



REQUEST FOR QUOTATION

RFQ Reference: MDV/RFQ/21/06	Date: 08 August 2021
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SECTION 1: REQUEST FOR QUOTATION (RFQ)

UNDP kindly requests your quotation for the provision of goods, works and/or services as detailed in Annex 1 of this RFQ.

This Request for Quotation comprises the following documents:

Section 1: This request letter

Section 2: RFQ Instructions and Data

Annex 1: Schedule of Requirements

Annex 2: Quotation Submission Form

Annex 3: Technical and Financial Offer

When preparing your quotation, please be guided by the RFQ Instructions and Data. Please note that quotations must be submitted using Annex 2: Quotation Submission Form and Annex 3 Technical and Financial Offer, by the method and by the date and time indicated in Section 2. It is your responsibility to ensure that your quotation is submitted on or before the deadline. Quotations received after the submission deadline, for whatever reason, will not be considered for evaluation.

Thank you and we look forward to receiving your quotations.

Issued by:

Signature: _____

Name: Mariyam Nazra

Title: Assistant Resident Representative - Operations

Date: 08 August 2021

A handwritten signature in black ink, appearing to be 'M. Nazra', is written over a horizontal line. To the right of the signature, the date '23/2' is handwritten.

SECTION 2: RFQ INSTRUCTIONS AND DATA

Introduction	<p>Bidders shall adhere to all the requirements of this RFQ, including any amendments made in writing by UNDP. This RFQ is conducted in accordance with the UNDP Programme and Operations Policies and Procedures (POPP) on Contracts and Procurement</p> <p>Any Bid submitted will be regarded as an offer by the Bidder and does not constitute or imply the acceptance of the Bid by UNDP. UNDP is under no obligation to award a contract to any Bidder as a result of this RFQ.</p> <p>UNDP reserves the right to cancel the procurement process at any stage without any liability of any kind for UNDP, upon notice to the bidders or publication of cancellation notice on UNDP website.</p>
Deadline for the Submission of Quotation	<p>17 August 3:00 pm, GMT +5</p> <p>If any doubt exists as to the time zone in which the quotation should be submitted, refer to http://www.timeanddate.com/worldclock/.</p> <p>For eTendering submission - as indicated in eTendering system. Note that system time zone is in EST/EDT (New York) time zone.</p>
Method of Submission	<p>Quotations must be submitted as follows:</p> <ul style="list-style-type: none"> <input type="checkbox"/> E-tendering <input checked="" type="checkbox"/> Dedicated Email Address <input type="checkbox"/> Courier / Hand delivery <input checked="" type="checkbox"/> Other Direct Contracting <p>Bid submission address: UNDP Maldives Registry; Telephone: 7906127, email: proc.mv@undp.org</p> <ul style="list-style-type: none"> ▪ File Format: PDF ▪ File names must be maximum 60 characters long and must not contain any letter or special character other than from Latin alphabet/keyboard. ▪ All files must be free of viruses and not corrupted. ▪ Max. File Size per transmission: Click or tap here to enter text. ▪ Mandatory subject of email: : Purchase of items for Co-Shared Kitchen for the BCC ▪ Multiple emails must be clearly identified by indicating in the subject line “email no. X of Y”, and the final “email no. Y of Y”. ▪ It is recommended that the entire Quotation be consolidated into as few attachments as possible. ▪ The bidder should receive an email acknowledging email receipt. <p>[For eTendering method, click the link https://etendering.partneragencies.org and insert Event ID information]</p> <ul style="list-style-type: none"> • Insert BU Code and Event ID number <p>Detailed instructions on how to submit, modify or cancel a bid in the eTendering system are provided in the eTendering system Bidder User Guide and Instructional videos available on this link: http://www.undp.org/content/undp/en/home/operations/procurement/business/procurement-notices/resources/</p>
Cost of preparation of quotation	<p>UNDP shall not be responsible for any costs associated with a Supplier’s preparation and submission of a quotation, regardless of the outcome or the manner of conducting the selection process.</p>
Supplier Code of Conduct, Fraud, Corruption,	<p>All prospective suppliers must read the United Nations Supplier Code of Conduct and acknowledge that it provides the minimum standards expected of suppliers to the UN. The Code of Conduct, which includes principles on labour, human rights, environment and ethical conduct may be found at: https://www.un.org/Depts/ptd/about-us/un-supplier-code-conduct</p> <p>Moreover, UNDP strictly enforces a policy of zero tolerance on proscribed practices, including fraud, corruption, collusion, unethical or unprofessional practices, and obstruction of UNDP vendors and</p>

	requires all bidders/vendors to observe the highest standard of ethics during the procurement process and contract implementation. UNDP's Anti-Fraud Policy can be found at http://www.undp.org/content/undp/en/home/operations/accountability/audit/office_of_audit_and_investigation.html#anti
Gifts and Hospitality	Bidders/vendors shall not offer gifts or hospitality of any kind to UNDP staff members including recreational trips to sporting or cultural events, theme parks or offers of holidays, transportation, or invitations to extravagant lunches, dinners or similar. In pursuance of this policy, UNDP: (a) Shall reject a bid if it determines that the selected bidder has engaged in any corrupt or fraudulent practices in competing for the contract in question; (b) Shall declare a vendor ineligible, either indefinitely or for a stated period, to be awarded a contract if at any time it determines that the vendor has engaged in any corrupt or fraudulent practices in competing for, or in executing a UNDP contract.
Conflict of Interest	<p>UNDP requires every prospective Supplier to avoid and prevent conflicts of interest, by disclosing to UNDP if you, or any of your affiliates or personnel, were involved in the preparation of the requirements, design, specifications, cost estimates, and other information used in this RFQ. Bidders shall strictly avoid conflicts with other assignments or their own interests, and act without consideration for future work. Bidders found to have a conflict of interest shall be disqualified.</p> <p>Bidders must disclose in their Bid their knowledge of the following: a) If the owners, part-owners, officers, directors, controlling shareholders, of the bidding entity or key personnel who are family members of UNDP staff involved in the procurement functions and/or the Government of the country or any Implementing Partner receiving goods and/or services under this RFQ.</p> <p>The eligibility of Bidders that are wholly or partly owned by the Government shall be subject to UNDP's further evaluation and review of various factors such as being registered, operated and managed as an independent business entity, the extent of Government ownership/share, receipt of subsidies, mandate and access to information in relation to this RFQ, among others. Conditions that may lead to undue advantage against other Bidders may result in the eventual rejection of the Bid.</p>
General Conditions of Contract	<p>Any Purchase Order or contract that will be issued as a result of this RFQ shall be subject to the General Conditions of Contract</p> <p>Select the applicable GTC:</p> <p><input type="checkbox"/> General Terms and Conditions / Special Conditions for Contract.</p> <p><input type="checkbox"/> General Terms and Conditions for de minimis contracts (services only, less than \$50,000)</p> <p><input checked="" type="checkbox"/> General Terms and Conditions for Works</p> <p>Applicable Terms and Conditions and other provisions are available at UNDP/How-we-buy</p>
Special Conditions of Contract	<p><input type="checkbox"/> Cancellation of PO/Contract if the delivery/completion is delayed by [15 days]</p> <p><input type="checkbox"/> Others [pls. specify]</p>
Eligibility	<p>A vendor who will be engaged by UNDP may not be suspended, debarred, or otherwise identified as ineligible by any UN Organization or the World Bank Group or any other international Organization. Vendors are therefore required to disclose to UNDP whether they are subject to any sanction or temporary suspension imposed by these organizations. Failure to do so may result in termination of any contract or PO subsequently issued to the vendor by UNDP.</p> <p>It is the Bidder's responsibility to ensure that its employees, joint venture members, sub-contractors, service providers, suppliers and/or their employees meet the eligibility requirements as established by UNDP.</p> <p>Bidders must have the legal capacity to enter a binding contract with UNDP and to deliver in the country, or through an authorized representative</p>
Currency of Quotation	Quotations shall be quoted in MVR
Joint Venture, Consortium	If the Bidder is a group of legal entities that will form or have formed a Joint Venture (JV), Consortium or Association for the Bid, they shall confirm in their Bid that : (i) they have designated one party to act as a lead entity, duly vested with authority to legally bind the members of the JV, Consortium or

or Association	Association jointly and severally, which shall be evidenced by a duly notarized Agreement among the legal entities, and submitted with the Bid; and (ii) if they are awarded the contract, the contract shall be entered into, by and between UNDP and the designated lead entity, who shall be acting for and on behalf of all the member entities comprising the joint venture, Consortium or Association. Refer to Clauses 19 – 24 under Solicitation policy for details on the applicable provisions on Joint Ventures, Consortium or Association.
Only one Bid	The Bidder (including the Lead Entity on behalf of the individual members of any Joint Venture, Consortium or Association) shall submit only one Bid, either in its own name or, if a joint venture, Consortium or Association, as the lead entity of such Joint Venture, Consortium or Association. Bids submitted by two (2) or more Bidders shall all be rejected if they are found to have any of the following: a) they have at least one controlling partner, director or shareholder in common; or b) any one of them receive or have received any direct or indirect subsidy from the other/s; or b) they have the same legal representative for purposes of this RFQ; or c) they have a relationship with each other, directly or through common third parties, that puts them in a position to have access to information about, or influence on the Bid of, another Bidder regarding this RFQ process; d) they are subcontractors to each other's Bid, or a subcontractor to one Bid also submits another Bid under its name as lead Bidder; or e) some key personnel proposed to be in the team of one Bidder participates in more than one Bid received for this RFQ process. This condition relating to the personnel, does not apply to subcontractors being included in more than one Bid.
Duties and taxes	Article II, Section 7, of the Convention on the Privileges and Immunities provides, inter alia, that the United Nations, including UNDP as a subsidiary organ of the General Assembly of the United Nations, is exempt from all direct taxes, except charges for public utility services, and is exempt from customs restrictions, duties, and charges of a similar nature in respect of articles imported or exported for its official use. All quotations shall be submitted net of any direct taxes and any other taxes and duties, unless otherwise specified below: All prices must: <input checked="" type="checkbox"/> be inclusive of VAT and other applicable indirect taxes <input type="checkbox"/> be exclusive of VAT and other applicable indirect taxes
Language of quotation	English Including documentation including catalogues, instructions and operating manuals.
Documents to be submitted	Bidders shall include the following documents in their quotation: <input checked="" type="checkbox"/> Annex 2: Quotation Submission Form duly completed and signed <input checked="" type="checkbox"/> Annex 3: Technical and Financial Offer duly completed and signed and in accordance with the Schedule of Requirements in Annex 1 <input checked="" type="checkbox"/> Company Profile. <input checked="" type="checkbox"/> Registration certificate; <input checked="" type="checkbox"/> List and value of projects performed for the last XXXX years plus client's contact details who may be contacted for further information on those contracts; <input checked="" type="checkbox"/> List and value of ongoing Projects with UNDP and other national/multi-national organization with contact details of clients and current completion ratio of each ongoing project; <input checked="" type="checkbox"/> Statement of satisfactory Performance (Certificates) from the top XXXX clients in terms of Contract value in similar field; <input checked="" type="checkbox"/> Completed and signed CVs for the proposed key Personnel; <input type="checkbox"/> Other Click or tap here to enter text.
Quotation validity period	Quotations shall remain valid for 90 days days from the deadline for the Submission of Quotation.
Price variation	No price variation due to escalation, inflation, fluctuation in exchange rates, or any other market factors shall be accepted at any time during the validity of the quotation after the quotation has been received.
Partial Quotes	<input checked="" type="checkbox"/> Not permitted

	<input type="checkbox"/> Permitted Insert conditions for partial quotes and ensure that the requirements are properly listed in lots to allow partial quotes
Alternative Quotes	<input checked="" type="checkbox"/> Not permitted <input type="checkbox"/> Permitted If permitted, an alternative quote may be submitted only if a conforming quote to the RFQ requirements is submitted. Where the conditions for its acceptance are met, or justifications are clearly established, UNDP Maldives reserves the right to award a contract based on an alternative quote. If multiple/alternative quotes are being submitted, they must be clearly marked as "Main Quote" and "Alternative Quote"
Payment Terms	<input type="checkbox"/> 100% within 30 days after receipt of goods, works and/or services and submission of payment documentation. <input checked="" type="checkbox"/> Other 20% Advance payment and remaining after receipt of goods. Works and/or services and submission of payment document
Conditions for Release of Payment	<input type="checkbox"/> Passing Inspection [specify method, if possible] Complete Installation <input type="checkbox"/> Passing all Testing [specify standard, if possible] <input type="checkbox"/> Completion of Training on Operation and Maintenance [specify no. of trainees, and location of training, if possible] <input checked="" type="checkbox"/> Written Acceptance of Goods, Services and Works, based on full compliance with RFQ requirements <input type="checkbox"/> Others [pls. specify]
Contact Person for correspondence, notifications and clarifications	UNDP Maldives Registry; Telephone: 7500887, email: proc.mv@undp.org with Subject: Purchase of items for Co-Shared Kitchen for the BCC Any delay in UNDP's response shall be not used as a reason for extending the deadline for submission, unless UNDP determines that such an extension is necessary and communicates a new deadline to the Proposers.
Clarifications	Requests for clarification from bidders will not be accepted any later than 15 August 2021 before the submission deadline. Responses to request for clarification will be communicated Procurement Unit 17 August 2021
Evaluation method	<input checked="" type="checkbox"/> The Contract or Purchase Order will be awarded to the lowest price substantially compliant offer <input type="checkbox"/> Other Click or tap here to enter text.
Evaluation criteria	<input checked="" type="checkbox"/> Full compliance with all requirements as specified in Annex 1 <input checked="" type="checkbox"/> Full acceptance of the General Conditions of Contract <input checked="" type="checkbox"/> Comprehensiveness of after-sales services <input checked="" type="checkbox"/> Earliest Delivery /shortest lead time <input type="checkbox"/> Others Click or tap here to enter text.
Right not to accept any quotation	UNDP is not bound to accept any quotation, nor award a contract or Purchase Order
Right to vary requirement at time of award	At the time of award of Contract or Purchase Order, UNDP Maldives reserves the right to vary (increase or decrease) the quantity of services and/or goods, by up to a maximum twenty-five per cent (25%) of the total offer, without any change in the unit price or other terms and conditions.
Type of Contract to be awarded	<input checked="" type="checkbox"/> Purchase Order <input checked="" type="checkbox"/> Contract Face Sheet (Goods and-or Services) (this template is also utilised for Long-Term Agreement) and if an LTA will be signed, specify the document that will trigger the call-off. E.g., PO, etc.) <input type="checkbox"/> Contract for Works <input type="checkbox"/> Other Type/s of Contract [pls. specify]
Expected date for	45 days

contract award.	
Publication of Contract Award	UNDP will publish the contract awards valued at USD 100,000 and more on the websites of the CO and the corporate UNDP Web site.
Policies and procedures	This RFQ is conducted in accordance with UNDP Programme and Operations Policies and Procedures
UNGM registration	Any Contract resulting from this RFQ exercise will be subject to the supplier being registered at the appropriate level on the United Nations Global Marketplace (UNGM) website at www.ungm.org . The Bidder may still submit a quotation even if not registered with the UNGM, however, if the Bidder is selected for Contract award, the Bidder must register on the UNGM prior to contract signature.

ANNEX 1: SCHEDULE OF REQUIREMENTS

Technical Specifications for Goods:

Qty	Item	Specifications
1	Stainless steel deluxe range oven with burner	Dimension: 906*790*1010mm Oven Inside Dimension: 790 X 550 X 300 Number Of Burner: 6 + 1 Power: GAS Net Weight:155kg LPG Consumption:150000 Btu/Hr. (MJ/HR) Countertop Material: Stainless Steel *Heavy duty cast iron section *Thermal coupling safety valve for the oven
9	Combination open burner griddle with Oven	Dimension:900*790*1070mm Oven Inside Dimension:790*550*300mm Number Of Burner: 4+2 Range Power : GAS Net Weight:163kg LPG Consumption:134000(138.7) Btu/Hr. (MJ/HR) Countertop Material: Stainless Steel *Heavy duty cast Iron section *Thermal coupling safety valve for the oven
1	Stainless Steel Deluxe Range Oven with Open Burner	Dimension:606 X 790 X 1010 mm Oven Inside Dimension:490 X 550 X 300 mm Range Power : GAS Net Weight:113 kg LPG Consumption:110000 Btu/Hr. (MJ/HR) Number Of Burners - 4 + 1 Body build up by stainless steel materials. Easy door access for cooking area. Heavy duty cast iron section, which are removable and easy cleaning. Stainless steel handle for bottom oven. Thermal coupling safety valve for the oven. Adjustable heavy-duty legs.
1	Gas Griddle Cabinet Base 900mm	900mm gas griddle on cabinet base 80MJ/hr. thermostatic burner system 20mm thick griddle plate Top weld sealed plates Stainless steel grease drawer Heavy-duty reinforced control knobs Push-button piezo ignition Adjustable feet and 2 additional rollers Easy clean, installation and service Optional ribbed or chrome mirror plate

5	SS304 0.6m Bench Cabinet with Sliding Doors	Dimension:600*700*850mm Packing Size: 617*717*740mm
5	Digital Undercounter Refrigerated Counter - 2 Door (R290)	Gross capacity: 290 lt Net Volume: 180.800003051758 lt Width: 1245 mm, Height: 900 mm, Depth: 700 mm Internal : (depth): 560 mm, (height): 550 mm, (width): 798 mm Supply voltage: 220-240 V/1 ph./50 Hz Electrical power max.: 0.22 kW Net weight: 100 kg Shipping volume: 1.13 m ³ Depth with doors open: 1110 mm Compressor power: 0.25 hp Refrigerant type: R290 GWP Index: 3 Refrigeration power: 358 W, Refrigerant weight: 50 g Min/Max internal humidity: 40/85 Operating mode: Ventilated, Operating temperature min.: -2 °C, Operating temperature max.: 10 °C
1	Stainless steel char rock broiler	Dimension:900*790*1010mm Net Weight:105kg LPG Consumption: 90000 Btu/Hr. (MJ/HR) Countertop Material: Stainless Steel *Heavy duty cast iron section Automatic piezio ignitor
1	Stainless steel Gas 1-Tank Fryer	Dimension - (LxWx H) mm, 310 X 715 X 1020 Fry Basket Size:200*250*100mm Net Weight:36 kg Oil Tank Capacity:11.2L LPG Consumption: 22000 (23.3) Btu/Hr. Product Basket Dimension - 220 X 250 X 100
1	Stainless steel Gas 2-Tank Fryer	Dimension:640*715*1020mm Fry Basket Size:200*250*100mm Net Weight:61kg Oil Tank Capacity:11.2L (*2) LPG Consumption: 44000 Btu/Hr. (MJ/HR) Body - Fully stainless steel constructed *If oil temperature exceeds 230 degrees, automatic switch off system
2	SS304 Stainless Steel Knee Operated Sink	Dimension:400*330*H580mm

4	Basix Stainless Steel Knee Operated Hand Wash Basin/Sink, with side barriers	Dimensions 195(H) x 300(W) x 320(D)mm Material Stainless Steel Weight 4.3kg Tap included Bowl Dimensions: 260(Ø) x 320(D)mm Hands free operation Splashback panel
1	Three Compartment Stainless Steel Commercial Sink with Two Drainboards - 108"	Length 108 Inches (2743.2mm), Width 30 Inches, Height 43 Inches Drainboard Length 18 Inches Bowl Depth 14 Inches Basket Drain Size 3 1/2 Inches Bowl Front to Back 24 Inches Bowl Left to Right 24 Inches Drain Outlet Size 1 1/2 Inches Faucet Centers 8 Inches Gauge 16 Gauge Material - Stainless Steel, NSF Listed Number of Compartments 3 Number of Drainboards 2 Stainless Steel Type 304 Style 2 Drainboards
1	SS gas Tilting pan	Dimension: 940*1040*980mm Pan Size: 740*600*200mm LPG Consumption: 55000 Btu/Hr. (MJ/HR) Countertop Material: Stainless Steel
2	200mm Bench Top - Cabinet Base	W: 200mm D: 805mm H: 1130mm 200mm bench top on cabinet base 3.5mm thick compound work surface Adjustable feet at front with rear rollers Easy clean, installation and service
2	600mm Bench Top Cabinet Base	W: 600mm D: 805mm H: 1130mm Volume: 0.55m ³ Packed Weight: 111kg 600mm bench top on cabinet base 3.5mm thick compound work surface Adjustable feet at front with rear rollers Easy clean, installation and service
2	450mm Bench Top Leg Stand	W: 450mm D: 805mm H: 1130mm Volume: 0.29m ³ Packed Weight: 74kg 450mm bench top on leg stand 3.5mm thick compound work surface Adjustable feet at front with rear rollers Easy clean, installation and service
1	Digital Undercounter 2 Door + 2 1/2 Drawer	Gross capacity: 420 lt Width: 1721 mm , Height: 840 mm, Depth: 700 mm External dimensions, Depth with Doors Open: 1317 mm

	Refrigerated Counter -2+10°C, Stainless Steel	Depth with doors open: 1317 mm N° of drawers: 2x1/2 Supply voltage: 220-230 V/1N ph./50 Hz Electrical power max.: 0.35 kW Compressor power: 1/3 hp Refrigerant type: R404A Refrigeration power: 877 W Refrigerant weight: 290 g
1	SS gas Pasta Boiler	Dimension:400*790*1010mm Fry Basket Size:310*250*130mm Net Weight:43kg 6 cooking baskets Countertop Material: Stainless
1	Cobra CW1H-D - 600mm Gas Waterless Wok with 1 Duckbill burner	Dimensions W: 600mm D: 800mm H: 1280mm Volume: 0.76m3 Packed Weight: 128kg, 800mm compact depth Cobra suite matching 14" Wok hole, 1 x Duckbill burner 105MJ/hr. 18 jet Duckbill burners High Splashback with shelf Water folding laundry arm on Splashback Rear waste channel Stainless steel spill tray Lift out wok ring Flame failure protection with pilot burner
		*One-press design for air blower, flame system and ignition
		*Air Intake: DN40
		*Water Inlet: DN15
		*Drainage: DN40
		LPG Pressure:2800pa
		LPG Consumption:4kg/h
		NG Pressure:2000pa
		NG Consumption:5m3/h
		Voltage:220V/50Hz
		Power:32kW
		Material: Stainless Steel 304

4	Electrical Salamanda	<p>* Stainless steel body * Top heating * Heat of resistance is adjusted by energy regulator. * Top part with lifting system can be adjusted to desired level. * Can be hanged on to wall. *</p> <p>Adjustable legs</p> <p>PROTECTION CLASS IP 21</p> <p>VOLUME (m3) - 0,2000</p> <p>Wattage (W) - 3200</p> <p>Voltage (V) - 220-240</p> <p>Frequency - 50 / 60</p> <p>Rack Area m2 - 0.26</p> <p>(LxWx H) (mm) - 600X 580 X 580</p> <p>TO BE INSTALLED</p>
1	Turbofan H10D-FS - 10 Tray Full Size Digital Electric Holding Cabinet	<p>Dimensions W: 735mm D: 810mm H: 1015mm</p> <p>Volume: 0.97m3, Packed Weight: 107kg</p> <p>Designed for individual use or installed w Turbofan E32D Convection Ovens</p> <p>10 full size 460mm x 660mm / 18" x 26" sheet pan capacity</p> <p>74mm / 2 7/8" tray spacing</p> <p>Compact 735mm / 28 7/8" width</p> <p>1900W cabinet heating</p> <p>Full double skin construction</p> <p>Digital display Temperature and Timer controls</p> <p>Large easy view high displays</p> <p>Electronic temperature control, 3 hold timers</p>
1	1 Deck Gas Baking Oven + 12 Pans Proofer	<p>Thermal Load (MJ/h) 60 Voltage / Phase (V/Ph) 220 - 240 / 1</p> <p>Frequency (Hz) 50 / 60 Input Power (W) 1660 Net Wattage (W) 202</p> <p>Machine Dimension (mm) 1310 x 960 x 1459 Packing Dimension (mm) 1410 x 1050 x 1660 * * With Timer * With Steam * With Ceramic Base * With Baking Tray</p>

1	Turbofan EC40D10 - Full Size 10 Tray Digital / Electric Combi Oven	<p>W: 777mm D: 835mm H: 1152mm</p> <p>Volume: Oven = 1.0m3</p> <p>Packed Weight: Oven = 117kg</p> <p>Product Features</p> <p>Electric direct steam version</p> <p>10 x 1/1 GN tray capacity</p> <p>10 x 600mm x 400mm tray capacity</p> <p>70mm tray spacing</p> <p>Compact 777mm wide</p> <p>14kW heating power</p> <p>2 speed fan with automatic inversion of fan direction for perfectly uniform cooking</p> <p>High-visibility alphanumeric LED display</p> <p>2.4" LCD-TFT color display with rapid selection scroller knob</p> <p>Over 95 preset recipe programs and USB connection with 99 free programs with up to 9 cycles in automatic sequence</p> <p>Three manual cooking modes - Convection (50C-260C), Steam (50C-130C), Combi (50C-260C)</p> <p>ECOVAPOR - automatic Control of the steam saturation in the cooking chamber</p> <p>ECOSPEED - oven optimizes and controls the delivery of energy to maintain correct cooking temperature</p> <p>7 automatic cleaning programs with Automatic Liquid Clean System (LCS)</p> <p>Hand shower with triple action water filter cartridge and filter head included</p>
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1	Turbofan E35T6-26 - Full Size Electric Convection Oven Touch Screen Control on a Stainless-Steel Stand	<p>W: 35.9in D: 36.9in H: 68.9in W 911.86 mm, D 937.26 mm, H 1750.06 mm Volume: Oven = 37.7, Stand = 4.4ft³ Packed Weight: Oven = 359, Stand = 59lbs 6 full size sheet pan capacity 4-1/8" / 105mm tray spacing 35-7/8" / 910mm width Touch Screen control, Program and manual modes Icon driven program menu, Multiple stage cooking Individual shelf control and shelf timers Auto-Start mode, Energy Save Set-Back mode Straight of Flex cooking time Core probe cooking (optional Core probe kit) Steam injection mode (5 levels) 2 speed bi-directional reversing fan system 12kW heating (220-240V) / 10.7kW heating (208V) Oven vent - Program and manual control Safe-Touch vented side hinged door (standard LH hinge) Optional RH hinge (field convertible) Slam-shut / Pendulum door latch Porcelain enameled oven chamber Push fit continuous oven door seal (no tools) Dual halogen oven lamps Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet STAND FEATURES All stainless steel welded frame oven stand 6 position tray runners standard Welded 1-1/2" and 1-1/4" square tube front and rear frames</p>
2	Knock Down Stainless-Steel Cooling Rack - For baking tray	Model K-CR-BT-439 Dimension (mm) 470 x 620 x 1735 Packing Dimension (mm) 1650 x 660 x 110 MM
2	Knock Down Stainless-Steel Cooling Rack - for Food Pan	Dimension (mm) 390 x 550 x 1735 Packing Dimension (mm) 1650 x 590 x 100
6	Stainless Steel Seasoning Trolley (Knock Down)	Dimension (mm) 850 x 450 x 900 * with 8 nos of Bowl
4	Stainless Steel Round Service Trolley	Dimension (mm) Ø400 x 715
4	Stainless Steel 3 Tier Dining Trolley	850 x 450 x 900
2	Cutlery Trolley (Knock Down)	Dimension (mm) 810 x 470 x 1020 Container / Handling Bin Capacity 40 / 20 Packing Dimension (mm) a) Frame Work 930 x 87 x 620 b) Plastic container / 615 x 455 x 300 Edge handling bin

1	Commercial Automatic Dish Washer	650 x 650 x 1355 40 65°C 40 Sec - 120 Sec (8 Steps) 27 85°C 6 Sec - 13 Sec (8 Steps) 380-415 / 3 / 50 / 60 1.4 1500 pcs Bowl 350-460pcs Bowl (Big Size) 2000pcs Glass Cup (Max)
4	32L Digital Type Microwave Oven	Dimension:525*388*310mm Capacity:32L Dial Diameter:340mm Voltage:220V/50Hz Power:1000W Net Weight:13.1kg
1	Gastronome upright 1 door chiller	Dimension:680*840*2060mm Capacity:580L Power:523W Voltage:220-240V~50Hz Temperature Range:1°C~6°C Net Weight:115kg Gross Weight:130kg Material: Stainless Steel
1	Gastronome upright 1 door Freezer	Dimension:680*840*2060mm Capacity:580L Power:662W Voltage:220-230V~50Hz Compressor: Embraco Refrigerant: R404a Temperature Range:-20°C~-14°C Net Weight:135kg Material: Stainless Steel

1	Bakery Freezer	<p>Dimension:737*941*2140mm</p> <p>Capacity: 20, 18'X30' bakery trays</p> <p>Suitable for:460*760 (18"*30") tray</p> <p>Temperature Range:-18°C~-22°C</p> <p>Voltage:220-240V~50Hz</p> <p>Net Weight:126kg, Gross Weight:139kg</p> <p>Material: Stainless Steel 304</p> <p>Energy saving controller ensures excellent temperature control and easy-to-manage operation in the busiest of environments</p> <p>Designed for effective operation to high ambient 43°C environments</p> <p>Construction includes 75mm polyurethane insulation with zero ODP and low GWP and provides excellent thermal efficiency</p> <p>Self-closing door fitted with easy to clean, replaceable magnetic balloon gasket</p>
1	Reach-in Blast Chillers WBCF50	<p>W: 707mm, D: 804mm, H: 1905mm</p> <p>Capacity: 50kg in 1/1GN</p> <p>304 grade stainless steel exterior and interior</p> <p>Galvanized steel back and base</p> <ul style="list-style-type: none"> •On 130mm Heavy duty, non-marking swivel and brake castors <p>Clear LED display for the time and food probe temperature</p> <p>Fitted with food probe</p> <p>Blast chills full load from +90 degree C to +3 degree C in 90 minutes</p> <p>Blast Chiller Freezer also blast freeze from +90 degree C to -18 degree C in 240 minutes</p> <p>Fitted with tray slides, Accommodate 1/1 GN size</p> <p>Drain connection is required, 380V/50HZ/3PH</p>

1	SALAD SANDWICH COUNTER	<p>Dimension:825*760*840mm</p> <p>Temperature Range:1°C~6°C</p> <p>Voltage:220-230V~50Hz</p> <p>Material: Stainless Steel</p>
1	Semi Auto Dough Divider Rounder	<p>Capacity (Pcs/time) 30</p> <p>Dought Weight (G) 30 - 100</p> <p>Voltage / Phase (V/Ph) 380-415 / 3</p> <p>Frequency (Hz) 50, Wattage (W) 750</p> <p>Machine Dimension (mm) 600 x 730 x 1560</p> <p>Packing Dimension (mm) 800 x 710 x 1560</p> <p>Weight (Kg) 345</p>
1	3 Door Refrigerated Counter with Marble Work Top 390L Litre	<p>3 door marble top counter prep fridge</p> <p>Insulation thickness: 50 mm.</p> <p>Dimension:1365mm w x 700mm d x900mm h</p> <p>Static cooling with fan.</p> <p>Temperature range 2C to 8C</p> <p>Full stainless steel construction.,</p> <p>Wheels fitted , GN1/1 compatible shelves</p> <p>Bottom mounted compressor: Embraco</p> <p>390L Litre capacity, 3 shelves included</p>
1	Double Door Refrigerated Counter with Marble Work Top 240 Litre	<p>2 door marble top counter prep fridge</p> <p>Insulation thickness: 50 mm.</p> <p>Dimensions 900w x 700d x 900h</p> <p>Static cooling with fan.</p> <p>Temperature range 2C to 8C</p> <p>Full stainless steel construction.</p> <p>Wheels fitted,GN1/1 compatible shelves.</p> <p>Bottom mounted compressor</p> <p>240 Litre capacity</p> <p>2 shelves included.</p> <p>Shelf size (mm) 325w x 530d</p> <p>Compressor Position Bottom, Embraco</p>

1	700mm Single Sink With Splashback	Dimension:700*700*850+100mm
1	ICE CREAM MACHINE	<p>W 465 mm, D 480 mm, H 395 mm, W 650 34kg</p> <p>Automatically produce 1-2.5kg of ice cream, sorbet, or granitas in around 12 minutes.</p> <p>The system controls the density of the product and automatically launches the storage programme at the selected temperature to maintain the desired density.</p> <p>4 programmes to make:</p> <ul style="list-style-type: none"> - Traditional ice cream. - Soft ice cream (for moulds, in particular). - Granitas (special blade available as an option). - Fast refrigeration of all liquids, from 80°C to 10°C in around 8 minutes. - Magnetic safety system that stops the blade when lid is opened. - Opening in lid to add ingredients while machine is working. - Stainless steel bowl, fixed in place for maximum yield. - Easy to clean bowl with a tap on the front of the machine to drain water used for cleaning. - Stainless steel mixing blade with flexible, interchangeable spatulas. - Extremely quiet operation. - 100% stainless steel body, robust and easy to clean. - R404A refrigerating gas. <p>For use with 220/240 volts single-phase 50 Hz., Turns at 70 rpm.</p> <p>Supplied with 1 ice cream spatula and 1 set of spare spatulas</p> <p>Bowl capacity: 3.2L., Max. ingredients: 1.25kg - 1.2L.</p> <p>Hourly production: 5kg - 7L., Running time: 12-15:</p>
1	2 Doors Undercounter Chiller - with two compartments separate	Dimension: 1500 X 760 X 840 mm
		Capacity: 387 L,
		Cooling Capacity (kW): 530
1	700mm Single Sink with Splashback	Dimension:700*700*850+100mm
1	304SS 1000mm Work Bench With 2 Under Shelf with Splashback	Dimension:1000*700*850+100mm
		Thickness: 2 mm
		Material: Stainless Steel 304
1	600mm Single Sink With Splashback	Dimension:600*700*850+100mm

3	Water Hose Reel	<p>suitable to distribute water for professional use. They are compact, resistant and of easy installation. The incorporated revolving bracket permits the orientation of the hose reel following the hose direction.</p> <p>Length - >50 m</p> <p>Size - 1.25</p> <p>pressure - up to 20kg/cm2</p>
1	3 Doors Undercounter Chiller	<p>Dimension:2100*760*840mm</p> <p>Capacity:723L Power:618-682W</p> <p>Voltage:220-240V~50/60Hz</p> <p>Refrigerant: R134a</p> <p>Temperature Range:1°C~+6°C</p> <p>Net Weight:146kg Gross Weight:116kg</p> <p>Material: Stainless Steel</p> <p>*Digital Thermostat</p>
1	700mm Single Sink with Splashback	Dimension:700*700*850+100mm
1	SS304 0.6m Bench Cabinet with Sliding Doors	Dimension:600*700*850mm

1	30m ³ Freezer Walk in S Cold Room	<p>Outside Dimension:6000*2150*2350mm</p> <p>Inside Dimension:5800*1950*2150mm</p> <p>Temperature:-18°C</p> <p>Refrigerant:R404a</p> <p>Volume:30m³</p> <p>Voltage:380V/50Hz</p> <p>Insulation Panel:70sq.m/100mm</p> <p>Compressor:5HP Copeland</p> <p>Door Size:800*1800mm</p> <p>Material: Color Steel Plate</p> <p>Adaptable Condition: Normal Temperature</p> <p>*Confirm the door position before order</p> <p>*Including controller systems, lamp, electromagnetic valve, pipe whole set cooling system</p>
1	SIMAG Ice machine	<p>Dimension:650*650*1355mm</p> <p>Power:1600W</p> <p>Storage Capacity:40kg</p> <p>Voltage:220V/50Hz</p> <p>Net Weight:90kg</p> <p>Gross Weight:100kg</p> <p>Material: Stainless Steel</p>
10	SS304 0.8m Bench Cabinet with Sliding Doors & Splashback	Dimension: 800*700*850mm
5	Standard Preparation Cupboard Base Splashback, for Sink Top (2 hinged door) - no top, 700mm	<p>Cabinet width: 645 mm</p> <p>Cabinet depth: 645 mm</p> <p>Cabinet height: 650 mm</p> <p>External dimensions, Width: 700 mm</p> <p>External dimensions, Height: 883 mm</p> <p>External dimensions, Depth: 700 mm</p> <p>Number and type of doors: 2 Hinged</p> <p>Net weight: 27 kg</p>
5	Kitchen Sink	<p>Dimension:550*550mm</p> <p>Material: Stainless steel 304</p>

2	SS304 1.6m Bench Cabinet with Sliding Doors & Splashback	Dimension:1600*500*850mm Thickness: 2mm Material: Stainless Steel 304
2	SS304 0.8m Bench Cabinet with Sliding Doors & Splashback	Dimension:800*500*950mm Thickness: 2mm Material: Stainless Steel 304
3	Cupboard with 3 Drawer	Dimension:500*500*883mm Cube:0.09m3 Net Weight:29kg Gross Weight:31kg Legs:4
1	Dish Wash Table (Sorting Table)	Dimension:1000*800*1551mm Material: Stainless steel 304
1	Dish wash unloading Table	Dimension:600*600*910mm Material: Stainless steel 304
1	304SS 700mm Work Bench with Splashback	Dimension:600*700*850mm+100mm Size:620*720*180mm Cube:0.08m3 Weight:19kg Gross Weight:20kg Legs:4 Packing Net
1	Sink for dishwasher	Dimension:1200*700*1000mm Material: Stainless steel 304
10	SS304 1.0m Wall Cabinet with Sliding Doors	Dimension:900*400*650mm Packing Size: 917*417*676mm Thickness: 2mm Material: Stainless Steel 304
3	SS304 1.6m Wall Cabinet	Dimension:1600*400*650mm Packing Size: 1617*417*676mm Thickness: 2mm Material: Stainless Steel 304
5	304SS Wall shelf	Dimension:1000*400*300mm Package Size:1000*420*100mm Cube:0.04m3 Net Weight:6kg Gross Weight:9kg
1	304SS Wall shelf	Dimension:1800*400*300mm Package Size:1600*420*100mm Cube:0.05m3 Net Weight:7kg Gross Weight:11kg
2	Center Deck Faucet	Material: Brass (Plastic) Notes: Spare parts available Package Dimension:681*300*94mm Net Weight:6.04/carton Gross Weight:6.51/carton

1	Side Open Cabinet (Beside cooking range)	Dimension:1800*300*915mm Material: Stainless steel 304
1	SS304 Upright Storage Cabinet with Sliding Doors	Dimension:1600*700*1600mm Packing Size:1250*760*1270mm Cube:1.54m3 Net Weight:85kg Gross Weight:110kg Legs:4
1	SS304 Upright Storage Cabinet with Sliding Doors	Dimension:1200*700*1200mm Packing Size:1250*760*1270mm Cube:1.54m3 Net Weight:85kg Gross Weight:110kg Legs:4
2	Commercial Blender ~With Cover	Capacity-Gross (Kg/hr.) 2L Rotation Rate (rpm) 25,000-28,000 Voltage / Phase (V/Ph) 220-240 / 1 Frequency (Hz) 50 Wattage (W) 1500 Net weight (kg) 9 Gross Weight (kg) 9.8 Machine Dimension (mm) 235 x 270 x 520 Packing Dimension (mm) 365 x 305 x 595
2	Commercial Blender ~Without Cover	Capacity-Gross (Kg/hr.) 2L Rotation Rate (rpm) 40,000 Voltage / Phase (V/Ph) 220-240 / 1 Frequency (Hz) 60 Wattage (W) 1800 Net weight (kg) 4.65 Gross Weight (kg) 4.90 Machine Dimension (mm) 190 x 220 x 480 Packing Dimension (mm) 308 x 255 x 355
2	BJY-JE65C	Extraction Capacity (Kg/hr.) 65 Speed (R/min) 4300 Voltage / Frequency (V/Hz) 220-240 / 50 Wattage (W) 180 Machine Dimension (mm) 358 x 220 x 300 Packing Dimension (mm) 425 x 335 x 275 Weight (Kg) 7
3	Waffle Baker ~ 2 Heads	Temperature (°C) 50~300 Wattage (W) 2000 Voltage / Phase (V/Ph) 220~240 / 1 Frequency (Hz) 50 / 60 Machine Dimension (mm) 500 x 360 x 240 Packing Dimension (mm) 550 x 410 x 270 Weight (Kg) 15
1	Electric 4-Slicer Commercial Toaster	Dimension:300*330*240mm Power:2.2kW Voltage:110V-120V,220V-240V/50-60Hz Net Weight:7.9kg

6	13L Electric Rice Cooker	Dimension:350*455*400mm Voltage:220V Power:1.95kW Capacity:13L Temperature Range:50~150°C
2	250mm Semi-automatic Frozen Meat Slicer	Dimension:470*390*380mm Packing Size:520*470*380mm Knife Diameter:250mm Voltage:220 / 240V/50Hz Power:0.18kW Net Weight:14.3kg Gross Weight:16kg Material: Aluminium Alloy Thickness of Slice:0-10mm Built-in blade sharpener
1	750W Variable Speed Immersion Blender	L Tube mm - 550, L total mm - 940, Liters - 200, Speed RPM - 9000, Weight Kg - 5,2, W - 750, 230 V, 50-60 hz.
3	MICROMIX BLENDER	L Tube mm - 165, Total L mm - 430, W - 220, V - 230, Hz - 50, 2 units in 1: - T he aeromix, patented tool specially designed for producing voluminous minute emulsions with excellent hold. - The knife: Preparation of soups and sauces in small quantities. Performance: Powerful and silent. Robustness: Tube, bell, ferrule and all-stainless tools. Ergonomics: Speed variator, coiled cord. Hygiene: The tube and tools may be removed for easy cleaning.
10	7-SPEED HAND MIXER	Voltage:220V,50Hz Power:300W, Turbo Beater, Liquid blender rod, Dough hooks, 16-Tine pro whisk, DEPTH 8.0 in HEIGHT 6.0 in NET WEIGHT 0.90 Kg, WIDTH 3-1/2 in
10	6" Boning Knife with Wooden Handle	Dimension:282*30*22mm Blade Length:6" Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
15	12" Bread Knife with Wooden Handle	Blade Length:12" Thickness:1.1mm Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.

5	8" Beef Knife with Wooden Handle	Blade Length:8" Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
5	7" Cleaver with Plastic Handle	Dimension:315*70*21mm Blade Length: 7" Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
5	7" Carving Fork with Wooden Handle	Dimension:311*23*16mm Blade Length:7" Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
15	10"Chef's Knife with Wooden Handle	Length:385*56*20mm Blade Length:10" Thickness:0.2mm Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
10	Fish fillet knife	180 mm, Vacuum-treated stainless-steel blades, High-quality chrome/molybdenum steel. - Non-slip, non-porous, sterilizable handles.
5	Kitchen Sharpening Steel	Dimension:435*45*31mm Length of Blade:270mm Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
5	12" Salmon Knife	Dimension:431*30*17mm Blade Length:12" Material: Stainless Steel, Non-slip, non-porous, sterilizable handles.
15	Stainless Steel Peeler	Dimension:109*64*13mm Material: Stainless Steel
10	60mm Paring Knife with Black Plastic Handle	Dimension:154*19* 9mm Blade Length:60mm Handle Material: Plastic Material: Stainless Steel, Plastic
15	100mm Paring Knife with Black Plastic Handle	Dimension:211*21.3*10.6mm Blade Length:100mm Material: Stainless Steel, Plastic
3	Ceramic Sharpening stone, Medium MS5-OM	Dimensions: 210 x 70mm.Th. Grit - Medium MS5-OM , 1000
3	Ceramic Sharpening stone, Medium, 24 mm	Dimensions: 210 x 70mm.Th. Grit - Medium, 24 mm, 1000
3	Ceramic Sharpening stone, Polishing, 22 mm	Dimensions: 210 x 70mm.Th. Grit - Polishing, 22 mm, 5000

10	Cooking & Frying Thermometer	Mechanical probe Thermometer, Dimension:7" Temperature range:20~280°C
8	DIGITAL THERMOMETER	Electronic thermometer with digital display. Slim probe tip 2.5mm diameter / L 120 mm to leave a smaller trace in the product. Precision +/- 1°C. Result in 5 seconds. Watertight IP67: dishwasher safe. Convertible to Fahrenheit measurement.
20	chiller & freezer thermometer	Maximum registering thermometers, -50° to +50°, Display Type - Dial, Material - Stainless Steel, Power Source Type - Mechanical Thermometer, Specification Met - NSF, Width - 4.5 inches
15	Oven thermometer	Mechanical Thermometer. Stainless-steel body. In blister, +50 to +300 °C, Size: 70mm/2.8" in height, 60mm/2.4" width, 52mm/2" display screen. With a hook and panel base for easy mounting or stands upright on base.
6	INFRARED THERMOMETER -50 to +280	Infrared measurement of food surfaces, no contact needed. Perfect for controlling goods at delivery, refrigerated display counters and cold storage rooms. - Use from a distance of between 160 and 640mm. - Accuracy ± 3°C. 9V battery. Weight: 200g.
15	MECHANICAL 60-MINUTE TIMER	Brushed steel body. Non-slip rubber base. Long and powerful alarm (8 seconds & 70dB).
15	20 HOURS DIGITAL TIMER	Digital display. Magnetized back with clip. Easily fits in a pocket. Supplied in a blister pack
8	DIGITSL SCALE	Suitable for weighing bakery products Large 300 x 230 mm detachable stainless-steel tray. Protects against power surges, large back-lit LCD display H 18 mm. A single button for weighing and taring. Uses a 100-240 V 50/60 Hz adapter and a rechargeable 6 V accumulator. 70 hours of battery life when fully charged, ABS casing. Transparent protective housing. Scale size: 300 x 320 x 120 mm. Accuracy, from 0 to 6 Kg: 1g, from 6 to 30 Kg : 5g.
5	POCKET SCALE	Automatic tare. Easy to use. Blue backlit display. Display dimensions 45 x 18mm Stainless steel tray dimensions 53x60mm. Requires 2 x AAA batteries, Accuracy 0.1g, Weighed kg - 500, 115 mm, 64 mm, 18 mm

6	MEASURING SPOONS	Stainless steel. Facilitates rapid measuring of ingredients such as salt, spices, sugar, and additives. Set of 4 spoons: 2 ml, Ø 20 mm; 3 ml, Ø 25 mm; 5 ml, Ø 30 mm ; 15 ml, Ø 40 mm.
8	Cutting Board Blue	Dimension:600*400*25mm Material:PE
10	Cutting Board Green	Dimension:600*400*25mm Material:PE
8	Cutting Board Brown	Dimension:600*400*25mm Material:PE
8	Cutting Board White	Dimension:600*400*25mm Material:PE
8	Cutting Board Yellow	Dimension:600*400*25mm Material:PE
8	Cutting Board Red	Dimension:600*400*25mm Material:PE
10	Stainless Steel 4 Sides Grater	Dimension:115*85*245mm
3	Table Can Opener	Length:470mm Material: Cast Iron
2	Meat Mincer 220KG	Capacity (Kg/hr.) 220 Voltage / Phase (V/Ph) 220-240 / 1 Input Power (W) 1100 Machine Dimension (mm) 470 x 240 x 570 Packing Dimension (mm) 590 x 350 x 560 Weight (Kg) 35
2	Manual Sealer for hand stretched film	Dimension:50*44*17cm Voltage:220V,50Hz Mode:450b. Suitable for< 450mm sealer Material: Stainless steel
1	Food processor, SLICER / VEGETABLE CUTTER	2 speeds: 500 and 1500 rpm. - "Pulse" function". - 4,5 l capacity cutter with smooth knife. - Vegetable cutter with large, semi-circular spout + Ø 58 mm cylindrical spout. - Collection of 28 stainless steel disks optional. - Can be used to make chips and diced vegetables. - Advised for use in restaurants seating up to 100 people. L mm - 320, D mm - 304, H mm - 550, W - 750, Weight Kg - 20,5
1	FRENCH FRIES AND DICING KIT R402	Including 1 slicer disk + 1 grid. Stainless steel. Cube kit 8 x 8 mm, French fries kit 8 x 8 mm

1	VEGETABLE SLICER	Suitable for restaurants, caterers and institutional kitchens. To slice, grate, chop, cube, and cut into sticks even the most delicate products. Removable lid equipped with 2 hoppers, 1 large hopper and 1 cylindrical hopper Ø 58 mm for long vegetables. Induction motor with magnetic safety system and motor brake. Automatic restart with the pusher. Motor base made of polycarbonate. Metal bowl and lid. 1 speed: 375 tr/min. No disc included. L mm - 350, W mm - 320, H mm - 590, W - 550, Kg - 19,8, V - 230, Hz – 50
1	PACK FOR DISCS FOR CL50	Pack of 8 discs for institutions: Slicers 2 and 5 mm, graters 2 and 3 mm; dicing equipment: slicer 10 mm + grid 10x10 mm; slicer 20 mm + dicing grid 20x20 mm + 2 wall discs holder.
1	PACK FOR DISCS FOR CL51	Pack of 6 discs for restaurants: Slicers 1 mm, 3 mm; grater 2 mm, julienne 4x4 mm; dicing equipment: slicer 10 mm + dicing grid 10x10 mm + 2 wall discs holder. F131
1	Bakery Mixer 60 litre with Netting	Bowl Capacity (Litres) 60 Voltage/Phase (V/Ph) 380-415 / 3 Frequency (Hz) 50 Input Power (W) 2300 Speed (R/min) (Whisk) 458 (Beater) 221 (Hook) 114 Max Dough Capacity (Kg) 25* Machine Dimension (mm) 910 x 740 x 1600 Packing Dimension (mm) 1050 x 820 x 1800 Weight (Kg) 363
2	5L Planetary Mixer	Dimension:234*389*400mm Capacity:5L Voltage:220V/50Hz Power:0.32kW Weight:10.5kg Material: Body is Cast Iron; the barrel is stainless steel 304
1	350mm Tabletop Vacuum Packaging Machine	Dimensions:560*425*420mm Chamber Dimensions:450*370*120mm Sealing Size:350*8mm Pump Capacity:20m3/h Power:0.9kW Voltage:110/220/240V-50/60Hz Production Cycle:1-2times/min Cross Weight:64kg Net Weight:54kg Packing Size:610*490*435mm Material: Stainless Steel 304
2	Service Trolley 4 Dish Washer Rack Trolley	Dimension:610*610*850mm Material: Stainless steel 304

2	Heavy Duty Assembling Stainless Steel Flat Trolley	Dimension:900*600*800mm
36	H65mm 1/1 Polycarbonate Gastronorm Container	Dimension:530*325*65mm Material:PE Package Net Weight:9.51kg/carton Package Gross Weight:10.97kg/carton Package:12pcs/carton Packing Size:69*55*23.5cm
36	H65mm 1/2 Polycarbonate Gastronomy Container	Dimension:325*265*65mm Material: PC Package Net Weight:4.98kg/carton Package Gross Weight:5.82kg/carton Package:12pcs/carton Packing Size:58*35*23.7cm Color: Transparent
36	H65mm 1/3 Polycarbonate Gastronorm Container	Dimension:325*176*65mm Material: PC Package Net Weight:6.48kg/carton Package Gross Weight:6.96kg/carton Package:24pcs/cartonPacking Size:37*34*37cm Color: Transparent
36	H65mm 1/6 Polycarbonate Gastronorm Container	Dimension:176*162*65mm Material: PC Package Net Weight:6.48kg/carton Package Gross Weight:6.99kg/carton Package:48pcs/carton Packing Size:38*34.5*39cm Color: Transparent
24	Small Dough box	Dimension:655*455*86mm Material: PP Color: White External dimension:665*465*470mm Net weight:13.08kg Gross weight:14.51kg
24	Big Dough box	Dimension:655*455*163mm Material: PP Color: White Exteral dimension:665*465*930mm Net weight:13.08kg Gross weight:14.51kg
12	1000cc Plastic Bulk Scoop	Dimension:148*213mm Material: PC Plastic
12	1500cc Plastic Bulk Scoop	Dimension:148*213mm Material: PC Plastic

38	2L Polycarbonate Square Food Storage Box	Dimension:180*180*100mm Material: PC Package Net Weight:15kg/carton Package Gross Weight:15.88kg/carton Package:60pcs/carton Packing Size:54.5*42*54cm Color: Transparent
38	4L Polycarbonate Square Food Storage Box	Dimension:180*180*190mm Material: PC Package Net Weight:17.28kg/carton Package Gross Weight:18.2kg/carton Package:48pcs/carton Packing Size:54.5*42*59cm Color: Transparent
38	6L Polycarbonate Square Food Storage Box	Dimension:225*225*190mm Material: PC Package Net Weight13.2:kg/carton Package Gross Weight:14.08kg/carton Package:24pcs/carton Packing Size:49.5*45.5*52.5cm Color: Transparent
38	8L Polycarbonate Square Food Storage Box	Dimension:225*225*230mm Material: PC Package Net Weight:16.2kg/carton Package Gross Weight:17.13kg/carton Package:24pcs/carton Packing Size:49.5*45.5*57.5cm Color: Transparent
38	12L Polycarbonate Square Food Storage Box	Dimension:285*285*210mm Material: PC Package Net Weight:12.12kg/carton Package Gross Weight:12.89kg/carton Package:12pcs/carton Packing Size:57.5*32*59cm Color: Transparent
6	89L INGREDIENT STORAGE TROLLEY	Transparent PET lid for viewing contents. Smooth surfaces, easy-clean rounded corners. Wide swivel wheels (Ø 75mm) make it easy to move from one place to the next. Glides underneath all worktops. Capacity: 89L. Thick polyethylene. Weight: 12.5kg. Dimension:610*470*672 mm Material: PP+PC Package Gross Weight:11.2kg/carton Color: White
5	500ml PP Measuring Cup	Capacity:500ml Material: Polypropylene Package:160pcs/carton

5	1000ml PP Measuring Cup	Capacity:1000ml Material: Polypropylene Package:160pcs/carton
5	2000ml PP Measuring Cup	Capacity:2000ml Material: Polypropylene Package:60pcs/carton
5	3000ml PP Measuring Cup	Capacity:3000ml Material: Polypropylene Package:30pcs/carton
5	5000ml PP Measuring Cup	Capacity:5000ml Material: Polypropylene Package:12pcs/carton
4	Wire Shelving	Material Stainless Steel Dimension (mm) 1220 x 530 x 1803
2	Walk in Cooler Wire Shelving	18"d x 24"w x 74"h - 5-Shelf Add-On Unit Perfect for foodservice, Open wire design maximizes airflow, light penetration, and visibility, Epoxy coating with built-in Microban protects against rust, corrosion, bacteria, mold, and mildew, Shelves to be adjustable in 1" increments along grooved posts, Holds up to 2,000 lbs., NSF approved for use in wet environments.
2	Walk in Cooler Wire Shelving	24"d x 24"w x 74"h - 5-Shelf Add-On Unit Perfect for foodservice, Open wire design maximizes airflow, light penetration, and visibility, Epoxy coating with built-in Microban protects against rust, corrosion, bacteria, mold, and mildew, Shelves to be adjustable in 1" increments along grooved posts, Holds up to 2,000 lbs., NSF approved for use in wet environments
1	Vessels Storage Tubular Rack -	36" X 24" X 60", 4 Tier, Designed for Storing Heavy Duty Vessels Adjustable Bullet Legs
1	Vessels Storage Tubular Rack -	48" X 24" X 60", 4 Tier, Designed for Storing Heavy Duty Vessels Adjustable Bullet Legs
80	Condiment jars	Dimension: Ø84*104mm Material: PC Package Gross Weight:11.7kg/carton Package:96pcs/carton Packing Size:72*55*40cm Color: Transparent

6	8*8 Compartment Plate & Tray Dishwasher Rack	Dimension:500*500*100mm Material: PP Package Net Weight:10.74kg/carton Package Gross Weight:11.79kg/carton Package:6pcs/carton Packing Size:51*51*58cm Color: Light Brown
6	H100mm Glasses Dishwasher Open Rack	Dimension:500*500*100mm Material: PP Package Net Weight:8.61kg/carton Package Gross Weight:9.66kg/carton Package:6pcs/carton Packing Size:51*51*58cm Color: Light Brown
15	Aluminium Alloy Polished Bake Pan	Dimension:500*380*30mm Thickness:4.0mm
15	Aluminium Alloy Polished Bake Pan	Dimension:450*320*30mm Thickness:4.0mm
36	6"Anodized Round Loose Base Cake Pan	Dimension:152*147*69mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	7"Anodized Round Loose Base Cake Pan	Dimension:178*172*74mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	8"Anodized Round Loose Base Cake Pan	Dimension:203*197*74mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	9"Anodized Round Loose Base Cake Pan	Dimension:229*223*74mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	10"Anodized Round Loose Base Cake Pan	Dimension:254*248*79mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	12"Anodized Round Loose Base Cake Pan	Dimension:305*299*79mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	14"Anodized Round Loose Base Cake Pan	Dimension:356*350*79mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
36	16"Anodized Round Loose Base Cake Pan	Dimension:406*395*79mm Material:1.0mm Aluminium Alloy Surface Coating: Hard Anodized
6	9" Anodized Round Perforated Pizza Pan	Diameter:229*4mm Material:1.0 Aluminium Alloy Surface Coating: Anodized

6	12L Stainless Steel Soup Pot with Cover	Dimension: Ø250*H250mm Capacity:12L Body Thickness:0.7mm
6	21L Stainless Steel Soup Pot with Cover	Dimension: Ø300*H300mmCapacity:21LBody Thickness:0.7mm
3	7" American Style Aluminium Alloy Non-Stick Frying Pan	Dimension: Ø180*42mm (7") Thickness:3.0mm
3	14" American Style Aluminium Alloy Non-Stick Frying Pan	Dimension: Ø350*65mm (14") Thickness:3.0mm
4	Ø260mm Stainless Steel Triple-ply Steel Sauté Pan	Dimension: Ø260*H55mmBody Thickness:2.5mmMaterial:304/AL/430
2	Ø400mm Stainless Steel Wok with Double Ears	Dimension: Ø400*H120*1.2mm Material: Stainless Steel
2	Ø500mm Stainless Steel Wok with Double Ears	Dimension: Ø500*H140*1.5mm Material: Stainless Steel
5	1L Stainless Steel Mixing Bowl	Dimension: Ø150*H75mm Capacity:1.0L Material: Stainless Steel
5	2.5L Stainless Steel Mixing Bowl	Dimension: Ø200*H98mm Capacity:2.5L Material: Stainless Steel
5	5L Stainless Steel Mixing Bowl	Dimension: Ø250*H120mmCapacity:5.0L Material: Stainless Steel
5	8L Stainless Steel Mixing Bowl	Dimension: Ø305*H140mm Capacity:8.0L Material: Stainless Steel
18	10" Egg Whisk with Stainless Steel Handle	Total Length:304mm Wire Length:185mm Material:304 Stainless Steel Surface Coating: Electrolysis
18	15" Egg Whisk with Stainless Steel Handle	Total Length:438mm Wire Length:265mm Material:304 Stainless Steel Surface Coating: Electrolysis
18	18" Egg Whisk with Stainless Steel Handle	Total Length:513mm Wire Length:320mm Material:304 Stainless Steel Surface Coating: Electrolysis
6	Stainless Steel Perforated Basting Fried Spoon	Dimension:11"Material: Stainless Steel
6	Stainless Steel Perforated Basting Fried Spoon	Dimension:13"Material: Stainless Steel

6	Stainless Steel Perforated Basting Fried Spoon	Dimension:15"Material: Stainless Steel
6	2 Ounce Stainless Steel Polishing Soup Ladle with Hook	Capacity:2 Ounce Material: Stainless Steel
6	3 Ounce Stainless Steel Polishing Soup Ladle with Hook	Capacity:3 Ounce Material: Stainless Steel
6	4 Ounce Stainless Steel Polishing Soup Ladle with Hook	Capacity:4 Ounce Material: Stainless Steel
6	6 Ounce Stainless Steel Polishing Soup Ladle with Hook	Capacity:6 Ounce Material: Stainless Steel
6	8 Ounce Stainless Steel Polishing Soup Ladle with Hook	Capacity:8 Ounce Material: Stainless Steel
6	10 Ounce Stainless Steel Polishing Soup Ladle with Hook	Capacity:10 Ounce Material: Stainless Steel
12	250mm Stainless Steel One Side Fork Salad Tong	Dimension: L250mmThickness:1.2mm Material: Stainless Steel
12	260mm Stainless Steel Food Serving Tong	Dimension: L225mmThickness:1.2mm Material: Stainless Steel
12	260mm Stainless Steel Spaghetti Serving Tong	Dimension: L260mmThickness:1.0mm Material: Stainless Steel
12	7" Thickened Stainless Steel Ice Tong	Dimension: L7" Thickness:0.9mm Material: Stainless Steel
2	ABS Multi-Functional Bar Caddy	Dimension:240*150*105mm Material: Acrylonitrile Butadiene Styrene Package:24pcs/carton Packing Size:500*470*470mm Package Net Weight:10.08kg/carton Package Gross Weight:12.17kg/carton
2	TPE 450mm Square Bar Mat	Dimension:450*300*10mm Material: Thermoplastic Elastomer Color Option: Black, Brown Package:12pcs/Carton Packing Size:470*320*135mm Package Net Weight:9.90kg/carton Package Gross Weight:10.24kg/carton
2	TPE 520mm Rectangle Bar Mat	Dimension:520*80*15mm Material: Thermoplastic Elastomer Color Option: Black Package:12pcs/carton Packing Size:535*180*120mm Package Net Weight:4.38kg/carton Package Gross Weight:4.59kg/carton

2	Small Size Acrylonitrile Butadiene Styrene Bar Muddler with Netted Head	Dimension: Φ27*210mm Material: Acrylonitrile Butadiene Styrene Package:216pcs/carton Package Net Weight:22.68kg/carton Package Gross Weight:23.90kg/carton Packing Size:460*385*280mm Color: Black
2	100mm Stainless Steel Bar Spoon	Dimension:100mm Material: Stainless Steel 201 Package:96pcs/carton
2	150mm Stainless Steel Long Bar Spoon	Dimension:150mm Material: Stainless Steel 201 Package:96pcs/carton
2	Stainless Steel Bottle Opener	Dimensions:180.6*40.2mm Material: Stainless Steel 304 Package:48pcs/carton Packing Size:400*120*45mm Package Net Weight:4.80kg/carton Package Gross Weight:4.99kg/carton
2	0.5L YAMI Cream Whipper	Demension:310*90*90mm Capacity:0.5L Gross Weight:0.75kg Package:6pcs/carton Color: Black/Red/Silver/White *Comes with 1 charger, 1 cleaning brush, and 2 nozzles
2	1L YAMI Soda Syphon	Dimension:105*105*360mm Capacity:1L Net Weight:0.77kg Gross Weight:0.93kg Package:6pcs/carton Material: Aluminum+Acrylonitrile Butadiene Styrene+Silica Gel Color: Black, Red, Silver
2	Big PVC/PC Whiskey gate Pourer	Dimension:110*30mm Material: Polycarbonate/Polyvinyl Chloride Package Weight:6.04kg/carton Package:360pcs/carton Packing Size:450*300*300mm Color: Black/Red
2	PC/AS/EVA Measured Pourer	Dimension:100*45mm Material: Polycarbonate/Polyvinyl Chloride Package Weight:9.58kg/carton Package:360pcs/carton Packing Size:445*270*300mm Color: Clear/Black/Red

2	White Flair Bottle	Dimension: Ø77*H290mm Material: Acrylonitrile Butadiene Styrene Package:24pcs/carton Packing Size:520*370*320mm Packing Weight:12.02kg/carton
2	250ml PC Wine Divider	Dimensions: Ø70*87mm Material: Polycarbonate Capacity:250ml Package:48pcs/carton Package Dimension:39.5*33.2*56mm Package Weight:6.71kg/carton
2	500ml PC Wine Divider	Dimensions: Ø90*124mm Material: Polycarbonate Capacity:500ml Package:48pcs/carton Package Dimension:30.5*28.5*40mm Package Weight:3.61kg/carton
12	6 Compartments Seasonings Container	Dimension:455*150*90mm Material: Stainless Steel
1	Kitchen Exhaust, Ventilation, Fire Suppression, System, FULLY INTEGRATED PACKAGE	· 01 Double Island V-Bank Hood (length 19', Width 5.5'),
		09 Single Island Hood, (3.5'length * 2.7' width), with individual exhausts
		· 01 Single Island Hood, (8.5 ' length, 4.4' width)
		· 01 Single Island Hood, (3 ' length, 3' width)
		· 01 Single Island Hood (2.5 ' length, 2.5' width)
		· Integral utility cabinet, factory pre-wired electrical controls.
		· Exhaust fan, (roof mounted, with access)
		· AC Perforated Supply Plenum (AC-PSP).
		· Factory-built ductwork.
		· Automatic, pre-engineered Fire Suppression System: UL 300 fire suppression system.

1	18-Gauge 304 Stainless Steel Standing Mop Sink - 21" x 24" x 8"	Length - 24 Inches Width - 23 Inches Height - 24 Inches Bowl Depth - 8 Inches Work Surface Height - 27 Inches Bowl Front to Back - 21 Inches Bowl Left to Right - 34 Inches Gauge - 18 Gauge Installation Type - Freestanding Material - Stainless Steel Number of Compartments 1 Number of Drainboards - None Stainless Steel Type - Type 304 Type - Mop Sinks
3	Fire Blanket	Dimension:1m*1m ,
25	Baking trays / Sheet pan	(1 inch/25 mm deep) FULL - 18 × 26 inches (46 × 66 cm).
25	Baking trays / Sheet pan	(1 inch/25 mm deep Half - 13 × 18 inches (33 × 46 cm).
20	Silpat	Size: 16 1/2 inches x 24 1/2 inches 41.9 cm x 62.2 cm
20	Silpat	Half Size: 11 5/8-inch x 16 1/2 inch 29.5cm x 41.9 cm
4	Food mill	STAINLESS STEEL NO. 5 FOOD MILL, with a system of double milling on the bottom and sides. Cap. 8 quarts, Ø of 10 1/4" to 24".,1/8" basket-shaped grid. interchangeable grids, Grid 3/64", 1 mm , Grid 1/16", 1.5 mm , Grid 3/32", 2 mm , Grid 1/8", 3 mm , Grid 3/16", 4 mm
1	ELECTRIC PASTA MACHINE	L " 12 ½ , W " 11 ¾, H " 10 ¼ CYLINDERS FOR ELECTRIC AND MANUAL PASTA MACHINES <ul style="list-style-type: none"> • Spaghetti #0 1/32" 2mm • Angel Hair #1 1/64"/1.5 mm 4 lbs. 10 oz. • Tagliatelli #2 1/32"/2 mm 4 lbs. 13 oz. • Trenette #3 1/24"/4 mm 4 lbs. 10 oz. • Fettuccine #4 1/16"/6.5 mm 7 lbs. • Lasagnette #5 12 mm 4 lbs. 10 oz.

1	Manual pasta machine	<p>ACCESSORIES dimensions 6 7/8" 2 1/3" 2"</p> <ul style="list-style-type: none"> • VERMICELI CUTTER Easy to remove and interchange cutters • SPAGHETTI CUTTER Easy to remove and interchange cutters • TAGLIATELLE CUTTER Easy to remove and interchange cutters • TRENETTE CUTTER Easy to remove and interchange cutters • FETTUCINE CUTTER Easy to remove and interchange cutters • RAVIOLI CUTTER, with hopper and shaping roller to pre-cut ravioli and ensure perfect sealing on all 4 sides. 5 7/8" 3 7/8" 3 1/8"
7	Mandoline	<p>Julienne blade # of Teeth, 30, 1/8 Julienne blade # of Teeth, 18, 3/16 Julienne blade # of Teeth, 10, 3/8 Set of 4 rubber feet 2 oz. Reversible straight/waffle blade /knob Set of 3 Juliennes - 30 teeth, 1/8 spacing, 18 teeth, 3/16 spacing 10 teeth, 3/8 spacing</p>
4	PASTA DRYING RACK	<p>WITH 12 ARMS Made of beechwood. Can dry up to 2 lbs. of pasta.</p>
2	RAVIOLI MOLD	<p>12 domed square raviolis 13 2/3 5 1/2 36 square raviolis 10 2/3 4 1/8 Pressed aluminum mounted on a steel base with rubber feet for adhesion. Ravioli dimensions: square 1 3/8" x 1 3/8", domed squares 2" x 2" / Ø 1 1/6".</p>
8	PIZZA CUTTER	<p>Ø "2 1/3, L "8 - Pizza cutting wheel. Stainless-steel</p>
5	DRAINAGE RACK FOR CHOPPING BOARDS	<p>stainless steel. Ensures quick drying and proper ventilation and storage of boards. Holds six boards. - L " 16, W " 9, 6 H "</p>
4	JAPANESE MANDOLINE	<p>Includes safety pusher and 3 interchangeable blades for a wide variety of garnishing. Flexible thickness adjustment with easy blade replacement will save a lot of time. L " 12 ½, W "3 ½ Spare part: Fine Blade Spare part: Medium Blade Spare part: Coarse Blade</p>
5	CUTTING BOARD SCRAPER	<p>Plastic frame, steel blade. This scraper erases spots and grooves from the surface, leaving it smooth and clean. Steel</p>

		interchangeable and reversible blade - L 8", W 2 ¾ ", H 5", Wt. oz 13
6	meat tenderizer pehd / Meat Mallet	Blade 13 3/4" x 2 2/3". Weight - 1 lb. 3 oz
2	DEHYDRATOR: FRUITS AND VEGETABLES	11 Stainless Steel Dehydrating Trays 1 Closed Stainless Steel Debris Tray Compact Design Two-Stage Sequential Temperature-Timer Max Temperature 167°F/75°C F/75°C Washable and Reusable Air Filter Powerful Central Fan Overheat Protection Continuous Operation Mode Glass Hinged Door for easy monitoring and insertion/extraction of trays Internal LED Light Quiet Operation Non-flammable V0 Plastic Body 10 Year Warranty 17.5 x 12 x 14 inches 20.4 pounds
		A simple and practical way of preserving mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions, courgettes, peppers and aromatic herbs prepared at the height of the season and available for easy use. Storage in Modulus boxes or bags preserves food's nutritional quality. Storage needs are minimized and effortless.
10	POLYRACK	381mm, 381mm, 20mm, Wire rack shelf of black polypropylene intended for supporting. Polyscreen and Paraflex.
10	POLYSCREEN PLATE	355mm, 355mm, Placed on Polyrack to dry products. Polypropylene sheet
10	PARAFLEXX PLATE	355mm, 355mm, Flexible silicon plate to be used for very wet products: oysters, fruit purée etc. Sizes suitable for Polyrack

6	CERAMIC DE-ICING FLUID SPOON	1/20 L, 56 Ø mm 1/24 L, 51 Ø mm 1/30L, 49 Ø mm - Hollow handle with warming fluid. - Anti-adhesive ceramic coating. - Makes it easier to work with very solid ice cream. - Length 180mm. Aluminium.
20	BLACK MARKER	For plastic or glass. Opaque, light resistant, odourless, rectangular tip. Replaces by far the white Spanish felt. Easy to use. Leak proof. washable with glass cleaning liquid.
10	ALLERGEN LABELS	Water-soluble when washed and biodegradable at 100%. Dispenser box of 250 water soluble labels., 71mm, 51mm, U.V. 250
10	"USE FIRST" LABELS	Stock management tool. Helps reduce waste. Reduces the risk of serving products past their UBD/BBD. Roll of 500 self-adhesive labels (50 x 50mm). Easy to peel off. Compatible with dispenser, 80 Ø mm
10	"DAYS OF THE WEEK" UBD LABELS	Roll of 500 self-adhesive labels (50 x 50mm). Easy to peel off. Compatible with dispenser 257012., 81 Ø mm
10	USE-BY LABELS + DAY	Roll of 500 peel-off non-water-soluble labels detailing shelf life and days of the week., 75mm, 50mm

4	LABEL DISPENSER	Save time and space with this roll label dispenser (50 x 50mm)., 130mm, 65mm, 113mm - 01 roll
2	LABEL DISPENSER	Save time and space with this roll label dispenser (50 x 50mm)., 445mm, 130mm, 115mm - 07 roll
3	DIGITAL 2 LINES LABELLER	For marking fabrication dates, consumption dates, series numbers... Labeler with 2 digital lines, 8 characters per line. Ink cartridge included. Setting can be adjusted using the grooved buttons., Label L 20 x H 16 mm.
4	BASKET FOR BAKERY	PE. Full base, perforated sides. Color: grey. Internal dimensions 556 x 358 x 104 mm., 600mm, 400mm, 120mm 20 C.L, 1,2KG
4	BAKERY BASKET	Brown – 600mm, 400mm, 100mm, 870 g Specially designed for transporting and storage breads, sweet and savory pastries. Open mesh design: good air circulation. suitable for storing different products. HD polyethylene. Internal dimensions 567x 367 mm.
4	BAKERY BASKET	Yellow– 600mm, 400mm, 240 mm, 2030 g, specially designed for transporting and storage breads, sweet and savory pastries. Open mesh design: good air circulation. suitable for storing different products. HD polyethylene. Internal dimensions 567x 367 mm.

4	BAKERY BASKET	Yellow– 600mm, 400mm, 320 mm, 2680 g, specially designed for transporting and storage breads, sweet and savory pastries. Open mesh design: good air circulation. suitable for storing different products. HD polyethylene. Internal dimensions 567x 367 mm.
2	HACCP CONTAINER WITH LID	Red – 600mm, 400mm, 230mm, Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.
2	HACCP CONTAINER WITH LID	Blue – 600mm, 400mm, 230mm, Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.
4	HACCP CONTAINER WITH LID	Green – 600mm, 400mm, 230mm Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.
3	HACCP CONTAINER WITH LID	White – 600mm, 400mm, 230mm, Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.
3	HACCP CONTAINER WITH LID	Yellow – 600mm, 400mm, 230mm, Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.

3	HACCP CONTAINER WITH LID	Green – 600mm, 400mm, 330 mm, Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.
2	HACCP CONTAINER WITH LID	White – 600mm, 400mm, 330 mm 330 mm, Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD. Internal dimensions 540 x 345 mm.
8	STACKABLE CONTAINER	600mm, 400mm, 153 mm, Stackable height 40 mm. Perforated base, slit sides. Two-colored. PEHD
6	STACKABLE CONTAINER	600mm, 400mm, 244 mm, Stackable height 40 mm. Perforated base, slit sides. Two-colored. PEHD
2	UNIVERSAL CONTAINER TROLLEY	620 mm, 420 mm, 128 mm, 250kg, 100 Ø wheel mm, For containers of 600 x 400 mm, PEHD grey. 4 polyamid wheels, 2 with brakes.
2	PACKPAL PALLET	1200 mm, 800 mm, 147 mm, Storage support for walk-in refrigerators, 9 blocks, color red brown. High-density polyethylene. Perforated upper pallet with rim. Dynamic load: 500 kg – 1 ton. Static load: 1 ton – 1.5 ton.
2	LAUNDRY BASKET WITH LID	425 mm, 270 mm, 645 mm, Polyethylene. Color: White.

4	MEDIUM SIZE DISHWASHING BRUSH	260mm, Ø wires mm 0,35, Bristle length: 28 mm
3	WHITE BROOM	L 280 mm, L 385 mm
		1/2 stiff polyester fibre. Bristles 60 mm
3	BLUE BROOM	L 275 mm, L 380 mm
		1/2 stiff polyester fibre. Bristles 60 mm
2	ONE-PIECE FLOOR SQUEEGEE	350 mm
		Glass fibre/polypropylene block. It prevents tiled floor skirting boards from being scratched. White rubber blade. Used with handle Ref.
2	ONE-PIECE FLOOR SQUEEGEE	550 mm Glass fibre/polypropylene block. It prevents tiled floor skirting boards from being scratched. White rubber blade. Used with handle Ref.
1	REINFORCED SCRAPER	550 mm
		Nitrile rubber, polypropylene base reinforced with glass fibre, double blade. For use with handle 710033 or 150506. Designed for use in food preparation zones. Can be sterilized up to 120°C.
8	WORKTOP SCRAPER WITH HANDLE	350 mm, 335 mm, 65 mm (Th.)
		brush can be clipped onto the handle. Washable monoblock dustpan. White polypropylene.
4	HYGIEN RANGE BRUSH	205 mm, 65 mm, 61 mm
		Polypropylen handle. Polyamide fibres. Sterilizable.
3	COUNTER BRUSH	310mm 40mm
		PP handle. PE blue fibres L 50 mm.
3	BRUSH WITH HANDLE	Short - 280mm, Long - 450mm
		Polypropylene structure, polyester bristles, sterilizable up to 135°C, resistant to strong detergents and disinfectants. Bristle length 40mm.
10	LINT-FREE GLASS CLOTHS	720 mm, 570 mm

		100% bleached cotton. 180g/m ² . For fine glass/crystal. Color: blue. (Set of 18)
10	GLASS WIPING CLOTH	700 mm, 500 mm
		100% cotton, 200g/m ² . (Set of 12)
30	100% COTTON DISH TOWEL	800 mm, 600 mm
		220g/m ² . Washable at 90°C. (Set of 12)
2	WIDE PLASTIC BUCKET	430 mm, 260 mm, 260 mm, 13L
		Special wide for window mop. Yellow Polypropylen
3	WINDOW SQUEEGEE	300 mm, steel frame
		Rubber squeegee.
3	WINDOW MOP	350 mm
		Plastic block and handle.
1	NON-WOVEN CLOTHS -	Blue 500 mm, 350 mm
		Reusable 15 times. - Absorption capacity of up to 950%. - Machine washable up to 60°C. - Antibacterial material. - Chlorine and detergent resistant. (Set of 25)
1	NON-WOVEN CLOTHS -	Yellow 500 mm, 350 mm
		Reusable 15 times. - Absorption capacity of up to 950%. - Machine washable up to 60°C. - Antibacterial material. - Chlorine and detergent resistant. (Set of 25)
1	NON-WOVEN CLOTHS -	Green 500 mm, 350 mm
		Reusable 15 times. - Absorption capacity of up to 950%. - Machine washable up to 60°C. - Antibacterial material. - Chlorine and detergent resistant. (Set of 25)
1	NON-WOVEN CLOTHS -	Pink 500 mm, 350 mm
		Reusable 15 times. - Absorption capacity of up to 950%. - Machine washable up to 60°C. - Antibacterial material. - Chlorine and detergent resistant. (Set of 25)
1	NON-WOVEN CLOTHS -	White 500 mm, 350 mm
		Reusable 15 times. - Absorption capacity of up to 950%. - Machine washable up to 60°C. - Antibacterial material. - Chlorine and detergent resistant. (Set of 25)
6	SCOURING PADS	150 mm, 230 mm, 9 mm,

		Green Regular scrubbing. Set of 10
10	VEGETAL SPONGE	144 mm, 95 mm, 27 mm,
		Smooth edges, yellow. Better resistance to bleach. Set of 10
10	STAINLESS STEEL BRUSH FOR GRILL	300 mm, 75 mm
		For grills and barbecues with stainless steel bristles and an ergonomic polypropylene handle. Dishwasher safe. Stainless steel bristles, width 40mm.
2	BRUSH FOR BREAD SLICER	144 mm, 125 mm, 70 mm,
		Clean between blades and the slicing tray at the same time. 10 white brushes, Ø 10mm, L 120mm (stainless steel + PE). Red fibres, L 40mm. PP handle
2	OVEN BRUSH / SCRAPER	Brush - 200 mm, 109 mm, Handle - 1016 mm,
		For scouring carbonated substances and burned-on foods Robust wooden head, thickness: 28mm. Wooden Ø 25mm handle with a metallic screw-on tip. Brush with brass bristles, stainless steel scraper.
4	HANDLED BRUSH WITH SCRAPER	365 mm
		Wooden handle. 4 rows of 30mm carbon steel bristles. Carbon steel scraper
3	COCO BROOM	290 mm
		Composite base, screw-in nozzle.
5	SCREW-ON HANDLE	1. Glass fibre 1400 mm
		For scrubbing brushes, floor scrapers. Ø 25 mm, no universal screw
12	SCREW-ON HANDLE	2. Anodized Aluminium 1400 mm
		For scrubbing brushes, floor scrapers. Ø 25 mm, no universal screw
3	FEATHER DUSTER	Feather duster - Ø 170 x H 180 mm Telescopic handle - L 6 m (2 x 3 m)
		Sweep hard to reach places with the Aluminium telescopic handle. Round half-head brush with synthetic fibres.

3	BROOMS HOLDER	500 mm
		Store brooms by fixing their Ø 9 to Ø 35mm handles on the holders. Capacity: 3 handles. Polypropylene and rubber.
3	DECK SCRUB BROOM HEAD	265 mm
		35 mm bristles. Stiff fibre.
2	MOP COTON 220 GR	
		Professional quality. 220 gr. 90% cotton. Durable polypropylene support
4	SCREW ATTACHMENT HANDLE FOR MOP	L 1m40.
		Chromed steel. Polypropylene tip.
2	BRUSH AND SWING DUSTPAN SET	Opening: 270 mm. Depth: 250 mm. Length of brush: 860 mm. Total length: 940 mm.
		Dustpan with lid. Brush with clippable pan to keep it attached to the handle of the brush.
3	TWINE MOP & TWINE MOP FRAME	Twine mop L 76, Frame W 175
		Frame in polypropylene + nylon. Twine mop in cotton. Ultra-absorbent. 340g
3	ANODISED ALUMINIUM HANDLE for TWINE MOP	
		Polyethylene handle
1	ECOLINE 20L CLEANING TROLLEY for TWINE mops	440 mm, 220 mm, 470 mm,
		Small compact trolley with 20L two-compartment bucket to separate clean/dirty water. Removable flat press with dismantlable handle. 4 swivel wheels.
1	14 L BUCKET WITH WRINGER for cotton mop.	240 mm
		Copolymer polypropylene. With handles and wringer for cotton mop.
2	SAFETY CONE	270 mm, 610 mm
		Double sided sign
6	SOAP DISPENSER	115 mm, 103 mm, 200 mm, 0,8L

		Easy to fill via the top, with a window to indicate how full it is. Easy-clean detachable reservoir. Push button distribution, non-drip system. ABS wall fixing and reservoir. Lockable with key. Stainless steel mechanism.
6	NAIL BRUSH	Brush - 128 mm, 45 mm, Chain - 1050 mm
		Hard fibre. Optional: stainless steel chain.
12	PORTABLE BIN BAG HOLDER	488 mm, 359 mm, 864 mm,
		- Pedal-operated lid. - Strap-fixed bag. - Set of 6 color recycling labels. - Lid and base can be detached for cleaning. - Handle-operated lid, 2 Ø 75mm tyre wheels. - For 110L bags. - Stainless steel tube structure, polypropylene base, and lid.
2	120 LITRE WITH WHEELED BIN	550 mm, 480 mm, 930 mm,
		Heat and cold resistant: -20° to +80°C. - Front handle for collecting purposes. - Sterilizable. - 2 wheels Ø 100mm. High-density polypropylene.
2	PEDAL + BAG HOLDER RING	
		Polypropylene pedal bin.
8	SQUARE BIN	195mm, 245mm, 225mm
12	TRASH BIN WITH PEDAL-OPERATED LID	410mm, 390mm, 600mm, 45L
		Polyethylene. Color: white.
2	DESTROYERS OF FLYING INSECTS WITH RAILING	Covered surface 240 m ² , W 72mm, 660mm, 140mm, 260mm, 8.5kg, Numb. tubes 2 x 36 w, Hz 50
		- Kill insects by electrocution. - Place on a worktop or hang on a wall. - Detachable insect collector. - Easy-clean grill. - Complies with European standard EN 60 335-2-59. - Stainless steel. - Power: 230V.
15	SPECIAL DISHWASHING GLOVES	460mm
		Nitrile rubber gloves, non-flock lined, chlorinated inside and outside. Anti-sliding finish. Long sleeves for forearm protection.
5	HEAT INSULATION MITTENS	100 mm
		In compliance with European standards EN 420 (innocuousness), EN 388 (mechanical risks) and EN 407 (thermal risks) Made of leather, double fabric inner layer, for temperatures up to 250°C.

5	HEAT INSULATION MITTENS	200 mm
		In compliance with European standards EN 420 (innocuousness), EN 388 (mechanical risks) and EN 407 (thermal risks) Made of leather, double fabric inner layer, for temperatures up to 250°C.
50	CHEF'S APRON	1020mm 600mm Apron
		100% cotton, 270 g/m2. Wide aprons enveloping the whole waist.
50	CHEF'S APRON	1020mm 900mm Waist apron
		100% cotton, 270 g/m2. Wide aprons enveloping the whole waist.
4	WHITE VINYL APRON	1000mm 750mm 200mm 405g 1150mm 900mm 200mm 315g 1300mm 900mm 200mm 350g
		Adjustable necktie. Resistant to common cleaning products. Designed for dishwashing. Hook and elastic fastening. Easy cleaning with 30°C water and degreaser. Temperature of use: 50°C maximum. In compliance with DE 89/686.
6	FISHMONGER'S APRON	1150mm 900mm 300mm 355g
		Adjustable neck strap, elastic hook on the back. Resists animal fat and blood. Use at -20°C to 100°C. Wash at 80°C max. Thickness 30/100. Polyurethane. Standard CE EN 647.
6	BOOTS for Dishwasher	Size 36 - 46
		Food industry safety boots. Chemical resistant "LonglifeSystem" upper. Anti-bacterial treatment. Reinforced heelcap to support the foot. Side protection for anklebones. Smooth for easy maintenance. Sole with self-cleaning, multi-directional studs and a marked, nonslip heel for use on smooth, greasy, wet floors. Adherence coefficient > 65% compared to the standard (0.25). White/blue. 220-joule steel tip. PVC upper and sole. Compliant with Standard EN 345-1.
4	BLACK CAST IRON CREPE PAN	Ø mm - 300
4	SPICE INFUSER	Ø mm L mm 45 110-130

		For infusing herbs and spices. 4 notches to allow for different volumes. Hook for hanging the ball to a cooking pot handle. Stainless steel ball, silicone thread
8	FUNNEL	Ø mm Ø mm tube H mm 100 13 110 120 13 125
		Stainless steel with dumping slot
4	ALUMINIUM CONICAL COLANDER HOOPED BASE	Ø mm H mm C I 600 330 67
8	HEMISPHERICAL MIXING BOWL	200 Ø mm, 100 H mm, C I 2
		Round bottom. Stainless steel.
8	HEMISPHERICAL MIXING BOWL	250 Ø mm, 125 H mm, C I 3,5
		Round bottom. Stainless steel.
8	HEMISPHERICAL MIXING BOWL	300 Ø mm, 150 H mm, C I 6,5
		Round bottom. Stainless steel.
8	HEMISPHERICAL MIXING BOWL	350 Ø mm, 175 H mm, C I 10
8	HEMISPHERICAL MIXING BOWL	400 Ø mm, 200 H mm, C I 15
		Round bottom. Stainless steel.
8	LID FOR PP MIXING BOWL	200 Ø mm, 100 H mm, C I 2
		For half-round basin. Tough, resistant white PP.
8	LID FOR PP MIXING BOWL	250 Ø mm, 125 H mm, C I 3,5
		For half-round basin. Tough, resistant white PP.
8	LID FOR PP MIXING BOWL	300 Ø mm, 150 H mm, C I 6,5
		For half-round basin. Tough, resistant white PP.
8	LID FOR PP MIXING BOWL	350 Ø mm, 175 H mm, C I 10
		For half-round basin. Tough, resistant white PP.
8	LID FOR PP MIXING BOWL	400 Ø mm, 200 H mm, C I 15
		For half-round basin. Tough, resistant white PP.
10	STAND FOR MIXING BOWL	180 Ø mm

		<p>Anti-slip base for hemisphere bowls.</p> <p>Bowls stick to work surfaces and stay in the right position for kneading, whipping, and mixing.</p> <p>For 200 to 400mm bowls.</p> <p>Elastomer.</p>
30	GN 1/9 CONTAINER	65 D mm, 0,6 C l
30	GN 1/9 CONTAINER	100D mm, 0,8C l
10	GN 1/6 CONTAINER	65 D mm, 1 C l
10	GN 1/6 CONTAINER	100 D mm, 1,75 C l
10	GN 1/6 CONTAINER	150 D mm, 2,2 C l
10	GN 1/6 CONTAINER	200 D mm, 3 C l
6	GN 2/4 CONTAINER	65 D mm, 4 C l
6	GN 2/4 CONTAINER	100 D mm, 6,2 C l
6	GN 2/4 CONTAINER	150 D mm, 9 C l
6	GN 2/4 CONTAINER	40 D mm, 2,5 C l
4	GN 1/4 CONTAINER	40 D mm, 1,1 C l
4	GN 1/4 CONTAINER	55 D mm, 1,5 C l
4	GN 1/4 CONTAINER	65 D mm, 1,7 C l
4	GN 1/4 CONTAINER	100 D mm, 2,5 C l

4	GN 1/4 CONTAINER	150 D mm, 4 C I
4	GN 1/4 CONTAINER	200 D mm, 5,2 C I
6	GN 1/3 CONTAINER	40 D mm, 1,6 C I
6	GN 1/3 CONTAINER	55 D mm, 2,1 C I
6	GN 1/3 CONTAINER	65 D mm, 2,5 C I
6	GN 1/3 CONTAINER	100 D mm, 3,7 C I
6	GN 1/3 CONTAINER	150 D mm, 5,7 C I
6	GN 1/3 CONTAINER	200 D mm, 7,5 C I
6	GN 1/3 CONTAINER	250 D mm, 10 C I
5	GN 1/2 CONTAINER	20 D mm, 1,25 C I
5	GN 1/2 CONTAINER	40 D mm, 2,5 C I
5	GN 1/2 CONTAINER	55 D mm, 3,3 C I
5	GN 1/2 CONTAINER	65 D mm, 4 C I
5	GN 1/2 CONTAINER	100 D mm, 6,2 C I
5	GN 1/2 CONTAINER	150 D mm, 9 C I
5	GN 1/2 CONTAINER	200 D mm, 12 C I

6	GN 1/1 CONTAINER	20 D mm, 3 C I
6	GN 1/1 CONTAINER	40 D mm, 5,8 C I
6	GN 1/1 CONTAINER	55 D mm, 8 C I
6	GN 1/1 CONTAINER	65 D mm, 9 C I
6	GN 1/1 CONTAINER	100 D mm, 13,5 C I
6	GN 1/1 CONTAINER	150 D mm, 20 C I
6	GN 1/1 CONTAINER	200 D mm, 28 C I
6	PERFORATED CONTAINER - GN 1/1	150 D mm, 20 C I
		For steam cooking and draining.
6	PERFORATED CONTAINER - GN 1/2	200 D mm, 28 C I
		For steam cooking and draining.
6	PERFORATED CONTAINER - GN 1/3	55 D mm, 8 C I
		For steam cooking and draining.
6	PERFORATED CONTAINER - GN 1/2	65 D mm, 4 C I
		For steam cooking and draining.
6	PERFORATED CONTAINER - GN 1/3	100 D mm, 6,2 C I
		For steam cooking and draining.
6	PERFORATED CONTAINER - GN 1/4	150 D mm, 9 C I
		For steam cooking and draining.
5	PERFORATED CONTAINER - GN 1/3	65 D mm, 5,5 C I

		For steam cooking and draining.
5	PERFORATED CONTAINER - GN 1/4	100 D mm, 8,7 C l
		For steam cooking and draining.
5	PERFORATED CONTAINER - GN 1/5	150 D mm, 13 C l
		For steam cooking and draining.
10	ROASTING PAN GN 2/1	20 D mm, 5,7 C l
		Stainless steel F17. Special for high-temperature cooking.
10	ROASTING PAN GN 2/2	55 D mm, 15,5 C l
		Stainless steel F17. Special for high-temperature cooking.
10	ROASTING PAN GN 2/2	20 D mm, 2,7 C l
		Stainless steel F17. Special for high-temperature cooking.
10	ROASTING PAN GN 2/3	55 D mm, 7,5 C l
		Stainless steel F17. Special for high-temperature cooking.
42	FLAT LID NO HANDLE	GN 1/1
35	FLAT LID NO HANDLE	GN 1/2
42	FLAT LID NO HANDLE	GN 1/3
24	FLAT LID NO HANDLE	GN 1/4
40	FLAT LID NO HANDLE	GN 1/6
24	LID WITH HANDLE	GN 2/4, 25 mm
		Stainless steel. For storage and serving
60	LID WITH HANDLE	GN 1/9, 25 mm
		Stainless steel. For storage and serving
6	DRAINING PLATE	GN 1/1

6	DRAINING PLATE	GN 1/2
8	CHINESE STRAINER	100 Ø mm, 65 H mm, 92 L handle mm, 1,6 Ø perf. Mm
		Stainless steel stamped conical strainer, with hook and support foot. Thin perforations.
10	CHINESE STRAINER	135 Ø mm, 120 H mm, 145 L handle mm, 1,6 Ø perf. Mm
		Stainless steel stamped conical strainer, with hook and support foot. Thin perforations.
10	CHINESE STRAINER	185 Ø mm, 180 H mm, 160 L handle mm, 1,6 Ø perf. Mm
		Stainless steel stamped conical strainer, with hook and support foot. Thin perforations.
4	CHINESE STRAINER	210 Ø mm, 200 H mm, 160 L handle mm, 1,6 Ø perf. Mm
		Stainless steel stamped conical strainer, with hook and support foot. Thin perforations.
8	REINFORCED STRAINER	220 Ø mm, 280 H mm, 1,5 Mesh mm
		Stainless steel. Double lateral reinforcement.
2	REINFORCED STRAINER	260 Ø mm, 280 H mm, 1,5 Mesh mm
		Stainless steel. Double lateral reinforcement.
8	STRAINER Stainless steel	70 Ø mm, 95 L handle mm, 0,5 Mesh mm
6	STRAINER Stainless steel	100 Ø mm, 110 L handle mm, 0,5 Mesh mm
6	STRAINER Stainless steel	160 Ø mm, 155 L handle mm, 1,28 Mesh mm
6	REINFORCED METALLIC MESH STRAINER	160 Ø mm, 160 L handle mm, 0,7 Mesh mm
		Reinforced and rigid. Tin-plated steel mesh, white plastic handle.

6	REINFORCED METALLIC MESH STRAINER	180 Ø mm, 160 L handle mm, 0,7 Mesh mm
		Reinforced and rigid. Tin-plated steel mesh, white plastic handle.
4	REINFORCED METALLIC MESH STRAINER	200 Ø mm, 160 L handle mm, 0,7 Mesh mm
		Reinforced and rigid. Tin-plated steel mesh, white plastic handle.
4	STAINLESS STEEL SIEVE	260 Ø mm, 0,8 Mesh mm
		Stainless steel body. Stainless steel mesh. Economic range for pastry.
6	STAINLESS STEEL SIEVE	220 Ø mm, 0,64 Mesh mm
		Stainless steel body. Hardwearing. Stainless steel mesh. Suitable for sifting.
6	STAINLESS STEEL SIEVE	250 Ø mm, 1,28 Mesh mm
		Stainless steel body. Hardwearing. Stainless steel mesh. Suitable for sifting.
4	STAINLESS STEEL SIEVE	300 Ø mm, 1,28 Mesh mm
		Stainless steel body. Hardwearing. Stainless steel mesh. Suitable for sifting.
2	STAINLESS STEEL SIEVE	Number 20, 42 H mm, 175, 205, 255 Ø mm
		Stainless steel mesh sieve. Mesh size 0.23 mm. Pack of 3.
6	EXOGLASS® BOUILLON STRAINER	0,45 Mesh mm, 200 Ø mm, 220 H mm, 410 L mm, 0,5kg
		Unique filtration quality and finesse with triple layer sieve
15	SPATULA	250 L mm, 170 Handle L mm, 83 Palette L mm, 52 Palette W mm, 260 High Temp
		260°C heat-resistant paddle. 200°C heat resistant Exoglass® handle. - Flexible blade for easy scraping of sides of pans and containers. - Recommended for containers with nonstick coating
15	SPATULA	350 L mm, 235 Handle L mm, 115 Palette L mm, 70 Palette W mm, 260 High Temp
		260°C heat-resistant paddle. 200°C heat resistant Exoglass® handle. - Flexible blade for easy scraping of sides of pans and containers. - Recommended for containers with nonstick coating

15	SPATULA	450 L mm, 335 Handle L mm, 115 Palette L mm, 70 Palette W mm, 260 High Temp
		260°C heat-resistant paddle. 200°C heat resistant Exoglass® handle. - Flexible blade for easy scraping of sides of pans and containers. - Recommended for containers with nonstick coating
10	SPATULA SCRAPER	215 L mm, 159 Handle L mm, 120 Palette L mm, +260°C T° max palette, +220°C T° max handle
		Designed to effectively scrape all kinds of containers, smooth chocolates without scratching them, line ice cream moulds, and smooth desserts. Wide, robust Exoglass® handle. Flexible, rounded silicone spatula
8	FRYING SKIMMER Stainless steel welded wire.	130 Ø mm, 400 mm
8	FRYING SKIMMER Stainless steel welded wire.	150 Ø mm, 400 mm
5	ONE-PIECE LADLE WITH FLAT BOTTOM Pour and spread out tomato sauces onto pasta. Stainless steel.	360 Ø mm, 100 mm 23 l
15	KITCHEN SPATULA One-piece stainless steel. Perforated spatula	500 L mm, 120 Palette L mm 120 Palette W mm
15	KITCHEN SPATULA One-piece stainless steel. Plain spatula	500 L mm, 120 Palette L mm 120 Palette W mm
2	ONE-PIECE LADLE Ladle bowl.	60 Ø mm, 5 C l, 360 Total L mm
2	ONE-PIECE LADLE Ladle bowl.	80 Ø mm, 12,5 C l, 400 Total L mm

2	ONE-PIECE LADLE Ladle bowl.	100 Ø mm, 25 C l, 440 Total L mm
2	ONE-PIECE LADLE Ladle bowl.	140 Ø mm, 75 C l, 570 Total L mm
6	ONE-PIECE SKIMMER Ø 3 holes throughout the surface for efficiency.	140 Ø mm, 530 Total L mm
15	ONE-PIECE SKIMMER Ø 3 holes throughout the surface for efficiency.	100 Ø mm, 420 Total L mm
15	ONE-PIECE SKIMMER Ø 3 holes throughout the surface for efficiency.	120 Ø mm, 480 Total L mm
6	BENT SPATULA EXOGLASS®	200 L mm, 330 Total L mm, 40 W mm
6	BENT SPATULA EXOGLASS®	300 L mm, 430 Total L mm, 40 W mm
15	STRAIGHT SPATULA	240 L mm, 350 Total L mm, 39 W mm
		Stainless steel flexible blade. Moulded PP handle. Easy to clean and sterilize. Dishwasher safe.
10	STRAIGHT SPATULA	120 L mm, 240 Total L mm, 22 W mm
		Stainless steel flexible blade. Moulded PP handle. Easy to clean and sterilize. Dishwasher safe.
15	STRAIGHT SPATULA	180 L mm, 300 Total L mm, 34 W mm
		Stainless steel flexible blade. Moulded PP handle. Easy to clean and sterilize. Dishwasher safe.
15	BENT BLADE-SPATULA	300 L mm 150 Useful L mm, 40 W mm
		Black moulded PP handle. Stainless steel flexible blade, moulded PP handle, easy to clean and sterilize.
15	BENT BLADE-SPATULA	350 L mm 190 Useful L mm, 40 W mm

		Black moulded PP handle. Stainless steel flexible blade, moulded PP handle, easy to clean and sterilize.
15	BENT BLADE-SPATULA	400 L mm 240 Useful L mm, 40 W mm
		Black moulded PP handle. Stainless steel flexible blade, moulded PP handle, easy to clean and sterilize.
15	HAMBURGER TURNER	150 L mm, 290 Total L mm, 100 W mm
		Designed for planchas. Thick, rigid blade, bevelled edges, stainless steel. Black polypropylene handle
10	BENT TURNER - Plain	205 L mm, 385 Total L mm, 75 W mm
		Semi-flexible stainless-steel blade, rounded edges. Black polypropylene moulded handle.
10	BENT TURNER - Perforated	200 L mm, 360 Total L mm, 75 W mm
		Semi-flexible stainless-steel blade, rounded edges. Black polypropylene moulded handle.
8	KITCHEN ROLL HOLDER	180 mm 140 mm 240 mm
		Stainless steel. Inverted model, can be hung on the hanging bar.
8	BEECHWOOD SPATULA	500 mm
6	BEECHWOOD SPATULA	250 mm
15	BEECHWOOD SPATULA	350 mm
6	BEECHWOOD SPATULA	400 mm
10	BEECHWOOD SPATULA	300 mm
15	SCRAPER SPATULA Beechwood	300 mm
15	BEECHWOOD SPOON Beechwood.	250 mm

15	BEECHWOOD SPOON Beechwood.	300 mm
10	BEECHWOOD SPOON Beechwood.	350 mm
10	BEECHWOOD SPOON Beechwood.	400 mm
15	ALL-PURPOSE TONG	240 mm 1
		S With spring. Stainless steel. Extra strong quality.
15	ALL-PURPOSE TONG	300 mm 1
		S With spring. Stainless steel. Extra strong quality.
6	MEASURING JAR Stainless steel. Stackable	0,25 L, 70 mm
6	MEASURING JAR Stainless steel. Stackable	0,5 L 110 mm
6	MEASURING JAR Stainless steel. Stackable	1 L ,130 mm
6	MEASURING JAR Stainless steel. Stackable	2 L, 190 mm
4	ONE-PIECE ALUMINIUM SCOOP	265 L mm, 100 W mm, 41 C cl
		One piece, nearly unbreakable, 100% hygienic. Total length handle included.
4	ONE-PIECE ALUMINIUM SCOOP	185 L mm, 65 W mm, 11 C cl
		One piece, nearly unbreakable, 100% hygienic. Total length handle included.
6	STAINLESS STEEL DOUGH SCRAPER	130 L mm, 120 W mm,
		Stiff scraper, stainless steel, one piece, bevelled cutting edge.
6	BAKER'S BLADE	150 mm, 5g

		Stainless-steel blade. Cut razor with protective cover. Ergonomic green handle.
5	SCARIFYING BLADES	Dispensing box of 250 blades measuring 43 x 20 mm
		Stainless steel, unbreakable, meet all hygiene and safety requirements.
5	FIBERMAX® BAKING TRAY - Pain	400 mm, 600 mm, Shaped 4
		An ideal solution for baking fresh or frozen dough in convection oven. The fiberglass mesh with silicone provide an easy bread removal out of the mould due to mesh flexibility. Stainless steel wire frame. Soft removable and interchangeable mesh coated with silicone.
5	FIBERMAX® BAKING TRAY - Baguette	400 mm, 600 mm, Shaped 5
		An ideal solution for baking fresh or frozen dough in convection oven. The fiberglass mesh with silicone provide an easy bread removal out of the mould due to mesh flexibility. Stainless steel wire frame. Soft removable and interchangeable mesh coated with silicone.
10	Baguette BREAD SHEET	8 N° of bread, Baguette Model, 790 L mm, 580 W mm
		For deck ovens. Used for controlling fermentation chamber and freezing chambers. Crimped Aluminium alloy, which prevents dough from sticking and improves the crust's look. Resists freezing, heating, high humidity during fermentation, yeast, and salt. Excellent heat conductive and absorbent material thanks to a black lacquered exterior. Stackable, made for easy storage. No re-treatment needed, only regular, light greasing.
5	Baguette BREAD SHEET	5 N° of bread, Baguette Model, 600 L mm, 400 W mm
		For deck ovens. Used for controlling fermentation chamber and freezing chambers. Crimped Aluminium alloy, which prevents dough from sticking and improves the crust's look. Resists freezing, heating, high humidity during fermentation, yeast, and salt. Excellent heat conductive and absorbent material thanks to a black lacquered exterior. Stackable, made for easy storage. No re-treatment needed, only regular, light greasing.

15	BREAD MOULD WITH LID	180 L mm, 85 W mm, 75 W base mm, 75 H mm, 1000 Weight of dough per mould
		Composite mold, stainless steel materials that do not stain, and that do not stain the dough. - Stainless-steel sliding lid. - Rigid non-shrinking moulds, unbreakable under normal conditions. - For use in controlled fermentation chamber. Resistant for freezing (-20°C) and cooking (+250°C), cooking on baking sheet recommended. Regular oiling facilitates turn out.
10	BREAD MOULD WITH LID	290 L mm, 110 W mm, 100 W base mm, 100 H mm, 300 Weight of dough per mould
		Composite mold, stainless steel materials that do not stain, and that do not stain the dough. - Stainless-steel sliding lid. - Rigid non-shrinking moulds, unbreakable under normal conditions. - For use in controlled fermentation chamber. Resistant for freezing (-20°C) and cooking (+250°C), cooking on baking sheet recommended. Regular oiling facilitates turn out.
10	BREAD MOULD WITH LID	250 L mm, 90 W mm, 80 W base mm, 75 H mm, 500 Weight of dough per mould
		Composite mold, stainless steel materials that do not stain, and that do not stain the dough. - Stainless-steel sliding lid. - Rigid non-shrinking moulds, unbreakable under normal conditions. - For use in controlled fermentation chamber. Resistant for freezing (-20°C) and cooking (+250°C), cooking on baking sheet recommended. Regular oiling facilitates turn out.
10	BREAD MOULD WITH LID	400 L mm, 120 W mm, 110 W base mm, 120 H mm, 1800 Weight of dough per mould
		Composite mold, stainless steel materials that do not stain, and that do not stain the dough. - Stainless-steel sliding lid. - Rigid non-shrinking moulds, unbreakable under normal conditions. - For use in controlled fermentation chamber. Resistant for freezing (-20°C) and cooking (+250°C), cooking on baking sheet recommended. Regular oiling facilitates turn out.
10	LONG PULLMAN BREAD PAN	400 L mm, 100 L slice mm, 100 W slice mm, 1500 Weight of dough per mould

		Fine steel with a PTFE non-stick multicoating inside and protective enamel outside. With lid. Square section, no widening for long loaves Pullman bread. Creates crust with an embossed look.
10	LONG PULLMAN BREAD PAN	400 L mm, 140 L slice mm, 140 W slice mm, 2000 Weight of dough per mould
		Fine steel with a PTFE non-stick multicoating inside and protective enamel outside. With lid. Square section, no widening for long loaves Pullman bread. Creates crust with an embossed look.
5	WHOLE-WHEAT BREAD PAN	140 L mm, 80 W mm, 80 H mm, 75 W base mm, 200 Weight of dough per mould
		Creates crust with a smooth look.
5	WHOLE-WHEAT BREAD PAN	200 L mm, 80 W mm, 80 H mm, 75 W base mm, 350 Weight of dough per mould
		Creates crust with a smooth look.
2	PEEL WITH HANDLE Beechwood.	4000 Total L mm, 600 L mm, 400 W mm
10	Bamboo steamer	Measures: 10" x 6" x 6" / 25.5cm x 15cm x 15cm, 2.18 pounds
		Bamboo steaming enhances natural flavors and retains essential vitamins and nutrients, usually lost in conventional methods. Ideal for steaming vegetables, dumplings, gyoza, rice, eggs, pork buns, tamales, dim sum, fish, lobster tails, crab legs, beef, chicken and much more! Includes two tiers that neatly stack with one lid, allowing you to cook the meat separate from the vegetables and rice. Great for low fat meal preparation; prepare food without adding unhealthy oils and fats!
4	TONGS Stainless steel.	530 mm, For Steak
2	OMELETTE SCOOP	300 mm, 280 mm
		Angled omelet flipper for flipping and transferring omelettes into GN containers. Ergonomic, pain-free round handle. Stainless steel.
2	OMELETTE SCOOP	470 mm, 200 mm

		Angled omelette flipper for flipping and transferring omelettes into GN containers. Ergonomic, pain-free round handle. Stainless steel.
5	3.5 KW INDUCTION COOKER	500 mm, 365 mm, 95 mm, 8 kg
		For intensive use in catering. 6mm Vitro-ceramic. For 120 to 320 mm diameter pans.
3	CONTACT GRILL FOR MEAT / PANINI	L x W x H mm - 410 x 395 x 210, 20 Kg, 2,2 kW, 230 V, 50/60 Hz
		Cast iron contact grill with grooved plate. Contact surface: 340 x 220mm. Thermostat adjustable from 50° to 300°C. Stainless steel body. Removable fat drip tray.
1	CONVEYOR TOASTER	L 450 mm, W 530 mm, H 345 mm, 21kg
		Versatile toaster for waffles, bread buns, bagels, and bread (maximum output of 540 toasted items/hour). - Grills and loading trays can be removed for cleaning. - Front or pass through operation. - Adjustable conveyor belt speed and adjustable feet. - 2 sets of 4 infrared quartz elements individually adjustable to brown items' tops or bottoms separately or at the same time. - Stainless steel bodywork. - 8 infrared quartz tubes. - 230V single-phase, 50Hz.
1	Bread Slicing Machine	Capacity, pcs/h 500 Thickness of slice mm 16-Nov Number of knife pcs 44 - 28 Max. bread length mm 450 Bread height (min. - max.) mm 50 - 160 Width (W) mm 700 Length (L) mm 680 Height (H) mm 1200 Electrical power (220V / 380V) kW 0,55 Weight of machine kg 160

		Provides quick and symmetric bread slicing for the companies which are bread consumption and production. Easy to use and slices the bread without flattening and breaking into pieces through the arrangement lever. Automatically stops at the end of the slicing. Surfaces in contact with the bread, during the slicing are made of stainless steel and are sanitary. It is easy to carry and has an elegant image. Power supply; 220-380 V. Harmonious with high bread. Works silent and without vibration. Body painted with electrostatic paint. The machine is equipped with high safety systems. Stainless steel knives.
3	STAINLESS STEEL ROASTING PAN	600 L mm, 480 W mm, 95 H mm, 2 Th. Mm, 690 L with handles mm
		Rectangular tin with 2 handles. Stainless steel. For all hobs except induction.
3	STAINLESS STEEL ROASTING PAN	400 L mm, 320 W mm, 75 H mm, 2 Th. Mm, 486 L with handles mm
		Rectangular tin with 2 handles. Stainless steel. For all hobs except induction.
3	ALUMINIUM ROASTING PAN RIVETED AND FIDED HANDLES	500 L mm, 400 W mm, 90 H mm, 4 Th. Mm, 550 L with handles mm
3	ALUMINIUM ROASTING PAN RIVETED AND FIDED HANDLES	600 L mm, 480 W mm, 95 H mm, 4 Th. Mm, 660 L with handles mm
4	STOCKPOT	240 Ø mm, 240 H mm, 10,8 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	STOCKPOT	320 Ø mm, 320 H mm, 25 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	STOCKPOT	360 Ø mm, 360 H mm, 36 C l

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STOCKPOT	400 Ø mm, 400 H mm, 50 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	LID for POTS & PANS	120 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	LID for POTS & PANS	140 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	LID for POTS & PANS	160 Ø mm,
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	LID for POTS & PANS	180 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
20	LID for POTS & PANS	200 Ø mm

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
18	LID for POTS & PANS	240 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
20	LID for POTS & PANS	280 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	LID for POTS & PANS	320 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
6	LID for POTS & PANS	360 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	LID for POTS & PANS	400 Ø mm
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPOT	240 Ø mm, 160 H mm, 7 C l

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPOT	280 Ø mm, 185 H mm, 11 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPOT	320 Ø mm, 215 H mm, 17 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPOT	360 Ø mm, 240 H mm, 24 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPOT	400 Ø mm, 270 H mm, 34 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPOT	450 Ø mm, 300 H mm, 47 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STEWPOUT OR CASSEROLE	240 Ø mm, 120 H mm, 5,4 C l

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STEWPOUT OR CASSEROLE	280 Ø mm, 140 H mm, 8,6 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STEWPOUT OR CASSEROLE	320 Ø mm, 160 H mm, 12,8 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STEWPOUT OR CASSEROLE	360 Ø mm, 180 H mm, 18,3 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STEWPOUT OR CASSEROLE	400 Ø mm, 200 H mm, 25 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	STEWPOUT OR CASSEROLE	500 Ø mm, 250 H mm, 49 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUCEPAN	120 Ø mm, 60 H mm, 0,6 C l

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUCEPAN	140 Ø mm, 70 H mm, 1 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUCEPAN	160 Ø mm, 80 H mm, 1,6 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUCEPAN	180 Ø mm, 90 H mm, 2,2 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUCEPAN	200 Ø mm, 100 H mm, 3,1 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUCEPAN	280 Ø mm, 140 H mm, 8,6 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
2	SAUCEPAN	240 Ø mm, 120 H mm, 5,4 C l

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUTEPAN With handle	200 Ø mm, 65 H mm, 2 C I
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUTEPAN With handle	240 Ø mm, 80 H mm, 3,6 C I
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	SAUTEPAN With handle	280 Ø mm, 90 H mm, 5,5 C I
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
6	FRYPAN	200 Ø mm, 35 H mm, 0,8 C I
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	FRYPAN	240 Ø mm, 40 H mm, 1,4 C I
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	FRYPAN	280 Ø mm, 45 H mm, 2,2 C I

		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
6	FLARED SAUTEPAN	200 Ø mm, 65 H mm, 1,8 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	FLARED SAUTEPAN	240 Ø mm, 80 H mm, 3 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
4	FLARED SAUTEPAN	280 Ø mm, 90 H mm, 4,7 C l
		Extra-thick stainless-steel body. "Sandwich" Aluminium heat diffuser base with shape memory for perfect flatness. Extra-thick reinforced upper and lower body edges (trim), polished mirror finish. Reinforced "easypour" rim. Welded stainless steel "stay-cool" handles.
6	CERAMIC FRYPAN	200 Ø mm, 40 H mm, 4 Th. mm
		With its extra-hard ceramic coating, without PTFE, this range for all heat sources, including induction, meets all normal kitchen requirements. It resists high temperatures up to 400°C. Can be used in the oven and is dishwasher-proof. Stainless steel riveted strip handle. Aluminium body with special induction base.
6	CERAMIC FRYPAN	240 Ø mm, 40 H mm, 4 Th. Mm
		With its extra-hard ceramic coating, without PTFE, this range for all heat sources, including induction, meets all normal kitchen requirements. It resists high temperatures up to 400°C. Can be used in the oven and is dishwasher-proof. Stainless steel riveted strip handle. Aluminium body with special induction base.

4	CERAMIC FRYPAN	280 Ø mm, 45 H mm, 4 Th. Mm
		With its extra-hard ceramic coating, without PTFE, this range for all heat sources, including induction, meets all normal kitchen requirements. It resists high temperatures up to 400°C. Can be used in the oven and is dishwasher-proof. Stainless steel riveted strip handle. Aluminium body with special induction base.
4	BLACK STEEL FRYPAN ROUND FRYPAN	300 Ø mm, 3 Th. Mm
		They can be heated sufficiently to create the Maillard reaction cherished by all cooks, thus ensuring good coloring of ingredients without overcooking them. Seasoning process, for almost fat-free cooking. Successive cooking at high temperature: healthy frying pan, bacteria-free.
4	BLACK STEEL FRYPAN ROUND FRYPAN	220 Ø mm, 3 Th. Mm
		They can be heated sufficiently to create the Maillard reaction cherished by all cooks, thus ensuring good coloring of ingredients without overcooking them. Seasoning process, for almost fat-free cooking. Successive cooking at high temperature: healthy frying pan, bacteria-free.
2	BLACK STEEL PAELLA PAN Lyonnaise-style with handles in steel plate with steel handles.	400 Ø mm, 70 H mm, 3 Th. Mm
		They can be heated sufficiently to create the Maillard reaction cherished by all cooks, thus ensuring good coloring of ingredients without overcooking them. Seasoning process, for almost fat-free cooking. Successive cooking at high temperature: healthy frying pan, bacteria-free.
2	STEEL WOK - Traditional wok with wood handle	350 Ø mm, 1 Th. Mm
2	BRUSH FOR WOK	215 mm, 73 Mm
		effective brushing. Coconut fibre brush, wooden handle. 45mm-long fibres.
1	BLACK ROUND CASSEROLE DISH Matt finish.	320 Ø mm, 190 H mm, 8,8 C l

		ENAMELLED CAST IRON, Black interior: long lifespan. - Enamel base: will not scratch cooking hobs or tables. - New handles for greater comfort and ease of use. - Lid delivered with 2 knobs: 1 brass knob and 1 stainless steel knob, special for oven
4	INDIVIDUAL CASSEROLE DISH	120 Ø mm, 101 H mm, 0,6 C l
		ENAMELLED CAST IRON,
2	ROASTING PAN Red. Rectangular.	400 L mm, 250 W mm, 70 H mm, 4,5 C l
		ENAMELLED CAST IRON,
4	STEAMER BASKET	280 Ø mm, 140 H mm, 8,6 C l
		Steamer basket + recipient = steam cooking set
2	BAIN MARIE	180 Ø mm, 180 H mm, 3,6 C l
		Stainless steel body and handles
3	STAINLESS STEEL CONICAL COLANDER	240 Ø mm, 110 H mm, 3,5 C l
3	STAINLESS STEEL CONICAL COLANDER	400 Ø mm, 180 H mm, 15 C l
2	SALAD SPINDRYER SWING XL	For 4 to 5 lettuces. 20 Looter height mm - 459, w more than mm - 460
		Polypropylene body and basket. Supplied with draining tube. HANDLE Multiple gear system: good flexibility and less effort to turn the handle. TRANSPARENCY Polycarbonate transparent lid: easy to see the spin level. BASKET Wide aerated basket: effective spinning. STABILITY Low and wide shape: good stability.
3	WOODEN PAPPARDELLE ROLLING PIN	W pasta mm - 13, N° stripes - 10, L mm - 320, Ø mm - 40
3	WOODEN TAGLIATELLE ROLLING PIN	W pasta mm - 6, N° stripes - 19, L mm - 320, Ø mm - 40
3	WOODEN TAGLIATELLE ROLLING PIN	W pasta mm - 4, N° stripes - 26, L mm - 320, Ø mm - 41

3	GOURMET GRATERS - Zesting grater	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	GOURMET GRATERS - Coarse grater	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	GOURMET GRATERS - Extra coarse grater	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	GOURMET GRATERS - Double-edged grater	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	GOURMET GRATERS - Wide shaver grater for chocolate shavings, truffles...	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	GOURMET GRATERS - Star grater: parmesan	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	GOURMET GRATERS - Mandoline grater	Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.
2	STAINLESS STEEL AUTOMATIC FUNNEL	190 Cl, 185 Ø mm, 180 Total L mm,
		Quick, precise filling for moulds, trays and verrines. - Suitable for liquids. - Instant assembly/disassembly. - Optional Ø 8mm stainless steel wire support. Delivered with: - Two Ø 3 and 6mm interchangeable nozzles. - One Ø 8mm aperture
10	PERFORATED OVEN SHEET, Perforations Ø 3 mm, 4 gripped edges	L mm - 600, W mm - 400, Th. Mm - 1,5, Weight Kg - 2

		PERFORATED ALUMINIUM SHEET The perforations contribute to the circulation of hot air, an ideal baking medium for Exopat mats and Flexipan sheets. Perforations Ø 3 mm. Grippled edges.
10	PERFORATED OVEN SHEET, Perforations Ø 3 mm, 4 gripped edges	L mm - 530, W m - 325, Th. Mm - 1,5, Weight Kg -1,5, GN 1/1
		PERFORATED ALUMINIUM SHEET The perforations contribute to the circulation of hot air, an ideal baking medium for Exopat mats and Flexipan sheets. Perforations Ø 3 mm. Grippled edges.
10	FLAT CHROMED GRID, Chromed steel wire. - 312110	L mm - 600, W mm - 400, N° of Cross pcs - 3, Ø Cross pcs - 5, N° of wires - 28, Ø wires - 2
5	ROUND GRATE, With 3 feet	Ø mm - 200
		Soldered grates in chrome steel generally used to cool cakes after baking.
5	ROUND GRATE, With 3 feet	Ø mm - 240
		Soldered grates in chrome steel generally used to cool cakes after baking.
5	ROUND GRATE, With 3 feet	Ø mm - 280
		Soldered grates in chrome steel generally used to cool cakes after baking.
5	ROUND GRATE, With 3 feet	Ø mm - 320
		Soldered grates in chrome steel generally used to cool cakes after baking.
5	ROUND GRATE, With 3 feet	Ø mm - 360
		Soldered grates in chrome steel generally used to cool cakes after baking.
10	GRID WITH FEET, Stainless steel wire, 312212.	L mm - 600, W mm - 400, N° of Cross pcs - 3, Ø Cross pcs - 5, N° of wires - 28, Ø wires - 2
10	STAINLESS STEEL CONFECTIONARY RACKS, 313503	L mm - 590, W mm - 390, H mm - 19, N° of Cross pcs - 3, Ø Cross pcs - 3, Ø wires - 1
		Square mesh 9 x 9 mm racks with 5 feet. Ideal for drying the small confectionary (up to 1cm). For use with the 600 x 400mm case,

10	STAINLESS STEEL GENESE PAN, 340304	L mm - 600, W mm - 400, H mm - 50
		For biscuits, flans, rice cakes, etc..., straight edges. Watertight, soldered corners. Stainless/steel
6	FLAT STAINLESS-STEEL GRID Stainless steel wire.	L mm - 400, W mm - 300, N° of Cross pcs - 2, Ø Cross pcs - 4, N° of wires - 22, Ø wires - 2
6	FLAT STAINLESS-STEEL GRID Stainless steel wire.	L mm - 600, W mm - 400, N° of Cross pcs - 3, Ø Cross pcs - 5, N° of wires - 29, Ø wires - 2
6	FLAT STAINLESS-STEEL GRID Stainless steel wire.	L mm - 600, W mm - 400, N° of Cross pcs - 2, Ø Cross pcs - 6, N° of wires - 24, Ø wires - 3
6	FLAT STAINLESS-STEEL GRID Stainless steel wire.	L mm - 800, W mm - 600, N° of Cross pcs - 2, Ø Cross pcs - 7, N° of wires - 22, Ø wires - 3
10	EXOPAN FLUTED PIE PAN WITH REMOVABLE BOTTOM, For easy mould removal.	Ø mm - 160, H mm - 20
10	EXOPAN FLUTED PIE PAN WITH REMOVABLE BOTTOM, For easy mould removal.	Ø mm - 200, H mm - 25
10	EXOPAN FLUTED PIE PAN WITH REMOVABLE BOTTOM, For easy mould removal.	Ø mm - 240, H mm - 25
10	EXOPAN PLAIN PIE PAN	Ø mm - 100, H mm - 21, U.V. - 12
10	EXOPAN PLAIN PIE PAN	Ø mm - 120, H mm - 21, U.V. - 1
10	EXOPAN PLAIN PIE PAN	Ø mm - 140, H mm - 22, U.V. - 2
30	EXOGLOSS® INDIVIDUAL BRIOCHE MOULD	Ø mm - 70, H mm - 28, Waves - 12, U.V. - 24

10	ASSORTED PETIT FOUR EXOPAN MOULDS	Deep boat-shaped, L 65 mm
10	ASSORTED PETIT FOUR EXOPAN MOULDS	small brioche 35
10	ASSORTED PETIT FOUR EXOPAN MOULDS	square fluted, - 38 x 38 mm
10	ASSORTED PETIT FOUR EXOPAN MOULDS	fluted round 45
10	ASSORTED PETIT FOUR EXOPAN MOULDS	deep round 35
10	ASSORTED PETIT FOUR EXOPAN MOULDS	plain round 40
10	ASSORTED PETIT FOUR EXOPAN MOULDS	round marguerite
10	ASSORTED PETIT FOUR EXOPAN MOULDS	streaked oval L 50 mm
10	ASSORTED PETIT FOUR EXOPAN MOULDS	diamond shaped. - L 57 mm
10	ASSORTED PETIT FOUR EXOPAN MOULDS	streaked square - 40 mm x 40 mm
5	Soft silicon moulds - HALF SPHERE	No - 15, Ø mm - 43, H mm - 20

		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
5	Soft silicon moulds - HALF SPHERE	No - 6, Ø mm - 70, H mm - 35
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
5	Soft silicon moulds - MADELEINE MOULD	No - 15, L mm - 44, W mm - 34, H mm - 10
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
5	Soft silicon moulds - MADELEINE MOULD	No - 9, L mm - 68, W mm - 38, H mm - 8
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
6	Soft silicon moulds - MINI CAKE	No - 12, Ø mm - 75, H mm - 30,
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).

6	Soft silicon moulds - ROUND DARIOLE	No - 15, Ø mm - 45, H mm - 45,
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
6	Soft silicon moulds - CANNELE BORDEAUX	No - 18, Ø mm - 35, H mm - 35,
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
6	Soft silicon moulds - MINI-MUFFINS	No - 15, Ø mm - 45, H mm - 30,
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
6	Soft silicon moulds - MUFFINS	No - 6, Ø mm - 70, H mm - 38,
		Portion management. - Easy removal from mould. - Perfect shapes. - Imprints resistant to deformation over time. - Strong mechanical resistance (unless using pointed or sharp tools). - Excellent resistance to washing cycles up to 90°C and to industrial detergents. - Size GN 1/3, 300 x 175mm. - Easy to handle on GN 1/1 plate (3 per plate).
6	EXTENDIBLE FRAME	Dim. Mini - L mm - 300, W mm - 200, Dim. Max - L mm - 560, W mm - 360, H mm - 45
		For custom dessert production. Rigid, large thickness (2mm). Frame composed of 4 interlocking stainless steel parts. H: 45mm

6	EXTENDIBLE FRAME	Dim. Mini - L mm - 200, W mm - 150, Dim. Max - L mm - 360, W mm - 270, H mm - 45
		For custom dessert production. Rigid, large thickness (2mm). Frame composed of 4 interlocking stainless steel parts. H: 45mm
3	EXOGLASS® ROUND CUTTER BOX With a box for storage.	9 even fluted cutter 20 to 100 Ø mm, 7 uneven fluted cutter 35 to 95 Ø mm, 8 even plain cutter 30 to 100 Ø mm, 7 uneven plain cutter 35 to 95 Ø mm
6	TRIANGULAR CLEANING SPATULA	overall L mm - 245, W mm 100
		Very rigid blade, bevelled cutting edge. Ergonomic handle moulded from a casting in black polypropylene. Ideal model for scraping oven sheets. Offered on a plastic card. Stainless steel, plastic handle.
2	BOX OF 10 INTERCHANGEABLE DECOARTING TUBES	U2 - Pack of 2 plain nozzles Ø 2,5 mm U3 - Pack of 2 plain nozzles Ø 4 mm U4 - Pack of 2 plain nozzles Ø 5,5 mm U6 - Pack of 2 plain nozzles Ø 8,5 mm C6 - Pack of 2 ridged nozzles D8 - Pack of 2 ridged nozzles E8 - Pack of 2 ridged nozzles NID - Pack of 2 nest nozzles Ø 14 mm PF10 - Pack of 2 petits fours nozzles FE2 - Pack of 2 flat leaf nozzles 0,4 x 7 mm BU8 - Pack of 2 yule log tube 0,8 x 19,8 mm
		Suitable for all types of pastry bags and simple to use. Tube can be changed without emptying the bag. Leakproof and hygienic assembly. Box of 10 tubes: 3 fluted (E8, D8, and C6), 3 plain (U6, U4, and U2), 1 log tube BU 8, 1 nest tube, 1 petit four tube PF 10 and 1 leaf tube no. 2 as well as 2 impermeable couplers with adjustable tips.
8	"STABILODECOR" REVOLVING CAKE STAND	Ø mm - 320, H mm - 95, Weight Kg - 2
		Aluminium, mounted on ball rollers in a heavy, cast Aluminium foot and with anti-slip rubber skids.
8	DOUGH SCRAPER Polypropylene.	L mm - 113, W mm - 75, (A)

8	DOUGH SCRAPER Polypropylene.	L mm - 128, W mm - 90, (B)
8	DOUGH SCRAPER Polypropylene.	L mm - 148, W mm - 99, (C)
4	BEECHWOOD ROLLING PIN WITH HANDLES	L mm - 300, L mm with handles - 580
		Rolling pin with handles on ball bearings. Very sturdy for extensive use. Beechwood roll of Ø 80 mm. Beechwood handles. Stainless steel mounting
4	BEECHWOOD ROLLING PIN WITH HANDLES	L mm - 400, L mm with handles - 680
		Rolling pin with handles on ball bearings. Very sturdy for extensive use. Beechwood roll of Ø 80 mm. Beechwood handles. Stainless steel mounting
3	POLYETHYLENE ROLLING PIN	L mm - 430, Ø mm - 43
		Plain model, single piece without handle. Washable
3	ALUMINIUM ROLLING PINS	Rolling L mm - 380, Rolling Ø mm - 90, Weight Kg -1,4
		Handles rotating on bearings. Overall length: 600 mm.
2	CROISSANTS CUTTER	350 mm, 210mm, 97 mm
		For cutting perfectly uniform croissants quickly and easily. Ergonomic handles, bevelled cutting part in stainless steel.
2	EXTENDABLE 5 WHEEL MULTICUT ROLLER	(1) N° wheels - 5, (2) N° stripes - 4
		Cuts out even 10 to 120mm wide strips. Stainless steel. Ø 55mm cutting wheels
3	DOUGH CUTTING WHEEL, Black plastic handle Serrated.	L mm - 183, Ø mm - 60
3	DOUGH CUTTING WHEEL, Black plastic handle Plain.	L mm - 183, Ø mm - 60

3	ROLLER DOCKER	L mm - 125
		Very wide for quick, even pricking. Polyamide roller, polypropylene handle.
10	KITCHEN BRUSH	W mm - 40, Brush L mm - 40
		POLYAMIDE FIBRE BRUSH Bristles in synthetic fibre, food contact grade. Handle and collar in composite material.
10	KITCHEN BRUSH	W mm - 50, Brush L mm - 41
		POLYAMIDE FIBRE BRUSH Bristles in synthetic fibre, food contact grade. Handle and collar in composite material.
3	BLOWTORCH	W mm - 70, L mm - 130, H mm - 160, Capacity ml - 20
		For sticking together sugar work. Easy grip. Quick refilling with universal butane lighter refills. Adjustable flame. Piezo ignition. Incorporated base. Weight: 300g.
1	Chemical cabinet	Solid and Durable Construction: Solid, high-quality, scratch-resistant outer body with textured, powder-coated surface
		No unauthorized use: lockable doors with cylinder lock (integrated in the revolving handle)
		Easy alignment: adjustable feet to compensate for uneven floors
		Ventilation openings at the bottom of the cabinet.
		Interior dimensions (length x width x height) 493 x 996 x 1835 mm
		Exterior Dimensions (D x W x H) 350 x 1055 x 1950 mm
		No. of shelves 3 (powder coated rolled steel)
		1 perforated insert, 1 bottom sump (galvanized rolled steel)
		No. of doors 2
		Door model Finned
		Material Steel
		Weight (metric) 116.50 kg
1	Janitorial Cupboard	The Cupboard is supplied with 3-point locking with two keys as standard
		Anti-bacteria powder coated finish
		Metal non-rusting

		Door stiffeners for added security
		Welded frame for extra strength
		Top shelf and 3 adjustable halves shelves.
		Dimensions (h x w x d) mm 1830 x 915 x 457 mm

Delivery Requirements

Delivery Requirements	
Delivery date and time	Bidder shall deliver the goods 45 days after Contract signature.
Delivery Terms Incoterms 2020	45 days. Delivery terms should be followed by named place/destination point.
Customs clearance (must be linked to INCOTERM)	<input type="checkbox"/> Not applicable Shall be done by: <input type="checkbox"/> Name of organisation (where applicable) <input checked="" type="checkbox"/> Supplier/bidder <input type="checkbox"/> Freight Forwarder
Exact Address(es) of Delivery Location(s)	Indoor Sports Complex, 2nd Floor, Hulhumale, Male' City, Maldives
Distribution of shipping documents (if using freight forwarder)	N/A
Packing Requirements	Supplier should provide "shipping marks" on all packages: 1. Consignee; 2. Destination; 3. Port of unloading; 4. Project identification; 5. Order number; and 6. Case number
Training on Operations and Maintenance	Required
Warranty Period	Minimum 1 Year
After-sales service and local service support requirements	Required
Preferred Mode of Transport	Sea

ANNEX 2: QUOTATION SUBMISSION FORM

Bidders are requested to complete this form, including the Company Profile and Bidder's Declaration, sign it and return it as part of their quotation along with Annex 3: Technical and Financial Offer. The Bidder shall fill in this form in accordance with the instructions indicated. No alterations to its format shall be permitted and no substitutions shall be accepted.

Name of Bidder:	Click or tap here to enter text.	
RFQ reference:	Click or tap here to enter text.	Date: Click or tap to enter a date.

Company Profile

Item Description	Detail
Legal name of bidder or Lead entity for JVs	Click or tap here to enter text.
Legal Address, City, Country	Click or tap here to enter text.
Website	Click or tap here to enter text.
Year of Registration	Click or tap here to enter text.
Legal structure	Choose an item.
Are you a UNGM registered vendor?	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, insert UNGM Vendor Number
Quality Assurance Certification (e.g. ISO 9000 or Equivalent) (If yes, provide a Copy of the valid Certificate):	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Does your Company hold any accreditation such as ISO 14001 or ISO 14064 or equivalent related to the environment? (If yes, provide a Copy of the valid Certificate):	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Does your Company have a written Statement of its Environmental Policy? (If yes, provide a Copy)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Does your organization demonstrate significant commitment to sustainability through some other means, for example internal company policy documents on women empowerment, renewable energies or membership of trade institutions promoting such issues (If yes, provide a Copy)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

Is your company a member of the UN Global Compact	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
Bank Information	Bank Name: Click or tap here to enter text. Bank Address: Click or tap here to enter text. IBAN: Click or tap here to enter text. SWIFT/BIC: Click or tap here to enter text. Account Currency: Click or tap here to enter text. Bank Account Number: Click or tap here to enter text.			
Previous relevant experience: 3 contracts				
Name of previous contracts	Client & Reference Contact Details including e-mail	Contract Value	Period of activity	Types of activities undertaken

Bidder's Declaration

Yes	No	
<input type="checkbox"/>	<input type="checkbox"/>	Requirements and Terms and Conditions: I/We have read and fully understand the RFQ, including the RFQ Information and Data, Schedule of Requirements, the General Conditions of Contract, and any Special Conditions of Contract. I/we confirm that the Bidder agrees to be bound by them.
<input type="checkbox"/>	<input type="checkbox"/>	I/We confirm that the Bidder has the necessary capacity, capability, and necessary licenses to fully meet or exceed the Requirements and will be available to deliver throughout the relevant Contract period.
<input type="checkbox"/>	<input type="checkbox"/>	Ethics: In submitting this Quote I/we warrant that the bidder: has not entered into any improper, illegal, collusive or anti-competitive arrangements with any Competitor; has not directly or indirectly approached any representative of the Buyer (other than the Point of Contact) to lobby or solicit information in relation to the RFQ ;has not attempted to influence, or provide any form of personal inducement, reward or benefit to any representative of the Buyer.
<input type="checkbox"/>	<input type="checkbox"/>	I/We confirm to undertake not to engage in proscribed practices, , or any other unethical practice, with the UN or any other party, and to conduct business in a manner that averts any financial, operational, reputational or other undue risk to the UN and we have read the United Nations Supplier Code of Conduct : https://www.un.org/Depts/ptd/about-us/un-supplier-code-conduct and acknowledge that it provides the minimum standards expected of suppliers to the UN.
<input type="checkbox"/>	<input type="checkbox"/>	Conflict of interest: I/We warrant that the bidder has no actual, potential, or perceived Conflict of Interest in submitting this Quote or entering a Contract to deliver the Requirements. Where a Conflict of Interest arises during the RFQ process the bidder will report it immediately to the Procuring Organisation's Point of Contact.
<input type="checkbox"/>	<input type="checkbox"/>	Prohibitions, Sanctions: I/We hereby declare that our firm, its affiliates or subsidiaries or employees, including any JV/Consortium members or subcontractors or suppliers for any part of the contract is not under procurement prohibition by the United Nations, including but not limited to prohibitions derived from the Compendium of United Nations Security Council Sanctions Lists and have not been suspended, debarred, sanctioned or otherwise identified as ineligible by any UN Organization or the World Bank Group or any other international Organization.
<input type="checkbox"/>	<input type="checkbox"/>	Bankruptcy: I/We have not declared bankruptcy, are not involved in bankruptcy or receivership proceedings, and there is no judgment or pending legal action against them that could impair their operations in the foreseeable future.

Yes	No	
<input type="checkbox"/>	<input type="checkbox"/>	Offer Validity Period: I/We confirm that this Quote, including the price, remains open for acceptance for the Offer Validity.
<input type="checkbox"/>	<input type="checkbox"/>	I/We understand and recognize that you are not bound to accept any Quotation you receive, and we certify that the goods offered in our Quotation are new and unused.
<input type="checkbox"/>	<input type="checkbox"/>	By signing this declaration, the signatory below represents, warrants and agrees that he/she has been authorised by the Organization/s to make this declaration on its/their behalf.

Signature: _____

Name: Click or tap here to enter text.

Title: Click or tap here to enter text.

Date: Click or tap to enter a date.

ANNEX 3: TECHNICAL AND FINANCIAL OFFER - GOODS

Bidders are requested to complete this form, sign it and return it as part of their bid along with Annex 2: Quotation Submission Form. The Bidder shall fill in this form in accordance with the instructions indicated. No alterations to its format shall be permitted and no substitutions shall be accepted.

Name of Bidder:	Click or tap here to enter text.	
RFQ reference:	Click or tap here to enter text.	Date: Click or tap to enter a date.

Currency of the Quotation: Click or tap here to enter text.					
INCOTERMS: Click or tap here to enter text.					
Item No	Description	UOM	Qty	Unit price	Total price
1.	Click or tap here to enter text.				
2.	Click or tap here to enter text.				
3.	Click or tap here to enter text.				
4.	Click or tap here to enter text.				
5.	Click or tap here to enter text.				
Total Price					
Transportation Price					
Insurance Price					
Installation Price					
Training Price					
Other Charges (specify)					
Total Final and All-inclusive Price					

Compliance with Requirements

	You Responses		
	Yes, we will comply	No, we cannot comply	If you cannot comply, pls. indicate counter - offer
Minimum Technical Specifications	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Delivery Term (INCOTERMS)	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Delivery Lead Time	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Warranty and After-Sales Requirements	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Validity of Quotation	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Payment terms	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Other requirements [pls. specify]	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.

Other Information:

Estimated weight/volume/dimension of the Consignment:	Click or tap here to enter text.
Country/ies of Origin: <i>(if export licence required this must be submitted if awarded the contract)</i>	Click or tap here to enter text.

I, the undersigned, certify that I am duly authorized to sign this quotation and bind the company below in event that the quotation is accepted.	
<i>Exact name and address of company</i> Company NameClick or tap here to enter text. Address: Click or tap here to enter text. Click or tap here to enter text. Phone No.:Click or tap here to enter text. Email Address:Click or tap here to enter text.	Authorized Signature: Date:Click or tap here to enter text. Name:Click or tap here to enter text. Functional Title of Authorised Signatory:Click or tap here to enter text. Email Address: Click or tap here to enter text.

ANNEX 3: TECHNICAL AND FINANCIAL OFFER - SERVICES

Bidders are requested to complete this form, sign it and return it as part of their quotation along with Annex 2 Quotation Submission Form. The Bidder shall fill in this form in accordance with the instructions indicated. No alterations to its format shall be permitted and no substitutions shall be accepted.

Name of Bidder:	Click or tap here to enter text.	
RFQ reference:	Click or tap here to enter text.	Date: Click or tap to enter a date.

Technical Offer

Provide the following:

- a brief description of your qualification, capacity and expertise that is relevant to the Terms of Reference.
- a brief methodology, approach and implementation plan;
- team composition and CVs of key personnel

Financial Offer

Provide a lump sum for the provision of the services stated in the Terms of Reference your technical offer. The lump sum should include all costs of preparing and delivering the Services. All daily rates shall be based on an eight-hour working day.

Currency of Quotation: Click or tap here to enter text.

Ref	Description of Deliverables	Price
1.		
2.		
3.		
4.		
5.		
Total Price		

Breakdown of Fees

Personnel / other elements	UOM	Qty	Unit Price	Total Price
Personnel				
e.g. Project Manager/Team Leader	day			
Other expenses				
International flights				

Subsistence allowance				
Local Transportation				
Communication				
Other Costs: (please specify)				
Total				

Compliance with Requirements

	You Responses		
	Yes, we will comply	No, we cannot comply	If you cannot comply, pls. indicate counter - offer
Delivery Lead Time	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Validity of Quotation	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Payment terms	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Other requirements [pls. specify]	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.

I, the undersigned, certify that I am duly authorized to sign this quotation and bind the company below in event that the quotation is accepted.	
<i>Exact name and address of company</i> Company Name Click or tap here to enter text. Address: Click or tap here to enter text. Click or tap here to enter text. Phone No.: Click or tap here to enter text. Email Address: Click or tap here to enter text.	Authorized Signature: Date: Click or tap here to enter text. Name: Click or tap here to enter text. Functional Title of Authorised Signatory: Click or tap here to enter text. Email Address: Click or tap here to enter text.

ANNEX 3: TECHNICAL AND FINANCIAL OFFER – WORKS

Bidders are requested to complete this form, sign it and return it as part of their quotation along with Annex 2 Quotation Submission Form. The Bidder shall fill in this form in accordance with the instructions indicated. No alterations to its format shall be permitted and no substitutions shall be accepted.

Name of Bidder:	Click or tap here to enter text.	
RFQ reference:	Click or tap here to enter text.	Date: Click or tap to enter a date.

Technical Offer

Provide the following:

- a brief description of your qualification and capacity that is relevant to the Scope of Works;
- a brief method statement and implementation plan;
- team composition and CVs of key personnel

Financial Offer

Description of Works	UOM	Qty	Unit Price	Total Price
Total				

Compliance with Requirements

	You Responses		
	Yes, we will comply	No, we cannot comply	If you cannot comply, pls. indicate counter - offer
Delivery Lead Time	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Validity of Quotation	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Payment terms	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.
Other requirements [pls. specify]	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.

I, the undersigned, certify that I am duly authorized to sign this quotation and bind the company below in event that the quotation is accepted.	
Exact name and address of company Company Name: Click or tap here to enter text. Address: Click or tap here to enter text. Click or tap here to enter text. Phone No.: Click or tap here to enter text. Email Address: Click or tap here to enter text.	Authorized Signature: Date: Click or tap here to enter text. Name: Click or tap here to enter text. Functional Title of Authorised Signatory: Click or tap here to enter text. Email Address: Click or tap here to enter text.