



www.thekenplan.eu

vom Besten das Passende - für Theke und Catering



Snack- und Backzubehör

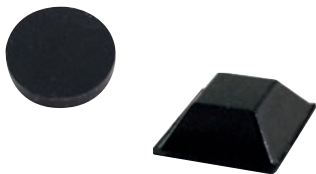


So präsentieren Profis!

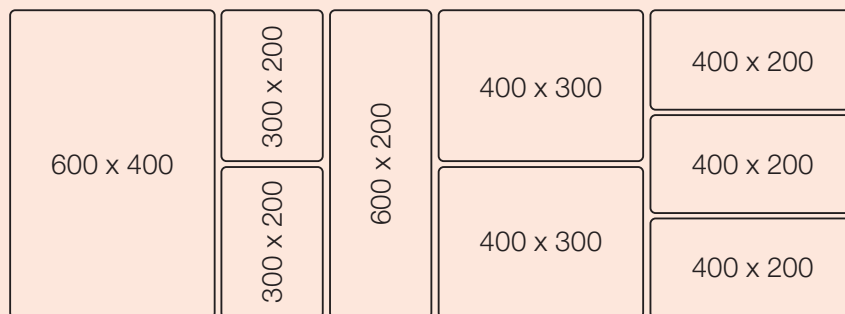
MADE IN GERMANY

Silikonfüße

Silicone feet



| # | ↔ mm |
|--------|--|
| 227142 | rund Ø: 16 / Höhe: 2 (12 Stk.) round Ø: 16 / height: 2 (12 pcs.) |
| 227144 | quadratisch: oben: 20 x 20; unten: 10 x 10 / H: 7 (7 Stk.) square: top: 20 x 20; bottom: 10 x 10 / height: 7 (7 pcs.) |



| | | |
|----|------------------------------------|--|
| DE | AUSLAGETABLETTS "SCHIEFER" |  |
| EN | DISPLAY TRAYS "SLATE" | |
| IT | VASSOI DA PRESENTAZIONE "ARDESIA" | |
| ES | BANDEJAS DE PRESENTACIÓN "PIZARRA" | |

Material: mehrschichtige Kunststoffplatte

- Hygienisch, 100 % lebensmittelecht
- Spülmaschinengeeignet
- Leicht zu reinigen
- Stoß- und abriebfest
- Made in Germany
- Silikonfüße optional

Materialstärke: 6 mm

Made of multilayer plastic plate

- Hygienic, 100 % food safe
- Dishwasher proof
- Easy to clean
- Impact and abrasion resistant
- Made in Germany
- Optional accessory: silicone feet

Thickness: 6 mm



| # | | ↔ mm | |
|--------|--|-----------|--|
| 225050 | | 600 x 400 | |
| 225060 | | 600 x 200 | |
| 225070 | | 400 x 300 | |
| 225080 | | 300 x 200 | |
| 225090 | | 400 x 200 | |

| | | | |
|--------|--|--------|--|
| 225120 | | Ø: 320 | |
| 225130 | | Ø: 400 | |

| | | | |
|--------|--|-------------|--|
| 225140 | Tablett rund mit Griff / round tray with handle | Ø 320 x 465 | |
| 225150 | Tablett rechteckig mit Griff / rectangular tray with handle | 600 x 200 | |



GN-Ausführungen

GN size display trays

| # | GN | ↔ mm | |
|--------|-----|-----------|--|
| 225250 | 1/1 | 530 x 325 | |
| 225260 | 1/2 | 325 x 265 | |
| 225270 | 1/3 | 325 x 176 | |
| 225280 | 1/4 | 265 x 162 | |
| 225290 | 2/4 | 530 x 162 | |



SAHARA
DARK

| | |
|----|--|
| DE | AUSLAGETABLETTS "SAHARA DARK" |
| EN | TRAYS "SAHARA DARK" |
| IT | VASSOI DA PRESENTAZIONE "SAHARA DARK" |
| ES | BANDEJAS DE PRESENTACIÓN "SAHARA DARK" |



Material: mehrschichtige Kunststoffplatte

- Hygienisch, 100 % lebensmittelecht
- Spülmaschinengeeignet
- Leicht zu reinigen
- Stoß- und abriebfest
- Made in Germany
- Silikonfüße optional

Materialstärke: 6 mm

Made of multilayer plastic plate

- Hygienic, 100 % food safe
- Dishwasher proof
- Easy to clean
- Impact and abrasion resistant
- Made in Germany
- Optional accessory: silicone feet

Thickness: 6 mm

| # | | ↔ mm | |
|--------|--|-----------|--|
| 226350 | | 600 x 400 | |
| 226360 | | 600 x 200 | |
| 226370 | | 400 x 300 | |
| 226380 | | 300 x 200 | |
| 226390 | | 400 x 200 | |

| | | | |
|--------|--|--------|--|
| 226420 | | Ø: 320 | |
| 226430 | | Ø: 400 | |

| | | | |
|--------|--|-------------|--|
| 226440 | Tablett rund mit Griff / round tray with handle | Ø 320 x 465 | |
| 226450 | Tablett rechteckig mit Griff / rectangular tray with handle | 600 x 200 | |



GN-Ausführungen

GN size display trays

| # | GN | ↔ mm | |
|--------|-----|-----------|--|
| 226550 | 1/1 | 530 x 325 | |
| 226560 | 1/2 | 325 x 265 | |
| 226570 | 1/3 | 325 x 176 | |
| 226580 | 1/4 | 265 x 162 | |
| 226590 | 2/4 | 530 x 162 | |



| | |
|----|---|
| DE | AUSLAGETABLETTS "SAHARA LIGHT" |
| EN | DISPLAY TRAYS "SAHARA LIGHT" |
| IT | VASSOI DA PRESENTAZIONE "SAHARA LIGHT" |
| ES | BANDEJAS DE PRESENTACIÓN "SAHARA LIGHT" |



Material: mehrschichtige Kunststoffplatte

- Hygienisch, 100 % lebensmittelecht
- Spülmaschinengeeignet
- Leicht zu reinigen
- Stoß- und abriebfest
- Made in Germany
- Silikonfüße optional

Materialstärke: 6 mm

Made of multilayer plastic plate

- Hygienic, 100 % food safe
- Dishwasher proof
- Easy to clean
- Impact and abrasion resistant
- Made in Germany
- Optional accessory: silicone feet

Thickness: 6 mm

| # | | ↔ mm | |
|--------|---|-------------|--|
| 226650 | | 600 x 400 | |
| 226660 | | 600 x 200 | |
| 226670 | | 400 x 300 | |
| 226680 | | 300 x 200 | |
| 226690 | | 400 x 200 | |
| 226720 | | Ø: 320 | |
| 226730 | | Ø: 400 | |
| 226740 | Tablett rund mit Griff / round tray with handle | Ø 320 x 465 | |
| 226750 | Tablett rechteckig mit Griff / rectangular tray with handle | 600 x 200 | |



GN-Ausführungen

GN size display trays

| # | GN | ↔ mm | |
|--------|-----|-----------|--|
| 226850 | 1/1 | 530 x 325 | |
| 226860 | 1/2 | 325 x 265 | |
| 226870 | 1/3 | 325 x 176 | |
| 226880 | 1/4 | 265 x 162 | |
| 226890 | 2/4 | 530 x 162 | |





DE AUSLAGETABLETTS
 EN DISPLAY TRAYS
 IT VASSOI DA PRESENTAZIONE
 ES BANDEJAS DE PRESENTACIÓN

MF



Alle Artikel aus **Melamin** sind:
 • Schnitt- und kratzfest, stapelbar
 • Temperaturbeständig
 von -30 °C bis +70 °C

All products made of **melamine** are:
 • Scratch and cut proof, stackable
 • Temperature resistant
 from -30 °C up to +70 °C

| # | ↔ mm | | |
|--------|----------------|-------------------|--|
| 227003 | 190 x 150 x 17 | ● schwarz / black | |
| 227004 | 190 x 150 x 17 | ○ weiß / white | |
| 227007 | 270 x 210 x 17 | ● schwarz / black | |
| 227008 | 270 x 210 x 17 | ○ weiß / white | |
| 227009 | 300 x 150 x 17 | ● schwarz / black | |
| 227010 | 300 x 150 x 17 | ○ weiß / white | |
| 227011 | 300 x 190 x 17 | ● schwarz / black | |
| 227012 | 300 x 190 x 17 | ○ weiß / white | |
| 227013 | 350 x 240 x 17 | ● schwarz / black | |
| 227014 | 350 x 240 x 17 | ○ weiß / white | |
| 227015 | 420 x 280 x 17 | ● schwarz / black | |
| 227016 | 420 x 280 x 17 | ○ weiß / white | |
| 227094 | 580 x 195 x 20 | ● schwarz / black | |
| 227095 | 580 x 195 x 20 | ○ weiß / white | |
| 227096 | 600 x 400 x 20 | ● schwarz / black | |
| 227097 | 600 x 400 x 20 | ○ weiß / white | |





| | | |
|----|------------------------------------|--|
| DE | AUSLAGETABLETTS UND AUSLAGESCHALEN |   |
| EN | DISPLAY TRAYS | |
| IT | VASSOI DA PRESENTAZIONE | |
| ES | BANDEJAS DE PRESENTACIÓN | |

Für Metzgertheke / Fleischertheke mit 84 cm Tiefe. Silikonfüße optional.


Alle Artikel aus **Melamin** sind:

- Spülmaschinengeeignet
- Schnitt- und kratzfest, stapelbar
- Temperaturbeständig von -30 °C bis + 70 °C

For counters in butcher shops with 84 cm depth, silicone feet optional

All products made of **melamine** are:

- Dishwasher safe
- Scratch and cut proof, stackable
- Temperature resistant from -30 °C up to + 70 °C

| # | ↔ mm | |  ml |
|--------|-----------------------|-------------------------|--|
| 227130 | 280 x 210 x 22 | ● schwarz / black | 800 |
| 227131 | 280 x 210 x 43 | ● schwarz / black | 2600 |
| 227132 | 280 x 210 x 76 | ● schwarz / black | 2300 |
| 227133 | 420 x 280 x 22 | ● schwarz / black | 1600 |
| 227134 | 420 x 280 x 43 | ● schwarz / black | 3300 |
| 227135 | 420 x 280 x 76 | ● schwarz / black | 5600 |
| 227136 | 280 x 280 x 43 | ● schwarz / black | 1900 |
| 227137 | 280 x 280 x 76 | ● schwarz / black | 3800 |
| 227138 | 280 x 140 x 43 | ● schwarz / black | 900 |
| 227139 | 280 x 140 x 76 | ● schwarz / black | 1500 |
| 227140 | 210 x 140 x 43 | ● schwarz / black | 600 |
| 227141 | 210 x 140 x 76 | ● schwarz / black | 1100 |
| 227142 | Silikonfüße (50 Stk.) | silicone feet (50 pcs.) | |





| | |
|----|-------------------------------|
| DE | AUSSTELLBLECHE / THEKENBLECHE |
| EN | DISPLAY TRAYS |
| IT | VASSOI DA ESPOSIZIONE |
| ES | BANDEJAS PARA EXPOSICIÓN |



Material: Aluminium

Made of aluminium

Ausführung / Type: Pulverbeschichtet, schwarz, 4 Seiten 90° / Powder coated black, 4 sides 90°

| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 154095 | 600 | 200 | 10 |
| 154096 | 600 | 400 | 10 |
| 154098 | 400 | 300 | 10 |
| 154099 | 300 | 200 | 10 |



MIT OFFENEN ECKEN

WITH OPEN EDGES

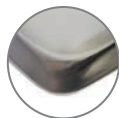
Material: Edelstahl

Made of stainless steel

Ausführung / Type: 4 Seiten 90° / 4 sides 90°



| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 154060 | 600 | 400 | 15 |
| 154061 | 600 | 200 | 15 |



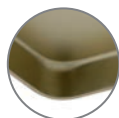
SILBER

SILVER

Material: Aluminium, gebeizt

Made of pickled aluminium

| # | → mm | ↗ mm | ↑ mm |
|--------|------|------|------|
| 154050 | 400 | 600 | 20 |
| 154051 | 320 | 480 | 20 |
| 154052 | 250 | 400 | 20 |
| 154053 | 200 | 600 | 20 |
| 154059 | 200 | 300 | 20 |
| 154054 | 400 | 600 | 10 |
| 154055 | 320 | 480 | 10 |
| 154056 | 250 | 400 | 10 |



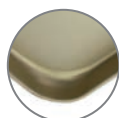
GOLD

GOLD

Material: Aluminium, eloxiert

Made of anodized aluminium

| # | → mm | ↗ mm | ↑ mm |
|--------|------|------|------|
| 154070 | 400 | 600 | 20 |
| 154071 | 320 | 480 | 20 |
| 154072 | 250 | 400 | 20 |
| 154074 | 200 | 600 | 20 |
| 154073 | 400 | 600 | 10 |



CHAMPAGNER

CHAMPAGNE

Material: Aluminium, eloxiert

Made of anodized aluminium

| # | → mm | ↗ mm | ↑ mm |
|--------|------|------|------|
| 154080 | 400 | 600 | 10 |
| 154081 | 320 | 480 | 10 |
| 154082 | 300 | 400 | 10 |
| 154083 | 250 | 400 | 10 |
| 154084 | 200 | 600 | 10 |



| | |
|----|--------------------------|
| DE | AUSLAGETABLETTS |
| EN | DISPLAY TRAYS |
| IT | VASSOI DA PRESENTAZIONE |
| ES | BANDEJAS DE PRESENTACIÓN |



- Material: ABS, schwarz
- Bruchfest, genarbt
 - Randhöhe: 20 mm
 - Abgeklappter Rand: 12 mm
 - Spülmaschinengeeignet
 - Temperaturbeständig bis ca. + 80 °C

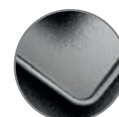
- Made of ABS, black
- Unbreakable, surface grained
 - Border height: 20 mm
 - Curved rim: 12 mm
 - Dishwasher safe
 - Heat resistant up to approx. + 80 °C



| # | ↗ mm | → mm | |
|--------|------|------|--|
| 227640 | 400 | 300 | |

- Genarbt
- Spülmaschinengeeignet
- Temperaturbeständig bis ca. + 80 °C

- Surface grained
- Dishwasher safe
- Heat resistant up to approx. + 80 °C



| # | ↗ mm | → mm | ↑ mm | |
|--------|------|------|------|--|
| 227601 | 400 | 600 | 20 | |
| 227611 | 300 | 400 | 20 | |
| 227621 | 195 | 580 | 20 | |
| 227622 | 300 | 190 | 20 | |

| | |
|----|---|
| DE | KUCHEN- & TORTENPLATTEN / KÖNIGSKUCHENPLATTEN |
| EN | CAKE PLATES |
| IT | PIATTI PER DOLCI |
| ES | SOPORTES PARA TARTAS |



- Material: **Melamin**
- Schnitt- und bruchfest

- Made of **melamine**
- Cut and break proof

| # | | ↔ mm | |
|--------|-----------------|----------------|--|
| 227023 | weiß / white | 400 x 150 x 20 | |
| 227098 | schwarz / black | 400 x 150 x 20 | |



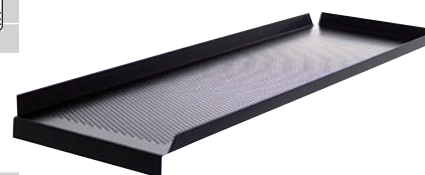
| | |
|----|---------------------------|
| DE | THEKENBLECH / SNACK-BLECH |
| EN | SNACK SALES RACK |
| IT | TEGLIA PER SNACK |
| ES | PORTA BOCADILLOS |



- Material: Aluminium, pulverbeschichtet
- Schwarz
 - Nicht spülmaschinengeeignet

- Made of aluminium, powder coated
- Black
 - Not dishwasher safe

| # | ↔ mm | |
|--------|----------------|--|
| 154089 | 600 x 200 x 20 | |



| | |
|----|------------------------|
| DE | THEKENABTRENNUNG |
| EN | COUNTER SEPARATOR |
| IT | SEPARATORE PER BANCO |
| ES | SEPARADOR DE MOSTRADOR |

Material: Acryl

Made of acrylic

| # | ↔ mm | |
|--------|-----------|--|
| 172700 | 700 x 170 | |
| 172710 | 560 x 170 | |



| | |
|----|-------------------------|
| DE | SERVIERTABLETTS OVAL |
| EN | SERVING TRAYS OVAL |
| IT | VASSOI DA PORTATA OVALI |
| ES | BANDEJAS OVALADAS |

Material: Edelstahl

Made of stainless steel

- **Mit gebördeltem Rand**
- **Hochglanzpoliert**

- **With rolled edge edge**
- **Mirror-polished**



| # | ↔ mm |
|--------|-----------|
| 154040 | 145 x 200 |
| 154041 | 180 x 230 |
| 154042 | 195 x 265 |
| 154043 | 220 x 285 |

Material: Edelstahl

Made of stainless steel

- **Mit gebördeltem Rand**
- **Oberfläche matt**

- **With rolled edge**
- **Matte finish**



| # | ↔ mm |
|--------|-----------|
| 155040 | 145 x 200 |
| 155041 | 180 x 230 |
| 155042 | 195 x 265 |
| 155043 | 220 x 285 |

| | |
|----|-----------------------------------|
| DE | AUSLAGETABLETTS / SERVIERTABLETTS |
| EN | DISPLAY TRAYS |
| IT | VASSOI DA PRESENTAZIONE |
| ES | BANDEJAS DE PRESENTACIÓN |

Material: Edelstahl

Made of stainless steel

- **Mit umgelegtem Rand**
- **Poliert**

- **With beaded edge**
- **Polished**



| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 154021 | 200 | 160 | 12 |
| 154024 | 300 | 160 | 12 |
| 154025 | 310 | 210 | 12 |
| 154026 | 340 | 240 | 12 |
| 154028 | 400 | 300 | 12 |

Material: Edelstahl

Made of stainless steel

- **Mit geradem Rand**
- **Poliert**

- **With plain edge**
- **Polished**



| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 154030 | 195 | 145 | 10 |
| 154031 | 280 | 140 | 10 |
| 154032 | 290 | 185 | 10 |
| 154033 | 320 | 220 | 10 |
| 154034 | 380 | 280 | 10 |

| | | |
|----|---------------------------|-----------|
| DE | TORTENPLATTEN / HALBKREIS | MF |
| EN | CAKE PLATES | |
| IT | ALZATE PER TORTA | |
| ES | SOPORTES PARA TARTAS | |

Tortenplatte-Halbkreis in zwei Farben – aus dickwandigem **Melamin**

- Temperaturbeständig von –30 °C bis +70 °C
- Schnitt- und kratzfest, stapelbar
- Spülmaschinengeeignet
- Mit Silikonfüßen

Cake display in 2 colours: heavy, high quality **melamine**, **semi-circle**

- Temperature resistant –30 °C up to +70 °C
- Scratch and cut proof, stackable
- Dishwasher safe
- Silicone feet included

| # | | ↔ mm / Ø | ↑ mm |
|--------|-------------------|-----------|------|
| 227026 | ○ weiss / white | 160 / 320 | 30 |
| 227126 | ● schwarz / black | 160 / 320 | 30 |



| | | | | |
|----|--|-----------|--|--|
| DE | TORTEN- UND DEKORIERPLATTE, DREHBAR | MF | | |
| EN | TILTING CAKE DECORATING TURNTABLE | | | |
| IT | ALZATA GIREVOLE E INCLINABILE PER DECORARE TORTE | | | |
| ES | SOPORTE GIRATORIO INCLINABLE PARA DECORAR TARTAS | | | |

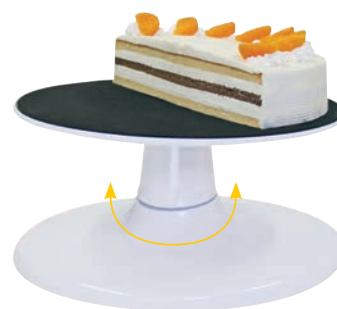
Material: **Melamin**, Kunststoff

- Dreh- und schwenkbar
- Stabile Qualität
- Inkl. Anti-Rutsch-Füßen
- rutschfeste Oberfläche

Made of **melamine**, plastic

- Turnable
- Tilting
- Sturdy
- With anti-slip feet and top

| # | Ø mm | ↑ mm |
|--------|------|------|
| 227220 | 300 | 160 |



drehen / turn



kippen / tilt

| | | | |
|----|----------------------|-----------|--|
| DE | TORTENPLATTEN | MF | |
| EN | CAKE PLATES | | |
| IT | ALZATE PER TORTA | | |
| ES | SOPORTES PARA TARTAS | | |

Material: **Melamin**

- Schnitt- und bruchfest
- Mit Anti-Rutsch-Füßen

Made of **melamine**

- Cut and break proof
- With anti-slip feet

| # | | Ø mm | ↑ mm |
|--------|--|------|------|
| 227028 | weiss, drehbar, mit Fuß / white, turnable, with foot | 320 | 100 |
| 227128 | schwarz, drehbar, mit Fuß / black, turnable, with foot | 320 | 100 |





Art. 154010, 154001, 154002, 154004

| | |
|----|----------------------|
| DE | TORTENPLATTEN |
| EN | CAKE PLATES |
| IT | ALZATE PER TORTA |
| ES | SOPORTES PARA TARTAS |

- Material: Edelstahl
- Poliert,
 - Mit Ringfuß
 - Materialstärke: 1 mm

- Made of stainless steel
- Polished
 - With round foot
 - Thickness: 1 mm

| # | Ø mm | ↑ mm | |
|--------|------|------|--|
| 154010 | 240 | 30 | |
| 154001 | 300 | 30 | |
| 154002 | 330 | 30 | |
| 154004 | 360 | 30 | |

i Andere Größen auf Anfrage. / Other sizes upon request.



Art. 154003

- Material: Edelstahl
- Matt poliert
 - Mit geschlossenem Boden
 - Bodenteil aus einem Stück
 - Materialstärke: 3,2 mm

- Made of stainless steel
- Matte finish, hygienic
 - With closed bottom
 - Closed bottom part
 - Thickness: 3.2 mm

| # | ↑ Ø mm | ↓ Ø mm | ↑ mm | |
|--------|--------|--------|------|--|
| 154003 | 315 | 220 | 35 | |



Art. 227029, 227025, 227027

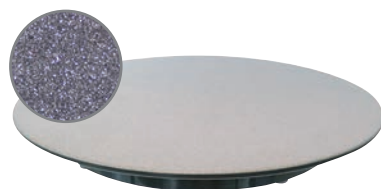
- Material: **Melamin**
- Schnitt- und bruchfest
 - Mit Anti-Rutsch-Füßen

- Made of **melamine**
- Cut and break proof
 - With anti-slip feet

| # | | Ø mm | ↑ mm | |
|--------|-------------------|------|------|--|
| 227029 | ○ weiss / white | 240 | 30 | |
| 227025 | ○ weiss / white | 300 | 30 | |
| 227027 | ○ weiss / white | 320 | 30 | |
| 227129 | ● schwarz / black | 240 | 30 | |
| 227125 | ● schwarz / black | 300 | 30 | |
| 227127 | ● schwarz / black | 320 | 30 | |
| 227229 | ● silber / silver | 240 | 30 | |
| 227225 | ● silber / silver | 300 | 30 | |
| 227227 | ● silber / silver | 320 | 30 | |



Art. 227129, 227125, 227127

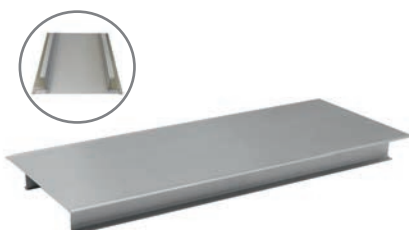


Art. 227229, 227225, 227227

| | |
|----|---------------------------------|
| DE | TORTENPLATTE, RECHTECKIG |
| EN | CAKE PLATE, RECTANGULAR |
| IT | ALZATA RETTANGOLARE PER TORTE |
| ES | SOPORTE RECTANGULAR PARA TARTAS |

- Material: Edelstahl
- Made of stainless steel

| # | ↔ mm | ↑ mm | |
|--------|-----------|------|--|
| 154020 | 395 x 160 | 30 | |



| | |
|----|-----------------------------|
| DE | ABDECKHAUBEN / TORTENHAUBEN |
| EN | PROTECTION COVERS |
| IT | CAMPANE |
| ES | TAPAS PROTECTORAS |

Material: PS
 • Glasklar

Made of PS
 • Crystal clear

| # | Ø mm | ↑ mm |
|--------|------|------|
| 227150 | 300 | 70 |
| 227160 | 300 | 100 |
| 227170 | 335 | 120 |



Material: PE
 • Milchig
 • Unzerbrechlich

Made of PE
 • Translucent
 • Unbreakable

| # | Ø mm | ↑ mm |
|--------|------|------|
| 227031 | 300 | 120 |



Material: PP, milchig
 • Unzerbrechlich

Made of PP, translucent
 • Unbreakable

| # | Ø mm | ↑ mm |
|--------|------|------|
| 227037 | 300 | 110 |

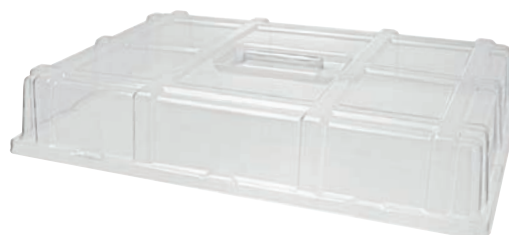


Anwendungsbeispiel /
Application example

Material: PET
 • Stärke: 1 mm
 • Für Bleche 400 x 600 mm
 • Stapelbar

Made of PET
 • Thickness: 1 mm
 • For trays 400 x 600 mm
 • Stackable

| # | ↔ mm |
|--------|-----------------|
| 227180 | 620 x 425 x 105 |



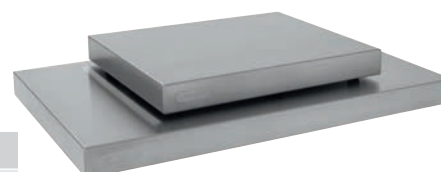
| | |
|----|-----------------------|
| DE | KÜHLPLATTEN |
| EN | COOLING TRAYS |
| IT | VASSOI REFRIGERATI |
| ES | BANDEJAS REFRIGERADAS |



Material: Edelstahl
 • Integrierte Kühlelemente fest verschlossen
 • Bei -20° ca. 4 Stunden gefrieren

Made of stainless steel
 • Integrated cooling elements firmly closed
 • Freeze at -20° for approx. 4 hours

| # | | ↗ mm | → mm | ↑ mm |
|--------|--------|------|------|------|
| 281020 | GN 1/1 | 530 | 325 | 45 |
| 281021 | GN 1/2 | 325 | 265 | 45 |





| | |
|----|--|
| DE | FETTPAPIERHALTER |
| EN | DISPENSERS FOR GREASE-PROOF PAPERS |
| IT | DISPENSER PER CARTA RESISTENTE AI GRASSI |
| ES | DISPENSADOR DE PAPEL MANTEQUILLA |

Material: Acryl, transparent
 • Selbstklemmend

Made of acryl, transparent
 • Self-mounting

| # | | ↔ mm | |
|--------|---|----------------|--|
| 172000 | zur Ablage von DIN A 6-Papieren / storage and dispensing of paper sheets (ca. 125 x 187 mm) | 130 x 190 x 65 | |
| 172001 | zur Ablage von DIN A 6-Papieren / storage and dispensing of paper sheets (ca. 125 x 187 mm) | 190 x 135 x 65 | |
| 172002 | zur Ablage von DIN A 5-Papieren / storage and dispensing of paper sheets (ca. 187 x 250 mm) | 255 x 185 x 65 | |
| 172003 | zur Ablage von DIN A 4-Papieren / storage and dispensing of paper sheets (ca. 250 x 375 mm) | 380 x 260 x 65 | |



| | |
|----|---|
| DE | SAHNE-ABDECKPAPIERE "PERGAMYN" |
| EN | CREAM COVERS "GLASSINE" |
| IT | FOGLIETTI SEPARATORI PER ALIMENTI "PERGAMINO" |
| ES | HOJAS SEPARADORAS PARA REPOSTERÍA "PERGAMINO" |

Pergamyn
 • Flächengewicht 40 g/m²
 • Im Spenderkarton

Made of high-quality glassine
 • Grammage 40 g/m²
 • Packed in dispenser boxes

| # | ↗ mm | → mm | | 🛒 kg |
|--------|------|------|------|------|
| 113010 | 120 | 180 | 1/32 | 1 |
| 113011 | 180 | 250 | 1/16 | 1 |
| 113020 | 120 | 180 | 1/32 | 5 |
| 113022 | 250 | 370 | 1/8 | 5 |



| | |
|----|--|
| DE | PRÄSENTIER-STÄNDER / SCHNITTKUCHENBRÜCKE |
| EN | DISPLAY RISER FOR SLICED CAKES |
| IT | ALZATA ESPOSITORE PER TORTE A FETTE |
| ES | SOPORTE PARA REBANADAS DE PASTELES |

Material: Acryl, transparent

Made of acrylic, transparent

| # | für / for | → mm | ↑ mm | ↓ mm |
|--------|-----------------|------|------|------|
| 227575 | 995810 + 997810 | 106 | 80 | 70 |
| 227576 | 995820 + 997820 | 206 | 80 | 70 |

| | | |
|----|-------------------------------------|---|
| DE | RAHMEN FÜR SCHNITTKUCHENBLECH | NICHT zum Backen geeignet! NOT for baking! |
| EN | FRAME FOR CAKE DISPLAY SHEET | |
| IT | BASE PER TEGLIE PORTA TORTE | |
| ES | CONTENEDORES DE BANDEJAS PARA TORTA | |

Material: PS, schwarz
 • Genarbt
 • Eine kurze Seite offen

Made of PS, black
 • Surface grained
 • One short side open

| # | für / for | → mm | ↑ mm | ↓ mm |
|--------|-----------------|------|------|------|
| 227577 | 995810 + 997810 | 115 | 55 | 590 |
| 227578 | 995820 + 997820 | 215 | 55 | 590 |



| | |
|----|--|
| DE | SAHNE-ABDECKPAPIERE "ZELLGLAS" |
| EN | CREAM COVERS "CELLOPHANE" |
| IT | FOGLIETTI SEPARATORI PER ALIMENTI "CELLOFAN" |
| ES | HOJAS SEPARADORAS PARA REPOSTERÍA "CELOFÁN" |

Zellglas, transparent
 • Flächengewicht 35 g/m²

Made of cellophane, transparent
 • Grammage 35 g/m²

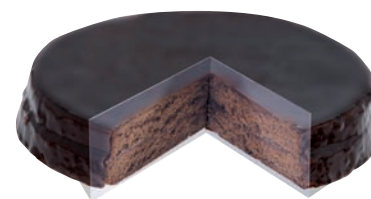


| # | ↗ mm | → mm | | 🛒 kg |
|--------|------|------|------|------|
| 114001 | 120 | 180 | 1/32 | 5 |
| 114002 | 180 | 250 | 1/16 | 5 |
| 114003 | 240 | 360 | 1/8 | 5 |

| | |
|----|---|
| DE | TORTENSCHUTZ TS PLAST 1 + 2 GES. GESCH. |
| EN | CAKE PROTECTION TS PLAST 1 + 2 PAT. |
| IT | PROTEZIONE PER TORTA TS PLAST 1 + 2 |
| ES | PROTECCIÓN PARA TORTA TS PLAST 1 + 2 |

Material: HPVC glasklar
 • Bewahrt den Torten-Anschnitt vor Austrocknung und schützt das Aroma

Made of HPVC, transparent
 • Protects the aroma by preventing the desiccation of the sliced cake



| # | | 🛒 |
|--------|---|------------------|
| 113500 | Set besteht aus je 25 linken und rechten Teilen Set consisting of 25 left and right pieces | 1 Set = 50 Stück |

ⓘ TS Plast 1 und 2 reinigt man mit lauwarmem Wasser (bis zu 50 °C) unter Zugabe eines beliebigen Spülmittels / cleaning of TS Plast 1+2 with warm water (max. 50 °C) and standard washing-up liquid

| | |
|----|-----------------------------------|
| DE | KUNSTSTOFF-BAND / TORTENRANDFOLIE |
| EN | PLASTIC RIBBONS |
| IT | NASTRI DI PLASTICA |
| ES | CINTAS DE PLÁSTICO |

| # | ↑ mm | ↗ m | μ |
|----------|------|-----|----|
| 114026** | 40 | 300 | 37 |
| 114030** | 60 | 300 | 37 |
| 114050* | 25 | 200 | 80 |
| 114051* | 30 | 200 | 80 |
| 114052* | 35 | 200 | 80 |
| 114053* | 40 | 200 | 80 |
| 114054* | 45 | 200 | 80 |
| 114055* | 50 | 200 | 80 |
| 114056* | 55 | 200 | 80 |
| 114057* | 60 | 200 | 80 |




| # | ↑ mm | ↗ mm | μ | 🛒 |
|----------|------|------|----|--------|
| 114021** | 60 | 300 | 50 | 1000 |
| 114022** | 40 | 240 | 50 | 1000 |
| 114023** | 30 | 240 | 50 | 1000 |
| 114024** | 25 | 150 | 50 | 1000 |
| 114060* | 400 | 600 | 80 | 1 Pkg. |
| 114061* | 300 | 300 | 80 | 1 Pkg. |



* Material: PVC, glasklar
 ** Material: HPVC, glasklar

* Made of PVC, crystal clear
 ** Made of HPVC, crystal clear



| | | |
|----|--|---|
| DE | SNACK-VERKAUFSSTÄNDER / SNACKWELLEN – WELLENFORM |  |
| EN | SNACK SALES RACKS – WAVY | |
| IT | PORTA SNACK | |
| ES | PORTA BOCADILLOS | |

WELLENFORM

Material: ABS, schwarz

- Bruchfest, genarbt
- Spülmaschinengeeignet
- Temperaturbeständig bis ca. + 80 °C

Optimal für # 227621

WAVY

Made of ABS, black

- Unbreakable, surface grained
- Dishwasher safe
- Heat resistant up to approx. + 80 °C

Ideal for # 227621

| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 227651 | 560 | 85 | 58 | 6 | |
| 227650 | 560 | 168 | 58 | 6 | |



Material: PS

- Matt-schwarz

Made of PS

- Matt black

| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 227552 | 530 | 85 | 45 | 6 | |




Material: Acryl

- Transparent

Made of acryl

- Transparent

| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 172500 | 580 | 85 | 45 | 6 | |
| 172510 | 580 | 170 | 45 | 6 | |




Material: Kunststoff

- Spülmaschinengeeignet

Made of plastic

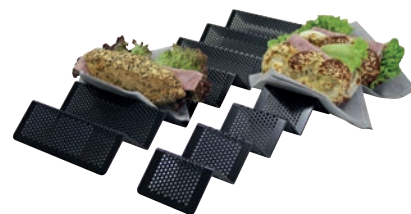
- Dishwasher safe

| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 227550 | 600 | 195 | 70 | 6 | |
| 227551 | 290 | 190 | 60 | 3 | |

| | |
|----|--|
| DE | SNACK-VERKAUFSSTÄNDER / SNACKWELLEN – WELLENFORM |
| EN | SNACK SALES RACKS – WAVY |
| IT | PORTA SNACK |
| ES | PORTA BOCADILLOS |

Material: Aluminium, schwarz
 • Pulverbeschichtet,
 • Nicht spülmaschinengeeignet

Made of aluminium, black,
 • Powder coated
 • Not dishwasher proof



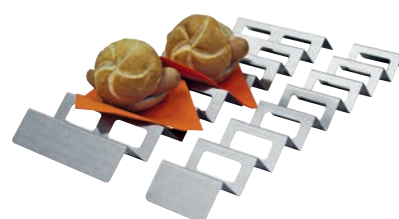
| # | ↗ mm | → mm | ↑ mm | ≡ | |
|--------|------|------|------|---|--|
| 154090 | 580 | 85 | 40 | 6 | |
| 154091 | 580 | 170 | 40 | 6 | |

Material: Edelstahl
 • Spülmaschinengeeignet

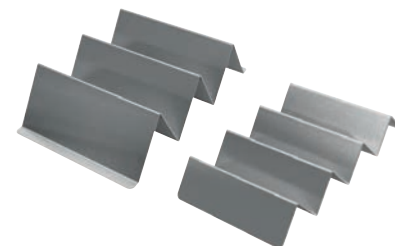
Made of stainless steel
 • Dishwasher safe



| # | ↗ mm | → mm | ↑ mm | ≡ | |
|--------|------|------|------|---|--|
| 154065 | 370 | 85 | 35 | 4 | |
| 154066 | 370 | 175 | 35 | 4 | |
| 154093 | 560 | 85 | 35 | 7 | |
| 154094 | 560 | 175 | 35 | 7 | |



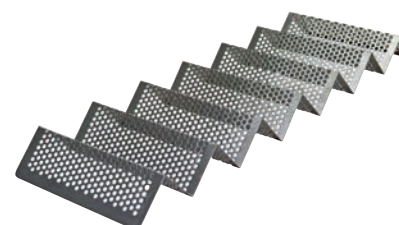
| # | ↗ mm | → mm | ↑ mm | ≡ | |
|--------|------|------|------|---|--|
| 154011 | 320 | 200 | 80 | 2 | |
| 154012 | 280 | 170 | 45 | 3 | |



Material: Edelstahl, gelocht
 • Spülmaschinengeeignet

Made of stainless steel, perforated
 • Dishwasher safe

| # | ↗ mm | → mm | ↑ mm | ≡ | |
|--------|------|------|------|---|--|
| 154037 | 560 | 175 | 37 | 6 | |



| | |
|----|-------------|
| DE | WRAP-HALTER |
| EN | WRAP HOLDER |
| IT | PORTA WRAPS |
| ES | PORTA WRAPS |

Material: Edelstahl

Made of stainless steel

| # | ↗ mm | → mm | ↑ mm | |
|--------|------|------|------|--|
| 172530 | 600 | 67 | 40 | |



Material: Acryl
 • Transparent
 • Mit Boden
 • Zur Präsentation von 12 Wraps
 • Lochdurchmesser 70 mm

Made of acryl
 • Transparent
 • With bottom
 • For the presentation of 12 wraps
 • Diameter of holes 70 mm

| # | ↗ mm | → mm | ↑ mm | |
|--------|------|------|------|--|
| 172520 | 560 | 195 | 50 | |





| | |
|----|---------------------|
| DE | TORTENHEBER |
| EN | CAKE SERVERS |
| IT | PALETTE PER TORTA |
| ES | PALETAS PARA TORTAS |

Material: Edelstahl

Made of stainless steel

| # | | ↕ mm | ↗ mm | |
|--------|---|----------|--------|--|
| 199030 | aus einem Stück, schwere Qualität / in one piece, heavy quality | 128 x 55 | 275 | |
| 199035 | aus einem Stück, rechteckig / in one piece, rectangular | 120 x 60 | 240 | |
| 199036 | aus einem Stück, mit Spitze / in one piece, pointed | 120 x 55 | 240 | |
| 149900 | poliert / polished | | Ø: 280 | |



| | |
|----|---------------------|
| DE | TORTENHEBER |
| EN | CAKE SERVERS |
| IT | PALETTE PER TORTA |
| ES | PALETAS PARA TORTAS |

Material: Edelstahl

Made of stainless steel

- Kunststoffgriff, schwarz

- Plastic handle, black

| # | | ↕ mm | ↗ mm | |
|--------|----------------|----------|------|--|
| 199038 | stumpf / blunt | 105 x 63 | 275 | |
| 199039 | Welle / Wave | 105 x 63 | 275 | |



| | |
|----|--------|
| DE | ZANGEN |
| EN | TONGS |
| IT | PINZE |
| ES | PINZAS |

Material: Edelstahl, aus einem Stück

Made of stainless steel, in one piece

| # | | ↔ mm | |
|--------|---|---------------|--|
| 171000 | Gebäckzange, offen / pastry tongs, open | 190 x 36 | |
| 171001 | Gebäckzange, offen / pastry tongs, open | 185 x 34 | |
| 171002 | Gebäckzange, offen / pastry tongs, open | 180 x 36 | |
| 171003 | Gebäckzange, offen / pastry tongs, open | 190 x 56 | |
| 171004 | Tortenzange / cake tongs | 230 x 20 x 53 | |
| 171005 | Konfektzange, offen / confectionery tongs, open | 145 x 21 | |

| | |
|----|--------------------|
| DE | NUDELZANGEN |
| EN | PASTA TONGS |
| IT | PINZE PER LA PASTA |
| ES | PINZAS PARA PASTA |

- Material: Edelstahl
- Poliert
 - Aus einem Stück

- Made of stainless steel
- Polished
 - In one piece

| # | ↗ mm | ↔ mm | |
|--------|------|---------|--|
| 171100 | 205 | 80 x 35 | |



| | |
|----|----------------------|
| DE | SALATZANGEN |
| EN | SALAD TONGS |
| IT | PINZE PER INSALATA |
| ES | PINZAS PARA ENSALADA |

- Material: Edelstahl
- Poliert
 - Aus einem Stück

- Made of stainless steel
- Polished
 - In one piece

| # | ↗ mm | ↔ mm | |
|--------|------|---------|--|
| 171101 | 240 | 75 x 50 | |



| | |
|----|------------------|
| DE | UNIVERSALZANGEN |
| EN | CATERING TONGS |
| IT | PINZA UNIVERSALE |
| ES | PINZA UNIVERSAL |

- Material: Edelstahl
- Poliert
 - Aus einem Stück

- Made of stainless steel
- Polished
 - In one piece

| # | ↗ mm | ↔ mm | |
|--------|------|---------|--|
| 171103 | 210 | 50 x 38 | |
| 171104 | 215 | 68 x 48 | |
| 171105 | 210 | 50 x 38 | |



| | |
|----|------------------------|
| DE | SANDWICH ZANGEN |
| EN | SANDWICH TONGS |
| IT | PINZE PER PANINI |
| ES | PINZAS PARA SANDWICHES |

- Material: Edelstahl
- Poliert
 - Aus einem Stück

- Made of stainless steel
- Polished
 - In one piece

| # | ↗ mm | ↔ mm | |
|--------|------|---------|--|
| 171106 | 190 | 75 x 32 | |





| | |
|----|----------------|
| DE | VORLEGEBESTECK |
| EN | CUTLERY |
| IT | UTENSILI |
| ES | CUBERTERÍA |

Material: Edelstahl

- Poliert
- Fugenlos

Made of stainless steel

- Polished
- Seamless

| # | | ↗ mm | ↔ mm / Ø | 🍷 ml | |
|--------|---|------|----------|------|--|
| 175000 | Saucenlöffel / Spoon | 315 | 60 x 80 | | |
| 175001 | Schaumlöffel / Skimmer | 315 | 85 | | |
| 175002 | Pfannenwender / Spatula | 375 | 72 x 90 | | |
| 175003 | Pfannenwender, geschlitzt / Spatula slotted | 375 | 72 x 90 | | |
| 175004 | Schöpfkelle / Ladle | 340 | 85 | 30 | |
| 175005 | Saucenlöffel / Sauce ladle | 270 | 60 | 100 | |
| 175006 | Servierlöffel / Spoon | 340 | 60 x 90 | | |
| 175007 | Servierlöffel gelocht / Spoon perforated | 340 | 60 x 90 | | |



| | |
|----|---------------------|
| DE | SAUCENLÖFFEL |
| EN | SPOON, CROSSWISE |
| IT | CUCCHIAIONE OBLIQUO |
| ES | CUCHARÓN OBLIQUO |

- Material: Edelstahl
- Fugenlos
 - Materialstärke: 3 mm

- Made of stainless steel
- Seamless
 - Thickness: 3 mm

| # | ↗ mm | |
|--------|------|--|
| 177020 | 330 | |
| 177021 | 450 | |
| 177022 | 480 | |



| | |
|----|-------------------------|
| DE | SPAGHETTILÖFFEL |
| EN | SPAGHETTI SPOON |
| IT | CUCCHIAIO PER SPAGHETTI |
| ES | TENEDOR ESPAGUETTIS |

- Material: Edelstahl
- Fugenlos
 - Materialstärke: 3 mm

- Made of stainless steel
- Seamless
 - Thickness: 3 mm

| # | ↗ mm | Ø mm | |
|--------|-----------|---------|--|
| 177060 | 395 / 300 | 95 x 85 | |

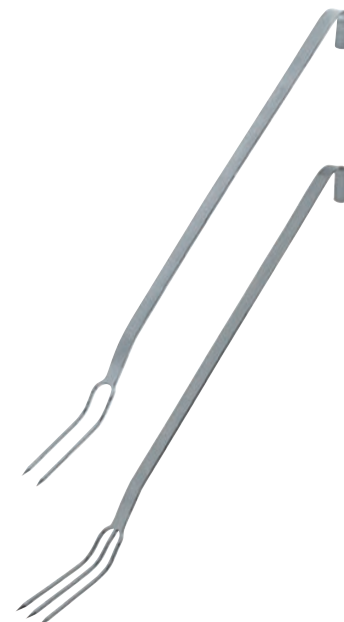


| | |
|----|--------------|
| DE | FLEISCHGABEL |
| EN | MEAT FORK |
| IT | FORCHETTONE |
| ES | TENEDOR |

- Material: Edelstahl
- Fugenlos
 - Materialstärke: 3 mm

- Made of stainless steel
- Seamless
 - Thickness: 3 mm

| # | Zacken / Prongs | ↗ mm | ↔ mm | |
|--------|-----------------|-----------|----------|--|
| 177002 | 2 | 560 / 430 | 125 x 30 | |
| 177003 | 3 | 560 / 430 | 125 x 40 | |





| | |
|----|--------------|
| DE | SCHÖPFKELLEN |
| EN | LADLE |
| IT | MESTOLO |
| ES | CACILO |

Material: Edelstahl
 • Fugenlos
 • Materialstärke: 3 mm

Made of stainless steel
 • Seamless
 • Thickness: 3 mm

| # | ↗ mm | Ø mm | ∅ l |
|--------|------|------|-------|
| 175030 | 300 | 65 | 0,07 |
| 175032 | 320 | 80 | 0,125 |
| 175033 | 330 | 90 | 0,2 |
| 175037 | 370 | 100 | 0,25 |
| 175040 | 400 | 110 | 0,33 |
| 175043 | 430 | 120 | 0,5 |
| 175044 | 440 | 140 | 0,75 |
| 175047 | 470 | 160 | 1,0 |



| | |
|----|--------------|
| DE | SCHAUMLÖFFEL |
| EN | SKIMMER |
| IT | SCHIUMAROLA |
| ES | ESPUMADERA |

Material: Edelstahl, 3 mm
 • Fugenlos
 • Gelocht
 • Breiter und flacher Boden
 • Materialstärke: 3 mm

Made of stainless steel, 3 mm
 • Seamless
 • Perforated
 • Wide and flat bottom
 • Thickness: 3 mm

| # | ↗ mm | Ø mm |
|--------|------|------|
| 176080 | 290 | 80 |
| 176100 | 320 | 100 |
| 176120 | 350 | 120 |
| 176140 | 380 | 140 |
| 176160 | 410 | 160 |
| 176180 | 430 | 180 |



| | |
|----|---------------------|
| DE | FRITTIERSCHAUFEL |
| EN | WIRE SKIMMER |
| IT | SCHIUMAROLA A FILO |
| ES | ESPUMADERAS A MALLA |

Material: Edelstahl
 • Verstärkter Drahtgriff

Made of stainless steel
 • Reinforced wire handle

| # | ↗ mm | Ø mm |
|--------|------|------|
| 178000 | 480 | 160 |
| 178001 | 560 | 180 |
| 178002 | 560 | 200 |
| 178003 | 640 | 220 |
| 178004 | 640 | 240 |
| 178005 | 650 | 260 |

| | |
|----|---------------|
| DE | SERVIERLÖFFEL |
| EN | SERVING SPOON |
| IT | CUCCHIAIONI |
| ES | CUCHARÓN |

- Material: Edelstahl
- Fugenlos
 - Materialstärke: 3 mm

- Made of stainless steel
- Seamless
 - Thickness: 3 mm

| # | ↗ mm | ↔ mm | |
|--------|------|------|--|
| 177040 | 330 | | |
| 177041 | 450 | | |
| 177042 | 480 | | |

| | | | |
|--------|-----------|---------|--|
| 177050 | 460 / 380 | 95 x 70 | |
|--------|-----------|---------|--|



| | |
|----|----------------------------|
| DE | SERVIERLÖFFEL – GELOCHT |
| EN | SERVING SPOON – PERFORATED |
| IT | CUCCHIAIONI |
| ES | CUCHARÓN |

- Material: Edelstahl
- Fugenlos
 - Gelocht
 - Materialstärke: 3 mm

- Made of stainless steel
- Seamless
 - Perforated
 - Thickness: 3 mm

| # | ↗ mm | | |
|--------|------|--|--|
| 177030 | 330 | | |
| 177031 | 450 | | |
| 177032 | 480 | | |



| | |
|----|---------------|
| DE | PFANNENWENDER |
| EN | SPATULA |
| IT | PALETTA |
| ES | ESPÁTULA |

- Material: Edelstahl
- Fugenlos
 - Materialstärke: 3 mm

- Made of stainless steel
- Seamless
 - Thickness: 3 mm

| # | | ↗ mm | |
|--------|----------------------|------|--|
| 177010 | geschlossen / closed | 380 | |

| | | | |
|--------|----------------------|-----|--|
| 177011 | geschlitzt / slotted | 380 | |
|--------|----------------------|-----|--|





| | |
|----|--|
| DE | BREZEL- ODER WURSTSTÄNDER |
| EN | PRETZEL / SAUSAGE STAND |
| IT | SUPPORTO PER BREZEL O SALAMINI |
| ES | SOPORTE PARA PRETZEL O SALCHICHASAUCISSONS |



- Material: Edelstahl, matt
- Stabile Ausführung
 - 8-armig
 - Ideal für Brezeln oder Würste
 - Einfache Selbstmontage

- Made of stainless steel, satin finish
- Sturdy
 - 8-armed
 - Ideal for pretzels or sausages
 - Simple self-assembly

| # | ↑ mm | Ø mm | |
|--------|------|------|--|
| 154812 | 500 | 210 | |



- Material: Holz
- Stabile Ausführung
 - 6-armig
 - Ideal für Brezeln oder Würste

- Made of wood
- Sturdy
 - 6-armed
 - Ideal for pretzels or sausages

| # | ↑ mm | Ø mm | |
|--------|------|------|--|
| 120640 | 500 | 275 | |



| | |
|----|-----------------------|
| DE | SPUCK- UND NIESSCHUTZ |
| EN | PROTECTION |
| IT | PROTEZIONE |
| ES | PROTECCIÓN |

Material: Acryl

Made of acrylic

| # | ↑ mm | Ø mm | |
|--------|------|------|--|
| 172401 | 500 | 370 | |



| | |
|----|-----------------------------------|
| DE | ZUTATENBEHÄLTER / VORRATSBEHÄLTER |
| EN | FOOD STORAGE CONTAINERS WITH LIID |
| IT | CONTENITORI CON COPERCHIO |
| ES | CONTENEDORES CON TAPA |



- Material: PP
- Mit Klappdeckel (PC)
 - Spülmaschinengeeignet

- Made of PP
- With lid (PC)
 - Dishwasher proof

| # | ↔ mm | l | |
|--------|----------------|----------|--|
| 230150 | 500 x 160 x 95 | 4 x 0,7 | |
| 230160 | 500 x 160 x 95 | 6 x 0,45 | |

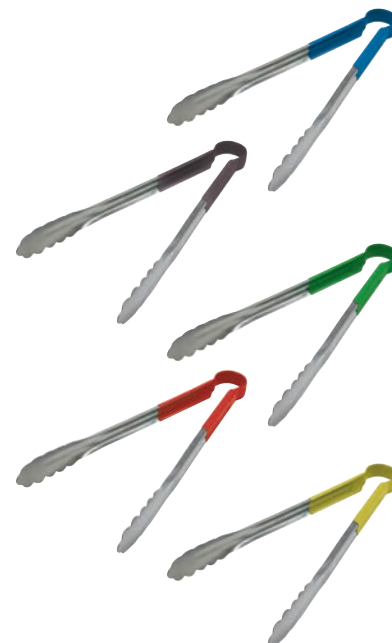


| | |
|----|---------------------|
| DE | ALLZWECKZANGEN |
| EN | MULTI PURPOSE TONGS |
| IT | PINZE MULTIUSO |
| ES | PINZAS MULTIUSOS |

- Material: Edelstahl
- Griff Kunststoff
 - Schwere Qualität

- Made of stainless steel
- Plastic handle
 - Heavy quality

| # | | ↗ mm | |
|--------|-----------------|------|--|
| 171060 | ● schwarz/black | 300 | |
| 171061 | ● rot/red | 300 | |
| 171062 | ● blau/blue | 300 | |
| 171063 | ● grün/green | 300 | |
| 171064 | ● gelb/yellow | 300 | |



| | |
|----|---------------------|
| DE | ALLZWECKZANGEN |
| EN | MULTI PURPOSE TONGS |
| IT | PINZE MULTIUSO |
| ES | PINZAS MULTIUSOS |

- Material: Edelstahl
- Griff Kunststoff schwarz
 - Schwere Qualität

- Made of stainless steel
- Black plastic handle
 - Heavy quality

| # | | ↗ mm | |
|--------|-----------------|------|--|
| 171040 | ● schwarz/black | 230 | |
| 171041 | ● schwarz/black | 300 | |
| 171042 | ● schwarz/black | 400 | |



- Material: Edelstahl
- Griff und Blatt aus Silikon
 - Mit Verschließmechanismus und Aufhänge-Öse
 - Schwere Qualität

- Made of stainless steel
- Handle and blade made of silicone
 - With closing mechanism and suspension eyelet
 - Heavy quality

| # | | ↗ mm | |
|--------|-----------------|------|--|
| 171050 | ● schwarz/black | 230 | |
| 171051 | ● schwarz/black | 300 | |
| 171052 | ● schwarz/black | 400 | |

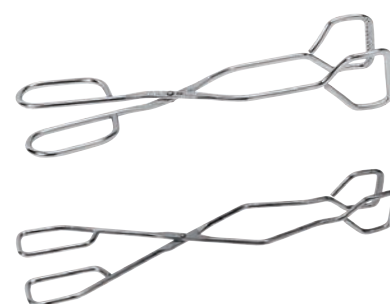


| | |
|----|----------------------|
| DE | GRILL-/SERVIERZANGEN |
| EN | GRILL /SERVING TONGS |
| IT | PINZE PER BARBECUE |
| ES | PINZAS PARA BARBACOA |

Material: Edelstahl

Made of stainless steel

| # | | ↗ mm | |
|--------|--|------|--|
| 172415 | | 220 | |
| 172416 | | 320 | |





| | |
|----|--------------------|
| DE | WINKELPALETTEN |
| EN | ANGULAR SPATULAS |
| IT | SPATOLE ANGOLARI |
| ES | ESPÁTULAS CURVADAS |

Material: Aluminium

Made of aluminium

| # | ↖ mm | → mm | |
|--------|-----------|------|--|
| 227214 | 175 / 310 | 35 | |



| | |
|----|------------------------|
| DE | WURSTZANGEN |
| EN | SAUSAGE TONGS |
| IT | PINZE PER SALSICCE |
| ES | PINZAS PARA SALCHICHAS |

Material: Edelstahl

Made of stainless steel

- Aus einem Stück
- Greifende gewellt

- Seamless
- Griffend wavy

| # | | ↔ mm | |
|--------|-------------------|---------------|--|
| 172413 | gebogen / bended | 339 x 50 x 60 | |
| 172414 | gerade / straight | 354 x 68 x 24 | |



| | |
|----|-------------------------|
| DE | PINZETTEN ZANGEN |
| EN | PRECISION TWEEZER TONGS |
| IT | PINZE DI PRECISIONE |
| ES | PINZAS DE PRECISIÓN |

Material: Edelstahl

Made of stainless steel

| # | | ↔ mm | |
|--------|-------------------|------|--|
| 171020 | gerade / straight | 200 | |
| 171030 | gebogen / bended | 200 | |



Material: PPA, schwarz

Made of PPA, black

- Hitzebeständig bis + 220 °C

- Heat resistant up to + 220 °C

| # | | ↔ mm | |
|--------|---------------------|----------|--|
| 172370 | Pinzette / tweezers | 305 x 18 | |



| | |
|----|----------------------|
| DE | THEKENPRÄSENTER |
| EN | SHOWCASES |
| IT | ESPOSITORI DA BANCO |
| ES | VITRINAS EXPOSITORAS |

Material: PC

Made of PC

- Transparent
- 2-teilig

- Transparent
- 2 pieces

| # | ↗ mm | → mm | ↑ mm | |
|--------|------|------|------|--|
| 172670 | 430 | 280 | 140 | |

| | |
|----|----------------------|
| DE | THEKENAUFSTELLER |
| EN | SHOWCASES |
| IT | VETRINE DA BANCO |
| ES | VITRINAS EXPOSITORAS |

Material: Acryl

- Mit 3 Auslagetabletts aus PC
- Mit hochklappbarem Entnahmedeckel

Made of acrylic

- With 3 trays made of PC
- With removable flip lid

| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 172630 | 340 | 250 | 340 |



Material: Acryl

Made of acrylic

| # | | ↔ mm |
|--------|---|-----------------|
| 172600 | für 1 Blech 200 x 600 mm / for 1 tray 200 x 600 mm | 635 x 260 x 200 |
| 172610 | für 2 Bleche 200 x 600 mm / for 2 trays 200 x 600 mm | 635 x 260 x 400 |



| | |
|----|--|
| DE | THEKENAUFSTELLER FÜR HYGIENISCHEN SCHUTZ / SPUCKSCHUTZ |
| GB | COUNTER SHOWCASE WITH SNEEZE GUARD |
| IT | PARAFIATO DA BANCO CON MENSOLA |
| ES | VITRINA MAMPARA PARA BARRA DE PROTECCION HIGIÉNICA |

Material: Acryl, farblos

- Gebogene Form
- Materialstärke: 4 mm

Made of acrylic

- Bent shape
- Thickness: 4 mm

| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 172431 | 600 | 220 | 200 |
| 172432 | 540 | 220 | 200 |



Material: Acryl

- Für Tablett und Bleche
200 x 600 mm + 400 x 600 mm

Made of acrylic

- For trays 200 x 600 mm
+ 400 x 600 mm

| # | ↗ mm | → mm | ↑ mm |
|--------|------|------|------|
| 172430 | 610 | 290 | 300 |





| | |
|----|-------------------------|
| DE | TORTENEINTEILER |
| EN | TART MARKERS |
| IT | SEGNAPORZIONI PER TORTE |
| ES | MARCADOR DE PASTELES |

EINSEITIG

Material: Edelstahl

- Sehr stabile Ausführung

ONE-SIDED

Made of stainless steel

- Very strong

| # | Teilungen / pieces | Ø mm | ↑ mm |
|--------|--------------------|------|------|
| 120108 | 8 | 330 | 28 |
| 120110 | 10 | 330 | 28 |
| 120112 | 12 | 330 | 28 |
| 120114 | 14 | 330 | 28 |
| 120116 | 16 | 330 | 28 |
| 120118 | 18 | 330 | 28 |

DOPPELSEITIG

Material: Edelstahl

- Sehr stabile Ausführung
- Mit 2 Handgriffen

DOUBLE-SIDED

Made of stainless steel

- Very strong quality
- With 2 grips



| # | Teilungen / pieces | Ø mm | ↑ mm |
|--------|--------------------|------|------|
| 120190 | 8/12 | 330 | 53 |
| 120191 | 10/12 | 330 | 53 |
| 120192 | 10/14 | 330 | 53 |
| 120193 | 10/16 | 330 | 53 |
| 120194 | 12/14 | 330 | 53 |
| 120195 | 12/16 | 330 | 53 |

EINSEITIG

Material: PP, elfenbein

- Mit 2 Handgriffen

ONE-SIDED

Made of PP, ivory

- With 2 grips



| # | Teilungen / pieces | Ø mm |
|--------|--------------------|------|
| 220108 | 8 | 265 |
| 220110 | 10 | 265 |
| 220112 | 12 | 265 |
| 220114 | 14 | 265 |
| 220116 | 16 | 265 |
| 220118 | 18 | 265 |
| 220119 | 20 | 265 |

DOPPELSEITIG

Material: PP, elfenbein

- Mit 2 Handgriffen

DOUBLE-SIDED

Made of PP, ivory

- With 2 grips

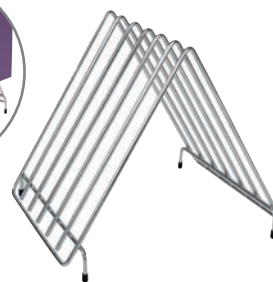
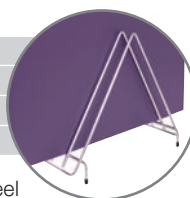


| # | Teilungen / pieces | Ø mm |
|--------|--------------------|------|
| 220128 | 8/12 | 265 |
| 220120 | 12/16 | 265 |
| 220122 | 14/16 | 265 |
| 220124 | 12/18 | 265 |
| 220126 | 14/18 | 265 |

| | |
|----|---------------------------------------|
| DE | ABTROPFSTÄNDER FÜR 6 SCHNEIDEBRETTER |
| EN | DRAINING RACK FOR 6 CUTTING BOARDS |
| IT | SCOLAPIATTI PER 6 TAGLIERI |
| ES | ESCURREPLATOS PARA 6 TABLAS DE CORTAR |

Material: Chromnickelstahl, rostfrei

Made of stainless chrome-nickel steel



| # | ↔ mm | |
|--------|-----------------|--|
| 228340 | 270 x 270 x 270 | |

| | |
|----|--|
| DE | MESSER-ABSTREIFBEHÄLTER – EINBAUGERÄT |
| EN | KNIFE CLEANER – FOR HANGING INTO COUNTERS |
| IT | PULISCI COLTELLI – DA INCASSO |
| ES | CONTENEDOR DE LIMPIEZA CUCHILLOSS – EMPOTRABLE |

Material: Edelstahl

Made of stainless steel

- Mit Außen- und Innenbehälter
- Der Innenbehälter wird zum Wasserwechsel herausgenommen
- Mit Schlitzdeckel
- Umlaufender Rand 10 mm
- Unbeheizt

- With outer and inner container
- The inner container can be removed for water exchange
- With slot cover
- Circulatory edge 10 mm
- Without heating

| # | ↑ mm | Ø mm | ↔ mm |
|--------|------|------|------|
| 270003 | 180 | 100 | 125 |



| | |
|----|---|
| DE | MESSER-ABSTREIFBEHÄLTER – STANDGERÄT |
| EN | STANDING KNIFE CLEANER – WITH SOCKET |
| IT | PULISCI COLTELLI – DA BANCO |
| ES | CONTENEDOR DE LIMPIEZA CUCHILLOSS – PARA MESA |

Material: Edelstahl

Made of stainless steel

- Mit Schlitzdeckel
- Unbeheizt

- With slot cover
- Without heating

| # | ↑ mm | Ø mm | ↔ mm |
|--------|------|------|------|
| 270000 | 180 | 100 | 130 |



| | |
|----|---|
| DE | MESSER-ABSTREIFBEHÄLTER – WANDGERÄT |
| EN | KNIFE CLEANER – FOR WALL-MOUNTING |
| IT | PULISCI COLTELLI – DA MURO |
| ES | CONTENEDOR DE LIMPIEZA CUCHILLOSS – PARA MURO |

Material: Edelstahl

Made of stainless steel

- Mit Außen- und Innenbehälter
- Der Innenbehälter wird zum Wasserwechsel herausgenommen
- Mit Schlitzdeckel
- Umlaufender Rand 10 mm
- Inklusive Wandhalterung

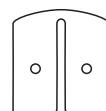
- With outer and inner container
- The inner container can be removed for water exchange
- With slot cover
- Circulatory edge 10 mm
- Including wall mounting bracket

| # | ↑ mm | Ø mm | ↔ mm |
|--------|--|------|------|
| 270004 | 180 | 100 | 135 |
| 270005 | nur Halter passend für / bracket for #270003 | | |



| # | Ersatzteile / replacement parts |
|--------|---------------------------------|
| 270001 | Abstreifgummi / Spare rubber |
| 270002 | Bodengummi / round rubber base |
| 270006 | Deckel / Lid |

270001



270006





| | |
|----|----------------------|
| DE | TORTENMESSER |
| EN | PIE KNIVES |
| IT | COLTELLI PER TORTE |
| ES | CUCHILLOS PARA TARTA |

| # | | ↗ mm* | |
|--------|--|-------|--|
| 260610 | feine Säge, glatte Schneide / fine saw edge, straight edge | 160 | |
| 260611 | glatte Schneide, Wellenschliff / straight edge, wavy edge | 160 | |
| 260612 | feine Säge, Wellenschliff / fine saw edge, wavy edge | 160 | |



| | |
|----|---|
| DE | BACKBLECHMESSER, ABGEWINKELT |
| EN | ANGULAR KNIVES, WAVY EDGE |
| IT | COLTELLI ANGOLATI PER TEGLIE |
| ES | CUCHILLOS ANGULADOS PARA BANDEJA DE HORNO |

| # | | ↗ mm* | |
|--------|--------------|-------|--|
| 260730 | Welle / wave | 200 | |



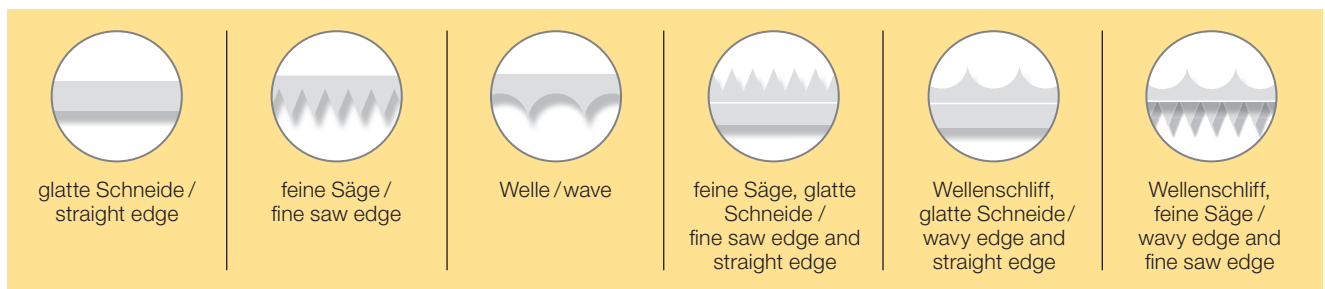
| | |
|----|---|
| DE | BROT- UND AUFSCHNITTMESSER MIT ABSTANDSHALTER |
| EN | BREAD AND SLICING KNIVES WITH SPACER |
| IT | COLTELLI DA PANE CON DISTANZIATORE |
| ES | CUCHILLOS PARA PAN CON GUÍA DE CORTE |

| # | | ↗ mm* | |
|--------|---|-------|--|
| 260740 | Welle / wave | 210 | |
| 260742 | Welle, abgerundete Klinge / wave, rounded blade | 250 | |



| | |
|----|-------------------------------|
| DE | STREICH- UND BUTTERMESSER |
| EN | SPREADING AND BUTTERING KNIFE |
| IT | SPALMINI |
| ES | ESPÁTULAS OVALADAS |

| # | | ↗ mm | |
|--------|--------------|------|--|
| 260670 | | 90 | |
| 260671 | | 120 | |
| 260672 | Welle / wave | 90 | |
| 260673 | Welle / wave | 120 | |



↗ mm*: Klingenlänge / blade length → mm*: Klingenbreite / blade width

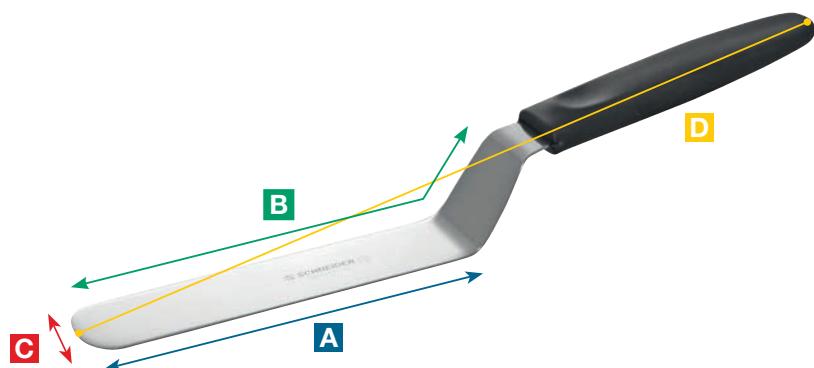
| | |
|----|--------------------------|
| DE | KONDITIONMESSER |
| EN | CONFECTIONER'S KNIVES |
| IT | COLTELLI PER PASTICCIERE |
| ES | CUCHILLOS PARA PASTELERO |

| # | | ↗ mm* |
|--------|---------------------------------|-------|
| 260630 | glatte Schneide / straight edge | 300 |
| 260631 | feine Säge / fine saw edge | 300 |
| 260632 | Wellenschliff / wavy edge | 300 |
| 260640 | glatte Schneide / straight edge | 360 |
| 260641 | feine Säge / fine saw edge | 360 |
| 260642 | Wellenschliff / wavy edge | 360 |



| | |
|----|---------------------------------|
| DE | UNIVERSALMESSER – WELLENSCHLIFF |
| EN | UNIVERSAL KNIVES – WAVY EDGE |
| IT | COLTELLI UNIVERSALI |
| ES | CUCHILLOS UNIVERSALES |

| # | | ↗ mm* |
|--------|-------------------|-------|
| 260700 | ● schwarz / black | 250 |
| 260701 | ● rot / red | 250 |
| 260702 | ● blau / blue | 250 |
| 260703 | ● grün / green | 250 |



- A** Streichfläche / working surface
- B** Länge der Klinge / length of blade
- C** Breite der Klinge / width of blade
- D** Gesamtlänge / total length

| | |
|----|-----------------------------|
| DE | TORTENRINGPALETTE |
| EN | TARTRING SPATULA |
| IT | SPATOLA PER ANELLO DA TORTA |
| ES | ESPÁTULA PARA ARO DE TARTAS |


| # | A (mm) | B (mm) | C (mm) | D (mm) |
|--------|---------------|---------------|---------------|---------------|
| 262825 | 180 | 250 | 34 | 335 |

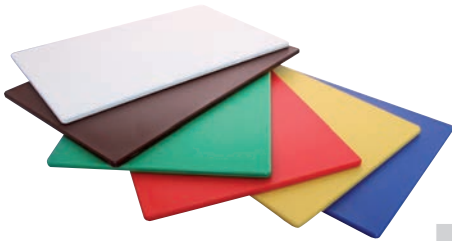


| | |
|----|----------------------------|
| DE | PFANNENWENDER – 60° |
| EN | PAN FLIPPER – 60° |
| IT | SPATOLA HAMBURGER – 60° |
| ES | ESPÁTULA HAMBURGUESA – 60° |

| # | A (mm) | B (mm) | C (mm) | D (mm) |
|--------|---------------|---------------|---------------|---------------|
| 260010 | 185 | 240 | 80 | 355 |




| | | |
|----|------------------|---|
| DE | SCHNEIDBRETTER |  |
| EN | CUTTING BOARDS | |
| IT | TAGLIERI | |
| ES | TABLAS DE CORTAR | |



- Material: PP
- Ohne FüÙe
 - Spülmaschinegeeignet
 - Geruchs- und geschmacksneutral
 - Schont die Messerklingen
 - **Materialstärke: 1,0 cm**

- Made of PP
- Without feet
 - Dishwasher safe
 - Neutral smell and taste
 - Protects the knife blades.
 - **Thickness: 1.0 cm**


| # | | ↔ mm | |
|--------|-----------------|-----------|--|
| 228300 | ○ weiss / white | 450 x 300 | |
| 228301 | ● braun / brown | 450 x 300 | |
| 228302 | ● grün / green | 450 x 300 | |
| 228303 | ● rot / red | 450 x 300 | |
| 228304 | ● gelb / yellow | 450 x 300 | |
| 228305 | ● blau / blue | 450 x 300 | |

| | | |
|----|-------------------------|---|
| DE | SCHNEIDBRETTER GN 1/1 |  |
| EN | CUTTING BOARDS GN 1/1 | |
| IT | TAGLIERI GN 1/1 | |
| ES | TABLAS DE CORTAR GN 1/1 | |



- Material: HD-PE 500
- Mit FüÙen
 - Spülmaschinegeeignet
 - Schwere Qualität
 - Geruchs- und geschmacksneutral
 - Schont die Messerklingen.
 - **Materialstärke: 2,0 cm**

- Made of HD-PE 500
- With feet
 - Dishwasher safe
 - Heavy quality
 - Neutral in taste and smell
 - Protects the knife blades.
 - **Thickness: 2.0 cm**


| # | | ↔ mm | |
|--------|-----------------|-----------|---|
| 228310 | ○ weiss / white | 530 x 325 | |
| 228311 | ● braun / brown | 530 x 325 | |
| 228312 | ● grün / green | 530 x 325 | |
| 228313 | ● rot / red | 530 x 325 |  |
| 228314 | ● gelb / yellow | 530 x 325 | |
| 228315 | ● blau / blue | 530 x 325 | |
| 228316 | ● lila / purple | 530 x 325 | |


| | |
|----|---------------------------------|
| DE | SCHNEIDEBRETT-SET HACCP |
| EN | CUTTING BOARD SET HACCP |
| IT | SET DI TAGLIERI HACCP |
| ES | JUEGO DE TABLAS DE CORTAR HACCP |



- Material: HD-PE
- Die stabile Bodenplatte hält die farbigen Schneideunterlagen immer fixiert
 - Austauschbar
 - Schont die Messerklingen
 - Schneideunterlagen: je 3 mm Stärke
 - Farben: rot, gelb, grün, blau, weiss, braun



- Material: HD-PE
- The stable base plate keeps the coloured cutting pads always fixed
 - Exchangeable
 - Protects the knife blades
 - Cutting pads: each 3 mm thick
 - Colours: red, yellow, green, blue, white, brown

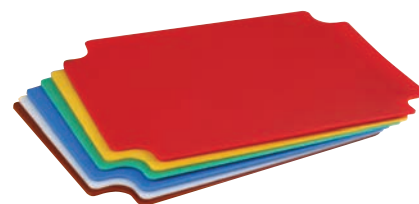
| # | ↔ mm | ↑ mm | |
|--------|--------------------|------|---|
| 228330 | 400 x 300 | 38 | |
| 228332 | 400 x 600 | 38 | |
| 228333 | GN 1/1 – 530 x 325 | 38 |  |

| | | |
|----|------------------------------|--|
| DE | ERSATZ-SCHNEIDEBRETT |  |
| EN | REPLACEMENT CUTTING BOARD | |
| IT | TAGLIERE DI RISERVA | |
| ES | TABLAS DE CORTAR DE REPUESTO | |

Set á 6 Stk. je Farbe

Set of 6 pcs. per colour

| # | | ↔ mm | |
|--------|-----------------|--------------------|--|
| 228350 | ○ weiss / white | 400 x 300 | |
| 228351 | ● braun / brown | 400 x 300 | |
| 228352 | ● grün / green | 400 x 300 | |
| 228353 | ● rot / red | 400 x 300 | |
| 228354 | ● gelb / yellow | 400 x 300 | |
| 228355 | ● blau / blue | 400 x 300 | |
| 228360 | ○ weiss / white | 400 x 600 | |
| 228361 | ● braun / brown | 400 x 600 | |
| 228362 | ● grün / green | 400 x 600 |  |
| 228363 | ● rot / red | 400 x 600 | |
| 228364 | ● gelb / yellow | 400 x 600 | |
| 228365 | ● blau / blue | 400 x 600 | |
| 228370 | ○ weiss / white | GN 1/1 – 530 x 325 | |
| 228371 | ● braun / brown | GN 1/1 – 530 x 325 | |
| 228372 | ● grün / green | GN 1/1 – 530 x 325 |  |
| 228373 | ● rot / red | GN 1/1 – 530 x 325 | |
| 228374 | ● gelb / yellow | GN 1/1 – 530 x 325 | |
| 228375 | ● blau / blue | GN 1/1 – 530 x 325 | |




| | |
|----|--|
| DE | SCHNEIDEBRETT MIT SAFTSCHALE – SET |
| EN | CUTTING BOARD WITH DRIPPING TRAY – SET |
| IT | TAGLIERE CON VASSOIO DI SGOCCIOLAMENTO |
| ES | TABLA DE CORTAR CON BANDEJA DE GOTEO |

- Material: HD-PE 500, schwarz
- Auffangschale für Fleischsaft, aus Edelstahl, gezogene Ecken, 325 x 530 x 20 mm
 - Mit Füßen
 - Abmessungen: 295 x 495 x 20 mm

- Made of HD-PE 500, black
- Collecting tray for meat juice, made of stainless steel, drawn corners, 325 x 530 x 20 mm
 - With feet
 - Dimension: 295 x 495 x 20 mm



| # | | | |
|--------|--|-------|--|
| 228395 | | 1 Set |  |

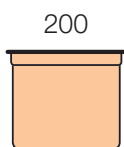
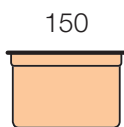
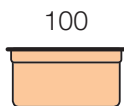
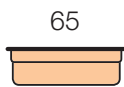
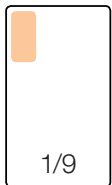
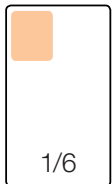
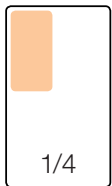
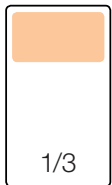
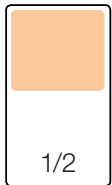
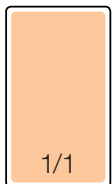
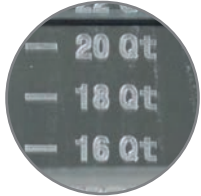
| | |
|----|------------------|
| DE | SCHNEIDEBRETTER |
| EN | CUTTING BOARDS |
| IT | TAGLIERI |
| ES | TABLAS DE CORTAR |

- Material: HD-PE 500, weiß
- Mit Füßen
 - Umlaufender Safrinne
 - Spülmaschinengeeignet
 - Schwere Qualität
 - Geruchs- und geschmacksneutral
 - Schont die Messerklingen
 - **Materialstärke: 2,0 cm**

- Made of HD-PE 500, white
- With feet
 - Surrounding groove
 - Dishwasher safe
 - Heavy quality
 - Neutral in taste and smell
 - Protects the knife blades
 - **Thickness: 2.0 cm**



| # | | ↔ mm | |
|--------|--|-----------|--|
| 228390 | | 400 x 250 | |
| 228391 | | 500 x 300 | |





DE GN BEHÄLTER AUS POLYCARBONAT
EN GN CONTAINERS MADE OF POLYCARBONATE
IT CONTENITORI GN IN POLICARBONATO
ES CONTENEDORES IN GASTRONORM POLICARBONATO



PC

| # | GN | ↑ mm | ⬇ mm | |
|--------|-----|------|------|--|
| 530100 | 1/1 | 65 | 9,0 | |
| 530101 | 1/1 | 100 | 13,3 | |
| 530102 | 1/1 | 150 | 20,0 | |
| 530103 | 1/1 | 200 | 26,4 | |
| 530110 | 1/2 | 65 | 4,0 | |
| 530111 | 1/2 | 100 | 6,1 | |
| 530112 | 1/2 | 150 | 9,0 | |
| 530113 | 1/2 | 200 | 11,9 | |
| 530120 | 1/3 | 65 | 2,5 | |
| 530121 | 1/3 | 100 | 3,8 | |
| 530122 | 1/3 | 150 | 5,5 | |
| 530123 | 1/3 | 200 | 7,1 | |
| 530130 | 1/4 | 65 | 1,7 | |
| 530131 | 1/4 | 100 | 2,6 | |
| 530132 | 1/4 | 150 | 3,8 | |
| 530133 | 1/4 | 200 | 4,8 | |
| 530140 | 1/6 | 65 | 1,0 | |
| 530141 | 1/6 | 100 | 1,6 | |
| 530142 | 1/6 | 150 | 2,3 | |
| 530143 | 1/6 | 200 | 2,8 | |
| 530150 | 1/9 | 65 | 0,6 | |
| 530151 | 1/9 | 100 | 0,9 | |

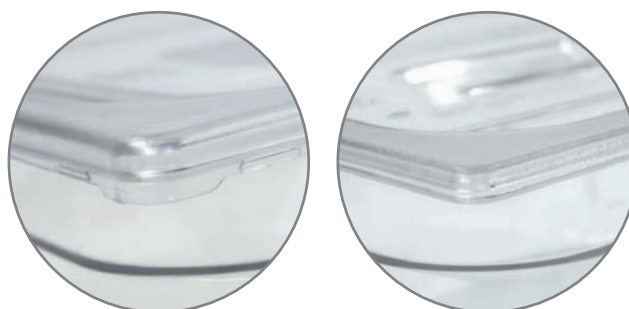
| | | |
|----|--------------|--|
| DE | GN DECKEL |   |
| GB | GN LID | |
| IT | COPERCHIO GN | |
| ES | TAPA GN | |



- Ausführung: aufliegender Deckel
- Design: surface mounted lid



| # | GN | |
|---------|-----|--|
| 530105 | 1/1 | |
| 530115 | 1/2 | |
| 530125 | 1/3 | |
| 530135 | 1/4 | |
| 530145* | 1/6 | |
| 530155* | 1/9 | |

* ohne Griff / without handle

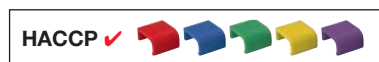


| | | |
|----|--------------|--|
| DE | GN DECKEL |   |
| EN | GN LID | |
| IT | COPERCHIO GN | |
| ES | TAPA GN | |

- Ausführung: einrastendem Deckel
- HACCP Markierungs-Clips verwendbar
- Clips im Lieferumfang nicht enthalten
- Design: snap-in lid
- HACCP marking clips can be used
- Clips not included in the package



| # | GN | |
|--------|-----|--|
| 530170 | 1/1 | |
| 530171 | 1/2 | |
| 530172 | 1/3 | |
| 530173 | 1/4 | |
| 530174 | 1/6 | |
| 530175 | 1/9 | |

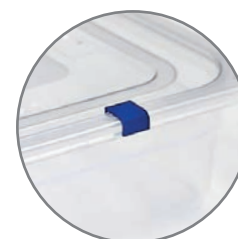


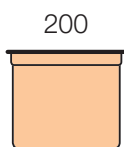
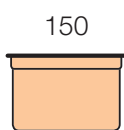
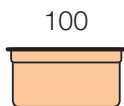
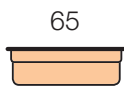
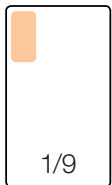
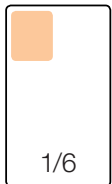
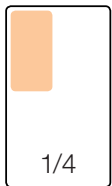
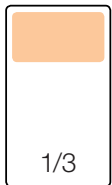
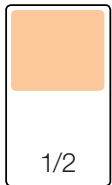
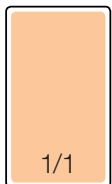
| | | |
|----|-------------------------|--|
| DE | HACCP MARKIERUNGS-CLIPS |  |
| EN | HACCP MARKING CLIPS | |
| IT | CLIP DI MARCATURA HACCP | |
| ES | CLIPS MARCADORES HACCP | |

Set á 12 Stk. je Farbe

Set of 12 pcs. per colour

| # | | |
|--------|-----------------|--|
| 530195 | ● rot / red | |
| 530196 | ● grün / green | |
| 530197 | ● blau / blue | |
| 530198 | ● gelb / yellow | |
| 530199 | ● lila / purple | |







DE GN BEHÄLTER AUS POLYPROPYLEN
EN GN CONTAINERS MADE OF POLYPROPYLENE
IT CONTENITORI GN IN POLIPROPILENE
ES CONTENEDORES GASTRONORM POLIPROPILENO



PP



| # | GN | ↑ mm | ⬇ mm | |
|--------|-----|------|------|--|
| 530000 | 1/1 | 65 | 9,0 | |
| 530001 | 1/1 | 100 | 13,3 | |
| 530002 | 1/1 | 150 | 20,0 | |
| 530003 | 1/1 | 200 | 26,4 | |
| 530010 | 1/2 | 65 | 4,0 | |
| 530011 | 1/2 | 100 | 6,1 | |
| 530012 | 1/2 | 150 | 9,0 | |
| 530013 | 1/2 | 200 | 11,9 | |
| 530020 | 1/3 | 65 | 2,5 | |
| 530021 | 1/3 | 100 | 3,8 | |
| 530022 | 1/3 | 150 | 5,5 | |
| 530023 | 1/3 | 200 | 7,1 | |
| 530030 | 1/4 | 65 | 1,7 | |
| 530031 | 1/4 | 100 | 2,6 | |
| 530032 | 1/4 | 150 | 3,8 | |
| 530033 | 1/4 | 200 | 4,8 | |
| 530040 | 1/6 | 65 | 1,0 | |
| 530041 | 1/6 | 100 | 1,6 | |
| 530042 | 1/6 | 150 | 2,3 | |
| 530043 | 1/6 | 200 | 2,8 | |
| 530050 | 1/9 | 65 | 0,6 | |
| 530051 | 1/9 | 100 | 0,9 | |

| | | |
|----|----------------------------|--|
| DE | GN EINSATZ / ABTROPFGITTER |   |
| EN | GN INSERT / DRAINER PLATE | |
| IT | GN FALSO FONDO FORATO | |
| ES | GN FONDO PERFORADO | |

- Für Behälter aus PP und PC geeignet
- Suitable for PP and PC containers

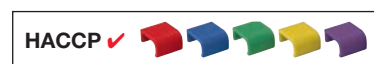
| # | GN |
|--------|-----|
| 530060 | 1/1 |
| 530061 | 1/2 |
| 530062 | 1/3 |
| 530063 | 1/4 |
| 530064 | 1/6 |




| | | |
|----|--------------|--|
| DE | GN DECKEL |   |
| EN | GN LID | |
| IT | COPERCHIO GN | |
| ES | TAPA GN | |

- Ausführung: einrastender Deckel
- HACCP Markierungs-Clips verwendbar
- Clips im Lieferumfang nicht enthalten
- Design: snap-in lid
- HACCP marking clips can be used
- Clips not included in the package

| # | GN |
|--------|-----|
| 530005 | 1/1 |
| 530015 | 1/2 |
| 530025 | 1/3 |
| 530035 | 1/4 |
| 530045 | 1/6 |
| 530055 | 1/9 |




| | | |
|----|---|--|
| DE | GN DECKEL MIT SILIKONDICHTUNG, DICHTSCHLIESSEND |  |
| EN | GN LID WITH SILICONE GASKET, TIGHTLY CLOSING | |
| IT | COPERCHIO GN CON GUARNIZIONE IN SILICONE, CHIUSURA ERMETICA | |
| ES | TAPA GN CON JUNTA DE SILICONA, CIERRE HERMÉTICO | |

- Ausführung: luftdichte Silikondichtung
- Einfache Handhabung durch Entlüftungsventil
- Design: airtight silicone seal
- Easy handling due to air valve

| # | GN |
|--------|-----|
| 530070 | 1/1 |
| 530071 | 1/2 |
| 530072 | 1/3 |
| 530073 | 1/4 |
| 530074 | 1/6 |



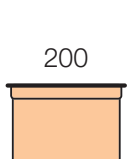
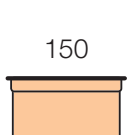
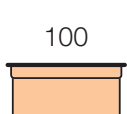
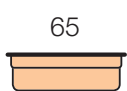
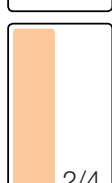
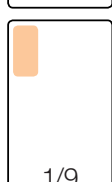
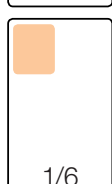
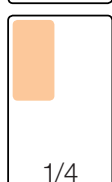
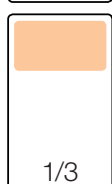
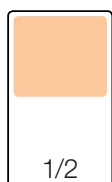
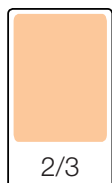
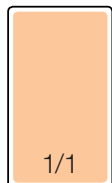
| | | |
|----|-------------------------|--|
| DE | HACCP MARKIERUNGS-CLIPS |  |
| EN | HACCP MARKING CLIPS | |
| IT | CLIP DI MARCATURA HACCP | |
| ES | CLIPS MARCADORES HACCP | |

Set á 12 Stk. je Farbe

Set of 12 pcs. per colour

| # | |
|--------|-----------------|
| 530195 | ● rot / red |
| 530196 | ● grün / green |
| 530197 | ● blau / blue |
| 530198 | ● gelb / yellow |
| 530199 | ● lila / purple |





DE GN BEHÄLTER AUS EDELSTAHL
 EN GN CONTAINERS MADE OF STAINLESS STEEL
 IT CONTENITORI GN IN ACCIAIO INOX
 ES CONTENEDORES GASTRONORM ACERO INOXIDABLE

CNS
18/10

| # | GN | ↑ mm | ⊗ | ⊥ mm |
|--------|-----|------|------|------|
| 530270 | 2/1 | 20 | 4,5 | 0,8 |
| 530271 | 2/1 | 40 | 12,0 | 0,8 |
| 530272 | 2/1 | 65 | 19,0 | 0,8 |
| 530200 | 1/1 | 20 | 1,9 | 0,8 |
| 530201 | 1/1 | 40 | 5,4 | 0,8 |
| 530202 | 1/1 | 65 | 8,7 | 0,8 |
| 530203 | 1/1 | 100 | 13,0 | 0,8 |
| 530204 | 1/1 | 150 | 20,0 | 0,8 |
| 530205 | 1/1 | 200 | 26,0 | 0,8 |
| 530210 | 2/3 | 20 | 1,3 | 0,8 |
| 530211 | 2/3 | 40 | 3,4 | 0,8 |
| 530212 | 2/3 | 65 | 5,5 | 1,0 |
| 530213 | 2/3 | 100 | 8,4 | 0,8 |
| 530214 | 2/3 | 150 | 12,0 | 0,8 |
| 530215 | 2/3 | 200 | 16,0 | 1,0 |
| 530220 | 1/2 | 20 | 0,8 | 0,8 |
| 530221 | 1/2 | 40 | 2,4 | 0,8 |
| 530222 | 1/2 | 65 | 3,8 | 0,8 |
| 530223 | 1/2 | 100 | 5,9 | 0,8 |
| 530224 | 1/2 | 150 | 8,7 | 0,8 |
| 530225 | 1/2 | 200 | 11,0 | 1,0 |
| 530230 | 1/3 | 20 | 0,6 | 0,8 |
| 530231 | 1/3 | 40 | 1,5 | 0,8 |
| 530232 | 1/3 | 65 | 2,5 | 0,8 |
| 530233 | 1/3 | 100 | 3,8 | 0,8 |
| 530234 | 1/3 | 150 | 5,5 | 0,8 |
| 530235 | 1/3 | 200 | 7,0 | 0,9 |
| 530240 | 1/4 | 20 | 0,4 | 0,8 |
| 530241 | 1/4 | 40 | 1,2 | 0,8 |
| 530242 | 1/4 | 65 | 1,7 | 0,8 |
| 530243 | 1/4 | 100 | 2,7 | 0,8 |
| 530244 | 1/4 | 150 | 3,8 | 0,8 |
| 530245 | 1/4 | 200 | 4,8 | 1,0 |
| 530250 | 1/6 | 65 | 1,0 | 0,8 |
| 530251 | 1/6 | 100 | 1,6 | 0,8 |
| 530252 | 1/6 | 150 | 2,2 | 0,8 |
| 530253 | 1/6 | 200 | 2,8 | 1,0 |
| 530260 | 1/9 | 65 | 0,6 | 0,8 |
| 530261 | 1/9 | 100 | 0,9 | 0,8 |
| 530282 | 2/4 | 65 | 4,3 | 0,8 |
| 530283 | 2/4 | 100 | 6,5 | 0,8 |
| 530284 | 2/4 | 150 | 10 | 0,8 |

| | | |
|----|---|--------------|
| DE | GN BEHÄLTER AUS EDELSTAHL – GELOCHTE AUSFÜHRUNG | CNS 18/10 |
| EN | GN CONTAINERS MADE OF STAINLESS STEEL – PERFORATED | |
| IT | CONTENITORI GN IN ACCIAIO INOX – FORATI | |
| ES | CONTENEDORES GASTRONORM ACERO INOXIDABLE – PERFORADOS | |

| # | GN | ↑ mm | ↕ mm | ↕ mm |
|--------|-----|------|------|------|
| 530300 | 1/1 | 65 | 8,7 | 0,8 |
| 530301 | 1/1 | 100 | 13,0 | 0,8 |
| 530302 | 1/1 | 150 | 20,0 | 0,8 |
| 530310 | 2/3 | 65 | 5,5 | 1,0 |
| 530311 | 2/3 | 100 | 8,4 | 0,8 |
| 530312 | 2/3 | 150 | 12,0 | 0,8 |
| 530320 | 1/2 | 65 | 3,8 | 0,8 |
| 530321 | 1/2 | 100 | 5,9 | 0,8 |
| 530322 | 1/2 | 150 | 8,7 | 0,8 |



| | | |
|----|--------------|--------------|
| DE | GN DECKEL | CNS 18/10 |
| EN | GN LID | |
| IT | COPERCHIO GN | |
| ES | TAPA GN | |

| # | GN | ↕ mm |
|--------|-----|------|
| 530206 | 1/1 | 0,7 |
| 530216 | 2/3 | 0,7 |
| 530226 | 1/2 | 0,7 |
| 530236 | 1/3 | 0,7 |
| 530246 | 1/4 | 0,7 |
| 530256 | 1/6 | 0,7 |
| 530266 | 1/9 | 0,7 |
| 530286 | 2/4 | 0,7 |



| | | |
|----|---------------------------------------|--------------|
| DE | GN DECKEL – MIT LÖFFELAUSSPARUNG | CNS 18/10 |
| EN | GN LID – WITH HOLE FOR LADLE | |
| IT | COPERCHIO GN – CON USCITA PER MESTOLO | |
| ES | TAPA GN – CON ABERTURA PARA CUCHARÓN | |

| # | GN | ↕ mm |
|--------|-----|------|
| 530207 | 1/1 | 0,7 |
| 530217 | 2/3 | 0,7 |
| 530227 | 1/2 | 0,7 |
| 530237 | 1/3 | 0,7 |
| 530247 | 1/4 | 0,7 |
| 530257 | 1/6 | 0,7 |
| 530267 | 1/9 | 0,7 |



| | | |
|----|----------------------|--------------|
| DE | STEG FÜR GN BEHÄLTER | CNS 18/10 |
| EN | ADAPTOR BAR | |
| IT | SEPARATORE | |
| ES | BARRA ADAPTADORA | |

| # | GN | ↕ mm |
|--------|-----|------|
| 530490 | 1/1 | 0,8 |
| 530491 | 1/2 | 0,8 |





| | |
|----|---------------------------------|
| DE | TISCHAUFSTELLER / PREISSCHILDER |
| EN | TABLETOP MENU BOARDS |
| IT | LAVAGNETTE DA TAVOLA |
| ES | PIZZARAS DE MESA |

Ausführung: L-Form

- Material: PVC, schwarz
- Materialstärke: 3 mm
 - Mit Kreidestiften zu beschriften
 - Abwischbar
 - Set à 5 Stk.

Design: L-shape

- Material: PVC, black
- Thickness: 3 mm
 - Can be written on with chalk markers
 - Wipeable
 - Set of 5 pcs.

| # | → mm | ↑ mm | |
|--------|------|------|--------|
| 198950 | 105 | 148 | DIN A6 |
| 198951 | 148 | 210 | DIN A5 |
| 198952 | 210 | 297 | DIN A4 |



Ausführung: mit lackiertem Naturholzfuß

- Material: PVC, schwarz
- Materialstärke: 3 mm
 - Mit Kreidestiften zu beschriften
 - Abwischbar

Design: with lacquered natural wood base

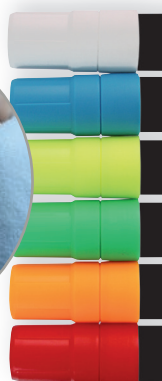
- Material: PVC, black
- Thickness: 3 mm
 - Can be written on with chalk markers
 - Wipeable

| # | → mm | ↑ mm | |
|--------|------|------|--|
| 198960 | 138 | 65 | |
| 198961 | 138 | 105 | |
| 198962 | 138 | 190 | |



| | |
|----|----------------------------|
| DE | KREIDESTIFTE |
| EN | CHALK MARKERS |
| IT | PENNARELLI A GESSO LIQUIDO |
| ES | MARCADORES DE YESO LÍQUIDO |









- Mit feuchtem Tuch und Wasser abwischbar
- Schreibt auf allen glatten Oberflächen (Kreidetafeln, Glas, Spiegel, Kunststoff, Metall, Fliesen, etc.)
- Clean with water
- Writes on all glossy surfaces (chalkboards, glass, mirrors, plastics, metals, tiles, etc.)



| # | | → mm |
|--------|-------------------|------|
| 198920 | ○ weiß / white | 2 |
| 198900 | ○ weiß / white | 5 |
| 198901 | ● blau / blue | 5 |
| 198902 | ● gelb / yellow | 5 |
| 198903 | ● grün / green | 5 |
| 198904 | ● orange / orange | 5 |
| 198905 | ● rot / red | 5 |
| 198910 | ○ weiß / white | 15 |
| 198911 | ● blau / blue | 15 |
| 198912 | ● gelb / yellow | 15 |
| 198913 | ● grün / green | 15 |
| 198914 | ● orange / orange | 15 |
| 198915 | ● rot / red | 15 |



© stock.adobe.com

| | | | |
|---|---|--|--|
|  <p>GEWERBEQUALITÄT</p> <ul style="list-style-type: none"> • Edelstahlgehäuse • Hochwertige Glaskeramik <p>COMMERCIAL QUALITY</p> <ul style="list-style-type: none"> • Stainless steel case • High quality glass ceramic |  <p>GLASKERAMIK</p> <ul style="list-style-type: none"> • Kein Einbrennen • Einfache Reinigung mit einem feuchten Stofftuch <p>GLASS CERAMIC</p> <ul style="list-style-type: none"> • No burning in • Easy cleaning with a damp cloth |  <p>FUNKTIONEN</p> <ul style="list-style-type: none"> • Timerfunktion bis 99 Minuten <p>FEATURES</p> <ul style="list-style-type: none"> • Timer function up to 99 minutes |  <p>SICHERHEIT</p> <ul style="list-style-type: none"> • Alle Geräte haben eine automatische Pfannen- und Topferkennung • Nur ferromagnetische Pfannen und Töpfe können erhitzt werden <p>SAFETY</p> <ul style="list-style-type: none"> • All devices have an automatic pan and pot detection • Only ferromagnetic pans and pots can be heated |
|  <p>EINFACHE BEDIENUNG</p> <ul style="list-style-type: none"> • Einfache und schnelle Einstellung auf der Glasoberfläche oder dem Display <p>EASY HANDLING</p> <ul style="list-style-type: none"> • Easy and quick setting on the glass surface or the display |  <p>ZEITSPAREND</p> <ul style="list-style-type: none"> • Deutlich schneller als Elektroherde <p>TIME-SAVING</p> <ul style="list-style-type: none"> • Much faster than electric stoves |  <p>ENERGIESPAREND</p> <ul style="list-style-type: none"> • Schnelles und direktes Erhitzen • Umweltschonend <p>ENERGY-SAVING</p> <ul style="list-style-type: none"> • Fast and direct heating • Environmentally friendly |  <p>ÜBERALL EINSETZBAR</p> <ul style="list-style-type: none"> • Alle Induktionsgeräte mit 230 Volt-Schuko-Stecker • Kabellänge: 1,4 m <p>USEABLE EVERYWHERE</p> <ul style="list-style-type: none"> • All induction devices with 230 volt safety plug • Cable length: 1.4 m |

| | |
|----|----------------------|
| DE | INDUKTIONSKOCHFELD |
| EN | INDUCTION HOB |
| IT | PIASTRA AD INDUZIONE |
| ES | PLACA DE INDUCCIÓN |

- | | |
|---|---|
| <ul style="list-style-type: none"> • Edelstahlgehäuse • Starke Glaskeramik-Oberfläche • Touchbedienfeld mit Digitalanzeige • Heizstufen: 1–10 (500–3500 W) • Spannung: 230 V, 50/60 Hz • Temperatur: 60–240 °C • Timerfunktion: bis 180 min. | <ul style="list-style-type: none"> • Stainless steel case • Strong glass ceramic surface • Touch control panel with digital display • Heating levels: 1–10 (500–3500 W) • Voltage: 230 V, 50/60 Hz • Temperature: 60–240 °C • Timer function: up to 180 min. |
|---|---|

| | | | | |
|--------|-----------------|------|------|--|
| # | ↔ mm | ⚡ | ⚖ kg | |
| 147200 | 425 x 330 x 105 | 3500 | 6,0 | |

3500 WATT
147200





| | |
|----|--------------|
| DE | KOCHTÖPFE |
| EN | STOCK POTS |
| IT | PENTOLE |
| ES | OLLAS RECTAS |

Absolute Profi-Qualität, Edelstahl 18/10

- Satinierte Oberfläche
- Mehrfach punktgeschweißte Kalt-Griffe
- 8 mm Sandwichboden (Edelstahl, Aluminium, magnetischer Stahl)
- Induktionsgeeignet, Schüttrand

High professional quality, stainless steel

- Satin surface
- Multiple spot-welded cold handles
- 8 mm sandwich bottom (stainless steel, aluminium, magnetic steel)
- Suitable for induction, pouring rim



| # | Ø mm | ↑ mm | ⊕ l | ⊥ mm |
|--------|------|------|------|------|
| 531000 | 160 | 160 | 3,1 | 0,8 |
| 531001 | 200 | 200 | 6,1 | 0,8 |
| 531002 | 240 | 240 | 11,0 | 0,8 |
| 531003 | 280 | 280 | 17,0 | 0,8 |
| 531004 | 320 | 320 | 25,0 | 1,0 |
| 531005 | 360 | 360 | 33,0 | 1,0 |
| 531006 | 400 | 400 | 49,0 | 1,0 |



| | |
|----|-------------------|
| DE | FLEISCHTÖPFE |
| EN | STEW POTS |
| IT | PENTOLE PER CARNE |
| ES | CACEROLAS ALTAS |



| # | Ø mm | ↑ mm | ⊕ l | ⊥ mm |
|--------|------|------|------|------|
| 531010 | 160 | 110 | 2,1 | 0,8 |
| 531011 | 200 | 130 | 4,0 | 0,8 |
| 531012 | 240 | 150 | 6,6 | 0,8 |
| 531013 | 280 | 170 | 10,0 | 0,8 |
| 531014 | 320 | 200 | 16,0 | 0,8 |
| 531015 | 360 | 220 | 21,0 | 1,0 |

| | |
|----|---------------------|
| DE | BRATENTÖPFE |
| EN | STEWPOTS |
| IT | PENTOLE PER ARROSTO |
| ES | CACEROLAS BAJAS |



| # | Ø mm | ↑ mm | ⚓ l | ↓ mm |
|--------|------|------|------|------|
| 531020 | 160 | 80 | 1,6 | 0,8 |
| 531021 | 200 | 90 | 2,7 | 0,8 |
| 531022 | 240 | 100 | 4,4 | 0,8 |
| 531023 | 280 | 120 | 7,2 | 0,8 |
| 531024 | 320 | 150 | 12,0 | 0,8 |



| | |
|----|-----------------------|
| DE | STIELKASSEROLLEN |
| EN | SAUCEPANS |
| IT | CASSERUOLE CON MANICO |
| ES | CACEROLAS BAJAS |



| # | Ø mm | ↑ mm | ⚓ l | ↓ mm |
|--------|------|------|-----|------|
| 531030 | 160 | 70 | 1,4 | 0,8 |
| 531031 | 180 | 80 | 2,0 | 0,8 |
| 531032 | 200 | 90 | 2,8 | 0,8 |



| | |
|----|----------|
| DE | DECKEL |
| EN | LIDS |
| IT | COPERCHI |
| ES | TAPAS |



| # | Ø mm | ↓ mm |
|--------|------|------|
| 531060 | 160 | 0,8 |
| 531061 | 200 | 0,8 |
| 531062 | 240 | 0,8 |
| 531063 | 280 | 0,8 |
| 531064 | 320 | 0,8 |
| 531065 | 360 | 0,8 |
| 531066 | 400 | 0,8 |



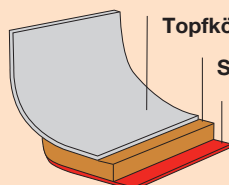
| | |
|----|-----------|
| DE | SAUTEUSEN |
| EN | SAUTEUSES |
| IT | SAUTEUSE |
| ES | SAUTEUSE |



| # | Ø mm | ↑ mm | ⚓ l | ↓ mm |
|--------|------|------|-----|------|
| 531040 | 160 | 60 | 1,0 | 0,8 |
| 531041 | 180 | 60 | 1,2 | 0,8 |
| 531042 | 200 | 60,5 | 1,6 | 0,8 |



Sandwichboden /
Sandwich bottom



Topfkörper aus Edelstahl / Stainless steel pot body

Starker Kern aus Aluminium / Strong aluminium core

Bodenkapsel aus Edelstahl / Stainless steel bottom capsule



| | |
|----|---|
| DE | WAFFEL-EISEN MIT DIGITALEM TIMER |
| EN | WAFFLE MAKERS WITH DIGITAL TIMER |
| IT | PIASTRE PER WAFFLE CON TIMER DIGITALE |
| ES | GOFRERAS PROFESIONALES CON TEMPORIZADOR DIGITAL |

- Edelstahlgehäuse
 - Mit isoliertem Griff
 - Abnehmbare Fettauffangschale
 - Gusseiserne Backplatte, fest montiert
 - Schnelle und zweiseitige Heizungsversorgung
 - Gleichmäßige Temperaturverteilung
 - Heizung regelbar (60° bis 300°C)
 - Batteriebetriebener und herausnehmbarer akustischer Timer*
- Stainless steel case
 - With insulated handle
 - Removable grease tray
 - Cast iron baking plate, permanently mounted
 - Fast and two-sided heating supply
 - Even temperature distribution
 - Heating adjustable (60° to 300°C)
 - Battery-operated and removable timer*, including acoustic signal



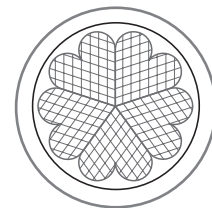
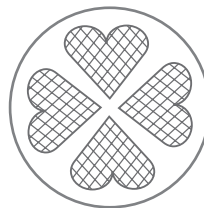
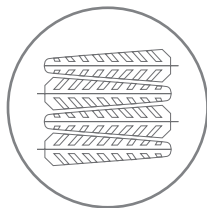
150730



150710



150715



| # | 150730 * | 150710 * | 150715 * |
|-------------------------|---|---------------------------------|---------------------------------|
| | „WAFFEL AM STIEL“ / “ON THE STICK” | „HERZ“ / “HEART” | „HERZ 5“ / “HEART 5” |
| Waffeln / waffles mm | 4 x 55 x 215 | 4 x ▲ 100 ↔ mm 165 | 5 x ▲ 100 Ø: 160 |
| ↓ mm | 420 | 420 | 420 |
| → mm | 300 | 300 | 300 |
| ↑ mm | 295 | 295 | 295 |
| 🔌 | 1600 W 50 / 60 Hz / 230 Volt | 1600 W 50 / 60 Hz / 230 Volt | 1600 W 50 / 60 Hz / 230 Volt |
| °C | 60° bis 300°C | 60° bis 300°C | 60° bis 300°C |

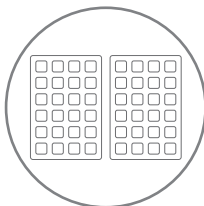
| | |
|----|---|
| DE | WAFFEL-EISEN MIT DIGITALEM TIMER |
| EN | WAFFLE MAKERS WITH DIGITAL TIMER |
| IT | PIASTRE PER WAFFLE CON TIMER DIGITALE |
| ES | GOFRERAS PROFESIONALES CON TEMPORIZADOR DIGITAL |

- Edelstahlgehäuse
- Mit isoliertem Griff
- Abnehmbare Fettauffangschale
- Gusseiserne Backplatte, fest montiert
- Schnelle und zweiseitige Heizungsversorgung
- Gleichmäßige Temperaturverteilung
- Heizung regelbar (60° bis 300°C)
- Batteriebetriebener und herausnehmbarer akustischer Timer*

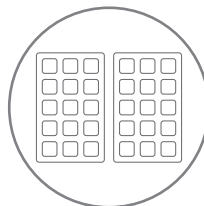
- Stainless steel case
- With insulated handle
- Removable grease tray
- Cast iron baking plate, permanently mounted
- Fast and two-sided heating supply
- Even temperature distribution
- Heating adjustable (60° to 300°C)
- Battery-operated and removable timer*, including acoustic signal



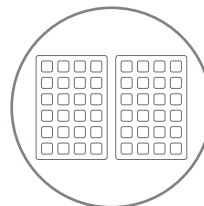
150700



150720



150790



| 150700 * | 150720 * | 150790 * | # |
|---------------------------------|---------------------------------|---|-------------------------|
| „QUADRO“ | „BELGIEN“ / „BELGIUM“ | „180° – drehbar“ „QUADRO“ / „180° – turnable“ „QUADRO“ | |
| 2 x 100 x 185 | 2 x 100 x 185 | 2 x 110 x 185 | Waffeln / waffles mm |
| 420 | 420 | 540 | ↓ mm |
| 300 | 300 | 305 | → mm |
| 295 | 295 | 300 | ↑ mm |
| 1600 W 50 / 60 Hz / 230 Volt | 1600 W 50 / 60 Hz / 230 Volt | 1800 W 50 / 60 Hz / 230 Volt | |
| 60° bis 300°C | 60° bis 300°C | 60° bis 300°C | °C |



| | |
|----|-------------------|
| DE | KONTAKTGRILL |
| EN | CONTACT GRILL |
| IT | GRILL A CONTATTO |
| ES | GRILL DE CONTACTO |

- Edelstahlgehäuse
- Gusseiserne Backplatte
- Einstellbare Plattenhöhe
- Herausnehmbare Auffangschale
- Einstellbare Griffspannung
- Batteriebetriebener und herausnehmbarer akustischer Timer*
- Stainless steel housing
- Cast iron plate
- Height of plate may be adjusted
- Removable grease collection tray
- Adjustable handle tension
- Battery-operated and removable timer*, including acoustic signal



150900



150910



150920



150930

| # | 150900 * | 150910 * | 150920 * | 150930 * |
|-----------------------------|---|---|---|---|
| | Kontaktgrill – klein gewellt / gewellt | Kontaktgrill – klein gewellt / glatt | Kontaktgrill – gross gewellt / gewellt | Kontaktgrill – gross gewellt / glatt |
| Grillfläche / grill area mm | 240 x 260 | 240 x 260 | 290 x 380 | 290 x 380 |
| ↓ mm | 420 | 420 | 420 | 420 |
| → mm | 290 | 290 | 410 | 410 |
| ↑ mm | 245 | 245 | 245 | 245 |
| | 2000 W 50 / 60 Hz / 230 Volt | 2000 W 50 / 60 Hz / 230 Volt | 2400 W 50 / 60 Hz / 230 Volt | 2400 W 50 / 60 Hz / 230 Volt |
| °C | 60 bis 300 | 60 bis 300 | 60 bis 300 | 60 bis 300 |



| | |
|----|---------------------|
| DE | REINIGUNGSBÜRSTE |
| EN | CLEANING BRUSH |
| IT | SPAZZOLA DI PULIZIA |
| ES | CEPILLO DE LIMPIEZA |

- Holzgriff
- Borstenfläche ca. 13 x 2,5 cm
- Wooden handle
- Bristle area approx. 13 x 2.5 cm

| # | | ↗ mm | |
|--------|---------------------------|------|--|
| 120950 | Messingdraht / Brass wire | 285 | |
| 120960 | Stahldraht / Carbon steel | 285 | |

| | |
|----|-------------------------|
| DE | BRATPFANNEN, ANTIHAFT |
| EN | FRYING PANS, NON-STICK |
| IT | PADELLE, ANTIADERENTI |
| ES | SARTENES ANTIADHERENTES |

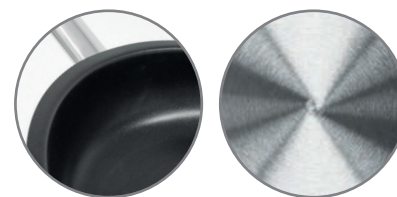


Edelstahlpfanne

- Kaltgriff aus Edelstahl
- Hochwertige Antihafbeschichtung

Stainless steel pan

- Cold handle made of stainless steel
- High-quality non-stick coating



• **Reinigung in der Spülmaschine kann die Lebensdauer verringern!**

• **Cleaning in the dishwasher may reduce the life of the product!**

| # | Ø mm | ↑ mm | ↓ mm | ↓ mm |
|--------|------|------|------|------|
| 531050 | 240 | 58 | 2,0 | 0,8 |
| 531051 | 280 | 62 | 3,6 | 0,8 |
| 531052 | 320 | 66 | 4,8 | 0,8 |



Alupfanne für optimale Wärmeleitung

- Kaltgriff aus Edelstahl
- Hochwertige Antihafbeschichtung

Aluminium pan for optimal heat conduction

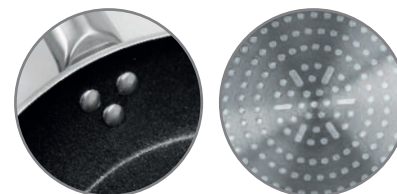
- Cold handle made of stainless steel
- High-quality non-stick coating



• **Reinigung in der Spülmaschine kann die Lebensdauer verringern!**

• **Cleaning in the dishwasher may reduce the life of the product!**

| # | Ø mm | ↑ mm | ↓ mm | ↓ mm |
|--------|------|------|------|------|
| 531070 | 240 | 35 | 1,40 | 3,5 |
| 531071 | 280 | 45 | 2,05 | 3,5 |
| 531072 | 320 | 47 | 2,85 | 3,5 |



Alugusspfanne für fettfreies Kochen und Braten

- Schnelle, gleichmäßige Hitzeverteilung und lange Wärmespeicherung
- Kaltgriff aus Edelstahl
- Hochwertige Antihafbeschichtung

Aluminium cast pan for fat-free cooking and frying

- Fast, even heat distribution and long heat retention
- Cold handle made of stainless steel
- High-quality non-stick coating





• **Reinigung in der Spülmaschine kann die Lebensdauer verringern!**

• **Cleaning in the dishwasher may reduce the life of the product!**

| # | Ø mm | ↑ mm | ↓ mm | ↓ mm |
|--------|------|------|------|------|
| 531076 | 240 | 50 | 2,5 | 2,0 |
| 531077 | 280 | 50 | 3,5 | 2,0 |
| 531078 | 300 | 50 | 4,1 | 2,0 |





| | | |
|----|-----------------------------|---|
| DE | TRANSPORTWAGEN / REGALWAGEN |   |
| EN | UTILITY RACK | |
| IT | CARRELLO PORTAVASSOI | |
| ES | CARRO PORTA BANDEJAS | |

Material: Edelstahl, Rahmen aus Vierkantprofilen 25 x 25 mm; Höhe: 1,8 Meter

- **Blecheinschub längs**
- Blechauflage: 30 mm; Materialstärke: 1 mm
- **Selbstmontage**, inkl. 6 Schrauben und Schlüssel
- Lenkrollen aus Thermoplast Ø: 100 mm
- 2 Rollen feststellbar

Made of stainless steel, frame made of square profiles 25 x 25 mm; height: 1.8 m

- **Tray insertion lengthwise**
- Sheet support: 30 mm, thickness 1 mm
- **Self-assembly**, incl. 6 screws and key
- Thermoplastic wheels Ø: 100 mm
- 2 lockable wheels

• Abstand: 79 mm

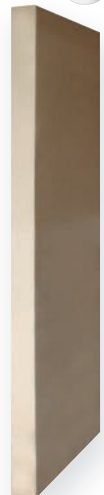
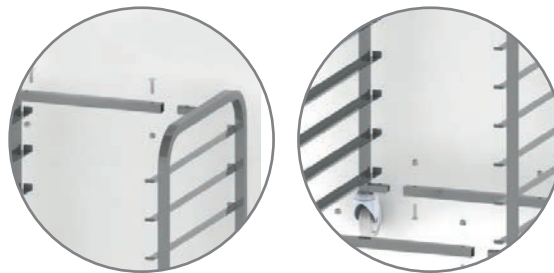
• Distance: 79 mm

| # | ↗ mm | → mm | ↑ mm | ☰ | |
|--------|------|------|------|----|---|
| 385010 | 600 | 400 | 1800 | 20 | |
| 385030 | 530 | 325 | 1800 | 20 |  |

• Abstand: 88 mm

• Distance: 88 mm

| # | ↗ mm | → mm | ↑ mm | ☰ | |
|--------|------|------|------|----|---|
| 385040 | 600 | 400 | 1800 | 18 | |
| 385050 | 530 | 325 | 1800 | 18 |  |



| | | |
|----|--------------------------|---|
| DE | UNIVERSAL TRANSPORTWAGEN |  |
| EN | UTILITY RACK | |
| IT | CARRELLO PORTAVASSOI | |
| ES | CARRO PORTA BANDEJAS | |

Material: Edelstahl

- Verschweißte Ausführung
- **Für Bleche 80 x 60 cm, 78 x 58 cm und 60 x 40 cm**
- Mit Winkelaufkantung hinten
- Materialstärke: 1 mm
- Rahmen aus Vierkantprofilen 25 x 25 mm
- Fahrbar auf Lenkrollen
- 2 Rollen feststellbar


Made of stainless steel

- Welded execution
- **For trays 80 x 60 cm, 78 x 58 cm and 60 x 40 cm**
- With angle upstand rear
- Material thickness: 1 mm
- Frame made of square profiles 25 x 25 mm
- Mobile on swivel castors
- 2 lockable wheels

| # | ↗ mm | → mm | ↑ mm | ☰ | |
|--------|------|------|------|----|--|
| 385180 | 800 | 660 | 1800 | 20 | |



 Transportwagen: Nicht für Temperaturen unter 0 °C geeignet!
Utility rack: Not suitable for temperatures below 0 °C!

| | | |
|----|-----------------------------|--|
| DE | TRANSPORTWAGEN / REGALWAGEN | |
| EN | UTILITY RACK |  |
| IT | CARRELLO PORTAVASSOI | |
| ES | CARRO PORTA BANDEJAS | |

- Material: Edelstahl, Rahmen aus Vierkantprofilen 25 x 25 mm
- Verschweißte Ausführung
 - Blechauflage: 30 mm; Materialstärke: 1 mm
 - Abstand: 87 mm
 - Lenkrollen aus Thermoplast Ø: 100 mm
 - 2 Rollen feststellbar

- Made of stainless steel, frame made of square profiles 25 x 25 mm
- Welded execution
 - Sheet support: 30 mm, thickness 1 mm
 - Distance: 87 mm
 - Thermoplastic wheels Ø: 100 mm
 - 2 lockable wheels

Blecheinschub längs

Tray insertion lengthwise


| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 385100 | 600 | 400 | 1800 | 18 | |
| 385120 | 530 | 325 | 1800 | 18 |  |

Blecheinschub quer

Tray insertion crosswise

| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 385015 | 600 | 400 | 1800 | 18 | |
| 385035 | 530 | 325 | 1800 | 18 |  |

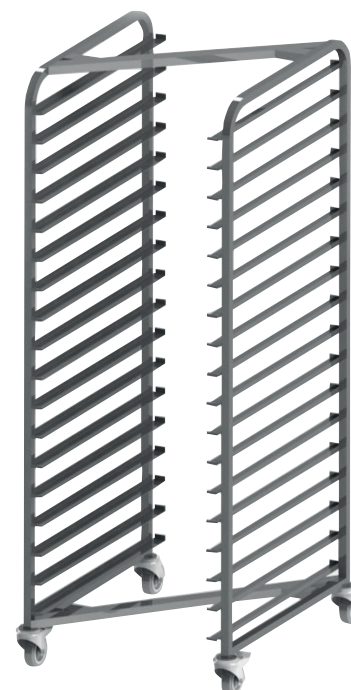
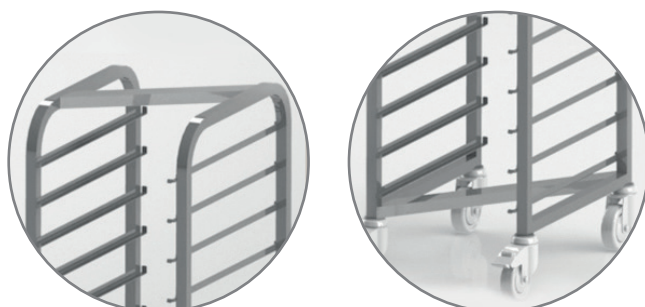


| | | |
|----|--------------------------------------|--|
| DE | TRANSPORTWAGEN / REGALWAGEN – Z-FORM | |
| EN | UTILITY RACK – Z-SHAPE |  |
| IT | CARRELLO PORTAVASSOI - FORMA A Z | |
| ES | CARRO PORTA BANDEJAS - FORMA Z | |

- Material: Edelstahl, Rahmen aus Vierkantprofilen 25 x 25 mm
- Verschweißte Ausführung
 - **Blecheinschub längs**
 - Blechauflage: 30 mm, Materialstärke 1 mm
 - Abstand: 87 mm
 - Z-Form ermöglicht das Zusammenschieben mehrerer Wagen, optimal für eine platzsparende Aufbewahrung
 - Lenkrollen aus Thermoplast Ø 100 mm
 - 2 Rollen feststellbar

- Made of stainless steel, frame made of square profiles 25 x 25 mm
- Welded execution
 - **Tray insertion lengthwise**
 - Sheet support: 30 mm, thickness 1 mm
 - Distance: 87 mm
 - Z-shape allows several trolleys to be pushed together, optimal for space-saving storage
 - Thermoplastic wheels Ø 100 mm
 - 2 lockable wheels

| # | ↗ mm | → mm | ↑ mm |  | |
|--------|------|------|------|---|--|
| 385200 | 600 | 400 | 1770 | 18 | |
| 385205 | 530 | 325 | 1770 | 18 |  |

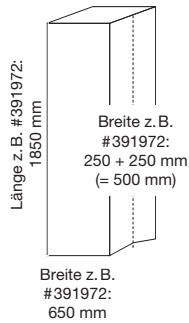




| | |
|----|--|
| DE | KLIMASCHUTZHAUBE / GITTERHAUBE |
| EN | ZIPPERED PLASTIC COVER |
| IT | COPRICARRELLO IN PLASTICA CON CERNIERA |
| ES | CUBRE CARRO DE PLASTICO |

- | | |
|-------------------------------------|------------------------------------|
| Material: LDPE | Made of LDPE |
| • Mit Reißverschluss, | • With zipper |
| • Für Transport- und Stikkenwagen | • Weight: ca. 300 g/m ² |
| • Gewicht: ca. 300 g/m ² | |

| # | für / for mm | | ↔ mm |
|--------|--------------------|--------------------|-------------------|
| 391950 | 580 x 780 | längs / lengthwise | 1650 x 720 x 860 |
| 391951 | 570 x 980 | längs / lengthwise | 1650 x 720 x 1070 |
| 391952 | 600 x 400 | quer / crosswise | 1600 x 690 x 450 |
| 391953 | 600 x 400 | längs / lengthwise | 1600 x 490 x 640 |
| 391954 | GN 1/1 – 530 x 325 | längs / lengthwise | 1650 x 425 x 570 |



| | |
|----|---|
| DE | KLIMASCHUTZHAUBE – EINWEG |
| EN | PLASTIC COVER – DISPOSABLE |
| IT | COPRICARRELLO IN PLASTICA - USA E GETTA |
| ES | CUBRE CARRO DE PLASTICO – DESECHABLE |

- | | |
|------------------------|--------------------|
| Material: PE | Made of PE |
| • Materialstärke: 14 µ | • Thickness: 14 µ |
| • Für Transportwagen | • For utility rack |

| # | für / for mm | Zuschnitt / blank cut | ↔ mm |
|---------|--------------------|-----------------------|------------------------------|
| 391960* | GN 2/1 – 650 x 530 | 100 | 770 / 375 + 375 = 750 x 1900 |
| 391961 | GN 1/1 – 600 x 400 | 100 | 650 / 250 + 250 = 500 x 1850 |

| # | für / for mm | Rolle / roll | ↔ mm |
|---------|--------------------|--------------|------------------------------|
| 391970* | GN 1/1 – 530 x 325 | 100 | 770 / 315 + 315 = 630 x 1800 |
| 391971* | GN 2/1 – 650 x 530 | 100 | 770 / 375 + 375 = 750 x 1900 |
| 391972 | 600 x 400 | 100 | 650 / 250 + 250 = 500 x 1850 |

i * für doppelte Transportwagen / 2 Wagen nebeneinander /
for double utility racks / 2 racks next to each other



| | |
|----|--------------|
| DE | ABROLLGERÄT |
| EN | DISPENSER |
| IT | DISTRIBUTORE |
| ES | DISPENSADOR |

- | | |
|---------------|-------------|
| Material: PVC | Made of PVC |
|---------------|-------------|

| # | ↔ mm |
|--------|-----------------|
| 391980 | 890 x 140 x 100 |



| | |
|----|-----------------------------|
| DE | TRANSPORTWAGEN / REGALWAGEN |
| EN | UTILITY RACK |
| IT | CARRELLO PORTAVASSOI |
| ES | CARRO PORTA BANDEJAS |



Material: Edelstahl

- Blecheinschub längs
- Geschlossene, verschweißte Ausführung
- Lenkrollen aus Thermoplast Ø: 100 mm
- Blechauflage: 30 mm; Materialstärke: 1 mm

Made of stainless steel

- Tray insertion lengthwise
- Closed, welded version
- Thermoplastic wheels Ø: 100 mm
- Sheet support: 30 mm, thickness 1 mm

| # |  | für / for mm | ↔ mm |
|--------|---|--------------|------------------|
| 385029 | 15 | 600 x 400 | 470 x 650 x 1420 |
| 385009 | 15 | 530 x 325 | 395 x 580 x 1420 |



| | |
|----|----------------------|
| DE | TÜRSCHLOSS |
| EN | DOOR LOCK |
| IT | CHIUSURA DELLA PORTA |
| ES | CERRADURA DE PUERTA |

- Zum Nachrüsten
- Inklusive 2 Schlüssel

- For retrofitting
- 2 keys included

| # | 1 Set – für / for # |
|--------|---------------------|
| 385099 | 385029 + 385009 |



① Stikken- und Ofenwagen für alle gängigen Öfen (MIWE, W&P, REVENT, etc.) sowie Frosterwagen auf Anfrage.

Mobile oven racks for all common ovens (MIWE, W&P, REVENT, etc.) as well as mobile freezer racks on request.

① Transportwagen: Nicht für Temperaturen unter 0 °C geeignet!
Utility rack: Not suitable for temperatures below 0 °C!

mit und ohne Lochung /
with or without perforation

DE BACKBLECHE / LOCHBLECHE
EN BAKING TRAYS
IT TEGLIE
ES BANDEJAS PARA HORNO



Material: Aluminium (AlMn)

Made of aluminium

| | ↔ mm | | # | ⊙ mm | ⊥ mm | | ↑ mm | |
|--|-----------|---|--------|------|------|-----------------------------|------|--|
| | 600 x 400 | 4 Seiten 45° / 4 sides 45° | 381100 | 3 | 1,5 | unbeschichtet / uncoated | 10 | |
| | 600 x 400 | 4 Seiten 45° / 4 sides 45° | 381106 | – | 1,5 | unbeschichtet / uncoated | 10 | |
| | 600 x 400 | 3 Seiten 90° / 3 sides 90° 1 kurze Seite offen 45° / 1 short side open | 381101 | 3 | 1,5 | unbeschichtet / uncoated | 20 | |
| | 600 x 400 | 4 Seiten, Ränder 90°, verschweißt 4 sides 90° | 381110 | – | 1,5 | unbeschichtet / uncoated | 20 | |
| | 600 x 400 | 4 Seiten, Ränder 90°, verschweißt 4 sides 90°, welded | 381061 | 3 | 1,5 | unbeschichtet / uncoated | 20 | |
| | 600 x 400 | 4 Seiten gezogen / 4 sides deep-drawn | 381108 | 3 | 1,5 | unbeschichtet / uncoated | 10 | |
| | 600 x 400 | 3 Seiten 90° / 3 sides 90° 1 kurze Seite offen 45° / 1 short side open | 381109 | – | 1,5 | unbeschichtet / uncoated | 10 | |
| | 600 x 400 | 4 Seiten 45° / 4 sides 45° | 381102 | 3 | 1,5 | Silikon / silicone | 10 | |
| | 600 x 400 | 4 Seiten 45° / 4 sides 45° | 382100 | – | 1,5 | TYNECK | 10 | |
| | 600 x 400 | 4 Seiten 45° / 4 sides 45° | 382110 | 3 | 1,5 | TYNECK | 10 | |

Material: Edelstahl

Made of stainless steel

| | | | | | | | | |
|--|-----------|-------------------------------|--------|---|-----|------------|----|--|
| | 600 x 400 | 4 Seiten 45° / 4 sides 45° | 383110 | 3 | 1,5 | TYNECK RED | 10 | |
|--|-----------|-------------------------------|--------|---|-----|------------|----|--|

| | |
|----|----------------------|
| DE | MEHLBESEN |
| EN | FLOUR BRUSHES |
| IT | SPAZZOLE PER FARINA |
| ES | CEPILLOS PARA HARINA |

Holzrücken, 100% Rosshaar

Wooden grip, 100% horsehair

| # | ↗ mm | | |
|--------|------|-------------------|--|
| 200238 | 300 | hellbraun / beige | |
| 200239 | 300 | schwarz / black | |

Kunststoffrücken, Rosshaarmischung (50% Rosshaar und 50% Synthetik PVC)

Grip made of plastic, horsehair mixture (50% horsehair and 50% synthetic PVC)

| # | ↗ mm | | |
|--------|------|-------------------|--|
| 200260 | 300 | hellbraun / beige | |
| 200261 | 300 | schwarz / black | |

Stabiler Kunststoffkörper mit glatter Oberfläche, hochwertige Polyester-Borsten
 • Hitzebeständig bis 134°C
 • Mit Aufhängeloch

Stable plastic body with smooth surface, high-quality polyester bristles
 • Heat resistant up to 134°C
 • With hanging hole

| # | ↗ mm | | |
|--------|------|---|--|
| 120800 | 300 | ○ | |
| 120801 | 300 | ● | |
| 120802 | 300 | ● | |



| | |
|----|-------------------|
| DE | BROTSTREICHER |
| EN | BREAD BRUSHES |
| IT | SPAZZOLE PER PANE |
| ES | CEPILLOS PARA PAN |

Holzstiel, 50% Schweineborste, 50% Kunstborste (Polyester-Faser)
 • Mit Aufhängeloch

Wooden handle, 50% pig bristles, 50% synthetic bristle
 • With hanging hole

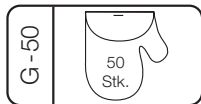
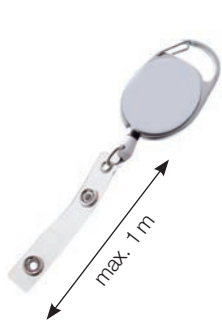
| # | ↗ mm | | |
|--------|------|-------------------|--|
| 200234 | 245 | 4-reihig / 4 rows | |
| 200235 | 320 | 5-reihig / 5 rows | |
| 200236 | 410 | 6-reihig / 6 rows | |
| 200237 | 460 | 7-reihig / 7 rows | |

Stabiler Kunststoffkörper mit glatter Oberfläche, hochwertige Polyester-Borsten
 • Hitzebeständig bis 134°C
 • Mit Aufhängeloch

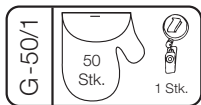
Stable plastic body with smooth surface, high-quality polyester bristles
 • Heat resistant up to 134°C
 • With hanging hole

| # | ↗ mm | | |
|--------|------|---|--|
| 120810 | 400 | ○ | |
| 120811 | 400 | ● | |
| 120812 | 400 | ● | |





391530



391550

| | |
|----|-----------------------|
| DE | ZIP-HYGIENE-HANDSCHUH |
| EN | HYGIENE GLOVES |
| IT | GUANTI IGIENICI |
| ES | HIGIÉNICOS |

Dieser Handschuh bietet vollständige Keimfreiheit beim Umgang mit Lebensmitteln. Insbesondere in Bäckereien oder der Gastronomie ist dieses Produkt eine schnelle und unkomplizierte Hilfe ohne ständig die Hände reinigen zu müssen. Durch die Benutzung wird eine direkte Berührung mit dem Lebensmittel verhindert. Die Anwendung beim Ein- und Ausschlüpfen ist durch das Verbindungselement mit einem automatischen Auf- und Abwickeln einer Zugschnur einfach und praktisch!

These gloves offer complete sterility while food is being handled. Especially in bakeries or in the food service trade they are a fast and easygoing help. It is not necessary to permanently wash the hands. By using these gloves a direct food contact is being prevented. The application of removing and inserting the hands is made simple and practical thru the use of a connecting element which automatically reels – and unreels the pull cord connected to the gloves.

| # | Größe/size | | |
|--------|------------|-------------------------------|--------|
| 391530 | G-50 | | 50 |
| 391550 | G-50/1 | mit 1 Clip / with 1 clip | 50 + 1 |
| 391535 | | Ersatzclip / replacement clip | 1 |



| | | |
|----|-------------------------------|--|
| DE | BACKHANDSCHUHE "PREMIUM" | |
| EN | BAKING MITTENS "PREMIUM" | |
| IT | GUANTI DA FORNO "PREMIUM" | |
| ES | MANOPLAS PARA HORNO "PREMIUM" | |

- Baumwolle, Farbe natur
- Innenhand und Daumen verstärkt
- Hitzebeständig bis +250°C / max. 15 sec.
- Waschmaschinenfest bis +40°C
- Cotton, natural colour
- Reinforced palm and thumb
- Heat resistant up to +250°C / max. 15 sec.
- Machine-washable up to +40°C

| # | ↗ mm | → mm |
|--------|------|------|
| 310001 | 270 | 150 |

Mit kurzen Stulpen

Short cuffs

| # | ↗ mm | → mm |
|--------|------|------|
| 310002 | 340 | 160 |



„LADY“ – schmale Ausführung

“LADY” – slim version


| # | ↗ mm | → mm |
|--------|------|------|
| 310103 | 340 | 140 |



Mit langen Stulpen

Long cuffs


| # | ↗ mm | → mm |
|--------|------|------|
| 310003 | 400 | 150 |

| | | |
|----|--|--|
| DE | BACKHANDSCHUHE "STANDARD" | EN 407 |
| EN | BAKING MITTENS "STANDARD" |  |
| IT | GUANTI DA FORNO "STANDARD" | |
| ES | GUANTES MANOPLAS PARA HORNO "STANDARD" | X2XXXX |

- | | |
|---|--|
| <ul style="list-style-type: none"> • Baumwolle, Farbe natur • Ganzflächig verstärkt • Hitzebeständig bis + 250 °C / max. 15 sec. • Waschmaschinenfest bis + 40 °C | <ul style="list-style-type: none"> • Cotton, natural colour • Fully reinforced • Heat resistant up to + 250 °C / max. 15 sec. • Machine-washable up to + 40 °C |
|---|--|

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310019 | 325 | 150 | |



| | | |
|----|---|--|
| DE | BACKHANDSCHUHE SILIKON | EN 407 |
| EN | BAKING MITTENS SILICONE |  |
| IT | GUANTI DA FORNO IN SILICONE | |
| ES | GUANTES MANOPLAS DE SILICONA PARA HORNO 3 DEDOS | X2XXXX |

- | | |
|--|--|
| <ul style="list-style-type: none"> • 100% Silikon • Hitzebeständig bis + 250 °C / max. 15 sec. • Flexibles Material • Wasserdicht, spülmaschinengeeignet • Hygienisch, sterilisierbar | <ul style="list-style-type: none"> • 100% silicone • Heat resistant up to + 250 °C / max. 15 sec. • Flexible material • Waterproof, dishwasher safe • Hygienic, can be sterilised |
|--|--|

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310031 | 285 | 160 | |
| 310032 | 385 | 180 | |



| | | |
|----|----------------------------|--|
| DE | GASTROHANDSCHUH „SILIKON“ | EN 407 |
| EN | GASTRO MITTENS „SILICONE“ |  |
| IT | GUANTO GASTRO „SILICONE“ | |
| ES | MANOPLAS GASTRO „SILICONA“ | X2XXXX |

- | | |
|--|---|
| <ul style="list-style-type: none"> • Material: Silikon mit Baumwollfutter • Für Rechts- und Linkshänder • Zwischen Daumen und Zeigefinger verstärkt • Wasserdicht • Flexibles Material • Hitzebeständig bis + 250 °C / max. 15 sec. • Handreinigung max. 30 – 40 °C | <ul style="list-style-type: none"> • Made of silicone with cotton lining • For right- and left-handers • Reinforced between thumb and index finger • Waterproof • Flexible material • Heat resistant up to + 250 °C / max. 15 sec. • Manual cleaning max. 30 – 40 °C |
|--|---|

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310099 | 380 | 150 | |




| | | |
|----|------------------------------|--|
| DE | BACKHANDSCHUH NEOPREN | EN 407 |
| EN | BAKING MITTENS NEOPRENE |  |
| IT | GUANTO DA FORNO IN NEOPRENE | |
| ES | MANOPLAS NEOPRENE PARA HORNO | X2XXXX |

- | | |
|---|---|
| <ul style="list-style-type: none"> • Material: Neopren, schwarz • Für Rechts- und Linkshänder • Hitzebeständig bis + 250 °C / max. 15 sec. • Rutschfest • Wasserabstoßendes und fleckenresistentes Material • Handreinigung max. 30 – 40 °C | <ul style="list-style-type: none"> • Made of neoprene, black • For right- and left-handers • Heat resistant up to + 250 °C / max. 15 sec. • Non-slip • Water repellent and stain resistant material • Manual cleaning max. 30 – 40 °C |
|---|---|

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310085 | 350 | 145 | |





| | | |
|----|------------------------------|---|
| DE | BACKHANDSCHUHE LEDER |  EN 407 X2XXXX |
| EN | BAKING MITTENS LEATHER | |
| IT | GUANTI DA FORNO IN PELLE | |
| ES | MANOPLAS PARA HORNO EN CUERO | |

- | | |
|--|---|
| <ul style="list-style-type: none"> • Leder, gefüttert • Hitzebeständig bis +250°C / max. 15 sec. • Nicht waschmaschinenfest | <ul style="list-style-type: none"> • Leather, inner lining • Heat resistant up to +250°C / max. 15 sec. • Not machine-washable |
|--|---|

Leder mit Stulpen

Leather with cuffs

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310111 | 450 | 140 | |

„LADY” – schmale Ausführung

“LADY” – slim version

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310115 | 390 | 130 | |



- | | |
|--|---|
| <ul style="list-style-type: none"> • Leder, gefüttert • Hitzebeständig bis +100°C / max. 15 sec. • Nicht waschmaschinenfest | <ul style="list-style-type: none"> • Leather, inner lining • Heat resistant up to +100°C / max. 15 sec. • Not machine-washable |
|--|---|

“5 Finger” mit Stulpen

“5 fingers” with cuffs

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310023 | 450 | 140 | |



- | | |
|--|---|
| <ul style="list-style-type: none"> • Leder, gefüttert • Hitzebeständig bis +100°C / max. 15 sec. • Nicht waschmaschinenfest | <ul style="list-style-type: none"> • Leather, inner lining • Heat resistant up to +100°C / max. 15 sec. • Not machine-washable |
|--|---|

“3 Finger” mit Stulpen, speziell für das Entnehmen von kleinen Blechen

“3 fingers” with cuffs, especially for taking small tins

| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310024 | 340 | 150 | |

EN 407



XXXXXX

O: Handschuhe erfüllen nicht die Mindestleistungsstufe
X: steht für Prüfung nicht durchgeführt

O: Gloves do not meet the minimum performance level
X: stands for test not performed

| Leistungsstufe | Performance level | 1 | 2 | 3 | 4 |
|--|--|---------------|---------------|---------------|---------------|
| Brennverhalten (Sek.) | Burning behaviour (sec.) | ≤ 20 | ≤ 10 | ≤ 3 | ≤ 2 |
| Kontaktwärme (°C / Sek.) | Contact heat (°C / sec.) | 100°C ≥ 15 | 250°C ≥ 15 | 350°C ≥ 15 | 500°C ≥ 15 |
| Konvektive Wärme (Sek.) | Convective heat (sec.) | ≥ 4 | ≥ 7 | ≥ 10 | ≥ 18 |
| Strahlungswärme (Sek.) | Radiant heat (sec.) | ≥ 5 | ≥ 30 | ≥ 90 | ≥ 150 |
| Kleine Spritzer geschmolzenen Metalls (Anzahl) | Small splashes of molten metal (number) | ≥ 5 | ≥ 15 | ≥ 25 | ≥ 35 |
| Große Mengen flüssiges Metall (Gramm) | Large quantities of liquid metal (grams) | 20 | 60 | 100 | 150 |

| | |
|----|------------------------------|
| DE | BACKHANDSCHUHE LEDER |
| EN | BAKING MITTENS LEATHER |
| IT | GUANTI DA FORNO IN PELLE |
| ES | MANOPLAS PARA HORNO EN CUERO |

- Leder, gefüttert
- Hitzebeständig bis + 100 °C / max. 15 sec.
- Nicht waschmaschinenfest
- Leather, inner lining
- Heat resistant up to + 100 °C / max. 15 sec.
- Not machine-washable



Leder mit Stulpen

Leather with cuffs

| # | ↗ mm | → mm | |
|---------|------|------|--|
| 310090* | 400 | 140 | |

* kein Vertrieb in EU / no sales in EU

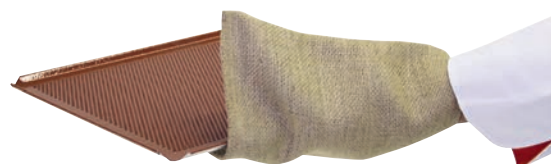
| | |
|----|----------------------|
| DE | BLECHANFASSER |
| EN | OVEN CLOTH |
| IT | PRESINA DA FORNO |
| ES | AGARRADOR PARA HORNO |

- Baumwolle gesäumt
- Farbe natur
- Mit Griffflasche
- Hitzebeständig bis + 150 °C
- Waschmaschinenfest bis + 40 °C
- Cotton, reversible
- Natural colour
- With grip tab
- Heat resistant up to + 150 °C
- Machine-washable up to + 40 °C



| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310004 | 290 | 240 | |

- Jute
- Farbe: natur
- Jute fibre mittens
- Natural colour



| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310009 | 250 | 200 | |



| | |
|----|-------------------------------------|
| DE | BAUMWOLLHANDSCHUHE "5 FINGER" |
| EN | GLOVES "5 FINGERS" – MADE OF COTTON |
| IT | GUANTI IN COTONE "5 DITA" |
| ES | GUANTES DE ALGODÓN "5 DEDOS" |

- 100 % Baumwolle, weiß
- Pure cotton, white



| # | ↗ mm | → mm | |
|--------|------|------|--|
| 310027 | 240 | 100 | |



| | |
|----|------------------------|
| DE | FRISCHHALTEFOLIE |
| EN | CLINGFILMS |
| IT | PELLICOLE PER ALIMENTI |
| ES | FILM ESTIRABLE |

Material: lebensmittelechte Haftfolie (PE)

- Hervorragende Hafteigenschaften
- Atmungsaktiv geeignet auch zum Verpacken fetthaltiger Produkte

High quality clingfilm (PE)

- Excellent adhesive strength
- Breathable, usable also for greasy products

“UNIFOL” - PERFORIERT

Materialstärke: 12 µ

“UNIFOL” - PERFORATED

Thickness: 12 µ

| # | Perforation / perforation mm | ↗ m | |
|--------|------------------------------|-----|--|
| 131030 | 250 x 250 | 500 | |
| 131040 | 300 x 300 | 500 | |
| 131050 | 350 x 350 | 500 | |
| 131060 | 400 x 400 | 500 | |
| 131070 | 450 x 450 | 500 | |
| 131080 | 600 x 600 | 350 | |



“UNIFOL” - ENDLOS

Materialstärke: 12 µ

“UNIFOL” - ENDLESS

Thickness: 12 µ

| # | → mm | ↗ m | |
|--------|------|-----|--|
| 132040 | 300 | 300 | |
| 132070 | 450 | 300 | |
| 132090 | 600 | 300 | |



“EUROFOL” - ENDLOS

Materialstärke: 10 µ

“EUROFOL” - ENDLESS

Thickness: 10 µ

| # | → mm | ↗ m | |
|--------|------|-----|--|
| 131800 | 290 | 300 | |
| 131801 | 440 | 300 | |
| 131802 | 590 | 300 | |



| | |
|----|-------------------------------|
| DE | FOLIEN-ABREISSVORRICHTUNG |
| EN | CLINGFILM TEAR-OFF-DISPENSERS |
| IT | PORTA PELLICOLE |
| ES | SOPORTE PARA FILM ESTIRABLE |

Aus Metall, robuste Ausführung

- für Großrollen
- Mit Schneidekopf

Made of metal

- for jumbo-rolls
- With cutter

| # | für / for ↔ mm | |
|--------|----------------|--|
| 158310 | 400 | |
| 158320 | 500 | |
| 158330 | 850 | |

Alle im Katalog gelisteten Artikel der Fa. Schneider können Sie beziehen bei:



Thekenplan Stephan Kruis - Oberer Grund 4 - D-73252 Lenningen-Schopfloch
Büro +49 (0)7026 600833 - kontakt@thekenplan.eu - www.thekenplan.eu

| | |
|----|-------------------------------|
| DE | FOLIEN-ABREISSVORRICHTUNG |
| EN | CLINGFILM TEAR-OFF-DISPENSERS |
| IT | PORTA PELLICOLE |
| ES | SOPORTE PARA FILM ESTIRABLE |

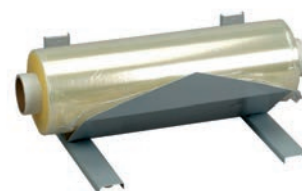
Aus Metall, **stabile Ausführung**

- Für perforierte Folien, max. 11 cm Ø
- Wandmontage oder als Tischgerät verwendbar, Breite ca. 20 cm

Made of metal, **strong execution**

- Only for perforated rolls, max. 11 cm Ø
- Wall fastening and tabletop unit, width approx. 20 cm

| # | | |
|--------|------------------|--|
| 158010 | einfach / single | |
| 158020 | doppelt / double | |



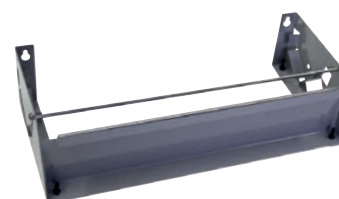
Aus Metall, **leichte Ausführung**

- Mit Säge, für Endlosfolien Ø max. 80 mm

Made of metal, **light execution**

- With saw, for endless rolls Ø max. 80 mm

| # | für / for κ - \rightarrow mm | |
|--------|---------------------------------------|------------------|
| 158140 | 300 | einfach / single |
| 158150 | 450 | einfach / single |



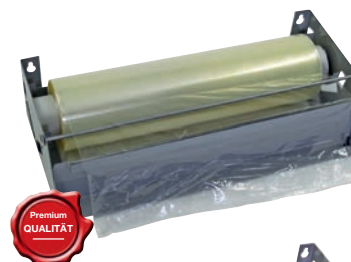
Aus Metall, **stabile Ausführung mit Gegenstrebe**

- Mit Säge, für Endlosfolien Ø max. 80 mm

Made of metal, **strong execution with brace**

- With saw, for endless rolls Ø max. 80 mm

| # | für / for κ - \rightarrow mm | |
|--------|---------------------------------------|------------------|
| 158110 | 300 | einfach / single |
| 158120 | 450 | einfach / single |
| 158130 | 600 | einfach / single |



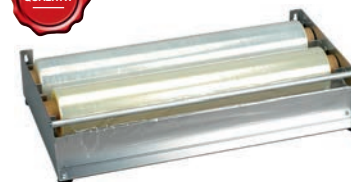
Aus Metall, **stabile Ausführung mit Gegenstrebe**

- Mit Säge, für Endlosfolien Ø max. 80 mm

Made of metal, **strong execution**

- With saw, for endless rolls Ø max. 80 mm

| # | für / for κ - \rightarrow mm | |
|--------|---------------------------------------|------------------|
| 158210 | 300 | doppelt / double |
| 158220 | 450 | doppelt / double |



Material: Edelstahl, stabile Ausführung mit Gegenstrebe

- Mit Säge, für Endlosfolien Ø max. 80 mm

Made of stainless steel, strong execution

- With saw, for endless rolls Ø max. 80 mm

| # | für / for κ - \rightarrow mm | |
|--------|---------------------------------------|------------------|
| 158410 | 300 | einfach / single |
| 158420 | 450 | einfach / single |

