

**STANDARDS
ARE ALWAYS MET**



**VISION
DISTRIBUTION**
BUY IT AT LESSER PRICES.



TRANSPORT

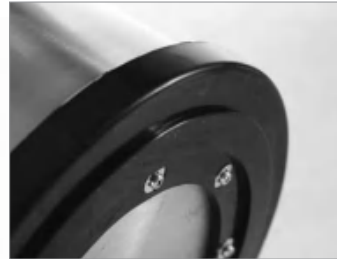


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BUY IT AT LESSER PRICES



with faucet , W/O silicone ring



-Silicone gasket



-Foaming insulation



with faucet , with silicone ring

INSULATION BARREL

w/o faucet, without silicone ring



| code | capacity | CBM | mm |
|--------|----------|-------|-------------|
| 250201 | 10L | 0.038 | φ 300xH170 |
| 250202 | 15L | 0.047 | φ 300xH230 |
| 250203 | 20L | 0.058 | φ 300xH310 |
| 250204 | 25L | 0.069 | φ 300xH380 |
| 250205 | 30L | 0.079 | φ 300xH450 |
| 250206 | 35L | 0.089 | φ 300xH520 |
| 250207 | 50L | 0.12 | φ 450xH330 |
| 250209 | 60L | 0.14 | φ 450xH400 |
| 250210 | 80L | 0.16 | φ 500xH420 |
| | 100L | 0.191 | φ 500x H520 |

INSULATION BARREL

w/o faucet, without silicone ring



| code | capacity | CBM | mm |
|---------|----------|-------|-------------|
| 250201B | 10L | 0.038 | φ 300xH170 |
| 250202B | 15L | 0.047 | φ 300xH230 |
| 250203B | 20L | 0.058 | φ 300xH310 |
| 250204B | 25L | 0.069 | φ 300xH380 |
| 250205B | 30L | 0.079 | φ 300xH450 |
| 250206B | 35L | 0.089 | φ 300xH520 |
| 250207B | 50L | 0.12 | φ 450xH330 |
| 250208B | 60L | 0.14 | φ 450xH400 |
| 250209B | 80L | 0.16 | φ 500xH420 |
| 250210B | 100L | 0.191 | φ 500x H520 |

BUY IT AT LESSER PRICES



W/O faucet, W/O silicone ring



-Steam outlet



-Handle and button



- Made of stainless steel, internal is S/S 443 (21CT), external is S/S 201, middle is foaming materials
- The thickness is 0.8mm
- Keep warm for 8hours, keep cold for 4-5hours
- Double walls with special foam insulation
- With or without faucet
- 4 or 6 buttons to fasten the cover and the barrel
- With stainless steel handles and steam outlet
- Resistant silicone gasket
- Ergonomic handles

INSULATION BARREL

w/o faucet, without silicone ring



| code | capacity | CBM | mm |
|--------|----------|-------|-------------|
| 250101 | 10L | 0.038 | φ 300xH170 |
| 250102 | 15L | 0.047 | φ 300xH230 |
| 250103 | 20L | 0.058 | φ 300xH310 |
| 250104 | 25L | 0.069 | φ 300xH380 |
| 250105 | 30L | 0.079 | φ 300xH450 |
| 250106 | 35L | 0.089 | φ 300xH520 |
| 250107 | 50L | 0.121 | φ 450xH330 |
| 250108 | 60L | 0.14 | φ 450xH400 |
| 250109 | 80L | 0.16 | φ 500xH420 |
| 250110 | 100L | 0.191 | φ 500x H520 |

INSULATION BARREL

w/o faucet, without silicone ring



| code | capacity | CBM | mm |
|---------|----------|-------|-------------|
| 250101B | 10L | 0.038 | φ 300xH170 |
| 250102B | 15L | 0.047 | φ 300xH230 |
| 250103B | 20L | 0.058 | φ 300xH310 |
| 250104B | 25L | 0.069 | φ 300xH380 |
| 250105B | 30L | 0.079 | φ 300xH450 |
| 250106B | 35L | 0.089 | φ 300xH520 |
| 250107B | 50L | 0.121 | φ 450xH330 |
| 250108B | 60L | 0.14 | φ 450xH400 |
| 250109B | 80L | 0.16 | φ 500xH420 |
| 250110B | 100L | 0.191 | φ 500x H520 |



Food Service

Food service items in different shapes and sizes to keep/serve Food for all occasions.

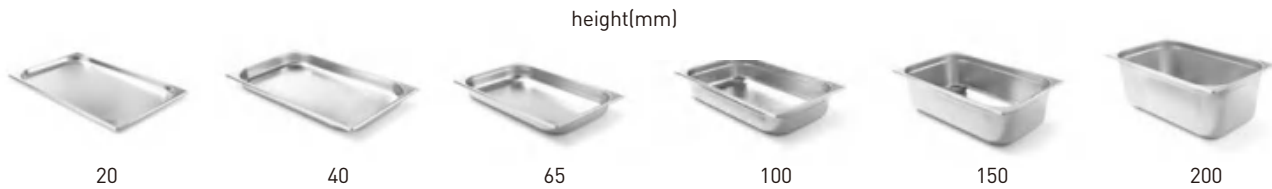
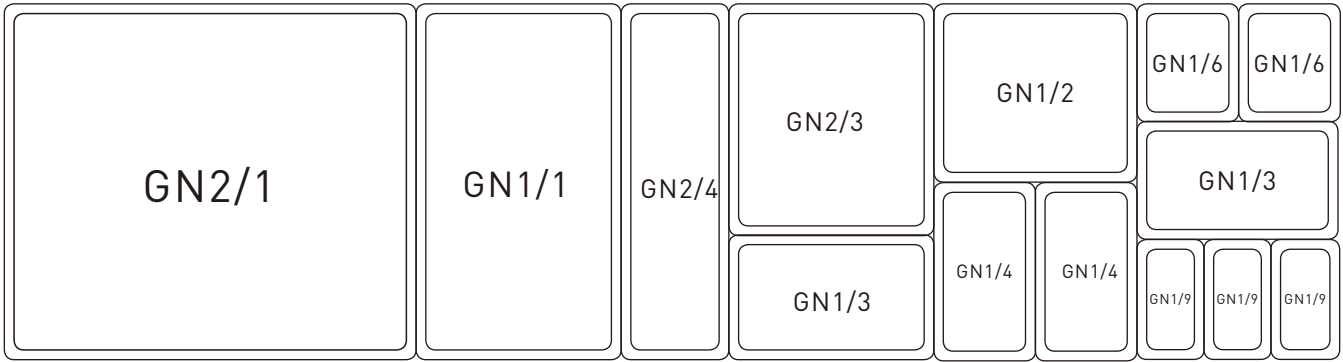


POTS, PANS &
GN CONTAINERS



GASTRONORM CONTAINERS

A fully comprehensive range of sizes and depths and all offer excellent finish and polishing



2/1 STANDARD GN PAN

-size:650x530mm

6 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440101 | 5.5L | 0.025 | 20 |
| 440102 | 12L | 0.040 | 40 |
| 440104 | 21L | 0.050 | 65 |
| 440105 | 30.5L | 0.094 | 100 |
| 440106 | 50L | 0.112 | 150 |
| 440107 | 62L | 0.129 | 200 |



1/1 STANDARD GN PAN

-size:530x325mm

6 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440201 | 2.5L | 0.025 | 20 |
| 440202 | 5L | 0.040 | 40 |
| 440204 | 21L | 0.050 | 65 |
| 440205 | 30.5L | 0.094 | 100 |
| 440206 | 50L | 0.112 | 150 |
| 440207 | 62L | 0.129 | 200 |

GASTRONORM CONTAINERS EUROPEAN STYLE



2/3



2/3 STANDARD GN PAN

-size:353x325mm 12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440301 | 1.5 | 0.018 | 20 |
| 440302 | 3 | 0.028 | 40 |
| 440303 | 5.5 | 0.036 | 65 |
| 440304 | 9 | 0.066 | 100 |
| 440305 | 13 | 0.079 | 150 |
| 440306 | 18 | 0.092 | 200 |

1/2



1/2 STANDARD GN PAN

-size:325x265mm 12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440401 | 1.0 | 0.014 | 20 |
| 440402 | 2.0 | 0.022 | 40 |
| 440403 | 4.0 | 0.028 | 65 |
| 440404 | 6.5 | 0.052 | 100 |
| 440405 | 9.5 | 0.062 | 150 |
| 440406 | 12.5 | 0.072 | 200 |

2/4



2/4 STANDARD GN PAN

-size:530x162mm 12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440501 | 1.2 | 0.032 | 20 |
| 440502 | 2.5 | 0.022 | 40 |
| 440503 | 4.0 | 0.028 | 65 |
| 440504 | 5.8 | 0.052 | 100 |
| 440505 | 8.6 | 0.060 | 150 |

1/3



1/3 STANDARD GN PAN

-size:325x176mm 18 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440601 | 0.8 | 0.014 | 20 |
| 440602 | 1.5 | 0.022 | 40 |
| 440603 | 2.5 | 0.028 | 65 |
| 440604 | 4.0 | 0.052 | 100 |
| 440605 | 5.7 | 0.062 | 150 |
| 440606 | 7.8 | 0.072 | 200 |

1/4



1/4 STANDARD GN PAN

-size:265x162mm 24 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440701 | 0.6 | 0.014 | 20 |
| 440702 | 1.2 | 0.022 | 40 |
| 440703 | 1.8 | 0.028 | 65 |
| 440704 | 2.8 | 0.052 | 100 |
| 440705 | 4.0 | 0.062 | 150 |
| 440706 | 5.5 | 0.072 | 200 |

1/6



1/6 STANDARD GN PAN

-size:325x265mm 12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440801 | 1.0 | 0.028 | 20 |
| 440802 | 1.6 | 0.052 | 40 |
| 440803 | 2.4 | 0.062 | 65 |
| 440804 | 3.4 | 0.072 | 100 |

1/9



1/9 STANDARD GN PAN

-size:325x265mm 12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 440901 | 0.6 | 0.028 | 65 |
| 440902 | 1.0 | 0.052 | 100 |
| 440903 | 2.0 | 0.062 | 150 |





STANDARD GN COVER

| code | pcs/ctn | CBM | size |
|--------|---------|-------|------|
| 441001 | 6 | 0.058 | 2/1 |
| 441002 | 6 | 0.030 | 1/1 |
| 441003 | 6 | 0.041 | 2/3 |
| 441004 | 12 | 0.032 | 1/2 |
| 441005 | 12 | 0.032 | 2/4 |
| 441006 | 18 | 0.032 | 1/3 |
| 441007 | 24 | 0.032 | 1/4 |
| 441008 | 36 | 0.032 | 1/6 |
| 441009 | 48 | 0.029 | 1/9 |

NOTCHED GN COVER

| code | pcs/ctn | CBM | size |
|--------|---------|-------|------|
| 441101 | 6 | 0.058 | 2/1 |
| 441102 | 6 | 0.030 | 1/1 |
| 441103 | 6 | 0.041 | 2/3 |
| 441104 | 12 | 0.032 | 1/2 |
| 441105 | 12 | 0.032 | 2/4 |
| 441106 | 18 | 0.032 | 1/3 |
| 441107 | 24 | 0.032 | 1/4 |
| 441108 | 36 | 0.032 | 1/6 |
| 441109 | 48 | 0.029 | 1/9 |

GN LID WITH SILICONE RIM

| code | pcs/ctn | CBM | size |
|--------|---------|------|------|
| 445001 | 6 | 0.03 | 1/1 |
| 445002 | 6 | 0.04 | 2/3 |
| 445003 | 6 | 0.03 | 1/2 |
| 445004 | 18 | 0.03 | 1/3 |
| 445005 | 24 | 0.03 | 1/4 |
| 445006 | 36 | 0.03 | 1/6 |



2/3 GN PAN WITH HANDLES

-size:530x325mm 6 pcs/ctn

| code | capacity | CBM | depth |
|--------|----------|-------|-------|
| 448001 | 14 | 0.039 | 100 |
| 448002 | 21 | 0.050 | 150 |
| 448003 | 28 | 0.064 | 200 |



2/3 GN PAN WITH HANDLES

-size:353x325mm 6 pcs/ctn

| code | capacity | CBM | depth |
|--------|----------|-------|-------|
| 448101 | 9 | 0.066 | 100 |
| 448102 | 13 | 0.079 | 150 |
| 448103 | 18 | 0.092 | 200 |



1/2 GN PAN WITH HANDLES

-size:325x265mm 6 pcs/ctn

| code | capacity | CBM | depth |
|--------|----------|-------|-------|
| 448201 | 6.5 | 0.052 | 100 |
| 448202 | 9.5 | 0.062 | 150 |
| 448203 | 12.5 | 0.072 | 200 |



1/3 GN PAN WITH HANDLES

size:325x176mm 18 pcs/ctn

| code | pcs/ctn | CBM | depth |
|--------|---------|-------|-------|
| 448301 | 9 | 0.066 | 100 |
| 448302 | 13 | 0.079 | 150 |
| 448303 | 18 | 0.092 | 200 |



GN COVER WITH CUTOUT

-for the handles

| code | pcs/ctn | CBM | size |
|--------|---------|------|------|
| 441201 | 6 | 0.03 | 1/1 |
| 441202 | 6 | 0.04 | 2/3 |
| 441203 | 12 | 0.03 | 1/2 |
| 441204 | 18 | 0.03 | 1/3 |





POTS, PANS &
GN CONTAINERS

height(mm)



1/1

1/1 STANDARD GN PAN

-size:530x325mm

6 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443101 | 2.5L | 0.009 | 20 |
| 443102 | 5L | 0.017 | 40 |
| 443103 | 9L | 0.021 | 65 |
| 443104 | 14.0L | 0.039 | 100 |
| 443105 | 21.0L | 0.050 | 150 |
| 443106 | 28.0L | 0.064 | 200 |



1/2

1/2 STANDARD GN PAN

-size:325x265mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443301 | 1.0L | 0.014 | 20 |
| 443302 | 2.0L | 0.022 | 40 |
| 443303 | 4.0L | 0.028 | 65 |
| 443304 | 6.5L | 0.052 | 100 |
| 443305 | 9.5L | 0.062 | 150 |
| 443306 | 12.5L | 0.072 | 200 |



1/3 STANDARD GN PAN

-size:325x176mm

18 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443601 | 0.8 | 0.014 | 20 |
| 443602 | 1.5 | 0.022 | 40 |
| 443603 | 2.5 | 0.028 | 65 |
| 443604 | 4.0 | 0.052 | 100 |
| 443605 | 5.7 | 0.062 | 150 |
| 443606 | 7.8 | 0.072 | 200 |



1/4 STANDARD GN PAN

-size:265x162mm

24 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443501 | 0.6 | 0.014 | 20 |
| 443502 | 1.2 | 0.022 | 40 |
| 443503 | 1.8 | 0.028 | 65 |
| 443504 | 2.8 | 0.052 | 100 |
| 443505 | 4.0 | 0.062 | 150 |
| 443506 | 5.5 | 0.072 | 200 |



1/6 STANDARD GN PAN

-size:176x162mm

36 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443701 | 1.0 | 0.028 | 65 |
| 443702 | 1.6 | 0.052 | 100 |
| 443703 | 2.4 | 0.062 | 150 |
| 443704 | 3.4 | 0.072 | 200 |



1/9 STANDARD GN PAN

-size:176x108mm

48 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443801 | 0.6 | 0.028 | 65 |
| 443802 | 1.0 | 0.052 | 100 |
| 443803 | 1.6 | 0.062 | 150 |



2/3 STANDARD GN PAN

-size:353x325mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443201 | 1.5 | 0.018 | 20 |
| 443202 | 3.0 | 0.028 | 40 |
| 443203 | 5.5 | 0.036 | 65 |
| 443204 | 9.0 | 0.066 | 100 |
| 443205 | 13.0 | 0.079 | 150 |
| 443206 | 18.0 | 0.092 | 200 |



2/4 STANDARD GN PAN

-size:530x162mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 443401 | 2.5 | 0.032 | 40 |
| 443402 | 4.0 | 0.022 | 65 |
| 443403 | 5.8 | 0.028 | 100 |
| 443404 | 8.6 | 0.052 | 150 |



With spoon recess

NOTCHED STANDARD COVER

Option of a standard or notched cover

S.S.

| code | Pcs/Ctn | CBM | Description |
|--------|---------|-------|----------------------|
| 444901 | 6 | 0.058 | GN 2/1 Notchen Cover |
| 444902 | 6 | 0.030 | GN 1/1 Notchen Cover |
| 444903 | 12 | 0.041 | GN 2/3 Notchen Cover |
| 444904 | 12 | 0.032 | GN 1/2 Notchen Cover |
| 444905 | 12 | 0.032 | GN 2/4 Notchen Cover |
| 444906 | 18 | 0.032 | GN 1/3 Notchen Cover |
| 444907 | 24 | 0.032 | GN 1/4 Notchen Cover |
| 444908 | 36 | 0.032 | GN 1/6 Notchen Cover |
| 444909 | 48 | 0.029 | GN 1/9 Notchen Cover |



STANDARD COVER

Wide selection of gastronorm containers and covers

S.S.

| code | Pcs/Ctn | CBM | Description | |
|--------|---------|-------|--------------|-----|
| 444801 | 6 | 0.030 | GN 1/1 Cover | 1/1 |
| 444802 | 12 | 0.041 | GN 2/3 Cover | 2/3 |
| 444803 | 12 | 0.032 | GN 1/2 Cover | 1/2 |
| 444804 | 12 | 0.032 | GN 2/4 Cover | 2/4 |
| 444805 | 18 | 0.032 | GN 1/3 Cover | 1/3 |
| 444806 | 24 | 0.032 | GN 1/4 Cover | 1/4 |
| 444807 | 36 | 0.032 | GN 1/6 Cover | 1/6 |
| 444808 | 48 | 0.029 | GN 1/9 Cover | 1/9 |



STANDARD COVER

Wide selection of gastronorm containers and covers

S.S.

| code | Pcs/Ctn | CBM | Dimension | Description |
|--------|---------|-------|-----------|--------------|
| 441010 | 6 | 0.030 | 1/1 | GN 1/1 Cover |
| 441011 | 12 | 0.041 | 2/3 | GN 2/3 Cover |
| 441012 | 12 | 0.032 | 1/2 | GN 1/2 Cover |
| 441013 | 12 | 0.032 | 2/4 | GN 2/4 Cover |
| 441014 | 18 | 0.032 | 1/3 | GN 1/3 Cover |
| 441015 | 24 | 0.032 | 1/4 | GN 1/4 Cover |
| 441016 | 36 | 0.032 | 1/6 | GN 1/6 Cover |
| 441017 | 48 | 0.029 | 1/9 | GN 1/9 Cover |



STAINLESS STEEL GASTRONORM CONTAINERS US STEAM PAN With w/o Anti-jam



1/1

1/1 STANDARD GN PAN

-size:530x325mm 6 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 444101 | 2.5L | 0.009 | 20 |
| 444102 | 5.0L | 0.017 | 40 |
| 444103 | 9.0L | 0.021 | 65 |
| 444104 | 14.0L | 0.039 | 100 |
| 444105 | 21.0L | 0.050 | 150 |
| 444106 | 28.0L | 0.064 | 200 |



1/2

1/2 STANDARD GN PAN

-size:325x265mm 12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 444201 | 1.0L | 0.014 | 20 |
| 444202 | 2.0L | 0.022 | 40 |
| 444203 | 4.0L | 0.028 | 65 |
| 444204 | 6.5L | 0.052 | 100 |
| 444205 | 9.5L | 0.062 | 150 |
| 444206 | 12.5L | 0.072 | 200 |



1/3

1/3 STANDARD GN PAN

-size:325x176mm 18 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 444301 | 0.8L | 0.014 | 20 |
| 444302 | 1.5L | 0.022 | 40 |
| 444303 | 2.5L | 0.028 | 65 |
| 444304 | 4.0L | 0.052 | 100 |
| 444305 | 5.7L | 0.062 | 150 |
| 444306 | 7.8L | 0.072 | 200 |



1/4

1/4 STANDARD GN PAN

-size:265x162mm 24 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 444101 | 2.5L | 0.009 | 20 |
| 444102 | 5.0L | 0.017 | 40 |
| 444103 | 9.0L | 0.021 | 65 |
| 444104 | 14.0L | 0.039 | 100 |
| 444105 | 21.0L | 0.050 | 150 |
| 444106 | 28.0L | 0.064 | 200 |



1/6

1/6 STANDARD GN PAN

-size:176x162mm 36 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 444501 | 1.0L | 0.028 | 65 |
| 444502 | 1.6L | 0.052 | 100 |
| 444503 | 2.4L | 0.062 | 150 |
| 444504 | 3.4L | 0.072 | 200 |



1/9

1/9 STANDARD GN PAN

-size:176x108mm 48 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 444601 | 0.6L | 0.026 | 65 |
| 444602 | 1.0L | 0.047 | 100 |
| 444603 | 1.6L | 0.057 | 150 |



1/18 STANDARD GN PAN

-size:176x162mm 36 pcs/ctn

| code | CBM | mm |
|--------|-------|-----|
| 444701 | 0.012 | 80 |
| 444702 | 0.014 | 100 |
| 444703 | 0.007 | 150 |



1/6 STANDARD GN PAN WITH HAND SHANK

-size:176x162mm 36 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-------------|
| 445101 | 1.0L | 0.076 | 176x162x65 |
| 445102 | 1.6L | 0.109 | 176x162x100 |



COFFEE RESIDUE KNOCK BOX

-size:1/6 24 pcs/ctn

| code | CBM | mm |
|--------|-------|---------|
| 442101 | 0.076 | 1/6x100 |
| 442102 | 0.110 | 1/6x150 |



PERFORATED STANDARD GN PAN



1/1

PERFORATED STANDARD GN PAN

-size:530x325mm

6 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 445301 | 2.5L | 0.009 | 20 |
| 445302 | 5.0L | 0.017 | 40 |
| 445303 | 9.0L | 0.021 | 65 |
| 445304 | 14.0L | 0.039 | 100 |
| 445305 | 21.0L | 0.050 | 150 |
| 445306 | 28.0L | 0.064 | 200 |



2/3

PERFORATED STANDARD GN PAN

-size:353x325mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 445601 | 1.5L | 0.018 | 20 |
| 445602 | 3.0L | 0.028 | 40 |
| 445603 | 5.5L | 0.036 | 65 |
| 445604 | 9.0L | 0.066 | 100 |
| 445605 | 13.0L | 0.079 | 150 |
| 445606 | 18.0L | 0.092 | 200 |



1/2

PERFORATED STANDARD GN PAN

-size:353x265mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 445401 | 1.0L | 0.014 | 20 |
| 445402 | 2.0L | 0.022 | 40 |
| 445403 | 4.0L | 0.028 | 65 |
| 445404 | 6.5L | 0.052 | 100 |
| 445405 | 9.5L | 0.062 | 150 |
| 445406 | 12.5L | 0.072 | 200 |



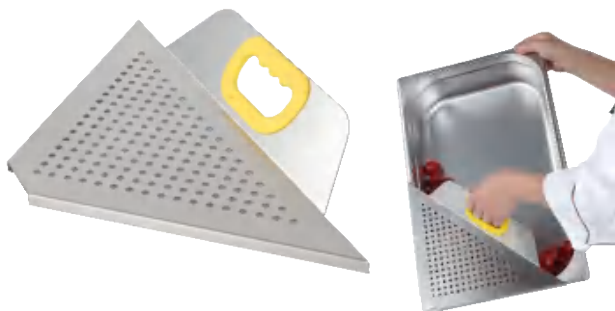
1/3

PERFORATED STANDARD GN PAN

-size:325x176mm

18 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 445501 | 0.8L | 0.062 | 20 |
| 445502 | 1.5L | 0.022 | 40 |
| 445503 | 2.5L | 0.028 | 65 |
| 445504 | 4.0L | 0.052 | 100 |
| 445505 | 5.7L | 0.062 | 150 |
| 445506 | 7.8L | 0.072 | 200 |



TRIANGLE STRAINER

| code | Pcs/Ctn | CBM | mm |
|--------|---------|-------|------------|
| 445701 | 10 | 0.008 | 230x385x60 |



PERFORATED STANDARD GN PAN

18 pcs/ctn

| code | size | CBM | mm |
|--------|-------------|-------|-------------------|
| 448701 | 473x264x15 | 0.016 | 1/1 dripping tray |
| 448702 | 298x264x15 | 0.010 | 2/3 dripping tray |
| 448703 | 264x208x15 | 0.008 | 1/2 dripping tray |
| 448704 | 279x133x150 | 0.005 | 1/3 dripping tray |





PC/PP GN PAN

VISION DISTRIBUTION

- Features good fresh keeping
- Durable construction makes no deforming, no hollowing and no cracking. Smooth interior makes
- clean up easy. withstands temperatures from -40°C to 99°C (-40°F-210°F)
- Colour: Clear, Black.



- Clear And Smooth Surface
Ensure overall view to the content and easy clean.
- Textured Bottom
Textured bottom prevents scratches and improves durability.
- Capacity Mark
Capacity indicators at the sides of pan are listed in liters. Allow easy measure and capacity control.



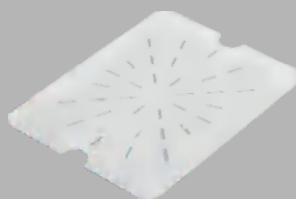
Flat Lid

Extra convenience of visibility



Notch Lid

U shape of notch lid makes it easy for ladle or spoon access



Drain Shelf

Support products and promote drainage.



PP Lid

sealed cover



1/1

1/1 PC GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 448101 | 6 | 0.145 | 24 | 530x325x65 |
| 448102 | 12 | 0.194 | 24 | 530x325x100 |
| 448103 | 18 | 0.219 | 24 | 530x325x150 |
| 448104 | 24 | 0.237 | 24 | 530x325x200 |
| 448105 | - | 0.078 | 40 | 530x325x25 |
| 448106 | - | 0.078 | 40 | 530x325x25 |
| 448107 | - | 0.025 | 40 | 465x260x14 |



1/2

1/2 PC GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 448201 | 3 | 0.102 | 40 | 326x265x65 |
| 448202 | 5 | 0.102 | 24 | 326x265x100 |
| 448203 | 8 | 0.115 | 24 | 326x265x150 |
| 448204 | 11 | 0.115 | 24 | 326x265x200 |
| 448205 | - | 0.089 | 84 | 326x265x25 |
| 448206 | - | 0.089 | 84 | 326x265x25 |
| 448207 | - | 0.011 | 20 | 260x200x14 |



1/3

1/3 PC GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 448301 | 2 | 0.067 | 36 | 325x176x65 |
| 448302 | 3 | 0.085 | 36 | 325x176x100 |
| 448303 | 5 | 0.078 | 24 | 325x176x150 |
| 448304 | 6 | 0.089 | 24 | 325x176x200 |
| 448305 | - | 0.047 | 54 | 325x176x25 |
| 448306 | - | 0.047 | 54 | 325x176x25 |
| 448307 | - | 0.023 | 80 | 260x110x14 |



1/4

1/4 PC GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 448401 | 1.5 | 0.067 | 48 | 265x162x65 |
| 448402 | 2.1 | 0.061 | 36 | 265x162x100 |
| 448403 | 3.1 | 0.078 | 32 | 265x162x150 |
| 448404 | - | 0.047 | 76 | 265x162x25 |
| 448205 | - | 0.047 | 76 | 325x176x25 |
| 448206 | - | 0.009 | 40 | 204x100x14 |



1/6

1/6 PC GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 448501 | 0.5 | 0.067 | 72 | 176x162x65 |
| 448502 | 1.1 | 0.061 | 48 | 176x162x100 |
| 448503 | 1.6 | 0.078 | 48 | 176x162x150 |
| 448504 | - | 0.047 | 140 | 176x162x25 |
| 448505 | - | 0.047 | 140 | 176x162x25 |
| 448506 | - | 0.014 | 120 | 113x100x14 |



1/9

1/9 PC GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 448601 | 0.5 | 0.047 | 72 | 176x108x65 |
| 448602 | 0.75 | 0.061 | 72 | 176x108x100 |
| 448603 | - | 0.047 | 240 | 176x108x15 |
| 448604 | - | - | - | 176x108x15 |





1/1

1/1 PP GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 803001 | 6 | 0.066 | 12 | 530x325x65 |
| 803002 | 12 | 0.090 | 12 | 530x325x100 |
| 803003 | 18 | 0.107 | 12 | 530x325x150 |
| 803004 | 24 | 0.157 | 12 | 530x325x200 |
| 803005 | - | 0.067 | 24 | 530x325x25 |
| - | - | - | - | 530x325x25 |
| 803007 | - | 0.025 | 20 | 465x260x14 |



1/2

1/2 PP GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 803011 | 3 | 0.066 | 24 | 326x265x65 |
| 803012 | 5 | 0.080 | 24 | 326x265x100 |
| 803013 | 8 | 0.053 | 12 | 326x265x150 |
| 803014 | 11 | 0.062 | 12 | 326x265x200 |
| 803015 | - | 0.067 | 47 | 326x265x25 |
| - | - | - | - | 326x265x25 |
| 803017 | - | 0.025 | 20 | 260x200x14 |



1/3

1/3 PP GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 803021 | 2 | 0.043 | 24 | 325x176x65 |
| 803022 | 3 | 0.055 | 24 | 325x176x100 |
| 803023 | 5 | 0.069 | 24 | 325x176x150 |
| 803024 | 6 | 0.041 | 12 | 325x176x200 |
| 803025 | - | 0.066 | 72 | 325x176x25 |
| - | - | - | - | 325x176x25 |
| 803027 | - | 0.023 | 80 | 260x110x14 |



1/4

1/4 PP GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 803031 | 1.5 | 0.049 | 36 | 265x162x65 |
| 803032 | 2.1 | 0.062 | 36 | 265x162x100 |
| 803033 | 3.1 | 0.053 | 24 | 265x162x150 |
| 803035 | - | 0.050 | 72 | 265x162x25 |
| - | - | - | - | 325x176x25 |
| 803036 | - | 0.009 | 40 | 204x100x14 |



1/6

1/6 PP GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 803041 | 0.5 | 0.032 | 36 | 176x162x65 |
| 803042 | 1.1 | 0.057 | 48 | 176x162x100 |
| 803043 | 1.6 | 0.043 | 24 | 176x162x150 |
| 803044 | - | 0.032 | 72 | 176x162x25 |
| - | - | - | - | 176x162x25 |
| 803046 | - | 0.014 | 120 | 113x100x14 |



1/9

1/9 PP GN PAN

| code | capacity | CBM | pcs/ctn | mm |
|--------|----------|-------|---------|-------------|
| 803051 | 0.5 | 0.044 | 72 | 176x108x65 |
| 803052 | 0.75 | 0.057 | 72 | 176x108x100 |
| 803083 | - | 0.015 | 72 | 176x108x15 |
| - | - | - | - | 176x108x15 |

PC/PP GN PAN

- PC Black Food Pan Store your fresh-made marinara, tartar sauce, and fresh-cut veggies, right on the prep line.
- Featuring a sleek black color that's sure to add a professional edge to your back-of-house, this food pan makes the ideal addition to upscale pizzerias, restaurants, and even catered events.
- Use it to hold chopped nuts, sprinkles, and other ice cream toppings at your ice cream shop, or for housing pepperoni at your pizzeria.



1/1

1/1 PC BLACK GN PAN

| code | capacity | CBM | pcs/ctn |
|--------|----------|-------|---------|
| 802001 | 6 | 0.066 | 12 |
| 802002 | 12 | 0.090 | 12 |
| 802003 | 18 | 0.107 | 12 |
| 802004 | 24 | 0.157 | 12 |
| 802005 | - | 0.067 | 24 |
| 802006 | - | 0.066 | 24 |
| 802007 | - | 0.025 | 20 |



1/2

1/2 PC BLACK GN PAN

| code | capacity | CBM | pcs/ctn |
|--------|----------|-------|---------|
| 802011 | 3 | 0.066 | 24 |
| 802012 | 5 | 0.080 | 24 |
| 802013 | 8 | 0.053 | 12 |
| 802014 | 11 | 0.062 | 12 |
| 802015 | - | 0.066 | 48 |
| 802016 | - | 0.066 | 48 |
| 802017 | - | 0.025 | 20 |



1/3

1/3 PC BLACK GN PAN

| code | capacity | CBM | pcs/ctn |
|--------|----------|-------|---------|
| 803021 | 2 | 0.043 | 24 |
| 803022 | 3 | 0.055 | 24 |
| 803023 | 5 | 0.069 | 24 |
| 803024 | 6 | 0.042 | 12 |
| 803025 | - | 0.066 | 72 |
| 803026 | - | 0.066 | 72 |
| 803027 | - | 0.023 | 80 |



1/4

1/4 PC BLACK GN PAN

| code | capacity | CBM | pcs/ctn |
|--------|----------|-------|---------|
| 802031 | 1.5 | 0.049 | 36 |
| 802032 | 2.1 | 0.062 | 36 |
| 802033 | 3.1 | 0.053 | 24 |
| 802034 | - | 0.050 | 72 |
| 802035 | - | 0.050 | 72 |
| 802036 | - | 0.009 | 40 |



1/6

1/6 PC BLACK GN PAN

| code | capacity | CBM | pcs/ctn |
|--------|----------|-------|---------|
| 802041 | 0.5 | 0.032 | 36 |
| 802042 | 1.1 | 0.057 | 48 |
| 802043 | 1.6 | 0.043 | 24 |
| 802044 | - | 0.033 | 72 |
| 802045 | - | 0.033 | 72 |
| 802046 | - | 0.014 | 120 |



1/9

1/9 PC BLACK GN PAN

| code | capacity | CBM | pcs/ctn |
|--------|----------|-------|---------|
| 802051 | 0.5 | 0.044 | 72 |
| 802052 | 0.75 | 0.057 | 72 |
| 802083 | - | 0.015 | 72 |
| 802054 | - | 0.015 | 72 |



1/1



1/1 GN PAN WITH NON-STICK COATING

-size:530x325mm

6 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|----|
| 449101 | 2.5 | 0.009 | 20 |
| 449102 | 5 | 0.017 | 40 |
| 449103 | 9 | 0.021 | 65 |

2/3



2/3 GN PAN WITH NON-STICK COATING

-size:353x325mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|----|
| 449201 | 1.5 | 0.018 | 20 |
| 449202 | 3.0 | 0.028 | 40 |
| 449203 | 5.5 | 0.036 | 65 |

1/2



1/2 GN PAN WITH NON-STICK COATING

-size:325x365mm

12 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|----|
| 449301 | 1.0 | 0.014 | 20 |
| 449302 | 2.0 | 0.022 | 40 |
| 449303 | 4.0 | 0.028 | 65 |

1/3



1/3 GN PAN WITH NON-STICK COATING

-size:325x176mm

18 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|----|
| 449401 | 0.8 | 0.014 | 20 |
| 449402 | 1.5 | 0.022 | 40 |
| 449403 | 2.5 | 0.028 | 65 |

1/4



1/4 GN PAN WITH NON-STICK COATING

-size:265x162mm

24 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|----|
| 449501 | 0.6 | 0.014 | 20 |
| 449502 | 1.2 | 0.022 | 40 |
| 449503 | 1.8 | 0.028 | 65 |

1/6



1/6 GN PAN WITH NON-STICK COATING

-size:176x162mm

36 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|----|
| 449601 | 1.0 | 0.028 | 20 |
| 449602 | 1.6 | 0.052 | 40 |
| 449603 | 2.4 | 0.062 | 65 |

1/9



1/9 GN PAN WITH NON-STICK COATING

-size:176x108mm

48 pcs/ctn

| code | capacity | CBM | mm |
|--------|----------|-------|-----|
| 449701 | 0.6 | 0.028 | 65 |
| 449702 | 1.0 | 0.052 | 100 |
| 449703 | 2.0 | 0.062 | 150 |



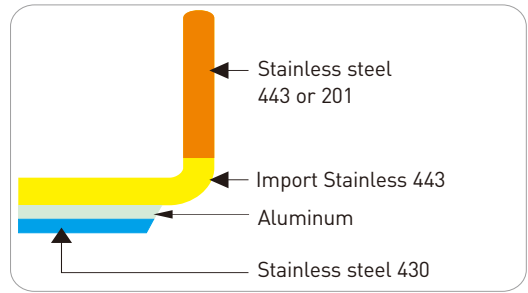


**VISION
DISTRIBUTION**
BUY IT AT LESSER PRICES.

Stock Pots

Our stock pot are dishwasher proof with sandwich aluminum base to meet catering needs. Can be used on any available heat sources(gas,electric,halogen or glass-ceramic). Perfect for chef and household.





STOCK POT

- Polished finished
- Extremely durable, hygienic and easy to clean
- Sandwich aluminium base allows optimum heating distribution
- Extensive range of sizes available for commercial and home use
- Suitable for all types of hob including induction
- Dishwasher and oven proof



- 03# Style : folded rim without loop



03# STOCK POT



| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200701 | 6L | 0.018 | φ 200xH200 |
| 200702 | 12L | 0.028 | φ 250xH250 |
| 200703 | 17L | 0.039 | φ 280xH280 |
| 200704 | 21L | 0.044 | φ 300xH300 |
| 200705 | 25L | 0.052 | φ 320xH320 |
| 200706 | 36L | 0.067 | φ 360xH360 |
| 200707 | 50L | 0.089 | φ 400xH400 |
| 200708 | 71L | 0.122 | φ 450xH450 |
| 200709 | 98L | 0.163 | φ 500xH500 |
| 200710 | 115L | 0.192 | φ 500xH600 |

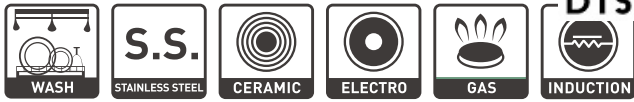
03# STOCK POT



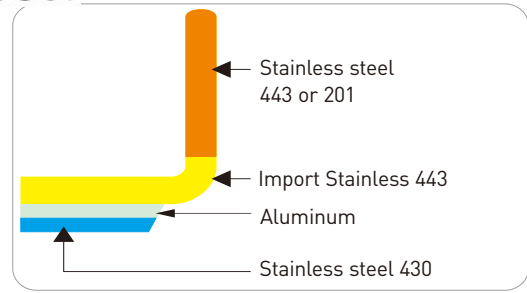
| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200711 | 130L | 0.212 | φ 550xH550 |
| 200712 | 143L | 0.230 | φ 550xH600 |
| 200713 | 166L | 0.265 | φ 550xH700 |
| 200714 | 170L | 0.270 | φ 600xH600 |
| 200715 | 198L | 0.311 | φ 600xH700 |
| 200716 | 225L | 0.352 | φ 600xH800 |
| 200717 | 270L | 0.416 | φ 700xH700 |
| 200718 | 300L | 0.535 | φ 700xH800 |
| 200719 | 400L | 0.607 | φ 800xH800 |

BUY IT AT LESSER PRICES





- Polished finished
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- Sandwich aluminium base allows optimum heating distribution
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- Suitable for all types of hob including induction
- Dishwasher and oven proof



- 04# Style : folded rim without loop



04# STOCK POT

S.S.

| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200901 | 6L | 0.018 | φ 200xH200 |
| 200902 | 12L | 0.028 | φ 250xH250 |
| 200903 | 17L | 0.039 | φ 280xH280 |
| 200904 | 21L | 0.044 | φ 300xH300 |
| 200905 | 25L | 0.052 | φ 320xH320 |
| 200906 | 36L | 0.067 | φ 360xH360 |
| 200907 | 50L | 0.089 | φ 400xH400 |
| 200908 | 71L | 0.122 | φ 450xH450 |
| 200909 | 98L | 0.163 | φ 500xH500 |
| 200910 | 115L | 0.192 | φ 500xH600 |

04# STOCK POT

S.S.

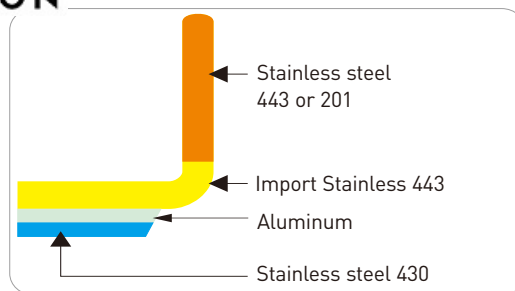
| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200911 | 130L | 0.212 | φ 550xH550 |
| 200912 | 143L | 0.230 | φ 550xH600 |
| 200913 | 166L | 0.265 | φ 550xH700 |
| 200914 | 170L | 0.270 | φ 600xH600 |
| 200915 | 198L | 0.311 | φ 600xH700 |
| 200916 | 225L | 0.352 | φ 600xH800 |
| 200917 | 270L | 0.416 | φ 700xH700 |
| 200918 | 300L | 0.535 | φ 700xH800 |
| 200919 | 400L | 0.607 | φ 800xH800 |

BUY IT AT LESSER PRICES





- Polished finished
- Extremely durable, hygienic and easy to clean
- Sandwich aluminium base allows optimum heating distribution
- Extensive range of sizes available for commercial and home use
- Suitable for all types of hob including induction
- Dishwasher and oven proof



- 05# Style : folded rim without loop



05# STOCK POT

S.S.

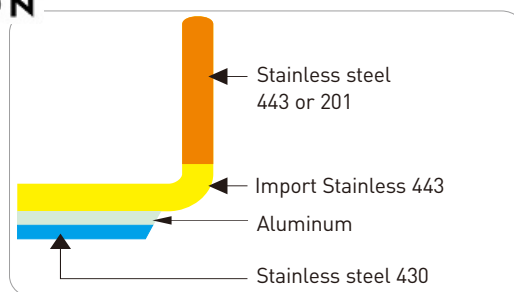
| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200901 | 6L | 0.018 | φ 200xH200 |
| 200902 | 12L | 0.028 | φ 250xH250 |
| 200903 | 17L | 0.039 | φ 280xH280 |
| 200904 | 21L | 0.044 | φ 300xH300 |
| 200905 | 25L | 0.052 | φ 320xH320 |
| 200906 | 36L | 0.067 | φ 360xH360 |
| 200907 | 50L | 0.089 | φ 400xH400 |
| 200908 | 71L | 0.122 | φ 450xH450 |
| 200909 | 98L | 0.163 | φ 500xH500 |
| 200910 | 115L | 0.192 | φ 500xH600 |

05# STOCK POT

S.S.

| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200911 | 130L | 0.212 | φ 550xH550 |
| 200912 | 143L | 0.230 | φ 550xH600 |
| 200913 | 166L | 0.265 | φ 550xH700 |
| 200914 | 170L | 0.270 | φ 600xH600 |
| 200915 | 198L | 0.311 | φ 600xH700 |
| 200916 | 225L | 0.352 | φ 600xH800 |
| 200917 | 270L | 0.416 | φ 700xH700 |
| 200918 | 300L | 0.535 | φ 700xH800 |
| 200919 | 400L | 0.607 | φ 800xH800 |





LOW BODY STOCK POT

- Polished finished
- Extremely durable,hygienic and easy to clean
- Sandwich aiuminum base allows optimum heating distribution
- Extensive range of sizes available for commercialand home use
- Suitable for all types of hob including induction
- Dishwasher and oven proof



03# STOCK POT

S.S.

| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 200801 | 9L | 0.022 | ϕ 250xH180 |
| 200802 | 14L | 0.032 | ϕ 300xH200 |
| 200803 | 17L | 0.038 | ϕ 320xH220 |
| 200804 | 24L | 0.048 | ϕ 360xH240 |
| 200805 | 32L | 0.062 | ϕ 400xH260 |
| 200806 | 44L | 0.082 | ϕ 450xH280 |
| 200807 | 58L | 0.105 | ϕ 500xH300 |
| 200808 | 88L | 0.143 | ϕ 550xH350 |
| 200809 | 113L | 0.188 | ϕ 600xH400 |
| 200810 | 173L | 0.279 | ϕ 700xH450 |
| 200811 | 250L | 0.395 | ϕ 800xH500 |

04# STOCK POT

S.S.

| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 201001 | 9L | 0.022 | ϕ 250xH180 |
| 201002 | 14L | 0.032 | ϕ 300xH200 |
| 201003 | 17L | 0.038 | ϕ 320xH220 |
| 201004 | 24L | 0.048 | ϕ 360xH240 |
| 201005 | 32L | 0.062 | ϕ 400xH260 |
| 201006 | 44L | 0.082 | ϕ 450xH280 |
| 201007 | 58L | 0.105 | ϕ 500xH300 |
| 201008 | 88L | 0.143 | ϕ 550xH350 |
| 201009 | 113L | 0.188 | ϕ 600xH400 |
| 201010 | 173L | 0.279 | ϕ 700xH450 |
| 201011 | 250L | 0.395 | ϕ 800xH500 |



05# STOCK POT

S.S.

| code | capacity | CBMS | mm |
|--------|----------|-------|------------|
| 201201 | 9L | 0.022 | ϕ 250xH180 |
| 201202 | 14L | 0.032 | ϕ 300xH200 |
| 201203 | 17L | 0.038 | ϕ 320xH220 |
| 201204 | 24L | 0.048 | ϕ 360xH240 |
| 201205 | 32L | 0.062 | ϕ 400xH260 |
| 201206 | 44L | 0.082 | ϕ 450xH280 |
| 201207 | 58L | 0.105 | ϕ 500xH300 |
| 201208 | 88L | 0.143 | ϕ 550xH350 |
| 201209 | 113L | 0.188 | ϕ 600xH400 |
| 201210 | 173L | 0.279 | ϕ 700xH450 |
| 201211 | 250L | 0.395 | ϕ 800xH500 |



FOUR SQUARE SOUP BARREL

S.S.

| code | capacity | thickness(mm) | CBMS | mm | remark |
|--------|----------|---------------|--------|-------------|-------------|
| 260101 | 2L | 0.6 | 0.0042 | 135x135x135 | W/o ears |
| 260102 | 4L | 0.7 | 0.0067 | 165x165x165 | W/o ears |
| 260103 | 5L | 0.7 | 0.0086 | 180x180x180 | W/o ears |
| 260104 | 6L | 0.8 | 0.0104 | 195x195x195 | Double ears |
| 260105 | 8L | 0.8 | 0.0127 | 210x210x210 | Double ears |
| 260106 | 12L | 0.8 | 0.0193 | 240x240x240 | Double ears |
| 260107 | 16L | 0.8 | 0.0265 | 270x270x270 | Double ears |
| 260108 | 20L | 0.8 | 0.0354 | 300x300x300 | Double ears |
| 260109 | 28L | 0.8 | 0.0441 | 330x330x330 | Double ears |
| 260110 | 36L | 0.8 | 0.0556 | 360x360x360 | Double ears |



Brushed surface

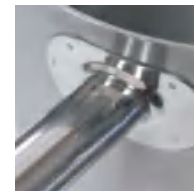
HIGH BODY SAUCE POT

S.S.

| code | capacity | PCS/CTN | CBMS | mm | remark |
|--------|----------|---------|-------|------------|---------------|
| 210101 | 1.3L | 6 | 0.026 | φ 140xH85 | Single handle |
| 210102 | 2.0L | 6 | 0.034 | φ 160xH65 | Single handle |
| 210103 | 2.6L | 6 | 0.042 | φ 180xH105 | Single handle |
| 210104 | 3.8L | 6 | 0.060 | φ 200xH120 | Single handle |
| 210105 | 5.0L | 6 | 0.077 | φ 240xH130 | Single handle |
| 210106 | 6.0L | 6 | 0.092 | φ 260xH140 | Single handle |
| 210107 | 8.0L | 6 | 0.128 | φ 260xH150 | Handle & ear |
| 210108 | 10.0L | 6 | 0.155 | φ 280xH160 | Handle & ear |
| 210109 | 12.7L | 6 | 0.199 | φ 300xH180 | Handle & ear |



Handle of cover



Welding handle

LOW BODY SAUCE POT

(0.6mm body thickness, 2.5mm aluminum thickness)

S.S.

| code | capacity | PCS/CTN | CBMS | mm | remark |
|--------|----------|---------|-------|------------|---------------|
| 210201 | 1.3L | 6 | 0.061 | φ 140xH55 | Single handle |
| 210202 | 2.0L | 6 | 0.024 | φ 160xH50 | Single handle |
| 210203 | 2.6L | 6 | 0.030 | φ 180xH65 | Single handle |
| 210204 | 3.8L | 6 | 0.038 | φ 200xH70 | Single handle |
| 210205 | 5.0L | 6 | 0.047 | φ 240xH75 | Single handle |
| 210206 | 6.0L | 6 | 0.059 | φ 260xH80 | Single handle |
| 210207 | 8.0L | 6 | 0.082 | φ 260xH85 | Handle & ear |
| 210208 | 10.0L | 6 | 0.104 | φ 280xH90 | Handle & ear |
| 210209 | 12.7L | 6 | 0.123 | φ 300xH100 | Handle & ear |





FRYING PANS

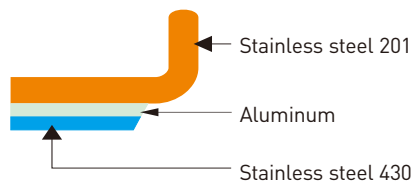
- Made of stainless steel 201
- Pans thickness:0.8mm
- Bottom: sandwich bottom (which middle with 3mm) or thick base
- Screw to connect the handle and the plate
- Fitted with the hole for hanging over
- Brushed surface



STAINLESS STEEL FRYING PAN

(0.8mm body thickness,3mm aluminum thickness)

| code | PCS/CTN | CBMS | mm |
|--------|---------|-------|-----------|
| 220101 | 6 | 0.014 | φ 200xH50 |
| 220102 | 6 | 0.019 | φ 220xH50 |
| 220103 | 6 | 0.022 | φ 240xH50 |
| 220104 | 6 | 0.027 | φ 260xH50 |
| 220105 | 6 | 0.030 | φ 280xH50 |
| 220106 | 6 | 0.036 | φ 300xH50 |
| 220107 | 6 | 0.038 | φ 320xH50 |
| 220108 | 6 | 0.049 | φ 340xH50 |
| 220109 | 6 | 0.062 | φ 360xH50 |



FRYING PANS

- Made of stainless steel 201
- Pans thickness:0.8mm
- Bottom: sandwich bottom (which middle with 3mm) or thick base
- Screw to connect the handle and the plate
- Fitted with the hole for hanging over
- Brushed surface

STAINLESS STEEL FRYING PAN NON-STICK

S.S.

| code | PCS/CTN | CBMS | mm |
|--------|---------|-------|-----------|
| 220201 | 6 | 0.014 | φ 200xH50 |
| 220202 | 6 | 0.019 | φ 220xH50 |
| 220203 | 6 | 0.022 | φ 240xH50 |
| 220204 | 6 | 0.027 | φ 260xH50 |
| 220205 | 6 | 0.030 | φ 280xH50 |
| 220206 | 6 | 0.036 | φ 300xH50 |
| 220207 | 6 | 0.038 | φ 320xH50 |
| 220208 | 6 | 0.049 | φ 340xH50 |
| 220209 | 6 | 0.062 | φ 360xH50 |

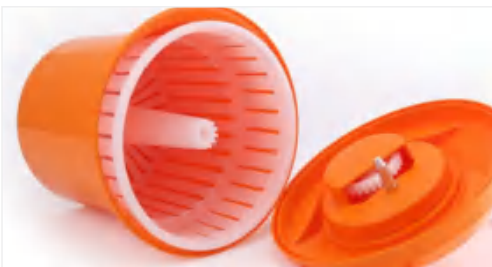


Ear



Handle





SALAD SPINNER

| code | capacity | mm |
|--------|-----------------|-----------|
| 807011 | 12L/2.64Gallons | φ 330x440 |
| 807012 | 25L/5.5Gallons | φ 425x520 |

DISH WASHES
AND HYGIENE

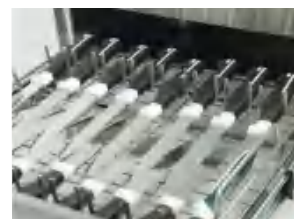


EGGS & KNIVES STERILIZER

- Ideal for the disinfection of eggs
- Housing and grid made of stainless steel
- Sterilization time: 150 seconds
- UV lamps switch off automatically when the drawer is opened
- Circuit breaker protects from UV radiation
- Disinfection is performed by UV lamps
- 30 eggs or 16 knives can be disinfected simultaneously

S.S.

| code | CBM | v | w | mm |
|--------|-------|---------|----|-----------------|
| 130401 | 0.049 | 220-240 | 55 | 470 x 360 x 225 |



FAST FOOD TRAYS



- Made of heat resistant polypropylene.
- Rubber surface can prevent tableware from slipping.
- Lightweight construction and shatterproof textures minimize the labor for service and replacement cost.
- Suitable for restaurant, bar, nightclub and coffee hop.
- Material: PP+TPR
- colour: Brown



| code | mm |
|--------|-----------|
| 807001 | 250x 355 |
| 807002 | 405 x 305 |
| 807003 | 455x 355 |
| 807004 | 510x 380 |
| 807005 | 555x 405 |
| 807006 | Ø355 |
| 807007 | Ø410 |



807002

807001



807006



807007



807003



807004





FAST FOOD TRAYS

- It can minimize the food wasting.
- Ideal for schools,restaurants and fast-food chains.-It is not suggested to use in heating insulated cart.-Material:PP
- Colour:Brown,Green,Blue,Red,Black

pp

| code | mm |
|--------|------------|
| 807011 | 348x 268mm |
| 807012 | 410x 350mm |
| 807013 | 453x353mm |



807013

Brown/GreenRed
/Blackwhite/Orange
Yellow



Brown/Green/Blue/Red/Black/Gray

pp

| code | mm |
|--------|------------|
| 807008 | 355x 255mm |
| 807009 | 415x 305mm |

Brown/Green/Blue/Red/Black/Gray

pp

| code | mm |
|--------|------------|
| 807010 | 450x 350mm |





WESTERN FOOD KNIFE AND FORK



| code | name | CBM | mm |
|--------|--------------------|-----|-----|
| 507101 | Table Spoon | 202 | 4.0 |
| 507102 | Table Fork | 205 | 4.0 |
| 507103 | Table Knife | 235 | 8.5 |
| 507104 | Dessert Spoon | 180 | 4.0 |
| 507105 | Dessert Fork | 183 | 4.0 |
| 507106 | Dessert Knife | 205 | 8.5 |
| 507107 | Fish Fork | 183 | 4.0 |
| 507108 | Fish Knife | 180 | 3.5 |
| 507109 | #1 Soup Spoon | 187 | 4.0 |
| 507110 | #2 Soup Spoon | 170 | 4.0 |
| 507111 | Lce Drinking Spoon | 223 | 3.0 |
| 507112 | Tea Spoon | 155 | 3.0 |
| 507113 | Coffee Spoon | 110 | 3.0 |
| 507114 | Lce Cream Spoon | 135 | 4.5 |
| 507115 | Sugar Spoon | 138 | 3.0 |

WESTERN FOOD KNIFE AND FORK



| code | name | CBM | mm |
|--------|----------------------|-----|-----|
| 507116 | Cake Fork | 148 | 3.5 |
| 507117 | oyster Fork | 142 | 3.0 |
| 507118 | Fruit Fork | 158 | 3.5 |
| 507119 | #1 Serving Spoon | 228 | 5.0 |
| 507120 | #2 Serving Spoon | 220 | 4.0 |
| 507121 | square Serving Spoon | 195 | 4.5 |
| 507122 | #1 Serving Fork | 205 | 4.5 |
| 507123 | #2 Serving Fork | 228 | 5.0 |
| 507124 | Salad Spoon | 218 | 4.0 |
| 507125 | Salad Fork | 218 | 4.0 |
| 507126 | Soup Ladle | 280 | 4.5 |
| 507127 | Grave Ladle | 180 | 4.5 |
| 507128 | Steak Knife | 245 | 8.5 |
| 507129 | Fruit Knife | 180 | 6.5 |
| 507130 | Butter Knife | 180 | 3.5 |
| 507131 | Pie Server | 245 | 4.0 |



WESTERN FOOD KNIFE AND FORK



| code | name | CBM | mm |
|--------|---------------|-----|------|
| 507201 | Table Spoon | 215 | 6.5 |
| 507202 | Table Fork | 210 | 6.0 |
| 507203 | Table Knife | 255 | 12.0 |
| 507204 | Dessert Spoon | 190 | 6.5 |
| 507205 | Dessert Fork | 150 | 4.5 |

WESTERN FOOD KNIFE AND FORK



| code | name | CBM | mm |
|--------|-------------|-----|-----|
| 507206 | Table Spoon | 220 | 4.0 |
| 507207 | Table Fork | 220 | 4.0 |
| 507208 | Table Knife | 240 | 8.0 |
| 507209 | Soup Spoon | 190 | 4.0 |
| 507210 | Tea Spoon | 135 | 3.0 |
| 507211 | Steak Knife | 240 | 8.0 |



WESTERN FOOD KNIFE AND FORK



| code | name | CBM | mm |
|--------|-------------|-----|-----|
| 507212 | Table Spoon | 205 | 4.0 |
| 507213 | Table Fork | 210 | 4.0 |
| 507214 | Table Knife | 240 | 9.0 |
| 507215 | Tea Spoon | 170 | 3.5 |
| 507216 | Steak Knife | 205 | 4.0 |

BUY IT AT LESSER PRICES

212

S.S.
stainless steel

S.S.
stainless steel



SAUCE BOAT

| code | CBM | mm |
|--------|-------|-------------|
| 604401 | 0.075 | 440x380x450 |
| 604402 | 0.126 | 510x450x550 |
| 604403 | 0.129 | 560x420x550 |
| 604404 | 0.138 | 540x490x520 |
| 604405 | 0.108 | 610x490x360 |

MEASURING CUP

| code | CBM | mm |
|--------|------|-------------|
| 501301 | 0.40 | 420x348x250 |
| 501302 | 0.05 | 540x345x255 |
| 501303 | 0.07 | 525x445x310 |
| 501304 | 0.10 | 625x470x340 |
| 501305 | 0.12 | 620x470x395 |



8/18 OUNCES PLASTIC ICE SHOVEL

| code | CBM | mm |
|--------|-------|-------------|
| 605101 | 0.034 | 400x240x350 |
| 605102 | 0.034 | 400x240x350 |

32/64 OUNCES PLASTIC ICE SHOVEL

| code | CBM | mm |
|--------|-------|-------------|
| 605103 | 0.134 | 560x470x510 |
| 605104 | 0.080 | 530x360x420 |



PP MEASURING CUP

| code | CBM | capacity |
|--------|-------|----------|
| 605302 | 0.079 | 250ml |
| 605303 | 0.079 | 500ml |
| 605304 | 0.046 | 1000ml |
| 605305 | 0.092 | 2000ml |
| 605306 | 0.129 | 3000ml |
| 605307 | 0.046 | 5000ml |

PC MEASURING CUP

| code | CBM | mm |
|--------|------|--------|
| 605401 | 0.40 | 500ml |
| 605402 | 0.05 | 1000ml |
| 605403 | 0.07 | 2000ml |
| 605404 | 0.10 | 3000ml |
| 605405 | 0.12 | 5000ml |



500901

**STAINLESS STEEL
MEASURING SPOON**

| code | CBM | mm |
|--------|------|-----------|
| 500901 | 0.02 | 43x130x16 |



500903

**STAINLESS STEEL
MEASURING SPOON**

| code | CBM | mm |
|--------|------|-----------|
| 500901 | 0.02 | 45x136x19 |



500902

**STAINLESS STEEL
MEASURING SPOON**

| code | CBM | mm |
|--------|------|-----------|
| 500901 | 0.02 | 45x140x20 |



PC COLD WATER BOTTLE

| code | CBM | capacity | mm |
|--------|-------|----------|-------------|
| 605801 | 0.154 | 2000ml | 650x440x540 |



**GLASS COFFEE HEAT
PRESERVATION POT**

| code | CBM | capacity | mm |
|--------|-------|----------|-------------|
| 605801 | 0.080 | 1800ml | 515x420x370 |



**STAINLESS STEEL
SHAKER**

| code | CBM | mm |
|--------|-------|---------|
| 606101 | 350ml | 76xH160 |
| 606102 | 500ml | 83xH175 |
| 606103 | 700ml | 83xH210 |



**STAINLESS STEEL
MEASURING CUP**

| code | mm |
|--------|-------|
| 606201 | SS304 |
| 606202 | SS304 |



501101

PLASTIC HANDLE FRIES SHOVEL-SINGLE HANDLE

| code | CBM | mm |
|--------|------|---------|
| 501101 | 0.13 | 200x230 |



501102

PLASTIC HANDLE FRIES SHOVEL-DOUBLE HANDLE

| code | CBM | mm |
|--------|------|---------|
| 501102 | 0.13 | 200x230 |



Red/Yellow/White

SINGLE HOLE SQUEEZE TANK

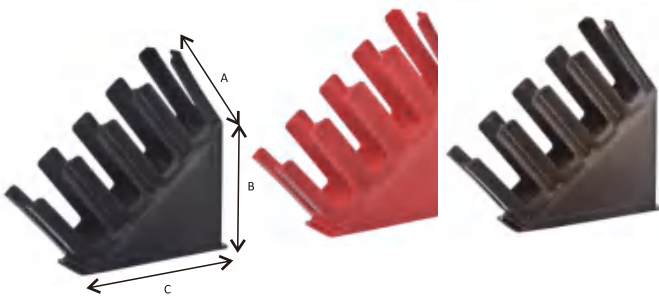
| code | capacity | mm |
|--------|------------|--------|
| 807021 | 250ml 8oz | 47x190 |
| 807022 | 360ml 12oz | 60x210 |
| 807023 | 450ml 16oz | 70x210 |
| 807024 | 650ml 24oz | 70x280 |
| 807025 | 800ml 32oz | 75x290 |



Red/Yellow/White

THREE HOLE SQUEEZE TANK

| code | capacity | mm |
|--------|------------|--------|
| 807026 | 360ml 12oz | 60x178 |
| 807027 | 450ml 16oz | 66x180 |
| 807028 | 650ml 24oz | 66x245 |
| 807029 | 800ml 32oz | 71x255 |



PLASTIC 4 LATTICES CUP SHELF

| code | CBM | color | mm |
|--------|-------|-------|-------------------|
| 605701 | 0.198 | black | A=255 B=295 C=390 |
| 605702 | 0.198 | red | A=255 B=295 C=390 |
| 605703 | 0.198 | green | A=255 B=295 C=390 |





FISH STEAMER

| code | CBM | mm |
|--------|-------|-------------|
| 503801 | 0.115 | 525×165×150 |



SS ROUND FOOD PAN

| code | liter | mm |
|--------|-------|---------|
| 504003 | 6 | Ø385×65 |



SS ROUND FOOD PAN

| code | liter | mm |
|--------|-------|---------|
| 504004 | 6 | Ø385×65 |



STAINLESS STEEL FOOD DISH

| code | CBM | mm |
|--------|-------|---------|
| 504003 | 0.092 | 280×160 |



GREASE TRAP

| code | CBM | mm |
|--------|-------|------------|
| 503701 | 0.060 | 137×120×60 |



STAINLESS STEEL BUCKET COVER

| code | PCS/CTN | CBM | mm |
|--------|---------|-------|-------|
| 240301 | 10 | 0.025 | φ 235 |
| 240302 | 10 | 0.026 | φ 280 |
| 240303 | 10 | 0.028 | φ 290 |
| 240304 | 10 | 0.029 | φ 305 |



STAINLESS STEEL INDINED PAIL WITH BASE



| code | PCS/CTN | CBM | capacity | mm |
|--------|---------|-------|----------|----------------|
| 240201 | 5 | 0.039 | 7L | φ 235x157xH245 |
| 240202 | 5 | 0.051 | 10L | φ 280x202xH265 |
| 240203 | 5 | 0.060 | 12L | φ 290x202xH290 |
| 240204 | 5 | 0.068 | 15L | φ 305x202xH330 |

STAINLESS STEEL INDINED PAIL



| code | PCS/CTN | CBM | capacity | mm |
|--------|---------|-------|----------|----------------|
| 240101 | 5 | 0.028 | 7L | φ 235x157xH245 |
| 240102 | 5 | 0.041 | 10L | φ 280x202xH265 |
| 240103 | 5 | 0.048 | 12L | φ 290x202xH290 |
| 240104 | 5 | 0.053 | 15L | φ 305x202xH330 |

MAGNETIC RACK KNIVES STERILIZER CABINET UV STERILIZER

- Made of high quality stainless steel
- Brushed silver surface
- Nicely polishing surface treatment, without any sharp burs
- Corrosion-resistant stainless steel construction ,suitable for different kitchens
- Can be used to rinse vegetables or drain excess liquids
- Self-standing, balanced base prevents tipping
- Handles assembled by the screws and welding, more stronger for supporting heavy duty
- 2 handles provide a comfortable, sturdy grip



| code | PCS/CTN | CBM | thickness | mm |
|--------|---------|-------|-----------|-------------------|
| 230101 | 5 | 0.056 | 0.8 | φ 320x φ 200xH180 |
| 230102 | 5 | 0.068 | 0.8 | φ 360x φ 230xH200 |
| 230103 | 5 | 0.079 | 0.8 | φ 400x φ 260xH220 |
| 230104 | 5 | 0.113 | 1.0 | φ 450x φ 290xH240 |
| 230105 | 5 | 0.143 | 1.0 | φ 500x φ 330xH260 |
| 230106 | 5 | 0.178 | 1.0 | φ 550x φ 350xH300 |
| 230107 | 5 | 0.218 | 1.0 | φ 600x φ 400xH320 |
| 230108 | 5 | 0.341 | 1.0 | φ 700x φ 460xH360 |
| 230109 | 5 | 0.462 | 1.0 | φ 800x φ 540xH400 |





STORAGE BARREL

-Made of stainless steel 304 (SUS 18/10)
-Capacity:17.2L

| code | CBM | thickness | mm |
|--------|-------|-----------|------------|
| 290101 | 0.040 | 0.8 | φ 280xH280 |



STAINLESS STEEL COOK DISH

| code | capacity | CBM | thickness | mm |
|--------|----------|-------|-----------|-------------------|
| 270101 | 9.7L | 0.043 | 0.8 | φ 320x φ 200xH180 |
| 270102 | 14.0L | 0.053 | 0.8 | φ 360x φ 230xH200 |
| 270103 | 19.0L | 0.062 | 0.8 | φ 400x φ 260xH220 |
| 270104 | 26.0L | 0.090 | 1.0 | φ 450x φ 290xH240 |
| 270105 | 35.6L | 0.115 | 1.0 | φ 500x φ 330xH260 |
| 270106 | 48.4L | 0.143 | 1.0 | φ 550x φ 350xH300 |
| 270107 | 63.0L | 0.179 | 1.0 | φ 600x φ 400xH320 |



STAINLESS STEEL VEGETABLE STRAINER

| code | thickness | mm |
|--------|-----------|------------|
| 230110 | 1.0 | φ 380xH180 |



500103



502301

OIL FUNNEL

| code | CBM | mm |
|--------|-------|------------|
| 500103 | 0.111 | φ 135xH215 |

SYRUP FUNNEL WITH RACK

| code | type | CBM | mm |
|--------|------|------|------------|
| 502301 | φ 38 | 0.01 | φ 145xH290 |



OIL FUNNEL



| code | CBM | mm |
|--------|-------|-----------|
| 500101 | 0.088 | ϕ 194x210 |

OIL FUNNEL

- Ergonomic handle made of polypropylene.
- Design of stop valve ensures a tight seal.
- With three different nozzles (0 2,4 and 6 mm).
- Wire stand and dripping dish.
- Designed for dosing sauces of various consistencies and decorating dishes and confectionery.



| code | CBM | mm |
|--------|-------|-----------|
| 500103 | 0.088 | ϕ 194x210 |



OIL FUNNEL

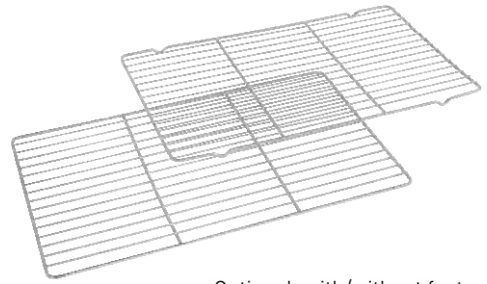
- With ergonomic handle, design of stop valve ensures a tight seal.
- With three different nozzles (0 4,5 and 6 mm).
- Designed for dosing sauces of various consistency and decorating dishes and confectionery.
- With wire stand.



| code | CBM | mm |
|--------|-------|-----------|
| 500102 | 0.088 | ϕ 194x210 |

With three different nozzles [4,5 and 6 mm]





Optional: with/without feet

PIZZA MESH TRAY

| code | thickness | mm |
|--------|-----------|-----|
| 500301 | 0.9mm | 6" |
| 500302 | 0.9mm | 9" |
| 500303 | 0.9mm | 10" |
| 500304 | 0.9mm | 11" |
| 500305 | 0.9mm | 12" |
| 500306 | 0.9mm | 13" |
| 500307 | 0.9mm | 14" |
| 500308 | 0.9mm | 16" |
| 500309 | 0.9mm | 18" |

STAINLESS STEEL BAKING RACK

S.S.

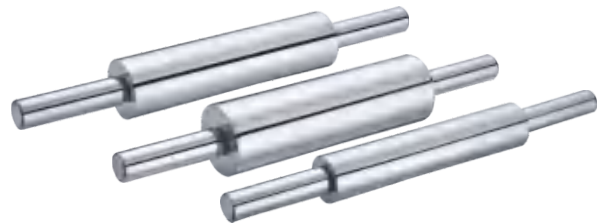
| code | mm |
|--------|---------|
| 500708 | 600x400 |
| 500709 | 530x325 |
| 500710 | 620x420 |
| 500711 | 650x530 |
| 500712 | 720x460 |



FOOD TONGS

S.S.

| code | mm |
|--------|-----|
| 500501 | 9" |
| 500502 | 12" |
| 500503 | 14" |
| 500504 | 16" |



NOODLE STICKS

S.S.

| code | mm |
|--------|---------------|
| 500401 | φ 51×250 2" |
| 500402 | φ 63×250 2.5" |
| 500403 | φ 76×250 3" |

PIZZA MESH TRAY

S.S.

| code | mm |
|--------|-----|
| 500701 | 24" |
| 500702 | 30" |
| 500703 | 36" |
| 500704 | 42" |
| 500705 | 48" |
| 500706 | 54" |
| 500707 | 60" |





CONICAL STRAINER



| code | CBM | size(oz) | mm |
|--------|------|----------|-------------|
| 503201 | 0.04 | 33 | φ 120(33oz) |
| 503202 | 0.04 | 36 | φ 140(36oz) |
| 503203 | 0.05 | 42 | φ 160(42oz) |
| 503204 | 0.07 | 45 | φ 180(45oz) |
| 503205 | 0.08 | 50 | φ 200(50oz) |
| 503206 | 0.10 | 60 | φ 220(60oz) |
| 503207 | 0.13 | 70 | φ 250(70oz) |



SOUP LADLE



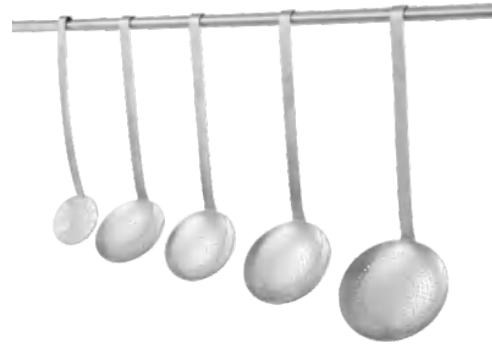
| code | CBM | size(oz) | mm |
|--------|------|----------|-----------------|
| 503401 | 0.04 | 1.0 | φ 65x360(3oz) |
| 503402 | 0.04 | 2.5 | φ 80x415(6oz) |
| 503403 | 0.04 | 4.0 | φ 90x425(12oz) |
| 503404 | 0.05 | 7.0 | φ 100x455(18oz) |
| 503405 | 0.05 | 8.0 | φ 120x495(24oz) |
| 503406 | 0.09 | 16 | φ 140x540(36oz) |
| 503407 | 0.05 | 8.0 | φ 160x555(42oz) |



ICE SCRAPER



| code | CBM | size(oz) | mm |
|--------|------|----------|------------|
| 500801 | 2oz | 0.05 | 330x130x87 |
| 500802 | 3oz | 0.06 | 310x108x72 |
| 500803 | 5oz | 0.06 | 298x98x70 |
| 500804 | 8oz | 0.06 | 275x90x64 |
| 500805 | 10oz | 0.08 | 235x80x57 |
| 500806 | 16oz | 0.08 | 209x64x50 |
| 500807 | 24oz | 0.06 | 184x55x34 |



SLOTTED FRYING LADLE



| code | mm |
|--------|---------|
| 503501 | 100x400 |
| 503502 | 120x450 |
| 503503 | 140x450 |
| 503504 | 160x560 |
| 503505 | 180x585 |
| 503506 | 200x630 |



EGG BEATER



| code | mm |
|--------|-----|
| 500601 | 10" |
| 500602 | 12" |
| 500603 | 14" |
| 500604 | 16" |
| 500605 | 18" |
| 500606 | 20" |
| 500607 | 22" |
| 500608 | 24" |



504101

STAINLESS STEEL FRYING BASKET

-suitable for packing the snack food. Restaurant,
-supermarket, coffee bar used. Simpleness, artistic.
-Eco-friendly, easy to clean.

S.S.

| code | CBM | mm |
|--------|-------|--------|
| 504101 | 0.072 | Ø90×85 |



504102

STAINLESS STEEL FRYING BASKET

-suitable for packing the snack food. Restaurant,
-supermarket, coffee bar used. Simpleness, artistic.
-Eco-friendly, easy to clean.

S.S.

| code | CBM | mm |
|--------|-------|----------|
| 504102 | 0.159 | Ø120×115 |



504201

STAINLESS STEEL FRYING BASKET

-suitable for packing the snack food. Restaurant,
-supermarket, coffee bar used. Simpleness, artistic.
-Eco-friendly, easy to clean.

S.S.

| code | CBM | mm |
|--------|-------|------------|
| 504201 | 0.096 | 215×100×45 |



STAINLESS STEEL FRYING BASKET

-suitable for packing the snack food. Restaurant,
-supermarket, coffee bar used. Simpleness, artistic.
-Eco-friendly, easy to clean.

S.S.

| code | CBM | mm |
|--------|-------|------------|
| 504202 | 0.157 | 260×130×50 |





504301

STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|-----------|
| 504301 | 0.030 | 105x90x55 |



504302

STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|------------|
| 504302 | 0.056 | 130x105x90 |



504303

STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|-------------|
| 504303 | 0.080 | 130x130x100 |



STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|-------------|
| 505003 | 0.024 | 220x190x110 |



STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|--------------|
| 505004 | 0.015 | ∅105x∅95x165 |



STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|------|-------------|
| 500901 | 0.03 | 110x100x140 |



STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|-------------|
| 505006 | 0.050 | 185x115x200 |



STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|-------------|
| 505007 | 0.064 | 185x115x200 |



STAINLESS STEEL FRYING BASKET

S.S.

| code | CBM | mm |
|--------|-------|-------------|
| 505008 | 0.081 | 207x115x200 |