

## Icon guide

New Products
(n)

Microwave Safe
Freezer Safe

Not Suitable for Dishwashing


Dishwasher Safe


Oven Safe
P.F Rim and Foot Chip Guarantee


Product Guarantee
5 Year Edge Chip Warranty
$\mathrm{S}_{\mathrm{H}}+100^{40^{\circ}}{ }^{\circ} \mathrm{C}$ Temperature Range
$\square$ Spares

Front of House

| Fine China Tableware | $12 \square$ |
| :--- | :---: |
| Porcelain Tableware | $24 \square$ |
| Oven-to-Tableware | 54 |
| Stoneware | $62 \square$ |
| RG Tableware | $78 \square$ |
| Melamine Tableware | $82 \square$ |
| Glass Tableware | $84 \square$ |
| Glassware | $90 \square$ |
| Drinkware | $114 \square$ |
| Table Presentation | $122 \square$ |
| Cutlery | $170 \square$ |
| Table Service | $188 \square$ |
| Menus, Signs \& Displays | $206 \square$ |
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| Buffet \& Display | 238 |

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## NEW <br> New Products



Genware have launched an exciting range of new products in a number of key categories that complement or complete our existing product range.
Among the additions is a new collection of coloured Porcelain Cups, Mugs, Saucers and Teapots, new White Rustic Wooden Display Crates within Buffet \& Display, stylish new Black Enamelware in Table Presentation plus so much more throughout this brochure.



PT
Bowl Shaped Cups

| Code | Size | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 312109R | Red - $9 \mathrm{c} / 30 \mathrm{z}$ | 6 | 2.16 | 2.59 |
| 312109 BK | Black - $9 \mathrm{cl} / 30 \mathrm{z}$ | 6 | 2.16 | 2.59 |
| 312109 G | Grey - $9 \mathrm{cl} / 30 \mathrm{z}$ | 6 | 2.16 | 2.59 |
| 312109BL | Blue - $9 \mathrm{cl} / 30 \mathrm{z}$ | 6 | 2.16 | 2.59 |
| 312109 GR | Green - $9 \mathrm{cl} / 30 \mathrm{z}$ | 6 | 2.16 | 2.59 |
| 322118 | White - $17.5 \mathrm{cl} / 60 \mathrm{z}$ | 6 | 2.08 | 2.50 |
| 322123 | White - $23 \mathrm{c} / 880 \mathrm{z}$ | 6 | 2.30 | 2.76 |
| 322125GR | Green - 25c//8.750z | 6 | 3.02 | 3.62 |
| 322134GR | Green - 34c/120z | 6 | 4.10 | 4.92 |

NEW

## PT

Latte Mug

- 34c//120z

| Code | Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| $322135 G R$ | Green | 6 | 4.22 | 5.06 |



PI
Saucers

| Code | Description | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 182112R | Red - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112BK | Black - 12cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112G | Grey - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112BL | Blue-12cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112GR | Green - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182115GR | Green - 16 cm ( $\varnothing$ ) | 6 | 2.62 | 3.14 |
| 12 cm saucers fit $9 \mathrm{c} / 30 \mathrm{z}$ espresso cups <br> 16 cm saucers fit $25 \mathrm{cl} / 8.750 \mathrm{oz}$ \& $34 \mathrm{c} / / 120 \mathrm{z}$ cups \& mugs |  |  |  |  |

## NEW

## PT

Low Conical Bowl

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 369114 | $13.5 \times 6 \mathrm{~cm} / 5.25 \times 2.25^{\prime \prime}$ | 6 | 3.08 | 3.70 |
|  | $34 \mathrm{cl} / 120 \mathrm{z}$ |  |  |  |



PT
Teapots

- 45cl/15.750z

| Code | Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 393945R | Red | 6 | 7.00 | 8.40 |
| 393945BK | Black | 6 | 7.00 | 8.40 |
| 393945G | Grey | 6 | 7.00 | 8.40 |
| 393945BL | Blue | 6 | 7.00 | 8.40 |
| 393945GR | Green | 6 | 7.00 | 8.40 |

Luna Pizza Plate

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- | :--- |
| B758042 | $33 \mathrm{~cm} / 13 "^{\prime \prime}$ | 6 | $£ 10.48$ | 12.58 |



Priced individually and sold in packs


TP
Miniature Bin

| Code | Size $(\emptyset \times \mathrm{H})$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GBIN9 | $8.5 \times 11.2 \mathrm{~cm}$ | 3.00 | 3.60 |

Alinda Glass Bowl

| Code | Size $(W \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ALN240 | $10 \times 5.1 \mathrm{~cm}$ | 6 | 1.60 | 1.92 |
|  | $21.5 \mathrm{cl} / 7.250 \mathrm{c}$ |  |  |  |

Priced individually and sold in packs


## is

Stainless Steel Oil Can

| Code | Size | £ each | $€$ each |
| :--- | :--- | ---: | :--- |
| SSC50 | $50 \mathrm{cl} / 17.50 z$ | 11.52 | 13.82 |



Gingham Greaseproof Presentation Bags

- $17.5 \times 17.5 \mathrm{~cm}$

| Code | Description | $£$ parcel | $€$ parcel |
| :--- | :--- | :---: | :---: |
| PN1487GRBG | Gingham Print Red | 54.52 | 65.42 |
| PN1487GBKBG | Gingham Print Black | 54.52 | 65.42 |
| PN1487GBBG | Gingham Print Blue | 54.52 | 65.42 |
| 1000 bags per parcel |  |  |  |

1000 bags per parcel


NEW
is
Mason Jar Salt \& Pepper Set

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPMAS | $5.5 \times 8.5 \mathrm{~cm}$ <br>  <br>  <br> Lids are not dishwasher safe | 4.20 | 5.04 |
|  |  |  |  | Glass TablewareGlassware



## is

Wooden Salt or Pepper Mills

- Features high quality ceramic mechanism
- Supplied with a S and P sticker to denote salt or pepper
- $10 \mathrm{~cm} / 4^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPWD10A | Antique Finish | 11.24 | 13.49 |
| SPWD10W | White Wash | $\mathbf{1 1 . 2 4}$ | 13.49 |



Black Wire Table Caddy
圆

| Code | Size $(W \times D \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TC- 73 BK | $19.5 \times 9.2 \times 18 \mathrm{~cm}$ | 6.00 | 7.20 |
|  | $7.75 \times 3.5 \times 7^{\prime \prime}$ |  |  |



NEW

Acrylic Salt/Pepper Grinders

- Features high quality ceramic mechanism
- $14 \mathrm{~cm} / 5.5^{\text {" }}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPGRC14C | Copper | 12.72 | 15.26 |
| SPGRC14AC | Antique Copper | $\mathbf{1 4 . 6 0}$ | 17.52 |



Wood Effect Placemats

- $45 \times 30 \mathrm{~cm}$
- Made from PVC

圆

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PLM4 | Light Wood | 4.64 | 5.57 |
| PLM5 | Dark Wood | 4.64 | 5.57 |



Premium Polycarbonate Pitcher

- Supplied with a lid

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| PIT16 | 1.6 L/56.250z | 21.00 | 25.20 |

Non-Stick Milk Jugs

- Designed for use with steam-based milk frothers
- Non-stick coating for easy cleaning

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MJ12BK | Black $-34 \mathrm{Cl} / 120$ z | 7.00 | 8.40 |
| MJ12R | Red -34c//12oz | 7.00 | 8.40 |
| MJ12BR | Brown-34cl/120z | 7.00 | 8.40 |

B
Graduated Milk Jugs

- Graduated for easy measuring of milk
- Reduce wastage and time
- 50 ml graduations

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| 68601 GRD | $35 \mathrm{cl} / 120 z$ | 7.76 | 9.31 |
| 68602 GRD | $55 \mathrm{cl} / 200 z$ | 10.44 | 12.53 |
| 68603 GRD | $90 \mathrm{cl} / 320 z$ | 13.24 | 15.89 |

NEW


B\&D
GN Polycarbonate Cover

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :--- |
| PCGN11RT | GN 1/1 Roll Top | 35.00 | 42.00 |
|  | $53 \times 32 \times 16.5 \mathrm{~cm}$ |  |  |



Premium Milk Jugs

- Perfect for latte art, frothing and texturising milk

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| PMJ12 | $35 \mathrm{c} / 120 z$ | 9.80 | 11.76 |
| PMJ16 | $50 \mathrm{cl} / 160 z$ | 12.36 | 14.83 |
| PMJ24 | $75 \mathrm{cl} / 240 z$ | 15.32 | 18.38 |
| PMJ32 | $90 \mathrm{cl} / 320 z$ | 18.28 | 21.94 |

NEW


B\&D
Rustic Wooden Display Crate

- $53 \times 32 \times 8 \mathrm{~cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TR538W | White Wash | 39.96 | 47.95 |



B

## Glass Teapots

- Made from heat resistent borosilicate glass
- Complete with stainless steel infuser perfect fo loose leaf tea

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| GTP470 | $47 \mathrm{cl} / 16.50 z$ | 16.76 | 20.11 |
| GTP700 | $70 \mathrm{cl} / 24.750 z$ | 18.16 | 21.79 |



Rustic Wooden Display Crate Stand
$53 \times 32 \times 21 \mathrm{~cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| TR5321W | White Wash | 55.30 | 66.36 |



B\&D
Dark Rustic Wooden Crate

| Code | Size $(\mathrm{L} \times W \times \mathrm{H})$ | f each | $€$ each |
| :--- | :--- | :---: | :---: |
| TR216 | $25 \times 12 \times 7.5 \mathrm{~cm}$ | 7.68 | 9.22 |



BQD


Washable Paper Bags

- Reusable \& durable perfect for breads, fruits, cereals etc
- Feels like leather, made from paper
- Clean with a damp cloth
- $20 \times 14 \mathrm{~cm}(\emptyset \times H)$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WPB-20 | Brown | 9.80 | 11.76 |
| WPB-20BK | Black | 9.80 | 11.76 |



NEW

## B\&D

Polycarbonate Cereal Jug

- Supplied with stainless steel hinged lid
- Additional polycarbonate lid provided to help keep cereal fresh

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CRL180 | 1.8 Litre/63.250z | 23.00 | 27.60 |



## Round Polywicker Baskets

- Features stainless steel frame for added strength
- Confirms to food hygiene regulations
- $26 \times 15 \mathrm{~cm}(\emptyset \times H)$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PWB-26 | Natural | 5.64 | 6.77 |
| PWB-26BK | Black | 5.64 | 6.77 |



## Black Anti-Slip L Shape Riser

- Can be used in a number of combinations to create different heights and shapes
- Non slip coating keeps platters \& boards stable

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | € each |
| :--- | :---: | :---: | :---: |
| RSR-LBK10 | $10 \times 10 \times 10 \mathrm{~cm}$ | 3.00 | 3.60 |



Mixing Glass

| Code | Size | £ each | € each |
| :--- | :--- | ---: | :--- |
| MXG800 | $80 \mathrm{cl} / 28.50 z$ | 16.00 | 19.20 |

## $B$

Jiggers

- $20 \mathrm{ml} / 40 \mathrm{ml}$ measures featuring 10 ml and 30 ml increments

| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| JIG2040 | $20 / 40 \mathrm{ml}$ Stainless Steel | 4.80 | 5.76 |
| JIG2040C | $20 / 40 \mathrm{ml}$ Copper | 7.80 | 9.36 |
| JIG2040GM | $20 / 40 \mathrm{ml}$ Gun Metal Black | 7.80 | 9.36 |



- Perfect for keeping bottles chilled in ice
- Made from strong durable plastic

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WB25C | Clear- $\mathbf{2 5 c m} / 10^{\prime \prime}$ | 3.00 | 3.60 |


Julep Strainer

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| JUL1C | Copper | 4.20 | 5.04 |



Copper Round Tray

| Code | Size ( $)$ | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $52039 C$ | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 18.60 | 22.32 |



Hawthorne Strainer - 2 Prong

| Code | Description | £ each | $€$ each |
| :--- | :--- | ---: | ---: |
| HAW3C | Copper | 6.92 | 8.30 |



Magnetic Knife Racks

- Modern, sleek design
- Maximum individual knife weight 2 Kg

| Code | Size | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| MKR14 | $35.6 \mathrm{~cm} / 14^{\prime \prime}$ | 19.40 | 23.28 |
| MKR18 | $45.7 \mathrm{~cm} / 18^{\prime \prime}$ | 22.60 | 27.12 |



Economy Refillable Blow Torch

- Piezo press button ignition
- Adjustable flame
- 1.45 kW maximum heat output
- Safety on/off lock
- Refill using BTC4

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| BS3328 | Economy Refillable <br> Blow Torch | 18.00 | 21.60 |
|  |  |  |  |



Economy Quick Fit Blow Torch Head

- Simple quick-fit torch head
- Piezo trigger start
- Adjustable flame
- 1.3 kw maximum heat output

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| BS3311 | Quick Fit Blow Torch | 11.00 | 13.20 |

Fits onto BTC8 can


Economy Grip Handle Blow Torch Head

- Simple quick-fit torch head
- Piezo push button start
- 1.3 kW maximum heat output
- Robust grip handle

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| BS3335 | Grip Handle Blow Torch | 18.00 | 21.60 |

Fits onto BTC8 can



Aluminium Heavy Duty Colanders

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| HDCOL07 | $32 \times 18 \mathrm{~cm} / 12.5 \times 7^{\prime \prime}-7.2$ Litre | 27.34 | 32.81 |
| HDCOL10 | $36 \times 20 \mathrm{~cm} / 14 \times 8^{\prime \prime}-10$ Litre | 30.38 | 36.46 |
| HDCOL16 | $42 \times 21 \mathrm{~cm} / 16.5 \times 8.25^{\prime \prime} \cdot 16.5$ Litre | 40.48 | 48.58 |
| HDCOL24 | $47 \times 25 \mathrm{~cm} / 18.5 \times 9.75^{\prime \prime} \cdot 24.2$ Litre | 46.00 | 55.20 |



Non-Stick Aluminium Baking Tray

- Perfect heat distribution
- Excellent baking performance
- High quality non-stick Teflon coating

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| BT-AL640 | $60 \times 40 \mathrm{~cm}$ | 30.00 | 36.00 |

Aluminium Pudding Basins

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| PDB105 | $105 \mathrm{ml}-7 \times 4 \mathrm{~cm}$ | 1.80 | 2.16 |
| PDB180 | $180 \mathrm{ml}-8.2 \times 4.8 \mathrm{~cm}$ | 1.90 | 2.28 |
| PDB335 | $335 \mathrm{ml}-11 \times 5.6 \mathrm{~cm}$ | 2.20 | 2.64 |

Aluminium Dariole Moulds

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DRL555 | $80 \mathrm{ml}-5.5 \times 5 \mathrm{~cm}$ | 1.50 | 1.80 |
| DRL656 | $120 \mathrm{ml}-6.5 \times 6 \mathrm{~cm}$ | 1.70 | 2.04 |


caw
Slim Recycling Bin \& Lids

- Supplied with waste identification stickers
- Lids sold separately
- 65L capacity
- Built in wheels

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 23432775 | Slim Recycling Bin | 40.00 | 48.00 |
| 23433090 | Black Closed Lid | 12.00 | 14.40 |
| 23433102 | Yellow Closed Lid | 12.00 | 14.40 |
| 23233415 | Blue Open Lid | 12.00 | 14.40 |
| 23233553 | Green Open Lid | 12.00 | 14.40 |

## Royal Genware Fine China Tableware

Royal Genware Fine China provides contemporary designs and shapes combined with stunning pure white colour. Products are designed with the tough foodservice environment in mind, with rolled edges on selected lines to improve chip resistance.

Ranges are fully vitrified and conforms to BS4034 for low water absorption, improved hygiene, protection against thermo shock, increased strength and better heat retention with selective products available with a five year edge chip guarantee* This range is perfectly suited to banqueting, hotel, restaurant and gastropub use, giving an enhanced dining experience.


Stunning, durable range, with innovative shapes and fantastic colour

- Pure White Fine China Colour Brilliant white colour for an attractive appearance is complimented by a lighter body, making these items both stunningly attractive and finely elegant
- Conforms to BS4034 Quality Standard Royal Genware Fine China conforms to the quality standard measurement set by the British Standards Institute
- 5 Year Edge Chip Warranty For quality assurance and peace of mind on selected lines
- Fully Vitrified

Low water absorption, protection against bacterial growth and improved heat retention

## 14 Fine China Tableware

## Classic Plates \＆Pasta Bowls

Simple and elegant，this range is ideal for the top level service in restaurants，hotels and corporate dining． Classic Plates provide a graceful and traditional service option whereas the Deep Winged Plate and the Pasta Bowls are ideal for a range of alternative cuisine and stacked food presentation．



Classic Plates

| Code | Size（ () | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC16PL | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 12 | 3.02 | 3.63 |
| FC18PL | $18 \mathrm{~cm} / 7^{\prime \prime}$ | 12 | 3.44 | 4.13 |
| FC21PL | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 3.86 | 4.63 |
| FC23PL | $23 \mathrm{~cm} / 9.25^{\prime \prime}$ | 6 | 4.50 | 5.40 |
| FC26PL | $26 \mathrm{~cm} / 10.5^{\prime \prime}$ | 4 | 5.14 | 6.17 |
| FC28PL | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 4 | 6.86 | 8.23 |
| FC30PL | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 3 | 9.46 | 11.35 |



Deep Winged Plate

| Code | Size（ $\emptyset$ ） | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC28DWP | $28 \mathrm{~cm} / 11^{11}$ | 3 | 8.04 | 9.64 |



Pasta Bowls

| Code | Size（ $)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC23PB | $23 \mathrm{~cm} / 9^{\prime \prime}$ <br> $70 \mathrm{c} / 24.60 \mathrm{z}$ | 4 | 4.66 | 5.59 |
| FC31PB | $31 \mathrm{~cm} / 12^{\prime \prime}$ <br> $150 \mathrm{c} / 52.80 \mathrm{z}$ | 3 | 9.46 | 11.35 |
|  |  |  |  |  |

## Squares \& Platters

Contemporary square and rectangular serving lines that can be used to serve dips, starters, mains, sharing plates and platters.


Square Plates

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC16SP | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 12 | 3.04 | 3.65 |
| FC18SP | $18 \mathrm{~cm} / 7^{\prime \prime}$ | 12 | 3.94 | 4.73 |
| FC21SP | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 5.90 | 7.08 |
| FC24SP | $24 \mathrm{~cm} / 9.25^{\prime \prime}$ | 6 | 7.64 | 9.17 |
| FC26SP | $26 \mathrm{~cm} / 10.25^{\prime \prime}$ | 4 | 8.92 | 10.70 |
| FC30SP | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 3 | 10.72 | 12.86 |

Measurements are edge to edge

Triple Dish

| Code | Size (LxW) | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC25TD | $25 \times 8.5 \mathrm{~cm}$ | 4 | 5.36 | 6.43 |
|  | $10 \times 3.255^{\prime \prime}$ |  |  |  |

Double Dish

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC15DD | $15 \times 8 \mathrm{~cm}$ | 6 | 2.68 | 3.21 |
|  | $6 \times 3^{\prime \prime}$ |  |  |  |



Rectangular Dishes

| Code | Size (LxW) | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| FC18RD | $18 \times 8.9 \mathrm{~cm}$ | 6 | 5.36 | 6.43 |
|  | $7 \times 3.5{ }^{\prime \prime}$ |  |  |  |
| FC22RD | $22 \times 11 \mathrm{~cm}$ | 3 | 6.00 | 7.20 |
|  | $8.75 \times 4.3{ }^{\prime \prime}$ |  |  |  |
| FC25RD | $25 \times 12.7 \mathrm{~cm}$ | 4 | 7.14 | 8.57 |
|  | $10 \times 5$ " |  |  |  |
| FC28RD | $28 \times 14 \mathrm{~cm}$ | 3 | 8.40 | 10.08 |
|  | $11 \times 5.5{ }^{\prime \prime}$ |  |  |  |
| FC30RD | $30 \times 15.2 \mathrm{~cm}$ | 3 | 8.92 | 10.70 |
|  | $12 \times 6{ }^{\prime \prime}$ |  |  |  |
| FC32RD | $32 \times 16.5 \mathrm{~cm}$ | 3 | 9.62 | 11.54 |
|  | $12.75 \times 6.5^{\prime \prime}$ |  |  |  |
| FC35RD | $35 \times 17.8 \mathrm{~cm}$ | 3 | 11.62 | 13.94 |
|  | $14 \times 7$ " |  |  |  |

All items are priced individually and sold in packs

16 Fine China Tableware

Divided Base for Square Bowls

| Code | Size $(\mathrm{L} \times \mathrm{W})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC30RB | $30 \times 10 \mathrm{~cm} / 12 \times 4^{\prime \prime}$ | 3 | 4.98 | 5.98 |

Fits FC11SB/FC13SB and FC9DD

Square Bowls

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC6SB | $6 \mathrm{~cm} / 2.5^{\prime \prime}$ <br> $8 \mathrm{cl} / 2.750 z$ | 6 | 1.62 | 1.94 |
| FC8SB | $8 \mathrm{~cm} / 3.5^{\prime \prime}$ <br> $15 \mathrm{cl} / 5.30 z$ <br> $11 \mathrm{~cm} / 4.25^{\prime \prime}$ <br> $30 \mathrm{cl} / 10.60 z$ <br> $13 \mathrm{~cm} / 5^{\prime \prime}$ | 6 | 1.72 | 2.06 |
| FC11SB | 4 | 2.50 | 3.00 |  |
| FC13SB | $45 \mathrm{cl} / 15.750 \mathrm{c}$ |  | 3.22 | 3.86 |
|  |  |  |  |  |

Large Square Bowl

| Code | Size | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| FC15SB | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 6 | 4.22 | 5.06 |
|  | $64 \mathrm{c} / 22.50 \mathrm{z}$ |  |  |  |

Square Dipping Dish

| Code | Size | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| FC9DD | $9 \mathrm{~cm} / 3.75^{\prime \prime}$ | 12 | 1.44 | 1.73 |




Superb service display platters, perfect for buffet service and they add a touch of class to your food presentation.
Display platters are perfect for parties, sandwiches and canapés.


Narrow Rectangular Serving Platters

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC33NSP | $33 \times 17 \mathrm{~cm}$ | 3 | 13.88 | 16.66 |
|  | $13 \times 6.75^{\prime \prime}$ |  |  |  |
| FC40NSP | $40 \times 13 \mathrm{~cm}$ | 6 | 13.88 | 16.66 |
|  | $15.75 \times 5^{\prime \prime}$ |  |  |  |
| FC44NSP | $46 \times 17 \mathrm{~cm}$ | 4 | 23.32 | 27.98 |
|  | $18 \times 6.75^{\prime \prime}$ |  |  |  |



Rectangular Serving Platter

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC35FSP | $35 \times 25 \mathrm{~cm}$ | 3 | 19.02 | 22.82 |
|  | $13.75 \times 9.75^{\prime \prime}$ |  |  |  |



Rimmed Serving Platter

| Code | Size (LxW) | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC30FSP | $30.5 \times 20.7 \mathrm{~cm}$ | 6 | 13.92 | 16.70 |
|  | $12 \times 8.25^{\prime \prime}$ |  |  |  |

## 18 Fine China Tableware

## Asian

Contemporary designed items, ideal for Asian fusion food service and bowl food menus.

## Tapered Bowls

| Code | Size ( $0 \times H$ ) | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| FC8TB | $8 \times 4 \mathrm{~cm} / 3 \times 1.5^{\prime \prime}$ | 24 | 1.94 | 2.33 |
|  | $7 \mathrm{cl} / 2.50 \mathrm{z}$ |  |  |  |
| FC10TB | $10 \times 5 \mathrm{~cm} / 4 \times 2$ " | 12 | 2.72 | 3.27 |
|  | $20 \mathrm{cl} / 70 \mathrm{z}$ |  |  |  |
| FC13TB | $13 \times 6.5 \mathrm{~cm} / 5 \times 2.5{ }^{\prime \prime}$ | 6 | 5.20 | 6.24 |
|  | $37 \mathrm{cl} / 130 \mathrm{z}$ |  |  |  |
| FC15TB | $15 \times 8 \mathrm{~cm} / 6 \times 3$ " | 6 | 6.26 | 7.52 |
|  | $62 \mathrm{c} / 21.80 \mathrm{z}$ |  |  |  |
| FC18TB | $18 \times 9 \mathrm{~cm} / 7 \times 3.5^{\prime \prime}$ | 4 | 8.04 | 9.64 |
|  | $90 \mathrm{cl} \times 31.70 \mathrm{z}$ |  |  |  |



Butter/Dip Dish

| Code | Size ( () | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC7BD | $7 \mathrm{~cm} / 3^{\prime \prime}-4 \mathrm{cl} / 1.40 \mathrm{z}$ | 24 | 1.44 | 1.73 |

All items are priced individually and sold in packs


Rice Bowls

| Code | Size ( $)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC10RB | $10 \mathrm{~cm} / 4^{\prime \prime}$ <br> $20 \mathrm{c} / 70 \mathrm{z}$ | 12 | 3.22 | 3.86 |
| FC11RB | $11 \mathrm{~cm} / 4.5^{\prime \prime}$ <br> $30 \mathrm{cl} / 10.602$ | 6 | 3.58 | 4.30 |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

Chinese Spoon

| Code | Size | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| FC13CSP | $13 \mathrm{~cm} / 5.25^{\prime \prime}$ | 12 | 1.80 | 2.16 |




## 20 Fine China Tableware



| Lugged Soup Bowl |  |  |  |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Code | Size ( () | Pack | £ each | € each |  |  |  |
| FC11LSB | $11 \mathrm{~cm} / 4.25^{\prime \prime}$ | 6 | 6.06 | 7.27 |  |  |  |
|  | $30 \mathrm{c} / 10.602$ |  |  |  |  |  |  |

Fits FC11SBS saucer


Un-Lugged Soup Bowl

| Code | Size ( () | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC11USB | $11 \mathrm{~cm} / 4.25^{\prime \prime}$ | 6 | 4.10 | 4.92 |
|  | $30 \mathrm{c} / 10.602$ |  |  |  |

Fits FC11SBS saucer


| Saucer |  |  |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: | :---: | :---: |
| Code | Size $(\emptyset)$ | Pack | £ each | $€$ each |  |  |
| FC11SBS | $16.3 \mathrm{~cm} / 6.4^{\prime \prime}$ | 6 | 2.16 | 2.59 |  |  |
| For FC11LSB and FC11USB |  |  |  |  |  |  |



Oatmeal Bowl

| Code | Size $(\emptyset)$ | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| FC150B | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 6 | 3.04 | 3.65 |
|  | $45 \mathrm{cl} / 15.80 \mathrm{z}$ |  |  |  |




| Condiment Set |  |  |  | 5 |
| :---: | :---: | :---: | :---: | :---: |
| Code | Description | Pack | £ each | $€$ each |
| FC4CON | 4 piece set | 6 | 5.58 | 6.70 |

## Sauce Boats

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC10SB | $10 \mathrm{c} / 30 z$ | 4 | 4.48 | 5.38 |
| FC18SB | $18 \mathrm{cl} / 602$ | 4 | 6.26 | 7.51 |
| FC30SB | $30 \mathrm{c} / 100 \mathrm{Z}$ | 3 | 8.04 | 9.65 |


| Salt \& Pepper Shakers |  |  |  | 5 |
| :---: | :---: | :---: | :---: | :---: |
| Code | Size (H) | Pack | f each | € each |
| FCPPS | $8 \mathrm{~cm} / 3^{\prime \prime}$ | 12 | 3.58 | 4.30 |
| FC8S | $8 \mathrm{~cm} / 3^{\prime \prime}$ | 12 | 3.58 | 4.30 |

## 22 Fine China Tableware

Beverage


Traditional Teapot

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC45TP | $45 \mathrm{c} / 160 z$ | 1 | 16.04 | 19.25 |



Traditional Sugar Bowl

| Code | Size ( $($ ) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC20SB | $9 \mathrm{~cm} / 3.5^{\prime \prime} \cdot \mathbf{2 0 c} / 70 \mathrm{c}$ | 6 | 3.22 | 3.86 |



FC8CJ


Traditional Cream Jugs

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC8CJ | 8cl/2.5oz $\cdot$ No Handle | 12 | 1.96 | 2.35 |
| FC13CJ | 13cl/4oz With Handle | 6 | 2.32 | 2.78 |
| FC30CJ | 30cl/10oz With Handle | 4 | 3.00 | 3.60 |



Modern Cream Jug

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC8MCJ | $8 \mathrm{c} / 12.50 \mathrm{z} \cdot$ No Handle | 6 | 2.16 | 2.59 |



## Cups \& Mugs

Serve coffees, teas and other hot beverages in a selection of stylish cups and mugs.


Stacking Cup

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC20SC | 20c170z | 12 | 2.86 | 3.43 |

Saucer see below


Modern Angled Handle Cup

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC22MC | $22 \mathrm{cl} / 80 \mathrm{z}$ | 6 | 3.66 | 4.39 |

Saucer see below left


Bullet Mug

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC31BMUG | 30c//10.50z | 6 | 4.22 | 5.06 |



Mug

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC30MUG | $30 \mathrm{c} / 100 \mathrm{z}$ | 4 | 4.68 | 5.62 |

## Royal Genware Porcelain Tableware

Royal Genware Porcelain Tableware offers a great quality range of durable and practical hotelware. The extensive collection covers multiple plate, bowl and beverage lines, with complementary service items to make your place setting complete.

The range is fully vitrified and conforms to BS4034, for low water absorption, improved hygiene, protection against thermo shock, increased strength and better heat retention. They are also microwave, oven, dishwasher and freezer safe.

The products are designed to withstand the tough foodservice environment, with rolled edges and rims on products to improve edge chip resistance, with selective products available with a five year edge chip guarantee*. Royal Genware Porcelain Tableware is suitable for most hotel, restaurant and foodservice applications.


Comprehensive range of strong, elegant and durable tableware


- Microwave and Dishwasher Safe Perfect for time efficient heating and cleaning requirements
- Conforms to BS4034 Quality Standard Royal Genware Porcelain conforms to the quality standard measurement set by the British Standards Institute
- 5 Year Edge Chip Warranty For quality assurance and peace of mind on selected lines
- Durable Glaze

The hardness of the glaze lasts longer prolonging the lifeline of the product whilst also improving stain resistance for an enhanced appearance

- Fully Vitrified

Low water absorption, protection against bacterial growth and improved heat retention

- Oven and Freezer Safe

For protection against damage caused by thermo shock and temperature fluctuation

- Rolled Edges

For added chip resistance in busy kitchen environments

## 26 Porcelain Tableware

## Classic Plates

Versatile and complete collection of plates with rolled rims for edge chip resistance.

Classic Winged Plates

- The ideal style for banqueting and events

| Code | Size ( $\varnothing)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 160617 | $17 \mathrm{~cm} / 6.5^{\prime \prime}$ | 6 | 1.82 | 2.18 |
| 160619 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 6 | 2.10 | 2.51 |
| 160621 | $21 \mathrm{~cm} / 8.2^{\prime \prime}$ | 6 | 2.32 | 2.78 |
| 160623 | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 6 | 2.76 | 3.32 |
| 160626 | $26 \mathrm{~cm} / 10.2^{\prime \prime}$ | 6 | 3.18 | 3.81 |
| 160627 | $27 \mathrm{~cm} / 10.75^{\prime \prime}$ | 6 | 3.56 | 4.28 |
| 160628 | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 6 | 4.06 | 4.87 |
| 160631 | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 6 | 5.96 | 7.15 |

Narrow Rim Plates

| Code | Size ( $\varnothing$ ) | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 160316 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 6 | 1.98 | 2.38 |
| 160322 | $22 \mathrm{~cm} / 8.5^{\prime \prime}$ | 6 | 3.04 | 3.65 |
| 160324 | $24 \mathrm{~cm} / 9.25^{\prime \prime}$ | 6 | 3.30 | 3.97 |
| 160326 | $26 \mathrm{~cm} / 10.25^{\prime \prime}$ | 6 | 3.50 | 4.20 |
| 160328 | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 6 | 4.78 | 5.74 |





Coupe Plates

| Code | Size ( $)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 187618 | $18 \mathrm{~cm} / 7^{\prime \prime}$ | 6 | 1.98 | 2.38 |
| 187622 | $22 \mathrm{~cm} / 8.5^{\prime \prime}$ | 6 | 2.86 | 3.43 |
| 187624 | $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 6 | 3.04 | 3.65 |
| 187626 | $26 \mathrm{~cm} / 10.2^{\prime \prime}$ | 6 | 3.48 | 4.17 |
| 187628 | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 6 | 4.26 | 5.11 |
| 187630 | $30 \mathrm{~cm} / 1^{\prime \prime}$ | 6 | 6.70 | 8.04 |

Oval Plates

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 112121 | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 3.58 | 4.30 |
| 112124 | $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 6 | 4.74 | 5.69 |
| 112125 | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ | 6 | 4.92 | 5.90 |
| 112128 | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 6 | 5.36 | 6.43 |
| 112131 | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 6 | 6.50 | 7.80 |
| 112136 | $36 \mathrm{~cm} / 14^{\prime \prime}$ | 6 | 10.28 | 12.34 |

## Pasta，Pizza \＆Gourmet

This range is particularly suited to Italian and European style cuisine．
Selected dishes feature rolled rims for increased edge chip resistance．


| Deep Winged Plates |  |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: | :---: |
| Code | Size（ $)$ | Pack | $£$ each | $€$ each |  |
| 170128 | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 6 | 5.48 | 6.58 |  |
| 170130 | $30 \mathrm{~cm} / 12 "^{\prime \prime}$ | 6 | 6.02 | 7.22 |  |

Soup Plates／Pasta Dishes

| Code | Size（ () | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 172122 | $23 \mathrm{~cm} / 9^{\prime \prime}$ <br> $29 \mathrm{c} / 10.20 z$ | 6 | 3.50 | 4.20 |
| 172127 | $27 \mathrm{~cm} / 10.75^{\prime \prime}$ <br> $46 \mathrm{c} / 1602$ | 6 | 5.34 | 6.40 |
| 172130 | $30 \mathrm{~cm} / 12^{\prime \prime}$ <br> $50 \mathrm{c} / 17.602$ | 6 | 5.82 | 6.98 |
|  |  |  |  |  |

图图园箢


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Pasta Dishes

| Code | Size ( $)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 170622 | $22 \mathrm{~cm} / 8.5^{\prime \prime}$ <br> $28.5 \mathrm{cl} / 100 \mathrm{z}$ | 6 | 4.44 | 5.33 |
| 170625 | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 6 | 4.78 | 5.74 |
| 170630 | $42 \mathrm{cl} / 14.80 \mathrm{z}$ <br> $30 \mathrm{~cm} / 12^{\prime \prime}$ <br> $70 \mathrm{cl} / 24.60 \mathrm{z}$ | 6 | 6.66 | 7.99 |
|  |  |  |  |  |

## Couscous Plate

| Code | Size ( $)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| $\mathbf{1 9 7 6 2 1}$ | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 4.60 | 5.52 |
| 197626 | $\mathbf{2 6 c m} / 10 . \mathbf{2 5}^{\prime \prime}$ | 6 | 5.40 | 6.48 |



Wide Rimmed Pasta Dish

| Code | Size $(\emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 178230 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 6 | 8.62 | 10.34 |
|  | $57 \mathrm{cl} / 200 \mathrm{z}$ |  |  |  |

Pizza Plates

| Code | Size ( () | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 162928 | $28 \mathrm{~cm} / 1^{\prime \prime}$ | 6 | 5.10 | 6.12 |
| 162932 | $32 \mathrm{~cm} / 12.5^{\prime \prime}$ | 6 | 6.24 | 7.49 |

## 30 Porcelain Tableware

## Squares

A collection of square and rectangular plates and dishes complement both individual and combination serving options in an array of shapes and sizes．
－All plate measurements are edge to edge


## Square Plates

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 180616 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 6 | 2.46 | 2.95 |
| 180621 | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 3.96 | 4.75 |
| 180626 | $26 \mathrm{~cm} / 10.5^{\prime \prime}$ | 6 | 6.28 | 7.54 |
| 180630 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 6 | 8.18 | 9.82 |



Rectangular Plates

| Code | Size（LxW） | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 180724 | $24 \times 17 \mathrm{~cm} / 9.5 \times 6.75^{\prime \prime}$ | 6 | 5.34 | 6.41 |
| 180730 | $30.5 \times 18.5 \mathrm{~cm} / 12 \times 7.25^{\prime \prime}$ | 6 | 7.22 | 8.66 |
| 180733 | $33 \times 24.5 \mathrm{~cm} / 13 \times 9.6^{\prime \prime}$ | 3 | 10.76 | 12.91 |



Deep Square Dishes

| Code | Size $(W \times D)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 351817 | $17 \times 2.5 \mathrm{~cm} / 6.7 \times 1^{\text {＂}}$ | 6 | 4.48 | 5.38 |
| 351820 | $20 \times 2.5 \mathrm{~cm} / 8 \times 1^{\text {＂}}$ | 6 | 5.58 | 6.70 |



Rounded Square Plates

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 184517 | $17 \mathrm{~cm} / 6.5^{\prime \prime}$ | 6 | 2.34 | 2.81 |
| 184521 | $21 \mathrm{~cm} / 8.5^{\prime \prime}$ | 6 | 4.02 | 4.82 |
| 184525 | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 6 | 5.42 | 6.51 |
| 184527 | $27 \mathrm{~cm} / 10.5^{\prime \prime}$ | 6 | 5.90 | 7.08 |
| 184529 | $29 \mathrm{~cm} / 11.5^{\prime \prime}$ | 6 | 7.74 | 9.29 |

Deep Rectangular Dishes

| Code | Size（LxW x D） | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 351720 | $20 \times 14 \times 2.5 \mathrm{~cm}$ | 6 | 4.48 | 5.38 |
|  | $8 \times 5.5 \times 1^{\prime \prime}$ |  |  |  |
| 351726 | $26 \times 17 \times 2.5 \mathrm{~cm}$ | 6 | 6.66 | 7.99 |
|  | $10.25 \times 6.5 \times 1^{\text {＂}}$ |  |  |  |
|  |  |  |  |  |

Rectangular Dishes

| Code | Size（LxW） | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 351613 | $13 \times 9.5 \mathrm{~cm} / 5 \times 3.75^{\prime \prime}$ | 6 | 3.72 | 4.46 |
| 351616 | $16 \mathrm{c} / 5.60 z$ <br> $16 \times 12 \mathrm{~cm} / 6.25^{\prime \prime} \times 4.75^{\prime \prime}$ <br> $30 \mathrm{c} / 14.10 z$ | 6 | 5.62 | 6.74 |
| 351619 | $19 \times 14.5 \mathrm{~cm} / 7.5 \times 5.75^{\prime \prime}$ <br> $68 \mathrm{c} / 23.90 z$ | 6 | 7.30 | 8.76 | $68 \mathrm{cl} / 23.90 \mathrm{z}$



Wide Rim Rounded Square Plates

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 21918 | $18 \mathrm{~cm} / 7^{\prime \prime}$ | 6 | 2.60 | 3.12 |
| 21923 | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 6 | 4.54 | 5.44 |
| 21928 | $\mathbf{2 8 c m} / \mathbf{1 1 " ~}^{\prime \prime}$ | 4 | 6.70 | 8.04 |



Rectangular Rounded Edge Plates

| Code | Size $(L \times W)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 184620 | $19.5 \times 10 \mathrm{~cm} / 7.75 \times 4^{\prime \prime}$ | 6 | 3.42 | 4.10 |
| 184625 | $25 \times 13 \mathrm{~cm} / 9.75 \times 5^{\prime \prime}$ | 6 | 4.82 | 5.78 |
| 184630 | $29.5 \times 15 \mathrm{~cm} / 11.5 \times 6^{\prime \prime}$ | 6 | 6.58 | 7.90 |
| 184635 | $35 \times 18.5 \mathrm{~cm} / 13.75 \times 7.25^{\prime \prime}$ | 3 | 10.60 | 12.72 |



## 32 Porcelain Tableware

Square Dishes

| Code | Size $(\mathrm{W} \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 353006 | $6.4 \times 2.5 \mathrm{~cm} / 2.5 \times 1^{\prime \prime}$ | 12 | 1.12 | 1.35 |
|  | $3 \mathrm{cl} / 10 \mathrm{z}$ |  |  |  |
| 4 pieces to fit 353028 |  |  |  |  |
| 353106 | $6.4 \times 4.8 \mathrm{~cm} / 2.5 \times 2^{\prime \prime}$ | 6 | 1.80 | 2.16 |
|  | $10 \mathrm{cl} / 3.50 \mathrm{c}$ |  |  |  |

4 pieces to fit 353028

| 353008 | $8.5 \times 3.5 \mathrm{~cm} / 3.25 \times 1.4^{\prime \prime}$ | 6 | 1.80 | 2.16 |
| :--- | :--- | :--- | :--- | :--- |

$10 \mathrm{c} / 3.50 \mathrm{z}$
4 pieces to fit 357017
$\begin{array}{lllll}357008 & 8.5 \times 5.5 \mathrm{~cm} / 3.25 \times 2.25 "^{\prime \prime} & 6 & 2.16 & 2.59\end{array}$
$20 \mathrm{c} / 702$
4 pieces to fit 357035 or 357017

Square Dish Holder

| Code | Size (LxW) | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 357017 | $17.9 \mathrm{~cm} / 7^{" 1}$ | 6 | 6.98 | 8.37 |

Fits 4 pieces 357008 or 353008

Rectangular Dish Holders

| Code | Size ( $\mathrm{L} \times \mathrm{W}$ ) | Pack | f each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 353028 | $28 \times 8 \mathrm{~cm} / 11 \times 3$ " | 6 | 7.00 | 8.40 |
| Fits 4 pieces 353006 or 353106 |  |  |  |  |
| 357035 | $35 \times 8.8 \mathrm{~cm} / 13.75 \times 3.5{ }^{\prime \prime}$ | 6 | 8.72 | 10.46 |
| Fits 4 pieces 357008 |  |  |  |  |



Black Wood Dip Trays \& Dishes


## Presentation Bowls

Statement bowls for creating visual impact in your food presentation.


Conical Bowls

| Code | Size ( $0 \times H$ ) | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| 369006 | $6 \times 4.6 \mathrm{~cm} / 2.25 \times 1.8{ }^{\prime \prime}$ | 12 | 1.20 | 1.44 |
|  | $5 \mathrm{cl} / 1.750 \mathrm{z}$ |  |  |  |
| 369008 | $7.5 \times 5.5 \mathrm{~cm} / 3 \times 2.1^{\prime \prime}$ | 12 | 1.62 | 1.94 |
|  | $10 \mathrm{cl} / 3.50 \mathrm{z}$ |  |  |  |
| 369010 | $9.5 \times 6.6 \mathrm{~cm} / 3.75 \times 2.5{ }^{\prime \prime}$ | 6 | 2.16 | 2.59 |
|  | $20 \mathrm{cl} / 70 \mathrm{z}$ |  |  |  |
| 369011 | $10.5 \times 7.9 \mathrm{~cm} / 4 \times 3.1^{\prime \prime}$ | 6 | 2.60 | 3.12 |
|  | $30 \mathrm{cl} / 10.50 \mathrm{z}$ |  |  |  |
| 369012 | $12 \times 8.3 \mathrm{~cm} / 4.75 \times 3.25{ }^{\prime \prime}$ | 6 | 3.08 | 3.70 |
|  | $40 \mathrm{cl} / 140 \mathrm{z}$ |  |  |  |



Valier Bowls

| Code | Size ( $)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 368113 | $13 \mathrm{~cm} / 5^{\prime \prime}$ <br> $32 \mathrm{c} / 11.250 z$ | 6 | 4.02 | 4.82 |
| 368115 | $14.5 \mathrm{~cm} / 5.75^{\prime \prime}$ <br> $35 \mathrm{c} / 160 z$ | 6 | 4.66 | 5.59 |
| 368117 | $16.5 \mathrm{~cm} / 6.5^{\prime \prime}$ <br> $65 \mathrm{c} / 230 z$ | 6 | 6.24 | 7.49 |
|  |  |  |  |  |



Low Conical Bowl

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 369114 | $13.5 \times 6 \mathrm{~cm} / 5.25 \times 2.25$ <br>  <br>  <br> $34 \mathrm{c} / 1 / 20 \mathrm{oz}$ | 6 | 3.08 | 3.70 |
|  |  |  |  |  |

Oval Sloping Bowls

| Code | Size $(\varnothing)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 366016 | $16 \mathrm{~cm} / 6.25 "-33 \mathrm{c} / 11.60 \mathrm{z}$ | 6 | 5.82 | 6.98 |
| 366021 | $21 \mathrm{~cm} / 8.25 "-63 \mathrm{c} / 22.20 \mathrm{z}$ | 6 | 9.42 | 11.30 |

Rounded Square Bowls


| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 364416 | $15 \mathrm{~cm} / 6^{\prime \prime} \cdot 38 \mathrm{cl} / 13.40 \mathrm{z}$ | 6 | 4.94 | 5.93 |
| 364417 | $17 \mathrm{~cm} / 6.5^{\prime \prime}-50 \mathrm{cl} / 17.60 \mathrm{z}$ | 6 | 6.02 | 7.22 |
| 364420 | $20 \mathrm{~cm} / 7.75^{\prime \prime}-87 \mathrm{cl} / 30.60 \mathrm{z}$ | 6 | 9.88 | 11.86 |

All items are priced individually and sold in packs

34 Porcelain Tableware

## Organic

The Organic Collection presents a wealth of serving opportunities and benefits from a visually appealing curvaceous shape，making them a unique and complimentary addition to the Genware Porcelain Tableware range．

|  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |

[^0]图圂园



Organic Bowls


Oval Bowls

| Code | Size $($ L $\times$ W) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 364110 | $9.9 \times 7.9 \mathrm{~cm} / 4 \times 3.2^{\prime}$ | 12 | 1.94 | 2.33 |
|  | $12 \mathrm{c} / 4.250 \mathrm{z}$ |  |  |  |
| 364115 | $15.4 \times 12.8 \mathrm{~cm} / 6 \times 5^{\prime \prime}$ | 6 | 3.02 | 3.63 |
|  | $42 \mathrm{c} / 14.750 \mathrm{c}$ |  |  |  |

Deep Bowls

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | ---: |
| 364006 | $6.6 \times 5 \mathrm{~cm} / 2.5 \times 2$ " | 12 | 1.40 | 1.68 |

$9 \mathrm{c} / 3.250 \mathrm{z}$

$364008 \quad 7.8 \times 5.9 \mathrm{~cm} / 3.1 \times 2.25^{\prime \prime} 12 \quad 1.84 \quad 2.20$
$15 \mathrm{cl} / 5.250 \mathrm{z}$
$364010 \quad 10.4 \times 7.6 \mathrm{~cm} / 4.1 \times 3^{\prime \prime} \quad 12 \quad 2.78 \quad 3.34$ $34 \mathrm{c} / 120 \mathrm{z}$

| 364012 | $12 \times 9 \mathrm{~cm} / 4.75 \times 3.5^{\prime \prime}$ | 6 | 3.98 | 4.78 |
| :--- | :--- | :--- | :--- | :--- | $70 \mathrm{cl} / 24.50 \mathrm{z}$

364015 14.8×10cm/5.8×4" $\quad 6 \quad 5.94$ 7.13
1L/350z
Triangular Bowls

| Code | Size | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 361113 | $12.7 \times 12 \times 5 \mathrm{~cm}$ | 6 | 2.46 | 2.95 |
|  | $5 \times 4.75 \times 2$ " |  |  |  |
|  | $17 \mathrm{cl} / 602$ |  |  |  |
| 361115 | $15 \times 14.3 \times 6.1 \mathrm{~cm}$ | 6 | 3.62 | 4.34 |
|  | $6 \times 5.5 \times 2.5{ }^{\prime \prime}$ |  |  |  |
|  | $30 \mathrm{c} / 10.50 \mathrm{z}$ |  |  |  |
| 361121 | $21 \times 19.8 \times 8.7 \mathrm{~cm}$ | 4 | 8.08 | 9.70 |
|  | $8.25 \times 7.75 \times 3.5{ }^{\prime \prime}$ |  |  |  |
|  | 90cl/31.750z |  |  |  |

All items are priced individually and sold in packs



## Yvonne van Opdorp-de Wit Genware Designer

Yvonne studied design at the Academy of Art in Rotterdam, in the Netherlands, and having gained experience in both design and art direction, Yvonne founded the So U design agency.


355521


Platters

| Code | Size $(\mathrm{L} \times \mathrm{W})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 355528 | $27 \times 10 \mathrm{~cm}$ | 6 | 3.76 | 4.51 |
| 355537 | $36 \times 11 \mathrm{~cm}$ | 4 | 5.36 | 6.43 |
| $\mathbf{3 5 5 5 4 5}$ | $45 \times 12 \mathrm{~cm}$ | 3 | 8.86 | 10.63 |

Ellipse
"The Ellipse collection, with its soft round corners and smooth lines, is based on an organic trend I developed whilst visiting Scandinavia and suggests a contemporary, tranquil dining style."

Yvonne van Opdorp-de Wit
All plate and platter measurements are edge to edge


Square Plates

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 185517 | $17 \mathrm{~cm} / 6.5^{\prime \prime}$ | 6 | 3.02 | 3.63 |
| 185521 | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 3.84 | 4.61 |
| 185526 | $26 \mathrm{~cm} / 10.25^{\prime \prime}$ | 4 | 6.10 | 7.32 |

## Plates

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 185523 | $22.8 \times 16.6 \mathrm{~cm}$ | 6 | 4.40 | 5.28 |
| 185528 | $28 \times 19.8 \mathrm{~cm}$ | 6 | $\mathbf{7 . 9 0}$ | 9.48 |

Dishes

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 355507 | $6.9 \times 6.9 \mathrm{~cm}$ <br> $3 \mathrm{c} / 10 \mathrm{c}$ | 24 | 1.30 | 1.56 |
| 355510 | $9.9 \times 7 \mathrm{~cm}$ <br> $3.5 \mathrm{c} / 30 \mathrm{c}$ | 12 | 1.94 | 2.33 |
| 355512 | $12.5 \times 7 \mathrm{~cm}$ <br> $10 \mathrm{c} / 3.50 \mathrm{z}$ <br> 355518 | $18 \times 10.5 \mathrm{~cm}$ <br> $22 \mathrm{c} / 7.750 \mathrm{z}$ | 12 | 2.16 |


Bowls

| Code | Size (L x W x D) | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 365509 | $8.9 \times 8.9 \times 4.2 \mathrm{~cm}$ | 24 | 2.16 | 2.59 |
|  | $15 \mathrm{c} / 5.30 \mathrm{c}$ |  |  |  |
| 365511 | $10.8 \times 10.8 \times 8 \mathrm{~cm}$ | 6 | 3.14 | 3.77 | $45 \mathrm{c} / 15.80 z$

## 38

## Cereal \& Salad Bowls

A wide selection of bowls with varying capacities, great for cereals, soups, chips, rice and salads.


Round Bowls

| Code | Size $(\varnothing)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 367613 | $13 \mathrm{~cm} / 5^{\prime \prime}$ | 6 | 3.44 | 4.13 |
|  | $40 \mathrm{c} / 140 \mathrm{oz}$ |  |  |  |
| 367616 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ <br> $77 \mathrm{c} / 270 z$ | 6 | 5.38 | 6.45 |
|  |  |  |  |  |


| Code | Size ( $($ ) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 362116 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 6 | 2.04 | 2.45 |
|  | $45 \mathrm{c} / 15.80 \mathrm{z}$ |  |  |  |
| 360616 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 6 | 2.32 | 2.78 |
|  | $30 \mathrm{cl} / 10.602$ |  |  |  |
|  | Rimmed |  |  |  |
|  |  |  |  |  |



Crescent Salad Dish

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 112120 | $20 \mathrm{~cm} / 7.75^{"}$ | 6 | 3.88 | 4.66 |

Salad Bowl

| Code | Size ( $)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 365017 | $17 \mathrm{~cm} / 6.5^{\prime \prime}$ | 6 | 4.20 | 5.04 |
|  | $49 \mathrm{cl} / 17.30 \mathrm{z}$ |  |  |  |

[^1]

## Porcelain Tableware

## Soup, Chips \& Rice Bowls

A wide selection of bowls with varying capacities, great for soups, chips, rice and salads.


Soup Bowl

| Code | Size ( () | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| F8-W | $12.5 \mathrm{~cm} / 5^{\prime \prime} \cdot 40 \mathrm{c} / 140 \mathrm{z}$ | 6 | 4.48 | 5.38 |

Fits saucer 182117 (page 47)


| Chip/Salad/Soup Bowls |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Code | Size (Ø) | Pack | £ each | $€$ each |
| 363010 | $10.5 \mathrm{~cm} / 4^{\prime \prime}$ | 6 | 2.76 | 3.32 |
|  | 35c/120z |  |  |  |
| 363012 | $12 \mathrm{~cm} / 4.75^{\prime \prime}$ | 6 | 3.14 | 3.77 |
|  | 42c//14.750z |  |  |  |
| 363014 | $14 \mathrm{~cm} / 5.5{ }^{\text {c }}$ | 6 | 4.20 | 5.04 |
|  | 50cl/17.50z |  |  |  |

## Rice Bowls

| Code | Size ( $\emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 362910 | $10 \mathrm{~cm} / 4^{\prime \prime} \cdot 20 \mathrm{c} / 70 z$ | 6 | 2.36 | 2.83 |
| 362911 | $11 \mathrm{~cm} / 4.25^{\prime \prime} \cdot 28 \mathrm{c} / 10 \mathrm{oz}$ | 6 | 2.60 | 3.12 |
| 362913 | $13 \mathrm{~cm} / 5^{\prime \prime} \cdot 40 \mathrm{c} / 140 z$ | 6 | 2.86 | 3.43 |

Stacking Soup Bowls

| Code | Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 360211 | Lugged 25cl/8.750z | 6 | 4.02 | 4.82 |
| 360210 | Un-Lugged 25c//8.750z | 6 | 3.18 | 3.81 |
| 162115 | Stand/Saucer 15cm/6" $\emptyset$ | 6 | 1.54 | 1.85 |



## Miniatures

The Miniature Porcelain range is great for enhancing presentation． Miniatures work great alongside various materials from classic porcelain to rustic slate． From sauces to tapas style cuisine，these small additions can make a big impact on presentation．

Miniature Casserole Dish

| Code | Size $(W \times \emptyset \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B1628 | $13 \times 10 \times 3.5 \mathrm{~cm}$ | 6 | 3.56 | 4.28 |
|  | $10 \mathrm{cl} / 3.50 \mathrm{z}$ |  |  |  |

Width measurement is handle to handle

Miniature Paella Pan

| Code | Size $(W \times \emptyset \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B1630 | $13 \times 10 \times 2 \mathrm{~cm}$ | 6 | 3.32 | 3.98 |
|  | $6 \mathrm{cl} / 202$ |  |  |  |

Width measurement is handle to handle



## 42 Porcelain Tableware

## Accessories

A selection of accessories and additions to complete your table setting．


Round Dishes

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 305611 | $10 \times 3.5 \mathrm{~cm} / 4 \times 1.4^{\prime \prime}$ | 6 | 1.88 | 2.26 |
|  | $14 \mathrm{cl} / 4.90 \mathrm{z}$ |  |  |  |
| 305613 | $13 \times 3.5 \mathrm{~cm} / 5 \times 1.4^{\prime \prime}$ | 12 | 2.14 | 2.57 |
|  | $25 \mathrm{c} / 8.750 \mathrm{z}$ |  |  |  |
| 305615 | $14.5 \times 3.5 \mathrm{~cm} / 6 \times 1.4^{\prime \prime}$ | 12 | 2.44 | 2.93 |
|  | $33 \mathrm{cl} / 11.50 \mathrm{c}$ |  |  |  |



Mustard Dish

| Code | Size（ $)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 305606 | $6 \mathrm{~cm} / 2.25^{\prime \prime}$ | 12 | 1.02 | 1.22 |
|  | $2.75 \mathrm{cl} / 10 \mathrm{oz}$ |  |  |  |



Butter Pat
－ 25 gutter capacity

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 302106 | $6.6 \times 3.1 \mathrm{~cm}$ | 6 | 2.36 | 2.83 |
|  | $2.6 \times 1.2^{\prime \prime}$ |  |  |  |
|  | $3 \mathrm{cl} / 1.10 \mathrm{z}$ |  |  |  |



Butter Tray

| Code | Size $(\emptyset \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 302110 | $10 \times 2.45 \mathrm{~cm}$ | 12 | 1.94 | 2.33 |
|  | $4 \times 1^{\prime \prime}$ |  |  |  |

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Sauce Boat

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 307514 | $20 \mathrm{c} / 70 \mathrm{z}$ | 6 | 5.24 | 6.29 |



Triangular Salt \& Pepper Pots

| Code | Size $(H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| S303106 | Salt Pot <br> $6 \mathrm{~cm} / 2.5^{\prime \prime}$ | 6 | 2.58 | 3.10 |
| P303106 | Pepper Pot <br> $6 \mathrm{~cm} / 2.5^{\prime \prime}$ | 6 | 2.58 | 3.10 |
|  |  |  |  |  |



Traditional Sauce Boats

| Code | Size | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 308514 | $14 \mathrm{c} / / 50 z$ | 6 | 4.58 | 5.50 |
| 308540 | $40 \mathrm{c} / 140 z$ | 6 | 7.54 | 9.05 |



Salt \& Pepper Pots

| Code | Size (H) | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| S302107 | Salt Pot <br> $7 \mathrm{~cm} / 2.75^{\prime \prime}$ | 6 | 3.80 | 4.56 |
| P302107 | Pepper Pot <br> $7 \mathrm{~cm} / 2.75^{\prime \prime}$ | 6 | 3.80 | 4.56 |
|  |  |  |  |  |

## 44 Porcelain Tableware

## Beverage

A range of teapots, jugs and accessories to serve tea and coffee in a selection of styles and sizes.


## Teapots

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 393931 | $31 \mathrm{c} / 110 z$ | 6 | 5.36 | 6.43 |
| 393945 | $45 \mathrm{c} / 15.750 z$ | 6 | 6.04 | 7.25 |
| 393985 | $85 \mathrm{c} / 300 \mathrm{c}$ | 6 | 9.54 | 11.45 |

All items are priced individually and sold in packs


Contemporary Teapots

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 394945 | $45 \mathrm{c} / 1602$ | 6 | 12.62 | 15.14 |
| 394992 | $92 \mathrm{c} / 320 \mathrm{z}$ | 6 | 15.38 | 18.46 |



Solid Teapots

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| $21-062$ | $36 \mathrm{c} / 12.50 \mathrm{oz}$ | 6 | 12.64 | 15.16 |
| $21-061$ | $81 \mathrm{cl} / 28.50 \mathrm{z}$ | 6 | 16.80 | 20.17 |



Solid Milk Jug

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| $21-101$ | $12 \mathrm{c} / 40 \mathrm{z}$ | 12 | 6.36 | 7.63 |


| Jugs |  |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |
| Code | Size | Pack | $£$ each | $€$ each |  |
| 372103 | $3 \mathrm{c} / 10 \mathrm{c}$ |  |  |  |  |
|  | No handle | 6 | 2.36 | 2.83 |  |
| 372207 | $7 \mathrm{c} / 2.50 \mathrm{c}$ |  |  |  |  |
|  | No handle | 12 | 3.34 | 4.01 |  |
| 372107 | $7 \mathrm{c} / 2.50 \mathrm{c}$ | 6 | 3.70 | 4.44 |  |
| 372114 | $14 \mathrm{cl} / 50 \mathrm{c}$ | 6 | 3.90 | 4.68 |  |
| 372128 | $28 \mathrm{cl} / 10 \mathrm{oz}$ | 6 | 4.20 | 5.04 |  |



## Packet Holder

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 302111 | $12 \times 7 \mathrm{~cm}$ | 6 | 4.04 | 4.85 |
|  | $4.75 \times 2.755^{\prime \prime}$ |  |  |  |
|  | $20 \mathrm{cl} / 7 \mathrm{oz}$ |  |  |  |



Contemporary Jugs

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 374914 | $14 \mathrm{c} / / 50 z$ | 6 | 5.56 | 6.67 |
| 374928 | $28 \mathrm{c} / 100 \mathrm{z}$ | 6 | 6.60 | 7.92 |



Traditional Jugs

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 376914 | $14 \mathrm{cl} / 50 \mathrm{z}$ | 6 | 4.14 | 4.97 |
| 376928 | $28 \mathrm{cl} / 10 \mathrm{oz}$ | 6 | 5.56 | 6.67 |
| 376956 | $56 \mathrm{cl} / 200 \mathrm{z}$ | 6 | 10.02 | 12.03 |

$\begin{array}{lllll}376956 & 56 \mathrm{cl} / 20 \mathrm{oz} & 6 & 10.02 & 12.03\end{array}$


## Sugar Stick Holders

| Code | Description (H) | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 382112 | Traditional | 6 | 1.72 | 2.06 |
|  | $6.5 \mathrm{~cm} / 2.5$ " |  |  |  |
| 382111 | Conical | 6 | 1.94 | 2.33 |
|  | $8 \mathrm{~cm} / 3^{\prime \prime}$ |  |  |  |

## Sugar Bowls

| Code | Size ( $\varnothing$ ) | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 382118 | $9 \mathrm{~cm} / 3.5{ }^{\prime \prime}$ | 6 | 1.72 | 2.06 |
|  | 18cl/6.50z |  |  |  |
| 382125 | $9.5 \mathrm{~cm} / 3.75{ }^{\prime \prime}$ | 6 | 1.92 | 2.31 |
|  | 25cl/8.80z |  |  |  |

## 46 Porcelain Tableware

## Cups \＆Saucers

NEW

## Bowl Shaped Cups

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 312109 | $9 \mathrm{c} / 30 \mathrm{z}$ | 6 | 1.66 | 2.00 |
| 322118 | $17.5 \mathrm{c} / 60 \mathrm{z}$ | 6 | 2.08 | 2.50 |
| 322120 | $20 \mathrm{c} / / 70 \mathrm{z}$ | 6 | 2.14 | 2.56 |
| 322123 | $23 \mathrm{c} / 80 \mathrm{z}$ | 6 | 2.30 | 2.76 |
| 322125 | $25 \mathrm{c} / 8.750 \mathrm{z}$ | 6 | 2.36 | 2.83 |
| 322129 | $29 \mathrm{c} / 10.250 \mathrm{z}$ | 6 | 2.64 | 3.17 |
| 322134 | $34 \mathrm{c} / 120 z$ | 6 | 2.86 | 3.43 |
| 322140 | $40 \mathrm{c} / 140 \mathrm{z}$ | 6 | 2.98 | 3.58 |
| 322146 | $46 \mathrm{c} / 160 z$ | 6 | 3.62 | 4.35 |



| Italian Style Cups |  |  |  |  |  |  |  |
| :--- | :--- | :---: | :---: | ---: | :---: | :---: | :---: |
| Code | Size | Pack | £ each | $€$ each |  |  |  |
| 318109 | $9 \mathrm{cl} / 30 \mathrm{E}$ Espresso | 6 | 2.50 | 3.00 |  |  |  |
| 328128 | $28 \mathrm{c} / 1002$ | 6 | 4.36 | 5.24 |  |  |  |



Tulip Cups

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 320609 | $9 \mathrm{cl} / 30 \mathrm{c}$ | 6 | 1.78 | 2.14 |
| 320618 | $18 \mathrm{cl} / 6.250 \mathrm{z}$ | 6 | 2.14 | 2.57 |
| 320628 | $28 \mathrm{c} / 100 \mathrm{z}$ | 6 | 2.64 | 3.17 |
| 320635 | $35 \mathrm{c} / 12.250 \mathrm{z}$ | 6 | 2.96 | 3.55 |



Stacking Cups

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 322106 | $17 \mathrm{cl} / 60 \mathrm{z}$ | 6 | 1.76 | 2.11 |
| 322107 | $20 \mathrm{c} / 70 \mathrm{c}$ | 6 | 1.82 | 2.18 |



Double Well Saucer

| Code | $(\emptyset)$ Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 162115 | 15 cm for $322141 / 322144$ | 6 | 1.54 | 1.85 |
|  | $322106 / 322107 / 320618$ |  |  |  |



Bowl Shaped Cup Saucers

| Code | ( $\emptyset$ ) Description | Pack | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| 182112 | 12 cm for 312109/318109 322104/322111/320609 | 6 | 1.28 | 1.54 |
| 182113 | 13.5 cm for 320618/322106 322118/322107 | 6 | 1.38 | 1.66 |
| 182114 | $\begin{aligned} & 14.5 \mathrm{~cm} \text { for 320628/328128 } \\ & 320720 / 322107 / 322123 \\ & 322130 \end{aligned}$ | 6 | 1.50 | 1.80 |
| 182115 | $\begin{aligned} & 16 \mathrm{~cm} \text { for } 3222120 / 322129 \\ & 322131 / 322134 / 322135 \\ & 422135 / 320635 / 322122 \\ & 322125 \end{aligned}$ | 6 | 1.54 | 1.85 |
| 182117 | 17 cm for 322140 322146/F8-W | 6 | 1.80 | 2.16 |



## 48 Porcelain Tableware

## Mugs

A selection of ceramic mugs ideal for coffees，lattes and cappuccinos．


## Latte Mugs

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 322135 | $34 \mathrm{c} / 120 z$ | 6 | 3.18 | 3.81 |
| 322141 | $40 \mathrm{c} / 140 z$ | 6 | 3.40 | 4.08 |
| 322144 | $44 \mathrm{c} / 15.50 z$ | 6 | 3.72 | 4.46 |

322135 fits 182115 Saucer
322141／322144 fits 162115 Saucer


Angled Latte Mug

| Code | Size | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| 422135 | $35 \mathrm{c} / 12.250 z$ | 6 | 3.30 | 3.97 |

Fits 182115 Saucer


## Compact Latte Mug

－Classic angled latte mug in a new shorter，more compact design

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 322131 | $28.4 \mathrm{c} / 100 \mathrm{z}$ | 6 | 2.52 | 3.02 |

Fits 182115 Saucer


Straight Sided Mugs

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 322128 | $28 \mathrm{c} / 10$ oz | 6 | 1.88 | 2.26 |
| 322136 | $34 \mathrm{cl} / 120 \mathrm{z}$ | 6 | 2.16 | 2.59 |

回目閶


Conical Coffee Mug

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 322122 | $22 \mathrm{c} / 7.750 z$ | 6 | 3.06 | 3.67 | Fits 182115 Saucer




Coffee Mugs

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 420726 | $26 \mathrm{cl} / 90 \mathrm{z}$ | 6 | 2.60 | 3.12 |
| 322430 | $30 \mathrm{cl} / 10.50 \mathrm{z}$ | 6 | 2.60 | 3.12 |
| 322330 | $32 \mathrm{cl} / 11.250 \mathrm{z}$ | 6 | 2.60 | 3.12 |



## Coloured Teapots


NEW
Teapots

- 45cl/15.750z

| Code | Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 393945R | Red | 6 | 7.00 | 8.40 |
| 393945BK | Black | 6 | 7.00 | 8.40 |
| 393945G | Grey | 6 | 7.00 | 8.40 |
| 393945BL | Blue | 6 | 7.00 | 8.40 |
| 393945GR | Green | 6 | 7.00 | 8.40 |
|  |  |  |  |  |
| Red |  |  |  |  |
| Black | Grey | Blue | Green |  |

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## 52 Porcelain Tableware

## Coloured Cups \& Mugs

A range of coloured Cups, Mugs and Saucers providing a striking alternative to white porcelain.


Latte Mugs

- 34d/120z

| Code | Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 322135 R | Red | 6 | 4.22 | 5.06 |
| 322135BK | Black | 6 | 4.22 | 5.06 |
| 322135G | Grey | 6 | 4.22 | 5.06 |
| 322135BL | Blue | 6 | 4.22 | 5.06 |
| 322135GR | Green | $\mathbf{6}$ | 4.22 | 5.06 |

Saucers

| Code | Description | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| 182112R | Red - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112BK | Black -12cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112G | Grey - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112BL | Blue - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182112GR | Green - 12 cm ( $\varnothing$ ) | 6 | 2.16 | 2.59 |
| 182115R | Red - 16 cm ( $\varnothing$ ) | 6 | 2.62 | 3.14 |
| 182115BK | Black - 16cm ( $\varnothing$ ) | 6 | 2.62 | 3.14 |
| 182115G | Grey - 16 cm ( $\varnothing$ ) | 6 | 2.62 | 3.14 |
| 182115BL | Blue - 16 cm ( $\varnothing$ ) | 6 | 2.62 | 3.14 |
| 182115GR | Green - 16 cm ( $\varnothing$ ) | 6 | 2.62 | 3.14 |

12 cm saucers fit $9 \mathrm{c} / 30 \mathrm{z}$ espresso cups
16 cm saucers fit $25 \mathrm{cl} / 8.75 \mathrm{oz}$ \& $34 \mathrm{c} / 120 \mathrm{z}$ cups \& mugs

## Oven-to-Tableware

Royal Genware Oven-to-Tableware perfectly complements our range of Porcelain Tableware. Oven, microwave, freezer and dishwasher safe, fully vitrified to BS4034, these ranges perform in all catering applications, adding to the foodservice presentation.

Individual service items, like Mini-Casserole Dishes and Contemporary Smooth Ramekins give a new twist to food presentation.

Hot counter service presentation can be improved with our range of roasters and gastronorm dishes, maximising fully hot counter space and minimising heat loss and cost.


A stylish, practical and durable range of food presentation and counter service products

- Conforms to BS4034 Quality Standard Royal Genware Oven-to-Tableware conforms to the quality standard measurement set by the British Standards Institute
- Microwave and Dishwasher Safe Perfect for time efficient heating and cleaning requirements
- Rolled Edges For added strength, durability and chip resistance in busy kitchen environments
- Durable Glaze The hardness of the glaze lasts longer prolonging the lifeline of the product whilst also improving stain resistance for an enhanced appearance

- Oven and Freezer Safe The Oven-to-Tableware range benefits from a high level of thermo shock resistance
- Fully Vitrified

Low water absorption, protection against bacterial growth and improved heat retention

Heat Retention
The Oven-to-Tableware products benefit from superior heat retention properties


## 56 Oven-to-Tableware



## Serving Dishes

Traditional serving dishes in a range of sizes.

Individual Rectangular Dish

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| IRD16-W | $16 \times 11.5 \times 4 \mathrm{~cm}$ | 6 | 6.70 | 8.04 |
|  | $6.3 \times 4.5 \times 1.5^{\prime \prime}$ |  |  |  |
|  | $47 \mathrm{cl} / 16.50 \mathrm{z}$ |  |  |  |



## 2 Division Vegetable Dishes

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BD128-W | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 4 | 7.22 | 8.66 |
| BD132-W | $32 \mathrm{~cm} / \mathbf{1 2 . 5}^{\prime \prime}$ | 4 | 11.10 | 13.32 |

Measurements are ear to ear


3 Division Vegetable Dishes

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 3DV1-W | 24cm/9.25" | 4 | 8.76 | 10.51 |
| 3DV2-W | 28cm/11" | 4 | 11.96 | 14.35 |

Round Eared Dishes

| Code | Size | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| SPF13-W | $13 \mathrm{~cm} / 5^{\prime \prime}$ | 12 | 2.20 | 2.64 |
|  | 16cl/5.60z |  |  |  |
| SPF15-W | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 6 | 2.80 | 3.36 |
|  | 27cl/9.50z |  |  |  |
| SPF18-W | $18 \mathrm{~cm} / 7{ }^{\prime \prime}$ | 6 | 3.42 | 4.10 |
|  | $45 \mathrm{c} / 15.80 \mathrm{z}$ |  |  |  |
| SPF21-W | $21 \mathrm{~cm} / 8.25{ }^{\prime \prime}$ | 6 | 4.02 | 4.82 |
|  | $77 \mathrm{cl} / 270 \mathrm{z}$ |  |  |  |

Measurements are bowl edge to edge

Oval Eared Dishes

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B23D-W | $16.5 \mathrm{~cm} / 6.5^{\prime \prime}$ <br> $13 \mathrm{c} / 4.50 z$ | 6 | 3.02 | 3.62 |
| B23-W | $22 \mathrm{~cm} / 8.5^{\prime \prime}$ <br> $26 \mathrm{cl} / 9.10 z$ | 4 | 3.16 | 3.79 |
| B23A-W | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ <br> $47 \mathrm{cl} / 16.50 z$ <br> B23B-W | 4 | 3.80 | 4.56 |
| B23C-W | $56 \mathrm{~cm} / 191^{\prime \prime}$ <br> $32 \mathrm{~cm} / 12.5^{\prime \prime}$ <br> $73 \mathrm{cl} / 25.70 z$ | 4 | 4.38 | 5.26 |
|  | 4 | 7.60 | 9.12 |  |

Measurements are ear to ear
Oval Eared Dishes are also available in Black Stoneware see page 66

## 58 Oven－to－Tableware



## Rectangular Pie Dish

| Code | Size（LxW x D） | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 353215 | $15.5 \times 11.5 \times 5 \mathrm{~cm}$ | 12 | 5.18 | 6.22 |
|  | $6 \times 4.5 \times 2^{\prime \prime}$ |  |  |  |
|  | $48 \mathrm{cl} / 170 z$ |  |  |  |
|  |  |  |  |  |



## Covered Mini Casserole Dishes

| Code | Size $(\emptyset \times H)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MC10－W | $10.5 \times 5 \mathrm{~cm} / 4 \times 2^{\prime \prime}$ | 6 | 6.24 | 7.49 |
|  | $22 \mathrm{cl} / 7.70 \mathrm{z}$ |  |  |  |
| MC12－W | $12 \times 6.2 \mathrm{~cm} / 4.75 \times 2.5^{\prime \prime} 6$ | 7.22 | 8.66 |  |
|  | $37 \mathrm{cl} / 130 z$ |  |  |  |
| MC14－W | $14 \times 7 \mathrm{~cm} / 5.5 \times 2.75^{\prime \prime}$ | 6 | 8.42 | 10.11 |
|  | $50 \mathrm{cl} / 17.60 \mathrm{z}$ |  |  |  |

All items are priced individually and sold in packs

Square Pie Dish

| Code | Size $(W \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 353212 | $12 \times 5.2 \mathrm{~cm}$ | 6 | 3.86 | 4.63 |
|  | $4.75 \times 2^{\prime \prime}$ |  |  |  |
|  | $41 \mathrm{cl} / 14.50 \mathrm{z}$ |  |  |  |



## Round Pie Dish

| Code | Size $(\emptyset \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 305214 | $14 \times 5.2 \mathrm{~cm} / 5.5 \times 2^{\prime \prime}$ | 6 | 3.70 | 4.44 |
|  | $45 \mathrm{c} / 160 z$ |  |  |  |



Oval Pie Dishes

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| F19－W | $14 \mathrm{~cm} / 5.5^{\prime \prime}$ | 12 | 3.70 | 4.44 |
|  | $24 \mathrm{c} / 8.50 \mathrm{z}$ |  |  |  |
| F20－W | $16 \mathrm{~cm} / 6.3^{\prime \prime}$ <br> $35 \mathrm{c} / 12.30 z$ | 6 | 3.96 | 4.75 |
|  |  |  |  |  |



Lipped Pie Dish

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| PD1－W | $17.5 \mathrm{~cm} / 6.25^{\prime \prime}$ | 6 | 3.90 | 4.68 |
|  | $30 \mathrm{cl} / 10.602$ |  |  |  |



## Service Counter

This modular and stackable range of rectangular and square roasters, with great heat retention properties and high resistance to thermal shock, are perfect for hot and cold counter service.


Casserole Dish

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| F17-W | $20 \times 10 \mathrm{~cm}$ | 4 | 20.50 | 24.60 |
|  | $8 \times 4^{\prime \prime}$ |  |  |  |
|  | $150 \mathrm{cl} / 530 \mathrm{z}$ |  |  |  |

Rectangular Roasters

| Code | Size (LxW X D) | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B5-W | $24.5 \times 20 \times 6.5 \mathrm{~cm}$ | 2 | 13.44 | 16.12 |
|  | $9.6 \times 7.8 \times 2.5^{\prime \prime}$ |  |  |  |
|  | $170 \mathrm{c} / 59.80 \mathrm{z}$ |  |  |  |
| B7.W | $31 \times 24 \mathrm{~cm}$ | 4 | 15.16 | 18.20 |
|  | $12.25 \times 9.5^{\prime \prime}$ |  |  |  |
|  | $200 \mathrm{c} / 70.40 \mathrm{z}$ |  |  |  |

## 60 Oven－to－Tableware

Gastronorm Oven－to－Tableware dishes are perfect for hot or cold food preparation and presentation and also provide a great alternative to stainless steel gastronorm pans． The stackable gastronorm dishes provide great heat retention and are resistant to thermal shock．

Gastronorm Oven－to－Tableware

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GN1B－W | Gastronorm 1／1 | 42.96 | 51.55 |
|  | $53 \times 32.5 \times 5.5 \mathrm{~cm}-3.8 \mathrm{~L}$ |  |  |
| GN2B－W | Gastronorm 1／2 | 18.74 | 22.49 |
|  | $32.5 \times 26 \times 5.5 \mathrm{~cm}-2.6 \mathrm{~L}$ |  |  |
| GN2A－W | Gastronorm 1／2 | 26.56 | 31.87 |
|  | $32.5 \times 26 \times 10 \mathrm{~cm}-5.0 \mathrm{~L}$ |  |  |
| GN2T－W | $1 / 2$ Lid | 14.06 | 16.87 |
| GN3B－W | Gastronorm 1／3 | 14.06 | 16.87 |
|  | $32.5 \times 17.5 \times 5.5 \mathrm{~cm}-1.35 \mathrm{~L}$ |  |  |
| GN3A－W | Gastronorm 1／3 | 18.74 | 22.49 |
|  | $32.5 \times 17.5 \times 10 \mathrm{~cm}-3.0 \mathrm{~L}$ |  |  |
| GN3T－W | $1 / 3$ Lid | 10.96 | 13.15 |

Lids sold separately


GN2T－W


## Royal Genware Stoneware

Genware Stoneware consists of three unique variations of stylish stoneware. Both versatile and tough, Stoneware boasts an overall strength of body and chip resistance similar to porcelain. Rustic Terra Stoneware ${ }^{\ominus}$ provides both individuality and style to food presentation, complementing the vibrancy and colourful nature of Mediterranean dishes.
Our Black Stoneware range offers a selection of dishes and ramekins, great as standalone items or when used to add striking contrast to traditional white tableware or alongside our range of wooden serving boards. Luna Stoneware offers the perfect balance between contemporary style and durability with items available in an attractive matte black finish or a matte white glaze. Luna is particularly suited to Asian and Asian fusion cuisine.
The Terra Stoneware ${ }^{\ominus}$ range provides both individuality and style to food presentation, complementing the vibrancy and colourful nature of cuisines such as South American, Spanish Tapas and Mediterranean dishes.


Stunning, durable range, with innovative shapes and fantastic colour


- Style and Colour

Royal Genware Stoneware is available in an assortment of attractive colours and designs that lend themselves perfectly to a variety of exciting food styles

- Oven and Freezer Safe For protection against damage caused by thermo shock and temperature fluctuation



## 64 Stoneware

## Luna Stoneware

Luna Stoneware offers the perfect balance between contemporary style and durability with items available in an attractive matte black finish or a matte white glaze．Luna is particularly suited to Asian，Asian fusion and Mediterranean cuisine．

Take extra care when handling these products to ensure product quality and reduce risk of damaging．



NEW

Round Wide Rim Plates

| Code | Size（ $\varnothing$ ） | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B2966 | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6 | 2.74 | 3.29 |
| B2980 | $25 \mathrm{~cm} / 9.85^{\prime \prime}$ | 6 | 4.80 | 5.76 |
| B2965 | $27.5 \mathrm{~cm} / 11^{\prime \prime}$ | 6 | 5.14 | 6.17 |
| B2964 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ | 6 | 8.08 | 9.70 |

Round Pasta／Soup Bowl

| Code | Size（ $0 \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B2967 | $23 \times 5 \mathrm{~cm}$ | 6 | 4.36 | 5.23 |
|  | $9.3 \times \mathbf{2 " ~}^{\prime \prime}$ |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

Pizza Plate

| Code | Size（ $)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B758042 | $33 \mathrm{~cm} / 13^{\prime \prime}$ | 6 | $£ 10.48$ | 12.58 |

Round Serving Bowls

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B2969 | $18 \times 6 \mathrm{~cm}$ | 6 | 3.40 | 4.08 |
|  | $7 \times 2.35^{\prime \prime}$ |  |  |  |
| B2968 | $24 \times 8 \mathrm{~cm}$ | 6 | 7.28 | 8.74 |
|  | $9.5 \times 3.2^{\prime \prime}$ |  |  |  |



Square Bowl

| Code | Size $(W \times H)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B2776 | $17.5 \times 5 \mathrm{~cm} / 6.9 \times 2$ " | 6 | 4.80 | 5.76 |

## 66 Stoneware

## Black Stoneware

Black Stoneware offers a stylish selection of dishes and ramekins that provides a tasteful contrast with both traditional white ceramic products or when presented alongside wooden serving boards.

Ramekins

| Code | Size ( $\varnothing)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| SPS6-BL | $6.5 \mathrm{~cm} / 2.5^{\prime \prime}$ <br> $4 \mathrm{c} / 1.40 z$ | 12 | 1.14 | 1.37 |
| SPS8-BL | $8 \mathrm{~cm} / 3^{\prime \prime}$ <br> $9 \mathrm{cl} / 3.20 z$ | 12 | 1.24 | 1.49 |
| SPS9-BL | $9.5 \mathrm{~cm} / 3.75^{\prime \prime}$ <br> $17 \mathrm{cl} / 60 z$ | 12 | 1.40 | 1.68 |
|  |  |  |  |  |

Oval Eared Dishes

| Code | Size | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| B23D-BL | $16.5 \mathrm{~cm} / 6.5^{\prime \prime}$ | 6 | 3.32 | 3.98 |
|  | $13 \mathrm{cl} / 4.50 z$ |  |  |  |
| B23-BL | $22 \mathrm{~cm} / 8.5^{\prime \prime}$ | 4 | 3.46 | 4.15 |
|  | $26 \mathrm{cl} / 9.10 z$ |  |  |  |
| Measurements are ear to ear |  |  |  |  |

Measurements are ear to ear


## 68 Stoneware

## Green Terra Stoneware ${ }^{\odot}$

The range of rustic Terra Stoneware ${ }^{\oplus}$ provides both individuality and style to food presentation，complementing the vibrancy and colourful nature of cuisines such as South American，Spanish Tapas and Mediterranean dishes．

Coupe Plates

| Code | Size（ $\varnothing$ ） | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CP－GR19 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 6 | 5.92 | 7.10 |
| CP－GR24 | $24 \mathrm{~cm} / 9.25^{\prime \prime}$ | 6 | 7.78 | 9.33 |
| CP－GR27 | $27.5 \mathrm{~cm} / 10.75^{\prime \prime}$ | 6 | 8.46 | 10.15 |

Oval Plates


| Code | Size（LxW） | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| PL－GR21 | $21 \times 19 \mathrm{~cm}$ | 6 | 8.26 | 9.91 |
|  | $8.25 \times 7.5^{\prime \prime}$ |  |  |  |
| PL－GR25 | $25 \times 22 \mathrm{~cm}$ | 6 | 9.76 | 11.72 |
|  | $9.75 \times 8.5{ }^{\prime \prime}$ |  |  |  |
| PL-GR29 | $29.5 \times 26 \mathrm{~cm}$ | 6 | 12.14 | 14.57 |
|  | $11.5 \times 10.25{ }^{\prime \prime}$ |  |  |  |

Tapas Dishes


| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| TD－GR10 | $10 \times 3 \mathrm{~cm}$ <br> $17 \mathrm{cl} / 60 \mathrm{z}$ | 6 | 3.94 | 4.73 |
| TD－GR13 | $13 \times 3.5 \mathrm{~cm}$ <br> $29 \mathrm{c} / 10.250 \mathrm{z}$ | 12 | 4.84 | 5.81 |
| TD－GR14 | $14.5 \times 4 \mathrm{~cm}$ <br> $43 \mathrm{c} / 150 \mathrm{z}$ | 12 | 5.66 | 6.79 |
|  |  |  |  |  |


|  | Round Bowls |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Code | Size（ $0 \times H$ ） | Pack | £ each | $€$ each |
|  | BW－GR11 | $11.5 \times 5.5 \mathrm{~cm}$ | 6 | 4.66 | 5.59 |
|  |  | $36 \mathrm{c} / 12.50 \mathrm{z}$ |  |  |  |
|  | BW－GR12 | $12.5 \times 6.5 \mathrm{~cm}$ | 6 | 5.22 | 6.26 |
|  |  | 50c／／17．50z |  |  |  |

Conical Cup

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CC－GR10 | $8.5 \times 10 \mathrm{~cm}$ | 6 | 4.36 | 5.24 |
|  | $32 \mathrm{cl} / 11.250 \mathrm{z}$ |  |  |  |

Butter Pot

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BP－GR3 | $7 \times 3.5 \mathrm{~cm}$ | 12 | 3.46 | 4.15 |
|  | $9 \mathrm{cl} / 30 \mathrm{z}$ |  |  |  |

Ramekin

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| RAM－GR15 | $6.5 \times 3 \mathrm{~cm}$ | 12 | 3.40 | 4.08 |
|  | $4.5 \mathrm{cl} / 1.50 \mathrm{z}$ |  |  |  |



| Mug |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
|  |  |  |  |  |
| Code | Size | Pack | £ each | $€$ each |
| MUG－GR32 | $32 \mathrm{cl} / 11.250$ z | 6 | 4.76 | 5.71 |



## 70 Stoneware

Blue Terra Stoneware ${ }^{\oplus}$


Coupe Plates

| Code | Size（ () | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CP－BL19 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 6 | 5.92 | 7.10 |
| CP－BL24 | $24 \mathrm{~cm} / 9.25^{\prime \prime}$ | 6 | 7.78 | 9.33 |
| CP－BL27 | $27.5 \mathrm{~cm} / 10.75^{\prime \prime}$ | 6 | 8.46 | 10.15 |

Oval Plates


| Code | Size（LxW） | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| PL－BL21 | $21 \times 19 \mathrm{~cm}$ | 6 | 8.26 | 9.91 |
|  | $8.25 \times 7.5^{\prime \prime}$ |  |  |  |
| PL－BL25 | $25 \times 22 \mathrm{~cm}$ | 6 | 9.76 | 11.72 |
|  | $9.75 \times 8.5^{\prime \prime}$ |  |  |  |
| PL－BL29 | $29.5 \times 26 \mathrm{~cm}$ | 6 | 12.14 | 14.57 |
|  | $11.5 \times 10.25^{\prime \prime}$ |  |  |  |

## Tapas Dishes



| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| TD－BL10 | $10 \times 3 \mathrm{~cm}$ | 6 | 3.94 | 4.73 |
|  | $17 \mathrm{cl} / 60 \mathrm{z}$ |  |  |  |
| TD－BL13 | $13 \times 3.5 \mathrm{~cm}$ <br>  <br> $29 \mathrm{cl} / 10.250 \mathrm{z}$ | 12 | 4.84 | 5.81 |
| TD－BL14 | $14.5 \times 4 \mathrm{~cm}$ | 12 | 5.66 | 6.79 |
|  | $43 \mathrm{cl} / 150 \mathrm{z}$ |  |  |  |



Round Bowls

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BW－BL11 | $11.5 \times 5.5 \mathrm{~cm}$ | 6 | 4.66 | 5.59 |
|  | $36 \mathrm{c} / 12.50 \mathrm{oz}$ |  |  |  |
| BW－BL12 | $12.5 \times 6.5 \mathrm{~cm}$ <br>  <br>  <br> $50 \mathrm{c} / 17.50 \mathrm{z}$ | 6 | 5.22 | 6.26 |
|  |  |  |  |  |

Conical Cup

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CC－BL10 | $8.5 \times 10 \mathrm{~cm}$ | 6 | 4.36 | 5.24 |
|  | $32 \mathrm{cl} / 11.250 \mathrm{c}$ |  |  |  |

Butter Pot

| Code | $\operatorname{Size}(\emptyset \times H)$ | Pack | f each | $€$ each |
| :---: | :---: | :---: | :---: | :---: |
| BP－BL3 | $7 \times 3.5 \mathrm{~cm}$ | 12 | 3.46 | 4.15 |
|  | $9 \mathrm{cl} / 30 \mathrm{z}$ |  |  |  |

Ramekin

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| RAM－BL15 | $6.5 \times 3 \mathrm{~cm}$ | 12 | 3.40 | 4.08 |
|  | $4.5 \mathrm{c} / 1.50 \mathrm{c}$ |  |  |  |


| Mug |  |  |  |  |
| :--- | :--- | :---: | :---: | ---: |
|  |  |  |  |  |
| Code | Size | Pack | f each | $€$ each |
| MUG－BL32 | $32 \mathrm{Cl} / 11.2502$ | 6 | 4.76 | 5.71 |



## 72 Stoneware

## White Terra Stoneware ${ }^{\odot}$



Coupe Plates

| Code | Size（ $($ ） | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CP－WH19 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 12 | 5.92 | 7.10 |
| CP－WH24 | $24 \mathrm{~cm} / 9.25^{\prime \prime}$ | 12 | 7.78 | 9.33 |
| CP－WH27 | $27.5 \mathrm{~cm} / 10.75^{\prime \prime}$ | 12 | 8.46 | 10.15 |

Oval Plates


| Code | Size（LxW） | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| PL－WH21 | $21 \times 19 \mathrm{~cm}$ | 12 | 8.26 | 9.91 |
|  | $8.25 \times 7.5^{\prime \prime}$ <br>  <br> PL－WH25 <br> $25 \times 22 \mathrm{~cm}$ <br>  <br>  <br> $.75 \times 8.5^{\prime \prime}$ | 12 | 9.76 | 11.72 |
| PL－WH29 | $29.5 \times 26 \mathrm{~cm}$ | 12 | 12.14 | 14.57 |
|  | $11.5 \times 10.25^{\prime \prime}$ |  |  |  |

Tapas Dishes

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| TD－WH10 | $10 \times 3 \mathrm{~cm}$ | 12 | 3.94 | 4.73 |
|  | $17 \mathrm{cl} / 60 \mathrm{z}$ |  |  |  |
| TD－WH13 | $13 \times 3.5 \mathrm{~cm}$ | 12 | 4.84 | 5.81 |
|  | $29 \mathrm{cl} / 10.250 \mathrm{z}$ |  |  |  |
| TD－WH14 | $14.5 \times 4 \mathrm{~cm}$ | 12 | 5.66 | 6.79 |
|  | $43 \mathrm{c} / 150 \mathrm{c}$ |  |  |  |



Round Bowls

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BW－WH11 | $11.5 \times 5.5 \mathrm{~cm}$ | 12 | 4.66 | 5.59 |
|  | $36 \mathrm{cl} / 12.50 \mathrm{oz}$ |  |  |  |
| BW－WH12 | $12.5 \times 6.5 \mathrm{~cm}$ | 12 | 5.22 | 6.26 |
|  | $50 \mathrm{cl} / 17.50 \mathrm{z}$ |  |  |  |

Conical Cup

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CC－WH10 | $8.5 \times 10 \mathrm{~cm}$ | 12 | 4.36 | 5.24 |
|  | $32 \mathrm{cl} / 11.250 \mathrm{z}$ |  |  |  |

Butter Pot

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BP－WH3 | $7 \times 3.5 \mathrm{~cm}$ | 12 | 3.46 | 4.15 |
|  | $9 \mathrm{cl} / 30 \mathrm{z}$ |  |  |  |

Ramekin

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| RAM－WH15 | $6.5 \times 3 \mathrm{~cm}$ | 12 | 3.40 | 4.08 |
|  | $4.5 \mathrm{c} / 1.50 \mathrm{oz}$ |  |  |  |


| Mug |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
| Code | Size | Pack | £ each | $€$ each |
| MUG－WH32 | 32cl／11．250z | 12 | 4.76 | 5.71 |



## 74 Stoneware

Red Terra Stoneware ${ }^{\odot}$


Coupe Plates

| Code | Size $(\emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CP－R19 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 12 | 5.92 | 7.10 |
| CP－R24 | $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 12 | 7.78 | 9.33 |
| CP－R27 | $27.5 \mathrm{~cm} / 10.75^{\prime \prime}$ | 12 | 8.46 | 10.15 |

Oval Plates

| Code | Size（LxW） | Pack | £ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| PL－R21 | $21 \times 19 \mathrm{~cm}$ | 12 | 8.26 | 9.91 |
|  | $8.25 \times 7.5^{\prime \prime}$ |  |  |  |
| PL－R25 | $25 \times 22 \mathrm{~cm}$ | 12 | 9.76 | 11.72 |
|  | $9.75 \times 8.5^{\prime \prime}$ |  |  |  |
| PL－R29 | $29.5 \times 26 \mathrm{~cm}$ | 12 | 12.14 | 14.57 |
|  | $11.5 \times 10.25^{\prime \prime}$ |  |  |  |

## Tapas Dishes



| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| TD－R10 | $10 \times 3 \mathrm{~cm}$ | 12 | 3.94 | 4.73 |
|  | $17 \mathrm{cl} / 60 \mathrm{z}$ |  |  |  |
| TD－R13 | $13 \times 3.5 \mathrm{~cm}$ | 12 | 4.84 | 5.81 |
|  | $29 \mathrm{c} / 10.250 \mathrm{oz}$ |  |  |  |
| TD－R14 | $14.5 \times 4 \mathrm{~cm}$ | 12 | 5.66 | 6.79 |
|  | $43 \mathrm{c} / 150 \mathrm{~cm}$ |  |  |  |

Round Bowls

| Code | Size $(\emptyset \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BW－R11 | $11.5 \times 5.5 \mathrm{~cm}$ | 12 | 4.66 | 5.59 |
|  | $36 \mathrm{cl} / 12.50 \mathrm{z}$ |  |  |  |
| BW－R12 | $12.5 \times 6.5 \mathrm{~cm}$ | 12 | 5.22 | 6.26 |
|  | $50 \mathrm{cl} / 17.50 \mathrm{z}$ |  |  |  |

Conical Cup

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CC－R10 | $8.5 \times 10 \mathrm{~cm}$ | 12 | 4.36 | 5.24 |
|  | $32 \mathrm{cl} / 11.250 \mathrm{z}$ |  |  |  |

Butter Pot

| Code | Size $(\emptyset \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BP－R3 | $7 \times 3.5 \mathrm{~cm}$ | 12 | 3.46 | 4.15 |
|  | $9 \mathrm{cl} / 30 \mathrm{~cm}$ |  |  |  |

Ramekin

| Code | Size $(\emptyset \times H)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| RAM－R15 | $6.5 \times 3 \mathrm{~cm}$ | 12 | 3.40 | 4.08 |
|  | $4.5 \mathrm{c} / 1.50 \mathrm{z}$ |  |  |  |


| Mug |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
|  |  |  |  |  |
| Code | Size | Pack | $£$ each | $€$ each |
| MUG－R32 | $32 \mathrm{Cl} / 11.250 z$ | 12 | 4.76 | 5.71 |



## 76 Stoneware

Brown Terra Stoneware ${ }^{\odot}$


Coupe Plates

| Code | Size（ () | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CP－BR19 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 12 | 5.92 | 7.10 |
| CP－BR24 | $24 \mathrm{~cm} / 9.25^{\prime \prime}$ | 12 | 7.78 | 9.33 |
| CP－BR27 | $27.5 \mathrm{~cm} / \mathbf{1 0 . 7 5 " ~}^{\prime \prime}$ | 12 | 8.46 | 10.15 |

Oval Plates

| Code | Size（LxW） | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| PL－BR21 | $21 \times 19 \mathrm{~cm}$ | 12 | 8.26 | 9.91 |
|  | $8.25 \times 7.5^{\prime \prime}$ |  |  |  |
| PL－BR25 | $25 \times 22 \mathrm{~cm}$ | 12 | 9.76 | 11.72 |
|  | $9.75 \times 8.5^{\prime \prime}$ |  |  |  |
| PL－BR29 | $29.5 \times 26 \mathrm{~cm}$ | 12 | 12.14 | 14.57 |
|  | $11.5 \times 10.25^{\prime \prime}$ |  |  |  |

Tapas Dishes

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| TD－BR10 | $10 \times 3 \mathrm{~cm}$ | 12 | 3.94 | 4.73 |
|  | $17 \mathrm{cl} / 60 \mathrm{z}$ |  |  |  |
| TD－BR13 | $13 \times 3.5 \mathrm{~cm}$ | 12 | 4.84 | 5.81 |
|  | $29 \mathrm{cl} / 10.250 \mathrm{z}$ |  |  |  |
| TD－BR14 | $14.5 \times 4 \mathrm{~cm}$ | 12 | 5.66 | 6.79 |
|  | $43 \mathrm{cl} / 15 \mathrm{oz}$ |  |  |  |



Round Bowls

| Code | Size（ $\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BW－BR11 | $11.5 \times 5.5 \mathrm{~cm}$ <br>  <br> $36 \mathrm{c} / 12.50 \mathrm{z}$ | 12 | 4.66 | 5.59 |
| BW－BR12 | $12.5 \times 6.5 \mathrm{~cm}$ <br>  <br> $50 \mathrm{cl} / 17.50 \mathrm{z}$ | 12 | 5.22 | 6.26 |
|  |  |  |  |  |

Conical Cup

| Code | Size $(\varnothing \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CC－BR10 | $8.5 \times 10 \mathrm{~cm}$ | 12 | 4.36 | 5.24 |
|  | $32 \mathrm{c} / 11.250 \mathrm{oz}$ |  |  |  |

Butter Pot

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BP－BR3 | $7 \times 3.5 \mathrm{~cm}$ <br> $9 \mathrm{cl} / 30 \mathrm{z}$ | 12 | 3.46 | 4.15 |
|  |  |  |  |  |

Ramekin

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| RAM－BR15 | $6.5 \times 3 \mathrm{~cm}$ | 12 | 3.40 | 4.08 |
|  | $4.5 \mathrm{cl} / 1.50 \mathrm{z}$ |  |  |  |


| Mug |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
|  |  |  |  |  |
| Code | Size | Pack | £ each | € each |
| MUG－BR32 | $32 \mathrm{cl} / 11.250 z$ | 12 | 4.76 | 5.71 |



## RG Tableware

RG Tableware is an entry level range of fully vitrified porcelain, providing a good balance of price and performance. The range consists of a selection of the key tableware pieces suitable for use in a wide choice of establishments.

Products are fully vitrified and conform to BS4034 for resistance to water absorption, and is fully microwave, oven, freezer and dishwasher safe. Features such as rolled edges give this range durability in use, and offers excellent value for money.


Entry level tableware, perfect for the cost-conscious operator


- Fully Vitrified

Low water absorption, protection against bacterial growth and improved heat retention

- Conforms to BS4034 Quality Standard
$R G$ Tableware conforms to the quality standard
measurement set by the British Standards Institute
- Oven and Freezer Safe For protection against damage caused by thermo shock and temperature fluctuation




## RG Tableware

## Stacking Cup \& Saucer

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BSCUP20 | 20cl/70z | 6 | 1.14 | 1.37 |
| BSCS15 | 15cm/6" | 6 | 1.02 | 1.22 |
|  | Double Well |  |  |  |

Wide Rim Plates

| Code | Size $(\emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BPL17 | $17 \mathrm{~cm} / 6.5^{\prime \prime}$ | 6 | 1.24 | 1.49 |
| BPL23 | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 6 | 1.70 | 2.04 |
| BPL26 | $26 \mathrm{~cm} / 10^{\prime \prime}$ | 6 | 2.42 | 2.90 |

Oatmeal Bowl

| Code | Size ( $)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BOB16 | $16 \mathrm{~cm} / 6^{\prime \prime}$ | 6 | 1.28 | 1.54 |
|  | $40 \mathrm{cl} / 14.10 \mathrm{z}$ |  |  |  |

## Melamine Tableware

Melamine is a practical, durable material that is strong and virtually unbreakable which makes it perfect for everyday use in the cost sector industry such as schools and hospitals.

Melamine Tableware offers durable products that have a high resistance to chipping, scratches and staining, making them hardwearing and fit for purpose.


Strong and durable, practical and ideal for cost sector catering needs



- Fantastic range of melamine tableware
- Melamine is a strong and durable material
- Virtually unbreakable, highly resistant to chipping, scratches and staining
- Not suitable for boiling water, use in ovens or microwaves


Melamine Cup/Mug

| Code | Size | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MELTSC | $20 \mathrm{c} / 70$ oz | 12 | 2.46 | 2.95 |
| MEL10MUG | 28c//100z | 12 | 3.58 | 4.30 |

## Melamine Bowl - Coloured Circles

| Code | Size $(\emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MEL6B-CC | $15 \mathrm{~cm} / 6^{"}$ | 12 | 2.42 | 2.90 |
|  | $30 \mathrm{cl} / 10.60 z$ |  |  |  |

$$
30 \mathrm{c} / 10.60 \mathrm{z}
$$



Melamine Oatmeal Bowl

| Code | Size $(\emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MEL60B | $15.2 \mathrm{~cm} / 6^{\prime \prime}$ | 12 | 2.36 | 2.83 |
|  | $46 \mathrm{c} / 16.202$ |  |  |  |



Melamine Plates - Coloured Circles

| Code | Size $(\emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MEL6PL-CC | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 12 | 2.08 | 2.50 |
| MEL9PLLCC | $\mathbf{2 3 c m} / 9^{" 1}$ | 12 | 3.02 | 3.63 |



Melamine Dinner Plates

| Code | Size $(\emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MEL7PL | $17.8 \mathrm{~cm} / 7^{\prime \prime}$ | 12 | 2.38 | 2.85 |
| MEL9PL | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ | 12 | 2.86 | 3.43 |

## Glass Tableware

Glass Tableware encompasses an attractive collection of glass service items, including our unique and stylish Glacier range. The Glacier range of glass tableware adds impact to food presentation, showcasing food in a classic, fresh and clean style.

The ice-like textured glass benefits from subtle ripples of colour making these products perfect for seafood, salad dishes and other healthy options. Additional items found within Glass Tableware include a selection of glass bowls and ramekins, available in a choice of contemporary designs.

Our range of Glacier Vintage Glass Tableware is made from recycled glass and is available in a choice of striking dishes great for sides, starters and desserts.


Stylish and versatile glassware for attractive presentation of a range of dishes


## 86 Glass Tableware

## Glacier Tableware

Combine impact and style with the Glacier range of plates and bowls, perfect for presenting a classic, fresh and clean look to food. The ice-like textured glass of this range benefits from subtle ripples of colour making them perfect for seafood, salad dishes and healthy options.



## Glacier Vintage Glass Tableware

Made in Spain from recycled glass, these striking, textured glassware dishes are great for side dishes, starters and desserts.


Square Glass Bowl

| Code | Size $(W \times H)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| B317005 | $12 \times 12 \times 5 \mathrm{~cm}$ | 6 | 4.52 | 5.42 |
|  | $28 \mathrm{c} / 9.7502$ |  |  |  |



Rectangular Glass Dish

| Code | Size (LxW) | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B317009 | $26 \times 16 \mathrm{~cm}$ | 6 | 8.20 | 9.84 |



Narrow Rectangular Glass Dish

| Code | Size (LxW) | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| B317010 | $31 \times 9 \mathrm{~cm}$ | 6 | 6.96 | 8.35 |

Glass Snack Bowl

| Code | Size (Ø) | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| B317108 | 8.6 cm | 12 | 3.12 | 3.74 |
|  | $15 \mathrm{c} / 5.250 \mathrm{c}$ |  |  |  |

## 88 Glass Tableware

## Glass Bowls \& Ramekins



Square Glass Bowls

| Code | Size (WxH) | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| B3177 | $8 \times 4.5 \mathrm{~cm} / 3.1 \times 1.7{ }^{\prime \prime}$ | 12 | 2.06 | 2.47 |
|  | $11 \mathrm{cl} / 3.90 \mathrm{z}$ |  |  |  |
| B3176 | $10 \times 6 \mathrm{~cm} / 3.9 \times 2.3{ }^{\prime \prime}$ | 12 | 2.68 | 3.22 |
|  | $26 \mathrm{cl} / 9.20 \mathrm{z}$ |  |  |  |
| B3175 | $14 \times 7 \mathrm{~cm} / 5.5 \times 2.75{ }^{\prime \prime}$ | 6 | 3.92 | 4.70 |
|  | $54 \mathrm{cl} / 190 \mathrm{z}$ |  |  |  |
| B3174 | $20 \times 8 \mathrm{~cm} / 7.8 \times 3.1{ }^{11}$ | 6 | 8.04 | 9.65 |
|  | $119.5 \mathrm{c} / 42.10 \mathrm{z}$ |  |  |  |



Wavy Edge Glass Ramekin

| Code | Size ( $)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| VIR205 | $7 \mathrm{~cm} / 2.75^{\prime \prime}$ | 6 | 0.70 | 0.84 |
|  | $6 \mathrm{cl} / 2.250 \mathrm{c}$ |  |  |  |

## NEW



Alinda Glass Bowl

| Code | Size $(W \times H)$ | Pack | $£$ each | € each |
| :--- | :--- | :---: | :---: | :---: |
| ALN240 | $10 \times 5.1 \mathrm{~cm}$ | 6 | 1.60 | 1.92 |
|  | $21.5 \mathrm{c} / 7.250 z$ |  |  |  |



## Glass Ramekin

| Code | Size $(\emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| DRN208 | 6.8 cm | 6 | 0.70 | 0.84 |
|  | $6.5 \mathrm{c} / 2.250 \mathrm{z}$ |  |  |  |



Stacking Glass Ramekin

| Code | Size $(\varnothing)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 44817 | $7.5 \mathrm{~cm} / 3^{\prime \prime}$ | 6 | 0.70 | 0.84 |
|  | $7.5 \mathrm{c} / 2.750 \mathrm{c}$ |  |  |  |



## Glassware

Genware Glassware is an exciting, concise and durable range of quality glassware, designed to fulfil the key needs of the foodservice industry. Stemware, Tumblers, Beer glasses, Shots \& Cocktail glasses, Hot Beverage and Dessert glassware are included, covering a large number of applications and establishment needs.

We offer a rim and foot chip guarantee on all stemware. In order to prolong the life and quality of your glassware in use, we recommend following our product care and guidance information at www.genware.co.uk

New for this brochure, the Eco range of glassware is ideal for a range of professional uses including juices, smoothies and cocktails.


A concise range of elegant, durable glassware



# - Dishwasher safe <br> Perfect for time efficient cleaning of glasses in busy restaurants and bars 

Extended Upper Rim Thickness Providing improved strength and durability of the glass, lengthening its lifespan

- Perfectly polished From bowl to stem, the transition is perfect
- Rim and Foot Chip Guarantee Available on all Gusto Stemware, this guarantee offers assurances of quality and peace of mind



Gusto Hiball Tumbler

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GST365 | $35 \mathrm{cl} / 12.250 \mathrm{Z}-152 \times 73 \mathrm{~mm}$ | 6 | 2.64 | 3.16 |



## Gusto Rocks Tumbler

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GST345 | $30 \mathrm{cl} / 10.502-97 \times 84 \mathrm{~mm}$ | 6 | 2.42 | 2.90 |

## Gusto Fine Glassware



Gusto Stemmed Beer Glasses

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GST173 | $38 \mathrm{cl} / 13.250 \mathrm{z}-172 \times 66 \mathrm{~mm}$ | 6 | 2.80 | 3.36 |
| GST175 | $55 \mathrm{cl} / 19.250 \mathrm{-}-188 \times 73 \mathrm{~mm}$ | 6 | 3.12 | 3.74 |


| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GST121 | $25 \mathrm{cl} / 8.750 \mathrm{z}-211 \times 52 \mathrm{~mm}$ | 6 | 2.52 | 3.02 |
| GST151 | $35 \mathrm{cl} / 12.250 \mathrm{z} \cdot 223 \times 60 \mathrm{~mm}$ | 6 | 2.64 | 3.17 |
| GST191 | $45 \mathrm{cl} / 15.750 \mathrm{~F} \cdot 234 \times 61 \mathrm{~mm}$ | 6 | 2.74 | 3.29 |
| GST141 | $19 \mathrm{cl} / 6.750 \mathrm{~F} \cdot 241 \times 43 \mathrm{~mm}$ | 6 | 2.76 | 3.32 |



Gusto Brandy Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GST162 | $40 \mathrm{cl} / 140 \mathrm{~F} \cdot 143 \times 62 \mathrm{~mm}$ | 6 | 2.64 | 3.16 |



Gusto Wine Glasses
$\begin{array}{lllll}\text { GST141 } 19 \mathrm{c} / 6.750 \mathrm{r} \cdot 241 \times 43 \mathrm{~mm} & 6 & 2.76 & 3.32\end{array}$

Gusto Martini Glass
ReF

| Code | Size $(H \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GST185 | 28cl/9.750z-163 $\times 112 \mathrm{~mm}$ | 6 | 3.24 | 3.89 |



Stemware
Our range of stemware are made from one piece of glass for added strength and durability.


|  |  |  |  | - | Lal |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | $\square$ |  |  |  | Code | Size ( $\mathrm{H} \times \emptyset$ ) | Pack | £ each | € each |
|  |  |  |  |  | LAL524 | $25 \mathrm{cl} / 8.750 \mathrm{z}$ | 6 | 1.64 | 1.97 |
|  |  | - | - | (exal |  | $180 \times 59 \mathrm{~mm}$ |  |  |  |
|  | -3-m | ner | $\underline{5}$ |  | LAL558 | $29.5 \mathrm{cl} / 10.250 \mathrm{z}$ | 6 | 1.72 | 2.06 |
| $\Longrightarrow$ | ? |  |  |  |  | $190 \times 59 \mathrm{~mm}$ |  |  |  |
|  |  |  |  |  | LAL569 | $33 \mathrm{cl} / 11.50 \mathrm{z}$ | 6 | 1.92 | 2.30 |
|  |  |  |  |  |  | $205 \times 60 \mathrm{~mm}$ |  |  |  |
|  |  |  |  | , | LAL592 | $40 \mathrm{cl} / 140 \mathrm{z}$ | 6 | 2.12 | 2.54 |
| $\Rightarrow$ | $\rightarrow$ Hes | $\rightarrow$ | $\cdots 2$ | $\rightarrow 5$ |  | $216 \times 64 \mathrm{~mm}$ |  |  |  |
|  |  |  |  |  | LAL545 | $23 \mathrm{cl} / 80 \mathrm{z}$ | 6 | 1.92 | 2.30 |
| LAL524 | LAL558 | LAL569 | LAL592 | LAL545 |  | $225 \times 50 \mathrm{~mm}$ |  |  |  |

All items are priced individually and sold in packs

| Code | Size ( $\mathrm{H} \times \emptyset$ ) | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| MIS549 | $\begin{aligned} & 21 \mathrm{c} / 7.250 \mathrm{z} \\ & 147 \times 65 \mathrm{~mm} \end{aligned}$ | 6 | 1.04 | 1.25 |
| MIS552 | $\begin{aligned} & 26 \mathrm{c} / 90 \mathrm{z} \\ & 160 \times 68 \mathrm{~mm} \end{aligned}$ | 6 | 1.16 | 1.39 |
| MIS560 | $\begin{aligned} & 34 \mathrm{c} / 120 \mathrm{z} \\ & 177 \times 75 \mathrm{~mm} \end{aligned}$ | 6 | 1.34 | 1.61 |
| MIS535 | $\begin{aligned} & 19 \mathrm{cl} / 6.50 \mathrm{z} \\ & 193 \times 50 \mathrm{~mm} \end{aligned}$ | 6 | 1.34 | 1.61 |





| Code | Size ( $\mathrm{H} \times \emptyset$ ) | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| RST556 | $24.5 \mathrm{cl} / 8.50 \mathrm{z}$ | 6 | 1.64 | 1.97 |
|  | $210 \times 84 \mathrm{~mm}$ |  |  |  |
| RST573 | $31.5 \mathrm{c} / 111 \mathrm{oz}$ | 6 | 1.92 | 2.30 |
|  | $216 \times 90 \mathrm{~mm}$ |  |  |  |
| RST547 | $20 \mathrm{cl} / 70 \mathrm{z}$ | 6 | 1.92 | 2.30 |
|  | $227 \times 71 \mathrm{~mm}$ |  |  |  |

## 98 Glassware

## Tumblers



Aras Tumblers

| Code | Size $(H \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ARA263 | $30 \mathrm{c} / 10.50 \mathrm{z} \cdot 120 \times 77 \mathrm{~mm}$ | 6 | 0.80 | 0.96 |
| ARA265 | $36 \mathrm{cl} / 12.50 \mathrm{z} \cdot 121 \times 83 \mathrm{~mm}$ | 6 | 1.06 | 1.27 |
| 53177 | $43.5 \mathrm{cl} / 15.250 \mathrm{z} \cdot 130 \times 88 \mathrm{~mm}$ | 12 | 1.26 | 1.51 |

Aras Tall Tumblers

| Code | Size ( $\mathrm{H} \times$ Ø) | Pack | £ each | € ea |
| :---: | :---: | :---: | :---: | :---: |
| 51037 | $30 \mathrm{c} / 10.50 \mathrm{z}$ - $142 \times 70 \mathrm{~mm}$ | 12 | 1.00 | 1.20 |
| ARA270 | $36 \mathrm{c} / 12.50 \mathrm{z}$ - $148 \times 80 \mathrm{~mm}$ | 6 | 1.14 | 1.37 |
| ARA550 | $55 \mathrm{c} / 19.250 \mathrm{z}$ - $162 \times 92 \mathrm{~mm}$ | 6 | 2.56 | 3.07 |
| ARA660 | 66cl/ $23.250 \mathrm{z} \cdot 174 \times 98.5 \mathrm{~mm}$ | 6 | 3.06 | 3.67 |

## NEW



Jack Tumbler

| Code | Size $(H \times \emptyset)$ | Pack | £ each $€$ each |  |
| :--- | :--- | :---: | :---: | :---: |
| JCK260 | $26 \mathrm{c} / 9.150 \mathrm{~F} \cdot 90 \times 78 \mathrm{~mm}$ | 6 | 1.82 | 2.18 |



Aras Rocks Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ARA218 | $20 \mathrm{c} / 70 \mathrm{z} \cdot 82 \times 79 \mathrm{~mm}$ | 6 | 0.58 | 0.70 |
| ARA233 | $30.5 \mathrm{c} / 10.50 \mathrm{z} \cdot 95 \times 87 \mathrm{~mm}$ | 6 | 0.78 | 0.94 |



NEW

Madalina Tumblers

| Code | Size $(H \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 55018 | $11.5 \mathrm{c} / 40 \mathrm{~F} \cdot 80 \times 61 \mathrm{~mm}$ | 6 | 0.70 | 0.84 |
| 54018 | $20 \mathrm{c} / 70 \mathrm{~F} \cdot 96 \times 73 \mathrm{~mm}$ | 12 | 0.80 | 0.96 |



NEW

Vakhos Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 54110 | $13.5 \mathrm{c} / 4.750 \mathrm{z} \cdot 79 \times 67 \mathrm{~mm}$ | 12 | 0.78 | 0.94 |
| 53154 | $27 \mathrm{cl} / 9.50 \mathrm{~F} \cdot 97 \times 83 \mathrm{~mm}$ | 12 | 1.06 | 1.27 |



## 100 Glassware

$\mathrm{ecO}^{2}$
The Eco range of glassware has

## Eco-Tumblers

 been produced using new manufacturing techniques which allows for 10 times faster production compared to other pressed glass therefore reducing resources and waste.


## 102 Glassware

## Hiball \& Rocks Tumblers

| Moviestar Tumblers |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Code | Size ( $\mathrm{H} \times$ Ø) | Pack | £ each | € each |
| MVS350 | $35 \mathrm{cl} / 11.80 \mathrm{z}$ | 6 | 2.72 | 3.26 |
|  | $106 \times 82 \mathrm{~mm}$ |  |  |  |
| MVS480 | $48 \mathrm{cl} / 16.20 \mathrm{z}$ | 6 | 3.28 | 3.94 |
|  | $160 \times 81 \mathrm{~mm}$ |  |  |  |



Lal Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| LAL361 | $34.5 \mathrm{cl} / 120 \mathrm{z}$ <br> $87 \times 71 \mathrm{~mm}$ | 6 | 1.44 | 1.73 |
| LAL376 | $48 \mathrm{cl} / 16.750 \mathrm{z}$ <br> $145 \times 63 \mathrm{~mm}$ | 6 | 1.54 | 1.85 |
|  |  |  |  |  |



## Liberty Hiball Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| LBR320 | $29.5 \mathrm{cl} / 10 \mathrm{oz}$ | 6 | 0.58 | 0.70 |
|  | $133 \times 62 \mathrm{~mm}$ |  |  |  |
| LBR340 | $36 \mathrm{c} / 12.50 \mathrm{z}$ <br>  <br>  <br> $160 \times 63 \mathrm{~mm}$ | 6 | 0.68 | 0.82 |
|  |  |  |  |  |



Ada Rocks Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ADA348 | $20 \mathrm{c} / / 70 \mathrm{oz}$ <br>  <br> $84 \times 70 \mathrm{~mm}$ | 6 | 0.82 | 0.98 |
| ADA382 | $30 \mathrm{cl} / 10.5 \mathrm{oz}$ <br> $93 \times 79 \mathrm{~mm}$ | 6 | 0.96 | 1.15 |
|  | 93 |  |  |  |





53300

Empire Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | f each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| EMP364 | $40.5 \mathrm{cl} / 13.50 \mathrm{z}$ | 6 | 1.30 | 1.56 |
|  | $94 \times 72 \mathrm{~mm}$ |  |  |  |
| EMP368 | $51 \mathrm{cl} / 17.250 \mathrm{z}$ | 6 | 1.38 | 1.66 |
|  | $145 \times 66 \mathrm{~mm}$ |  |  |  |

Adora Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ADR15 | $29 \mathrm{cl} / 100 \mathrm{z}$ | 6 | 0.86 | 1.03 |
|  | $88 \times 72 \mathrm{~mm}$ |  |  |  |
| ADR25 | $39 \mathrm{c} / 13.50 \mathrm{z}$ <br> $145 \times 61 \mathrm{~mm}$ | 6 | 0.86 | 1.03 |

## ViV Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 93550 | $39 \mathrm{c} / 13.75 \mathrm{oz}$ <br>  <br>  <br> 91550 | 12 | 1.16 | 1.39 |
|  | $51 \mathrm{cl} / 180 \mathrm{~mm}$ <br> $153 \times 85 \mathrm{~mm}$ | 12 | 1.32 | 1.58 |
|  |  |  |  |  |

Oslo Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: | :---: |
| 53300 | $24.5 \mathrm{cl} / 8.50 \mathrm{z}$ | 12 | 1.16 | 1.39 |
|  | $89 \times 89 \mathrm{~mm}$ |  |  |  |
| 53303 | $34.5 \mathrm{cl} / 120 \mathrm{z}$ | 12 | 1.32 | 1.58 |
|  | $140 \times 83 \mathrm{~mm}$ |  |  |  |

## 104 Glassware

## Craft Beer Glasses

Craft Beer has become increasingly popular and requires a different glass, each with its own unique attributes, to help unfold the flavours and aromas found within the many different types of beer, stouts and ales that form this category.


## Tulip Stemmed Beer Glass

- Popular tulip shape
- Subtle aromas are preserved in the bowl of the glass
- Open mouth allows intense flavours to be released
- Ideal for Belgian style Abbey Ales, Pilsners and Powerful Stouts

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ANG587 | $57 \mathrm{cl} / 200 \mathrm{z}$ | 6 | 1.82 | 2.18 |
|  | $180 \times 74 \mathrm{~mm}$ |  |  |  |



## Pilsner Pinched Beer Glass

- Slim shape compliments the aroma and bitterness of Pilsner beers
- The shape enhances stability to the head of the beer
- Ideal for Czech, German and European style Pilsners

| Code | Size $(H \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| PLS041 | $41 \mathrm{l} / 14.250 \mathrm{z}$ | 6 | 2.06 | 2.47 |
|  | $211 \times 66 \mathrm{~mm}$ |  |  |  |

## Pilsner Straight Beer Glass

- Slim shape compliments the aroma and bitterness of Pilsner beers
- The shape enhances stability to the head of the beer
- Ideal for Czech, German and European style Pilsners

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| PLS038 | $38 \mathrm{cl} / 13.250 \mathrm{z}$ | 6 | 2.06 | 2.47 |
|  | $210 \times 70 \mathrm{~mm}$ |  |  |  |



## Brotto Beer Glass

- Open shape of the design easily releases the natural aromas
- Versatile in use for a range of different beers types
- Ideal for Lagers, Ales, English Strong Ale and IPAs (Indian Pale Ales)

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BR029 | $56.5 \mathrm{c} / 200 \mathrm{z}$ | 6 | 1.78 | 2.14 |
|  | $178 \times 81 \mathrm{~mm}$ |  |  |  |



Beer Glasses
.

Sorgun Pilsner Beer Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| SRG375 | $38 \mathrm{cl} / 13.250 \mathrm{z}$ | 6 | 1.16 | 1.39 |
|  | $184 \times 83 \mathrm{~mm}$ |  |  |  |


促

Bard Hiball/Beer Tumbler

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BAR26 | $38 \mathrm{cl} / 13.250 \mathrm{z}$ | 6 | 0.74 | 0.89 |
|  | $151 \times 66 \mathrm{~mm}$ |  |  |  |



Empire Chalice Beer Glass

| Code | Size $(H \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| EMP571 | $59 \mathrm{cl} / 20.50 \mathrm{z}$ | 6 | 1.44 | 1.73 |
|  | $186 \times 84 \mathrm{~mm}$ |  |  |  |




Beer Mugs

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| BER300 | $30 \mathrm{c} / 10.50 \mathrm{z}$ | 6 | 2.46 | 2.95 |
|  | $155 \times 73 \mathrm{~mm}$ |  |  |  |
| BER400 | $40 \mathrm{cl} / 140 \mathrm{z}$ |  |  |  |
|  | $172 \times 79 \mathrm{~mm}$ |  |  |  |



## Bar \& Cocktail Glasses

## Vintage Glassware

Enhance cocktail presentation with our range of vintage glasses.


Astor Vintage Tumbler

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| AST340 | $34 \mathrm{c} / 120 \mathrm{-} \cdot 100 \times 83 \mathrm{~mm}$ | 4 | 4.32 | 5.18 |



## Cora Vintage Tumbler

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| COR440 | $34 \mathrm{cl} / 120 \mathrm{~F} \cdot 120 \times 75 \mathrm{~mm}$ | 4 | 5.18 | 6.22 |



STA320

Stanford Vintage Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each $€$ each |  |
| :--- | :--- | :---: | :---: | :---: |
| STA320 | $32 \mathrm{cl} / 11.250 \mathrm{z} \cdot 98 \times 86 \mathrm{~mm}$ | 4 | 4.10 | 4.92 |
| STA370 | $37 \mathrm{cl} / 130 \mathrm{~F} \cdot 145 \times 78 \mathrm{~mm}$ | 4 | 5.02 | 6.02 |




Misket Cocktail Glass

- The perfect Gin and Tonic Glass


| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MIS590 | $64.5 \mathrm{cl} / 22.50 \mathrm{~m}$ | 6 | 2.26 | 2.71 |
|  | $199 \times 94 \mathrm{~mm}$ |  |  |  |



| Champagne Saucers |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| 96503 | $15.5 \mathrm{l} / 5.50 \mathrm{z}$ |  |  |  |
| $111 \times 89 \mathrm{~mm}$ |  |  |  |  |
| 96502 | $22 \mathrm{cl} / 7.750 \mathrm{c}$ |  |  |  |
| $131 \times 100 \mathrm{~mm}$ |  |  |  |  |



| Martini Glass |  | 39F |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Code | Size ( H ¢) | Pack | f each | € each |
| MIS586 | 17.51/602 | 6 | 1.68 | 2.02 |

## 108 Glassware

## Tiki Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| TKG400 | $40 \mathrm{Cl} / 140 \mathrm{z}$ | 4 | 5.18 | 6.22 |
|  | $164 \times 72 \mathrm{~mm}$ |  |  |  |

## Mason Jars

- Not suitable for hot liquids
- Lid available separately

| Code | Size $(\mathrm{W} \times \mathrm{H})$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| MAS120 | $12 \mathrm{c} / / 4.250 \mathrm{z}$ <br> $50 \times 82 \mathrm{~mm}$ | 12 | 1.08 | 1.30 |
| MAS450 | $45 \mathrm{c} / 15.750 \mathrm{z}$ <br>  <br> $73 \times 120 \mathrm{~mm}$ <br> MAS500 | 12 | 1.90 | 2.28 |
|  | $50 \mathrm{c} / 17.50 \mathrm{z}$ <br> $75 \times 130 \mathrm{~mm}$ <br> MAS680 | 12 | 2.06 | 2.47 |
|  | $68 \mathrm{c} / 240 \mathrm{z}$ <br> $82 \times 145 \mathrm{~mm}$ <br> Lid for | 6 | 2.48 | 2.98 |
| MASLID |  | 0.48 | 0.58 |  |
|  | MAS450/500/680 |  |  |  |



MASLID is Not Dishwasher Safe


## Shot Glasses



Stacking Conical Shot Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 56070 | $4.5 \mathrm{c} / 1.50 \mathrm{z}$ | 6 | 0.44 | 0.53 |



Heavy Shooter

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each $€$ each |  |
| :--- | :--- | :---: | :---: | :---: |
| 56088 | $3.4 \mathrm{cl} / 1.20 \mathrm{z}$ | 6 | 0.34 | 0.41 |
|  | $71 \times 45 \mathrm{~mm}$ |  |  |  |



American

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | f each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 56109 | $3 \mathrm{c} / 102$ <br> $51 \times 43 \mathrm{~mm}$ | 12 | 0.26 | 0.31 |



Marocco/Aras Shot Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each $€$ each |  |
| :--- | :--- | :---: | :---: | :---: |
| 56037 | $3 \mathrm{cl} / 10 \mathrm{z}$ | 6 | 0.46 | 0.55 |
|  | $55 \times 49 \mathrm{~mm}$ |  |  |  |



## 110 Glassware

Hollywood Tea/Coffee Cu

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 50822 | $26.5 \mathrm{cl} / 9.250 \mathrm{n}$ <br> $97 \times 84 \mathrm{~mm}$ | 12 | 2.16 | 2.59 |
|  |  |  |  |  |



All items are priced individually and sold in packs



Flamengo Ice Cream Cup

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 44854 | $27 \mathrm{cl} / 9.50 \mathrm{~F}-104 \times 100 \mathrm{~mm}$ | 12 | 2.06 | 2.47 |



Chicago Ice Cream Cup

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 44853 | $22.5 \mathrm{cl} / 80 \mathrm{~F}-130 \times 98 \mathrm{~mm}$ | 6 | 2.06 | 2.47 |



Knickerbocker Glory Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| KBG034 | $32 \mathrm{cl} / 110 \mathrm{-} \cdot \mathbf{1 6 5 \times 8 1 \mathrm { mm }}$ | 6 | 2.38 | 2.86 |

Dessert Glasses


American Dessert Glass

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| ADG029 | $29 \mathrm{cl} / 10 \mathrm{oz}-120 \times 93 \mathrm{~mm}$ | 12 | 2.32 | 2.78 |



Crema Ice Cream Cup

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | f each | € each |
| :--- | :--- | :---: | :---: | :---: |
| CRE367 | $16.5 \mathrm{c} / 5.50 \mathrm{~F} .81 \times 106 \mathrm{~mm}$ | 6 | 1.68 | 2.02 |

All items are priced individually and sold in packs

## Bottles, Carafes \& Jugs




## Swing Bottles

- Retro way of serving a variety of drinks or sauces
- Rubber rim and secure clip to form an air tight seal

| Code | Size ( $\mathrm{H} \times \emptyset$ ) | Pack | £ each | € each |
| :---: | :---: | :---: | :---: | :---: |
| SWB050 | $\begin{aligned} & 5 \mathrm{c} / 1.75 \mathrm{oz} \\ & 110 \times 53 \mathrm{~mm} \end{aligned}$ | 24 | 1.08 | 1.30 |
| SWB250 | $\begin{aligned} & 25 \mathrm{c} / 8.750 \mathrm{z} \\ & 200 \times 55 \mathrm{~mm} \end{aligned}$ | 6 | 2.80 | 3.36 |
| SWB500 | $50 \mathrm{c} / 17.50 \mathrm{z}$ <br> $275 \times 65 \mathrm{~mm}$ | 6 | 3.40 | 4.08 |
| SWB001 | $\begin{aligned} & 1 \mathrm{~L} / 350 \mathrm{z} \\ & 320 \times 80 \mathrm{~mm} \end{aligned}$ | 6 | 4.00 | 4.80 |



Friend Carafe


Classic Glass Jugs

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| JUG050 | $0.5 \mathrm{~L} / 17.50 \mathrm{~m}$ | 6 | 2.32 | 2.78 |
|  | $153 \times 98 \mathrm{~mm}$ |  |  |  |
| JUG100 | $1 \mathrm{~L} / 350 \mathrm{z}$ | 6 | 3.84 | 4.61 |
|  | $192 \times 122 \mathrm{~mm}$ |  |  |  |



Water/Wine Carafes

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| CRF050 | $0.5 \mathrm{~L} / 17.50 \mathrm{~m}$ | 6 | 2.76 | 3.31 |
|  | $211 \times 80 \mathrm{~mm}$ |  |  |  |
| CRF100 | $1 \mathrm{~L} / 350 \mathrm{z}$ <br>  <br> $275 \times 97 \mathrm{~mm}$ | 6 | 3.72 | 4.46 |

London Carafes

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| LDN050 | $0.5 \mathrm{~L} / 17.50 \mathrm{z}$ | 6 | 2.80 | 3.36 | $211 \times 88 \mathrm{~mm}$ $1 \mathrm{~L} / 350 \mathrm{z}$ $260 \times 108 \mathrm{~mm} \quad \begin{array}{llll}6 & 3.88 & 4.66\end{array}$



Friend Jugs

| Code | Size $(\mathrm{H} \times \emptyset)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FRJ100 | $1 \mathrm{~L} / 350 \mathrm{z}$ | 6 | 5.28 | 6.34 |
|  | $209 \times 120 \mathrm{~mm}$ |  |  |  |
| FRJ150 | $1.5 \mathrm{~L} / 52.50 \mathrm{z}$ | 6 | 6.52 | 7.82 |
|  | $241 \times 128 \mathrm{~mm}$ |  |  |  |

## Drinkware

The Genware range of Drinkware covers a selection of stylish and innovative vessels, mugs, pots, cones and cups that work perfectly as alternatives to traditional glassware for the presentation of cocktails and cold beverages.

Copper and Stainless Steel Martini Glasses are perfect modern substitutes to the classic martini when serving stylish cocktails. Whilst our designs of Copper Mug provide a seriously cool way to serve popular cocktails such as a Moscow Mule or a Paloma.

New for this brochure, we have added a range of cool Tiki Mugs to add the 'wow' factor when presenting cocktails, evoking the spirit of the South Pacific. We have also added a choice of stylish Tumblers and Margarita Glasses for those seeking a touch of contemporary sophistication.


A contemporary collection of stylish drinkware



Genware have been working with ourselves and other top industry bar consultants to craft and create a superior and stylish barware collection that balances quality and value.

## Tom Soden

Professional Mixologist and
Consultant Director, Sweet Chilli


Julep Cups

- $36.5 \mathrm{c} / 13.5 \mathrm{oz}-10 \times 8.5 \mathrm{~cm}$ ( $\mathrm{H} \times \emptyset$ )


Moroccan Hammered Tumblers
4. - 40c/1402-10×9cm (Hxø)

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| MSH400 | Stainless Steel | 6.48 | 7.78 |
| MCH400 | Copper | 8.72 | 10.46 |



| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| MRC240 | $24 \mathrm{cl} / 8.50 \mathrm{z}-17 \times 12 \mathrm{~cm}$ | 9.28 | 11.14 |

Stainless Steel Martini Glass $\square$ | Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| MRS240 | $24 \mathrm{cl} / 8.50 \mathrm{oz}-17 \times 12 \mathrm{~cm}$ | 7.12 | 8.54 |




SVH8BK


SVH8R


SVC8BK

Coloured Serving Cups

- Made from stainless steel with food safe coating
- $8.5 \times 8.5 \mathrm{~cm}(\mathrm{H} \times \emptyset)$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVH8BK | Hammered Black-40cl/14.10z | 5.08 | 6.10 |
| SVH8R | Hammered Red - 40cl/14.10z | 5.08 | 6.10 |
| SVC8BK | Plain Black -42c/14.80z | 5.08 | 6.10 |
| SVC8R | Plain Red-42cl/14.80z | 5.08 | 6.10 |




SVH8


SVH8C


SVC8

Serving Cups

- $8.5 \times 8.5 \mathrm{~cm}(\mathrm{H} \times \varnothing)$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVH8 | Hammered Stainless Steel - 40cl/14.10z | 4.40 | 5.28 |
| SVH8C | Hammered Copper - 40c/14.10z | 5.88 | 7.06 |
| SVC8 | Plain Stainless Steel - 42cl/14.80z | 4.40 | 5.28 |
| SVC8C | Plain Copper-42cl/14.80z | 5.88 | 7.06 |





## Terracotta Pots

- Use in conjunction with a $120 z$ Stainless Steel


Tiki Mugs

- $40 \mathrm{cl} / 140 \mathrm{oz}$ - $16.5 \times 7.5 \mathrm{~cm}(\mathrm{H} \times \emptyset)$

| $\bullet 40 \mathrm{cl} / 140 \mathrm{z} \cdot 16.5 \times 7.5 \mathrm{~cm}(\mathrm{H} \times \emptyset)$ |  | $\square$ |  |  |
| :--- | :--- | :---: | :---: | :---: |
| Code | Description | Pack | $£$ each | $€$ each |
| TKM400GR | Green | 4 | 5.18 | 6.22 |
| TKM400BR | Brown | 4 | 5.18 | 6.22 |
| TKM400P | Purple | 4 | 5.18 | 6.22 |
| TKM400BL | Blue | 4 | 5.18 | 6.22 |

## Large White Enamel Mug

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 50009 | $56.8 \mathrm{c} / 200 \mathrm{oz} \cdot 9 \times 10 \mathrm{~cm}(\mathrm{H} \mathrm{x})$ | 3.48 | 4.18 |




White Enamel Tumblers

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | ---: |
| 504 T | Tall | 4.60 | 5.52 |
|  | $40 \mathrm{cl} / 140 z-12 \times 9 \mathrm{~cm}$ |  |  |
| 504 J | Jumbo |  |  |
|  | $80 \mathrm{c} / 28.250 \mathrm{~B}-17.5 \times 10 \mathrm{~cm}$ | 7.86 | 9.43 |



## Table Presentation

The Genware range of innovative Table Presentation items are perfect for modern casual dining establishments and serves to showcase how foodservice has developed beyond purely standard plates and service lines. Wooden platters and boards offer a natural, rustic and stylish look, fully tested to British standards for food safety, and work well in combination with other items, such as Cast Iron dishes.
Our miniature range of baskets, buckets, roasters and saucepans offer a fun and easy way to spice up food presentation and can provide new menus and dishes with the 'wow' factor. Slate products provide a stylish and contemporary alternative to traditional food service presentation and feature rubber feet to prevent scratching.
New for this brochure, we have added a number of products ideal for the increasingly popular fast-casual sector. Included among these new items are our Galvanised Steel Bin lids, Newspaper Print Presentation Bags and our new Aluminium Mess Tins, plus so much more.


Innovative, design-led ideas that can transform food


## 124 Table Presentation

## Olive Wood Serving Boards \& Paddle Boards

- Olive wood is known for its versatillity, strength and striking appearance with each piece having its own unique features due to the olive tree's distinctive grain
- Olive wood is a natural product with each piece being carefully crafted by hand therefore size, shape and finish will vary from piece to piece
- All boards are made from $2-2.2 \mathrm{~cm}$ thick olive wood giving the product a premium heavyweight feel and ensuring a longer life

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| OWSBS | $30 \times 20 \mathrm{~cm}$ - Serving board with groove | 24.84 | 29.81 |
| OWSB | $40 \times 21 \mathrm{~cm}$ - Serving board with groove | 28.64 | 34.37 |
| OWPBM | $38 \times 18 \mathrm{~cm}$ - Paddle board | 17.62 | 21.14 |
| OWPBL | $44 \times 20 \mathrm{~cm}$ - Paddle board | 26.44 | 31.73 |

All sizes are approximate due to the natural variation in shape and grain of the olive wood tree.







## Olive Wood Rustic Platters

- Olive wood is known for its versatillity, strength and striking appearance with each piece having its own unique features due to the olive tree's distinctive grain
- Olive wood is a natural product with each piece being carefully crafted by hand therefore size, shape and finish will vary from piece to piece
- All boards are made from $2-2.2 \mathrm{~cm}$ thick olive wood giving the product a premium heavyweight feel and ensuring a longer life

| Code | Size $(\mathrm{L} \times \mathrm{W})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| OWRPXS | $26(\mathrm{~min}) \times 13 \mathrm{~cm}$ | 14.32 | 17.18 |
| OWRPS | $33(\mathrm{~min}) \times 13 \mathrm{~cm}$ | 17.62 | 21.14 |
| OWRPM | $43(\mathrm{~min}) \times 13 \mathrm{~cm}$ | 20.94 | 25.13 |
| OWRPL | $53(\mathrm{~min}) \times 13 \mathrm{~cm}$ | 26.44 | 31.73 |

All sizes are approximate due to the natural variation in shape and grain of the olive wood tree.

## 126 Table Presentation

## Oak Wood Serving Boards

Add rustic charm to food presentation with the range of Oak Serving Boards. Made from American Oak.




## 128 Table Presentation

## Acacia Wood Serving Boards

All boards are made from natural acacia wood which has a beautiful grain and each piece is unique

## Serving Boards

- GN sized boards are designed to fit GN Polycarbonate Covers page 240 and are great for buffets and food displays
- Reversible boards with a groove around outer egde on one side and plain on the other side for versatility
- Side slots make it easier to pick up boards from flat surfaces
- Boards are 2 cm thick unless othewise stated

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| WSB2616 | GN $1 / 4-26.5 \times 16 \mathrm{~cm}$ | 10.36 | 12.43 |
| WSB3217 | GN $1 / 3-32.5 \times 17.5 \mathrm{~cm}$ | 13.22 | 15.86 |
| WSB3226 | GN $1 / 2 \cdot \mathbf{3 2 . 5 \times 2 6 . 5 \mathrm { cm }}$ | 15.42 | 18.50 |
| WSB2513 | $25 \times 13 \mathrm{~cm}$ | 8.40 | 10.08 |
| WSB2820 | $28 \times 20 \mathrm{~cm}$ | 13.22 | 15.86 |
| WSB3422 | $34 \times 22 \mathrm{~cm}$ | 15.42 | 18.51 |
| WSB4030 | $40 \times 30 \times 2.5 \mathrm{~cm}$ Thick | 21.60 | 25.92 |

## Round Serving Board

- Reversible boards with a recess around outer edge on one side and plain on the other side for versatility
- Plain side works great to serve cheese, pizza and much more
- Recess on reverse designed to be used as a cake plate that fits with our Glass Cake Stand Cover (GCC30) and Clear Polycarbonate Cover (52049A) making it ideal for coffee shops and counter service displays

| Code | Size ( () | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| WSB33 | 33 cm | 15.42 | 18.51 |




Acacia Wood Serving Plate

- Designed to fit our Espetada ESP

| Code | Size ( $\emptyset$ ) | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| WSPL26 | 26 cm | 12.40 | 14.88 |



WSB4030 $40 \times 30 \times 2.5 \mathrm{~cm}$ Thick $\quad 21.60 \quad 25.92$


## Recessed Serving Boards

- Versatile, reversible serving boards with a choice of a groove around the outer edge or plain side with recess

| Code | Size (LxW $\times$ D) | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| WSB3618 | $36 \times 18 \times 2 \mathrm{~cm}$ | 13.22 | 15.86 |
|  | Recess' $\times 3$ ) Size 84mm |  |  |
| WSB3625 | $36 \times 25.5 \times 2 \mathrm{~cm}$ | 15.42 | 18.51 |
|  | Recess' $(x 1)$ Size 67 mm |  |  |



## 130 Table Presentation

## Acacia Wood Paddle Boards, Platters \& Bowls

All made from acacia wood which has a beautiful grain and provides a natural look and feel. Each piece is unique and ideal for use in conjunction with our range of Table Presentation or Buffet \& Display items.

## Acacia Wood Paddle Boards

- Boards are 2 cm thick

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| WPB2814 | $28 \times 14$ | 9.62 | 11.54 |
| WPB3815 | $38 \times 15$ | 12.42 | 14.90 |
| WPB5015 | $50 \times 15$ | 15.66 | 18.79 |

Measurements including handle

Acacia Wood Serving Platters

| Code | Size (LxW $\times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| WSP3317 | $33 \times 17.5 \times 2 \mathrm{~cm}$ | 13.00 | 15.60 |
| WSP4617 | $46 \times 17.5 \times 2 \mathrm{~cm}$ | 15.20 | 18.24 |

Acacia Wood Bowls

- Larger bowls are well suited as part of a buffet display and the smaller size is great for side dishes as a table presentation item

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WDP6 | $7 \times 4 \mathrm{~cm}-6 \mathrm{cl} / 20 z$ | 4.10 | 4.92 |
| WBWL15 | $15 \times 7 \mathrm{~cm}-60 \mathrm{cl} / 210 z$ | 9.82 | 11.78 |
| WBWL20 | $20 \times 10 \mathrm{~cm}-1.7 \mathrm{~L} / 60 \mathrm{oz}$ | 18.36 | 22.03 |
| WBWL25 | $25 \times 12 \mathrm{~cm}-3 \mathrm{~L} / 105.50 \mathrm{c}$ | 26.68 | 32.02 |



WDP6


WBWL25

## Marble Platters

The latest trend for presenting food on natural materials. Great for Buffet and Displays or Sharing Platters at the table. 33 cm diameter round platters work great in conjunction with Glass Cake Stand Cover (GCC30) and Clear Polycarbonate Cover (52049A). All marble platters have non-slip feet for greater stability on surfaces.



Non-Slip Feet


| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| MBL-3218W | GN $1 / 3.32 \times 18 \mathrm{~cm}$ | 10.48 | 12.58 |
| MBL-3226W | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 12.76 | 15.31 |
| MBL-33W | $33 \mathrm{~cm} \emptyset \cdot$ Round | 14.96 | 17.95 |

## NEW

Grey Marble Platters

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MBL-3218G | GN $1 / 3.32 \times 18 \mathrm{~cm}$ | 10.48 | 12.58 |
| MBL-3226G | GN $1 / 2 \cdot 32 \times 26 \mathrm{~cm}$ | 12.76 | 15.31 |
| MBL-33G | $33 \mathrm{~cm} \emptyset \cdot$ Round | 14.96 | 17.95 |

## 132 Table Presentation

## Straight Edge Slate

- Range of slate products with attractive and stylish machine cut edge
- 9 sizes with a wide range of uses including as a buffet platter table tidy or placemat
- Slate platters provide a great way to serve dishes and add style to any table setting
- All slate products have rubber feet to keep slate from scratching table surfaces
- Maximum temperature to be placed upon slate is $70^{\circ} \mathrm{C}$
- Approximately 0.5 cm thick

| Code | Size (L $\times$ W) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SLT-1010 | $10 \times 10 \mathrm{~cm}$ | 0.88 | 1.06 |
| SLT-2011 | $20 \times 11 \mathrm{~cm}$ | 1.66 | 2.00 |
| SLT-2020 | $20 \times 20 \mathrm{~cm}$ | 2.66 | 3.19 |
| SLT-2513 | $25 \times 13 \mathrm{~cm}$ | 2.20 | 2.64 |
| SLT-2616 | GN $1 / 4.26 .5 \times 16 \mathrm{~cm}$ | 2.46 | 2.95 |
| SLT-2828 | $28 \times 28 \mathrm{~cm}$ | 4.40 | 5.28 |
| SLT-3020 | $30 \times 20 \mathrm{~cm}$ | 3.52 | 4.22 |
| SLT-3218 | GN $1 / 3.32 \times 18 \mathrm{~cm}$ | 3.52 | 4.22 |
| SLT-3226 | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 4.40 | 5.28 |



Edge detail




Table Presentation 133

Natural Edge Slate

- Adds a classy yet natural look to any table setting
- A perfect accompaniment for a wide range of our ceramic, metal, wood and glass tableware
- All slate products have rubber feet to keep slate from scratching table surfaces

- Maximum temperature to be placed upon slate is $70^{\circ} \mathrm{C}$



## 134 Table Presentation

## Greaseproof Paper \& Bags

A wide range of designs for greaseproof papers and bags to choose from for all table styles. Use these to line our buckets, boards, baskets and trays to prolong the life of the products.
The presentation bags are ideal for presenting sides and for lining buckets, tubs and serving cones.
Paper Thickness: White 34gsm / Brown 40gsm
For food presentation only. Not suitable for microwaves/ oven or cooking

| Paper |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Description | $£$ parcel | $€$ parcel |
| PN1487SH | Steak House Design Brown $-35 \times 25 \mathrm{~cm}$ | 54.52 | 65.42 |
| PN1487SHR | Steak House Design Red $-25 \times 35 \mathrm{~cm}$ | 54.52 | 65.42 |
| PN1487GR | Gingham Print Red $-25 \times 20 \mathrm{~cm}$ | 25.34 | 30.41 |
| PN1487GB | Gingham Print Blue $-25 \times 20 \mathrm{~cm}$ | 25.34 | 30.41 |
| PN1487GBK | Gingham Print Black $-25 \times 20 \mathrm{~cm}$ | 25.34 | 30.41 |
| PN1487P | Newspaper Print White $-35 \times 25 \mathrm{~cm}$ | 54.52 | 65.42 |
| PN0829P | Newspaper Print Brown $-25 \times 35 \mathrm{~cm}$ | 54.52 | 65.42 |
| PN1487 | White $-35 \times 25 \mathrm{~cm}$ | 24.08 | 28.90 |
| PN1487S | White $-25 \times 20 \mathrm{~cm}$ | 17.22 | 20.66 |
| PN0829L | Brown $-35 \times 25 \mathrm{~cm}$ | 39.00 | 46.80 |
| PN0829S | Brown $-25 \times 20 \mathrm{~cm}$ | 22.48 | 26.98 |
|  | 1000 sheets per parcel |  |  |



PN1487SH PN1487SHR


PN1487GR PN1487GB PN1487GBK

PN1487P PN0829P

PN1487 (S)
PN0829 (L/S)

## Presentation Bags

- $17.5 \times 17.5 \mathrm{~cm}$

| Code | Description | $£$ parcel | $€$ parcel |
| :--- | :--- | :---: | :---: |
| PN1487PBG | Newspaper Print White | 54.52 | 65.42 |
| PN0829PBG | Newspaper Print Brown | 54.52 | 65.42 |
| PN1487GRBG | Gingham Print Red | 54.52 | 65.42 |
| PN1487GBKBG | Gingham Print Black | 54.52 | 65.42 |
| PN1487GBBG | Gingham Print Blue | 54.52 | 65.42 |

1000 bags per parcel




## Galvanised Steel Bin Lids

- GBL15 also works great as a Bill Presenter

| Code | Size $(\emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GBL15 | 14.5 cm | 3.20 | 3.84 |
| GBL25 | 24.5 cm | 3.86 | 4.63 |
| GBL28 | 27.5 cm | 4.70 | 5.64 |

Galvanised steel should not come into direct contact with food, and should be lined with greaseproof paper.

## Trays \& Baking Sheets

A range of contemporary serving options to suit your individual dining style. Alternatives to porcelain, these different metal materials are ideal for individual or sharing dishes which look great in the casual dining sector and gourmet fast food.


Aluminium Baking Sheets

- Aluminium construction for longevity in use

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $51-125$ | $31.5 \times 21.5 \times 2 \mathrm{~cm}$ | 5.70 | 6.84 |
| $51-145$ | $37 \times 26.5 \times 2 \mathrm{~cm}$ | 7.68 | 9.22 |



Aluminium Coupe Trays

| Code | Size ( $\emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PT-CS10 | $25.5 \mathrm{~cm} / 10^{\prime \prime}$ | 3.52 | 4.22 |
| PT-CS11 | $28 \mathrm{~cm} / 11^{\prime \prime}$ | 3.66 | 4.39 |
| PT-CS12 | $30.5 \mathrm{~cm} / 2^{\prime \prime}$ | 3.76 | 4.51 |



Antique Finish Serving Trays

- Made from galvanised steel
- Hammered effect silver coating

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GST3121S | $31.5 \times 21.5 \times 2 \mathrm{~cm}$ | 6.22 | 7.46 |
| GST3726S | $37 \times 26.5 \times 2 \mathrm{~cm}$ | 8.56 | 10.27 | Galvanised steel should not come into direct contact with food, and should be lined with greaseproof paper.



Stainless Steel Square Plates

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SQPL16 | 16 cm | 3.68 | 4.42 |
| SQPL21 | 20.8 cm | 5.60 | 6.72 |
| SQPL24 | 23.5 cm | 7.24 | 8.69 |
| SQPL26 | 26.3 cm | 9.80 | 11.76 |



## Matt Black Serving Trays

- Made from galvanised steel with matt black coating

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GST3121BK | $31.5 \times 21.5 \times 2 \mathrm{~cm}$ | 6.22 | 7.46 |
| GST3726BK | $37 \times 26.5 \times 2 \mathrm{~cm}$ | 8.56 | 10.27 |

Galvanised steel should not come into direct contact with food, and should be lined with greaseproof paper.

Galvanised steel should not come into direct contact with food, and should be lined with greaseproof paper.

## 136 Table Presentation

## Sharing Buckets \& Platters

Great range of galvanised and stainless steel containers and platters perfect for sharing dishes.
You can also use these for generous single servings, appetizers or even main dishes.
Galvanised steel should not come into contact with food and should be lined with our greaseproof paper.


| Galvanised Sharing Buckets |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size $(\mathrm{W} \times \mathrm{H})$ | € each | $€$ each |
| GSB15 | $15 \times 8 \mathrm{~cm}$ | 3.86 | 4.63 |
| GSB2315 | $23 \times 15 \times 7 \mathrm{~cm}$ | 4.96 | 5.95 |



| Galvanised Steel Serving Platters |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Size | f each | $€$ each |
| GSP22 | $22(\varnothing) \times 5(\mathrm{H}) \mathrm{cm}$ | 4.16 | 4.99 |
| GSP2415 | $24 \times 15 \times 5 \mathrm{~cm}$ | 3.86 | 4.63 |



| Stainless Steel Sharing Bucket |  |  |  |
| :--- | :--- | ---: | ---: |
| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| SSB4620 | $46 \times 20 \times 7 \mathrm{~cm}$ | 10.80 | 12.96 |



Coloured Serving Buckets

- Made from galvanised steel
- $23 \times 15 \times 7 \mathrm{~cm}$ (LxW×H)

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSB2315BK | Black | 5.46 | 6.55 |
| GSB2315R | Red | 5.46 | 6.55 |
| GSB2315W | White | 5.46 | 6.55 |



Rectangular Serving Bucket

- Made from galvanised steel

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSBR2315 | $23 \times 15 \times 7 \mathrm{~cm}$ | 4.96 | 5.95 |

All items are priced and sold individually


## 138 Table Presentation

## Enamelware

Our range of classic Enamelware is a traditional yet retro English style. The vitreous, double coated enamel resists stains and scratches and improves product durability. Just like any other ceramic, the outer porcelain layer can chip overtime, especially if dropped revealing the steel beneath it. When this happens the steel below naturally oxidises and the enamelware remains safe to use and adds character.


Wide Rim Plates

| Code | Size ( () | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 45020 | $20 \mathrm{~cm} / 7.9^{\prime \prime}$ | 2.90 | 3.48 |
| 45024 | $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 4.20 | 5.04 |
| 45026 | $26 \mathrm{~cm} / 10.25^{\prime \prime}$ | 4.80 | 5.76 |



Rice/Pasta Plates

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 45618 | $18 \times 2.8 \mathrm{~cm}$ | 3.46 | 4.15 |
| 45620 | $20 \times 3 \mathrm{~cm}$ | 3.82 | 4.59 |
| 45622 | $22 \times 3.5 \mathrm{~cm}$ | 4.62 | 5.55 |
| 45624 | $24 \times 4 \mathrm{~cm}$ | 5.22 | 6.26 |



Deep Plate/Dish

| Code | Size ( () | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 46024 | $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 4.40 | 5.28 |



Round Deep Pie Dish

| Code | Size $(\emptyset \times H)$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 59512 | $12 \times 6 \mathrm{~cm}$ | 2.74 | 3.29 |
|  | $50 \mathrm{c} / 17.50 \mathrm{z}$ |  |  |

All items are priced and sold individually
圂



## NEW



## Bowl

| Code | Size ( $)$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 41016 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 3.48 | 4.18 |
|  | $50 \mathrm{c} / 17.50 \mathrm{z}$ |  |  |

Rectangular Pie Dishes

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | f each | $€$ each |
| :--- | :--- | :---: | :---: |
| 44016 | $16 \times 12 \times 3.5 \mathrm{~cm}$ | 3.52 | 4.22 |
| 44018 | $18 \times 13.5 \times 4 \mathrm{~cm}$ | 4.02 | 4.82 |
| 44020 | $20 \times 15 \times 4.5 \mathrm{~cm}$ | 4.62 | 5.54 |



Baking Trays

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 61028 | $28 \times 23 \times 4.5 \mathrm{~cm}$ | 10.26 | 12.31 |
| 61031 | $31 \times 25 \times 5 \mathrm{~cm}$ | 12.24 | 14.69 |




| Buckets |  | 國 |  |
| :---: | :---: | :---: | :---: |
| Code | Size (0xH) | £ each | € each |
| 58516 | $16 \times 14 \mathrm{~cm}-2 \mathrm{~L} / 70.50 \mathrm{z}$ | 10.14 | 12.17 |
| 58522 | $22 \times 18.6 \mathrm{~cm}-5.2 \mathrm{~L} / 1830 \mathrm{z}$ | 15.14 | 18.17 |

Handles are not dishwasher or oven safe


Roasters

| Code | Size ( $\varnothing \times \mathrm{H}$ ) | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 60520 | $20 \times 8.5 \mathrm{~cm}-1.5 \mathrm{~L} / 52.750 \mathrm{z}$ | 16.74 | 20.09 |
| 60526 | $26 \times 11 \mathrm{~cm}-3.5 \mathrm{~L} / 123.25 \mathrm{oz}$ | 26.28 | 31.54 |

## 140 Table Presentation

## Black Enamelware

A comprehensive range of pans and dishes from miniatures, perfect for small tapas and side dishes to larger dishes for individual portions, sharing platters or buffet display

Serving Trays

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $942933 B K$ | $33.5 \times 23.5 \times 2.2 \mathrm{~cm}$ | 11.80 | 14.16 |
| $942938 B K$ | $38.2 \times 26.4 \times 2.2 \mathrm{~cm}$ | 14.08 | 16.90 |



Rectangular Pie Dishes

| Code | Size (W x D $\times \mathrm{H}$ ) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 44016 BK | $16 \times 12 \times 3.5 \mathrm{~cm}$ | 4.06 | 4.87 |
| 44018 BK | $18 \times 13.5 \times 4 \mathrm{~cm}$ | 4.62 | 5.54 |
| $44020 B K$ | $20 \times 15 \times 4.5 \mathrm{~cm}$ | 5.32 | 6.38 |



NEW
Round Deep Pie Dish

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 59512 BK | $12 \times 6 \mathrm{~cm}$ | 3.16 | 3.79 |
|  | $50 \mathrm{c} / 17.50 z$ |  |  |





## Deep Dishes

- The range of black enamelware are great items for tapas dishes as well as other food concepts
- Larger dishes are great in hot and cold buffets and food displays
- Not suitable for electric hobs

| Code | Size ( $\varnothing \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| E0614 | $14 \times 3.8 \mathrm{~cm}-36 \mathrm{c} / 12.50 \mathrm{z}$ | 10 | 5.18 | 6.22 |
| E0616 | $16 \times 4 \mathrm{~cm}-52 \mathrm{cl} / 18.50 z$ | 10 | 5.66 | 6.79 |
| E0618 | $18 \times 4.6 \mathrm{~cm}-78 \mathrm{c} / 27.50 \mathrm{z}$ | 6 | 6.36 | 7.63 |
| E0622 | $22 \times 5.5 \mathrm{~cm}-1.5 \mathrm{~L} / 52.750 \mathrm{z}$ | 6 | 8.32 | 9.98 |
| E0626 | $26 \times 7 \mathrm{~cm}-2.8 \mathrm{~L} / 98.50 \mathrm{z}$ | 6 | 10.10 | 12.12 |
| E0630 | $30 \times 8 \mathrm{~cm}-4.2 \mathrm{~L} / 147.750 \mathrm{z}$ | 6 | 12.88 | 15.46 |

Measurements excluding handles

Paella Pans

- Not only for Spanish cuisine, these enamel pans work great in a variety of other casual dining restaurants
- Suitable for gas hobs
- Not suitable for electric hobs

| Code | Size $(\emptyset \times \mathrm{H})$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| E0210 | $10 \times 2 \mathrm{~cm}$ | 10 | 5.14 | 6.17 |
| E0212 | $12 \times 2.4 \mathrm{~cm}$ | 10 | 5.52 | 6.62 |
| E0215 | $15 \times 2.4 \mathrm{~cm}$ | 10 | 5.96 | 7.15 |
| E0220 | $20 \times 2.5 \mathrm{~cm}$ | 6 | 7.52 | 9.02 |
| E0226 | $26 \times 3.5 \mathrm{~cm}$ | 6 | 9.72 | 11.66 |
| E0230 | $30 \times 4 \mathrm{~cm}$ | 6 | 11.88 | 14.26 |

Measurements excluding handles


## Enamel Mugs \& Tumblers

These colourful and stylish enamel mugs are not only good for drinks, but are perfect for presenting side dishes or bar snacks and are ideal for use alongside our range of serving boards and paddles.

## Large White Enamel Mug




Enamel Teapots

- A retro product with a multiple of uses
- For tea, soup, sharing cocktails or as a cutlery holder
- 1.5L/52.750z

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| W914Wh | White | 20.00 | 24.00 |
| 2614RD | Red | 23.00 | 27.60 |
| 69614.GL | Blue | 23.00 | 27.60 |
|  | Green | 23.00 | 27.60 |

69614BL

## 144 Table Presentation

## Cast Iron

Cast Iron dishes are perfect for serving hot or cold starters and side dishes.
Suitable for oven use as well as all types of hobs, including induction.
The cast iron material in these items come preseasoned.
All measurements exclude handles



Mini Casserole Dish

| Code | Size $(0 \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| C106 | $10 \times 6 \mathrm{~cm}$ | 10.80 | 12.96 |
|  | $40 \mathrm{cl} / 140 \mathrm{z}$ |  |  |

Mini Rectangular Dish

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| C1411 | $14 \times 11 \times 4.5 \mathrm{~cm}$ | 7.06 | 8.47 |
|  | $28 \mathrm{cl} / 9.750 \mathrm{z}$ |  |  |

Mini Round Eared Dish

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| C113 | $11 \times 3.5 \mathrm{~cm}$ | 7.06 | 8.48 |
|  | $22 \mathrm{c} / 7.750 \mathrm{z}$ |  |  |


Mini Frypan

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :---: | :--- | :---: | :---: |
| C153 | $15 \times 3 \mathrm{~cm}$ | 8.00 | 9.60 |
|  | $44 \mathrm{cl} / 15.50 \mathrm{z}$ |  |  |



Mini Oval Eared Dish

| Code | Size $(L \times W \times H)$ | £ each | € each |
| :--- | :--- | :---: | :---: |
| C129 | $12 \times 9 \times 3 \mathrm{~cm}$ | 7.06 | 8.48 |
|  | $24 \mathrm{c} / 18.50 \mathrm{oz}$ |  |  |
|  |  |  |  |



Mini Saucepan

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| C105 | $9.7 \times 4.5 \mathrm{~cm}$ | 7.06 | 8.48 |
|  | $16.5 \mathrm{c} / 55.750 \mathrm{z}$ |  |  |



Sizzle Platters

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $737-25$ | Oval 25cm $/ 9.75^{\prime \prime}$ incl Trivet | 9.44 | 11.33 |
| TRIV-25 | Spare Trivet 31cm $/ 12.25^{\prime \prime}$ | 3.88 | 4.66 |
| $737-30$ | Oval 28cm $/ 11^{\prime \prime}$ incl Trivet | 11.80 | 14.16 |
| TRIV-30 | Spare Trivet 33cm/13" | 4.60 | 5.53 |



## 146 Table Presentation

## Stainless Steel Serving Fry Baskets

These baskets are perfect for serving chips, sides or tapas style dishes. The larger baskets are even ideal to display and serve main courses and sharing portions. Combine with our serving boards, trays and slate to provide a real wow factor. Available in 3 colour options to suit a variety of establishments.


Large Stainless Steel

| Code | Size (LxW WH) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVBL2110 | $21.5 \times 10.5 \times 6 \mathrm{~cm}$ <br>  <br> Rectangular | 11.36 | 13.63 |
| SVBL2613 | $26 \times 13 \times 4.5 \mathrm{~cm}$  <br>  Rectangular | 12.68 | 15.22 |
| Measurements excluding handle |  |  |  |

Measurements excluding handle

All items are priced and sold individually


Stainless Steel

| Code | Size $($ L $\times$ W $\times H)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :---: |
| SVB10 | $9.5 \times 9.5 \times 6 \mathrm{~cm}-$ Square | 6.48 | 7.78 |
| SVB1008 | $10 \times 8 \times 7.5 \mathrm{~cm}-$ Rectangular | 6.06 | 7.27 |
| SVB1210 | $12.5 \times 10 \times 8.5 \mathrm{~cm}$-Rectangular 6.80 | 8.16 |  |
| SVBR08 | $8 \times 7.5 \mathrm{~cm}(\emptyset \times \mathrm{H})$ - Round | 6.18 | 7.42 |
| SVBR09 | $9.3 \times 9 \mathrm{~cm}(\emptyset \times \mathrm{H})$ - Round | 6.60 | 7.92 |
| Measurements excluding handle |  |  |  |



## Black

- Made from PVD coated Stainless Steel

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVB1008BK | $10 \times 8 \times 7.5 \mathrm{~cm}$ <br> Rectangular | 6.98 | 8.39 |
| SVB1210BK | $12.5 \times 10 \times 8.5 \mathrm{~cm}$ <br> Rectangular | 7.82 | 9.38 |
| SVBR09BK | $9.3 \times 9 \mathrm{~cm}(\emptyset \times \mathrm{H})$ <br> Round | 7.60 | 9.12 |
| Measurements excluding handle |  |  |  |



Copper

- Made from PVD coated Stainless Steel

| Code | Size (LxW $\times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVB1008C | $10 \times 8 \times 7.5 \mathrm{~cm}$ <br> Rectangular | 6.98 | 8.38 |
| SVB1210C | $12.5 \times 10 \times 8.5 \mathrm{~cm}$ <br> Rectangular | 7.82 | 9.38 |
| SVBR09C | $9.3 \times 9 \mathrm{~cm} \mathrm{( } 0 \times \mathrm{H})$ <br> Round | 7.60 | 9.12 |
|  |  |  |  |
| Measurements excluding handle |  |  |  |



## 148 Table Presentation

## Mini Presentation Items



| Mini Copper Saucepans |  | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| Code | Size $(\emptyset \times \mathrm{H})$ | 5.74 | 6.89 |
| MSP5C | $5 \times 2.8 \mathrm{~cm}-5 \mathrm{cl} / 2.50 \mathrm{c}$ |  |  |
| MSP7C | $7.2 \times 4.7 \mathrm{~cm}-17 \mathrm{cl} / 60 \mathrm{z}$ | 6.00 | 7.20 |
| MSP9C | $9 \times 6.3 \mathrm{~cm}-37 \mathrm{cl} / 130 z$ | 8.64 | 10.37 |


| Mini Saucepans |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| MSP5 | $5 \times 2.8 \mathrm{~cm}-5 \mathrm{cl} / 1.750 \mathrm{z}$ | 3.56 | 4.28 |
| MSP7 | $7.2 \times 4.7 \mathrm{~cm}-17 \mathrm{cl} / 60 \mathrm{z}$ | 4.62 | 5.54 |
| MSP9 | $9 \times 6.3 \mathrm{~cm}-37 \mathrm{cl} / 130 z$ | 6.96 | 8.35 |



| Mini Milk Churns |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Size $(\mathrm{H} \times \varnothing)$ | f each | € each |
| MMC25 | $5 \times 5 \mathrm{~cm}-7 \mathrm{cl} / 2.2502$ | 2.40 | 2.88 |
| MMC5 | $8 \times 4.5 \mathrm{~cm}-1 \mathrm{cc} / 502$ | 3.02 | 3.63 |
| MMC16 | $10 \times 8 \mathrm{~cm}-45 \mathrm{cl} 1602$ | 5.32 | 6.38 |

[^2]Balti Dishes with Handles

| Code | Size (Ø) | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BD13 | $13 \mathrm{~cm} / 5^{"}$ | 3.20 | 3.84 |
| BD15 | $15 \mathrm{~cm} / 6^{"}$ | 3.52 | 4.22 |



Fast Food Stands

- A unique way to present fast food such as Hot Dogs and Taco

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| FFS1 | $13 \times 10 \times 5 \mathrm{~cm}(1-2$ slots) | 3.30 | 3.97 |
| FFS2 | $20 \times 10 \times 5 \mathrm{~cm}(2-3$ slots $)$ | 3.84 | 4.61 |



## Square Serving Tub

- Square serving tubs provide a contemporary option to traditional serving buckets

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SSQ8 | $8 \times 7 \mathrm{~cm} \cdot 38 \mathrm{cl} / 13.40 \mathrm{z}$ | 2.76 | 3.32 |



## Snack Bowl

- Dual compartment bowl great for snacks or cocktail garmishes
- Each compartment has a capacity of $16 \mathrm{cl} / 5.60 z$

| Code | Size $(\mathrm{L} \times W \times H)$ | f each $€$ each |  |
| :--- | :--- | :---: | :---: |
| DSB1 | $25.5 \times 11.2 \times 4.2 \mathrm{~cm}$ | 7.60 | 9.12 |



Double Walled Presentation Bowls

- Ideal for sides, starters and desserts
- Made from stainless steel

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DWB115 | $11.5 \times 5 \mathrm{~cm}-26 \mathrm{cl} / 9.250 \mathrm{z}$ | 1.58 | 1.90 |
| DWB13 | $13 \times 5.4 \mathrm{~cm}-40 \mathrm{cl} / 14 \mathrm{oz}$ | 2.14 | 2.57 |
| DWB14 | $14 \times 5.8 \mathrm{~cm}-50 \mathrm{cl} / 17.50 \mathrm{z}$ | 2.38 | 2.86 |



Square Snack Bowl

| Code | Size $(\mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SBSO18 | $9 \times 4 \mathrm{~cm} \cdot 18 \mathrm{cl} / 6.250 \mathrm{z}$ | 1.94 | 2.33 |

## 150 Table Presentation



## Wire Serving Cones

- A great way to serve chips, sides and appetizers with a handy option to serve sauces and dips
- Designed to be lined with our larger greaseproof paper sheets ( $35 \times 25 \mathrm{~cm}$ )
- CNE1 and CNE2 are designed to fit our 302 melamine ramekins

| Code | Size (H) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CNE | 18 cm | 4.40 | 5.28 |
| CNE1 | $\mathbf{2 1 . 5 \mathrm { cm } - 1 \text { Ramekin Well }}$ | 6.60 | 7.92 |
| CNE2 | $\mathbf{2 1 . 5 \mathrm { cm }} \mathbf{2}$ Ramekin Wells | $\mathbf{7 . 1 8}$ | 8.62 |

Melamine ramekins see page 162


Espetada

- Works great in conjunction with Terra Stoneware ${ }^{\circledR} 27.5 \mathrm{~cm}$ coupe plates and Ellipse square plate (product code 185526)
- Adds a piece of theatre to present kebabs on skewers

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| ESP | $45 \times 24 \mathrm{~cm}$ | 9.28 | 11.14 |

Skewers sold seperately see page 330


| Black Melamine Tortilla Server |  | 0 |  |
| :--- | :--- | ---: | :--- |
| Code | Size $(\emptyset)$ | £ each | € each |
| TS8BK | $18.5 \mathrm{~cm} / 7.25^{\prime \prime}$ | 6.26 | 7.51 |



Aluminium Mess Tins

- Set of 2

| Code | Size $(\mathrm{L} \times W \times \mathrm{H})$ | £ each | $€$ each |
| :--- | :--- | ---: | :--- |
| MST2 | $16.8 \times 13.4 \times 5.8 \mathrm{~cm}$ | 8.84 | 10.61 |
|  | $18.2 \times 13.6 \times 6.1 \mathrm{~cm}$ |  |  |



BLT10BAS


BLT10ANT


BLTXLANT

Terracotta Pots

- Use in conjunction with a $120 z$ stainless steel ramekin (RAMST12) or greaseproof paper (see page 134)

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BLT10BAS | Basalt $-11.2 \times 9.7 \mathrm{~cm}$ | 1.66 | 2.00 |
| BLT10ANT | Rustic $-11.2 \times 9.7 \mathrm{~cm}$ | 1.66 | 2.00 |
| BLTXLANT | Tall Rustic $-10 \times 12 \mathrm{~cm}$ | 1.88 | 2.26 |

Terracotta pots should not come into direct contact with food and should be lined with greaseproof paper if ramekin not used.


## 152 Table Presentation

## Serving Cups \& Angled Cones

Coloured Serving Cups

- Made from stainless steel with food safe coating

| $\bullet 8.5 \times 8.5 \mathrm{~cm}(\mathrm{H} \times \emptyset)$ |  | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| Code | Description | 5.08 | 6.10 |
| SVH8BK | Hammered Black $-40 \mathrm{cl} / 14.10 \mathrm{z}$ | 5.08 | 6.10 |
| SVH8R | Hammered Red $-40 \mathrm{cl} / 14.10 z$ | 5.08 | 6.10 |
| SVC8BK | Plain Black $-42 \mathrm{cl} / 14.80 z$ | 5.08 | 6.10 |



Serving Cups

- $8.5 \times 8.5 \mathrm{~cm}(\mathrm{Hx})$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVH8 | Hammered Stainless Steel $-40 \mathrm{c} / / 14.10 z$ | 4.40 | 5.28 |
| SVH8C | Hammered Copper $-40 \mathrm{cl} / 14.10 z$ | 5.88 | 7.06 |
| SVC8 | Plain Stainless Steel $-42 \mathrm{cl} / 14.80 z$ | 4.40 | 5.28 |
| SVC8C | Plain Copper-42cl/14.8oz | 5.88 | 7.06 |

Copper products are not dishwasher safe


Angled Cones

- $11.6 \times 9.5 \mathrm{~cm}(\mathrm{H} \times \emptyset)$
- Height 8.1 cm (front), 11.6 cm (back)

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVHA10 | Hammered Stainless Steel | 4.96 | 5.95 |
| SVHA10C | Hammered Copper | 7.34 | 8.81 |
| SVCA10 | Plain Stainless Steel | 4.96 | 5.95 |
| SVCA10C | Plain Copper | 7.34 | 8.81 |

Copper products are not dishwasher safe


SVHA10


SVHA10C


SVCA10


SVCA10C

[^3]


## 154 Table Presentation

## Serving Buckets



Porcelain Buckets with Stainless Steel Handles

- Exciting range of porcelain buckets with stainless steel handles for a stylish
authentic look

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| B4247 | $6.5 \times 6.5 \mathrm{~cm}-10 \mathrm{cl} / 3.50 z$ | 3.42 | 4.10 |
| B4246 | $9 \times 8.6 \mathrm{~cm}-25 \mathrm{cl} / 8.750 \mathrm{z}$ | 4.86 | 5.83 |
| B4245 | $11.5 \times 11.2 \mathrm{~cm}-43 \mathrm{cl} / 150 z$ | 6.82 | 8.18 |



Stainless Steel
Serving Buckets

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SSB7 | $7 \times 6 \mathrm{~cm} \cdot 12.5 \mathrm{cl} / 4 \mathrm{oz}$ | 1.36 | 1.63 |
| SSB10 | $10 \times 9 \mathrm{~cm} \cdot 50 \mathrm{cl} / 17.6 \mathrm{oz}$ | 2.86 | 3.43 |
| SSB12 | $12 \times 11 \mathrm{~cm} \cdot 80 \mathrm{cl} / 28.20 \mathrm{z}$ | 3.52 | 4.22 |

All items are priced and sold individually


Stainless Steel Premium Buckets

- Manufactured from heavy gauge, high quality stainless steel
- Adds class and style to any table setting $\square$

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SSPB7 | $7 \times 6 \mathrm{~cm}-15 \mathrm{c} / 5.30 \mathrm{z}$ | 1.78 | 2.14 |
| SSB9 | $9 \times 8.5 \mathrm{~cm}-37 \mathrm{cl} / 130 \mathrm{z}$ | 3.52 | 4.22 |
| SSPB10 | $10 \times 9 \mathrm{~cm}-55 \mathrm{c} / 19.40 \mathrm{z}$ | 4.40 | 5.28 |



Copper Serving Bucket

- Made from stainless steel with copper plating
- $10 \times 9 \mathrm{~cm}(\emptyset \times \mathrm{H})-50 \mathrm{c} / 17.60 z$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SSB10C | Copper | 4.32 | 5.18 |

Copper should not come into contact with food and should be lined with our greaseproof paper.




Galvanised Steel Serving Buckets

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSB7 | $7 \times 6 \mathrm{~cm}-12.5 \mathrm{c} / 40 \mathrm{z}$ | 1.14 | 1.37 |
| GSB8 | $8.5 \times 7 \mathrm{~cm}-30 \mathrm{cl} / 10.60 z$ | 1.68 | 2.02 |
| GSB10 | $10 \times 9 \mathrm{~cm}-50 \mathrm{cl} / 17.60 z$ | 2.04 | 2.45 |
| GSB12 | $12 \times 11.5 \mathrm{~cm}-80 \mathrm{cl} / 28.20 z$ | 2.50 | 3.00 |


| Code | Size (Ø) | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| GSB10COM | 10 cm | 4.32 | 5.18 |
| GSB12COM | 12 cm | 5.40 | 6.48 |



Antique Finish Serving Buckets

- Made from galvanised steel with hammered antique finish coating
- $10 \times 9 \mathrm{~cm}(\emptyset \times \mathrm{H})-50 \mathrm{c} / 17.60 z$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSHB10S | Hammered Silver | 2.50 | 3.00 |
| GSHB10C | Hammered Copper | 2.50 | 3.00 |

Serving Buckets

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSB1208 | $12 \times 8.5 \times 6.5 \mathrm{~cm}-45 \mathrm{c} / 15.750 \mathrm{z}$ | 2.16 | 2.59 |
| GSB1511 | $15.5 \times 11 \times 8.5 \mathrm{~cm}-85 \mathrm{cl} / 300 \mathrm{z}$ | 2.50 | 3.00 |



## 156 Table Presentation

## Coloured Buckets



Miniature Coloured Buckets

- Made from stainless steel with food safe coating
- $4.5 \times 4.3 \mathrm{~cm}(\emptyset \times \mathrm{H})-5 \mathrm{c} / 1.750 \mathrm{z}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SSB4 | Steel | 0.98 | 1.18 |
| SSB4BK | Black | 1.08 | 1.30 |
| SSB4R | Red | 1.08 | 1.30 |
| SSB4W | White | 1.08 | 1.30 |



Coloured Galvanised Steel Serving Buckets

- A colourful alternative to standard galvanised steel serving buckets
- $10 \times 9 \mathrm{~cm}(\emptyset \times \mathrm{H})-50 \mathrm{c} / 17.602$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSB10R | Red | 2.50 | 3.00 |
| GSB10W | White | 2.50 | 3.00 |
| GSB10BK | Black | 2.50 | 3.00 |

Galvanised Steel should not come into contact with food and should be lined with our greaseproof paper.


Large Coloured Serving Buckets

- Made from stainless steel with food safe coating

| Code | Size ( $0 \times H$ ) | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| SSB16 | Steel - $16 \times 14 \mathrm{~cm}$ - 2.1 L/740z | 4.90 | 5.88 |
| SSB16BK | Black - $16 \times 14 \mathrm{~cm}-2.1 \mathrm{~L} / 740 \mathrm{z}$ | 5.40 | 6.48 |
| SSB16R | Red $-16 \times 14 \mathrm{~cm}-2.1 \mathrm{~L} / 740 \mathrm{z}$ | 5.40 | 6.48 |
| SSB16W | White $-16 \times 14 \mathrm{~cm}-2.1 \mathrm{~L} / 740 \mathrm{z}$ | 5.40 | 6.48 |
| SSB25 | Steel $-25 \times 17 \mathrm{~cm}-6 \mathrm{~L} / 11.250 \mathrm{z}$ | 8.42 | 10.10 |
| SSB25BK | Black - $25 \times 17 \mathrm{~cm}$-6L/11.250z | 9.18 | 11.02 |
| SSB25R | Red $-25 \times 17 \mathrm{~cm}-6 \mathrm{~L} / 11.250 \mathrm{z}$ | 9.18 | 11.02 |
| SSB25W | White $-25 \times 17 \mathrm{~cm}-6 \mathrm{~L} / 11.250 \mathrm{z}$ | 9.18 | 11.02 |




## 158 Table Presentation

## Galvanised Steel Cans \& Tubs

Galvanised steel should not come into contact with food and should be lined with our greaseproof paper.


Can

- Versatile - can be used for food presentation, for holding cutlery or as a riser

| Code | Size $(\emptyset \times H)$ | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| GSC11 | $11 \times 14.5 \mathrm{~cm}-1.3 \mathrm{~L} / 45.750 z$ | 2.16 | 2.59 |



## Flared Serving Tub

- Flared serving tubs provide a contemporary alternative to square serving tubs with the added benefit of being stackable

| Code | Size $(W \times H)$ | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| GFSO10 | $10 \times 10 \mathrm{~cm}-50 \mathrm{cl} / 17.50 z$ | 2.60 | 3.12 |

NEW


Miniature Bins

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GBIN9 | $8.5 \times 11.2 \mathrm{~cm}$ | 3.00 | 3.60 |
| GBIN14 | $14 \times 15 \mathrm{~cm}$ | 3.86 | 4.63 |



## Square Serving Tub

- Square serving tubs provide a contemporary option to traditional serving buckets
- $8 \times 7 \mathrm{~cm}$ (W XH) $-38 \mathrm{c} / 13.40 \mathrm{z}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GS08 | Galvanised Steel | 1.98 | 2.38 |




## 160 Table Presentation

Stainless Steel \& Copper Ramekins


## Coloured Ramekins

| Code | Description | £ each | € each |
| :---: | :---: | :---: | :---: |
| RAMST115R | Red - $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.74 | 0.89 |
| RAMST2R | Red - $71 \mathrm{ml} / 2.50 \mathrm{z}$ | 0.84 | 1.01 |
| RAMST6R | Red - $170 \mathrm{ml} / 60 \mathrm{z}$ | 1.20 | 1.44 |
| RAMST12R | Red - $340 \mathrm{ml} / 12 \mathrm{oz}$ | 1.72 | 2.06 |
| RAMST115BK | Black - $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.74 | 0.89 |
| RAMST2BK | Black - $71 \mathrm{ml} / 2.50 \mathrm{z}$ | 0.84 | 1.01 |
| RAMST6BK | Black - $170 \mathrm{ml} / 60 \mathrm{z}$ | 1.20 | 1.44 |
| RAMST12BK | Black - $340 \mathrm{ml} / 12 \mathrm{oz}$ | 1.72 | 2.06 |
| RAMST115BL | Blue - $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.74 | 0.89 |
| RAMST2BL | Blue-71ml/2.50z | 0.84 | 1.01 |
| RAMST6BL | Blue - $170 \mathrm{ml} / 60 \mathrm{z}$ | 1.20 | 1.44 |
| RAMST12BL | Blue - $340 \mathrm{ml} / 12 \mathrm{oz}$ | 1.72 | 2.06 |
| RAMST115Y | Yellow - 43ml/1.50z | 0.74 | 0.89 |
| RAMST2Y | Yellow - $71 \mathrm{ml} / 2.50 \mathrm{z}$ | 0.84 | 1.01 |
| RAMST6Y | Yellow - $170 \mathrm{ml} / 60 \mathrm{z}$ | 1.20 | 1.44 |
| RAMST12Y | Yellow - $340 \mathrm{ml} / 120 \mathrm{z}$ | 1.72 | 2.06 |

All items are priced and sold individually


| Plain Copper Ramekins |  |  |  |
| :--- | :--- | :--- | :--- |
| 圆 |  |  |  |
| Code | Size | £ each | € each |
| RAMST115C | $43 \mathrm{~m} / 1 / 1.502$ | 1.38 | 1.66 |
| RAMST2C | $71 \mathrm{~m} / 2.502$ | 1.60 | 1.92 |
| RAMST12C | $340 \mathrm{~mm} / 1202$ | 4.32 | 5.18 |



RAMSTH2C

| Hammered | Copper R |  | 圆 |
| :---: | :---: | :---: | :---: |
| Code | Size | f each | € each |
| RAMstH115C | 43m/1/1.502 | 1.68 | 2.02 |
| RAMSTH2C | $71 \mathrm{~m} / 2.50 \mathrm{z}$ | 1.90 | 2.28 |



Plain Ramekins

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RAMST115 | $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.46 | 0.55 |
| RAMST2 | $71 \mathrm{ml} / 2.50 \mathrm{z}$ | 0.56 | 0.67 |
| RAMST4 | $114 \mathrm{~m} / 40 \mathrm{z}$ | 0.78 | 0.94 |
| RAMST6 | $170 \mathrm{ml} / 60 \mathrm{z}$ | 1.00 | 1.20 |
| RAMST8 | $227 \mathrm{~m} / 80 \mathrm{z}$ | 1.22 | 1.46 |
| RAMST12 | $340 \mathrm{ml} / 120 \mathrm{z}$ | 1.32 | 1.59 |



RAMSTH115
RAMSTH2

| Hammered Ramekins |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size | $£$ each | $€$ each |
| RAMSTH115 | $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.58 | 0.70 |
| RAMSTH2 | $71 \mathrm{ml} / 2.50 \mathrm{z}$ | 0.74 | 0.89 |
| RAMSTH4 | $114 \mathrm{~m} / 40 \mathrm{c}$ | 1.02 | 1.22 |



Table Presentation 161
Aluminium Dariole Moulds \& Pudding Basins

## NEW



Dariole Moulds

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DRL555 | $80 \mathrm{ml} \cdot 5.5 \times 5 \mathrm{~cm}$ | 1.50 | 1.80 |
| DRL656 | $120 \mathrm{ml} \cdot 6.5 \times 6 \mathrm{~cm}$ | 1.70 | 2.04 |

## NEW



Pudding Basins

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PDB105 | $105 \mathrm{ml} .7 \times 4 \mathrm{~cm}$ | 1.80 | 2.16 |
| PDB180 | $180 \mathrm{ml} .8 .2 \times 4.8 \mathrm{~cm}$ | 1.90 | 2.28 |
| PDB335 | $335 \mathrm{ml} .11 \times 5.6 \mathrm{~cm}$ | 2.20 | 2.64 |

## 162 Table Presentation

## Ramekins \& Sauce Bottles



Smooth Melamine
Ramekins


| Code | Description | f each | $€$ each |
| :---: | :---: | :---: | :---: |
| S275-02 | White - $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.64 | 0.77 |
| S278-02 | White - $59 \mathrm{ml} / 20 \mathrm{z}$ | 0.82 | 0.98 |
| S280-02 | White - $85 \mathrm{ml} / 30 \mathrm{z}$ | 1.00 | 1.20 |
| S275-03 | Black - $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.64 | 0.77 |
| S278-03 | Black - $59 \mathrm{~m} / 20 \mathrm{z}$ | 0.82 | 0.98 |
| S280-03 | Black - 85m/30z | 0.94 | 1.13 |
| S275-05 | Red - $43 \mathrm{~m} / 1 / .50 \mathrm{z}$ | 0.64 | 0.77 |
| S278-05 | Red - 59ml/20z | 0.82 | 0.98 |
| S280-05 | Red $85 \mathrm{ml} / 30 \mathrm{z}$ | 0.96 | 1.15 |
| S275-14 | Blue - $43 \mathrm{ml} / 1.50 \mathrm{z}$ | 0.64 | 0.77 |
| S278-14 | Blue - $59 \mathrm{ml} / 20 \mathrm{z}$ | 0.82 | 0.98 |
| S280-14 | Blue - $85 \mathrm{ml} / 30 \mathrm{z}$ | 1.00 | 1.20 |
| S275-22 | Yellow - 43m//1.50z | 0.64 | 0.77 |
| S278-22 | Yellow - 59ml/20z | 0.82 | 0.98 |
| S280-22 | Yellow - $85 \mathrm{ml} / 30 \mathrm{z}$ | 1.00 | 1.20 |

NEW

| Clear Smooth Ramekins <br> - Made from PET Plastic |  | [8] |  |
| :---: | :---: | :---: | :---: |
| Code | Size | £ each | € each |
| S275-01 | 43ml/1.50z | 0.64 | 0.77 |
| S278-01 | $59 \mathrm{ml} / 20 \mathrm{z}$ | 0.82 | 0.98 |
| S280-01 | 85m/30z | 1.00 | 1.20 |



| Plastic Disposable Ramekins |  |  | [-1] |
| :---: | :---: | :---: | :---: |
| Code | Description | £ bag | $€$ bag |
| P100N | Translucent-28m/10z | 8.92 | 10.70 |
| P200N | Translucent - 59m/ $/ 20 \mathrm{z}$ | 9.70 | 11.64 |
| EP400 | Translucent-118m//40z | 13.60 | 16.32 |
| P100bLK | Black - 28m//10z | 9.26 | 11.11 |
| P200BLK | Black - 59m//20z | 9.72 | 11.66 |
| P400BLK | Black -118ml/4oz | 14.02 | 16.82 |
| Sold in bag | 50 pieces |  |  |

[^4]

Waxed Paper Ramekins

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :---: | :---: |
| $100-2050$ | $28 \mathrm{ml} / 10 \mathrm{z}$ | 4.64 | 5.57 |
| $200-2050$ | $59 \mathrm{ml} / 20 \mathrm{z}$ | 5.56 | 6.67 |
| $400-2050$ | $118 \mathrm{ml} / 40 \mathrm{z}$ | 8.58 | 10.30 |
| Sold |  |  |  | Sold in bag of 250 pieces



Mini Sauce Bottles

- An alternative concept in food customisation to
replace the traditional ramekin
- Allows the customer to apply sauces and dressings to their food at the table

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MSB30 | $30 \mathrm{ml} / 10 \mathrm{z}$ | 0.56 | 0.67 |
| MSB50 | $50 \mathrm{~m} / 20 \mathrm{z}$ | 0.68 | 0.82 |



## 164 Table Presentation



## Preserving Jars

- Innovative way of serving food, sauces or cocktails
- Supplied with red gingham print lid
- Jars are dishwasher safe and lids are hand wash only

All Preserve Jars are priced individually and sold in packs

## Glass Terrine Jars

- Innovative way of serving food or storing ingredients
- Terrine Jars have a rubber rim and secure clip to form an airtight seal

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TJ-XS | $4.5 \times 6.3 \mathrm{~cm}-50 \mathrm{ml}$ | 1.10 | 1.32 |
| TJ-S | $4.5 \times 8.4 \mathrm{~cm}-70 \mathrm{ml}$ | 1.44 | 1.73 |
| TJ-M | $8.1 \times 6.5 \mathrm{~cm}-125 \mathrm{ml}$ | 1.62 | 1.94 |
| TJ-L | $8.2 \times 8.1 \mathrm{~cm}-200 \mathrm{ml}$ | 1.76 | 2.11 |
| TJ-XL | $9 \times 9.5 \mathrm{~cm}-350 \mathrm{ml}$ | 2.26 | 2.71 |

Large Glass Terrine Jars

- Perfect for food display in coffee shops or pubs alike

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TJ-1 | $11 \times 15 \mathrm{~cm}-1 \mathrm{~L}$ | 3.08 | 3.70 |
| TJ-15 | $11 \times 20.3 \mathrm{~cm}-1.5 \mathrm{~L}$ | 3.58 | 4.30 |
| TJ-2 | $11 \times 26 \mathrm{~cm}-2 \mathrm{~L}$ | 4.54 | 5.45 |

[^5]


Sundae Cups


| Stainless Steel Stemmed Cup |  |  | $\square$ |
| :--- | :--- | ---: | :--- |
| Code | Size $(\varnothing \times \mathrm{H})$ | € each | $€$ each |
| SUNS10 | $10 \times 10 \mathrm{~cm}-23 \mathrm{cl} / 80 \mathrm{z}$ | 5.44 | 6.53 |



Stainless Steel Cup

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 6190 | $10 \times 6 \mathrm{~cm}$ | 1.60 | 1.92 |


| Stainless Steel Conical Cup |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| SUNC10 | $10 \times 8.5 \mathrm{~cm}-27 \mathrm{cl} / 9.502$ | 4.52 | 5.42 |



Tulip Dish

- Ideal for serving ice cream, nuts, fruit, sauces, puddings, sugar and salads
- Superb for summer desserts along with Tulip Deliware
- Easily stackable and made from
break resistant SAN

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| $4530-07$ | 159 ml | 1.10 | 1.32 |

## 166 Table Presentation





Oval Polywicker Baskets

- Conforms to food hygiene regulations

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PWB-70V | $17.8 \times 12.7 \mathrm{~cm} / 7 \times 5{ }^{\prime \prime}$ | 1.18 | 1.42 |
| PWB-90V | $22.9 \times 15.25 \mathrm{~cm} / 9 \times 6^{\prime \prime}$ | 1.44 | 1.73 |
| PWB-1ØOV | $25.4 \times 16.5 \mathrm{~cm} / 10 \times 6.5^{\prime \prime}$ | 1.82 | 2.18 |
| For more polywicker baskets see page 201 |  |  |  |



Round Polywicker Baskets

- Conforms to food hygiene regulations


| Code | Size (Ø) | £ each | € each |
| :--- | :--- | :---: | :---: |
| PWB-7R | $17.8 \mathrm{~cm} / 7^{\prime \prime}$ | 1.18 | 1.42 |
| PWB-9R | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ | 1.42 | 1.71 |

For more polywicker baskets see page 201


## 168 Table Presentation

## Presentation Baskets

Our range of presentation baskets are available in various shapes and sizes with a wealth of uses whether part of buffet and display or at the table.


WB25BK


WB2516BK


Black Wire Baskets

- Baskets should not come into direct contact with food, and should be lined with greaseproof paper

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WB2315BK | $23 \times 15 \times 7.5 \mathrm{~cm}$ - Rectangular | 5.40 | 6.48 |
| WB25BK | $25.5 \times 8 \mathrm{~cm}$ - Round | 5.74 | 6.89 |
| WB2516BK | $25.5 \times 16 \times 8 \mathrm{~cm} \cdot$ - Oval | 5.22 | 6.26 |
| WB3917BK | $39 \times 17 \times 8 \mathrm{~cm} \cdot$ Oblong | 7.68 | 9.22 |

## Chicken Wire Baskets

- Baskets should not come into direct contact with food, and should be lined with greaseproof paper


| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WB10BK | $10 \times 9 \mathrm{~cm}-$ Round | 6.36 | 7.63 |
| WB12BK | $12 \times 11 \mathrm{~cm}$ - Round | 6.50 | 7.80 |
| WB2317BK | $23 \times 17 \times 10.5 \mathrm{~cm}$ Oval | 6.92 | 8.30 |


|  |  |  |
| :--- | :--- | :---: |
| Round Polywicker Baskets <br> - Conforms to food hygiene regulations |  |  |
| Code | Size ( $\varnothing$ ) | £ each |
| PWB-21 each | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 6.48 |
| PWB-21BK | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ Black | 6.48 |


| Oval Polywicker Baskets <br> - Conforms to food hygiene regulations |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size | £ each | $€$ each |
| PWB-2316 | $22.5 \times 15.5 \mathrm{~cm} / 9 \times 6$ " | 6.48 | 7.78 |
| PWB-2316BK | $22.5 \times 15.5 \mathrm{~cm} / 9 \times 6$ " Black | 6.48 | 7.78 |



WB10BK/WB12BK



## Genware Cutlery

Genware Cutlery offers an ideal combination of performance, style and value. We have seven unique premium patterns, exclusive to the Genware Cutlery range, designed to encapsulate innovation and functionality. These patterns (all of which are 18/0 stainless steel and highly polished) provide an eclectic mix of styles; from elegant sophistication through to strong and robust handling.

In addition, Genware Parish Cutlery is hand polished offering excellent resistance to staining and pitting, while our Millennium Cutlery provides good cutting blades for volume users.


Versatile Cutlery designs with functionality, quality and value that's durable






Neil Jeffree
Genware Designer
Formerly a senior designer at Royal Worcester, where among other notable projects he designed the shapes for the Jamie Oliver range, Neil established his design and development consultancy in 2008. Since then he has worked on developing a number of key ranges for Genware.

## "The Old English pattern is aesthetically representative of a traditional English cutlery style, yet boasts a contemporary feel." Neil Jeffree



## Genware Old English Cutlery

- Superb highly polished $18 / 0$ stainless steel
- Well serrated knives
- Designed by Neil Jeffree MA

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-EN | Table Knife | 25.00 | 30.00 |
| TF-EN | Table Fork | 15.10 | 18.12 |
| DK-EN | Dessert Knife | 22.52 | 27.02 |
| DF-EN | Dessert Fork | 13.42 | 16.10 |
| DS-EN | Dessert Spoon | 13.42 | 16.10 |
| SS-EN | Soup Spoon | 14.74 | 17.69 |
| TES-EN | Tea Spoon | 8.60 | 10.32 |
| TS-EN | Table Spoon | 18.20 | 21.48 |

3 and 7 piece sample set (available on request)
3PCS-EN 7PCS-EN




Neil Jeffree
Genware Designer
Formerly a senior designer at Royal Worcester, where among other notable projects he designed the shapes for the Jamie Oliver range, Neil established his design and development consultancy in 2008. Since then he has worked on developing a number of key ranges for Genware.
"The Teardrop range of cutlery was designed to create an elegant dining experience. Long flowing lines and simple sections reflect the refined and fluid appearance for an attractive, uncomplicated look and feel."
Neil Jeffree


Genware Teardrop Cutlery

- Superb highly polished $18 / 0$ stainless steel
- Well serrated knives
- Designed by Neil Jeffree MA

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-TD | Table Knife | 25.00 | 30.00 |
| TF-TD | Table Fork | 15.10 | 18.12 |
| DK-TD | Dessert Knife | 22.52 | 27.02 |
| DF-TD | Dessert Fork | 13.42 | 16.10 |
| DS-TD | Dessert Spoon | 13.42 | 16.10 |
| SS-TD | Soup Spoon | 14.74 | 17.69 |
| TES-TD | Tea Spoon | 8.60 | 10.32 |
| TS-TD | Table Spoon | 18.20 | 21.48 |

3 and 7 piece sample set (available on request) 3PCS-TEARDROP 7PCS-TEARDROP




Neil Jeffree
Genware Designer
Formerly a senior designer at Royal Worcester, where among other notable projects he designed the shapes for the Jamie Oliver range, Neil established his design and development consultancy in 2008. Since then he has worked on developing a number of key ranges for Genware.
> "With the Slim range we have developed a simple and contemporary look that suggests modern elegance. The feeling of symmetry is projected with each piece through its curved pattern and good balance." Neil Jeffree


Genware Slim Cutlery

- Superb highly polished $18 / 0$ stainless steel
- Well serrated knives
- Designed by Neil Jeffree MA

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-SL | Table Knife | 25.00 | 30.00 |
| TF-SL | Table Fork | 15.10 | 18.12 |
| DK-SL | Dessert Knife | 22.52 | 27.02 |
| DF-SL | Dessert Fork | 13.42 | 16.10 |
| DSSL | Dessert Spoon | 13.42 | 16.10 |
| SS.SL | Soup Spoon | 14.74 | 17.69 |
| TESSL | Tea Spoon | 8.60 | 10.32 |
| TS-SL | Table Spoon | $\mathbf{1 8 . 2 0}$ | 21.84 |
| COSSL | Coffee Spoon | $\mathbf{7 . 0 8}$ | 8.50 |

3 and 7 piece sample set (available on request) 3PCS-SLIM 7PCS-SLIM




Neil Jeffree
Genware Designer
Formerly a senior designer at Royal Worcester, where among other notable projects he designed the shapes for the Jamie Oliver range, Neil established his design and development consultancy in 2008. Since then he has worked on developing a number of key ranges for Genware.
"Baguette emphasises tradition without compromising on modern style. This pattern has an uncluttered look with each piece carefully designed in tandem with one another." Neil Jeffree


Genware Baguette Cutlery

- Superb highly polished $18 / 0$ stainless steel
- Well serrated knives
- Designed by Neil Jeffree MA

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-BA | Table Knife | 21.98 | 26.38 |
| TF-BA | Table Fork | 11.82 | 14.18 |
| DK-BA | Dessert Knife | 20.84 | 25.01 |
| DF-BA | Dessert Fork | 10.62 | 12.74 |
| DS-BA | Dessert Spoon | 10.62 | 12.74 |
| SS-BA | Soup Spoon | 11.82 | 14.18 |
| TES-BA | Tea Spoon | 5.92 | $\mathbf{7 . 1 0}$ |
| TS-BA | Table Spoon | $\mathbf{1 4 . 3 2}$ | $\mathbf{1 7 . 1 8}$ |

3 and 7 piece sample set (available on request)
3PCS-BAGUETTE 7PCS-BAGUETTE




Neil Jeffree
Genware Designer
Formerly a senior designer at Royal Worcester, where among other notable projects he designed the shapes for the Jamie Oliver range, Neil established his design and development consultancy in 2008. Since then he has worked on developing a number of key ranges for Genware.
"The Square design offers a more robust looking pattern. It evokes a feeling of strength through its weight, thicker sections and its wider proportions, with just a hint of soft curves for added comfort in use."
Neil Jeffree

## Genware Square Cutlery

- Superb highly polished $18 / 0$ stainless steel
- Well serrated knives
- Designed by Neil Jeffree MA

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-SQ | Table Knife | 27.50 | 33.00 |
| TF-SQ | Table Fork | 16.62 | 19.94 |
| DK-SO | Dessert Knife | 24.80 | 29.76 |
| DF-SQ | Dessert Fork | 14.76 | 17.71 |
| DSSO | Dessert Spoon | 14.76 | 17.71 |
| SS-SQ | Soup Spoon | 16.20 | 19.44 |
| TES-SQ | Tea Spoon | 9.46 | 11.35 |
| TS-SQ | Table Spoon | 20.04 | 24.05 |
| SK-SQ | Steak Knife | 30.46 | 36.55 |

3 and 7 piece sample set (available on request)
3PCS-SQUARE 7PCS-SQUARE


## Genware Saffron Cutlery

- Elegant and contemporary style
- Deluxe heavyweight construction
- Well serrated knives
- High quality $18 / 0$ stainless steel
- Superb highly polished $18 / 0$ stainless steel
- Designed by Neil Jeffree MA

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-SN | Table Knife | 25.50 | 30.60 |
| TF-SN | Table Fork | 15.40 | 18.48 |
| DK-SN | Dessert Knife | 22.98 | 27.58 |
| DF-SN | Dessert Fork | 13.70 | 16.44 |
| DS-SN | Dessert Spoon | 13.70 | 16.44 |
| SS-SN | Soup Spoon | 15.04 | 18.05 |
| TES-SN | Tea Spoon | 8.76 | 10.51 |
| COS-SN | Coffee Spoon | 7.24 | 8.69 |
| TS-SN | Table Spoon | $\mathbf{1 8 . 5 8}$ | 22.30 |
| SK-SN | Steak Knife | $\mathbf{2 7 . 4 2}$ | 32.90 |

"The Square design offers a more robust looking pattern. It evokes a feeling of strength through its weight, thicker sections and its wider proportions, with just a hint of soft curves for added comfort in use."
Neil Jeffree


Neil Jeffree
Genware Designer
Formerly a senior designer at Royal Worcester, where among other notable projects he designed the shapes for the Jamie Oliver range, Neil established his design and development consultancy in 2008. Since then he has worked on developing a number of key ranges for Genware.

7 piece sample set (available on request) 7PCS-SAFFRON


## Genware Florence Cutlery

- Elegant and contemporary style combines well with existing patterns
- Well serrated knives and tapered blades to give great cutting performance
- Superb highly polished $18 / 0$ stainless steel

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| TK-FL | Table Knife | 17.70 | 21.24 |
| TF-FL | Table Fork | 11.82 | 14.18 |
| DK-FL | Dessert Knife | 16.52 | 19.83 |
| DF-FL | Dessert Fork | 10.64 | 12.77 |
| DS-FL | Dessert Spoon | 10.64 | 12.77 |
| SS-FL | Soup Spoon | 11.82 | 14.18 |
| TES-FL | Tea Spoon | 5.92 | 7.10 |
| TS-FL | Table Spoon | 14.32 | 17.18 |
| SK-FL | Steak Knife | 21.56 | 25.87 |

7 piece sample set (available on request) 7PCS-FLORENCE

Coffee spoon Saffron (COS-SN) is compatible with this range

## 184 Cutlery

## Steak Knives \& Forks

- A range of steak knives and fork handles to suit a variety of establishments to enhance your steak presentation. These include a premium black handle and stainless steel for a classy up-market feel
- Matching steak forks in black poly and dark wood riveted handles
- Well serrated knive blades

| Code | Description (L) | $£$ doz | $€$ doz |
| :--- | :--- | :--- | :--- |
| STK-PRM | Premium Black Handle Knife - 22.5cm | 44.06 | 52.88 |
| SK-FL | Florence Knife - 22.5cm | 21.56 | 25.87 |
| SK-SQ | Square Knife $-\mathbf{2 4 c m}$ | 30.46 | 36.55 |
| SK-SN | Saffron Knife -23 cm | 27.42 | 32.90 |
| STK-BLK | Black Poly Handle Knife - 22 cm | 11.28 | 13.54 |
| STF-BLK | Black Poly Handle Fork - 20 cm | 11.28 | 13.54 |
| STK-WDN | Dark Wood Handle Full Tang Knife - 21.5cm | 14.64 | 17.57 |
| STF-WDN | Dark Wood Handle Fork - 19cm | 14.64 | 17.57 |
| STK-LWD | Large Dark Wood Handle Knife - 25cm | 22.12 | 26.54 |



[^6]

- All Genware Parish Cutlery is crafted to excellent standards
- We use quality $18 / 0$ stainless steel, hand polished to improve resistance to staining and pitting
- Knives in this range really do cut with sharp serrations
- We do not sacrifice our quality and thickness
- Competitive pricing for an excellent product


Kings (KG)

| Genware Parish Cutlery 18/0 Stainless Steel |  |  | $\square$ |
| :---: | :---: | :---: | :---: |
| Code | Description | £ doz | $€$ doz |
| TK | Table Knife Solid Handle | 13.04 | 15.65 |
| TF | Table Fork | 7.36 | 8.83 |
| DK | Dessert Knife Solid Handle | 11.98 | 14.38 |
| DF | Dessert Fork | 6.54 | 7.85 |
| DS | Dessert Spoon | 6.54 | 7.85 |
| SS | Soup Spoon | 6.54 | 7.85 |
| TES | Tea Spoon | 4.48 | 5.38 |
| COS | Coffee Spoon | 3.62 | 4.35 |
| TS | Table Spoon | 8.58 | 10.30 |

7PCS-Bead 7 piece sample set (available on request)
7PCS-Harley 7 piece sample set (available on request)
7PCS-Jesmond 7 piece sample set (available on request) 7PCS-Kings 7 piece sample set (available on request) 7PCS-Dubarry 7 piece sample set (available on request)

To order product, use the code and add pattern suffix e.g Table Knife in Harley is TK-HL


## 186 Cutlery



Genware Millennium Cutlery
18/0 Stainless Stee

- This range provides a great balance of fitness for purpose and economy
- The knives are especially good, with blades that are well serrated for easy cutting

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| $2000-1$ | Table Knife | 4.82 | 5.78 |
| $2000-2$ | Table Fork | 3.06 | 3.67 |
| $2000-4$ | Dessert Knife | 4.40 | 5.28 |
| $2000-5$ | Dessert Fork | 2.38 | 2.86 |
| $2000-6$ | Dessert Spoon | 2.38 | 2.86 |
| $2000-7$ | Soup Spoon | 2.38 | 2.86 |
| 2000-8 | Tea Spoon | 1.42 | 1.71 |
| 2000-3 | Table Spoon | 3.10 | 3.72 |
| 2000-9 | Soda Spoon | 2.68 | 3.22 |
| 2000-10 | Coffee Spoon | 1.64 | 1.97 |

7PCS-Millennium 7 piece sample set
(available on request)


Millennium Small Size Cutlery

- This range provides a great balance of fitness for purpose and economy
- The knives are especially good, with blades that are well serrated for easy cutting

| Code | Description | $£$ doz | $€$ doz |
| :--- | :--- | :---: | :---: |
| 2000-SMK | Knife | 3.92 | 4.70 |
| 2000-SMF | Fork | 2.98 | 3.58 |
| 2000-SMS | Spoon | 2.98 | 3.58 |
| 3PCS-Millennium-SM 3 piece sample set |  |  |  |
| (available on request) |  |  |  |



## Serving Fork \& Spoon

- 18/0 Stainless Steel
- Elegent service tools for first class food service

| Code | Description (L) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SVFK | Large Serving Fork 23.4cm | 2.10 | 2.52 |
| SVSP | Large Serving Spoon 23.4cm | 2.10 | 2.52 |
|  | Priced and sold individually |  |  |



8 Compartment Cutlery Basket

| Code | Size $(\mathrm{L} \times W \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| CB8 | $43 \times 21 \times 15.5 \mathrm{~cm}$ | 15.62 | 18.74 |



Cutlery Container

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :---: | :---: | :---: | :---: |
| CCC | $11 \times 13.5 \mathrm{~cm}$ | 2.34 | 2.81 |



Stainless Steel Cutlery Cylinder Holder

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :--- |
| SETCH-6 | Holder complete | 57.42 | 68.90 |
|  | with 6 Cylinders |  |  |
|  | $37 \times 30 \times 20 \mathrm{~cm}$ |  |  |



Stainless Steel Cutlery Cylinders

- For use in SETCH-6 Cutlery Holder
- 11.5 cm ( $\emptyset$ )

| Code | Description (H) | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCC-4 | Perforated -13 cm | 3.90 | 4.68 |
| CC-4BK | Black- 12 cm | 3.90 | 4.68 |

## Table Service

Genware Table Service ranges cover a wide selection of lines, suitable for use alongside crockery, cutlery and glassware to complete the table setting.

These ranges cover traditional through to contemporary styles, ensuring that there are products to suit all requirements. Materials are selected for the best quality, durability and appearance in use.

Table caddies are available in numerous options, from classic wooden handled models through to modern wire designs - each offering a means to storing condiments.

Salt and pepper shakers and grinders are available in a range of materials and styles to compliment a multitude of different table settings.


A wide variety of service products to complete your food presentation



## 190 Table Service

## Stainless Steel Oval Vegetable Dishes



Undivided

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 1061 | $17.5 \mathrm{~cm} / 7^{\prime \prime}$ | 2.40 | 2.88 |
| 1161 | $20 \mathrm{~cm} / 8^{\prime \prime}$ | 2.90 | 3.48 |
| 1261 | $22.5 \mathrm{~cm} / 9^{\prime \prime}$ | 4.02 | 4.82 |
| 1361 | $25 \mathrm{~cm} / 10^{\prime \prime}$ | 4.52 | 5.42 |
| 1461 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 6.02 | 7.22 |
| 12561 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 7.28 | 8.74 |

Two Division

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 1162 | $20 \mathrm{~cm} / 8^{\prime \prime}$ | 3.22 | 3.86 |
| 1362 | $25 \mathrm{~cm} / 10^{\prime \prime}$ | 4.74 | 5.69 |
| 1462 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 6.12 | 7.34 |
| 12562 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 7.28 | 8.74 |

Three Division

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | ---: |
| 12563 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 8.20 | 9.84 |

Covers for Oval Vegetable Dishes (Notshown)

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| C1362 | $25 \mathrm{~cm} / 10^{\prime \prime}$ | 4.74 | 5.69 |
| C1462 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 7.02 | 8.42 |
| C12562 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 8.62 | 10.34 |

Stainless Steel Banqueting Dishes


Two Division

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| 12762 | $50 \mathrm{~cm} / 20^{\prime \prime}$ | 19.42 | 23.31 |



[^7]

## Stainless Steel Oval Meat Flats

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 1165 | $20 \times 14 \mathrm{~cm} / 8 \times 5.5^{\prime \prime}$ | 2.18 | 2.62 |
| 1065 | $22.5 \times 16 \mathrm{~cm} / 9 \times 6.5^{\prime \prime}$ | 2.46 | 2.95 |
| 1265 | $25 \times 17.5 \mathrm{~cm} / 10 \times 7^{\prime \prime}$ | 2.74 | 3.29 |
| 1365 | $30 \times 22 \mathrm{~cm} / 12 \times 8.75^{\prime \prime}$ | 3.78 | 4.54 |
| 1464 | $35 \times 22 \mathrm{~cm} / 14 \times 8.75^{\prime \prime}$ | 4.88 | 5.86 |
| 1564 | $40 \times 25 \mathrm{~cm} / 16 \times 10^{\prime \prime}$ | 6.46 | 7.75 |
| 1664 | $45 \times 27.5 \mathrm{~cm} / 18 \times 11^{\prime \prime}$ | 8.04 | 9.65 |
| 1764 | $50 \times 32.5 \mathrm{~cm} / 20 \times 13^{\prime \prime}$ | 10.44 | 12.53 |
| 1864 | $55 \times 37.5 \mathrm{~cm} / 22 \times 15^{\prime \prime}$ | 11.74 | 14.09 |
| 12064 | $60 \times 40 \mathrm{~cm} / 24 \times 16^{\prime \prime}$ | 14.58 | 17.50 |
| 1964 | $65 \times 45 \mathrm{~cm} / 26 \times 18^{\prime \prime}$ | 18.48 | 22.18 |

Stainless Steel Balti Dishes with Handles

| Code | Size (Ø) | £ each | € each |
| :--- | :--- | :---: | :---: |
| BD13 | $13 \mathrm{~cm} / 5^{\prime \prime}$ | 3.20 | 3.84 |
| BD15 | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 3.52 | 4.22 |

Stainless Steel Round Trays

- Rolled edge

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 52039 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 5.22 | 6.26 |
| 52139 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 7.80 | 9.36 |
| 52239 | $40 \mathrm{~cm} / 16^{\prime \prime}$ | 10.40 | 12.48 |

Stainless Steel Soup Bowl

| Code | Size ( $)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 6301 | $11 \mathrm{~cm} / 1202$ | 2.54 | 3.05 |

All items are priced and sold individually


Stainless Steel Round Dish

- Rolled edge

| Code | Size $(\emptyset)$ | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| 10081 | $10 \mathrm{~cm} / 4^{\prime \prime}$ | 1.32 | 1.59 |



| $\begin{array}{l}\text { Stainless Steel Revolving } \\ \text { Relish }\end{array}$ |  |  |
| :--- | :--- | ---: | :--- |
| Servers |  |  |



Table Top Food Warmers

- $17.5 \times 7 \mathrm{~cm}(\mathrm{~W} \times \mathrm{H})$

| Code | Size (L) | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| TFW-2 | $33 \mathrm{~cm}-2$ Candle Size | 15.06 | 18.07 |
| TFW-3 | 43cm - 3 Candle Size | 18.06 | 21.67 |
|  | Tea Lights see page 205 |  |  |



Ceramic Sauce Boats 目 目

| Code | Size | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| FC10SB | $10 \mathrm{cl} / 30 z$ | 4 | 4.48 | 5.38 |
| FC18SB | $18 \mathrm{cl} / 60 \mathrm{z}$ | 4 | 6.26 | 7.51 |
| FC30SB | 30cl/ 100 oz | 3 | 8.04 | 9.65 |

Priced individually and sold in pack quantities


Stainless Steel Economy Sauce Boats 주우웅

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 6390 | $15 \mathrm{cl} / 50 \mathrm{z}$ | 3.02 | 3.62 |
| B6389 | $30 \mathrm{c} / 100 \mathrm{z}$ | 4.06 | 4.88 |
| 6391 | $45 \mathrm{c} / 150 \mathrm{z}$ | 4.86 | 5.83 |



| Stainless Steel Egg Cup |  | £ each |
| :--- | :---: | :---: |
| € each |  |  |
| Code | Size $(0 \times \mathrm{H})$ | 0.68 |
| 6141 | $5 \times 4 \mathrm{~cm}$ | 0.82 |

## (min)

| Stainless Steel |  |  |  |
| :---: | :---: | :---: | :---: |
| Economy Toast Rack |  |  |  |
| Code | Description | £ each | $€$ each |
| B4121 | 6 Slice Rack | 2.84 | 3.41 |
|  | $20 \times 7 \mathrm{~cm}$ |  |  |




| Stainless Steel |  |  |  |
| :--- | :--- | ---: | ---: |
| Plate Covers |  |  |  |
| Code | Description | £ each | $€$ each |
| 21483 | For $20.25 \mathrm{~cm} / 8^{\prime \prime} \emptyset$ Plate | 5.88 | 7.06 |
| 21683 | For $25.4 \mathrm{~cm} / 10^{\prime \prime} \emptyset$ Plate | 7.34 | 8.81 |



PR8


Plastic Stackable Plate Cover/Ring图

| Code | Description | £ each | $€$ each |
| :--- | :--- | ---: | ---: |
| PC10 | Cover $25.4 \mathrm{~cm} / 10^{\prime \prime} \emptyset$ | 2.88 | 3.46 |
| PR8 | Ring $20.25 \mathrm{~cm} / 8^{\prime \prime} \emptyset$ | 2.32 | 2.78 |



Wood Effect Placemats

- $45 \times 30 \mathrm{~cm}$
- Made from PVC

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PLM4 | Light Wood | 4.64 | 5.57 |
| PLM5 | Dark Wood | 4.64 | 5.57 |



Vinyl Placemats

- Range of vinyl placemats designed to add a contemporary feel to the table setting for temperatures below $70^{\circ} \mathrm{C}$
- $45 \times 30 \mathrm{~cm}$

| Code | Description | £ each | € each |
| :--- | :--- | :---: | :---: |
| PLM1 | Silver | 3.30 | 3.97 |
| PLM2 | Silver-Gold | 3.30 | 3.97 |
| PLM3 | Copper | 3.30 | 3.97 |

[^8]

Stainless Steel Table Bin

- A great solution for tidying waste product packaging from tables

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TABIN-1611 | $16.5 \times 11.5 \mathrm{~cm}$ | 10.92 | 13.10 |



Stainless Steel Serviette Dispenser

- Holds 150 compart serviettes


| Code | Size | $£$ each | $€$ each |
| :---: | :--- | :---: | :---: |
| 231 | $11 \times 13 \mathrm{~cm}$ | 5.46 | 6.56 |



Stainless Steel Tablecloth Clip

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| TCC-505 | $5 \times 4.5 \mathrm{~cm}$ | 0.68 | 0.82 |



Stainless Steel Napkin Ring

| Code | Size $(\emptyset)$ | £ each | € each |
| :--- | :--- | :---: | :---: |
| NR5 | 5 cm | 1.24 | 1.49 |

## Table Service



Stainless Steel Lemon Slice Squeezer $\square$

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 201 M | 9 cm | 1.10 | 1.32 |



| Tomato Sauce Bottle |  | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| Code | Size | 3.24 | 3.89 |



Chrome Check Spindle

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CS-SS | $8.5 \times 16 \mathrm{~cm}$ | 1.92 | 2.30 |



- PE construction with screw top
- 35cl/120z

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SQB12C | Clear | 0.92 | 1.10 |
| SQB12R | Red | 1.10 | 1.32 |
| SQB12BR | Brown | 1.10 | 1.32 |
| SQB12Y | Yellow | 1.10 | 1.32 |

For additional sizes of squeeze bottles see page 330


Black 'Thank You' Tips Tray

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $3022-03$ | $11 \times 16 \mathrm{~cm}$ | 1.68 | 2.02 |



Stainless Steel Tips Tray

| Code | Size (Ø) | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 9130 | 14 cm | 4.58 | 5.50 |

## 196 Table Service



Glass Honey/Syrup Pourer

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GHP18 | $8 \times 12 \mathrm{~cm}-17.5 \mathrm{cl} / 60 \mathrm{z}$ | 6.26 | 7.52 |



Glass Sugar Pourer

- Stainless steel screw top with glass base

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| KC003 | $7.5 \times 14 \mathrm{~cm}-35 \mathrm{c} / 11.70 \mathrm{z}$ | 2.70 | 3.24 |



Retro Sugar Pourer

- Stainless steel screw top with glass base

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RSP-21 | $7.5 \times 11.5 \mathrm{~cm}-21 \mathrm{cl} / 250 \mathrm{z}$ | 2.38 | 2.86 |



## Shatterproof Sugar Pourer

- Stainless steel screw top with polycarbonate base

| Code | Size ( $(\mathrm{xH})$ | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| $\mathbf{1 8 0 - 2 2}$ | $7.5 \times 14 \mathrm{~cm}-44 \mathrm{c} / 150 \mathrm{z}$ | 3.66 | 4.39 |



Sugar Packet Holder

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $4550-02$ | $8.5 \times 6.5 \times 5 \mathrm{~cm}$ | 1.92 | 2.30 |

Cruet Sets \& Stands
Ideal for pubs, resaturants and outdoor dining. Compact and easy way to present oil, vinegar


Stainless Steel Oil Can

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| SSC50 | $50 \mathrm{cl} / 17.50 \mathrm{z}$ | 11.52 | 13.82 |



KC600


| Glass Oil/Vinegar Dispenser |  |  | 5 |
| :---: | :---: | :---: | :---: |
| Code | Size | £ each | € each |
| KC600 | $14.5 \times 5 \mathrm{~cm}-18 \mathrm{c} / 5.50 \mathrm{z}$ | 1.96 | 2.35 |
| GVB18 | $17 \times 4.5 \mathrm{~cm} \cdot 18 \mathrm{cl} / 6.250 \mathrm{z}$ | 2.80 | 3.36 |



4017

Oil, Vinegar, Salt \& Pepper Sets

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 4017 | Cruet Set with Stand <br> Bottle Capacity 175 ml | 9.38 | 11.26 |
| 4016 | Set with Stand | 6.82 | 8.18 |
| Bottle Capacity 175mI |  |  |  |
| KC100 | Spare Glass <br> Oil/Vinegar Bottle 175ml | 2.20 | 2.64 |
| KC101 | Spare Glass Salt/Pepper Pot <br> Sp.00 | 1.20 |  |

## 198 Table Service

## Do not overtighten metal knob, as this will affect the mechanism from working



SPSQ10


SPSQ15

Square Acrylic Salt/Pepper Grinders

- Features high quality ceramic mechanism

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPSQ10 | $10 \mathrm{~cm} / 4^{\prime \prime}$ | 7.08 | 8.50 |
| SPSQ15 | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 8.52 | 10.22 |



Square Acrylic Combination Pepper Grinder And Salt Shaker

- Features high quality ceramic mechanism

| Code | Size | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| SPSOCOM | $16.5 \mathrm{~cm} / 6.5^{\prime \prime}$ | $9 . .62$ | 11.54 |



SPGR10


SPGR14

Acrylic Salt or Pepper Grinders

- Features high quality ceramic mechanism

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPGR10 | $10 \mathrm{~cm} / 4^{\prime \prime}$ | 6.14 | 7.37 |
| SPGR14 | $14 \mathrm{~cm} / 5.5^{\prime \prime}$ | 7.44 | 8.93 |



Acrylic Combination Pepper Grinder And Salt Shaker

- Adjustable and closeable shaker
- Features high quality ceramic mechanism


| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPCOM | $14 \mathrm{~cm} / 5.5^{\prime \prime}$ | 7.44 | 8.93 |



Acrylic Pepper Mill And Salt Shaker Set

- Features high quality ceramic mechanism


## 7

| Code | Size | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 9103 | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 12.72 | 15.26 |



Acrylic Salt/Pepper Grinders

- Features high quality ceramic mechanism
- $14 \mathrm{~cm} / 5.5^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPGRC14 | Chrome | 10.48 | 12.58 |
| SPGRC14C | Copper | 12.72 | 15.26 |
| SPGRC14AC | Antique Copper | 14.60 | 17.52 |

All items are priced and sold individually


## 200 Table Service



Coloured Acrylic Salt or Pepper Grinders

- Features high quality ceramic mechanism
- Supplied with a S and P sticker to denote salt or pepper
- $12.7 \mathrm{~cm} / 5^{\text {" }}$

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPWH12 | White | 7.72 | 9.26 |
| SPBLK12 | Black | 7.72 | 9.26 |
| SPRED12 | Red | 7.72 | 9.26 |



Stainless Steel Jumbo
Condiment Set


| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :---: | :---: | :---: | :---: |
| 6065 | $7.5 \times 6.5 \mathrm{~cm}$ | 2.86 | 3.43 |



Dark Wood Pepper Mills

- Features high quality carbon steel mechanism y

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 57030 | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ | 10.52 | 12.62 |
| 1219 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ | 16.74 | 20.09 |
| 57037 | $43.2 \mathrm{~cm} / 17^{\prime \prime}$ | 23.24 | 27.89 |



Stainless Steel
Mini Condiment Set

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each $€$ each |  |
| :---: | :--- | :---: | :---: |
| 6068 | $4.5 \times 5 \mathrm{~cm}$ | 2.00 | 2.40 |



SPWD10A


## Wooden Salt or Pepper Mills

- Features high quality ceramic mechanism
- Supplied with a S and P sticker to denote salt or pepper
- $10 \mathrm{~cm} / 4^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SPWD10 | Dark Wood | 7.06 | 8.47 |
| SPWD10A | Antique Finish | 11.24 | 13.49 |
| SPWD10W | White Wash | $\mathbf{1 1 . 2 4}$ | 13.49 |



Stainless Steel Conical Condiment Set

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 63612 | $4 \times 12 \mathrm{~cm}$ | 6.54 | 7.85 |

[^9]

NEW

Lighthouse Condiments


| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| KC001 | Salt $4.5 \times 11.5 \mathrm{~cm}$ | 0.82 | 0.98 |
| KC002 | Pepper $4.5 \times 11.5 \mathrm{~cm}$ | 0.82 | 0.98 |


| Mason Jar Salt \& Pepper Set |  |  | - |
| :---: | :---: | :---: | :---: |
| Code | Size (W×H) | f each | € each |
| SPMAS | $5.5 \times 8.5 \mathrm{~cm}$ | 4.20 | 5.04 |
|  | Lids are not d |  |  |



Stainless Steel Mini Glass
Condiments

## S

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $008-1$ | Salt $3 \times 5 \mathrm{~cm}$ | 0.60 | 0.72 |
| $008-6$ | Pepper $3 \times 5 \mathrm{~cm}$ | 0.60 | 0.72 |



Nostalgic Salt/Pepper Shaker


Rectangular Polywicker Baskets

- Conforms to food hygiene regulations

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PWB-10RT | $25.4 \times 17.75 \mathrm{~cm} / 10 \times 7^{\prime \prime}$ | 2.88 | 3.46 |
| PWB-16RT | $40.6 \times 28 \mathrm{~cm} / 16 \times 11^{\prime \prime}$ | 4.18 | 5.02 |

For more polywicker baskets see page 166

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| KC009 | $4 \times 10.5 \mathrm{~cm}-6 \mathrm{cl} / 2.10 \mathrm{z}$ | 0.94 | 1.13 |

## 202 Table Service

## Table Caddies



TC-73BK


TC6-BK/TC8-BK


TC86-BK

Black Wire Table Caddies

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TC6-BK | $16.5 \times 21.5 \mathrm{~cm} / 6.5 \times 8.5^{\prime \prime}$ | 7.56 | 9.07 |
| TC8-BK | $20 \times 21.5 \mathrm{~cm} / 8 \times 8.5^{\prime \prime}$ | 8.64 | 10.37 |
| Code | Size $($ W $\times \mathrm{D} \times \mathrm{H})$ | $£$ each | $€$ each |
| TC-73BK | $19.5 \times 9.2 \times 18 \mathrm{~cm}$ | 6.00 | 7.20 |
|  | $7.75 \times 3.5 \times 7^{\prime \prime}$ |  |  |
| TC86-BK | $21.5 \times 15 \times 22.5 \mathrm{~cm}$ | 8.64 | 10.37 |
|  | $8.5 \times 6 \times 9^{\prime \prime}$ |  |  |



Spring Form Cake Tins

- Loose base

| Code | Size ( $\varnothing \times \mathrm{D})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SCT-CS15 | $17 \times 7.2 \mathrm{~cm}$ | 7.34 | 8.81 |
| SCT-CS20 | $21.9 \times 7 \mathrm{~cm}$ | 8.28 | 9.94 |



Galvanised Steel Table Caddies

- GSTC2415 also fits the Genware Bar Caddy, BC05-03, for a cooler look at the bar
$\begin{array}{lll}\text { GSTC2815 } 28 \times 15.5 \times 10 \mathrm{~cm} & 7.56 \quad 9.07\end{array}$ Oval


Miniature Wooden Barrels

- Make for cool condiment and cutlery holders or even for food presentation
- The mini barrels should not come into contact with food, they should be lined with our greaseproof paper

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MWB11 | $11.5 \times 13.5 \mathrm{~cm}$ | 15.34 | 18.41 |
| MWB16 | $16.5 \times 8 \mathrm{~cm}$ | 17.28 | 20.74 |



[^10]


Small Handled Acacia Wood Table Caddies

- $15 \times 15.3 \times 15(\mathrm{LxW} \times \mathrm{H}) \mathrm{cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DWTC-S | Dark Wood | 14.32 | 17.18 |
| DWTC-SW | White Wash | 14.32 | 17.18 |
| DWTC-SBK | Black Wash | 14.32 | 17.18 |



Acacia Wood Table Caddy

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DWTC-1 | $23 \times 10 \times 10 \mathrm{~cm}$ | 11.88 | 14.26 |



Handled Acacia Wood Table Caddies

- $25 \times 15.3 \times 17.9(\mathrm{LxW} \times \mathrm{H}) \mathrm{cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DWTC | Natural | 18.72 | 22.46 |
| DWTCW | White Wash | 18.72 | 22.46 |
| DWTCBK | BlackWash | 18.72 | 22.46 |



Rustic Wooden Table Caddy

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | f each | $€$ each |
| :--- | :--- | :---: | :---: |
| RWTC | $24.5 \times 16.5 \times 18 \mathrm{~cm}$ | 16.28 | 19.54 |

All items are priced and sold individually


NEW


## Rustic Wooden Crates

| Code | Size $($ L $\times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WDC-2014D | Dark Rustic- $21.5 \times 15 \times 10.8 \mathrm{~cm}$ | 10.00 | 12.00 |
| WDC-2014 | Rustic- $22.8 \times 16.5 \times 11 \mathrm{~cm}$ | 10.00 | 12.00 |
| WDC-2014W | White Wash $-22.8 \times 16.5 \times 11 \mathrm{~cm}$ | 10.00 | 12.00 |
| WDC-2716D | Dark Rustic- $27 \times 16 \times 12 \mathrm{~cm}$ | 15.12 | 18.14 |
| WDC-2716 | Rustic- $27 \times 16 \times 12 \mathrm{~cm}$ | 13.78 | 16.54 |
| WDC-2716W | White Wash $-27 \times 16 \times 12 \mathrm{~cm}$ | 15.12 | 18.14 |




- Candles do not drip
- Candles burn beautifully and do not flicker
- Candles burn fully and evenly
- Candles burn longer for a guaranteed duration
- Candles wicks have no afterglow, do not smoulder, do not smell and are easy to relight


Tapered Candle

| Code | Size | $£$ box | $€$ box |
| :--- | :--- | :--- | :--- |
| TC10 | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ Ivory <br>  <br>  <br>  <br> (Box of 100) | 41.12 | 49.34 |
|  |  |  |  |

Candle burn hours $+/-8 \mathrm{~h}$

## Genware Candles \& Holders



TL4


TL8

Tea Lights

| Code | Description | $£$ bag | $€$ bag |
| :--- | :--- | :---: | :---: |
| TL4 | 4 Hour (Bag of 100) | 8.12 | 9.74 |
| TL8 | 8 Hour (Bag of 50) | 8.68 | 10.42 |

Pillar Candles

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PLC15 | $15 \times 8 \mathrm{~cm}$ Ivory | 3.62 | 4.35 |
| PLC20 | $20 \times 8 \mathrm{~cm}$ Ivory | 4.58 | 5.50 |
| PCH7 | Candle Holder 9cm | 1.70 | 2.04 |

Candle burn hours PLC15: +/-70h PLC20: +/-100h

Tea Light Glass Candle Holders

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TLH5 | $5 \times 5 \mathrm{~cm}$ | 0.70 | 0.84 |
| TLH7 | $2.5 \times 7.5 \mathrm{~cm}$ | 0.86 | 1.03 |

Soft Glow Wax Filled Glass Candle

| Code | Description | $£$ box | $€$ box |
| :--- | :--- | :--- | :--- |
| SGCW | Soft Glow | 18.92 | 22.70 |
|  | (Box of 6) |  |  |

Candle burn hours $+/-45 \mathrm{~h}$

## Menus, Signs \& Displays

Genware have a wide range of menus, signs and displays available, all of which are perfect for highlighting awareness of promotions, daily specials or events.

Our menus are available in a selection of attractive designs and range from contemporary through to classic. We also have a collection of Wooden Menu Clipboards, perfect for a contemporary casual dining setting.

Wall chalk boards are a great way to communicate messages to customers and are available in an array of sizes to suit a wide scope of requirements, whilst our pavement chalk boards are a great way to drive traffic into establishments.



## 208 Menus, Signs \& Displays



White Wash Wooden Menu Clipboards

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WMC14W | $13 \times 24.5 \times 0.6 \mathrm{~cm}$ | 7.52 | 9.02 |
| WMC17W | A5 $18.5 \times 24.5 \times 0.6 \mathrm{~cm}$ | 8.22 | 9.86 |
| WMC24W | A4 $24 \times 32 \times 0.6 \mathrm{~cm}$ | 8.84 | 10.61 |



Wooden Menu Clipboards

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WMC14 | $13 \times 24.5 \times 0.6 \mathrm{~cm}$ | 6.82 | 8.18 |
| WMC17 | A5 $18.5 \times 24.5 \times 0.6 \mathrm{~cm}$ | 7.48 | 8.98 |
| WMC24 | A4 $24 \times 32 \times 0.6 \mathrm{~cm}$ | 8.04 | 9.65 |

[^11]

Board not included

## Acacia Wood Menu Stand

- Ideal for use with both A4 and A5 Wooden Menu Clipboards and Paddle Boards

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | £ each | € each |
| :--- | :--- | :---: | :---: |
| WMS20 | $20 \times 7.5 \times 3.2 \mathrm{~cm}$ | 3.84 | 4.61 |



## 210 Menus, Signs \& Displays

## Rio Menus

The bold and bright Rio menu collection are made from thick grooved polypropylene plastic combined with a large brushed stainless steel pressed "Menu" sign. Rio Menu holders are UV, scratch and stain resistant as well as flexible and easy to clean.

- Each menu holder has an inner elastic cord allowing inserts to be easily added or removed See page 213 for Menu Inserts.
- Each Rio menu includes 1 double-sided insert that displays and protects 4 A4 pages.


Rio Menu Holders (A4-4 Page Facing)

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MC-RCA4-BL | Black | 9.92 | 11.90 |
| MC-RCA4-RD | Red | 9.92 | 11.90 |
| MC-RCA4-GR | Green | 9.92 | 11.90 |
| MC-RCA4-WT | White | 9.92 | 11.90 |
| MC-RCA4-OR | Orange | 9.92 | 11.90 |
| MC-RCA4-VT | Purple | 9.92 | 11.90 |
| MC-RCA4-BU | Blue | 9.92 | 11.90 |
| Fits MC-IAA Menu Inserts |  |  |  |



MC-RCA4-BL


MC-RCA4-WT


MC-RCA4-OR


MC-RCA4-RD


MC-RCA4-VT


MC-RCA4-GR


MC-RCA4-BU

[^12]

Contemporary Menu Holders - Long (4 Page Facing)

| Code | Description | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| MC-TR45-BL | $36 \times 18 \mathrm{~cm}$ Black | 13.09 | 16.68 |
| MC-TR45-WR | $36 \times 18 \mathrm{~cm}$ Wine Red | 13.09 | 16.68 |



Contemporary Menu Boxes (A4-4 Page Facing)

| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| MC-BOX-TRA4-BL | Box +20 Black Menus | 308.44 | 370.13 |
| MC-BOX-TRA4-WR | Box +20 Wine Red Menus | 308.44 | 370.13 |



Contemporary Wine List (4 Page Facing)

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MC-TRWC-BL | A4 Black | 15.42 | 18.51 |



|  |  |  |  |
| :--- | :--- | :---: | :--- |
| Contemporary Bill Presenter |  |  |  |
| Code | Description | £ each | € each |
| MC-TRBP-BL | $23 \times 13 \mathrm{~cm}$ Black | 8.38 | 10.06 |

## Contemporary Menus

This modern collection of menus boast bold, imbedded "Menu" text and a double stitched front cover design. Featuring a leather look and feel, these menus are made from clean, robust and scratch resistant PU material.

- Each menu holder has a inner elastic cord allowing inserts to be easily added or removed. See page 213 for Menu Inserts.


Contemporary Menu Holders (4 Page Facing)

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MC-TRA5-BL | A5 Black | 10.70 | 12.84 |
| MC-TRA5-WR | A5 Wine Red | 10.70 | 12.84 |
| MC-TRA4-BL | A4 Black | 15.42 | 18.51 |
| MC-TRA4-WR | A4 Wine Red | 15.42 | 18.51 |

## 212 Menus, Signs \& Displays

## Classic Menus

This classic menu collection boasts a leather look and feel and is made from robust, flexible and scratch resistant PU material with stitched edges with inserts easily added or removed.

- Each menu holder has a inner elastic cord allowing inserts to be easily added or removed.

See page 213 for Menu Inserts.


Classic Menus (4 Page Facing)

| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| MC-CRA5-BL | A5 Black | 6.96 | 8.35 |
| MC-CRA4-BL | A4 Black | 12.12 | 14.54 |
| MC-CRA4-WR | A4 Wine Red | 12.12 | 14.54 |

## Classic Wine List (4 Page Facing)

| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :--- |
| MC-CRWC-BL | A4 Black | 12.12 | 14.54 |



## Classic Bill Presenter

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MC-CRBP-BL | $23 \times 13 \mathrm{~cm}$ Black | 6.18 | 7.42 |

[^13]Cols)
Menu Inserts

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MC-IIA5 | A5 Insert pack | 6.60 | 7.92 |
| MC-IIA4 | A4 Insert pack | 8.28 | 9.94 |

Pack contains 10 doubles, 40 page facing
Fits Rio Menu Holders, Contemporary and Classic Menus page 210-212.
Does not fit Basic Menus


Basic Menus
This stylish and modern collection of menus boast bold, imbedded
"Menu" text and a double stitched front cover design.
Featuring a leather look and feel, these menus are made from clean, robust and scratch resistant PU material.


## Basic Menus (8 Page Facing)

- Non expandable

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MC-BRA5-BL | A5 Black | 5.08 | 6.10 |
| MC-BRA5-WR | A5 Wine Red | 5.08 | 6.10 |
| MC-BRA4-BL | A4 Black | 7.72 | 9.26 |
| MC-BRA4-WR | A4 Wine Red | 7.72 | 9.26 |

## 214 Menus, Signs \& Displays

## Wine Bottle Displays

A secure and graceful bottle display with the addition of a chalk board sign for communicating promotions or beverage type, price or origin.

| Wine Bottle Chalk Board <br> Display (x3) |  |  |
| :--- | :--- | ---: |
| Code | Size | € each |
| € each |  |  |
| WB-WR-3 | $45 \times 38.5 \mathrm{~cm}$ | 43.98 |





An impressive collection of table chalk boards ideal for communicating messages, menus or daily specials.
Compatible with the Genware range of liquid chalk markers.


Mini Sandwich Board

- Has the option to be used as a table chalkboard or for inserting printed promotional sheets

| Code | Size $(W \times H \times D)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| SBS-B-MNI $24 \times 15 \times 2 \mathrm{~cm}$ | 8.42 | 10.10 |  |



Mini Chalk Board Easels (Set of 3)

- Easel size is $15 \times 24(\mathrm{~W} \times \mathrm{H}) \mathrm{cm}$
- Board size is $15 \times 13(\mathrm{~W} \times \mathrm{H}) \mathrm{cm}$

| Code | Description | $£$ set | $€$ set |
| :--- | :--- | :---: | :---: |
| MNI-B-KR | Wood | 18.72 | 22.46 |
| MNI-BL-KR | Black | 18.72 | 22.46 |



## 216 Menus, Signs \& Displays



Table Board - PVC (Teak Colour) 圆

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| PFTTEE-LA | $21 \times 30 \mathrm{~cm}$ A4 Large | 18.72 | 22.46 |



|  |  |  |  |
| :--- | :--- | ---: | :--- |
| Table Boards (Black) |  | feach | $€$ each |
| Code | Size $(\mathrm{W} \times \mathrm{H})$ | 17.30 | 20.76 |
| ELE-BL-ME | $15 \times 21 \mathrm{~cm}$  <br>  Medium A5 |  |  |
| ELE-BL-LA | $21 \times 30 \mathrm{~cm}$ |  |  |
|  | Large A4 |  |  |



## Acrylic Menu Holders

- Portrait menu holders for clear free-standing
presentation of menus or other information
- Simply slot in paper sheet from side

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MHA4 | A4 Portrait | 6.66 | 7.99 |
| MHA5 | A5 Portrait | 4.54 | 5.45 |
| MHTENT | Tent Style | 1.94 | 2.33 |
|  | $7 \times 7 \times 2 \mathrm{~cm}$ |  |  |

Tent style designed for use with either laminated or card menus for simple clean display


Stainless Steel Menu Stand

| Code | Size | $£$ each $€$ each |  |
| :---: | :--- | :---: | :---: |
| 601 | $8 \times 8 \mathrm{~cm} / 3 \times 3^{\prime \prime}$ | 4.30 | 5.16 |

[^14]

## Wall Chalk Boards

The wall chalk board provides a simple yet effect way to communicate with customers and are ideal
for a wide variety of establishments.
Easy to update, manoeuvre and clean, they are an essential, cost effect sales tool.


Wall Chalk Board (Teak Colour)

- Great value boards with soft wood surround in attractive teak colour

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| WBW-TE-60-80 | $60 \times 80 \mathrm{~cm}$ | 20.18 | 24.22 |



Wall Chalk Board (Gold)

- Detailed engraved gold-coated frame
- Display vertically or horizontally on the wall or on an easel

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| WBC-G-85 | $65 \times 85 \mathrm{~cm}$ | 103.06 | 123.67 |



Wall Boards

- Great value boards with soft wood surround in attractive contemporary black finish

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WBW-BL-20-40 | $20 \times 40 \mathrm{~cm}$ | 10.10 | 12.12 |
| WBW-BL-30-40 | $30 \times 40 \mathrm{~cm}$ | 11.80 | 14.16 |
| WBW-BL-40-60 | $40 \times 60 \mathrm{~cm}$ | 15.10 | 18.12 |
| WBW-BL-60-80 | $60 \times 80 \mathrm{~cm}$ | 20.18 | 24.22 |

218 Menus, Signs \& Displays


Easels

- Use in conjunction with boards wider than 50 cm

| Code | Size (H) | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| EZL-B-165 | Teak Colour 165cm | 66.10 | 79.32 |
| EZL-BL-165 | Black Colour 165cm | 83.72 | 100.47 |

All items are priced and sold individually

## Pavement Chalk Boards

Chalk Boards provide an invaluable visual impact to help drive traffic into establishments and communicate daily specials and events.


Teak Colour A-Boards

- Coated with layers of quality weather resistant protection lacquer
- Features an easy wipe clean black writing surface

| Code | Size $(\mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| SBD-TE-85 | $55 \times 85 \mathrm{~cm}$ | 83.72 | 100.47 |
| SBS-TE-120 | $70 \times 120 \mathrm{~cm}$ | 114.56 | 137.47 |



Black A-Boards

- 2 sizes of sandwich board in contemporary black finish, which are suitable for both indoor and outdoor use
- Scratch resistant and highly durable

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| SBD-BL-85 | $55 \times 85 \mathrm{~cm}$ | 83.72 | 100.47 |
| SBS-BL-120 | $70 \times 120 \mathrm{~cm}$ | 114.56 | 137.47 |

## Menus, Signs \& Displays 219

## Snap Frames

Our range of Snap Frame Display Units are a great way of displaying menus, special offers and advertising opportunities.
Floor Standing Snap Frames

- Snap Frames are angled in order to catch eye level
- Decorative base provides an elegant look suitable for all establishments

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| DMB-34 | A4 | 83.72 | 100.47 |
| DMB-33 | A3 | 105.76 | 126.91 |



## Tamper Proof Snap Frames

- Locking system which prevents easy access to the poster by unauthorised people
- Each frame includes an allen key to open the locked profile as well as wall fixings ( 4 screws and 4 plugs)
- Frame width 3 cm

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| LSF-324 | A4 | 18.72 | 22.46 |
| LSF-323 | A3 | 24.24 | 29.09 |



| Silver Snap Frame <br> - Frame width 2.5 cm |
| :--- |
| Code Size $(\mathrm{W} \times \mathrm{H})$ $£$ each $€$ each <br> SF-254 A4- $24 \times 32.7 \mathrm{~cm}$ 10.80 12.96 |

## 220 Menus, Signs \& Displays

## Liquid Chalk Markers

Liquid Chalk Markers are suitable for writing on any non-porous surface, such as chalk boards, glass, plastic, metal or lacquered wood. Easy to wipe away and compatible with our range of chalk boards, this is a vibrant, modern upgrade to a classic writing style.

## Waterproof Chalk Markers

- Waterproof, smudge-proof and fade proof (when dry) on all surfaces.
- Use on all non-porous surfaces, clean with a sponge and Securit spray cleaner

| Code | Description | $£$ set | $€$ set |
| :--- | :--- | ---: | :---: |
| SMA610-V4-BW | 2-6mm Edge Tip | 14.42 | 17.30 |
|  | 2 Colours - 2 White and 2 Black |  |  |
| SMA610-V4 | 2-6mm Edge Tip | 14.42 | 17.30 |
|  | 4 Colours - Red, Green, Yellow, Blue |  |  |

Liquid Chalk Markers

- Our entire range of chalk boards are designed to be used with our liquid chalk markers
- Liquid chalk markers are suitable for use on any non-porous surface (chalk board, glass etc) and with correct use can be cleaned off without ghosting, leaving the surface ready to write on

| Code | Description | $£$ set | $€$ set |
| :--- | :--- | :---: | :---: |
| SMA100-V4-COL | 1-2mm Round Tip | 10.80 | 12.96 |
|  | 4 Colours Red, Green, White, Blue |  |  |
| SMA100-V4-WT | 1-2mm Round Tip 4 White | 10.80 | 12.96 |
| SMA510-V4 | 2-6mm Edge Tip | 14.44 | 17.33 |
|  | 4 Colours Red, Green, Yellow, Blue |  |  |
| SMA510-V4-WT | 2-6mm Edge Tip 4 White | 14.44 | 17.33 |
| SMA510-WT | 2-6mm Edge Tip-White | 3.52 | 4.22 |
| SMA720-V4 | 7-15mm Rectangular Tip | 26.88 | 32.26 |
|  | 4 Colours Red, Green, Yellow, Blue |  |  |
| SMA720-V4-WT | 7-15mm Rectangular Tip 4 White | 26.88 | 32.26 |



SMA610-V4



SMA100-V4-WT


SMA510-WT

[^15]

Self Adhesive Chalk Board Roll

- Self-adhesive chalk board roll ideal for cutting to a variety of shapes and sizes applying to walls, crates and more

| Code | Size (LxW) | £ each | € each |
| :--- | :--- | :---: | :---: |
| CS-WALL-100 | $100 \times 45 \mathrm{~cm}$ | 10.80 | 12.96 |



Self Adhesive Chalk Board Labels

- Self-adhesive chalk board labels ideal for sticking on a variety of items such as glass jars, table caddies and metal buckets

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CS-OVAL-8 | $8.5 \times 5 \mathrm{~cm}$ Oval Label | 5.40 | 6.48 |
| CS-RECT-8 | $8.5 \times 5 \mathrm{~cm}$ Rectangular label | 5.40 | 6.48 |
|  | Packed in a set of 8 labels |  |  |



PNT-BL-SM


Chalk Board Paint

- Water-based acrylic paint for use with chalk markers or traditional chalk
- Create a chalk wall of any size or for painting glass, metal, ceramic, plastic and wood

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| PNT-BL-SM | 250 ml | 10.80 | 12.96 |
| PNT-BL-LA | 2.5 L | 48.60 | 58.32 |



Chalk Board Accessories

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| SECCLEAN-GR | Cleaner Spray Bottle 1000ml | 16.56 | 19.87 |
| SECSTN-5 | Set of 6Stencils | 15.00 | 18.00 |

## 222 Menus, Signs \& Displays



Table Number/Menu Stands

- Heavyweight 7.5 cm diameter base

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $321-4$ | $10 \mathrm{~cm} / 4^{\prime \prime}$ | 6.50 | 7.80 |
| $321-8$ | $20 \mathrm{~cm} / 8^{\prime \prime}$ | 7.82 | 9.39 |
| $321-12$ | $30 \mathrm{~cm} / 1^{\prime \prime}$ | 10.30 | 12.36 |
| $321-18$ | $46 \mathrm{~cm} /$ " $^{\prime \prime}$ | 11.60 | 13.92 |

## Table Numbers

- White PVC with black numbers

| Code | Description | £ each | € each |
| :--- | :--- | :--- | :--- |
| $1-25$ | No $1-25$ | 10.02 | 12.03 |
| $1-50$ | No $1-50$ | 18.62 | 22.34 |



Sold in set of 5 pieces


321-4

Acrylic Table Chalk Boards

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :---: | :--- |
| TBA-BL-A8 | A8 $7.4 \times 5.2 \mathrm{~cm}$ | 9.72 | 11.66 |
| TBA-BL-A7 | A7 10.5 $\times 7.4 \mathrm{~cm}$ | 10.80 | 12.96 |


$10.80 \quad 12.96$


Stainless Steel Reserved Sign

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| RES-01 | $15 \times 5 \mathrm{~cm}$ | 2.88 | 3.46 |



Chalk Tags

- Fantastic multi-purpose chalk tags are a simple and easy to use way of displaying prices, specials, menus, table numbers and much more

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| TAG-A8-WT | 20 Tags | 11.36 | 13.63 |
|  | A8 $7.4 \times 5.2 \mathrm{~cm}$ |  |  |
| TAG-A7-WT | 20 Tags | 14.64 | 17.57 |

[^16]All Tag sets include 1 white chalk marker, 4 spike tag holders and 2 transparent tag holders


Chrome Table Stand

| Code | Size | $£$ each $€$ each |  |
| :---: | :--- | :---: | :---: |
| 4120 | 37 mm tall | 1.30 | 1.56 |

[^17]

Adjustable Arm Display Clips

- Clever design with articulated collar that allows the user to point the display sign in any direction they require

| Code | Size | $£$ set | $€$ set |
| :--- | :--- | :---: | :---: |
| DC1 | $10 \times 8 \mathrm{~cm}$ Short Arm | 11.02 | 13.22 |
| DC2 | $21.5 \times 8 \mathrm{~cm}$ Long Arm | 13.22 | 15.86 |

Sold in set of 5 pieces

Menus, Signs \& Displays 223


Chalk Tag not included

Adjustable Display Clip

| Code | Size | Pack | $£$ set | $€$ set |
| :--- | :--- | :---: | :---: | :---: |
| ADC2 | $6.5 \times 3.5 \mathrm{~cm}$ | 5 | 5.40 | 6.50 |

Sold in set of 5 pieces


Wooden Peg Sign Holder

| Code | Size | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| PEG10 | $10 \times 4.5 \times 2.5 \mathrm{~cm}$ | 3.46 | 4.15 |



Acacia Wood Sign Holders

- Great for displaying small promotional cards on table tops

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WSH3 | $3 \times 2.5 \times 2.5 \mathrm{~cm}$ | 1.30 | 1.56 |
| WSH9 | $9 \times 3 \times 3 \mathrm{~cm}$ | 2.80 | 3.36 |



Mini Slate Sign Holders

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| SLT-CUBE | $3 \times 2.5 \times 2.5 \mathrm{~cm}$ | 0.88 | 1.06 |
| SLT9 | $9 \times 3 \times 3 \mathrm{~cm}$ | 1.94 | 2.33 |

## Beverage

Genware Beverage items are designed to cover a wide range of applications. Unbreakable vacuum pots and jugs provide excellent heat retention, making them ideal for conferencing, meetings and corporate events.

Insulated jugs in white and black offer stylish beverage service that complements ceramic tableware. Cafetiéres are available in all sizes, with tough pyrex glass and good quality materials make these perfect for service of coffee and speciality teas.

New for this brochure, we have added a choice of Glass Teapots, perfect for serving loose leaf tea. We have also added new sizes of our popular Coloured Milk Jugs as well as adding a collection of Premium Milk Jugs, all of which are ideal for modern coffee shops.


Practical solutions to serve fresh, hot beverages



## 226 Beverage



Contemporary Stainless Steel
Vacuum Jugs

| Code | Size | £ each | € each |
| :---: | :---: | :---: | :---: |
| V1055 | 1.0 Litre | 15.10 | 18.12 |
| V1555 | 1.5 Litre | 17.72 | 21.26 |
| V2055 | 2.0 Litre | 18.74 | 22.49 |



Contemporary Stainless Steel Inscribed Vacuum Jugs

- Tea, Coffee and Hot Water inscribed vacuum beverage servers
- Designed to reduce taste contamination and enable more efficient hot beverage service
- Keeps beverages hot for up to 8 hours year

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| V2055CFE | Coffee 2.0 Litre | 21.36 | 25.63 |
| V2055TEA | Tea 2.0 Litre | 21.36 | 25.63 |
| V2055HW | Hot Water 2.0 Litre | 21.36 | 25.63 |



Inscribed Stainless Steel Vacuum Jugs

- Milk, Tea, Coffee and Hot Water inscribed vacuum beverage servers
- Designed to reduce taste contamination and enable a more efficient hot beverage service

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| V1299MILK | Milk 1.2 Litre | 17.08 | 20.50 |
| V2099TEA | Tea 2.0 Litre | 21.98 | 26.38 |
| V2099COFFEE | Coffee 2.0 Litre | 21.98 | 26.38 |
| V2099H0TWATER | Hot Water 2.0 Litre | 21.98 | 26.38 |



## Push Button Jugs

- Unbreakable stainless steel vacuum liner
- Keeps beverages hot for up to 8 hours
- Compact style with large capacity
- Extra strong for catering use
- Easy, push-button pouring system

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| V1299 | 1.2 Litre | 15.56 | 18.67 |
| V1599 | 1.5 Litre | 18.26 | 21.91 |
| V2099 | 2.0 Litre | 19.32 | 23.18 |

## Pump Pots

- Unbreakable stainless steel vacuum liner
- Keeps beverages hot for up to 12 hours
- Double wall stainless steel vacuum liner for excellent heat retention
- Convenient carry handle

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| V7251 | 2.5 Litre | 28.46 | 34.15 |
| V3001 | 3.0 Litre | 32.10 | 38.52 |
| V7351 | 3.5 Litre | 37.18 | 44.62 |
| V5000 | 5.0 Litre | 44.72 | 53.66 |

Inscribed Stainless Steel Vacuum Pump Pots

- Tea, Coffee and Hot Water inscribed vacuum beverage servers
- Designed to reduce taste contamination and enable a more efficient hot beverage service


| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| V7251TEA | Tea 2.5 Litre | 31.14 | 37.37 |
| V7251COFFEE | Coffee 2.5 Litre | 31.14 | 37.37 |

V7251HOTWATER HotWater 2.5 Litre $\quad 31.14 \quad 37.37$


## 228 Beverage

## Beverage Stations

These stations offer a perfect solution to serving an organised and tidy hot beverage service. They are designed to fit all Genware range of pump pots


Pump Pots not included

Beverage Station - Double

| Code | Size $(W \times D \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| BVS2 | $66.5 \times 33 \times 14.5 \mathrm{~cm}$ | 77.12 | 92.54 |



Pump Pot not included

Beverage Station - Single

| Code | Size $(W \times D \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| BVS1 | $43.5 \times 33 \times 14.5 \mathrm{~cm}$ | 44.06 | 52.88 |




Elegant Tilt Lid Jug

- Elegant design in stainless steel
- Stainless steel vacuum liner
- Easy tilt lid pouring system

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| EV1000 | 1 Litre | 35.50 | 42.60 |



Insulated Beverage Servers

- Push button lid is the simplest, easiest and safest pouring solution
- Triple wall insulation with polypropylene liner designed to keep beverages both hot and cold during service
- Keeps beverages hot for up to 8 hours
- Supplied with 3 coloured handle tags which can be used to denote different beverages

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 4022 | 0.6 Litre/20oz - White | 11.36 | 13.63 |
| 9708 | 1.2 Litre/40oz - White | 17.64 | 21.17 |
| 4022-64 | 2 Litre/640z - White | 23.96 | 28.75 |
| B4022 | 0.6 Litre/200z - Black | 11.36 | 13.63 |
| B9708 | 1.2 Litre/40oz - Black | 17.64 | 21.17 |
| B4022-64 | 2 Litre/640z - Black | 23.96 | 28.75 |



## Insulated Stainless Steel

## Beverage Dispenser

- The 11 litre insulated beverage server is ideal for large venues, serving up to 50 cups of hot or cold beverages
- Keeps beverages hot for up to 6 hours
- Operators can use just one of these servers instead of multiple smaller ones, saving both time and money

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| V11000 | 11 Litre | 63.76 | 76.51 |





Polycarbonate Coffee Decanter

- Shatterproof transparent and heat resistant coffee decanter
- Stainless steel base

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 8890 | 1.9 Litre/640z | 12.78 | 15.34 |



T803C non Pyrex

## Cafetiéres

- A splendid range of coffee makers available in a chrome finish
- All Cafetiéres have Pyrex glass unless stated
- Spare glasses available

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| T803C | 3-Cup Non Pyrex $300 \mathrm{ml} / 110 z$ | 11.70 | 14.04 |
| T803CS | 3-Cup Pyrex $350 \mathrm{ml} / 120 z$ | 15.24 | 18.29 |
| T806C | 6-Cup Pyrex 0.8 Litre/260z | 23.24 | 27.89 |
| T808C | 8-Cup Pyrex 1 Litre/320z | 24.62 | 29.54 |
| T812C | 12-Cup Pyrex 1.5 Litre/480z | 33.50 | 40.20 |



NEW

Glass Teapots

- Made from heat resistent borosilicate glass
- Complete with stainless steel infuser perfect for loose leaf tea

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| GTP470 | $47 \mathrm{cl} / 16.50 z$ | 16.76 | 20.11 |
| GTP700 | $70 \mathrm{cl} / 24.750 \mathrm{z}$ | 18.16 | 21.79 |

## 232 Beverage

## Economy Tea \& Coffeeware

- Wide range of sizes to suit all applications, from individual service to large group catering
- Great value in stainless steel
- Mirror finish


| Teapots |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
| Code | Size | $£$ each | $€$ each |  |
| $\mathbf{1 1 0 3 8}$ | $330 \mathrm{ml} / 120 \mathrm{z}$ | 4.82 | 5.78 |  |
| $\mathbf{1 1 1 3 0}$ | 0.5 Litre $/ 160 \mathrm{z}$ | 5.44 | 6.53 |  |
| $\mathbf{1 1 0 3 1}$ | 0.59 Litre $/ 200 \mathrm{z}$ | 6.36 | 7.63 |  |
| $\mathbf{1 1 0 3 4}$ | 1 Litre $/ 320 \mathrm{z}$ | 7.26 | 8.71 |  |
| $\mathbf{1 1 0 5 7}$ | 1.5 Litre $/ 480 z$ | 10.48 | 12.58 |  |
| $\mathbf{1 1 0 5 8}$ | 1.9 Litre $/ 700 \mathrm{z}$ | 13.62 | 16.34 |  |
| $\mathbf{1 1 0 0 0}$ | 2.85 Litre $/ 100 \mathrm{oz}$ | $\mathbf{1 7 . 9 2}$ | 21.51 |  |



Sugar Bowls

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 10322 | $140 \mathrm{ml} / 50 \mathrm{z}$ | 1.66 | 2.00 |
| 10122 | $300 \mathrm{~m} / / 10 \mathrm{oz}$ | 2.52 | 3.03 |

Coffeepots

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 11037 | $330 \mathrm{ml} / 120 z$ | 4.82 | 5.78 |
| 11032 | 0.6 Litre/20oz | 6.36 | 7.63 |
| 11035 | 1 Litre/320z | 7.60 | 9.12 |
| 11059 | 2 Litre/70oz | 13.62 | 16.34 |
| $\mathbf{1 1 0 0 0}$ | 2.85 Litre/1000z | 17.92 | 21.51 |



Cream/Milk Jugs

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 10421 | $85 \mathrm{ml} / 30 \mathrm{z}$ | 1.60 | 1.92 |
| 10321 | $140 \mathrm{ml} / 50 \mathrm{z}$ | 2.08 | 2.50 |
| 10121 | $300 \mathrm{~m} / / 10 \mathrm{oz}$ | 2.92 | 3.50 |
| 13221 | 0.6 Litre $/ 200 \mathrm{z}$ | 4.82 | 5.78 |



Cream Jug

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 11408 | $95 \mathrm{ml} / 30 \mathrm{z}$ | 1.26 | 1.51 |



## Premier Tea \& Coffeeware

The Premier Tea and Coffeeware range is finished in highly polished stainless steel. The collection benefits from heat resistant hollow handles, footed bases to protect table tops and superbly crafted pouring spouts.


Premier Coffeepots

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| PRMC12 | $35 \mathrm{cl} / 120 z$ | 14.34 | 17.21 |
| PRMC20 | 60cl/200z | 17.50 | 21.00 |
| PRMC32 | 100c//320z | 25.06 | 30.07 |



Premier Milk Jug

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PRMM12 | $35 \mathrm{cl} / 120 z$ | 8.94 | 10.73 |



Premier Sugar Bowl

| Code | Size | £ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| PRMS8 | $25 \mathrm{cl/80z}$ | 9.72 | 11.66 |

## 234 Beverage

## Accessories

A selection of products ideal for the modern barista


## Acacia Wood Tea Box

- Features 4 equally sized compartments, 66 mm wide

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| WTB | $30 \times 20 \times 10 \mathrm{~cm}$ | 19.44 | 23.33 |



Non-Stick Milk Jugs

- Designed for use with steam-based milk frothers
- Non-stick coating for easy cleaning

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MJ12BK | Black-34cl/120z | 7.00 | 8.40 |
| MJ12R | Red-34cl/120z | 7.00 | 8.40 |
| MJ12BR | Brown-34cl/120z | 7.00 | 8.40 |
| MJ20BK | Black-60cl/200z | 9.72 | 11.66 |
| MJ2OR | Red-60cl/200z | 9.72 | 11.66 |
| MJ20BR | Brown-60cl/20oz | 9.72 | 11.66 |



## Conical Open Jugs

- Great for milk frothing and beverages


| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 68601 | $33 \mathrm{cl} / 120 \mathrm{z}$ | 6.48 | 7.78 |
| 68602 | $60 \mathrm{c} / 200 \mathrm{z}$ | 8.20 | 9.84 |
| 68603 | $90 \mathrm{cl} / 320 \mathrm{z}$ | 9.80 | 11.77 |
| 6629 | $1.5 \mathrm{~L} / 500 \mathrm{z}$ | 13.08 | 15.70 |
| 68604 | $2 \mathrm{~L} / 700 \mathrm{z}$ | 17.98 | 21.58 |



Premium Milk Jugs

- Perfect for latte art, frothing and texturising milk

| Code | Size | £ each | $€$ each | Code | Size | £ each | $€$ each |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| PMJ12 | 35c//120z | 9.80 | 11.76 | 11109 | 14 cm | 2.66 | 3.19 |


| PMJ16 | $50 \mathrm{c} / 160 z$ | 12.36 | 14.83 |
| :--- | :--- | :--- | :--- |
| PMJ24 | $75 \mathrm{c} / 240 z$ | 15.32 | 18.38 |
| PMJ32 | $90 \mathrm{c} / 320 z$ | 18.28 | 21.94 |


| Tea Strainer with Bowl |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size |  | 号 each |
|  | $€$ each |  |  |
| 11109 | 14 cm | 2.66 | 3.19 |



NEW


Graduated Milk Jugs

- Graduated for easy measuring of milk
- Reduce wastage and time
- 50 ml graduations

Stainless Steel Coffee Stencils

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CS1 | Coffee Bean Design | 2.20 | 2.64 |
| CS2 | Coffee Cup Design | 2.20 | 2.64 |

0．5L Small Cream Whipper
－Great for lower volume applications
－Includes 10 bulbs

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CW500PROM0 | 0.5 Litre | 39.08 | 46.90 |

Cream Whipper 1 Litre Stainless Steel
－The universal cream whipper specifically made for the catering market
－Can be used at all angles
－Perfect portion control for easy dispensing and handling
－Easy to clean interior food liner with easy charger piercing

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 4300 | 1 Litre | 108.94 | 130.73 |



Frothing Thermometer
－Perfect for frothing milk
－Range： 10 to $200^{\circ} \mathrm{C}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| THERM－FR | Thermometer | 3.64 | 4.37 |

## Foam Knife

－Removes excess milk foam from hot beverages

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| K－FM4 | $11.4 \mathrm{~cm} / 4.5^{\prime \prime}$ | 2.76 | 3.32 |

## Knock Out Pot

－Stainless steel $1 / 6 \mathrm{GN}$ size pot with fixed rubber knock－out bar

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| KNP－10 | $17 \times 16 \times 10 \mathrm{~cm}$ | 13.22 | 15.86 |



## Bulbs for Cream Whippers

| Code | Description | $£$ box | $€$ box |
| :--- | :--- | :---: | :---: |
| 1111 | Bulbs | 6.60 | 7.92 |

One box contains 10 bulbs

## 236 Beverage



## Premium Polycarbonate Pitcher

- Thick walls and modern, sleek design gives the look of glass
- Supplied with a lid

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| PIT16 | 1.6 L/56.250z | 21.00 | 25.20 |



## Pitcher \& Lid

- The pitcher is made from strong, virtually unbreakable polycarbonate
- The compatible lid fits tightly and securely reducing the risk of contamination
- Stackable for easy storage

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :---: |
| PIT15 | Pitcher 1.5L/52.80z | 7.68 | 9.22 |
| PIT15LID | Polypropylene Lid | 2.42 | 2.91 |

[^18]

Polycarbonate Pitcher

- Ice trap retains ice or beer foam
- Made of break resistant polycarbonate

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $5540-07$ | $1.8 \mathrm{~L} / 600 \mathrm{oz}$ | 7.68 | 9.22 |



Polycarbonate Tumblers

- Strong, virtually unbreakable polycarbonate tumblers, with a non slip surface
- Available in several colours great for use in schools, hospitals and other establishments
-Stackable for easy storage
- 28cl/10oz-11x7cm (Hxø)

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TUMB28-C | Clear | 1.56 | 1.87 |
| TUMB28-B | Blue | 1.56 | 1.87 |
| TUMB28-R | Red | 1.56 | 1.87 |
| TUMB28-G | Green | 1.56 | 1.87 |



Drink Dispenser

- An economy drink dispenser ideal for schools, hospitals and other such establishments

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| JD13-BL | 13L/457.50z | 55.08 | 66.10 |



## Clear Tumblers

| - Made of chip, shatterproof and break resistant <br> SAN |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size |  | £ each |
| TUMB0 each |  |  |  |
| TUMB10 | $22.7 \mathrm{cl} / 80 \mathrm{z}$ | $28.4 \mathrm{c} / 10 \mathrm{oz}$ | 1.32 |



## Buffet \& Display

Within Buffet \& Display you will find a variety of products perfectly suited for a wide range of buffet requirements including both hot and cold buffet service. We offer a contemporary yet functional range of white and black platters designed in gastronorm sizes to fit standard sized counters and displays.

We also have a selection of reversible polished granite/slate stone effect platters for interchangeable variety. Our versatile buffet bowls, now also available in black, are strong, lightweight and dishwasher safe and are available in a range of shapes and sizes to suit any setting.

Buffet Risers, Rustic Wooden Crates, Display Baskets, Chaffing Dishes and Buffet Dispensers are just some of the other items that complete this section.


Versatile, durable and interchangeable range of Buffet \& Display items



## 240 Buffet \& Display

## Melamine Platters

Strong, lightweight and virtually unbreakable melamine that is dishwasher safe and provides a high level of resistance to scratching, staining and breakage

White Platters

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MEL13-WT | GN $1 / 3.32 \times 17.5 \mathrm{~cm}$ | 10.48 | 12.58 |
| MEL12-WT | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 15.42 | 18.51 |
| MEL24-WT | GN $2 / 4.53 \times 17.5 \mathrm{~cm}$ | 15.42 | 18.51 |
| MEL11-WT | GN $1 / 1.53 \times 32 \mathrm{~cm}$ | 29.74 | 35.69 |



Black Platters

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MEL13-BK | GN $1 / 3.32 \times 17.5 \mathrm{~cm}$ | 10.48 | 12.58 |
| MEL12-BK | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 15.42 | 18.51 |
| MEL24-BK | GN $2 / 4.53 \times 17.5 \mathrm{~cm}$ | 15.42 | 18.51 |
| MEL11-BK | GN $1 / 1.53 \times 32 \mathrm{~cm}$ | 29.74 | 35.69 |



GN Polycarbonate Covers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCGN13 | GN $1 / 3.32 \times 17.5 \times 10 \mathrm{~cm}$ | 15.46 | 18.55 |
| PCGN12 | GN $1 / 2.32 \times 26 \times 10 \mathrm{~cm}$ | 17.50 | 21.00 |
| PCGN11 | GN $1 / 1.53 \times 32 \times 10 \mathrm{~cm}$ | 35.00 | 42.00 |
| PCGN11RT | GN $1 / 1$ Roll Top $.53 \times 32 \times 16.5 \mathrm{~cm}$ | 35.00 | 42.00 |

Designed to fit Genware Melamine Platters above
Also fits GN sized Acacia Serving Boards - Page 128




## Wood Effect Melamine Platters \& Boards

Great for buffets and displays, these platters and boards combine the attractive, textured look and feel of wood with the durability and strength of melamine.


Wood Effect Platters
Wood Paddle Boards

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| MELPB17-WD | $30(\emptyset) \times 42($ L) cm | 19.44 | 23.33 |
| MELPB21-WD | $53 \times 20 \mathrm{~cm}$ (inc. handle) | 22.04 | 26.45 |
| MELPB24-WD | $61 \times 20 \mathrm{~cm}$ (inc. handle) | 25.92 | 31.10 |

- Non-slip silicone feet for stability

| Code | Size (L $\times$ W) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MEL14-WD | GN $1 / 4.26 .5 \times 16 \mathrm{~cm}$ | 11.24 | 13.49 |
| MEL13-WD | GN $1 / 3.32 .5 \times 17.5 \mathrm{~cm}$ | 13.60 | 16.32 |
| MEL12-WD | GN $1 / 2.32 .5 \times 26.5 \mathrm{~cm}$ | 19.44 | 23.33 |

## 242 Buffet \& Display

## Slate/Granite \& Slate Melamine Platters

These slate/granite and slate effect platters are made from strong and durable melamine. Highly resistant to scratching, staining and breakages, they are ideal as part of a display or for food presentation.


Slate/Granite Reversible Platters

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| MEL13-SLGR | GN $1 / 3.32 \times 18 \mathrm{~cm}$ | 15.42 | 18.51 |
| MEL12-SLGR | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 22.02 | 26.42 |
| MEL33-SLGR | $33 \mathrm{~cm} \emptyset \cdot$ Round | 22.02 | 26.42 |



Slate Platters

- Non-slip silicone feet for stability

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MEL14-SL | GN $1 / 4-26.5 \times 16 \mathrm{~cm}$ | 11.24 | 13.49 |
| MEL13-SL | GN $1 / 3.32 .5 \times 17.5 \mathrm{~cm}$ | 13.60 | 16.32 |
| MEL12-SL | GN $1 / 2.32 .5 \times 26.5 \mathrm{~cm}$ | 19.44 | 23.33 |

White Slate Platters

- Non-slip silicone feet for stability

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MEL14-SLW | GN $1 / 4.26 .5 \times 16 \mathrm{~cm}$ | 11.24 | 13.49 |
| MEL13-SLW | GN $1 / 3.32 .5 \times 17.5 \mathrm{~cm}$ | 13.60 | 16.32 |
| MEL12-SLW | GN $1 / 2.32 .5 \times 26.5 \mathrm{~cm}$ | 19.44 | 23.33 |

[^19]


## Marble Platters

The latest trend for presenting food on natural materials. Great for Buffet and Displays or Sharing Platters at the table. 33 cm diameter round platters work great in conjunction with Glass Cake Stand Cover (GCC30) and Clear Polycarbonate Cover (52049A).

All marble platters have non-slip feet for greater stability on surfaces.


NEW
White Marble Platters

| Code | Size | £ each | $€$ each |
| :--- | :--- | ---: | :--- |
| MBL-3218W | GN $1 / 3.32 \times 18 \mathrm{~cm}$ | 10.48 | 12.58 |
| MBL-3226W | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 12.76 | 15.31 |
| MBL-33W | $33 \mathrm{~cm} \emptyset \cdot$ Round | 14.96 | 17.95 |

## NEW

Grey Marble Platters

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| MBL-3218G | GN $1 / 3.32 \times 18 \mathrm{~cm}$ | 10.48 | 12.58 |
| MBL-3226G | GN $1 / 2.32 \times 26 \mathrm{~cm}$ | 12.76 | 15.31 |
| MBL-33G | $33 \mathrm{~cm} \emptyset \cdot$ Round | $\mathbf{1 4 . 9 6}$ | 17.95 |

## 244 Buffet \& Display

## Black Melamine Bowls

Slanted Buffet Bowls

- Slanted bowls provide a great way to present and face a buffet display towards the customer

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MELSLB-21BK | $21 \times 20 \times 10 \mathrm{~cm}$ | 11.02 | 13.22 |
| MELSLB-30BK | $30 \times 29 \times 13 \mathrm{~cm}$ | 18.72 | 22.46 |

Round Buffet Bowls

| Code | Size $(\emptyset \times D)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MELRB-25BK | $25.7 \times 9.3 \mathrm{~cm}-3.4 \mathrm{~L} / 119.70 \mathrm{z}$ | 9.92 | 11.90 |
| MELRB-35BK | $35.5 \times 12.5 \mathrm{~cm}-8.6 \mathrm{~L} / 302.7 \mathrm{oz}$ | 17.62 | 21.14 |

Curved Square Bowls

| Code | Size (W x D) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MELSQB-20BK | $19 \times 9.5 \mathrm{~cm}-2.35 \mathrm{~L} / 82.70 z$ | 7.72 | 9.26 |
| MELSQB-28BK | $26.2 \times 9.8 \mathrm{~cm}-4.15 \mathrm{~L} / 146.1 \mathrm{oz}$ | 14.32 | 17.18 |



MELSQB-20BK


MELSQB-28BK



## Buffet \& Display 245

## White Melamine Bowls



Slanted Buffet Bowls

- Slanted bowls provide a great way to present and face a buffet display towards the customer

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MELSLB-10 | $9.7 \times 8 \mathrm{~cm}$ | 1.94 | 2.33 |
| MELSLB-11 | $11 \times 10 \mathrm{~cm}$ | 2.80 | 3.36 |
| MELSLB-21 | $21 \times 20 \times 10 \mathrm{~cm}$ | 11.02 | 13.22 |
| MELSLB-30 | $30 \times 29 \times 13 \mathrm{~cm}$ | 18.72 | 22.46 |

Round Buffet Bowls

| Code | Size ( $\varnothing \times$ D) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MELRB-12 | $12.7 \times 6 \mathrm{~cm}-48 \mathrm{c} / 16.90 \mathrm{z}$ | 4.76 | 5.71 |
| MELRB-15 | $15.7 \times 7.5 \mathrm{~cm}-1 \mathrm{~L} / 35.20 z$ | 4.96 | 5.95 |
| MELRB-25 | $25.7 \times 9.3 \mathrm{~cm}-3.4 \mathrm{~L} / 119.70 \mathrm{z}$ | 9.92 | 11.90 |
| MELRB-35 | $35.5 \times 12.5 \mathrm{~cm} \cdot 8.6 \mathrm{~L} / 302.70 \mathrm{z}$ | 17.62 | 21.14 |

## Curved Square Bowls

| Code | Size (W x D) | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| MELSQB-10 | $10.5 \times 5.3 \mathrm{~cm}-43.5 \mathrm{c} / 175.30 \mathrm{z}$ | 2.16 | 2.59 |
| MELSQB-12 | $12.5 \times 6 \mathrm{~cm}-60 \mathrm{c} / 21.10 \mathrm{z}$ | 3.08 | 3.70 |
| MELSQB-15 | $15 \times 8 \mathrm{~cm}-1.5 \mathrm{~L} / 52.80 z$ | 6.04 | 7.25 |
| MELSQB-20 | $19 \times 9.5 \mathrm{~cm} \cdot 2.35 \mathrm{~L} / 82.70 \mathrm{z}$ | 7.72 | 9.26 |
| MELSQB-28 | $26.2 \times 9.8 \mathrm{~cm}-4.15 \mathrm{~L} / 146.10 \mathrm{z}$ | 14.32 | 17.18 |

## 246 Buffet \& Display

White Melamine Bowls \& Service Counter

Display Dishes

| Code | Size ( $\mathrm{W} \times \mathrm{D} \times \mathrm{H}$ ) | £ each | € each |
| :---: | :---: | :---: | :---: |
| MELB21-WT | $17.8 \times 16.2 \times 11.5 \mathrm{~cm}$ <br> $1.88 \mathrm{~L} / 6602$ | 9.48 | 11.38 |
| MELB5-WT | $\begin{aligned} & 24.5 \times 20 \times 6.5 \mathrm{~cm} \\ & 2.2 \mathrm{~L} / 77.4 \mathrm{oz} \end{aligned}$ | 11.02 | 13.22 |
| MELB22C-WT | $\begin{aligned} & 25.4 \times 25.4 \times 6.5 \mathrm{~cm} \\ & 3 \mathrm{~L} / 105.60 \mathrm{z} \end{aligned}$ | 14.10 | 16.92 |
| MELB7-WT | $\begin{aligned} & 31 \times 24 \times 6.5 \mathrm{~cm} \\ & 3.5 \mathrm{~L} / 123.20 \mathrm{z} \end{aligned}$ | 15.42 | 18.51 |



Conical Buffet Bowls

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MELCB-10 | $8.5 \times 5 \mathrm{~cm}-20 \mathrm{cl} / 7 \mathrm{oz}$ | 1.64 | 1.97 |
| MELCB-12 | $12.7 \times 7.5 \mathrm{~cm}-50 \mathrm{cl} / 17.60 \mathrm{z}$ | 3.08 | 3.70 |
| MELCB-15 | $15.7 \times 10 \mathrm{~cm}-1.1 \mathrm{~L} / 38.7 \mathrm{oz}$ | 6.38 | 7.66 |





## Dual Angle Double Walled Bowls

- The double walled construction provides insulation to help maintain food temperatures whether hot or cold
- Stainless steel construction in an attractive satin finish
- Can be laid flat or at an angle
- With a contemporary design the angled bowls add style to buffet presentations

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| DAB16 | $16 \times 7.2 \mathrm{~cm}-72 \mathrm{c} / 25.30 z$ | 11.02 | 13.22 |
| DAB24 | $24 \times 11 \mathrm{~cm}-2.34 \mathrm{~L} / 82.40 z$ | 19.82 | 23.78 |

## Acacia Wood Bowls

- Acacia Bowls provide a natural look and feel to food presentation
- Larger bowls are well suited as part of a buffet display and the smaller size is great for side dishes as a table presentation item $\qquad$

| Code | Size $(0 \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WBWL15 | $15 \times 7 \mathrm{~cm}-60 \mathrm{c} / 210 \mathrm{z}$ | 9.82 | 11.78 |
| WBWL20 | $20 \times 10 \mathrm{~cm}-1.7 \mathrm{~L} / 60 \mathrm{oz}$ | 18.36 | 22.03 |
| WBWL25 | $25 \times 12 \mathrm{~cm}-3 \mathrm{~L} / 105.50 \mathrm{z}$ | 26.68 | 32.02 |

## Tulip Deli Crocks \& Lids

- Beautiful swirl pattern and high gloss finish
- Durable SAN material for crocks that is resistant to food acids and oils
- Safe for use in temperatures from $0^{\circ} \mathrm{C}$ to $71^{\circ} \mathrm{C}$
- Versatile lid can be used as lid or a false bottom
- Crocks nest for easy storage $\qquad$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $6968-03$ | Black $1.1 \mathrm{Kg} / 2.5 \mathrm{lb}$ | 2.94 | 3.53 |
| $6968-02$ | White $1.1 \mathrm{Kg} / 2.5 \mathrm{lb}$ | 2.94 | 3.53 |
| $6963-03$ | Black $2.3 \mathrm{Kg} / 5 \mathrm{lb}$ | 5.70 | 6.84 |
| $6963-02$ | White $2.3 \mathrm{Kg} / 5 \mathrm{lb}$ | 5.70 | 6.84 |
| $6963-05$ | Red $2.3 \mathrm{Kg} / 5 \mathrm{lb}$ | 5.70 | 6.84 |
| $6966-03$ | Black $4.5 \mathrm{Kg} / 10 \mathrm{lb}$ | 8.06 | 9.67 |
| $6966-02$ | White $4.5 \mathrm{Kg} / 10 \mathrm{lb}$ | 8.06 | 9.67 |
| $8111-07$ | Clear Solid Lid for 6963 | 3.22 | 3.86 |
| $8113-07$ | Clear Solid Lid for 6966 | 5.36 | 6.43 |

- 1.1 Kg dimension: $15.8 \times 12.7 \times 8.9 \mathrm{~cm}$
- 2.3 Kg dimension: $26.3 \times 17.1 \times 8 \mathrm{~cm}$
- 4.5 Kg dimension: $33.1 \times 26.3 \times 8.2 \mathrm{~cm}$


## 248 Buffet \& Display

## Buffet Utensils

Genware Buffet Utensils cover a wide range of functional uses in the service of buffet dining settings. Cake servers, tongs, spoons and ladles form just a small part of this comprehensive collection
To see the full range of Buffet Utensils see Kitchenware \& Utensils see pages 334-342

## Salad Buffet Spoons

- Provides portion control for salad toppings
- One-piece, break resistant polycarbonate
- Withstands temperatures of up to $100^{\circ} \mathrm{C}$

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| $4460-03$ | $14 \mathrm{ml} / 0.50 z$ | 1.12 | 1.35 |
| $4470-03$ | $21 \mathrm{ml} / 0.750 \mathrm{z}$ | 1.26 | 1.51 |

## Sauce Ladle

- One-piece polycarbonate construction improves durability and ease of cleaning
- One-ounce, oval shaped bowl allows pouring of dressings from both sides

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $0295-03$ | $28 \mathrm{ml} / 10 z$ | 2.76 | 3.32 |

## Tongs

- Strong plastic tongs which can be used for all crocks

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $4609-03$ | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ Salad | 2.40 | 2.88 |
| $4709-03$ | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ Utility | 2.40 | 2.88 |
| $4712-03$ | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ Utility | 3.52 | 4.22 |





Polycarbonate Serving Spoons

- Always use polycarbonate spoons with deliware this reduces scratching and prolongs the life of the deli crocks

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $4410-03$ | $28.9 \mathrm{~cm} / 11^{\prime \prime}$ Solid | 2.30 | 2.76 |
| $4411-03$ | $28.9 \mathrm{~cm} / 11^{\prime \prime}$ Perforated | 2.30 | 2.76 |
| $4420-03$ | $33 \mathrm{~cm} / 13^{\prime \prime}$ Solid | 3.06 | 3.67 |



Buffet \& Display 249


## Black Acrylic Buffet Risers

- Fantastic range of matt black acrylic step risers will add class and functionality to any buffet setting
- Can be used to add high class feel and flowing stepped look to your buffet
- They also include a built-in card holder on the front of the riser which can be used to communicate with the customer

| Code | Size $($ L $x W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| RSR-ABK04 | $30 \times 30 \times 4 \mathrm{~cm}$ | 22.04 | 26.45 |
| RSR-ABK08 | $30 \times 30 \times 8 \mathrm{~cm}$ | 25.34 | 30.41 |
| RSR-ABK12 | $30 \times 30 \times 12 \mathrm{~cm}$ | 28.64 | 34.37 |



Black Anti-Slip Round Riser

| Code | Size $(\emptyset \times H \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RSR-RBK18 | $20 \times 18 \times 25 \mathrm{~cm}$ | 9.18 | 11.02 |

[^20]

Black Anti-Slip Buffet Risers

- Contemporary wire cube-like design with a non-slip plastic finish is an ideal, cost effective and stylish way to add height to your buffet display
- Available in 3 heights for great multi-level display

| Code | Size $(\mathbf{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RSR-WBK08 | $\mathbf{1 8} \times \mathbf{1 8 \times 8 \mathrm { cm }}$ | 9.38 | 11.26 |
| RSR-WBK10 | $18 \times 18 \times 10 \mathrm{~cm}$ | 11.02 | 13.22 |
| RSR-WBK18 | $18 \times 18 \times 18 \mathrm{~cm}$ | 13.22 | 15.86 |
| Platter not included, see page $\mathbf{2 4 0}$ |  |  |  |

Platter not included, see page 240


Black Anti-Slip L Shape Riser

- Can be used in a number of combinations to create different heights and shapes
- Non slip coating keeps platters \& boards stable

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RSR-LBK10 | $10 \times 10 \times 10 \mathrm{~cm}$ | 3.00 | 3.60 |




Acacia Wood Boxes/Risers

- Can be used to add height to your buffet in an attractive stylish way or can be used as a caddy for cutlery, sauces, breads and more
- GN Sized Boxes work great in conjunction with GN sized platters or Gastronorm Pans for food display

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| DWTC-1 | $23 \times 10 \times 10 \mathrm{~cm}$ | 11.88 | 14.26 |
| RSR-W1212 | $12 \times 12 \times 12 \mathrm{~cm}$ | 11.88 | 14.26 |
| RSR-W1515 | $15 \times 15 \times 15 \mathrm{~cm}$ | 16.20 | 19.44 |
| RSR-WD3218 | GN $1 / 3.32 .5 \times 18 \times 12.3 \mathrm{~cm}$ | 20.94 | 25.13 |
| RSR-W3218 | GN $1 / 3.32 .5 \times 18 \times 12.3 \mathrm{~cm}$ | 19.44 | 23.33 |
| RSR-W3226 | GN $1 / 2.32 .5 \times 26.5 \times 15.3 \mathrm{~cm}$ | 21.60 | 25.92 |



RSR-W1212


RSR-W1515


## Buffet \& Display 251

## Wooden Crates

A versatile range of crates with a multitude of different applications in three different finishes. These crates can be used as display boxes, as risers, and smaller crates as a table caddy for sauces and cutlery.


Rustic

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| WDC-2014 | $22.8 \times 16.5 \times 11 \mathrm{~cm}$ | 10.00 | 12.00 |
| WDC-2716 | $27 \times 16 \times 12 \mathrm{~cm}$ | 13.78 | 16.54 |
| WDC-3423 | $34 \times 23 \times 15 \mathrm{~cm}$ | 19.28 | 23.14 |
| WDC-4130 | $41 \times 30 \times 18 \mathrm{~cm}$ | 27.54 | 33.05 |



White Wash

| Code | Size $(L \times W \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| WDC-2014W | $22.8 \times 16.5 \times 11 \mathrm{~cm}$ | 10.00 | 12.00 |
| WDC-2716W | $27 \times 16 \times 12 \mathrm{~cm}$ | 15.12 | 18.14 |
| WDC-3423W | $34 \times 23 \times 15 \mathrm{~cm}$ | 20.96 | 25.15 |
| WDC-4130W | $41 \times 30 \times 18 \mathrm{~cm}$ | 30.24 | 36.29 |

## 252 Buffet \& Display

## Rustic Wooden Crates

A versatile range of crates with a multitude of different applications.


Dark Rustic Wooden Crates

- A versatile range of dark wooden crates with a multitude of different applications
- Suitable as a riser, display box or smaller sizes as a table caddy for sauces and cutlery

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TR215 | $25 \times 12 \times 5 \mathrm{~cm}$ | 6.96 | 8.35 |
| TR216 | $25 \times 12 \times 7.5 \mathrm{~cm}$ | 7.68 | 9.22 |
| TR220 | $34 \times 12 \times 7 \mathrm{~cm}$ | 9.04 | 10.85 |
| TR225L | $35 \times 23 \times 4 \mathrm{~cm}$ | 10.80 | 12.96 |
| TR225 | $35 \times 23 \times 8 \mathrm{~cm}$ | 12.78 | 15.34 |



Rustic Wooden Display Crates

- Gastronorm sizing to fit GN Buffet Platters
- Stackable
- Great for use as a cutlery holder, for displaying packaged produce or pastry items when used in conjunction with greaseproof
- Removable dividers
- Compatible with the existing Rustic Crate range
- $53 \times 32 \times 8 \mathrm{~cm}(\mathrm{~L} \times \mathrm{W} \times \mathrm{H})$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| TR538 | Dark Rustic | 39.96 | 47.95 |
| TR538W | White Wash | 39.96 | 47.95 |

TR538


NEW

## Rustic Wooden Display Crate Stands

- Available in 2 colours and is the same as TR538 with the added benefit of being on legs
- $53 \times 32 \times 21 \mathrm{~cm}(\mathrm{~L} \times \mathrm{W} \times \mathrm{H})$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| TR5321 | Dark Rustic | 55.30 | 66.36 |
| TR5321W | White Wash | 55.30 | 66.36 |



## 254 Buffet \& Display

## Display Baskets

Perfect for counter displays and ideal for coffee shops and gourmet cafés.


Natural

## Polywicker Display Baskets

- Features stainless steel frame for added strength
- Confirms to food hygiene regulations

| Code | Size (LxW x H) | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| PWB-3211 | Natural $-32 \times 11 \times 5.5 \mathrm{~cm}$ | 7.08 | 8.50 |
| PWB-3629 | Natural $-36.5 \times 29 \times 9 \mathrm{~cm}$ | 16.28 | 19.54 |
| PWB-4631 | Natural $-46 \times 31 \times 10 \mathrm{~cm}$ | 17.92 | 21.50 |
| PWB-3211BK | Black $32 \times 11 \times 5.5 \mathrm{~cm}$ | 7.08 | 8.50 |
| PWB-3629BK | Black $36.5 \times 29 \times 9 \mathrm{~cm}$ | 16.28 | 19.54 |
| PWB-4631BK | Black $-46 \times 31 \times 10 \mathrm{~cm}$ | 17.92 | 21.50 |
| PWB-14 | Natural - GN 1/4-26.5 $\times 16 \times 7 \mathrm{~cm}$ | 5.22 | 6.26 |
| PWB-13 | Natural - GN 1/3. $32 \times 17.5 \times 7 \mathrm{~cm}$ | 6.26 | 7.51 |
| PWB-12 | Natural - GN 1/2.32 $26 \times 7 \mathrm{~cm}$ | 7.74 | 9.29 |
| PWB-11 | Natural - GN 1/1-53 $\times 32 \times 7 \mathrm{~cm}$ | 14.60 | 17.52 |
| PWB-14BK | Black - GN 1/4-26.5 $\times 16 \times 7 \mathrm{~cm}$ | 5.22 | 6.26 |
| PWB-13BK | Black - GN 1/3-32 $\times 17.5 \times 7 \mathrm{~cm}$ | 6.26 | 7.51 |
| PWB-12BK | Black. GN 1/2.32 $26 \times 7 \mathrm{~cm}$ | 7.74 | 9.29 |
| PWB-11BK | Black. GN 1/1-53 $\times 32 \times 7 \mathrm{~cm}$ | 14.60 | 17.52 |



Round Polywicker Baskets

- Features stainless steel frame for added strength
- Confirms to food hygiene regulations
- $26 \times 15 \mathrm{~cm}(0 \times \mathrm{H})$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PWB-26 | Natural | 5.64 | 6.77 |
| PWB-26BK | Black | 5.64 | 6.77 |

## NEW



## Washable Paper Bags

- Reusable \& durable perfect for breads, fruits, cereals etc
- Feels like leather, made from paper
- Clean with a damp cloth
- $20 \times 14 \mathrm{~cm}$ ( $0 \times \mathrm{H}$ )

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WPB-20 | Brown | 9.80 | 11.76 |



Chrome Display Baskets

- Sturdy chrome build ideal for a range of uses

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CDB-3515 | $35 \times 15 \times 5 \mathrm{~cm}$ | 5.84 | 7.01 |
| CDB-3530 | $35 \times 30 \times 5 \mathrm{~cm}$ | 7.60 | 9.12 |
| CDB-4530 | $45 \times 30 \times 5 \mathrm{~cm}$ | $\mathbf{1 1 . 5 8}$ | 13.90 |



## Cotton Bread Bags

- Great for presenting bread as part of a buffet or on a tabletop
- Machine Washable
- $20 \times 14 \mathrm{~cm}(\emptyset \times \mathrm{H})$

| Code | Description | £ each | $€$ each |
| :--- | :--- | ---: | :--- |
| CBB-20 | Natural | 7.34 | 8.81 |
| CBB-20BK | Black | 7.34 | 8.81 |



## 256 Buffet \& Display

## Cake Stands \& Covers

All Cake Stands/Plate can be used with Glass Cake Stand Cover (GCC30) and Clear Polycarbonate Cover (52049A)


[^21]

Slate Cake Stands

- Superbly textured natural edge slate cake stands ideal for high tea with a modern twist
- Supplied flat packed for easy assembly

| Code | Description | $£$ each | € each |
| :--- | :--- | ---: | :--- |
| SLT-2TCS | 2-Tier $20 / 25 \mathrm{~cm}(\emptyset)$ <br>  <br> Height $23 \mathrm{~cm} / 9^{\prime \prime}$ | 14.32 | 17.18 |
| SLT-3TCS | 3-Tier $20 / 25 / 30 \mathrm{~cm}(\emptyset)$ | 18.72 | 22.46 |
|  | Height $34.3 \mathrm{~cm} / 13.5^{\prime \prime}$ |  |  |



Acacia Wood Display Stand

- Designed to fit GN $1 / 3$ and $1 / 2$ size Natural Slate and Slate Effect Melamine Platters
- Foldable for easy storage

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WDS1213 | $38 \times 30 \times 40 \mathrm{~cm}$ | 21.60 | 25.92 |



TJ-1


TJ-15


TJ-2

Large Glass Terrine Jars

- Perfect for food display in coffee shops or pubs alike


| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TJ-1 | $11 \times 15 \mathrm{~cm} / 1 \mathrm{~L}$ | 3.08 | 3.70 |
| TJ-15 | $11 \times 20.3 \mathrm{~cm} / 1.5 \mathrm{~L}$ | 3.58 | 4.30 |
| TJ-2 | $11 \times 26 \mathrm{~cm} / 2 \mathrm{~L}$ | 4.54 | 5.45 |



## Punch Barrels

- An on trend centrepiece for any bar or table
- Glass jar ideal for pre-made cocktails, punches or juices as well as plain and flavoured water.
- Jars are dishwasher safe and lids are hand wash only

| Code | Size $(H \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| B898008 | $4 \mathrm{~L} .26 \times 15 \mathrm{~cm}$ | 21.96 | 26.35 |
| B898007 | $8 \mathrm{~L} .32 \times 18 \mathrm{~cm}$ | 31.64 | 37.97 |



## Juice Dispenser

- Elegant drinks dispenser suitable for top quality buffet environment
- Stainless steel base and fittings, polycarbonate body
- Dispenser comes complete with removable 1 litre capacity ice chamber, to help keep drinks cool, which also avoids beverage dilution with melted ice
- $60 \times 30 \times 26 \mathrm{~cm}(\mathrm{H} \times \mathrm{D} \times \mathrm{W})$

| Code | Size | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 1401 CR | 6.5 Litre | 155.96 | 187.15 |



Stainless Steel Milk Dispenser

- Stainless steel body
- Dispenser comes complete with removable 1 litre capacity ice chamber, to help keep milk cool, which also avoids dilution with melted ice
- $56 \times 35 \times 26 \mathrm{~cm}(\mathrm{H} \times \mathrm{D} \times \mathrm{W})$


| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $282-2005$ | 6 litre | 173.30 | 207.96 |



Cereal Dispenser

- Acrylic body

| Code | Size | £ each | € each |
| :---: | :---: | :---: | :---: |



500W heating element


Roll Top Chafer

- Full size premium quality roll top chafing dish
- High quality stainless steel construction
- $70 \times 48 \times 43 \mathrm{~cm}-8.5$ L capacity

Also available with 500 W heating element
Element heats chafing dish at a fraction of the cost of chating fuel and is removable for easy cleaning

- When element is removed the chafer can be heated with chafing fuel

| Code | Size | $£$ each $€$ each |
| :--- | :--- | :--- |
| S901 | 8.5 Litre | 204.86245 .83 |
| S901ELEC | 8.5 Litre | 296.98356 .38 |

complete with 500 W element


Stainless Steel GN 1/1 Full Size Chafing Dish

- Set consists of full size 65 mm deep food pan, water basin and 2 fuel holders
- Matching cover and stacking frame with lid suppor
- $36 \times 63 \times 31 \mathrm{~cm} \cdot 8.5$ L capacity
- Wet heat only
- Also available with 500 W heating element
- Element heats chafing dish at a fraction of the cost of chafing fuel and is removable for easy cleaning
- When element is removed the chafer can be heated with chafing fuel

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| 11389PB | Single Pack | 52.24 | 62.69 |
| 11389TWIN | Twin Pack | 97.38 | 116.86 |
|  |  |  |  |
| 11389ELEC | Single Pack | $\mathbf{1 5 1 . 6 8}$ | 182.02 | complete with 500W element

## 260 Buffet \& Display



## Oval Chafing Dish

- Replacement dish/insert 12761 and 12762 see page 190

| Code | Size | f each | € each |
| :---: | :---: | :---: | :---: |
| 22761 | 5 Litre | 61.32 | 73.58 |



## Chafing Fuels



Diethylene Glycol (DEG) Wick Fuel
6 Hour Fuel

- Best value, per burn hour
- Adjustable wick

| Code | Description | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GH-600 | 6 Hour Fuel | 24 | 1.78 | 2.14 |

Sold in pack quantities


Gel Fuel

- Convenient packs of $36 \times 2$ hour tins
- Smoke, soot free and virtually odourless

| Code | Description | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| GH-200 | Ethanol 2 Hour Tin | 36 | 1.04 | 1.25 |

Sold in pack quantities
Careful usage needed, gel fuel is flammable



Electric 1/1 Stainless Steel Bain Marie

- GN $1 / 1$ size
- $64 \times 35 \times 29$ (LxW x H)cm outer dimensions
- 1.2 kW power output with variable heat control
- Wet heat only
- Suitable for Gastronorm pans up to 15 cm depth
- Temperature range $0+100^{\circ} \mathrm{C}$

| Code | Description | $£$ each $€$ each |
| :--- | :--- | :--- |
| $172-1020$ | Bain Marie | 163.90 |

Supplied without pans GN pans sold separately on page 376


Soup Kettle

- 10 litre capacity
- Great for soup, gravy and sauces
- Wet heat only

| Code | Size | $£$ each $€$ each |
| :--- | :--- | :--- | :--- |
| $175-1005$ | 10 Litre | $111.64 \quad 133.97$ | Sold individually

## Genware Professional Clothing \& Footwear

The Genware back of house clothing and footwear range offers great value and performance through clothing and footwear that is durable and comfortable.

Chef clothing such as jackets, trousers and aprons are made from polycotton blends for ease of laundering and wear resistance. They incorporate many useful features which improve wearability and longevity.

Elsewhere, our Denim Aprons are ideal for front of house staff and are suitable across a range of modern venues including coffee shops and contemporary cocktail bars.


Durable, practical clothing
combining great design features
with high quality material


## GenWear <br> Professional Chef Clothing



Coolback Jacket

| Code | Description | £ each | € each |
| :--- | :--- | :--- | :--- |
| NJ21 | Short Sleeve White | 17.62 | 21.14 |

- Incorporates the best features of our basic stud jacket
- Large Coolmesh panel (see inset) which helps to regulate body temperature and keep the wearer cool in hot kitchen environment
To order product, use the code and add size suffix e.g NJ21-M



## Basic Stud Jacket

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :--- |
| NJ01 | Long Sleeve White | 15.06 | 18.07 |
| NJ18 | Short Sleeve White | 14.28 | 17.14 |
| NJ19 | Long Sleeve Black | 15.80 | 18.96 |
| NJ20 | Short Sleeve Black | 15.06 | 18.07 |

- Simple, durable and comfortable jackets which offer great value and performance in any busy kitchen
- Double breasted
- Press stud fastening
- Hemmed cuff
- Polycotton
- Suitable for commercial laundering

To order product, use the code and add size suffix
e.g Long Sleeve in Large is NJ01-L

## 264 Clothing \& Footwear



Standard Jacket

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NJ02 | Long Sleeve | 18.80 | 22.56 |
| NJ03 | Short Sleeve | 18.06 | 21.67 |

- Unisex hard wearing jackets
- Double breasted
- Thermometer pocket on sleeve
- Button fastening
- Polycotton
- Suitable for commercial laundering
- Available in white only

To order product, use the code and add size suffix
e.g Long Sleeve in Large is NJ02-L


| Superior Jacket |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Description | £ each | $€$ each |
| NJ08 | Long Sleeve | 21.82 | 26.18 |
| NJ09 | ShortSleeve | 21.04 | 25.25 |

- Unisex traditional style, designed for comfort and practicality
- Double breasted
- Thermometer pocket on sleeve
- 12 removable black stud buttons
- Spare stud buttons available
- Polycotton
- Suitable for commercial laundering
- Available in white only

To order product, use the code and add size suffix e.g Long Sleeve in Large is NJ08-L


## Baggies

- Trousers designed for everyday comfort in the kitchen
- Polycotton
- 33 " inside leg
- Elastic waistband and drawstring
- 1 back/2 front pockets

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| NB01 | Black | 17.30 | 20.76 |
| NB02 | Blue \& White-Small Check | 19.86 | 23.83 |
| NB03 | Black \& White- Large Check | 19.86 | 23.83 |



NA12

Butchers Aprons

- Reinforced corner piece where tape meets the apron for longevity
- $100 \%$ Cotton

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA08BK | Black $70 \times 100 \mathrm{~cm}$ | 7.52 | 9.02 |
| NA08 | Navy $70 \times 100 \mathrm{~cm}$ | 7.52 | 9.02 |
| NA12 | Navy $71 \times 76 \mathrm{~cm}$ | 6.74 | 8.09 |



Waterproof Butchers PVC Stripe Apron

- Reinforced corner piece where tape meets the apron for longevity
- $100 \%$ waterproof PVC construction
- Easy wipe clean finish

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA11 | $72 \times 100 \mathrm{~cm}$ | 7.82 | 9.39 |

## 266 Clothing \& Footwear



Bib Aprons

- Reinforced corner piece where tape meets the apron for longevity
- 65\% Polyester/35\% Cotton

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA01 | White $70 \times 100 \mathrm{~cm}$ | 6.34 | 7.61 |
| NA03 | Black $70 \times 90 \mathrm{~cm}$ | 7.52 | 9.02 |



## Long Apron

- Reinforced corner piece where tape meets the apron for longevity
- Features split pocket
- $65 \%$ Polyester/35\% Cotton

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA07 | Black $70 \times 90 \mathrm{~cm}$ | 7.52 | 9.02 |



Waist Aprons

- Reinforced corner piece where tape meets the apron for longevity
- 65\% Polyester/35\% Cotton

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA10 | Black $90 \times 70 \mathrm{~cm}$ with Split Pocket | 7.18 | 8.62 |
| NA04 | Black $90 \times 70 \mathrm{~cm}$ | 6.76 | 8.12 |
| NA02 | White $90 \times 70 \mathrm{~cm}$ | 5.26 | 6.31 |



## Short Aprons

- Reinforced corner piece where tape meets the apron for longevity
- 65\% Polyester/35\% Cotton

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA05 | Black $70 \times 37 \mathrm{~cm}$ | 4.52 | 5.42 |
| NA06 | Black $70 \times 37 \mathrm{~cm}$ with Split Pocket | 6.76 | 8.12 |



Denim Aprons

- Features a split front pocket
- Ideal for front of house use

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA20 | Waist $-90 \times 70 \mathrm{~cm}$ <br> Unwashed Denim (Dark) | 8.00 | 9.60 |
| NA21 | Waist $-90 \times 70 \mathrm{~cm}$ | 8.00 | 9.60 |
| NA22 | Washed Denim (Light) <br> Bib $-70 \times 90 \mathrm{~cm}$ | 9.00 | 10.80 |
| NA23 | Unwashed Denim (Dark) <br> Bib $-70 \times 90 \mathrm{~cm}$ <br> Washed Denim (Light) | 9.00 | 10.80 |
|  | Was |  |  |



## Black Money Pocket Apron

- Provides an easy, hands-free way to carry essentials on the go
- $65 \%$ Polyester/35\% Cotton

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NA13 | Black $44 \times 29 \mathrm{~cm}$ | 4.40 | 5.28 |



White Cotton Gloves

- Can be placed under vinyl disposable gloves to keep hands warm in cold food preparation zones
- Comfortable glove if worn for long periods
- Suitable for use as a serving glove

| Code | Description | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| GINCWO | Gloves (10 Pairs) | 12.96 | 15.55 |



## Neckerchiefs

- Suitable for commercial laundering

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NH04 | White | 3.02 | 3.62 |
| NH05 | Black | 3.02 | 3.62 |



## Baseball Cap

- Complementing and expanding our range of chef headwear the black baseball cap is becoming ever more popular headwear in the kitchen
- One size fits all

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NH06 | Black | 3.52 | 4.22 |



Beanies

- Complete with airvent holes for cool heads!
- One size fits all

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NH01 | Black | 4.52 | 5.42 |
| NH02 | White | 4.52 | 5.42 |
| NH03 | Big Check | 4.52 | 5.42 |

All items are priced and sold individually

## 268 Clothing \& Footwear

## Toffeln Ezi-Klog

- Extremely lightweight, weighing less than 180 g per clog
- SRC rated, slip-resistant, CE marked and antistatic
- Closed-top protection and angled side vents that prevent fluid penetration
- Washable to $50^{\circ} \mathrm{C}$
- Anti-microbial and recyclable

| Code | Size | £ pair | € pair |
| :--- | :--- | :--- | :--- |
| $0815-04$ | UK4-EU37 | 44.06 | 52.88 |
| 0815-05 | UK5-EU38 | 44.06 | 52.88 |
| 0815-06 | UK6-EU39 | 44.06 | 52.88 |
| 0815-07 | UK7-EU41 | 44.06 | 52.88 |
| 0815-08 | UK8-EU42 | 44.06 | 52.88 |
| 0815-09 | UK9-EU43 | 44.06 | 52.88 |
| 0815-10 | UK10-EU44 | 44.06 | 52.88 |
| 0815-11 | UK11-EU46 | 44.06 | 52.88 |
| 0815-12 | UK12-EU47 | 44.06 | 52.88 |

## Ezi-Klog ${ }^{\text {® }}$ Features

1. Adjustable position heel strap

Adjustable heel strap can be worn in forward or back positions
2. Closed-in heel

Specially designed to hold your heel securely
3. Antistatic

Shock absorbing antistatic heel device specifically incorporated to meet static sensitive situations


Ezi-Klog is made from lightweight E-tech ${ }^{T M}$ material that is anti-bacterial, anti-microbial and recyclable

## 4. Side Vents

Side vents specially shaped to prevent fluid penetration
5. Grip-Safe ${ }^{T M}$ Rubber Sole

Unique Grip-Safe sole not only gives excellent slip resistance, but also offers a much greater penetration resistance than other lightweight footwear available over the whole sole area


Toffeln Safety Lite Slip on Shoes

| Code | Size | £ pair | $€$ pair |
| :--- | :--- | :--- | :--- |
| 04160-04 | UK4-EU37 | 46.26 | 55.51 |
| 04160-05 | UK5-EU38 | 46.26 | 55.51 |
| 04160-06 | UK6-EU39 | 46.26 | 55.51 |
| 04160-065 | UK6.5-EU40 | 46.26 | 55.51 |
| 04160-07 | UK7-EU41 | 46.26 | 55.51 |
| 04160-08 | UK8-EU42 | 46.26 | 55.51 |
| 04160-09 | UK9-EU43 | 46.26 | 55.51 |
| 04160-10 | UK10-EU44 | 46.26 | 55.51 |
| 04160-105 | UK10.5-EU45 | 46.26 | 55.51 |
| 04160-11 | UK11-EU46 | 46.26 | 55.51 |
| 04160-12 | UK12-EU47 | 46.26 | 55.51 |

## Toffeln Safety Lite Clogs

| Code | Size | £ pair | € pair |
| :--- | :--- | :--- | :--- |
| 03151-04 | UK4-EU37 | 42.96 | 51.55 |
| 03151-05 | UK5-EU38 | 42.96 | 51.55 |
| 03151-06 | UK6-EU39 | 42.96 | 51.55 |
| 03151-065 | UK6.5-EU40 | 42.96 | 51.55 |
| 03151-07 | UK7-EU41 | 42.96 | 51.55 |
| 03151-08 | UK8-EU42 | 42.96 | 51.55 |
| 03151-09 | UK9-EU43 | 42.96 | 51.55 |
| 03151-10 | UK10-EU44 | 42.96 | 51.55 |
| 03151-105 | UK10.5-EU45 | 42.96 | 51.55 |
| 03151-11 | UK11-EU46 | 42.96 | 51.55 |
| 03151-12 | UK12-EU47 | 42.96 | 51.55 |



- Ergonomically designed safety shoes made from Action-Breathe uppers, a high tech S2 material
- This alternative to leather is stronger, highly resistant, durable, waterproof and actually breathes
- SRC rated Slip Resistance and anti-static sole
- 200J steel toe cap

- Ergonomically designed safety shoes made from Action-Breathe uppers, a high tech S2 material
- This alternative to leather is stronger, highly resistant, durable, waterproof and actually breathes
- SRC rated Slip Resistance and anti-static sole
- 200J steel toe cap
- Removable elastic heel strap


## Barware

The Genware professional Barware collection has been developed through consultation with London's finest bar specialists and Mixologists with a vision to create a leading range of professional barware for the modern age.
Through a measured design process and the expertise of renowned bar specialists, the Genware Barware collection brings together a concise range of essential kit which perfectly combines stunning appearance, practical craftsmanship and competitive pricing.
Crafted with the discerning Mixologist in mind, we have introduced a new range of Shakers, Mixing Spoons, Jiggers, Muddlers and Strainers, which have been tried and tested by London's top Mixologists.
New for this brochure, we have added new sizes to our collection of professional Jiggers and have introduced a new Copper Julep Strainer and a larger sized Mixing Glass.


Stylish and contemporary barware range developed alongside the bar industry's top consultants and mixologists.




The new Genware Barware range is a solid kind of kit for a serious Bartender. The products look amazing and have a great feel to them with a good balanced weight. They just feel expensive and classic in their design - they represent great value for money against rival products. $\{$

## James Fowler

World Class UK Bartender
of the Year 2014

## Cocktail Bar Kits



Stainless Steel Kits

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CBK1 | 11 Pieces | 32.40 | 38.88 |
| CBK2 | 12 Pieces | 38.00 | 45.60 |
|  | (including bag CBKB1) |  |  |

Set includes
BSC28, BSG16, BS-C27, JIG2550, WPM85 (x3), HAW3, JUL1, FMCS, MUD1



## Shakers

Genware Shakers have been crafted to high quality specifications with top bar professionals in mind. They are available in multiple designs and sizes in stainless steel, copper and the all new gun metal black.

Cobbler Cocktail Shakers

| Code | Size | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| 6782-23 | 23cl/80z | 4.86 | 5.83 |
| 6782-35 | $35 \mathrm{c} / 12.250 \mathrm{z}$ | 5.40 | 6.48 |
| 6782-50 | $50 \mathrm{c} / 17.50 \mathrm{z}$ | 8.00 | 9.60 |
| 6782-50C | 50c/177.50z - Copper | 15.56 | 18.67 |
| 6782-50GM | 50cl/17.50z - Gun Metal Black | 15.56 | 18.67 |
| 6782 | 75c//26.40z | 11.06 | 13.27 |

6782-50C is not dishwasher safe

## Parisian Cocktail Shakers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 6784 | $60 \mathrm{cl} / 210 z$ | 13.22 | 15.86 |
| 6783 | $70 \mathrm{cl} / 24.50 z$ | 13.78 | 16.54 |
| 6783C | $70 \mathrm{cl} / 24.50 z \cdot$ Copper | 19.14 | 22.97 |
| 6783GM | $70 \mathrm{cl} / 24.50 z \cdot$ Gun Metal Black | 19.14 | 22.97 |

6783C is not dishwasher safe

Cocktail Shaker

| Code | Size | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| 6781 | $75 \mathrm{cl} / 26.40 \mathrm{z}$ | 11.06 | 13.27 |



6782-50


6783


6781


6782-50C
6782-50GM


6784




NEW


Mixing Glass

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| MXG500 | $50 \mathrm{cl} / 17.50 z$ | 11.88 | 14.26 |
| MXG800 | $80 \mathrm{cl} / 28.50 z$ | 16.00 | 19.20 |

Boston Shaker Glass

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BSG16 | Glass $45 \mathrm{cl} / 160 z$ | 2.36 | 2.83 |
| Fits Boston | Shaker Cans | BSC28, | BSC22C |
| and | BSC24GM |  |  |



Stainless Steel Boston Shakers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BSC18 | Can 51cl/180z | 3.86 | 4.63 |
| BSC28 | Can 79.5cl/280z | 4.56 | 5.47 |



BSC18C

| Copper Boston Shakers |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size | £ each | € each |
| BSC18C | Can 55cl/190z | 8.64 | 10.37 |
| BSC22C | Can 75cl/260z | 9.72 | 11.66 |



Gun Metal Black Boston Shaker

| Code $\quad$ Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BSC24GM Can 70cl/24.50z | 9.72 | 11.66 |
| Fits BSG16 and BSC18 |  |  |



Frankie Campopiano
Professional
Mixologist and
Bar Consultant


Spirit Measure Dispenser GS/CE

- GS/CE certified spirit measure dispenser



Thimble Measures GS/CE

- High quality GS/CE certified stainless steel thimble measures
SERVICE LINE

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| UST25 | 25 ml | 5.10 | 6.12 |
| UST50 | 50 ml | 6.34 | 7.61 |
| UST125 | 125 ml | 8.68 | 10.42 |
| UST175 | 175 ml | 9.68 | 11.62 |
| UST250 | 250 ml | 12.42 | 14.90 |

## Speed Pourers

| Code | Description | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| WPM85 | Medium Flow - Chrome | 12 | 1.04 | 1.25 |
| WPM20 | Fast Flow - Chrome | 12 | 1.00 | 1.20 |
| WPM85C | Medium Flow - Copper | 1 | 2.54 | 3.05 |

Priced individually and sold in packs

All items are priced and sold individually


Jiggers

- $20 \mathrm{ml} / 40 \mathrm{ml}$ measures featuring 10 ml and 30 ml increments
- $25 \mathrm{ml} / 50 \mathrm{ml}$ measures featuring 15 ml and 35 ml increments

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| JIG2040 | $20 / 40 \mathrm{ml}$ Stainless Steel | 4.80 | 5.76 |
| JIG2040C | $20 / 40 \mathrm{ml}$ Copper | 7.80 | 9.36 |
| JIG2040GM | $20 / 40 \mathrm{ml}$ Gun Metal Black | 7.80 | 9.36 |
| JIG2550 | $25 / 50 \mathrm{ml}$ Stainless Steel | 5.40 | 6.48 |
| JIG2550C | $25 / 50 \mathrm{ml}$ Copper | 8.52 | 10.22 |
| JIG2550GM | 25/50ml Gun Metal Black | 8.52 | 10.22 |



## Muddlers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MUD1 | Stainless Stel <br> 20.5cm/8" | 3.24 | 3.89 |
| MUD2 | Stainless Steel <br> 22.5cm/9" | 5.48 | 6.58 |
| MUD2C | Copper <br> 22.5cm/9" | 8.12 | 9.75 |
| MUD2GM |  |  |  |
| Gun Metal Black <br> 22.5cm/9" | 8.12 | 9.75 |  |

Designed to press and crush ingredients, such as fruit and herbs, muddlers are an essential tool for the modern bar professional. Genware have a selection of muddlers available in a choice of styles and materials designed to meet all needs. The Premium range of Genware Muddlers benefits from an ergonomic design and feature a serrated base and a tapered top section for optimum precision and comfort in use.

MUD2C is not dishwasher safe

## Wooden Muddler

- The textured base is perfect for extracting flavours



## Plastic Muddlers

- MUD3 has a non textured base ideal for use on citrus fruits

| Code | Size | $f$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PM8 | $21.6 \mathrm{~cm} / 8.5^{\prime \prime}$ | 1.88 | 2.26 |
| MUD3 | $25 \mathrm{~cm} / 10^{\prime \prime}$ | 9.72 | 11.66 |



## Mexican Elbows

The Genware range of Mexican Elbows have been designed and crafted for the easy and efficient extraction of juices from such fruits as lemons and limes when making cocktails. A must-have item for modern bars.


[^22]

6 The Genware barware range is the best l've ever used.

## Russell Burgess

Professional Mixologist and
Manager of London cocktail bar, Loves Company

## Mixing Spoons

Combining elegant aesthetics with sturdy build and balance, Genware Mixing Spoons are a quintessential must-have for the modern mixologist.

These spoons are available in classic, teardrop and fork end designs.


BS-F32GM

Classic Bar Spoons

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BS-C27 | 27 cm | 5.40 | 6.48 |
| BS-C27C | 27 cm - Copper | 7.56 | 9.07 |
| BS-C27GM | 27 cm - Gun Metal Black | 7.56 | 9.07 | BS-C27C is not dishwasher safe

Teardrop Bar Spoons

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BS-T30 | 30 cm | 5.40 | 6.48 |
| BS-T35C | 35 cm -Copper | 7.56 | 9.07 |
| BS-T35GM | $35 \mathrm{~cm}-$ Gun Metal Black | 7.56 | 9.07 |
| BS-T40 | 40 cm | 6.48 | 7.78 |

BS-T35C is not dishwasher safe

## Fork End Bar Spoons

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BS-F30 | 30 cm | 5.40 | 6.48 |
| BS-F32C | 32 cm - Copper | 7.56 | 9.07 |
| BS-F32GM | 32 cm - Gun Metal Black | 7.56 | 9.07 |
| BS-F40 | 40 cm | 6.48 | 7.78 |
| BS-F50 | 50 cm | 7.56 | 9.07 |
| BS-F32C is not dishwasher safe |  |  |  |

Hawthorne Strainer - 4 Prong

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| HAW4 | Stainless Steel | 2.62 | 3.14 |

Hawthorne Strainers - 2 Prong

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| HAW3 | Stainless Steel | 4.32 | 5.18 |
| HAW3C | Copper | 6.92 | 8.30 |
| HAW3C is not dishwasher safe |  |  |  |

HAW3C is not dishwasher safe

Julep Strainers

- Perfect for use with the Genware Mixing Glass

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| JUL1 | Stainless Steel | 2.16 | 2.59 |
| JUL1C | Copper | 4.20 | 5.04 |
| JUL1C |  |  |  |

JUL1C is not dishwasher safe

Fine Mesh Conical Strainer

| Code | Size $(\varnothing)$ | £ each | € each |
| :--- | :--- | :---: | :---: |
| FMCS | 7 cm | 2.38 | 2.86 |



NEW


O



Premium Strainers


Julep Strainers

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| JUL2 | Stainless Steel | 6.48 | 7.78 |
| JUL2C | Copper | 8.64 | 10.37 |
| JUL2GM | Gun Metal Black | 8.64 | 10.37 |
| JUL2C is not dishwasher safe |  |  |  |



Sprung Julep Strainers

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| HAW5 | Stainless Steel | 8.64 | 10.37 |
| HAW5C | Copper | 10.80 | 12.96 |
| HAW5GM | Gun Metal Black | 10.80 | 12.96 |
| HAW5C is not dishwasher safe |  |  |  |

Hawthorne Strainers

- Unique shape and design
- Seals perfectly on Boston Cans
- Also excellent for use with Parisian Shakers
- Tailor made near 360 degree spring

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| HAW2 | Stainless Steel | 8.64 | 10.37 |
| HAW2C | Copper | 10.80 | 12.96 |
| HAW2GM | Gun Metal Black | 10.80 | 12.96 |
| HAW2C is not dishwasher safe |  |  |  |

All items are priced and sold individually



## Foam Knife

- Can be used to remove the head off of draught beers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K.FM4 | $11.4 \mathrm{~cm} / 4.5^{\prime \prime}$ | 2.76 | 3.32 |


| 1/2" Thick White Bar Board |  |  | 圆 |
| :---: | :---: | :---: | :---: |
| Code | Size (Wx L) | £ each | $€$ each |
| 156 | $25.4 \times 15.2 \mathrm{~cm}$ | 4.70 | 5.64 |
|  | $10 \times 6{ }^{\prime \prime}$ |  |  |



## Tomato Knife - Serrated

- The non slip textured grip makes this the perfect knife for cutting cocktail garnishes

Bar Knife Serrated

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-BAR4 | $10.2 \mathrm{~cm} / 4^{\prime \prime}$ | 3.22 | 3.86 |

Garnish Dispensers

- Stainless steel holder with clear hinged lid
- White 0.5 litre plastic inserts, inserts 7.2 cm deep
- Dispensers; 9.2 cm height and 14 cm width

| Code | Size (L) | £ each | € each |
| :---: | :---: | :---: | :---: |
| 014-4 | 4 Inserts - 30.5 cm | 18.90 | 22.68 |
| 014.5 | 5 Inserts - 38 cm | 21.30 | 25.56 |
| 014-6 | 6 Inserts - 45.5 cm | 23.66 | 28.39 |
| 014 | 56cl/20oz Spare insert | 2.88 | 3.46 |

## 284 Barware



Corkscrew

- Heavy quality chrome plated twin lever corkscrew

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 6080 | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 3.62 | 4.35 |



Waiters Friend

- A corkscrew, knife and cap remover in one

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| 3016 | $10.2 \mathrm{~cm} / 4^{\prime \prime}$ | 1.68 | 2.02 |



Long / Double Reach Waiters Friend

- Double reach opener allows for half cork extraction and repositioning for final extraction

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| LRWF | Black Handle | 2.62 | 3.14 |
| WDWF | Wooden Handle | 7.56 | 9.07 |



Crown Cap Opener

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| C0107 | Opener | 0.48 | 0.58 |

227-01


Bar Blades

- $17.8 \mathrm{~cm} / 7^{\prime \prime}$

圆

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 227-01 | Stainless Steel - Plain | 1.36 | 1.63 |
| 227-01C | Copper | 3.40 | 4.08 |
| PHBB | Plastic Coated | 3.40 | 4.08 |



Champagne Bottle Sealer

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CBS1 | Bottle Sealer | 3.02 | 3.63 |



Ice Tongs

- $17.8 \mathrm{~cm} / 7^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 62503 | Stainless Steel | 1.14 | 1.37 |
| $62503 C$ | Copper | 2.16 | 2.59 |
| $62503 C$ | is | not dishwasher safe |  |



## Stainless Steel Insulated Ice Bucket

- Ideal size for room service or small bar ice service or to complement bottle service in bars and clubs
- Supplied complete with ice tongs that fit neatly into the lid and carry handle

| Code | Size $(\mathrm{H} \times \emptyset)$ | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| ICBKT | $1.2 \mathrm{~L} \cdot 19 \times 14 \mathrm{~cm}$ <br> includes tongs | 20.94 | 25.13 |
|  |  |  |  |

Manual Ice Crusher with Vacuum Base

- Vacuum base holds ice crusher firmly on any flat, non porous surface
- Dual function, makes both fine and coarse ice

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| MIC | Ice Crusher | 20.82 | 24.98 |

## Polycarbonate Scoops

- 4306-07 has been tapered to make pouring of ice into glasses easy and to reduce glass chipping
- The larger ones are used for scooping larger quantities of ice from ice machine to bar area

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| $4306-07$ | $17 \mathrm{cl} / 60 \mathrm{~F} \cdot 12.7 \mathrm{~cm}$ | 4.54 | 5.45 |
| $4312-07$ | $34 \mathrm{cl} / 120 \mathrm{-16cm}$ | 5.26 | 6.31 |
| $4332-07$ | $91 \mathrm{cl} / 320 \mathrm{z} \cdot 18 \mathrm{~cm}$ | 7.14 | 8.57 |
| $4364-07$ | $182 \mathrm{c} / 640 z \cdot 23 \mathrm{~cm}$ | 9.50 | 11.40 |



| Aluminium Scoops |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Scoop Dimensions (L) | £ each | $€$ each |
| $202-5$ | $14 \mathrm{cl} / 50 \mathrm{zoz} \cdot 12.5 \mathrm{~cm}$ | 2.38 | 2.86 |
| $202-6$ | $34 \mathrm{cl} / 120 z-15 \mathrm{~cm}$ | 3.10 | 3.72 |
| $202-8$ | $68 \mathrm{cl} / 240 z-20 \mathrm{~cm}$ | 5.56 | 6.67 |
| $202-10$ | $162 \mathrm{cl} / 570 z \cdot 25 \mathrm{~cm}$ | 12.88 | 15.46 |



4332-07
4364-07


## 286 Barware

## Barware Accessories



- The essential drink mix system; prepare mixes and juices in advance for the "busy hours"
- Complete unit includes neck, container plus colour co-ordinated pouring spout and cap

Store \& Pour 1 Litre

- $33.4 \times 8.9 \mathrm{~cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PS601N-02 | White | 4.20 | 5.04 |
| PS601N-04 | Yellow | 4.20 | 5.04 |
| PS601N-05 | Red | 4.20 | 5.04 |
| PS601N-09 | Green | 4.20 | 5.04 |
| PS601N-24 | Orange | 4.20 | 5.04 |


| Speed Rails |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Size (W x H $\times$ D) | £ each | $€$ each |
| SR22-06 | 6 Bottle |  |  |
|  | $55 \times 16 \times 10 \mathrm{~cm}$ <br> SR32-08 | 8 Bottle <br>  <br>  <br> $80 \times 16 \times 10 \mathrm{~cm}$ | 43.42 |

## Chrome Glass Hangers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GH-10C | $25 \mathrm{~cm} / 10^{\prime \prime}$ | 3.56 | 4.28 |
| GH-16C | $41 \mathrm{~cm} / 16^{\prime \prime}$ | 4.76 | 5.71 |
| GH-24C | $61 \mathrm{~cm} / 24^{\prime \prime}$ | 6.04 | 7.25 |

## Bar \& Shelf Liners

- Provides skid resistant and high impact absorption to keep breakage costs down and profits up
- Has a bacterial inhibitor and is washable at $30^{\circ} \mathrm{C}$
- $0.61 \times 12 \mathrm{~m} / 2^{\prime} \times 40^{\prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $3210-02$ | White | 44.62 | 53.54 |
| $3210-03$ | Black | 44.62 | 53.54 |

Interlocking Bar Drip Mat

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BDM30 | $30 \times 30 \mathrm{~cm}$ | 5.52 | 6.62 |



[^23]


Bar Caddies

- Use BC05-03 in conjunction with GSTC2415 for a cooler look at the bar

| Code | Size $(W \times D \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GSTC2415 | $24.5 \times 15.5 \times 12.5 \mathrm{~cm}$ | 7.56 | 9.07 |
| BC05.03 | $24 \times 14.7 \times 10.6 \mathrm{~cm}$ | 6.50 | 7.80 |



Stainless Steel Framed Bar Mat

- Framed for a more sophisticated look
- Comes complete with bar mat
- Fits Bar Mat 10600-03

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| FBM507 | $60.5 \times 10 \mathrm{~cm}$ | 14.48 | 17.38 |



| Straw |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Description | $£$ each | € each |
| 99011 | For 10" Straws | 13.56 | 16.27 |



## Bar Mats \& Service Mats

- Bar and service mats offer you non-slip usage and help keep counter tops clean

| Code | Size $($ LxW W) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 10600.03 | $50 \times 7.6 \mathrm{~cm}$ | 6.50 | 7.80 |
| 10601.03 | $45 \times 30 \mathrm{~cm}$ | 11.60 | 13.92 |

## 288 Barware



Stainless Steel Wine Buckets

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 26203 | $18.5 \times 19 \mathrm{~cm}$ | 17.20 | 20.64 |
| 45 | $19 \times 20 \mathrm{~cm}$ - Ribbed | 17.58 | 21.10 |
| T502 | $21.5 \times 19 \mathrm{~cm}$ - Tulip | 18.92 | 22.70 |



Mini Stainless Steel Ice Buckets

- Can also be used for storing cocktail equipment or even as a sharing cocktail vessel



## Clear Acrylic Champagne Buckets

- Crystal clear acrylic design
- Designed for either single bottle table service or up to 3 bottles in the large size
- Complete with 2 handles for easy handling

| Code | Size (W $\times \mathrm{H} \times \mathrm{D})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCB-S | 3 C Capacity | 15.76 | 18.92 |
|  | $27.2 \times 20.4 \times 19.4 \mathrm{~cm}$ |  |  |
| PCB-L | 7 LCapacity | 27.32 | 32.78 |
|  | $34.6 \times 26.5 \times 26 \mathrm{~cm}$ |  |  |



Aluminium Ring Handled Wine Bucket

- High quality and sturdy aluminium wine bucket
- Attractive ring handles

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 004 | $20 \times 19 \mathrm{~cm}$ | 13.02 | 15.63 |



## Champagne Bowl

- Suitable for use as a champagne bowl or large punch bowl
- 13 litre capacity

| Code | Size $(\mathrm{H} \times \emptyset)$ | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CHBWL | $21.5 \times 38 \mathrm{~cm}$ | 34.04 | 40.85 |

[^24]Stainless Steel Bucket Stand

- Brushed stainless steel

| Code | Size $(\mathrm{H} \times \emptyset)$ | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 695018 | $56 \times 25 \mathrm{~cm}$ | 36.24 | 43.49 |

Suitable for use with buckets: $26203,14 N$,
502 and 004

## Chrome Plated Wine Bucket Stands

| Code | Size $(H \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 69502 | $73.5 \times 17 \mathrm{~cm}$ | 19.54 | 23.45 |

Suitable for use with buckets: 45 and 14 N
$051 \quad 68 \times 26 \mathrm{~cm} \quad 30.48 \quad 36.58$
Suitable for use with buckets: $7502,004,14 \mathrm{~N}$ and 26203 and 26203C

Chrome Plated Table Edge

## Bucket Holder

- Attaches to the edge of any table

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TIBH | Table Mounted | 11.86 | 14.23 |

Suitable for use with buckets: T502, 45 and 14N



Acrylic Wine Cooler

- Sturdy Construction
- Chrome trim and band
- No need for ice cubes, simply place a chilled bottle into the cooler


| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| 421 | Clear | 9.46 | 11.36 |



Angled Stainless Steel Wine Cooler

- Great for champagne


| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- | :--- |
| 276 | Angled | 30.84 | 37.01 |

Wine Bag


- Perfect for keeping bottles chilled in ice
- Made from strong durable plastic

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WB25C | Clear $-\mathbf{2 5 c m} / 10^{\prime \prime}$ | 3.00 | 3.60 |



Wine Coolers

- No need for ice cubes, simply place a chilled bottle into the cooler
- Choice of colours
- $20 \times 12 \mathrm{~cm}(\mathrm{H} \times \emptyset)$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 003 | Satin Stainless Steel | 13.02 | 15.63 |
| 003P | Polished Stainless Steel | 13.22 | 15.86 |
| 003C | Copper | 14.00 | 16.80 |

003C is not dishwasher safe
All items are priced and sold individually

## 290 Outdoor Products

## Outdoor Products



## Wall-Mounted Cylinder Ashtrays

- Elegant, space saving ashtray in stainless steel and a durable black coating
- Complete with wall mounting kit and lockable bin
- $46 \times 7.5 \mathrm{~cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| AT-CYL-BLK | Black | 56.10 | 67.32 |
| AT-CYL | Stainless Steel | 56.10 | 67.32 |



Floor Standing Ashtray/Bin

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| AT-BIN | $58 \times 21 \mathrm{~cm}$ | 35.26 | 42.31 |

[^25]

Stainless Steel Wall-Mounted Ashtray

- Removable ash bin with lockable drop-down front
- Excellent value $50^{\circ}$

| Code | Size $(W \times H \times D)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| AT-WM | $26 \times 28 \times 16 \mathrm{~cm}$ | 35.96 | 43.15 |



Black Wall-Mounted Ashtray

- Durable black coating

| Code | Size $(W \times H \times D)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| AT-WM-BLK | $26 \times 28 \times 16 \mathrm{~cm}$ | 35.96 | 43.15 |



Floor-Mounted Pole Ashtray

- Elegant, space saving stainless steel ashtray
- Complete with floor mounting kit and lockable bin

| Code | Size $(\mathrm{H} \times \emptyset)$ | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| AT-POLE | $92 \times 7.5 \mathrm{~cm}$ | 93.50 | 112.20 |



Entrance Mats

- Washable
- Anti-slip base

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| EMT96 | $90 \times 60 \mathrm{~cm}$ | 10.50 | 12.60 |
| EMT915 | $90 \times 150 \mathrm{~cm}$ | 21.00 | 25.20 |



Windproof Melamine Ashtray

- Windproof lid keeps ash and butts firmly inside ashtray
- Durable melamine construction withstands heat and resists stains

| Code | Size ( $)$ | $£$ each $€$ each |
| :--- | :--- | ---: |
| AT-WIND | 14.6 cm | $5.04 \quad 6.05$ |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

## Melamine Deep Ashtray

- Break resistant material withstands heat and resists stains

| Code | Size (Ø) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| B322 | 10.2 cm | 0.90 | 1.08 |



## Barrier Systems

Stainless Steel Belt Barriers

- A special internal braking mechanism insures that the strap returns slowly and safely
- Quick, simple and easy to use barrier, belt extends up to 2 m
- Stainless steel construction
- 4 -way slide connectors
- Secure weighted base
- Supplied part assembled
- $91 \times 32 \mathrm{~cm}(\mathrm{Hx}$ Ø $)$

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| BP-BLTB | Black | 46.76 | 56.12 |
| BP-BLTR | Red | 45.38 | 54.46 |

Priced individually, order in multiples of 2

Stainless Steel Rope Barrier

- Stainless steel construction
- Slotted collar for rope attachment
- Secure weighted base
- Supplied part assembled

| Code | Size $(\mathrm{H} \times \emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| BP-RPE | $100 \times 32 \mathrm{~cm}$ | 46.76 | 56.11 |

Priced individually, order in multiples of 2
Rope sold separately see below
Rope with Chrome Fixings

- 1.5 m long premium quality twisted rope
- High quality chrome fittings

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| BR-R | Red | 23.38 | 28.06 |
| BR-BK | Black | 23.38 | 28.06 |
| BH-CHR | Wall Attachment | 11.36 | 13.63 |
|  | Complete with Fixings |  |  |

## Trays

Genware trays offer a comprehensive range of styles to suit all establishments, uses and budgets.

Fast food trays, made from polypropylene offer a bright, value option with a skid resistant surface.

Wood laminate trays give a great blend of rigidity and lightness. Grip trays come in either an economy polypropylene version, with excellent non-slip surface for secure glass and plate transportation, even when wet, or the stronger fibreglass grip trays, which have the added advantage of being dishwasher safe.

Luna Black Trays reflect a modern, stylish design whilst maintaining properties typical of traditional foodservice trays and are perfect for use across a variety of establishments. Acacia wood Butler Trays will add sophistication to your serveware, combining functionality with style.


Versatile ranges of trays for safe, practical and efficient food and drink service


Black \& Dark Granite Laminated Wood Veneer Trays

- $46 \times 34 \mathrm{~cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PT4634DG | Dark Granite | 7.52 | 9.02 |
| PT4634BK | Black | 7.52 | 9.02 |



Luna Black Trays

- A modern, stylish design of food service tray
- Skid resistant surface
- Stackable
- Made from ABS

| Code | Size (LxW) | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| LBT-3525 | $35 \times 25 \mathrm{~cm}$ | 6.56 | 7.87 |
| LBT-4535 | $45 \times 35 \mathrm{~cm}$ | 9.84 | 11.81 |



Darkwood Mahogany Laminated Trays

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| DT3628 | $36 \times 28 \mathrm{~cm}$ | 4.84 | 5.81 |
| DT4333 | $43 \times 33 \mathrm{~cm}$ | 6.18 | 7.42 |
| DT4634 | $46 \times 34 \mathrm{~cm}$ | 6.56 | 7.87 |
| DT4837 | $48 \times 37 \mathrm{~cm}$ | 8.06 | 9.67 |
| DT6045 | $60 \times 45 \mathrm{~cm}$ | 13.14 | 15.77 |

Non-Slip
$\begin{array}{lll}\text { NSDT4634 } 46 \times 34 \mathrm{~cm} & 8.54 \quad 10.25\end{array}$


Darkwood Laminated Round
Non-Slip Tray

| Code | Size $(\emptyset)$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| NSDT27 | 27 cm | 7.66 | 9.19 |



Butler Trays

- Add sophistication to your serveware with these modern Butler Trays. Made from Acacia wood, the Butler trays combine practicality with style.
- Modern contemporary design
- Acacia wood construction

| Code | Size (L $\times$ W $\times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| BT4432 | $44 \times 32 \times 4.5 \mathrm{~cm}$ | 15.82 | 18.98 |
| BT4938 | $49 \times 38.5 \times 4.5 \mathrm{~cm}$ | 17.66 | 21.19 |
| BT5342 | $53.5 \times 42.5 \times 4.5 \mathrm{~cm}$ | 21.38 | 25.66 |
| BT6448 | $64 \times 48 \times 4.5 \mathrm{~cm}$ | 25.92 | 31.10 |



Lightwood Birch Laminated Trays

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| LT4333 | $43 \times 33 \mathrm{~cm}$ | 8.08 | 9.70 |
| LT4634 | $46 \times 34 \mathrm{~cm}$ | 7.82 | 9.39 |

## Regular Tread Trays

- Rubber non-slip surface prevents slipping of glass and dinnerware
- Great value
- Wipe clean or handwash

|  |  |  |  |
| :--- | :--- | :--- | :--- |
| Black Round Tread Trays |  |  |  |
| Code | Size (Ø) |  |  |
| Coach | € each |  |  |
| GG1100BLK | $27.9 \mathrm{~cm} / 11^{\prime \prime}$ | 3.86 | 4.63 |
| GG1400BLK | $35.5 \mathrm{~cm} / 14^{\prime \prime}$ | 4.54 | 5.45 |
| GG1600BLK | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 7.42 | 8.90 |



| Black Rectangular Tread Trays |  |  | feach |
| :--- | :--- | :---: | :---: |
| Code each |  |  |  |
| GG1216BLK | $40.6 \times 30.5 \mathrm{~cm}$ | 7.86 | 9.43 |
| GG1418BLK | $45.7 \times 36.5 \mathrm{~cm}$ | 7.42 | 8.90 |
| GG1520BLK | $50.8 \times 38.1 \mathrm{~cm}$ | 10.58 | 12.70 |
| GG1826BLK | $66 \times 45.7 \mathrm{~cm}$ | 18.06 | 21.67 |




[^26]
## Fibreglass Tread Trays

- Rubber non-slip surface prevents slipping of glass and dinnerware
- Heavy duty construction with metal re-enforcement rods prevents warping


Black Round Fibreglass Tread Trays

| Code | Size ( $\emptyset)$ | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| 1100 GR-004 | $27.9 \mathrm{~cm} / 11^{\prime \prime}$ | 7.64 | 9.17 |
| 1400GR-004 | $35.5 \mathrm{~cm} / 14^{\prime \prime}$ | 9.34 | 11.21 |
| 1600GR-004 | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 13.54 | 16.25 |



Black Oval Fibreglass Tread Tray

| Code | Size (LxW) | £ each | € each |
| :--- | :--- | :--- | :--- |
| 3100 GR-004 | $78.7 \times 58.5 \mathrm{~cm}$ | 62.30 | 74.76 |

Stainless Steel Round Trays

- Rolled edge


| Code | Size ( $)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 52039 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 5.22 | 6.26 |
| 52139 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 7.80 | 9.36 |
| 52239 | $40 \mathrm{~cm} / 16^{\prime \prime}$ | 10.40 | 12.48 |



| Copp | und Tray |  | 园 |
| :---: | :---: | :---: | :---: |
| code | Size ( $\emptyset$ ) | f each | € each |
| 52039 C | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 18.60 | 22.32 |

Tray Stand

| Code | Size $(W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 1815 | $42 \times 84 \mathrm{~cm} / 16.5 \times 33^{\prime \prime}$ | 30.08 | 36.10 |

Tray needs to be at least $45.7 \mathrm{~cm} / 18^{\prime \prime}$ wide to fit tray stand

Mahogany Tray Stand
Code $\quad$ Size $(W \times H) \quad £$ each $€$ each

1815WD $42 \times 84 \mathrm{~cm} / 16.5 \times 33 " \quad 38.88 \quad 46.66$
Tray needs to be at least $42 \mathrm{~cm} / 16^{\prime \prime}$ wide to fit tray stand

## Fast Food Trays

- Economical lightweight polypropylene trays
- Skid resistant surface


| Code | Colour | Size $(\mathrm{L} \times \mathrm{W})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | ---: | :--- |
| CT1014-03 | Black | $35.6 \times 27.5 \mathrm{~cm}$ | 2.38 | 2.86 |
| CT1014-05 | Red | $35.6 \times 27.5 \mathrm{~cm}$ | 2.38 | 2.86 |
| CT1014-14 | Blue | $35.6 \times 27.5 \mathrm{~cm}$ | 2.38 | 2.86 |
| CT1216-03 | Black | $41.5 \times 30.5 \mathrm{~cm}$ | 3.02 | 3.62 |
| CT1216-05 | Red | $41.5 \times 30.5 \mathrm{~cm}$ | 3.02 | 3.62 |
| CT1216-14 | Blue | $41.5 \times 30.5 \mathrm{~cm}$ | 3.02 | 3.62 |
| CT1216-08 | Green | $41.5 \times 30.5 \mathrm{~cm}$ | 3.02 | 3.62 |
| CT1216-69 | Brown | $41.5 \times 30.5 \mathrm{~cm}$ | 3.02 | 3.62 |
| CT1418-03 | Black | $45.7 \times 35.6 \mathrm{~cm}$ | 3.88 | 4.66 |
| CT1418-05 | Red | $45.7 \times 35.6 \mathrm{~cm}$ | 3.88 | 4.66 |
| CT1418-14 | Blue | $45.7 \times 35.6 \mathrm{~cm}$ | 3.88 | 4.66 |
| CT1418-08 | Green | $45.7 \times 35.6 \mathrm{~cm}$ | 3.88 | 4.66 |
| CT1418-69 | Brown | $45.7 \times 35.6 \mathrm{~cm}$ | 3.88 | 4.66 |

All items are priced and sold individually

## Chef Knives

The Genware professional chef knife collection consists of a wide choice of knives and accessories available through both Genware and the German Knife manufacturer, Giesser.

Genware black-handled and colour coded range of professional chef knives offer a full tang blade, with razor sharp molybdenum steel blade, which conforms to BS8442-5, giving initial sharpness and cutting edge retention. Larger knives have softgrip handles which give comfortable and positive handling.
Knife sets offer a pre-selected range of knives, ideal for chef colleges, students and professional chefs. Knife cases are designed to carry knives and knife sets safely, offering protection from damage and injury. Our Knife Sharpener is a great alternative to a traditional sharpening steel and features a two stage process designed to rejuvenate blunt knives with a razor sharp blade.
Giesser knives, designed and manufactured in Germany, provide an industry leading combination of initial sharpness, cutting edge retention and value for money.


A comprehensive range of professional chef knives for all needs and budgets


Genware black-handled and colour coded range of professional chef knives offer a full tang blade, with razor sharp molybdenum steel blade, which conforms to BS8442-5, giving initial sharpness and cutting edge retention.

## 298 Chef Knives

## Genware Professional Chef Knives

| Turning Knife |  |  |  |
| :---: | :---: | :---: | :---: |
| Code | Size | £ each | $€$ each |
| K-T2 | $5.1 \mathrm{~cm} / 2.5{ }^{\prime \prime}$ | 2.46 | 2.95 |
| Tomato Knife - Serrated |  |  |  |
| Code | Size | £ each | € each |
| K-TASER | $10.2 \mathrm{~cm} / 4^{\prime \prime}$ | 3.00 | 3.60 |
| Paring Knives |  |  |  |
| Code | Size | £ each | € each |
| K-P3 | $7.6 \mathrm{~cm} / 3^{\prime \prime}$ | 2.46 | 2.95 |
| K-P4 | $10.2 \mathrm{~cm} / 4^{\prime \prime}$ | 2.74 | 3.29 |



| Vegetable Knife |  |  |  |  |  |  |  |  |  |  |
| :--- | :--- | :---: | :--- | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Code |  |  |  |  |  |  |  | Size | £ each | $€$ each |
| K-V4 | $10.2 \mathrm{~cm} / 4^{\prime \prime}$ | 2.58 | 3.10 |  |  |  |  |  |  |  |



Rigid Boning Knife

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-BN5 | $12.7 \mathrm{~cm} / 5^{\prime \prime}$ | 7.04 | 8.45 |



Flexible Filleting Knife

| Code | Size | $£$ each $€$ each |  |
| :---: | :--- | :---: | :---: |
| K-F6 | $15.2 \mathrm{~cm} / 6^{\prime \prime}$ | 8.20 | 9.84 |



Universal/Pastry Knife - Serrated

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| K-U1OSER | $25.4 \mathrm{~cm} / 100^{\prime \prime}$ | 10.56 | 12.67 |

## Chef Knives 299

Slicing Knives

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| K-S10SER | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ | 11.74 | 14.09 |
| K-S12SER | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ - Serrated | 12.90 | 15.48 |

Steak Knife

| Code | Size | $£$ each | € each |
| :--- | :--- | :--- | :--- |
| K-SK10 | $25.4 \mathrm{~cm} / \mathbf{1 0 " ~}^{\prime \prime}$ | 12.90 | 15.48 |

Flexible Palette Knife

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| K-PT8 | $20.3 \mathrm{~cm} / 8^{\prime \prime}$ | 8.20 | 9.84 |

Cranked Flexible Palette Knife

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| K-CPT8 | $19 \mathrm{~cm} / 7.5^{\prime \prime}$ | 5.40 | 6.48 |

Carving Fork

| Code | Size | £ each | € each |
| :--- | :--- | :--- | :--- |
| K-FK6 | $15.2 \mathrm{~cm} / 6^{\prime \prime}$ | 10.54 | 12.65 |

Sharpening Steels

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| K-ST10 | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ | 9.38 | 11.26 |
| K-ST12 | $30.5 \mathrm{~cm} / 12 "^{\prime \prime}$ | 10.24 | 12.29 |

Oval Diamond Steel

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| K-DST10 | $25.4 \mathrm{~cm} / 10^{" 1}$ | 16.94 | 20.33 |

## Knife Sharpener

- Two step coarse and fine sharpening design
- Non-skid feet for safe sharpening
- Ergonomically designed soft-grip handle
- Not suitable for serrated knives



Kitchen Scissors

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SCIS7 | $20.3 \mathrm{~cm} / 8^{\prime \prime}$ | 2.56 | 3.07 |



Heavy Duty Peeler

- Extra large handle

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PEELHD | $10.2 \mathrm{~cm} / 4^{\prime \prime}$ | 2.76 | 3.31 |



Bar Knife - Serrated

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| K-BAR4 | $10.2 \mathrm{~cm} / \mathbf{4 " ~}^{\prime \prime}$ | 3.22 | 3.86 |



7 Piece Garnishing Tool Set

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| GTLSET7 | 7 Piece Set \& Wallet | 27.54 | 33.05 |

Set includes -
APCR, BTCL, CLCT, LMZT, MB22, PS2230, PEELHD, K-WLT7


Tool Wallet

- Press stud fastening roll up tool wallet
- Suitable for garnishing tools and knives under $10.2 \mathrm{~cm} / 4^{\prime \prime}$

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-WLT7 | 7 Compartment | 4.40 | 5.28 |

Tools not included

## Garnishing Tools

- Range of high quality garnishing tools
- Available individually or as a complete set including a handy 7 piece wallet
Apple Corer

| Code | Description | $£$ each | $€$ each |
| :---: | :---: | :---: | :---: |
| APCR | Apple Corer | 3.86 | 4.63 |

Butter Curler

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BTCL | Butter Curler | 3.86 | 4.63 |

Canele Cutter

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| CLCT | Canelle Cutter | 3.86 | 4.63 |

Lemon Zester

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| LMZT | Lemon Zester | 3.86 | 4.63 |

Melon Baller

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MB22 | $22 \mathrm{~mm} \varnothing$ | 3.86 | 4.63 |
|  |  |  |  |
| Paris | Scoop |  |  |
| - Double end scoop |  |  |  |
| Code | Size | each | $€$ each |
| PS2230 | 22/30mm $\varnothing$ | 7.18 | 8.62 |


| Round Tip Chef Tweezers |  |  | 圆 |
| :---: | :---: | :---: | :---: |
| Code | Size | £ each | € each |
| 951430 | 31 cm | 9.72 | 11.66 |



## Knife Case

- Excellent design that combines the best features of both a wallet and a case
- Compact design but with solid feel and additional shoulder strap

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| K-CASE10 | 10 Compartment | 11.90 | 14.28 |
| Knives not included |  |  |  |

Knives not included


Knife Case

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| K-CASE16 | 16 Compartment | 23.46 | 28.15 |



Knife Case

- Folio style design with hard sides to protect both the knives and the user

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-CASE7 | 7 Compartment | 11.90 | 14.28 |



Canvas Knife Wallet

- $60 \times 68 \mathrm{~cm}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-WLT14 | 14 Compartment | 8.74 | 10.49 |

Knives not included


10 Piece Professional Knife Set

- 10 Piece knife set and heary duty knife case

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| KNIFESET10 | 10 Piece Set \& Case | 65.62 | 78.74 |

Set includes
K-T2, K-P3, K-T4SER, K-C8, K-BN5, K-F6, K-S10SER, K-PT8, K-ST10, K-PEEL, K-CASE16

7 Piece Professional Knife Set

- 7 Piece knife set and knife wallet

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- | :--- |
| KNIFESET7 | 7 Piece Set \& Wallet | 43.74 | 52.49 | Set includes -

K-P3, K-C8, K-BN5, K-F6, K-PT8, K-ST10, K-PEEL, K-WLT14


Deluxe 15 Piece Knife Set

- 15 knife set and heavy duty knife case
- Our most complete knife set, containing a wide range of large and small knives and accessories

| Code | Description | £ each $€$ each |
| :--- | :--- | :--- |
| KNIFESET15 | 15 Piece Set \& Case | 99.86 |

## Set includes.

K-C10, K-C8, K-C6, K-F6, K-BN5, K-U1OSER, K-PT8, K-T4SER, K-P3, K-T2, K-FK6, SCIS7, K-ST12, K-BR8, K-S12SER, K-CASE16


## Colour Coded Knives

Genware colour coded knives can help eliminate cross contamination and ensure food preparation complies with the Food Safety Act of 1990. Complies with HACCP food regulations.



Rigid Boning Knives

- $12.7 \mathrm{~cm} / 5^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-BN5BL | Blue | 4.32 | 5.18 |
| K-BN5R | Red | 4.32 | 5.18 |



- $15.2 \mathrm{~cm} / 6{ }^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-C6BR | Brown | 6.70 | 8.04 |
| K-C6G | Green | 6.70 | 8.04 |
| K-C6R | Red | 6.70 | 8.04 |
| K-C6W | White | 6.70 | 8.04 |
| K-C6Y | Yellow | 6.70 | 8.04 |



Vegetable Knives

- $10.2 \mathrm{~cm} / 4^{"}$

| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| K-V4BL | Blue | 1.36 | 1.63 |
| K-V4BR | Brown | 1.36 | 1.63 |
| K-V4G | Green | 1.36 | 1.63 |
| K-V4R | Red | 1.36 | 1.63 |
| K-V4W | White | 1.36 | 1.63 |
| K-V4Y | Yellow | 1.36 | 1.63 |


|  |  |  |  |
| :--- | :--- | :--- | :--- |
| 8" Chef Knives |  |  |  |
| •20.3cm/8" |  |  |  |
| Code | Description | £ each | € each |
| K-C8BL | Blue | 7.24 | 8.69 |
| K-C8BR | Brown | 7.24 | 8.69 |
| K-C8G | Green | 7.24 | 8.69 |
| K-C8R | Red | 7.24 | 8.69 |
| K-C8W | White | 7.24 | 8.69 |
| K-C8Y | Yellow | 7.24 | 8.69 |
| K-C8P | Purple | 7.24 | 8.69 |

## 306 Chef Knives



## 10" Chef Knives

- $25.4 \mathrm{~cm} / 10^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| K-C10BR | Brown | 9.60 | 11.52 |
| K-C10G | Green | 9.60 | 11.52 |
| K-C10R | Red | 9.60 | 11.52 |
| K-C10W | White | 9.60 | 11.52 |
| K-C10Y | Yellow | 9.60 | 11.52 |

## -

## Palette Knife

- 20.3cm/8"

| Code | Description | £ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| K-PT8W | White | 3.82 | 4.58 |



Bread Knife - Serrated

- $20.3 \mathrm{~cm} / 8^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-BR8W | White | 4.76 | 5.71 |

## 6 Piece Colour Coded Set

- Great value starter knife set and wallet
Code Description $£$ each $€$ each KWLTCOLOUR6 6 Piece Set \& Wallet $40.92 \quad 49.10$ Sets includes. K-S12SERY, K-C10R, K-C8BR, K-BN5R, K-F6BL, K-V4G, K-WLT14



## Slicing Knives

- $30.5 \mathrm{~cm} / 12^{11}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| K-S12SERW | White | 6.24 | 7.49 |
| K.S12SERY | Yellow-Serrated | 6.24 | 7.49 |




## 15 Piece Colour Coded Set

- 15 piece colour coded knife set and heavy duty knife case
- Our most comprehensive colour coded knife set including a wide range of colour coded knives and accessories

| Code | Description | £ each | € each |
| :--- | :--- | ---: | :--- |
| KCASECOL15 | 15 Piece Set \& Case | 90.78 | 108.94 |
| Set includes - |  |  |  |
| K-V4G, K-V4BR, K-BN5R, K-F6BL, K-C6Y, K-C8BR, K-C10R, |  |  |  |
| K-C10G, K-BR8W, K-S12SERY, K-PT8W, K-PEEL, K-FK6, |  |  |  |
| K-ST12, SCIS7, K-CASE16 |  |  |  |

## 10 Piece Colour Coded Set

- 10 piece colour coded knife set and heavy duty knife case
- Improve kitchen hygiene and help prevent cross contamination with colour coded chief knives

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| KCASECOL10 | 10 | Piece Set \& Case | 62.42 |
| Set includes - |  |  |  |
| K-V4G, K-V4BR, | KBN5R, K-F6BL, K-C8BR, | K-C8G, K-PT8W, |  |
| K-BR8W, K-C10R, K-S12SERY, K-CASE16 |  |  |  |

## 308 Chef Knives

## GIESSER

MADE IN GERMANY
Giesser Knives, manufactured in southern Germany, are developed to the highest standards and utilise the very best materials.
They are constructed through the combined use of modern industrial automation alongside traditional hand craft skill.
Giesser Knives are well known in Germany for their strength, retention of sharpness and reliability.

## Professional Chef

An excellent knife featuring an ergonomic rubber
thermoplastic handle ideal for professionals and students alike.

$$
\begin{aligned}
& \text { Quality steel vacuum heated for } \\
& \text { optimum strength and machine and } \\
& \text { hand sharpened for premium }
\end{aligned}
$$



Razor sharp blade with great longevity for retaining sharp cutting edge

The sign of quality
craftmanship raftmanship

Handle offers excellent
slip resistance
 the hand from slipping when holding the knife

Turning Knife

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $8545-$ SP-6 6 | 6cm/2.25" <br> (Hard Handle) | 3.92 | 4.70 |
|  |  |  |  |

(Hard Handle)


Vegetable/Paring Knives

| Code | Size | £ each | $€$ each |
| :--- | :--- | ---: | ---: |
| $8315-$ SP-8 | $8 \mathrm{~cm} / 3.25^{\prime \prime}$ | 3.92 | 4.70 |
| $8315-$ SP-10 | $\mathbf{1 0 c m} / 4^{" 1}$ | 4.40 | 5.28 |
|  | (Hard Handle) |  |  |



Vegetable/Paring Knife - Serrated

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 8315-WSP-8 | $8 \mathrm{~cm} / 3.25^{\prime \prime}$ <br> (Hard Handle) | 3.98 | 4.78 |
|  |  |  |  |



Tomato Knife - Serrated

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $8365-$ WSP-11 | $11 \mathrm{~cm} / 4.25^{\prime \prime}$ | 4.70 | 5.64 |
|  | (Hard Handle) |  |  |

$*=1$

Chef Knives

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| $8455-16$ | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 18.72 | 22.46 |
| $8455-20$ | $20 \mathrm{~cm} / 7.75^{\prime \prime}$ | 20.94 | 25.13 |
| $8455-23$ | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 25.34 | 30.41 |
| $8455-26$ | $26 \mathrm{~cm} / 10.25^{\prime \prime}$ | 27.00 | 32.40 |
| $8455-31$ | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 33.04 | 39.65 |



Santoku Knife - Scalloped

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 8269-WWLK-18 | $18 \mathrm{~cm} / 7^{\prime \prime}$ | 27.00 | 32.40 |

$s=$

Bread Knife - Serrated

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $8355-$ W-21 | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 19.60 | 23.52 |

## 310 Chef Knives

## Curved Pastry Knife - Serrated

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $8265-$ W-25 | $25 \mathrm{~cm} / 9.75^{"}$ | 24.24 | 29.09 |

Slicing Knives - Plain

| Code | Size | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $7705-25$ | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 24.24 | 29.09 |
| $7705-31$ | $31 \mathrm{~cm} 12.25^{\prime \prime}$ | 29.74 | 35.69 |

## Slicing Knives - Serrated

| Code | Size | £ each | € each |
| :--- | :--- | :--- | :--- |
| $7705-$ W-25 | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 24.24 | 29.09 |
| $7705-$ W-31 | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 29.74 | 35.69 |

Salmon Knife - Scalloped

| Code | Size | £ each $€$ each |  |
| :--- | :--- | ---: | ---: |
| 8475-WWL-31 | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 35.26 | 42.31 |

## Butchers/Steak Knife

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $6005-24$ | $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 28.10 | 33.72 |

## Meat Cleaver

| Code | Size | $£$ each $€$ each |
| :--- | :--- | ---: | :--- |
| 6645-15 | $\left.\begin{array}{ll}15 \mathrm{~cm} / 6^{\prime \prime} & 36.36 \\ & 43.63 \\ & \begin{array}{l}400 \mathrm{~g} \text { Blade } \\ \text { (Hard Handle) }\end{array} \\ & \end{array}\right)$ |  |
|  |  |  |




Quality steel vacuum heated for optimum strength and machine and hand sharpened for premium performance

Textured, soft grip and slide proof
handle with a solid core for absolute stability

PrimeLine
(3) GIESSER rontrel

Protective hand guard prevents the hand from slipping when holding the knife


## Vegetable/Paring Knives

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :---: |
| $218315-8$ | $8 \mathrm{~cm} / 3.25^{\prime \prime}$ | 6.12 | 7.34 |
| $218315-10$ | $10 \mathrm{~cm} / 4^{\prime \prime}$ | 6.60 | 7.92 |



Tomato Knife - Serrated

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 218365-W-11 | $11 \mathrm{~cm} / 4.25^{\prime \prime}$ | 6.90 | 8.28 |



Boning Knife - Rigid

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $12316-15$ | $15 \mathrm{~cm} / 6^{"}$ | 17.62 | 21.14 |

## 312 Chef Knives

Filleting Knife - Flexible

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $217365-16$ | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 20.56 | 24.67 |

Chef Knife - Narrow

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $218456-16$ | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 20.94 | 25.13 |

Chef Knives - Broad

| Code | Size | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $218455-20$ | $20 \mathrm{~cm} / 7.75^{\prime \prime}$ | 23.14 | 27.77 |
| $218455-23$ | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 27.54 | 33.05 |

## Bread Knife - Serrated

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| 218355-W-21 | $21 \mathrm{~cm} / 8^{\prime \prime}$ | 22.03 | 26.44 |

Curved Universal/Pastry Knife - Serrated

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $218265-$ W-25 | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 26.44 | 31.73 |

Slicing Knives - Serrated

| Code | Size | £ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| 217705-W-25 | 25cm/9.75" | 26.44 | 31.73 |
| 217705-W-31 | 31cm/12.25" | 35.26 | 42.31 |


$5=$

Primued


The blade is forged from a single piece of steel with a particularly high carbon content to ensure exceptionally long durability of the cutting edge and extraordinary sharpness

craftsman


## Turning Knife

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $8643-6$ | $6 \mathrm{~cm} / 2.25^{\prime \prime}$ | 33.60 | 40.32 |


| Vegetable/Paring Knife |  |  |  |  |  |  |  |  |
| :--- | :--- | ---: | :--- | :---: | :---: | :---: | :---: | :---: |
| Code | Size | £ each | € each |  |  |  |  |  |
| $8640-8$ | $8 \mathrm{~cm} / 3.25$ | 35.26 | 42.31 |  |  |  |  |  |

Stainless steel rivets to keep handle attached perfectly for the life of the knife and to protect against rust and shrinking

Ergonomically designed handle with soft edges to enable perfect grip and precise guidance


Boning Knife - Riged

| Code | Size | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $8663-15$ | $15 \mathrm{~cm} / 6^{\prime \prime}$ | 53.44 | 64.13 |

## 314 Chef Knives

## Filleting Knife - Flexible

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $8664-18$ | $18 \mathrm{~cm} / 7^{\prime \prime}$ | 60.58 | 72.70 |

Chef Knives

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| $8680-20$ | $20 \mathrm{~cm} / 7.75^{\prime \prime}$ | 73.80 | 88.56 |
| $8680-23$ | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 80.98 | 97.18 |
| $8680-25$ | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 93.64 | 112.37 |

## Slicing Knife - Serrated

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $8661-$ W-25 | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 79.32 | 95.18 |

Slicing Knife - Plain Pointed

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $8670-25$ | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 79.32 | 95.18 |




Palette/Flexible Spatulas

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $8215-16$ | $16 \mathrm{~cm} / 6.25^{\prime \prime}$ | 14.88 | 17.86 |
| $8215-21$ | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 17.08 | 20.50 |
| $8215-26$ | $26 \mathrm{~cm} / 10.25^{\prime \prime}$ | 19.28 | 23.14 |
| $8215-31$ | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 21.50 | 25.80 |

Flexible Cranked Turner

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 823914 S | $13 \mathrm{~cm} / 5^{\prime \prime}$ | 21.60 | 25.92 |



## Universal Scissors

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 9506 | $21.5 \mathrm{~cm} / 8.5^{\prime \prime}$ | 26.44 | 31.73 |

Cranked Flexible Palette Knives

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| $8235-12$ | $12 \mathrm{~cm} / 4.75^{\prime \prime}$ | 14.32 | 17.18 |
| $8235-21$ | $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 17.62 | 21.14 |

$8=1$

8235-12


Confectioners Spatula

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $8205-10$ | $10 \mathrm{~cm} / 4^{\prime \prime}$ | 12.12 | 14.54 |

## 316 Chef Knives

## Speed Peeler

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 8249-RAP | Peeler | 2.76 | 3.32 |



## 8-Piece Shaping Knife Set

- 8 razor sharp decorating and shaping tools
- Includes mini ceramic sharping stone

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| 9478 | Shaping Knife Set | 80.42 | 96.50 |


| Peeler |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Description | $£$ each | $€$ each |
| 8249 | Peeler | 5.28 | 6.34 |



Sharpening Steels

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $9924-25$ | $25 \mathrm{~cm} / 9.75^{\prime \prime}$ | 19.82 | 23.78 |
| $9924-31$ | $31 \mathrm{~cm} / 2^{\prime \prime}$ | 27.54 | 33.05 |

## Giesser Knife Sets



14 Piece Knife Set

- Carefully selected 14 piece Giesser professional knife and Giesser decorating tool set and heavy duty 16 compartment knife case.

| Code | Description | $£$ each $€$ each |
| :--- | :--- | :--- |
| GSRKSET14 | 14 Piece Knife Set \& Case | 207.58 |

Set includes -
8545-SP-6, 8315-SP-8, 3105-13, 7365-16-E85, 8455-20,
8455-26, 8265-W-25, 8215-21, 8249, 9924-25, K-FK6,
8252, 8255, 8256, K-CASE16

Items 8252, 8255 \& 8256
only available in this set

## 7 Piece Knife Set

- 7 piece Giesser professional knife set and 10 compartment knife case.

| Code | Description | $£$ each $€$ each |
| :--- | :--- | :--- |
| GSRKSET7 | 7 Piece Knife Set \& Case | 109.04 |
| 130.85 |  |  |

Set includes -
8315-SP-8, 3105-13, 7365-16-E85, 8455-23,
8215-21, 8249, 9924-25, K-CASE10


## 318 Chef Knives



- Supplied with a Polypropylene Hard Handle
- $10 \mathrm{~cm} / 4^{\prime \prime}$



## Colour Coded Knives

Giesser colour coded knives can help eliminate cross contamination and ensure food preparation complies with the Food Safety Act of 1990.
Complies with HACCP food regulations.


$\bigcirc$

*Supplied with a Polypropylene Hard Handle

Chef Knives

- $20 \mathrm{~cm} / 7.75^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $8455-20-\mathrm{B}$ | Blue | 20.94 | 25.13 |
| $8455-20-\mathrm{BR}$ | Brown $^{*}$ | 20.94 | 25.13 |
| $8455-20-\mathrm{GR}$ | Green $^{2}$ | 20.94 | 25.13 |
| $8455-20-\mathrm{R}$ | Red | 20.94 | 25.13 |
| $8455-20-\mathrm{W}$ | White* | 20.94 | 25.13 |
| $8455-20-\mathrm{Y}$ | Yellow | 20.94 | 25.13 |

Bread Knife - Serrated

- $21 \mathrm{~cm} / 8.25$ "

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $8355-$ W-21-W | White* | 19.60 | 23.52 |

Slicing Knives - Serrated

- $31 \mathrm{~cm} / 12.25$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 7705-W-31-W | White* | 29.74 | 35.69 |
| 7705-W-31-Y | Yellow | 29.74 | 35.69 |

## Kitchenware \& Utensils

A comprehensive range of kitchenware and utensils, covering all of the requirements of the chef and professional caterer.

Ranges have been developed with chefs, and are fit for purpose in a professional kitchen environment. Materials are selected to provide the optimum balance of resistance to wear, rigidity and value.

Kitchenware \& Utensils covers a broad range of essential catering products, including cutting boards, mixing bowls, tongs, ladles, colanders and scales.


A comprehensive and reliable range of kitchenware and utensils



## 322 Kitchenware \& Utensils

## Colour Coded Cutting Boards \& Racks

## Low Density Boards

- Genware colour coded cutting boards can help eliminate cross contamination and ensure food preparation complies with the Food Safety Act of 1990
- Complies with HACCP food regulations


| 1/2" Low Density PE Cutting Boards <br> - $45.7 \times 30.5 \times 1.2 \mathrm{~cm} / 18 \times 12 \times 0.5^{\prime \prime}$ |  |  |  |
| :---: | :---: | :---: | :---: |
| Code | Description | £ each | $€$ each |
| P1812 | Purple - Allergen | 8.04 | 9.65 |
| BL1812 | Blue | 8.04 | 9.65 |
| BR1812 | Brown | 8.04 | 9.65 |
| G1812 | Green | 8.04 | 9.65 |
| R1812 | Red | 8.04 | 9.65 |
| W1812 | White | 8.04 | 9.65 |
| Y1812 | Yellow | 8.04 | 9.65 |
| LDSET | Set of 6 Boards | 43.32 | 51.98 |
|  | (Blue, Brown, Green, Red, |  |  |
|  | White and Yellow) |  |  |

Guide to Board Usage
RAW FISH bakery \& DARY PRODUCTS
cooked meats allergen


1/2" Colour Coded Low Density
PE Cutting Boards and Rack

- 6 colour (1 of each) chopping boards and
1600 Knockdown Rack
(Blue, Brown, Green, Red, White and Yellow)



| 1/2" |  |  | White LDPE Cutting Board |
| :--- | :--- | ---: | ---: |
| Code | Size | f each | $€$ each |
| 156 | $25.4 \times 15.2 \mathrm{~cm} / 10 \times 66^{\prime \prime}$ | 4.70 | 5.64 |



1" Low Density PE Cutting Boards

- $45.7 \times 30.5 \times 2.5 \mathrm{~cm} / 18 \times 12 \times 1^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| BL11812 | Blue | 19.86 | 23.83 |
| BR11812 | Brown | 19.86 | 23.83 |
| G11812 | Green | 19.86 | 23.83 |
| R11812 | Red | 19.86 | 23.83 |
| W11812 | White | 19.86 | 23.83 |
| Y11812 | Yellow | 19.86 | 23.83 |



Flexible Chopping Board Set

- Low cost way to ensure food safety compliance
- $38.5 \times 30.4 \times 0.14 \mathrm{~cm} / 15 \times 12 \times 0.06^{\prime \prime}$

| Code | Description | $£$ each $€$ each |  |
| :---: | :--- | :---: | :---: |
| FLSET | 6Colour Set | 14.46 | 17.35 |

High Density Boards

- Tough and durable made from high quality polyethylene, these colour coded chopping boards are non absorbent, odourless and non toxic


| 3/4" High Density Cutting Boards <br> - $61 \times 45.7 \times 1.9 \mathrm{~cm} / 24 \times 18 \times 0.75^{\prime \prime}$ |  | £ each | $€$ each |
| :--- | :--- | ---: | :--- |
| Code | Description | 39.78 | 47.74 |
| HD1824-19BL | Blue | 39.78 | 47.74 |
| HD1824-19BR | Brown | 39.78 | 47.74 |
| HD1824-19G | Green | 39.78 | 47.74 |
| HD1824-19R | Red | 39.78 | 47.74 |
| HD1824-19W | White | 39.78 | 47.74 |

1/2" High Density Cutting Boards

- $45.7 \times 30.5 \times 1.2 \mathrm{~cm} / 18 \times 12 \times 0.5^{\prime \prime}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| HD1812BL | Blue | 13.62 | 16.34 |
| HD1812BR | Brown | 13.62 | 16.34 |
| HD1812G | Green | 13.62 | 16.34 |
| HD1812R | Red | 13.62 | 16.34 |
| HD1812W | White | 13.62 | 16.34 |
| HD1812Y | Yellow | 13.62 | 16.34 |
| HDSETRCK | Set of 6 Boards | 100.82 | 120.98 |
|  | \& 1600 Rack |  |  |
|  | (Blue, Brown, Green, Red, White |  |  |
|  | and Yellow) |  |  |



Stainless Steel Rack for Chopping Boards

- Stores 6 chopping boards
- Robust stainless steel construction means this will not tarnish

| - Stores $1 / 2^{\prime \prime}, 3 / 4$ " and 1 " boards |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Description | $£$ each | $€$ each |
| 1700 | Stainless Steel Wire Rack | 18.36 | 22.03 |



Stainless Steel Rack for Chopping Boards

- One piece stainless steel
- Stores 6 chopping boards $1 / 2$ "only

圆

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 1800 | For $1 / 2^{" 1}$ Boards | 16.90 | 20.28 |

## 324 Kitchenware \& Utensils

Stainless Steel Skirted Base Buckets
18/10 stainless steel

- Buckets are graduated in litres

| Code | Size | $£$ each | € each |
| :--- | :--- | :--- | :---: |
| 13512 | 12 Litre | 78.60 | 94.32 |
| 13515 | 15 Litre | 85.14 | 102.17 |

Stainless Steel Plain Base Buckets

- 18/10 stainless steel
- Buckets are graduated in litres

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 13010 | 10 Litre | 54.34 | 65.21 |
| 13012 | 12 Litre | 61.08 | 73.30 |
| 13015 | 15 Litre | 65.48 | 78.58 |

Stainless Steel Economy Bucket

- Strong welded handle for extra security

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :--- |
| E13012 | 12 Litre | 25.66 | 30.79 |

Not graduated



Stainless Steel Graduated Jugs

- 18/10 stainless steel
- Graduated in litres and pints

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 16505 | 0.5 Litre/1 Pint | 10.36 | 12.43 |
| $\mathbf{1 6 5 1 0}$ | 1 Litre/2 Pint | 13.96 | 16.75 |
| $\mathbf{1 6 5 2 0}$ | 2 Litre/4 Pint | $\mathbf{2 4 . 3 0}$ | $\mathbf{2 9 . 1 6}$ |



## Measuring Jugs

- Clear embossed Litre and Millilitre markings
- Made from Polypropylene

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MJPP05 | 0.5 Litre | 2.10 | 2.52 |
| MJPP1 | 1 Litre | 3.30 | 3.96 |
| MJPP2 | 2 Litre | 5.76 | 6.91 |
| MJPP3 | 3 Litre | 7.40 | 8.88 |



Salad Spinners

- Sturdy plastic construction for easy cleaning
- Stainless steel handle
- Drainage pipe for water

| Code | Size $(0 \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| SPIN27 | 20 Litre $-43 \times 46.3 \mathrm{~cm}$ | 156.22 | 187.46 |
|  | Usable Capacity |  |  |



Stainless Steel Fondant Funnel \& Measure Holder

- As used by professional chef's - great for sauces and drizzling
- Complete with two sizes of nozzle

| Code | Description $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 515200 | Funnel $19 \times 17 \mathrm{~cm}$ | 148.88 | 178.66 |
| 515201 | Measure Holder | 17.30 | 20.76 |



Stainless Steel Funnel with Strainer

- Strainers are removable

| Code | Size $(\emptyset)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 802 | $12.7 \mathrm{~cm} / 5^{\prime \prime}$ | 6.00 | 7.20 |

Stainless Steel Conical Strainers 圆

| Code | Size ( $\emptyset$ ) | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| 17514 | $13 \mathrm{~cm} / 51 / 4^{\prime \prime}$ | 8.08 | 9.70 |
| 17518 | $18 \mathrm{~cm} / 63 / 4^{\prime \prime}$ | 13.40 | 16.08 |
| 17523 | $23 \mathrm{~cm} / 83 / 4^{\prime \prime}$ | 15.06 | 18.07 |
| 17527 | $27 \mathrm{~cm} / 10^{\prime \prime}$ | 22.14 | 26.57 |

## Stainless Steel Chinois

- Conical sieve with fine mesh and guard
- Ideal for purees, soups and sauces

| Code | Size $(\varnothing)$ | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CHIN22 | $22 \mathrm{~cm} / 85 / 8^{\prime \prime}$ | 28.38 | 34.06 |

## 326 Kitchenware \& Utensils

| Graduated Mixing Bowl <br> - Graduated for easy measuring |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size $(\varnothing \times \mathrm{H})$ |  | £ each |
| 3150 | 1.5 Litres $/ 19.5 \times 8.5 \mathrm{~cm}$ | 8.72 | 10.46 |
| 3280 | 2.8 Litres $/ 23.5 \times 11 \mathrm{~cm}$ | 12.68 | 15.22 |
| 3450 | 4.5 Litres $/ 27.5 \times 12.5 \mathrm{~cm}$ | 15.16 | 18.19 |

Curved Side Flat Bottom Mixing Bowls

- Great range of everyday mixing bowls

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 2007 | 0.62 Litre $/ 16 \times 5 \mathrm{~cm}$ | 1.48 | 1.78 |
| 2014 | 1.18 Litre $/ 20 \times 6.5 \mathrm{~cm}$ | 1.80 | 2.16 |
| 2028 | 2.5 Litre $25 \times 8 \mathrm{~cm}$ | 3.42 | 4.10 |
| 2035 | 3 Litre $/ 27 \times 8.5 \mathrm{~cm}$ | 3.88 | 4.66 |
| 2045 | 4 Litre $/ 29.5 \times 9.5 \mathrm{~cm}$ | 4.52 | 5.42 |
| 2055 | 4.5 Litre $/ 32 \times 9.5 \mathrm{~cm}$ | 5.18 | 6.22 |
| 2075 | 6 Litre $/ 33.5 \times 11 \mathrm{~cm}$ | 6.48 | 7.78 |
| 2120 | 7.4 Litre $/ 39 \times 11 \mathrm{~cm}$ | 8.52 | 10.22 |

## Stainless Steel Swedish Bowls

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 1010 | 1 Litre $/ 17 \times 9 \mathrm{~cm}$ | 7.06 | 8.47 |
| 1020 | 2 Litre $/ 22 \times 11.5 \mathrm{~cm}$ | 8.72 | 10.46 |
| 1030 | 3 Litre $/ 25 \times 12 \mathrm{~cm}$ | 12.68 | 15.22 |
| 1040 | 4 Litre $/ 27 \times 13 \mathrm{~cm}$ | 12.82 | 15.38 |
| 1050 | 5 Litre $/ 29.5 \times 13.5 \mathrm{~cm}$ | 15.16 | 18.19 |
| 1060 | 6 Litre $/ 32 \times 14.5 \mathrm{~cm}$ | 21.50 | 25.80 |
| 1080 | 8 Litre $/ 33.5 \times 17.5 \mathrm{~cm}$ | 23.80 | 28.56 |
| 1110 | 11 Litre $/ 39 \times 18.5 \mathrm{~cm}$ | 34.66 | 41.59 |
| 1140 | 14 Litre $/ 40.5 \times 21 \mathrm{~cm}$ | 37.02 | 44.42 |

[^27]


Stainless Steel Mashers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 1760 | $35.5 \mathrm{~cm} / 14^{\prime \prime}$ | 5.46 | 6.55 |
| TF1726-1 | $62.5 \mathrm{~cm} / 25^{\prime \prime}$ | 19.52 | 23.42 |



Heavy Duty Bowl Strainers

- Double mesh bowl strainers
- Stainless steel outer wire 6 mesh, inner 16 mesh

| Code | Size ( $)$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $233-08$ | $20 \mathrm{~cm} / 8^{\prime \prime}$ | 9.48 | 11.38 |
| $234-10$ | $26 \mathrm{~cm} / \mathbf{1 0}^{\prime \prime}$ (Wood Handle) | 21.06 | 25.27 |



Stainless Steel Flour Sieves

- Great for use with dry, wet and hot or cold foods

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| 100 | $22.9 \times 6.2 \mathrm{~cm} / 9 \times 2.45^{\prime \prime}$ | 12.34 | 14.81 |
| 120 | $27.9 \times 6.9 \mathrm{~cm} / 11 \times 2.7^{\prime \prime}$ | 19.24 | 23.09 |
| 139 | $33 \times 7.5 \mathrm{~cm} / 13 \times 3^{\prime \prime}$ | 22.26 | 26.71 |



Heavy Duty Stainless Steel
Spaghetti Basket

- Approx. 2.9 Litres

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| SPB15 | $15 \times 16 \mathrm{~cm}$ | 15.42 | 18.50 |



Stainless Steel Colanders

- 18/0 stainless steel

| Code | Size $(\varnothing)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 444 | $27.9 \mathrm{~cm} / 11^{\prime \prime}$ | 6.50 | 7.80 |
| 555 | $33 \mathrm{~cm} / 13^{\prime \prime}$ | 8.90 | 10.68 |
| 666 | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 14.22 | 17.06 |

NEW


Aluminium Heavy Duty Colanders

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| HDCOL07 | $32 \times 18 \mathrm{~cm} / 12.5 \times 7^{\prime \prime} \cdot 7.2$ Litre | 27.34 | 32.81 |
| HDCOL10 | $36 \times 20 \mathrm{~cm} / 14 \times 8^{\prime \prime}-10$ Litre | 30.38 | 36.46 |
| HDCOL16 | $42 \times 21 \mathrm{~cm} / 16.5 \times 8.25^{\prime \prime}-16.5$ Litre | 40.48 | 48.58 |
| HDCOL24 | $47 \times 25 \mathrm{~cm} / 18.5 \times 9.75^{\prime \prime}-24.2$ Litre | 46.00 | 55.20 |



## Aluminium Heavy Duty Colanders

| Code | Size ( $0 \times \mathrm{H})$ | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| COL07 | $30 \times 19 \mathrm{~cm}-11.8 \times 7.5^{\prime \prime} \cdot 7.6$ Litre | 22.04 | 26.45 |
| COL11 | $38 \times 20 \mathrm{~cm} \cdot 15 \times 7.8^{\prime \prime} \cdot 11.4$ Litre | 27.54 | 33.05 |
| COL15 | $40.6 \times 23.6 \mathrm{~cm} \cdot 16 \times 9.3^{\prime \prime}-15.2$ Litre | 33.04 | 39.65 |



Stainless Steel Handled Shaker with Screw Top

| $\bullet 6.5(\emptyset) \times 9.5(\mathrm{H}) \mathrm{cm}-30 \mathrm{cl}$ |  | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| Code | Description | 4.74 | 5.69 |



Heavy Duty 4 Sided Box Grater

| Code | Size $(H \times W)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 52229 | $25.4 \times 15.5 \mathrm{~cm}$ | 7.18 | 8.62 |



Stainless Steel Box Grater

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 42229 | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ | 3.48 | 4.18 |



Aluminium Meat Tenderiser

- Spiked and flat surfaces

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SKHM | $22.25 \mathrm{~cm} / 8.75^{\prime \prime} \cdot 210 \mathrm{~g}$ | 6.80 | 8.16 |



Hand Graters

- Polypropylene handle for a firm comfortable grip
- Made from Stainless Steel

L

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| HG-F | Fine | 6.04 | 7.25 |
| HG-M | Medium | 6.04 | 7.25 |



Heavy Duty Aluminium Meat
Tenderiser

- Spiked and flat surface

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| HDSKHM | $24 \mathrm{~cm} \cdot 500 \mathrm{~g}$ | 9.38 | 11.26 |

[^28]

Stainless Steel Knife Box

- Knife protector built in
- Holds 7 knives ( $2 \times 11.3 \mathrm{~cm}, 5 \times 5.3 \mathrm{~cm}$ ) and

2 sharpening steels $(2 \times 2 \mathrm{~cm} \emptyset)$

- Designed for wall mounting

| Code | Size $(H \times L \times W)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 32100 | $30.5 \times 30.5 \times 6.5 \mathrm{~cm}$ | 19.54 | 23.45 |
|  | $12 \times 12 \times 2.5^{\prime \prime}$ |  |  |



Cast Iron Steak Weight

- For cooking steak evenly and preventing meat from curling

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SW48 | $10.8 \times 21 \mathrm{~cm} / 25 \times 8.25^{\prime \prime}$ | 6.92 | 8.30 |



Magnetic Knife Racks

- High quality construction
- Maximum individual knife weight 500 g

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $109-15 B$ | $38.1 \mathrm{~cm} / 15^{\prime \prime}$ | 6.16 | 7.39 |
| $109-20 B$ | $55.9 \mathrm{~cm} / 22^{\prime \prime}$ | 7.64 | 9.17 |



| Aluminium Garlic Press |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Size | £ each | $€$ each |
| 245 | 16 cm | 3.02 | 3.62 |



Magnetic Knife Racks

- Modern, sleek design
- Maximum individual knife weight 2 Kg

| Code | Size | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| MKR14 | $35.6 \mathrm{~cm} / 14^{\prime \prime}$ | 19.40 | 23.28 |
| MKR18 | $45.7 \mathrm{~cm} / 18^{\prime \prime}$ | 22.60 | 27.12 |



Pestle and Mortar

- Made from Granite

| Code | Size $(\emptyset \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| PAM6 | $15 \times 7.5 \mathrm{~cm} / 6 \times 3^{\prime \prime}$ | 21.60 | 25.92 |



| Stainless Steel Skewers |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size | 闻 |  |
| $236-8$ | $20.3 \mathrm{~cm} / 8^{\prime \prime}$ | 3.56 | 4.27 |
| $236-10$ | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ | 3.88 | 4.66 |
| $236-12$ | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ | 4.18 | 5.02 |

Sold as card of 6 pcs


## Squeeze Bottles

- Clear flexible PE construction with screw top


| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SQB08C | 8oz/23cl | 0.82 | 0.98 |
| SOB12C | 12oz/35cl | 0.92 | 1.10 |
| SQB24C | 24oz/71cl | 1.78 | 2.14 |

For additional colours, see page 195
All items are priced and sold individually


Wide Neck Squeeze Bottles

- Clear flexible PE construction with screw top

| - Wide ne | $k$ for easy refilling | [8] |  |
| :---: | :---: | :---: | :---: |
| Code | Size | £ each | $€$ each |
| SQBW16C | 160z/47cl | 1.64 | 1.97 |
| SOBW24C | 240z/71d | 1.84 | 2.21 |
| SOBW32C | 320z/94cl | 2.04 | 2.45 |



Bench Can Openers

- Stainless steel heavy duty can opener
- Base has fixing clamp or can be bolt fixed
- Spare blade and cog available

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 1525-6 | Can Opener <br> for cans up to 36cm high | 66.32 | 79.58 |
| 1525-7 | Can Opener <br> for cans up to 56cm high | 71.08 | 85.30 |
|  |  |  |  |
| BLADE1525-6 Spare Blade | 4.56 | 5.47 |  |
| COG1525-6 | Spare Cog | 7.82 | 9.38 |



Economy Refillable Blow Torch

- Piezo press button ignition
- Adjustable flame
- 1.45 kW maximum heat output
- Safety on/off lock
- Refill using BTC4


| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| BS3328 | Economy Refillable <br> Blow Torch | 18.00 | 21.60 |
|  | Bre |  |  |



## Professional Chefs Blow Torch

- Adjustable flame
- Square base keeps torch stable and comfortable in hand
- Gas powered with safety lock
- 22 ml capacity when full, approx. usage 30 minutes

| Code | Size $(H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $770 T$ | 14 cm | 24.34 | 29.21 |

[^29]

Economy Quick Fit Blow Torch Head

- Simple quick-fit torch head
- Piezo trigger start
- Adjustable flame
- 1.3 kw maximum heat output

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BS3311 | Quick Fit Blow Torch | 11.00 | 13.20 |

Fits onto BTC8 can


Quick Fit Blow Torch Head

- Head simply afixes straight onto $80 z$ butane canister
- Powerful, simple quick-fit torch head complete with auto ignition


| Code | Description | $£$ each $€$ each |
| :--- | :--- | :--- |
| BTH | Professional Blow Torch | 22.32 |

Fits onto BTC8 can


Economy Grip Handle Blow Torch Head

- Simple quick-fit torch head


BTC4
BTC8

- 1.3 kW maximum heat output
- Robust grip handle


Butane Canisters

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BTC8 | $80 z / 220 \mathrm{~g}$ fits BTH \& BS1287 | 4.96 | 5.95 |
| BTC4 | $40 z / 125 \mathrm{~g}$ | 4.34 | 5.21 |
| Suitable for filling 770T |  |  |  |



Flametastic Blow Torch

- Rotates $360^{\circ}$ without flaring or change of flame
- Instant non-flare performance from cold start
- 1.3 Kw maximum heat output

| Code | Description | $£$ each | € each |
| :--- | :--- | :--- | :--- |
| BS1287 | Flametastic Blow Torch | 39.72 | 47.66 |

Fits onto BTC8 can


All items are priced and sold individually

## 332 Kitchenware \& Utensils

## Fast Food Accessories



| Chip Scoops |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size | £ each | $€$ each |
| 6500 | 29 cm | 3.40 | 4.08 |
| 6501 | 29 cm | 8.00 | 9.60 |

All items are priced and sold individually

| Scrapers |  |  | 圆 |
| :--- | :--- | :---: | :---: |
| Code | Size | £ each |  |
| $05-199$ | $11 \times 8 \mathrm{~cm}$ <br> Griddle Scraper | 4.02 | 4.82 |
| 05.045 | $15 \times 7.5 \mathrm{~cm}$ <br> Dough Scraper | 2.84 | 3.41 |
|  |  |  |  |



| Egg Rings |  |  | § each |
| :--- | :--- | :---: | :---: |
| Coach |  |  |  |
| Code | Size $(\emptyset)$ | 2.92 | 3.50 |
| EGR75 | 7.5 cm | 3.24 | 3.89 |
| EGR75L | 7.5 cm Long Handled |  |  |
| EGR10L | 10 cm Long Handled | 3.68 | 4.42 |



05-246
05-209

Spatula/Server

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $05-246$ | $15 \times 4.5 \mathrm{~cm}$ Spatula | 4.88 | 5.86 |
| $05-209$ | $15.5 \times 6 \mathrm{~cm}$ Pi Server | 2.84 | 3.41 |


| Chip Bagger |  | 圆 |
| :--- | :--- | ---: |
| Code | Size $(\mathrm{L} \times \mathrm{WWH})$ | feach |
| € each |  |  |
| CHB | $23.2 \times 21 \times 5 \mathrm{~cm}$ | 11.88 |
| 14.26 |  |  |

Alt


| Aluminium Flour Scoops |  |  | 园 |
| :---: | :---: | :---: | :---: |
| Code | Size (L) | £ each | $€$ each |
| 202-5 | 14c/ $/ 50 \mathrm{z} \cdot 12.5 \mathrm{~cm}$ | 2.38 | 2.86 |
| 202-6 | $34 \mathrm{c} / 120 \mathrm{z} \cdot 15 \mathrm{~cm}$ | 3.10 | 3.72 |
| 202-8 | $68 \mathrm{c} / 240 \mathrm{z} \cdot 20 \mathrm{~cm}$ | 5.56 | 6.67 |
| 202-10 | 162c/ $/ 570 \mathrm{z} \cdot 25 \mathrm{~cm}$ | 12.88 | 15.46 |



Stainless Steel Flour Scoops 圆

| Code | Size (L) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 19011 | $0.1 \mathrm{~L} \cdot 10 \mathrm{~cm}$ | 3.92 | 4.70 |
| 19015 | $0.4 \mathrm{~L} \cdot 15 \mathrm{~cm}$ | 4.96 | 5.95 |
| 19021 | $1 \mathrm{~L} \cdot 19.5 \mathrm{~cm}$ | 6.82 | 8.18 |
| 19023 | $1.7 \mathrm{~L} \cdot 23 \mathrm{~cm}$ | 9.14 | 10.97 |



Plastic Flat Bottom Scoops

| Code | Size (L) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SC7 | $1 \mathrm{~L} / 350 \mathrm{oz} \cdot 18 \mathrm{~cm}$ | 4.26 | 5.11 |
| SC9 | $2.25 \mathrm{~L} 800 \mathrm{oz} \cdot 23 \mathrm{~cm}$ | 6.68 | 8.02 |

Polycarbonate Scoops

- Durable polycarbonate material for long lasting use
- Easy to grip and hold plastic handles
- 4306-07 Scoop is tapered to make pouring of ice into glasses easy and to reduce glass chipping
- Features a hole for hanging or tying to container

| Code | Size (L) | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| 4306-07 | $17 \mathrm{c} / 602-12.7 \mathrm{~cm}$ | 4.54 | 5.45 |
| 4312-07 | 34c/120z-16cm | 5.26 | 6.31 |
| 4332-07 | $91 \mathrm{c} / 320 \mathrm{z} \cdot 18 \mathrm{~cm}$ | 7.14 | 8.57 |
| $4364-07$ | 182c/ $/ 640 z-23 \mathrm{~cm}$ | 9.50 | 11.40 |

## 334 Kitchenware \& Utensils

Hollow Handle Buffet Utensils

- 201 Stainless Steel
- Modern, stylish design
- Ideal for a clean and inviting buffet presentation
- Handles have a hook for easy storage
- Handle remains cool to the touch, due to hollow reflective stainless
steel design


Stainless Steel Cake Server

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 477.06 | 30 cm | 8.68 | 10.42 |



Stainless Steel Turners

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $477-01$ | Plain 36 cm | 8.28 | 9.94 |
| $477-02$ | Slotted 36 cm | 8.28 | 9.94 |

All items are priced and sold individually


Stainless Steel Tongs

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| $477-08$ | 23.5 cm | 8.28 | 9.94 |



Stainless Steel Ladles

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| $477-03$ | Soup 36 cm | 10.63 | 12.76 |
|  | $19.6 \mathrm{c} / 6.902$ Capacity | 8.28 | 9.94 |
| $477-07$ | Gravy 27 cm <br> $3.5 \mathrm{cl} / 1.250 z$ <br> Capacity |  |  |



Stainless Steel Spoons

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| $477-04$ | Plain 35 cm | 8.68 | 10.42 |
| $477-05$ | Slotted 35 cm | 8.68 | 10.42 |
| $477-10$ | Small 30 cm | 7.26 | 8.71 |

## Kitchenware \& Utensils 335



## Buffet Serving Utensils

- Exciting range of professional plastic handle buffet tools
- Manufactured from heavy gauge stainless steel
- Ergonomic, easy to grip heat resistant plastic handle - perfect for use on hot buffets and serveries
- Range of 11 different tools with selected lines in colour coded options
- Colour coded handles to prevent cross contamination
- Follows same colour coding scheme also available in a wide range of Genware products including chopping boards, knives and tongs


| Serving Tongs |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Description | each | $€$ each |
| 577-08 | Black Handle | 8.20 | 9.84 |
| 577-08BL | Blue Handle | 8.20 | 9.84 |
| 577-08G | Green Handle | 8.20 | 9.84 |
| 577-08R | Red Handle | 8.20 | 9.84 |
| 577-08W | White Handle | 8.20 | 9.84 |
| 577-08Y | Yellow Handle | 8.20 | 9.84 |




Sauce Ladle

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| 577.07 | Black Handle | 8.20 | 9.84 |
|  | $3.5 \mathrm{cl} / 1.2502$ Capacity |  |  |



| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| $577-06$ | Black Handle | 8.60 | 10.32 |
| 577.06G | Green Handle | 8.60 | 10.32 |

All items are priced and sold individually


Carving Fork

| Code | Description | £ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| $577-09$ | Black Handle | 8.82 | 10.58 |



| Slotted Turners |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Description | £ each | $€$ each |
| $577-02$ | Black Handle | 8.20 | 9.84 |
| 577-02G | Green Handle | 8.20 | 9.84 |





Spoodles
－Available in solid bowls，these colour coded spoodles are great for accurate portion control
－The spoodles are made from stainless steel with a plastic colour coded handle

| Code | Size | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| SPD2－S | 59ml／2oz－Red | 2.42 | 2.90 |
| SPD3－S | 89m／／30z－Ivory | 2.62 | 3.14 |
| SPD4－S | 118ml／4oz－Green | 2.80 | 3.36 |
| SPD5－S | 150m／／50z－Yellow | 2.94 | 3.53 |
| SPD6－S | 180ml／60z－Black | 3.18 | 3.82 |
| SPD8－S | $237 \mathrm{ml} / 80 \mathrm{z}$－Blue | 3.62 | 4.34 |

Stainless Steel One Piece Ladles－
Hook End

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 62706 | $50 \mathrm{ml} / 1.50 \mathrm{z}$ | 3.40 | 4.08 |
| 62707 | $75 \mathrm{ml} / 2.50 \mathrm{z}$ | 3.70 | 4.44 |
| 62708 | $100 \mathrm{ml} / 3.50 \mathrm{z}$ | 4.28 | 5.14 |
| 62709 | $150 \mathrm{ml} / 50 \mathrm{z}$ | 4.58 | 5.50 |
| 627010 | $200 \mathrm{ml} / 70 \mathrm{z}$ | 4.88 | 5.86 |
| 627011 | $230 \mathrm{~m} / 80 \mathrm{z}$ | 7.32 | 8.78 |
| 6270115 | $340 \mathrm{ml} / 120 \mathrm{z}$ | 7.44 | 8.93 |

Stainless Steel Wide Neck Ladles－
Hook End
－One piece construction
－Extra strong for heavy use

| Code | Size（ () | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| WNL－25 | $6.4 \mathrm{~cm} / 2.5^{\prime \prime} \cdot 60 \mathrm{ml} / 2.10 z$ | 2.88 | 3.46 |
| WNL－30 | $7.6 \mathrm{~cm} / 3^{\prime \prime}-100 \mathrm{ml} / 3.50 z$ | 3.60 | 4.32 |
| WNL－35 | $8.9 \mathrm{~cm} / 3.55^{\prime \prime} \cdot 160 \mathrm{ml} / 6.250 z$ | 4.30 | 5.16 |
| WNL－40 | $10.2 \mathrm{~cm} / 4^{\prime \prime} \cdot 250 \mathrm{ml} / 8.80 z$ | 5.04 | 6.05 |

## 338 Kitchenware \& Utensils



Heavy Duty Stainless Steel Spoons -
Hook End

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| HDS45-S | Plain Bowl 45cm/17.75" | 7.36 | 8.83 |
| HDS45-P | Perforated 45cm/17.75" | 7.36 | 8.83 |



Stainless Steel Skimmer - Hook End

| Code | Size | £ each $€$ each |  |
| :---: | :--- | :---: | :---: |
| 615011 | $28 \mathrm{~cm} / 11.5^{\prime \prime}$ | 3.48 | 4.18 |

[^30]| Code | Size ( $\varnothing / \mathrm{L})$ | f each $€$ each |  |
| :--- | :--- | :---: | :---: |
| LF15 | $15 / 45 \mathrm{~cm}-5.9 / 17.7^{\prime \prime}$ | 7.96 | 9.55 |
| LFT20 | $20 / 50 \mathrm{~cm}-7.8 / 19.6^{\prime \prime}$ | 11.36 | 13.63 |
| LFT25 | $25 / 50.8 \mathrm{~cm} \cdot 9.8 / 20^{\prime \prime}$ | 13.22 | 15.86 |


| Code | Description | £ each | € |
| :---: | :---: | :---: | :---: |
| 6340 | Plain Bowl $30.5 \mathrm{~cm} / 14^{\prime \prime}$ | 3.82 | 4.5 |
| 16340 | Perforated $30.5 \mathrm{~cm} / 14^{\prime \prime}$ | 4.10 | 4.92 |



Heavy Duty Stainless Steel Lifters


Stainless Steel Serving Spoons Hanging Hole

5

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 300010 | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ Plain | 1.86 | 2.23 |
| 300012 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ Plain | 2.02 | 2.42 |
| 300014 | $35.6 \mathrm{~cm} / 14^{\prime \prime}$ Plain | 2.16 | 2.59 |
| 300016 | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ Plain | 2.36 | 2.83 |
| 300110 | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ Perforated | 2.02 | 2.42 |
| 300112 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ Perforated | 2.16 | 2.59 |
| 300114 | $35.6 \mathrm{~cm} / 14^{\prime \prime}$ Perforated | 2.36 | 2.83 |



Stainless Steel Pea Scoop

- $6.3 \mathrm{~cm}(\emptyset)$


| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| 4255 | $30 \mathrm{ml}-30 \mathrm{~cm}$ long | 3.18 | 3.82 |

1
$30 \mathrm{ml}-30 \mathrm{~cm}$ long


Stainless Steel Pie Server Hook End


| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| 6300 | $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 3.88 | 4.66 |




Stainless Steel Egg/Fish Slice Hook End


| Code | Size | $£$ each | $€$ each |
| :---: | :--- | :---: | :---: |
| 6100 | $39.5 \mathrm{~cm} / 16^{\prime \prime}$ | 3.72 | 4.46 |



## High Heat Utensils

- Suitable for temperatures of up to $120^{\circ} \mathrm{C}$
- Flexible silicon heads and nylon

| handle |  | 7) ${ }^{1+30^{\circ} \mathrm{C}}+120^{\circ} \mathrm{c}$ |  |
| :---: | :---: | :---: | :---: |
| Code | Description | £ each | $€$ each |
| SPATHH-10 | Spatula $25.4 \mathrm{~cm} / 10^{\prime \prime}$ | 4.30 | 5.1 |
| SPATHH-14 | Spatula $35.6 \mathrm{~cm} / 14^{\prime \prime}$ | 5.72 | 6.86 |
| SPATHH-16 | Spatula $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 7.18 | 8.62 |

SPULAHH-10 Spoonula $25.4 \mathrm{~cm} / 10^{\prime \prime} \quad 5.22 \quad 6.26$
SPULAHH-14 Spoonula $35.6 \mathrm{~cm} / 14^{\prime \prime} \quad 6.50 \quad 7.80$
SPULAHH-16 Spoonula $40.6 \mathrm{~cm} / 16^{\prime \prime} \quad 7.82 \quad 9.38$


Stainless Steel Flan Server -
Hook End
5

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| 6200 | $29 \mathrm{~cm} 11.5^{\prime \prime}$ | 3.88 | 4.66 |



High Heat Spoons

- Made from specially heat resistant nylon suitable for temperatures up to $120^{\circ} \mathrm{C}$



## 340 Kitchenware \& Utensils

Heavy Duty Stainless Steel
Utility Tongs

- Plastic handle for ease of handling and simple easy to use locking mechanism究

| Code | Description | £ each | € each |
| :--- | :--- | :---: | :---: |
| 579 | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 2.76 | 3.31 |
| 582 | $30.5 \mathrm{~cm} / \mathbf{1 2}^{\prime \prime}$ | 3.48 | 4.18 |



Stainless Steel

| All Purpose Tongs |  | $\square$ | 0 |
| :--- | :--- | ---: | :--- |
| Code | Size | £ each | $€$ each |
| 8416 R | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 1.76 | 2.11 |
| 382 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ | 1.42 | 1.70 |
| 8409 R | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ | 1.26 | 1.51 |



Stainless Steel Tongs

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 6724 | Serving $21 \mathrm{~cm} / 8.25^{\prime \prime}$ | 2.16 | 2.59 |
| 6722 | Wide Blade $24 \mathrm{~cm} / 9.5^{\prime \prime}$ | 3.18 | 3.82 |
| SGT11 | Sugar 11cm $/ 4.25^{\prime \prime}$ | 0.64 | 0.77 |



Heavy Duty Stainless Steel

| All Purpose Tongs |  | （或） |  |
| :---: | :---: | :---: | :---: |
| Code | Size | £ each | € each |
| HDT－9 | $23 \mathrm{~cm} / 9^{\prime \prime}$ | 2.46 | 2.95 |
| HDT－12 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ | 3.06 | 3.67 |
| HDT－16 | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 3.76 | 4.51 |




| Stainless Steel Spaghetti／ Sausage Tongs |  | 园 |  |
| :---: | :---: | :---: | :---: |
| Code | Size | f each | € each |
| 6740 | $20 \mathrm{~cm} / 8{ }^{\prime \prime}$ | 2.30 | 2.76 |




Stainless Steel Hamburger
Tongs

|  |  |  |  |
| :--- | :--- | ---: | ---: |
| Code | Size | $€$ each |  |
| 6723 | $22.9 \mathrm{~cm} / 9^{\prime \prime}$ | 2.38 | 2.86 |

Colour Coded Stainless Steel Tongs
－Colour coded tongs help prevent cross contamination during food handling
－Vinyl coating provides a soft easy grip handle

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CCT23G | Green 23cm／9＂ | 4.54 | 5.45 |
| CCT23R | Red 23cm／9＂ | 4.54 | 5.45 |
| CCT23BL | Blue 23cm $/ 9^{\prime \prime}$ | 4.54 | 5.45 |
| CCT23Y | Yellow 23cm／9＂ | 4.54 | 5.45 |
| CCT23BK | Black 23cm／9＂ | 4.54 | 5.45 |
| CCT23P | Purple 23cm／9＂ | 4.54 | 5.45 |
| CCT31G | Green 31cm／12．25＂ | 5.96 | 7.15 |
| CCT31R | Red 31cm／12．25＂ | 5.96 | 7.15 |
| CCT31BL | Blue 31cm $/ 12.25^{\prime \prime}$ | 5.96 | 7.15 |
| CCT31Y | Yellow 31cm $/ 12.25^{\prime \prime}$ | 5.96 | 7.15 |
| CCT31BK | Black 31cm $/ 12.25^{\prime \prime}$ | 5.96 | 7.15 |
| CCT31P | Purple $31 \mathrm{~cm} / 12.25^{\prime \prime}$ | 5.96 | 7.15 |

All items are priced and sold individually

## 342 Kitchenware \& Utensils



Stainless Steel Balloon Whisks -
Medium Duty

- 12 wire construction for lighter mixes

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 62395 | $25.4 \mathrm{~cm} / 10^{\prime \prime}$ | 3.86 | 4.63 |
| 63651 | $30.5 \mathrm{~cm} / 12^{\prime \prime}$ | 4.00 | 4.80 |
| 63652 | $35.6 \mathrm{~cm} / 14^{\prime \prime}$ | 4.48 | 5.38 |
| 63653 | $40.6 \mathrm{~cm} / 16^{\prime \prime}$ | 5.00 | 6.00 |

Stainless Steel Heavy Duty Whisks

- Thick 8 wire construction for stiffer mixes

| Code | Size | f each | $€$ each |
| :---: | :---: | :---: | :---: |
| HDW-25 | $25 \mathrm{~cm} / 10^{\prime \prime}$ | 4.58 | 5.50 |
| HDW-30 | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 4.88 | 5.86 |
| HDW-35 | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 5.30 | 6.36 |
| HDW-40 | $40 \mathrm{~cm} / 16^{\prime \prime}$ | 5.72 | 6.86 |

Nylon Handled Heavy Duty Whisks

- Heat resistant handle upto $110^{\circ} \mathrm{C}$
- Thick 8 wire construction for stiffer mixes

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $6338-30$ | $30 \mathrm{~cm} / 12^{\prime \prime}$ | 6.18 | 7.42 |
| $6338-35$ | $35 \mathrm{~cm} / 14^{\prime \prime}$ | 7.44 | 8.93 |
| $6338-40$ | $40 \mathrm{~cm} / 16^{\prime \prime}$ | 8.66 | 10.39 |
| $6338-50$ | $50 \mathrm{~cm} / 19.75^{\prime \prime}$ | 12.24 | 14.69 |

[^31]

Pastry Brushes

- One piece smooth finish plastic handle
- High fluid retaining capacity

| Code | Description | £ each | $€$ each |
| :--- | :--- | ---: | :--- |
| PBR1 | Round $2.5 \mathrm{~cm} / 1^{\prime \prime}$ | 2.94 | 3.53 |
| PBF1 | Flat $3.8 \mathrm{~cm} / 1.5^{\prime \prime}$ | 2.12 | 2.54 |
| PBF2 | Flat $5.1 \mathrm{~cm} / 2^{\prime \prime}$ | 2.64 | 3.17 |



Stainless Steel
Mousse Rings
图

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MR735 | $7 \times 3.5 \mathrm{~cm}$ | 3.24 | 3.89 |
| MR76 | $7 \times 6 \mathrm{~cm}$ | 3.56 | 4.27 |
| MR935 | $9 \times 3.5 \mathrm{~cm}$ | 3.88 | 4.66 |
| MR96 | $9 \times 6 \mathrm{~cm}$ | 4.00 | 4.80 |



Stainless Steel Square
Mousse Rings
붑 물
Code $\quad$ Size $(W \times H)$

| MRSQ635 | $6 \times 3.5 \mathrm{~cm}$ | 3.56 | 4.27 |
| :--- | :--- | :--- | :--- |
| MRSQ66 | $6 \times 6 \mathrm{~cm}$ | 3.88 | 4.66 |
| MRSQ835 | $8 \times 3.5 \mathrm{~cm}$ | 4.22 | 5.06 |
| MRSQ86 | $8 \times 6 \mathrm{~cm}$ | 4.64 | 5.57 |

## 344 Kitchenware \& Utensils



## Economy Ice Cream Dipper

- Economy model, one size only
- Liquid filled dipper which transmits heat from the hand to help cut through the ice cream, making serving easier

| Code | Size | £ each | € each |
| :--- | :--- | :---: | :---: |
| 2545 | 12 Scoops Per Litre | 3.28 | 3.94 |



## Cream Whipper 1 Litre Stainless Steel

- The universal cream whipper specifically made for the catering market
- Perfect portion control for easy dispensing and handling
- Can be used at all angles
- Easy to clean interior food liner with easy charger piercing

| Code | Size | £ each | $€$ each |
| :--- | :--- | :--- | :--- |
| 4300 | 1 Litre | 108.94 | 130.73 |



Genware Stainless Steel Portioners

- High quality stainless steel $18 / 8$

| Code | Size | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| G08 | 8 Scoops Per Litre | 9.56 | 11.47 |
| G12 | 12 Scoops Per Litre | 9.56 | 11.47 |
| G16 | 16 Scoops Per Litre | 9.56 | 11.47 |
| G20 | 20 Scoops Per Litre | 9.56 | 11.47 |


0.5L Small Cream Whipper

- Great for lower volume applications

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CW500PR0M0 | 0.5 Litre | 39.08 | 46.90 |
| Includes 10 bulbs |  |  |  |

stöckel

## Ice Cream Dippers

- High quality, catering model
- Dipper filled with liquid which transmits heat from the hand to help to cut through the ice cream, making serving easier
- Made in Germany

| Code | Size | $£$ each | € each |
| :--- | :--- | :--- | :--- |
| DIP16 | 16 Scoops Per Litre | 26.42 | 31.70 |
| DIP20 | 20 Scoops Per Litre | 26.42 | 31.70 |
| DIP30 | 30 Scoops Per Litre | 26.42 | 31.70 |



Bulbs for Cream Whippers

| Code | Description | $£$ box | $€$ box |
| :--- | :--- | :---: | :---: |
| 1111 | Bulbs | 6.60 | 7.92 |
| One box contains 10 bulbs |  |  |  |

## Kitchenware \& Utensils 345



Digital Scales

- Heavy duty construction
- NACS06 and NACS15 have dual digital readouts on the back and front
- Switchable between metric or imperial
- Protected from kitchen environment by clear cover

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| NACS03 | $3 \mathrm{~kg} \times 0.5 \mathrm{~g} / 0.0250 \mathrm{z}$ | 71.60 | 85.92 |
| NACS06 | $6 \mathrm{~kg} \times 1 \mathrm{~g} / 0.050 \mathrm{z}$ | 139.02 | 166.82 |
| NACS15 | $15 \mathrm{~kg} \times 5 \mathrm{~g} / 0.250 \mathrm{z}$ | 180.76 | 216.91 |

Scales are not government stamped for retail
food sales. Graduated in kg and lb .
Scales are EITHER Battery OR Mains operated
(Adapter included). Please DO NOT use both


## Digital Scales with Bowl

- Stainless steel 5 kg digital scales with ingredients bowl
- Switchable readout between grammes or pounds and ounces
- Hold button allows for weighing of additional ingredients
- Complete with lithium battery

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| EK03B-5 | $5 \mathrm{~kg} \times 1 \mathrm{~g} / 0.050 \mathrm{z}$ | 31.60 | 37.92 |

Scales are not government stamped for retail
food sales. Graduated in kg and lb .


## Analogue Scales

- Durable finish with round stainless steel ingredients bowl as standard fitment

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| SD02 | $2 \mathrm{~kg} \times 10 \mathrm{~g} / 0.50 \mathrm{z}$ | 26.28 | 31.54 |
| SD05 | $5 \mathrm{~kg} \times 20 \mathrm{~g} / 1 \mathrm{oz}$ | 26.28 | 31.54 |
| SD10 | $10 \mathrm{~kg} \times 50 \mathrm{~g} / 10 \mathrm{z}$ | 39.42 | 47.30 |
| SD20 | $20 \mathrm{~kg} \times 50 \mathrm{~g} / 20 \mathrm{z}$ | 39.42 | 47.30 |

Scales are not government stamped for retail
food sales. Graduated in kg and lb .

## 346 Kitchenware \& Utensils

## Genware Thermometers \& Timers

Range of everyday Thermometers, Probes and Timers providing excellent value for money


## Own?

Waterproof Probe Thermometer

- Stainless steel stem
- Range: -Range: -40 to $200^{\circ} \mathrm{C} /-40$ to $392^{\circ} \mathrm{F}$
- High and low temperature recall
- ROHS certified
- Water resistant

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| THERM-WPF | Waterproof Probe | 12.76 | 15.31 |



Digital Probe Thermometer

- Range: -40 to $230^{\circ} \mathrm{C} /-40$ to $446^{\circ} \mathrm{F}$
- ROHS certified

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| THERM-POC | Digital Probe | 12.90 | 15.48 |

[^32]Folding Probe Pocket Thermometer

- Probe folds away for easy storage when not in use
- Temperature range: -50 to $300^{\circ} \mathrm{C} /-58$ to $572^{\circ} \mathrm{F}$
- Max-min data hold
- ROHS certified

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| THERM-FLD | Folding Probe | 14.32 | 17.18 |



Frothing Thermometer

- Range: 10 to $200^{\circ} \mathrm{C}$
- Perfect for frothing milk

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | ---: |
| THERM-FR | Frothing Probe | 3.64 | 4.37 |

Looking for a Milk Jug see pages 232-234


Multi Use Stem Probe Thermometer

- Stainless steel probe and lead 1.5 m
-Range: -50 to $200^{\circ} \mathrm{C} /-58$ to $392^{\circ} \mathrm{F}$
- ROHS Certified
- Max-Min data hold

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| THERM-MSP | Hand Held Stem | 10.52 | 12.62 |

Digital Fridge Freezer Thermometer

- See temperature inside fridge without opening door
- Range :-50 to $70^{\circ} \mathrm{C} /-58$ to $158^{\circ} \mathrm{F}$
- ROHS Certified
- 100 cm Cable

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| $910-9$ | Digital Fridge/Freezer | 14.92 | 17.90 |

For Probe Sanitising Wipes see page 351
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路

## Kitchenware \& Utensils 347



Freezer Thermometer

- Range : 50 to $50^{\circ} \mathrm{C}$

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $717-$ EB | Freezer Dial | 2.50 | 3.00 |



## Timer

- 59 minutes 59 seconds with magnetic back
- Count up and count down functionality
- Audible alarm

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TMR | Timer | 7.02 | 8.42 |



Wall Clock

- Quartz Motion - 1x AA Battery required (not included)
- Supplied with wall fix kit

| Code | Size ( $\emptyset$ ) | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CLK | 24 cm | 10.30 | 12.36 |



Chrome Service Bell

- Clear and loud ring
- Suitable for Kitchens and Receptions

| Code | Size ( $\emptyset$ ) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SB35 | $8.9 \mathrm{~cm} / 3.5^{\prime \prime}$ | 3.60 | 4.32 |



Black Rubber Kitchen Mats

- High quality rubber construction
- Antifatigue
- Reduces breakage
- Reduces slips and spill

| Code | Size $(W \times L \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| MAT14 | $90 \times 150 \times 1.4 \mathrm{~cm}$ | 52.10 | 62.52 |
| MAT23 | $100 \times 150 \times 2.3 \mathrm{~cm}$ | 64.46 | 77.35 |



## Aluminium Order Grabbers

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| A256-18 | $45.7 \mathrm{~cm} / 18^{\prime \prime}$ | 7.56 | 9.07 |
| A256-24 | $61 \mathrm{~cm} / 24^{\prime \prime}$ | 9.38 | 11.26 |
| A256-36 | $91.4 \mathrm{~cm} / 36^{\prime \prime}$ | 12.36 | 14.83 |

All items are priced and sold individually


## Stainless Steel Pedal Bins

- Foot pedal operated for hands free use
- Removable inner plastic bucket for easy cleaning

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| PBSS-3 | $3 L-16.5 \times 26 \mathrm{~cm}$ | 11.88 | 14.26 |
| PBSS-5 | $5 L-20 \times 32 \mathrm{~cm}$ | 14.04 | 16.85 |
| PBSS-20 | $20 L-30 \times 48 \mathrm{~cm}$ | 32.40 | 38.88 |
|  |  |  |  |

- Stainless steel construction with self-closing door
- Includes a removable galvanised insert with handle for easy cleaning

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| BBSS-40 | $40 L-35.5 \times 75 \mathrm{~cm}$ | 75.60 | 90.72 |

## Slim Recycling Bin \& Lids

- Supplied with waste identification stickers
- Lids sold separately
- 65L capacity
- Built in wheels

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 23432775 | Slim Recycling Bin | 40.00 | 48.00 |
| 23433090 | Black Closed Lid | 12.00 | 14.40 |
| 23433102 | Yellow Closed Lid | 12.00 | 14.40 |
| 23233415 | Blue Open Lid | 12.00 | 14.40 |
| 23233553 | Green Open Lid | 12.00 | 14.40 |

## Waste Containers



- Foot pedal operated for hands free use
- Wheels for easy manoeuvrability
- Stackable
- Supplied with waste identification stickers
- Made from high density polyethylene

23433090
23433102


23233415


23233553

| Code | Size $(\mathrm{L} \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| 23300 | $60 \mathrm{~L}-49 \times 38 \times 70 \mathrm{~cm}$ | 64.80 | 77.76 |
| 23410 | $80 \mathrm{~L}-49 \times 41.5 \times 73.5 \mathrm{~cm}$ | 75.60 | 90.72 |
| 23400 | $120 \mathrm{~L}-51 \times 42.5 \times 87.5 \mathrm{~cm}$ | 86.40 | 103.68 |

[^33]

## Printed Glass Cloth

- Absorbent cloth with glass cloth print
- Suitable for drying glasses or as a waiter's cloth
- 70\% Cotton/30\% Polyester
- Wash colours separately at $40^{\circ} \mathrm{C}$
- Assorted colours per bag

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| TW04 | $76 \times 50 \mathrm{~cm}$ | 16.60 | 19.92 |

10 pieces per bag


Professional Linen Union Glass Cloth

- Premium quality cloth - highly absorbent and durable
- 55\% Linen/45\% Cotton
- Wash colours separately at $60^{\circ} \mathrm{C}$
- Assorted colours per bag

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| TW05 | $76 \times 51 \mathrm{~cm}$ | 20.84 | 25.01 |
| pieces per bag |  |  |  |



Mini Check Tea Towel

- Economy lightweight cloth
- 70\% Cotton/30\% Polyester
- Wash colours separately at $40^{\circ} \mathrm{C}$
- Assorted colours per bag

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :---: | :---: |
| TW01 | $68 \times 43 \mathrm{~cm}$ | 9.82 | 11.78 |

10 pieces per bag

## Standard Check Tea Towel

- Absorbent and durable cloth
- 70\% Cotton/30\% Polyester
- Wash colours separately at $60^{\circ} \mathrm{C}$
- Assorted colours per bag

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| TW02 | $69 \times 46 \mathrm{~cm}$ | 13.56 | 16.27 |

10 pieces per bag

## Honeycomb White Tea Towel

- High quality, super absorbent honeycomb cloth
- Suitable for use as a waiter's cloth
- 100\% Cotton
- Wash at $40^{\circ} \mathrm{C}$

| Code $\quad$ Size | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| TW03 $\quad 76 \times 51 \mathrm{~cm}$ | 22.92 | 27.50 |
| 10 pieces per bag |  |  |

## 350 Cleaning \& Waste Management

## All Purpose Cloth

- Absorbent, semi disposable cleaning cloth
- Can be used wet, dry or damp
- Blue

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :---: | :---: |
| 777 B | $50 \times 33 \mathrm{~cm}$ | 5.10 | 6.12 |

50 pieces per bag



## Peek Polish

- A multi-purpose cleaning product used within hotels, restaurants and foodservice sector on counter tops, cookware, sinks, chafing dishes, crockery (including metal marks), etc.
- Cleans, polishes and protects all metals and ceramics
- Safe on skin, it is non-toxic, anti-oxidant and contains a protective ingredient against tarnishing

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 33002 | 100 ml Tube | 5.28 | 6.34 |
| 33003 | 1000 ml Can | 25.02 | 30.02 |

Free of charge sample sachets also available
Priced and sold individually

## Cleaning \& Waste Management 351



## Oven Brush

- Robust wire brush and scraper
- Long wooden handle designed to clean hard to reach places in large ovens

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| OB-WB | Wire Brush with Scraper | 22.04 | 26.45 |
|  | (No Handle) |  |  |
| OB-HD | Handle for OB-WB 95cm (L) | 6.60 | 7.92 |



Grill Brick \& Polishing Pad

- Fast and efficient way to clean hot or cold grills

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 40710 | Grill Brick (Single) | 5.92 | 7.10 |
|  | $20.3 \times 10.2 \times 8.9 \mathrm{~cm}$ |  |  |
| 40713 | Grill Screen (in 20's) <br>  <br>  <br> $14 \times 10.2 \mathrm{~cm}$ | 7.90 | 9.48 |
|  |  |  |  |



## Probe/Sanitising Wipes

- Anti-bacterial wipes are ideal for reducing harmful bacteria in food service and catering environments
- The wipes contain an anti-bacterial solution that combats a wide range of bacteria and is odourless and will not taint food
- Perfect for cleaning/sanitising thermometer probes

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| WP200 | Tub of $20013 \times 13 \mathrm{~cm}$ | 4.96 | 5.95 |



## Scraper \& Blades

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| GT505 | $30 \mathrm{~cm} / 12^{\prime \prime}$ Handle | 10.02 | 12.02 |
| GT505A | 10cm/4" Scraper Blade | 18.62 | 22.34 |
|  | Pack of 10 for GT505 |  |  |



Carry Caddy

| Code | Size $(\mathrm{L} \times W \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| CADDY-422979 | $40 \times 20 \times 18 \mathrm{~cm}$ | 7.58 | 9.10 |

## 352 Cleaning \& Waste Management

## Bowl Racks

- Sturdy open bottom rack
- Ideal for all large bowls, containers, brushes, cookware and cutlery

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BR | Open/Bowl Rack <br> $50 \times 50 \mathrm{~cm}$ | 20.10 | 24.12 |
| R396-1 | Small Bowl Rack <br> $41 \times 41 \mathrm{~cm}$ | 24.62 | 29.54 |
|  |  |  |  |

## Flatware Cutlery Rack

- Bottom grid allows for free flow of water and air
- Keeps flatware in place for thorough washing and drying
- Perfect for utensils, ramekins and other small items

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| FR | $50 \times 50 \mathrm{~cm}$ | 20.10 | 24.12 |




## Plate Rack

- Holds plates, smaller trays and platters at the best angle to take full advantage of todays multiple spray, high pressure dishwashers
- Plate locks hold dishes firmly in place to protect delicate rims, reduce chipping and breakage

| Code | Size | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PR | $50 \times 50 \mathrm{~cm}$ | 20.10 | 24.12 |



8 Compartment Cutlery Basket

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CB8 | $43 \times 21 \times 15.5 \mathrm{~cm}$ | 15.62 | 18.74 |

[^34]
## Cleaning \& Waste Management 353

## Compartment Glass Racks

- Perfect for washing, storage and protection of your glassware
- Each rack size has a different colour extender for easy identification
- The top extender is a closed compartmentalised extender and additional extenders are open in order to maximise cleaning efficency in the dishwasher. If you require a different extender layout please ask when ordering
- Compartment racks with extenders are made to order and are non-returnable

To find out which rack you require, please look at our sizing guide on page 355,401 or speak to your Genware supplier as these are non-returnable


## 16-Compartment Glass Rack

- Perfect for large cocktail glasses and delicate wine stems with oversize bowls
- Accommodates glasses up to 108 mm in diameter
- Top extender colour

| Code | Description | $£$ each | € each |
| :--- | :--- | :--- | :--- |
| GR16 | Rack | 24.36 | 29.23 |
| GR16-1 | Rack + 1 Ext | 35.18 | 42.22 |
| GR16-2 | Rack + Ext | 46.00 | 55.20 |
| GR16-3 | Rack + 3 Ext | 56.86 | 68.23 |
| GR16-4 | Rack + 4 Ext | 67.68 | 81.22 |



## 25-Compartment Glass Rack

- Use for large diameter beverage glasses, goblets and most rack glasses
- Accommodates glasses up to 83 mm in diamete
- Top extender colour

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| GR25 | Rack | 24.36 | 29.23 |
| GR25-1 | Rack + 1 Ext | 35.18 | 42.22 |
| GR25-2 | Rack + 2 Ext | 46.00 | 55.20 |
| GR25-3 | Rack + 3 Ext | 56.86 | 68.23 |
| GR25-4 | Rack + Ext | 67.68 | 81.22 |

## 36-Compartment Glass Rack

- Use with tumblers, white wine glasses and othe narrow bowl stems
- Accommodates glasses up to 68 mm in diamete
- Top extender colour

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GR36 | Rack | 24.36 | 29.23 |
| GR36-1 | Rack +1 Ext | 35.18 | 42.22 |
| GR36-2 | Rack +2 Ext | 46.00 | 55.20 |
| GR36-3 | Rack +3 Ext | 56.86 | 68.23 |
| GR36-4 | Rack + E Ext | 67.68 | 81.22 |

## 49-Compartment Glass Rack

- Ideal for juice glasses, narrow champagne flutes, cordials and shot glasses
- Accommodates glasses up to 54 mm in diamete
- Top extender colour

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GR49 | Rack | 24.36 | 29.23 |
| GR49-1 | Rack +1 Ext | 35.18 | 42.22 |
| GR49-2 | Rack +2 Ext | 46.00 | 55.20 |
| GR49-3 | Rack +3 Ext | 56.86 | 68.23 |
| GR49-4 | Rack + 4 Ext | 67.68 | 81.22 |

## 354 Cleaning \& Waste Management

## Extenders

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| ER0 | Open Extender Blue <br> $50 \times 50 \mathrm{~cm}$ | 10.82 | 12.98 |
|  | 16 Compartment Grey <br> ER16 | 10.82 | 12.98 |
|  | $50 \times 50 \mathrm{~cm}$ <br> ER25 | 25 Compartment Red <br> $50 \times 50 \mathrm{~cm}$ | 10.82 |
|  | 36 Compartment Yellow <br> ER36 | 12.98 |  |
|  | $50 \times 50 \mathrm{~cm}$ <br> ER49 | 49 Compartment Blue <br> $50 \times 50 \mathrm{~cm}$ | 10.82 |



| Dolly Handle |  |  |  |
| :--- | :--- | ---: | :--- |
|  |  |  |  |
| Code | Size | £ each | $€$ each |
| RHDL | Handle for <br> Dish Rack Dolly | 45.20 | 54.24 |



## Dolly Insert

- Hard cover protects rack contents during storage
- Prevents debris from settling on clean tableware or glassware

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RCOV | $51 \times 51 \mathrm{~cm}$ | 22.58 | 27.10 |



Dish Rack Dolly

- Hold and transport any ( 50.2 cm square) stack of Genware glass racks
- Large 10.2 cm ball bearing swivel casters with non-marking
- Rubber wheels roll easily, even on carpeted floors

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| RDOL | $56.5 \times 52.5 \mathrm{~cm}$ | 78.98 | 94.78 |



[^35]
## Glass Rack Sizing Guide

Instructions

1) Place glass upside down on top of the middle circle of the sizing guide, centre of the glass (or the stem on stemware) should be over the centre of the guide.
2) Look down on the base of the glass.
3) Note the smallest square on the guide where the largest outside diameter of your glass lines up completely within the square without touching it - this is the number of compartments your rack needs to have.
4) Place the lip of glass against the base line of the vertical guide on the left hand side of the page with the base/foot of the glass pointing straight up towards the top of the page.
5) While holding the glass against the vertical guide, note where the base/foot of the glass lines up on the vertical guide - the next line above the base/foot on the guide indicates the number of extenders your rack will require.


## Cookware \& Bakeware

Genware Cookware ranges cover the widest choice of cooking and baking products required for the professional chef.

Superb stainless steel cookware is suitable for gas, electric and induction heat sources, and has a 10 year guarantee for total peace of mind.

Durable non-stick cookware, with Teflon Platinum Plus coating offers easy cooking in a wide range of sizes. Sturdy aluminium cookware provides excellent heat distribution, and is available in medium and heavy duty weights.


Professional Cookware for all heat sources and chefs needs


## 358 Cookware \& Bakeware

## Stainless Steel Cookware

- A superb range of stainless steel cookware, suitable for induction, gas and electric cooking
- 5 mm fully encapsulated aluminium base
- Manufactured from high quality $18 / 4$ stainless steel

All Genware Stainless Steel Cookware is suitable for induction cooking


| Stewpans - Lids sold separately |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| $1120-04$ | 4.4 Litre $-20 \times 14 \mathrm{~cm}$ | 30.12 | 36.14 |
| 1124.07 | 7.2 Litre $-24 \times 16 \mathrm{~cm}$ | 44.84 | 53.81 |
| $1128-11$ | 11.1 Litre $-28 \times 18 \mathrm{~cm}$ | 57.70 | 69.24 |



| Casseroles - Lids sold separately |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| $1224-05$ | 5 Litre $-24 \times 11 \mathrm{~cm}$ | 36.98 | 44.38 |
| $1228-08$ | 8 Litre $-28 \times 13 \mathrm{~cm}$ | 47.66 | 57.19 |
| $1232-12$ | 12.9 Litre $-32 \times 16 \mathrm{~cm}$ | 68.92 | 82.70 |
| $1736-22$ | 22 Litre $-36 \times 22 \mathrm{~cm}$ | 98.98 | 118.78 |
| $1740-31$ | 31 Litre $-40 \times 25 \mathrm{~cm}$ | 119.78 | 143.74 |



Deep Saucepans - Lids sold separately

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $1316-02$ | 2.4 Litre $-16 \times 12 \mathrm{~cm}$ | 23.38 | 28.06 |
| $1320-04$ | 4.4 Litre $-20 \times 14 \mathrm{~cm}$ | 31.78 | 38.14 |



| Saucepans - Lids sold separately |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| $1414-01$ | 1.1 Litre $-14 \times 8 \mathrm{~cm}$ | 15.48 | 18.58 |
| $1416-01$ | 1.9 Litre $-16 \times 10 \mathrm{~cm}$ | 19.96 | 23.95 |
| $1418-02$ | 2.7 Litre $-18 \times 10 \mathrm{~cm}$ | 24.16 | 28.99 |
| $1420-03$ | 3.3 Litre $-20 \times 10 \mathrm{~cm}$ | 26.44 | 31.73 |
| $1424-05$ | 5 Litre $-24 \times 11 \mathrm{~cm}$ | 34.36 | 41.23 |



| Frypans |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size ( $\varnothing)$ | £ each | € each |
| $1520-00$ | 20 cm | 16.20 | 19.44 |
| $1524-00$ | 24 cm | 21.58 | 25.90 |
| $1528-00$ | 28 cm | 29.90 | 35.88 |



| Sauteuse Pans |  |  | £ each |
| :--- | :--- | :--- | :--- |
| € each |  |  |  |
| Code | Size $(\emptyset)$ | 13.76 | 16.51 |
| $1616-01$ | 1 Litre -16 cm | 20.14 | 24.17 |
| $1620-01$ | 1.6 Litre -20 cm | 26.96 | 32.35 |



Milk Pan

- With pouring Lip

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MP1414 | 1.1 Litre $-14 \times 7.5 \mathrm{~cm}$ | 18.06 | 21.67 |



| Lids |  |  | E each |
| :--- | :--- | :---: | :---: |
| € each |  |  |  |
| Code | Size ( $\varnothing$ lo | 5.68 | 6.82 |
| $1714-00$ | 14 cm | 6.46 | 7.75 |
| $1716-00$ | 16 cm | 7.56 | 9.07 |
| $1718-00$ | 18 cm | 8.86 | 10.63 |
| $1720-00$ | 20 cm | 11.60 | 13.92 |
| $1724-00$ | 24 cm | 13.16 | 15.79 |
| $1726-00$ | 26 cm | 15.90 | 19.08 |
| $1728-00$ | 28 cm | 18.48 | 22.18 |
| $1730-00$ | 30 cm | 21.08 | 25.30 |
| $1732-00$ | 32 cm | 21.76 | 26.11 |
| $1734-00$ | 34 cm | 26.44 | 31.73 |
| $1736-00$ | 36 cm | 29.04 | 34.85 |
| $1740-00$ | 40 cm | 35.54 | 42.65 |
| $1745-00$ | 45 cm |  |  |
|  |  |  |  |

## 360 Cookware \& Bakeware

## Teflon Platinum Plus Non-Stick Frypans

- Professional quality non-stick fyypans
- Teflon platinum plus non-stick finish for extra long life
- Heavy weight aluminium for excellent heat retention
- Chef's style handle for easy use
- Scroll base
- Strong riveted handles
- Fantastic value


## Frypans

| Code | Size $(\emptyset \times \mathrm{H}))$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| FP20NS | $20 \times 3.8 \mathrm{~cm}$ | 13.54 | 16.25 |
| FP24NS | $24 \times 4 \mathrm{~cm}$ | 16.24 | 19.49 |
| FP26NS | $26 \times 4.3 \mathrm{~cm}$ | 18.06 | 21.67 |
| FP28NS | $28 \times 4.6 \mathrm{~cm}$ | 20.44 | 24.53 |
| FP30NS | $30 \times 4.9 \mathrm{~cm}$ | 24.96 | 29.95 |
| FP32NS | $32 \times 5.2 \mathrm{~cm}$ | 28.14 | 33.77 |
| FP36NS | $36 \times 5.4 \mathrm{~cm}$ | 33.16 | 39.79 |

Induction Compatible Frypans

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| FP20IND | $20 \times 3.8 \mathrm{~cm}$ | 19.48 | 23.38 |
| FP26IND | $26 \times 4.3 \mathrm{~cm}$ | 23.56 | 28.27 |

Check size for compatibility with your induction hob user guide


## Oval Fishpan

- Perfect for cooking fish and other large
or delicate dishes

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| FHP36NS | $36 \times 4.8 \mathrm{~cm}$ | 35.18 | 42.22 |




Square Ribbed Skillet

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| RB24NS | $24 \times 4.2 \mathrm{~cm}$ | 24.20 | 29.04 |

$$
2
$$



Saute Pan

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| SP2ONS | $20 \times 7.7 \mathrm{~cm}$ | 20.22 | 24.26 |
| SP24NS | $24 \times 7 \mathrm{~cm}$ | 23.78 | 28.54 |
| SP26NS | $26 \times 6.8 \mathrm{~cm}$ | 25.28 | 30.34 |
| SP28NS | $28 \times 7.7 \mathrm{~cm}$ | 26.76 | 32.11 |



Crêpe Pan

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CP26NS | $26 \times 1.9 \mathrm{~cm}$ | 14.44 | 17.33 |



Flat Base Wok

| Code | Size ( $(0 \times H)$ | $£$ each | € each |
| :--- | :--- | :--- | :--- |
| WOK3ONS | $30 \times 8.2 \mathrm{~cm}$ | 30.08 | 36.10 |



Blinis Pans

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| FP12NS | $12 \times 2 \mathrm{~cm}$ | 7.52 | 9.02 |
| FP15NS | $15 \times 2.1 \mathrm{~cm}$ | 10.70 | 12.84 |



## Black Iron Frypans

Black Iron Frypans are exceptional conductors of heat. They absorb heat slowly and evenly and possess excellent heat retention properties, making them ideal for fast cooking

- Heavy duty black iron for even heat distribution
- Strong rivets for strength in use

| Code | Size $(\varnothing \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BIFP5 | $14 \times 3 \mathrm{~cm}-5.5 \times 1.2^{\prime \prime}$ | 6.56 | 7.87 |
| BIFP7 | $18 \times 3.6 \mathrm{~cm}-7 \times 1.4^{\prime \prime}$ | 7.78 | 9.34 |
| BIFP8 | $20 \times 4.3 \mathrm{~cm}-8 \times 1.7^{\prime \prime}$ | 8.68 | 10.42 |
| BIFP10 | $25.4 \times 5.3 \mathrm{~cm}-10 \times 1.8^{\prime \prime}$ | 11.80 | 14.16 |
| BIFP12 | $30.4 \times 5.8 \mathrm{~cm}-12 \times 1.9^{\prime \prime}$ | 14.08 | 16.90 |
| BIFP14 | $36 \times 6 \mathrm{~cm} .14 \times 2.4^{\prime \prime}$ | 15.42 | 18.50 |



Black Iron Omelette Pans

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| BIOP8 | $20 \times 3.8 \mathrm{~cm}-8 \times 1.55^{\prime \prime}$ | 10.68 | 12.82 |
| BIOP10 | $25.4 \times 3.8 \mathrm{~cm}-10 \times 1.5^{\prime \prime}$ | 13.58 | 16.30 |

All items are priced and sold individually

## 362 Cookware \& Bakeware

## Heavy Duty Professional Aluminium Cookware

- Manufactured from $99.5 \%$ pure aluminium to both EN601 and EN602 standards


Rivets
Large aluminium rivets
for ultimate security


Base
Superb emery brushed finish on a super flat base


## Rim Thickness

Rim \& base 6.8 mm for excellent performance and durability


Handles
Vacuum formed polished stainless steel handles remains cool for safe handling

| Saucepans - Supplied with lid |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Size $(0 \times \mathrm{H})$ | $£$ each | $€$ each |
| $807-16$ | 2 Litre $-16 \times 10.6 \mathrm{~cm}$ | 17.78 | 21.34 |
| $807-18$ | 3 Litre $-18 \times 12 \mathrm{~cm}$ | 21.82 | 26.18 |
| $807-20$ | 4 Litre $-20 \times 13 \mathrm{~cm}$ | 25.52 | 30.62 |
| $807-28$ | 11.5 Litre $-28 \times 19 \mathrm{~cm}$ | 48.94 | 58.73 |



| Stewpans - Supplied with lid |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| $805-20$ | 4 Litre $-20 \times 13 \mathrm{~cm}$ | 28.48 | 34.18 |
| $805-24$ | 7 Litre $-24 \times 16 \mathrm{~cm}$ | 33.60 | 40.32 |
| $805-28$ | 11.5 Litre $-28 \times 19 \mathrm{~cm}$ | 47.44 | 56.93 |
| $805-32$ | 17 Litre $-32 \times 21 \mathrm{~cm}$ | 72.40 | 86.88 |
| $805-36$ | 24.5 Litre $-36 \times 24 \mathrm{~cm}$ | 84.46 | 101.35 |
| $805-40$ | 34 Litre $-40 \times 27 \mathrm{~cm}$ | 102.22 | 122.66 |
| $805-45$ | 49 Litre $-45 \times 30 \mathrm{~cm}$ | 134.36 | 161.23 |



All items are priced and sold individually

## Medium Duty Professional Aluminium Cookware



| Stewpans - Supplied with lid |  |  |  |
| :--- | :--- | ---: | :--- |
| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | € each |
| $705-22$ | 5.5 Litre $-22 \times 14.6 \mathrm{~cm}$ | 23.48 | 28.18 |
| $705-24$ | 7 Litre $-24 \times 16 \mathrm{~cm}$ | 26.66 | 31.99 |
| $705-28$ | 11.5 Litre $-28 \times 18.6 \mathrm{~cm}$ | 37.70 | 45.24 |
| $705-30$ | 14 Litre $-30 \times 20 \mathrm{~cm}$ | 49.12 | 58.94 |
| $705-34$ | 20.5 Litre $-34 \times 22.6 \mathrm{~cm}$ | 58.64 | 70.37 |
| $705-36$ | 24.5 Litre $-36 \times 24 \mathrm{~cm}$ | 67.00 | 80.40 |
| $705-40$ | 34 Litre $-40 \times 26.6 \mathrm{~cm}$ | 83.78 | 100.54 |
| $705-45$ | 49 | Litre $-45 \times 30 \mathrm{~cm}$ | 105.56 |
| 126.67 |  |  |  |
| $705-50$ | 65 Litre $-50 \times 33.3 \mathrm{~cm}$ | 134.00 | 160.80 |
| $705-60$ | 113 Litre $-60 \times 40 \mathrm{~cm}$ | 209.40 | 251.28 |



Pasta Colander

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| $715 \mathrm{~L}-40$ | $40 \times 24 \mathrm{~cm}$ | 37.36 | 44.83 |

- Manufactured from $99.5 \%$ pure aluminium conforming to both EN601 and EN602 standards
- All cookware is flow formed • Riveted hollow stainless steel handles • Satin wash finish inside and out


| Omelette Pans |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $(\emptyset)$ | $£$ each | $€$ each |
| $700-20$ | 20 cm | 10.24 | 12.29 |
| $700-24$ | 24 cm | 14.10 | 16.92 |



Saucepans - Supplied with lid

| Code | Size $(\emptyset \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $707-16$ | 2 Litre $-16 \times 10.6 \mathrm{~cm}$ | 14.10 | 16.92 |
| $707-18$ | 3 Litre $-18 \times 12 \mathrm{~cm}$ | 18.12 | 21.74 |
| $707-20$ | 4 Litre $-20 \times 13 \mathrm{~cm}$ | 20.98 | 25.18 |
| $707-22$ | 5.5 Litre $-22 \times 14.6 \mathrm{~cm}$ | 25.16 | 30.19 |
| $707-24$ | 7 Litre $-24 \times 16 \mathrm{~cm}$ | 28.50 | 34.20 |



Frypans

| Code | Size ( $\varnothing$ ) | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| $702-26$ | 26 cm | 14.10 | 16.92 |
| $702-30$ | 30 cm | 21.12 | 25.34 |

## 364 Cookware \& Bakeware

## Professional Aluminium Bakeware

- Manufactured from high quality aluminium, providing a totally hygienic product
- Up to 2 mm thick reduces twisting in use and prolongs life of product
- Excellent heat conductivity

| Baking Dishes |  |  | f each |
| :--- | :--- | :---: | :---: |
| Code | Size $(L \times W \times H)$ | 7.30 | 8.76 |
| $53-125$ | $31.5 \times 21.5 \times 5 \mathrm{~cm}$ | 11.38 | 13.66 |
| $53-145$ | $37 \times 26.5 \times 7 \mathrm{~cm}$ | 14.58 | 17.50 |
| $53-165$ | $42 \times 30.5 \times 7 \mathrm{~cm}$ | 18.78 | 22.54 |
| $53-185$ | $47 \times 35.5 \times 7 \mathrm{~cm}$ | 24.08 | 28.90 |
| $53-205$ | $52 \times 42 \times 7 \mathrm{~cm}$ |  |  |


| Baking Dishes with Handle |  |  |  |
| :--- | :--- | :---: | ---: |
| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| $54-125$ | $31.5 \times 21.5 \times 5 \mathrm{~cm}$ | 8.54 | 10.25 |
| $54-145$ | $37 \times 26.5 \times 7 \mathrm{~cm}$ | 13.22 | 15.86 |
| $54-165$ | $42 \times 30.5 \times 7 \mathrm{~cm}$ | 16.54 | 19.85 |
| $54-185$ | $47 \times 35.5 \times 7 \mathrm{~cm}$ | 19.52 | 23.42 |
| $54-205$ | $52 \times 42 \times 7 \mathrm{~cm}$ | 24.48 | 29.38 |


| Deep Roasting Dishes |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $($ L $\times$ W $\times$ H) | £ each | $€$ each |
| $55-165$ | $42 \times 30.5 \times 10 \mathrm{~cm}$ | 20.26 | 24.31 |
| $55-185$ | $47 \times 35.5 \times 10 \mathrm{~cm}$ | 24.22 | 29.06 |
| $55-205$ | $52 \times 42 \times 10 \mathrm{~cm}$ | 27.20 | 32.64 |

[^36]

Enamel Baking Tray

- Non-stick vitreous enamel coating
- Highly resistant to thermal shock
- 20 mm deep

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BT-EN11 | GN $1 / 1.53 \times 32.5 \mathrm{~cm}$ | 25.96 | 31.15 |



Black Iron Baking Sheet

- Absorbs heat slowly and evenly
- Excellent heat conduction and retention
- To be used with parchment paper only

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BS-BI640 | $60 \times 40 \mathrm{~cm}$ | 16.52 | 19.82 |
|  | Inclined Edge |  |  |

Non-Stick Aluminium Baking Tray

- Perfect heat distribution
- Excellent baking performance
- High quality non-stick Teflon coatin

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BT-AL11 | GN $1 / 1-53 \times 32.5 \mathrm{~cm}$ | 22.12 | 26.54 |
| BT-AL640 | $60 \times 40 \mathrm{~cm}$ | 30.00 | 36.00 |

Non-Stick Aluminium Ridged Baking Sheet

- Perfect heat distribution
- Excellent baking performance
- High quality non-stick Teflon coatin

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BSR-AL11 | GN 1/1.53 $\times 32.5 \mathrm{~cm}$ | 21.82 | 26.18 |

Non-Stick Aluminium Baking Sheet

- Perfect heat distribution
- Excellent baking performance

| - High quality non-stick Teflon coating |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size | $£$ each | € each |
| BS-AL11 | GN 1/1-53 $\times 32.5 \mathrm{~cm}$ | 25.96 | 31.15 |

## 366 Cookware \＆Bakeware

## Heavy Duty Stainless Steel Oven Grids

| Code | Size（L $\times$ W） | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GR－6040 | $60 \times 40 \mathrm{~cm}$ | 17.30 | 20.76 |
| GR－GN11 | GN $1 / 1-53 \times 32.5 \mathrm{~cm}$ | 14.32 | 17.18 |

Wire Cooling Trays

| Code | Size（LxW） | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CWT3323 | $33 \times 23 \mathrm{~cm}$ | 4.68 | 5.62 |
| CWT4726 | $47 \times 26 \mathrm{~cm}$ | 6.20 | 7.44 |
| CWT3323S | $33 \times 23 \times 9 \mathrm{~cm}$ | 5.68 | 6.82 |
|  | Foldable Legs－Stackable |  |  |
| CWT4726S | $47 \times 26 \times 15 \mathrm{~cm}$ | 7.20 | 8.64 |
|  | Foldable Legs－Stackable |  |  |

## Baking Mats

－Superb non－stick material prevents damage
to delicate pastry items
－Easy to clean
－Temperature up to $230^{\circ} \mathrm{C}$

| Code | Size $(\mathrm{L} \times \mathrm{W})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| BMATGN | $52 \times 31.5 \mathrm{~cm}$ | 12.90 | 15.48 |
| BMATBS | $58.5 \times 38.5 \mathrm{~cm}$ | 17.20 | 20.64 |



NEW


| Aluminium Dariole Moulds |  |  |  |
| :--- | :--- | :---: | ---: |
|  |  | 圆 |  |
| Code | Size $(0 \times \mathrm{H})$ | f each | $€$ each |
| DRL555 | $8 \mathrm{ml}-5.5 \times 5 \mathrm{~cm}$ | 1.50 | 1.80 |
| DRL656 | $120 \mathrm{ml}-6.5 \times 6 \mathrm{~cm}$ | 1.70 | 2.04 |

## NEW

Aluminium Pudding Basins

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PDB105 | $105 \mathrm{ml}-7 \times 4 \mathrm{~cm}$ | 1.80 | 2.16 |
| PDB180 | $180 \mathrm{ml} .8 .2 \times 4.8 \mathrm{~cm}$ | 1.90 | 2.28 |
| PDB335 | $335 \mathrm{ml} .11 \times 5.6 \mathrm{~cm}$ | 2.20 | 2.64 |

[^37]

Baking Trays

| Code | Size $(L \times W \times D)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| BT-CS3525 | $35 \times 25 \times 2 \mathrm{~cm}$ | 9.28 | 11.14 |
| BT-CS3927 | $39.2 \times 26.7 \times 2.5 \mathrm{~cm}$ | 11.24 | 13.49 |



| Code | Size $(L \times W \times D)$ | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| BP-CS3420 | $34 \times 20 \times 3.5 \mathrm{~cm}$ | 11.44 | 13.73 |



Quiche Tins

- Loose base

| Code | Size ( $\varnothing \times \mathrm{D})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| FOT-CS25 | $25.6 \times 3.4 \mathrm{~cm}$ | 8.16 | 9.79 |
|  | $25.4 \mathrm{~cm} / 10 \mathrm{Cl}$ Quiches |  |  |
| FOT-CS29 | $30.5 \times 3.8 \mathrm{~cm}$ | 11.02 | 13.22 |
|  | $29.6 \mathrm{~cm} / 11.5^{\prime \prime}$ Quiches |  |  |

## Professional Non-Stick Bakeware

- Heavy gauge carbon steel construction
- Quantum 2 Non-stick coating
- Excellent Non-stick performance
- Excellent Abrasion resistance

- PTFE \& PFOA Free


6 Cup Muffin Tray

| Code | Size (L x W x D) | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| MT-CS6 | $26.8 \times 18.3 \times 2.9 \mathrm{~cm}$ | 7.28 | 8.74 |



12 Cup Muffin Tray

| Code | Size $(\mathrm{L} \times W \times \mathrm{D})$ | £ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| MT-CS12 | $35.2 \times 27 \times 2.9 \mathrm{~cm}$ | 12.34 | 14.81 |



4 Cup Yorkshire Pudding Tray

| Code | Size (L x W x D) | £ each | € each |
| :--- | :--- | :---: | :---: |
| YT-CS4 | $23.5 \times 23.5 \times 1.5 \mathrm{~cm}$ | 5.28 | 6.34 |



12 Cup Bun Tray

| Code | Size $(L \times W \times D)$ | £ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| BT-CS12 | $31.5 \times 24 \times 1.5 \mathrm{~cm}$ | 7.28 | 8.74 |



Spring Form Cake Tins

- Loose base

| Code | Size $(\emptyset \times D)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SCT-CS15 | $17 \times 7.2 \mathrm{~cm}$ | 7.34 | 8.81 |
|  | $15 \mathrm{~cm} / 6^{\prime \prime}$ size cakes |  |  |
| SCT-CS20 | $21.9 \times 7 \mathrm{~cm}$ | 8.28 | 9.94 |
|  | $20 \mathrm{~cm} / 8^{\prime \prime}$ size cakes |  |  |
| SCT-CS23 | $24 \times 7.3 \mathrm{~cm}$ | 9.38 | 11.26 |
|  | $23 \mathrm{~cm} / 9^{\prime \prime}$ size cakes <br> SCT-CS25 | $26.5 \times 7 \mathrm{~cm}$ <br> $25.4 / 10^{\prime \prime}$ size cakes <br> SCT-CS28 | $29 \times 7 \mathrm{~cm}$ <br> $28 \mathrm{~cm} 11^{\prime \prime}$ size cakes |
|  | 11.02 | 13.22 |  |
|  | 11.90 | 14.28 |  |
|  |  |  |  |



Round Deep Cake Pan

- Loose base

| Code | Size ( $\varnothing \times \mathrm{D})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CP-CSR208 | $20 \times 8 \mathrm{~cm}$ | 12.00 | 14.40 |



Sandwich Pan

- Loose base

| Code | Size ( $\times \mathrm{D}$ ) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| SP-CS20 | $20 \times 4 \mathrm{~cm}$ | 9.82 | 11.78 |



Round Cake Pan/Pie Dish

| Code | Size ( $\emptyset \times D)$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| CP-CSR235 | $23 \times 5 \mathrm{~cm}$ | 7.78 | 9.34 |



## Square Cake Pans

- Loose base

| Code | Size (WxD) | £ each | € each |
| :--- | :--- | :---: | :---: |
| CP-CSS207 | $20 \times 7 \mathrm{~cm}$ | 12.58 | 15.10 |
| CP-CSS235 | $23 \times 5 \mathrm{~cm}$ | 11.22 | 13.46 |



## Traditional Loaf Pans

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{D})$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TLF-CS16 | $16 \times 10.5 \times 7.4 \mathrm{~cm}-1 \mathrm{lb}$ | 7.12 | 8.54 |
| TLF-CS24 | $24 \times 12.5 \times 7.4 \mathrm{~cm}-2 \mathrm{lb}$ | 9.50 | 11.40 |
| TLF-CS30 | $30 \times 14.8 \times 8 \mathrm{~cm}$ | 12.64 | 15.17 |



## Mini Tart Pan

- Loose base

| Code | Size ( $\times \mathrm{D}$ ) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TP-CS10 | $10 \times 2 \mathrm{~cm}$ | 9.60 | 11.52 |
|  | Set of 4 |  |  |

All items are priced and sold individually


Aluminium Flat Mesh
Pizza Screens

| - Pizza screens help produce evenly baked crusts <br> by allowing air to circulate around the pizza | 息 |
| :--- | :--- | :---: | :---: |

Aluminium Flat Wide Rim
Pizza Pans

| Code | Size (Ø) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PT-WR9 | 9" | 3.30 | 3.96 |
| PT-WR10 | 10" | 3.52 | 4.22 |
| PT-WR11 | 11" | 3.64 | 4.37 |
| PT-WR12 | 12" $^{\prime \prime}$ | 3.76 | 4.51 |
| PT-WR14 | 14" $^{\prime \prime}$ | 4.62 | 5.54 |



## Pizza Peels

- Designed to make it easy for the user to place or remove pizza and pizza pans from hot ovens
- Available in sizes to suit any requirement

| Code | Size (W x L) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PPA-926 | $9 \times 11^{\prime \prime}$ Blade | 13.22 | 15.86 |
|  | $26^{\prime \prime}$ with Aluminium Handle (L) |  |  |
| PP-1039 | $10 \times 11^{\prime \prime}$ Blade <br> $39^{\prime \prime}$ with Wood Handle (L) | 15.44 | 18.53 |
| PP-1226 | $12 \times 14^{\prime \prime}$ Blade <br> $26 "$ with Wood Handle (L) <br> PP-1236 | 16.52 | 19.82 |
|  | $12 \times 14^{\prime \prime}$ Blade <br> PP-12 Wood Handle (L) <br> $12 \times 14^{\prime \prime}$ Blade | 19.28 | 23.14 |
|  | $52^{\prime \prime}$ with Wood Handle (L) | 24.90 | 29.88 |

All items are priced and sold individually


## Deluxe Pizza Knife / Cutter

- Fastest and easiest way to cut pizza with a single cutting motion

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| PKD | 54 cm | 29.74 | 35.69 |

## Pizza Cutters

- A great way to cut pizza either during preparation in the kitchen or for the customer at the table
- Available with colour coded options to help prevent cross contamination
- $10 \mathrm{~cm} / 4$ " diameter blade

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 05-996 | Black Handle | 4.74 | 5.69 |
| 05-996G | Green Handle | 4.74 | 5.69 |
| 05-996W | White Handle | 4.74 | 5.69 |

All


## Pizza Pan Racks

- Useful rack either for storage of pizza screens and pans whilst providing quick and easy access or to stand cooked pizza ready to serve

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| PR-15 | 15 Shelf- $3.8 \mathrm{~cm} / 1.5^{\prime \prime}$ gap | 28.64 | 34.37 |
| PR-11 | 11 Shelf- $6.3 \mathrm{~cm} / 2.5$ " gap | 26.44 | 31.73 |



Plastic Roller Docker

| Code | Size (W x L) | $£$ each $€$ each |  |
| :---: | :---: | :---: | :---: |
| RD1 | $12.5 \times 22 \mathrm{~cm}$ | 6.60 | 7.92 |



## Flameguard Oven Mitt

- Extra thick cotton padding offering protection up to $200^{\circ} \mathrm{C}$
- CE approved conforming to EN407, EN388 and EN420
- 17" length provides protection for hand, wrist and forearm

| Code | Description | £ pair | $€$ pair |
| :--- | :--- | :--- | :--- |
| MIT17 | 17" $\operatorname{Tan}($ Pair $)$ | 19.04 | 22.85 |



Pizza Pan Grippers

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PPG-D | Deep Tray Gripper | 3.30 | 3.96 |
| PPG-S | Shallow Tray Gripper | 3.30 | 3.96 |



## Traditional Catering Oven Glove

- Features double pockets for time saving
- Extra long length to reach around even the largest pans
- Conforms to BS6526 1998
-75\% Cotton/25\% Mixed Fibres
- Machine or hand-hot wash at $40^{\circ} \mathrm{C}$

| Code $\quad$ Size | $£$ bag | $€$ bag |  |
| :--- | :--- | :--- | :--- |
| TW07 | $16.5 \times 90 \mathrm{~cm}$ | 18.06 | 21.67 |
| 5 pieces per bag |  |  |  |

5 pieces per bag


## Extra Long Catering Oven Cloth

## - Extra long oven cloth

- Offers hand protection in the kitchen
-75\% Cotton/25\% Mixed Fibres
- Machine or hand-hot wash at $40^{\circ} \mathrm{C}$

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| TW06 | $35 \times 100 \mathrm{~cm}$ | 10.64 | 12.77 |

5 pieces per bag

## Storage \& Gastronorm

Genware offers a comprehensive range of Gastronorm pans, in stainless steel, polycarbonate and polypropylene. The stainless steel range conforms to EN631 European standard, with a hard wearing electropolish finish.

The range also comes in a complete and extensive choice of size and depth, with the relevant size and depth etched on each piece for easy identification. Also within this range are sealing lids for transportation.

Polycarbonate ranges are ideal for salad bar presentation, and come in extensive depths and sizes. Polypropylene gastronorm containers offer excellent performance and value, and are particularly suitable for food storage use.



## 374 Storage \& Gastronorm

## Thermo Boxes

These unique and ultra-lightweight containers are ideal in a range of uses when transporting food to maintain temperature, whether high or low.


## Thermo Box Professional GN 1/1

- Unique worldwide: with its smooth interior surface and perfectly closing lid the thermo box professional s absolutely impermeable for liquid,
hot steam and smells

| Code | Size (L×W WH) | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| PR1260-SZ | $60 \times 40 \times 33 \mathrm{~cm}$ <br> Internal: 48 Litre <br> 26cm deep | 86.40 | 103.68 |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

Thermo Box Expert GN 1/1

| Code | Size (LxW XH) | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| EX1117-SZ | $60 \times 40 \times 18 \mathrm{~cm}$ | 59.72 | 71.66 | Internal: 21 Litre 11.7 cm deep

EX1167-SZ $60 \times 40 \times 23 \mathrm{~cm} \quad 62.96 \quad 75.75$ Internal: 30 Litre 16.7 cm deep

| EX1217-SZ | $60 \times 40 \times 28 \mathrm{~cm}$ | 66.32 | 79.58 |
| :--- | :--- | :--- | :--- | Internal: 39 Litre 21.7 cm deep


| EX1257-SZ | $60 \times 40 \times 32 \mathrm{~cm}$ | 67.94 | 81.53 |
| :--- | :--- | :--- | :--- | :--- |
|  | Internal: 46 Litre |  |  |
|  | 25.7 cm deep |  |  |

- Staying hot, cold and stable for longer with less than
$1^{\circ} \mathrm{C}$ temperature loss per hour
- Rounded corners for safe transport
- Ultra-light
- Impact and scratch proof surface
- Dishwasher safe to $80^{\circ} \mathrm{C}$
- Ideal for supporting cold chains to HACCP standards

| Thermo Box Expert $60 \times 40$ |  | £ each | € each |
| :--- | :--- | :--- | :--- |
| Code | Size (LxW x H) | 79.70 | 95.64 |
| EX6200-SZ | $68.5 \times 48.5 \times 26 \mathrm{~cm}$ <br> Internal: 53 Litre <br> 20cm deep |  |  |
|  |  |  |  |



Thermo Box Cooling Plate GN $1 / 1$

- Freeze and place inside thermo box to maintain temperature longer
- Can be also used to keep fresh products cold temperature from +2 to $+4^{\circ} \mathrm{C}$

| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| KA112 | $53 \times 32.5 \times 3 \mathrm{~cm}$ | 82.06 | 98.47 |

Advised freezing temperature is $-18^{\circ} \mathrm{C}$.
Freeze for 24 hrs to achieve desired result.


Thermo Box End Loaders GN 1/1

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each $€$ each |
| :--- | :--- | :--- |
| TW8545-SZ | $63.5 \times 46.5 \times 66 \mathrm{~cm}$ | 361.80434 .16 |

100 Litre
8 Shelves -6.5 cm Gap
TW8350-SZ $\quad 63.5 \times 46.5 \times 46.5 \mathrm{~cm}$
270.00324 .00

64 Litre
8 Shelves - 3cm Gap


Thermo Box Trolley GN 1/1

- Suitable for GN $1 / 1$ thermo boxes

| Code | Size (LxW) | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| TR1 | $62 \times 42 \mathrm{~cm}$ | 81.00 | 97.20 |



## Thermo Box Hot Plate GN 1/1

- Heat up and place inside thermo box to maintain temperature longer

| Code | Size $(L \times W \times H)$ | $£$ each $€$ each |
| :--- | :--- | :--- |
| HP184 | $53 \times 32.5 \times 3 \mathrm{~cm}$ | $105.02 \quad 126.02$ |

Hot plates can be used in a steamer or oven but not in a microwave. Heat up to $70^{\circ} \mathrm{C}$ for no longer than 30 minutes to achieve desired result.

## 376 Storage \& Gastronorm

## Stainless Steel Gastronorm Food Pans

- 201 Stainless steel
- Anti-jamming design
- Electropolish finish
- Etched with size and depth for easy identification


GN $1 / 1$ Size $530 \times 325 \mathrm{~mm}$ Perforated

| Code | Size-Depth | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| GNP11-20 | $1 / 1 \cdot-20 \mathrm{~mm}$ | 11.62 | 13.94 |
| GNP11-40 | $1 / 1 \cdot-40 \mathrm{~mm}$ | 12.42 | 14.90 |
| GNP11-65 | $1 / 1 \cdot 65 \mathrm{~mm}$ | 13.76 | 16.51 |
| GNP11-100 | $1 / 1 \cdot 100 \mathrm{~mm}$ | 18.68 | 22.42 |
| GNP11-150 | $1 / 1 \cdot 150 \mathrm{~mm}$ | 24.02 | 28.82 |


$\begin{array}{llll}G N 11-150 & 1 / 1.150 \mathrm{~mm} & 22.12 & 26.54\end{array}$

| GN11-200 | $1 / 1-200 \mathrm{~mm}$ | 30.74 | 36.89 |
| :--- | :--- | :--- | :--- |
| GN11-LID | $1 / 1$ Lid | 11.80 | 14.16 |

GN11-SLID 1/1 Sealing Lid $\quad 23.28 \quad 27.94$
GN11-NLID 1/1 Notched Lid 12.0614 .47

Stainless Steel Gastronorm 1/1 Trolley page 389
GN 2/3 Size $354 \times 325 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GN23-40 | $2 / 3 \cdot 40 \mathrm{~mm}$ | 7.62 | 9.14 |
| GN23-65 | $2 / 3 \cdot 65 \mathrm{~mm}$ | 9.28 | 11.14 |
| GN23-100 | $2 / 3 \cdot 100 \mathrm{~mm}$ | 13.38 | 16.06 |
| GN23-LID | 2/3 Lid | 10.16 | 12.19 |



GN $1 / 2$ Size $325 \times 265 \mathrm{~mm}$ Perforated

| Code | Size $\cdot$ Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GNP12-40 | $1 / 2 \cdot 40 \mathrm{~mm}$ | 7.38 | 8.86 |
| GNP12-65 | $1 / 2 \cdot 65 \mathrm{~mm}$ | 9.16 | 10.99 |
| GNP12-100 | $1 / 2 \cdot 100 \mathrm{~mm}$ | 10.78 | 12.94 |



GN $1 / 3$ Size $325 \times 176 \mathrm{~mm}$

| Code | Size - Depth | £ each | $€$ each |
| :---: | :---: | :---: | :---: |
| GN13-20 | $1 / 3.20 \mathrm{~mm}$ | 4.84 | 5.81 |
| GN13-40 | $1 / 3.40 \mathrm{~mm}$ | 5.12 | 6.14 |
| GN13-65 | $1 / 3.65 \mathrm{~mm}$ | 5.28 | 6.34 |
| GN13-100 | $1 / 3 \cdot 100 \mathrm{~mm}$ | 7.10 | 8.52 |
| GN13-150 | $1 / 3 \cdot 150 \mathrm{~mm}$ | 10.82 | 12.98 |
| GN13-200 | $1 / 3 \cdot 200 \mathrm{~mm}$ | 16.30 | 19.56 |
| GN13-LID | 1/3 Lid | 4.38 | 5.26 |
| GN13-SLID | 1/3 Sealing Lid | 12.58 | 15.10 |
| GN13-NLID | 1/3 Notched Lid | 4.46 | 5.35 |



## GN $1 / 4$ Size $265 \times 163 \mathrm{~mm}$

| Code | Size $\cdot$ Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GN14-65 | $1 / 4 \cdot 65 \mathrm{~mm}$ | 3.82 | 4.58 |
| GN14-100 | $1 / 4 \cdot 100 \mathrm{~mm}$ | 5.98 | 7.18 |
| GN14-150 | $1 / 4 \cdot \mathbf{- 1 5 0 m m}$ | 9.18 | 11.02 |
| GN14-200 | $1 / 4 \cdot \mathbf{- 2 0 0 m m}$ | 12.66 | 15.19 |
| GN14-LID | $1 / 4$ Lid | 3.82 | 4.58 |
| GN14-SLID | $1 / 4$ Sealing Lid | 11.66 | 13.99 |
| GN14-NLID | $1 / 4$ Notched Lid | 3.88 | 4.66 |

## GN $1 / 6$ Size $176 \times 162 \mathrm{~mm}$

| Code | Size - Depth | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GN16-65 | $1 / 6 \cdot 65 \mathrm{~mm}$ | 3.28 | 3.94 |
| GN16-100 | $1 / 6 \cdot \mathbf{- 1 0 0 \mathrm { mm }}$ | 4.84 | 5.81 |
| GN16-150 | $1 / 6 \cdot 150 \mathrm{~mm}$ | 6.84 | 8.21 |
| GN16-200 | $1 / 6 \cdot \mathbf{- 2 0 0 \mathrm { mm }}$ | 9.28 | 11.14 |
| GN16-LID | $1 / 6$ Lid | 2.74 | 3.29 |
| GN16-SLID | $1 / 6$ Sealing Lid | 6.74 | 8.09 |
| GN16-NLID | $1 / 6$ Notched Lid | 2.78 | 3.34 |

## GN $1 / 9$ Size $176 \times 108 \mathrm{~mm}$

| Code | Size $\cdot$ Depth | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| GN19-65 | $1 / 9 \cdot 65 \mathrm{~mm}$ | 2.70 | 3.24 |
| GN19-100 | $1 / 9 \cdot 100 \mathrm{~mm}$ | 3.74 | 4.49 |
| GN19-150 | $1 / 9 \cdot 150 \mathrm{~mm}$ | 5.18 | 6.22 |
| GN19-LID | $1 / 9$ Lid | 2.26 | 2.71 |
| GN19-NLID | $1 / 9$ Notched Lid | 2.32 | 2.78 |

## 378 Storage \& Gastronorm



## Gastronorm Spacer Bar

| Code | Size (LxW) | £ each | $€$ each |
| :--- | :--- | ---: | ---: |
| 12807 | Short $325 \times 23 \mathrm{~mm}$ | 2.92 | 3.50 |
| 11807 | Long $530 \times 23 \mathrm{~mm}$ | 4.40 | 5.28 |

## Gastronorm Drainer Plate

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GN11-DRAIN | 1/1 Size for GN Pans | 16.24 | 19.49 |



## Sealing Stainless Steel GN Lids

- Stainless steel gastronorm lids with a specially designed silicon seal to keep food safe during storage or transportation
- All lids are compatible with their respective sizes in our stainless steel GN range

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| GN11-SLID | $1 / 1$ Sealing Lid | 23.28 | 27.94 |
| GN12-SLID | $1 / 2$ Sealing Lid | 16.50 | 19.80 |
| GN13-SLID | $1 / 3$ Sealing Lid | 12.58 | 15.10 |
| GN14-SLID | $1 / 4$ Sealing Lid | 11.66 | 13.99 |
| GN16-SLID | $1 / 6$ Sealing Lid | 6.74 | 8.09 |

Gastronorm Spiked Meat Dish

- Reduces movement of meat when carving

| Code | Size | $£$ each | $€$ each |
| :--- | :--- | :---: | :--- |
| GN11-SMD | 1/1 Size for GN Pans | 15.62 | 18.74 |

Carving Fork see pages 299 and 336


[^38]
## Clear Polycarbonate Gastronorm Pans

- Durable clear polycarbonate construction - Perfect for food storage and great for food presentation
- Available in a range of GN sizes •Stackable $\bullet$ Do not use in a Bain Marie


GN $1 / 1$ Size $530 \times 325 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | ---: | :--- |
| PC11-065 | $1 / 1-65 \mathrm{~mm}$ Clear | 12.48 | 14.98 |
| PC11-100 | $1 / 1-100 \mathrm{~mm}$ Clear | 15.14 | 18.17 |
| PC11-150 | $1 / 1-150 \mathrm{~mm}$ Clear | 17.94 | 21.53 |
| PC11-200 | $1 / 1 \cdot-200 \mathrm{~mm}$ Clear | 22.02 | 26.42 |
| PC11-LID | $1 / 1$-Lid Clear | 10.16 | 12.19 |



GN $1 / 3$ Size $325 \times 176 m m$

| Code | Size $\cdot$ Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PC13-065 | $1 / 3 \cdot 65 \mathrm{~mm}$ Clear | 4.82 | 5.78 |
| PC13-100 | $1 / 3 \cdot 100 \mathrm{~mm}$ Clear | 6.40 | 7.68 |
| PC13-150 | $1 / 3 \cdot 150 \mathrm{~mm}$ Clear | 8.10 | 9.72 |
| PC13-LID | $1 / 3$ - Lid Clear | 3.70 | 4.44 |

GN $1 / 2$ Size $325 \times 265 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PC12-065 | $1 / 2 \cdot 65 \mathrm{~mm}$ Clear | 7.00 | 8.40 |
| PC12-100 | $1 / 2 \cdot 100 \mathrm{~mm}$ Clear | 8.60 | 10.32 |
| PC12-150 | $1 / 2 \cdot 150 \mathrm{~mm}$ Clear | 10.20 | 12.24 |
| PC12-200 | $1 / 2 \cdot 200 \mathrm{~mm}$ Clear | 12.96 | 15.55 |
| PC12-LID | $1 / 2 \cdot$ Lid Clear | 5.96 | 7.15 |



GN $1 / 6$ Size $176 \times 162 \mathrm{~mm}$

| Code | Size $\cdot$ Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PC16-065 | $1 / 6 \cdot 65 \mathrm{~mm}$ Clear | 3.12 | 3.74 |
| PC16-100 | $1 / 6 \cdot 100 \mathrm{~mm}$ Clear | 3.70 | 4.44 |
| PC16-150 | $1 / 6 \cdot 150 \mathrm{~mm}$ Clear | 4.96 | 5.95 |
| PC16-LID | $1 / 6$-Lid Clear | 3.12 | 3.74 |



GN $1 / 9$ Size $176 \times 108 \mathrm{~mm}$

| Code | Size $\cdot$ Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PC19-065 | $1 / 9 \cdot 65 \mathrm{~mm}$ Clear | 3.02 | 3.62 |
| PC19-100 | $1 / 9 \cdot \mathbf{- 1 0 0 m m}$ Clear | 3.98 | 4.78 |
| PC19-LID | 1/9- Lid Clear | 3.12 | 3.74 |
|  | No Handle |  |  |

## 380 Storage \& Gastronorm

## Black Polycarbonate Gastronorm Pans

- Durable polycarbonate construction - Perfect for food storage and great for food presentation
- Available in a range of GN sizes • Stackable • Do not use in a Bain Marie


GN $1 / 2$ Size $325 \times 265 \mathrm{~mm}$

| Code | Size - Depth | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCB12-100 | $1 / 2 \cdot 100 \mathrm{~mm}$ Black | 9.52 | 11.42 |
| PC12-LID | $1 / 2$ - Lid Clear | 5.96 | 7.15 |



GN 1/3 Size $325 \times 176 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCB13-100 | $1 / 3 \cdot 100 \mathrm{~mm}$ Black | 7.08 | 8.50 |
| PC13-LID | $1 / 3$ - Lid Clear | 3.70 | 4.44 |

All items are priced and sold individually


GN $1 / 4$ size $265 \times 163 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCB14-100 | $1 / 4$ - 100 mm Black | 5.96 | 7.15 |
| PC14-LID | $1 / 4$ - Lid Clear | 3.40 | 4.08 |



GN $1 / 6$ Size $176 \times 162 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCB16-100 | $1 / 6$ - 100 mm Black | 4.12 | 4.94 |
| PC16-LID | $1 / 6$ - Lid Clear | 3.12 | 3.74 |



GN $1 / 9$ Size $176 \times 108 \mathrm{~mm}$

| Code | Size - Depth | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| PCB19-100 | $1 / 9 \cdot 100 \mathrm{~mm}$ Black | 4.40 | 5.28 |
| PC19-LID | 1/9- Lid Clear | 3.12 | 3.74 |
|  | No Handle |  |  |

## Polypropylene Gastronorm Pans

- Our range of GN air-tight containers are ideal for safe storage of food in an organised manner
- Tight fitting storage sealing lids are available to keep food fresh and are sold separately



## 382 Storage \& Gastronorm

## Colour Coded GN Storage Containers

- Our range of GN air-tight containers are ideal for safe storage of food in an organised manner.
- Each container comes complete with a set of four colour coding clips and a permanent wipe clean label to aid identification of contents and for simplified food rotation.
- Each container come complete with lid.


GN $1 / 1$ Size - $530 \times 325 \mathrm{~mm}$

| Code | Size - Depth | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12530 | $1 / 1-100 \mathrm{~mm}(13 \mathrm{~L})$ | 6 | 16.84 | 20.21 |
| 12540 | $1 / 1-150 \mathrm{~mm}(21 \mathrm{~L})$ | 6 | 21.34 | 25.61 |
| 12550 | $1 / 1 \cdot 200 \mathrm{~mm}(28 \mathrm{~L})$ | 6 | 25.34 | 30.41 |



GN $2 / 3$ Size - $354 \times 325 \mathrm{~mm}$

| Code | Size-Depth | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :--- | :--- |
| 12520 | $2 / 3 \cdot 200 \mathrm{~mm}(19 \mathrm{~L})$ | 6 | 19.34 | 23.21 |



## GN $1 / 2$ Size $-325 \times 265 \mathrm{~mm}$

| Code | Size - Depth | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12470 | $1 / 2 \cdot 100 \mathrm{~mm}(6.5 \mathrm{~L})$ | 6 | 10.84 | 13.01 |
| 12480 | $1 / 2 \cdot 150 \mathrm{~mm}(10 \mathrm{~L})$ | 6 | 12.12 | 14.54 |
| 12490 | $1 / 2 \cdot 200 \mathrm{~mm}(12.5 \mathrm{~L})$ | 6 | 14.30 | 17.16 |



GN 1/3 Size - 325 x 187 mm

| Code | Size - Depth | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12440 | $1 / 3 \cdot 100 \mathrm{~mm}(4 \mathrm{~L})$ | 6 | 8.94 | 10.73 |
| 12450 | $1 / 3 \cdot 150 \mathrm{~mm}(6 \mathrm{~L})$ | 6 | 9.30 | 11.16 |



GN $1 / 4$ Size - $265 \times 163 \mathrm{~mm}$

| Code | Size - Depth | Pack | £ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12410 | $1 / 4 \cdot 100 \mathrm{~mm}(2.8 \mathrm{~L})$ | 6 | 7.12 | 8.54 |
| 12420 | $1 / 4 \cdot 150 \mathrm{~mm}(4.3 \mathrm{~L})$ | 6 | 7.50 | 9.00 |



GN $1 / 6$ Size - $176 \times 162 \mathrm{~mm}$

| Code | Size-Depth | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12370 | $1 / 6 \cdot 65 \mathrm{~mm}(1.1 \mathrm{~L})$ | 6 | 4.80 | 5.76 |
| 12380 | $1 / 6 \cdot 100 \mathrm{~mm}(1.7 \mathrm{~L})$ | 6 | 5.64 | 6.77 |
| 12390 | $1 / 6 \cdot 150 \mathrm{~mm}(2.6 \mathrm{~L})$ | 6 | 5.90 | 7.08 |

## Allergen GN Storage Containers

- Our range of Allergen Free GN air-tight containers are ideal for safe storage of food in an organised manner
- Each container denotes the most common allergens which should not be stored within these boxes
- Comes complete with a set of four colour coding clips and a permanent wipe clean label to aid identification of contents and for simplified food rotation
- Each container comes complete with lid

GN 1/9 Size - $176 \times 108 \mathrm{~mm}$

| Code | Size - Depth | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12340 | $1 / 9-65 \mathrm{~mm}(0.6 \mathrm{~L})$ | 6 | 3.88 | 4.66 |
| 12350 | $1 / 9-100 \mathrm{~mm}(1 \mathrm{~L})$ | 6 | 4.32 | 5.18 |
| 12360 | $1 / 9.150 \mathrm{~mm}(1.5 \mathrm{~L})$ | 6 | 4.82 | 5.78 |

Storage Box Label Marker

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| 12376 | Black Marker (Set of 3) | 10.70 | 12.84 |

Priced and sold individually

| Code | Size - Depth | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 12480 AL | $1 / 2 \cdot 150 \mathrm{~mm}(10 \mathrm{~L})$ | 6 | 12.12 | 14.54 |
| 12450 AL | $1 / 3 \cdot 150 \mathrm{~mm}(6 \mathrm{~L})$ | 6 | 9.30 | 11.16 |
| 12420 AL | $1 / 4 \cdot 150 \mathrm{~mm}(4.3 \mathrm{~L})$ | 6 | 7.50 | 9.00 |
| 12390 AL | $1 / 6 \cdot 150 \mathrm{~mm}(2.6 \mathrm{~L})$ | 6 | 5.90 | 7.08 |



## 384 Storage \& Gastronorm

Storplus Square Food Storage Containers

- Durable polycarbonate
- Wide easy-grip handles
- Stacking lugs prevent jamming
- Capacity measurements etched on side of container

| Code | Size $(H \times W \times D)$ | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| $10720-07$ | 1.9 Litre $-10 \times 18 \times 18 \mathrm{~cm}$ | 4.96 | 5.95 |
| $10721-07$ | 3.8 Litre $19 \times 18 \times 18 \mathrm{~cm}$ | 6.92 | 8.30 |
| $10722-07$ | 5.7 Litre $19 \times 22.5 \times 22.5 \mathrm{~cm}$ | 9.72 | 11.66 |
| $\mathbf{1 0 7 2 3 - 0 7}$ | 7.6 Litre $23 \times 22.5 \times 22.5 \mathrm{~cm}$ | 11.34 | 13.61 |
| $10724-07$ | 11.4 Litre $21 \times 28 \times 28 \mathrm{~cm}$ | 17.28 | 20.74 |
| $\mathbf{1 0 7 2 5 - 0 7}$ | 17.1 Litre $32 \times 28 \times 28 \mathrm{~cm}$ | 20.26 | 24.31 |
| $10726-07$ | 20.9 Litre $40 \times 28 \times 28 \mathrm{~cm}$ | 29.70 | 35.64 |
| $10740-08$ | Lid for $1.9 / 3.8$ Litre Green | 2.64 | 3.17 |
| $10741-05$ | Lid for $5.7 / 7.6$ Litre Red | 3.20 | 3.84 |
| $\mathbf{1 0 7 4 2 - 6 0}$ | Lid for $11.4 / 17.1 / 20.9$ Litre Blue | 4.64 | 5.57 |

$\square$

Polyethylene Food Storage Trays

- Made from High Density Polyethylene
- Suitabe for freezer storage to $-40^{\circ} \mathrm{C}$

| Code | Size $($ L $\times W \times H)$ | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| 11710 | 2 Litre $-30 \times 21 \times 6.5 \mathrm{~cm}$ | 4.32 | 5.18 |
| 11720 | 3 Litre $-34 \times 23.5 \times 7 \mathrm{~cm}$ | 5.40 | 6.48 |
| 11730 | 6 Litre $-43 \times 28.5 \times 7.5 \mathrm{~cm}$ | 7.56 | 9.07 |
| 11740 | 8 Litre $-48 \times 33 \times 8 \mathrm{~cm}$ | 9.72 | 11.66 |
| 11750 | 12 Litre $-53.5 \times 38.5 \times 8.5 \mathrm{~cm}$ | 12.96 | 15.55 |

Lids sold separately



## Storage Containers

- With clip handles
- Complete with lids, these storage containers are ideal for both general use and for storing of food.

| Code | Size $(L \times W \times H)$ | Pack | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: | :---: |
| 10270 | 13 Litre $-41.5 \times 27 \times 18 \mathrm{~cm}$ | 4 | 10.16 | 12.19 |
| 10290 | 20 Litre $-59 \times 40 \times 13 \mathrm{~cm}$ | 4 | 18.06 | 21.67 |
| 10280 | 38 Litre $-59 \times 40 \times 22 \mathrm{~cm}$ | 4 | 22.36 | 26.83 |

Priced individually and sold in packs

## Mobile Storage Containers

- With clip handles and wheels
- These mobile storage containers can be used for general
storage or the holding of food.

| Code | Size $($ L $\times W \times H)$ | Pack | $£$ each |
| :--- | :--- | :---: | :---: |
| 10240 | 40 Litre each $-79 \times 49.5 \times 18.5 \mathrm{~cm}$ | 4 | 29.06 |
| 34.87 |  |  |  |
| 10260 | 60 Litre $-59 \times 40 \times 38 \mathrm{~cm}$ | 4 | 37.16 |

Priced individually and sold in packs


Stainless Steel Bain Marie Pot

| Code | Size $(\emptyset \times \mathrm{H})$ | $£$ each $€$ each |  |
| :--- | :--- | ---: | :--- |
| B10288 | 4.2 Litre $-21 \times 17 \mathrm{~cm}$ | 10.22 | 12.26 |

Lid for Bain Marie Pot

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| L10288 | Lid for B10288 | 4.06 | 4.87 |

## Racking \& Trolleys

Sturdy chrome plated racking provides a flexible solution to racking in kitchens, dry stores and many other environments.

Racking comes in a range of widths, which enable you to maximise storage space, and is simple enough for one person assembly.

Excellent stainless steel trolleys are available in two or three tier versions, and come either flat packed for economy and ease of assembly or fully welded and pre-assembled for simplicity.

Easy flexible storage and secure, durable trolleys


## Racking \& Trolleys



Wire Shelf

- Supplied complete with bracket and wall mounting kit
- Capacity 30kg

| Code | Size (W $\times$ D) | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| WS-3614 | $91 \times 35.6 \mathrm{~cm}$ | 48.50 | 58.20 |




## Genware Racking

- Complete 4 tier units available in 4 lengths ( $3^{\prime}, 4^{\prime}, 5^{\prime}$ and $\left.6^{\prime}\right)$ all 72 " high and 18 " deep
- 4 tier adjustable racking that is easy to assemble and adjust to the required height
- Each shelf can carry a maximum weight of 600 lb ( 270 kg )
- Adjustable feet allow for uneven surfaces

Complete 4 Tier Racking Unit $18 " / 45 \mathrm{~cm}$ deep

| Code | Size $(W \times D \times H)$ | $£$ each | € each |
| :--- | :--- | :---: | :---: |
| $222-1000$ | $36 \times 18 \times 72^{\prime \prime}$ | 147.64 | 177.17 |
|  | $91 \times 45 \times 183 \mathrm{~cm}$ |  |  |
| $222-4818$ | $48 \times 18 \times 72^{\prime \prime}$ | 169.00 | 202.80 |
|  | $122 \times 45 \times 183 \mathrm{~cm}$ |  |  |
| $222-6018$ | $60 \times 18 \times 72^{\prime \prime}$ | 187.00 | 224.40 |
|  | $152 \times 45 \times 183 \mathrm{~cm}$ |  |  |
| $222-7218$ | $72 \times 18 \times 72^{\prime \prime}$ | 205.08 | 246.10 |
|  | $183 \times 45 \times 183 \mathrm{~cm}$ |  |  |

## 388 Racking \& Trolleys

| Flat-Packed Stainless Steel Trolleys |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size $($ L $\times W \times$ H) | f each | $€$ each |
| TROL2S | 2 Tier $-84 \times 50.5 \times 94.5 \mathrm{~cm}$ | 117.78 | 141.34 |
|  | Approx. 56.5 cm Gap |  |  |
| TROL3S | 3 Tier $-82.5 \times 50.5 \times 94.5 \mathrm{~cm}$ | 148.08 | 177.70 |
|  | Approx. $26-29 \mathrm{~cm}$ Gap |  |  |

- Supplied flat-packed for easy assembly
- Great value
- Quality stainless steel construction
- 4 heavy duty castors (2 braked)
- Weight capacity 150 kg evenly spread


All items are priced and sold individually

| Fully Welded Stainless Steel Trolleys |  |  |  |
| :--- | :--- | :---: | :---: |
| Code | Size $(L \times W \times H)$ | $£$ each | $€$ each |
| TROLWELD2S | 2 Tier $-85 \times 53 \times 93 \mathrm{~cm}$ | 292.64 | 351.17 |
|  | Approx. 56.5 cm Gap |  |  |
| TROLWELD3S | 3 Tier $-85 \times 53 \times 93 \mathrm{~cm}$ | 312.16 | 374.59 |
|  | Approx. 27 cm Gap |  |  |

- Supplied fully welded - wheels need to be assembled before use
- High quality stainless steel construction
- 4 heavy duty castors ( 2 braked)
- Suitable for the most hardwearing catering environments
- Weight capacity 150 kg evenly spread


Polypropylene Trolleys

| Code | Size (L×W $\times$ H) | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TROLPC | $80.5 \times 41 \times 96.5 \mathrm{~cm}$ | 119.44 | 143.33 |
|  | Approx. 31 cm Gap |  |  |
| Weight capacity | 125 kg evenly spread |  |  |
| TROLPL | $107.5 \times 49.5 \times 97.5 \mathrm{~cm}$ | 146.00 | 175.20 |
|  | Approx. 30.5 cm Gap |  |  |

Weight capacity 150 kg evenly spread

- Tough polypropylene shelves
- 4 heavy duty castors (2 braked)

Quiet, mark resistant castors

- Easy to clean
- Clip on cutlery and refuse bins are available


Clip on Bins for Clearing Trolleys

| Code | Description | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| TROLBIN-CUT | Cutlery Bin | 13.26 | 15.91 |
|  | $33 \times 24 \times 18 \mathrm{~cm}$ |  |  |
| TROLBIN-REF | Refuse Bin | 26.54 | 31.85 |
|  | $33 \times 24 \times 56 \mathrm{~cm}$ |  |  |
| Bins fit both TROLPC \& TROLPL |  |  |  |



TROLBIN-CUT

TROLBIN-REF


Stainless Steel GN 1/1 Trolley
Code $\quad$ Size $(L \times W \times H) \quad £$ each $€$ each

TROLGN20 $58.5 \times 45.5 \times 170 \mathrm{~cm} \quad 308.44370 .13$ 20 Shelves
Approx. 6.7 cm Gap

- Now includes additional strengthening bar
half way up trolley
- 4 heavy duty castors ( 2 braked)
- Suitable for $1 / 1$ gastronorms with 20 shelves to allow varying container depths
- Flat packed for easy assembly

Weight capacity 100 kg evenly spread


Polypropylene Heavy Duty Dunnage Floor Rack

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | £ each | $€$ each |
| :--- | :--- | :---: | :---: |
| FLRCK | $33 \times 33 \times 3.8 \mathrm{~cm}$ | 7.84 | 9.41 |

- Heavy duty, sturdy and durable plastic dunnage racks ideal for hygienic storage of products keeping them off the floor
- Holes allow air circulation under produce
- Racks interlock together easily with no links required and fits most fridges and freezers
- Maximum load capacity $1,000 \mathrm{~kg}$



## 390 Furniture

## Folding Utility Furniture

- Tough, durable, robust and tested to rigorous British standards for safety in use
- Featuring high density polyethylene top and durable steel frame and legs our tables will provide greater durability than cheap alternatives
- Folding design on all items makes for easy storage and handling with carry handles
- Perfect for creating additional dining, catering or buffet display space with minimum effort
- Fully conforms to BS EN 581: 2006 Parts 1, 2 \& 3


| Solid Top Folding 4' Table |  |  |  |
| :--- | :--- | :--- | :--- |
| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| ST4 | $122 \times 61 \times 74 \mathrm{~cm}$ | 49.58 | 59.50 |
|  | $4 \times 2 \times 2.5$ |  |  |

Maximum weight 150 kg


## Centre Folding 6' Table

| Code | Size $(\mathrm{L} \times \mathrm{W} \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| CFT6 | $180 \times 75 \times 74 \mathrm{~cm}$ | 66.10 | 79.32 |
|  | $6 \times 2.5 \times 2.5$ |  |  |

Maximum weight 100 kg


Centre Folding 5' Round Table

| Code | Size $(0 \times \mathrm{H})$ | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| RFT5 | $150 \times 74 \mathrm{~cm}$ | 124.48 | 149.38 |
|  | $5 \times 2.5^{\prime}$ |  |  |

Maximum weight 150 kg


Folding Utility Chair

| Code | Size $(H \times W \times D)$ | $£$ each | € each |
| :--- | :--- | :--- | :--- |
| FPC | $98 \times 46 \times 50 \mathrm{~cm}$ | 31.94 | 38.33 |



Wooden High Chairs

- Great value, safe, stackable birch wood high chairs
- Designed to fit in with existing restaurant furniture
- Conforms fully to BS EN 14988:2006 Parts 1 \& 2
- Supplied flat-packed for easy assembly
- Overal height $76.5 \mathrm{~cm} / 30.1^{\prime \prime}$, base width $51 \mathrm{~cm} / 20^{\prime \prime}$

| Code | Description | $£$ each | € each |
| :--- | :--- | :---: | :--- |
| HCHAIR-DW | Dark Wood (Walnut) | 68.08 | 81.70 |
| HCHAIR-LW | Light Wood (Birch) | 68.08 | 81.70 |

## 392 Safety \& First Aid

## Safety \& First Aid

- The BSI and HSE Catering First Aid kits and refills are now the only safe and clear way for an employer to meet their first aid obligations and are deemed adequate.



## British Standard Catering

## First Aid Kits \& Refill

- Conforms to BS 8599-1
- Premium catering kit contains blue gloves, tape and plasters

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| FASML | Small | 38.00 | 45.60 |
| FAMED | Medium | 53.32 | 63.98 |
| FALRG | Large | 67.36 | 80.83 |
| FAREFMED | Refill Medium (excluding box) | 41.94 | 50.33 |

## HSE Catering First Aid Kits \& Refill

- Durable wipe clean and attractive plastic box with built in carry handle
- Catering specific kit contains blue plasters
- Comes complete with durable plastic wall bracket and fixing kit
- Fully HSE/BHTA compliant first aid kit

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| FA10 | 10 Person | 19.48 | 23.38 |
| FA20 | 20 Person | 28.78 | 34.54 |
| FAREF10 | Refill 10 Person (excluding box) | 14.26 | 17.11 |


| Contents | Small <br> Kit | Medium <br>  <br> Refill | Large <br> Kit |
| :--- | :---: | :---: | :---: |
| First Aid Guidance Leaflet | 1 | 1 | 1 |
| Sterile Dressing (Medium) | 4 | 6 | 8 |
| Sterile Dressing (Large) | 1 | 2 | 2 |
| Triangular Bandage | 2 | 3 | 4 |
| Safety Pins (12 Assorted) | 1 | 1 | 1 |
| Sterile Eye Dressing | 2 | 3 | 4 |
| Blue Washproof Plasters | 40 | 60 | 100 |
| Sterile Moist Wipes | 20 | 30 | 40 |
| Blue Microporous Tape | 1 | 1 | 1 |
| Blue Nitrile Gloves (Pair) | 6 | 9 | 12 |
| Finger Dressing | 2 | 3 | 4 |
| Face Shield | 1 | 2 | 3 |
| Foil Blanket | 1 | 2 | 3 |
| Burn Dressing 10 x 10cm | 1 | 2 | 2 |
| Clothing Cutters 17.5cm | 1 | 1 | 1 |
| Conforming Bandage | 1 | 2 | 2 |


| Contents | $\mathbf{1 0}$ Person <br>  <br> Refill | $\mathbf{2 0}$ <br> Person <br> Kit |
| :--- | :---: | :---: |
| First Aid Guidance Leaflet | 1 | 1 |
| Sterile Dressing (Medium) | 6 | 9 |
| Sterile Dressing (Large) | 2 | 3 |
| HypaBand Triangular Bandage | 4 | 6 |
| Safety Pins (12 Assorted) | 1 | 1 |
| Sterile Eye Dressing | 2 | 5 |
| Blue Detectable Washproof <br> Plasters | 20 | 40 |
| Moist Wipes | 10 | 10 |
| Vinyl Gloves (Pair) | 1 | 2 |

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## Safety \& First Aid 393



Fire Blanket

| Code | Size | $£$ each $€$ each |  |
| :--- | :--- | :--- | :--- |
| FB12 | $1.2 \times 1.2 \mathrm{~m}$ | 25.90 | 31.08 |



Blue Detectable Plasters

- Designed specifically for use within catering environments as blue will show up more effectively in food than any other colour
- Individually wrapped to ensure sterility

| Code | Description | $£$ box | $€$ box |
| :--- | :--- | :---: | :---: |
| FAPL | $7.5 \times 2.5 \mathrm{~cm}$ | 5.96 | 7.15 |
| FAPLMIX | Mixed 5 Types | 6.82 | 8.18 |

100 per box

## Burns First Aid Kits

- Our burns kits contain a variety of products specifically designed for the treatment of burn injuries
- These kits come in a hard durable case including fast acting relief dressings and gels to cool and soothe

| Code | Description | $£$ box | $€$ box |
| :--- | :--- | :--- | :--- |
| BKSML | Small | 16.52 | 19.82 |
| BKMED | Medium | 31.94 | 38.33 |



| Burns Kit Contents | Small | Medium |
| :--- | :---: | :---: |
| First Aid Guidance Leaflet | 1 | 1 |
| Burn Stop Burn Dressings (10×10cm) | 2 | 2 |
| Burn Stop Burn Dressings (20×20cm) | - | 1 |
| Burn Stop Gel Sachets (3.5g) | 3 | 6 |
| HypaBand Safety Pins | 12 | 12 |
| HypaBand Conforming Bandages | 2 | 3 |
| HypaTouch Disposable Gloves (Pair) | 2 | 3 |
| Clothing Cutters | - | 1 |

## 394 Disposables

## Food Storage Labels \& Accessories

## Removable Day Dots (19mm)

- A great way of ensuring accurate food rotation thus reducing wastage
- The labels remove easily from both metal and plastic
- The 19 mm labels are compatible with the LL7R-JR Heavy Duty Label Dispenser

| Code | Description | £ each | € each |
| :---: | :---: | :---: | :---: |
| C301 | Sunday - (1000) | 3.20 | 3.84 |
| C302 | Monday - (1000) | 3.20 | 3.84 |
| C303 | Tuesday-(1000) | 3.20 | 3.84 |
| C304 | Wednesday - (1000) | 3.20 | 3.84 |
| C305 | Thursday - (1000) | 3.20 | 3.84 |
| C306 | Friday - (1000) | 3.20 | 3.84 |
| C307 | Saturday - (1000) | 3.20 | 3.84 |
| SLC7R | Week Set - $7 \times 1000$ ) | 22.28 | 26.74 |
| C300-KIT | Week Set in Dispenser | 28.64 | 34.37 |

Please ensure the label is removed prior to washing container



## Removable Day Labels (50mm)

- The 50 mm labels are compatible with the LL7R-2 Heavy Duty Label Dispenser

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RIDU2201R | Monday - 500$)$ | 11.40 | 13.68 |
| RIDU2202R | Tuesday - (500) | 11.40 | 13.68 |
| RIDU2203R | Wednesday - 500 ) | 11.40 | 13.68 |
| RIDU2204R | Thursday - (500) | 11.40 | 13.68 |
| RIDU2205R | Friday -(500) | 11.40 | 13.68 |
| RIDU2206R | Saturday - (500) | 11.40 | 13.68 |
| RIDU2207R | Sunday - (500) | $\mathbf{1 1 . 4 0}$ | 13.68 |

Please ensure the label is removed prior to washing container


RALRG22R


RAPDU24R

## Removable Shelf Life Label ( $50 \times 100 \mathrm{~mm}$ )

- These labels can be used in conjunction with the Removable Day Dots; C301-7
- The LL1R-2SP Heavy Duty Single Roll Dispenser can be used with these labels

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| RSL24R | Shelf Life Label (500) | 12.24 | 14.69 |

## Removable Red Use By Label ( $50 \times 65 \mathrm{~mm}$ )

- The LL1R-2SP Heavy Duty Single Roll Dispenser can be used with the Red Use By labels

| Code | Description | $£$ each $€$ each |  |
| :--- | :--- | :---: | :---: |
| RRIDU23R | Red Use By Label <br> $(500)$ | 10.16 | 12.19 |
|  | ( |  |  |

## Removable Red Use First Label (50mm)

- The LL1R-2SP Heavy Duty Single Roll Dispenser can be used with the Red Use First labels

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| RUF2R | Use First Red Label <br> $(500)$ | 7.54 | 9.05 |
|  | ( |  |  |

## Removable Allergen Labels

- Helps identify potential allergens present within food in line with recent changes in legislation
- The LL1R-2SP Heavy Duty Single Roll Dispenser can be used with these labels

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :--- | :--- |
| RALRG22R | $50 \times 50 \mathrm{~mm}$ Label (500) | 14.78 | 17.74 |
| RAPDU24R | $50 \times 100 \mathrm{~mm}$ Label (500) | 12.00 | 14.40 |



LL1R-2SP

Heavy Duty Label Dispensers

- The Label Dispensers are a great way of storing your food rotation labels in an organised manner

| Code | Description | $£$ each | $€$ each |
| :--- | :--- | :---: | :---: |
| LL7R-JR | for 19 mm Labels | 25.78 | 30.94 |
| LL7R-2 | for 50mm Labels | 48.48 | 58.18 |
| LL1R-2SP | for 50 mm Labels |  |  |
|  | Single Roll | 12.82 | 15.38 |



## 396 Disposables



Check / Order Pads

- Our range features single, duplicate and triplicate numbered pads in both carbon and NCR (carbonless) with easy tear perforations

| Code | Description | $£$ box | $€$ box |
| :--- | :--- | :--- | :---: |
| PAD1 | 100 Sheet Single $127 \times 63 \mathrm{~mm}$ | 19.32 | 23.18 |
| PAD2 | 50 Sheet Duplicate Carbon $140 \times 76 \mathrm{~mm}$ | 25.50 | 30.60 |
| PAD3 | 50 Sheet Duplicate Carbon $170 \times 95 \mathrm{~mm}$ | 39.28 | 47.14 |
| PAD4 | 50 Sheet Duplicate NCR Carbonless $165 \times 95 \mathrm{~mm}$ | 68.90 | 82.68 |
| PAD5 | 50 Sheet Triplicate NCR Carbonless $165 \times 95 \mathrm{~mm}$ | 86.38 | 103.66 |

All of our pads are boxed and sold in 50's

## Disposable Kitchen Apparel



## Blue Lightly Powdered Vinyl Gloves

- Blue gloves designed for use in catering and food service environments
- Blue is widely used and recommended in food service for traceability
- CE Approved and latex free
- Lightly powdered for easing donning and protection from sweat residue
- Food safe, suitable for handling food products
- 100 gloves per dispenser box with easy to use perforated top

| Code | Size | $£$ box | $€$ box |
| :--- | :--- | :---: | :---: |
| GD11-MED | Medium | 5.48 | 6.58 |
| GD11-LRG | Large | 5.48 | 6.58 |



## Chef's Disposable Paper Forage Hat

- Widely used in foodservice for presentation and protection for hygiene purposes
- One size fits all
- 100 hats per bag

| Code | Description | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| DM07W | Forage Hat | 12.82 | 15.38 |



Blue Disposable Polyethene Apron

- Offering light protection against spillage
- Blue is widely used and recommended in food service for traceability
- One size fits all
- 100 aprons per dispenser bag

| Code | Size | $£$ bag | $€$ bag |
| :--- | :--- | :--- | :--- |
| EBA | $42 \times 27^{\prime \prime}$ | 6.00 | 7.20 |

## 398 Spares

Code Description $£ / €$

| Code | Description | $\mathbf{£ / €}$ |
| :--- | :--- | :---: |
|  |  |  |
| ■ Beverage | Service Spares (cont.) |  |
| SEAL20 | Seal for 20oz Insulated Coffee Pots | $1.28 / 1.54$ |
| SEAL40 | Seal for 40oz Insulated Coffee Pots | $1.28 / 1.54$ |
| SEAL64 | Seal for 64oz Insulated Coffee Pots | $1.28 / 1.54$ |
| G803 | Spare Glass for T803C | $4.92 / 5.90$ |
| G803S | Pyrex Glass for T803CS | $6.94 / 8.33$ |
| G806 | Pyrex Glass for T806C | $7.80 / 9.36$ |
| G808 | Pyrex Glass for T808C | $8.98 / 10.78$ |
| G812 | Pyrex Glass for T812C | $13.60 / 16.32$ |
| $\square$ Buffet \& Display Spares |  |  |
| 11389ELEMENT | Spare Element for Electric Chafing Dishes |  |
|  | 11389ELEC and S901ELEC. | $99.12 / 118.94$ |
| Can also be used with 11389PB and S901 |  |  |
| 175-5001 | Well for Soup Kettle 175-1005 | $36.78 / 44.14$ |
| 175-LID | Lid for Soup Kettle 175-1005 | $22.04 / 26.45$ |
| 1401A | Stainless Steel Cover for 1401CR Juice Dispenser | $60.64 / 72.77$ |
| 1401B | Acrylic Body for 1401 CR Juice Dispenser | $63.80 / 76.56$ |
| 1401C | Tap for Juice/Milk Dispenser | $17.24 / 20.69$ |
| (1401CR and 282-2005) |  |  |

## - Clothing \& Footwear Spares

| STUDBUTTONB | Stud Button for Chef Jacket - Black (pk 12) | $2.54 / 3.05$ |
| :--- | :--- | :--- |
| STUDBUTTONW | Stud Button for Chef Jacket - White (pk 12) | $2.54 / 3.05$ |

- Outdoor Product Spares

AT-WMKEYS Spare Keys for AT-WM (Set of 3)
■ Kitchenware \& Utensils Spares

| BLADE1525-6 | Blade for Can Openers (1525-6 and 1525-7) | $4.56 / 5.47$ |
| :--- | :--- | :---: |
| COG1525-6 | Cog for Can Openers (1525-6 and 1525-7) | $7.82 / 9.38$ |
| EK03B-BAT | Battery (Lithium) for EK03B-5 Digital Scales | $2.54 / 3.05$ |
| NACS06-ADAPTER | Adapter for NACS03/06/15 Digital Scales | $25.54 / 30.65$ |
| SPINCOG | Spare Cogs for SPIN16 and SPIN27 (4pc set) | $15.12 / 18.14$ |
| 4300SPARES | Full set of spares for 4300 |  |
|  | $1 \times$ Gasket, $1 \times$ Nozzle Adaptor, |  |
|  | $1 \times$ Straight Nozzle, $1 \times$ Tulip Nozzle, |  |
|  | $1 \times$ Charger Holder, $1 \times$ Aluminium Piston, | $10.80 / 12.96$ |

Code Description $£ / €$

## Racking \& Trolley Spares

| 222-5000 | Spare Clip Pack for Racks (8pcs per pack) | $1.68 / 2.02$ |
| :--- | :--- | :--- |
| TROLBRKWHEEL | Spare wheel with brake fits trolleys <br> TROL2S, TROL3S, TROLWELD2S, |  |
|  | TROLWELD3S and TROLGN20 | $6.26 / 7.51$ |
| TROLWHEEL | Spare wheel with no brake fits trolleys <br> TROL2S, TROL3S, TROLWELD2S, |  |
|  | TROLWELD3S and TROLGN20 | $6.26 / 7.51$ |
| TROLPBWHL | Spare wheel with brake fits trolleys <br> TROLPC and TROLPL | $6.26 / 7.51$ |
| TROLPWHL | Spare wheel with no brake fits trolleys |  |
|  | TROLPC and TROLPL | $6.26 / 7.51$ |
| TROLSPAREKIT | Full set of spares for TROL2/3S <br> $12 \times$ Bolt with Nut, 12 $\times$ Corner Plate, <br> $1 \times$ Allen Key, $1 \times$ Spanner, $4 \times$ Buffer Plate | $4.28 / 5.14$ |

## 400 Product Care \& Guidance

## Genware products are manufactured to provide the robustness and durability required for maximum performance in the hospitality and foodservice industry.

We want you to be confident in your purchase and gain the maximum life and value from your Genware products, so we have compiled the following guidelines to assist you. However, should you have any further questions, please contact your Genware distributor directly.
We recommend for all of our products that are intended to come into contact with foodstuffs to remove any labels or packaging and to wash, rinse and dry before first use.

## Ceramics

## Dishwashing

To avoid this unnecessary damage and to preserve the appearance of your products, we recommend the following as a guide for washing our ceramic items.
We recommended following the manufacturer's guidelines for wash temperature, rinse cycle and detergent dosage. Assess water hardness and make sure water softeners are used if required. Wash before using for the first time and ensure items are washed promptly after each use.
Use plastic or rubber scrapers to remove excess food residue before washing, as metal utensils or abrasives may damage the glazed surface.
Never wash cutlery or other metal items amongst ceramic products; these should be washed separately in our specially designed cutlery baskets.

## Storage

Wherever possible, use the appropriate racks for storage
Make sure that handles/spouts do not knock together when stored as this can cause wear and damage to the products glaze.
Contact with metal surfaces and other metal products should be kept to a minimum to reduce metal marking and abrasion with metal counter tops. This can be reduced by using plastic or rubber mats to line metal surfaces.

## Guidance

Genware ceramics are Oven, Microwave, Freezer and Dishwasher safe with a suitable temperature range between $-40^{\circ} \mathrm{C}$ to $250^{\circ} \mathrm{C}$. We also offer edge chip warranty on selcted lines. In order to ensure the life of your products, we recommend adequate stock to ensure correct rotation and careful handling
will extend the life of your products when in service and provide greater value over the life of your Genware ceramics.
In order to reduce the possibility of thermal shock which can cause damage to your products, we recommend you do not subject the product to sudden extreme changes in temperature such as direct from a freezer to a hot oven or grill.
Our matt glazed and coloured products will tend to show wear and tear to a greater degree than standard glazed white items.
If you are uncertain which products will give you maximum performance, we recommend asking the advice of your Genware distributor.

## Glassware

## Dishwashing

Our range of glassware is designed to be washed in commercial glasswashers, except our Double Walled glasses, which should be hand washed only. To ensure the on-going quality of the product we recommend the following.
All new glasses should be washed before first use. Glassware should not be washed at temperatures above $60^{\circ} \mathrm{C}$ as this can cause debris to be baked onto the glasses during the washing process. Glasses that are found to have been cracked or chipped in use should be disposed of and not placed into the dishwasher. Non-caustic detergents should be used as caustic detergents can damage and dull the surface of the glass.

## Storage

To avoid damage to glassware when not in use, we recommend storing glassware in correctly sized compartment glass racks.

## Product Care \& Guidance

Please see page 352-353 for our range and page 355 for sizing. Alternatively, as a guide you can use the below matrix to help you select the correct glass rack. Please ensure you have the exact glass height and the diameter of the glass at its widest point.

| Max. Glass Height |  | Max. Diameter ( $\varnothing$ ) |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Base Rack | 79 mm | GR49 | GR36 | GR25 | GR16 |
| Rack + 1 Ext | 121 mm | GR49-1 | GR36-1 | GR25-1 | GR16-1 |
| Rack + 2 Ext | 160 mm | GR49-2 | GR36-2 | GR25-2 | GR16-2 |
| Rack + 3 Ext | 202 mm | GR49-3 | GR36-3 | GR25-3 | GR16-3 |
| Rack + 4 Ext | 246 mm | GR49-4 | GR36-4 | GR25-4 | GR16-4 |

For each of the measurements, select the following;
Glass Height: Always select the Max. Glass Height row that is exact or larger than the height of your glass.
Max. Diameter ( $\varnothing$ ): Again select the maximum diameter of your glass that is exact or larger and follow this column to the row that you selected for the height.
For example, if your glass is $\mathbf{8 5 m m}$ high and has a maximum diameter of 70 mm .
You select the row 121 mm and then select the Max. Diameter column you select is 83 mm . This glass would need a rack GR25-1.
Do not stack glassware that is not recommended as stackable.
Do not store or place cutlery in glasses as this can damage and mark the surface of the glass.

## Guidance

To prolong the life of hot drinks glasses we recommend pre-heating the glasses by running them under a hot tap.

Do not put cold liquids straight into glassware that may be hot or warm as this can cause cracks.

## Melamine

Melamine is a robust, highly scratch, chip and break resistant plastic that if cared for correctly can provide great value.
Use plastic or rubber scrapers to remove excess food residue before washing, as metal utensils or abrasives may damage or scratch the products surface.
Do not use abrasive detergents or bleaches when washing, as this may stain or damage the products surface.
Melamine products are dishwasher safe but are not suitable for boiling water, use in ovens or microwaves and are designed to be used in temperatures from -20 to $+70^{\circ} \mathrm{C}$.
Suitable for use in chafing dishes and bain maries within the above temperature guidelines.

## Acacia Wood

Acacia is a durable hard wood from fast growing trees. It's beautiful grain and varied colour gives products a warm rich colour. Correct care of wood products can massively increase their longevity in use.
Acacia wood is not suitable for dishwashing and should be washed in warm soapy water only.
It should not be left to soak in water, as this will cause damage to the product and should be dried immediately after washing.
It should also not be left in direct sunlight and be stored in a cool dry place.
Acacia can dry out with use, so occasional application of vegetable oil or food safe wood treatment oil will help to keep the original natural appearance and prolong the life of the product.
Acacia wood is a natural material and its colour and grain will vary from product to product.
Over a reasonable period of time, depending on the level of usage, you should expect the products surface to show a level of wear and tear due to the nature of wood.

## 402 Product Care \& Guidance

## Oak Wood

Oak wood is a durable hard wood from fast growing trees. It's beautiful grain and varied colour gives products a warm rich colour. Correct care of wood products can massively increase their longevity in use.
Oak wood is not suitable for dishwashing and should be washed in warm soapy water only.
It should not be left to soak in water, as this will cause damage to the prouct and should be dried immediately after washing.
It should also not be left in direct sunlight and be stored in a cool dry place.
Oak wood can dry out with use, so occasional application of vegetable oil or food safe wood treatment oil will help to keep the original natural appearance and prolong the life of the product.
Oak wood is a natural material and its colour and grain will vary from product to product.
Over a reasonable period of time, depending on the level of usage, you should expect the products surface to show a level of wear and tear due to the nature of the wood.

## Olive Wood

Olive wood is known for its versatility, strength and striking appearance with each piece being carved from a single piece of wood. Correct care of wood products can massively increase their longevity in use.
Olive wood is not suitable for dishwashing and should only be washed by hand in warm soapy water.
It should never be left to soak in water, as this will cause damage to the product and should be dried immediately after washing.
Do not leave olive wood in direct sunlight and store in a cool dry place.
Olive wood can dry out with use, so frequently apply olive oil ideally after every wash to help nourish the wood and bring back the beauty of the grain. This will help keep the wood's original natural appearance and prolong the life of the product.

Olive wood is a natural product and by its nature the size, shape and finish will vary from piece to piece, this is also however part of its charm.
Over a reasonable period of time, depending upon the level of usage, you should expect the products surface to show a level of wear and tear due to the nature of wood.

## Slate

Slate is not suitable for dishwashing and should be washed in warm soapy water only.
It should not be left to soak in water, as this will cause damage to the product and should be dried immediately after washing.
Cutting directly on slate with sharp or serrated knives will mark the surface of the product.
Maximum temperature to be placed on a slate product is $70^{\circ} \mathrm{C}$

## Enamelware

Due to the nature of this product, the outer porcelain layer can chip over time. When this happens the steel below naturally oxidises and the enamelware remains safe to use.
To prolong the life of enamelware we recommend the following:

- Wash before first use
- Before use, use a light coating of cooking oil to protect the enamelware from staining and makes the washing easier
- After use, soaking the product in warm or hot water and gently wash with a liquid detergent
- Do not use abrasive cleaning pads or gritty soap powders, as this may lead to chips
- Do not place empty enamelware or allow to boil dry on a hotplate or gas hob.


## Copper Plating

Copper plating is as delicate as it is beautiful and should be handled with great care. Below are a few tips on how to care for your copper plated items.

## Product Care Instructions

- Hand wash the product with warm water only, after every use
- Ensure you dry the product completely with a soft cloth after each wash
- When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth


## Do Nots

- Do not allow the copper plated surface to be in direct contact with foods that are acidic in nature such as vinegar and lime
- Do not use the product over direct heat/flame
- Do not scrub the copper surface with an abrasive sponge
- Do not use industrial detergent on the copper plated surface
- Do not leave the product wet as permanent water marks may stain the surface
- Not for use in a dishwasher

Please be aware copper will naturally oxidise over a period of time

## Gun Metal Black

Below are a few tips to help prolong the life of your Gun Metal Black Barware and drinkware items.

## Product Care Instructions

- Hand wash the product with warm water only, after every use
- Ensure you dry the product completely with a soft cloth after each wash
- When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth


## Do Nots

- Do not use the product over direct heat/flame
- Do not scrub the Gun Metal surface with an abrasive sponge
- Do not use industrial detergent on the Gun Metal surface
- Do not leave the product wet as permanent water marks may stain the surface


## Galvanised Steel

Galvanised steel provides a fantastic rustic alternative to stainless steel but it does not possess its rust resistant properties and requires correct and careful usage to get the most of the products.
Galvanised steel should not come into contact with foodstuffs and should always be protected with one of our greaseproof paper liners, particularly when serving food cooked in hot oil as this will cause additional damage to the products.
We recommend hand washing in warm soapy water, as this material is not dishwasher safe. This will reduce the chance of corrosion and staining.

## Stainless Steel

Throughout the Genware brochure you will find a wide range of products manufactured from stainless steel. Cared for correctly, stainless steel is a fantastic metal that can provide years of regular service and offers excellent value.
All of the stainless steel products within the Genware range are of the highest standard and should be free from any impurities that could be of detriment to its performance.
Stainless steel is often described as 'rustless' or 'rust resistant' which whilst having an element of truth, will only be the case if it is cared for correctly, including the use of our Peek Polish products.

All of our stainless steel products are dishwasher safe, unless otherwise identified, and should not be left to soak prior to washing.

## 404 Product Care \& Guidance

## Stainless Steel (cont)

Some of the key Genware ranges are manufactured from high quality stainless steel and have additional guidance specific to these products. Please see overleaf for further guidance.

## Stainless Steel Cutlery

In order to provide the greatest possible value at each and every price level within the Genware cutlery ranges, we put a great focus on the quality of the 'out of the box' polishing levels, as this is key to allow the user to maintain a high quality finish, free from marking, staining and corrosion.
We recommended following the manufacturer's guidelines for wash temperature, rinse cycle and detergent dosage. Assess water hardness and make sure water softeners are used if required. Wash before using for the first time and ensure items are washed promptly after each use.
Our stainless steel cutlery is dishwasher safe and should not be left to soak prior to dishwashing.
We recommend that immediately, or as soon as possible after use, cutlery should be washed to remove excess foodstuffs as they contain salts, acids and fats which may cause corrosion.
Cutlery should not be cleaned with abrasive cleaning articles or detergents as this may scratch, damage or stain the surface of the product.
Cutlery should be washed in specially made cutlery baskets, which should not be over-filled so as not to impede the flow of water and reduce the effectiveness of the cleaning process.
Once cleaned, the product should be dried immediately or removed from the dishwasher to avoid prolonged contact with water or moisture which can cause corrosion or rusting.

## Stainless Steel Cookware

Stainless steel cookware is fast becoming the material of choice for hotels and restaurants because it is relatively easy to keep clean and hygienic. It is more durable than aluminium and is dishwasher safe.

Stainless steel cookware is suitable for use on all heat sources including induction.
Once the product has been used, we recommend the removal of any accidently burnt on foodstuffs and also washing the product immediately to reduce the risk of corrosion.
When using stainless steel cookware, always keep any flame or heat source to the base of the pan. Never allow flames to reach the side of the pan, as overheating can cause discolouration.
The use of metal utensils may scratch or damage the surface of the products. Ensure that all items are dry and clean before storing, to ensure a long life for your product.

## Vacuum Beverage Servers

Stainless steel vacuum beverage servers are a great way to keep beverages at their optimum temperature, for some up to 20 hours if cared for correctly.
Vacuum beverage servers are not dishwasher safe. Dishwashing may cause the product to lose its vacuum properties.
Hand washing in warm soapy water with mild detergents is recommended. Spare lids are available for a number of products in this range and can be used to prolong the life of the product for many years.

## Aluminium

Throughout the Genware brochure, you will find a wide range of products manufactured from aluminium.

Aluminium is a softer metal than stainless steel and requires a greater level of care, both in use and during washing.
All of the aluminium products in the Genware range are of the highest quality and should be free from any impurities that could be of detriment to its performance.
Aluminium is a fantastic conductor of heat and is used within the majority of our cookware ranges (including a layer within the base of our stainless range),

## Product Care \& Guidance 405

as it is by far the best material to provide even heat distribution. All products manufactured from aluminium are not dishwasher safe. Dishwashing will cause the product to become discoloured due to the caustic nature of detergents.
Below are some of the key Genware ranges which are manufactured from aluminium and additional guidance specific to those products.

## Aluminium Cookware \& Bakeware

Aluminium cookware and bakeware has been the preferred choice of many chefs for decades, due to its fantastic heat distribution properties. Correct care for your aluminium cookware and bakeware is vital to ensure its long life and maintain outstanding value.
Aluminium cookware is suitable for use on all heat sources excluding induction.
Once the product has been used, we recommend the removal of any accidently burnt on foodstuffs, and washing the product immediately to reduce the risk of corrosion.
When using cookware, always keep any flame or heat source to the base of the pan. Never allow flames to reach the side of the pan, as overheating can cause discolouration which cannot be removed.
The use of cooking oil is recommended to prevent food from sticking to the pan. Acidic foodstuffs may mark the product if it is left in the pan for any length of time.
Aluminium cookware should not be subject to massive changes in temperature, such as plunging a hot pan into cold water, as this may cause distortion.
The use of metal utensils may scratch or damage the surface of the products. Ensure that all items are dry and clean before storing to ensure a long life for your product.

## Non-Stick Aluminium Cookware

Non-stick aluminium cookware should be cared for in the same way as aluminium cookware and bakeware, with following additional precautions.
In order to maintain the non-stick coating, the metal or abrasive articles should not be used in, or to clean the product.
We recommend the use of heat resistant plastic utensils.
The product is oven safe up to $230^{\circ} \mathrm{C}$ - over heating the product may cause damage to the non-stick surface.

## Cast Iron

## Care \& Use:

- Wash thoroughly before first use.
- Hand wash your cast iron products in hot water immediately after use using hot soapy water and brush.
- Do not use detergents, scouring pads or abrasive cleaners.
- Do not submerge cast iron products in water as this can damage the seasoning of the product.
- Cast iron will rust if it isn't dried immediately after washing. After drying, lightly coat the inside of the pan/product surface with cooking oil and heat for a minute over low heat. This will help to restore any seasoning that may have been lost during washing.
- Do not put an empty pan on a hot hob or allow pans to boil dry.
- Do not pour cold water into a hot pan or put it in cold water as it could cause the pan to warp or crack.
- Always use an oven glove or cloth when handling hot pans.
- Do not use in microwave, oven or dishwasher.


## 406 Product Care \& Guidance

## Cast Iron(cont)

## Complete re-seasoning of your cast iron:

- Re-season the pan by greasing the inside on the pan with plenty of vegetable oil. Next place the pan in the oven at $175^{\circ} \mathrm{C}-200^{\circ} \mathrm{C}$ for $15-30$ minutes or until the oil has dried up. When the pan has cooled down, wipe away any remaining oil with a paper towel.


## If your cast iron pan has become rusty:

- Remove the rust using a wire wool or wire brush.
- Rinse out and dry thoroughly and completely re-season the pan as above.


## If the food becomes burnt or black during cooking:

- Fill the pan with water and heat until boils.
- Once the water has boiled, drain off and dry thoroughly.
- Follow the complete re-seasoning process as above.


## Black Iron Cookware

Black iron cookware is suitable for use on all heat sources including induction. Black iron products are supplied with a coating of protective lacquer that should be removed by washing in hot soapy water prior to use.

The products should then be seasoned before use; this is best done by gently heating about 1 cm of oil in the base of the pan. After heating the oil, allow it to cool before disposing of the oil, wipe the pan with kitchen paper. This seasoning starts the beginning of a naturally forming 'patina' on the surface. The patina will develop with regular use and the surface of the pan develops a natural non-stick layer.
After cooking with black iron, the pan should only be carefully wiped out with kitchen paper.
Always store the pan in a dry place to avoid the pan rusting. If light rust spots do occur, they can be carefully removed with a scourer. The seasoning process should then be repeated before further use.
Black iron products are not dishwasher safe.

## Professional Non-Stick Bakeware

Professional non-stick bakeware should be cared for in the same way as our aluminium cookware and bakeware listed earlier in this section, with following additional precautions.
In order to maintain the non-stick coating, metal or abrasive articles should not be used in, or to clean the product.
We recommend the use of heat resistant plastic utensils.
The product is oven safe to $240^{\circ} \mathrm{C} / 475^{\circ} \mathrm{F} / \mathrm{Gas}$ mark 9 . Over heating the product may cause damage to the non-stick surface.
Professional non-stick bakeware is fridge, freezer and dishwasher safe.

## Polycarbonate (PC) - Plastic

Polycarbonate is a robust, durable and rigid plastic, which is often transparent in appearance.
It is suitable for dishwashing and has a safe temperature range from $-40^{\circ} \mathrm{C}$ to $+100^{\circ} \mathrm{C}$ approx.
It is not oven safe, not microwave safe and should not be placed into a bain marie.

## Polypropylene (PP) - Plastic

Polypropylene is a flexible plastic which can provide a great value alternative to polycarbonate and is often marked out by its translucent appearance.
It can be combined with other materials, such as rubber in our non-slip trays. For dishwasher safety and temperature range, please look for the relevant symbol next to the product you are purchasing within our brochure.
Our range of polypropylene gastronorm pans are dishwasher, freezer and microwave safe.

## Polyethylene <br> (Low \& High Density, PE) - Plastic

Polyethylene is used to produce our high and low density chopping boards High density PE is tougher than low density and will keep a better, usable surface for longer, as it is more resistant to cutting. PE is not dishwasher safe as this may cause the product to warp. It has a safe temperature range from $-40^{\circ} \mathrm{C}$ to $+95^{\circ} \mathrm{C}$ approx.

## SAN - Plastic

SAN is a tough but brittle plastic that can be made transparent or takes colour well, and can be produced with high gloss finish.

SAN is dishwasher safe up to $71^{\circ} \mathrm{C}$ approx. and is also microwave safe.
It has a safe temperature range from 0 to $71^{\circ} \mathrm{C}$ approx

## Acrylic - Plastic

Primarily used in our salt and pepper mills, due to its fantastic clear appearance.

Acrylic is not dishwasher safe and should not be subjected to temperatures above $50^{\circ} \mathrm{C}$.

## Laminated Wood Trays

Our laminated wood trays are robust and lightweight.
The product should not be dishwashed and should be wiped down and cleaned with a damp cloth after use

## Fibreglass Trays

Unlike all of the other wood and plastic trays in our range, fibreglass trays are dishwasher safe.

We recommend they are stacked flat after dishwashing to preserve the shape of the product.
It has a safe temperature range from $-50^{\circ} \mathrm{C}$ to $+140^{\circ} \mathrm{C}$ approx

## Chef Clothing

All of our chef clothing items and garments are supplied with a label detailing the washing instructions. We recommend following these instructions at all times to ensure longevity of the product

## Chef Knives

Our ranges of chef knives are all manufactured from special types of molybdenum steel, which is designed to be harder than traditional stainless steel. This is required to allow the blade to be made razor sharp.

Due to the hardness of the steel, it possesses less resistance to rusting and staining than stainless steel. Therefore the product should not be left with food residue or left wet and should be washed immediately after use.

We do not recommend dishwashing of chef knives.

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[^0]:    All items are priced individually and sold in packs

[^1]:    All items are priced individually and sold in packs

[^2]:    All items are priced and sold individually

[^3]:    All items are priced and sold individually

[^4]:    All items are priced and sold individually

[^5]:    All items are priced and sold individually

[^6]:    Sold \& priced per dozen

[^7]:    All items are priced and sold individually

[^8]:    All items are priced and sold individually

[^9]:    All items are priced and sold individually

[^10]:    All items are priced and sold individually

[^11]:    All items are priced and sold individually

[^12]:    All items are priced and sold individually

[^13]:    All items are priced and sold individually

[^14]:    All items are priced and sold individually

[^15]:    All items are priced and sold individually

[^16]:    A7 $10.5 \times 7.4 \mathrm{~cm}$

[^17]:    All items are priced and sold individually

[^18]:    All items are priced and sold individually

[^19]:    All items are priced and sold individually

[^20]:    Platter not included, see page 132

[^21]:    All items are priced and sold individually

[^22]:    All items are priced and sold individually

[^23]:    All items are priced and sold individually

[^24]:    All items are priced and sold individually

[^25]:    All items are priced and sold individually

[^26]:    All items are priced and sold individually

[^27]:    All items are priced and sold individually

[^28]:    All items are priced and sold individually

[^29]:    Supplied without gas

[^30]:    All items are priced and sold individually

[^31]:    All items are priced and sold individually

[^32]:    All items are priced and sold individually

[^33]:    All items are priced and sold individually

[^34]:    All items are priced and sold individually

[^35]:    All items are priced and sold individually

[^36]:    All items are priced and sold individually

[^37]:    All items are priced and sold individually

[^38]:    All items are priced and sold individually

[^39]:    All items are priced and sold individually

