET DIS	PLAY STAND	BUFFET DISPLAY STAND	



PRESENTATION TRAY GN 1/2 code 12100 mm 325x265x(H)15	APS CONTRACTOR OF THE PROPERTY			
GLOBAL BUFFET SQUARE BOWL MADE OF MELAMINE,	A LEAF-SHAPED PLATE	DRIP TRAY SUITABLE FOR LD155	JUICE DISPENSER	FLAKES DISPENSER

capacity				3,5 l	7 l
mm	400x400	ø465	108×108×(H)25	175x275x(H)410	180x270x(H)680
code	83787	15152	LD108	425268	425251
	WHITE				









	BUFFET STAND	3-STAGE CAKE STAND	DISPLAY STAND	METAL	CHROME-PLATED
			FOR SANDWICHES	BASKET	BASKET
code	33242	15160	11889	30204	30203
mm	390x390x170	350x235x185	600x190x75	ø230	ø200





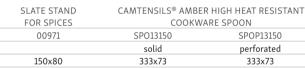


	INDUCTION	INDUCTION HEATER	INDUCTION HEATER	ROUND LID FOR	ROLLTOP COVER GN 1/1
	HEATER	FRAME	ADAPTER	THE TOP FRESH TRAY	
code	12295	12296	12291	18380	427545



code

mm







	DE LUXE	COFFEE MAKERS	COFFEE MAKERS	COFFEE MAKERS	HOT WATER	HEATER
	COFFEE BREWER				URN	FOR URN 11672
code	473344	HCU045S-CE	HCU065S-CE	HCU110S-CE	11672	12287
	stainless steel AISI 304				stainless steel	
mm	330x340x(H)470	Ø311x(H)483	Ø311x(H)635	Ø311x(H)670	280x280x(H)540	
capacity	12 l	6,6 l	9,6 l	16,2 l	10,5 l	
voltage		230 V	230 V	230 V		500 W, 230 V

AMER *BOX®



BASE RACK







ANOTHER EXTANDER



ANOTHER EXTANDER

	GRAY
code	877586
	maximum height of
	the glass: 70 mm
mm	500x500x(H)100

BASE RACK GREEN
877579
maximum height of the glass: 70 mm
500x500x(H)100

BASE RACK BLUE 877555 maximum height of the glass: 70 mm

500x500x(H)100

877753 49 pieces of glass max ø of the glass: 60 mm 500x500x(H)40

877661 16 pieces of glass max ø of the glass: 109 mm 500x500x(H)40











FIRST EXTENDER

FIRST EXTENDER

FIRST EXTENDER

FIRST EXTENDER

CUTLERY BASKET MADE OF POLYPROPYLENE 11998

ø97

code	877494	877487	877470	877456
coue	0//4/4	077407	0//4/0	077430
	49 pieces of glass	36 pieces of glass	25 pieces of glass	9 pieces of glass
	max ø of the glass: 60 mm	max ø of the glass: 72 mm	max ø of the glass: 87 mm	max ø of the glass: 148 mm
mm	500x500x(H)40	500x500x(H)40	500x500x(H)40	500x500x(H)40











INSULATED CATERING CONTAINER, TOP-LOADED

ADAPTER FOR CAMCHILLER® GN 1/1 CHILLING PLATE

FOLDABLE SERVICE TROLLEY

	CO, 201. 201.0
code	877845
mm	630x440x(H)260
	height GN - 150

EPPCTL110	
688x400x(H)87	
suitable for containers EPP180LH	110

810231 880x500x(H)930



code

cm





SYMPOSIUM RECTANGULAR TABLECLOTH CREAM 814383 150x76x(H)73 SYMPOSIUM RECTANGULAR TABLECLOTH CREAM 813584 122x61x(H)74 SYMPOSIUM RECTANGULAR TABLECLOTH CREAM 814352 120x76x(H)73



	TABLE COVER SYMPOSIUM				
	ROUND CREAM	ROUND CREAM	ROUND CREAM	ROUND WHITE	ROUND BLACK
code	814444	900832	900802	900801	900818
cm	ø180x(H)76	ø150x(H)76	ø120x(H)76	ø120x(H)76	ø120x(H)76







BAR TABLE COVER BURGUNDY 813980 ø80-85,4





	COCKTAIL PICKS,	PRECISION TONG,	BARTENDER SPOON	BARTENDER SPOON	JUMBO COMPOSITE
	GROOVED TOP	STRAIGHT	WITH A FOOT	WITH A FOOT	MUDDLER
code	593752	523025	976500	593516	593691
	copper	black	steel	steel	
mm	140	300	300	400	220













	DASH BITTER BOTTLE	CONDIMENT	COCKTAIL SHAKER/TIN SET
	ELIXIR N.3	HOLDER	700 + 500
code	779064	976418	592847
			copper
ml	100		828 + 532
mm	37x(H)152		ø92x(H)178

SCENTED WOOD CHIPS

code		weight (kg)
199671	beech wood	0.25
199688	alder wood gold plated	0.25
199695	oak wood	0.25
199718	apple wood	0.25
199725	plum-tree wood	0.25
199732	maple wood	0.25
199749	apricot wood	0.25
199763	alder and beech wood special	0.25









SINGLE-SPINDLE





MIX'N CHILL®
HMD 900 PROGRAMMABLE
DRINK MIXER
HMD900-CF

STACKABLE OF STAINLESS STEEL JUG SUITABLE FOR HBB250S

CONVECION OVEN WITH HUMIDIFIER BARMATIC INTENSION

	DRINK MIXER	MIXER	SUITABLE FOR HBB250S	
code	HMD900-CE	HMD300-CE	6126-250S-CE	227480
mm	254x248x(H)654	101x146x(H)419		600x560x(H)495
voltage	230 V	250 W/230 V		3,3 kW/230 V
_				

Hamilton Beach

BLENDER KUCHENNY EXPEDITOR™

code	HBF500-CE
container	stackable polycarbonate jug with a capacity of 1.4 l
controls	switches, varied speed
dimensions	178x229x(H)483
power	600 W
voltage	230 V
weight	5,1 kg
accessories	polycarbonate container
code	6126-HBF500-CE







code

ml





ICEMAKERS

976616

bottle 250







PROFESSIONAL PREPARATION FOR WASHING IN GASTRONOMIC DISHWASHERS HYBRID SILVER WASH BARMATIC



BARMATIC

PROFESSIONAL RINSE AID FOR DISHES AND GASTRONOMIC DEVICES HYBRID

Ssanifine

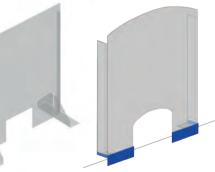
SILVER WASH BARMATIC 976579 976586 976593 container 20 l container 5 l container 10 l











	"AIRREN" AIR STERILIZER	MAT OF SAF	E DISTANCE	FREE-STANDING PLEXI COVER	PLEXI COVER
code	991225	899991	899984	570968	570951
		"Zachowaj odstęp"	"Keep distance"		
mm	200x200x(H)610	900x1500	900x1500	700x(H)800	850x700











PROTECTIVE SUIT

FOIL GLOVES ON THE PENDANT, 100 PCS SET

LDPE FOIL GLOVES, 100 PCS SET

ADDITIONAL FILTER FOR MULTIPLE MASK,

PROTECTIVE HELMET

de	

571026	
I /XI	

10 PCS SET	
557334	

570999	571026	991219	571033	557334	570944
S/M	L/XL	universal	universal		200x280 mm

code	
809730	Heater for the urn
561805	Acrylic pyramid
16132	35 cm round cake stand
562222	Leaf-shaped plate
797853	Stand for a sugar bowl
8500645	Bar glass 265 ml
219711	Luxor soup ladle
998990	Fine Dine Profi Line lid for GN 1/3 containers with a seal and a cutout for handles
998989	Fine Dine Profi Line lid for GN 1/6 containers with a seal and a cutout for handles
998994	GN container 1/3, h 100 mm, with retractable handles
998993	GN container 1/6, h 100 mm, with retractable handles
998996	GN container 1/3, h 200 mm, with retractable handles
998995	GN container 1/6, h 200 mm, with retractable handles



code	
11656	Lid for "Economic" chafing dish
11917	Cauldron cover for 11915

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