



M&C
MITCHELL & COOPER
EST. 1879

PRODUCT GUIDE

Manufacturers and Master Distributors of Professional Kitchen and Bar Products

BLANCK & COOPER

2020

WELCOME TO THE 2020 MITCHELL & COOPER PRODUCT GUIDE.

PRODUCT SELECTION

This year we celebrate the introduction of some great brands and products who offer strong, reliable and dependable products that the catering and hospitality industry can trust. We are pleased to include KitchenAid, HotmixPRO and Deglon into the Mitchell & Cooper portfolio. Our mission and promise is to raise awareness and educate end users about these great tools with the assistance of our committed distributor network.

CONTINUOUS IMPROVEMENT

Continuous improvement is at the heart of everything we do at Mitchell & Cooper. Whether it is product, service or reliability for our customers or factors affecting our own working environment. Every decision we make, we look to improve our business for the benefit of our customers and employees.

SUSTAINABILITY

As a manufacturer we have to take responsibility for our products and processes to ensure we are producing environmentally sustainable products. A key requirement for products from our own brand Bonzer® is that they are not "a throwaway product", they are built to last with spares and service available to keep them out of the bin.

Manufacturing in our own factory in East Sussex allows us to monitor and quickly improve processes such as materials, production, packaging and logistics. Our procurement team have also been tasked to ensure bought in products do not have excess packaging or environmentally harmful materials used in its production. For this year onwards Nemox products use the recently updated refrigeration gases inline with EU legislation to reduce the impact on the environment.



HOW TO ORDER

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

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

To find out more and order:

Call: +44 (0) 1825 765511

Email: sales@mitchellcooper.co.uk

Web: www.mitchellcooper.co.uk

Or write to us at:

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136 – 140 Framfield Road
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DELIVERY

England, Scotland & Wales

(Next day delivery for orders placed before 3.30pm)

FREE carriage on orders over £200 net.

£5.00 carriage charge ex VAT on orders below £200 net.

£15 carriage charge for Next Day AM delivery.

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

Carriage paid on orders above £250 / €300

£30 carriage charge on orders below £250 / €300

Channel Islands (1 to 3 day delivery)

Carriage paid on orders above £250 / €300

£30 carriage charge on orders below £250 / €300

£15 carriage charge on web orders below £250/€300

If we have insufficient stock levels to meet your request and cannot meet this obligation you will be contacted and advised when your order will be delivered.

Rest of the world (delivery to be advised)

Carriage is worked out on an individual basis



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NEW for 2020

2009 –





KITCHENWARE



COOKWARE & BAKING

APPLIANCES



087



088



087



091



110



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108







CHAPTER



KITCHENWARE



BLACK
& BASIL

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BONZER® CAN OPENERS

EAZICLEAN RANGE

Bonzer® bench top Can Openers have been manufactured in England for 86 years to the same high standards that went into design of our first model in the 1930's. Bonzer® Can Openers are built to last and survive the harsh working environment of commercial kitchens and come with a 3 year warranty as standard (excludes Classic models that have 1 year).

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

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

MADE IN THE UK

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



NSF CERTIFIED

All Bonzer® Can Openers are certified Hygienic by NSF (excluding Classic Models).



BLACK PEPPER & PEARL



CASE STUDY

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

"We open over 1300 cans every month so if the can opener develops a problem, we develop a problem with the catering. Our previous opener would sometimes require the blade to be changed after every 40 cans, that's almost every day. More concerning was that if the user put the blade on slightly skewed, shards of metal could also find their way into the food. I knew we had to do something, and fast."

"When I purchase equipment it is about getting the right tool for the right job. The Bonzer® Titan is exactly that. It has a quick release blade system, meaning that changing the blade is fast and simple."

The entire opening process is quicker and cuts down on labour. With our last opener it could take fourteen turns to open an A10 can, with the Bonzer® Titan it takes just seven thanks to its larger handle and 40mm cog wheel. On 1300 cans this equates to serious time and labour savings."

"The quick release system allows us to place the entire system in the dishwasher at the end of each day to eradicate any problem before it has begun."

*Catering Manager, Terry Reeve,
The Royal Bournemouth Hospital*



KITCHENWARE: CAN OPENERS



PATENTED 'QUICK RELEASE BLADE'

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

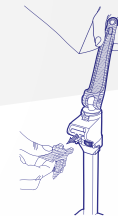
EASY TO CLEAN

Designed to be easily taken apart for thorough cleaning. Keep Environmental Health Officers happy with a Bonzer® Eazi-Clean model.

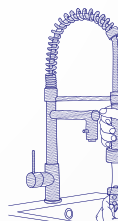
BLACK & B



Pull handle back to release.



Remove the trigger while pulling back handle.



Wash trigger thoroughly between usage.



Replace the trigger while pulling back handle.

UP TO 10



BONZER® CLASSIC R CAN OPENER

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



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product
videos

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

CODE	SIZE
10071-01	16" shaft
10071-04	25" shaft

UP TO 20



BONZER® EZ-20 CAN OPENER

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



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

CODE	SIZE
10080-01	16" shaft
10080-02	25" shaft





UP TO 40



BONZER® EZ-40 CAN OPENER

With a larger 1½ inch wheel, the EZ-40 opens cans fast, saving both time and money. Hotels, schools, canteens, retirement homes and other catering establishments will benefit from this robust, hygienic and safe large can opener.



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- ✓ Suitable for up to 40 cans per day
- ✓ Removable blade carrier
- ✓ Case hardened blade and wheel
- ✓ NSF certified
- ✓ 3 year warranty, extended to 5 years

CODE	SIZE
10081-01	16" shaft
10081-03	25" shaft



UP TO 60



BONZER® EZ-60 CAN OPENER

Designed for large-scale catering and industrial kitchens. The EZ-60 can open any size or shape can, including oil drums, in a matter of seconds.



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

CODE	SIZE
10082-01	16" shaft
10082-02	25" shaft



BONZER® EZ-TITAN CAN OPENER

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

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

CODE	SIZE
12584-01	25" shaft



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SPARES

KEEP YOUR BONZER® CAN OPENER WORKING EFFICIENTLY WITH REPLACEMENT BLADES AND WHEELS.

Over time can opener wheels and blades will wear out. Replacing them will give a new more efficient feel to the can opener.

Bonzer® blades are available in both hardened steel or stainless steel variations.

The wheels are available in 25mm for Classic R and EZ20 models or 40mm for EZ-40, EZ-60 and Titan models.

Replacement parts list available on page 152.



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CODE	MODEL	CODE	MODEL
10070-01	25mm Wheel	10069-01	Hardened Steel Blade
10070-02	40mm Wheel	10069-02	S/S Blade



DEGLON KNIVES SURGLASS

Native to the small village of Curtilles near Lausanne in Switzerland, Jean Déglon created his own workshop in 1921 in Thiers, the French capital of cutlery. Joined in 1960 by his son, René, they developed together their activity in household cutlery, in France as well as in many countries. It is by moving into its present premises in 1976 that the activity definitely took the turning point of industrialization. In 1980, Thierry Déglon (René's son) developed the family company by specialising into professional cutlery. In 2008, the fourth generation joined the company with the arrival of Moïse Déglon (Thierry's son), in charge of the sales department.

Tools adapted to catering and culinary schools. In accordance with HACCP requirements, Surclass® series is ideal for culinary schools and catering businesses.

- Blades made of stainless steel.
- A released blade heel for a smoother cutting capability.
- An over-moulded handle, sturdy and waterproof & dishwasher safe.

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DÉGLON SURCLASS - CHEFS KNIFE



Scan to view
your pricing

The perfect knife for everyday professional kitchen use. This Surclass range is ideal for catering businesses.

12852 | Dishwasher Safe

CODE	Length Inch	Colour
12852-01	8"	Black
12852-02	10"	Black
12852-03	12"	Black



DÉGLON SURCLASS - GREEN CHEFS KNIFE - SS



Scan to view
your pricing

The perfect knife for everyday professional kitchen use. This Surclass range is ideal for catering businesses.

12854 | Dishwasher Safe

CODE	Length Inch	Colour
12854-01	8"	Green
12854-02	10"	Green



DÉGLON SURCLASS - PARING KNIFE - SS



Scan to view
stock online

The perfect daily utility knife for peeling and other intricate work.

12853 | Dishwasher Safe | 4" Blade

CODE	Length Inch	Colour
12853-01	4"	Green
12853-02	4"	Black

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DÉGLON SURCLASS - FILLET KNIFE - SS



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online stock
availability

Comfortable to hold and easy to use, the knife makes filleting fish quick and effortless.

12855 | Dishwasher Safe

CODE	Inch	COLOUR
12855-01	7"	Black



DÉGLON SURCLASS - LARGE BONING KNIFE - SS



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The perfect knife for boning poultry, meat and fish. Strong and precise.

12856 | Dishwasher Safe

CODE	Inch	COLOUR
12856-01	4.5"	Black
12856-02	5.5"	Black
12856-03	5.5"	Red



DÉGLON SURCLASS - NARROW BONING KNIFE -SS



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your pricing

The perfect knife for boning poultry, meat and fish. Strong and precise.

12857 | Dishwasher Safe

CODE	Inch	COLOUR
12857-01	5"	Black
12857-02	5"	Red



DÉGLON SURCLASS - PASTRY KNIFE - SS



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The straight edge blade glides through cakes and pastries, giving you soft edges and a clean cut for professional presentation.

12858 | Dishwasher Safe

CODE	Inch	COLOUR
12858-01	11"	Black



DÉGLON CUISINE IDEALE - SLICING KNIFE - SS



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your pricing

Professional quality chefs knives by Dégлон Sabatier, this is the perfect knife to slice thin slices of ham, salmon, meat...

12865 | Dishwasher Safe

CODE	Inch	COLOUR
12865-01	8"	Black
12865-02	10"	Black
12865-03	12"	Red



DÉGLON STOP-GLISSE - PERFORATED TURNER - SS



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information

This utensil lifts and turns with precision steaks, fish and vegetables with ease, ensuring you cook your food to perfection.

12872 | Not Dishwasher Safe

CODE	Colour
12872-01	Black

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DÉGLON STOP-GLISSE - COOKS CURVED FORK - SS



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stock online

This curved carving fork is designed for use in all cooking areas.

12868 | Dishwasher Safe

CODE	Inch	COLOUR
12868-01	8"	Black



DÉGLON STOP-GLISSE - COOKS STRAIGHT FORK - SS



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online stock
availability

This straight carving fork is designed for use in all cooking areas.

12869 | Dishwasher Safe

CODE	Inch	COLOUR
12869-01	8.5"	Black



DÉGLON STOP GLISSE - STAINER - SS



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Its premium quality fine and the tight mesh allow the user to pour and filter in the finest way.

12859 | Dishwasher Safe

CODE	Size	COLOUR
12859-01	8cm	Black
12859-02	14cm	Black
12859-03	20cm	Black



DÉGLON STOP GLISSE - FINE GRATER - SS

Made with high quality stainless steel. Dishwasher safe. Easy to work with its good grip.



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12860 | Dishwasher Safe

CODE	Size	COLOUR
12860-01	6.5 x 31cm	Black
12860-02	3.9 x 39cm	Black

DÉGLON STOP GLISSE - MEDIUM GRATER SS

Made with high quality stainless steel. Dishwasher safe. Easy to work with its good grip.



Scan for more information

12861 | Dishwasher Safe

CODE	Size	COLOUR
12861-01	3.9 x 39cm	Black

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DÉGLON STOP GLISSE - COARSE GRATER - SS

Made with high quality stainless steel. Dishwasher safe. Easy to work with its good grip. bones of poultry, meat, and fish.



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12862 | Dishwasher Safe

CODE	Size	COLOUR
12862-01	3.9 x 39cm	Black

DÉGLON STOP GLISSE - ULTRA COARSE GRATER - SS

Made with high quality stainless steel. Dishwasher safe. Easy to work with its good grip.



Scan for stock availability

12863 | Dishwasher Safe

CODE	Size	COLOUR
12863-01	6.5 x 31cm	Black



DÉGLON STOP GLISSE - LARGE SHAVE GRATER - SS

Made with high quality stainless steel. Dishwasher safe. Easy to work with its good grip.



Scan for more information

12864 | Dishwasher Safe

CODE	Size	COLOUR
12864-01	6.5 x 31cm	Black



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DÉGLON STOP-GLISSE - SAUCE LADLE SS



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Serve sauce quickly and accurately with the Déglon Glisse sauce ladle. Notch allows handle to securely rest.

12870 | Dishwasher Safe

CODE	Colour
12870-01	Black



DÉGLON STOP-GLISSE - LADLE - SS



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your pricing

Serve sauce quickly and accurately with the Déglon Glisse sauce ladle. Notch allows handle to securely rest.

12871 | Dishwasher Safe

CODE	Colour
12871-01	Black



DÉGLON STOP-GLISSE POTATO MASHER - SS



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information

This potato masher is ideal for mashing potatoes in any commercial kitchen. Notch allows handle to securely rest.

12873 | Dishwasher Safe

CODE	Colour
12873-01	Black



DÉGLON STOP-GLISSE SPAGHETTI SPOON - SS



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availability

This plain spaghetti spoon is ideal for serving attractively and precisely all kinds of spaghetti dishes in any commercial kitchen.

12874 | Not Dishwasher Safe

CODE	Colour
12874-01	Black



DÉGLON STOP-GLISSE - PLAIN SERVING SPOON - SS



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your pricing

This plain serving spoon is ideal for serving attractively and precisely all kinds of dishes in any commercial kitchen.

12875 | Not Dishwasher Safe

CODE	Size	COLOUR
12875-01	Short	Black
12875-02	Long	Black



DÉGLON STOP-GLISSE - PERF. SERVING SPOON - SS



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more
information

This slotted serving spoon is ideal for serving attractively and precisely all kinds of dishes in any commercial kitchen.

12876 | Not Dishwasher Safe

CODE	Size	COLOUR
12876-01	Short	Black
12876-02	Long	Black



DÉGLON PRECIS DRESSING TONGS - STRAIGHT - SS



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A straight dressing tong to set and decorate dishes and plates. For intricate, precision work with food and herbs.

12866 | Dishwasher Safe

CODE	Length	COLOUR
12866-01	16cm	Black
12866-02	22cm	Black



DÉGLON PRECIS DRESSING TONGS - BENT - SS



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your pricing

A bent dressing tong to set and decorate dishes and plates. For intricate, precision work with food and herbs.

12867 | Dishwasher Safe

CODE	Length	COLOUR
12867-01	16cm	Black
12867-02	22cm	Black

ChefsChoice

CHEF'S CHOICE KNIFE SHARPENERS

Behind every good knife, is a sharp edge and a great sharpener! Chef's Choice electric sharpeners are world renowned for quality, ease of use and applying better than factory sharp edges. We have an electric sharpener for every sharpening need.

- ✓ Sharpen 15° or 20° cutting edges
- ✓ Sharpen both straight or serrated edge blades
- ✓ Sharpen and then hone
- ✓ Diamond abrasives



CHEF'S CHOICE DIAMOND HONE®, ANGLE SELECT SHARPENER

Engineered to put a razor sharp edge on all quality knives! With this one sharpening system, you can sharpen both 20 degree and 15 degree class knives. This patented advanced technology electric sharpener can restore and recreate both, a 20 degree edge for traditional European and American style knives and a 15 degree edge for Asian style knives and contemporary European/American style knives.

The Chef's Choice® Model 1520 will quickly and easily sharpen virtually all quality cutlery including American, European or Asian style household knives; fine edge or serrated blades; Santoku and traditional Japanese style single- bevel edges including the thicker Deba style blades; as well as sports knives and pocket knives.

Better Than Factory Edges: The Model 1520 will apply a better than factory, original edge geometry on virtually all cutlery with just one versatile sharpener.



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12652-01 | 15° and 20° blades | Diamond Abrasives



COMMERCIAL 2100 DIAMOND HONE® ELECTRIC SHARPENER

This rugged high-performance sharpener has been developed specifically for heavy-duty commercial kitchen use in restaurants, hotels, food service establishments, clubs and grocery chains. It is extremely cost-effective because it sharpens quickly, creates a longer-lasting edge (thus extending the time between resharpening) and helps prolong the life of quality knives.



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CHEF'S CHOICE ASIAN KNIFE SHARPENER

The Chef'sChoice® Model 316 has two sharpening stages that sharpen the edge at 15 degrees. The first stage hones each side of the edge with fine 100% diamond abrasives. The second stage polishes the edge using ultra-fine 100% diamond abrasives. In both Stage 1 and 2, the left side and the right side of the blade are sharpened separately, which allows the user to hone and polish the traditional single-beveled Japanese blades.



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12653-01 | Dishwasher Safe Module | Diamond Abrasives

12654-01 | 15° blades | Diamond Abrasives



DIAMOND HONE® KNIFE SHARPENER

Model 464. 100% diamond abrasives in both stages – for durability, versatility and performance. Soft touch handle. For sharpening straight and serrated knives. 21cm length



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DIAMOND HONE® PRO KNIFE SHARPENER

Model 4643. Fastest manual sharpener available for European, American and Asian style knives 3 stage sharpener for super sharp edges New CrissCross™ sharpening technology makes an extremely sharp edge with lots of "bite". Diamond abrasive wheels for a burr-free edge.



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your pricing
online

12656-01 | 21cm length | Diamond Abrasives

12655-01 | 23cm length | Diamond Abrasives

CUTTING BOARDS HIGH DENSITY

High Density, non-porous cutting boards in HACCP colour coding system designed to prevent cross-contamination and the risk of food borne illnesses.

- ✓ High Density Polyethylene (HDPE)
- ✓ Colour Coded
- ✓ L18" x W12" x H1/2" (457.2 x 306.2 x 12.7mm)
- ✓ L18" x W12" x H3/4" (457.2 x 306.2 x 25.4mm)

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RED COOKWARE CUTTING BOARD

2 thicknesses available. 1/2" or 3/4". Choose the heavier board to last longer when used with the cutting board plane and reduce movement on the work surface. Both sizes will fit the cutting board rack. NSF Certified



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White HDPE L18" x W12" x H1/2 - 3/4" Red HDPE L18" x W12" x H1/2 - 3/4" Blue HDPE L18" x W12" x H1/2 - 3/4" Brown HDPE L18" x W12" x H1/2 - 3/4" Yellow HDPE L18" x W12" x H1/2 - 3/4" Green HDPE L18" x W12" x H1/2 - 3/4"

CODE	H Inch	CODE	H Inch	CODE	H Inch	CODE	H Inch	CODE	H Inch	CODE	H Inch
10382-06	1/2"	10382-05	1/2"	10382-01	1/2"	10382-03	1/2"	10382-08	1/2"	10382-04	1/2"
10382-09	3/4"	10382-10	3/4"	10382-11	3/4"	10382-02	3/4"	10382-12	3/4"	10382-13	3/4"



RED COOKWARE CUTTING BOARD PACK

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



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CODE	Colours	H Inch
10076-01	6 Colours	L18" x W12" x H1/2"
10076-03	6 Colours	L18" x W12" x H3/4"

CUTTING BOARD PLANE

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



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stock
availability

11261-01 | Reversible blade | 202 x 70mm

TRIANGLE TOOLS FOR PROFESSIONAL KITCHENS

The professional kitchen needs no frills. It requires tools that are functional, quick and reliable to work with to enable chefs to focus on their creations. Triangle Tools know these requirements and will do them justice. That is why triangle kitchen tools have been used in restaurant kitchens all over the world for decades.

Triangle GmbH is a Solingen-based third generation family owned business that manufactures and develops kitchen tools since 1946. The product portfolio comprises professional chef's tools as well as high-grade tools for creative cooking. Perfect functionality, superior quality, sustainable production and the continuous development of innovations are our focus.





TRIANGLE HORIZONTAL PEELER 90MM

The blades of the peelers are made of hardened stainless steel and stay durably sharp.



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12502-02 | Straight blade | Stainless steel



TRIANGLE HORIZONTAL PEELER 50MM

The blades of the peelers are made of hardened stainless steel and stay durably sharp.



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12502-01 | Straight blade | Stainless steel



TRIANGLE VERTICAL PEELER 50MM

The blades of the peelers are made of hardened stainless steel and stay durably sharp.



Scan for product videos

12509-01 | Straight blade | Stainless steel



TRIANGLE 3 IN 1 NARROW

Julienne blade for effortlessly cutting julienne strips out of vegetables such as carrot. Supplied with interchangeable heads: 3, 6, 4.5mm blades.



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12491-01 | 3 blade Julienne set

TRIANGLE 3 IN 1 WIDE

Straight blade for effortlessly cutting strips out of vegetables such as carrots. Supplied with interchangeable heads: 1, 2, 3.5mm blades.



Scan for product videos

12492-01 | 3 blade set

TRIANGLE 8 BLADE SLICER

Designed to quickly cut thin strips.



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12493-01 | Parallel knives



TRIANGLE JULIENNE PEELER

Create long julienne strips from a single vegetable simply by twisting through the blade.



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12604-02 | Dishwasher Safe



TRIANGLE SPIRAL PEELER

Create long spiral stripes from a single vegetable simply by twisting through the blade.



Scan for more information

12604-01 | Dishwasher Safe



TRIANGLE DOUBLE EDGE PEELER

Traditional dual sided Vegetable Peeler with ergonomic handle.



Scan for more information

12497-01 | Straight blade | Stainless steel



TRIANGLE QUICK CORER

Curved blade to remove the non edible parts quickly and consistently each time.



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12507-01 | Curved sharp blade.



TRIANGLE APPLE CORER

Sharp cylinder for quickly removing the core.



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12494-01 | Dishwasher Safe



TRIANGLE APPLE DIVIDER 16 SLICES

Cores and produces 16 equal slices in one step. Made of ABS with stainless steel blade.



Scan to view stock online

10025-01 | 16 Slices | Dishwasher Safe



TRIANGLE CANAL KNIFE, TRIANGULAR

Triangular blade cuts peel in a ridge shape.



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11498-01 | Triangle blade | Dishwasher Safe



TRIANGLE CANAL KNIFE, SQUARE

Square blade for wide flat peel cuts.



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10218-01 | Square blade | Dishwasher Safe



TRIANGLE GRAPEFRUIT KNIFE

Long knife with curved tip designed to cut around the shape of a grapefruit.



Scan for more information

12501-01 | Serrated Blade | Curved Tip



TRIANGLE BUTTER CURLER

Designed to be dragged through butter to give it uniform look.



Scan to view stock online

10215-01 | Stainless Steel | Dishwasher Safe



TRIANGLE DESTALKER

A simple tool for speeding up the destalking of strawberries, tomatoes and other similar produce.



Scan to view your pricing

12496-01 | Cutting Cup



TRIANGLE ZESTER

Four cutting holes to cut stripes of zest quickly and easily plus one on the side for single stripes.



Scan to view stock online

12510-01 | 5 cutting holes | Stainless steel



TRIANGLE MELON BALLERS

Six of the most popular sizes for scooping balls of produce. Multifunctional tool for creating standard sized balls.



Scan for product videos

12505 | Straight blade | Stainless steel

CODE	Ø mm
12505-01	10
12505-02	15
12505-03	18
12505-04	22
12505-05	25
12505-06	30



— EST. 2009 —



TRIANGLE MELON BALLER, CURLY

Curly oval bowl for decorative shape.



Scan for more information

12495-01 | Curly Scoop



TRIANGLE MELON BALLER, OVAL

Standard oval bowl.



Scan for stock availability

12506-01 | Oval Scoop



TRIANGLE DUAL MELON BALLER

22 / 25mm bowl sizes. Multipurpose tool with two of the most popular sizes in one tool.



Scan for more information

12498-01 | 22/25mm | Dishwasher Safe



TRIANGLE GARLIC CUTTER

Good leverage and easy to clean. Square holes give standard size to each garlic clove.



Scan to view your pricing online

12500-01 | Easy to Clean



TRIANGLE GARLIC CUTTER

Quality stainless steel garlic crusher with round holes and good leverage.



Scan for stock availability

12499-01 | Stainless steel



TRIANGLE FINE SLICER

Easy to grip fine slicer with safety guard. When extra fine is needed such as truffles, mushrooms and much more.



Scan to view your pricing online

10428-01 | Safety Pusher



TRIANGLE SLOTTED SPATULA, CRANKED, THIN, 12CM

The blade is thicker near the handle than at the end for both control and flexibility. The smaller blade is perfect for lighter more fragile work.



Scan for stock availability

12268-01 | Dishwasher Safe | Sharpened Edge

TRIANGLE SLOTTED TUNER

The ergonomic shape allows usage in most of cookware. The sharpened edge simplifies lifting and cutting omelettes, sautéed potatoes etc.



Scan to view your pricing online

12269-01 | Dishwasher Safe | Sharpened Edge

TRIANGLE SLOTTED SPATULA, CRANKED WIDE, 12CM

The blade is thicker near the handle than at the end for both control and flexibility. The larger blade is perfect working quickly in larger pans.



Scan for more information

12268-02 | Dishwasher Safe | Sharpened Edge



TRIANGLE CHEF'S TONGS

Slender tongs to precisely serve and decorate plates with ingredients. Also the perfect tool for handling delicate ingredients when cooking and plating.



Scan to view your pricing online



CODE	L mm
12408-01	Barbecue 300mm
12408-02	Barbecue 350mm
12408-03	Barbecue Cranked 350mm
12408-04	Tweezer Straight 200mm
12408-05	Double Cranked 200mm
12408-06	Tweezer Cranked 150mm



TRIANGLE SMALL CRANKED PALLET KNIFE

Cranked to keep distance between user and food. High-quality polypropylene (PP) handle. Modern and clean design and high-class finishing.



Scan to view your pricing online

12490 | Dishwasher Safe

CODE	L mm
12490-02	90
12490-01	120

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TRIANGLE LARGE CRANKED PALLET KNIFE

Large cranked pallet in four sizes. High-quality polypropylene (PP) handle. Modern and clean design and high-class finishing.



Scan for stock availability

12503 | Dishwasher Safe

CODE	L mm
12503-01	150
12503-02	200
12503-03	250
12503-04	300

TRIANGLE SMALL PALLET KNIFE

Small for careful positioning or cooking. High-quality polypropylene (PP) handle. Modern and clean design and high-class finishing.



Scan for more information

12508 | Dishwasher Safe

CODE	L mm
12508-01	120
12508-02	150



TRIANGLE LARGE PALLET KNIFE

Large standard pallet in four sizes. High-quality polypropylene (PP) handle. Modern and clean design and high-class finishing.

12504 | Dishwasher Safe

CODE	L mm
12504-01	150
12504-02	200
12504-03	250
12504-04	300



MATFER SWING SALAD SPINNER

The transparent lid enables you to see the level of spin. The wide aerated basket ensures effective spinning.



Scan to view your pricing online

11864-01 | Swing XL, 20L (4-5 lettuce heads)
11864-02 | Swing XS, 10L (2-3 lettuce heads)



MATFER MANDOLIN 2000'S'

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



Scan for stock availability

11103-01 | Safety Pusher Included



MATFER MANDOLIN STAINLESS STEEL

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



Scan for product videos

11585-01 | Dishwasher Safe | Pusher Sold Separately



MATFER MANDOLIN 1000

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



Scan for more information

11101-01 | Dishwasher Safe | Safety Guard



MATFER SLICE

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



Scan for more information

10909-03 | Heat Resistant to 220°C



MATFER PELTON TURNER

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



Scan for stock availability

10909-01 | Heat Resistant to 220°C



MATFER BEECHWOOD SPATULA

Traditional beechwood spatula.



Scan to view your pricing online

10696-04 | 300mm



MATFER RIGID SPATULA, EXOGLASS

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



Scan for more information

10921 | Dishwasher Safe | Heat Resistant

CODE	L mm	W mm
10921-01	250	40
10921-02	300	48
10921-03	350	55
10921-04	400	64
10921-05	450	71
10921-06	500	79



MATFER KITCHEN SPOON, EXOGLASS

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



Scan for product videos

10923 | Dishwasher Safe | Heat Resistant

CODE	L mm	W mm
10923-01	300	49
10923-02	380	58
10923-03	450	71



MATFER ELVEO SPATULA

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



Scan for stock availability

10858 | Dishwasher Safe

CODE	L mm	W mm
10858-01	250	52
10858-02	350	70
10858-03	450	70



MATFER ELVEA SPATULA

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



Scan to view your pricing online

10857 | Dishwasher Safe

CODE	L mm	W mm
10857-01	250	70
10857-02	350	70
10857-03	450	70



MATFER WHISK

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



Scan for stock availability

10917 | Dishwasher Safe

CODE	L mm
10917-01	250
10917-02	300
10917-03	350
10917-04	400
10917-06	450
10917-08	500



MATFER BALLOON WHISK

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



Scan to view your pricing online

10897 | Dishwasher Safe

CODE	L mm
10897-01	450



MATFER EXOGLASS SKIMMER

Sieving spoon ideal for portioning individual quantities from hot liquids including oil. Built to an ergonomic design for ease of use.



Scan for stock availability

11731 | Dishwasher Safe

CODE	L mm
11731-01	410



MATFER EXOGLASS BOUILLON

Superior quality strainer with triple fine stainless steel mesh and stainless steel rod reinforcement.



Scan to view your pricing

Dishwasher Safe

CODE	SIZE
10889-01	220 x 410 x 200
11559-01	Holder



MATFER EXOGLASS SIEVE

With the same advantages of ease of use and sturdiness as the Bouillon Strainer, these sieve strainers in composite material are designed for intensive use.



Scan for more information

10919 | Dishwasher Safe

CODE	SIZE
10919-01	395 x 200 (0.7 mesh)
10919-02	395 x 200 (1.0 mesh)



KISAG STAR PEELER

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



Scan for stock availability

10524-06 | Scalpel | Potato eye remover



KISAG STAR JULIENNE PEELER

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



Scan to view your pricing online

10524-04 | Julienne | Potato eye remover



KISAG STAR SERRATED PEELER

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



Scan for more information

10524-09 | Serrated Blade | Potato eye remover

FURTHER PRODUCT INFORMATION

Scan and access:
Further information
Product Videos
Lifestyle Images
Online Pricing
Stock information



iPhone and iPad users simply open the camera and focus on the code.

Android try opening the camera app and focus on code - Alternatively download a QR code reader app here <https://goo.gl/G1ugPa>

Practice here to see our latest news!



KISAG HANDGRIP CAN OPENER

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



Scan for stock availability

10521-01 | Side Opening



PALM RIM OPENING CAN OPENER

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



Scan to view your pricing online

11799-01 | Side Opening



BONZER® MULTI PURPOSE SCISSORS

Includes Bottle/Jar Opener and Screwdriver. Suitable for a multitude of kitchen tasks. Quality blades will not dull quickly.



Scan to view your pricing online

12231-01 | Bottle Opener | Poultry Bone Cutter



BONZER® PORTIONERS LITEGRIP & UNIGRIP

Availability in 17 different sizes (15 Litegrip). Where the two ranges differ is in the handle. The Litegrip has lightweight balanced handle, featuring an ergonomic hand squeeze operation, and the Unigrip handle is constructed for either thumb or squeeze operation, which makes both products some of the easiest to use on the market. The portioners are extremely hygienic, as there are no areas in which food can become trapped, whilst no springs eradicate the danger of them breaking and falling into the food.

- ✓ Litegrip 15 sizes / Unigrip 17 sizes
- ✓ No food traps
- ✓ NSF certified
- ✓ UK made
- ✓ Colour coded for quick reference
- ✓ Dishwasher safe
- ✓ Solid construction
- ✓ Low heat transfer to plastic handle



CASE STUDY

"In the first year we saved over £100,000 in food costs alone. Not only that we also eradicated a large proportion of food wastage on site, which gave additional savings."

"Not only have we saved money, we have also managed to make this a much slicker operation. I would encourage anyone to investigate the potential that introducing a portioner/weighing regime can bring to a location."

**Geoff Moyle, Catering Manager,
Freeman Hospital**

PORTION FOR PROFIT

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

A staggering £2.5bn worth of food is wasted every year in the UK, which could rise to £3bn in 2017 unless preventative measures are put in place.

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

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

MADE IN THE UK

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



NSF CERTIFIED

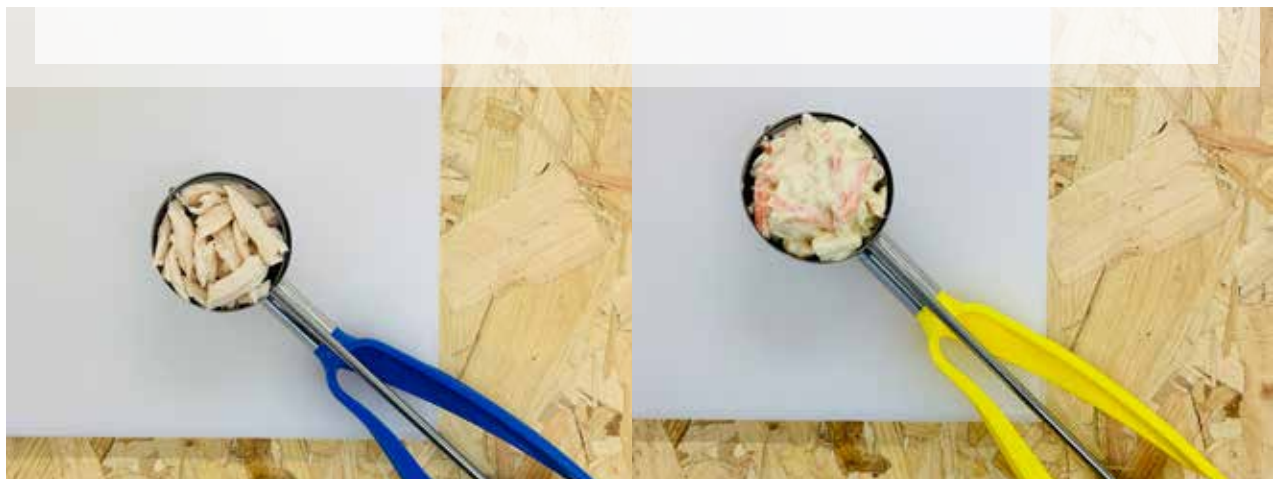
All Bonzer® Portioners are certified hygienic by NSF.





BONZER® LITEGRIP PORTIONERS

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



BONZER® UNIGRIP PORTIONERS

10101 | Dishwasher Safe

CODE	BOWL SIZE	CAPACITY ml	CAPACITY fl/oz	COLOUR
10101-29	6	139	4.8	White
10101-03	8	110	3.8	Grey
10101-04	10	96	3.3	Ivory
10101-02	12	84	2.9	Green
10101-28	14	73	2.5	Sky Blue
10101-05	16	59	2.0	Royal Blue
10101-30	20	53	1.86	Yellow
10101-12	24	45	1.58	Red
10101-01	30	33	1.17	Black
10101-07	36	28	0.98	Mushroom
10101-09	40	21	0.75	Orchid
10101-06	50	19	0.68	Terracotta
10101-10	60	16	0.56	Pink
10101-11	70	14	0.49	Plum
10101-08	100	10	0.34	Orange



Visit product page to view / download Portioner table at www.mitchellcooper.co.uk

PORTIONERS TABLE UNIGRIP LITEGRIP EXTENDED						
PORTIONER SIZE	COLOUR	ML	FLUID OZ.	CUP/SPOON	FOOD IDEAS	
#4	Orange	236	8	1 Cup	Pasta, Rice, Fries	
#5	Teal	177	6	3/4 Cup	Burger Wheat, Chili	
#6	White	139	4.8	5/8 Cup	Bolognese, Gravy, Broccoli	
#8	Grey	110	3.8	1/2 Cup	Cauliflower, Tuna Mayo	
#10	Ivory	96	3.3	3/8 Cup	Peas, Baked Beans	
#12	Green	84	2.9	1/3 Cup	Sweatcorn, Pulled Pork	
#14	Sky Blue	73	2.5	1/3 Cup	Saag Aloo, Burger Mince	



BONZER UNIGRIP PORTIONERS

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



BONZER® UNIGRIP PORTIONERS

10123 | Dishwasher Safe



Scan to view
your pricing
online

CODE	BOWL SIZE	CAPACITY ml	CAPACITY fl/oz	COLOUR
10123-03	4	236	8.00	Scarlet
10123-04	5	177	6.00	Teal
10123-52	6	139	4.8	White
10123-08	8	110	3.8	Grey
10123-09	10	96	3.3	Ivory
10123-06	12	84	2.9	Green
10123-49	14	73	2.5	Sky Blue
10123-20	16	59	2.0	Royal Blue
10123-54	20	53	1.86	Yellow
10123-18	24	45	1.58	Red
10123-05	30	33	1.17	Black
10123-11	36	28	0.98	Mushroom
10123-13	40	21	0.75	Orchid
10123-50	50	19	0.68	Terracotta
10123-15	60	16	0.56	Pink
10123-17	70	14	0.49	Plum
10123-12	100	10	0.34	Orange



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BONZER® EXTENDED UNIGRIP PORTIONERS

10124 | Dishwasher Safe



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more
information

CODE	BOWL SIZE	CAPACITY ml	CAPACITY fl/oz	COLOUR
10124-13	6	139	4.8	White
10124-16	8	110	3.8	Grey
10124-01	10	96	3.3	Ivory
10124-03	12	84	2.9	Green
10124-04	14	73	2.5	Sky Blue
10124-05	16	59	2.0	Royal Blue
10124-07	20	53	1.86	Yellow
10124-08	24	45	1.58	Red
10124-09	30	33	1.17	Black
10124-10	36	28	0.98	Mushroom
10124-11	40	21	0.75	Orchid
10124-12	50	19	0.68	Terracotta
10124-14	60	16	0.56	Pink
10124-15	70	14	0.49	Plum
10124-02	100	10	0.34	Orange



ZEROLL

ZEROLL® SCOOPS

ORIGINAL & ZEROLON

Made from Aluminium for its heat transfer properties the Zeroll range is known as the innovator of the conductive fluid transfer handle. The range consists of six sizes 1oz to 4oz in two material styles, classic Zeroll in a highly polished finish and Zerolon in a non-stick coating for quicker release of frozen products such as ice cream.

- ✓ One piece construction
- ✓ Six sizes
- ✓ Two finishes
- ✓ Creates perfectly round roll each time
- ✓ Not dishwasher safe

BLACK PEPPER
& BASIL

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ORIGINAL ZEROLL® ICE CREAM SCOOP

The name in Ice Cream since 1935, Zeroll® scoops are now considered to be a modern design classic. The Zeroll® scoop contains a super conductive fluid that transmits the warmth from the user's hand to facilitate scooping and release of even the hardest ice cream.



Scan for
product
videos

Not dishwasher safe.



ZEROLON ICE CREAM SCOOP

The non-stick version with an aluminium base is essential for hard water areas. The modern design classic Zeroll® scoop contains a super conductive fluid that transmits the warmth from the user's hand to facilitate scooping and release of even the hardest ice cream.



Scan to view
your pricing
online

Not dishwasher safe.

12385 | Not Dishwasher Safe

CODE	SIZE / PORTIONS	COLOUR	fl/oz / gms
12385-01	10	Brown	4oz (113.39g)
12385-02	12	Blue	3oz (85.04g)
12385-03	16	Green	2.5oz (70.87g)
12385-04	20	Gold	2oz (56.69g)
12385-08	24	Silver	1.5oz (42.52g)
12385-07	30	Red	1 oz (28.34g)

12387 | Not Dishwasher Safe

CODE	SIZE / PORTIONS	COLOUR	fl/oz / gms
12387-02	10	Brown	4oz (113.39g)
12387-03	12	Blue	3oz (85.04g)
12387-04	16	Green	2.5oz (70.87g)
12387-01	20	Gold	2oz (56.69g)
12387-05	24	Silver	1.5oz (42.52g)
12387-06	30	Red	1 oz (28.34g)



ZEROLL® SPADE

The Ideal Solution for levelling tubs, hand-mixing and hand-packing. Designed to match the radius of ice cream cartons for faster, cleaner knock downs. Simply scrape the side of the carton and level the top of the ice cream to increase yield and prevent ice crystals.



Scan for
more
information

Not dishwasher safe.



ZEROLON® SPADE

The Ideal Solution for levelling tubs, hand-mixing and hand-packing. Designed to match the radius of ice cream cartons for faster, cleaner knock downs. Simply scrape the side of the carton and level the top of the ice cream to increase yield and prevent ice crystals.



Scan for
stock
availability

Not dishwasher safe.

12386 | Not Dishwasher Safe

CODE	SIZE / PORTIONS
12386-02	One size

12386 | Not Dishwasher Safe

CODE	SIZE / PORTIONS
12386-03	One size



THERMOMETERS

DIGITAL / ANALOGUE / SPECIALIST

The majority of ETI thermometers are produced in the UK to a very high standard and all the instruments comply with the EC RoHS2 and REACH Directives. Designed for general and specialised measurement tasks where regular data is required. A wide range of instruments to satisfy all monitoring tasks in the kitchen.

- ✓ Advanced heat measuring technology
- ✓ Wide heat range
- ✓ Specific and multipurpose instruments
- ✓ Long battery life
- ✓ Quality assured



BLACK PEPPER
& BASIL



SUPERFAST THERMAPEN 4 THERMOMETER

Over 50% faster response than traditional probes, reaches temperature in just three seconds. Precise read-out of temperature over a range of -49.9°C to 299.9°C with a 0.1°C resolution. Features a 360° self-rotating display which is backlit. The motion sensing sleep mode automatically turns on and off when set down or picked up, maximising battery life.



Scan to view
your pricing
online

12482

- ✓ Range -49.9°C to 299.9°C
- ✓ Resolution 0.1°C or 1°C (user selectable)
- ✓ Accuracy $\pm 0.4^\circ\text{C}$
- ✓ Battery 1 x 1.5 volt AAA
- ✓ Battery life 3000 hours

CODE	COLOUR
12482-03	White
12482-01	Red
12482-04	Yellow



THERMAPEN IR

Infrared thermometer with foldaway probe. The new ThermoPen IR is two instruments in one compact unit. Housed in a robust ABS case containing 'Biomaster' additive which reduces bacterial growth.



Scan for
stock
availability

12463-02

- ✓ Warranty 2 Year
- ✓ Range Probe -49.9°C to 299.9°C
- ✓ Range IR -49.9°C to 349.9°C
- ✓ Resolution 0.1°C
- ✓ Battery 2 x 3 Volt CR2032
- ✓ Battery life 1000 hours



SOUS VIDE THERMAPEN 3 THERMOMETER

Specifically designed for Sous Vide cooking and areas where precise measurements are required. Incorporates a miniature needle probe that has D:1.1 x 60mm reduced tip.



Scan to view
your pricing
online

12657-01

- ✓ Range -49.9°C to 299.9°C
- ✓ Resolution 0.1°C or 1°C (user selectable)
- ✓ Accuracy $\pm 0.4^\circ\text{C}$
- ✓ Battery 2 x 3 volt CR2032 lithium coin cells
- ✓ Battery life 1,500 hours
- ✓ Warranty 2 Years



THERMALITE THERMOMETER

Light weight thermometer featuring high accuracy and a reduced tip for faster more accurate readings. Housed in high impact ABS case which includes Biomaster additive for reduced bacterial growth.



Scan for
more
information

12481-01

- ✓ Range -39.9°C to 149.9°C
- ✓ Resolution 0.1°C
- ✓ Accuracy $\pm 0.5^\circ\text{C}$
- ✓ Battery 3 volt CR2032 lithium coin cell
- ✓ Battery life 5,000 hours



MINI RAYTEMP THERMOMETER

Compact, light weight and low cost - simply pull the trigger to display the temperature of the item. Temperature range of -50 to 330°C. Laser dot alignment and target ratio of 12:1.



Scan for product videos



RAYTEMP 3 INFRARED THERMOMETER

Measures temperature over a range of -60 to 500°C. Compact and easy to use - simply aim and pull the trigger to display the temperature. Assured accuracy of $\pm 1^\circ\text{C}$ over critical food range of 0 to 65°C.



Scan for stock availability



MILK FROTHING THERMOMETER

Barista style milk frothing thermometers with both $^\circ\text{C}/^\circ\text{F}$ dial colour coded zones that make it simple for fast readings.



Scan for product videos

12472-01

- ✓ Range infrared -50°C to 330°C
- ✓ Resolution 0.1°C
- ✓ Accuracy $\pm 2^\circ\text{C}$
- ✓ Field of view 12:1
- ✓ Emissivity 0.95 fixed
- ✓ Battery 9 volt PP3
- ✓ Battery life 80 hours

12476-01

- ✓ Range infrared -60°C to 500°C
- ✓ Resolution 0.1°C
- ✓ Accuracy $\pm 0.1^\circ\text{C}$
- ✓ Field of view 12:1
- ✓ Emissivity 0.97 fixed
- ✓ Battery 2 x 1.5 volt AAA
- ✓ Battery life 140 hours

12471

CODE	SIZE
12471-01	$\varnothing 25 \times 130\text{mm}$
12471-02	$\varnothing 45 \times 130\text{mm}$
12471-03	$\varnothing 45 \times 175\text{mm}$



FRIDGE / FREEZER THERMOMETER

This thermometer indicates temperature of -30 to 30°C in 1°C divisions. 70mm display.



Scan for more information



DIGITAL TIMER

Countdown / Count up timer with 80 decibel audible alarm. Timer is programmable, allowing user to set the time up to 99 minutes or 19 hours.



Scan for stock availability



A5 TEMPERATURE LOG BOOK

Each book allows the user to enter three readings per day, consisting of temperature, time and persons initials.



Scan to view your pricing online

12650-01

- ✓ 70mm dial
- ✓ ABS casing
- ✓ Hanging hook

12465-01

10209

CODE	COLOUR
10209-01	Single Book
10209-02	Pack of 10 books



WEIGHING SCALES DIGITAL

OHAUS weighing scales are suitable for every catering outlet, with a full selection of models in the range, appropriate for every size of establishment. From the 'Compact' model, designed for accurate food portioning up to 5kg, through to the 'Defender' range that can accurately handle weights of up to 30kg, every set of scales have their very own unique features.

- ✓ High precision
- ✓ Portable
- ✓ Auto-shut off
- ✓ Easy to read and operate
- ✓ Certain models are waterproof

BLACK PEPPER & BASIL



CS5000 – COMPACT SCALE

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



Scan for
stock
availability

12080-01 | 5kg x 1g

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



VALOR 1000

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



Scan for
more
information

12351-02 | 6kg x 1g

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



PERSONAL SAFETY

HEAT / STEAM / COLD / CUT

"80% of kitchen burn injuries result from contact with boiling water, steam, hot grease or oil". Our wide range of personal safety products was designed to offer protection against these common injuries. Uniquely developed materials for long life (up to 20 times longer than standard products) and designed for specific risky tasks.

- ✓ Long life
- ✓ Unique material selection
- ✓ Comfort and protection
- ✓ Easy to clean (Quicklean)
- ✓ Certified to the highest standards



RED COOKWARE SILICON GLOVES

Flexible soft silicone glove giving maximum dexterity, the material is also fully waterproof and easily cleaned under a tap. The textured surface offers excellent grip even when wet.

The thermal contact has been tested in accordance to EN 407:2004 Level 2 250°C

A reassuringly comfortable inner liner makes the whole glove machine washable. The solid cuff will ensure the glove offers excellent durability when used daily.

Great for removing items from ovens, grills. Should not be used in direct contact with naked flame or hot elements.

Sold in pairs, in bag, 25 pairs per outer carton.

Registered Design - patent pending

Grip hot items with precision and confidence at a competitive price.



Scan for
more
information

12670 | Heat Resistant to 250°C | CE Certified

CODE	L in	L cm
12670-03	18"	45



QUICKCLEAN™ CONVENTIONAL-STYLE MITT

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



Scan to view
your pricing
online

10254 | Heat Resistant to 232°C | CE and NSF Certified

CODE	L in
10254-01	15"
10254-02	18"



QUICKCLEAN™ PUPPET-STYLE MITT

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



Scan for
stock
availability

10253 | Heat Resistant to 232°C | CE and NSF Certified

CODE	L
10253-01	15"



NOMEX® CONVENTIONAL MITT

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



Scan for
stock
availability

10250 | Heat Resistant to 232°C | CE and NSF Certified

CODE	L in
10250-01	15"
10250-02	18"



POLY COTTON CONVENTIONAL MITT

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



Scan to view
your pricing
online

10251 | Heat Resistant to 232°C | CE and NSF Certified

CODE	L in
10251-01	15"
10251-02	18"



TEFLON™ MITT (PAIR)

Teflon Mitt™ is a silver Teflon® coated mitt, lined with felt fabric offering contact heat protection and a non-stick surface. This heat resistant mitt has been tested to European Standard EN407 Level 2 for contact heat, providing protection up to 250°C.



Scan for
more
information

12129 | Heat Resistant to 250°C | Level 2 EN407

CODE	COLOUR
12129-02	Red
12129-01	Green



BAKERS MITT (PAIR)

Bakers Mitt™ is a heavy duty terry cloth mitt with an integral liquid and steam barrier. Achieving Level 2 for contact heat in accordance with European Standard EN407, it can withstand temperatures of up to 250°C providing a high level of protection.



Scan for stock availability



BAKING GLOVES, PAIR

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



Scan to view your pricing online



THERMAL PROTECTION MITTS, PAIR

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



Scan for more information

10031 | Heat Resistant to 250°C | Level 2 EN407

CODE	L
10031-02	120

12404 | EN420 / EN388 / EN407

CODE	L
12404-01	

12405 | EN420 / EN388 / EN407

CODE	L
12405-01	200



HOT GLOVE PLUS (PAIR)

Hot Glove Plus is a heavy duty terry cloth gauntlet with an integral liquid and steam barrier. Achieving Level 2 for contact heat in accordance with European Standard EN407, it can withstand temperatures of up to 250°C providing a high level of protection against heat. With an integral PVC barrier to protect from liquids and steam.



Scan for stock availability



36"QUICKLEAN APRON

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



Scan for more information

12406 | Heat Resistant to 250°C | Level 2 EN407

CODE	L
12406-01	350

10252 | Rinse Washable | CE and NSF Certified

CODE	L in
10252-01	36"

10252-02	42"
----------	-----

FURTHER PRODUCT INFORMATION

Scan and access:
Further information
Product Videos
Lifestyle Images
Online Pricing
Stock information



iPhone and iPad users simply open the camera and focus on the code.

Android try opening the camera app and focus on code - Alternatively download a QR code reader app here <https://goo.gl/G1ugPa>

Practice here to see our latest news!



BLADE SHADES (PAIR)

BladeShades™ is a seamless knitted glove with Dyneema® technology, providing maximum cut resistance yet maintaining dexterity and comfort. Machine washable up to 95°C, considerably extends use making it excellent value for money. The excellent protective qualities and longevity of the BladeShades™ make it the perfect choice.

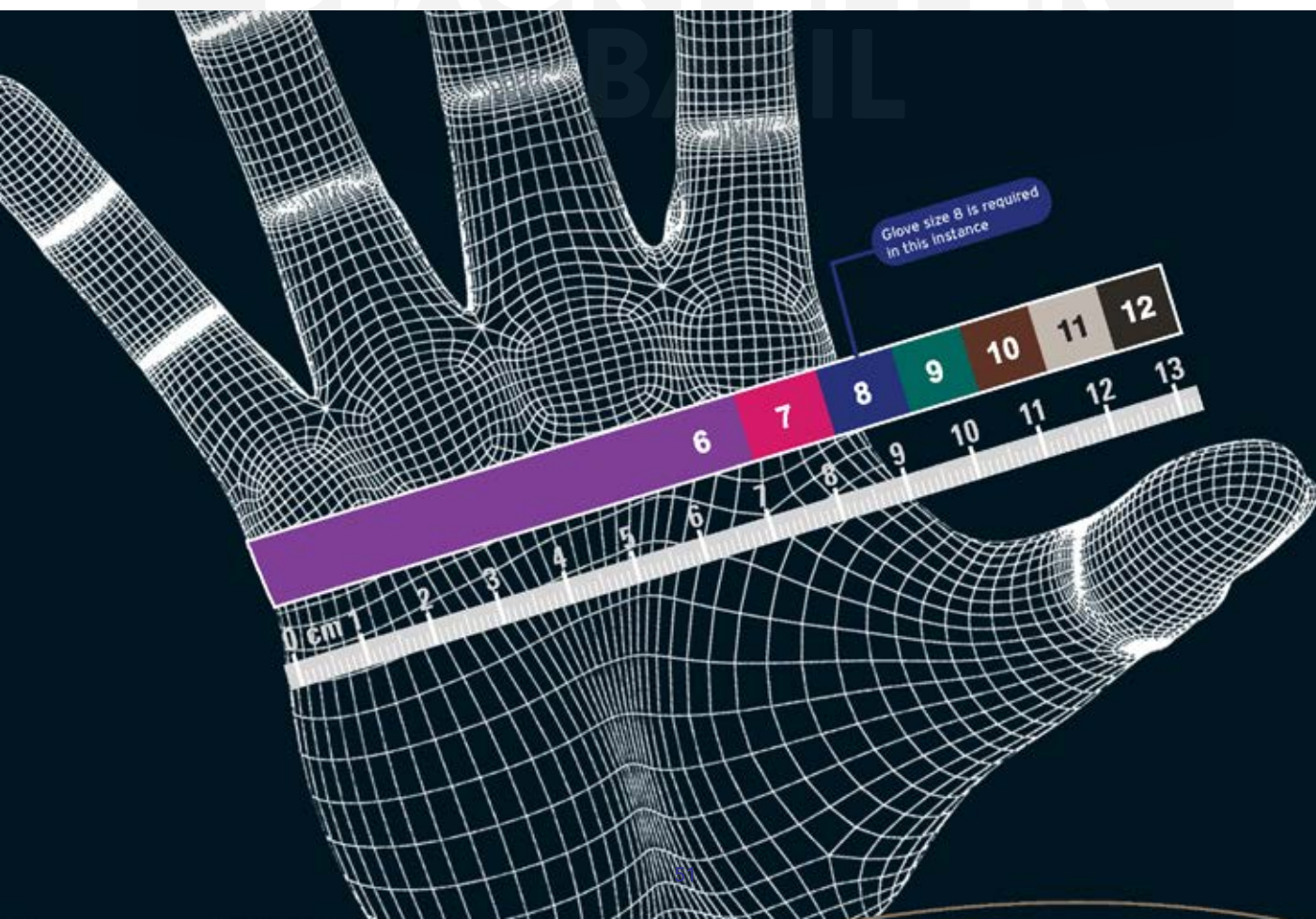


Scan for
stock
availability

12123 | CE | NSF | Dyneema

CODE	SIZE	COLOUR
12123-06	8	Blue
12123-10	9	Blue
12123-02	10	Blue
12123-05	8	Black
12123-09	9	Black
12123-01	10	Black

BLACK PEPPER





CHAPTER

02

COOKWARE & BAKING

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BLACK PEPPER
& BASIL

EST. 2009



NON-STICK FRYING PANS

CLASSE CHEF | CLASSE CHEF+ | ELITE PRO | BLACK STEEL

Premium stainless steel body with upper and lower reinforcements in mirror finish. Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. Bourgeat's top of the range steel pan range.



Scan to view
your pricing
online

BOURGEAT - CLASSE CHEF - FRY PAN

10167 | High performance

CODE	Ø mm	CAPACITY L
10167-01	160	0.5
10167-02	200	0.9
10167-03	220	1.1
10167-04	240	1.3
10167-05	260	1.9
10167-06	280	2
10167-07	320	3
10167-08	360	4
10167-09	400	5



Scan for
stock
availability

BOURGEAT - CLASSE CHEF - FLARED SAUTE

10168 | High performance

CODE	Ø mm	CAPACITY L
10168-02	240	2.6
10168-03	280	3.8

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

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



Scan for
stock
availability

BOURGEAT - CLASSE CHEF - BLINIS

10163 | High performance

CODE	Ø mm	CAPACITY L
10163-01	120	0.2



Scan for
more
information

BOURGEAT - CLASSE CHEF - CREPE

10164 | High performance

CODE	Ø mm	CAPACITY L
10164-01	250	0.8
10164-02	280	1.1

THE CLASSE CHEF +

The range features stainless steel handles making it suitable for use in ovens and safe to clean in dishwashers.

4 to 5mm thick aluminium | 4-layer non-stick coating | Easy-clean grey lacquer exterior | Rayonnated base | Dishwasher safe | PFOA-free coating



Scan for more information

BOURGEAT - CLASSE CHEF+ FRY PAN

10177 | 4 Layers | Dishwasher Safe

CODE	Ø mm	CAPACITY L
10177-01	200	1.1
10177-02	240	1.3
10177-03	280	1.9



Scan to view your pricing online

BOURGEAT - CLASSE CHEF+ FLARED SAUTE

10172 | 4 Layers | Dishwasher Safe

CODE	Ø mm	CAPACITY L
10172-01	240	2.6
10172-02	280	3.8

NEW ELITE PRO

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

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



Scan for stock availability

BOURGEAT - ELITE PRO

10183 | Suitable for all heat sources

CODE	Ø mm	CAPACITY L
10183-02	240	1.3
10183-03	280	2
10183-04	320	3

BLACK STEEL

They can be heated sufficiently to create the Maillard reaction cherished by all cooks, thus ensuring good colouring of ingredients without overcooking them. Seasoning process, for almost fat-free cooking. Successive cooking at high temperature: healthy frying pan, bacteria-free

Mild Steel (2-3mm) | Absorbs heat evenly | Stainless steel base | Hand wash only | Suitable for all hobs



Scan for product videos

BOURGEAT - BLACK STEEL FRYING PAN

10152 - 10146 - 10147 | Hand Wash Only | Requires Heat Seasoning Before Use

CODE	Ø mm	DESCRIPTION
10152-01	220	Fry Pan
10152-04	280	Fry Pan
10152-06	320	Fry Pan
10146-01	120	Blinis Pan
10147-03	220	Crepes Pan



BOURGEAT STAINLESS STEEL EXCELLENCE

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

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



BOURGEAT - EXCELLENCE - STOCK POT

10193 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10193-01	240	10.8
10193-02	280	17.2
10193-03	320	25
10193-04	360	36
10193-05	400	50



Scan for
stock
availability



BOURGEAT - EXCELLENCE - SAUCE POT

10188 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10188-01	240	7
10188-02	280	11
10188-03	320	17
10188-04	360	24
10188-05	400	34



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your pricing
online



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stock
availability

BOURGEAT - EXCELLENCE - CASSEROLE

10184 | Induction Ready | Stainless steel | NSF

CODE	Ø mm	CAPACITY L
10184-01	240	5.4
10184-02	280	8.6
10184-03	320	12.8
10184-04	360	18.3
10184-05	400	25



Scan for
more
information

BOURGEAT - EXCELLENCE - SAUCE PAN

10189 | Induction Ready | Stainless steel | NSF

CODE	Ø mm	CAPACITY L
10189-01	120	0.6
10189-02	140	1
10189-03	160	1.6
10189-04	180	2.2
10189-05	200	3.1
10189-06	240	5.4
10189-07	280	8.6



Scan to view
your pricing
online

BOURGEAT - EXCELLENCE - SAUTE PAN

10190 | Induction Ready | Stainless steel | NSF

CODE	Ø mm	CAPACITY L
10190-01	200	2
10190-02	240	3.6
10190-03	280	5.5



Scan for
more
information

BOURGEAT - LID FOR EXCELLENCE & TRADITION

10187 | Induction Ready | Stainless steel | NSF

CODE	Ø mm
10187-01	140
10187-02	160
10187-03	180
10187-04	200
10187-05	240
10187-06	280
10187-07	320
10187-08	360
10187-09	400



BOURGEAT STAINLESS STEEL TRADITION

Premium stainless steel body with upper and lower reinforcements in mirror finish. Compatible with all heat sources including induction hobs. Increased cooking performance due to flat ground base. Bourgeat's top of the range steel pan range.

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

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your pricing
online

BOURGEAT - TRADITION - BRAISING POT

10201 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10201-01	240	7
10201-02	280	11
10201-03	320	17
10201-04	360	24



Scan for
stock
availability

BOURGEAT - TRADITION - CASSEROLE

10223 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10223-01	240	5.4
10223-02	280	8.6
10223-03	320	12.8



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your pricing
online

BOURGEAT - TRADITION - SAUCE PAN

10230 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10230-01	140	1.2
10230-02	160	1.7
10230-03	180	2.4
10230-04	200	3.3
10230-05	240	5.4



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stock
availability

BOURGEAT - TRADITION - SAUTE PAN

10231 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10231-01	200	1.8
10231-02	240	3
10231-03	280	4.7

BLACK PEPPER & BASIL



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stock
availability

BOURGEAT TRADITION FLARED SAUTE

10225 | Induction Ready | Stainless steel

CODE	Ø mm	CAPACITY L
10225-01	200	1.8
10225-02	240	3
10225-03	280	4.2



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your pricing
online

BOURGEAT - TRADITION - FRYING PAN

10226 | Induction Ready | Stainless steel

CODE	Ø mm
10226-02	240



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more
information

BOURGEAT - TRADITION - WOK

10233 | Induction Ready | Stainless steel | Compatible
with Item 11069-01

CODE	Ø mm	CAPACITY L
10233-02	350	4

Compatible with Matfer Induction Wok Hob Item
11069-01



PASTRY MATFER BOURGEAT BAKING SHEETS

Professional range of baking sheets design and made in France by one of the best known names in the industry.

Various material choices
Durable
Non-stick materials
Easy to clean and maintain

BLACK PEPPER & BASIL



MATFER ALUMINIUM DISPLAY SHEET

Aluminium sheet for storage, preparation and baking. Thin gripped edges. Durable 2mm aluminium that can stand up to the rigours of daily use, making it ideal for use in busy commercial kitchens.



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stock
availability

PERFORATED BAKING SHEET

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



Scan for
more
information

10636| Oven Safe

CODE	SIZE mm
10636-01	400 x 300
10636-02	600 x 400
10636-03	GN1/1

10654 | Perforated

CODE	SIZE mm
10654-02	L600 X W400
10654-03	L530 X W325 (GN 1/1)

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iPhone and iPad users simply open the camera and focus on the code.

Android try opening the camera app and focus on code - Alternatively download a QR code reader app here <https://goo.gl/G1ugPa>

Practice here to see our latest news!



MATFER EXAL NON-STICK BAKING TRAY



Scan for stock availability

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

10878 | 1.7mm non-stick coating

CODE	SIZE mm
10878-01	L400 X W300
10878-02	L600 X W400
10878-03	L530 X W325 (GN 1/1)



BLUE STEEL BAKING SHEET



Scan for more information

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

10710 | Blue Steel

CODE	SIZE mm
10710-03	L600 X W400
10710-02	L530 X W325 (GN 1/1)

BLACK PEPPER & BASIL



MATFER SILICON BAKING PAPER



Scan to view your pricing online

Unbleached brown paper, combining ecology with economy, with non-stick silicone coating on both sides. Reusable up to 1 or 2 times depending on use. Suitable for all cakes and pastries.

10829 | Reusable

CODE	SIZE mm
10829-01	530 x 330 - QTY 500
10829-02	600 x 400 - QTY 500
10829-03	400 x 300 - QTY 50

EXOPAT REUSABLE BAKING SHEET



Scan for stock availability

Laminated sheet of fabric reinforced, food grade silicone. Withstands heats from -40°C to +300°C and 2000 or more baking cycles.

11006 | 2000+ Baking cycles

CODE	SIZE mm
11006-01	L400 X W300
11006-04	L520 X W315
11006-02	L585 X W385

FLAT GRILL RACK SHEET



Scan to view your pricing online

Compatible baking sizes, designed to circulate heat evenly. Other sizes available in stainless steel or chrome finish.

Durable | UK Made | Hand Wash Only

CODE	SIZE mm
11534-01	530 x 325 (GN 1/1)
10750-01	600 x 400 (pack of 5)



PASTRY

PROFESSIONAL DESSERT PRODUCTS

A selection of fundamental tools for creating pastries with speed and accuracy. Made from durable materials from market leaders Matfer and Silikomart. M&C can supply 1,000's of moulds and accessories from both the Matfer and Silikomart catalogues, if you don't see what you need contact us and we will advise what is available.

- ✓ Durable materials
- ✓ Professional
- ✓ Extensive range
- ✓ Other sizes and shapes available

BLACK PEPPER & BASIL

— EST. 2009 —

FLAT NATURAL BRISTLES

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



Scan for
more
information

11018 | Natural Pig Hair Bristles

CODE	SIZE mm
11018-01	25 x 60 x 240mm
11018-02	30 x 60 x 250mm
11018-03	35 x 60 x 255mm
11018-04	40 x 60 x 260mm
11018-05	45 x 60 x 265mm
11018-06	50 x 60 x 275mm

FLAT NYLON BRISTLES

Bristles in synthetic polyamide fibre.



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your pricing
online

11145 | Durable | Nylon

CODE	SIZE mm
11145-01	30 x 50 x 240
11145-02	40 x 50 x 250
11145-03	50 x 50 x 265
11145-05	70 x 50 x 265

ROUND NATURAL BRISTLES

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



Scan for
stock
availability

11389 | Natural Pig Hair Bristles

CODE	SIZE mm
11389-01	Ø15 x 210mm



DOUGH SCRAPERS

Dividing and portioning bread dough, and scraping up leftovers before re-rolling.



Scan for more information

10883 | Two styles

CODE	DESCRIPTION
10883-01	Dough Scraper - Round
10883-02	Dough Scraper - Straight



PASTRY LATTICE ROLLER

Roll over dough to create a diamond shape lattice.



Scan for stock availability

11202 | Pastry Roller - Lattice

CODE	SIZE mm
11202-01	100 x 45



PASTRY DOCKER

For quickly piercing dough in an even pattern.



Scan for more information

11202 | Pastry Roller - Docker

CODE	SIZE mm
11202-02	100 x 65

BLACK PEPPER & BASIL



DECORATING COMB

3 sided polypropylene decorating comb.



Scan to view your pricing online

11287 | Polypropylene

CODE	DESCRIPTION
11287-02	3 sided

DECOSPOON

Set of 2 stainless steel spoons L230 and L190mm. Create spots and bold lines with a simple stroke of the pen.



Scan for product videos

11470 | Decorating pen and well

CODE	DESCRIPTION
11470-01	2 Spoon set
10782-01	Inkwell

CERAMIC BAKING BEANS 1KG

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



Scan to view your pricing online

10684 | Blind Baking

CODE	WEIGHT
10684-02	1 Kg



EXOPAN MINI BRIOCHE MOULD

10 wave non-stick Brioche mould, sold in a pack of 12.



Scan for more information

10936-01 | 75 x 28mm | Pack of 12



EXOPAN BRIOCHE MOULD

14 wave non-stick Brioche mould, sold as a single.



Scan to view your pricing online

10935-02 | 120 x 45mm | Single



EXOPAN FRUIT TART PAN

Fine steel with a non-stick coating inside and protective enamel outside.



Scan for stock availability

10990-03 | 240 x 25mm | Non-Stick | Single



EXOGLASS QUICHE MOULD

Rigid form, easy to line, dough gets baked uniformly. The material is non-porous, dishwasher safe. -20 to 250C.



Scan to view your pricing online

10906-01 | 100 x 20mm | Pack of 12



EXAL TARTLET MOULD

Stainless steel single piece without rolled edges to meet all hygiene requirements.



Scan for more information

10869-01 | 100 x 20mm | Pack of 12



EXOPAN RAMEKIN MOULD

Not suitable for fruit or vegetable mousses, use stainless steel.



Scan for stock availability

10979-02 | 90 x 40mm | 21.5cl Capacity | Pack of 2



EXOGLASS INDIVIDUAL PIE MOULDS

Rigid composite material with a heat range up to 250°C. No need for greasing. Suitable from freezer to oven.



Scan to view your pricing online

10911 | Pack of 12

CODE	SIZE mm	TYPE
10911-02	100 x 30	Plain
10911-01	100 x 30	Fluted



EXOGLASS FLUTED ROUND TARTLET

Rigid composite material with a heat range up to 250°C. No need for greasing. Suitable from freezer to oven.



Scan for stock availability

10900 | Pack of 12

CODE	SIZE mm
10900-04	90 x 18
10900-01	100 x 20



EXOGLASS FLUTED ROUND CAKE PAN

Rigid composite material with a heat range up to 250°C. No need for greasing. Suitable from freezer to oven.



Scan to view your pricing online

10946 | Single

CODE	SIZE mm
10946-01	100 x 30



EXOPAN FLUTED PIE PAN

Fine steel with a non-stick coating inside and protective enamel outside. Removable base for easy mould removal.



Scan for product videos

10988 | Singles

CODE	SIZE mm
10988-01	200 x 25
10988-02	240 x 25
10988-03	280 x 25



EXOPAN MINI FLAN PANS

Fine steel with a non-stick coating inside and protective enamel outside.



Scan for stock availability

10953 | Rolled Edge

CODE	SIZE mm	PACK
10954-01	60 x 17	25
10953-03	80 x 18	12
10953-01	100 x 21	12



EXOPAN ROUND DARIOLE MOULDS

Not suitable for fruit or vegetable mousses, use stainless steel.



Scan to view your pricing online

10930 | pack of 6

CODE	SIZE mm	CAPACITY cl
10930-02	50 x 50	8.5
10930-06	70 x 70	23.5



SET OF 12 PIPING NOZZLES

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



Scan for more information

11832 | Durable | UK Made | Hand Wash only

CODE	DESCRIPTION
11832-01	6 plain, 6 Star Nozzles



STAR S/S PIPING NOZZLE

Stainless steel single piece without rolled edges to meet all hygiene requirements.



Scan to view your pricing online

11754 | Starred Tube | 6 teeth

CODE	SIZE mm
11754-10	7
11754-12	9 (8 teeth)
11754-14	11
11754-22	18



EXOGLASS ROUND CUTTER

Round Plain Cutter Exoglass. The material is non-porous, dishwasher safe.



Scan for more information

10914 | Plain Tube

CODE	Ø mm
10914-13	90



PASTRY BAGS 'COMFORT' XL

Disposable pastry bags. Superior quality.



Scan for stock availability

10793 | 100 bags

CODE	SIZE mm
10793-01	590 x 280 x 75mm



ICING AND PIPING BAGS

Disposable icing and piping bags. Pack of 100.



Scan to view your pricing online

11315 | 100 bags

CODE	SIZE mm
11315-01	510



REUSABLE PIPING BAGS

Extra-flexible, impermeable, with adjustable tip. Nylon.



Scan for product videos

11021 | Singles

CODE	SIZE mm
11021-05	450
11021-06	500



EXOGLASS PLAIN CUTTER

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



Scan for stock availability



S/S ICE CAKE RING

This Matfer ice cake ring is bottomless for easy removal of cake. This ring is also helpful when assembling layer cakes.



Scan for stock availability



HEMISPHERE MOULD

Stainless steel single piece for creating that perfect dome effect or for use in sugar work.



Scan to view your pricing online

10912 | Exoglass

CODE	DESCRIPTION
10912-02	Set of 8

11561 | Stainless Steel | Other size available on request

CODE	SIZE mm
11561-01	120mm
11561-03	160mm
11561-05	200mm
11561-07	240mm
11561-09	280mm

11545 | Stainless steel

CODE	SIZE mm	CAPACITY ltr
11545-04	60 x 32	0.07
11545-07	80 x 40	0.13



MOUSSE RINGS

Stainless steel rings for that perfect shape in pastry work.



Scan for more information



FLAN RINGS

Rolled edge to give a traditional shape to the pastry.



Scan for stock availability



WHIPPING BOWLS

A kitchen essential for mixing, whipping and storing. Dishwasher safe.



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11595 | Stainless steel

CODE	SIZE mm
11595-01	120 x 45
11595-02	140 x 45
11595-03	160 x 45
11595-05	200 x 45
11595-07	240 x 45

11763 | Singles

CODE	SIZE mm	MATERIAL
11763-03	160 x 20	Stainless Steel
11763-05	200 x 20	Stainless Steel
11763-07	240 x 20	Stainless Steel
11763-09	280 x 20	Stainless Steel

11544 | Singles

CODE	SIZE mm	MATERIAL
11544-02	250	Stainless Steel
11544-03	300	Stainless Steel
11544-04	350	Stainless Steel
11544-05	400	Stainless Steel



0.75L AUTOMATIC PORTION FUNNEL



Scan for more information

Light and easy to handle, the 0.75L model guarantees precision in all circumstances. Supplied with a 4mm nozzle and chrome wire plated stand.

11405-01 | Portion Control | 185mm | 0,75 L



1.5 L AUTOMATIC PORTION FUNNEL



Scan for stock availability

An ergonomic design with comfortable handle, the 1.5L model enables you to work longer without causing wrist fatigue. Supplied with 4 nozzles: 2.5, 4, 5.5 & 8mm and stainless steel wire stand.

11406-01 | Portion Control | 185mm | 1.5L



PISTON FUNNEL STAINLESS STEEL



Scan to view your pricing online

Makes portioning into moulds quick and easy. Exact portion each time for consistency and no waste.

11409-01 | Portion Control | 185mm | 1.9L

SILIKOMART MOULDS

Silikomart moulds are made from LSR Silicone, which is guaranteed for 3000 uses. Due to the special thermal process that each mould goes through, the silicon remains odourless, smoke free when heated and any potentially harmful toxic residue is removed.

The silikon moulds have greater stability and thermal resistance in comparison to metal moulds and faithfully reproduce all of the minute details represented in the mould.

The silicon moulds remain virtually indestructible and will always return to their original shape unlike metal moulds.

Finally the moulds can be used across a temperature range of -60° to +230°C and can be taken from one extreme to the other instantly without fear of damaging the mould.

BLACK PEPPER & CASHU

KIT TARTE RING

Microperforated thermoplastic rings can be used up to 180°C / 356°F. Micro holes for evaporation of humidity, micro holes always remain clean, shortcrust pastry is easily removed from the ring, border to ensure more stability, doesn't need to be greased, thermal stability and homogeneous baking. Can also be used as a cutter.

Each kit comes with ring and mould.

USER GUIDE





+



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information

12882 | 6 x 50ml / Total 300ml | 6 rings

CODE	SIZE mm
12882-01	Ring Ø 80 x 20 H mm



+



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Scan for
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availability

12882 | Total 400ml | 1 ring

CODE	SIZE mm
12882-02	Ring Ø 190 x 20 H mm



+



=



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12882 | 6 x 62ml / Total 372ml | 6 moulds

CODE	SIZE mm
12882-04	80 x 80 x 20 mm



+



=



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product
videos

12882 | 6 x 90ml / Total 540ml | 6 rings

CODE	SIZE mm
12882-03	Ring Ø 80 x 20 H mm



STECCO FLEX - CLASSIC

This mould is easy to use and perfect for creating your own ice cream on a stick. The mould can also be baked in the oven which opens up the options for both cakes and custom savoury items to be produced.



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STECCO FLEX - MINI

The mini version of the classic is great for making savoury starters or smaller portions for alternative menus. The easy addition of the ice cream stick makes this a very easy mould to use.



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STECCO FLEX - TANGO

The intricate detail of this mould is easy to replicate due to the flexibility of the LSR silicon. The silicon will also release the mould perfectly ensuring no mixture is left within the mould upon removal.



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12255 | 93ml each | 12 moulds | 50 sticks

12255 | 50ml each | 16 moulds | 100 sticks

12255 | 90ml each | 12 moulds | 50 sticks

CODE	SIZE mm
12255-03	93 x 48.5 x 25

CODE	SIZE mm
12255-04	69 x 38 x 18

CODE	SIZE mm
12255-05	92 x 45 x 27.5

USER GUIDE



Fill the mould with ice cream base.



Insert stick through the hole.



Level off any excess.



Place in a blast chiller on the tray provided.



Unmould the ice cream and garnish with decorations at will.



Nemox® 4K Touch Automatic – Page 98

USER GUIDE



MULTIFLEX - MUL3D-58

The multiflex moulds enables you to prepare spherical shapes. The versatility of this mould allows you to add surprising inserts and unique effects.



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your pricing
online

12251 | 102ml each

CODE	SIZE mm
12251-01	Ø58

MULTIFLEX - MUL3D-EGG

The perfect egg can be created with this easy to use multiflex mould. Custom inserts can be added. Ideal for moulding ice cream before decorating and the unique silicon mould ensures easy removal.



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product
videos

12251 | 100ml each

CODE	SIZE mm
12251-02	Ø50 x 73



USER GUIDE





CURVE FLEX - PILLOW

The Pillow mould is designed for sinuous, elegant and essential creations. The innovative border within these moulds ensures easy unmoulding while maintaining the innovative shape.



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CURVE FLEX - MINI TRUFFLES

With the Mini Truffle mould, perfect detail can be ensured due to the high quality liquid silicon even on the smallest of moulds.



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more
information



CURVE FLEX - TRUFFLES

The larger Truffle mould allows much greater scope for decoration. The undercut is made possible with the Curve Flex special border around the top of the cavity.



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stock
availability

12248 | Non-Stick | Single

CODE	SIZE mm
12248-03	82 x 43 x 32mm (each)

12248 | 20ml each

CODE	SIZE mm
12248-02	Ø32 x 28

12248 | 117ml each

CODE	SIZE mm
12248-06	Ø62 x 52



CURVE FLEX - QUENELLE

The new elegant shape is perfect to create a sweet or savoury 3d Quenelle. The mould is made with maximum care combining beauty and ease of use.



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more
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CURVE FLEX - STONE

Create a perfect finish every time with this easy to release mould. No additional fat is required to grease the mould as the smooth silicon will always release with ease.



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stock
availability



CURVE FLEX - GLOBE

Create the perfect soft platform for additional decoration with this smaller mould. Created with the flexible undercut for the ultimate 3D shape.



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your pricing
online

12248 | 24ml each

CODE	SIZE mm
12248-04	63 x 29 x 28

12248 | 85ml each

CODE	SIZE mm
12248-05	Ø65 x 30

12248 | 26ml each

CODE	SIZE mm
12248-01	Ø45 x 20

**GN 1/3 - 5 MUFFIN - LARGE**

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your pricing
online

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

12250 | 135ml each

CODE	SIZE mm
12250-12	81 x 32

**GN 1/3 - 6 MUFFIN - MEDIUM**

Scan for
stock
availability

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

12250 | 100ml each

CODE	SIZE mm
12250-15	69 x 35

**GN 1/3 - 11 MUFFIN - SMALL**

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more
information

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

12250 | 50ml each

CODE	SIZE mm
12250-01	51 x 28

**GN 1/3 - CAKE MOULD**

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stock
availability

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

12250 | 70ml each

CODE	SIZE mm
12250-02	79 x 29 x 30

**GN 1/3 - BIG SAVARIN**

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your pricing
online

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

12250 | 62ml each

CODE	SIZE mm
12250-13	Ø72 x 23

**GN 1/3 - 15 HALF SPHERE**

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product
videos

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

12250 | 20ml each

CODE	SIZE mm
12250-03	Ø40 x 20

BLACK PEPPER & BASIL





CHAPTER

03

FOOD STORAGE & TROLLEYS

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BLACK PEPPER
& BASIL

EST. 2009



BOURGEAT GASTRONORM CONTAINERS STAINLESS STEEL

High quality Gastronorm containers design to be multi-functional and strong. Suitable for both cooking and freezing. The edges and corners are reinforced to prevent deformation.

- ✓ Modular containers
- ✓ Suitable for multiple tasks
- ✓ Solid construction
- ✓ Standard and Perforated



STANDARD GASTRONORM GN 2/1

12443 | 650 x 530mm

CODE	SIZE mm	CAPACITY L
12442-03	65	19
12443-01	100	29
12443-02	150	43
12443-03	200	58



Scan for stock availability

11865-07 Standard lid with handle

STANDARD GASTRONORM GN 1/1

12435 | 325 x 530mm

CODE	SIZE mm	CAPACITY L
12435-04	20	3
12435-05	40	5.8
12435-07	65	9
12435-01	100	13.5



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12435-02 150 20

12435-03 200 28

STANDARD GASTRONORM GN 2/3

12444 | 325 x 354mm

CODE	SIZE mm	CAPACITY L
12444-04	65	5.5
12444-01	100	8.7
12444-02	150	13
12444-03	200	16.7



Scan for stock availability

11865-08 Standard Lid with handle



ROAST PAN GASTRONORM GN 2/1

12442 | 650 x 530mm

CODE	SIZE mm	CAPACITY L
12442-01	20	5.7
12442-02	55	15.2



Scan to view your pricing online

PERFORATED GASTRONORM GN 1/1

12434 | 325 x 530mm

CODE	SIZE mm	CAPACITY L
12434-04	55	8
12434-05	65	9
12434-01	100	13.5
12434-02	150	20
12434-03	200	28



Scan for stock availability

11865-01 Standard lid with handle

12445-01 Spill-proof lid

ACCESSORIES

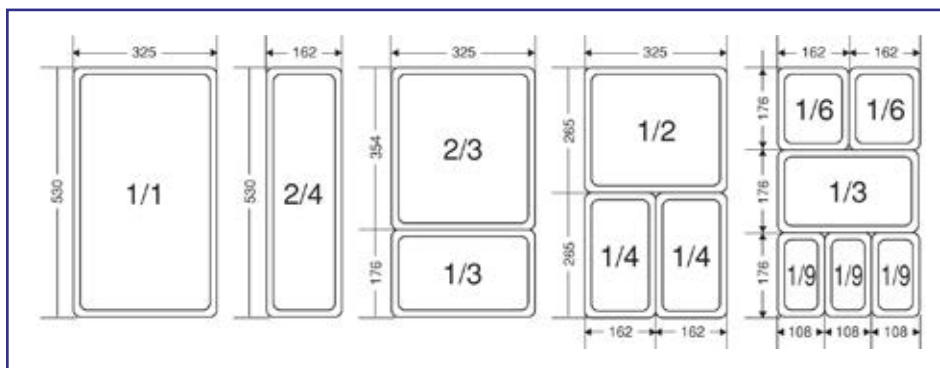
12433 | Stainless steel

CODE	Accessory	LENGTH
12433-02	Adaptor bar	530
12433-01	Adaptor bar	325
10200-01	Container grips	



Scan for more information

GASTRONORM SIZES



STANDARD GASTRONORM GN 1/2

12437 | 325 x 265mm

CODE	SIZE mm	CAPACITY L
12437-04	40	2.5
12437-05	55	3.3
12437-06	65	4
12437-01	100	6.2
12437-02	150	9
12437-03	200	12



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STANDARD GASTRONORM GN 1/3

12438 | 325 x 176mm

CODE	SIZE mm	CAPACITY L
12438-05	65	4
12438-01	100	3.7
12438-02	150	5.7
12438-03	200	7.5
11865-03	Standard Lid with handle	
12445-03	Spill Proof lid	
11135-02	Notched Lid with handle	



Scan for
stock
availability

STANDARD GASTRONORM GN 1/4

12439 | 162 x 265mm

CODE	SIZE mm	CAPACITY L
12439-04	65	1.7
12439-01	100	2.5
12439-02	150	4
12439-03	200	5.2
11865-04	Standard Lid with handle	



Scan for
more
information



PERFORATED GASTRONORM GN 1/2

12436 | 325 x 265mm

CODE	SIZE mm	CAPACITY L
12436-01	100	6.2
12436-02	150	9
11865-02	Standard Lid with handle	
12445-02	Spill Proof lid	
11135-01	Notched Lid with handle	



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STANDARD GASTRONORM GN 1/6

12440 | 162 x 176mm

CODE	SIZE mm	CAPACITY L
12440-04	65	1
12440-01	100	1.7
12440-02	150	2.2
12440-03	200	3
11865-05	Standard Lid with handle	
11135-04	Notched Lid with handle	



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STANDARD GASTRONORM GN 1/9

12441 | 108 x 176

CODE	SIZE mm	CAPACITY L
12441-02	65	0.6
12441-01	100	0.8
11865-06	Standard Lid with handle	



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stock
availability



BOURGEAT MODULUS CONTAINERS RIGID BOXES

Rigid Polypropylene storage and conservation containers suitable for both fridges and freezers. Heat range of -20 to 100°C. Microwave safe. Clear for quick reference. Graded markings on the inside.

- ✓ Suitable for both fridges and freezers
- ✓ Heat range of -20 to 100°C.
- ✓ Graded markings on the inside



MODULUS GASTRONORM GN 1/1

11134 | 325 x 530mm

CODE	SIZE mm	CAPACITY L
11134-03	65	7
11134-01	100	13
11134-02	150	17



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stock
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MODULUS GASTRONORM GN 2/3

11134 | 325 x 354mm

CODE	SIZE mm	CAPACITY L
11134-14	100	8
11134-13	150	12



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your pricing
online



MODULUS GASTRONORM GN 1/2

11134 | 325 x 265mm

CODE	SIZE mm	CAPACITY L
11134-04	65	4
11134-05	100	6
11134-06	150	7.5



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MODULUS LID GN 1/1

325 x 530mm

CODE	DESCRIPTION
11285-01	Lid
10810-01	Drainer



MODULUS LID GN 2/3

11285 | 325 x 354mm

CODE	DESCRIPTION
11285-07	Lid



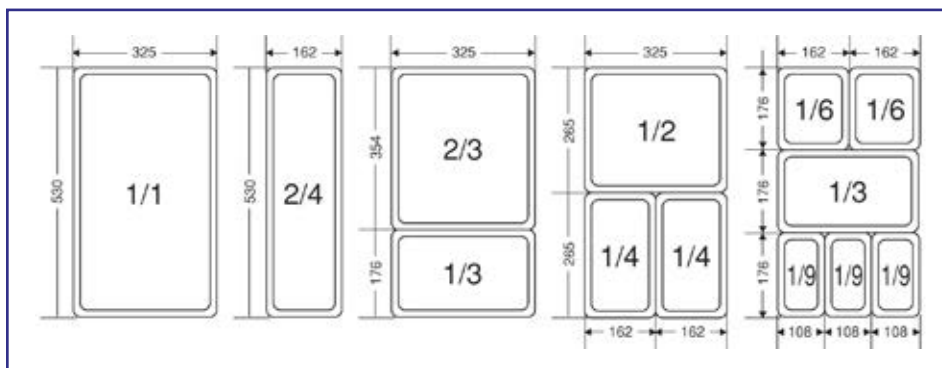
MODULUS LID GN 1/2

11285 | 325 x 265mm

CODE	DESCRIPTION
11285-02	Lid



GASTRONORM SIZES



MODULUS GASTRONORM GN 1/3

11134 | 325 x 176mm

CODE	SIZE mm	CAPACITY L
11134-07	100	3.5
11134-08	150	5



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MODULUS GASTRONORM GN 1/6

11134 | 162 x 176mm

CODE	SIZE mm	CAPACITY L
11134-11	100	1.5
11134-12	150	2



Scan for
stock
availability



MODULUS GASTRONORM GN 1/9

11134 | 180 x 176mm

CODE	SIZE mm	CAPACITY L
11134-15	100	0.8



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your pricing
online



MODULUS LID GN 1/3

11285 | 325 x 176mm

CODE	DESCRIPTION
11285-03	Lid



MODULUS LID GN 1/6

11285 | 162 x 176mm

CODE	DESCRIPTION
11285-05	Lid



MODULUS LID GN 1/9

11285 | 180 x 176mm

CODE	DESCRIPTION
11285-06	Lid



PRESSDOME

PRESSDOME® VACUUM PLATE COVERS

PressDome® vacuum seals to plates, platters, bowls, skillets and even counter tops and cutting boards. Instantly vacuum-seal plates, platters and bowls already owned by the establishment.

- ✓ 100% air tight seal and leak proof
- ✓ Vacuum seal with just ONE press
- ✓ Fridge, Freezer and microwave safe
- ✓ -20°C to +80°C
- ✓ 2 sizes, 2 heights
- ✓ Keep meals warmer for longer
- ✓ Keep food fresher up to 3 times longer
- ✓ Easy to use even with weak hands and arthritis
- ✓ Stackable for compact storage
- ✓ Durability tested for 20,000 pumps

BLA
& K

PressDome® vacuum seal food domes are available in a variety of universal diameters and heights, perfect for vacuum sealing directly on dinner plates, salad plates, soup bowls or platters. Features commercial grade scratch-resistant plastic. Perfect for use in commercial environment catering.

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

Assisted living facilities prepare meals for residents, vacuum seal, stack and deliver a warm meal to the dining hall or private room. The vacuum keeps the meal warm, allows for easy stacking and carrying, and the dome protects the meal inside so it looks appetising when it arrives. Moreover, the food is protected from airborne contaminants.

PRESSDOME PLUS JUNIOR TALL

With higher heat resistance of the polycarbonate frame and components, the PressDome Plus is built to withstand the harsh environment of repeated cycles through commercial dishwashers without the risk of cracking or distortion.



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*Identified by 2 dots on the upper black ring.

12701 | Vacuum Plate Cover | Dishwasher Safe

CODE	SIZE mm
12701-01	190 x 75



FOOD STORAGE & TROLLEYS: PRESSDOME



PRESSDOME UNIVERSAL

12142 | Vacuum Plate Cover

CODE	SIZE mm
12142-04	254 x 62



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PRESSDOME UNIVERSAL TALL

12142 | Vacuum Plate Cover

CODE	SIZE mm
12142-01	254 x 92



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BOURGEAT TROLLEYS RACKING / CLEARING

Bourgeat trolleys are built to last. They are solidly constructed with built in stoppers and brakes on two of the casters. The range selected is suitable for trays, gastronorm containers and other GN sized products.

- ✓ GN sized
- ✓ Built to last
- ✓ Wide range available - contact us for extended offer



GN 1/1 RACKING TROLLEY

15 or 20 shelves for trays and racks GN1/1 size. Tray racks with stops, 4 casters and 2 with brakes. EN 631.2 approved. Fitted with 125mm stainless steel wheels. Temperature range -40 to 60C. Max load: 20kg per shelf - Total max load: 250kg per trolley.



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online

12488 | Racking Trolley 1/1

CODE	SIZE mm	SHELF HEIGHT	SHELVES
12488-01	460 x 630 x 1770	89	15
12488-02	460 x 630 x 1770	75	20



GN 2/1 RACKING TROLLEY

15 or 20 shelves for trays and racks GN2/1 size. Tray racks with stops, 4 casters and 2 with brakes. EN 631.2 approved. Fitted with 125mm stainless steel wheels. Temperature range -40 to 60C. Max load: 20kg per shelf - Total max load: 250kg per trolley.



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12489 | Racking Trolley 2/1

CODE	SIZE mm	SHELF HEIGHT	SHELVES
12489-01	660 x 750 x 1770	89	15
12489-02	660 x 750 x 1770	75	20

IN STOCK

All Bourgeat Trolleys are kept in stock and available with FOC next day delivery to the UK (mainland).

**7 LEVEL GN 1/1 RACKING TROLLEY**

7 shelves and sound proof worktop, suitable as a mobile work surface or appliance support. For trays and racks GN1/1 size. Tray racks with stops, 4 casters and 2 with brakes.



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12487 | Racking Trolley

CODE	SIZE mm	SHELF HEIGHT	SHELVES
12487-01	460 x 630 x 900	89	7

**CAFETERIA CLEARING TROLLEYS**

Tray clearing trolleys, 12 shelf (vertical) 24 shelf (side by side). Shelves designed to hold trays firmly in place when in transport. Suitable for the following tray sizes (mm): 530 x 325 / 460 x 360 / 430 x 330 / 375 x 265 / 370 x 280 / 350 x 270 / 325 x 265.



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12484 / 12486 | Beige Colour

CODE	SIZE mm	SHELF HEIGHT	SHELVES
12484-01	510 x 620 x 1700	108	12
12486-01	925 x 620 x 1700	108	24



CHAPTER

04

APPLIANCES

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HOTMIX PRO DYNAMIC FOOD PREPARATION

HotmixPRO is the most advanced range of professional solutions for every professional's kitchen. With their many, exclusive features, HotmixPRO machines are one of today's most technologically advanced solutions to make the Chefs' lives easier. Think of a kitchen tool that remembers your recipes and is able to reproduce them. Without your intervention.

The HotmixPRO range offers total accuracy and predictability when choosing the production settings, to grant maximum freedom to the user.

For example, our thermal mixers are able to control the cooking temperature with the same precision that you could exert, with 1°C of accuracy; mix up to 16'000 rpm; cook up to +190°C (+374°F), and even cool down to -24°C (-11°F). All in one.





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HOTMIXPRO GASTRO

An innovative multifunction machine, unique in their genre and thanks to the special blades, it can work as a mixer to emulsify liquids, or as a cutter to work on any solid ingredient.

Along these functions, there is a heating system that allow to cook any product, mixing it at variable speeds, with temperatures between +24°C and + 190°C.

Professional thermal mixer equipped with motor of 1500W. power - able to spin the blades from a minimum speed of 0 rpm to a maximum of 12,500 rpm - allows to grind, homogenise, emulsify, blend or mix in a short time any kind of food. Thanks to the 26 different speed of HotmixPRO, all the preparations carried out with a simple cutter - which normally never get above 3000 rpm - can now be achieved more quickly, without altering the characteristics and the physical and organoleptic qualities of the products.

The very high speeds will allow you to shorten the processing time and to reach a perfect refining level of the to satisfy every specific need. Always perfect results, no matter the initial quantities and temperatures of the ingredients, thanks to the special WT function (Wait Temperature), which allows the user to start the timer only when the selected temperature is reached. Continuous operation up to 4 hours. The standout feature of the HotmixPRO, is its ability to process any kind of food, such as creams, sauces, and jams, eliminating the many intermediate steps necessary when preparing recipes that require constant attention and repeated intervention to ensure a successful outcome.

All the ingredients can be put into the bowl, and the expected result can be achieved easily, thanks to the degree by degree temperature control. Equipped with SD card with more than 400 recipes and chances to create your own recipe and store it on the SD card.

12842-01 | Thermal Mixer

✓	Max Bowl Capacity	2 L
✓	RPM min / max	0 - 12,000 rpm
✓	Speeds	26
✓	Max continue work hours	4
✓	Temperature Range	24°C to 190°C
✓	Heating Power	800 W
✓	Motor Power	1,500 W
✓	Max Total Power	2,350 W
✓	SD card	Yes
✓	Body	Stainless Steel



SMOKER ATTACHMENT

Cold smoker able to run the smoke through liquids and its compatible with Gastro and Combi.

12845-01 | Smoker Attachment

Chills, from Room to -24°C (11°F)



Cooks, from +24°C to +190°C (75° 374°F)



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HOTMIXPRO COMBI

HotmixPRO COMBI is an innovative multifunction machine, unique in their genre and thanks to the special blades, it can work as a mixer to emulsify liquids, or as a cutter to work on any solid ingredient.

Along these functions, there is a heating system that allow to cook any product, mixing it at variable speeds, with temperatures between -24°C and + 190°C. HotmixPRO Combi is able to cook and chill in two separated and independent bowls: the left side chills and freezes, from room temperature down to -24°; the right side cooks, from +24°C to +190°C.

Both sides have perfect degree-by-degree temperature control.

The interchangeable bowls speed up and facilitate the process of pasteurisation.

Professional thermal mixer equipped with 2 motors of 1500W. power each - able to spin the blades from a minimum speed of 0 rpm to a maximum of 12,500 rpm (hot side) and 8,000 rpm (cold side) - allows to grind, homogenise, emulsify, blend or mix in a short time any kind of food. Thanks to the 26 different speed of HotmixPRO, all the preparations carried out with a simple cutter - which normally never get above 3000 rpm - can now be achieved more quickly, without altering the characteristics and the physical and organoleptic qualities of the products.

Equipped with SD card with more than 400 recipes and chances to create your own recipe and store it on the SD card.



12843-01 | Cold & Hot Combi

Cold Side

- ✓ Max Bowl Capacity 2 L
- ✓ RPM min / max 0 - 8,000 rpm
- ✓ Speeds 26
- ✓ Max continue work hours 4
- ✓ Temperature Range room temperature to -24°C
- ✓ Motor Power 1,500 W
- ✓ Compressor Power 250 W
- ✓ Max Total Power 1,750 W
- ✓ SD card Yes
- ✓ Body Stainless Steel

Hot Side

- ✓ Max Bowl Capacity 2 L
- ✓ RPM min / max 0 - 12,000 rpm
- ✓ Speeds 26
- ✓ Max continue work hours 4
- ✓ Temperature Range 24°C to 190°C
- ✓ Heating Power 800 W
- ✓ Motor Power 1,500 W
- ✓ Max Total Power 2,350 W
- ✓ SD card Yes
- ✓ Body Stainless Steel



HOTMIXPRO EASY GIAZ

HotmixPRO Easy Giaz, the latest revolution brought to you by the HotmixPRO range of professional kitchen tools, renovates completely an already existing technique - the reduction to puree of a frozen product- thanks to many innovative and intuitive technological solutions.



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more
information

It can optimise the efficiency of any kitchen, allowing to stock up any kind of frozen preparation and scrape/emulsify it later. It is ideal for instant preparation of ice cream and sorbets, as well as creams and emulsions, and it is a perfect managing and organizing system for all those recipes that are fit to be frozen and stocked in a refrigerated place.

Featuring extreme ease of use, power, quickness and comfort, HotmixPRO Easy Giaz grants peerless performances when compared to the competition. 3 different air settings (1.8 bar pressure, air flow or no air emission) to give more creaminess or get a rough texture. The automated software system for production management allows the user to completely focus on what matters most: the kitchen management and its creativity. In fact, not only HotmixPRO Giaz allows to optimise the production phase, by preparing everything in advance and minimizing waste. 1,3lt beakers supplied and total compatibility with every other beaker on the market. Able to prepare 10 portions of 80g in just 60 seconds.

BLACK PEPPER & BASIL

12844-01 | Capacity - 1 litre per bowl

- ✓ 8 different descent speeds and 12 rotation speeds
- ✓ 10 portions in only 60 seconds
- ✓ Connect it to the internet for software updates and remote assistance
- ✓ It can prepare portions as small as 20g or as large as the more traditional 80g
- ✓ The smartphone app shows the number of bowls in the freezer, their content (including quantity) and the expiry date.
- ✓ It can emulsify at 1.8 bar, at normal pressure or with an air flow passing through the preparation
- ✓ 1,3lt beakers supplied and total compatibility with every other beaker on the market



*Not included with product - Must be bought separately.

KITCHENAID STAND MIXERS PROFESSIONAL

KitchenAid

KitchenAid has always relied upon the professional world for advice, insight and suggestions when developing its products. Unique not only for this reason but also for its high-quality manufacturing, they will fire up your culinary passion with proven performance. Whether you are a beginner or already well on your way to becoming an expert, KitchenAid is your ideal partner: all its appliances are inspired, designed and developed in partnership with professional chefs. The outcome of this long lasting relationship is a range of products whose technologies and materials will deliver superior professional results.

This means high-quality, stylish and performing appliances, and more options for your menus and kitchen design. Everyone who truly knows the meaning of being “serious about food” is now able to achieve professional results thanks to the way KitchenAid products are made.





BLACK PEPPER & BASIL

KITCHENAID PROFESSIONAL STAND MIXER 6.9L

5KSM7990X

This classic mixer stand has a robust and durable metal design and a smooth rounded finish. This makes cleaning it a breeze. Its direct drive motor is silent and long lasting, and the original planetary action provides fast thorough mixing.

Power in small packages

The KitchenAid Professional Stand Mixer is among the most powerful units, given its compact size in relation to larger capacity professional stand mixers. The motor has 1.3 HP.

Bowl-lift configuration

Similar to the larger floor mixers, the bowl-lift configuration makes loading ingredients effortless; no need to tilt the head of the mixers, so you don't lose your flow.

Standard Accessories

6.9 L Bowl, Removable pouring chute, Elliptic 11-Wire Whisk, Powerknead Spiral Dough Hook, Flat Beater.



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12846 | 5KSM7990X, 6.9L Professional

- ✓ Horsepower 1.3
- ✓ Voltage (V) 220-240
- ✓ Max. rotation speed (rpm) 200
- ✓ Min. rotation speed (rpm) 40
- ✓ Max Quantity of Flour (Kg) 2.2
- ✓ Material of mixing bowl Stainless steel
- ✓ Pie crust: kg of flour 1.15
- ✓ Max Quantity of Egg white 19
- ✓ Max Quantity of Whipped Cream (L) 1.9
- ✓ Max quantity of Cake (Kg) 4.5
- ✓ Bread dough (Kg) 3.8



12846-01



12846-02



12846-03



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KITCHENAID HEAVY DUTY STAND MIXER 6.9 L

KSM7591X

Thanks to its highly efficient motor with direct drive, it is both quiet and powerful: indeed, it is ideal for heavy loads and it can easily handle very large quantities of food.

Think big Make more

It is a breeze making very large amounts with the 6.9 L. Mix up the equivalent to 14 batches of cookies or 3.8 kg of mashed potatoes or 3.8 kg of bread dough.

Solid bowl-lift configuration

As the professional choice, the bowl-lift makes loading ingredients effortless; no need to tilt the head of the mixer, so you don't lose your flow.

Standard Accessories

6.9 L Bowl, Pouring Shield, Elliptic 11-Wire Whisk, Dough Hook, Flat Beater

12847 | KSM7591X, 6.9 L Heavy Duty

- ✓ Horsepower 1.3
- ✓ Voltage (V) 220-240
- ✓ Max. rotation speed (rpm) 200
- ✓ Min. rotation speed (rpm) 40
- ✓ Max Quantity of Flour (Kg) 2.2
- ✓ Material of mixing bowl Stainless steel
- ✓ Pie crust: kg of flour 1.15
- ✓ Max Quantity of Egg white 19
- ✓ Max Quantity of Whipped Cream (L) 1.9
- ✓ Max quantity of Cake (Kg) 4.5
- ✓ Bread dough (Kg) 3.8



12847-01



12847-02



12847-03



KITCHENAID K5 HEAVY DUTY STAND MIXER 4.8 L

5KPM5

This classic mixer stand has a robust and durable metal design and a smooth rounded finish. This makes cleaning it a breeze. Its direct drive motor is silent and long lasting, and the original planetary action provides fast thorough mixing.

Small or large quantities

It is no problem making smaller quantities with the 4.8 L. But this stand mixer can handle the equivalent 9 batches of cookies or 2.7 kg of mashed potatoes or 2 kg of bread dough.

Stay flexible

Perfect for passionate bakers, caterers or chefs producing various quantities.

If versatility is high on your wish list, this is a great choice. Use the single multi-purpose attachment hub for optional attachments.

Bowl-lift configuration

The bowl-lift makes loading ingredients effortless; no need to tilt the head of the mixer, so you don't lose your flow.

12848 | 5KPM5, 4.8 L, K5

- ✓ Horsepower 0.26
- ✓ Voltage (V) 220-240
- ✓ Max. rotation speed (rpm) 265
- ✓ Min. rotation speed (rpm) 60
- ✓ Max Quantity of Flour (Kg) 0.50
- ✓ Material of mixing bowl Stainless steel
- ✓ Pie crust: kg of flour 0.50
- ✓ Max Quantity of Egg white 12
- ✓ Max Quantity of Whipped Cream (L) 1.0
- ✓ Max quantity of Cake (Kg) 2.7
- ✓ Bread dough (Kg) 2.0



12848-03



12848-01



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more
information



KITCHENAID K45 CLASSIC STAND MIXER 4.3 L

5K45SS

A popular entry-level model!

It features a robust, stable and durable full metal construction and a smooth rounded design. It is durable, reliable, and gives you the power to do more of what you love in the kitchen.

Baking is just the beginning. With 10 speeds and more than 10 available attachments, the KitchenAid Classic Stand Mixer can whip up everything from pasta to ice cream, sausages to salsa and so much more.

12849 | 5K45SS, 4.3 L, K45

- ✓ Horsepower 0.26
- ✓ Voltage (V) 220-240
- ✓ Max. rotation speed (rpm) 220
- ✓ Min. rotation speed (rpm) 58
- ✓ Max Quantity of Flour (Kg) 0.90
- ✓ Material of mixing bowl Stainless steel
- ✓ Pie crust: kg of flour 0.50
- ✓ Max Quantity of Egg white 12
- ✓ Max Quantity of Whipped Cream (L) 1.0
- ✓ Max quantity of Cake (Kg) 2.5
- ✓ Bread dough (Kg) 1.7



12849-01



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KitchenAid

KITCHENAID STAND MIXER ATTACHMENTS PROFESSIONAL

KitchenAid attachments fit seamlessly with all stand mixers and can help cut, grind, roll, mince, shred etc. They simply fit onto the front of the machine. KitchenAid recommends buying a more powerful machine if you are going to be using the attachments everyday.

Replacement / spare bowls, whisks and beating accessories can be seen online at mitchellcooper.co.uk



— EST. 2009 —



PASTA SHAPE PRESS

One accessory. Six shapes of pasta. Spaghetti, Bucatini, Rigatoni, Fusilli, Large and Small Macaroni



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12880-10 | Stainless Steel Cutters



PASTA SHEET ROLLER

Pasta roller rolls 15 cm (width) sheets of pasta with 8 thickness settings to adjust to the desired sheet thickness



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12880-11 | Stainless Steel Rollers



3 PCS PASTA CUTTER

One accessory pack for flat sheets 8 thickness settings, spaghetti and fettuccine.



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more
information

12880-12 | Stainless Steel Rollers



SAUSAGE STUFFER

Nozzle for sausage stuffing to be used along side mincer 12880-03. 9.5mm and 19mm nozzle included.



Scan for more information

12880-01 | 2 x Nozzle Only



MINCER

Allow you to quickly mince, grate and grind all sorts of different ingredients. Coarse (6mm) and fine stainless steel (4.5mm) grinding plates.



Scan for more information

12880-03 | Stainless Steel Cutters



GRAIN MILL

Grind wheat, oats, rice, corn, barley, buckwheat, millet and other cereals. Select the consistency you wish to achieve to produce extra fine or rougher flour.



Scan for more information

12880-06 | Stainless Steel



CITRUS JUICER

Ideal for working with large quantities of citrus fruits, this attachment speedily extracts the fruit juice into a bowl and filters the seeds.



Scan for more information

12880-02 | Stainless Steel Drive Shaft



SPIRALIZER

Spiralizer with peel, core and slicing blades. 4 Blades included plus the peeler.



Scan for more information

12880-13 | Stainless Steel Cutters



VEGETABLE SHEETER

Options for thin or thick sheets 2 blades allow you to produce thinner or thicker sheets, depending on your preference or recipe



Scan for more information

12880-09 | Stainless Steel Cutting Blades



SLICER & SHREDDER

Three quick-change blades. To handle everything from slicing cucumbers to shredding cheeses or vegetables Save time on basic tasks, easy to clean.



Scan for more information

12880-04 | Stainless Steel Cutters



SIFTER AND SCALE

All-in-one baking tool for handsfree, automatic sifting and weighing. Gets consistent results by incorporating sifted and weighed ingredients into the mixer bowl.



Scan for more information

12880-05 | Automatic Sifting



ICE CREAM BOWL

Prefreeze the bowl - Produces up to 1.9 L of soft consistency ice cream, sorbets or frozen desserts.



Scan for more information

12880-10 | Not dishwasher safe



NEMOX GELATO MACHINES MADE IN ITALY

Nemox strongly supports the "Made in Italy", keeping design, engineering and manufacturing of its products in Italy.

Since its foundation in 1986 to today, the company has produced over 6,000,000 gelato – ice cream makers that have expressly been developed to meet the needs of families and professional users alike.

Today NEMOX International is a leading worldwide manufacturer of gelato, ice cream and sorbet machines. This goal was achieved thanks to innovation, quality, functionality and an offering of a wide range of machines.

- ✓ Designed and Manufactured in Italy
- ✓ 1 Year Onsite Warranty
- ✓ Spares Available Online



Gas Change for Nemox IceGreen Scheme

All machines that previously used R404a as a coolant have been updated to R452a which exceeds European standards for refrigerants. R452a is a gas that provides a far lower global warming potential (GWP) than R404a, which is now banned in many domestic and commercial refrigeration units.

Changing to R452a will continue to allow the same excellent performance of Nemox while reducing the risk to the planet when the machine is decommissioned. R452a offers a reduction in GWP of between 50 - 65% compared to R404a. The release of 1kg of R404A into the atmosphere is equivalent to driving 40,000 km in a family car.

MANUAL MACHINES



TESTIMONIAL

"From a chefs perspective, buying high quality equipment is as vital as buying high quality ingredients if you want to bring out the best in both. In addition to high performance and a trusted brand, the need for consistency is imperative.

I have used a number of ice-cream machines over the years but I would say that the Nemox® is truly in a class of its own. As well as being a perfect size, it houses a superior motor, which is critical, whilst the smoothness of the moving parts delivers a perfect result every time. The fact that it features smart technology, where the machine determines the correct texture and density of the ice cream, is the icing on the cake. I am genuinely delighted with the Nemox® range and I would recommend it to modern kitchens and creative chefs."

David Mulcahy, Craft and Food Development Director, Sodexo UK & Ireland

AUTOMATIC MACHINES



CODE	10452-01	10444-01	10446-01	10449-01	10445-01	10442-01
MODEL	Chef 5L Automatic	Gelato 4K Touch	Gelato 5K Crea	Gelato 6K	Gelato 5+5K Twin	Gelato 10K Crea
BOWL VOLUME (LITRES)	2.5	2.5	3.2	5	3.2 + 3.2	6
MAX INGREDIENTS VOLUME Lt	1.40	1.40	1.75	2.50	1.75 + 1.75	2.80
MAX INGREDIENTS VOLUME kg	1.00	1.00	1.25	1.75	1.25 + 1.25	2.20
TIME PER BATCH min	25-30	12-15	12-15	12-15	12-15	10-12
CYCLES PER HOUR	2	4	4	4	4	5
MACHINE OUTPUT	2.80 L (2kg)/h	5.6 L (4kg)/h	7 L (5kg)/h	10 L (7kg)/h	14 L (10kg)/h	14 L (10kg)/h
PADDLE ROTATION SPEED rpm	63	63	70	55 - 115 Var	70	60 - 130 Var
GAS USED	R134a	R452a	R452a	R452a	R452a	R452a
INVERTER (I) AUTO (A) ELECT (E)	(A)	(A)	(A)	(I) + (E)	(A) + (E)	(I) + (A)
POWER RATING	220W	400W	650W	800W	1200W	1100W

ICE CREAM MACHINES

AUTOMATIC



NEMOX® CHEF 5L AUTOMATIC

Gelato Chef 5L, is a compact gelato machine for professional use and comes with removable bowl and density control.

It is possible to produce up to 1kg (1.4L) of mixture in 20-30 minutes. The refrigeration and blending systems are designed for long working cycles. The magnetic safety device automatically stops the paddles when the lid is lifted. When the production consistency is at the right density the machine automatically goes into storage mode, continuously lapping to keep the gelato mixture at the right consistency.



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your pricing
online



NEMOX® GELATO 4K TOUCH

Gelato 4K Touch uses the latest technology available, creating an easy to use Gelato machine with fully automatic functionality. When the produce consistency is at the right density, the machine automatically goes into storage mode, continuously lapping to keep the gelato mixture at the right consistency. Five storage levels are available and can be set at any time during storage (from softer to harder consistency). Ice cream can be stored for a maximum period of 8 hours, after which the machine switches off automatically.



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10452-01 | 2kg / hour | Spare Bowl Available

- ✓ Preparation time 25-30 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 2 kg, 2.8 litres
- ✓ Fully automatic, storage mode
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2.5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Density switch
- ✓ Timer and refrigeration switch
- ✓ Removable bowl
- ✓ 220W

10444-01 | 4kg / hour | Spare Bowl Available

- ✓ Preparation time 12-15 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 4 kg, 5.6 litres
- ✓ Fully automatic, storage mode
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2.5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ Removable bowl
- ✓ 400W





NEMOX® GELATO 5K CREA

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



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product
videos



NEMOX® GELATO 6K CREA

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



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10446-01 | 5kg / hour

- ✓ Preparation time 12-15 minutes
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS housing
- ✓ Hourly production 5 kg, 7 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 3.20 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 650W

10449-01 | 7kg / hour

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

ICE CREAM MACHINES

AUTOMATIC



NEMOX® GELATO 10K CREA

The 10K is equipped with sophisticated software which manages its functions. In addition to the normal manual function, the operator has 4 specific programs: Gelato Classico - Semi-Soft Ice Cream - Granita - Shock freezing. 4 Specific storage programs selectable depending on the different needs and characteristics of the product. These automatic programs, as well as ensuring the best results, make the machine completely autonomous, leaving the operator free to focus on other tasks.



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10442-01 | 10kg / hour

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



NEMOX® GELATO 5+5 TWIN CREA

The 5+5 Twin allows the operator to create two flavours simultaneously. Equipped with sophisticated software which manages its functions. In addition to the normal manual function, the operator has 4 specific programs: Gelato Classico - Semi-Soft Ice Cream - Granita - Shock freezing.

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



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10445-01 | 10kg / hour

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

ICE CREAM MACHINES

MANUAL

APPLIANCES: ICE CREAM MACHINES

H = 1050mm



NEMOX® GELATO 5K SC

The Gelato Pro 5K SC is the counter top machine for restaurants world-wide. Functional, powerful, fast and convenient, it provides the highest quality in gelato/ice cream and sorbet preparation. Continuous operating capability allows the rapid production of several different flavours.



Scan for more information



NEMOX® GELATO 12K

The Gelato Pro 12K has various advanced functions, but remains very easy to use. It is a very powerful machine, with a frontal production extraction system. With the Gelato Pro 12K it is possible to vary the rotation speed (60 to 130 rpm) of the mixing paddle to create the best results for each recipe! Put the paddles in reverse to extract the mixture through the front opening directly into a container.



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10476-02 | 5kg / hour

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

10443-01 | 12kg / hour

- ✓ Preparation time 12-15 minutes
- ✓ Varied blade rpms (60 to 115)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 12 kg, 17 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 6 litre
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1300W



NEMOX® MAGIC PRO 100 - GELATO STORAGE

Store your fresh ice cream, gelato, and sorbets at the ideal temperature for quick dispensing and serving. The Nemox Pro 100 is the only countertop ventilated gelato-ice cream storage and display case specifically designed for restaurants, caterers, coffee shops, and gourmet shops.

In only a small space, you can now prepare ice cream, gelato and sorbets; store it, and serve it.



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10436-01 | Countertop Design | Table Available

- ✓ Supply 220-240V, 50-60Hz, 1 phase.
- ✓ Maximum power 300 W
- ✓ Ventilated Evaporator.
- ✓ Stainless Steel
- ✓ Stores up to 10L of gelato
- ✓ 4 x 2.5L trays.
- ✓ Machine dimensions W980 x D550 x H360 mm
- ✓ Machine weight 43.6 kg or 98 lb.



NEMOX® WIPPY 2000

The liquid cream is stored in the removable tank, where it is indirectly cooled at 4°C, and holds it in perfect conditions.

The transparent lid provides a clear view of the cream level in the tank. The whipped cream has a significant overrun and a stable texture. Light or heavy creams can be used to get the desired type of whipped cream. These machines are equipped with a rotary pump.

The refrigeration system keeps the cream at the ideal temperature all the way through the dispensing nozzle. Working cycle can be stopped at any time.

Ease of cleaning makes it easy to maintain proper hygiene.



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12731-01 | Countertop Design

- ✓ Supply 220-240V, 50-60Hz, 1 phase.
- ✓ Maximum power 520 W
- ✓ Capacity 2L
- ✓ Stainless Steel
- ✓ Production per hour 100L
- ✓ Machine dimensions W255 x D565 x H470 mm
- ✓ Machine weight 27.2 kg or 60 lb.



NEMOX® FRIXAIR RECONSTITUTING MACHINE

FrixAir mixes and blends all of the ingredients into a delicate and velvety texture, preserving all of the natural flavours. It allows chefs to offer a diverse, varied and delicious menu each day. Plus you never have to waste expensive ingredients again!

Simply freeze or blast chill your ingredients in the plastic containers to -20°C. When needed, take them directly from the freezer and place in the stainless steel bowl holder, place in the FrixAir. The high speed blades mix, blend and aerate the frozen produce into a velvety liquid once again. Fresh ingredients can also be used.

Two cycle speeds are available; Press START for the standard cycle, which is 2 minutes or by pressing FAST you start a 1 minute cycle.

The silicone gasket seals the container whilst air under pressure of 2 bars is pumped into the container.

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

FRIXAIR RECONSTITUTING MACHINE

Nemox® FrixAir is a professional machine for preparing a whole range of imaginative dishes from appetisers to desserts. It can prepare mousses, sauces, creams, soups, ice creams, sorbets and even cocktails.



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online

12060-01 | Fast production of frozen produce

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



FRIXAIR BOWLS, PACK OF 50

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



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12061-01 | Colour coded

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



CRUSTASTUN

COMMITTED TO HUMANE FOOD PREPARATION

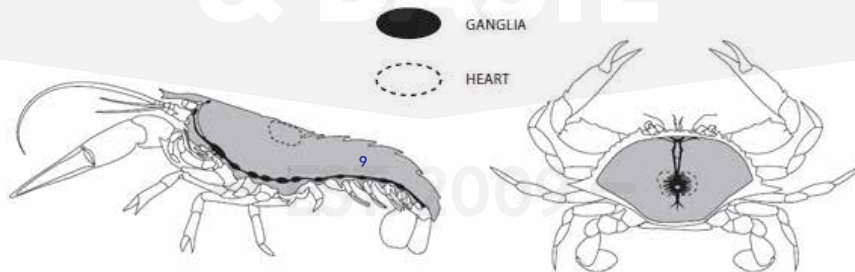
The Crustastun is recognised and approved by virtually every Animal Welfare organisation including the RSPCA in the UK and Australia, PETA (People for the Ethical Treatment of Animals), HSA and many French, Swiss, Austrian and many other animal welfare organisations worldwide.

Diners want to know that the food they consume has been treated fairly and no suffering has taken place – guilt free.

Many young chefs and culinary schools find it unacceptable to kill crustaceans by cooking them alive.

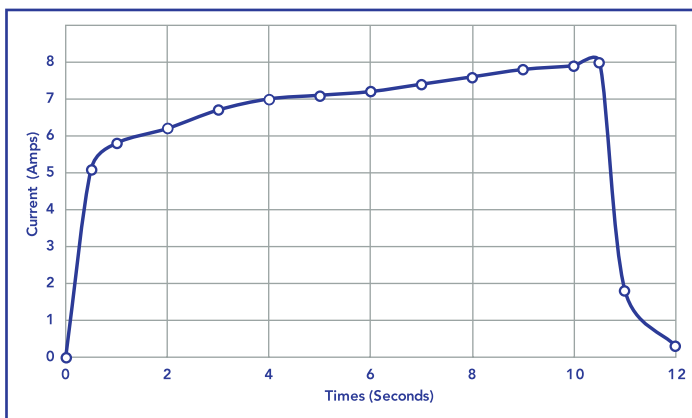
HOW IT WORKS

The crustacean is placed belly down on a sprung tray in the unit. As the lid is closed, the shellfish and tray are pushed down by the electrode sponge into the saline solution. The operator then presses one of the stun buttons on the front of the machine and a current passes through the 13 brain centres of a lobster, or the two brain centres of a crab.



Lobsters in 5 seconds, Crabs in 10 seconds.

Graph illustrates the typical current profile when stunning a crab during a 10 second stun cycle. The current peaks at 8 amps, even though a current of only 1.3 amps is required to successfully stun the animal.



CRUSTASTUN

Crustastun, proudly manufactured by Mitchell & Cooper, is a revolutionary appliance created specifically to humanely stun crustaceans. Developed as an alternative to traditional methods of killing lobster, crayfish and crab, the Crustastun is recognised as the only humane method of stunning crustaceans ready for cooking.



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12749-01 | Countertop Design

- ✓ Power Supply 220-240V or 110-120V
- ✓ Maximum power 1200 W
- ✓ 316 Stainless Steel
- ✓ Stun Tank W440mm x D360mm, 14 litres
- ✓ Product Size W500mm x H270mm x D470mm
- ✓ Weight 25kg
- ✓ Patents Worldwide

SPARE SPONGE

12749-01 | Replacement



MADE IN THE UK

Crustastun is made in the UK at Mitchell & Cooper's factory in East Sussex.



APPLIANCES: CRUSTASTUN



A REVOLUTIONARY MACHINE WHICH SWIFTLY AND HUMANELY STUNS CRUSTACEANS READY FOR COOKING.

HUMANE - TECHNOLOGICALLY ADVANCED

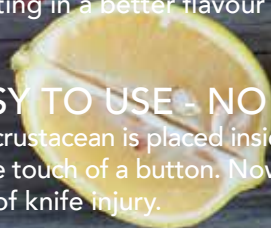
No need to cook or butcher animals alive. The Crustastun will be a real benefit to chefs and fishmongers and is the result of extensive research and development at the University of Bristol, UK and the Silsoe Research Institute UK.

QUICK - STRESS FREE

Crustacean is anaesthetised within a fraction of a second. A lobster or crayfish is ready to cook within 5 seconds and a crab within 10 seconds. The speed and efficiency of Crustastun reduces stress in food animals, resulting in a better flavour and texture.

EASY TO USE - NO SPECIAL TRAINING NEEDED

Live crustacean is placed inside the brine-filled unit and the lid is closed. A preset electric current is delivered at the touch of a button. Now any member of kitchen staff can safely prepare lobsters and crabs without fear of knife injury.



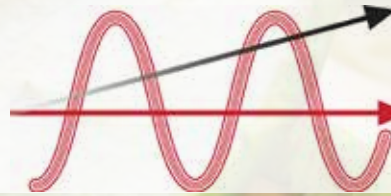
DEHYDRATORS

DEHYDRATORS HOTMIX PRO / EXCALIBUR

The fan heating element and thermostat are positioned in the back. Cool air is drawn in, heated and distributed evenly over each tray. This exclusive design helps food dry faster, retain more nutrients, and look and taste better without any rotation. Food temperature remains stable preserving enzymes. Air temperature fluctuates to evaporate moisture faster.



Set Food
Temperature
47°C



Leading Competitor
– (No Hyperwave™
Technology). Food
temperature continues
to rise, killing beneficial
enzymes and nutrients.

47°C



HOTMIXPRO DRY

HotmixPRO Dry is a professional dehydrator and warm storing cabinet.



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more
information

Equipped with 8 stainless steel 1/1 Gastronorm trays + 1 separator, HotmixPRO DRY transforms your recipes in unique and inimitable creations, with strong flavours and surprising textures.

Today, the need to preserve preparations in absence of humidity and at constant temperature is increasingly pressing, as well as the need to dehydrate fresh products for storage and other innovative uses such as powders, skins, crystals and wafers. DRY is made of stainless steel rated 304.

12828-01 | 10kg / hour

- ✓ Horizontal air flow, handled by independent fans for a perfect and uniform aeration of the products
- ✓ 10 different air flow speeds
- ✓ Chance to set two different temperature and fan speed settings, with independent probes – usable either together or individually
- ✓ Degree by degree temperature control
- ✓ Temperature range from +24°C to +90°C
- ✓ Energy savings thanks to the ability to use just one of the chambers
- ✓ Energy savings thanks to the double-layered chamber
- ✓ Chance to operate continuously for up to 150 hours
- ✓ 12 pre-stored dehydration programs
- ✓ Ability to store customer's programs
- ✓ Easy software updates





EXCALIBUR 10 TRAY DIGITAL DEHYDRATOR



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Dehydrate large quantities of food with the 10 tray digital dehydrator. 99 hour timer, two-time, two temperature. Use first setting to start dehydration process at a higher temperature for a specified period of time. Use second setting to finish dehydration process at a lower temperature for a period of time.

10414 | H432mm x W438mm x D521mm

CODE	CONTROLS	POWER
10414-01	2 Timers & 2 Temperatures	600W



EXCALIBUR 9 TRAY DIGITAL DEHYDRATOR



Scan for more information

9 trays, 15in (380mm) x 15in (380mm) each. 48 hour timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 35°C to 74°C. Digital control and display matches the 10 tray with 2 temperatures and 2 times available to set for optimum dehydration. Higher temperature to begin process followed by lower temperature to finish the process.

12881 | H216 x W432 x D483mm | 2 Temperature | 2 Timer

CODE	CONTROLS	POWER
12881-01	Digital Timer & Temperature	600W



EXCALIBUR 9 TRAY DEHYDRATOR



Scan for stock availability

9 trays, 15" (380mm) x 15" (380mm) each. Mesh screens are BPA free. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.

10417 | H310 x W432 x D483mm

CODE	CONTROLS	POWER
10417-05	Timer & Temperature	600W



EXCALIBUR 5 TRAY DEHYDRATOR



Scan to view your pricing online

5 trays, 15" (380mm) x 15" (380mm) each. Mesh screens are BPA free. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C.

10416 | H216 x W432 x D483mm

CODE	CONTROLS	POWER
10416-05	Timer & Temperature	400W



PARAFLEXX® DRYING SHEETS

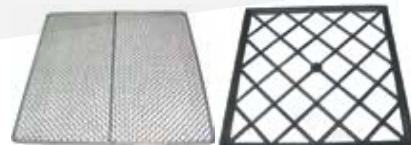


Scan for stock availability

Add ParaFlexx® sheets and you're ready to turn liquids and purees into fruit rolls, yogurt leathers, dried sauces, and much more. Or use them as nonstick baking sheets. Fits 5 and 9 or 10 tray models.

12101 | 356mm x 356mm

CODE	MATERIAL
12101-02	Non-stick



REPLACEMENT TRAYS



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

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

380mm x 380mm

CODE	MATERIAL
12293-01	Stainless steel
12117-01	Plastic

STICK BLENDERS

STICK BLENDERS KISAG / KITCHENAID / BAMIX

The Kisag range of professional blenders have a massively powerful 7,000 RPM, more power than other leading brands. All have a high performance motor suitable for continuous operation, with two selectable speeds of 14,000 and 17,000 RPM. They come with a versatile multipurpose blade that mixes, chops, grinds, stirs and purees ingredients directly in the cooking vessel; its round handle makes the blender extremely easy to operate with one hand.

- ✓ High performance motor designed for continuous use.
- ✓ Selectable speed, two speed motor
- ✓ Designed not to roll off countertop
- ✓ Unique handle design
- ✓ CE Certified



& BASIL

KITCHENAID STICK BLENDER 750 WATT, L360MM



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information

18,000 RPM top speed is great for purees, whipping cream and emulsifying 9,000 RPM low speed to stir and blend smoothly. Multipurpose blade to blend, crush, chop and puree. Additional handle aids stability, includes pot clamp for continuous run mode.



Whisk attachment
sold separately

12851-01 | 360mm Shaft - UK Plug | Selectable speed, 9,000 / 18,000 RPM



KISAG POWER STICK BLENDER 20 250 WATT, L200MM

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



Scan to view
your pricing
online

12597-01 | Continuous run of 8 minutes | Selectable speed, 15,000 / 20,000 RPM



BAMIX GASTRO 200 MIXER 200W, L185MM

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



Scan for
more
information

10035 | Lightweight (1kg) | 3 blade attachments | Additional Grinder Available

CODE	PRODUCT
10035-01	Bamix Gastro 200
10035-02	Grinder for Bamix Gastro 200



KISAG POWER STICK BLENDER 40 550 WATT, L400MM

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



Scan for
stock
availability

12596-01 | Continuous run of 15 minutes | Selectable speed, 14,000 / 17,000 RPM



KISAG POWER STICK BLENDER 50 550 WATT, L500MM

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



Scan to view
your pricing
online

12596-02 | Continuous run of 15 minutes | Selectable speed, 14,000 / 17,000 RPM

KitchenAid

1HP / 3HP / 3.5HP BLENDERS KITCHENAID / OMEGA

High-speed commercial blenders equipped with either a 1-HP, 3-HP or 3.5-HP commercial-graded motors, which compensates for light or heavy mixing by automatically increasing or decreasing the speed as needed.

BPA free, impact resistant containers with measuring marks up the side. UL-approved for commercial use. 1-year limited warranty for commercial use.



KITCHENAID PROFESSIONAL BLENDER 1.78L

Die-Cast Metal Base, Dial and Switches Dial and switches are easy to clean. These premium components also provide added durability to withstand heavy use in a commercial environment.

The 1.78L BPA free jar is designed and engineered to further optimise the blender's performance, leveraging the powerful motor and exclusive KitchenAid blade design. The jars bevelled corners allow for clean pouring from three sides.



Scan for
more
information

2009

12850-01 | 1.78L Jug Mixer

- ✓ 3.5 peak horsepower motor
- ✓ 4,000 to 21,000 rpm
- ✓ 3 Speed plus icy-drink setting
- ✓ 1.78 L Jar
- ✓ Detachable power cord (1.8m)
- ✓ 10.79kg
- ✓ W270 x D290 x H450mm





OMEGA 1 HP BLENDER

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



Scan to view
your pricing
online



OMEGA 3 HP FOOD / BAR BLENDER

Omega equipped the 400 series of blenders with the perfect combination of features, warranty, quality construction, and durability. Certified for ETL Sanitation, this machine can be used in restaurants and juice bars. Blend an endless variety of ingredients including ice into a smooth, silky texture with this blender. 64oz container.



Scan for
stock
availability

12081-02 | 1 HP Power | CE

- ✓ 1 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ 4 Gripper feet for stability
- ✓ 3.2kg
- ✓ W159 x D209 x H400mm
- ✓ Spare jugs available (see page 106)

12082-03 | 3 HP Power | CE

- ✓ 3 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ Unbreakable Eastman® Tritan Copolyester Container
- ✓ 4 Gripper feet for stability
- ✓ Weight 6.80 kg
- ✓ H489mm x W229 x D197 mm
- ✓ Spare jugs available (see page 106)

OMEGA BLENDER SPARE JUG

10491-02 1HP Blender





CHAPTER

05

COCKTAILS, BAR & WINE

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Wine	140



BRANDING

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



Screen
Printing



Pad
Printing



Etching /
Engraving



Impact
Branding

FUNCTIONALITY

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

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



5 FINISHES

Made from 304 stainless steel, the tools have been designed to serve you for a lifetime. As well as the standard stainless steel finish, the range is available in distressed steel and silver, gold or copper plate for the added touch of luxury.



THE COMPLETE SET

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



PACKAGED

Complimentary packaging shows the product in all its glory. The clear window allows the high class finish of the product to be seen while removing the chance of damage.





BONZER® HERITAGE STRAINER RANGE

HAWTHORNE / SPRUNG JULEP / JULEP / FINE

The Bonzer® brand has been present in the cocktail industry since 1930's. During the 89 years we have established the Bonzer® name to be associated with quality, style, reliability and versatility. Known as the originator of the twisted bar spoon style and the Hawthorne strainer, we are honoured that these tools can be now considered the industry standard.

Building on the brand's heritage we developed The Bonzer® Heritage Strainers Range. Comprising of 4 tools - Hawthorne Strainer, Sprung Julep, Julep Strainer and Fine Strainer the tools offer a complete and highly versatile solution.

BONZER® HERITAGE STRAINER SET

The Bonzer® Heritage strainers set features all of the tools you need to strain any cocktail. Included is the Heritage Fine Strainer, Heritage Sprung Julep, Heritage Fine Strainer and Heritage Hawthorne Strainer. Manufactured from 304 stainless steel ensures durability throughout. All cocktail straining needs covered, Quality 304 stainless steel, Bonzer® Stamp offer assurance of quality and authenticity.



Scan to view
your pricing
online

10090 | One Piece Design

CODE	COLOUR
10090-04	Stainless Steel
10090-05	Distressed Steel
10090-01	Copper Plated
10090-03	Gold Plated
10090-02	Silver Plated (EPNS)





BONZER® HERITAGE HAWTHORNE STRAINER

The Bonzer® Heritage Hawthorne Strainer has been designed to fit securely into the mixing glass or tin. The devil horns, which are characteristic of the Bonzer® hawthorne strainers rest securely ontop of the tin. The thicker coil provides a sense of security and prevents any ice overspill. Balanced product weight.



Scan for
stock
availability

10087 | Antique Oversized Spring

CODE	COLOUR
10087-04	Stainless Steel
10087-05	Distressed Steel
10087-01	Copper Plated
10087-03	Gold Plated
10087-02	Silver Plated (EPNS)



BONZER® HERITAGE SPRUNG JULEP STRAINER

The Bonzer® Heritage Sprung Julep is a great option for switching from one style of drink to another. Manufactured from 304 stainless steel ensures the product is durable even when throwing drinks. The antique style spring features a thicker coil for even better straining.



Scan for
more
information

10106 | Antique Oversized Spring

CODE	COLOUR
10106-04	Stainless Steel
10106-05	Distressed Steel
10106-01	Copper Plated
10087-03	Gold Plated
10087-02	Silver Plated (EPNS)



BONZER® HERITAGE JULEP STRAINER

The Bonzer® Heritage Julep Strainer has been designed to improve control when pouring drinks, making it the perfect tool for throwing drinks. The sleek one piece design with distinct ridge is manufactured from 304 stainless steel which improves both hygiene and durability. Classic Design, Ergonomic Design for better control, One piece design for durability and hygiene.



Scan to view
your pricing
online

10092 | One Piece Design

CODE	COLOUR
10092-04	Stainless Steel
10092-05	Distressed Steel
10092-01	Copper Plated
10092-03	Gold Plated
10092-02	Silver Plated (EPNS)



BONZER® HERITAGE FINE STRAINER

The Bonzer® Heritage Fine Strainer features a wide collar with fine quality mesh for shaken cocktails. Manufactured from 304 stainless steel the strainer will cope with the harsh environment of cocktail making. Ergonomically designed the strainer can rest on the side of the cocktail tin for one handed pouring techniques. Created with everyday use in mind, the strainer is easy to clean, durable and beautifully designed.



Scan for
product
videos

10085 | Quality Fine Mesh

CODE	COLOUR
10085-04	Stainless Steel
10085-05	Distressed Steel
10085-01	Copper Plated
10085-03	Gold Plated
10085-02	Silver Plated (EPNS)

BONZER®

FOR THE DISCERNING BARMAN



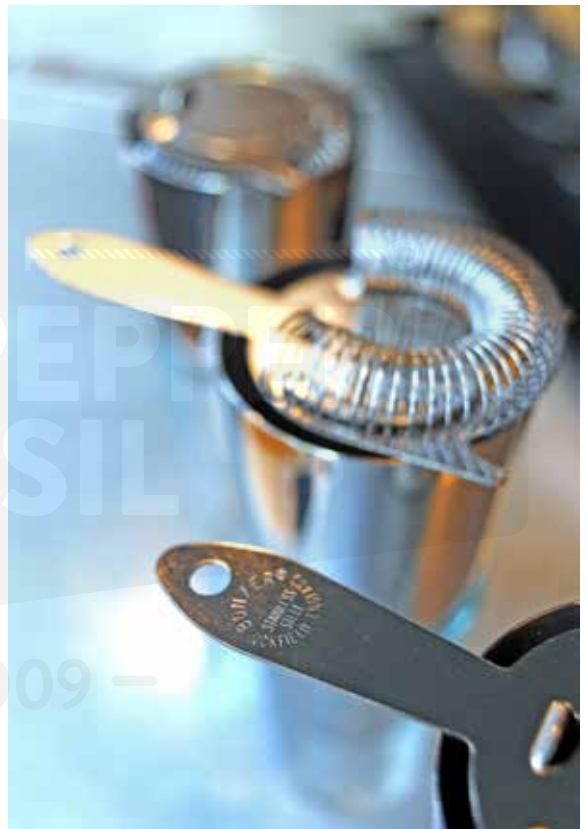
DISTRESSED STEEL RANGE

The distressed effect has been created to leave a well worked appearance on the Bonzer® tools. The collection has been designed to combine long lasting quality tools with a retro appearance to fit effortlessly into the bar.

304 Stainless Steel | Designed in the UK

CODE	PRODUCT	VARIANT
10085-05	Bonzer Heritage Strainer	Fine
10087-05	Bonzer Heritage Strainer	Hawthorne
10092-05	Bonzer Heritage Strainer	Julep
10106-05	Bonzer Heritage Strainer	Sprung Julep
10090-05	Bonzer Heritage Strainer	Set
12679-01	Bonzer Boston Shaker	16oz
12679-02	Bonzer Boston Shaker	18oz
12679-03	Bonzer Boston Shaker	28oz
12679-04	Bonzer Boston Shaker	18/28oz Set
10103-11	Bonzer Mixing Spoon	27cm
10103-12	Bonzer Mixing Spoon	40cm







BONZER® TWO EAR HAWTHORNE STRAINER

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



Scan for stock availability

10447 | Classic Bonzer® Strainer | Oversized Spring

CODE	COLOUR
10447-02	Stainless Steel
10447-01	Silver Plated



BONZER® SPRUNG JULEP STRAINER

Bonzer® barware was the official barware for both British Airways and Air France's Concorde. The Hawthorne Strainer was a similar style to this one, i.e. with no ears. The round model allows the bartender to strain directly from the glass which tends to be used when drinks are stirred and not shaken.



Scan for more information

10448 | Classic Bonzer® Strainer | Oversized Spring

CODE	COLOUR
10448-02	Stainless Steel



OVAL JULEP BAR STRAINER

A simple tool used for holding back ice when straining from a Boston or mixing glass.



Scan to view your pricing online

12220 | Stainless Steel

CODE	COLOUR
12220-01	Stainless Steel



FINE BAR STRAINER

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



Scan for stock availability

12030 | Stainless Steel | Ø76mm | Round funnel

CODE	COLOUR
12030-01	Stainless Steel

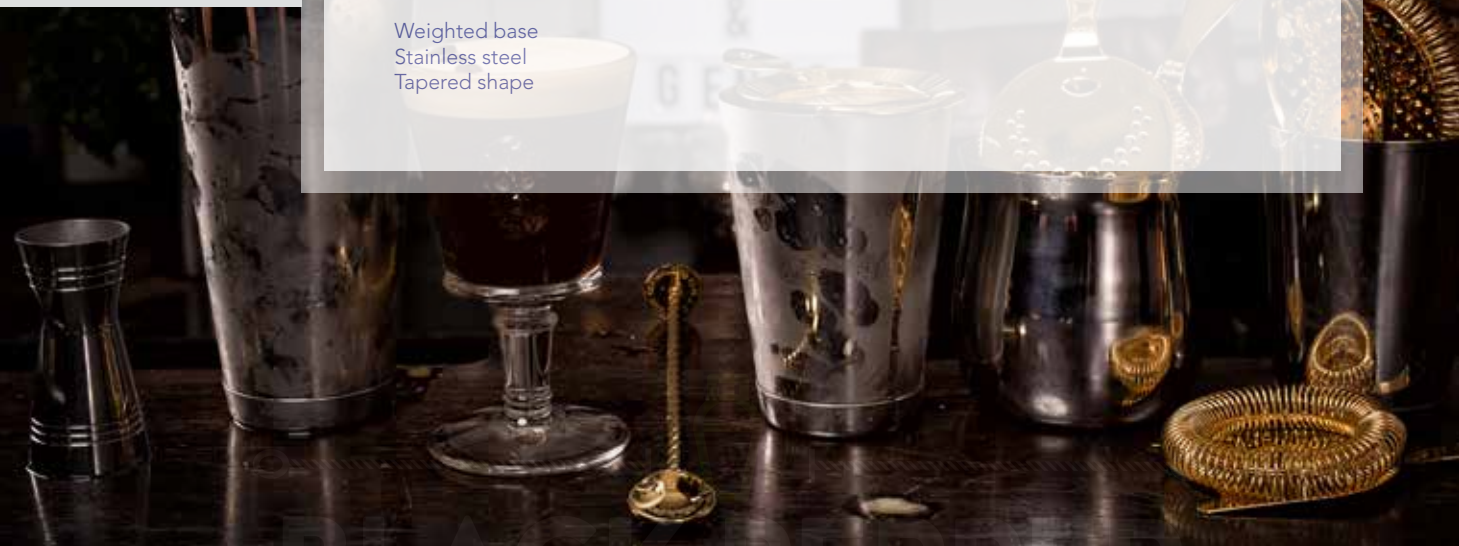


BONZER® SHAKERS

WEIGHTED BOSTON CANS / VESSEL / 3 PIECE

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

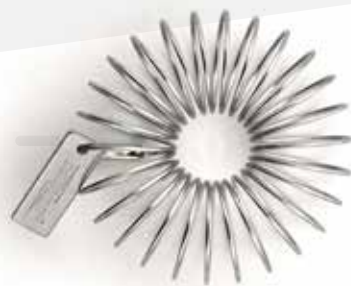
Weighted base
Stainless steel
Tapered shape



BLACK PEPPER & BASIL



— EST. 2009 —



BONZER® MIXING VESSEL

Prepare stirred cocktails in this elegant mixing vessel. Measuring 92mm x 100mm its the perfect size for preparing single drinks with elegance.



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your pricing
online

BONZER® JERRY SPRING WHISK

Perfect gadget for flip cocktail preparation. Add the Bonzer® Jerry Spring Whisk to the shaker at the 'Dry Shake' stage to enhance emulsification and create denser, longer lasting foam. For best results use the whisk with the Reverse Dry Shake Method.



Scan for
stock
availability

10104-01 | 92 x 100mm | 650ml

10095-01 | Egg white whisk.



BOSTON SHAKER CAN - S/S

Stainless steel Boston shaker with weighted base, available in 3 sizes: 28/18/16oz.



Scan for more information

12662 | Stainless Steel

CODE	COLOUR	SIZE oz
12662-01	Stainless Steel	16
12662-02	Stainless Steel	18
12662-03	Stainless Steel	28
12662-04	Stainless Steel	18/28 Set



BOSTON SHAKER CAN - COPPER

Stainless steel Boston shaker with weighted base plated in Copper, available in 2 sizes: 28/18oz.



Scan for stock availability

12663 | Stainless Steel

CODE	COLOUR	SIZE oz
12663-02	Copper Plated	18
12663-03	Copper Plated	28
12663-04	Copper Plated	18/28 Set



BOSTON SHAKER CAN - GOLD

Stainless steel Boston shaker with weighted base plated in Gold, available in 2 sizes: 28/18oz.



Scan to view your pricing online

12664 | Stainless Steel

CODE	COLOUR	SIZE oz
12664-01	Gold Plated	18
12664-02	Gold Plated	28
12664-03	Gold Plated	18/28 Set



BOSTON SHAKER CAN - DISTRESSED

Stainless steel Boston shaker with weighted base, available in 3 sizes: 28/18/16oz.



Scan to view your pricing

12679 | Stainless Steel

CODE	COLOUR	SIZE oz
12679-01	Distressed Steel	16
12679-02	Distressed Steel	18
12679-03	Distressed Steel	28
12679-04	Distressed Steel	18/28 Set



BONZER® BOSTON SHAKER MIXING GLASS

This toughened mixing glass which fits snugly into the Boston Tin and does not shift during shaking.



Scan for more information

12039-01 | Toughened Glass | 18oz



MONA LISA COCKTAIL SHAKER

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



Scan for stock availability

12573-01 | Stainless Steel | 20oz | 3 piece

BONZER® MIXING SPOONS

CLASSIC / TELESCOPIC / DROPLET / SPEAR

BONZER®

The Bar Spoon is one of the most used and treasured items a barman owns. The Bonzer® Mixing Spoons are designed to give a 5 ml measure, an important volume in many cocktail recipes. Quite often barmen have wet hands so the twist serves primarily as a grip but also can be used for layering drinks such as B52's. Known as the originator of the twisted bar spoon style.

BLACK PEPPER
& BASIL

BONZER® CLASSIC MIXING SPOON



Scan for
product
videos

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

10103 | L250mm | 5ml capacity spoon

CODE	COLOUR	SIZE mm
10103-06	Stainless Steel	270
10103-03	Silver Plated	270
10103-04	Gold Plated	270
10103-02	Copper Plated	270
10103-11	Distressed Steel	270
10103-08	Stainless Steel	400
10103-09	Gold Plated	400
10103-10	Copper Plated	400
10103-12	Distressed Steel	400

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



BONZER® TELESCOPIC BAR SPOON



Scan for
stock
availability

Add an element of surprise and fun to your cocktails with the sought-after telescopic bar spoon featuring embossed Bonzer® logo. The spoon extends to the length of 415mm (162mm folded). 5ml bowl is angled at 30° for comfortable stirring.

10120-01 | 5ml capacity spoon

DROPLET MIXING SPOON



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online

The Droplet “Japanese style” mixing spoon is designed for the stirred variety of cocktail. The Slightly curved spoon allows the user to stir beneath the ice therefore turning the ice to effectively cool the liquid.

10399 | Stainless Steel

CODE	COLOUR	SIZE mm
10399-01	Stainless Steel	300
10399-02	Stainless Steel	400
10399-09	Stainless Steel	500
10399-03	Gold Plated	300
10399-05	Gold Plated	400
10399-06	Gold Plated	500
10399-04	Copper Plated	300
10399-07	Copper Plated	400
10399-08	Copper Plated	500

TRIPLE SPEAR BAR MIXING SPOON



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more
information

The Triple Spear “Japanese style” mixing spoon allows the user to stir drinks effectively while the fork end offers the barman additional functionality when garnishing drinks.

12338 | Stainless Steel

CODE	COLOUR	SIZE mm
12338-01	Stainless Steel	300
12338-02	Stainless Steel	400
12338-03	Stainless Steel	500
12338-04	Gold Plated	300
12338-05	Gold Plated	400
12338-06	Gold Plated	500
12338-07	Copper Plated	300
12338-08	Copper Plated	400
12338-09	Copper Plated	500





BONZER® APRON

Stand out from the rest with the Bonzer® Apron. Available in a range of colours and finishes, all with a premium cotton lining, antique gold details, contrast stitching and quality webbing ties. Practical pockets for tools, note pads and cloths.



Scan to view
your pricing
online

12790 | UK Manufactured

Cotton Lined | 3 Pocket Design | Utility Loop | Bespoke Branding Available

CODE	COLOUR
12790-01	Brown Leather
12790-02	Sage Green Waxed Cotton
12790-03	Navy Waxed Cotton



BONZER® BARMAN'S ROLL

Large enough to carry up to 24 pieces of equipment the Bonzer® Barman's Roll is available in 2 finishes. Both colours have the same wipe clean tan lining, secure elasticated tool holders and come with a fully adjustable leather carry strap.



Scan for
stock
availability

12789 | UK Manufactured

Space for 20-24 Tools (not included) | Adjustable Carry Strap | wipe clean lining | Bespoke Branding Available

CODE	COLOUR
12789-01	Brown Leather
12789-02	Sage Green Waxed Cotton

PRACTICALLY PERFECT

Beautifully crafted from quality leather or waxed canvas in Bonzer® style. Developed with input from bartenders to offer practical features, keeping you and your tools in order.

Available for bespoke branding - please enquire.



BONZER® PROFESSIONAL BAR KITS

HERITAGE / CLASSIC / PREMIUM / ELITE / 7 PIECE

The Bonzer® Heritage Bar Kit provides you with everything you need to make professional cocktails in your establishment or at home. The kits contain essential cocktail tools and all the standard bar equipment needed to serve both classic and contemporary cocktails. The functionality of traditional bartending, alongside years of experience working with bartenders meets Bonzer's signature design style that encompasses quality, innovation and sleek aesthetics. Each kit is formed of dependable, staple items that can be used time and time again to create statement drinks with speed and ease, for an attraction everyone will love.



BONZER® HERITAGE COCKTAIL KIT

This pack contains cocktail strainers from the newest Bonzer® Heritage Range as well as the Half Half Muddler plus other standard cocktail tools, 12 items in total.



Scan for more information

12578-01 | 12 piece kit

25/50ml Jigger | Bonzer Pourer x 3 | Bonzer® Half Half Muddler | Boston Can | Boston Glass | Bonzer® Mixing Spoon | Bonzer® Heritage Hawthorne Strainer | Bonzer® Heritage Julep Strainer | Bonzer® Heritage Fine Strainer | Canvas storage bag



BONZER® CLASSIC COCKTAIL KIT

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



Scan to view
your pricing
online



BONZER® PREMIUM COCKTAIL KIT

This pack contains the standard Bonzer® items with the addition of the Citrus Press, 13 items in total.



Scan for
stock
availability

12563-01 | 12 piece kit

25/50ml Jigger | Bonzer Pourer x 3 | Muddler | Boston Can | Boston Glass | Bonzer® Mixing Spoon | Bonzer® Hawthorne Strainer | Julep Strainer | Fine Bar Strainer | Canvas storage bag

12566-01 | 13 piece kit

25/50ml Jigger | Bonzer Pourer x 3 | Muddler | Boston Can | Boston Glass | Bonzer® Mixing Spoon | Bonzer® Hawthorne Strainer | Julep Strainer | Fine Bar Strainer | Citrus Press | Canvas storage bag



BONZER® ELITE COCKTAIL KIT

This pack contains the standard Bonzer® items, 15 items in total, including the new Bonzer® Half Half Muddler, a Bar Top Cutting Board, Citrus Press & Bar Blade with cork lever.

Now with upgraded Heritage strainers.



Scan to view
your pricing
online

12572-01 | 15 piece kit

25/50ml Jigger | Bonzer Pourer x 3 | Bonzer® Half Half Muddler | Boston Can | Boston Glass | Bonzer® Mixing Spoon | Bonzer® Heritage Hawthorne Strainer | Bonzer® Heritage Julep Strainer | Bonzer® Heritage Fine Strainer | Citrus Press | Cutting Board | Bar Blade | Canvas storage bag



BONZER® 7 PIECE COCKTAIL KIT

25/50ml Copper Jigger | Wooden Muddler | 28oz Copper Boston Can | 18oz Copper Boston Can | Bonzer® Copper Mixing Spoon | Bonzer® Copper Heritage Hawthorne Strainer | Bonzer® Copper Heritage Fine Strainer | Canvas storage bag



Scan for
more
information

12590 | Bespoke Branding Available

CODE	COLOUR
12590-01	Copper
12590-05	Gold
12590-06	Stainless Steel
12590-07	Distressed Steel



MUDDLER, S/S - BLACK SERRATED END

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



Scan for stock availability

10058-01 | 1178mm



BONZER® 10" STAINLESS STEEL MUDDLER

A muddler for life. Indestructible stainless steel construction. Thanks to its extra weight crushing ice has never been easier.



Scan to view your pricing online

12580-01 | 340g



BONZER® 10" ACETAL MUDDLER

Quality black acetal muddler featuring Bonzer® grooves and an elegant stainless steel disc. Blunt end bruises leaves without tearing. Textured surface for improved grip. Can be bespoke branded depending on your needs.



Scan for more information

12561-01 | 345g



BONZER® 10" BEECH MUDDLER

Quality wooden muddler featuring Bonzer® grooves and an elegant stainless steel disc. Oiled steamed beech prevents staining and water retention. Blunt end bruises leaves without tearing. Can be bespoke branded depending on your needs.



Scan for product videos

12586-01 | 225g



BONZER® 10" ACETAL / STAINLESS STEEL MUDDLER

Textured acetal and stainless steel muddler offering the best of both - integrity of plastic and the durability of steel. Featuring Bonzer® grooves. Blunt end bruises leaves without tearing. Bespoke branding available depending on your needs.



Scan to view your pricing online

12576-01 | 290g



BONZER® 10" BEECH / STAINLESS STEEL MUDDLER

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



Scan for stock availability

12583-01 | 260g



TRIANGLE 3 IN 1 WIDE

Straight blade for effortlessly cutting strips out of vegetables such as carrots. Supplied with interchangeable heads: 1, 2, 3.5mm blades.



Scan for product videos

12492-01 | 3 blade set



TRIANGLE CANAL KNIFE, SQUARE

Square blade for wide flat peel cuts.



Scan for product videos

10218-01 | Square blade | Dishwasher Safe



TRIANGLE CANAL KNIFE, TRIANGULAR

Triangular blade cuts peel in a ridge shape.



Scan to view pricing online

11498-01 | Triangle blade | Dishwasher Safe



TRIANGLE VERTICAL PEELER 50MM

The blades of the peelers are made of hardened stainless steel and stay durably sharp.



Scan for product videos

12509-01 | Straight blade | Stainless steel



TRIANGLE HORIZONTAL PEELER 50MM

The blades of the peelers are made of hardened stainless steel and stay durably sharp.



Scan for product videos

12502-01 | Straight blade | Stainless steel



TRIANGLE ZESTER

Four cutting holes to cut stripes of zest quickly and easily plus one on the side for single stripes.



Scan to view stock online

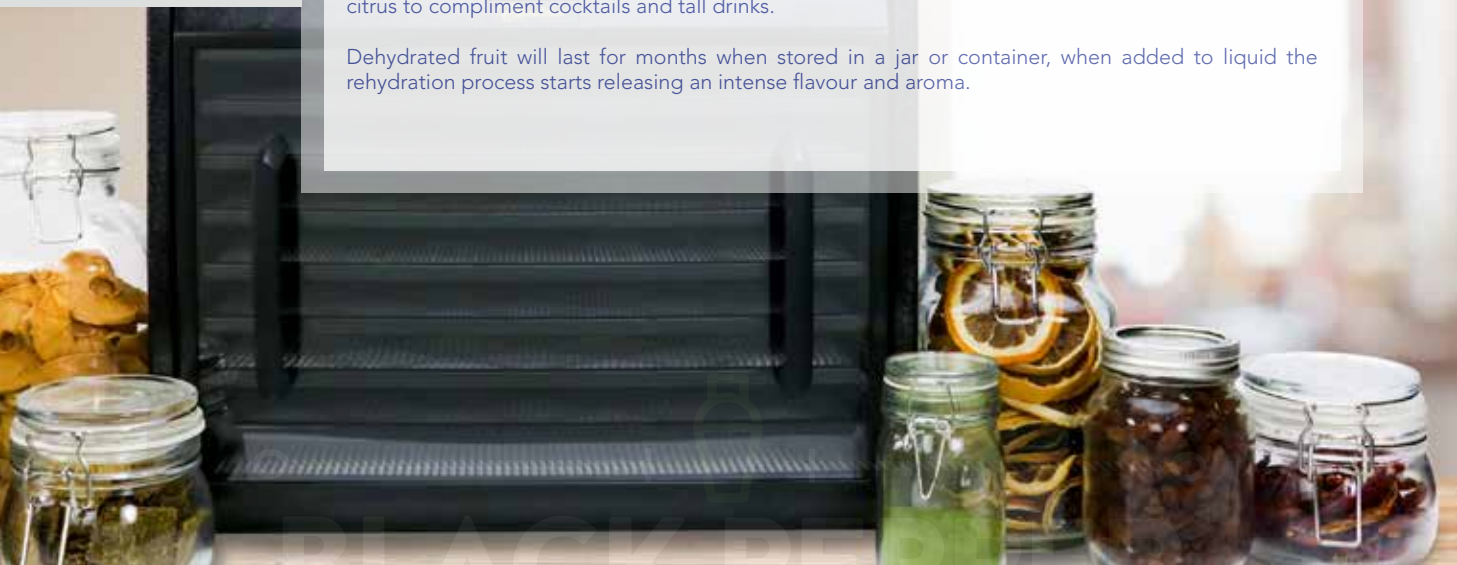
12510-01 | 5 cutting holes | Stainless steel

APPLIANCES

DEHYDRATORS EXCALIBUR

Dehydrators especially ones from Excalibur have increased in popularity in recent years with the chef community thanks to the many possibilities it opens up. Now more and more bars are dehydrating citrus to compliment cocktails and tall drinks.

Dehydrated fruit will last for months when stored in a jar or container, when added to liquid the rehydration process starts releasing an intense flavour and aroma.



EXCALIBUR 5 TRAY DEHYDRATOR

5 trays, 15" (380mm) x 15" (380mm) each. Mesh screens are BPA free. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.



Scan for
more
information

10416 | H216 x W432 x D483mm

CODE	CONTROLS	POWER
10416-05	Timer & Temperature	400W

EXCALIBUR 9 TRAY DEHYDRATOR

9 trays, 15" (380mm) x 15" (380mm) each. Mesh screens are BPA free. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.



Scan for
product
videos

10417 | H310 x W432 x D483mm

CODE	CONTROLS	POWER
10417-05	Timer & Temperature	600W

EXCALIBUR 9 TRAY DIGITAL DEHYDRATOR

9 trays, 15in (380mm) x 15in (380mm) each. 48 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 35°C to 74°C. Digital control and display matches the 10 tray with 2 temperatures and 2 times available to set for optimum dehydration. Higher temperature to begin process followed by lower temperature to finish the process.



Scan for
more
information

12881 | H216 x W432 x D483mm | 2 Temperature | 2 Timer

CODE	CONTROLS	POWER
12881-01	Digital Timer & Temperature	600W



OMEGA 1 HP BLENDER

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



Scan for more information

12081-02 | 1 HP Power | CE

- ✓ 1 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ 4 Gripper feet for stability
- ✓ 3.2kg
- ✓ W159 x D209 x H400mm
- ✓ Spare Jugs Available (see page 111)



OMEGA 3 HP FOOD / BAR BLENDER

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



Scan for product videos

12082-03 | 3 HP Power | CE

- ✓ 3 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ Unbreakable Eastman® Tritan Copolyester Container
- ✓ 4 Gripper feet for stability
- ✓ Weight 6.80 kg
- ✓ H489mm x W229 x D197 mm
- ✓ Spare Jugs Available (see page 111)

KITCHENAID PROFESSIONAL BLENDER 1.78L

Die-Cast Metal Base, Dial and Switches Dial and switches are easy to clean. These premium components also provide added durability to withstand heavy use in a commercial environment.



Scan for more information

The 1.78L BPA free jar is designed and engineered to further optimise the blender's performance, leveraging the powerful motor and exclusive KitchenAid blade design. The jars bevelled corners allow for clean pouring from three sides.

12850 | 1.78L Jug Mixer

- ✓ 3.5 peak horsepower motor
- ✓ 4,000 to 21,000 rpm
- ✓ 3 Speed plus icy-drink setting
- ✓ 1.78 L Jar
- ✓ Detachable power cord (1.8m)
- ✓ 10.79kg
- ✓ W270 x D290 x H450mm





BONZER® BOTTLE POURERS

FREEFLOW & MEASURED

Controlled and continuous flow equals speed and speed equals more money. Pour a consistently similar amount into a shaker or glass each time, this is an important factor in any bar.

Consistent flow
Fast to respond
Fit 98% of bottles



BONZER® MEDIUM SLOW TAPOR POURER

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

10114 | Stainless steel | Acidic liquids resistant

CODE	PACK SIZE
10114-02	12



Scan for
product
videos

BONZER® TAPERED FREEFLOW

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

10114 | Stainless steel | Acidic liquids resistant

CODE	PACK SIZE
10114-01	12



Scan for
product
videos

SPILL-STOP TAPERED FREEFLOW

Well known medium tapor pour spout for speed pouring.

12659 | Chrome plated

CODE	PACK SIZE
12659-02	12



Scan for
product
videos



SPILL-STOP JETFLOW POURER - OVERSIZED CORK

Well known medium taper pour spout for speed pouring with oversized cork for larger bottle necks. 1.75 litre bottles.



Scan for
product
videos

12659 | Chrome plated | Extra wide cork

CODE	PACK SIZE
12659-03	12



SPILL-STOP JETFLOW POURER

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



Scan for
product
videos

12659 | Chrome plated

CODE	PACK SIZE
12659-01	12



BONZER® POURER CAP

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



Scan for
product
videos

10115 | Black acrylic

CODE	PACK SIZE
10115-01	12



MEASURE POURERS

Ball bearing measure pourer, once tipped upside down the ball drops into place and measures out the indicated measure.



Scan for
product
videos

12026 | Pack of 12

CODE	MEASURE ml	COLOUR
12026-01	20	Red/Black
12026-02	25	Clear/Blue
12026-03	30	Red/Red
12026-04	35	Red/Green
12026-05	40	Red/Yellow
12026-06	50	Red/Clear



ORIGINAL POURER WITHOUT COLLAR

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



Scan for
product
videos

12088 | Pack of 12

CODE	COLOUR
12088-04	Green
12088-05	Red
12088-02	Blue
12088-06	Yellow
12088-01	Black
12088-03	Clear

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FURTHER PRODUCT INFORMATION

Scan and access:
Further information
Product Videos
Lifestyle Images
Online Pricing
Stock information



iPhone and iPad users simply open the camera and focus on the code.

Android try opening the camera app and focus on code - Alternatively download a QR code reader app here <https://goo.gl/G1ugPa>

Practice here to see our latest news!



SPIRIT MEASURES CE STAMPED

Renowned professionals choice of Thimble Measures. Most variants of Bonzer® Thimble Measures are available with CE stamps. CE stamped drinks measures must be used in the licenced trade within Great Britain when serving certain spirits, wines and beers to conform to Weights and Measures Act and more importantly guarantee customer satisfaction.

CE Stamped

15 sizes

Bonzer® measures are 20% thicker than others on the market

Bonzer® measures carry a lifetime guarantee



JAPANESE JIGGER - NCE

Popular design with many bartenders, narrow waist allows for a stylish pour when held between the fingers.



Scan for
product
videos

10511 | Stainless steel | Narrow waist | Non CE (NCE)

CODE	COLOUR	SIZE
10511-02	Stainless Steel	25/50ml (NCE)
10511-01	Copper Plated	25/50ml (NCE)
10511-03	Stainless Steel	1/2fl oz (NCE)
10511-05	Copper Plated	1/2fl oz (NCE)
10511-04	Gold Plated	1/2fl oz (NCE)



BONZER® JIGGER - NCE

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



Scan for
product
videos

10118 | Stainless steel | Thick Walls | Non CE (NCE)

CODE	SIZE
10118-02	20 & 40ml (NCE)
10118-03	25 & 50ml (NCE)
10118-07	30 & 60ml (NCE)



BONZER® JIGGER - CE STAMPED

CE stamped measures are required in Great Britain for serving certain spirits within the licenced trade.



Scan for
product
videos

12814 | Stainless steel | Thick Walls | CE Stamped

CODE	SIZE
12814-01	25 & 50ml (CE Stamped)



BONZER® THIMBLE MEASURE CE STAMPED



Scan for
product
videos

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

10121 | Stainless steel | CE stamped

CODE	SIZE ml
10121-12	25
10121-20	35
10121-18	35.5
10121-24	50
10121-29	71



BONZER® WINE MEASURE CE STAMPED



Scan for
product
videos

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

10125 | Stainless steel | CE stamped

CODE	SIZE ml
10125-01	125 (Small glass)
10125-03	150 (Champagne)
10125-04	175 (Medium glass)
10125-05	250 (Large glass)



BONZER® ROTAMEASURE CE STAMPED



Scan for
product
videos

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

12200 | Stainless steel | CE stamped

CODE	SIZE ml
12200-01	25
12200-03	35
12200-02	35.5





BAR BLADE

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



Scan for product videos

10060 | Pourer Remover

CODE	SIZE
10060-03	Stainless Steel
10060-01	Black Powder Coated



COPPER ICE TONGS

Stainless steel tongs copper plated to a warm gold/copper finish.



Scan for product videos

10202 | Stainless Steel | Plated | 165mm

CODE	SIZE
10202-01	Gold
10202-02	Stainless Steel
10202-03	Copper



BONZER® LEWIS BAG KIT

Strong and durable natural twill cotton canvas bag used to conveniently and securely crush ice. The bag, measuring H330mm x W200mm



Scan for product videos

10097 | Stainless Steel | Canvas

CODE	SIZE
10097-01	Lewis Bag Only
10097-02	Lewis Bag and Muddler



CITRUS PRESS

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



Scan for product videos

10102-01 | Stainless Steel



BONZER® BAR BOARD

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



Scan for product videos

10065 | Stainless steel | Woodgrain

CODE	COLOUR
10065-02	Woodgrain Board



BONZER® BARBOARD

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



Scan for product videos

10062 | PVC | L254 x W152mm

CODE	COLOUR
10062-02	Green
10062-03	White
10062-04	Yellow
10062-01	Black



ICE SCOOP 12 OZ

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



Scan for product videos

10094-01 | Cast Aluminium | L288mm



BONZER® STRAW DISPENSER

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



Scan for product videos

10335-01 | Chrome Plated | Acrylic Tube



PEEK PASTE CAN, PACK OF 6

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



Scan for product videos

12102-01 | 6 x 1 litre



BAR MAT

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



Scan for product videos

10039-02 | Black Rubber | L675 x W80mm

BAR SERVICE MAT

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



Scan for product videos

10039-01 | Black Rubber | L450 x W300mm

GLASS MAT

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



Scan for product videos

10460-01 | Pack of 10 | L304 x W203mm



SALSA WINE BUCKET

Acrylic wine bucket with handle, design for 1 standard bottle. Available in a 1/2 size bottle and a bucket for multiple bottles.



Scan for product videos

12226 | Acrylic



CHAMPAGNE BUCKET

Acrylic champagne bucket with moulded handles. Available in clear or black.



Scan for product videos

10310 | Ø210 x H190mm

CODE	SIZE mm
12226-01	Ø198 x H281
12226-03	Ø320 x H345

CODE	COLOUR
10310-02	Clear
10310-01	Black

WINE ACCESSORIES

STOPPER, CORKSCREWS, CUTTERS

Practical products suitable for all bar / restaurant types. Corkscrews are an essential and necessary part of any foodservice operation looking to serve wine.

Pulltex AntiOx Wine preserver
Pulltex Corkscrews
Professional standard corkscrews, closures and vacuum pumps

BLACK PEPPER BASIL

WINE STOPPER ANTIOX



Scan for
product
videos

The AntiOx stopper has become one of its most innovative wine preserving products, easy to use and affordable.

The active carbon filter inside the stopper interrupts oxygen interacting with the wine. The volatile components that accelerate the oxidation are neutralised and therefore the oxygen that is left in the bottle will not damage the wine. You need only to close the bottle with the stopper. Its active carbon filter will keep the wine in perfect condition for more than a week. Suitable for use by wine lovers at home, as well as for bars and restaurants to serve wine by the glass.

12744-01 | Pack of 6 | Maintenance free carbon filter





PULLTAP® PULLPARROT CORKSCREW

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



Scan for product videos

12155-01 | Patented double lift | L140mm



ORIGINAL PULLTAP® CORKSCREW

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



Scan for product videos

12157-01 | Patented double lift | L140mm



BLACK PIROUETTE CORKSCREW

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



Scan for product videos

10357-05 | cam lift | 4 wheel cutter | L145mm



PROFESSIONAL CORKSCREW

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



Scan for product videos

10357-01 | L118mm | Burgandy



DELUXE WAITER'S FRIEND

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



Scan for product videos

12150-01 | L130mm



FOIL CUTTER

Four wheel foil cutter, does the job quickly.



Scan for product videos

10050-01 | Black | 4 wheels



CHAMPAGNE CLOSURE

A good companion for when serving champagne by the glass.



Scan for product videos

10311-01 | Ø50 x H32mm | Chrome plated



VACUUM WINE SAVER

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



Scan for product videos

12381 | Stainless Steel | 140mm

CODE	ITEMS
12381-05	Pump & 2 stoppers
12381-03	Single spare stopper



CHAPTER

06

DISPENSERS

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BONZER® IN-COUNTER DISPENSERS CUP & LID

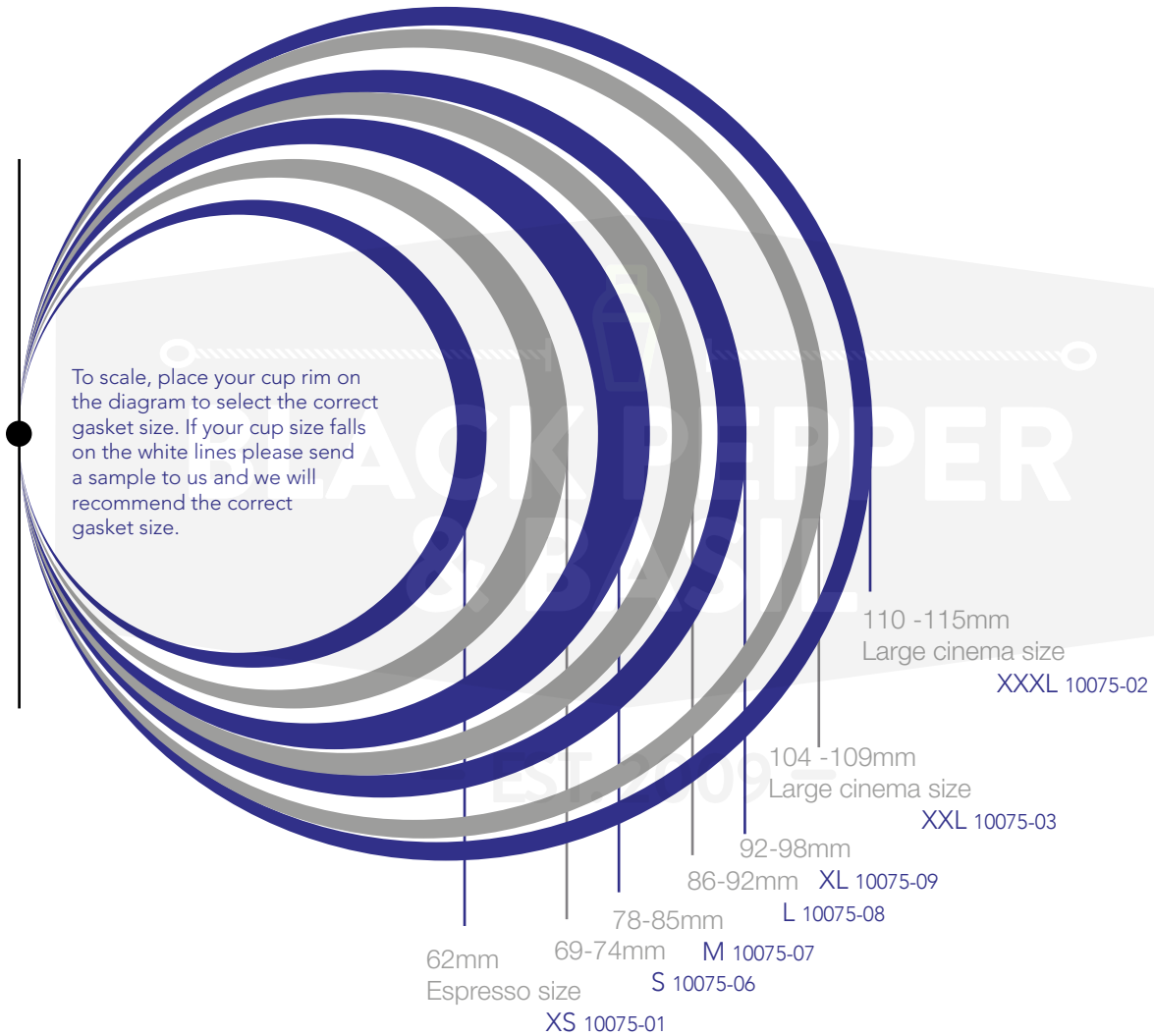
The Bonzer® Elevator Cup & Lid Dispenser range makes the most of any counter, providing a low profile, space-saving and easily fitted solution which keeps your cups hygienically encased whilst still allowing easy access for quick service.

- ✓ 2 lengths
- ✓ 2 material choices
- ✓ On-counter, in-counter and wall mounted solutions
- ✓ Bespoke options available



7 GASKET SIZES

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



MADE IN THE UK

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



NSF CERTIFIED

Bonzer® Dispensers are certified Hygienic by NSF.



WARRANTY

2 year warranty on all parts (excluding gasket).





PLASTIC TUBE CUP DISPENSER XS-XL



Scan to view
your pricing
online

In-counter cup dispenser in two lengths L450 and L600mm. Front ring Ø153mm, Cut out hole Ø120mm. Suitable for cup rim diameters of 62 to 98mm. The plastic tube offers a more cost effective solution.

12574 | In-Counter | Order Gasket Separately

CODE	TUBE LENGTH mm
12574-01	450
12574-03	600



S/S TUBE CUP DISPENSER XS-XL



Scan for
stock
availability

In-counter cup dispenser in two lengths L450 and L600mm. Front ring Ø153mm, Cut out hole Ø120mm. Suitable for cup rim diameters of 62 to 98mm. Stainless steel tube, for extra long life and hygiene.

12577 | In-Counter | Order Gasket Separately

CODE	TUBE LENGTH mm
12577-01	450
12577-02	600



PLASTIC TUBE CUP DISPENSER XXL-XXXX



Scan for
more
information

In-counter cup dispenser in two lengths L450 and L600mm. Front ring Ø153mm, Cut out hole Ø120mm. Suitable for cup rim diameters of 104 to 115mm. The plastic tube offers a more cost effective solution.

10096 | In-Counter | Order Gasket Separately

CODE	TUBE LENGTH mm
10096-01	450
10096-02	600

ORDERING

WHEN ORDERING PLEASE QUOTE GASKET CODE + TUBE CODE

Order Example: 10075-08 + 12574-01 = 450 Plastic Elevator Cup Dispenser with Large Gasket

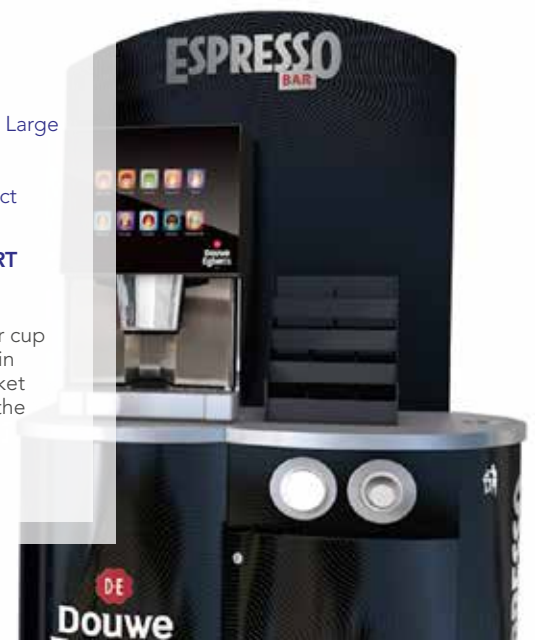
Please refer to The Cup Diagram on page 145 for help with choosing the correct gasket



12277-01
Bracket

HORIZONTAL SUPPORT BRACKET

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





STAINLESS STEEL LID DISPENSER

In-counter cup dispenser in two length's L450 and L600mm. Front ring Ø153mm, Cut out hole Ø120mm. Suitable for lid rim diameters of 79 to 90mm. Stainless steel tube, for extra long life and hygiene.



Scan to view
your pricing
online

PLASTIC ELEVATOR LID DISPENSER

In-counter cup dispenser in two length's L450 and L600mm. Front ring Ø153mm, Cut out hole Ø120mm. Suitable for lid rim diameters of 79 to 90mm. The plastic tube offers a more cost effective solution.



Scan for
stock
availability

12579 | In-Counter | Full Set of Gaskets Included

CODE	TUBE LENGTH mm
12579-01	450
12579-03	600

12575 | In-Counter | Full Set of Gaskets Included

CODE	TUBE LENGTH mm
12575-01	450
12575-04	600

GASKETS FOR CUP DISPENSER

— EST. 2009 —

XS

10075-01
Espresso Gasket
62mm

S

10075-06
Small Gasket
69-74mm

M

10075-07
Medium Gasket
78-85mm

L

10075-08
Large Gasket
86-92mm

XL

10075-09
Extra Large Gasket
92-98mm

XXL

10075-03
XXL Gasket
104 -109mm

XXXL

10075-02
XXXL Gasket
110 -115mm

PACK (4)

10075-04
S - XL Gasket
69-98mm

PACK (5)

10075-05
Espresso - XL Gasket
69-98mm



GASKETS FOR LID DISPENSER

S

10099-01
Spare Gasket
79mm Lids

M

10099-02
Spare Gasket
85mm Lids

L

10099-03
Spare Gasket
89mm Lids

XL

10099-04
Spare Gasket
90mm Lids

PACK (4)

10099-05
Spare Gasket (4-Pack)
All Lid Sizes



DISPOSABLE CUP DRYING / RECYCLING RACK

There are many obstacles for recycling disposable coffee cups, which are seen coming out of high street coffee shops in their millions every day.

- Plastic contained within the cup.
- Lack of cup recycling plants .
- Dirty cups entering the recycling.

One that we can help overcome is recycling dirty cups contaminates end product. Therefore cups need to be rinsed clean before going to be recycled.

Costa have installed the drying racks above there wash up stations, a quick rinse and pop in the rack to drain produces a far better product to recycle. They are also board member of the Paper Cup and Recycling Recovery Group.



BONZER® STAINLESS STEEL GRAVITY CUP DISPENSER



Scan for more information

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

10083-07 | Wall Mounted | NSF | Standard Gaskets | Tube L:600mm

Please refer to page 145 for cup measurements and gasket sizes for 10083

BONZER® ORIGINAL PULL-TYPE CUP DISPENSER



Scan to view your pricing online

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

10110 | Wall Mounted

CODE	CUP WIDTH mm
10110-01	Type A 55-65mm Cup
10110-02	Type B 65-73mm Cup
10111-01	Spare Gasket A
10111-02	Spare Gasket B

DISPOSABLE CUP DRYING RACK

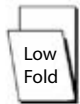


Scan for stock availability

The disposable cup drying rack provides an easy option for drying single-use cups after washing. Washing cups before recycling is essential and the rack offers a simple solution for drying them before disposal.

12649-01 | Wall or Counter Mounted

- ✓ Dry Disposable Cups for Recycling
- ✓ Holds up to 50 cups
- ✓ Easy to install
- ✓ Wall or surface mounted
- ✓ Dishwasher Safe



W: 92mm
H: 124mm



W: 167mm
H: 96mm



IN COUNTER NAPKIN DISPENSER

Fully Stainless Steel Napkin Dispenser designed to be easy to install into any counter. Holds 250 napkins.



Scan for more information

10107 | L90 x W290 x H124mm

CODE	MODEL
10107-02	Lowfold
10107-03	Minifold

BONZER® STRAW DISPENSER

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



Scan for product videos

10335-01 | Chrome Plated | Acrylic Tube



BONZER WASTE CHUTES

Create a clean looking waste chute in the top or side of any counter. Easy to install and keep clean.



Scan to view your pricing online

10112 | Stainless Steel with black plastic tube.

CODE	MODEL	LENGTH	RING Ø	CUTOUT Ø
10112-01	Small	150mm	153mm	120mm
10112-02	Large	150mm	173mm	140mm

BONZER STRAW / STIRRER HOLDERS

Keep the countertop organised with these easy to install straw and stirrer holders.



Scan for more information

10119 | Stainless Steel with black plastic tube.

CODE	MODEL	LENGTH	RING Ø	CUTOUT Ø
10119-01	Stirrer	100mm	153mm	120mm
10119-02	Straw	150mm	153mm	120mm





CHAPTER

07

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METALS

FROM SIMPLE BRANDING TO BESPOKE PRODUCT

Forms and finishes, etching and printing, off the shelf or bespoke. Crafted metal work, with a Bonzer® touch.

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

 Decal
  Pad Printing
  Engraving / Etching
  Impact Branding



PLASTICS

FROM SIMPLE BRANDING TO BESPOKE PRODUCTS

A new look and feel through colours and textures. What impression do you want to make?

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

 Decal
  Pad Printing
  Engraving / Etching



WOOD

FROM SIMPLE BRANDING TO BESPOKE WOODEN PRODUCTS

Heat branding or laser etching.
How are you going to make your mark?

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



Engraving / Etching



Heat Branding



GLASS

SIMPLE BRANDING SOLUTIONS

Etching, embossing or printing.
Giving it the personal touch.

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



Decal



Pad Printing



Engraving / Etching

BONZER® POINT OF SALE PRODUCT DISPLAY UNIT

The new Bonzer® Point of Sale racking system is designed to be flexible enough to display the huge range of products that Bonzer® is famous for manufacturing.

Ideal for retail stores, the display wouldn't look out of place at an exhibition or in a show room. The racking system has been designed to easily fit onto a single pallet with plenty of space left to fill with the products for the display. This allows cost effective shipping around the world for all customers.

Although the display shows Bonzer® Barware, all Bonzer® Cookware is easily accommodated.

- 1 Adjustable height header board to increase number of products displayed.
- 2 25 x Standard 2" Gridwall Euro Hooks Supplied
- 3 Rack shipped in two halves that fit into one standard pallet. Bolts and tools supplied for easy assembly.
- 4 Available with full length mesh.
- 5 Shelves fully height adjustable with the option for multiple shelves supplied depending upon requirements
- 6 Shelf fronts feature clear POS strips for pricing.



ASSEMBLED:

H 2066mm x W 833 x D 540mm
45kg

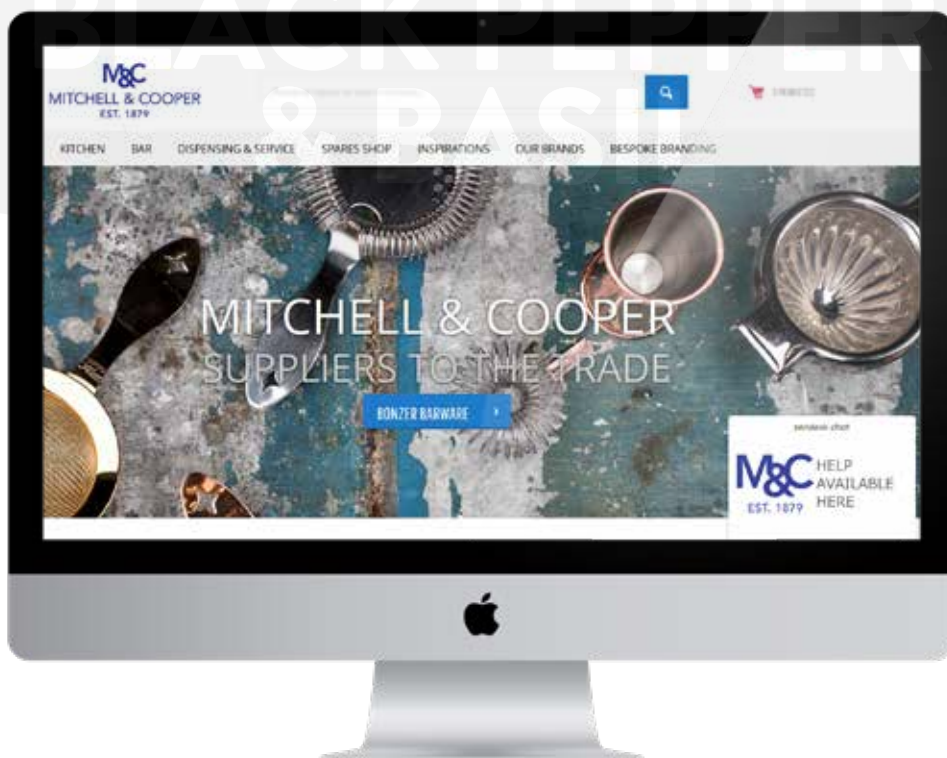
PACKED:

1200 x 1000 x 740mm
64kg (incl. pallet & box)

MITCHELL & COOPER WEBSITE

ONLINE CUSTOMER PORTAL

- 1 View live stock balances
- 2 Order online 24/7
- 3 Online chat with our sales team
- 4 Weekly discounts and offers available online only
- 5 Create order templates for quick reordering
- 6 View past invoices, orders and credit notes
- 7 Track orders online
- 8 Online chat with our UK sales team
- 9 Further product information available
- 10 Video content available



www.mitchellcooper.co.uk



BLACK
& E

CHAPTER



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**BLACK PEPPER
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CAN OPENER SPARES



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3	10264-07	S/S Canmaster Spring	12	10268-07	Yellow EZ20 Moulded Collar
4	10267-01	Classic (R) Spring Anodized	13	10267-04	Classic (R) Moulded Collar
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6	10272-07	EZ-60 Handle Assembly			
7	10272-05	EZ-20 Handle Assembly			
8	10272-06	EZ-40 Handle Assembly			
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15	10272-16	EZ-Titan Handle Assembly	24	10070-01	Can Opener Wheel 25mm
16	10285-01	EZ-20 Stainless Steel Spring	25	10281-07	Screw With O Ring
17	10069-01	Can Opener Blade Pk 5	26	10070-02	Can Opener Wheel 40mm
18	10268-06	Washer for Standard Collar	27	10281-06	Can Opener Screw
19	10268-05	Washer for Collar	28	10267-11	Classic R Trigger
20	10267-06	Classic R Handle Assembly	29	10286-03	EZ-20 Trigger
21	10069-02	S/S Can Opener Blade	30	10286-01	EZ-40 Trigger
22	12400-01	Platform Set	31	10286-04	Titan, EZ-60 Trigger
23	10267-02	Classic (R) and EZ-40 Trigger Pin			

GELATO MACHINE SPARES



NEMOX CHEF 5L AUTO SPARES

CODE	DESCRIPTION
12738-01	Paddle Scraper for Fixed Bowl
12738-02	Paddle Motor
12738-03	Paddle Scraper Removable Bowl
12738-04	Fan
12738-05	Bipolar Switch
12738-06	Switch Case
12738-07	Switch Button
12738-08	Reed Switch
12738-09	Board



NEMOX GELATO 12K SPARES

CODE	DESCRIPTION
12740-01	Paddle Fixing Screws
12740-02	Paddle Scraper
12740-03	Rubber Feet for Lid
12740-04	Paddle Fixing Nut
12740-05	O-Ring for Paddle Fixing Nut
12740-06	12K Paddle Assembly
12740-07	Red O Ring 6200-70SH
12740-08	Red O Ring 3.53xD50.80
12740-09	Red O Ring 1.78xD28.30

NEMOX GELATO 4K TOUCH SPARES

CODE	DESCRIPTION
12736-01	Fan Group
12736-02	Touch Panel
12736-03	Paddle Scrapers for Fixex Bowl
12736-04	Paddle Scrapers Removable Bowl
12736-05	Reed Switch Magnet
12736-06	Removable Bowl
12736-07	Sleeve for Removable Bowl
12736-08	Paddle
12736-09	Paddle Fixing Nut
12736-10	Plastic Lid
12736-11	Lid Cap
12736-12	Lid Holding Plastic Block
12736-13	Lid Hinge Pin
12736-14	Paddle Motor
12736-15	Gear Box - KCM038
12736-16	Power Cable and Plug
12736-17	Feet for 4K
12736-18	Rubber Stopper for Feet
12736-19	Power Board
12736-21	Electronic Board Support
12736-18	Reed Bulb

NEMOX GELATO 5L AND 2500 SPARES (DISCONTINUED PRODUCT)

CODE	DESCRIPTION
12741-01	Control Board RPM Paddle Old 5L
12741-02	Paddle Motor Old 5L
12741-03	Paddle Scraper Fixed Bowl
12741-04	Paddle Scraper Removable Bowl 2500 SP
12741-05	Replacement S/S Bowl 2500 Plus
12741-06	Replacement S/S Bowl Pro 2500/ Old 5L
12741-07	Screw Din 912 2500 SP
12741-08	Silk-Screened Board 2500 Pro
12741-09	Timer 60' Old 5L

NEMOX GELATO 5K SC SPARES

CODE	DESCRIPTION
12737-01	Bottom Paddle Scraper
12737-02	Oil Seal
12737-03	O Ring
12737-04	Paddle Driving Shaft
12737-05	Paddle Fixing Nut
12737-06	Red O-Ring 2.62x9.19
12737-07	Reed Wiring
12737-08	Shaft Seeger
12737-09	Side Paddle Scraper
12737-10	Timing Belt
12737-11	Timing Belt
12737-12	Plastic Lid
12737-13	Mixing Paddle
12737-14	Lid Holding Plastic Block
12737-15	Lid Hing Pin
12737-19	Power Switch
12737-20	Control Board Panel
12737-22	Reed Wiring
12737-23	PCB
12737-24	PCB Support

Further Nemox spares available at Mitchellcooper.co.uk

KITCHENAID SPARES AND ATTACHMENTS



KITCHENAID STAND MIXER BOWL ACCESSORIES

CODE	DESCRIPTION
12878-01	Plastic Bowl Cover KBC90N
12878-02	Bowl 4.83Ltr ref K5ASB
12878-03	Pouring Shield KN1PS
12878-04	6.9Ltr Bowl 5KC7SB
12878-05	Water Jacket K5AWJ
12878-06	4.8Ltr Frosted Glass Bowl 5K5GBF
12878-07	4.8Ltr Glass Bowl 5K5GB
12878-08	6.9Ltr Pouring Shield 5K7PS

KITCHENAID STAND MIXER WHISK / BEATING ACCESSORIES

CODE	DESCRIPTION
12879-01	6.9L Flex Edge Beater 5KFE7T
12879-02	Whisk for K45
12879-03	Dough Hook K45DH
12879-04	Flat Beater K45B
12879-05	Dough Hook K5ADH
12879-06	Wire Whisk K5AWW
12879-07	Flat Beater K5AB
12879-08	6.9Ltr Wire Whisk 5K7EW
12879-09	Flexible Edge Beater 5KFE5T
12879-10	6.9Ltr Nylon Coated Dough Hook 5K7DH
12879-11	6.9Ltr Nylon Coated Flat Beater 5K7FB
12879-12	6.9Ltr Dough Hook 5K7SDH
12879-13	6.9Ltr Flat Beater 5K7SFB

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KITCHENAID STAND MIXER ATTACHMENTS

CODE	DESCRIPTION
12880-01	Sausage Stuffer 5SSA
12880-02	Citrus Juicer 5JE
12880-03	Mincer Accessory 5FGA
12880-04	Slicer Shredder Attachment 5KSMVSA
12880-05	Sifter and Scale Attachment 5KSMSTFA
12880-06	Grain Mill 5KGM
12880-07	Ice Cream Attachment 5KICAOWH
12880-08	Fruit Vegetable Strainer 5FVSP
12880-09	Vegetable Sheeter
12880-10	Pasta Shape Press
12880-11	Pasta Sheet Roller
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12880-13	Spiralizer Attachment 5KSM1APC

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10917-08	33	11018-04	62	11285-01	78
10919-01	34	11018-05	62	11285-02	78
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11561-07	66	11865-08	76	12123-10	51
11561-09	66	12026-01	135	12129-01	49
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11595-01	66	12026-03	135	12142-01	81
11595-02	66	12026-04	135	12142-04	81
11595-03	66	12026-05	135	12150-01	141
11595-05	66	12026-06	135	12155-01	141
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THE SMALL PRINT

1. INTRODUCTION

1.1 Unless otherwise agreed in writing:

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

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

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

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

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

2. GOODS

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

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

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

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

3. PRICE

3.1 The price specified by the Company in its quote ('Quote') applies only on the basis of quantities and specification shown unless otherwise stated. If the volume or specification of Goods ordered is varied then the Company shall be entitled to amend the price accordingly.

3.2 Prices shown on the Company's price list are those current on the date of publication and are subject to alteration or withdrawal without prior notice. If in the instance between the date of order and the date of delivery an increase in the manufacturer's price to the Company occurs then the Company shall be entitled to increase the price correspondingly with immediate effect.

3.3 All prices are subject to the addition of VAT and delivery charges at the rate current at the time of issue of the invoice.

3.4 Unless otherwise agreed in writing payment of all invoices is due by the end of the month following the month of invoice. Time for payment of invoices shall be of the essence and if the Customer fails to make due payment of any money owed by it, the Company may withhold the provision of any or all Goods which have been ordered until payment has been received in full.

3.5 In the event of non-payment or late payment, the Company reserves the right to charge interest on outstanding amounts at a rate up to the maximum prescribed by the Late Payment of Commercial Debts (Interest) Act 1998 in force from time to time, which shall be payable on all overdue accounts. All debt collection and legal charges will be added to the amount due.

3.6 In the event that a Customer is afforded credit or account facilities, in addition to its rights to charge interest in accordance with clause 3.5, the Company reserves the right to terminate such arrangements, suspend or withhold delivery of any order of Goods and/or terminate the Contract until any and all outstanding payments have been received in full.

4. DELIVERY

4.1 Delivery of the Goods is subject to the Goods being available. In the event that the Goods are not available from the Manufacturer or as a result of other factors beyond the Company's control, the Company will notify the Customer in writing and the order will be cancelled. In these circumstances, the Company will have no liability whatsoever.

4.2 Any date of delivery or of performance quoted by the Company is approximate and is subject to availability from the Company or the Manufacturer (as applicable) and other contingencies beyond the Company's control. For these purposes, time shall not be of the essence. Delay in delivery shall not give the Customer the right to cancel its order nor render the Company liable for any loss or damage occasioned to the Customer by such delay.

4.3 The Company may suspend delivery of any order or part order if at any time the Customer becomes insolvent or fails to make payment of any money owed by it for Goods or services supplied by the Company under any other contract when the payment falls due until payment has been received in full. Where delivery of Goods is to be made in installments, each installment shall constitute a separate contract.

5. ACCEPTANCE OF GOODS AND RETURNS

5.1 The Customer will be responsible for checking the Goods for damage or quantity upon delivery or collection. Returns or items which are thought to be defective must be notified to the Company in writing within 7 (seven) working days of delivery and the Customer shall otherwise be deemed to have accepted the Goods. Subject to clause 2.3, where the Customer accepts or has been deemed to have accepted any Goods then the Company shall have no liability whatsoever to the Customer in respect of those Goods.

5.2 Returns can only be accepted where the Customer has contacted the Company and obtained a Returns Number. Any damages or shortages must be notified upon receipt and clearly marked on the box and the goods are in their original packaging and suitable for re-sale.

5.3 Any Goods returned must be in perfect condition and any transportation charges will be paid by the Customer, and is the customer's full responsibility until it reaches us.

5.4 Returns will, in cases where the return is for reasons generated by the Customer, be subject to a 20% handling charge.

6. RISK

6.1 The risk in the Goods shall pass to the Customer when they leave the Company's premises. In the case of Goods to be collected from the Company's premises, risk of damage or loss of the Goods shall pass to the Customer at the time of collection.

6.2 Notwithstanding clause 6.1, the property in the Goods shall not pass to the Customer until the Company has received the payment of the sums due in respect of the Goods (and any other sums that are due or owing to the Company) in full, whether or not delivery or collection has been made. Until such time as the property in the Goods passes to the Customer by virtue of full payment, the Customer shall hold the Goods on a fiduciary basis as bailee for the Company and the Customer shall store the Goods (at no cost to the Company) separately from all other Goods in its possession and marked in such a way that they are clearly identified as the Company's property. The Company shall be entitled, at any time, to require the Customer to deliver up the Goods to the Company. If the Customer fails to do so forthwith the Company may enter the premises of the Customer or any third party where the Goods are stored and repossess the Goods.

7. TERMINATION

7.1 In the event of termination of the Contract for whatever reason, the Customer will be responsible for the price due including expenses incurred by the Company on the Customer's behalf up to and including the end of any notice period.

7.2 Cancellation of any order will be subject to a cancellation fee. The maximum cancellation fee will be 100% of the order value.

7.3 In the event that invoices which have been duly rendered remain outstanding after 30 days the Company reserves the right to suspend supply of the Goods or to terminate the Contract without prejudice to any outstanding liabilities.

8. LIABILITY

8.1 The Company accepts no responsibility or liability whatsoever for any indirect, special or consequential loss or other damages howsoever caused or any liability arising from the Goods or services supplied or provided or delay in delivery to the Customer hereunder except in the case of personal injury or death caused solely by the Company's negligence.

8.2 The Company will do its utmost to ensure that the Goods ordered by the Customer will correspond with any samples shown to the Customer. However, the Company will not accept liability for any variation in the manufacture of Goods.

8.3 The Company shall not be liable under any circumstances for the use to which the Goods are put. The Customer should take all steps to satisfy itself as to the suitability of the Goods. The Customer warrants and agrees that in placing an order under these Conditions, it has not relied upon any representations whether written or oral made by or on behalf of the Company.

9. NOTICES

Any notices required or permitted to be given by either party to the other under these conditions may be given by fax, post or e-mail. In the case of fax or e-mail, the notice shall be deemed to have been delivered upon transmission by the sender. In the case of notice by post, delivery shall be deemed to occur on the day after posting.

10. FORCE MAJEURE

The Company shall not be liable to the Customer or be deemed to be in breach of the Contract by reason of any delay in performing or any failure to perform any of its obligations in relation to the Goods if the delay or failure is due to any cause beyond its reasonable control.

11. INDEMNITY

The Customer shall indemnify and keep the Company indemnified against any and all proceedings, claims, damages, losses, expenses or liabilities which it may incur or sustain in the course of providing the Goods or the services.

12. GOVERNING LAW

The Contract shall be governed by and construed in accordance with English Law and any proceedings arising hereunder shall be submitted to the exclusive jurisdiction of the English Courts.

13. SEVERANCE

If the whole or part of any of these Conditions shall be held void or unenforceable by any court or competent authority such condition or the relevant part thereof (as the case may be) shall be deleted and the remaining conditions or part of such condition shall continue in full force and effect.

— EST. 2009 —

NEED MORE INFO OR WOULD LIKE TO ORDER?

Call: 0845 026 7722 (UK)
+44 (0) 1825 765511 (International)

Fax: +44 (0) 1825 767173

Email: sales@mitchellcooper.co.uk

Web: www.bonzer.co.uk

Address:
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136 - 140 Framfield Road
Uckfield, East Sussex
TN22 5AU
England

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