



Manufacturer's
Product Guide
Mitchell & Cooper

British Manufacturer since 1879



2014 / 2015

**FOR THOSE OF YOU OUT THERE WHO WONDER
WHERE THE NAME BONZER® CAME FROM...**

Mitchell & Cooper started life as an engraving and silversmith business back in 1879 in Farringdon London, before branching out into the manufacture of catering equipment in the 1920's producing the first commercial British Ice Cream Portioner. It was during a particular chance meeting with an Aussie who took a liking to the British Ice Cream Portioner that Bonzer® was born as he exclaimed "Crikey, that's a Bonzer Product!!"

During the 1920's - 50's Bonzer® continued to design and manufacture catering equipment including Bread Slicers for the Ministry of Defense, Beer Pumps and back bar lines including the industry recognised Bonzer® Hawthorne Strainer. The Bonzer® name became synonymous with bar equipment after the prohibition.

In 1977 Tony Cooper, grandson of the founder Arthur Cooper moved the business and manufacturing plant down to Sussex where he converted an old laundry. In doing so he increased the manufacturing capabilities by investing in tooling & product development.

Whilst continuing to develop their own Bonzer® products in the 1980's Mitchell & Cooper, also introduced for the first time a distributed line of imported products to sit alongside and complement the Bonzer® range.

Throughout this time Bonzer® was probably best known as the home of the Bonzer® Can Opener, (the one with the red knob!), which was launched in 1940's and which we are proud to say, is still manufactured in Britain today at the company's base in Sussex.

The period between 1980's to the turn of the Millennium saw further development of the portioners and can openers and a SMART award for Product Development for the Rotameasure. In 2006 Caterer and Hotelkeeper awarded Mitchell & Cooper an Excellence award in recognition of the Bonzer® Can Opener. 2010 saw the launch of the new Bonzer® Black Range of Can Openers, along with the launch of the new the Bonzer® Cup Dispensers and Hexdome.

Mitchell and Cooper remains a family run enterprise and maintains the associated customer benefits that this brings.

We hope that you will join us in celebrating 135 years of Mitchell & Cooper and 86 years of Bonzer® as we continue to support you throughout 2014/15 and beyond.

The Bonzer® Team



WELCOME FROM ALL AT BONZER®



This year's catalogue sees the introduction of several new products and ranges.

There are new additions to the Bonzer Dispenser Range which includes an inline version of the Hexdome for storing disposable cups on the countertop plus a new range of Cup and Lid Dispenser cabinets, available in different finishes to suit their surroundings.

In Bonzer bar this year are four new cocktail muddlers made from a variety of materials to suit the needs of the modern barman. Also new to bar this year are new and innovative products designed to add theatre and enhances flavour. See pages 100 & 101.

We are particularly proud to now be the sole UK distributor for Nemox professional Gelato machines. Nemox have built a global reputation as one of the most professional and innovative manufacturers of ice cream machines on the market. The range consists of counter mounted units and floor standing machines which can produce from 4.5 litres an hour up to 17.5 litres.

New to the food preparation section are The Frix Air also from Nemox, Sous Vide circulator from 100% Chef, digital dehydrators from Excalibur and high speed juice extractors from Omega.

Thank you for taking the time to have a read and we look forward to working with you this year.

Guy Cooper
Managing Director

Help yourself to Bonzer® Online

Find further information about the products in this catalogue on our website www.bonzer.co.uk. The website has video, comparisons and further images and dimensions.

Dealers

The website allows you to access and manage your account online 24 hours a day, 7 days a week. Make purchases, check stock availability, build an address book for drop shipping, view previous orders, check invoices and statements and make payments.

Access and order over 6,000 Matfer / Bourgeat products by using the Quick Buy function.



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Proudly printed in the UK by:
Pureprint Group, a Carbon Neutral®
company, using vegetable based inks



HOW TO ORDER

We sell through a close and trusted network of Dealers and Distributors across the globe. Please, therefore contact us directly for your nearest Dealer or visit our website to locate a Dealer near you.

Prices shown are list prices excluding VAT, and are subject to change without notice.

To find out more and order:

Call: +44 (0) 1825 765511

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Or write to us at:

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DELIVERY

England, Scotland & Wales (Next day delivery for orders placed before 2pm)

£10 carriage charge ex VAT on orders below £150 net
£4.95 carriage charge ex VAT for spares orders below £150
Orders above £150 delivered free of charge
£15 carriage charge for Next day AM delivery

Northern Ireland and Republic of Ireland (1 to 3 day delivery)

Carriage paid on orders above £250 / €300
£30 carriage charge on orders below £250 / €300

Channel Islands (1 to 3 day delivery)

Carriage paid on orders above £250 / €300
£30 carriage charge on orders below £250 / €300

Rest of the world (Delivery to be advised) Carriage is worked out on an individual basis

Orders received by 2pm will be delivered next day. If we have insufficient stock levels to meet your request and can't meet this obligation you will be contacted and advised when your order will be delivered.

SOCIAL MEDIA



[www.facebook.com BonzerProfessional](http://www.facebook.com/BonzerProfessional)

[@_bonzer_](https://twitter.com/_bonzer_)

BRANDS

Accutec

BONZER

Excalibur

Kisag

BOURGEAT

MATFER

CHAUS

ICONS KEY

	NSF CERTIFIED		FLAME PROTECTION
	CE CERTIFIED		STEAM PROTECTION
	MADE IN THE UK		RINSE CLEAN
	STAINLESS STEEL		HOT LIQUID SAFE
	EPNS		MACHINE WASHABLE
	WOOD		MICROWAVE SAFE
	LEATHER		DISHWASHER SAFE
	BPA FREE		FREEZER SAFE
	SPARES AVAILABLE		
	BRANDING AVAILABLE		
	WARRANTY PERIOD		
	GAS		
	ELECTRIC		
	CERAMIC		
	HALOGEN		
	INDUCTION		
	DURABILITY FACTOR		
	INSULATION VALUE °C		

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mosa



NEMOX
PROFESSIONAL FLAVOUR

Omega

Pulltex
wine concepts for wine lovers



TUCKER
SWEET TONALITY ETC.

ZEROLL







BONZER® CAN OPENERS



01 RED KNOB

Bonzer® brand name and Red Knob mean British quality. If it doesn't have a red knob it's not a Bonzer®.

02 ERGONOMIC DESIGN

For comfort and ease of use Bonzer® can openers have been carefully designed and perfected over the years taking into consideration how users interact with the tools they are using.

03 PATENTED 'QUICK RELEASE BLADE'

The blade can be removed in a matter of seconds for easy cleaning and changing of parts. All Bonzer® can openers feature an easy to remove blade carrier. This is unique to Bonzer®.

04 SHAFT

Wheels are made from gear-cutting grade steel, able to withstand intense pressures and last longer. The blades contain an antibacterial coating for increased safety.

05 EASY TO CLEAN

Designed in such a way that they can easily be taken apart for thorough cleaning. Keep Educational Health Officer's happy with a Bonzer® Eazi-Clean model.



Pull handle back to release.



Remove the trigger while pulling back handle.



Wash trigger thoroughly between usage.



Replace the trigger while pulling back handle.

BONZER® LEADS TO SUCCESSFUL CATERING OPERATION AT THE ROYAL BOURNEMOUTH HOSPITAL



“WE OPEN OVER 1300 CANS EVERY MONTH SO IF THE CAN OPENER DEVELOPS A PROBLEM, WE DEVELOP A PROBLEM WITH THE CATERING.”

Terry Reeves, the Catering Manager at The Royal Bournemouth Hospital is producing over 2200 meals a day to cater for both the patients and staff. The kitchen is a constant hive of activity, with a dedicated team of 68 staff, working a mixture of shifts.

In addition to the conventional ‘cook/serve’ style patient catering, Terry also oversees the on-site deli bar, tea bar and staff dining room. Despite a move to more fresh and frozen ingredients, one area that continually caused Terry problems was with regards to the opening of cans.

When Terry was at a local trade exhibition, he was introduced to the Bonzer® Titan.

“When I purchase equipment it is about getting the right tool for the right job. The Bonzer® Titan is exactly that. It has a quick release blade system, meaning that changing the blade is a fast, simple job that can be completed without the need for us to call estates. Secondly, there is only one way to put the blade in, therefore it is always straight and eradicates any danger of metal shards entering the food. Finally, the entire open process is quicker and cuts down on labour. With our last opener it could take fourteen turns to open an A10 can, with the Bonzer® Titan it takes just seven thanks to a larger handle and 40mm cog wheel. On 1300 cans a month this equates to serious time and labour savings.”

The quick release blade system, as well as the shaft, is placed through the dishwasher each evening, to ensure that any build up during the day is eradicated immediately.



“THE BLADE AREAS ON NORMAL CAN OPENERS HARBOUR A SIGNIFICANT AMOUNT OF DIRT AND RESIDUE BUILD UP, WHICH CAN ONLY BE PROPERLY REMOVED BY CHANGING THE BLADE. THE QUICK RELEASE SYSTEM ON THE TITAN HOWEVER MEANS THAT WE CAN REGULARLY RINSE THE BLADE MECHANISM UNDER WATER BETWEEN PRODUCTS, WHICH ERADICATES TUNA MIXING WITH BEANS OR PEAS. THE ENTIRE SYSTEM CAN THEN BE PLACED IN THE DISHWASHER AT THE END OF EACH DAY TO ENSURE A THOROUGH WASH.”



Bonzer® can openers are lovingly made in the UK at Mitchell & Cooper’s factory in East Sussex, always have been and always will be. They are built to last and come with a 5 year guarantee when you register online.

MADE IN THE UK

All Bonzer® Can Openers are certified hygienic by NSF*.



BONZER® CAN OPENERS



UP TO 10



UP TO 20

BONZER® CLASSIC R CAN OPENER

For over 30 years this model has been the dependable workhorse of the kitchen. With strong and heavy construction, the Classic R combines incredible reliability and durability.

BONZER® EZ-20 CAN OPENER

The Bonzer® EZ-20 catering can opener is a popular choice with hotels, cafes, restaurants, pubs and takeaways for hygienic, safe and efficient can opening.



PART NO.	SIZE	PRICE
CRBZ0035	16" shaft	£62.76
CRBZ0046	25" shaft	£67.82

-  ✓ Suitable for up to 10 cans per day
-  ✓ Removable blade carrier
-  ✓ Case hardened blade and wheel
-  ✓ 1 year warranty

PART NO.	SIZE	PRICE
CRBZ0315	16" shaft	£83.95
CRBZ0316	25" shaft	£94.45

-  ✓ Suitable for up to 20 cans per day
-  ✓ Removable blade carrier
-  ✓ Case hardened blade and wheel
-  ✓ No manual tools needed
-  ✓ NSF certified
-  ✓ 3 year warranty, extended to 5 years



UP TO 40

BONZER® EZ-40 CAN OPENER

The Bonzer® EZ-40 large bench mounted can opener is ideally suited to busier kitchens opening up to 40 cans per day. With a larger 1 ½ inch wheel, the EZ-40 opens cans fast, saving both time and money. Hotels, schools, canteens, care homes and other catering establishments will benefit from this robust, hygienic and safe large can opener.



UP TO 60

BONZER® EZ-60 CAN OPENER

The Bonzer® EZ-60 professional, heavy duty can opener has been specifically designed for large-scale catering and industrial kitchens. The EZ-60 can open any size or shape can, including oil drums, in a matter of seconds. Professional caterers will see the benefits of this robust, heavy duty can opener in canteens for schools, hospitals, colleges, in-flight catering providers, the MoD, motorway service stations etc.



60 +

BONZER® EZ-TITAN CAN OPENER

We believe our Bonzer® Titan stainless steel can opener is the best manual can opener on the market today. The Bonzer® Titan is ideal for large schools, hospitals, prisons, canteens, military applications, where anywhere there is a need for a robust, reliable heavy duty can opener to open a large numbers of cans each day. The Bonzer® Titan stainless can opener is suitable for opening high can volumes per day, making it a popular choice in large catering applications.

PART NO.	SIZE	PRICE
CRBZ0317	16" shaft	£141.70
CRBZ0318	25" shaft	£155.35

- ✓ Suitable for up to 40 cans per day
- ✓ Removable blade carrier
- ✓ Case hardened blade and wheel
- ✓ No manual tools needed
- ✓ NSF certified
- ✓ 3 year warranty, extended to 5 years

PART NO.	SIZE	PRICE
CRBZ0319	16" shaft	£199.48
CRBZ0320	25" shaft	£215.20

- ✓ Suitable for up to 60 cans per day
- ✓ Removable blade carrier
- ✓ Case hardened blade and wheel
- ✓ No manual tools needed
- ✓ NSF certified
- ✓ 3 year warranty, extended to 5 years

PART NO.	SIZE	PRICE
CRBZ0313	25" shaft	£262.45

- ✓ Suitable for up to 60 + cans per day
- ✓ Removable blade carrier
- ✓ Case hardened blade and wheel
- ✓ No manual tools needed
- ✓ NSF certified
- ✓ 3 year warranty, extended to 5 years



STICK BLENDERS

01 ERGONOMIC DESIGN

- ✓ Uniquely designed handle allows for prolonged use with comfort
- ✓ Easy to operate in any position
- ✓ Heat resistant handle that hooks onto the side of cooking vessel
- ✓ Due to the handle design the blender won't roll off a work surface.
- ✓ Long cable

02 PERFORMANCE

- ✓ High performance motor designed for continuous use
- ✓ Selectable speed, two speed motor
- ✓ One piece mono block motor and shaft
- ✓ Direct power, no lag

03 HYGIENE

- ✓ Shaft and blade made from specially selected stainless steel
- ✓ Sealed shaft, prevents liquid from entering drive shaft
- ✓ Easy to clean under running tap

04 REASSURANCE

- ✓ Quality Swiss engineering
- ✓ CE Certified
- ✓ Commercial warranty

KISAG POWER STICK BLENDER 20 250WATT, L200MM

This small hand held blender certainly packs a punch, with a two speed motor capable of up to 20,000 revs per minute. Uniquely designed to fit the hand allowing the palm to have a firm grip on the blender giving more dexterity when blending.

PART NO. FPMX0274 PRICE £ 149.00



- ✓ Handle designed to support the hand



- ✓ Continuous run of 8 minutes



- ✓ Selectable speed, 15,000 / 20,000 RPM

- ✓ 250 Watt motor

- ✓ 20 Litre capacity

- ✓ Designed not to roll off countertop

HIGH QUALITY, MULTIPURPOSE MIXER FOR PROFESSIONAL USE. ESPECIALLY SUITABLE FOR USE IN CATERING ESTABLISHMENTS, LARGE KITCHENS, HOTELS, HOSPITALS, BAKERIES ETC.



**BAMIX GASTRO 200 MIXER
200W 3 PIN UP, L185MM**

The Bamix can be used in liquids up to 20 litres and is a sealed unit unlike other stick blenders which have cooling vents which may allow unwanted liquid in. Ideal for liquidising and homogenising soups, stirs cream and batter mixes as well as chops, purees and liquidises vegetables in seconds.

PART NO. FPBX0007
PRICE £149.10



- ✓ Lightweight only 1kg
- ✓ Continuous run of 8 minutes
- ✓ 20 litre capacity
- ✓ Sealed motor and shaft
- ✓ 3 blade attachments
- ✓ 200 Watt motor



**KISAG POWER STICK BLENDER 40
550WATT, L400MM**

The ergonomic design of the Kisag stick blender handle allows for prolonged use with comfort. It makes the stick mixer easy to operate in any position and ensures it won't roll off a work surface. Heat resistant, the handle can hook onto the side of a cooking vessel.

PART NO. FPMX0275
PRICE £399.00



- ✓ Heat Resistant handle to 220°C
- ✓ Continuous run of 15 minutes
- ✓ Selectable speed, 14,000 / 17,000 RPM
- ✓ 550 Watt motor
- ✓ 150 Litre capacity
- ✓ Designed not to roll off countertop



**KISAG POWER STICK BLENDER 50
550WATT, L500MM**

The ergonomic design of the Kisag stick blender handle allows for prolonged use with comfort. It makes the stick mixer easy to operate in any position and ensures it won't roll off a work surface. Heat resistant, the handle can hook onto the side of a cooking vessel.

PART NO. FPMX0276
PRICE £448.50



- ✓ Heat resistant handle to 220°C
- ✓ Continuous run of 15 minutes
- ✓ Selectable speed, 14,000 / 17,000 RPM
- ✓ 550 Watt motor
- ✓ 200 litre capacity
- ✓ Designed not to roll off countertop



HOTWHIP



KISAG HOTWHIP

Prepare fresh sauces quickly and easily with the Kisag HotWhip®. Simply put ingredients for up to 2 litres of sauce directly in the jug and the HotWhip® will do the rest, allowing chefs time to be spent on other tasks.

PART NO.
FPMX0371

PRICE
£1023.97



- ✓ 350W motor
- ✓ 450W of heat
- ✓ 2 litre capacity
- ✓ Continuous run



SAVE TIME WHEN MAKING FRESHLY-PREPARED SAUCES, MOUSSES, OR LIGHT AND AIRY ZABAGLIONE WITH THE NEW HOTWHIP® FROM KISAG.

With the HotWhip®, you will be well equipped to deal with busy periods. You can prepare recipes in advance, allowing you to have delicate sauces and desserts ready to serve in the right quantity and at the desired temperature. The gentle stirring motion prevents a skin from forming on your recipe to help it maintain the proper texture.

HotWhip® is manufactured in high quality stainless steel. The device is easy to use and simple to clean. The container and blade are dishwasher safe.

TWO LITRE JUG

2 litre capacity, can be filled to a maximum of 1 litre of produce, creating up to 2 litres of light airy sauce.



HEAT RANGE

40°C to 95°C (in 5°C increments). Can produce either warm or cold sauces effortlessly by gently stirring and gradually increasing the temperature.



POWER

350W motor produces an RPM of between 900 and 6000, with a continuous run of up to 3 hours producing up to 450W of heat.



FRIX AIR



FRIX AIR RECONSTITUTING MACHINE

Frix Air is a professional machine for preparing a whole range of imaginative dishes from appetizers to desserts. Prepare mousses, sauces, creams, soups, ice creams, sorbets and even cocktails.

PART NO.
FPMX0387

PRICE
£2,100



- ✓ Supply 220-240V, 50Hz, 1 phase 120V 60 Hz
- ✓ Maximum power 600 W
- ✓ Speed of rotation 2000 rpm
- ✓ Air pressure 0.5 bar
- ✓ Container volume 300 cc
- ✓ Max Capacity ingredients 150 cc
- ✓ Cups Size 72 x H95 mm
- ✓ Machine dimensions W330 x D160 x H480 mm
- ✓ Machine weight 21 kg or 46 lb.



FRIX AIR MIXES AND BLENDS ALL OF THE INGREDIENTS INTO A DELICATE AND VELVETY TEXTURE, PRESERVING ALL OF THE NATURAL FLAVOURS.

Frix Air allows Chef to offer a diverse, varied and delicious menu each day. Plus you never have to waste expensive ingredients again.

Simply freeze or blast chill your ingredients in the plastic containers to -20° C. When needed take them directly from the freezer and place in the stainless steel bowl holder, place in the Frix Air. The high speed blades mix, blend and aerate the frozen

produce into a velvety liquid once again. Fresh ingredients can also be used.

Two cycle speeds are available; Press START for the standard cycle which is 2 minutes or by pressing FAST you start a 1 minute cycle. The silicone gasket seals the container while air under pressure of ca. 2 bars is pumped into the container.

Whilst air is pumped in under pressure the powerful stainless steel blades rotate slicing ultra thin slices of frozen ingredients, the other blades (aeroplane wing shape) mixes air and the ingredients producing the desired effect of a creamy, velvety texture.



FRIX AIR BOWLS, PACK OF 50

180ml bowls suitable for individual portions in 5 different colours to make it easy to distinguish mixtures made in advance. Microwave and dishwasher safe.

PART NO. FPMX0398
PRICE £91.66

- ✓ 180ml capacity
- ✓ 10 white,
- ✓ 10 red
- ✓ 10 yellow
- ✓ 10 green
- ✓ 10 blue



ICE CREAM MACHINES



NEMOX® REVOLUTIONISES THE WAY OF PRODUCING, STORING, AND DISPENSING GELATO. THANKS TO THE NEW CREA SERIES MACHINES, PRODUCING, STORING AND DISPENSING ICE CREAM HAS NEVER BEEN SO EASY!



The CREA series is designed to automatically produce from 1 kg to 2.5 kg of gelato, sorbet, ice cream and frozen yoghurt in about 12 min. Few operations to be performed, 1 - pour the ingredients
2 - start the machine
3 - dispensing the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX. The software features four production programs that produce:

- ✓ Gelato Classico (full-bodied, intense flavour)
- ✓ Semi-Soft Ice Cream (soft, can be shaped into moulds)
- ✓ Granita (with ice crystals clearly defined)
- ✓ Shock freezing of any liquid (from +80 °C to +10 °C in about 8 minutes)

The production programs can be combined to four storage programs to achieve the highest quality in the preparation and dispensing of ice cream. The software manages the density of the ice cream and automatically starts the selected storage program, to maintain the density of the ice cream.

The preparation obtained is kept at the ideal temperature for dispensing. As the availability of the product in the machine decreases, you can add additional ingredients to the machine, and in about 4-5 minutes it will replenish the desired quantity.

With the CREA series you only produce the amount needed, avoiding any waste and dispensing fresh creamy ice cream always at the perfect serving temperature.



NEMOX® GELATO 6K CREA

Compact, all-in-one automatic ice cream machine is equipped with sophisticated software to manage its functions. In addition to a manual function, the operator has at their disposal 4 specific production programs (gelato classico, semi soft ice cream, granita and shock freezing) as well as 4 storage programs.

PART NO.	PRICE
FPMX0391	£ 3958.33



- ✓ Preparation time 10-12 minutes
- ✓ Varied bade rpm (55 to 115 rpm)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 7 kg, 10 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 800W



NEMOX® GELATO CHEF 2500

Makes perfect ice cream, sorbets, granita and frozen yoghurt in minutes. Gelato Chef 2500 is equipped with a powerful independent refrigeration system with a compressor. The machine makes a 1kg of ice cream in 30-35 minutes which equals 10-12 portions. Batches can be prepared either in the fixed stainless steel or a removable aluminium bowl. Paddle stops automatically when lid is removed.

PART NO.
FPMX0392

PRICE
£ 750.00

S/S

- ✓ Preparation time 30-35 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 2 kg, 3 litres
- ✓ Mechanical 30 minute timer
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2.5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 220W



NEMOX® GELATO PRO 2500 SP

Gelato Pro 2500sp is one of the most compact professional ice cream machine on the market. GELATO Pro machines are perfect for use in restaurants, bars and pastry shops that only require limited production needs. You can process up to 1 kg (1 qt) of mixture in 20-25 minutes, using either the fixed bowl made of 18/10 stainless steel or the handy removable bowl with handle for easier removal.

PART NO.
FPMX0396

PRICE
£ 1583.33

S/S

- ✓ Preparation time 15-20 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 3 kg, 4.5 litres
- ✓ Mechanical 30 minute timer
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2.5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 300W



NEMOX® GELATO 5K SC

The Gelato Pro 5K SC is the “must have” countertop machine for restaurants world-wide. Functional, powerful, fast and convenient, it provides the highest quality in gelato/ice cream and sorbet preparation. Continuous operating capability allows rapid production of several different flavours. The machine body is made entirely of stainless steel, like the mixer blade, featuring replaceable inserts. Air cooled

PART NO.
FPMX0395

PRICE
£2500.00



- ✓ Preparation time 12-15 minutes
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 5 kg, 7 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 3.2 litre
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 650W



NEMOX® GELATO 10K

Gelato Pro 10K. Powerful and easy to use. It is suitable for high production in a short time. With the Gelato Pro 10K it is possible to vary the rotation speed (60 to 130 rpm) of the mixing paddle for the best results of each recipe! The mixing paddle motor is controlled with an electronic inverter. The Gelato Pro 10K is equipped with brakes fitted wheels making it easy to move where needed. Easy to clean thanks to the drain valve provided.

PART NO.
FPMX0400

PRICE
£5000.00



- ✓ Preparation time 10-12 minutes
- ✓ Varied bade rpm (55 to 115 rpm)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 10 kg, 14 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 6 litre
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1100W



NEMOX® GELATO 12K

The Gelato Pro 12K highlights various advanced functions, but remains very easy to use.

It is a very powerful machine with frontal production extraction system.

With the Gelato Pro 12K it is possible to vary the rotation speed (60 to 130 rpm) of the mixing paddle for the best results of each recipe! The mixing paddle motor is controlled with an electronic inverter.



NEMOX® GELATO 5+5 TWIN CREA

Equipped with sophisticated software which manages its functions. In addition to the normal manual function, the operator have at their disposal: 4 Specific production programs (Gelato Classico - Semi-Soft Ice Cream - Granita – Shock freezing)

4 Specific storage programs selectable depending on the different needs and characteristics of the product. These automatic programs, as well as ensuring the best results, make the machine completely autonomous, leaving the operator free to focus on other tasks.

PART NO. FPMX0401 PRICE £6000.00

S/S

- ✓ Preparation time 10-12 minutes
- ✓ Varied bade rpms (55 to 115 rpm)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 12 kg, 17 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 6 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1300W

PART NO. FPMX0399 PRICE £6250.00

S/S

- ✓ Preparation time 12-15 minutes
- ✓ Varied bade rpms (55 to 115 rpm)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 2 x 5 kg, 2 x 7 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2 x 3.2 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1300W



BENCH TOP BLENDERS



OMEGA 1 HP BLENDER

The Omega 300 blender is the ideal mix of size, power and performance. The compact base encases an efficient 1-HP motor to blend an endless variety of ingredients into a smooth, silky texture.

PART NO.
FPMX0373

PRICE
£136.00



- ✓ 1 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ 4 Gripper feet for stability
- ✓ 3.2kg
- ✓ W159 x D209 x H400mm

OMEGA 3 HP FOOD / BAR BLENDER

Omega equipped the 400 series of blenders with the perfect combination of features, warranty, quality construction, and durability. Certified for ETL Sanitation, this machine can be used in restaurants and juice bars. Blend an endless variety of ingredients and combinations into a smooth, silky texture with an Omega Blender.

PART NO.
FPMX0378

PRICE
£395.00



- ✓ 3 peak horsepower motor
- ✓ Weight 6.80 kg
- ✓ Dimensions 197mm x 229mm x 489mm
- ✓ Unbreakable Eastman® Tritan Copolyester Container





HIGH SPEED JUICERS



OMEGA MEGAMOUTH JUICER

The Omega Mega Mouth Juicer is a continuous, pulp-ejection style juicer with one huge advantage. Its extra large feed chute accommodates larger portions and even whole fruits! This results in less cutting and a greatly reduced preparation time, allowing you to concentrate more on the juicing itself.

Designed for commercial use, this unit is rugged and durable, yet attractive enough to be featured prominently in any kitchen. Simply flip the switch and watch as the Megamouth makes quick work of fruits and vegetables, extracting the maximum amount of juice in minimal time.

PART NO.
FPMX0402

PRICE
£250.00



- ✓ Pulp Ejection Juicer
- ✓ Chrome finish
- ✓ Speed: 11,000 RMS
- ✓ Weight 7.25kg
- ✓ Dimensions W203mm x D318mm x H381mm
- ✓ Power: 500W

OMEGA CITRUS JUICER

Omega's Professional Citrus Juicer does one job very well. Commercial-grade, super efficient, simple to assemble and disassemble. Omega guarantees continual long-term productivity for commercial environments.

PART NO.
FPMX0403

PRICE
£390.62



- ✓ Pulp Ejection
- ✓ Chrome finish
- ✓ Speed 1800 RPM
- ✓ Weight 9.07kg
- ✓ Dimensions H400mm x Ø254mm





MASTICATING JUICER



OMEGA MASTICATING JUICER

The Omega8005 Nutrition Centre Juicer is a masticating style juice extractor. Its ability to juice at low speeds – 80 RPM minimises heat build-up and oxidation. The result is healthy fresh juice with a high enzyme content that health conscious individuals crave. The 8005 Nutrition Centres are engineered with powerful components that can easily extract juice from wheatgrass and leafy vegetables, so there is no limit to the variety of juice you can make. Nutrition Centres are not just for juicing; they turn nuts into nut butter, extrude pasta, grind coffee and spices, mince herbs and garlic, make baby food, and whip up soy milk in a flash. Use Nutrition Centres to make delicious healthy drinks and snacks everyone will love.

PART NO.
FPMX0374

PRICE
£289.00



- ✓ Continuous juicing with automatic pulp ejection
- ✓ Exclusive “dual stage” masticating extraction
- ✓ High juice yield - very dry pulp
- ✓ Powerful commercial motor
- ✓ Less foaming than double gear juicers
- ✓ No heat rise promotes healthier, longer lasting juice
- ✓ Engineered for quiet operation and long life
- ✓ W165mm x D368mm x H394mm



GRIND COFFEE



NUT BUTTER



MINCE HERBS



FRUIT JUICE



VEGETABLE JUICE



SORBET



EXTRUDE PASTA



MARMALADE



VERTICAL JUICER



OMEGA VERTICAL JUICER

The Omega Vert VRT350 Juicer is a revolutionary product that features the high efficiency of a masticating style juicer in a vertical design. The Vert is designed to be compact, contemporary and productive. Most juicers process at a speed of 1,650 to 16,000 RPM, destroying many healthy enzymes and causing juice to degrade shortly after being extracted. The Vert VRT350 Low Speed Juicing System processes at 80 RPM, preventing oxidation and allowing juice to be stored for up to 72 hours without degradation.

With the Vert form and function combine to give you the highest degree of extraction and the healthiest possible juice. The Vert VRT350 also features an innovative auto cleaning system that keeps the screen clear during juicing and increases its efficiency. The contemporary design is complemented by a virtually indestructible ULTEM juicing screen that will withstand heavy duty juicing. Ideal for fast pace commercial environments, this juicer combines a contemporary styling with the technology to cater to health conscious clientele.



PART NO.
FPMX0375

PRICE
£339.00



- ✓ Fine and coarse juicing screen for pulp control
- ✓ Capable of juicing wheatgrass at high yield
- ✓ Auto cleaning system
- ✓ 220V/50-60Hz
- ✓ 80 RPM operation for optimal efficiency
- ✓ 2 HP condenser motor
- ✓ W178mm x D216mm x H394mm



CRATHCO CLASSIC JUICE BUBBLERS



CRATHCO SINGLE BOWL JUICE BUBBLER

- Pre-mix dispenser with large 5 gallon (18.9 L) bowl with easy to read measuring marks.
- Two-piece, stainless steel, dripless pouring valve is easy to use and maintain.
- Better design and more stainless steel allow easier cleaning and less maintenance.
- Unique evaporator and high efficiency pump cools fast and efficiently on start-up.
- Superior engineering allows full beverage cooling right down to the last drink.
- 1/6 hp refrigeration.
- Virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Agitators are included with each unit for fresh juice, tea or coffee.
- Cup height 8.25" (20.5 cm).

PART NO.
FPMX0404

PRICE
£679.66



- ✓ 18.9 L (5 gallon) bowl
- ✓ 1/6 HP refrigeration
- ✓ Super strong polycarbonate bowl
- ✓ Agitators are included
- ✓ W260mm x D400mm x H690mm
- ✓ CE / NSF certified

CRATHCO DOUBLE BOWL JUICE BUBBLER

- Pre-mix dispenser with superior engineering allows full beverage cooling right down to the last drink.
- Two-piece, stainless steel, dripless pouring valves are easy to use and maintain.
- Better design and more stainless steel allow easier cleaning and less maintenance.
- Two large, 18.9 L bowls with easy-to-read measuring marks, are separate to allow bowl cleaning and flavor changes without "total system shut-down."
- Virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- Agitators are included with each unit for fresh juice, tea or coffee.
- 1/5 hp refrigeration.
- Cup height 20.5 cm.

PART NO.
FPMX0405

PRICE
£914.07



- ✓ 2 x 18.9 L (5 gallon) bowl
- ✓ 1/6 HP refrigeration
- ✓ Super strong polycarbonate bowl
- ✓ Agitators are included
- ✓ W380mm x D440mm x H690mm
- ✓ CE / NSF certified





CRATHCO TRIPLE BOWL JUICE BUBBLER

- Pre-mix dispenser with two-piece, stainless steel, dripless pouring valves are sanitary and easy to use and maintain.
- Improved design and increased use of stainless steel allow easier cleaning and less maintenance.
- Superior engineering allows full beverage cooling right down to the last drink.
- Three large, 18.9 L bowls with easy-to-read measuring marks, are separate to allow bowl cleaning and flavour changes without "total system shut-down."
- Super-strong, virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- Agitators are included with each unit for fresh juice, tea or coffee.
- 1/3 hp refrigeration.
- Cup height 20.5 cm.

PART NO.
FPMX0406

PRICE
£1171.88



- ✓ 3 x 18.9 L (5 gallon) bowl
- ✓ 1/6 HP refrigeration
- ✓ Super strong polycarbonate bowl
- ✓ Agitators are included
- ✓ W650mm x D400mm x H690mm
- ✓ CE / NSF certified



EXCALIBUR DEHYDRATORS



EXCALIBUR 5 TRAY DEHYDRATOR

5-large trays, 15" x 15" each. Mesh screens are BPA free.

26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete.

Adjustable Thermostat 95°F to 155°F. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.

PART NO. FPTH0151 PRICE £259.00



- ✓ 5 large trays, 8 sq ft of drying space
- ✓ 26 hour timer
- ✓ Adjustable thermostat 95°F to 155°F
- ✓ 5-inch fan, 440 Watts
- ✓ H216mm x W432mm x D483mm
- ✓ Black



PARAFLEXX™ ULTRA

Add ParaFlexx sheets and you're ready to turn liquids and purees into fruit rolls, yogurt leathers, dried sauces, and much more. Or use them as non-stick baking sheets.

PART NO. FPTH0160 PRICE £6.60

- ✓ Silicone coated
- ✓ Easy to clean
- ✓ Fits 5 and 9 or 10 tray models



EXCALIBUR 9 TRAY DEHYDRATOR

9-large trays, 15" x 15" each. Mesh screens are BPA free.

26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete.

Adjustable Thermostat 95°F to 155°F. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.

PART NO. FPTH0152 PRICE £299.00



- ✓ 9 large trays, 15 sq ft of drying space
- ✓ 26 hour timer
- ✓ Adjustable thermostat 95°F to 155°F
- ✓ 7 inch fan, 600 Watts
- ✓ H310mm x W432mm x D483mm
- ✓ Black



STAINLESS STEEL TRAY

Use with 5, 9 and 10 tray models. These trays are constructed of 304 grade stainless steel 1/4 inch square mesh so no polyscreens are needed.

PART NO. FPTH0161 PRICE £15.62



- ✓ 304 Stainless Steel
- ✓ 0.25 in mesh



EXCALIBUR 9 TRAY DEHYDRATOR S/S

9-large trays, 15" x 15" each.

26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete.

Adjustable Thermostat 95°F to 155°F.

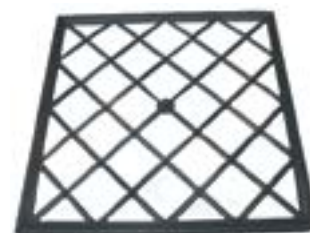
Temperature range is low enough to preserve active enzymes in fruits and vegetables.

Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.

PART NO. FPTH0154 PRICE £599.00



- ✓ 9 large trays, 15 sq ft of drying space
- ✓ 26 hour timer
- ✓ Adjustable thermostat 95°F to 155°F
- ✓ 7 inch fan, 600 Watts
- ✓ H310mm x W432mm x D483mm
- ✓ Black



STANDARD PLASTIC TRAY

Use with 5, 9 and 10 tray models.

PART NO. FPTH0162 PRICE £6.25

- ✓ 15" x 15"



EXCALIBUR 10 TRAY DIGITAL DEHYDRATOR

Dehydrate large quantities of food with the 10 tray digital dehydrator from Excalibur. Stainless steel interior and exterior, 15" stainless steel trays allow for quick easy cleaning. Also comes with a removable drip tray for crumbs and spills. 99 hour timer, two-time, two temperature. Use first setting to start dehydration process at a higher temperature for a specified period of time. Use second setting to finish dehydration process at a lower temperature for a period of time.

PART NO. FPTH0159 PRICE £929.67



- ✓ 10 x 15in² wide trays
- ✓ Stainless steel interior and exterior
- ✓ Drying capacity 2250 Sq. In.
- ✓ 2 Timers
- ✓ Built-in 99-hour timer
- ✓ Adjustable thermostat 95°F to 155°F
- ✓ 6.5 inch fan, 600 Watts
- ✓ W438mm x D521mm x H432mm



REMOVABLE DRIP TRAY



DIGITAL CONTROLLER
2 TIME / 2 TEMP, 48 HOURS



GLASS DOORS

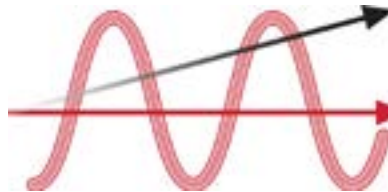


PARALLAX HORIZONTAL
AIRFLOW



SET FOOD
TEMPERATURE

118°F



LEADING COMPETITOR
(No Hyperwave™ Technology)
Food temperature continues
to rise, killing beneficial
enzymes and nutrients.

118°F

EXCALIBUR DEHYDRATOR
Food temperature remains
stable preserving enzymes.
Air temperature fluctuates to
evaporate moisture faster.

PARALLEXX® HORIZONTAL AIRFLOW

The fan heating element and thermostat are positioned in the back. Cool air is drawn in, heated and distributed evenly over each tray. This exclusive design helps food dry faster, retain more nutrients, and look and taste better without any rotation.



NOON SOUS VIDE



NOON®

THE NOON IS THE COLLECTIVE COLLABORATION OF HUNDREDS OF KITCHENS AROUND THE WORLD



- 01** The Noon allows for total control of time and temperature. Once time has elapsed Noon will stop cooking assuring perfect hygiene of the product until serving.
- 02** A continuous cooking system and a timer shows the elapsed time.
- 03** Its 29 cooking programs allow you to customize each one of the stages with temperature and time. It has 13 programs ready to use from startup, thus facilitating the most common tasks.
- 04** Do not limit production. Absolute precision, speed and profitability thanks to a high production capacity. Its double pump and its 1800/1400 W power ensures a perfect cooking even with 40 litres.
- 05** Selection includes a 10 language display and scale of temperature °C / °F. Spanish, Catalan, French, English, Italian, German, Dutch, Portuguese, Finnish and Japanese.
- 06** Adaptable to any gastronomic container with a minimum of 15 cm of depth or if needed it also adapts to pots and pans of larger size.
- 07** Thanks to the double output of the recirculation pump you can add an adapter and silicone connector to one of the jets ensuring the thermal stability of all of the liquid.
- 08** The unit has the option to lock during operation eliminating a possible reset.
- 09** At each startup or switch restart Noon performs a full electronic check-up, warning of any problems.
- 10** Two fans prevent build-up of moisture inside the components taking care of all electronics.
- 11** New water electron probe level detector prevents damage to unit during cooking, automatically stopping unit if there is excess evaporation.
- 12** Noon is compatible with external thermometer probe calibration. Check the accuracy of your cooking at any time and in any working condition.
- 13** Easy maintenance: repair, clean or you can remove all external components.
- 14** Noon has thermal baths with lid, accessories to complement and facilitate cooking and service.
- 15** 2 YEAR WARRANTY and an exclusive service.



NOON SOUS VIDE

Noon is designed to cook, with precision, vacuumed packed foods, infused foods, pasteurised previously cooked foods or regenerate any type of product with complete safety and comfort, in addition to programmed cooking with a high degree of temperature control and accuracy.

PART NO.
CQHP0172

PRICE
£790.00



✓ Weight 2 Kg



✓ Power & Voltage 230 V 50 Hz: 1800 W
110 V 60 Hz: 1400 W



✓ Maximum working temperature 99°C

✓ Temperature accuracy 0.1°C

✓ Pump pressure 115 Mbar.

✓ Water flow 6 Litres/minute



27L THERMIC CONTAINER & COVER

Thermic baths improve water temperature stability, making its heating easier and allowing comfortable transportation and emptying. All our Noon thermic bath series are equipped with a sealed cover, a handle and a drain.



ARCHIVAL GRID

Grid for hanging cooking bags during cooking, without the need of digging the bag out of the hot water.



NOON SOUS VIDE WHIP CLIP

The Whip Chip can be adapt to any siphon bottle diameter from 50 to 120mm. The system is designed to hold the siphons and bottles firmly in place, preventing them from floating. Easy to grip in one movement.

PART NO.
CQHP0173
CQHP0174

PRICE
£520.00
£44.14

PART NO.
CQHP0176

PRICE
£57.20

PART NO.
CQHP0175

PRICE
£54.78



WEIGHING



CS5000 – COMPACT SCALE

Compact Design – The CS has a low profile design and is truly portable when powered by three AA batteries (included). A standard AC adapter can also be used to power the CS, when used in a more permanent location.

PART NO.	CAPACITY	PRICE
WMVS0011	5kg x 1g	£ 74.50



- ✓ Superior RF Protection
- ✓ W205 x D188 x H38mm
- ✓ 3 AA batteries or AC adapter
- ✓ FCC Class B, part 15
- ✓ CE certified



FD FOOD PORTIONING SCALE

Designed for use in restaurants, bakeries, food manufacturing and other areas requiring fast operation and flexibility, the Ohaus Food Portioning Scale offers durability and cleanliness in one economical design.

PART NO.	CAPACITY	PRICE
WMVS0017	6kg x 2g	£386.74
WMVS0018	15kg x 5g	£386.74



- ✓ Stainless steel
- ✓ 3-LED indicator and audible alarm
- ✓ Two second display
- ✓ Units including kg, g, lb, decimal and fractional
- ✓ Internal rechargeable battery or AC power
- ✓ NSF Certified
- ✓ HACCP compliant



VALOR 1000

Valor 1000 precision scales are an economical choice for your basic weighing needs. Standard software includes check weighing mode, accumulation mode and multiple units of measure.

PART NO.	CAPACITY	PRICE
WMVS0012	6kg x 1g	£145.02
WMVS0013	15kg x 2g	£145.02

- ✓ Long-life internal rechargeable battery with standard AC power adapter
- ✓ User selectable auto-shut-off backlight
- ✓ Easy to clean and transport



VALOR 2000

Valor 2000 portable scales offer unsurpassed protection and durability in a variety of extreme environments.

PART NO.	CAPACITY	PRICE
WMVS0014	6kg x 1g	£204.10
WMVS0015	15kg x 2g	£204.10



- ✓ Water resistant
- ✓ Dual display precision
- ✓ Easy to clean
- ✓ Weight up to 3.5kg
- ✓ NSF USDA



VALOR 3000

Valor 3000 Xtreme offers high-precision, 20,000d readability, durability, and ease-of-use, encased in a durable, fully stainless steel compact housing – meeting the needs of the most demanding environments.

PART NO.	CAPACITY	PRICE
WMVS0016	6kg x 1g	£257.83

- ✓ Stainless steel
- ✓ Chemical and water resistant
- ✓ 10x overload protection
- ✓ Auto shutdown
- ✓ Easy to clean
- ✓ Weight up to 3.5kg



DEFENDER 3000

Defender 3000 dry or wet-use bench scale is ideal for general weighing and simple counting applications. Defender 3000 can be configured for both bench and floor use, using a simple yet rugged tubular-frame base design.

PART NO.	CAPACITY	PRICE
WMVS0019	30kg x 5g	£ 316.91

- ✓ Water resistant
- ✓ Easy to clean
- ✓ Bench and floor use
- ✓ Weight up to 30kg
- ✓ 642 x 497 x 212mm
- ✓ Internal rechargeable battery



WHIPPERS



ALUMINIUM WHIPPER

Aluminium bottle and head. Suitable for making whipped cream as well as hot or cold foams, sauces and mousses. It will even thicken produce with a high fat content or emulsifying properties. Three times the capacity of the bottle can be produced. e.g. a 1 litre bottle will produce 3 litres of whipped cream.

- ✓ Easy to clean
- ✓ Suitable for hot and cold preparations
- ✓ Uses N₂O cartridges
- ✓ Can be stored in a bain marie
- ✓ 3 sizes available



FPTH0147
Whipper
£35.00
Aluminium
L



FPTH0146
Whipper
£30.00
Aluminium
M



FPTH0145
Whipper
£28.60
Aluminium
S



STAINLESS STEEL WHIPPER

Constructed from commercial grade stainless steel designed to withstand the rigours of professional kitchens. Suitable for making whipped cream as well as hot or cold foams, sauces and mousses. It will even thicken produce with a high fat content or emulsifying properties. Three times the capacity of the bottle can be produced. e.g. a 1 litre bottle will produce 3 litres of whipped cream.

- ✓ Easy to clean
- ✓ Dishwasher safe
- ✓ Suitable for hot and cold preparations
- ✓ Uses N₂O cartridges
- ✓ Can be stored in a bain marie



FPTH0149
Whipper
£69.60
Stainless Steel
L



FPTH0148
Whipper
£62.80
Stainless Steel
M

WHIPPER CHARGERS

For whippers. Each charger contains 8g of N₂O.



PART NO. PRICE
FPTH0153 £3.48

- ✓ Box of 10



MULTICUT





MULTICUT

The Multicut is designed with a single base on which all the tools (blade blocks and pushers) are interchangeable. A single chassis can cut into 6 or 8 segments, whole slices, semi-circular slices, and 8x8 or 10x10mm chips.

- ✓ Tempered steel blades for clean and easy cutting
- ✓ Pusher return springs for easy use
- ✓ Easily interchangeable pusher and blade block, no tools required
- ✓ Robust composite body with suction feet, high stability
- ✓ Segments collected in a container (GN1/2, max 100mm depth)
- ✓ Industrial dishwasher safe

* We offer all models in the basic version. You can buy blade blocks and pushers according to your needs.



SLICER*

For tomatoes, citrus fruit, kiwis. 5mm slices. Maximum diameter of fruit: 80mm. Complete unit with cutter.

SEMI-CIRCLE SLICER*

Specially designed to slice tomatoes for use in sandwiches. Complete unit with cutter.

PART NO. FPPG0147	PRICE £245.26 ✓ 5mm blade block slicer
PART NO. FPPG0148	PRICE £245.26 ✓ Semi-circle blade block slicer



TOMATO & CITRUS WEDGER*

For fast, regular and calibrated wedging of tomatoes, lemons, oranges and potatoes. Maximum diameter of fruit: 80mm. Complete unit with cutter.

PART NO. KTHT0894	PRICE £202.21 ✓ 6-segment sectioner
PART NO. KTHT0895	PRICE £202.21 ✓ 8-segment sectioner



CHIP CUTTER*

With its razor sharp blades, it cuts potatoes into neat chips without tears to avoid the absorption of oil during cooking. Grid format 90 x 90mm. Complete unit with cutter.

PART NO. FPPG0149	PRICE £245.26 ✓ Chip cutter 8 x 8 mm
PART NO. FPPG0150	PRICE £245.26 ✓ Chip cutter 10 x 10 mm





MANDOLINS



MANDOLIN 2000 "S" WITH SAFETY PUSHER

Special cutlery stainless steel blades for exceptional cutting quality. Accurate slice thickness adjustment up to 10mm.



MANDOLIN STAINLESS STEEL

Slices, sticks, potato chips, wafers, French fries, matchsticks.



MANDOLIN 1000

Japanese style. Exceptional slanted blade for perfect cuts. Compact and light. Stops for horizontal use when fixed on a gastrorm container.

PART NO.
FPPG0002

PRICE
£127.04



- ✓ L395 x W132mm
- ✓ Non-skid pads
- ✓ Thickness indicator
- ✓ Three cutter blocks 3, 5 & 10mm for julienne, matchstick and chips
- ✓ Reversible blade

PART NO.
FPPG0006

PRICE
£130.32



- ✓ L395 x W132mm
- ✓ Stainless steel
- ✓ 3 different thicknesses of cut
- ✓ Straight or serrated blade
- ✓ Pusher not included

PART NO.
FPPG0001

PRICE
£66.88

- ✓ 370mm x 130mm
- ✓ Dishwasher safe
- ✓ Pusher for hand protection.



SALAD SPINNERS



SWING SALAD SPINNER

- ✓ The transparent lid enables you to see the level of spin
- ✓ Its low, wide shape affords good stability
- ✓ The wide aerated basket ensures effective spinning
- ✓ The multiple gear system provides good flexibility and requires less effort to turn the handle
- ✓ Polypropylene body and basket
- ✓ Polycarbonate lid
- ✓ Supplied with draining tube

PART NO.
FPMX0317

SIZE
Swing XL, 20L
(4-5 lettuce heads)

PRICE
£155.24

PART NO.
FPTH0144

SIZE
Swing XS, 10L
(2-3 lettuce heads)

PRICE
£140.89





ZIP ZESTER



Other tools

Zip Zester



ZIP ZESTER

Designed to remove zest quickly and delicately, therefore preserving the natural oils within the skin which carry all the flavour, whilst ensuring none of the bitter pith is removed.

PART NO.
BSBQ0606

PRICE
£111.98



- ✓ Includes Big Twist Blade and Microblade
- ✓ Dishwasher safe
- ✓ Weight: 957g
- ✓ NSF approved



BIG TWIST BLADE

The Big Twist Blade produces large, curly zest strands that are perfect for wrapping food, garnishing drinks, and accompanying desserts.

LITTLE TWIST BLADE

The Little Twist Blade slices elegant, long strands of zest for decoration.

MACROBLADE

The Macro blade ensures that the zest is 100% true zest with no bitter pith. The zest results in a mid-to long strand yield and is recommended for sauces, jams, desserts, blended cocktail beverages, and desserts.

MICROBLADE

The Zip Zester Micro blade is great for any baking or cooking. It ensures that the zest is 100% true zest with no bitter pith. The zest results are in very fine, chopped-like yield and are recommended for baking, pastries, cakes, ice creams, and desserts. The Micro Blade is the best way to add spice to your creation.

PART NO.
BSBQ0607

PRICE
£16.65

PART NO.
BSBQ0608

PRICE
£16.65

PART NO.
BSBQ0610

PRICE
£16.65

PART NO.
BSBQ0609

PRICE
£16.65







BOURGEAT NON-STICK COOKWARE



A
CLASSE CHEF FRYPAN

Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles.



B
CLASSE CHEF + EXTRA STRONG FRYPAN

Compared to the Classe Chef range: the "extra" has stainless steel handles meaning this range is suitable for use in ovens and can be cleaned in dishwashers.



C
ELITE PRO INDUCTION FRYPAN

Its high-quality finish, interior and exterior non-stick coating and stylish handle in cool touch stainless steel make this pan ideal for front of house cooking.



- ✓ Thick aluminium (3 to 5mm)
- ✓ Perfectly level surface
- ✓ 4 layers of coating
- ✓ Epoxy coated handle
- ✓ Can be used on all hobs except Induction
- ✓ Not dishwasher safe
- ✓ PFOA - free coating



- ✓ 4 to 5mm thick aluminium
- ✓ 4-layer non-stick coating
- ✓ Easy-clean grey lacquer exterior
- ✓ Handle attached with 3 rivets
- ✓ Wide stainless steel handle
- ✓ Rayonnated base
- ✓ Dishwasher safe
- ✓ PFOA-free coating



- ✓ Thick aluminium (5.5 to 7mm)
- ✓ 4 layer non-scratch coating
- ✓ Stainless steel handle
- ✓ Stainless steel base for inductions cooking
- ✓ Compatible with all heat sources
- ✓ Hanging hole
- ✓ Cool to touch handle



D
CLASSE CHEF FLARED SAUTE FRYPAN

Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of Saute pans.



E
CLASSE CHEF CREPE PAN

Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles.



F
CLASSE CHEF BLINI FRYPAN

Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles.



- ✓ Thick aluminium (4mm)
- ✓ Perfectly level surface
- ✓ 4 layers of coating
- ✓ Epoxy coated handle
- ✓ Can be used on all hobs except Induction
- ✓ Not dishwasher safe
- ✓ PFOA - free coating



- ✓ Thick aluminium (3mm)
- ✓ Perfectly level surface
- ✓ 4 layers of coating
- ✓ Epoxy coated handle
- ✓ Can be used on all hobs except Induction
- ✓ Not dishwasher safe
- ✓ PFOA - free coating



- ✓ Thick aluminium (3mm)
- ✓ Perfectly level surface
- ✓ 4 layers of coating
- ✓ Epoxy coated handle
- ✓ Can be used on all hobs except Induction
- ✓ Not dishwasher safe
- ✓ PFOA - free coating

A CLASSE CHEF FRYPAN



CKSP0073
Bourgeat Frypan
£14.21
Ø160mm



CKSP0074
Bourgeat Frypan
£15.94
Ø200mm



CKSP0075
Bourgeat Frypan
£17.87
Ø220mm



CKSP0076
Bourgeat Frypan
£18.63
Ø240mm



CKSP0077
Bourgeat Frypan
£20.03
Ø260mm



CKSP0078
Bourgeat Frypan
£20.46
Ø280mm



CKSP0079
Bourgeat Frypan
£ 24.98
Ø320mm



CKSP0080
Bourgeat Frypan
£32.41
Ø360mm



CKSP0081
Bourgeat Frypan
£37.48
Ø400mm

B CLASSE CHEF+ FRYPAN



CKSP0211
Frypan
£23.35
Ø200mm



CKSP0212
Frypan
£27.27
Ø240mm



CKSP0213
Frypan
£30.01
Ø280mm

C ELITE PRO INDUCTION FRYPAN



CKSP0208
Frypan
£60.18
Ø240mm



CKSP0209
Frypan
£78.48
Ø280mm



CKSP0210
Frypan
£91.60
Ø320mm

D CLASSE CHEF FLARED SAUTE FRYPAN



CKSP0090
Flared Saute Frypan
£26.49
Ø240mm



CKSP0091
Flared Saute Frypan
£33.17
Ø280mm

E CLASSE CHEF CREPE PAN



CKSP0083
Crepe Pan
£20.04
Ø250mm



CKSP0084
Crepe Pan
£22.43
Ø280mm

F CLASSE CHEF BLINIS FRYPAN



CKSP0082
Blinis Frypan
£12.28
Ø120mm

BOURGEAT STAINLESS STEEL COOKWARE



A

EXCELLENCE SAUCE POT

The benchmark for demanding chefs compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. The only range that is certified NF (Food Hygiene) and NSF (National Sanitation Foundation).



B

EXCELLENCE SAUCE PAN

Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. The only range that is certified NF (Food Hygiene) and NSF (National Sanitation Foundation).



C

EXCELLENCE CASSEROLE

Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. The only range that is certified NF (Food Hygiene) and NSF (National Sanitation Foundation).



- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types
- ✓ NSF



- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types
- ✓ NSF



- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types
- ✓ NSF



D

EXCELLENCE STOCKPOT

Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. The only range that is certified NF (Food Hygiene) and NSF (National Sanitation Foundation).



E

EXCELLENCE SAUTE PAN

Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. The only range that is certified NF (Food Hygiene) and NSF (National Sanitation Foundation).



F

BOURGEAT LID

Compatible with Excellence & Tradition Pans.



- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types
- ✓ NSF



- ✓ Special stainless steel body suitable for all hob types
- ✓ Aluminium sandwich base for perfectly even cooking
- ✓ Reinforced non-drip rim
- ✓ Welded handles
- ✓ Suitable for all heat types
- ✓ NSF



- ✓ Stainless Steel

A EXCELLENCE SAUCE POT



CKSP0141
Excellence Sauce Pot
£59.77
Stainless Steel
Ø240mm, 7L



CKSP0142
Excellence Sauce Pot
£76.46
Stainless Steel
Ø280mm, 11L



CKSP0143
Excellence Sauce Pot
£99.61
Stainless Steel
Ø320mm, 17L



CKSP0144
Excellence Sauce Pot
£131.38
Stainless Steel
Ø360mm, 24L



CKSP0145
Excellence Sauce Pot
£153.99
Stainless Steel
Ø400mm, 34L

B EXCELLENCE SAUCEPAN



CKSP0148
Excellence Saucepan
£30.90
Stainless Steel
Ø120mm, 0.6L



CKSP0149
Excellence Saucepan
£31.44
Stainless Steel
Ø140mm, 1L



CKSP0150
Excellence Saucepan
£31.56
Stainless Steel
Ø160mm, 1.6L



CKSP0151
Excellence Saucepan
£33.49
Stainless Steel
Ø180mm, 2.2L



CKSP0152
Excellence Saucepan
£37.05
Stainless Steel
Ø200mm, 3.1L



CKSP0153
Excellence Saucepan
£47.92
Stainless Steel
Ø240mm, 5.4L



CKSP0154
Excellence Saucepan
£61.92
Stainless Steel
Ø280mm, 8.6L

C EXCELLENCE CASSEROLE



CKSP0166
Excellence Casserole
£55.46
Stainless Steel
Ø240mm, 5.4L



CKSP0167
Excellence Casserole
£69.46
Stainless Steel
Ø280mm, 8.6L



CKSP0168
Excellence Casserole
£86.69
Stainless Steel
Ø320mm, 12.8L



CKSP0169
Excellence Casserole
£108.76
Stainless Steel
Ø360mm, 18.3L



CKSP0170
Excellence Casserole
£138.92
Stainless Steel
Ø400mm, 25L

D EXCELLENCE STOCKPOT



CKSP0173
Excellence Stockpot
£71.61
Stainless Steel
Ø240mm, 10.8L



CKSP0174
Excellence Stockpot
£83.46
Stainless Steel
Ø280mm, 7.2L



CKSP0175
Excellence Stockpot
£111.99
Stainless Steel
Ø320mm, 25L



CKSP0176
Excellence Stockpot
£142.15
Stainless Steel
Ø360mm, 36L



CKSP0177
Excellence Stockpot
£181.99
Stainless Steel
Ø400mm, 50L

E EXCELLENCE SAUTE PAN



CKSP0185
Excellence Saute Pan
£36.40
Stainless Steel
Ø200mm, 2L



CKSP0186
Excellence Saute Pan
£48.46
Stainless Steel
Ø240mm, 3.6L



CKSP0187
Excellence Saute Pan
£60.30
Stainless Steel
Ø280mm, 5.5L

F LID, EXCELLENCE & TRADITION PANS



CKSP0155
Bourgeat Lid
£15.61
Stainless Steel
Ø140mm



CKSP0156
Bourgeat Lid
£16.15
Stainless Steel
Ø160mm



CKSP0157
Bourgeat Lid
£17.02
Stainless Steel
Ø180mm



CKSP0158
Bourgeat Lid
£17.12
Stainless Steel
Ø200mm



CKSP0159
Bourgeat Lid
£18.10
Stainless Steel
Ø240mm



CKSP0160
Bourgeat Lid
£21.75
Stainless Steel
Ø280mm



CKSP0161
Bourgeat Lid
£28.33
Stainless Steel
Ø320mm



CKSP0162
Bourgeat Lid
£31.44
Stainless Steel
Ø360mm



CKSP0163
Bourgeat Lid
£37.80
Stainless Steel
Ø400mm

PASTRY & BAKEWARE



NON-STICK BAKING TRAY

Suitable for breads, choux pastry, meringues, puff pastry etc. Non-stick so no greasing necessary, easy clean with a cloth.

- ✓ Non-Stick
- ✓ Aluminium
- ✓ 1.7mm non-stick coating
- ✓ Can be used without baking paper
- ✓ Does not oxidise



CKBT0020
Baking Tray
£19.59
Non-Stick, Aluminium
L400 X W300mm



CKBT0021
Baking Tray
£27.35
Non-Stick, Aluminium
L600 X W400mm



CKBT0022
Baking Tray
£20.13
Non-Stick, Aluminium
L530 X W325mm



EXOPAT REUSABLE BAKING SHEET

Laminated sheet of fabric reinforced, food grade silicone. Withstands up to 350°C and 2000 or more baking cycles.

- ✓ Reusable baking sheet
- ✓ -40°C to +300°C
- ✓ No greasing needed
- ✓ Use with perforated aluminium sheet



CKBT0117
Baking Sheet
£16.74
Exopat
L400 X W300mm



CKBT0017
Baking Sheet
£22.98
Exopat
L520 X W315mm



CKBT0009
Baking Sheet
£27.10
Exopat
L585 X W385mm



BLUE STEEL BAKING SHEET

Specially designed for ovens, 4 gripped edges. Superior quality, deburred, very distortion resistant. Must be used after a pre-treatment curing process.

PART NO. CKBT0027
PRICE £16.55
✓ 600 x 400mm

PART NO. CKBT0029
PRICE £12.86
✓ 530 x 325mm (GN 1/1)



PERFORATED BAKING SHEET

The perforations contribute to the circulation of hot air, an ideal backing medium for Exopat mats. Perforations 3mm. Grippled edges.

PART NO. CKBT0006
PRICE £23.99
✓ 600 x 400mm

PART NO. CKBT0005
PRICE £19.17
✓ 530 x 325mm (GN 1/1)



FLAT GRILL RACK

Compatible baking sizes, designed to circulate heat evenly. Other sizes available.

PART NO. CKSP0232
PRICE £9.07
✓ 530 x 325mm (GN 1/1)
✓ Stainless Steel

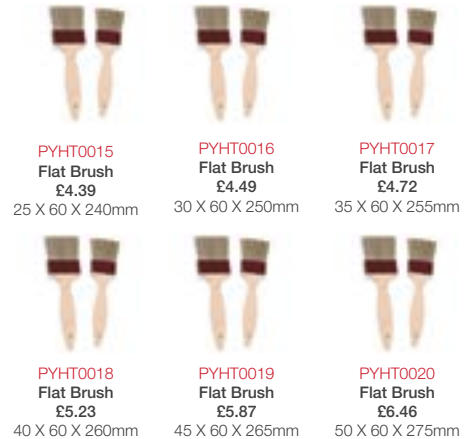
PART NO. CKSP0228
PRICE £43.97
✓ 600 x 400mm
✓ Chromed (pack of 5)



FLAT NATURAL BRISTLES

Natural bristles, not chemically treated, food grade. Collar and handle made from a composite material. Sealed.

- ✓ Natural bristles
- ✓ Food grade
- ✓ Sealed handle



FLAT NYLON BRISTLES

Bristles in synthetic polyamide fibre.

- ✓ Food grade
- ✓ Handle and collar in composite material



PASTRY BAGS 'COMFORT' XL

Disposable pastry bags. Superior quality, smooth inside layer for easy opening and filling of the product, which can be slid in easily without forcing. Velvet touch outside - for a firm grip even with wet or oily hands.

PART NO.	PRICE
PYPP0037	£25.20
✓	590 x 280 x 75mm
✓	100 bags



ICING AND PIPING BAGS

Disposable icing and piping bags made from transparent Polyethylene. Supplied in a dispenser box, pack of 100.

PART NO.	PRICE
PYPP0001	£21.01
✓	Pack of 100



REUSABLE ICING AND PIPING BAGS

Extra-flexible, impermeable, with adjustable tip. Made from Nylon. Other sizes available.

PART NO.	SIZE	PRICE
PYPP0015	450mm	£6.85
PYPP0016	500mm	£8.15

PASTRY & BAKEWARE



SET OF 12 PIPING NOZZLES

Set of piping nozzles compatible with all piping bags. 6 plain and 6 star nozzles made from Polycarbonate.

Plain: 3, 5, 7, 9, 11, 13
Star: C6, C7, D8, E7, F7, F8

PART NO.
PYPP0010

PRICE
£40.23

- ✓ Set of 12
- ✓ 6 plain, 6 star
- ✓ Durable Polycarbonate
- ✓ Suitable of all bag types



EXOGLASS ROUND PLAIN CUTTER

Set of 8 Round Plain Cutter Exoglass, 30 to 100mm. The material is non-porous, dishwasher safe and can be sterilised. Its cutting edge is as durable as any long life cutter.

PART NO.
PYHT0012

PRICE
£39.08

- ✓ Set of 8 plain cutters
- ✓ 30 to 100mm diameter
- ✓ Non-Porous
- ✓ Dishwasher safe



EXOGLASS ROUND PLAIN CUTTER

Round Plain Cutter Exoglass. The material is non-porous, dishwasher safe and can be sterilised. Its cutting edge is as durable as any long life cutter.

PART NO.
CKMD0546

PRICE
£5.48

- ✓ 90mm depth
- ✓ Other sizes available.



CERAMIC BAKING BEANS 1KG

For blind baking of bases of all shapes, impeccable results for uniform and perfect baking.

PART NO.
CKTH0001

PRICE
£16.64

- ✓ Ceramic
- ✓ 1kg



PISTON FUNNEL STAINLESS STEEL

Makes portioning into moulds quick and easy. Exact portion each time for consistency.

PART NO.
KTHT0001

PRICE
£142.43

- ✓ 185mm
- ✓ Portion control
- ✓ Stainless steel
- ✓ Supplied with holder



MILLASSON MOULD 12PK 80MM

Fine steel with a non-stick coating inside and an enamelled outside. Ideal for cooking pastry. Rolled edge

PART NO.
CKMD0510

PRICE
£31.77



- ✓ 80 x 18mm
- ✓ Exopan
- ✓ Other sizes available



MOUSSE RINGS

Round Nonnette in stainless steel for individual cakes, mousses and entremets. Other shapes and sizes available. Sold as a single.

PART NO.	PRICE
CKMD1553	£5.72
✓	50 x 35mm
✓	Stainless steel

S/S



MOUSSE RINGS

Round Nonnette in stainless steel for individual cakes, mousses and entremets. Other shapes and sizes available. Sold as a single.

PART NO.	PRICE
CKMD1433	£8.46
✓	75 x 50mm
✓	Stainless steel

S/S



MOUSSE RINGS

Round Nonnette in stainless steel for individual cakes, mousses and entremets. Other shapes and sizes available. Sold as a single.

PART NO.	PRICE
CKMD0087	£5.79
✓	80 x 45mm
✓	Stainless steel

S/S



Other Matfer products can be supplied on request. Contact us with their code and we will quote you the price and leadtime, typically 10 - 14 days.



ROUND FLUTED MOULD EXOPAN

Fine steel with a non-stick coating inside and an enamelled outside. Ideal for cooking pastry.



ROUND PLAIN MOULD EXOPAN

Fine steel with a non-stick coating inside and an enamelled outside. Ideal for cooking pastry.



EXAL ROUND CAKE PAN

The perfect general purpose mould. Recommended for savoury preparations. Other sizes available.

PART NO.
CKMD0113

PRICE
£4.99

- ✓ 100 x 30mm
- ✓ Filling capacity is greater than standard moulds due to its increased height.

PART NO.
CKMD0132

PRICE
£10.29

- ✓ 200 x 23mm
- ✓ 1mm multi-layer non-stick coating inside
- ✓ Enamelled outside.

PART NO.
CKMD0151

PRICE
£9.50

- ✓ 120 x 35mm
- ✓ 1mm multi-layer non-stick coating inside
- ✓ Enamelled outside.



EXOPAN FLUTED PIE PAN

Exopan fluted pie pan with removable bottom, for easy mould removal.



TINPLATE FLUTED PIE PAN

Fluted pie pan, tinplate with removable bottom for easy mould removal. Other sizes available.



TINPLATE FLUTED TARTLET PAN

Fluted cake pan with removable bottom for easy mould removal. Other sizes available.

PART NO.
CKMD0073

PRICE
£9.07

- ✓ 200 x 25mm

PART NO.
CKMD0190

PRICE
£5.91

- ✓ 240 x 25mm

PART NO.
CKMD0191

PRICE
£6.81

- ✓ 280 x 25 mm

PART NO.
CKMD0474

PRICE
£17.56

- ✓ 280 x 50mm



GN 1/3 - 5 MUFFIN - LARGE

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.

PART NO.
CKMD0037

PRICE
£8.50

- ✓ 81 x 32mm
- ✓ 5 x 135ml
- ✓ Easy to handle (GN 1/3)
- ✓ Flexible
- ✓ Easy removal
- ✓ Easy storage (hanging hooks)
- ✓ Pure food grade silicone



GN 1/3 - 6 MUFFIN - MEDIUM

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.

PART NO.
CKMD0036

PRICE
£8.50

- ✓ 69 x 35mm
- ✓ 6 x 100ml
- ✓ Easy to handle (GN 1/3)
- ✓ Flexible
- ✓ Easy removal
- ✓ Easy storage (hanging hooks)
- ✓ Pure food grade silicone



GN 1/3 - 11 MUFFIN - SMALL

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.

PART NO.
CKMD0035

PRICE
£8.50

- ✓ 51 x 28mm
- ✓ 11 x 50ml
- ✓ Easy to handle (GN 1/3)
- ✓ Flexible
- ✓ Easy removal
- ✓ Easy storage (hanging hooks)
- ✓ Pure food grade silicone



GN 1/3 - CAKE MOULD

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.

PART NO.
CKMD0039

PRICE
£8.50

- ✓ 79 x 29 x 30mm
- ✓ 12 x 70ml
- ✓ Easy to handle (GN 1/3)
- ✓ Flexible
- ✓ Easy removal
- ✓ Easy storage (hanging hooks)
- ✓ Pure food grade silicone



GN 1/3 - BIG SAVARIN

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.

PART NO.
CKMD0030

PRICE
£8.50

- ✓ 72 x 23mm
- ✓ 6 x 62ml
- ✓ Easy to handle (GN 1/3)
- ✓ Flexible
- ✓ Easy removal
- ✓ Easy storage (hanging hooks)
- ✓ Pure food grade silicone



GN 1/3 - 15 HALF SPHERE

A professional range of flexible moulds for mini-pastry cakes and appetisers, for commercial catering and restaurants. Heat range from -50° to 250°C. Other shapes available.

PART NO.
CKMD0026

PRICE
£8.50

- ✓ 40 x 20mm
- ✓ 15 x 20ml
- ✓ Easy to handle (GN 1/3)
- ✓ Flexible
- ✓ Easy removal
- ✓ Easy storage (hanging hooks)
- ✓ Pure food grade silicone



VACUUM STORAGE CONTAINERS



Gastronorm system support wings

PACNVAC GASTRONORM COMPATIBLE CONTAINER

The unique Vacuum Valve Gastronorm sized food containers come with colour co-ordinated lid & base identification to prevent cross contamination. By simply pressing down the lid the air is expelled to create a vacuum.



- ✓ Unique Vacuum Valve gives 100% air tight seal
- ✓ Gastronorm sizes
- ✓ Gastronorm support wings
- ✓ Lid and base parts available in various HACCP colours
- ✓ Capacity measurement
- ✓ Optional unique inbuilt day gastronorm indicator
- ✓ Available in high quality opaque BPA free polypropylene
- ✓ All containers 100mm deep
- ✓ Safe up to 100°C
- ✓ Freezer safe

PATENT PENDING - 1303475.6
REGISTERED DESIGN - 002195040

PACNVAC STANDARD CONTAINER

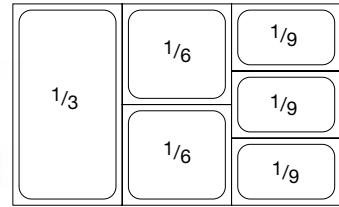
The Standard Pacnvac vacuum container also comes in gastronorm sizing, however, in a more streamline format without the supporting wings. The core features are shared ie. Vacuum valve, colour coding and sizing. This version is treated the same, simply expelling air by pressing down on the lid creates a vacuum.

No support wings



- ✓ Unique Vacuum Valve gives 100% air tight seal
- ✓ Gastronorm sizes
- ✓ Lid and base parts available in various HACCP colours
- ✓ Capacity measurement
- ✓ Optional unique inbuilt day gastronorm indicator
- ✓ Available in high quality opaque BPA free polypropylene
- ✓ All containers 100mm deep
- ✓ Safe up to 100°C
- ✓ Freezer safe

01 SELECT CONTAINER SIZE



GASTRONORM SIZES

3.6l Gastronorm 1/3 (176 x 324 x 100 mm)
 1.5l Gastronorm 1/6 (172 x 162 x 100 mm)
 0.8l Gastronorm 1/9 (176 x 108 x 100 mm)

02 SELECT CONTAINER COLOUR & TYPE

HACCP COLOURS



A



System Pacovac GN 1/3
 £7.84
 176 x 324 x 100 mm
 3.5L

System Pacovac GN 1/6
 £5.76
 172 x 162 x 100 mm
 1.5L

System Pacovac GN 1/9
 £4.92
 176 x 108 x 100 mm
 0.8L

B



Standard Pacovac 1/3GN
 £7.84
 176 x 324 x 100 mm
 3.5L

Standard Pacovac 1/6GN
 £5.76
 172 x 162 x 100 mm
 1.5L

Standard Pacovac 1/9GN
 £4.92
 176 x 108 x 100 mm
 0.8L

GASTRONORM SYSTEM COMPATIBLE PACVAC

	Pacvac GN 1/3 GN	Pacvac GN 1/6 GN	Pacvac GN 1/9 GN
Red	FDSF0544	FDSF0550	FDSF0556
Green	FDSF0545	FDSF0551	FDSF0557
White	FDSF0546	FDSF0552	FDSF0558
Yellow	FDSF0547	FDSF0553	FDSF0559
Brown	FDSF0548	FDSF0554	FDSF0560
Blue	FDSF0549	FDSF0555	FDSF0561

STANDARD PACVAC

	Pacvac GN 1/3 GN	Pacvac GN 1/6 GN	Pacvac GN 1/9 GN
Red	FDSF0562	FDSF0568	FDSF0574
Green	FDSF0563	FDSF0569	FDSF0575
White	FDSF0564	FDSF0570	FDSF0576
Yellow	FDSF0565	FDSF0571	FDSF0577
Brown	FDSF0566	FDSF0572	FDSF0578
Blue	FDSF0567	FDSF0573	FDSF0579

03 ADD OPTIONAL DAY INDICATOR



DAY INDICATOR

Add a Day Indicator to keep track of stored foods. The Day Indicator is easily removed for cleaning purposes or colour changes to suit the contents.

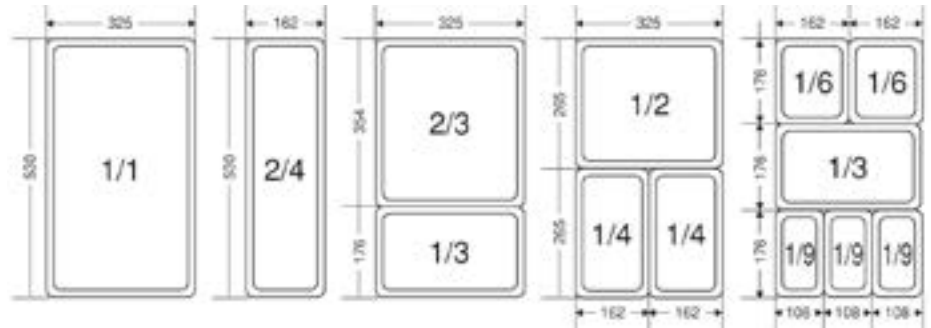
PRICE
 £0.86

DAY INDICATOR

Red	FDSF0580	Green	FDSF0581
White	FDSF0582	Yellow	FDSF0583
Brown	FDSF0584	Blue	FDSF0585



STORAGE CONTAINERES



A

GASTRONORM STORAGE GN 1/1

Gastronorm storage boxes in GN 1/1 sizing, made from recyclable polypropylene. Ideal for storing and preserving all kinds of products in the refrigerator.



B

GASTRONORM STORAGE GN 2/3

Gastronorm storage boxes in GN 2/3 sizing, made from recyclable polypropylene. Ideal for storing and preserving all kinds of products in the refrigerator.



C

GASTRONORM STORAGE GN 1/2

Gastronorm storage boxes in GN 1/2 sizing, made from recyclable polypropylene. Ideal for storing and preserving all kinds of products in the refrigerator.



- ✓ 530 x 325 mm
- ✓ Freezable and microwavable -20°C to +110°C
- ✓ Graduated sides
- ✓ Stackable
- ✓ Airtight lid



- ✓ 354 x 325 mm
- ✓ Freezable and microwavable -20°C to +110°C.
- ✓ Graduated sides
- ✓ Stackable
- ✓ Airtight lid



- ✓ 325 x 265 mm
- ✓ Freezable and microwavable -20°C to +110°C.
- ✓ Graduated sides
- ✓ Stackable
- ✓ Airtight lid



D

GASTRONORM STORAGE GN 1/3

Gastronorm storage boxes in GN 1/3 sizing, made from recyclable polypropylene. Ideal for storing and preserving all kinds of products in the refrigerator.



E

GASTRONORM STORAGE GN 1/6

Gastronorm storage boxes in GN 1/6 sizing, made from recyclable polypropylene. Ideal for storing and preserving all kinds of products in the refrigerator.



F

GASTRONORM STORAGE GN 1/9

Gastronorm storage boxes in GN 1/9 sizing, made from recyclable polypropylene. Ideal for storing and preserving all kinds of products in the refrigerator.



- ✓ 325 x 176 mm
- ✓ Freezable and microwavable -20°C to +110°C.
- ✓ Graduated sides
- ✓ Stackable
- ✓ Airtight lid



- ✓ 176 x 162 mm
- ✓ Freezable and microwavable -20°C to +110°C.
- ✓ Graduated sides
- ✓ Stackable
- ✓ Airtight lid



- ✓ 176 x 108 mm
- ✓ Freezable and microwavable -20°C to +110°C.
- ✓ Graduated sides
- ✓ Stackable
- ✓ Airtight lid

A MODULUS GN 1/1



FDSF0021
Modulus GN 1/1
£13.09
65mm, 7L



FDSF0013
Modulus GN 1/1
£15.56
100mm, 13L



FDSF0015
Modulus GN 1/1
£17.10
150mm, 17L



FDSF0024
Modulus GN 1/1
£10.37
Lid



FDSF0031
Modulus GN 1/1
£8.44
Drainer

B MODULUS GN 2/3



FDSF0023
Modulus GN 2/3
£8.44
100mm, 8L



FDSF0012
Modulus GN 2/3
£10.38
150mm, 12L



FDSF0025
Modulus GN 2/3
£4.19
Lid

C MODULUS GN 1/2



FDSF0018
Modulus GN 1/2
£5.78
65mm, 4L



FDSF0020
Modulus GN 1/2
£7.07
100mm, 6L



FDSF0022
Modulus GN 1/2
£7.78
150mm, 7.5L



FDSF0026
Modulus GN 1/2
£3.77
Lid

D MODULUS GN 1/3



FDSF0017
Modulus GN 1/3
£4.70
100mm, 3.5L



FDSF0019
Modulus GN 1/3
£6.39
150mm, 5L



FDSF0027
Modulus GN 1/3
£2.80
Lid

E MODULUS GN 1/6



FDSF0014
Modulus GN 1/6
£3.68
100mm, 1.5L



FDSF0016
Modulus GN 1/6
£3.77
150mm, 2L



FDSF0029
Modulus GN 1/6
£2.23
Lid

F MODULUS GN 1/9



FDSF0425
Modulus GN 1/9
£3.54
100mm, 1.5L



FDSF0030
Modulus GN 1/9
£1.72
Lid







BONZER® PORTION CONTROL



01 15 DIFFERENT SIZES

Offers flexibility in menu design allowing for a vast range of produce to be portioned in specific quantities.

02 LENGTH

The Unigrip model is available in two lengths, standard and extended. The extended model is designed to reach easily into deep gastronorm containers.

03 SOLID CONSTRUCTION

Advanced technique used to join the bowl tube to the bowl. This is an incredibly strong method that fuses the two parts together to ensure no chance of breakage or food traps. The choice of material used in the handles has a memory allowing the compressed handle to flex back to the same position time and time again. Cycle test of over 750,000 repetitions showed no sign of fatigue.

04 NO FOOD TRAPS

Bonzer® portioners are designed with this in mind; the simplicity of our design prevents food traps as well as parts breaking.

05 COLOUR CODED

All handles are colour coded for different sizes, making it easier to quickly identify the correct size for use, eg. if dish requires 45ml/g use the red portioner.

06 CHOICE OF HANDLE DESIGN

Choose from two handle designs (Unigrip and Litegrip). Each is designed with the users preference in mind. The squeeze operation on the Unigrip is generated from the thumb. On the Litegrip it is generated from the palm of the users hand.

FREEMAN HOSPITAL APPORTION THE COSTS WITH BONZER® PORTIONERS



Through the Catering Services annual review, Geoff completed an analysis that highlighted variables within portion control that impacted upon front of house rather than patients.

“PATIENTS AND STAFF REQUIRE DIFFERENT QUANTITIES OF FOOD; HOWEVER THERE WAS NO DIFFERENTIATION BETWEEN THE TWO SERVICES. FURTHERMORE, BECAUSE THE SANDWICH WAS FILLED BY SIGHT ALONE, THIS MADE IT DIFFICULT TO QUANTIFY COSTS ACCURATELY.”

“NOT ONLY HAVE WE SAVED MONEY, WE HAVE ALSO MANAGED TO MAKE THIS A MUCH SLICKER OPERATION. I WOULD ENCOURAGE ANYONE TO INVESTIGATE THE POTENTIAL THAT INTRODUCING A PORTIONER/WEIGHING REGIME CAN BRING TO A LOCATION.”

“WE SERVE OVER 4,000 MEALS A DAY TO BOTH PATIENTS AND STAFF ON SITE, AND THEREFORE IT IS CRUCIAL THAT WE KNOW THE EXPENDITURE ON OUR MEALS IN ORDER THAT WE AT LEAST COVER OUR COSTS.”

Geoff trialled the Bonzer® portioners for ‘wet’ product in the operation, along with a stricter weighing regime for the dry ingredients. The data was astonishing:

“IN THE FIRST YEAR WE SAVED OVER £100,000 IN FOOD COSTS ALONE. NOT ONLY THAT WE ALSO ERADICATED A LARGE PROPORTION OF FOOD WASTAGE ON SITE, WHICH GAVE ADDITIONAL SAVINGS.”

Geoff uses two sizes of Bonzer® portioners for a range of products from sandwich fillings through to mash potato and even salmon fishcakes. Geoff has differentiated the needs of both staff and patients by using a Size 14 for patient feeding and a Size 10 for staff feeding. As Geoff explains, the transformation has been fantastic.



Geoff Moyle, Catering Manager, Freeman Hospital

MENU PLANNING

Both customers and operators can benefit from the consistency portion control brings. Customers can see that they have good value for money from the portion size while operators can accurately measure their costs and therefore their profits.

By using Bonzer® Portion Control utensils at the conception of the menu it easily allows consistency in service; use the white portioner for mashed potatoes, use green perforated portion spoon for peas.



Bonzer® Portioners are lovingly made in the UK at Mitchell & Cooper's factory in East Sussex.

MADE IN THE UK



All Bonzer® Portioners are certified Hygienic by NSF.



BONZER® PORTION CONTROL



A

BONZER® LITEGRIP PORTIONERS

A robust and ergonomically designed portioner, featuring a food grade stainless steel bowl with an advanced scraper mechanism for quick and easy food release. The stable hand squeeze motion is suited to more stubborn substances such as mashed potatoes, vegetables and soft ice cream.



B

BONZER® UNIGRIP PORTIONERS

A lightweight and ergonomically designed portioner, featuring a food grade stainless steel bowl with an advanced scraper mechanism for quick and easy food release. Constructed for thumb or hand squeeze operation enabling smooth and controlled portioning, that is suited to substances such as mayonnaise, guacamole and sandwich fillings.



C

BONZER® EXTENDED UNIGRIP PORTIONERS

All the features of the standard Unigrip but with an additional inch in length, designed to easily scoop portions out of a 200mm deep GN pan.



- ✓ Lightweight and robust
- ✓ Ergonomically designed
- ✓ No springs or food traps
- ✓ Food grade stainless steel bowl
- ✓ Squeeze operated
- ✓ Colour coded for quick reference
- ✓ 1 year warranty
- ✓ NSF Certified



- ✓ Lightweight and robust
- ✓ Ergonomically designed
- ✓ No springs or food traps
- ✓ Food grade stainless steel bowl
- ✓ Thumb or squeeze operated
- ✓ Colour coded for quick reference
- ✓ 1 year warranty
- ✓ NSF Certified

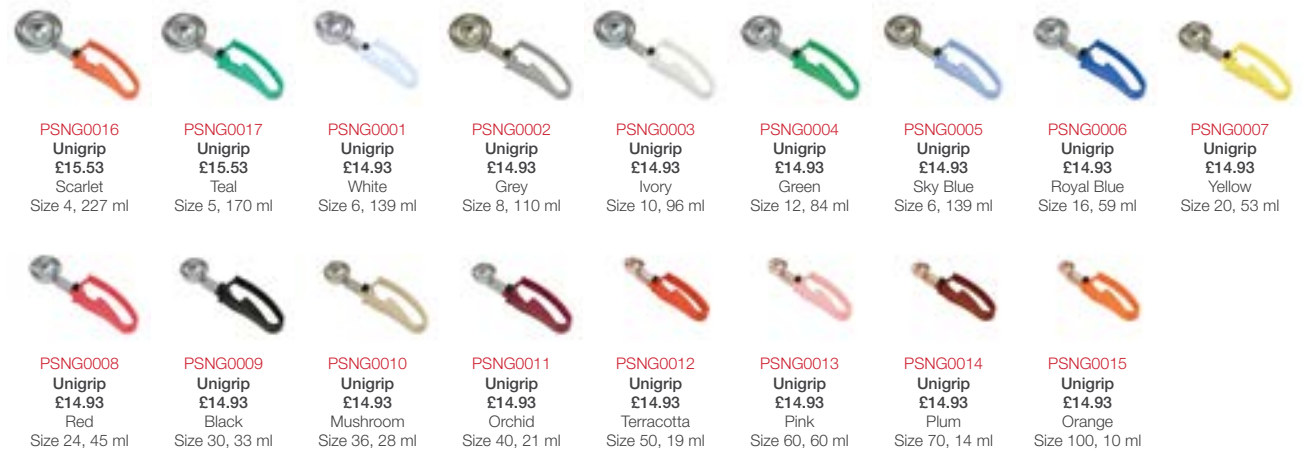


- ✓ No springs or food traps
- ✓ Food grade stainless steel bowl
- ✓ Thumb or squeeze operated
- ✓ Colour coded for quick reference
- ✓ 1 year warranty
- ✓ NSF Certified

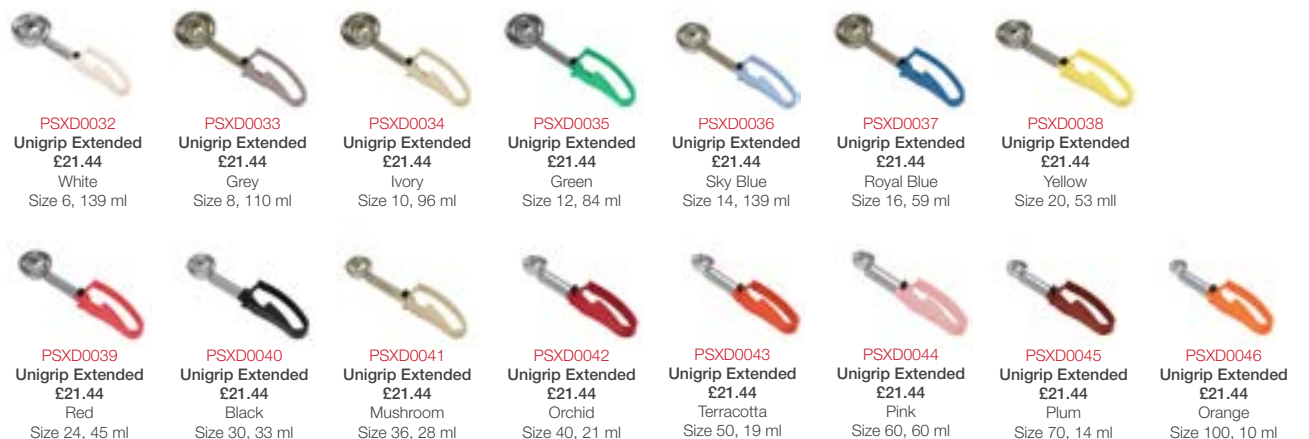
A BONZER® LITEGRIP PORTIONERS



B BONZER® UNIGRIP PORTIONERS



C BONZER® EXTENDED UNIGRIP PORTIONERS





ICE CREAM SCOOPS



ORIGINAL ZEROLL® ICE SCOOP

The name in Ice Cream since 1935, Zeroll® scoops are now considered to be a modern design classic. The Zeroll® scoop contains a secret formula fluid that transmits the warmth from the user's hand to facilitate scooping and release of even the hardest ice cream. Not dishwasher safe.

- ✓ Aluminium for good heat conductivity
- ✓ Contains self-defrosting fluid
- ✓ Designed to give the perfect roll
- ✓ Colour coded for quick reference



ZEROLON ICE SCOOP

The non-stick version with an aluminium base is essential for hard water areas. The modern design classic Zeroll® scoop contains a secret formula fluid that transmits the warmth from the user's hand to facilitate scooping and release of even the hardest ice cream. Not dishwasher safe.

- ✓ Non-Stick for hard water areas
- ✓ Aluminium for good heat conductivity
- ✓ Contains self-defrosting fluid
- ✓ Designed to give the perfect roll
- ✓ Colour coded for quick reference



ZEROLL® SPADE

The Ideal Solution for levelling tubs, hand-mixing and hand-packing. Designed to match the radius of ice cream cartons for faster, cleaner knock downs. Simply scrape the side of the carton and level the top of the ice cream to increase yield and prevent ice crystals. Not dishwasher safe.

- ✓ Extended handle prevents contamination
- ✓ Thicker blade for longer service life
- ✓ Self-defrosting fluid sealed in the handle
- ✓ Right or left hand use
- ✓ Regular use will help to reduce waste,
- ✓ Original and Zerolon®

A ORIGINAL ZEROLL® ICE SCOOP



PSZL0042
Zeroll Ice Scoop
£17.45
Brown
Aluminium
Size 10



PSZL0043
Zeroll Ice Scoop
£17.45
Blue,
Aluminium
Size 12



PSZL0044
Zeroll Ice Scoop
£17.45
Green
Aluminium
Size 16



PSZL0045
Zeroll Ice Scoop
£17.45
Gold
Aluminium
Size 20



PSZL0046
Zeroll Ice Scoop
£17.45
Silver
Aluminium
Size 24



PSZL0048
Zeroll Ice Scoop
£17.45
Red
Aluminium
Size 30

B ZEROLON ICE SCOOP



PSZL0052
Zerolon Ice Scoop
£21.81
Brown
Aluminium
Size 10



PSZL0053
Zerolon Ice Scoop
£21.81
Blue,
Aluminium
Size 12



PSZL0054
Zerolon Ice Scoop
£21.81
Green
Aluminium
Size 16



PSZL0055
Zerolon Ice Scoop
£21.81
Gold
Aluminium
Size 20



PSZL0056
Zerolon Ice Scoop
£21.81
Silver
Aluminium
Size 24



PSZL0057
Zerolon Ice Scoop
£21.81
Red
Aluminium
Size 30

C ZEROLL® SPADE



PSZL0049
Zeroll® Spade
£18.39



PSZL0051
Zerolon Spade
£24.46





HIGH DENSITY CUTTING BOARDS

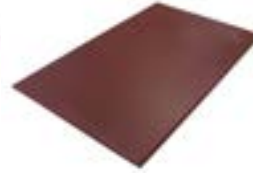


BONZER® CUTTING BOARD WHITE 12"

High density, non-porous cutting boards in a HACCP colour coding system designed to prevent cross-contamination and the risks of foodborne illnesses.



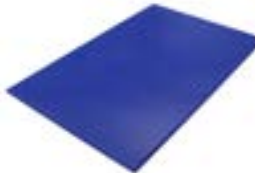
KTPG0044
£6.69
Red
HDPE
L18" x W12" x H1/2"



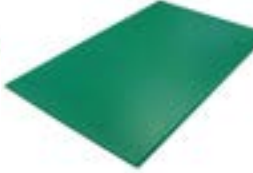
KTPG0047
£6.69
Brown
HDPE
L18" x W12" x H1/2"



KTPG0046
£6.69
Yellow
HDPE
L18" x W12" x H1/2"



KTPG0045
£6.69
Blue
HDPE
L18" x W12" x H1/2"



KTPG0048
£6.69
Green
HDPE
L18" x W12" x H1/2"

PART NO.	PRICE
KTPG0043	£6.69
	<ul style="list-style-type: none"> ✓ High Density Polyethylene (HDPE) ✓ Colour Coded ✓ L18" x W12" x H1/2" (457.2 x 306.2 x 12.7mm)



BONZER® CUTTING BOARD PACK

Combination of all six colour boards, supplied with a stainless steel storage rack and colour-coded stickers as well as food safety use chart.

PART NO.	PRICE
KTPG0052	£60.63
	<ul style="list-style-type: none"> ✓ High Density Polyethylene (HDPE) ✓ Colour Coded ✓ L18" x W12" x H1/2" (457.2 x 306.2 x 12.7mm)



CUTTING BOARD PLANE

Scraper for polyethylene boards with interchangeable blade. Use like a plane to remove nicks and stains quickly, to restore a smooth surface.

PART NO.	PRICE
KTH0169	£65.48
	<ul style="list-style-type: none"> ✓ 202 x 70mm ✓ Easy to grip ✓ Interchangeable and reversible blade



HAND HELD CAN OPENERS & PEELERS



PALM RIM OPENING CAN OPENER

Swiss made can opener that neatly cuts through the side of the rim. No risk of sharp edges



KISAG HANDGRIP CAN OPENER WITH BOTTLE OPENER

Swiss made universal can opener by Kisag. This opener has a built in bottle opener and features non-slip black handles.



BONZER® MULTI PURPOSE SCISSORS

Include Bottle/Jar Opener and Screwdriver. Suitable for a multitude of kitchen tasks, quality blades that won't dull quickly.

PART NO.
CRTH0005

PRICE
£23.80



- ✓ Side opening
- ✓ Palm handle
- ✓ Cap system
- ✓ Dishwasher safe

PART NO.
CRTH0003

PRICE
£8.71



- ✓ Side opening
- ✓ Non-slip handle
- ✓ Built-in bottle opener
- ✓ Dishwasher safe

PART NO.
KTHT0004

PRICE
£3.46



- ✓ Strong construction
- ✓ Stainless steel blades
- ✓ Built in bottle opener
- ✓ Built in Screwdriver
- ✓ Poultry bone cutter
- ✓ Dishwasher safe



KISAG STAR PEELER

Razor sharp scalpel blade, speed peeler makes light work of potatoes and other hard skinned produce.



KISAG STAR JULIENNE PEELER

Julienne blade for effortlessly cutting julienne strips out of vegetables such as carrot.



KISAG STAR SERRATED PEELER

Serrated blade designed to carefully de-skin soft fruit and vegetables.

PART NO.
KTPG0018

PRICE
£2.21



- ✓ Scalpel blade
- ✓ Stainless steel
- ✓ Razor sharp blade
- ✓ Side cutter removes potato eyes and blemishes
- ✓ Dishwasher safe

PART NO.
KTPG0020

PRICE
£3.30



- ✓ Serrated blade
- ✓ Stainless steel
- ✓ Razor sharp blade
- ✓ Side cutter removes potato eyes and blemishes
- ✓ Dishwasher safe

PART NO.
KTPG0022

PRICE
£2.94



- ✓ Razor sharp blade
- ✓ Stainless steel
- ✓ Side cutter removes potato eyes and blemishes
- ✓ Dishwasher safe

GRATERS



FINE RASP

For citrus zest, creates more intense flavours in foods. A snap-on clear protective guard offers safe storage as well as a container to catch grated ingredients.



COARSE RASP

For soft cheeses and vegetables, coarse cut to release flavour gradually. A snap-on clear protective guard offers safe storage as well as a container to catch grated ingredients.

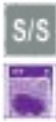


PARMESAN RASP

For Parmesan and chocolate, create powdery gratings. A snap-on clear protective guard offers safe storage as well as a container to catch grated ingredients.

PART NO.
KTPG0013

PRICE
£10.95



- ✓ H292mm
- ✓ Razor sharp blade
- ✓ Stainless Steel
- ✓ Safety guard
- ✓ Dishwasher safe
- ✓ Firm grip handle
- ✓ Anti-slip end

PART NO.
KTPG0014

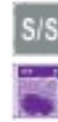
PRICE
£10.95



- ✓ H292mm
- ✓ Razor sharp blade
- ✓ Stainless Steel
- ✓ Safety guard
- ✓ Dishwasher safe
- ✓ Firm grip handle
- ✓ Anti-slip end

PART NO.
KTPG0015

PRICE
£10.95



- ✓ H292mm
- ✓ Razor sharp blade
- ✓ Stainless Steel
- ✓ Safety guard
- ✓ Dishwasher safe
- ✓ Firm grip handle
- ✓ Anti-slip end



FINE GRATER

For citrus zest, creates more intense flavours in foods. A snap-on clear protective guard offers safe storage as well as a container to catch grated ingredients.



COARSE GRATER

For soft cheeses and vegetables, coarse cut to release flavour gradually. A snap-on clear protective guard offers safe storage as well as a container to catch grated ingredients.



DUAL GRATER

Dual grater (1) surface for citrus zest, Parmesan, garlic, nutmeg and cinnamon. (2) For cheese, chocolate and vegetables.

PART NO.
KTPG0002

PRICE
£19.74



- ✓ H330mm
- ✓ Razor sharp blade
- ✓ Stainless Steel
- ✓ Safety guard
- ✓ Dishwasher safe
- ✓ Firm grip handle
- ✓ Anti-slip end

PART NO.
KTPG0003

PRICE
£19.74



- ✓ H330mm
- ✓ Razor sharp blade
- ✓ Stainless Steel
- ✓ Safety guard
- ✓ Dishwasher safe
- ✓ Firm grip handle
- ✓ Anti-slip end

PART NO.
KTPG0009

PRICE
£14.25



- ✓ H356mm
- ✓ Razor sharp blade
- ✓ Stainless steel
- ✓ Safety guard
- ✓ Dishwasher safe
- ✓ Firm grip handle
- ✓ Dual anti-slip end

WHISKS



MATFER WHISK

Made using Exoglass composite material for an ergonomic watertight handle, heat resistant up to 220°C.

- ✓ Watertight handle
- ✓ Heat resistant to 220°C
- ✓ Undetachable and untwistable wires
- ✓ Handle shaped to prevent slippage
- ✓ NF



KTHT0086
Matfer Whisk
£9.52
Exoglass
L250mm



KTHT0087
Matfer Whisk
£12.60
Exoglass
L300mm



KTHT0088
Matfer Whisk
£13.42
Exoglass
L350mm



KTHT0089
Matfer Whisk
£16.70
Exoglass
L400mm



KTHT0090
Matfer Whisk
£20.51
Exoglass
L450mm



KTHT0091
Matfer Whisk
£23.36
Exoglass
L500mm



MATFER BALLOON WHISK

Designed for beating egg whites. Made using Exoglass composite material for an ergonomic watertight handle, heat resistant up to 220°C.

- ✓ Watertight handle
- ✓ Heat resistant to 220°C
- ✓ Undetachable and non-twist wires
- ✓ Handle shaped to prevent slippage
- ✓ NF



KTHT0092
Matfer Baloon Whisk
£34.16
Exoglass
One size



MATFER PUREE WHISK

Designed for making mayonnaise and other stiff creams. Made using Exoglass composite material for an ergonomic watertight handle, heat resistant up to 220°C.

- ✓ Watertight Handle
- ✓ Heat resistant to 220°C
- ✓ Undetachable and untwistable wires
- ✓ Handle shaped to prevent slippage
- ✓ NF



KTHT0093
Matfer Puree Whisk
£33.25
L400mm



KTHT0094
Matfer Puree Whisk
£35.60
L450mm

ORDER SLIDES



ORDER SLIDE RACK

Conveniently display checks where the vital people can see them. Marbles inside the tube make it easy to slide checks along.

- ✓ Brushed Aluminium
- ✓ Keeps orders organised
- ✓ Contains marbles to grab the tabs



KTTH0040
Order Slide Rack
£5.80
L304mm



KTTH0041
Order Slide Rack
£7.00
L457mm



KTTH0042
Order Slide Rack
£9.20
L609mm



KTTH0043
Order Slide Rack
£11.77
L914mm



KTTH0044
Order Slide Rack
£14.88
L1219mm



LOCKING TONGS



LOCKING TONGS

Designed to handle both cooking and serving tasks with ease.

- ✓ Stainless Steel
- ✓ Patented locking pull mechanism
- ✓ Push to open - Pull to lock
- ✓ Tongs can be opened with one hand
- ✓ Loop for hanging
- ✓ Dishwasher safe



SVHT0002
Locking Tongs
£6.99
L240mm



SVHT0003
Locking Tongs
£8.02
L300mm



SVHT0004
Locking Tongs
£9.05
L400mm



SILICONE LOCKING TONGS

Designed to handle both cooking and serving tasks with ease. Suited to non-stick pans.

- ✓ Stainless Steel
- ✓ Patented locking pull mechanism
- ✓ Push to open - Pull to lock
- ✓ Tongs can be opened with one hand
- ✓ Loop for hanging
- ✓ Dishwasher safe.



KTHT0007
Locking Tongs
£7.34
L240mm



KTHT0008
Locking Tongs
£8.42
L300mm



KTHT0009
Locking Tongs
£9.51
L400mm



HIGH HEAT UTENSILS



SLICE

Pelton slotted slice, made from exoglass composite material. Ideal for use in non-stick pans. Heat resistant up to 220°C.



PELTON TURNER

Plain bent spatula, made from exoglass composite material. Ideal for use in non-stick pans. Heat resistant up to 220°C.



BEECHWOOD SPATULA

Traditional beechwood spatula.

PART NO.
KTPG0107

PRICE
£6.13

- ✓ 300 x 150 x 90mm
- ✓ Heat resistant up to 220°C.
- ✓ Long life
- ✓ Dishwasher safe

PART NO.
KTPG0142

PRICE
£6.39

- ✓ 300 x 125 x 85mm
- ✓ Heat resistant up to 220°C.
- ✓ Long life
- ✓ Dishwasher safe

PART NO.
KTHT0254

SIZE
L300mm

PRICE
£2.20

RIGID SPATULA, EXOGLASS

Designed for making mayonnaise and other stiff creams. Made using Exoglass composite material for an ergonomic watertight handle, heat resistant up to 220°C.



- ✓ 60°C heat resistant paddle
- ✓ 220°C heat resistant handle
- ✓ Flexible blade for scraping pans
- ✓ Dishwasher safe

KITCHEN SPOON, EXOGLASS

Exoglass composite material designed to withstand high heats for prolonged periods.



- ✓ Heat resistant to 220°C
- ✓ Extremely solid
- ✓ Rot-proof
- ✓ Dishwasher Safe

ELVEO SPATULA

Can be used during heating and cooking: 260°C heat-resistant paddle. 175°C heat-resistant Exoglass composite handle.



- ✓ Flexible blade for easy scraping of side of pans and containers
- ✓ Recommended for containers with non-stick coating
- ✓ Dishwasher safe

ELVEA SPATULA

Exoglass composite material handle, thermoplastic elastomer blade. Heat resistant up to 70°C.



- ✓ Heat resistant up to 70°C.
- ✓ Flexible blade for scraping pans
- ✓ Dishwasher safe



KTHT0100
Rigid Spatula
£3.47
Exoglass
L250mm



KTHT0101
Rigid Spatula
£4.02
Exoglass
L300mm



KTHT0102
Rigid Spatula
£4.52
Exoglass
L350mm



KTHT0103
Rigid Spatula
£6.51
Exoglass
L400mm



KTHT0104
Rigid Spatula
£8.58
Exoglass
L450mm



KTHT0105
Rigid Spatula
£9.84
Exoglass
L500mm



KTHT0112
Kitchen Spoon
£4.27
Beige, Exoglass
L300mm



KTHT0113
Kitchen Spoon
£6.70
Beige, Exoglass
L380mm



KTHT0114
Kitchen Spoon
£9.21
Beige, Exoglass
L450mm



KTHT0049
Elveo Spatula
£12.70
L250mm



KTHT0173
Elveo Spatula
£14.21
L350mm



KTHT0174
Elveo Spatula
£16.89
L450mm



KTHT0108
Elvea Spatula
£6.00
Exoglass
L250mm



KTHT0109
Elvea Spatula
£6.18
Exoglass
L350mm



KTHT0110
Elvea Spatula
£6.97
Exoglass
L450mm







MATERIALS



GLOVES MATERIAL CHOICES

“80% OF KITCHEN BURN INJURIES RESULT FROM CONTACT WITH BOILING WATER, STEAM, HOT GREASE OR HOT OIL”.

NOMEX®



Nomex® is a registered trademark for flame-resistant meta-aramid material developed by DuPont. It has excellent thermal, chemical and radiation resistance and can resist heat and flames up to 232 °C (450 °F). Machine washable, resistant against flames, heat, liquid and steam.

KEVLAR® AND POLY-COTTON



Kevlar® is a registered trademark for flame-resistant meta-aramid material developed by DuPont. It is 5 times stronger than steel on an equal weight basis and has a very large heat resistance range meaning it will withstand heats up to 343 °C (650 °F) for prolonged times. Machine washable, Flame resistant and resistant against liquid and steam.

VAPORGUARD® BARRIER



Trade name for our proprietary effective liquid and vapour barrier. This material prevents hot liquids (boiling water, hot oil, hot grease) from reaching the skin of the wearer. It will not burn, melt, crack, turn brittle or otherwise break down when exposed to 500°F temperatures for extended periods of time.

POLY-COTTON



Poly-Cotton with GussetGuard for extra durability and comfort, the GussetGuard has additional material installed between the thumb and index finger for extra protection. Poly-Cotton gloves and Mitts have heat resistance up to 232 °C (450 °F). Machine washable, resistant against heat, liquid and steam.

SILICONE



This product was designed and developed for commercial kitchen applications where the wearer is exposed to wet and messy conditions at higher temperature ranges. It offers safe and sanitary protection while also offering sufficient dexterity to easily perform the task at hand (i.e. rotisserie). Heat resistance up to 232 °C (450 °F). Rinse washable outer, machine washable inner liner, resistant against heat, liquid and steam.

STEAMGUARD™ BARRIER

Trade name for our effective liquid and vapour barrier that protects against liquids, grease, and steam at lower temperatures.

KUTGLOVE™ SAFETY



Trade name for our cut resistant glove family that possess characteristics and features that are specifically designed for the Foodservice Market Segment.

QUICKLEAN™



QuickClean™ is a process that can be added to any BurnGuard product making the product easy to clean. QuickClean™ gloves and aprons can be simply rinsed under a running tap and scrubbed clean using normal cleaning products and used again immediately. No need for on-site laundry facilities. QuickClean™ gloves, mitts and aprons are heat resistance up to 232 °C (450 °F). Rinse washable, resistant against heat, liquid and steam.

LEATHER

Natural material traditionally used in Bakeries, heat resistant up to 300 °C.



These gloves comply with European standards EN 420 (innocuousness), EN 388 (mechanical risk) and EN 407 (thermal risk).



HEAT PROTECTION



NOMEX® CONVENTIONAL MITT

Constructed with a Nomex® outer shell, this is our top of the line product family with regard to ultimate longevity and also boasts an NSF Approval. The Nomex® exterior is extremely durable and it is not uncommon for it to have a life of 1-2 years in the heaviest foodservice operations.



POLY COTTON CONVENTIONAL MITT

Poly-Cotton outer shell has historically been our best selling product family and also boasts an NSF Approval. The Poly-Cotton exterior is very durable and it is most likely to have a life of 9 -18 months in the heaviest foodservice operations.



QUICKCLEAN™ CONVENTIONAL-STYLE MITT

QuickClean™ products have the same level of protection as Poly-Cotton, Nomex® and Kevlar® ones offering an effective liquid vapour barrier, thermal protection, durability, dexterity, sanitation and comfort. To clean, rinse/wipe off the exterior, rinse the inside of the product and take back to immediate use.

PART NO.	SIZE	PRICE
HSPC0187	15"	£38.04
HSPC0188	18"	£41.65
	✓	10 times more durable
	✓	Heat resistant to 450°F
	✓	Steam resistant
	✓	Vapour resistant
	✓	Machine washable
	✓	CE and NSF certified

PART NO.	SIZE	PRICE
HSPC0196	15"	£24.89
HSPC0198	18"	£27.50
	✓	10 times more durable
	✓	Heat resistant to 450°F
	✓	Steam resistant
	✓	Vapour resistant
	✓	Machine washable
	✓	CE and NSF certified

PART NO.	SIZE	PRICE
HSPC0197	15"	£29.31
HSPC0199	18"	£32.32
	✓	10 times more durable
	✓	Heat resistant to 450°F
	✓	Steam resistant
	✓	Vapour resistant
	✓	Rinse washable
	✓	CE and NSF certified





QUICKCLEAN™ PUPPET-STYLE MITT

QuickClean™ Products have the same level of protection as Poly-Cotton, Nomex® and Kevlar products offering an effective liquid vapour barrier, thermal protection, durability, dexterity, sanitation and comfort. To clean, rinse/wipe off the exterior, rinse the inside of the product and take back to immediate use.



PAIR OF 18" THREE FINGER GLOVES, KEVLAR® & QUICKCLEAN™

Certain applications in a commercial kitchen require protection from heat up to 600-900°F while also providing maximum dexterity and an effective liquid vapour barrier. For these specific applications use our 3-finger Broiler Glove. Kevlar® with Nomex®, Poly-Cotton, and QuickClean™.



PAIR OF 18" THREE FINGER SILICONE GLOVE WITH INTERCHANGEABLE LINER

Developed for commercial kitchen applications where the user is exposed to wet and messy conditions at a temperature range of 225F to 500F. (i.e. rotisserie).

PART NO.	SIZE	PRICE
HSPC0192	15"	£28.50
	<ul style="list-style-type: none"> ✓ PolyCotton ✓ 10 times more durable ✓ Heat resistant to 450°F ✓ Steam resistant ✓ Vapour resistant ✓ Rinse washable 	

PART NO.	SIZE	PRICE
HSPC0204	18"	£98.66
	<ul style="list-style-type: none"> ✓ QuickClean™, with Kevlar® in hand area ✓ 20 times more durable ✓ Heat resistant to 650°F ✓ Flame resistant ✓ Steam resistant ✓ Vapour resistant ✓ Machine washable ✓ CE and NSF certified 	

PART NO.	SIZE	PRICE
HSPC0219	18"	£80.19
	<ul style="list-style-type: none"> ✓ 5 times more durable ✓ Heat resistant to 450°F ✓ Steam resistant ✓ Vapour resistant ✓ Rinse washable ✓ CE and NSF certified 	





BAKING GLOVES, PAIR

Traditional material choice with internal lining. Heat resistant up to 300°C. Complies with EN 420 (food safety) and EN 388 (mechanical risks) plus EN 4007 (thermal standards).



THERMAL PROTECTION MITTS, PAIR

Traditional material choice with internal lining. Heat resistant up to 300°C. Complies with EN 420 (food safety) and EN 388 (mechanical risks) plus EN 4007 (thermal standards).



BAKERS MITT

The innovative integral PVC barrier provides effective protection from liquids and steam. The heavyweight terry cotton outer shell offers good abrasion and cut resistance.

PART NO.
HSPC0060

PRICE
£25.74



- ✓ 300°C heat resistance
- ✓ Leather
- ✓ Double fabric inner layer
- ✓ Complies with EN 420, EN388 and EN407

PART NO.
HSPC0061

PRICE
£24.05



- ✓ 300°C heat resistance
- ✓ Leather
- ✓ Double fabric inner layer
- ✓ Complies with EN 420, EN388 and EN407

PART NO.
HSPC0233

PRICE
£17.15



- ✓ 300°C heat resistance (Level 3 EN407)
- ✓ Ambidextrous
- ✓ Ideal for use with Fusion® Mitt
- ✓ L45cm



FUSION® DISPOSABLE GLOVE

One of a kind product developed to allow for easy donning and removal but maintains excellent level of dexterity. Prevents the glove from straining and discolouring.



TEFLON™ MITT

Non-stick teflon coating prevents oil and grease from absorbing into the glove. Typically used for baking, cooked meat preparation and canteen duties.

PART NO.
HSPC0234

PRICE
£15.51

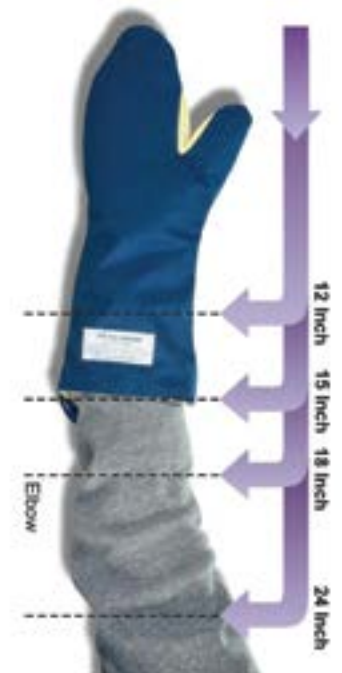
- ✓ Case of 500
- ✓ 200°C melt resistance
- ✓ Polyamide
- ✓ Ambidexterous
- ✓ For use in conjunction with Bakers Mitt™

PART NO.
HSPC0231
HSPC0230

COLOUR
Red £5.41
Green £5.41



- ✓ 250°C heat resistance (Level 3 EN407)
- ✓ Ambidexterous
- ✓ Extra long for lower arm protection
- ✓ Red or green cuff trim to prevent contamination





POLY-COTTON HOTPAD 7.5 X 8"

Poly-Cotton offers effective protection and an extended life span at an economical price.



POLY-COTTON HOTPAD 8 X 10.5"

Equipped with VaporGuard™ liquid/vapour barrier, so they effectively protect against spills and splatters of boiling water, steam, hot oil and hot grease.



36" QUICKLEAN APRON

Equipped with VaporGuard™ liquid/vapour barrier, so they effectively protect against spills and splatters of boiling water, steam, hot oil and hot grease.

PART NO.	PRICE
HSPC0220	£19.90
✓	10 times more durable
✓	Heat resistant to 450°F
✓	Steam resistant
✓	Vapour resistant
✓	Machine washable



PART NO.	PRICE
HSPC0221	£21.83
✓	10 times more durable
✓	Heat resistant to 450°F
✓	Steam resistant
✓	Vapour resistant
✓	Machine washable



PART NO.	SIZE	PRICE
HSPC0190	36"	£39.44
HSPC0191	42"	£42.15
✓	10 times more durable	
✓	Steam resistant	
✓	Vapour resistant	
✓	Rinse washable	
✓	CE / NSF certified	



STEAM PROTECTION



CUT PROTECTION



STEAMGLOVE WITH EXTENDED CUFF TO 20"

SteamGuard™ barrier gloves offer excellent protection from a wide array of chemicals, hot water and liquids that can pose a danger. Coated with a rough texture that provides grip in even the most oily and wet applications.



CUT GLOVE MEDIUM WEIGHT - LEVEL 5

The latest technology provides the highest level of cut protection while providing the thinnest most comfortable glove available on today's market. The comfort of the glove also addressed end users concerns about loss of dexterity.



HSPC0241

Kutglove

£8.74

Red, S

10 Gauge Level 5

HSPC0248

Kutglove

£8.74

Green, M

10 Gauge Level 5

PART NO.	SIZE	PRICE
HSPC0211	M	£24.80
HSPC0212	L	£24.80
HSPC0213	XL	£24.80
✓	10 times more durable	
✓	Heat resistant to 225°F	
✓	Steam resistant	
✓	Vapour resistant	
✓	Machine washable	



✓	Wire free
✓	Light weight
✓	Antimicrobial protection
✓	High dexterity
✓	High level of cut resistance
✓	Machine washable
✓	CE certified
✓	Also available in XS & XL



HSPC0240

Kutglove

£8.74

Blue, L

10 Gauge Level 5





BONZER

www.bonzerhydraulics.co.uk
Email: sales@bonzer.co.uk
Tel: +44 (0) 1454 217188



BONZER



BONZER® ELEVATOR CUP DISPENSERS

THE BONZER® ELEVATOR CUP & LID DISPENSER RANGE MAKES THE MOST OF ANY COUNTER, PROVIDING A LOW PROFILE, SPACE-SAVING AND EASILY FITTED SOLUTION WHICH KEEPS YOUR CUPS HYGIENICALLY ENCASED WHILST STILL ALLOWING EASY ACCESS FOR QUICK SERVICE.

- ✓ One cup release mechanism
- ✓ Food grade stainless steel
- ✓ NSF certified
- ✓ 2 year warranty

Bonzer® dispensers are manufactured in the UK to the highest standards. If you have bespoke requirements call or email us for a quote. Choose material and length depending on requirements and counter height or depth.

Standard Tube Size for XS-XL Gaskets

Large Tube Size for XXL-XXXL Gaskets

											
450MM STAINLESS STEEL	450MM PLASTIC	600MM STAINLESS STEEL	600MM PLASTIC	450MM XXL PLASTIC	600MM XXL PLASTIC						
DCDP0179 £92.00	DCDP0176 £51.00	DCDP0156 £92.00	DCDP0177 £51.00	DCDP0222 £76.79	DCDP0208 £76.79						
Stainless steel tube, for extra long life and hygiene.	The plastic tube offers a more cost effective solution.	Stainless steel tube, for extra long life and hygiene.	The plastic tube offers a more cost effective solution.	XXL tube width designed for large cinema style cups.	XXL tube width designed for large cinema style cups.						
✓ Front ring Ø153mm	✓ Front ring Ø153mm	✓ Front ring Ø153mm	✓ Front ring Ø153mm	✓ Front ring Ø173mm	✓ Front ring Ø173mm						
✓ Cut out hole Ø120mm	✓ Cut out hole Ø120mm	✓ Cut out hole Ø120mm	✓ Cut out hole Ø120mm	✓ Cut out hole Ø140mm	✓ Cut out hole Ø140mm						
✓ L450mm	✓ L450mm	✓ L600mm	✓ L600mm	✓ L450mm	✓ L600mm						
✓ Spec sheet online	✓ Spec sheet online	✓ Spec sheet online	✓ Spec sheet online	✓ Spec sheet online	✓ Spec sheet online						



HORIZONTAL SUPPORT BRACKET

If you want to store your cup dispensers horizontally in a counter, add the bracket attachment to support the tube end.



BONZER® LID DISPENSERS

- ✓ One lid release mechanism
- ✓ Food grade stainless steel
- ✓ NSF Certified
- ✓ 2 year warranty

ALL GASKETS INCLUDED. GASKETS APPLY TO SIP LIDS.

Sizes include: Ø79mm, Ø85mm, Ø89mm, Ø90mm
 For further advise please call 0845 0177488.

Standard Tube Size for All Gaskets



450MM STAINLESS STEEL LID DISPENSER

DCDP0228
 £104.95

The Bonzer® Elevator makes the most of any counter, providing a low profile, space-saving and easily fitted solution which keeps your lids hygienically encased whilst still allowing easy access for quick service.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ Length 450mm

450MM PLASTIC ELEVATOR LID DISPENSER

DCDP0230
 £63.95

The Bonzer® Elevator makes the most of any counter, providing a low profile, space-saving and easily fitted solution which keeps your lids hygienically encased whilst still allowing easy access for quick service.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ Length 450mm

600MM STAINLESS STEEL LID DISPENSER

DCDP0229
 £104.95

The Bonzer® Elevator makes the most of any counter, providing a low profile, space-saving and easily fitted solution which keeps your lids hygienically encased whilst still allowing easy access for quick service.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ Length 600mm

600MM PLASTIC ELEVATOR LID DISPENSER

DCDP0231
 £63.95

The Bonzer® Elevator makes the most of any counter, providing a low profile, space-saving and easily fitted solution which keeps your lids hygienically encased whilst still allowing easy access for quick service.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ Length 600mm



ORDERING

WHEN ORDERING PLEASE QUOTE GASKET CODE + TUBE CODE

Order Example: DCDP0057 + DCDP0176 = 450 Plastic Elevator Cup Dispenser with Large Gasket

PLEASE REFER TO PAGE 79 FOR HELP WITH CHOOSING THE CORRECT GASKET



BONZER® GRAVITY CUP DISPENSERS



BONZER® STAINLESS STEEL GRAVITY CUP DISPENSER

The Bonzer® Gravity makes the most of any wall space, providing a smooth, sleek and easily fitted solution which keeps your cups hygienically encased whilst still allowing easy access for quick service.

PART NO.
DCDP0155
£99.00



- ✓ One cup release mechanism
- ✓ Food grade stainless steel
- ✓ 2 year warranty
- ✓ Tube length 600mm
- ✓ Ring Ø153mm
- ✓ NSF certified
- ✓ Branding option

XS
DCTH0090
Espresso Gasket
62mm

S
DCTH0055
Small Gasket
69-74mm

M
DCTH0056
Medium Gasket
78-85mm

L
DCTH0057
Large Gasket
86-92mm

XL
DCTH0058
Extra Large Gasket
92-98mm

PACK QTY 4
DCDP0178
S - XL Gasket
69-98mm

PACK QTY 5
DCDP0191
Espresso - XL Gasket
62-98mm

* Please refer to page 79 for cup measurements.



BONZER® ORIGINAL PULL-TYPE CUP DISPENSER

Stainless Steel Wall Mounted Cup Dispenser, reliable hygienic dispensing of water cups and small sized paper and foam cups.



- ✓ Stainless steel
- ✓ Gasket system
- ✓ One cup at a time
- ✓ Wall mounted



DCDP0001
Gravity Cup Dispenser
£19.84
Original Type A
55-65mm Cups



DCDP0002
Gravity Cup Dispenser
£19.84
Original Type B
65-73mm Cups



DCDP0003
Spare Gasket
£2.15
Original Type A
55-65mm Cups



DCDP0004
Spare Gasket
£2.15
Original Type B
65-73mm Cups



BONZER® WASTE CHUTE & STRAW/STIRRER



DCDP0220
Waste Chute
£48.78
L150mm
Ring Ø153mm
Cut Out Ø120mm



DCDP0225
Large Waste Chute
£49.84
L150mm
Ring Ø173mm
Cut Out Ø140mm



DCDP0226
Straw Dispenser
£49.76
L150mm
Ring Ø153mm
Cut Out Ø120mm

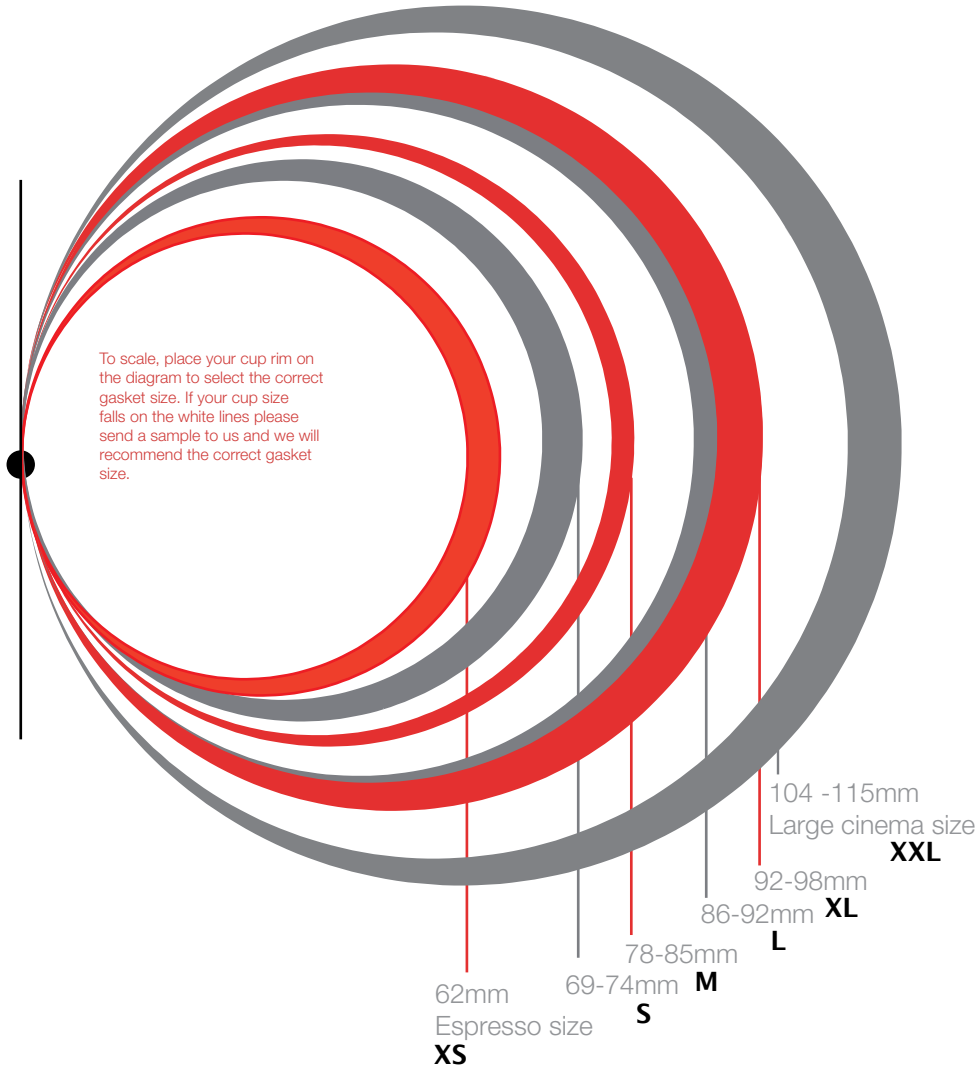


DCDP0227
Stirrer Dispenser
£49.76
L100mm
Ring Ø153mm
Cut Out Ø120mm



BONZER® GASKET GAUGE

01 MEASURE YOUR CUP



GASKET PACK QTY 4

DCDP0178
S - XL Gasket
£12.95
69-98mm

GASKET PACK QTY 5

DCDP0191
Espresso - XL Gasket
£14.95
69-98mm

02 SELECT GASKET

XS	S	M	L	XL	XXL	XXXL
DCTH0090	DCTH0055	DCTH0056	DCTH0057	DCTH0058	DCTH0106	DCTH0101
Espresso Gasket	Small Gasket	Medium Gasket	Large Gasket	Extra Large Gasket	XXL Gasket	XXXL Gasket
£3.95	£3.95	£3.95	£3.95	£3.95	£3.95	£3.95
62mm	69-74mm	78-85mm	86-92mm	92-98mm	104-109mm	110-115mm



BONZER® BESPOKE



COLOURED RINGS & BRANDING

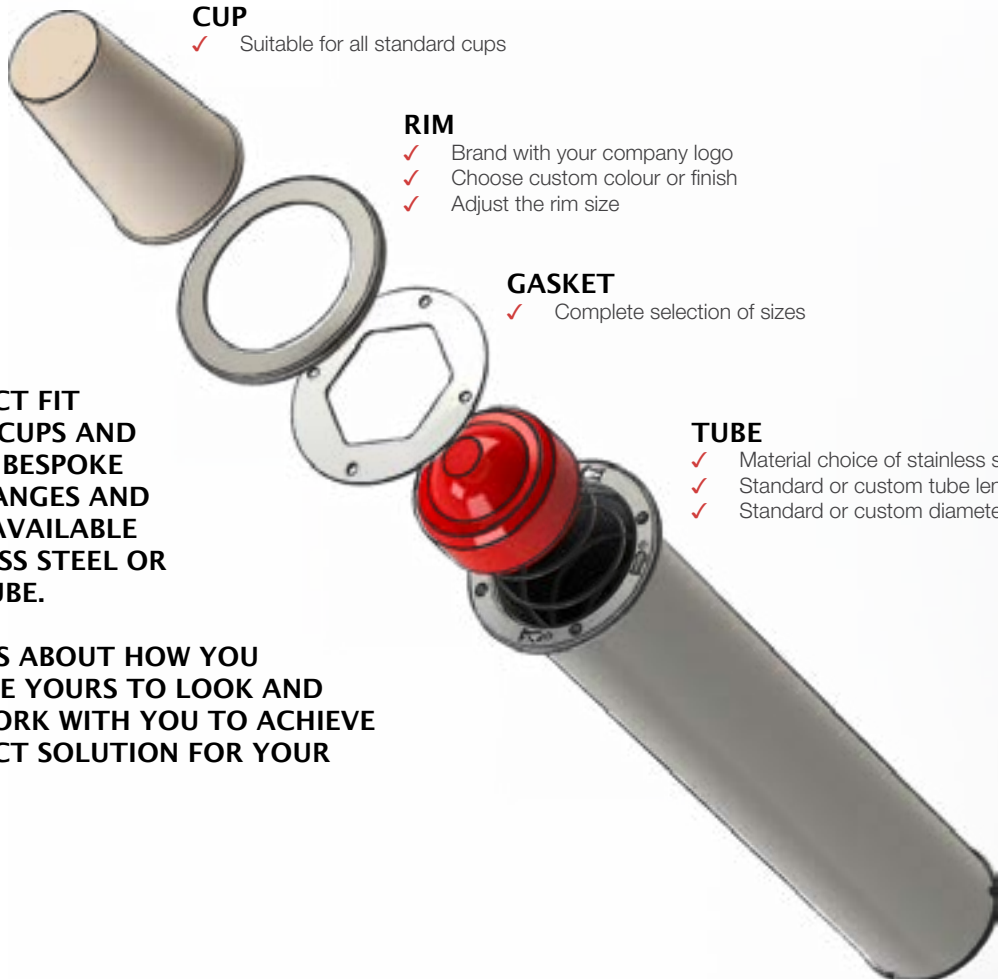
Bespoke colour match rims, and branding for that brand presence and seamless counter design. Please contact us for further details.

*Minimum order quantities apply

Example colour and logo branding:



BESPOKE BONZER® DISPENSERS FOR TCHIBO PICCOLO UNIT



CUP

- ✓ Suitable for all standard cups

RIM

- ✓ Brand with your company logo
- ✓ Choose custom colour or finish
- ✓ Adjust the rim size

GASKET

- ✓ Complete selection of sizes

TUBE

- ✓ Material choice of stainless steel or PVC
- ✓ Standard or custom tube length
- ✓ Standard or custom diameter

THE PERFECT FIT FOR YOUR CUPS AND LIDS, WITH BESPOKE COLOUR RANGES AND LENGTHS. AVAILABLE IN STAINLESS STEEL OR PLASTIC TUBE.

TALK TO US ABOUT HOW YOU WOULD LIKE YOURS TO LOOK AND WE WILL WORK WITH YOU TO ACHIEVE THE PERFECT SOLUTION FOR YOUR BUSINESS.



BONZER® DISPENSER CABINETS



CLEAN LINES AND STREAMLINED ONE CUP DISPENSING ARE KEY TO THE BONZER® DISPENSER CABINETS. STAND ALONE OR BUILT INTO A UNIT, THE BONZER® CABINET OFFERS A SEAMLESS SOLUTION TO DISPENSING CUPS AND LIDS IN ANY ENVIRONMENT.

Whether it is a combination of cup and lid dispensers or all cup and all lid, the choice is yours. Also available with bespoke branding and colour ways.

Speak to us about your requirements.



BONZER® DISPENSER CABINET BLACK & SILVER

On-counter cup and lid dispenser solution in high quality metallic black and silver finish.



BONZER® DISPENSER CABINET SILVER & BLACK

On-counter cup and lid dispenser solution in high quality metallic black and silver finish.



BONZER® DISPENSER CABINET STAINLESS STEEL

On-counter cup and lid dispenser solution in brushed stainless steel.




PART NO.	MODEL	PRICE
DCDP0253	Cabinet with 2 dispensers	£340.17
DCDP0257	Cabinet with 3 dispensers	£425.85

-  ✓ (2) H375 x W470 x D195mm
- ✓ (3) H520 x W470 x D195mm
- ✓ One cup and lid release mechanism
-  ✓ Food grade stainless steel
- ✓ 2 year warranty
- ✓ Branding available

PART NO.	MODEL	PRICE
DCDP0254	Cabinet with 2 dispensers	£340.17
DCDP0258	Cabinet with 3 dispensers	£425.85

-  ✓ (2) H375 x W470 x D195mm
- ✓ (3) H520 x W470 x D195mm
- ✓ One cup and lid release mechanism
-  ✓ Food grade stainless steel
- ✓ 2 year warranty
- ✓ Branding available

PART NO.	MODEL	PRICE
DCDP0255	Cabinet with 2 dispensers	£355.14
DCDP0259	Cabinet with 3 dispensers	£455.40

-  ✓ (2) H375 x W470 x D195mm
- ✓ (3) H520 x W470 x D195mm
- ✓ One cup and lid release mechanism
-  ✓ Food grade stainless steel
- ✓ 2 year warranty
-  ✓ Branding available



BONZER® HEXDOME

HEXDOME IS A UNIQUE SOLUTION TO CUP & LID DISPENSING THAT WILL BRING EASE, INCREASED HYGIENE AND STYLE TO ANY CATERING OR RETAIL OUTLET.

The Bonzer® Hexdome's modular design means the product suits any surface size, with each hexagon an individual piece that can slot together to make one unit as large or small as required. The modular design can be cleaned easily with every element of the design dishwasher safe. Each unit consists of customisable silicone domes for all sizes of cup.

Speak to us about colour options and branding possibilities.

BONZER® INLINE 3 CUP STACKER UNIT

Newest addition to the Bonzer® Hexdome range. On-counter solution for neat and hygienic storage of cups with a low profile stainless steel base

PART NO.
DCDP0252

PRICE
£42.20



- ✓ Stainless steel
- ✓ Low profile
- ✓ Non-slip pads
- ✓ Dishwasher safe
- ✓ Branding available





BONZER® HEXDOME LID STACKER

The Bonzer® Hexdome Lid Stacker provides an innovative on counter solution for storing lids neatly and hygienically.



BONZER® HEXDOME CUP STACKER

The Bonzer® Hexdome Cup Stacker provides an innovative on counter solution for storing cups neatly and hygienically.



BONZER® HEXDOME BOX SET

The Bonzer® Hexdome Set provides an innovative on counter solution for storing cups and lids neatly and hygienically.

PART NO.
DCDP0211

PRICE
£33.12

- ✓ Holds a variety of different lids
- ✓ Dishwasher safe



PART NO.
DCDP0210

PRICE
£25.62

- ✓ Holds a variety of different cups
- ✓ Dishwasher safe



PART NO.
DCDP0203

PRICE
£68.00

- ✓ Modular
- ✓ Includes 2 Cup Stackers and 1 Lid Stacker
- ✓ Holds a variety of different cups & lids
- ✓ Dishwasher safe





BONZER® EAZI-GROUP (PRO-FONDI)

**SPEED UP SERVICE, MAINTAIN BETTER HYGIENE,
FREE-UP BAR SPACE AND SAVE MONEY BY EXTENDING
THE LIFE OF THE COFFEE MAKING EQUIPMENT.**

Quick and easy to use, the Pro-Fondi has significant benefits over the traditional method of using a knock-box for waste.

It is far less abrasive, which means that there is less damage to the filters and groups - thus, in turn, improving the life of both.

Pro-Fondi is also far quieter than the noise produced by enthusiastic baristas cleaning the filters, which positively adds to the atmosphere of the venue.

In addition, any waste is stored more hygienically within a neat waste bag housed conveniently out-of-sight under the equipment within the counter space.





BONZER® EAZI-GROUP (PRO-FONDI)

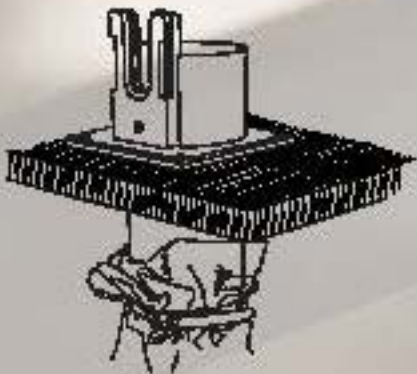
The Pro-Fondi offers a small footprint therefore takes up less space than a traditional knock box. No more banging and damaging group handles or boxes. When you place the handle in the top of the unit the rotary automatically starts, cleaning around the inside of the group head.

PART NO.
DCDP0212

PRICE
£685.64

- ✓ Quiet and efficient
- ✓ Waste is collected in a bag, out of sight.
- ✓ Easy to install
- ✓ Low maintenance costs
- ✓ Speeds up service

Plastic Bag Disposal





NAPKIN DISPENSERS



W: 92mm
H: 124mm



W: 167mm
H: 96mm



W: 92mm
H: 175mm

TABLE TOP TALLFOLD NAPKIN DISPENSER

Tallfold table top napkin dispenser in stainless steel, compact enough to sit on each table, leaving enough room to be comfortable.

TABLE TOP LOWFOLD NAPKIN DISPENSER

Lowfold table top napkin dispenser in stainless steel, compact enough to sit on each table, leaving enough room to be comfortable.

PART NO.
DCDN0041

PRICE
£4.20



- ✓ L121 x W121 x H197mm
- ✓ Stainless steel

PART NO.
DCDN0042

PRICE
£5.22



- ✓ L121 x W98 x H187mm
- ✓ Stainless steel



TABLE TOP LOWFOLD NAPKIN DISPENSER

Fully Stainless Steel table top Napkin Dispenser best situated in a commercial self service area.



SMALL TABLE TOP MINIFOLD NAPKIN DISPENSER

Fully Stainless Steel table top Napkin Dispenser best situated in a commercial self service area.



TABLE TOP MINIFOLD NAPKIN DISPENSER

Fully Stainless Steel table top Napkin Dispenser best situated in a commercial self service area.

PART NO.
DCDP0158

PRICE
£73.00



- ✓ Holds 250 napkins
- ✓ L290 x W90 x H130mm
- ✓ Stainless steel

PART NO.
DCDP0159

PRICE
£71.03



- ✓ Holds 100 napkins
- ✓ L1170 x W170 x H105mm
- ✓ Stainless steel

PART NO.
DCDP0160

PRICE
£90.85



- ✓ Holds 250 napkins
- ✓ L121 x W98 x H187mm
- ✓ Stainless steel



IN COUNTER MINIFOLD NAPKIN DISPENSER

Fully Stainless Steel Napkin Dispenser designed to be easy to install into any counter.

IN COUNTER LOWFOLD NAPKIN DISPENSER

Fully Stainless Steel Napkin Dispenser designed to be easy to install into any counter.

PART NO.
DCDP0162

PRICE
£83.60

S/S

- ✓ Holds 250 Napkins
- ✓ L90 x W290 x H124mm
- ✓ Stainless steel

PART NO.
DCDP0161

PRICE
£83.60

S/S

- ✓ Holds 250 Napkins
- ✓ L90 x W290 x H124mm
- ✓ Stainless steel



COUNTERTOP ORGANISERS



4 COMPARTMENT ORGANISER

Slanted design for easier viewing and access to product. Brushed stainless steel to reduce the visibility of fingerprints.

7 COMPARTMENT ORGANISER

Slanted design for easier viewing and access to product. Brushed stainless steel to reduce the visibility of fingerprints.

3 CHUTE CONDIMENT ORGANISER

Sauce sachet organiser, top loading and channels sachets forward towards customer therefore automatically replenishing. Brushed stainless steel to reduce the visibility of fingerprints.

PART NO.
SVTT0180

PRICE
£139.05

S/S

- ✓ H170 x W146 x D360mm
- ✓ Stainless steel
- ✓ Rounded corners

2

PART NO.
SVTT0181

PRICE
£144.62

S/S

- ✓ H170 x W276 x D360mm
- ✓ Stainless steel
- ✓ Rounded corners

2

PART NO.
SVTT0182

PRICE
£198.90

S/S

- ✓ H238 x W313 x D211mm
- ✓ Stainless steel
- ✓ Rounded corners

2

SAUCE DISPENSERS



- THIN
- THICK
- PARTICULATES

PLASTIC SOLUTION PUMP

The Solution pump dispenses a wide range of products from syrups to relish simply by changing the discharge fitting. Ranges from 7ml to 30ml by changing the collar.

PART NO.	PRICE
FDFM0087	£165.94

- 18/8 stainless steel
- Dispenses direct from jar
- Dosage adjustable
- Suitable for thin, thick and particulates
- Dishwasher safe
- 2 year warranty
- H435 x 178 x 265mm



- THICK
- PARTICULATES

STAINLESS STEEL SINGLE PUMP

Single stand dispenses from manufacturers size 10 cans and jars. Ranges from 7ml to 30ml by changing the collar.

PART NO.	PRICE
FDFM0088	£243.80

- 18/8 stainless steel
- Dispenses direct from jar
- Adjustable dosage
- Suitable for thick and particulates
- Dishwasher safe
- 2 year warranty
- H368 x 178 x 298mm



- THIN
- THICK
- PARTICULATES

PLASTIC PUMP DISPENSER

Pumps directly from the jar. Push onto to the jar and you are ready to serve. 3 tops available; lid diameters: Ø8.9cm / Ø11.1cm & Ø12.1cm

- Dispenses direct from jar
- Dosage adjustable
- Suitable for thin, thick and particulates
- Dishwasher safe



FDFM0089
Plastic Dispenser
£83.45
Fits Jar Screw
8.9cm



FDFM0090
Plastic Dispenser
£83.45
Fits Jar Screw
11.1cm



FDFM0091
Plastic Dispenser
£83.45
Fits Jar Screw
12.1cm



- THICK
- PARTICULATE

STAINLESS STEEL PUMP DISPENSER

Pumps directly from the jar. Push onto to the jar and you are ready to serve. 3 tops available; lid diameters: Ø8.9cm / Ø11.1cm & Ø12.1cm

- 18/8 stainless steel
- Dispenses direct from jar
- Dosage adjustable
- Suitable for thick and particulates
- Dishwasher safe



FDFM0092
Stainless Dispenser
£176.13
Fits Jar Screw
8.9cm



FDFM0093
Stainless Dispenser
£176.13
Fits Jar Screw
11.1cm



FDFM0094
Stainless Dispenser
£176.13
Fits Jar Screw
12.1cm

PARTICULATES
Tartar Sauce
Thousand Island Dressing

THICK
Ketchup
Mustard
Mayonnaise
Salad Dressing
Barbecue

THIN
Fountain Syrups
Liquor
Hot Sauce
Balsamic Vinegar
Soy Sauce



THIN

THICK

PARTICULATES

FOUNTAIN TOPPING RAILS WITH SOLUTION STYLE PUMPS

Ambient topping rail combinations include (2-4) fountain jars and Solution Style pumps with multiple discharge fittings, making them ideal for rotating menu items of different consistencies.



- ✓ 18/8 Stainless Steel
- ✓ Dispenses direct from jar
- ✓ Adjustable dosage
- ✓ Suitable for thin, thick and particulates
- ✓ Jar capacity 3.3L
- ✓ Dishwasher safe
- ✓ 2 year warranty



FDPM0095
2 Well, 2 Pump
£341.14
H456 x W276 x
H224mm



FDPM0096
3 Well, 3 Pump
£458.87
H456 x W394 x
H224mm



FDPM0097
4 Well, 4 Pump
£590.50
H456 x W511 x
H224mm



FOUNTAIN TOPPING RAILS WITH JARS, LIDS & LADLES

Keep ambient toppings handy and speed transaction time with a Syrup Rail from Server Products. Non-insulated rails include (2- 4) fountain jars, hinged lids and ladles.



- ✓ 18/8 Stainless Steel
- ✓ 1.9L capacity jars
- ✓ Wells can be changed for pumps
- ✓ Ladles capacity: 30ml



FDPM0098
2 Well, 2 Ladle
£242.87
H300 x W276 x
H224mm



FDPM0099
3 Well, 3 Ladle
£308.69
H300 x W394 x
H224mm



FDPM0100
4 Well, 4 Ladle
£393.97
H300 x W511 x
H224mm



HOT SAUCE DISPENSER WITH HEATED SPOUT

Keep concessions moving with a Supreme style warming, dispensing and merchandising unit from Server Products. Manage serving costs with precise portion control pumps (adjustable in 1/8 oz (7ml) increments) and thermostatically controlled, adjustable heat settings. Includes applicable magnetic merchandising signs (nacho cheese, caramel, fudge and butter).

PART NO.
FDPM0101

PRICE
£555.94



- ✓ 18/8 Stainless Steel
- ✓ 1.9L capacity jars
- ✓ Wells can be changed for pumps
- ✓ Ladles capacity: 30ml

DRY FOOD DISPENSERS



1 LITRE SINGLE DISPENSER

Dispense precise portions of dry ingredients from 1L hoppers on a wall-mount bracket. Dry Product Dispensers from Server Products can be used alone or banked in groups to create a compact dispensing station. Models for 1, 2 or 3 dispensers per wall-mount bracket.



1 LITRE DOUBLE DISPENSER

Dispense precise portions of dry ingredients from 1L hoppers on a wall-mount bracket. Dry Product Dispensers from Server Products can be used alone or banked in groups to create a compact dispensing station. Models for 1, 2 or 3 dispensers per wall-mount bracket.



1 LITRE TRIPLE DISPENSER

Dispense precise portions of dry ingredients from 1L hoppers on a wall-mount bracket. Dry Product Dispensers from Server Products can be used alone or banked in groups to create a compact dispensing station. Models for 1, 2 or 3 dispensers per wall-mount bracket.

PART NO.
FDCY0027

PRICE
£143.68



- ✓ Display and dispense accurate portions
- ✓ 7 to 60ml portions
- ✓ Adjustable in 3.7ml increments
- ✓ Only requires 12.7cm of wall space per dispenser
- ✓ 2 year warranty
- ✓ NSF approved

PART NO.
FDCY0028

PRICE
£250.29



- ✓ Display and dispense accurate portions
- ✓ 7 to 60ml portions
- ✓ Adjustable in 3.7ml increments
- ✓ Only requires 12.7cm of wall space per dispenser
- ✓ 2 year warranty
- ✓ NSF approved

PART NO.
FDCY0029

PRICE
£347.62



- ✓ Display and dispense accurate portions
- ✓ 7 to 60ml portions
- ✓ Adjustable in 3.7ml increments
- ✓ Only requires 12.7cm of wall space per dispenser
- ✓ 2 year warranty
- ✓ NSF approved



2 LITRE SINGLE DISPENSER

Dispense precise portions of dry ingredients from 2L hoppers on a wall-mount bracket. Dry Product Dispensers from Server Products can be used alone or banked in groups to create a compact dispensing station. Models for 1, 2 or 3 dispensers per wall-mount bracket.



2 LITRE DOUBLE DISPENSER

Dispense precise portions of dry ingredients from 2L hoppers on a wall-mount bracket. Dry Product Dispensers from Server Products can be used alone or banked in groups to create a compact dispensing station. Models for 1, 2 or 3 dispensers per wall-mount bracket.



2 LITRE TRIPLE DISPENSER

Dispense precise portions of dry ingredients from 2L hoppers on a wall-mount bracket. Dry Product Dispensers from Server Products can be used alone or banked in groups to create a compact dispensing station. Models for 1, 2 or 3 dispensers per wall-mount bracket.

PART NO.
FDCY0030

PRICE
£148.32



- ✓ Display and dispense accurate portions
- ✓ 7 to 60ml portions
- ✓ Adjustable in 3.7ml increments
- ✓ Only requires 12.7cm of wall space per dispenser
- ✓ 2 year warranty
- ✓ NSF approved

PART NO.
FDCY0031

PRICE
£259.55



- ✓ Display and dispense accurate portions
- ✓ 7 to 60ml portions
- ✓ Adjustable in 3.7ml increments
- ✓ Only requires 12.7cm of wall space per dispenser
- ✓ 2 year warranty
- ✓ NSF approved

PART NO.
FDCY0032

PRICE
£361.52



- ✓ Display and dispense accurate portions
- ✓ 7 to 60ml portions
- ✓ Adjustable in 3.7ml increments
- ✓ Only requires 12.7cm of wall space per dispenser
- ✓ 2 year warranty
- ✓ NSF approved









BARWARE

IT'S NOT JUST SHAKEN OR STIRRED.....

Since the mid-19th century some bartenders have seen their job as not just to serve drinks but also as a form of art and entertainment.

In only a few seconds, an experience, an atmosphere and an art can be created through the infusions of aromas and carefully crafted tastes. The feeling of addictive passion that rushes through a bartender's body as the anticipating crowd watch their craft unfold is what sets the disciplined bar-tender apart.

We all associate ourselves with brands and surround our lives with the things that make us tick. With each and every one of us being individual, only the smallest things can set us apart from the next but with a huge impact on the way in which we react. Therefore the wonderful world of cocktails lives and evolves to heighten our individuality and enhance our senses and passions even further.

In the same way a great guitarist feels more at one with a quality guitar in his hands, a bartender should feel a sense of pride and comfort in the use of their equipment. Bonzer® deliver this quality in abundance and have a range of tools that any bartender with a shred of passion for what they do will find a true pleasure to work with.

The true art behind bartending, revolves around the versatility & reliability of their tools, their pitch perfect preparation, their creative passions and their trust in the brands they associate themselves with.

*Enjoy
From the Bonzer® Team*





COCKTAIL STRAINERS



BONZER® EPNS TWO EAR HAWTHORNE STRAINER

Classed by many professionals as the ideal strainer and the industry standard. Bonzer® was the first company to use the name Hawthorne in relation to the bar strainer. The oversized spring fills the top of the Boston can therefore preventing any ice from slipping through. The two Devil horns rest on top of the can making it easy to pour.

Silver plated for that premium look.



BONZER® TWO EAR HAWTHORNE STRAINER

All the features of the premium two ear Hawthorne strainer but made from stainless steel. A good option for any bar with a focus on cocktail making.



BONZER® EPNS ROUND HAWTHORNE STRAINER

Bonzer® barware was the official barware for both British Airways and Air France's Concorde. The Hawthorne strainer was a similar style to this one, with no ears. The no ears allow the bar tender to strain directly from the glass. Straining from the glass tends to be used when drinks are stirred and not shaken.

Silver plated for that premium look.

PART NO. BSBQ0212 PRICE £17.65



- ✓ 2 Ear devil horn design
- ✓ EPNS (Electro Plated Nickel Silver)
- ✓ Oversized spring
- ✓ Made in the UK

PART NO. BSBQ0214 PRICE £8.03



- ✓ 2 Ear devil horn design
- ✓ Stainless steel
- ✓ Oversized spring
- ✓ Made in the UK

PART NO. BSBQ0211 PRICE £14.42



- ✓ Round
- ✓ EPNS (Electro Plated Nickel Silver)
- ✓ Oversized spring
- ✓ Made in the UK



BONZER® ROUND HAWTHORNE STRAINER

All the features of the premium round Hawthorne strainer but made from stainless steel. A good option for any bar with a focus on cocktail making and can be put in the dishwasher at the end of service.



OVAL JULEP BAR STRAINER

A simple tool used for holding back ice when straining from a boston or mixing glass. With the same durability and quality of the rest of the Bonzer® range.



FINE BAR STRAINER

This bar sieve has been chosen for its solid construction and shape. Unlike other popular sieves this version has a round base therefore preventing build up of waste allowing for perfect liquid pass through.

PART NO.
BSBQ0213

PRICE
£7.92



- ✓ Round
- ✓ Stainless steel
- ✓ Oversized spring
- ✓ Dishwasher safe
- ✓ Made in the UK



PART NO.
BSBQ0182

PRICE
£3.93



- ✓ Stainless steel



PART NO.
KTHT0243

PRICE
£3.20



- ✓ Fine mesh
- ✓ Ø76mm
- ✓ Round funnel



COCKTAIL SHAKERS



BONZER® BOSTON SHAKER CAN

The Boston shaker is the classic method used for mixing liquids over ice. Our Boston can has a weighted base which allows the can to flip while flaring bringing it back to the bar tenders hand perfectly.



BONZER® BOSTON SHAKER MIXING GLASS

The glass is a toughened Paşabahçe mixing glass which fits snugly into the Boston tin and does not shift during shaking.

PART NO.
BSBQ0150

PRICE
£6.75



- ✓ 28oz
- ✓ Weighted Base
- ✓ Stainless Steel
- ✓ 3 rings
- ✓ Tapered Can

PART NO.
BSBQ0151

PRICE
£1.46



- ✓ Toughened
- ✓ Made specifically for bartending



ICE SCOOP 12 OZ

Made from cast aluminium, which makes it lightweight and durable. The 12oz scoop is large enough to scoop four extra large ice cubes and small enough to be practical.

PART NO.
BSBQ0057

PRICE
£2.03

- ✓ 9"/12oz capacity
- ✓ Cast aluminium
- ✓ L288mm



MANHATTAN COCKTAIL SHAKER

28oz three piece cocktail shaker named after the classic cocktail. The large capacity allows for up to four drinks to be served at one time. Built in strainer to prevent ice slipping through.

PART NO.
BSBQ0149

PRICE
£13.62



- ✓ 28oz
- ✓ Three Piece
- ✓ Stainless Steel

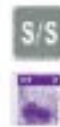


MONA LISA COCKTAIL SHAKER

The Mona Lisa cocktail shaker offers practicality and an Art Deco styling that suits the style of the cocktails it can make. A good choice for the casual cocktail maker.

PART NO.
BSBQ0153

PRICE
£8.76



- ✓ 20oz
- ✓ Three Piece
- ✓ Stainless Steel



COCKTAIL SPOONS & MUDDLERS

A 5 ML SPOON

Designed to give a 5 ml measure, an important measure in many cocktails.



B DISC MUDDLER

Use for light muddling or shots layering. Pour liquid down the spiral and layer off the disc.



BONZER® BAR MIXING SPOON

The professionals choice. A favourite with all styles of bartender, this spoon has the classic 10.5" setup with both 5ml spoon and disc ends. The spiralled shaft both adds beauty and practicality to this tool giving the ability to layer drinks seamlessly. Bonzer® is the originator of this style of spoon, now considered the Standard style.

PART NO.
BSBQ0251

PRICE
£6.21



- ✓ Sugar cube crushing disc
- ✓ 5ml capacity spoon
- ✓ L250mm
- ✓ Stainless steel

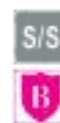


BONZER® 10" STAINLESS STEEL MUDDLER

A muddler for life. Indestructible stainless steel muddler. Thanks to its extra weight muddling cocktails has never been easier. Developed with considerations of improving performance and comfort of the bartender. Blunt end bruises leaves without tearing. Can be bespoke branded depending on your needs.

PART NO.
BSBQ0620

PRICE
£21.33



- ✓ 304 Stainless steel
- ✓ 3 Bonzer® grooves
- ✓ 390g



BONZER® 10" BEECH MUDDLER

Quality wooden muddler featuring Bonzer® grooves and an elegant stainless steel disc. Developed with considerations of improving performance and comfort of the bartender. Oiled steamed beech prevents staining and water retention. Blunt end bruises leaves without tearing. Can be bespoke branded depending on your needs.

BONZER® 10" ACETAL MUDDLER

Quality black acetal muddler featuring Bonzer® grooves and an elegant stainless steel disc. Developed with considerations of improving performance and comfort of the bartender. Blunt end bruises leaves without tearing. Textured surface for improved grip. Can be bespoke branded depending on your needs.

BONZER® 10" BEECH/STAINLESS STEEL MUDDLER

Quality beech wood and stainless steel muddler offering the best of both wood and the durability of steel. Featuring Bonzer® grooves. Developed with considerations of improving performance and comfort of the bartender. Blunt end bruises leaves without tearing. Can be bespoke branded depending on your needs.

PART NO. BSBQ0619 PRICE £17.55



- ✓ Stainless steel disc
- ✓ 3 Bonzer® grooves
- ✓ 225g

PART NO. BSBQ0621 PRICE £15.93



- ✓ Stainless steel disc
- ✓ 3 Bonzer® grooves
- ✓ 345g

PART NO. BSBQ0622 PRICE £25.65



- ✓ Stainless steel disc
- ✓ 3 Bonzer® grooves
- ✓ Beech and Stainless steel
- ✓ 340g



COCKTAIL SPOONS & MUDDLERS



WOODEN MUDDLER

This wooden muddler has been a favourite with bartenders for many years. 8" long with a blunt end which will bruise mint leaves but not tear them.



MUDDLER, S/S -BLACK SERRATED END

Muddlers are meant to muddle, crush and mash and that is exactly what this 8" serrated muddler does. The one piece handle with rounded end sits neatly in the palm of the hand allowing the user to work the serrated end quickly and precisely.



MUDDLER WITH SERRATED END

The slimmest muddler in the range. Suitable option for muddling directly into Hiball glass.

PART NO.
BSBQ0207

PRICE
£3.81



- ✓ L203mm
- ✓ Beech

PART NO.
BSBQ0016

PRICE
£7.50



- ✓ L178mm
- ✓ Black serrated end
- ✓ Stainless steel

PART NO.
BSBQ0014

PRICE
£10.22



- ✓ L216mm
- ✓ Stainless steel



ICE MOULDS



ICEBALL MOULDS

Prepare polar cold water and make your ice cubes fully transparent or give them a personal touch with flavours or colours. Fill them with fruit, flowers, or spices... Create your own ice cubes sphere to get different and creative cold drinks.

PART NO.
BSBQ0618

PRICE
£6.73

- ✓ Ø60mm
- ✓ Easy to remove
- ✓ Perfect finish
- ✓ Fast production





BONZER® BAR KIT

BONZER® BAR KIT

The Bonzer® cocktail kit comprises of all the essential tools required to make the majority of classic cocktails. We asked London professional mixologists what they would include in the pack. The items in the pack are what they chose.

PART NO.
BSBQ0601

PRICE
£45.56



- ✓ 25 / 50 Jigger
- ✓ Spill-Stop Pour x 3
- ✓ Muddler
- ✓ Boston Can
- ✓ Boston Glass
- ✓ Bonzer® Mixing Spoon
- ✓ Bonzer® Hawthorne Strainer
- ✓ Julep Strainer
- ✓ Fine Bar Strainer





SODA SPLASH

SODA SPLASH

The Soda Splash is a new innovation that uses CO₂ chargers to carbonate water, fruit juices, alcohols etc. You can turn tap water into carbonated water in a matter of minutes.

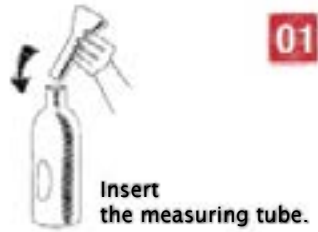
The difference to other systems is that all the ingredients are poured directly into the bottle and are well carbonated, whereas in other systems only water is fizzed up which then gets mixed with syrups etc. in an extra glass. With less CO₂ (a standard 8g CO₂ cartridge) we achieve a much better carbonation because we lose nothing by stirring or mixing.

PART NO.
BSBQ0605

PRICE
£40.00



- ✓ Stainless steel bottle
- ✓ Measuring tube
- ✓ Dishwasher safe
- ✓ 1.2 L



01

Insert the measuring tube.



02

Maximum 1.2L filling



03

1 to 2 chargers per filling



04

Screw on the head firmly.



05

Shake 10 to 15 times, then remove the charger holder.



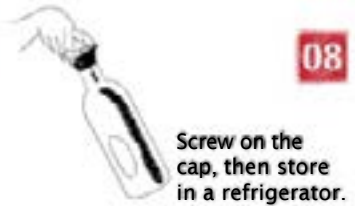
06

Let rest for 3 to 5 minutes, then press the button to release gas.



07

Remove the head, pour the carbonated drink and enjoy.



08

Screw on the cap, then store in a refrigerator.



WHIPPER CHARGERS

For whippers and Soda Splash. Each charger contains 8g of CO₂.

PART NO.
FPTH0150

PRICE
£3.48

- ✓ Box of 10



ALADIN SMOKER



Aladin[®] 007

ALADIN 007 COCKTAIL SMOKER

Aladin 007[®] is the professional smoker preferred by barmen around the world. The all-metal cocktail cold smoker with a chamber that allows smouldering of the sawdust without charring or giving off a bad odour from the smoke.

PART NO.
BSBQ0614

PRICE
£159.00

- ✓ Includes lid and filter screen
- ✓ Battery powered
- ✓ Works with smoking food and cocktails



Aladin Chips[®]

SAWDUST

Aladin Chips[®] is the best selection for smoking any type of food due to its neutrality, low quantity of resin and residue.

PART NO.
BSBQ0615
BSBQ0616

TYPE
Oak
Beech

PRICE
£4.95
£5.44



COOLBAR

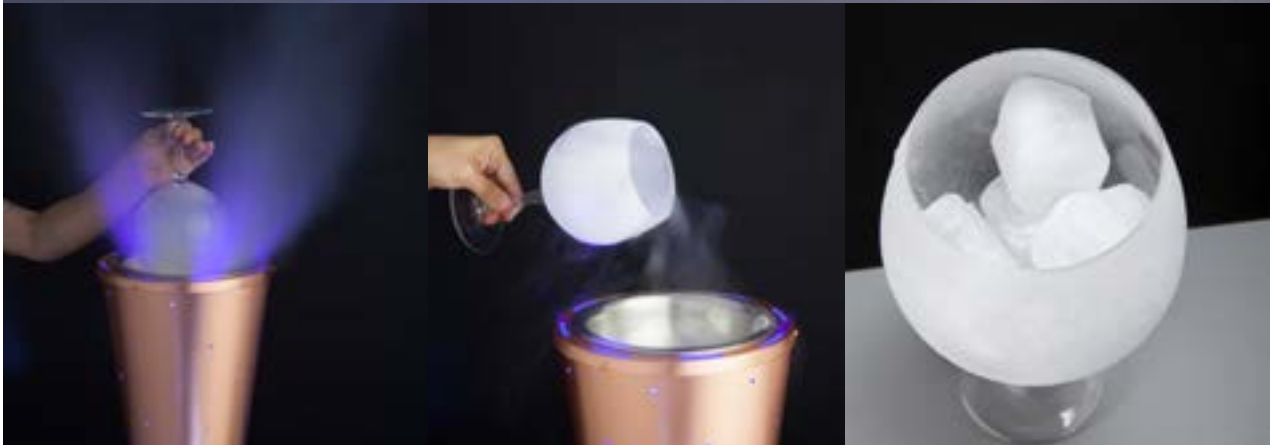
COOLBAR

A special attraction for your restaurant, cocktail bar and banquet hall. Cool and frost cocktail glasses or any glass or ceramic container in seconds without having to water down your drinks. You will be able to cool glasses and ice at -45°C instantly, saving yourself space and energy by not having to keep your glassware in cold storage. Fully portable. Installation is fast and easy. No tools or large spaces for storage required. Only suitable for working with liquid CO_2 (the use of other gases is not permitted).

PART NO.
BSBQ0617

PRICE
£556.00

- ✓ Frost glasses to -45°C
- ✓ Uses gas readily available in pubs and bars
- ✓ Portable
- ✓ CO_2 only





CITRUS



CITRUS PRESS

Citrus press, also known as a Mexican Elbow. Stainless steel with perforated holes to allow the juice to be squeezed directly into a glass or tin. Internal ribs ensure all of the juice is extracted.

PART NO. BSBQ0599 PRICE £25.00



- ✓ Stainless steel
- ✓ Ribbed press for improved extraction of aromas and vitamins
- ✓ Pip and pulp free juice



CITRUS PRESS

Slightly different take on the Mexican Elbow, inverted style which captures the juice allowing the user to then pour its contents into a glass or tin.

PART NO. KTHT0207 PRICE £29.40

- ✓ Cast aluminium
- ✓ Food-safe coating
- ✓ Fin construction press bowl for improved vitamin extraction
- ✓ Pip and pulp free juice



SINGLE SEGMENT CITRUS SQUEEZER

Basic citrus squeezer, simply add a citrus slice and squeeze, the juice is then forced down the spout at the front. Better suited when smaller quantities are needed.

PART NO. BSBQ0194 PRICE £1.03

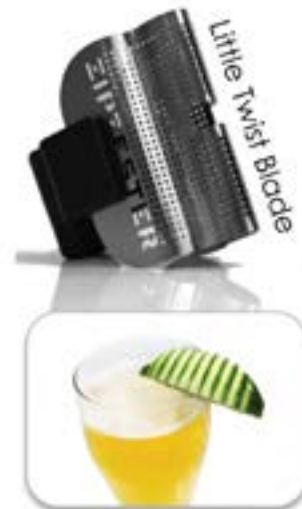


- ✓ Stainless Steel
- ✓ Pip and pulp free juice



ZIP ZESTER

Designed to remove zest quickly and delicately, therefore preserving the natural oils within the skin which carry all the flavour, whilst ensuring none of the bitter pith is removed. The Big Twist Blade produces large, curly zest strands that are perfect for wrapping food, garnishing drinks, and accompanying deserts. The Little Twist Blade slices elegant, long strands of zest for decoration.



PART NO.
BSBQ0606

PRICE
£111.98



- ✓ Includes Big Twist Blade and Microblade
- ✓ Dishwasher safe
- ✓ Weight: 957g
- ✓ NSF approved



POURERS



MEDIUM SLOW TAPOR POURER

Bonzer® medium tapor pourer. Designed to freeflow at a consistent speed. Resistent to corrosion from acidic liquids.



SPILL-STOP TAPERED FREEFLOW

Seamless, tapered spout allows controlled, medium speed pouring. Cork extends over the bottle top for easy removal.



SPILL-STOP JETFLOW POURER

Super fast pourer. Excellent for large drinks or for more viscous liquors.

PART NO.
PRFR0031

PRICE
£10.29



- ✓ Pack of 12
- ✓ Stainless steel
- ✓ Long lasting
- ✓ Dishwasher safe
- ✓ Acidic liquids resistant
- ✓ Thumbstop

PART NO.
PRFR0066

PRICE
£17.39

- ✓ Pack of 12
- ✓ Chrome plated
- ✓ Medium speed
- ✓ Polycork

PART NO.
PRFR0065

PRICE
£17.39

- ✓ Pack of 12
- ✓ Chrome
- ✓ Jet Pour
- ✓ Polycork



FREEFLOW POURER CHROME

Solid freeflow pourer suitable for all types of liquid. Soft cork with good grip.



FREEFLOW POURER CLEAR

Solid freeflow pourer suitable for all types of liquid. Soft cork with good grip.



BONZER® POURER CAP

Fits over typical freeflow pourers at the end of service to prevent fruit flies making their home in your bottles.

PART NO.
PRFR0053

PRICE
£7.50

- ✓ Pack of 12
- ✓ Plated plastic
- ✓ Polycork

PART NO.
PRFR0054

PRICE
£7.50

- ✓ Pack of 12
- ✓ Clear plastic
- ✓ Polycork

PART NO.
BSBQ0424

PRICE
£25.74

- ✓ Black acrylic
- ✓ Pack of 50

MEASURE POURERS



Ball bearing measure pourer, once tipped upside down the ball drops into place and measures out the indicated measure. When the liquid has been dispensed it automatically stops. Stand the bottle back on its base and it will reset.

- ✓ Pack of 12
- ✓ Millilitre & Centilitre measures
- ✓ Collar fits over bottle neck
- ✓ Not CE marked



PRMP0015
Co-Rect Pourer
£37.18
Red/Black
20ml

PRMP0016
Co-Rect Pourer
£37.18
Clear/Blue
25ml

PRMP0017
Co-Rect Pourer
£37.18
Red/Red
30ml



PRMP0018
Co-Rect Pourer
£37.18
Red/Green
35ml



PRMP0019
Co-Rect Pourer
£37.18
Red/Yellow
40ml



PRMP0020
Co-Rect Pourer
£37.18
Red/Clear
50ml

ORIGINAL POURER WITHOUT COLLAR



Easy to push in and remove from bottle necks. Suitable for all liquids especially cordials and syrups.

- ✓ Pack of 12
- ✓ No collar
- ✓ Tight fit
- ✓ Different colours



PRFR0034
Original Pourer
£3.60
Green

PRFR0036
Original Pourer
£3.60
Red

PRFR0037
Original Pourer
£3.60
Blue



PRFR0040
Original Pourer
£3.60
Yellow



PRFR0041
Original Pourer
£3.60
Black



PRFR0042
Original Pourer
£3.60
Clear

WHISKEY FREEFLOW POURER



Fits tightly into the bottle neck and flush against the top of the bottle. Ideal for free pouring anything from Whiskey to Cordial.

- ✓ Pack of 12
- ✓ No collar
- ✓ Tight fit
- ✓ Different colours



PRFR0049
Whiskey F/Flow
£8.23
Red

PRFR0050
Whiskey F/Flow
£8.23
Clear



PRFR0051
Whiskey F/Flow
£8.23
Chrome

PRFR0052
Whiskey F/Flow
£8.23
Ebony

SPIRIT MEASURES

A



S/S

CE

- ✓ Hospital grade stainless steel
- ✓ Lifetime guarantee
- ✓ 3 Rings
- ✓ CE stamped

BONZER® THIMBLE MEASURE

Bonzer® Thimble measures are constructed of the highest quality stainless steel to ensure they last and look premium in front of customers. 20% thicker than ordinary thimbles.



B



S/S

- ✓ Hospital grade stainless steel
- ✓ Lifetime guarantee
- ✓ 3 Rings
- ✓ Not CE stamped

BONZER® JIGGER

All the same features as the standard Bonzer® Thimble but with dual capacities. Single and double. Suitable for cocktail making.

C



S/S

CE

- ✓ Hospital grade stainless steel
- ✓ Lifetime guarantee
- ✓ 3 Rings
- ✓ CE stamped

BONZER® WINE MEASURE

Bonzer® Wine Thimble measures come in small, medium and large. The 150ml measure is designed to measure out exact glasses of Champagne.

D



S/S

CE

- ✓ Stainless steel
- ✓ Lifetime guarantee
- ✓ CE stamped

BONZER® ROTAMEASURE
Spirit measure for use directly on the glass. UK weights and measures approved. A good option when serving expensive Whiskeys or other premium spirits.

A BONZER® SPIRIT THIMBLE MEASURES



DSTM0026
£2.16
25ml



DSTM0052
£2.34
35ml



DSTM0031
£2.34
35.5ml



DSTM0049
£2.66
50ml



DSTM0045
£2.90
70ml



DSTM0037
£2.90
71ml



DSTM0043
£3.48
100ml

B BONZER® SPIRIT THIMBLE MEASURES - JIGGERS



DSTM0053
£3.71
20 & 40ml



DSTM0051
£3.71
25 & 50ml

C BONZER® WINE MEASURES



DSTM0020
£3.99
125ml



DSTM0054
£4.31
150ml



DSTM0058
£4.65
175ml



DSTM0057
£6.65
250ml

D BONZER® ROTAMEASURE



DSTM0016
£6.40
25ml



DSTM0017
£6.91
35ml



DSTM0018
£6.91
35.5ml



SPIRIT MEASURES



BONZER® ECLIPSE SPIRIT MEASURE

Black Eclipse conical design spirit measure. The most effective and accurate form of dispensing spirits. Clips into any form of bracket.



- ✓ Black
- ✓ Tri-Arm design
- ✓ Push up function
- ✓ Made in UK
- ✓ GS certified
- ✓ Millilitres



BONZER® ECLIPSE SPIRIT MEASURE

Chrome Plated Eclipse conical design spirit measure. The most effective and accurate form of dispensing spirits. Clips into any form of bracket.



- ✓ Chrome plated
- ✓ Tri-Arm design
- ✓ Push up function
- ✓ Made in UK
- ✓ GS certified
- ✓ Millilitres



BONZER® ECLIPSE SPIRIT MEASURE

Black Eclipse conical design spirit measure. The most effective and accurate form of dispensing spirits. Clips into any form of bracket. Export capacities in centilitres.



- ✓ Black
- ✓ Tri-Arm Design
- ✓ Push Up Function
- ✓ Made in UK
- ✓ Centilitres

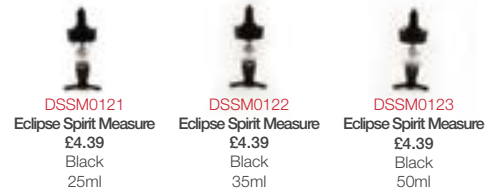


BONZER® ECLIPSE SPIRIT MEASURE

Chrome Plated Eclipse conical design spirit measure. The most effective and accurate form of dispensing spirits. Clips into any form of bracket. Export Capacities in centilitres.



- ✓ Chrome plated
- ✓ Tri-Arm design
- ✓ Push Up function
- ✓ Made in UK
- ✓ Centilitres



DSSM0121
Eclipse Spirit Measure
£4.39
Black
25ml

DSSM0122
Eclipse Spirit Measure
£4.39
Black
35ml

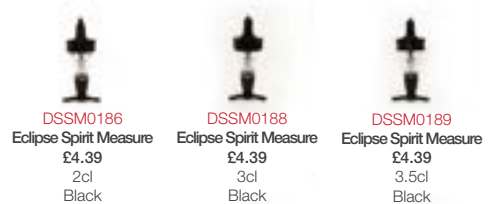
DSSM0123
Eclipse Spirit Measure
£4.39
Black
50ml



DSSM0114
Eclipse Spirit Measure
£5.04
Chrome Plated
25ml

DSSM0115
Eclipse Spirit Measure
£5.04
Chrome Plated
35ml

DSSM0116
Eclipse Spirit Measure
£5.04
Chrome Plated
50ml



DSSM0186
Eclipse Spirit Measure
£4.39
Black
2cl

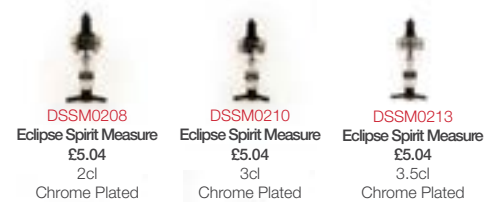
DSSM0188
Eclipse Spirit Measure
£4.39
Black
3cl

DSSM0189
Eclipse Spirit Measure
£4.39
Black
3.5cl



DSSM0190
Eclipse Spirit Measure
£4.39
Black
4cl

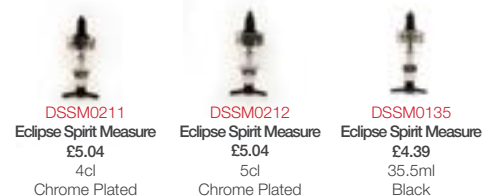
DSSM0192
Eclipse Spirit Measure
£4.39
Black
5cl



DSSM0208
Eclipse Spirit Measure
£5.04
Chrome Plated
2cl

DSSM0210
Eclipse Spirit Measure
£5.04
Chrome Plated
3cl

DSSM0213
Eclipse Spirit Measure
£5.04
Chrome Plated
3.5cl



DSSM0211
Eclipse Spirit Measure
£5.04
Chrome Plated
4cl

DSSM0212
Eclipse Spirit Measure
£5.04
Chrome Plated
5cl

DSSM0135
Eclipse Spirit Measure
£4.39
Black
35.5ml

BRACKETS

WALL & SHELF BRACKET



Aluminium bracket for securely attaching bottles to either a shelf or wall.

- ✓ Silver,
- ✓ Single bottle
- ✓ 4 Sizes



BKWB0002
Wall Bracket
£2.28
Silver
1 Litre



BKFM0003
Shelf Bracket
£2.62
Silver
1 Litre



BKWB0011
Wall Bracket
£2.81
Silver
1.5 Litre



BKFM0008
Shelf Bracket
£3.83
Silver
1.5 Litre



BKWB0012
Wall Bracket
£4.37
Silver
1/2 Gallon



BKWB0003
Wall Bracket
£5.22
Silver
1 Gallon



WALL BRACKET - MULTIPLE BOTTLE

Aluminium wall bracket set for securely attaching multiple bottles to a wall. Options to display up to 15 bottles on a wall.

- ✓ Silver,
- ✓ Multiple bottles
- ✓ Aluminium



BKWB0021
Wall Bracket
£6.84
Silver
2 Bottles



BKWB0022
Wall Bracket
£9.50
Silver
3 Bottles



BKWB0023
Wall Bracket
£10.71
Silver
4 Bottles



BKWB0024
Wall Bracket
£13.99
Silver
5 Bottles



BKWB0025
Wall Bracket
£16.99
Silver
6 Bottles



BKWB0029
Wall Bracket
£22.64
Silver
7 Bottles



BKWB0030
Wall Bracket
£25.10
Silver
9 Bottles



BKWB0031
Wall Bracket
£27.69
Silver
11 Bottles



BKWB0032
Wall Bracket
£39.46
Silver
13 Bottles



BKWB0033
Wall Bracket
£44.90
Silver
15 Bottles



ROTARY STAND

Chrome plated and Aluminium rotary stand set, ideal for attaching bottles when wall space isn't an option. Swivels to easily select a different bottle.

- ✓ Silver,
- ✓ Multiple bottles
- ✓ Chrome plated and Aluminium



BKRB0010
Rotary Stand
£30.75
Silver
4 Bottles



BKRB0011
Rotary Stand
£34.25
Silver
5 Bottles



BKRB0012
Rotary Stand
£39.47
Silver
6 Bottles



BKRB0013
Rotary Stand
£79.38
Silver
9 Bottles



WALL MOUNTED ROTARY

Chrome plated and Aluminium rotary stand set, All the features of the standard rotary set but designed to be fixed against a wall.

- ✓ Silver,
- ✓ Multiple bottles
- ✓ Chrome plated and Aluminium



BKRB0015
Wall Rotary
£24.41
Silver
4 Bottles



BKRB0016
Wall Rotary
£27.72
Silver
6 Bottles

BAR BOARDS & CONDIMENT DISPENSERS



BONZER® BAR BOARD

Classic back of bar product, designed to fit neatly against a straight surface. Hard-wearing cut resistant cutting board with wood effect. Semi-circle trough for storing cut citrus slices and segments.



- ✓ Stainless steel
- ✓ Cut resistant cutting board
- ✓ Small footprint
- ✓ Storage of citrus cuts
- ✓ 4 colour boards available



BSBQ0001
Bonzer® Barboard
£14.68
Stainless Steel
Woodgrain Board



BSBQ0002
Woodgrain Board
£4.34
Spare
Natural



BONZER® BARBOARD

Mini cutting boards for cutting citrus fruits behind the bar. Light weight and inexpensive.

- ✓ PVC
- ✓ L254 x W152mm
- ✓ Assorted colours



KTPG0075
PVC Barboard
£3.38
Green
L254 x W152mm



KTPG0073
PVC Barboard
£3.38
White
L254 x W152mm



KTPG0074
PVC Barboard
£3.38
Yellow
L254 x W152mm



KTPG0077
PVC Barboard
£3.38
Black
L254 x W152mm



CONDIMENT DISPENSER

Stainless steel condiment dispenser with acrylic lid and removable compartments. Store garnishes conveniently for service and store in the refrigerator after service.



- ✓ Stainless steel
- ✓ Small footprint
- ✓ Storage of citrus cuts
- ✓ Acrylic lid



FDCY0025
Condiment Holder
£15.40
4 compartment
4 x 1.5 Pint



FDCY0026
Condiment Holder
£20.55
6 compartment
6 x 1.5 Pint

STORE N' POURS & SPEED RAILS

1 QUART STORE N' POUR

Industry standard Store n' Pour containers are ideal for storing fruit juices and cocktail mixtures. They fit neatly into speed rack for quick service.



- ✓ Non-slip bottle neck
- ✓ Smooth flow
- ✓ Easily taken apart for cleaning
- ✓ 6 colours for quick reference
- ✓ Dishwasher safe



FDSQ0011
Store'n'Pour
£4.79
1 US Qrt
Green



FDSQ0012
Store'n'Pour
£4.79
1 US Qrt
Orange



FDSQ0013
Store'n'Pour
£4.79
1 US Qrt
Red



FDSQ0014
Store'n'Pour
£4.79
1 US Qrt
White



FDSQ0015
Store'n'Pour
£4.79
1 US Qrt
Yellow



FDSQ0016
Store'n'Pour
£4.79
1 US Qrt
Brown

1/2 GALLON STORE N' POUR

Industry standard Store n' Pour containers are ideal for storing fruit juices and cocktail mixtures. They fit neatly into speed rails for quick service.



- ✓ Non-slip bottle neck
- ✓ Smooth flow
- ✓ Easily taken apart for cleaning
- ✓ 6 colours for quick reference
- ✓ Dishwasher safe



FDSQ0023
Store'n'Pour
£4.79
1/2 US Gallon
Green



FDSQ0024
Store'n'Pour
£4.79
1/2 US Gallon
Orange



FDSQ0025
Store'n'Pour
£4.79
1/2 US Gallon
Red



FDSQ0026
Store'n'Pour
£4.79
1/2 US Gallon
White



FDSQ0027
Store'n'Pour
£4.79
1/2 US Gallon
Yellow



FDSQ0028
Store'n'Pour
£4.79
1/2 US Gallon
Brown

SPEED RACK

Have all the essential bottles and Store n' Pours within easy reach to speed up service. Store between 5 and 20 bottles easily by simply hanging the speed rack, below the bar.



- ✓ Stainless steel
- ✓ Assorted sizes
- ✓ Single and double rack



BSBQ0404
Speed rack
£26.78
5 Bottle Single
L540mm



BSBQ0406
Speed rack
£30.90
8 Bottle Single
L791mm



BSBQ0405
Speed rack
£38.11
10 Bottle Single
L1048mm



BSBQ0408
Speed rack
£46.35
16 Bottle Double
L537mm



BSBQ0407
Speed rack
£58.71
16 Bottle Double
L794mm



BSBQ0409
Speed rack
£69.01
20 Bottle Double
L1048mm



ESSENTIAL BAR & MATTING



BAR BLADE

Pop a cap off quickly and easily with flair. Slide the blade up the bottle neck quickly and take the cap off with one smooth motion.

PART NO. BSCW0108 PRICE £1.02



- ✓ Stainless steel
- ✓ Brandable

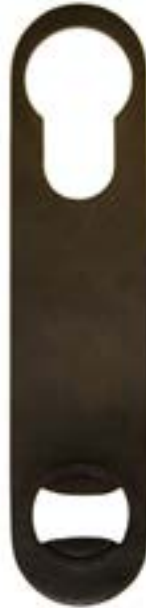


BOTTLE OPENER

Basic bottle opener, attaches easily to a chain or recoil key holder for quick service.

PART NO. BSCW0040 PRICE £0.37

- ✓ Hand Held
- ✓ Metal



BAR BLADE WITH POURER LEVER

This blade has all the features of a standard bar blade but has an added use. The key hole shape is designed to lever out tricky free flow pourers from the end of bottles.

PART NO. BSBQ0600 PRICE £1.89



- ✓ Black
- ✓ Powder coated
- ✓ Pourer popper function



THREE TIER GLASS RIMMER

Margarita time! Expandable trays make it easy to season glasses with lime, sugar and salt for that bitter sweet classic.

PART NO. BSBQ0011 PRICE £5.64

- ✓ Black



CAP CATCHER

Durable and stylish stainless steel cap catcher. Simply attach the bar and it will catch caps all night long.

PART NO. BSBQ0411 PRICE £14.37

- ✓ Stainless steel



ICE CRUSHER

Counter top ice crusher with suction foot. Pour in ice cubes, crank the handle and you get crushed ice.

PART NO. BSBQ0070 PRICE £22.88

- ✓ L215mm



BAR CADDY

A must have for all bars, simple design that hasn't been bettered over the years.

PART NO. BSBQ0274 PRICE £6.33



- ✓ Plastic
- ✓ Black



NAPKIN AND STRAW HOLDER

A different take on the classic bar caddy, with large brandable surfaces. Lends itself to etching and engraving.

PART NO. BSBQ0022 PRICE £16.38



- ✓ Stainless steel



BONZER® STRAW DISPENSER

Classic Bonzer® product first introduced in the 1950's. Lift the top to present the straws. Straws up to 200mm.

PART NO. BSBQ0055 PRICE £18.76

- ✓ Chrome plated
- ✓ Acrylic



BAR MAT

Service mat ideal for busy areas at the end of the bar, for draining glasses or serving drinks.

PART NO. BSMT0004 PRICE £7.60

- ✓ Black rubber
- ✓ L675 x W80mm



BAR SERVICE MAT

Position in front of the customer and place drinks on, catches all liquid that didn't make it into the glass.

PART NO. BSMT0002 PRICE £5.10

- ✓ Black rubber
- ✓ L450 x W300mm
- ✓ Dishwasher safe

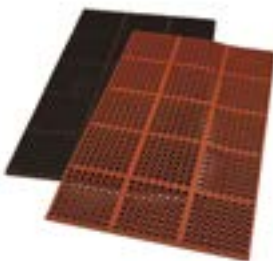


GLASS MAT

Line shelves with these and your glasses will be safe and drain effectively.

PART NO. SVTT0072 PRICE £3.73

- ✓ Pack of 10
- ✓ L304 x W203mm

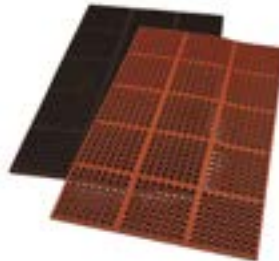


GENERAL PURPOSE MAT

Work station mat with bevelled edges prevents glasses from breaking.

PART NO. FTMT0001 PRICE £43.39

- ✓ Black
- ✓ L1525 x W915 x H14.5mm



GREASE RESISTANT MAT

Grease resistant mat ideal for those messy areas. Can be easily cleaned and dried.

PART NO. FTMT0002 PRICE £56.90

- ✓ Red
- ✓ L1525 x W915 x H14.5mm



PEEK PASTE CAN, PACK OF 6

Cleans, polishes, restores and protects - brass, copper, stainless steel, silver, gold, glass and much more.

PART NO. HSCP0009 PRICE £97.34

- ✓ 1 Litre
- ✓ No odour

WINE CORKSCREWS & CLOSURES



PULLTAP® PULLPARROT CORKSCREW

Tough corkscrew with a double lift action designed to remove even tough corks easily.

PULLTAP® PULLPARROT CORKSCREW

Tough corkscrew with a double lift action designed to remove even tough corks easily.

PULLTAP® PULLPARROT CORKSCREW

Tough corkscrew with a double lift action designed to remove even tough corks easily.

PART NO. BSCW0058
PRICE £5.81



- ✓ Royal black
- ✓ L140mm
- ✓ Patented double lift
- ✓ Built in foil knife
- ✓ Teflon worm

PART NO. BSCW0114
PRICE £5.81



- ✓ Burgundy
- ✓ L140mm
- ✓ Patented double lift
- ✓ Built in foil knife
- ✓ Teflon worm

PART NO. BSCW0115
PRICE £5.81



- ✓ Blue
- ✓ L140mm
- ✓ Patented double lift
- ✓ Built in foil knife
- ✓ Teflon worm



ORIGINAL PULLTAP® CORKSCREW

The original Pulltap® from Pulltex, copied many times but the original still remains supreme.

BLACK PIROUETTE CORKSCREW

A very practical waiter's friend with its built in 4 wheel foil remover, cap opener and Champagne key.

WHITE PIROUETTE CORKSCREW

A very practical waiter's friend with its built in 4 wheel foil remover, cap opener and Champagne key.

PART NO. BSCW0052
PRICE £6.99



- ✓ Black
- ✓ L140mm
- ✓ Patented double lift
- ✓ Built in foil knife
- ✓ Teflon worm

PART NO. BSCW0077
PRICE £8.15



- ✓ Black
- ✓ L145mm
- ✓ Cam Lift
- ✓ Unique four wheel foil cutter
- ✓ Grooved worm

PART NO. BSCW0081
PRICE £8.15



- ✓ White
- ✓ L145mm
- ✓ Cam Lift
- ✓ Unique four wheel foil cutter
- ✓ Grooved worm



PROFESSIONAL CORKSCREW

Good day to day corkscrew with built in knife. Strong build.

PART NO. BSCW0075 PRICE £4.88

- ✓ L118mm



STANDARD CORKSCREW

Regular bottle opener with built in knife and cap opener.

PART NO. BSCW0036 PRICE £3.31

- ✓ L115mm



DELUXE WAITER'S FRIEND

Longer handle gives greater leverage and cam action lift prevents cork breakage.

PART NO. BSCW0042 PRICE £5.50

- ✓ L130mm



FOIL CUTTER

Four wheel foil cutter, does the job quickly.

PART NO. BSBQ0193 PRICE £2.94

- ✓ Black
- ✓ Four wheels



BOTTLE STOPPER

Keep the oxygen out with these stoppers. Pull back lever to seal it in the bottle top.

PART NO. BSBQ0178 PRICE £0.92

- ✓ Expands to the width of the bottle



CHAMPAGNE CLOSURE

A good companion for when serving champagne by the glass.

PART NO. BSBQ0177 PRICE £2.31

- ✓ Chrome plated
- ✓ Ø50 x H32mm



WINE SAVER, PUMP & 2 STOPPERS

Attach the stopper to the top of the bottle and draw the air out with the pump. To release simply press the button.

PART NO. BSBQ0190 PRICE £7.34

- ✓ 140mm



WINE SAVER, SPARE STOPPER

Spare stoppers, one pump, multiple bottles.

PART NO. BSBQ0191 PRICE £1.27

- ✓ Pressure release button



PULLTEX WINE SAVER

Place over the neck of a bottle and draw out the air then leave on the bottle. Keeps wine fresh for days.

PART NO. BSBQ0208 PRICE £6.29

- ✓ Avoids wine oxidation
- ✓ Non-slip plastic
- ✓ Includes spare stopper

WINE COOLERS & BUCKETS



PULLTEX® ICE BUCKET

Vibrant colours that bring life to any table. Support for the neck of the bottle and flared shape allow for ice to be packed around the bottle. A good option for both indoors and outdoors. Large brandable area.



- ✓ Bottle neck support
- ✓ Acrylic
- ✓ Ø190 x H260mm
- ✓ Temperature and impact resistant
- ✓ Translucent or opaque



BSBQ0472
Pulltex® Ice Bucket
£17.54
Clear Acrylic
Ø190 x H260mm



BSBQ0471
Pulltex® Ice Bucket
£17.54
Orange Acrylic
Ø190 x H260mm



BSBQ0473
Pulltex® Ice Bucket
£17.54
Red Acrylic
Ø190 x H260mm



BSBQ0474
Pulltex® Ice Bucket
£17.54
Blue Acrylic
Ø190 x H260mm



BSBQ0475
Pulltex® Ice Bucket
£17.54
Black Acrylic
Ø190 x H260mm



PULLTEX® ICE BUCKET 2/3

Large bowl with a capacity for up to 3 bottles and ice. Two handles and a convenient napkin hook to wipe away condensation. Good for storing wine by the glass on the bar so customers can see your options.

PART NO. BSBQ0480 PRICE £34.27



- ✓ 3 bottle clear acrylic champagne bowl
- ✓ Complete with a serving napkin holder
- ✓ Ø365 x H230mm



WINE COOLER

Dual walled stainless steel wine cooler. Dual wall prevents the temperature escaping.



WINE COOLER

Acrylic dual walled wine cooler, with decorative chrome band.

PART NO. BSBQ0254 PRICE £14.73



- ✓ Brushed stainless steel
- ✓ Ø120 x H175mm

PART NO. BSBQ0162 PRICE £5.63



- ✓ Clear plastic pith chrome band
- ✓ Ø155 x H210mm



CHAMPAGNE BUCKET

Black Acrylic champagne bucket with moulded handles.



CHAMPAGNE BUCKET

Clear Acrylic champagne bucket with moulded handles.



BLACK ROUND ICE BUCKET

Three piece ice bucket, with inner draining liner.

PART NO. SVTT0039 PRICE £7.24



- ✓ Black acrylic
- ✓ Ø210 x H190mm

PART NO. SVTT0037 PRICE £7.24



- ✓ Clear acrylic
- ✓ Ø210 x H190mm

PART NO. BSBQ0171 PRICE £11.60



- ✓ Black acrylic
- ✓ 3-part
- ✓ 4 Litres



HALF-BOTTLE SALSA WINE BUCKET

Acrylic wine bucket with handle, design for 1/2 bottles.



SALSA WINE BUCKET

Acrylic wine bucket with handle, design for 1 standard bottle.



LARGE SALSA WINE BOWL

Acrylic wine bucket with handle, design for multiple bottles.

PART NO. BSBQ0203 PRICE £4.71



- ✓ Clear acrylic
- ✓ Ø170 x H235mm

PART NO. BSBQ0198 PRICE £5.10



- ✓ Clear acrylic
- ✓ Ø198 x H281mm

PART NO. BSBQ0199 PRICE £22.86



- ✓ Clear acrylic
- ✓ Ø320 x H345mm



A-BOARD

One of the simplest but most effective ways of communicating your message to passing potential customers.

Shout about the special occasions whether it be sport, karaoke or regular event. A-boards, or sandwich boards as they are also known can get that message across cost effectively and creatively.

Our A-boards are manufactured in the UK from solid wood.



- ✓ Solid oak
- ✓ Hinge to bind together
- ✓ Wipe clean
- ✓ Compatible with liquid markers
- ✓ Made in the UK



BSBD0046
A-Board
£96.31
Oak
W740 x H1370mm



BSBD0049
A-Board
£86.01
Oak
W562 x H860mm



CHALK BOARD

Internal communication device. Sturdy but light weight, these boards can be easily hung on a wall to list your menu or promote special offers.

For best results use Rainbow chalk markers.



- ✓ Oak
- ✓ Assorted sizes
- ✓ Wipe clean
- ✓ Compatible with liquid markers
- ✓ Made in the UK



BSBD0008
Chalk Board
£10.70
Oak
W450 x H300mm



BSBD0006
Chalk Board
£24.35
Oak
W600 x H450mm



BSBD0007
Chalk Board
£35.10
Oak
W900 x H600mm



BSBD0065
Chalk Board
£48.44
Oak
W1200 x W900mm



CHALK BOARD , TABLE TOP

Take the specials or dessert board to the table with this easy to carry table top chalk board.

PART NO.	PRICE
BSBD0093	£13.78



- ✓ Oak
- ✓ W210 x H320mm
- ✓ Wipe clean
- ✓ Compatible with liquid markers
- ✓ Made in the UK



RAINBOW LIQUID CHALK MARKERS

The only limiting factor is your creativity. Compatible with all of our boards, these pens could be the answer to increased footfall and sales.



- ✓ Pack of 5
- ✓ Assorted Colours
- ✓ Regular and large nib size
- ✓ Water based
- ✓ Wipe clean



BSBD0009
Chalk Markers
£20.26
Mixed Colours
Regular



BSBD0011
Chalk Markers
£14.25
White
Regular



BSBD0010
Chalk Markers
£14.25
Mixed Colours
Small





BESPOKE BRANDING & PRODUCT DESIGN

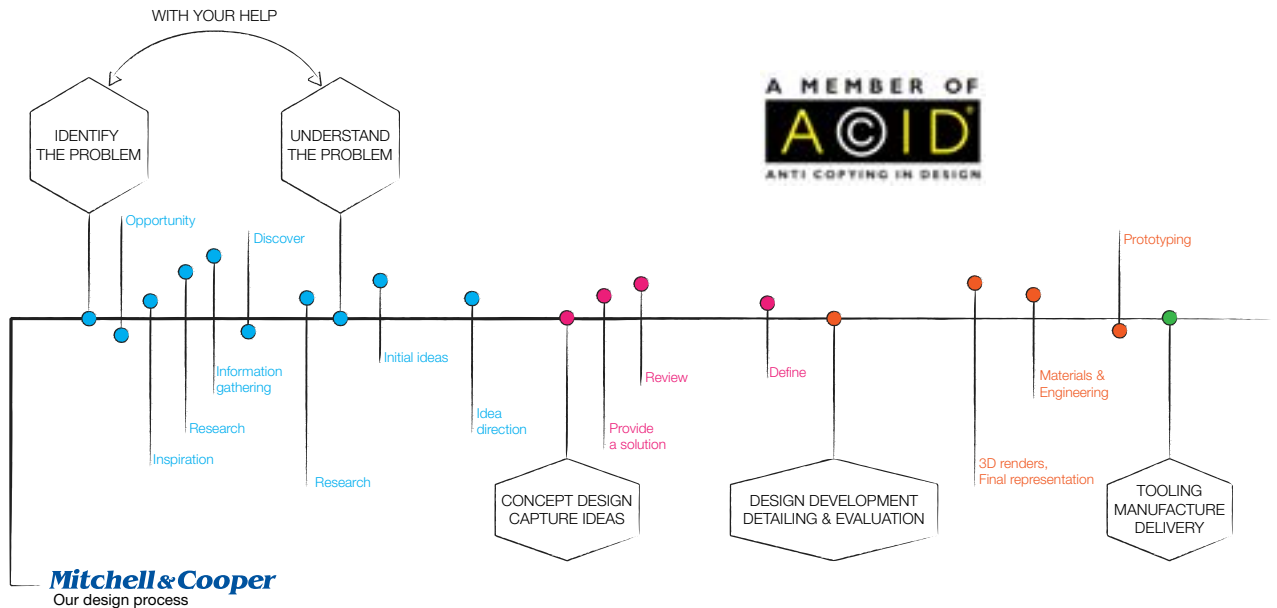
Our in-house design team at Mitchell & Cooper are creative problem solvers who can take any idea and turn it inside out using the best design techniques, new technology and exciting materials, create something fresh, innovative and premium for your brand.

We adhere to the M&C and Bonzer® values in everything we do - Quality Design and Manufacture from the UK with a personal touch.

From the simplest one off project to a full branding brief, our Point of Purchase team will work with you to really understand your objectives and brand strategy, and then design, source and manufacture the best fit for you and your brand.

We work with some great clients and are proud to share some of these existing projects and success stories with you.

INSPIRATION, CREATIVITY, PROACTIVE THINKING, UNIQUE DESIGN, BRANDED AND NON BRANDED CHALLENGES, INDIVIDUAL PRODUCTS AND PRODUCT RANGES, PARTNERSHIPS, PROMOTIONAL PRODUCT DEVELOPMENT, ENGINEERING, BESPOKE & TAILORED, DELIVERING QUALITY RESULTS ON TIME AND TO BUDGET.



WHO WE HAVE WORKED WITH:



WHAT WE DO:

- ✓ Premium Merchandising
- ✓ Brand strategy and development
- ✓ Product concepts and client creative sessions
- ✓ Product design, development and engineering
- ✓ 3D Prototyping
- ✓ Global product sourcing & procurement
- ✓ Supply chain management
- ✓ Logistics, shipping and customs
- ✓ Quality Control

We are committed to doing business in an open, ethical and professional way and deliver quality service and products every time.

THE MATERIALS WE WORK WITH:

- ✓ Metals
- ✓ Plastics
- ✓ Woods
- ✓ Glass

PRODUCTS WE ARE PROUD OF:





SERVICE

Bonzer® offers a full warranty and service on all Bonzer® Products and other selected items. Please contact us on 0845 0267722 for advice and assistance.

The Bonzer® Team will be happy to help



CAN OPENER SPARES



- | | | | | | |
|----------|----------|-------------------------------|-----------|----------|----------------------------|
| 1 | CRBZ0070 | Plain Base De Luxe | 10 | CRBZ0336 | Green Canmaster Collar |
| 2 | CRBZ0146 | Clamp attachment | 11 | CRBZ0291 | Yellow EZ20 Moulded Collar |
| 3 | CRBZ0357 | S/S Canmaster Spring | 12 | CRBZ0392 | Classic (R) Moulded Collar |
| 4 | CRBZ0391 | Classic (R) Spring Anodized | 13 | CRBZ0236 | Moulded Collar |
| 5 | CRBZ0241 | Spring | | | |
| 6 | CRBZ0379 | EZ-40 & EZ-60 Handle Assembly | | | |
| 7 | CRBZ0378 | EZ-20 Handle Assembly | | | |
| 8 | CRBZ0289 | Blue Moulded Collar NSF | | | |
| 9 | CRBZ0122 | Ribbed Insert | | | |



14	CRBZ0416	EZ-Titan Handle Assembly	23	CRBZ0050	Can Opener Wheel 25mm
15	CRBZ0355	EZ-20 Stainless Steel Spring	24	CRBZ0242	Screw With O Ring
16	CRBZ0049	Can Opener Blade Pk 5	25	CRBZ0015	Can Opener Wheel 40mm
17	CRBZ0221	Washer for standard collar	26	CRBZ0152	Can Opener screw
18	CRBZ0258	Washer for collar	27	CRBZ0389	Classic R Trigger
19	CRBZ0415	Classic R Handle Assembly	28	CRBZ0352	EZ-20 Trigger
20	CRBZ0056	S/S Can Opener Blade	29	CRBZ0309	EZ-40 Trigger
21	CRBZ0176	Platform Set	30	CRBZ0249	Titan, EZ-60 Trigger
22	CRBZ0400	Classic (R) Trigger Pin			



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THE SMALL PRINT

1. INTRODUCTION

1.1 Unless otherwise agreed in writing:

1.1.1 any contract relating to the supply of catering or bar equipment or other such products ("Goods") by Mitchell & Cooper Ltd ("the Company") to you the customer ("the Customer") shall be subject to the terms and conditions ("Conditions") set out herein;

1.1.2 the Company's invoice together with these Conditions constitute the contract ("Contract") and shall apply to all agreements for the provision of Goods to the exclusion of all other terms and conditions;

1.1.3 any variation in these Conditions shall have no effect unless confirmed by the Company in writing.

1.2 By placing an order with the Company for the provision of Goods, the Customer accepts to be bound by all of the Conditions contained herein.

1.3 For the avoidance of doubt, each order for Goods will constitute a separate contract.

2. GOODS

2.1 The Company will agree with the Customer the Goods to be provided to the Customer from time to time together with an appropriate price.

2.2 The Company shall be entitled in its discretion to delegate the provision or supply of the Goods or any part of its services or any part of the Goods to any associate, agent or sub-contractor.

2.3 The Company shall use its reasonable skill and care when implementing the Customer's instructions but both parties acknowledge that the Company does not guarantee the suitability of any particular item. Except fair wear and tear, misuse, damage and Goods specified to have no commercial warranty, the Company guarantees any Goods its supplies against faulty materials and workmanship for the period of 12 months from the date of the invoice but all other conditions or warranties, express or implied (whether by statute or otherwise), are expressly excluded to the fullest extent permitted by law.

2.4 In the event that Goods are returned for repair outside of the warranty period referred to in clause 2.3, the Customer will be charged for such repairs and parts at the then current rate.

3. PRICE

3.1 The price specified by the Company in its quote ("Quote") applies only on the basis of quantities and specification shown unless otherwise stated. If the volume or specification of Goods ordered is varied then the Company shall be entitled to amend the price accordingly.

3.2 Prices shown on the Company's price list are those current on the date of publication and are subject to alteration or withdrawal without prior notice. If in the instance between the date of order and the date of delivery an increase in the manufacturer's price to the Company occurs then the Company shall be entitled to increase the price correspondingly with immediate effect.

3.3 All prices are subject to the addition of VAT and delivery charges at the rate current at the time of issue of the invoice.

3.4 Unless otherwise agreed in writing payment of all invoices is due by the end of the month following the month of invoice. Time for payment of invoices shall be of the essence and if the Customer fails to make due payment of any money owed by it, the Company may withhold the provision of any or all Goods which have been ordered until payment has been received in full.

3.5 In the event of non-payment or late payment, the Company reserves the right to charge interest on outstanding amounts at a rate up to the maximum prescribed by the Late Payment of Commercial Debts (Interest) Act 1998 in force from time to time, which shall be payable on all overdue accounts. All debt collection and legal charges will be added to the amount due.

3.6 In the event that a Customer is afforded credit or account facilities, in addition to its rights to charge interest in accordance with clause 3.5, the Company reserves the right to terminate such arrangements, suspend or withhold delivery of any order of Goods and/or terminate the Contract until any and all outstanding payments have been received in full.

4. DELIVERY

4.1 Delivery of the Goods is subject to the Goods being available. In the event that the Goods are not available from the Manufacturer or as a result of other factors beyond the Company's control, the Company will notify the Customer in writing and the order will be cancelled. In these circumstances, the Company will have no liability whatsoever.

4.2 Any date of delivery or of performance quoted by the Company is approximate and is subject to availability from the Company or the Manufacturer (as applicable) and other contingencies beyond the Company's control. For these purposes, time shall not be of the essence. Delay in delivery shall not give the Customer the right to cancel its order nor render the Company liable for any loss or damage occasioned to the Customer by such delay.

4.3 The Company may suspend delivery of any order or part order if at any time the Customer becomes insolvent or fails to make payment of any money owed by it for Goods or services supplied by the Company under any other contract when the payment falls due until payment has been received in full. Where delivery of Goods is to be made in instalments, each instalment shall constitute a separate contract.

5. ACCEPTANCE OF GOODS AND RETURNS

5.1 The Customer will be responsible for checking the Goods for damage or quantity upon delivery or collection. Returns or items which are thought to be defective must be notified to the Company in writing within 7 (seven) working days of delivery and the Customer shall otherwise be deemed to have accepted the Goods. Subject to clause 2.3, where the Customer accepts or has been deemed to have accepted any Goods then the Company shall have no liability whatsoever to the Customer in respect of those Goods.

5.2 Returns can only be accepted where the Customer has contacted the Company and obtained a Returns Number.

5.3 Any Goods returned must be in perfect condition and any transportation charges will be paid by the Customer, and is the customer's full responsibility until it reaches us.

5.4 Returns will, in cases where the return is for reasons generated by the Customer, be subject to a 20% handling charge.

6. RISK

6.1 The risk in the Goods shall pass to the Customer when they leave the Company's premises. In the case of Goods to be collected from the Company's premises, risk of damage or loss of the Goods shall pass to the Customer at the time of collection.

6.2 Notwithstanding clause 6.1, the property in the Goods shall not pass to the Customer until the Company has received the payment of the sums due in respect of the Goods (and any other sums that are due or owing to the Company) in full, whether or not delivery or collection has been made. Until such time as the property in the Goods passes to the Customer by virtue of full payment, the Customer shall hold the Goods on a fiduciary basis as bailee for the Company and the Customer shall store the Goods (at no cost to the Company) separately from all other Goods in its possession and marked in such a way that they are clearly identified as the Company's property. The Company shall be entitled, at any time, to require the Customer to deliver up the Goods to the Company. If the Customer fails to do so forthwith the Company may enter the premises of the Customer or any third party where the Goods are stored and repossess the Goods.

7. TERMINATION

7.1 In the event of termination of the Contract for whatever reason, the Customer will be responsible for the price due including expenses incurred by the Company on the Customer's behalf up to and including the end of any notice period.

7.2 Cancellation of any order will be subject to a cancellation fee. The maximum cancellation fee will be 100% of the order value.

7.3 In the event that invoices which have been duly rendered remain outstanding after 30 days the Company reserves the right to suspend supply of the Goods or to terminate the Contract without prejudice to any outstanding liabilities.

8. LIABILITY

8.1 The Company accepts no responsibility or liability whatsoever for any indirect, special or consequential loss or other damages howsoever caused or any liability arising from the Goods or services supplied or provided or delay in delivery to the Customer hereunder except in the case of personal injury or death caused solely by the Company's negligence.

8.2 The Company will do its utmost to ensure that the Goods ordered by the Customer will correspond with any samples shown to the Customer. However, the Company will not accept liability for any variation in the manufacture of Goods.

8.3 The Company shall not be liable under any circumstances for the use to which the Goods are put. The Customer should take all steps to satisfy itself as to the suitability of the Goods. The Customer warrants and agrees that in placing an order under these Conditions, it has not relied upon any representations whether written or oral made by or on behalf of the Company.

9. NOTICES

Any notices required or permitted to be given by either party to the other under these conditions may be given by fax, post or e-mail. In the case of fax or e-mail, the notice shall be deemed to have been delivered upon transmission by the sender. In the case of notice by post, delivery shall be deemed to occur on the day after posting.

10. FORCE MAJEURE

The Company shall not be liable to the Customer or be deemed to be in breach of the Contract by reason of any delay in performing or any failure to perform any of its obligations in relation to the Goods if the delay or failure is due to any cause beyond its reasonable control.

11. INDEMNITY

The Customer shall indemnify and keep the Company indemnified against any and all proceedings, claims, damages, losses, expenses or liabilities which it may incur or sustain in the course of providing the Goods or the services.

12. GOVERNING LAW

The Contract shall be governed by and construed in accordance with English Law and any proceedings arising hereunder shall be submitted to the exclusive jurisdiction of the English Courts.

13. SEVERANCE

If the whole or part of any of these Conditions shall be held void or unenforceable by any court or competent authority such condition or the relevant part thereof (as the case may be) shall be deleted and the remaining conditions or part of such condition shall continue in full force and effect.

**NEED MORE INFO
OR WOULD LIKE TO ORDER?**

Call: 0845 026 7722 (UK)
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Fax: +44 (0) 1825 767173

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Full Catalogue listed on CaterQuotes.

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