

**BONZER<sup>®</sup>**

# Product Guide

**Mitchell & Cooper**

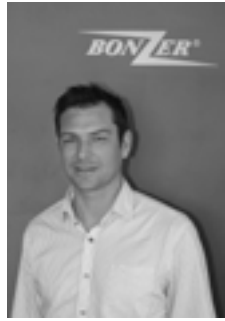
British Manufacturer since 1879



2015 / 2016



# WELCOME FROM ALL AT BONZER®



For the last six decades Bonzer® has created professional cocktail tools for the discerning barman who wants the tools he uses to match the quality of the drinks he creates. Looking through the back catalogue of our products as well as looking to the future of mixology our design team have created a new stylish and uniformed range of cocktail tools for 2015. Available in four finishes; Stainless Steel, EPNS, Copper and Gold, we proudly present “The Heritage Range”.

To complement The Heritage Range, we have broadened our offering of Bonzer® Cocktail Kits. We have added a further four kits to provide all the high quality essentials a bar needs to create profitable cocktails in a stylish way and therefore enhancing the customer experience.

In December 2014 we were delighted to win a “Product Excellence Award” from Caterer Magazine in association with Compass for our PacnVac vacuum storage containers. Continuing the theme of vacuuming in freshness we have added to the range by introducing PressDome vacuum plate covers ideal for care homes, hotel room service plus many more applications in foodservice.

After the successful launch of Nemox® Gelato machines last year we have expanded the product offer and made certain all machines are equipped with the latest technology to ensure making ice-cream is as simple as possible and to free up valuable chef time.

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](http://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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## 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

Fax: +44 (0) 1825 767173

Email: [sales@mitchellcooper.co.uk](mailto:sales@mitchellcooper.co.uk)

Web: [www.bonzer.co.uk](http://www.bonzer.co.uk)

### Or write to us at:

Mitchell & Cooper Ltd  
136 – 140 Framfield Road  
Uckfield, East Sussex  
England  
TN22 5AU

## 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



Bonzer



@\_bonzer\_



Bonzer



+BonzerCoUk



Mitchell & Cooper Ltd

## BRANDS

Accutec

BONZER

Excalibur

Kisag

BOURGEAT




MATFER

ORHALIS

## ICONS KEY

	NSF CERTIFIED		FLAME PROTECTION
	CE CERTIFIED		STEAM PROTECTION
	MADE IN THE UK		RINSE CLEAN
	STAINLESS STEEL		HOT LIQUID SAFE
	SILVER PLATED		MACHINE WASHABLE
	COPPER PLATED		MICROWAVE SAFE
	GOLD PLATED		DISHWASHER SAFE
	WOOD		FREEZER SAFE
	LEATHER		DENSITY SWITCH
	BPA FREE		
	SPARES AVAILABLE		
	BRANDING AVAILABLE		
	PANTONE® COLOUR MATCH		
			 WARRANTY PERIOD
	GAS		
	ELECTRIC		
	CERAMIC		
	HALOGEN		
	INDUCTION		
			 DURABILITY FACTOR
			 INSULATION VALUE °C

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**BONER**



**FOOD  
PREP**





# 1 BONZER® CAN OPENERS



Bonzer® benchtop Can Openers have been manufactured in England for 85 years to the same high standards that went into design of our first model in the 1930's. Bonzer® Can Openers are built to last and survive the harsh working environment of commercial kitchens and come with a 3 year warranty as standard (excludes Classic models).

Patented removable parts on the Bonzer® Black range offer a unique and simple way to clean those hard to reach parts. You save up to 10 minutes cleaning time by removing the obstructing parts before cleaning. All Bonzer® NSF Can Openers have stainless steel blades meaning the complete blade carrier unit is dishwasher safe.

The range has been classified according to the number of cans each model is designed to open on a daily basis: the EZ-20 for up to 20 cans a day, the EZ-40 for up to 40 cans a day, the EZ-60 for up to 60 cans a day and the EZ-Titan for more than 60. The models are identified by colour coded collars for easy recognition.



## 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.



## 04 SPARES

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.

FOR FULL LISTING OF SPARES PLEASE REFER TO PAGE 128



## 03 MADE IN THE UK

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.



## 05 NSF CERTIFIED

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







**PATENTED  
BLADE  
RELEASE**

**06 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 - a feature unique to Bonzer®.



Pull handle back to release.



Remove the trigger while pulling back handle.



Wash trigger thoroughly between usage.



Replace the trigger while pulling back handle.

**07 EASY TO CLEAN**

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

# **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

# 1 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, 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 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  
£1,923.05



- ✓ 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 (airplane 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

# 1 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!**



## 1 YEAR ON-SITE WARRANTY (UK ONLY)

Nemox® Gelato Machines are backed by a one-year limited warranty against defects in material or workmanship. On site warranty repair Included in year one.



## DENSITY SWITCH (ALL MODELS)

Density control: When RPM drops due to the Gelato reaching the correct density or the paddles slow because of obstruction such as ice build up, the paddle stops preventing damage.



## STARTER KIT

Gelato starter kit, provided with each machine, produces 6 different flavours. Each set makes 8.8 kg (12.5 litres) of Italian Gelato.

Each set contains:

- ✓ 1 PE box - freezer, microwave and dishwasher safe
- ✓ 1 bag (400g) of gelato mix
- ✓ 5 glass jars of flavouring pastes



## MANUAL MACHINES

YOU MAY ALSO BE INTERESTED IN ICE CREAM SCOOPS. PLEASE REFER TO PAGE 56 - PAGE 57.



Part number	FPMX0456	FPMX0396	FPMX0395	FPMX0401
Model	Chef 5L	Gelato 2500SP	Gelato 5K SC	Gelato 12K
Bowl volume (litres)	2.5	2.5	3.2	6
Max ingredients volume (Litres)	1.4	1.4	1.75	3.5
Time per batch - minutes	25-30	15-20	12-15	10-12
Cycles per hour	2	4	4	5
Machine Output	3 Litres / Hour	4.5 Litres / Hour	7 Litres / Hour	17.5 Litres / Hour
Paddle rotation speed RPM	63	63	70	60 - 130 Var
Gas used	R134a	R404a	R404a	R404a
Timer (T) Inverter (I) Auto (A) Elect (E)	(T) + (A)	(T) + (A)	(A)	(I)
Power Rating	220W	300W	650W	1300W

**CREATE ICE CREAM,  
SORBET & FROZEN YOGHURT  
WITH A NEMOX®.**



**FUTURE OF ICE CREAM MAKING**

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. Simply:

- 1 - pour the ingredients
- 2 - start the machine
- 3 - dispense directly from the machine to the customer!

The rest is handled automatically by the software. 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.

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.



**AUTOMATIC MACHINES**



Part number	FPMX0428	FPMX0391	FPMX0399	FPMX0429
Model	Gelato 5K Crea	Gelato 6K	Gelato 5+5K Twin	Gelato 10K Crea
Bowl volume (litres)	3.2	5	3.2 + 3.2	7
Max ingredients volume (Litres)	1.75	2.5	1.75 + 1.75	3
Time per batch - minutes	12-15	12-15	12-15	10-12
Cycles per hour	4	4	4	5
Machine Output	7 Litres / Hour	10 Litres / Hour	14 Litres / Hour	14 Litres / Hour
Paddle rotation speed RPM	70	55 - 115 Var	70	60 - 130 Var
Gas used	R404a	R404a	R404a	R404a
Timer (T) Inverter (I) Auto (A) Elect (E)	(A)	(I) + (E)	(A) + (E)	(I) + (A)
Power Rating	650W	800W	1200W	1100W



# ICE CREAM MACHINES - MANUAL



## NEMOX® CHEF 5L

Gelato Chef 5L, the compact gelato machine for professional use, with removable bowl and density control. You can produce up to 1kg (1.13L) of mixture in 20-30 minutes, using the removable bowl. The refrigeration and blending systems are designed for long working cycles. The magnetic safety device automatically stops the paddles when the lid is lifted. 60 minute timer.



## NEMOX® GELATO PRO 2500 SP

Gelato Pro 2500sp is one of the most compact professional ice cream machines 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.  
FPMX0456

PRICE  
£999.98



- ✓ Preparation time 20-30 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 1 kg, 1.13 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
- ✓ 250W

PART NO.  
FPMX0396

PRICE  
£1,663.23



- ✓ 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.

PART NO.  
FPMX0395

PRICE  
£2,595.78



- ✓ 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 12K

The Gelato Pro 12K highlights various advanced functions, but remain 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 and the extraction of gelato are electronically managed by an inverter. Frontal production extraction system. Put the paddles in reverse to extract the mixture through the front opening directly into a container.

PART NO.  
FPMX0401

PRICE  
£6,024.18



- ✓ Preparation time 12-15 minutes
- ✓ Varied blade rpms (60 to 115)
- ✓ 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 litre
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1300W



# ICE CREAM MACHINES - AUTOMATIC



## NEMOX® GELATO 5K 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.



## 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. FPMX0428 PRICE £3,212.60



- ✓ 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 3.20 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 650W

PART NO. FPMX0391 PRICE £3,958.33



- ✓ Preparation time 10-12 minutes
- ✓ 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 10K CREA

Equipped with sophisticated software which manages the functions. In addition to the normal manual function, the operator has 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.** FPMX0458  
**PRICE** £5,531.36



- ✓ Preparation time 10-12 minutes
- ✓ 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 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1100W



### 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.** FPMX0399  
**PRICE** £6,425.18



- ✓ 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

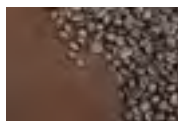
The Omega8226 Nutrition Centre Juicer is a masticating style juice extractor. Its ability to juice at low speeds – 80 RPM minimises heat build-up and oxidation. The result is healthy fresh juice with a high enzyme content that health conscious individuals crave. The 8005 Nutrition Centres are engineered 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





# EXCALIBUR DEHYDRATORS



## 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 15in<sup>2</sup> wide trays
- ✓ Stainless steel interior and exterior
- ✓ Drying capacity 2250 Sq. In.
- ✓ 2 Timers
- ✓ Built-in 99-hour timer
- ✓ Adjustable thermostat 40°C to 74°C
- ✓ 6.5 inch fan, 600 Watts
- ✓ W438mm x D521mm x H432mm



REMOVABLE DRIP TRAY



DIGITAL CONTROLLER  
2 TIME / 2 TEMP, 48 HOURS



GLASS DOORS

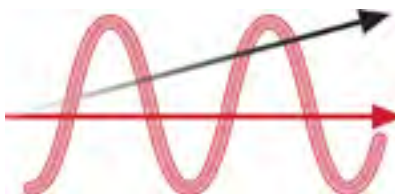


PARALLAX HORIZONTAL AIRFLOW



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.



### EXCALIBUR 4 TRAY DEHYDRATOR

4 trays, 11" (28cm) x 11" (28cm) each. Mesh screens are BPA free. Adjustable Thermostat 40°C to 74°C. 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.	PRICE
FPTH0169	£159.00



- ✓ 8 sq ft of drying space
- ✓ No timer
- ✓ Adjustable thermostat 40°C to 74°C
- ✓ 4-inch fan, 220 Watts
- ✓ H216 x W432 x D483mm



### EXCALIBUR 5 TRAY DEHYDRATOR

5 trays, 15" (38cm) x 15" (38cm) 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 40°C to 74°C. 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.	PRICE	MODEL
FPTH0151	£259.00	Timer
FPTH0167	£239.00	No Timer



- ✓ 8 sq ft of drying space
- ✓ 26 hour timer
- ✓ Adjustable thermostat 40°C to 74°C
- ✓ 5-inch fan, 400 Watts
- ✓ H216 x W432 x D483mm



### EXCALIBUR 9 TRAY DEHYDRATOR

9 trays, 15" (38cm) x 15" (38cm) 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 40°C to 74°C. 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.	PRICE	MODEL
FPTH0152	£319.00	Timer
FPTH0168	£299.00	No Timer



- ✓ 15 sq ft of drying space
- ✓ 26 hour timer
- ✓ Adjustable thermostat 40°C to 74°C
- ✓ 7 inch fan, 600 Watts
- ✓ H310 x W432 x D483mm



### EXCALIBUR 9 TRAY DEHYDRATOR S/S

9 trays, 15" (38cm) x 15" (38cm) each. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. 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.	PRICE
FPTH0154	£599.00



- ✓ 15 sq ft of drying space
- ✓ 26 hour timer
- ✓ Adjustable thermostat 40°C to 74°C
- ✓ 7 inch fan, 600 Watts
- ✓ H310 x W432 x D483mm

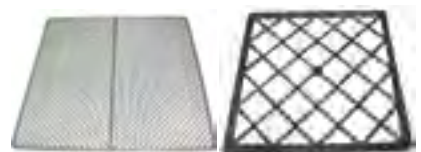


### PARAFLEXX™ ULTRA

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.	PRICE
FPTH0160	£6.60

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



### REPLACEMENT TRAYS

Stainless steel: 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.

Plastic: Use with 5, 9 and 10 tray models.

PART NO.	PRICE	MATERIAL
FPTH0161	£15.62	Stainless steel
FPTH0162	£6.25	Plastic



- ✓ 15" x 15"

# 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



- ✓ 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

- ✓ 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



- ✓ 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 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 cold preparations
- ✓ Uses N<sub>2</sub>O cartridges
- ✓ Can be stored in a bain marie
- ✓ 3 sizes available



FPTH0147  
Whipper  
£35.00  
Aluminium  
L



FPTH0146  
Whipper  
£30.00  
Aluminium  
M



## 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 N<sub>2</sub>O 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 N<sub>2</sub>O.

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.

<b>PART NO.</b>	<b>PRICE</b>
FPPG0147	£250.17
✓	5mm blade block slicer

<b>PART NO.</b>	<b>PRICE</b>
FPPG0148	£250.17
✓	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.

<b>PART NO.</b>	<b>PRICE</b>
KTHT0894	£206.25
✓	6-segment sectioner

<b>PART NO.</b>	<b>PRICE</b>
KTHT0895	£206.25
✓	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.

<b>PART NO.</b>	<b>PRICE</b>
FPPG0149	£250.17
✓	Chip cutter 8 x 8 mm

<b>PART NO.</b>	<b>PRICE</b>
FPPG0150	£250.17
✓	Chip cutter 10 x 10 mm





## 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.	SIZE	PRICE
FPMX0317	Swing XL, 20L (4-5 lettuce heads)	£158.44
FPTH0144	Swing XS, 10L (2-3 lettuce heads)	£143.71



## 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.	PRICE
FPPG0002	£129.58
	<ul style="list-style-type: none"> <li>✓ L395 x W132mm</li> <li>✓ Non-skid pads</li> <li>✓ Thickness indicator</li> <li>✓ Three cutter blocks 3, 5 &amp; 10mm for julienne, matchstick and chips</li> <li>✓ Reversible blade</li> </ul>

PART NO.	PRICE
FPPG0006	£132.93
	<ul style="list-style-type: none"> <li>✓ L395 x W132mm</li> <li>✓ Stainless steel</li> <li>✓ 3 different thicknesses of cut</li> <li>✓ Straight or serrated blade</li> <li>✓ Pusher not included</li> </ul>

PART NO.	PRICE
FPPG0001	£68.22
	<ul style="list-style-type: none"> <li>✓ 370mm x 130mm</li> <li>✓ Dishwasher safe</li> <li>✓ Pusher for hand protection.</li> </ul>

**BONZER**

**2**

**COOKWARE &  
STORAGE**







## BOURGEAT NON-STICK COOKWARE



**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.



- ✓ 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



**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.



- ✓ 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



**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 (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



**CLASSE CHEF FLARED SAUTE FRYPAN**

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



- ✓ 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



**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.



- ✓ 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



**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 (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  
£14.49  
Ø160mm



CKSP0074  
Bourgeat Frypan  
£16.26  
Ø200mm



CKSP0075  
Bourgeat Frypan  
£18.23  
Ø220mm



CKSP0076  
Bourgeat Frypan  
£19.00  
Ø240mm



CKSP0077  
Bourgeat Frypan  
£20.43  
Ø260mm



CKSP0078  
Bourgeat Frypan  
£20.87  
Ø280mm



CKSP0079  
Bourgeat Frypan  
£ 25.48  
Ø320mm



CKSP0080  
Bourgeat Frypan  
£33.06  
Ø360mm



CKSP0081  
Bourgeat Frypan  
£38.23  
Ø400mm

## B CLASSE CHEF+ FRYPAN



CKSP0211  
Frypan  
£23.82  
Ø200mm



CKSP0212  
Frypan  
£27.82  
Ø240mm



CKSP0213  
Frypan  
£30.61  
Ø280mm

## C ELITE PRO INDUCTION FRYPAN



CKSP0208  
Frypan  
£61.38  
Ø240mm



CKSP0209  
Frypan  
£80.05  
Ø280mm



CKSP0210  
Frypan  
£93.43  
Ø320mm

## D CLASSE CHEF FLARED SAUTE FRYPAN



CKSP0090  
Flared Saute Frypan  
£27.02  
Ø240mm



CKSP0091  
Flared Saute Frypan  
£33.83  
Ø280mm

## E CLASSE CHEF CREPE PAN



CKSP0083  
Crepe Pan  
£20.44  
Ø250mm



CKSP0084  
Crepe Pan  
£22.88  
Ø280mm

## F CLASSE CHEF BLINIS FRYPAN



CKSP0082  
Blinis Frypan  
£12.53  
Ø120mm

# 2

## 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



**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).



- ✓ 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



**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).



- ✓ 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



**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  
£60.97  
Stainless Steel  
Ø240mm, 7L



**CKSP0142**  
Excellence Sauce Pot  
£77.99  
Stainless Steel  
Ø280mm, 11L



**CKSP0143**  
Excellence Sauce Pot  
£101.60  
Stainless Steel  
Ø320mm, 17L



**CKSP0144**  
Excellence Sauce Pot  
£134.01  
Stainless Steel  
Ø360mm, 24L



**CKSP0145**  
Excellence Sauce Pot  
£157.07  
Stainless Steel  
Ø400mm, 34L

## B EXCELLENCE SAUCEPAN



**CKSP0148**  
Excellence Saucepan  
£31.52  
Stainless Steel  
Ø120mm, 0.6L



**CKSP0149**  
Excellence Saucepan  
£32.07  
Stainless Steel  
Ø140mm, 1L



**CKSP0150**  
Excellence Saucepan  
£32.19  
Stainless Steel  
Ø160mm, 1.6L



**CKSP0151**  
Excellence Saucepan  
£34.16  
Stainless Steel  
Ø180mm, 2.2L



**CKSP0152**  
Excellence Saucepan  
£37.79  
Stainless Steel  
Ø200mm, 3.1L



**CKSP0153**  
Excellence Saucepan  
£48.88  
Stainless Steel  
Ø240mm, 5.4L



**CKSP0154**  
Excellence Saucepan  
£63.16  
Stainless Steel  
Ø280mm, 8.6L

## C EXCELLENCE CASSEROLE



**CKSP0166**  
Excellence Casserole  
£56.57  
Stainless Steel  
Ø240mm, 5.4L



**CKSP0167**  
Excellence Casserole  
£70.85  
Stainless Steel  
Ø280mm, 8.6L



**CKSP0168**  
Excellence Casserole  
£88.42  
Stainless Steel  
Ø320mm, 12.8L



**CKSP0169**  
Excellence Casserole  
£110.94  
Stainless Steel  
Ø360mm, 18.3L



**CKSP0170**  
Excellence Casserole  
£141.70  
Stainless Steel  
Ø400mm, 25L

## D EXCELLENCE STOCKPOT



**CKSP0173**  
Excellence Stockpot  
£73.04  
Stainless Steel  
Ø240mm, 10.8L



**CKSP0174**  
Excellence Stockpot  
£85.13  
Stainless Steel  
Ø280mm, 7.2L



**CKSP0175**  
Excellence Stockpot  
£114.23  
Stainless Steel  
Ø320mm, 25L



**CKSP0176**  
Excellence Stockpot  
£144.99  
Stainless Steel  
Ø360mm, 36L



**CKSP0177**  
Excellence Stockpot  
£185.63  
Stainless Steel  
Ø400mm, 50L

## E EXCELLENCE SAUTE PAN



**CKSP0185**  
Excellence Saute Pan  
£37.13  
Stainless Steel  
Ø200mm, 2L



**CKSP0186**  
Excellence Saute Pan  
£49.43  
Stainless Steel  
Ø240mm, 3.6L



**CKSP0187**  
Excellence Saute Pan  
£61.51  
Stainless Steel  
Ø280mm, 5.5L

## F LID, EXCELLENCE & TRADITION PANS



**CKSP0155**  
Bourgeat Lid  
£15.92  
Stainless Steel  
Ø140mm



**CKSP0156**  
Bourgeat Lid  
£16.47  
Stainless Steel  
Ø160mm



**CKSP0157**  
Bourgeat Lid  
£17.36  
Stainless Steel  
Ø180mm



**CKSP0158**  
Bourgeat Lid  
£17.46  
Stainless Steel  
Ø200mm



**CKSP0159**  
Bourgeat Lid  
£18.46  
Stainless Steel  
Ø240mm



**CKSP0160**  
Bourgeat Lid  
£22.19  
Stainless Steel  
Ø280mm



**CKSP0161**  
Bourgeat Lid  
£28.90  
Stainless Steel  
Ø320mm



**CKSP0162**  
Bourgeat Lid  
£32.07  
Stainless Steel  
Ø360mm



**CKSP0163**  
Bourgeat Lid  
£38.56  
Stainless Steel  
Ø400mm



## PASTRY & BAKEWARE



### NON-STICK BAKING TRAY

Suitable for breads, choux pastry, meringues, puff pastry etc. Non-stick means no greasing is necessary. Easily cleaned with a cloth.

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



**CKBT0020**  
Baking Tray  
£19.98  
Non-Stick, Aluminium  
L400 X W300mm



**CKBT0021**  
Baking Tray  
£27.90  
Non-Stick, Aluminium  
L600 X W400mm



**CKBT0022**  
Baking Tray  
£20.53  
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  
£17.07  
Exopat  
L400 X W300mm



**CKBT0017**  
Baking Sheet  
£23.44  
Exopat  
L520 X W315mm



**CKBT0009**  
Baking Sheet  
£27.64  
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** £16.88  
✓ 600 x 400mm

**PART NO.** CKBT0029  
**PRICE** £13.12  
✓ 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** £24.47  
✓ 600 x 400mm

**PART NO.** CKBT0005  
**PRICE** £19.55  
✓ 530 x 325mm (GN 1/1)



### FLAT GRILL RACK

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

**PART NO.** CKSP0232  
**PRICE** £9.25  
✓ 530 x 325mm (GN 1/1)  
✓ Stainless Steel

**PART NO.** CKSP0228  
**PRICE** £44.85  
✓ 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



**PYHT0015**  
Flat Brush  
£4.48  
25 X 60 X 240mm



**PYHT0016**  
Flat Brush  
£4.58  
30 X 60 X 250mm



**PYHT0017**  
Flat Brush  
£4.81  
35 X 60 X 255mm



**PYHT0018**  
Flat Brush  
£5.33  
40 X 60 X 260mm



**PYHT0019**  
Flat Brush  
£5.99  
45 X 60 X 265mm



**PYHT0020**  
Flat Brush  
£6.59  
50 X 60 X 275mm



### FLAT NYLON BRISTLES

Bristles in synthetic polyamide fibre.

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



**PYHT0026**  
Flat Brush  
£5.52  
30 X 50 X 240mm



**PYHT0027**  
Flat Brush  
£6.32  
40 X 50 X 250mm



**PYHT0028**  
Flat Brush  
£7.66  
50 X 50 X 265mm



**PYHT0030**  
Flat Brush  
£8.87  
70 X 50 X 265mm



### 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	£25.70
✓	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	£21.43
✓	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	£6.99
PYPP0016	500mm	£8.31



## 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 £41.03

- ✓ 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 £39.86

- ✓ 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 £5.59

- ✓ 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 £16.97

- ✓ Ceramic
- ✓ 1kg



### PISTON FUNNEL STAINLESS STEEL

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

PART NO. KTHT0001  
PRICE £145.28

- ✓ 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 £32.41



- ✓ 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	£5.83
✓	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	£8.63
✓	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	£5.91
✓	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**  
£5.09

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

**PART NO.**  
CKMD0132

**PRICE**  
£10.50

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

**PART NO.**  
CKMD0151

**PRICE**  
£9.69

- ✓ 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**  
£9.25

- ✓ 200 x 25mm

**PART NO.**  
CKMD0190

**PRICE**  
£6.03

- ✓ 240 x 25mm

**PART NO.**  
CKMD0191

**PRICE**  
£6.95

- ✓ 280 x 25 mm

**PART NO.**  
CKMD0474

**PRICE**  
£17.91

- ✓ 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



**A**

### 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.

No support wings



**B**

### 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.

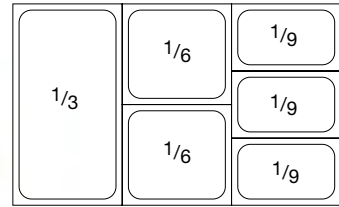


- ✓ Unique Vacuum Valve gives 100% air tight seal
- ✓ Gastronorm sizes
- ✓ Gastronorm support wings
- ✓ Lid and base parts available in various HACCP colours
- ✓ Capacity measurement
- ✓ Optional unique inbuilt day indicator
- ✓ Available in high quality opaque BPA free polypropylene
- ✓ All containers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



- ✓ 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 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**

**B**



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

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



## PRESSDOME

**VACUUM SEALS TO PLATES, PLATTERS, BOWLS, SKILLETTS EVEN COUNTERTOPS AND CUTTING BOARDS. INSTANT VACUUM-SEAL FOOD DOME FOR PLATES, PLATTERS AND BOWLS ALREADY OWNED BY THE ESTABLISHMENT.**

PressDome® Vacuum Seal Food Domes are available in a variety of universal diameters and heights, perfect for vacuum sealing directly on dinner plates, salad plates, soup bowls or platters. Features commercial grade scratch-resistant plastic. Perfect For Use in Commercial Environment Catering.

Prep salads, meals and desserts in advance, vacuum seal in freshness, stack neatly until ready to serve. Leak-proof, airtight seal makes for easy transport to off-site events.

Assisted Living Facilities prepare meals for residents, vacuum seal, stack and deliver a warm meal to the dining hall

or private room. The vacuum keeps the meal warm, allows for easy stacking and carrying, and the dome protects the meal inside so it looks appetizing when it arrives. Moreover, the food is protected from airborne contaminants.



### FEATURES

- ✓ 100% air tight seal and leak proof
- ✓ 2 sizes, 2 heights
- ✓ High quality polypropylene (BPA free)
- ✓ Vacuum seal with just ONE press
- ✓ Keep meals warmer for longer
- ✓ Keep food fresher up to 3 times longer
- ✓ Easy to use even with weak hands and arthritis.
- ✓ Stackable for compact storage
- ✓ Durability tested for 20,000 pumps
- ✓ Microwave safe
- ✓ Dishwasher safe

### WARRANTY

PressDome Vacuum lids are backed by a one-year limited warranty against defects in material or workmanship.





### PRESSDOME JUNIOR LOW

Dome measures 19 x 5.75 cm. Clear / Black finish.

PART NO. FDSF0586 PRICE £7.59



### PRESSDOME JUNIOR TALL

Dome measures 19 x 7.5 cm. Clear / Black finish.

PART NO. FDSF0587 PRICE £9.99



### PRESSDOME UNIVERSAL

Dome measures 25.4 x 6.25 cm. Clear / Black finish.

PART NO. FDSF0588 PRICE £9.51



### PRESSDOME UNIVERSAL TALL

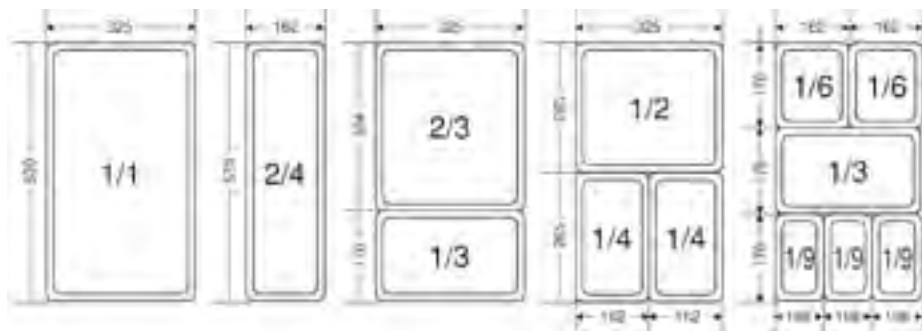
Dome measures 25.4 x 9.25 cm. Clear / Black finish.

PART NO. FDSF0589 PRICE £12.11





# STORAGE CONTAINERS



**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  
£13.01  
65mm, 7L



**FDSF0013**  
Modulus GN 1/1  
£15.50  
100mm, 13L



**FDSF0015**  
Modulus GN 1/1  
£16.99  
150mm, 17L



**FDSF0024**  
Modulus GN 1/1  
£10.34  
Lid



**FDSF0031**  
Modulus GN 1/1  
£8.40  
Drainer

## **B** MODULUS GN 2/3



**FDSF0023**  
Modulus GN 2/3  
£8.40  
100mm, 8L



**FDSF0012**  
Modulus GN 2/3  
£10.34  
150mm, 12L



**FDSF0025**  
Modulus GN 2/3  
£4.20  
Lid

## **C** MODULUS GN 1/2



**FDSF0018**  
Modulus GN 1/2  
£5.74  
65mm, 4L



**FDSF0020**  
Modulus GN 1/2  
£7.10  
100mm, 6L



**FDSF0022**  
Modulus GN 1/2  
£7.73  
150mm, 7.5L



**FDSF0026**  
Modulus GN 1/2  
£3.79  
Lid

## **D** MODULUS GN 1/3



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



**FDSF0019**  
Modulus GN 1/3  
£6.38  
150mm, 5L



**FDSF0027**  
Modulus GN 1/3  
£2.81  
Lid

## **E** MODULUS GN 1/6



**FDSF0014**  
Modulus GN 1/6  
£3.70  
100mm, 1.5L



**FDSF0016**  
Modulus GN 1/6  
£3.79  
150mm, 2L



**FDSF0029**  
Modulus GN 1/6  
£2.21  
Lid

## **F** MODULUS GN 1/9



**FDSF0425**  
Modulus GN 1/9  
£3.58  
100mm, 1.5L



**FDSF0030**  
Modulus GN 1/9  
£1.70  
Lid

**BONZER**

**3**

**UTENSILS**







## PORTION FOR PROFIT

There is a balance between customer perception of value for money and portion size, get this right and you will keep customers happy and save money while reducing the amount of food wasted.

A staggering £2.5bn worth of food is wasted every year in the UK, which could rise to £3bn by 2016 unless preventative measures are put in

place. 75% of all food waste is avoidable and could have been eaten with 34% of this waste being cleared from consumer's plates, which would imply the portion sizes are too large.

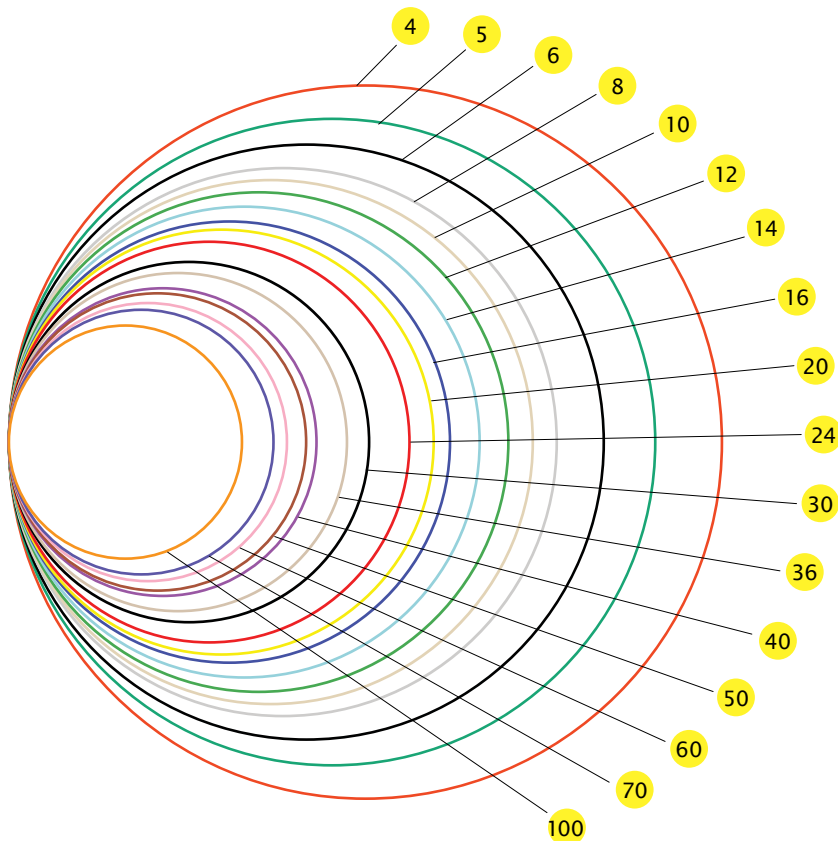
When you consider the average annual cost per outlet is estimated to £10,000 it makes commercial sense to address this issue.

Consistent over portioning could cost your company £1000's per year. For example if you reduce your portion size from a size 16 (59ml) to a size 20 (53ml) you could potentially save £0.04 per portion (apple sauce used as the example), now that doesn't sound like a lot but spread it over a year and it could be a saving of £1500. That is only one product!!

### 01

## 17 DIFFERENT SIZES

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



SEE PAGE 55 FOR BOWL CAPACITY.

### 02

## LENGTH

The portioners are available in two lengths, standard and extended. The extended models are 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.



“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.”

“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.”

Geoff Moyle, Catering Manager, Freeman Hospital

#### 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 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.



#### 06 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.



#### 07 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;



#### 08 MADE IN THE UK

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



#### 09 NSF CERTIFIED

All Bonzer® Portioners are certified Hygienic by NSF.





# BONZER® PORTION CONTROL



## 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.



## 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.

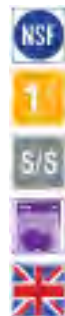


## BONZER® EXTENDED UNIGRIP PORTIONERS

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



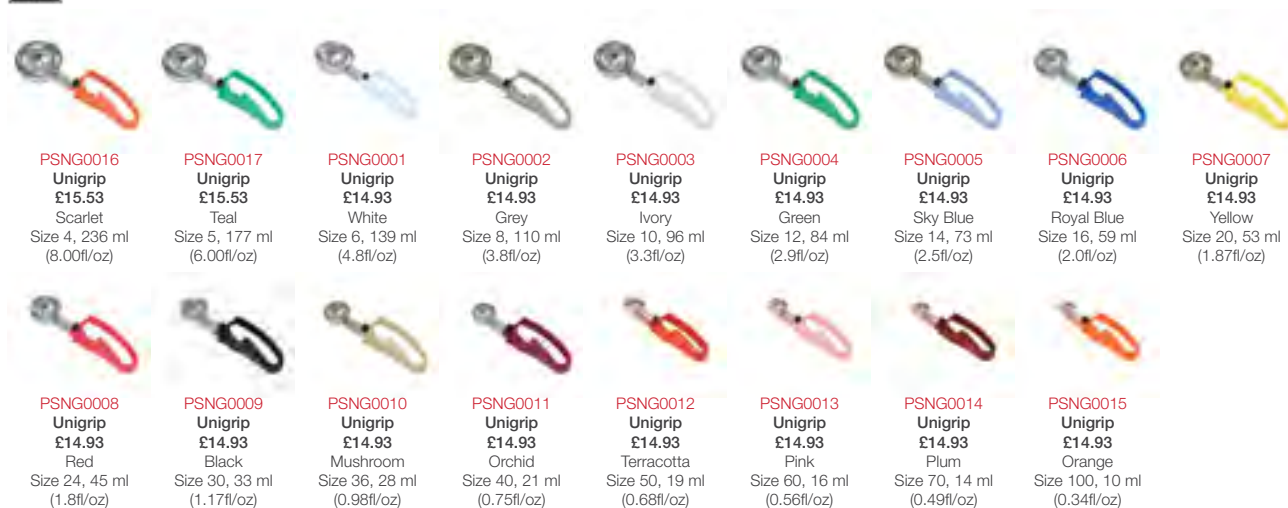
- ✓ No springs or food traps
- ✓ Food grade stainless steel bowl
- ✓ Thumb or squeeze operated
- ✓ Colour coded for quick reference
- ✓ 1 year warranty
- ✓ NSF Certified



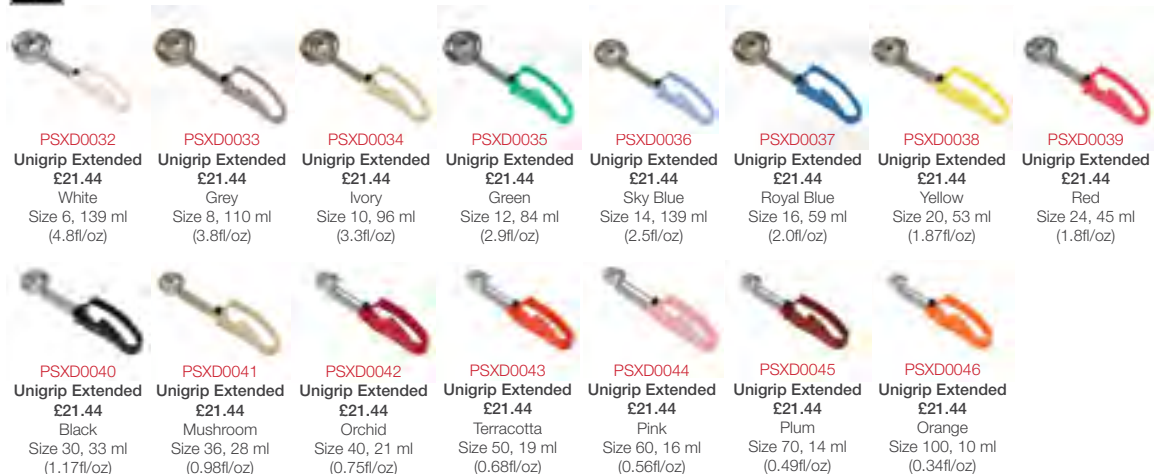
## A BONZER® LITEGRIP PORTIONERS



## B BONZER® UNIGRIP PORTIONERS



## C BONZER® EXTENDED UNIGRIP PORTIONERS





# ICE CREAM SCOOPS



## ORIGINAL ZEROLL® ICE CREAM 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.

## ZEROLON ICE CREAM 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.

## 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.



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



- ✓ 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



- ✓ 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 CREAM SCOOP



## **B** ZEROLON ICE CREAM SCOOP



## **C** ZEROLL® SPADE



YOU MAY ALSO BE INTERESTED  
IN ICE CREAM MACHINES. PLEASE  
REFER TO PAGE 16-21





# HIGH DENSITY CUTTING BOARDS



## BONZER® CUTTING BOARD WHITE 12"

High density, nonporous 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.**  
KTPG0043

**PRICE**  
£6.69

- ✓ High Density Polyethylene (HDPE)
- ✓ Colour Coded
- ✓ L18" x W12" x H1/2" (457.2 x 306.2 x 12.7mm)



PLEASE ALSO REFER TO 21 FOR BONZER® BAR BOARDS.



## 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.**  
KTPG0052

**PRICE**  
£60.63

- ✓ 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.**  
KTH0169

**PRICE**  
£65.48

- ✓ 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.  
KTPG0022

PRICE  
£3.30



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

PART NO.  
KTPG0020

PRICE  
£2.94



- ✓ Serrated 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



### 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



### 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



**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



**KTHT0092**  
Matfer Baloon Whisk  
£34.16  
Exoglass  
One size



**KTHT0093**  
Matfer Puree Whisk  
£33.25  
L400mm



**KTHT0094**  
Matfer Puree Whisk  
£35.60  
L450mm



## ORDER SLIDES



### ORDER SLIDE RACK

Conveniently display checks where 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 no-nstick 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

*BON/ER*<sup>®</sup>

4

PERSONAL  
SAFETY







# 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 VAPORGUARD® BARRIER



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.



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

### 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.

### KUTGLOVE™ SAFETY



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

### 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 232°C (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 232°C (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 232°C (450°F)
	✓	Steam resistant
	✓	Vapour resistant
	✓	Rinse washable
	✓	CE and NSF certified





### QUICKLEAN™ 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® & QUICKLEAN™

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 GLOVES 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"> <li>✓ PolyCotton</li> <li>✓ 10 times more durable</li> <li>✓ Heat resistant to 232°C (450°F)</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Rinse washable</li> </ul>	



PART NO.	SIZE	PRICE
HSPC0204	18"	£98.66
	<ul style="list-style-type: none"> <li>✓ QuickClean™, with Kevlar® in hand area</li> <li>✓ 20 times more durable</li> <li>✓ Heat resistant to 343°C (650°F)</li> <li>✓ Flame resistant</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Machine washable</li> <li>✓ CE and NSF certified</li> </ul>	



PART NO.	SIZE	PRICE
HSPC0219	18"	£80.19
	<ul style="list-style-type: none"> <li>✓ 5 times more durable</li> <li>✓ Heat resistant to 232°C (450°F)</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Rinse washable</li> <li>✓ CE and NSF certified</li> </ul>	





### 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 (572°F) heat resistance
- ✓ Leather
- ✓ Double fabric inner layer
- ✓ Complies with EN 420, EN388 and EN407

PART NO.  
HSPC0061

PRICE  
£24.05



- ✓ 300°C (572°F) heat resistance
- ✓ Leather
- ✓ Double fabric inner layer
- ✓ Complies with EN 420, EN388 and EN407

PART NO.  
HSPC0233

PRICE  
£17.15



- ✓ 300°C (572°F) 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

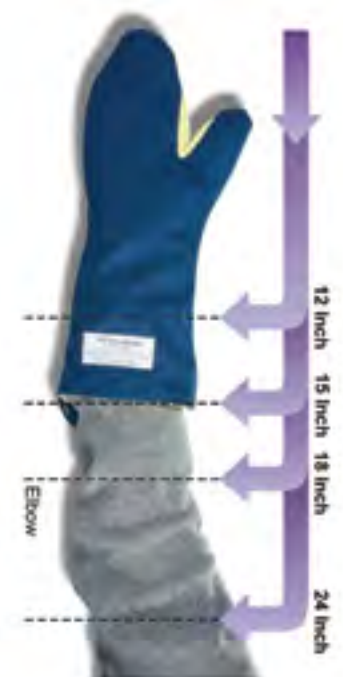
- ✓ Case of 500
- ✓ 200°C (392°F) melt resistance
- ✓ Polyamide
- ✓ Ambidextrous
- ✓ For use in conjunction with Bakers Mitt™

PART NO.  
HSPC0231  
HSPC0230

COLOUR  
Red £5.41  
Green £5.41



- ✓ 250°C (482°F) heat resistance (Level 3 EN407)
- ✓ Ambidextrous
- ✓ 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
	<ul style="list-style-type: none"> <li>✓ 10 times more durable</li> <li>✓ Heat resistant to 232°C (450°F)</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Machine washable</li> </ul>

PART NO.	PRICE
HSPC0221	£21.83
	<ul style="list-style-type: none"> <li>✓ 10 times more durable</li> <li>✓ Heat resistant to 232°C (450°F)</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Machine washable</li> </ul>

PART NO.	SIZE	PRICE
HSPC0190	36"	£39.44
HSPC0191	42"	£42.15
		<ul style="list-style-type: none"> <li>✓ 10 times more durable</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Rinse washable</li> <li>✓ CE / NSF certified</li> </ul>



## 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

**HSPC0240**  
Kutglove  
£8.74  
Blue, L

10 Gauge Level 5

PART NO.	SIZE	PRICE
HSPC0211	M	£24.80
HSPC0212	L	£24.80
HSPC0213	XL	£24.80
		<ul style="list-style-type: none"> <li>✓ 10 times more durable</li> <li>✓ Heat resistant to 107°C 225°F</li> <li>✓ Steam resistant</li> <li>✓ Vapour resistant</li> <li>✓ Machine washable</li> </ul>

	<ul style="list-style-type: none"> <li>✓ Wire free</li> <li>✓ Light weight</li> <li>✓ Antimicrobial protection</li> <li>✓ High dexterity</li> <li>✓ High level of cut resistance</li> <li>✓ Machine washable</li> <li>✓ CE certified</li> <li>✓ Also available in XS &amp; XL</li> </ul>
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**BONZER**

**5**

**DISPENSERS  
& SERVICE**





# 5 BONZER® 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.

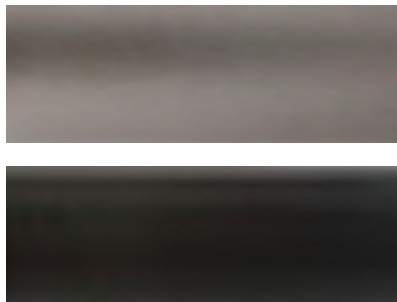
## 01 4 SOLUTIONS

Whether you are looking to dispense cups from an in-counter, wall mounted or counter-top dispenser we can provide you with a suitable solution that is right for your surroundings.



## 02 MATERIAL CHOICE

Our dispensers come as standard in a choice of either stainless steel or UPVC.



## 03 LENGTH

Two standard lengths are available off the shelf in either 450mm or 600mm. Please get in touch if you have a requirement for shorter or longer lengths. Minimum order quantities apply.



## 04 APPLICATION

Designed to fit neatly in any type of unit, we can adapt to suit your requirements if needed.

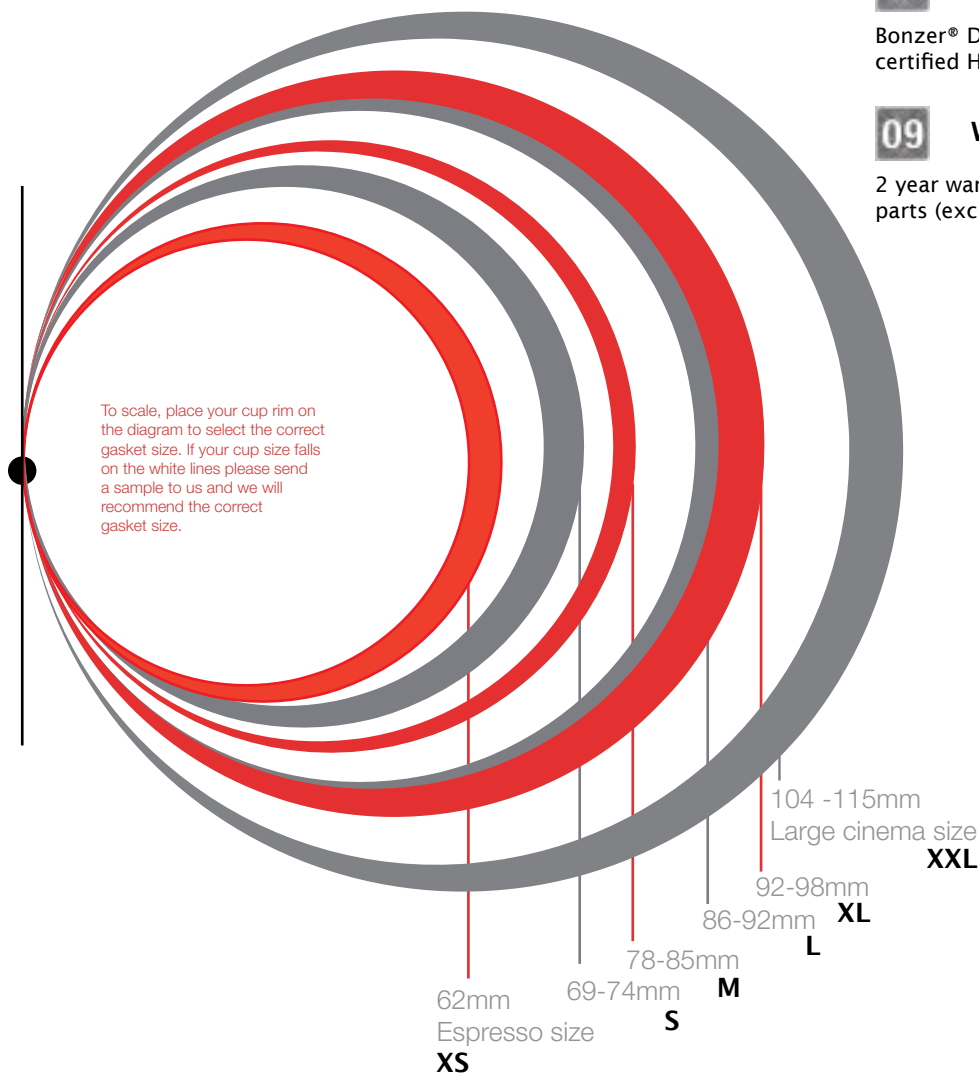
## 05 BESPOKE OPTIONS

Bespoke colour match rims and branding for extra brand presence and seamless counter design. Supply artwork and we can wrap cabinets with your brand. Minimum order quantities apply.



## 06 7 GASKET SIZES

Bonzer® gaskets are made from food grade silicone designed to withstand daily usage. The cup diameters range from an espresso cup up to cinema sized cups, with all the standard sizes in-between. The measurement tool below is to scale, by placing your cup on the page you can determine the best gasket fit for your cup dispensing solution.



## 07 MADE IN THE UK

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



## 08 NSF CERTIFIED

Bonzer® Dispensers are certified Hygienic by NSF.



## 09 WARRANTY

2 year warranty on all parts (excluding gasket).



## 10 ORDERING

### WHEN ORDERING PLEASE QUOTE GASKET CODE + TUBE CODE

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

PLEASE REFER TO THE DIAGRAM ABOVE OR HELP WITH CHOOSING THE CORRECT GASKET



DCDP0145  
Bracket  
£4.95

### 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® ELEVATOR CUP DISPENSERS



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

Standard Tube Size for XS-XL Gaskets

Large Tube Size for XXL-XXXL Gaskets



## 450MM STAINLESS STEEL

DCDP0179  
£93.84

Stainless steel tube, for extra long life and hygiene.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ L450mm
- ✓ Spec sheet online

## 450MM PLASTIC

DCDP0176  
£52.02

The plastic tube offers a more cost effective solution.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ L450mm
- ✓ Spec sheet online

## 600MM STAINLESS STEEL

DCDP0156  
£93.84

Stainless steel tube, for extra long life and hygiene.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ L600mm
- ✓ Spec sheet online

## 600MM PLASTIC

DCDP0177  
£52.02

The plastic tube offers a more cost effective solution.

- ✓ Front ring Ø153mm
- ✓ Cut out hole Ø120mm
- ✓ L600mm
- ✓ Spec sheet online

## 450MM XXL PLASTIC

DCDP0222  
£78.33

XXL tube width designed for large cinema style cups.

- ✓ Front ring Ø173mm
- ✓ Cut out hole Ø140mm
- ✓ L450mm
- ✓ Spec sheet online

## 600MM XXL PLASTIC

DCDP0208  
£78.33

XXL tube width designed for large cinema style cups.

- ✓ Front ring Ø173mm
- ✓ Cut out hole Ø140mm
- ✓ L600mm
- ✓ Spec sheet online



# SPARE CUP GASKETS

## XS

DCTH0090  
Espresso Gasket  
£4.03  
62mm

## S

DCTH0055  
Small Gasket  
£4.03  
69-74mm

## M

DCTH0056  
Medium Gasket  
£4.03  
78-85mm

## L

DCTH0057  
Large Gasket  
£4.03  
86-92mm

## XL

DCTH0058  
Extra Large Gasket  
£4.03  
92-98mm

## XXL

DCTH0106  
XXL Gasket  
£4.03  
104-109mm

## XXXL

DCTH0101  
XXXL Gasket  
£4.03  
110-115mm

## PACK (4)

DCDP0178  
S - XL Gasket  
£13.21  
69-98mm

## PACK (5)

DCDP0191  
Espresso - XL Gasket  
£15.25  
69-98mm





# 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  
£107.05

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  
£65.23

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  
£107.05

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  
£65.23

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



# SPARE LID GASKETS



DCDP0180  
Spare Gasket (4 sizes)  
£16.96  
79-90mm Lids



DCTH0084  
Spare Gasket  
£4.03  
79mm Lids



DCTH0085  
Spare Gasket  
£4.03  
85mm Lids



DCTH0086  
Spare Gasket  
£4.03  
89mm Lids



DCTH0087  
Spare Gasket  
£4.03  
90mm Lids



# 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

PRICE  
£100.98



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



## BONZER® STAINLESS STEEL SLIMLINE GRAVITY CUP DISPENSER

The Bonzer® Slimline Gravity offers a discreet wall / machine cup dispensing solution. The dispenser uses a gasket system which offers flexibility for different cup diameters.

PART NO.  
DCDP0266

PRICE  
£100.98



- ✓ One cup release mechanism
- ✓ Food grade stainless steel
- ✓ 2 year warranty
- ✓ Tube length 600mm
- ✓ Ø105mm
- ✓ Cup diameters from: 69mm to 98mm.
- ✓ Branding option

\* Please refer to page 76 for cup measurements and to page 75 for gasket sizes.



## 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  
£20.24  
Original Type A  
55-65mm Cups



DCDP0002  
Gravity Cup Dispenser  
£20.24  
Original Type B  
65-73mm Cups



DCDP0003  
Spare Gasket  
£2.19  
Original Type A  
55-65mm Cups



DCDP0004  
Spare Gasket  
£2.19  
Original Type B  
65-73mm Cups



# BONZER® WASTE CHUTE & STRAW/STIRRER



DCDP0267  
S/S Waste Chute  
£10.07  
H:60mm  
Ring Ø95mm  
Cut Out Ø98mm



DCDP0268  
S/S Waste Chute  
£10.37  
H:60mm  
Ring Ø120mm  
Cut Out Ø123mm



DCDP0269  
S/S Waste Chute  
£18.82  
H:171mm  
Ring Ø122mm  
Cut Out Ø125mm



DCDP0220  
Waste Chute  
£31.82  
L150mm  
Ring Ø153mm  
Cut Out Ø120mm



DCDP0225  
Large Waste Chute  
£50.34  
L150mm  
Ring Ø173mm  
Cut Out Ø140mm



DCDP0226  
Straw Dispenser  
£32.50  
L150mm  
Ring Ø153mm  
Cut Out Ø120mm



DCDP0227  
Stirrer Dispenser  
£32.50  
L100mm  
Ring Ø153mm  
Cut Out Ø120mm





# 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 combinations.

Speak to us about your requirements.



**BONZER® DISPENSER CABINET BLACK**



**BONZER® DISPENSER CABINET SILVER**



**BONZER® DISPENSER CABINET STAINLESS STEEL**

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

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

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

PART NO.	MODEL	PRICE
DCDP0253	Cabinet with 2 dispensers	£346.97
DCDP0257	Cabinet with 3 dispensers	£434.37



- ✓ (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	£346.97
DCDP0258	Cabinet with 3 dispensers	£434.37



- ✓ (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	£362.24
DCDP0259	Cabinet with 3 dispensers	£464.51



- ✓ (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

# 5 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 being dishwasher safe. Each unit consists of customisable silicone domes for all sizes of cup.



## 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 £43.04



- ✓ 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.

PART NO. DCDP0211 PRICE £33.78



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

## BONZER® HEXDOME CUP STACKER

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

PART NO. DCDP0210 PRICE £26.13



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

## BONZER® HEXDOME BOX SET

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

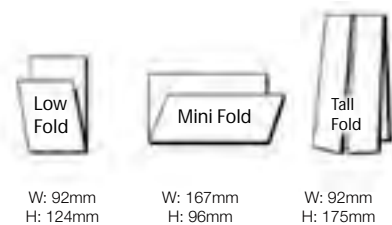
PART NO. DCDP0203 PRICE £69.36



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



# NAPKIN DISPENSERS



Low Fold  
W: 92mm  
H: 124mm

Mini Fold  
W: 167mm  
H: 96mm

Tall Fold  
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.

## TABLE TOP LOWFOLD NAPKIN DISPENSER

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

PART NO.  
DCDN0041

PRICE  
£4.28

S/S

- ✓ L121 x W121 x H197mm
- ✓ Stainless steel

PART NO.  
DCDN0042

PRICE  
£5.32

S/S

- ✓ L121 x W98 x H187mm
- ✓ Stainless steel

PART NO.  
DCDP0158

PRICE  
£74.46

S/S

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



## 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.

## IN COUNTER NAPKIN DISPENSER

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

PART NO.  
DCDP0159

PRICE  
£72.45

S/S

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

PART NO.  
DCDP0160

PRICE  
£92.67

S/S

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

PART NO.  
DCDP0161  
DCDP0162

PRICE  
£85.27  
£85.27

MODEL  
Lowfold  
Minifold

S/S

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



# 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)

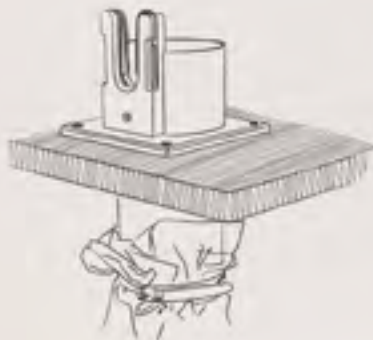
The Pro-Fondi offers a small footprint therefore takes up less space than a traditional knock box. No more banging and damaging group handles or boxes. When you place the handle in the top of the unit the rotary automatically starts, cleaning around the inside of the group head.

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



# 5 BONZER® BEVERAGE STATION

A PRODUCT CREATED TO BRING ORDER TO BEVERAGE STATIONS IN BUSY SERVICE ENVIRONMENTS.

These units have been developed as a bespoke solution in conjunction with a corporate client and their coffee vending supplier and are available in a range of Pantone® matched colours. Please get in touch to find out more about this product or to discuss a solution customised to your needs.

General dimensions of the pictured unit:  
H445mm x W660mm x D360mm.



Organised flow of step by step beverage preparation



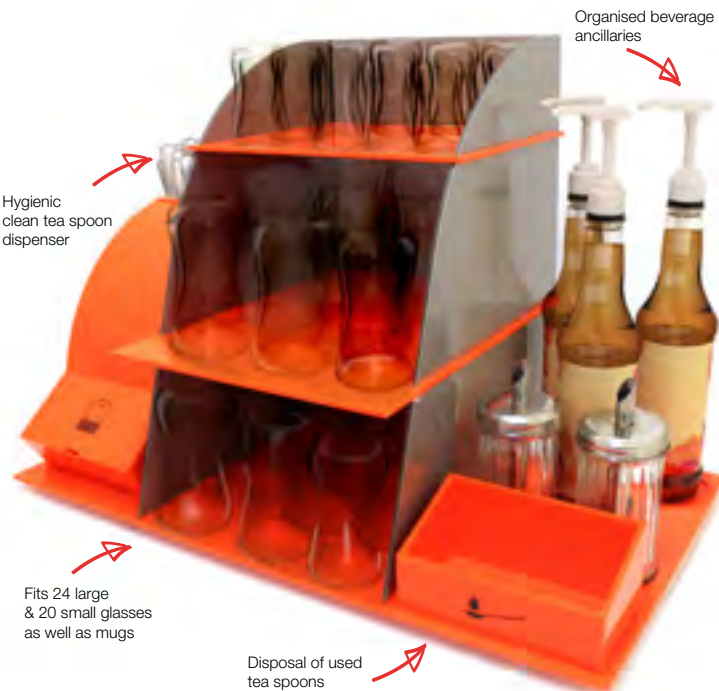
Shelves removable for cleaning

Tea bag dispenser refilled from above

Non slip base for stability



Tea bags dispenser



Organised beverage ancillaries

Hygienic clean tea spoon dispenser

Fits 24 large & 20 small glasses as well as mugs

Disposal of used tea spoons

**BONZER**<sup>®</sup>

**6**

**BAR & WINE**









**BONZER<sup>®</sup>**

FOR THE DISCERNING BARMEN





## HERITAGE RANGE COCKTAIL STRAINERS

THE BONZER® BRAND HAS BEEN PRESENT IN THE COCKTAIL INDUSTRY SINCE 1930's. DURING THE 87 YEARS WE HAVE ESTABLISHED THE BONZER® NAME TO BE ASSOCIATED WITH QUALITY, STYLE, RELIABILITY & VERSATILITY. KNOWN AS THE ORIGINATOR OF THE TWISTED BAR SPOON STYLE AND THE HAWTHORNE STRAINER, WE ARE HONOURED THAT THESE TOOLS CAN BE NOW CONSIDERED THE INDUSTRY STANDARD.

Building on the brand's heritage we are proud to introduce the newest addition to our cocktail tools offering - The Heritage Strainers Range. Comprising of 4 tools - Hawthorne Strainer, Sprung Julep, Julep Strainer and Fine Strainer the tools offer a complete and highly versatile solution.

### 01 STYLE

The strainers form a cohesive range, balanced in its style and form, providing a solution complete for all the straining methods used in modern bartending.

The Bonzer® stamp offers assurance of quality and authenticity.

### 02 FUNCTIONALITY & ERGONOMICS

All of the strainers feature the curved handle which was aligned for optimum comfort of use. The handle fits perfectly in hand, whatever your preferred style of straining is.

The wrap around spring keeps the Heritage Hawthorne and Sprung Julep firmly in place, adding a sense of security and preventing the annoying bits of ice spilling past the side of the tin. Antique style of the spring with a thicker coil offers a more rigid fit.



### 03 BRANDING

Ample amount of prominent branding surface can provide the extra exposure for your brand. Uniformed design enables consistent placement of logos enhancing the brand presence.



SCREEN PRINTING



PAD PRINTING



ETCHING / ENGRAVING



IMPACT BRANDING



### 04 THE COMPLETE SET

Four perfectly balanced heritage inspired strainers that fuse elegant style and functionality. These strainers will allow you to retain consistency and quality of your cocktail menu at all times.



### 05 4 FINISHES

Made from 304 stainless steel, the tools have been designed to serve you for a lifetime. As well as the standard stainless steel finish, the range is available in silver, gold and copper plate for the added touch of luxury. Please refer to page 92 for more information on the finishes.



### 06 PACKAGING

Available in retail packaging, as a set of four or single items.





## HERITAGE RANGE COCKTAIL STRAINERS



### BONZER® TWO EAR HERITAGE HAWTHORNE STRAINER

The balanced weight of this tool makes use in a mixing glass or a tin easy work. Devil horn shaped prongs characteristic for Bonzer® strainers rest securely on the tin. The Heritage Hawthorne features an antique style spring with a thicker coil for a more rigid fit. The spring wraps around the rim of a tin adding a sense of security and preventing any ice overspill. Curved handle has been aligned for optimum comfort.



### BONZER® SPRUNG HERITAGE JULEP STRAINER

This versatile strainer enables you to switch from one style of drink to another. Ideal for fans of throwing drinks which in most cases requires the julep strainer. Again, featuring the heritage antique spring for a more rigid fit.



### BONZER® HERITAGE JULEP STRAINER

One piece sleek design offers improved hygiene and durability. Distinct ridge is a unique design feature influencing fit and strain of the julep. This gives a lot of control to the pour making it a great tool for throwing drinks. Curved handle has been aligned for optimum comfort.

PART NO.  
BSBQ0634

PRICE  
£8.94



- ✓ 304 stainless steel
- ✓ Antique style wrap around spring with thicker coil
- ✓ Cohesive style across the range of strainers
- ✓ Large branding surface
- ✓ Bonzer® stamp offers assurance of quality and authenticity

PART NO.  
BSBQ0633

PRICE  
£8.45



- ✓ 304 stainless steel
- ✓ Antique style wrap around spring with thicker coil
- ✓ Cohesive style across the range of strainers
- ✓ Large branding surface
- ✓ Bonzer® stamp offers assurance of quality and authenticity

PART NO.  
BSBQ0632

PRICE  
£5.50



- ✓ 304 stainless steel
- ✓ One piece design
- ✓ Ridge feature along the length of the bowl
- ✓ Cohesive style across the range of strainers
- ✓ Large branding surface
- ✓ Bonzer® stamp offers assurance of quality and authenticity



**BONZER® HERITAGE FINE STRAINER**

This strainer features a wide collar and generous hanging loop. Quality fine mesh perfect for classic shaken drinks. The curved handle shape was specifically designed to fit comfortably in the hand as well as rest on the side of a shaker tin allowing the tool to be used in a variety of straining techniques.



**BONZER® HERITAGE STRAINERS SET**

The full set of strainers form a cohesive range, balanced in its style and form, providing a complete solution for all the straining methods used in modern bartending.

**PART NO.**  
BSBQ0631

**PRICE**  
£5.75



- ✓ 304 stainless steel
- ✓ Fine mesh
- ✓ Curved handle for comfort
- ✓ Bonzer® stamp offers assurance of quality and authenticity

**PART NO.**  
BSBQ0635

**PRICE**  
£28.64



- ✓ 304 Stainless steel
- ✓ Bonzer® stamp offers assurance of quality and authenticity



## THE HERITAGE STRAINERS RANGE - SILVER PLATED

Let the luxurious high-shine finish cocktail tools add a dose of old-fashioned glamour to your bar. Why not fuse style with practicality and invest in a collection which will last for generations.



## THE HERITAGE STRAINERS RANGE - GOLD PLATED

The statement finish - the striking cocktail tools are a decadent investment to be treasured for a lifetime. Set yourself apart from the crowd with the gold plated collection - a symbol of luxury and elegance.



## THE HERITAGE STRAINERS RANGE - COPPER PLATED

Showcase your skills with this copper plated Heritage Cocktail Strainers Suite - an ideal finish for a trend conscious bartender. Let the stylish tools be a conversation starter and a chic accent in your bar.





BONZER® HERITAGE HAWTHORNE STRAINER, SILVER PLATED

PART NO. BSBQ0656 PRICE £15.20



BONZER® SPRUNG HERITAGE JULEP STRAINER, SILVER PLATED

PART NO. BSBQ0657 PRICE £13.50



BONZER® HERITAGE JULEP STRAINER, SILVER PLATED

PART NO. BSBQ0658 PRICE £12.10



BONZER® HERITAGE FINE STRAINER, SILVER PLATED

PART NO. BSBQ0659 PRICE £10.90



BONZER® HERITAGE STRAINER SET, SILVER PLATED

PART NO. BSBQ0675 PRICE £51.70



BONZER® HERITAGE HAWTHORNE STRAINER, GOLD PLATED

PART NO. BSBQ0660 PRICE £19.70



BONZER® SPRUNG HERITAGE JULEP STRAINER, GOLD PLATED

PART NO. BSBQ0661 PRICE £17.90



BONZER® HERITAGE JULEP STRAINER, GOLD PLATED

PART NO. BSBQ0662 PRICE £13.30



BONZER® HERITAGE FINE STRAINER, GOLD PLATED

PART NO. BSBQ0663 PRICE £11.20



BONZER® HERITAGE STRAINER SET, GOLD PLATED

PART NO. BSBQ0676 PRICE £62.10



BONZER® HERITAGE HAWTHORNE STRAINER, COPPER PLATED

PART NO. BSBQ0664 PRICE £15.20



BONZER® SPRUNG HERITAGE JULEP STRAINER, COPPER PLATED

PART NO. BSBQ0665 PRICE £13.50



BONZER® HERITAGE JULEP STRAINER, COPPER PLATED

PART NO. BSBQ0666 PRICE £12.10



BONZER® HERITAGE FINE STRAINER, COPPER PLATED

PART NO. BSBQ0667 PRICE £10.90



BONZER® HERITAGE STRAINER SET, COPPER PLATED

PART NO. BSBQ0677 PRICE £51.70



# CLASSIC RANGE 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 SPRUNG JULEP 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 bartender 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® SPRUNG JULEP 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
- ✓ Tapered shape

S/S

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



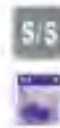
### MONA LISA COCKTAIL SHAKER

The Mona Lisa cocktail shaker offers practicality and an Art Deco styling that suits the style of the cocktails it can make. This 3 piece shaker is a good choice for the casual cocktail maker.

PART NO.  
BSBQ0153

PRICE  
£8.76

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

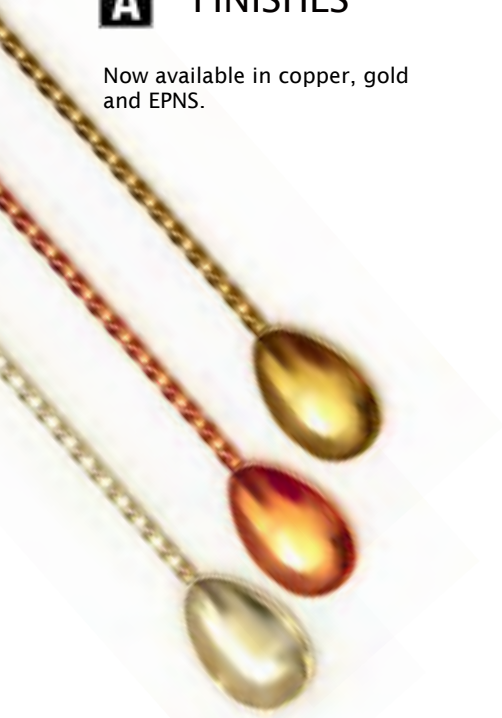




# COCKTAIL SPOONS & MUDDLERS

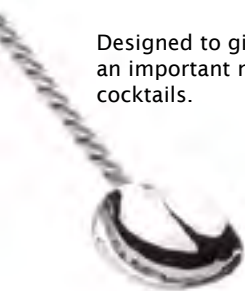
## A FINISHES

Now available in copper, gold and EPNS.



## B 5 ML SPOON

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



## C DISC MUDDLER

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



### BONZER® BAR MIXING SPOON











The original professionals choice. A favourite in all styles of bartending, 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.






### 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.

PART NO.	FINISH	PRICE
BSBQ0251	Stainless Steel	£6.21
BSBQ0668	Silver Plated	£8.00
BSBQ0669	Gold Plated	£11.00
BSBQ0670	Copper Plated	£11.00

-   ✓ Sugar cube crushing disc
-   ✓ 5ml capacity spoon
-   ✓ L250mm
-   ✓ Stainless steel
-   ✓ Available in a number of finishes

PART NO.	PRICE
BSBQ0621	£15.93

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



**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 / STAINLESS STEEL MUDDLER**

Textured acetal and stainless steel muddler offering the best of both - integrity of plastic 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.



**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. BSBQ0685 PRICE £25.65



- ✓ Stainless steel
- ✓ 3 Bonzer® grooves
- ✓ Textured acetal
- ✓ 290g

PART NO. BSBQ0622 PRICE £25.65



- ✓ Stainless steel disc
- ✓ 3 Bonzer® grooves
- ✓ Beech and Stainless steel
- ✓ 260g



## COCKTAIL SPOONS & MUDDLERS



### BONZER® 10" STAINLESS STEEL MUDDLER

A muddler for life. Indestructible stainless steel muddler. Thanks to its extra weight crushing ice has never been easier. Developed with considerations of improving performance and comfort of the bartender. Can be bespoke branded depending on your needs.

### BONZER® LEWIS BAG KIT

Strong and durable natural twill cotton canvas bag used to conveniently and securely crush ice. The bag, measuring H330mm x W200mm, can fit a good portion of ice. The set includes the Bonzer® Stainless Steel Muddler. An effective ice crusher thanks to its indestructible properties and heavy weight. Bag and muddler are available for branding.

### MUDDLER, S/S -BLACK SERRATED END

Basic two piece 8" serrated muddler. Fits neatly in hand allowing the user to muddle with ease.

PART NO. BSBQ0620  
PRICE £21.33



- ✓ 304 Stainless steel
- ✓ 3 Bonzer® grooves
- ✓ 340g



PART NO.	PRODUCT	PRICE
BSBQ0683	Lewis Bag Only	£4.00
BSBQ0684	Lewis Bag and Muddler	£25.33



- ✓ Bag dimensions H330mm x W200mm
- ✓ Durable twill canvas
- ✓ Bonzer® 10" Stainless Steel Muddler



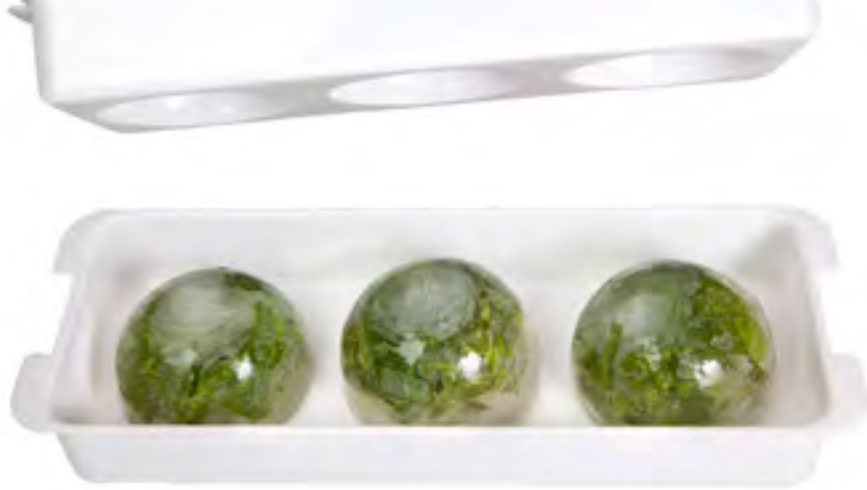
PART NO. BSBQ0016  
PRICE £7.50



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



## ICE MOULDS



### ICEBALL MOULDS

Prepare refreshingly chilled and creative drinks with the spherical ice cubes. Keep them plain or give them a personal touch with flavours or colours. Fill them with fruit, flowers, or spices.

PART NO.  
BSBQ0618

PRICE  
£6.73

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





## BONZER® COCKTAIL KITS



**BONZER®**

## GET IN THE MIX WITH THE PROFESSIONALS' KIT

Also available for branding. Please enquire.







### BONZER® CLASSIC COCKTAIL KIT

The Bonzer® cocktail kit comprises of all the essential tools required to make the majority of classic cocktails, as recommended by professional barmen.



### BONZER® PREMIUM COCKTAIL KIT

This pack contains the standard Bonzer® items with the addition of the Citrus Press, 11 items in total.



### BONZER® DELUXE COCKTAIL KIT

This pack contains the standard Bonzer® items with the addition of the Half Half Muddler instead of the standard muddler, 10 items in total.

PART NO.	PRICE
BSBQ0601	£46.56
✓	25 / 50 Jigger
✓	Spill-Stop Pourer x 3
✓	Muddler
✓	Boston Can
✓	Boston Glass
✓	Bonzer® Mixing Spoon
✓	Bonzer® Hawthorne Strainer
✓	Julep Strainer
✓	Fine Bar Strainer
✓	Canvas storage bag

PART NO.	PRICE
BSBQ0624	£65.66
✓	25 / 50 Jigger
✓	Spill-Stop Pourer x 3
✓	Muddler
✓	Boston Can
✓	Boston Glass
✓	Bonzer® Mixing Spoon
✓	Bonzer® Hawthorne Strainer
✓	Julep Strainer
✓	Fine Bar Strainer
✓	Citrus Press
✓	Canvas storage bag

PART NO.	PRICE
BSBQ0626	£65.89
✓	25 / 50 Jigger
✓	Spill-Stop Pourer x 3
✓	Bonzer® Half Half Muddler
✓	Boston Can
✓	Boston Glass
✓	Bonzer® Mixing Spoon
✓	Bonzer® Hawthorne Strainer
✓	Julep Strainer
✓	Fine Bar Strainer
✓	Canvas storage bag



### BONZER® ELITE COCKTAIL KIT

This pack contains the standard Bonzer® items, 13 items in total, including the new Bonzer® Half Half Muddler, a Bar Top Cutting Board, Citrus Press & Bar Blade with cork lever.



### BONZER® HERITAGE COCKTAIL KIT

This pack contains cocktail strainers from the newest Bonzer® Heritage Range as well as the Half Half Muddler plus other standard cocktail tools, 10 items in total.

PART NO.	PRICE
BSBQ0627	£96.69
✓	25 / 50 Jigger
✓	Spill-Stop Pourer x 3
✓	Bonzer® Half Half Muddler
✓	Boston Can
✓	Boston Glass
✓	Bonzer® Mixing Spoon
✓	Bonzer® Hawthorne Strainer
✓	Julep Strainer
✓	Fine Bar Strainer
✓	Citrus Press
✓	Cutting Board
✓	Bar Blade
✓	Canvas storage bag

PART NO.	PRICE
BSBQ0686	£72.15
✓	25 / 50 Jigger
✓	Spill-Stop Pourer x 3
✓	Bonzer® Half Half Muddler
✓	Boston Can
✓	Boston Glass
✓	Bonzer® Mixing Spoon
✓	Bonzer® Heritage Hawthorne Strainer
✓	Bonzer® Heritage Julep Strainer
✓	Bonzer® Heritage Fine Bar Strainer
✓	Canvas storage bag

# 6 INFUSION



PLEASE SEE PAGE 12 FOR MORE INFORMATION ON KISAG HOTWHIP.



## KISAG HOTWHIP

Originally designed to create fresh soups and sauces but it has another use! The Hotwhip is ideally suited to making homemade syrups for cocktails. The Hotwhip has a rotating paddle and heating element which replaces the need to stand over a sauce pan stirring away until you reach the desired consistency. It can continuously run for up to 3 hours and has a heat range of 40 to 90 degrees C in 5 degree increments. Additional ingredients can be added through the centre of the jug whilst mixture is in rotation.

PART NO.  
FPMX0371

PRICE  
£1023.97



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

## SODA SPLASH

The Soda Splash is a new innovation that uses CO<sub>2</sub> chargers to carbonate water, fruit juices, alcohols etc. You can turn tap water into carbonated water in a matter of minutes.

Unlike in other systems, with Soda Splash all the ingredients are poured directly into the bottle and become well carbonated having an advantage over other systems where only water is fizzed up and then mixed with syrups etc. in an extra glass. With less CO<sub>2</sub> (a standard 8g CO<sub>2</sub> cartridge) we achieve a much better carbonation because none is lost by stirring or mixing.

PART NO.  
BSBQ0605

PRICE  
£40.00



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



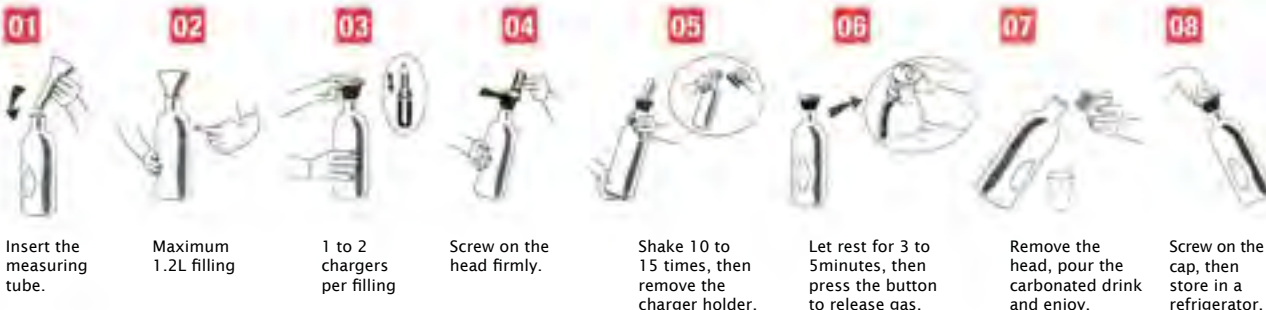
## WHIPPER CHARGERS

For whippers and Soda Splash. Each charger contains 8g of CO<sub>2</sub>.

PART NO.  
FPTH0150

PRICE  
£3.48

- ✓ Box of 10





# 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

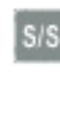
- ✓ Cast aluminium
- ✓ Food-safe coating
- ✓ Fin construction press bowl for improved vitamin extraction
- ✓ Pip and pulp free juice



## 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

## 6 POURERS



### BONZER® MEDIUM SLOW TAPOR POURER

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

PART NO. PRFR0031  
PRICE £10.29



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



### BONZER® TAPERED FREEFLOW

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

PART NO. PRFR0062  
PRICE £10.29



- ✓ Pack of 12
- ✓ Stainless Steel
- ✓ Medium speed
- ✓ Polycork



### SPILL-STOP TAPERED FREEFLOW

Well known medium tapor pour spout for speed pouring.

PART NO. PRFR0066  
PRICE £17.39

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



### SPILL-STOP JETFLOW POURER

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

PART NO. PRFR0065  
PRICE £17.39

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



### 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. BSBQ0424  
PRICE £25.74

- ✓ Black acrylic
- ✓ Pack of 50



### FREEFLOW POURER

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

PART NO. PRFR0053  
PRFR0054  
TYPE Chrome  
Clear  
PRICE £7.50  
£7.50

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

## MEASURE POURERS



Ball bearing measure pourer, once tipped upside down the ball drops into place and measures out the indicated measure. Stops automatically after dispensing. To reset stand the bottle back on its base

- ✓ 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

## 6 SPIRIT MEASURES

### 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.

A



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



### BONZER® JIGGER

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

B



- ✓ Hospital grade stainless steel
- ✓ Lifetime guarantee
- ✓ 3 Rings
- ✓ Not 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.

C



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

### BONZER® ROTAMEASURE

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

D



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

## A BONZER® SPIRIT THIMBLE MEASURES



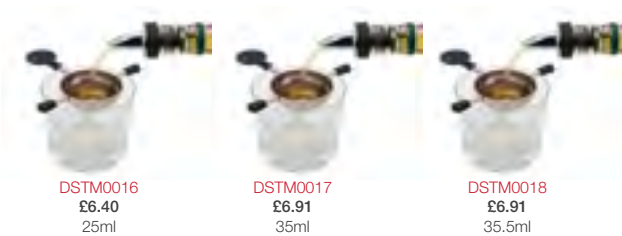
## B BONZER® SPIRIT THIMBLE MEASURES - JIGGERS



## C BONZER® WINE MEASURES



## D BONZER® ROTAMEASURE



# 6 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

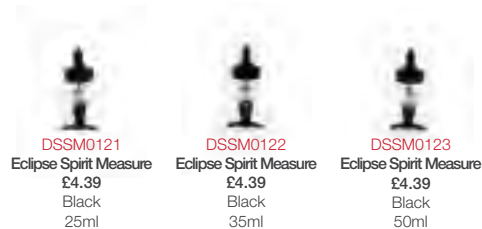


## BONZER® ECLIPSE SPIRIT MEASURE

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.



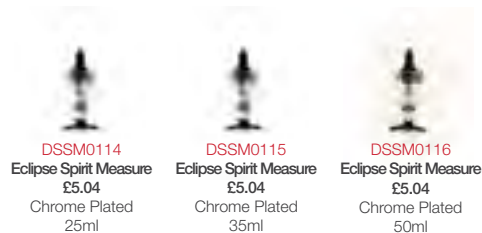
- ✓ Chrome plated
- ✓ Tri-Arm design
- ✓ Push Up function
- ✓ Made in UK
- ✓ Centilitres



**DSSM0121**  
Eclipse Spirit Measure  
£4.39  
Black  
25ml

**DSSM0122**  
Eclipse Spirit Measure  
£4.39  
Black  
35ml

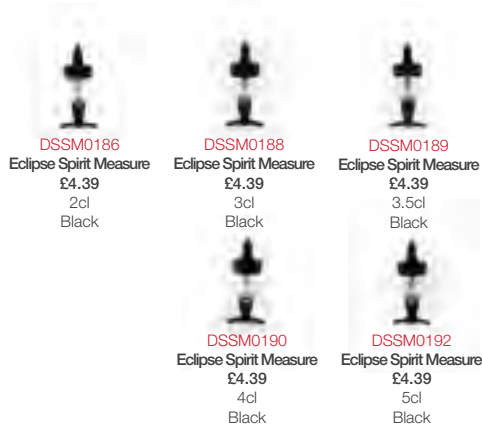
**DSSM0123**  
Eclipse Spirit Measure  
£4.39  
Black  
50ml



**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



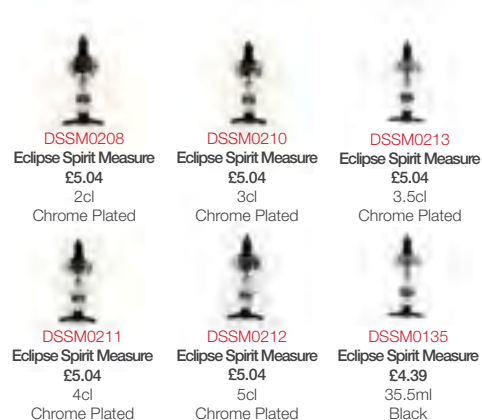
**DSSM0186**  
Eclipse Spirit Measure  
£4.39  
2cl  
Black

**DSSM0188**  
Eclipse Spirit Measure  
£4.39  
3cl  
Black

**DSSM0189**  
Eclipse Spirit Measure  
£4.39  
3.5cl  
Black

**DSSM0190**  
Eclipse Spirit Measure  
£4.39  
4cl  
Black

**DSSM0192**  
Eclipse Spirit Measure  
£4.39  
5cl  
Black



**DSSM0208**  
Eclipse Spirit Measure  
£5.04  
2cl  
Chrome Plated

**DSSM0210**  
Eclipse Spirit Measure  
£5.04  
3cl  
Chrome Plated

**DSSM0213**  
Eclipse Spirit Measure  
£5.04  
3.5cl  
Chrome Plated

**DSSM0211**  
Eclipse Spirit Measure  
£5.04  
4cl  
Chrome Plated

**DSSM0212**  
Eclipse Spirit Measure  
£5.04  
5cl  
Chrome Plated

**DSSM0135**  
Eclipse Spirit Measure  
£4.39  
35.5ml  
Black



# 6 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



# 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



\*Enquire for different colour options.



## 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  
£13.90  
4 compartment  
4 x 1.5 Pint



**FDCY0026**  
Condiment Holder  
£16.70  
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  
£3.15  
1 US Qt  
Green



FDSQ0012  
Store'n'Pour  
£3.15  
1 US Qt  
Orange



FDSQ0013  
Store'n'Pour  
£3.15  
1 US Qt  
Red



FDSQ0014  
Store'n'Pour  
£3.15  
1 US Qt  
White



FDSQ0015  
Store'n'Pour  
£3.15  
1 US Qt  
Yellow



FDSQ0016  
Store'n'Pour  
£3.15  
1 US Qt  
Brown

## 1/2 GALLON STORE N' POUR

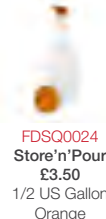
Industry standard Store n' Pour containers are ideal for storing fruit juices and cocktail mixtures. They fit neatly into speed rails for quick service.



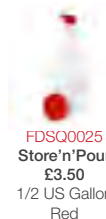
- ✓ Non-slip bottle neck
- ✓ Smooth flow
- ✓ Easily taken apart for cleaning
- ✓ 6 colours for quick reference
- ✓ Dishwasher safe



FDSQ0023  
Store'n'Pour  
£3.50  
1/2 US Gallon  
Green



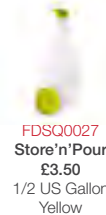
FDSQ0024  
Store'n'Pour  
£3.50  
1/2 US Gallon  
Orange



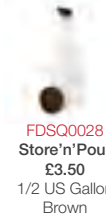
FDSQ0025  
Store'n'Pour  
£3.50  
1/2 US Gallon  
Red



FDSQ0026  
Store'n'Pour  
£3.50  
1/2 US Gallon  
White



FDSQ0027  
Store'n'Pour  
£3.50  
1/2 US Gallon  
Yellow



FDSQ0028  
Store'n'Pour  
£3.50  
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  
£15.86  
5 Bottle Single  
L540mm



BSBQ0406  
Speed rack  
£24.20  
8 Bottle Single  
L791mm



BSBQ0405  
Speed rack  
£31.12  
10 Bottle Single  
L1048mm



BSBQ0408  
Speed rack  
£30.89  
10 Bottle Double  
L537mm



BSBQ0407  
Speed rack  
£47.25  
16 Bottle Double  
L794mm



BSBQ0409  
Speed rack  
£47.25  
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



### 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.  
BSBQ0625

PRICE  
£1.89



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



### 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



### 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



### 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



### 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  
£15.00

- ✓ L215mm



### BAR CADDY

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

PART NO. BSBQ0274 PRICE £4.85



- ✓ Plastic
- ✓ Black



### 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 £4.95

- ✓ 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 £7.60

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

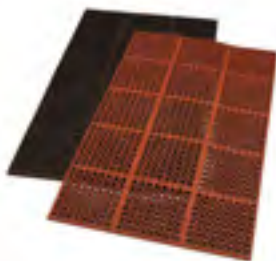


### GLASS MAT

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

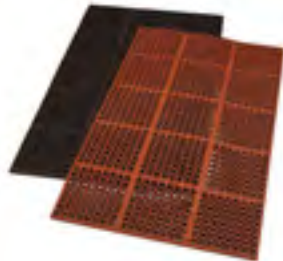


### GENERAL PURPOSE MAT

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.

PART NO. BSCW0058 PRICE £5.81



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



### PULLTAP® PULLPARROT CORKSCREW

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

PART NO. BSCW0114 PRICE £5.81



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



### PULLTAP® PULLPARROT CORKSCREW

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

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.

PART NO. BSCW0052 PRICE £6.99



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



### BLACK PIROUETTE CORKSCREW

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

PART NO. BSCW0077 PRICE £8.15



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



### WHITE PIROUETTE CORKSCREW

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

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 £1.80

✓ 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

✓ Prevents 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**  
**£12.21**  
 Clear Acrylic  
 Ø190 x H260mm



**BSBQ0471**  
**Pulltex® Ice Bucket**  
**£12.21**  
 Orange Acrylic  
 Ø190 x H260mm



**BSBQ0473**  
**Pulltex® Ice Bucket**  
**£12.21**  
 Red Acrylic  
 Ø190 x H260mm



**BSBQ0474**  
**Pulltex® Ice Bucket**  
**£12.21**  
 Blue Acrylic  
 Ø190 x H260mm



**BSBQ0475**  
**Pulltex® Ice Bucket**  
**£12.21**  
 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**  
 £32.21



- ✓ 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 £9.75



- ✓ 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 £5.75



- ✓ Clear acrylic
- ✓ Ø170 x H235mm

PART NO. BSBQ0198 PRICE £6.25



- ✓ Clear acrylic
- ✓ Ø198 x H281mm

PART NO. BSBQ0199 PRICE £26.00



- ✓ 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



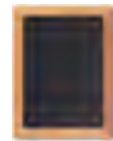
### CHALK BOARD

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

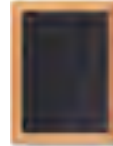
For best results use Rainbow chalk markers.



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



**BSBD0006**  
Chalk Board  
£24.35  
Oak  
W450 x H600mm



**BSBD0007**  
Chalk Board  
£35.10  
Oak  
W900 x H600mm



### 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.



**BSBD0009**  
Chalk Markers  
£20.26  
Mixed Colours  
Regular



**BSBD0011**  
Chalk Markers  
£14.25  
White  
Regular



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



**BSBD0010**  
Chalk Markers  
£14.25  
Mixed Colours  
Small

**BONZER**

**7**

**POP**

**BONZER**

www.bonzer.com  
800-441-2222  
Fax: 408-441-1100



**BONZER**

www.bonzer.com  
Email: sales@bonzer.com  
Tel: +44 (0) 1454 7077 000

BONZER

BONZER



## BESPOKE BRANDING & PRODUCT DESIGN

Our point of purchase department embarks on an exciting time in 2015 with new tools, machines and skills to offer you. With many years experience in the point of purchase sector we are here to help with any creative challenges you may have.

We have pride in everything we do - the quality of our Design and Manufacture with a family business 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. For more information please enquire.

**PREMIUM MERCHANDISING, BRAND DEVELOPMENT, CREATIVE CONCEPTS THROUGH TO MANUFACTURED PRODUCT, UNIQUE DESIGN, BRANDED AND NON BRANDED CHALLENGES, INDIVIDUAL PRODUCTS AND PRODUCT RANGE PARTNERSHIPS, PROMOTIONAL PRODUCT, ENGINEERING, BESPOKE & TAILORED, SUPPLY CHAIN MANAGEMENT, GLOBAL SOURCING AND PROCUREMENT, DELIVERING QUALITY RESULTS ON TIME AND TO BUDGET.**



### WHO WE HAVE WORKED WITH:

**REYKA**<sup>®</sup>  
VODKA



UNITED KINGDOM  
**WILLIAM GRANT & SONS**  
INDEPENDENT FAMILY DISTILLERS SINCE 1887





## METALS

- ✓ Stamping
- ✓ Laser Etching
- ✓ Laser Engraving
- ✓ Laser Cutting
- ✓ Pad Printing
- ✓ Sign Writing
- ✓ Engraving
- ✓ Plating & Electroplating
- ✓ Powder Coating
- ✓ Impact Branding
- ✓ Sand Blasting
- ✓ Spinning & Turning
- ✓ Injection Moulding
- ✓ Decal



## PLASTICS

- ✓ Injection Moulding
- ✓ Laser Etching
- ✓ Hot Foiling
- ✓ Printing
- ✓ Decal



## WOOD

- ✓ Laser Etching
- ✓ Heat Branding
- ✓ Turning
- ✓ Printing



## GLASS

- ✓ Laser Etching
- ✓ Laser Engraving
- ✓ Engraving
- ✓ Sand Blasting
- ✓ Printing
- ✓ Decal

**BONZER**



**INDEX  
& SPARES**

# 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*





8

# CAN OPENER SPARES



- |   |          |                               |    |          |                              |
|---|----------|-------------------------------|----|----------|------------------------------|
| 1 | CRBZ0070 | Plain Base De Luxe            | 10 | CRBZ0122 | Ribbed Insert                |
| 2 | CRBZ0146 | Clamp attachment              | 11 | CRBZ0336 | EZ-40 Green Canmaster Collar |
| 3 | CRBZ0357 | S/S Canmaster Spring          | 12 | CRBZ0291 | Yellow EZ20 Moulded Collar   |
| 4 | CRBZ0391 | Classic (R) Spring Anodized   | 13 | CRBZ0392 | Classic (R) Moulded Collar   |
| 5 | CRBZ0241 | Spring                        | 14 | CRBZ0236 | Titan Moulded Collar         |
| 6 | CRBZ0380 | EZ-60 Handle Assembly         |    |          |                              |
| 7 | CRBZ0379 | EZ-20 Handle Assembly         |    |          |                              |
| 8 | CRBZ0378 | EZ-40 Handle Assembly         |    |          |                              |
| 9 | CRBZ0289 | EZ-60 Blue Moulded Collar NSF |    |          |                              |



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<b>16</b>	CRBZ0355	EZ-20 Stainless Steel Spring	<b>25</b>	CRBZ0242	Screw With O Ring
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<b>20</b>	CRBZ0415	Classic R Handle Assembly	<b>29</b>	CRBZ0405	EZ-20 Trigger
<b>21</b>	CRBZ0056	S/S Can Opener Blade	<b>30</b>	CRBZ0219	EZ-40 Trigger
<b>22</b>	CRBZ0176	Platform Set	<b>31</b>	CRBZ0249	Titan, EZ-60 Trigger
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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)  
+44 (0) 1825 765511 (International)

Fax: +44 (0) 1825 767173

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