

Fine Dine

PROFESSIONAL TABLETOP & BAR



CATALOGUE 2026





Catalogue 2026

Porcelain



Trays



Table
mills



Glass



Cutlery



Chafing
dishes



Buffet
systems



Melamine



Buffet
equipment



Catering
appliances



Bar
furniture



Cooling
technology



Ice makers



Bar
appliances



Bar
accessories





10 YEARS OF GOOD DECISIONS: EXCELLENCE IN EVERY DETAIL

At Fine Dine, we have been specialising in creating the highest quality products for the foodservice industry for a decade. 2026 marks a special anniversary for us – 10 years of presence on the European market, during which we have become a partner for thousands of chefs, restaurateurs and hoteliers. Our offer includes porcelain, which forms the heart of our collection, as well as cutlery, buffet equipment and bar equipment. Every product is a combination of elegance, functionality and durability, created with the passion we have shared with you for 10 years.

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.



YOUR BEST DECISION FOR THE NEXT DECADE

To celebrate our 10th anniversary, we have prepared exceptional programmes that are a token of gratitude for your trust and support in the daily pursuit of perfection:

- **Programme:** 10/10 Anniversary Guarantee – We are introducing an unprecedented standard of protection for your investment. The 10/10 Guarantee Programme is our promise of the highest quality and durability, giving you confidence in using selected Fine Dine products for years to come.

• **Chef's Choice Collection** – Innovation is at the forefront.

The anniversary offer also includes the premiere of the carefully curated Chef's Choice line and the new generation of Barmatic equipment, designed with the most demanding professionals in mind.



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 Poznań'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





KACPER SMARZ

BARMATIC BRAND AMBASSADOR

Kacper Smarz joins the Fine Dine family

We are proud to welcome Kacper Smarz to our Ambassadors – one of Poland's most decorated flair bartenders and a recognised figure on the international bartending scene. His professionalism, precision and stage charisma perfectly reflect the values of Barmatic: reliability, functionality and the highest quality of bar equipment.

Kacper Smarz is an experienced bartender and flair competitor who has been representing Poland on the international stage for over a decade. A graduate of a hospitality school specialising in bartending and waiting, he has consistently developed his skills from the very beginning of his career, combining technique, creativity and perfect control over bar equipment. He has competed in over 70 competitions in 24 countries, winning, among others, the title of IBA World Flair Champion 2022, IBA European Flair Champion 2023 and three-time Polish Flair Champion.

He is also the founder of Warsaw Flair Studio and the creator of the Flair & Fun project, through which he trains the next generation of bartenders and actively promotes the culture of flair bartending. His daily work with professional-grade equipment means he understands the needs of bars – from ergonomics and durability to aesthetics and a smooth workflow.

The collaboration with Kacper Smarz is a natural step in the further development of the Barmatic brand. We create bar equipment that meets the demands of intensive work and allows bartenders to fully focus on technique, creativity, and spectacle. Together, we are setting new standards in the professional bar.



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 and appreciate the unique qualities of our products.



PLATES4CHEFS – CULINARY WORKS OF ART ON FINE DINE PLATES

We present the impressive
Effects of Action PLATES4CHEFS 2025!



We are proud to present the results of the already completed PLATES4CHEFS 2025 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:

- **5 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 2025 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 2026 campaign! Stay tuned and do not miss out on more inspiring creations!

Follow us under the hashtags:
plates4chefs and FineDine2025



Chef Arkadiusz Chwałek,
Castle Mill Krapkowice





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 /FineDineEurope

 /finedine

 Fine Dine Poland



THE STRENGTH OF OUR NETWORK – EXPERIENCE FINE DINE LIVE

- **Fine Dine Showrooms** Fine Dine's own spaces where we present the full collection and provide comprehensive support in selecting products and solutions.
 - Katowice, 13 Uniwersytecka St.
 - Poznań, 6 Szwedzka St.
 - Warsaw, 33 Towarowa St.
- **Partner Showroom** Partner showroom offering Fine Dine products as part of their own display, with the opportunity to explore selected elements of the offer.
 - A&M Gross AB Angelholm, 4 Verkstadsgatan St.

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.
- **Ove cutlery** – high-quality cutlery with an ergonomic design.
- **Fine Dine buffet equipment** – functional and aesthetically pleasing solutions for buffet arrangements.
- **Barmatic bar equipment** – professional bar equipment.
- **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.



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



Fine Dine



FINE DINE PLATE HOLDER

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



FINE DINE ROUND DISPLAY TABLE

code	mm	€
817636	ø1200x(H)750	on request



FINE DINE DISPLAY TABLE

code	mm	€
991185	1800x900x(H)750	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 PRESENTATION RACK

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



FINE DINE DISPLAY BUFFET

code	mm	€
817629	1200x600x(H)950	on request



FINE DINE SALES RACK

- freely configurable
- bespoke

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PROFESSIONAL TABLETOP & BAR

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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.

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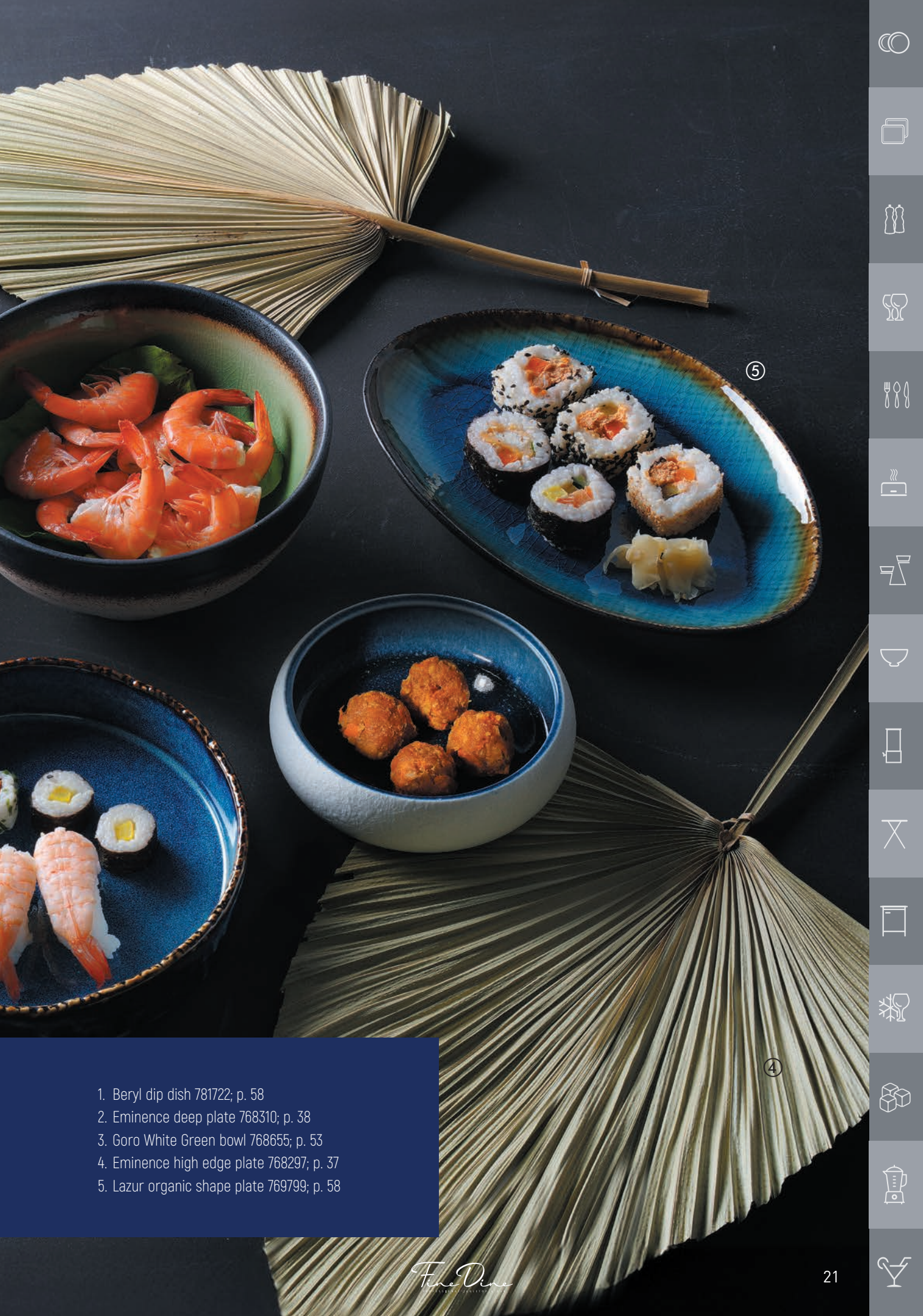




ASIAN CONCEPT

Gastronomy has been booming for some time now regarding places serving Asian-style dishes. Europeans 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.



1. Beryl dip dish 781722; p. 58
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AMERICAN CONCEPT

American cuisine has been very popular in Europe 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. Ammonite pasta plate 200230; p. 62
2. Goro Brown Green bowl 768723; p. 53
3. Mykonos steak knife 782866; p. 145





①

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. Constancy flat plate 768402; p. 37
2. Olive shallow bowl 778807; p. 71



②







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. 55
2. Ammonite flat plate 200209; p. 62
3. Constancy presentation plate 768525; p. 38

③





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

FineDine

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.



10 *Fine Dine*
YEARS OF GOOD DECISIONS

**CHEF'S CHOICE
BY ERNEST JAGODZIŃSKI**



For Fine Dine’s 10th anniversary, we let practice take the lead. The Chef’s Choice collection is Ernest Jagodziński’s personal selection, combining our proven bestsellers with entirely new forms designed for contemporary fine dining. This is porcelain built for the challenge. Most elements of this collection were produced using a technology with a high magnesium oxide content and fired at extremely high temperatures. The result?

- Exceptional hardness: The plates are prepared for intensive kitchen use and hundreds of washing cycles.
- Safe edges: Machine forming has reinforced the rims, minimising the risk of chipping.
- Playing with texture: The unique surface finish of the new pieces works beautifully with light, without losing any of its functionality.

We have complemented the collection with raw stoneware accents, giving Chefs full freedom to build contrast on the plate.

Chef’s Choice is a confident choice. It is tableware that looks like a delicate work of art, but in use, it demonstrates durability worthy of professional foodservice.

ARTISTIC PLATE



NEW

	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø240x(H)55	762356	762349	3	33,00

DECORATIVE PLATE



NEW

	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø270	762370	762363	3	23,00



Ernest Jagodziński

In fine dining, there is no room for compromise. I was looking for plates that would be a backdrop for the dish, not a problem for the service. I chose these particular designs because they combine two opposites: **a refined look and armour-like durability.**

10 *Fine Dine*

YEARS OF GOOD DECISIONS



GOURMET PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø270	788578	788585	3	27,00

PASTA PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788554	788561	3	35,00
ø250	788530	788547	4	25,00

DEEP PLATE WITH WIDE RIM



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø270	788592	788608	3	31,00

PRESENTATION PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788516	788523	3	24,00

PRESENTATION BOWL



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø260	788615	788622	3	36,00



Ernest Jagodziński

Thanks to the reinforced structure, the porcelain forgives mistakes made in haste, and its design – including the stoneware version – simply inspires. In the daily work of a chef, what matters most is peace of mind about the details, and this tableware gives me confidence in its reliability even during the most demanding service.

10 *Fine Dine*

YEARS OF GOOD DECISIONS



MIA GOURMET PLATE



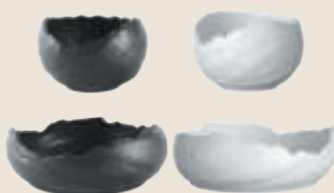
BLACK			
mm	code	pcs	€/pcs
ø160	768587	6	11,00
ø140	768600	6	9,00

SILK PRESENTATION BOWL



mm	code	pcs	€/pcs
ø267	781777	2	26,00
ø216	781760	3	20,00

NEST-SHAPED BOWL



		CRUST		NORDIC	
mm	ml	code	code	pcs	€/pcs
ø130x(H)85	580	767399	767306	3	11,00
ø200x(H)72	800	767382	767290	3	24,00

SILK PRESENTATION PLATE



mm	code	pcs	€/pcs
ø270	770993	6	30,00
ø190	774762	12	16,00

TAKUMI DEEP PLATE WITH WIDE RIM

NEW



mm	code	pcs	€/pcs
ø300x(H)50	778791	2	47,00

Ernest Jagodziński

This is a working tool that not only withstands the pace of modern foodservice but actually provokes the search for new forms of presentation. Thanks to it, I can focus on what matters most: pure creativity, without worrying about technical limitations. This is my definition of a good decision for years to come.

FINE DINE EARTH COLOURS

LINES: STARK, AURUM, EMINENCE, CONSTANCY, ROSA AND EDENIC

Earth Colours is a collection of porcelain with an organic, unique character, in which the production technology gives each plate a distinctive look. The reactive glazes used mean that the colours, tonal transitions and finishing details differ in every piece.

Vitrified porcelain, produced using a carefully selected composition of raw materials, including mineral components, undergoes double firing – a preliminary firing and a final firing at approximately 1,320 °C. This process gives the porcelain high density and durability, while preserving the artistic, artisanal character of the collection. Every plate is unique – and that is precisely what defines the Earth Colours collection.

Rim chipping guarantee for flat plates without a rim under normal foodservice use.

Material: Vitrified porcelain

Firing temperature: 800° and 1,320°C

Temperature resistance: 180°C

Selected products are covered by a 10-year guarantee against rim chipping.



PLATE



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø270	762134	763841	768273	768419	767733	767870	3	17,00
ø210	762127	763599	768266	768402	767726	767863	3	12,00

PLATE WITH HIGH RIM



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø250	762158	763865	768297	768433	767757	767894	2	21,00
ø200	762141	763858	768280	768426	767740	767887	3	16,00

FLAT PLATE WITHOUT RIM



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø270	762097	762431	767474	767559	767634	767719	3	17,00
ø210	762080	762424	767467	767542	767627	767702	3	11,00

The perfect combination



LUGANO LINE
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* This product is covered by our 10-year Anniversary Warranty. A good choice for years to come.

Prices net of VAT

PRESENTATION PLATE

NEW

NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø290	762271	767214	768396	768532	767856	767993	3	19,00
ø220	762264	767207	768389	768525	767849	767986	3	12,00



RECTANGULAR PLATE

NEW

NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
340x150	762073	762394	767450	767535	767610	767696	3	19,00
260x115	762066	762387	767443	767528	767603	767689	3	11,00

DEEP PLATE

NEW

NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø250	762172	767122	768310	768457	767771	767917	2	19,00
ø220	762165	767009	768303	768440	767764	767900	3	14,00





PASTA PLATE

NEW

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	code	code	pcs	€/pcs
ø280	450	762028	762288	767405	767481	767566	767641	3	26,00



BUFFET BOWL

NEW

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	code	code	pcs	€/pcs
ø300	2000	762059	762332	767436	767511	767597	767672	1	55,00
ø250	1000	762042	762325	767429	767504	767580	767665	2	28,00
ø200	600	762035	762295	767412	767498	767573	767658	3	19,00



BOWL

NEW

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	code	code	pcs	€/pcs
ø180	1300	762257	767191	768372	768518	767832	767979	3	16,00
ø150	800	762240	767184	768365	768501	767825	767962	3	12,00

DISH FOR DIPS

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm		code	code	code	code	code	code	pcs	€/pcs
ø80x(H)35		760345	760369	760260	760284	760307	760321	3	4,00

SUGAR BOWL

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm		code	code	code	code	code	code	pcs	€/pcs
ø105x(H)110		760352	760376	760277	760291	760314	760338	3	16,00



TEA POT

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
ml	mm	code	code	code	code	code	code	pcs	€/pcs
500	190x120x(H)130	778883	778890	778845	778852	778869	778876	3	34,00



MUG

NEW



NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
ml	code	code	code	code	code	code	pcs	€/pcs
360	762226	767160	768341	768488	767801	767948	3	9,00

ESPRESSO CUP

NEW



NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
ml	code	code	code	code	code	code	pcs	€/pcs
90	762189	767146	768327	768464	767788	767924	3	5,00

SAUCER

NEW



NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø140	762233	767177	768358	768495	767818	767955	3	5,00

CAPPUCCINO CUP

NEW



NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
ml	code	code	code	code	code	code	pcs	€/pcs
200	762196	767153	768334	768471	767795	767931	3	6,00

SAUCER

NEW



NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø140	762233	767177	768358	768495	767818	767955	3	5,00

FINE DINE EARTH COLOURS

LINES: CRUST AND NORDIC

The Crust and Nordic collections have been designed with professional foodservice in mind, where durability and reliability are of key importance. Made from high-magnesia porcelain, with a magnesium content significantly exceeding the standards used in everyday porcelain, they stand out for their high hardness, low water absorption and resistance to intensive use.

Crust and Nordic porcelain are produced through a high-temperature firing process (approx. 1,300°C), which provides a dense material structure and high mechanical resistance. Machine forming also reinforces the plate rims, contributing to their long service life in the daily work of kitchen and restaurant floors. The natural, matte surface and raw aesthetic give the Crust and Nordic collections a distinctive, modern character that perfectly enhances the presentation of served dishes.

Material: Magnesia porcelain

Firing temperature: 1280°C

Thermal resistance: 180°C

A 10-year guarantee covers selected products against rim chipping.



PLATE



	CRUST		NORDIC	
mm	code	code	pcs	€/pcs
ø230	779347	779422	6	16,00
ø270	779354	779439	4	18,00
ø300	779361	779446	3	23,00

FLAT PLATE WITH RIM



	CRUST		NORDIC	
mm	code	code	pcs	€/pcs
ø270	767368	767276	3	21,00
ø210	767351	767269	3	15,00



SHALLOW BOWL



	CRUST		NORDIC	
mm ml	code	code	pcs	€/pcs
ø200 1200	779378	779453	4	18,00

PASTA PLATE



	CRUST		NORDIC	
mm ml	code	code	pcs	€/pcs
ø275 250	779415	779491	4	31,00

* This product is covered by our 10-year Anniversary Warranty. A good choice for years to come.

Prices net of VAT



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	35,00

NEST-SHAPED BOWL



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø200x(H)72	800	767382	767290	3	24,00

NEST-SHAPED BOWL



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø130x(H)85	580	767399	767306	3	11,00





RECTANGULAR PLATE



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
295x148	769836	769874	3	15,00
335x205	769843	769881	2	24,00

RECTANGULAR PLATTER



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
468x100	769850	769898	6	19,00

BOWL



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
ø110	779385	779460	6	7,00

RAMEKIN



	CRUST	NORDIC		
mm	code	code	pcs	€/pcs
ø70x(H)40	779408	779484	12	3,00

ESPRESSO CUP



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø68x(H)50	90	767313	767221	12	5,00

SAUCER FOR ESPRESSO CUP

		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
ø120		767320	767238	4	5,00

COFFEE CUP



		CRUST	NORDIC		
mm	ml	code	code	pcs	€/pcs
ø89x(H)70	230	767337	767245	6	7,00

SAUCER FOR COFFEE CUP

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

SERVING PLATE WITH HANDLE



		CRUST	NORDIC		
mm		code	code	pcs	€/pcs
300x220x(H)30		779392	779477	4	19,00

The perfect combination

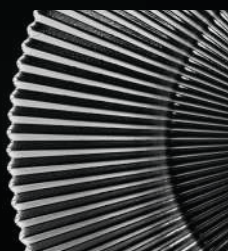


NAVARINO LINE
page 130

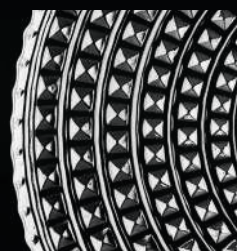
FINE DINE EARTH COLOURS

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



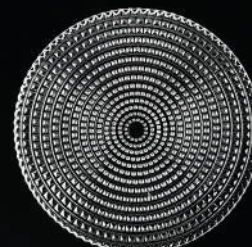
AURA FLAT PLATE

code	mm	pcs	€/pcs
788646	ø280	6	12,00
788639	ø225	6	8,00



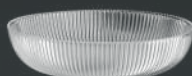
VIBE FLAT PLATE

code	mm	pcs	€/pcs
788714	ø280	6	11,00
788721	ø210	6	7,00



VIBE PRESENTATION PLATE

code	mm	pcs	€/pcs
788707	ø330	6	14,00



AURA BOWL

code	mm	l	pcs	€/pcs
788660	ø250x(H)60	2	4	14,00



AURA BUFFET BOWL

code	mm	l	pcs	€/pcs
788677	ø250x(H)125	3,5	1	24,00



MYSTERY FLAT PLATE

code	mm	pcs	€/pcs
788738	ø280	4	11,00



AURA CAKE STAND WITH COVER

code	mm	pcs	€/pcs
788745	ø320x(H)225	1	29,00

FINE DINE EARTH COLOURS

LINE: SELENE

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 PASTA 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	€/pcs
768631	ø195	1000	2	21,00
768624	ø165	650	2	14,00
768617	ø140	450	4	9,00



GORO WHITE GREEN BOWL

code	mm	ml	pcs	€/pcs
768662	ø195	1000	2	21,00
768655	ø165	650	2	14,00
768648	ø140	450	4	9,00



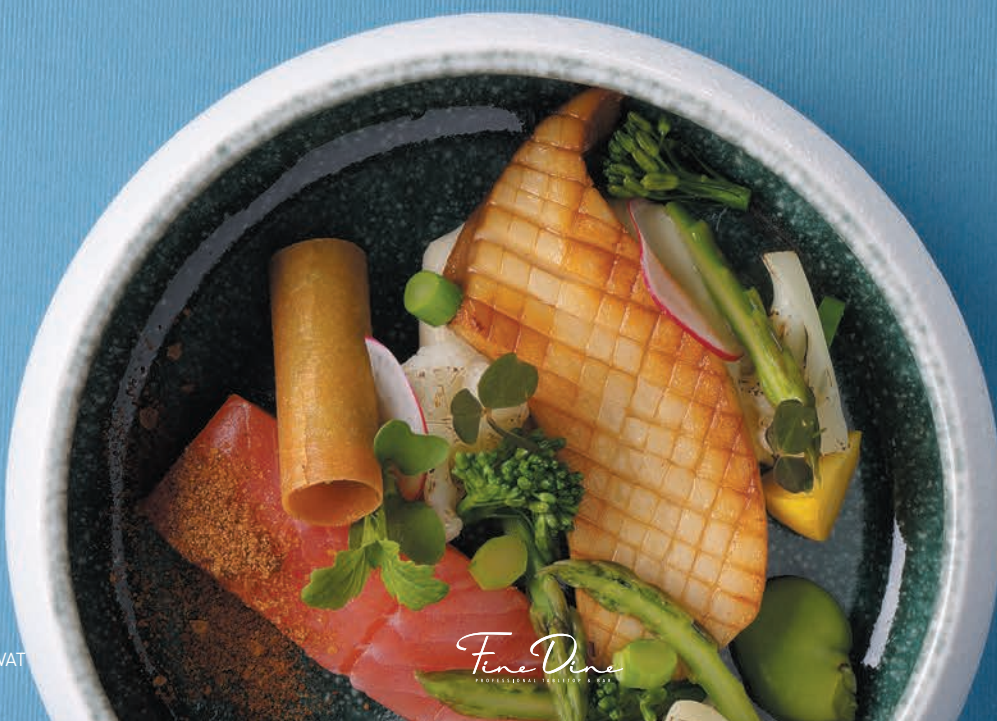
GORO BROWN BLUE BOWL

code	mm	ml	pcs	€/pcs
768693	ø195	1000	2	21,00
768686	ø165	650	2	14,00
768679	ø140	450	4	9,00



GORO BROWN GREEN BOWL

code	mm	ml	pcs	€/pcs
768723	ø195	1000	2	21,00
768716	ø165	650	2	14,00
768709	ø140	450	4	9,00





STACKABLE



WASH



MICRO



STONEWARE

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

BLACK			
mm	code	pcs	€/pcs
ø240	768563	6	37,00



MIA GOURMET PLATE

BLACK			
mm	code	pcs	€/pcs
ø160	768587	6	11,00
ø140	768600	6	9,00



NEW

MIA BOWL

		BLACK		WHITE	
mm	ml	code		code	pcs
ø195	900	768556		778739	2
ø165	650	768549		778524	2
ø140	420	778104		778319	3



MIA MUG

		BLACK			
mm	ml	code		pcs	€/pcs
ø80	250	768570		6	9,00
ø60	100	768594		6	5,00



FINE DINE EARTH COLOURS

LINES: BERYL AND LAZUR

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



mm	BERYL	LAZUR	pcs	€/pcs
	code	code		
ø254	772812	772805	3	20,00
ø207	772836	772829	5	12,00



DEEP PLATE



		BERYL	LAZUR		
mm	ml	code	code	pcs	€/pcs
ø203	800	772911	772904	2	14,00
ø152	300	772898	772881	5	9,00

RECTANGULAR
DISH



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



ORGANIC SHAPE PLATE



mm	BERYL	LAZUR	pcs	€/pcs
	code	code		
265x190	769805	769799	3	15,00

DIP DISH



mm	BERYL	LAZUR	pcs	€/pcs
	code	code		
ø89	781722	781739	12	5,00

OVAL BOWL



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



CONICAL BOWL



mm	ml	BERYL	LAZUR	pcs	€/pcs
		code	code		
ø225x(H)90	1500	772850	772843	2	23,00

ASIAN BOWL



mm	ml	BERYL	LAZUR	pcs	€/pcs
		code	code		
ø197	1300	781692	781708	3	20,00

RAMEKIN
- 12 PCS.

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

BOWL

mm	ml	BERYL	LAZUR	pcs	€/pcs
		code	code		
ø240	450	769744	769737	3	25,00





NEW

FINE DINE EARTH COLOURS

LINE: ONYX

The Onyx collection is an elegant line of gourmet plates made from high-quality stoneware, designed with modern foodservice and professional service in mind. The matte-satin surface, combined with a subtle glaze sheen, creates a hand-finished effect, perfectly in line with current fine-dining, bistro, and chef's-restaurant trends. The plates have a slightly raised rim that accentuates the dishes' form and facilitates elegant plating.

ONYX GOURMET PLATE

code	mm	pcs	€/pcs
778784	ø240	2	26,00
778777	ø200	3	16,00
778760	ø170	3	14,00



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	20,00
774687	ø207	5	12,00



SILK DEEP PLATE

code	mm	ml	pcs	€/pcs
774731	ø203	800	2	14,00
774700	ø152	300	5	9,00



SILK RECTANGULAR DISH

code	mm	pcs	€/pcs
774717	272x150	3	20,00



SILK PRESENTATION PLATE

code	mm	pcs	€/pcs
781753	ø203	3	14,00



SILK PRESENTATION BOWL

code	mm	pcs	€/pcs
781777	ø267	2	26,00
781760	ø216	3	20,00



SILK DIP DISH

code	mm	pcs	€/pcs
781746	ø89	12	5,00

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.



SILK CONICAL BOWL

code	mm	ml	pcs	€/pcs
774724	ø225	1500	2	23,00



SILK GOURMET BOWL

code	mm	pcs	€/pcs
770993	ø270	6	30,00
774762	ø190	12	16,00



SILK RAMEKIN – SET OF 12 PCS

code	mm	pcs	€/pcs
774779	ø50	12	22,00



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			
ø300	200186	768822	6	18,00	
ø270	200193	768839	6	13,00	
ø210	200209	768846	12	7,00	

AMMONITE		GALAXY		pcs	€/pcs
mm	code	code			
ø290	200216	768884	6	23,00	
ø210	200223	768891	12	17,00	

AMMONITE		GALAXY		pcs	€/pcs
mm	code	code			
ø300	200230	768945	6	21,00	
ø260	200247	768952	6	16,00	

* limited availability of the collection in 2026

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	11,00
210	200285	700181	12	9,00

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)



* limited availability
of the collection in 2026

5 FD Earth 5 year warranty

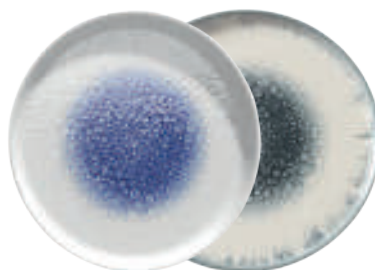
PLATE



5

	SERENITY	INFINITY		
mm	code	code	pcs	€/pcs
ø300	789087	789179	6	18,00
ø270	760192	789155	6	12,00
ø210	760185	789148	6	7,00

HIGH EDGE PLATE



	SERENITY	INFINITY		
mm	code	code	pcs	€/pcs
ø290	760222	789223	6	23,00
ø210	760215	789216	6	17,00

PASTA PLATE



	SERENITY	INFINITY		
mm	code	code	pcs	€/pcs
ø300	789094	789209	6	21,00
ø260	760239	789193	6	16,00

TRIANGULAR PLATE



	SERENITY	INFINITY		
mm	code	code	pcs	€/pcs
270x270	769218	769195	6	11,00
110x110	769201	769188	6	7,00

BOWL



	SERENITY	INFINITY		
mm	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 vivid colours. Mix and match the cream, orange, blue, grey and olive elements to create a unique and surprising table setting – the food will look just as good as it tastes.

Durable and resilient tableware, designed to withstand the rigours of professional kitchen use.

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Temperature resistance: 180°C

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



PLATE



5

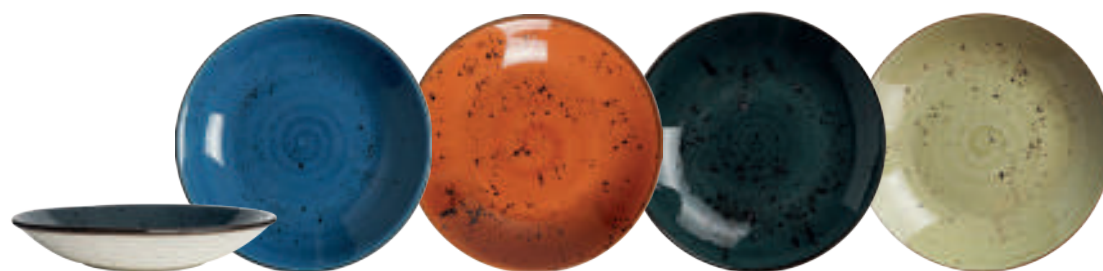
	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø190	778180	778395	778609	777978	6	7,00
ø240	778197	778401	778616	777985	6	8,00
ø260	778203	778418	778623	777992	6	10,00

PLATE WITH HIGH RIM



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø210	778333	778548	778753	778128	6	11,00
ø270	778326	778531	778746	778111	4	16,00

DEEP PLATE COUPE



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø230	778210	778425	778630	778005	6	12,00



PASTA PLATE



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

ORGANIC SHAPE PLATE



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

SERVING PLATTER



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
215x90	778135	778340	778555	769959	6	10,00
215x120	778142	778357	778562	769966	6	12,00
215x180	778159	778364	778579	769973	6	16,00

RECTANGULAR PLATE



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
300x150	769652	769645	769676	769669	6	18,00

RECTANGULAR PLATE



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
300x200	778234	778449	778654	778029	6	24,00



BOAT BOWL



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
250x160	778227	778432	778647	778012	6	17,00

STACKABLE BOWL



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	ml	code	code	code	pcs	€/pcs
ø80	150	778166	778371	778586	24	5,00
ø120	400	778173	778388	778593	12	5,00

BOWL



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	ml	code	code	code	pcs	€/pcs
ø150	500	778265	778470	778685	6	11,00

COUPE BOWL



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

SHALLOW BOWL



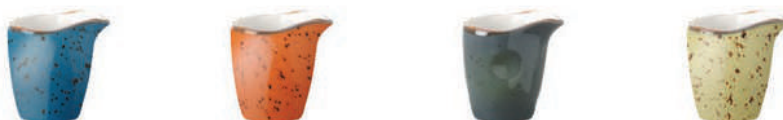
	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø200	778814	778821	778838	778807	6	10,00

TEA POT



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

MILK JUG



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

MUG



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

ESPRESSO CUP



CUP

	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	pcs	€/pcs
90	778272	778487	778692	778067	6	5,00

SAUCER **5**

	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø115	778289	778494	778708	778074	6	3,00

CAPPUCCINO CUP



CUP

	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	pcs	€/pcs
285	778296	778500	778715	778081	6	7,00

SAUCER 5

	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø160	778302	778517	778722	778098	6	5,00

COFFEE CUP



CUP

	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	pcs	€/pcs
210	769508	769492	769522	769515	6	6,00

SAUCER 5

	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
ø140	769553	769546	769577	769560	6	4,00



FINE DINE EARTH COLOURS

VANILLA LINE

Is a collection of cream-coloured foodservice porcelain with a timeless, classic character. The subtle decoration of a hand-painted line on the rim accentuates the natural style of the pieces and showcases dishes in any setting – from everyday restaurant service to buffet presentation.

Made from vitrified porcelain, the collection guarantees high resistance to chipping, temperature changes and intensive use. All elements can be safely washed in the dishwasher, used in the microwave, and selected items can be stacked. With buffets in mind, the offer has been expanded to include a stackable cup with saucer and a bouillon cup, which facilitate organisation and elegant food presentation. Flat plates come with a 5-year guarantee against rim chipping – a reliable choice for professional foodservice.

Material: Vitrified porcelain

Firing temperature: 1,050° and 1,400°C

Temperature resistance: 180°C

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



5



PLATE

code	mm	pcs	€/pcs
781142	ø190	6	7,00
781159	ø240	6	8,00
781166	ø260	6	10,00
789278	ø300	6	16,00



PLATE WITH HIGH RIM

code	mm	pcs	€/pcs
789292	ø170	6	7,00
781463	ø210	6	11,00
781296	ø270	6	16,00
789285	ø300	6	19,00



DEEP PLATE COUPE

code	mm	pcs	€/pcs
781173	ø230	6	12,00



PASTA PLATE

code	mm	pcs	€/pcs
781234	ø270	6	18,00



ORGANIC SHAPE PLATE

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



SERVING PLATTER

code	mm	pcs	€/pcs
781081	215x90	6	10,00
781098	215x120	6	12,00
781111	215x180	6	16,00



RECTANGULAR PLATE

code	mm	pcs	€/pcs
769638	300x150	6	18,00



RECTANGULAR PLATE

code	mm	pcs	€/pcs
781197	300x200	6	24,00



PRESENTATION PLATE

code	mm	pcs	€/pcs
781623	270x240	6	25,00



BUFFET BOWL

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



CASSEROLE DISH

code	mm	pcs	€/pcs
789384	ø130	6	5,00



DIP DISH

code	mm	pcs	€/pcs
789377	ø60	6	2,00



BOAT BOWL

code	mm	pcs	€/pcs
781180	250x160	6	17,00



STACKABLE BOWL

code	mm	ml	pcs	€/pcs
781128	ø80	150	24	5,00
781135	ø120	400	12	5,00



BOWL

code	mm	ml	pcs	€/pcs
781241	ø150	500	6	10,00



BOWL COUPE

code	mm	pcs	€/pcs
781494	ø250	6	13,00



SHALLOW BOWL

code	mm	pcs	€/pcs
781470	ø200	6	10,00



BOUILLON

code	ml	pcs	€/pcs
789452	300	6	4,00



TEA POT

code	ml	pcs	€/pcs
769584	500	6	20,00



MUG

code	ml	pcs	€/pcs
781487	280	6	7,00



MILK JUG

code	ml	pcs	€/pcs
769683	85	6	7,00



ESPRESSO CUP

code	ml	pcs	€/pcs
781258	90	6	5,00



CAPPUCCINO CUP

code	ml	pcs	€/pcs
781272	285	6	7,00



COFFEE CUP

code	ml	pcs	€/pcs
769485	210	6	6,00

SAUCER ESPRESSO CUPS

5

code	mm	pcs	€/pcs
781265	ø115	6	3,00

SAUCER CAPPUCCINO CUPS

5

code	mm	pcs	€/pcs
781289	ø160	6	5,00

SAUCER COFFEE CUPS

5

code	mm	pcs	€/pcs
769539	ø140	6	4,00



ESPRESSO CUP
STACKABLE

code	ml	pcs	€/pcs
789322	60	6	5,00

SAUCER STACKABLE
ESPRESSO CUPS

5

code	mm	pcs	€/pcs
789339	ø120	6	3,00



STACKABLE
CAPPUCCINO CUP

code	ml	pcs	€/pcs
789346	200	6	6,00

SAUCER STACKABLE
CAPPUCCINO CUPS

5

code	mm	pcs	€/pcs
789353	ø140	6	5,00



PURE CREMA

FINE DINE PURE LINE – CREMA & BIANCO

DISCOVER ELEGANCE AND DURABILITY IN EVERY DETAIL – THE NEW FINE DINE PURE BANQUET PORCELAIN COLLECTION

Are you looking for tableware that combines the highest quality, exceptional durability and timeless beauty – all at an attractive price? Discover the new Fine Dine Pure collection – a true masterpiece of porcelain craftsmanship that will meet the expectations of even the most demanding professionals.

The Pure collection comprises **over 50 pieces**, allowing you to compose sets perfect for any occasion – now available in two colour variants: warm cream (Pure Crema) and snow white (Pure Bianco).

Exceptional quality at an accessible price – the Pure collection offers professional foodservice solutions at an attractive price point, combining the latest technologies with timeless design.

Fine Dine Pure – where excellence meets a sensible price. Discover the collection that will raise the standard of your foodservice without straining your budget.

Material: Vitrified porcelain

Firing temperature: 1,300°C

Temperature resistance: 180°C

Guarantee: lifetime guarantee against rim chipping

Deep Glazing Technology – an advanced glazing technology that increases surface durability and resistance to damage.

High-temperature firing ensures the durability and stability of porcelain.

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

PURE BIANCO



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

Ease of care – dishwasher-safe without compromising aesthetic appeal.

Fine Dine Vitrified – vitrified porcelain available in two shades: warm cream (Pure Crema) and cool snow white (Pure Bianco); both add elegance to any table setting.

Scratch- and stain-resistant – thanks to the highest-quality materials, the pieces retain an impeccable appearance despite intensive use.

Lightness and ergonomics – thoughtfully designed shapes and optimal weight for the comfort of daily work.





FINE DINE PURE CREMA LINE

Pure Crema is a collection of foodservice porcelain in a warm, cream tone that brings a cosy atmosphere and subtle elegance to the table. The tableware is light and ergonomic – the optimal weight and shape of the pieces facilitate serving and the daily work of the service staff. Pure Crema is the choice of professionals looking for tableware that combines refined design with functionality and reliability in daily use. A lifetime guarantee covers flat plates against rim chipping.



PURE CREMA PLATE

code	mm	pcs	€/pcs
763049	ø300	6	7,00
763032	ø270	6	6,00
763025	ø230	6	5,00
763018	ø210	6	4,00
763001	ø150	12	2,00



PURE CREMA PLATE WITHOUT RIM

code	mm	pcs	€/pcs
763094	ø310	6	10,00
763087	ø270	6	7,00
763070	ø230	6	5,00
763063	ø200	6	4,00
763056	ø180	12	3,00



NEW

PURE CREMA PIZZA PLATE

code	mm	pcs	€/pcs
761991	ø330	3	12,00



PURE CREMA PLATE WITH HIGH RIM

code	mm	pcs	€/pcs
763582	ø300	4	12,00
763575	ø250	4	8,00
763568	ø210	6	7,00



PURE CREMA DEEP PLATE

code	mm	pcs	€/pcs
763124	ø230	6	4,00



PURE CREMA PASTE PLATE

code	mm	ml	pcs	€/pcs
763148	ø300	550	2	12,00
763131	ø270	350	6	7,00



NEW

PURE CREMA PASTE PLATE

code	mm	pcs	€/pcs
768174	ø260	3	11,00



PURE CREMA OVAL DISH

code	mm	pcs	€/pcs
763179	340x250	2	13,00
763162	300x220	6	9,00
763155	220x160	6	5,00



PURE CREMA BUFFET BOWL

code	mm	ml	pcs	€/pcs
763223	ø230	1350	4	10,00
763193	ø210	900	6	6,00
763186	ø150	400	6	4,00



PURE CREMA STACKABLE BOWL

code	mm	ml	pcs	€/pcs
763247	120x(H)70	500	6	5,00
763230	110x(H)50	250	6	4,00



PURE CREMA SOUP TUREEN

code	ml	pcs	€/pcs
763544	3000	1	40,00



PURE CREMA TEA POT*

code	mm	ml	pcs	€/pcs
763360	220x96x(H)160	1000	1	14,00



PURE CREMA SUGAR BOWL WITH LID*

code	mm	ml	pcs	€/pcs
763292	150x82x(H)120	350	1	5,00



PURE CREMA BOUILLON

code	mm	ml	pcs	€/pcs
763322	160x110x(H)50	250	6	4,00
761984	170x118x(H)62	470	6	5,00

NEW



PURE CREMA SAUCEPAN

code	ml	pcs	€/pcs
763346	280	6	5,00



PURE CREMA ELEGANT MUG

code	mm	ml	pcs	€/pcs
763483	110x80x(H)110	300	6	4,00

PURE CREMA SAUCER
FOR BOUILLON


code	mm	pcs	€/pcs
763339	ø160	12	2,00

PURE CREMA SAUCER
FOR SAUCEPAN

code	mm	pcs	€/pcs
763353	ø160	12	2,00


PURE CREMA PURE STACKABLE
MUG

code	mm	ml	pcs	€/pcs
763490	120x80x(H)90	300	6	4,00


PURE CREMA ELEGANT
CAPPUCCINO CUP

code	mm	ml	pcs	€/pcs
763445	120x90x(H)60	240	6	4,00


PURE CREMA ELEGANT
ESPRESSO CUP

code	mm	ml	pcs	€/pcs
763469	80x60x(H)40	60	12	3,00

PURE CREMA SAUCER



code	mm	pcs	€/pcs
763452	ø150	12	2,00

PURE CREMA SAUCER



code	mm	pcs	€/pcs
763476	ø100	12	1,00



PURE CREMA SERVER

code	mm	pcs	€/pcs
763285	118x43x(H)80	6	5,00

* while stocks last





PURE CREMA CAPPUCCINO
STACKABLE CUP

code	mm	ml	pcs	€/pcs
763421	120x90x(H)70	250	8	3,00



PURE CREMA ESPRESSO
STACKABLE CUP

code	mm	ml	pcs	€/pcs
763384	90x60x(H)50	80	12	2,00



PURE CREMA JUG

code	ml	pcs	€/pcs
763551	1200	2	17,00

PURE CREMA SAUCER 

code	mm	pcs	€/pcs
763438	ø160	8	2,00

PURE CREMA SAUCER 

code	mm	pcs	€/pcs
763391	ø120	12	2,00



PURE MILK JUG*

code	ml	pcs	€/pcs
763377	300	6	4,00



PURE CREMA TEA POT

code	mm	ml	pcs	€/pcs
768143	ø180x(H)115	500	1	12,00



PURE CREMA MILK JUG

code	mm	ml	pcs	€/pcs
768150	ø110x(H)90	180	6	3,00



PURE CREMA MILK JUG/SAUCEPAN

code	mm	ml	pcs	€/pcs
768983	87x73x(H)70	190	6	3,00



PURE CREMA SUGAR BOWL

code	mm	ml	pcs	€/pcs
768129	ø100x(H)85	200	1	6,00



PURE CREMA SALT AND PEPPER
SHAKER

code		pcs	€/pcs
763520	salt shaker	12	2,00
763537	pepper shaker	12	2,00



PURE CREMA EGG CUP

code	mm	pcs	€/pcs
768167	ø50x(H)45	12	2,00

* while stocks last



**NEW****FINE DINE PURE BIANCO LINE**

Pure Bianco is a collection of foodservice porcelain with an enchanting, cool, snow-white shade. Its crystal-clear whiteness enhances the presentation of served dishes, adding definition and artistry to the plate. This is porcelain of timeless elegance – ideal for restaurants and hotels that value classic style in a modern interpretation. Pure Bianco perfectly combines aesthetics with professionalism: it captivates with purity of form and colour, while meeting the highest durability standards expected of tableware in intensive, daily use. Selected pieces are covered by a lifetime guarantee against rim chipping.



PURE BIANCO PLATE

code	mm	pcs	€/pcs
762486	ø300	3	7,00
762479	ø270	4	6,00
762462	ø230	6	5,00
762455	ø210	6	4,00
762448	ø150	12	2,00



PURE BIANCO PLATE WITHOUT RIM

code	mm	pcs	€/pcs
762554	ø310	6	10,00
762547	ø270	4	7,00
762530	ø230	6	5,00
762523	ø200	6	4,00
762493	ø180	12	3,00



PURE BIANCO PIZZA PLATE

code	mm	pcs	€/pcs
762011	ø330	3	12,00



PURE BIANCO PLATE WITH HIGH RIM

code	mm	pcs	€/pcs
762998	ø300	4	12,00
762981	ø250	4	8,00
762974	ø210	4	7,00



PURE BIANCO DEEP PLATE

code	mm	pcs	€/pcs
762561	ø230	6	4,00



PURE BIANCO PASTE PLATE

code	mm	ml	pcs	€/pcs
762585	ø300	550	2	12,00
762578	ø270	350	6	7,00



PURE BIANCO PASTE PLATE

code	mm	pcs	€/pcs
768228	ø260	3	11,00



PURE BIANCO OVAL DISH

code	mm	pcs	€/pcs
762639	340x250	2	13,00
762622	300x220	6	9,00
762592	220x160	6	5,00





PURE BIANCO BOWL

code	mm	ml	pcs	€/pcs
762738	ø180	700	4	7,00
762721	ø150	450	6	5,00
762691	ø130	240	6	3,00



PURE BIANCO BUFFET BOWL

code	mm	ml	pcs	€/pcs
762660	ø230	1350	4	10,00
762653	ø210	900	6	6,00
762646	ø150	400	6	4,00



PURE BIANCO STACKABLE BOWL

code	mm	ml	pcs	€/pcs
762684	120x(H)70	500	6	5,00
762677	110x(H)50	250	6	4,00



PURE BIANCO SOUP TUREEN

code	ml	pcs	€/pcs
762950	3000	1	40,00



PURE BIANCO BOUILLON

code	mm	ml	pcs	€/pcs
762752	158x109x(H)50	250	6	4,00
762004	170x118x(H)62	470	6	5,00



PURE BIANCO SAUCEPAN

code	ml	pcs	€/pcs
762776	280	6	5,00



PURE BIANCO ELEGANT MUG

code	mm	ml	pcs	€/pcs
762899	110x75x(H)109	300	6	4,00

PURE BIANCO SAUCER
FOR BOUILLON

code	mm	pcs	€/pcs
762769	ø160	12	2,00

PURE BIANCO SAUCER
FOR SAUCEPAN

code	mm	pcs	€/pcs
762783	ø160	12	2,00

PURE BIANCO CAPPUCCINO
STACKABLE CUP

code	mm	ml	pcs	€/pcs
762851	115x92x(H)63	240	12	4,00

PURE BIANCO ESPRESSO
STACKABLE CUP

code	mm	ml	pcs	€/pcs
762875	75x59x(H)42	60	12	3,00



PURE BIANCO STACKABLE MUG

code	mm	ml	pcs	€/pcs
762929	115x79x(H)90	300	6	4,00

PURE BIANCO SAUCER



code	mm	pcs	€/pcs
762868	ø150	8	2,00

PURE BIANCO SAUCER



code	mm	pcs	€/pcs
762882	ø100	12	1,00



PURE BIANCO SERVER

code	mm	pcs	€/pcs
762745	118x43x(H)80	6	5,00



PURE BIANCO CAPPUCCINO
STACKABLE CUP

code	mm	ml	pcs	€/pcs
762837	120x88x(H)70	250	6	3,00



PURE BIANCO ESPRESSO
STACKABLE CUP

code	mm	ml	pcs	€/pcs
762790	85x64x(H)49	80	12	2,00



PURE BIANCO JUG

code	ml	pcs	€/pcs
762967	1200	2	17,00

PURE BIANCO SAUCER 

code	mm	pcs	€/pcs
762844	ø150	8	2,00

PURE BIANCO SAUCER 

code	mm	pcs	€/pcs
762820	ø120	12	2,00



PURE BIANCO TEA POT

code	mm	ml	pcs	€/pcs
768198	ø180x(H)115	500	1	12,00



PURE BIANCO MILK JUG

code	mm	ml	pcs	€/pcs
768204	ø110x(H)90	180	6	3,00



PURE BIANCO MILK JUG/
SAUCEPAN

code	mm	ml	pcs	€/pcs
768990	87x73x(H)70	190	6	3,00



PURE BIANCO SUGAR BOWL

code	mm	ml	pcs	€/pcs
768181	ø100x(H)85	200	1	6,00



PURE BIANCO SALT AND PEPPER
SHAKER

code		pcs	€/pcs
762936	solniczka	12	2,00
762943	pieprzniczka	12	2,00



PURE BIANCO EGG CUP

code	mm	pcs	€/pcs
768211	ø50x(H)45	12	2,00



WOODEN BOARDS

Made from premium natural oak 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, allowing you to create your own distinctive atmosphere in your restaurant.



MADEIRA WOODEN BOARD
FOR SERVING

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



MADEIRA WOODEN BOARD
FOR SERVING

code	mm	pcs	€/pcs
505793	460x330	1	36,00



MADEIRA TAPAS BOARD

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



MADEIRA ROUND SERVING
BOARD

code	mm	pcs	€/pcs
505786	ø300	1	24,00

MADEIRA PRODUCT PERSONALISATION

We offer the option to personalise products from the MADEIRA line, made from solid oak. Personalisation is achieved through a logo-burning method, ensuring a durable, elegant result ideal for foodservice and hospitality applications.

Personalisation terms:

- personalisation available from a minimum of 30 pieces
- personalisation cost: +10 PLN net/piece (added to the product price)
- the personalisation price does not include logo design – the client is required to provide a ready-made file
- the logo must be provided in outlines (vector format).

Logo technical specification:

- personalisation available on all oak MADEIRA products
- maximum logo dimensions – rectangle: 40x60 mm, circle: Ø60 mm
- on products with a smaller surface area (e.g. tray stands), the logo will be proportionally reduced, in accordance with the technical possibilities of the product.

Production:

- personalised products are produced to order only
- the production lead time is confirmed by Fine Dine on a case-by-case basis upon acceptance of the files and order.



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 combines 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 and Edenic, synonymous with elegance and sophistication. The budget Crema collection is characterised by its simple yet elegant design and high resistance to damage.



							
		EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	pcs	€/pcs
ø180	1300	768372	768518	767832	767979	3	16,00
ø150	800	768365	768501	767825	767962	3	12,00

						
		BERYL	LAZUR	SILK		
mm	ml	code	code	code	pcs	€/pcs
ø225x(H)90	1500	772850	772843	774724	2	23,00

					
		BERYL	LAZUR		
mm	ml	code	code	pcs	€/pcs
ø197	1300	781692	781708	3	20,00

PIZZA & PASTA PLATES

At Fine Dine, we offer a wide range of plates designed to perfectly complement both pizza and pasta dishes. Thoughtfully crafted to balance aesthetics and functionality, these plates enhance presentation while meeting the demands of professional use. Their carefully shaped forms and refined rims make them ideal for serving everything from classic pasta dishes to traditional Italian pizza. Our collection includes durable porcelain in a variety of styles and colours – from minimalist, modern designs to

more distinctive and characterful series. For everyday use, we recommend practical and long-lasting solutions, while those seeking a more elevated presentation can choose from elegant, design-focused collections. Inspired by Italian dining culture, our plates combine durability, versatility and style. Made from high-quality materials, they are resistant to damage and scratches, ensuring reliable performance for years to come.



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788554	788561	3	35,00
ø250	788530	788547	4	25,00



	FIORD	FIZZ		
mm	code	code	pcs	€/pcs
ø290	788592	788608	3	31,00

NEW

NEW



		STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	ml	code	code	code	code	code	code	pcs	€/pcs
ø280	450	762028	762288	767405	767481	767566	767641	3	26,00



		SERENITY	INFINITY		
mm		code	code	pcs	€/pcs
ø300		789094	789209	6	21,00
ø260		760239	789193	6	16,00



NEW

		PURE CREMA		
mm		code	pcs	€/pcs
ø260		768174	3	11,00



		PURE BIANCO		
mm		code	pcs	€/pcs
ø260		768228	3	11,00

PIZZA PLATES

Pizza deserves a stunning setting! Fine Dine offers plates that showcase the taste and style of this Italian delicacy.

Our plates are a combination of durability, variety and style. Made from high quality materials, they are resistant to damage and scratches.



NEW

VITRIFIED PORCELAIN
Fine Dine

		PURE CREMA		
mm		code	pcs	€/pcs
ø330		761991	3	12,00



NEW

VITRIFIED PORCELAIN
Fine Dine

		PURE BIANCO		
mm		code	pcs	€/pcs
ø330		762011	3	12,00



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 the Madeira serving board, introducing a touch of rustic charm.

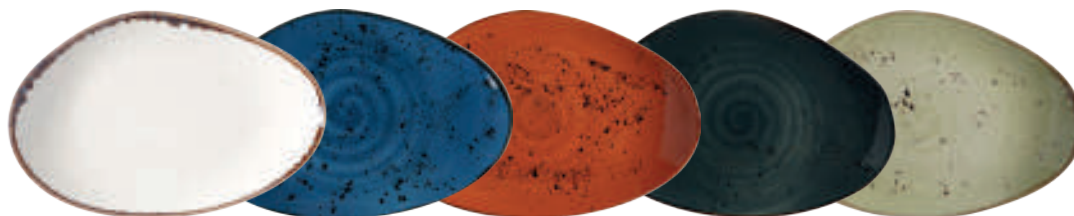
For practical and budget-friendly establishments, we recommend the Pure platter – durable and functional.



mm	CRUST	NORDIC		pcs	€/pcs
	code	code			
295x148	769836	769874	3		15,00
335x205	769843	769881	2		24,00



mm	CRUST	NORDIC		pcs	€/pcs
	code	code			
300x220x(H)30	779392	779477	4		19,00



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



PURE CREMA			
mm	code	pcs	€/pcs
340x250	763179	2	13,00



PURE BIANCO			
mm	code	pcs	€/pcs
340x250	762639	2	13,00

MADEIRA WOODEN BOARD FOR SERVING



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





SUSHI PLATES

Sushi is a ritual in which aesthetics are equal to taste. The Fine Dine portfolio combines the traditional Japanese philosophy of respect for ingredients with the durability required in professional foodservice. We offer pieces that are not merely a backdrop, but an active element of the plate composition. For classic rolls and nigiri, we recommend the elongated, rectangular forms from the Iris, Dahlia, Arando and Olive collections. Plates measuring 21–30 cm in length allow for a linear arrangement of portions, bringing harmony and order to the table. Hand glazing and varied textures create a striking contrast with the white of the rice and the dark nori.

Modern sushi calls for breaking the mould. Plates with irregular rims and triangular forms from the Stark, Aurum, Eminence and Rosa lines are perfect for presenting sashimi and modern fusion rolls. For chirashi and poke bowl dishes, we recommend deeper plates with a high rim (Edenic, Constancy), which facilitate the presentation of multi-component compositions. The unique reactive glaze finishes make each piece one of a kind, in keeping with the wabi-sabi aesthetic, while maintaining the highest durability standards. The collection is completed by sauce bowls in natural tones (Beryl, Lazur) and wooden and melamine trays.



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø290	762271	767214	768396	768532	767856	767993	3	19,00
ø220	762264	767207	768389	768525	767849	767986	3	12,00



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
340x150	762073	762394	767450	767535	767610	767696	3	19,00
260x115	762066	762387	767443	767528	767603	767689	3	11,00



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø250	762158	763865	768297	768433	767757	767894	2	21,00
ø200	762141	763858	768280	768426	767740	767887	3	16,00

NEW

NEW

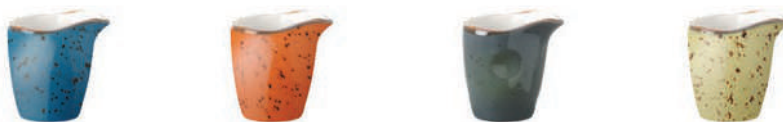


	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø250	762172	767122	768310	768457	767771	767917	2	19,00
ø220	762165	767009	768303	768440	767764	767900	3	14,00

NEW



	STARK	AURUM	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	code	code	pcs	€/pcs
ø80x(H)35	760345	760369	760260	760284	760307	760321	3	4,00



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



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
215x90	778135	778340	778555	769959	6	10,00
215x120	778142	778357	778562	769966	6	12,00
215x180	778159	778364	778579	769973	6	16,00



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
300x150	769652	769645	769676	769669	6	18,00



	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	pcs	€/pcs
300x200	778234	778449	778654	778029	6	24,00





		BERYL		LAZUR			
mm	ml	code		code	pcs	€/pcs	
ø203	800	772911		772904	2	14,00	
ø152	300	772898		772881	5	9,00	



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



		BERYL		LAZUR			
mm		code		code	pcs	€/pcs	
ø89		781722		781739	12	5,00	



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



code	mm	pcs	€/pcs
664551	400x260x(H)60	1	48,00



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



code	mm	pcs	€/pcs
562475	325x176	1	19,00

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 SERVING PAN WITH WOODEN BASE AND HANDLE

code	mm	€/pcs
626900	270x230x(H)40	24,00

ENAMELED CAST IRON POT – KITCHEN / BUFFET



		RED	BLACK	€/pcs
mm	ml	code	code	
ø280	6000	626924	626948	83,00

ENAMELED CAST IRON POT – SINGLE PORTION



		RED	BLACK	€/pcs
mm	ml	code	code	
ø120	500	626917	626931	29,00

PAPER BAG FOR BREAD

Made of washable kraft paper, suitable for food contact.



code	429228	429211
mm	ø170x(H)150 mm	ø170x(H)150 mm
€/pcs	10,00	10,00



LITTLE CHEF MELAMINE MINI ROUND SAUCEPAN

code	mm	pcs	€/pcs
564509	162x121x(H)30	6	4,00



LITTLE CHEF MELAMINE MINI RECTANGULAR GRIDDLE PAN

code	mm	€/pcs
564516	320x162x(H)20	13,00



564523

LITTLE CHEF MELAMINE MINI ROUND PAN

code	mm	pcs	€/pcs
564530	189x147x(H)37	6	5,00
564523	150x115x(H)37	6	4,00



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



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	€
507216	325x530	24	17,00
507469	330x430	24	14,00



MONTANA OVAL, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507933	290x210	24	9,00



TRAY TRAPEZOIDAL

Made of fibreglass.
Reinforced edges.
Granite colour and pattern.
Stackable, with space between trays to allow air circulation.
Temperature resistance: -10 to 120 °C.
Dishwasher safe.



TRAY TRAPEZOIDAL, GRANITE

code	mm	€
876657	455x355	11,00



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 isophthalic 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	9,00

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







MADEIRA BLACK TEAKSTAND

code	colour	mm	€
504994	black	980x830	157,00
505298	oak	980x830	157,00



MADEIRA ROOMSERVICE TRAY

code	colour	mm	€
505113	black	603x402	48,00
505816	oak	603x402	48,00





PRECISE GRINDING IN AN ELEGANT FORM

Freshly ground spices are a detail that makes an enormous difference in the kitchen. The Monolith and Claro collection grinders combine elegant design, precision grinding and durability, creating functional accessories that are equally at home in a domestic kitchen and in professional foodservice. These are products that not only season dishes but also look beautiful on the table.

MONOLITH – THE POWER OF FORM AND NATURAL WOOD

The Monolith grinders are made from lacquered beech wood and are available in timeless black and white. The sleek, modern form and two height variants – 180 and 250 mm – make them adaptable to any space. This is a combination of solidity, ease of use and minimalist elegance.

PRECISION GRINDING MECHANISMS

Pepper mechanism – made from stainless steel, with a precision tooth arrangement ensuring even grinding and full aroma.

Salt mechanism – ceramic, corrosion- and moisture-resistant, ideal for long-term use.

Grind coarseness adjustment – allows spices to be tailored to each dish and personal preference.

QUALITY YOU CAN RELY ON

All grinders are made from certified food-safe materials (EC standards) and come with a 10-year guarantee on the grinding mechanisms, confirming their reliability and high quality.

Fine Dine grinders are considered choice for those who value aesthetics, functionality and durability. Choose grinders that will serve you for years – with style and without compromise.

CLARO – MODERN LIGHTNESS AND CLARITY

The Claro set consists of transparent acrylic grinders measuring 150 mm, which highlight the kitchen's modern character. The transparent form showcases the contents and makes it easy to monitor spice levels, while the compact size makes the grinders exceptionally handy and practical for everyday use.



* Our 10-year Anniversary Guarantee covers grinding mechanisms against material and production defects. A good decision for years to come.

MONOLITH SALT MILL WITH CERAMIC MECHANISM



code	469842	469866
colour	white	white
high	180 mm	250 mm
€	11,00	12,00

MONOLITH PEPPER MILL WITH STAINLESS STEEL MECHANISM



code	469859	469873
colour	black	black
high	180 mm	250 mm
€	11,00	12,00

CAPRI PEPPER AND SALT MILL SET

code	469880
high	150 mm
€	14,00



MADEIRA SALT AND PEPPER MILL STAND

code	505854
€	11,00



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
2,00	2,00	2,00

* available while supplies last



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
3,00	3,00	3,00	2,00	2,00

* available while supplies last

VOLARE LINE*

The Fine Dine Volare collection is a budget-friendly option for restaurants, hotels and catering companies. Made from durable soda-lime glass, the pieces combine classic design with functionality, creating a cohesive table setting. The collection includes Volare wine glasses in two capacities – 350 ml, ideal for white and rosé wines, and 475 ml, perfect for red wines. The elegant 220 ml champagne flute will add distinction to any celebration. The collection is complemented by versatile Volare tumblers with a capa-

city of 360 ml and 475 ml, suitable for water, juices, drinks and cocktails. The practical lidded carafe with a capacity of 1,200 ml keeps beverages fresh and adds a professional touch to table service.

Volare banquet glassware offers an attractive price without compromising on quality. Durable soda-lime glass performs well in everyday foodservice use, and the cohesive style of all elements allows for a harmonious table setting. Dishwasher-safe for easy daily use.

NEW

* collection available from Q4 2026



					
VOLARE WINE GLASS	VOLARE WINE GLASS	VOLARE CHAMPAGNE GLASS	VOLARE GLASS	VOLARE GLASS	VOLARE CARAFE
782910	782903	782897	782934	782927	782941
475 ml	350 ml	220 ml	475 ml	360 ml	1200 ml
ø90x(H)214 mm	ø80x(H)196 mm	ø66x(H)223 mm	ø88x(H)111 mm	ø81x(H)100 mm	ø94x(H)250 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs	6 pcs
4,00	3,00	3,00	2,00	2,00	4,00

NEW

VISION CARAFE WITH LID

A carafe made from durable borosilicate glass, characterised by high resistance to temperature and damage, exceptional clarity and complete chemical inertness. The stainless steel and silicone lid protects the contents and facilitates pouring. Ideal for serving water, juices and beverages in restaurants, hotels and cafés.



425893
1250 ml
ø100x(H)285 mm
1 pcs
24,00



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	470x380x(H)422 mm
power	1350 W
voltage	230 V
€	833,00

GLASS POLISHING BRUSHES



code	236833	236840
	small, set of 2	large, set of 2
€	60,00	60,00



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 hold 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.

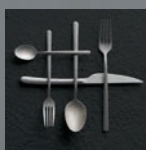
SCANDINAVIAN QUALITY AT YOUR FINGERTIPS

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.

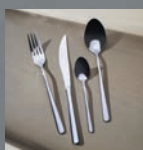
SYSTEM OVE



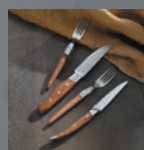
cutlery 18/10



cutlery pvd



cutlery 18/0



steak knives



polishers





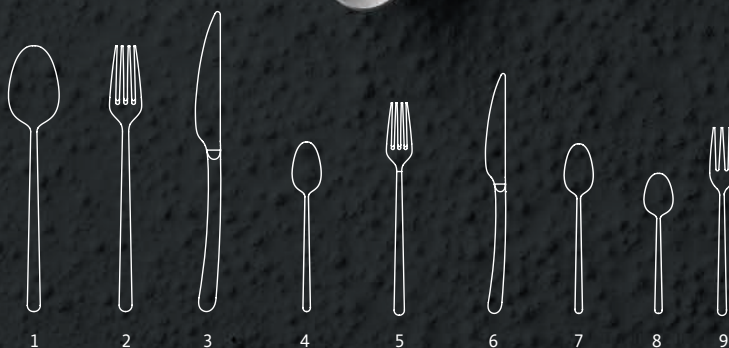
PVD

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

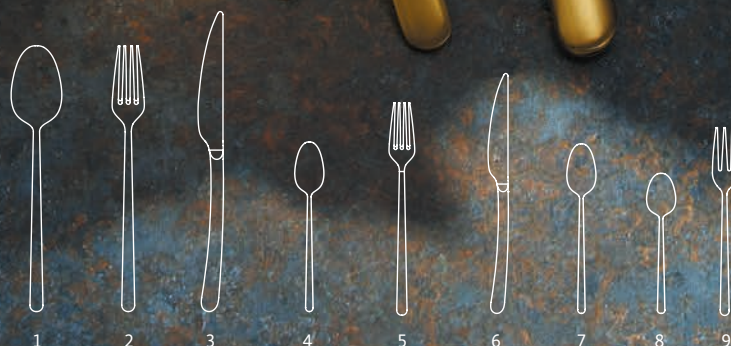
18/10
STAINLESS
STEEL

WASH



AMARONE VINTAGE LINE

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



4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

AMARONE GOLD LINE

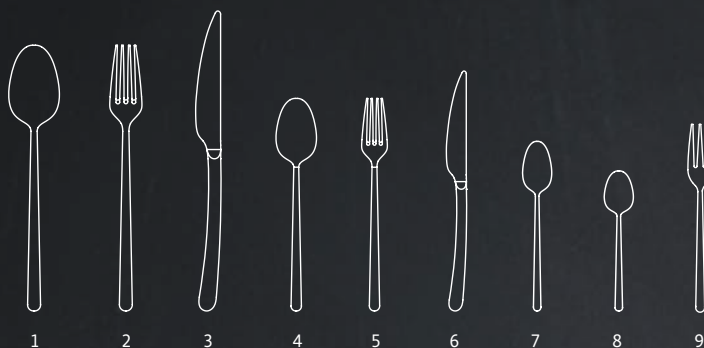
		code	length (mm)	pcs	€/pcs
1.	Dinner spoon	764329	211	12	4,00
2.	Dinner fork	764336	213	12	4,00
3.	Dinner knife	764312	237	12	5,00
4.	Dessert spoon	764381	184	12	4,00
5.	Dessert fork	764398	184	12	4,00
6.	Dessert knife	764374	190	12	4,00
7.	Tea spoon	764343	146	12	3,00
8.	Coffee spoon	764367	119	12	3,00
9.	Cake fork	764350	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	4,00
2. Dinner fork	764930	213	12	4,00
3. Dinner knife	764916	237	12	5,00
4. Dessert spoon	764954	184	12	4,00
5. Dessert fork	764961	184	12	4,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764947	190	12	4,00
7. Tea spoon	764978	146	12	3,00
8. Coffee spoon	764985	119	12	3,00
9. Cake fork	764992	153	12	3,00



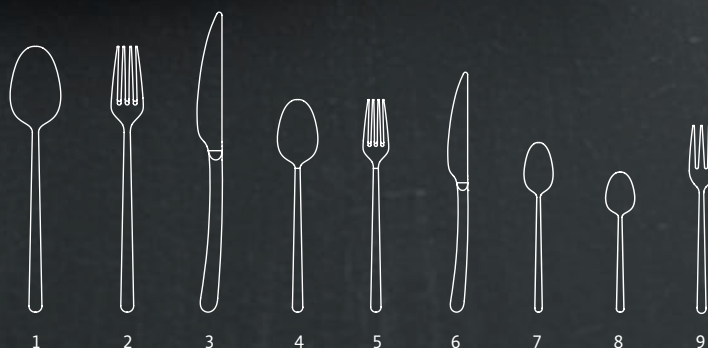


AMARONE BLACK LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764831	211	12	4,00
2. Dinner fork	764848	213	12	4,00
3. Dinner knife	764824	237	12	5,00
4. Dessert spoon	764862	184	12	4,00
5. Dessert fork	764879	184	12	4,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764855	190	12	4,00
7. Tea spoon	764886	146	12	3,00
8. Coffee spoon	764893	119	12	3,00
9. Cake fork	764909	153	12	3,00





**HIGH
MIRROR
POLISHING**

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

AMARONE LINE

Elegance, durability and complete freedom of configuration. The Amarone line is the foundation of modern service in the HoReCa sector.

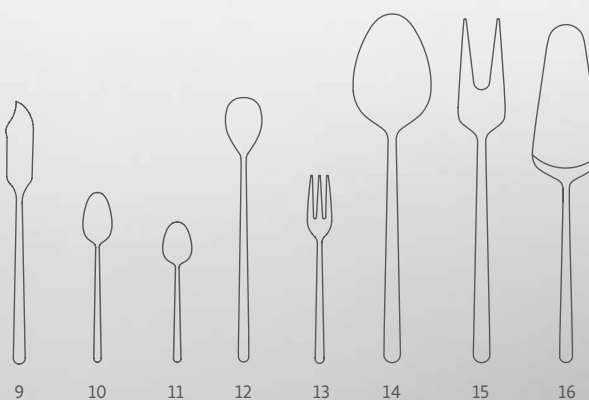
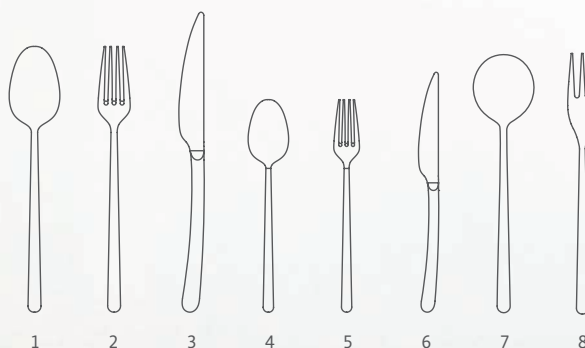
Designed with intensive use in mind, the Amarone collection combines minimalism with the highest resistance. Made from high-quality 18/10 stainless steel with an impressive thickness of 4 mm, it guarantees ideal balance and long-lasting durability. The High Mirror Polishing finish means that the cutlery retains its flawless shine even with frequent washing in industrial dishwashers.

Unlike ready-made sets, the Amarone line offers complete purchasing freedom. Each of the 16 pieces

is sold separately, allowing precise tailoring of the order to the current menu, easy replacement of missing items without the need to purchase complete sets, and cost optimisation by buying only the required accessories.

The line covers a full range of tools – from the standard dinner base, through fish cutlery (knife and fork), to specialist additions such as a latte spoon, bouillon spoon and professional serving accessories (cake slice, serving fork).

Amarone by Ove is an investment in the prestige of your establishment and the functionality that supports the daily work of the service staff.



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764619	211	12	3,00
2. Dinner fork	764626	212	12	3,00
3. Dinner knife	764602	238	12	3,00
4. Dessert spoon	764640	184	12	2,00
5. Dessert fork	764657	184	12	2,00
6. Dessert knife	764633	190	12	3,00
7. Spoon for the broth	766729	205	12	3,00
8. Fish fork	765005		12	3,00
9. Fish knife	765265		12	3,00
10. Tea spoon	764664	145	12	2,00
11. Coffee spoon	764671	119	12	2,00
12. Latte spoon	766736	209	12	2,00
13. Cake fork	764688	152	12	2,00
14. Service fork	766705	272	12	5,00
15. Service spoon	766699	276	12	5,00
16. Dough spatula	766712	267	12	5,00





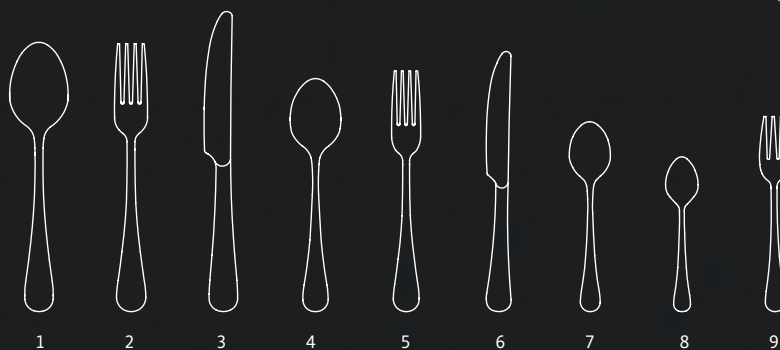
NAVARINO LINE

**HIGH
MIRROR
POLISHING**

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766002	207	12	3,00
2. Dinner fork	765999	206	12	3,00
3. Dinner knife	765982	231	12	3,00
4. Dessert spoon	766170	179	12	2,00
5. Dessert fork	766187	185	12	2,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	766163	200	12	3,00
7. Tea spoon	766125	146	12	2,00
8. Coffee spoon	766149	119	12	2,00
9. Cake fork	766156	150	12	2,00



LUGANO LINE

**HIGH
MIRROR
POLISHING**

5 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



1 2 3 4 5 6 7 8 9

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	764701	207	12	4,00
2. Dinner fork	764718	207	12	4,00
3. Dinner knife	764695	230	12	3,00
4. Dessert spoon	764732	181	12	3,00
5. Dessert fork	764749	184	12	3,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764725	200	12	3,00
7. Tea spoon	764756	142	12	2,00
8. Coffee spoon	764763	111	12	2,00
9. Cake fork	764770	147	12	2,00





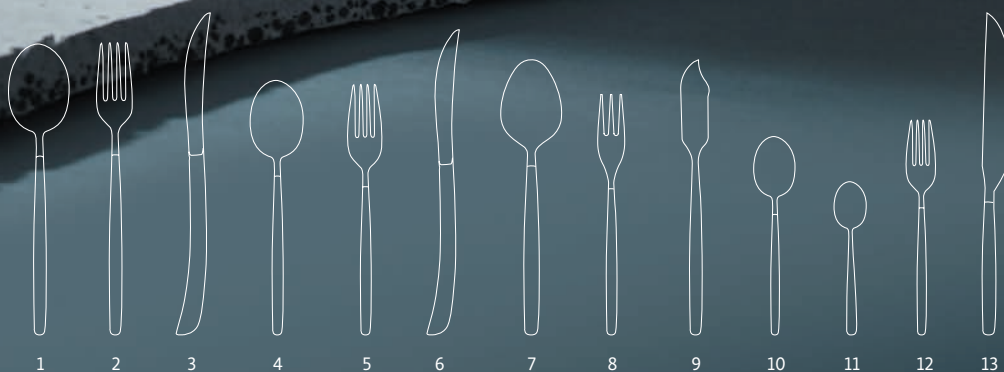
TORINO LINE

**HIGH
MIRROR
POLISHING**

**5 MM
THICKNESS**

**18/10
STAINLESS
STEEL**

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	769355	213	12	3,00
2. Dinner fork	769362	211	12	3,00
3. Dinner knife	769379	237	12	3,00
4. Dessert spoon	769386	186	12	2,00
5. Dessert fork	769393	187	12	2,00
6. Dessert knife	769409	223	12	3,00
7. Spoon for the broth	769447	203	12	3,00

	code	length (mm)	pcs	€/pcs
8. Fish fork	769454	187	12	2,00
9. Fish knife	769461	198	12	2,00
10. Tea spoon	769430	145	12	2,00
11. Coffee spoon	769423	112	12	2,00
12. Cake fork	769416	157	12	2,00
13. Steak knife	769478	175	12	3,00

VENETO LINE

**HIGH
MIRROR
POLISHING**

3,5 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH

NEW



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	763889	203	12	3,00
2. Dinner fork	763896	201	12	3,00
3. Dinner knife	763872	236	12	3,00
4. Dessert spoon	763964	183	12	2,00
5. Dessert fork	763971	181	12	2,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	763957	208	12	3,00
7. Tea spoon	763926	141	12	2,00
8. Coffee spoon	763940	120	12	2,00
9. Cake fork	763933	146	12	2,00

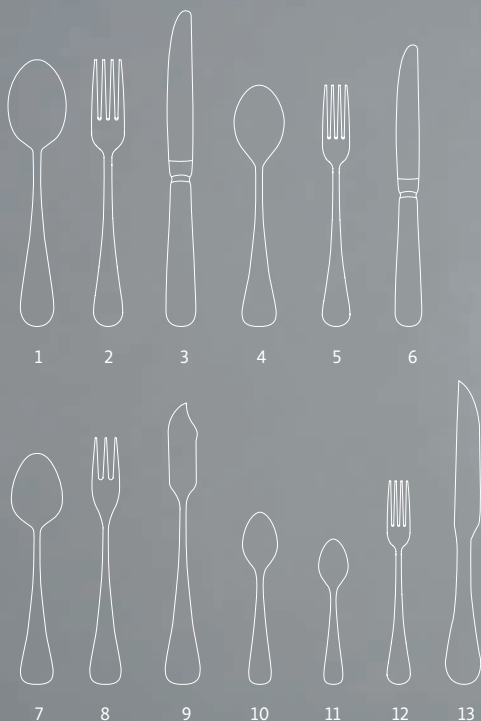
BAGUETTE LINE

**HIGH
MIRROR
POLISHING**

3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	769225	206	12	3,00
2. Dinner fork	769232	207	12	3,00
3. Dinner knife	769249	243	12	3,00
4. Dessert spoon	769263	186	12	2,00
5. Dessert fork	769256	187	12	2,00
6. Dessert knife	769270	219	12	3,00
7. Spoon for the broth	769331	178	12	3,00
8. Fish fork	769317	190	12	3,00
9. Fish knife	769324	217	12	3,00
10. Tea spoon	769300	133	12	2,00
11. Coffee spoon	769294	112	12	2,00
12. Cake fork	769287	157	12	2,00
13. Steak knife	769348	234	12	4,00





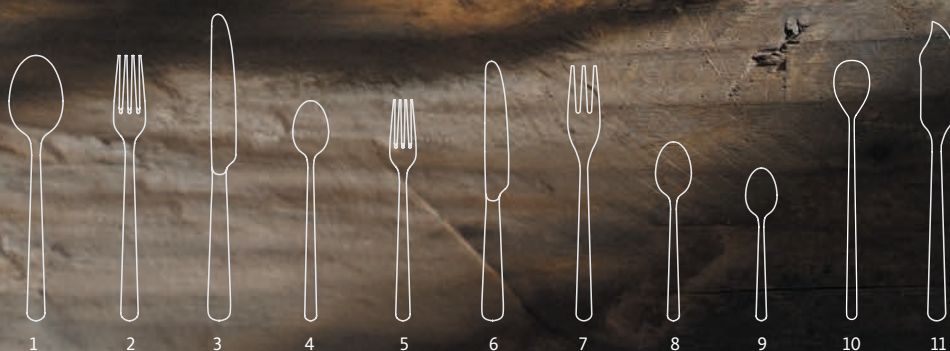
COMO LINE

**HIGH
MIRROR
POLISHING**

3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



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

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

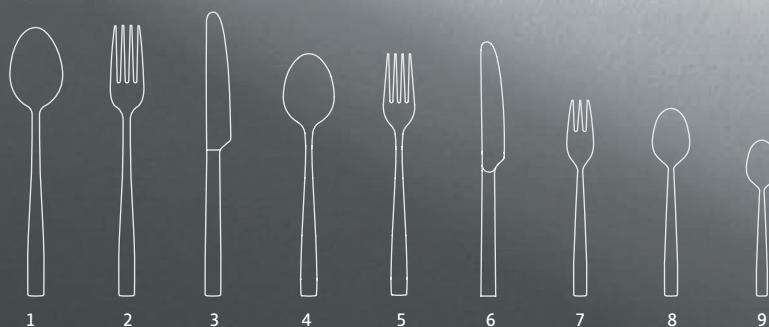
GARDA LINE

**HIGH
MIRROR
POLISHING**

3 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766576	205	12	3,00
2. Dinner fork	766583	206	12	3,00
3. Dinner knife	766569	220	12	3,00
4. Dessert spoon	764800	184	12	2,00
5. Dessert fork	764817	185	12	2,00

	code	length (mm)	pcs	€/pcs
6. Dessert knife	764794	194	12	3,00
7. Cake fork	766606	152	12	2,00
8. Tea spoon	766590	146	12	2,00
9. Coffee spoon	766613	121	12	2,00



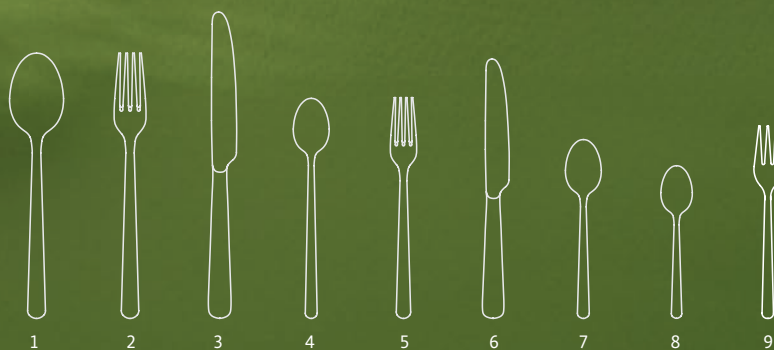
ADRIA LINE

**HIGH
MIRROR
POLISHING**

2,5 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



1

2

3

4

5

6

7

8

9

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	766200	196	12	3,00
2. Dinner fork	766217	196	12	3,00
3. Dinner knife	766224	226	12	3,00
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	3,00
7. Tea spoon	766248	146	12	2,00
8. Coffee spoon	766279	113	12	2,00
9. Cake fork	764787	150	12	2,00



NEW

FJORD GOLD LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	700419	208	12	2,00
2. Dinner fork	700389	210	12	2,00
3. Dinner knife	700365	226	12	3,00
4. Dessert spoon	700426	184	12	2,00
5. Dessert fork	700396	188	12	2,00
6. Dessert knife	700372	200	12	3,00
7. Tea spoon	700433	147	12	1,00
8. Coffee spoon	700457	114	12	1,00
9. Cake fork	700440	153	12	1,00

NEW

FJORD BLACK LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	700310	208	12	2,00
2. Dinner fork	700280	210	12	2,00
3. Dinner knife	700266	226	12	3,00
4. Dessert spoon	700327	184	12	2,00
5. Dessert fork	700297	188	12	2,00
6. Dessert knife	700273	200	12	3,00
7. Tea spoon	700334	147	12	1,00
8. Coffee spoon	700358	114	12	1,00
9. Cake fork	700341	153	12	1,00



FJORD LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	700662	215	12	1,00
2. Dinner fork	700648	212	12	1,00
3. Dinner knife	700624	235	12	2,00
4. Dessert spoon	700679	184	12	1,00
5. Dessert fork	700655	186	12	1,00
6. Dessert knife	700631	201	12	2,00
7. Tea spoon	700686	137	12	1,00
8. Coffee spoon	700709	112	12	1,00
9. Latte spoon	700716	195	12	1,00
10. Cake fork	700693	145	12	1,00



BERGEN LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	700563	208	12	1,00
2. Dinner fork	700549	210	12	1,00
3. Dinner knife	700525	226	12	2,00
4. Dessert spoon	700570	184	12	1,00
5. Dessert fork	700556	188	12	1,00
6. Dessert knife	700532	200	12	2,00
7. Tea spoon	700587	147	12	1,00
8. Coffee spoon	700617	114	12	1,00
9. Cake fork	700594	153	12	1,00





BOLOGNA LINE

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€/pcs
1. Dinner spoon	700488	197	12	1,00
2. Dinner fork	700471	197	12	1,00
3. Dinner knife	700464	215	12	1,00
4. Tea spoon	700518	145	12	1,00
5. Cake fork	700495	150	12	1,00



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
€	3929,00



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	€/pcs
1. Steak fork	781050	205	6	31,00
2. Steak knife	781036	110/240	6	40,00
3. Jumbo steak knife	781043	120/255	6	45,00

* available while supplies last



MYKONOS LINE*

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

* available while supplies last

BUFFET CONCEPTS

BUFFET NOIR CONCEPT

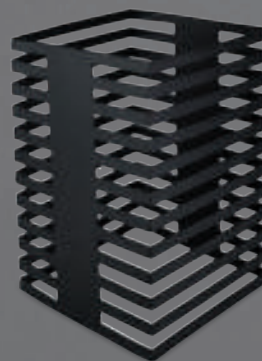
The modern Buffet Noir concept is a proposal for those who appreciate modern minimalism and refined aesthetics. Ideal for luxury boutique hotels, designer restaurants and meeting rooms with contemporary décor. Key elements of the collection:



Powder-coated steel beverage dispensers in matt black: they are both a practical and decorative element of the buffet.
p. 176



Chafing dishes in matt black: with a modern design, ensuring that food is kept at the right temperature.
p. 154



Display units in various designs and heights with geometric shapes: they emphasise the minimalist character of the design.
p. 178



Black glass trays with a minimalist design: versatile and elegant, ideal for all types of food.
p. 175



GN porcelain crockery in deep black: they impress with their precision workmanship and velvety sheen, which reflects their modern character.
p. 162



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. 187

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. 195



White classic porcelain: versatile and elegant, suitable for any type of kitchen.
p. 86



Stainless steel induction chafing dishes: with a classic design, ensuring that food is kept at the right temperature.
p. 159



Buffet accessories with rounded, classic shapes: they emphasise the traditional character of the arrangement.
p. 177



Durable melamine: highlighting Freshness and lightness of dishes.
p. 188



Glass fingerfood dishes: they complete the whole, creating a luxurious and elegant effect.
p. 191

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. 185



Natural wood trays and stands: they add warmth and natural charm, creating a cosy atmosphere.
p. 172



Porcelain in shades of beige or ecru: creates a coherent whole with the rest of the furnishings.
p. 41



Chafing dishes with a durable veneer wood-coloured: with a rustic design to keep food at the right temperature.
p. 157



Complementary wood elements oak: emphasises the natural character of the arrangement.
p. 170



Bread bags: made of washable kraft paper.
p. 98

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.

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

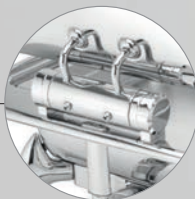


steam vent
system



good price

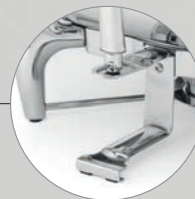
PREMIUM LINE



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 glass. Plastic housing. 10-step power regulation, equipped with 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
€	95,00



+



PORCELAIN CONTAINER
p. 162



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

code	473573
dimensions	585x465x(H)180 mm
€	595,00



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

code	473580
dimensions	470x405x(H)180 mm
€	571,00



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

code	473597
dimensions	460x432x(H)280 mm
€	548,00



FRAME

code	471166
dimensions	655x374x(H)230 mm
€	210,00



FRAME

code	204856
dimensions	488x375x(H)230 mm
€	238,00



FRAME

code	473481
dimensions	377x377x(H)185 mm
€	238,00



De Luxe Madeira line

- 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 11 L
WITH GLASS LID

code	473542
dimensions	440x462x(H)260 mm
€	667,00



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

code	473504
dimensions	575x466x(H)175 mm
€	786,00



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

code	473528
dimensions	400x465x(H)165 mm
€	643,00



FRAME

code	473559
dimensions	375x375x(H)205 mm
€	167,00



FRAME

code	473511
dimensions	594x390x(H)205 mm
€	214,00



FRAME

code	473535
dimensions	420x390x(H)205 mm
€	190,00



PORCELAIN CONTAINER
p. 162



INDUCTION HEATER
WITH POWER REGULATOR

Heating surface made of black crystal glass. Plastic housing. 10-step power regulation, equipped with 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
€	95,00



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



fuel heating



induction heating



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glass. Plastic housing. 10-step power regulation, equipped with 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
€	95,00



PORCELAIN CONTAINER
p. 162



EXCELLENT CHAFING DISH WITH GLASS COVER GN 1/1

code	471159
dimensions	585x465x(H)180 mm
€	548,00



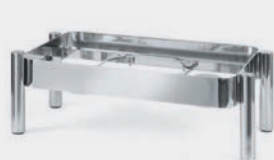
EXCELLENT GN 2/3 CHAFING DISH WITH A GLASS LID

code	204849
dimensions	405x480x(H)170 mm
€	524,00



EXCELLENT DEEP INDUCTION HEATER WITH GLASS LID, 11 L

code	473474
dimensions	430x480x(H)275 mm
€	524,00



FRAME

code	471166
dimensions	655x374x(H)230 mm
€	210,00



FRAME

code	204856
dimensions	470x370x(H)245 mm
€	238,00



FRAME

code	473481
dimensions	450x450x(H)245 mm
€	238,00

* 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



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glass. Plastic housing. 10-step power regulation, equipped with 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
€	95,00

induction heating



fuel heating



PORCELAIN CONTAINER
p. 162



PREMIUM INDUCTION CHAFING DISH GN 1/1

code	473603
dimensions	590x410x(H)200 mm
€	357,00



PREMIUM CHAFING DISH WITH GLASS COVER GN 1/1

code	473610
dimensions	590x410x(H)200 mm
€	333,00



PREMIUM INDUCTION CHAFING DISH ROUND 11L

code	473634
dimensions	460x420x(H)290 mm
€	333,00



PREMIUM GLASS INDUCTION ROUND CHAFING DISH 11 L

code	473641
dimensions	460x420x(H)290 mm
€	357,00



FRAME

code	473627
dimensions	540x415x(H)165 mm
€	155,00



FRAME

code	473627
dimensions	540x415x(H)165 mm
€	155,00



FRAME

code	473658
dimensions	310x430x(H)160 mm
€	131,00



FRAME

code	473658
dimensions	310x430x(H)160 mm
€	131,00

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.

CHAFING DISHES



PORCELAIN CONTAINER – WHITE

code	size	mm	€
783009	GN 1/1	530x325x(H)65	81,00
783016	GN 1/2	325x265x(H)65	33,00
783023	GN 1/3	325x176x(H)65	22,00



PORCELAIN CONTAINER – BLACK

code	size	mm	€
783979	GN 1/1	530x325x(H)68	83,00
783993	GN 2/3	350x325x(H)65	55,00
783986	GN 1/2	325x265x(H)60	43,00



Professional enamelled cast iron cookware that combines outstanding culinary properties with an elegant appearance. Coated with two layers of enamel and double-fired, it is durable, easy to clean and requires no seasoning, offering natural non-stick properties.

Specially designed lids with steam channels improve moisture circulation, keeping dishes juicy and aromatic. Cast iron distributes heat evenly and retains it for a long time, performing equally well in the kitchen and during service.

Advantages:

- durable enamelled surface
- no seasoning required
- suitable for use on all heat sources
- dishwasher safe
- ideal for the kitchen, buffet and serving



ENAMELED CAST IRON POT – KITCHEN / BUFFET



		RED		BLACK	
mm	ml	code	code	code	€
ø280	6000	626924	626948		83,00

ENAMELED CAST IRON POT – SINGLE PORTION



		RED		BLACK	
mm	ml	code	code	code	€
ø120	500	626917	626931		29,00





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
€	126,00

MADEIRA CASE FOR BUFFET INDUCTION HEATER



code	709757	709740
colour	natural	black
dimensions	350x350 mm	350x350 mm
€	214,00	214,00



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
€	131,00

* available while supplies last

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

code	239193
dimensions	ø245x(H)68 mm
power/voltage	800 W
€	95,00

ADAPTER FOR INDUCTION HEATER

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



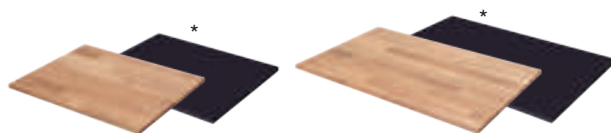
Buffet systems



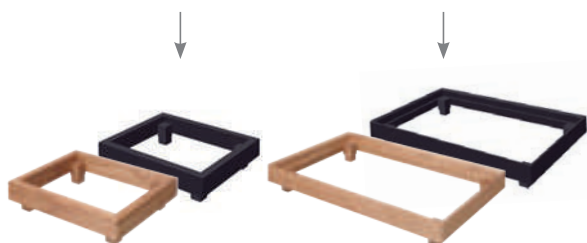
MADEIRA DISPLAYS

Skrzynki bufetowe Madeira wykonane są z drewna dębowego, które jest piękne, trwałe i odporne. Mogą być używane jako pojemniki na pieczywo lub owoce, ale nadają się

szczególnie do ekspozycji przy użyciu płyty dębowej lub tac melaminowych. Dzięki nim z łatwością stworzysz wielowymiarową kompozycję.



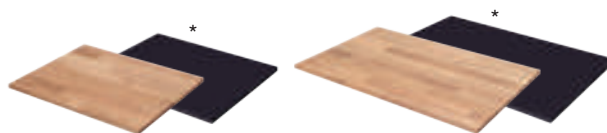
	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	34,00		51,00	



	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	



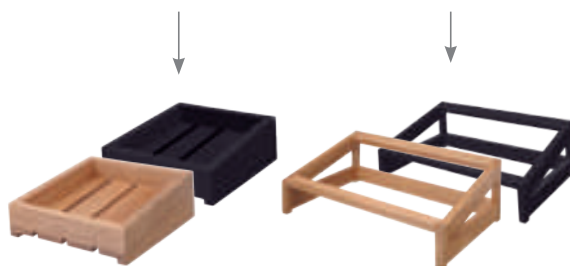
	INITIAL OAK BOX GN 1/2		INITIAL OAK BOX GN 1/1	
code	505069	504772	505038	504741
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)65 mm	
€	48,00		70,00	



	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		51,00	



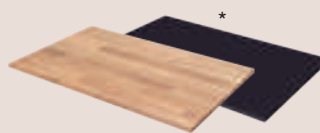
	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	530x325x(H)80 mm		530x325x(H)80 mm	
€	38,00		43,00	



	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	
€	64,00		67,00	



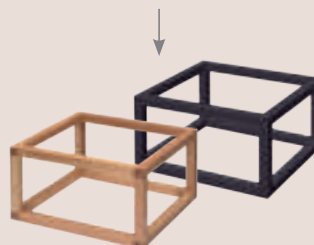
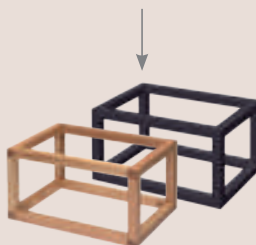
* Milled grooves on the underside of the plate prevent slipping on racks and crates.



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		51,00	



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	
€	80,00		82,00		91,00	

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



	BREAD CUTTING BOARD		OAK TRAY GN 1/1		CUTLERY CONTAINER	
code	505021	504734	664476	504956	561089	504871
colour	natural	black	natural	black	natural	black
dimensions	530x325x(H)30 mm		530x325x(H)40 mm		530x325x(H)100 mm	
€	74,00		71,00		91,00	



	MADEIRA BOX FOR CUTLERY AND NAPKINS		MADEIRA OAK TWO-SECTION CUTLERY BOX		MADEIRA CUTLERY AND NAPKIN CASE		MADEIRA CUTLERY BOX	
code	664407	504888	664414	504895	664421	504901	664438	504918
colour	natural	black	natural	black	natural	black	natural	black
dimensions	280x180x(H)120 mm		275x165x(H)70 mm		150x150x(H)150 mm		275x100x(H)70 mm	
€	84,00		50,00		69,00		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	
€	50,00	



MADEIRA STAND

code	664452	504932
colour	natural	black
dimensions	170x170x(H)170 mm	
€	71,00	



MADEIRA STAND

code	664445	504925
colour	natural	black
dimensions	220x220x(H)220 mm	
€	79,00	



BUFFET CONTAINER

code	504680
colour	natural
dimensions	175x155x(H)125 mm
€	26,00



DOUBLE BUFFET CONTAINER

code	504697
colour	natural
dimensions	350x310x(H)125 mm
€	62,00



OAK TRAY

code	664551
colour	natural
dimensions	400x260x(H)60 mm
€	48,00



2-TIER STAND – SLOPING SHELVES

code	991269	504970
colour	natural	black
dimensions	574x323x(H)441 mm	
€	304,00	



2-TIER STAND – STRAIGHT SHELVES

code	504703	504710
colour	natural	black
dimensions	574x323x(H)441 mm	
€	305,00	



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
€	71,00	83,00	55,00	62,00



OAK CONTAINER

code	664490	664544
colour	natural	natural
dimensions	200x200x(H)100 mm	330x200x(H)100 mm
€	48,00	55,00





NEW

VISION WEK JARS

A combination of classic form and modern functionality. Made from transparent glass with a sturdy clip-lock closure, they showcase the contents perfectly and ensure an airtight seal. Ideal for serving honey, yoghurts, desserts, jams or breakfast accompaniments – both at the table and on the buffet. Available in several capacities, they easily adapt to any table setting and serving style.



VISION WEK JAR

VISION JAR WITH HANDLE

425084	425091	425527	425756	425077
125 ml	200 ml	350 ml	500 ml	450 ml
108x70x(H)70	110x70x(H)70	133x80x(H)97	136x100x(H)103	100x70x(H)129
1 pcs	1 pcs	1 pcs	1 pcs	1 pcs
4,00	4,00	4,00	5,00	4,00



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
€	54,00



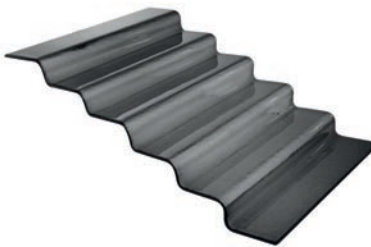
FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

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



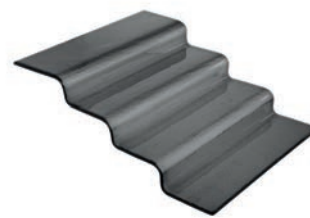
SEVEN-STEP BLACK GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429761
dimensions	680x255 (top)/455 (bottom)x(H)200 mm
glass thickness	6 mm
€	70,00



SIX-STEP BLACK GLASS
BUFFET STAIRS STRAIGHT

code	429778
dimensions	600x450x(H)240 mm
glass thickness	5 mm
€	77,00



FOUR-STEP BLACK 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
€	11,00



BASE FOR SIX-STEP
BUFFET STAIRS

code	429976
dimensions	(H)240 mm
€	12,00



BASE FOR FOUR-STEP
BUFFET STAIRS

code	429990
dimensions	(H)120 mm
€	10,00



GLASS TRAY GN 1/1
CLEAR

code	429822
dimensions	530x325 mm
€	27,00



GLASS TRAY GN 1/2
CLEAR

code	429839
dimensions	325x265 mm
€	16,00



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



SKIATOS FLAKE DISPENSER

code	liters	mm	€
171523	4	220x140x(H)635	286,00



SKIATOS INDUCTION COFFEE URN

code	liters	mm	€
171530	16	300x300x(H)650	476,00



INDUCTION HEATER
WITH POWER
REGULATOR – 239193
– see page 165



SKIATOS DRINK DISPENSER

code	liters	mm	€
171486	7	345x345x(H)570	357,00

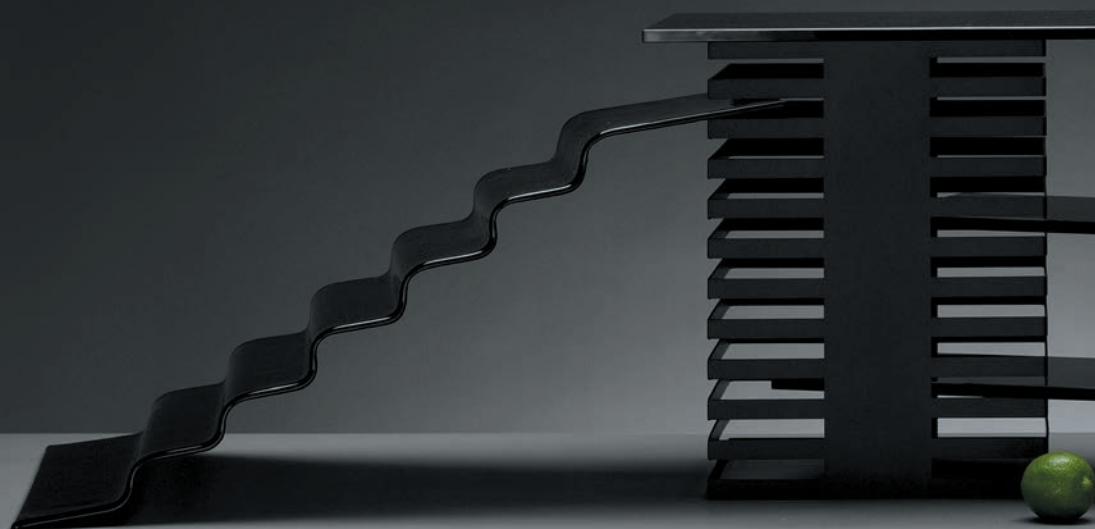


VACUUM JUG

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

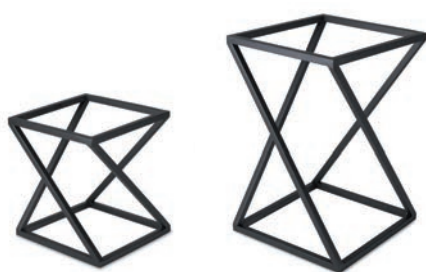
code	liters	mm	€
445815	0,6	ø120x(H)168	46,00
445822	1	ø136x(H)188	51,00
445839	1,5	ø136x(H)258	54,00





SKIATOS GLASS TRAY

code	mm	€
428078	350x350	26,00
428085	700x200	31,00



SKIATOS BUFFET STAND

code	mm	€
428054	180x180x(H)202	42,00
428061	200x200x(H)284	45,00



SKIATOS BUFFET COLUMN

code	number of levels	mm	€
428023	9	250x250x(H)256	55,00
428030	12	250x250x(H)347	102,00
428047	17	250x250x(H)493	148,00



SKIATOS BLACK BUFFET DISPLAY FOR BOWLS

code	mm	€
171554	540x650x(H)265	107,00
171578	467x435x(H)210	52,00



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	6,00
779620	white	100x100x(H)45	6,00

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	15,00



561966



561973





RECTANGULAR PLATE



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm	code	code	code	code	pcs	€/pcs
340x150	767450	767535	767610	767696	3	19,00
260x115	767443	767528	767603	767689	3	11,00

BUFFET BOWL



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm ml	code	code	code	code	pcs	€/pcs
ø300 2000	767436	767511	767597	767672	1	55,00
ø250 1000	767429	767504	767580	767665	2	28,00
ø200 600	767412	767498	767573	767658	3	19,00

BOWL



	EMINENCE	CONSTANCY	ROSA	EDENIC		
mm ml	code	code	code	code	pcs	€/pcs
ø180 1300	768372	768518	767832	767979	3	16,00
ø150 800	768365	768501	767825	767962	3	12,00

PLATE WITH AN ORGANIC SHAPE



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

RECTANGULAR PLATE



VANILLA			
mm	code	pcs	€/pcs
300x150	769638	6	18,00

RECTANGULAR PLATE



VANILLA			
mm	code	pcs	€/pcs
300x200	781197	6	24,00

BOAT BOWL



VANILLA			
mm	code	pcs	€/pcs
250x160	781180	6	17,00

BUFFET BOWL



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

BOWL



VANILLA			
mm	code	pcs	€/pcs
ø150	781241	6	10,00

ANGLED BOWL



CRUST		NORDIC		
mm	code	code	pcs	€/pcs
210x190x(H)125	767375	767283	3	35,00

BOWL



CRUST		NORDIC		
mm	code	code	pcs	€/pcs
ø110	779385	779460	6	7,00

RECTANGULAR PLATE



CRUST		NORDIC		
mm	code	code	pcs	€/pcs
295x148	769836	769874	3	15,00
335x205	769843	769881	2	24,00

RECTANGULAR PLATTER



CRUST		NORDIC		
mm	code	code	pcs	€/pcs
468x100	769850	769898	6	19,00



MELAMINE

MELAMINE



Melamine

Fine Dine Innovative Melamine: A New Era of Buffet Presentation

Fine Dine melamine tableware is the perfect combination of high aesthetics and uncompromising durability. Our collections have been designed to meet the most demanding conditions of professional foodservice, offering a look indistinguishable from porcelain, stone or wood.

Styling Versatility

Whatever the concept of your establishment, our offer includes a solution perfectly matched to your menu concept:

METRO: Minimalist geometry and economical modularity in black, white and graphite.

BELIZE: A modern, structured form with vertical embossing.

PANAMA: The warmth of natural wood combined with the functionality of the material.

ROCK: Raw, stone texture with irregular edges for lovers of rustic and loft styles.

Technical and Practical Specification

Safety and Durability: Made from 100% highest-quality melamine, the pieces are **resistant to breakage, cracking and chipping**. This makes them the ideal choice for intensive use in buffets, catering, on terraces and by swimming pools.

Wide Temperature Range: The pieces are suitable for use at temperatures **from -20°C to +70°C**.

Cold and Hot Dishes: They perform excellently when serving frozen desserts, fresh fruit, salads, as well as hot dishes and snacks.

Hygiene: The smooth, non-porous surface does not absorb odours or pigments, ensuring the highest hygiene standards.

Dishwashers: All elements are fully compatible with professional foodservice dishwashers.

Lightness: Significantly lower weight compared to ceramics makes work easier for staff and reduces catering transport costs.

Usage Recommendations

To preserve the longevity and shine of the pieces, please observe the following rules:

Do not use in microwave ovens.

Do not use in ovens or directly on heating plates.

Do not use abrasive sponges or scourers for cleaning, as these may scratch the surface.



METROPOLIS COLLECTION



POLYCARBONATE COVER
FOR METROPOLIS PLATTER

code	mm	€
562611	ø280x(H)220	93,00

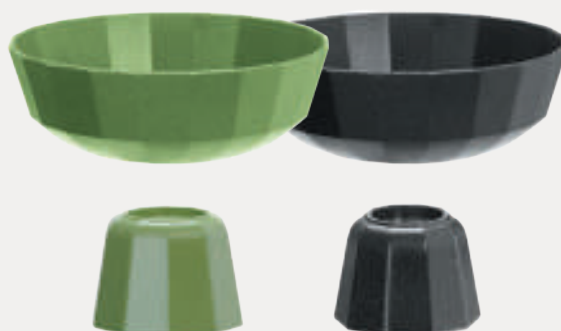


METROPOLIS PLATTER

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	18,00
562581	black	ø250	18,00

METROPOLIS PLATTER BASE

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

PANAMA COLLECTION



NEW

PANAMA BLACK BUFFET BOWL

code	mm	ml	€
562802	ø265x(H)100	3900	24,00
562796	ø220x(H)100	2500	19,00



PANAMA WHITE BUFFET BOWL

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



NEW

PANAMA BLACK BUFFET BOWL

code	size	mm	ml	€
562826	GN 2/3	354x325x(H)80	6700	40,00
562819	GN 1/2	325x265x(H)80	4800	31,00



PANAMA WHITE BUFFET BOWL

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



NEW

PANAMA BLACK SERVING TRAY

code	mm	€
562727	350x130x(H)20mm	20,00



NEW

PANAMA WHITE SERVING TRAY

code	mm	€
562734	350x130x(H)20mm	20,00



PANAMA TRAY

code	size	mm	€
562468	GN 1/1	530x325	71,00
562451	GN 2/4	530x162	31,00
562482	GN 1/2	325x265	29,00
562475	GN 1/3	325x176	19,00



MELAMINE

MELAMINE



REFLECTION COLLECTION



REFLECTION BUFFET BOWL

code	mm	€
562505	ø250x(H)110	38,00
562499	ø220x(H)100	29,00



REFLECTION OVAL BUFFET TRAY

code	mm	€
562512	530x160x(H)20	29,00
562741	325x130x(H)20	14,00

NEW



POLYCARBONATE ROLL-TOP
COVER FOR GN 1/1

code	mm	€
562529	535x330x(H)135	55,00

ROCK COLLECTION



BUFFET BOWL, BLACK

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



ROCK SLANTED BOWL, GREY

code	ml	mm	€
562352	1600	260x220x(H)95	14,00



ROCK SLANTED BOWL, BLACK

code	ml	mm	€
562321	1100	282x275x(H)115	24,00



ROCK SLANTED BOWL, GREY

code	ml	mm	€
562338	1100	282x275x(H)115	26,00



ROCK BOWL, BEIGE

code	ml	mm	€
562666	1100	282x275x(H)115	24,00



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	29,00
562369	GN 1/2	325x265	16,00
562642	GN 1/3	325x176	12,00



ROCK SLANTED BOWL, GREY

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

METRO COLLECTION



MELAMINE SLANTED BOWL

code	mm	€
779675	ø262x(H)138	19,00
779668	ø233x(H)125	15,00



MELAMINE SLANTED BOWL

code	mm	€
779712	ø262x(H)138	19,00
779705	ø233x(H)125	15,00



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	6,00	



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	6,00	



MELAMINE SAUCE AND DIP BOWL

code	ml	mm	pcs	€
561720	100	ø85x(H)45	12	2,00
561713	80	ø80x(H)40	12	3,00
561706	50	ø70x(H)35	12	2,00
565650	50	ø70x(H)35	set of 4 pcs.	5,00



VELOCITY SLANTED BOWL

code	mm	pcs	€
564592	110x110x(H)100	12	5,00
564585	97x97x(H)80	12	4,00
564578	70x70x(H)60	12	2,00

MELAMINE SAUCE LADLE

- Capacity 40 ml

code	mm	colour	pcs	€
563632	180	white	6	2,00
563649	180	black	6	2,00





MELAMINE GN TRAY, 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



MELAMINE GN TRAY, 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





MELAMINE



WASH



MICRO



MELAMINE

BELIZE COLLECTION

NEW



BELIZE SQUARE BUFFET BOWL

code	mm	ml	€
562789	250x250x(H)100	3790	26,00



BELIZE SQUARE BUFFET BOWL

code	mm	ml	€
562772	185x185x(H)85	1660	14,00



BELIZE ROUND BUFFET BOWL

code	mm	ml	€
562765	ø230x(H)105	3000	17,00



BELIZE ROUND BUFFET BOWL

code	mm	ml	€
562758	ø170x(H)75	1040	13,00



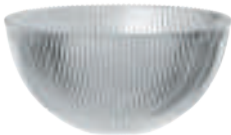
MELAMINE

Buffet glass



AURA BOWL

code	mm	l	pcs	€
788660	ø250x(H)60	2	4	14,00



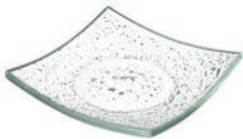
AURA BUFFET BOWL

code	mm	l	pcs	€
788677	ø250x(H)125	3,5	1	24,00



AURA CAKE STAND WITH COVER

code	mm	pcs	€
788745	ø320x(H)225	1	29,00



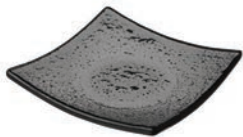
VETRO FINGERFOOD SQUARE
TRANSPARENT GLASS DISH

code	mm	pcs	€
429792	80x80	12	2,00



VETRO FINGERFOOD RAIN DROP
TRANSPARENT GLASS DISH

code	mm	pcs	€
429815	80x100	12	4,00



VETRO FINGERFOOD SQUARE
BLACK GLASS DISH

code	mm	pcs	€
429860	80x80	12	3,00



VETRO FINGERFOOD RAIN DROP
BLACK GLASS DISH

code	mm	pcs	€
429877	80x100	12	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 flake dispenser we can pour a 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*

426111	426135
6 l	5 l
230x350x(H)500 mm	230x350x(H)900 mm
357,00	357,00

FLAKE DISPENSER*

FLAKE DISPENSER SKIATOS

171523
4 l
220x140x(H)635 mm
286,00

* while stocks last



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
238,00

* while stocks last

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
357,00

Professional beverage dispenser designed for intensive use in the foodservice industry. Made from durable soda-lime glass, with a silicone gasket and metal clasp ensuring a tight seal. Equipped with a corrosion-resistant stainless steel tap that enables smooth and hygienic pouring of beverages. Ideal for water, lemonade, juices, and infused drinks.



VISION BEVERAGE DISPENSER WITH STAINLESS STEEL TAP

425060	561072	504864
8,05 l	natural	black
260x186x(H)365 mm		
26,00	62,00	



STAND FOR JUICE DISPENSER





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.

model	201657
capacity	10 l
dimensions	248x303x(H)593 mm
power/voltage	3 kW/ 230 V
weight	13 kg
€	786,00

3/4" WATER CONNECTION

Automatic supply from the mains

capacity
33 l/h

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	181,00



RAPIDO PROFESSIONAL BUFFET TOASTER – OUTPUT 112 SLICES/H

NEW

The Fine Dine Rapido is a high-output buffet toaster with a 1,750 W output, designed to meet the rigorous demands of the HoReCa sector. The appliance is the ideal solution for hotels, restaurants and catering companies where the speed of breakfast service is critical without compromising on quality.

The toaster features a robust stainless steel construction with an elegant black matte finish. With 4 wide slots and an output of up to 112 slices per hour, the Rapido ensures smooth guest service even during peak hours.

Equipped with a dual control system, it allows the two heating sections to operate independently, resulting in real energy savings during lower occupancy.

Advanced features such as 7-level browning control, defrost (Defrost), and reheat (Reheat) make the appliance extremely versatile – from standard toast bread (100×100 mm) to thicker, artisan slices up to 120×120 mm.

up to **112**
slices/h



HIGH FOODSERVICE OUTPUT

A power of 1,750 W enables preparation of up to 112 slices per hour (cycle approx. 30 s at setting 4).

4 UNIVERSAL WIDE SLOTS

Slots measuring 135×35 mm (depth 118 mm) accommodate bread up to 20 mm thick.

INDEPENDENT CONTROL (DUAL CONTROL)

Two Pop-Up levers allow separate parameter settings for each pair of slots.

7 BROWNING LEVELS

Precision dials allow the degree of toasting to be adjusted to individual guest preferences.

ADDITIONAL FUNCTIONS: DEFROST, REHEAT, CANCEL

Full control over the preparation process, including safe defrosting and instant reheating.

HYGIENE AND SAFETY

Removable GALVANISED crumb tray and a bread jam prevention system.

ROBUST CONSTRUCTION

Stainless steel housing with a matt finish (fingerprint-resistant and easy to clean) and 4 anti-slip feet.

SAFETY FEATURES

Anti-Jam, automatic timer cut-off.



code	mm	W/V	€
261224	278x264,4x(H)179,5	1600-1900 / 230	83,00

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 1300 W each
- Available in red and black



code	mm	W/V	€
261323	418x368x(H)387	2240 / 230	476,00



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	liters	mm	€
691038	120	650x550x(H)690	92,00
691403	80	ø490x(H)620	75,00

COVER FOR ROUND CONTAINER

code	for container	mm	€
691410	80 l	550x505x(H)35	20,00

COVER WITH HOLE FOR ROUND CONTAINER

code	for container	mm	€
691052	120 l	595x570x(H)135	37,00
691427	80 l	520x510x(H)120	30,00

FLIP OPEN COVER FOR ROUND CONTAINER

code	for container	mm	€
691069	120 l	ø580x(H)190	50,00
691434	80 l	555x505x(H)190	32,00

TROLLEY FOR ROUND CONTAINER

code	for container	mm	€
691076	120 l	ø455x(H)165	51,00
691441	80 l	ø400x(H)165	36,00

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	70,00
691168	500x410x(H)815	87	114,00





ergonomic handles

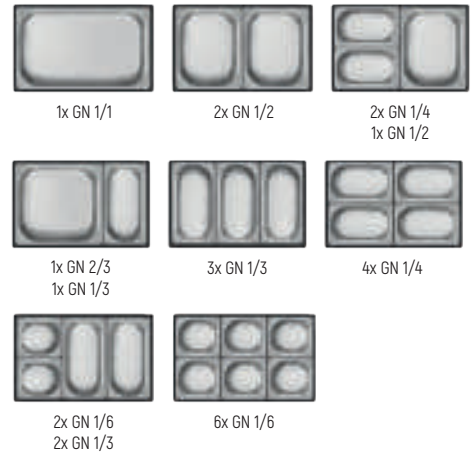


various configurations
GN containers

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
€	83,00

GLASS RACK – PERFECT WASHING AND SANITARY STORAGE SYSTEM

The modern AMERBOX rack system not only enables fast and thorough glass washing in racks specially tailored to your needs, but also reduces costs by allowing safe storage and long-distance transport of glassware without the risk of breakage.

AMERBOX racks guarantee:

- Efficient and effective glass washing
- Safe storage
- Quick inventory control of glassware
- Safe and hygienic transport



CATERING



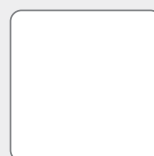
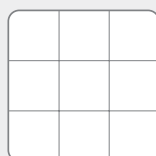
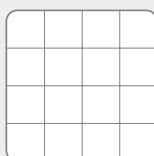
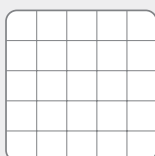
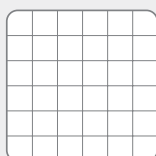
HEALTH SAFETY

Full-sided rack and extra options, namely upper cover and trolley, assure efficient and safe transport of glass and protect it against pests.



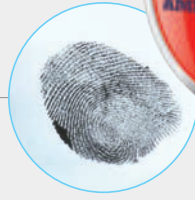
NO MORE WET FLOOR

Bath is a strong point of the trolley, it collects the water dripping from the glass in the baskets.



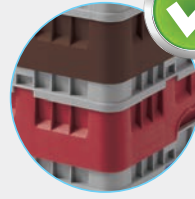


Large perforated bottom facilitates thorough penetration of water and detergent during washing.



FINGERPRINTS-FREE GLASS

Full-sided rack protects the washed glass against unnecessary touch during storage or transport to destination, which reduces the time needed for additional polishing.



QUICK IDENTIFICATION OF GLASS

Various colors of base rack bottom help quickly identify the type of glass even from a distance, without the need to remove stacked baskets.

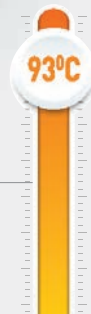


CONVENIENT STORAGE AND TRANSPORT

Suitably shaped edges of rack allow stacking, which reduces the footprint in warehouse and increases packing and transport efficiency.

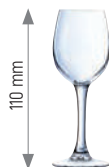


Easy car and manual transport



Made of polypropylene highly resistant to detergents and high temperature (up to 199°F/+93°C)





base rack
+ first extender



+ 2x extender



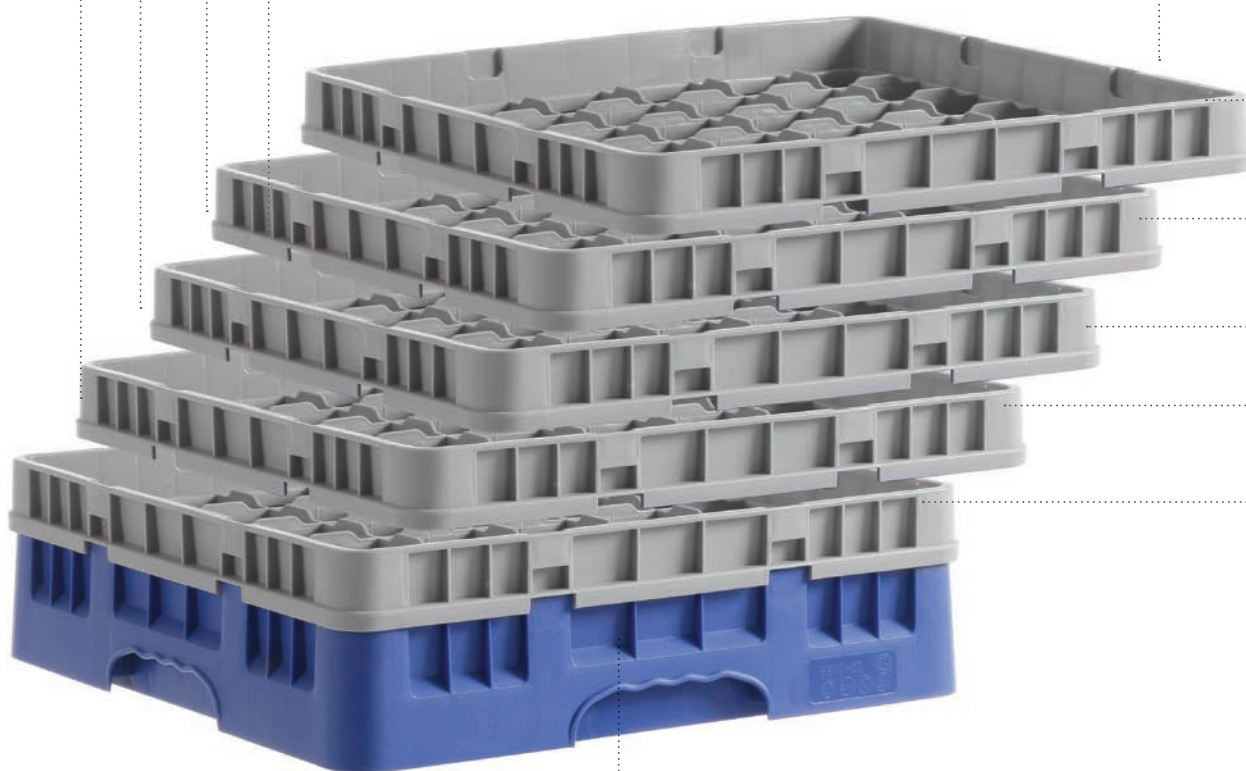
+ 3x extender



+ 4x extender



+ 5x extender



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

21,00



BASE RACK

877562

brown

maximum height of
the glass: 70 mm

500x500x(H)100 mm

21,00

ø60 mm	ø72 mm	ø87 mm	ø109 mm	ø148 mm
ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER
87753	87772	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	12,00	12,00	12,00	13,00
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
14,00	13,00	12,00	12,00	12,00
OPEN EXTENDER	CUTLERY BASKET	MUGS RACK 20 ELEMENTS		
877357	877395	877449		
500x500x(H)75 mm	500x500x(H)101 mm	500x500x(H)101 mm		
12,00	21,00	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.

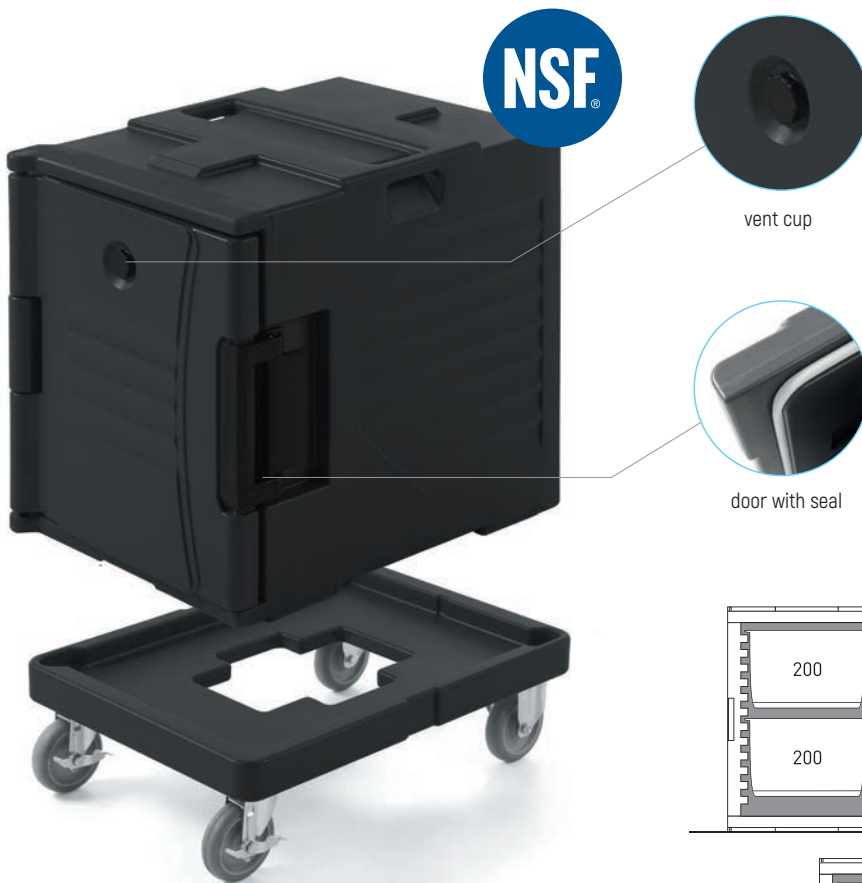
code	mm	€
877807	500x500x(H)180 mm	76,00



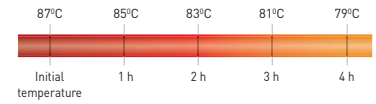
LID FOR BASKETS

- Protects dishwasher racks from any undesirable external factors.
- Improves the hygiene of the dishes during storage by minimising the risk of contamination with dust and dirt.
- Dishwasher safe.

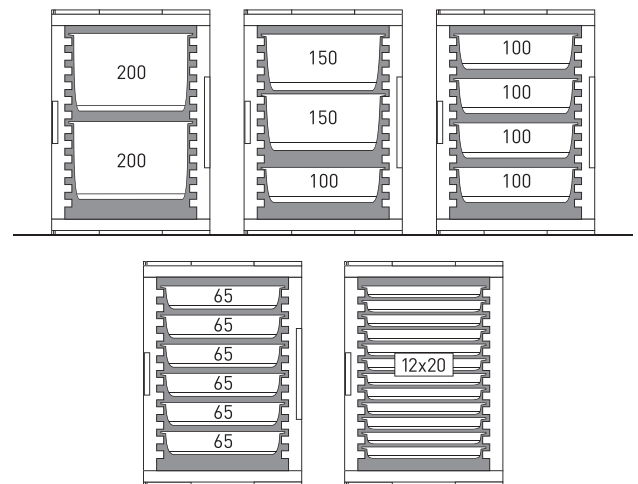
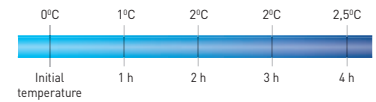
code	mm	€
877791	500x500x(H)35 mm	19,00



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
€	316,00

CART FOR THERMAL INSULATING
CONTAINER

code	877821
dimensions	530x710x(H)230 mm
€	140,00





ELECTRIC THERMOCONTAINER

- Durable and safe construction. The thermos is suitable for storing and transporting various sizes of GN containers.
- HDPE polyethylene with thick foam insulation ensures food safety for 4 hours without electricity.
- Ventilation caps on the front of the door help release steam and pressure inside, keeping food naturally moist.
- When connected, the LED will turn on to indicate that the appliance is heating up to keep the food warm.
- Easy to read digital display showing the temperature inside the device.
- Maintains both high and low content temperature
- Guide rails pressed in the chamber housing
- Two large ergonomic handles
- Internal dimensions: 335x533x(H)590 mm
- Suitable for 1/1 GN containers:
- IPX3 waterproof grade
- Maximum temperature 68°C

code	707692
dimensions	477x680x(H)620 mm
internal dimensions	335x533x(H)590 mm
power	200 W
voltage	230 V
waterproof grade	IPX3
€	787,00



electric heater



digital display



ergonomic handles





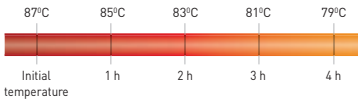
INSULATED CATERING CONTAINER
GN 1/1, TOP-LOADED

- 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.

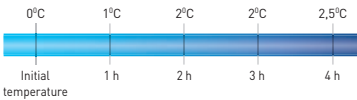
code	877852
dimensions	630x440x(H)305 mm
GN height	200 mm
€	204,00

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
€	170,00	204,00



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
 $\varnothing 230-335$ mm

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 $\varnothing 231$ mm

5 columns - plates of $\varnothing 128$ 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
€	619,00

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



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
€	88,00	136,00



code	816264	816271	810200
type		with side panels	
dimensions	1010x500x(H)960 mm	1010x500x(H)960 mm	800x410x(H)950
€	88,00	136,00	70,00

CUTLERY CONTAINER

code	816295
dimensions	325x240x(H)180 mm
bottom dimensions	294x185 mm
€	5,00



WASTE BIN

code	816288
dimensions	325x240x(H)447 mm
bottom dimensions	238x173 mm
€	12,00





WAITER'S TROLLEY MADEIRA

code	664483
dimensions	820x460x(H)850 mm
€	568,00

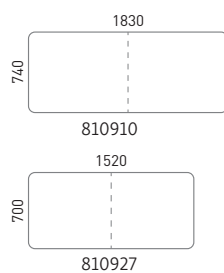
WAITER'S TROLLEY MADEIRA BLACK

code	504963
dimensions	820x460x(H)850 mm
€	570,00





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	84,00
810927	1520x700x(H)740	150	76,00



BUFFET TABLE

code	dimensions (mm)	€
810897	1800x740x(H)740	81,00



FOLDING SQUARE CATERING TABLE

code	dimensions (mm)	€
810347	870x870x(H)740	54,00



CATERING CHAIR – WHITE

code	dimensions (mm)	€
810965	540x440x(H)840	28,00



BAR TABLE ROUND

code	dimensions (mm)	€
810958	ø800x(H)1100	64,00



FOLDABLE CATERING BENCH

code	dimensions (mm)	€
811191	1830x280x(H)430	51,00

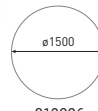


810941

BUFFET TABLE ROUND

- Folding legs and tabletop

code	dimensions (mm)	€
810941	ø1800x(H)740	248,00



810996

BUFFET TABLE

- Folding legs and tabletop

code	dimensions (mm)	€
810996	ø1500x(H)740	141,00



STÓŁ CATERINGOWY

code	dimensions (mm)	€
810934	1220x610x(H)740	56,00



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
€	277,00

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.



Kacper Smarz, IBA Flair World Champion and Barmatic brand ambassador, actively participates in testing and reviewing bar equipment. Drawing on his experience gained on the international bartending scene, he supports the development of products that meet the real needs of professionals. Selected Barmatic tools bear his name as a mark of quality, ergonomics, and reliability.



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.

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.



APERITIF OXYGEN
BAR STATION

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. 225



TABLE WITH A SINK AND SPACE
FOR DISHWASHER/FREEZER

CANDOUR
BAR COOLER





Cargo drawers
load capacity 50 kg



BOSTON WASHING STATION

- The BOSTON WASHING STATION complements the Boston bar stations and provides an additional washing point.
- Equipped with a large sink with sprinker 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

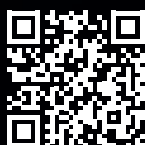
€ 1095,00



Mobile version
p. 225



Cargo drawers
load capacity 50 kg



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 sprinkler 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
€	1810,00



Cargo drawers
load capacity 50 kg



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
€	1690,00





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

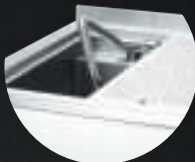
code	817469
dimensions	400x650x(H)900 mm
€	1048,00



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
€	1119,00



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
€	1000,00

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)	71,00
966877	External profile castors Oxygen vertical, set of 2 pcs.	36,00
966884	Oxygen inter-module connectors, set of 2 pcs.	26,00





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
€	881,00



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
€	595,00



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
€	476,00



OXYGEN BAR CONSTRUCTION TABLE

- The Oxygen bar construction table is a piece of furniture designed to accommodate equipment underneath, such as a Mistral Barmatica freezer or refrigerator, an Aurora wine cooler, or a dishwasher.
- It features a solid, reinforced countertop.
- The 700 version allows for placement of Mistral refrigerators/freezers or the undercounter Aurora wine cooler.
- The 800 version allows for installation of Coolice series ice makers or the ICE900.
- The 900 version is adapted for the Candour double refrigerator. On the countertop, it can accommodate, for example, a 2-group coffee machine and a coffee grinder.

code	817360	817612 NEW	816387
dimensions	700x650 x(H)900 mm	800x650 x(H)900 mm	1000x650 x(H)900 mm
€	429,00	595,00	643,00



NEW



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
€	833,00



OXYGEN MODULE WITH FULL DRAWERS

- A bar supply module designed for storing a range of soft drinks, fruit, alcohol, and bar accessories.
- Equipped with three spacious cargo-style drawers, ensuring convenient access and ergonomic organization.
- The module maintains ambient temperature and serves as a functional complement to professional bar installations.

code	816462
dimensions	600x650x(H)900 mm
€	1024,00



TABLE WITH A SINK AND SPACE FOR DISHWASHER/FREEZER

- A module designed as a complement to BOSTON bar stations or as an additional washing point in the bar.
- A table with a sink and space for installing a dishwasher with a depth of up to 620 mm. Under the sink, there is room for a Slim reverse osmosis system, two 5-liter containers for detergent and rinse aid, as well as space for a small waste container.

code	200179
dimensions	1200x650x(H)900 mm
€	952,00



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
€	714,00



OXYGEN BARTENDER ICEBOX

code	200162
dimensions	305x484x(H)367 mm
€	405,00



OXYGEN DRIP TRAY BAR

code	200469
dimensions	1000x100 mm
€	119,00

REFRIGERATION

CANDOUR BAR COOLER DOUBLEDOR / 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.



The glass in our refrigerated display units is less prone to condensation during large temperature differences in summer. We use only insulated glass units filled with noble gas between the panes.



	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
€	650,00	583,00	857,00	738,00

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 INTAKE 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	90 W/230 V	90 W/230 V
€	952,00	2048,00

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	598x625/675 (with railing) x(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
€	786,00

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 shelves. You can fit around 48 regular bottles of alcohol

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 shelves. Chamber capacity 200 l.

model	236581
capacity	200 l
dimensions	598x625/675 (with railing) x(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
€	714,00

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



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

- "Tropical grade": operates in high-temperature environments

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
€	1262,00	1667,00	1976,00	2857,00

* lack of a drain pump

Spraying from metal heads



Drain pump



Air pre-filters
– easy cleaning



Filling the steel structure
with thermofoam



BARMATIC BULLET DARK BAR ICE MAKERS

A modern line of bullet-type ice makers, designed for intensive daily use in bars, cafés and small to medium-sized foodservice operations. The combination of a compact design, an elegant black housing, and refined technological solutions guarantees high ice quality, stable operation, and energy efficiency – even in challenging ambient conditions.

The machines have been developed with the real challenges of foodservice establishments in mind: variable water quality, elevated ambient temperatures and the need to maintain high hygiene standards. Thanks to the use of new technologies unavailable in previous models, the Bullet Dark line delivers consistent ice quality, efficient production cycles and long component lifespan. It is the solution for professionals who expect reliability, low operating costs and a modern-looking appliance.



ALWAYS FRESH ICE

technology ensuring a supply of fresh water for every portion of ice produced, translating into its cleanliness, taste and high quality *(new feature vs. previous models)*.

HARD DEEP WATER

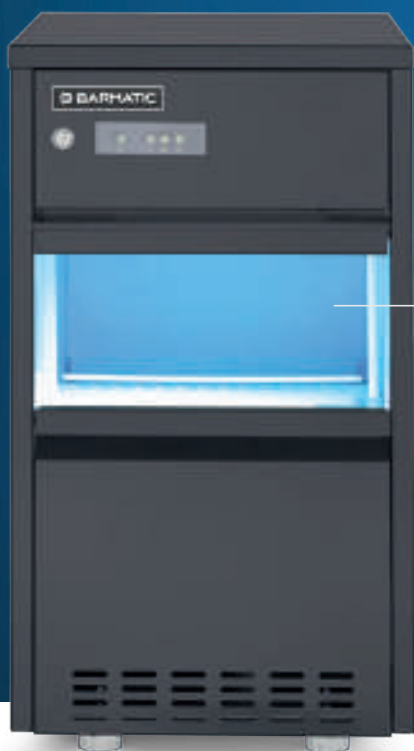
a submerged evaporator system enabling reliable operation and ice production even in locations with very high water hardness, where other technologies fail *(new feature vs. previous models)*.

LOW ENERGY FACTOR

an optimised production chamber design with a separated, HINGED BASIN PLATFORM limits the impact of high ambient temperatures, ensuring efficient production cycles and low energy consumption *(new feature vs. previous models)*.

BLUE CABIN LIGHTING

improves visibility of ice reserves and facilitates cleaning of the appliance interior.



code	272053	272060
dimensions	330x502x(H)577 mm	398x542x(H)652 mm
capacity	20 kg/24 h	50 kg/24 h
refill container	5 kg	7 kg
coolant	R290	R290
power/voltage	185 W / 230 V	425 W / 230 V
€	643,00	833,00

AIR COOLING – CLIMATE CLASS 4 AND 5

A high-performance cooling system enabling stable operation at elevated ambient temperatures.

INTEGRATED CLEANING CYCLE

Facilitates maintenance of appliance interior hygiene and supports safe operation.

QUIET OPERATION

Low-noise technology in compliance with long-term human exposure requirements.

AUTONOMOUS SELF-DIAGNOSTICS SYSTEM

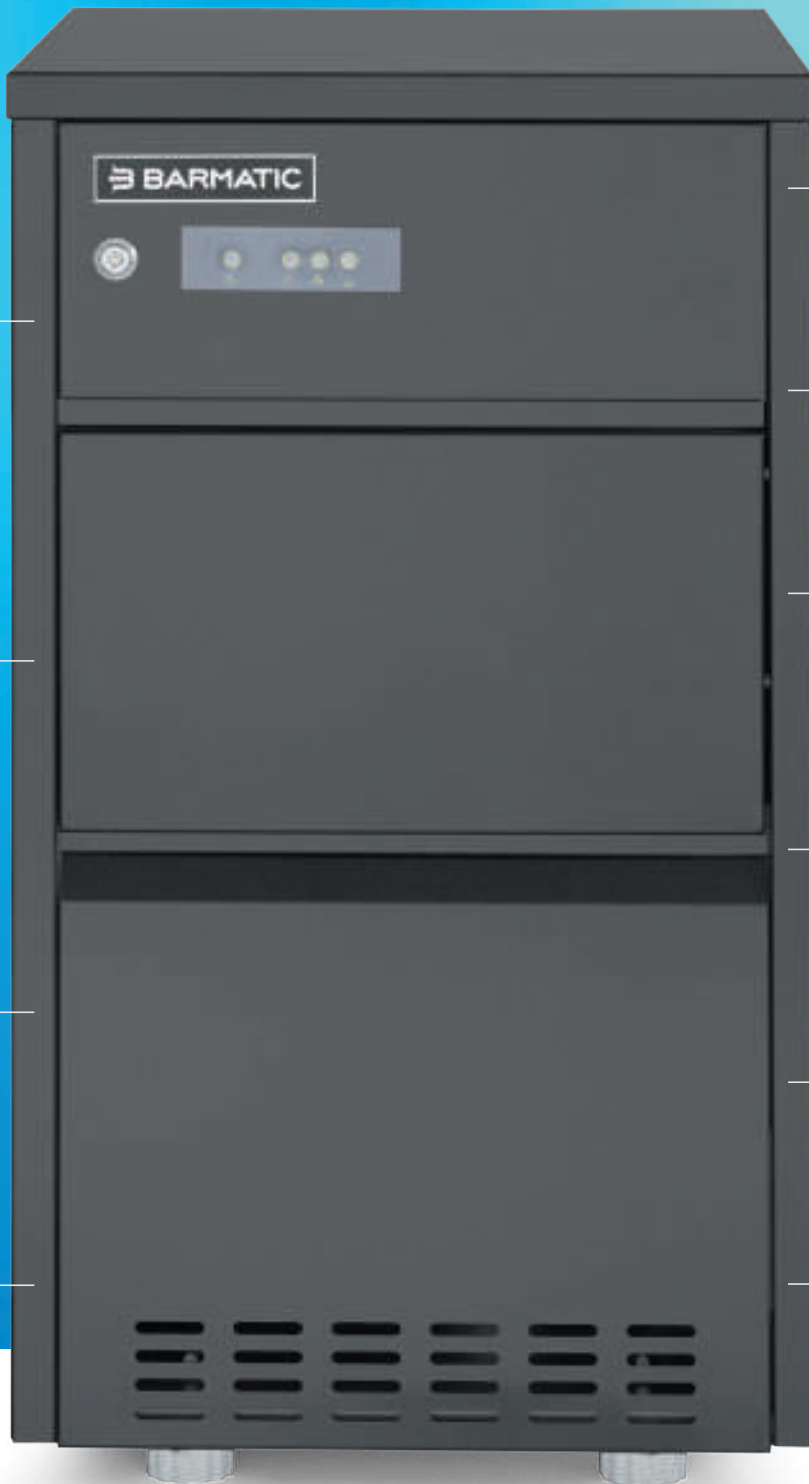
Monitors the stability and accuracy of the ice production process, enhancing the appliance's safety and reliability.

ECOLOGICAL REFRIGERANT R290

Natural refrigerant gas is compliant with European environmental standards.

GUARANTEE

Standard 1-year guarantee on the entire appliance and 3 years on the compressor.



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.

It will work perfectly in cocktail bars, fresh points, bistros, and cafes.



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
€	3810,00

* 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
€	167,00	226,00



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
€	167,00



FILTER INSERT FOR ICE MAKERS 3.0

Periodic capacity: 12 months or 30,000 liters.

code	947029	947043
€	24,00	68,00



FILTER INSERT FOR ICE MAKERS 9.0

Flow capacity 90,000 liters.

**PRO SET - STORM BAR BLENDER WITH TAMPER
AND ADDITIONAL MILK FROTHING JUG (BPA FREE), 1.8L**

STXRM

NEW



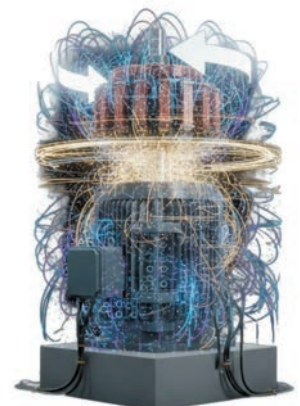


The Barmatic Storm Pro Set is a professional, comprehensive solution that revolutionises bar and café operations. It combines a powerful 1,680 W motor, precise control and quiet operation, thanks to an advanced sound-dampening enclosure.

The set includes two specialist jugs: a standard jug with a titanium coating InfinityCut™ blade for crushing ice and blending, and an innovative HEMISPHERE-shaped Whipper jug for perfect milk frothing and Cold Brew foam creation.

SET CONTENTS:

- Storm 1,680 W bar blender
- Blend Jug 1.8 l with InfinityCut™ blade (titanium coating)
- Whipper® Jug 1.8 l
- Professional tamper
- Lid with BlendGate™ system



The brushless motor design ensures a long lifespan even under intensive use.

* The blades in the Storm jug are covered by our 10-year Anniversary Guarantee against material and production defects. A good decision for years to come.

238172
225x300x(H)480 mm
1680 W/230 V
2 Tritan jugs, 1.8 L
Sound enclosure (noise-reducing cover)
overheating protection
1071,00
238196
Milk frothing jug
Whipper Storm, BPA-free, 1.8 L
143,00
238189
Storm jug with titanium-coated blade, BPA-free, 1.8 L
107,00
972298
Set of replacement blades for Storm jug 238172
79,00





Whipper® Jug Innovation in milk frothing

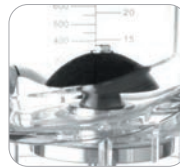
Whipper applications:

- **Cold Brew + Cold Milk Foam** – the hottest coffee trend
- **Bavarian Tea** – tea with milk foam
- **Bubble Tea** – perfect texture
- **Bar cocktails** – White Russian, Whisky Sour
- **Frozen desserts** – velvety consistency
- **Cold infusions** – teas, herbs with excellent

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BLENDGATE™ SYSTEM – An innovative opening in the sound-dampening lid allows safe use of the tamper and addition of ingredients without stopping the motor or opening the chamber.

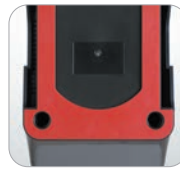


WHIPPER® JUG (HEMISPHERE) –

The unique, hemispherical shape of the second jug more than doubles the volume of frothed milk, creating a dense, compact foam ideal for Latte Art, desserts and cocktails.



QUIETPOWER TECHNOLOGY – A new-generation brushless motor – high performance, low energy consumption and quiet operation even at full load.



STABLECORE – a rubber base eliminates vibrations and ensures stability during operation at maximum speed.



SOUND-DAMPENING ENCLOSURE –

Reduces noise to conversational levels, enabling comfortable work at the bar and direct customer contact.



BPA Free JUGS – Made from Tritan, with a reinforced industrial-grade construction.



INFINITYCUT TITANIUM BLADES – Titanium coating and a 3D blade configuration in the main jug ensure industrial durability and perfect performance with ice and frozen fruit.



JUG STRING LID – A system preventing leaks even during the most intensive blending.



SPEED + TIME = MANUAL
full manual control for professionals

SMOOTHIES
fresh and frozen fruit,
creamy texture

COCKTAIL BARTENDER
classic and frozen
drinks

CROSS MIXTURA
universal intensive
blending programme

WHIPPER
dedicated to frothing milk
and foams

ICE TEA / LEMONADE
ice, herbs, citrus

MILK SHAKE / ICE COFFEE
smooth desserts and iced coffees

AI MODE
automatic parameter adjustment
for single or multiple portions

TORNADO CITRUS JUICER – 180 W

NEW



* The body of the juicer is covered by our 10-year Anniversary Warranty against material and manufacturing defects. A smart choice for years to come.

Professional versatility for demanding establishments

The Tornado 180 W CITRUS JUICER has been designed with cafés, hotels and restaurants in mind, where high output and daily reliability are essential. The 180 W motor reaches approximately 1,450 rpm, meaning a glass of fresh orange or grapefruit juice can be pressed in moments. The three interchangeable cones, with diameters of 50, 60, and 80 mm, are reinforced with steel inserts; they handle both small limes and large grapefruits without damaging the pulp. The quick-flow D3D perforated strainer ensures rapid flow of juice and fibre, meaning you get more juice from the same quantity of fruit in less time. The dual steel COUPLINGS protect the cones from damage during intensive use, while the spout lock prevents dripping onto the counter when filling multiple vessels in a single cycle. The appliance body is made from steel with a thick lacquer coating

resistant to citrus acids; the cones are made from juice-neutral material, and the interior is fitted with A WEAR-RESISTANT STEEL COUPLING INSERT. As a result, the press withstands prolonged use with ease and is easy to keep clean – all parts in contact with the produce can be removed and washed in the dishwasher. The StableCore vibration damper neutralises vibrations and quietens the appliance, while the 360° polycarbonate splash guard protects against accidental splashing. The high spout (up to 250 mm) allows glasses, jugs, and blender jugs to be filled directly, making the Tornado suitable not only for juices but also for creating smoothies and fit shots. Non-slip feet, a waterproof switch and IPX1 sealing class ensure safety and comfort of use even in intensive foodservice conditions.

THREE REINFORCED CONES

The set includes three cones (50/60/80 mm) with steel inserts for limes, lemons, oranges and grapefruits.



360° SPLASH GUARD AND WATERPROOF SWITCH

The polycarbonate guard protects against splashing, while the waterproof switch ensures safe operation.

STABLECORE VIBRATION DAMPER

The edge-mounted damper neutralises vibrations and quietens operation, extending the lifespan of the housing.



QUICK-FLOW D3D STRAINER

The specially perforated strainer ensures rapid flow of juice and fibre, increasing appliance output.

SPOUT LOCK

The practical lock allows clean filling of multiple vessels and prevents dripping.

REMOVABLE PARTS

The cones, strainer and guard can be easily removed and washed in the dishwasher, facilitating hygiene maintenance.



219904

310x200x(H)520 mm

180 W/230 V

3 cones: 50 / 60 / 80 mm
with steel inserts

speed: approx. 1450 rpm

5,1 kg

476,00

SUPREME PRO JUICE EXTRACTOR – 700 W, 120 KG/H

NEW



* The juice container is covered by our 10-year Anniversary Warranty against material and manufacturing defects. A smart choice for years to come.

Reliability and performance in the service of modern foodservice

The Supreme Pro JUICE EXTRACTOR is a professional appliance designed for use in high-traffic areas, such as juice bars, hotels, and restaurants. At the heart of the appliance is a SUPREME 2.0 induction motor (700 W), which, thanks to operation at 3,000 rpm, allows 1 litre of juice to be produced in just 45 seconds. The appliance preserves valuable nutrients when processing even the hardest fruits and vegetables, achieving a throughput of up to 120 kg of produce per hour.

The design, based on the Gravity Plus system (tilted unit), promotes more efficient juice flow, which, combined with the high spout, facilitates direct filling of jugs and blender jugs. Thanks to this, the Supreme Pro is the ideal basis for preparing fresh juices, fit shots, and beverages with the addition of herbs and roots.



PANGOLIN DISC AND MESH STRAINER

A specialist ABRASIVE-TEARING DISC optimised for vegetables and herbs. The Mesh strainer aerates the juice, giving it a velvety texture that is pleasant to drink.



STABLECORE VIBRATION DAMPER

The linear unit support neutralises vibrations and creates channels for cooling airflow, significantly quietening operation and increasing output.

CONTINUOUS PRODUCTION

The large 7-litre pulp container and the motor, designed for continuous operation, guarantee efficient service even during peak hours.

219898

290x438x(H)512 mm

700 W/230 V

SUPREME 2.0 induction motor
(for continuous operation)

capacity: approx. 120 kg/h (1 l/45 s)

pulp container capacity: 7 l

feed chute diameter: 78–80 mm (XXL)

weight: 12,3 kg

locking system, overheating protection,
waterproof switch

881,00

FEED CHUTE XXL AND PORTIONER

The enlarged inlet (80 mm) accommodates whole fruits. The integrated tray allows two portions of produce to be loaded, speeding up large orders.



HYGIENE AND SAFETY

A watertight switch prevents mechanism damage. All parts in contact with food can be washed in foodservice dishwashers.

GRAVITY PLUS

The tilted unit forces more efficient juice flow, which, combined with the high spout, facilitates direct filling of jugs and blender jugs.



SPOUT LOCK

The special lock allows clean filling of multiple vessels and prevents condensation leaks after the operation has ended.





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
€	1190,00



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
pojemność	3000 ml
power	200 W
voltage	230 V
€	433,00



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
€	77,00

ICE CRUSHER

Chrome zinc alloy
Stainless steel knife
Ice shovel included
Removable container

code	695708
dimensions	160x140x(H)270 mm
€	47,00

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
€	71,00



BAR ACCESSORIES



COBBLER SHAKER 3-PART

596999

steel

500 ml

10,00



593318

copper

600 + 800 ml

28,00



596395

copper

800 ml

ø90 mm

15,00



596401

steel

800 ml

ø90 mm

12,00



596418

black

800 ml

ø90 mm

14,00

SHAKER TIN TIN



BOSTON ECO SHAKER	BOSTON ECO SHAKER - GLASS	BOSTON SHAKER, BLACK	3-PC ECO COCKTAIL SHAKER SET		3-PC JAPANESE COCKTAIL SHAKER SET	
593042	593066	596678	593004	593035	596425	596432
		black	steel	steel	copper	black
800 ml	450 ml	800 ml	750 ml	750 ml	800 ml	800 ml
5,00	3,00	8,00	12,00	10,00	21,00	13,00



BARTENDER SPOON			LONG BARTENDER SPOON		
596555	596562	593097	596579	596586	596968
copper	black	steel	copper	black	steel
385x35 mm	385x35 mm	266x27 mm	280x35 mm	280x35 mm	380 mm
10,00	8,00	4,00	8,00	6,00	5,00



JAPANESE STYLE JIGGER							
596715	596722	596548	596920	593332	596630	596647	596654
25/35 ml	25/50 ml	25/50 ml	25/50 ml	25/50 ml	25/50 ml + 25/35 ml	25/50 ml	25/50 ml
		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
3,00	3,00	6,00	5,00	7,00	5,00	5,00	5,00



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 an 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.

32,00



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.

36,00



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.

36,00

NEW



HAWTHORNE STRAINER

TRIANGLE COCKTAIL STRAINER

596692	596753	596456	596463	596449
	steel	copper	black	steel
150x115x(H)18 mm	165 mm	160x75x(H)15 mm	160x75x(H)15 mm	97x105 mm
4,00	4,00	7,00	5,00	7,00



JULEP STRAINER

596685	596524	596531
steel	copper	black
160 mm	160x76 mm	160x76 mm
3,00	7,00	5,00



TWEEZER, STRAIGHT, BLACK PVD

TWEEZERS, ROUND HEAD, COATED, BLACK

ICE TONGS

680131	680216	523520
stainless steel	stainless steel	steel
300 mm	305 mm	180 mm
8,00	9,00	4,00



FINE MESH STRAINER, BOWL

638163	638170	638118	638132	638149
steel	black	stainless steel	black	black
ø75x220 mm	ø75x220 mm	ø65x220 mm	ø65x220 mm	ø75x220 mm
2,00	5,00	2,00	2,00	3,00





MEASURED BALL POURER – 2 PCS.

599013	599112	599198	599211
20 ml	35 ml	40 ml	50 ml
9,00	9,00	9,00	9,00



FLOW POURER

598016	598214	598313	598412
20 ml	35 ml	40 ml	50 ml
13,00	13,00	13,00	13,00



CHAMPAGNE
STOPPER

595589
41x38x(H)60 mm
4,00



PRODUCT BOTTLE STOPPER –
3 PCS.

552049
ø36x81 mm
6,00



STOPPER –
6 PCS.

595558
ø31x31
3,00



STOPPER
WITH CAP – 6 PCS.

595565
plastic EVA
4,00



FREE-FLOW
POURER – 4 PCS.

599426
6,00



EVA FREE FLOW POURER –
SET OF 6

599440
2x black, 2x clear, 2x red
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 (SHORT) –
SET OF 6

599488
10,00



FREE-FLOW
POURER –
SET OF 6

599464
10,00



SLOW POURER
WITH FLIP TOP –
6 PCS

599334
ø30x120 mm
10,00



FREE-FLOW
POURER, WITH
FLIP TOP – 6 PCS

599471
10,00



MEDIUM FLOW POURER –
SET OF 6

599372
chrome spout with soft collar
7,00



NON-DRIP BRACKET
SHELF MOUNTED

598719
bottle height: 240-350 mm
11,00



NON-DRIP BRACKET
WALL MOUNTED

598818
bottle height: 240-350 mm
11,00





CITRUS
SQUEEZER

592076

225x80x(H)55 mm

18,00



CITRUS
SQUEEZER

596470

215x70x(H)55 mm

30,00



ORANGE
SQUEEZER

592069

232x91x(H)60 mm

9,00



LEMON
SQUEEZER

592052

223x75x(H)45 mm

6,00



LIME
SQUEEZER

592045

203x60x(H)40 mm

7,00



POLYPROPYLENE MUDDLER

596951

black

ø34x207 mm

4,00



596739

black

ø34x207 mm

4,00



NEW

596838

steel

ø30x210 mm

7,00



NEW

596852

black

ø30x210 mm

8,00



NEW

596845

copper

ø30x210 mm

8,00



BAR SERVICE MAT

597965

80x600 mm

9,00

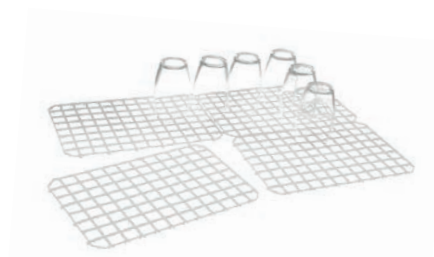


BAR SERVICE MAT

597972

453x305x(H)15 mm

14,00



DRAINAGE MAT – SET OF 5

597958

313x209 mm

9,00



CONDIMENT HOLDER

552018

3 containers

19,00

552025

4 containers

20,00

552131

5 containers

26,00



552032

6 containers

20,00

CONDIMENT HOLDER

552100

5 containers

32,00

375x140x(H)90 mm



BARTENDER'S HELPER

596760

9,00



MUGS COPPER
PLATED

596982

400 ml

ø85x(H)105 mm

7,00



MUGS COPPER
PLATED

596975

500 ml

ø97x(H)100 mm

10,00



SUGAR AND SALT GLASS RIMMER

596777

200x160x(H)75 mm

9,00

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



MEASURING CUP -
SET OF 7 PCS.

596487

140x85x(H)52 mm

22,00



MEASURING CUP -
SET OF 4 PCS.

596494

135x80x(H)45 mm

11,00



BAR SIPHON

588574

1 l

ø100x(H)320 mm

76,00



SODA CHARGERS CO₂

588406

disposable

10 pcs

5,00



WALL MOUNTED BOTTLE OPENER	BOTTLE CAP HOLDER WITH OPENER
596883	643914
	135x70x(H)295 mm
4,00	10,00



BARTENDER OPENER	BARTENDER OPENER, COPPER	BARTENDER OPENER, BLACK	BARTENDER OPENER, BLACK
596746	596371	596388	596661
179x40x(H)2 mm	180x40x(H)2 mm	180x40x(H)2 mm	180x40
3,00	5,00	4,00	3,00



FRENCH CORKSCREW	WAITER'S CORKSCREW	WAITER'S CORKSCREW	WAITER'S CORKSCREW 4 FUNCTIONS	WAITER'S CORKSCREW 3 FUNCTIONS
594025	597323	597316	596807	597200
105x85x(H)10 mm	37x130x(H)14 mm	120 mm	140 mm	110 mm
4,00	9,00	5,00	4,00	4,00





NEW

WAITER'S CORKSCREW
4 FUNCTIONS

597033

142 mm

4,00



NEW

WAITER'S CORKSCREW
3 FUNCTIONS

597040

120 mm

9,00



CORKSCREW

597507

170 mm

8,00



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



PARTY TUB, 18 L

425992

galvanized steel

400x330x(H)220 mm

20,00



WINE COOLER
STAND

593608

stainless steel

ø185x(H)740 mm

67,00



BEER BUCKET
WITH OPENER

516751

ø230x(H)180 mm

9,00



PARTY TUB

593165

transparent plastic

470x290x(H)230 mm

33,00



PARTY TUB, 13,5L

471500

stainless steel

ø370x(H)230 mm

61,00



ECO PARTY TUB, 9,5L

471524

stainless steel

ø350x(H)230 mm

24,00



NEW



PARTY TUB, 13L

471531

black

ø393x(H)214 mm

40,00

NEW



PARTY TUB, 13L

471548

stainless steel

ø393x(H)214 mm

37,00



CHAMPAGNE COOLER,
3,3 L

593202

stainless steel

ø220x(H)190 mm

11,00



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

15,00



WINE COOLER
TABLE BRACKET

593905

stainless steel

ø195x(H)510 mm

18,00



CHAMPAGNE COOLER,
3 L

593158

plastic

220x185x(H)226 mm

20,00



WINE COOLER

593806

stainless steel

ø120x(H)180 mm

15,00



SILICONE ICE MAKERS,
6 ASSORTED GEM SHAPES – SET OF 2

679012

190x105 mm

8,00



SILICONE ICE BALL MAKERS,
6 CAVITIES

679029

ø45 mm

12,00



SILICONE ICE CUBE MAKERS,
6 CAVITIES

679036

6x cubes 50x50x50 mm

6,00



SILICONE ICE CUBE MAKERS,
15 CAVITIES

679043

15x cubes 30x30x30 mm

6,00



SILICONE ICE SHOT GLASS MAKER,
4 CAVITIES

679067

122x122x(H)60 mm

10,00



ICE CUBE TRAY
WITH LID

679005

335x180 mm

19,00



ICE CUBE MOULD
WITH LID

679074

217x114x(H)30 mm

9,00



ALUMINUM
BARTENDER SCOOP

521434

220x80 mm

6,00



ALUMINUM
BARTENDER SCOOP

521410

220x80 mm

5,00

NEW



ICE BUCKET, 2L

594766

ø153x(H)165 mm

24,00



ICE BOX 10 L,
DOUBLE WALLS

594759

ø292x(H)220 mm

36,00

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

90,00



BARTENDER BAG

700259	565360
210x370x(H)70 mm	235x26 mm
47,00	7,00



BEER SKIMMER -
SET OF 6 PCS.



BEER GLASS CARRIER

696217
315x(H)35 mm
hole diameter: 55 mm
7,00



GLASS HANGING RACK

596500
350x293x(H)50 mm
35,00



GLASS HOLDER

596517
408x115x(H)30 mm
7,00



GLASS BRUSH
WITH ALUMINUM BASE

552681
ø150x(H)190 mm
22,00



GLASS BRUSH
WITH PLASTIC BASE

696002
190x100x(H)180 mm
12,00



GLASS BRUSH
WITH PLASTIC BASE

696040
190x100x(H)250 mm
13,00



GLASS WASHER

696064
370x200x(H)360 mm
167,00

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	470x380x(H)422 mm
power	1350 W
voltage	230 V
€	833,00



GLASS POLISHING BRUSHES

code	236833	236840
	small, set of 2	large, set of 2
€	60,00	60,00

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