

Fine Dine

PROFESSIONAL TABLETOP & BAR



CATALOGUE 2025



Fine Dine

PROFESSIONAL TABLETOP & BAR

Catalogue 2025

Porcelain



Trays



Glass



Cutlery



Chafing dishes



Buffet systems



Melamine



Buffet equipment



Kitchenware



Catering appliances



Bar furniture



Cooling technology



Ice makers



Bar appliances





EXPERIENCE IN EVERY DETAIL

At Fine Dine, we specialise in creating the highest quality products for the catering industry. Our range includes primarily porcelain, which forms the heart of our collection, as well as cutlery, buffet equipment and barware. Each product is a combination of elegance, functionality and durability, created with passion and precision.

Our process in 4 steps



WE DESIGN

It all starts with an idea. Our design team works to create modern, ergonomic and stylish designs. We use the latest technology to ensure that each project is not only aesthetically pleasing but also functional.



PRODUCTION

Our products are manufactured in modern factories using advanced machinery and tools. Each component – from the porcelain to the cutlery – is precisely made with the highest quality materials to ensure durability and excellent quality.



Why Fine Dine?

- **Porcelain of the highest quality:** This is our speciality – elegant, durable and functional.
- **Comprehensive range:** Cutlery, buffet equipment and barware to complete our collection.
- **Innovative designs:** We combine design with practicality.
- **Europe-wide delivery:** We deliver our products to customers throughout Europe.

Fine Dine embodies a lifestyle of elegance and attention to detail. Join the ranks of satisfied customers and discover what true excellence is.



WE STORE

The finished products are delivered to our state-of-the-art warehouse, where they are carefully stored and prepared for dispatch. Thanks to our efficiently organised logistics, we ensure swift order processing.



WE DELIVER

Our products reach customers throughout Europe. By working with reliable logistics partners, we guarantee safe and timely delivery.



ERNEST JAGODZIŃSKI – FINE DINE BRAND AMBASSADOR

Culinary Excellence Meets Elegance –
Ernest Jagodziński joins the Fine Dine Family.

We are delighted to welcome an outstanding chef, Ernest Jagodziński, to the Fine Dine team as our brand ambassador. His unparalleled talent, passion, and culinary vision perfectly reflect the values we uphold: design excellence, reliable functionality and uncompromising quality.

Ernest Jagodziński has left an indelible mark on Polish gastronomy.

His professional path has been a string of successes, from his first steps in renowned restaurants such as 99 and Sens, to taking the position of Executive Chef in the prestigious Cucina restaurant in Poznan's City Park. His culinary artistry has been honoured by the prestigious Gault&Millau Poland guide, which awarded him the title of "Chef of Tomorrow".

Ernest is also a winner of numerous international culinary competitions, including the prestigious Chefs en Or in Paris and the Bocuse d'Or.

"I do not consider myself a successful man, but I humbly admit that gastronomy is my passion and hard work is the key to achieving my goals. The countless hours spent in the kitchen have taught me respect for the product, humility and the conviction that passion and heart put into one's work bring the greatest satisfaction," says Ernest Jagodziński.

Working with Ernest Jagodziński is a natural partnership for Fine Dine.

For years, we have supported catering professionals by offering them porcelain and equipment of the highest quality. Our collections combine unparalleled durability, timeless design and functionality that are essential in the dynamic world of modern catering.

Ernest Jagodziński



BARMATIC ACADEMY – THE KEY TO YOUR BAR'S SUCCESS

Discover the secrets of effective bar management and increase your profits!

Barmatic Academy is an innovative training programme designed for bar, café, pub, club, and restaurant owners and managers. Led by Max Warno, an experienced Bar Fine Dine Project Manager, the programme offers practical knowledge and proven strategies to help you build a profitable and efficiently managed establishment. During the intensive workshop, participants will gain comprehensive knowledge:

- **Bar management fundamentals:** Work organisation, staff management, cost control.
- **Optimisation of the bar offer:** Assortment selection, menu creation, pricing strategies.
- **Selection and use of bar equipment:**
 - Find out which equipment is essential for your premises and which can add value.
 - Learn techniques for using equipment effectively to increase productivity and profits.

- Learn how to select equipment tailored to the specifics of your premises, taking into account size, style and customer expectations.
- Understand how investing in quality bar equipment translates into time savings, cost reductions and customer satisfaction.
- Practical demonstrations on Barmatic equipment so that you can experience its reliability and innovation.
- **Inventory management and loss control:** Loss minimisation, warehouse optimisation.
- **Marketing and promotion of the bar:** Brand building, strategies to attract customers.
- **Opening the bar from A to Z:** Practical tips, avoiding common pitfalls.

Each training session is conducted using the quality Barmatic bar equipment, allowing participants to experience and appreciate the unique properties of our products in a practical way.





FINE DINE PLATING MASTERCLASS – MASTERFUL COMPOSITIONS WITH ERNEST JAGODZIŃSKI

Discover the Art of Presentation under the Eye of a Culinary Master

As part of our fruitful collaboration with Fine Dine, Ernest Jagodziński, a distinguished chef and ambassador of our brand, is leading an exclusive Fine Dine Plating Masterclass. These unique workshops, designed for Fine Dine customers and distributors, offer a one-of-a-kind opportunity to explore the art of fine dining plating under the guidance of a recognised expert.

During intensive and inspiring sessions, participants refine their plating skills in creative dish presentation, exploring:

- **Latest trends in food arrangement:** Participants will learn the latest techniques and inspirations from the world of fine dining.
- **Experimentation with serving forms:** The workshop encourages creative thinking and the search for unique

ways of presenting dishes.

- **The full potential of Fine Dine porcelain:** Participants learn how to use the aesthetic and functional qualities of our products to create unforgettable compositions.
- **Networking and knowledge-sharing:** The workshop provides a platform to network and exchange knowledge with other industry professionals.

Fine Dine plans to organise more than a dozen editions of the Plating Masterclass in 2025, demonstrating our commitment to developing the catering industry and supporting professionals. Each training course is conducted using the highest quality Fine Dine porcelain, allowing participants to really experience the and appreciation of the unique qualities of our products.

PLATES4CHEFS – CULINARY WORKS OF ART ON FINE DINE PLATES

We present the impressive
Effects of Action PLATES4CHEFS 2024!



Chef Piotr Prokop
Hotel Belvedere Resort & SPA



Chef Arkadiusz Chwałek,
Castle Mill Krapkowice

We are proud to present the results of the already completed PLATES4CHEFS 2024 campaign, which was a huge success! This unique initiative, bringing together the world of culinary with the art of dish presentation, once again met with an enthusiastic reception among leading chefs in Poland. Several hundred renowned chefs have taken part in previous editions of the PLATES4CHEFS campaign, and the results so far are impressive and testify to its growing popularity:

- **4 editions, hundreds of chefs:** the PLATES4CHEFS campaign has become a permanent fixture on the calendar of events in the catering industry, with successive editions attracting increasing interest.
- **Inspiring compositions on social media:** Social media was flooded with photos of extraordinary dishes that showcase the full potential of our 2024 collection.

- **Culinary masterpieces on Fine Dine plates:** Each dish presented proves that our porcelain provides the perfect backdrop for culinary visions, allowing chefs to fully express their talent and creativity.

We are proud to see how professionals use our plates to create true works of art that impress with both taste and aesthetics.

Follow our social media profiles now, where we will announce the next edition of the PLATES4CHEFS 2025 campaign! Stay tuned and do not miss out on more inspiring creations!

Follow us under the hashtags:
plates4chefs and FineDine2025





FIND US:

Fine Dine Europe Sp. z o.o.
ul. Firmowa 12
62-023 Robakowo
+48 783 282 759
e-mail: export@finedine.pl
www.finedine.pl

CUSTOMER SERVICE HOTLINE: +48 783 282 759

Central Warehouse
Składowa 3
62-023 Koninko near Poznań

Online store
www.finedine.pl





WELCOME TO OUR FLAGSHIP SHOWROOM!

Visit us at 33 Towarowa Street in Warsaw and discover the latest solutions for your catering business.

Why visit us?

- **Comprehensive offer for professionals**
- **Fine Dine à la carte and banquet porcelain** – elegant and functional tableware for a variety of catering services.
- **Churchill brand porcelain** – luxurious finish, hand-decoration and modern or classic design
- **Porland porcelain** – modern porcelain with a minimalist style.
- **Ove cutlery** – high-quality cutlery with an ergonomic design.
- **Rona and Lav glassware** – glasses and goblets with sophisticated shapes, ideal for professional service.
- **Fine Dine buffet equipment** – functional and aesthetically pleasing solutions for buffet arrangements.
- **Barmatic bar equipment** – professional bar equipment.
- **Hamilton Beach Commercial appliances** – reliable kitchen and bar equipment for intensive use.
- **Professional advice** – our experts will help you select the ideal solutions for restaurants, hotels, cafés, bars and event spaces.
- **Direct contact with the products** – where you can see, touch, and test the latest collections before you buy.

Opening hours

Monday – Friday: 9:00 – 18:00

Saturday: 10:00 – 16:00

You are welcome!



PRESENTATION SYSTEM

At Fine Dine, we believe that success lies in combining exceptional products with exemplary collaboration. Therefore, with our distributors in mind, we have developed a special presentation system to help them effectively promote our reliable solutions to any catering establishment.

In addition to standard solutions, we also offer:
The possibility to individually design a presentation system according to the customer's needs.
Access to an extensive library of marketing materials to help promote Fine Dine products and the brands we distribute.
Professional training for shop staff to ensure they are knowledgeable about the products and the ability to present them.
We highlight retail outlets with Fine Dine displays on our , which further enhances the their visibility and attractiveness to potential customers.

Investing in a Fine Dine presentation system means:

- increase product sales.
- strengthening the shop's image as a professional business partner.
- improving customer service and making it easier for customers to find out about products.

Take advantage of our offer and create a unique Fine Dine presentation area in your shop!

OVE



OVE CUTLERY CASE

code	€
991186	on request



FineDine



FINE DINE PLATE HOLDER

code	mm	€
991181	100x170x(H)115	on request



OVE CUTLERY RACK

code	€
991272	on request



OVE SALES RACK

- freely configurable
- bespoke



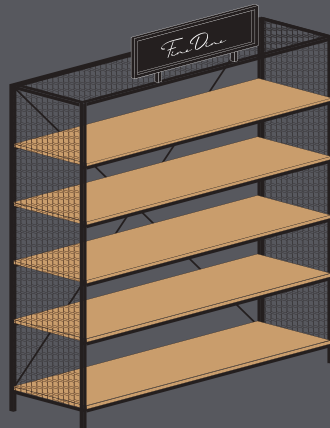
EXHIBITOR FOR OVE CUTLERY

code	€
811337	on request



FINE DINE DISPLAY TABLE

code	mm	€
991185	1800x900x(H)750	on request



FINE DINE PRESENTATION RACK

code	mm	€
991182	1380x450x(H)2250	on request



FINE DINE SALES RACK

- freely configurable
- bespoke

TABLE OF CONTENTS

16 Porcelain

- 28 À la carte porcelain
- 84 Banquet porcelain
- 114 Tableware accessories

118 Trays

- 118 Montana trays
- 119 Nevada trays

120 Glassware

- 120 Wine glasses
- 123 Tumblers
- 131 Other glassware
- 135 Carafes & jugs

138 Cutlery

- 138 Ove cutlery
- 158 Polishers

160 Chafing dishes

- 168 De Luxe Black
- 170 De Luxe Madeira
- 172 De Luxe
- 174 Premium
- 176 Cast iron cookware
- 178 Heating elements



OUR BRANDS





182



184



210



218



273



258



270



252



236

180 Buffet Equipment

- 182 Madeira system
- 188 Vetro system
- 190 Skiatos system
- 194 Porcelain buffetware
- 207 Glass buffetware
- 209 Finger food dishes

201 Melamine

210 Buffet appliances

224 Catering equipment

- 224 Glass racks
- 226 Thermal containers
- 229 Carts
- 232 Catering furniture

236 Modular Oxygen system

246 Bar cooling technology

252 Ice makers

258 Bar appliances

- 258 Blenders
- 265 Citrus presses
- 266 Juicers
- 268 Ice crushers

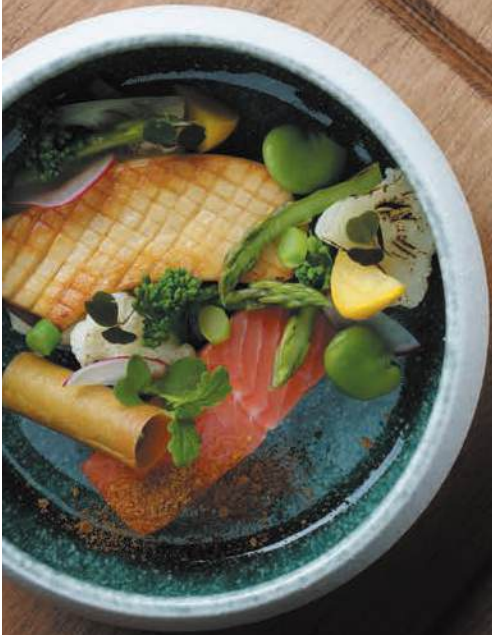
270 Bar accessories



①



②



④





FINE DINING CONCEPT

Fine dining restaurants are places with elegant decor, paying attention to the smallest details, where guests' comfort comes first.

The cuisine in fine dining restaurants is refined haute cuisine dishes, prepared with the greatest care and attention to detail. Seasonal products of the highest quality are standard here, and innovative flavour compositions delight the palate.

An integral element of a fine dining restaurant is also elegant and stylish tableware, which adds shine to each dish and creates a unique atmosphere.

1. Fiord presentation plate 788516; p. 35
2. Madeira serving board 504727; p. 112
3. Fizz wide rim deep plate 788608; p. 35
4. Fizz presentation plate 788523; p. 35

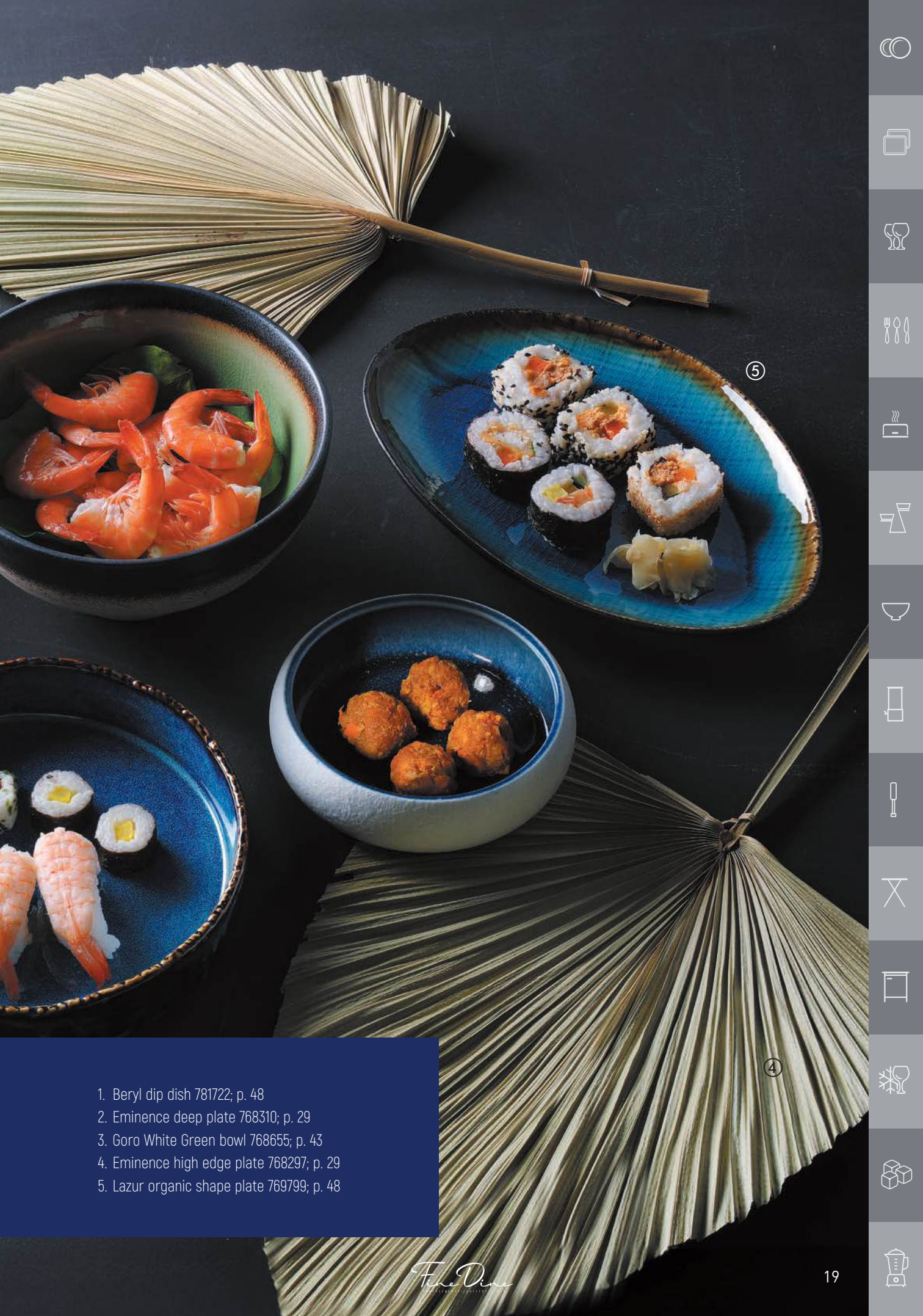




ASIAN CONCEPT

Gastronomy has been booming for some time now regarding places serving Asian-style dishes. Poles like to go to bars and restaurants for sushi, ramen or pad thai. This cuisine is characterised by fresh ingredients and excellent spices. Serving meals is considered an element of culture and

national identity in many parts of Asia, so you must remember appropriate tableware. At Fine Dine, the selection of products intended for this segment of the restaurant market is as rich and diverse as the flavours of Asia.



⑤

④

1. Beryl dip dish 781722; p. 48
2. Eminence deep plate 768310; p. 29
3. Goro White Green bowl 768655; p. 43
4. Eminence high edge plate 768297; p. 29
5. Lazur organic shape plate 769799; p. 48



①

AMERICAN CONCEPT

American cuisine has been very popular in Poland for many years. Burgers have become a permanent part of the menu of many restaurants and it is no longer just an inexpensive fast food, the market is developing strongly towards exquisite, high-quality sandwiches. American restaurants attract people not only with burgers and fries but also with a cuisine full of steaks, grilled dishes and characteristic desserts. At Fine Dine, you will find burger and steak plates in many colours and sizes, serving boards, baskets for fries, as well as sharp and solid steak cutlery.

1. Arando presentation plate 779774; p. 61
2. Ammonite pasta plate 200230; p. 52
3. Goro Brown Green bowl 768723; p. 43
4. Mykonos steak knife 782866; p. 157





①

②

ITALIAN CONCEPT

Italian cuisine is one of the most popular and it is famous not only for the unique taste, aroma and appearance of the dishes but also for the deeply rooted custom of celebrating meals, using traditional recipes and fresh ingredients. You can prepare Italian dishes with exceptional care, without having to worry about dedicated tableware. We offer a wide selection of solid, porcelain pizza and pasta plates, as well as a range of accessories that will make your guests feel a truly Italian atmosphere.

1. Topaz rectangular dish 781814; p. 47
2. Constasy flat plate 768402; p. 29
3. Olive shallow bowl 778807; p. 62





①

②

③



④

SPANISH CONCEPT

Spanish cuisine delights with its explosion of colours, aromas and Mediterranean flavours. The most famous Spanish dishes are undoubtedly paella and gazpacho, but tapas also compete for this honourable title. There are countless versions of tapas, cold and warm snacks, which in Spain are served with drinks or as an appetiser before the main course, and they have also gained recognition in our domestic restaurants. We pay increasingly more attention to the way dishes are presented, so when serving tapas, we recommend choosing tableware in many sizes, functions and colours to guarantee your guests a real Spanish fiesta.

1. Mia mug 768594; p. 44
2. Ammonite flat plate 200209; p. 52
3. Moon organic shape plate 774793; p. 45
4. Constancy presentation plate 768525; p. 30





VITRIFIED PORCELAIN

Fine Dine

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

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





EARTH COLOURS

Fine Dine

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



FINE DINE EARTH COLOURS

LINES: EMINENCE, CONSTANCY, ROSA AND EDENIC

The series combines skilful craftsmanship and organic character with tonal brushstroke inspired decorations, imitating the fascinating dance of the brush on the canvas. Due to the unique design and hand-applied embellishments, each piece features subtle variations in colour and texture to those shown in the images.

The collections combine the strength and durability of high-quality porcelain with unique embellishments to create a product that will please both the chef and the guest.

Material: vitrified porcelain
Firing temperature: 1050° and 1400°C
Temperature resistance: 180°C



PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
ø270	768273	768419	767733	767870	3	12,00
ø210	768266	768402	767726	767863	3	8,00

PLATE WITH HIGH RIM



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
ø250	768297	768433	767757	767894	2	16,00
ø200	768280	768426	767740	767887	3	11,00

DEEP PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
ø250	768310	768457	767771	767917	2	14,00
ø220	768303	768440	767764	767900	3	10,00

FLAT PLATE WITHOUT RIM



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
ø270	767474	767559	767634	767719	3	12,00
ø210	767467	767542	767627	767702	3	8,00

The perfect combination



LUGANO LINE
p. 147

PRESENTATION PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
ø290	768396	768532	767856	767993	3	13,00
ø220	768389	768525	767849	767986	3	8,00

PASTA PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm ml	code	code	code	code	pcs	€/pcs
ø280 450	767405	767481	767566	767641	3	19,00



RECTANGULAR PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
340x150	767450	767535	767610	767696	3	14,00
260x115	767443	767528	767603	767689	3	8,00



-
-
-
-
-
-
-
-
-
-
-
-
-
-

BUFFET BOWL



		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	pcs	€/pcs
ø300	2000	767436	767511	767597	767672	1	41,00
ø250	1000	767429	767504	767580	767665	2	20,00
ø200	600	767412	767498	767573	767658	3	14,00



BOWL



		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	pcs	€/pcs
ø180	1300	768372	768518	767832	767979	3	11,00
ø150	800	768365	768501	767825	767962	3	8,00

MUG



		EMINENCE	CONSTANCY	ROSA	EDENIC		
ml		code	code	code	code	pcs	€/pcs
360		768341	768488	767801	767948	3	6,00

ESPRESSO CUP



		EMINENCE	CONSTANCY	ROSA	EDENIC		
ml		code	code	code	code	pcs	€/pcs
90		768327	768464	767788	767924	3	

SAUCER



		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm		code	code	code	code	pcs	€/pcs
ø140		768358	768495	767818	767955	3	3,00

CAPPUCCINO CUP



		EMINENCE	CONSTANCY	ROSA	EDENIC		
ml		code	code	code	code	pcs	€/pcs
200		768334	768471	767795	767931	3	4,00

SAUCER



		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm		code	code	code	code	pcs	€/pcs
ø140		768358	768495	767818	767955	3	3,00



FINE DINE EARTH COLOURS

LINES: FJORD AND FIZZ

Discover fascinating porcelain collections designed for a profound journey into the inner self. Designed for creative chefs, these collections foster innovation by combining diverse porcelain forms with unconventional culinary presentation techniques. Designed to present menus in an exciting and contemporary way, Fjord and Fizz reflect changing lifestyles, offering truly innovative solutions for food arrangements.

Material: Magnesia porcelain
 Firing temperature: 1280°C
 Temperature resistance: 180°C

GOURMET PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø270	788578	788585	3	20,00

PASTA PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788554	788561	3	26,00
ø250	788530	788547	4	19,00

DEEP PLATE WITH WIDE RIM



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788592	788608	3	23,00

PRESENTATION PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788516	788523	3	19,00

PRESENTATION BOWL



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø260	788615	788622	3	27,00

The perfect combination



BAGUETTE LINE
p. 149

FINE DINE EARTH COLOURS

LINES: CRUST AND NORDIC

Made from the highest quality magnesium oxide reinforced porcelain, the Crust and Nordic collections offer a unique texture and finish with a raw, natural appearance.

The collection stands out thanks to its exceptional robustness and resistance to thermal shocks. The matte surface and embossing lend this tableware a unique character. Tableware can be washed in the dishwasher

and used without hesitation for reheating food in the microwave oven. It is the best choice for professionals.

Material: Magnesia porcelain

Firing temperature: 1280°C

Temperature resistance: 180°C



PLATE



		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
ø230		779347	779422	6	14,00
ø270		779354	779439	4	16,00
ø300		779361	779446	3	19,00

FLAT PLATE WITH RIM



NEW

		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
ø270		767368	767276	3	18,00
ø210		767351	767269	3	13,00



SHALLOW BOWL



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø200	1200	779378	779453	4	16,00

PASTA PLATE



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø275	250	779415	779491	4	23,00

SOUP BOWL WITH LID



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø140	720	769829	769867	6	24,00

BEVELLED BOWL



NEW

		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
210x190x(H)125		767375	767283	3	29,00

NEST-SHAPED BOWL



NEW

		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø200x(H)72	800	767382	767290	3	21,00
ø130x(H)85	580	787399	767306	3	10,00

NEST-SHAPED BOWL



NEW

		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø130x(H)85	580	787399	767306	3	10,00





RECTANGULAR PLATE



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
295x148	769836	769874	3	14,00
335x205	769843	769881	2	23,00

RECTANGULAR PLATTER



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
468x100	769850	769898	6	18,00

BOWL



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
ø110	779385	779460	6	6,00

RAMEKIN



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
ø70x(H)40	779408	779484	12	2,00

ESPRESSO CUP



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø68x(H)50	90	767313	767221	12	4,00

SAUCER FOR ESPRESSO CUP

		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
ø120		767320	767238	4	3,00

COFFEE CUP



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø89x(H)70	230	767337	767245	6	6,00

SAUCER FOR COFFEE CUP

		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
ø140		767344	767252	6	5,00

SERVING PLATE WITH HANDLE



		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
300x220x(H)30		779392	779477	4	16,00

The perfect combination



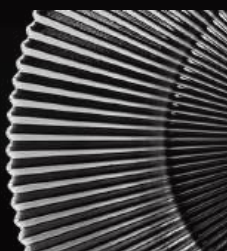
NAVARINO LINE
p. 146



FINE DINE EARTH COLOURS

LINES: AURA AND VIBE

Make your table truly unforgettable. For the Aura and Vibe collections, we have chosen the highest quality glass with a wide range of unusual shapes and textures. These practical and versatile dishes can be used to present restaurant dishes, as attractive complementary elements or on hotel buffets. All glass products match the Fiord and Fizz collections from the Fine Dine portfolio.



Aura

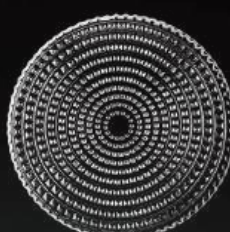


Vibe



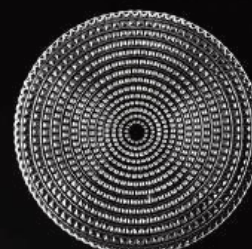
AURA FLAT PLATE

code	mm	pcs	€/pcs
788646	ø280	6	10,00
788639	ø225	6	7,00



VIBE FLAT PLATE

code	mm	pcs	€/pcs
788714	ø280	6	9,00
788721	ø210	6	5,00



VIBE PRESENTATION PLATE

code	mm	pcs	€/pcs
788707	ø330	6	12,00



AURA BOWL

code	mm	liter	pcs	€/pcs
788660	ø250x(H)60	2	4	13,00



AURA BUFFER BOWL

code	mm	liter	pcs	€/pcs
788677	ø250x(H)125	3,5	1	21,00



MYSTERY FLAT PLATE

code	mm	pcs	€/pcs
788738	ø280	4	9,00



AURA CAKE STAND WITH COVER

code	mm	pcs	€/pcs
788745	ø320x(H)225	1	27,00



FINE DINE EARTH COLOURS

LINE: SELENE

NEW

Selene porcelain is a masterful combination of elegant design and professional durability. The distinctive radial pattern on the surface of each piece creates a fascinating play of light to highlight culinary creations. The creamy tones of the porcelain enhance the dishes with a warm, appetising appeal, while providing the perfect backdrop for any culinary composition.



SELENE FLAT PLATE

code	mm	pcs	€/pcs
789421	ø300	6	12,00
789414	ø270	6	8,00
789407	ø250	6	6,00
784391	ø190	6	5,00



SELENE PASTE PLATE

code	mm	pcs	€/pcs
789445	ø280	6	12,00



SELENE BOWL

code	mm	pcs	€/pcs
789438	ø230	6	10,00

FINE DINE EARTH COLOURS

GORO LINE

The Goro collection is an expression of respect for the art of hand glazing. Using reactive glazes that change colour and intensity depending on light and use, Goro bowls have been carefully crafted to highlight the craftsmanship of culinary art. The unglazed surface on each bowl in the collection is equally unique and diverse. This is an excellent product that allows for an interesting presentation regardless of the cuisine style. The contrasting yet neutral shades used in the Goro collection work harmoniously with each other, emphasising the quality and skill involved in preparing the dish.

Material: porcelain
 Firing temperature: 850° i 1320°C
 Heat resistance: 150°C



GORO WHITE BLUE BOWL

code	mm	ml	pcs	€
768631	ø195	1000	2	16,00
768624	ø165	650	2	10,00
768617	ø140	450	4	6,00



GORO WHITE GREEN BOWL

code	mm	ml	pcs	€
768662	ø195	1000	2	16,00
768655	ø165	650	2	10,00
768648	ø140	450	4	6,00



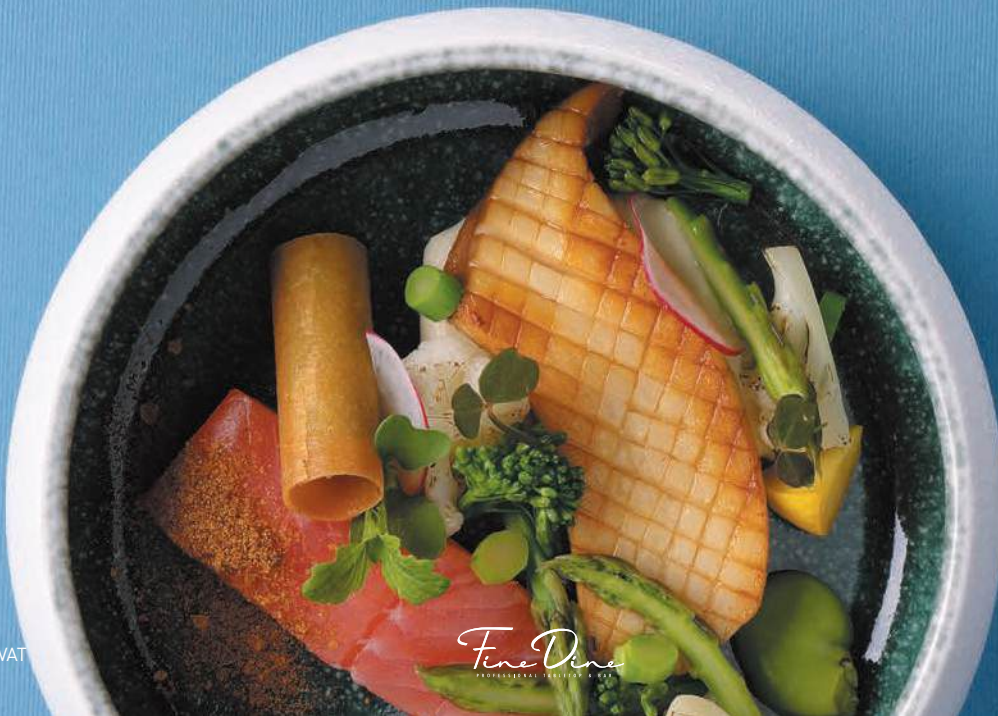
GORO BROWN BLUE BOWL

code	mm	ml	pcs	€
768693	ø195	1000	2	16,00
768686	ø165	650	2	10,00
768679	ø140	450	4	6,00



GORO BROWN GREEN BOWL

code	mm	ml	pcs	€
768723	ø195	1000	2	16,00
768716	ø165	650	2	10,00
768709	ø140	450	4	6,00





FINE DINE EARTH COLOURS

MIA LINE

The carefully designed Mia collection is a long-awaited line of stoneware with the appearance of hand-formed ceramics, yet characterised by durability suitable for commercial applications in the catering industry. The unglazed cement-coloured surface on the outside goes perfectly with the black centre, providing an elegant setting for the exquisite presentation of dishes. Perfect for use in restaurants, as well as when serving snacks and bar dishes.

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



MIA GOURMET PLATE

code	mm	pcs	€
768563	ø240	6	30,00



MIA BOWL

code	mm	ml	pcs	€
768556	ø195	1000	2	19,00
768549	ø165	650	2	12,00



MIA GOURMET PLATE

code	mm	pcs	€
768587	ø160	6	9,00
768600	ø140	6	6,00



MIA MUG

code	mm	ml	pcs	€
768570	ø80	250	6	7,00
768594	ø60	100	6	4,00





MOON LINE

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



MOON FLAT PLATE

code	mm	pcs	€
781647	ø279	3	20,00
781630	ø254	3	16,00



MOON ORGANIC SHAPE PLATE

code	mm	pcs	€
774793	ø330	2	26,00
774786	ø260	3	13,00



MOON OVAL PLATE FOR SERVING

code	mm	pcs	€
774816	ø355	3	22,00
774809	ø250	5	11,00



MOON BOWL

code	mm	pcs	€
774823	ø210	3	14,00



MOON GOURMET BOWL

code	mm	pcs	€
781661	ø270	1	23,00
781654	ø190	3	13,00



MOON ASIAN BOWL

code	mm	pcs	€
781678	ø203	2	17,00

FINE DINE EARTH COLOURS

LINES: BERYL, LAZUR AND TOPAZ

Characterized by the greens of Beryl, the blues of Lazur, and the sunny yellow of Topaz, they present a non-uniform, subtly textured surface and a refined finish ideal for sophisticated service. The Topaz collection's design evokes

Japanese aesthetics. The hand-finished and glazed nature of these pieces results in slight nuances in color and texture, enhancing their individual charm.

PLATE



	TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€/pcs
ø254	781784	772812	772805	3	16,00
ø207	781791	772836	772829	5	10,00

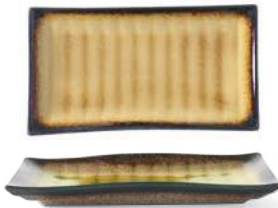


DEEP PLATE



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€/pcs
ø203	800	781838	772911	772904	2	12,00
ø152	300	781821	772898	772881	5	6,00

RECTANGULAR DISH



		TOPAZ	BERYL	LAZUR		
mm		code	code	code	pcs	€/pcs
272x150		781814	772874	772867	2	19,00



ORGANIC SHAPE PLATE



	TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€/pcs
265x190	769812	769805	769799	3	13,00

CONICAL BOWL



	TOPAZ	BERYL	LAZUR			
mm	code	code	code	pcs	€/pcs	
ml	code	code	code	pcs	€/pcs	
ø225x(H)90	1500	781807	772850	772843	2	18,00



DIP DISH



	TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€/pcs
ø89	781715	781722	781739	12	3,00

BOWL



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€/pcs
ø240	450	769751	769744	769737	3	21,00

OVAL BOWL



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€/pcs
265	650	769782	769775	769768	2	23,00



ASIAN BOWL



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€/pcs
ø197	1300	781685	781692	781708	3	15,00

RAMEKIN
- 12 PCS.



		TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€/pcs	
ø50	781845	774755	774748	12	22,00	

FINE DINE EARTH COLOURS

SILK LINE

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

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



SILK FLAT PLATE

code	mm	pcs	€/pcs
774694	ø254	3	18,00
774687	ø207	5	11,00



SILK DEEP PLATE

code	mm	ml	pcs	€/pcs
774731	ø203	800	2	11,00
774700	ø152	300	5	7,00



SILK RECTANGULAR DISH

code	mm	pcs	€/pcs
774717	272x150	3	19,00



SILK PRESENTATION PLATE

code	mm	pcs	€/pcs
781753	ø203	3	11,00



SILK DEEP PRESENTATION BOWL

code	mm	pcs	€/pcs
781777	ø267	2	21,00
781760	ø216	3	16,00



SILK DIP DISH

code	mm	pcs	€/pcs
781746	ø89	12	2,00



SILK CONICAL BOWL

code	mm	ml	pcs	€/pcs
774724	ø225	1500	2	18,00



SILK GOURMET BOWL

code	mm	pcs	€/pcs
770993	ø270	6	25,00
774762	ø190	12	14,00



SILK RAMEKIN – SET OF 12 PCS

code	mm	pcs	€/pcs
774779	ø50	12	22,00

SILK LINE

The Silk line features nature-inspired designs. Modern shapes and connection of glazed surface with mat one makes perfect proposition for specialized Chefs in gourmet cuisine.





FINE DINE EARTH COLOURS

LINES: AMMONITE, GALAXY

The Ammonite and Galaxy collection brings to mind historical fossils with a spiral shape. This unusual colour combination, as well as the interesting structure of the plates, will emphasize the uniqueness of each dish served on this tableware. This line is characterized by incredible durability that will endure the hardships of the kitchen of the most demanding restaurants.

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

Warranty: 5 years against chipping
(only for flat plates)

PASTA PLATE



HIGH EDGE PLATE



PASTA PLATE



AMMONITE		GALAXY		pcs	€/pcs
mm	code	code	code		
ø300	200186	768822	6	6	18,00
ø270	200193	768839	6	6	11,00
ø210	200209	768846	12	12	7,00

AMMONITE		GALAXY		pcs	€/pcs
mm	code	code	code		
ø290	200216	768884	6	6	22,00
ø210	200223	768891	12	12	16,00

AMMONITE		GALAXY		pcs	€/pcs
mm	code	code	code		
ø300	200230	768945	6	6	21,00
ø260	200247	768952	6	6	15,00

* applies to selected products

OVAL PLATTER



AMMONITE GALAXY

mm	code	code	pcs	€/pcs
300x160	200261	769119	12	19,00
200x110	200278	769126	12	10,00

TRIANGULAR PLATE



AMMONITE GALAXY

mm	code	code	pcs	€/pcs
270	200292	700198	12	10,00
210	200285	700181	12	8,00

BOWL 400 ML



AMMONITE GALAXY

mm	code	code	pcs	€/pcs
ø200	200254	768969	6	7,00





FINE DINE EARTH COLOURS

LINES: SERENITY AND INFINITY

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

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

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



5 FD Earth 5 year warranty

PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€/pcs
ø300	789087	789179	6	18,00
ø270	760192	789155	6	11,00
ø210	760185	789148	6	7,00

HIGH EDGE PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€/pcs
ø290	760222	789223	6	22,00
ø210	760215	789216	6	16,00

PASTA PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€/pcs
ø300	789094	789209	6	21,00
ø260	760239	789193	6	15,00

TRIANGULAR PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€/pcs
270x270	769218	769195	6	10,00
110x110	769201	769188	6	7,00

BOWL



mm	SERENITY		INFINITY	
	code	code	pcs	€/pcs
ø200	760208	789186	6	7,00

FINE DINE EARTH COLOURS

LINES: VANILLA, IRIS, DAHLIA, ARANDO, OLIVE

A rich collection of hand-decorated porcelain in five vibrant colours. Match cream, orange, blue, grey and olive elements for a unique and surprising table appearance, and the food will look as good as it tastes. Durable and robust tableware, designed to withstand the demands of a professional kitchen.

Material: vitrified porcelain

Firing temperature: 1050° and 1400°C

Resistance: 180°C

Guarantee: 5 years against edge chipping
(applies to flat plates)



PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
5	code	code	code	code	code	pcs	€/pcs
mm	code	code	code	code	code		
ø190	781142	778180	778395	778609	777978	6	7,00
ø240	781159	778197	778401	778616	777985	6	8,00
ø260	781166	778203	778418	778623	777992	6	9,00
ø300	789278					6	16,00

PLATE WITH HIGH RIM



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø170	789292					6	7,00
ø210	781463	778333	778548	778753	778128	6	11,00
ø270	781296	778326	778531	778746	778111	4	15,00
ø300	789285					6	19,00

DEEP PLATE COUPE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø230	781173	778210	778425	778630	778005	6	11,00



PASTA PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø270	781234	778258	778463	778678	778043	6	18,00

ORGANIC SHAPE PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
350x210	781227	778241	778456	778661	778036	6	31,00

SERVING PLATTER



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
215x90	781081	778135	778340	778555	769959	6	10,00
215x120	781098	778142	778357	778562	769966	6	11,00
215x180	781111	778159	778364	778579	769973	6	16,00

RECTANGULAR PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
300x150	769638	769652	769645	769676	769669	6	17,00

RECTANGULAR PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
300x200	781197	778234	778449	778654	778029	6	23,00



PRESENTATION PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
270x240	781623	779750	779767	779774	779743	6	25,00

BUFFET BOWL



VANILLA			
mm	code	pcs	€/pcs
ø190	789315	6	11,00
ø230	789308	6	15,00

CASSEROLE DISH



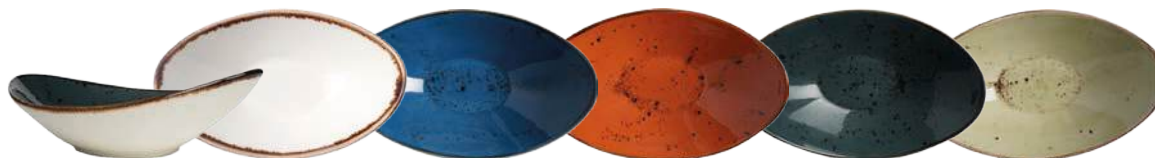
VANILLA			
mm	code	pcs	€/pcs
ø130	789384	6	5,00

DIP DISH



VANILLA			
mm	code	pcs	€/pcs
ø60	789377	6	2,00

BOAT BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
250x160	781180	778227	778432	778647	778012	6	16,00

STACKABLE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø80	781128	778166	778371	778586	769980	24	4,00
ø120	781135	778173	778388	778593	769997	12	5,00

BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø150	781241	778265	778470	778685	778050	6	10,00

COUPE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø250	781494	779804	779811	779828	779798	6	13,00

SHALLOW BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø200	781470	778814	778821	778838	778807	6	9,00

TEA POT



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€/pcs
500	769584	769607	769591	769621	769614	6	20,00

MILK JUG



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€/pcs
85	769683	769706	769690	769720	769713	6	7,00

MUG



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€/pcs
280	781487	779965	779972	779989	779958	6	7,00



ESPRESSO CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€/pcs
90	781258	778272	778487	778692	778067	6	4,00

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø115	781265	778289	778494	778708	778074	6	2,00

CAPPUCCINO CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€/pcs
350	781272	778296	778500	778715	778081	6	6,00

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø160	781289	778302	778517	778722	778098	6	4,00



COFFEE CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€/pcs
250	769485	769508	769492	769522	769515	6	4,00

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
ø140	769539	769553	769546	769577	769560	6	2,00

ESPRESSO CUP
STACKABLE



CUP

	VANILLA		
ml	code	pcs	€/pcs
60	789322	6	5,00

SAUCER **5**

	VANILLA		
mm	code	pcs	€/pcs
ø120	789339	6	3,00

STACKABLE
COFFEE CUP

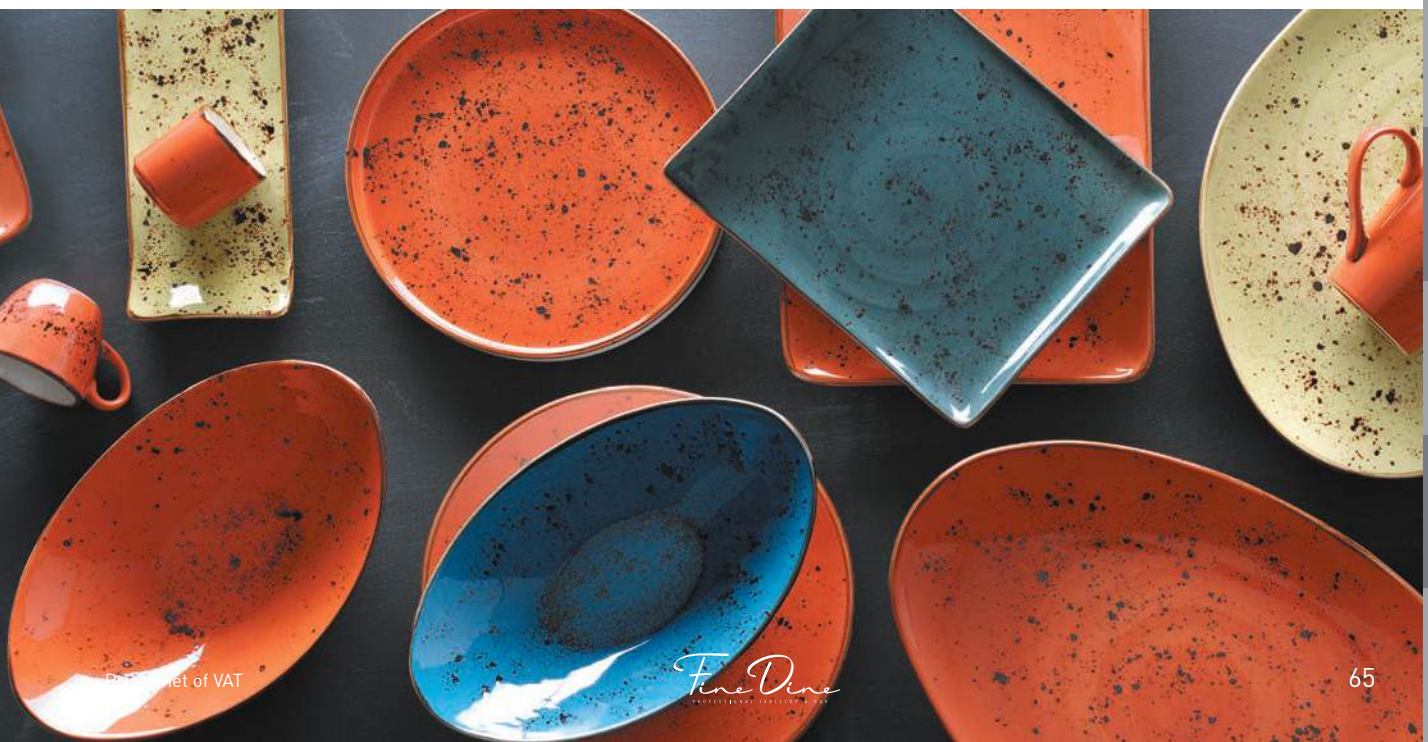


CUP

	VANILLA		
ml	code	pcs	€/pcs
200	789346	6	6,00

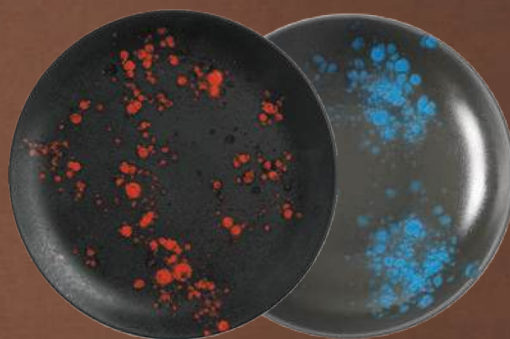
SAUCER **5**

	VANILLA		
mm	code	pcs	€/pcs
ø140	789353	6	5,00





PLATE

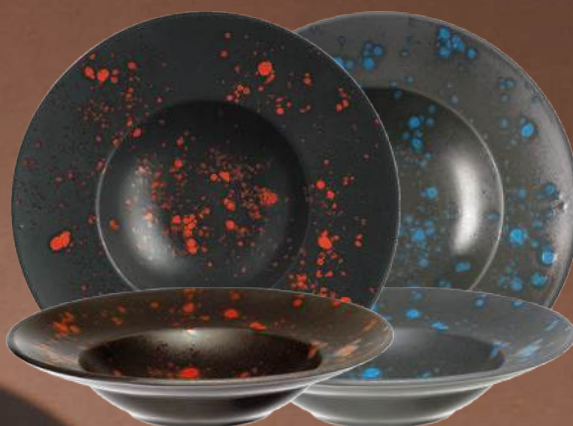


5	BLOOM		FLORA		
	mm	code	code	pcs	€/pcs
	ø190	778968	779996	6	7,00
	ø260	778975	780794	6	9,00

LINES: BLOOM AND FLORA

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

PASTA PLATE



5	BLOOM		FLORA		
	mm	code	code	pcs	€/pcs
	ø280	779002	780831	6	18,00



* applies to selected products

SHALLOW BOWL



	BLOOM	FLORA		
mm	code	code	pcs	€/pcs
ø200	779019	780848	4	9,00

HIGH EDGE PLATE



	BLOOM	FLORA		
mm	code	code	pcs	€/pcs
ø270	778982	780824	6	14,00



CAPPUCCINO CUP

CUP

	BLOOM	FLORA		
ml	code	code	pcs	€/pcs
350	779934	781067	6	6,00

SAUCER **5**

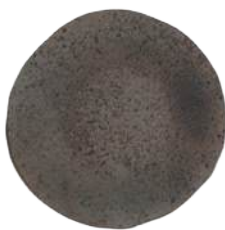
	BLOOM	FLORA		
mm	code	code	pcs	€/pcs
ø160	779941	781074	6	4,00





IRONSTONE LINE

The Ironstone tableware range harmonizes with contemporary, minimalist, and loft aesthetics, making it a perfect choice for casual dining establishments. The collection comprises two styles of plates in various sizes, alongside soup plates, bowls, and mugs, all crafted from highly durable, high-fired ceramics. The metallic detailing is applied with a subtle irregularity, reminiscent of hand-decorated pieces, and this artistic touch effectively showcases the distinctive nature of both the cuisine and the chef's artistry.



IRONSTONE PLATE

code	mm	pcs	€/pcs
04SWA000041	ø280	6	20,00
04SWA000049	ø220	6	13,00
04SWA000057	ø170	6	10,00



IRONSTONE PRESENTATION PLATE

code	mm	pcs	€/pcs
04SWA000033	ø300	6	30,00



IRONSTONE HIGH EDGE PLATE

code	mm	pcs	€/pcs
04SWA000017	ø300	6	30,00
04SWA000001	ø270	6	20,00
04SWA000089	ø210	6	13,00
04SWA000081	ø150	6	10,00

* 1-year warranty on edge chipping (applies to selected products)



IRONSTONE DEEP PLATE

code	mm	pcs	€/pcs
04SWA000105	ø230	6	16,00



IRONSTONE DEEP PLATE COUPE

code	mm	pcs	€/pcs
04SWA000073	ø280	6	22,00



IRONSTONE BOWL

code	mm	pcs	€/pcs
04SWA000129	ø140	6	14,00



IRONSTONE BOWL

code	ml	mm	pcs	€/pcs
04SWA000065	600	ø175	6	16,00



IRONSTONE BOWL WITH HANDLE

code	mm	pcs	€/pcs
04SWA000097	ø140	6	28,00



IRONSTONE RECTANGULAR PLATTER

code	mm	pcs	€/pcs
04SWA000025	280x150	2	20,00



IRONSTONE MUG

code	ml	pcs	€/pcs
04SWA000009	295	6	13,00





GENESIS LINE

Genesis collection pieces are crafted with a keen focus on innovation and design. Distinctive and captivating, it is perfect for relaxed and familial dining occasions. The intriguing color palette ensures the tableware aligns seamlessly with contemporary trends. Plates, bowls, and mugs fashioned from a carefully chosen ceramic composite emulate the forms and hues of nature.



* 1-year warranty on edge chipping (applies to selected products)



GENESIS TALERZ PŁYTKI

code	mm	pcs	€/pcs
04SWA000045	ø280	6	20,00
04SWA000053	ø220	6	13,00
04SWA000061	ø170	6	10,00



GENESIS PRESENTATION PLATE

code	mm	pcs	€/pcs
04SWA000037	ø300	6	30,00



GENESIS HIGH EDGE PLATE

code	mm	pcs	€/pcs
04SWA000021	ø300	6	30,00
04SWA000005	ø270	6	20,00
04SWA000096	ø210	6	13,00
04SWA000088	ø150	6	10,00



GENESIS DEEP PLATE

code	mm	pcs	€/pcs
04SWA000112	ø230	6	16,00



GENESIS DEEP PLATE COUPE

code	mm	pcs	€/pcs
04SWA000080	ø280	6	22,00



GENESIS BOWL

code	ml	mm	pcs	€/pcs
04SWA000133	400	ø150	6	14,00



GENESIS BOWL

code	ml	mm	pcs	€/pcs
04SWA000070	600	ø175	6	16,00



GENESIS BOWL WITH HANDLE

code	mm	pcs	€/pcs
04SWA000104	ø140	6	28,00



GENESIS RECTANGULAR PLATTER

code	mm	pcs	€/pcs
04SWA000029	280x150	2	20,00



GENESIS MUG

code	ml	pcs	€/pcs
04SWA000013	295	6	13,00

PORLAND LYKKE BROWN

Lykke's eco-conscious production ensures that we are committed to giving back to nature, so that we may continue to draw inspiration from its beauty. Since 1976, Porland has pursued excellence through experience, an innovative mindset, and state-of-the-art manufacturing techniques. We are and will continue to be dedicated to sharing and amplifying joy and happiness within living environments through our extensive product range.

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



PLATE

code	mm	pcs	€/pcs
04ALM005950	ø310	6	20,00
04ALM005943	ø250	12	14,00
04ALM005935	ø170	12	7,00



HIGH EDGE PLATE

code	mm	pcs	€/pcs
04ALM005791	ø300	6	20,00
04ALM005786	ø270	6	16,00
04ALM005776	ø180	12	7,00



OVAL PLATTER

code	mm	pcs	€/pcs
04ALM005961	325x234	6	19,00



COUPE BOWL

code	ml	mm	pcs	€/pcs
04ALM005973	44	ø270	6	23,00
04ALM005801	42	ø220	6	14,00



BOWL

code	mm	pcs	€/pcs
04ALM005805	ø100	24	4,00



DRESSING BOWL

code	ml	mm	pcs	€/pcs
04ALM005987	200	86x66x(H)77	24	10,00



PORLAND

PORLAND TWILIGHT

Twilight tableware captivates with its extraordinary durability and unparalleled design. Drawing inspiration from nature, it is brought to life using the most advanced decoration technologies and with utmost precision on Alumilite porcelain, a proprietary and exceptional recipe unique to Porland.



TALERZ PŁYTKI Z WYSOKIM RANTEM TWILIGHT

code	mm	pcs	€/pcs
04ALM004958	ø300	6	30,00
04ALM004956	ø270	6	23,00
04ALM004954	ø200	6	15,00



PASTA PLATE TWILIGHT

code	mm	pcs	€/pcs
04ALM004794	ø260	6	23,00



DEEP PLATE COUPE TWILIGHT

code	mm	pcs	€/pcs
04ALM004720	ø260	10	25,00





* applies to selected products

PORLAND SEASONS

LINES: SAND, ASHEN, LAGUNA, STONE, COAL

All colours of Seasons porcelain can be freely combined to create a unique table setting. Thanks to a special production process and hand-applied decoration on the edges, each product is original and unique. Crafted from Alumilite porcelain containing over 30% alumina for unparalleled durability.

Material: porcelain Alumilite
 Firing temperature: 1050° and 1350°C
 Resistance: 180°C
 Guarantee: lifetime against edge chipping
 (applies to flat plates)

PLATE



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
ø300	04ALM002282	04ALM002280	04ALM002279	04ALM002278	04ALM002277	04ALM002451	04ALM002276	6	23,00
ø280	04ALM001500	04ALM001498	04ALM001497	04ALM001496	04ALM001495	04ALM002450	04ALM001522	6	19,00
ø240	04ALM001658	04ALM001656	04ALM001655	04ALM001654	04ALM001653	04ALM002449	04ALM001652	12	13,00
ø200	04ALM005306	04ALM005304	04ALM005303	04ALM005302	04ALM005301	04ALM005307	04ALM005294	6	9,00

COUPE PLATE



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
ø300		04ALM003458						6	20,00
ø260	04ALM001506	04ALM001504	04ALM001503	04ALM001502	04ALM001501	04ALM002452	04ALM001523	6	19,00

OVAL PLATTER



	SAND	LAGUNA		
mm	code	code	pcs	€/pcs
310x240	04ALM001396	04ALM001394	6	22,00
240x190	04ALM001574	04ALM001571	12	11,00

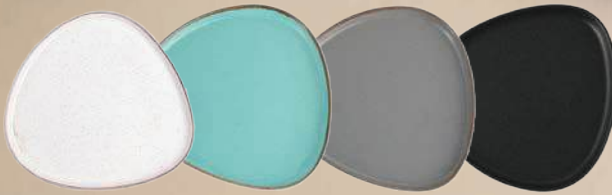
RECTANGULAR PLATTER



	SAND	LAGUNA		
mm	code	code	pcs	€/pcs
310x180	04ALM001402	04ALM001400	6	15,00



TRIANGULAR PLATE



	SAND	LAGUNA	STONE	COAL		
mm	code	code	code	code	pcs	€/pcs
270	04ALM007013	04ALM007015	04ALM007017	04ALM007016	6	17,00
210	04ALM007008	04ALM007010	04ALM007012	04ALM007011	6	9,00

STEAK PLATE



	AMBER	LAGUNA		
mm	code	code	pcs	€/pcs
330x260	04ALM001599	04ALM001598	6	50,00

PLATE ON THE FOOT



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
260x(H)62	04ALM001950	04ALM001948	04ALM001947	04ALM001946	04ALM001945	04ALM002458	04ALM001944	6	21,00

DEEP PLATE



	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	pcs	€/pcs
200x(H)51	04ALM002761	04ALM002763	04ALM002764	04ALM002760	04ALM002765	04ALM002758	6	12,00





PIZZA PLATE



	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	pcs	€/pcs
ø320	04ALM001473	04ALM001472	04ALM001471	04ALM001470	04ALM002447	04ALM001520	6	21,00
ø280	04ALM001649	04ALM001648	04ALM001647	04ALM001646	04ALM002446	04ALM001645	6	16,00



PASTA PLATE



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
ø300			04ALM002250	04ALM002249	04ALM002248	04ALM002474	04ALM002247	6	23,00
ø260	04ALM002260	04ALM002258	04ALM002257	04ALM002256	04ALM002255	04ALM002472	04ALM002254	6	17,00

OVAL PLATTER



mm	SAND code	ASHEN code	LAGUNA code	STONE code	COAL code	pcs	€/pcs
320x200	04ALM002567	04ALM002566	04ALM002565	04ALM002561	04ALM002564	6	19,00
300x150	04ALM001955	04ALM001954	04ALM001953	04ALM002443	04ALM001952	6	12,00



RECTANGULAR TRAY



mm	AMBER code	SAND code	ASHEN code	LAGUNA code	STONE code	COAL code	pcs	€/pcs
350x260	04ALM001510	04ALM001509	04ALM001508	04ALM001507	04ALM002456	04ALM001524	6	42,00
350x160				04ALM001592			6	28,00

APPETIZER DISH



mm	AMBER code	SAND code	ASHEN code	LAGUNA code	STONE code	COAL code	pcs	€/pcs
160x110	04ALM002053	04ALM002052	04ALM002051	04ALM002050	04ALM002478	04ALM002049	12	10,00



TRIANGULAR BOWL



		SAND	LAGUNA	STONE	COAL		
mm		code	code	code	code	pcs	€/pcs
220		04ALM007973	04ALM008498	04ALM007975	04ALM007972	2	27,00
200		04ALM007965	04ALM008500	04ALM007967	04ALM007964	6	13,00
140		04ALM007969	04ALM008496	04ALM007971	04ALM007968	6	13,00

SHALLOW BOWL



		SAND	ASHEN	LAGUNA	STONE	COAL		
mm	ml	code	code	code	code	code	pcs	€/pcs
ø220	830	04ALM003014	04ALM003013	04ALM003012	04ALM003018	04ALM003011	6	13,00
ø170		04ALM003022	04ALM003021	04ALM003020	04ALM003026	04ALM003019	6	9,00

BUFFET BOWL



		SAND	LAGUNA	STONE	COAL		
mm		code	code	code	code	pcs	€/pcs
250		04ALM007239	04ALM007240	04ALM007242	04ALM007243	1	29,00

CONICAL BOWL



		MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	ml	code	code	code	code	code	code	code	pcs	€/pcs
ø100	400	04ALM001441	04ALM001439	04ALM001438	04ALM001437	04ALM001436	04ALM002461	04ALM001527	12	8,00
ø120	200	04ALM001435	04ALM001433	04ALM001432	04ALM001427	04ALM001425	04ALM002460	04ALM001526	12	6,00
ø60	50	04ALM001423	04ALM001419	04ALM001416	04ALM001414	04ALM001411	04ALM002459	04ALM001525	12	4,00

BOWL



		MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	ml	code	code	code	code	code	code	code	pcs	€/pcs
ø140	550	04ALM003065	04ALM003069	04ALM003064	04ALM003067	04ALM003063	04ALM003068	04ALM003062	12	12,00
ø120	335	04ALM002004	04ALM002002	04ALM002001	04ALM002000	04ALM001999	04ALM002457	04ALM001998	12	8,00

BOWL



		SAND	ASHEN	LAGUNA	STONE	COAL		
mm	ml	code	code	code	code	code	pcs	€/pcs
ø170	770	04ALM002429	04ALM002428	04ALM002427	04ALM002433	04ALM002426	12	11,00

CASSEROLE DISH



		SAND	ASHEN	LAGUNA	STONE	COAL		
mm		code	code	code	code	code	pcs	€/pcs
270x215		04ALM001677	04ALM001676	04ALM001674	04ALM002590	04ALM001673	6	18,00
215x170		04ALM001669	04ALM001668	04ALM001667	04ALM002473	04ALM001666	12	11,00

MINI OVAL DISH



		MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm		code	code	code	code	code	code	code	pcs	€/pcs
ø110		04ALM001632	04ALM001634	04ALM001636	04ALM001637	04ALM001633	04ALM002470	04ALM001631	24	7,00

MINI POT WITH HANDLE



		SAND	ASHEN	LAGUNA	STONE	COAL		
mm		code	code	code	code	code	pcs	€/pcs
ø60		04ALM001707	04ALM001706	04ALM001705	04ALM002594	04ALM001704	24	5,00

SAUCEPAN

		AMBER		
mm		code	pcs	€/pcs
330x260		04ALM003149	1	36,00



SALT SHAKER



AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
code	code	code	code	code	code	pcs	€/pcs
04ALM002071	04ALM002069	04ALM002067	04ALM002065	04ALM002477	04ALM002063	6	5,00

PEPPER SHAKER



AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
code	code	code	code	code	code	pcs	€/pcs
04ALM002072	04ALM002070	04ALM002068	04ALM002066	04ALM002479	04ALM002064	6	5,00

TEA POT



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
ml	code	code	code	code	code	code	code	pcs	€/pcs
500	04ALM001484	04ALM001489	04ALM001493	04ALM001494	04ALM001487	04ALM002466	04ALM001532	6	31,00

ELEGANT CUP FOR ESPRESSO



CUP

	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
ml	code	code	code	code	code	code	code	pcs	€/pcs
80	04ALM001717	04ALM001719	04ALM001721	04ALM001722	04ALM001718	04ALM002499	04ALM001716	24	7,00

SAUCER

	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
ø120	04ALM001724	04ALM001726	04ALM001728	04ALM001729	04ALM001725	04ALM002492	04ALM001723	24	5,00



ELEGANT CUP



CUP

	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
ml	code	code	code	code	code	code	code	pcs	€/pcs
320	04ALM001453	04ALM001451	04ALM001450	04ALM001449	04ALM001448	04ALM002454	04ALM001517	12	10,00
250	04ALM001412	04ALM001409	04ALM001408	04ALM001407	04ALM001406	04ALM002453	04ALM001515	24	8,00

SAUCER

	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
ø160	04ALM001422	04ALM001418	04ALM001417	04ALM001415	04ALM001413	04ALM002445	04ALM001516	12	6,00

STACKABLE CUP



CUP

	SAND	LAGUNA	STONE	COAL		
ml	code	code	code	code	pcs	€/pcs
200	04ALM007429	04ALM007430	04ALM007036	04ALM007427	6	9,00

SAUCER

	SAND	LAGUNA	STONE	COAL		
mm	code	code	code	code	pcs	€/pcs
ø150	04ALM007432	04ALM007431	04ALM007037	04ALM007434	6	7,00

MILK JUG



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
ml	code	code	code	code	code	code	code	pcs	€/pcs
150	04ALM001447	04ALM001445	04ALM001444	04ALM001443	04ALM001442	04ALM002462	04ALM001528	24	12,00

MUG



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
ml	code	code	code	code	code	code	code	pcs	€/pcs
260	04ALM001682	04ALM001684	04ALM001686	04ALM001687	04ALM001683	04ALM002588	04ALM001681	24	10,00

* applies to selected products

Prices net of VAT



FINE DINE PURE LINE

DISCOVER ELEGANCE AND DURABILITY IN EVERY DETAIL – NEW COLLECTION OF BANQUET CHINA PURE BY FINE DINE

Are you seeking tableware that combines premium quality, exceptional durability, and timeless beauty – all at an attractive price? Meet the new Pure collection by Fine Dine – a true masterpiece of porcelain art that will meet the expectations of even the most demanding professionals.

The Pure collection features **almost 50 pieces** to compose sets perfect for any occasion.

Exceptional quality at an affordable price – the Pure collection offers professional catering solutions in an attractive price range, combining state-of-the-art technology with timeless design.

Fine Dine Pure – where excellence meets affordability.

Discover a collection that will transform the standard of your catering without overstressing your budget.

Material: vitrified porcelain

Firing temperature: 1000° and 1400°C

Resistance: 180°C

Guarantee: lifetime against edge chipping

Deep Glazing technology – advanced glaze providing **3 times the glaze layer thickness** of standard porcelain.

This guarantees greater resistance to damage and a long-lasting shine.

Double firing – at of 1000°C and 1400°C ensures exceptional durability and heat resistance.

Lifetime guarantee against edge chipping – for flat elements, confirming the highest quality workmanship.





* applies to selected products



Universal design – the matching collection for a variety of settings, from modern to classic.

Ease of care – dishwasher safe without compromising aesthetics.

Fine Dine Vitrified – a creamy, warm porcelain shade that adds elegance to any setting.

Scratch resistance and discolouration – thanks to the highest quality materials, the cookware retains its impeccable appearance despite intensive use.

Lightness and ergonomics – well thought-out shapes and optimum weight for everyday comfort.







PURE FLAT PLATE

code	mm	pcs	€/pcs
763049	ø300	6	6,40
763032	ø270	6	4,60
763025	ø230	6	3,20
763018	ø210	6	2,40
763001	ø150	12	1,60



PURE PLATE WITHOUT RIM

code	mm	pcs	€/pcs
763094	ø310	6	6,80
763087	ø270	6	4,90
763070	ø230	6	3,20
763063	ø200	6	2,40
763056	ø180	12	1,90



PURE PLATE WITH HIGH RIM

code	mm	pcs	€/pcs
763582	ø300	4	8,50
763575	ø250	4	6,30
763568	ø210	6	1,60



PURE DEEP PLATE

code	mm	pcs	€/pcs
763124	ø230	6	2,70



PURE PASTE PLATE

code	mm	pcs	€/pcs
763148	ø300	2	8,50
763131	ø270	6	5,80



PURE OVAL DISH

code	mm	pcs	€/pcs
763179	340x250	2	8,80
763162	300x220	6	6,80
763155	220x160	6	38,00



PURE BUFFET BOWL

code	mm	pcs	€/pcs
763223	ø230	4	6,80
763193	ø210	6	4,40
763186	ø150	6	3,40



PURE STACKABLE BOWL

code	mm	ml	pcs	€/pcs
763247	120x(H)70	500	6	3,70
763230	110x(H)50	250	6	3,10



PURE SERVER

code	pcs	€/pcs
763285	6	5,10



PURE SOUP TUREEN

code	ml	pcs	€/pcs
763544	3000	1	41,40



PURE BOUILLON

code	mm	ml	pcs	€/pcs
763322	160x110x(H)50	250	6	3,20



PURE SAUCEPAN

code	ml	pcs	€/pcs
763346	280	6	4,40

PURE SAUCER 

code	mm	pcs	€/pcs
763339	ø160	12	1,50

PURE SAUCER

code	mm	pcs	€/pcs
763353	ø160	12	2,00



PURE ELEGANT MUG

code	mm	ml	pcs	€/pcs
763483	110x80x(H)110	300	6	3,30



PURE ELEGANT CAPPUCCINO CUP

code	mm	ml	pcs	€/pcs
763445	120x90x(H)60	240	6	2,70



PURE ELEGANT ESPRESSO CUP

code	mm	ml	pcs	€/pcs
763469	80x60x(H)40	60	12	2,40

PURE SAUCER 

code	mm	pcs	€/pcs
763452	ø150	12	1,20

PURE SAUCER 

code	mm	pcs	€/pcs
763476	ø100	12	1,00



PURE STACKABLE MUG

code	mm	ml	pcs	€/pcs
763490	120x80x(H)90	300	6	2,70



PURE CAPPUCCINO STACKABLE CUP

code	mm	ml	pcs	€/pcs
763421	120x90x(H)70	250	8	2,80



PURE ESPRESSO STACKABLE CUP

code	mm	ml	pcs	€/pcs
763384	90x60x(H)50	80	12	1,60



PURE TEA POT

code	mm	ml	pcs	€/pcs
763360	220x96x(H)160	1000	1	11,70

PURE SAUCER 

code	mm	pcs	€/pcs
763438	ø160	8	1,50

PURE SAUCER 

code	mm	pcs	€/pcs
763391	ø120	12	1,50



PURE JUG

code	ml	pcs	€/pcs
763551	1200	2	17,10



PURE MILK JUG

code	ml	pcs	€/pcs
763377	300	6	6,30



PURE SUGAR BOWL WITH LID

code	mm	ml	pcs	€/pcs
763292	150x82x(H)120	350	1	10,50



PURE SALT AND PEPPER SHAKER

code		pcs	€/pcs
763520	salt shaker	12	1,80
763537	pepper shaker	12	1,80

The perfect combination



CANTARE LINE
p. 123



GARDA LINE
p. 153



FINE DINE CREMA LINE

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

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

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





CREMA COUPE PLATE

code	mm	pcs	€/pcs
770603	ø300	6	11,00
770597	ø270	12	5,00
770580	ø240	12	4,00
770573	ø200	12	4,00
770566	ø160	12	3,00



CREMA RIMLESS PLATE

code	mm	pcs	€/pcs
770368	ø300	12	10,00
770351	ø270	12	6,00
774960	ø250	6	5,00
770344	ø210	12	4,00
770337	ø170	12	3,00



CREMA DEEP PLATE

code	mm	pcs	€/pcs
770610	ø230	12	5,00



CREMA PASTA PLATE

code	mm	pcs	€/pcs
770290	ø300	6	14,00
770283	ø260	6	10,00



CREMA PRESENTATION PLATE

code	mm	pcs	€/pcs
770375	ø318	12	14,00



CREMA OVAL DISH

code	mm	pcs	€/pcs
770672	390x270	6	29,00
770665	340x240	6	20,00
770658	290x200	6	14,00
770641	210x140	6	10,00



CREMA BOWL

code	mm	ml	pcs	€/pcs
770627	ø230	1230	6	10,00
770320	ø190	750	12	7,00
770313	ø140	310	12	4,00



CREMA STACKABLE BOWL

code	mm	ml	pcs	€/pcs
770696	ø140	660	12	6,00
770689	ø120	380	12	5,00
774458	ø80	90	24	3,00



CREMA CONICAL BOWL

code	mm	pcs	€/pcs	
774410	130x60	300	6	8,00
774427	160x64	500	6	9,00
774434	190x75	1000	6	11,00



CREMA NAPKIN HOLDER

code	pcs	€/pcs
774311	12	7,00



CREMA SOUP TUREEN

code	ml	pcs	€/pcs
770764	3200	1	48,00



CREMA SOUP BOWL 

code	ml	pcs	€/pcs
770771	300	12	7,00



CREMA DRESSING BOWL

code	ml	pcs	€/pcs
770276	400	6	15,00

CREMA SAUCER 

code	mm	pcs	€/pcs
770788	ø170	12	3,00

CREMA SAUCER 

code	mm	pcs	€/pcs
770634	ø200	12	4,00





CREMA TEA POT

code	ml	pcs	€/pcs
770757	500	6	23,00



CREMA MILK JUG

code	ml	pcs	€/pcs
770252	180	6	16,00



CREMA SUGAR BOWL WITH LID

code	mm	pcs	€/pcs
770832	ø100	12	10,00



CREMA STACKABLE CUP

code	ml	pcs	€/pcs
770733	230	12	4,00



CREMA STACKABLE CUP

code	ml	pcs	€/pcs
770719	90	12	3,00



CREMA ELEGANT CUP WITH SAUCER

code	ml	pcs	€/pcs
770382	230	12	8,00
770399	70	12	5,00

* saucer

CREMA SAUCER

code	pcs	€/pcs
770740	12	3,00

CREMA SAUCER

code	pcs	€/pcs
770726	12	2,00



CREMA PARIS MUG

code	ml	pcs	€/pcs
770412	275	12	4,00



CREMA STACKABLE MUG

code	ml	pcs	€/pcs
770429	250	12	4,00



CREMA EGG CUP

code	mm	pcs	€/pcs
770825	ø50x(H)45	24	4,00



CREMA SALT SHAKER

code	mm	pcs	€/pcs
770795	ø50x(H)70	24	5,00



CREMA PEPPER SHAKER

code	mm	pcs	€/pcs
770801	ø50x(H)70	24	5,00

FINE DINE BIANCO LINE

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

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

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





5
BIANCO FLAT PLATE

code	mm	pcs	€/pcs
794098	ø300	6	10,00
794081	ø270	12	5,00
794074	ø240	12	4,00
794067	ø200	12	4,00
794050	ø160	12	3,00



5
BIANCO RIMLESS PLATE

code	mm	pcs	€/pcs
770146	ø300	6	10,00
770139	ø270	12	5,00
770122	ø210	12	4,00



BIANCO PASTA PLATE

code	mm	pcs	€/pcs
799413	ø300	6	12,00
799406	ø260	6	9,00



5
BIANCO WIDE RIM FLAT PLATE

code	mm	pcs	€/pcs
774366	ø310	6	14,00



BIANCO OVAL DISH

code	mm	pcs	€/pcs
799291	390x270	6	25,00
799444	340x240	6	18,00
799437	290x200	6	13,00
799284	240x170	6	9,00
799277	210x140	6	8,00



BIANCO WIDE RIM DEEP PLATE

code	mm	pcs	€/pcs
774373	ø270	6	11,00



BIANCO DEEP PLATE

code	mm	pcs	€/pcs
799420	ø230	12	4,00



BIANCO SLANTED BOWL

code	ml	mm	pcs	€/pcs
770153	300	ø180	12	8,00



BIANCO BOWL

code	ml	mm	pcs	€/pcs
799475	1245	ø230	6	9,00
770115	750	ø190	12	6,00
770092	310	ø140	12	4,00



BIANCO STACKABLE BOWL

code	ml	mm	pcs	€/pcs
799468	660	ø140	6	6,00
799451	380	ø120	6	5,00
774335	90	ø80	24	3,00
774328	40	ø60	24	3,00



BIANCO SOUP TUREEN

code	ml	mm	pcs	€/pcs
799345	3200	290x(H)200	1	40,00



BIANCO DRESSING BOWL

code	ml	pcs	€/pcs
799185	400	12	15,00

BIANCO SAUCER

code	mm	pcs	€/pcs
799192	ø200	12	4,00



BIANCO SOUP BOWL

code	ml	pcs	€/pcs
799383	300	12	8,00

BIANCO SAUCER

code	mm	pcs	€/pcs
799390	ø170	12	3,00



BIANCO TEA POT

code	ml	pcs	€/pcs
799314	500	6	21,00



BIANCO ELEGANT CUP WITH SAUCER

code	ml	pcs	€/pcs
770160	230	12	8,00
770177	70	12	4,00



BIANCO STACKABLE CUP WITH SAUCER

code	ml	pcs	€/pcs
799352	230	12	5,00
799376	90	12	3,00



BIANCO MILK JUG

code	ml	pcs	€/pcs
774342	180	6	13,00
799321	100	6	10,00



BIANCO PARIS MUG

code	ml	pcs	€/pcs
770184	275	12	4,00



BIANCO STACKABLE MUG

code	ml	pcs	€/pcs
770245	250	12	3,00



BIANCO SUGAR BOWL

code	mm	pcs	€/pcs
799338	ø100x(H)85	24	9,00



BIANCO NAPKIN HOLDER

code	mm	pcs	€/pcs
799239	115x60x(H)70	24	6,00



BIANCO VASE

code	mm	pcs	€/pcs
799260	ø65x(H)125	12	9,00



BIANCO SALT SHAKER

code	mm	pcs	€/pcs
799215	ø50x(H)70	24	4,00



BIANCO EGG CUP

code	mm	pcs	€/pcs
799253	ø50x(H)45	24	4,00



BIANCO TOOTHPICK HOLDER

code	ml	pcs	€/pcs
799246	ø40x(H)50	24	3,00

BIANCO PEPPER SHAKER

code	mm	pcs	€/pcs
799222	ø50x(H)70	24	4,00



PORLAND ALUMILITE PORCELAIN

LINES: DOVE, LINE

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

Material: Alumilite porcelain

Firing temperature: 1050° and 1350°C

Heat resistance: 180°C

Warranty: lifetime edge chip
(applies to selected products)

The Dove collection is durable and timeless porcelain. The quality of workmanship, attention to detail and soft rounded shapes create a beautiful, but not overwhelming setting for the dishes. Simple design that will serve you for many years.



DOVE FLAT RIM PLATE

code	mm	pcs	€/pcs
04ALM001349	ø300	6	14,00
04ALM000873	ø280	6	11,00
04ALM001348	ø240	12	8,00
04ALM000876	ø200	12	5,00
04ALM002951	ø160	24	3,00



DOVE PLATE

code	mm	pcs	€/pcs
04ALM000075	ø300	12	12,00
04ALM000151	ø270	6	10,00
04ALM000079	ø230	12	6,00
04ALM000062	ø200	12	6,00
04ALM000074	ø170	12	3,00



DOVE FLAT RIM PLATE

code	mm	pcs	€/pcs
04ALM000874	ø230x(H)44	6	9,00



DOVE DEEP PLATE

code	mm	pcs	€/pcs
04ALM000044	ø220	6	6,00



DOVE OVAL PLATTER

code	mm	pcs	€/pcs
04ALM000015	330x240	6	20,00
04ALM000016	260x180	6	11,00
04ALM000017	240x170	6	9,00



DOVE PLATTER

code	mm	pcs	€/pcs
04ALM000081	190x150	6	10,00
04ALM000099	160x120	12	6,00





DOVE SKEW BOWL

code	mm	ml	pcs	€/pcs
04ALM000100	ø220	560	6	22,00



DOVE BOWL

code	mm	pcs	€/pcs
04ALM000508	ø120	28	4,00



DOVE STACKABLE BOWL

code	mm	ml	pcs	€/pcs
04ALM000083	ø150	560	6	9,00



DOVE NAPKIN HOLDER

code	mm	pcs	€/pcs
04ALM001392	40x140	24	8,00



RAMEKIN DOVE

code	mm	pcs	€/pcs
04ALM000005	ø60	36	2,00



DOVE SOUP POT WITH EARS

code	mm	ml	pcs	€/pcs
04ALM000384	110x(H)52	285	6	9,00

DOVE SAUCER 

code	mm	pcs	€/pcs
04ALM000055	ø150	12	3,00



DOVE CONTAINER FOR SACHETS

code	mm	pcs	€/pcs
04ALM000022	70x120	6	8,00



DOVE PEPPER SHAKER

code	pcs	€/pcs
04ALM000183	12	3,00

DOVE SALT SHAKER

code	pcs	€/pcs
04ALM000182	12	3,00



DOVE ELEGANT CUP

code	ml	pcs	€/pcs
04ALM000327	320	24	8,00
04ALM000069	207	24	6,00
04ALM000045	80	24	4,00




DOVE CUP

code	ml	pcs	€/pcs
04ALM002045	280	6	8,00




DOVE STACKED CUP


code	ml	pcs	€/pcs
04ALM000056	177	12	5,00
04ALM003455	90	12	5,00

DOVE SAUCER 

code	mm	pcs	€/pcs
04ALM000068	ø160	24	3,00
04ALM000046	ø120	24	2,00

DOVE SAUCER 

code	mm	pcs	€/pcs
04ALM000377	ø160	6	4,00

DOVE SAUCER 

code	mm	pcs	€/pcs
04ALM000055	ø150	12	3,00
04ALM003585	ø120	12	2,00



DOVE CREAMER

code	mm	ml	pcs	€/pcs
04ALM000003	101x75x(H)83	155	24	9,00



DOVE STACKABLE MUG

code	ml	pcs	€/pcs
04ALM001368	345	16	9,00



DOVE BEVERAGE POT

code	ml	pcs	€/pcs
04ALM000027	370	6	18,00





LINE FLAT PLATE

code	mm	pcs	€/pcs
04ALM002268	ø320	12	19,00
04ALM002180	ø270	12	12,00
04ALM002173	ø230	12	9,00
04ALM002155	ø200	12	7,00
04ALM002178	ø170	12	5,00



LINE OVAL PLATTER

code	mm	pcs	€/pcs
04ALM002793	ø280	12	25,00
04ALM002142	ø250	6	9,00



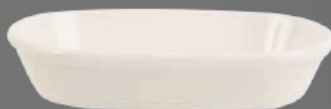
LINE DEEP PLATE

code	mm	pcs	€/pcs
04ALM002154	ø250	12	14,00



LINE BOWL

code	mm	ml	pcs	€/pcs
04ALM002152	ø220	820	12	15,00
04ALM002151	ø180	550	12	16,00



LINE DISH

code	mm	pcs	€/pcs
04ALM002688	190x120	12	9,00



LINE RAMEKIN

code	mm	pcs	€/pcs
04ALM002196	ø60	12	2,00



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





LINE PEPPER SHAKER

code	pcs	€/pcs
04ALM002149	12	5,00

LINE SALT SHAKER

code	pcs	€/pcs
04ALM002148	12	5,00



LINE EGGS DISH

code	pcs	€/pcs
04ALM002172	24	2,00



LINE SOUP BOWL

code	mm	ml	pcs	€/pcs
04ALM002785	ø110	275	12	9,00

LINE SAUCER

code	mm	pcs	€/pcs
04ALM002178	ø170	12	5,00



LINE SUGAR BOWL WITH LID

code	mm	ml	pcs	€/pcs
04ALM002177	ø100	220	12	17,00



LINE NAPKIN HOLDER

code	pcs	€/pcs
04ALM002792	6	9,00



LINE ELEGANT ESPRESSO CUP

code	ml	pcs	€/pcs
04ALM002266	90	12	5,00

LINE SAUCER

code	mm	pcs	€/pcs
04ALM002265	120	12	3,00



LINE ELEGANT CUP

code	ml	pcs	€/pcs
04ALM002267	250	12	7,00

LINE SAUCER

code	mm	pcs	€/pcs
04ALM002271	160	12	4,00



LINE STACKABLE CUP

code	ml	pcs	€/pcs
04ALM002285	180	12	7,00
04ALM002559	80	12	6,00

LINE SAUCER

code	mm	pcs	€/pcs
04ALM002284	ø150	12	4,00
04ALM002558	ø120	12	3,00



LINE CREAMER

code	ml	pcs	€/pcs
04ALM002787	230	12	11,00



LINE MUG

code	ml	pcs	€/pcs
04ALM003181	250	6	9,00



LINE BEVERAGE POT

code	ml	pcs	€/pcs
04ALM002176	850	6	30,00
04ALM002168	500	6	25,00

* applies to selected products

Prices net of VAT

LINES: EVERYDAY / EVOLUTION / RESTAURANT



EVERYDAY FLAT PLATE

code	mm	pcs	€/pcs
H9859	ø265x(H)21	6	2,00
G0564	ø245x(H)21	6	2,00
G0565	ø195x(H)15	6	2,00



EVERYDAY DEEP PLATE

code	ml	mm	pcs	€/pcs
G0563	650	ø225x(H)30	6	2,00



EVERYDAY BOWL

code	ml	mm	pcs	€/pcs
H4122	330	ø120x(H)53	6	2,00



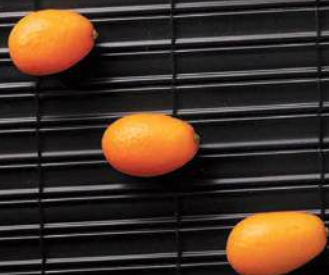
EVOLUTION MUG

code	ml	mm	pcs	€/pcs
63391	300	ø79x(H)93	6	2,00



BOCK MUG

code	ml	mm	pcs	€/pcs
V7506	250	ø68x(H)89	6	2,00



WOODEN PLANKS

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

Madeira planks are crafted from durable oak.



ACACIA SERVING BOARD

code	mm	pcs	€/pcs
9217096	330x220x(H)15	1	18,00



MADEIRA WOODEN BOARD FOR SERVING

code	mm	pcs	€/pcs
504727	350x270x(H)22	1	24,00



MADEIRA TAPAS BOARD

code	mm	pcs	€/pcs
505496	530x120x(H)22	1	31,00



PIZZA PLATES

Pizza deserves a stunning setting! Fine Dine offers plates that showcase the taste and style of this Italian delicacy. We offer durable Porland Seasons porcelain in rich colours, perfect for modern pizzerias. For lovers of the classics, we recommend the Saturnia Capri and Tuscany collections, to the atmosphere of an Italian trattoria. Our plates are a combination of durability, variety and style. Made from high quality materials, they are resistant to damage and scratches.



	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	pcs	€/pcs
ø320	04ALM001473	04ALM001472	04ALM001471	04ALM001470	04ALM002447	04ALM001520	6	21,00
ø280	04ALM001649	04ALM001648	04ALM001647	04ALM001646	04ALM002446	04ALM001645	6	17,00



	NAPOLI	GRANITO		
mm	code	code	pcs	€/pcs
ø330	04018#001	04018#Y49	6	7,00



TUSCANY			
mm	code	pcs	€/pcs
ø310	04019#Z27	6	8,00



TUSCANY			
mm	code	pcs	€/pcs
ø260	14001#Z27	12	6,00
ø210	14004#Z27	12	5,00



CAPRI			
mm	code	pcs	€/pcs
ø330	04018#Z76	6	9,00
ø310	04019#Z76	6	8,00



CAPRI			
mm	code	pcs	€/pcs
ø260	14001#Z76	12	5,00
ø210	14004#Z76	12	5,00



PASTA PLATES

At Fine Dine, we offer a wide range of plates that go well with the different types of pasta, creating a harmonious whole both visually and in terms of the design, as well as functional. Thanks to the deep shape and the pronounced rim, these plates are ideal for serving hearty dishes. For lovers of modern design, we recommend the Fiord and Fizz presentation plates – minimalist but full of

character. Plates from the Eminence, Constancy, Rosa and Edenic series – the same elegant design in four vibrant colours – suit every style. For those looking for dinnerware of exceptional quality and style, we suggest the Porland Seasons plates. For more everyday needs, we recommend the practical and durable Crema porcelain.



	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	pcs	€/pcs
ø300	04ALM002250	04ALM002249	04ALM002248	04ALM002474	04ALM002247	6	23,00
ø260	04ALM002257	04ALM002256	04ALM002255	04ALM002472	04ALM002254	6	17,00



FineDine

		FIORD	FIZZ		
mm		code	code	pcs	€/pcs
ø290		788554	788561	3	26,00
ø250		788530	788547	4	19,00



FineDine

		FIORD	FIZZ		
mm		code	code	pcs	€/pcs
ø290		788592	788608	3	23,00



FineDine

		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	pcs	€/pcs
ø280	450	767405	767481	767566	767641	3	19,00



FineDine

		BIANCO			
mm		code		pcs	€/pcs
ø300		799413		6	12,00
ø260		799406		6	9,00



FineDine

		SERENITY	INFINITY		
mm		code	code	pcs	€/pcs
ø300		789094	789209	6	21,00
ø260		760239	789193	6	15,00

RAMEN BOWLS

Ramen, the Japanese soup beloved by gourmets worldwide, is both an exquisite combination of broth, noodles, and sides and a ritual centred on the dish itself. That is why we have prepared for you a wide range of ramen bowls that combine traditional Japanese design with modern functionality. The ideal ramen bowl is a dish with a diameter of 18 to 25 cm, a height of 8 to 12 cm and a capacity of

750 to 1300 ml. Our proposals include Beryl, Azure, Topaz stoneware bowls, which impress with their natural beauty and durability. Fine Dine porcelain Eminence, Constancy, Rosa, Edenic and Porland Seasons, synonymous with elegance and sophistication. The budget Crema collection is characterised by its simple yet elegant design and high resistance to damage.



FineDine

	TOPAZ	BERYL	LAZUR			
mm	ml	code	code	code	pcs	€/pcs
ø197	1300	781685	781692	781708	3	15,00



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€/pcs
260x(H)62	04ALM001950	04ALM001948	04ALM001947	04ALM001946	04ALM001945	04ALM002458	04ALM001944	6	22,00



FineDine

		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	pcs	€/pcs
ø180	1300	768372	768518	767832	767979	3	11,00
ø150	800	768365	768501	767825	767962	3	8,00



FineDine

		TOPAZ	BERYL	LAZUR	SILK		
mm	ml	code	code	code	code	pcs	€/pcs
ø225x(H)90	1500	781807	772850	772843	774724	2	18,00



FineDine

		MOON			
mm	code	pcs	€/pcs		
ø210	774823	3	14,00		



FineDine

		LINE			
mm	ml	code	pcs	€/pcs	
ø220	820	04ALM002152	12	15,00	
ø180	550	04ALM002151	12	16,00	



FineDine

		CREMA			
mm	ml	code	pcs	€/pcs	
ø230	1230	770627	6	10,00	
ø190	750	770320	12	7,00	



STEAK PLATES

Steak – a dish celebrated for its intense flavour and refined simplicity – deserves a presentation to match. The right plate will accentuate the qualities of the meat and complement the presentation, creating an unforgettable dining experience. We recommend Nordic and Crust porcelain – minimalist and high quality, ideal for serving steaks. For lovers of natural forms, we offer plates with an organic

shape from the Vanilla collection, which add a special touch to the dish. You will also find Porland Seasons rectangular porcelain trays – synonymous with luxury, and the Madeira serving board, introducing a touch of rustic charm. For practical and budget-friendly establishments, we recommend the Pure platter – durable and functional.



FineDine

	CRUST		NORDIC	
mm	code	code	pcs	€/pcs
295x148	769836	769874	3	14,00
335x205	769843	769881	2	23,00



FineDine

	CRUST		NORDIC	
mm	code	code	pcs	€/pcs
300x220x(H)30	779392	779477	4	16,00



FineDine

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€/pcs
350x210	781227	778241	778456	778661	778036	6	31,00



FineDine

MOON			
mm	code	pcs	€/pcs
ø330	774793	2	26,00
ø260	774786	3	13,00



FineDine

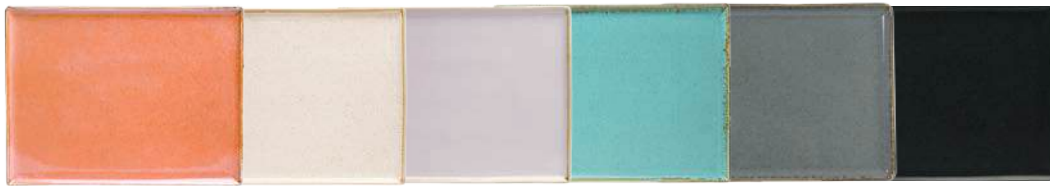
PURE			
mm	code	pcs	€/pcs
340x250	763179	2	8,80

MADEIRA WOODEN BOARD FOR SERVING



FineDine

MADEIRA			
mm	code	pcs	€/pcs
350x270x(H)22	504727	1	24,00



	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	pcs	€/pcs
350x260	04ALM001510	04ALM001509	04ALM001508	04ALM001507	04ALM002456	04ALM001524	6	42,00
350x160				04ALM001592			6	28,00



	AMBER	LAGUNA		
mm	code	code	pcs	€/pcs
330x260	04ALM001599	04ALM001598	6	50,00



LAVA CAST IRON COOKWARE

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

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





CAST IRON MINI
CASSEROLE, BLUE

code	mm	ml	€/pcs
832028	110x150x(H)70	350	56,00
832035	130x165x(H)70	500	64,00

CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, BLUE

code	mm	ml	€/pcs
832066	170x345x(H)46	400	50,00



CAST IRON MINI
CASSEROLE, GREEN

code	mm	ml	€/pcs
832073	110x150x(H)70	350	56,00
832080	130x165x(H)70	500	64,00

CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, GREEN

code	mm	ml	€/pcs
832110	170x345x(H)46	400	50,00



CAST IRON MINI
CASSEROLE, ORANGE

code	mm	ml	€/pcs
832127	110x150x(H)70	350	56,00
832134	130x165x(H)70	500	64,00

CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, ORANGE

code	mm	ml	€/pcs
832165	170x345x(H)46	400	50,00



CAST IRON MINI
CASSEROLE, RED

code	mm	ml	€/pcs
832172	110x150x(H)70	350	56,00
832189	130x165x(H)70	500	64,00

CAST IRON FRYING PAN,
INTEGRAL WITH METAL
HANDLES, RED

code	mm	ml	€/pcs
832233	170x345x(H)46	400	50,00

CAST IRON POTS

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



CAST IRON DISH WITH A WOODEN BASE

code	mm	pcs	€/pcs
5112637	ø155	1	20,00



CAST IRON PAN WITH A WOODEN BASE

code	mm	pcs	€/pcs
HE912	ø220	1	29,00



CAST IRON PAN WITH A WOODEN BASE

code	mm	pcs	€/pcs
1495207	ø135	1	20,00



CAST IRON SOUP DISH WITH A WOODEN BASE

code	mm	pcs	€/pcs
2427747	135x105x(H)80	1	14,00



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

code	mm	ml	€/pcs
832257	300x396x(H)62	2290	83,00



LITTLE CHEF MELAMINE MINI ROUND SAUCEPAN

code	mm	pcs	€/pcs
564509	162x121x(H)30	6	3,00



LITTLE CHEF MELAMINE MINI RECTANGULAR GRIDDLE PAN

code	mm	€/pcs
564516	320x162x(H)20	11,00



564523

LITTLE CHEF MELAMINE MINI ROUND PAN

code	mm	pcs	€/pcs
564530	189x147x(H)37	6	5,00
564523	150x115x(H)37	6	3,00



564554

LITTLE CHEF MELAMINE MINI OVAL PAN

code	mm	pcs	€/pcs
564554	263x140x(H)37	6	7,00
564547	155x80x(H)37	6	3,00



FRENCH FRIES BASKET, BLACK

code	mm	€/pcs
201710464	120x100x(H)85	7,00



ROUND FRENCH FRIES BASKET, COPPER

code	mm	€/pcs
20178286	95x(H)75	12,00

BREAD BAG / BASKET

Made of washable kraft paper, suitable for contact with food.



code	429228	429211
mm	ø170x(H)150 mm	ø170x(H)150 mm
€/pcs	11,00	9,00

MONTANA TRAYS

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



MONTANA NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507018	430x610	12	21,00
507117	370x530	24	16,00
507216	325x530	24	15,00
507025	360x460	24	14,00
507469	330x430	24	14,00



MONTANA OVAL, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507933	290x210	24	8,00
507568	265x200	24	7,00
507964	230x160	24	8,00



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

code	mm	pcs	€
507773	ø420x(H)30 mm	12	26,00
507766	ø360x(H)30 mm	12	21,00
507711	ø320x(H)35 mm	12	16,00



MONTANA ROUND, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507865	ø380	24	

NEVADA TRAYS

High-quality polyester trays are made of a solid mat of long glass fibers, additionally reinforced for high resistance to impacts and scratches. The dyed isophthalene polyester resin has excellent resistance to chemicals and UV radiation.

Can be washed in a dishwasher at any frequency.

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



NEVADA FLAT SURFACE TRAY WITH FLAT EDGE, GRANITE

code	mm	pcs	€
876619	GN 1/1 - 530x325	18	8,00



CUSTOMIZATION

Method of preparing materials for printing:

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

Choose a tray and send us your logotype



View the project in electronic version and order the design



Production time: 6 weeks



Pick up the order



VOLARE BANQUET LINE

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



VOLARE BANQUET CHAMPAGNE GLASS	VOLARE BANQUET WINE GLASS	VOLARE BANQUET WINE GLASS
781876	781852	781869
180 ml	430 ml	320 ml
ø50x(H)200 mm	ø65x(H)200 mm	ø55x(H)190 mm
6 pcs	6 pcs	6 pcs
1,90	1,90	1,90



CANTARE LINE

Cantare glasses have a graceful and thin stem, which makes them look very elegant without losing their durability. The gently tapering design with a laser-cut edge enhances the taste of the wine, is pleasant for the eye and provides maximum comfort in use. The invisible connection between the stem and the cup, the carefully processed and smooth bottom, and the absence of wrinkles and stains are the advantages of Fine Dine glass. Light and thin glasses, thanks to the use of durable sodium glass, are extremely resistant to damage and remain transparent for a long time. The Cantare collection consists of 540 ml and 410 ml wine glasses and 210 ml sparkling wine glass, while the range is complemented by high 360 ml and low 390 ml glasses for water or cocktails. Perfectly transparent glass, perfectly profiled and balanced, with a long enough stem and a deep cup, allows you to assess the color, aroma and taste of the drink properly.



CANTARE WINE GLASS	CANTARE WINE GLASS	CANTARE CHAMPAGNE GLASS	CANTARE HIGHBALL GLASS	CANTARE LOWBALL GLASS
781883	781890	781937	781944	781951
540 ml	410 ml	210 ml	360 ml	390 ml
ø65x(H)230 mm	ø60x(H)220 mm	ø45x(H)225 mm	ø60x(H)130 mm	ø65x(H)100 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs
2,40	2,40	2,40	1,70	1,70

Aspen line (formerly Empire)

LAV
HORECAASPEN
CHAMPAGNE GLASS

LH-ASP522KH

220 ml

ø49x(H)210 mm

12 pcs

1,70

ASPEN
WINE GLASS

LH-ASP545KH

455 ml

ø76x(H)205 mm

12 pcs

2,70

ASPEN
GLASS

LH-ASP559KF

590 ml

ø84x(H)186 mm

6 pcs

2,60

ASPEN
WINE GLASS

LH-ASP524KF

245 ml

ø63x(H)169 mm

6 pcs

1,70

Valencia line (formerly Fame)

VALENCIA
CHAMPAGNE GLASS

LH-VLC521KH

215 ml

ø49x(H)230 mm

12 pcs

1,90

VALENCIA
WINE GLASS

LH-VLC548KH

480 ml

ø83x(H)220 mm

12 pcs

2,20

VALENCIA
WINE GLASS

LH-VLC530KF

300 ml

ø60x(H)190 mm

6 pcs

1,90





TEMPERED GLASS

Selected product lines undergo a full tempering process that increases product durability by 10 to 50 times.

HIGH IMPACT RESISTANCE

Tempering improves impact resistance by up to 5x. Fewer scratches, cracks, and breaks guarantee long-term savings.

THERMAL SHOCK RESISTANT

Tempered products withstand temperature changes up to 135°C (275°F) without damage risk.

SAFETY GLASS

This glass type is completely safe for handling. When broken, it fragments into small, blunt-edged pieces.



Norvege line



NORVEGE HIGHBALL GLASS

V7527

320 ml

ø74x(H)125 mm

12 pcs

2,00



NORVEGE HIGHBALL GLASS

V7529

270 ml

ø72x(H)114 mm

12 pcs

1,00



NORVEGE LOWBALL GLASS

V7535

250 ml

ø77x(H)94 mm

12 pcs

1,00



NORVEGE LOWBALL GLASS

V7462

200 ml

ø72x(H)88 mm

12 pcs

1,00



NORVEGE LOWBALL GLASS

V7513

160 ml

ø65x(H)82 mm

12 pcs

1,00



BROADWAY LINE

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



BROADWAY
GIN STEMGLASS

P8821

580 ml

ø107x(H)195 mm

6 pcs

6,00



BROADWAY
COCKTAIL STEMGLASS

P8795

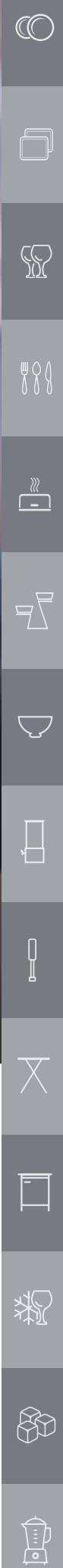
210 ml

ø118x(H)155 mm

6 pcs

6,00





ARCOROC

**HIGH
TRANSPARENCY**
PURITY CERTIFIED GLASS



BROADWAY
HIGHBALL GLASS

L7255

380 ml

ø75x(H)145 mm

6 pcs

4,00



BROADWAY
HIGHBALL GLASS

L7256

280 ml

ø67,5x(H)134 mm

6 pcs

3,00



BROADWAY
LOWBALL GLASS

L7254

300 ml

ø85x(H)91 mm

6 pcs

3,00



BROADWAY
SHOT GLASS

V2910

50 ml

ø49x(H)60 mm

6 pcs

2,00

Prices net of VAT

FineDine
PROFESSIONAL TABLETOP & BAR

125

Amsterdam line (formerly Aras)

LAV
HORECA

GLASSES



AMSTERDAM
HIGHBALL GLASS

LH-AST237KH

360 ml

ø80x(H)148 mm

12 pcs

1,90



AMSTERDAM
HIGHBALL GLASS

LH-AST236KH

365 ml

ø83x(H)121 mm

12 pcs

1,40



AMSTERDAM
LOWBALL GLASS

LH-AST231KH

305 ml

ø87x(H)95 mm

12 pcs

1,10



AMSTERDAM
GLASS

LH-AST220KH

200 ml

ø79x(H)82 mm

12 pcs

1,10



AMSTERDAM
HOT GLASS

LH-AST204KL

45 ml

ø49x(H)56 mm

12 pcs

0,80



Tokyo line



TOKYO
HIGHBALL GLASS

LH-TOK354KH

540 ml

ø72x(H)165 mm

12 pcs

2,40



TOKYO
HIGHBALL GLASS

LH-TOK339KH

395 ml

ø65x(H)150 mm

12 pcs

1,70



TOKYO
LOWBALL GLASS

LH-TOK333KH

330 ml

ø79x(H)90 mm

12 pcs

1,60





LAV
HORECA



EDINBURGH*
HIGHBALL GLASS
LH-EDN435KH

365 ml
ø71x(H)147 mm

12 pcs
2,00



EDINBURGH*
WHISKEY GLASS
LH-EDN433KH

330 ml
ø84x(H)91 mm

12 pcs
1,90

*formerly Odin



GLASGOW*
HIGHBALL GLASS
LH-GLA435KH

356 ml
ø71x(H)147 mm

12 pcs
2,00



GLASGOW*
WHISKEY GLASS
LH-GLA432KH

325 ml
ø84x(H)91 mm

12 pcs
1,90

*formerly Brit





VERONA*
HIGHBALL GLASS

LH-VRN346KH

460 ml

ø64x(H)140 mm

12 pcs

1,70



VERONA*
WHISKEY GLASS

LH-VRN340KH

400 ml

ø72x(H)99 mm

12 pcs

1,70

*formerly Valeria



PARIS* GLASS

LH-PRS347KH

475 ml

ø70x(H)111 mm

12 pcs

1,50



PARIS* GLASS

LH-PRS336KH

360 ml

ø63x(H)100 mm

12 pcs

1,40

*formerly Gaia



ISTANBUL*
HIGHBALL GLASS

LH-IST340KH

400 ml

ø70(H)143 mm

12 pcs

1,90



ISTANBUL*
LOWBALL GLASS

LH-IST332KH

325 ml

ø76x(H)95 mm

12 pcs

1,70



ISTANBUL*
LOWBALL GLASS

LH-IST324KH

230 ml

ø70x(H)55 mm

48 pcs

1,90

*formerly Helen



LAV HORECA



LYON*
HIGHBALL GLASS

LH-LYN348KH

480 ml

ø63x(H)145 mm

12 pcs

1,70



LYON*
WHISKEY GLASS

LH-LYN334KH

345 ml

ø71x(H)87 mm

12 pcs

1,50

*formerly Lal



ROTTERDAM*
HIGHBALL GLASS

LH-ROT336KF

360 ml

ø64x(H)160 mm

6 pcs

1,40



ROTTERDAM*
HIGHBALL GLASS

LH-ROT329KH

295 ml

ø62x(H)133 mm

12 pcs

1,20



ROTTERDAM*
WHISKEY GLASS

LH-ROT328KH

280 ml

ø74x(H)88 mm

12 pcs

1,20



ROTTERDAM*
SHOT GLASS

LH-ROT306KL

65 ml

ø46x(H)60 mm

12 pcs

0,80

*formerly Liberty

NEW



RIGA
HIGHBALL GLASS

LH-RIG338KH

385 ml

ø62x(H)142 mm

12 pcs

1,60

NEW



RIGA
LOWBALL GLASS

LH-RIG331KH

310 ml

ø73x(H)90 mm

12 pcs

1,60

NEW



RIGA
GLASS

LH-RIG321KH

215 ml

ø65x(H)80 mm

12 pcs

1,30

NEW



RIGA
SHOT GLASS

LH-RIG308KL

80 ml

ø48x(H)61 mm

12 pcs

1,00

NEW



MARBELLA
GLASS

LH-MRB234KH24SHR

340 ml

ø79x(H)90 mm

12 pcs

1,40

LAV HORECA



HELSINKI*
HIGHBALL GLASS

LH-HEL232KH

325 ml

ø80x(H)130 mm

12 pcs

1,40



HELSINKI*
WHISKEY GLASS

LH-HEL226KH

255 ml

ø85x(H)88 mm

12 pcs

1,20



BERN*
HIGHBALL GLASS

LH-BER319KH

190 ml

12 pcs

1,00

*formerly Hera



VALETTA*
HIGHBALL GLASS

LH-VLT334KF

340 ml

ø70x(H)130 mm

6 pcs

1,20



VALETTA*
LOWBALL GLASS

LH-VLT328KH

285 ml

ø74x(H)89 mm

12 pcs

1,20

*formerly Galata

NEW

NEW



IKARIA
LOWBALL GLASS

LH-ARH437KH PLT

370 ml

ø85x(H)90 mm

12 pcs

2,10



IKARIA
HIGHBALL GLASS

LH-ARH439KH PLT

390 ml

ø72x(H)146 mm

12 pcs

2,40



LAV

ARCOROC



SOFIA MARGARITA GLASS

SOFIA MARTINI GLASS

SOFIA COCKTAIL GLASS

BROADWAY MARTINI GLASS

LH-SOF530KF	LH-SOF518KH	LH-SOF523KH	P8795
300 ml	175 ml	235 ml	210 ml
ø108x(H)168 mm	ø107x(H)148 mm	ø96x(H)135 mm	ø118x(H)155 mm
6 pcs	12 pcs	12 pcs	6 pcs
2,20	2,00	1,90	6,00

HURRICANE GLASSES

LAV



MIAMI HURRICANE GLASS

MIAMI HURRICANE GLASS

LH-MAM539KF	LH-MAM546KH
390 ml	460 ml
ø75x(H)182 mm	ø81(H)195 mm
6 pcs	12 pcs
2,20	2,20

GIN & TONIC GLASSES



ARCOROC

BROADWAY GIN GLASS

P8821
580 ml
ø107x(H)195 mm
6 pcs
6,00



SHOTY

LAV
HORECAROTTERDAM
SHOT GLASS

LH-ROT306KL

65 ml

ø46x(H)60 mm

opak. 24 szt.

0,80AMSTERDAM
SHOT GLASS

LH-AST204KL

45 ml

ø49x(H)56 mm

opak. 72 szt.

0,80

ARCOROC

HOT SHOT
GLASS

V8248

34 ml

ø45x(H)70 mm

6 pcs

1,00LAV
HORECADIAMOND VODKA
GLASS

0103006244

35 ml

12 pcs

2,00SOFIA VODKA
GLASS

LH-SOF505KL

55 ml

ø46x(H)112 mm

12 pcs

1,40

CHAMPAGNE GLASSES

LAV
HORECAVALENCIA
CHAMPAGNE GLASS

LH-VLC521KH

215 ml

ø49x(H)230 mm

12 pcs

1,90ASPEN
CHAMPAGNE GLASS

LH-ASP522KH

220 ml

ø49x(H)210 mm

12 pcs

1,70

ARCOROC

BRIO
FLUTE

J1478

160 ml

ø65x(H)198 mm

6 pcs

4,00

BEER GLASSES

LAV
HORECA



BRISTOL
BEER GLASS

LH-BRI338KH

380 ml

ø70x(H)138 mm

12 pcs

1,60



BERLIN
BEER GLASS

LH-BRN357KH

570 ml

ø82x(H)153 mm

12 pcs

1,40



BELFAST
BEER GLASS

LH-BEL330KF

330 ml

ø64x(H)162 mm

6 pcs

1,40



BELFAST
BEER GLASS

LH-BEL356KF

565 ml

ø81x(H)178 mm

6 pcs

1,90

WATER/BEER GLASSES

LAV
HORECA



NEW

LYON WATER GLASS
FOR ESPRESSO

LH-LYN309KL

95 ml

ø47x(H)60 mm

12 pcs

1,40



NEW

RIVERSIDE
FOOTED GLASS

LH-RVR321KH

215 ml

ø59x(H)116 mm

12 pcs

1,50



SOFIA
BEER POKAL

LH-SOF540KF

400 ml

ø69x(H)160 mm

6 pcs

1,90



ASPEN
BEER POKAL

LH-ASP559KF

590 ml

ø84x(H)186 mm

6 pcs

2,60

DESSERT GLASS

GLASSES



ARCOROC



QUADRO
ICE CREAM CUP

12615

360 ml

ø81x(H)191 mm

6 pcs

8,00

LAV
HORECA



FLORENCE
ICE CREAM CUP

LH-FLR316KH

165 ml

ø106x(H)83 mm

12 pcs

1,90



PALERMO
ICE CREAM CUP

LH-PLR324KH

240 ml

ø84x(H)80 mm

12 pcs

1,00



SIENA
ICE CREAM CUP

LH-SNA425KF

250 ml

ø100x(H)127 mm

6 pcs

2,10



MALIBU
ICE CREAM CUP

LH-MLB330KJ

305 ml

ø91x(H)123 mm

opak. 8 szt.

2,00



SANTIAGO
ICE CREAM CUP

LH-SNT328KH

285 ml

ø98x(H)93 mm

12 pcs

1,70

CARAFES AND BOTTLES

ARCOROC

LAV



VIN CARAFE

VIN CARAFE

VIN CARAFE

CHELSEA

CHELSEA

C0199

V7128

C0198

CARAFE WITH LID
LH-CHS312 PK0002KH

CARAFE WITH LID
LH-CHS307 PK0002KF

1000 ml

500 ml

250 ml

1200 ml

700 ml

ø119x(H)203 mm

ø96x(H)164 mm

ø78x(H)132 mm

ø68x(H)250 mm

ø68x(H)203 mm

6 pcs

6 pcs

6 pcs

12 pcs

6 pcs

5,00

3,00

2,00

3,90

3,60



SWING BOTTLE

SWING BOTTLE

SWING BOTTLE

775721

775738

775745

250 ml

500 ml

1000 ml

ø64x(H)192 mm

ø77x(H)253 mm

ø94x(H)306 mm

28 pcs

12 pcs

6 pcs

2,90

3,80

3,90



JUGS AND BOTTLES

ARCOROC



ARC JUG

E7258

500 ml

ø126x(H)146 mm

12 pcs

3,00

ARC JUG

E7255

1000 ml

ø151x(H)202 mm

6 pcs

5,00

ARC TANK

E7254

1300 ml

ø163x(H)217 mm

6 pcs

6,00

ARC TANK

53061

1600 ml

ø165x(H)242 mm

6 pcs

8,00LAV
HORECA

OSLO TANK

LH-OSL140 PK222KN

1400 ml

(H)260 mm

2 pcs

5,60

SOFIA TANK

LH-SOF180 PK0002KN

1800 ml

(H)246 mm

2 pcs

5,80LAV
HORECAGLASS CONTAINER
WITH BRIGHTON LID

LH-BRIGHTONS1

285 ml

ø81x(H)119 mm

1 pcs

2,70



LAV
HORECA

GLASS CUPS

CAMBRIDGE CUP	CAMBRIDGE SAUCER	CAMBRIDGE ESPRESSO CUP	CAMBRIDGE SAUCER
LH-CMB427KH	LH-CMB268KH	LH-CMB409KH	LH-CMB258KH
270 ml		91 ml	
ø87x(H)65 mm	167x167x(H)19 mm	ø56x(H)56 mm	124x124x(H)19 mm
12 pcs	12 pcs	12 pcs	12 pcs
2,30	2,20	1,30	1,30



LAV
HORECA

CAMBRIDGE MUG	WARSAW MUG	WARSAW MUG	ISTANBUL MUG	ARCOROC IRISH COFFEE GLASS
LH-CMB435KH	LH-WRS430KH	LH-WRS425KH	LH-IST427KH	37684
450 ml	300 ml	250 ml	270 ml	240 ml
ø78x(H)116 mm	ø80x(H)105 mm	ø76x(H)100 mm	ø73x(H)101 mm	ø76x(H)139 mm
12 pcs	12 pcs	12 pcs	12 pcs	6 pcs
2,60	1,70	1,50	2,00	6,00





Hand-polished edges

Classic shape, long fork tines, and large capacity tablespoons

Suitable for intensive commercial use

Perfectly balanced cutlery

* 100-year warranty against corrosion under normal use

OVE

FUNCTIONALITY AT THE HIGHEST LEVEL

Designed with comfort and practicality in mind, OVE cutlery is perfect for both elegant dinners and everyday meals. The ergonomic shape of the handle ensures comfortable holding, and precisely made knife edges make cutting easier. The long tines of the forks perfectly fill the food, and the spacious spoons allow for the comfortable eating of soups and desserts.

PERFECTION IN EVERY INCH

Produced in one of the most modern factories in the world, in compliance with all environmental standards. Investments in the latest technologies and a commitment to the highest quality give Ove a competitive advantage.

A MODERN REINTERPRETATION OF A CLASSICAL FORM

With diverse tastes and styles in mind, the OVE offers various collections, from modern, minimalist forms to classic designs that are always fashionable. Thanks to this, everyone will find the perfect set that will perfectly match the character and aesthetics of their table.

UNPARALLELED QUALITY OF MATERIALS

Ove uses only the highest quality materials to ensure the durability and elegance of the cutlery. The products are made of the highest quality stainless steel, resistant to rust, bending and scratches. This guarantees many years of use. The products have a 100-year warranty against corrosion and are dishwasher safe.

SHINING LIKE A MIRROR

The term "high mirror polishing" refers to the finishing process of the surface of stainless steel cutlery, which aims to obtain a high degree of gloss, resembling a mirror image. This process includes several stages in which the surface of the cutlery is polished to remove any imperfections, scratches or micro-contaminants until a smooth and shiny surface is obtained. The cutlery takes on an elegant look, which is especially appreciated in restaurants and during special occasions.

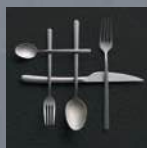
SCANDINAVIAN QUALITY AT YOUR FINGERTIPS

Ove cutlery is available in over 20 countries around the world. They are appreciated for their Scandinavian quality, attention to detail and combination of functionality with elegant design.

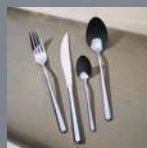
SYSTEM OVE



cutlery 18/10



cutlery pvd



cutlery 18/0



steak knives



polishers



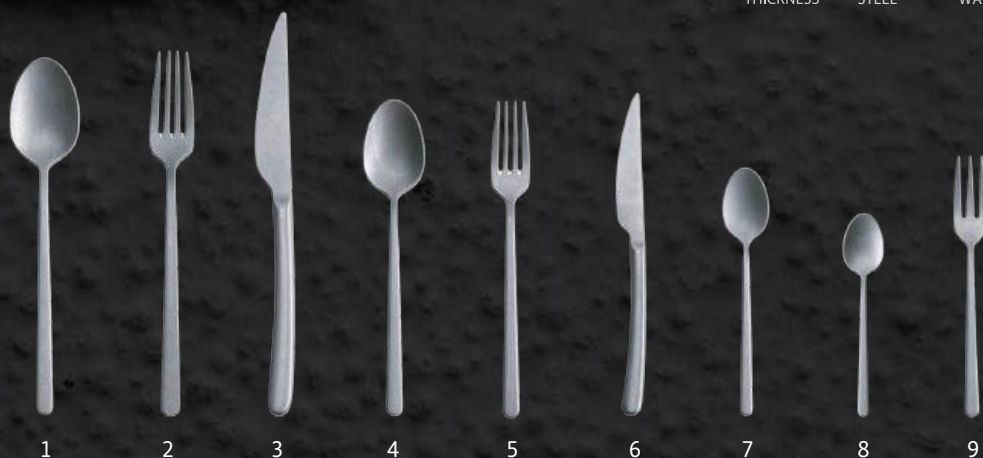
PVD

The PVD (Physical Vapor Deposition) process involves the evaporation of solid metal in a high vacuum environment. At the same time, reactive gas is added, which creates a mixture with metal vapors and settles in the form of an ultra-thin, strongly adhering color layer on the surface of our cutlery. Sounds and looks too good to be true, but it can still be washed in the dishwasher!

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



AMARONE VINTAGE LINE

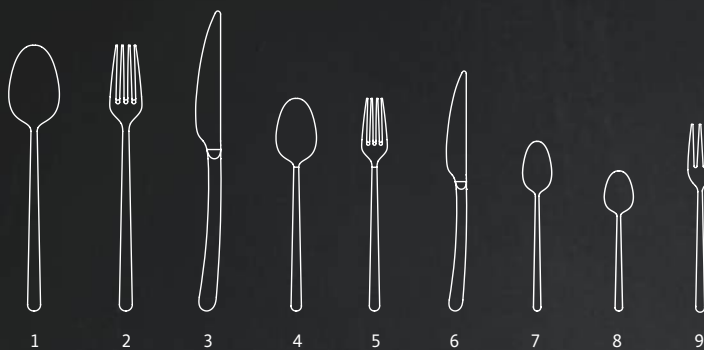
	code	length (mm)	pcs	€/pcs
1. Dinner spoon	763995	211	12	4,10
2. Dinner fork	764107	213	12	4,10
3. Dinner knife	763988	237	12	4,50
4. Dessert spoon	764190	184	12	3,40
5. Dessert fork	764275	184	12	3,40
6. Dessert knife	764183	190	12	3,60
7. Tea spoon	764152	146	12	2,80
8. Coffee spoon	764176	119	12	2,70
9. Cake fork	764169	153	12	3,00

AMARONE BRONZE LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764923	211	12	4,10
2. Dinner fork	764930	213	12	4,10
3. Dinner knife	764916	237	12	4,50
4. Dessert spoon	764954	184	12	3,40
5. Dessert fork	764961	184	12	3,40

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764947	190	12	3,60
7. Tea spoon	764978	146	12	2,80
8. Coffee spoon	764985	119	12	2,70
9. Cake fork	764992	153	12	3,00



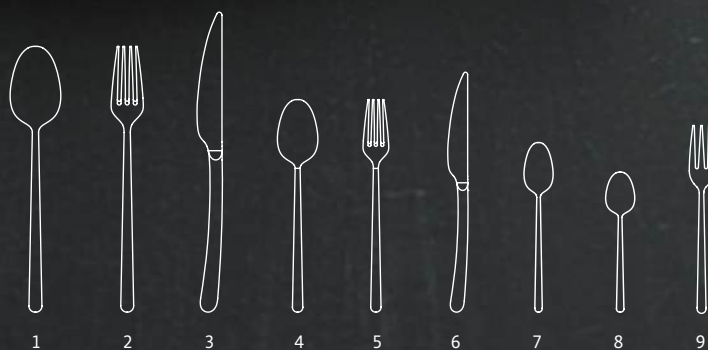


AMARONE BLACK LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764831	211	12	4,10
2. Dinner fork	764848	213	12	4,10
3. Dinner knife	764824	237	12	4,50
4. Dessert spoon	764862	184	12	3,40
5. Dessert fork	764879	184	12	3,40

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764855	190	12	3,60
7. Tea spoon	764886	146	12	2,80
8. Coffee spoon	764893	119	12	2,70
9. Cake fork	764909	153	12	3,00



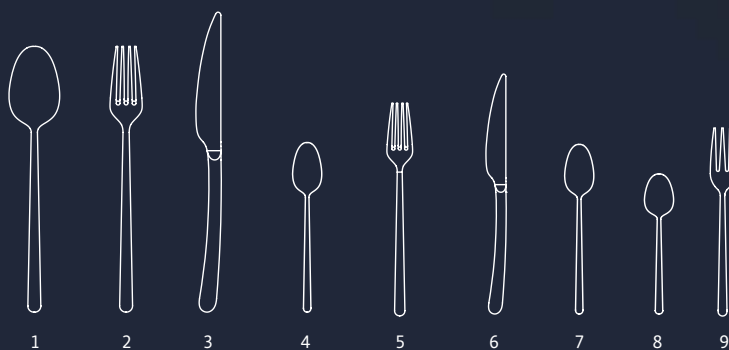


AMARONE GOLD LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



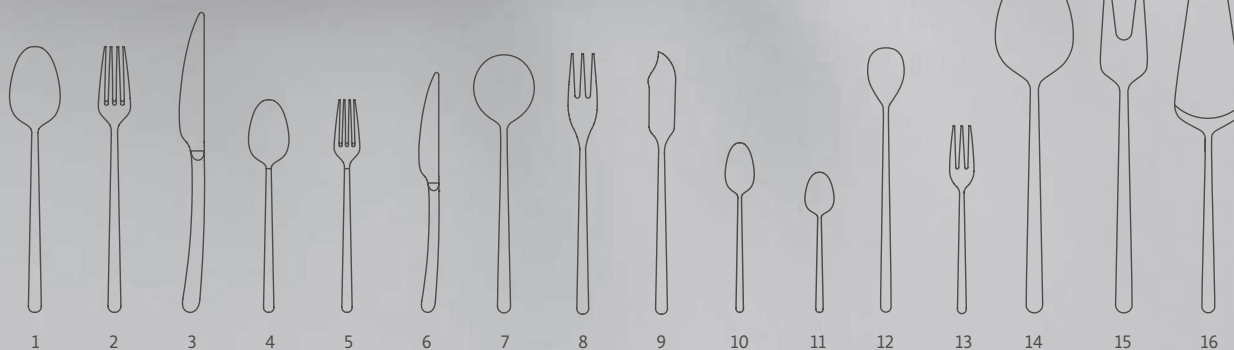
	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764329	211	12	4,10
2. Dinner fork	764336	213	12	4,10
3. Dinner knife	764312	237	12	4,50
4. Dessert spoon	764381	184	12	3,40
5. Dessert fork	764398	184	12	3,40

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764374	190	12	3,60
7. Tea spoon	764343	146	12	2,80
8. Coffee spoon	764367	119	12	2,70
9. Cake fork	764350	153	12	3,00



HIGH MIRROR POLISHING **4 MM THICKNESS** **18/10 STAINLESS STEEL** **WASH**

AMARONE LINE



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764619	211	12	2,90
2. Dinner fork	764626	212	12	2,90
3. Dinner knife	764602	238	12	3,20
4. Dessert spoon	764640	184	12	2,20
5. Dessert fork	764657	184	12	2,20
6. Dessert knife	764633	190	12	2,30
7. Spoon for the broth	766729	205	12	3,00
8. Fish fork	765005		12	2,30

	code	length (mm)	pcs	€/pcs
9. Fish knife	765265		12	2,30
10. Tea spoon	764664	145	12	1,70
11. Coffee spoon	764671	119	12	1,60
12. Latte spoon	766736	209	12	2,20
13. Cake fork	764688	152	12	1,80
14. Service fork	766705	272	12	5,20
15. Service spoon	766699	276	12	5,20
16. Dough spatula	766712	267	12	4,70



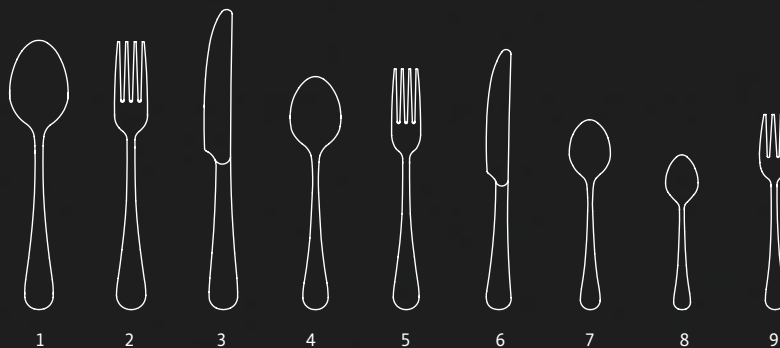
NAVARINO LINE

HIGH MIRROR POLISHING

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766002	207	12	2,90
2. Dinner fork	765999	206	12	2,90
3. Dinner knife	765982	231	12	3,20
4. Dessert spoon	766170	179	12	2,20
5. Dessert fork	766187	185	12	2,20

	code	length (mm)	pcs	€/pcs
6. Dessert knife	766163	200	12	2,80
7. Tea spoon	766125	146	12	1,70
8. Coffee spoon	766149	119	12	1,60
9. Cake fork	766156	150	12	1,80



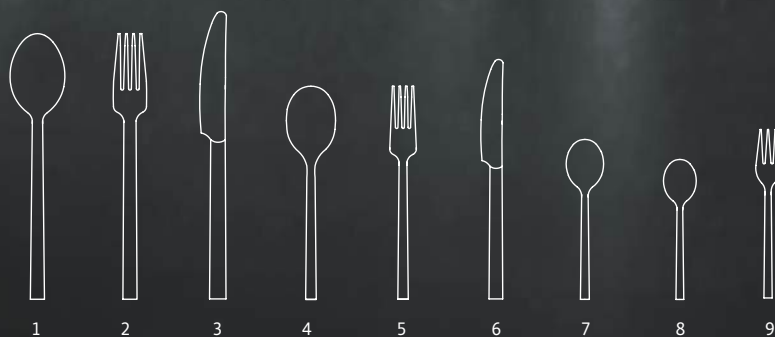
LUGANO LINE

HIGH MIRROR POLISHING

5 MM THICKNESS

18/10 STAINLESS STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764701	207	12	3,30
2. Dinner fork	764718	207	12	3,30
3. Dinner knife	764695	230	12	3,20
4. Dessert spoon	764732	181	12	2,80
5. Dessert fork	764749	184	12	2,80

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764725	200	12	2,60
7. Tea spoon	764756	142	12	1,80
8. Coffee spoon	764763	111	12	1,60
9. Cake fork	764770	147	12	1,80





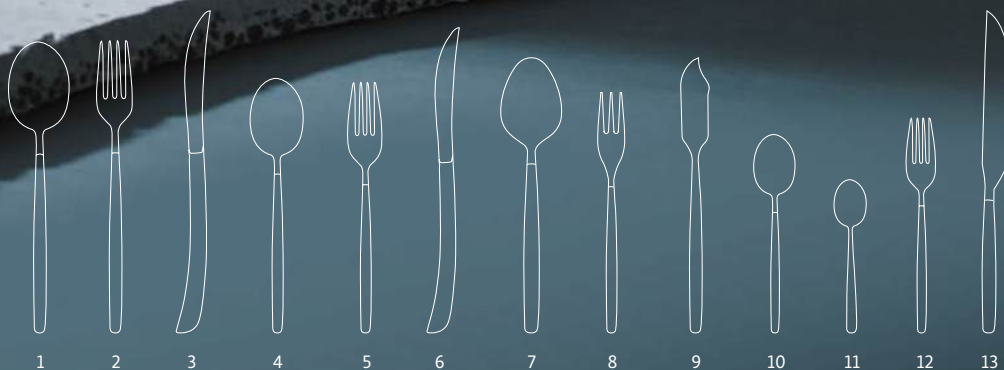
TORINO LINE

HIGH MIRROR POLISHING

5 MM THICKNESS

18/10 STAINLESS STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	769355	213	12	2,90
2. Dinner fork	769362	211	12	2,90
3. Dinner knife	769379	237	12	3,20
4. Dessert spoon	769386	186	12	2,20
5. Dessert fork	769393	187	12	2,20
6. Dessert knife	769409	223	12	3,00
7. Spoon for the broth	769447		12	2,40

	code	length (mm)	pcs	€/pcs
8. Fish fork	769454		12	2,00
9. Fish knife	769461		12	2,00
10. Tea spoon	769430	145	12	1,70
11. Coffee spoon	769423	112	12	1,60
12. Cake fork	769416	157	12	1,80
13. Steak knife	769478		12	2,90

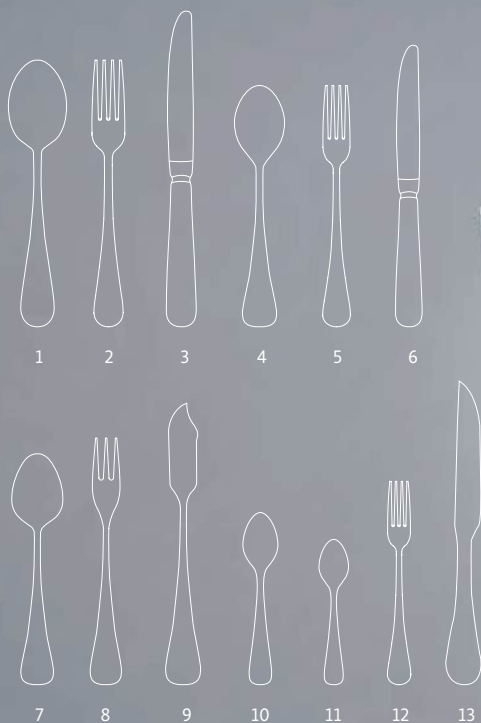
BAGUETTE LINE

HIGH MIRROR POLISHING

3 MM
THICKNESS

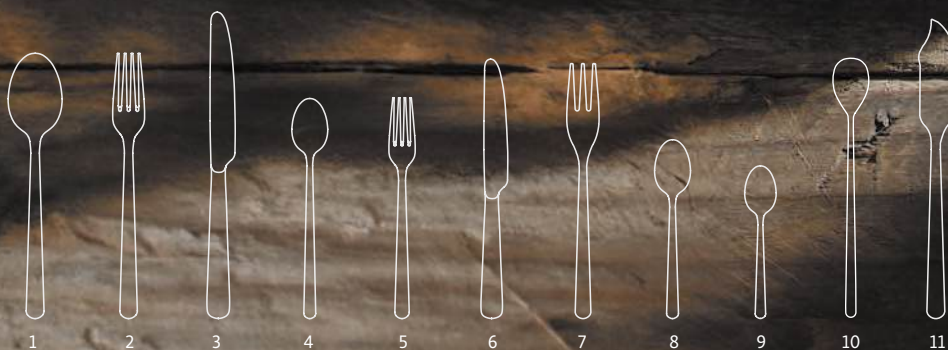
18/10
STAINLESS STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	769225	206	12	2,90
2. Dinner fork	769232	207	12	2,90
3. Dinner knife	769249	243	12	3,20
4. Dessert spoon	769263	186	12	2,20
5. Dessert fork	769256	187	12	2,20
6. Dessert knife	769270	219	12	3,30
7. Spoon for the broth	769331	178	12	2,40
8. Fish fork	769317	190	12	2,40
9. Fish knife	769324	217	12	2,40
10. Tea spoon	769300	133	12	1,70
11. Coffee spoon	769294	112	12	1,60
12. Cake fork	769287	157	12	1,80
13. Steak knife	769348	234	12	3,90





COMO LINE

HIGH MIRROR POLISHING

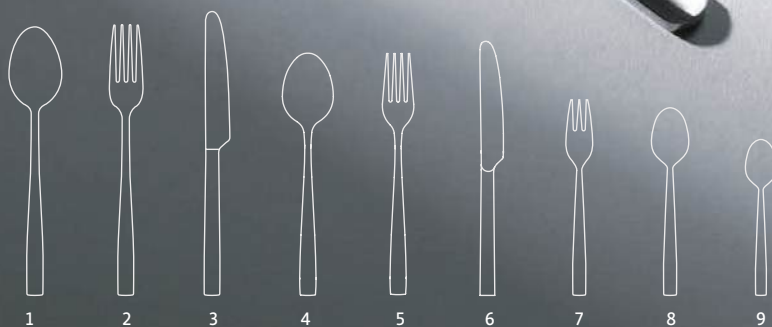
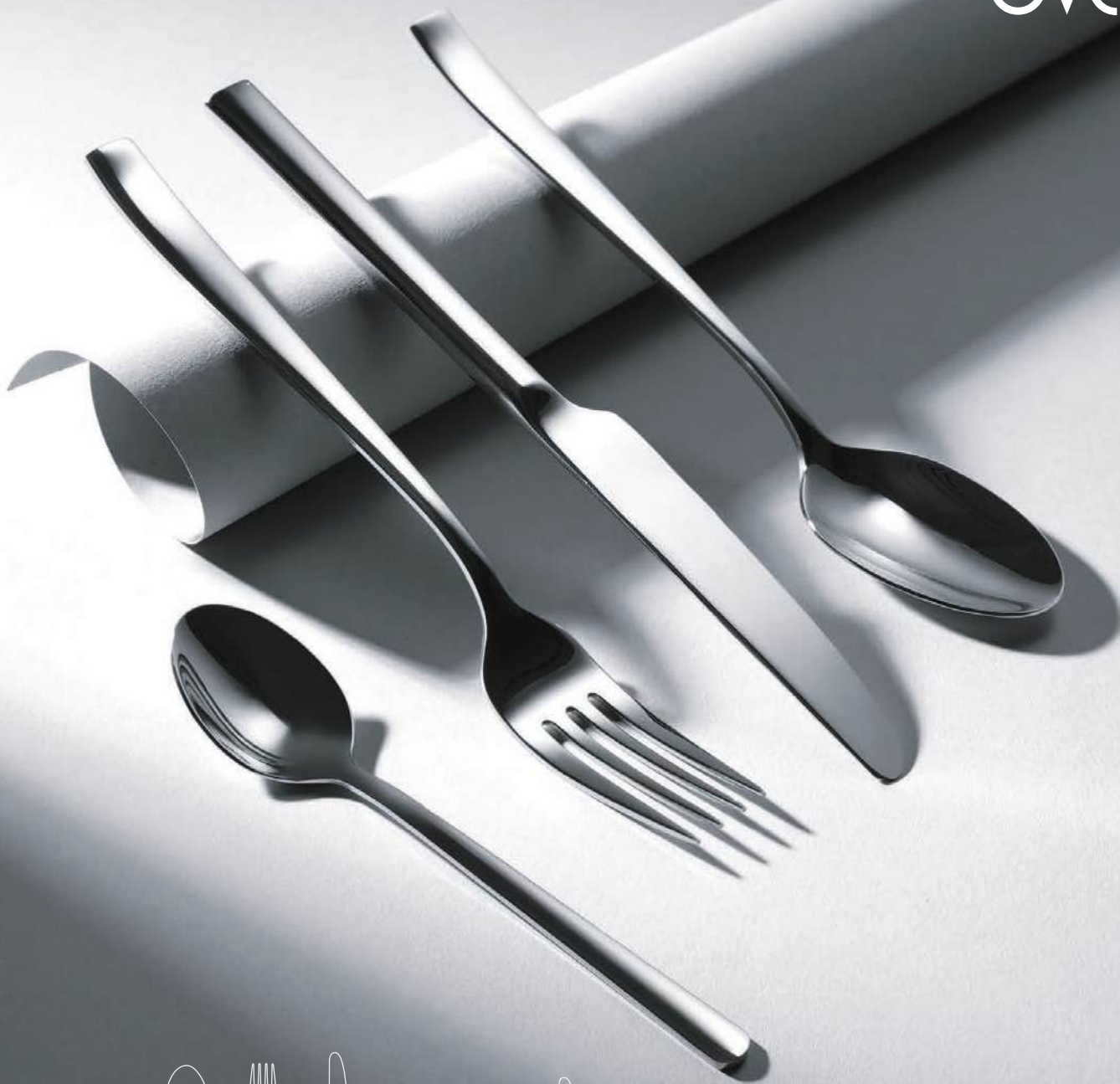
3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766446	196	12	2,40
2. Dinner fork	766453	198	12	2,40
3. Dinner knife	766439	216	12	3,10
4. Dessert spoon	766507	187	12	2,00
5. Dessert fork	766514	150	12	2,00
6. Dessert knife	766491	190	12	2,50

	code	length (mm)	pcs	€/pcs
7. Cake fork	766477	187	12	1,70
8. Tea spoon	766460	137	12	1,70
9. Coffee spoon	766484	115	12	1,40
10. Latte spoon	766552	192	12	2,00
11. Butter knife	766545	156	12	2,00



GARDA LINE

HIGH MIRROR POLISHING

3 MM THICKNESS

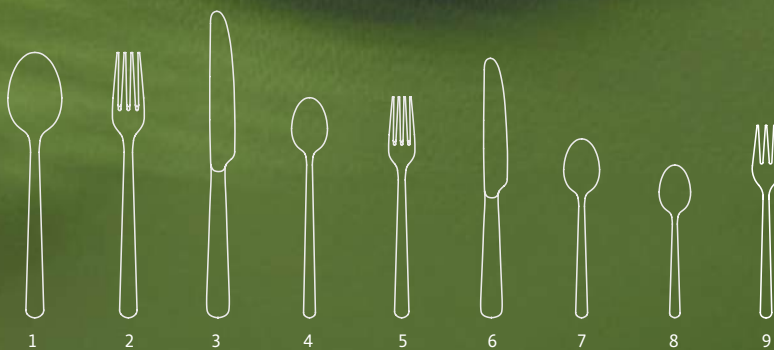
18/10 STAINLESS STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766576	205	12	2,30
2. Dinner fork	766583	206	12	2,30
3. Dinner knife	766569	220	12	3,10
4. Dessert spoon	764800	184	12	1,90
5. Dessert fork	764817	185	12	1,90

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764794	194	12	2,50
7. Cake fork	766606	152	12	1,80
8. Tea spoon	766590	146	12	1,70
9. Coffee spoon	766613	121	12	1,50





ADRIA LINE

HIGH MIRROR POLISHING

2,5 MM THICKNESS

18/10 STAINLESS STEEL



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766200	196	12	2,40
2. Dinner fork	766217	196	12	2,40
3. Dinner knife	766224	226	12	3,10
4. Dessert spoon	766255	179	12	2,00
5. Dessert fork	766231	180	12	2,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	766262	192	12	2,50
7. Tea spoon	766248	146	12	1,70
8. Coffee spoon	766279	113	12	1,40
9. Cake fork	764787	150	12	1,70



BOLOGNA LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	set (pcs)	€/set	€/pcs
1. Dinner spoon	766767	197	1	12	9,40	0,78
2. Dinner fork	766750	197	1	12	9,40	0,78
3. Dinner knife	766743	215	1	12	9,40	0,78
4. Tea spoon	766781	145	1	12	6,10	0,51
5. Cake fork	766774	150	1	12	6,10	0,51



FJORD LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	set (pcs)	pcs	€/set	€/pcs
1. Dinner spoon	766958	215	12	1	13,90	1,16
2. Dinner fork	766934	212	12	1	13,90	1,16
3. Dinner knife	766910	235	12	1	25,60	2,13
4. Dessert spoon	766965	184	12	1	13,00	1,08
5. Dessert fork	766941	186	12	1	13,00	1,08
6. Dessert knife	766927	201	12	1	22,70	1,89
7. Tea spoon	766972	137	12	1	10,10	0,84
8. Coffee spoon	766996	112	12	1	9,20	0,77
9. Cake fork	766989	145	12	1	10,10	0,84



BERGEN LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	set (pcs)	€/set	€/pcs
1. Dinner spoon	766866	208	12	13,90	1,16
2. Dinner fork	766842	210	12	13,90	1,16
3. Dinner knife	766828	226	12	25,60	2,13
4. Dessert spoon	766873	184	12	13,00	1,08
5. Dessert fork	766859	188	12	13,00	1,08
6. Dessert knife	766835	200	12	22,70	1,89
7. Tea spoon	766880	147	12	10,10	0,84
8. Coffee spoon	766903	114	12	9,20	0,77
9. Cake fork	766897	153	12	10,10	0,84



CORFU LINE

Corfu steak cutlery are made of stainless steel and the handles are made of pakkawood - material based on natural wood. Pakkawood is a term referring to wood veneers consisting of several layers of high quality hardwood. Set of 6 items.

	code	length (mm)	pcs	€/set	€/pcs
1. Steak fork	781050	205	6	39,00	6,50
2. Steak knife	781036	110/240	6	50,00	8,33
3. Jumbo steak knife	781043	120/255	6	56,00	9,33



MYKONOS LINE

		code	length (mm)	set (pcs)	€/set	€/pcs
1.	Steak fork	782880	210	6	36,00	6,00
2.	Jumbo steak knife	782873	260	6	55,00	9,17
3.	Steak knife	782866	245	6	51,00	8,50



GLASS POLISHER

- Productivity: 400 pcs/h
- Gastropolisher - instant and perfect glass polishing!
- Polishes and dries all types of glasses (Ø 50-80 mm, H=180 mm)
- Removes water and detergent residues
- The shortest polishing time on the market - 8 seconds per piece!
- Automatic temperature regulation - prevents overheating and burns
- European production

code	236826
dimensions	325x300x(H)500 mm
power	1380 W
voltage	230 V
€	853,00



GLASS POLISHING BRUSHES

code	236833	236840 NEW
	small, set of 2	large, set of 2
€	61,00	61,00



CUTLERY POLISHER

- Cutlery polishing machine - time-saving and convenient!
- Saves up to 90% of staff time
- Ecological plant granules - safe for cutlery and the environment
- Quiet operation thanks to siliconised interior
- Operating hours counter and granulate replacement indicator
- Fast polishing cycle - 20 seconds
- Safe - automatic switch and LEDs
- Set includes: 1 cutlery basket, 1 cutlery strainer

code	236635
capacity	2500 pcs/hour
dimensions	500x425x(H)340 mm
power	560 W
voltage	230 V
€	4024,00

ACCESSORIES

code	817490 NEW	230152 NEW	230169 NEW	230176 NEW	976296
	Base for polishing machines	Cutlery polisher handle 236635	Soundproofing mat for polishers	Soundproofing mat for polishers	Polishing compound
dimensions	570x470x(H)385 mm		400x600 mm	260x260 mm	3 kg
€	383,00	122,00	36,00	38,00	48,00



BUFFET CONCEPTS

BUFFET NOIR CONCEPT

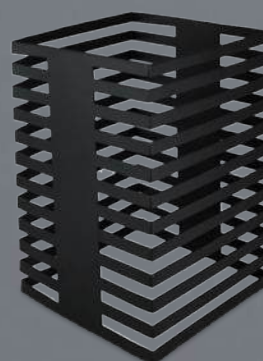
The modern Buffet Noir concept is a proposal for those who appreciate modern minimalism and refined aesthetics. Ideal for luxury boutique hotels, designer restaurants and meeting rooms with contemporary décor. Key elements of the collection:



Powder-coated steel beverage dispensers in matt black: they are both a practical and decorative element of the buffet.
p. 190



Chafing dishes in matt black: with a modern design, ensuring that food is kept at the right temperature.
p. 168



Display units in various designs and heights with geometric shapes: they emphasise the minimalist character of the design.
p. 192



Black glass trays with a minimalist design: versatile and elegant, ideal for all types of food.
p. 189



GN porcelain crockery in deep black: they impress with their precision workmanship and velvety sheen, which reflects their modern character.
p. 199



Black melamine bowls and trays with a subtle sheen: with a perfectly smooth surface, they complete the look, creating a harmonious and sophisticated composition.
p. 205

Recommended use:

- Exquisite banquets and galas in modern banquet halls.
- Elegant breakfasts in hotels.
- Prestigious conferences and business events.
- Intimate VIP meetings in business clubs and penthouse suites

Nature of the event:

The Buffet Noir concept is perfect for events where prestige, modernity and refined taste are important. It will create an atmosphere of luxury and emphasise the unique character of the dishes served. Black gives the buffet an elegant, distinctive character, creating a striking backdrop for colourful food and drinks.





BUFFET BLANC CONCEPT

The Buffet Blanc concept is a harmonious blend of classic elegance and timeless simplicity that perfectly suits the needs of the most demanding establishments, from luxury hotels and traditional restaurants to refined banquet halls, creating an atmosphere of refined hospitality.

Key elements of the collection:



Stainless steel dispensers with a mirror finish: they add sparkle and elegance, emphasising the freshness and appetising appearance of the food.
p. 213



White classic porcelain: versatile and elegant, suitable for any type of kitchen.
p. 80



Stainless steel induction chafing dishes: with a classic design, ensuring that food is kept at the right temperature.
p. 172



Buffet accessories with rounded, classic shapes: they emphasise the traditional character of the arrangement.
p. 191



Durable melamine: highlighting Freshness and lightness of dishes.
p. 206



Glass fingerfood dishes: they complete the whole, creating a luxurious and elegant effect.
p. 209

Recommended use:

- Gala banquets and weddings in classic banquet halls.
- Exquisite breakfasts in luxury hotels.
- Traditional parties and family events.

Nature of the event:

Stainless steel warmers are an ideal choice for light-coloured interiors, with marble surfaces and classic design elements. They harmonise perfectly with elegant tablecloths and premium porcelain, emphasising the luxurious character of the service.





BUFFET BOIS CONCEPT

The Buffet Bois concept is for establishments that appreciate natural materials, rustic charm and a cosy atmosphere. Ideal for hotels and eco-style restaurants, meeting rooms with wood elements and garden parties. Key elements of the collection:



Warm wood-coloured melamine (trays, bowls): they complete the whole, creating a consistent and natural effect.
p. 203



Natural wood trays and stands: they add warmth and natural charm, creating a cosy atmosphere.
p. 187



Porcelain in shades of beige or ecru: creates a coherent whole with the rest of the furnishings.
p. 194



Chafing dishes with a durable veneer wood-coloured: with a rustic design to keep food at the right temperature.
p. 170



Complementary wood elements oak: emphasises the natural character of the arrangement.
p. 184



Bread bags: made of washable kraft paper.
p. 113

Recommended use:

- Breakfast and brunch in eco-style hotels and restaurants.
- Intimate receptions in gardens and on terraces.
- Conferences and events in boutique hotels and exclusive spa resorts.

Nature of the event:

Wooden heaters and accessories harmonise perfectly with rustic surroundings, stone facades and lush vegetation. They create an impression of harmony and natural elegance, ideal for outdoor events or in interiors reminiscent of the style of country residences.





Induction chafing dishes

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

CHAFING DISHES

DE LUXE BLACK LINE



soft-close,
removable cover



steam vent
system

DE LUXE MADEIRA LINE



soft-close,
removable cover



steam vent
system



durable wood-grain
veneer

DE LUXE LINE



soft-close,
removable cover



steam vent
system



good price

PREMIUM LINE



soft-close,
removable cover



spoon container



cover holder



FineDine

De Luxe Black line

Modernity and functionality in matt black

The De Luxe Black chafing dishes combines robust construction, modern design and practical solutions.

Entirely in an elegant black colour scheme with a stainless steel frame, it will be perfect for modern hotels and restaurants.

CHAFING DISHES



Key features and benefits:

Lid with free-fall mechanism.

It provides comfort and the specially shaped gutter prevents condensation from dripping onto the worktop, keeping it clean and aesthetically pleasing.

- **Thick, capsule type "sandwich" bottom**

The bottom combines the advantages of different metals, guaranteeing an even heat distribution. The chafing dish is compatible with various heat sources, including induction hobs.

- **Stable base with height adjustment**

Prevents the unit from tipping over even when the lid is opened abruptly. The frame, made of AISI 304 stainless steel (2.7 mm thick), ensures durability and damage resistance.

- **Additional functionalities:**

- Fuel container with adjustable flame size
- Fastening elements for the induction heater
- Adjustable fuel holder
- Stackable frames to save space in the kitchen

- **Modern design**

The all-black matt veneer combined with the stainless steel frame gives the heater a minimalist, industrial look, ideal for modern interiors.

- **Hydraulic cover closure**

The lid of the heater closes hydraulically, ensuring smooth and safe use. Please note that force closure can damage the hinge and is not grounds for complaint.



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating.

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

Suitable for induction heaters equipped with an additional adapter.

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

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

€ **97,00**



+



NEW

PORCELAIN CONTAINER
p. 199



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

code	473573
dimensions	585x465x(H)180 mm
€	610,00



DE LUXE BLACK INDUCTION CHAFING DISH GN 2/3 WITH GLASS LID

code	473580
dimensions	470x405x(H)180 mm
€	585,00



DE LUXE BLACK INDUCTION CHAFING DISH ROUND WITH GLASS LID 11L

code	473597
dimensions	460x432x(H)280 mm
€	561,00



FRAME

code	471166
dimensions	655x374x(H)230 mm
€	214,00



FRAME

code	204856
dimensions	488x375x(H)230 mm
€	243,00



FRAME

code	473481
dimensions	377x377x(H)185 mm
€	243,00

De Luxe Madeira line

NEW

- De Luxe Madeira catering chafing dishes - solid, functional, with a unique design
- A lid with a slow-closing mechanism ensures comfort of use, and a specially profiled spout prevents condensation from dripping onto the table.
- Thick, capsule-shaped „sandwich” bottom combines the advantages of different metals, ensuring even heat distribution and compatibility with various heat sources, including induction hobs.
- The heater has a stable, height-adjustable base that prevents the device from tipping over even when the cover is suddenly opened. The frame is made of AISI 304 steel with a thickness of 2.7 mm, guaranteeing durability and resistance to damage.
- Additional advantages of the heater are:
 - Fuel container with adjustable flame size
 - Fastening elements for the induction heater
 - Adjustable fuel holder
 - Possibility of stacking frames
- All heaters from the De Luxe Madeira series are covered with wood-like veneer, which gives them an elegant and stylish look.
- **The heater cover is closed hydraulically. Please remember that forceful closing may damage the hinge and is not the basis for a complaint.**





MADEIRA DE LUXE INDUCTION
CHAFING DISH ROUND 11L
WITH GLASS LID

code	473542
dimensions	440x462x(H)260 mm
€	682,00



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

code	473504
dimensions	575x466x(H)175 mm
€	804,00



MADEIRA DE LUXE INDUCTION
CHAFING DISH GN 2/3
WITH GLASS LID

code	473528
dimensions	400x465x(H)165 mm
€	658,00



FRAME

code	473559
dimensions	375x375x(H)205 mm
€	170,00



FRAME

code	473511
dimensions	594x390x(H)205 mm
€	219,00



FRAME

code	473535
dimensions	420x390x(H)205 mm
€	194,00



PORCELAIN CONTAINER
p. 199

NEW

INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).



code	239193
dimensions	ø245x(H)68 mm
power	800 W
€	97,00



De Luxe line*

- Highly solid structure
- Case made of highly-polished stainless steel, 1,5 mm thick
- Removable glazed cover with slow-close mechanism
- Cover fall block mechanism
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table. The condensate is drained into the water container
- Thick (8 mm) capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs
- Support with adjustable height, which prevents the tipping of the chafing dish in case of rapid opening of the cover
- Chafing dish frame made of 2.7 mm steel
- To be used directly on induction hobs, or on a frame
- Fuel container with a tilting element adjusting the flame size
- Powering elements for the induction heater
- Vertically adjustable fuel holder



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).

code 239193

dimensions ø245x(H)68 mm

power 800 W

€ **97,00**



NEW

PORCELAIN CONTAINER
p. 199



fuel heating



induction heating



EXCELLENT CHAFING DISH WITH GLASS COVER GN 1/1

code 471159

dimensions 585x465x(H)180 mm

€ **560,00**



EXCELLENT GN 2/3 CHAFING DISH WITH A GLASS LID

code 204849

dimensions 405x480x(H)170 mm

€ **536,00**



EXCELLENT DEEP INDUCTION HEATER WITH GLASS LID, 11 L

code 473474

dimensions 430x480x(H)275 mm

€ **536,00**



FRAME

code 471166

dimensions 655x374x(H)230 mm

€ **214,00**



FRAME

code 204856

dimensions 470x370x(H)245 mm

€ **243,00**



FRAME

code 473481

dimensions 450x450x(H)245 mm

€ **243,00**

* The lid of the chafing dish is hydraulically closed. Please note that forceful closing may damage the hinge and is not covered under warranty.

Premium Line

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



PORCELAIN CONTAINER
p. 199

NEW



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating.

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

Suitable for induction heaters equipped with an additional adapter.

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

code	239193
dimensions	ø245x(H)68 mm
power	800 W
€	97,00

fuel heating



+



induction heating





PREMIUM INDUCTION
CHAFING DISH GN 1/1

code 473603
dimensions 590x410x(H)200 mm
€ **353,00**



PREMIUM CHAFING DISH
WITH GLASS COVER GN 1/1

code 473412
dimensions 590x410x(H)200 mm
€ **353,00**



PREMIUM INDUCTION
CHAFING DISH ROUND 11L

code 473634
dimensions 460x420x(H)290 mm
€ **292,00**



PREMIUM GLASS INDUCTION
ROUND CHAFING DISH 11 L

code 473467
dimensions 460x420x(H)290 mm
€ **292,00**



FRAME

code 473627
dimensions 540x415x(H)165 mm
€ **134,00**



FRAME

code 473078
dimensions 540x415x(H)165 mm
€ **133,00**



FRAME

code 473658
dimensions 310x430x(H)160 mm
€ **119,00**



FRAME

code 473092
dimensions 310x430x(H)160 mm
€ **119,00**





Cast iron buffet dishes

- Cast iron cookware is coated with two layers of enamel and double-fired, making it easy to clean, non-sticky and requires no seasoning.
- Channels in specially designed covers are designed to increase steam circulation and at the same time moisturize the food.
- They can be used on all heat sources and are dishwasher safe.



CAST IRON ROUND
CASSEROLE, BLUE

code	832042
dimensions	360x290x(H)135 mm
capacity	6700 ml
€	133,00



CAST IRON ROUND
CASSEROLE, GREEN

code	832097
dimensions	360x290x(H)135 mm
capacity	6700 ml
€	133,00



CAST IRON ROUND
CASSEROLE, ORANGE

code	832141
dimensions	360x290x(H)135 mm
capacity	6700 ml
€	133,00



CAST IRON ROUND
CASSEROLE, RED

code	832196
dimensions	360x290x(H)135 mm
capacity	6700 ml
€	133,00



BUILT-IN INDUCTION COOKER 1000 W

- Heating surface made of black crystal glass.
- Plastic housing.
- Inductive heater for building in the worktop.
- 10-step power control fitted with electronic overheating protection.
- Touch panel and LED display.

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V
€	129,00



CAST IRON OVAL
CASSEROLE, BLUE

code	832059
dimensions	385x255x(H)150 mm
capacity	7060 ml
€	133,00



CAST IRON OVAL
CASSEROLE, GREEN

code	832103
dimensions	385x255x(H)150 mm
capacity	7060 ml
€	133,00



CAST IRON OVAL
CASSEROLE, ORANGE

code	832158
dimensions	385x255x(H)150 mm
capacity	7060 ml
€	133,00



CAST IRON OVAL
CASSEROLE, RED

code	832226
dimensions	385x255x(H)150 mm
capacity	7060 ml
€	133,00



BUILT-IN INDUCTION COOKER



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

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V
€	129,00

MADEIRA CASE FOR BUFFET INDUCTION HEATER



code	709757	709740
colour	natural	black
dimensions	350x350 mm	350x350 mm
€	219,00	219,00



INDUCTION COOKER

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



code	239896
dimensions	460x315x(H)62 mm
power/voltage	800 W/230 V
€	194,00

Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).



INDUCTION HEATER WITH POWER REGULATOR

ADAPTER FOR INDUCTION HEATER

code	239193	239186
dimensions	ø245x(H)68 mm	
power/voltage	800 W	
€	97,00	14,00



Buffet systems



MADEIRA DISPLAYS

Madeira buffet boxes are made of oak wood, which is so beautiful, durable and resistant. Can be used as a container for bread or fruits but are particularly suitable for exposure

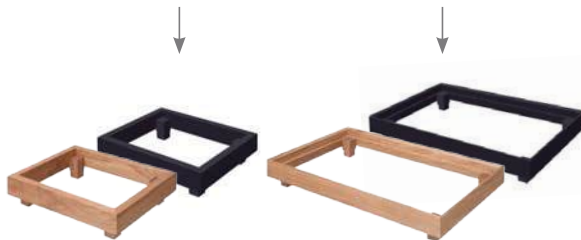
used an oak slab or melamine trays. Thanks to them you can create multidimensional composition easily.



	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	34,00		52,00	



	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	34,00		52,00	



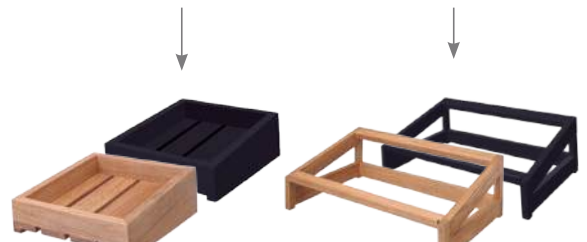
	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	325x265x(H)80 mm		530x325x(H)80 mm	
€	38,00		43,00	



	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	530x325x(H)80 mm		530x325x(H)80 mm	
€	38,00		43,00	



	INITIAL OAK BOX GN 1/2		INITIAL OAK BOX GN 1/1	
code	505069	504772	505038	504741
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)65 mm	
€	48,00		71,00	



	INCLINED BOX GN 1/2		INCLINED BOX GN 1/1	
code	505137	504826	505120	504819
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)190 mm	
€	65,00		68,00	



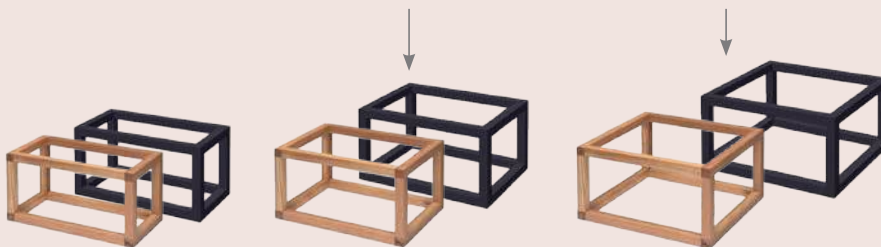
* Milled grooves on the underside of the plate prevent slipping on racks and crates.



OAK TRAY GN 1/2

OAK TRAY GN 1/1

code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	34,00		52,00	



BASIS FOR GN 1/3 TRAYS

BASIS FOR GN 1/2 TRAYS

BASIS FOR GN 1/1 TRAYS

code	561058	504857	561041	504840	561034	504833
colour	natural	black	natural	black	natural	black
dimensions	325x176 mm		325x265 mm		530x325 mm	
€	81,00		84,00		92,00	

* Milled grooves on the underside of the plate prevent slipping on racks and crates.



BREAD CUTTING BOARD

code	505021	504734
colour	natural	black
dimensions	530x325x(H)30 mm	
€	75,00	



OAK TRAY GN 1/1

code	664476	504956
colour	natural	black
dimensions	530x325x(H)40 mm	
€	72,00	



CUTLERY CONTAINER

code	561089	504871
colour	natural	black
dimensions	530x325x(H)100 mm	
€	93,00	



MADEIRA BOX FOR CUTLERY AND NAPKINS

code	664407	504888
colour	natural	black
dimensions	280x180x(H)120 mm	
€	85,00	



MADEIRA OAK TWO-SECTION CUTLERY BOX

code	664414	504895
colour	natural	black
dimensions	275x165x(H)70 mm	
€	50,00	



MADEIRA CUTLERY AND NAPKIN CASE

code	664421	504901
colour	natural	black
dimensions	150x150x(H)150 mm	
€	70,00	



MADEIRA CUTLERY BOX

code	664438	504918
colour	natural	black
dimensions	275x100x(H)70 mm	
€	43,00	



BUFFET BASE

code	505090	504802
colour	natural	black
dimensions	175x175x(H)165 mm	
€	64,00	



MADEIRA STAND

code	664469	504949
colour	natural	black
dimensions	120x120x(H)120 mm	
€	51,00	



MADEIRA STAND

code	664452	504932
colour	natural	black
dimensions	170x170x(H)170 mm	
€	72,00	



MADEIRA STAND

code	664445	504925
colour	natural	black
dimensions	220x220x(H)220 mm	
€	80,00	



BUFFET CONTAINER

code	504680
colour	natural
dimensions	175x155x(H)125 mm
€	27,00



DOUBLE BUFFET CONTAINER

code	504697
colour	natural
dimensions	350x310x(H)125 mm
€	63,00



OAK TRAY

code	664551
colour	natural
dimensions	400x260x(H)60 mm
€	49,00





OAK STAND

BUFFET BENCH

code	664506	664513	664537	664520
colour	natural	natural	natural	natural
dimensions	150x(H)100 mm	250x(H)150 mm	340x150x(H)100 mm	430x180x(H)160 mm
€	73,00	85,00	56,00	63,00



OAK CONTAINER

code	664490	664544
colour	natural	natural
dimensions	200x200x(H)100 mm	330x200x(H)100 mm
€	49,00	56,00



NEW

2-TIER STAND - SLOPING SHELVES

2-TIER STAND - STRAIGHT SHELVES

4-TIER STAND - SLOPING SHELVES

code	991269	504970	504703	504710	991270	504987
colour	natural	black	natural	black	natural	black
dimensions	574x323x(H)441 mm		574x323x(H)441 mm		574x400x(H)1197 mm	
€	310,00		312,00		913,00	

VETRO DISPLAYS

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

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



SEVEN-STEP TRANSPARENT GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429730
dimensions	680x255 (top)/455 (bottom)x(H)200 mm
glass thickness	6 mm
€	48,00



SIX-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429747
dimensions	600x450x(H)240 mm
glass thickness	5 mm
€	55,00



FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429754
dimensions	400x350x(H)125 mm
glass thickness	5 mm
€	32,00



SEVEN-STEP TRANSPARENT GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429761
dimensions	680x255 (top)/455 (bottom)x(H)200 mm
glass thickness	6 mm
€	71,00



SIX-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429778
dimensions	600x450x(H)240 mm
glass thickness	5 mm
€	79,00



FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429785
dimensions	400x350x(H)125 mm
glass thickness	5 mm
€	45,00



BASE FOR SEVEN-STEP
BUFFET STAIRS

code	429983
dimensions	(H)200 mm
€	10,00



BASE FOR SIX-STEP
BUFFET STAIRS

code	429976
dimensions	(H)240 mm
€	11,00



BASE FOR FOUR-STEP
BUFFET STAIRS

code	429990
dimensions	(H)120 mm
€	9,00



GLASS TRAY GN 1/1
CLEAR

code	429822
dimensions	530x325 mm
€	27,00



GLASS TRAY GN 1/2
CLEAR

code	429839
dimensions	325x265 mm
€	15,00



GLASS TRAY GN 2/4
CLEAR

code	429846
dimensions	530x162 mm
€	16,00



BLACK GLASS TRAY
GN 1/1

code	429884
dimensions	530x325 mm
€	43,00



BLACK GLASS TRAY
GN 1/2

code	429891
dimensions	325x265 mm
€	22,00



BLACK GLASS TRAY
GN 2/4

code	429938
dimensions	530x162 mm
€	23,00

Skiatos System

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

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



BUFFET SYSTEMS



SKIATOS FLAKE DISPENSER

code	liters	mm	€
171523	4	220x140x(H)635	243,00



SKIATOS INDUCTION COFFEE URN

code	liters	mm	€
171530	16	300x300x(H)650	572,00



INDUCTION HEATER WITH POWER REGULATOR – 239193
– see page 179



SKIATOS DRINK DISPENSER

code	liters	mm	€
171486	7	345x345x(H)570	316,00

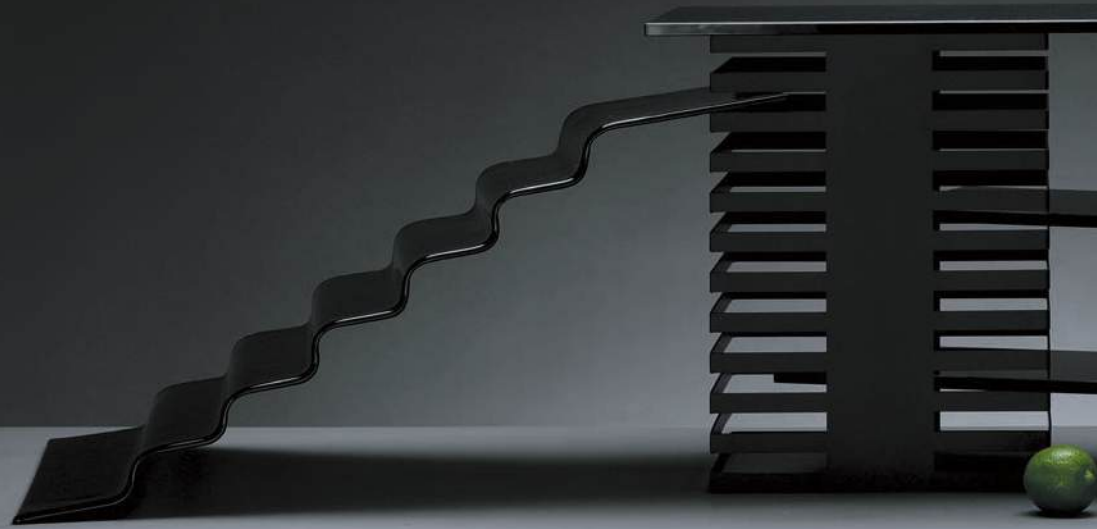


VACUUM JUG

- Double walled stainless steel.
- Seamless structure. Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

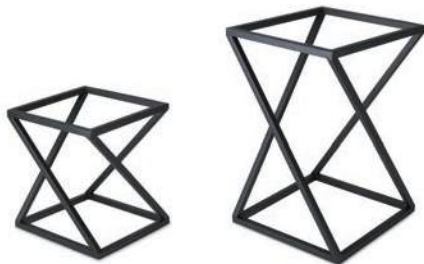
code	liters	mm	€
445815	0,6	ø120x(H)168	47,00
445822	1	ø136x(H)188	50,00
445839	1,5	ø136x(H)258	53,00





SKIATOS GLASS TRAY

code	mm	€
428078	350x350	25,00
428085	700x200	30,00



SKIATOS BUFFET STAND

code	mm	€
428054	180x180x(H)202	42,00
428061	200x200x(H)284	46,00



SKIATOS BUFFET COLUMN

code	number of levels	mm	€
428023	9	250x250x(H)256	53,00
428030	12	250x250x(H)347	102,00
428047	17	250x250x(H)493	150,00



SKIATOS BLACK BUFFET DISPLAY FOR BOWLS

code	mm	€
171554	540x650x(H)265	97,00
171578	467x435x(H)210	43,00



171554



171578

MELAMINE SQUARE BOWL

code	colour	mm	€
779590	black	190x190x(H)100	9,00
779637	white	190x190x(H)100	9,00

MELAMINE SQUARE BOWL

code	colour	mm	€
779583	black	100x100x(H)45	5,00
779620	white	100x100x(H)45	5,00

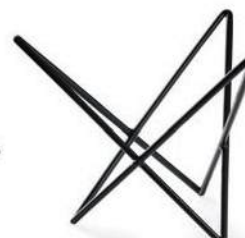
NON-SLIP DISPLAY STAND

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

code	561966	561973
dimensions	260x230x(H)100	265x230x(H)200
€	10,00	16,00



561966



561973



RECTANGULAR PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€
340x150	767450	767535	767610	767696	3	14,00
260x115	767443	767528	767603	767689	3	8,00

BUFFET BOWL



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm ml	code	code	code	code	pcs	€
ø300 2000	767436	767511	767597	767672	1	41,00
ø250 1000	767429	767504	767580	767665	2	20,00
ø200 600	767412	767498	767573	767658	3	14,00

BOWL



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm ml	code	code	code	code	pcs	€
ø180 1300	768372	768518	767832	767979	3	11,00
ø150 800	768365	768501	767825	767962	3	8,00



PLATE WITH AN ORGANIC SHAPE



VANILLA			
mm	code	pcs	€
350x210	781227	6	31,00

RECTANGULAR PLATE



VANILLA			
mm	code	pcs	€
300x150	769638	6	17,00

RECTANGULAR PLATE



VANILLA			
mm	code	pcs	€
300x200	781197	6	23,00

BOAT BOWL



VANILLA			
mm	code	pcs	€
250x160	781180	6	16,00

BUFFET BOWL



VANILLA			
mm	code	pcs	€
ø190	789315	6	11,00
ø230	789308	6	15,00

BOWL



VANILLA			
mm	code	pcs	€
ø150	781241	6	10,00

OVAL PLATTER



	SAND	LAGUNA		
mm	code	code	pcs	€
310x240	04ALM001396	04ALM001394	6	22,00
240x190	04ALM001574	04ALM001571	12	12,00

RECTANGULAR PLATTER



	SAND	LAGUNA		
mm	code	code	pcs	€
310x180	04ALM001402	04ALM001400	6	17,00

OVAL PLATTER



	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	pcs	€
320x200	04ALM002567	04ALM002566	04ALM002565	04ALM002561	04ALM002564	6	19,00
300x150	04ALM001955	04ALM001954	04ALM001953	04ALM002443	04ALM001952	6	12,00

BUFFET SYSTEMS



RECTANGULAR TRAY



	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	pcs	€
350x260	04ALM001510	04ALM001509	04ALM001508	04ALM001507	04ALM002456	04ALM001524	6	42,00
350x160	04ALM001592			04ALM001592			6	28,00

BUFFET BOWL



	SAND	LAGUNA	STONE	COAL		
mm	code	code	code	code	pcs	€
250	04ALM007239	04ALM007240	04ALM007242	04ALM007243	1	29,00

CONICAL BOWL



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL			
mm	ml	code	code	code	code	code	code	pcs	€	
ø100	400	04ALM001441	04ALM001439	04ALM001438	04ALM001437	04ALM001436	04ALM002461	04ALM001527	12	8,00
ø120	200	04ALM001435	04ALM001433	04ALM001432	04ALM001427	04ALM001425	04ALM002460	04ALM001526	12	6,00
ø60	50	04ALM001423	04ALM001419	04ALM001416	04ALM001414	04ALM001411	04ALM002459	04ALM001525	12	4,00

MINI OVAL DISH



	MAGMA	AMBER	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	code	code	pcs	€
ø110	04ALM001632	04ALM001634	04ALM001636	04ALM001637	04ALM001633	04ALM002470	04ALM001631	24	7,00

MINI POT WITH HANDLE



	SAND	ASHEN	LAGUNA	STONE	COAL		
mm	code	code	code	code	code	pcs	€
ø60	04ALM001707	04ALM001706	04ALM001705	04ALM002594	04ALM001704	24	5,00



ANGLED BOWL



	CRUST	NORDIC		
mm	code	code	pcs	€
210x190x(H)125	767375	767283	3	29,00

BOWL



	CRUST	NORDIC		
mm	code	code	pcs	€
ø110	779385	779460	6	6,00

RECTANGULAR PLATTER



	CRUST	NORDIC		
mm	code	code	pcs	€
295x148	769836	769874	3	14,00
335x205	769843	769881	2	23,00

RECTANGULAR PLATTER



	CRUST	NORDIC		
mm	code	code	pcs	€
468x100	769850	769898	6	18,00



Porcelain GN containers

High-quality GN porcelain containers are resistant to both high and low temperatures, making them suitable for ovens, cookers, and dishwashers. Available in classic white and elegant black, these containers enhance a modern buffet and improve the presentation of food.

NEW



PORCELAIN CONTAINER – WHITE

code	size	mm	€
783009	GN 1/1	530x325x(H)65	72,00
783016	GN 1/2	325x265x(H)65	36,00
783023	GN 1/3	325x176x(H)65	20,00



PORCELAIN CONTAINER – BLACK

code	size	mm	€
783979	GN 1/1	530x325x(H)68	73,00
783993	GN 2/3	350x325x(H)65	49,00
783986	GN 1/2	325x265x(H)60	36,00





MELAMINE



Melamine

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



GN TRAY IN MELAMINE, BLACK

code	size	mm	€
870648	GN 1/1	530x325x(H)30	33,00
870655	GN 1/2	325x265x(H)30	21,00
870686	GN 2/4	530x162x(H)30	21,00
870662	GN 1/3	325x176x(H)30	13,00
870679	GN 1/4	265x162x(H)30	11,00



GN TRAY IN MELAMINE, WHITE

code	size	mm	€
870693	GN 1/1	530x325x(H)30	33,00
870747	GN 1/2	325x265x(H)30	21,00
870778	GN 2/4	530x162x(H)30	21,00
870754	GN 1/3	325x176x(H)30	13,00
870761	GN 1/4	265x162x(H)30	11,00

NEW



POLYCARBONATE COVER FOR METROPOLIS PLATTER

code	mm	€
562611	ø220x(H)100	95,00



MELAMINE

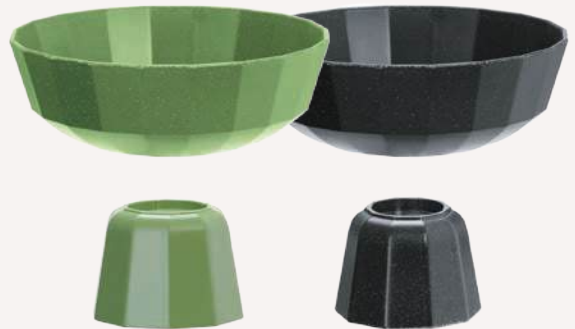


METROPOLIS PLATTER

code	colour	mm	€
562550	green	ø300	18,00
562567	black	ø300	18,00

METROPOLIS PLATTER BASE

code	colour	mm	€
562536	green	ø110x(H)120	13,00
562543	black	ø110x(H)120	13,00



METROPOLIS FRUIT PLATTER

code	colour	mm	€
562574	green	ø250	19,00
562581	black	ø250	19,00

METROPOLIS PLATTER BASE

code	colour	mm	€
562598	green	ø110x(H)82	9,00
562604	black	ø110x(H)82	9,00

NEW



REFLECTION BUFFET BOWL

code	mm	€
562499	ø220x(H)100	29,00
562505	ø250x(H)110	39,00



REFLECTION OVAL BUFFET TRAY

code	mm	€
562512	530x160x(H)20	29,00



PANAMA BUFFET BOWL

code	mm	€
562420	ø265x(H)100	24,00
562413	ø220x(H)100	19,00



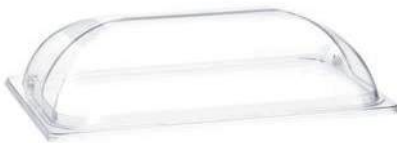
PANAMA BUFFET BOWL

code	size	mm	€
562437	GN 1/2	325x265x(H)80	31,00
562444	GN 2/3	354x325x(H)80	40,00



PANAMA TRAY

code	size	mm	€
562468	GN 1/1	530x325	73,00
562451	GN 2/4	530x162	31,00
562482	GN 1/2	325x265	29,00
562475	GN 1/3	325x176	19,00



POLYCARBONATE ROLL-TOP COVER FOR GN 1/1 **NEW**

code	mm	€
562529	535x330x(H)135	56,00



NEW

ROCK PLATTER, BEIGE

code	size	mm	€
562628	GN 1/1	530x325	29,00
562635	GN 1/2	325x265	16,00



ROCK SLANTED BOWL, BLACK

code	size	mm	€
562383	GN 1/1	530x325	25,00
562369	GN 1/2	325x265	15,00
562642	GN 1/3	325x176	12,00

NEW



ROCK SLANTED BOWL, GREY

code	size	mm	€
562390	GN 1/1	530x325	29,00
562376	GN 1/2	325x265	16,00



BUFFET BOWL, BLACK

code	ml	mm	€
562345	1600	260x220x(H)95	13,00



BUFFET BOWL, GREY

code	ml	mm	€
562352	1600	260x220x(H)95	13,00



ROCK SLANTED BOWL, BLACK

code	ml	mm	€
562321	1100	282x275x(H)115	21,00
562307	700	232x225x(H)95	12,00



ROCK SLANTED BOWL, GREY

code	ml	mm	€
562338	1100	282x275x(H)115	23,00
562314	700	232x225x(H)95	14,00



NEW

ROCK BOWL, BEIGE

code	ml	mm	€
562666	1100	282x275x(H)115	23,00
562659	700	232x225x(H)95	14,00



SLANTED BOWL MADE OF MELAMINE, BLACK

code	mm	€
779675	ø262x(H)138	19,00
779668	ø233x(H)125	14,00



SLANTED BOWL MADE OF MELAMINE, WHITE

code	mm	€
779712	ø262x(H)138	19,00
779705	ø233x(H)125	14,00



MELAMINE SQUARE BOWL, BLACK

code	ml	mm	€	
562680	4500	250x250x(H)120	17,00	N
779590	1900	190x190x(H)90	9,00	
779583		125x125x(H)65	5,00	



NEW

MELAMINE SQUARE BOWL, GRAPHITE

code	ml	mm	€
562673	4500	250x250x(H)120	17,00
562703	1900	190x190x(H)90	9,00
562710		125x125x(H)65	6,00



MELAMINE SQUARE BOWL, WHITE

code	ml	mm	€	
562697	4500	250x250x(H)120	17,00	N
779637	1900	190x190x(H)90	9,00	
779620		125x125x(H)65	5,00	



MELAMINE SAUCE LADLE

• Capacity 40 ml

code	mm	colour	pcs	€
563632	180	white	6	1,00
563649	180	black	6	1,00



VELOCITY MELAMINE RAMEKIN

code	ml	mm	pcs	€
561720	100	ø85x(H)45	12	2,00
561713	80	ø80x(H)40	12	2,00
561706	50	ø70x(H)35	12	2,00
565650	50	ø70x(H)35	set of 4 pcs.	5,00



VELOCITY MELAMINE SLANTED BOWL

code	mm	pcs	€
564592	110x110x(H)100	12	4,00
564585	97x97x(H)80	12	3,00
564578	70x70x(H)60	12	1,00

Buffet glass



AURA BOWL

code	mm	liter	pcs	€
788660	ø250x(H)60	2	4	13,00



AURA BUFFET BOWL

code	mm	liter	pcs	€
788677	ø250x(H)125	3,5	1	21,00



AURA CAKE STAND WITH COVER

code	mm	pcs	€
788745	ø320x(H)225	1	27,00

ARCOROC

EXTRA
RESISTANT
FULLY TEMPERED GLASS
STACKABLE



EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
V7515	V7520	10040	V7538	V7812
35 ml	75 ml	150 ml	240 ml	385 ml
ø58x(H)105 mm	ø73x(H)32 mm	ø88x(H)39 mm	ø103x(H)45 mm	ø118x(H)54 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs
1,00	1,00	1,00	1,00	1,60

EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL	EMPILABLE BOWL
10003	V7833	V4034	10029
620 ml	1100 ml	2900 ml	6000 ml
ø138x(H)52 mm	ø170x(H)78 mm	ø230x(H)105 mm	ø290x(H)133 mm
6 pcs	6 pcs	6 pcs	6 pcs
2,00	2,00	6,00	12,00



LAV HORECA

PHUKET JAR WITH LID	PHUKET JAR WITH LID	PHUKET JAR WITH LID
LH-PHU029 PK222KF	LH-PHU090 PK222KF	LH-PHU140 PK222KF
290 ml	890 ml	1400 ml
ø59x(H)127 mm	ø80x(H)178 mm	ø79x(H)250 mm
6 pcs	6 pcs	6 pcs
2,70	3,70	5,10



FIDO WEK JAR

776131	776124	775646
500 ml	350 ml	200 ml
ø106x(H)100 mm	ø98,4x(H)98 mm	ø83x(H)84 mm
1 pcs	1 pcs	12 pcs
4,60	4,10	3,90



QUATTRO STAGIONI JAR WITH HANDLE

775639	775615
125 ml	415 ml
ø83x(H)71 mm	ø84x(H)135 mm
12 pcs	12 pcs
3,90	3,80



SWING BOTTLE

775721	775738	775745
250 ml	500 ml	1000 ml
ø64x(H)192 mm	ø77x(H)253 mm	ø94x(H)306 mm
28 pcs	12 pcs	6 pcs
2,90	3,80	3,90



VETRO FINGERFOOD SQUARE
TRANSPARENT GLASS DISH

code	mm	pcs	€
429792	80x80	12	2,00



VETRO FINGERFOOD RAIN DROP
TRANSPARENT GLASS DISH

code	mm	pcs	€
429815	80x100	12	3,00



NECESSITY OBLIQUE
FINGERFOOD PORCELAIN DISH

code	mm	pcs	€
789070	90	24	4,00



VETRO FINGERFOOD SQUARE
BLACK GLASS DISH

code	mm	pcs	€
429860	80x80	12	2,00



VETRO FINGERFOOD RAIN DROP
BLACK GLASS DISH

code	mm	pcs	€
429877	80x100	12	3,00



NECESSITY PORCELAIN
FINGERFOOD DISH

code	mm	pcs	€
789056	80	24	4,00



NECESSITY SQUARE
FINGERFOOD PORCELAIN DISH

code	mm	pcs	€
789063	50	24	4,00



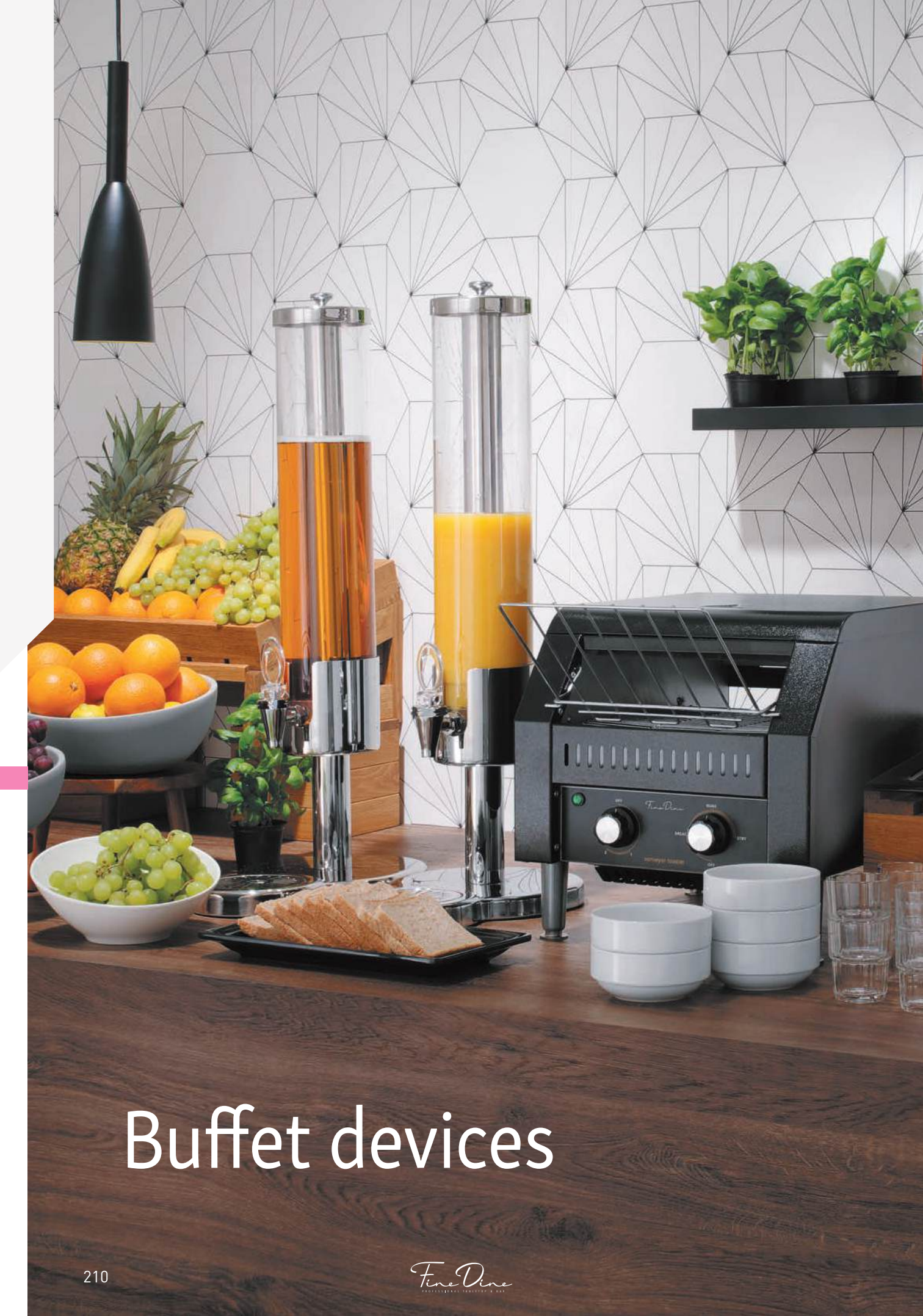
NECESSITY DROP
FINGERFOOD PORCELAIN DISH

code	mm	pcs	€
789032	90	24	4,00



NECESSITY HANDLE
FINGERFOOD PORCELAIN DISH

code	mm	pcs	€
789049	100	24	4,00



Buffet devices



DE LUXE DISPENSERS FOR FLAKES AND MILK

Stainless steel dispensers in Fine Dine quality. Milk can has a convenient pourer and handle for easy carrying. Thanks to the dosing mechanism in flakes' dispenser we can pour perfect amount and tight closure will keep flakes fresh and crispy.

SKIATOS FLAKE DISPENSERS

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



MILK DISPENSER	FLAKES DISPENSER
426111	426135
6 l	5 l
230x350x(H)500 mm	230x350x(H)900 mm
558,00	511,00



FLAKES DISPENSER SKIATOS
171523
4 l
220x140x(H)635 mm
243,00

DE LUXE JUICE DISPENSER

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



JUICE DISPENSER
426128
5 l
230x350x(H)770 mm
365,00

SKIATOS DRINK DISPENSER

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



SKIATOS BLACK DRINK DISPENSER
171486
7 l
345x345x(H)570 mm
316,00

BEVERAGE JAR

Vintage-style dispenser for all kinds of juices and cocktails.

An additional ring ensures a hermetic seal for the dispenser, so juices remain full of vitamins and retain their flavor longer.



JUICE DISPENSER	STAND FOR JUICE DISPENSER	
9627204	561072	504864
8,5 l	natural	black
210x(H)410 mm	59,00	



AUTOMATIC FLOW-THROUGH WATER BOILER EVERGREEN

The impressive Evergreen water boiler is constructed from durable **stainless steel**. It can be used in cafés, bars, hotels, conference rooms, and anywhere a steady supply of heated water is needed for brewing coffee, herbal teas, or preparing instant beverages.

With **Double Tank** technology, fresh water does not mix with heated water immediately after refilling. The boiler maintains high temperatures for extended periods – the main hot-water tank is **thermally insulated** to minimize heat loss, reducing energy consumption.

The appliance features **high-wattage heating elements** for rapid water heating and an intuitive sensor system ensuring precise water heating (cold, heating, hot).

A moisture-resistant main switch with a lighted on/off indicator adds convenience.

The unit is mounted on four non-slip rubber feet to stabilize it on work surfaces.

3/4" WATER CONNECTION

Automatic supply from the mains

wydajność
33 l/h

model	201657
capacity	10 l
dimensions	248x303x(H)593 mm
power/voltage	3 kW/ 230 V
weight	13 kg
€	731,00

BUFFET EQUIPMENT

REDUCED POWER CONSUMPTION

THERMOSTAT

DRIP TRAY INCLUDED



EXCELLENT CAULDRON SOUP – 8 L

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

lid with a cutout for a spoon

the container made of high-quality stainless steel guarantees hygiene and easy cleaning

polished stainless steel casing

temperature range from 0 to 65°C



code	liters	mm	W/V	€
860311	8	ø340x(H)360	435/230	185,00

FINE DINE CONVEYOR TOASTERS

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



CONVEYOR TOASTER – BLACK

code	mm	W/V	€
261323	418x368x(H)387	2240 / 230	487,00



2 years
for FREE!
warranty



Switches,
varied speed

HBF 510/S EXPEDITOR™ CULINARY BLENDER

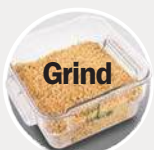
- Variable speed and pulse blend** - for blending, pureeing, grinding, chopping and emulsifying.
- Slicing function** - the smooth transition between low and high speed.
- 24 HP engine** - has enough torque to cut products.
- Patented Wave-Action® system** - forces the products to constantly pass through the blades to ensure proper emulsification of the mixture.
- All metal cutting mechanism** - long life.
- A large scoop (118 ml)** - makes it easy to add liquids to the emulsion while blending.
- Stainless steel blades** - cope with products quickly.
- Jar Pad Sensor** - turns off the engine when the container is removed from the socket.
- Robust metal drive clutch.**



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



Chop



Grind



Blend



GRATE



Emulsify

code	HBF510-CE	HBF510S-CE
container	stackable copolyester jug with a capacity of 1.4 l (BPA-free)	stainless steel container, capacity of 1.8 l, with a comfortable one Easy-Grip handle
controls	switches, varied speed	switches, varied speed
dimensions	190x210x(H)490 mm	190x210x(H)515 mm
power	1789 W	1789 W
voltage	230 V	230 V
weight	5,1 kg	5,1 kg
€	731,00	853,00
accessories	copolyester (Tritan) container	copolyester (Tritan) container
code	6126-455-CE	6126-510S-CE
€	292,00	511,00



WAVE-ACTION® SYSTEM

Lifetime Warranty
on cutting mechanism and blade

3 years
for FREE!
warranty



WAVE-ACTION® SYSTEM

Lifetime Warranty
on cutting mechanism and blade

3 years
for FREE!
warranty



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



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

HBF 600/S EXPEDITOR™ CULINARY BLENDER

- 3 HP engine** - has enough torque to cut products.
- Large scoop** - it makes it easier to add liquids to the emulsion while blending.
- Patented Wave-Action® system** - forces the products to continuously pass through the blades to ensure proper emulsification of the mixture.
- Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade** - Ensures that these components will be free from defects in material or workmanship for their entire service life.
- Slicing function** - switching between low speed and user-selected high speed.
- Variable speed and pulse blend** - for blending, pureeing, grinding, chopping and emulsifying.

code	HBF600R-CE
container	stackable polycarbonate jug with a capacity of 1.8 l
controls	electronic touchpad
dimensions	200x200x(H)510 mm
power	750 W
voltage	230 V
weight	6,4 kg
€	1121,00
accessories	container z copoliestru bez BPA
code	6126-650R
€	280,00

HBH1100 S EXPEDITOR™ CULINARY BLENDER

- Save time** - the HBF1100S is fully equipped to achieve great results in a short time, from the efficient 3.5 hp engine to the specially designed blade to the large capacity container.
- Unique slicing feature** - manipulates the blades between the slow speed and the cook's selected blend speed. Such pulsating movements cause the products to move continuously, even with a small amount of liquid in the container. Perfect for hummus, salsa, smoothies and dressings.
- Programmable buttons** - give the user a lot of possibilities and precise control. As a result, the recipes are repeatable, which saves time. You can easily adapt to menu changes by modifying the programmed cycles using a memory card.
- Speed control** - the ability to smoothly adjust the speed from low (ideal for salads, cutting and grinding) to high (for a quick smoothie consistency).
- Pre-programmed Timer Buttons** - the user can take care of other tasks by using the 4 timer buttons and choosing between HIGH, VARIABLE, CHOP or PULSE modes.
- Lid Lock Function** - Designed with safety in mind. The lock function with indicator light is to ensure that the blender will not start if the jug and lid are not properly fitted.

code	HBH1100SR-CE
dimensions	226x378x(H)481 mm
power	3,5 KM
voltage	230 V
weight	11 kg
€	2926,00

2 years
for FREE!
warranty

NEW

BIGRIG™ IMMERSION BLENDER

You can easily handle smaller portions with the Hamilton Beach Commercial® BigRig™ Immersion Blender with a 23 cm shaft. Its easy-to-use, ergonomic design provides maximum blending control in any professional kitchen. You can quickly prepare sauces, purees, soups, and emulsions directly in the pot or container. Smooth speed control via the 1-8 dial allows for greater control and precision, and the shaft is ideal for preparing food portions up to 11 liters in capacity.

- Ideal size for smaller food portions
- Greater control thanks to variable speed
- Easy locking/unlocking system
- Highly visible 2.4 m yellow cord

code	HMI009-CE
dimensions	89x(H)230/530
power	250 W
voltage	230 V
€	407,00



BIGRIG™ HAND MIXER

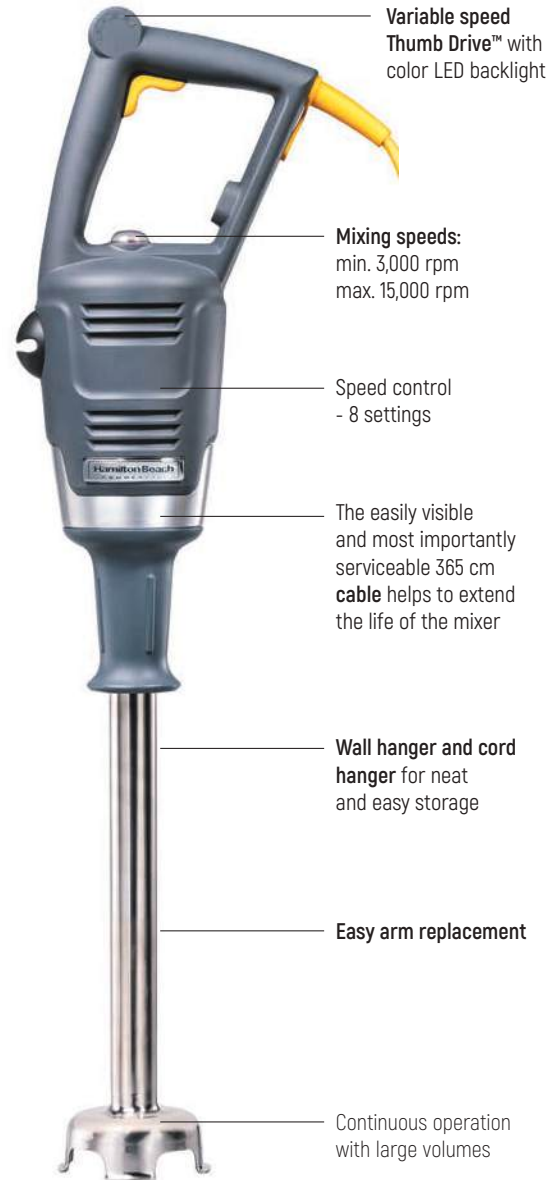
A reliable and highly efficient device for the preparation of soups, sauces and vegetable purees.

The blender is equipped with a **stainless steel** blade with a guard that quickly mixes, chops, rubs or emulsifies the ingredients.

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



THE MOST POWERFUL ENGINE IN ITS CLASS – LONG-LASTING BIGRIG™ HAND MIXER



code	dimensions (mm)	mixing arm length (mm)	max. capacity (l)	power/voltage (W/V)	€
HMI012-CE	780x216	305	up to 23	1000/230	609,00
HMI014-CE	820x216	355	up to	1000/230	658,00
HMI016-CE	880x216	406	up to 87	1000/230	731,00
HMI018-CE	930x216	457	up to 121	1000/230	755,00
HMI021-CE	1000x216	533	up to 158	1000/230	829,00
HMI02W	490x110	BigRig Whisk Attachment			658,00



STAND MIXER – 8 QUART CPM800

COMPACT, DURABLE AND VERSATILE



Tilt head

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

Metal gears

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

Strong tips

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

8 liter stainless steel bowl

Equipped with 2 handles for safe carrying of contents.



Die-cast aluminum body

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

Seven speed levels + pulsation mode

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

Easy-to-use START/STOP buttons

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

BPA-free plastic bowl cover

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

Global Warranty

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

additional bowl, 7,57 l
BW800SS



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

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

code	mm	W/V	€
CPM800-CE	350x430x(H)400	1500/230	1219,00
BW800SS	additional bowl, 7,57 l		308,00



ACUVIDE™ 1000 IMMERSION CIRCULATOR

DESIGNED FOR COMMERCIAL KITCHENS

Water Circulation Heater – continuously circulates heated water (heats up to 95°C) for uniform cooking. The 1200 W power pump maintains up to 30 liters of water at an even, constant temperature. Clear display with touchpad controls.

Combined with PrimaVac™ chamber vacuum sealers, it forms a complete solution for commercial sous vide cooking.

IPX7 construction – prevents malfunctions if accidentally dropped into water.

Water level markings

Cleaning cycle and reminder – removes limescale to ensure proper operation of the circulation pump

Adjustable clamp – easily attaches the circulator to containers of various heights. No additional tools are needed.

Dishwasher safe – The stainless steel housing can be removed from the unit and placed in the dishwasher.

code	W/V	€
HSV1000-CE	1200/230	560,00





WASTE CONTAINER

Containers are made of strong plastic for various applications. The construction doesn't crack and doesn't rub off and is resistant for against dents. Specially designed cover system will facilitate everyday work.



ROUND WASTE CONTAINER

code	for container	mm	€
691038	120	650x550x(H)690	96,00
691403	80	ø490x(H)620	78,00



COVER FOR ROUND CONTAINER

code	for container	mm	€
691045	120 l	620x570x(H)35	23,00
691410	80 l	550x505x(H)35	20,00



COVER WITH HOLE FOR ROUND CONTAINER

code	for container	mm	€
691052	120 l	595x570x(H)135	38,00
691427	80 l	520x510x(H)120	31,00



FLIP OPEN COVER FOR ROUND CONTAINER

code	for container	mm	€
691069	120 l	ø580x(H)190	51,00
691434	80 l	555x505x(H)190	33,00



TROLLEY FOR ROUND CONTAINER

code	for container	mm	€
691076	120 l	ø455x(H)165	53,00
691441	80 l	ø400x(H)165	38,00



KITCHENWARE

WASTE CONTAINER

Waste containers are ideal for throwing away waste without using hands - they will help ensure full hygiene in your kitchen. Well-fitted, overlapping cover of container will help to stop odors

SLIM RECTANGLE CONTAINER

code	mm	liters	€
691151	490x410x(H)660	68	72,00
691168	500x410x(H)815	87	119,00



PIZZA DOUGH BOX

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

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight

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

Environmentally friendly

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

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work - the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

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

Stackable

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

No rounded edges

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



KITCHEN LINE PIZZA DOUGH BOX

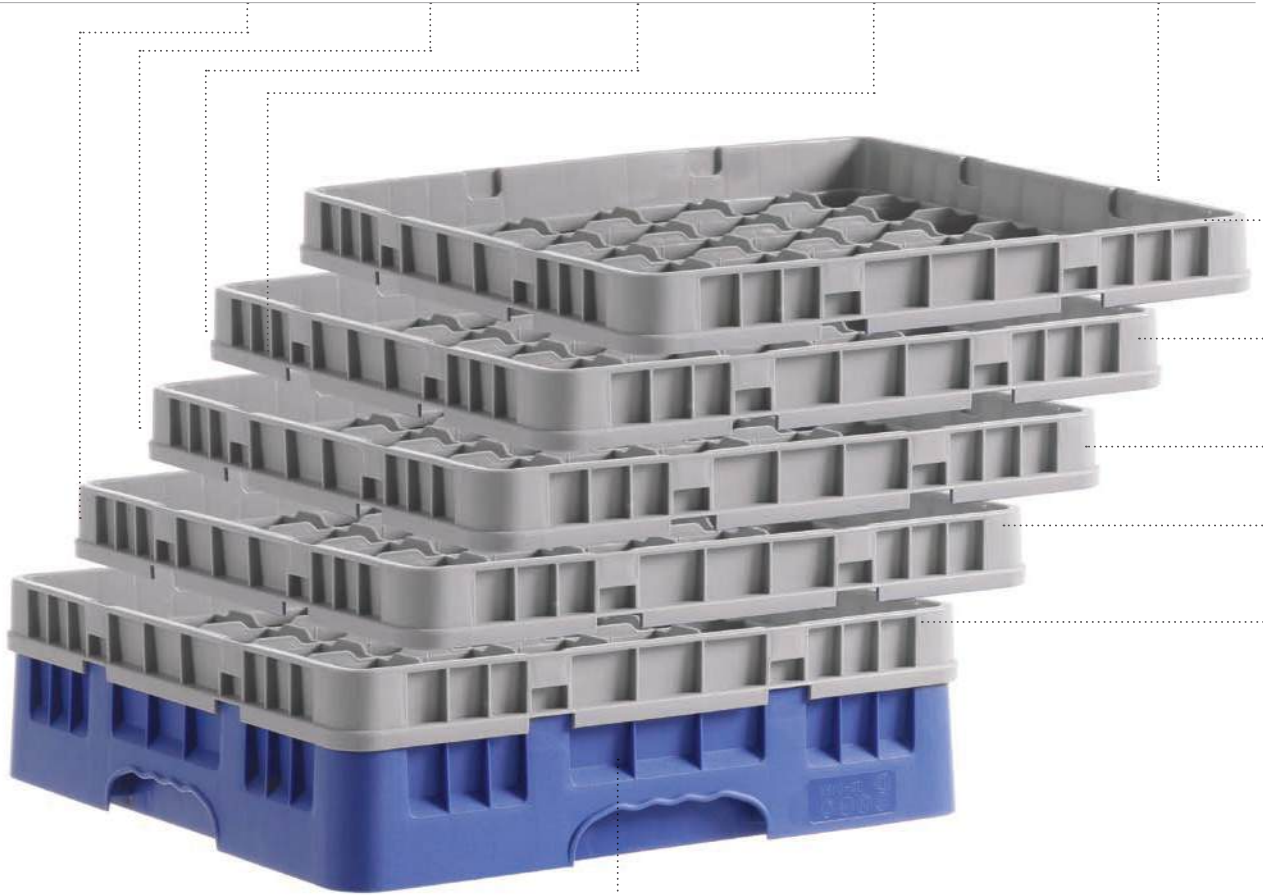
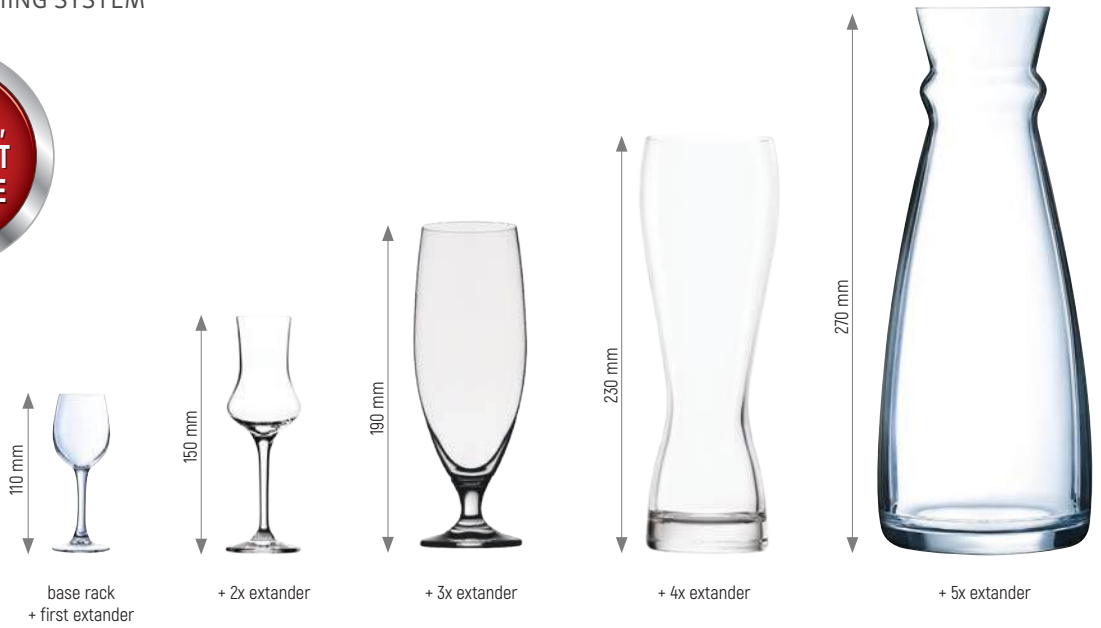
- Made of food-grade polyethylene, harmless to human health.
- Stackable - with or without lids.
- Lid sold separately (880968).
- Dishwasher safe

code	liters	mm int.	mm	€
880906	14	565x365x(H)70	600x400x(H)75	11,00
880913	18	565x365x(H)90	600x400x(H)95	12,00
880920	24	565x365x(H)120	600x400x(H)130	15,00
880968		lid		8,00



880906





BASE RACK

877586

gray

maximum height of the glass: 70 mm

500x500x(H)100 mm

19,00



BASE RACK

877579

green

maximum height of the glass: 70 mm

500x500x(H)100 mm

19,00



BASE RACK

877555

blue

maximum height of the glass: 70 mm

500x500x(H)100 mm

19,00



BASE RACK

877593

burgundy

maximum height of the glass: 70 mm

500x500x(H)100 mm

21,20



BASE RACK

877562

brown

maximum height of the glass: 70 mm

500x500x(H)100 mm

21,20

ø60 mm	ø72 mm	ø87 mm	ø109 mm	ø148 mm
ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER
877753	877722	877692	877661	877630
49 pieces of glass	36 pieces of glass	25 pieces of glass	16 pieces of glass	9 pieces of glass
max ø of the glass: 60 mm	max ø of the glass: 72 mm	max ø of the glass: 87 mm	max ø of the glass: 109 mm	max ø of the glass: 148 mm
500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm
13,00	11,80	11,80	11,80	13,20

FIRST EXTENDER	FIRST EXTENDER	FIRST EXTENDER	FIRST EXTENDER	FIRST EXTENDER
877494	877487	877470	877463	877456
49 pieces of glass	36 pieces of glass	25 pieces of glass	16 pieces of glass	9 pieces of glass
max ø of the glass: 60 mm	max ø of the glass: 72 mm	max ø of the glass: 87 mm	max ø of the glass: 109 mm	max ø of the glass: 148 mm
500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm
13,00	13,00	11,00	11,80	11,00

NADSTAWA OTWARTA	CUTLERY BASKET	MUGS RACK 20 ELEMENTS
877357	877395	877449
500x500x(H)75 mm	500x500x(H)101 mm	500x500x(H)101 mm
11,00	21,20	24,00



RACK DOLLY WITHOUT HANDLE® 500X500 MM

- Designed to transport Camrack® 500x500 mm universal racks.
- Made of polypropylene resistant to cracking, rust and corrosion.
- Easy to move thanks to 4 swivel castors.

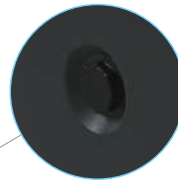
code	mm	€
877807	500x500x(H)180 mm	80,00



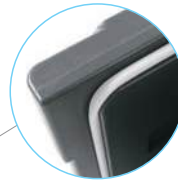
POKRYWA NA KOSZE

- Protects dishwasher racks from any undesirable external factors.
- Improves the hygiene of the dishes during storage by minimalising the risk of contamination with dust and dirt.
- Dishwasher safe.

code	mm	€
877791	500x500x(H)35 mm	19,00



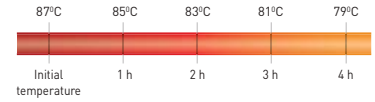
vent cup



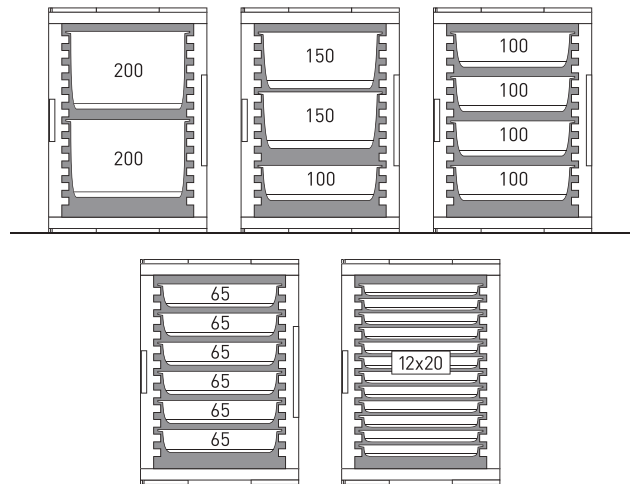
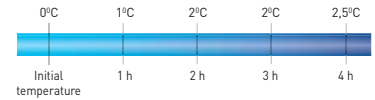
door with seal

Temperature retention

hot



cold



**THERMO CATERING-CONTAINER
2X GN 1/1 200**

- Double-walled insulated polyethylene LDPE.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
 - 12 GN trays, 10 mm deep;
 - 6 GN trays, 65 mm deep;
 - 4 GN trays, 100 mm deep;
 - 3 GN trays, 150 mm deep;
 - 2 GN trays, 200 mm deep.

code	877814
dimensions.	477x680x(H)620 mm
internal dimensions	335x533x(H)590 mm
number of rails	12
€	337,00

**CART FOR THERMAL INSULATING
CONTAINER**

code	877821
dimensions	530x710x(H)230 mm
€	160,00





ergonomic handles

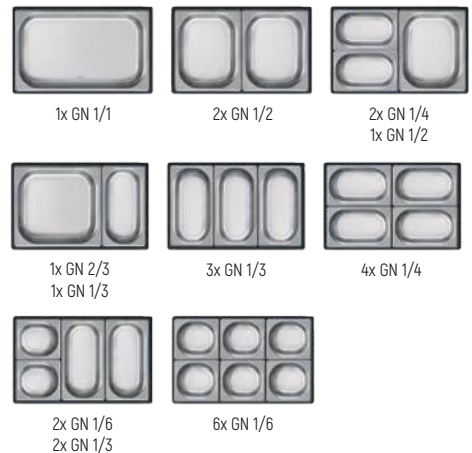


various configurations GN containers

THERMOBOX BASIC GN 1/1 200

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from 4°F to 230°F [-20°C to +110°C].
- With recessed handles at the side.

code	708019
capacity	40 l
dimensions	600x400x(H)285 mm
€	33,00



ergonomic handles



strong construction



special cover protects from dirt

THERMOBOX PROFI LINE GN 1/1 200

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other thermoboxes.
- Temperature resistant from 4°F to 230°F [-20°C to +110°C].
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	708026
capacity	39 l
dimensions	674x400x(H)287 mm
€	80,00



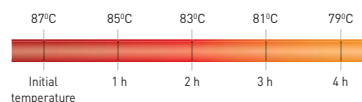
**INSULATED CATERING CONTAINER
GN 1/1, TOP-LOADED**

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

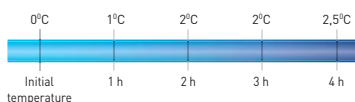
code	877852
dimensions	630x440x(H)305 mm
GN height	200 mm
€	211,00

Temperature retention

hot



cold



INSULATED BEVERAGE DISPENSER WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.



code	877869	877876
dimensions	230x420x(H)470 mm	230x420x(H)620 mm
capacity	9,4 l	18 l
€	173,00	198,00



vinyl cover



up to 50 plates in one stack



front wheels with brakes

PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes $\varnothing 10$ mm, large wheels $\varnothing 20$ mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from $\varnothing 170$ to $\varnothing 330$ mm.

Examples of sets



4 columns - plates of $\varnothing 230$ -335mm



6 columns - plates of $\varnothing 118$ -230 mm



4 columns - plates of $\varnothing 115$ mm
2 columns - plates of $\varnothing 140$ mm
2 columns - plates of $\varnothing 230$ mm



5 columns - plates of $\varnothing 128$ mm
2 columns - plates of $\varnothing 231$ mm



5 columns - plates of $\varnothing 102$ mm
2 columns - plates of $\varnothing 334$ mm

code	877906
dimensions	930x720x(H)800 mm
number of plates stacks	6
number of plates per stack	50
plates diameter	from 115 to 330 mm
€	616,00

LAUNDRY TROLLEY

- Stainless steel structure with removable laundry bag.
- The laundry bag is made of oxford fabric and it is washable.
- 4 wheels of which 2 are castor wheels.

code	691083
dimensions	900x650x(H)850 mm
€	133,00




NEW


3-SHELF SERVICE TROLLEY

- The 3-shelf trolley in polypropylene is the perfect mobile work tool for a variety of conditions. With 4 swivel castors, 2 of which have brakes, it moves smoothly over uneven surfaces, in lifts or narrow aisles for comfort and stability.
- Key benefits:
 - Ergonomic design: the top shelf is positioned at a comfortable height for greater working comfort.
 - Durable: Each shelf can support up to 50 kg (with evenly distributed load).

- Safety: rounded edges protect against injury and castors with brakes guarantee stability when working.
- Universal dimensions: 842x486 mm shelves
- The 308 mm shelf spacing accommodates a wide variety of items.

code	816264	816271
type		with side panels
dimensions	1010x500x(H)960 mm	1010x500x(H)960 mm
€	92,00	146,00

NEW

WASTE BIN

code	816288
dimensions	325x240x(H)447 mm
bottom dimensions	238x173 mm
€	10,00


NEW

CUTLERY CONTAINER

code	816295
dimensions	325x240x(H)180 mm
bottom dimensions	294x185 mm
€	5,00



MADEIRA BLACK TEAKSTAND

code	colour	mm	€
504994	black	980x830	160,00
505298	oak	980x830	160,00


NEW

MADEIRA ROOMSERVICE TRAY

code	colour	mm	€
505113	black	603x402	48,00
505816	oak	603x402	49,00

NEW



WAITER'S TROLLEY MADEIRA

code	664483
dimensions	820x460x(H)850 mm
€	581,00



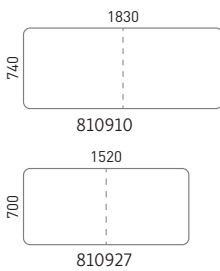
WAITER'S TROLLEY MADEIRA BLACK

code	504963
dimensions	820x460x(H)850 mm
€	583,00





CATERING



BUFFET TABLE WITH FOLDABLE TABLE TOP

• Foldable to suitcase model for easy transporting and storage

code	dimensions (mm)	max. load (kg)	€
810910	1830x750x(H)740	150	104,00
810927	1520x700x(H)740	150	80,00



BUFFET TABLE

code	dimensions (mm)	€
810897	1800x740x(H)740	101,00



FOLDING SQUARE CATERING TABLE

code	dimensions (mm)	€
810347	870x870x(H)740	61,00



CATERING CHAIR - BLACK

code	dimensions (mm)	€
810989	540x440x(H)840	42,00



CATERING CHAIR - WHITE

code	dimensions (mm)	€
810965	540x440x(H)840	29,00



FOLDABLE CATERING BENCH

code	dimensions (mm)	€
811191	1830x280x(H)430	66,00



BUFFET TABLE ROUND

code	dimensions (mm)	€
810941	ø1800x(H)740	257,00
810996	ø1500x(H)740	173,00



BUFFET TABLE

code	dimensions (mm)	€
810934	1220x610x(H)740	69,00



BAR TABLE ROUND

code	dimensions (mm)	€
810958	ø800x(H)1100	66,00



TROLLEY FOR TRANSPORTING CATERING TABLES

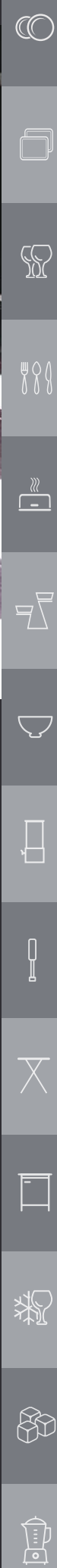
- Powder coated metal
- Makes it easy to transport round and square tables
- Can accommodate up to 10 round or 20+ rectangular tables in vertical position
- Tables can be stacked

code	811221
dimensions	1800x850x(H)990 mm
€	294,00



Let's make a great bar together





BARMATIC

Barmatic is a supplier of excellent quality bar equipment, that meets the needs of bartenders with true passion, improves the work of professionals and helps the less experienced employees of catering establishments. The manufacturer tries to find the best solution to meet all requirements and adapt the equipment to the gastronomy point.

BARUP

THE BARWARE

The Bar Up brand offers a wide range of products, among which you can find shakers, bar spoons, muddlers, citrus squeezers and everything you need to make perfect cocktail. Our extensive knowledge and experience makes it possible to offer a well-balanced range of bar accessories. These accessories are designed to provide optimal appearance, temperature, consistency and proportion of every glass - with masterful results. Our passion for the beverage industry inspires us to continue searching for the best products and innovations on the market.

Hamilton Beach

COMMERCIAL

Hamilton Beach Commercial is the undisputed leader in the American and global market. For over 100 years, it has been continuously providing high-quality, innovative products to hotels, restaurants and bars. The first mixer was designed by the founder of the Hamilton Beach company in 1911, since then the next products introduced to the market are to minimize the preparation time of drinks, cocktails, drinks and shakes. Currently, the range of products includes both basic bar blenders and mixers, fully automatic and programmable blenders and squeezers as well as self-service blending stations, ideal for all catering establishments.

BARFLY

MIXOLOGY GEAR

The Bar Up brand offers a wide range of products, including shakers, bar spoons, muddlers, citrus squeezers and everything you need to make the perfect cocktail. Our extensive knowledge and experience allows us to offer a well-balanced range of bar accessories. These ACCESSORIES are designed to ensure the optimal appearance, temperature, consistency and proportion in every glass - with champion results.

PARTNERSHIP

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

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



BARMATIC

WE ACT WITH PASSION

We are bar freaks and have a lot of passion. We love our work and love what we do. Let's meet – you will immediately understand why you should work with us.

WE HAVE EXPERIENCE

We have in-depth knowledge of bar technologies. Our team consists of bartenders with many years of experience and numerous achievements.

WE TEST DEVICES

We are practitioners - we personally test all recommended devices. You will find tips and videos from test sessions on our social media profiles. Be sure to check it out!

WE CREATE TAILORED SOLUTIONS

We understand that each premises is different and we can tailor the offer to your individual needs. We will put together perfectly matched elements in a perfectly organized technological project. Our design studios belong to the Foodservice Consultants Society International.

BAR FURNITURE



Complete and equip your bar in 48 hours!

WE TRAIN

All our clients can use our training system for free. We offer 4 training variants adapted to the types of equipment purchased.

WE CONSULT

Regardless of whether you plan to open a cafe, pub, restaurant, club or fresh point - we will help you create an attractive offer for your consumers. We will help you create a menu of drinks, cocktails, desserts or snacks.

WE SUPPORT BARS OPENINGS

Are you worried about your ability to cope on the opening day? With us, it will be pure pleasure. Our bartenders will support you, help you organize the team's work and avoid possible mistakes.



OXYGEN BARTENDING STATION

A collection of bar furniture that allows a wide range of configurations. A distinctive feature is the possibility of combining it with various types of refrigeration, warewashing, and ice production equipment.

The furniture is perfect for cocktail bars, cafes or wine bars. Ergonomics. When designing, the opinions of leading bartenders from around the world were taken into account. Thanks to their suggestions, heights, depths, drip plates and overhangs were selected.

OXYGEN furniture is a breakthrough in the field of MODULAR workspace. All you need is an idea for a bar, and the furniture layout technology will guide you through the range of products to the final effect, which will be an optimally arranged front and back bar.

Why OXYGEN:

– **STRENGTH / DURABILITY** – An important role is played by the right mix of oxygen used when welding elements. It is this that is the key to joint stability.



TABLE WITH A SINK AND SPACE
FOR DISHWASHER/FREEZER

MODULE FOR QUICK WORK
ON OXYGEN GLASS

- **OPEN FRAME** - this solution enables media connections to devices implemented in the furniture.
- **WORKING SURFACE** - A depth of 650 mm and a height of 900 mm provide the optimal bar workspace. This is the bartending standard used in most professional spaces of this type in the world. This enables an ergonomic position for people of different heights.
- **STANDARDIZATION** - internal dimensions allow the use of bartending equipment for refrigeration, washing and ice production. This standardization makes it possible to easily

assemble all units, taking into account circulation channels and other important aspects when creating a bar.

- **QUALITY** - OXYGEN furniture is made of high-quality austenitic chrome-nickel steel AISI304. The steel's composition (over 18% chromium and 8% nickel) prevents oxidation when in contact with moisture.



Mobile version
p. 243



APERITIF OXYGEN BAR STATION

TABLE FOR BEER INSTALLATION OXYGEN





APERITIF OXYGEN BAR STATION

- A station mainly used in bars with smaller spaces, aperitif bars or club cafés.
- It includes storage for Tetra/PET/glass packaging and a large tank for mixed organic waste.
- Equipped with a sink with sprinker for dynamic rinsing of bartending tools and humidification of beer glassware.
- As an added bonus, the cutting board slides over the handrail concealing the waste drop hatch.
- The station has 2 thermo-insulated ice compartments with drain and space for 5 GN 1/9 (cocktail accessories).
- You can fit up to 7 bottles of alcohol most commonly used in the bar in the front area.
- The module does not include batteries and GN containers.

code	200049
dimensions	1000x650x(H)900 mm
€	1853,00



Cargo drawers
load capacity 50



Cargo drawers
load capacity 50



BOSTON BAR STATION

- Spacious thermal bath module allowing division into 4 boxes (sour zone/crusher ice/cube ice/natural cold alcohol).
- Space for 8x GN 1/9 (cocktail ingredients), speed rack for up to 12 bottles of alcohol, 2x cargo for sorting used containers.
- GN containers are not included.

code	200445
dimensions	1000x650x(H)900 mm
€	1731,00



Mobile version
p. 243



BOSTON WASHING STATION

- The BOSTON WASHING STATION complements the Boston bar stations and provides an additional washing point.
- Equipped with a large sink with sprinkler for dynamic rinsing of bartending tools and rinsing beer glasses, sliding board for slicing, with a waste disposal hatch underneath.
- Large bin for organic or mixed waste with window.
- The module does not include a basin mixer.

code	200438
dimensions	400x650x(H)900 mm
€	1121,00



Cargo drawers
load capacity 50





NEW



BOSTON CADDY AUXILIARY MODULE

The auxiliary module at the bar stations includes:

- Ice pool with insulating gangway
- High-pressure cleaner for shakers/jigs
- Bar pencil case (handy box filled with water for spoons, strainers, tweezers, mudlers)
- 2 x capacious drinks cabinet

code	817469
dimensions	400x650x(H)900 mm
€	1073,00

NEW



BOSTON CAFE AUXILIARY MODULE

Auxiliary unit with a sink, high-pressure cleaner, hatchback, and sliding cutting board, large waste bin and a pivoting fountain bouncer.

code	817476
dimensions	400x650x(H)900 mm
€	1146,00



NEW



OXYGEN HYBRID CORNER TABLE WITH CONCEALED SINK COMPARTMENT AND JUG WASHER

Possible settings:

- corner with a two-trap drain
- corner with a sink compartment with swing-out tap and one drain trap
- corner with sink compartment swivelling tap and platform with highpressure cleaner for blender jugs.

code	817483
dimensions	650x650x(H)900 mm
€	1024,00

NEW

Transform your stationary bar station into a fully mobile service centre. A set consisting of internal castors (with and without brake), external castors and specialised inter-module connectors allows you to adapt the bar layout to any event in no time.



code		€
967713	Internal rollers for Oxygen vertical profiles, set of 2 pcs. (1 pc. with brake + 1 pc. without brake)	61,00
966877	External profile castors Oxygen vertical, set of 2 pcs.	36,00
966884	Oxygen inter-module connectors, set of 2 pcs.	27,00





TABLE FOR BEER INSTALLATION OXYGEN

- The table allows a wide configuration range.
- Under it, 2x kegs of 30 l/4x kegs of 20 l (slim) with beer or a two-door bartender cooler will fit.
- A drip plate is used on top.
- The rear edge of the table ends at a height of 50 mm.

code	200018
dimensions	1000x650x(H)900 mm
€	902,00



CORNER BAR TABLE OXYGEN

- The corner table enables modular configurations for L-shaped or U-shaped bars.
- The module is equipped with a drip plate.

code	200025
dimensions	650x650x(H)900 mm
€	609,00



OXYGEN CONSTRUCTION BAR TABLE, 600 MM

- Oxygen construction bar table, 600 mm, prepared to place an ICE 500 ice maker or a single-door Candour refrigerator under it. It also allows you to install a four-speed beer cooler.
- There is a drip plate and space for the possible installation of a beer tap on the countertop.

code	817292
dimensions	600x650x(H)900 mm
€	487,00



OXYGEN BAR CONSTRUCTION TABLE, 700 MM AND 1000 MM

- The Oxygen bar construction table, 700 mm is a piece of furniture that can be used to house a Mistral Barmatica freezer or refrigerator, an Aurora wine refrigerator, or a dishwasher.
- It has a solid, reinforced top.

code	817360	816387
dimensions	700x650x(H)900 mm	1000x650x(H)900 mm
€	438,00	658,00

**MODULE FOR QUICK WORK ON OXYGEN GLASS**

- Provides storage for up to 100 glasses.
- Sliding shelves for 3 glass baskets.
- Quick access for the bartender, quick replenishment by the barback.
- The module does not contain baskets in the set.

code 200032

dimensions 600x650x(H)900 mm

€ **853,00****TABLE WITH A SINK AND SPACE FOR DISHWASHER/FREEZER**

- This module complements the BOSTON bar stations and provides an additional washing point.
- Equipped with a large sink with a sprinkler for vigorous rinsing of bartending tools and beer glass wetting, sliding board for cutting under which there is a gap with a waste chute.
- Large bin for organic or mixed waste with side window ejection.
- The module does not include a washbasin faucet.

code 200179

dimensions 1200x650x(H)900 mm

€ **975,00****OXYGEN BAR WALL, 1000 MM PANEL**

- The bar wall is equipped with a media channel, a condensate drainer for the bartender's side and a supporting structure for placing stone or wooden countertops.

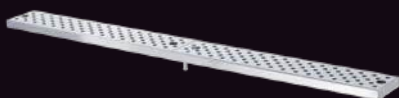
code 557532

dimensions 1000x200/600x(H)1100 mm

€ **731,00****OXYGEN BARTENDER ICEBOX**

code 200162

dimensions 305x484x(H)367 mm

€ **414,00****OXYGEN DRIP TRAY BAR**

code 200469

dimensions 1000x100 mm

€ **121,00**

REFRIGERATION

CANDOUR BAR COOLER DOUBLEDOOR / UNDERCOUNTER

- A compact refrigerator ideally suited to alcohol, intended for shops, bars and hotels. It has transparent double glass doors through which you can see all the content.
- The interior is made of stainless steel which is resistant to cracks and more hygienic.





ELECTRONIC CONTROL PANEL WITH DISPLAY

The control panel displays the current temperature inside the cabin. OWN PROGRAMMING

TWO SAFE SHELVES

The bartending refrigerator has two shelves characterized by high load tolerance. You can fit here many bottles of drinks, spirits.

ATTRACTIVE EXPOSURE

Products placed inside they are illuminated with a led system with adjusted intensity luminous to bar conditions.

FORCED BY THE VENTILATOR CIRCULATION OF COLD AIR

Products at the front and back, bottom and up - they are cooled evenly.

AUTOMATIC DEFROSTING

Fully automatic system defroster allows you to keep perfect product display.

REINFORCED DOOR FRAME

Amplified frame of the door guaranteeing long-term and trouble-free use.

RELIABLE CONSTRUCTION

The construction is made of high quality stainless steel.

IDEAL FOR INSTALLATION IN BAR CONSTRUCTIONS

The air intake at the base allows for side-by-side installation.

Thick layers of thermal insulation separate the cooler compartments from heat sources under the bar table.



	235843	235980	233771	235997
color	silver	black	silver	black
capacity	97 l	97 l	188 l	188 l
dimensions	530x500x(H)835 mm	530x500x(H)835 mm	900x520x(H)835 mm	900x520x(H)835 mm
temperature range	2-10 °C	2-10 °C	2-10 °C	2-10 °C
refrigerant	R600a	R600a	R600a	R600a
power/voltage	230 V	230 V	175 W/230 V	175 W/230 V
internal casing	inner aluminium	powder coated stainless steel	inner aluminium	powder coated stainless steel
external casing	stainless steel	stainless steel	stainless steel	stainless steel
thermostat	yes	yes	yes	yes
€	731,00	682,00	964,00	853,00



DUAL ZONE WINE REFRIGERATOR, GLASS DOOR

The Aurora wine cooler by Barmatic is designed to store wine in ideal conditions of temperature, light and humidity. Thanks to two zones and an adjustable temperature range (from + 5°C to + 22°C), the refrigerator can store different types of wine at the same time. Conveniently monitor and regulate the temperature [°C or °F] via the digital display and electronic thermostat. Black, powder-coated housing, glass door (blocking UV rays) with an elegant stainless steel handle.

Climate class: N-ST.

Energy class: G (A-G).



QUIET OPERATION

Thanks to air circulators embedded in the chamber and a low-emission compressor

HASSLE-FREE SERVICE

Fan assisted static cooling, automatic defrost, cooling unit located at the back of the refrigerator

SAFEGUARD

Access lock and magnetic seal

CLIMATE CLASS

It can be used even in places where the temperature reaches 32°C



CELLAR FUNCTION

Steel walls with a polyurethane membrane provide a temperature-stabilizing shield and eliminate the frequency of heat surges

SMOOTH BLUE LED

Non-aggressive interior lighting makes it possible to recognize the wine

ENO-TRONIC

Two temperature zones controlled by an electronic thermostat system

AIRBAG

The compressor damper reduces vibrations of the compressor, which could adversely affect the structure of the wine

UNDERCOUNTER

Its low profile allows for under-counter installation. Front ventilation enables installation on either side, and the door is reversible.

DOUBLE/ARGON GLASS

to prevent condensation

UV FILTER

prevents the degradation of ageing wines

SOMMELIER ARRANGEMENT

Shelf arrangement (from top):
2x red wine, white wine,
white/rosé wine, sparkling wine



TWO SEPARATE CABINS

The zones have separate doors, this prevents temperature interference in areas that we do not have to open. Independent cooling of the cabins with the possibility of deactivating the zones

INTELLIGENT TEMPERATURE MEASUREMENT

It takes into account losses with the door open

AIR INYESE AT THE BOTTOM

Enables built-in installations.



	237663	237748
colour	black	black
capacity	133 l, 46 bottles	450 l, 142 bottles
number of shelves	5 beech shelves	13 beech shelves
dimensions	595x588x(H)820 mm	595x680x(H)1805 mm
temp. range	5-22 °C	5-22 °C
refrigerant	R600a	R600a
power/voltage	90W/230 V	90W/230 V
€	975,00	2097,00



UNDERCOUNTER BAR FREEZER MISTRAL

A modern and compact freezer is an indispensable element of every bar and cafe equipment. It is made of stainless steel on the outside and strong ABS plastic on the inside, which makes it durable and easy to clean. The aesthetics are additionally enhanced by the blue illuminated main switch on the control panel and the door with elegant side slants. The device is equipped with a digital thermostat that allows you to easily, quickly and accurately determine the temperature inside the freezer compartment. This lowers the operating cost, stabilizes the cooling value and increases the usefulness of the deposited products. The freezer can operate in a very wide

range of cooling temperatures: -23/-18 °C. Security in the form of a signal in the event of improperly closed doors reduces losses on organic products and significantly affects energy efficiency. Operator-initiated defrosting system prevents ice build-up on the evaporator and increases freezing efficiency. When used in built-in furniture, there are two height-adjustable feet at the front for leveling the equipment and two rollers at the back, perfect for moving the freezer. The adjustable door closed with a key adjusts to the needs and conditions of the client's premises.

model	229941
capacity	200 l
dimensions	598x623x(H)838 mm
chamber dimensions	493x478x(H)635 mm
height between shelves	50 mm
number of shelves	2
temperature range	-23 - -18 °C
energy class	A
power	56 W
voltage	230 V
weight	41 kg
noise level	40 dB
€	804,00

COOLHOOD CONSTRUCTION

long-term temperature maintenance is ensured by the material used in the insulation of the refrigerator walls: C5H10 (thickness 70 mm)

MAGNETIC DOORS

tight doors increase cooling efficiency and affect the durability of products

QUIET

thanks to a modern compressor and soundproof covers. They allow for quiet operation in the bar, which is especially important if the refrigerator is installed at the front

LARGE CAPACITY

the freezer compartment with a capacity of 200 liters is divided into two adjustable shelves. You can fit around 48 regular bottles of alcohol or even 8 cuvettes of ice cream there

THE CIRCULATION TURBINE

supports the static cooling and guarantees even distribution of the frost air in the chamber

THE CLIMATIC CLASS 3

allows for effective operation of the device in rooms and bar buildings with increased air temperature (+30°C) and 60% relative humidity

ECOLOGICAL

the freezer uses the ecological refrigerant R290



UNDER-COUNTER BAR REFRIGERATOR MISTRAL

The compact refrigerator, solidly made of stainless steel, is the perfect solution for small eateries, such as bars and cafes, which do not need large and heavy refrigeration equipment. The modern compressor and soundproofing covers ensure quiet operation in the premises. The 70mm thick C5H10 insulator used in the insulation of the refrigerator walls guarantees long-term temperature maintenance (Coolhood construction). Thus, it affects the sanitary and epidemiological safety of stored products, and also reduces electricity consumption. The Mistral refrigerator is a good choice for those who care about the environment, thanks to the use of ecological refrigerant R600a. The cooling element is placed along the rear wall of the chamber, and the cooling is supported by

a circulating turbine, which ensures even distribution of cooled air throughout the chamber. Tight doors with magnetic closure increase cooling efficiency and affect the durability of products. The key protects against unauthorized access. High climatic class 3 allows for effective operation of the device in rooms and bar buildings with increased air temperature (+ 30°C) and 60% relative humidity. The elegant bar design is achieved thanks to the blue illuminated main switch on the control panel. Modern doors with side slants are also adjustable, which allows you to adjust the refrigerator to the client's needs and premises. There are two height-adjustable feet on the front to level the equipment, and two rollers on the back to help you move it.

LOWER COSTS

the energy class at the A++ level means that it is not competitive on the market when it comes to operating costs

DURABILITY

the outer casing is made of stainless steel, while the inner casing is made of strong ABS, which is easy to keep clean

LARGE CAPACITY

refrigerator compartment divided by two adjustable shelves. Chamber capacity 200 l

model	236581
capacity	200 l
dimensions	598x623x(H)838 mm
chamber dimensions	477x443x(H)652 mm
number of shelves	2 + 1 at the bottom
temperature range	0 – 8 °C
energy class	A++
power	56 W
voltage	230 V
weight	43 kg
noise level	40 dB
€	731,00

TIMED AUTOMATIC DEFROST

prevents ice build-up on the evaporator

ALARM

an audible and visual alarm activates if the door is left open. This protection reduces losses on organic products and significantly affects energy efficiency.

THE DIGITAL PROGRAMMER

thermostat allows you to easily, quickly and accurately determine the temperature inside the bar refrigerator cabin. It lowers the cost of operation, stabilizes the cooling value and increases the usefulness of the deposited products

LARGE SCALE OF COOLING

the device can work in the temperature range: 0 to +8 °C



THE SILVER ICE FAMILY – EXCELLENCE IN EVERY DETAIL

NEW

Unparalleled performance

The vertical matrix accelerates ice production. Less susceptible to scaling of the water nozzle.

Angular Frost Ice shape – looks striking.

The LOWER TEMPERATURE of the ice release from the matrix slows down the melting time in the cube tank or icebox.

Economy and ecology at the forefront

The intelligent optimisation of water and energy consumption guarantees real savings for your business. All models run on environmentally friendly refrigerant R290, meets the highest EU standards, making them a future-proof investment.

Highest level of hygiene

- UV-C sterilisation system eliminates bacteria and viruses in the water, ensuring an ultra-high level of safety.
- STANDARD FILTRATION STATION 3.0 - captures most of the impurities from the water, eliminates chlorine and its derivatives to provide water with better taste and without odour, neutralizes calcium carbonate - prevents excessive scale build-up on steel components.
- WASH programme - available on the panel, customised for operator use.

Each Silver Ice cube maker has sleek and durable stainless steel housing to ensure long-lasting use without the risk of corrosion. The insulated tank effectively limits the loss of cooling, and a diagnostic system keeps you informed of the operating status of the unit.

Silver Ice machines are an investment in reliability, economy and hygiene. Whichever model you choose, you get a premium appliance designed for long-term, problem-free operation in the most demanding conditions.

Filtration Station 3.0/9.0 as standard – captures most of the impurities from the water, eliminates chlorine and its derivatives to provide better-tasting and odour-free water, neutralises calcium carbonate – preventing excessive scale build-up on steel components.

Quality Passport. Warranty – 3 years

- AISI 304 stainless steel housing – STOP CORROSION
- Reinforced **INSULATED TANK** effectively reduces loss of cold
- **DIAGNOSTIC 24H** – checks the correct operation of the unit.
- Automatically detects anomalies in the connected media.
- **ICE MASS** – the programmer allows you to increase/decrease the ice parameter.

Intelligent design



Filter 3.0
for 1€

SILVER ICE – CUBE

Designed with the user's convenience in mind. It stands out for its ergonomic solutions: the bevelled front of the container for faster ice scooping and the rounded edges inside and out, which make cleaning and maintenance considerably easier.

SILVER ICE - PORTHOLE

Ideal for built-in use thanks to innovative ILLUMINATOR DOOR, which retracts into the body and is fitted with an inspection window. Front arrangement air circulation enables installation against a wall or in a built-in installation, making the ILLUMINATOR the most popular in modern bars and restaurants with limited space.

code	274309	274316	274347
dimensions	665x668x(H)820/970 mm	665x668x(H)820/970 mm	665x637x(H)740/775 mm
performance	95 kg/24 h	127 kg/24 h	100 kg/24 h
tank capacity	36 kg	36 kg	30 kg
refrigerant	R290	R290	R290
power/voltage	625 W / 230 V	730 W / 230 V	640 W / 230 V
weight	66 kg	67 kg	67 kg
€	2439,00	2927,00	3414,00

ECONOMY AND ECOLOGY

Intelligent optimisation of water and energy consumption
 Environmentally friendly refrigerant compliant with EU standards
 Insulated tank to minimise cooling losses

HYGIENE AND SAFETY

UV-C sterilisation system to eliminate bacteria and viruses in the water
 Filter for contaminants larger than 5 microns Automatic maintenance programme

ICE PERFORMANCE AND QUALITY

PRO BAR CUBE - Larger cube (28x28x22mm) for professional use
 FROST ICE - Angular shape for more efficient cooling and slower melting
 Vertical matrix to accelerate ice production

ROBUST CONSTRUCTION

Austenitic stainless steel housing Adjustable feet to eliminate vibration

VERSATILITY AND CONTROL

Blue illumination for easy ice intake Adjustable ice production Diagnostic system for operating status information



Ice size:
 28x28x22 mm
 Weight: 17 g



SILVER ICE - DENVER

Complete solution with insulated tank included in the price! As the only line of cube machines, the DENVER includes a high-quality ice tank in the standard equipment at no extra charge. It is also distinguished by a 4-zone air intake and filtration system for optimum cooling and a pivoting lid for easy service access.



Filter 9.0
 for 1€



Eco-friendly R290 Refrigerant For Sustainable Ice Production



UV Protection: Bacteria and Virus-Free Ice Production Environment

code	274323	274330
dimensions	559x859x(H)1745 mm	760x859x(H)1745 mm
performance	160 kg/24 h	225 kg/24 h
tank capacity	140 kg	200 kg
refrigerant	R290	R290
power/voltage	765 W / 230 V	1360 W / 230 V
weight	96 kg	119 kg
€	3658,00	4390,00



2
years
warranty

BARMATIC COOLICE ICE CUBE MAKERS

The new Barmatic ice cube makers will provide ice cubes for drinks or for cooling food products in bars, restaurants, hotels and supermarkets. They are a combination of reliability and durability with professional workmanship. The devices produce crystal clear Bright Ice by a spraying method, with low energy consumption, economically, efficiently and quietly. Each ice maker in the Coolice series passes not only electrical and safety tests, but also a circuit test of the refrigerant and the water system, which guarantees its 100% tightness*. During the ice sample testing, we check compliance with the production quantity, size and bone transparency assumptions.

Ice cube makers of the Coolice series are also subjected to performance tests in specially constructed cabins, where the conditions they must meet are reflected in humidity and tropical temperature. Coolice series ice makers are air-cooled, making them suitable for locations where water-cooled machines are impractical due to limited water resources.

* Along with the icemaker, you get a checklist that has been validated by production engineers



**Barmatic Coolice ice cube makers are devices:
GUARANTEEING COMFORT FOR BAR CUSTOMERS**

- Quiet production and ice with excellent properties
- Soundproof construction: polyurethane, bridgeless module
- Quiet production: magnetic pump
- Modern Embraco engine on shock-absorbing cushions

WANTED BY BARTENDERS

- XXL tanks
- Perfectly clear cubes: high-pressure spray technology with metal trigger
- Cube size: weight 18 g, 35x31x31 mm
- Speed door: rail door hidden in the unit
- Reduced melting: tank with sandwich construction and polyurethane foam insulation

APPRECIATED BY SANITARY INSPECTORS

- Antibacterial copper matrix: prevents mineral buildup
- Dedicated cleaning program: switch on the front of the panel – regular disinfection possible
- Antibacterial copper matrix: prevents the build-up of minerals in ice baskets
- Seamless tank construction: no dirt accumulation and easy cleaning

EXPECTED BY THE TECHNOLOGIST AND ARCHITECT

- Up to 90 kg/24h capacity, designed for under-counter installation (maximum height: 822 mm)
- Fully enclosed housing; no side clearance required for ventilation
- Shallow depth (600 mm max.) for back bar installation
- Ice maker drain supported by a pump: location of the ice maker regardless of the height of the water outlet

GIVING RELIABILITY TO TECHNICAL SERVICES

- Multi-stage control: each unit with a production-proven cooling, electric, water and ventilation system. At the last stage, control of the conformity of production and quality of the cubes
- Premium class status: the use of components from reputable brands
- Unification of electronic parts: programmable components – one electronic board for all models
- Deposits of service parts located in Poland

GREAT DEMAND FOR ECOLOGY

- The icemaker uses the environmentally neutral refrigerant R290 – it does not destroy ozone.
- Zero-waste: even after many years, you will be able to refurbish your machine with the parts still available
- 90% of the parts can be recycled

SATISFYING INVESTORS

- Quick return on investment: thanks to the Collice series ice cube maker you can make from 100 to 450 cocktails a day
- Low operating costs
- Durability: a dedicated cooling path prevents overheating of pumps, compressor and electronic systems, the icemaker meets the highest European standards
- Self-maintenance (cleaning and descaling): no service costs
- Aesthetics and easy cleaning: housing made of high-quality steel
- Access to training seminars



code	ICE250*	ICE350	ICE500	ICE900
dimensions	355x435x(H)590 mm	500x580x(H)690 mm	500x580x(H)800 mm	738x600x(H)822 mm
efficiency	21 kg/24 h	33 kg/24 h	47 kg/24 h	85 kg/24 h
refill container	4 kg	16 kg	28 kg	40 kg
coolant	R290	R290	R290	R290
power/voltage	310 W/230 V	510 W/230 V	590 W/230 V	1070 W/230 V
weight	26 kg	38 kg	45 kg	83 kg
€	1292,00	1707,00	2024,00	2926,00

* lack of a drain pump

Spraying from metal heads



Drain pump



Air pre-filters – easy cleaning



Filling the steel structure with thermofoam



NUGGET120 ICE PELLET GENERATOR

Need large quantities of crushed ice and don't like wasting time? The granular ice maker is the perfect solution for you. It has a large capacity, and because it produces ice in low humidity conditions (maximum 10%) – you don't need to crush it additionally!

How does it work? The low humidity prevents the ice from sticking together and it goes into the storage bins as ready-made nuggets measuring 11x13 mm.

The aesthetic qualities of the nugget ice make it an ideal solution for display systems.



code	NUGGET120A
dimensions	738x690x(H)822 mm
capacity	120 kg/24 h*
container	40 kg
coolant	R290
power consumption for ice production	17,2 kWh/100 kg
power	1050 W
voltage	230 V
weight	98 kg
€	2975,00

* at feed water temperature +10 °C and ambient temperature +10 °C

The unit requires no supervision – once the optional storage bin is full, the unit stops ice production.

- Housing made entirely of stainless steel, guaranteeing long-term use
- Electronic control
- Easy and quick installation
- Requires connection to a water supply and a drain
- Supplied with an electrical cable without a plug
- Available in air-cooled version only

Granular Ice Production Technology

Granular ice is produced by a vertical cylinder with an internal rotating auger that scrapes the ice from the inner surface of the evaporator. This ice is lifted to the cylinder outlet and then lands in the storage bin. The capacity of this bin is 40 kg.





ICEMAKER FILTERS



FILTER WITH AN ICEMAKER HEAD 3.0

A complete water filtration station designed for undercounter ice makers and seeders.

Periodic capacity: 12 months or 30,000 liters.

The station has a wall mounting system.

code	947012	947036
dimensions	180x90x(H)340 mm	340x90x(H)340 mm
€	160,00	216,00



ICEMAKER FILTER WITH A HEAD 9.0

A complete water filtration station for ice-cream makers, skin-dryers, Nugget generators with capacities above 55 kg of ice for 24 hours.

Flow capacity 90,000 liters.

The station has a wall mounting system.



DRAIN PUMP FOR CUBES

Dynamic Ice Maker Pump. It enables the drainage of condensate up to a height of 5,5 m.

Pump with accessories ready for wall or floor mounting.

Suitable for four inlet connections.

Quiet and reliable operation.

Alarm integrated in the second level switch.

Motor thermal protection.

Large tank volume.

code	229514
€	170,00



FILTER INSERT FOR ICE MAKERS 3.0

Periodic capacity: 12 months or 30,000 liters.



FILTER INSERT FOR ICE MAKERS 9.0

Flow capacity 90,000 liters.

code	947029	947043
€	24,00	69,00



HBH455-CE



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



Smoothie in 25 seconds
0.5 l of drinks in 25 seconds



The stainless steel blades can handle soft ingredients and crushed ice quickly

HBB 908R® BAR BLENDER

The basic bartender blender dedicated to small gastronomy allows you to blend soft ingredients even in 25 seconds.

Two speeds - blending precision for a wide variety of drinks.

Durability and efficiency - four durable stainless steel blades.

1.25 l beaker - Impact-resistant polycarbonate beaker with a measuring cup and an easy-to-read scale for easy filling and dosing.

The convenient handle makes pouring easy.

Powerful engine with a peak power of 1 HP. It works well even with intensive use.

The lid opening sensor prevents blending with the jug lid removed.

code	HBB908R-CE	
container	stackable polycarbonate jug with a capacity of 1.25 l	
control	controls: switch, 2 speeds	
dimensions	195x205x(H)400 mm	
power	746 W	
voltage	230 V	
weight	3,28 kg	
€	355,00	

Accessories	polycarbonate container 1,25 l	stainless steel container, 0,95 l
code	6126-908R	6126-908S
€	121,00	292,00



HBB255-CE

HBB255S-CE

Smoothie
in 20 seconds
0,5 l of drinks
in 20 seconds



2 years
for FREE!
warranty



Smoothie
in 15 seconds
0,5 l of drinks
in 15 seconds



2 years
for FREE!
warranty

power
2,5 KM



Two speeds with pulse blending option – offers variety and precision of blending for a wide variety of drinks.



Auto cut-off timer

HBB 255 RIO/S® BAR BLENDER

The Wave - Action® system – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

Auxiliary bartender blender dedicated to small gastronomy, giving you the opportunity to create your favorite smoothie in 20 seconds.

Two speeds with pulse blending option – offers variety and precision of blending for a wide variety of drinks.

Durability and efficiency – four durable stainless steel blades.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

Powerful engine with a peak power of 1.6 HP.

The wide opening of the jug can accommodate even large ingredients, which reduces the preparation time of cocktails.

code	HBB255-CE	HBB255S-CE
container	stackable copolyester jug with a capacity of 1.4 l (BPA-free)	stackable of stainless steel jug with a capacity of 0.95 l
control	controls: 2 speeds, pulse blend	controls: 2 speeds, pulse blend
dimensions	188x216x(H)412 mm	168x216x(H)429 mm
power	1193 W	1193 W
voltage	230 V	230 V
weight	4,4 kg	4,5 kg
€	536,00	616,00
Accessories	copolyester (Tritan) container	stainless steel container
code	6126-455-CE	6126-255S-CE
€	292,00	316,00

HBH 455 TANGO® BAR BLENDER

The Wave - Action® system – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades.

The Wave - Action® system is a uniquely designed container and blades for a smoothie effect. This blender model gives you the opportunity to create your favorite smoothie in 15 seconds.

Timer and two speeds with pulse blend option – the timer is a must for busy bartenders. Two speeds offer blending variety and precision for a wide variety of drinks.

Durability and efficiency – four durable stainless steel blades.

1.4 l stackable jug – impact-resistant copolyester jug with an easy-to-read graduation.

A sturdy **metal drive clutch** provides the blade with sufficient power and torque.

Powerful 2.4 HP engine.

Durable and easy-to-use **sealed switches** ensure a long service life.

The lid opening sensor prevents blending with the jug lid removed.

code	HBH455-CE
container	stackable copolyester jug with a capacity of 1.4 l (BPA-free)
control	controls: 2 speeds, timer pulse blend
dimensions	187x216x(H)448 mm
power	1790 W
voltage	230 V
weight	5,3 kg
€	940,00
Accessories	copolyester (Tritan) container
code	6126-455-CE
€	292,00



Timer with automatic shutoff frees up operators for other tasks



Two speeds, Jump cycle and pulse blend – offer a precise blend for a wide variety of drinks

HBH 550R FURY® HIGH-PERFORMANCE BLENDER

The Wave - Action® system – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

The silky creamy texture of the drinks – the Wave - Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

Two speeds and a pulse blend – offer a precise blend for a wide variety of drinks.

Timer with auto switch – indispensable for busy bartenders who can take care of other tasks thanks to it.

880 W Motor – Built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

1.8 l stackable container – impact-resistant polycarbonate container with an easy-to-read scale.

code	HBH550R-CE
container	polycarbonate container, 1,8 l
control	paddle switches are built to last & easy to operate. Timer with automatic shutoff frees up operators for other tasks
dimensions	178x203x(H)457 mm
power	1200 W
voltage	230 V
weight	6,3 kg
€	1312,00

Accessories	polycarbonate container
code	6126-650R
€	280,00

HBH 650R TEMPEST® HIGH-PERFORMANCE BLENDER

The Wave-Action® system – regular blenders rotate the contents around the sides of the jug so that the whole pieces can avoid the blades. The Wave-Action® system is a uniquely designed container and blades for a smoothie effect.

The silky creamy texture of the drinks – the Wave-Action® system combined with the speed of the blend and the shape of the blades crushes the ice, turning the lumps into a drink with a creamy texture.

Smoothie in 12 seconds – while thirsty customers are waiting, you can blend 0.5 l of drinks in just 12 seconds.

Two speeds, jump cycle and pulse blend – offer a precise blend for a wide variety of drinks.

Timer with auto switch

1200 W Motor – built with a heavy-duty all-metal drive clutch to meet the needs of the busiest bars.

1.8 l stackable container – impact-resistant polycarbonate container with an easy-to-read scale.

code	HBH650R-CE
container	polycarbonate container, 1,8 l
control	two speeds, jump cycle and pulse blend
dimensions	178x203x(H)457 mm
power	1200 W
voltage	230 V
weight	5,1 kg
€	1655,00

Accessories	polycarbonate container
code	6126-650R
€	280,00



WAVE-ACTION® SYSTEM



Lifetime Warranty
on cutting mechanism
and blade

power
3 KM

3 years
for FREE!
warranty

Hamilton Beach
COMMERCIAL

WAVE-ACTION® SYSTEM



3 years
for FREE!
warranty



Clear display and intuitive programs. One-touch blending functions.



Auto-blend is a patent-pending technology for perfect drink consistency



HBH 755R ECLIPSE® HIGH-PERFORMANCE BLENDER

QuietBlend™ technology – significantly reduces the sound of the engine, together with the Quiet Shield™ housing it allows to reduce noise to the level of a conversation in the premises.

Compact dimensions – the width of the blender 22 cm allows you to easily place it on the bar. The open QuietShield™ housing is up to a maximum height of 56 cm.

Powerful motor – 1,000 W maximum motor with specially designed air circulation that helps to prevent overheating of the motor and extend its life.

Preloaded programs – popular drinks available under 5 buttons and over 100 additional cycles. Dedicated programs can be easily downloaded thanks to the memory card.

Quiet Shield™ Sensor – turns the engine off when the user lifts the QuietShield™ housing. **Lifetime Warranty on Stainless Steel Cutting Mechanism and Blade** – Ensures that these components will be free from defects in material or workmanship for their entire service life.

The Wave-Action® system

code	HBH755R-CE
container	polycarbonate container, 2 l
control	control: touchpad
dimensions	216x286x(H)470 mm
power	1000 W
voltage	230 V
weight	9 kg
€	2485,00

Accessories	polycarbonate container
code	6126-755R
€	301,00

HBH 855 SUMMIT® HIGH-PERFORMANCE BLENDER

The Summit Edge specialist blender is a new, **more powerful and quieter** model from Hamilton Beach.

It has a compact size, making it easier and more convenient to use. The automatic blender programme adjusts the time and speed of the unit according to the load placed on the components. The appliance has an **induction motor** - the most powerful of all Hamilton Beach brand models. It is shielded by a double housing that redirects the rush of cooling air, so there is a significant reduction in noise.

The Summit Edge jugs are stackable, making them easy to store in the bar area. Thanks to **the USB PORT**, the software can be updated. The product has 36 setting combinations and 5 programmes. In addition, there is an option to run at high and low speeds. **AIRWHIP, a milk frothing jug, is also included.**

code	HBH855-CE
container	polycarbonate container, 1,4 l
control	control: touchpad
dimensions	226x312x(H)473 mm
power	2000 W
voltage	230 V
weight	14,5 kg
€	2682,00

Accessories	polycarbonate container 1,4 l
code	6126-855
€	292,00



BLENDER JARS

Jar code	Fits blender models
6126-255S-CE	HBB255, HBH455, HBF510
6126-455-CE	HBB255, HBH455, HBF510
6126-510S-CE	HBH455, HBF510
6126-650R	HBH550, HBH650, HBH850, HBF600
6126-751R	HBH750, HBH755, HBH950, HBH550, HBH650, HBF600-Z (JP750)
6126-755R	HBH750, HBH755
6126-855	HBH855
6126-908R	HBH908
6126-908S	HBH908



WASHER FOR JUGS AND BLENDERS

Suitable for cleaning various jugs – cleans all jugs, cups and containers with a maximum capacity of 2 liters.

Strong construction – stainless steel nozzle and impact-resistant polycarbonate.

Easy to use – just press to activate spraying.

Compact shape and size – with a base of 160 mm square and a height of 133 mm, it will easily fit into any sink.

Raised nozzle – for more thorough cleaning.

Suction cup feet – ensure the stability of the washer.

Flexible hose, 0.7 m long, inner diameter 3/8" / 10 mm with rotating hose connection.

Activate by pressing.

It does not require electrical power.



Just press
to activate spraying

BCR100-CE

160x160x(H)133 mm

water flow 8 521 pm (60 psi)

0,5 kg

402,00



BLENDER TAMPER ACCESSORY

Black plastic blender pusher fits following devices: HBH550, HBH650, HBH850, HBF600

BT650

48,00



AIRWHIP FROTHING JAR

The AirWhip carafe froths and aerates your milk in seconds. An innovative solution from Hamilton Beach Commercial, thanks to which we can whip milk even with a low fat content. Dedicated to blenders: HBH750 and HBH950. The JP750 washer is required for HBH550, HBH650, HBH850 devices.

6126-751R

1,4 l

316,00

Jar pad for Eclipse container 6126-751

JP750

26,00



FILTERS FOR REVERSE OSMOSIS

Reverse osmosis filter 2.0 in stainless steel cover

Molecular filtration system. Removal of up to 95% of impurities and reduction TDS. The result is a perfect water to get the best result of washing glass, cutlery and porcelain. The station contains a pre-filter molecules - 947128.

code	947111
nominal capacity	2800 L/d
maximum capacity	4100 L/d
working pressure	2,2-6 bar
temperature range of supply water	4-38°C
connections	3/4"
dimensions	420x150x(H)445 mm
power supply	230 V
maximum TDS	1500 ppm
maximum chlorine concentration	0,3 ppm
TDS reduction	> 95 %
pH range of feed water	2-11
€	1780,00

Prefilter for reverse osmosis filter 2.0

Interchangeable cartridge for pre-filtration in 2.0 system

code	947128
€	13,00

AUTOMATIC SOFTENER FOR WATER

The use of a softener **extends the life of catering equipment**.

In the softener there is an ion exchange process in which calcium ions and magnesium responsible for the hardness of water, are caught by the resin ion-exchange inside the softener. **It lowers catering equipment servicing costs by effectively preventing limescale buildup.**

code	947166
type	automatic volume
dimensions of the device	210x375x(H)500 mm
nominal flow	0,3 m ³ /h
salt consumption for	0,7 kg
recovery tank	10 kg
max. water flow rate	6,7 l/min
yield for 10° dH	1600 l
regeneration method	4 modes: - volume-delayed - volumetric-immediate - intelligent-delayed - intelligent-immediate
protection against access of children - automatic key lock	YES
dimensions of the ionite reservoir diameter/height [inches]	Ø7 x 17"
the amount of bed	5,5 l
power/voltage	18 W/230 V
electronic control panel	YES
weight	9,9 kg
€	390,00



The motor can be activated by the cup or manually by means of a pulse switch.

SINGLE MIXER HDM 200® AND TRIPLE MIXER HMD 400®

Hamilton Beach Commercial® has been a leading brand of beverage mixers since 1911. Their equipment is the industry standard for preparing hard and soft ice cream shakes, bar drinks and mixing ingredients such as eggs or pancake batter. The mixers are made of robust, cast metal and feature a powerful 1/3 hp motor (3 motors in the case of the HMD400R) with sealed, permanently lubricated ball bearings for long-lasting operation.

MAIN FEATURES:

Precision motor with 3 speeds

- Balanced design to minimise vibration
- Sealed, permanently lubricated ball bearings

Convenient activation in two ways

- Via cup holder
- With the pulse button – additional aeration or smoothing of the cocktail structure
- Hands-free operation

Robust construction

- Made of cast metal
- Sealed rear housing
- Special airflow design without ventilation
- Elimination of the risk of water ingress and engine failure

Easy to clean

- Smooth cast aluminium housing
- Removable cup holder dishwasher safe
- Easy to clean

Improved design

- Increased cup clearance
- Easier potting without spilling ingredients
- Two-storey cup holder that also serves as a place to put the dish down

Fast service

- Easy motor replacement
- Rapid assembly system
- Minimising downtime

HMD200R-CE: single motor model

- One stainless steel cup approx. 950 ml
- Metal stabilising bar

HMD400R-CE: three-station model with three independent motors

- Three stainless steel cups approx. 950 ml
- No stabilising bar (multi-position design provides stability)

code	HMD200R-CE	HMD400R-CE
dimensions	165x171x(H)521 mm	229x320x(H)546 mm
power	300 W	900 W
voltage	230 V	230 V
weight	7 kg	16,8 kg
€	906,00	2512,00

Accessories	metal container	metal container
code	110E	110E
€	48,00	48,00



2 years
for FREE!
warranty



2 years
for FREE!
warranty



3 reinforced stainless steel conical heads: 1 for lemons and limes, 1 for oranges and 1 for grapefruits



Durable mechanism ensuring durability for years

FRESHMARK ELECTRIC CITRUS JUICER

3 reinforced conical heads – small for lemons and limes, medium for oranges and large for grapefruits. Each head has a stainless steel cap for added durability.

Quiet Motor – the extremely quiet motor of the 96700 model makes it a welcome addition to any home.

High discharge chute – positioned 21.6 cm from the table top to allow juicing to be squeezed into a variety of containers.

Low center of gravity – makes the juicer more stable.

Durability – heavy duty metal housing, strong screen and conical heads.

code	HCJ967R-CE
dimensions	260x254x(H)470 mm
power	250 W
voltage	230 V
weight	13,6 kg
€	950,00

MANUAL CITRUS JUICER

Durability – recommended all over the world due to its efficient and reliable operation and classic design.

Versatility – suitable for squeezing pure juice from lemons, limes, oranges and grapefruits.

Maximum juicing – the juicer arm exerts more than 900 kg of pressure to extract the maximum amount of juice with minimal peel and pulp residue.

Sieve and funnel – can be removed for cleaning.

Acid-resistant finish – both the metal elements and the enamel finish are resistant to the effects of citrus acids.

code	932
dimensions	178x230x(H)495 mm
weight	6 kg
€	463,00

MANUAL CITRUS JUICER

Lever made of high quality zinc alloy and chrome steel

Handle for increased stability

Thanks to the spring, it returns to the starting position on its own
Squeezing part (press and container) in stainless steel

code	695906
dimensions	225x180x(H)510 mm
€	74,00





HJE 960 OTTO™ JUICER

2 years
for FREE!
warranty

- Large feed opening ø 76 mm**
It shortens the juice preparation time
- The ergonomic, BPA-free Tritan™ tappet**
reduces the strain on the user
- Polished stainless steel strainer**
with a sharp knife for easy cleaning and optimal juice production
- Easily removable pulp container**
10 liter capacity
- Rotating funnel stopcock**
reduces splashing and dripping
- Waterproof on/off buttons**
facilitate cleaning and operation
- Large, non-slip drip tray**
Holds large containers and blender jugs



Cleaning brush included

Brushless induction motor
It guarantees a long, quiet operation

Designed to ensure maximum efficiency and freshness of squeezed juices. The powerful, yet quiet, brushless induction motor with two-way cooling fans is designed for continuous operation. Made of stainless steel, aluminum and BPA (Bisphenol) free Tritan™. Comfortable working height of the device and stability allow for efficient organization of work. A product dedicated to professional gastronomy, characterized by durability, ease of use and cleaning.

HJE960-CE
322x638x(H)527 mm
1200 W / 230 V
34,3 kg
2316,00

SUPREME JUICE EXTRACTOR 2.0

For making juice from hard fruits and vegetables.

With the BARMATIC SUPREME multijuicer you can prepare fresh juices, lemonades, radlers, ice tea, alcohol cocktails and spritzers.

Stainless steel housing, bowl, juice jug and grater disc.

Loading tray opening and pusher made of ABS plastic, pulp container and lid made of polypropylene. Grinding wheel speed 3000 rpm.

Safe to use, can only be operated with the lid and the safety arm closed.

It is not suitable for ice and frozen fruit/vegetables.

221112
250x410x(H)530 mm
700 W/230 V
902,00



Change of type squeezed juice

No need full cleaning
Rinse out with water

Health and safety

Security "Shoulder"
Only correctly folded
device will allow starting up

Leaves and herbs

Hipershave's shield rubs
and combines with juice

A large tank

It will even fit "shavings" from
processing 28 kg of raw material

No dripping

The damper closes the outflow juice
during the change of the vessel

Profile adapted to jugs

You can use with dishes and jugs

On/off with IPX1 protection

Water tightness of the control
system. Safety of operation.

Does not slip on the counter

Suction cups on the legs of
the juicer prevent movement



5 year
warranty for
ice breakers

180 kg
OF ICE
PER HOUR



PROFESSIONAL BAR CRUSHER BARMATIC MINERAL

The heart of the crusher is 8 durable breakers with teeth, instantly crushing ice cubes into perfectly small pieces. Hardened discs and shaft protect against corrosion and ensure long-lasting operation. The alternating arrangement of crushing discs guarantees even pressure and precise results. The turbine-cooled mechanism prevents overheating and extends the life of the device. The practical water drainage function eliminates the problem of condensation.

code	271544
capacity	180 kg/h
dimensions	320x180x(H)330 mm
power	150 W
voltage	230 V
weight	10 kg
€	1219,00

ELECTRIC ICE CRUSHER, STEEL ONE

The Bar Up brand crusher produces the popular crushed ice with a fine structure - popular among professional bartenders, baristas and chefs.

The fast-flow device minimizes the melting of ice during its crushing, and the large loading cup allows the application of up to 3 liters in one cycle.

Thanks to the raised outlet nozzle, ice crushing can be carried out directly to the bartending station or the icebox.

code	271599
dimensions	194x329x(H)523 mm
capacity	3000 ml
power	200 W
voltage	230 V
€	455,00



STAINLESS STEEL HOUSING ICE CRUSHER

Brushed stainless steel housing
Wide ice charging chute made of ABS plastic
Robust crushing mechanism with stainless steel knives
Transparent container with a maximum capacity of 12 cups
of crushed ice (2.7 liters)
Productivity: up to 12 kg/h
It is not intended for continuous operation

code	271520
dimensions	170x260x(H)460 mm
power	80 W
voltage	230 V
€	117,00



ICE CRUSHER

Chrome zinc alloy
Stainless steel knife
Ice shovel included
Removable container

code	695708
dimensions	160x140x(H)270 mm
€	42,00



BAR ACCESSORIES



DOUBLE WALL MIXING TIN,
STAINLESS STEEL

M37086

621 ml

68,00



JULEP CUP,
STAINLESS STEEL

M37032

355 ml

23,00



BAR
MEASURING CUP

M37069

75 ml

17,00



593318
copper

600 + 800 ml

32,00



596395
copper

800 ml

14,00



596401
steel

800 ml

14,00



596418
black

800 ml

14,00



BOSTON ECO
SHAKER

593042

800 ml

5,00



BOSTON ECO
SHAKER - GLASS

593066

450 ml

2,00



BOSTON SHAKER,
BLACK

596678

800 ml

7,00



WEIGHTED
SHAKER/TIN SET

M37125

828 + 532 ml

49,00



M37009ACP
antique copper

828 + 532 ml

ø92x(H)178 mm

65,00



M37009GD
gold

828 + 532 ml

ø92x(H)178 mm

65,00



M37009VN
vintage

828 + 532 ml

ø92x(H)178 mm

68,00



BARTENDING GLASS

BARTENDING GLASS CASE, 500 ML

M37177BL	M37177RS	M37177GD	M37087	M37183
blue	pink	gold		gray
500 ml	500 ml	500 ml	500 ml	
95x(H)140 mm	95x(H)140 mm	95x(H)140 mm	95x(H)140 mm	
64,00	64,00	64,00	53,00	8,00



SHAKER TIN DIAMOND LATTICE

M37200	M37200CP	M37200ACP	M37200GD	M37200BK
stainless steel	copper	antique copper	gold	black
54,00	87,00	87,00	87,00	87,00



DIAMOND LATTICE 3-PC JAPANESE COCKTAIL SHAKER SET

COBBLER SHAKER 3-PART

M37205	M37205ACP	M37205BK	M37205CP	M37205GD	596999
stainless steel	antique copper	black	copper	gold	steel
700 ml	700 ml	700 ml	700 ml	700 ml	500 ml
61,00	77,00	77,00	77,00	77,00	13,00



3-PC ECO COCKTAIL SHAKER SET

3-PC JAPANESE COCKTAIL SHAKER SET

593004	593035	596425	596432	M37039ACP	M37039GD	M37039VN
steel	steel	copper	black	antique copper	gold	vintage
750 ml	750 ml	800 ml	800 ml	700 ml	700 ml	700 ml
15,00	11,00	20,00	18,00	51,00	51,00	53,00





HEAVY-DUTY SPRING BAR STRAINER

HAWTHORNE STRAINER

TRIANGLE COCKTAIL STRAINER

M37185	M37185ACP	M37185GD	M37185BK	596753	596456	596463	596449
stainless steel	antique copper	gold	black	steel	copper	black	steel
152 mm	152 mm	152 mm	152 mm	165 mm	160x75x(H)15 mm	160x75x(H)15 mm	97x105 mm
28,00	35,00	35,00	35,00	4,00	6,00	5,00	6,00



JULEP STRAINER

596685	596524	596531	M37028ACP	M37028GD	M37028VN
steel	copper	black	antique copper	gold	vintage
160 mm	160x76 mm	160x76 mm	165 mm	165 mm	165 mm
2,00	8,00	5,00	29,00	29,00	29,00



FINE MESH STRAINER, BOWL

638163	638170	M37025GD	M37025CP	638118	638132	638149
steel	black	gold	copper	stainless steel	black	black
ø75x220 mm	ø75x220 mm	ø89x264 mm	ø89x264 mm	ø65x220 mm	ø65x220 mm	ø75x220 mm
1,00	3,00	20,00	18,00	1,00	2,00	3,00



TWEEZER, STRAIGHT, BLACK PVD

PRECISION TONG, STRAIGHT

TWEEZERS, ROUND HEAD, COATED, BLACK

MEASURED BAR SPOON SET, 5 SPOONS ON RING,

TALON ICE TONG

ICE TONGS

680131	M35232	680216	M37075	M37066	523520
stainless steel	stainless steel	stainless steel	vintage	antique brass	steel
300 mm	300 mm	305 mm	2,5+5+7,5+10+15 ml	240 mm	180 mm
8,00	24,00	9,00	72,00	37,00	3,00



BARTENDER SPOON WITH A FOOT

BARTENDER SPOON

M37018	M37018ACP	M37018BK	M37018CP	M37018GD	596555	596562	593097	596579	596586
stainless steel	antique copper	black	copper	gold	copper	black	steel	copper	black
300 mm	300 mm	300 mm	300 mm	300 mm	385x35 mm	385x35 mm	266x27 mm	280x35 mm	280x35 mm
23,00	30,00	30,00	30,00	30,00	10,00	7,00	3,00	7,00	7,00



LONG BARTENDER SPOON

CLASSIC BARTENDING SPOON WITH FORK

SWIZZLE STICK

596968	M37012FLY	M37013ACP	M37013GD	M37013CP	M37013BK	M37015	M37015ACP	M37015GD	M37136
steel	steel	antique copper	gold	copper	black gloss	steel	antique copper	gold	copper
380 mm	300 mm	400 mm	400 mm	400 mm	400 mm	315 mm	315 mm	315 mm	340 mm
3,00	23,00	32,00	32,00	29,00	32,00	22,00	31,00	31,00	26,00



BITTER BOTTLE

M37186	M37187	M37188	M37172	M37128
200 ml	150 ml	150 ml	150 ml	90 ml
67x(H)150 mm	60x(H)140 mm	67x(H)150 mm	54x(H)160 mm	57x(H)120 mm
27,00	27,00	27,00	28,00	27,00



DIAMOND LATTICE JAPANESE STYLE JIGGER

M37202	M37202ACP	M37202BK	M37202CP	M37202GD	M37098	M37098ACP	M37098BK	M37098CP	M37098GD	M37098VN
30/60 ml	30/60 ml	30/60 ml	30/60 ml	30/60 ml	25/50 ml	25/50 ml	25/50 ml	25/50 ml	25/50 ml	25/50 ml
stainless steel	antique copper	black	copper	gold	stainless steel	antique copper	black	copper	gold	vintage
27,00	39,00	39,00	39,00	39,00	38,00	45,00	45,00	45,00	45,00	45,00



BELL JIGGER WITH STRAIGHT RIM



JAPANESE STYLE JIGGER

596715	596722	596548	596920	593332	M37001CP	596630	596647	596654
25/35 ml	25/50 ml	25/50 ml	25/50 ml	25/50 ml	20/40 ml	25/50 ml + 25/35 ml	25/50 ml	25/50 ml
		copper		copper	copper	black	black	black
ø40x(H)73 mm	ø43x(H)85 mm	ø42x(H)86 mm	ø43x(H)110 mm	ø43x(H)110 mm		ø40x(H)75 mm	ø45x(H)86 mm	ø45x(H)110 mm
4,00	4,00	8,00	2,00	7,00	38,00	3,00	3,00	3,00



SLIM STYLE BARTENDER

YAKUZA
MEASURING CUP

JAPANESE STYLE JIGGER

M37096	M37090CP	M37090GD	M37169	M37002ACP	M37001ACP	M37002GD	M37001GD	M37002VN	M37001VN
	1/4, 1/2, 3/4, 1 1/2, 2 oz.			25/50 ml	20/40 ml	25/50 ml	20/40 ml	25/50 ml	20/40 ml
stainless steel with gold trim	copper with steel rim	gold with steel rim	stainless steel	antique copper	antique copper	gold	gold	vintage	vintage
				15 ml + 35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml + 30 ml	15 ml + 35 ml	10 ml + 30 ml
35,00	41,00	41,00	31,00	26,00	24,00	26,00	24,00	27,00	24,00



FRENCH CORKSCREW	WAITER'S CORKSCREW	WAITER'S CORKSCREW	WAITER'S CORKSCREW 4 FUNCTIONS	WAITER'S CORKSCREW 3 FUNCTIONS	CORKSCREW
594025	597323	597316	596807	597200	597507
105x85x(H)10 mm	37x130x(H)14 mm	120 mm	140 mm	110 mm	170 mm
4,00	10,00	7,00	3,00	4,00	8,00



BARTENDER OPENER	BARTENDER OPENER, COPPER	BARTENDER OPENER, BLACK	BARTENDER OPENER, BLACK	WALL MOUNTED BOTTLE OPENER	BOTTLE CAP HOLDER WITH OPENER
596746	596371	596388	596661	596883	643914
179x40x(H)2 mm	180x40x(H)2 mm	180x40x(H)2 mm	180x40		135x70x(H)295 mm
2,00	6,00	3,00	3,00	3,00	10,00





PARTY TUB, 18 L

425992
galvanized steel
400x330x(H)220 mm
24,00



WINE COOLER
STAND

593608
stainless steel
ø185x(H)740 mm
66,00



NEW

BEER BUCKET
WITH OPENER

516751
ø230x(H)180 mm
14,00



PARTY TUB

593165
transparent plastic
470x290x(H)230 mm
40,00



PARTY TUB, 13,5L

471500
stainless steel
ø370x(H)230 mm
63,00



ECO PARTY TUB, 9,5L

471524
stainless steel
ø350x(H)230 mm
23,00



CHAMPAGNE
COOLER,
3,3 L

593202
stainless steel
ø220x(H)190 mm
8,00



CHAMPAGNE
COOLER,
3,3 L, BLACK

594049
stainless steel
ø220x(H)190 mm
13,00



CHAMPAGNE
COOLER,
3,5 L

593103
stainless steel
ø210x(H)210 mm
12,00



WINE COOLER
TABLE BRACKET

593905
stainless steel
ø195x(H)510 mm
18,00



CHAMPAGNE
COOLER,
3 L

593158
plastic
220x185x(H)226mm
26,00



WINE
COOLER

593806
stainless steel
ø120x(H)180
15,00



CHAMPAGNE STOPPER

595589

41x38x(H)60 mm

4,00



PRODUCT BOTTLE STOPPER - 3 PCS.

552049

ø36x81 mm

5,00



STOPPER - 6 PCS.

595558

ø31x31

3,00



STOPPER WITH CAP - 6 PCS.

595565

plastic EVA

4,00



FILLER - 3 PCS.

M37049

steel/natural plug

16,00



FREE-FLOW POURER - 3 PCS.

599426

transparent

6,00



MEASURED BALL POURER - 2 PCS.

20 ml

599013

9,00



35 ml

599112

10,00



40 ml

599198

9,00



50 ml

599211

11,00



FREE FLOW POURER (SHORT) - SET OF 6

599488

9,00



FREE-FLOW POURER - SET OF 6

599464

9,00



SLOW POURER WITH FLIP TOP - 6 PCS

599334

ø30x120 mm

8,00



FREE-FLOW POURER, WITH FLIP TOP - 6 PCS

599471

9,00



MEDIUM FLOW POURER - SET OF 6

599372

chrome spout with soft collar

8,00



EVA FREE FLOW POURER - SET OF 6

599440

2x black, 2x clear, 2x orange
plastic EVA

3,00



EVA FREE FLOW POURER FLUORESCENT COLOURS - SET OF 6

599457

2x blue, 2x red, 2x green
plastic EVA

2,00



FREE-FLOW POURER, 25 ml

599006

3,00



FREE-FLOW POURER, 35 ml

599105

3,00



FREE-FLOW POURER, 50 ml

599204

3,00



FREE-FLOW POURER, 25 ml

598009

6,00



FREE-FLOW POURER, 35 ml

598207

6,00



FREE-FLOW POURER, 50 ml

598405

6,00

NON-DRIP BRACKET SHELF MOUNTED

598719

bottle height:
240-350 mm

15,00

NON-DRIP BRACKET WALL MOUNTED

598818

bottle height:
240-350 mm

15,00



598719



598818



BAR SERVICE MAT

597965

80x600 mm

9,00



BAR SERVICE MAT

597972

453x305x(H)15 mm

12,00



BAR SERVICE MAT

597989

300x150x(H)10 mm

5,00



VACUUM WINE SAVER

595541

140x65x(H)50 mm

10,00

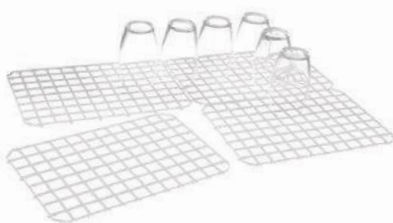


ADDITIONAL STOPPERS FOR VACUUM WINE SAVER, 2 PCS.

595534

ø40x(H)40 mm

6,00



DRAINAGE MAT - SET OF 5

597958

313x209 mm

14,00



GLASS BRUSH WITH ALUMINUM BASE

552681

ø150x(H)190 mm

20,00



GLASS BRUSH WITH PLASTIC BASE

696002

190x100x(H)180 mm

12,00



GLASS BRUSH WITH PLASTIC BASE

696040

190x100x(H)250 mm

12,00



GLASS WASHER

696064

370x200x(H)360 mm

133,00



SKIN CUTTING TOOL

M15400

143 mm

19,00



BAR PEELER

M33071BKB

6,00



LONG STAINLESS
STEEL PLATE

M35401

30x381 mm

18,00



STAINLESS STEEL
BARTENDER KNIFE

M33930B

107 mm

9,00



PEELING KNIFE
WITH TWIST

M15800

165 mm

16,00



CITRUS
SQUEEZER

592076

225x80x(H)55 mm

18,00



CITRUS
SQUEEZER

596470

215x70x(H)55 mm

26,00



MANUAL IMPRESSION
MACHINE - ALUMINIUM

M37023

225 mm

23,00



ORANGE
SQUEEZER

592069

232x91x(H)60 mm

14,00



LEMON
SQUEEZER

592052

223x75x(H)45 mm

7,00



LIME
SQUEEZER

592045

203x60x(H)40 mm

9,00



POLYPROPYLENE MUDDLER

596944

ø34x207 mm

2,00

596951

ø34x207 mm

2,00

596739

ø34x207 mm

3,00



WOOD MUDDLER

M37093

305 mm

32,00

M37060

185 mm

14,00



CONDIMENT HOLDER, 5 CONTAINERS

552100

375x140x(H)90 mm

30,00



SUGAR AND SALT GLASS RIMMER
596777
200x160x(H)75 mm
9,00



GLASS HANGING RACK
596500
350x293x(H)50 mm
34,00



GLASS HOLDER
596517
408x115x(H)30 mm
6,00



2-PIECE BAR DISPENSER, 800 ML
- Replaceable tip and lid
- For dosing, mixing and storage of beverages
- Removable upper part
557600
ø90x(H)300 mm
6,00



MUGS COPPER PLATED
400 ML
596982
ø85x(H)105 mm
5,00



MUGS COPPER PLATED
500 ML
596975
ø97x(H)100 mm
8,00



CONDIMENT HOLDER
552018 552025 552131 552032
3 containers 4 containers 5 containers 6 containers
495x160x(H)100 mm
19,00 20,00 26,00 20,00



BARTENDER'S HELPER
596760
10,00



BAR BOARD
M37137
150x230 mm
17,00



BAR BOARD, BLACK
M37137BK
150x230 mm
17,00



SILICON ICE MAKERS,
6 ASSORTED GEM SHAPES – SET OF 2

679012

190x105 mm

8,00



SILICON ICE BALL MAKERS,
6 CAVITIES

679029

ø45 mm

11,00



SILICON ICE CUBE MAKERS,
6 CAVITIES

679036

6x cubes 50x50x50 mm

7,00



SILICON ICE CUBE MAKERS,
15 CAVITIES

679043

15x cubes 30x30x30 mm

7,00



SILICONE ICE SHOT GLASS MAKER,
6 CAVITIES

679050

125x190x(H)60 mm

19,00



SILICONE ICE SHOT GLASS MAKER,
4 CAVITIES

679067

122x122x(H)60 mm

10,00



ICE CUBE TRAY WITH LID

679005

335x180 mm

17,00



JAPANESE ICE PICK

M37024

178 mm

54,00



DELUXE ICE CHIPPER,
SQUARE WOOD HANDLE

M37062

203 mm

49,00



WOOD ICE MALLET

M37047

343 mm

29,00



ALUMINUM
BARTENDER SCOOP

521434

220x80 mm

5,00



ALUMINUM
BARTENDER SCOOP

521410

220x80 mm

4,00



ICE BOX 10 L,
DOUBLE WALLS

594759

ø292x(H)220 mm

37,00

WHITE ICE CONTAINER 5 L,
DOUBLE WALLS

594742

ø190x(H)200 mm

17,00



DOUBLE WALL
ICE PAIL 5 L

594704

ø200x(H)230 mm

80,00



BARKIT IN TUBE

Muddler tip is made of polypropylene (PP).
Tube made of thick cardboard.

Boston shaker Tin-on-Tin: 2 weighted cups,
with capacities 500 ml and 800 ml.

Classic jigger with capacities 50 ml and 25 ml.

Hawthorne strainer: with an ergonomic handle
and a removable spring (for easy cleaning,
can also be used as a "spring whisk").

Fits perfectly to the shaker, thoroughly
strains piece of ice, fruit and herbs.

Muddler: with serrated surface for fast mashing
pieces of fruit and herbs.

Spiral bartending spoon of 27 cm length and 5 ml
capacity, with a muddler (tip is disc-shaped): for fast
mixing iced drinks without diluting them, pouring
sodas without fizzing and precise creating of layered
cocktails. The disc - muddler can also be used for
mashing fruit and herbs.

The set is put in a cardboard tube with and elegant
artwork.



BARKIT IN TUBE

596616

ø120x(H)320 mm

Consists of 5 items,
made of AISI 201 stainless steel.
All elements of the set are dishwasher safe.

37,00



BARKIT IN TUBE

596623

ø120x(H)320 mm

Consists of 5 elements, made of AISI 201
stainless steel with shiny coating in a copper colour.
Elements of the set are not dishwasher safe.

42,00



BARKIT IN TUBE

596609

ø120x(H)320 mm

Consists of 5 elements, made of AISI 201
stainless steel with shiny coating in a black colour.
Elements of the set are not dishwasher safe.

42,00



BARTENDER BAG

700259

210x370x(H)70 mm

45,00



BARTENDER ARMBANDS,
SET OF 2, BLACK

M98015

7,00



BEER SKIMMER -
SET OF 6 PCS.

565360

235x26 mm

7,00



BARTENDER GAS JET

- Refillable - automatic ignition
Gas cartridge not included
With removable base

code	mm	€
198209	145x(H)190	39,00



GAS CARTRIDGE FOR THE GAS JET

- Various tips included

code	ml	€
199008	200	1,00





ATOMIZER/MISTER	BAR SIPHON	SODA CHARGERS CO ₂
M37099	588574	588406
15 ml	1 l	disposable
(H)121 mm	ø100x(H)320 mm	10 pcs
10,00	80,00	4,00

SMOKING GUN PRO

- Removable combustion chamber
- Adjustable fan speed
- Integrated frame
- The set includes a smoke gun, a nozzle tube, apple tree shavings and white walnut
- Weight: 450 g
- For 4x AA batteries - not included



code	mm	€
199985	171,5x82,6x(H)146,1	230,00

GLASS CLOCHE WITH A VENTILATION OPENING

- Made of borosilicate glass, equipped with a silicone hole for the smoke supply hose
- Perfect for use in conjunction with a smoke gun
- It allows you to create a spectacular way of presenting dishes to customers



code	mm	€
199657	ø130x(H)282	48,00

GENERAL INFORMATION

The prices, appearance and characteristics presented in the catalogue and in the price list don't constitute commercial offer within the meaning of the Civil Code. We reserve the right to enter prices changes, technical parameters and offered specifications without prior notification. We reserve the possibility of errors in descriptions and printing errors.

Pictures used in catalogue are for reference only. Some products have been shown in pictures with additional equipment not included in their composition. The right products available for sale can be different from those shown in the pictures.

Minimum qty for order placing is full casepack.

The products presented in the catalogue meet all the requirements for safety and hygiene. Fine Dine catalogue is protected by copyright. It can not be in whole or in fragments reproduced or disseminated in the Internet or other places without written consent of the right copyright holder. All rights reserved.

TERMS OF WARRANTY

Detailed warranty conditions and list of products covered by warranty are available on request.

Claim of product should be reported directly to sales manager. Claim will be processed within 14 working days.

Client is obliged to check the parcel in presence of courier and in the event of any damage write down the loss report. Quantity and quality complaints should be submitted up to 3 days from delivery. Fine Dine Europe Sp. z o.o. is not responsible for quality of services provided by forwarding companies.

Fine Dine Europe Sp. z o.o.
ul. Firmowa 12
62-023 Robakowo
HOTLINE: +48 783 282 759
export@finedine.pl
www.finedine.pl

DISTRIBUTOR