

POTS & PANS

POT ALUMINIUM CASSEROLE

A - PAC0008 :	8L H:150 W:250
B - PAC0012 :	12L H:180 W:300
C - PAC0020 :	20L H:210 W:350
D - PAC0030 :	30L H:250 W:400
E - PAC0060 :	60L H:310 W:500
F - PAC0105 :	105L H:370 W:600

POT ALUMINIUM STOCK

G - PAS0025 :	25L H:320 W:320
H - PAS0034 :	34L H:350 W:350
I - PAS0050 :	50L H:400 W:400
J - PAS0170 :	155L H:550 W:600

POT CASSEROLE S/STEEL

G - PSC0006 :	6L H:140 W:240
H - PSC0010 :	10L H:180 W:280
I - PSC0012 :	12L H:180 W:300
J - PSC0016 :	16L H:190 W:320
K - PSC0020 :	20L H:210 W:350
L - PSC0030 :	30L H:250 W:400
M - PSC0060 :	60L H:310 W:500

POT STOCK S/STEEL

N - PSS1016	16L H:280 W:280
O - PSS1032	32L H:350 W:350
P - PSS1050	50L H:400 W:400

SAUCE PAN S/STEEL

AA - PSS0016	1.6L H:80 W:160
BB - PSS0023	2.3L H:90 W:180
CC - PSS0031	3.1L H:100 W:200

PAN BLACK STEEL FRYING

DD - PBF2200 :	200mm
EE - PBF2220 :	220mm
FF - PBF2240 :	240mm
GG - PBF2300 :	300mm
HH - PBF2320 :	320mm

PAN ALUMINIUM FRY NON-STICK

II - PAF1020 :	200mm
JJ - PAF1032 :	320mm
KK - PAF1036 :	360mm
LL - PAF1024 :	240mm - GREY
MM - PAF1124 :	240mm - RED
NN - PAF1224 :	240mm - YELLOW
OO - PAF1324 :	240mm - BLUE
PP - PAF1424 :	240mm - GREEN

PAN BLUE STEEL - FRY - HEAVY DUTY

QQ - PBF3300 :	300mm
RR - PBF3360 :	360mm
SS - PBF3400 :	400mm
TT - PBF3450 :	450mm



A-F



G-J



G-M



N-P



AA-CC

DD-HH



II-PP

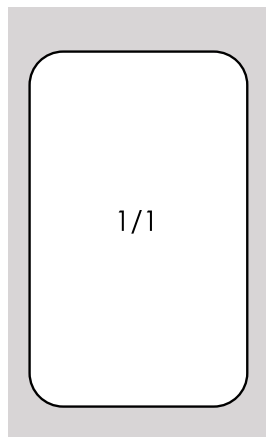


QQ-TT

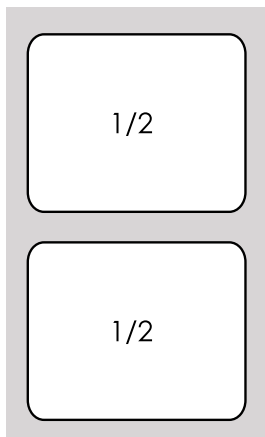
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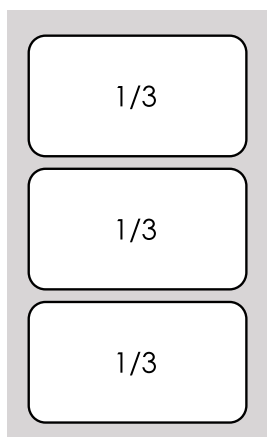
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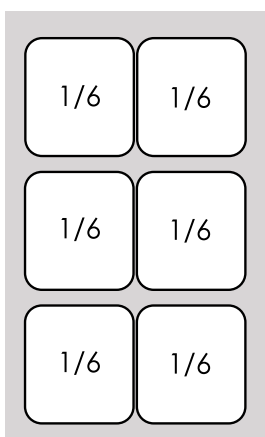
GN 1/1
l: 530 w: 325mm



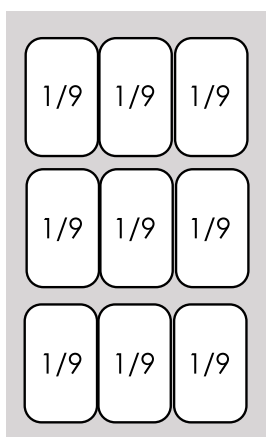
GN 1/2
l: 325 w: 265mm



GN 1/3
l: 325 w: 180mm



GN 1/6
l: 176 w: 162mm



GN 1/9
l: 176 w: 108mm



A



B



C



D

FULL INSERT S/STEEL 530 x 325mm

A - IS31867 : FULL INSERT LID S/STEEL

B - IS35322 : FULL INSERT S/STEEL 65mm

C - IS35339 : FULL INSERT S/STEEL 100mm

D - IS31751 : FULL INSERT S/STEEL 150mm

- IS35322 : FULL INSERT PERFORATED 65mm

- IS35339 : FULL INSERT PERFORATED 100mm



E



F



G



H

HALF INSERT S/STEEL 265 x 325mm

E - IS31874 : HALF INSERT LID S/STEEL

F - IS31768 : HALF INSERT S/STEEL 65mm

G - IS31775 : HALF INSERT S/STEEL 100mm

H - IS31782 : HALF INSERT S/STEEL 150mm

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THIRD INSERT S/STEEL 180 x 325mm

I - IS31881 : THIRD INSERT LID S/STEEL

J - IS31799 : THIRD INSERT S/STEEL 65mm

K - IS31805 : THIRD INSERT S/STEEL 100mm

L - IS31812 : THIRD INSERT S/STEEL 150mm



SIXTH INSERT S/STEEL 176 x 162mm

M - IS31898 : SIXTH INSERT LID S/STEEL

N - IS31829 : SIXTH INSERT S/STEEL 65mm

O - IS31836 : SIXTH INSERT S/STEEL 100mm

P - IS31843 : SIXTH INSERT S/STEEL 150mm



NINTH INSERT S/STEEL 176 x 108mm

Q - IS31904 : NINTH INSERT LID S/STEEL

R - IS31850 : NINTH INSERT S/STEEL 100mm

- IS35315 : NINTH INSERT S/STEEL 65mm

KITCHEN SMALLS

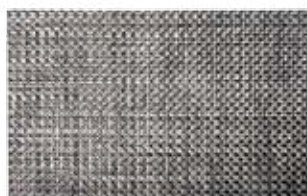


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CAST IRON STEAK PLATE WITH WOODEN BOARD ★ ★ ★ ★ ★



CAST IRON STEAK PLATE WITH WOODEN BOARD
STEAK PLATE 35x21cm
C133212



A



B



C



D



E



F



G

- A - HT30679 : BROAD WEAVE CHARCOAL GREY
PLACEMAT - 30X45cm
- B - HT30686 : FINE WEAVE CHARCOAL
PLACEMAT - 30X45cm
- C - HT34028 : FINE WEAVE GREEN PLACEMAT - 30X45cm
- D - HT30693 : BEIGE PLACEMAT - 30X45cm
- E - HT30662 : FINE WEAVE GREY
PLACEMAT - 30X45cm
- F - HT34011 : GREEN PLACEMAT - 30X45cm
- G - HT34035 : ORANGE PLACEMAT - 30X45cm



- CB35353 : CUTTING BOARD PE - 500 x 380 x 12mm **BLUE**
- CB35360 : CUTTING BOARD PE - 500 x 380 x 12mm **BROWN**
- CB35377 : CUTTING BOARD PE - 500 x 380 x 12mm **GREEN**
- CB35384 : CUTTING BOARD PE - 500 x 380 x 12mm **RED**
- CB35391 : CUTTING BOARD PE - 500 x 380 x 12mm **YELLOW**
- CB35407 : CUTTING BOARD PE - 500 x 380 x 12mm **WHITE**
- CB35346 : CUTTING BOARD PE - 250 x 400 x 12mm **WHITE**



- CBP0440 : CUTTING BOARD PE - 405 x 255 x 10mm **WHITE**
- CBP1255 : CUTTING BOARD PE - 405 x 255 x 10mm **BLUE**
- CBP2255 : CUTTING BOARD PE - 405 x 255 x 10mm **BROWN**
- CBP3255 : CUTTING BOARD PE - 405 x 255 x 10mm **GREEN**
- CBP4255 : CUTTING BOARD PE - 405 x 255 x 10mm **RED**
- CBP5255 : CUTTING BOARD PE - 405 x 255 x 10mm **YELLOW**

KNIVES

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What makes a good knife?

SHARPNESS: Most important is how well it's blade will take and hold an edge.

DURABILITY: A good knife will stand up to generations of daily use without undue wear or deterioration.

HYGIENE: Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria.

DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

NOVA
CUISINE



A

A - NSTKR : NOVA BLACK HANDLE STEAK KNIFE -ROUND TIP



B

B - NSTKS : NOVA BLACK HANDLE STEAK KNIFE -SHARP TIP



C-K

C - KNG1200 : KNIFE GRUNTER BUTCHER 200mm **BLACK**
 D - KNG1320 : KNIFE GRUNTER BUTCHER 200mm **BLUE**
 E - KNG1720 : KNIFE GRUNTER BUTCHER 200mm **BROWN**
 F - KNG1520 : KNIFE GRUNTER BUTCHER 200mm **GREEN**
 G - KNG1220 : KNIFE GRUNTER BUTCHER 200mm **RED**
 H - KNG1620 : KNIFE GRUNTER BUTCHER 200mm **WHITE**
 I - KNG1420 : KNIFE GRUNTER BUTCHER 200mm **YELLOW**
 J - KNG1250 : KNIFE GRUNTER BUTCHER 250mm
 K - KNG1300 : KNIFE GRUNTER BUTCHER 300mm

Also available in these HACCP colours



L-T

L - KNG5200 : KNIFE GRUNTER COOKS 200mm
 M - KNG5250 : KNIFE GRUNTER COOKS 250mm **BLACK**
 N - KNG8250 : KNIFE GRUNTER COOKS 250mm **BLUE**
 O - KNG3250 : KNIFE GRUNTER COOKS 250mm **BROWN**
 P - KNG9250 : KNIFE GRUNTER COOKS 250mm **GREEN**
 Q - KNG7250 : KNIFE GRUNTER COOKS 250mm **RED**
 R - KNG4250 : KNIFE GRUNTER COOKS 250mm **WHITE**
 S - KNG6250 : KNIFE GRUNTER COOKS 250mm **YELLOW**
 T - KNG5300 : KNIFE GRUNTER COOKS 300mm

Also available in these HACCP colours



U

U - KNG9100 : KNIFE GRUNTER PARING 100mm **BLACK**

Also available in these HACCP colours



V

V - KNS2125 : STEAK KNIFE DELUXE BROAD BLADE -WOODEN HANDLE



W

W - KNS5125 : STEAK KNIFE BROAD BLADE -PLASTIC HANDLE



X

X - KNS4125 : STEAK KNIFE BROAD BLADE -STEEL HANDLE



AA

AA - SSM0300 : SHARPENING STEEL GRUNTER 300mm



BB

BB - SSM0350 : SHARPENING STEEL GRUNTER 350mm