

Fine Dine

PROFESSIONAL TABLETOP & BAR



EXPORT CATALOGUE

TABLETOP & BUFFET

2024



Fine Dine

PROFESSIONAL TABLETOP & BAR

export catalogue
tabletop & buffet
2024

Porcelain



Glass



Cutlery



Trays



Chafing
dishes



Buffet
systems



Melamine



Buffet
equipment



Glassware
baskets



WE HAVE A SOLID BACKGROUND ON THE MARKET

We are a part of an international group, whose purpose and mission is to produce and sell, through a network of dealers, top quality solutions for the catering industry.

We offer branded products with distinct quality and style. We are dedicated to bring you a product range of which we are proud. Fine Dine's commitment translates to direct and immediate availability of products from our warehouse in Central Europe and from supporting warehouses of our dealers across the country.



WE ADVISE, BECAUSE WE HAVE THE KNOW HOW

Just tell us about your needs and we will show you possibilities. Together we will choose the best solution adjusted to the profile of the place, its tasks and staff. Our sales force is created by people with years of experience in the HoReCa industry. Thanks to the knowledge of our Regional Sales Managers and employees in other departments, we provide services at the highest level.

WORKING WITH PASSION

We create our offer with pride and commitment - we analyse all new products and trends on the European and global markets. The most important in our business are our clients' needs, therefore we identify our goals with their success.



CONSTANT VERIFYING OF OUR SERVICES QUALITY

We build new sales channels, constantly expand our offer, we invest in people and optimize processes.

We work with renowned chefs and bartenders, who contribute to designing products directed to you.

We are not only up to date – we are ahead of the trends and try to set the course.



WE PROVIDE PERSONAL SUPPORT WITH HELP OF OUR ADVISORS

Our dedicated advisors accompany you at every stage of cooperation, providing professional advice and assistance. The Regional Sales Manager will thoroughly examine your needs and expectations in order to prepare an offer tailored to your budget and the specific nature of the company. He will also answer all your questions and dispel any doubts.

The Sales Coordinator will take care of logistics and timely execution of the order, keeping you informed about its status. If you have any questions or problems, we provide help and support.

WE HAVE OUR OWN WAREHOUSES AND ADVANCED LOGISTICS

Thanks to them we are able to deliver the goods to the customer very quickly. Fine Dine's leading idea is the availability of goods directly and immediate delivery from our central warehouse in Poland and from our partners' support warehouses throughout the country.





FIND US:

Showroom
200/2/0 Jerozolimskie Ave
02-486 Warsaw
e-mail: export@finedine.pl
www.finedine.pl

Central Warehouse
Składowa 3
62-023 Koninko near Poznań

Online store
www.finedine.pl

HOTLINE: +48 22 120 2000



OVE



OVE CUTLERY SUITCASE

code	€
991186	on request



OVE CUTLERY STAND

code	€
991272	on request



OVE SALES SHELF

- customizable configuration
- made to order



OVE CUTLERY DISPLAY STAND

code	€
811337	on request

FINE DINE PRESENTATION SYSTEM

Our company owes its success to unique products - modern and reliable as well as exemplary cooperation with dealers network. We have prepared for our distributors a special presentation system at favorable prices.



Fine Dine



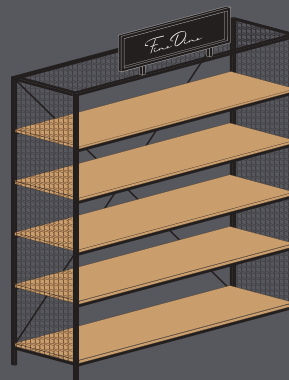
FINE DINE STAND FOR PLATES

code	mm	€
991181	100x170 x(H)115	on request



FINE DINE EXHIBITION TABLE

code	mm	€
991185	1800x900 x(H)750	on request



FINE DINE EXHIBITION STAND

code	mm	€
991182	1380x450 x(H)2250	on request



FINE DINE SALES RACK

- possibility of any configuration
- to order

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FINE DINING CONCEPT

Fine dining restaurants are places with elegant decor, paying attention to the smallest details, where guests' comfort comes first.

The cuisine in fine dining restaurants is refined haute cuisine dishes, prepared with the greatest care and attention to detail. Seasonal products of the highest quality are standard here, and innovative flavour compositions delight the palate.

An integral element of a fine dining restaurant is also elegant and stylish tableware, which adds shine to each dish and creates a unique atmosphere.

1. Fiord presentation plate 788516; p. 21
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3. Fizz wide rim deep plate 788608; p. 21
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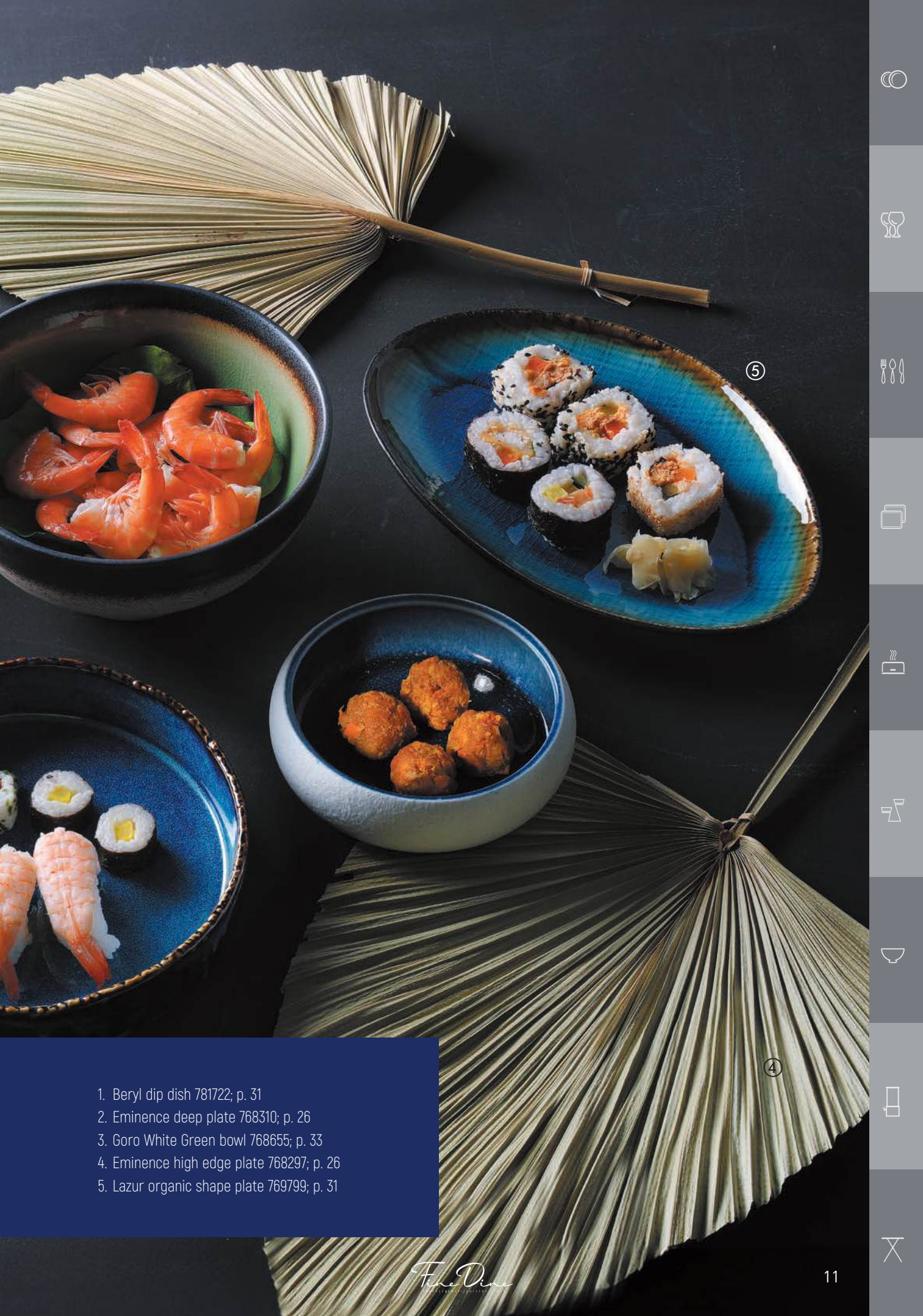




ASIAN CONCEPT

Gastronomy has been booming for some time now regarding places serving Asian-style dishes. Poles like to go to bars and restaurants for sushi, ramen or pad thai. This cuisine is characterised by fresh ingredients and excellent spices. Serving meals is considered an element of culture and

national identity in many parts of Asia, so you must remember appropriate tableware. At Fine Dine, the selection of products intended for this segment of the restaurant market is as rich and diverse as the flavours of Asia.



1. Beryl dip dish 781722; p. 31
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3. Goro White Green bowl 768655; p. 33
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5. Lazur organic shape plate 769799; p. 31





AMERICAN CONCEPT

American cuisine has been very popular in Poland for many years. Burgers have become a permanent part of the menu of many restaurants and it is no longer just an inexpensive fast food, the market is developing strongly towards exquisite, high-quality sandwiches. American restaurants attract people not only with burgers and fries but also with a cuisine full of steaks, grilled dishes and characteristic desserts. At Fine Dine, you will find burger and steak plates in many colours and sizes, serving boards, baskets for fries, as well as sharp and solid steak cutlery.

1. Arando presentation plate 779774; p. 43
2. Ammonite pasta plate 200230; p. 36
3. Goro Brown Green bowl 768723; p. 33
4. Mykonos steak knife 782866; p. 83





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ITALIAN CONCEPT

Italian cuisine is one of the most popular and it is famous not only for the unique taste, aroma and appearance of the dishes but also for the deeply rooted custom of celebrating meals, using traditional recipes and fresh ingredients. You can prepare Italian dishes with exceptional care, without having to worry about dedicated tableware. We offer a wide selection of solid, porcelain pizza and pasta plates, as well as a range of accessories that will make your guests feel a truly Italian atmosphere.

1. Topaz rectangular dish 781814; p. 31
2. Constasy flat plate 768402; p. 26
3. Olive shallow bowl 778807; p. 44





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SPANISH CONCEPT

Spanish cuisine delights with its explosion of colours, aromas and Mediterranean flavours. The most famous Spanish dishes are undoubtedly paella and gazpacho, but tapas also compete for this honourable title. There are countless versions of tapas, cold and warm snacks, which in Spain are served with drinks or as an appetiser before the main course, and they have also gained recognition in our domestic restaurants. We pay increasingly more attention to the way dishes are presented, so when serving tapas, we recommend choosing tableware in many sizes, functions and colours to guarantee your guests a real Spanish fiesta.

1. Mia mug 768594; p. 28
2. Ammonite flat plate 200209; p. 36
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4. Constancy presentation plate 768525; p.26

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VITRIFIED PORCELAIN

Fine Dine

Fine Dine porcelain is traditional Vitrified porcelain dedicated as the best in its class for the catering market. Depending on the line it is characterized by warm, creamy or snow-white colour. Perfectly smooth surface is free of any defects and has a solid quality and enamel thickness. Porcelain is made of high quality materials free of toxic ingredients (e.g. lead and cadmium).

The perfect proportion between thickness and weight of porcelain guarantees that it is friendly in use. Thick edges protect against edge chipping and allow to use in convection-steam ovens and microwaves. Double firing in high temperatures (1050 and 1400 °C) ensures adequate durability of material which is confirmed by a 5-year warranty for edge chipping (flat elements).





EARTH COLOURS

Fine Dine

Fine Dine Earth Colours is fancy tableware characterized by exceptional ornamentation imitating shapes and colours of nature. It's both high quality hand decorated Vitrified porcelain that is covered by 5-year warranty for edge chipping as well as selected ones stoneware's composite, a bit less resistant to damage mechanically but perfect in its form and colour.





NEW

FINE DINE EARTH COLOURS

LINES: FIORD AND FIZZ

Discover fascinating porcelain collections, created to encourage self-exploration. Designed for creative chefs, they enable innovation by combining various forms of porcelain with unconventional ideas for culinary presentation. Designed to present menus in an exciting and contemporary way, Fiord and Fizz reflect changing lifestyles, offering truly innovative solutions to food arrangements.

Material: Magnesia type porcelain
 Firing temperature: 1280°C
 Heat resistance: 180°C

GOURMET PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€
ø270	788578	788585	3	24,00

PASTA PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€
ø290	788554	788561	3	30,70
ø250	788530	788547	4	22,30

WIDE RIM DEEP PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€
ø290	788592	788608	3	27,30

PRESENTATION PLATE



	FIORD	FIZZ		
mm	code	code	pcs	€
ø290	788516	788523	3	21,80

PRESENTATION BOWL



	FIORD	FIZZ		
mm	code	code	pcs	€
ø260	788615	788622	3	31,80

FINE DINE EARTH COLOURS

LINES: CRUST AND NORDIC

Manufactured from the highest quality magnesium oxide reinforced porcelain, the Crust and Nordic collections offer a unique texture and finish with a rugged natural look. This collection is distinguished from others by its exceptional strength and durability, as well as high resistance to thermal shocks. The matt surface and embossing give the tableware a unique character and bring a sense of uniqueness to each table. The cutlery can be easily washed in the dishwasher and used to reheat dishes in the microwave oven. It is the best choice for professionals.

Material: Magnesia porcelain

Firing temperature: 1280°C

Heat resistance: 180°C

FLAT PLATE



		CRUST	NORDIC		
mm		code	code	pcs	€
ø230		779347	779422	6	16,70
ø270		779354	779439	4	19,30
ø300		779361	779446	3	22,00

SHALLOW BOWL



		CRUST	NORDIC		
mm		code	code	pcs	€
ø200		779378	779453	4	18,70



PASTA PLATE



		CRUST	NORDIC		
mm	ml	code	code	pcs	€
ø275	250	779415	779491	4	27,30

BOWL FOR SOUP WITH A LID



		CRUST	NORDIC		
mm	ml	code	code	pcs	€
ø140	720	769829	769867	6	27,60

SERVING PLATE WITH HANDLE



	CRUST	NORDIC		
mm	code	code	pcs	€
300x220x(H)30	779392	779477	4	69,00 57,30



RECTANGULAR PLATE



	CRUST	NORDIC		
mm	code	code	pcs	€
295x148	769836	769874	3	16,50
335x205	769843	769881	2	26,50

RECTANGULAR PLATE



	CRUST	NORDIC		
mm	code	code	pcs	€
468x100	769850	769898	6	20,90

BOWL



	CRUST	NORDIC		
mm	code	code	pcs	€
ø110	779385	779460	6	7,80

RAMEKIN

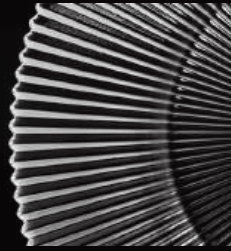


	CRUST	NORDIC		
mm	code	code	pcs	€
ø70x(H)40	779408	779484	12	3,10

FINE DINE EARTH COLOURS

LINES: AURA AND VIBE

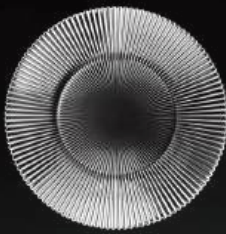
Make your table truly unforgettable. For the Aura and Vibe collections, we have chosen the highest quality glass with a wide range of unusual shapes and textures. These practical and versatile dishes can be used to present restaurant dishes, as attractive complementary elements or on hotel buffets. All glass products match the Fiord and Fizz collections from the Fine Dine portfolio.



Aura

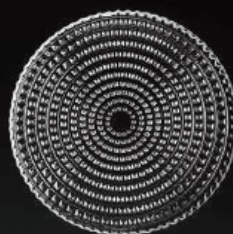


Vibe



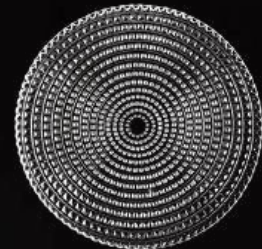
AURA FLAT PLATE

code	mm	pcs	€
788646	ø280	6	12,60
788639	ø225	6	8,10



VIBE FLAT PLATE

code	mm	pcs	€
788714	ø280	6	10,60
788721	ø210	6	5,90



VIBE PRESENTATION PLATE

code	mm	pcs	€
788707	ø330	6	14,50

NEW



AURA BOWL

code	mm	l	pcs	€
788660	ø250x(H)60	2	4	15,10



AURA BUFFER BOWL

code	mm	l	pcs	€
788677	ø250x(H)125	3,5	1	24,80



MYSTERY FLAT PLATE

code	mm	pcs	€
788738	ø280	4	10,90



AURA CAKE STAND WITH COVER

code	mm	pcs	€
788745	ø320x(H)225	1	31,80

FINE DINE EARTH COLOURS

LINES: EMINENCE | CONSTANCY

The Eminence and Constancy series combines craftsmanship and an organic character with tonal decorations that imitate the fascinating dance of the brush on the canvas. Due to the unique design and decorations of this series, each item will be slightly different in colour and texture than shown in the photos. The collections combine the strength and durability of high-quality porcelain with unique decorations, creating a product that will please both the chef and the guest.

Material: Vitrified porcelain
 Firing temperature: 1050° i 1400°C
 Heat resistance: 180°C

NEW

FLAT PLATE



		EMINENCE	CONSTANCY		
mm	code	code	pcs	€	
ø270	768273	768419	4	14,80	
ø210	768266	768402	4	9,80	

PRESENTATION PLATE



		EMINENCE	CONSTANCY		
mm	code	code	pcs	€	
ø290	768396	768532	6	15,60	
ø220	768389	768525	6	9,80	

HIGH EDGE PLATE



		EMINENCE	CONSTANCY		
mm	code	code	pcs	€	
ø250	768297	768433	2	18,40	
ø200	768280	768426	4	13,70	

DEEP PLATE



		EMINENCE	CONSTANCY		
mm	code	code	pcs	€	
ø250	768310	768457	2	16,50	
ø220	768303	768440	4	12,30	



BOWL



		EMINENCE	CONSTANCY		
mm	ml	code	code	pcs	€
ø180	1300	768372	768518	6	13,10
ø150	800	768365	768501	6	10,00

MUG



		EMINENCE	CONSTANCY		
ml	code	code	pcs	€	
360	768341	768488	4	7,00	

ESPRESSO CUP



	EMINENCE	CONSTANCY		
ml	code	code	pcs	€
90	768327	768464	4	3,90

CUPPUCCINO CUP



	EMINENCE	CONSTANCY		
ml	code	code	pcs	€
200	768334	768471	4	5,00

SAUCER



	EMINENCE	CONSTANCY		
mm	code	code	pcs	€
ø140	768358	768495	6	4,50

SAUCER



	EMINENCE	CONSTANCY		
mm	code	code	pcs	€
ø140	768358	768495	6	4,50



FINE DINE EARTH COLOURS

NEW

MIA LINE

The carefully designed Mia collection is a long-awaited line of stoneware with the appearance of hand-formed ceramics, yet characterised by durability suitable for commercial applications in the catering industry. The unglazed cement-coloured surface on the outside goes perfectly with the black centre, providing an elegant setting for the exquisite presentation of dishes. Perfect for use in restaurants, as well as when serving snacks and bar dishes.

Material: selected stoneware composite
 Firing temperature: 850° i 1320°C
 Heat resistance: 150°C



MIA GOURMET PLATE

code	mm	pcs	€
768563	ø240	6	34,30



MIA BOWL

code	mm	ml	pcs	€
768556	ø195	1000	2	21,80
768549	ø165	650	2	14,20



MIA GOURMET PLATE

code	mm	pcs	€
768587	ø160	6	10,30
768600	ø140	6	7,80



MIA MUG

code	mm	ml	pcs	€
768570	ø80	250	6	8,10
768594	ø60	100	6	4,70





MOON LINE

Moon line is a natural, primal and unique in touch. Craft style of mat, structural stoneware as well as contrasting colour will meet expectations of the most demanding.



MOON FLAT PLATE

code	mm	pcs	€
781647	ø279	3	23,70
781630	ø254	3	19,30



MOON ORGANIC SHAPE PLATE

code	mm	pcs	€
774793	ø330	2	29,90
774786	ø260	3	15,30



MOON OVAL PLATE FOR SERVING

code	mm	pcs	€
774816	ø355	3	25,40
774809	ø250	5	13,70



MOON BOWL

code	mm	pcs	€
774823	ø210	3	16,20



MOON GOURMET BOWL

code	mm	pcs	€
781661	ø270	1	27,10
781654	ø190	3	15,10



MOON ASIAN BOWL

code	mm	pcs	€
781678	ø203	2	19,50

FINE DINE EARTH COLOURS

LINES: BERYL, LAZUR AND TOPAZ

Fine Dine Earth Colours porcelain was inspired by the lively shades of nature and the changing seasons of the year. It provides for unlimited presentation options.

Every product is hand made, which gives the porcelain an eclectic appearance.



FLAT PLATE



	TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€
ø254	781784	772812	772805	3	19,30
ø207	781791	772836	772829	5	11,70

DEEP PLATE



	TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€
ø203	781838	772911	772904	2	14,20
ø152	781821	772898	772881	5	7,80



RECTANGULAR
DISH



mm	TOPAZ code	BERYL code	LAZUR code	pcs	€
272x150	781814	772874	772867	2	21,80



ORGANIC SHAPE PLATE



mm	TOPAZ code	BERYL code	LAZUR code	pcs	€
265x190	769812	769805	769799	3	15,30



CONICAL
BOWL



mm	TOPAZ code	BERYL code	LAZUR code	pcs	€
ø225x(H)90	781807	772850	772843	2	21,20

DIP DISH



mm	TOPAZ code	BERYL code	LAZUR code	pcs	€
ø89	781715	781722	781739	12	3,60

BOWL



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€
ø240	450	769751	769744	769737	3	24,80

OVAL BOWL



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€
265	650	769782	769775	769768	2	26,50



ASIAN BOWL



		TOPAZ	BERYL	LAZUR		
mm	ml	code	code	code	pcs	€
ø197	1000	781685	781692	781708	3	17,60

RAMEKIN
- 12 PCS.



		TOPAZ	BERYL	LAZUR		
mm	code	code	code	pcs	€	
ø50	781845	774755	774748	12	25,70	

FINE DINE EARTH COLOURS

GORO LINE

The Goro collection is an expression of respect for the art of hand glazing. Using reactive glazes that change colour and intensity depending on light and use, Goro bowls have been carefully crafted to highlight the craftsmanship of culinary art. The unglazed surface on each bowl in the collection is equally unique and diverse. This is an excellent product that allows for an interesting presentation regardless of the cuisine style. The contrasting yet neutral shades used in the Goro collection work harmoniously with each other, emphasising the quality and skill involved in preparing the dish.

Material: porcelain
 Firing temperature: 850° i 1320°C
 Heat resistance: 150°C

NEW



GORO WHITE BLUE BOWL

code	mm	ml	pcs	€
768631	ø195	1000	2	18,70
768624	ø165	650	2	12,30
768617	ø140	450	4	7,80



GORO WHITE GREEN BOWL

code	mm	ml	pcs	€
768662	ø195	1000	2	18,70
768655	ø165	650	2	12,30
768648	ø140	450	4	7,80



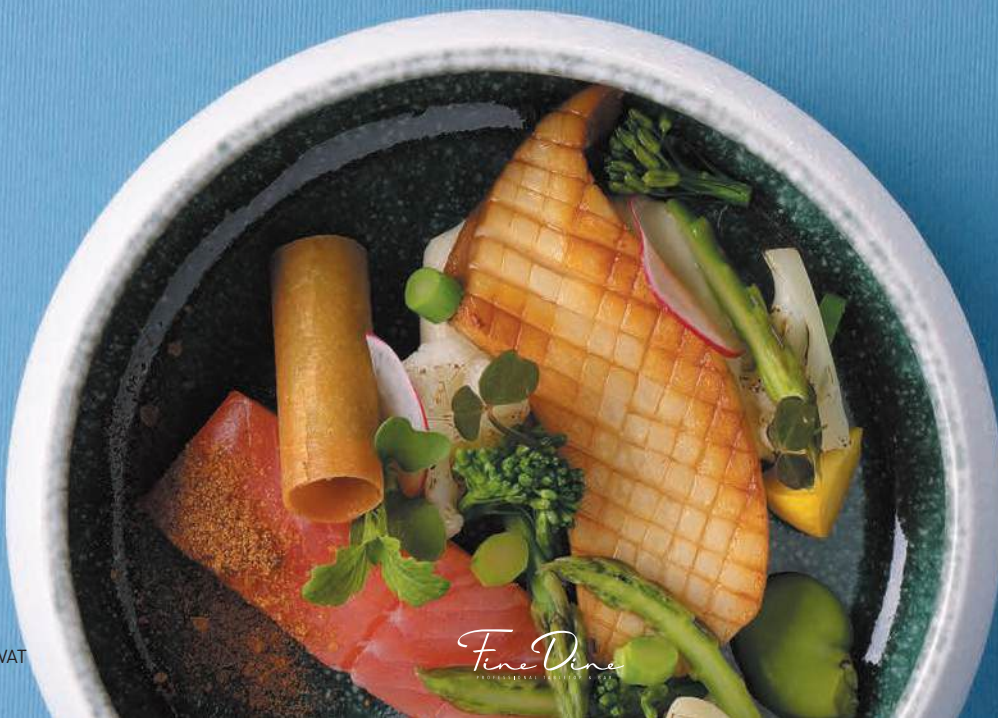
GORO BROWN BLUE BOWL

code	mm	ml	pcs	€
768693	ø195	1000	2	18,70
768686	ø165	650	2	12,30
768679	ø140	450	4	7,80



GORO BROWN GREEN BOWL

code	mm	ml	pcs	€
768723	ø195	1000	2	18,70
768716	ø165	650	2	12,30
768709	ø140	450	4	7,80



FINE DINE EARTH COLOURS

SILK LINE

Fine Dine Earth Colours porcelain was inspired by the lively shades of nature and the changing seasons of the year. It provides unlimited presentation options. Every product is hand made, which gives the porcelain an eclectic appearance.

Material: selected stoneware composite
 Firing temperature: 850°C and 1320°C
 Heat resistance: 150°C



SILK FLAT PLATE

code	mm	pcs	€
774694	ø254	3	20,70
774687	ø207	5	13,40



SILK DEEP PLATE

code	mm	pcs	€
774731	ø203	2	13,10
774700	ø152	5	8,70



SILK RECTANGULAR DISH

code	mm	pcs	€
774717	272x150	3	22,00



SILK PRESENTATION PLATE

code	mm	pcs	€
781753	ø203	3	13,70



SILK DEEP PRESENTATION BOWL

code	mm	pcs	€
781777	ø267	2	24,30
781760	ø216	3	18,70



SILK DIP DISH

code	mm	pcs	€
781746	ø89	12	3,30

SILK LINE

Silk delights with unique, inspired nature design. Modern shapes and connection of glazed surface with mat one makes perfect proposition for specialized Chefs in gourmet cuisine.



SILK CONICAL BOWL

code	mm	pcs	€
774724	ø225	2	21,20



SILK GOURMET BOWL

code	mm	pcs	€
770993	ø270	6	29,60
774762	ø190	12	16,50



SILK RAMEKIN – SET OF 12 PCS

code	mm	pcs	€
774779	ø50	12	25,70



FINE DINE EARTH COLOURS

LINES: AMMONITE, GALAXY

The Ammonite and Galaxy collection brings to mind historical fossils with a spiral shape. This unusual colour combination, as well as the interesting structure of the plates, will emphasize the uniqueness of each dish served on this tableware. This line is characterized by incredible durability that will endure the hardships of the kitchen of the most demanding restaurants.

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

Warranty: 5 years against chipping
(only for flat plates)

PASTA PLATE



HIGH EDGE PLATE



PASTA PLATE



AMMONITE		GALAXY		pcs	€
mm	code	code	code		
ø300	200186	768822	768822	6	20,90
ø270	200193	768839	768839	6	13,40
ø210	200209	768846	768846	12	8,10

AMMONITE		GALAXY		pcs	€
mm	code	code	code		
ø290	200216	768884	768884	6	26,20
ø210	200223	768891	768891	12	19,30

AMMONITE		GALAXY		pcs	€
mm	code	code	code		
ø300	200230	768945	768945	6	24,60
ø260	200247	768952	768952	6	18,10

* applies to selected products

OVAL PLATE



AMMONITE GALAXY

mm	code	code	pcs	€
300x160	200261	769119	12	21,80
200x110	200278	769126	12	12,00

TRIANGULAR PLATE



AMMONITE GALAXY

mm	code	code	pcs	€
270	200292	700198	12	14,80
210	200285	700181	12	10,00

BOWL 400 ML



AMMONITE GALAXY

mm	code	code	pcs	€
ø200	200254	768969	6	8,40





FINE DINE EARTH COLOURS

LINES: SERENITY AND INFINITY

Create an elegant setting for your dishes thanks to the unique tableware with original decorations.

The modern and graceful embossing on the Serenity and Infinity collections is inspired by the depth of the ocean. The added value is the fact that porcelain has the durability and technical parameters required in the catering environment.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



5 FD Earth 5 year warranty

FLAT PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€
ø300	789087	789179	6	20,90
ø270	760192	789155	6	13,40
ø210	760185	789148	6	8,10

HIGH EDGE PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€
ø290	760222	789223	6	26,20
ø210	760215	789216	6	19,30

PASTA PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€
ø300	789094	789209	6	24,60
ø260	760239	789193	6	18,10

TRIANGULAR PLATE



mm	SERENITY		INFINITY	
	code	code	pcs	€
270x270	769218	769195	6	12,30
110x110	769201	769188	6	8,10

BOWL



mm	SERENITY		INFINITY	
	code	code	pcs	€
ø200	760208	789186	6	8,40

FINE DINE EARTH COLOURS

LINES: VANILLA, IRIS, DAHLIA, ARANDO, OLIVE



A rich collection of hand-decorated porcelain in four juicy colors. Match the orange, blue, navy blue and grey elements for a unique and surprising table look, and the food will look just as good as it tastes. The tableware is durable and resistant, designed to withstand the hardships of use in a professional kitchen.

Material: Vitrified porcelain
 Firing temperature: 1050° and 1400°C
 Heat resistance: 180°C
 Warranty: 5 years against chipping
 (only for flat plates)



FLAT PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
5							
mm	code	code	code	code	code	pcs	€
ø190	781142	778180	778395	778609	777978	6	8,10
ø240	781159	778197	778401	778616	777985	6	9,20
ø260	781166	778203	778418	778623	777992	6	10,90

* applies to selected products

HIGH EDGE PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø210	781463	778333	778548	778753	778128	6	13,10
ø270	781296	778326	778531	778746	778111	4	18,10

COUPE PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø230	781173	778210	778425	778630	778005	6	13,40

PASTA PLATE



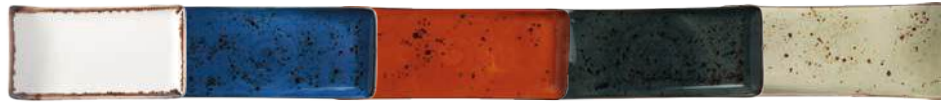
	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø270	781234	778258	778463	778678	778043	6	21,20

ORGANIC SHAPE PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
350x210	781227	778241	778456	778661	778036	6	35,70

SERVING PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
215x90	781081	778135	778340	778555	769959	6	11,40
215x120	781098	778142	778357	778562	769966	6	13,40
215x180	781111	778159	778364	778579	769973	6	18,70

RECTANGULAR PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
300x150	769638	769652	769645	769676	769669	6	20,40



RECTANGULAR PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
300x200	781197	778234	778449	778654	778029	6	27,30

PRESENTATION
PLATE



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
270x240	781623	779750	779767	779774	779743	6	29,60

BOAT BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
250x160	781180	778227	778432	778647	778012	6	19,30

STACKABLE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø80	781128	778166	778371	778586	769980	24	5,30
ø120	781135	778173	778388	778593	769997	12	6,10

BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø150	781241	778265	778470	778685	778050	6	11,40

COUPE BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø250	781494	779804	779811	779828	779798	6	15,10

SHALLOW BOWL



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø200	781470	778814	778821	778838	778807	6	10,90



MUG



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€
280	781487	779965	779972	779989	779958	6	8,40

ESPRESSO CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€
90	781258	778272	778487	778692	778067	6	5,60

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø115	781265	778289	778494	778708	778074	6	3,10

CAPPUCCINO
CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€
350	781272	778296	778500	778715	778081	6	7,80

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø160	781289	778302	778517	778722	778098	6	5,60

COFFEE CUP



CUP

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€
250	769485	769508	769492	769522	769515	6	6,40

SAUCER **5**

	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
mm	code	code	code	code	code	pcs	€
ø140	769539	769553	769546	769577	769560	6	3,90

BEVERAGE POT



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€
500	769584	769607	769591	769621	769614	6	23,40

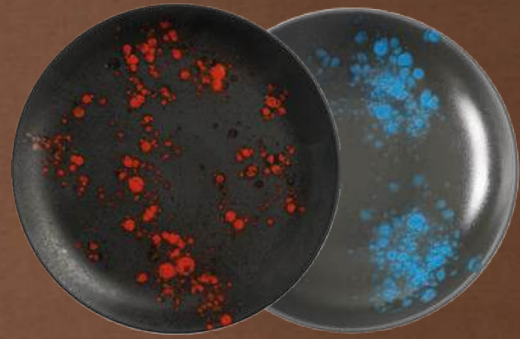
CREAMER



	VANILLA	IRIS	DAHLIA	ARANDO	OLIVE		
ml	code	code	code	code	code	pcs	€
85	769683	769706	769690	769720	769713	6	8,10



FLAT PLATE

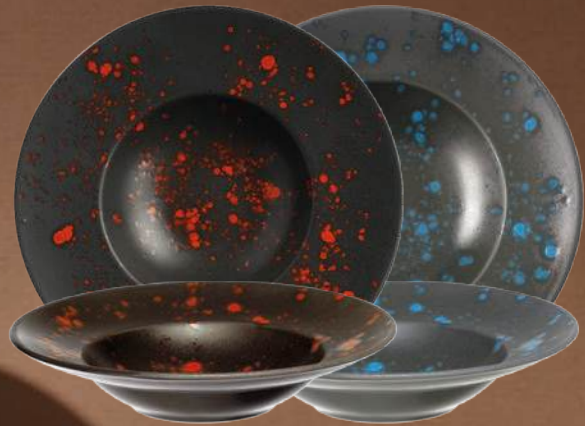


5	BLOOM		FLORA		
	mm	code	code	pcs	€
	ø190	778968	779996	6	8,10
	ø260	778975	780794	6	10,90

LINES: BLOOM AND FLORA

Our Bloom collection is made of black porcelain, with contrasting flecks adding a touch of casual elegance to the matte finish. Each piece is unique and looks almost too good to be true, but is still dishwasher safe and microwaveable.

PASTA PLATE



5	BLOOM		FLORA		
	mm	code	code	pcs	€
	ø280	779002	780831	6	21,20



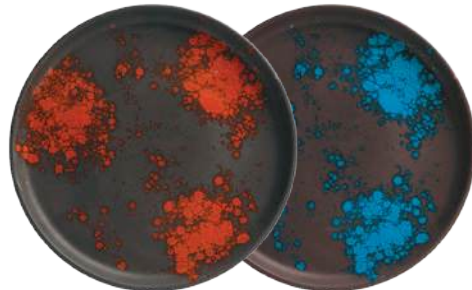
* applies to selected products

SHALLOW BOWL



	BLOOM	FLORA		
mm	code	code	pcs	€
ø200	779019	780848	4	10,90

HIGH EDGE PLATE



	BLOOM	FLORA		
mm	code	code	pcs	€
ø270	778982	780824	6	16,20



CUPPUCCINO CUP

CUP

	BLOOM	FLORA		
ml	code	code	pcs	€
350	779934	781067	6	7,80

SAUCER 5

	BLOOM	FLORA		
mm	code	code	pcs	€
ø160	779941	781074	6	5,60



FINE DINE CREMA LINE

Traditional dedicated porcelain, the best in class for the catering sector. The Crema line is characterized by a warm, cream colour without embedded defects, and a solid quality of the glaze. High-quality materials that do not contain toxic components (e.g. lead and cadmium) are used in the manufacture of the porcelain. The perfect proportions of the thickness and weight of the porcelain make it user-friendly. Fine Dine Crema is not only beautiful and functional but also ensures long-term use. We offer a lifetime warranty against edge chipping on all flat elements, making it the best choice for demanding professionals

Material: Vitrified porcelain

Firing temperature: 1050° and 1400°C

Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping (all flat elements)



Selected items in the Crema line are backed by a lifetime warranty against edge chipping.



CREMA FLAT PLATE

code	mm	pcs	€
770603	ø300	6	13,40
770597	ø270	12	6,70
770580	ø240	12	5,60
770573	ø200	12	5,30
770566	ø160	12	4,50



CREMA RIMLESS PLATE

code	mm	pcs	€
770368	ø300	12	12,60
770351	ø270	12	7,30
774960	ø250	6	6,70
770344	ø210	12	5,60
770337	ø170	12	4,50



CREMA DEEP PLATE

code	mm	pcs	€
770610	ø230	12	6,10



CREMA PASTA PLATE

code	mm	pcs	€
770290	ø300	6	16,20
770283	ø260	6	12,60



CREMA PRESENTATION PLATE

code	mm	pcs	€
770375	ø318	12	16,50



CREMA OVAL DISH

code	mm	pcs	€
770672	390x270	6	34,00
770665	340x240	6	23,70
770658	290x200	6	17,00
770641	210x140	6	12,30



CREMA BOWL

code	mm	ml	pcs	€
770627	ø230	1230	6	12,60
770320	ø190	750	12	8,90
770313	ø140	310	12	5,60



CREMA STACKABLE BOWL

code	mm	ml	pcs	€
770696	ø140	660	12	7,30
770689	ø120	380	12	6,70
774458	ø80	90	24	4,20



CREMA CONICAL BOWL

code	mm	pcs	€	
774410	130x60	300	6	9,80
774427	160x64	500	6	11,20
774434	190x75	1000	6	12,80



CREMA NAPKIN HOLDER

code	pcs	€
774311	12	8,90



CREMA SOUP TUREEN

code	ml	pcs	€
770764	3200	1	55,50



CREMA SOUP BOWL 

code	ml	pcs	€
770771	300	12	8,70



CREMA DRESSING BOWL

code	ml	pcs	€
770276	400	6	17,30

CREMA SAUCER 

code	mm	pcs	€
770788	ø170	12	4,50

CREMA SAUCER 

code	mm	pcs	€
770634	ø200	12	5,60





CREMA TEA POT

code	ml	pcs	€
770757	500	6	27,10



CREMA MILK JUG

code	ml	pcs	€
770252	180	6	18,40



CREMA SUGAR BOWL WITH LID

code	mm	pcs	€
770832	ø100	12	12,60



CREMA STACKABLE CUP

code	ml	pcs	€
770733	230	12	5,30



CREMA STACKABLE CUP

code	ml	pcs	€
770719	90	12	3,60



CREMA ELEGANT CUP WITH SAUCER

code	ml	pcs	€
770382	230	12	9,50
770399	70	12	6,70

CREMA SAUCER

code	pcs	€
770740	12	3,90

CREMA SAUCER

code	pcs	€
770726	12	3,10

* saucer



CREMA PARIS MUG

code	ml	pcs	€
770412	275	12	5,30



CREMA STACKABLE MUG

code	ml	pcs	€
770429	250	12	5,30



CREMA EGG CUP

code	mm	pcs	€
770825	ø50x(H)45	24	5,60



CREMA SALT SHAKER

code	mm	pcs	€
770795	ø50x(H)70	24	6,10



CREMA PEPPER SHAKER

code	mm	pcs	€
770801	ø50x(H)70	24	6,10

FINE DINE BIANCO LINE

High-quality, white catering porcelain. It is made of high-quality kaolin with uniform consistency. The double firing process guarantees unparalleled durability, while the machine glazing process ensures unique scratch resistance. The Fine Dine Bianco porcelain has a 5-year warranty against edge chipping (all flat elements).

Material: Vitrified porcelain

Firing temperature: 1050°C and 1400°C

Heat resistance: 180°C

Warranty: 5-years warranty for edge chipping (all flat elements)





5
BIANCO FLAT PLATE

code	mm	pcs	€
794098	ø300	6	12,30
794081	ø270	12	6,10
794074	ø240	12	4,70
794067	ø200	12	4,70
794050	ø160	12	3,90



5
BIANCO RIMLESS PLATE

code	mm	pcs	€
770146	ø300	6	12,30
770139	ø270	12	6,40
770122	ø210	12	5,00



BIANCO PASTA PLATE

code	mm	pcs	€
799413	ø300	6	14,20
799406	ø260	6	10,60



5
BIANCO WIDE RIM FLAT PLATE

code	mm	pcs	€
774366	ø310	6	16,50



BIANCO OVAL DISH

code	mm	pcs	€
799291	390x270	6	29,30
799444	340x240	6	21,20
799437	290x200	6	15,60
799284	240x170	6	10,60
799277	210x140	6	9,80



BIANCO WIDE RIM DEEP PLATE

code	mm	pcs	€
774373	ø270	6	12,80



BIANCO DEEP PLATE

code	mm	pcs	€
799420	ø230	12	5,60



BIANCO SLANTED BOWL

code	ml	mm	pcs	€
770153	300	ø180	12	10,00



BIANCO BOWL

code	ml	mm	pcs	€
799475	1245	ø230	6	10,60
770115	750	ø190	12	7,80
770092	310	ø140	12	5,00



BIANCO STACKABLE BOWL

kod	ml	mm	pcs	€
799468	660	ø140	6	7,30
799451	380	ø120	6	6,10
774335	90	ø80	24	4,50
774328	40	ø60	24	3,60



BIANCO SOUP TUREEN

code	ml	mm	pcs	€
799345	3200	290x(H)200	1	46,90



BIANCO DRESSING BOWL

code	ml	pcs	€
799185	400	12	17,30

BIANCO SAUCER

code	mm	pcs	€
799192	ø200	12	5,00



BIANCO SOUP BOWL

code	ml	pcs	€
799383	300	12	9,50

BIANCO SAUCER

code	mm	pcs	€
799390	ø170	12	4,20



BIANCO TEA POT

code	ml	pcs	€
799314	500	6	24,60



BIANCO ELEGANT CUP WITH SAUCER

code	ml	pcs	€
770160	230	12	9,50
770177	70	12	5,60



BIANCO STACKABLE CUP WITH SAUCER

code	ml	pcs	€
799352	230	12	6,70
799376	90	12	4,50



BIANCO MILK JUG

code	ml	pcs	€
774342	180	6	15,90
799321	100	6	12,60



BIANCO PARIS MUG

code	ml	pcs	€
770184	275	12	4,70



BIANCO STACKABLE MUG

code	ml	pcs	€
770245	250	12	4,50



BIANCO SUGAR BOWL

code	mm	pcs	€
799338	ø100x(H)85	24	10,30



BIANCO NAPKIN HOLDER

kod	mm	pcs	€
799239	115x60x(H)70	24	7,30



BIANCO VASE

kod	mm	pcs	€
799260	ø65x(H)125	12	10,30



BIANCO SALT SHAKER

kod	mm	pcs	€
799215	ø50x(H)70	24	5,60



BIANCO EGG CUP

kod	mm	pcs	€
799253	ø50x(H)45	24	5,30



BIANCO TOOTHPICK HOLDER

kod	ml	pcs	€
799246	ø40x(H)50	24	3,60

BIANCO PEPPER SHAKER

kod	mm	pcs	€
799222	ø50x(H)70	24	5,60



CHEF BLACK ROUND SAUCEPAN

code	mm	pcs	€
564509	162x121x(H)30	6	4,00



LITTLE CHEF BLACK RECTANGULAR

code	mm	€
564516	320x162x(H)20	13,00



564523

LITTLE CHEF BLACK ROASTING PAN

code	mm	pcs	€
564530	189x147x(H)37	6	7,00
564523	150x115x(H)37	6	5,00



564554

LITTLE CHEF BLACK OVAL SAUCEPAN

code	mm	pcs	€
564554	263x140x(H)37	6	9,00
564547	155x80x(H)37	6	4,00



WOOD BOARDS

Crafted from high-grade natural wood, Fine Dine boards are perfect for serving a wide range of dishes, from classic appetizers and tapas to burgers and steaks. Each product is unique, allowing you to create your own distinctive restaurant atmosphere.

Madeira boards are made from durable oak wood.

NEW



MADEIRA SERVING BOARD

code	mm	pcs	€
504727	350x270x(H)22	1	28,00

NEW



MADEIRA TAPAS BOARD

code	mm	pcs	€
505496	530x120x(H)22	1	42,00



VOLARE BANQUET LINE

The Volare Banquet Collection is a right-shaped glass for catering with strong stem for durability and stability. The glasses are produced in two versions: 430 ml and 330 ml and 180 ml for champagne, so you can enjoy all kinds of wine in them. The shape of these glasses has been designed to provide the perfect balance between appearance, durability and practicality. This series is ideal for customers who are looking for good quality glasses with a simple and modern design at an affordable price category. The Volare Banquet line has excellent parameters for professional dishwasher cleaning, and their short stem makes them easy to insert into baskets.



VOLARE BANQUET CHAMPAGNE GLASS	VOLARE BANQUET WINE GLASS	VOLARE BANQUET WINE GLASS
781876	781852	781869
180 ml	430 ml	320 ml
ø50x(H)200 mm	ø65x(H)200 mm	ø55x(H)190 mm
6 pcs	6 pcs	6 pcs
2,20	2,90	2,20



CANTARE LINE

Cantare glasses have a graceful and thin stem, which makes them look very elegant without losing their durability. The gently tapering design with a laser-cut edge enhances the taste of the wine, is pleasant for the eye and provides maximum comfort in use. The invisible connection between the stem and the cup, the carefully processed and smooth bottom, and the absence of wrinkles and stains are the advantages of Fine Dine glass. Light and thin glasses, thanks to the use of durable sodium glass, are extremely resistant to damage and remain transparent for a long time. The Cantare collection consists of 540 ml and 410 ml wine glasses and 210 ml sparkling wine glass, while the range is complemented by high 360 ml and low 390 ml glasses for water or cocktails. Perfectly transparent glass, perfectly profiled and balanced, with a long enough stem and a deep cup, allows you to assess the color, aroma and taste of the drink properly.



CANTARE WINE GLASS	CANTARE WINE GLASS	CANTARE CHAMPAGNE GLASS	CANTARE HIGHBALL GLASS	CANTARE LOWBALL GLASS
781883	781890	781937	781944	781951
540 ml	410 ml	210 ml	360 ml	390 ml
ø65x(H)230 mm	ø60x(H)220 mm	ø45x(H)225 mm	ø60x(H)130 mm	ø65x(H)100 mm
6 pcs	6 pcs	6 pcs	6 pcs	6 pcs
2,20	2,90	2,90	2,20	2,20



Hand-polished edges

Classic shape, long fork tines, and large capacity tablespoons

Suitable for intensive commercial use

Perfectly balanced cutlery

* 100-year warranty against corrosion under normal use

OVE

FUNCTIONALITY AT THE HIGHEST LEVEL

Designed with comfort and practicality in mind, OVE cutlery is perfect for both elegant dinners and everyday meals. The ergonomic shape of the handle ensures comfortable holding, and precisely made knife edges make cutting easier. The long tines of the forks perfectly fill the food, and the spacious spoons allow for the comfortable eating of soups and desserts.

PERFECTION IN EVERY INCH

Produced in one of the most modern factories in the world, in compliance with all environmental standards. Investments in the latest technologies and a commitment to the highest quality give Ove a competitive advantage.

A MODERN REINTERPRETATION OF A CLASSICAL FORM

With diverse tastes and styles in mind, the OVE offers various collections, from modern, minimalist forms to classic designs that are always fashionable. Thanks to this, everyone will find the perfect set that will perfectly match the character and aesthetics of their table.

UNPARALLELED QUALITY OF MATERIALS

Ove uses only the highest quality materials to ensure the durability and elegance of the cutlery. The products are made of the highest quality stainless steel, resistant to rust, bending and scratches. This guarantees many years of use. The products have a 100-year warranty against corrosion and are dishwasher safe.

SHINING LIKE A MIRROR

The term "high mirror polishing" refers to the finishing process of the surface of stainless steel cutlery, which aims to obtain a high degree of gloss, resembling a mirror image. This process includes several stages in which the surface of the cutlery is polished to remove any imperfections, scratches or micro-contaminants until a smooth and shiny surface is obtained. The cutlery takes on an elegant look, which is especially appreciated in restaurants and during special occasions.

SCANDINAVIAN QUALITY AT YOUR FINGERTIPS

Ove cutlery is available in over 20 countries around the world. They are appreciated for their Scandinavian quality, attention to detail and combination of functionality with elegant design.

SYSTEM OVE



cutlery 18/10



cutlery pvd



cutlery 18/0



steak knives



polishers



PVD

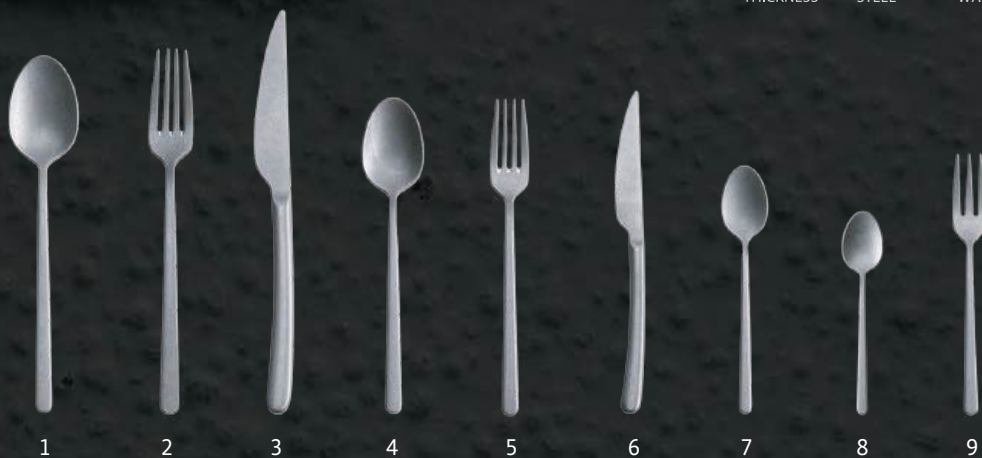
The PVD (Physical Vapor Deposition) process involves the evaporation of solid metal in a high vacuum environment. At the same time, reactive gas is added, which creates a mixture with metal vapors and settles in the form of an ultra-thin, strongly adhering color layer on the surface of our cutlery. Sounds and looks too good to be true, but it can still be washed in the dishwasher!

NEW

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



AMARONE VINTAGE LINE

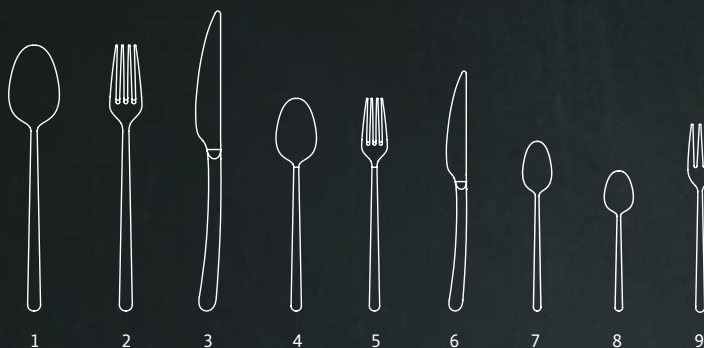
	code	length (mm)	pcs	€
1. Dinner spoon	763995	211	12	4,70
2. Dinner fork	764107	213	12	4,70
3. Dinner knife	763988	237	12	5,10
4. Dessert spoon	764190	184	12	3,90
5. Dessert fork	764275	184	12	3,90
6. Dessert knife	764183	190	12	4,10
7. Tea spoon	764152	146	12	3,20
8. Coffee spoon	764176	119	12	3,00
9. Cake fork	764169	153	12	3,40

AMARONE BRONZE LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	764923	211	12	4,70
2. Dinner fork	764930	213	12	4,70
3. Dinner knife	764916	237	12	5,10
4. Dessert spoon	764954	184	12	3,90
5. Dessert fork	764961	184	12	3,90

	code	length (mm)	pcs	€
6. Dessert knife	764947	190	12	4,10
7. Tea spoon	764978	146	12	3,20
8. Coffee spoon	764985	119	12	3,00
9. Cake fork	764992	153	12	3,40



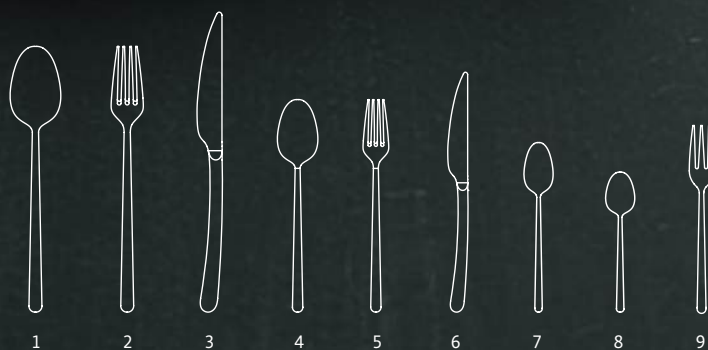


AMARONE BLACK LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	764831	211	12	4,70
2. Dinner fork	764848	213	12	4,70
3. Dinner knife	764824	237	12	5,10
4. Dessert spoon	764862	184	12	3,90
5. Dessert fork	764879	184	12	3,90

	code	length (mm)	pcs	€
6. Dessert knife	764855	190	12	4,10
7. Tea spoon	764886	146	12	3,20
8. Coffee spoon	764893	119	12	3,00
9. Cake fork	764909	153	12	3,40

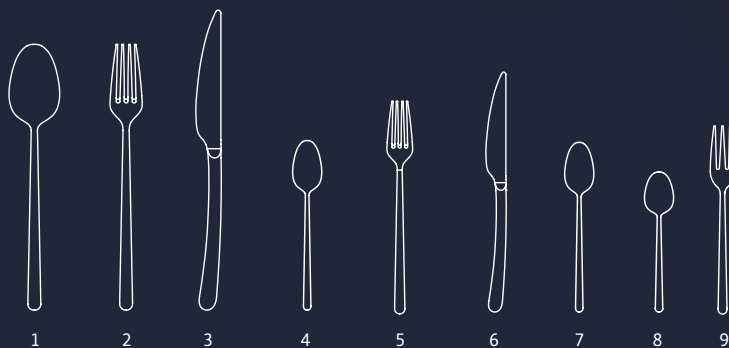


AMARONE GOLD LINE

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	764329	211	12	4,70
2. Dinner fork	764336	213	12	4,70
3. Dinner knife	764312	237	12	5,10
4. Dessert spoon	764381	184	12	3,90
5. Dessert fork	764398	184	12	3,90

	code	length (mm)	pcs	€
6. Dessert knife	764374	190	12	4,10
7. Tea spoon	764343	146	12	3,20
8. Coffee spoon	764367	119	12	3,00
9. Cake fork	764350	153	12	3,40



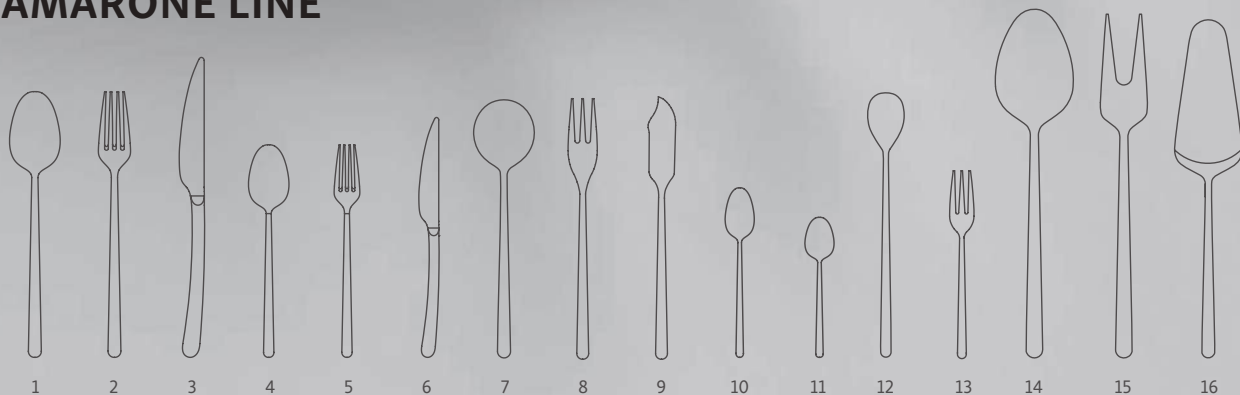
HIGH MIRROR POLISHING

4 MM THICKNESS

18/10 STAINLESS STEEL

WASH

AMARONE LINE



	code	length (mm)	pcs	€
1. Dinner spoon	764619	211	12	3,30
2. Dinner fork	764626	212	12	3,30
3. Dinner knife	764602	238	12	3,70
4. Dessert spoon	764640	184	12	2,50
5. Dessert fork	764657	184	12	2,50
6. Dessert knife	764633	190	12	2,70
7. Spoon for the broth	766729	205	12	3,50
8. Fish fork	765005		12	2,70

	code	length (mm)	pcs	€
9. Fish knife	765265		12	2,70
10. Tea spoon	764664	145	12	2,00
11. Coffee spoon	764671	119	12	1,80
12. Latte spoon	766736	209	12	2,50
13. Cake fork	764688	152	12	2,00
14. Service fork	766705	272	12	6,00
15. Service spoon	766699	276	12	6,00
16. Dough spatula	766712	267	12	5,30



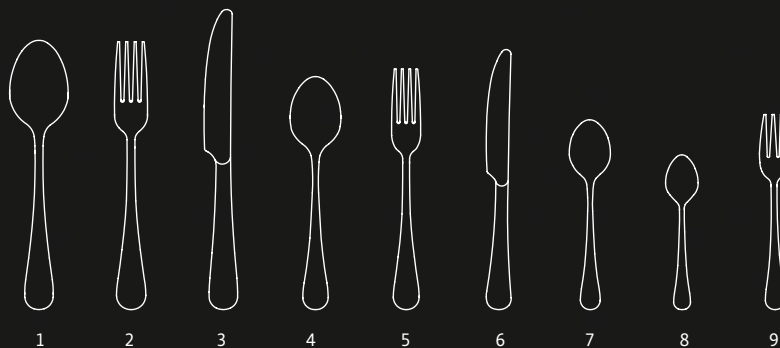
NAVARINO LINE

HIGH MIRROR POLISHING

4 MM
THICKNESS

18/10
STAINLESS
STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	766002	207	12	3,30
2. Dinner fork	765999	206	12	3,30
3. Dinner knife	765982	231	12	3,70
4. Dessert spoon	766170	179	12	2,50
5. Dessert fork	766187	185	12	2,50

	code	length (mm)	pcs	€
6. Dessert knife	766163	200	12	3,20
7. Tea spoon	766125	146	12	2,00
8. Coffee spoon	766149	119	12	1,80
9. Cake fork	766156	150	12	2,00



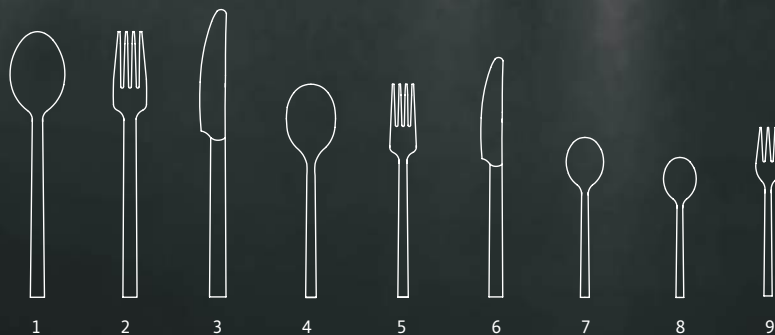
LUGANO LINE

HIGH MIRROR POLISHING

5 MM THICKNESS

18/10 STAINLESS STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	764701	207	12	3,80
2. Dinner fork	764718	207	12	3,80
3. Dinner knife	764695	230	12	3,70
4. Dessert spoon	764732	181	12	3,20
5. Dessert fork	764749	184	12	3,20

	code	length (mm)	pcs	€
6. Dessert knife	764725	200	12	3,00
7. Tea spoon	764756	142	12	2,10
8. Coffee spoon	764763	111	12	1,80
9. Cake fork	764770	147	12	2,10



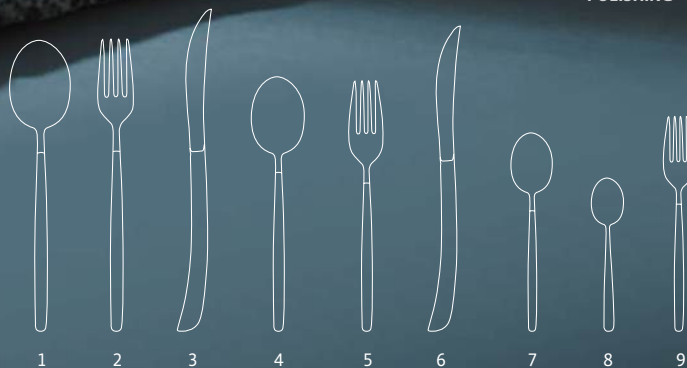
TORINO LINE

HIGH MIRROR POLISHING

5 MM THICKNESS

18/10 STAINLESS STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	769355	213	12	3,30
2. Dinner fork	769362	211	12	3,30
3. Dinner knife	769379	237	12	3,70
4. Dessert spoon	769386	186	12	2,50
5. Dessert fork	769393	187	12	2,50

	code	length (mm)	pcs	€
6. Dessert knife	769409	223	12	3,40
7. Tea spoon	769430	145	12	2,00
8. Coffee spoon	769423	112	12	1,80
9. Cake fork	769416	157	12	2,00

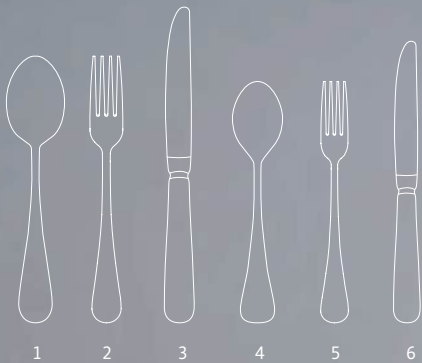
BAGUETTE LINE

HIGH MIRROR POLISHING

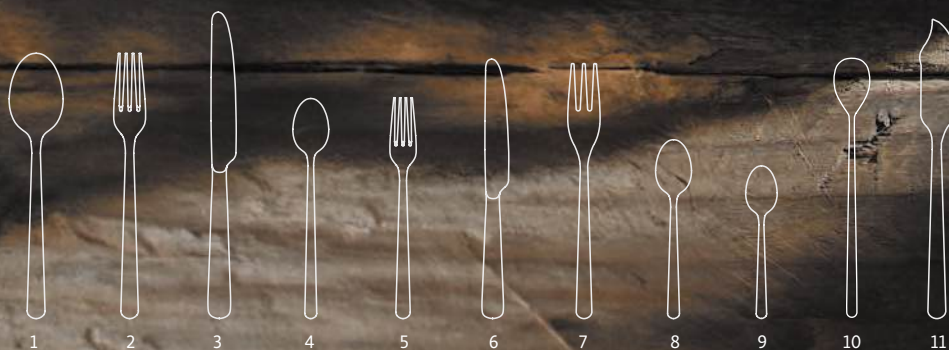
3 MM
THICKNESS

18/10
STAINLESS STEEL

WASH



	code	length (mm)	pcs	€
1. Dinner spoon	769225	206	12	3,30
2. Dinner fork	769232	207	12	3,30
3. Dinner knife	769249	243	12	3,70
4. Dessert spoon	769263	186	12	2,50
5. Dessert fork	769256	187	12	2,50
6. Dessert knife	769270	219	12	3,70
7. Tea spoon	769300	133	12	2,00
8. Coffee spoon	769294	112	12	1,80
9. Cake fork	769287	157	12	2,00



COMO LINE

HIGH MIRROR POLISHING

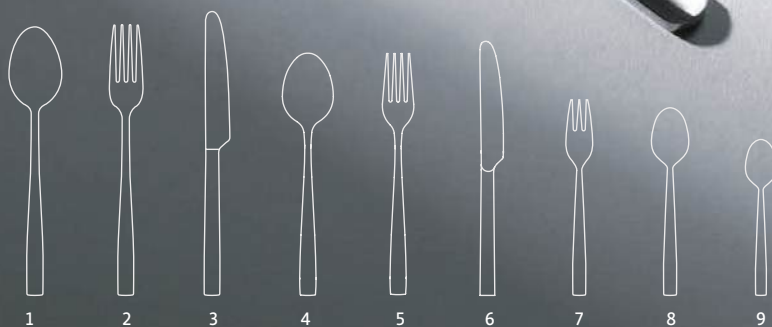
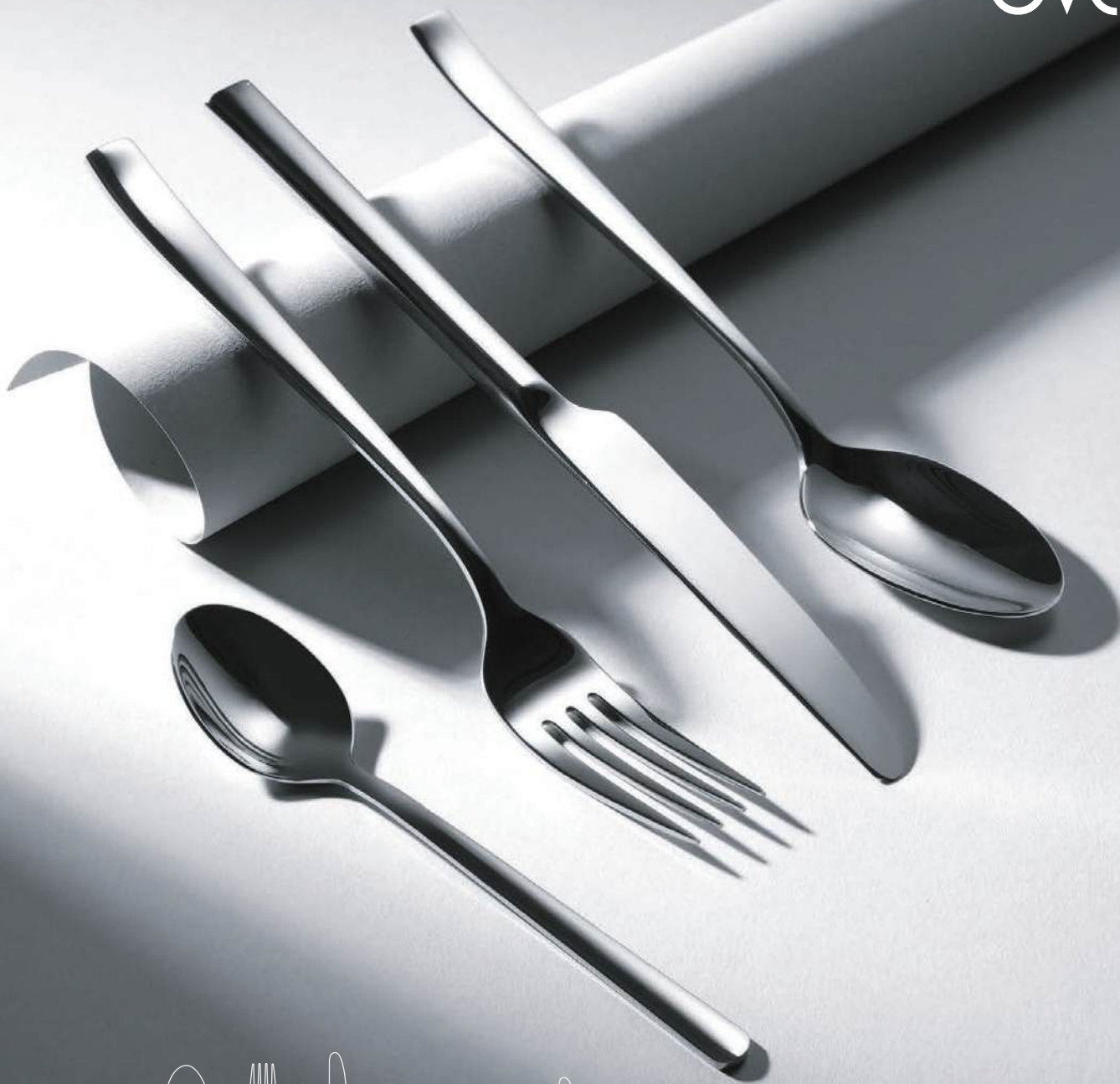
3 MM
THICKNESS

18/10
STAINLESS STEEL

WASH

	code	length (mm)	pcs	€
1. Dinner spoon	766446	196	12	2,70
2. Dinner fork	766453	198	12	2,70
3. Dinner knife	766439	216	12	3,50
4. Dessert spoon	766507	187	12	2,30
5. Dessert fork	766514	150	12	2,30
6. Dessert knife	766491	190	12	2,90

	code	length (mm)	pcs	€
7. Cake fork	766477	187	12	1,90
8. Tea spoon	766460	137	12	1,90
9. Coffee spoon	766484	115	12	1,60
10. Latte spoon	766552	192	12	2,30
11. Butter knife	766545	156	12	2,30



GARDA LINE

HIGH MIRROR POLISHING

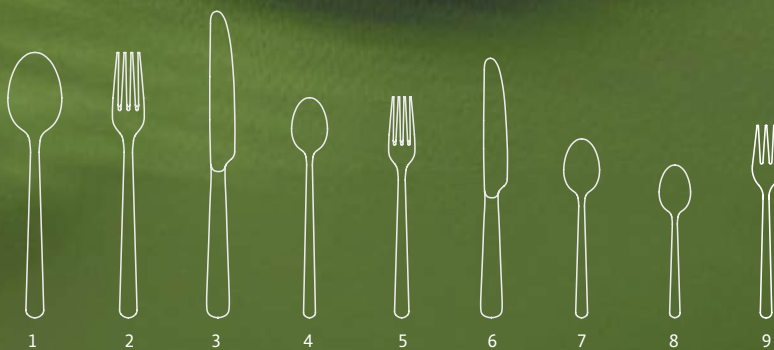
3 MM THICKNESS

18/10 STAINLESS STEEL

WASH

	code	length (mm)	pcs	€
1. Dinner spoon	766576	205	12	2,70
2. Dinner fork	766583	206	12	2,70
3. Dinner knife	766569	220	12	3,60
4. Dessert spoon	764800	184	12	2,10
5. Dessert fork	764817	185	12	2,10

	code	length (mm)	pcs	€
6. Dessert knife	764794	194	12	2,90
7. Cake fork	766606	152	12	2,00
8. Tea spoon	766590	146	12	1,90
9. Coffee spoon	766613	121	12	1,70



1 2 3 4 5 6 7 8 9

ADRIA LINE

HIGH MIRROR POLISHING

3 MM
*
THICKNESS

18/10
STAINLESS
STEEL

WASH

	code	length (mm)	pcs	€
1. Dinner spoon	766200	196	12	2,70
2. Dinner fork	766217	196	12	2,70
3. Dinner knife	766224	226	12	3,50
4. Dessert spoon	766255	179	12	2,30
5. Dessert fork	766231	180	12	2,30

	code	length (mm)	pcs	€
6. Dessert knife	766262	192	12	2,90
7. Tea spoon	766248	142	12	1,90
8. Coffee spoon	766279	113	12	1,60
9. Cake fork	764787	150	12	2,00



BOLOGNA LINE

	code	length (mm)	pcs	€
1. Dinner spoon	766767	197	12	0,90
2. Dinner fork	766750	197	12	0,90
3. Dinner knife	766743	215	12	0,90
4. Tea spoon	766781	145	12	0,60
5. Cake fork	766774	150	12	0,60

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

NEW



NEW

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

BERGEN LINE

	code	length (mm)	pcs	€
1. Dinner spoon	766866	215	12	1,40
2. Dinner fork	766842	212	12	1,40
3. Dinner knife	766828	235	12	2,50
4. Dessert spoon	766873	184	12	1,30
5. Dessert fork	766859	186	12	1,30

	code	length (mm)	pcs	€
6. Dessert knife	766835	201	12	2,20
7. Tea spoon	766880	137	12	1,00
8. Coffee spoon	766903	112	12	0,90
9. Cake fork	766897	145	12	1,00



NEW

3 MM
THICKNESS

18/0
STAINLESS
STEEL

WASH

FJORD LINE

	code	length (mm)	pcs	€
1. Dinner spoon	766958	208	12	1,40
2. Dinner fork	766934	210	12	1,40
3. Dinner knife	766910	226	12	2,50
4. Dessert spoon	766965	184	12	1,30
5. Dessert fork	766941	188	12	1,30

	code	length (mm)	pcs	€
6. Dessert knife	766927	200	12	2,20
7. Tea spoon	766972	147	12	1,00
8. Coffee spoon	766996	114	12	0,90
9. Cake fork	766989	153	12	1,00

CORFU LINE

Corfu steak cutlery are made of stainless steel and the handles are made of pakkawood - material based on natural wood. Pakkawood is a term referring to wood veneers consisting of several layers of high quality hardwood. Set of 6 items.

	code	length (mm)	pcs	€
1. Steak fork	781050	205	6	45,00
2. Steak knife	781036	110/240	6	57,00
3. Jumbo steak knife	781043	120/255	6	65,00



MYKONOS LINE

		code	length (mm)	pcs	€
1.	Steak fork	782880	210	6	42,00
2.	Jumbo steak knife	782873	260	6	64,00
3.	Steak knife	782866	245	6	59,00



GLASS POLISHER

- Productivity: 400 pcs/h
- Gastropolisher - instant and perfect glass polishing!
- Polishes and dries all types of glasses (Ø 50-80 mm, H=180 mm)
- Removes water and detergent residues
- The shortest polishing time on the market - 8 seconds per piece!
- Automatic temperature regulation - prevents overheating and burns
- European production

code	231524
dimensions	325x300x(H)500 mm
power	1380 W
voltage	230 V
€	3 907,00



GLASS POLISHING BRUSHES

code	236659
	set of 5
€	530,00



CUTLERY POLISHER

- Cutlery polishing machine - time-saving and convenient!
- Saves up to 90% of staff time
- Ecological plant granules - safe for cutlery and the environment
- Quiet operation thanks to silicised interior
- Operating hours counter and granulate replacement indicator
- Fast polishing cycle - 20 seconds
- Safe - automatic switch and LEDs
- Set includes: 1 cutlery basket, 1 cutlery strainer

code	236635	231517
capacity	2500 pcs./h	4000 pcs./h
dimensions	500x425x(H)340 mm	500x425x(H)340 mm
power	560 W	980 W
voltage	230 V	230 V
€	4 604,00	5 581,00

POLISHING COMPOUND

code	976296
weight	3 kg
€	56,00

MONTANA TRAYS

Made of compressed layers of impregnated paper of melamine with a synthetic resin molded under pressure at high temperature. The surface is sealed with a double layer of high-pressure melamine to allow normal washing. Laminated trays have a non-slip rubber surface fastened directly to the trays. They are characterized by resistance to chemicals, stains and scratches. Note: all laminated trays must be dry before stacking.



MONTANA NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507018	430x610	12	27,00
507117	370x530	24	20,00
507216	325x530	24	19,00
507025	360x460	24	18,00
507469	330x430	24	18,00



MONTANA OVAL, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507933	290x210	24	11,00
507568	265x200	24	9,00
507964	230x160	24	10,00



MONTANA ROUND NON-SLIP SURFACE TRAY WITH HIGH RIM, WALNUT

code	mm	pcs	€
507773	ø420x(H)30 mm	12	32,00
507766	ø360x(H)30 mm	12	27,00
507711	ø320x(H)35 mm	12	20,00



MONTANA ROUND, NON-SLIP SURFACE TRAY, WALNUT

code	mm	pcs	€
507865	ø380	24	16,00

NEVADA TRAYS

High-quality polyester trays are made of a solid mat of long glass fibers, additionally reinforced for high resistance to impacts and scratches. The dyed isophthalene polyester resin has excellent resistance to chemicals and UV radiation. Can be washed in a dishwasher at any frequency. The distance that is created between the stacked trays facilitates air circulation.



NEVADA FLAT SURFACE TRAY WITH FLAT EDGE, GRANITE

code	mm	pcs	€
876619	GN 1/1 – 530x325	18	11,00



CUSTOMIZATION

Method of preparing materials for printing:
 – texts should be converted into curves
 – photo materials should be at 304 dpi
 – file formats: ai, eps, pdf, tiff, jpg

Choose a tray and send us your logotype

View the project in electronic version and order the design

Production time: 6 weeks

Pick up the order





MADEIRA OAK WAITER'S TROLLEY

code	664483
dimensions	820x460x(H)850 mm
€	665,00



MADEIRA BLACK OAK WAITER'S TROLLEY

code	504963
dimensions	820x460x(H)850 mm
€	668,00



MADEIRA BLACK TEAKSTAND

code	colour	mm	€
504994	black	980x830	188,00
505298	oak	980x830	188,00

MADEIRA ROOMSERVICE TRAY

kod	mm	€
505113	603x402	59,00





Rainbow Buffet Concept

It's a versatile range of brightly colored products, including chafing dishes, toasters, melamine trays and porcelain. Thanks to the rich assortment, you can easily liven up a banquet, hotel or restaurant buffet and take the presentation of dishes to a new level.

The Rainbow Buffet is a perfect complement to the Madeira oak wood and Vetro glass systems, giving the display both functionality and a rustic style or toned-down elegance.

Chafing dishes, p. 88

Buffet systems, p. 100

Melamine, p. 113

Buffet devices, p. 116

CHAFING DISHES





Induction chafing dishes

Fine Dine induction chafing dishes are elegant buffet equipment made of top quality stainless steel. Each line has been adapted to the needs of buffet and catering. The dishes may be placed directly on induction plates or a frame with guides which make it easier to install an induction heater. In addition, some dishes are equipped with steel GN containers and fuel containers.

DE LUXE MADEIRA LINE



soft-close,
removable cover



steam vent
system



durable wood-grain
veneer

DE LUXE LINE



soft-close,
removable cover



steam vent
system



stackable

EXCELLENT LINE



soft-close,
removable cover



steam vent
system



good price

PREMIUM LINE



soft-close,
removable cover



spoon container



cover holder



FineDine

De Luxe Madeira line

NEW

- De Luxe Madeira catering chafing dishes - solid, functional, with a unique design
- A lid with a slow-closing mechanism ensures comfort of use, and a specially profiled spout prevents condensation from dripping onto the table.
- Thick, capsule-shaped „sandwich” bottom combines the advantages of different metals, ensuring even heat distribution and compatibility with various heat sources, including induction hobs.
- The heater has a stable, height-adjustable base that prevents the device from tipping over even when the cover is suddenly opened. The frame is made of AISI 304 steel with a thickness of 2.7 mm, guaranteeing durability and resistance to damage.
- Additional advantages of the heater are:
 - Fuel container with adjustable flame size
 - Fastening elements for the induction heater
 - Adjustable fuel holder
 - Possibility of stacking frames
- All heaters from the De Luxe Madeira series are covered with wood-like veneer, which gives them an elegant and stylish look.
- **The heater cover is closed hydraulically. Please remember that forceful closing may damage the hinge and is not the basis for a complaint.**





MADEIRA DE LUXE INDUCTION
CHAFING DISH ROUND 11L
WITH GLASS LID

code	473542
dimensions	440x462x(H)260 mm
€	781,00



MADEIRA DE LUXE INDUCTION
CHAFING DISH GN 1/1
WITH GLASS LID

code	473504
dimensions	575x466x(H)175 mm
€	921,00



MADEIRA DE LUXE INDUCTION
CHAFING DISH GN 2/3
WITH GLASS LID

code	473528
dimensions	400x465x(H)165 mm
€	753,00



FRAME FOR INDUCTION 11L ROUND
CHAFING DISH MADEIRA DE LUXE

code	473559
dimensions	375x375x(H)205 mm
€	195,00



MADEIRA DE LUXE FRAME FOR
INDUCTION CHAFING DISH GN 1/1
WITH GLASS LID

code	473511
dimensions	594x390x(H)205 mm
€	251,00



MADEIRA DE LUXE FRAME FOR
INDUCTION CHAFING DISH GN 2/3
WITH GLASS LID

code	473535
dimensions	420x390x(H)205 mm
€	223,00



PORCELAIN CONTAINER

code	size	mm	€
783009	GN 1/1	530x325	98,00
783016	GN 1/2	325x265	43,00
783023	GN 1/3	325x176	23,00



INDUCTION HEATER
WITH POWER REGULATOR

Heating surface made of black crystal glasses.
Plastic housing.
10-step power regulation, equipped in electronic protection against overheating.
The touch panel and LED display are suitable to be mounted in the worktop.
Suitable for induction heaters equipped with an additional adapter.
It is possible to buy an adapter for the heater [239186].

code	239193
dimensions	ø245x(H)68 mm
power	800 W
€	123,00



De Luxe line

- Highly solid structure
- Case made of highly-polished stainless steel, 1,5 mm thick
- Removable glazed cover with slow-close mechanism
- Cover fall block mechanism
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table. The condensate is drained into the water container
- Thick (8 mm) capsule sandwich-type bottom (stainless steel/aluminium/ chrome-plated steel) combining the heat-distributing properties of aluminium with the durability and magnetic properties of stainless steel, which are essential in heaters and induction hobs
- Support with adjustable height, which prevents the tipping of the chafing dish in case of rapid opening of the cover
- Chafing dish frame made of 2.7 mm steel
- To be used directly on induction hobs, or on a frame
- Fuel container with a tilting element adjusting the flame size
- Powering elements for the induction heater
- Vertically adjustable fuel holder



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W
€	123,00



PORCELAIN CONTAINER

code	size	mm	€
783009	GN 1/1	530x325	98,00
783016	GN 1/2	325x265	43,00
783023	GN 1/3	325x176	23,00



fuel heating



induction heating



DE LUXE INDUCTION CHAFING DISH GN 1/1 WITH GLASS LID

code	473108
dimensions	585x465x(H)180 mm
€	1 116,00



DE LUXE INDUCTION CHAFING DISH GN 2/3 WITH GLASS LID

code	473122
dimensions	470x405x(H)180 mm
€	949,00



DE LUXE INDUCTION CHAFING DISH ROUND 11 L WITH GLASS LID

code	473160
dimensions	460x432x(H)280 mm
€	990,00



FRAME FOR 473108

code	473115
dimensions	655x374x(H)230 mm
€	307,00



FRAME FOR 473122

code	473139
dimensions	488x375x(H)230 mm
€	256,00



FRAME FOR 473160

code	473177
dimensions	377x377x(H)185 mm
€	217,00



Excellent Line*

- The best value for money.
- Very solid construction
- Housing made of polished stainless steel
- Removable cover with a slow-close mechanism
- Dripless patent: a specially profiled gutter in the raised lid prevents condensation from dripping onto the table, the condensate is discharged into a container with water
- Thick, capsule 'sandwich' bottom (stainless steel/aluminum/chrome steel) combines the properties of aluminum in terms of heat distribution with the durability and magnetic properties of stainless steel, necessary for use on heaters and induction plates
- Height-adjustable support, preventing the heater from tipping over in case of sudden opening of the cover
- Frame for heaters made of AISI 304 steel, 2 mm thick
- To be used directly on induction cookers or on a frame
- Fuel container with hinged element regulating the size of the flame
- Fastening elements for the induction heater
- Vertically adjustable fuel holder



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	ø245x(H)68 mm
power	800 W
€	123,00



PORCELAIN CONTAINER

code	size	mm	€
783009	GN 1/1	530x325	98,00
783016	GN 1/2	325x265	43,00
783023	GN 1/3	325x176	23,00



fuel heating



induction heating



EXCELLENT CHAFING DISH WITH GLASS COVER GN 1/1

code	471159
dimensions	585x465x(H)180 mm
€	642,00



EXCELLENT GN 2/3 CHAFING DISH WITH A GLASS LID

code	204849
dimensions	405x480x(H)170 mm
€	614,00



EXCELLENT DEEP INDUCTION HEATER WITH GLASS LID, 11 L

code	473474
dimensions	430x480x(H)275 mm
€	614,00



FRAME FOR 471159

code	471166
dimensions	655x374x(H)230 mm
€	245,00



FRAME FOR 204849

code	204856
dimensions	470x370x(H)245 mm
€	279,00



FRAME FOR 473474

code	473481
dimensions	450x450x(H)245 mm
€	279,00

* The lid of the chafing dish is hydraulically closed. Please note that forceful closing may damage the hinge and is not covered under warranty.

Premium Line

- Highly solid structure
- Case made of highly-polished stainless steel, 0.8 mm thick
- Tilted unglazed cover with slow-close mechanism and a vent valve
- Cover fall block mechanism
- Easily removable cover - no tools required
- Dripless patent: a specially profiled mould in the lifted cover preventing the dripping of condensate onto the table.
- Mechanism facilitating removal of the GN container from the water dish
- Thick capsule sandwich-type bottom (stainless steel/aluminium/chrome-plated steel) combining the heat-distributing properties of aluminium
- Additional spoon container mounted on the right wall of the chafing dish case



INDUCTION HEATER WITH POWER REGULATOR

Heating surface made of black crystal glasses. Plastic housing. 10-step power regulation, equipped in electronic protection against overheating. The touch panel and LED display are suitable to be mounted in the worktop. Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).

code	239193
dimensions	∅245x(H)68 mm
power	800 W
€	123,00

PORCELAIN CONTAINER

code	size	mm	€
783009	GN 1/1	530x325	98,00
783016	GN 1/2	325x265	43,00
783023	GN 1/3	325x176	23,00

fuel heating



+



induction heating





PREMIUM CHAFING DISH
WITH GLASS COVER GN 1/1

code	473412
dimensions	590x410x(H)200 mm
€	435,00



PREMIUM INDUCTION CHAFING DISH
ROUND 11L WITH GLASS LID

code	473467
dimensions	460x420x(H)290 mm
€	340,00



FRAME

code	473078
dimensions	540x415x(H)165 mm
€	153,00



FRAME

code	473092
dimensions	310x430x(H)165 mm
€	136,00





BUILT-IN INDUCTION COOKER



Have a look at the countertop mounted induction heater with a black crystal glass heating surface. It has 10-step power regulation and is equipped with electronic protection against overheating. Touch panel and LED display.

code	239551
dimensions	350x350 mm
power/voltage	1000 W/230 V
€	156,00

MADEIRA CASE FOR BUFFET INDUCTION HEATER

NEW



code	709757	709740
colour	natural	black
dimensions	350x350 mm	350x350 mm
€	251,00	251,00



INDUCTION COOKER

The unique induction hob with a rectangular induction coil allows you to set several pans at the same time to keep the food warm before serving. 11 power levels adjustable by a knob. Temperature range: 40°C - 100°C. Electronic protection against overheating.

code	239896
dimensions	460x315x(H)62 mm
power/voltage	800 W/230 V
€	237,00

Suitable for induction heaters equipped with an additional adapter. It is possible to buy an adapter for the heater (239186).



INDUCTION HEATER WITH POWER REGULATOR

ADAPTER FOR INDUCTION HEATER

code	239193	239186
dimensions	ø245x(H)68 mm	
power/voltage	800 W	
€	123,00	16,00



Buffet systems



MADEIRA DISPLAYS

Madeira buffet boxes are made of oak wood, which is so beautiful, durable and resistant. Can be used as a container for bread or fruits but are particularly suitable for exposure

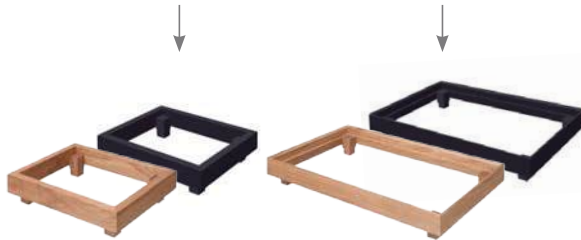
used an oak slab or melamine trays. Thanks to them you can create multidimensional composition easily.



	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	39,00		60,00	



	OAK TRAY GN 1/2		OAK TRAY GN 1/1	
code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	39,00		60,00	



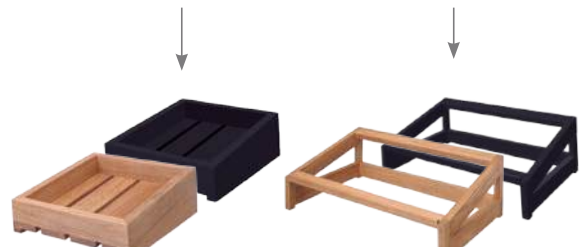
	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	325x265x(H)80 mm		530x325x(H)80 mm	
€	46,00		52,00	



	OVERLAY GN 1/2		OVERLAY GN 1/1	
code	505076	504789	505045	504758
colour	natural	black	natural	black
dimensions	530x325x(H)80 mm		530x325x(H)80 mm	
€	46,00		52,00	



	INITIAL OAK BOX GN 1/2		INITIAL OAK BOX GN 1/1	
code	505069	504772	505038	504741
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)65 mm	
€	57,00		81,00	



	INCLINED BOX GN 1/2		INCLINED BOX GN 1/1	
code	505137	504826	505120	504819
colour	natural	black	natural	black
dimensions	325x265x(H)65 mm		530x325x(H)190 mm	
€	78,00		81,00	



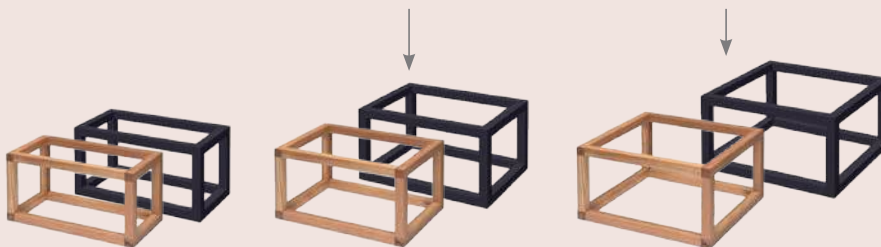
* Milled grooves on the underside of the plate prevent slipping on racks and crates.



OAK TRAY GN 1/2

OAK TRAY GN 1/1

code	505083	504796	505052	504765
colour	natural	black	natural	black
dimensions	325x265x(H)20 mm		530x325x(H)20 mm	
€	39,00		60,00	



BASIS FOR GN 1/3 TRAYS

BASIS FOR GN 1/2 TRAYS

BASIS FOR GN 1/1 TRAYS

code	561058	504857	561041	504840	561034	504833
colour	natural	black	natural	black	natural	black
dimensions	325x176 mm		325x265 mm		530x325 mm	
€	94,00		96,00		106,00	

* Milled grooves on the underside of the plate prevent slipping on racks and crates.



BREAD CUTTING BOARD

code	505021	504734
colour	natural	black
dimensions	530x325x(H)30 mm	
€	86,00	



OAK TRAY GN 1/1

code	664476	504956
colour	natural	black
dimensions	530x325x(H)40 mm	
€	83,00	



CUTLERY CONTAINER

code	561089	504871
colour	natural	black
dimensions	530x325x(H)100 mm	
€	107,00	



MADEIRA BOX FOR CUTLERY AND NAPKINS

code	664407	504888
colour	natural	black
dimensions	280x180x(H)120 mm	
€	100,00	



MADEIRA OAK TWO-SECTION CUTLERY BOX

code	664414	504895
colour	natural	black
dimensions	275x165x(H)70 mm	
€	57,00	



MADEIRA CUTLERY AND NAPKIN CASE

code	664421	504901
colour	natural	black
dimensions	150x150x(H)150 mm	
€	81,00	



MADEIRA CUTLERY BOX

code	664438	504918
colour	natural	black
dimensions	275x100x(H)70 mm	
€	50,00	



BUFFET BASE

code	505090	504802
colour	natural	black
dimensions	175x175x(H)165 mm	
€	74,00	



MADEIRA STAND

code	664469	504949
colour	natural	black
dimensions	120x120x(H)120 mm	
€	59,00	



MADEIRA STAND

code	664452	504932
colour	natural	black
dimensions	170x170x(H)170 mm	
€	91,00	



MADEIRA STAND

code	664445	504925
colour	natural	black
dimensions	220x220x(H)220 mm	
€	98,00	



2-LEVEL STAND

code	991269	504970
colour	natural	black
dimensions	574x323x(H)441 mm	
€	363,00	

4-LEVEL STAND

code	991270	504987
colour	natural	black
dimensions	574x400x(H)1197 mm	
€	1 046,00	



VETRO DISPLAYS

Simple buffet stairs stands have many uses. Three types of stairs with different dimensions give the possibility of using with various buffet stands.

The Vetro collection is completed by trays incompatible with GN standard sizes.



SEVEN-STEP TRANSPARENT GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429730
dimensions	680x255 (góra)/455 (dół)x(H)200 mm
glass thickness	6 mm
€	56,00



SIX-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429747
dimensions	600x450x(H)240 mm
glass thickness	5 mm
€	63,00



FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429754
dimensions	400x350x(H)125 mm
glass thickness	5 mm
€	37,00



SEVEN-STEP TRANSPARENT GLASS
BUFFET STAIRS EXTENDED DOWNWARDS

code	429761
dimensions	680x255 (góra)/455 (dół)x(H)200 mm
glass thickness	6 mm
€	81,00



SIX-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429778
dimensions	600x450x(H)240 mm
glass thickness	5 mm
€	90,00



FOUR-STEP TRANSPARENT GLASS
BUFFET STAIRS STRAIGHT

code	429785
dimensions	400x350x(H)125 mm
glass thickness	5 mm
€	52,00



BASE FOR SEVEN-STEP
BUFFET STAIRS

code	429983
dimensions	(H)200 mm
€	13,00



BASE FOR SIX-STEP
BUFFET STAIRS

code	429976
dimensions	(H)240 mm
€	14,00



BASE FOR FOUR-STEP
BUFFET STAIRS

code	429990
dimensions	(H)120 mm
€	10,00



GLASS TRAY GN 1/1
CLEAR

code	429822
dimensions	530x325 mm
€	32,00



GLASS TRAY GN 1/2
CLEAR

code	429839
dimensions	325x265 mm
€	18,00



GLASS TRAY GN 2/4
CLEAR

code	429846
dimensions	530x162 mm
€	19,00



BLACK GLASS TRAY
GN 1/1

code	429884
dimensions	530x325 mm
€	50,00



BLACK GLASS TRAY
GN 1/2

code	429891
dimensions	325x265 mm
€	25,00



BLACK GLASS TRAY
GN 2/4

code	429938
dimensions	530x162 mm
€	27,00

Skiatos System

The Skiatos buffet system developed by Fine Dine is a comprehensive set of products, including heaters, dispensers, stands and displays, which can be supplemented with elements made of melamine, as well as products from the Madeira and Vetro collections. The Skiathos collection is characterized by elegant and high-quality design, but also flexibility and functionality, which allows it to meet the various requirements of the hotel, event and catering industry. All steel elements are made of the highest quality powder coated stainless steel in a dust-free chamber, thanks to which they are more resistant to scratches, fully corrosion-resistant and easy to clean. The buffet racks and dispensers can be assembled and disassembled in a few simple steps and without the use of tools, making it easy to transport and store even in the smallest of spaces. The appearance and style of the system will add an exclusive, modern chic to the buffet, and its functionality makes it possible to take the presentation to a new level.

- Simple and quick setup
- Easy to clean products and fingerprints are nowhere to be seen
- The highest quality of the materials used
- A wide range of products



BUFFET SYSTEMS



SKIATOS FLAKE DISPENSER

code	capacity (l)	mm	€
171523	4	220x140x(H)635	279,00



SKIATOS INDUCTION COFFEE URN

code	capacity (l)	mm	€
171530	16	300x300x(H)650	656,00



INDUCTION HEATER WITH POWER REGULATOR – 239193
– see page XX



SKIATOS DRINK DISPENSER

code	capacity (l)	mm	€
171486	7	345x345x(H)570	363,00



VACUUM JUG

- Double walled stainless steel.
- Seamless structure. Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

code	capacity (l)	mm	€
445815	0,6	ø120x(H)168	61,00
445822	1	ø136x(H)188	64,00
445839	1,5	ø136x(H)258	68,00



NEW

SKIATOS GLASS TRAY

code	mm	€
428078	350x350	29,00
428085	700x200	35,00



NEW



SKIATOS BUFFET STAND

code	mm	€
428054	180x180x(H)202	49,00
428061	200x200x(H)284	53,00

NEW



SKIATOS BUFFET COLUMN

code	number of levels	mm	€
428023	9	250x250x(H)256	61,00
428030	12	250x250x(H)347	117,00
428047	17	250x250x(H)493	173,00



171554



171578

SKIATOS BLACK BUFFET DISPLAY FOR BOWLS

code	mm	€
171554	540x650x(H)265	111,00
171578	467x435x(H)210	50,00

MELAMINE SQUARE BOWL

code	colour	mm	€
779590	black	240x240x(H)100	10,00
779637	white	240x240x(H)100	10,00

MELAMINE SQUARE BOWL

code	colour	mm	€
779583	black	100x100x(H)45	6,00
779620	white	100x100x(H)45	6,00



561966



561973



561980



561997

NON-SLIP DISPLAY STAND

- Steel frame with PVC coating
- Supports a variety of display trays and bowls

code	561966	561973
dimensions	260x230x(H)100	265x230x(H)200
€	13,00	20,00

NON-SLIP DISPLAY STAND

- Steel frame with PVC coating
- Supports a variety of display trays and bowls

code	561980	561997
dimensions	ø200x(H)100	ø200x(H)200
€	16,00	27,00



**VETRO FINGERFOOD SQUARE
TRANSPARENT GLASS DISH**

code	mm	pcs.	€
429792	80x80	12	3,00



**VETRO FINGERFOOD RAIN DROP
TRANSPARENT GLASS DISH**

code	mm	pcs.	€
429815	80x100	12	4,00



**NECESSITY OBLIQUE
FINGERFOOD PORCELAIN DISH**

code	mm	pcs.	€
789070	90	24	5,60



**VETRO FINGERFOOD SQUARE
BLACK GLASS DISH**

code	mm	pcs.	€
429860	80x80	12	3,00



**VETRO FINGERFOOD RAIN DROP
BLACK GLASS DISH**

code	mm	pcs.	€
429877	80x100	12	4,00



**NECESSITY PORCELAIN
FINGERFOOD DISH**

code	mm	pcs.	€
789056	80	24	5,00



**NECESSITY SQUARE
FINGERFOOD PORCELAIN DISH**

code	mm	pcs.	€
789063	50	24	4,70



**NECESSITY DROP
FINGERFOOD PORCELAIN DISH**

code	mm	pcs.	€
789032	90	24	5,00



**NECESSITY HANDLE
FINGERFOOD PORCELAIN DISH**

code	mm	pcs.	€
789049	100	24	5,60



MELAMINE



MELAMINE

Melamine

The Fine Dine melamine is made of the best materials available in the market. It is perfect for serving cold dishes and snacks. The broad selection of shapes and forms improves the presentation of dishes in buffets or gourmet restaurants. Melamine dishes are exceptionally light and impact resistant. They can be washed in dishwashers.



GN TRAY IN MELAMINE, BLACK

code	size	mm	€
870648	GN 1/1	530x325x(H)30	39,00
870655	GN 1/2	325x265x(H)30	23,00
870686	GN 2/4	530x162x(H)30	25,00
870662	GN 1/3	325x176x(H)30	15,00
870679	GN 1/4	265x162x(H)30	13,00



GN TRAY IN MELAMINE, WHITE

code	size	mm	€
870693	GN 1/1	530x325x(H)30	39,00
870747	GN 1/2	325x265x(H)30	23,00
870778	GN 2/4	530x162x(H)30	25,00
870754	GN 1/3	325x176x(H)30	15,00
870761	GN 1/4	265x162x(H)30	13,00



ROCK SLANTED BOWL, BLACK

code	ml	mm	€
562321	1100	282x275x(H)115	22,00
562307	700	232x225x(H)95	15,00



ROCK SLANTED BOWL, GREY

code	ml	mm	€
562338	1100	282x275x(H)115	23,00
562314	700	232x225x(H)95	16,00



BUFFET BOWL, BLACK

code	ml	mm	€
562345	1600	260x220x(H)95	13,00



BUFFET BOWL, GREY

code	ml	mm	€
562352	1600	260x220x(H)95	14,00



ROCK SLANTED BOWL, BLACK

code	size	mm	€
562383	GN 1/1	530x325	30,00
562369	GN 1/2	325x265	18,00



ROCK SLANTED BOWL, GREY

code	size	mm	€
562390	GN 1/1	530x325	30,00
562376	GN 1/2	325x265	19,00





MELAMINE SAUCE LADLE

• Capacity 40 ml

code	mm	colour	pcs.	€
563632	180	biaty	6	3,00
563649	180	black	6	3,00



SLANTED BOWL MADE OF MELAMINE, BLACK

code	mm	€
779675	ø262x(H)138	22,00
779668	ø233x(H)125	17,00



SLANTED BOWL MADE OF MELAMINE, WHITE

code	mm	€
779712	ø262x(H)138	22,00
779705	ø233x(H)125	17,00



VELOCITY MELAMINE RAMEKIN

code	ml	mm	pcs.	€
561720	100	ø85x(H)45	12	4,00
561713	80	ø80x(H)40	12	3,00
561706	50	ø70x(H)35	12	3,00
565650	50	ø70x(H)35	set of 4 pcs.	7,00



VELOCITY MELAMINE SLANTED BOWL

code	mm	pcs.	€
564592	110x110x(H)100	12	6,00
564585	97x97x(H)80	12	5,00
564578	70x70x(H)60	12	4,00



MELAMINE SQUARE BOWL, BLACK

code	mm	€
779590	190x190x(H)90	10,00
779583	125x125x(H)65	6,00



MELAMINE SQUARE BOWL, WHITE

code	mm	€
779637	190x190x(H)90	10,00
779620	125x125x(H)65	6,00



Buffet devices





DE LUXE DISPENSERS FOR FLAKES AND MILK

Stainless steel dispensers in Fine Dine quality.

Milk can has a convenient pourer and handle for easy carrying.

Thanks to the dosing mechanism in flakes' dispenser we can pour perfect amount and tight closure will keep flakes fresh and crispy.

SKIATOS FLAKE DISPENSERS

Removable lid and container – easy to clean.

Powder coated stainless steel housing.

Durable acrylic container. Large capacity – 4 liters.

An indispensable element of breakfast buffets.



MILK DISPENSER

426111

6 l

230x350x(H)500 mm

639,00

FLAKES DISPENSER

426135

5 l

230x350x(H)900 mm

586,00

FLAKES DISPENSER SKIATOS

171523

4 l

220x140x(H)635 mm

279,00

DE LUXE JUICE DISPENSER

The juice and drink dispenser is made of polished stainless steel. It has a removable container for easy filling. It is equipped with a special ice tube to cool the drink. Capacity 5 l.



JUICE DISPENSER

426128

5 l

230x350x(H)770 mm

418,00

SKIATOS DRINK DISPENSER

Removable lid and container – easy to clean. Powder-coated stainless steel housing. Large 7 l glass container. Efficient cooling is provided by ice tanks inside the lampshade. Drip tray included. Non-drip tap.



SKIATOS BLACK DRINK DISPENSER

171486

7 l

345x345x(H)570 mm

363,00



STAND FOR JUICE DISPENSER

561072

natural

68,00

504864

black

68,00

EXCELLENT CAULDRON SOUP – 8 L

- A solid, professional electric kettle is used to keep food warm for a long time and is intended for soups, sauces and stews.
- It is characterized by comfort and intuitive operation, it can be used at the buffet, as well as in catering.

lid with a cutout for a spoon

the container made of high-quality stainless steel guarantees hygiene and easy cleaning

temperature range from 0 to 65°C



code	capacity (l)	mm	W/V	€
860311	8	ø340x(H)360	435/230	212,00

FINE DINE CONVEYOR TOASTERS

- The pass-through toaster is perfect for professional gastronomy
- Works with a power of 2200W and allows you to set 3 heating modes
- The equipment is made of stainless steel, which makes it solid, resistant to corrosion and easy to clean
- It has 2 dispensing trays and two separate heating elements with a power of 1300W each
- Available in red and black



CONVEYOR TOASTER – BLACK

code	mm	W/V	€
261323	418x368x(H)387	2240 / 230	739,00



- ☺
- 🍷
- 🍴
- 📄
- 🔥
- 🍷
- 🍽️
- 📄
- ✂️

GLASS RACK – PERFECT WASHING AND SANITARY STORAGE SYSTEM

Wash, transport and store – all in one

AMERBOX racks are easy to handle with 1,3 cm overlap area and smooth sides.

These racks interstack with all racks from major dishrack manufacturers.

Open inside compartments provide thorough circulation of water and cleaning solutions and promote quick and thorough drying.

Extremely durable, long-lasting polypropylene built to withstand chemicals and high temperatures up to 200 °F (93 °C).

Closed external walls are designed for optimum cleaning and storage racks keep finger and contaminants out and reduce the risk of breakage and injury.

Easy to carry, easy to grip handles on all four sides as well as smooth overlapping sides and rounded corners reduce the risk of injury.



NSF®



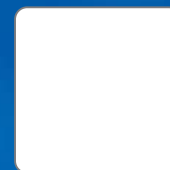
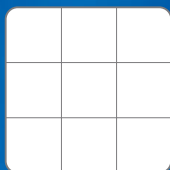
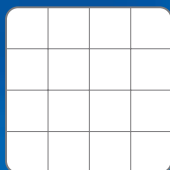
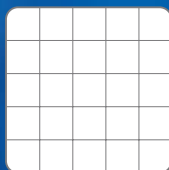
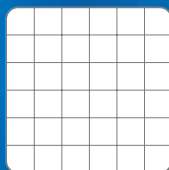
HEALTH SAFETY

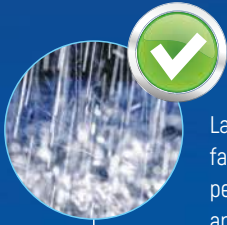
Full-sided rack and extra options, namely upper cover and trolley, assure efficient and safe transport of glass and protect it against pests.



NO MORE WET FLOOR

Bath is a strong point of the trolley, it collects the water dripping from the glass in the baskets.





Large perforated bottom facilitates thorough penetration of water and detergent during washing.



FINGERPRINTS-FREE GLASS

Full-sided rack protects the washed glass against unnecessary touch during storage or transport to destination, which reduces the time needed for additional polishing.



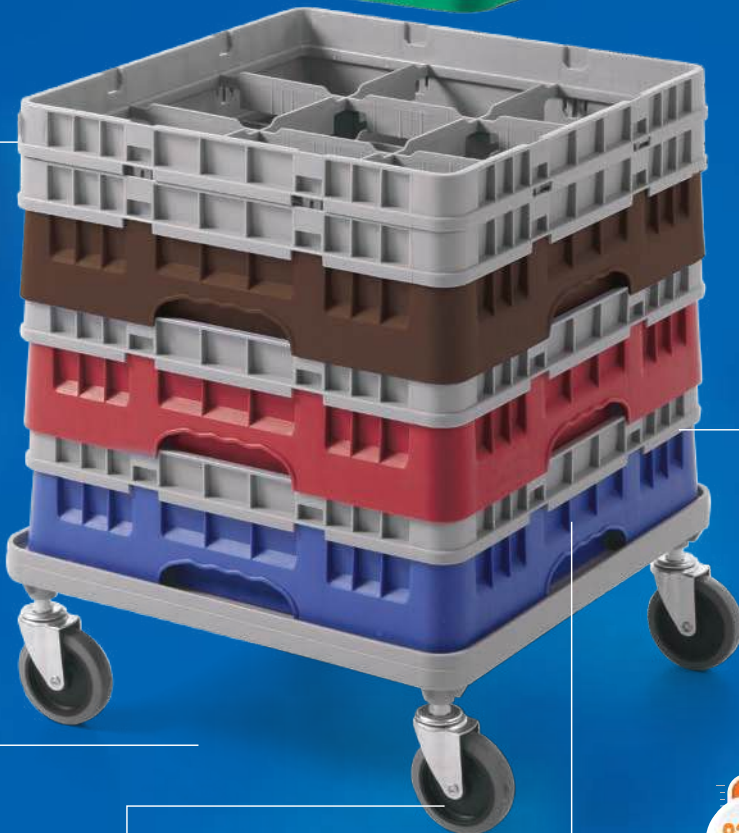
QUICK IDENTIFICATION OF GLASS

Various colors of base rack bottom help quickly identify the type of glass even from a distance, without the need to remove stacked baskets.

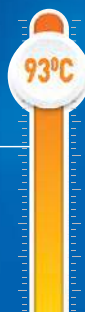


CONVENIENT STORAGE AND TRANSPORT

Suitably shaped edges of rack allow stacking, which reduces the footprint in warehouse and increases packing and transport efficiency.



Easy car and manual transport



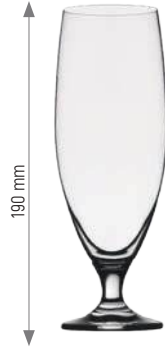
Made of polypropylene highly resistant to detergents and high temperature (up to 199°F/+93°C)



base rack
+ first extender



+ 2x extender



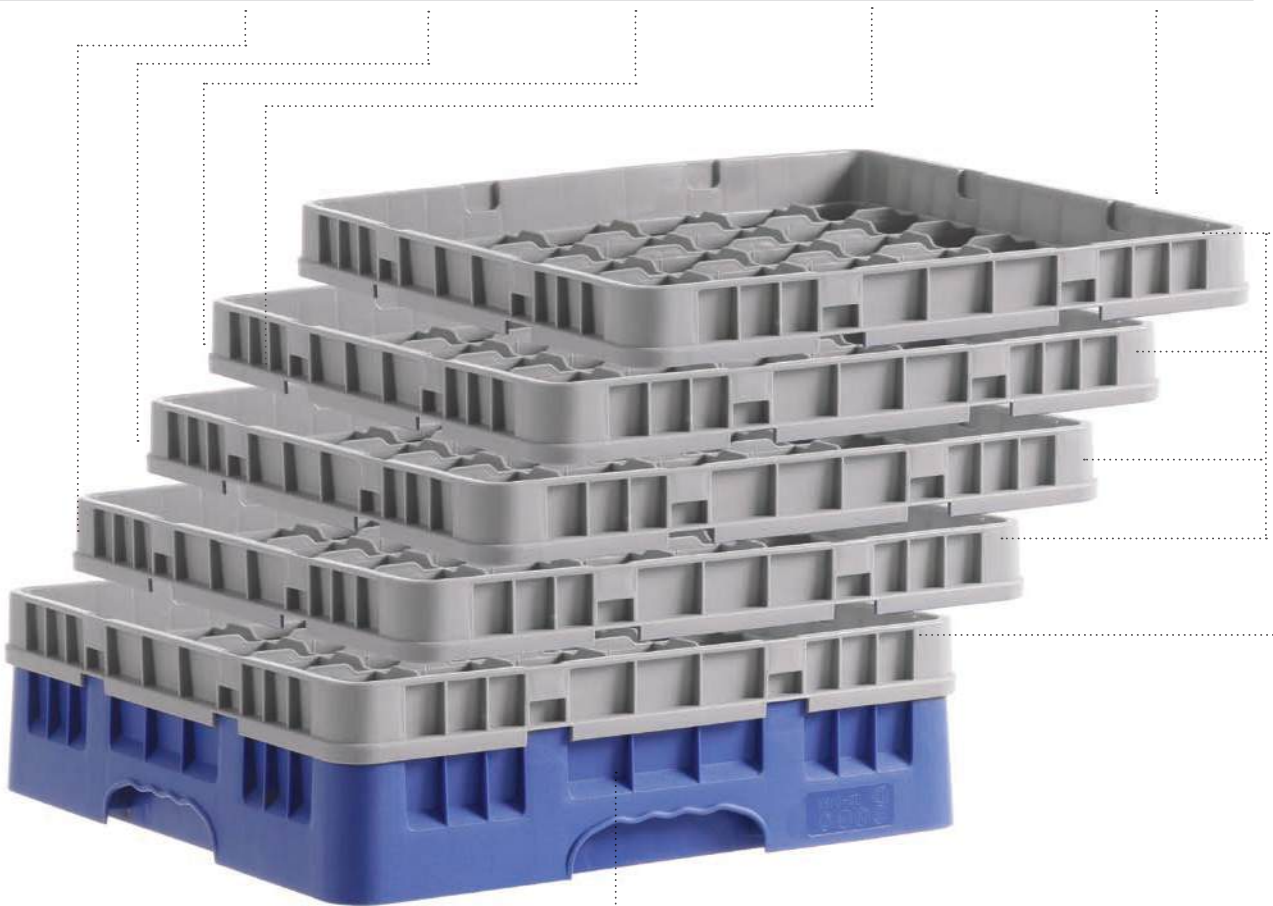
+ 3x extender



+ 4x extender



+ 5x extender



BASE RACK

877586

gray

maximum height of the glass: 70 mm

500x500x(H)100 mm

19,00



BASE RACK

877579

green

maximum height of the glass: 70 mm

500x500x(H)100 mm

19,00



BASE RACK

877555

blue

maximum height of the glass: 70 mm

500x500x(H)100 mm

19,00



BASE RACK

877593

burgundy

maximum height of the glass: 70 mm

500x500x(H)100 mm

22,00



BASE RACK

877562

brown

maximum height of the glass: 70 mm

500x500x(H)100 mm

22,00

ø60 mm	ø72 mm	ø87 mm	ø109 mm	ø148 mm
ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER	ANOTHER EXTENDER
877753	877722	877692	877661	877630
49 pieces of glass	36 pieces of glass	25 pieces of glass	16 pieces of glass	9 pieces of glass
max ø of the glass: 60 mm	max ø of the glass: 72 mm	max ø of the glass: 87 mm	max ø of the glass: 109 mm	max ø of the glass: 148 mm
500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm
14,00	12,00	12,00	12,00	14,00

FIRST EXTENDER	FIRST EXTENDER	FIRST EXTENDER	FIRST EXTENDER	FIRST EXTENDER
877494	877487	877470	877463	877463
49 pieces of glass	36 pieces of glass	25 pieces of glass	16 pieces of glass	9 pieces of glass
max ø of the glass: 60 mm	max ø of the glass: 72 mm	max ø of the glass: 87 mm	max ø of the glass: 109 mm	max ø of the glass: 148 mm
500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm	500x500x(H)40 mm
14,00	14,00	11,00	12,00	12,00

CUTLERY BASKET	MUGS RACK 20 ELEMENTS
877395	877449
500x500x(H)101 mm	500x500x(H)101
22,00	23,00



RACK DOLLY WITHOUT HANDLE® 500X500 MM

- Designed to transport Camrack® 500x500 mm universal racks.
- Made of polypropylene resistant to cracking, rust and corrosion.
- Easy to move thanks to 4 swivel castors.

code	mm	€
877807	500x500x(H)180 mm	100,00



RACK LID

- Protects dishwasher racks from any undesirable external factors.
- Improves the hygiene of the dishes during storage by minimalising the risk of contamination with dust and dirt.
- Dishwasher safe.

code	mm	€
877791	500x500x(H)35 mm	20,00

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